

jumbuck®



GAS PIZZA OVEN KIT

Start Guide and Safety
Instructions



PRODUCT #: 0447757
MODEL NO.: G15031




VERSION: MAY.11.2023-AZ





WARNINGS AND SAFETY INSTRUCTIONS


DANGER: IF YOU SMELL GAS


1. Shut off gas to the pizza oven.
2. Extinguish any open flame.
3. If odour continues, keep away from the pizza oven and immediately call your gas supplier or your fire department.


 Never operate this pizza oven unattended.


 Never operate this pizza oven within 25' (7.5 m) of any flammable liquid.


 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.

 Do not store a gas cylinder under or near this pizza oven.

 Keep the fuel supply hose away from any heated surfaces.

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

 If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in physical injury, property damage or death.


 It is your responsibility to assemble, operate and maintain your pizza oven properly.

CAUTION: CARBON MONOXIDE

Carbon monoxide is a highly poisonous gas which can be produced when the device isn't receiving enough ventilation. We therefore recommend using the gas burners in a well-ventilated area away from direct wind and to never cover the oven opening.
















It is difficult to know if your device is producing carbon monoxide as it is an odourless and colourless gas. It can, however, cause these symptoms when you are exposed to it:

- Tightness across the forehead
- Nausea
- Headache
- Vomiting
- Weakness
- Coma, intermittent convulsions
- Dizziness
- Depressed heart action, slowed respiration

 If the exposure has been severe it **may cause death**.

WARNINGS AND SAFETY INSTRUCTIONS

THIS GAS PIZZA OVEN IS FOR OUTDOOR USE ONLY.

-  **This instruction manual contains important information necessary for the proper assembly and safe use of the pizza oven.**
-  **Read and follow all warnings and instructions before assembling and using the pizza oven.**
-  **Follow all warnings and instructions when using the pizza oven.**
-  **Keep this manual for future reference.**
-  This pizza oven should NOT be used in a building, garage or any other enclosed area.
-  The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this pizza oven.
-  **DO NOT** leave the pizza oven unattended. Keep children and pets away from the pizza oven all the times.
-  **DO NOT** use the pizza oven on a boat, or other watercraft.
-  **DO NOT** use the pizza oven in windy conditions.
-  **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.
-  **DO NOT** install in or connect to the consumer piping or gas supply system of a boat or caravan. This appliance should not be used indoors.
-  This pizza oven must be used with ULPG only. The conversion or attempted use of natural gas in a liquid gas grill is dangerous and will void your warranty.















-  **DO NOT** attempt to attach this pizza oven to the self-contained propane system of a camper, trailer, motor home or house.
-  **DO NOT** use gasoline, kerosene or alcohol for lighting. This manual states that the installation must conform with local codes or, in the absence of local codes, with the National Gas Code, AS/ NZS5601 and AS/NZS 5263.0.
-  **DO NOT** move pizza oven when in use.
-  **DO NOT** use the pizza oven unless a leak test is performed on all connections.
-  **DO NOT** alter the pizza oven in any manner.
-  **DO NOT** operate the pizza oven if there is gas leak present.
-  **DO NOT** fill the cylinder beyond 80 percent capacity.
-  Liquid gas cylinder must be fitted with an **OVERFILL PROTECTION DEVICE (OPD)**.
-  This manual includes instructions to inspect and clean the appliance's hose before each use. If there is evidence of abrasion, wear, cuts, or leaks, the appliance's hose must be replaced before operating.
-  This pizza oven is not intended to be installed in or on a boat or recreational vehicle.
-  Locate the pizza oven away from any combustible or non-combustible materials or construction by at least 24"(61 cm) from the back and sides.
-  When cooking, have a type BC or ABC fire extinguisher readily available. In the event of a fire do not attempt to extinguish with water. Immediately call the fire department.
-  This pizza oven shall not be used under overhead unprotected combustible construction.
-  This appliance is not intended for and should never be used as a heater.

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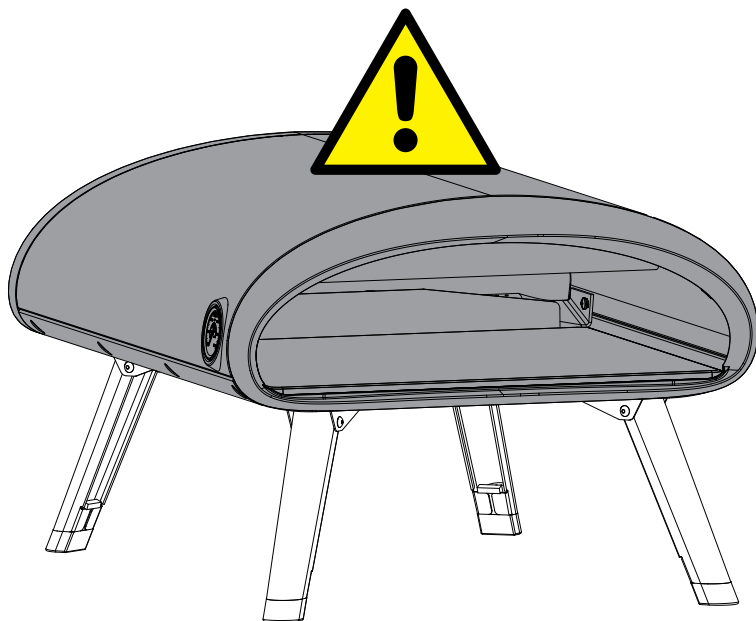
IMPORTANT

- Please read the start guide and safety instructions carefully.
- The gas pizza oven will get hot. DO NOT touch the outer shell while in use.
- This gas pizza oven is for outdoor use only.
- Ensure children and pets are kept at a safe distance and supervised at all times around the gas pizza oven.
- The appliance is not intended for commercial use.

WARNING - HOT SURFACE



WARNING : HOT SURFACE

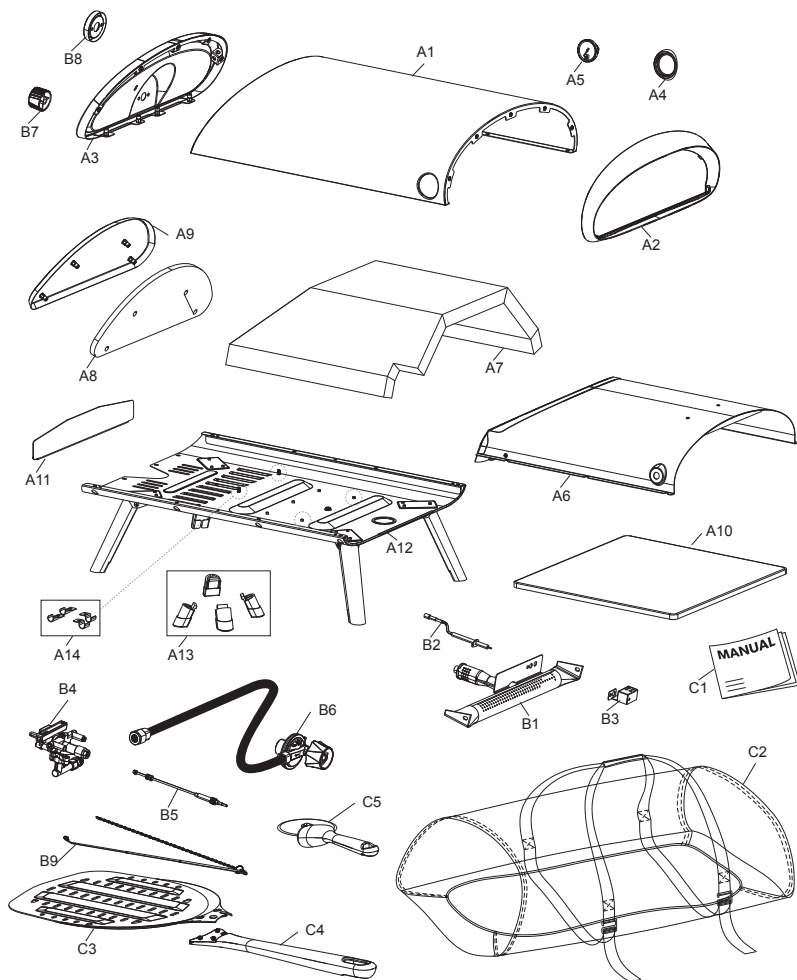


⚠ CAUTION ⚠

- EXTREMELY HOT SURFACE, DO NOT TOUCH WHEN PIZZA OVEN IS IN USE.
- SHADED AREAS BECOME EXTREMELY HOT WHEN IN USE.
- ALWAYS WEAR PROTECTIVE HEAT-RESISTANT GLOVES TO AVOID BURNS.

EXPLODED DIAGRAM AND PARTS LIST


EXPLODED PARTS



PARTS LIST

Item No.	Qty.	Description	Part No.
A1	1	Top panel	G150-0029-E1
A2	1	Aluminum front cap	G150-0036-E1
A3	1	Rear panel	G150-0500-E1
A4	1	Temperature gauge bezel	G150-0003-E1
A5	1	Temperature gauge	G150-0037-E1
A6	1	Inner wall	G150-0200-E1
A7	1	Insulation a	G150-0012-E1
A8	1	Insulation b	G150-0011-E1
A9	1	Rear baffle plate	G150-0010-E1
A10	1	Pizza stone	G150-0021-E1
A11	1	Heat shield	G150-0016-E1
A12	1	Bottom panel assembly with legs	G150-0400-E2
A13	4	Feet	G150-0019-E1
A14	4	Match holder clip	G608-0041-E1
B1	1	Main burner assembly	G150-0300-E1
B2	1	Electrode set	G150-0014-E1
B3	1	Collector box	G150-0015-E1
B4	1	Main burner valve	G150-0005-E1
B5	1	Thermocouple	G150-0006-E1
B6	1	Regulator	G150-0007-E1
B7	1	Control knob	G150-0009-E1
B8	1	Knob bezel	G150-0008-E1
B9	1	Match holder	G150-0022-E1
C1	1	Assembly and user manual	G150-310801-E1
C2	1	Carry cover	G150-0023-E1
C3	1	Pizza peel head	G150-0025-E1
C4	1	Pizza peel handle	G150-0026-E1
C5	1	Rolling cutter	G150-0024-E1


SETUP

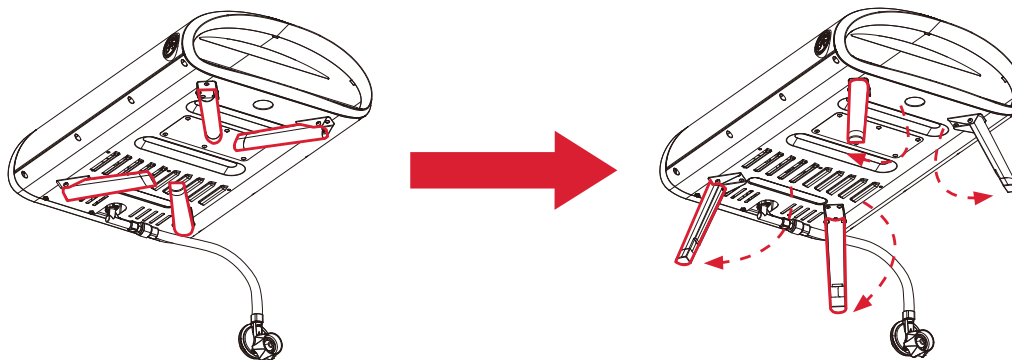
 READ ALL WARNINGS AND SAFETY INSTRUCTIONS OUTLINED ON THE FIRST PAGES OF THIS MANUAL BEFORE GETTING STARTED.

STEP 1

Position the Gas Pizza Oven on a stable, stainless steel, wood, stone, or concrete surface.

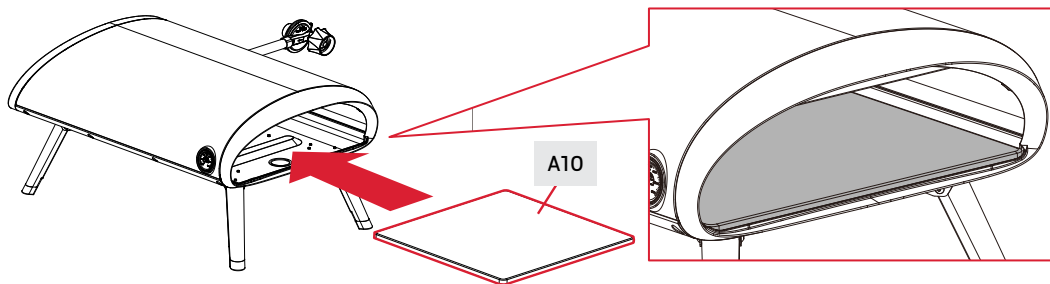
Unfold the pizza oven legs and check that the unit is stable before continuing.

 Ensure the control knob is set to OFF/"0".



STEP 2


Place the pizza stone (A10) into the pizza oven.

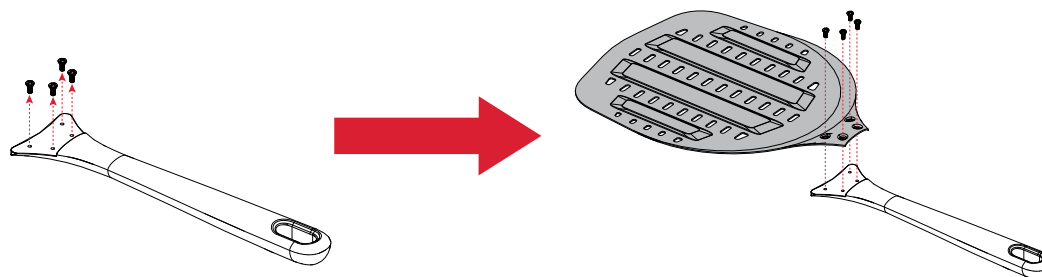


STEP 3


Assemble the pizza peel.



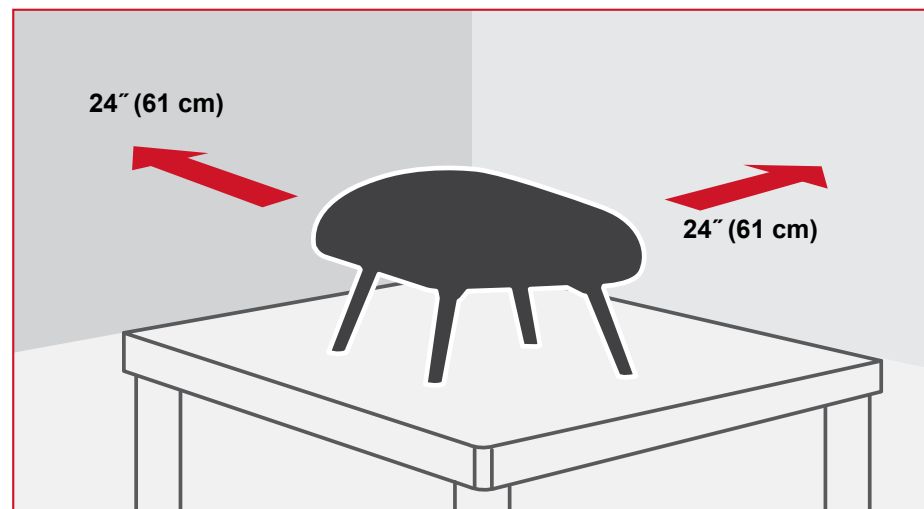
 Screwdriver is required




POSITIONING THE PIZZA OVEN


 **NOTE:** The use and installation of this product must conform to local codes. In absence of local codes, use the National Fuel Gas Code: AS/ NZS5601 and AS/NZS 5263.0.

1. **NEVER** use this pizza oven inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle, to prevent possible fire and to prevent the possibility of **carbon monoxide poisoning or asphyxiation**.
2. **ALWAYS** place the pizza oven on a hard and level surface far away from combustible materials and structures.
3. **DO NOT** use this pizza oven under an overhead combustible surface or covered area (e.g., awning, umbrella, porches or gazebo).
4. Locate the pizza oven away from any combustible and non-combustible material or construction by at least **24" (61 cm)** from back and **24" (61 cm)** from side.
5. **NEVER** store or use gasoline or other flammable or volatile substances in the vicinity of this pizza oven or in the vicinity of any other heat-generating appliance, because of the danger of starting a fire.
6. **DO NOT** obstruct the flow of combustion and ventilation.



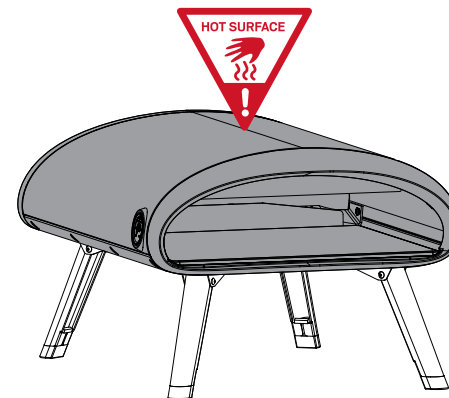
POSITIONING THE PIZZA OVEN

 **CAUTION:** DO NOT touch any hot pizza oven parts. The outside of the grill bottom especially becomes very hot during use.

 **ATTENTION:** Use protective gloves to handle any parts that might become hot during use.




Protective Gloves



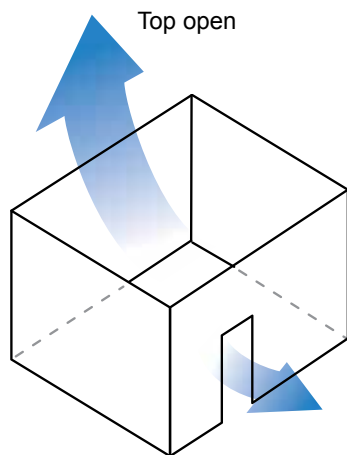
Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 1. At least 25% of the total wall area is completely open; and
 2. At least 30% of the remaining wall area is open and unrestricted.
- In case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

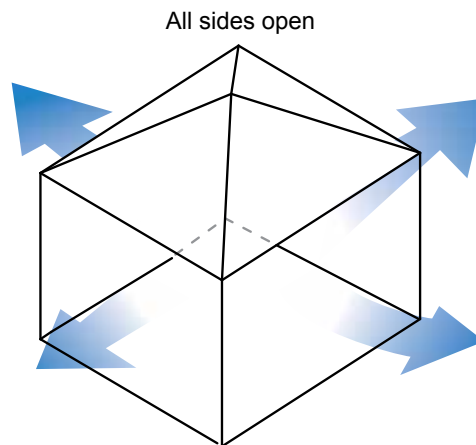
 This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

POSITIONING THE PIZZA OVEN

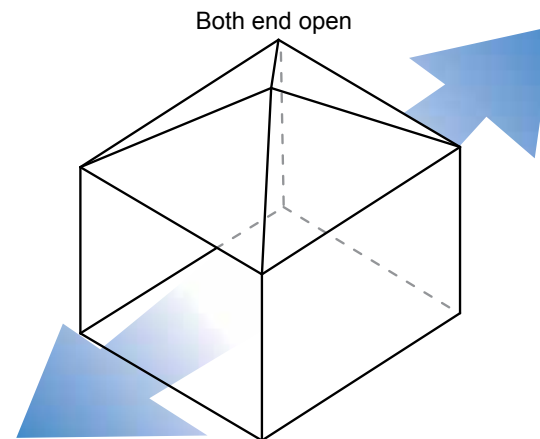
OUTDOOR AREA EXAMPLES



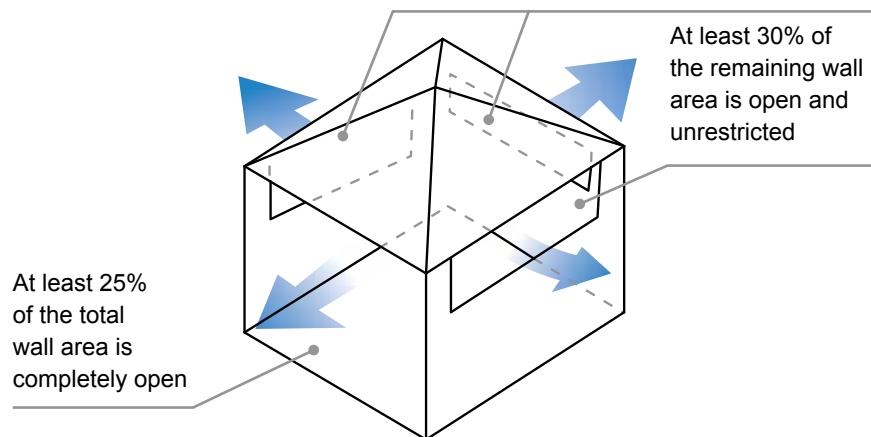
EXAMPLE 1



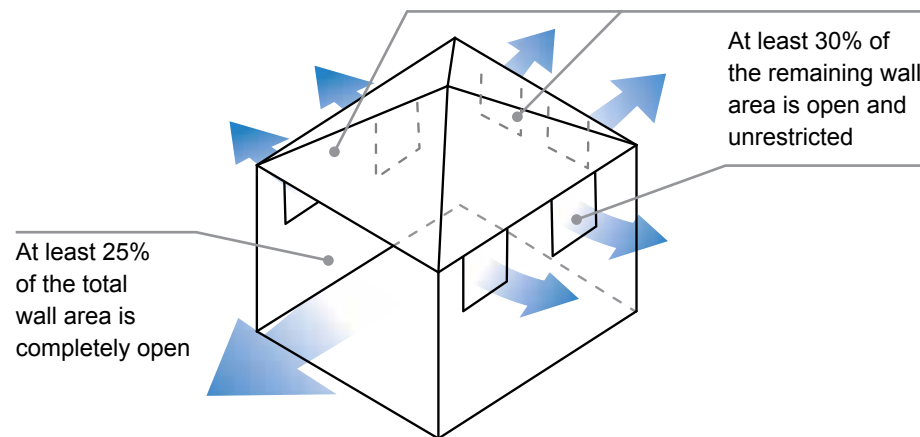
EXAMPLE 2



EXAMPLE 3



EXAMPLE 4



EXAMPLE 5

GAS CYLINDER

GAS CYLINDER - ⚠ WARNINGS

⚠ The installation must conform with local codes or, in the absence of local codes, with the National Gas Code, AS/NZS 5601, Storage and Handling of Liquefied Petroleum Gases, AS/NZS 1596.

⚠ **Always keep the gas cylinder in upright position.**

⚠ If the pizza oven is not in use, the gas cylinder must be closed.

⚠ **Gas cylinder must not exceed 9 kg capacity, approximately 47.5 cm high and 30.5 cm in diameter. The LPG capacity is approximately 47 lb 10 oz (21.6 kg) water capacity or as stated by the manufacturer.**

THE GAS CYLINDER MUST HAVE:

⚠ **Shut-off valve with a correct cylinder valve output as specified in current standards. National Fuel Gas Code: AS/NZS5601 and AS/NZS 5263.0.**

⚠ **Type-1 mating compatible with this barbecue. The type 1 valve is easily recognized by the large ACME external threads on the outside of the valve.**

⚠ Safety relief valve with direct connection to the vapour space of the cylinder.

⚠ **UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular hand wheel. Use only GAS cylinders equipped with this type of valve.**

⚠ A device for vapour withdrawal.

⚠ A collar to protect the gas cylinder shut-off valve.

⚠ A ring on the bottom of the gas cylinder to secure it to the support assembly.

⚠ A dust cap for the cylinder valve outlet, which must be used whenever the cylinder is not in use.

⚠ **A D.O.T. certification (A) and a testing date (B) that is within five years of current use.**

⚠ Do not store spare liquid propane gas cylinder under or near this appliance.

⚠ **Never fill the cylinder beyond 80 percent capacity.**

⚠ The gas cylinder is equipped with a dust cap to protect the cylinder valve outlet, which must be used when the gas cylinder is not in use.

⚠ **DO NOT** use an adaptor at the cylinder connection.

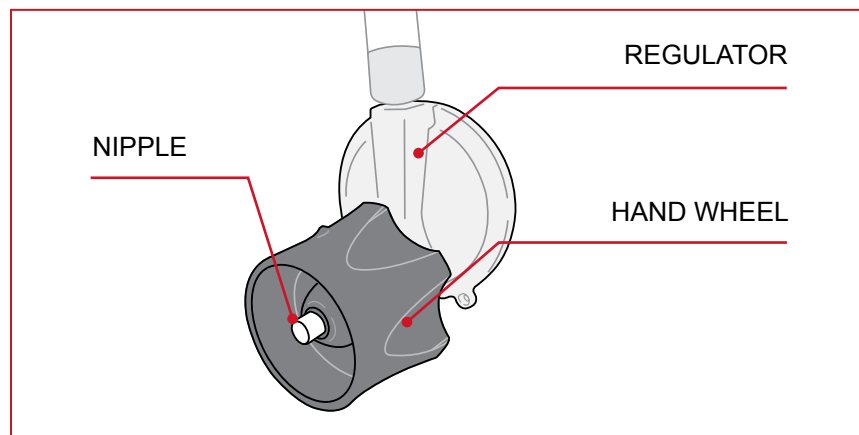
⚠ For storage and cylinder exchange, disconnect the cylinder only. Do not disconnect hose from the appliance.

