



USER MANUAL

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For Video instructions please visit:
<https://bertello.com/pages/videos-1>

DANGER

If you smell gas:

1. Shut off gas to the appliance
2. Extinguish any open flames
3. If odor continues, keep away from the appliance and immediately call your fire department.

Leaking gas may cause a fire or explosion which can cause serious bodily injury or death, or damage to property.

WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. A propane tank not connected for use shall not be stored in the vicinity of this or any other appliance.

WARNING: Follow all leak-check procedures carefully in this manual prior to oven operation.

THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.

WARNING: Do not try to light this appliance without reading the "Lighting Instructions" section of this manual

WARNINGS

1. Never operate this appliance in enclosed areas.
2. If a fire should occur, keep away from the appliance and immediately call the fire department. Do not attempt to extinguish an oil or grease fire with water.

3. Never operate this appliance unattended.
4. Do not store a spare or disconnected liquid propane cylinder under or near the oven.
5. Improper assembly may be dangerous. Please follow the assembly instructions carefully.
6. After a period of storage, and/or nonuse, the Bertello Multi-Fueled Outdoor Pizza Oven should be checked for gas leaks and burner obstructions before use. See instructions in this manual for correct procedures.
7. Do not operate the oven if there is a gas leak present.
8. Do not use a flame to check for gas leaks.
9. Combustible materials should never be within 24 inches (61 cm) of the oven.
10. Do not put an oven cover or anything flammable on, or in the storage area under the barbecue.
11. Your Bertello Oven should never be used by Children. Accessible parts of the oven may be very hot. Keep young children away while it is in use.
12. You should exercise reasonable care when operating your Bertello Oven. It will be hot during cooking or cleaning and should never be left unattended, or moved while in operation.
13. Should the burners go out while in operation, turn all gas valves off. Open the back door hatch and wait five minutes before attempting to relight, using the lighting instructions.
14. Liquid propane gas is not natural gas. The conversion or attempted use of natural gas in a liquid propane unit or liquid propane gas in a natural gas unit is dangerous and will void your warranty.
15. Do not attempt to disconnect any gas fitting while your barbecue is in operation.
16. Use heat-resistant oven mitts or gloves when operating the oven.
17. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
18. Do not use this oven unless all parts are in place. The unit must be properly assembled according to the assembly instructions.
19. Do not build this model of grill in any built-in or slide in construction. Ignoring this Warning could cause a fire or an explosion that can damage property and cause serious bodily injury or death.
20. Use the pressure regulator and hose assembly that is supplied with your Bertello Oven.
21. Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while your Bertello Oven is in operation.
22. A dented or rusty liquid propane cylinder may be hazardous and should be checked by your liquid propane supplier. Do not use a liquid propane cylinder with a damaged valve.
23. Although your liquid propane cylinder may appear to be empty, gas may still be present, and the cylinder should be transported and stored accordingly.
24. If you see, smell or hear the hiss of escaping gas from the liquid propane cylinder:
 - Move away from the liquid propane cylinder.

- Do not attempt to correct the problem yourself.
- Call your fire department.

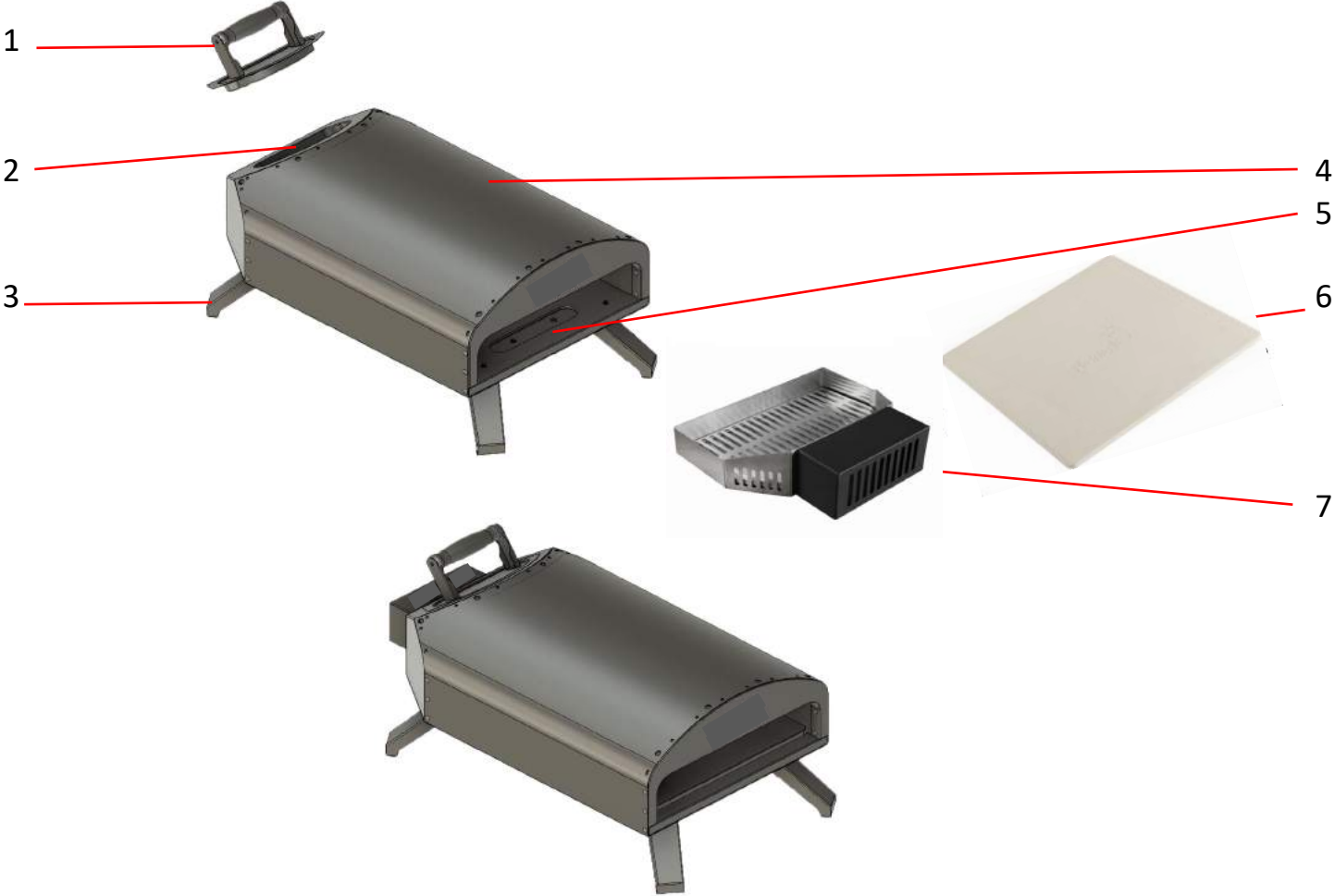
25. Do not use indoors. This oven is designed for outdoor use only. If used indoors, toxic fumes will accumulate and cause serious bodily injury or death.
26. Only use this oven outdoors in a well ventilated area. Do not use in garage, building, breezeway or any other enclosed area.
27. Do not use this oven under any overhead combustible construction.
28. Improper assembly may be dangerous. Please follow the assembly instructions in this manual. Do not use oven unless all parts are in place.
29. When using charcoal, do not add charcoal starter fluid or charcoal impregnated with charcoal lighter fluid to hot or warm charcoal. Cap starter fluid after use, and place a safe distance away from the barbecue.
30. Do not use gasoline, alcohol or other highly volatile fluids to ignite charcoal.
31. You should exercise reasonable care when operating your oven. It will be hot during cooking and should never be left unattended during use.
32. Do not leave infants, children or pets unattended near a hot oven.
33. Do not attempt to move a hot oven. Allow oven to cool before moving.
34. After using charcoal or wood, do not remove ashes until all charcoal/wood is completely burned out and are fully extinguished and the oven is cool.
35. Only put charcoal/wood in removable Bertello Charcoal/Wood Tray.
36. Do not wear clothing with loose flowing sleeves while lighting or using the oven.
37. Do not use oven in high winds.
38. Keep the oven on a secure, level surface at all times, clear of combustible material.
39. Never touch the charcoal or wood, ashes to see if they are hot.
40. Do not use water to control flare-ups or to extinguish charcoal, as it may damage the finish.
41. Extinguish coals when finished cooking with charcoal/wood.
42. Oven mitts should always be worn while cooking, adding charcoal/wood and handling the back door hatch.
43. Do not store oven until charcoal/wood ashes are fully extinguished.
44. Keep the cooking area clear of flammable vapor and liquids, such as gasoline, alcohol, etc., and combustible material.

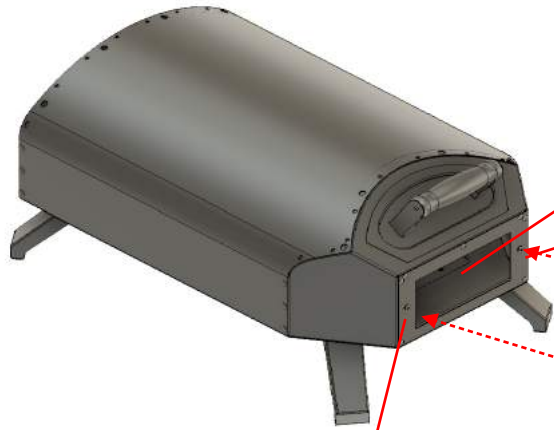
45. This oven is not intended to be installed in or on recreational vehicles and/or boats.
46. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the oven.
47. This oven is not intended for and should never be used as a heater.
48. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm.

CAUTION

The oven should be thoroughly cleaned on a regular basis.

PARTS LIST

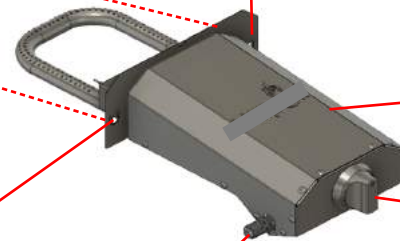




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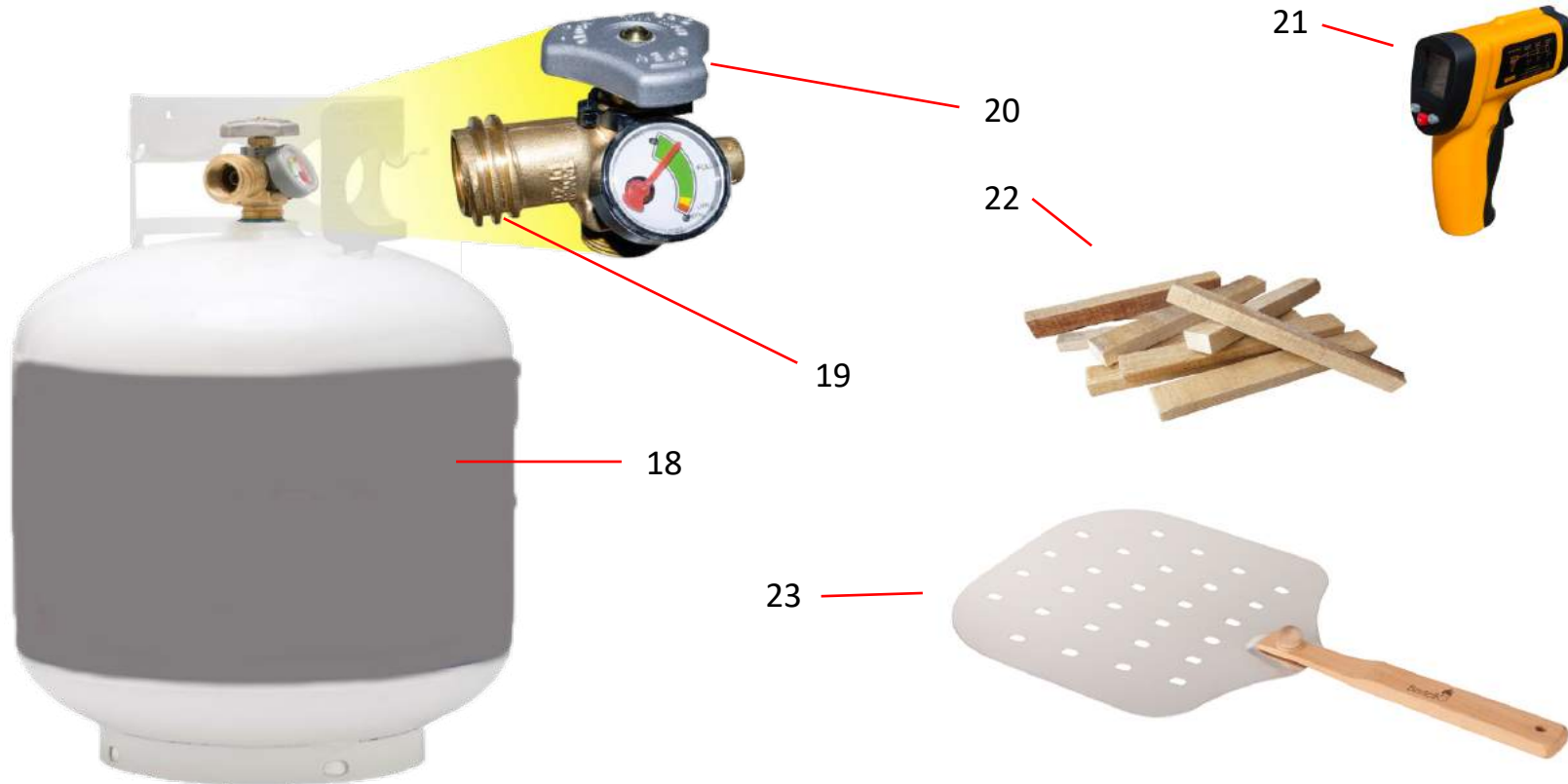
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17



1. Removable fuel access door cover
2. Fuel access door opening
3. Foldable oven legs
4. Oven body
5. Front of oven opening
6. Removable baking stone
7. Charcoal/Wood only tray
8. Gas Burner
9. Mounting holes

PARTS LIST

- | | |
|---|---|
| <ol style="list-style-type: none"> 10. Burner control knob 11. Oven opening for gas burner 12. Gas Burner mounting bolts 13. Hose connection on gas burner 14. Hose 15. Hose connector to propane tank 16. Hose connector to gas burner 17. Wood Tray for Gas Burner 18. Propane Tank (Not included) | <ol style="list-style-type: none"> 19. Connector Valve 20. Open/Close valve 21. Thermometer 22. Wood Kindling 23. Pizza Peel |
|---|---|

GENERAL INSTRUCTIONS

Fold out all four legs (3).

Slide in removable charcoal/wood tray (7) through the front oven opening (5). Slide tray all the way to the back of the oven.

Slide in removable baking stone (6) through front of oven opening. Place on top of 4 raised metal pins.

Put in fuel (wood, pellets or charcoal) into removable charcoal/wood tray (7) through the fuel access door opening (2), then ignite. After igniting fuel, cover the fuel access door opening (2) with the removable fuel access door cover (1). You can continue to add wood during the cooking process.

Once oven has preheated to desired temp, slide in pizza/food through the front of oven opening (5).

Rotate the pizza at quarter rotations every 20-30+ seconds, depending on how hot the oven is.

Using Wood, Charcoal or Pellets

To Start Charcoal/Wood in the removable Charcoal/Wood Tray:

1. It is recommended the oven be heated up and the fuel kept red hot, with the back hatch cover on, for at least 30 minutes prior to cooking each time.
2. For proper air flow, remove any accumulated ashes (after fully extinguished) from the removable charcoal/wood tray by pulling it through the front of the oven. Charcoal/wood requires oxygen to burn, so be sure nothing clogs the vents.
3. If you prefer, you can use pellets, wood chips, chunks or kindling.

Using Charcoal

4. When cooking with charcoal, mound the briquettes into a pyramid-shaped pile. Place either lighter cubes or crumpled newspaper under the pile of briquettes/wood and light. NOTE: We purposely left out instructions for using lighter fluid. That's because we think the choices previously outlined are superior. Lighter fluid is messy and can impart a chemical taste to your food unless it is thoroughly burned off. If you choose to use lighter fluid, follow the manufacturer's instructions and NEVER add lighter fluid to a burning fire.
5. When coals are covered with a light grey ash (usually 25 to 30 minutes), arrange the coals with long-handled tongs.
6. The best recommended technique is to use a base layer of charcoal, let them get white hot, then add dry natural hardwood chunks or kindling to the top of the charcoal. The charcoal is what keeps the wood

burning, and the wood is what will get the oven really hot.

We've included several pieces of kindling so you can start cooking right away. You'll need 2-3 pieces to start and add more if needed.

Using Gas Burner alone, or with Wood

1. When using the gas burner, turn the burner on high for about 30 minutes to preheat the oven (over 800 degrees).
2. Turn the burner to low when cooking a pizza.
3. Rotate the pizza at quarter rotations every 20-30 seconds (This applies to wood/charcoal as well).
4. In between pizzas, turn the burner back to high to heat the stone back up.
5. You can also use gas with wood at the same time by inserting the Wood Tray for Gas Burner (7).

It is recommended to add several wood chunks or kindling to the tray when using gas at the same time.

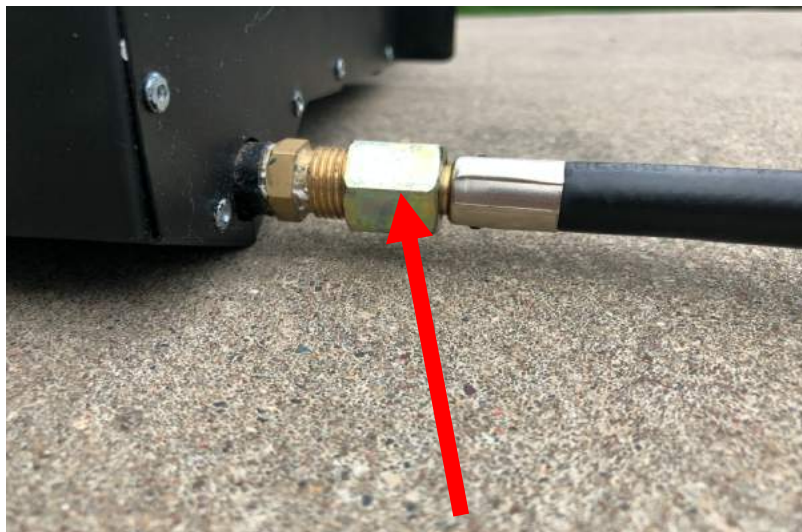
GENERAL COOKING TIPS

1. Always make sure the oven is on a stable cooking surface.
2. Use the laser thermometer to check the temperature. Point it to the back where the heat is. Once it reaches 800 degrees you are ready to go.
3. Don't pile too many toppings on a pizza. You want it to be thin and crisp and not getting soggy or hard to handle.
4. Slide in the pizza/food through the front opening (5) and rotate the pizza/food at quarter rotation every 15 to 30 seconds, depending on how hot the oven is. It will be cooking in the back quarter so you want to get it even.
5. Always hold the peel on the wood handle and bring the pizza/food fully out of the oven to rotate

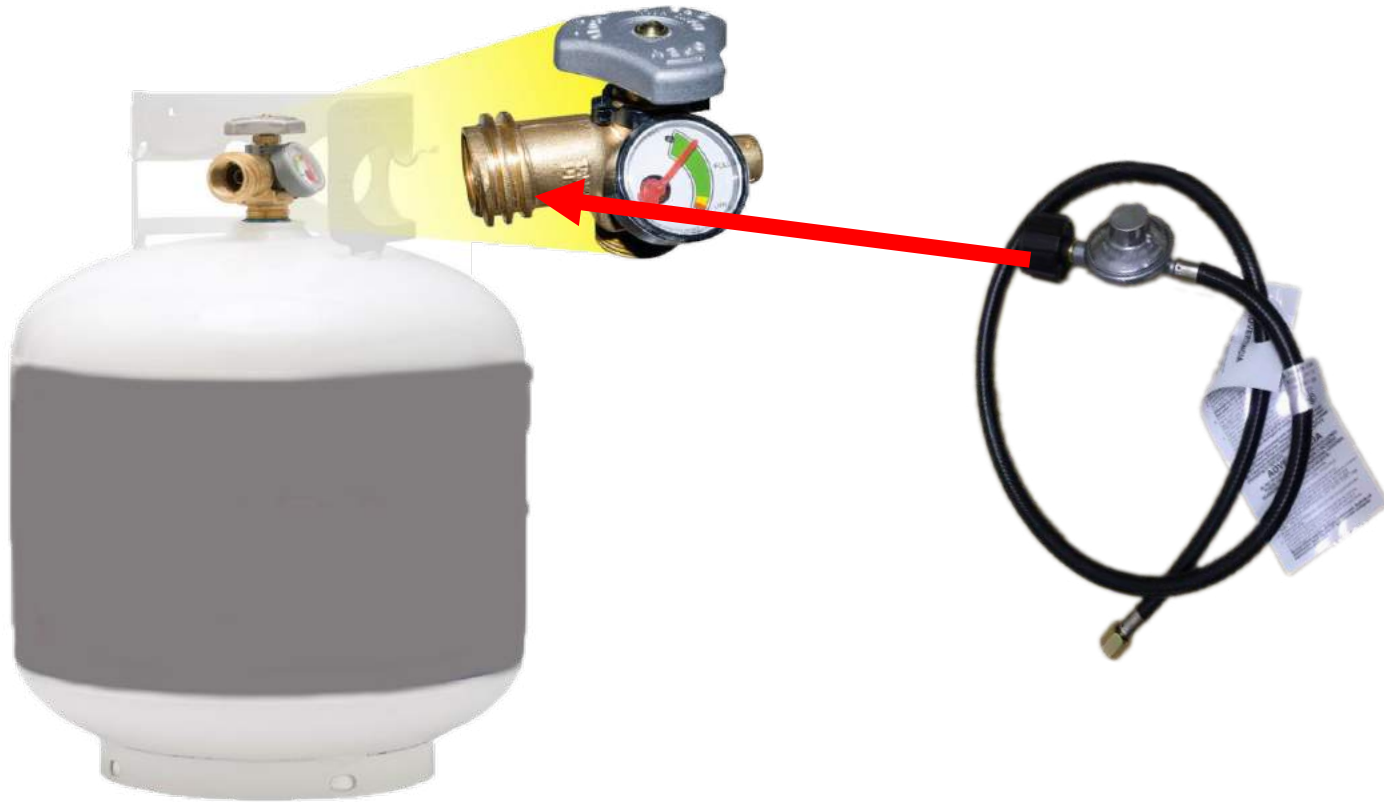
GENERAL INSTRUCTIONS - USING GAS BURNER

Fold out all four legs (3). Slide gas burner (8) into oven opening for gas burner (11). Slide gas burner mounting holes (9) over the gas burner mounting bolts (12). Tighten gas burner mounting bolts (12) (but do not over tighten). Connect hose (14) to gas burner by connecting hose connector (16) to hose connection (13) on the gas burner. Tighten with a wrench (make sure the threads are clean of dust/debris before connecting). See steps 1-5 below for diagrams. For lighting, see steps 6-9 in the following diagrams.

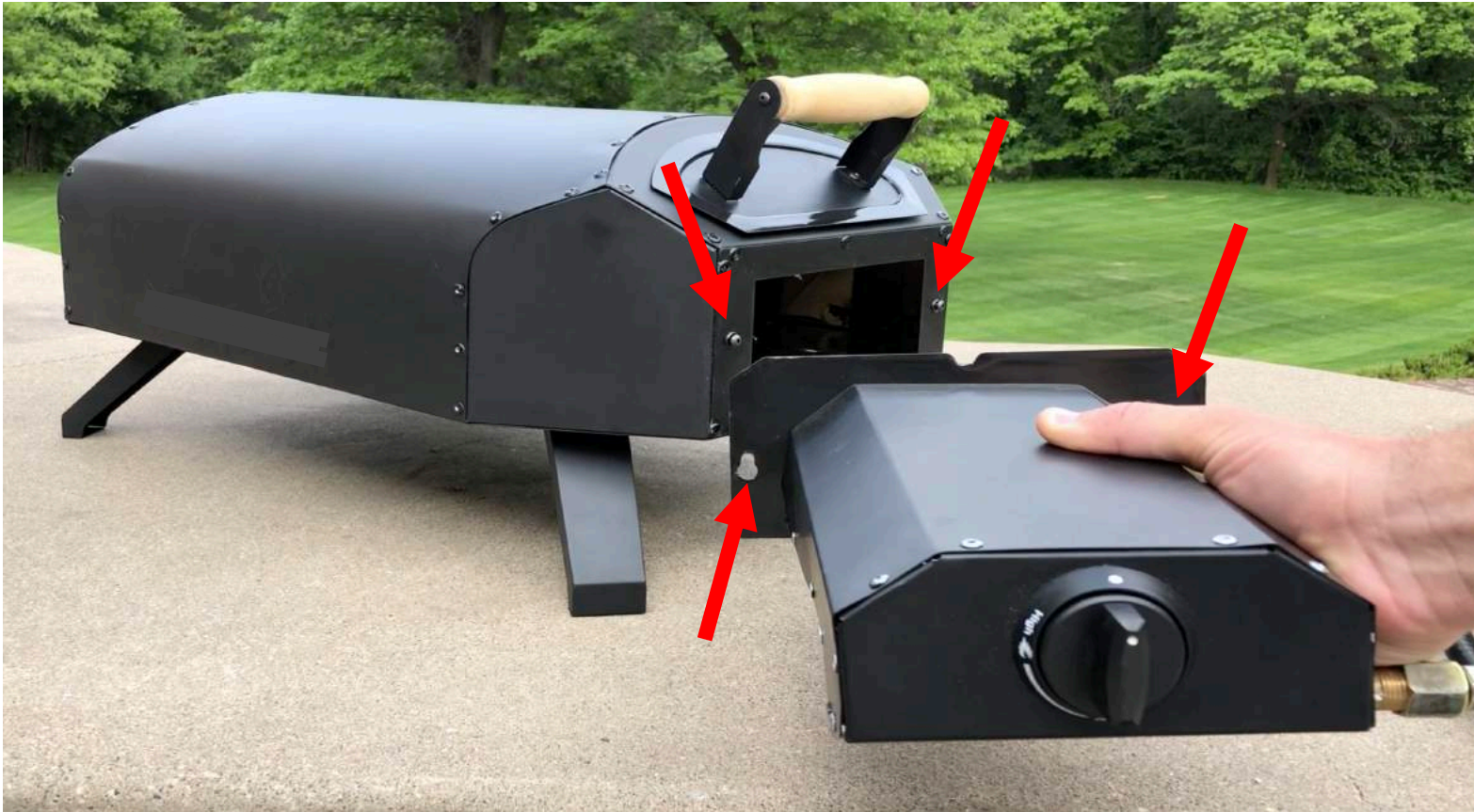
STEP 1 Connect hose to gas burner with a wrench. Do not over tighten.



STEP 2 Connect other end of hose to propane tank.



STEP 3 Slide gas burner into back opening of oven. Position two holes on gas burner over the two bolt heads.



STEP 4 Slide gas burner holes over the two bolt heads



STEP 5 Tighten both bolts with allen wrench (included)



STEP 6 Make sure oven is on stable cooking surface, before you start the gas burner.



STEP 7 Rotate propane valve to open position. Next, push gas burner knob inwards (towards oven) then turn counter clockwise



OFF POSITION



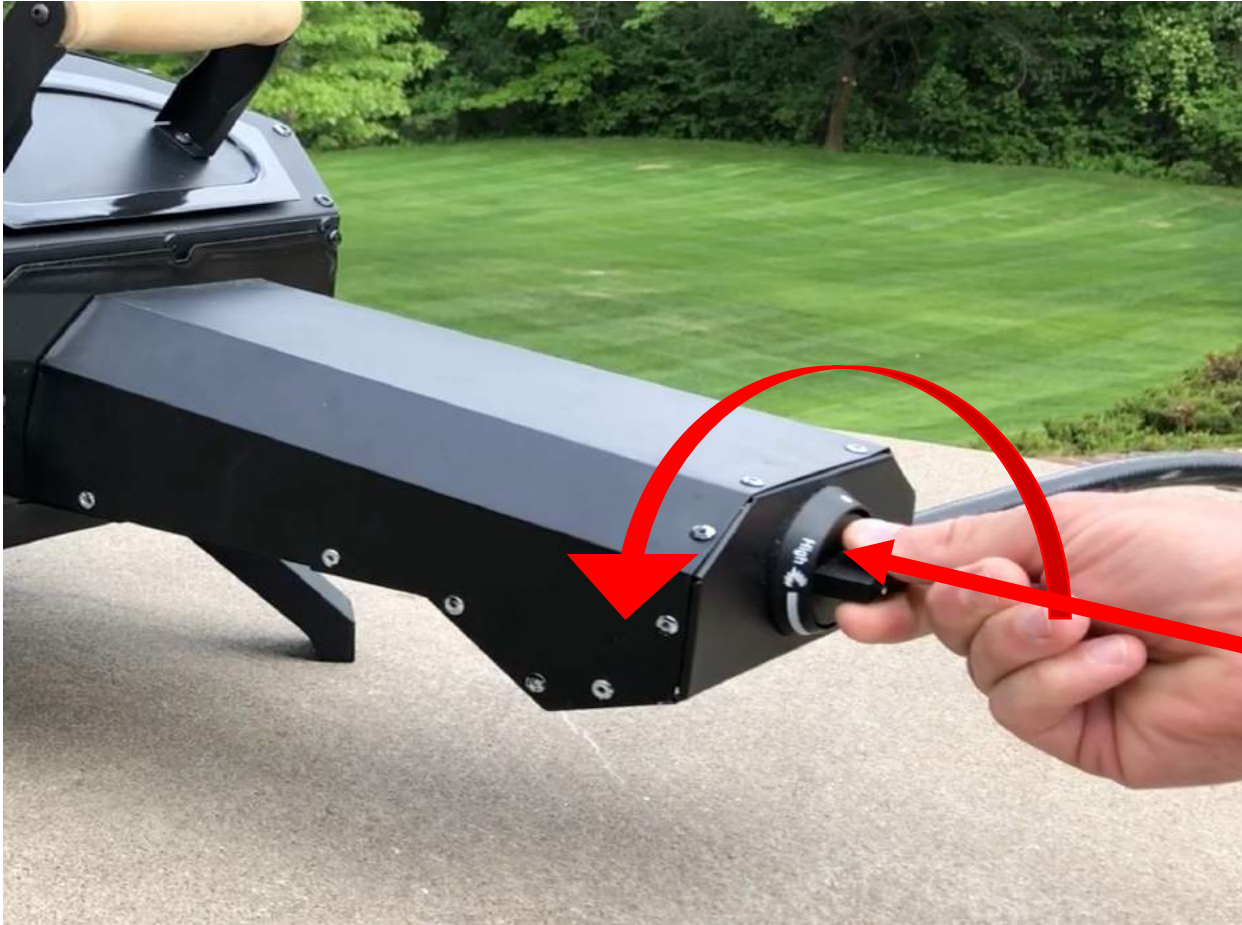
HIGH



LOW



STEP 8 Turn the knob to counter clockwise to the HIGH position while pushing the knob inwards. You will hear a click sound (which is the ignitor). Continue holding the knob inwards for 5 seconds. Holding the knob inwards for 5 seconds is required for the flame to stay lit. This is a safety feature.



STEP 9 If you cannot get the burner to ignite. Remove back access hatch and ignite manually with a long match or long lighter. Use heat resistant gloves for safety. To ignite manually, continue to hold knob in for 5 seconds while igniting and position knob in HIGH position.



GENERAL INSTRUCTIONS

WARNING: Only use this oven outdoors in a well-ventilated area. Do not use in a garage, building, breezeway or any other enclosed area.

WARNING: Keep ventilation openings for cylinder enclosure free and clear from debris.

WARNING: Your Bertello Oven shall not be used under overhead combustible construction.

WARNING: Your Bertello Oven is not intended to be installed in or on recreational vehicles and/or boats.

WARNING: Do not use the Bertello Oven within 24 inches of combustible materials.

WARNING: The entire cooking box gets hot when in use. Do not leave unattended.

WARNING: Keep any electrical supply cord and the fuel supply hose away from any heated surface.

WARNING: Keep the cooking area clear of flammable vapors and liquids such as gasoline, alcohol, etc., and combustible materials.

WARNING: Never store an extra (spare) LP cylinder under or near the Bertello Oven.

WARNING: The LP cylinder used with your Bertello Oven must be with a listed OPD (Overfilling Prevention Device) and a QCC1 or Type 1 CGA810) cylinder connection. The cylinder connection must be compatible with the Bertello Oven connection.

STORAGE AND/OR NONUSE

- The gas must be turned off at The liquid propane cylinder then The Bertello Oven is not in use.
- When the Bertello Oven is stored indoors, the gas supply must be DISCONNECTED and the LP cylinder stored outdoors in a well-ventilated space.
- LP cylinder must be stored outdoors in a well -ventilated area out of reach of children. Disconnected LP cylinder must not be stored in a building, garage or any other enclosed area.
- When the LP cylinder is not disconnected from the Bertello Oven, the appliance and LP tank must be kept outdoors in a well-ventilated space.

- The Bertello Oven should be checked for gas leaks and any obstructions in the burner tubes before using. (See Section: "Maintenance/Annual Maintenance").

CAUTION: Do not use oven cleaner, abrasive cleansers (kitchen cleansers), cleaners that contain citrus products, or abrasive cleaning pads on barbecue or cart surfaces.

Inside cooking module - Brush any debris off of burner tubes. **DO NOT ENLARGE BURNER PORTS (OPENINGS).** Wash inside of cooking box with warm soapy water and a water rinse.

Stainless steel surfaces - Wash with a soft cloth and a soap and water solution. Be careful to scrub with the grain direction of the stainless steel.

Do not use cleaners that contain acid, mineral spirits or xylene. Rinse well after cleaning.

Preserve Your Stainless Steel - Your Bertello Oven is made from stainless steel. To keep the stainless steel looking its best is a simple matter. Clean it with soap and water, rinse with clear water and wipe dry. For stubborn particles, the use of a non-metallic brush can be used.

IMPORTANT: Do not use a wire brush or abrasive cleaners on the stainless steel surfaces of your Bertello Oven as this will cause scratches

GAS INSTRUCTIONS

IMPORTANT LP CYLINDER INFORMATION

Failure to follow these **DANGER** statements exactly may result in a fire causing death or serious injury.

DANGER

NEVER Store a spare LP Cylinder under or near the Bertello Oven.

NEVER fill the tank beyond 80% full.

CONNECTING THE LIQUID PROPANE CYLINDER

All Bertello Oven liquid propane gas regulators are equipped with a UL-listed tank connection as per the latest edition of ANSI Z21.58. This will require a liquid propane tank that is similarly equipped with a Type 1 connection in the tank valve. This Type 1 coupling allows you to make a fast and totally safe hookup between your gas Bertello Oven and your liquid propane tank. It eliminates the chance of leaks due to a POL fitting that is not properly tightened. Gas will not flow from the tank unless the Type 1 coupling is fully engaged into the coupling.

WARNING: Make sure that the LP cylinder valve is closed. Close by turning valve clockwise.

DANGER:

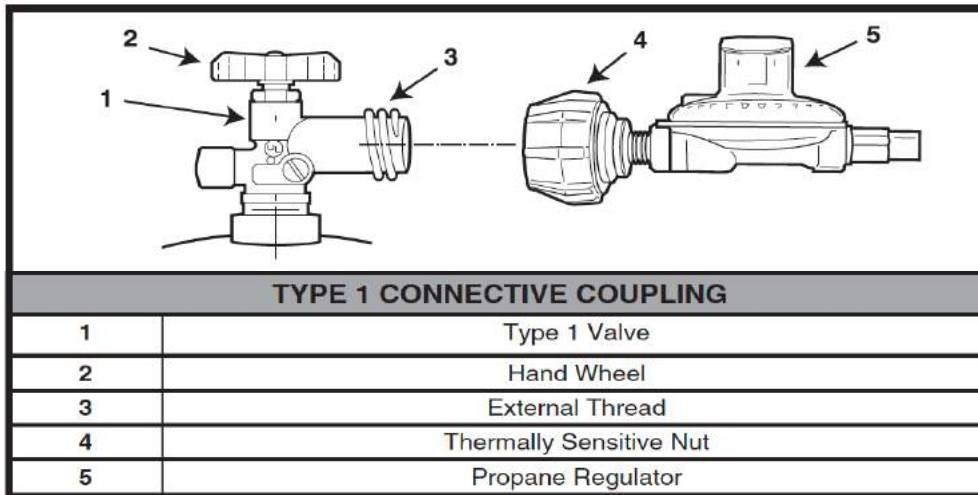
Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or flames will result in a fire or explosion which can cause serious bodily injury or death, explosion which can cause serious bodily injury or death, and damage to property.

The proper filling methods for the filling of your cylinder are by weight or volume, as described in NFPA 58. Please make sure your filling station fills your LP cylinder by weight or volume. Ask your filling station to read purging and filling instructions on the LP cylinder before attempting to fill.

LEAK CHECK PREPARATION

CHECK THAT ALL BURNER VALVES ARE OFF

Valves are shipped in the “OFF” position, but you should check to be sure that they are turned off. Check by pushing down and turning clockwise. If they do not turn, they are off. Proceed to the next step. If they do turn continue turning them clockwise until they stop, then they are off. Proceed to the next step.



To connect the hose to the propane tank:

Screw the regulator coupling onto the tank valve, clockwise, or to the right. Hand tighten only.

Note: This is a new type of connection. It tightens clockwise and will not allow gas to flow unless the connection is tight. The connection requires tightening by hand only.

WARNING: Do not use a wrench to tighten the connection. Using a wrench could damage the regulator coupling and could cause a leak.

You will need: LP cylinder, a soap and water solution and a rag or brush to apply it.

1) Mix soap and water.

2) Turn on the cylinder valve.

3) Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form, or if a bubble grows, there is a leak.

If there is a leak, turn off the gas and tighten the fitting. Turn the gas back on and recheck with the soap and water solution.

If the leak does not stop, do not use your Bertello Oven.

4) When leak checking is complete, turn gas supply OFF at the source and rinse the connections with water.

DANGER

Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. Sparks or open flames will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.

WARNING: You should check for gas leaks every time you disconnect and reconnect a gas fitting.

WARNING: Do not ignite burners when leak checking.

Check for leaks by wetting the connections with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows, there is a leak.

WARNING: If there is a leak at connections turn OFF the gas. DO NOT OPERATE THE OVEN.

When leak checks are complete, turn gas supply OFF at the source and rinse connections with water.

REFILLING THE LIQUID PROPANE CYLINDER

We recommend that you refill the LP cylinder before it is completely empty.

Removal of the LP cylinder

- 1) Close cylinder valve (turn clockwise).
- 2) Unscrew regulator coupling by turning counterclockwise, by hand only.

To fill, take the LP cylinder to a gas propane dealer, or look up “gas-propane” in the phone book for other sources of LP gas.

WARNING: We recommend that your LP cylinder be filled at an authorized LP gas dealer, by a qualified attendant who fills the cylinder by weight. IMPROPER FILLING IS DANGEROUS.

CAUTION: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

SAFE HANDLING TIPS FOR LIQUID PROPANE GAS CYLINDERS

- Liquid Propane (LP) gas is a petroleum product as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vaporizes and becomes gas.
- LP gas has an odor similar to natural gas. You should be aware of this odor.
- LP gas is heavier than air. Leaking LP gas may collect in low areas and prevent dispersion.
- To fill, take the LP cylinder to a gas propane dealer, or look up “gas-propane” in the phone book for other sources of LP gas.

WARNING: We recommend that your LP cylinder be filled at an authorized LP gas dealer, by a qualified attendant, who fills the tank by weight. IMPROPER FILLING IS DANGEROUS.

- Air must be removed from a new LP cylinder before the initial filling. Your LP dealer is equipped to do this.
- The LP cylinder must be installed, transported and stored in an upright position. LP cylinders should not be dropped or handled roughly.
- Never store or transport the LP cylinder where temperatures can reach 125° F (too hot to hold by hand - for example: do not leave the LP cylinder in a car on a hot day).

Note: A refill will last about 18-20 hours of cooking time at normal use. The fuel scale will indicate the propane supply so you can refill before running out. You do not have to run out before you refill.

- Treat “empty” LP cylinders with the same care as when full. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. Always close the cylinder valve before disconnecting.

CAUTION: Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

- Do not use a damaged LP cylinder. Dented or rusty LP cylinders or LP cylinders with a damaged valve may be hazardous and should be replaced with a new one immediately.

Liquid Propane (LP) Cylinder(s)

- The joint where the hose connects to the LP cylinder must be leak tested each time the LP cylinder is reconnected. For example, test each time the LP cylinder is refilled.
- Be sure the regulator is mounted with the small vent hole pointed downward so that it will not collect water. This vent should be free of dirt, grease, bugs etc.

WARNING: Replacement LP tanks must match the regulator connection supplied with this Oven.

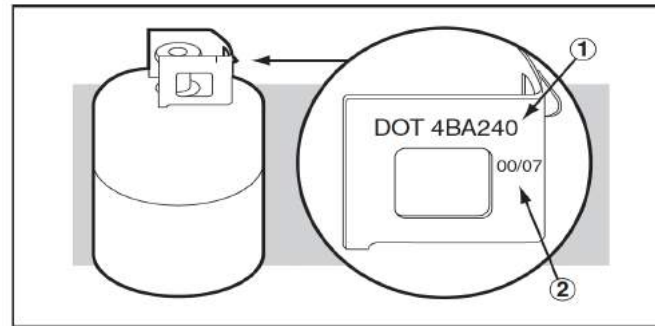
LIQUID PROPANE CYLINDER REQUIREMENTS

- Check to be sure cylinders have a D.O.T. certification (1), and date tested (2) is within five years. Your LP gas supplier can do this for you.
- All LP tank supply systems must include a collar to protect the cylinder valve.
- The LP cylinder must be a 20-lb. size approximately (18¼ inches high, 12¼ inches in diameter).
- The cylinder must be constructed and marked in accordance with the Specifications for LP - Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes or Transportation of Dangerous Goods; and Commission, as applicable.

IN CANADA

LIQUID PROPANE CYLINDER REQUIREMENTS

Note: Your retailer can help you match a replacement tank to your Bertello Oven.
The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders, T.C.



LIGHTING

DANGER

Failure to wait 5 minutes to allow the gas to clear if the Bertello Oven does not light, may result in an explosive flame-up which can cause serious bodily injury or death.

WARNING

Check hose before each use of barbecue for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the barbecue.

WARNING

The burner control knobs must be in the OFF position before turning on the liquid propane cylinder tank valve.

1. Turn the cylinder on by slowly turning the cylinder valve counterclockwise.
2. Turn the BURNER control knob to START/HI
3. You will hear the electronic ignition sparking. Hold the knob down for 5 to 10 seconds after the gas burner ignites. This is a required safety feature.
4. Check that the burner is lit by looking through the front of the oven or through the fuel access opening. Keep fuel access door in place when igniting gas burner.

TO EXTINGUISH

Turn burner control knob clockwise to the OFF position. Turn the gas supply OFF at the source.

Guidance For Assembly & Operation Instructions

This guidance is mainly based on standards: BSEN 498:2012 and BSEN 484:1998

This guidance indicates both mandatory and suggestive clauses which will be identified in the following text.

- 1: EN 498:1997: *Specification for dedicated liquefied petroleum gas appliances - Barbecues for outdoor use.*
2. EN 484:1997: *Dedicated liquefied petroleum gas appliances - Independent hotplates, including those incorporating a grill for outdoor use.*

The recommended hose tube length is 5 ft or less.

Do not use this product on the flammable plate.

Read Instructions before using this appliance.

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

Do not modify the appliance

2 YEAR WARRANTY ON ALL BERTELLO PRODUCTS - Please contact us at info@Bertello.com for more info.

MADE IN CHINA