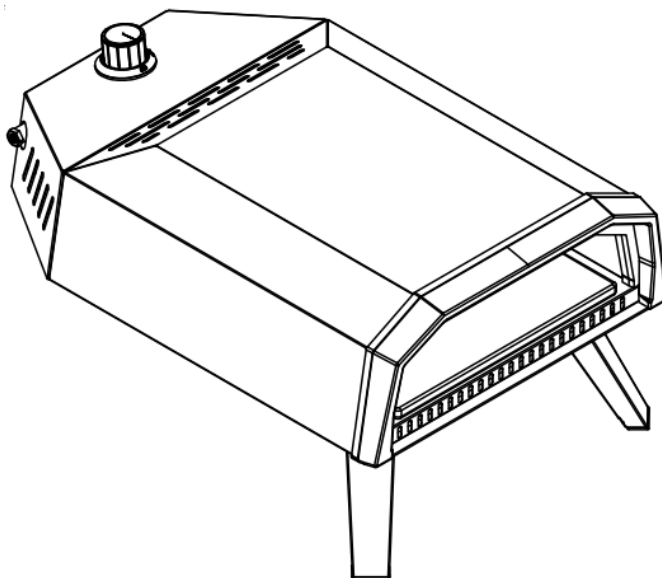


READ INSTRUCTIONS CAREFULLY: READ AND FOLLOW ALL INSTRUCTIONS. PLACE INSTRUCTIONS IN A SAFE PLACE FOR FUTURE REFERENCE.
ONLY USE IN A WELL VENTILATED AREA

USER MANUAL

FOR
Gas pizza oven
(KF-PZ01) // 994900



P.I.N.: 2531DN-0131



WARNING: IF THE INFORMATION IN THIS MANUAL IS NOT FOLLOWED EXACTLY. A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE. PERSONAL INJURY OR LOSS OF LIFE

Manufacturer: Kingfer Industrial Co., Ltd.
Address: 1st F, 1st Building, No 7, Damei Road, Gangkou Town Zhongshan City
Guangdong Province, China

Technical Parameter						
Manufacturer	Kingfer Industrial Co., Ltd.					
Product:	Gas pizza oven					
Model	KF-PZ01					
Art no.	994900					
Standard:	EN498-2012					
Appliance category	I3+		I3B/P(30)	I3B/P(50)	I3P	I3B/P(37)
Type of gas	G30	G31	G30		G31	G30
Gas Pressure (mbar)	28-30	37	30	50	37	37
Injector's diameter(mm)	0.97		0.97	0.84	0.97	0.9
Destination countries	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, CH, SI, LV, SK, TR, IS	LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, HR, RO, IT, HU, LV, BE, GB, FR,	AT, CH, DE, SK		BE, CH, CZ, ES, FR, GB, GR, HR, IE, IT, LT, NL, PL, PT, SI, SK, TR, IS	PL
Heat input (Hs) KW(g/h)	4.1KW (Butane 298g/h, Propane 293g/h)					
Ignition	piezo ignition					
WARNING :						
<ol style="list-style-type: none"> 1) Use outdoors only 2) Read the instructions before using the appliance 3) WARNING: accessible parts may be very hot. Keep young children away 4) This appliance must be kept away from flammable materials during use 5) Do not move the appliance during use 6) Turn off the gas supply at the gas cylinder after use 7) Do not modify the appliance 8) Children should be monitored to ensure they do not play apparatus; 9) Do not touch the heater when using, and let it cool down for at least 60 minutes before move. 10) Do not cover the heater when using. 11) This appliance requires hose and regulator, check with your gas supplier. 						

Brief: The pizza oven installed with Automatically shut off gas device(Flame failure protection Device) and Piezo ignition.

Manufacturer: Kingfer Industrial Co., Ltd.

Model: KF-PZ01

EN 498 -2012,

Product: Gas pizza oven

For outdoor use only. If stored indoors, detach and leave cylinder outdoors.

- Do not store spare gas cylinder under or near the appliance.
- Never fill the cylinder beyond 80 percent full.
- If the information beyond is not followed exactly, a fire causing death or serious injury may occur.
- Minimal clearance from sides and back of the unit to combustible construction, 36 inches from the sides and 36 inches from the front.
- Do not use the appliance under overhead combustible surfaces.
- **CAUTION:** Use only the gas pressure regulator supplied with this appliance. This regulator is set for an outlet pressure of 11 iwc.
- Turn on the gas supply at cylinder when appliance is not in use.
- This appliance is not intended for commercial use.

