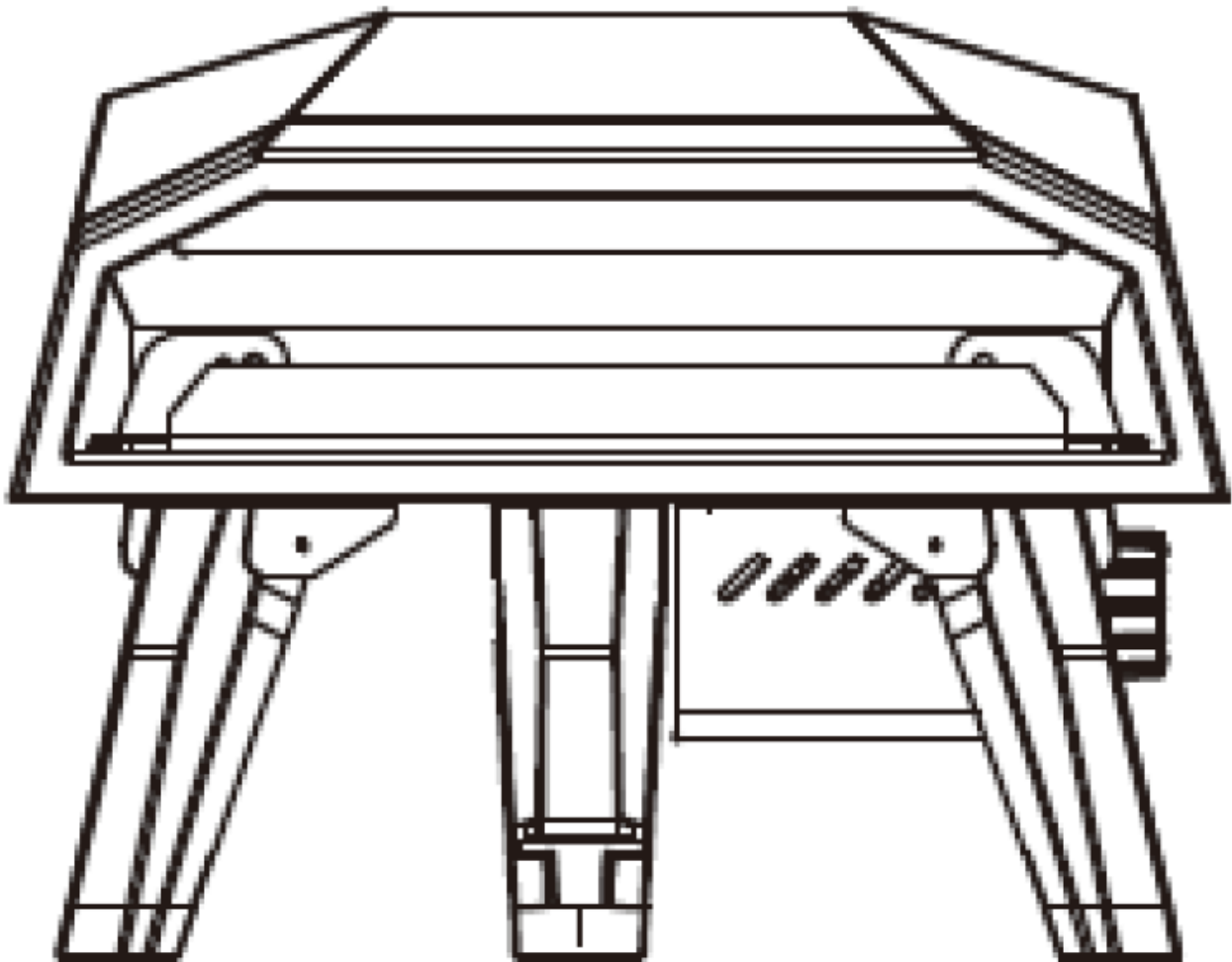




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## Gas Pizza Oven with Water Resistant Cover/Carry Bag & 12” Pizza Peel



