

# HOMEBASE

## GAS PIZZA OVEN

### 12-INCH

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INSTRUCTION MANUAL

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**IMPORTANT:** Please read these instructions before using the product and retain for future use.

HHGL Limited, MK9 1BA  
HHGL (ROI) Limited, D02 X576

## Safety


### Before you start


Read the instructions before using the appliance.

 **IMPORTANT: READ THESE INSTRUCTIONS FOR USE CAREFULLY SO AS TO FAMILIARISE YOURSELF WITH THE APPLIANCE BEFORE CONNECTING IT TO ITS GAS BOTTLE. KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.**


 **IMPORTANT: USE OUTDOORS ONLY.**

### Safety warnings


 **WARNING: OUTDOOR USE ONLY, BARBECUES SHOULD NOT BE USED IN ANY ENCLOSED SPACE OR INSIDE/UNDER A GAZEBO OR SIMILAR OUTDOOR STRUCTURES DUE TO CARBON MONOXIDE AND FIRE HAZARDS.**

 **IMPORTANT: ENSURE THE APPLIANCE IS ONLY POSITIONED AND USED ON FLAT, LEVEL, NON FLAMMABLE SURFACE OR GROUND TO AID WITH FAT/GREASE RUN OFF.**


- This appliance is not intended for use with charcoal or other similar fuel.
- This product is not suitable for use with Lava Rock.
- Position the gas supply bottle on level ground next to the appliance and safely away from any source of heat. Should you need to change the gas bottle, confirm that the appliance is switched off, and that there are no sources of ignition (cigarettes, naked flames, sparks, etc.) near before proceeding.
- Always leak test the unit – annually, when dismantled, when parts are replaced, or if the gas cylinder is removed or replaced. FAILURE TO DO THIS COULD CAUSE SERIOUS INJURY, OR DAMAGE TO THE APPLIANCE.
- Always replace worn parts- do not use appliance if a leak, wear, or damage is found.
- DO NOT use petrol, white spirit, lighter fluid, alcohol or other similar chemicals to ignite the appliance.

 **WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.**

- DO NOT move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- DO NOT cook with the hood/lid (if present) down when the control knobs set to 'HIGH' - this will damage your appliance. (With hood/lid down cook on 'Low').
- DO NOT leave this product unattended when in use.
- The handle may become very hot during use. Always open the hood (if present) using oven gloves or mittens holding the centre of the handle.
- Take care when opening the hood (if present) to ensure that hot steam does not burn you.
- Keep children and pets at a safe distance from the unit when in use.

 **IMPORTANT: DO NOT OBSTRUCT ANY VENTILATION OPENINGS IN THE APPLIANCE BODY.**


- DO NOT allow grease, fat or food residue to build on or in the appliance - RISK OF FIRE.
- Never overload the grill with food - evenly space over the cooking grill surface, ensuring sufficient air circulation to the burners
- If you smell gas—turn off the appliance, extinguish all flames, open the hood (if present). If the odour continues, immediately contact your gas supplier.
- In the event of an uncontrollable fire, immediately disconnect the gas cylinder moving it away from fire and contact the fire services. DO NOT PUT YOURSELF AT RISK!
- Ensure aerosols are not used near this unit when in use.
- When storing the appliance or gas cylinder, ensure they are away from flammable materials or liquids.
- The gas cylinder must not be stored next to this or any other appliance.
- Never store gas bottles indoors.
- Gas bottles should never be stored or used laid on their side.
- DO NOT modify the appliance. Any modification to this appliance may be dangerous. Never dismantle the injectors from the product.
- Failure to read and follow these instructions could result in serious injury or damage to property.
- Parts sealed by the manufacturer must not be altered by the user.


 **IMPORTANT: WHILST EVERY CARE IS TAKEN IN THE MANUFACTURE OF THIS PRODUCT, CARE MUST BE TAKEN DURING ASSEMBLY IN CASE SHARP EDGES ARE PRESENT.**

- DO NOT TIGHTEN EXCESSIVELY; DO NOT USE TEFLON RIBBON OR LIQUID SEALING ON THE CONNECTIONS.
- This appliance must be kept away from flammable materials during use.

### Choosing a location

- USE OUTDOORS ONLY. This product should be placed in a well-ventilated area. NEVER use indoors, in an enclosed area or below ground level.
- Take care to ensure that it is not placed UNDER any combustible surface or material.
- The sides of this appliance should NEVER be closer than 1 metre from any combustible surface or material.
- This appliance must be kept away from flammable materials during use. The precautions to be taken when changing the gas cylinder which shall be carried out away from any source of ignition.

 **IMPORTANT: DO NOT OBSTRUCT ANY VENTILATION OPENINGS IN THE APPLIANCE BODY.**

 **IMPORTANT: ALWAYS PROTECT YOUR HANDS WHEN HANDLING ANYTHING NEAR THE COOKING SURFACE OF THE APPLIANCE.**

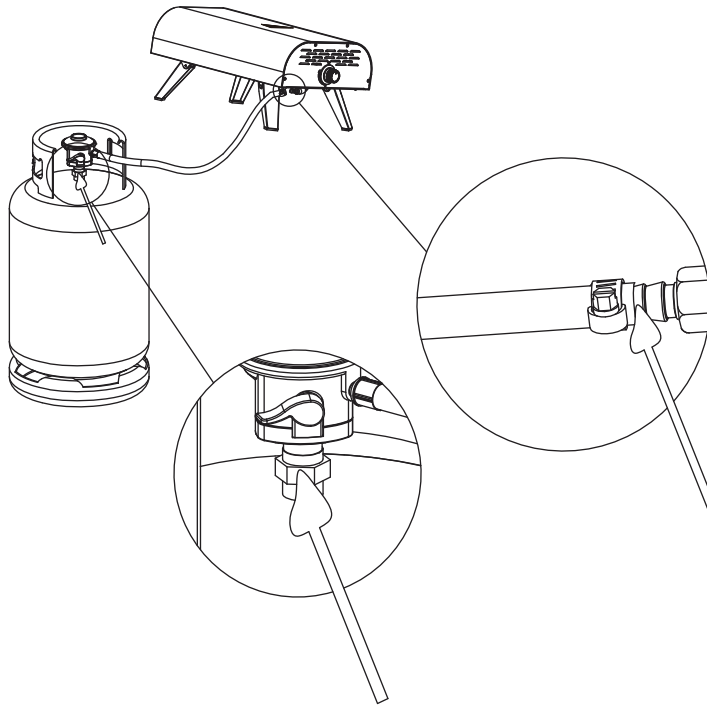


## Leak Testing



**IMPORTANT: PERFORM THE LEAK TEST BEFORE USE IN A WELL-VENTILATED AREA.**

1. NEVER USE AN OPEN / NAKED FLAME TO TEST FOR LEAKS AT ANYTIME, DO NOT IGNITE THE APPLIANCE DURING THE LEAK TESTING.
2. Confirm all the control knobs are in the off position.
3. Correctly connect the gas cylinder to the appliance as in the previous section.
4. Open the control valve of gas cylinder.
5. Check for leaks by brushing a solution of ½ water and ½ soap (washing up liquid) over all gas system joints, including all valve connections, hose connections, regulator connections and jubilee clip.
6. OBSERVE: if bubbles form over any part of the joints there is a leak.
7. Always wipe the mixed solution from all connections after leak testing.
8. Turn off the gas and tighten all joints.
9. Repeat test. If bubbles form again, do not use the appliance. Please contact your local dealer for assistance.
10. Leak test annually and whenever the gas bottle is removed or replaced.



### Before each use

We recommend preheating the pizza oven for 20 minutes. If your pizza oven is not hot enough, add 5-10 minutes to this preheat time.

NOTE: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected

1. Smear some flour on the surface of pizza peel (not included) to avoid pasting.
2. Put the pizza on pizza peel and make your pizza with your desired add-ons.
3. Put the pizza in the pizza stone with pizza peel, then bake for about 10-15 seconds.
4. After 10-15 seconds, rotate pizza 90 degrees with pizza peel or baking tools, then bake another 10-15 seconds. Repeat the same process until the pizza is rotated and baked 360 degrees.
5. Take out the pizza. Now, enjoy your pizza! After the first round of baking is completed, if you want to continue to cook another pizza, please control the baking time around 10 seconds between each rotating since the temperature inside the oven may reach up to 460°C.



**IMPORTANT: PERFORM THE LEAK TEST BEFORE USE IN A WELL-VENTILATED AREA.**

- To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

NOTE: When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.

### Food Cooking Information

- Please read and follow this advice when cooking on your barbecue.
- ALWAYS wash your hands before or after handling uncooked meat and before eating.
- ALWAYS keep raw meat away from cooked meat and other foods.
- Before cooking ensure barbecue grill surfaces and tools are clean and free of old food residues.
- DO NOT use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.



**CAUTION: EATING RAW OR UNDER COOKED MEAT CAN CAUSE FOOD POISONING (E.G. BACTERIA STRAINS SUCH AS E.COLI).**

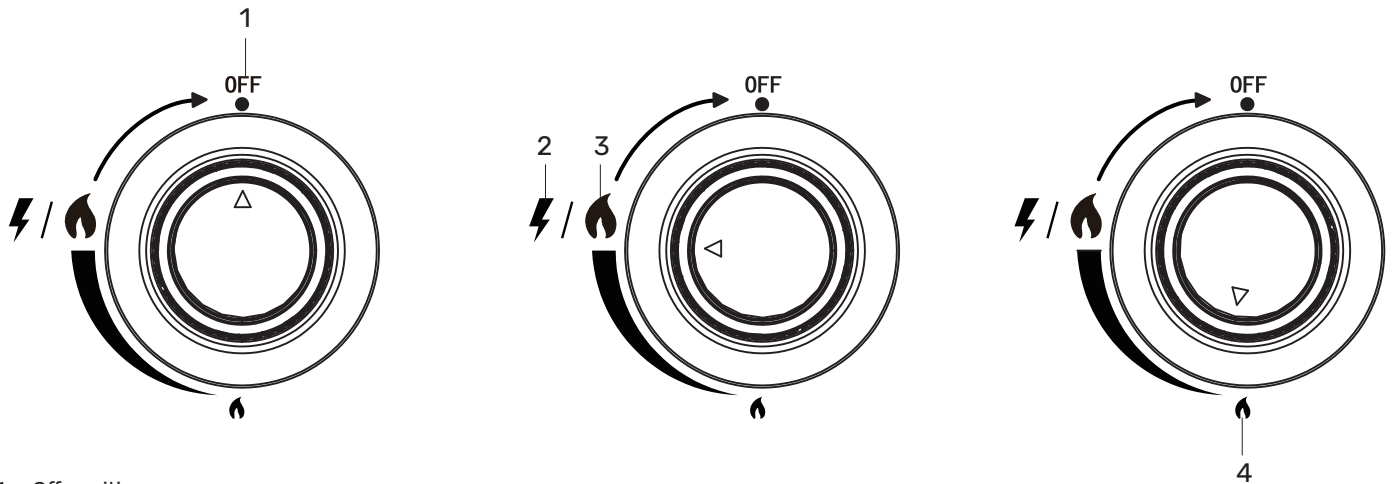
- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through internally.



**CAUTION: IF MEAT HAS BEEN COOKED SUFFICIENTLY THE MEAT JUICES SHOULD BE CLEAR IN COLOUR AND THERE SHOULD BE NO TRACES OF PINK/RED JUICE OR MEAT COLOURING.**

- Pre-cooking of larger meat or joints is recommended before finally cooking on your barbecue.
- After cooking on your barbecue always clean the grill cooking surfaces and utensils.

### The control panel



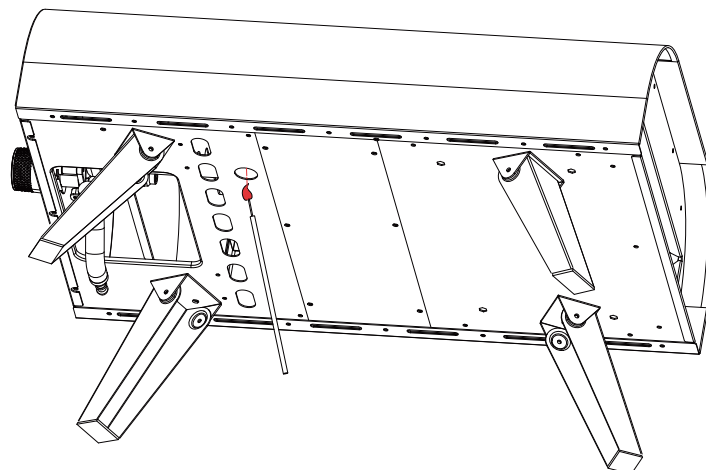
- Off position
- Ignite position
- High position
- Low position

### Lighting the appliance

- If the appliance has a lid/hood, open it.
- Ensure all knobs are in the off position. Open the gas control valve on the gas bottle or regulator.
- Each control has its own ignitor. Push and turn the control knob anti-clockwise to the high position. After each click sound (spark generated by ignitor), turn the knob to off position and try again if the burner is not lit.
- If burner fails to ignite, turn control knob to the off position. Wait five minutes, then repeat the above steps.
- If the appliance still fails to light, please refer to the manual ignition instructions in section below.
- After ignition, the burners should be burned at the high position for 3-5 minutes in order to preheat the appliance. This process should be done before every cooking session.
- After completion of preheating, turn the burners to low position for best cooking results.

### Manual lighting instructions

- If the appliance has a lid/hood, open it.
- Ensure all knobs are in the OFF position. Open the gas control valve on the gas bottle or regulator.
- Insert lit match through the match-lighting hole on either left or right side of the appliance.



4. Push and turn the control knob anti-clockwise to the high position.
5. After ignition, the burners should be burned at the high position for 3-5 minutes in order to preheat the appliance. This process should be done before every cooking session.
6. After completion of preheating, turn the burners to their low position for the best cooking result

## After each use

### End of cooking session

- After each cooking session, turn the appliance burners to the "high" position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.
- Ensure the appliance and its components are sufficiently cool before cleaning.
- Check and tighten all screws & bolts, etc on the appliance.


### Turning off your appliance

- When you have finished using your appliance, turn all the control valves fully clockwise to the "Off" position, then switch off the gas at the bottle. Wait until the appliance is sufficiently cool before closing the hood/lid.
- Ensure the appliance and its components are sufficiently cool before cleaning or moving.

## Troubleshooting

Problem	Possible Cause	Solution
Burner will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on electrode or ignition unit	Reconnect wire
	Electrode or wire is damaged	Change electrode and wire
	Faulty push button ignitor (for models with push button ignition)	Change ignitor
Burner will not light with a match	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replace
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
Low flame or flashback (fire in burner tube – a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder
	Obstructions in burner	Clean burner
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use unit in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve


## Technical Specifications

 <p>0063-23 PIN: 0063CT7097</p>	Product description :	Gas Pizza Oven
	Model number :	661649
	Heat input:	4.0kW
	Nominal gas consumption:	Butane: 291g/h, Propane: 286g/h
	Gas Type & Pressure:	Butane(28-30mbar) , Propane(37mbar)
	Injector size:	main: 0.96mm
Category :	I3+(28-30/37)	
<p>Use outdoors only.            Read the instructions before using the appliance.  <b>WARNING:</b> accessible parts may be very hot. Keep young children away.            Minimum clearance from side and back of unit to combustible construction: 100cm.</p>		


## Care & maintenance


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- Regularly clean your appliance between each use and especially after extended periods of storage.
- Ensure the appliance and its components are sufficiently cool before cleaning.
- Never douse the appliance with water when its surfaces are hot.
- In order to extend the life and maintain the condition of your appliance, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months. Do not leave the appliance exposed to adverse weather conditions or stored in damp, moist areas.

 **IMPORTANT: METAL COOKING BARBECUE TOOLS CAN BE USED ON THE COOKING SURFACES. IT IS RECOMMENDED TO BE CAREFUL IF THE COOKING TOOLS HAVE POINTED OR SERRATED PARTS/EDGES TAKEN IN USE, SO NOT TO SCRATCH OR DAMAGE THE COOKING SURFACES.**

### Cooking Surfaces

 **IMPORTANT: CLEAN WITH HOT WATER.**

 **IMPORTANT: DO NOT USE METAL GRILL BRUSHES OR ABRASIVE PADS ON THE GRILL OR GRIDDLE COOKING SURFACES. THIS WILL SCRATCH AND DAMAGE THE COOKING SURFACE.**

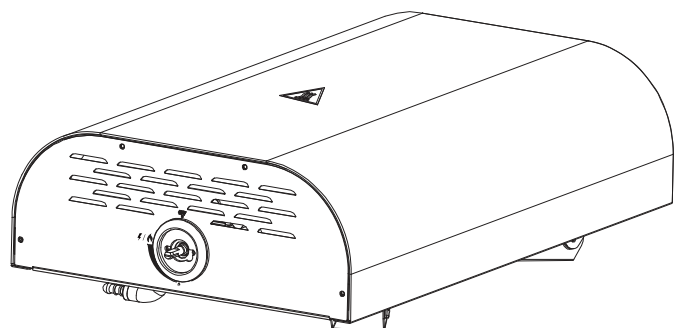
- To remove any food residue, use a mild cream cleaner on a non-abrasive pad. Some cleaning products may scratch or cause cooking surface coatings to flake and chip, only use a sponge or kitchen cloth when cleaning.
- Perform a more thorough cleaning of the appliance body.
- Use a mild cream cleaner on a non-abrasive pad.
- Remove cooking surfaces and burners before full cleaning.
- Do not immerse the gas controls or manifold in water.
- Regularly remove excess grease or fat from the appliance body with a soft plastic or wooden scraper.
- It is not necessary to remove all the grease from the body. If you need to clean fully, use hot soapy water and a cloth, or nylon-bristled brush only.

### At the beginning of the season

- Check and tighten all screws & bolts, etc on the appliance.
- Inspect the burners to ensure they are free of insects, food residue or other debris which may have collected in the burner holes.
- Check that the venturi tubes of the burners properly fit over the valve outlets.
- Inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use. The length of the hose must not exceed 1.5m.

## Part list

Please check you have all the components and fittings listed. If you find any missing or damaged parts, please contact our customer services team on 0333 003 7084 between 09:00 & 18:00, or use the contact form on our website [www.homebase.co.uk](http://www.homebase.co.uk)



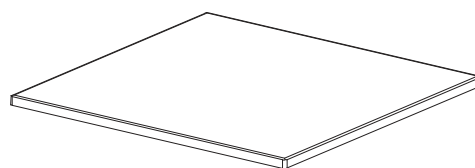
01.x1



02.x1



03.x1

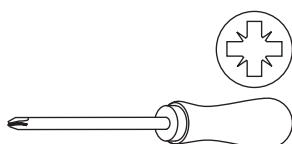


04.x1

NO.	Description	Qty
1	Pizza Oven Body	1
2	Control Knob	1
3	Hose and Regulator	1
4	Pizza Stone	1

## You will need

x1



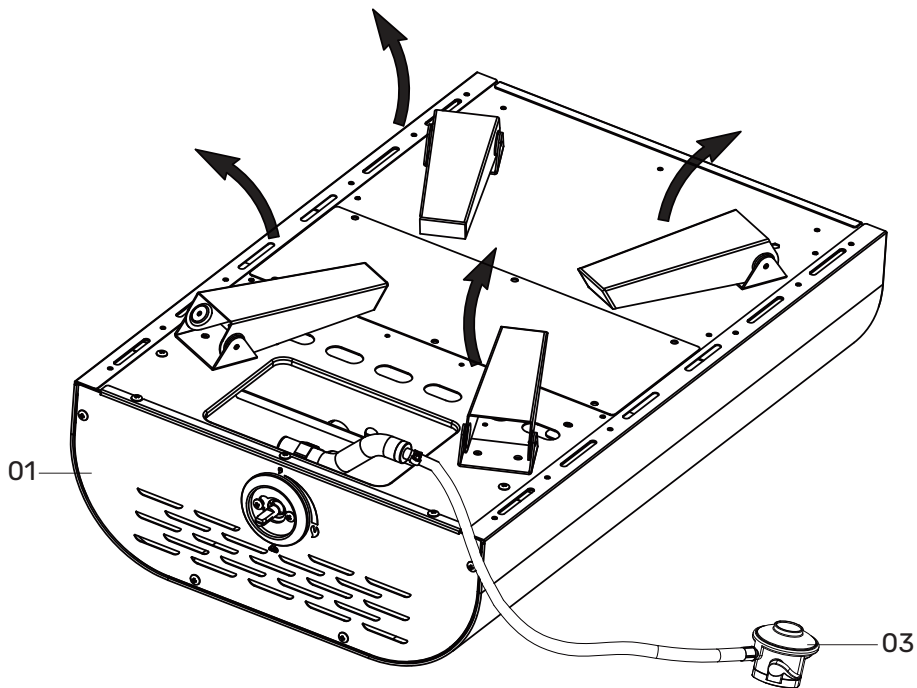
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01.x1



