

REVOLVE

Pizza Oven

User Manual

Model no.

RVPO1001

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RVPO1002

REVOLVE	Manufacturer: XXXXXXXX XXXXXXXX Model: XXXXXXXX				CE XXXXXXXX XXXXXXXX
	Category	<input type="checkbox"/> I3+(28-30/37)	<input type="checkbox"/> I3B/P(30)	<input type="checkbox"/> I3B/P(37)	
Type of gas	Butane	Propane	Butane, propane or their mixture		
Gas pressure	28-30 mbar	37 mbar	28-30 mbar	37 mbar	50 mbar
Total heat input	4.0 kW				
Appliance type	A1				
Injector size/markings	0.75mm/0.75	0.75mm/0.75	0.68mm/0.68	0.64mm/0.64	
Destination countries	BE, CH, CZ, ES, FR, GB, IE, IT, LU, PT		DK, EE, FI, IS, IT, NL, NO, SE	PL	AT, CH, DE
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.					

WARNINGS

WARNING

Before you assemble or operate this unit, please carefully read this entire manual. Failure to do so may result in a fire, explosion, injury or death. The product should only be installed and used according to the ways described in this manual. Children should not engage in the operation, assembly, removal or disassembly of the product.

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.

WARNING

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.

WARNING

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.

WARNING

Use in a well-ventilated location.

WARNING

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.

WARNING

- a. Keep the fuel supply hose away from any heated surface(s).
- b. The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- c. Keep children and pets away from the appliance at all times.
- d. Do not move the appliance when in use.
- e. This appliance is not intended for and should never be used as a heater.

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).

WARNINGS

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

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

WARNING

Turn off the gas supply at the gas cylinder after use.

WARNING

Do not modify the appliance

WARNING

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

IMPORTANT

- The parts which have been sealed by the manufacturer should not be adjusted by the user
- When the appliance is using LPG A LPG cylinder should be used
- The LPG cylinder size: max diameter-350mm, max height-400mm.
- 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. 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

GAS SAFETY

- 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.

LP GAS CYLINDER WARNING

- Do not store spare liquid propane gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent capacity.
- Liquid propane cylinder must be fitted with an OVERFILL PROTECTION DEVICE (OPD).
- If the information above is not followed exactly, a fire resulting in death or serious injury may occur.

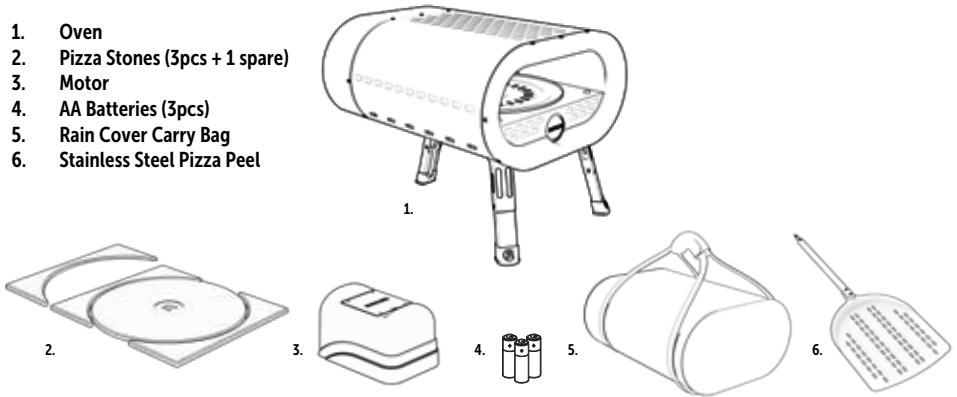
SAFETY PRACTISES

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 buildup 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.

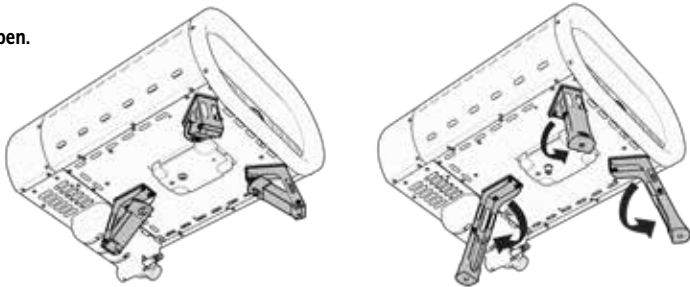
PARTS LIST

1. Oven
2. Pizza Stones (3pcs + 1 spare)
3. Motor
4. AA Batteries (3pcs)
5. Rain Cover Carry Bag
6. Stainless Steel Pizza Peel



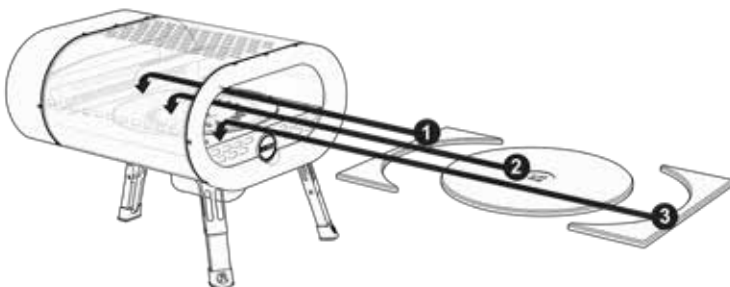
OPENING THE LEGS

Fold the legs fully open.



INSTALLING THE STONES

Carefully insert the cordierite stones into the oven. Start with the first smaller stone by pushing it all the way into the back of the oven until it reached the end and fits securely on the base. Next, install the large round stone into the round metal plate. Finish by inserting the other smaller stone into the front. It should fit securely on the base. All the stones should sit level with each other.



INSTALLING THE MOTOR

The motor for the rotating pizza stone is installed at the bottom of the oven. The motor attaches with magnets. Follow these steps to instal it correctly:

STEP 1: Make sure the switch on the motor is OFF and the axle does not rotate.

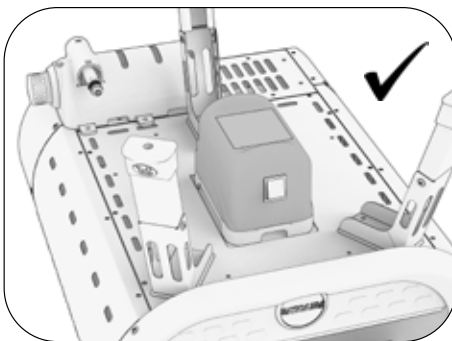
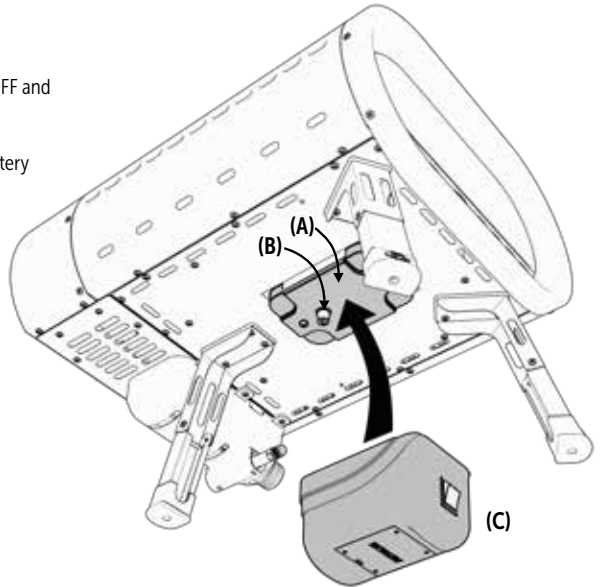
STEP 2: Install the batteries (3 x AA) into the battery compartment.

STEP 3: Identify the mounting plate for the motor located at the bottom of the oven (A).

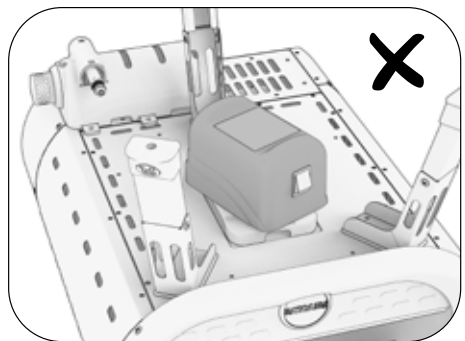
STEP 4: Bring the motor (C) against the mounting plate and align the corners with each other. You can feel the magnets pulling the motor firmly against the mounting plate. Make sure the motor sits evenly

NOTE! The axle of the oven (B) has to align with the axle on the motor (C). Sometimes you will have to rotate the motor side to side to find the right alignment.

Correctly installed motor will sit evenly and securely against the mounting plate.



Motor installed correctly



Motor NOT installed correctly

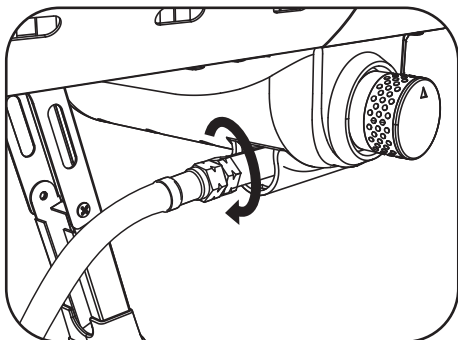
⚠ IMPORTANT

Do not mix old and new batteries.

Do not mix alkaline, standard (carbon-zinc), or rechargeable (nickel-cadmium) batteries.

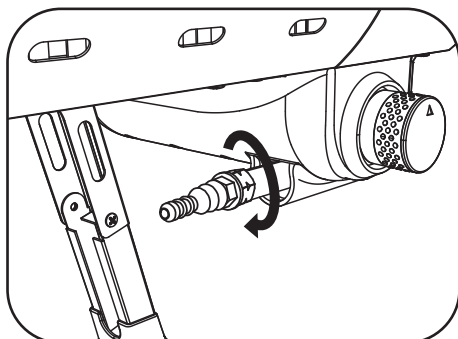
CONNECTING THE GAS HOSE

Connecting gas hose directly to Revolve oven

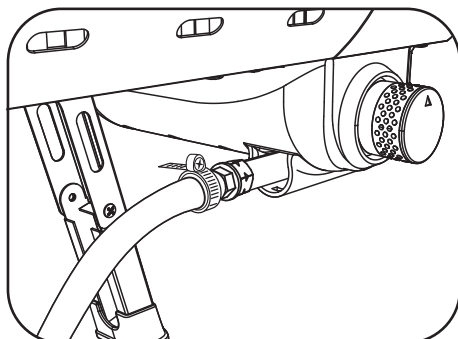


Screw in the gas hose and tighten firmly.

Connecting barb to Revolve oven



Screw in the fitting and tighten firmly.



Connect the gas hose and tighten the clamp.

IMPORTANT

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

CONNECTING TO GAS TANK

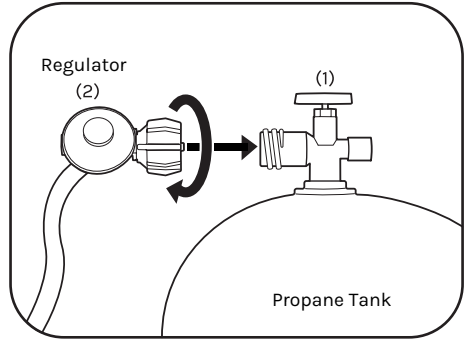
Connect the Regulator to the Cylinder

- 1) Check that the oven burner valve is OFF.
- 2) Identify your regulator type and connect the regulator to the LPG cylinder by following the appropriate connection instructions.

1. Screw-in regulators:

STEP 1: Confirm that the LPG cylinder valve or regulator lever are closed before connecting.

STEP 2: Screw the regulator as far as possible into the gas tank valve.

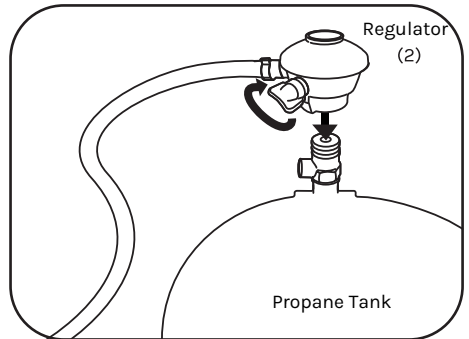


2. Push-in regulators:

STEP 1: Confirm that the LPG cylinder valve or regulator lever are closed before connecting.

STEP 2: Push the regulator down on the gas tank valve (slide-collar up on the models with collar) until regulator snaps into position.

STEP 3: Make sure the regulator is securely connected to the gas tank before opening the gas valve.



NOTE! The regulator illustrations shown in this manual may not be similar to the regulator you are using for your grill, due to different country or regional regulations.

⚠ WARNING

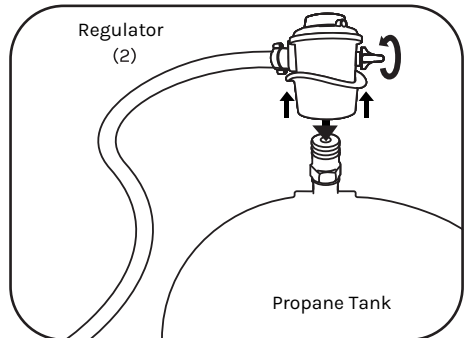
Fire product and propane gas cylinder minimum distance must be over 51cm / 20in

⚠ WARNING

Do not store or use gasoline or other flammable vapors and liquids, including LP tanks not being used in the vicinity of this product.

⚠ WARNING

Do not use the heating unit without inspecting the gas hose. If there are signs of wear or abrasion you must replace the hose (if applicable).



LEAK TESTING

Checking for leaks

Before performing a leak test, be sure that no sparks can occur and you are in a spacious outdoor area.

STEP 1: You can make your own soap and water solution by mixing 20% liquid soap with 80% water; or you can purchase leak check solution in the plumbing section of most hardware store.

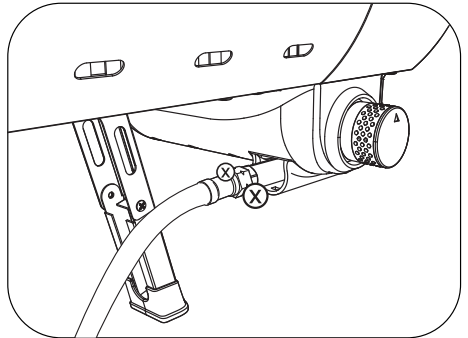
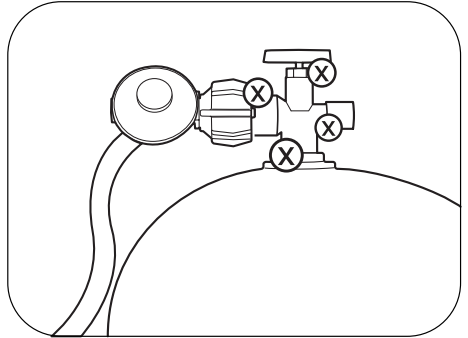
STEP 2: Make sure control knob (F) is in the "OFF" position

STEP 3: Connect LP gas tank

STEP 4: Turn LP gas tank valve to "open"

STEP 5: Wet fittings (marked with "X") with a soap and water solution using a spray bottle, brush, or rag;

- If any bubbles appear, turn LP gas tank valve to "CLOSED", reconnect and re-rest;
- If you continue to see bubbles after several attempts turn LP gas tank valve to "CLOSED" and disconnect LP gas tank, turn the gas valve off, disconnect propane tank and do not use the product until the leak is repaired
- If no bubbles appear after one minute, turn LP gas tank valve to "CLOSED" and wipe off any remaining soap and water solution.



