

5.8 Multi-Fuel Patio Oven

User Manual



California Prop 65

⚠ WARNING: This product can expose you to chemicals including silica and carbon monoxide which are known to the State of California to cause cancer, birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov



WARNING

- Post in a prominent location, instructions to be followed in the event you smell gas. This information shall be obtained by consulting the local gas supplier.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

- This unit shall only be operated outdoors.

ATTENTION:

- Vérifier que les instructions à suivre soient bien visibles, si des odeurs de gaz sont constatées. Ces instructions sont disponibles auprès de votre fournisseur de gaz.

POUR VOTRE SÉCURITÉ

Ne pas conserver ou utiliser de l'essence ou d'autres liquides et vapeurs inflammables à proximité de cet appareil ou d'autres.

ATTENTION: Des erreurs d'installation, modifications et altérations peuvent entraîner des dommages, blessures ou la mort. Lire les instructions d'utilisation et de maintenance avant d'effectuer l'installation et pendant l'utilisation de cet appareil.

- Cet appareil a été conçu pour pouvoir être utilisé exclusivement en plein air.

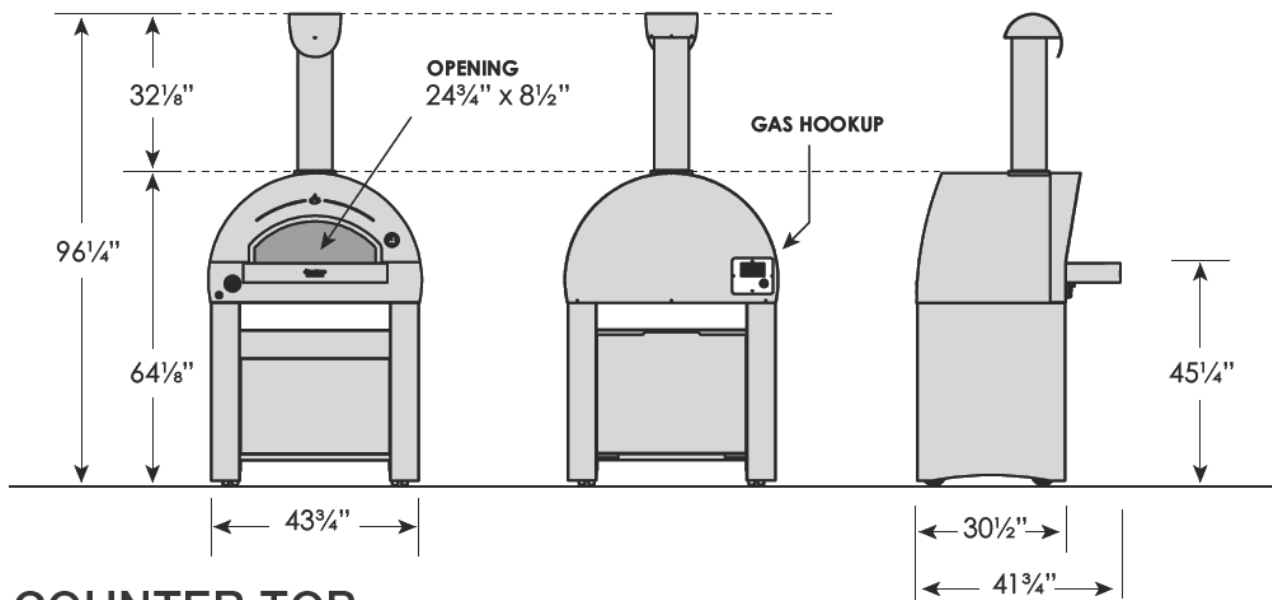
THIS MANUAL CONTAINS

1. Technical sheet
2. Installation and assembly
3. User Information:
 - Warnings
 - Before use
 - Recommendations for use
 - Warranty information
 - Cooking guides
 - Cleaning and maintenance
 - Troubleshooting

