



PROFESSIONAL

TYL-PZ0705

INSTRUCTIONS MANUAL



15" GAS-POWERED PIZZA OVEN

360° ROTATABLE PIZZA STONE FOR EVEN COOKING

www.tylrhome.com

PROFESSIONAL SERIES

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IMPORTANT SAFEGUARDS

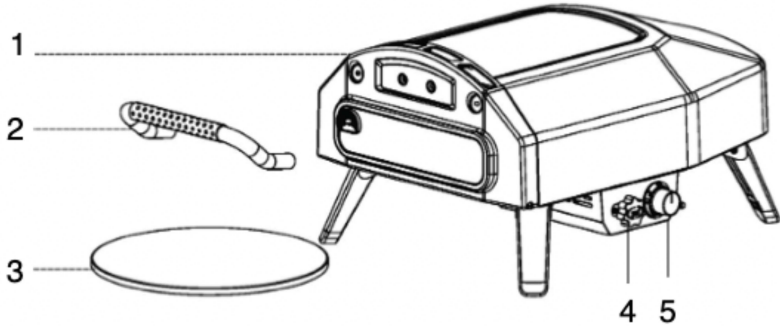
When using this appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, or injury, including the following:

- 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.
- Children should not be left alone or unattended in an area where the oven is being used. Do not allow children to sit, stand or play around the oven at any time.
- Ensure the gas hose is not tangled and comes away from the oven. Do not pass the hose under the oven.
- Never let clothing or other flammables come in contact with or too close to any burner or hot surface until it has cooled.
- 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 look directly into the mouth of the oven when lighting, as flames may escape during the initial lighting process.
- If the flames have been extinguished, switch off the gas supply immediately for at least 5 minutes before relighting.
- Do not leave the oven unattended while lit.

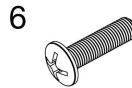
- When using the oven, do not touch the exterior, pizza stone or immediate surroundings as these areas become extremely hot and could cause burns.
- Do not use the oven to cook extremely fatty meats or other ingredients which increase flare-up.
- When using your oven, protective heat-resistant gloves should be always worn to avoid burns.
- Keep the area surrounding the oven free from combustible material including fluids, trash, and vapors such as gasoline or lighter fluid.
- Do not obstruct the flow of combustion and ventilation air.
- For outdoor use only. 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 clothes, plastic, or any other inflammable materials.

**SAVE THESE INSTRUCTIONS.
FOR OUTDOOR USE ONLY.**

PARTS AND FEATURES



- 1 Oven body
- 2 Handle
- 3 Pizza stone
- 4 360° rotation knob
- 5 Gas control knob
- 6 Fixing screws for handle (2 pcs.)



Accessories



Pizza peel



Pizza cutter

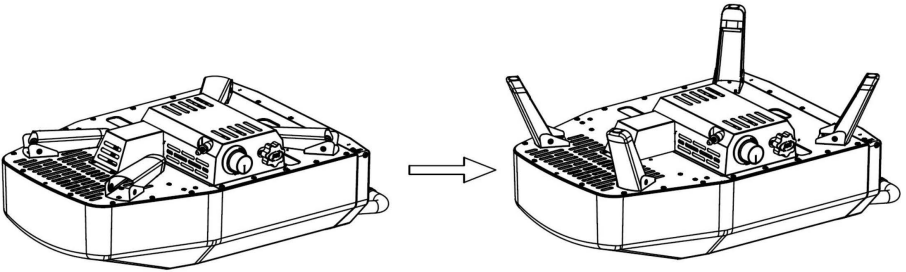


Carrying bag

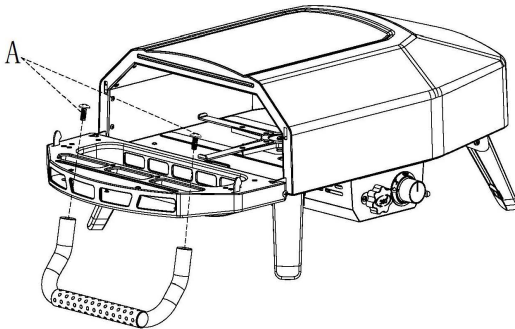
ASSEMBLING YOUR PIZZA OVEN

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

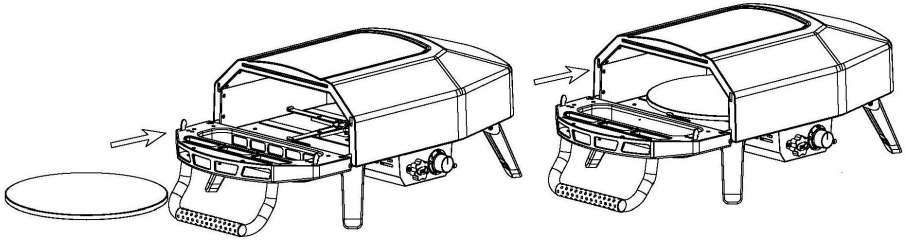
1. Unfold the legs.



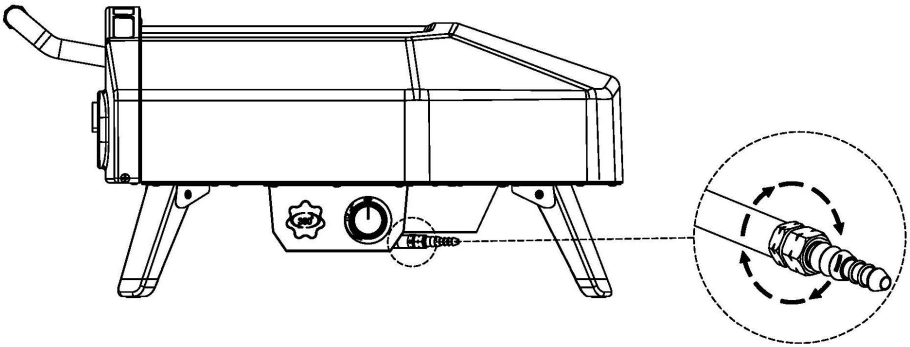
2. Install the handle.



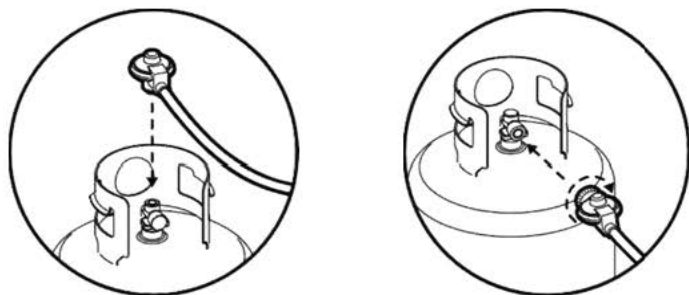
3. Insert the pizza stone into the oven, and set upon the metal holder.



4. Connect a gas hose to a propane or LPG gas nozzle.



5. Connect the hose with regulator to the propane or LPG gas tank, following the instructions for your regulator accordingly.



Checking for Gas Leaks

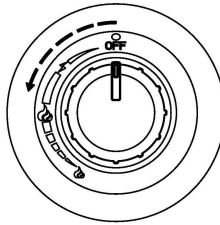
Before each use, check all gas connections for leaks. If the smell of gas is detected at any time, immediately stop using the pizza oven and check the entire system for leaks.

1. Make sure the pizza oven **gas control knob** is in the OFF position.
2. Open the gas tank valve.
3. Apply soapy water to all connections between the pizza oven and the gas tank. Bubbles will appear where a leak is present.
4. If leak is present, immediately switch off the gas supply and check the gas fittings. If bubbles continue, switch off the gas and contact customer service. Never use the oven that has failed a leak test.

OPERATING YOUR PIZZA OVEN

Lighting the Burner

1. Make sure the **gas control knob** is in the OFF position before turning the gas tank valve on.
2. Push the **gas control knob** in and slowly turn counter-clockwise as you allow gas to flow into the oven, until you hear a click and the burner ignites. Hold in for another 5 seconds after ignition, then release.



Using the Pizza Oven

1. Close the oven door and allow the pizza stone to preheat to desired temperature. We suggest to use the **gas control knob** to set flame output to the maximum when preheating.
2. Once preheated, open the oven door and use the pizza peel to place the pizza on the pizza stone inside the oven.

NOTE: *Dust your pizza peel with flour or cornmeal to prevent sticking when transferring pizzas to and from the stone.*

3. Cook pizza to desired doneness. Use the **360° rotation knob** to turn the pizza stone and help cook the pizza evenly.

4. When pizza is done, use the pizza peel to carefully remove the pizza from the oven.
5. Turn the **gas control knob** to OFF and close the gas tank valve.

HELPFUL TIPS FOR MAKING PIZZA

1. Use dough and pizza peel at room temperature. Cold dough will spring back on itself; warm dough will stretch too much and tear. Stretching pizza on warm peel will also cause the dough to sweat and stick.
2. Flour your hands and your working surface before stretching your pizza. Additionally, flour the pizza peel to prevent stretched pizza from sticking.
3. Keep your toppings light, and do not allow toppings to rest on the dough for too long to prevent sauce from seeping through.
4. For faster heat up, close the oven door while preheating the pizza oven; leave the door open while pizza is cooking.
5. Rotate your pizza every 20-30 seconds using the **360° rotation knob** for an even bake on your crusts and toppings.
6. Allow some time in between cooking pizzas. This gives you time to properly preheat the pizza oven and prepare next pizza to be cooked.

CLEANING AND MAINTENANCE

To clean the pizza oven interior, run the oven at maximum setting to burn off excess food. Once cool, wipe the inside with clean paper towels or soft cloth.

To clean the exterior, use a soft damp cloth. Do not use abrasive cleaning products.

Cleaning the Pizza Stone

1. Allow your pizza stone to cool completely before cleaning it.
2. Scrape away any debris or crusted-on bits with bench scraper or spatula.
3. If there are more stubborn bits that need loosening, quickly wipe the surface with a damp cloth. DO NOT use soap or any cleaning solution.
4. Use a pizza stone brush or a scouring pad to scrub all remaining crumbs and debris off, then wipe clean with a slightly damp cloth.
5. Let the pizza stone air dry completely before using again.

Storage

Store the pizza oven out of direct sunlight and indoors where possible. Do not expose to harsh weather conditions such as snow, heavy rain and strong wind.

When not using for an extended period of time, store the pizza oven safely with the provided carrying cover. Wait for the oven to cool completely before moving.

TROUBLESHOOTING

Problem	Possible Solutions
Burner will not light.	<ul style="list-style-type: none">• Ensure that your gas tank is not empty.• Clear any debris from the regulator and gas tank connections, then reattach the regulator.• Review the lighting steps on page 8.
Low flame.	<ul style="list-style-type: none">• Ensure that your gas tank is not empty.• Turn off gas control knob, wait 30 seconds and light oven. If flames are still low, turn off gas control knob, close gas tank valve and disconnect regulator. Reconnect regulator again and perform a leak test. Open gas tank valve, wait 30 seconds then light oven again.
Flame suddenly goes out.	<ul style="list-style-type: none">• If flames go out while lighting the burner, wait 5 minutes before relighting. Review the lighting steps on page 8. After ignition, continue to push in the control knob for 20 seconds, then release• If the oven is being used in the wind, turn front of oven away from the wind.
Oven running too hot.	<ul style="list-style-type: none">• Use the gas control knob to reduce the burner's flame output.

Oven makes a roaring sound.	<ul style="list-style-type: none">• Turn off the oven. Wait for 5 minutes, then relight.
Oven flares up.	<ul style="list-style-type: none">• Clean oven interior.• Adjust gas control knob to lower setting.• Trim excess fats from food before cooking.

WARRANTY TERMS AND CONDITIONS

ONE-YEAR LIMITED WARRANTY ON PARTS AND LABOR

TYLR provides a warranty to the original purchaser of this product against defects in materials and workmanship for one year. If a product covered by this warranty is determined to be defective within the warranty period, **TYLR** will repair or replace the defective part with a new or remanufactured part free of charge subject to terms and conditions stated herein.

To obtain warranty service, proof of purchase in the form of a sales invoice or copy thereof is required to show that a product is within the warranty period. If any one of the documents cannot be produced, corresponding fees for labor and replacement parts will be charged.

Parts and Labor

There will be no charge for parts and labor during the warranty period. Replacement parts or units may be new or recertified and are upon **TYLR**'s option and sole discretion. Replacement parts and units are warranted for the remaining portion of the original warranty. Our decision on all questions relating to complaints as a result of defects, either workmanship or materials, shall be conclusive and you shall agree to abide by such decision. Any unit or defective part that have been replaced shall become **TYLR**'s property. After the lapse of this warranty, a charge will be made on all labor and replacement of parts.

Types of Services

Defective Products must be sent to any **TYLR** service center to obtain warranty service. **TYLR** is neither responsible for transportation costs to the service center nor **TYLR** will cover return shipping to the customer. Product returns to **TYLR** service centers must utilize either the original carton box and shipping material or packaging that affords an equal degree of protection.

For home service, the transportation fee of **TYLR** service personnel will be charged to the customer, depending on the location. Our service personnel reserve all rights to refuse to attend to any equipment installed in an inaccessible location or any other hazardous situation.

LIMITATIONS AND EXCLUSIONS

TYLR one-year limited warranty only covers defects in materials and workmanship; however, this warranty does not cover the following:

1. Damage resulting from accidents, transport, misuse, abuse, alteration, tampering, or failure of the purchaser to follow normal operating procedures outlined in the user's manual.
2. Damage caused by negligence and poor maintenance.
3. Defects or damage due to spillage of food/liquids or improper usage of electrical supply or electrical circuit, major fluctuations in voltage, exposure to rain or moisture, wrong fuel or oil used.
4. Damage, losses, and defects as a result of fire, flood, or other Acts of God.
5. Normal wear-and-tear, corrosion, rusting, or stains.

6. Defects & damage arising from improper testing, operation, usage of the wrong component, demonstration, maintenance, installation, adjustment, or any alteration or modification of any kind.
7. Scratches & damage to the outer surface areas and externally exposed parts that are due to normal customer use.
8. General maintenance & routine servicing.
9. Claims for damaged/missing parts after 7 days from the date of purchase.
10. If any part or parts of the unit are replaced with a part or parts not supplied or approved by us, or if the unit has been dismantled or repaired by any person other than a **TYLR** authorized technician.
11. Any equipment/product which has its serial number removed or made illegible/tampered with.
12. If the warranty card is altered, defaced, or erased in any manner whatsoever.
13. If the unit is used for purposes other than household use, such as commercial use.

The one (1) year warranty covers the igniter and gas control knob. However, this warranty does not cover parts (i.e. stone, exterior casing, accessories, burners) that are subject to wear and tear, rust, stains, corrosion, and improper use.

This one-year limited warranty does not cover Products sold **“AS IS”**, **“FACTORY RECTIFIED”**, or by a non-authorized reseller.

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED OR DESCRIBED ABOVE. ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED IN DURATION TO THE PERIOD OF TIME SET FORTH ABOVE. **TYLR'S** TOTAL LIABILITY FOR ANY AND ALL LOSSES AND DAMAGES RESULTING FROM ANY CAUSE WHATSOEVER INCLUDING **TYLR'S** NEGLIGENCE, ALLEGED DAMAGE, OR DEFECTIVE GOODS, WHETHER SUCH DEFECTS ARE DISCOVERABLE OR LATENT, SHALL IN NO EVENT EXCEED THE PURCHASE PRICE OF THE PRODUCT. **TYLR** SHALL NOT BE RESPONSIBLE FOR LOSS OF USE, COMMERCIAL LOSS, LOST REVENUE OR LOST PROFITS, OR OTHER INCIDENTAL OR CONSEQUENTIAL DAMAGES. THIS WARRANTY IS SUBJECT TO CHANGE WITHOUT NOTICE.

IMPORTANT: Please present sales invoice as proof of purchase whenever you require our service during the warranty period.

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