### Model No. DG257

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



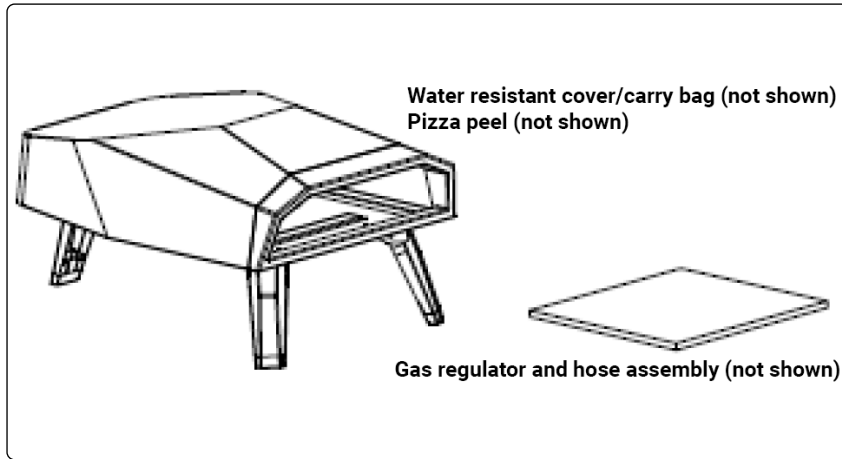
Warning:  
Hot  
Surface

## 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!** When lighting keep face and hands as far away from the appliance as possible.
- **WARNING!** Minimum distance from sides of the oven to combustible materials is 500mm. Minimum clearance from the rear of the unit to combustible materials is 500mm.
- The minimum distance between the appliance and adjacent walls is 0.5m.
- The hose for the appliance should not exceed 1.5m. The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.
- Read the instructions carefully before assembly and retain this manual for future reference.
- Turn off the gas supply at the gas bottle after use.
- 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.
- Always do the gas leak check before you use the oven 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.
- **DO NOT** store this appliance indoors unless the gas cylinder has been disconnected.
- 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.
- This appliance is not intended to be installed in or on recreational vehicles and/or boats.
- **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 0.5m 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.
- Before cleaning, make sure the gas supply and control knob is in the **OFF** position and that the burner and oven has cooled.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance. Keep children and pets away from the appliance at all times.
- Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.
- This appliance is not intended for and should never be used as a heater.
- Spiders and insects can nest inside the burner of the appliance and disrupt gas flow. Inspect the burner at least once a year.
- 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 as a result of previous cooking.
- The burner outlets should be checked for obstruction during previous cooking.
- 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.
- The position of the connection flexible tube so as to ensure that it is not subjected to twisting.

## CONTENTS

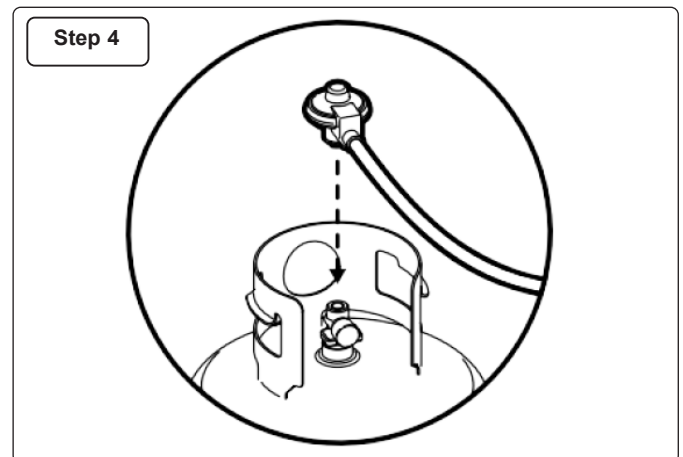
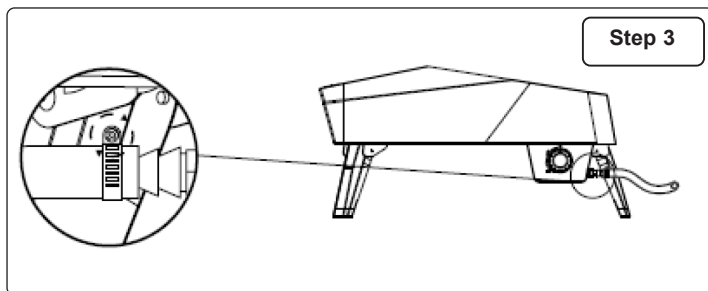
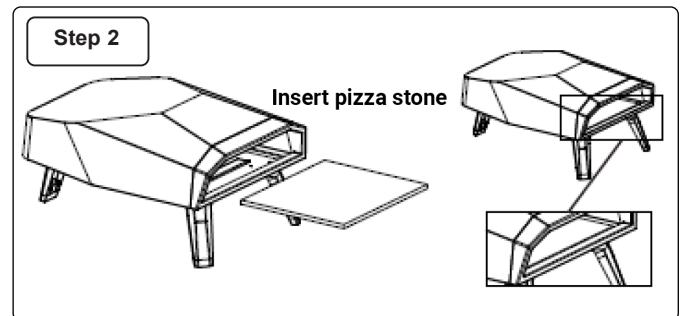
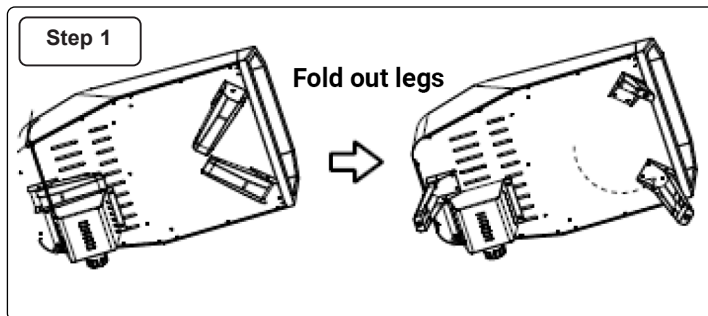