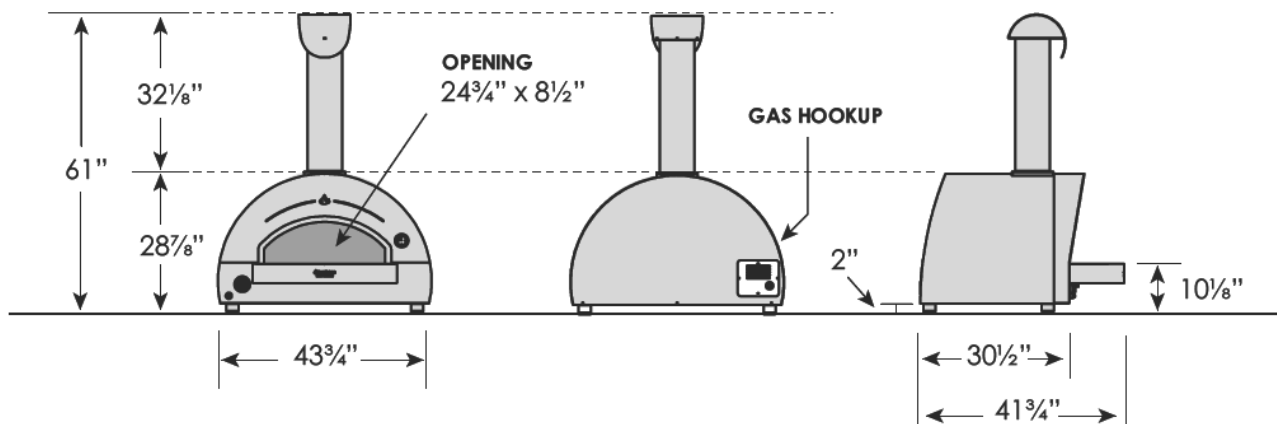
SPECIFICATIONS:

Weight	312 lbs	BTU/HR Rate	58,000
Oven floor area	5.16 ft ²	Recommended fuel	LP gas
Oven floor dim.	31.5 x 23.6 In	Inlet Pressure LP Manifold Pressure LP	11 in. w.c. 2.4 in. w.c.
Heating time	15 min	Maximum fuel consumption (G30/G31)	1.32 kg/h
Heat capacity	18.5 kW	Type of refractory	Alumina silicate bricks
Max oven temperature	752 °F		

FREESTANDING

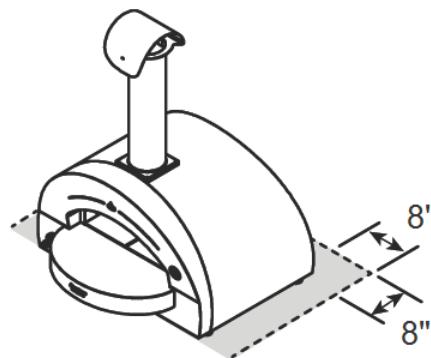


COUNTER TOP



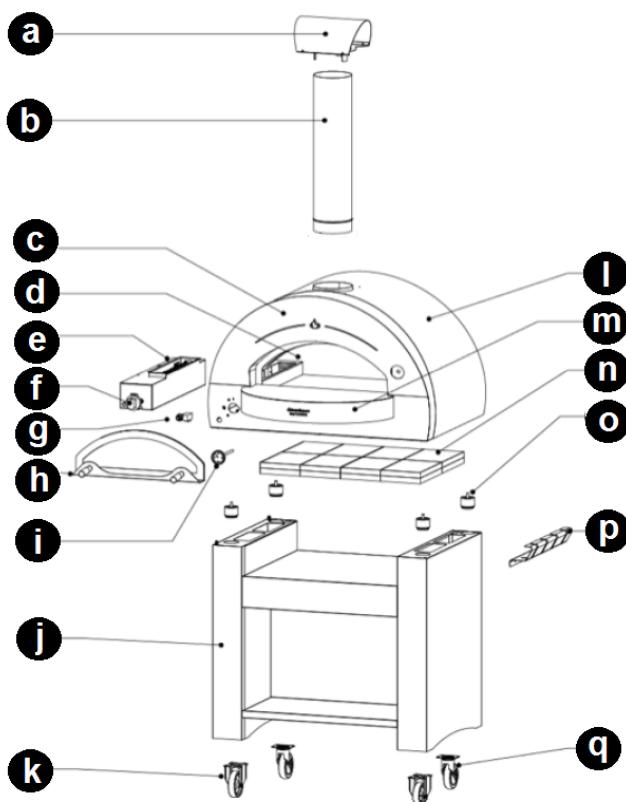
CLEARANCES

Allow a minimum of **8 in.** clearance to combustible materials to the back and sides of the oven.*



REPLACEMENT PARTS LIST:

PT #	DESCRIPTION	QU
a	5700-180 CHIMNEY: CAP, OPO 4.5/5.8	1
b	5700-750 CHIMNEY: FLUE, 180X750MM, OPO 4.5/5.8	1
c	5158-0100 FACEPLATE: ARCHED, OPO 5.8	1
d	5158-0500 FIREBOX: CHAMBER, OPO 5.8	1
e	7211-258 BURNER: ASSEMBLY, LP, OPO 5.8	1
f	7200-610 KNOB: GAS, OPO 5.8	1
g	7210-112 IGNITOR: GAS. OPO 5.8	1
h	5158-0800 DOOR: FRONT, OPO 5.8	1
i	7200-534 THERMOMETER: OVEN OPO 4.5/5.8	1
j	5158-0315 BASE: STAINLESS STEEL, OPO 5.8	1
k	4700-1030 CASTER: FIXED, PATIO OVENS	2
l	5158-0673 SHELL: EXTERNAL, COPPER, OPO 5.8	1
m	5158-0700 SILL: FRONT, OPO 5.8	1
n	1-0000-031 REFRACTORY: BRICK, 20X30X2.7CM, OPO	16
o	4700-1020 LEVELING FOOT: PATIO OVENS	4
p	902-0024 TOOL RACK: FOR 4 PC. PEEL SET, OPO	1
q	4700-1032 CASTER: SWIVEL, PATIO OVENS	2



GENERAL WARNINGS

GAS LEAKS MAY RESULT IN FIRE OR EXPLOSION AND CAUSE SERIOUS PERSONAL INJURY OR DEATH, OR PROPERTY DAMAGE. IF YOU EXPERIENCE ANY STRANGE GAS ODOR OR LEAK DO NOT TURN THE OVEN ON. ASCERTAIN THE MALFUNCTION TO PREVENT THE RISK OF FIRE OR EXPLOSION.

IF YOU SMELL GAS:



1. Turn the gas off.
2. Put out any open flames.



Open the door to the oven.

- The product must be installed by qualified technicians.
- Where available, use the special stop-wheel supplied to lock the oven once positioned.
- Never put inflammable objects in the oven: they could be accidentally ignited and cause a fire.
- Do not allow children to approach the unit during operation or make them subject of play.
- Do not place sharp metal objects (cutlery or utensils) into the slots of the unit.
- HearthStone OUTDOOR stainless steel ready-to-use ovens, despite including insulating material between the two layers of steel, can become hot on the outside.
- Do not store flammable materials on the first shelf below the mouth of the oven.
- Make sure that the oven is positioned away from objects and materials that may be damaged by heat. Do not place flammable materials in the area of the floor in front of the oven
- Protect the floor in front of the oven with a suitable material if it is made of flammable material.
- Do not touch the surfaces of the chimney flue during use.
- Do not use flammable liquids near the oven.
- Keep any electrical wiring and fuel lines away from hot surfaces.
- Do not use the oven if it is not working properly or you suspect a fault.
- Do not move the gas oven during use or when it is hot.
- Do not lean on or rest objects on the oven, this may compromise its stability.
- Never extinguish the flame with water.
- Do not store unused gas cylinders near the oven.
- For connection of the regulator, follow that instructions.
- After a period of inactivity, check there are no gas leaks and that the burner is not clogged.
- Flammable materials should not be within 40 inches (100 cm) of the oven.
- In the case of uncontrolled flare-ups, move the food away from the flames until they extinguish.
- Liquid Propane Gas (LPG) is not natural gas. It is dangerous to convert or attempt to use natural gas in units fired by liquid propane gas. In this case, the warranty will no longer be valid.
- A dented or rusty gas cylinder may be hazardous and should be checked by your fuel supplier. Do not use gas cylinders with a damaged valve.
- Even a seemingly empty gas cylinder may still contain gas. Thus, it should be transported and stored with this in mind.
- When using the oven wear heat resistant oven gloves.
- The parts that are sealed by the manufacturer should not be modified by the user.

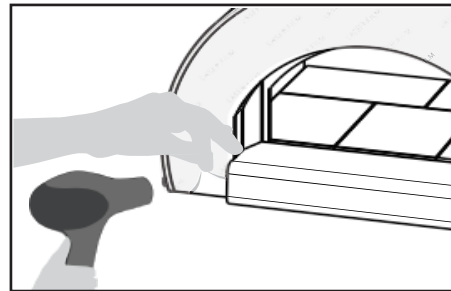
PLEASE READ THE FOLLOWING INFORMATION FOR PROPER INSTALLATION AND OPTIMUM PERFORMANCE OF THE OVEN.

- This manual must be retained for future reference.
- The identification plate, with technical data, serial number and brand name is visibly applied to the device. The plate must not be removed.
- Never use steel sponges or sharp scrapers to clean the unit, it will damage the surfaces. Use ordinary non-abrasive products if necessary, such as wood or plastic tools. Rinse thoroughly and

- dry with a soft cloth or microfiber cloth.
- Do not use dishes or containers made of plastic material. The high temperatures inside the oven could melt the plastic, damaging the appliance.
- Do not use sealed tins or containers in the appliance. During cooking overpressure may occur inside the containers creating danger of bursting.
- Do not leave the appliance unattended during cooking that can free fats or oils. Fats and oils may cause a fire.
- Do not block the openings and slots provided for ventilation and heat dissipation.
- Use tools and utensils that are resistant to high temperatures.
- Position the oven on a flat surface.
- Due to the temperature, the color of the surfaces may vary in time.
- Do not paint or apply objects to the oven
- Do not use charcoal, firewood, briquettes or lava rock or fuel other than LPG gas.

PREPARING YOUR PATIO OVEN FOR USE

Remove the protective film from all surfaces by peeling back manually. It may be necessary facilitate removal using hot air (e.g. hair dryer). DO NOT use sharp tools.



CONVERSION

Your oven shipped ready for LPG (Propane gas). There is a conversion kit included for connecting to NG (Natural gas). Please follow the instructions provided with the conversion kit.

- Do not use any other gas than what the oven is set up for.
- Have a qualified gas technician perform the conversion.

POSITIONING THE OVEN

- 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, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable, including:
- The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3,5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3,5 kPa).
- When installed, the appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the *National Electrical Code*, *ANSI/NFPA 70*, or the *Canadian Electrical Code*, *CSA C22.2*, as applicable.
- The installation shall be made using a connector that complies with the Standard for *Connectors for Movable Gas Appliances*, *ANSI Z21.69 CSA 6.16*.
- Use the chock supplied to lock the oven and avoid accidental movement.



- Install the oven on floors with adequate load-bearing capacity.
- Safety must be the first priority. When the oven is in operation ensure that no other fuel and

materials that may be damaged by heat and sparks are close to it.

- The outer walls of the oven may reach high temperatures greater than 122° (50°C).

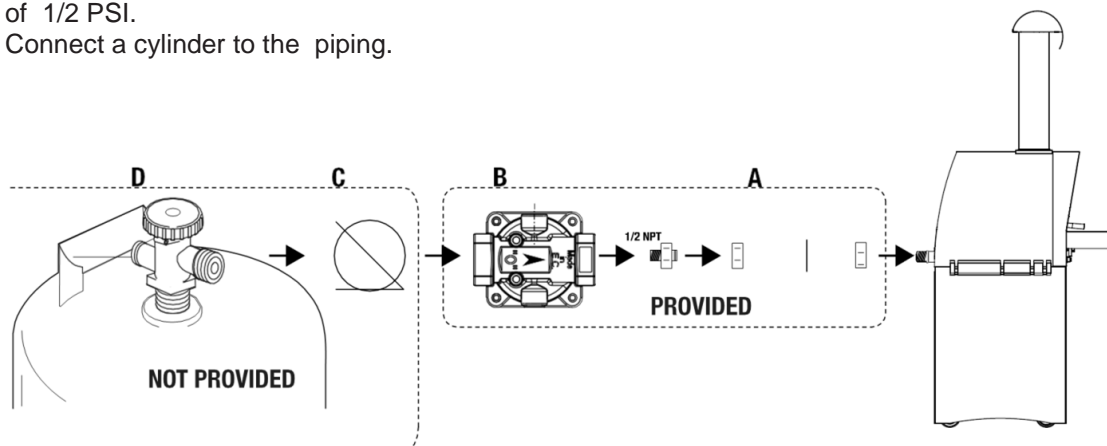
WINTER STORAGE

We suggest storing the oven during the cold season in an enclosed dry area to protect it from weathering. Before storage, lightly lubricate the metal parts with Vaseline oil in order to avoid corrosion. After storage, inspect for nesting critters, please check for any malfunction.

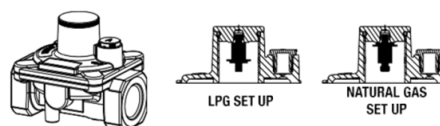
- LPG is heavier than air. Any losses of LPG may collect in a lower part of the environment.
- The LPG cylinder must always be installed, transported and stored in a vertical position. Handle with care and do not drop the LPG cylinders.
- Never store a spare gas cylinder near the gas oven.
- Make sure the gas tank is placed in a ventilated place that it is away from other objects.
- Do not leave or transport the LPG cylinders in places where temperatures can reach 50°C (too hot to handle. For example: Do not leave the cylinder in the car on hot days).
- Treat "empty" LPG cylinders with the same attention as full ones. Even if there is no more liquid in the cylinder there may always be gas pressure left in the cylinder. Always close the cylinder valve before disconnecting it.
- Ensure that the regulator is mounted with the vent hole facing down, so as not to collect water. Make sure that the hole is not obstructed by dirt, grease, insects, etc.
- It is recommended that all gas connections are checked before using the oven.
- Make sure that the valve on the LPG cylinder or the regulator is closed. Replacement of the cylinder must be performed away from sources of heat and ignition.
- It is advisable to replace the gas pipe every 2-3 years.
- Do not twist the hose.

Connection of the LPG cylinder. This activity must be performed by a qualified technician.

- Connect the hose provided with the unit to the oven
- Connect the pressure regulator (stabilizer) provided with the unit to the hose.
This regulator works at an input pressure of 1/2 PSI, and the input connection is type 1/2" (F) NPT. Pressure regulator - 1/2 psi - 97 9(L)(F), Inlet Size: 1/2, Outlet Size: 1/2 from Cavagna Group S.P.A.
- Connect a pressure regulator NOT PROVIDED with the unit to the stabilizer (B) to keep a pressure of 1/2 PSI.
- Connect a cylinder to the piping.



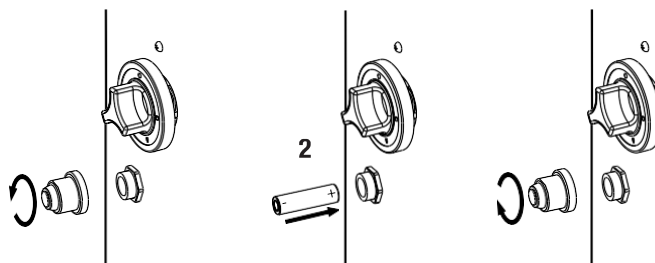
REGULATOR CONVERSION



PIEZOELECTRIC BUTTON

The power button has a AA battery inside, to insert it follow the procedure.

1. Unscrew the head of the button.
2. Insert the battery.
3. Screw the head of the button.

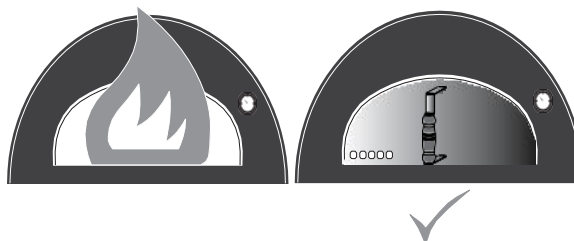


Perform the procedure with the oven off.

- For long periods of disuse, remove the battery.
- Any modification to the device is potentially dangerous.
- Use only low-pressure hoses and regulators permitted by law.
- For the replacement of pressure regulators and hoses use the parts indicated by the manufacturer.
- Before each use, check that the hose does not have any nicks, cracks, abrasions or cuts. If the hose is damaged in any way, do not use the oven.

OVEN DOOR

- In the event that a grease fire occurs, turn off the gas and leave the door closed until the fire is extinguished.
- Handle the oven doors carefully.
- Do not touch the metal parts of the oven door. Only open using the appropriate handles.



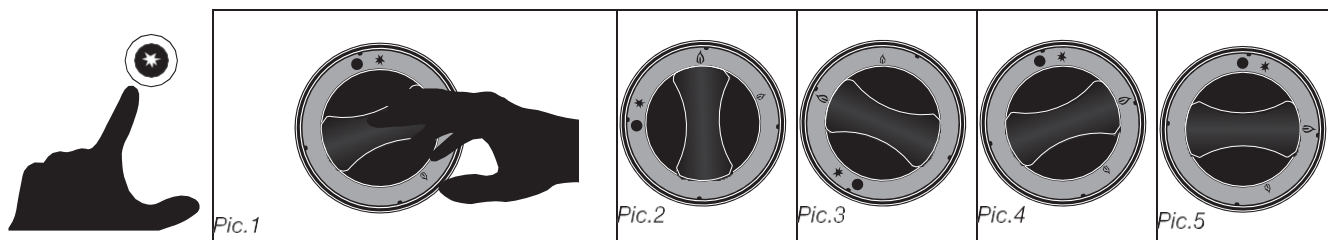
USING YOUR PATIO OVEN

LIGHTING

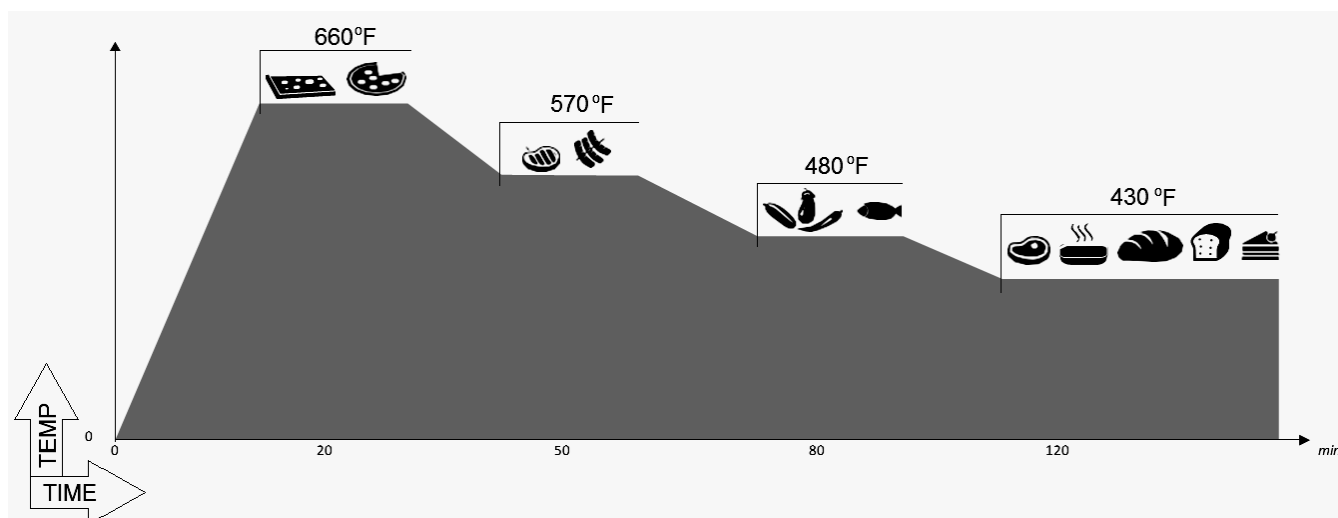
- Check all gas connections for gas leak before starting your oven.
- Do not lean over the oven when lighting. Keep your face and body at least 20 inches (50 cm) from the oven door.
- When lighting the oven, the oven door must be open.
- The burner control knob must be in the off position before turning on the LG cylinder valve, Pic.5.



1. To ignite the pilot light, press and rotate the knob together with the piezo ignition button that discharges a spark to ignite the pilot light, *Pic.1.*
2. Press and rotate the knob anti-clockwise and turn it on high flame, *Pic.2.*
3. Press and rotate the knob and position it on low flame, *Pic.3.*
4. To extinguish the flame on the main burner and leave only the pilot light on, turn the knob to the star *Pic.4.*
5. To turn the main burner and the pilot light off completely, turn the knob to the black dot *Pic.5.*



- If the flame does not light, release the knob back to “zero position”, wait for about 3 minutes and repeat the lighting procedure.
- Never run at maximum for more than 20 minutes.
- Do not exceed the temperature limit of 750° F (400°C).
- Never disconnect the gas pipe or other fittings when using the oven.
- Do not touch the external surfaces and the chimney flue during use, it can cause severe burns.
- Always preheat your oven before cooking. Heat for 5-10 minutes or until the thermometer reaches 572-626 °F (300-330 °C)
- Calculate a longer cooking time in cold or windy days or high altitudes. Calculate a shorter cooking time if the external temperature is particularly hot.
- The cooking time depends on the weather conditions or the quantities, dimensions and shape of food.
- Depending on the cooking condition, you may need to regulate the burner knob in order to reach the right cooking temperature



ADVICE FOR COOKING PIZZA

Wait for around 15 minutes after lighting the oven, with the burner knob at maximum to reach the optimum temperature for cooking an excellent Neapolitan pizza (with a higher moisture degree):

- Oven inside temperature of 750° (400°C)
- Refractory floor temperature of 660° (350°C)

Once the optimal temperature is reached, turn the burner to the minimum position. The oven will maintain a constant temperature and you can begin inserting the pizzas.

- Check and remove any residual grease to avoid a grease fire.
- While cooking, do not lean over the open oven or place hands or fingers on the front edge of the oven.

- If the flames go out during cooking, turn off the gas knob and the gas cylinder knob. Wait five minutes before lighting up the oven again.
- During operation the oven can reach high temperatures. Do not move the oven or leave it unattended while burning.

STORING THE OVEN

- If the gas oven is not used close the supply valve of the gas cylinder.
- If the gas oven is placed in a closed space, disconnect the gas supply. The gas cylinder must be left outside in a well-ventilated area.
- In the event that the cylinder is not removed from gas oven, place the entire device and the cylinder in a well-ventilated outdoor area.
- The gas cylinders must be stored outdoors in a well-ventilated area and out of the reach of children.
- Cylinders not in use must not be stored in a building, garage or other enclosed space.

TROUBLESHOOTING

- Turn off the gas oven and allow it to cool before cleaning.
- Disconnect the gas supply pipe.
- To clean the oven do not use oven detergents, abrasive detergents (kitchen detergents) or products that contain citrus, or scouring pad.

The refractory stones of the oven floor wear out with use. HearthStone OUTDOOR provides the stones as spare parts.

Flue: make sure that the flue and chimney are free from obstructions (eg. bird nests). Thermometer – clean with warm water and soap with a soft plastic scouring pad.

Oven: remove any residues from the burners with a brush. Do not enlarge burner holes (openings).

Stainless steel surfaces: wash with a soft cloth and a solution of soap and water. Make sure to rub following the grain of the stainless steel. Never use detergents containing acid, white spirit or xylene. Rinse well after cleaning the oven.

HOW TO MAINTAIN THE STAINLESS APPEARANCE

Making stainless steel shine is easy. Just wash it with soap and water, rinse with water and dry completely. In the case of residues which are particularly resistant, it is possible to use a brush (not metal).

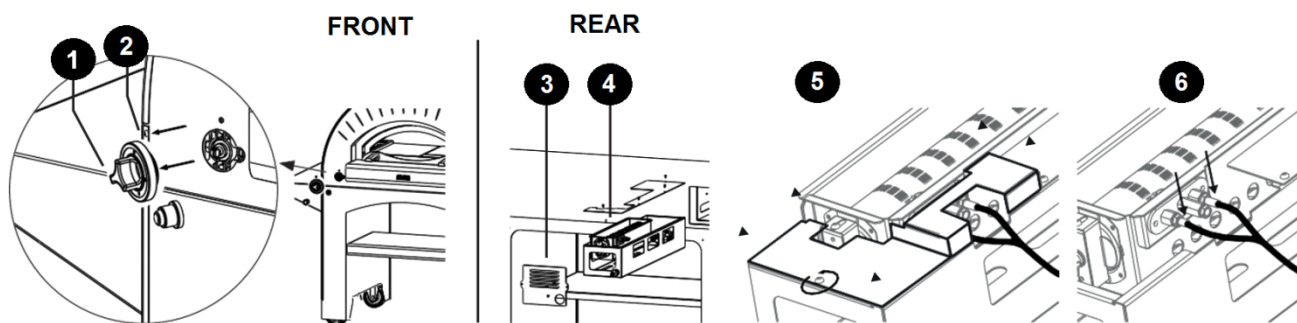
GAS BURNER DISASSEMBLY AND CLEANING

The gas burner should be cleaned periodically by carefully sucking up any cooking residues with an industrial vacuum. When cleaning valves and burners, be careful not to damage the burner.

Before cleaning is necessary to remove the burner from the oven by running the following procedure:

1. Remove the knob (a).
2. Unscrew the screw (b).
3. Remove the cover (c) by unscrewing the 2 screws.
4. Remove the gas box (d) and locate the connection of the cable piezoelectric ignition (e).
5. Disconnect the two cables used for piezoelectric ignition. If necessary, remove the protective casing unscrewing the screw (f), and then remove the burner.

To replace the burner just perform the procedure in reverse.



IF THE OVEN COOLS DOWN QUICKLY

- Check that no moisture or water has infiltrated the oven.
- It may need a little more time to heat up (lit for the first time or after a long idle period)
- Avoid sudden short fires that do not warm the bottom of the oven.

IF THE OVEN DOESN'T COOK AS YOU WOULD LIKE

- Ensure the oven is at the right temperature.
- Fire with high vivid flames for 10 minutes.
- Contact us directly for expert advice, or check on our website.

Veins, cracks or hairline cracks of the floor refractory are not considered defects as they are an intrinsic characteristic of the material. If the refractory becomes crumbled, order replacements from HearthStone OUTDOOR.

WARRANTY INFORMATION

Our ovens fully comply with required testing and Certification.

Your 5.8 Multi-Fuel oven is guaranteed for 2 (two) years with proper maintenance, firing and protection from the elements, good maintenance and proper use can make sure that the oven lasts much longer.

PLEASE RETAIN YOUR SALES RECEIPT OR INVOICE

WRITE DOWN THE NUMBER OF PRODUCTION LOT ON THE PRODUCT IDENTIFICATION TAG

EXCEPTIONS

The warranty does not apply in the following cases:

1. If the oven is not properly used and installed as described in this manual.
2. If the oven has been tampered with either voluntarily or involuntarily in any way.
3. If the oven, for any cause, has been altered and is no longer in the "as supplied" condition or configuration.
4. If other, non specified combustibles have been used. Do not use liquid coal for barbecues, chemicals products, or other fuel.
5. If the damage is the result of the use of chemicals inside or outside the oven.
6. Normal wear of the burner, thermometer, ignition, electrodes, ignition cable, gas hose or refractory stones.
7. Neither the glass of the door, nor the door or handles are covered by the warranty.
8. The costs of mounting and transport in relation to the guarantee.

9. Damage caused by exceeding the temperature limit of 400°C / 752°F in the lower chamber.
10. If components not produced or recommended by HearthStone OUTDOOR are used.
11. Damage to parts not functional and decorative that do not affect the normal use of the oven, including scratches and colors differences.

We require only the exclusive use of spare parts specified by HearthStone OUTDOOR.