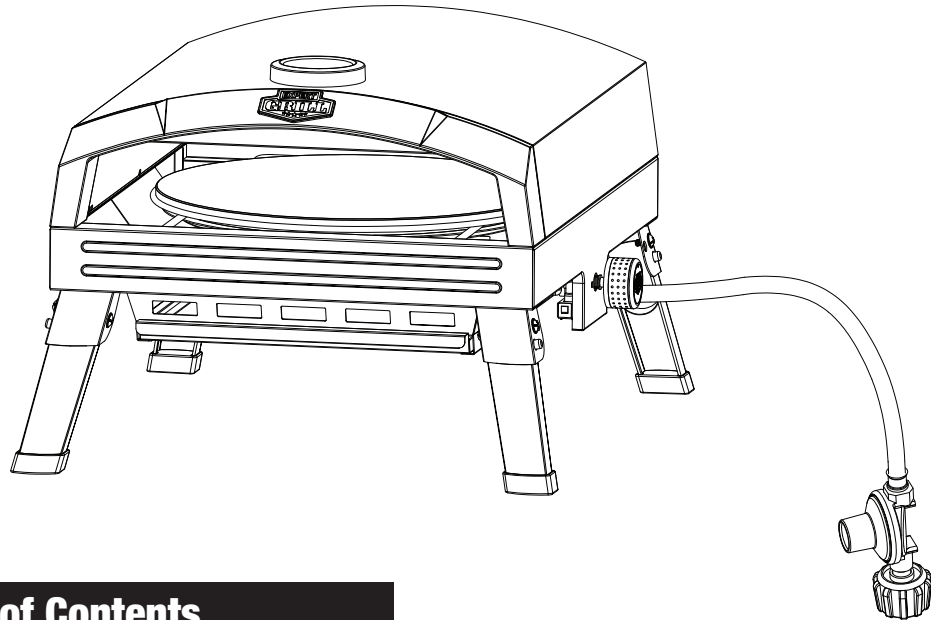




# OWNER'S MANUAL

## Portable Gas Pizza Oven

Model No. EX5502638816003 / GPT2528W



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The use and installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, or the Standard for Recreational Vehicles, ANSI A 119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.	

### ⚠️ WARNING

#### FOR YOUR SAFETY:

**For Outdoor Use Only!** (outside any enclosure)

### ⚠️ DANGER

**Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. An LP-cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

### ⚠️ WARNING

- 1. This instruction manual contains Important information necessary for the proper assembly and safe use of the appliance.**
- 2. Read and follow all warnings and instructions before assembling and using the appliance.**
- 3. Follow all warnings and instructions when using the appliance.**
- 4. Keep this manual for future reference.**

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



Walmart call center:  
Service hours 7 days/week, 7:00 AM - 9:00 PM CST  
Contact number: 1-833-908-2026  
Manufactured in Vietnam for:  
RevoAce Inc. Limited / Hong Kong, China



## FOR YOUR SAFETY



### **DANGER**

If you smell gas

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

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

### **DANGER**

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3.0 m) of any structure, combustible materials or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. 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.

### **WARNINGS:**

1. For Cooking Pizza Only!
2. For your safety: Surfaces of pizza oven can remain extremely hot for a period after use. Allow 45 minutes to cool down before touching or moving the pizza oven.
3. Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage, personal injury or loss of life. Refer to the owner's instruction manual provided with this appliance. Installation and service must be performed by a qualified installer, service agency, or the gas supplier.
4. Read the installation, operation, and maintenance instructions thoroughly before installing or servicing this equipment.
5. Failure to follow these instructions could result in fire or explosion, or burn hazard which could cause property damage, personal injury, or death.



## FOR YOUR SAFETY



### Safety Precautions - read before using Pizza Oven

To minimize the risk of serious burn injuries or property damage, follow the safety precautions below when using the Pizza Oven.

- ▲ **THIS PIZZA OVEN IS INTENDED FOR OUTDOOR USE ONLY!** This product shall be used outdoors, in a ventilated space and shall not be used in any enclosed area.
- ▲ This pizza oven is to be used with propane gas only! (sold separately).
- ▲ Do not attach a remote gas supply to this pizza oven.
- ▲ This pizza oven is not intended for natural gas.
- ▲ Converting this unit to natural gas is dangerous and not recommended. The conversion of this pizza oven will void the manufacturer warranty.
- ▲ Do not use any solid fuel or charcoal for this pizza oven.
- ▲ When igniting this unit, stay away from the burner as the flame will light up and may cause injury.
- ▲ If the propane tank is leaking gas, you may smell, see, or hear a hiss. Do the following: 1. Disconnect the propane tank. 2. Do not attempt to fix the problem yourself. 3. Contact your gas supplier or fire department for help.
- ▲ Applying too much propane may result in gas pooling and it will not burn. Allow fresh air into the unit so the remaining gas may escape.
- ▲ Do not use a flame to check for gas leaks.
- ▲ Manifold pressure: 11 in w.c. (2.74kPa).
- ▲ Use LP propane tanks with the following dimensions: diameter 12 in, height 18 in. - capacity 20 lbs.
- ▲ You must use a propane tank that has a collar to protect the gas valve.
- ▲ **DO NOT** store a spare LP gas cylinder under or near this appliance. Never fill the cylinder beyond 80% full. The tank system must be set up for vapor withdrawal.
- ▲ Discontinue use if any part of the propane tank is damaged. Rust and dents may be hazardous and should be inspected by a gas supplier.
- ▲ Never operate pizza oven without legs completely folded open, and stone plate inserted correctly.
- ▲ Do not operate pizza oven until all parts are fully assembled.
- ▲ Do not paint or color any part of this pizza oven.
- ▲ This pizza oven may be hot while in use, do not attempt to move it while in use.
- ▲ Never leave this pizza oven unattended during preheating or cooking times.
- ▲ Keep any flammable items away and do not use any other fabric cover for this pizza oven.
- ▲ Keep a safe distance from oven opening during use to avoid burning skin or cloths.
- ▲ Do not touch or rest hands on any part of the pizza oven during use.
- ▲ Never place hands or fingers inside unit while in use.
- ▲ Keep all electrical cords and fuel supply hose away from heated surfaces.
- ▲ The minimum clearance from top non-combustible construction to the pizza oven is 72 in.
- ▲ Keep the appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.
- ▲ If the flame goes out while burning, turn the gas valve off. Wait 5 minutes before repeating the initial lighting procedure. Once you have a flame started, hold down the control knob for 1 minute.
- ▲ Do not allow water or any liquid inside the pizza oven.
- ▲ Do not disconnect any part while pizza oven is in use.
- ▲ Do not store a spare propane tank near this appliance.
- ▲ Do not remove or touch the pizza stone while pizza oven is in use. Allow at least 45 minutes to cool before removing.
- ▲ If the pizza oven is stored indoors, detach the propane tank and leave outdoors.
- ▲ This appliance is not intended to be installed on a recreational vehicle, or connected to a recreational vehicle's low-pressure LP gas system.
- ▲ Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- ▲ The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies shall be those specified by the appliance manufacturer.

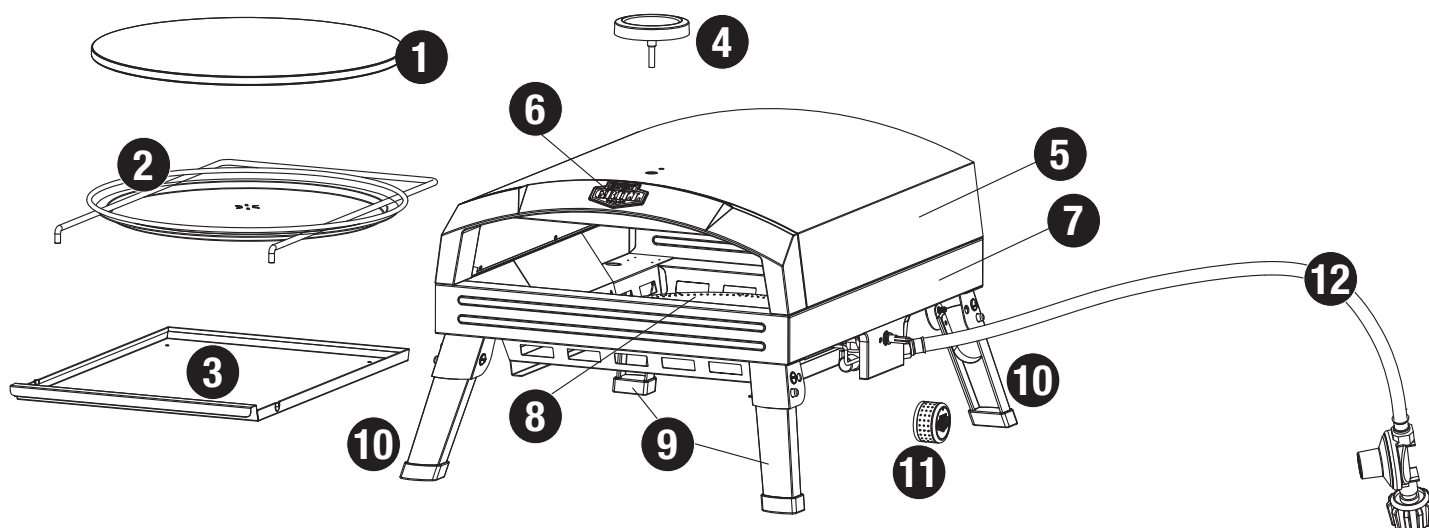


## FOR YOUR SAFETY



- ⚠ Always remove protective carry case.
- ⚠ Do not set the carry case on the pizza oven until it is turned off and completely cooled down.
- ⚠ Check for leaks after not using the pizza oven for long periods of time.
- ⚠ Children should never operate this pizza oven. Children must be supervised while near this pizza oven.
- ⚠ Children and adults should be alerted to the hazards of high surface temperatures and should stay away to avoid burns or clothing ignition.
- ⚠ Young children should be carefully supervised when they are in the vicinity of the pizza oven.
- ⚠ Any guard or other protective device removed for servicing the appliance shall be replaced prior to operating the pizza oven.
- ⚠ Installation and repair should be done by a qualified service person. The pizza oven should be inspected before use and at least annually by a qualified service person. More frequent cleaning may be required as necessary. It is imperative that the control compartment, burners and circulating air passageways of the heater be kept clean.
- ⚠ This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- ⚠ If the appliance is not in use, the gas shall be turned off at the supply cylinder. Cylinders shall be stored outdoors out of reach of children and shall not be stored in a building, garage, or any other enclosed area.
- ⚠ Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs could result in leakage of propane.
- ⚠ 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 at all times.
- ⚠ DO NOT use the pizza oven in high wind.
- ⚠ This pizza oven must be used with liquid propane gas only. The conversion or attempted use of natural gas in a liquid propane grill is dangerous and will void your warranty.
- ⚠ DO NOT attempt to attach this pizza oven to the selfcontained propane system of a camper, trailer, motor home or house.
- ⚠ This appliance is not intended for and should never be used as a heater.
- ⚠ DO NOT use gasoline, kerosene or alcohol for lighting. The LP gas cylinder must be constructed and marked in accordance with the specifications for propane gas cylinder of the U.S. Department of Transportation (DOT).
- ⚠ 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.
- ⚠ The use and installation of this product must conform to local codes. In the absence of local codes, use the National Fuel Gas Code: ANSI Z223.1/NFPA54, Storage and Handling of Liquefied Petroleum Gases, ANSI.NFPA 58 or Natural Gas and Propane Installation Code, CSA C149.1; Propane Storage and Handling, CSA B149.2.
- ⚠ 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 noncombustible materials or construction by at least 36 inches (91.4 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.
- ⚠ Keep the fuel supply hose away from any heated surfaces.
- ⚠ This appliance is not intended for commercial use.
- ⚠ This product can expose you to chemicals including benzene, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

## Expanded View



## Parts List

<b>1</b>	Pizza Stone	G2528-010	<b>7</b>	Pizza Oven Box*	G2528-050
<b>2</b>	Heat Plate & Pizza Stone Support	G2528-020	<b>8</b>	Burner*	G2528-060
<b>3</b>	Removable Bottom Tray	G2528-030	<b>9</b>	Leg A (2)*	G2528-070
<b>4</b>	Temperature Gauge	B0104-J05	<b>10</b>	Leg B (2)*	G2528-080
<b>5</b>	Pizza Oven Cover*	G2528-040	<b>11</b>	Control Knob	G2528-090
<b>6</b>	Brand*	B0109-LBE1	<b>12</b>	Regulator/Hose Assembly*	B0308-A19

\* Pre-assembled

## Assembly Instructions

**DO NOT RETURN TO PLACE OF PURCHASE.**

**1**

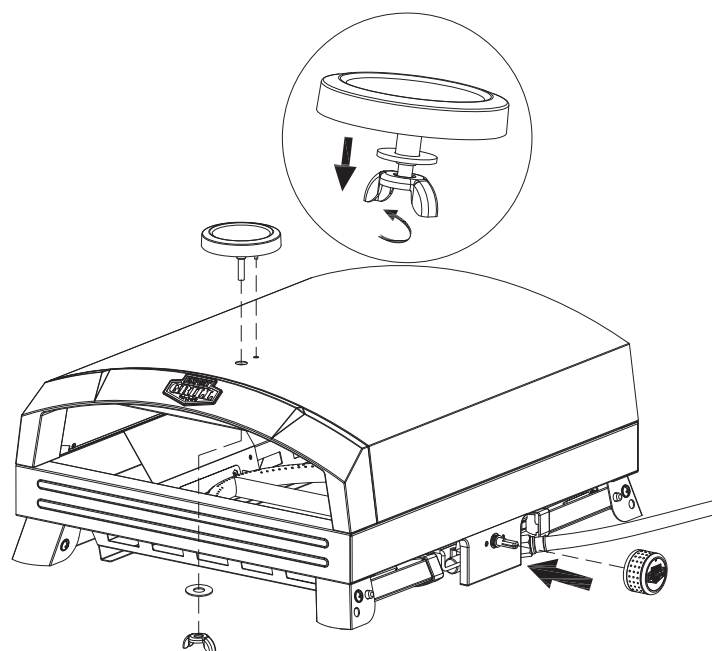
**Attach Temperature Gauge and Control Knob**

Please have your owner's manual and model number available for reference.

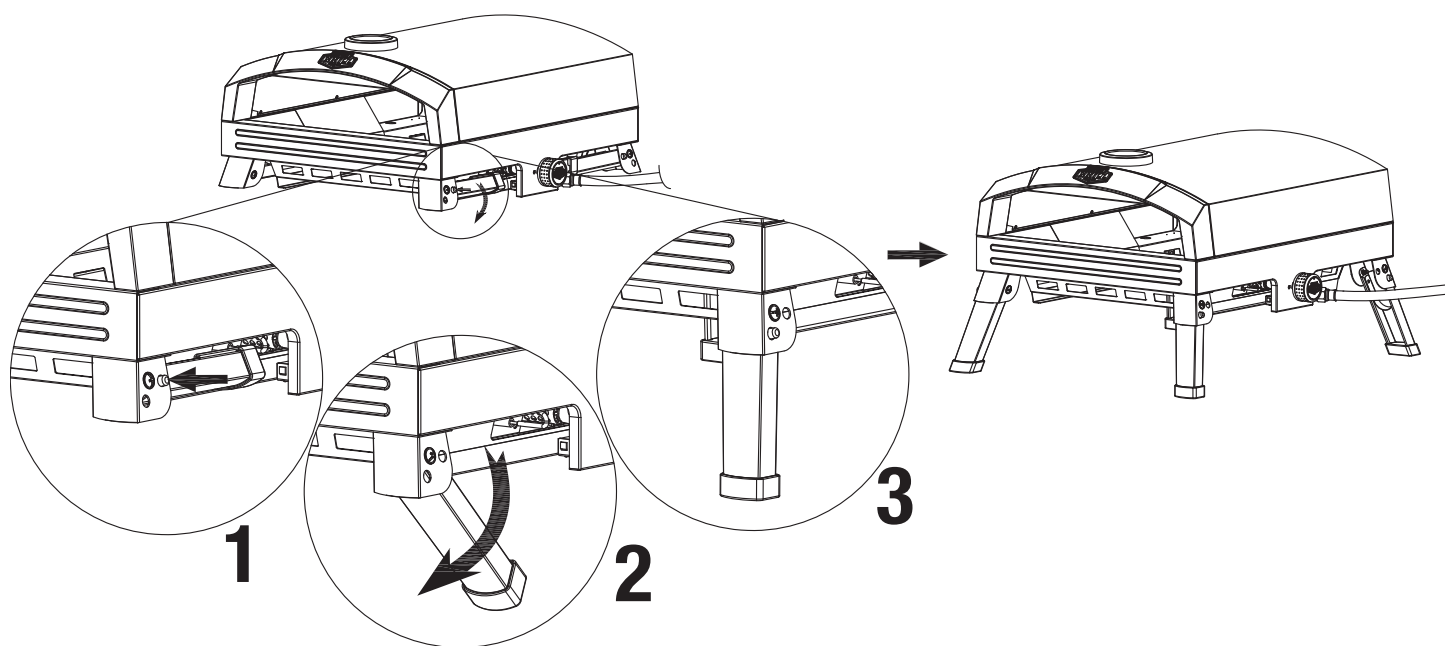
For Easiest Assembly:

1. Select an area where you will assemble this product. To protect components, choose a smooth surface that's free of cracks or openings.
2. Spread out all parts.
3. Tighten all hardware connections by hand first. Then, before completing each step, go back and fully tighten all hardware. Be careful not to over-tighten. That could damage surfaces or strip threads.
4. For best results, complete each step in the order presented.

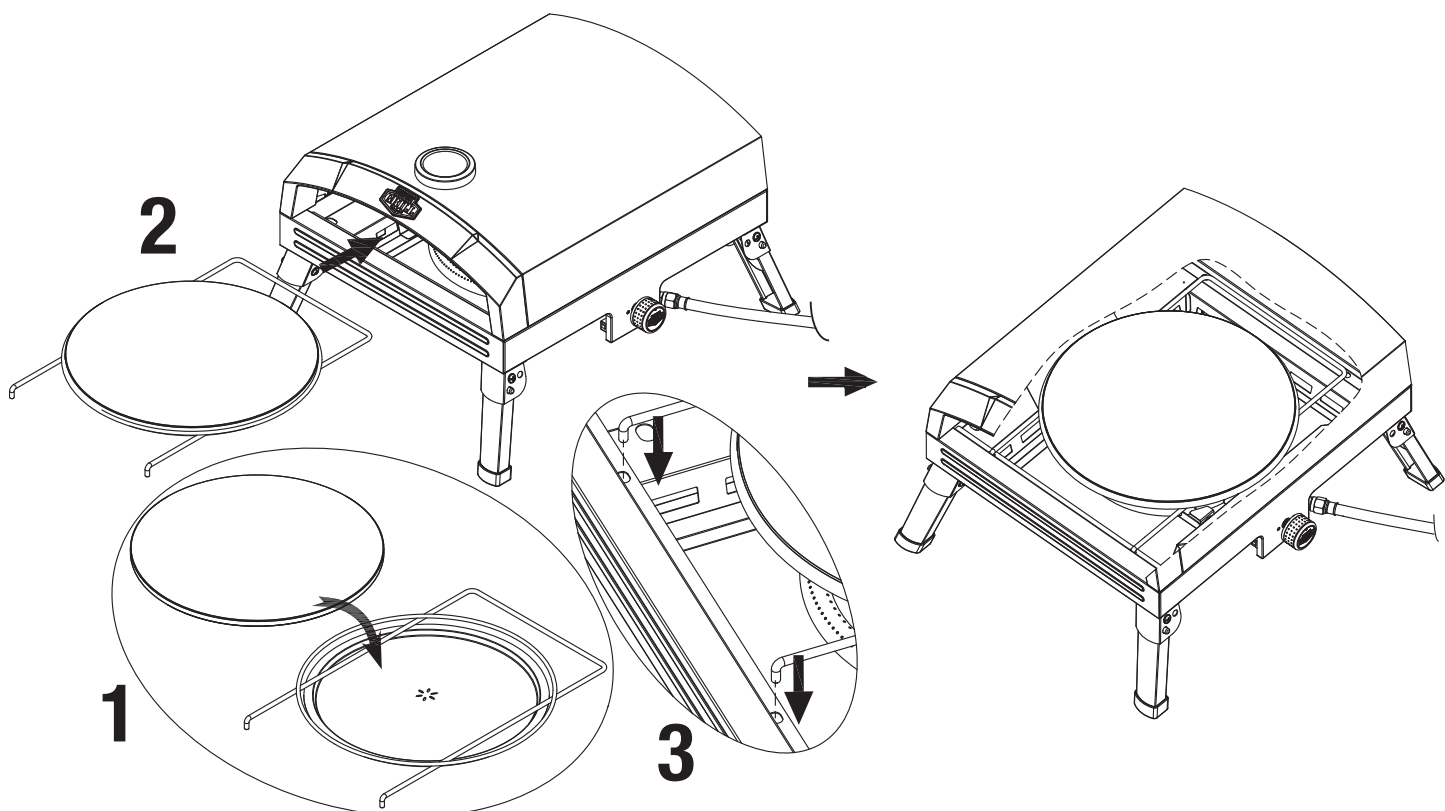
Typical assembly is approximately 5 minutes.



## 2 Unfold Legs



## 3 Place Pizza Stone onto Heat Plate & Pizza Stone Support and Insert it into Pizza Oven Box

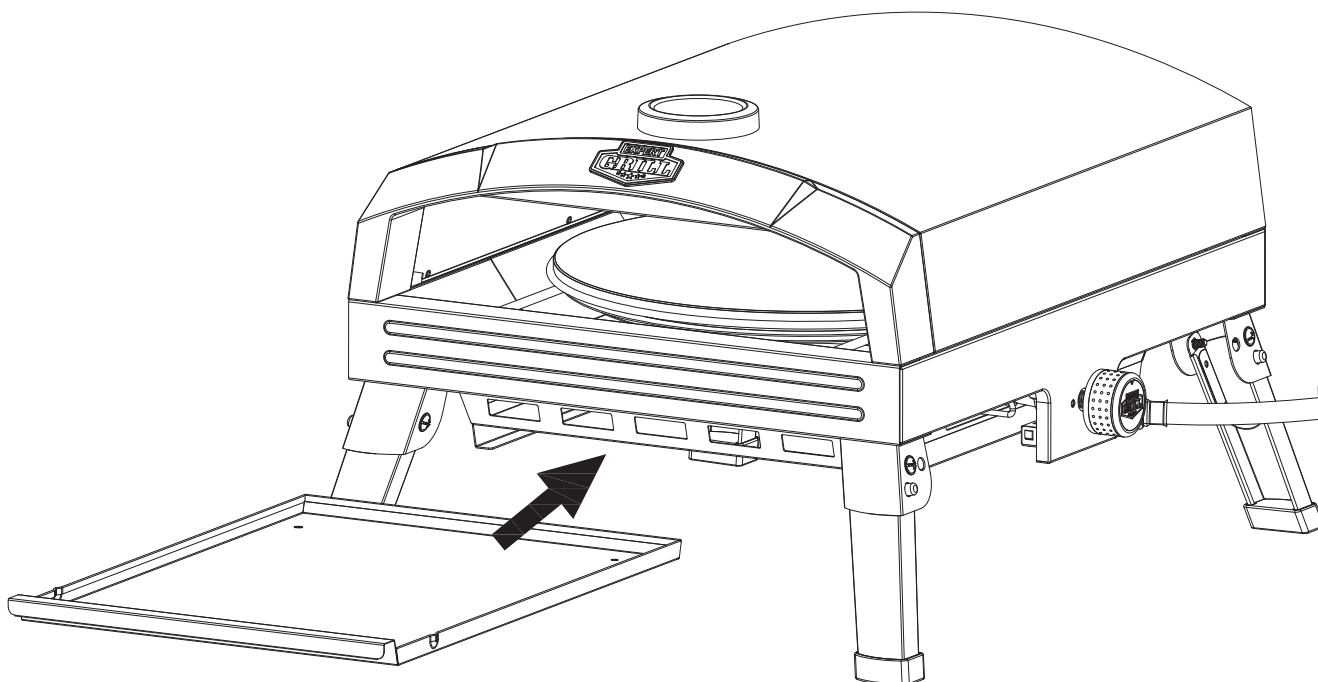




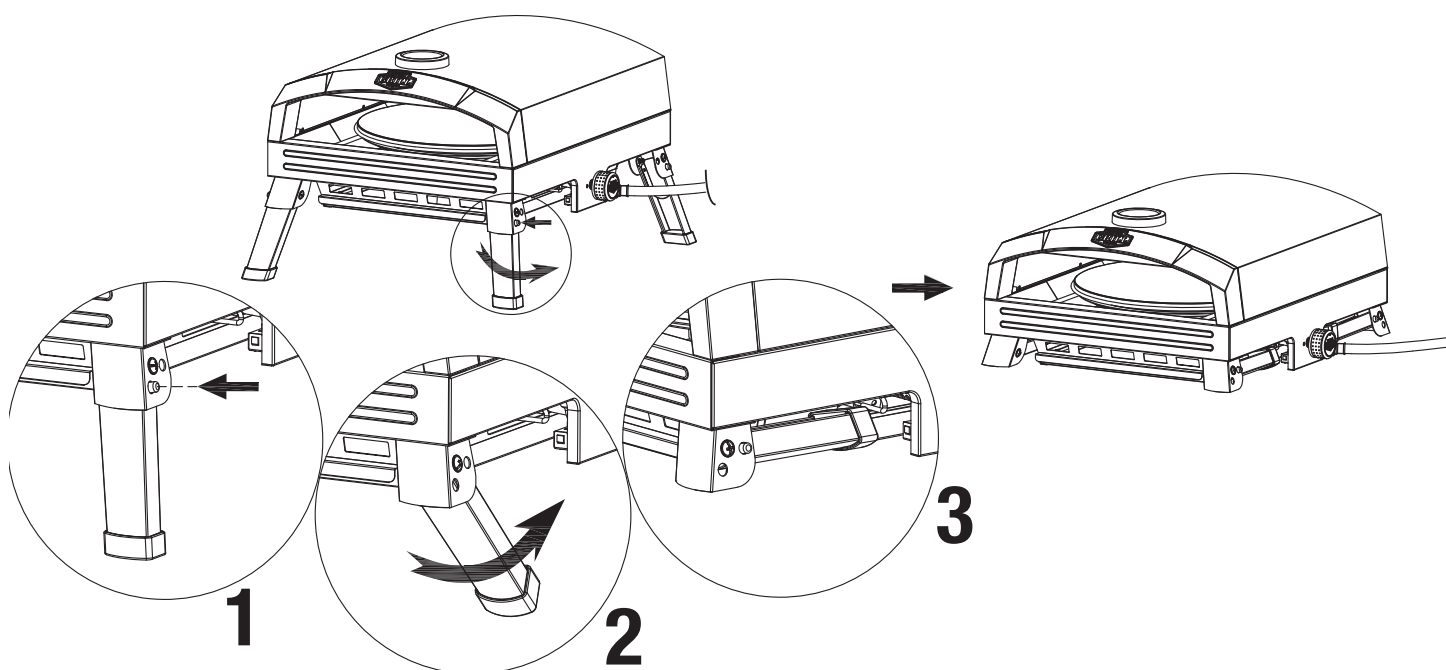
4

**Attach Removable Bottom Tray**

Note: Make sure the pizza oven cooled down, remove the removable bottom tray and empty right away for the next use.



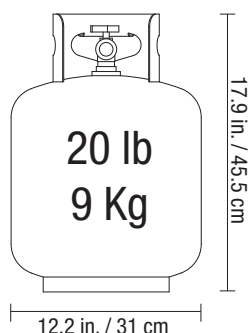
5

**Fold Legs**

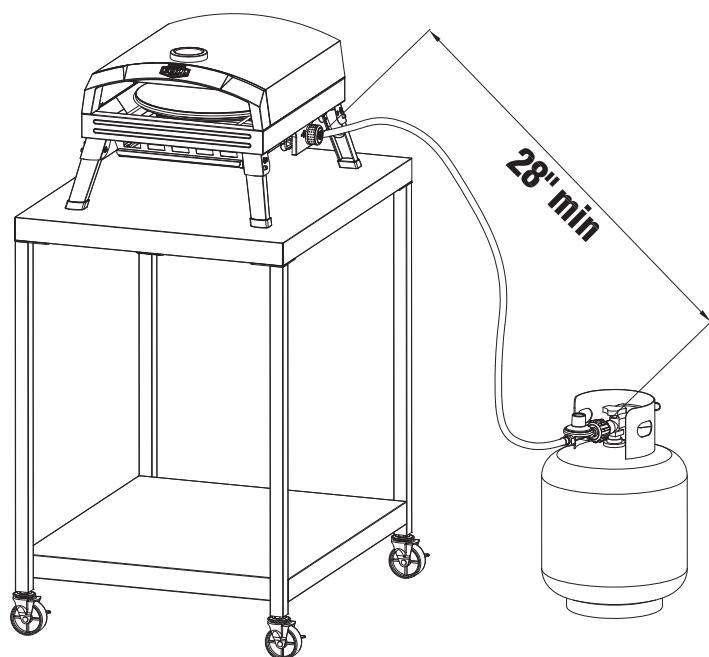
**Reminder: All hardware needs to be fully tightened before usage.**

## Installing LP Gas Tank

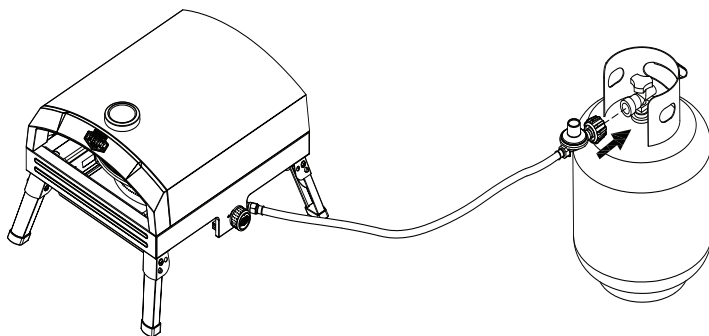
To operate, you will need one precision-filled standard grill LP gas tank with external valve threads.



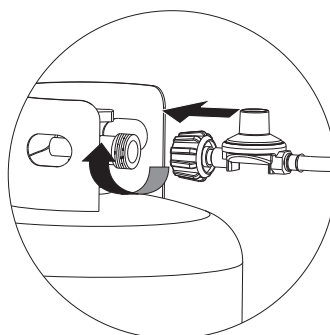
- ⚠ **WARNING:** LP gas tank must be properly disconnected and removed prior to moving this appliance.
- ⚠ **WARNING:** Read Propane Gas Cylinder Label before connecting and disconnecting LP Gas Cylinder (Gas cylinder supplier offered).
- ⚠ **DANGER:** Always place this Pizza Oven on a hard, level, non-combustible surface such as concrete, rock or stone or stainless steel cart surface.
- ⚠ **WARNING:** LP gas tank must be properly placed on the right side of this appliance.
- ⚠ **WARNING:** DO NOT store a spare LP gas cylinder under or near this appliance, or other heat sources. Never fill the cylinder beyond 80% full. The tank system must be set up for vapor withdrawal. A fire causing death or serious injury may occur.
- ⚠ **WARNING:** Fire product and propane gas tank's minimum distance must be over 28 inches.



## Connecting LP Gas Tank

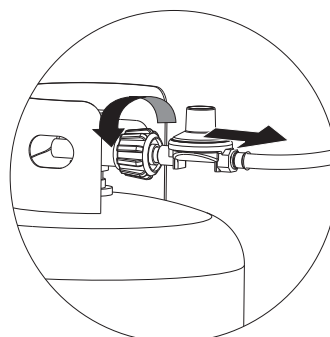


1. Before connecting, be sure there is no debris caught in the head of the LP gas tank, head of the regulator valve or in the head of the burner or burner ports.
2. Connect regulator/hose assembly to tank by turning knob clockwise until it stops.



## Disconnecting LP Gas Tank

1. Before disconnecting, make sure the LP gas tank valve is "CLOSED."
  2. Disconnect regulator/hose assembly from LP gas tank by turning knob counterclockwise until it is loose.
- ⚠ **CAUTION:** LP gas tank must be properly disconnected and removed prior to moving this appliance.
3. Place the protective cap cover on the LP tank and store the tank outdoors in a well ventilated area out of direct sunlight.





## Operating Instructions

### Checking for Leaks

After all connections are made, check all connections and fittings on the LP gas tank valve, gas hose and regulator for leaks with a water and soap solution.

To prevent fire or explosion while testing for a leak:

1. Always perform leak test prior to lighting the appliance.
2. Do not smoke while testing for a leak.
3. Always perform leak tests outdoors in a well-ventilated area.
4. Do not use any source of flame while testing for leaks.
5. Do not use the appliance until any and all leaks are corrected.
6. If you are unable to correct a leak, disconnect the propane supply and call a gas appliance service dealer.

### Perform leak test

1. Prepare leak test solution by 50/50 ratio of liquid dish soap and water. Total solution required is approximately 2 - 3 ounces (70 - 90 ml). Put leak test solution in a spray bottle.
2. Make sure control knob is in the "● OFF" position (Figure 2).
3. Connect LP gas tank per "Installing LP Gas Tank" section.
4. Turn LP Gas Tank valve to "OPEN".
5. Spoon several drops of solution, or use a squirt bottle, at all "X" locations (Figures 1 and 3).
  - a. If any bubbles appear, turn LP gas tank valve to "CLOSED," reconnect and re-test.
  - b. If you continue to see bubbles after several attempts, turn LP gas tank valve to "CLOSED" and disconnect LP gas tank, per "Disconnecting LP Gas Tank" section.
  - c. If no bubbles appear after one minute, turn LP gas tank valve to "CLOSED," wipe away solution and proceed.

### Operating Main Burner

#### Before Lighting

Make sure all labels, packaging and protective films have been removed from the appliance.

**▲ WARNING: It is very important to check and ensure that burner is fully engaged with the valve orifice before lighting. Failure to do so may result in fire or explosion, possibly causing serious injury or death.**

#### To Light

- ▲ CAUTION: Keep outdoor gas cooking appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.**
- ▲ CAUTION: Do NOT obstruct the flow of combustion and ventilation air.**
- ▲ CAUTION: Check and clean burner/venturi tubes for insects and insect nests, clogged tube can lead to a fire.**
- ▲ CAUTION: Attempting to light the burner with the lid closed may cause an explosion.**

1. Control knob must be in the "● OFF" position (Figure 2).
2. Connect LP gas tank per "Installing LP Gas Tank" section.
3. Turn LP gas tank valve to "OPEN."
4. Push and turn control knob to 🔥 (HIGH). the burner should light. Repeat up to three times.
5. If ignition does not occur in 5 seconds, turn burner control knob "● OFF," wait 5 minutes, and repeat lighting procedure.
6. If igniter does not light burner, insert a 4 inch lit match close to the burner through the hole in front of the pizza oven box as indicated (Figure 4).
7. After lighting, observe the burner flame. Make sure all burner ports are lit and flame height matches illustration (Figure 5).

#### To Extinguish

1. Control knob must be in the "● OFF" position (Figure 2).
2. Disconnect LP gas tank per "Disconnecting LP Gas Tank" section.

Figure 1

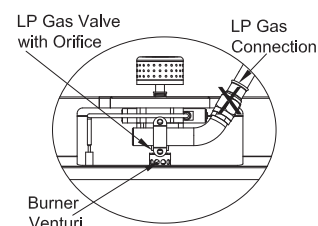


Figure 2

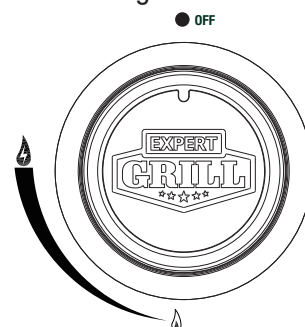


Figure 3

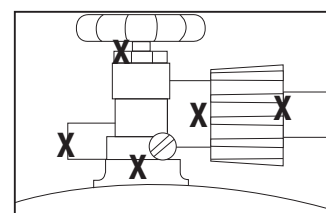


Figure 4

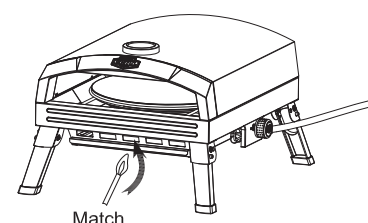
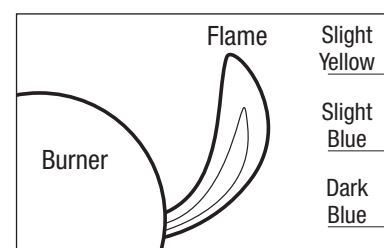


Figure 5



## How to use your Pizza Oven

- ⚠ CAUTION: EXTREMELY HOT SURFACE, DO NOT TOUCH WHEN PIZZA OVEN IS IN USE.**
- ⚠ CAUTION: ALWAYS WEAR PROTECTIVE HEAT RESISTANT GLOVES TO AVOID BURNS.**
- ⚠ WARNING: FAILURE TO USE PIZZA PEEL TO INSERT PIZZA CAN RESULT IN SERIOUS INJURY.**

### Tips For Building Your Homemade Pizza and Launching Your Pizza

1. Launching is the process of placing your uncooked pizza on a pizza peel, sold separately, and then sliding it into the pre-heated pizza oven.
2. Ensure that there are no holes in the dough as the sauce can create a “glue” effect between the dough and pizza peel and burn on the oven floor.
3. Avoid putting toppings and sauce too close to the edges of the pizza to avoid sauce and toppings from falling off the pizza dough which could occur when launching your pizza.
4. Keep your toppings light as heavy ingredients can weigh down your dough and make it harder to launch.
5. Work quickly when adding toppings. The longer it takes to prepare your pizza before launching the more likely the sauce can seep through the dough and onto your peel creating launching challenges.
6. Always lightly flour your pizza peel with semolina flour that does not easily char, if available, or other flour before positioning your pizza dough on the pizza peel.
7. Place dough on the lightly floured pizza peel and give it a light shake forward and back as it should slide slightly forward and back without a problem.
8. Do not leave your dough on the peel for a long time before placing it in the pizza oven as it may not move freely as the dough can absorb the flour. If the pizza dough is sticking to the pizza peel remove and add more flour before launching the pizza into the pizza oven.

### Tips For Best Results

1. For first use, pre-heat the pizza oven for 20 minutes on HIGH. This will “heat clean” the internal parts and dissipate odors.
2. For homemade pizza as described below: Pre-heat pizza oven for 20 minutes on high. Pizza cooking times will vary but typically between 5 - 7 minutes depending on weather conditions, dough and toppings. The ingredients should be fully cooked, cheese golden brown, and bottom lightly charred to your liking.
3. For frozen pizza: Pre-heat pizza oven on low for 5 – 10 minutes following cooking instructions for the pizza.
4. Before you begin homemade pizza cooking have everything ready, including dough balls, semolina or other flours as noted for preparation and launching, sauce, toppings, trays, pizza peel and pizza cutter.
5. Ensure your pizza dough is at room temperature and stretched out nice and thin.
6. Carefully and gently launch your pizza into the preheated pizza oven so that the forward edge of the pizza is placed on the back of the pizza stone removing the pizza peel on an upward angle with the pizza falling onto the pizza stone while the pizza peel is removed.
7. Use the temperature gauge on the top of the oven as a reference only. For homemade pizza the gauge should read 700 degrees or more. For a frozen pizza the gauge should read much lower following the instructions for the pizza.
8. Allow 3-4 minutes of preheating on high setting in between each homemade pizza cook you plan to ensure the pizza stone regains a high temperature.
9. If you are interested in knowing cooking stone temperatures purchase separately an Infrared Thermometer Temperature Gun.
10. While you get accustomed to cooking different pizzas and other foods in your pizza oven use the control knob to maintain a temperature resulting in your desired results.
11. Homemade pizzas cook quickly, so keep an eye on your pizza for your desired results!
12. Remove pizza with a peel, never attempt to touch or rotate a pizza with your hands. For other foods use the appropriate tools to never put your hands, arms or other body parts into a heated oven.
13. Always keep high heat resistant gloves and a long handle oven brush or scraper on hand to quickly remove any debris that has fallen onto the pizza stone, before it catches on fire.

#### Note:

**\* Pizza peel not included.**

**\* Cooking times are provided as basic guidelines. Times can vary depending on weather conditions.**

## How to use your Pizza Oven (Continued)

### Pizza Dough

**Yield:** 3 pizzas (Roughly 12" diameter of medium thickness)

**Main Ingredients:**

4 cups flour, choose from "00" flour, bread flour, or all-purpose

1 teaspoon sugar

1 envelope instant dry yeast

2 teaspoons salt

1 ½ cups lukewarm water (100 ~ 110 degrees F)

2 tablespoons olive oil

**Other Ingredients:**

2 teaspoons olive oil used to grease mixing bowl

2 Tablespoons of semolina flour for dusting if available as it does not char as easily as other flours. Substituent other flour for dusting if semolina flour is not available.

**Directions**

1. Combine the main ingredients in a mixing bowl.
2. Mix the dough in a stand mixer with dough hook attachment, in a bread machine or by hand. If using a stand mixer, mix it slowly for the first two minutes and then faster for another 5 minutes. If using a bread machine, follow dough making instructions. If mixing by hand start by using a sturdy kitchen spoon until the dough starts to combine and then by hand until it forms a ball. Remove from the mixing bowl and place on a lightly floured surface. Knead with both hands for approximately 10 minutes until dough is firm and stretchy.
3. If the dough is too wet add an additional tablespoon of flour at a time to the mix until the dough comes together or if it is too dry add an additional tablespoon of water at a time to the mix.
4. Warm up the bowl using hot water, dry, and then use the additional 2 teaspoons of olive oil to grease the bottom and sides of your mixing bowl. Return the dough to the mixing bowl.
5. Cover the bowl with a clean kitchen towel or plastic wrap and put it in a warm place letting the dough rise for 1 to 2 hours or until the dough approximately doubles in size. A warm place could be your oven with the light on or if preferred warm your oven to 100 degrees F, turn the oven off, and place your bowl inside with the door slightly open if possible.
6. Once risen, punch it down, pushing out air bubbles, and divide into three balls approximately of equal size letting them rest for 10 minutes or so prior to forming. A digital scale can come in handy to keep your dough ball sizes consistent.
7. If you do not use them all they can be placed in zippered storage bags or sealed containers and put in the refrigerator for a few days or the freezer for up to three months. Before using the dough, it will need to be brought to room temperature before forming.
8. Lightly dust with flour your work surface and place a dough ball on top. Pressing in the center of the ball outwards until approximately a 12" round pizza is stretched and formed without any rips or tears in the dough. If preferred, a dough rolling pin can be used which can also result in a thinner crust if desired.

### Neapolitan-Style Pizza Sauce

**Main Ingredients:**

28 ounce can of chopped San Marzano tomatoes

1 tablespoon extra-virgin olive oil

¼ teaspoon of kosher or sea salt or to taste

**Optional Ingredients:**

1 tablespoon finely chopped basil leaves

1 tablespoon minced garlic

½ teaspoon garlic powder

Other spices or herbs to taste

**Directions**

1. Combine ingredients by crushing them together manually in a mixing bowl, in a stand blender for a short time, or puree in a food processor until smooth.
2. Gently heat the sauce for up to 30 minutes on low heat stirring often until you like the sauce's thickness and remove from heat.
3. Allow the sauce to cool before using for pizza making.
4. The sauce can be stored in the refrigerator for up to a week or in the freezer for up to 6 months in a sealed container.
5. Yields approximately 3 ¼ cups of sauce or approximately 52 12" pizzas at 3 tablespoons of sauce each.

**\* Tips:** Pizza sauce should be lightly coated over the pizza dough but NOT on the edges.

## How to use your Pizza Oven (Continued)

### Build Your Own Pizza's

As a reminder it is a good idea to not overload your pizzas as it can make it harder to launch into the pizza oven but be creative. Some ingredient suggestions include.....

Shredded Mozzarella	Pepperoni	Artichokes	Olive Oil
Fresh Mozzarella	*Italian Sausage	Banana Peppers	BBQ Sauce
Parmesan	*Bacon	Black Olives	Pesto
Ricotta	Canadian Style Bacon	Cherry Tomatoes	Balsamic
Feta Cheese	*Meatballs	Corn	Hot Sauce
Gorgonzola	*Grilled Chicken	Fresh Basil	Ranch
Cheddar	*Crumbled Beef	Chopped Garlic	Sea Salt
Havarti	Prosciutto	*Roasted Garlic	Oregano
Gorgonzola	Smoked Ham	Green Bell Peppers	Red Pepper Flakes
Provolone	*Andouille Sausage	Jalapeños	
Goat Cheese	*Spicy Chorizo	Mushrooms	
Pecorino Romano	Soppressata	Pineapple	
Fontina	Anchovies	Red Onions	
Vegan Cheese		*Roasted Red Peppers	
		Spinach	
		*Roasted Broccoli	
		Arugula	
		*Sauteed Zucchini	
		*Sauteed Squash	
		*Sauteed Eggplant	

\* Precook and allow the ingredients to cool prior to using on your pizza.

## Cleaning and Care

### Interior Surface

1. Run the oven on 🔥 (HIGH) 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 Surface

1. The exterior surfaces can be wiped down with a damp cloth and dry immediately.

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

### Care for The Pizza Stone

1. Avoid extreme temperature change to the stone.
2. DO NOT place frozen foods on the 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, the stone must be dried thoroughly before use.

## Cleaning and Care (Continued)

### Pizza Stone Cleaning Steps

1. When cooled, use a brush or scraper to clean the pizza stone.
2. To remove baked on soot or baked on food, turn the pizza stone over and preheat the pizza oven on 'MAX' to burn-off.
3. 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.
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.**

### Warning: Flashback Fire

Spiders and insects can nest inside the burner of the pizza oven and discount gas flow. This dangerous condition could cause a fire behind the rear panel, thereby damaging the pizza oven and making it unsafe for operation. Inspect the pizza oven after any of the following conditions occur:

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

**⚠ WARNING: Before attempting to remove any parts, please contact customer care hotline for instructions: 1-833-908-2026.**

### 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.

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

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

### Storage

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

1. Do not leave in humid, moist, or damp conditions for an extended period.
2. Always store the pizza oven indoors. The LP gas cylinder must be disconnected and store outdoors in a well-ventilated area.
3. Use the provided cover to protect the pizza oven.
4. Please note that covering the pizza oven will protect it from the effects of snow, rain, animals, and more, but it will not protect against moisture damage, condensation, and other corrosive agents. Store indoors when possible and for extended periods of time.
5. Regular care of your pizza oven will help keep it operating properly.

**⚠ WARNING: If you are located near the ocean or a body of water, store your pizza oven indoors.**

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

## Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner Will Not Light	<ol style="list-style-type: none"> <li>Low or out of propane.</li> <li>Burner not properly seated on valve assembly.</li> </ol>	<ol style="list-style-type: none"> <li>Check propane level. Refill tank if low or out of propane.</li> <li>Re-engage burner and valve.</li> </ol>
Sudden Drop in Gas Flow	<ol style="list-style-type: none"> <li>Low or out of propane.</li> </ol>	<ol style="list-style-type: none"> <li>Check propane level. Refill tank if low or out of propane.</li> </ol>
Pizza Oven Keeps Shutting Down / Flame Blows Out / Difficulty Lighting Pizza Oven	<ol style="list-style-type: none"> <li>Improper lighting procedure. The control knob was not held down long enough during lighting.</li> <li>Low or out of propane.</li> <li>High or gusting winds.</li> </ol>	<ol style="list-style-type: none"> <li>Turn the control knob “● OFF” and follow proper lighting procedure. When lighting, you must push in and turn the control knob very slowly from “● OFF” to the 🔥(HIGH) position, and keep the knob pressed in for at least 5 seconds after ignition. This can take a few attempts.</li> <li>Check propane level. Refill tank if low or out of propane.</li> <li>Relocate the pizza oven to a less windy location, or position the pizza oven so that wind enters through the back of the oven. For Outdoor Use Only.</li> </ol>
Pizza Oven Low Heat Issues	<ol style="list-style-type: none"> <li>Low or out of propane.</li> <li>Longer preheat required.</li> </ol>	<ol style="list-style-type: none"> <li>Check propane level. Refill tank if low or out of propane.</li> <li>Preheat for 20 minutes. In colder climates more time may be required.</li> </ol>
Flare-up Inside Pizza Oven	<ol style="list-style-type: none"> <li>When pizza toppings and/or sauce fall onto the pizza stone or come in contact with the rear heat shield a flareup can occur.</li> <li>Oven temperature too hot.</li> <li>Excess flour on the cooking surface.</li> </ol>	<ol style="list-style-type: none"> <li>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” and has cooled, follow the cleaning instructions.</li> <li>Following preheat on 🔥(HIGH), adjust pizza oven temperature lower, if required.</li> <li>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.</li> </ol>
Flashback Fire (Melted Control Knob / Fire at Control Knob)	<ol style="list-style-type: none"> <li>Burner venturi tube has a spider web or other blockage that is stopping the flow of gas into the burner.</li> </ol>	<ol style="list-style-type: none"> <li>Turn gas control knob “● OFF”. Close the LP cylinder and disconnect regulator. Clean the burner venturi tubes.</li> </ol>
My Pizza Stone is Discolored	<ol style="list-style-type: none"> <li>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.</li> </ol>	<ol style="list-style-type: none"> <li>The Pizza Stone will change color but this will not affect performance. Baked on food, ash and debris can be brushed off with a long handle 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.</li> </ol>
Loud Roaring Sound When the Pizza Oven is Lit	<ol style="list-style-type: none"> <li>The gas burner has not lit correctly.</li> </ol>	<ol style="list-style-type: none"> <li>Turn the control knob to the “● OFF” position. Wait 5 minutes before relighting. Always follow the proper lighting procedure to avoid potential safety risks.</li> </ol>



## Limited Warranty

RevoAce Inc. Limited ("RA") warrants to the original retail purchaser of this product, and to no other person, that if this product is assembled, maintained, and operated in accordance with the printed instructions accompanying it, then for a period of two (2) years for all remaining parts from the date of purchase, all parts in such product shall be free from defects in material and workmanship. RA may require reasonable proof of your date of purchase. Therefore, you should retain your sales slip or invoice. This Limited Warranty shall be limited to the repair or replacement of parts, which prove defective under normal use and service and which RA shall determine in its reasonable discretion upon examination to be defective. Before returning any parts, you should contact RA's Customer Care Department using the contact information listed below. If RA conforms, after examination, a defect covered by this Limited Warranty in any returned part, and if RA approves the claim, RA will replace such defective part without charge. If you return defective parts, transportation charges must be prepaid by you. RA will return replacement parts to the original retail purchaser, freight or postage prepaid. This Limited Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, improper installation or improper maintenance or service by you or any third party, or failure to perform normal and routine maintenance on the product as set out in this owner's manual. In addition, the Limited Warranty does not cover damage to the finish, such as scratches, dents, discoloration, rust (SURFACE RUST IS NOT CONSIDERED A MANUFACTURING OR MATERIALS DEFECT) or other weather damage, after purchase.

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Walmart call center:

Service hours 7 days/week, 7:00 AM - 9:00 PM CST

Contact number: 1-833-908-2026

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