



GAS PIZZA OVEN TROUBLESHOOTING DOCUMENT

Problem	Possible Cause	Prevention/Solution
Burner will not light	<ol style="list-style-type: none"> 1. No gas flow 2. Coupling nut and regulator not fully connected 3. Obstruction of gas flow 4. Disengagement of burner to valve 5. Incorrect assembly 	<ol style="list-style-type: none"> 1. Check to see if propane tank is empty. 2. Turn the coupling nut about one half to three quarters additional turn until solid stop. Tighten by hand only - do not use tools 3. Clear burner tube. 4. Reengage burner and valve. 5. Check steps in assembly Instructions.
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> 1. Out of gas 	<ol style="list-style-type: none"> 1. Check for gas in propane tank. 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.
Flames blow out	<ol style="list-style-type: none"> 1. High or gusting winds 2. Low on propane gas 	<ol style="list-style-type: none"> 1. Turn front of oven away from Wind. 2. Refill propane tank. 3. Refer to Sudden drop in gas flow Above.
Flare-up	<ol style="list-style-type: none"> 1. Grease build up 2. Excessive fat in meat 3. Excessive cooking temperature 4. Excess flour on the cooking surface 	<ol style="list-style-type: none"> 1. Clean oven. 2. Trim fats from meat before cooking. 3. Adjust (lower) temperature accordingly. 4. Brush remnant flour from cooking surface.
Flashback (fire in burner tube, roaring sound from burner)	<ol style="list-style-type: none"> 1. Burner and/or burner tubes are blocked 2. Pressure drop during ignition 	<ol style="list-style-type: none"> 1. Turn gas control knob off. Clean burner and/or burner tubes. 2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight.