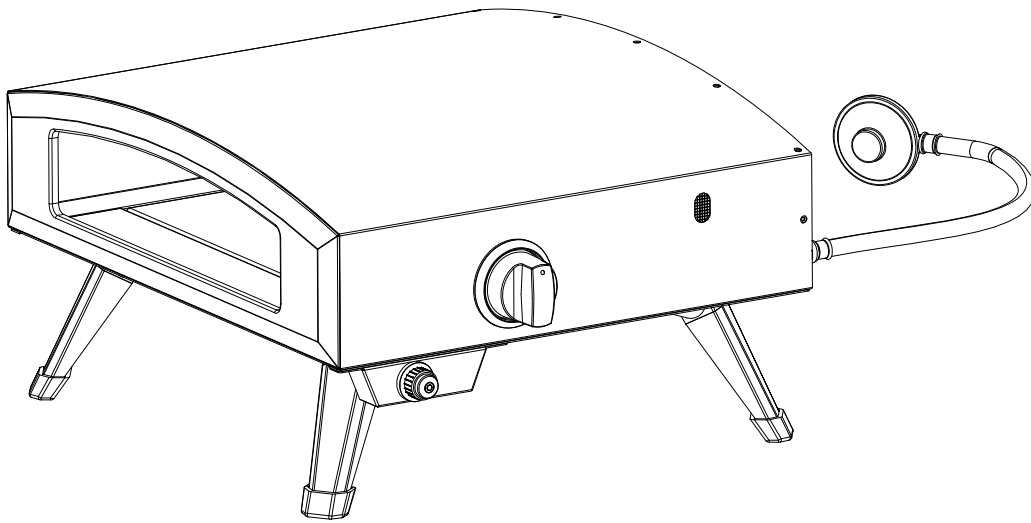


Gas Pizza oven

Assembly Instructions - Please keep for future reference

363/2293



Dimensions

Width - 57cm

Depth - 50cm

Height - 28.6cm



Important - Please read this instructions fully before using the appliance

If you need help or have damaged or missing parts, call the **Customer Helpline: 03456 402020**.
Please visit the website www.argos.co.uk for more information.

Produced in China. Sainsbury's Supermarkets Ltd. Argos Limited, London EC1N 2HT, UK. Sainsbury's (NI) Ltd
And Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, BT8 6FX, UK

Safety and Care Advice

Important - Please read this instructions fully before using the appliance

- Assembly time: approx. 5 mins.
- Retain these instructions for future reference.
- Use outdoors only.
- Do not use the oven or store gas bottles below ground level. LPG(Liquefied petroleum gas) is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- For use with LPG (Liquefied petroleum gas) bottled gas only. A suitable regulator must be used for butane, propane or mixes.
- Do not use within 1m of any flammable structure or surface. Do not use under any combustible surface.
- LPG(Liquefied petroleum gas) cylinders should never be placed directly underneath the oven
- LPG(Liquefied petroleum gas) cylinders should never be stored or used laid on their side, in the horizontal position. A leak would be very serious and liquid could enter the gas line with serious result.
- Never store gas bottles indoors.
- Do not move the appliance during use.
- Do not move the oven until it has completely cooled after use.
- This oven must not be left unattended when lit.
- Warning: accessible parts may be very hot. Keep young children away.
- Turn off the gas supply at the gas cylinder after use.
- Never cover a oven until it has completely cooled.
- Use this oven only on a stable and flat surface.
- Before using this oven perform a leak test. This is the only safe way to detect any gas leaking from joints and connections of the oven after assembly.
- Perform the leak test annually and whenever the gas bottle is removed or replaced.
- Do not use aerosols near this oven.
- Failure to follow the manual's instructions could result in serious injury or damage.
- Do not modify the appliance. Modification of this oven may be dangerous, is not permitted and will nullify any warranty.
- This appliance must be kept away from flammable materials during use.
- All the parts sealed by the manufacturer or his agent shall not be manipulated by the user.
- If you have any queries regarding these instructions, contact your local dealer.

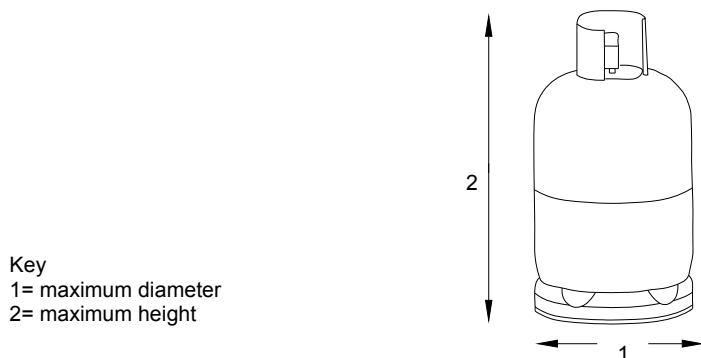
Gas and Regulator

This oven can use either propane or butane or propane/ butane mixed LPG (Liquefied petroleum gas) bottled gas. Propane bottles, will supply gas all year round, even on cold winter days. Butane bottles will supply sufficient gas in summer, but it may affect the performance of the oven and restrict the heat output available from the burners, particularly once the gas temperature starts to fall below +10°C. A spanner may be required to change gas bottles.

- The hose should hang freely with no bends, twisting, tension, folds, or kinks that could obstruct free flow of gas. Always inspect the hose for cuts, cracks, or excessive wear before use.
- Apart from the connection point, no part of the hose should touch any hot oven parts. If the hose shows any sign of damage it must be replaced with a hose suitable for use with LPG gas which meets the national standards for the country of use.
- A suitable hose must comply with EN16436-1-class, 2-8mm-10, and the length should not exceed 1.5 metres.

Safety and Care Advice

For optimal performance, we suggest to use a 5-15kg gas bottle. The maximum dimension of the gas bottle is dia 31.5cm and height 58cm.



Always place the gas bottle at the side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose. The hose length should not exceed 1.5 metres. Please ensure the hose is not touching any part of the pizza oven.

This appliance is only suitable for use with low-pressure butane or propane gas and 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/nut. This oven is set to operate a 28-30 mbar regulator with butane gas or a 37mbar regulator with propane gas. Use a suitable regulator certified to EN16129. Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Installation

Selecting a Location

CARELESS USE CAUSES FIRE

Do not use in areas which prohibit open fires.

Do not use close to flammable materials, including wooden decking and fences.

Do not use near dry vegetation.

Precautions

Do not obstruct any ventilation openings in the oven body. Position the gas bottle on level ground next to the oven and safely away from any source of heat. Should you need to install or change the gas bottle, confirm that the oven is switched off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding.

Fixing a Regulator to the Gas Bottle

Control knob **MUST** be in the off position. Connect the regulator to the gas bottle according to your regulator and bottle dealer's instructions.

Leak Testing (Always perform a leak test in a well-ventilated area)

Control knob **MUST** be in the off position. Turn the gas on / open the gas control valve on the gas bottle or regulator. Check for leaks by brushing a solution of $\frac{1}{2}$ water and $\frac{1}{2}$ liquid detergent / soap over all the gas system joints, including gas bottle valve connections, hose connections, and regulator connections. **NEVER USE AN OPEN FLAME** to test for leaks at any time. If bubbles form over any of the joints there is a leak. Turn off the gas supply at the gas bottle. Retighten all joints. Repeat test. If bubbles form again do not use the oven. Always wipe the mixed solution ($\frac{1}{2}$ water and $\frac{1}{2}$ liquid detergent / soap) from all joints and connections after leak testing. Leak test annually, and whenever the gas bottle is removed or replaced.

BATTERY INSTALLATION AND REPLACEMENT

Batteries should be installed by an adult. Remove the ignitor cap and insert 1 x AA battery. Ensure battery is inserted with the correct polarity (+ and -). Refit the igniter cap. Dispose of any exhausted or used batteries responsibly, in accordance line with local arrangements or at a battery collection point.

Safety and Care Advice

Operation

Warning

- Before proceeding, make certain that you understand the **IMPORTANT INFORMATION** section of this manual.

CONNECTING TABLE TOP PIZZA OVEN TO GAS BOTTLE

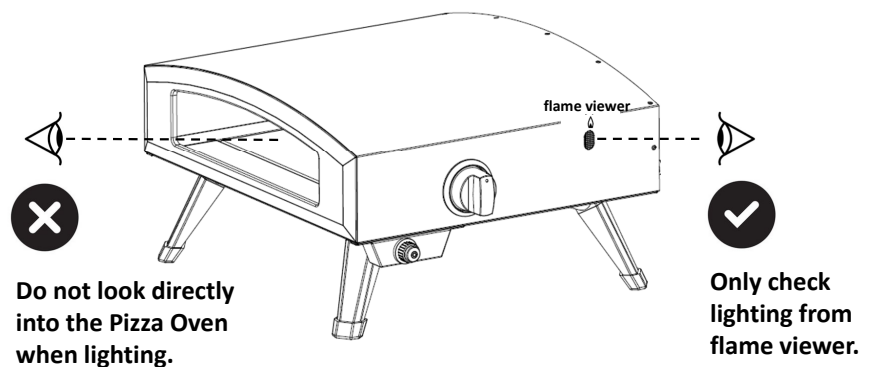
1. The gas bottle valve should be in the OFF position.
2. Ensure the pizza oven is switched OFF.
3. Check the gas valve, hose and regulator connection.
4. Follow gas regulator instruction to connect the pizza oven to gas bottle.
5. Open the gas bottle valve.
6. Perform leak test before lighting the pizza oven (see page 2 for leak testing).
7. If a leak is found, turn the gas bottle valve OFF. **DO NOT USE** the pizza oven until it is repaired or re-placed.

Lighting the Burner

1. Set the pizza oven on a level surface after leak testing.
2. Check and remove remaining packaging from pizza oven compartment.
3. Set the control knob to “Off” position.
4. Open the gas bottle valve according to gas regulator instruction.
5. Push in and turn the control knob anti-clockwise until it reaches the “Max” position.
6. Press the electronic ignition button and hold for 5 seconds to light the burner.
7. If the burner does not light, turn the knob to “Off” position.
Then, repeat the lighting procedure after 5 minutes.

CAUTION!

When lighting the burner, do not look directly into the Pizza Oven. Only check lighting from flame view next to control knob.



Turning Off Your Oven

When you have finished using your oven, turn the control valves fully clockwise to the “Off” position, then switch off the gas supply at the bottle.

DISCONNECTING TABLETOP PIZZA OVEN TO GAS BOTTLE

1. Turn the gas regulator OFF.
2. Check burner to ensure all flames are extinguished.
3. Turn the pizza oven knob control OFF.
4. Rest the pizza oven and make sure it cool.
5. Make sure gas bottle, regulator and pizza oven knob are closed.
6. Remove the gas regulator from gas bottle when the pizza oven is not in use.

Safety and Care Advice

Operation

Tips for Keeping Pizza from Sticking:

1. Ensure your pizza dough is not too wet.
2. Use flour or cornmeal on the surface where you stretch out the dough.
3. Always use cornmeal or flour on the pizza peel.
4. Always preheat the pizza stone to the desired temperature. The stone must be preheated along with the pizza oven to bake pizza correctly. The most common cause for pizza sticking to a stone is because the stone was not preheated.
5. Keep the pizza stone clean. Use a brush to remove the bits before baking the next pizza.
6. Never use oil or cooking spray on the pizza stone. It might seem tempting to oil the pizza stone or spray it with cooking spray to prevent sticking. However, doing so could cause your pizza stone to crack and break!
7. Avoid using flour or cornmeal directly on the pizza stone. If you put flour or cornmeal on the pizza stone, and then put your pizza on the stone, the flour or cornmeal will burn, and that burnt flavor will bake into your pizza. This is why you should only use flour or cornmeal on the pizza peel. When it is on the bottom of the crust before being placed on the pizza stone, it bakes evenly and will not burn.

Care and Maintenance

Regularly clean your oven between uses and especially after extended periods of storage. Ensure the oven and its components are sufficiently cool before cleaning. Do not leave the oven exposed to outside weather conditions or stored in damp, moist areas.

- Never douse the oven with water when its surfaces are hot.
- Never handle hot parts with unprotected hands.

In order to extend the life and maintain the condition of your oven, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.

Even when your oven is covered for its protection, it must be inspected on a regular basis as damp or condensation can form which may result in damage to the oven. It may be necessary to dry the oven and the inside of the cover. It is possible for mould to grow on any fat remaining on parts of the oven. This should be cleaned off smooth surfaces with hot soapy water.

Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with oven paint or a heat resistant paint. A chrome cleaner may be used on chrome parts if required. To prevent rusting, wipe chrome plated parts with cooking oil after rinsing and drying.

Cooking Surface (Pizza Stone)

When the pizza oven cools down, clean the pizza stone with hot soapy water. A mild cream cleaner on a non-abrasive pad can be used to remove any food residue from it. Do not use scouring pads or powders as they will cause permanent damage to the surface finishing. Rinse well and dry thoroughly. Please do not use the dishwasher to clean the pizza stone. Do not spray the Pizza oven with a water gun either.

Fixings

All screws and bolts, etc. should be checked and tightened on a regular basis.

Safety and Care Advice

Care and Maintenance

Storage

Ensure the oven is properly cooled before covering or storing. Store your oven in a cool dry place. It must be inspected on a regular basis as damp or condensation can form which may result in damage to the oven. It may be necessary to dry the oven and the inside of the cover if used.

Mould can grow under these conditions and should be cleaned and treated if required. Any rust that is found that does not come into contact with the food should be treated with a rust inhibitor and painted with oven paint or a heat resistant paint.

If the oven is to be stored indoors, the gas bottle must be disconnected and left outside. The gas bottle should always be stored outside, in a dry, well-ventilated area, away from any sources of heat or ignition. Do not let children tamper with the bottle. Remove battery before any periods of prolonged storage. When using the oven after extended periods of storage follow the cleaning procedures.

Safety practices to avoid injury

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.

When using this oven basic practices must be followed, including but not limited to 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.
- Never let clothing or other flammables come in contact with or too close to any burner or hot surface until it has cooled. The fabric could ignite, causing serious personal injury.
- 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.
- Keep the area surrounding the oven free from combustible material including fluids, trash and vapours such as gasoline or charcoal lighter fluid.
- 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 clothes, plastic or any other inflammable materials.

BATTERY SAFETY

Batteries should be installed by an adult.

Do not recharge non-rechargeable batteries.

Rechargeable batteries must be removed before recharging, and charged under adult supervision.

Remove batteries from product before extended storage or if exhausted.

Never try to dismantle batteries.

Do not short circuit the supply terminals.

Batteries may explode or leak if misused.

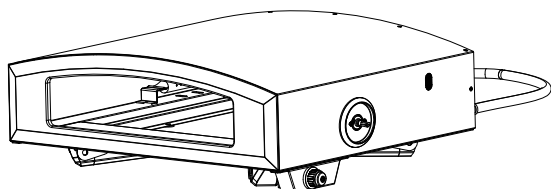
Do not dispose of batteries in a fire.

Note: if required the next page can be cut out and used as reference throughout the assembly. Keep this page with these instructions for future reference.

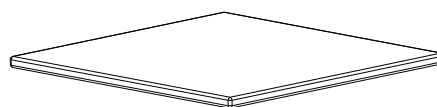
Components - Parts

If you have damaged or missing components, call the **Customer Helpline: 03456 402020**

Please check you have all the parts listed below



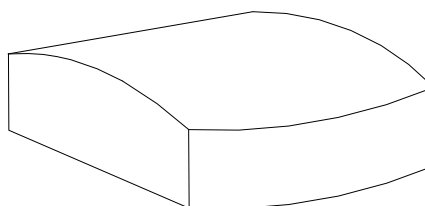
1 Pizza oven x1



2 Pizza stone x1
(33*33cm)

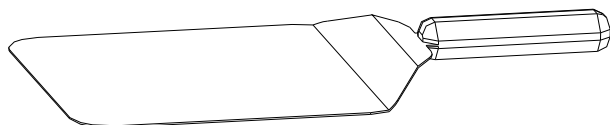


3 Knob x1

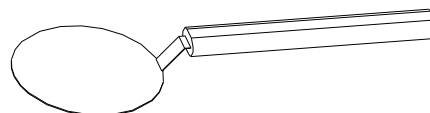


4 Cover x1

Recommended tools (not included)



Pizza peel



Pizza rotating plate



Brush



Pizza wheel

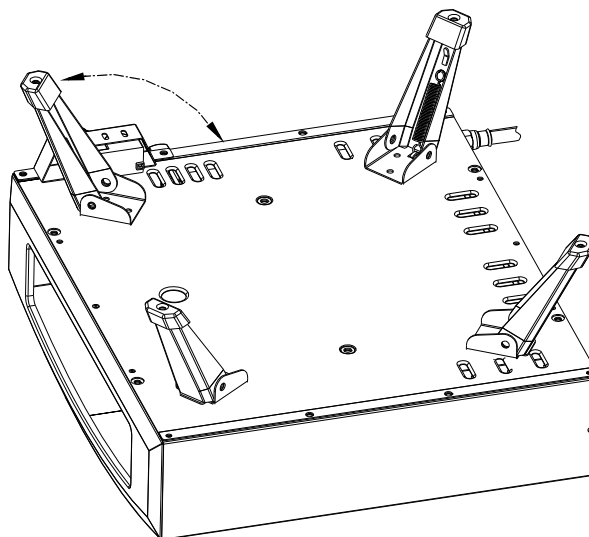


Assembly Instructions

Step 1

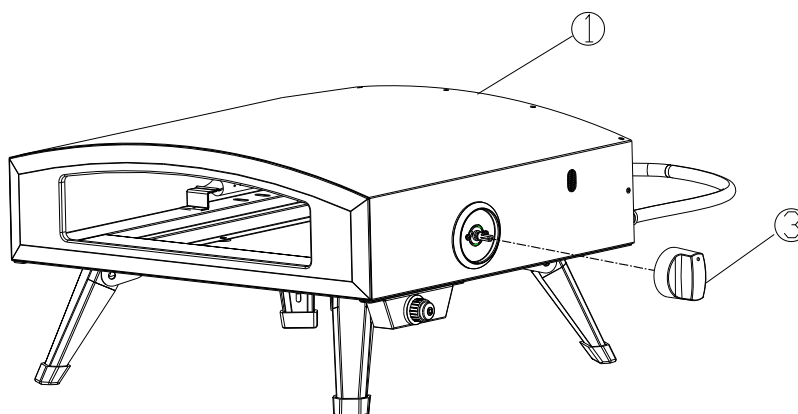
Unfold the legs.

PS: The leg height 13.5 cm



Step 2

Fix the Knob **3** on the Pizza oven **1**.



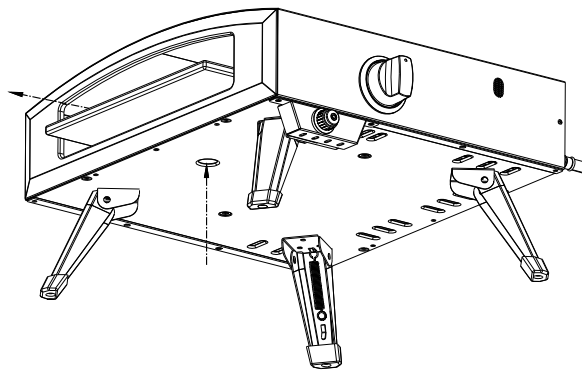
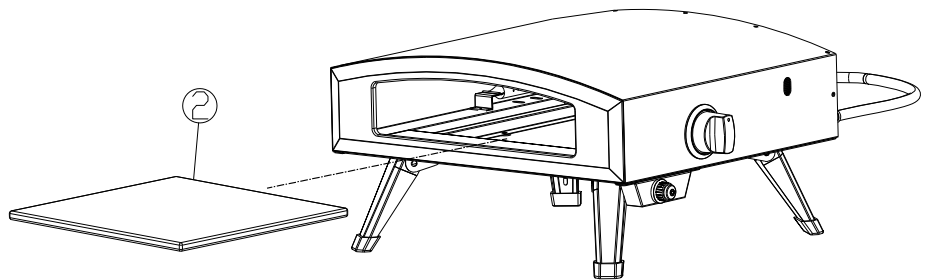
Assembly Instructions

Step 3

Put the Pizza stone **2** into the Pizza oven **1**.

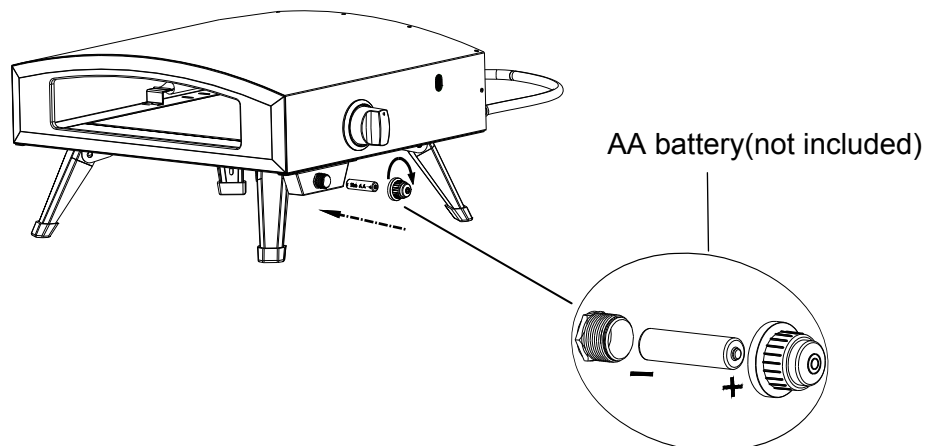
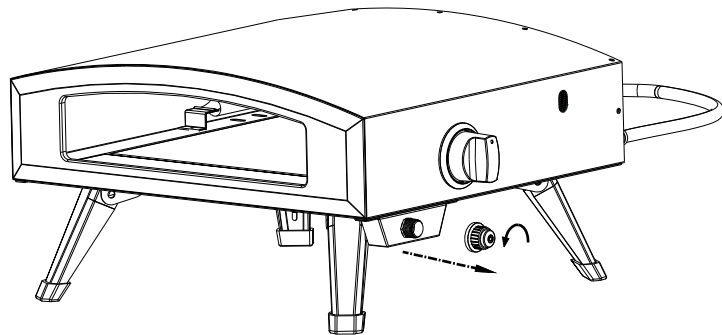
Ps: After use, wait the Pizza stone has cooled down, the pizza stone can be taken out as shown in the picture.

Suggest pizza size:
11 inches
Or within pizza stone area.



Step 4

Remove the igniter cap, insert the 1.5V AA battery (not included) into the igniter body with the positive '+' end facing out, replace the igniter cap.



Assembly Instructions

Step 5

Assembly is complete.

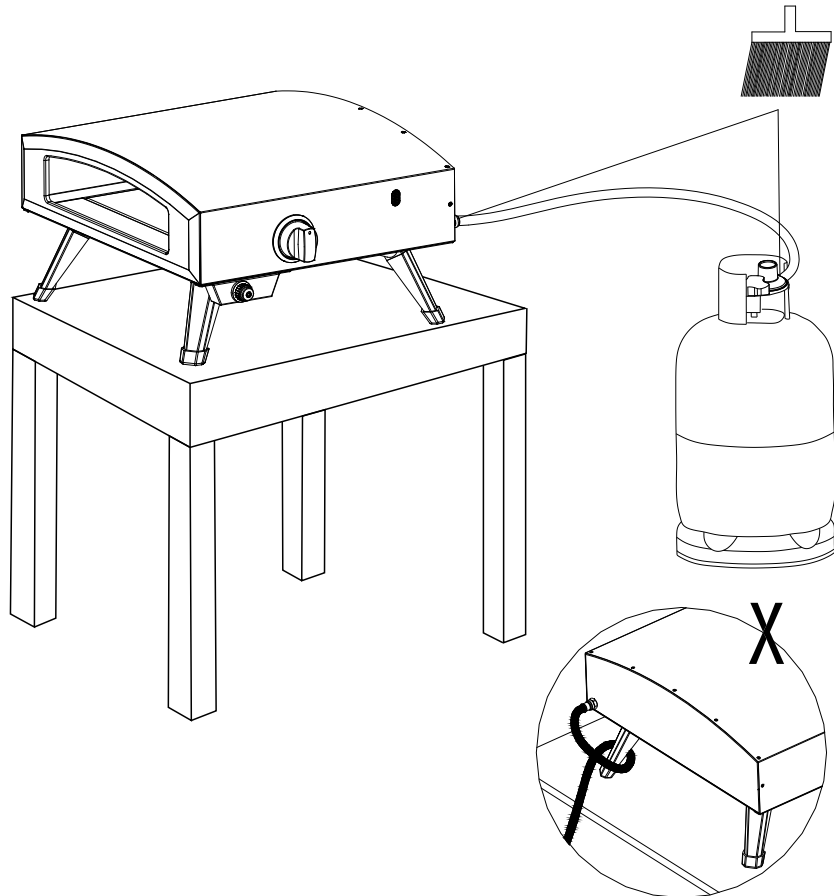
ALL JOINTS AND CONNECTIONS MUST NOW BE LEAK TESTED BEFORE USING THE OVEN. Refer to page 2 for details.

Leak test annually, and whenever the gas bottle is removed or replaced.

Always place the gas bottle at the side of the appliance. The gas bottle should be sited as far away from the appliance as possible without straining the hose. The hose length should not exceed 1.5 metres.

Please ensure the hose is not touching the base of the pizza oven.

Do not forget to do gas leak test.



If you need help or have damaged or missing parts, call the **Customer Helpline: 03456 402020.**

Technical Specification

Model Number	KS22064	
Gas Category	I3+(28-30/37)	
Type of Gas	Propane	Butane
Gas Pressure	37 mbar	28 - 30 mbar
Pin Number	0359BU1015/2575DM29972	
Injector Size	1.04mm	
Heat Input	4.3 kW	
Gas Consumption	313g/h	
Pizza Oven Net Weight	12.7kg	

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Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner will not light	<ol style="list-style-type: none">1. No gas flow Coupling nut and regulator not fully connected2. Obstruction of gas flow3. Disengagement of burner to valve4. Incorrect assembly5. Flat battery	<ol style="list-style-type: none">1. Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only - do not use tools2. Clear burner tube3. Reengage burner and valve4. Check steps in assembly instructions5. Replace Battery
Sudden drop in gas flow or low flame	<ol style="list-style-type: none">1. Out of gas	<ol style="list-style-type: none">1. Turn off gas control knob, wait 30 seconds and light oven. If flames are still low, turn off gas control knob and natural gas supply. Disconnect regulator. Reconnect regulator and leak test. Turn on natural gas supply, wait 30 seconds and then light oven.
Flames blow out	<ol style="list-style-type: none">1. High or gusting winds	<ol style="list-style-type: none">1. Turn front of oven away from wind2. Refer to Sudden drop in gas flow above
Flare-up	<ol style="list-style-type: none">1 Grease build up2 Excessive fat in meat3 Excessive cooking temperature4 Excess flour on the cooking surface	<ol style="list-style-type: none">1. Clean oven2. Trim fats from meat before cooking3. Adjust (lower) temperature accordingly4. Brush remnant flour from cooking surface
Flashback (fire in burner tube, roaring sound from burner)	<ol style="list-style-type: none">1. Burner and/or burner tubes are blocked2. Pressure drop during ignition	<ol style="list-style-type: none">1. Turn gas control knob off. Clean burner and/or burner tubes.2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight.