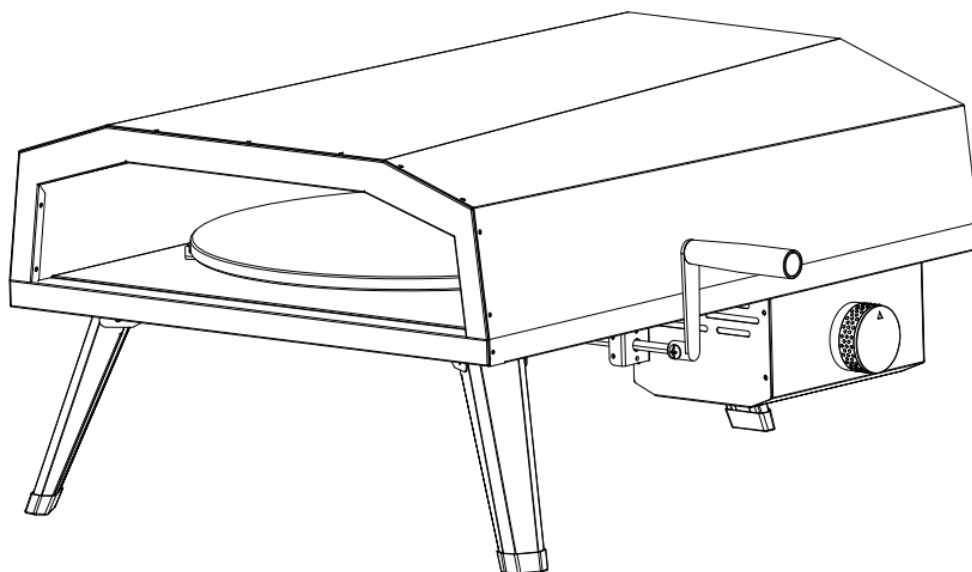




Tabletop 16" Gas Pizza Oven

Model# GB-GO16A-R

SKU# SRPG22008



Keep this manual for future reference

 Warning:

READ INSTRUCTION MANUAL BEFORE ATTEMPTING TO ASSEMBLE OR
OPERATE THIS PRODUCT.

Adult assembly required.

Keep screws and parts out of reach of children.



Questions, problems, missing parts? Please call our customer service department at 1-888-909-3888, 7:30AM - 4:30PM PST, Mon. - Fri. or email to customerservice@shinerich.us

WARNINGS

WARNING

To reduce the risk of fire, burn hazard or other injury, read this safety manual carefully and completely before using this appliance.

WARNING

Before cleaning, make sure the gas supply and control knob are in the OFF position and that the burner and oven has cooled.

DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- If odor continues, leave the area immediately.
- After leaving the area, call your gas supplier or fire department.

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

WARNING: For Outdoor Use Only.

Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

INSTALLER: Leave this manual with the appliance.

CONSUMER: Retain this manual for future reference.

WARNING

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

WARNING

When using a match to light the appliance, make sure to use the included matchstick holder.

WARNING

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.

DANGER

- NEVER operate this appliance unattended.
- NEVER operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
- NEVER operate this appliance within 25 ft (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.

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

WARNINGS

WARNING

Do not store this appliance indoors unless the gas cylinder is disconnected.

WARNING

Do not store gas cylinder in a building, garage or any other enclosed area and keep out of reach of children at all times.

WARNING

This appliance is not intended to be installed in or on recreational vehicles and/or boats.

WARNING

Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections have been checked and do not leak.

WARNING

Do not smoke while leak testing. Never leak test with an open flame.

WARNING

When lighting, keep your face and hands as far away from the appliance as possible.

WARNING

Minimum clearance from sides of unit to combustible construction is 914mm (36 inches).

Minimum clearance from back of unit to combustible construction is 914mm (36 inches).

WARNING

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance. Read and follow all warnings and instructions before assembling and using the appliance. Follow all warnings and instructions when using the appliance. Keep this manual for future reference.

WARNING

This manual states that an oven, fryer or broiler shall not be used on or under any apartment or condominium balcony or deck.

WARNINGS

WARNING

This appliance is not intended to be installed in or on a boat. This appliance is not intended to be installed in or on a recreational vehicle.

WARNING

Keep the fuel supply hose away from any heated surface(s).

WARNING

This manual includes an instruction to 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.

WARNING

This appliance shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area.

WARNING

This manual includes a list of required parts necessary for the safe operation of the appliance, directions for proper assembly and for assembly of installed parts and accessories supplied with the appliance, and proper procedures for gas leak testing.

WARNING

The appliance should not be located or used under overhead unprotected combustible construction materials or surfaces. For a grill, fryer or broiler, the minimum clearance shall be at least 10ft (3m) from any structure or combustible material.

NOMINAL HOURLY GAS CONSUMPTION

GB-GO16A - Outdoor Gas Pizza Oven				
Gas Type	Number of Burners	Injector Size Main Burner	Total Gas Consumption BTU	Gas Pressure KPa
Propane	1	0.93 mm	BTU 19100	2.74

CAUTION: The gas pressure regulator provided with this appliance must be used. Replace only with regulator Model No. GR-129A-01

WARNING

This product can expose you to chemicals including Lead and Lead Compounds, which are known to the state of California to cause cancer, and Carbon Monoxide, Lead and Lead Compounds which are known to the state of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov

WARNINGS

BEFORE LIGHTING

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cut, wear or abrasion, it must be replaced prior to use.

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

Only the pressure regulator and gas hose assembly supplied with this appliance should be used.

LP GAS CYLINDER WARNING

1. Do not store spare liquid propane gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent capacity.
3. Liquid propane cylinder must be fitted with an OVERFILL PROTECTION DEVICE (OPD).
4. If the information above is not followed exactly, a fire resulting in death or serious injury may occur.
5. This manual states that the installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2

SAFETY PRACTICES TO AVOID INJURY

When properly cared for, your oven will provide safe, reliable service for many years. However, extreme care must be used as the oven produces intense heat that can increase the risk of accidents.

When using this oven basic practices must be followed, including but not limited to following:

- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- Children should not be left alone or unattended in an area where the oven is being used. Do not allow children to sit, stand or play around the oven at any time.
- Never let clothing or other flammables come in contact with or too close to any burner or hot surface until it has cooled. The fabric could ignite, causing serious personal injury.
- For personal safety, wear proper apparel. Loose fittings garments or sleeves should never be worn while using the oven. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Do not heat unopened food containers as a build-up of pressure may cause the containers to burst. When lighting the burner, always pay close attention to what you are doing.
- When using the oven, do not touch the outer shell, stone baking board or immediate surroundings as these areas become extremely hot and could cause burns.
- Do not use the oven to cook extremely fatty meats or other products which increase flare-up.
- Keep the area surroundings the oven free from combustible material including fluids, trash and vapors such as gasoline or charcoal lighter fluid.
- Do not obstruct the flow of combustion and ventilation air.
- Never use the oven in extremely windy conditions.
- The temperature under the oven is high. Do not place the oven on a table with flammable table clothes, plastic or any other inflammable materials.

WARNINGS

The appliance is not intended for commercial use.

1. In the event of an oil or grease fire do not attempt to extinguish with water, immediately call the fire department. A Type BC or ABC fire extinguisher may in some circumstances contain the fire.
2. In the event of rain, snow, hail, sleet or other forms of precipitation, turn off the appliance burner and gas supply. Do not attempt to move the appliance or cooking vessel.
3. When cooking, the appliance fryer or boiler must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
4. 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.

Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.

Avoid bumping of or impact with the appliance.

The LP gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339;

Cylinders must be stored outdoors, out of the reach of children and shall not be stored in a building, garage, or any other enclosed area.

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;

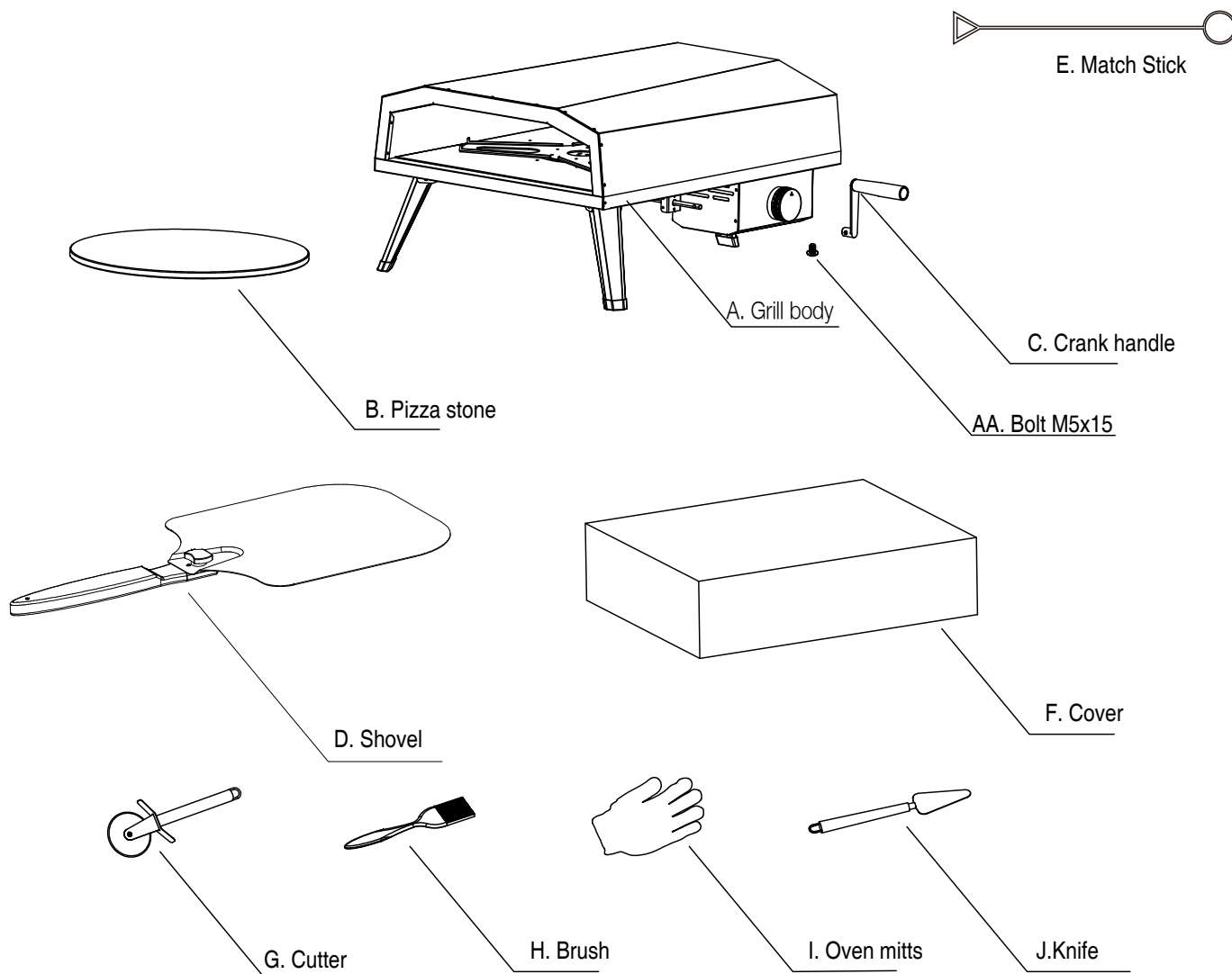
Use only a cylinder supply system arranged for vapor withdrawal, and the cylinder must include a collar to protect the cylinder valve.

⚠ DANGER: Do not store a spare LP cylinder under or near a barbecue grill, or other heat sources. NEVER fill an LP cylinder beyond 80% full; a fire causing death or serious injury may occur.

"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 may result in leakage of propane."

EXPLODED VIEW

PARTS LIST



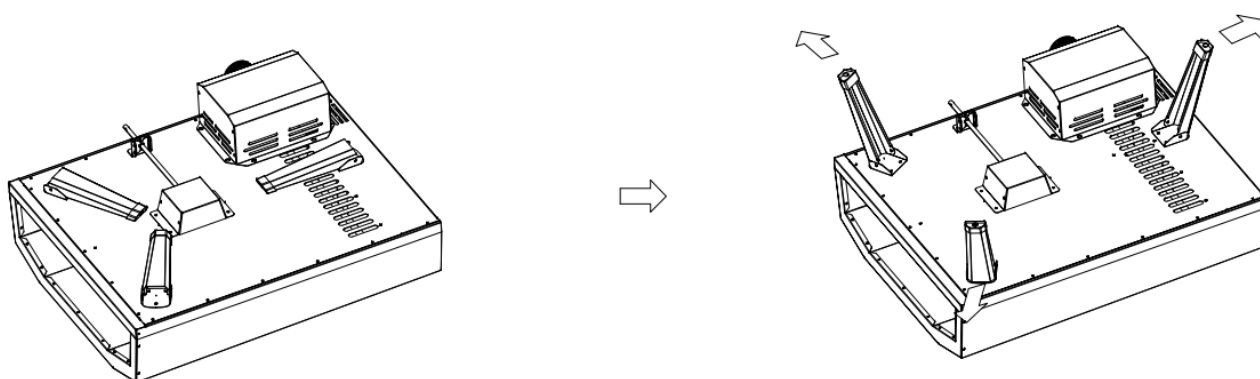
ASSEMBLY INSTRUCTIONS

Before assembly, make sure all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance. Contact customer service for replacement parts.

Tips: About instructions, most of the parts have been pre-installed before packing.

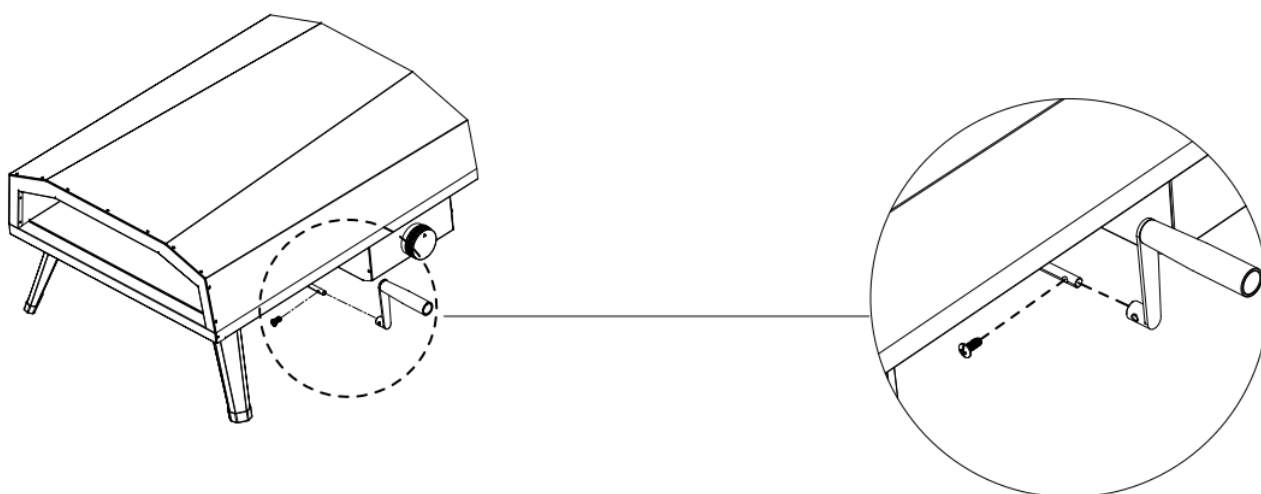
Step 1

Unfold legs as illustrated.



Step 2

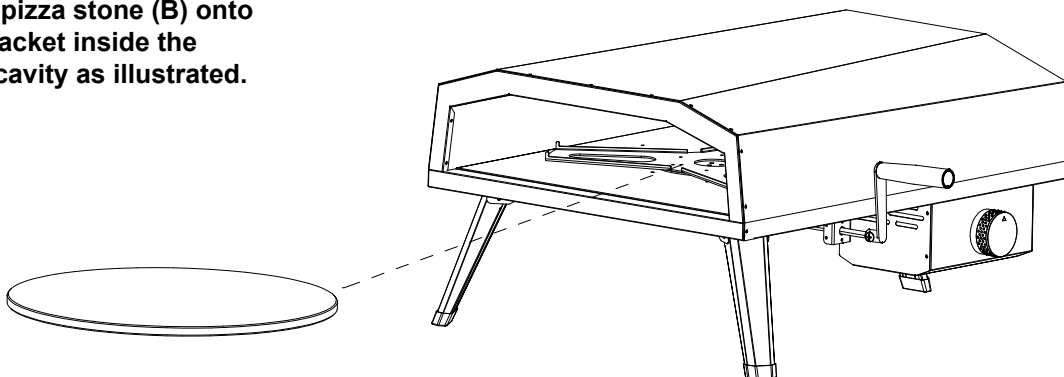
Install the crank handle (C) with 1 M5x15 bolt (AA) as illustrated.



ASSEMBLY INSTRUCTIONS

Step 3

Place pizza stone (B) onto the bracket inside the oven cavity as illustrated.

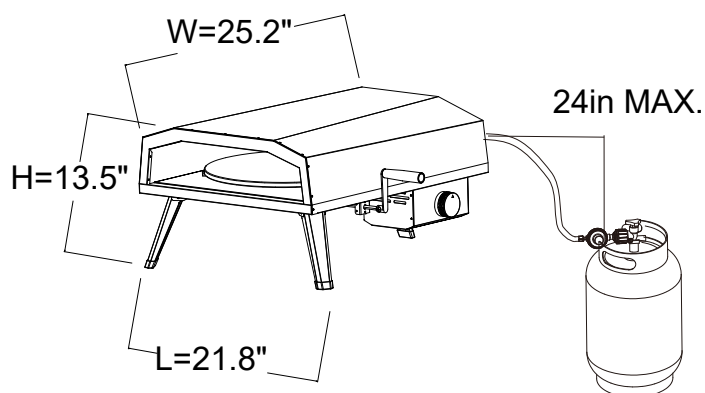
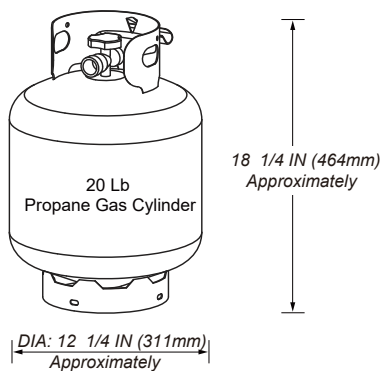


OPERATION

⚠ WARNING

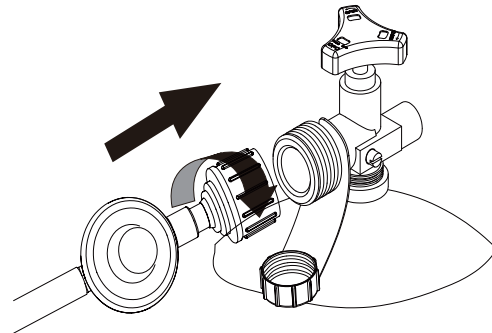
- Use 20Lb LP (Propane) gas cylinder only.
 - LP (Propane) gas cylinder sold separated.
 - LP gas cylinder must be upright for vapor withdrawal. Always keep LP gas cylinder in upright position during use, transit or storage.
 - Use LP gas cylinder only with these required measurements: Dia. 12 ¹/₄ inch (311mm) x 18 ¹/₄ inch (464mm) with 20Lb capacity maximum.
 - If the appliance is not in use, the gas must be turned off at the supply cylinder.
 - The cylinder used must include a collar to protect the cylinder valve.
 - Minimum clearance from side and back of unit to combustible material: 36 inch/ 914mm.
- Do not use under overhead construction. For installation on (or over) noncombustible floors (or table top) only.

