

Ovenplus Salamander Grill

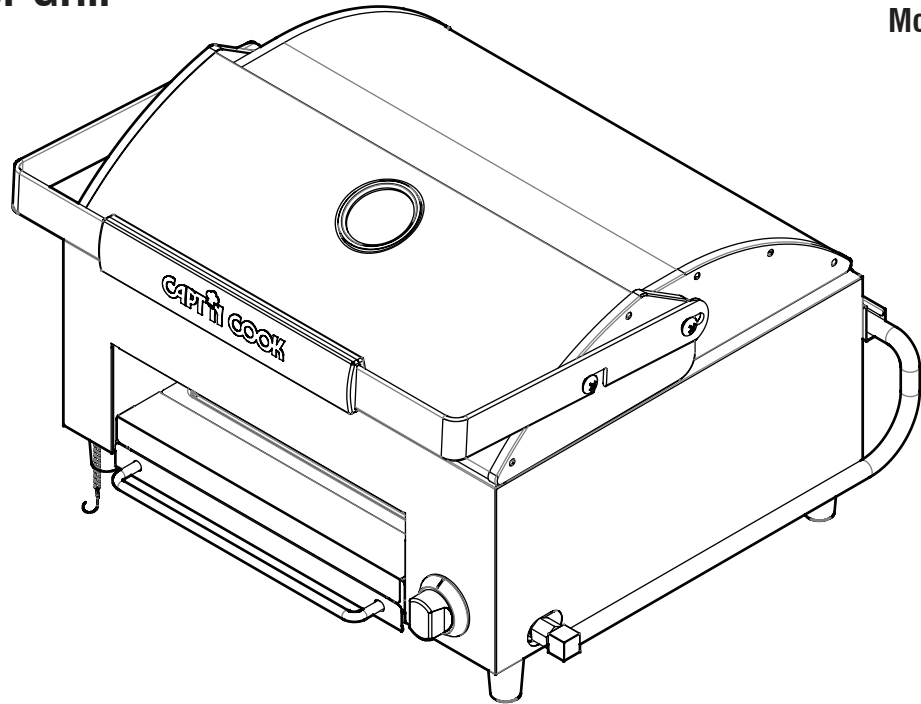
OWNER'S MANUAL
Model: DF01



Intertek

5000528

Conforms to ANSI STD Z21.89-2017
Certified to CSA STD 1.18-2017
Outdoor Cooking
Specialty Gas Appliance



FREE HELP FROM THE GRILL EXPERTS

Do not return to the store. In this manual we'll help you with:

- Assembly questions
- Gas grill operation
- Replacement of damaged or missing parts

Visit www.ovenplus.com or call: 1-800-474-5587
Monday - Friday 8:30am-4:30pm PST

IMPORTANT:

- NOTE TO ASSEMBLER / INSTALLER:
Leave this manual with the consumer.
- NOTE TO USER:
Keep this manual for future reference.
- RECORD YOUR SERIAL # _____
(See ETL label at hose of the grill regulator)

Manual # P80159004A - Date:2020/4/23

WARNING

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Whether this gas grill was assembled by you or someone else, you must read this entire manual before using your gas grill to ensure the grill is properly assembled, installed and maintained.
- Use your gas grill at least 3 feet away from any wall or surface. Use your gas grill at least 3 feet away from combustible objects that can melt or catch fire such as vinyl or wood siding, fences and overhangs or sources of ignition including pilot lights on water heaters and live electrical appliances.
- THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.
- Never use this gas grill on a balcony, deck, or patio above the ground floor of your home.
- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never obstruct the flow of ventilation air around your gas grill.
- Never disconnect the gas regulator or any gas fitting while your gas grill is lit. A lit gas grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.

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DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If the odor continues, keep away from the appliance and immediately call your gas supplier or your fire department



WARNING

- Do not store spare LP cylinders within 10 feet (3m) of this appliance.
- Do not store or use gasoline or other flammable liquids and vapors within 25 feet (8m) of this or any other appliance.



WARNING

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- Follow all leak-check procedures carefully in this manual prior to grill operation. Do this even if the grill was dealer-assembled.
- This appliance must be used with Liquid Propane Gas and the regulator connection hose supplied. Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void your warranty.
- Never operate this appliance unattended.
- If a fire should occur, keep away from the appliance and immediately call your fire department.
- Do not attempt to extinguish an oil or grease fire with water.
- Keep regulator connection hose away from hot grill surfaces. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call 1-800-761-5456 for a certified replacement hose.
- Never use charcoal or lighter fluid in this gas grill. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.
- Before each use of your grill: Inspect the grease receptacle and inside of the grill to be sure there is no excessive grease and debris buildup. Clean the grease receptacle and inside of grill frequently to eliminate grease/debris buildup and to prevent grease fires. Failure to comply with these instructions could result in a grease fire that could cause serious bodily injury, death or property damage.
- Never cover or wrap the cooking rack, grease receptacle, or bottom of the grill with aluminum foil or any material that will absorb grease.

CALIFORNIA PROPOSITION 65

- Combustion byproducts produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- Brass components on the grill, such as hose fittings, propane cylinder valves (sold separately) and burner valve stems, contain lead which is known to the State of California to cause cancer, birth defects, or other reproductive harm..

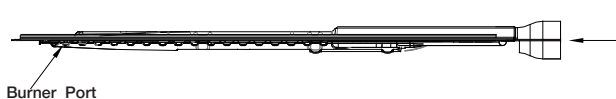
CAUTION

- Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.
 - Spiders and small insects can spin webs and nest in the gas grill burner tube during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the burner tube. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user. To reduce the chance of FLASHBACK FIRE you must clean the burner tube as follows before initial use. Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your gas grill has not been used for an extended period of time.
1. Remove cooking rack from the grill.
 2. Remove the "R" Pin from the rear of burner.
 3. Carefully lift burner up and away from the gas valve orifice.
 4. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the gas grill. Refer to the figure below and perform one of these 3 cleaning methods:

METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the burner several times to remove debris



METHOD 2: Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris



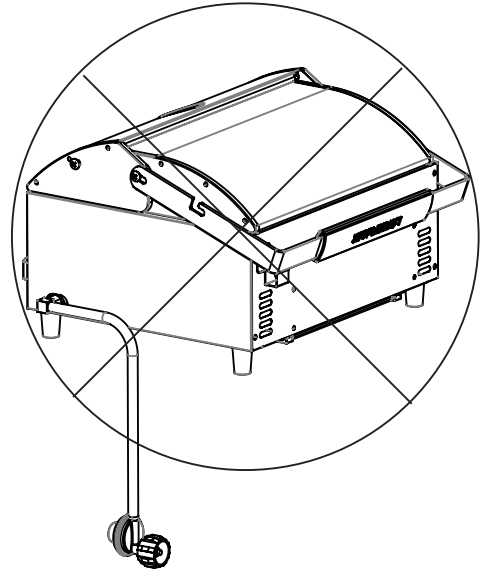
METHOD 3: Use an air hose to force air through the burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

For safe operation ensure the gas valve assembly orifice is inside the burner tube before using your gas grill. (See figure) If the orifice is not inside the burner tube, lighting the burner may cause an explosion and/or fire resulting in serious bodily injury and/or property damage.



WARNING

Never turn the lid handle to the back of grill, during use.

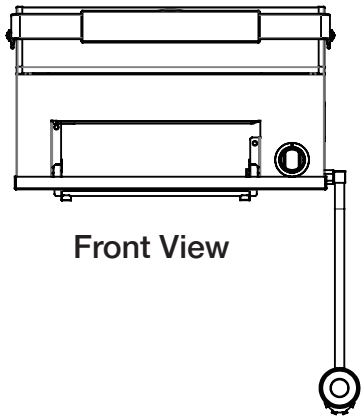


INSTALLATION AND ASSEMBLY

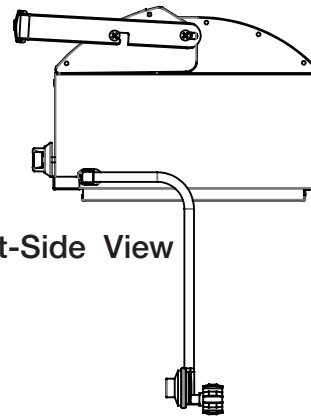
Installation Codes

The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane. Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

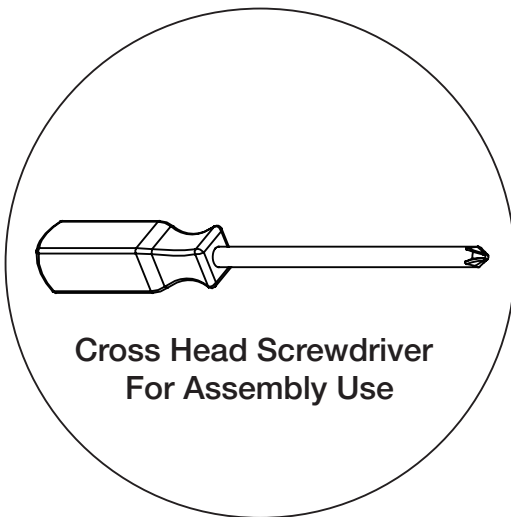
ASSEMBLY



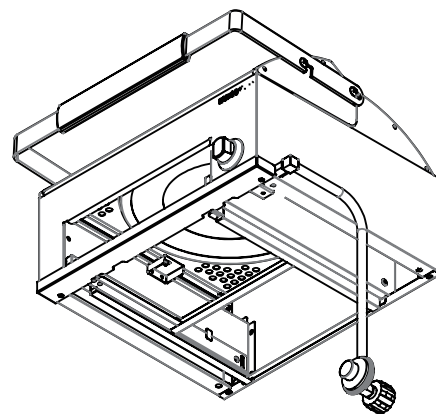
