

GINO
D'ACAMPO



14 INCH GAS FIRED
PIZZA OVEN

INSTRUCTION MANUAL



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D'ACAMPO

WELCOME

Welcome to the Gino Pizza Oven Experience... I am excited to share with you my fantastic outdoor pizza ovens!

In Italy, spending time outdoors with our loved ones is a way of life - something I want to share with you too.

You can now achieve the true taste of authentic Neopolitan pizza at home in your garden, or whilst on adventures with family & friends.

My 14 inch oven creates the ideal medium size for sharing with others or just for yourself.

The retro shape is unique and exclusive to the Gino Pizza Oven range, you will not find this style anywhere else.

When you use your oven for fantastic new creations - please share and tag us on social media.

We love to see your ideas and will even share our favourites on our pages and stories.



GINOPIZZAOVENS



A stylized, handwritten signature of Gino D'Acampo in white ink, with 'XXX' written below it.

make your own Neopolitan style pizza



RETRO STYLE
14" PIZZA OVEN



QUICK SETUP
& HEAT TIME



GAS FIRED FOR
CONVENIENCE



FAST FLAME
BAKED PIZZA



EASY TO
TRANSPORT

FEATURES & HIGHLIGHTS

12MM CORDIERITE PIZZA STONE

12mm thick premium pizza stone - flush fitting which means smoother use & easier cleaning.



TEMPERATURE CONTROL DIAL

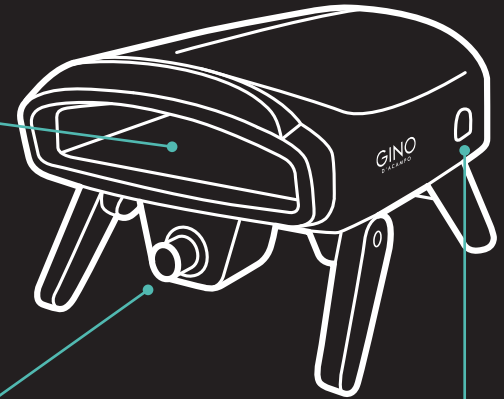
Easy to use & reach temperature dial for ultimate heat control.



Read our top tips to get started with the ideal temperature settings!

EASY READ TEMPERATURE GAUGE

Keep an eye on the internal oven temperature with our visible side mounted temperature gauge.





FOLDABLE LEGS

The oven is easy to transport with foldable legs... plus store away neatly when not in use.

Our carry bag makes this even easier, get yours on your website if you don't already have one!



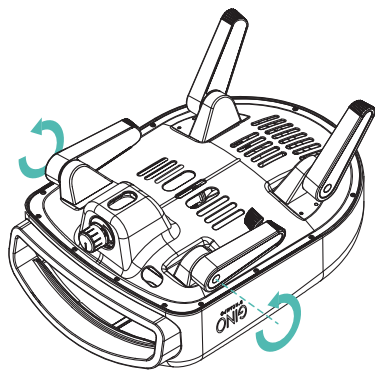
STAINLESS STEEL HEAT REFLECTOR

Distributes heat evenly along the cooking edge, helps prevent hotspots whilst cooking.

ASSEMBLY INSTRUCTIONS

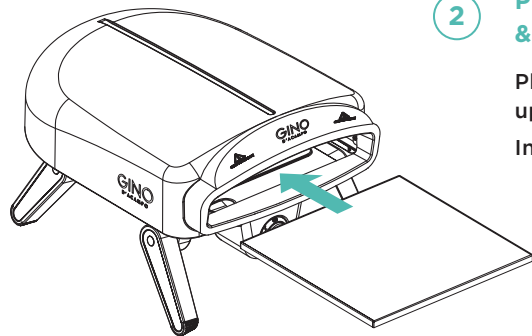


FOR OUTDOOR USE ONLY



1 REMOVE PACKAGING & UNFOLD LEGS

Remove packaging material.
Carefully place the oven upside down on a soft surface such as a blanket.
Be careful not to scratch the oven's surface.
Unfold legs.



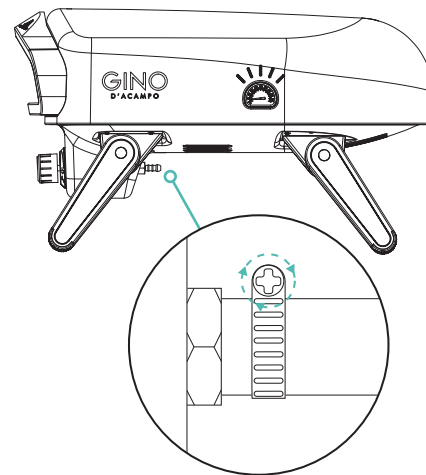
2 POSITION ON TABLE & INSERT PIZZA STONE

Place the oven the correct way up on a stable surface.
Insert the cordeirite pizza stone.

3

CONNECT GAS HOSE

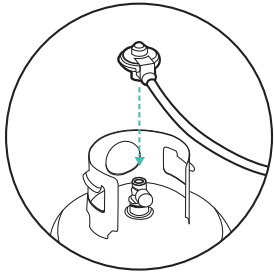
Connect gas hose to the barbed gas connection located underneath the oven body.
Secure tightly with jubilee clip.



4

CONNECT TO GAS TANK

Always keep the gas bottle in an upright position.

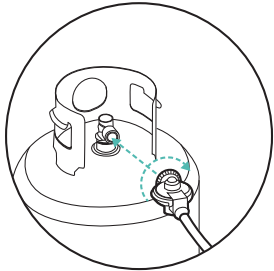


PATIO GAS REGULATOR

This is a push-on gas fitting.

Ensure that the black switch is in the horizontal position.

Depress the button located below the black switch and press the regulator on to the cylinder valve until it locks into place.



POL GAS REGULATOR

This gas fitting is counterclockwise.

Make sure that the cylinder is completely switched off

Screw the regulator as far as possible into the gas cylinder valve.

Cylinder connection type can vary by region.
Check for your country specific instructions.

5

PERFORM LEAK TEST

Although the gas connections of the appliance are leak tested prior to shipment, a leak test must be carried out in any of these situations:

- before using the oven for the first time
- each time the Liquid Propane Cylinder (LPG) cylinder is refilled
- each time the gas hose and gas regulator has been disconnected from the LPG cylinders or the oven

BEFORE TESTING

Make sure all packing material has been removed from the new oven.

Connect hose and regulator to cylinder and oven as per instructions.

Make a solution of one part liquid soap and one part water.

You will need a spray bottle, cloth or brush to apply the solution to all joints between gas cylinder and the oven.

PERFORM LEAK TEST

Turn the burner valve OFF.

Turn the LPG valve counterclockwise to open the valve.

Apply the soap solution to all gas fittings, soap bubbles would appear where a leak is present.

If a leak is present, immediately turn the gas supply OFF and tighten the leaky fittings.

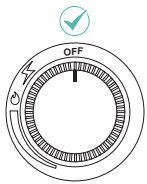
Turn the gas back ON and recheck.

Should the gas continue to leak from any of the fittings, turn the gas supply OFF and contact the gas supplier.

LIGHTING INSTRUCTION

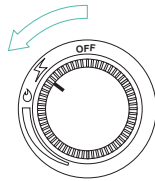
The burner is rated at 4.1KW. The burner outlet should be checked for any obstruction before use. Make sure the you have followed all of the instruction on previous pages before lighting the oven.

TO LIGHT THE BURNER

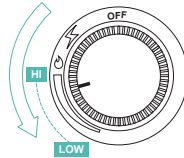


Make sure the oven control knob is in the OFF position.

Then turn the liquid propane cylinder valve ON by slowly turning counterclockwise.



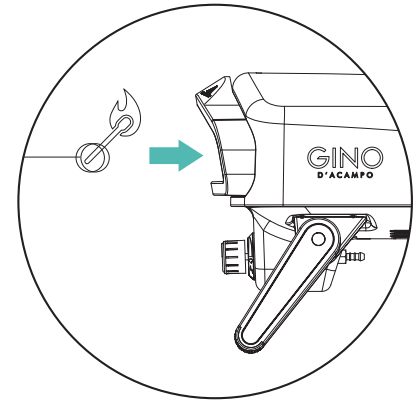
Push in and slowly turn the oven control knob anticlockwise until you hear a click and the burner ignites.



The burner has three basic position. Rotate the knob between low and high to achieve desired flame height.

If burner doesn't light, turn the knob OFF, wait 5 seconds and repeat the lighting procedure.

TO LIGHT WITH A MATCH



If the burner will not light after several attempts using the control knob, the burner may be lit with a match.

If you have already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.

Insert a match into the matchstick holder, ignite the match and insert through the oven opening to the burner.

Push and turn the control knob to HI slowly, the burner should ignite immediately.

If the burner does not light within seconds, turn the control knob OFF and wait 2-3 minutes and try again.

COOKING TIPS & TRICKS

PREHEAT YOUR OVEN

Turn on your oven on full power and pre heat for a minimum of 15 minutes.

USE INFRARED THERMOMETER

Using an infrared thermometer, the rear of the stone should measure in the range of 420°C - 450°C for the perfect pizza.

USE SEMOLINA

Dust your peel with semolina flour before placing your stretched dough on top.

Semolina is a must over all-purpose flour for dusting. This coarsely ground wheat doesn't char as easily as all-purpose flour, so you can make two pizzas in succession without brushing off the stone. Nearly any amount of semolina will allow pizza to release easily without leaving too gritty a residue.

HAVE YOUR TOPPINGS READY

Have your toppings prepared and ready to put on your pizza - as leaving dough on the peel for too long can cause it to stick.

TURN THE OVEN OFF JUST BEFORE LAUNCHING PIZZA

Turn the oven off immediately before launching your pizza.

As a beginner this will give you a little more time for the base of the dough to stiffen (for easier turning) whilst preventing burning of the back edge of your pizza.

WAIT THEN TURN

When you see the back edge of the pizza rise and start to brown (around 30-45 seconds after launch), use your turning peel to turn the pizza 90°.

WATCH CONSTANTLY, TURN REGULARLY

Turn the oven back on and set to low.

Now just keep an eye on the rear edge of the pizza and turn every 15-20 seconds until the whole crust has browned.

REMOVE, CUT, EAT & TURN UP THE HEAT

Remove pizza & turn heat back up to maintain stone temperature ready for the next pizza.



AFTER USING

Leave the oven on for about 10 minutes after you have finished cooking. This helps to burn away any excess food residues and oil and makes cleaning easier.

1. Turn off the cylinder first and allow all the gas remains in the hose to burn off. Then turn off the burner.
2. Be sure to turn off all control knobs and the gas supply.
3. Allow the oven to cool completely.
4. Clean the cooking surfaces. Clean any food spills from the burner.
5. The liquid propane gas cylinder supply valve must be turned off when the appliance is not in use.



WAIT FOR YOUR OVEN TO COOL COMPLETELY BEFORE MOVING

The stone is very hot during use and remains hot for a long time after use.

Use our special pizza oven brush to get rid of dirt, but do not cool the stone with water when the stone is hot.

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.

Do not store the oven indoors unless the gas cylinder is disconnected.

MAINTENANCE

Store your oven indoors and out of direct sunlight. Ensure that the oven is not affected by weather conditions such as snow, heavy rain and strong winds.

Do not store gas cylinders indoors or inside a garage or any other enclosed areas and keep away from children.

If the oven is not in use, the gas must be turned off at the supply cylinder.

SAFETY PRACTICES

When properly cared for your oven will provide a safe, reliable service for many years.

Extreme care must be used as the oven produces intense heat that can increase the risk of accidents.

Do not repair or replace any parts of the oven unless recommended in this manual, all other services should be referred to a qualified technician at Gino Pizza Ovens. You can find in contact information on our website **www.ginopizzaovens.com**

Never let clothing or other inflammables come in contact with or too close to any burner or hot surfaces until the oven has cooled after use.

When using the oven do not touch the outer shell, cooking stone or surrounding areas as these areas become extremely hot and could cause burns.

Do not use within 1.5 metres of overhead combustible surfaces. Keep a parameter of 68 cm surrounding the oven free from combustible materials and liquids such as fuel, lighter fluid, flammable tablecloths, plastic or any other inflammable materials.

Do not use the oven to cook extremely fatty meats or other products which increase flare-up.

The oven should only be used with sufficient ventilation. Do not obstruct the opening of the oven and keep well ventilated.

Always ensure the hose does not become twisted.

Never use the oven in extremely windy conditions.

WARNINGS

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

Never leave the oven unattended during operating. If a fire should occur immediately turn OFF the gas cylinder if safe to do so. Keep away from the oven and call the local fire service, do not attempt to extinguish an oil or grease fire with water.

If you smell gas: shut off gas to the appliance and extinguish any open flame. If odour continues, keep away from the oven and immediately call your local gas supplier.

Keep the fuel supply hose away from any heated surfaces.

The use of alcohol, prescription or non-prescription drugs may impair the consumers ability to properly assemble or safely operate the appliance.

Keep children and pets at a safe distance and not let them alone or unsupervised in the area the oven is in use.

Do not move the oven when in use. Do not disconnect any gas fittings while the oven is operating.

This oven is not intended for and should never be used as a heater.

Do not use oven for heating food and never use glassware, plastic or ceramic cookware in this product.

If you find the need to use a match to light the appliance, make sure you use the matchstick holder supplied with the oven.

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

Do not smoke leak whilst testing, never leak test near an open flame.

Do not use charcoal or ceramic briquettes in the oven.

Do not allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the oven.

Do not use plastic or glass utensils in the pizza oven.

Do not leave food unattended on the oven.

The hose and regulator supplied with this pizza oven must be used at all times whilst operating the pizza oven. Inspect the hose and regulator for cracks or any sign of wear or damage. If there is excessive abrasion or wear, replace only with the approved hose and regulator.

Do not allow build-up of unburned gas.

The parts which have been sealed by the manufacturer should not be adjusted by the user. Use only the gas pressure regulator supplied with this oven.

Check and suitably clean the inside of the oven before it is lit in order to avoid the emission of fire from the oils that have accumulated during previous cooking.

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

The burner outlets should be checked for obstruction and cleaned regularly with a soft wire brush.

It is necessary to avoid obstruction and to allow for a good combustion.

WARRANTY

GINO PIZZA OVEN IS COVERED BY
A 48 MONTH WARRANTY

The warranty excludes damaged
caused by abuse or neglect.

CONDITIONS OF THE WARRANTY

The oven must be operated and
maintained in accordance with
the instructions supplied in the
operating manual.

Any repairs does not extend the
warranty period.

The oven must not be converted to
natural gas.

No alterations have been carried out.

Warranty period is calculated from
the date of purchase only.

WARRANTY CLAIMS

Any claims under this warranty must
be made within 48 months from the
date of purchase of this product.
Proof of purchase must be presented

To make a claim under the warranty
please contact via our website **www.
ginopizzaoven.com**

The warranty covers manufacturer
defects in material, workmanship
and finish under normal use.

This warranty is provided in addition
to other rights and remedies you
may have under law. You are entitled
to replacement or refund for a
major failure and to have the goods
repaired or replaced if the goods fail
to be of acceptable quality and the
failure does not amount to a major
failure.

WHAT IS NOT COVERED IN THE WARRANTY

This warranty does not cover cost for transit, nor in home service.

Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of the oven. Scratches, dents, corrosion or discoloration caused by abrasive chemical cleaners

Corrosion or damage caused by exposure to elements such as insects, weather, hail or grease and fat fires.

Cleaning and wear and tear.

Commercial use of this product.

Unauthorized repairs or modifications during warranty period.

Some foods produce flammable fats and juices. Damage caused by fat & grease fires is not covered by warranty.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	PREVENTION/SOLUTION
Burner(s) will not light using ignitor.	<ul style="list-style-type: none"> - Wire and/or electrode covered with cooking residue. - Electrode cracked or broken "sparks at crack". - Electrode tip not in proper position. - Wires are loose or disconnected. - Wires are shorting (sparking) between ignitor and electrode. 	<ul style="list-style-type: none"> - Clean wire and/or electrode with rubbing alcohol and clean swab. - Replace electrode(s). - Reconnect wires or replace electrode/wire assembly. - Replace ignitor wire/electrode assembly.
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> - Out of gas. - Excess flow valve tripped. 	<ul style="list-style-type: none"> - Check for gas in LP tank. - Turn off knobs, wait 30 seconds and light Pizza Oven. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light Pizza Oven.
Flames blow out.	<ul style="list-style-type: none"> - High or gusting winds. - Low on LP gas. - Excess flow valve tripped. 	<ul style="list-style-type: none"> - Turn front of Pizza Oven to face wind or increase flame height. - Refill LP tank. - Refer to "Sudden drop in gas flow" above.
Flare-up.	<ul style="list-style-type: none"> - Grease buildup. - Excessive fat in meat. - Excessive cooking temperature. 	<ul style="list-style-type: none"> - Clean Pizza Oven. - Trim fat from meat before grilling. - Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> - Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> - Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. - After Pizza Oven cools, remove and clean all parts.
Flashback... (fire in burner tube(s)).	<ul style="list-style-type: none"> - Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> - Turn knobs to OFF. Clean burner and/or burner tubes.
Unable to fill LP tank.	<ul style="list-style-type: none"> - Some dealers have older fill nozzles with worn threads. 	<ul style="list-style-type: none"> - The worn nozzles don't have enough "bite" to engage the valve. Try a second LP dealer.

ELECTRONIC IGNITION

PROBLEM	POSSIBLE CAUSE	CHECK PROCEDURE	PREVENTION/SOLUTION
No sparks appear at any electrodes when ignition	- Loose/detach of ignition wire.	- Check to insure ignition wire in position properly	- Reassembly ignition wire
	- Loose/detach of electrode.	- Check to insure electrode in position properly	- Reassembly electrode.
Sparks are present but not at all electrodes and/or not at full strength.	- Output lead connections not complete.	- Are output connections on and tight?	- Remove and reconnect all output connections at module and electrodes.
	- Arcing to Pizza Oven away from burner(s).	- If possible, observe Pizza Oven in dark location. Operate ignition system and look for arcing between output wires and Pizza Oven flames.	- If sparks are observed other than from burner(s), wire insulation maybe damaged. Replace wires.
	- Electrodes are wet.	- Has moisture accumulated on electrode and/or in burner ports?	- Use paper towel to remove moisture.
	- Electrodes cracked or broken 'sparks at crack'.	- Inspect electrodes for cracks.	- Replace cracked or broken electrodes.

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