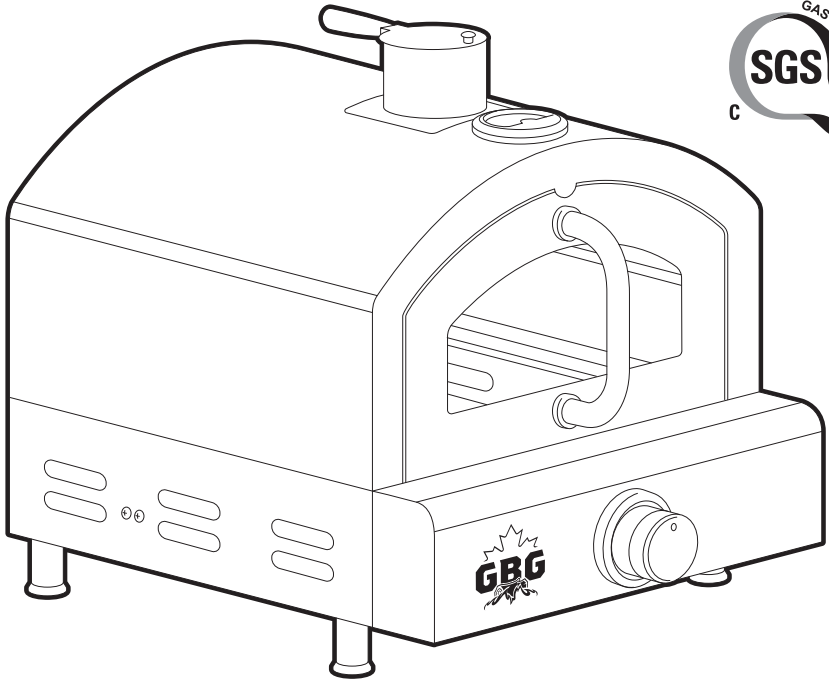




Georgian Bay Grills

DELUXE PORTABLE PROPANE OUTDOOR PIZZA OVEN

Model: GASPIZZRD



Please read these instructions carefully before installing and using your oven.
Retain this manual for future reference.

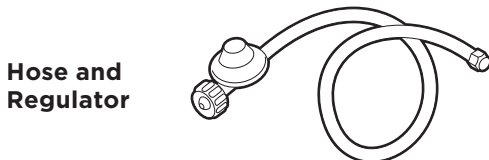
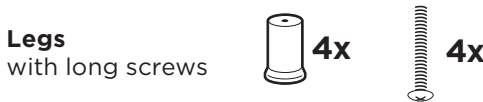
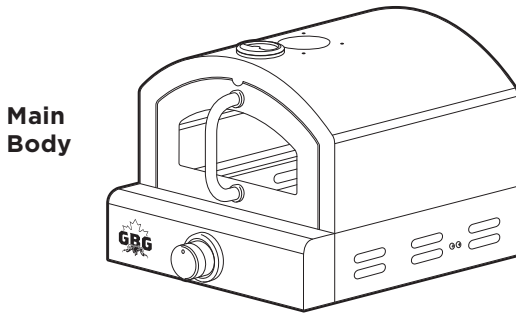
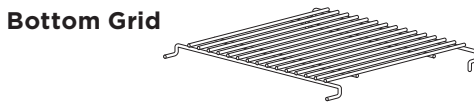
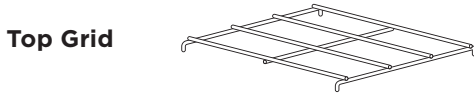
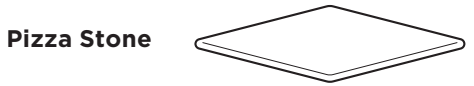
**As with all gas appliances, misuse of this appliance, failure to fully follow these instructions and/or heed warnings, may result in fire or explosion, product and/or property damage, serious personal injury, or death.
Do not modify this appliance in any way.**

THIS PRODUCT IS FOR OUTDOOR USE ONLY

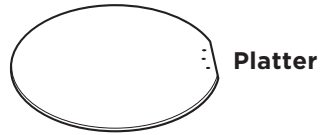
Sold by Georgian Bay Leisure Distributors Ltd.

PARTS (not to scale)

Remove all the parts from the box. Remove all packing materials — these will ignite and cause potentially harmful fumes if left in the oven when in use. **Note: Some parts, such as the drip tray, may be shipped already installed.**



Pizza Peel



Required (not included)



ASSEMBLY

Use a large, clean area to assemble the oven. To protect the finish of the oven, place it on a large towel or piece of cardboard.

! Be careful when handling parts, particularly inside the main body of the oven, where sharp edges may be present.

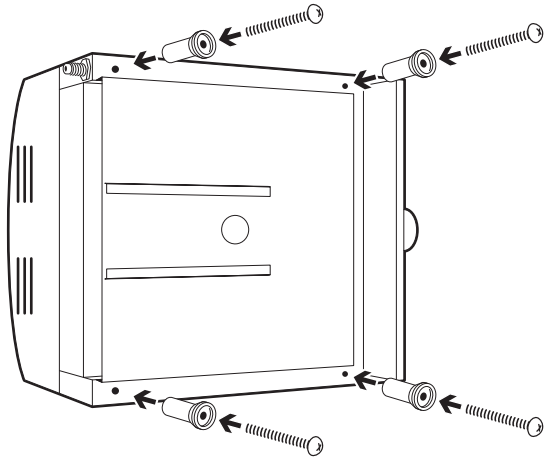
Please note: For clarity, some parts may not be shown in all diagrams throughout this manual.

- 1** Place the main body on one side.

Attach the four legs to the bottom of the main body.

Note the correct orientation of the legs. Pass the long screw through the bottom of each leg, into the main body, and tighten until snug. Do not overtighten.

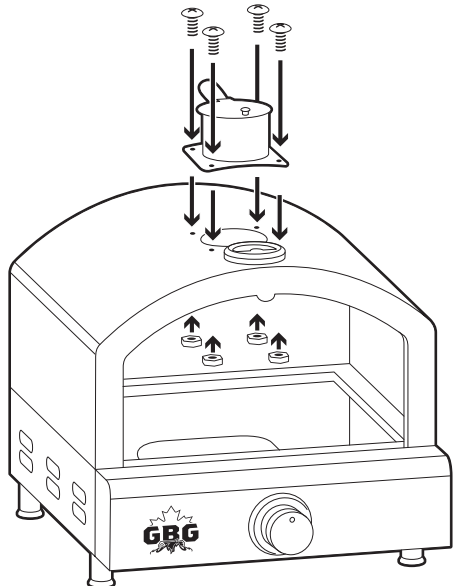
Upright the oven.



- 2** Attach the chimney.

Match the curvature of the chimney to the top surface of the main body. Hold the nuts inside the main body while tightening the screws from the outside.

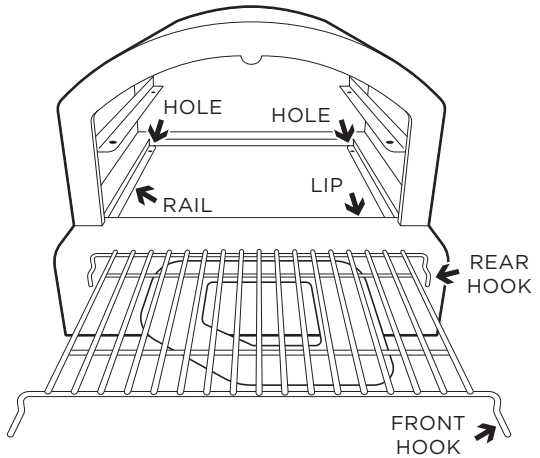
Pliers, wrench, socket, etc. may optionally be used to hold the nuts.



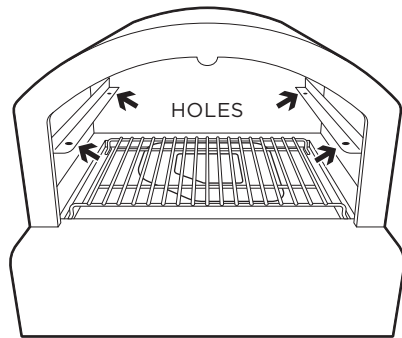
3 Install the bottom grid.

Note the orientation in the diagram. Pass the grid through the door opening at an angle.

Place the grid on the bottom rails inside the main body as far back as possible, then slide it forward. The front hooks should be captured under the lip along the bottom edge of the opening. The rear hooks should be in the holes on the rails.



Do not operate the oven without the bottom grid in place.



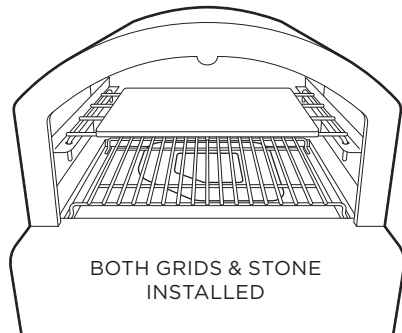
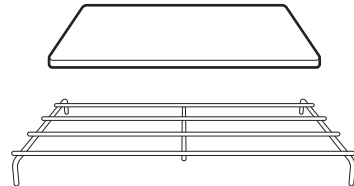
4 Install the top grid and stone.

Note the orientation in the diagram. Place the grid on the top rails. All four hooks of the grid should be inserted into the holes on the rails.



Place the stone on the top grid only.

You can use the oven like a grill! Simply remove the top grid and stone, and open the chimney.



5 Install the door.

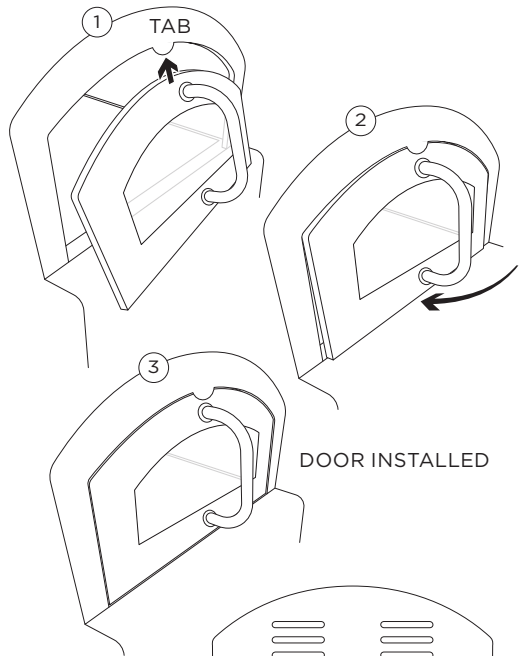
Angle the top of the door and insert under the tab. Then swing the door into the opening until flush with the face of the main body.



The oven performs best with the door in place.

The door will be hot during use. Touch only the handle. Always use protective gloves.

Do not place the door, once hot, on any combustible surface.



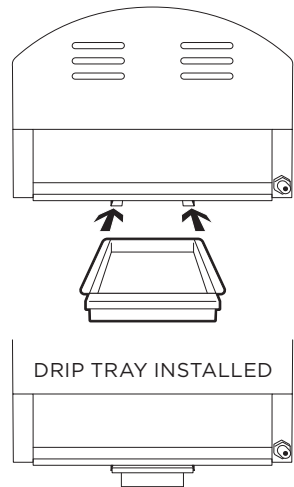
6 Insert the drip tray.

Slide the tray into the slot on the back of the main body. The tray sits on the surfaces indicated in the diagram.



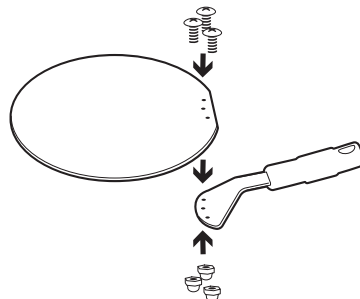
Keep the drip tray clean to prevent grease fires.

Do not operate the oven without the drip tray.



7 Assemble the pizza peel.

Place the platter over the handle and secure with screws and cap nuts.



SELECTING A LOCATION FOR THE OVEN

Place the oven in a well-ventilated, uncluttered area; on a stable, level, non-combustible surface. Maintain clearances as described below.

The oven should be at a height of at least 36" (92 cm) off the ground in order to easily view the burner flame at all times.

Overly windy locations will reduce the performance of the oven.



For outdoor use only. Do not use indoors.

Do not place in any enclosed or covered area, or under overhead obstruction, such as trees, shrubs, roofs, tents, etc.

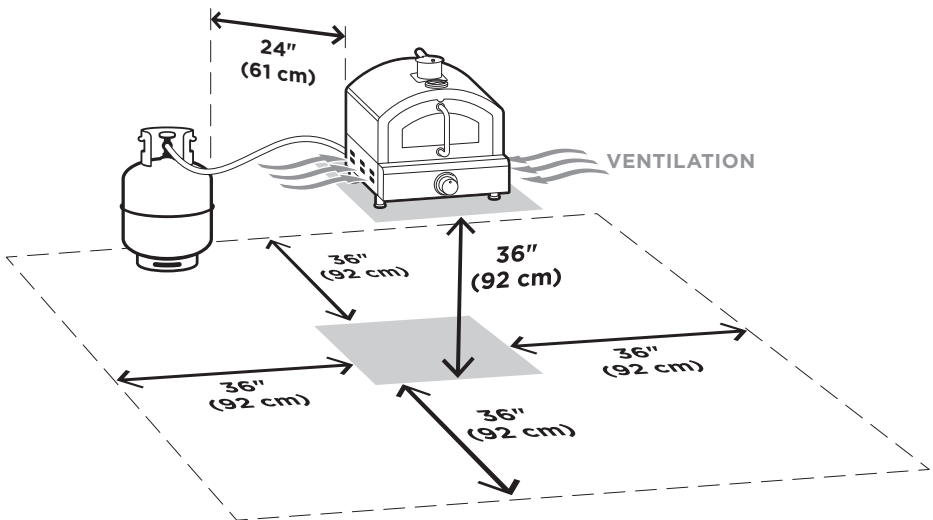
Do not build this oven into any enclosure, cabinet, or cavity.

Burning of gas requires oxygen. Adequate ventilation is vital for the combustion, efficiency, safety, and performance of your oven. As with all gas appliances, burning of gas can generate by-products, including carbon monoxide, which can be harmful. Providing sufficient ventilation will minimize your risk. It is dangerous to use this oven without proper ventilation.

Maintain a clearance of 36" (92 cm) on all sides.

Do not obstruct the vents on the side of the oven in any way.

Keep flammable/combustible materials clear of the oven. Do not store spare gas tanks near the oven. Do not smoke or have any other sources of ignition, flame, or heat near the oven or tank.



PROPANE TANK, HOSE, & REGULATOR

Use LPG (propane) only and no other fuels. This oven is supplied and must be used with an approved 2.8 kPa low pressure regulator and hose only. Use a certified tank only (not supplied).

Prior to every use, inspect the gas hose. In order to provide a free flow of gas, the hose should hang freely, be under no tension, with no bends, folds, twists, knots, or kinks.

The hose should be free of cuts, cracks, and excessive wear. If damaged, it must be replaced with a Model No. XD01 regulator/hose. The hose should be no longer than 48" (122 cm).

CONNECTING THE TANK

Ensure the valve on your tank is closed. Ensure the control knob on the oven is in the "OFF" position.

Connect the hose to the back of the oven. Hand tighten first, then use an appropriate wrench to make the connection snug — do not overtighten.

Connect the regulator to your tank — hand tighten only.



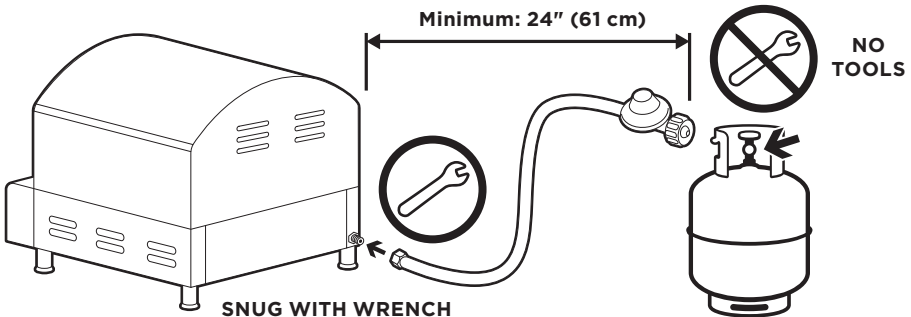
Do not use tools to connect the regulator to the tank.

Check for and clear any debris at all connection points. Perform a leak test (see later in this manual).

Position your tank at least 24" (61 cm) away from any surface of the oven. Do not place the tank or hose under the oven. Keep the tank upright. Do not use an overfilled tank.

Keep clear of the hose. Walk around, not over it, to prevent tripping hazard. Keep the hose clear of any hot surface.

If not using your oven for an extended period, ensure tank valve is closed and disconnect your tank. Do not store the tank indoors.



LEAK TEST

Before use, always check for leaks:

Oven control knob should be OFF. Open the tank valve.

Brush ALL connection points from the oven to the tank with a soapy water solution. A stream of bubbles indicates a gas leak.

If bubbles appear, close the tank valve and disconnect the oven from the tank. Redo the connections as above and retry the leak test.



A leak between the oven and tank can lead to a high-pressure fire, which is extremely dangerous.

Never check for leaks with an open flame. Do not perform a leak test in the vicinity of ignition, flame, spark, or other heat sources.

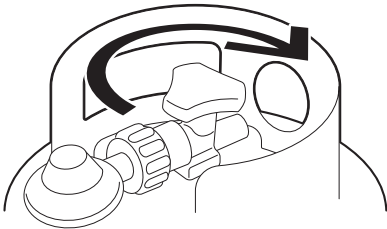
SMELL GAS? HERE'S WHAT TO DO

Propane is naturally odourless, however, manufacturers are required to add agents that give propane gas a distinctive smell, similar to rotten eggs.

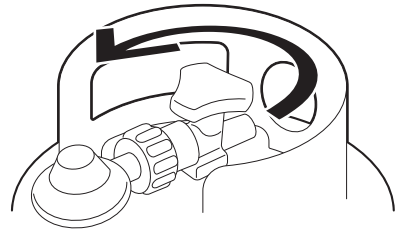
If you smell gas:

- 1) Close the tank valve.
- 2) Turn control knob on the oven to OFF.
- 3) Remove the door and open the chimney completely.
- 4) Extinguish any open flame.
- 5) Allow the gas to dissipate.
- 6) If odour persists, keep clear of the area and call your local fire department for advice or assistance.

TURN CLOCKWISE TO
CLOSE TANK VALVE



TURN COUNTER-CLOCKWISE TO
OPEN TANK VALVE



Note: Modern propane tanks, if not connected, will not release gas even if the valve is open. For safety, however, always have the valve closed on a disconnected tank.

CHECKING THE BURNER

Spiders and small insects sometimes create webs and nests inside the burner. Consequently, the obstruction of gas flow can lead to “flashback”: a build up of gas which ignites all at once. Flashback can cause serious damage to your oven and unsafe operating conditions. Thankfully, they are easy to fix and avoid.

Check and clean the burner tube (see page 13): before initially using your oven; once a month in late summer or early fall when spiders are most active; and when your oven has not been used for an extended period.

If you suspect a flashback: Close the tank valve, wait for the fire to extinguish, and turn the control knob to OFF. Once the oven is cold, disconnect the tank and inspect the burner tube, hose and connections. Clear all debris to allow the free flow of gas.

LIGHTING THE OVEN

Remove the door and any items from inside the oven. Remove the top grid and stone, if not using them, but always leave the bottom grid in place.

Close the chimney. Open the valve on the tank.

Push the oven’s control knob in and simultaneously turn it counter-clockwise to the IGNITION position (indicated on the front panel by a lightning bolt). You will hear a loud click. This is the spark that will ignite the gas.

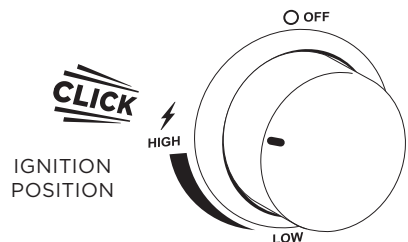
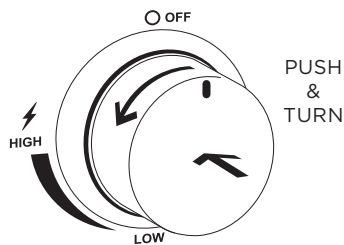
If you did not hear the click and/or the burner did not light, turn the knob back to OFF and repeat the process above. If the burner still does not light, close the tank valve, turn the control knob to OFF, wait five minutes for the gas to clear, and try again.

 **The control knob will not turn from the OFF position without being pushed in.**

Never light the oven with the door in place.

Never operate the oven without the bottom grid.

After several unsuccessful attempts to light the oven, allow residual gas to clear for at least five minutes before trying again.



MANUALLY LIGHTING THE OVEN

Remove the door and any items from inside the oven. Remove the top grid and stone, if not using them, but always leave the bottom grid in place.

Wait for any residual gas from previous attempts to completely clear.

Close the chimney. Open the valve on the tank.

Use a long lit match or lit butane lighter. Place the flame near the burner orifices closest to the front of the oven (not at the end of the burner). This is where the gas first enters the burner tube. Access this area through the door opening or through one of the vents on the left side of the oven.

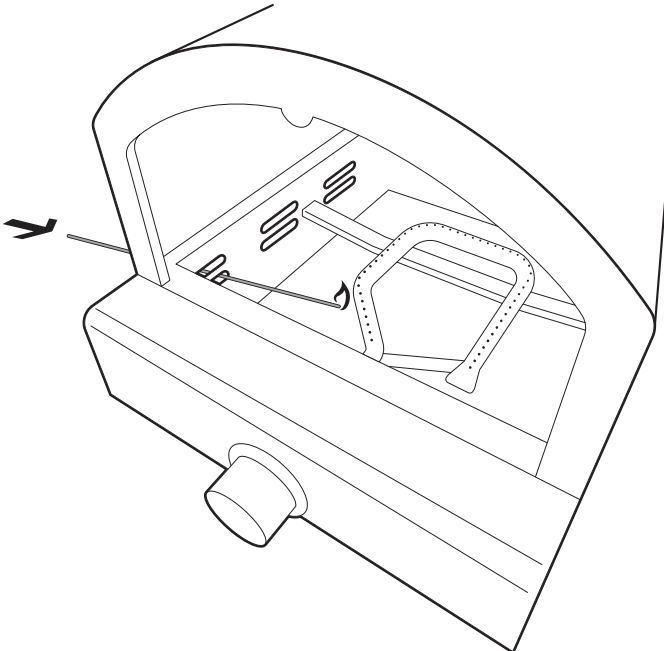
Press and turn the control to HIGH. Once the gas reaches your flame, it will ignite. This should only take a few seconds.



Never light the oven with the door in place.

Always allow any residual gas to completely clear before introducing a lit flame.

For clarity, diagram does not show the bottom grid, however, never operate the oven without the bottom grid in place.



CHECKING THE FLAME

Inspect the flame at the burner every time you use the oven. A good flame should be blue with minimal yellow tipping.

Turn the knob from HIGH to LOW. You should see a smaller flame on LOW than on HIGH. If not, this may be an indication of a gas leak. Close the tank valve, turn the control knob to OFF, wait for the flames to extinguish, wait for the oven to completely cool, and then check the burner, tank and connections as described in this manual.



If you cannot rectify any issues you are experiencing by following the instructions in this manual, do not attempt any repairs yourself.

Only trained personnel can service/repair gas appliances.

FIRST USE

Once lit, place the door in position and operate the oven on LOW setting for about 15 minutes. This will “cook off” any manufacturing residues.

NORMAL OPERATION

Once lit, place the door in position. Preheat the oven on HIGH setting. Wait until the gauge registers a temperature suitable for the food you are cooking.



Always ensure the oven is in good, working order and operate the oven in accordance with these instructions.

Surfaces will become HOT. Only touch the handles of the oven. Always use protective gloves.

Do not move the oven while in use or while still hot.

Do not leave the oven unattended while in use.

Keep children and animals away from the oven. Be aware of and alert bystanders that the oven is on and will be hot.

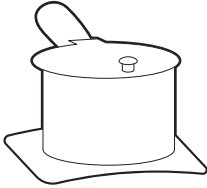
Keep flammable/combustible materials away from the oven.

For use as a cooking appliance only. Do not use as a heater. Not intended for commercial or industrial use.

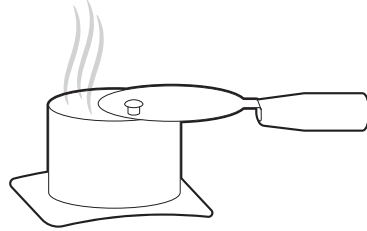
CAN I GRILL IN THE OVEN? YES!

When oven cooking, keep the chimney closed.

But you can also use the oven for grilling: Remove the stone and top grid, keep the chimney partially or completely open, and place your food on the bottom grid. You can grill without the door but the oven performs best with the door in place.



OVEN USE:
CHIMNEY CLOSED



GRILL USE:
CHIMNEY OPEN

COOKING PIZZA

The secret to a great pizza is the stone!

Preheat the oven on HIGH. You can start cooking when the gauge reaches 450°F (230°C) but the hotter the stone, the better your pizza will cook. Allow the oven to get as hot as it can before inserting your pizza. Use the peel to place your pizza directly on the stone.

Check on your pizza while it cooks. Adjust the control knob as necessary. Remove the door and use the peel to rotate your pizza to ensure even cooking. Return the door quickly to maintain temperature.

WHEN DONE COOKING

When you're done using the oven:

- 1) Close the tank valve.
- 2) Allow any remaining gas to burn off.
- 3) Turn control knob on the oven to OFF.
- 4) Allow the oven to completely cool naturally.



**If not using your oven for an extended period:
Disconnect the tank. Clean the oven according to this manual.
The oven can be stored indoors. Do not store the tank indoors.**

CARE & CLEANING

Stainless steel and painted surfaces may discolour with repeated use—this is normal.

Cleaning and maintenance should only be performed on a cold oven.

The drip tray should be cleaned with every use. General cleaning of the oven should be done periodically. It is advisable to do a “deep clean” at least once a year. Tighten any hardware that may have loosened over time.

The tank valve should be closed while cleaning the oven. For added safety, you can disconnect the tank.

Oven exterior: Clean using mild detergent or baking soda and hot water solution. Non-abrasive scouring powder and a cleaning pad can be used on stubborn stains. Rinse thoroughly and allow to dry.

Oven interior & drip tray: With extended use, interior surfaces may become caked with carbonized, baked-on grease. To prevent this material from flaking off onto your food, clean thoroughly using a brush, scraper and/or cleaning pad. Follow by washing with soap and hot water. Rinse thoroughly and allow to dry.

Burner: Remove the stone and grids from the oven. Clean and clear the burner orifices. Use a soft brush, pipe cleaner, stiff wire (such as a paper clip), and/or compressed air. Please also refer to Checking the Burner section previously in this manual.



Do not use abrasive agents or oven cleaners.

Never try to clean a hot oven, especially with aerosols.

Allow the oven and components to completely dry before storage.

When cleaning, be aware of sharp edges.

Clean the drip tray, once it is cold, after EVERY use to prevent grease fires.

CLEANING THE PIZZA STONE

Scape off any baked-on food with a stiff, dry brush or plastic spatula. For stubborn stains, use a baking soda and hot water solution with a cleaning pad. Use a damp cloth to wipe it clean.

Use as little water as possible when cleaning. Do not submerge the stone in water. A dry stone results in crispier pizza.



Do not use soap, detergents, oils, or other chemical agents. The stone is made of a porous material and will absorb whatever is applied to it adversely affecting the flavour of your next pizza.

Do not use metal utensils on the stone.

Keep the stone as dry as possible when cleaning.

WARRANTY

Georgian Bay Leisure warrants this appliance to the original purchaser to be free from manufacturer defect in materials and workmanship for a period of 90 days from date of purchase. Retain your proof of purchase.

Any damage caused by willful abuse, neglect, carelessness, tampering, modification, alteration, unauthorized repair, commercial or industrial use, or any use other than intended, is not covered by this warranty.

Have a warranty concern? Please contact us for further direction.



Do not modify this appliance.

Do not use adapters in any way to fit tanks other than described within this manual.

Do not use any accessories other than described within this manual.



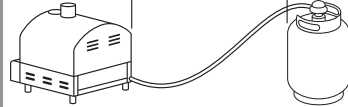
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ANS Z21.89-2107 CSA 1.18-2017
Outdoor Cooking Specialty
Gas Appliance

**Minimum clearance
to combustible materials:
36" (92 cm) on all sides.**

MODEL: GASPIZZRD
Type of gas: Propane (LPG)
Input rate: 13,000 BTU/HR

Minimum: 24" (61 cm)



FOR OUTDOOR USE ONLY

This appliance is not intended
for commercial or industrial use.

Do not modify or alter this appliance in any way.

WARNING:

- The gas pressure regulator provided with this appliance must be used.
- Replace only with regulator Model No. XD01.
- Turn gas supply OFF at cylinder when appliance is not in use.
- This appliance may be stored indoors after disconnecting the cylinder.
- **DO NOT STORE THE CYLINDER INDOORS.**
- Do not use this unit in enclosed areas or under overhead combustible surfaces.
- Do not store spare gas cylinders under or near this appliance.
- Do not fill the cylinder beyond its rated capacity.
- The instruction manual contains important information necessary for the proper assembly and use of this appliance.
- Read and follow all warnings and instructions before assembling and using this appliance. **Failure to do so, may result in fire or explosion causing product and/or property damage, serious personal injury or death.**

Our goal is to make this manual as complete and accurate
as possible at the time of printing.

Updated manuals can be found at
www.georgianbayleisure.com



Georgian Bay
L E I S U R E

Georgian Bay Grills is a division of
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