Front View



Right-Side View

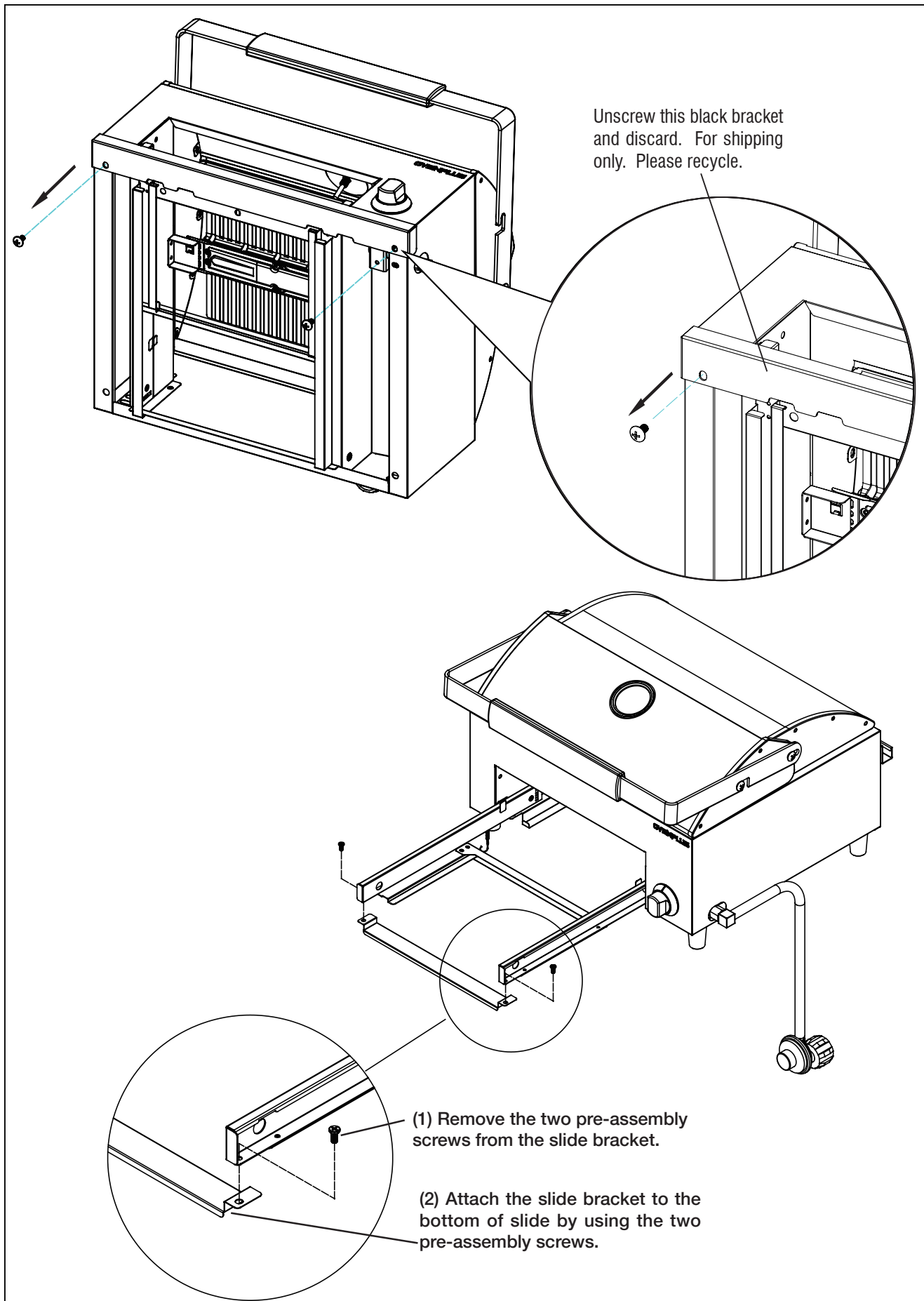


Cross Head Screwdriver
For Assembly Use

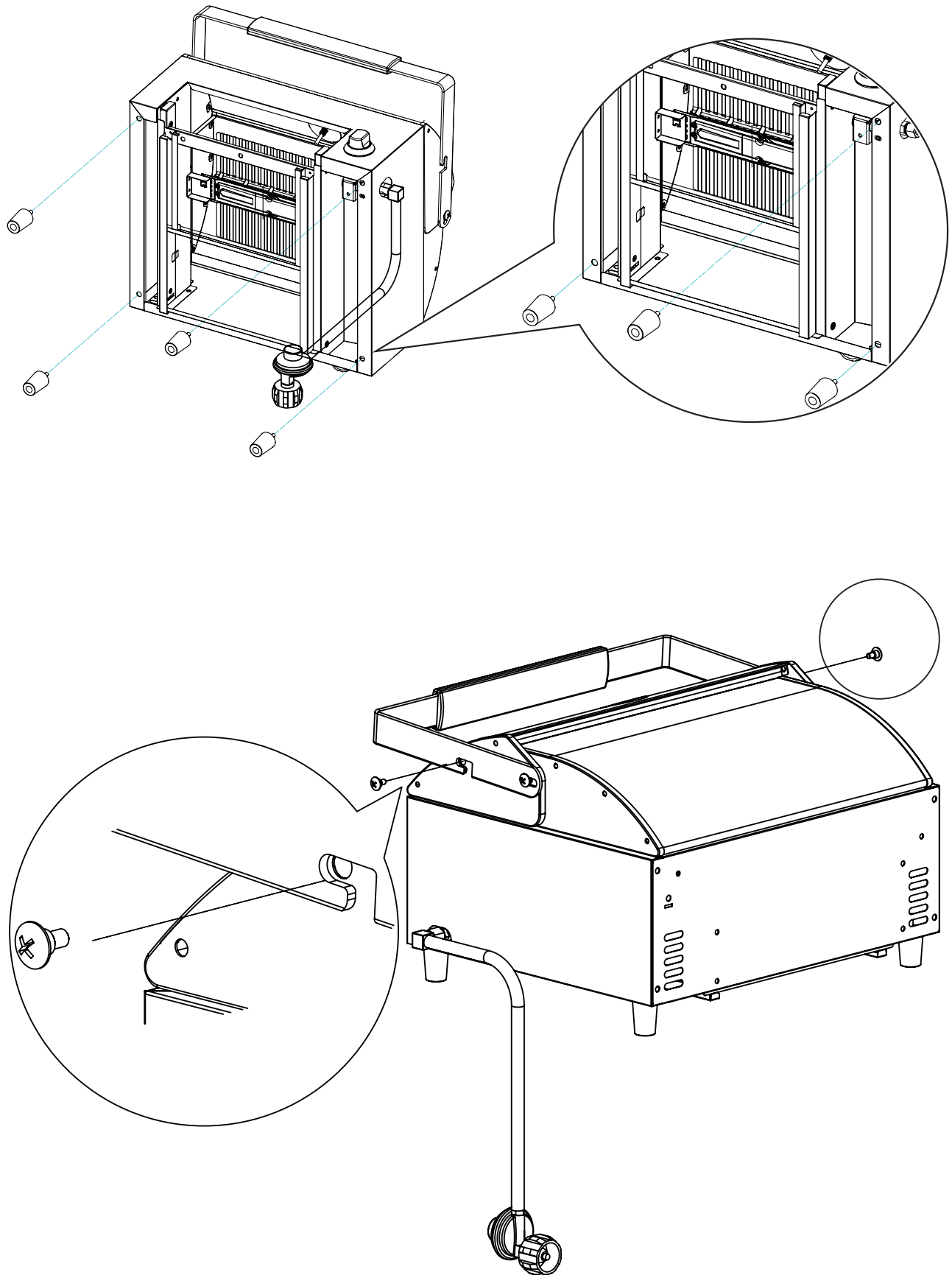


Bottom View

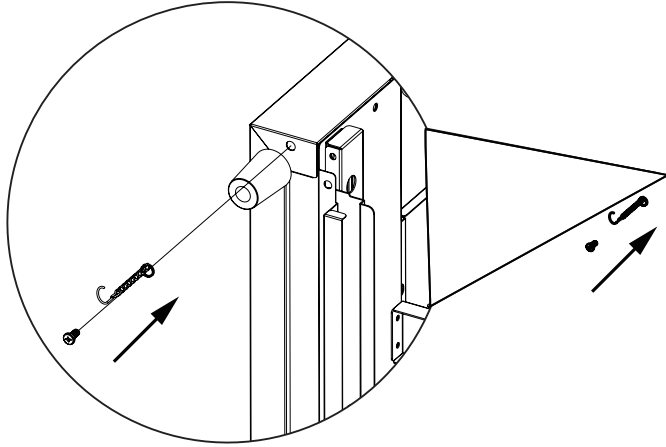
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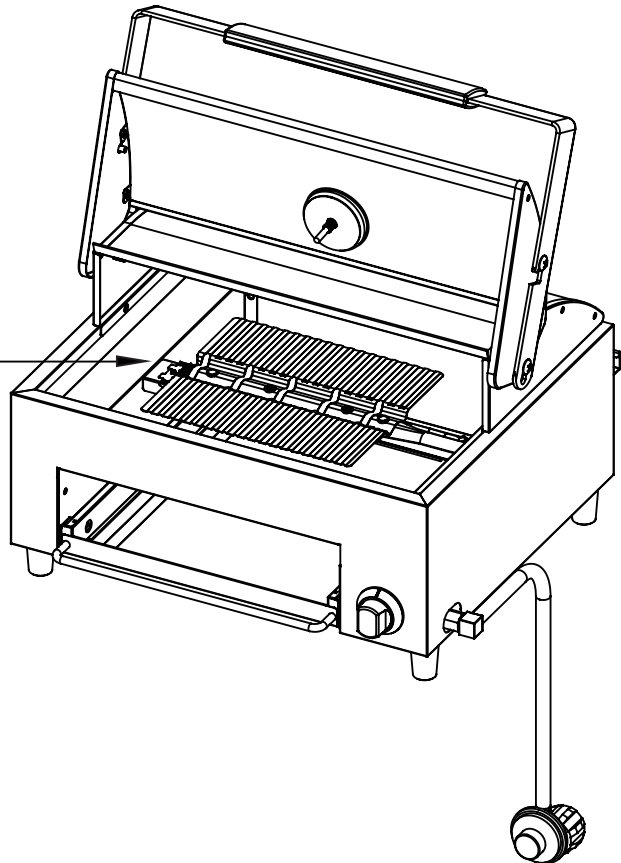
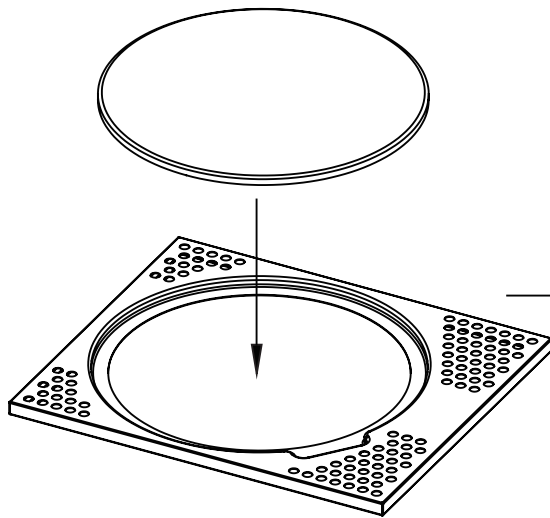
