



# ROTATING ° GAS PIZZA OVEN

BUILT-IN ROTATION LEVER COOKS ALL SIDES  
OF YOUR PIZZA QUICKLY AND EASILY

## USER MANUAL



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# WARNINGS

## WARNING

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance.

Keep this manual for future reference.

To reduce the risk of fire, burn hazard or other injury, read this safety manual carefully and completely before using this 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.

If you smell gas:

- Shut off gas to the appliance
- Extinguish any open flame
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

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

FOR OUTDOOR USE ONLY.

- 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.
- Keep children and pets away from the appliance at all times.
- 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 included matchstick holder.

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 do not leak.

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 914mm (36 inches).

Minimum clearance from back of unit to combustible construction is 914mm (36 inches).

This manual states that an oven, fryer or broiler shall not be used on or under any apartment or condominium balcony or deck.

This appliance is not intended to be installed in or on a boat. This appliance is not intended to be installed in or on a recreational vehicle.

Keep the fuel supply hose away from any heated surface(s).

This manual includes an instruction to clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

# WARNINGS

## CONTINUED

This appliance shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area.

This manual includes a list of required parts necessary for the safe operation of the appliance, directions for proper assembly and for assembly of installed parts and accessories supplied with the appliance, and proper procedures for gas leak testing.

The appliance should not be located or used under overhead unprotected combustible construction materials or surfaces. For a grill, fryer or broiler, the minimum clearance shall be at least 10ft (3m) from any structure or combustible material.

GB-GO13A - Outdoor Use Gas Grill				
GAS TYPE	NUMBER OF BURNERS	INJECTOR SIZE MAIN BURNER	TOTAL GAS CONSUMPTION BTU	GAS PRESSURE KPa
Propane	1	1.10	13600	2.74

### NOMINAL HOURLY GAS CONSUMPTION

# BEFORE LIGHTING

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cut, wear or abrasion, it must be replaced prior to use.

Screw the regulator onto the gas cylinder. Leak check the hose and regulator connections with a soap and water solution before lighting the appliance.

Only the pressure regulator and gas hose assembly supplied with this appliance should be used.

## LP GAS CYLINDER WARNING

1. Do not store spare liquid propane gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. Liquid propane cylinder must be fitted with an OVERFILL PROTECTION DEVICE (OPD).
4. If the information above is not followed exactly, a fire resulting in death or serious injury may occur.
5. This manual states that the installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2

# 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.

- 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, 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 vapors 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.

This appliance is not intended for commercial use.

1. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
2. In the event of rain, snow, hail, sleet or other forms of precipitation turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
3. When cooking, the appliance fryer or boiler must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.

Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F(45°C) before moving or storing.

This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

Avoid bumping of or impact with the appliance.

The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339.

Cylinders must be stored outdoors out of the reach of children and shall not be stored in a building, garage or any other enclosed area.

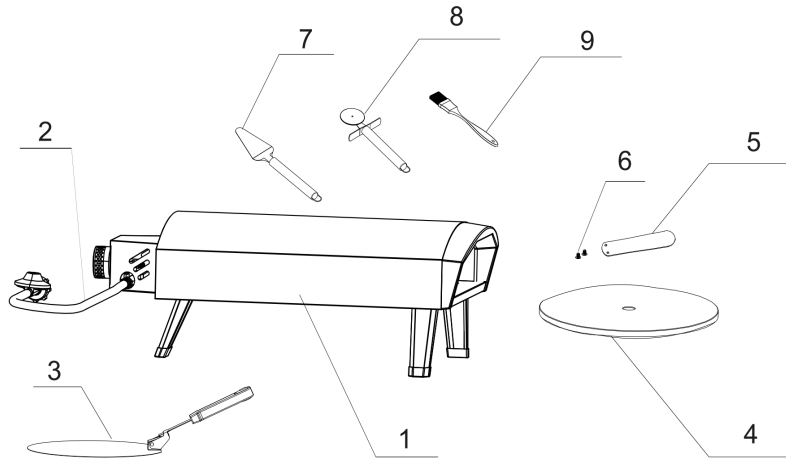
The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies shall be those specified by the appliance manufacturer.

The cylinder supply system must be arranged for vapor withdrawal.

A statement:

1. Do not store a spare LP gas cylinder under or near this appliance;
2. Never fill the cylinder beyond 80 percent full; and
3. If the instructions are not followed exactly, a fire causing death or serious injury may occur.

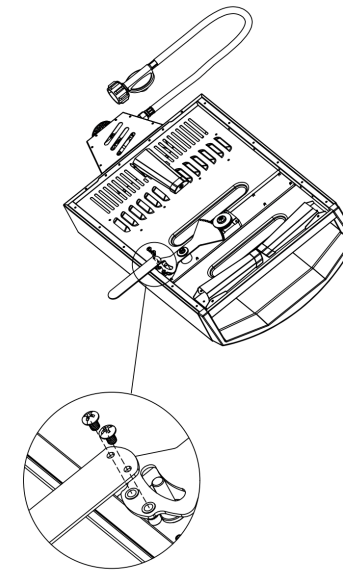
Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.



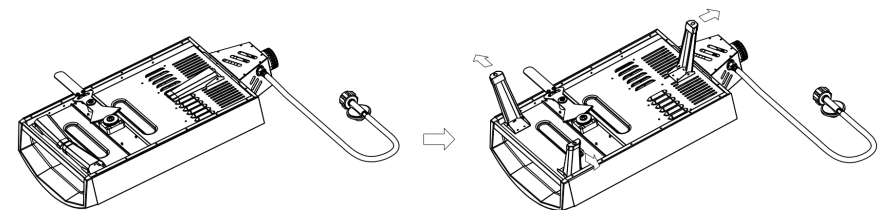
NO	PART NAME	QTY	NO	PART NAME	QTY
1	Grill Body	1	2	Hose & Regulator	1
3	Pizza Peel	1	4	Pizza Stone Board	1
5	Handle of Rotation Function	1	6	Screw M5x10MM (2pc spare parts included)	4
7	Pie Server	1	8	Pizza Cutter	1
9	Brush	1			

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.

## 1. Install the handle of rotating base.



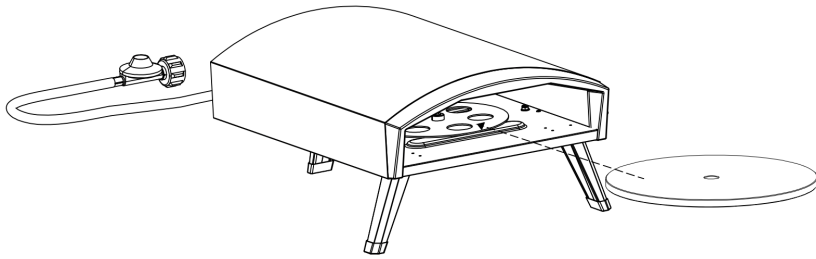
## 2. Unfold legs.



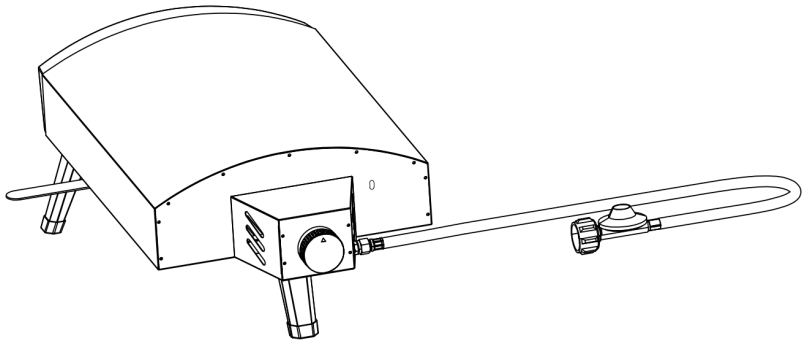
# ASSEMBLY

## CONTINUED

### 3. Inset the pizza stone board.



### 4. Gas hose has been preinstalled.

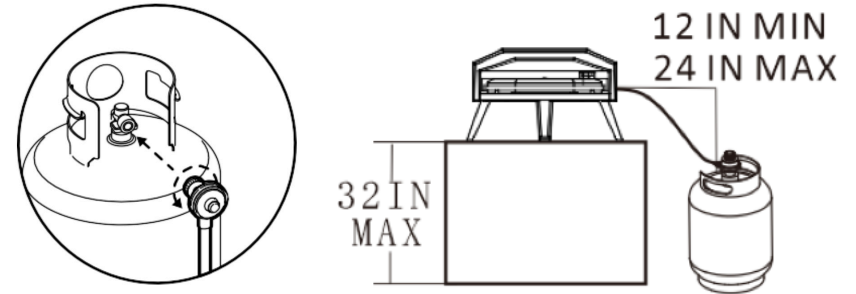


### 5. Connecting to gas tank.

#### **WARNING**

- Please always keep the gas bottle in upright position.
- The size for 20 lbs LP gas cylinder is 12.2 inches in diameter and 17.9 inches tall.
- 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 20lb gas tank is 40 inches.

### GAS REGULATOR



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

### CONNECTING THE LIQUID PROPANE GAS CYLINDER

1. To connect the liquid propane gas cylinder:
2. The cylinder valve should be in OFF position.
3. Make sure the burner valve is in OFF position.
4. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
5. When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops.  
Use of a wrench could damage the quick coupling nut and result in a hazardous situation.
6. Open the cylinder valve fully by turning the valve counterclockwise.
7. Before lighting the oven, use a soap and water solution to check all connections for leaks.
8. If a leak is found, turn the cylinder valve OFF, and do not use the oven until local liquid propane dealer can make repairs.

### DISCONNECTING THE LIQUID PROPANE GAS CYLINDER

1. Turn the oven burner valve OFF and make sure the oven is cool.
2. Turn the liquid propane cylinder valve OFF by turning clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.
4. Place dust cap for cylinder valve outlet whenever the cylinder is not in use.

## GENERAL

Although the gas connections of the appliance are leak tested prior 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.

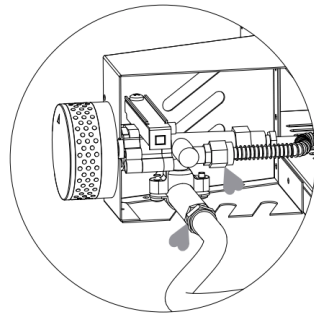
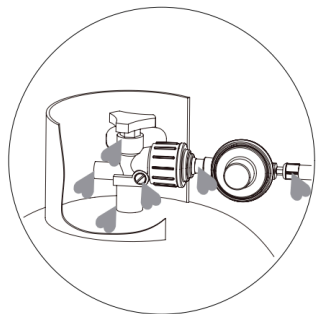
## BEFORE TESTING

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 the liquid propane cylinder valve on counterclockwise to open the valve.
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

Each burner is rated at 13600 BTU/Hr.

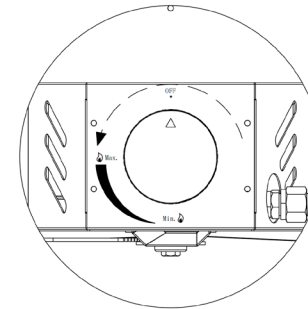
### To begin:

1. Make sure the oven has been leak tested and properly placed.
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 counterclockwise.
2. Push in and slowly turn the control knob counter-clockwise until you hear a click and the burner ignites.
3. If burner doesn't light, turn the knob OFF, wait 5 minutes and repeat the lighting.

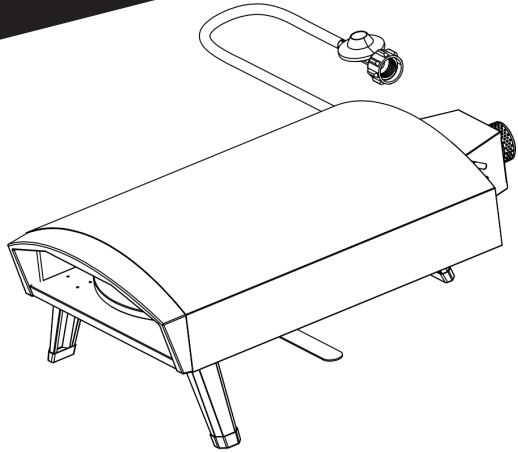


### TO LIGHT WITH A MATCH

1. If burner will 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 turn the control knob to HI slowly, 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.



# MAINTENANCE & CARE



## MAINTENANCE & CARE

Store GB-GO13A out of direct sunlight and indoors where possible and when storing for extended periods of time. GB-GO13A should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds.

Wait for GB-GO13A to cool completely before moving

The outer shell of GB-GO13A may fade over time and through use. This will not affect performance.

## PIZZA STONE BOARD

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, please dry the stone 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	<ol style="list-style-type: none"> <li>1. No gas flow</li> <li>2. Coupling nut and regulator not fully connected</li> <li>3. Obstruction of gas flow</li> <li>4. Disengagement of burner to valve</li> <li>5. Incorrect assembly</li> </ol>	<ol style="list-style-type: none"> <li>1. Check to see if propane tank is empty</li> <li>2. Turn the coupling nut about one- half to three quarters additional turn until solid stop. Tighten by hand only - do not use tools</li> <li>3. Clear burner tube</li> <li>4. Reengage burner and valve</li> <li>5. Check steps in assembly instructions</li> </ol>
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> <li>1. Out of gas</li> </ol>	<ol style="list-style-type: none"> <li>1. Check for gas in propane tank</li> <li>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.</li> </ol>
Flames blow out	<ol style="list-style-type: none"> <li>1. High or gusting winds</li> <li>2. Low on propane gas</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn front of oven away from wind</li> <li>2. Refill propane tank</li> <li>3. Refer to Sudden drop in gas flow above</li> </ol>
Flare-up	<ol style="list-style-type: none"> <li>1. Grease build up</li> <li>2. Excessive fat in meat</li> <li>3. Excessive cooking temperature</li> <li>4. Excess flour on the cooking surface</li> </ol>	<ol style="list-style-type: none"> <li>1. Clean oven</li> <li>2. Trim fats from meat before cooking</li> <li>3. Adjust (lower) temperature accordingly</li> <li>4. Brush remnant flour from cooking surface</li> </ol>
Flashback (fire in burner tube, roaring sound from burner)	<ol style="list-style-type: none"> <li>1. Burner and/or burner tubes are blocked</li> <li>2. Pressure drop during ignition</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn gas control knob off. Clean burner and/or burner tubes.</li> <li>2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight.</li> </ol>



## 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 expressed warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in 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 1 Year:

To return the product for replacement or refund within 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



@deco\_chef

#### CONTACT US

[customerservice@decogear.com](mailto:customerservice@decogear.com)

844-413-2646