

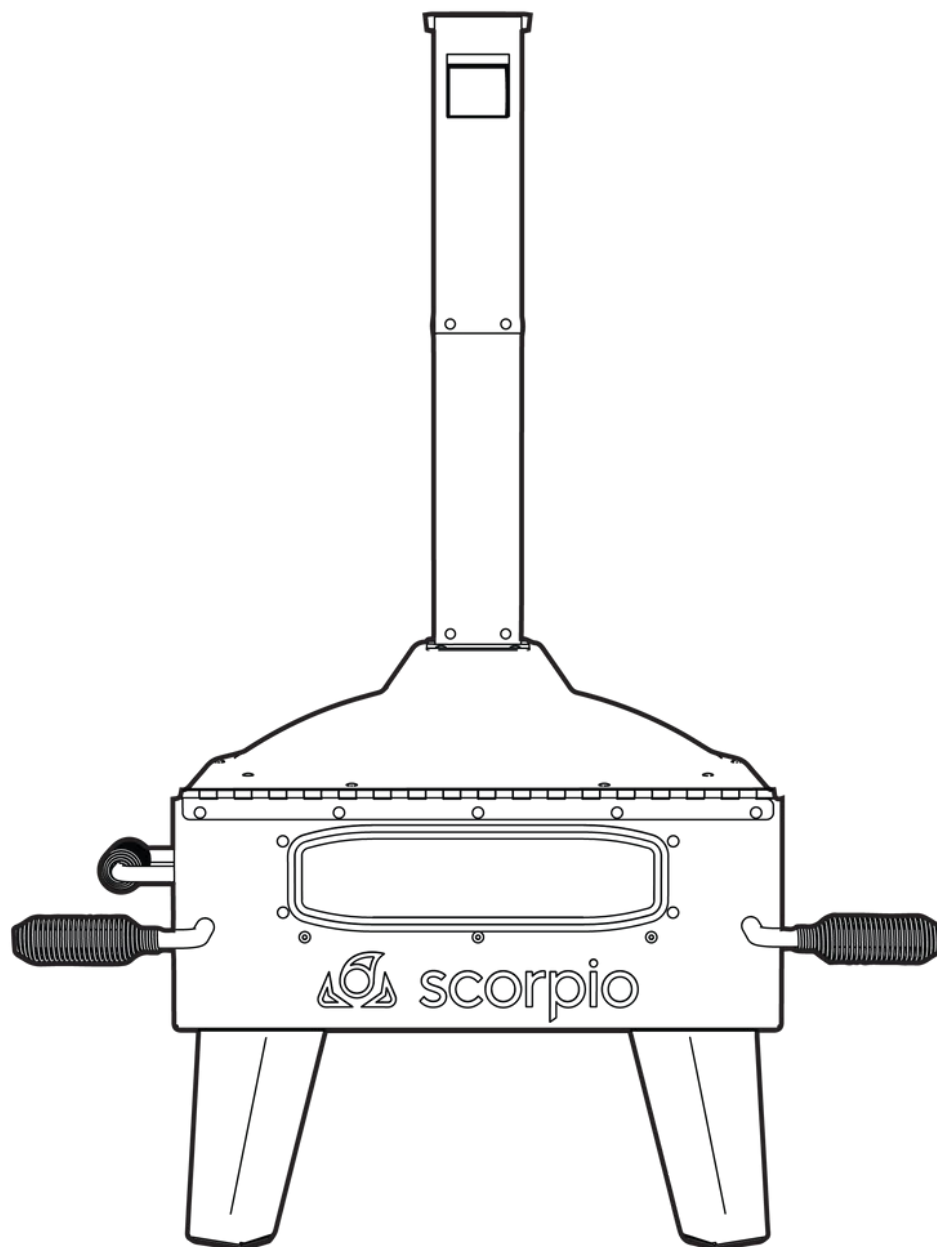


# SCORPIO PIZZA OVEN

## USER MANUAL & SAFETY INSTRUCTIONS

MODEL: SP0 1

V1



HyperDesign, LLC / 743 East Broadway # 210  
Louisville, Kentucky 40202

[scorpiopizzaoven.com](http://scorpiopizzaoven.com)



# WELCOME TO THE SCORPIO FAMILY



Dear SCORPIO Customer,

Because you are reading this, we know you have great taste.

The SCORPIO Pizza Oven was designed to ignite the passions of those with a love for authentic cooking while giving you the ability to create a truly memorable experience for family and friends.


SCORPIO is an outdoor pizza oven that brings together unmatched capabilities in an elegant, lightweight frame, allowing a beginner to get the results of a pro and seasoned pizzaiolo to elevate their skills to new levels. SCORPIO empowers you to make world class Neapolitan style pizza nearly anywhere. So, pull up a chair to the SCORPIO chef table. Bring your passion and appetite. We will bring the best pizza oven around for you to Love Your Fire.

Thank you from our family to yours,  
SCORPIO Team



# WARNING

## PLEASE READ BEFORE USE



**Outdoor Gas Pizza Oven**  
HyperDesign, LLC. +1-502 219 2515  
743 East Broadway, #210  
Louisville, KY 40202

Model: SPO1

Total Output: 1 x 20,000 BTU/hr.  
Electric Requirement: 120V 60Hz 1.0A

Series No: \_\_\_\_\_

HOUSEHOLD USE ONLY

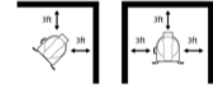
**Type of Gas: LP/PROPANE AT 11" W.C.**

For outdoor use only. If Stored Indoors, Detach and Leave Cylinder Outdoors. Do not store the oven indoors unless the gas cylinder is disconnected. CAUTION: The gas pressure regulator provided with this appliance must be used. Replace only with regulator Model No. KR-106. This regulator is set for an outlet pressure of 11 inches of water column (0.4 psi). For household and outdoor use only. This appliance is not intended for commercial use. The instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. If instructions or parts are missing contact \_\_\_\_\_


**WARNING: FOR OUTDOOR USE ONLY**  
Keep away from combustible material 36 inches around. This appliance must not be used inside an enclosed area.  
Do not touch any part of the appliance other than \_\_\_\_\_

MADE IN CHINA

1. Minimum clearance from side and back of unit to combustible construction: 36 inches from side and 36 inches from back.
2. Do not use under overhead construction.
3. (a) Do not store a spare LP-gas cylinder under or near this appliance;  
(b) Never fill the cylinder beyond 80 percent full;  
(c) If the information in (a) and (b) are not followed exactly, a fire causing death or serious injury may occur.



A = 36 inches



Intertek

5026752

CONFIRMS TO ANSI Z117.1  
Certified to CSA STD 1.18  
Outdoor Cooking Specialty Gas Appliances  
ANS Z21.89-2017 • CSA 1.18-2017  
Outdoor Cooking Specialty Gas Appliance

### DANGER

Never operate this Oven unattended. Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death. If a fire should occur, keep away from the Oven and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

### WARNING

This instruction manual contains important information necessary for the proper assembly and safe use of the Oven. Read and follow all warnings and instructions before assembling and using the Oven. Follow all warnings and instructions when using the Oven.

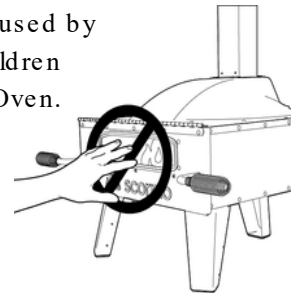
To reduce the risk of fire, burn hazard or other injury, read this safety manual carefully and completely before using this Oven.

Keep this manual for future reference.



### PLEASE READ BEFORE USE

1. SCORPIO should only be used by an adult. Always keep children and pets away from the Oven.
2. Never touch any part of the Oven aside from the front door handles (when in use) and when cooling down.
3. Use infrared thermometer to determine if the Oven is cool before handling.
4. For outdoor use only.
5. SCORPIO is not intended for commercial use.
6. Never leave SCORPIO unattended while bringing to temperature, using or while cooling.
7. Only use on a stable, non-flammable surface free of any combustible or hazardous materials.
8. Do not use in high winds.
9. Burning wood or propane gas can generate toxic fumes which, if not properly ventilated, can cause asphyxiation.
10. Use heat safe gloves when operating. Never attempt to touch or remove any parts of the Oven while in use or still hot.





# WARNING

## PLEASE READ BEFORE USE

### PLEASE READ BEFORE USE (CONTINUED)

11. Be aware of local laws/ordinances regarding outdoor flames especially during dry season.
12. Prop 65 Warning: This product can expose you to chemicals which are known to the State of California to cause cancer, birth defects, or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).
13. SCORPIO should be at least 36 inches (one meter) from any structures and have at least 36 inches (one meter) of clearance from the top of the chimney to the ceiling of an outdoor structure.
14. Flames can extend past the front opening of the Oven, so use caution and safety gloves when opening the door and when within close distance of Oven. Warn others within proximity as well that heat radiates from the Oven.
15. Keep an operating fire extinguisher accessible while using and cooling down.
16. When lighting, keep your face and hands as far away from the Oven as possible.
17. Check all gas supply fittings for leaks before each use. Do not use the Oven until all connections have been checked and do not leak.
18. Do not smoke while leak testing. Never leak test with an open flame.
19. When using a match to light the appliance, make sure to use the included matchstick holder and protective gloves.
20. Do not store gas cylinder in a building, garage or any other enclosed area. Always keep out of reach of children.

### PLEASE READ BEFORE USE (CONTINUED)

21. Keep the fuel supply hose away from any heated surface(s).
22. Before cleaning, make sure the gas supply and control knob is in the OFF position and that the burner and Oven has cooled.
23. SCORPIO shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area.
24. The Oven is not intended to be installed in or on a boat. This Oven is not intended to be installed in or on a recreational vehicle.
25. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the Oven.
26. The Oven should not be located or used under overhead unprotected combustible construction materials or surfaces.
27. The Oven should not be used on or under any apartment or condominium balcony or deck.
28. Do not repair or replace any part of the Oven unless specifically recommended in this manual or the manufacturer.

#### WARNING

THIS OVEN WILL BECOME VERY HOT. DO NOT MOVE OVEN DURING OPERATION. DO NOT USE INDOORS. KEEP CHILDREN AND PETS AWAY FROM OVEN. DO NOT TOUCH OVEN, EXCEPT HANDLES, DURING PRE- HEAT, DURING OPERATION AND DURING COOLING DOWN. ALLOW AT LEAST 1 HOUR FOR OVEN TO COOL DOWN. PIZZA STONE WILL TAKE LONGER TO COOL DOWN THAN OVEN.



# SAFETY GUIDELINES

## PLEASE READ BEFORE USE



### PLEASE READ BEFORE USE

1. **When using the Wood Burner** , always use insulated gloves to add wood or open the door.
  - a) Make sure you keep the Oven door closed when opening the burner door to add wood. The closed Oven door keeps the draft flowing through the Oven.
  - b) If the Oven door and the burner door are open at the same time, the flames can flash out of the burner. Keeping Oven door closed when using will ensure heat and flames draft through the Oven.
  - c) Allow adequate time for cooling and dispose of embers and ash in a hot ash bin or another receptacle made for hot ash.
  - d) Check with infrared thermometer to verify the Wood Burner is cool before handling.
2. **When starting the Propane Burner** , be sure to leave the door open to safely vent the propane. Failure to do so could cause gas to pool and result in an explosion.
  - a) Once the burner is lit, you may close the Oven door. If you smell gas and the burner fails to ignite or goes out during use, allow the Oven to air out for at least five minutes and re-ignite.
  - b) Before lighting either burner, ensure that all components are secure.



### PLEASE READ BEFORE USE

3. Inspect your SCORPIO before use regularly.
4. Installation must conform with local codes, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or National Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.
5. SCORPIO has an external power supply, which needs to comply with relevant regulations.
6. If an external electrical source is utilized, the Oven shall be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 , or the Canadian Electrical Code, CSA C22.1.
7. Keep the Oven area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
8. Do not obstruct the flow of combustion and ventilation air. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
9. Visually check burner flames. Clean your SCORPIO after every use.
10. Check and clean burner/ventural tubes for insects and insect nests. A clogged tube can lead to a fire beneath the Oven.

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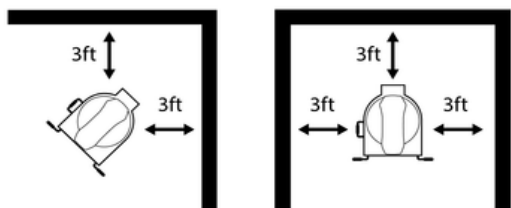


# SAFETY GUIDELINES

## PLEASE READ BEFORE USE

### PLEASE READ BEFORE USE

11. Must maintain proper clearances from combustible construction, the specific minimum clearance from such construction to the sides and back of the Oven, and the Oven shall not be located or used under overhead unprotected combustible construction. Minimum clearance from side, back and top of unit to combustible



12. Some foods produce flammable fats and juices. If a grease or fat fire should occur, immediately turn off burner knob and the gas cylinder valve until the fire is out. Remove all food from the appliance.
13. Never let clothing or other flammables come into contact or too close to any burner or hot Oven surface until it has cooled. The fabric could ignite, causing serious personal injury.

### DANGER

If you smell gas:

- a) Shut off gas to the Oven.
- b) Extinguish any open flame.
- c) If odor continues, keep away from the Oven and immediately call your gas supplier or your fire department.

If odor continues, keep away from the Oven and immediately call your fire department. Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

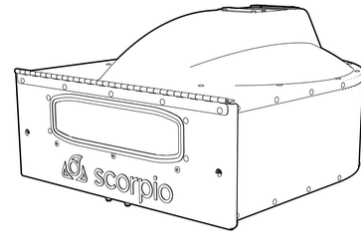
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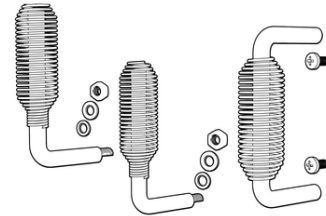


# PRODUCT COMPONENTS

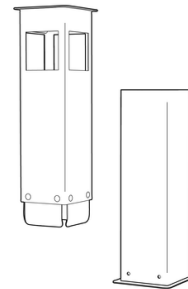
SCORPIO Pizza Oven ("Oven")



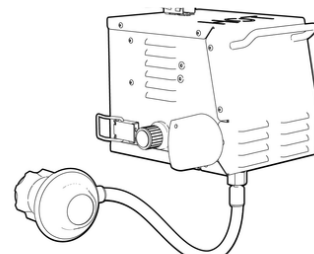
Oven Hardware Package  
(Four Handles, Three Washers, Three Screws)



Two Chimney Segments



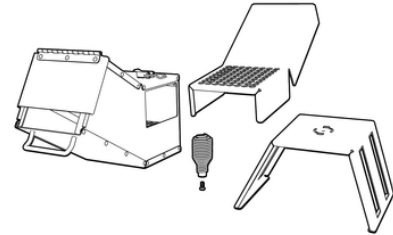
Propane Burner (Propane Tank Hose, Valve Dial)



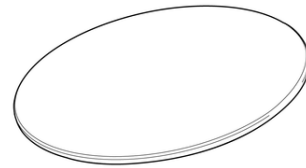


# PRODUCT COMPONENTS

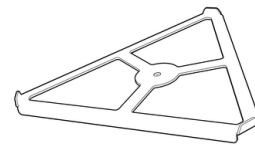
Wood Burner  
(Leg Assembly, Handle,  
Screw, Fire Grate)



Pizza Stone



Triangular Carousel



Guide Plate



Hex Axle (for Motor)

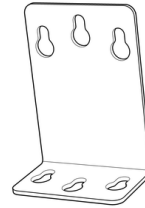




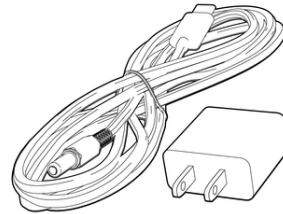


# PRODUCT COMPONENTS

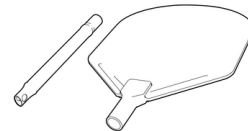
L-Bracket (for Motor)



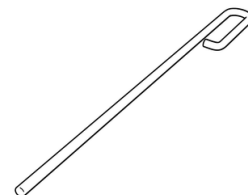
DC/USB Cord and AC Adapter



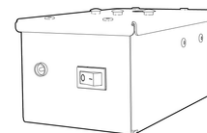
SCORPIO Pizza Peel



Fire Management Tool



Motor





# SCORPIO

## ASSEMBLY

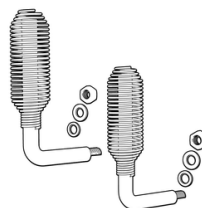
### TOOLS NEEDED

1. 17 millimeter hex wrench - included
2. Philips-head screwdriver - not included

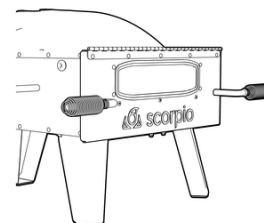
### ATTACHING THE DOOR HANDLES

1. Insert Handle and D shaped washer through the corresponding hole on the **outside** of the door. Handles should fit in the corresponding holes with the handles facing away from the center of the Oven.
2. Place the lock washer on the D shaped threaded handle screw on the **inside** of the door and secure with the 17 - millimeter nut.
3. 17 millimeter nut should be tightened enough with included hex wrench to keep the handles stable and still allow movement of the handles.

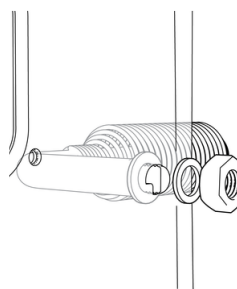
Door Handle Assembly



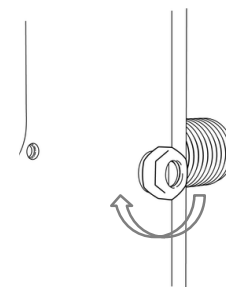
Step 1 Door Handle



Step 2 Door Handle



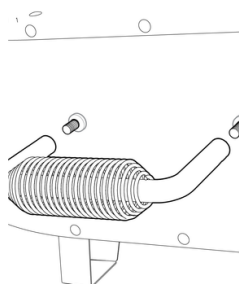
Step 3 Door Handle



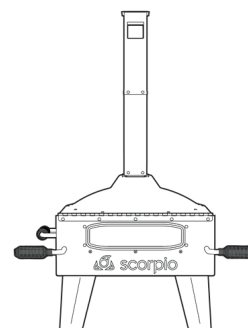
### ATTACHING THE SIDE HANDLE

1. If assembling for the first time, use included screws to attach handle to side of Oven. Tighten with a Phillips - head screwdriver (not included).

Step 1 Carrying Handle



Oven With Side with Door Handles





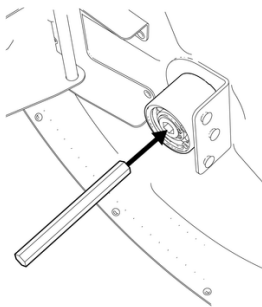
# SCORPIO

## ASSEMBLY

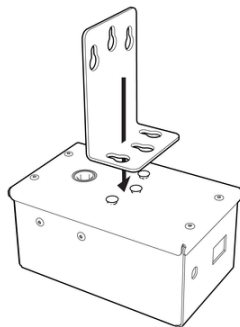
### ATTACHING THE MOTOR

1. If the handles are in their horizontal position, rotate them to their vertical carrying position. Then lay the Oven on its non - handle side. Extend the three legs into their open, locked position.
2. While the Oven is still on its side, attach the Motor to the Oven as follows:
  - a) Insert the hex rod into the underside of the rotation system about an inch or so.
  - b) Connect the shorter face of the L - shaped bracket to the Motor by inserting the tabs into the eye holes on the short side of the L - bracket and slide to a locked position.
  - c) Connect the tabs on the underside of the Oven to the long side of the L - bracket and slide into a locked position.
  - d) Seat the hex axle into the hex shaped receiver in the Motor.

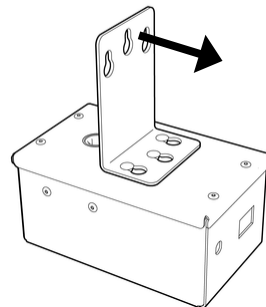
Step 2a



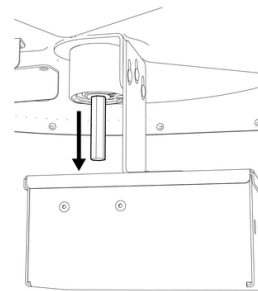
Step 2b



Step 2c



Step 2d



3. Place the Oven in a horizontal (operating) position. Rotate the door handles from their vertical transportation position to their horizontal operating position.



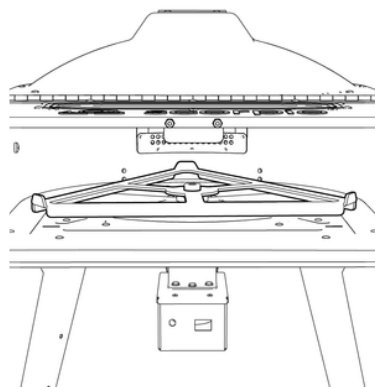
# SCORPIO

## ASSEMBLY

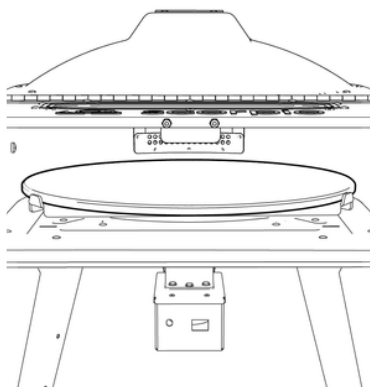
### INSTALLING PIZZA STONE, CAROUSEL AND GUIDE PLATE

1. Insert the Triangular Carousel into the Oven and seat the hex shaft of the carousel into the hex receiver of the rotation system housing.
2. Place the Pizza Stone in the center of the Triangular Carousel. Ensure Pizza Stone is not resting on one of the three up turned tabs.
3. Insert the Guide Plate in front of the stone and make sure it mates with corresponding holes in the floor. Open and close the Oven door to verify it is seated correctly.

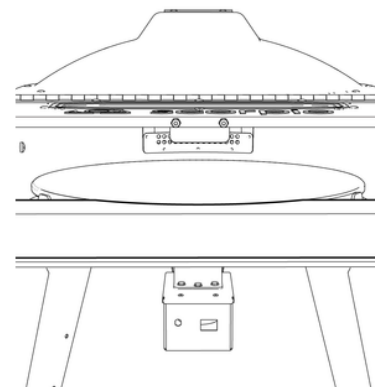
Step 1



Step 2



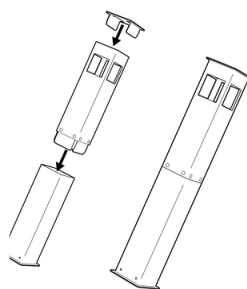
Step 3



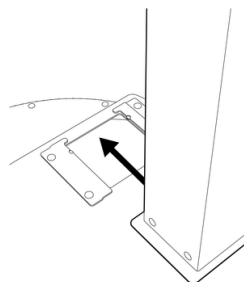
### INSTALLING THE CHIMNEY

1. Assemble both chimney components to make the full chimney stack.
2. Slide the chimney using the arrows stamped on the collar of the chimney into the bracket on the dome.
3. Verify it is secure.

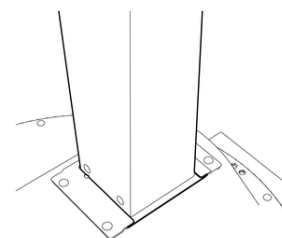
Step 1



Step 2



Step 3



Note: Chimney Cap is not necessary to use with Wood Burner.

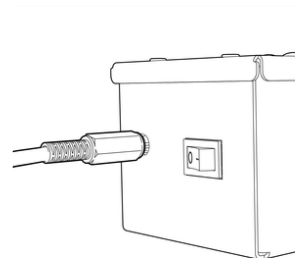


# SCORPIO

## ASSEMBLY

### CONNECTING THE DC/USB POWER CORD

Connect the DC/USB cord to the AC adapter and plug it into a power source. Connect the DC (circular) plug to the Motor. Turn the switch on the Motor to the on position and make sure the Triangular Carousel and stone are turning properly.

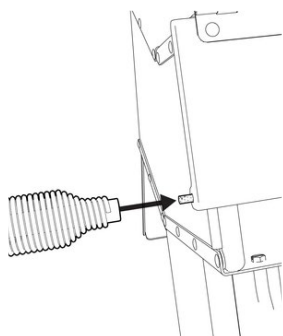


Note: Adjusting the system when the stone is hot comes with significant burn risk, so ensure you check that the stone is rotating properly while the system is at room temperature.

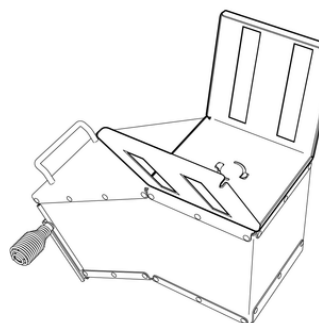
### ASSEMBLING THE WOOD BURNER

1. If assembling for the first time, use screw included to attach handle to the tab in the door. Washer should be on the outside of the door. Tighten screw with a Phillips - head screwdriver (not included).
2. Connecting leg assembly to burner body:
  - a) Insert the tabs into the eye holes
  - b) Rotate until secure and in the correct position
3. Insert fire grate into the burner.
4. Secure Wood Burner to the Oven Body with the latch.

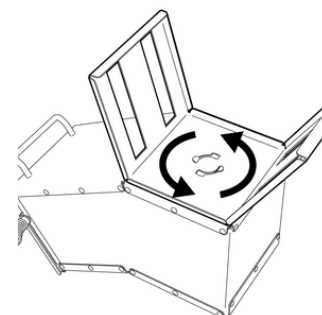
Step 1



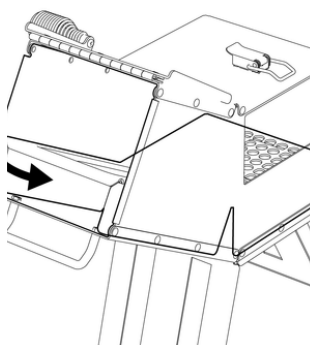
Step 2a



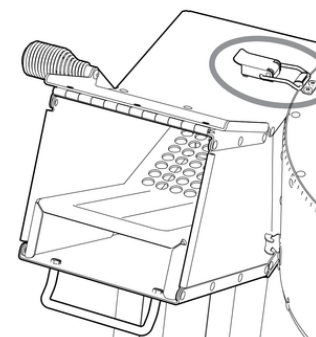
Step 2b



Step 3



Step 4





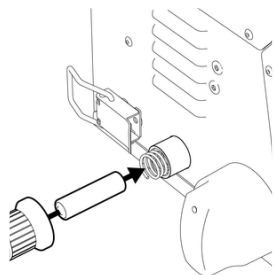
# SCORPIO

## ASSEMBLY

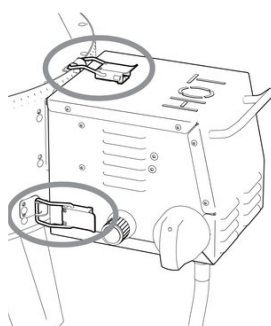
### ATTACHING THE PROPANE BURNER

1. Unscrew igniter top and insert an AA battery (not included) into the igniter. Positive side of battery should be facing towards the cap.
2. Secure Propane Burner to the Oven Body with the three latches.
3. Secure hose to Propane Gas Cylinder only and hand tighten.

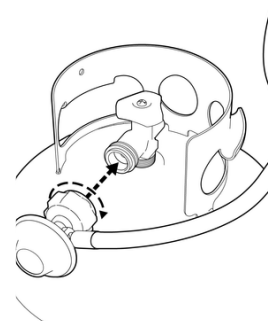
Step 1



Step 2



Step 3

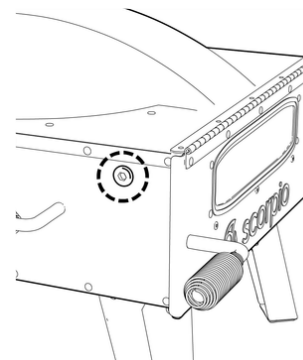


Note: Currently, the SCORPIO burner only supports liquid propane and not natural gas.

### INSTALLING THERMOMETER PROBE (NOT INCLUDED)

1. You can install a thermometer probe that allows you to take the ambient temperature of the Oven. This should be done while the Oven is at room temperature.
2. The thermometer port can be located on the front left side of the Oven (see picture). The M8 screw that can be removed with the included 8 - millimeter hex key.
3. We recommend a K - Type, high temperature digital thermometer and probe (see specifications below). These can be readily found on Amazon. That said, we believe you get a more accurate indication of when the Oven is ready to cook by using an infrared thermometer to determine when the Pizza Stone is at 850 °F.
4. Following are the thermometer probe specifications:
  - a) Probe: Stainless Steel K- Type Sensor Probe
  - b) Temperature Limit: at least 600 °C
  - c) Probe Size: 5mm diameter x 50mm length
  - d) Thread Size: M8 (8mm)

Finding the M8 Screw





# SCORPIO

## USE INSTRUCTIONS

### GAS CYLINDER



#### PROPANE CYLINDER SAFETY WARNINGS

1. We recommend using the SCORPIO with a 20 lb. propane gas cylinder. The SCORPIO will work with other size propane gas cylinders - visit FAQ's on website for further information.
2. The liquid propane ("LP") gas supply cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders, US. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA- B339.
3. When SCORPIO is not in use, the gas must be turned OFF at the supply cylinder. Storage of the Oven indoors is permissible only if the cylinder is disconnected and removed from the Oven.
4. Gas cylinders must be stored outdoors out of the reach of children and shall not be stored in a building, garage, or any other enclosed area.
5. The cylinder supply system must be arranged for vapor withdrawal.
6. Always keep new LP gas cylinders in upright position during use, transit or storage.
7. Always keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
8. The LP gas cylinder valve must have:
  - a) Type 1 valve outlet (thread on the outside).
  - b) Safety relief valve.
  - c) UL listed overfill protection device (OPD). This OPD safety feature is identified by a unique triangular hand wheel.
9. The seal on the type 1 valve outlet could, over time, show marked and visible damage or deterioration that might cause a leak even with the connection tightened.
10. The cylinder used, if more than 2.2lb (10 kg) propane capacity, must include a collar to protect the cylinder valve.
11. If using a CGA No. 79 1 connection; place a dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve that is provided with the cylinder valve. Other types of caps or plus may result in leakage of propane.

#### FITTINGS AND HOSES

1. Clean and inspect the Hose before each use. If there is evidence of abrasion, wear, cuts or leaks, the Hose must be replaced prior to operating.
2. Annual checking and tightening of metal fittings is recommended. Keep the fuel supply Hose away from any heated surfaces.
3. Before each use, check to see if hoses are cut or worn. Replace damaged Hose before using the Oven.
4. Use only manufacturer approved valve, hose, or regulator. Failure to comply will void the warranty.
5. Keep any electrical cord and the fuel supply hose away from any heated surface(s).

#### WARNING

- DO NOT STORE LP GAS CYLINDER UNDER OR NEAR THIS OVEN.
- DO NOT FILL A LP GAS CYLINDER BEYOND 80% FULL.
- IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.



# SCORPIO

## USE INSTRUCTIONS

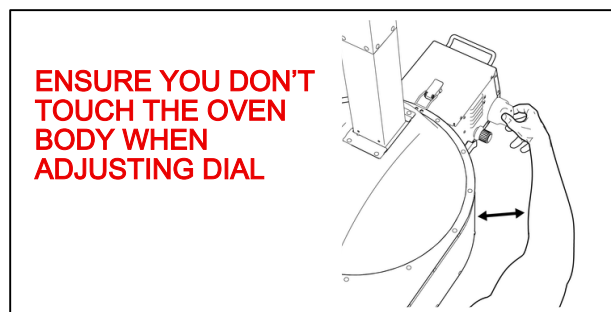
### PROPANE BURNER

#### PROPANE CYLINDER LEAK TEST INSTRUCTIONS

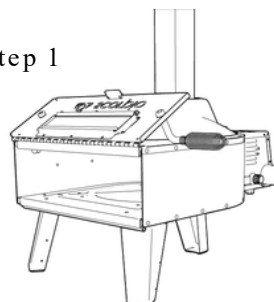
Do not check for gas leaks with a match or open flame, instead apply soapy water at relevant valve and connection points. Open cylinder valve. If bubbles appear, close valve and have an LP gas service person make needed repairs. Also check appliance valves and connections to make sure they DO NOT leak before lighting Oven.

#### OPERATING THE PROPANE BURNER

1. **Make sure Oven door is open before igniting Propane Burner** - this ensures gas does not pool in the Oven and cause an explosion upon ignition.



Step 1

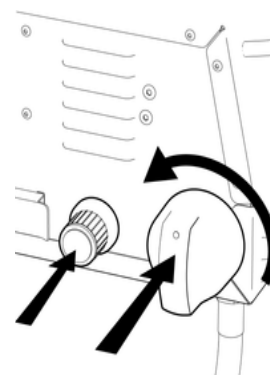


#### WARNING

- WHEN ADJUSTING THE HEAT SETTING WITH THE BURNER VALVE DIAL, BE CAREFUL NOT TO TOUCH THE OVEN WITH ANY PART OF YOUR BODY OR CLOTHES.
- MAKE SURE YOU ARE ON THE SAME SIDE OF THE OVEN AS THE VALVE DIAL TO MAKE AN ADJUSTMENT.
- NEVER TRY TO REACH ACROSS THE OVEN TO ADJUST THE VALVE DIAL.

2. Open the valve on the propane cylinder.
3. On the Propane Burner, push in and HOLD while turning the dial counterclockwise to LIGHT.
  - a) Continue to hold the dial in and push the igniter button. A clicking sound will follow and the burner should ignite. Continue to hold dial in for twenty seconds to allow thermocouple to heat up.
  - b) You can then turn the dial to HIGH or decrease the heat by continuing to turn the dial clockwise towards LOW.
4. Close the Oven door to achieve optimum cooking performance and heat retention.

Step 3







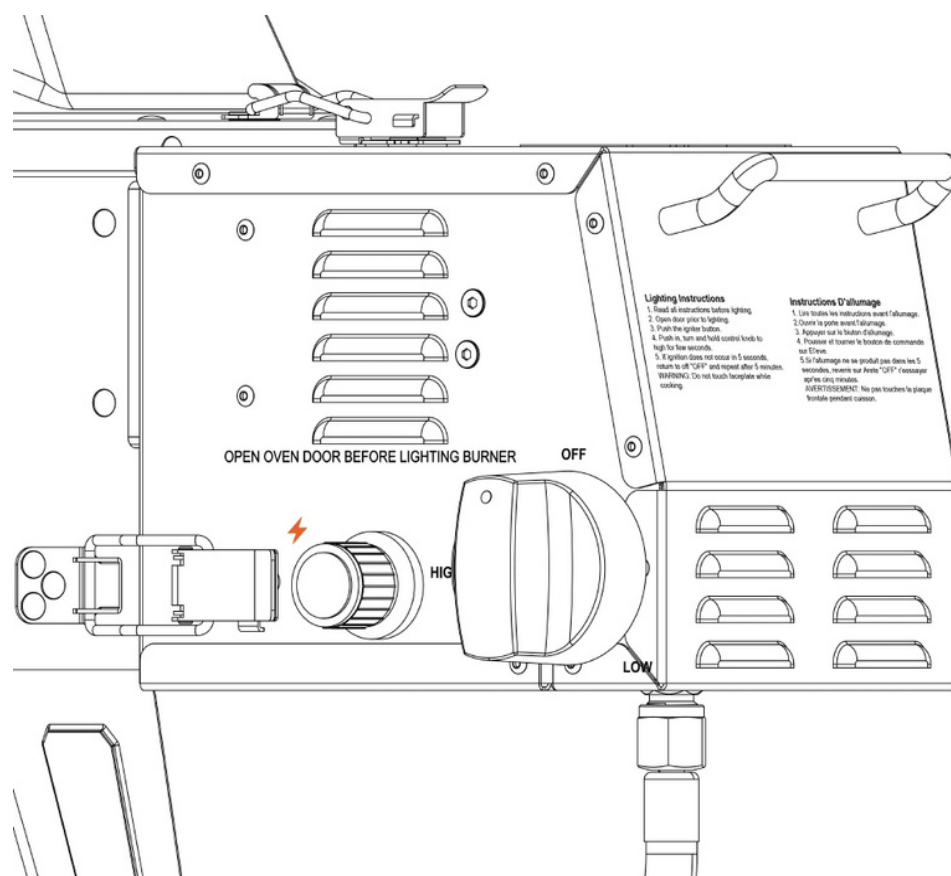
# SCORPIO

## USE INSTRUCTIONS

### PROPANE BURNER

#### OPERATING THE PROPANE BURNER (CONTINUED)

5. Once Oven is at temperature and the surface of the stone reaches 850 °F as determined by an infrared thermometer (not included) you are ready to cook. Open the Oven door to take the stone temperature. Taking a reading through the glass will result in an inaccurate reading.
6. You can then adjust the valve dial for desired heat. Colder ambient conditions will require more heat and warmer conditions will require less to maintain the 850-900 °F target temperature of the stone.
7. If you are planning to wait more than about 10 minutes between cooking pizzas, it is advisable to temporarily turn down the heat so the stone does not get too hot (above 900 °F).
8. Make sure you cook with your door closed, which optimizes the draft in the SCORPIO.
9. To turn off the Propane Burner, **hold in the dial and turn** to the OFF position.





# SCORPIO

## USE INSTRUCTIONS

### PROPANE BURNER

#### IGNITION TROUBLESHOOTING

Burner will not ignite. If ignition does not occur in 5 seconds:

1. Turn the burner control knob OFF.
2. Wait 5 minutes.
3. Check igniter to ensure it is sparking (you should hear a clicking sound when pressing the button). If not, replace the AA battery and try again.
4. Repeat the lighting procedure.

If this does not work, to determine the cause, please try to ignite your Oven with a match.

#### IGNITING WITH A MATCH

Before beginning, check for gas leaks.

1. Wear protective gloves on the arm holding the Fire Management Tool.
2. Open the front door of the Oven.
3. Attach a match to the end of the Fire Management Tool metal spring clip at the end of the Fire Management Tool.
4. Light the match that is attached to the Fire Management Tool and insert in the Oven close to the burner.
5. Turn the propane dial to ignite while match is close to the the burner to light.
6. Remove the Fire Management Tool and close Oven door.



# SCORPIO

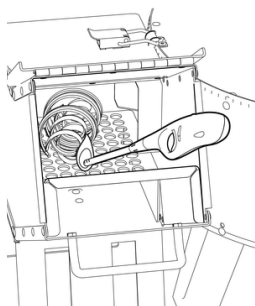
## USE INSTRUCTIONS

### WOOD BURNER

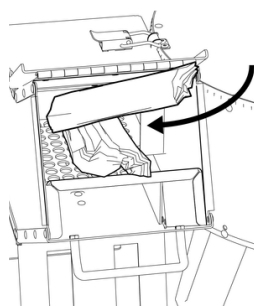
#### WOOD BURNER USAGE

1. Make sure the Oven door is closed when igniting the Wood Burner or adding more wood. This ensures the Oven will draft heat and flames into the Oven.
2. Ensure the Oven door is closed securely while in use as even small opening can reduce the draft/airflow through the Oven.
3. The Wood Burner was designed to easily take 10" wood splints. We like to use a hardwood like oak, hickory, pecan or a fruit wood like cherry or apple. NEVER use wood containing resin, like pine or painted or treated wood. Resins and chemicals can deposit toxins on food.
4. Ensure you have well seasoned wood - less than 10% moisture. Wood with higher levels of moisture will burn slowly and make it challenging to get the Oven up to an operating temperature of 850 °F.
5. It is helpful to have wood splints of various diameters ranging from 1.0 inch to 2.0 inches. As the wood is burnt, this creates different size openings to add more wood. Various sizes help you choose a piece that fits the opening.
6. Do not use lighter fluid to start the Wood Burner. Use either a torch to ignite the wood or place a fire starter such as a paraffin cube or a straw bundle on the fire grate.
7. Fill the burner with a couple of smaller diameter wood splints. Be careful not to place in too much wood or the fire will not get enough air flow.
8. Close the burner door after the fire is lit. All wood should fit into the burner with the door completely closed. Do not leave the burner door open during operation as this reduces the draft and creates a fire hazard. Never have wood sticking out of the burner with the door open as this creates a fire hazard.
9. Add progressively thicker wood splints to increase the temperature. It will take generally about 45 minutes to get the Oven to 850 °F. Ambient temperature and wind can impact the time required to get to cooking temperature or the frequency of adding wood. Use the included fire management tool to ensure the fire is getting sufficient air flow through the grate and open space to add wood. Wood splints tend to work better than chunks.
10. Fine ash will collect in the chamber below the fire. This chamber is sufficiently sized to allow you to cook 4+ hours and NOT need to empty the ash during the cook. Wait until the Oven and burner are both cool (use an infrared thermometer to determine this) before you detach the burner and empty the ash into an ash bin or receptacle made for hot ash.

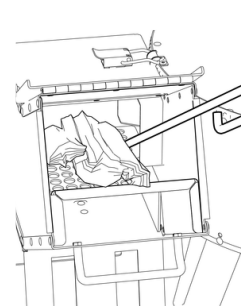
Step 6



Step 7



Step 9





# SCORPIO

## USE INSTRUCTIONS

### COOKING & CLEANING

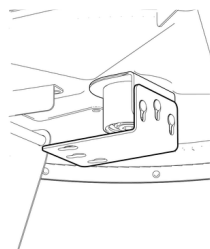
#### GENERAL USAGE

1. Use an infrared thermometer (not included) to take the surface temperature of the Pizza Stone (targeting between 850 - 900 °F). Make sure you open the door to take the temperature of the stone. You cannot take an accurate temperature of the stone through the window with the door closed.
2. Keep the Oven door closed to retain heat and keep the Oven at temperature.
3. Use the included SCORPIO Peel or another peel to insert or remove pizzas from the Oven. We like to use two peels – one to make pizzas and one to retrieve them.
4. The Rotation System spins at approximately two rotations per minute, which is slow enough for you to launch a pizza while the system is spinning. This may take a little practice, but don't rush the launch.
5. Try to launch the pizza as close to the center of the stone as possible. This will ensure even cooking.
6. We have found the Oven to work very well cooking around a 12-inch pizza.
7. Use the viewing window to monitor progress of your pizza or food. The window/transparency will get very hot, so do not touch during the cook. When cooking with the Wood Burner, it is common for some carbon to build up on the viewing window over the course of the cook.
8. High grade, 304 stainless steel will naturally patina over time when used at high temperatures.
9. If using a battery to power the Motor, keep at least 24 inches from edge of the Oven or burners. The DC/USB Cord is sufficiently long to accommodate this safe distance requirement.

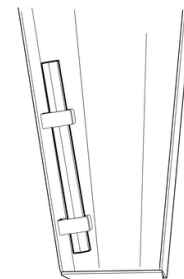
#### OVEN DISASSEMBLY, CLEANING AND STORAGE

1. Allow to fully cool before disassembling components.
2. Use an infrared thermometer to determine all surfaces are cool or use heat-safe gloves if necessary
3. NOTE: THE PIZZA STONE WILL TAKE LONGER TO COOL THAN THE STEEL OVEN BODY.
4. For cleanup, allow Oven to cool, and then wipe components such as the inside of the Oven, and stone with a damp, wet cloth. Cleaning solutions can be used on the Oven Body to help break up food, however, ensure those chemicals are wiped out before using the Oven.
5. To remove carbon build up from ceramic transparency, save some of the wood ash from the burner and put a thin layer on a damp paper towel. Scrub the transparency with ash covered towel to break up the carbon. Then use a clean, damp towel to remove the carbon/ash residue.
6. When clean, store in a dry place.
7. L bracket can be attached to Oven as shown below for storage. Rear Oven Leg can close over L bracket.
8. Hex axle can be stored in the clips on the inside of the right front Oven leg.

Step 6  
L Bracket Storage



Step 7  
Hex Axle Storage





# SCORPIO WARRANTY

Thank you for purchasing a SCORPIO Pizza Oven and/or a SCORPIO accessory (collectively “Product”). This is our Voluntary Warranty provided to you at no extra charge. It contains the information you will need to have your Product repaired or replaced in the unlikely event of a failure or defect. HyperDesign, LLC warrants to the original consumer-purchaser only that this Product shall be free from defects in workmanship and materials after correct assembly and under normal and reasonable home use for the periods indicated below beginning on the date of purchase.

1. Oven Body, Rotation System, Chimney, Propane Burner and Wood Burner - 3-year LIMITED warranty
2. All Other Parts (Excluding Pizza Stone): 1-year LIMITED warranty
3. Pizza Stone: Excluded from warranty

## **VOLUNTARY WARRANTY**

1. Any replacement parts issued by SCORPIO are covered by the time remaining on the original warranty.
2. If the Product is altered in any manner, the warranty is void.
3. Our customer support team will attempt to troubleshoot any issues you may have as quickly as possible.
4. This limited warranty is applicable in the United States and Canada only, is only available to the original owner of the product and is not transferable. If the product was received as a gift, please ask the gift-giver to provide you with the receipt, invoice, or any other valid proof of purchase.
5. The warranty is subject to you using the Product in accordance with this Operating Manual.
6. Faulty component parts will be repaired or replaced within the applicable warranty period.
7. We may request that you send us the existing product so that we can diagnose the issue.

## **THIS LIMITED WARRANTY DOES NOT COVER**

1. Normal wear and tear including cosmetic and other immaterial deterioration that may come with ownership of your Product over time, such as discoloration or heat tarnishing, surface rust, dents / scratches, etc.
2. Damage caused by 1) insects and rodents, including but not limited to damage to burners and/or gas hoses; 2) exposure to salt air and/or chlorine sources such as swimming pools and hot tubs/spas; 3) Severe weather conditions such as storms, hail, hurricanes, earthquakes, acid rain, tornadoes or other environmental factors.
3. Repairs when your Product is used for other than normal, single-family household or residential use.
4. Damage resulting from accident, alteration, misuse, lack of maintenance/cleaning, abuse, fire, flood, acts of God, improper installation, and installation not in accordance with electrical or plumbing codes or use of the Product not approved by the manufacturer.
5. Repairs to parts or systems resulting from unauthorized modifications made to the Product.
6. Damage caused by incorrect fuel or wood.
7. Damage caused by fat and grease fires is not covered by the LIMITED warranty.
8. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.

The cost of repair or replacement under these excluded circumstances shall be borne by the customer.



# SCORPIO WARRANTY

## HOW TO MAKE A CLAIM

1. If you need to claim on the warranty, email us at [support@scorpiopizzaoven.com](mailto:support@scorpiopizzaoven.com) or call us at (502) 219-2515. Please provide us the following information:
2. Your proof of purchase (receipt, invoice, or any other valid proof of purchase)
3. Your SCORPIO serial number
4. Information (including photographs/videos) on the issue
5. Your contact information (email and phone number) so we can connect with you to better understand or troubleshoot the issue

## DISCLAIMERS

1. This warranty shall not affect your consumer or other statutory rights. In certain countries that we operate in, consumer law means that our goods come with guarantees when you purchase them from us. The warranty described in these terms and conditions is a voluntary manufacturer's warranty. It does not affect your statutory rights and in no way limits any statutory warranty that we are required to provide you under applicable law.
2. In no event shall recovery under the warranty be for an amount greater than the original purchase price of the Product sold.
3. We continually strive for improvement, and therefore, may from time to time change the design of our products. This warranty does not cover SCORPIO being obligated to include such design changes into previously manufactured products. Any such changes are made at SCORPIO's discretion and cannot be construed as an admission that previous designs were defective.
4. We shall have no liability to you (whether the products are found to breach the applicable warranty or not) for the cost of removing any Product returned to us under the above conditions or for re-installing any such products after they have been returned.
5. In certain circumstances, at our discretion, we may decide to refund the price of the Product based on the market value of the Product at the time any refund was payable and would take into consideration any wear and tear as well as normal market depreciation.
6. We reserve the right to require that the Product be returned to us. In such circumstances we shall cover the cost of the return shipping costs by normal means within the shipping area to which we originally delivered the product (for example, if your product was original delivered to an address in the United States, we will cover the cost of shipping the Product from your address in the United States back to us) and a replacement Product will be delivered free of charge by us to you at the address to which we originally delivered the Product.
7. If, following inspection of the returned product, we determine that, acting reasonably, there has been no breach in the warranty for the Product as set out, we will return the Product to you, at your cost, and require return to us of any replacement Product that has been provided to you.
8. You assume the risk and liability for loss, damage or injury to you and your property and/or to others and their property arising out of the misuse or abuse of the Product or failure to follow instructions in accordance with this Operating Manual.
9. HyperDesign, LLC shall not be liable for incidental or consequential damages.



# SCORPIO USER MANUAL

LANGUAGE

French