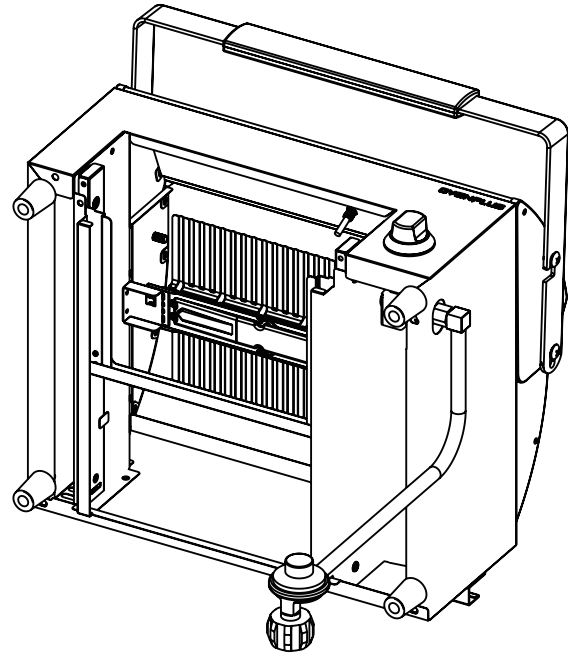
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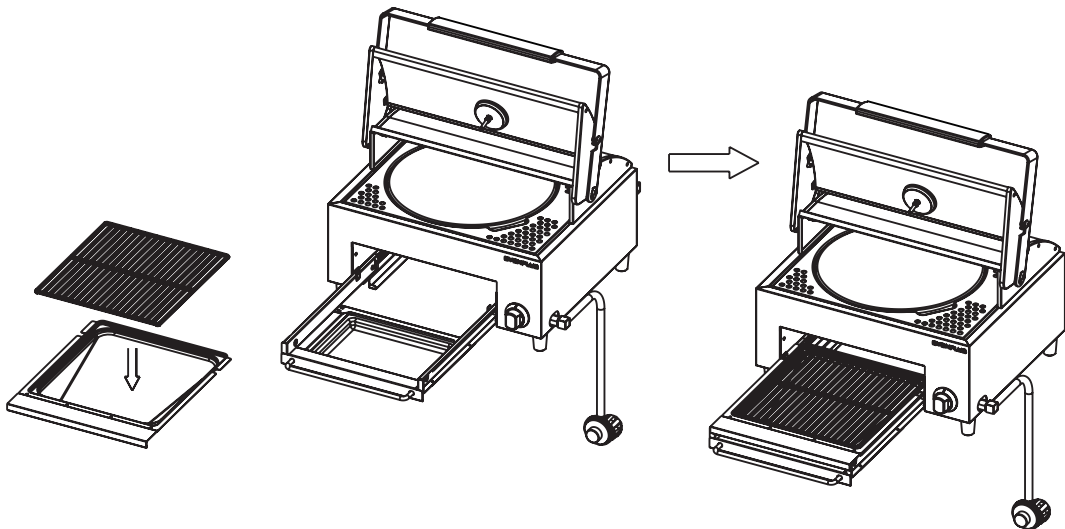
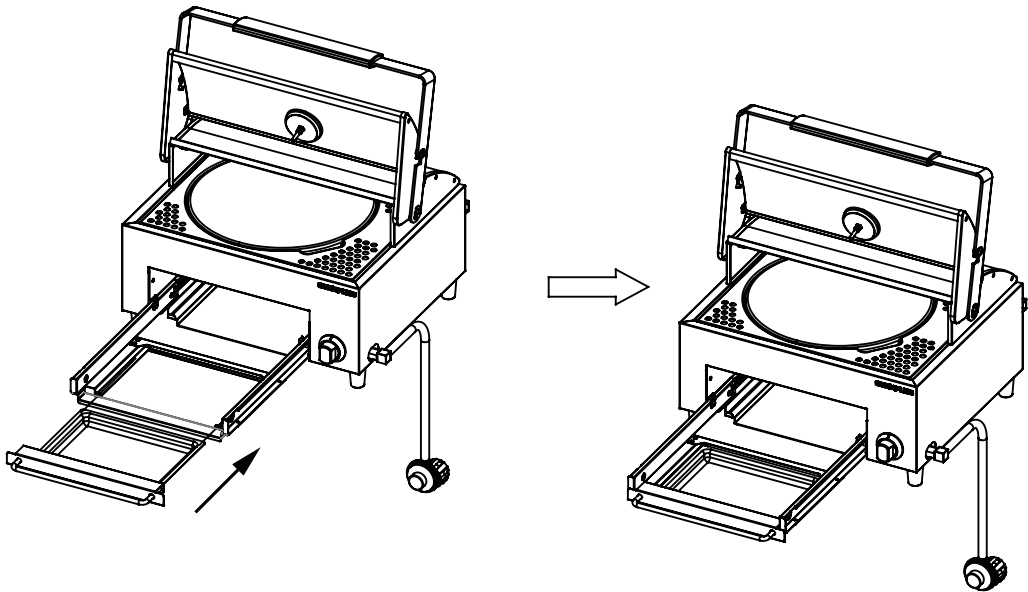
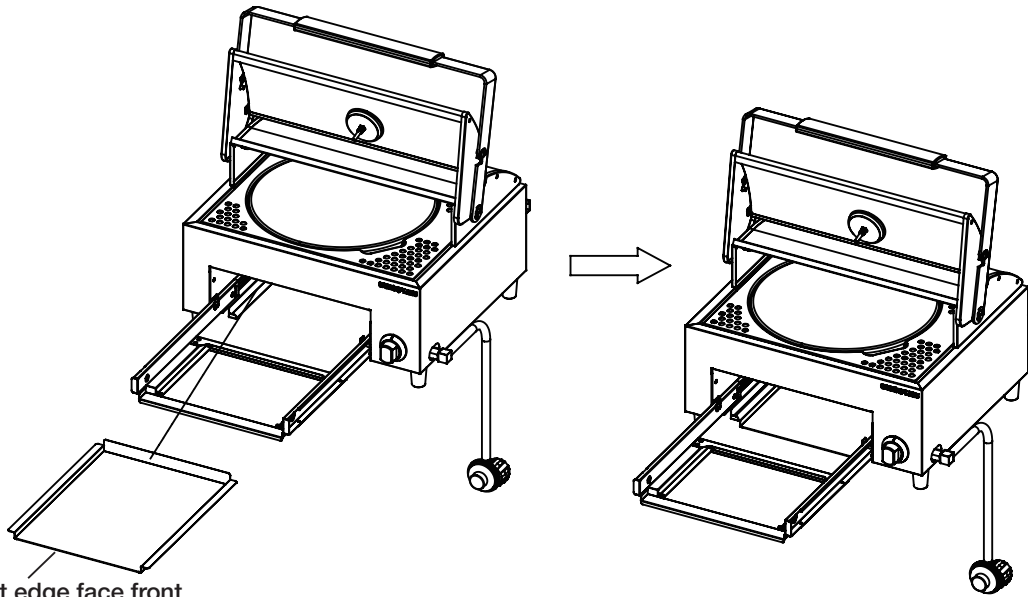
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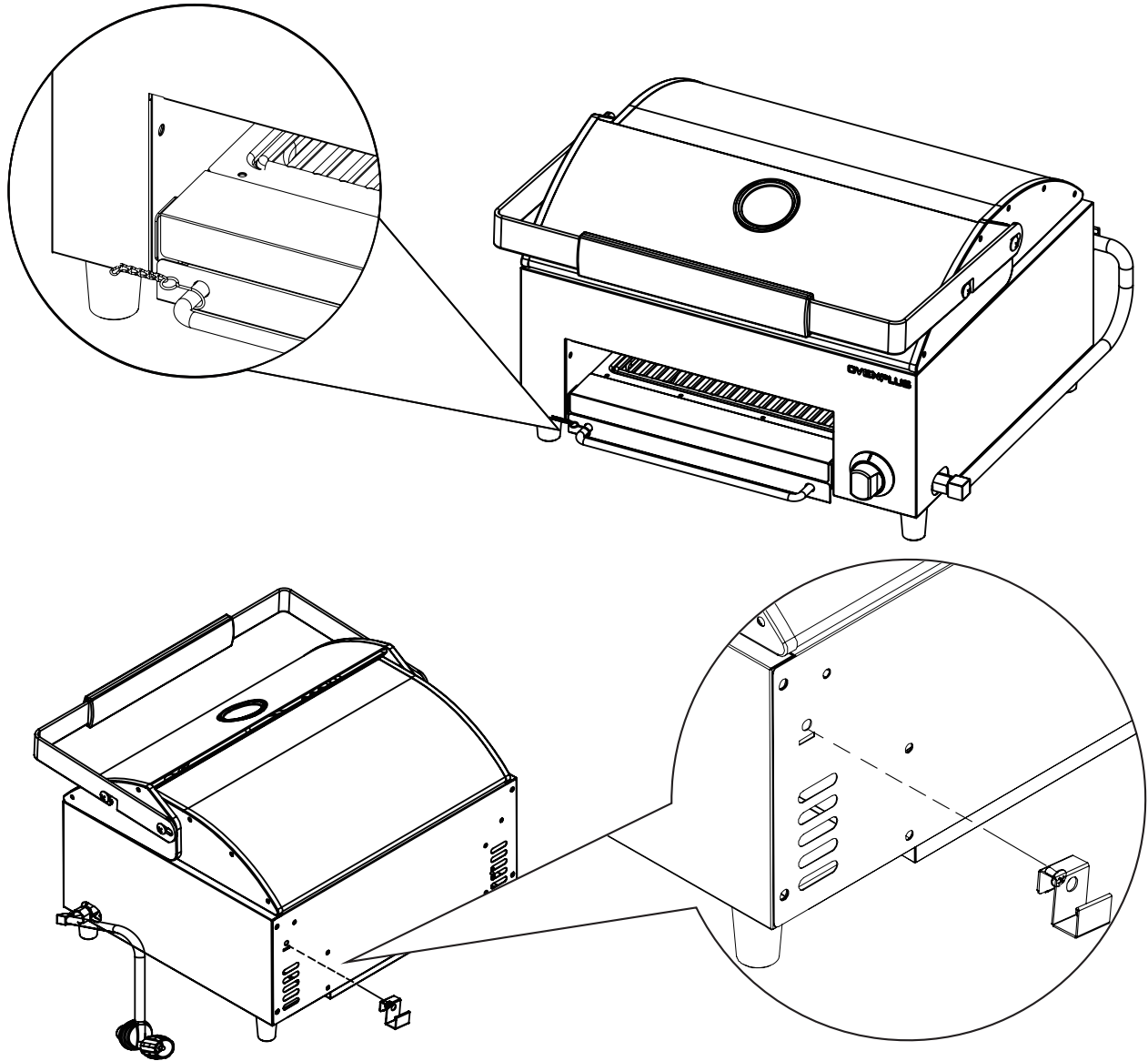
Screw in the slide rail chain hook



ASSEMBLY



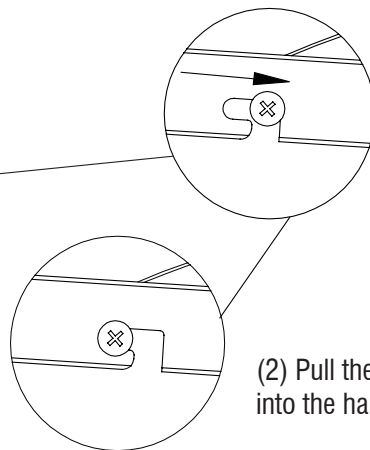
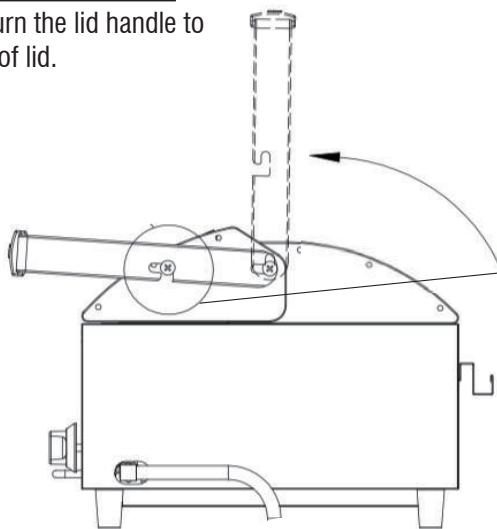
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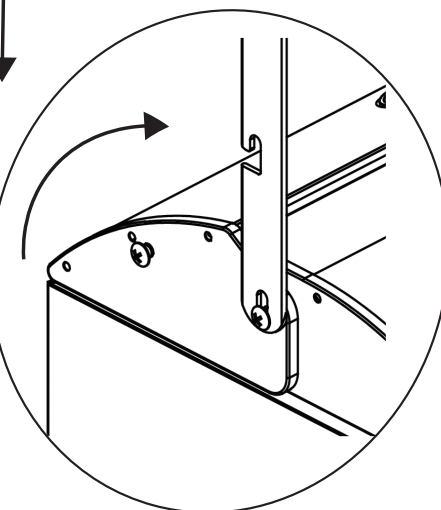
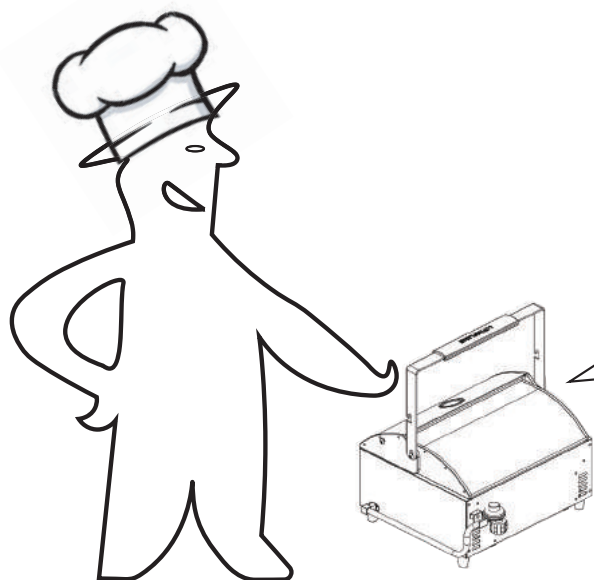
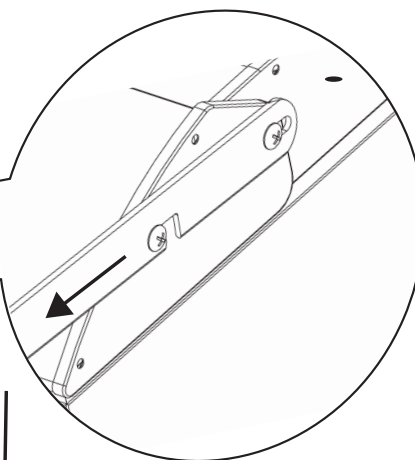
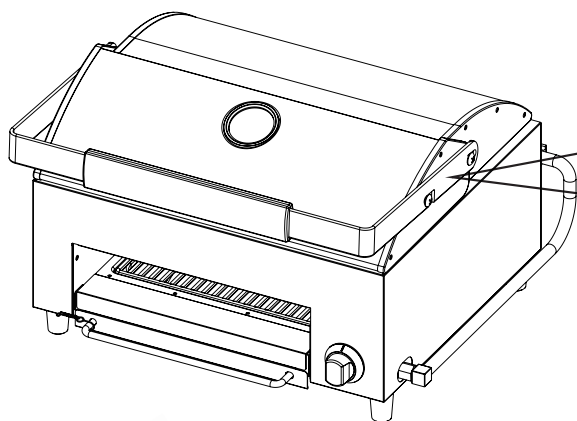
Table top use

(1) Turn the lid handle to front of lid.



(2) Pull the slot of the handle into the handle screws.

Hand Carry



LP GAS CYLINDER

- This gas grill is designed to use a 20 lb. Liquid Propane(LP) gas cylinder (not included). The regulator adaptor hose provided would be used with a 20 lb. gas cylinder. Note: The 20 lb. gas cylinder must be used with **Overfill Prevention Device(OPD)**. This safety feature prevents the cylinder from being overfilled, which can cause a malfunction of the LP gas cylinder, regulator, and/or gas grill.
- The LP gas cylinder must be constructed and marked in accordance with the Specifications for LP-Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The 20lb. LP gas cylinder must have a shutoff valve, terminating in an LP gas supply cylinder valve outlet, that is compatible with a Type 1 tank connection device. The LP gas cylinder must also have a safety relief device that has a direct connection with the vapor space of the cylinder.
- The cylinder supply system must be arranged for vapor withdrawal.
- The 20lb. LP gas cylinder must have a collar to protect the cylinder valve.
- Never connect an unregulated 20lb. LP gas cylinder to your gas grill. The gas regulator supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to an LP gas cylinder. Only use the regulator and hose assembly supplied with your gas grill. Replacement regulators and hose assemblies must be those specified by Lovinflamm. Have your LP Gas dealer check the relief valve after every filling to ensure it remains free of defects
- Always keep the 20lb. LP gas cylinder in an upright position.
- Never store an LP gas cylinders indoors. If you store your gas grill in the garage always disconnect the LP gas cylinder first and store it safely outside.
- LP gas cylinders must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected LP gas cylinders must not be stored in a building, garage or any other enclosed area.
- Keep the regulator connection hose away from a hot gas grill surface. Avoid unnecessary twisting of the hose. The regulator connection hose assembly must be inspected before each use of the grill. If your regulator connection hose is damaged in any way, it must be replaced before using the grill again.
- Any attempt to convert the gas grill from one fuel type to another is extremely hazardous and will void the warranty.

- Never allow children to operate your gas grill. Do not allow children or pets to play near your gas grill. Always supervise children and pets if they are in the vicinity of the unit.
- Use of alcohol, prescription or non-prescription drugs can impair your ability to properly assemble and safely operate your gas grill.
- Keep a fire extinguisher readily accessible. In the event of an oil/grease fire, do not attempt to extinguish with water. Use a Type B extinguisher or smother the fire with dirt, sand or baking soda.
- Do not leave the gas grill unattended when in use.
- Do not move the gas grill when in use.
- Allow the gas grill to cool before moving or storing.
- Do not use your gas grill as a heater.
- This gas grill is not intended to be installed in or on recreational vehicles and/or boats.
- This gas grill is not intended for commercial use.
- Never use charcoal or lighter fluid in this gas grill.



WARNING

- Do not store a spare LP-Gas Tank under or near this appliance.
- Never fill the tank beyond 80 percent full; and if the information in "(a)" and "(b)" is not followed exactly, a fire causing death or serious injury may occur.

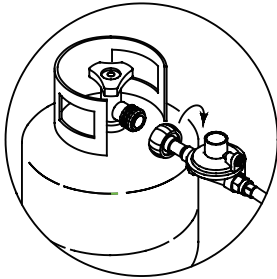
LP GAS TANK INSTALLATION

Installation Location:

- Place the gas cylinder to the right rear side of the grill.
- For safety, the minimum distance from the grill to the gas cylinder should be 10 inches.
- Make sure there is a maximum distance of 20 inches from the regulator valve to the gas cylinder valve. This will prevent the cylinder from being tipped over by someone tripping on the hose during operation.

Install the Tank:

1. Turn the grill's control knob to "OFF".
2. Align the coupling nut at the other end of the adaptor hose with the LP cylinder outlet. Turn the coupling nut clockwise all the way.



Warning: DO NOT use a wrench to tighten both side connections, because it could damage the Fitting and Quick Coupling Nut and result in a gas leak/fire hazard.

LP TANK EXCHANGE PROGRAMS

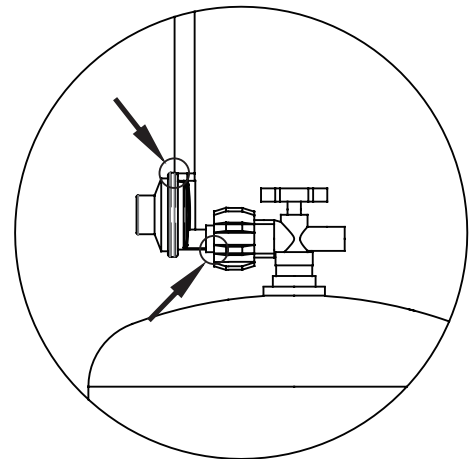
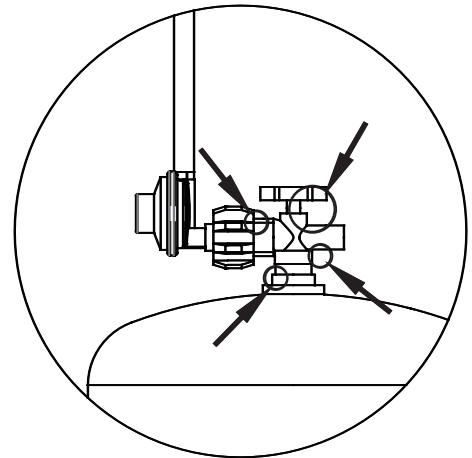
- Leak test new and exchanged LP gas cylinders BEFORE connecting one to your gas grill.
- Always keep new and exchanged LP gas cylinders in an upright position during use, transit or storage.
- Many retailers who sell gas grills offer you the option of replacing your empty LP gas cylinder through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test, and certify their cylinders. Exchange your cylinder only for an OPD safety feature-equipped cylinder as described in the LP Gas cylinder section of this manual.

LP TANK LEAK TEST

- All leak tests must be repeated each time your LP gas cylinders are replaced or refilled.
- Do not smoke when checking for gas leaks.
- Do not use an open flame to check for gas leaks.
- Your gas grill must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During the leak test, keep your gas grill away from open flames or sparks.
- Do not use household cleaning agents. Damage to gas assembly components can result


Prior to first use, at the beginning of each barbecue season, or every time your LP gas cylinders are changed, you must check for gas leaks by following these three steps:

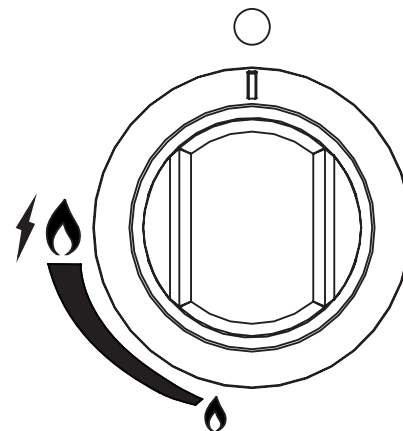
1. Use a clean paintbrush and a 50/50 mild soap and water solution.
2. Brush soapy solution onto LP gas cylinder in the areas indicated by the arrows. See diagram.
3. If bubbles appear do not use or move the LP gas cylinder. Call an LP gas supplier or your fire department.



LIGHTING INSTRUCTIONS

Before each use, check all hoses for cracks, nicks, cuts, burns, or abrasions. If a hose is damaged in any way, do not use your gas grill before replacing the hose with an authorized part from the Parts List. Also make sure all gas supply connections are securely tightened.

1. Open the gas grill lid.
2. Open the LP gas cylinder valve SLOWLY 1/2-1/4 of a full turn.
3. Push and turn the control knob to  position. The built-in spark ignitor will light the burner automatically.
4. You may have to push and turn the knob up to 3 or 4 times to light.
5. If the burner does not light, turn gas off and wait 5 minutes before trying again or lighting by match.
6. After the burner is lit, turn the cylinder valve SLOWLY an other 1/4 of a turn.



LIGHTING WITH A MATCH

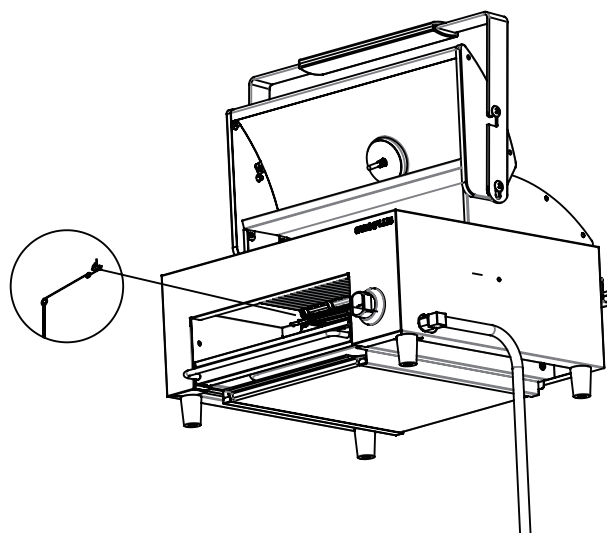
1. Open the gas grill lid.
2. Open the LP gas cylinder valve SLOWLY 1/2-1/4 of a full turn.
3. Light the match and put lighting stick to burner from the front door of the grill as shown. Turn the control knob to the HIGH setting to release gas. The burner should light immediately.



WARNING

Never lean over the gas grill cooking area while lighting your gas grill. Keep your face and body a safe distance (at least 18 inches) from the burner when lighting your gas grill by match.

Caution: Do Not Touch The Panel When Hot



CLEANING AND MAINTENANCE

Proper care and maintenance will keep your gas grill in top operating condition and prolong its life. Follow these cleaning procedures on a timely basis and your gas grill will stay clean and operate with minimum effort.

Cleaning the Cooking Grid

Before initial use, and periodically, clean your cooking grid with a wash cloth or vegetable brush. As needed, remove the cooking grid from the gas grill and wash with a mild soap and warm water solution, then rinse with water.