dellonda www.dellonda.co.uk UK CA CE

Model:	DG257
Appliance Category:	I3+(28-30/37)
Gas Pressure	
Butane:	28-30mbar
Propane:	37mbar
Total Heat Input:	4.4kW (314g/h)
Appliance Type:	A1
Injector size/markings	1.08mm
Destination Countries:	BE, CH, CY, ES, FR, GB, GR, IE, IT, LT, PT, SI

Use outdoors only. Read the instructions before using the appliance. **Warning:** Accessible parts may be very hot. Keep young children away.

## ASSEMBLY



### STEP 4 CONNECT GAS BOTTLE

- Gas bottle must be upright.
- Disconnect gas bottle when not in use.
- Minimum distance between gas bottle and pizza oven is 600mm.
- Make sure pizza burner valve is in off position.
- Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
- **FIT GAS REGULATOR ONTO GAS BOTTLE**
- 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 tank valve until it locks into place.

## OPERATION

### LEAK TESTING

- Although the gas connections of the appliance are leak tested prior packing and shipment, a complete test must be performed at the installation site.
- Before each use, check all the gas connections for leaks 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 counter clockwise 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 Dellonda customer service.

### OPERATING INSTRUCTIONS

#### USING THE OVEN

1. Make sure the oven has been leak tested and properly placed.
2. Remove any remaining packing material.

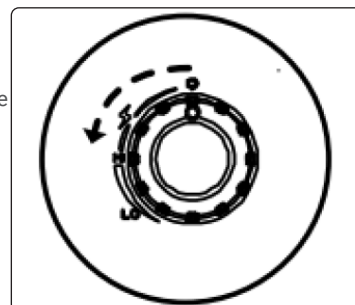
- 3. Light the burner using the **LIGHTING INSTRUCTIONS** below.
- **STEP 5 LIGHTING THE BURNER**
- 1. Make sure the control knob is in **OFF** position, and then turn the liquid propane cylinder valve **ON** by slowly turning counter clockwise.
- 2. Push in and slowly turn the control knob anticlockwise 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 process.
- **STEP 6 LIGHTING 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 & MAINTENANCE

- **WARNING!** Disconnect from gas bottle and allow oven to cool down before performing any maintenance.

### REGULATOR AND HOSE

- The use of wrong regulator or hose is unsafe, always check that you have the correct items before using the heater.
- The hose must conform to the relevant standard for the country of use. The length of 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 heater other than its connection. Change the hose when national conditions require it.
- Check the hose at least once a month, each time the cylinder is changed, or after a period when the heater has not been used.
- If it shows signs of cracking, splitting or other deterioration it must be changed for a new hose of equivalent length and quality.
- Store out of direct sunlight and indoors where possible and when storing for extended periods of time. Pizza oven should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds.
- Wait until cool completely before moving
- The outer shell may fade over time and through use. This will not affect performance.



### PIZZA STONE

- 1. **DO NOT** use 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.

## 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. Re-engage 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>
Flames blow out	<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. Turn front of oven away from wind</li> <li>2. Refill propane tank</li> <li>3. Refer to 'Sudden drop in gas flow' above</li> </ol>
Flare up	<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> <li>5. Flip stone</li> </ol>
Flashback (fire in burner tube, roaring sound from burner)	<ol style="list-style-type: none"> <li>1. Burner and/or burner tubes are blocked</li> <li>2. Pressure drops during ignition</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>



### **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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