LIGHTING INSTRUCTION - TO LIGHT THE BURNER

- Make sure the control knob is in OFF position, and then turn the liquid propane cylinder valve ON by slowly turning counterclockwise.
- Push in and slowly turn the control knob anticlockwise until you hear a click and the burner ignites.
- If burner doesn't light, turn the knob OFF, wait 5 minutes and repeat the lighting.

EN

WARNINGS

WARNING

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

WARNING

Before cleaning, make sure the gas supply and control knob is in the OFF position and that the burner and oven has cooled.

DANGER

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.

WARNING

FOR OUTDOOR USE ONLY.

WARNING

- 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.

WARNING

Spiders and insects can nest inside the burner of the appliance and disrupt gas flow. Inspect the burner at least once a year.

WARNING

When using a match to light the appliance, make sure to use the included matchstick holder.

WARNING

Do not store this appliance indoors unless the gas cylinder is disconnected.

WARNING

Do not store gas cylinder in a building, garage or any other enclosed area and keep out of reach of children at all times.

WARNING

This appliance is not intended to be installed in or on recreational vehicles and/or boats.

WARNING

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.

WARNING

Do not smoke while leak testing. Never leak test with an open flame.

WARNING

When lighting, keep your face and hands as far away from the appliance as possible.

WARNING

Minimum clearance from sides of unit to combustible construction is 610mm (24 inches).

Minimum clearance from back of unit to combustible construction is 915mm (36 inches).

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.

Warning:

- 1) The parts which have been sealed by the manufacturer should not be adjusted by the user.
- 2) When the appliance is using LPG, a LPG cylinder (between 2-15kgs) should be used.
- 3) The recommend LPG cylinder sizes between: 2kgs to 15kgs.
- 4) The appliances is to be installed in outdoors, Donot use indoors.
- 5) The minimum distances between the appliance and adjacent walls is 1M.
- 6) The gas supplying tubing or hose should comply with the national requirements in force and should be periodically examined per 6 months and replaces as necessary if the hose broken/aged/hardened/leakage/cracked.
- 7) The hose should comply with the standard EN16436, the regulator should comply with the standard EN16129.
- 8) Check and suitably clean the inside of the oven before it's lit in the order to avoid of the emission of fire from the oils that have accumulated during previous cooking.
- 9) The burner outlets should be checked for the obstruction and cleaned regularly with a soft wire brush.
- 10) It's necessary to avoid obstruction and to allow for a good combustion.

The position of the connection flexible tube so as to ensure that it's not subjected to twisting

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. **This appliance requires hose and regulator, check with your gas supplier.**

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 (When changing the gas cylinder shall be carried out away from any source of ignition)

SAFETY PRACTICES TO AVOID INJURY

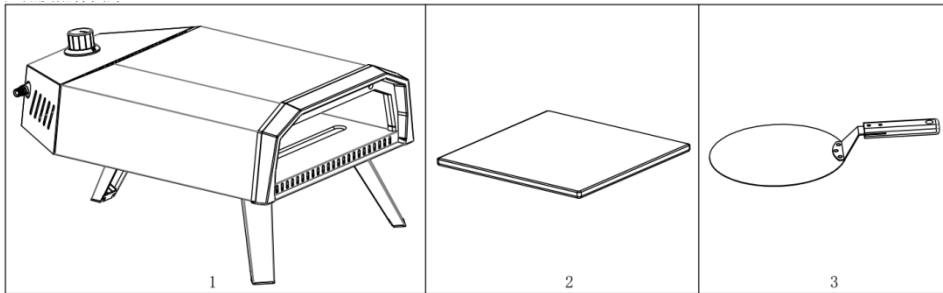
When properly cared for, your oven will provide safe, reliable service for many years. However, extreme care must be used as the oven produces intense heat that can increase the risk of accidents.

