



2-in-1 Propane Pizza & Grill Oven

ASSEMBLY INSTRUCTIONS



MODEL: DGPGPRN200

FOR OUTDOOR USE ONLY
PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE

WARNING

Hazardous fire or explosion may result if instructions are ignored

It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

Read the instructions before using the appliance.

Retain this manual for future reference.

Use outdoors only.

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 modify the appliance.

This appliance must be kept away from flammable materials during use.

The regulator and hose must be connected correctly to the appliance. A spanner must be used to tighten the nut onto the connection thread.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at gas cylinder.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual.
5. If odour persists, contact your dealer or gas supplier immediately.

PRECAUTIONS:

1. Leak test all connections **after each cylinder refill or before each use**.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapors/liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Assembly

WARNING: While every effort has been made in manufacture of your barbecue to remove any sharp edges, you should handle all components with care to avoid accidental injury.

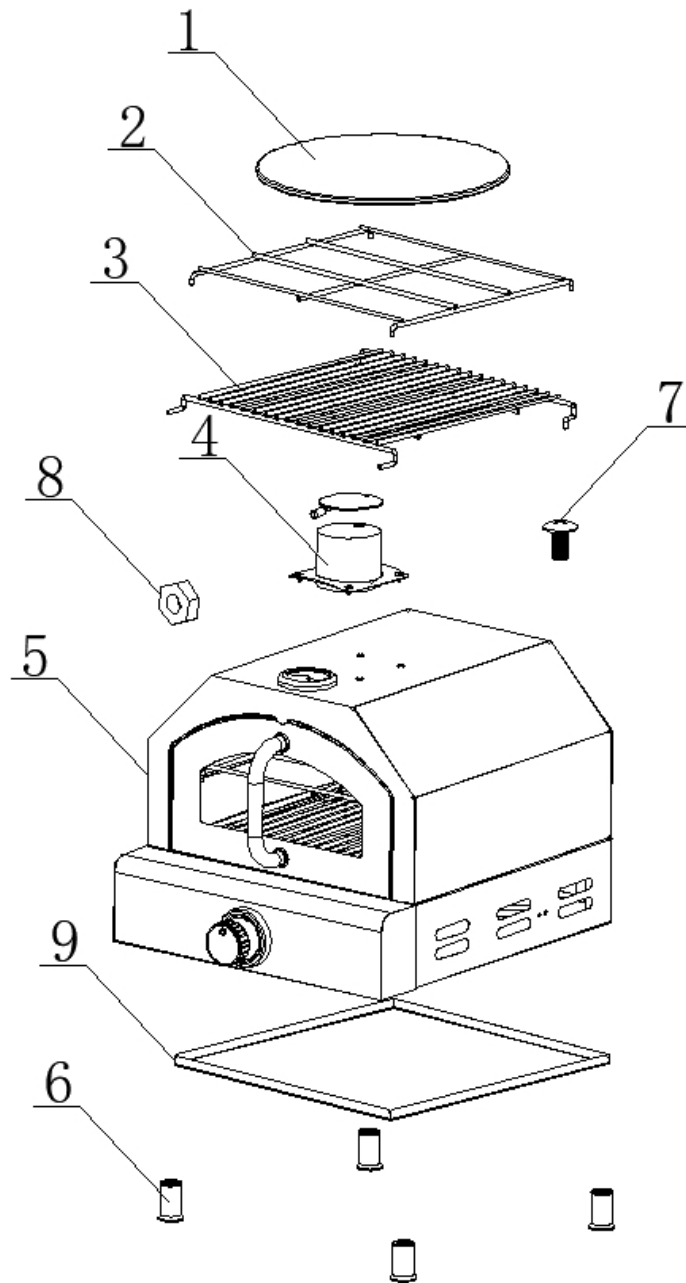
Tools required: Either a philips crosshead or flat-bladed screwdriver and either a spanner (we have supplied a multifunction spanner) or a pair pliers.