PROPANE GAS CYLINDER



CONNECTING THE LIQUID PROPANE GAS CYLINDER

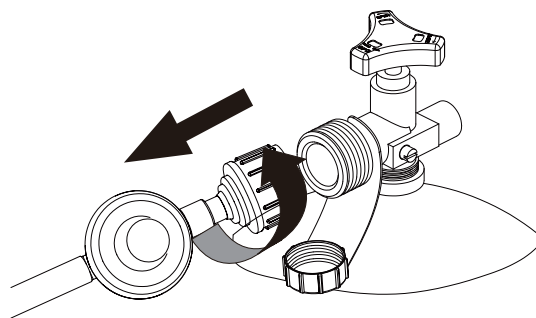
1. Make sure Propane gas cylinder valve is closed and control knob is in the “OFF” position.
2. Remove the protective cap from the propane gas cylinder valve.
3. Before connecting, be sure there is no debris caught in the head of the propane gas cylinder valve, head of the regulator or in the head of the burner and burner ports.
4. Hold the regulator in one hand and insert nipple into the cylinder outlet. Be sure the nipple is centered in the cylinder valve outlet.
5. Hand-tighten coupling nut clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.
6. Perform “LEAK TESTING” section.



Connecting Propane Gas Cylinder

DISCONNECTING THE LIQUID PROPANE GAS CYLINDER

1. Make sure the appliance is cool completely (about 45 minutes or cool to 115 °F/45 °C)
2. Make sure Propane gas cylinder valve is closed and control knob is in the “OFF” position.
3. Turn the couple nut counterclockwise until the regulator assembly detaches.
4. Place the protective cap cover on the propane gas cylinder valve and store the propane gas cylinder in a well-ventilated area out of the direct sunlight.



Disconnecting Propane gas Cylinder

LEAK TESTING

GENERAL

Although the gas connections of the appliance are leak tested prior packing and shipment, a complete test must be performed at the installation site.

Before each use, check all the gas connections for leak testing using the procedure listed below. If the smell of gas is detected at any time, you should immediately stop using and check the entire system for leaks.

BEFORE TESTING

- DO NOT smoke during leak test.
- DO NOT use an open flame to check for gas leaks.
- The appliance must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas fired or electrical appliances. During leak test, keep the appliance away from open flames or sparks.

OPERATION

TEST PROCEDURE

1. Prepare a clean paintbrush and a 50/50 mild soap and water solution.
2. Turn the burner control knob to "OFF".
3. Be sure the appliance regulator is connected to the LP gas cylinder tightly.
4. Open LP gas cylinder valve by turning counterclockwise.
5. Brush soapy solution onto all gas carrying connections and fittings, if there's bubbles "growing" or you smell or hear gas, fully close the LP gas cylinder valve by turning clockwise immediately, retighten connections and repeat the LEAK TEST.
6. If there's still leaks, stop use and call for seller.

OPERATING INSTRUCTION

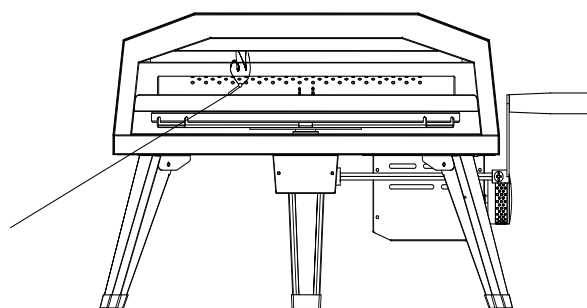
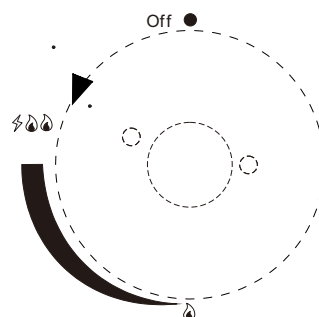
TO BEGIN:

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

LIGHTING INSTRUCTION

TO LIGHT THE BURNER

1. Turn the control knob to "OFF" position.
2. Turn on the propane gas cylinder valve.
3. Push and turn control knob counterclockwise to "⚡" to light the burner. If needed, repeat 2~3 times.
4. Once the oven lights, continue to depress the control knob on "HIGH" for 20 seconds.
5. Release and turn control knob counterclockwise to "LOW" or desired flame height.
6. After three attempts, if ignition does not occur, turn the control knob to "OFF" position.
7. Wait 5 minutes and repeat lighting procedure.
8. If ignitor does not light burner:
 - a. Wearing heat-resistant gloves, insert a match into the matchstick(E) holder, ignite the match and insert through the oven opening to the top of burner.
 - b. Push and turn the control knob to "HIGH", the burner should be ignited immediately.
 - c. Remove match/lighter once burner is lit.
9. Continue to hold the control knob on "HIGH" for 20 seconds.
10. After lighting, observe the burner, make sure all burner ports are lit.



SHUT DOWN INSTRUCTIONS

1. Push and turn control knob clockwise to OFF position.
2. Turn LP cylinder gas valve clockwise to OFF position when the appliance is not in use.

WHEN THE BURNER FLAME IS ACCIDENTALLY EXTINGUISHED

1. Close the LP tank valve.
2. Push and turn control knob clockwise to OFF position.
3. Inspect if the hose etc. connections are good, wait 5 minutes. After waiting 5 minutes, re-start the appliance following the lighting instructions.

OPERATION

Cooking

1. Baking Pizza

1. Smear some olive oil or cooking oil on the surface of pizza shovel to avoid sticking.
2. Put the pizza on pizza shovel and make your pizza with desired add-ons.
3. Put the pizza on the pizza stone with pizza shovel, then bake about 15 seconds.
4. After 15 seconds, rotate pizza 90 degree by rotating the crank handle, then baking another 15 seconds. Repeat the same process until the pizza is rotated and baked 360 degrees.
5. Take out the pizza with pizza shovel. Now, enjoy your pizza.

Tips: After the first round of baking is completed, if you want to continue to cook another pizza, please control the baking time around 10 seconds between each rotating since the temperature inside the oven reaches up to 662 °F (350 °C).

2. Cooking Steak

1. Put the marinated steak to pizza stone.
2. Cooking 20 seconds and then rotating the pizza stone 180 degrees with crank handle, then cook another 20 seconds.
3. Flip over the steak and repeat above operation for another side of the steak.
4. Finish step 2 and step 3, the total cooking time is around 80 seconds, and now you have a steak in medium.
5. If you want to medium well steak, adjust each cooking time to 25 seconds, total cooking time is 100 seconds.
6. Adjust the cooking time according to the actual temperature of the pizza oven and personal preferences.

CARE AND MAINTENANCE

PIZZA OVEN

1. Store Pizza Oven out of direct sunlight and indoors where possible and when storing for extended periods of time.
2. Pizza Oven should not be exposed to harsh weather conditions such as snow, heavy rain and strong wind.
3. Wait for Pizza Oven to cool completely before moving.
4. The outer shell of Pizza Oven may fade over time and through use. This will not affect performance.

PIZZA STONE

1. **DO NOT** use the stone over an open flame.
2. Avoid extreme temperature change to the stone. **DO NOT** place frozen foods on a hot stone.
3. The stone is fragile and can break if bumped or dropped.
4. The stone is very hot during use and stays hot for a long time after use.
5. **DO NOT** cool the stone with water when the stone is hot.
6. After cleaning the stone with water, please dry the stone before use. This can be done in a conventional oven at 60 °C (140 °F) for 2 hours.

CARE AND MAINTENANCE

**CLEANING BURNER
BURNER & VENTURI TUBE
KEEP VENTURI TUBE CLEAN.
INSECT WARNING!!**

Your pizza oven might still light but...

