



Dellonda Table Top Gas Powered Pizza Oven, Supplied with Regulator, Hose & Cover



Model No. DG104

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to
instruction
manual



Wear
Gloves



Warning:
Hot
Surface

ABOUT THE PRODUCT

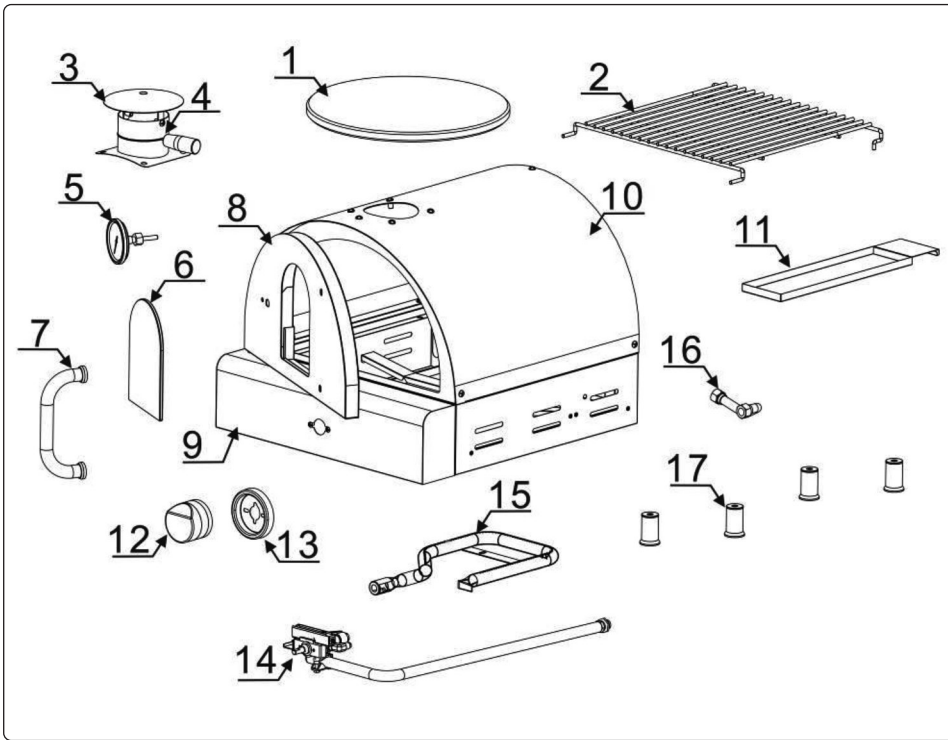
Table top gas powered pizza oven, ideal for cooking pizza, fish, meat, vegetables and much more. Features glass viewing window so you can keep an eye on your food without letting the heat out. Supplied with high quality, water resistant cover, Ø300mm pizza stone and regulator & hose assembly for use with propane patio gas bottles.