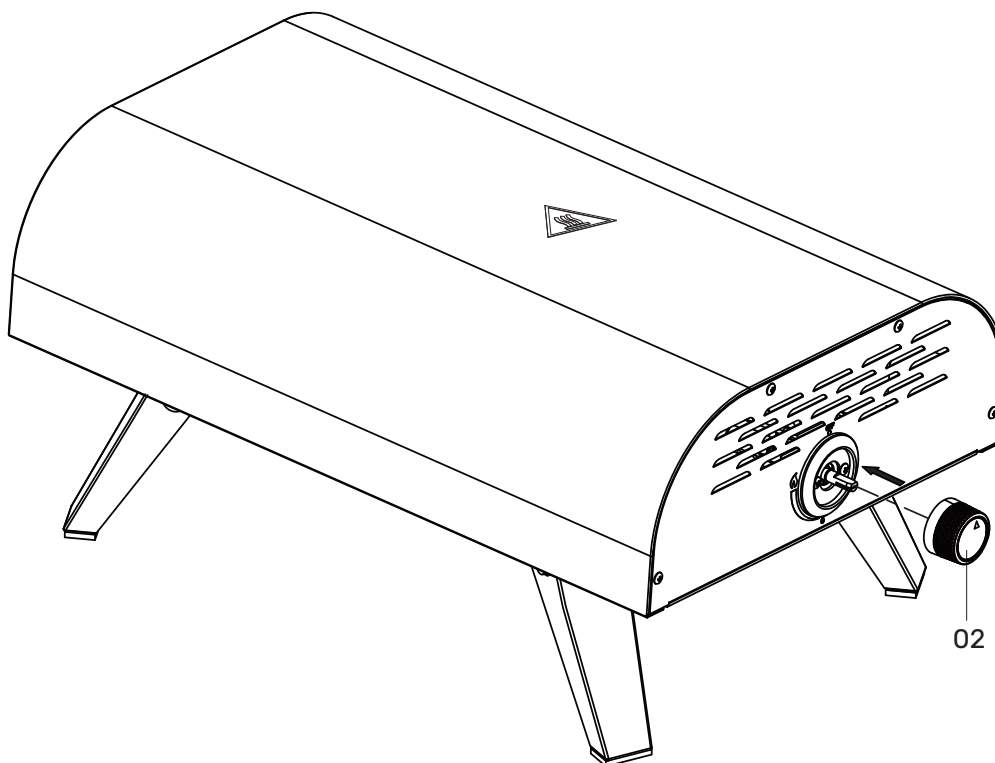
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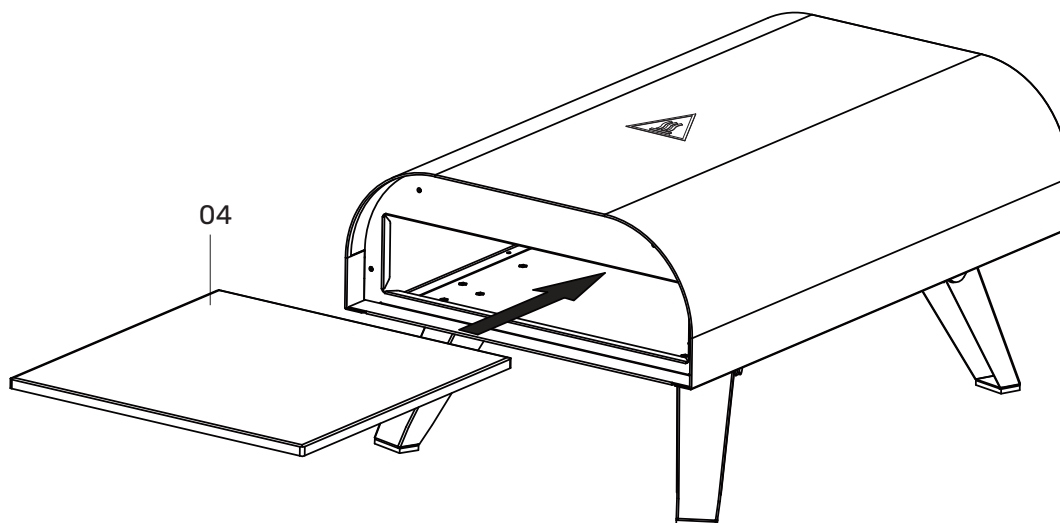
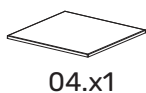


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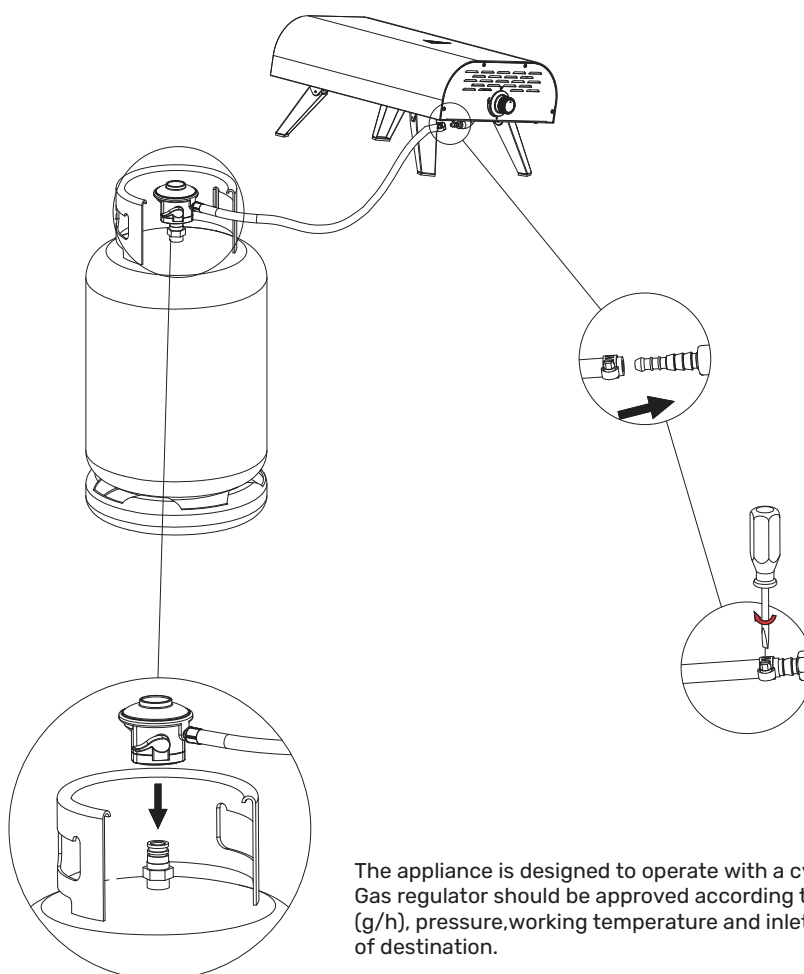




# 03



# 04



The appliance is designed to operate with a cylinder of Max. size  $\Phi 31.8 \times 58$  cm. Gas regulator should be approved according to EN 16129 with proper capacity (g/h), pressure, working temperature and inlet + outlet connection for the country of destination.