⚠ WARNING

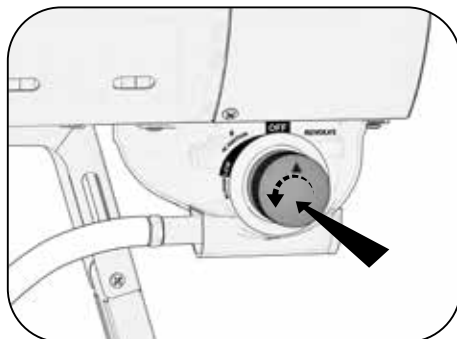
- **DANGER:** Do not use a flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you
- **DANGER:** check for leaks.
- **DANGER:** Leaking gas may cause a fire or explosion.
Do not operate the barbecue if there is a gas leak present
If you see, smell, or hear the hiss of gas escaping from the LPG cylinder:
 1. Move away from LPG cylinder.
 2. Do not attempt to correct the problem yourself.
 3. Call the emergency fire services.
- **DANGER:** Always close the cylinder valve before disconnecting the regulator. Do not attempt to disconnect the gas regulator and hose assembly or any gas fitting while this barbecue is in operation.
- **DANGER:** Do not store a spare LPG cylinder under or near this barbecue.
- **DANGER:** Never fill the cylinder beyond 80% full. Failure to follow these statements exactly may result in a fire causing death or serious injury.

OPERATING INSTRUCTIONS

Using the oven

To light the oven:

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



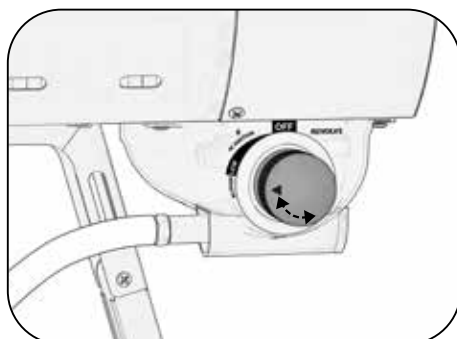
Lighting instructions

STEP 1: Make sure the control knob is in OFF position.

STEP 2: Turn ON the valve on your gas tank

STEP 3: Push in the control knob and slowly turn the knob anticlockwise to HIGH until you hear a click and the burner ignites. Keep holding the knob down for 5 more seconds before releasing the knob.

If burner doesn't light, turn the knob OFF, wait for 5 minutes and repeat the steps above.



Adjust the flame height by turning the knob anticlockwise (low flame) and clockwise (high flame)

Lighting with a match

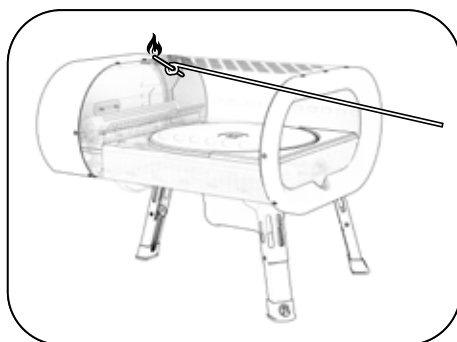
If the control knob does not ignite the burner after several attempts, you can use a match to lit the burner.

Please allow 5 minutes for the gas to dissipate before trying the match method below:

STEP 1: Insert a match into the matchstick holder, ignite the match and insert through the oven opening to the burner.

STEP 2: Push and turn the control knob to HI slowly, the burner should ignite immediately.

STEP 3: If the burner does not light within seconds, turn the control knob OFF and wait 5 minutes and try again.



CARE AND MAINTENANCE

Good to know

Keep your oven out of direct sunlight and store it indoors if possible, when not in use.

Always let your oven cool down completely before moving it to storage or covering it with a soft cover.

It is not recommended to use the oven in harsh weather conditions such as snow, heavy rain or strong winds.

You can wipe the outside surfaces of the oven clean with damp cloth and mild washing solution.

Pizza stone

It is natural for the stone to get dirty in use. Best way to clean it is to turn the oven at full flame and let the stone burn off any dirt and food residue. The stone should look clean after approx. 30mins of burning the oven.

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"> 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 	<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
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 	<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
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 5. Flip stone
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. 2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight.
The revolving center stone does not turn.	<ol style="list-style-type: none"> 1. Motor switch on the bottom of the oven is OFF. 2. Motor has run out of batteries. 3. The wingnut connecting the metal plate to the axle is loose. 	<ol style="list-style-type: none"> 1. Turn the switch on the motor to ON. 2. Install new batteries on the battery compartment of the motor. 3. Carefully remove the stone and tighten the wingnut on the metal plate.

Customer service

For customer service, technical information and replacement parts contact us by email:

revolvesupport@nwsourcing.com

Visit our website for more information:

www.revolvepizzaovens.com