SAFETY INSTRUCTIONS

• GENERAL SAFETY

- **WARNING!** The warnings, cautions and instructions in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be applied by the operator.
- **WARNING!** Hazardous fire or explosion may result if instructions are ignored. Read instructions before use.
- **WARNING!** Never use a flame to do the leak test and ensure no naked flames are nearby when doing the leakage test.
- **WARNING!** Accessible parts may be very hot. Keep young children and pets away. Take special care when children and elderly are present.
- **WARNING!** If you smell gas: turn off the gas supply at the cylinder, extinguish all naked flames, **DO NOT** operate any electrical appliances, check for leaks as detailed in this manual. If odour persists, contact your Dellonda stockist.
- **WARNING!** Any modification to this appliance may be dangerous and is absolutely not permitted.
- **WARNING!** The hood must always be open when lighting the burner.
- Read the instructions carefully before assembly and retain this manual for future reference.
- Turn off the gas supply at the gas bottle after use.
- Use outdoors only, stand on a level surface, remember hot fat may drip out of the grease cup.
- Handle the hot items with the help of oven gloves.
- The pizza oven should be cleaned on a regular basis. Take care not to enlarge burner ports or orifice openings when cleaning the burner or valves.
- Connect the regulator and hose onto the gas cylinder, close all the valves by turning the control knobs to the "OFF" (fully clockwise) position.
- Always do the gas leak check before you use the barbecue and after a cylinder change. Test the leakage on all the connections where gas passes by.
- **GAS LEAK CHECK** Put soapy water on all the connections where the gas reaches. Open the gas cylinder valve and regulator. If bubbles are seen, tighten the connection. If bubbles are still seen, close all valves, turn off the regulator and contact your Dellonda for help. Never use the pizza oven with a leak.
- The gas cylinder can only be changed by a competent person.
- Be prepared if an accident or fire should occur. Know where your first aid kit and fire extinguishers are and how to use them correctly.
- Keep the gas supply hose away from any heated surfaces.
- Ensure the appliance has completely cooled before storing.
- Cylinders must be stored outdoors, upright and out of reach of children. Protect cylinder from high temperatures and replace the plastic port cap.
- This gas pizza oven is designed for outside use only.
- **DO NOT** use in high winds.
- **DO NOT** move the gas pizza oven whilst it is in operation.
- **DO NOT** operate if there is a gas leak.
- **DO NOT** attempt to disconnect any gas fitting if your gas pizza oven is being used, including the gas hose and regulator.
- **DO NOT** leave unattended, from being lit to fully cooled.
- **DO NOT** use this gas pizza oven in a garage or any enclosed area. Keep the surrounding area clear, at least 1.0m from any combustible materials and 0.5m from a brick wall.
- **DO NOT** attempt any unauthorised interference of the main controls on this pizza oven, i.e. gas taps, injectors, valve etc.
- **DO NOT** attempt to use charcoal in this gas pizza oven.
- **DO NOT** position on a surface that may be damaged by hot fat or heat.
- **DO NOT** store petrol or other flammable vapours or liquids in the vicinity of use.
- **NEVER** light a gas pizza oven with petrol or comparable fluids.
- **NEVER** store a spare gas bottle or an empty/disconnected bottle near or under the pizza oven or near any other ignition or heat source.
- Adequate ventilation is vital for combustion and efficiency of performance of the pizza oven. This will ensure the safety of the user and other people in the vicinity of the area where the appliance is being used.
- **NEVER** use in any enclosed covered area.

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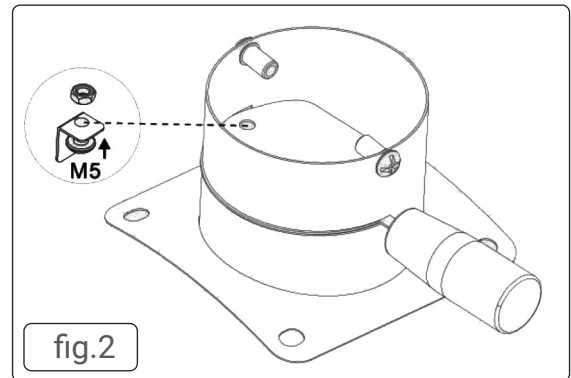
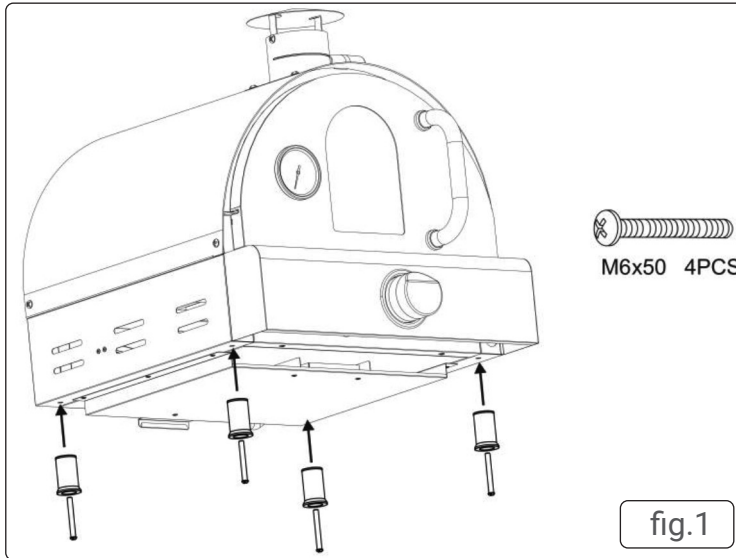


