



Pizza Oven with Stand

Model No. P0104

- Cooks up to 3 pizzas at a time
- Use to cook a variety of food
- Easy clean vitreous enamel interior
- Powerful 22MJ/h stainless steel burner
- Viewing window and temperature gauge
- Powder coated finish
- Cool touch handle
- Includes food safe ceramic pizza stone
- Rotary piezo ignition
- AGA Certified
- Propane gas
- Certified for conversion to Natural Gas



FOR OUTDOOR USE ONLY

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Aber Ltd - Hamilton, N.Z. www.gasmate.co.nz

Important: Retain these instructions for future use.

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For any queries or assistance call



Customer Service
Australia Only
1300 174 876

Hours of operation:
Monday to Friday 8.30am - 5.30pm EST

Do not return to place of purchase.
Keep your purchase receipt, this will be required to make any claims under the 12 month warranty.

GENERAL INFORMATION

Gas Installation Codes

- Appliances must be used in accordance with the installation requirements of your gas supply authority, or the Australian Standard AS 5601.
- Appliances for use with bottled gas are labelled 'propane gas'.

Clearances

Minimum Clearances from combustible materials must be:
Rear - 350mm Sides - 300mm Above - 600mm



Side clearances of 300mm must be maintained to allow adequate airflow for combustion.

Rear clearance of 350mm must be maintained to avoid overheating surrounding surfaces.

Hose & Regulator Safety

The regulator and hose assembly supplied with the appliance are suitable for propane gas only.

A gas regulator adjusted to have an outlet pressure of 2.75kPA is supplied for connection to the propane gas cylinder. The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting or kinking of the flexible hose.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the appliance is kept away from flammable materials and the gas cylinder clear of any heat source. When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a flame free atmosphere.

Gas Cylinder Use & Safety

This is a low pressure appliance and must only be used with the hose and regulator supplied. It is designed for use with 9Kg propane gas cylinders certified to AS 2469.

The cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.

Always keep cylinder in an upright position.

Always close the cylinder valve when the appliance is not in use. Do not subject the cylinder to excessive heat.

Specifications

Specifications can be found on the data label attached to body panel.

Never Store your Gas Cylinder Indoors.

If you store your appliance indoors, ALWAYS disconnect the cylinder first and store it safely outside. Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.



WARNING

Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage.

Accessible parts may be very hot.

Keep young children away.

Any modifications to this appliance may be dangerous.

Do not move this appliance during use.

Turn off gas supply at the cylinder after use.

Read instructions before use.

Parts sealed by the manufacturer or their agent must not be manipulated by the user.

This appliance is only to be used and stored outdoors.

Never operate this appliance without a regulator

Do not test for gas leaks with an open flame

If this information is not followed exactly, a fire causing death or serious injury may occur.

Do not store a spare gas cylinder under or near this appliance. Never fill the cylinder beyond 80% full.

If you smell gas

1. Shut off gas to the appliance at its source, if possible.
2. Extinguish any open flame.
3. Open door.
4. If odour continues, immediately call your gas supplier or fire department.

Do not connect your appliance to a gas cylinder exceeding 9kg capacity.

Never connect an unregulated gas cylinder.

Read carefully before assembling and operating your appliance.

Location of your Appliance

DO NOT use in garages, porches, sheds, breezeways or other enclosed areas. Your appliance is to be used OUTDOORS and is not intended to be installed in or on recreational vehicles and/or boats and should not be placed on any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the outer housing. Side clearance must be 300mm.

Check for any Damage

Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not operate an appliance that appears damaged.

Protect Children

Keep children away during use and until the appliance has cooled after you have finished. Do not allow children to operate the appliance.

Always ensure that no sporting or physical activities are carried out in close proximity to the appliance during use and while still hot.



For your safety:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Ensure the gas hose is not in contact with the appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light with the door closed or before checking to ensure the burner tube is fully seated over gas valve orifice.
- Never alter or modify the regulator or gas supply assembly.
- This appliance must not be used indoors.
- Ensure the appliance is set up on a level and stable surface.
- Do not move the appliance while in use or when hot.
- Remove the drip tray before moving.

GENERAL ASSEMBLY

Connecting & Disconnecting to Gas Source

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner control is in the 'OFF' position

Connecting:

1. Ensure cylinder valve is in its full off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand or spanner.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear, the connection will need to be re-tightened.

Disconnecting:

1. Ensure the burner control is in the 'OFF' position.
2. Ensure cylinder valve is in the full off position.

For storage and cylinder exchange, disconnect hose at the cylinder only, DO NOT disconnect hose from appliance.

LIGHTING PROCEDURE

Burner Operation & Ignition System Check

1. With cylinder valve in 'OFF' position push and turn the control knob. Check for sparking to the burner.
2. If spark is not evident at the burner ignition point, check that the ignition lead is firmly attached to the control and sparker tip.
3. **Open the door and ensure that it remains open while lighting the burner.**
4. With sparking established turn the cylinder valve 'ON'. Then push and turn the control knob to 'HIGH'.
5. If the burner fails to light after several attempts turn off gas supply at cylinder and inspect for obstructions to gas flow.

If re-ignition is necessary while the appliance is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).



IMPORTANT

- Before connecting and disconnecting to gas source, make sure burner control is in 'OFF' position.
- **Caution:** When the appliance is not in use, the gas must be turned off at the cylinder.
- **Important:** The appliance control knob must be in the 'OFF' position before opening the cylinder valve.
- Be aware of the hot door if re-igniting after use.
- Check performance of burner prior to installing ceramic stone.
- Do not smoke when attempting to ignite burner.
- Always use protective gloves when handling hot components.
- During use the side and top surfaces will be **HOT**.
- **Note:** If for some reason, ignitor fails to produce a spark at the electrode, appliance can be lit by a long barbecue match. With door open insert lighted match into the gap on the front of the ceramic stone. Push and turn control knob to 'HIGH'. Burner ignition can be checked through this gap.

Burner Operation & Ignition system check

Problem	Possible Reason	Solution
Burner will not ignite	Valve on cylinder is closed	Open valve on cylinder
	Control knob is closed	Turn knob to high when lighting
	Igniter is faulty	Use a long barbecue match
Food is not cooking or is taking too long	Burner has gone out	Check that the gas bottle is not empty and re-ignite the burner
	Oven was not given enough time to warm up before the food was applied	Remove the food and give the burner time to pre-heat (5-15 minutes)
	There is too much food on the cooking surface	Cook smaller portions



IMPORTANT

- **Note:** If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired.
- The door must be in the open position for lighting.
- Do not smoke when attempting to ignite burner.
- Do not leave the appliance unattended when alight.
- **Warning:** Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Any modifications or adjustments made to product without prior authority from the manufacturer will void any warranty claims. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Nominal Hourly Gas Consumption

Gas Type	Number of Burners	Injector Size Main Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
Propane	1	Ø 1.25mm	21 MJ/h	2.75 kPa
Natural Gas	1	Ø 2.3mm	22 MJ/h	1kPa

CARE & MAINTENANCE

Care & Maintenance

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. By following these cleaning procedures on a timely basis, your appliance will be kept clean and working properly with minimum effort.

Flash-Back

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your appliance and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the appliance has cooled, then clean the burner tubes and burner ports.

Preheating

It is necessary to preheat the appliance for at least 15 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature needs a shorter period of preheating.

Service

If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired. Contact Sitro Group Australia for spare parts and service information.



WARNING

Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.

ASSEMBLY INSTRUCTIONS

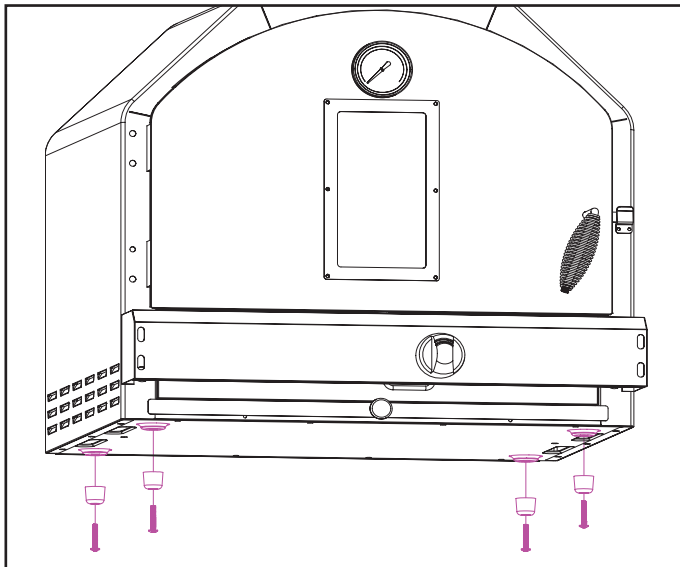
Tools Needed for Assembly

- Phillips screwdriver
- Adjustable wrench

Note: Remove any transit protection material

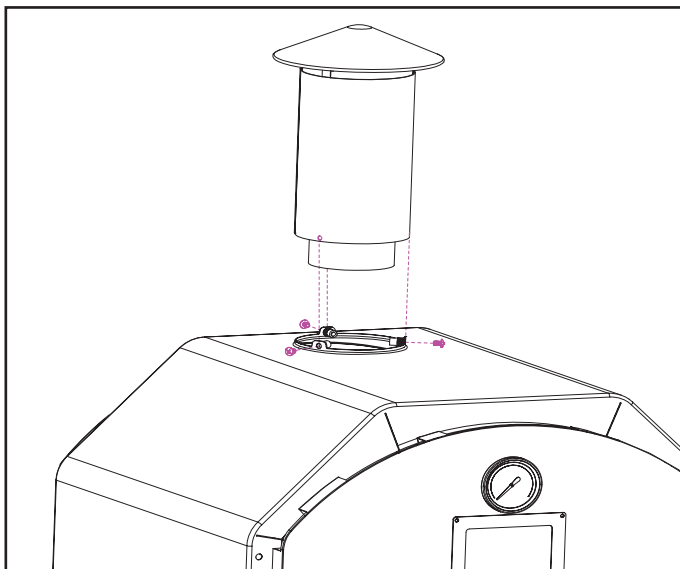
STEP 1

Lay the Pizza Oven on it's back and attach the washers and rubber feet by using 4*M5 screws 30mm long.



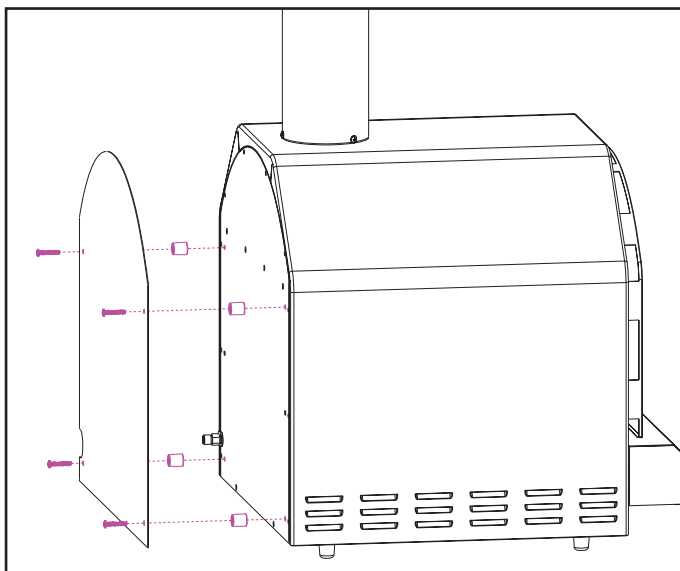
STEP 2

Stand the Pizza Oven on it's feet and attach the chimney to the body by using 3*M4 screws 8mm long. Then attach the control knob.



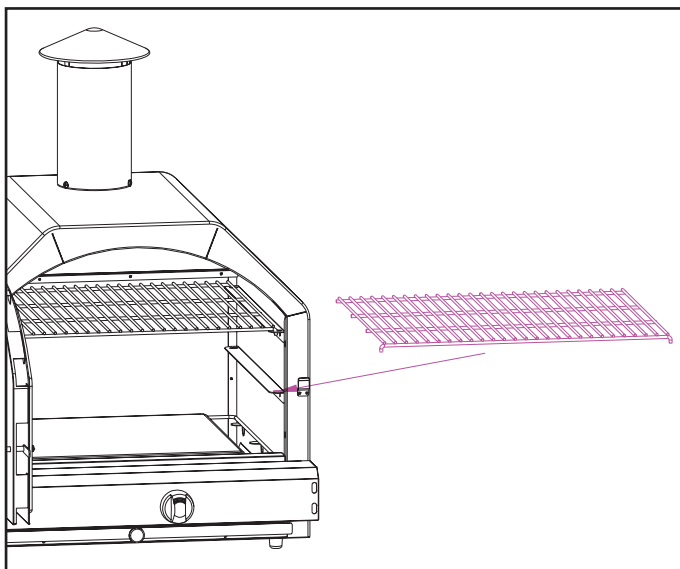
STEP 3

Attach the rear heat shield to the Pizza Oven using 4*M5 screws 30mm long and the spacers as shown.



STEP 4

Position the wire racks ensuring the folded down tabs locate into the holes of the front of the rack supports. Locate the ceramic stone into the bottom rack and position it at the rear of the appliance.



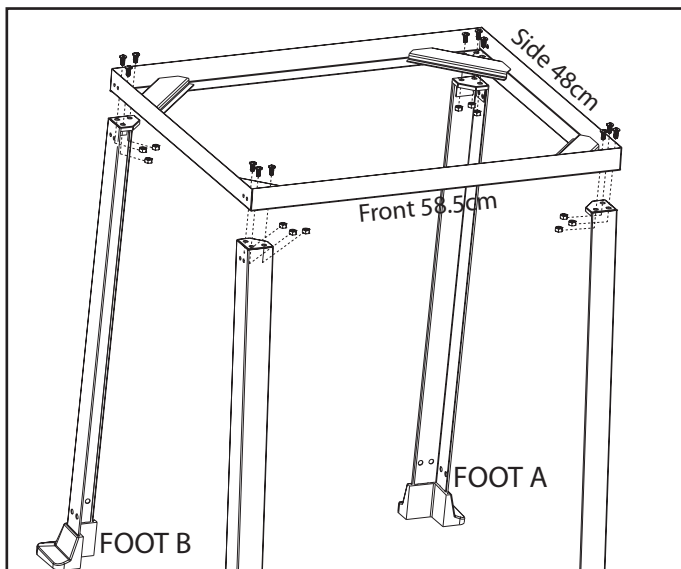
STEP 5

Attach the hose (connection thread 1/4" B.S.P) and tighten securely with a spanner. Leak test using a soapy water solution.

STEP 6

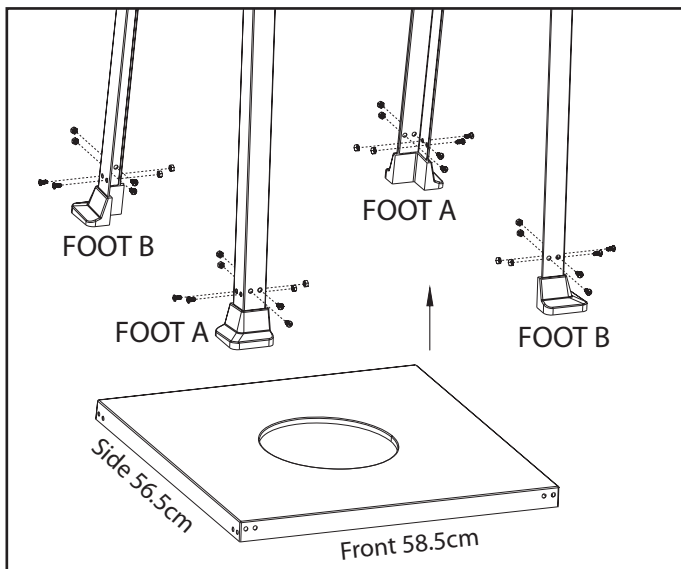
Attach the 4 leg assemblies to the frame as shown using 12*M6 screws 12mm long and nuts.

Align the two dimples at the top of the legs with the dimples on the top frame. Ensure foot A and Foot B are diagonally opposite each other (note: the legs angle out at the bottom from front to back).



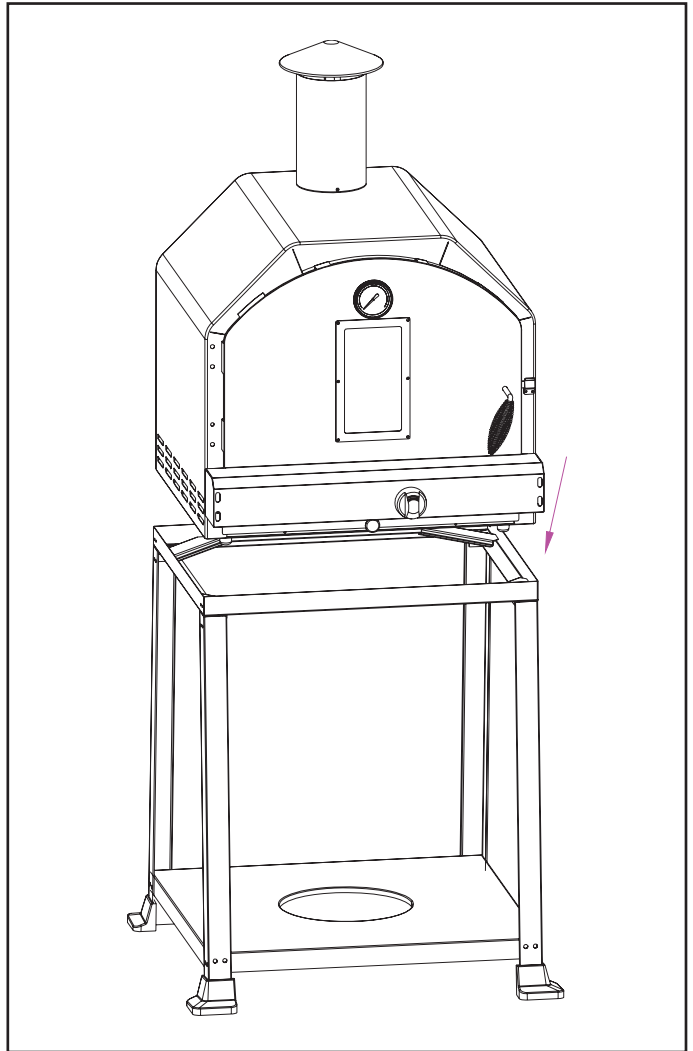
STEP 7

Attach the base panel to the 4 leg assemblies using 16*M6 screws 8mm long and nuts.



STEP 8

Locate the Pizza Oven on top of the stand as shown



NATURAL GAS CONVERSION



Conversion ONLY to be done by an authorised person.

TO BE INSTALLED ONLY ON OR IN A NON-COMBUSTIBLE ENCLOSURE

Note: Recommended clearances must be maintained.

Tools Required:

- Adjustable spanner
- Phillips head screwdriver

GAS PIPING

1. (a) A minimum pipe diameter of 15mm is required for inlet piping. A lever operated shut-off valve should be installed within 1 metre of the appliance for servicing the unit.
(b) Where it is not practical to install solid tube AGA certified stainless steel braided hose can be installed. This hose assembly must comply with AS5601 Gas Installations, pipe sizing tables and shall not exceed 3 metres in length. The internal diameter of the hose must not be less than 10mm.
2. Check with local and state plumbing and heating codes regarding sizing of the gas lines.
3. All gas pipe connections must be sealed with a gas pipe compound resistant to Natural Gas.
4. Installation of a drip leg if required in the gas supply line must conform to AS5601.
5. When checking for gas leaks, do not use an open flame. Use a soap and water solution and check for bubbles indicating gas leakage.
6. Installation of 1/8" NPT plugged tapping, accessible for test gauge connections, is required upstream of the gas supply connection.

Warning

Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the instructions thoroughly before installing or servicing this equipment.

SERVICING INSTRUCTIONS

Appliances should be serviced at least annually and servicing must only be carried out by a Licensed Plumber or Authorised Person.

Clean the Burner Ports and top with a Soft Brush. Inspect and clean all combustion air inlets, then replace the Burner ensuring it is firmly secured.

Minimum Clearance for Ventilation:

Rear	350 mm
Side	300 mm



WARNINGS

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the instructions thoroughly before installing or servicing this equipment.
- THIS APPLIANCE MUST NOT BE INSTALLED OR USED INDOORS.
- NATURAL GAS APPLIANCE. TO BE INSTALLED ONLY BY AN AUTHORISED PERSON.
- THE AUTHORISED PERSON WILL PROVIDE A CERTIFICATE OF COMPLIANCE.
- A suitable AGA approved natural gas pressure regulator must be installed in the pipeline and be set at 1 kPa.

NOTE TO INSTALLER:

1. The gas valve plug by-pass orifices must be increased to:
1.5mm for low
2.15mm for medium
2. Drill the injector as per the data label specifications or contact customer service on 1300 174 876 to order an injector kit.

TEST OPERATION OF APPLIANCE BEFORE LEAVING.

SAFE APPLIANCE LOCATIONS

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with the following:

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see Example 1).

Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

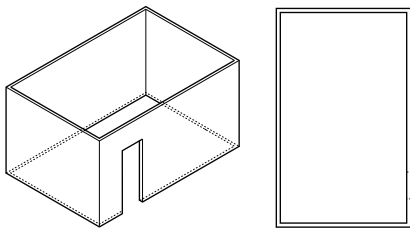
Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply:

at least 25% of the total wall area is completely open, and at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

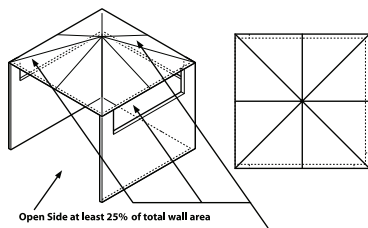
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.

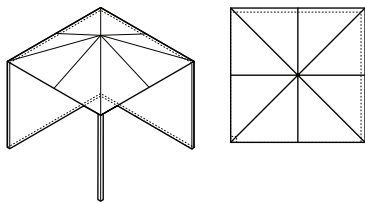


Outdoor Area - Example 1

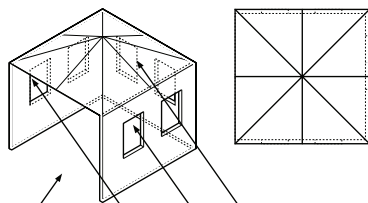


Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 4

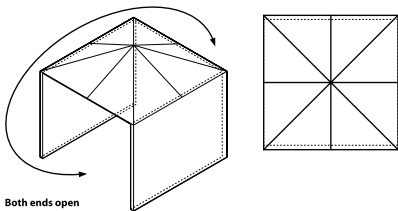


Outdoor Area - Example 2



Open Side at least 25% of total wall area
30% or more in total of the remaining wall area is open and unrestricted

Outdoor Area - Example 5



Both ends open

Outdoor Area - Example 3