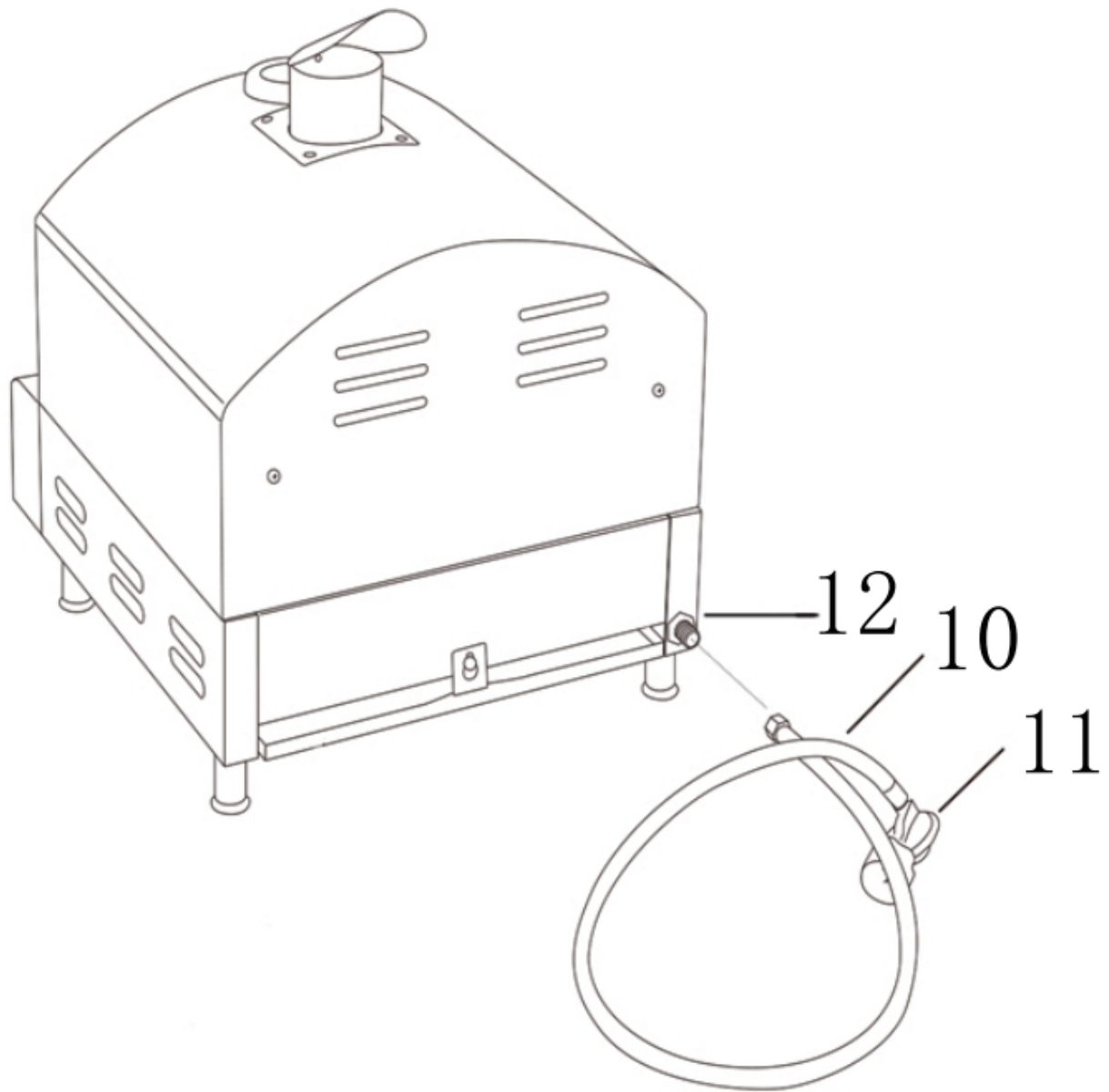
ASSEMBLY:

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your trolley barbecue. Please refer to the parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components, it is advisable to have two people assemble the unit.

NOTICE: Make sure all the plastic protection is completely removed before assembling!

Expanded view



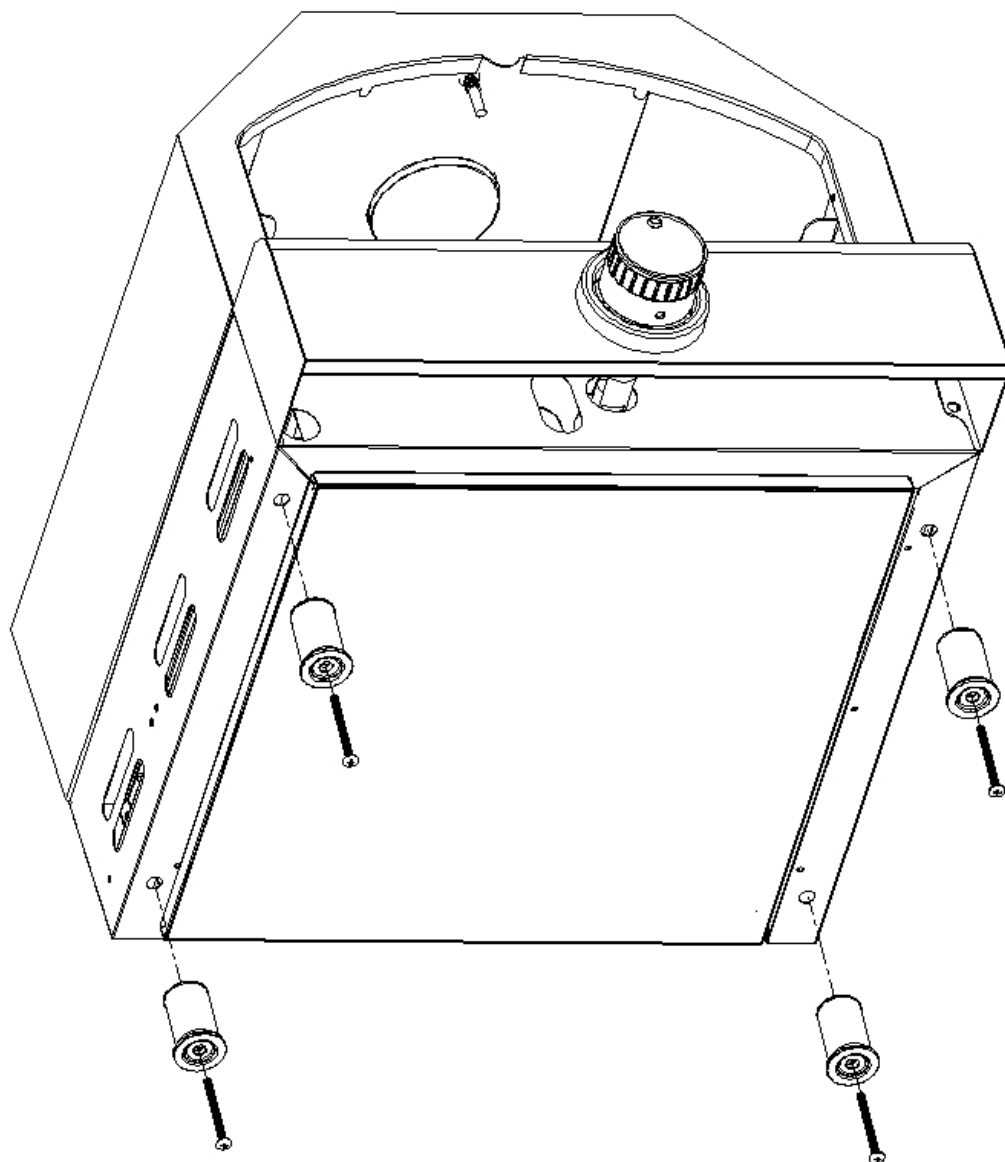


PART LIST:

NO.	PART NAME	QTY	NO.	PART NAME	QTY
1	Pizza Stone	1	7	Screws M5X8	5
2	Grid	1	8	M5 Nuts	4
3	Cooking Grid	1	9	Drip tray	1
4	Chimney	1	10	Hose	1
5	Body	1	11	Regulator	1
6	Legs	4	12	Gas inlet port	1

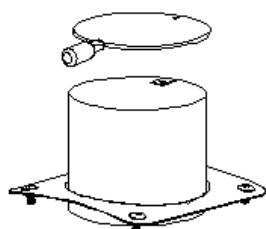
ASSEMBLY:

1. Connect the legs

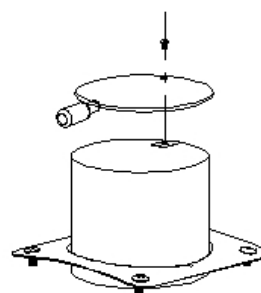


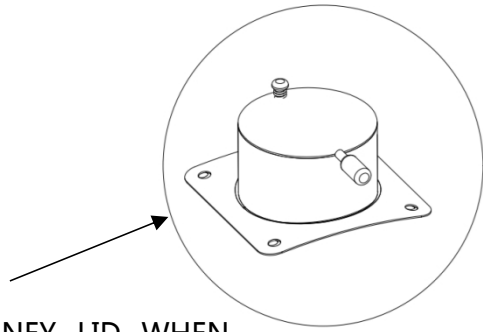
2. Assemble the chimney

1

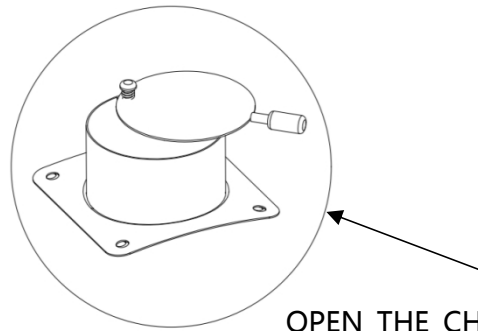


2

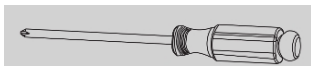




CLOSE THE CHIMNEY LID WHEN
MAKING PIZZA



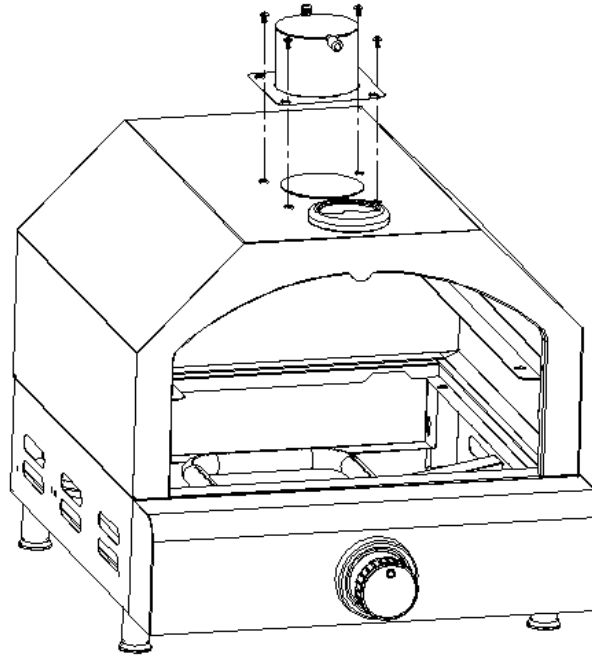
OPEN THE CHIMNEY LID WHEN
MAKING BBQ



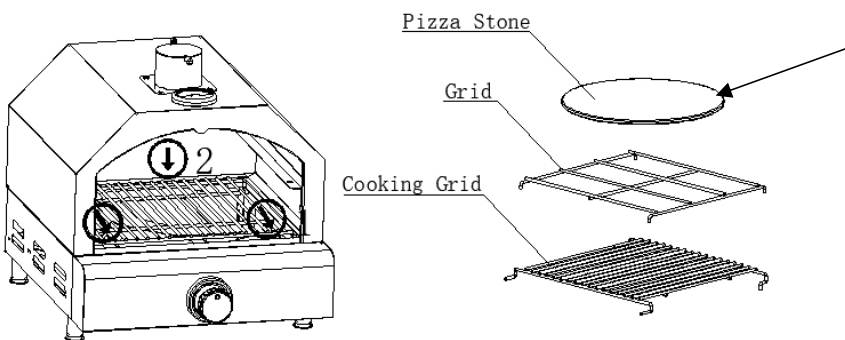
(screwdriver NOT included)

M5*8 4PCS

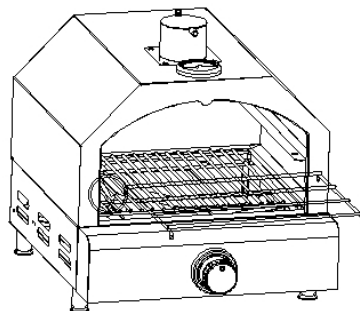
M5 Nut 4PCS



3.Put the accessories inside the oven



Warning: Pizza stone should be placed on top of the grid.



4. How to correctly close the door



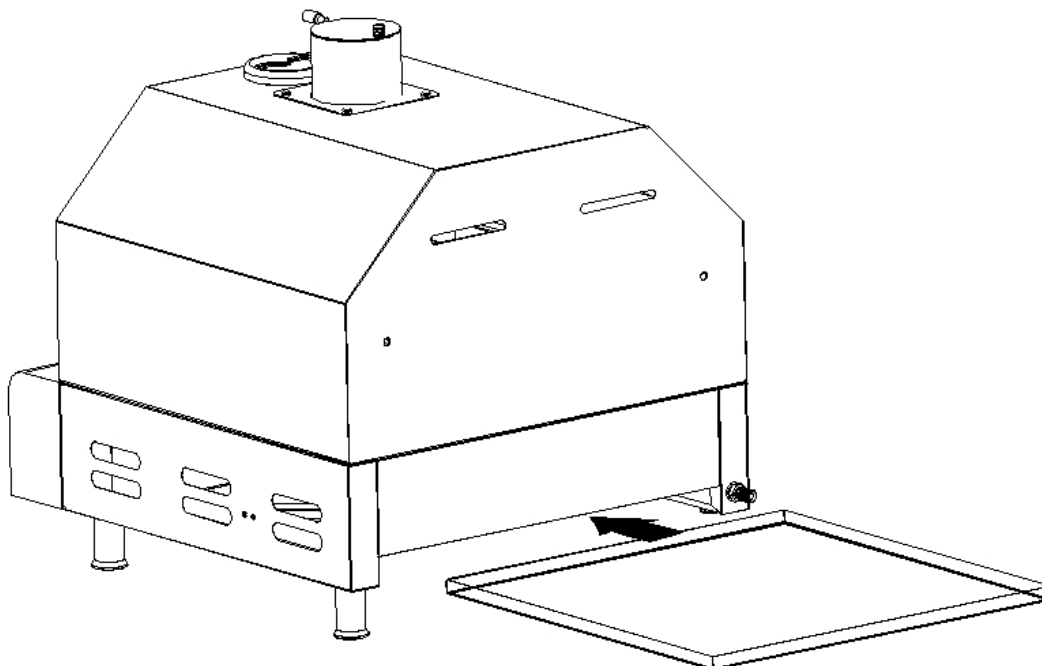
1. Position oven door in front of the oven and insert top first at an angle.

2. Insert top of oven door under the locking notch as seen to the right.



3. With the top of the oven door inserted behind the locking notch, slide the rest of the door into place.

5. Put the drip tray inside



WARNING INFORMATION

IMPORTANT:

Read the following instructions carefully and be sure your barbecue is properly installed, assembled, and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company. When used on the ground always place the appliance and cylinder on flat level ground.

Your barbecue can be used with gas cylinders between 11 lb (5 kg) and 33 lb (15 kg). Follow the technical information as stated in the instruction manual and Check with your local gas supplier to have a suitable gas cylinder for your barbecue.

NOTE FOR CONSUMER: Retain for future Reference

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, 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. **Make sure the flexible hose could not come in contact with hot surface and avoid twisting.**

Use a suitable regulator that is certified to EN 16129. Make sure the regulator and flexible hose comply with local code.

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Regulator and Hose

Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 2 years.

The use of the wrong regulator or hose is UNSAFE; always check that you have the correct items before operating the barbecue.

The hose used must conform to the relevant standard for the country of use. Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the barbecue other than at its connection.

For Flexible hose:

Avoid twisting the flexible tube when the appliance is in use. The length of flexible hose shall not exceed 1.5m. In Finland, the length shall not exceed 1.2m. The hose should certified according to applicable EN Standard and comply with local code.

Storage of Appliance

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

Gas Cylinder

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance.

Always connect or replace the cylinder in a well-ventilated area and away from any source of ignition, never in the presence of a flame, spark or heat source.

Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 122°F. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE NEAR CYLINDER**

- 1.This barbecue is designed for use outdoors, away from any flammable materials.
- 2.It is important that there are **no overhead obstructions** and that there is a minimum distance of 4 feet from the side or rear of the appliance.
- 3.It is important that the ventilation openings of the appliance are not obstructed.
- 4.The barbecue must be used on a level, stable surface.
- 5.The appliance should be protected from direct drafts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Make sure that the gas cylinder compartment (if any) is not obstructed, keep it ventilated and clean.

Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a CORGI registered service engineer.

Connection to Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

Clean burner holes with a heavy-duty pipe cleaner.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the barbecue is not in use.

The Barbecue must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the barbecue is in use.

ONLY USE THIS BARBECUE OUTDOORS.

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution

CHECK FOR LEAKS

Make 2-3 fluid ounces of leak detecting solution by mixing one part washing up liquid (like dishsoap) with 3 parts water.

Ensure the control knob is "OFF".

Connect the regulator to the valve of gas cylinder and connect hose to the gas inlet port on the back of appliance, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak which must be rectified before use.

Retest after fixing the fault

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified. Do not attempt to fix leakage but consult your gas dealer.

Lighting Instructions for barbecue

- Turn the control knobs clockwise to “OFF” position.
- Connect the regulator to the gas bottle. Turn the gas supply “ON” at the regulator. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
- Push down control knob and keep pressing while turning anti-clockwise to the “HIGH” position (a clicking sound is heard). If not repeat this process.
- If the burner has not lit after retrying wait 5 minutes and repeat step 3.
- Adjust the heat by turning the knob to the High/Low position.
- If the burner does not light. Light the appliance with a match using the lighting hole in the side of the appliance. Consult your gas dealer to rectify the ignition.
- To turn the barbecue “OFF”: turn the valve of the gas cylinder to the “OFF” position and then turn the control knob of the appliance clockwise to the “OFF” position.

Warning: If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on LOW. This will “heat clean” the internal parts and dissipate odor from the painted finish. Clean your barbecue after each USE. DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

WARNING: Accessible parts may be very hot. Keep young children away from the hot appliance at all times (even while cooling down!).

It is recommended that protective gloves (NOT included) like oven gloves are used when handling particularly hot components.

CLEANING AND CARE

CAUTION: All cleaning and maintenance should be carried out when the barbecue is cooled and with the fuel supply turned OFF the valve of gas cylinder.

1.OUTSIDE SURFACE

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

2.INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

3.COOKING GRID

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

4.CLEANING THE BURNER ASSEMBLY

CAUTION: All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned OFF the valve of the gas cylinder.

- Turn the gas OFF at the control knob and turn off the valve of the gas cylinder.
- Remove cooling grid.
- Clean the burner with a soft brush or blow clean with compressed air and wipe with a cloth.
- Clean any clogged ports with a pipe cleaner or stiff wire (such as an opened paper clip).

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

CHECK FOR LEAKS:

If you smell gas:(In the event of gas leakage found

Turn off the gas supply at the gas cylinder valve.

Ensure the control knob is “OFF”.

Connect the regulator to the valve of gas cylinder and connect hose to the gas inlet port on the back of appliance, ensure the connections are secure then turn ON the gas.

Brush the soapy water onto the hose and all joints. If bubbles appear you have a leak, which must be rectified before use. Retest after fixing the fault

Turn off the gas supply at the gas container after use

If leakage is detected again and cannot be rectified. Do not attempt to fix leakage but consult your gas dealer.

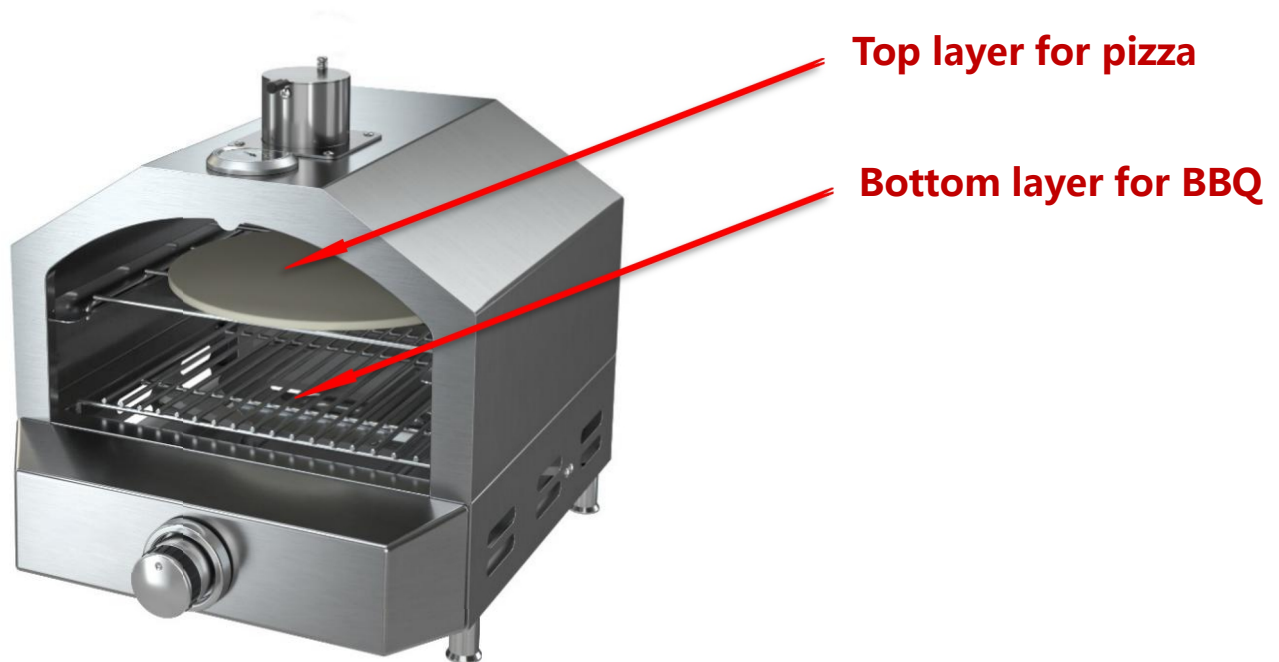
5.SERVICING

Your gas barbecue should be serviced annually by a competent registered person.

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Burners will not light using the ignition system	1.LP gas cylinder is empty 2.faulty regulator 3.obstructions in burner 4.obstructions in gas jets or gas hose 5. electrode wire loose or disconnected on electrode or ignition unit 6.electrode or wire is damaged faulty pushbutton igniter	1.replace with full cylinder 2.have regulator checked or replace 3.clean burner 4.clean jets and gas hose 5.reconnect wire 6.change electrode and wire change igniter
Burner will not light with a match	1.LG gas cylinder is empty 2.Faulty regulator 3.Obstructions in burner 4.Obstructions in gas jets or gas hose	1.Replace with full cylinder 2.Have regulator checked or replace 3.Clean burner 4.Clean jets and gas hose
Low flame or flashback (fire in burner tube-a hissing or roaring noise may be heard)	1.LP gas cylinder too small 2.Obstructions in burner 3.Obstructions in gas jets or gas hose 4.Windy conditions	1.Use larger cylinder 2.Clean burner 3.Clean jets and gas hose 4.Use BBQ in a more sheltered position

Cooking Guide :



PIZZA:

- 1.Preheat the pizza stone for 10 minutes, and **CLOSE THE CHIMNEY LID.**
- 2.Put the pizza on the pizza stone in the oven with pizza peel and close the door.
- 3.Bake the pizza for about 3 minutes until the cheese is melted,then rotate the pizza halfway and cook 3 more minutes.
- 4.Total baking time is around 6 minutes depending on different thickness of pizza dough, and you can adjust the time accordingly

WARNING: MAKE SURE THE DOOR IS FULLY CLOSED WHEN BAKING PIZZA TO ACHIEVE BETTER HEAT UNLESS YOU NEED TO OPEN THE DOOR TO ROTATE THE PIZZA HALFWAY.

STEAK /CHICKEN WING /SAUSAGE/OTHERS:

1. Remove the pizza stone and the top layer grid, then **OPEN THE CHIMNEY LID.**

2. Place the food on the bottom layer, flip the food as necessary, until well cooked.

WARNING: MAKE SURE THE DOOR IS OPEN WHEN BBQ SO YOU CAN WATCH THE FOOD DURING COOKING TO JUDGE IF ITS WELL DONE.



Manufacturer's 1-Year Limited Warranty

The manufacturer warrants that all parts and components are defect free in materials and workmanship for 1 year. This warranty is valid only in accordance with the conditions set forth below:

1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
2. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
3. This warranty gives you specific legal rights. You may also have other rights which vary by state

Procedure for Replacement or Return within the 1 Year:

To return the product for replacement or refund within the 1 year, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and include your order number on the package, to the following address:

Deco Chef
80 Carter Drive
Edison, NJ 08817

Other contact info

Phone: 844-413-2646

Customer Service Email: customerservice@decogear.com