NO	Description	Qty
1	Pizza stone	1
2	Pizza stone rack	1
3	Chimney cap	1
4	Chimney	1
5	Temperature gauge	1
6	Door glass	1
7	Door handle	1
8	Door	1
9	Base	1
10	Oven top	1
11	Grease cup	1
12	Control knob	1
13	Control knob bezel	1
14	Manifold	1
15	Burner	1
16	Flexible gas tube	1
17	Foot	4

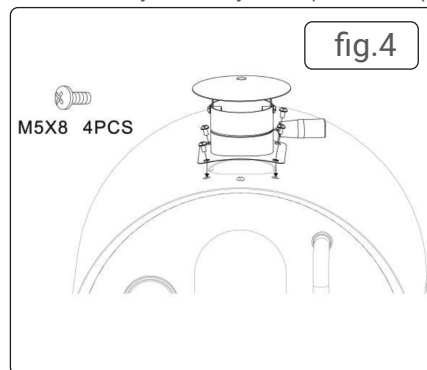
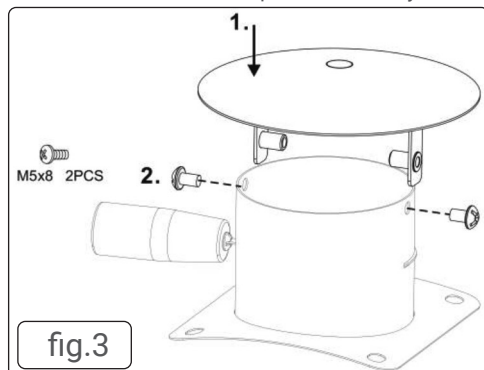
DG10001 UK regulator & hose (c/w knob) 37 mbar (not shown)

ASSEMBLY

- Attach feet (fig.1).



- Assemble the damper (fig.2).
- Then attach the cowl on top of the chimney, and attach the chimney assembly to the pizza oven (fig.3 & 4).



CONNECTING GAS TO THE APPLIANCE

- Before connecting, please ensure there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts.
- If the hose is replaced, it must be secured to the appliance and regulator connections.
- After connecting, **GAS LEAKAGE CHECKING** is a must. Please follow following method to check for gas leakage.
- Ensure the control valve is "**OFF**".
- Connect the cylinder to the regulator, the regulator to hose and hose to the appliance, ensure the connections are secured then turn **ON** the gas.
- Brush the soapy water on the hose and all joints. If bubbles appear, it means there is leakage. You have to reconnect or replace the gas leaking part or joint.
- Retest after fixing the fault.
- Turn **OFF** the gas at the cylinder after testing.

OPERATION

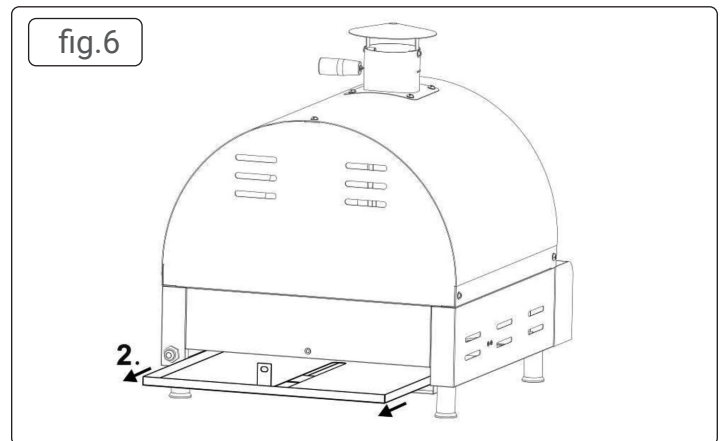
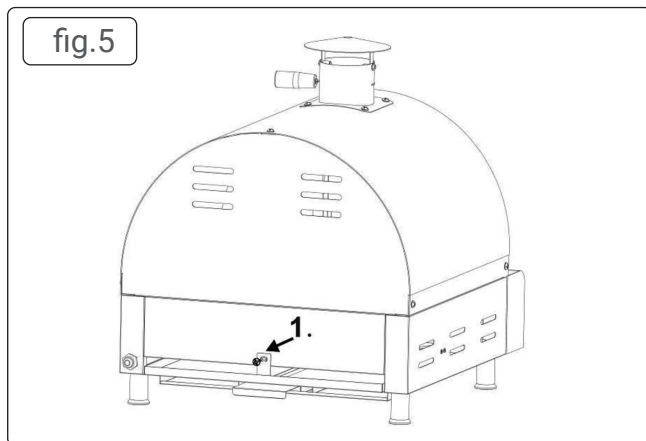
1. Open the front door and make sure the knob is on the **OFF** position.
2. Push down the knob and turn the knob anticlockwise fully to operate the piezo ignition if the burner does not light turn the knob to the off position then repeat the process.
3. Adjust the heat by turning the knob to the High /Low position.
4. To turn the barbecue **OFF**, turn the cylinder valve or regulator switch to the "**OFF**" position and then turn all of the control knobs on the barbecue clockwise to the "**OFF**" position.

STORAGE

- When the appliance is not in use, storage of an appliance indoors is only permitted when the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.
- **Gas Cylinder**
- The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected.
- Precaution need to be taken when changing the gas cylinder. This shall be carried out away from any source of ignition.
- Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. **DO NOT** store the cylinder near flames, pilot lights or other sources of ignition.
- **THE APPLIANCE IS SUITABLE FOR USING WITH GAS CYLINDER 13KGS (HEIGHT 575MM) OR LESS.**

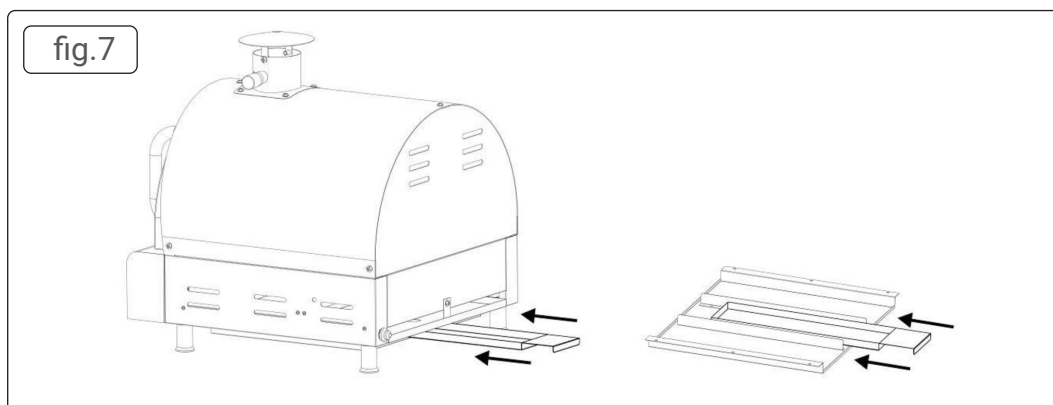
REGULATOR AND HOSE

- The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the oven.
- The hose used must conform to the relevant standard for the country of use. The length of the hose must be 1.5 meters (maximum). Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the oven other than at its connection. Change the hose when the national conditions require it and/or depending on its validity.
- The hose should not be twisted or kinked when attached to the regulator and outdoor gas oven.
- No part of the hose should touch any part of the appliance. So site the cylinder out to the left hand side of the appliance at the maximum distant permitted by the hose length.



