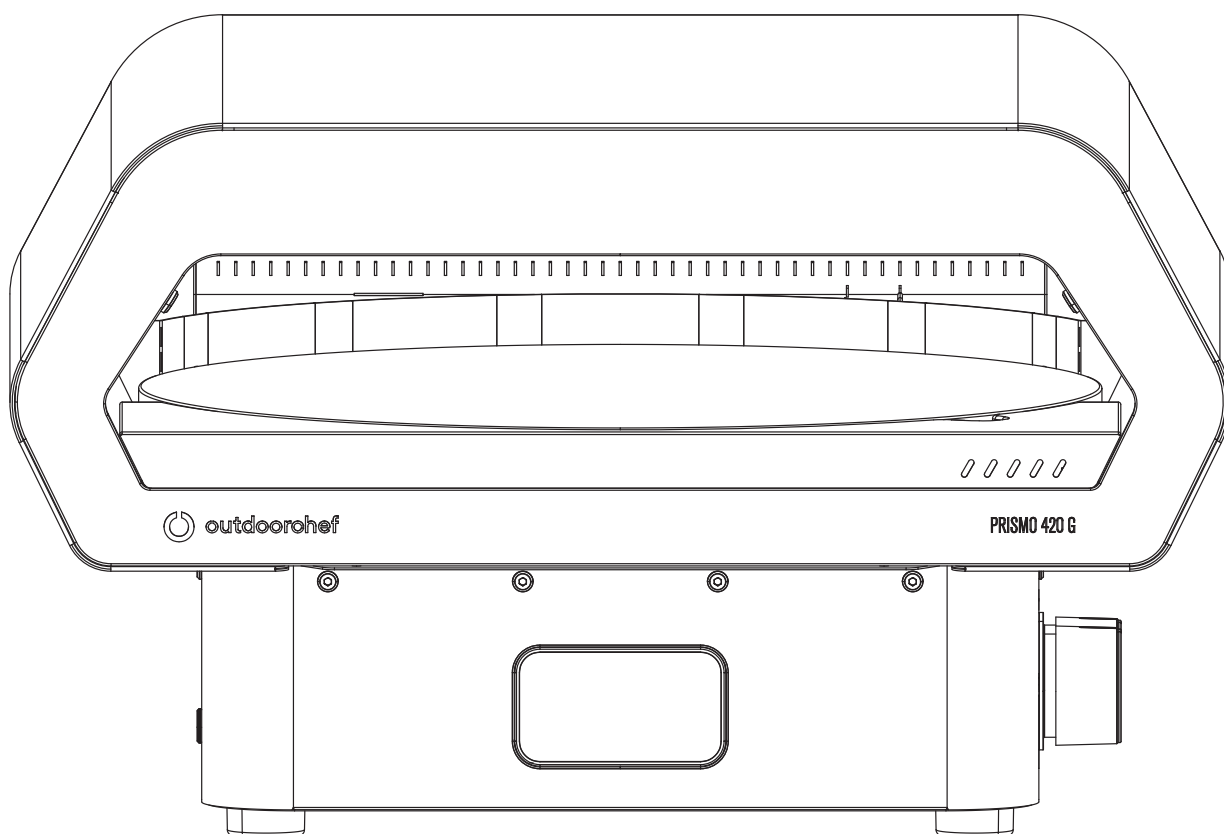




PIZZAOFEN | PIZZA OVEN

PRISMO 420 G

Bedienungsanleitung | User Manual



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1. YOUR PIZZA OVEN'S SERIAL NUMBER AND WHY THIS IS IMPORTANT

CE XXXX

PIN: XXXXXXXXXX

Typ:

Article No.:

Butan / Propane
G30 / G31
Cat. I 3B/P

XX mbar

Total rate overall Q_n=X.XXkW H_e (XXXg/h)



Outdoorchef AG
Eggbühlstrasse 28, 8050 Zürich

Serial No.:

DISTRIBUTION

Outdoorchef Deutschland GmbH
Wickerer Weg 13-15, 65719 Hofheim am Taunus
Made in China

IMPORTANT:

You can find the serial number of your pizza oven on the data sticker on the base plate.

The serial number and item number are important to allow smooth processing of enquiries, orders for spare parts and any warranty claims. Keep the User Guide in a safe place. It contains important information about safety, operation and maintenance. Please make a note of the serial number of your pizza oven in the 'Serial No.' field above.

2. USER GUIDE

Please read these instructions carefully before using your OUTDOORCHEF pizza oven.