When using this oven basic practices must be followed, including but not limited to 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 fittings 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 surroundings 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

PARTS LIST

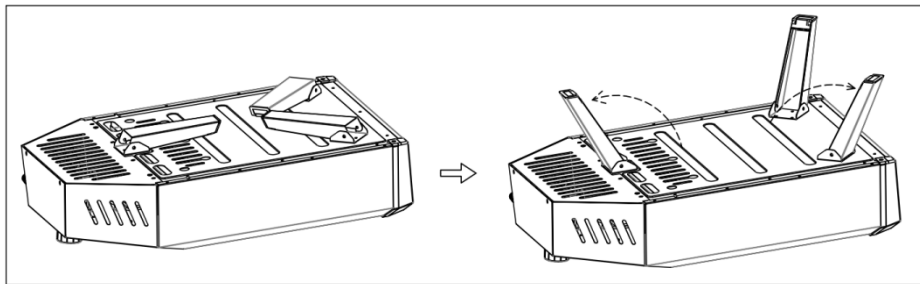
1. pizza oven, Model KF-PZ01 X1PC
2. 12" pizza Stone x 1PC
3. Pizza peel x 1PC



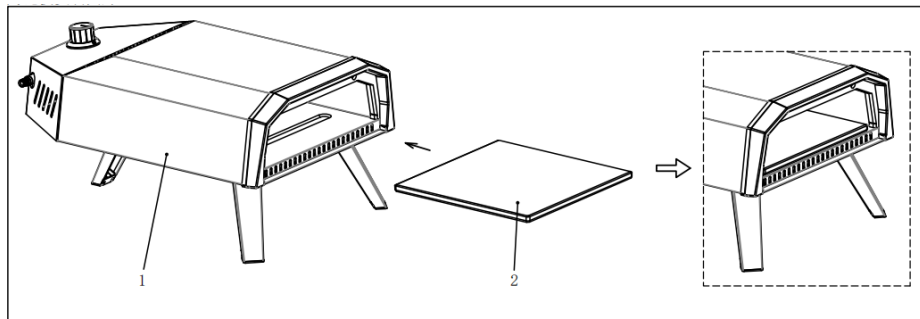
ASSEMBLY

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. Unfold legs



2. Insert the stone baking board

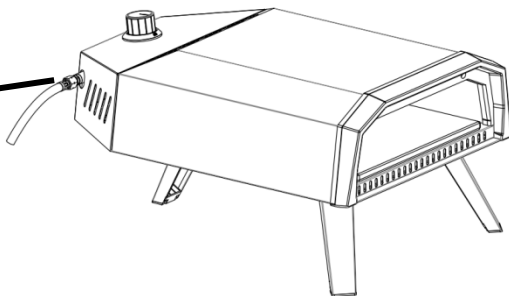
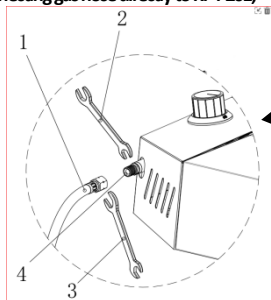


- Locate the pizza oven on the working table (Recommend table size: $\geq 100 \times 70$ CM) or a suitable flat surface.
- Clean the chamber and pizza stone before insert the pizza stone into the chamber.

3. Connecting gas hose to pizza oven

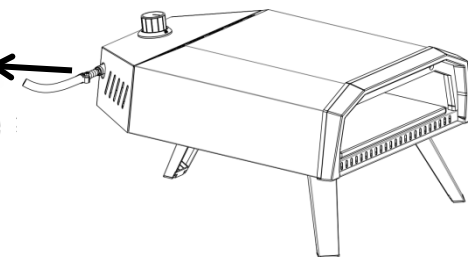
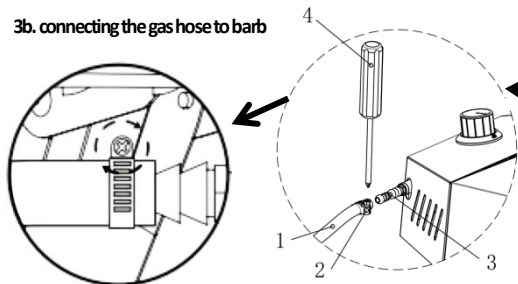
Depending on your region the hose may be preassembled. (Recommend hose length: ≥ 80 cm and NOT EXCEED 1.5M).

3a. connecting gas hose directly to KF-PZ01,



- A). The hose connection thread direction may be different according to different region.
- B). Should you use two spanners to tighten the hose connection.
- C). Holding the spanner 2, and twist the spanner 3, until the connection is tighten.

3b. connecting the gas hose to barb



- A). insert the hose (1) to the barb(3),
- B). Tighten the hose clips screw (2) by twisting screw driver (4) at clockwise direction.

