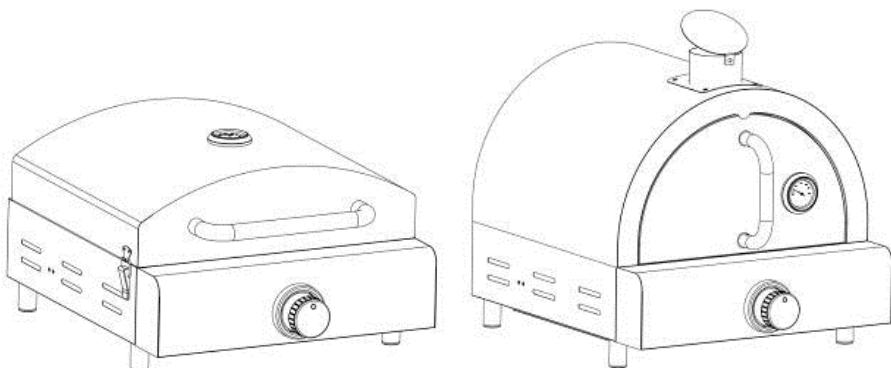


EUROGRILLE®



Portable Pizza Oven

User Manual

RETAIN THIS MANUAL FOR FUTURE REFERENCE
PLEASE READ THIS MANUAL CAREFULLY BEFORE USE

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Safety Reminders

CAUTION

- Use outdoors only.
- Read the instructions before using the appliance.
- Warning: accessible parts may be very hot. Keep young children away.
- This appliance must be kept away from flammable materials when being used.
- Turn off the gas supply at the gas cylinder after using it.

Use Outdoors Only

This appliance should only be used in an above ground, open-air environment with natural ventilation, without stagnant areas and where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any outdoor enclosure in which the appliance is being used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. See Figure 1.
- Within a partial enclosure that includes an overhead cover and no more than two walls. See Figures 2 & 3.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - At least 25% of the total wall area is completely open; and
 - At least 30% of the remaining wall area is open and unrestricted. See Figures 4 & 5.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area.

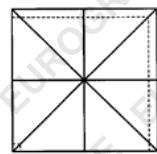
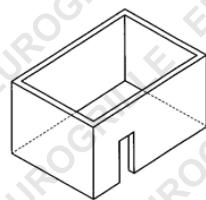


Figure 1: Enclosure with walls on all sides but no overhead cover.

Figure 2: Partial Enclosure with overhead cover and no more than two walls.

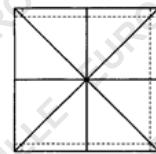
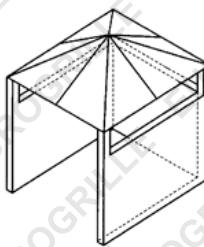
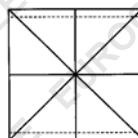
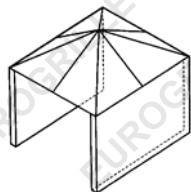


Figure 3: Partial Enclosure with overhead cover and no more than two walls.

Figure 4: Open side at least 25% of total wall area. 30 % or more in total of the remaining wall area is open and unrestricted.

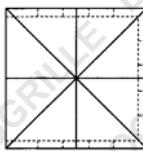
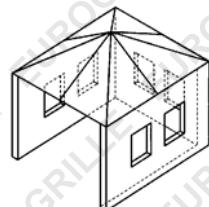


Figure 5: Open side at least 25% of total wall area. 30 percent or more in total of the remaining wall area is open and unrestricted

Gas Cylinder Safety Information

- This appliance is designed to be used with a gas cylinder not exceeding **9KG**.
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- Never store a spare cylinder under the barbecue shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from this appliance.

IMPORTANT:

- When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedures:
 - Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the regulator from the cylinder.
 - Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
 - Remove the gas cylinder from the enclosure before disconnecting the regulator from the appliance.
 - Tighten all connections before placing the gas cylinder back in its enclosure.
 - The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to the appliance before using the appliance.

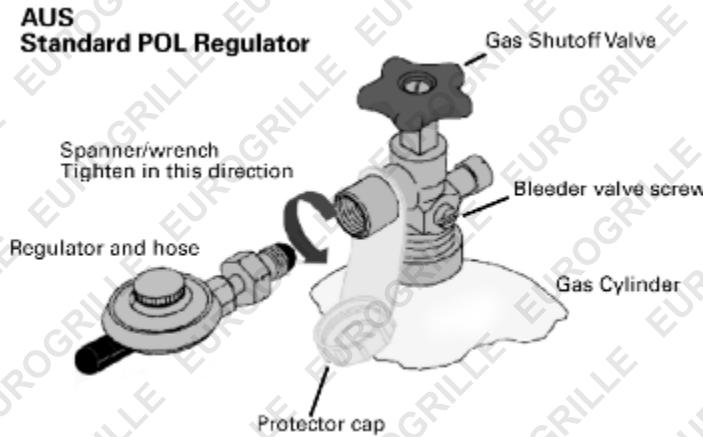
Regulator Connection

1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution.

Gas Leak Testing Procedure

Never use a naked flame to check for gas leaks. Always use the following procedure to check for gas leaks.

1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists then contact your distributor or the manufacturer for assistance.



Please Do

- Use a spanner to tighten all gas fittings
- Check all gas hoses and line connections for damage, cuts or cracks each time before using the appliance.
- Always test for leaks with soapy water.
- Check all burners regularly for insect nests such as spiders, ants, etc. Nests are dangerous and need to be fully cleaned.
- Have the gas cylinder filled by an authorised gas supplier.
- Always wear protective gloves when handling hot components.
- Clean and maintain the appliance after each use.
- Use the grill at least 1.5m away from any wall or surface, combustible material, gasoline, flame liquids or vapours.
- “Burning off” the appliance after every use (for approx. 15 minutes) will keep excessive food residue to a minimum.

Please Do Not

- Lean over the appliance when lighting it.
- Store combustible material, gasoline or flammable liquids or vapours within the vicinity of the appliance.
- Use the appliance with any cover on.
- Use plastic or glass utensils on the appliance.
- Use the appliance in strong winds.
- Dismantle the control valves.
- Test for gas leaks with a naked flame.
- Lay the gas cylinder down (always keep upright).
- Use the appliance indoors.

- Modify the constructions of the appliance or the size of any burner, injector orifice or any other components.
- Move the appliance when using it.
- Obstruct any ventilation of the appliance.
- Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance.
- Use charcoal or any other solid fuel in this appliance.
- Disconnect any gas fittings while the appliance is being used.
- Use a rusty or dented gas cylinder with a damaged gas valve.
- Fill the gas cylinder beyond 80% capacity.

Connection to the Appliance

Before connecting, please ensure that there are no debris caught in the head of the gas cylinder, regulator, burner and burner parts.

If the hose is replaced, it must be secured to the appliance and regulator connections.

After connecting, **CHECKING FOR GAS LEAKS** is a must. Please follow these methods to check for gas leakages:

- Ensure that the control valve is “OFF”.
- Connect the cylinder to the regulator, regulator to hose and hose to the appliance, ensure that the connections are secured, then turn ON the gas.
- Brush soapy water on the hose and all joints. If bubbles appear, it means that there is a gas leak. You have to reconnect or replace the part or joint that's leaking gas.
- Re-test after fixing the fault. Turn OFF the gas at the cylinder after testing.

Lighting the Appliance

1. Open the lid and make sure that the knob is on the OFF (●) position.
2. Push down the knob and turn the knob counter clockwise to the HIGH (🔥) position, then the burner could be lit. If the burner does not light, turn off the knob and wait for 5 minutes, then repeat this process.
3. Adjust the heat by turning the knob to the High (🔥) / Low (🔥) position.
4. To turn the barbecue OFF, turn the cylinder valve or regulator switch to the “OFF” position and then turn all of the control knobs on the barbecue clockwise to the “OFF” (●) position.

For Match-Lighting

1. Open the lid and make sure that the knob is on the OFF (●) position.
2. Place a match into the match holder chain and light up the match, then put the match into the burner, then push down the knob and turn the knob counter clockwise to the HIGH (🔥) position.

Before cooking for the first time, light all of the main burners and keep them burning for 15 minutes with the lid closed and the knob at the HIGH (🔥) position. This will “heat-clean” the internal parts and dissipate any odour from the painted finish. The colour of the cooking area may change a little. That is normal due to the nature of the material.

Cleaning and Maintenance

All cleaning and maintenance procedures should be carried out when the appliance is cool and with the fuel supply turned OFF at the gas cylinder after each use.

- **DO NOT** misidentify brown or black accumulation of grease and smoke for paint. The interiors of the gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with a scrub brush on the insides of the grill lid and bottom. Rinse and allow it to completely air-dry.
- **DO NOT** apply a caustic grill / oven cleaner over painted surfaces.
- **DO NOT** use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.

Plastic Parts

Wash them with warm, soapy water and wipe them dry.

Porcelain Surfaces

Because of their glass-like composition, most residues can be wiped away with a baking soda/water solution or a specially-formulated cleaner. Use non-abrasive sourcing powder for stubborn stains.

Painted Surfaces

Wash them with a mild detergent or non-abrasive cleaner and warm, soapy water. Wipe them dry with a soft, non-abrasive cloth.

Stainless Steel Surfaces

Stainless steel would get rusty if it is not maintained well. To maintain your grill's high quality appearance, wash it with a mild detergent and warm soapy water and wipe it dry with a soft, non-abrasive cloth after each use. Use a stainless steel protection liquid like WD-40 on the surface to avoid rust.

Cooking Grid

Use a mild, soapy water solution. Non-abrasive scouring power can be used on stubborn stains, then rinse with water.

Pizza Stone

CAUTION

1. **DO NOT** use the pizza stone over an open flame.
2. Avoid extreme temperature changes to the pizza stone. **DO NOT** place frozen foods on a hot pizza stone.
3. The pizza stone is fragile and can break if bumped or dropped.
4. The pizza stone is very hot when it is being used and it will remain very hot for a long time after use. Please wait until it has cooled down completely before re-using it.
5. **DO NOT** cool down the pizza stone with water when it is still very hot.
6. After cleaning the pizza stone with water, please dry it first before re-using it.

Cleaning the Burner Assembly

Follow these instructions to clean the burner assembly:

1. Turn the gas off at the control knobs and the LP Tank.
2. Remove the cooking grates, the grease tray and the grease cup.
3. Remove the screw at the end of the burner using a screwdriver.
4. Carefully lift each burner up and away from the valve openings.
5. Wire brush the entire outer surface of the burner to remove food residues and dirt.
6. Clean any blocked ports with a stiff wire, such as an open paper clip.
7. Check the burner for any damage; due to normal wear-and-tear and corrosion, some holes may become enlarged. If any large cracks or holes are found, replace the burner.
8. Carefully re-fit the burners.
9. Replace the screw at the end of the burner.
10. Replace the grease tray and the cooking grates.

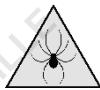
Inspect the burner for any damage (cracks or holes). If any damage is found, replace it with a new burner. Reinstall the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet.

There are three ways to clean the burner tubes. Use the one that's easiest for you.

1. Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



2. Use a narrow bottle brush with a flexible handle (**DO NOT** use a brass wire brush), run the brush through each burner tube and burner several times.
3. Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure that air comes out of each hole.



CAUTION: NATURAL HAZARD – SPIDERS

Sometimes, spiders and other insects climb into the grill tubes that are attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas.

Clean the burners prior to using them after being stored for a while, at the beginning of grilling season or after a period of one month of not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it. An obstruction can result in a "flashback" (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

Abnormal Operation

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the yellow flame.
- Grills plates becoming sooty.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burner extinguished by trolley doors.
- Gas valves that are difficult to turn.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner will not light.	<ul style="list-style-type: none"> ■ No gas flow. ■ Coupling nut and regulator not fully connected. ■ Obstruction of gas flow. ■ Disengagement of burner to valve. ■ Is grill assembled correctly? 	<ul style="list-style-type: none"> ■ Check to see if LP tank is empty. ■ Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only-do not use tools. ■ Clear burner tube(s). ■ Reengage burner and valve. ■ Check steps in assembly instructions.
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> ■ Out of gas. ■ Excess flow valve tripped. 	<ul style="list-style-type: none"> ■ Check for gas in LP tank. ■ Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.
Flames blow out.	<ul style="list-style-type: none"> ■ High or gusting winds. ■ Low on LP gas. ■ Excess flow valve tripped. 	<ul style="list-style-type: none"> ■ Turn front of grill to face wind or increase flame height. ■ Refill LP tank. ■ Refer to "Sudden drop in gas flow" above.
Flare-up.	<ul style="list-style-type: none"> ■ Grease buildup. ■ Excessive fat in meat. ■ Excessive cooking temperature. 	<ul style="list-style-type: none"> ■ Clean grill. ■ Trim fat from meat before grilling. ■ Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> ■ Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> ■ Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. ■ After grill cools, remove and clean all parts.
Flashback (fire in burner tube(s).	<ul style="list-style-type: none"> ■ Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> ■ Turn knobs to OFF. Clean burner and/or burner tubes.

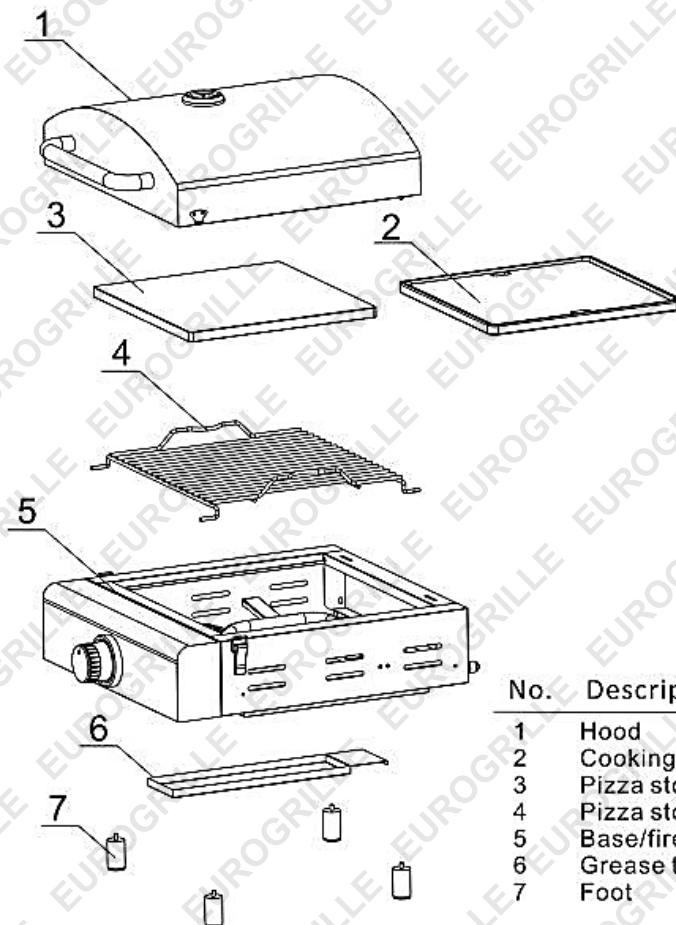
Technical Information

Test Point Pressure	2.75KPA
Total Nominal Gas Consumption	11.6 MJ/h
Gas Type	Universal LPG
Nominal gas consumption	Main burner 11.6MJ/h x 1
Injector Size	0.93mm

- The minimum cylinder size that can be used with this appliance is 9kgs.
- The thread type of this appliance is G1/4B-19.

3-in-1 Pizza Oven

Included Items



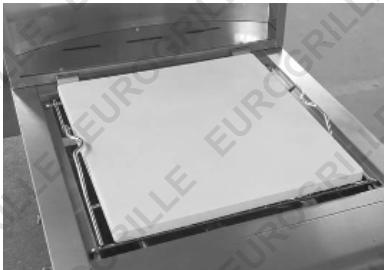
No.	Description	Qty
1	Hood	1
2	Cooking plate	1
3	Pizza stone	1
4	Pizza stone holder	1
5	Base/fire box	1
6	Grease tray	1
7	Foot	4

Assembly Instructions

1. Open lid and remove plastic cable tie.



3. For using with pizza stone.



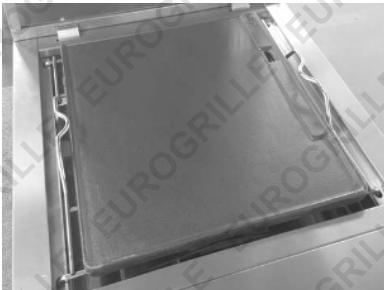
5. Grease cup assembly.



2. Install thermometer.



4. For using with cooking plate.

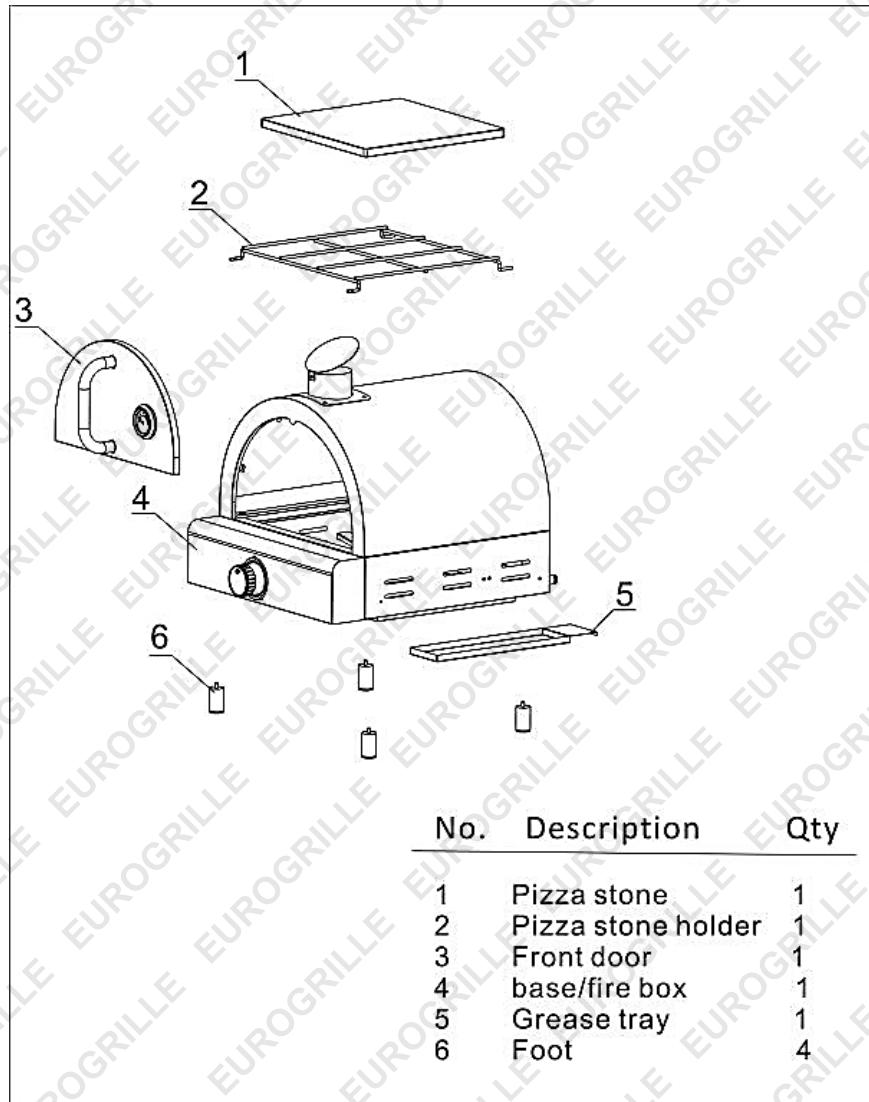


6. Hood is removable.



Dome Pizza Oven

Included Items



Assembly Instructions

1. Remove cable ties and cardboard.



3. Pizza stone assembly



2. Install the chimney exhaust and feet. There may be some extra nuts or bolts included in case you lose or damage any.



4. Grease cup assembly



5. Front door

Please take it away or put it on like how the following photo shows it:





Some experts believe the incorrect or prolonged use of almost any product could cause serious injury or death. For information that may reduce your risk of serious injury or death consult the points below and additionally, the information available at www.datastreamserver.com/safety

- Consult all documentation, packaging and product labelling before use. Note that some products feature online documentation which should be printed and kept with the product.
- Check product for loose / broken / damaged / missing parts, wear or leaks (if applicable) before each use. Never use a product with loose / broken / damaged / missing parts, wear or leaks (if applicable).
- Products must be inspected and serviced (if applicable) by a qualified specialist every 6 months assuming average residential use by a person of average weight and strength, above average technical aptitude, on a property matching average metropolitan specification. Intended use outside these guidelines could indicate the product is not suitable for intended use or may require more regular inspection or servicing.
- Ensure all possible users of the product have completed an industry recognised training course before being given access to the product.

- The product has been supplied by a general merchandise retailer that may not be familiar with your specific application or your description of the application. Be sure to attain third party approval for your application from a qualified specialist before use regardless of prior assurances by the retailer or its representatives.
- This product is not intended for use where fail-safe operation is required. As with any product (take an automobile, aircraft, computer or ball point pen for example) there is always a small chance of a technical issue that needs to be repaired or may require replacement of the product or a part. If the possibility of such failure and the associated time it takes to rectify could in any situation inconvenience the user, business or employee or could financially affect the user, business or employee then the product is not suitable for your requirements. This product is not for use where incorrect operation or a failure of any kind, including but not limited to a condition requiring product return, replacement, service by a technician or replacement of parts could cause a financial loss, loss of employee time or an inconvenience requiring compensation.
- If this item has been purchased in error considering the points above simply contact the retailer directly for details of their returns policies if required.

