



## Z12 Gas Pizza Oven

### Assembly and Safety Instructions

Photograph is not to scale. Specifications may differ slightly from the images shown.



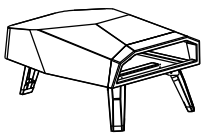
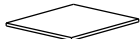
Manufactured by

**Universal Innovations**




**B-3P8**

## Parts Supplied

Ref	Description	Illustration	Qty
1	Pizza Oven		1
2	Pizza Stone		1

## Technical Data

CE Approval:	 0705/21
Total Heat Input:	4.4kW
Injector Size:	1.08mm
Gas/Pressure:	Butane-28-30mbar/Propane-37mbar
Gas Consumption:	314 grams per hour
Gas Category:	I3+
Appliance Type:	A1
Destination Countries:	GB/IE

This appliance shall be installed in conformity with the current regulations and used only in a well-ventilated location. Consult the instructions before installing and using this appliance.

### BEFORE LIGHTING

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cuts, wear or abrasion, it must be replaced prior to use. Connect the regulator to the gas cylinder. Leak check the hose and regulator connections with a soap and water solution before lighting the appliance.

### LP GAS CYLINDER WARNING

1. Do not store a spare liquid propane gas cylinder under or near this appliance.
2. Liquid propane cylinder must be fitted with an OVERFILL PROTECTION DEVICE (OPD).
3. If the information above is not followed exactly, a fire resulting in death or serious injury may occur.
4. Ensure there are no sources of ignition nearby when changing the gas cylinder.

### SAFETY PRACTICES TO AVOID INJURY

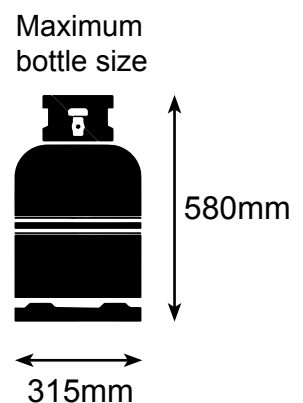
When properly cared for, your oven will provide safe, reliable service for many years. However, extreme care must be used as the oven produces intense heat that can increase the risk of accidents.

When using this oven, basic practices must be followed, including but not limited to the following:

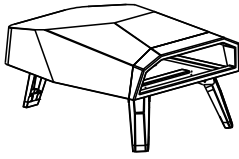
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- Children should not be left alone or unattended in an area where the oven is being used. Do not allow children to sit, stand or play around the oven at any time.
- 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 fitting 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, pizza stone or immediate surroundings as these areas become extremely hot and could cause burns.
- It is recommended to wear oven mitts when using the appliance.
- 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 cloths, plastic or any other inflammable materials.

## Warnings

- Read the instructions before using the appliance.
- Before cleaning, make sure the gas supply and control knob is in the OFF position and that the burner and oven has cooled.
- Never operate this appliance unattended. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.
- Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.
- USE OUTDOORS ONLY.
- DANGER: If you smell gas:
  - Shut off gas to the appliance
  - Extinguish any open flame
  - If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.
- Keep the fuel supply hose away from any heated surface(s).
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance when in use.
- This appliance is not intended for and should never be used as a heater.
- Spiders and insects can nest inside the burner of the appliance and disrupt gas flow. Inspect the burner at least once a year.
- When using a match to light the appliance, make sure to use the matchstick holder (included).
- Do not store this appliance indoors unless the gas cylinder is disconnected.
- Do not store gas cylinder in a building, garage or any other enclosed area and keep out of reach of children at all times.
- This appliance is not intended to be installed in or on recreational vehicles and/or boats.
- Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections have been checked and there are no leaks.
- Do not smoke while leak testing. Never leak test with an open flame.
- When lighting, keep your face and hands as far away from the appliance as possible.
- Minimum clearance from sides of unit to combustible construction is 609mm (24 inches).
- The parts which have been sealed by the manufacturer should not be adjusted by the user.
- When the appliance is using LPG, an LPG cylinder should be used.
- LPG cylinder size: max diameter-315mm, max height-580mm.
- The appliance is to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which the appliance is installed.
- The minimum distances between the appliance and adjacent walls is 0.5m.
- The hose for the appliance should not exceed 1.5m.
- The appliance should be installed in a suitably ventilated room where a permanent supply of fresh air is ensured and there is no accumulation of unburned gases.
- The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.
- The hose should comply with the standard EN16436. The regulator should comply with the standard EN16129.
- The hose and regulator assembly may not be provided with the appliance in some regions.
- Check and suitably clean the inside of the oven before it is lit in order to avoid the emission of fire from the oils that have accumulated during previous cooking.
- The burner outlets should be checked for obstruction during previous cooking.
- The burner outlets should be checked for obstruction and cleaned regularly with a soft wire brush.
- It is necessary to avoid obstruction and to allow for a good combustion.
- Position the flexible tube so as to ensure that it is not subjected to twisting.
- Before assembly, make sure all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance. Contact customer service for replacement parts.
- This appliance must be kept away from flammable materials during use.
- The burners should be inspected and cleaned annually, or whenever heavy build-up is found, to ensure that there are no signs of blockage (debris, insects) in either the burner portholes or the venturi tubes of the burners fitted over the valve outlets.
- If the burner portholes or venturi tubes become blocked, they must be cleared before using the pizza oven.



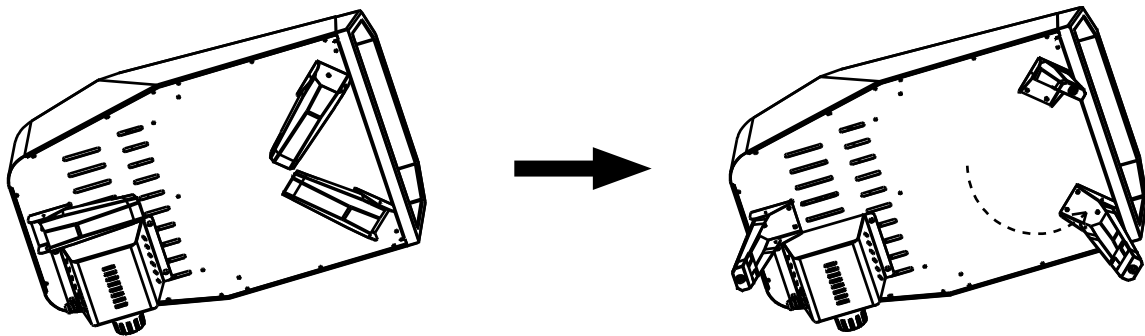
## Assembly Step 1



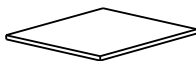
Pizza Oven

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Unfold the legs.



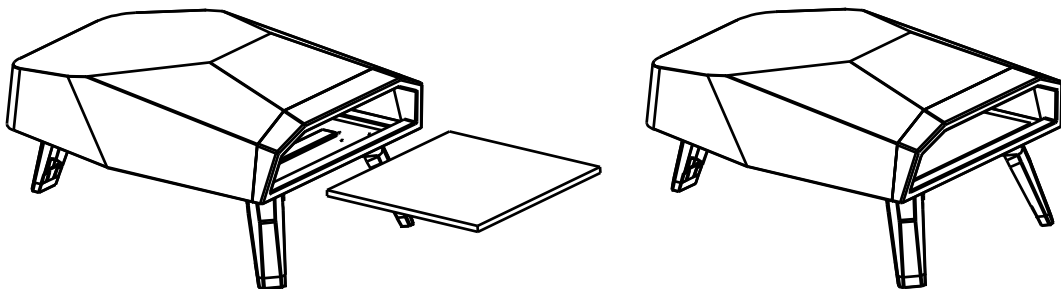
## Assembly Step 2



Pizza Stone

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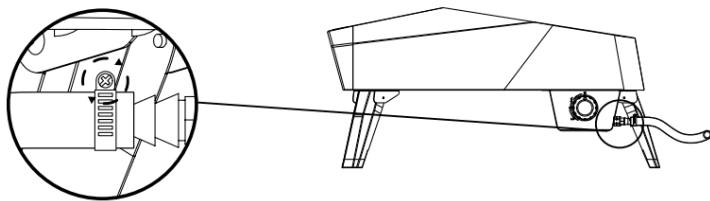
Insert the pizza stone.



## Connecting the gas hose

Depending on your region, the hose may be pre-assembled.

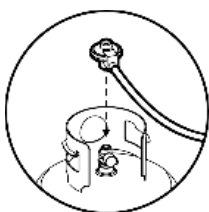
Connecting the gas hose directly to the Pizza Oven.



## Connecting to a gas tank

### WARNING

- Please always keep the gas bottle in an upright position.
- If the appliance is not in use, the gas must be turned off at the supply cylinder.
- The cylinder used must include a collar to protect the cylinder valve.
- The minimum distance for the appliance and the gas tank is 1m.



### PATIO GAS REGULATOR

This is a push-on gas fitting. Ensure that the black switch is in the horizontal position. Depress the button located below the black switch and press the regulator on to the tank valve until it locks into place.



### POL GAS REGULATOR

This gas fitting is counter-clockwise. Make sure that the tank is completely switched off and screw the regulator as far as possible into the gas tank valve.

## LEAK TESTING

Although the gas connections of the appliance are leak tested prior to packing and shipment, a complete test must be performed at the installation site.

Before each use, check all the gas connections for leak testing using the procedure listed below. If the smell of gas is detected at any time, you should immediately stop using and check the entire system for leaks.

### BEFORE TESTING

Make sure all packing material has been removed from the appliance.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush or rag to apply the solution to the fittings.