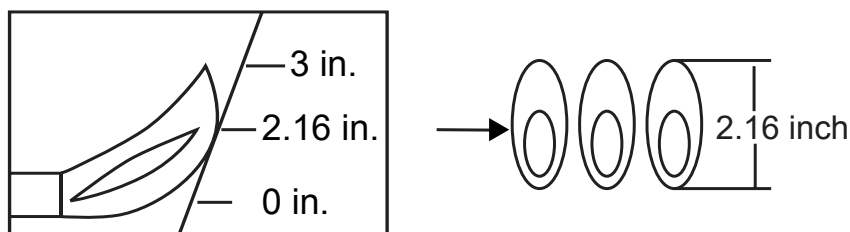
Spiders and insects can nest in the burner of this and any other pizza oven, and cause the gas to flow improperly. Backed up gas might also ignite and cause a fire around the venturi tube at the control panel. Inspect the pizza oven twice a year and when first taking out in the spring.

If a flashback occurs, turn off gas at the source immediately.

As insects nest will result in insufficient gas, you must inspect and clean the venturi tube of burner if flame is must longer than 2.16 inch.

Flame Characteristic

Check for proper burner flame characteristics. Each burner is adjusted prior to shipment; however, variations in the local gas supply may take minor adjustments.



Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting. Slight yellow tipping is normal for LP gas. If the flame is yellow, it indicates insufficient air. If the flame is noisy and tends to lift away from the burner, it indicates too much air.

Visually check the burner flames prior to each use, the flames should look like this picture, if flames do not, refer to the CARE & MAINTENANCE of this manual. If any of these conditions exist, call our customer service line.

TROUBLESHOOTING

Problem	Possible Cause	Prevention/Solution
Burner will not light	1. No gas flow 2. Coupling nut and regulator not fully connected 3. Obstruction of gas flow 4. Disengagement of burner to valve 5. Incorrect assembly	1. Check to see if propane tank is empty 2. Turn the coupling nut about one- half to three quarters additional turn until solid stop. Tighten by hand only - do not use tools 3. Clear burner tube 4. Reengage burner and valve 5. Check steps in assembly instructions
Sudden drop in gas flow or low flame	1. Out of gas	1. Check for gas in propane tank 2. Turn off gas control knob, wait 30 seconds and light oven. If flames are still low, turn off gas control knob and propane tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on propane tank valve, wait 30 seconds and then light oven.
Flames blow out	1. High or gusting winds 2. Low on propane gas	1. Turn front of oven away from wind 2. Refill propane tank 3. Refer to Sudden drop in gas flow above
Flare-up	1. Grease build up 2. Excessive fat in meat 3. Excessive cooking temperature 4. Excess flour on the cooking surface	1. Clean oven 2. Trim fats from meat before cooking 3. Adjust (lower) temperature accordingly 4. Brush remnant flour from cooking surface
Flashback (fire in burner tube, roaring sound from burner)	1. Burner and/or burner tubes are blocked 2. Pressure drop during ignition	1. Turn gas control knob off. Clean burner and/or burner tubes. 2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight.

WARRANTY INFORMATION

The appliance has been manufactured under the highest standards of quality and workmanship. We warrant to the original consumer purchaser that all aspects of this product will be free of defects in material and workmanship for one year from the date of purchase. A replacement for any defective part will be supplied free of charge for installation by the consumer. Defects or damage caused by the use of other than genuine parts are not covered by this warranty. This warranty shall be effective from the date of purchase as shown in the purchaser's receipt.

This warranty is valid for the original consumer purchaser only and excludes industrial, commercial or business use of the product, product damage due to shipment or failure which results from alteration, product abuse, or product misuse, whether performed by a contractor, service company, or consumer. We will not be responsible for labor charges and / or damage incurred in installation, repair or replacement, nor for incidental or consequential damage.



Need help?
call our toll free number at:
1-888-909-3888 or
customerservice@shinerich.us