GAS PIZZA OVEN

Warranty Details

Hark Enterprises Pty Ltd warrants that this genuine HARK® brand product is free from defects in workmanship and materials for 12 months from the date of purchase.

If as a result of normal use in compliance with the manufacturer’s instructions the product fails to operate within the warranty period, we will repair or replace the product. This warranty does not extend to cover any damage due to burn out or rust.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law.

You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits given to you in this warranty are in addition to other rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

In the event of a product failure, the goods should be returned at your cost to the original place of purchase, with specific details of the complaint, and a copy of the purchase receipt.

After Sales Support

Telephone: 1300 799 787
(03) 9873 2711
Email: service@hark.com.au
**READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!**

**YOUR SAFETY IS VERY IMPORTANT – FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE OR PERSONAL INJURY.**

<table>
<thead>
<tr>
<th><strong>DANGER</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>• This pizza oven is for OUTDOOR USE ONLY.</td>
</tr>
<tr>
<td>• Never operate this pizza oven unattended.</td>
</tr>
<tr>
<td>• The use of alcohol, prescription or non prescription drugs may impair the consumer’s ability to properly assemble or safely operate the pizza oven.</td>
</tr>
<tr>
<td>• Never operate this pizza oven within 7.5m (25 feet) of any flammable liquids.</td>
</tr>
<tr>
<td>• Use this pizza oven only on a level, stable non-combustible surface like brick, concrete or dirt. Do not use pizza oven on or around any surface that will burn or melt like wooden decks, dry grass, leaves, wood rails, vinyl, or plastic.</td>
</tr>
<tr>
<td>• Never operate this pizza oven under any overhead roof covering, awning or overhang. Never use inside an enclosed area such as screen patios, garages, buildings and tents. Keep a minimum clearance of 3m (10 feet) from all sides of the pizza oven to all overhead construction and 1m (3 feet) from any walls or rails.</td>
</tr>
<tr>
<td>• Never use in or on recreational vehicles and/or boats.</td>
</tr>
<tr>
<td>• Never use this product for anything other than its intended purposes. This pizza oven is not intended for commercial use. Never use this pizza oven as a heater.</td>
</tr>
<tr>
<td>• So not use or store flammable materials in or near this appliance.</td>
</tr>
<tr>
<td>• Pizza oven is HOT while in use and after use.</td>
</tr>
<tr>
<td>• Avoid touching hot surfaces. Always wear protective gloves or mitts when operating the pizza oven.</td>
</tr>
<tr>
<td>• Keep children and pets away from the pizza oven at all times.</td>
</tr>
<tr>
<td>• Always wear shoes and protective clothing during operation of this pizza oven.</td>
</tr>
<tr>
<td>• Do not spray aerosoles in the vicinity of this appliance while it is in operation.</td>
</tr>
<tr>
<td>• Do not modify this appliance and do not use unauthorised spare parts.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>DANGER</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>• Do not allow anyone to conduct activities around the pizza oven during or following its use until the unit has cooled. The pizza oven is hot during operation and remains hot for a period of time following its use.</td>
</tr>
<tr>
<td>• Never move the pizza oven when it is in use. Allow the pizza oven to cool below 115°F (40°C) before moving or storing it.</td>
</tr>
<tr>
<td>• Accessory attachments and cookware not supplied with this pizza oven are not recommended for use.</td>
</tr>
<tr>
<td>• Perform a leak test before each use of the pizza oven. (See page 12).</td>
</tr>
<tr>
<td>• Keep the gas supply hose away from any heated surfaces.</td>
</tr>
<tr>
<td>• Never attach a gas cylinder, move or alter fittings when the pizza oven is hot or in use.</td>
</tr>
<tr>
<td>• Do not attempt to disconnect any gas fitting while the pizza oven is in operation.</td>
</tr>
<tr>
<td>• Never use a gas cylinder if it appears to have dents, gouges, bulges, fire damage, erosion, leak age, excessive rust, or other forms of visible external damage. The cylinder may be hazardous and should be checked by a liquid propane supplier.</td>
</tr>
<tr>
<td>• Before each use, inspect gas hose for any signs of damage and check all nuts and screws to be sure that they are tight and secure.</td>
</tr>
<tr>
<td>• When lighting your pizza oven, always ensure both pizza oven door is open.</td>
</tr>
<tr>
<td>• When lighting your pizza oven, do not cover the burner or restrict airflow from the burner. An explosion could occur.</td>
</tr>
<tr>
<td>• If burner does not ignite, turn off the control valve and gas and wait 5 minutes [with the door still open] before trying to light it again.</td>
</tr>
<tr>
<td>• If the burner goes out during operation, firstly turn the control valve OFF, secondly turn the gas cylinder OFF and thirdly, wait 5 minutes before opening the door. After 5 minutes, follow the lighting instructions in this manual.</td>
</tr>
<tr>
<td>• Do not place articles on or against this appliance.</td>
</tr>
</tbody>
</table>
**READ ALL SAFEGUARDS AND INSTRUCTIONS THOROUGHLY!**

YOUR SAFETY IS VERY IMPORTANT – FAILURE TO FOLLOW PROPER PROCEDURES AND SAFEGUARDS MAY RESULT IN PROPERTY DAMAGE OR PERSONAL INJURY.

**DANGER**

- Do not obstruct flow of combustion and ventilation. Keep the ventilation opening(s) of the cylinder enclosure free and clear of debris.
- Keep clear of the pizza oven hose. Tripping over the pizza oven hose may result in the spilling of HOT grease or water, causing personal injury or property damage.
- In the event of an oil/grease fire, immediately turn off gas supply and call the Fire Department. Do not attempt to extinguish a fire with water. A type BC or ABC fire extinguisher may in some cases contain the fire.
- Keep your hands, hair and face away from the burner flame. Do not lean over or into the pizza oven when lighting the burner. This pizza oven has an open flame. Be careful of loose hair and clothing during operation, which could catch fire.

- After use, always turn the control knob OFF first, then the gas cylinder valve OFF.
- Never use glassware, plastic, or ceramic cookware in this pizza oven.
- Always disconnect the gas cylinder from your pizza oven when not in use.
- Do not store a spare LP-gas cylinder under or near the pizza oven.
- Cylinders must be stored outdoor, out of reach of children, and must not be stored in a building, garage, or any other enclosed area.
- If smell gas, shut off gas to appliance, extinguish any open flame and open the pizza door. If the odour continues, call your gas supplier or the fire department.

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**OUTDOOR USE ONLY**

SAVE AND FILE THESE INSTRUCTIONS FOR FUTURE REFERENCE

**WARNING**

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION. DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE. DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE. DO NOT MODIFY THIS APPLIANCE.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR PIZZA OVEN.

SAVE THESE INSTRUCTIONS
A. HARDWARE PACK

Tools needed for assembly
Phillips head screwdriver (not included).

Before assembly
Please read all instructions thoroughly before proceeding.
Find a large, clean area in which to assemble your pizza oven. Please refer to the parts list and assembly diagram as necessary.
Ensure any transit protection or packaging is removed.
Do not throw out any packaging until pizza oven is fully assembled in case parts are still enclosed.
B. PARTS LIST

Line drawings are not to scale. Specifications are subject to change without notice.

<table>
<thead>
<tr>
<th>NO</th>
<th>DESCRIPTION</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Chimney</td>
<td>1</td>
</tr>
<tr>
<td>2</td>
<td>Oven body</td>
<td>1</td>
</tr>
<tr>
<td>3</td>
<td>Door</td>
<td>1</td>
</tr>
<tr>
<td>4</td>
<td>Temperature gauge</td>
<td>1</td>
</tr>
<tr>
<td>5</td>
<td>Roast racks</td>
<td>2</td>
</tr>
<tr>
<td>6</td>
<td>Pizza stone</td>
<td>1</td>
</tr>
<tr>
<td>7</td>
<td>Wire support grid</td>
<td>1</td>
</tr>
<tr>
<td>8</td>
<td>Igniter</td>
<td>1</td>
</tr>
<tr>
<td>9</td>
<td>Control knob</td>
<td>1</td>
</tr>
<tr>
<td>10</td>
<td>Dripping tray</td>
<td>1</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ITEM</th>
<th>DESCRIPTION</th>
<th>QTY</th>
</tr>
</thead>
<tbody>
<tr>
<td>11</td>
<td>Leg (1)</td>
<td>1</td>
</tr>
<tr>
<td>12</td>
<td>Leg (2)</td>
<td>1</td>
</tr>
<tr>
<td>13</td>
<td>Leg (3)</td>
<td>1</td>
</tr>
<tr>
<td>14</td>
<td>Leg (4)</td>
<td>1</td>
</tr>
<tr>
<td>15</td>
<td>Storage shelf</td>
<td>1</td>
</tr>
<tr>
<td>16</td>
<td>Gas bottle shelf</td>
<td>1</td>
</tr>
<tr>
<td>17</td>
<td>Hose &amp; regulator</td>
<td>1</td>
</tr>
<tr>
<td>18</td>
<td>Heat shield</td>
<td>1</td>
</tr>
<tr>
<td>19</td>
<td>Front Panel</td>
<td>1</td>
</tr>
</tbody>
</table>
C. ASSEMBLY INSTRUCTIONS

STEP 1 ATTACH MOLDED RUBBER FEET
— Attach the 4x rubber feet to the bottom of the oven body using 4 x M4x20 screws as shown in Fig. 1

STEP 2 ATTACH SMOKE CHIMNEY
— Attach the smoke chimney to the ring on the top of the oven body (2) using 3 x M5x12 screws as shown in Fig. 2
STEP 3 ATTACH CONTROL KNOB
— With the red dot on the control knob (9) in the top position, push the control knob firmly onto the valve stem as shown in Fig. 3.

STEP 4 ATTACH HEAT SHIELD
— Attach the heat shield (18) to the back of the oven body (2). Place 4 x M5x35 screws through the four holes in the shield. Slide a spacer onto each screw and then a M6 washer onto each screw. Fasten all screws and the shield to the oven body.
STEP 5 ASSEMBLING THE STAND

The stand is made up of the top storage shelf (15), the gas bottle shelf (16) the front and back legs (11,12,13,14) and the front panel (19). Please note the bottom shelf has an opening to hold the gas bottle. This recess should be closest to the back of the pizza oven (refer Fig 5). The back legs can be recognised by a small right angle at the top of the leg (refer Fig 5). Attach each leg to the storage and gas bottle shelves using 8 x M6x10 screws as per Fig 6.

- Repeat for the other three legs.
- Attach the other 3 legs to the storage and gas bottle shelves using (8) M6x10 screws in each leg.

Note, the position of each leg tab, must be at the top and facing the correct direction as shown in Fig 5. Make sure all the screws are tightly assembled as per Fig 7.

- Attach the front panel (19) using 4 x M6X10 screws as per Fig 8.
STEP 6 ATTACHING THE OVEN BODY TO THE STAND

Place the stand upright. With a helper, put the oven body (2) in position on top of the stand, and make certain that the holes in the legs match the attaching threaded holes in the sides of the oven body. Fasten the oven to the stand with 4 x M6x10 screws as shown in Fig. 9.

STEP 7 INSERTING PIZZA STONE AND ROAST RACKS

Locate the pizza stone (6) and the wire support grid (7). This support grid has wires to locate and hold the pizza stone in the correct position. Place the support grid at the bottom of the pizza oven, just above the burner. You will see that there are 3 tabs that extend from each side of the inside of the pizza oven. These are what the wire support grid rests on. Place the pizza stone (6) onto the wire support grid. The pizza stone should sit on the wire support grid close to the front of the pizza oven.

Place the wire roast racks (5) onto the support shelves inside the pizza oven above the pizza stone as shown in Fig. 10.

Your Hark Outdoor Gas Pizza Oven is now ready to use.

PLEASE READ THE LIGHTING INSTRUCTIONS CAREFULLY BEFORE USE!
D. THE GAS SYSTEM

1. GAS AND REGULATOR INFORMATION

This pizza oven is designed for Propane (LPG) gas use only. Gas bottles with a "POL" connection are to be used with this pizza oven. Suitable regulators must have an outlet pressure of 2.75 kPa. You must have the proper regulator and bottle in order for the pizza oven to operate safely and efficiently. Ensure that a 100% propane (LPG) refillable gas cylinder currently certified to Australian Standard AS2030.1:2009 is used. Do not use disposable gas cylinders. Please note the hose and regulator supplied with this pizza oven are of an approved type and are specifically designed for use with your pizza oven.

2. CONNECTING THE HOSE AND REGULATOR TO THE GAS BOTTLE

— Only use the hose assembly supplied with this appliance for direct connection to the cylinder – DO NOT USE ADAPTORS. Do not use any other hose assembly. Check the gas hose for damage or signs of abrasion before each use.
— Keep the hose clear of sharp edges and hot surfaces.
— Avoid twisting or kinking the flexible hose.
— If damaged, do not use the hose and replace it immediately. If there is any doubt, contact the customer service line on 1300 799 787.
— Make sure all pizza oven and gas cylinder control knobs are in the off position. Connect the regulator to the gas cylinder by inserting the regulator connection into the gas bottle outlet. This is tightened in an anti clockwise motion.
— Firmly hand tighten and then be sure to check for leaks at all gas connections.

BE SURE TO CHECK FOR LEAKS AT ALL CONNECTIONS
3. **LEAK TESTING**

Open the gas control valve on the cylinder. Check for leaks by brushing a solution 1/2 water and 1/2 soap over all gas system joints, including all valve connections, hose connections and regulator connections. **DO NOT USE AN OPEN FLAME** to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and re-tighten all joints. If bubbles form again, do not use the pizza oven. Please contact the customer service line on 1300 799 787. Check for leaks annually or whenever the gas cylinder is refilled.

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**FOR STORAGE AND CYLINDER EXCHANGE, DISCONNECT THE CYLINDER ONLY. DO NOT DISCONNECT HOSE FROM APPLIANCE.**

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- If you need a replacement hose and regulator or have any queries on the gas system, please call our Customer Service line on 1300 799 787.

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E. **INSTALLATION**

1. **CHOOSING A LOCATION**

This pizza oven is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that the **Minimum clearances**: From sides: 1000mm, From back: 1000mm, From above (vertical): 1000mm.

Keep this pizza oven away from any flammable materials!

2. **OTHER PRECAUTIONS**

Do not obstruct any of the ventilation openings in the pizza oven body. Also, always position the gas cylinder in the gas bottle recess which is safely away from any source of heat. Should you need to change the gas cylinder, confirm that the cylinder is off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Before use be sure to inspect the gas hose and ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks, which could obstruct the free flow of gas. Apart from the connection point, no part of the hose should touch any hot parts. Inspect the hose before use. If the hose is damaged, it must be replaced with a hose from the manufacturer. Should minimum clearances not be adhered to severe flare up may be experienced due to a lack of airflow around the pizza oven, thus voiding manufacture’s warranty.
F. OPERATION: LIGHTING

WARNINGS

— Read all safeguards and instructions on page 3 before lighting the Hark Gas Pizza Oven.
— Accessible parts may be very hot. Keep young children and pets away from the unit when it is in use and/or when still hot.
— ONLY USE OUTDOORS IN WELL VENTILATED AREAS.
— This appliance is not intended to be installed or used on a recreational vehicle or boat.
— This appliance must only be serviced by an authorised person.

CARBON MONOXIDE HAZARD-THIS APPLIANCE CAN PRODUCE CARBON MONOXIDE WHICH HAS NO ODOUR. USING IT IN ENCLOSED SPACE (FOR EXAMPLE CARAVAN, TENT, CAR, MOBILE HOME) MAY CAUSE DEATH.

— DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET
— DO NOT OPERATE THE APPLIANCE INDOORS
— DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE
— DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS, OR SPRAY AEROSOLS NEAR THIS APPLIANCE
— DO NOT OPERATE IN AN ENCLOSED AREA
— DO NOT OPERATE THIS APPLIANCE BEFORE LEAK CHECKING HOSES AND GAS CYLINDER CONNECTION

SAFETY TIPS

Please observe the following points before using the pizza oven:
— Ensure pizza oven is placed on horizontal surface.
— DO NOT move appliance whilst in operation.
— Never leave pizza oven unattended when hot or in use.
— DO NOT modify this appliance or tamper with any parts. Any modification of this appliance is dangerous and will nullify any warranty.
— Turn off the gas supply at the gas cylinder after use.
— Use protective gloves when cooking or handling any parts of the pizza oven while in use.
— In the event of a gas leak, shut off gas supply immediately and extinguish any flames. Contact the customer service line -1300 799 787.
LIGHTING THE PIZZA OVEN

WARNING: OPEN DOOR BEFORE LIGHTING.

Electronic Ignition
1. Make sure the valve, the hose and the regulator are connected correctly as per the assembly instructions.
2. Open the gas control valve on the gas cylinder.
3. Push down the control knob and keep pressing while turning anti-clockwise to the 90° position (‘HIGH’ position). Keep the knob pressed and push the ignition button several times until burner has lit. If the burner has not lit, repeat this process.
4. If the burner does not light after 3 attempts, turn off the gas tap, wait 5 minutes and then repeat step 3. If the pizza oven still fails to light, please refer to the manual ignition instructions below.
5. When the burner is lit, adjust the heat by turning the knob to the HIGH or LOW position.
6. After use, turn all control knobs to the OFF setting and turn off the gas control valve at the cylinder.

Manual Ignition
1. Remove pizza stone from support grid.
2. Open the gas control valve at the cylinder.
3. Insert lit match through the supporting grid and place near the burner.
4. Push and turn the control knob anti-clockwise to the HIGH flame position.
5. If burner still fails to light after 5 seconds, turn to OFF position and wait 2 minutes. Then begin again from step 3. If the burner still fails to light after several attempts, call the customer service line -1300 799 787.

WARNING: IF THE BURNER FAILS TO IGNITE, TURN THE CONTROL KNOB OFF (CLOCKWISE) AND ALSO TURN THE CYLINDER VALVE OFF, WAIT FOR 5 MINUTES BEFORE OPENING THE DOOR, AND REPEAT THE LIGHTING PROCEDURE.
<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE</th>
<th>PREVENTION/ CURE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Burner will not light</td>
<td>No Gas Flow</td>
<td>Check LG Gas cylinder is full. Replace gas cylinder.</td>
</tr>
<tr>
<td></td>
<td>Obstruction of gas flow</td>
<td>Check for bent or kinked regulator hose.</td>
</tr>
<tr>
<td></td>
<td>Spider webs or obstruction in venturi</td>
<td>Clean venturi.</td>
</tr>
<tr>
<td></td>
<td>Burner ports blocked</td>
<td>Clean burner ports.</td>
</tr>
<tr>
<td></td>
<td>Bad piezo ignitor spark</td>
<td>Check to see if piezo electrode is producing spark.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>The spark should be visible and jumping from the ignitor to the burner. If you cannot see any spark you may need to slightly adjust the position by bending the electrode a little closer or further away from the burner.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Replace piezo ignitor or replace the piezo wire.</td>
</tr>
<tr>
<td>Irregular flame pattern.</td>
<td>Burner ports blocked</td>
<td>Clean burner ports.</td>
</tr>
<tr>
<td>Flame does not run the full diameter of burner</td>
<td>Burner may be blocked</td>
<td>Clean burner ports.</td>
</tr>
<tr>
<td></td>
<td>Spider webs or obstruction in venturi</td>
<td>Clean venturi.</td>
</tr>
<tr>
<td></td>
<td>Food residue or grease on burner</td>
<td>Clean burner.</td>
</tr>
<tr>
<td></td>
<td>Burner may have residue</td>
<td>Turn burner to high setting for 5 mins and burn with the door open.</td>
</tr>
<tr>
<td>Burner will not stay alight</td>
<td>Gas Bottle is empty</td>
<td>Check LG Gas cylinder is full. Replace gas cylinder.</td>
</tr>
<tr>
<td></td>
<td>Flame Failure Device (FFD) sensor is not positioned correctly</td>
<td>Reposition FFD sensor. Refer to page 16 of manual for instructions.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>FFD device is faulty. Replace FFD.</td>
</tr>
</tbody>
</table>

