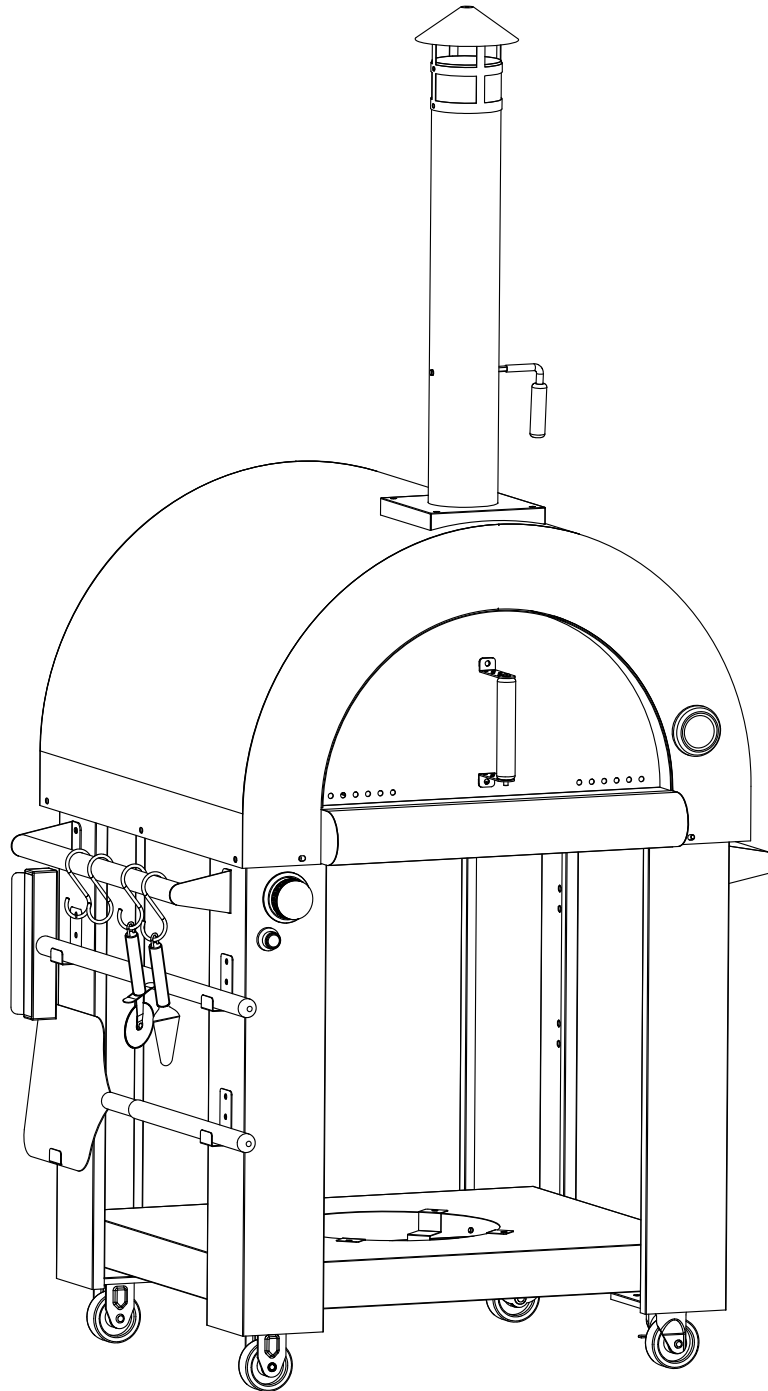




Hällmark

Outdoor Pizza Oven Manual



CE 2531DL-0117

Yinghua Industrial Park, Hongmei Town,
Dongguan, Guangdong, China

PIN CODE: 2531DL-0117

IMPORTANT:

Save for electrical inspector's use.

Installer: Leave installation instructions with the homeowner.

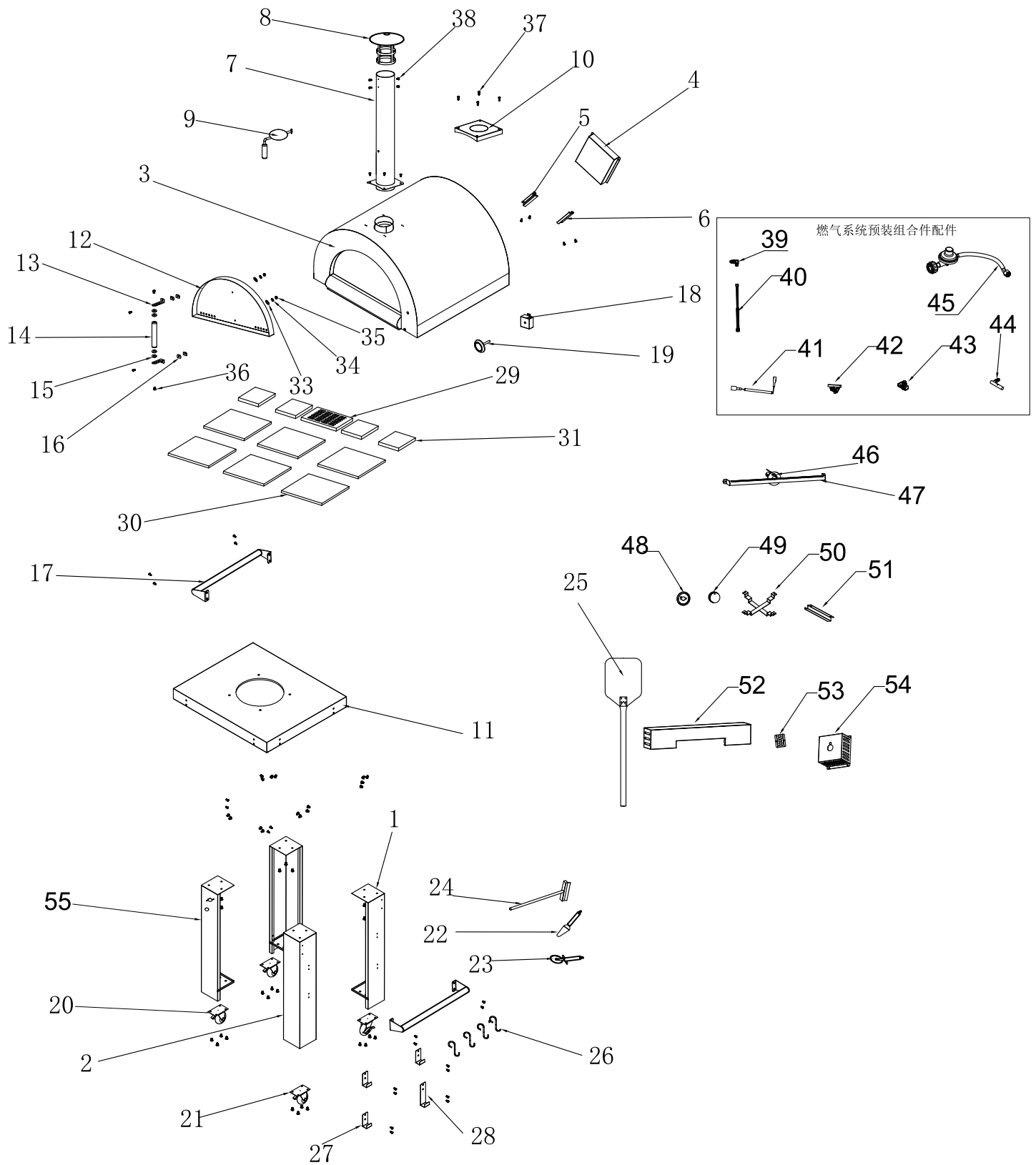
Homeowner: Keep installation instructions for future reference.

HM8863

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Parts Explosive Pictures



Parts Explosive Pictures

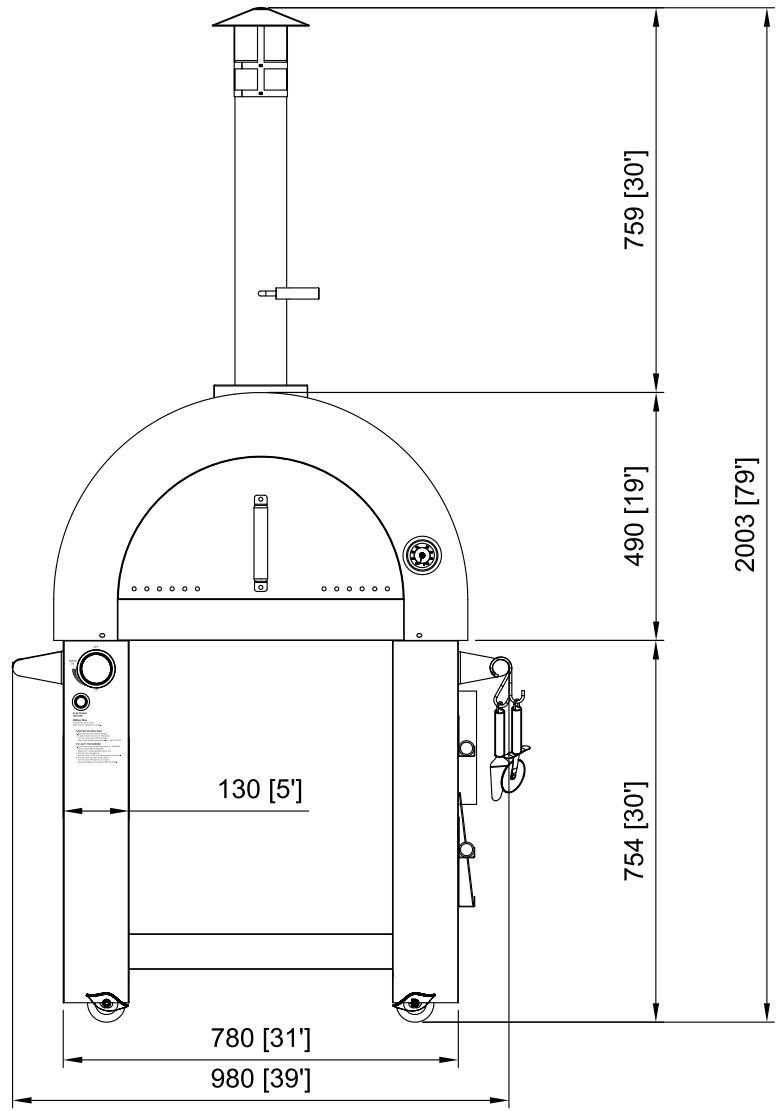
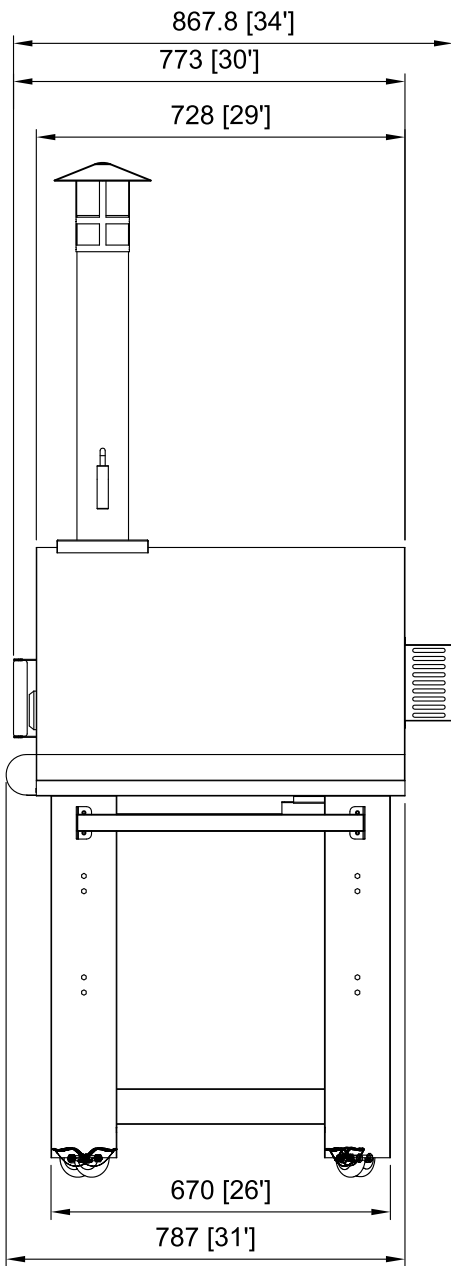
Explosive#	Parts name in CN	Parts name in EN	Qty
1	左支脚组件	Left legs	1
2	右支脚组件	Right legs	2
3	炉体组件	Oven	1
4	接油盒组件	Ash pan	1
5	接油盘支脚1	Ash support 1	1
6	接油盘支脚2	Ash support 2	1
7	烟囱组件	Chimney	1
8	烟囱顶组件	Chimney top	1
9	风门把手	chimney handle	1
10	烟囱装饰板	chimney Decorative plates	1
11	加强底板	strength bottom	1
12	门板组件	Door	1
13	把手安装片	handle Installation piece	2
14	门把手	door handle	1
15	云母片1	Insulation Mat 1	4
16	云母片2	Insulation Mat 2	4
17	把手组件	side handle	1
18	温控表支架	thermometer support	1
19	温度计	thermometer	1
20	定向轮	rigid caster	2
21	活动带刹车轮	caster with brake	2
22	披萨铲	pizza-shovel	1
23	披萨轮刀	pizza-knife	1
24	披萨扫	pizza brush	1
25	大铲子	Split big shovel	1
26	S型挂钩	"S" hooks	4
27	挂钩1	"L" hooks 1	3
28	挂钩2	"L" hooks 2	1
29	网罩	ash cover	1
30	堇青石耐火砖2	pizza stone 1	6

Parts Explosive Pictures

Explosive#	Parts name in CN	Parts name in EN	Qty
31	堇青石耐火砖3	pizza stone 3	4
33	1/4"平垫	1/4" flat washer	2
34	1/4"弹垫	1/4" spring washer	2
35	1/4"六角螺母	1/4" bolts	2
36	十字大扁头机丝 1/4"*14MM	1/4"*15mm screw	62
37	十字大扁头机丝 1/4"*35	1/4"*35mm screw	4
38	十字大扁头螺丝 (5/32*10mm)	5/32"*10mm screw	7
39	活动式喷嘴接头	Movable nozzle connector	1
40	后燃烧器波纹管	Back burner bellows	1
41	点火线	Ignition wire	1
42	主气阀	main value	1
43	脉冲点火器	igniter	1
44	气管	gas hose	1
45	调整器与瓦斯软管组合	Combination of regulator and gas hose	1
46	点火针	Electrode	1
47	T型火排	T shape burner	1
48	旋钮座	Knob base	1
49	旋钮	Knob	1
50	瓦斯罐支架	Gas bottle support	2
51	波纹管挂钩	Bellows hook	1
52	火排防尘罩焊接	Fire exhaust dust cover welding	1
53	点火针固定罩	Ignition pin fixing cover	1
54	燃烧器保护罩	Burner protection cover	1
55	左前支脚组件	Left front leg	1

DONGGUAN HXION METAL TECHNOLOGY CO., LTD Yinghua Industrial Park, Yaojun Village, Hongmei Town, Dongguan 523166			
Appliance Name	Gas pizza oven		
Model/Type No.	HM8863		
Trade Name			
Total Nominal Heat Input	5.3kW (386g/h)		
Gas Category	I3+ (28-30 / 37)		I3B/P(30) I3B/P(50)
Gas Type	Butane	Propane	Butane, propane or their mixtures Butane, propane or their mixtures
Gas Pressure	28-30mbar	37mbar	28-30mbar 50mbar
Destination countries	BE,FR,IT,LU,IE,GB,GR,PT,ES,CY,CZ,LT,SK,CH,SI and LV	LU,NL,DK,FI,SE,CY,CZ,EE,LT,MT,SK,SI,BG,IS,NO,T	DE,AT,CH,SK,LU
Injector size	1.17mm		1.00mm
<p>Use outdoors only. Read the instructions before using the appliance. WARNING: accessible parts may be very hot. Keep young children away.</p>			
 2531 21 PIN CODE: 2531DL-0117			

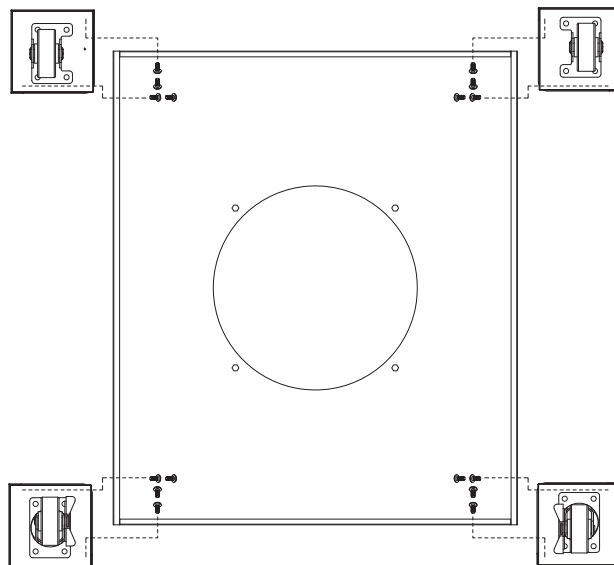
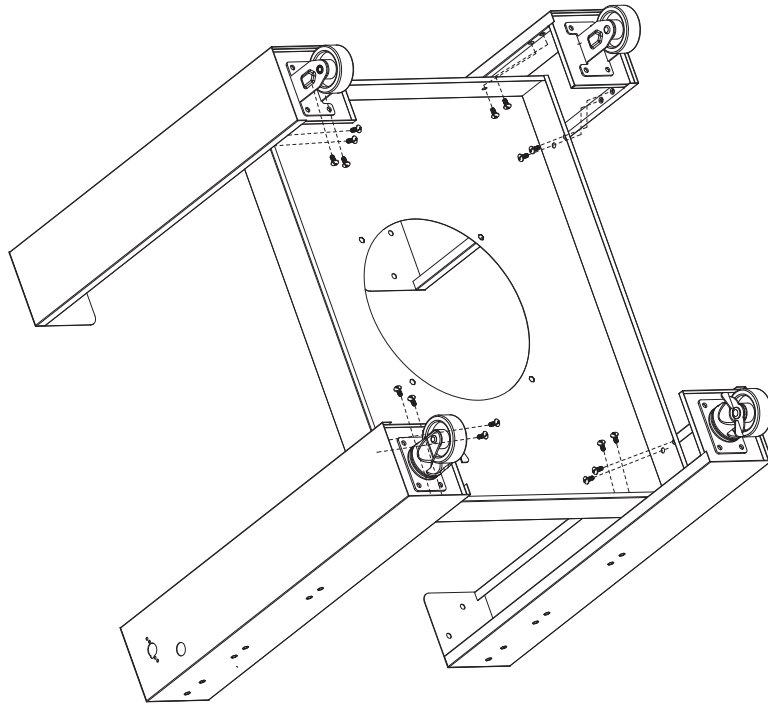
Product Information