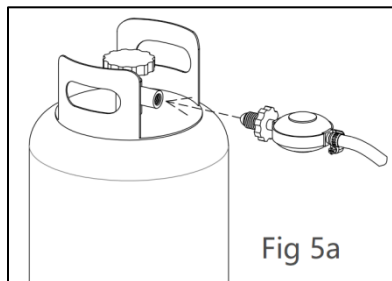
4. Connecting to gas cylinder

⚠ WARNING

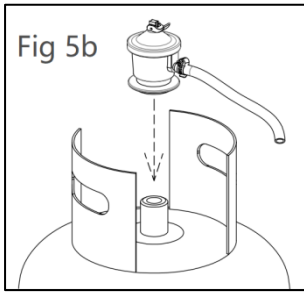
- Please always keep the gas bottle in upright position.
- The size for between 2-15kgs gas cylinder(Maximum tall 69cm)
- If the appliance is not in use, the gas must be turned off at the cylinder valve.
- The cylinder used must include a collar to protect the cylinder valve.
- The minimum distance for the appliance and the is 40 inches apart.
- The gas cylinder type and sizes may be different in different area, check with your gas supplier and choose a suitable regulator and hose.

There are two types of gas regulator installation as Fig 5a & Fig 5b.

Make sure the cylinder valve is completely switched OFF.



- 5a) Screw the regulator as far as possible into the gas cylinder valve Fig 5a (Depending on the region, the thread directions may be different, please install the regulator according to the local regulation).



5b) This is push-on gas fitting. Ensure that the block switch is in the horizontal position or (OFF Position). Depress the button located below the black switch and press the regulator on to the cylinder valve until it locks into place.
 (Depending on the region, the regulator and switch may be different, please install the regulator according to the local regulation). **Fig 5b**

CONNECTING THE LIQUID PROPANE / BUTANE/LPG GAS CYLINDER

1. To connect the LPG 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 regulator switch to ON position.
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 regulator OFF, and do not use the oven until local liquid propane dealer can make repairs.

DISCONNECTING THE LIQUID PROPANE / BUTANE/LPG 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
4. Place dust cap for cylinder valve outlet whenever the cylinder is not in use.

LEAK TESTING

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 regulator to ON position 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.

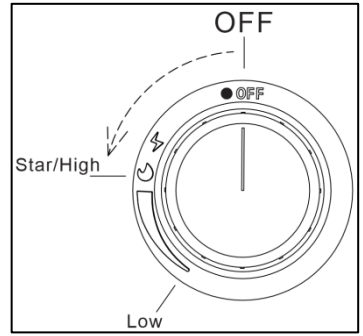
OPERATING INSTRUCTIONS

USING THE OVEN

The burner is nominated heat input rated at 4.1KW, and 3KW at minimum.

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



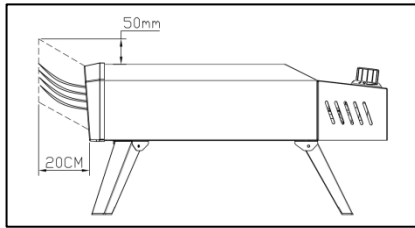
LIGHTING INSTRUCTION

TO LIGHT THE BURNER

1. Make sure the control knob is in OFF position, and then turn the liquid propane cylinder valve ON.
2. Push in and slowly turn the control knob anticlockwise until you hear a click and the burner ignites. And keep pressing down the knob for 10-20 seconds until the burner is lighted up.
3. If burner doesn't light, turn the knob OFF, wait 5 minutes and repeat the lighting.

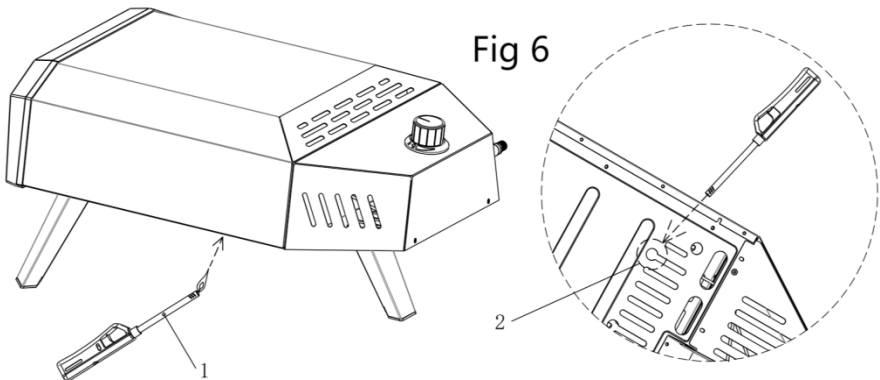
WARNING

While turning on the oven, the fire may be forced out 20CM from oven, due to there are too much gas stay inside the chamber. In order to avoid of any injured or get burned during operation, please make sure that keep at least 80CM far from the front of the oven, and stand on the left / right side or behind the oven to turn on the oven.