IF THE INFORMATION ABOVE IS NOT FOLLOWED EXACTLY, A FIRE RESULTING IN DEATH OR SERIOUS INJURY MAY OCCUR.

QCC1 GAS REGULATOR

PRESSURE REGULATOR

- This Pizza Oven is designed to operate on gas at a pressure of 2.75 kPa (11"water column). A regulator preset to this pressure is supplied with your Pizza Oven. Replacement regulators must be as specified by UL-listed Type 1 (CGA 810) Cylinder connection device as described in the latest edition of ANSI Z21.81.



SAFETY FEATURES

The gas cylinder is equipped with the new Type 1 Quick Closing Coupling system, which includes the following safety features required by the American National Standards Institute (ANSI):

- **Gas will not flow until a positive connection has been made.**
- **A thermal element built into the regulator will shut the flow of gas between 240 to 300°F (115 to 149°C).**
- **When activated, a Flow Limiting Device will restrict the flow of gas to 10 cubic feet per hour. See Regulator Flow Limiting Device Activated (page 15).**
- **The size for 9 kg gas cylinder is 305 mm in diameter and 475 mm tall, minimum cylinder capacity is 4kg and maximum is 13kg.**
- **The minimum distance for the appliance and the 9kg gas tank is 68cm apart.**

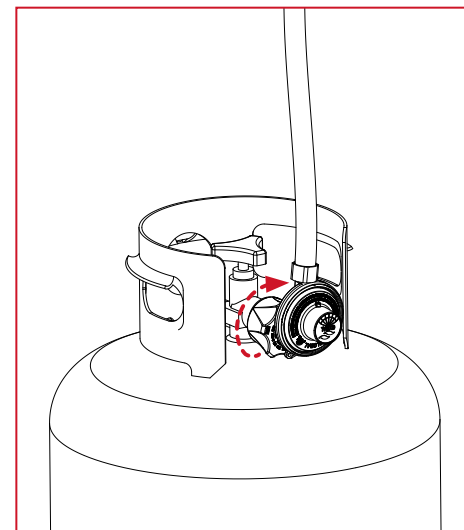
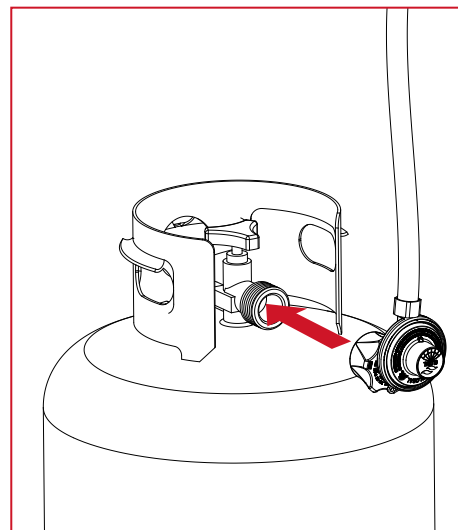
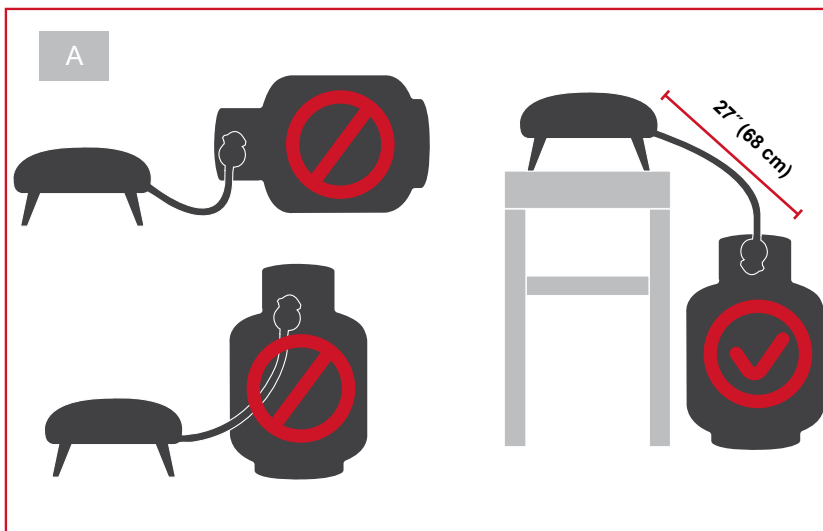
⚠ WARNING:
Clean and inspect the hose before each use of the pizza oven. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the pizza oven being put into operation. The replacement hose assembly shall be that specified by the manufacturer.

QCC1 GAS REGULATOR

CONNECTING THE GAS CYLINDER

1. Position the pizza oven on an elevated, stable surface with the tank positioned beside it on the ground as shown (see image A).
2. The burner control knob must be OFF/"0".
3. The gas cylinder must be CLOSED.
4. Connect the pizza oven hose and regulator to the gas cylinder.

- ⚠ CAUTION:**
- Keep the fuel supply hose away from any heated surface.
 - Routine inspection of the hose is necessary : 1) Confirm that the grill is off and cool. 2) Check hose for any signs of cracking, abrasions, or cuts. If the hose is found to be damaged in any way, do not use the oven.



REGULATOR FLOW LIMITING RESET


PRESSURE REGULATOR

If you are experiencing any of the following performance issues with your Gas Pizza Oven:

- Burners not getting hot enough
- Low or incomplete burner flames
- Low gas pressure
- Burners not staying lit

FOLLOW THESE REGULATOR RESET INSTRUCTIONS:

1. Ensure the control knob is “0”/ OFF.
2. Ensure the gas cylinder valve is CLOSED.
3. Disconnect the regulator from the 9 kg gas cylinder.
4. Push in and turn the control knob counter-clockwise to the “MAX” position. Let stand for 1-2 minutes, allowing all excess gas in the valve to dissipate.
5. Push in and turn the control knob clockwise, back to the “0” / OFF position.
6. Reconnect the regulator to the gas cylinder, as shown on page 14. Be careful not to cross thread the connection. Hand-tighten only.
7. Check all connections. Perform a leak test. See Page 16.
8. Slowly open the gas cylinder and wait 5 seconds for the pressure to stabilize.
9. Push in and slowly turn the control knob counter-clockwise to the “MAX” position. A “click” will be heard when the ignition is activated. Continue to HOLD the control knob for 5 SECONDS after ignition before releasing the knob.

 NOTE: IF IGNITION FAILS, TURN THE CONTROL KNOB BACK TO “0”/OFF AND REPEAT STEP 9, OR FOLLOW THE MATCH LIGHTING INSTRUCTIONS ON PAGE 18.

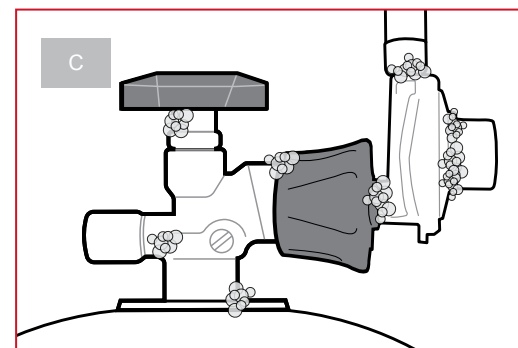
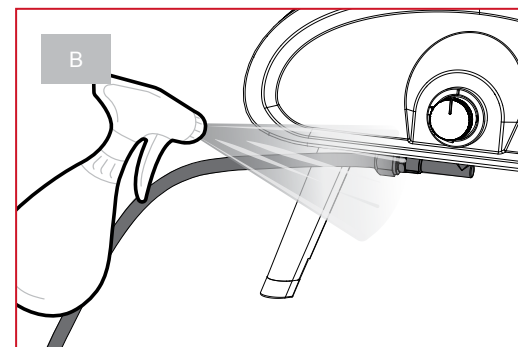
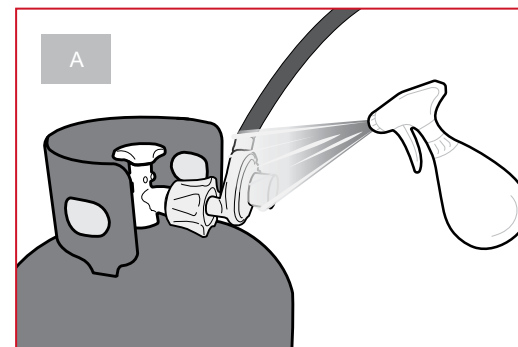
Avoid activating the flow limiting feature by following the proper lighting and shut down procedures and leak testing the system regularly.

LEAK TEST

LEAK TEST— BEFORE YOU BEGIN

Before each use, check all the gas connections for leaks using the procedure listed below.

1. 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.
2. The pizza oven control knob must be set to OFF/"0".
3. Ensure that the regulator is connected to the gas cylinder. Hand tighten only.
4. Spray the gas valve, hose and regulator and the top of the gas cylinder to check for leaks (see image A and B).
5. Slowly open the gas cylinder counter-clockwise. If bubbles are visible (see image C), immediately turn the gas supply OFF, tighten fittings and test again.
6. If no bubbles appear, proceed with lighting instructions.



⚠ WARNING: If the smell of gas is detected at any time, immediately set the control knob to OFF/"0", close the gas cylinder and perform a leak test.

LIGHTING INSTRUCTIONS

BEFORE LIGHTING

⚠ WARNING: Do not look directly into the front of the oven while lighting, **as flames may escape from the oven opening.**

1. The burner control knob must be in the OFF/"0" position (see image A).
2. The gas cylinder must be CLOSED.

⚠ ATTENTION: After a leak test is performed, test the operation of the pizza oven, by following the lighting instructions. Once the oven is lit safely, observe the burner flame to ensure proper performance.

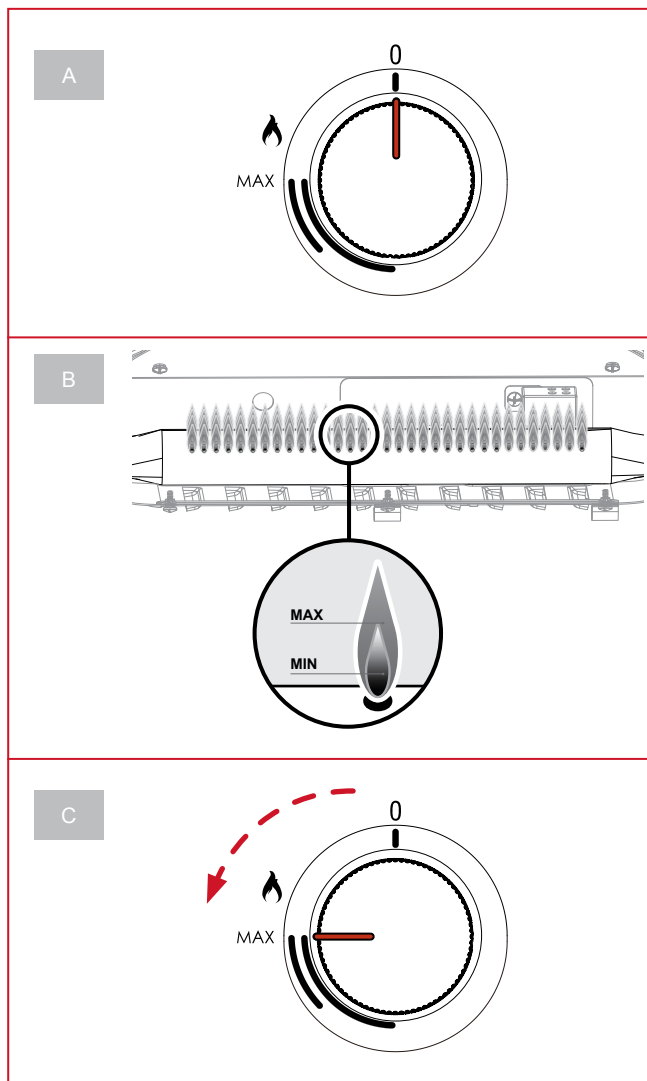
BURNER FLAME CHECK

The burner flame pattern is the key indicator of proper or improper function within the firebox. When the burners are performing correctly, you will see a specific flame pattern. All burner ports should be 2.5cm/1" flame on "**MAX**" with orange tips, light blue center, with dark blue flame at the base of the burner port (See image B). Refer to the troubleshooting section.

Light the burners and rotate the knobs from "**MAX**" to "**MIN**". You should see a smaller flame in low position than seen on high. Perform burner flame check by looking the front of the oven to view the burner. Always check the flame before each use. If there is a sudden drop or low flame issue, please refer to the troubleshooting section.

LIGHTING

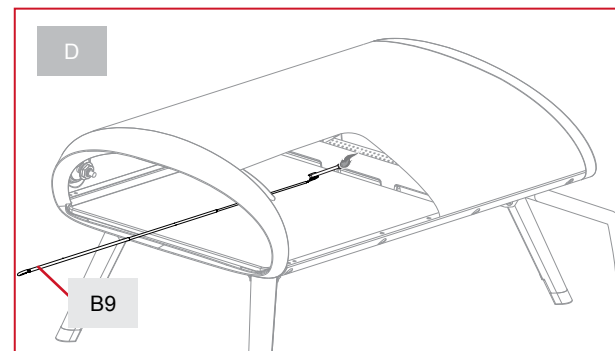
1. Slowly open gas cylinder and **wait 30 seconds** for pressure to stabilize.
2. **Push in**, slowly turn **counter-clockwise to "MAX" position** (see image C). A "click" will be heard when the ignition is activated. **Continue to HOLD the control knob for 5 SECONDS after ignition before releasing the knob.**
3. If the burner does not ignite, turn the control knob to the "0"/OFF position, wait 5 minutes, repeat step 2. If the burner will not light after several attempts, follow the Match Lighting instructions.



LIGHTING INSTRUCTIONS

MATCH LIGHTING

1. The burner control knob must be in the OFF/"0" position, and the gas cylinder open.
2. Locate the extendable match lighting tool. Extend the tool and position a lit match into the lighting tool (B9).
3. Push in and turn the burner control knob to the "MAX" position.
4. Insert the match lighting tool through the front of the oven, to the burner, until the burner is lit (see image D).



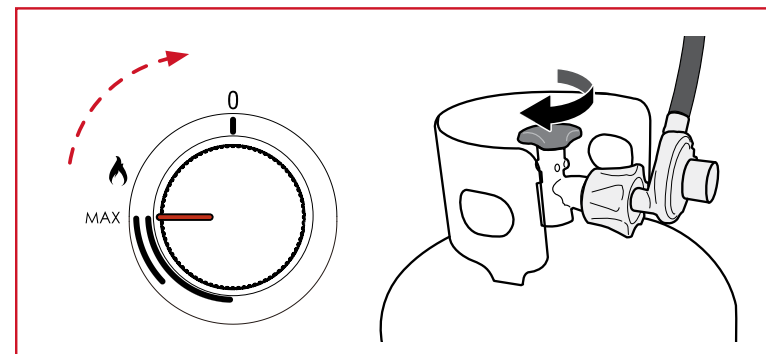
SEASONING THE PIZZA OVEN

1. Run the pizza oven for **30 minutes** on "**MAX**" before using.
2. After seasoning, ensure the temperature is around **750°F (400°C)** before launching the first pizza into the centre of the pizza stone.

⚠ IMPORTANT: Rotate the pizza every 20-30 seconds to avoid burning. **DO NOT** leave the pizza oven unattended when in use.

SHUT DOWN PROCEDURE

1. Turn the burner control knob to "0"/OFF.
2. Close the gas cylinder.
3. Disconnect the hose and regulator from the gas cylinder before storing.



⚠ CAUTION: The pizza oven will **REMAIN HOT** for some time.
⚠ DO NOT attempt to relocate or store the pizza oven until it has **COMPLETELY COOLED**.

⚠ WARNING: If the pizza oven is not in use, the gas must be turned off at the gas cylinder, and the gas cylinder must be removed.

TIPS/USING YOUR PIZZA OVEN

TIPS FOR MAKING PIZZA DOUGH

- Your choice of flour is critical. "00" flour is what is used in Italy and will yield the best crust possible. If unavailable, you can use a mix of bread flour and semolina flour.
- Semolina flour can also be used for the pizza launching process. It does not char as easily as all-purpose flour. A small amount of semolina on your pizza peel will allow pizza to release easily from the peel without leaving a residue.
- A digital scale will come in handy to keep your recipe and your dough ball size consistent.
- When bulk fermenting you need an airtight container for best results.
- Always use active dry yeast.
- The best dough will require at least 2-3 days fermentation.
- Dough is easiest to stretch and slide off the peel at room temperature. If you are cold proofing dough, leave it for at least 3-5 hours at room temperature before beginning to stretch.

TIPS FOR BEST RESULTS

- Preheat the oven for at least 15 minutes before launching your first pizza.
- Use the temperature gauge on the side of the oven as a reference only, as it will not provide a precise readout of the pizza stone. Alternatively, an infrared digital thermometer can be used for more exact temperatures (for best results, check that the pizza stone has reached a minimum temperature of 450°F/232°C).
- While you get accustomed to the high pizza oven temperatures, use the control knob to adjust temperatures down slightly until you are comfortable.
- Pizzas will take 60 seconds or less to finish but must be turned frequently to avoid burning the crust.

TIPS FOR BUILDING YOUR PIZZA AND LAUNCHING YOUR PIZZA

- Always lightly flour your pizza peel with "00" flour and semolina flour before positioning your pizza dough.
- Place dough on the pizza peel and give it a light shake. Make sure it can slide back and forth like a hockey puck.
- Ensure that there are no holes in the dough as the sauce can create a "glue" effect between the dough and pizza peel.
- Do not leave your dough on the peel for a long time before cooking.
- Before adding your toppings, give your peel a shake to ensure that the dough is moving freely. If not, pick up the dough and add more flour to the peel.
- Avoid putting toppings and sauce too close to the edge. You want to avoid sauce and toppings from falling off in the oven when launching your pizza.
- Keep your toppings light. Heavy ingredients will weigh down your dough and make it harder to lift off of the peel or launch.
- Work quickly with adding toppings. The longer it takes to dress the pizza the more likely the sauce can seep through the dough and onto your peel creating problems for launching.



72-HOUR PIZZA DOUGH

72-HOUR PIZZA DOUGH

YIELD: 6 pizzas (roughly 10"/25 cm diameter)

INGREDIENTS:

- 800 g Bread flour
- 2.84 g coarse salt
- 1.42 g dry active yeast
- 350 mL water, room temperature



Quick Start Video
Scan this QR code.



METHOD

1. Combine flour, salt, yeast in the bowl of a stand mixer using the dough hook attachment or combine in a regular mixing bowl.
2. Slowly, stir in water to combine.
3. Stop mixing and let stand for 30 minutes. Cover the bowl loosely with a towel.
4. Knead for 7-10 minutes on medium speed in a mixer (or 10-12 minutes by hand), until dough is smooth and elastic.
5. Remove dough from mixing bowl, and form into a tight ball on your countertop. Don't use any flour during this step.
6. Place dough ball in a container with an airtight lid, or seal the container with plastic wrap. Make sure the bowl is large enough to allow the dough to double in size.
7. Place container in fridge for 24 hours.
8. After 24 hours, remove the dough and portion to 250 g each. Deli containers are handy here; otherwise, use small bowls.
9. Place back into the fridge for another 48 hours.
10. Remove the dough from the fridge 2 hours before you want to bake your pizzas, and let the dough come to room temperature.
11. Cover loosely on the countertop and allow to rise and warm before shaping your pizzas on a floured surface. Use semolina flour, as it does not char as easily.



PIZZA SAUCE

PIZZA SAUCE

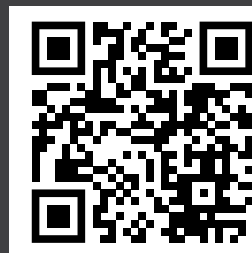
YIELD: 1 Litre

INGREDIENTS:

- 1 x 794g (28 ounce) can of San Marzano tomatoes or other high-quality brand tomatoes, or use 2 pounds of sun-ripened rosa plum tomatoes
- 30 mL extra virgin olive oil
- 3-4 cloves minced garlic
- 22 mL of dried oregano
- 2.5 mL or more to taste of sea salt or coarse salt
- 4 fresh leaves of basil
- A pinch of red pepper flakes for heat (optional)



Quick Start Video
Scan this QR code.



METHOD

1. In a bowl, crush the tomatoes by hand.
2. Add olive oil to a pot and heat at med-low temperature for 10-15 seconds.
3. Add the minced garlic to simmering olive oil. Continue to stir until fragrant.
4. Add the oregano, tomatoes, and pepper flakes (for more heat).
5. Simmer for 5-7 minutes and remove from heat.
6. Chop the basil and add to the sauce with desired amount of salt.
7. Stir and place into a fridge to cool.



PROSCIUTTO, ARUGULA, CHERRY TOMATO, CRUMBLE CHEESE, SPICED HONEY, FIOR DI LATTE

PROSCIUTTO, ARUGULA, CHERRY TOMATO, CRUMBLE CHEESE, SPICED HONEY, FIOR DI LATTE

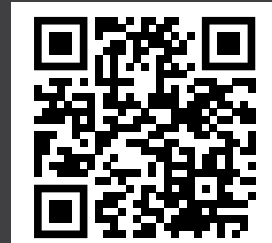
YIELD: 1 Pizza

INGREDIENTS:

- 250 g pizza dough
- 2 slices prosciutto
- 45 mL pizza sauce
- 5 mL spiced honey
- 4-5 1/8" slices fior di latte
- 1/4 cup arugula
- Extra virgin olive oil for drizzle
- 3 g cherry tomato
- 20 g crumble cheese



Quick Start Video
Scan this QR code.



METHOD

1. Bring dough to room temperature.
2. By hand, work the dough to a diameter of 10" (25 cm), leaving a small rise on the edge for crust.
3. Slide the pizza to the pizza peel.
4. Pour sauce onto the centre of the dough, using a spoon to spread in circles to the crust.
5. Spread fior di latte, cherry tomato and drizzled spiced honey on the pizza.
6. Slide the pizza off the peel into the oven, making sure to rotate regularly.
7. Once finished, remove and lay the prosciutto, arugula and crumble cheese on top, then drizzle with a little olive oil.



PEPPERONI, ROASTED GREEN PEPPER, RED ONION, BOCCONCINI

PEPPERONI, ROASTED GREEN PEPPER, RED ONION, BOCCONCINI

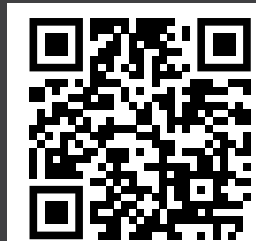
YIELD: 1 Pizza

INGREDIENTS:

- 250 g pizza dough
- 45 mL pizza sauce
- 7-8 slices of pepperoni
- 1 roasted green pepper, sliced and seeded
- ¼ red onion, sliced
- 5 pc bocconcini, halved



Quick Start Video
Scan this QR code.



METHOD

1. Bring dough to room temperature.
2. By hand, work the dough to a diameter of 10"(25 cm), leaving a small rise on the edge for crust.
3. Slide the pizza to the pizza peel.
4. Pour sauce onto the centre of the dough, using a spoon to spread in circles to the crust.
5. Spread bocconcini around the pizza.
6. Spread the pepperoni, peppers, and red onions around the pizza.
7. Slide the pizza off the peel into the oven, making sure to rotate regularly.
8. Once finished, remove and slice.



SAUSAGE, CANNED JALAPENO, BASIL, MOZZARELLA, ROASTED PEPPER

SAUSAGE, CANNED JALAPENO, BASIL, MOZZARELLA, ROASTED PEPPER

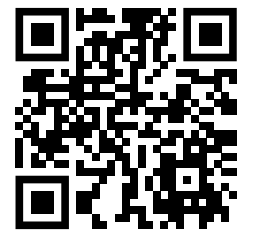
YIELD: 1 Pizza

INGREDIENTS:

- 250 g pizza dough
- 45 mL pizza sauce
- ½ fennel sausage cooked and sliced
- 1 canned jalapeno sliced and seeded
- ¼ c Mozzarella
- 4-6 basil leaves, torn by hand (optional)
- Garlic oil (optional)
- Half roasted red pepper, sliced and seeded



Quick Start Video
Scan this QR code.




METHOD

1. Bring dough to room temperature.
2. By hand, work the dough to a diameter of 10" (25 cm), leaving a small rise on the edge for crust.
3. Slide the pizza to the pizza peel.
4. Pour sauce onto the centre of the dough, using a spoon to spread in circles to the crust.
5. Spread mozzarella, sausage, jalapeno and roasted red pepper on the pizza.
6. Slide the pizza off the peel into the oven, making sure to rotate regularly.
7. Once finished, remove and add torn basil leaves and drizzle with garlic oil (optional).

CARE AND MAINTENANCE


INTERIOR SURFACES

- Run the oven on "MAX" temperature for 15 minutes to burn off excess food.

 **WARNING:** The pizza oven must be cooled before wiping down the interior with a paper towel.

EXTERIOR SURFACES

- The exterior surfaces can be wiped down with a damp cloth and dried immediately.


 **WARNING:** The pizza oven must be cooled before cleaning the exterior surfaces.

CARING FOR THE PIZZA STONE

- Avoid extreme temperature change to the stone.
- **DO NOT** place frozen foods on the stone.
- The stone is fragile and can break if bumped or dropped.
- The stone is very hot during use and stays hot for a long time after use.
- **DO NOT** cool the stone with water when the stone is hot.
- After cleaning the stone with water, the stone must be dried thoroughly before use.

CLEANING STEPS

1. To remove baked-on soot or baked on food, turn the pizza stone over and preheat the pizza oven on "MAX" to burn off.
2. Once completely cool, flip the pizza stone for the next use. The elevated temperatures inside the pizza oven will clean the underside of the pizza stone.
3. When cooled, use a brush or scraper to clean the pizza stone.
4. You can also wash the pizza stone using warm, soapy water. Always dry thoroughly before returning to the pizza oven.

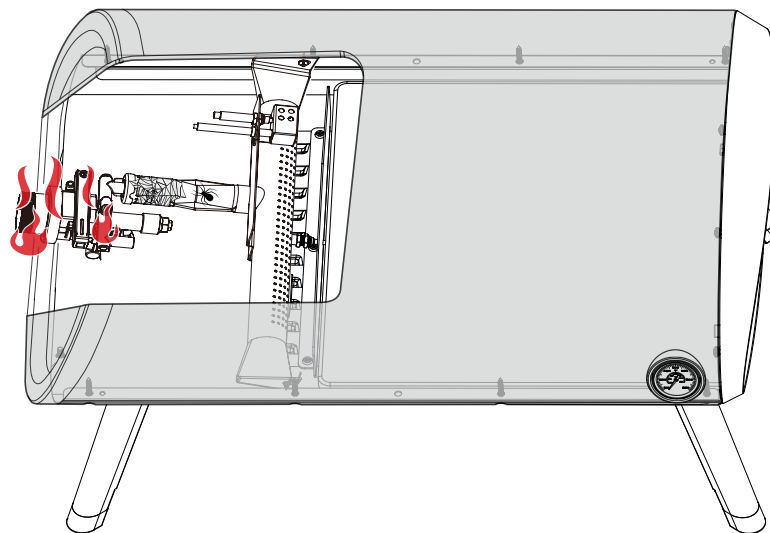
 **WARNING:** The pizza stone is **NOT DISHWASHER SAFE**.

CARE AND MAINTENANCE

⚠ WARNING: FLASHBACK FIRE

Spiders and insects can nest inside the burners of the pizza oven and disrupt gas flow. This could cause a fire behind the rear panel, thereby damaging the pizza oven and making it unsafe for operation. Inspect the pizza oven at least twice a year or immediately after any of the following conditions occur:

- If you smell gas in conjunction with burner flames appearing yellow.
- If your control knob has melted.
- If the pizza oven does not reach temperature.
- If the pizza oven heats unevenly.
- If the burner makes popping noises.

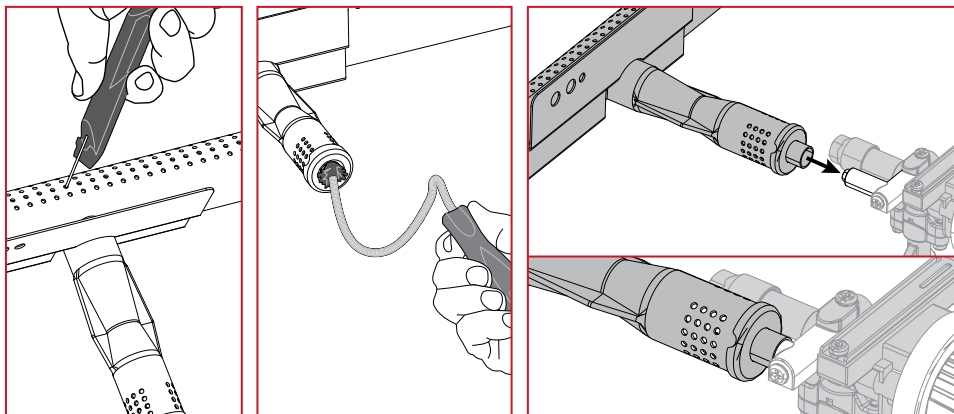


⚠ WARNING: BEFORE ATTEMPTING TO REMOVE ANY PARTS, PLEASE VISIT jumbuckpizzaoven.com.au OR SEND EMAIL AT Support@jumbuckpizzaoven.com.au FOR JUMBUCK CUSTOMER SUPPORT.

CLEANING THE BURNER VENTURI TUBE

A spider's web inside of the burner venturi tube can block gas flow and can even cause a fire at the gas control valve. Such a fire can cause operator injury and severe damage to the pizza oven. To prevent insect related problems, inspect the venturi tube screen cover regularly and remove any spider webs or debris.

⚠ CAUTION: When repositioning the burner, it is critical that the burner engages the gas valve, before reassembling the burner hardware.




STORAGE

STORAGE


Perform the following tasks prior to storing the pizza oven for the season.


- Do not leave in humid, moist, or damp conditions, over a lengthy period.
- Always store the pizza oven indoors. The propane cylinder must be disconnected and stored outdoors in a well-ventilated area.
- Use the cover provided to protect the pizza oven.


- Please note covering the pizza oven will protect it from the effects of snow, rain, animals and more, but will not protect against moisture damage, condensation, and other corrosive agents. Store indoors when possible and when storing for extended periods of time.


 **WARNING:** Always store your Gas Pizza Oven indoors, when not in use.

Regular care of your pizza oven will help keep it operating properly.


 **NOTE:** All maintenance should be done only when the pizza oven is cool and with the fuel supply turned off.

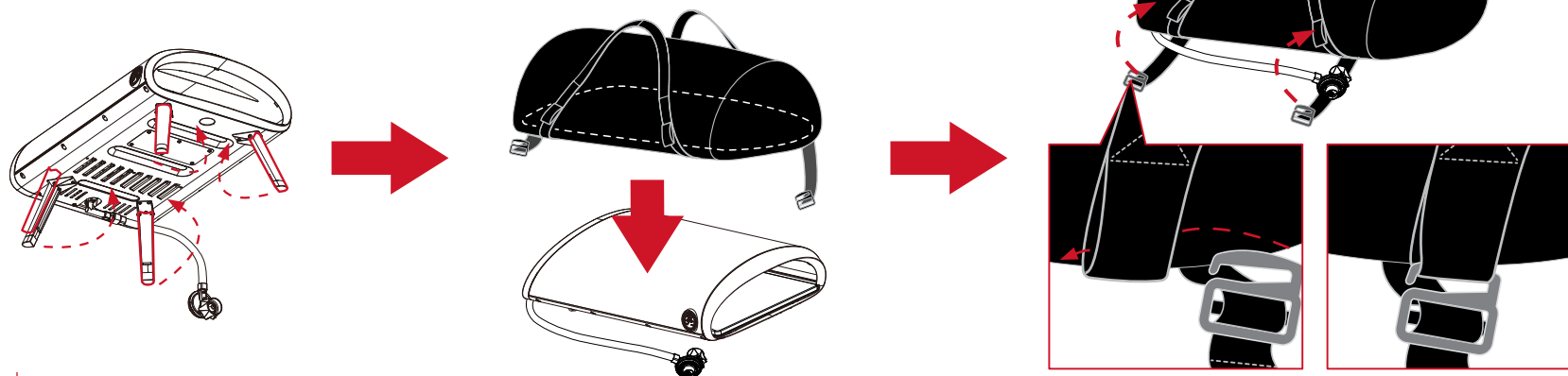
 **INSTALLATION:** Check the pizza oven to make sure there are no sharp objects or corners that could damage the cover as it is put on.

 **CLEANING AND CARE:** Clean the cover with a soft brush and lukewarm water. **DO NOT USE SOAP.**

 **STORAGE:** To avoid any possibility of mildew, be sure your cover is completely dry before you store it in an enclosed area for a long period.

 **WARNING:** Do not leave the cover near open flame or other heat source.

 **CAUTION:** Let the pizza oven cool before putting the cover on.



TROUBLESHOOTING

Problem	Possible Cause	Prevention / Solution
Burner will not light	<ol style="list-style-type: none"> 1. Low or out of propane. 2. Regulator flow limiting device (FLD) activated due to a poor connection, improper lighting procedure, a poor connection or a leak. 3. Flame safety device (FSD) has been activated. 4. Electrode failure. 5. Burner not properly seated on valve assembly. 	<ol style="list-style-type: none"> 1. Check propane level. Refill tank if low or out of propane. 2. Check all connections. Follow the regulator reset instructions on page 15, and perform a leak test—see instructions on page 16. 3. Follow regulator reset instructions on page 15 to restart the system. 4. Replace electrode or follow the match lighting procedure. 5. Re-engage burner and valve.
Sudden drop in gas flow	<ol style="list-style-type: none"> 1. Low or out of propane. 2. Regulator flow limiting device (FLD) activated due to improper lighting procedure or a gas leak. 	<ol style="list-style-type: none"> 1. Check propane level. Refill tank if low or out of propane. 2. Shut down and perform a leak test—see instructions on page 16. Perform a regulator reset before attempting to relight—see instructions on page 15.
Pizza oven keeps shutting down/ flame blows out/ difficulty lighting pizza oven	<ol style="list-style-type: none"> 1. Improper lighting procedure. The control knob was not held down long enough during lighting. 2. Flame safety device (FSD) activated. The FSD is a part of the gas valve that ensures that the fuel supply to the pizza oven is cut off automatically and immediately if for any reason the flame goes out or becomes unstable. 3. Regulator flow limiting device (FLD) activated due to improper lighting procedure, a poor connectoin or a leak. 4. Low or out of propane. 5. High or gusting winds. 	<ol style="list-style-type: none"> 1. Turn the control knob OFF/"O" and follow proper lighting procedure. When lighting, you must push in and turn the control knob very slowly from OFF/"O" to the "MAX" position, and keep the knob pressed in for at least 5 seconds after ignition. This can take a few attempts. 2. Follow the regulator reset instructions on page 15, and perform a leak test—instructions on page 16. 3. Check all connections. Follow the regulator reset Instructions on page 15, and perform a leak test— see instructions on page 16. 4. Check propane level. Refill tank if low or out of propane. 5. Relocate the pizza oven to a less windy location. For outdoor use only.
Pizza oven low heat issues	<ol style="list-style-type: none"> 1. Low or out of propane. 2. Longer preheat required. 3. Regulator flow limiting device (FLD) activated due to improper lighting procedure or a leak. 	<ol style="list-style-type: none"> 1. Check propane level. Refill tank if low or out of propane. 2. Preheat for 20 minutes. In colder climates more time may be required. 3. Follow the regulator reset instructions on page 15, and perform the leak test instructions on page 16.

TROUBLESHOOTING

Problem	Possible Cause	Prevention / Solution
Flare-up inside pizza oven	<ol style="list-style-type: none"> 1. When pizza toppings and/or sauce fall onto the pizza stone or come in contact with the rear heat shield, a flare-up can occur. 2. Oven temperature too hot. 3. Excess flour on the cooking surface. 	<ol style="list-style-type: none"> 1. Avoid allowing sauce and pizza toppings to fall onto the pizza stone and avoid launching your pizza too far back on the pizza stone. If a flare up occurs, simply use your pizza peel to remove the pizza and wait for it to burn off. When the oven is OFF/"0" and has cooled, follow the cleaning instructions on page 30. 2. Following preheat on "MAX", adjust pizza oven temperature lower if required. 3. When the pizza stone has cooled, brush away any excess flour from the cooking surface and adjust the amount of flour being used on your pizza peel.
Flashback fire (melted control knob/ fire at control knob)	<ol style="list-style-type: none"> 1. Burner venturi tube has a spider web or other blockage that is stopping the flow of gas into the burner. 	<ol style="list-style-type: none"> 1. Turn gas control knob OFF/ "0". Close the gas cylinder and disconnect regulator. Clean the burner venturi tubes.
My pizza stone is discoloured	<ol style="list-style-type: none"> 1. The pizza stone will bake on and burn excess flour, sauces and toppings that fall onto the surface and become burnt, darkening the pizza stone. 	<ol style="list-style-type: none"> 1. The pizza stone will change colour, but this will not affect performance. Baked on food, ash and debris can be brushed off with a long-handled scraper or brush when the oven is not in use, cool and "OFF". For a more thorough cleaning, when the oven is not in use, cool and "OFF", remove and turn over the pizza stone and reposition. Preheating the pizza oven on high will allow all debris to be burned off.
Loud roaring sound when the oven is lit	<ol style="list-style-type: none"> 1. The gas burner has not lit correctly. 	<ol style="list-style-type: none"> 1. Turn the control knob to the OFF/ "0" position. Wait 5 minutes before relighting. Always follow the proper lighting procedure to avoid potential safety risks.

Technical Information

Gas Type	Number of Burners	Injector Size Main Burner	Total Gas Consumption mj/h	Gas Pressure KPa
ULPG	1	1.1	14 MJ/h	2.75

WARRANTY AND SERVICE

BEFORE YOU CONTACT JUMBUCK CUSTOMER SUPPORT, have the following information available:

1. **Serial number:** Located on the AGA rating label.
2. **Model number:** The model number is located on the front cover of this manual and the rating label.
3. **Proof of purchase** by the original owner.

**PLEASE VISIT jumbuckpizzaoven.com.au
OR SEND EMAIL TO support@jumbuckpizzaoven.com.au**

LIMITED 12 MONTHS: ALL PARTS

 **CAUTION:** Some parts may contain sharp edges—especially as noted in the manual! Wear protective gloves if necessary. For residential use ONLY. DO NOT use for commercial cooking.

WARRANTY AND SERVICE

LIMITATION AND EXCLUSIONS

JUMBUCK® has the following limitations to its warranty:

1. This limited warranty is non-transferable and becomes void if used for commercial or rental purposes.
2. This warranty applies only when the pizza oven is used in Australia.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its cooking products.
4. JUMBUCK® shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.
5. JUMBUCK® will repair or replace parts, at its option, proven defective under normal use and service and which on examination during the applicable warranty period (see exclusions to warranty coverage below).
6. Shipping and handling charges are the responsibility of the original consumer / purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse you for the cost of any inconvenience, food, personal injury or property damage.
8. JUMBUCK® does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on JUMBUCK®.
9. Visit jumbuckpizzaoven.com.au for details, purchaser shall retain a copy of the purchase invoice for future claims.

JUMBUCK® excludes from its warranty the following:

- a. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling.
- b. Damages caused by improper assembly or installation, alteration, failure to follow proper usage, safety and maintenance instructions presented throughout this manual, including, improper clearance to combustible materials.
- c. Failure to perform regular maintenance, safety checks and service, including but not limited to removal of soot, excess flour, sauce, grease, burnt food residue, resulting in damage caused by fire and flare-ups.
- d. Part failure due to lack of cleaning and maintenance, use of improper cleaning products, such as indoor cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- e. Normal wear and tear, chipping and scratching on painted or porcelain enamel surfaces, dents, discolouration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use and are otherwise uncontrollable by the manufacturer.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

To ensure your satisfaction and for follow-up service, contact us at support@jumbuckpizzaoven.com.au

Made in China
Imported by Winners Products Engineering Ltd.
27/F Top Glory Tower 262 Gloucester Road, Causeway Bay, HONG KONG

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