

# mimiuc



## **Mimiuc Classic G-Oven Series Pizza Oven**

Instruction Manual

# **Instructions to Check the Gas Pizza Oven**

## **Leak Testing**

### **General**

Although the gas connections of the appliance are leak tested prior packing and shipment, a complete test must be performed at the installation site and before each use. Check all the gas connections for leak testing using the procedure listed below. If the smell of gas is detected at any time, you should immediately stop using and check the entire system for leaks.

### **Before Testing**

Make sure all packing material has been removed from the appliance. Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush or rag to apply the solution to the fittings.

### **To Test**

1. Turn the burner valve OFF.
2. Turn the liquid propane cylinder valve on counterclockwise to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles would appear where a leak is present.
4. If a leak is present, immediately turn the gas supply OFF and tighten leaky fittings.
5. Turn the gas back ON and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply OFF and contact customer service.

## **Operating Instructions**

### **Step of Use:**

1. Make sure the oven has been leak tested and properly placed.
2. Remove any remaining packing material.
3. Insert the pizza stone into the oven.
4. Turn on the propane cylinder valve.
5. Ignites the burner to preheat the oven and stone by turning the control knob (If can't, use a match to ignite), after about 10-15 minutes until the temperature reaches 932°F.
6. Insert the pizza onto the pizza stone by pizza peel.
7. Use the pizza peel to manually rotate the pizza to make it evenly heated, after one minute, the pizza will be cooked.

## **Lighting Instruction**

### **To Light the Burner**

1. Make sure the control knob is in OFF position, and then turn the liquid propane cylinder valve ON by slowly turning counterclockwise.
2. Push in and slowly turn the control knob anticlockwise and press it down for five seconds until you hear a click and the burner ignites.
3. If burner doesn't light, turn the knob OFF, wait 5 minutes and repeat the lighting.

### **To light with a match**

1. If burner will not light after several attempts using the control knob, the burner may be lit with a match.
2. If you have already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.
3. Insert a match into the matchstick holder, ignite the match and insert through the oven opening to the burner.
4. Push and turn the control knob slowly and press it down for five seconds, the burner should ignite immediately.
5. If the burner does not light within seconds, turn the control knob OFF and wait 5 minutes and try again.

## **Care and Maintenance**

### **Stainless Steel**

There are many stainless steel cleaners available. Always use the mildest cleaning process first, scrubbing in the direction of the grain. DO NOT use steel wool as it will scratch the surface.

To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit sand paper in the direction of the grain.

Grease specks can gather and baffle on the surface of the stainless steel, giving the appearance of rust. For removal, use an abrasive pad with stainless steel cleaner.

Stainless steel can rust if not well maintained.

The color of the stainless steel will change after burning; it is the nature of stainless steel.

## Pizza Stone

1. Do not use the stone over an open flame.
2. Avoid extreme temperature changes to the stone. Do not place frozen foods on a hot stone.
3. The stone is fragile and can break if bumped or dropped.
4. The pizza stone is very hot during use and stays hot for a long time after use.
5. Do not cool the pizza stone with water when the pizza stone is hot.
6. After cleaning the pizza stone with water, dry the stone before next use.

## Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner will not light	<ol style="list-style-type: none"><li>1. No gas flow</li><li>2. Coupling nut and regulator not fully connected</li><li>3. Obstruction of gas flow</li><li>4. Disengagement of burner to valve</li><li>5. Incorrect assembly</li></ol>	<ol style="list-style-type: none"><li>1. Check to see if propane tank is empty.</li><li>2. Turn the coupling nut about one half to three quarters additional turn until solid stop. Tighten by hand only - do not use tools</li><li>3. Clear burner tube.</li><li>4. Reengage burner and valve.</li><li>5. Check steps in assembly Instructions.</li></ol>
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"><li>1. Out of gas</li></ol>	<ol style="list-style-type: none"><li>1. Check for gas in propane tank.</li><li>2. Turn off gas control knob, wait 30 seconds and light oven. If flames are still low, turn off gas control knob and propane tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on propane tank valve, wait 30 seconds and then light oven.</li></ol>
Flames blow out	<ol style="list-style-type: none"><li>1. High or gusting winds</li><li>2. Low on propane gas</li></ol>	<ol style="list-style-type: none"><li>1. Turn front of oven away from Wind.</li><li>2. Refill propane tank.</li><li>3. Refer to Sudden drop in gas flow above</li></ol>

<p>Flare-up</p>	<ol style="list-style-type: none"> <li>1. Grease build up</li> <li>2. Excessive fat in meat</li> <li>3. Excessive cooking temperature</li> <li>4. Excess flour on the cooking surface</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean oven.</li> <li>2. Trim fats from meat before cooking.</li> <li>3. Adjust (lower) temperature accordingly.</li> <li>4. Brush remnant flour from cooking surface.</li> </ol>
<p>Flashback (fire in burner tube, roaring sound from burner)</p>	<ol style="list-style-type: none"> <li>1. Burner and/or burner tubes are blocked</li> <li>2. Pressure drop during ignition</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn gas control knob off. Clean burner and/or burner tubes.</li> <li>2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight.</li> </ol>