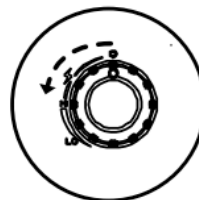
## TO TEST

1. Turn the burner valve OFF.
2. Turn on the gas at the gas cylinder.
3. Apply the soap solution to all gas fittings. Soap bubbles would appear where a leak is present.
4. If a leak is present, immediately turn the gas supply OFF and tighten leaky fittings.
5. Turn the gas back ON and recheck.
6. Should the gas continue to leak from any of the fittings, turn the gas supply OFF and contact customer service.

## OPERATING INSTRUCTIONS - USING THE OVEN

To begin:

1. Make sure the oven has been leak tested and properly assembled.
2. Remove any remaining packing material.
3. Light the burner using the LIGHTING INSTRUCTIONS below

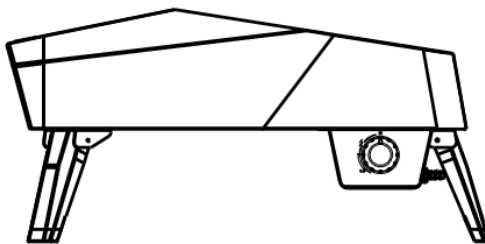


## LIGHTING INSTRUCTIONS - TO LIGHT THE BURNER

1. Make sure the control knob is in OFF position, and then turn the liquid propane cylinder valve ON by slowly turning counter-clockwise.
2. Push in and slowly turn the control knob anticlockwise until you hear a click and the burner ignites.  
**Warning:** keep your head back, away from the oven as you light it.
3. If the burner doesn't light, turn the knob OFF, wait 5 minutes and repeat the lighting procedure.
4. After ignition, run the oven for 15 minutes on the high setting and then turn it to the low setting.
5. Insert your pizza and while cooking, regularly turn it slightly every 30 seconds. Your pizza should be cooked in approximately 3 minutes.
6. For best results, pre-heat on high for the next pizza.
7. Turn off the gas supply at the gas cylinder after use.

## TO LIGHT WITH A MATCH

1. If the burner does not light after several attempts using the control knob, the burner may be lit with a match.
2. If you have already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.
3. Insert a match into the matchstick holder, ignite the match and insert through the oven opening to the burner.
4. Push and slowly turn the control knob to HI and the burner should ignite immediately.
5. If the burner does not light within seconds, turn the control knob OFF and wait 5 minutes and try again.
6. Turn off the gas supply at the gas cylinder after use.



## CARE AND MAINTENANCE

Store the Pizza Oven out of direct sunlight and indoors where possible and when storing for extended periods of time. The Pizza Oven should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds.

Wait for the oven to cool completely before moving.

The outer shell of the oven may fade over time and through use. This will not affect performance.

## PIZZA STONE

1. DO NOT use the stone over an open flame.
2. Avoid extreme temperature change to the stone. DO NOT place frozen foods on a hot stone.
3. The stone is fragile and can break if bumped or dropped.
4. The stone is very hot during use and stays hot for a long time after use.
5. DO NOT cool the stone with water when the stone is hot
6. After cleaning the stone with water, dry it before use. This can be done in a conventional oven at 60°C (140°F) for 2 hours.

## Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner will not light	1. No gas flow. 2. Obstruction of gas flow. 3. Disengagement of burner to valve. 4. Incorrect assembly.	1. Check to see if propane tank is empty. 2. Clear burner tube. 3. Re-engage burner and valve. 4. Check steps in assembly instructions.
Sudden drop in gas flow or low flame	1. Out of gas.	1. Check for gas in propane tank. 2. Turn off gas control knob, wait 30 seconds and light oven. If flames are still low, turn off gas control knob and propane tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on propane tank valve, wait 30 seconds and then light oven.
Flames blow out	1. High or gusting winds 2. Low on propane gas	1. Turn front of oven away from wind. 2. Refill propane tank. 3. Refer to sudden drop in gas flow above
Flare-up	1. Grease build-up 2. Excessive fat in meat 3. Excessive cooking temperature 4. Excess flour on the cooking surface	1. Clean oven 2. Trim fats from meat before cooking 3. Adjust (lower) temperature accordingly 4. Brush remnant flour from cooking surface. 5. Flip stone
Flashback (fire in burner tube, roaring sound from burner)	1. Burner and/or burner tubes are blocked 2. Pressure drops during ignition	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.

### PIZZA OVEN GUARANTEE

This pizza oven is made to an exacting quality standard and is covered by the following guarantee.

The product has a 10 year limited warranty, regarding proper use.

**THIS GUARANTEE DOES NOT AFFECT YOUR STATUTORY RIGHTS IN ANY WAY.  
IF YOU NEED ANY ASSISTANCE, PLEASE DO NOT HESITATE TO CONTACT US AT THE FACTORY.  
DO NOT BRING GOODS BACK TO PLACE OF PURCHASE.**

If you have any queries or require advice or spare parts for this product, please call the Customer Helpline Number 00 353 1 2873797  
or for online help - Email: [info@saharabbqs.com](mailto:info@saharabbqs.com) / Web: [www.saharabbqs.com](http://www.saharabbqs.com)  
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