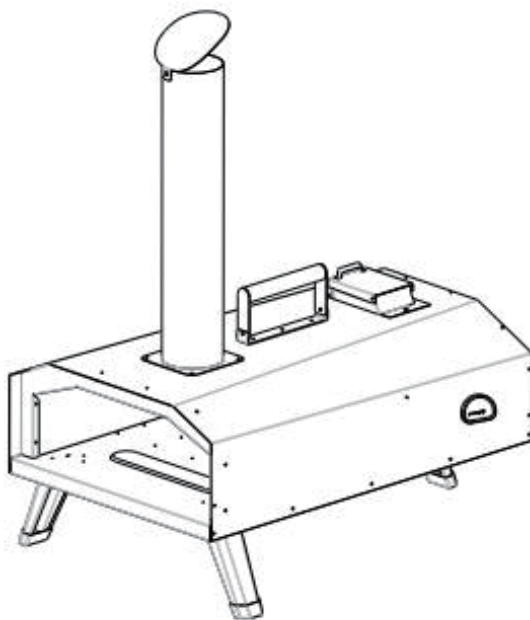


# **USER MANUAL**

## **DUAL FUEL PIZZA OVEN**

**MODEL:GB-GO12A**



Warning-To reduce the risk of injury, user must read instructions manual carefully.

# WARNINGS

## **WARNING**

To reduce the risk of fire, burn hazard or other injury, read this safety manual carefully and completely before using this appliance.

## **WARNING**

Before cleaning, make sure the gas supply and control knob is in the OFF position and that the burner and oven has cooled.

## **DANGER**

Never operate this appliance unattended. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

## **DANGER**

If you smell gas:

- Shut off gas from the appliance
- Extinguish any open flame
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

## **WARNING**

FOR OUTDOOR USE ONLY.

## **WARNING**

- a.Keep the fuel supply hose away from any heated surface(s).
- b.The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- c.Keep children and pets away from the appliance at all times.
- d.Do not move the appliance when in use.
- e.This appliance is not intended for and should never be used as a heater.

## **WARNING**

Spiders and insects can nest inside the burner of the appliance and disrupt gas flow. Inspect the burner at least once a year.

**WARNING**

When using a match to light the appliance, make sure to use the included matchstick holder.

**WARNING**

Do not store this appliance indoors unless the gas cylinder is disconnected.

**WARNING**

Do not store gas cylinder in a building, garage or any other enclosed area and keep out of reach of children at all times.

**WARNING**

This appliance is not intended to be installed in or on recreational vehicles and/or boats.

**WARNING**

Before each use, check all air supply connections for leaks. Do not use the appliance until all connections have been checked and there are no leaks.

**WARNING**

Do not smoke while leak testing. Never use an open flame for the leak test.

**WARNING**

When lighting, keep your face and hands as far away from the appliance as possible.

**WARNING**

Minimum clearance from sides of unit to combustible construction is 914mm (36 inches).

Minimum clearance from back of unit to combustible construction is 914mm (36 inches).

**WARNING**

This instruction manual contains important information required for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance.

Follow all warnings and instructions when using the appliance.  
Keep this manual for future reference.

**WARNING**

This manual states that an oven, fryer or broiler shall not be used on or under any apartment or condominium balcony or deck.

**WARNING**

This appliance is not intended to be installed in or on a boat. This appliance is not intended to be installed in or on a recreational vehicle.

**WARNING**

Keep the fuel supply hose away from any heated surface(s).

**WARNING**

This manual contains instructions for cleaning and inspecting the hoses before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

**WARNING**

This appliance shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area.

**WARNING**

This manual includes a list of required parts necessary for the safe operation of the appliance, directions for proper assembly and for assembly of installed parts and accessories supplied with the appliance, and proper procedures for gas leak testing.

**WARNING**

The appliance should not be located or used under overhead unprotected flammable building materials or surfaces. For grills, fryers or griddles, the minimum clearance to any structure or combustible material should be at least 10 feet (3 metres).