Installation

Step 1

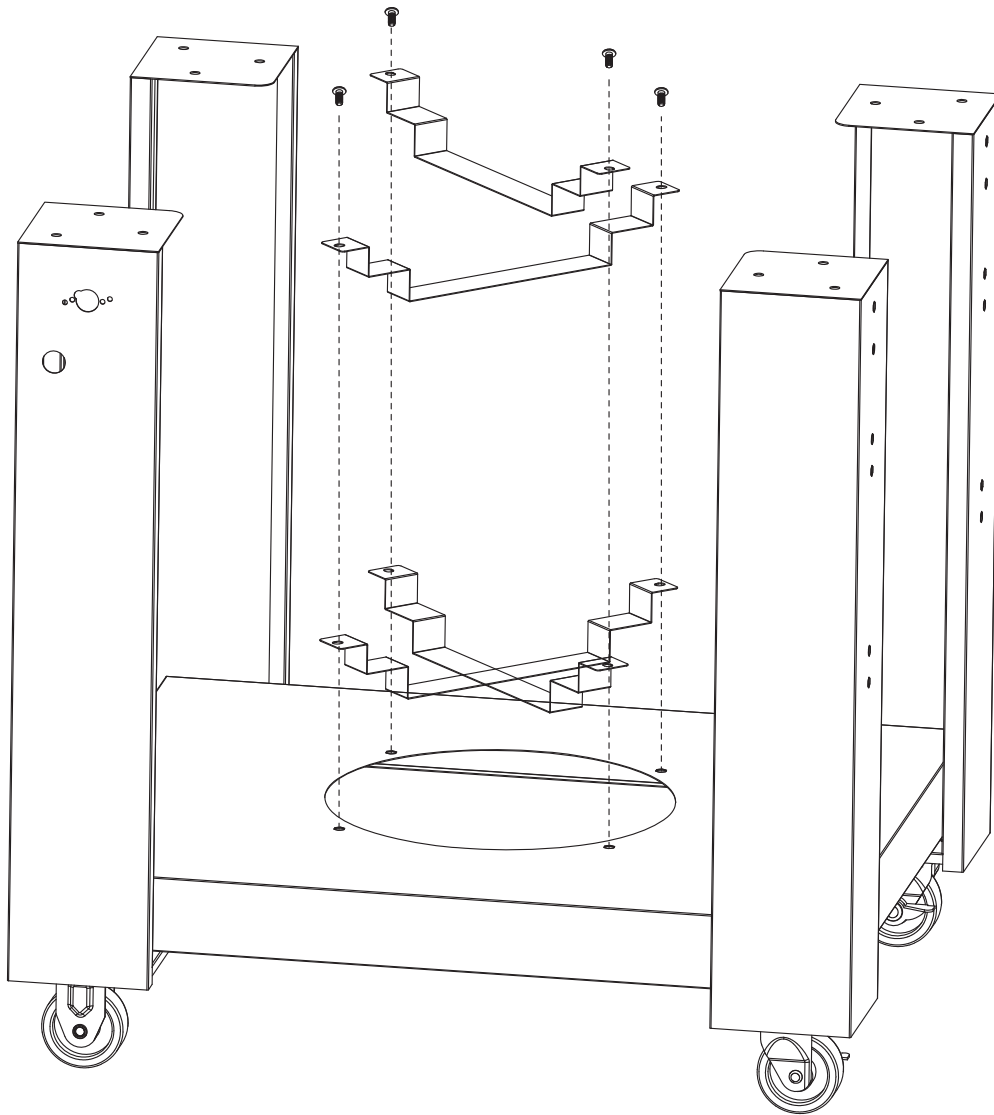
1. Use 1/4" x 14 screw 16 pcs To install the support leg and Strengthen bottom plate.



Installation

Step 2

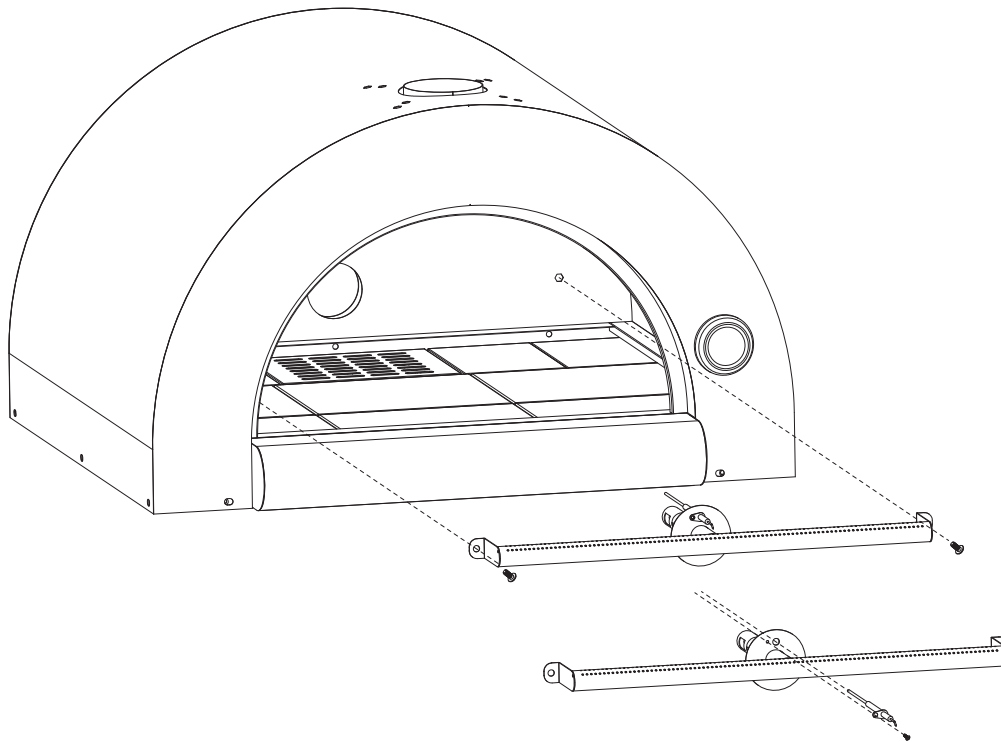
1. Use 1/4" x 14 screw 4 pcs To install the gas bottle support and Strengthen bottom plate