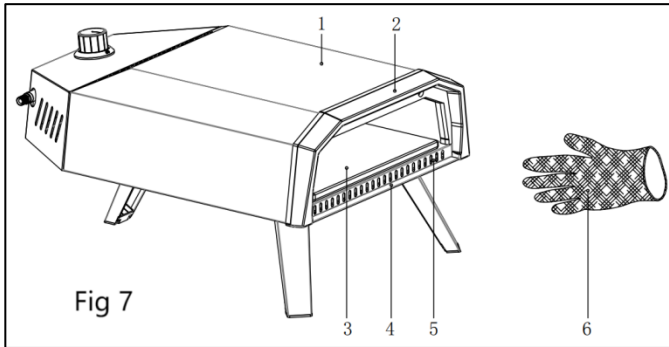
TO LIGHT WITH A FIRE LIGHTER

1. If burner will not light after several attempts using the control knob, the burner may be lit with a fire lighter(1 at Fig 6).
2. If you have already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.
3. Turn on the fire lighter and close to the base, position 2 at Fig 6,
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.



⚠ WARNING

As Fig 7 shown, The working surfaces, body(1), gate frame(2), pizza stone (3), Base(4) and pizza stone supporter(5) are very hot during working and turn off the oven after use, in order to avoid of get burned or injured, please wear heat resistance gloves (6, donot include) while operation and cooking pizzas etc.



⚠ WARNING

The oven may be very hot after use, DONOT touch the oven before the oven cool down completely.

CARE AND MAINTENANCE

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

Wait for **pizza oven** to cool completely before moving

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

STONE BAKING 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.

After services:

Kingfer Industrial Co., Ltd.

Address: 1st F, 1st Building, No 7, Damei Road, Gangkou Town Zhongshan City, Guangdong Province, China

Phone: 0086-760-88401601

Email: sales@kingfergroup.com

Working time: 08:30 a.m.-17:00 p.m.

TROUBLESHOOTING

Problem	Possible Cause	Prevention/Solution
Burner will not light	<ol style="list-style-type: none"> 1. No gas flow 2. Coupling nut and regulator not fully connected 3. Obstruction of gas flow 4. Disengagement of burner to valve 5. Incorrect assembly 6. Faulty piezo ignition or ignition sensor. 	<ol style="list-style-type: none"> 1. Check to see if propane tank is empty 2. Turn the coupling nut about one- half to three quarters additional turn until solid stop. Tighten by hand only - do not use tools 3. Clear burner tube 4. Reengage burner and valve 5. Check steps in assembly instructions 6. Replace a new ignition sensor or valve
Sudden drop in gas flow or low flame	<ol style="list-style-type: none"> 1. Out of gas 	<ol style="list-style-type: none"> 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	<ol style="list-style-type: none"> 1. High or gusting winds 2. Low on propane gas" 3. Thermocouple 4. Magnetic valve faulty 	<ol style="list-style-type: none"> 1. Turn front of oven away from wind 2. Refill propane tank 3. Refer to Sudden drop in gas flow above 4. Replace a new thermocouple or valve. 5. Replace a new valve.
Flare-up	<ol style="list-style-type: none"> 1. Grease build up 2. Excessive fat in meat 3. Excessive cooking temperature 4. Excess flour on the cooking surface 	<ol style="list-style-type: none"> 1. Clean oven 2. Trim fats from meat before cooking 3. Adjust (lower) temperature accordingly 4. Brush remnant flour from cooking surface
Flashback (fire in burner tube, roaring sound from burner)	<ol style="list-style-type: none"> 1. Burner and/or burner tubes are blocked 2. Pressure drop during ignition 	<ol style="list-style-type: none"> 1. Turn gas control knob off. Clean burner and/or burner tubes by brushing the tube from the oven chamber/ Or replace a new burner by a qualified person. 2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight.