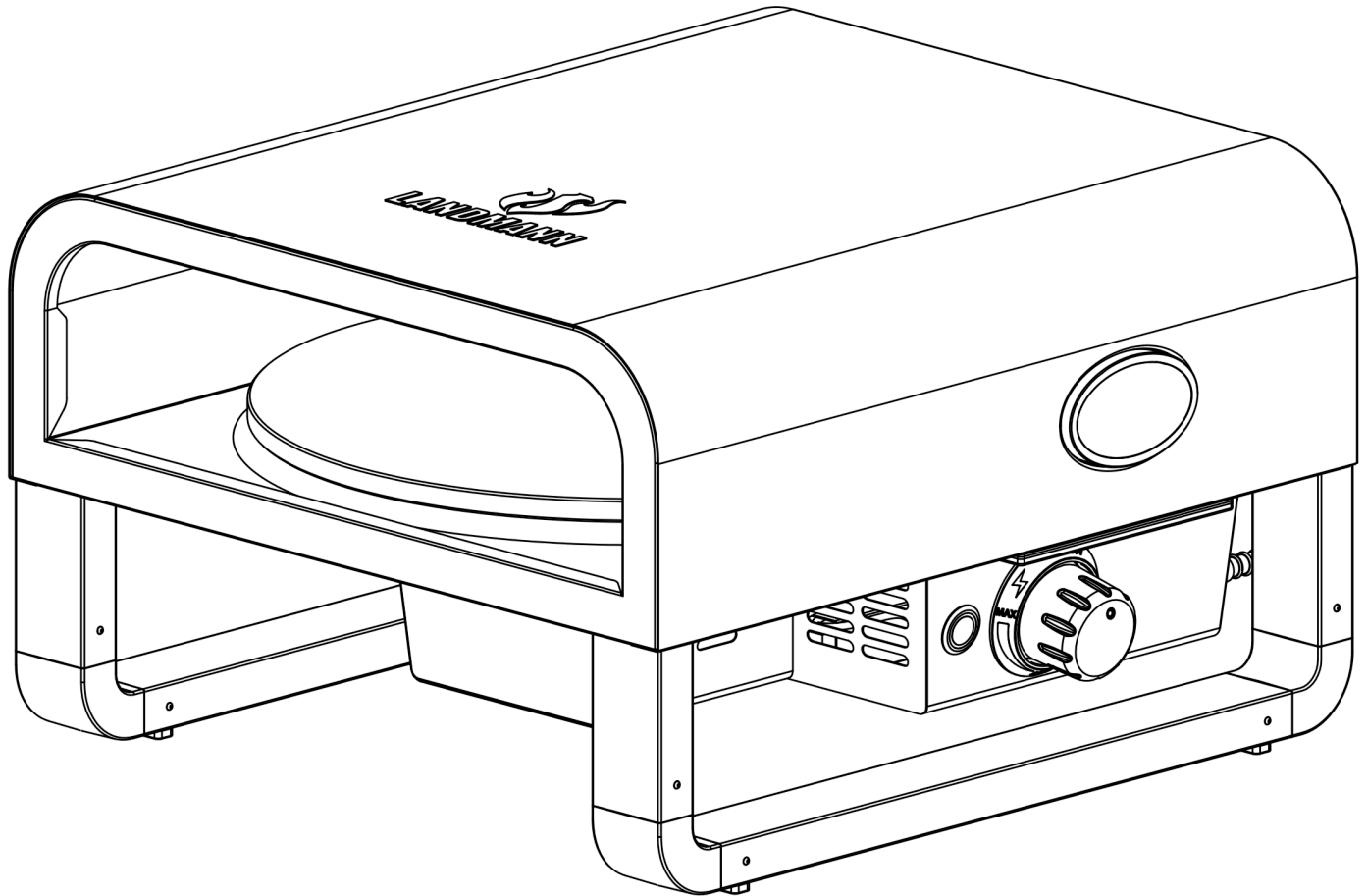


# USER MANUAL

# LANDMANN CALLIANO

Art.-Nr.: 9827



## For Outdoor Use Only

Before assembling or using your grill, carefully read this entire manual. It contains important safety information and operating instructions that will help you use your appliance correctly and safely. Keep this manual in a convenient place for future reference.

**Note:** This appliance is not designed for installation or use in recreational vehicles or on boats.

## SAFETY WARNINGS

Failure to follow all instructions provided by the manufacturer may result in serious injury or property damage.

Some parts of this pizza oven may have sharp edges, especially during assembly. Handle with care and wear suitable protective gloves if necessary.

This appliance is designed **for outdoor use only**. Always read the instructions carefully before operating the unit.

Accessible parts may become extremely hot during use. Keep young children and pets at a safe distance, and always wear protective gloves when handling hot components.

Do not move the appliance while it is operating or still hot. After each use, turn off the gas supply at the gas container.

Never modify this appliance in any way — such actions can be dangerous and will void the warranty.

If the ground temperature exceeds 50°C, place the oven on a heat-resistant surface. Keep the baking area clear of any flammable materials at all times.

Never allow children to operate or play near the pizza oven. This appliance must only be used outdoors, in well-ventilated areas. **Do not use in enclosed or covered spaces** such as carports, porches, garages, or beneath any overhead structure that could catch fire.

Ensure the pizza oven is positioned at least 1 metre away from any wall or surface, and at least 3 metres away from open flames or sources of ignition, such as electrical appliances or pilot lights.

Do not use this oven on or beneath wooden balconies. It is designed for use with gas only — **do not use lava rocks, briquettes, or charcoal**.

Check the burner flames periodically during operation. When the oven is not in use, always turn off the gas supply. Before moving the appliance, turn off and disconnect the gas cylinder completely.

During use, keep the appliance away from all flammable materials, and never attempt to modify or alter any of its components.

## CAUTION

**Clean the pizza oven regularly. Excess grease can ignite and cause damage if the oven is not maintained.**

**Never leave the pizza oven unattended while it is in use.**

**Do not use water to extinguish a grease fire, as this can cause injury. If a grease fire occurs, turn the control knob off and close the gas cylinder valve immediately. Keep the area clear and allow the fire to go out with the gas supply shut off.**

**Always switch off the control knob and the gas cylinder immediately if any grease fire occurs.**

## **GAS CONNECTION**

Use **only** the regulator and hose assembly specified by the manufacturer in this manual. Replacement parts must be identical and approved for use with this appliance.

This pizza oven is configured for a specific type of gas. Do not attempt to connect or operate it with any other gas type unless it has been properly converted by a qualified technician.

Installation of this appliance must comply with all local regulations and codes. Ensure that the gas cylinder and hose are kept away from any high-temperature surfaces.

Do not obstruct the ventilation openings around the gas cylinder compartment. Proper airflow is essential for safe operation.

If the Venturi tubes become blocked, stop using the appliance immediately. Clean the inside of the Venturi or contact a qualified service technician for assistance.

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### **Regulator and Hose Requirements**

The regulator used with this pizza oven must be **CE-approved** and compliant with local safety standards. The hose connecting the regulator to the gas cylinder must also be **CE-approved** and meet local requirements.

The hose length must not exceed **1.5 metres**. Always check for gas leaks before each use, and replace any worn or damaged hoses immediately. As a general rule, inspect and replace the hose annually or sooner if required.

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## Gas Cylinder Requirements

The gas cylinder used with this appliance must meet the following conditions:

- Must comply with local codes and regulations.
- Must be designed and marked according to the specification for the appropriate gas type.
- Must be intended for **vapour withdrawal** (not liquid).
- Must have a protective collar to safeguard the valve.
- Must be free from dents, rust, or other damage. A damaged cylinder may be hazardous and should not be used.

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## Safety Precautions

Ensure that the black plastic grommets on the regulator (not included) are properly fitted, and that the hose does not come into contact with the heat shield or any hot surfaces. Avoid twisting or stretching the hose after installation.

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## Connecting the Regulator to the Gas Cylinder

1. Make sure the gas cylinder valve is fully closed by turning it clockwise.
2. Verify that the cylinder valve has the correct external male thread for the regulator connection.
3. Ensure all control knobs on the oven are in the OFF position.
4. Remove the protective cap from the cylinder valve. Always replace the cap and retaining strap when the tank is not connected.
5. Inspect the valve connection and regulator assembly for dirt or damage. Remove any debris and do not use damaged equipment. Contact your gas supplier for service if necessary.
6. Attach the regulator to the cylinder valve and hand-tighten the nut clockwise until it stops. **Do not use tools** to tighten the connection, as this may cause damage or leaks.

7. Open the gas cylinder valve slowly by turning it counterclockwise.
8. Before lighting the pizza oven, check all connections for leaks using a soapy water solution. If bubbles appear, close the gas valve immediately and have the system inspected by a qualified technician before use.

### **Important Information About the Regulator**

The gas regulator must be installed in a position where it will not be exposed to temperatures exceeding **140°F (60°C)**.

The regulator must include a **pressure relief valve or overpressure protection device** to ensure safe operation.

The **inlet of the pressure regulator** must be properly fitted to connect securely with the valve of the gas cylinder. Always verify that the connection is tight and free from leaks before use.

### **WARNINGS**

**Never insert any foreign objects into the valve outlet. Doing so may damage the valve and cause a gas leak. Escaping gas can lead to fire, explosion, serious injury, or even death.**

**Do not connect this pizza oven to the built-in gas system of a motorhome, camper, or caravan.**

**Do not operate the pizza oven until all connections have been properly leak-tested.**

**If a gas leak is detected, stop using the appliance immediately and contact the fire department.**

**If you are unable to stop a gas leak, close the gas cylinder valve immediately and contact your gas supplier or the local fire department for assistance.**

### **DANGER**

**Never store a spare gas cylinder near the pizza oven or in any enclosed**

area.

**Never fill a gas cylinder beyond 80% of its capacity. Overfilling is extremely dangerous, as excess gas may escape through the safety relief valve. If the safety valve releases gas, it can ignite and cause a fire or explosion.**

**Always ensure that spare gas cylinders have protective safety caps installed on the outlet when not in use.**

**If you detect a gas leak from a spare cylinder, move away from the area immediately and contact the fire department.**

**When replacing or disconnecting a gas cylinder, keep it well away from open flames, sparks, or any other source of ignition.**

### **Disconnecting the Gas Cylinder**

Turn the control knob to the **OFF** position.

Close the gas cylinder valve completely by turning it **clockwise** until it stops.

Detach the regulator assembly from the cylinder valve by turning the quick-coupling nut **counterclockwise**.

Reinstall the protective cap onto the gas cylinder valve when the appliance is not in use.

### **VERY IMPORTANT**

**Always disconnect the gas cylinder when the pizza oven is not in use.**

### **TECHNICAL DATA**

**Total heat input: 4 kW**

#### **Gas cylinder:**

The gas cylinder must not exceed **0.6 m in height** and **310 mm in diameter**.

Ensure that the cylinder is positioned **lower than the gas connection or inlet** of the pizza oven.

Always place the gas cylinder on a **flat and stable surface**.

Do **not** attach or fix the cylinder to the trolley. Ensure that the gas hose and cylinder do not come into contact with hot surfaces or sharp edges, and that the hose does **not** pass underneath the appliance.

Use a **pressure regulator** certified to **EN 16129:2013** or equivalent local standards.

### Gas hose:

The hose must comply with **EN 16436-1:2014 + A3:2020** or applicable local standards. The hose length must not exceed **1.5 metres**.

Ensure that the flexible hose is routed safely, does not come into contact with hot surfaces, and is not twisted or kinked.

### Gas System Information:

Model No.	Total Heat Input	ApplianceCate	Injector Size
9827	4kW ( 291g/h )	I <sub>3B/P(30)</sub>	0.97mm

Gas Type & Pressure:Butane/Propane/or their mixtures:30 mbar

Category I<sub>3B/P(30)</sub>:LU,NL,DK,FI,SE,CY,CZ,EE,LT,MT,SK,SI,BG,IS,NO,HR,RO,IT,HU,LV,GR

**CE** 2531-26  
PIN: 2531DQ-0086

### CAUTION!

Use this appliance **outdoors only**.

Read the instructions carefully before operating the pizza oven.

**Warning:** Accessible parts may become very hot during use. Keep young children and pets at a safe distance.

Always keep the appliance at a safe distance from **combustible materials** while it is operating.

Do not move the pizza oven while it is in use.

After each use, **turn off the gas supply** at the gas cylinder completely.

### Additional Information

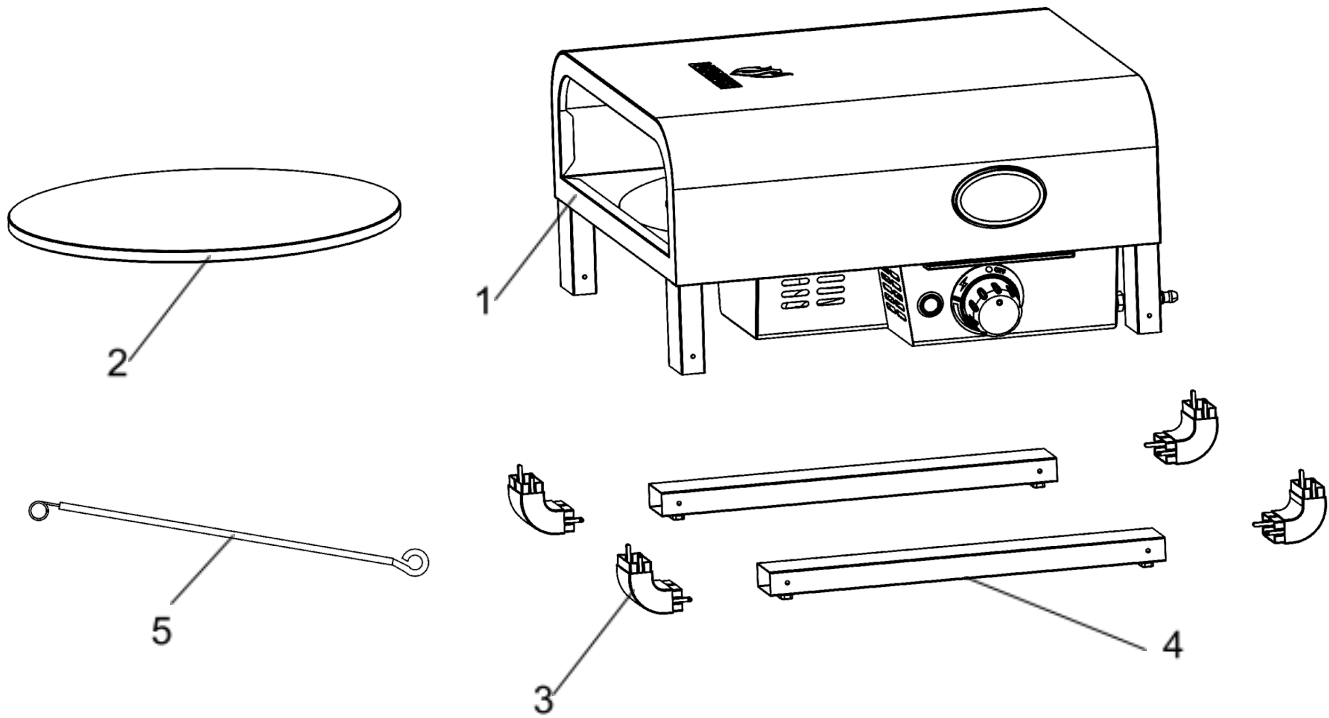
An injector marked “0.97” indicates a nozzle diameter of 0.97 mm.

This appliance has been manufactured in accordance with the European Gas Appliance Standard EN 498 and carries CE certification.

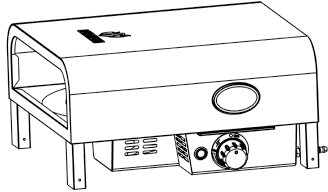

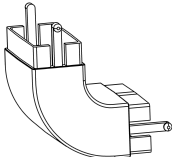
For details regarding the gas category or gas type suitable for this appliance, please refer to the information provided on the rating label attached to the unit.




## PRODUCT DESCRIPTION

**Before assembly, please check that all parts are included and undamaged. Familiarize yourself with the components shown below. If any parts are missing or damaged, contact your local dealer before proceeding with assembly.**



### What's in the Box

No.	Description	Figure	QTY
1	Pizza Oven		1
2	Pizza Stone		1
3	Foot connector		4

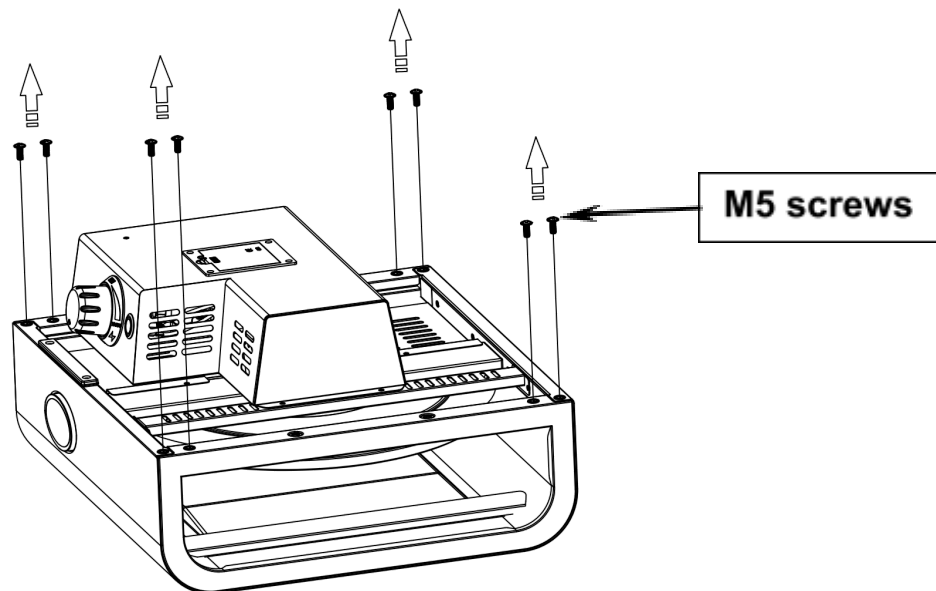
4	Leg		2
5	Ignition rod		1
6	Scwdriver		1

## ASSEMBLY INSTRUCTIONS

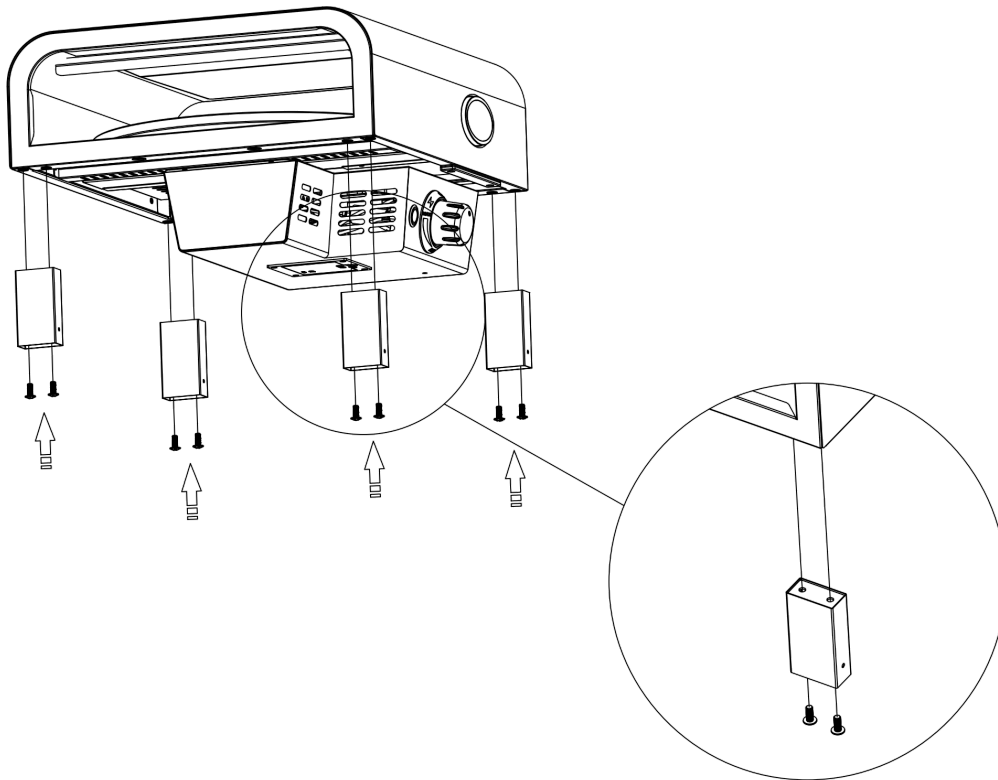
THE PIZZA OVEN SHOULD BE INSTALLED BY TWO PERSONS.

PLEASE READ THE INSTRUCTIONS CAREFULLY AND FOLLOW STEP BY STEP.

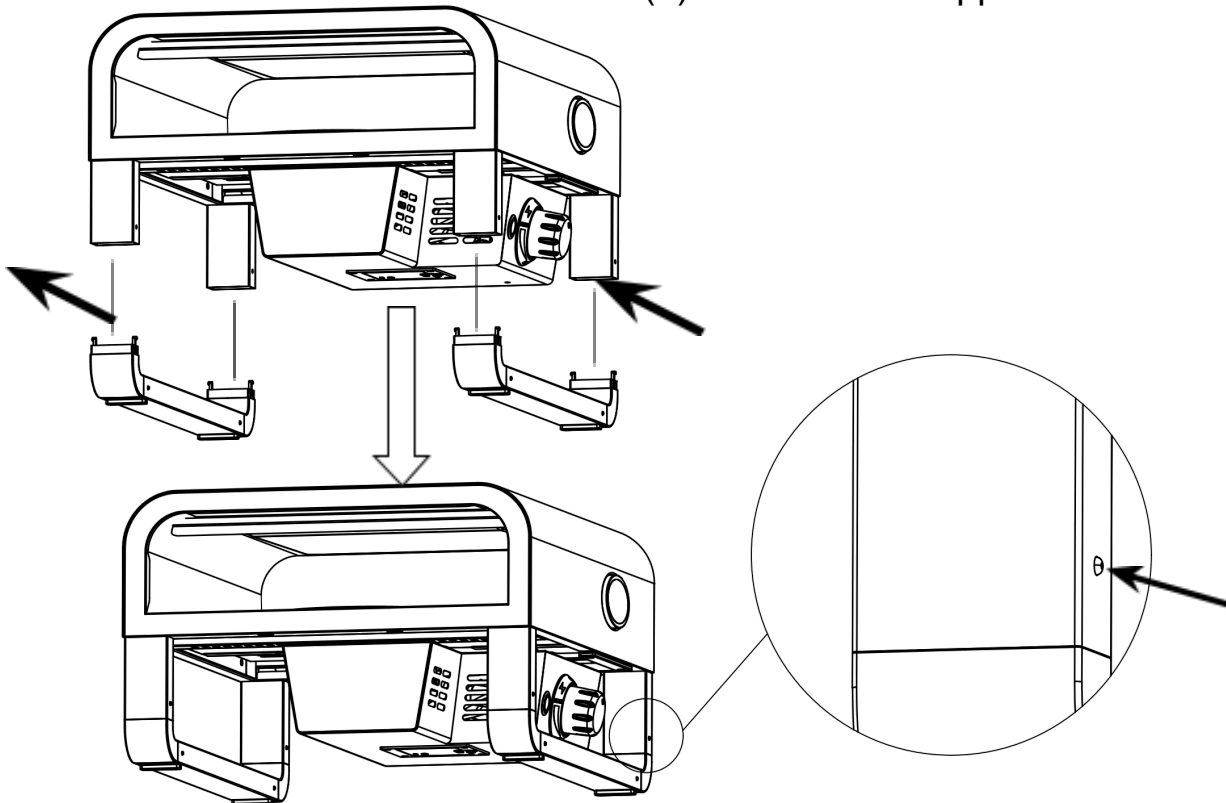
Step 1: Use a screwdriver(6) to remove 8pcs M5 screws from the bottom of the pizza oven(1) .



**Step 2:** Use a screwdriver(6) to attach 4PCS foot support(3) to the pizza oven.  
(Each foot support is assembled using 2pcs M5 screws)



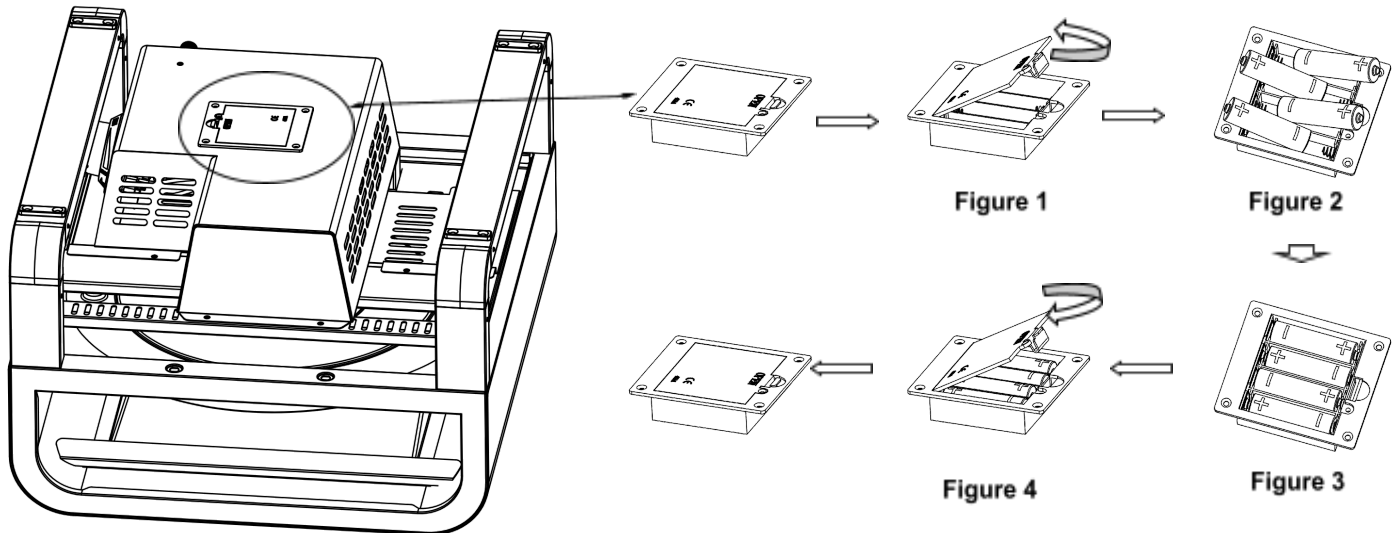
**Step 3:**  
Install the assembled foot crossbeam(4) onto the foot support.



**Step 4:**  
1. Open the lid of the battery box(Figure 1);

2. Put 4 x AA 1.5V batteries(not provided) as below direction into motor(pay attention to direction)(Figure 2,Figure 3);
3. Close the battery box cover(Figure 4).

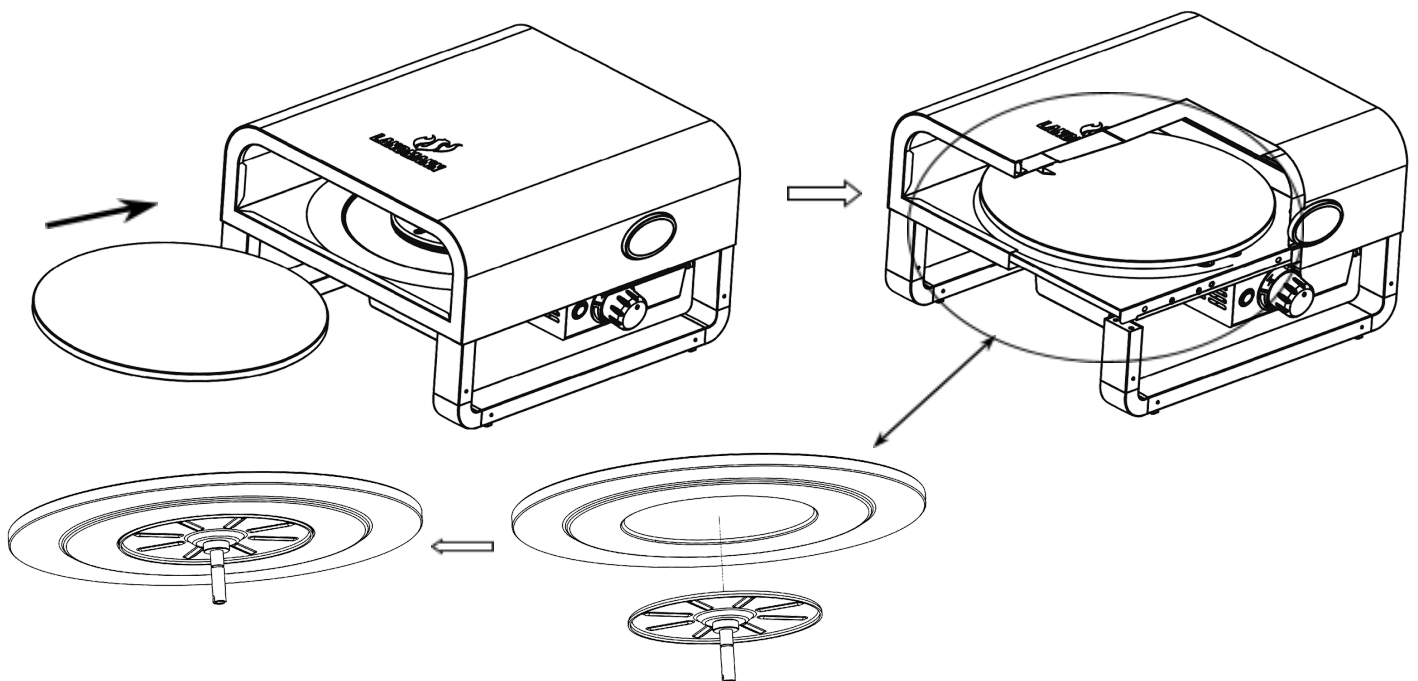
	<p>4xAA          Specifications:4X1.5V          Size:Ø14mm L=50mm          Remark:the battery is not include in the packing</p>
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**Caution: replace battery should be operated after pizza oven completely cooling down(at least after turning off 60 minutes).**

**Step 5:**

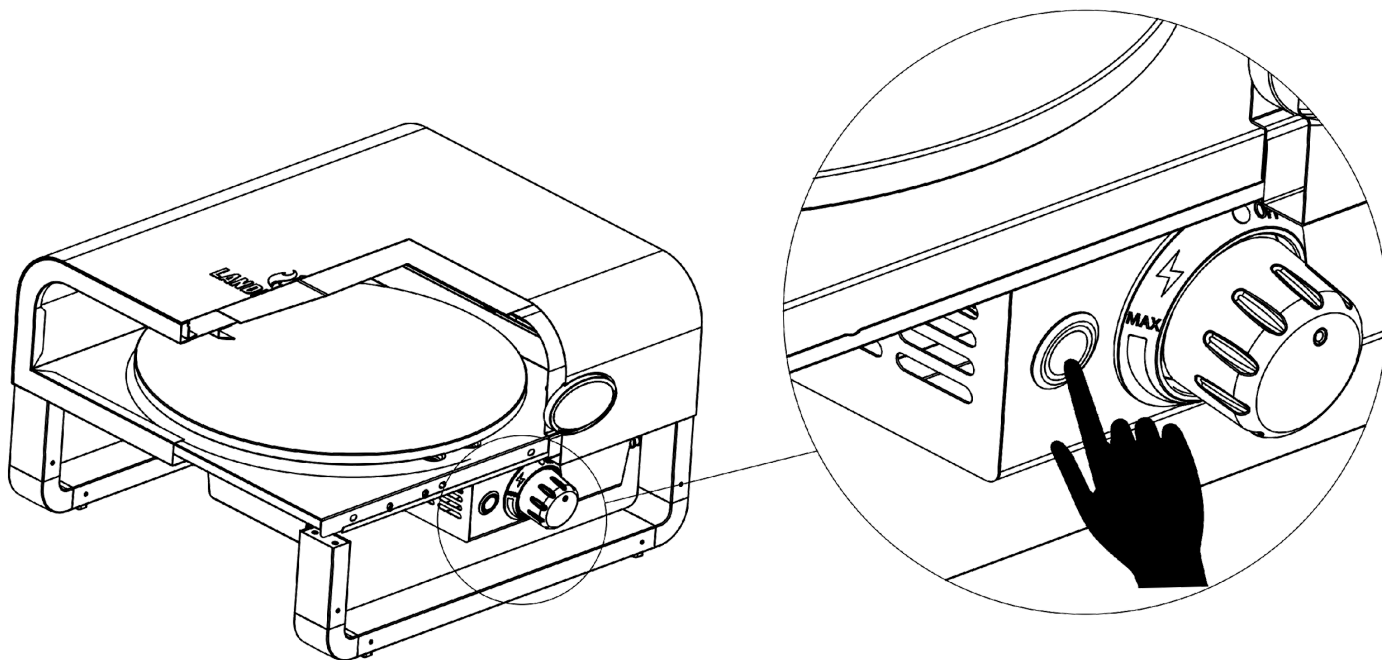
Place pizza oven as below image. Place Pizza stone onto Rotating tray, make sure fix on rut position steadily .



**Step 6:**

Press the switch to start the motor.If motor not rotating, check if 4 x AA 1.5V

batteries are assembled correctly as directions on Step 3. Then start baking your pizza.



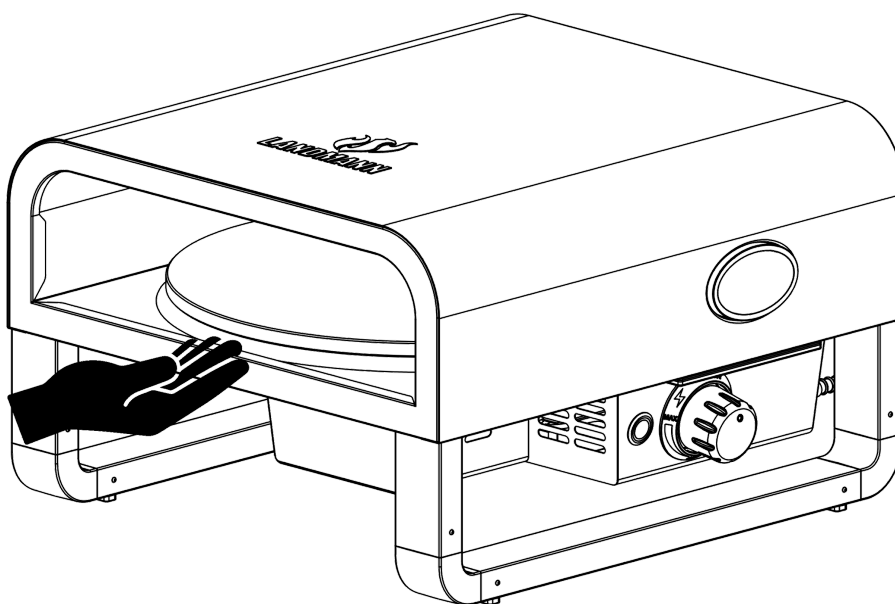
**Caution: Max load for motor is 2.5Kg when motor working for rotation pizza stone. DO NOT use over load.**

**Step 7:**

If to remove pizza stone, Caution: Only lift after pizza stone completely cooling down. DO NOT lift it when burning nor pizza oven turning off within 60 minutes.

**Caution:**

- a. Turn off the motor before taking the pizza stone.
- b. Wear suitable protective gloves if necessary.



## Connecting the Gas Cylinder

1. Always ensure that the burner control knob is in the **OFF** position before opening the gas supply.
2. Before connecting, make sure there is **no debris or dirt** in the gas cylinder valve, regulator valve, burner head, or burner ports.
3. Connect the gas supply regulator as follows: insert the nipple of the regulator coupling into the gas cylinder valve, then tighten the connection collar **clockwise** with one hand while holding the regulator steady with the other.
4. **Disconnect** the gas cylinder from the regulator valve whenever the pizza oven is not in use.
5. Do **not** obstruct the flow of combustion or ventilation air to the oven. Proper airflow is essential for safe operation.
6. Keep the ventilation openings around the gas cylinder clear of debris at all times.
7. Ensure that the **cylinder valve connection** properly and securely mates with the **pressure regulator inlet**.

### Caution:

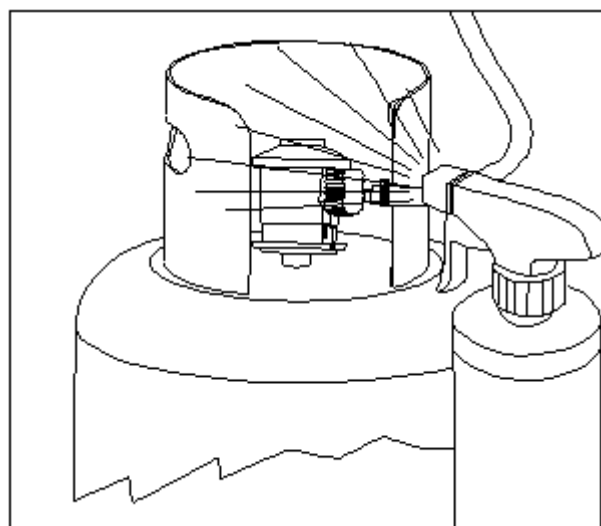
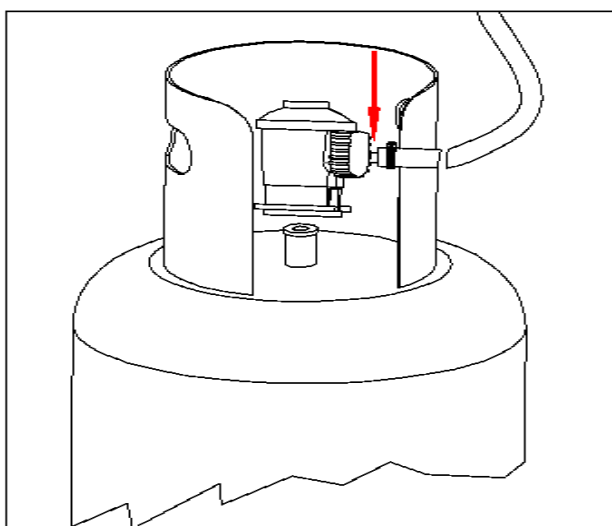
The gas cylinder must always be used **in an upright position**.

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### Checking for Gas Leaks

1. Prepare a leak detection solution by mixing **one part liquid dishwashing soap with three parts water** (approximately 57–85 g in total).
2. Make sure the control knob is in the **OFF** position.

3. Apply the soapy solution to the cylinder valve and the regulator connection (see diagram below).
4. Observe the connections for any bubbles. If no bubbles appear, the connection is secure.
5. If bubbles form, there is a leak. Proceed to step 6.
6. Disconnect the regulator from the cylinder, reconnect it carefully, and ensure the connection is **tight and secure**.
7. Retest using the soapy solution.
8. If bubbles continue to appear or grow, **do not use or move the gas cylinder**. Immediately contact your gas supplier or local fire department for assistance.



## DANGER

To prevent the risk of fire or explosion:

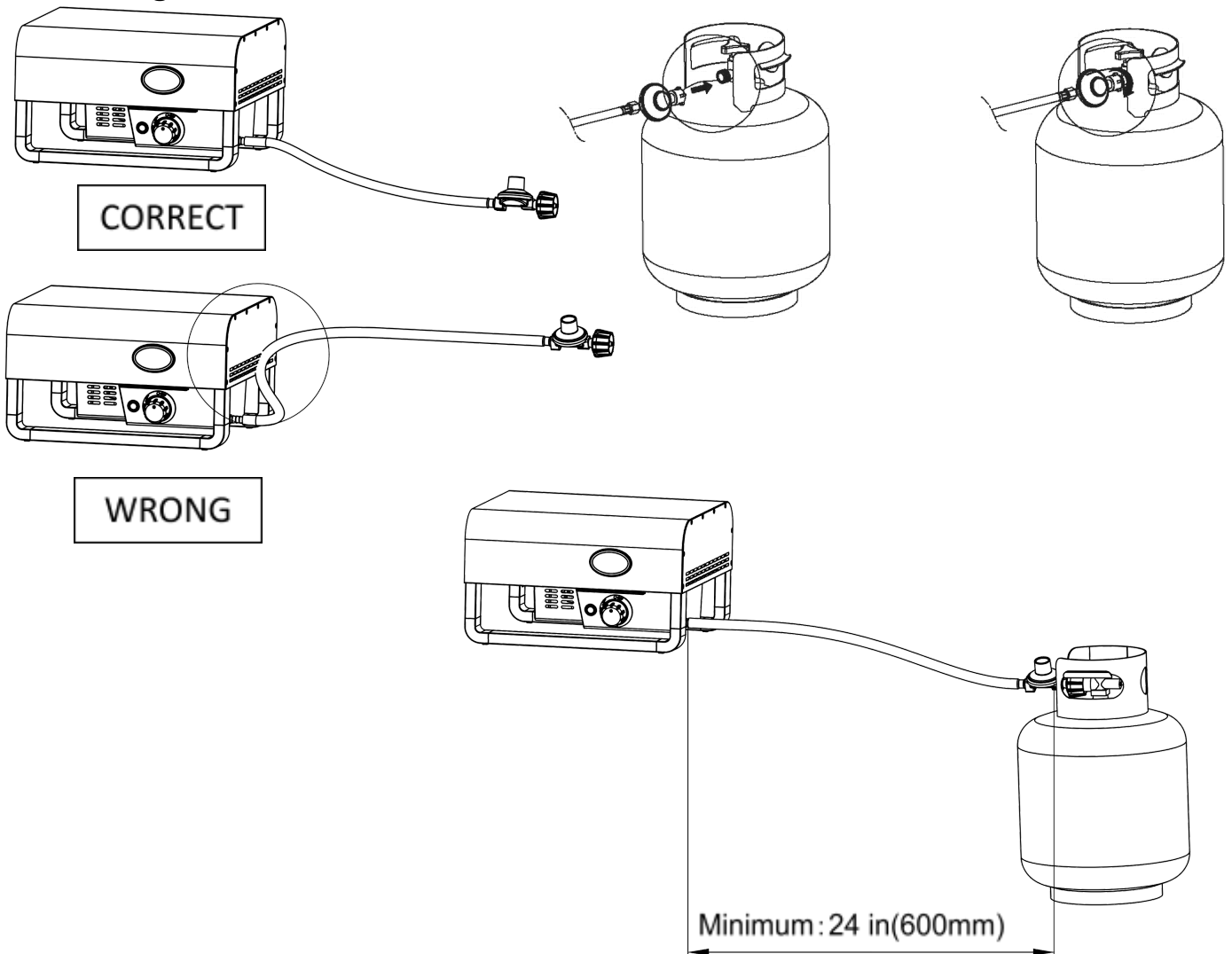
1. Always perform a **leak test** before lighting the pizza oven and each time the gas cylinder is connected.
2. Do **not** smoke or allow any open flames or other sources of ignition nearby while performing a leak test.
3. Conduct all leak tests **outdoors** in a well-ventilated area.
4. Never use matches, lighters, or any open flame to check for gas leaks.

5. Do **not** operate the pizza oven until all leaks have been fully stopped. If you are unable to eliminate a leak, **turn off the gas supply immediately** and contact a qualified service technician or your local gas supplier.

### CAUTION

Replace the flexible gas hose when required by local regulations and always before the end of its approved service life.

Only use this appliance with an 11 kg gas cylinder that does not exceed 600 mm in height and 310 mm in diameter.



### Leak Testing

Parts that are sealed by the manufacturer or their authorized agent must **not** be

altered or adjusted by the user.

Although all gas connections on the pizza oven are thoroughly leak-tested at the factory before shipment, a complete gas-tightness check must also be carried out at the installation site. Transport, handling, or excessive pressure may cause leaks. The entire gas system should be checked periodically, and immediately if a gas odour is detected.

Before performing a leak test, make sure that all packaging materials have been removed from the oven. Do not smoke, and never use an open flame during testing. Prepare a soapy solution using one part liquid detergent and one part water, and apply it to the gas connections with a spray bottle, brush, or cloth. For the first test, ensure that the gas cylinder is full. Always carry out leak testing outdoors, in a well-ventilated area, and away from ignition sources such as gas or electrical appliances and other flammable materials. Keep the oven clear of open flames or sparks during the test.

To perform the test, ensure that the control knob is in the **OFF** position and that the regulator is tightly connected to the gas cylinder. Open the cylinder valve fully by turning it counter-clockwise. If you hear a loud “pop” sound, turn the gas off immediately — this indicates a major leak. Contact your gas supplier or the fire department for assistance. Apply the soapy solution to every connection from the cylinder up to and including the manifold pipe assembly leading to the burner. If bubbles appear, a leak is present. Turn off the gas immediately, retighten the connections, and repeat the test. If leaks cannot be stopped, do not attempt repairs yourself — contact the service centre for help.

After testing, always close the cylinder valve by turning it clockwise. Only use parts recommended by the manufacturer, as substitutes may cause unsafe operation and void the warranty. Never use the pizza oven until all connections have been checked and confirmed to be leak-free.

## **INSTALLER FINAL CHECK LIST**

**Before first use, ensure that the pizza oven has been installed correctly and safely. A minimum clearance of 1 metre must be maintained from any combustible surfaces at the sides and rear of the appliance, and there must be no unprotected combustible materials positioned above it.**

**Confirm that all internal packaging has been removed, the burner is properly seated on its orifice, and the control knob turns smoothly without resistance. The entire unit must be tested and verified to be completely free of gas leaks.**

**Finally, make sure the user has been informed of the location of the main gas**

shut-off valve and understands how to operate it safely.

### CAUTION

**Before each use, make sure the gas hose and all connections are completely leak-tight. Before using the appliance for the first time, open the battery compartment, insert four AA batteries in the correct orientation, and close the cover securely. Replace the batteries whenever no spark is produced.**

## Lighting Instructions

### Warning – Important!

Before lighting, carefully inspect the gas supply hose. If there are any signs of cuts, cracks, wear, or abrasion, replace the hose before use. Only use a replacement hose assembly specified by the manufacturer.

### Caution

Before each use, ensure that the gas hose and all connections are completely leak-tight. Before using the appliance for the first time, open the battery compartment, insert four **AA batteries** in the correct orientation, and close the cover securely. Replace the batteries whenever no spark is produced.

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## To Light the Burner

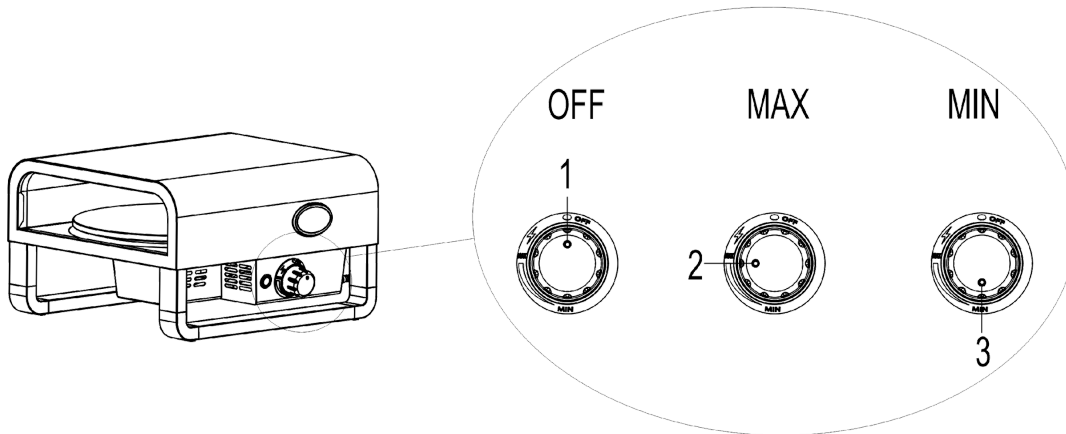
Read all instructions carefully before lighting. Make sure the control knob is in the **OFF** position, then open the gas cylinder valve. Keep your face and body as far away from the oven as possible during ignition.

Press and slowly turn the control knob **anticlockwise** to the **MAX** position. The electrode will spark automatically to ignite the burner. Repeat the same procedure if there are multiple burners.

If the burner does not ignite within **five seconds**, turn the control knob to **OFF**, wait at least **five minutes** to allow unburned gas to dissipate, then try again.

If the burner still fails to ignite after three or four attempts, follow the **manual match**

**lighting** instructions. The burner may be lit using a long match or BBQ lighter if necessary.



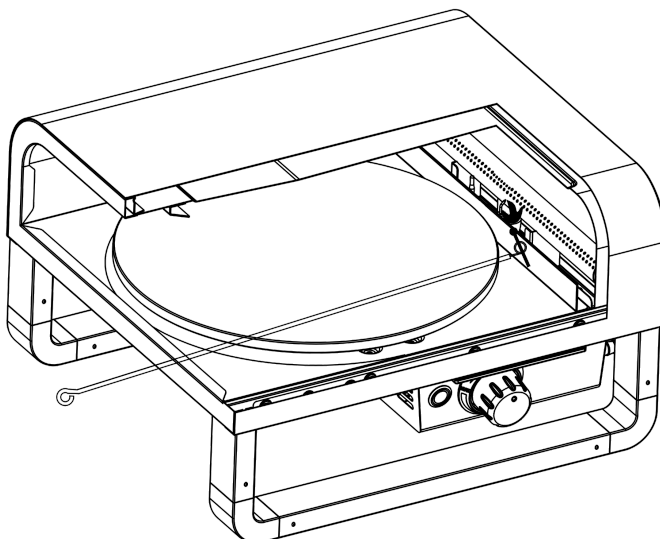
## TOOLS

A **lighting rod** is provided with this manual. Extend it fully before use.

## USAGE

Read all instructions carefully before lighting. Place a lit match between the coils at the end of the lighting rod, then insert the tip of the rod into the ignition hole on the firebox to ignite the burner.

Press and turn the control knob to the **MAX** position, ensuring that the burner ignites and remains lit. Repeat the same procedure to light the remaining burners if necessary.



## FLAME CHARACTERISTICS

Check that the burner flames appear correct during operation. Each burner is factory-adjusted for optimal performance, but slight variations in local gas supply may require minor adjustment.

A **yellow flame** indicates insufficient air, while a **noisy flame that lifts away from the burner** suggests too much air.

**Note:** Small yellow tips on the flame are normal and do not affect performance.

## OPERATION INSTRUCTIONS

CAUTION
<b>Always keep a spray bottle filled with soapy water near the gas supply valve and check all connections for leaks before each use. Do not attempt to light the pizza oven if you smell gas.</b>

### General Use of the Pizza Oven

The burner of the pizza oven is positioned at the back of the cooking area and features side ports to help prevent blockage from falling grease or debris. The igniter knob is located on the control panel. Follow the lighting instructions printed on the metal plate attached to the rear panel.

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### Using the Pizza Oven

Before operation, ensure that the pizza oven has been **leak-tested** and is correctly positioned on a stable, level, and heat-resistant surface. Remove all packing materials and check that the gas connections are secure.

Light the burner according to the instructions provided in this manual. Once the oven has preheated, place the pizza on the pizza stone and cook to the desired level of doneness. Adjust the temperature as needed — the control knob can be set anywhere between **MAX** and **MIN** for optimal heat control.

Refer to the **Grilling Tips** section on the last page of this manual for additional cooking guidance.

**Note:** The pizza oven is designed to operate efficiently **without lava rocks or briquettes**. Heat is radiated evenly from the rear burner to ensure consistent cooking performance.

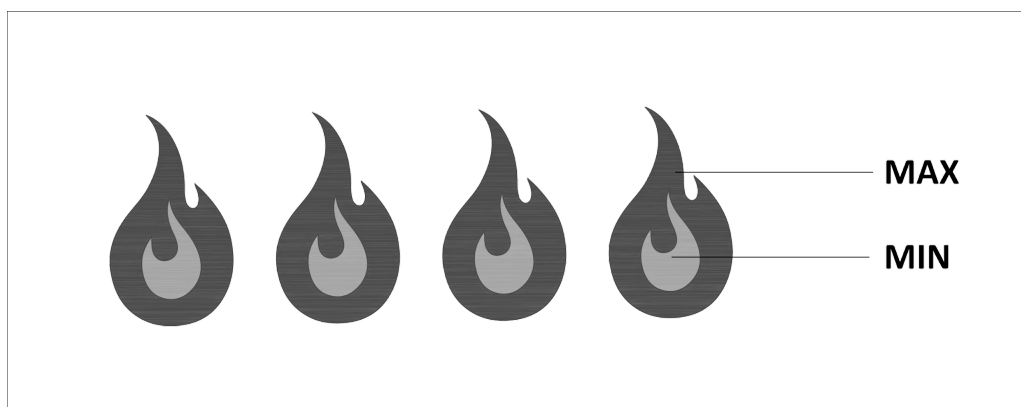
## CARE & MAINTENANCE

### Maintenance

Keep the baking area clean and free from combustible materials, gasoline, or any other flammable vapors and liquids.

Before each use, visually inspect the burner flames to ensure proper operation. To check: remove the pizza stone, light the burner, and slowly turn the control knob from **MAX** to **MIN**. The flame at the MIN setting should be noticeably smaller than at MAX, as shown in the illustration below.

Always verify that the burner flame appears normal before cooking. If you notice irregular or unstable flames, refer to the **Troubleshooting** section for guidance before using the oven again.



For warranty replacement parts, please contact our **after-sales service center**.

### CLEANING

Do **not** use acid-based detergents, rust removers, or any strong cleaning agents on the printed metal plate. Such products may remove or damage the printed markings.

After each use, allow the pizza oven to cool completely before cleaning. Wipe away any burnt residue using a dry, soft cloth. Slight discoloration or marks on the surface are normal and do not affect performance.

For areas with oil seepage or scorch marks, gently scrape off any residue using a **plastic scraper**. If necessary, soak the affected area in hot water before wiping clean, though some marks may remain.

The pizza stone can also be cleaned by **burning off residue**. At high operating temperatures, most absorbed grease will naturally burn away over time. You may invert the stone and expose it directly to open flame for **15–25 minutes** to burn off food particles quickly and effectively. During this process, ensure proper ventilation,

as oil and residue may produce smoke or odor.

After calcination, the stone may reach **300–400°C**. Allow it to cool completely before handling. Only light burn marks may remain on the surface — this is normal and will not affect performance.

## Tips for Cleaning the Pizza Stone

When baking pizza or bread, ensure that the food surface is **oil-free**. This prevents sticking and reduces the chance of toppings or cheese falling onto the stone. Do **not** apply oil to the pizza stone or the underside of the food, as this can cause sticking and staining.

To prevent sticking, always **preheat the pizza stone thoroughly** before use. The stone should reach at least **230°C** or higher before placing food on it. When preparing dough or toppings, avoid adding excessive oil or water, as too much moisture can affect baking quality.

To minimize stains, you may place a **warm cloth or thin baking sheet** between the food and the stone. If stains or burnt residue have already formed, soak the stone in water and gently scrape off the residue using a **plastic scraper**.

Avoid using detergents or cleaning agents — the pizza stone is porous and will **absorb liquids**, which may affect taste and performance during future use.

## Grill Burner Cleaning

Before cleaning, make sure both the **gas cylinder valve** and the **control knob** are in the **OFF** position, and allow the pizza oven to cool completely.

Clean the exterior of the burner using a **wire brush**, and remove any stubborn buildup with a **metal scraper**. If the burner ports are clogged, clear them carefully with a **straightened paper clip**. Do **not** use wooden toothpicks, as they can break off and cause further blockage.

If insects, debris, or other obstructions are preventing proper gas flow through the burner, stop using the appliance and **contact our customer service center** for assistance.

**!!! VERY IMPORTANT !!!**

- 1. The orifice of the valve must be located in the center of burner section and FSD device must be in correct position. Otherwise, it may cause serious body injury and property damage. Please clean gently.**
- 2. Never dismantle the setting device.**
- 3. The frequency to clean the burner relies on how often you use the pizza oven. Clean pizza oven and pizza stone with warm water. After use 5 times or a month you should clean and maintenance.**

**!!! CAUTION !!!**

1. The temperature of the pizza stone will rise to 300-400 degrees, and the maximum temperature for household insulated gloves is 230 degrees. Please wait for the pizza stone to cool down before moving and prevent personnel from touching it.
2. Just like ordinary cooking utensils that have been burnt, if not cleaned properly, it will emit a burnt smell when used again next time. Residues such as oil stains and charring are likely to have an odor when calcined, not emitted from pizza stone. Please pay attention to ventilation, as only when burned clean there be no odor.
3. Metal marks cannot burn away. Do not friction with metal parts.
4. If the calcination area of the furnace head is not enough to cover the residue, it is necessary to separate the parts and burn them twice or more

## Spider and Insect Warning

Spiders and insects may build nests inside the burner or burner tubes during periods of storage. These nests can block gas flow and cause fires inside the burner, creating a **serious safety hazard**. Always inspect and clean the burner thoroughly before using the pizza oven after storage.

### When to Check for Spiders

Inspect the burners at least once a year, or immediately if you notice any of the following signs:

- Yellow or irregular flames, sometimes accompanied by a burning insect smell.
- The oven fails to reach normal operating temperature.
- Uneven heating across the cooking area.
- Popping or sputtering noises from the burner.

If any of these symptoms occur, stop using the oven and clean the burner thoroughly before resuming operation.

## TROUBLE SHOOTING

<b>PROBLEMS</b>	<b>POSSIBLE CAUSE</b>	<b>SOLUTIONS</b>
Burner will not light after turning and pressing the knob	Electrode covered with cooking residue	Clean the electrode using a cotton swab and alcohol.
	Electrode damaged	Replace the electrode.
	Electrode wires are loose or disconnected	Reconnect or replace with a new electrode assembly and wires.
	Orifice blocked	Check and clear the orifice.
	Wire short-circuited	Replace with a new electrode assembly and wires.
Burner cannot be lit with a match	No gas supply	Open the gas cylinder valve.
	Gas flow is not smooth	Clear and clear the burner tubes
	Incorrect assembly between burner and valve	Reassemble correctly.
Yellow or orange flame with gas odor	Incomplete combustion	Contact our customer service center.
Low heat even when knob is at "MAX"	Gas hose bent or kinked	Straighten or replace the hose.
	Burner or orifice blocked.	Clean and clear the obstruction.
	Low gas pressure	Contact your gas supplier.
	Pizza oven not preheated	Preheat the oven for at least 15 minutes.
	Temperature set too high	Adjust to a lower setting.
Flame lifting from burner	Gas pressure too high	Contact your gas supplier.
Flashback (flame burns inside burner)	Burner port blocked	Clean the burner ports.
Grease fire	Excess grease buildup from food	Turn off control knobs and gas cylinder valve. Allow the fire to burn out naturally. Clean the oven thoroughly after it has cooled down.

## Cooking Tips

Cooking times and heat settings may vary depending on the type of dough, its thickness, and the toppings used. It may take a few attempts to find the perfect combination for your preferred results.

Preheat the pizza oven on **high heat for at least 10 minutes** before cooking to allow the pizza stone to reach the proper temperature. Using a pizza peel (not provided), slide your pizza into the oven and position it near the front.

Halfway through cooking — typically after about **45 seconds** — use the peel to remove and rotate the pizza before returning it to the oven. This ensures an even bake. A pizza usually takes around **90 seconds on high heat** to cook fully. Once done, use the peel to remove the pizza carefully.

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## Food Safety

Follow these safety practices to enjoy your pizza safely and hygienically. Always wash your hands, surfaces, and utensils with hot soapy water after handling raw meat. Keep raw meats separate from cooked or ready-to-eat foods to avoid cross-contamination. Use clean utensils when handling food, and always cook meat thoroughly to ensure it reaches a safe internal temperature — use a food thermometer if needed. Store cooked foods and leftovers in the refrigerator promptly.

Never leave the pizza oven unattended while cooking.

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## Placement of the Pizza Oven

Clean the pizza oven after each use. When storing outdoors, ensure the area is **dry, well-ventilated**, and that the appliance is **out of reach of children** if the gas cylinder remains connected.

For indoor storage, always **turn off and disconnect the gas cylinder** first. Store the oven indoors only when the cylinder is removed, and always keep the gas cylinder **outdoors in a dry, secure location away from children**. Never store a gas cylinder in a building, garage, or any enclosed space.

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