2.1 STORAGE OF THE USER GUIDE

Note to the consumer: This User Guide must be kept by the consumer and be close at hand at all times.

All user guides are also available at www.outdoorchef.com.

Note for the installer: This User Guide must remain with the consumer.

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3. IMPORTANT SAFETY INFORMATION

Please read this user guide carefully before using your OUTDOORCHEF pizza oven.

Use outdoors only.

DANGER, WARNING and **CAUTION** notes are provided in this user guide to highlight important and critical usage information. Please read and follow these instructions to ensure safety and to avoid damage to property and **personal injury**.

- ⚠ **DANGER:** Indicates dangerous situations resulting in death or serious injury if these instructions are not observed.
- ⚠ **WARNING:** Indicates dangerous situations potentially resulting in death or serious injury if these instructions are not observed.
- ⚠ **CAUTION:** Indicates dangerous situations potentially resulting in minor or moderate injuries if these instructions are not observed.

⚠ DANGER	⚠ WARNING
If you smell gas: ▪ Disconnect the gas supply to the pizza oven. ▪ Extinguish all open flames. ▪ If you still smell gas, move away from the pizza oven and contact the fire services immediately.	▪ Do not keep flammable liquids, materials and/or gases (petrol, gas, highly flammable material, etc.) in the immediate vicinity of your pizza oven. ▪ Never store an unused gas bottle near the pizza oven or in closed rooms.

3.1 INSTALLATION AND ASSEMBLY

Read the user guide before using the appliance.

Before using the pizza oven, place it on a heat-resistant, level surface in a location protected from the wind.

- ⚠ **DANGER:** This pizza oven is not suitable for installation in or on boats or caravans/motorhomes.
- ⚠ **WARNING:** The pizza oven is supplied with the appropriate gas hose and gas pressure regulator. The gas hose must be kept away from the hot outside surfaces of the pizza oven at all times. The hose must not be twisted.
On models that have a hose guide, the hose must be secured in this guide.
- ⚠ **WARNING:** The hose and regulator correspond to the respective national regulations and the EN standards and BS standard (gas pressure regulator BS EN 16129/gas hose BS EN 16436/gas pressure regulator EN 16129/gas hose EN 16436).
- ⚠ **WARNING:** Do not modify the appliance. Contact a specialist if you suspect there is a malfunction.
- ⚠ **WARNING:** Before first use and always after connecting a new gas bottle, check the connection parts in accordance with the instructions below in the **LEAK TEST** section of this user guide.

3.2 OPERATION

Anyone who operates the pizza oven must know and follow the ignition process precisely. Children must not be allowed to operate the pizza oven. Follow the assembly instructions exactly. Incorrect assembly can have dangerous consequences.

Do not position any flammable liquids, materials or spare gas bottles close to the pizza oven. Never set up the pizza oven or the gas bottle(s) in enclosed rooms without ventilation.

Please read these instructions carefully before using your OUTDOORCHEF pizza oven. The pizza oven is for outdoor use only. Make sure that your pizza oven is positioned in front of a non-combustible rear wall or has a safety clearance of at least 1.5 metres from combustible objects.

- ⚠ **DANGER:** Only use the pizza oven outdoors. Never use indoors, e.g. in garages, buildings, tents and other enclosed areas or under flammable constructions.
- ⚠ **DANGER:** Never use the pizza oven under a canopy.
- ⚠ **DANGER:** This appliance must be kept away from flammable materials during use.
- ⚠ **DANGER:** Only use the pizza oven on a firm, stable surface. Never place the pizza oven on wooden floors or other flammable surfaces while it is in use. Keep the pizza oven away from flammable materials.
- ⚠ **DANGER:** Turn off the gas supply at the gas bottle after use.
- ⚠ **DANGER:** After using the pizza oven, always turn the gas regulating knob to the ○ position and close the gas supply at the gas bottle.
- ⚠ **DANGER:** When changing the gas bottle, make sure that the gas regulating knob is in the ○ position and the gas supply is closed at the gas bottle. Make sure there are no ignition sources nearby.
- ⚠ **DANGER:** Never look directly into the oven when lighting it. Stand to the side of the oven.
- ⚠ **DANGER:** Never operate this appliance at a distance of less than 7.5 metres from flammable liquids.
- ⚠ **DANGER:** If the appliance stops working for any reason, close the regulator and the gas valve on the gas bottle connection. Wait 5 minutes before attempting to relight the appliance.
- ⚠ **WARNING:** Renew the hose and the gas pressure regulator after a usage period of 3 years from the purchase date. Make sure that the gas pressure regulator and hose comply with the corresponding EN standards and BS standards (gas pressure regulator BS EN 16129/gas hose BS EN 16436/gas pressure regulator EN 16129/gas hose EN 16436).
- ⚠ **WARNING:** Replace the gas hose immediately if it is damaged or displays signs of wear.
The hose must be free from kinks and must not have any cracks. Do not forget to switch off the gas regulating knob and the gas supply before you remove the hose.
- ⚠ **WARNING:** If you suspect that parts are leaking, turn the gas regulating knob to the ○ position and close the gas supply at the gas bottle. Have the parts that carry gas checked at a specialist gas equipment retailer.
- ⚠ **WARNING:** Never leave the pizza oven unsupervised during operation.
- ⚠ **WARNING:** Do not move the appliance during use.
- ⚠ **WARNING:** Protect the pizza oven from strong winds as this will impair its baking performance. Position it in a location sheltered from the wind and as horizontally as possible and check regularly that the burner is still lit.
- ⚠ **WARNING:** Grease build-up and food residues can ignite and cause a fire. Clean the pizza oven after each use.
- ⚠ **WARNING:** Never block the air intake holes in the base of the pizza oven.
- ⚠ **WARNING:** Never close the oven opening during operation, as this can lead to heat build-up.
- ⚠ **WARNING:** Do not fill the oven beyond the limit of the door dimensions.
- ⚠ **WARNING:** This appliance is intended solely for use with liquid petroleum gas (LPG). Do not use lava stones, briquettes, charcoal or other fuels.
- ⚠ **WARNING:** Some parts of this appliance may have sharp edges. If necessary, wear suitable protective gloves when handling.
- ⚠ **WARNING:** Accessible parts may be very hot. Keep children away.
- ⚠ **WARNING:** Always ensure that the batteries are inserted correctly (+ and - connection correctly positioned) See assembly instructions.
- ⚠ **WARNING:** If a battery leaks, avoid skin contact and dispose of it properly. Do not continue to use it under any circumstances.
- ⚠ **WARNING:** Never bring the batteries into contact with flames or high temperatures. Batteries must not be short-circuited .
- ⚠ **CAUTION:** The recommended length of the gas hose is 90 cm, and it must not be longer than 150cm.
- ⚠ **CAUTION:** The pizza oven remains hot for quite some time after being switched off. Make sure you do not burn yourself and do not place any objects on the pizza oven to avoid any risk of fire.

- ⚠ **CAUTION:** Wear protective gloves when touching hot parts.
- ⚠ **CAUTION:** Contact a specialist gas equipment retailer if full power is not achieved and you suspect there may be a blockage in the gas supply.
- ⚠ **CAUTION:** Do not place any flammable objects in the immediate vicinity of the pizza oven.

3.3 STORAGE AND/OR NON-USE

- ⚠ **DANGER:** Do not store the pizza oven close to highly flammable liquids or materials.
- ⚠ **DANGER:** If the pizza oven is stored indoors over winter, the gas bottle must always be removed. It should always be stored outdoors in a well ventilated location which is inaccessible to children.
- ⚠ **CAUTION:** When the pizza oven is not in use, once it has cooled down fully, use a cover to protect it from weather damage. Covers can be purchased from your pizza oven dealer.
- ⚠ **CAUTION:** To avoid condensation build-up, remove the cover after heavy rain and allow the pizza oven to dry.

