



# DIAVOLO

GAS FIRED PIZZA OVEN



MANUAL & SAFETY INSTRUCTIONS

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AUSTRALIA & NEW ZEALAND

[WWW.DELIVITA.COM](http://WWW.DELIVITA.COM)



**DIAVOLO**

GAS FIRED PIZZA OVEN

A PRODUCT BY  
**DELIVITA**

# WELCOME TO THE WORLD OF THE DIAVOLO

Thank you for choosing the Diavolo by DeliVita - the world of outdoor cooking just got a whole lot bigger and tastier.

No matter what culinary journey you're embarking on we're pretty sure it's going to be full of sensational flavours, perfectly cooked feasts and fun-filled delicious moments that can be enjoyed by you, your family and friends.

We know you can't wait to get going but please read the installation and instruction manual before commencing on the food journey of your life.

## CONTENTS

1. Safety Instructions
2. Assembly
3. Gas & Wind
4. Care for your Oven

# WARNING

## HAZARDOUS FIRE OR EXPLOSION MAY RESULT IF INSTRUCTIONS ARE IGNORED

It is the consumer's responsibility to see that the oven is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or damage to property.

## READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE.

Retain this manual for future reference.

This oven is for outdoors use only.

Never leave the Oven unattended when in use.

Warning accessible parts may be very hot. Keep young children away including the outer shell which retains heat.

Do not move the appliance during use.

Turn off the gas supply at the gas cylinder after use.

Do not modify the appliance.

This appliance must be kept away from flammable materials during use.

The regulator and hose must be connected correctly to the appliance. A spanner must be used to tighten the nut onto the connection thread or locked on securely in accordance with the regulator manufacturer's instructions

## FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at gas cylinder.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ensure the area is well ventilated.
4. Check for leaks as detailed in this manual.
5. If odour persists, contact your dealer or gas supplier immediately.

## PRECAUTIONS:

1. Leak test all connections after each cylinder refill or before each use.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

# PARTS LIST

1. Diavolo Pizza Oven
2. Pizza Baking Stone
3. Gas Pipe
4. Gas Regulator
5. Match Stick Holder

# WIND

## DO NOT OPERATE THIS APPLIANCE IN HIGH WINDS

Wind directly affects the burn of the flame, this in turn will result in irregular air pressure and could cause the flame to blow out of the front of the appliance. Watch for the wind direction. Avoid cooking in head on winds directed towards the front of the oven. Side or back winds, will not affect the oven performance.

## WHAT IS CLASSED AS HIGH WINDS?

6.4 - 19.3 kph wind is Force 2-3 and the appliance can be used safely.

20.9 - 28.9 kph wind is Force 4, and the appliance can be used with caution. 28.9kph and greater is over Force 4. It is not recommended the appliance is used in these conditions.

## FLAME DISCOLOURATION WHEN USING GAS

The flame should under normal conditions burn yellow / orange in colour on LPG (Propane or Butane), this colour is normally on the upper part of the flames that will cook your Pizza / Food to a perfect standard.

If the burner is exhibiting a complete Blue flame, it is not burning correctly, and avoid cooking, in this situation and consult your local certified gas dealer by reducing the air into the appliance, a more of a flame lick across the roof is generated, still blue in colour but with yellow tips. This will heat up the appliance much more evenly, and allow the Pizza / Food to cook evenly also.

It is a balance between the best cooking experience and watching for soot build up. The LPG Burner can produce this.

## FIRE

Fire is generally caused by a few issues and causes can be easily prevented. Build up of grease and fat, improper gas connection, High winds are all considerations, and cleaning, maintenance of the appliance should always be a consideration for regular attention.

If a fire does occur, turn off the gas at the bottle and or the on / off valve as required. Use a fire extinguisher on any flame or heat source that continues to burn, the extinguisher you select should depend on you application and situation.

If the residual grease and fat deposits are alight, avoid direct water jet to this area as it could disperse the fire to other areas, however using a water supply to dampen down the immediate area around the fire could be a consideration.

## **CARBON MONOXIDE**

A highly poisonous Gas, Carbon Monoxide is produced when not enough ventilation is provided. This may be due to carbon build up or food deposits on the burner.

We advise that all gas burning appliances are used in well ventilated areas and cleaned regularly and the mouth of the oven should never be fully covered. Carbon Monoxide detectors are readily available. It is hard to tell when this gas is being emitted as it is odourless and colourless. However symptoms you may feel are:

- Tension on the forehead
- Headache
- Dizziness
- Nausea
- Feeling Sick / Vomiting
- Coma and Intermittent convulsions
- Depressed heart action
- Severe exposure and not heeding the warning signs can lead to death.