# **BEFORE LIGHTING**

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cut, wear or abrasion, it must be replaced prior to use. Screw the regulator onto the gas cylinder. Check the hose and regulator connections for leaks with a soap and water solution before igniting the appliance. Use only the pressure regulator and gas hose assemblies provided with this equipment.

# **LP GAS CYLINDER WARNING**

1. Do not store spare liquid propane gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. Liquid propane cylinder must be fitted with an OVERFILL PROTECTION DEVICE (OPD).
4. If the above information is not strictly adhered to, a fire may occur resulting in death or serious injury.
5. This manual states that the installation must conform to local codes or, in the absence of local codes, to the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2

# **SAFETY PRACTICES TO AVOID INJURY**

When properly cared for, your oven will provide safe, reliable service for many years. However, extra care must be taken as the heat generated by the oven can increase the risk of accidents.

**When using this oven basic practices must be followed, including but not limited to following:**

- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- Children should not be left alone or unattended in an area where the oven is being used. Do not allow children to sit, stand or play around the oven at any time.
- Never let clothing or other flammables come in contact with or too close to any burner or hot surface until it has cooled. Fabrics can catch fire and cause serious personal injury.
- For personal safety, wear proper apparel. Loose fittings garments or sleeves should never be worn while using the oven. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Do not heat unopened food containers as a build-up of pressure may cause the containers to burst. When lighting the burner, always pay close attention to what you are doing.
- When using the oven, do not touch the outer shell, stone baking board or immediate surroundings as these areas become extremely hot and could cause burns.
- Do not use the oven to cook extremely fatty meats or other products which increase flare-up.
- Keep the area surroundings the oven free from combustible material including fluids, trash and vapours such as gasoline or charcoal lighter fluid.
- Do not obstruct the flow of combustion and ventilation air.
- Never use the oven in extremely windy conditions.
- The temperature under the oven is high. Do not place the oven on a table with flammable table clothes, plastic or any other inflammable materials.

**the appliance is not intended for commercial use**

1. In the event of an oil or grease fire, do not attempt to extinguish the fire with water. Call the fire service immediately. In some cases, type BC or ABC extinguishers may suppress the fire.

2.If it rains, snows, hails, sleet or other forms of precipitation, turn off the appliance burner and gas supply. Do not attempt to move the appliance or cooking vessel.

3. When cooking, the appliance fryer or boiler must be located on a horizontal, stable, non-combustible surface and free from combustible materials. For this reason, asphalt surfaces (tared surfaces) may not be acceptable.

Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F(45°C) before moving or storing.

This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

**Avoid bumping of or impact with the appliance.**

LPG cylinders used must be manufactured and marked in accordance with the specifications for LP gas cylinders,U.S.Department of Transportation (DOT)or the Standard for Cylinders,Spheres and Tubes for the Transportation of Dangerous Goods,CAN/CSA-B339;

Cylinders must be stored outdoors out of the reach of children and shall not be stored in a building,garage,or any other enclosed area;

the pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies shall be those specified by the appliance manufacturer.

**the cylinder supply system must be arranged for vapor withdrawal;  
xii) a statement:**

1.do not store a spare LP gas cylinder under or near this appliance;

2.never fill the cylinder beyond 80 percent full;and

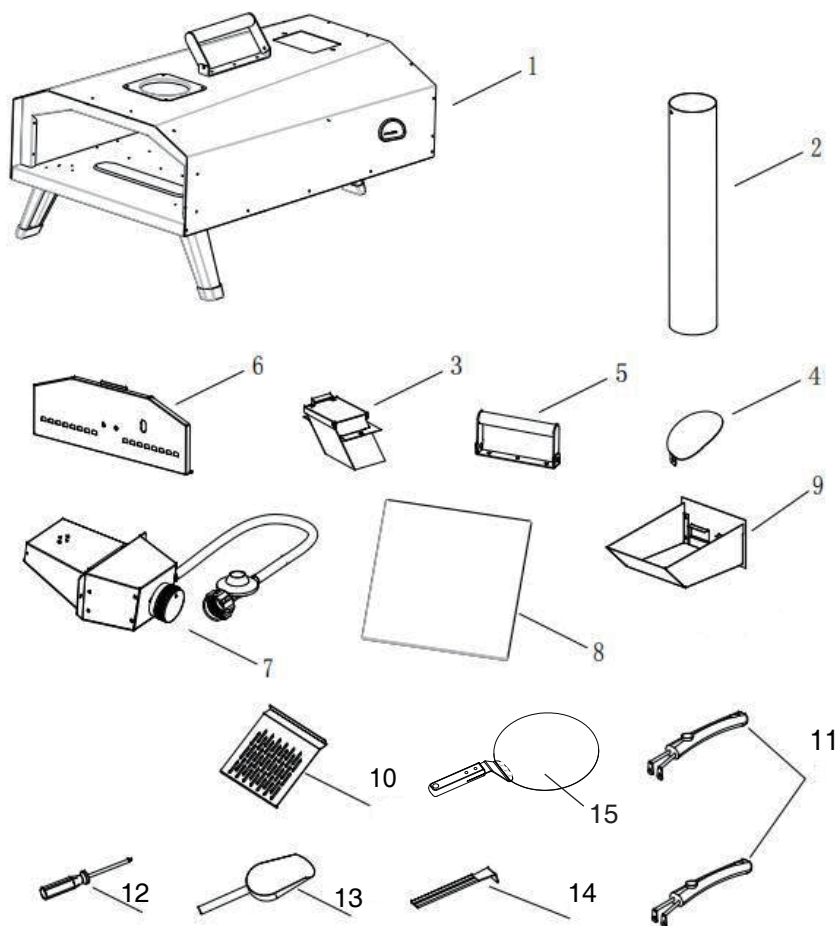
3.if the instructions in(b)(xii)(1)and(b)(xii)(2)are not followed exactly, a fire causing death or serious injury may occur.




















"Install dust caps on the cylinder valve outlet when the cylinder is not in use. Install only the type of dust cap on the cylinder valve outlet of the cylinder valve. Other types of dust caps or plugs may cause propane to leak."

# PARTS LIST

NOTICE: Make sure all the plastic protection rip off before assembling!

## Product diagram

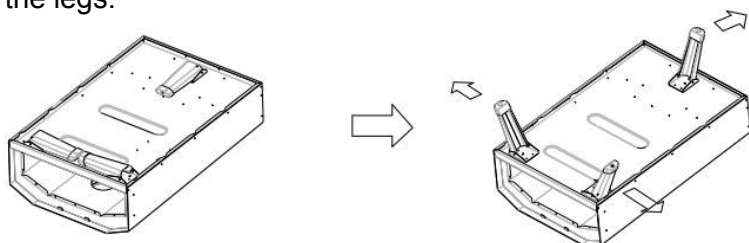


NO.	NAME	PART	QTY	NO.	NAME	PART	QTY
1	Body		1	10	Pellet box grate		1
2	Chimney		1	11	handle		2
3	Pellet inlet		1	12	screw driver		1
4	Chimney cover		1	13	Pellet shovel		1
5	Body handle		1	14	Pellet handle		1
6	Door		1	15	Pizza peel		1
7	gas burrer		1	16			
8	Pizza stone		1	17			
9	Pellet box		1			M5x10mm	6
		M4x12mm	4			M4	4
							2

## Assembly

1. Remove all parts from the packaging.

2. Open the legs.

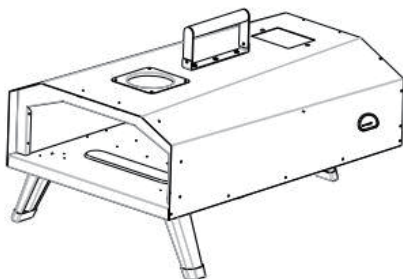
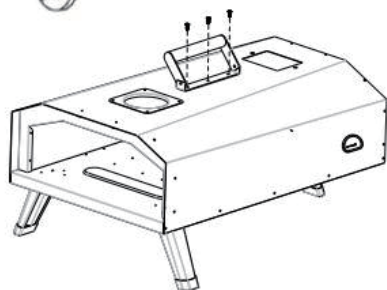


### 3. Install the pizza oven handle

(The screws and nuts have been pre-installed on the oven handle. Unscrew & reinstall to the oven.)



**M5 x10. 3PCS**

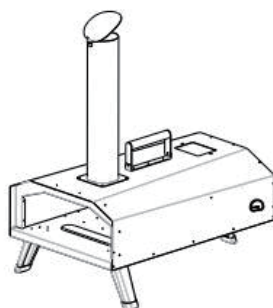
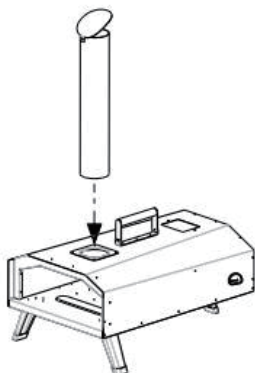


### 4. Install the chimney

(The screw has been pre-installed on the chimney. Unscrew & reinstall to attached chimney piece.)



**M5 x10 1PCS**

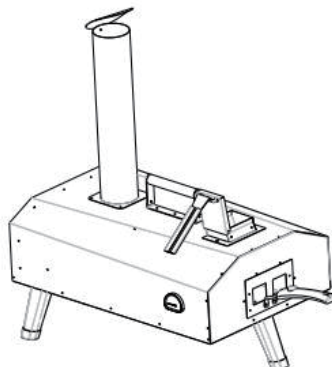
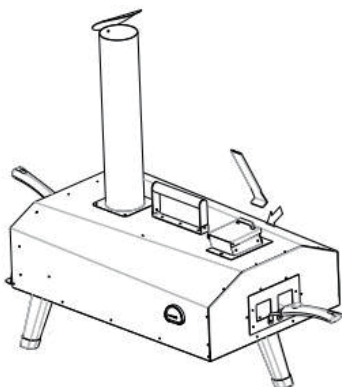
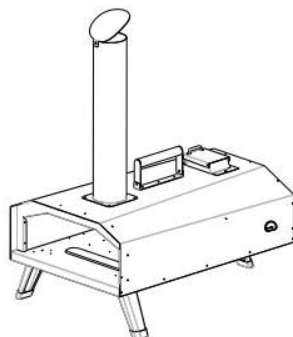
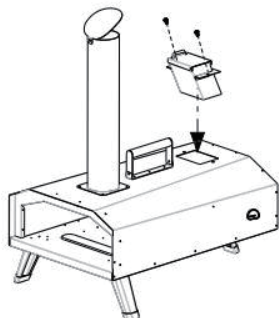


## 5. Install the pellet inlet parts

(The screws and nuts have been pre-installed on the handles. Unscrew & reinstall to the pizza oven. ) There is a handle to open and close the cover.



**M5 x10 2PCS**



## 6. Install the door

(The screws and nuts have been pre-installed on the handles. Unscrew & reinstall to the door.)



**M4 x12 2PCS**

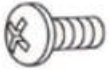


**M4 Nut 2PCS**



## 7. Install the pellet box

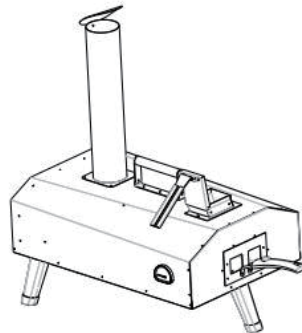
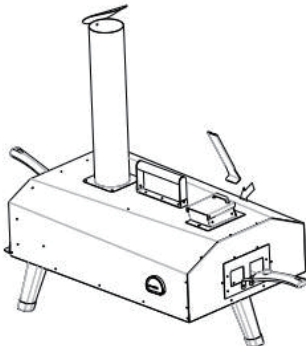
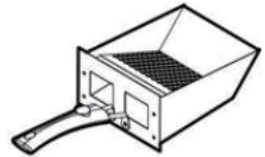
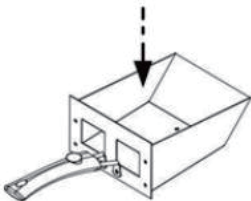
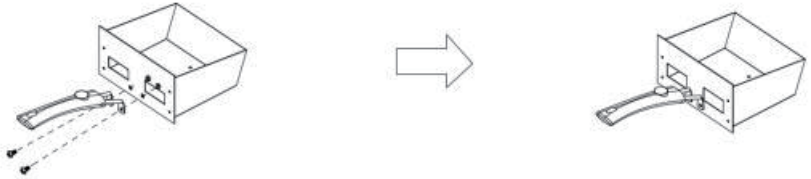
(The screws and nuts have been pre-installed on the handles. Unscrew & reinstall to the pellet basket. Then put the pellet box into the pizza oven.)

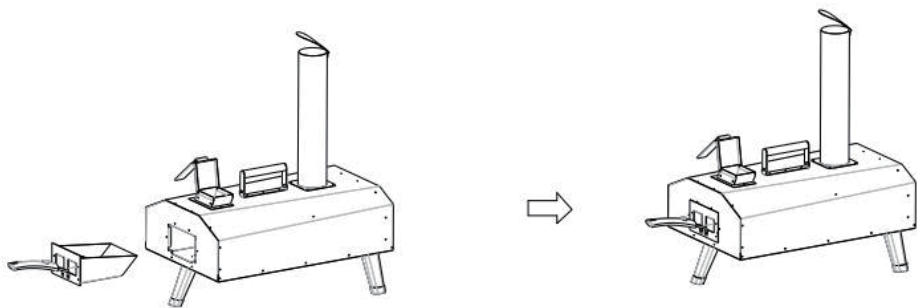


**M4 x12 2PCS**

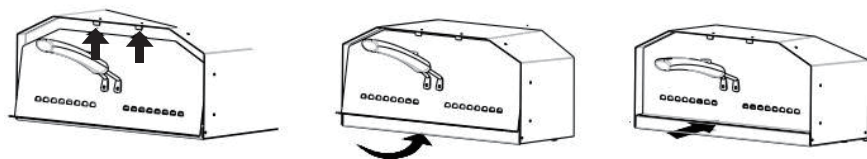
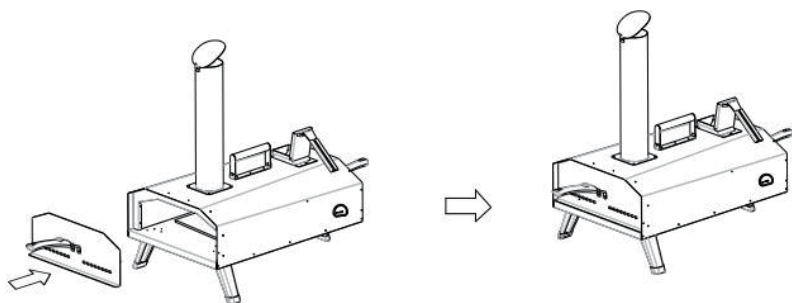
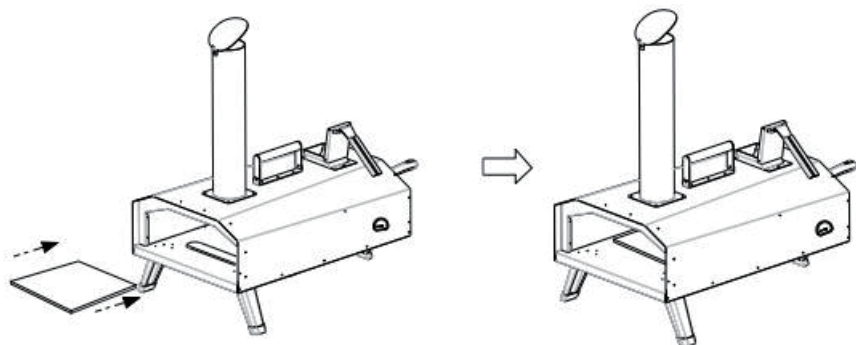


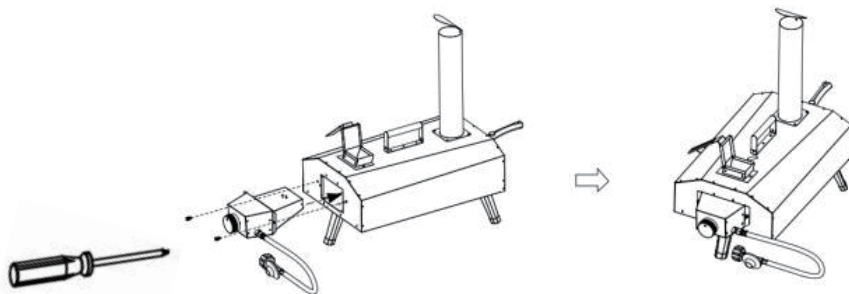
**M4 Nut 2PCS**





8. Put in the pizza stone

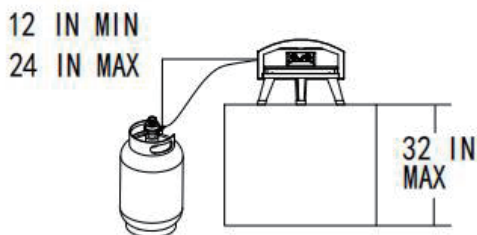
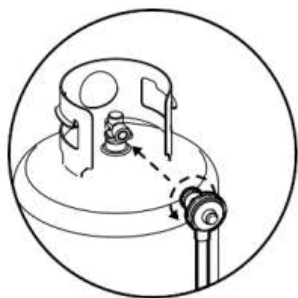




## WARNING

Keep the fuel supply hose away from any heated surface(s).

- Please always keep the gas bottle in upright position.
- The 20 lb LPG cylinder measures 12.2 inches in diameter and 17.9 inches high .
- If the appliance is not in use, the gas must be turned off at the supply cylinder.
- The cylinder used must include a collar to protect the cylinder valve.
- The minimum distance for the appliance and the 20lb gas tank is 40 inc.



## GAS REGULATOR

This gas fitting is clockwise. Make sure that the tank is completely switched off and screw the regulator as far as possible into the gas tank valve.

## **CONNECTING THE LIQUID PROPANE GAS CYLINDER**

- 1.To connect the liquid propane gas cylinder:
- 2.The cylinder valve should be in OFF position.
- 3.Make sure the burner valve is in OFF position.
- 4.Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
- 5.When connecting the regulator assembly to the valve, tighten the nut clockwise by hand until it stops.Use of a wrench could damage the quick coupling nut and result in a hazardous situation.
- 6.Open the cylinder valve fully by turning the valve counterclockwise.
- 7.Before lighting the oven, use a soap and water solution to check all connections for leaks.
- 8.If a leak is found, turn the cylinder valve OFF, and do not use the oven until local liquid propane dealer can make repairs.

## **CONNECTING THE LIQUID PROPANE GAS CYLINDER**

- 1.Turn the oven burner valve OFF and make sure the oven is cool.
- 2.Turn the liquid propane cylinder valve OFF by turning clockwise until it stops.
- 3.Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.
- 4.Place dust cap for cylinder valve outlet whenever the cylinder is not in use.

# **LEAK TESTING**

## **GENERAL**

Although the gas connections of the appliance are leak tested prior to packing and shipment, a complete test must be performed at the installation site.

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.

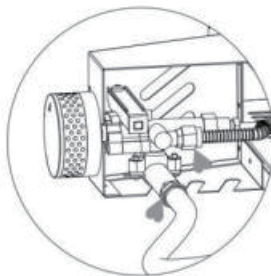
## **BEFORE TESTING**

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**

### **USING THE OVEN**

Each burner is rated at 13600 BTU/Hr; 4.0 kW/Hr.

To begin:

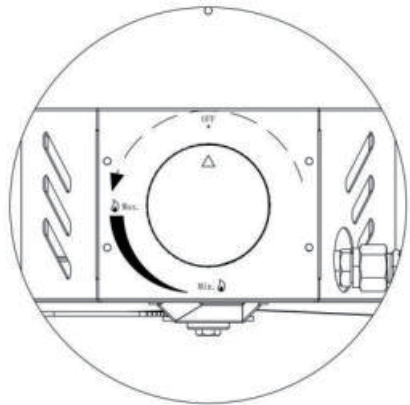
1. Make sure the oven has been leak tested and properly placed.
2. Remove any remaining packing material.
3. Light the burner using the LIGHTING INSTRUCTIONS below

### **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 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 to HI slowly, 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**

When storing GB-GO12A, avoid direct sunlight if possible and store indoors for long-term storage. GB-GO12A

should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds.

Wait for GB-GO12A to cool completely before moving

The outer shell of GB-GO12A may fade over time and through use.

This will not affect performance.

## **PIZZA STONE BOARD**

1. DO NOT use the stone over an open flame.
2. Avoid extreme temperature change 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 stone is very hot during use and stays hot for a long time after use.
5. DO NOT cool the stone with water when the stone is hot.
6. After cleaning the stone with water, please dry the stone before use. This can be done in a conventional oven at 60°C (140°F) for 2 hours.

## **CHOICE OF FIREWOOD PELLETS**

1. Recommended length of firewood pellets: It is recommended that the length of firewood pellets should not exceed 1.25 inches (3 cm).
2. Use only firewood pellets suitable for cooking, do not use pellets from animal bedding and heating pellets, which contain chemicals.
3. Make sure the wood pellets are dry, not wet.
4. Please choose 100% hardwood pellets, softwood pellets may not burn fully.



## **HOW TO IGNITE FIREWOOD PELLETS?**

It will be difficult to ignite the firewood pellets for the first time. You can refer to the method in the manual or choose the combustible material to fully burn the firewood pellets. It is more difficult to directly ignite the firewood pellets.



## 1. Some accessories that may need to be prepared.

- a. 100% Hardwood Pellets
- b. Fire Starter
- c. Blo

## 2. Ignite step

- a. Fill 50% of the burner grates with hardwood pellets, about 1.8 lbs, 7-8 scoops.
- b. Place a natural fire starter on the edge of the burner grate.
- c. Light the fire with a igniter and slide the burner grate into the pizza oven.



d. You may want to refill with firewood pellets to maintain a certain temperature. When you need to refill the firewood pellets, slide out the grate, fill the grate with a small amount of firewood pellets, and slide the grate back into the pizza oven.

## HOW TO BAKE PIZZA?

### PREPARING TO BAKE PIZZA

1. Pizza Oven

2. Pizza Stone

3. Thermometer Gun (you need to buy it yourself)

4. Pizza Spatula (you need to buy it yourself)

1. After the firewood pellets start to burn, close the door and let the oven preheat for 15 minutes so that the temperature reaches the right temperature for baking, which is expected to be around 750°F-860°F (399°C-460°C). (If there is a temperature measuring gun, the second step can be performed when the test reaches 750°F/399°C.)

2. When the temperature is right, open the oven door and place the pizza inside, then close the door.

3. Wait about 15 seconds, open the door, rotate the pizza 180° with the pizza spatula, and close the door again.

4. And then wait about 15 seconds, open the door, turn the pizza 90° and close the door, continue this step 4 times.

5. Finally take out the pizza and finish baking.

**Note:** The time of each step is not fixed, it is related to the temperature. If you want a softer pizza, you can shorten the time appropriately to ensure the freshness of the pizza .

## PRECAUTIONS AFTER BAKING

When you're done baking pizza, let the pizza oven cool for 60 minutes before cleaning it up and then dumping the ashes in the trash.

**Note:** Please do not use water or other substances to lower the temperature of the oven, it may be dangerous.

## 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>

<p>Flames blow out</p>	<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.High or gusting winds.</li> <li>2.Low on propane gas".</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 ingition.</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>