Cleaning the Grease Receptacle

(1) Before initial use, and periodically, clean your grease receptacle with a wash cloth or vegetable brush. As needed, remove the grease receptacle from the gas grill and wash with a mild soap and warm water solution, then rinse with water.

(2) Note: it's important to remove cooking grid and grease tray first, before taking the grease receptacle.

Cleaning of the Grill Interior

Burning-off excess food after every cookout will keep it ready for use at anytime. However, after every use you must give the entire gas grill a thorough cleaning to minimize the risk of grease fires and keep the gas grill in top shape. Follow these steps:

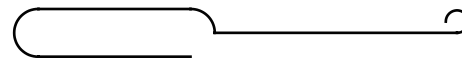
1. Turn the burner valve and gas cylinder to the full OFF position.
2. Remove and clean the cooking grid and burner
3. Cover the gas valve orifice with aluminum foil.
4. Brush the inside and bottom of the gas grill with a fiber pad or nylon brush and wash with a mild soap and warm water solution. Rinse thoroughly and let dry.
5. Remove and clean grease receptacle.
6. Remove aluminum foil from Orifice and check Orifice for obstruction.
7. Replace the burner and check the spark electrode, adjusting as needed. The space between the spark electrode tip and spark receiver should be approximately 3/16".
8. Replace the cooking grid, grease receptacle. Reconnect the gas source and observe the burner flame for correct operation.

- Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your gas grill if you use steel wool or stiff wire brushes to clean the gas grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless steel surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel. Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the gas grill.

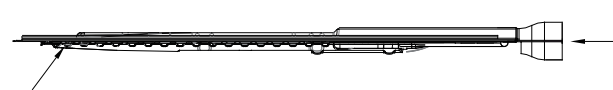
Cleaning the Burner

1. Remove the pizza stone from your gas grill.
2. Remove the burner by removing the "R" Pin from the rear of the burner.
3. Carefully lift the burner up and away from the gas valve orifice.
4. Check and clean burner/venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath the gas grill.
5. Refer to Figure 1 and perform one of these three cleaning methods:

METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the burner tube and inside the burner several times to remove debris.



METHOD 2: Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris.



Burner Port

METHOD 3: Use an air hose to force air through the burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

Cleaning the Pizza Stone

1. Turn off the oven and allow the pizza stone to cool down completely before cleaning it.
2. Use a plastic spatula to scrub off burnt food and remaining cornmeal on the surface. Wash the pizza stone with warm water. Never use soap

because pizza stones are porous: soap will get inside its pores and cause the food to have a soapy taste. Also, do not submerge the pizza stone in water as the stone will absorb quite a bit of water even if it may look dry; let the pizza stone dry completely.

3. Use a damp cloth to wipe off any pieces of loosened food particles. Don't worry if your pizza stone gets stained as discoloring is natural and will not affect performance.

COOKING INSTRUCTION

Burn-Off

Before cooking with your gas grill for the first time, "burn off" the grill to eliminate any odor or foreign matter. Ignite the burner and operate grill on the HIGH setting for 10 to 15 minutes.

Preheating

CAUTION: Before preheating the grill, check the Grease Tray, inside of the grill bowl to be ensure there is no excessive grease or debris buildup. Clean as needed, you may clean them. Refer to "Cleaning Instructions" on page 11. Failure to comply with these instructions could result in a grease fire.

To preheat your grill, light burner on 🔥, lower the Lid and follow the recommended times below.

- For high temperature cooking, preheat grill 10 to 15 minutes.
- For low temperature cooking, preheat grill 3 minutes.
- To slow cook, preheating is not necessary.

Cooking Temperatures

- High setting: The 🔥 control knob setting should be used to pre-heat your grill and for burning food residue off.
- Low Settings: Most recipes specify low setting, including cooking of lean cuts.

An Important Note About Cooking Temperatures

Unlike the controlled environment inside your kitchen, variables including outside temperatures, direction and conditions of wind, as well as grill location will affect your grill's heat distribution. Because these conditions vary, we offer these tips as general guidelines for your reference. We recommend you monitor your grill closely and rotate foods as needed to prevent overcooking and ensure the most delicious results every time.

- The middle and back primary cooking areas offer high heat for grilling.
- The front primary cooking area offers less heat and is ideal for preparing delicate foods and for keeping cooked foods warm.

Prepare Cooking Grids for Grilling

Greasing the cooking surface will help keep foods from sticking and reduces the amount of cleanup required. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto each Cooking Grid. Do not use spray type oils unless they are specified for high-temperature cooking. Be sure to coat the entire cooking surface

Flare-Ups

The fats and juices dripping from grilled food can cause flare-ups. To minimize flare-ups:

- Trim excess fat from meats and poultry
- Preheat the grill properly
- Clean grill regularly to remove food and grease buildup
- Reposition your food often to avoid flare-ups

Ceramic Pizza Stone

CAUTION: Protect the ceramic pizza stone from extreme temperature changes such as, placing the hot pizza stone into cold water or placing the cold pizza stone into heated oven. The difference in temperature can break the stone, so preheat the pizza stone with the oven.



WARNING

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Never cover the cooking grids, bottom of grill bowl or grease tray with charcoal, aluminum foil, sand or any substance that can absorb grease.
- Before each use of your grill: Inspect the grease tray, grease receptacle and inside of the grill bowl to be sure there is no excessive grease and debris buildup. Clean the grease tray, grease tray heat shield and inside of the grill bowl frequently to eliminate grease/debris build-up and to prevent grease fires.
- Use your grill at least 3 feet away from any wall or surface. Use your grill at least 3 feet away from combustible objects that can melt or catch fire (such as vinyl, wood siding, fences and overhangs) or sources of ignition (including pilot lights on water heaters and live electrical appliances).
- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never use your gas grill on a balcony, deck, patio above the ground floor of your home.
- Your grill will get very hot. Always wear a flame retardant BBQ mitt when cooking with your grill. Never lean over cooking areas while using the grill. Do not touch cooking surfaces, Lid, grill housing or other parts while grill is in operation, or before the grill has cooled down after use.

Question:

Can I convert my grill from one fuel type to another in other words from LPG to NG?

Answer:

No, your gas grill is manufactured according to exact specifications and is certified for Liquid Propane(LP) gas use only. For your safety, conversion kits are not available, nor will we sell or otherwise provide parts or information to be used to convert your grill. Any attempt to convert your grill is dangerous and will void your warranty.

Question:

Are the serial and model numbers of my grill listed somewhere for reference?

Answer:

The serial and model numbers are listed on a data label tag with regulator hose.

Question:

My grill will not light properly.

Answer:

Turn gas off at source and turn the control knob off. Wait at least 5 minutes for the gas to clear, then retry.

If your grill still fails to light, turn the Burner Control Knob and gas source off and conduct a leak test of all gas connections and gas sources as explained in the Use and Care section of this manual.

If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

Question:

If my ignitor is not working how can I light my grill manually?

Answer:

You can manually light your grill by paper match. Insert a paper match into the lighting stick(sold separately) and light it. Turn the burner control knob to the HIGH setting to release gas. The burner should light immediately.

Question:

Where do I use my gas grill for safer operation and better performance?

Answer:

- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your gas grill outdoors for cooking.
- In windy conditions, always position the front of the gas grill to face oncoming wind to reduce heat and smoke blowing in your face, and to prevent potential hazards to yourself and the gas grill.
- Use your gas grill at least 3 feet away from any wall or surface.
- Use your gas grill at least 3 feet away from combustible objects that can melt or catch fire (ex: vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Never use this gas appliance on a balcony, deck, or patio above the ground floor of your home.
- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.

Question:

What causes grill parts to rust and what effect does it have on my gas grill?

Answer:

Rusting is a natural oxidation process and will not affect the short term performance of your gas grill.

