

GINO
D'ACAMPO



14-INCH GAS FIRED
PIZZA OVEN

INSTRUCTION MANUAL



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WELCOME

Welcome to my Gino Pizza Oven Experience... I'm excited to share my fantastic outdoor pizza ovens with you!

In Italy, spending time outdoors with my loved ones is a way of life - something I want to share with you too.

You can now achieve the true taste of Neapolitan pizza at home, in your garden, or out on adventures with family and friends.

My 14-inch oven creates the ideal pizza for sharing with others - or even just for yourself!

The retro styling is unique and exclusive to my Gino Pizza Oven range.

Share your amazing pizza creations on social media and make sure you tag me @ginopizzaovens

My idea of pizza perfection is the real Neapolitan - Italian sausage, friarielli, mozzarella and chilli. Now it's time to show me your favourite!



GINOPIZZAOVENS



Gino
XXX

Make your own Neapolitan style pizza

FEATURES & HIGHLIGHTS



RETRO STYLE
14" PIZZA OVEN



QUICK SETUP
& HEAT TIME



GAS FIRED FOR
CONVENIENCE



FAST STONE
BAKED PIZZA



EASY TO
TRANSPORT

12MM CORDIERITE PIZZA STONE

The 12mm thick premium pizza stone aligns with the oven perfectly, making cleaning much easier.



TEMPERATURE CONTROL DIAL

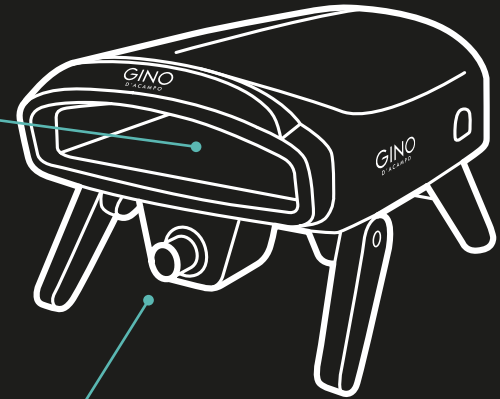
Front positioned and easy to use temperature dial for ultimate heat control.



Read my 5 top tips to get started with the ideal temperature settings!

EASY READ TEMPERATURE GAUGE

Keep an eye on the oven's internal temperature with my easy to read, side-mounted temperature gauge.





PREMIUM INSULATION & FINISHING

Premium insulation keeps heat in the oven to create an energy efficient cooking environment and ensures the exterior doesn't get as hot as some other ovens.



EASY TO TRANSPORT & STORE

The foldable legs ensure the oven is easy to transport and can be stored away neatly.

My bespoke oven carry bag makes this even easier and is available to buy from ginopizzaovens.com or your local stockist.



STAINLESS STEEL HEAT REFLECTOR

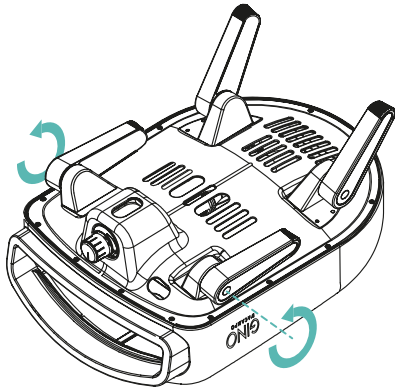
Distributes heat evenly along the cooking edge and helps prevent hotspots while baking your pizza.



EXPLORE MY EXCITING
RANGE OF PIZZA OVENS
& ACCESSORIES ONLINE

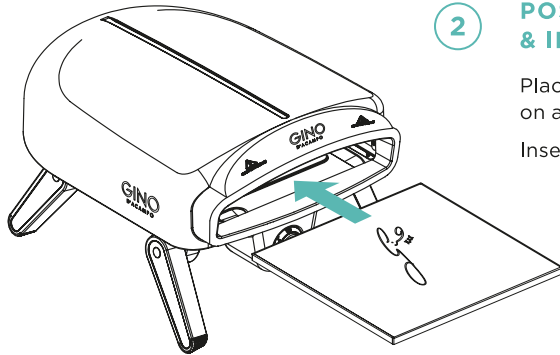
GINOPIZZAOVENS.COM

ASSEMBLY INSTRUCTIONS



1 REMOVE PACKAGING & UNFOLD LEGS

Remove packaging material.
Carefully place the oven upside down on a soft surface.
Be careful not to scratch the oven's surface.
Unfold legs.



2 POSITION ON TABLE & INSERT PIZZA STONE

Place the oven the correct way up on a stable surface.
Insert the cordierite pizza stone.

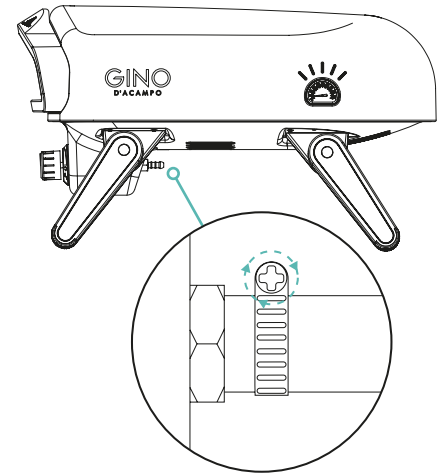


FOR OUTDOOR USE ONLY

3

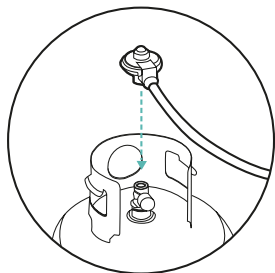
CONNECT GAS HOSE

Connect gas hose to the barbed gas connection located underneath the oven body.
Secure tightly with jubilee clip.



4 CONNECT TO GAS TANK

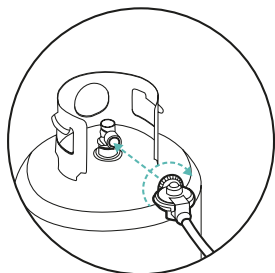
Always keep the gas bottle in an upright position.



PATIO GAS REGULATOR

This is a push-on gas fitting. Ensure the black switch is in the horizontal position.

Press the button located below the black switch and press the regulator on to the cylinder valve until it locks into place.



POL GAS REGULATOR

This gas fitting is counter-clockwise.

Make sure the cylinder is completely switched off.

Screw the regulator as far as possible into the gas cylinder valve.

Cylinder connection type can vary by region
- please check your country specific instructions.

5 PERFORM LEAK TEST

Although the gas connections of the appliance are leak tested prior to shipment, a leak test must be carried out in any of these situations:

- before every use
- each time the oven is moved
- each time the Liquid Propane Cylinder (LPG) cylinder is refilled
- each time the gas hose and gas regulator has been disconnected from the LPG cylinders or the oven

BEFORE TESTING

Make sure all packing material has been removed from the new oven.

Connect hose and regulator to cylinder and oven as per instructions.

Make a solution of one part liquid soap and one part water.

You'll need a spray bottle, cloth, or brush to apply the solution to all joints between the gas cylinder and the oven.

PERFORM LEAK TEST

Turn the oven control knob OFF.

Turn the LPG valve counter-clockwise to open the valve.

Apply the soap solution to all gas fittings. Soap bubbles will appear if a leak is present.

If a leak is present, immediately turn the gas supply OFF and tighten the leaky fittings.

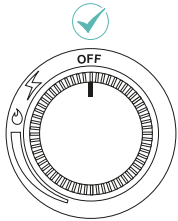
Turn the gas back ON and repeat leak test.

Should the gas continue to leak from any of the fittings, turn the gas supply OFF and contact customer service at ginopizzaovens.com.

LIGHTING INSTRUCTIONS

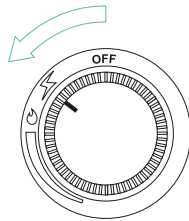
The burner is rated at 4.1kW. The burner outlet should be checked for any obstruction before use. Make sure you've followed all the instructions on the previous pages before lighting the oven.

TO LIGHT THE BURNER

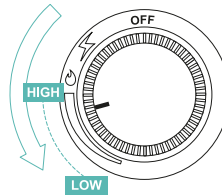


Make sure the oven control knob is in the OFF position.

Then turn the liquid propane cylinder valve ON by slowly turning counter-clockwise.



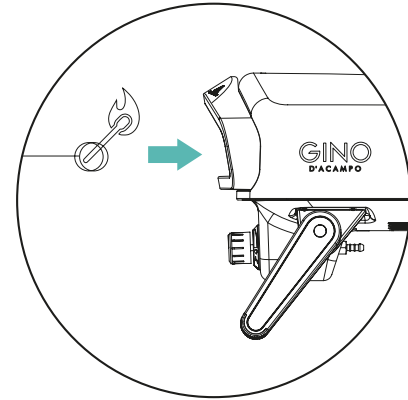
Push in and slowly turn the oven control knob counter-clockwise until you hear a click and the burner ignites.



The burner has three basic positions. Rotate the knob between low and high to achieve desired flame strength.

If the burner doesn't light, turn the knob OFF, wait 5 seconds and repeat the lighting procedure.

TO LIGHT WITH A MATCH



If the burner will not light after several attempts using the control knob, the burner may be lit with a match.

If you've already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.

Push a match into the matchstick holder, ignite the match, and insert it through the oven opening to the burner.

Push and slowly turn the control knob to HIGH. The burner should ignite immediately.

If the burner doesn't light within a few seconds, turn the control knob OFF, wait 2-3 minutes, and try again.



MY 5 TOP TIPS

FOR PERFECT PIZZA IN 90 SECONDS



1

PREHEAT FOR 15 MINUTES

Turn up the dial and heat on full power for 15 minutes to reach max temperature.

Using my infrared thermometer, the rear of the stone should measure between 420°C - 450°C for the perfect pizza.



2

GET YOUR TOPPINGS READY

Ensure your toppings are ready to put on your stretched dough immediately.

Before placing your dough on the pizza peel, remember to dust it with fine semolina.

This prevents the dough from sticking and allows your pizza to release easily.



3

OVEN OFF THEN LAUNCH PIZZA

Turn the OVEN OFF just before you launch your pizza.

This will give you more time for the base of the dough to crisp up, making the pizza easier to turn, and prevent burning.

Once you see the back edge bubbling and browning, use your peel to turn the pizza 90°.



OVEN ON LOW & TURN REGULARLY

After your first turn, set the oven back on to the lowest heat.

Keep an eye on your pizza - turn it every 15-20 seconds for an even bake.



REMOVE, ENJOY & TURN UP HEAT

Remove your pizza when the whole crust has browned, serve, and enjoy!

If you're cooking another pizza, turn the heat back up to maximum to maintain stone temperature and repeat the process.





AFTER USE

Leave the oven on for about 10 minutes after you've finished cooking. This helps to burn away any excess food and oil residue, this makes cleaning much easier.

1. Turn off the cylinder first and allow all the gas that remains in the hose to burn off. Then turn off the burner.
2. Be sure to turn off all control knobs and the gas supply.
3. Allow the oven to cool completely.
4. Clean the cooking surfaces and any food spills from the burner.
5. The liquid propane gas cylinder supply valve must be turned off when the appliance is not in use.



WAIT FOR YOUR OVEN TO COOL COMPLETELY BEFORE MOVING

The oven's cordierite pizza stone is very hot during use and remains hot for a long time after use. Please allow the stone to cool naturally before cleaning - don't cool the stone with water when it's still hot.

To clean the stone, use my special pizza oven brush to get rid of any excess food residue.

After cleaning the stone with water, please dry the stone before re-use. This can be done in a conventional oven at 60°C (140°F) for 2 hours.

Do not store the oven indoors unless the gas cylinder is disconnected.

STORAGE

Store your oven indoors and out of direct sunlight to ensure the oven is not affected by weather conditions such as snow, heavy rain, and strong winds.

Do not store gas cylinders indoors, inside a garage, or any other enclosed areas. Keep away from children.

If the oven is not in use, the gas must be turned off at the supply cylinder.

SAFETY PRACTICES

When properly cared for, your oven will provide a safe, reliable service for many years.

Extreme care must be taken as the oven produces intense heat that can increase the risk of accidents.

Do not repair or replace any oven parts unless recommended in this manual. All other services should be referred to a qualified technician at Gino Pizza Ovens. You can find contact information on my website **ginopizzaovens.com**

Never let clothing or any other flammable materials come in contact with or get too close to any burner or hot surfaces until the oven has cooled after use.

When using the oven, do not touch the outer shell, cooking stone, or surrounding areas, as these become extremely hot and could cause burns.

Do not use within 1.5 metres of overhead combustible surfaces and keep an area of at least 60cm around the oven free from combustible materials and liquids such as fuel, lighter fluid, tablecloths, plastic or any other flammable materials.

Do not use the oven to cook extremely fatty meats or other products which increase flare-ups.

You should only use the oven with sufficient ventilation. Do not obstruct the opening of the oven, and keep well ventilated.

Always ensure the gas hose does not become twisted.

Never use the oven in extremely windy conditions.

WARNINGS



ENSURE YOU READ ALL SAFETY WARNINGS CAREFULLY

Failure to follow these instructions could result in fire, explosion, or burn hazard which could cause injury or death.

Never leave the oven unattended during operation. If a fire should occur, immediately turn OFF the gas cylinder if safe to do so. Keep away from the oven and call the local fire service.

Do not attempt to extinguish an oil or grease fire with water.

If you smell gas: shut off the gas supply to the appliance and extinguish any open flame. If the odour continues, keep away from the oven and immediately call your local gas supplier.

Keep the gas hose away from any heated surfaces.

The use of alcohol and prescription or non-prescription drugs may impair the consumer's ability to assemble or safely operate the appliance properly.

Keep children and pets at a safe distance, and do not leave them unattended or unsupervised in the area where the oven is in use.

Do not move the oven or disconnect any gas fittings while the oven is in use.

This oven is not intended for and should never be used as a heater.

Never use glass, plastic, or ceramic cookware in this product.

If you need to use a match to light the oven, make sure you use the matchstick holder provided.

This oven is not intended for installation in or on recreational vehicles and/or boats.

Do not smoke while leak testing and never leak test near an open flame.

Do not use charcoal or ceramic briquettes in the oven.

Do not allow the flexible gas hose or any electrical cord to come in contact with any heated oven surface.

Do not use plastic or glass utensils in the oven.

Do not leave food unattended in the oven.

Always use a hose and regulator that is approved for your specific country.

Inspect the hose and regulator for cracks or any sign of wear or damage. If there is excessive abrasion or wear, replace only with the approved hose and regulator. Do not allow a build-up of unburned gas.

The user should not adjust parts that have been sealed by the manufacturer.

Check and suitably clean the inside of the oven before you light it in order to avoid the emission of fire from oils that may have accumulated during previous cooking.

Before cleaning the oven, ensure the gas supply and control knob is in the OFF position and the burner and oven have cooled.

The burner outlets should be checked for obstruction and cleaned regularly with a soft wire brush.

Obstructions should be avoided to allow for good combustion.



WARRANTY



**YOUR GINO PIZZA OVEN IS COVERED
BY A 24 MONTH WARRANTY**

This warranty excludes damage caused by abuse or neglect.

CONDITIONS OF THE WARRANTY

The oven must be operated and maintained in accordance with the instructions supplied in the instruction manual.

Any repairs carried out do not extend the warranty period.

The oven must not be converted to natural gas.

No alterations should be carried out.

The warranty period is valid from the date of purchase only.

WARRANTY CLAIMS

Any claims under this warranty must be made within 24 months from the date of purchase. Proof of purchase must be presented.

To make a claim under the warranty, please visit my website ginopizzaovens.com

The warranty covers manufacturer defects in material, workmanship, and finish under normal use.

This warranty is provided in addition to other statutory rights and remedies under local law.

You're entitled to a product replacement or refund for a major product failure.

You're entitled to have the product repaired or replaced if the product fails but is not deemed as a major failure.

WHAT IS NOT COVERED IN THE WARRANTY

This warranty does not cover cost for transit, nor in home service of repairs.

Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of the oven. Scratches, dents, corrosion or discolouration caused by abrasive chemical cleaners.

Corrosion or damage caused by exposure to elements such as insects, weather, or hail.

Cleaning or wear and tear.

Commercial use of this product.

Unauthorised repairs or modifications during the warranty period.

Damage caused by certain foods that produce flammable fats and juices resulting in fire.



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Keep checking my website for the latest tips, recipes and new accessories to complement your Gino Pizza Oven.

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TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	PREVENTION/SOLUTION
Burner(s) will not light using igniter.	<ul style="list-style-type: none"> - Wire and/or electrode covered with cooking residue. - Electrode cracked or broken 'sparks at crack'. - Electrode tip not in proper position. - Wires are loose or disconnected. - Wires are shorting (sparking) between igniter and electrode. 	<ul style="list-style-type: none"> - Clean wire and/or electrode with rubbing alcohol and clean swab. - Replace electrode(s). - Reconnect wires or replace electrode/wire assembly. - Replace igniter wire/electrode assembly.
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 pizza oven. 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 pizza oven.
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 pizza oven away from the wind or increase flame height. In high winds you should not use the oven. - Refill LP tank. - Refer to 'sudden drop in gas flow' above.
Flare-up.	<ul style="list-style-type: none"> - Grease build-up. - Excessive fat in meat. - Excessive cooking temperature. 	<ul style="list-style-type: none"> - Clean pizza oven. - Trim fat from meat before grilling. - Adjust (lower) temperature accordingly.
Flashback... (fire in burner hose)	<ul style="list-style-type: none"> - Burner and/or burner hose is blocked. 	<ul style="list-style-type: none"> - Turn knobs to OFF. Clean burner and/or burner hose.

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