

OUTDOOR OVEN I

PREMIUM OUTDOOR OVEN

USE & CARE GUIDE

VD-DR30



CERTIFIED TO ANSI STD
Z21.58-2022 CSA STD 1.6-2022
Outdoor Cooking Appliance



VIDEL™
— U S A —



THIS IS A SAFETY ALERT SYMBOL

When you see this symbol on the fire feature or manual, look for one of the following signal word panels alerting you to the potential for personal injury, death, or major property damage.

TO INSTALLER: Leave this manual with the Outdoor Oven.
TO CONSUMER: Keep this manual for future reference.

⚠ WARNING
 FOR OUTDOOR USE ONLY. NEVER operate the Outdoor Oven indoors or in any enclosed area. Using it in confined spaces can lead to dangerous carbon monoxide buildup, which can cause serious injury or death. Use in areas where proper ventilation is available.

⚠ WARNING
 Do NOT store or use gasoline or other flammable liquids or vapors 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.

⚠ CAUTION
 IMPROPER USE. Use this equipment only for its intended purpose. Misuse or modification of the equipment may result in injury or damage to the equipment.

⚠ DANGER
 FIRE OR EXPLOSION HAZARD. If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

⚠ WARNING
 Avoid touching any part of the Outdoor Oven while it is HOT. Ensure the Oven has cooled down completely before handling to protect yourself from bodily harm.

⚠ WARNING
 FIRE HAZARD. Maintain a clean area around your Outdoor Oven, ensuring it is free from flammable liquids and other combustible materials like mops, rags, brooms, solvents, cleaning fluids, lighter fluid, and gasoline.

**WARNING**

NEVER use the Outdoor Oven in windy conditions.

**WARNING**

NEVER leave the Outdoor Oven unattended.

**WARNING**

FIRE OR EXPLOSION HAZARD. If you smell gas: Shut off gas to the appliance and extinguish any open flame. If odor continues, leave the area immediately. After leaving the area, call your gas supplier or Fire Department.

**WARNING**

Do not use lighter fluid in the Outdoor Oven.

**WARNING**

Keep children and pets away from the Outdoor Oven at all times.

**WARNING**

Only a qualified service technician should handle the installation, repairs, or replacement of parts for your Outdoor Oven. If you lack the necessary expertise, please seek the assistance of a qualified professional contractor or technician to ensure proper and safe maintenance.

**WARNING**

BURN HAZARD. The burners, stone, and surrounding areas become extremely hot during use and can cause burns. Avoid touching these parts while the Outdoor Oven is operating. Always use a covered/gloved hand when operating the Oven. Open it slowly to allow heat and steam to escape safely.

**WARNING**

BURN HAZARD. NEVER lean over an open Oven. Keep clothing and other flammable materials away from the oven. Avoid wearing loose-fitting clothes or long sleeves while using the oven, as certain fabrics can be highly flammable. If ignited, they could cause personal injury or death.

**WARNING**

Always have a fire extinguisher nearby.

**WARNING**

Never try to put out a grease fire with water or any other liquids. This could result in personal injury or death.

**WARNING**

NOT SUITABLE FOR USE BY CHILDREN. Only adults who understand the proper operation and safety precautions for the Outdoor Oven should handle it.

**WARNING**

Never use the Outdoor Oven while under the influence of drugs or alcohol.

**WARNING**

Grease is highly flammable. Always allow hot grease to cool down before handling or disposing of it. Failure to do so could lead to fires or burns.

**WARNING**

The Outdoor Oven is not intended for installation in or on recreational vehicles, portable trailers, boats, or any other moving installation.

IT IS THE RESPONSIBILITY OF THE INSTALLER TO FOLLOW:

- The National Fuel Gas Code, ANSI Z223.1 /NFPA 54, ANSI STD Z21.58,-2022 CSA STD 1.6-2022
- The National Electrical Code, ANSI/NFPA 70

SUPPLY PRESSURE**LIQUID PROPANE SUPPLY PRESSURE:**

Minimum: 8" W.C. 1.99 kPa
Nominal: 11" W.C. 2.73 kPa
Maximum: 14" W.C. 3.48 kPa

NATURAL GAS SUPPLY PRESSURE:

Minimum: 3.5" W.C. .87 kPa
Nominal: 7" W.C. 1.74 kPa
Maximum: 14" W.C. 3.48 kPa

**CALIFORNIA PROP 65 WARNING**

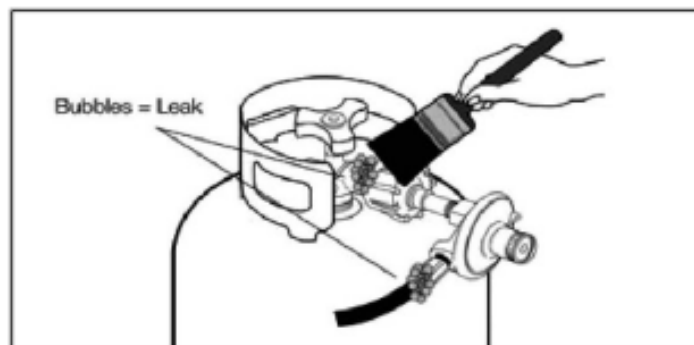
This product can expose you to chemicals including Lead and Lead Compounds, which are known to the state of California to cause cancer, and Carbon Monoxide, Lead and Lead Compounds which are known to the state of California to cause birth defects or other reproductive harm. For more information go to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

- Finding and/or fixing a gas leak is NOT a “DO-IT-YOURSELF” procedure - ONLY USE A PROFESSIONAL.
- NEVER USE THE OUTDOOR OVEN WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS INCLUDING ALL OF THE VALVES, FITTINGS, LINES ETC. (ALL GAS CONNECTIONS SHOULD BE CHECKED).
- WARNING: DO NOT USE OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION AND BODILY HARM.
- DO NOT SMOKE WHILE PERFORMING THE LEAK TEST. Any open flame will ignite the gas.
- Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use. Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by VIDEL GRILL.

CHECKING FOR GAS LEAKS:

Perform a leak test before each use. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test. As a safety precaution, remember to always leak test your appliance outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

- Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.
- Make sure all the control knobs are in the OFF position.
- Turn on the gas:
 - On Natural Gas systems, turn the main feed valve to the appliance.
 - On LP systems, turn the cylinder valve knob counter clockwise one turn to open.
- Apply the leak-testing solution by spraying it on joints of the gas delivery system. This includes all valves, pipe connections, joints, lines, and every point from the gas source to the burners.
- Emerging bubbles in the soap solution or and/or if there is a faint gas smell (gas typically has an egg smell) indicates that a leak is present. Do not attempt to ignite the side burner.
- Turn all control knobs back to the full OFF position.



- All gas connections should be made by a professional qualified technician and in accordance with local codes and Ordinances. The 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, or CAN/CGA-B149.1, Natural Gas Installation Code or CAN/CGA-B149.2, Propane Installation Code.
- The outdoor cooking gas appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi (3.5 kPa).
- The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- Check the rating label on the left hand outside of the unit.
- Do not twist the gas supply hose.
- Before each use, visually inspect the gas supply hose for cracks, cuts or excessive wear. Replace the hose if necessary. Check for gas leaks before each use.
- Gas Specifications: A Natural Gas appliance requires natural gas to operate; an LP appliance requires liquid propane gas to operate.
- Never connect the appliance to an unregulated gas supply line. Appliances operated without a regulator are unsafe and will not be serviced until installed properly and safely. Unsafe operation without a gas regulator will void the warranty of the appliance.
- Appliances operated with NG (natural gas) must be installed with the NG regulator supplied with the unit and set to 4.0" water column pressure.
- Appliances operated with LP (liquid propane) gas must be installed with an LP regulator set to 11" water column pressure.
- Please contact your dealer and use a licensed contractor or installer to convert your appliance to the different gas type.
- CHECK TO ENSURE THAT THE GAS SUPPLY HOSE DOES NOT COME IN CONTACT WITH ANY HOT SURFACE, SHARP OR ROUGH EDGES OF THE Side burner OR OUTDOOR KITCHEN CONSTRUCTION. DO NOT KINK THE GAS LINE WHEN INSTALLING.
- Apply the leak-testing solution by spraying it on joints of the gas delivery system. This includes all valves, pipe connections, joints, lines, and every point from the gas source to the burners.
- Emerging bubbles in the soap solution or and/or if there is a faint gas smell (gas typically has an egg smell) indicates that a leak is present. Do not attempt to ignite the side burner.
- Turn all control knobs back to the full OFF position.

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FEATURES & SPECIFICATIONS

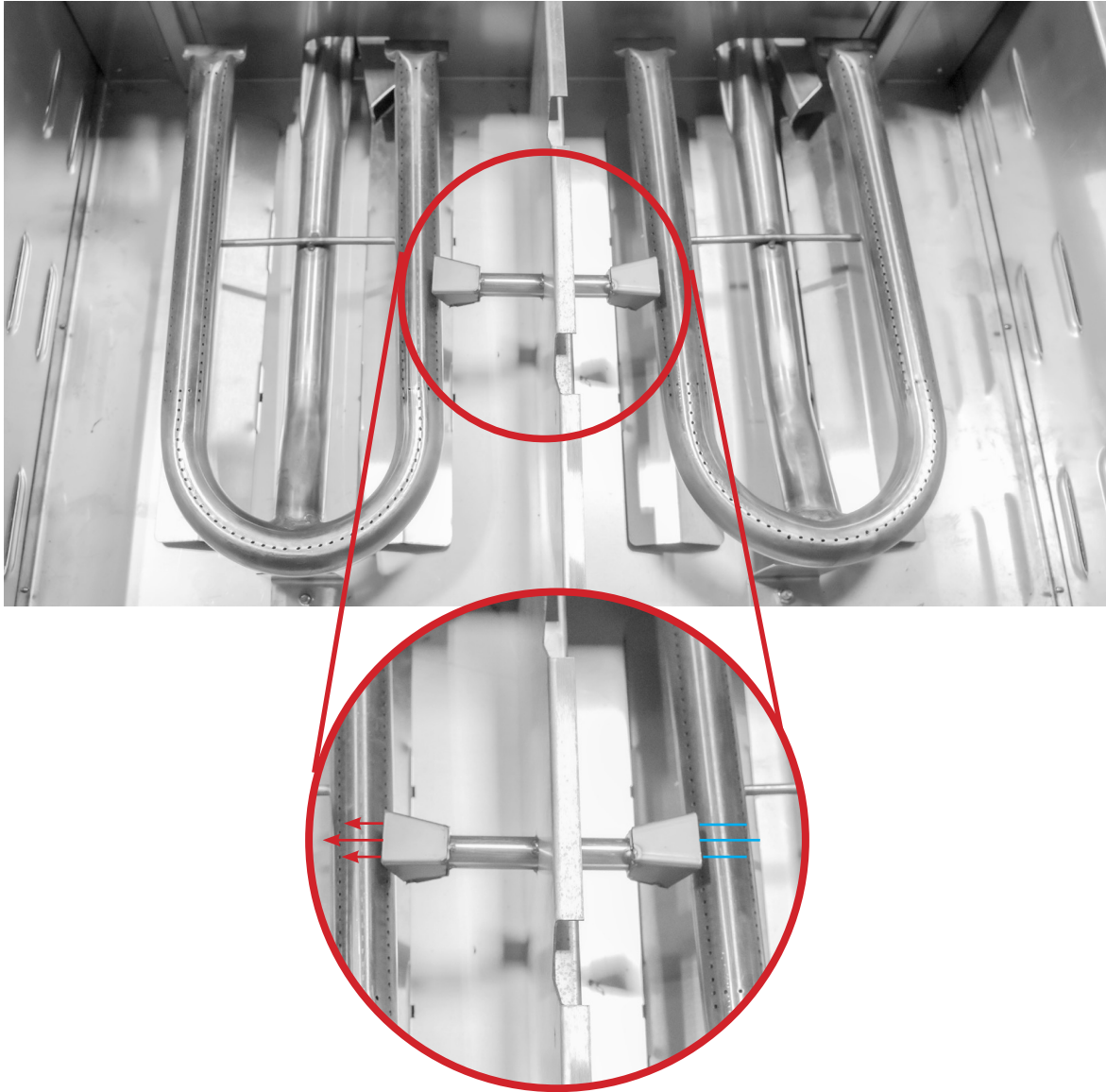


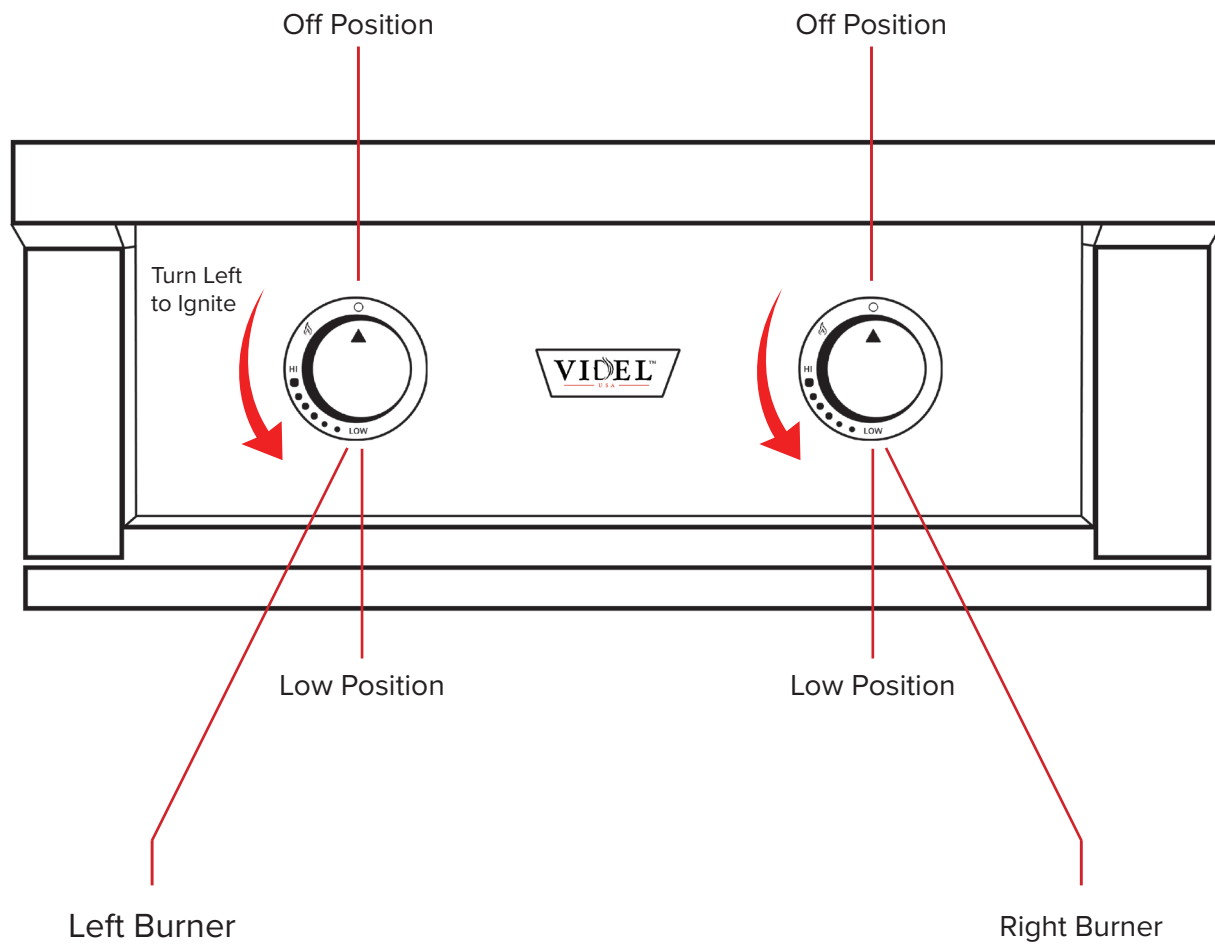
SPECIFICATIONS

Product Name	<i>Outdoor Oven I</i>
Part Number	VD-DR30
Total Cooking Area	495 sq. Inches
Temperature Range	250°F - 700°F
Dimensions	(H) 41" x (W) 30" x (D) 27 1/4"
Material	304 Stainless Steel
BTU	36,000

CARRY-OVER TUBE

Your Outdoor Oven comes equipped with our innovative **Carry-Over Tube**. The carry-over tube simplifies startup by ensuring a smooth ignition process. Once one burner is lit, the carry-over tube delivers the perfect air-to-fuel mixture, allowing the remaining burner to ignite automatically and efficiently.

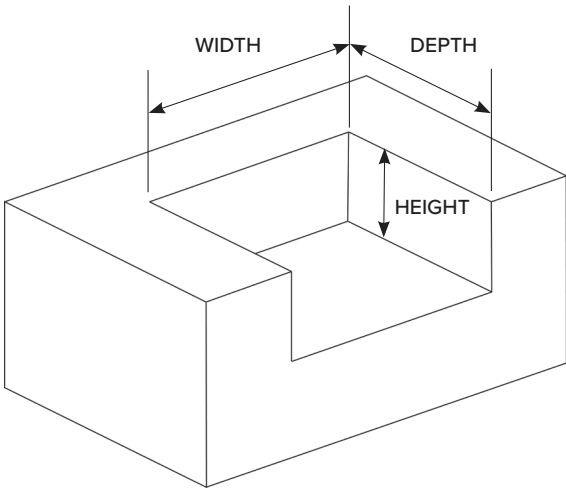
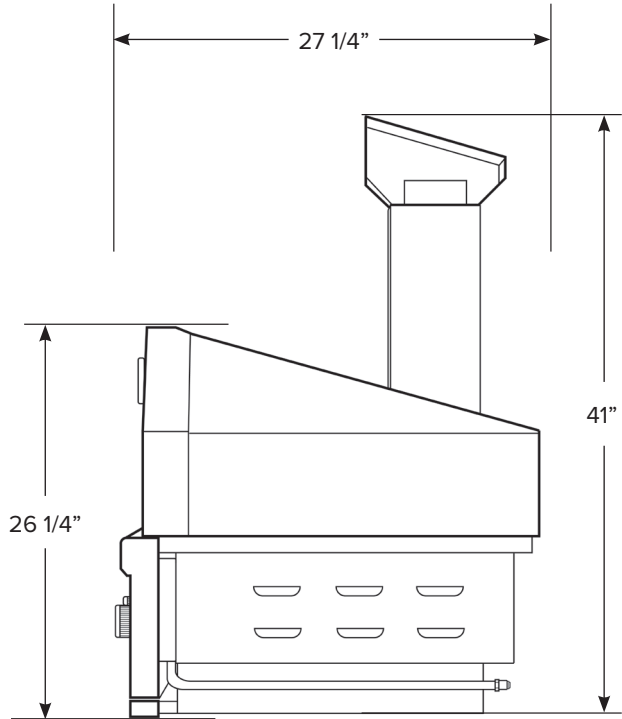
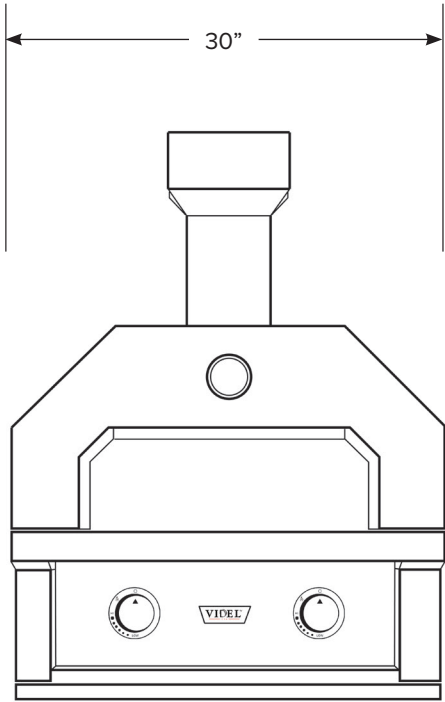




HOW TO IGNITE:

Push and turn the burner control knob to the left. Wait for 3-5 seconds until you hear a “click” to ignite. Always turn to the “OFF” position when finished.

CUTOUT DIMENSIONS



CUTOUT

Height	11 3/4"
Width	28 3/4"
Depth	24 1/4"

**WARNING**
FOR OUTDOOR USE ONLY. Do not install the Outdoor Oven into any combustible material.

CLEARANCE REQUIREMENTS

This gas appliance is designed to be used for **OUTDOOR USE ONLY!** Do not position the Outdoor Oven under an overhead surface or in any combustible material.

GENERAL SAFETY REQUIREMENTS

This gas appliance must be installed in accordance with all local and state codes inspected by your local city & fire department. This is not an indoor appliance. **FOR OUTDOOR USE ONLY!** Do not install into any combustible material.

1. If you are going to use **Liquid Propane**, place Air Vents in the bottom of your BBQ Island - Propane is heavy and sits lower to the ground.
2. If you are going to use **Natural Gas**, place Air Vents at the top of your BBQ Island - Natural Gas is lighter and raises.
3. Check all connections for leaks - use soapy water solution and a brush. Never use an open flame to test for gas leaks.
4. When choosing an area for the Outdoor Oven consider exposure to wind, traffic paths, and length of the gas supply line.

CLEARANCE

The minimum clearance from the SIDES and BACK of the Outdoor Oven is 14”.

OVERHEAD STRUCTURE

Any structure built above the gas appliance, like an outdoor patio roof, has to have a minimum of “two” adjacent sides which are open with outside exposure.

COMBUSTIBLE MATERIAL

Combustible material is any material of a building or structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant, or painted/plastered surface.



WARNING

BODILY INJURY. Failure to maintain required clearances creates a fire hazard that may result in property damage or serious personal injury.



WARNING

This outdoor appliance is not approved to be installed inside any enclosed area or on any recreational vehicles and/or boats.



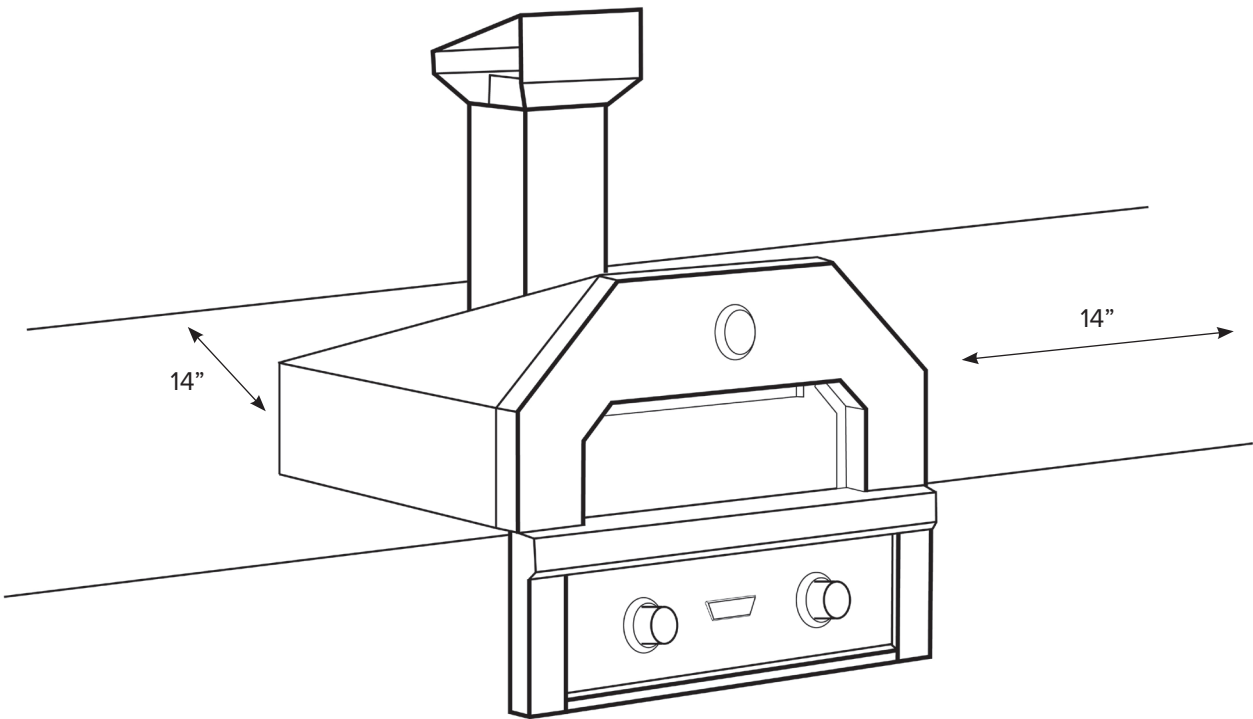
WARNING

All Videl Grills appliances must have a minimum of two air-flow vents, either in an elevated position for Natural Gas or Lowered Position for Liquid Propane. Failure to abide may void warranty.

CLEARANCE REQUIREMENTS

CLEARANCE

Sides & Back	14"
Overhead	60" (5')



WARNING

FOR OUTDOOR USE ONLY. Do not install the Outdoor Oven into any combustible material.

REMOVING THE SHIPPING NUT

Both oven burners are secured with a shipping nut. This is designed to keep the burners in place during transit but can be removed when installing.



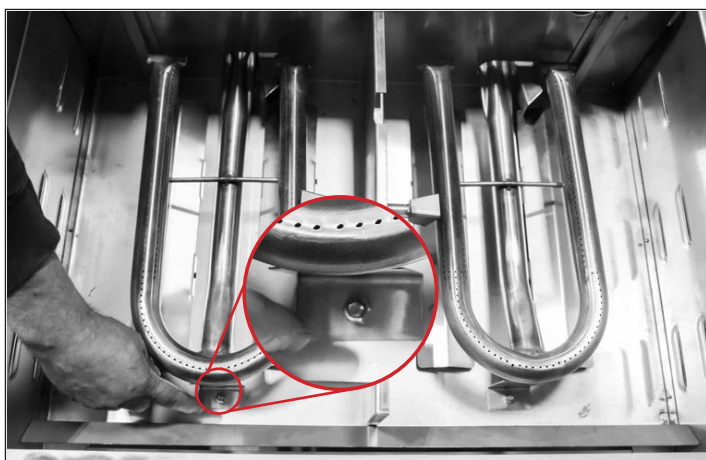
1. REMOVE THE FLUE COVER

Once you've removed the Oven Body (with the help of another person), remove the Flue Cover located on the back of the Griddle Plate.



2. LIFT THE GRIDDLE PLATE

With the help of another person, lift the Griddle Plate off to gain access to the Burners.

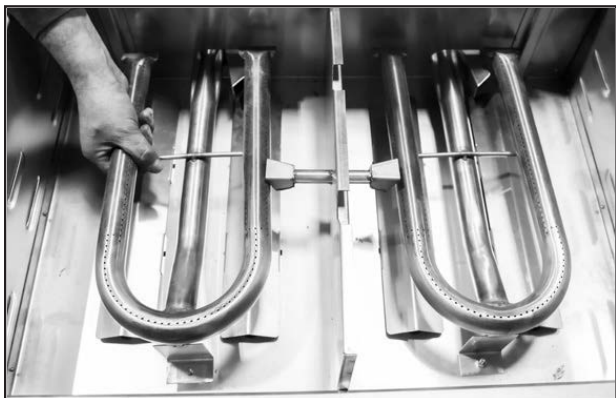


3. REMOVE THE SHIPPING NUT

Locate the shipping nut at the ends of both burners and remove them.

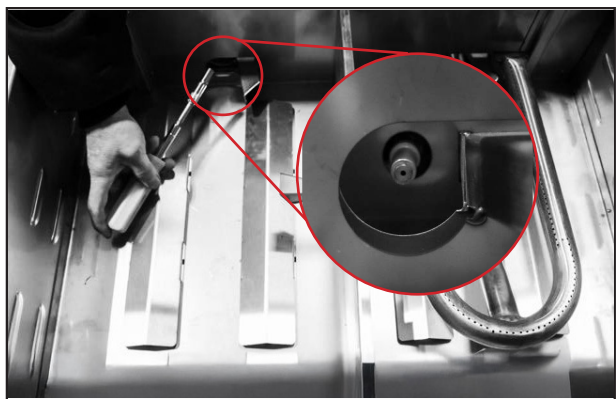
CONVERTING FROM NG TO LP ORIFICE

Your Outdoor Oven is set up for natural gas (NG) by default. To use propane, continue with the following steps:



1. REMOVE THE BURNERS

To remove the burners, carefully pull and lift each burner.



2. IDENTIFY THE NG ORIFICE

Locate the orifice at the front of the oven.



3. REMOVE THE NG ORIFICE

Locate the orifice at the front of the oven.
Use a **1/4" socket** to remove the NG orifice.



4. INSTALL THE LP ORIFICE

Replace the NG orifice with the LP orifice, ensuring that it is properly fitted into place.



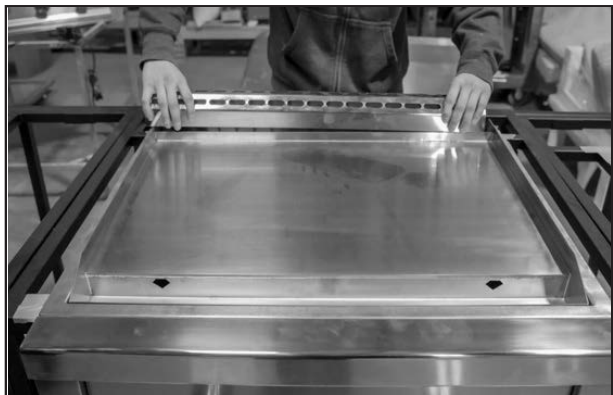
5. REASSEMBLE THE BURNERS

Once the orifices been swapped and adjusted appropriately, gently place the burners back into their original positions.



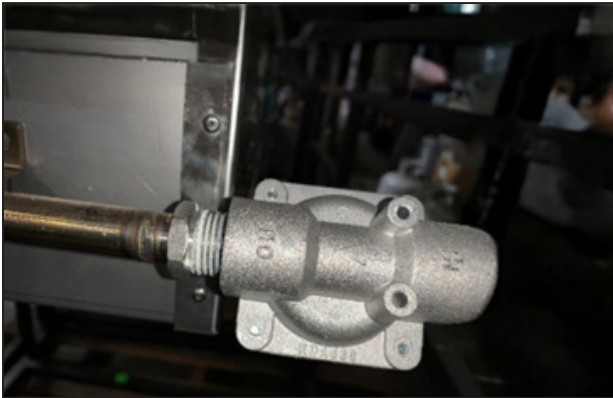
6. REASSEMBLE GRIDDLE PLATE

With the help of another person, reassemble the Griddle Plate.



7. REASSEMBLE THE FLUE COVER

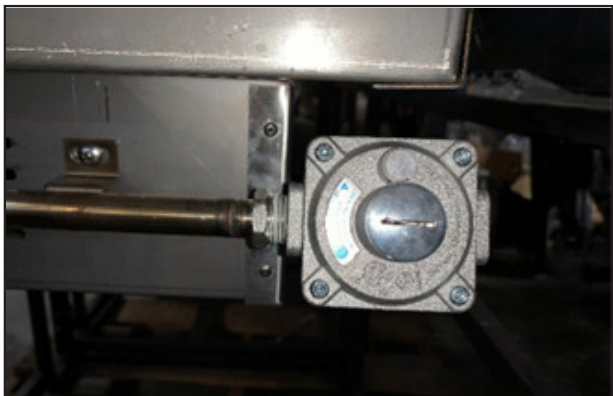
Once you've reassembled the Flue Cover you can then reassemble the Oven Body.



1. LOCATE THE MANIFOLD PIPE

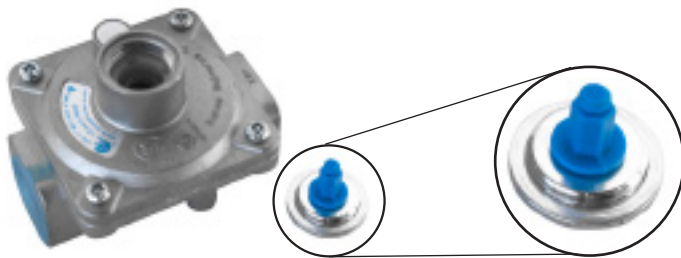
Locate the manifold pipe on the side of the oven and note the direction of the gas flow on the regulator:

“IN” - “OUT”

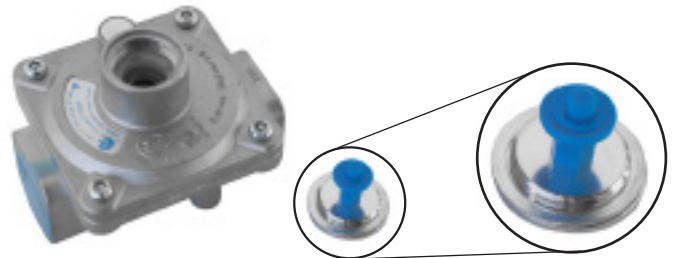


2. UNSCREW THE REGULATOR CAP

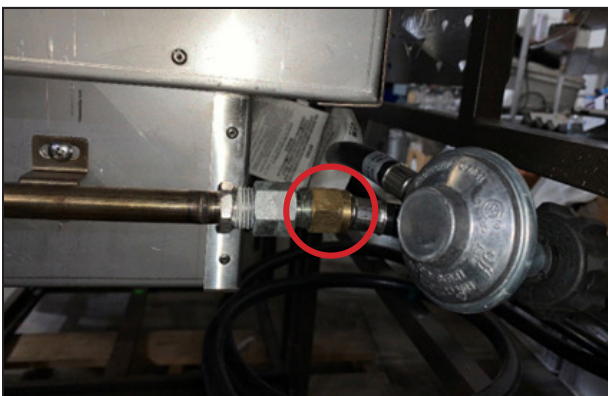
Unscrew the regulator cap and adjust based on your gas type (See figures below).



Natural Gas Ready



Propane Ready

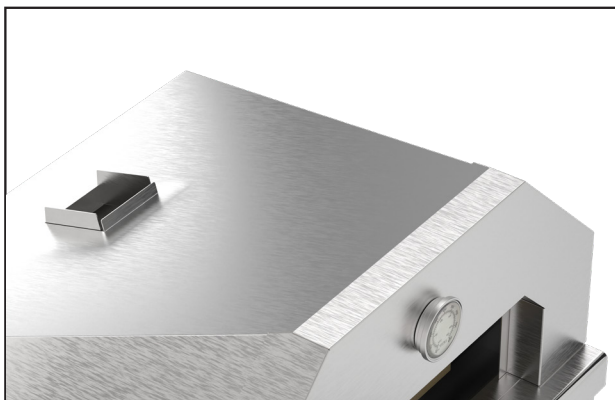


4. ATTACH REGULATOR ATTACHMENT

For Propane use, attach a 1/2" O.D. flared fitting with 1/2" FIP to manifold pipe, then attach the regulator hose.

Once you have replaced the orifice, mark your rating plate from NG to LP.

ATTACHING THE FLUE TO THE OVEN



1. LOCATE THE FLUE EXHAUST PORT

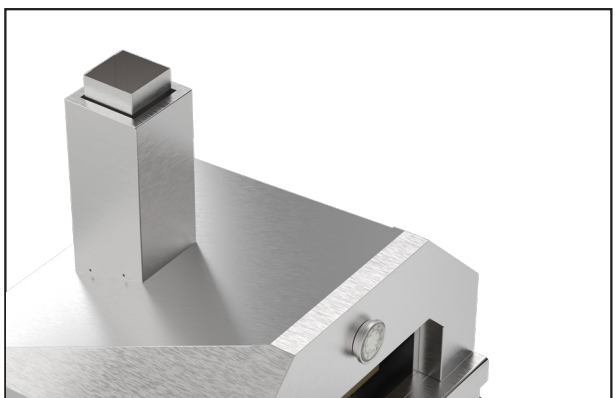
Begin by locating the flue exhaust port on top of the oven. This is the designated opening where the flue will be installed.



2. POSITION THE INNER FLUE CASING

Place the inner flue casing directly over the port.

Using the provided screws, secure the inner flue casing to the exhaust port with two screws on each side.



3. POSITION THE OUTER FLUE CASING

Place the outer flue casing directly over the inner flue casing.

Using the provided screws, secure the outer flue casing to the inner flue casing with two screws on each side.



4. ATTACH THE FLUE CAP

Position the flue cap directly on top of the flue so that the fins of the cap fit securely in-between the inner and outer casing.

TYPES OF PROPANE TANKS

Propane tanks are mainly used alongside stoves, water heaters, side burners, generators, and welding equipment. These bottles or metal cylinders contain propane, a type of alkaline gas that has been compressed and transformed into liquid form. Transporting, storing, and using propane safely can only be possible if it is held inside tanks or containers. Since propane has various applications, many types of tanks are being used as propane containers. Below are some common examples.

LARGE CAPACITY TANKS

Propane is delivered to your home as a very cold liquid and is pumped into a specially designed storage tank (Fig.A). The liquid changes to gas before it leaves the tank. Propane tanks are typically painted white or silver to reflect heat and prevent the pressure inside the tank from getting too high.

If you have an underground tank, only the cover (Fig.B) will be visible above ground.

1. The cover on top of the tank protects several components from weather and physical damage.
2. The tank shut-off valve, which you can close to stop the flow of propane to your home in case of a leak or other emergency.
3. The regulator, which controls the pressure of the propane gas coming out of the tank.
4. The safety relief valve, which will pop open automatically if the pressure inside the tank gets too high.
5. The valve will close again when the pressure returns to normal.



Propane flows from your tank to your home through pipes, most of which run underground. You may also have a secondary pressure regulator on an outside wall of your home to further adjust gas pressure. A shut-off valve in each pipe can be closed to stop gas flow to an individual appliance. An appliance connector is the final segment in the gas piping system. This specially designed flexible tube is typically two or three feet long, and carries gas from a pipe to the back of an appliance.

MEDIUM CAPACITY TANKS

Any L.P. Gas supply cylinder used with this Outdoor Oven must be approximately 12 inches diameter and 18 inches high. The maximum fuel capacity is 80% and is approximately 20 pounds of propane. The L.P. Cylinder must have a shut-off valve terminating in a Type 1 L.P. A Type 1 compatible cylinder with a Type 1-cylinder valve has a back-check valve which does not permit gas flow, until a positive seal has been obtained.

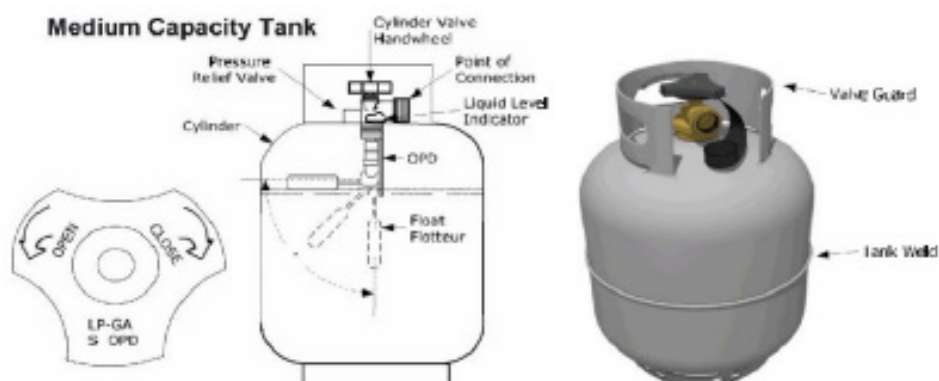
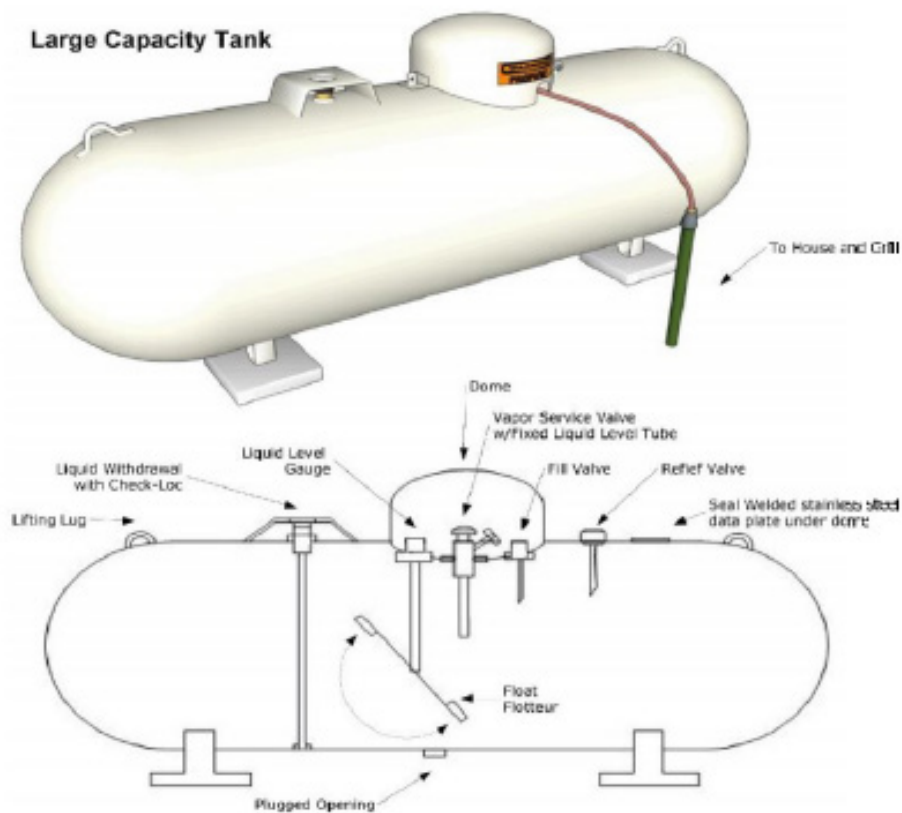


WARNING

If you have a side yard propane tank, you **MUST** have additional Medium Pressure Regulator located on the Oven.

LP TANK FILLING

- Use only licensed and experienced dealers.
- LP dealer must purge tank before filling.
- Dealer should NEVER fill LP tank more than 80% LP tank volume. Volume of propane in tank will vary by temperature.
- A frosty regulator indicates gas overfill. Immediately close LP tank valve and call local LP gas dealer for assistance.
- Do not let liquid propane (LP) gas escape into the air. This is dangerous.
- To remove gas from LP tank, contact an LP dealer or call a local fire department for assistance.
- Search for the nearest certified propane dealers in the telephone directory or online under “Gas companies.”



HOSE AND REGULATOR

The Type 1 connection system has the following features:

- The system will not allow gas to flow until a positive connection has been made.
- **NOTE:** The cylinder control valve must be turned off before any connection is made or removed. The system has a thermal element that will shut off the flow of gas in the event of a fire.
- The system has a flow limiting device which, when activated, will limit the flow of gas to 10 cubic feet per hour.
- Never use the Outdoor Oven without leak testing.

NOTE: Propane vapors are heavier than air. For this reason, they may accumulate in low-lying areas such as basements, crawl spaces, and ditches, or along floors. However, air currents can sometimes carry Propane vapors elsewhere within a building.

LP GAS SUPPLY CONNECTION AND DISCONNECTION

1. The tank valve should be in the “OFF” position. If not, turn the knob clockwise until it stops.
2. Make sure all burner valves are in the “OFF” position.
3. Always connect the gas supply regulator as follows: Insert the regulator inlet into the tank valve and turn the coupling nut clockwise until the coupler tightens up. Do not over tighten the coupler. Turn the main tank valve on and turn the burner control valves on the unit to the “HIGH” position for about 10 seconds to allow the air in the system to purge before attempting to light the burners.

LP TANK DISCONNECTION

1. Turn the burner valves off.
2. Turn the tank valve off (turn clockwise to stop).
3. Detach the regulator assembly from the tank valve by turning the quick coupling nut counterclockwise.

NATURAL GAS SAFETY

Your Outdoor Oven is shipped as a **NATURAL GAS** appliance.

NATURAL GAS INSTALLATION

- It is recommended that your **"ON-OFF"** shutoff valve be installed at the gas supply source.
- When testing for gas leaks, turn off your Outdoor Oven.
- Make sure the factory supplied **REGULATOR** is used on your Outdoor Oven.



GAS CONVERTIBLE REGULATOR:

Your Outdoor Oven comes ready in NATURAL GAS - if you wish to convert your gas type please follow the instructions on pages 13-14.



WARNING

Gas valves are preset at the factory to operate on Propane and Natural Gas. If you wish to convert to a different gas type, be sure to contact your side burner dealer, licensed plumber or authorized service center for further details. Failure to properly convert a unit can cause serious injury to yourself and/or others.



WARNING

Always turn knobs OFF before installing gas lines, or making any connections and disconnections of supply hoses.

PROPANE TANK CONNECTION

NOTE: Before connecting the Oven to a gas source, make sure that the control knobs are in the “OFF” position. Verify the type of gas supply to be used, either Natural Gas or LP.

NOTE: The Outdoor Oven is shipped in NG.

All pipe sealants must be an approved type and resistant to the actions of LP gas. Never use pipe sealant on flare fittings. The installation of this appliance must conform with local codes or, in the absence of Local codes, with either 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 1192M, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

LP TANK REMOVAL, TRANSPORT, AND STORAGE

- Turn off all control knobs and the LP tank valve. Turn coupling nut counterclockwise by hand only - do not use tools to disconnect. Lift LP tank wire upward off LP tank collar, then lift LP tank up and off of support bracket. Install safety cap onto LP tank valve. Always use cap and strap supplied with valve. Failure to use safety cap as directed may result in serious personal injury and/or property damage.
- A disconnected LP tank in storage or being transported must have a safety cap installed. Do not store an LP tank in enclosed spaces such as a carport, garage, porch, covered patio or other buildings. Never leave a LP tank inside a vehicle which may become overheated by the sun.
- The cylinder must be arranged for vapor withdrawal. It must also include a collar to protect the cylinder valve. A safety relief device having direct communication with the vapor space of cylinder must be provided. This will expel high pressure gas if the cylinder is overfilled or overheated which could result in fire or explosion.
- All L.P. Gas cylinders used with this appliance shall be constructed and marked in accordance with the specifications for L.P. Gas cylinders of the U. S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and shall be provided with a listed overfilling prevention device.
- Read labels on the L.P. Gas Supply Cylinder.
- New cylinders are always shipped empty for safety.
- Allow only qualified L.P. Gas dealers to fill or repair your L.P. Gas supply cylinder.
- Inform the gas dealer if it is a new or used cylinder to be filled.
- After filling, have the gas dealer check for leaks and to see that the relief valve remains free to function.

OVEN START UP

DO NOT use indoors - this gas appliance is intended to be used for OUTDOOR USE ONLY! Your surroundings should be kept clean and free from flammable combustible materials.

1. Make sure the gas supply is on.
2. Push the burner knob in and slowly rotate counter-clockwise to the high position.
3. You will hear a loud click as the electronic lighter produces a spark. Listen for the sound of the gas igniting. If the burner does not light on the first try, repeat immediately.
4. If the burner does not light in 5 seconds then wait five minutes until the gas clears before attempting to light it again. Repeat the procedure or try the manual lighting procedure below.
5. Upon successful lighting, repeat the process on the other burner you wish to light.
6. To shut off the burners, rotate the knob and turn to the OFF position.
7. It is normal to hear a popping sound when the burners are turned off.

OVEN START UP (MATCH LIT)

1. Make sure the gas supply is on.
2. Push the burner knob in and slowly rotate counter-clockwise to the high position.
3. **KEEP YOUR FACE AS FAR AWAY AS POSSIBLE WHEN LIGHTING WITH A MATCH.** Use a long fireplace match or butane log lighter and insert the match through the **two diamond shape holes** located on the griddle plate.

NOTE: Once you see a flame you can release the knob.

4. If the burner does not light in 5 seconds then wait five minutes until the gas clears before attempting to light it again.

SHUTTING DOWN THE OUTDOOR OVEN

1. To shut off the burners, rotate the knob and turn to OFF.



KNOB POSITION:
OFF



KNOB POSITION:
HIGH FLAME



KNOB POSITION:
LOW FLAME

WARNING

Do not leave the Outdoor Oven unattended while cooking. Use caution while using the Oven - surfaces may be hot.

WARNING

Never try to put out a grease fire with water or any other liquids. This could result in personal injury or death. Always have a fire extinguisher nearby.

WARNING

Grease is highly flammable. Always allow hot grease to cool down before handling or disposing of it. Failure to do so could lead to fires or burns.

PREHEATING THE OVEN

After lighting, the Oven will require a **minimum of 20 - 30 minutes** of preheat time to come up to cooking temperature. Feel free to adjust the preheat time depending on your specific cooking needs or desired heat levels.

During the preheat process, make sure to keep the oven doors closed to retain heat and ensure even preheating.

ROTATING YOUR FOOD

Although the provided pizza/cooking stone is not required when cooking, it is **highly recommended**. Cooking without the stone can potentially result in burned food or uneven cooking.

To ensure your food cooks evenly, rotate it every **2-4 minutes** while it's in the oven. This helps prevent one side from cooking faster than the other. However, feel free to adjust the rotation intervals based on your specific recipe and cooking preferences.

Keep the oven **open while cooking** to prevent food from burning.

MONITORING TEMPERATURE

It is recommended to use an oven thermometer to track the internal temperature more accurately. This ensures you are cooking at the desired heat level, especially for recipes requiring precise temperature control.

CLEANING THE OVEN

Your oven should be cleaned after each use to maintain the overall appearance and life of your appliance. When cleaning the Oven, use a nonabrasive stainless steel cleaner and apply with a soft-lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing cham-
ois. Always follow the grain of stainless steel. Baked-on residue can be removed using a mild abrasive pad with stainless steel cleaner. Do not use steel wool. It is normal for certain areas of the stainless steel to discolor due to intense heat given off by the burners.

CLEANING THE GRIDDLE PLATE

Cleaning the griddle plate regularly is essential to maintain its performance and longevity. Proceed with the following steps to clean the griddle plate effectively:

1. ALLOW THE GRIDDLE TO COOL SLIGHTLY

After cooking, let the griddle cool down until it's warm but not too hot to touch.

2. SCRAPE OFF FOOD RESIDUE

Use a griddle scraper or a flat metal spatula to gently scrape away grease and food particles. Avoid using abrasive tools that can scratch the surface.

3. ADD WATER

Pour a small amount of warm water onto the surface while the griddle is still warm to help loosen stuck-on food.

For tougher grease, add a few drops of dish soap to the water.

4. SCRUB GENTLY

Use a griddle cleaning pad or a soft-bristled brush to scrub the surface.

Avoid using harsh scouring pads to prevent damage.

5. WIPE CLEAN

Use a damp cloth or paper towel to wipe away loosened debris and water. Repeat as necessary until the surface is clean.

6. DRY THOROUGHLY

Dry the griddle plate thoroughly with a clean towel to prevent water spots.

“RUST” MARKS

Stains on stainless steel are rarely caused by the steel itself rusting. Similar marks can appear on porcelain and plastic surfaces. These rust marks come from small “ordinary steel” particles that attach to the surface and rust in damp conditions. The most common sources are wire wool scouring pads, carbon steel utensils, and old cast iron pipes.

These stains are superficial and will not damage the griddle. they can usually be removed with a soft damp cloth and a multi-purpose cream cleanser. For tougher stains, a stainless steel cleaner may be needed to restore the surface. To prevent future rust marks, identify and eliminate the source of contamination.

DRIP TRAY

Clean the drip tray after each use. Failure to do so could result in a fire. Once the appliance has cooled completely, remove the tray by pulling it all the way out until it comes free. Clean the tray with hot soapy water and replace ensuring the tray is installed completely in the oven housing.

INSECT CLEANING

Spiders and other insects can nest in the burner, which causes the gas to flow from the front of the burner. This can cause a fire behind the valve panel, damaging the Oven and making the burners unsafe to operate. Inspect the burners before each use. Symptoms of insect nests can include any of the following conditions:

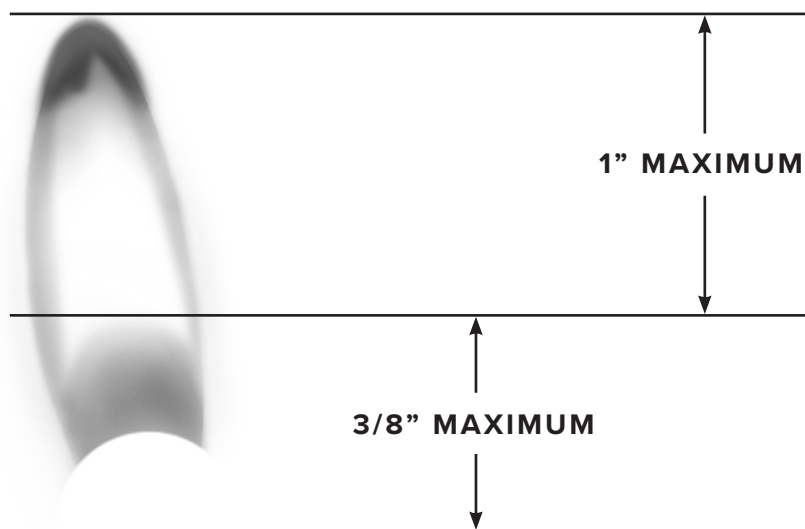
- The smell of gas in conjunction with the burner flames appearing yellow.
- The burners do not reach temperature.
- The burner heats unevenly.
- The burner makes popping noises.

NOTE:

Always wait until your oven is completely cool before cleaning. You should clean your appliance after each use to maintain the overall appearance over the life of your appliance. After the first use, it is normal for your appliance to become discolored in certain areas from the heat produced by the burners.

