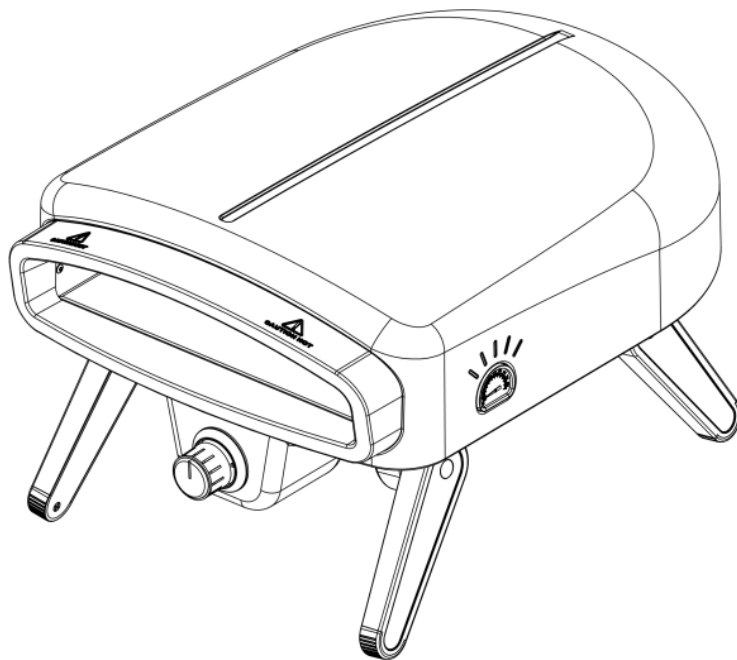


**HIZO G14**  
**Gas Powered Outdoor Pizza Oven**  
**KL28509 & KL28387**

**User Manual**



**KegLand Distribution PTY LTD**

**[www.KegLand.com.au](http://www.KegLand.com.au)**



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## **WARNINGS AND SAFETY**


Failure to follow the instructions in this user manual could result in fire, explosion or burn hazard which could cause property damage, personal injury or death. Read this safety manual carefully and completely before using this appliance.

When properly cared for, your oven will provide safe, reliable service for many years. However, extreme care must be used as the oven produces intense heat that can increase the risk of accidents.

### **FOR OUTDOOR USE ONLY**

- Only use LPG, do not use unapproved flammable gas sources.
- Do not store spare LG cylinder under or near the appliance.
- Never fill the cylinder beyond 80 percent full.
- Minimal clearance of 0.5m from the sides and back of the unit to combustible material.
- Do not use the appliance under overhead combustible surfaces.
- Use only the gas pressure regulator supplied with this appliance.
- Only use a regulator which is set for an outlet pressure of 11" wc.
- Turn off the LPG supply at the cylinder when appliance is not in use.
- This appliance is not intended for commercial use.
- Before cleaning, make sure the gas supply and control knob are in the OFF position and that the burner and oven has cooled.
- If you smell gas:
  - Shut off the gas supply to the appliance
  - Extinguish any open flame
  - If odour continues keep away from the appliance and immediately contact your gas supplier or fire department.
- Keep the fuel supply hose away from any hot surface(s)
- Do not move the appliance when in use.
- This appliance is not intended for and should never be used as a heater.
- Spiders and insects can nest inside the burner of the appliance and disrupt the gas flow. Inspect the burner at least once a year and clear any obstructions.
- Keep children and pets away from the appliance at all times.
- Do not assemble or operate the appliance if impaired by alcohol, prescription or non-prescription drugs.
- Do not store this appliance indoors unless the appliance is cool and the gas cylinder is disconnected.
- Do not store the gas cylinder in any enclosed area and keep out of reach of children at all times.
- This appliance is not intended to be installed in or on recreational vehicles and/or boats.

- Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections have been leak tested.
- Never leak test with or near an open flame. Do not smoke while leak testing.
- When lighting keep your face and hands as far away from the appliance as possible. Any parts which have been sealed by the manufacturer should not be adjusted by the user. • Do not repair or replace any part of the oven unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- Never let clothing or other flammables come in contact with or too close to any burner or hot
- For personal safety, wear proper apparel. Loose fittings garments or sleeves should never be worn while using the oven. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Do not heat unopened food containers as a build-up of pressure may cause the containers to burst. When lighting the burner, always pay close attention to what you are doing.
- When using the oven, do not touch the outer shell, stone baking board or immediate surroundings as these areas become extremely hot and could cause burns.
- Do not use the oven to cook extremely fatty meats or other products which increase flare-up.
- Do not obstruct the flow of combustion and ventilation air.
- Never use the oven in extremely windy conditions.
- The temperature under the oven is high. Do not place the oven on a table with flammable table cloths, plastic or any other inflammable materials.
- Use of PPE, including protective gloves is recommended when handling.

<b>MODEL</b>	<b>HIZO G14</b>	<p>DO NOT REMOVE</p>  <p>AUSTRALIA ONLY GAS SAFETY CERTIFICATION</p>
<b>Injector size</b>	1.11 mm	
<b>Calorific value</b>	14000 BTU	
<b>Type of gas</b>	Propane	
<b>Gas pressure</b>	28 mbar	

### LPG GAS CYLINDER AND HOSE REQUIREMENTS

Do not use an LPG cylinder which exceeds the following dimensions:

- max diameter - 390mm
- max height - 455mm

The supply hose for the appliance should not exceed 1.5m  
Ensure the gas supply tubing or hose complies with the national requirements in force and is periodically examined and replaced as necessary.

The hose should comply with the standard EN16436. The regulator should comply with the standard EN16129.

Position any flexible gas supply hoses to ensure that they are not subjected to any twists or kinks.



Key  
1 "Maximum diameter or breadth"....  
2 "Maximum height (regulator included)."...

### LPG GAS CYLINDER WARNINGS

1. Do not store spare liquid propane gas cylinder under or near this appliance.
2. The cylinder used must include a collar to protect the cylinder valve.
3. Never fill the cylinder beyond 80 percent capacity.
4. Liquid propane cylinder must be fitted with an OVERFILL PROTECTION DEVICE (OPD).
5. If the information above is not followed exactly, a fire resulting in death or serious injury may occur.

### BEFORE LIGHTING

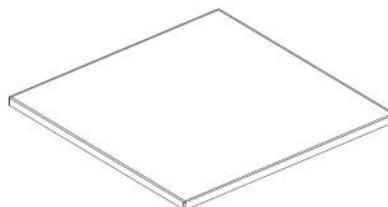
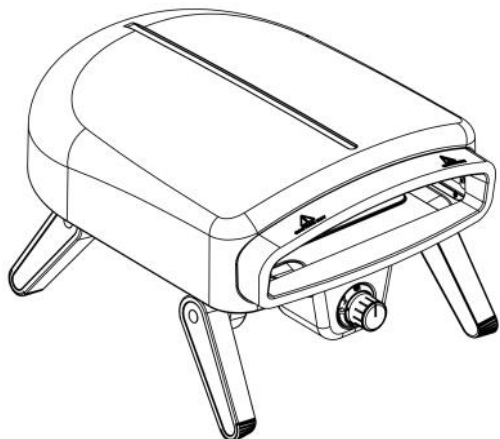
Inspect the gas supply hose prior to turning on the gas. If there is evidence of cut, wear or abrasion, it must be replaced prior to use.

Check and clean the inside of the oven before it is lit to avoid ignition of any oils left over from the previous cook. Also check the burner outlets for any obstruction which may have resulted from the previous cook. The burner outlets should be checked for obstruction and cleaned regularly with a soft wire brush, this is necessary to avoid obstruction and to allow for a good combustion.

Screw the regulator onto the gas cylinder. Leak check the hose and regulator connections with a soap and water solution before lighting the appliance.

## PARTS LIST

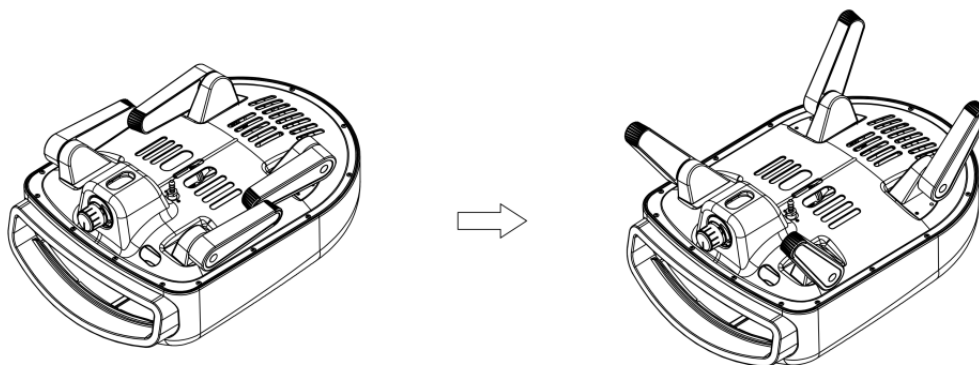
1. HIZO G14 Pizza Oven Unit
2. Stone baking board



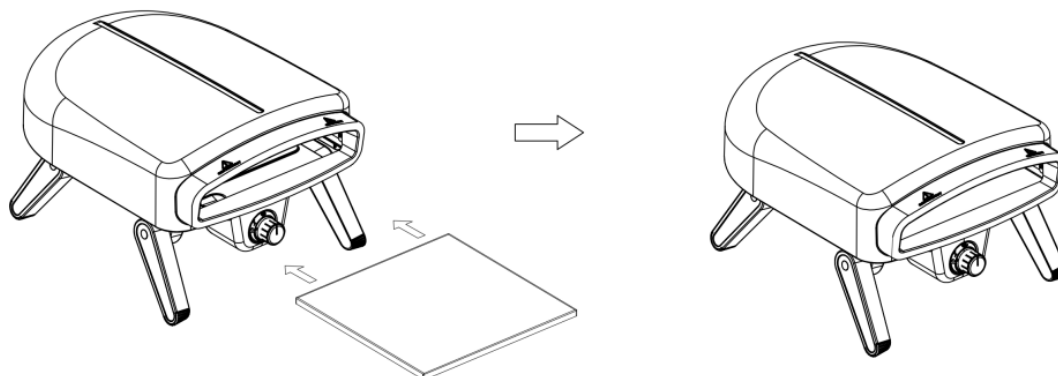
## ASSEMBLY INSTRUCTIONS

Before assembly, make sure all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance. Contact customer service for replacement parts.

### 1. Unfold legs



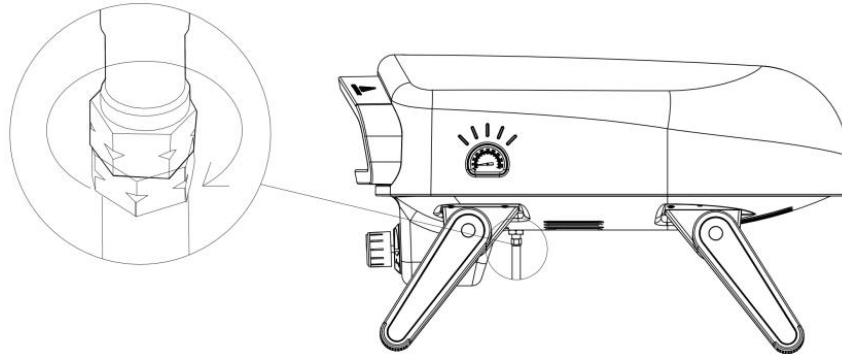
### 2. Insert the round pizza stone on the rotating plate in the oven.



**3. Connect gas hose to the HIZO G14**

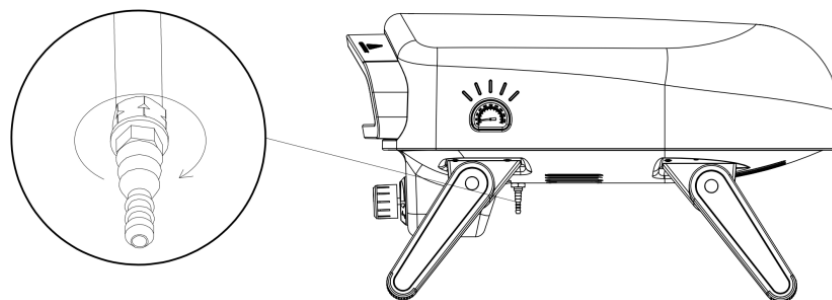
Depending on your region the hose may be preassembled.

**3a. Connecting gas hose directly to the HIZO G14**

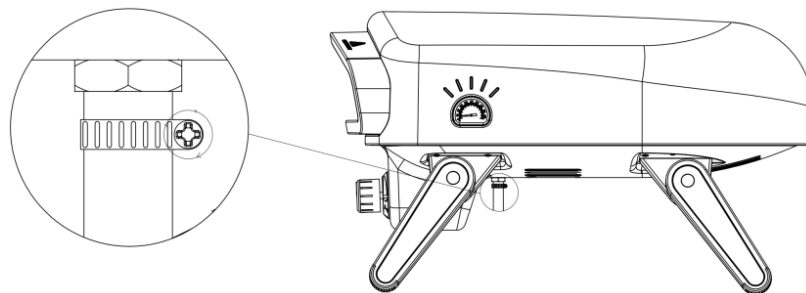


**3b. Connecting gas hose to the HIZO G14 via a barb**

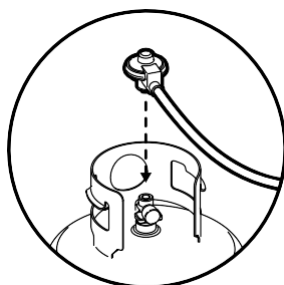
**3bi). Connecting a barb to the HIZO G14**



**3b ii). Connecting gas hose to a barb**

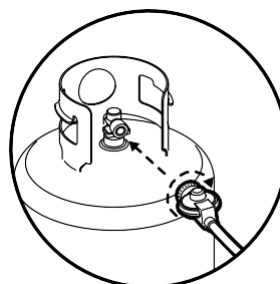


**4. Connect the LPG regulator hose to the gas tank**



**PATIO GAS REGULATOR**

This is a push-on gas fitting. Ensure that the **black switch is in the horizontal** position. Depress the button located below the black switch and press the regulator on to the tank valve until it locks into place.



**POL GAS REGULATOR**

This gas fitting is counter-clockwise. Make sure that the tank is completely switched off and screw the regulator as far as possible into the gas tank valve.

- 4.1. Make sure the burner valve is in OFF position.
- 4.2. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage and kinks.
- 4.3. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation.
- 4.4. Open the cylinder valve fully by turning the valve counter-clockwise.
- 4.5. Before lighting the oven, use a soap and water solution to check all connections for leaks.
- 4.6. If a leak is found, turn the cylinder valve OFF, and do not use the oven until a local liquid propane dealer can make repairs.

## **DISCONNECTING THE LPG CYLINDER**

1. Turn the burner valve OFF and make sure the pizza oven is cool.
2. Turn the liquid propane cylinder valve OFF by turning clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counter-clockwise.
4. Place the dust cap on cylinder valve outlet whenever the cylinder is not in use.



## **LEAK TESTING**

### **GENERAL**

Although the gas connections of the appliance are leak tested prior packing and shipment, a complete test must be performed before use.

Before each use, check all the gas connections for leaks using the procedure outlined below. If the smell of gas is detected at any time, you should immediately stop using and check the entire system for leaks.

### **BEFORE TESTING**

Make sure all packing material has been removed from the appliance.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush or rag to apply the solution to the fittings.

### **TO TEST**

1. Turn the burner valve OFF
2. Turn the liquid propane cylinder valve ON (counter-clockwise) to open the valve.
3. Apply the soap solution to all gas fittings and connection. Soap bubbles will appear where a leak is present.
4. If a leak is present, immediately turn the gas supply OFF and tighten leaking fittings or connection.
5. Turn the gas back ON and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply OFF and contact your point of sale for support.

## OPERATION INSTRUCTIONS

### USING THE OVEN

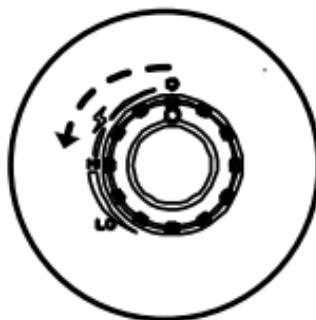
Each burner is rated at 4.1KW. To begin:

1. Make sure the oven has been leak-tested and positioned correctly according to the warnings.
2. Remove any remaining packing material and install the stone baking board.
3. Light the burner using the LIGHTING INSTRUCTIONS below

### LIGHTING INSTRUCTIONS

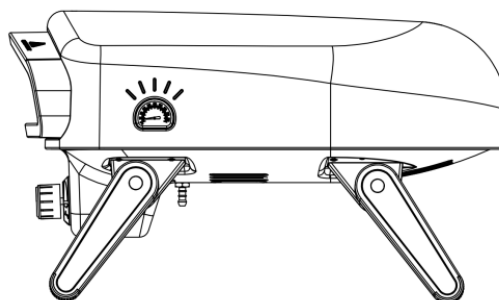
#### LIGHTING THE BURNER USING THE PILOT LIGHT

1. Make sure the control knob is in the OFF position, and then turn the liquid propane cylinder valve ON by slowly turning counter-clockwise.
2. Push in and slowly turn the control knob anticlockwise until you hear a click and the burner ignites.
3. If burner doesn't light, turn the knob OFF, wait 5 minutes and repeat the lighting.



#### LIGHTING THE BURNER WITH A MATCH

1. If burner will not light after several attempts using the control knob, the burner may be lit with a match.
2. If you have already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.
3. Insert a match into the matchstick holder, ignite the match and insert through the oven opening to the burner.
4. Push and turn the control knob to HI slowly, the burner should ignite immediately.
5. If the burner does not light within seconds, turn the control knob OFF and wait 5 minutes and try again.



## **CARE AND MAINTENANCE**

Store the HIZO G14 out of direct sunlight and indoors where possible and when storing for extended periods of time. HIZO G14 should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds.

Wait for the HIZO G14 to cool completely before moving

The outer shell of pizza oven may fade over time and through use. This will not affect performance.

The burner outlets should be checked for obstruction and cleaned regularly with a soft wire brush

## **STONE BAKING BOARD CARE**

- 1.** DO NOT use the stone over an open flame
- 2.** Avoid extreme temperature change to the stone. DO NOT place frozen foods on a hot stone
- 3.** The stone is fragile and can break if bumped or dropped
- 4.** The stone is very hot during use and stays hot for a long time after use.
- 5.** DO NOT cool the stone with water when the stone is hot.
- 6.** After cleaning the stone with water, please dry the stone before use. This can be done in a conventional oven at 60°C (140°F) for 2 hours.



## TROUBLESHOOTING

Problem	Possible Cause	Prevention/Solution
Burner will not light	<ol style="list-style-type: none"> <li>1. No gas flow</li> <li>2. Coupling nut and regulator not fully connected</li> <li>3. Obstruction of gas flow</li> <li>4. Disengagement of burner to valve</li> <li>5. Incorrect assembly</li> </ol>	<ol style="list-style-type: none"> <li>1. Check to see if propane tank is empty</li> <li>2. Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only – do not use tools</li> <li>3. Clear burner tube</li> <li>4. Re-engage burner and valve</li> <li>5. Check steps in assembly instructions</li> </ol>
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> <li>1. Out of gas</li> </ol>	<ol style="list-style-type: none"> <li>1. Check for gas in propane tank</li> <li>2. Turn off gas control knob, wait 30 seconds and light oven. If flames are still low, turn off gas control knob and propane tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on propane tank valve, wait 30 seconds and then light oven.</li> </ol>
Flames blow out	<ol style="list-style-type: none"> <li>1. High or gusting winds</li> <li>2. Low on propane gas</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn front of oven away from wind</li> <li>2. Refill propane tank</li> <li>3. Refer to Sudden drop in gas flow above</li> </ol>
Flare-up	<ol style="list-style-type: none"> <li>1. Grease buildup</li> <li>2. Excessive fat in meat</li> <li>3. Excessive cooking temperature</li> <li>4. Excess flour on the cooking surface</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean oven</li> <li>2. Trim fat from meat before cooking</li> <li>3. Adjust (lower) temperature accordingly</li> <li>4. Brush remnant flour from cooking surface</li> <li>5. Flip stone</li> </ol>
Flashback (fire in burner tube, roaring sound from burner)	<ol style="list-style-type: none"> <li>1. Burner and/or burner tubes are blocked</li> <li>2. Pressure drops during ignition</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn gas control knob off. Clean burner and/or burner tubes.</li> <li>2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight.</li> </ol>

## SERVICING & SPARE PARTS

Your gas barbecue should be serviced annually by a competent registered professional.

If you have any questions, please don't hesitate to contact KegLand at [beer@kegland.com.au](mailto:beer@kegland.com.au)