IF YOU HAVE ANY QUESTIONS OR QUERIES ABOUT THE OPERATION OR MAINTENANCE OF YOUR GAS PIZZA OVEN PLEASE CALL THE CUSTOMER SERVICE NUMBER ON 1300 799 787 OR (03) 9873 2711 OR EMAIL SERVICE@HARK.COM.AU
**FLAME FAILURE DEVICE (FFD)**
The FFD is a safety feature of this unit that shuts off gas to the appliance if the flame is not continuously burning. Please note the sensor has been factory fitted to the burner and is already in its correct position.

**CORRECT POSITION OF THE FFD SENSOR**
Please see the correct position of this sensor.

**ADJUSTING SENSOR**
If the flame in the burner is going out after you light the unit you may have to slightly adjust the position of the sensor.

This is easily done by loosening the two nuts on either side and moving the sensor up or down and then refightening to fix in place.

Please note when you initially light the unit you will need to push the control knob in and turn to the left but continue pushing the control knob which will release the gas for it to ignite.
F. CARE AND MAINTENANCE

### WARNING

- Use caution when lifting and moving the pizza oven to avoid strains or back injury. 2 people are recommended to lift or move the pizza oven.
- **DO NOT** store the pizza oven near gasoline or other combustible liquids or where combustible vapour may be present. Keep the area around the pizza oven clear and free of combustible materials and vapors.
- **DO NOT** store this pizza oven in an area accessible to children or pets. Store the pizza oven in a dry, protected location.
- **DO NOT** allow anyone to conduct activities around the pizza oven following use until it has cooled. It is hot during operation and remains hot for a period of time following use.
- This pizza oven becomes extremely hot. Allow the pizza oven to cool completely before handling. If you must handle the pizza oven whilst it is hot, ALWAYS wear protective mitts or heat resistant gloves. Allow the pizza oven to cool before cleaning the roast racks and pizza stone.

Regularly clean your pizza oven between uses and especially after extended periods of storage. Never douse the pizza oven with water when its surfaces are hot.

In order to extend the life and maintain the condition of your pizza oven, we strongly recommend that the unit be cooled, cleaned, dried and then covered when left outside for any length of time, especially during the winter months.

1. CARE OF BURNERS

   Ensure that there are no signs of blockage (debris, insects) in either the burner portholes, the primary air inlet, or the neck of the burners. Use compressed air or a pipe cleaner wire to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces.

2. PIZZA STONE

   The pizza stone can be cleaned by scraping any excess food from the stone. Do not immerse the pizza stone in water. A damp cloth maybe used to remove any food residue.

3. COOKING TIPS

   Because the pizza stone sits directly above the burner it can get extremely hot. If you are finding that your pizza bases are cooking too quickly or burning on the stone then the first step is to turn down the gas setting to low. Remember the stone will actually be a lot hotter than the temperature gauge reading on the oven door.