To slow the rusting process on the cooking grid, we recommend greasing the tray before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto the grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. If your cooking racks are porcelain coated, be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your gas grill if you use steel wool or stiff wire brushes to clean the gas grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless steel surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the gas grill. To help maintain the finish of stainless steel follow these cleaning procedures for best results:

After every use (after your gas grill has cooled down), wipe stainless steel surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.

Question:

How to prevent the pizza from sticking to the pizza stone?

Answer:

Adding flour or corn-meal can keep your pizza from sticking on the hot pizza stone. Before inserting the pizza into the oven, sprinkle flour or corn-meal under the pizza crust and across the pizza stone surface. Once the pizza is cooked, the flour and corn-meal can help the pizza slide off the pizza stone.

Question:

Can I clean the pizza stone with soap?

Answer:

No, because the pores of the ceramic pizza stone will absorb the soap and it will make food taste soapy. The best cleaning method is to wash the pizza stone with warm water and scrub off and burnt food with a spatula. Wipe off any pieces of loosened food remnants with damp cloth and let the pizza stone dry completely.

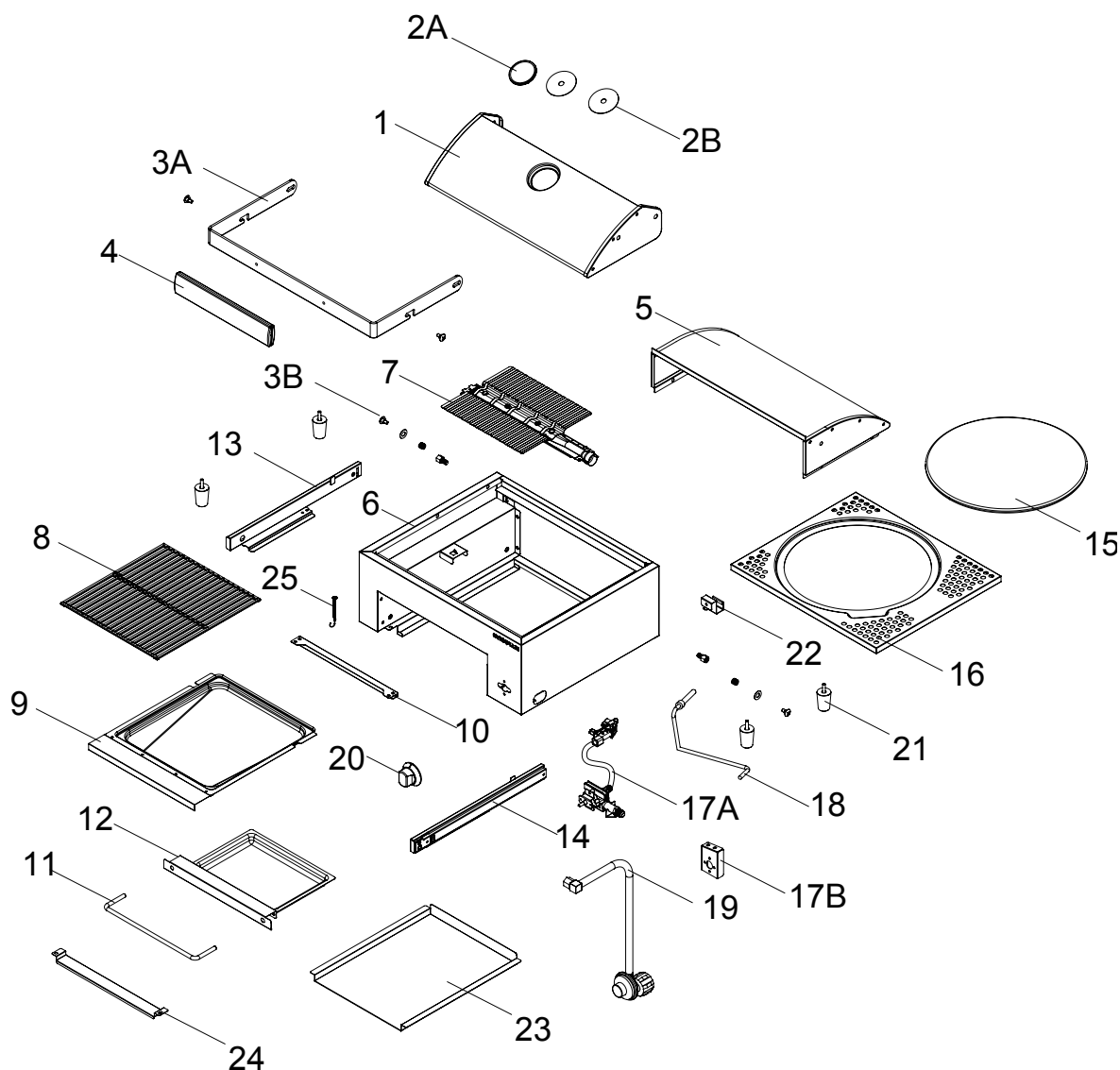
Question:

Does discoloring of the pizza stone affect its performance?

Answer:

No, some discoloring of the ceramic pizza stone is normal and will not affect performance.

DIAGRAMS



PART LISTS

DESCRIPTION	PART NUMBER	QTY
1 Lid Assembly	P0015318E4	1
2A Temperature Gauge	P00601601C	1
2B Temperature Gauge Tray Set	P033230024	1
3A Lid Handle	P00212010R	1
3B Lid Handle Hinge	P055320054	2
4 Lid Handle Cover	P00217003A	1
5 Lid Back Panel	P0015319E4	1
6 Grill Body	P0073606R4	1
7 Burner	P02003061A	1
8 Cooking Grid	P01615069H	1
9 Grease Tray	P0271795D4	1
10 Slide Connecting Bracket	P0290453EI	1
11 Slide Handle	P0272020AH	1
12 Grease Receptacle	P0270141D4	1
13 Slide Set, Left	P055161504	1

DESCRIPTION	PART NUMBER	QTY
14 Slide Set, Right	P055161514	1
15 Pizza Stone	P05817002A	1
16 Pizza Stone Tray	P01318006A	1
17A Gas Valve and Manifold	Y0060889	1
17B Gas Valve Bracket	P033100044	1
18 Electrode with Wire	P02614073L	1
19 Regulator with Hose	P03647003A	1
20 Control Knob	P03401531B	1
21 Grill Leg	P05391024P	4
22 Regulator Hose Hook	P055141384	1
23 Grill Bottom Panel	P06923009M	1
24 Slide Bracket	P033190064	1
25 Slide Rail Chain Hook	P05522003A	1

Lovinflame Limited Warranty

Lovinflame will warrant to the ORIGINAL PURCHASER of this product that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

- Stainless Steel Parts – 2 years limited warranty no rust through
- Burner – 2 years limited warranty
- Pizza stone - any damage caused by misuse of users will not be covered by the warranty hereof.

Lovinflame will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register online at <https://ovenplus.co/register-product>. Save your receipt in case it is required as proof of purchase.

This Limited Warranty is limited to replacement of parts at Lovinflame's option that proved to be defective under normal use and service.

Lovinflame may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid. No returns will be accepted without prior authorization from Lovinflame.

Upon examination and to Lovinflame's satisfaction, if the original part is proven defective, Lovinflame may approve your claim and elect to replace such parts without charge. You will be charged for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance, operation or service, as set out in the Operator's Manual.

This Warranty does not cover cosmetic wear and tear such as scratches, dents, corrosion or discoloration caused by weather, heat, chemicals, paint loss, or surface rust. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunamis, tornadoes, Act of God or terrorism is not covered by this Limited Warranty.

To Obtain Warranty:
Call 1-800-761-5456
Monday-Friday 8:00AM-4:30PM CST

Warranty Restrictions:

This Warranty is non-transferable and is void if the product is used for commercial or rental purposes.

This Warranty applies only when the product is used in the United States or Canada.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Email : service@ovenplus.com

Scan here for product registration

<https://ovenplus.co/register-product>



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