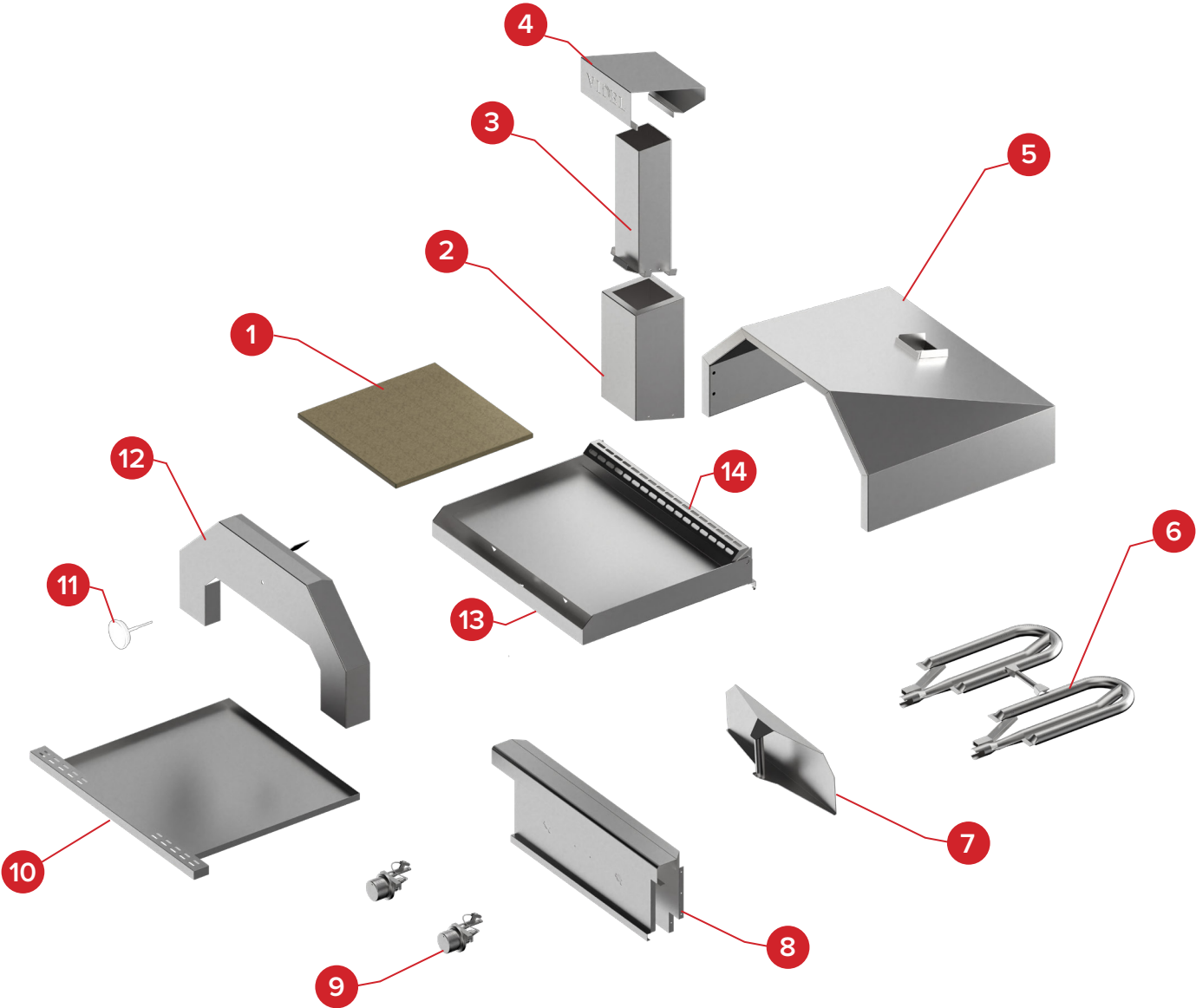
CORRECT FLAME COLOR:

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check if the air adjustment or burner ports are blocked by dirt, debris, or spider webs. If needed, proceed by modifying the air adjustment screw. The amount of air which enters a burner is governed by an adjustable bolt in the inlet. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment.



WARNING

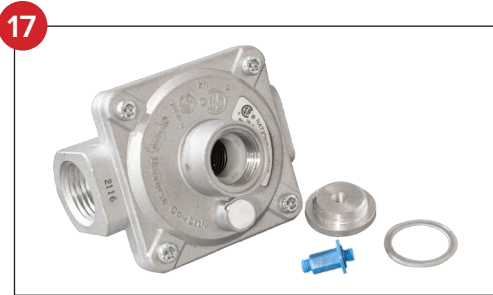
Failure to perform required maintenance will void your warranty.



NG/LP Orifice
DG-GDDNG | DG-GDDL



GAS VALVE
DG-VALVE



CONVERTIBLE GAS REGULATOR
DG-RGUTR

REPLACEMENT PARTS

1	18" x 18" Pizza Stone	VG-STONE
2	Outer Flue Casing	VG-OUTERF
3	Inner Flue Casing	VG-INNERF
4	Flue Cap	VG-CAP
5	Oven Dome	VG-DOME
6	Stainless Steel Burners	DG-GDDBURNER
7	Oven Door	VG-OVENDOOR
8	Griddle Front Panel	VG-FPANEL
9	CoolTouch™ Knobs	VG-COOLKNOB
10	Full Grease Tray	DG-GDDTRAY
11	Thermometer	DG-THERMO
12	CoolTouch™ Knobs	DG-KNOBS
13	Griddle Plate	DG-GDDPLATE
14	Rear Flue Cover	DG-GDDCOVER
15	NG/LP Orifice	DG-GDDNG DG-GDDL P
16	Gas Valve	DG-VALVE
17	Convertible Gas Regulator	DG-RGUTR

TROUBLESHOOTING

PROBLEM	SOLUTION
Oven Is Not Heating up	1. Ensure the gas tank is full and the valve is open.
	2. Ensure burners are clean and free from debris. Clean with a wire brush if necessary.
	3. Low gas pressure or low LP gas cylinder.
Oven takes too long to preheat	1. Preheat the oven with the door on to retain heat.
	2. Ensure the gas pressure is adequate. Adjust regulator if necessary.
	3. Clean and check burners to ensure they are functioning efficiently.
Food is Burning too quickly	1. Use the Control Knob to lower the flame to Medium or Low.
	2. Shorten the cooking time and keep a close eye on your food.
Oven gets too hot	1. Turn Oven off immediately and allow it to cool. Perform a leak test according to procedure on Page 5. If leaks cannot be corrected, call for service before attempting to use the
Uneven Cooking	1. Ensure no food or debris is blocking heat circulation.
	2. Rotate food periodically to ensure even cooking.
	3. Verify that all burners are working and distributing heat evenly.



OUTDOOR OVEN I

PREMIUM OUTDOOR OVEN

WARRANTY INFORMATION

VIDEL USA offers a limited warranty on all of our products to the original purchaser with proof of purchase. Our products are guaranteed to be free from defects in both workmanship and materials for the specified periods below. This warranty is not applicable to products used in commercial or rental applications. Any issues related to rust, corrosion, oxidation, or discoloration due to moisture or overheating are not covered under this warranty, unless such issues render the affected component inoperable. Additionally, this warranty does not include labor or labor-related charges. If warranty parts need to be shipped, customers will be responsible for any associated shipping and handling fees. Thank you for choosing Videl USA.

ONE-YEAR WARRANTY:

VIDEL USA provides a ONE-YEAR WARRANTY on the following Outdoor Oven components: Burners, Regulator, Bezels, Gas Valves, and Knobs. These components are free from any defects in materials and workmanship during normal residential use from the original purchase date. This warranty does not cover damages or malfunctions resulting from neglect, misuse, alterations, accidents, or improper installation, maintenance, or repairs.

LIMITATIONS & EXCLUSIONS:

This warranty applies to Outdoor Ovens purchased and located in the United States and Canada. Coverage begins on the original purchase date and is valid only for the original purchaser. It does not cover grills used in commercial or rental applications, and is intended for residential use only.

To activate the warranty, customers must register the product online at:

www.videlusa.com/warranty-and-policies/

Please note that this warranty does not cover damages resulting from negligence, alteration, misuse, abuse, accidents, natural disasters, loss of electrical power, improper installation or operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages caused by harsh cleaning chemicals. The warranty is not valid for commercial use or for products with altered or removed serial numbers. VIDEL USA will not be liable for any incidental, consequential, special, or contingent damages arising from the breach of this written warranty or any implied warranty.

WARRANTY CLAIM PROCEDURE:

Please contact VIDEL USA Warranty Service Center for factory direct assistance. We are open Monday-Friday 7am-5pm (PST)

Phone Number: (909) 460-5579

Email: support@videlusa.com



SCAN TO
REGISTER
YOUR
PRODUCT
ONLINE

Outdoor Oven I Warranty Information

1-YEAR WARRANTY

Burners
Regulator
Bezels
Gas Valves
Knobs



A DIVISION OF
 **THE OUTDOOR PLUS**
USA MANUFACTURER OF FIRE & WATER PRODUCTS

VIDELTM
— U S A —

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