Maintenance

- All cleaning and maintenance should be carried out when the appliance is cool and with the fuel supply turned **OFF** at the gas cylinder after each time use.
- Remove, clean and reinstall the tray from underneath the gas pizza oven as shown in (fig.5,6 & 7).



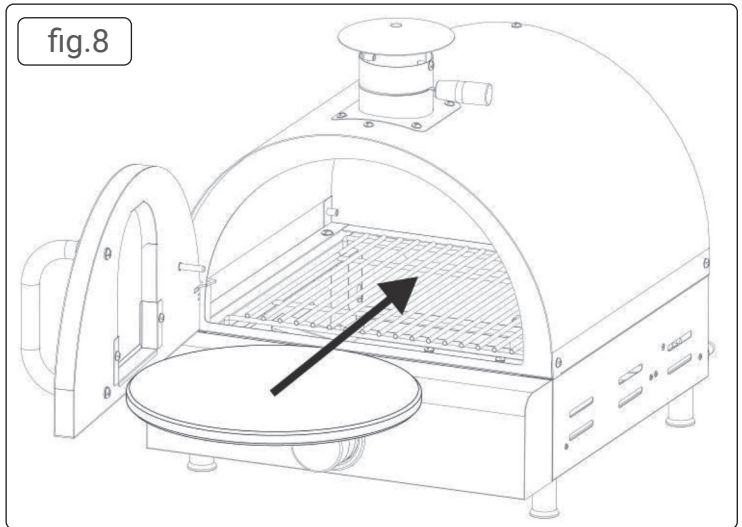
- **DO NOT** mistake brown or black accumulation of grease, smoke for paint. Interiors of gas pizza ovens are not painted at the factory (and should **NEVER** be painted). Apply a strong solution of detergent and water on insides of the pizza oven with a domestic scourer sponge. Carefully rinse and allow to completely air dry.
- **DO NOT** apply a caustic grill/ oven cleaner to painted surfaces.
- **DO NOT** use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.
- **Plastic parts;** wash with warm soapy water and wipe dry.
- **Stainless steel surfaces;** Stainless steel will get rusty if not maintained well. To maintain your pizza ovens high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft non-abrasive cloth after each use. Use food safe stainless steel protection liquid on the surface to avoid rust.
- Pizza Stone rack Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

• **PIZZA STONE (FIG.8):**

- 1. **DO NOT** use stone over on 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. Pizza stone is very hot during use and keeps hot for a long time after use. Please let it cool down completely before handling.
- 5. **DO NOT** try to cool the pizza stone with water when the pizza stone is hot.
- 6. After use and the stone has completely cooled clean the pizza stone with water, please dry the stone before use.

Cleaning the burner assembly

- Follow these instructions to clean
 1. Turn gas off at control knobs and gas cylinder.
 2. Remove cooking grates, grease tray and grease cup.
 3. Remove screw at end of burner using a screwdriver.
 4. Carefully lift each burner up and away from valve openings.
 5. Wire brush entire outer surface of burner to remove food residue and dirt.
 6. Clean any blocked ports with a stiff wire such as an open paper clip.
 7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
 8. Carefully refit burners.
 9. Replace screw at the end of burner.
 10. Replace grease tray and cooking grates.
- Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet.
- **To Clean Burner Tubes:**
 - Use a narrow bottle brush with a flexible handle (**DO NOT** use a brass wire brush), run the brush through each burner tube and burner several times.
 - Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.



Environment Protection

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of it in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local regulations. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

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