4. GAS BOTTLES

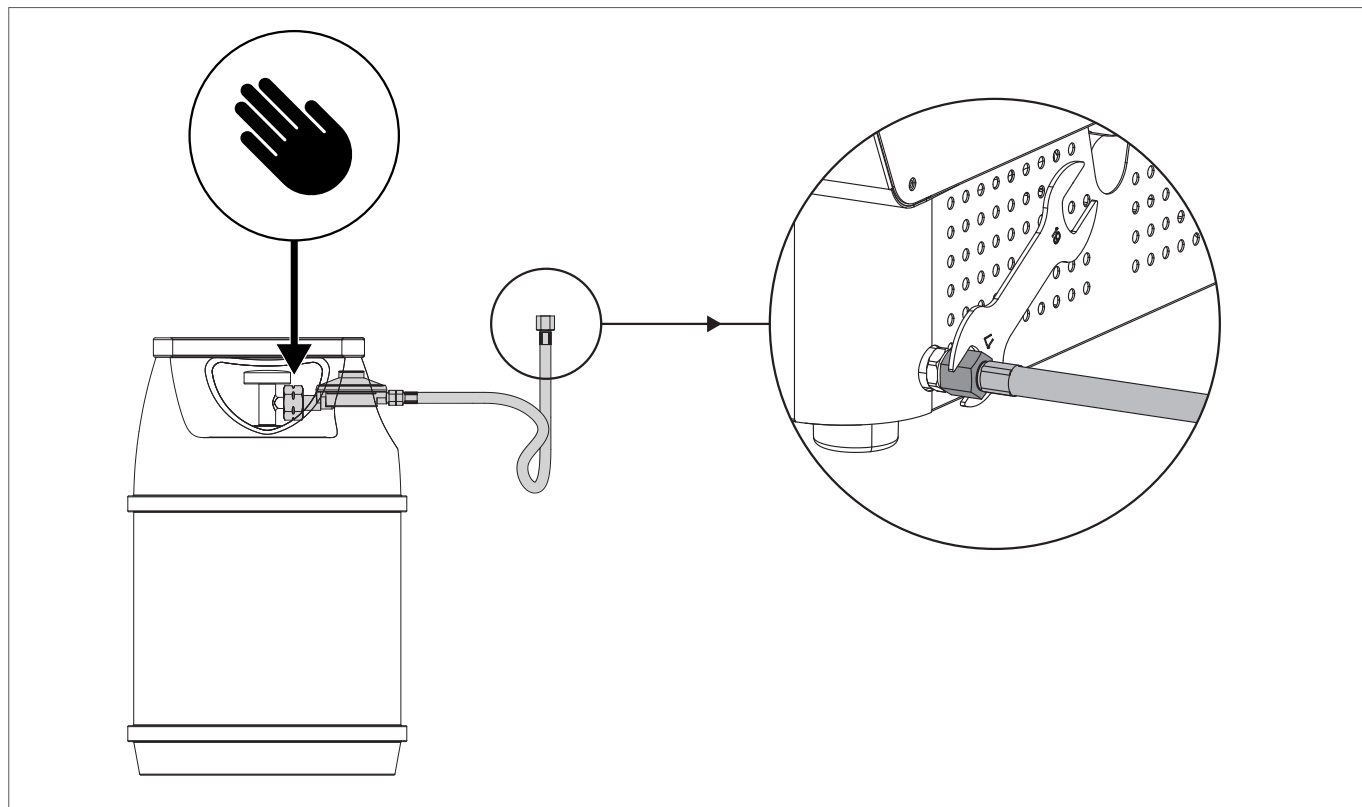
- Make sure there are no leaking screw connections.
- **LEAK TEST** before use and after each gas bottle change.
- Gas bottles must not be exposed to temperatures exceeding 50°C, and must never be stored in an enclosed room or basement.
- Read and follow the safety instructions on the gas bottles being used.

NOTE: Check whether the pressure regulator and gas bottle are approved for use in your country. Use only gas bottles that comply with the applicable national standard. The different sealing systems mean that any discrepancy in the pressure regulator and gas bottle systems will prevent the secure closure of the seal. This could result in a leakage of gas, which could then be ignited by an open fire or a spark. For safety and liability reasons, in all cases we recommend checking pizza ovens intended for sale and, if required, adapting the pressure regulator and gas hose in accordance with national regulations, or arranging for this work to be performed.

5. USING THE PIZZA OVEN FOR THE FIRST TIME

5.1 CONNECTING THE GAS HOSE

⚠ **WARNING:** Always use the spanner supplied to attach the gas hose to ensure the connection is sufficiently secure. For your safety, never tighten the gas hose solely by hand to prevent any risk of fire in the pizza oven.

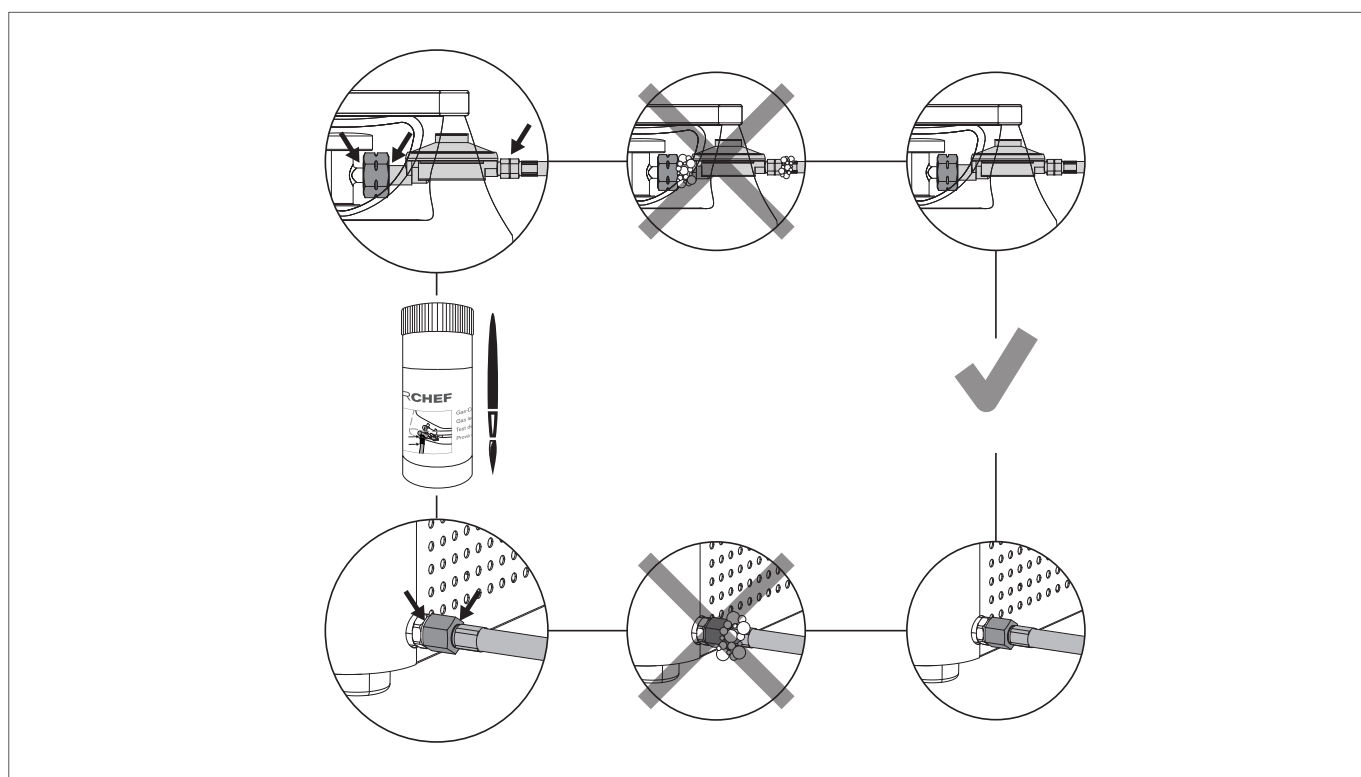


Please refer also to the information in the separate assembly instructions for your pizza oven.

5.2 LEAK TEST

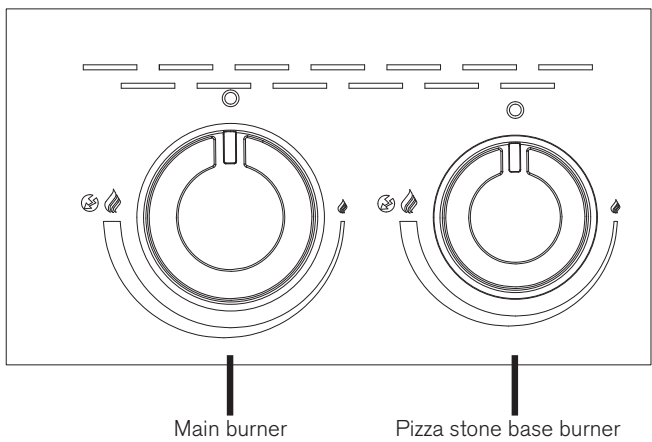
- ⚠ **WARNING:** Ensure that no ignition sources are in the vicinity during the leak test. This also includes smoking. Never check for leaks with a burning match or a naked flame, and always do this task outdoors.
- ⚠ **WARNING:** Carry out the **LEAK TEST** each time you connect or change the gas bottle and also at the start of the pizza oven season.
- ⚠ **WARNING:** Do not use the pizza oven until all leaks have been eliminated.

1. The gas regulating knob must be in the  position.
2. Open the gas supply on the bottle and brush the soap-water solution provided or a home-made soap solution comprising 50% liquid soap and 50% water onto all parts that carry gas (connection at the gas bottle / gas pressure regulator / gas hose / gas inlet / connection on the valve). You can also use a leak spray.
3. Bubbles forming in the soap solution indicate that there are leaks. Turn off the gas supply at the gas bottle.
4. Eliminate the leaks by re-tightening the connections if possible, or else replace the defective parts.
5. Repeat steps 1 and 2.
6. Contact your specialist gas equipment retailer if the leaks cannot be eliminated.



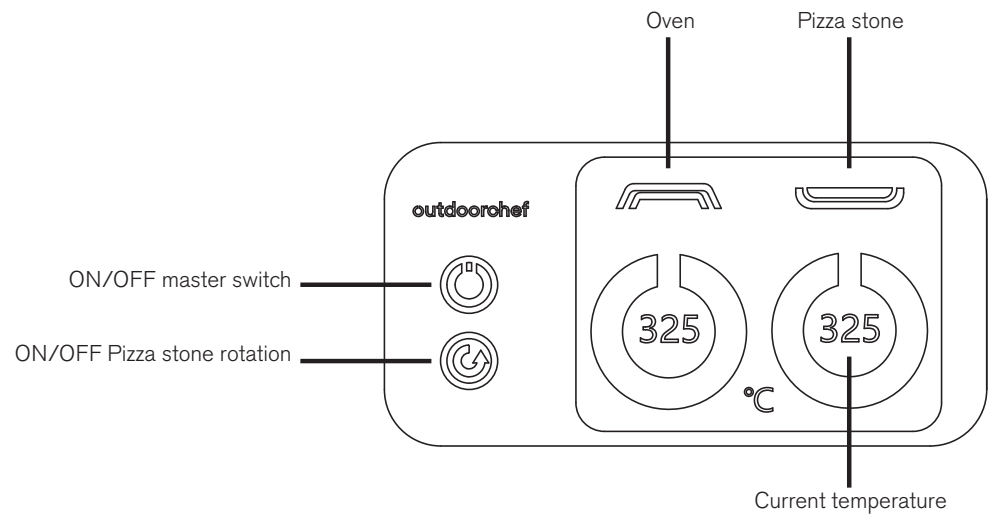
6. EXPLANATION OF THE OPERATING CONSOLE

HEAT SETTINGS/HEAT LEVELS AND IGNITION



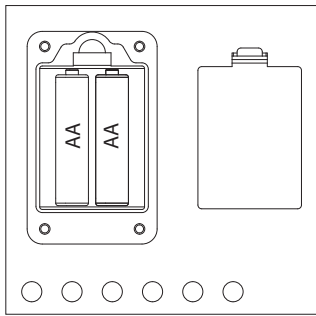
The control dial reaches its highest power at the 🔥 setting and its lowest power at the 🔥 setting.

DISPLAY



7. BEFORE FIRST USE

1. Open the battery compartment cover on the underside of the pizza oven and insert two batteries (2xAA, LR06, 1.5 volt) .



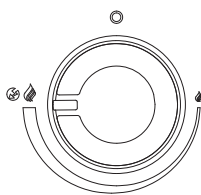
2. Clean all parts that come into contact with food.
 3. Check all parts that carry gas, as described in the **CHECKING FOR LEAKS** chapter.
 4. Connect the pizza oven to a power source (mains adapter or power bank) using the USB C connection.
 5. Open the gas supply at the gas bottle.
 6. Turn on the master switch on the display.
 7. Press the gas regulating knob of the selected burner and turn it anticlockwise to the   setting. Hold the gas regulating knob down until the gas is burning. See point 8.1 : Instructions for lighting.
 8. Turn the gas control knobs to the lowest setting and leave the appliance running for approximately 30 minutes.
 9. Increase the power to three quarters of the maximum output and allow the appliance to continue burning for a further 20 to 25 minutes.
- ⚠ WARNING:** Do not leave the base burner burning for a long period without rotating the pizza stone as this could damage the pizza stone.

8. OPERATION

8.1 INSTRUCTIONS FOR LIGHTING

- ⚠ DANGER:** Never look directly into the oven when lighting it. Stand to the side of the oven.

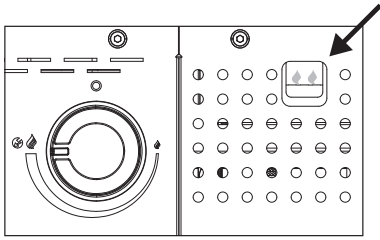
1. Make sure that all connections between the gas hose, the gas pressure regulator and the gas bottle are firmly tightened (as described in the **LEAK TEST** section).
2. Open the gas supply at the gas bottle.
3. Turn on the master switch on the display.
4. Press the gas regulating knob for the main burner and turn it anticlockwise to the   setting. Hold the gas regulating knob down until the gas is burning.



5. If the gas does not ignite within 8 seconds, set the gas regulating knob to . Wait 2 minutes to allow the uncombusted gas to dissipate. Then repeat step 3.
6. If it is not possible to light the pizza oven after 3 attempts, look for the causes (as described in the **TROUBLESHOOTING** section).

7. Once the main burner is lit, press the gas regulating knob on the lower burner and turn it anticlockwise to the  setting. Hold the gas regulating knob down until the gas is burning.

NOTE: Always use the opening on the right-hand side of the oven to check whether the pizza stone base burner is burning.



8. Now switch on the rotation of the pizza stone.

⚠ WARNING: Do not leave the pizza stone base burner burning for a long period without rotating the pizza stone, as this could damage the pizza stone.

8.2 BAKING

⚠ WARNING: The pizza stone does not tolerate extreme temperature fluctuations. Do not place frozen food on the hot stone.

Many variables play a role when it comes to baking pizzas – from the type of dough to the thickness and toppings – all of these factors can affect the optimum temperature and cooking time. Some trial and error is required at first until you find the best settings.

We recommend the following steps after lighting:

1. Preheat the pizza oven with both burners (the oven burner and the pizza stone base burner) for at least 15 minutes with the rotating pizza stone set to .

⚠ WARNING: Do not leave the pizza stone base burner burning for a long period without rotating the pizza stone as this could damage the pizza stone.

NOTE: The heating time can be influenced by wind and the external temperature.

2. Reduce the power setting to medium to allow the oven to heat to the ideal baking temperature.
3. Use a pizza paddle to slide your pizza into the oven.
4. Watch over your pizza as it cooks.
5. When the pizza has finished cooking, use a pizza paddle to take it out of the oven.

TIP: If you roll your pizza base in a little flour or durum wheat semolina (semola rimacinata), it will slide off your pizza paddle more easily without sticking. Coating your pizza paddle with a little flour or durum wheat semolina (semola rimacinata) can help too.

NOTES:

- The pizza stone is designed exclusively for use in the Outdoorchef PRISMO pizza oven. It is not intended for use over an open fire.
- Bake only pizza and other dry, bread-based foods directly on the pizza stone. To prepare meat, vegetables or other dishes, please use a cast iron pan or another ovenproof dish.
- The baking time will vary depending on the thickness of the pizza base.

8.3 AFTER BAKING

1. Set the gas regulating knob for each burner to  position.
2. Turn off the gas supply at the gas bottle.
The bottle tap must be closed even on empty bottles.
3. Leave the pizza oven to cool down completely and then clean it.
4. Protect the pizza oven with the appropriate cover.

9. CLEANING AND MAINTENANCE

9.1 CLEANING

 **WARNING:** When cleaning around the burner system in the pizza oven, take care not to damage any components of the burners.

CLEANING THE OUTSIDE OF THE PIZZA OVEN

NOTE: Never use glass cleaner or other cleaning sprays to clean the pizza oven as these can damage the surfaces.
Use only standard non-aggressive cleaning products (e.g. washing-up liquid) to clean the outside of the pizza oven.

CLEANING THE INSIDE OF THE PIZZA OVEN

NOTE: The stone is made from food-safe ceramic and may become stained over time. This is normal and does not affect the performance of the oven or the quality of the pizza stone.

1. Heat the pizza oven for 10 to 15 minutes at full power to burn off any food residue (residue from meat, fat, sugar from marinades, etc.). Allow the pizza stone to rotate during this process.
2. Then allow the pizza oven to cool down completely so that all food residue solidifies or hardens.
(This will make subsequent cleaning far easier and more effective).
3. Clean the oven using a soft brush (no brushes with steel bristles) or a dry cloth.
4. Alternatively, you can also remove the pizza stone for cleaning. Remove any crusts and food residue from the cold pizza stone using a barbecue brush (scraper) or a dry cloth.

NOTE: Never clean the pizza stone with water or rinse it under running water. If the pizza stone accidentally gets wet, dry it in a domestic oven at 60 °C for approximately 2 hours.

TIP: Preparation is key: if you clean the pizza oven after each use, you won't need to clean it again before your next pizza session.

CLEANING THE BURNERS

The burner is located on the back of the oven, making it unlikely that any food residue will cause a blockage. However, should this ever occur, please proceed as follows:

1. Make sure that the valve on the gas bottle is closed and that the control knob on the appliance is also in the off position. Make sure that the appliance has cooled down completely.
2. Clean the outside of the burner using a wire brush. Use a metal scraper to remove any stubborn deposits. Clean blocked openings using a straight paper clip. Never use a wooden toothpick or similar, as the tip could break off and block the opening.

9.2 MAINTENANCE

Regular maintenance of your pizza oven will ensure it functions correctly.

- Check all parts that carry gas at least twice a year and also after extended periods of storage. Spiders or insects can cause blockages that must be cleared before use.
- If you have not used the pizza oven for a long period, you should carry out LEAK TEST before using it again. If you have any doubts, please contact your gas supplier or the retailer.
- After long storage periods and at least once a year, check the gas hose for cracks, kinks and other damage. A damaged gas hose must be replaced immediately, as described in the **SAFETY NOTES** section.

- To allow you to enjoy your pizza oven for as long as possible, when it has cooled down completely, protect it from weather influences using a suitable OUTDOORCHEF cover.
- Remove the cover after any rain in order to prevent condensation build-up. Covers can be purchased from your pizza oven dealer.

10. TROUBLESHOOTING

The burner does not ignite:

- Check if sparks are passing between the electrode and the burner.
 ⚠ **CAUTION:** This inspection may only be performed with the gas supply fully closed.
- Check if the gas supply is open at the gas bottle.
- Make sure there is enough gas in the bottle.

No spark:

- Make sure the batteries are inserted correctly.
- Insert two new batteries (type AA, LR06, 1.5 V) in the electric ignition.
- Check the distance between the burner and the electrode; it should be just 5 to 8 mm.
- Manual ignition is possible using a long lighter or match holder directly on the main burner or for the base burner via the opening on the right-hand side of the pizza-oven chamber.

No power or reduced power:

- Check whether the burners are blocked by any insects or spiders/cobwebs.
- Check whether the gas bottle is empty or almost empty.

Noisy burner:

- Check for any deposits that might be blocking the burner outlets. You can find more information on cleaning the burners under Point 9.1.

11. CONSUMER WARRANTY/GUARANTEE

For detailed information on the Consumer Warranty/Guarantee, please refer to the General Terms and Conditions (T&Cs) at <https://www.outdoorchef.com/agb>

The registered brand OUTDOORCHEF is represented by the following enterprise:

Outdoorchef AG | Eggbühlstrasse 28 | Postfach | 8050 Zurich, Switzerland | www.outdoorchef.com

* A dealer directory can be found on our website at www.outdoorchef.com

** The serial number and item number can be found on the data sticker on your pizza oven (see the first section of this **USER GUIDE**).

12. REPLACEMENT PARTS

Spare parts are available from specialist dealers.

⚠ **WARNING:** Use only original spare parts from Outdoorchef.

13. WASTE DISPOSAL



This label indicates that this product and the batteries it contains may not be disposed of with household waste throughout the EU. To avoid possible damage to the environment or health due to uncontrolled disposal of waste, recycle it responsibly. To return your used appliance, please use the return and collection system or contact the retailer from whom the product was purchased. This product can be recycled in an environmentally responsible way.

14. TECHNICAL INFORMATION

PRISMO 420 G

CE	1336DR010
Gas	Butane G30 / Propane G31
I ₃ + (28/30/37 mbar)	Butane 30 mbar / propane 37 mbar
I _{3B} /P (30 mbar)	Butane / propane 30 mbar
I _{3B} /P (50 mbar)	Butane / propane 50 mbar
Gas output	7.2 kW H _S
Gas consumption	G30 524 g/h / G31 515 g/h
Injector 30 mbar	Back burner 1.32 mm Mark 1.32 Bottom burner 0.52 mm Mark: 0.52
Injector 50 mbar	Back burner 1.14 mm Mark 1.14 Bottom burner 0.45 mm Mark: 0.45

Electric ignition

Two batteries (type AA, LR06, 1.5 volts) are required for the electric ignition.

Note on the temperature display

The deviation from the temperature shown on the display can be +/- 10%.

Web page

More information, tips, hints, recipes and all kinds of useful information about OUTDOORCHEF products can be found at www.outdoorchef.com.



outdoorchef