## **INSTALLATIONS**

This appliance should not be connected to mains gas, and further information can be sought from your local area council or Municipality who can advise on building codes of practices and installations.

Installations should conform to all localised codes with the following:

USA: National Fuel Gas Code, ANSI Z223.1/NFPA 54

Can: CGA: B149.1 National Gas & Propane Installation Code.

Aus/NZ Australian Standards Code AS 5601.

You should also consult on any other local regulations and authorities regulations.

## **GENERAL SAFETY**

Ensure all gas supplies are connected correctly and disconnected after use and stored safely.

Tighten all fittings and connections as per the manufacturer's instructions. Any sealed parts should not be interfered with, and the appliance should not be adapted or modified in any way.

# ASSEMBLY

**WARNING:** Whilst every effort has been made in manufacturing process of your pizza oven to remove any sharp edges, you should handle all components with care to avoid accidental injury.

Tools may required: Allen Key – supplied with the oven

**ASSEMBLY:** Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your gas pizza oven. Please refer to the parts list and assembly diagram as necessary.

**NOTICE:** Make sure all the plastic protection is removed before assembling!



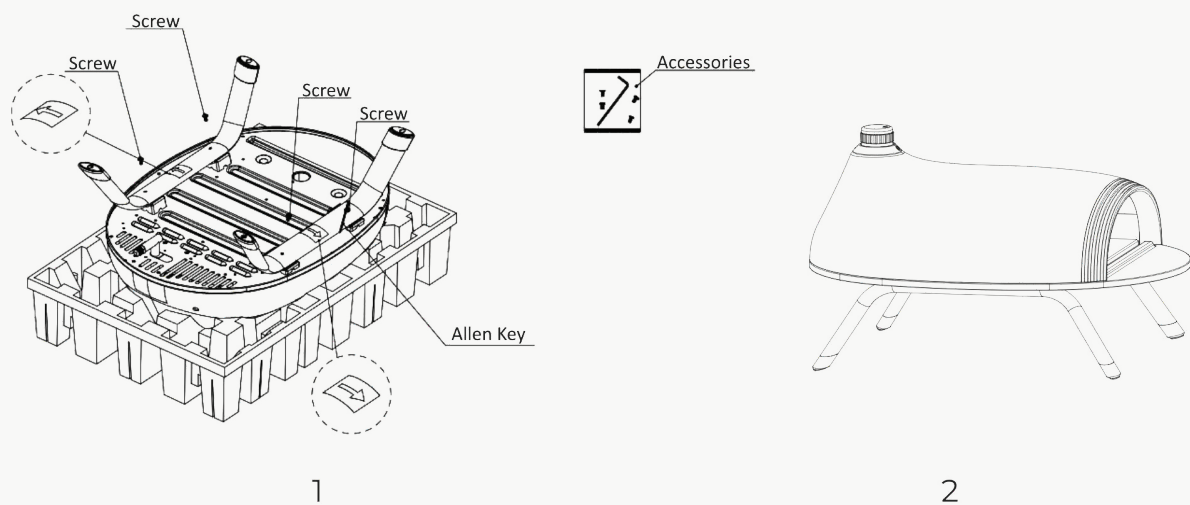
Before assembly, make sure all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance. Contact the DeliVita customer service team (hello@delivita.com) for replacement parts.

## 1.FEET INSTALLATION

Before you start to use your pizza oven, please assemble the legs. Please see diagram below.

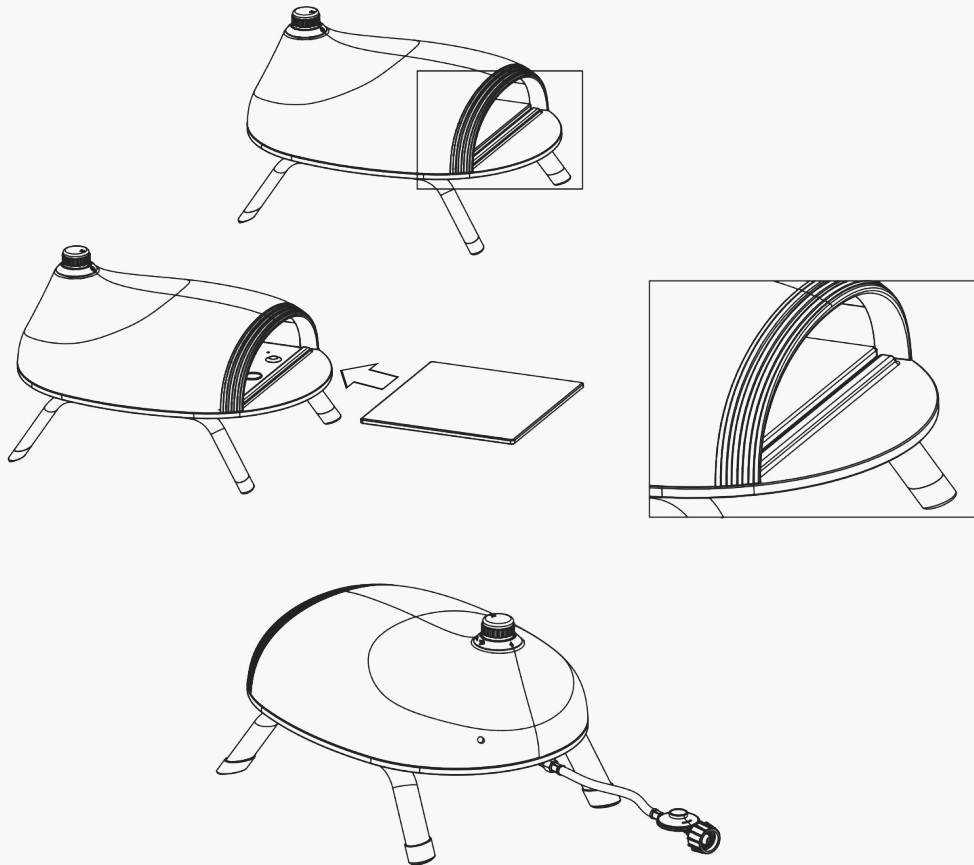
Accessories: **Allen Key \*1, Screw\*4 (M5\*10), Leg \*2**

Before you assemble the legs, please check all accessories are present. And follow below steps to finish the assembly. Please take care not to over tighten screws.



1. After opening the package, remove the legs from your box.
2. Please follow the arrow to fix the feet as figure 1.
3. After installation you will see the complete oven as figure 2.

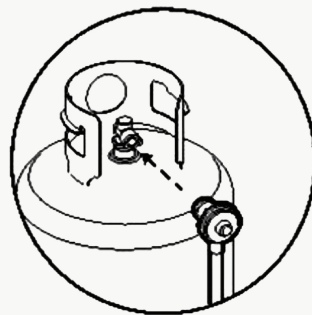
## 1. INSERT THE PIZZA BAKING STONE (WITH CAUTION, STONE IS FRAGILE)



## 2. CONNECTING TO THE GAS TANK

### WARNING

- Please always keep the gas bottle in upright position.
- If the appliance is not in use, the gas must be turned OFF at the supply cylinder.
- The cylinder used must include a collar to protect the cylinder valve.
- The minimum distance from the appliance to the gas cylinder is 1m apart.



Dependent on the regulator installed, make sure that the tank is completely switched off and where applicable screw the regulator as far as possible into the gas cylinder valve.

# IMPORTANT

Read the following instructions carefully and be sure your gas pizza oven is properly installed, assembled, and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG certified Gas Company.

When used on the ground always place the appliance and cylinder on a flat level surface.

Your gas pizza oven can be used with gas cylinders between 5 kg and 15 kg. The maximum size of the gas cylinder should be: Dia. 320mm, Height: 600mm. Follow the technical information as stated in the instruction manual and Check with your local gas certified supplier to have a suitable gas cylinder and regulator for your pizza oven.

## CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose.

The hose should be secured to the regulator and the appliance with hose clips (Jubilee clips). Make sure the flexible hose does not come in contact with hot surface and avoid twisting.

Use a suitable regulator that is certified to BSEN 12864 or EN 16129. Make sure the regulator and flexible hose comply with local installation codes of practice for your country or Municipality.

Please consult your certified LPG dealer for information regarding a suitable regulator for the gas cylinder.

## **REGULATOR AND HOSE**

Only use a regulator and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 2 years, see regulator manufacturers instructions.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the appliance.

The hose used must conform to the relevant standard for the country of use. Any worn or damaged hose must be checked before using the oven and replaced as necessary. Ensure that the hose is not obstructed, kinked, or in contact with any part of the appliance or hot surfaces other than at its connection points.

## **FOR FLEXIBLE HOSE**

Avoid twisting the flexible tube when the appliance is in use. The length of flexible hose shall not exceed 1.5m. The hose should be certified according to applicable EN Standard and comply with local code.

## **STORAGE OF APPLIANCE**

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

## **GAS CYLINDER**

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance. The gas cylinder must be sited outside away from the appliance.

Always connect or replace the cylinder in a well-ventilated area and away from any source of ignition, never in the presence of a flame, spark or heat source. Cylinders must be stored outdoors in an upright position and out of the reach of children in a cool dry area. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or any other sources of ignition. **DO NOT SMOKE NEAR THE CYLINDER.**

This gas pizza oven is designed for use outdoors, away from any flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 1 m from the side or rear of the appliance. It is important that the ventilation opening at the front of the appliance is not obstructed. The appliance must be used on a level, stable surface. The appliance should be protected from direct draughts and any water penetration.

Make sure that the gas cylinder compartment (if any) is not obstructed, keep it ventilated and clean.

Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this pizza oven and repairs and maintenance should only be carried out by a registered service engineer in your local Municipality.

## **CONNECTION TO APPLIANCE**

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance. Caution should be given to this after long periods of storage or screwdriver where necessary.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread or ensure it is securely locked on as per the regulator manufacturer's instructions. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the appliance is not in use.

The appliance must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the appliance is in use. **ONLY USE THIS GAS PIZZA OVEN OUTDOORS.**

## **BEFORE USE CHECK FOR LEAKS**

Never check for leaks with a naked flame, always use a soapy water solution.

## **TO CHECK FOR LEAKS**

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use.

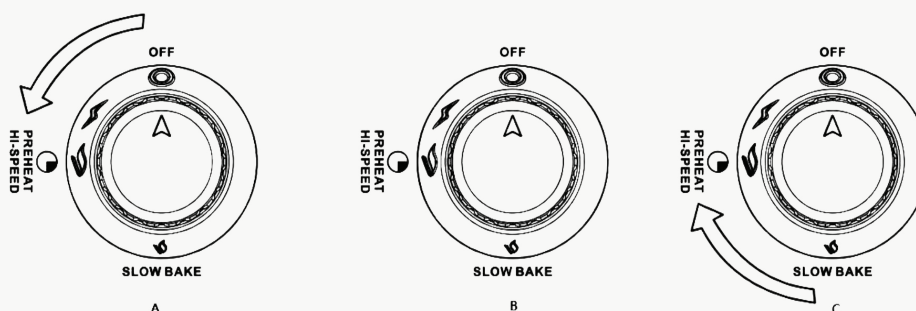
Retest after fixing the fault.

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to cure leakage but consult your certified gas dealer.

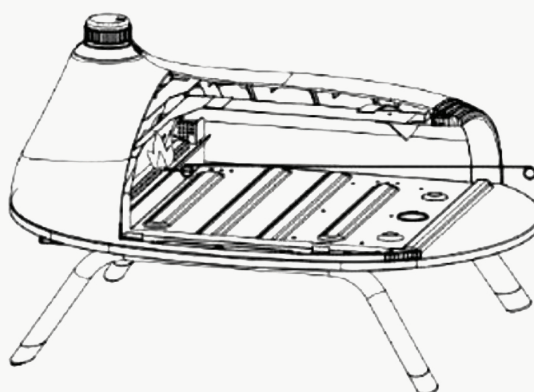
## LIGHTING INSTRUCTIONS

1. Ensure you are in a well ventilated area before lighting the burner.
2. Please push down control knob to an anticlockwise direction until you hear a click, hold down for 5 seconds the burner will ignite (Figure A).
3. You can adjust the temperature from HI to LOW by slowly turning the control knob clockwise (B)
4. Turning the knob further anticlockwise will achieve high temp - turning clockwise will achieve min temp and can continue to off position as per figure C
5. If the burner has not lit after retrying wait 5 minutes and repeat step 2.



## LIGHTING BY MATCH

1. Make sure the control knob is in the "OFF" position.
2. Use the match holder (see figure A below) to light the burner. DO NOT insert hand into oven.
3. Push down the knob and keep pressing whilst turning anti-clockwise to the "HIGH" position (a clicking sound is heard), lit match into the match holder and near the port of the burner, this will light the burner. Observe if the burner has lit. If not repeat this process (DO NOT PUT HANDS IN THE OVEN)
4. If the burner has not lit after retrying wait 5 minutes and repeat step 2.
5. Adjust the heat by turning the knob to the High/Low position.
6. To turn the pizza oven 'OFF' turn the cylinder valve or regulator switch to the 'OFF' position and then turn the control knob on the appliance clockwise to the 'OFF' position.



Warning: If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence. Adjust the angle of the oven depending on wind conditions.

Before cooking for the first time, operate the pizza oven for about 15 minutes and the gas turned on LOW. This will “heat clean” the internal parts and dissipate.

## **AFTER COOKING IS FINISHED**

To turn the gas pizza oven off, it is best to turn off the cylinder first, and allow all the gas remaining in the hose to burn off, this will only take a couple of seconds. Then turn off burner.

It is recommended that protective gloves (eg oven gloves) be used when handling particularly hot components.

## **CLEANING AND CARE**

**CAUTION:** All cleaning and maintenance should be carried out when the pizza oven is cool and with the fuel supply turned OFF at the gas cylinder and the cylinder disconnected.

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

Wait for the pizza oven to cool completely before moving or cleaning.

## **PIZZA BAKING STONE**

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.  
Extra care is needed before removal.
5. DO NOT cool the stone with water when the stone is hot.  
Allow to cool naturally in the oven before removal.

## **MAINTENANCE**

1. Keeping appliance cooking area clear, clean and free from combustible materials, gasoline, and other flammable vapours and liquids;
2. Do not obstruct the flow of combustion and ventilation e.g. air;
3. Keeping the ventilation valves / opening(s) of the cylinder enclosure free and clear from debris;
4. Cleaning the appliance body with a damp clean cloth ONLY when the oven is cold.  
Dry thoroughly.
5. Checking and cleaning burner tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance, visual inspections after storage are recommended

**Your pizza oven will look better and last longer if you keep it clean.**

## **TO CHECK FOR LEAKS**

If you smell gas:( In the event of gas leakage found). Turn off the gas supply at the gas cylinder valve.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder and ON/OFF valve to the burner, ensure the connections are secure then turn ON the gas.

Brush the soapy water onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use. Retest after fixing the fault.

Turn off the gas supply at the gas container after use.

If leakage is detected again and cannot be rectified, do not attempt to cure leakage but consult your certified gas dealer.

## **OTHER CARE & MAINTENANCE TIPS**

Apart from cleaning , your gas pizza oven is a fairly low maintenance item. A couple of things are worth looking at through. Remember to turn off and disconnect the gas before any maintenance or cleaning is carried out.

1. If your gas pizza oven uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced by a local certified gas agent.
2. If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.
3. A rain cover is also recommended to cover your gas pizza oven and maintain and protect from all weather conditions and it is advisable to store it in the bag if being un used for long periods of time.



## HERE ARE OUR TOP TIPS FOR A CRISPY BASE:

- Reduce the hydration of your dough. What does that mean? Add less water when you're making your recipe.
- Increase the stone temperature by increasing your preheat time. Simply give the stone a bit more time to heat up.
- Invest in an Infrared Thermometer. The higher the temperature, the crispier it will be! Aim for at least 752° F (400° C) for a thin-based pizza.
- Use semolina or similar on the base to give your pizza more crunch!
- Once the stone is at high temperature, set the flame to minimum output. It will allow the pizza to cook from the stone upwards. This will give you a crisper base without burning the top. This is my personal favourite!

I hope you are able to give these tips a shot! I know it can take some practice to get pizzas to have that nice crispy base we shoot for.

**PLEASE FIND MY FAVOURITE PIZZA RECIPE ON THE NEXT PAGE.**

# DIAVOLO'S FAVOURITE ROSEMARY & RED ONION PIZZA

TEMPERATURE 400 - 550°C (very hot)    COOK TIME 60 - 90secs    SERVES 3 - 5 people



*1 Red Onion,  
Sliced*

*Large Bunch Rosemary,  
Cut Into Small Sprigs*

*Extra Virgin Olive Oil  
(for drizzling over cooked  
flatbread)*

*Sea Salt & Freshly Ground  
Black Pepper*

*Pizza Dough*

*(Optional Cheese)*

1. Ensure your Diavolo is very hot; around 400 – 550°C is ideal.
2. Hand stretch your pizza dough into a 12" base: visit the Delivita YouTube page for 'how to' tips and techniques.
3. Move the pizza base on to a floured pizza paddle, dress with a little olive oil and top with a scattering of sliced onion and rosemary sprigs (adding optional cheese if preferred).
4. Using your peel, slide the pizza into the pre-heated oven, turning the pizza regularly until the base is cooked and crispy. This should take between 60 – 90 seconds.
5. Remove from the oven and finish with a little olive oil and season well with the salt and pepper.
6. Cut and serve immediately. Enjoy!

**Recipe: Joe's signature pizza**

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