

User's Manual

Gas Pizza Oven

63448

toboli

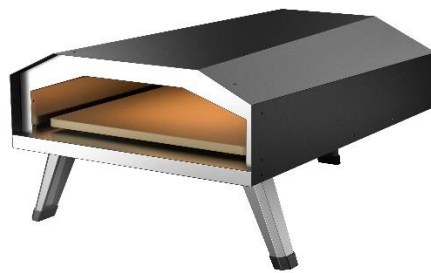


Illustration similar, may vary depending on model

Please read and follow the operating instructions and safety information prior to initial operation.

Technical changes reserved!

Illustrations, functional steps, and technical data may deviate insignificantly due to continuous further developments.



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Introduction

Thank you for choosing to purchase this quality product. To minimise the risk of injury, we ask you to always take some basic safety precautions when using this product. Please read this operating manual carefully and make sure that you understand it.

Keep these operation instructions in a safe place.

Technical specifications

Gas type	Propane
Number of burners	1
Size of injection nozzle of burner (mm)	0.8g
Total gas consumption	4 kW, G30: 291 9/h, G31: 286 9/h
Gas pressure (kPA)	4.0
Time of heat-up (min)	12 (to 350 °C)
Size (mm)	440×730×255
Height of baking chamber (mm)	135
Height of opening of baking chamber (mm)	255
Baking surface (mm)	330×330

Safety instructions



Only suitable for outdoor use!

Read manual before use!

WARNING: Outside surfaces can become hot. **Keep children at a distance!**

The oven can **only** be operated with a pressure of 50 mbar!

Do not use **any other** adapters!

This user's manual contains a list of all components needed for the safe operation of the device and instructions for the correct assembly of the item and connection of components and accessories. Furthermore, it describes the correct proceeding to check tightness. Do read **all** safety instructions and warnings before assembling and using the device. Always obey **all** instructions.

General remarks

- Check the pizza oven before operation to find damages. Make sure that it is in perfect condition.
- Never use the oven for a purpose that it is not intended to. Any improper use can cause damages and injuries.
- This device is not designed to be used as heater; never use it as such.
- Taking alcohol, drugs, or medicine might cause the user's not being capable to correctly and safely assemble or use the pizza oven.
- Keep children and domestic animals away from the device.
- Do not expose the device to shocks or other kinds of stress.
- Do not move the device during its operation.
- This oven is only intended and suitable for private use.



- Switch off the burner of the device and the gas supply during rain, snow, hail, or other kinds of dregs. Do not try to move the device in any way.
- Keep the gas hose away from hot surfaces. Check the hose before every use of the device. In case you find signs of wear and tear, cracks, or untightness, it must be replaced before re-using the device. When replacing the hose, choose a hose that corresponds to the relevant regulations and has the appropriate connections.

Instructions on safe use

Your oven will work safely and reliably if maintained correctly. Be extremely cautious when using the oven; it can become very hot, which constitutes an increased risk to your safety. Therefore, obey basic precautions, e.g., the following:

- Children being near the oven must always be supervised. Children should not stand, sit, or play near the oven.
- Wear suitable clothing when using the device. Avoid wearing wide clothes. Furthermore, avoid wearing synthetic fabrics, that are easily inflammable.
- Make sure that your clothes or other inflammable material do not touch the burner or any other hot surface. The fabric could catch fire, thus causing severe injuries.
- Fully concentrate on what you are doing when igniting the burner.
- When using the oven, never touch its outside, the pizza stone, or the area immediately around. These zones become extremely hot and can cause burns.
- Do not use the oven to bake very fatty meat or other products that fuel flaring-up.
- Keep any inflammable material away from the area around the oven (e.g., petrol or charcoal lighter).
- Make sure that the air flows without being blocked.
- Never use the oven with strong wind.
- The underside of the oven becomes very hot. Therefore, never place the oven on a surface with inflammable material (e.g., tablecloths).
- Do not move the heater when it is in operation. Wait for it to cool down before moving or storing it.
- The device can be very hot during and after operation. Use heat-proof oven gloves to protect yourself against hot surfaces and splashes.
- Do not repair or replace the components of the oven, unless this manual explicitly recommends to do so. Any other repair work should only be performed by an expert.

Remarks concerning the site

- The device is **only** suitable for outdoor use.
- The device must not be used within buildings, garages, or other closed rooms. Neither can the device be used on or under balconies or terrasses of dwelling.
- Do not use it on a boat or inside a caravan.
- The device should not be used with unprotected inflammable construction material or surfaces being present. There must be a minimum distance of 3 m between these materials and the oven.
- The minimum distance between the sides of the device and any inflammable construction must be 1 m. The minimum distance between the rear wall and any inflammable construction must be 1 m, too.
- Do not use the device near flammable material or gases.
- During the baking process, the device must be placed on a flat, stable surface. Any concrete surface is not suitable.

Remarks concerning gas supply

- The gas bottle used must correspond to the respective national prescriptions and standards.
- The gas bottles must be stored outdoors and out of children's reach. The gas bottle must not be stored within buildings, garages, or other closed rooms.
- The pressure regulator and hose lines used must correspond to the correct national prescriptions.



- The gas bottle must be connected in a way that the vapours emanating from the bottle during operation can exhaust.
- Put the protection cap onto the valve outlet of the gas bottle when the bottle is not in use. To do so, only use the cap belonging to the individual bottle valve. Using a cap of another kind might cause gas leaks.
- Check the gas hose before opening the gas supply. With cracks or wear and tear found, the hose must be replaced before re-use.
- Screw a pressure regulator to the gas bottle. Using a soap solution to check the tightness of the hose connections and regulator before igniting the device (see "Tightness check" below).
- Only use the pressure regulator and gas hose supplied with the device.
- When installing the gas bottle, obey the local prescriptions.
- Do not use water to extinguish a grease fire. Immediately call the fire brigade. A BC or ABC fire-class extinguisher might be able to keep the fire down.

 **Warning!**

1. Do not store replacement gas bottles under the device or in its immediate vicinity.
2. Only use bottles that have been filled gravimatically by a specialist company.
3. The gas bottles must have a overfill prevention device (OPD).
4. Carefully obey the instructions of items 1 and 2. When disobeying, fire might be caused that could lead to severe injuries or even death.

 **Warning!**

Never let the device unsupervised when operated. If there is a fire, keep away from the device and call the fire brigade. Never try to extinguish a grease fire with the help of water!

 **Warning!**

In case you notice a smell of gas:

1. Switch off the gas supply of the device.
2. Extinguish all naked flames.
3. If the smell of gas persists, keep away from the device and immediately call the gas supplier or fire brigade.

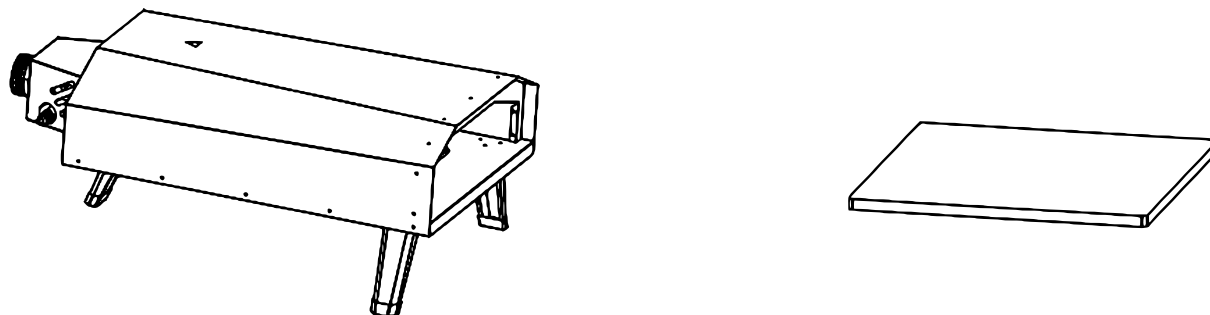
 **Warning!**

Disobeying this instruction might cause fire, explosions, or burns, that might provoke damages, injuries, or even death.

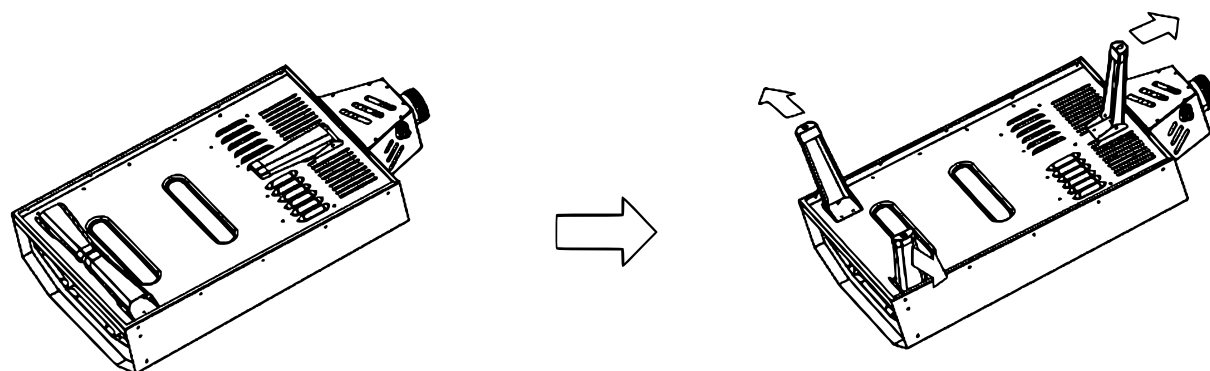
Assembly

Before assembling the device, check if all components are present. Do not try to assemble the device if components are missing or damaged. Contact the customer service to have spare parts.

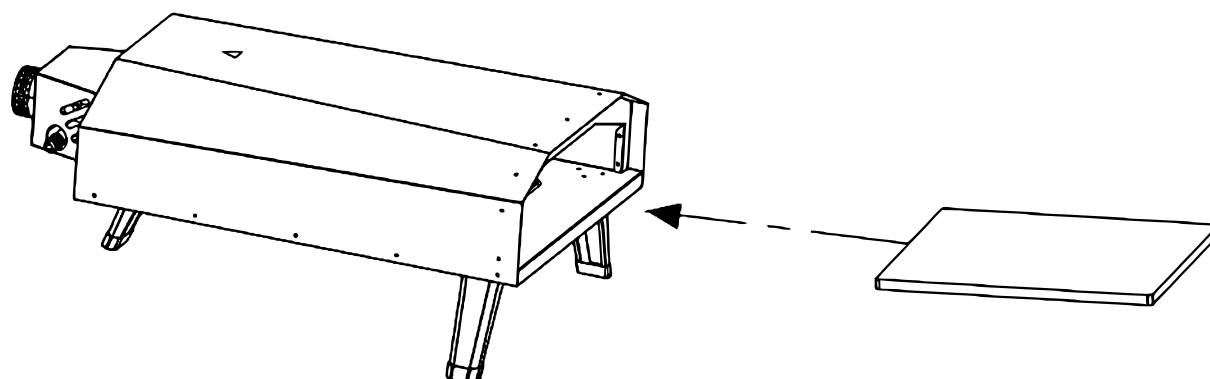
The following parts are included in the scope of delivery: pizza oven (left) and pizza stone (right):



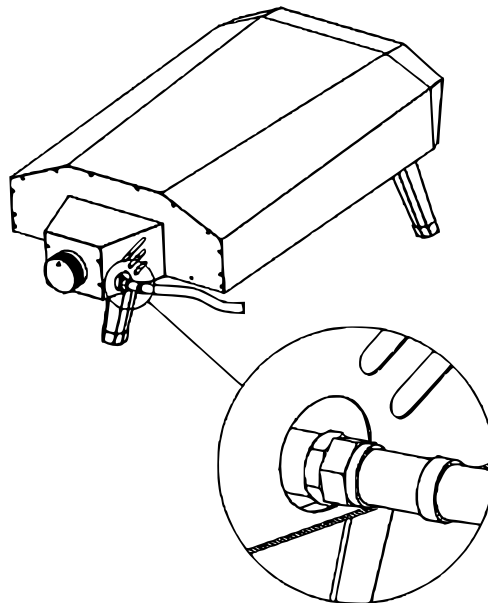
1. Swing out the leg supports.



2. Place the pizza stone inside the oven.



Note! The gas hose must be thoroughly connected to the right-handed thread. The hose and pressure regulator are not supplied; the user will must purchase them separately. A 50-mbar pressure regulator is required to operate the pizza oven.



3. Connect the gas bottle.

Note! There is a viewing slot that allows you to observe the flame.

Connecting the gas cylinder

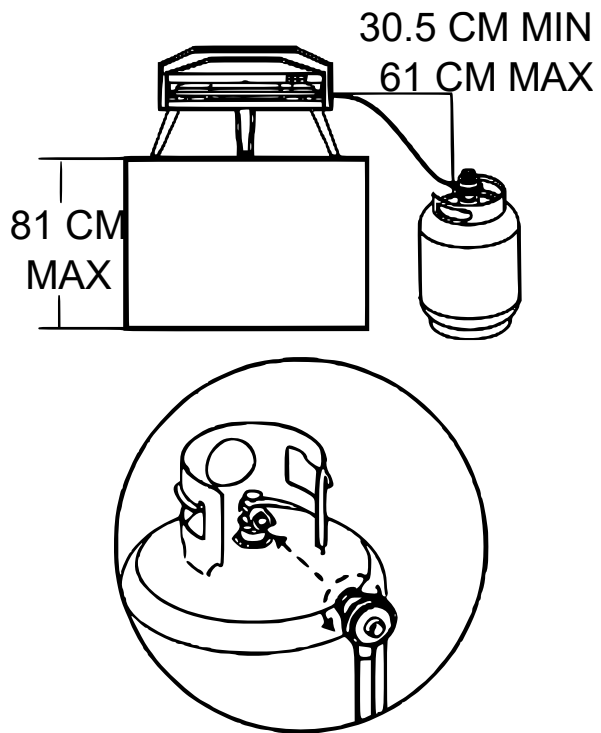
Gas bottles (kg)	5	8	11
Outer diameter (mm)	229	300	300
Height with protection cap (mm)	505	465	600
Capacity (ℓ)	11.8	19.6	27.7
Total weight (kg)	approx. 11	approx. 16	approx. 22

5-kg, 8-kg, and 11-kg gas bottles are filled with butane or propane gas. Generally, both types of gas are well suitable for the operation of a gas barbecue or pizza oven. There is one difference that counts during the winter: The boiling point (the point when the gas evaporates) of butane gas is ± 0 °C. That is why the gas cannot be used when the temperature is below this point. The boiling point of propane gas being -42 °C, propane gas can be used during the winter without any problems.

It is advisable that fans of outdoor cooking that do not want to abstain from a perfect pizza during winter use propane gas.

Warning!

- Make sure that the gas bottle is always upright.
- When the device is not in use, the gas supply cock of the gas bottle must be closed.
- The bottle used must have a collar that protects the bottle valve.
- The minimum distance between the device and gas bottle is approximately 100 cm.
- This gas fittings are left-handed.
- Make sure that the gas cylinder is fully closed before screwing the gas pressure regulator as far as possible onto the gas bottle valve.



Obey the following steps to connect the gas bottle:

1. Make sure that the valve is set to OFF.
2. The burner valve must also be set to OFF.
3. Check the valve, connection, and gas pressure regulator. Remove all dirt and check the hose to find damages.
4. When screwing the gas pressure regulator to the valve, tighten the nut clockwise by hand as far as possible. Do not use a wrench; this would damage the quick-coupling nut and cause dangers.
5. Completely open the gas bottle valve by turning it counter-clockwise.
6. Before igniting the oven, check all hose lines with a soap solution for tightness.
7. Immediately close the valve when you find a leak. Do not re-use the oven before the gas bottle has been repaired by a local gas supplying agency.

Disconnecting the gas bottle

1. Close the oven burner valve. Make sure that the oven has cooled down.
2. Then close the gas bottle valve by turning it clockwise as far as possible.
3. After that, disconnect the gas pressure regulator from the gas bottle valve by turning the quick-coupling nut counter-clockwise.
4. Re-place the protection cap onto the gas bottle valve when not using the bottle.

Tightness check

The gas connections of the device have been checked for tightness before packing and sending. At the site of use, this check must be re-done. Check the connection before each use of the oven. If at any time you smell gas, stop operating immediately and check the entire system for leaks.

Warning!

- During the tightness check, smoking is forbidden!
- Never check for tightness with an open flame!
- Only carry out the leakage test outdoors and not near sources of ignition!



Fire and explosion hazard!

- Carry out the leakage test very carefully. Leaking spots remaining undetected can lead to fires that are no longer controllable while the gas oven is in operation. Serious property damage and serious injuries can result.

Preparation

- Check that all packing material has been completely removed from the device.
- Make a soap solution (a 1:1 mixture of washing-up liquid and water).
- A spray bottle, a paintbrush, or a cloth will be required to apply the solution onto the fittings.
- A leak detection spray can also be used for it.

Check

1. Switch off the burner.
2. Open the gas bottle valve by turning it counter-clockwise.
3. Apply the soap solution on all hose connections. Bubbles forming at a connection spot indicate a leak.
4. If leaks are found, immediately close the gas bottle valve. Tighten the leaking connections.
5. Re-open the gas and re-check the spot.
6. If bubbles and leaking spots persist, re-close the gas supply and ask an expert.

Use

The burner has a 4-kW power.

Preparation

1. Make sure that a tightness check of the oven and hose connections has been performed and the oven placed correctly. Only operate the device when all connections have been checked and no leaks detected.
2. Remove remaining packing material.
3. Obey the following instructions to ignite the burner.

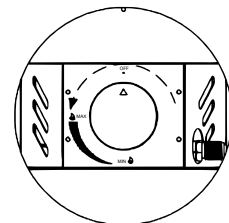


Caution!

Keep your face and hands as far as possible from the device when igniting it.

Igniting

1. Make sure that the rotary button is set to OFF. Then turn the gas bottle valve counter-clockwise to start the gas supply.
2. Push in the rotary button and slowly turn it clockwise until a click is heard and the burner ignited.
3. In case the burner is not ignited, set the rotary button to OFF, wait 5 min, then re-try.



Pizza stone

- Do not use the pizza stone on naked flames.
- Do not expose the stone to extreme variations in temperature. Do not place frozen food onto the hot stone.
- The stone is delicate. Hard shocks and falls can break it.
- The stone becomes very hot during use and will stay hot a certain time after use.
- Do not cool the stone with water.
- Dry the stone before use after having cleaned it with water. You can for example dry it during 2 hours with 60 °C in a normal oven.



Cleaning and maintenance

- Wait for the pizza oven and burner to cool down before cleaning. **Burning hazard!**
- Make sure that the gas supply and rotary button are set to OFF before cleaning.
- Do not expose the oven to direct sunlight or harsh weather conditions such as heavy rain, snow, and wind.

Storage

- Store the pizza oven out of direct sunlight.
- Keep the oven indoors when not used during a long period.
- Wait for the oven to have cooled down before moving it.
- The outer wall of the pizza oven might lose its colour by and by; this, however, will not impair the performance of the oven.
- The device can only be stored indoors and with the gas bottle being disconnected from it. The gas bottle must not be stored within buildings, garages, or other closed rooms. Always keep the device out of children's reach.
- Spiders and insects might settle within the burner of the device and impair the gas flow. Check the burner at least once in a year.

Troubleshooting



Caution!

If the pizza oven has a dysfunction, switch it off immediately. Disconnect the device from the mains and ask an expert to repair it.

Problem	Possible cause	Solution
No ignition of burner	No gas flow	Check gas level of bottle.
	Insufficient connection of union nut and regulator	Tighten union nut by half or three-four rotation as far as possible. – Only tighten by hand! Do not use tools!
	Gas flow impaired	Clean burner.
	Burner disconnected from valve	Re-connect burner and valve.
	Wrong assembly	Obey the instructions of the manual.
Sudden drop of gas flow / weak flame	No gas present	– Check gas level. – Switch off device via rotary button. Wait 30 s, re-ignite oven. – If the flame persists weak, switch off rotary button, remove gas bottle valve. Disassemble, then re-connect pressure regulator. – Perform tightness check. Re-open gas valve, wait 30 s, re-ignite oven.
Flame expiring	Strong wind or squalls	Turn the open front part of the oven away from the wind.
	Too small amount of propane gas	Replace gas bottle.



		See "Sudden drop of gas flow / weak flame."
Flare-ups	Grease deposit	Clean oven.
	Very fatty meat	Remove fat before baking.
	Too high baking temperature	Reduce temperature.
	Too large amount of flour on the baking surface	Remove excess of flour.
Flames blowing (fire in burner tube, humming sound in burner)	Burner and/or burner tubes blocked	Switch off gas supply via rotary button, clean burner and/or burner tubes.
	Pressure loss during igniting	Switch off oven, make sure that the gas valve is completely open, re-ignite oven.

Hints for preparation and recipes

Preparation

- Heat up the pizza oven and stone while preparing your pizza. The burner must be set to maximum. After approximately 15 min, the pizza oven has reached 350 °C. Now you can set the burner to the minimum and bake the pizza. The baking time is 80–90 s. After that, the pizza should be done. During this time, the pizza should be turned every 20 s to obtain uniform browning.
- The pizza stone should be strewed with a small amount of semolina before placing the pizza. However, the semolina must only be strewed shortly before placing the pizza onto the stone.

Different kinds of pizza crusts

Frozen filled pizza

Frozen pizzas can only be placed upon the stone after they have completely unfrozen; the pizza stone does not tolerate extreme variations in temperature. The unfrozen pizza will need approximately 80 s to reach the desired degree of browning in this pizza oven.

Pizza-mix or bread-mix?

If possible, use a high-quality bread-mix. Most bread-mix packages also come with a pizza recipe. Normally, you need 10 % less water to prepare a pizza.

Pitta bread

This is a great healthy alternative. It is available in any supermarket and only takes some seconds to bake in the pizza oven.

Toasted sandwiches

These can also be baked on the stone base. Simply put in your favourite fillings and place the bread on the stone. Let it bake until it has reached the degree of browning that you wish it to have. When it is ready, brush the outside of the toasted sandwich with butter.

Pre-made fresh pizza crust

This crust usually takes a little bit longer because it has a thicker crust. Use less topping to ensure a faster baking time.



Calzone

Make sure that the calzone is not too thick. You can prepare it on the stone or in an oven dish (not included in the scope of delivery).

Tip: You can also make dessert calzones by adding ricotta, banana, stewed apples, etc. Serve with ice cream.

Recipes for your pizza oven

All recipes are calculated for 1 pizza.

Simple pizza dough

Ingredients

- 7 g dry yeast (one sachet)
- 1 teaspoon caster sugar
- ½ teaspoon salt
- 2 cups regular flour
- 2 tablespoons olive oil

Preparation

1. Mix ¾ cup warm water, yeast, sugar, and salt in a bowl. Whisk with a fork until the ingredients have dissolved. Cover and leave in a warm place for 5 min or wait until bubbles form on the surface.
2. Add the yeast mixture and oil and knead into a soft dough, then put it on a lightly floured surface. Knead the dough for 10 min or until it is uniform. Place in a lightly greased bowl. Cover it and leave it in a warm place for 25 to 30 min or wait until the dough has doubled in size.
3. Press the dough down with your fist. Knead it on a lightly floured surface until it is smooth.

Spicy salami and basil pizza (*Pizza salame e basilico*)

Ingredients

- hot salami slices, e.g., sopressa from Calabrese
- tomato paste
- grated mozzarella cheese
- roasted red peppers
- goat cheese
- basil leaves

Preparation

1. Roll out the fresh dough.
2. Cover the pizza crust with tomato paste.
3. Place the salami and peppers on the pizza.
4. Then crumble the goat's cheese over the top and cover with basil leaves.
5. Place the pizza onto the stone.
6. Bake the pizza for about 90 s, turn regularly.

Antipasto pizza

Ingredients

- 20 g Pesto Genovese
- 4–5 cherry tomatoes
- 2 artichoke heads
- 80 g Bocconcini
- 30 g spicy salami
- 20 g asparagus
- 5–6 pitted olives

Preparation

1. Put the pesto onto the pizza crust.
2. Place your sliced antipasto ingredients on top.
3. Slice the bocconcini cheese and place it on top.
4. Bake the pizza for about 90 s, turn regularly.



Pizza with Nutella and caramelised banana

Ingredients

- fresh pizza dough
- ¼ cup Nutella
- 2 small bananas
- 2 tablespoons brown sugar
- icing sugar for dusting

Preparation

1. Roll out the fresh dough.
2. Warm the Nutella and spread evenly over the base.
3. Top with sliced banana.
4. Sprinkle with brown sugar.
5. Bake the pizza for about 90 s, turn regularly.
6. Dust with icing sugar.
7. Serve with pudding or vanilla ice cream.

Seafood pizza (Pizza frutti di mare)

Ingredients

- 113 g Mozzarella cheese
- 4–5 small shrimps
- 113 g seafood mix
- garlic oil
- pepper

You can buy a seafood mix from the local fishmonger or fish shop. If the mix contains mussels, remove them from the shells first.

Preparation

1. Place some chopped mozzarella on the base of your prepared pizza crust.
2. Spread the seafood mixture on top, add some garlic oil and pepper.
3. Be careful not to overfill your pizza with ingredients, as seafood releases a lot of water.
4. Bake the pizza for about 90 s, turn regularly.
5. Once the pizza is baked, you can add some chopped thyme.

**We wish you bon appetite and
always lots of ideas for new pizza recipes!**

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