   If you are still cooking the pizzas quickly we recommend starting to cook the pizzas on either of the two roasting racks first. This will allow the pizza toppings to cook through first before placing the pizza on the stone to crisp the base. Also recommend the use of pizza trays if you have them.
4. STORAGE

Store your pizza oven in a cool dry place. Cover the burner with aluminium foil in order to prevent insects or other debris from collecting in burner holes if not used for long periods of time. The gas cylinder should be disconnected from the pizza oven and stored outdoors. To protect your pizza oven from weather, always keep your pizza oven covered while not in use. Keep the area clear of all flammable liquids, combustible materials including but not limited to wood, dry plants including grass, brush, paper and canvas. The pizza oven may be stored indoors only if the cylinder is disconnected and removed. Any indoor storage shall comply with Section 2 Minor storage and usage of AS/NZS 1596. When using the pizza oven after extended periods of storage, please follow all of the care and maintenance instructions. Cylinders must be stored outdoors in a well ventilated area out of the reach of children. WARNING: Ensure any covers are removed prior to operating the pizza oven.

5. MAINTENANCE SCHEDULE

It is recommended that your Gas Pizza Oven is serviced by an authorised gas technician every 24 months.

DO NOT MODIFY THE PIZZA OVEN OR USE UNAUTHORISED PARTS. ANY SERVICING SHALL BE CARRIED OUT BY HARK ENTERPRISES AUTHORISED PERSONNEL.
Diagrammatical Representation of "OUTDOOR AREAS"

THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN-AIR SITUATION WITH NATURAL VENTILATION, WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION. THIS PIZZA OVEN IS NOT DESIGNED FOR MARINE USE.

ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED SHALL COMPLY WITH ONE OF THE FOLLOWING:

— An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (refer to example 1).

— Within a partial enclosure that includes an overhead cover and not more than two walls. (Refer to example 2).
Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

a) at least 25% of the total wall area is completely open, and
b) at least 30% of the remaining wall area is open and unrestricted (Refer to examples 3, 4 and 5).

In the case of balconies, at least 20% of the total side, back and front wall areas shall remain open and unrestricted.
REPLACEMENT PARTS

Note: This appliance must not be modified in any way and only authorised spare parts are to be used. This will protect your warranty coverage for parts replaced under warranty.

AFTER SALES SERVICE

For enquiries regarding service or spare parts, please call 1300 799 787.

Note that servicing must be carried out by Hark Enterprises authorized personnel.

If you believe that your pizza oven is not performing properly, please call our customer support line on 1300 799 787 for any queries.

Technical Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>SAI No.</th>
<th>Injector (mm)</th>
<th>Pressure (kPa)</th>
<th>Inp/Burn (MJ/h)</th>
<th>Total (MJ/h)</th>
</tr>
</thead>
<tbody>
<tr>
<td>HK0526</td>
<td>GSCS20248</td>
<td>1.26</td>
<td>2.75</td>
<td>21.0</td>
<td>21.0</td>
</tr>
</tbody>
</table>

Total nominal gas consumption: 21.0MJ/h

Gas Type: Universal LPG

Minimum clearance of BBQ to combustible surfaces is 100cm at the rear, sides and overhead.

Made in China. Guangdong Canbo Hardware Co., Ltd.

This grill is manufactured by:
Guangdong Canbo Hardware Co., Ltd.
268th Qixin Road, Xingtan Town.
Shunde District, Foshan City,
Guangdong Province. China. 528325

Made in China

Imported by:
Hark Enterprises Pty Ltd
Unit 11, 41-49 Norcal Rd
Nunawading, VIC, 3131

Local Call: 1300 799 787 (Excl. mobiles)
Phone: (03) 9873 2711
Fax: (03) 9873 2788
Email: service@hark.com.au
web: www.hark.com.au

After Sales Support

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1 YEAR WARRANTY