Installation

Step 3

1. Use 5/32" x 10 screw 1 pcs To install the Electrode and T shape burner.



2. Use 1/4" x 14 screw 2 pcs To install the T shape burner and oven.



Picture 1



Picture 3



Picture 2



Picture 4

Installation

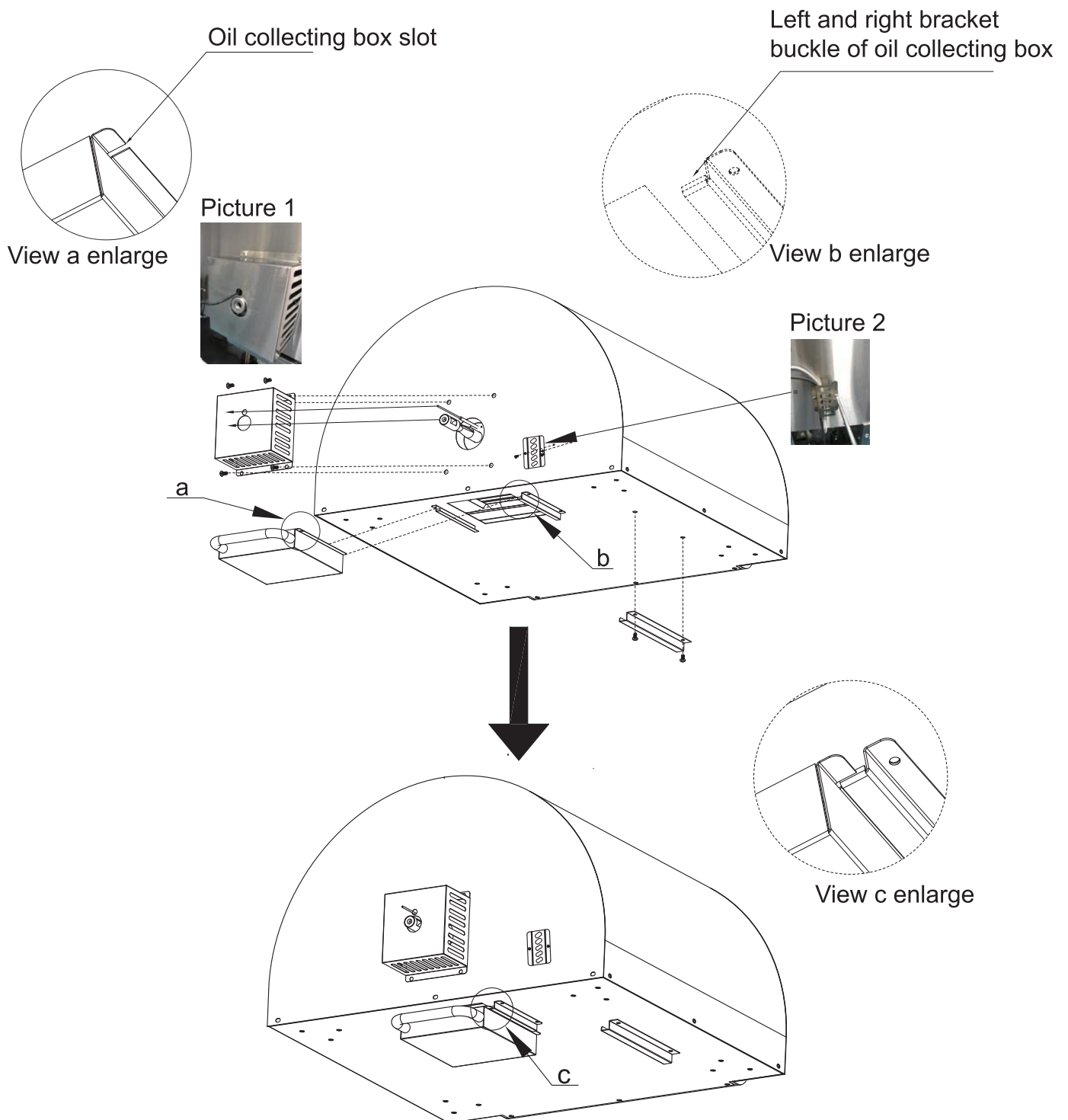
Step 4

1. Use 1/4" x 14 screw 4 pcs and 5/32" x 10 screw 2 pcs to install the Oil collecting box.

a. The front of the oil collecting box is facing up, and the end with the card slot is inserted into the oil collecting box bracket in parallel;

b. After the oil collecting box is inserted, the card slot is inserted into the oil collecting box bracket buckle, and the assembly is completed;

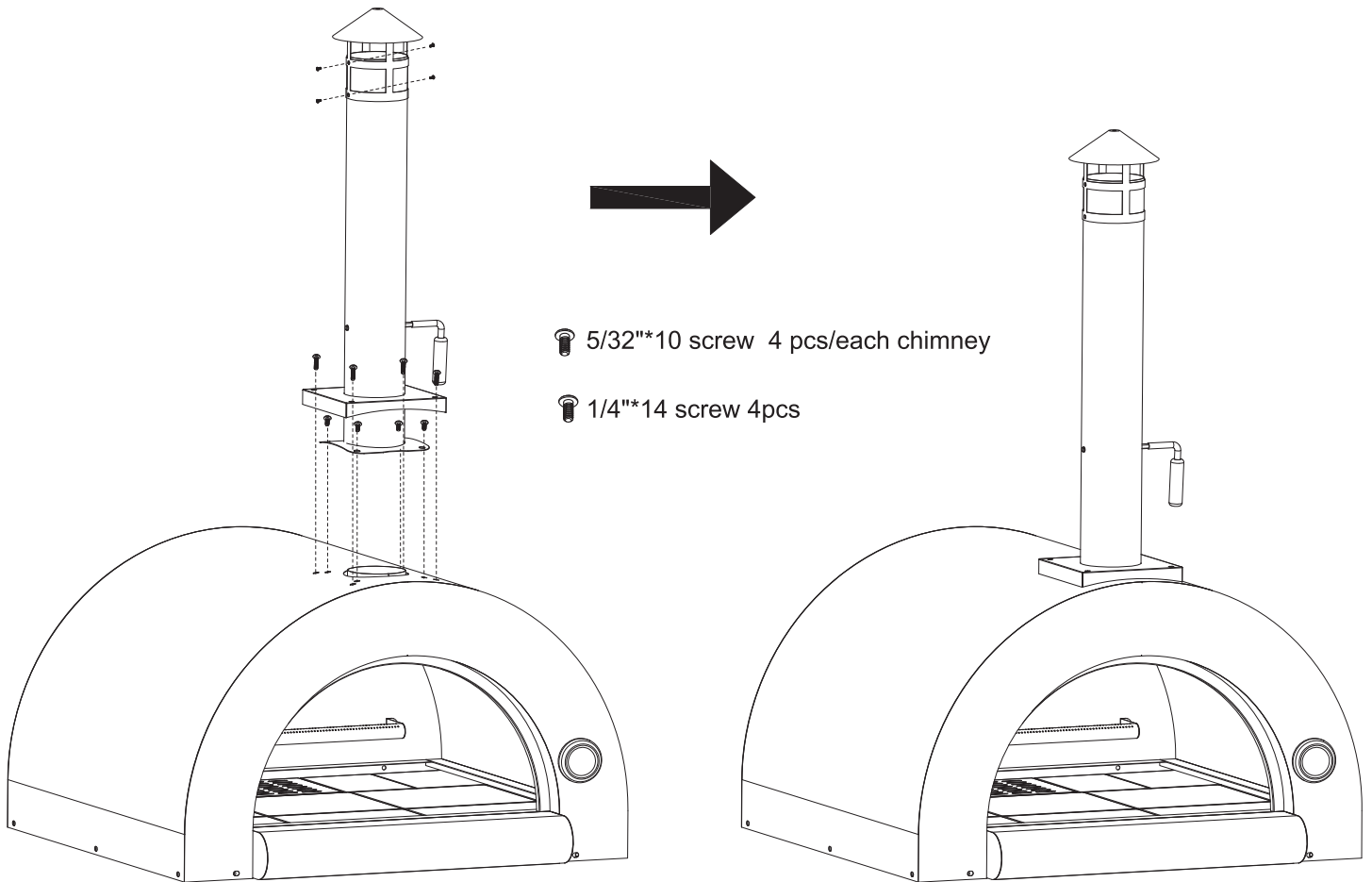
2. Installation of burner protection cover, ignition pin fixing cover and furnace body assembly



Installation

Step 5

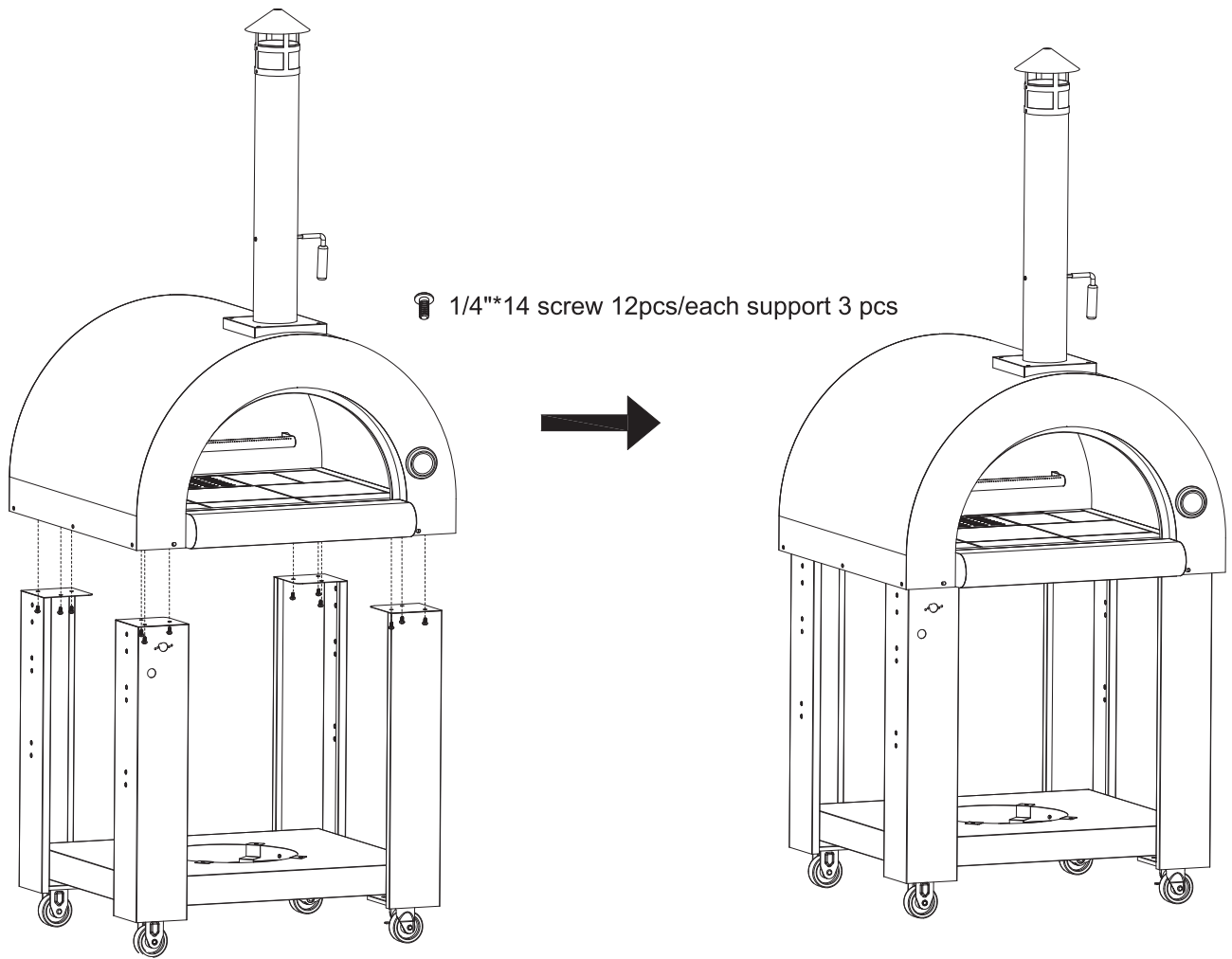
1. Install the Chimney top and chimney
2. Use 5/32"×10 screw 4 pcs/each chimney 1/4"×14 screw 4pcs chimney Install the chimney



Installation

Step 6

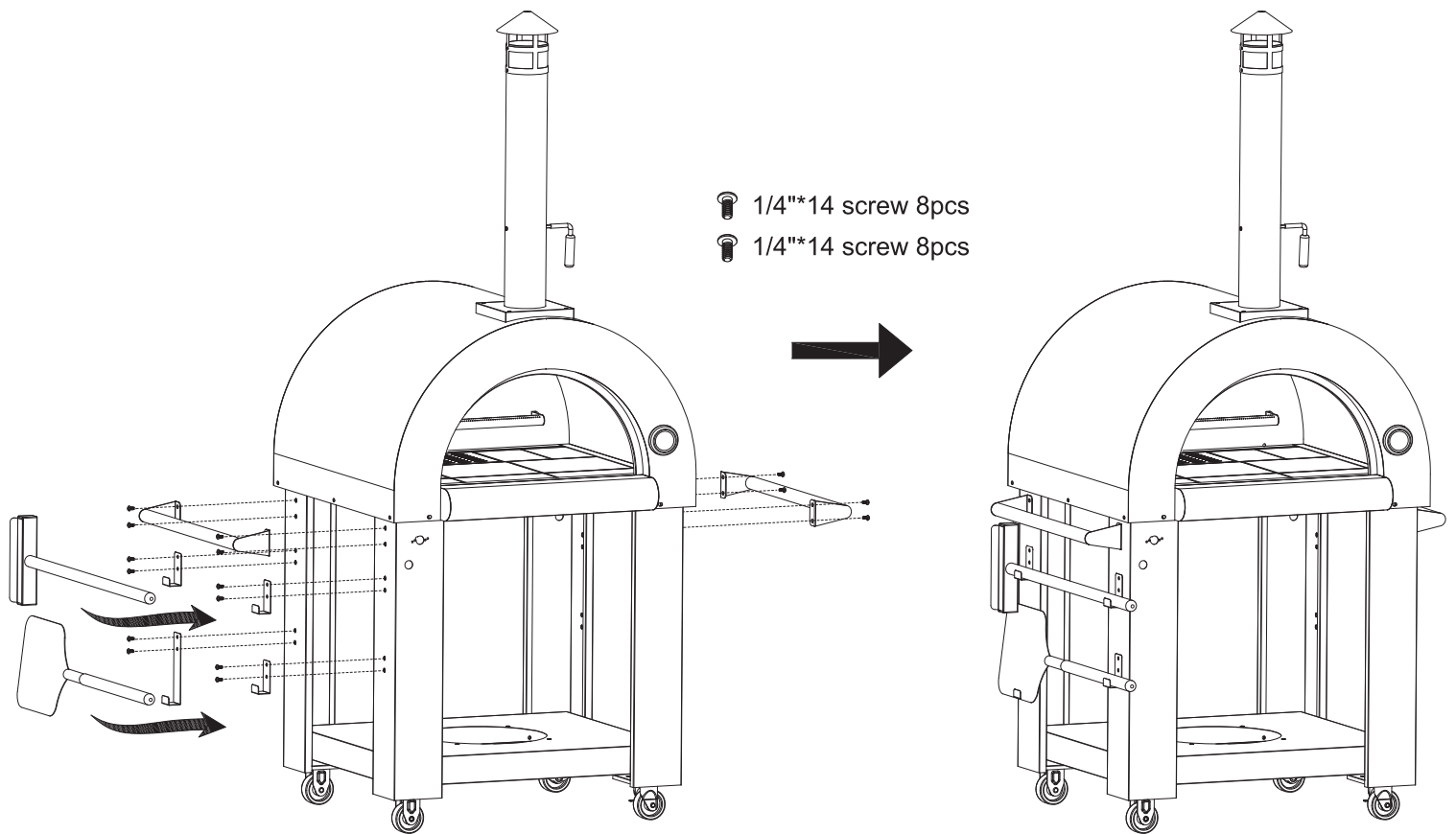
1. Install the Support leg and oven.



Installation

Step 7

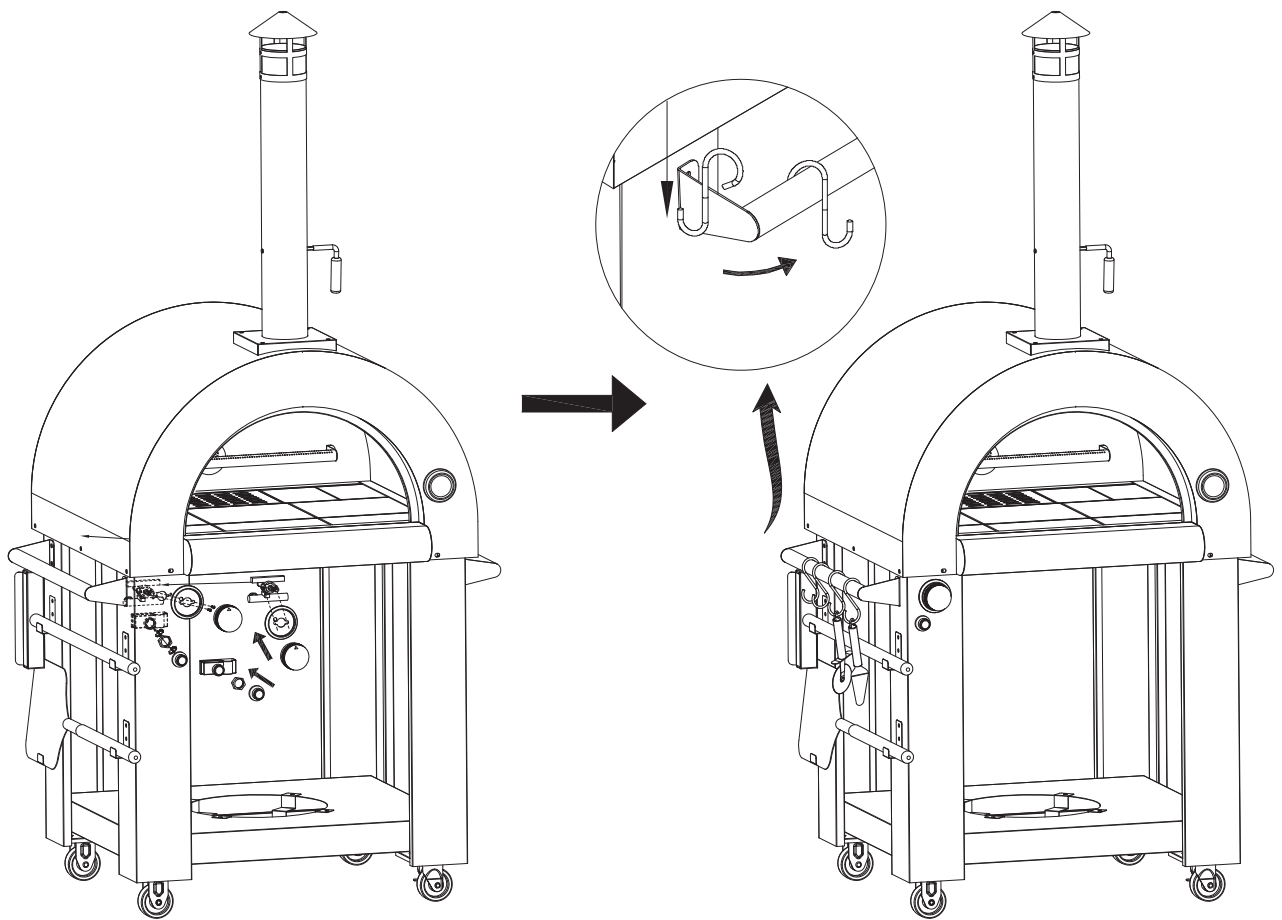
1. left and right handle.
2. Install the hook1 and hook 2.



Installation

Step 8

1. Install the Main valve, igniter and left front support.



Picture 1



Picture 2

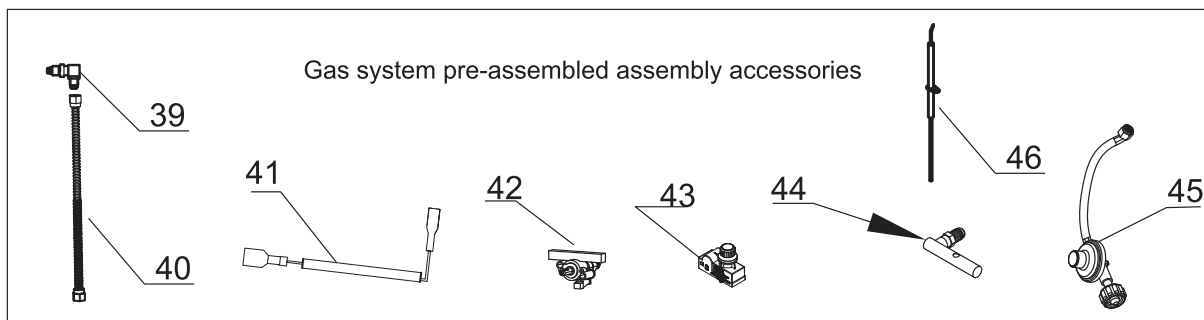
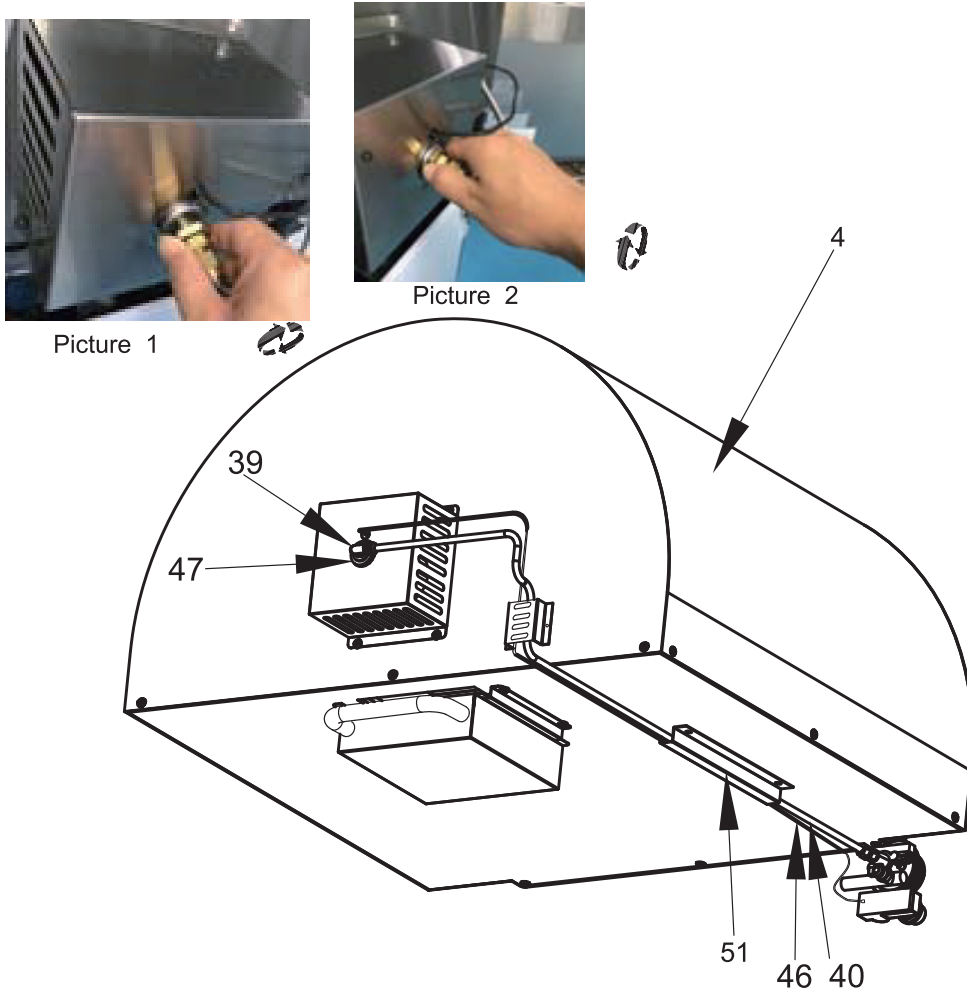


Picture 3

Installation

Step 9

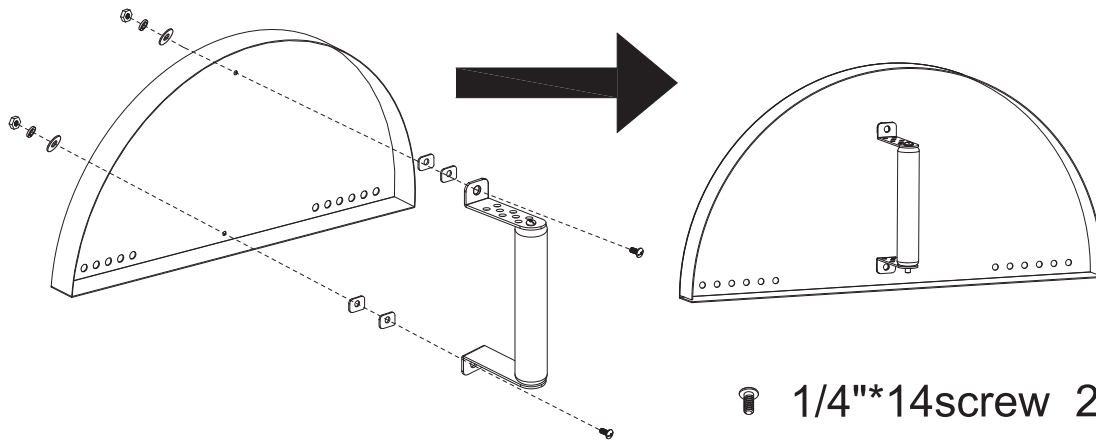
1. Put the gas system pre-installed assembly as shown in the line drawing, pass 40"46" through 51", as shown in Figure 1, place it at 45", Use cable ties to bind; 2 Manually align 39" to 47" and tighten clockwise as shown in Figure 3 and Figure 4.








Installation

Step 10

1. Door handle mounting

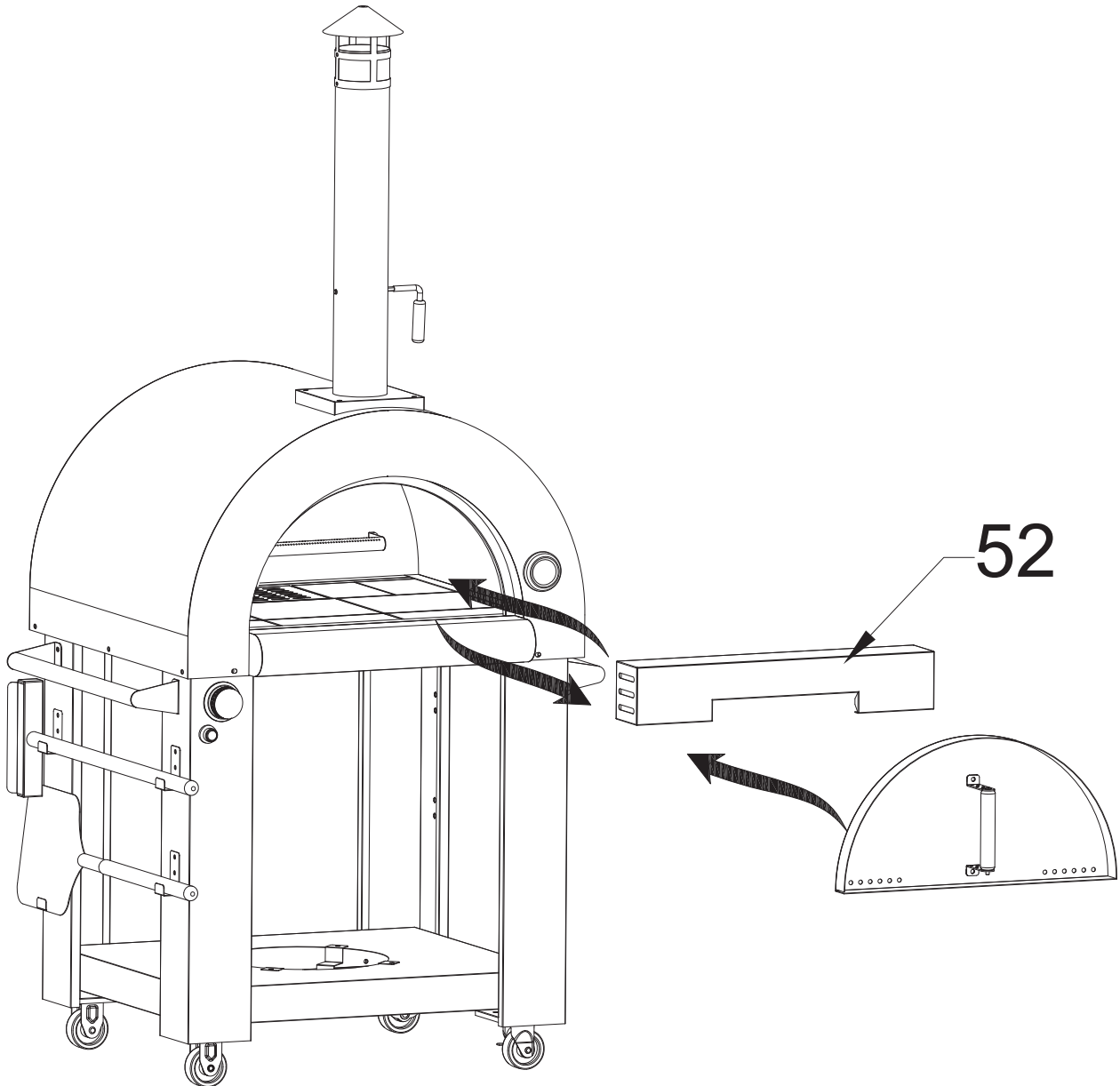


-  1/4"*14screw 2PCS
-  Insulation Mat 2 4 pcs
-  1/4" flat washer 2pcs
-  1/4" spring washer 2 pcs
-  1、 4" bolts 2 pcs

Installation

Step 11

1. When working with gas burning, please take out 52", when working with wood burning, please put in 52", completely cover the burner, pay attention to the direction of placement.



Gas Use Caution

BEFORE USING YOUR GAS FIRED PIZZA OVEN, PLEASE FOLLOW THE INSTRUCTION BELOW.



IF YOU SMELL GAS:

1. Close the gas.
2. Extinguish free flames.
3. Open the oven door.



THE GAS ESCAPE COULD CAUSE FIRE OR EXPLOSIONS CAUSING SERIOUS INJURIES OR DAMAGES TO OBJECTS. IN CASE OF A GAS LEAK, DO NOT LIGHT THE OVEN AND DETERMINE THE REASON FOR MAL- FUNCTION IN ORDER TO PREVENT FIRE AND/OR EXPLOSION.

Use outdoors only

Read the instructions before using the appliance.

Warning: accessible parts may be very hot. Keep young children away.

Do not move the appliance during use.

Turn off the gas supply at the gas cylinder after use.

Do not modify the appliance.

Always use heat resistant utensils while cooking. Plastic spoons, forks, tongs etc and other similar materials will not withstand the high temperatures in your oven and should be avoided.

Always keep children and pets away from the oven during use. The oven temperatures can be extremely high and can cause severe burns.

Keep fuel supply pipes far from hot surfaces.

The color of oven surfaces can change due to high temperatures.

Do not use the oven in case of malfunction.

This oven has been design only for the outside use and it has not to be used in garages, in porches or verandas closed or covered.

Never extinguish the flames with water.

Do not extinguish fires using water.

Do not use open flames near the oven.

Do not place empty gas cylinders near the oven.

Do not paint or apply anything on the oven.

Please follow the instructions for the connection of the regulator.

After a period of non-use, please check for gas leaks or burner obstructions.

Any flammable materials must be at least 100 cm /39,3 in far from the oven.

Should a grease fire occur, turn the gas off and close the oven door until the fire is out.

The liquefied petroleum gas (LGP) is not natural gas. The conversion or attempted use of natural gas in a LGP unit is dangerous and will void your warranty.

A rusty or dented gas cylinder may be hazardous and must be controlled by your gas supplier. Do not use gas cylinders with a damaged valve.

Even an apparently empty cylinder could still contain gas. The cylinder should be transported and stored accordingly.

During operation, use heat resistant mittens or cooking gloves.

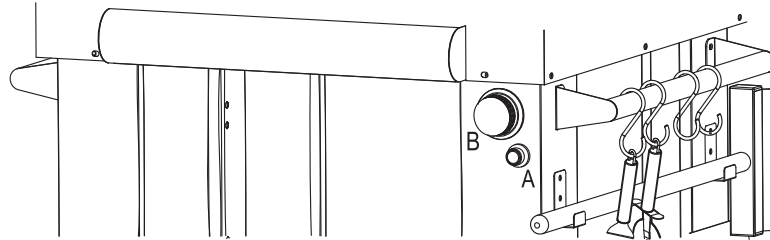
All parts sealed by the manufacturer must not be tampered.

This appliance must be kept away from flammable materials during use.

Tips for gas use

The oven you have purchased may have some or all the feature listed below. The locations and appearances of the features shown here may not match what you are having on your model.

Control panel



A. Battery (for Ignition) Box B. Burner Knob

Any alteration of the product may be potentially hazardous .

Use only low pressure flexible pipes and regulators allowed by the current regulation.

To replace the pressure regulators and flexible pipes please refer only to the manufacturer instructions.

Check hose each time before using the oven for nicks,cracking,abra-sions or cuts.The hose used should not exceed 1.5m,if the hose is found to be damaged in any way ,do not use the oven

Move the oven door holding the wood handles

LIGHTING

Check all gas connections for gas leak before starting your oven.

Do not lean over the oven when lighting. Keep your face and body at least 50 cm / 19,6 inches far from the oven door.

When lighting the oven, the oven door must be open.

The burner control knob must be in the off position before turning on the LGP cylinder valve.

- 1.Make sure burner knobs are turned to OFF.
- 2.For gas oven using a propane tank. Slowly open the tank valve.

Note: If flow limiting device activates, your oven may not light.If your oven does not light, the flames will be low and will not heat properly.Turn tank valve and burner knob off and wait 30 seconds.After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.

- 3.Push the pulse ignitor module,push in and turn the burner knob to IGNITE/HI for the burner. The burner will light immediately. When burner is lit, turn knob to desired setting.

- If the flame does not light, leave the knob turning it to “off position”. Wait 3 minutes and try again.
- Do not keep on oven at the maximum power more than 20 minutes.
- Do not exceed the limit temperature of 426°C / 800°F.
- During operation, never disconnect the gas regulator or other junctions.
- Do not touch external surfaces and the chimney flue during oven operation.



Before Lighting,
Stir the foam with soap and water and apply it to the joint connection to see if bubbles are spit out at the joint application. If bubbles are leaked, they are not leaking.

Tips for gas use

LPG CYLINDER USES ADVICES

The LPG is heavier than air. Any LPG leak may collect in low areas and prevent dispersion.

The LPG cylinder must be installed, transported and stored in upright position. LPG cylinders should not be dropped or handled roughly.

Never place the replacement gas cylinder near the gas fired oven.

Never store or transport the LPG cylinder in places where temperatures can reach 50°C/112° F (they are too hot to hold by hand for example: do not leave the LPG cylinder in a car during a hot day).

Treat "empty" LPG cylinders with the same care as when full. Even when the LPG tank is empty of liquid there still may be gas pressure in the cylinder. Always close the cylinder valve before disconnecting.

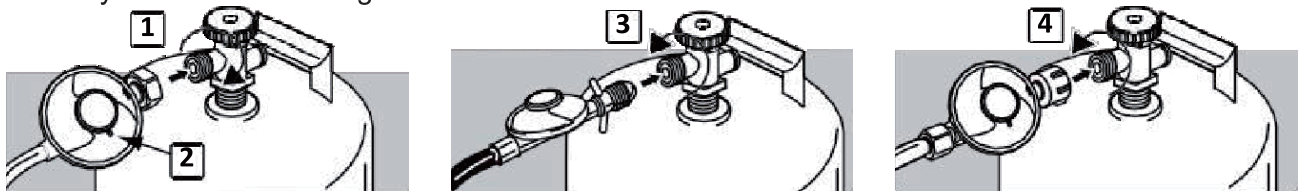
Be sure the regulator is assembled with the vent hole pointed downward so that it will not collect water.

Make sure the vent hole is free of dirt ,grease insects etc.

This outdoor cooking gas appliance is equipped with a pressure regulator comply with the standard for European standard LP gas EN 16129 standard.

Check all gas connections for gas leak before starting your oven,Ensure that the flexible tube not subjected to twisting

Make sure the valve of the LPG cylinder or regulator is closed,The LPG cylinder must be replaced away form any source of heat or ignition



A. Connect the LPG cylinder.

a) Screw the cylinder regulator (NOT included) turning clockwise (1). Po

aces

down.
b) Screw the gas cylinder regulator turning anti-clockwise (3) (4).

B. Place the cylinder on the floor behind the compartment.

C. Place the LPG cylinder so the valve opening faces to the rear of the oven.

D. Connect the hosepipe (NOT included) to the junction (a) at the back of the oven. Fix the hosepipe with the included security straps.

Use a pressure control adapter (not supplied) with a flow rate of 10kg/h and G30/ G31 operation at 28..30/37 mbar, utilize a pipe ND 12mm CE En14800.

It is advisable to substitute the gas hose every 2-3 years.

Do not twist the flexible gas hose.

The length of the flexible hose should not exceed 1,5 m / 59 In.

WHERE TO KEEP THE OVEN

If the gas fired oven is not used please close the gas cylinder feeding valve.

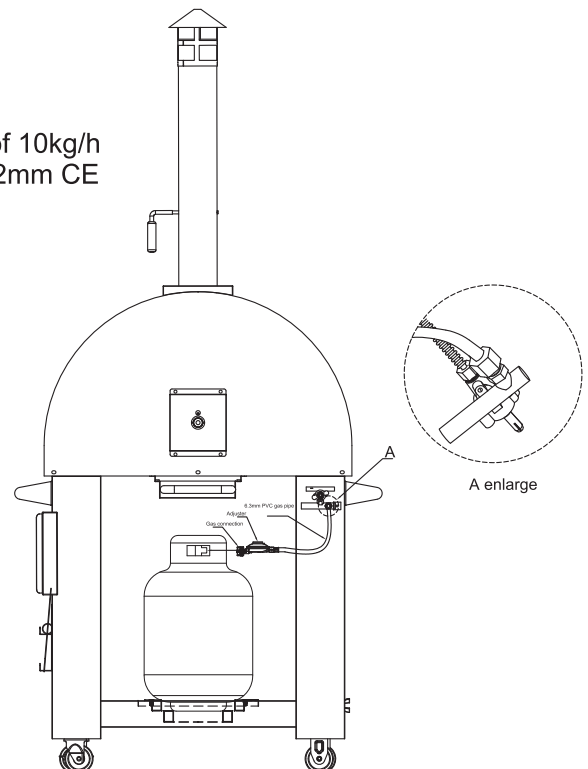
If the gas fired oven is stored in an enclosed area, please disconnect the gas feeding. The gas cylinder must be placed outside in a well aired area.

If the gas cylinder is not disconnected from the oven, please put them outside in a well aired area.

The gas cylinder must be placed outside in a well aired place and must be kept away from the children reach.

The unused cylinders must NOT be stored in buildings, garages or other enclosed places.

The absolute necessity of not obstructing the ventilation openings of the cylinder compartment.



Cylinder size: Height: 26 in, Width: 12.5 in

The weight of the cylinder: 10kg

Gas Cooking

Cooking

Always preheat your oven before cooking. Heat for 5-10 minutes or until the thermometer reaches 300-330 °C / 572-626 °F.

Calculate a longer cooking time in cold or windy days or high altitudes. Calculate a shorter cooking time if the external temperature is particularly hot.

The cooking time depends on the weather conditions or the quantities, dimensions and shape of food.

Depending on the cooking condition, you may need to regulate the burner knob in order to reach the right cooking temperature.

- Switch off the gas fired oven and wait it to cool down before cleaning.
- To clean the oven don't use traditional oven detergents,abrasive detergents, (kitchen detergents) or detergents containing citrus extracts, nor use abrasive steel woll.
- The gas burner must be cleaned periodically, and remove any food residue.

Make sure to not damage the valves and the burners during cleaning.

ADVICE FOR COOKING PIZZA

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

air temperature of 400°C, refractory floor temperature of 350°C.

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

Check and remove any residual grease to avoid a grease fire.

While cooking, do not lean over the open oven or place hands or fingers on the front edge of the oven.

If the flames go out during cooking, turn off the gas knob and the gas cylinder knob. Wait five minutes before lighting up the oven again.

During operation the oven can reach high temperatures. Do not move the oven or leave it unattended while burning.

IF THE OVEN COOLS DOWN TOO QUICKLY

The cause could be either from the first starting or starting the oven after a long period of inactivity.

Avoid making a small or fast fire that would not heat the oven to capacity.

Verify that water and/or humidity have not infiltrated the oven.

Please verify that the burner is working well, so close the door.

IF THE OVEN DOES NOT COOK AS DESIRED

Check that the oven has reached the right temperature.

Make a fire with approximately 10 minutes of high flame.

Ensure the oven maintains the desired temperature for the duration of the cooking time; use the door to adjust the heat intensity as well as the flame adjuster: open and close the door to raise or lower the temperature as necessary.

Wood Use Caution

Getting started

Carefully unpack your Wood-fired Pizza Oven, it's not too heavy, but use two people to lift it out of the box. Be sure to place the Outdoor Oven on the matched cabinet..

Remove all the protective film and discard. Assemble the cap/chimney by sliding the ring hardware around the bottom of the cap, fit the chimney and cap together – secure by sliding the ring in position and tighten with a flat head screwdriver. Now slide the chimney pipe onto the top of the Oven.

Hint: Season the Outdoor Oven prior to use. Burn two or more times, allow the temp to reach 400°C and let the fire die out.

DO NOT OVERHEAT OVEN: Extreme heat can permanently damage the Outdoor Oven. Bring the Outdoor Oven up to temp slowly. Start with a small fire in the center. Once established, move the fire to the LEFT side of the oven. Add small amounts of wood until the Outdoor Oven reaches even, high heat. A good temperature for pizza baking is when the Cooking Stone is a least 340°C .

NEVER USE CHEMICAL FUEL STARTERS: Only use small kindling and newspaper to help start

your fire. Starting fluids and other fire starters can foul the cooking surface and permanently damage the Oven.

NEVER USE CHEMICAL CLEANERS: Only clean a cool oven. Only use a metal bristle brush or a damp cloth to clean the Cooking Stone.

The art and science of wood-fired cooking

Cooking in your Outdoor Oven is much like using the oven in your home. You will quickly learn how to regulate the temperature, use different woods for flavor, and be amazed at how good the food tastes. Anyone can bake delicious pizza and bread, roast meat and vegetables, grill fish and seafood, and create mouthwatering desserts.

The Cooking Stone and Dome of your Outdoor Oven give off radiant heat from all sides, creating a natural convection that bakes everything to perfection, while the fire on the side brings out a unique crisp and smoky taste. Any variety of oven-safe metal, ceramic or glass pan can be used to cook in your Oven.

Warning: Keep ovenware away from flame and don't use in temperatures over 500°F. Always read and follow ovenware manufacturers usage instructions.

Tips for wood use

Choosing your wood

Use only dry hardwood such as oak and hickory. Avoid resinous wood such as pine or spruce. Never use treated lumber. Below is some information on different hardwoods most common in outdoor cooking.

Hint: if the wood produces a lot of black smoke, it is generally an indication you are using the wrong type of wood.

The type of wood used influences and accents the taste of your food. You may want to try the following hardwoods in your Outdoor Oven, if they are available to you.

Apple: The flavor is milder and sweeter than hickory. Good with all meats.

Cherry: Slightly sweet fruity smoke that's great with just about everything. Good with all meats.

Hickory: The most common hardwood, sweet to strong, heavy bacon flavor. Good for all smoking, particularly pork and ribs.

Mesquite: Sweeter and more delicate than hickory, it's a perfect complement to richly flavored meats such as steak, duck or lamb, but be careful as it can overpower.

Oak: Favorite wood of Europe, a mild smoke with no aftertaste. Oak gives food a beautiful smoked color.

Good with red meat, pork, fish and big game.

Pecan: Sweet and mild with a flavor similar to hickory but not as strong. Good for chicken, beef, pork and turkey.

Wood Cooking

Firing up your oven

Your Outdoor Oven will bring years of enjoyment and countless delicious dishes once you have mastered the art of building and maintaining a fire that creates an evenly distributed, high-temperature Cooking Stone. Hint: Invest in a laser thermometer to show you the exact temp inside your Oven.

Start the fire in the Outdoor Oven approximately one hour before cooking. Split wood into small pieces about 10" long by 1/2" thick. Using kindling and newspaper, start a match lit fire within the stainless steel wood caddy in the center of the Cooking Stone. Continue to feed the fire with two or three larger pieces until it becomes well established. At this point, slide the stainless steel wood caddy and fire to the left side of the Outdoor Oven using the Ash Sweep. Hint: it doesn't take much wood to bring the Oven to 370°C on the thermometer.

Close the Outdoor Oven door, vented enough to keep the flame burning, and continue to add wood as needed. The flame will reach the top of the dome and curve around to the other side; this is normal, just make sure the flames don't come out of the Outdoor Oven opening. The goal is for the Cooking Stone and Dome to absorb the heat.

Once the Cooking Stone reaches between 340°C -385°C you are ready to start cooking.

High Temperature Cooking: When the Oven Stone is between 340°C -385°C , you are at a perfect temperature to cook pizza. Pizzas are placed with the 11.5" Square Peel on the Cooking Stone and take less than 3 minutes. Remember to rotate the pizza, with the 8.5" Round Peel, to ensure even cooking. Hint: A great trick to check if your pizza crust is fully baked, is to lift your pizza (while cooking) with the 8.5" Round Peel. If the pizza folds over the sides of the peel, the crust is not fully cooked.

Medium Temperature Cooking: When the Cooking Stone is between 230°C -315°C , you are at a good temperature to roast meat, vegetables, fish and seafood.

Depending on the dish, you may want to cover it initially to allow it to cook fully before removing the cover for browning. You will also want to rotate the pans and roasts, alternating the side facing the fire.

Grilling: It's a lot of fun and achieves great results, keeping things crisp on the outside but juicy on the inside, thanks to the convection flow of heat in the Oven.

To grill, move the embers to the front- middle of the Cooking Stone, and place a freestanding grill grate over them (a cast iron grill grate with legs works the best). Now cook your steak, vegetables, fish and seafood the way you normally would when using a gas or charcoal grill.

Low Temperature Cooking: When the Cooking Stone is between 160°C -215°C , you are at a good temperature for baking breads, pies and desserts. Generally this is easiest to do after all of your cooking is complete, and by removing all the embers from the Outdoor Oven. Keep in mind that the Outdoor Oven will have to be pre- heated well in order to retain enough heat for cooking without fire. So make sure the Cooking Stone is 260°C or higher for at least 15 minutes before removing all the embers.

Cleaning the oven

Once the Outdoor Oven is cold, use the 11.5" Square Peel and the Ash Sweep to brush the Cooking Stone to remove all the ash and debris. Never extinguish the fire with water. Never use chemical cleaners. If you wish to clean the surface of your Cooking Stone, a damp cloth works best.



Close the oven door to get the oven really hot. Vent it enough to keep the flame burning. Add wood as needed.



Once the Cooking Stone is 340°C or higher, you are ready to start cooking entrees, desserts and pizzas. (Do not overheat the oven.)



Start a match hit fire in the stainless steel wood caddy. Once the fire is well established, push fire to the left side with Ash Sweep.

Thermometer - Clean with warm water, soap and a soft cloth.

Oven - Remove any residual food from the burner with a brush. Do not enlarge burner orifices.

Stainless steel surfaces - Wash with a soft cloth and soapy water. Pay attention to follow the grain of the stainless steel. Do not use detergives with acids, turpentine or xylene. Rinse well after cleaning. Making the steel shine is very easy. Just wash it with soapy water, rinse out with water and dry properly. In case of resistant residuals, you can use a non-metal brush.

HOW TO MAINTAIN UNALTERED THE STAINLESS STEEL

Making the steel shine is very easy. Just wash it with water and soap, rinse out with water and dry properly. In case of resistant residuals, it is possible use a non metal brush.

COLD SEASON

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