



COUNTERTOP PIZZA OVEN

OWNERS MANUAL



VG-TPZ031

**READ ALL INSTRUCTIONS BEFORE YOU OPERATE YOUR PIZZA OVEN
SAVE THESE INSTRUCTIONS!**

www.videlusa.com





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WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



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.

SAFETY WARNINGS

ALWAYS READ THE COMPLETE USER MANUAL.

Additional copies of this manual are available on the website www.videlusa.com

CONTACT YOUR LOCAL BUILDING OR FIRE OFFICIALS about restrictions and installation inspection requirements in your area.

A MAJOR CAUSE OF FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACE) TO COMBUSTIBLE MATERIALS. It is of the utmost importance that this product be installed only in accordance with these instructions.

SAVE THESE INSTRUCTIONS



DANGER indicates an imminently hazardous situation which, if not avoided, will result in death or significant injury.



CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate personal injury, or property damage.



WARNING indicates a potentially hazardous situation which, if not avoided, may result in death or significant injury.



WARNING: FOR OUTDOOR USE ONLY. Please note that **VIDEL USA** products are designed for residential use only and are not suitable for commercial purposes. The original purchaser (homeowner) should only use and maintain the pizza oven.



CAUTION: NEVER obstruct the flow of combustion and ventilation air. This could result in carbon monoxide buildup, resulting in injury or death. To reduce the risk of severe or fatal injury from breathing toxic fumes, use only outdoors in an open area with good ventilation.



DANGER: NEVER operate the pizza oven indoors or in enclosed areas, such as a garage, shed, or breezeway. Keep clear of trees and shrubs. The pizza oven is not intended for installation in or on recreational vehicles, portable trailers, boats, or any other moving installation. This could result in carbon monoxide buildup, resulting in injury or death.



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 the use should not be stored in the vicinity of this or any other appliance.



CAUTION: Improper use or modification of this equipment may result in injury or damage to the equipment.



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

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



CAUTION: Avoid touching any part of the Pizza 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 Pizza 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 Pizza Oven in windy conditions.



WARNING: NEVER leave the Pizza Oven unattended. Keep out of reach from children and pets at all times.



WARNING: Only a qualified service technician should handle the installation, repairs, or replacement of parts for your Pizza Oven. If you do not have the necessary expertise, please seek assistance from a qualified professional contractor or technician to ensure proper and safe maintenance.



WARNING: DO NOT use lighter fluid or wood in the Pizza Oven.



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



WARNING: BURN HAZARD. The burner, plate, 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 liquids. This could result in personal injury or possibly death.



WARNING: NEVER use the Pizza Oven while under the influence of drugs or alcohol.



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



WARNING: Grease is highly flammable. Always allow hot grease to cool down before handling or disposing of it. Failure to do so, may result in fires or burns.



WARNING: The Pizza 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.

GAS SAFETY

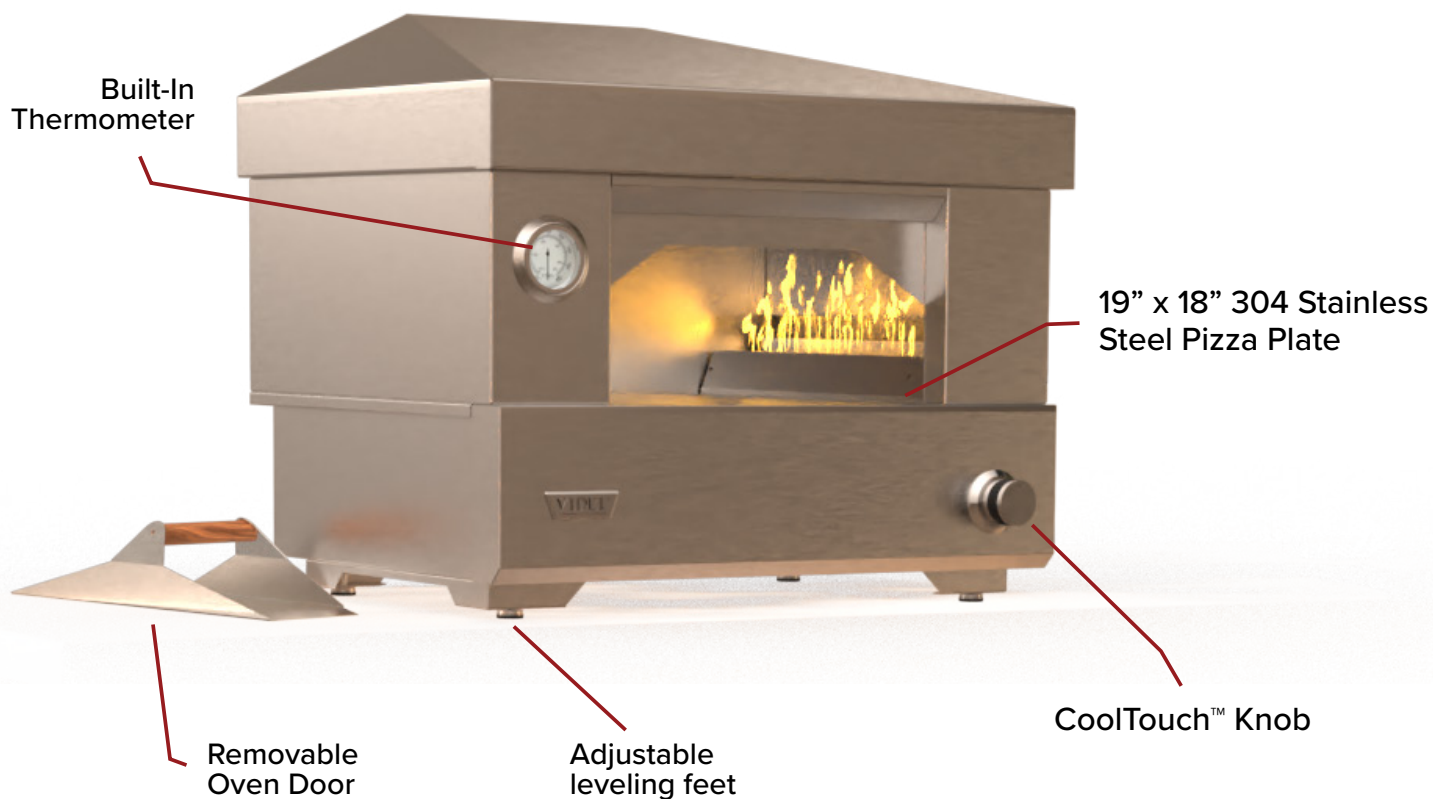
- Finding and/or fixing a gas leak is NOT a “DO-IT-YOURSELF” procedure - ONLY USE A PROFESSIONAL.
- NEVER USE THE OUTDOOR OVEN WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS INCLUDING ALL OF THE VALVES, FITTINGS, LINES ETC. (ALL GAS CONNECTIONS SHOULD BE CHECKED).
- WARNING: DO NOT USE OPEN FLAME TO 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 back, 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 4.0" 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 OUT-DOOR 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 wburner.
- Turn all control knobs back to the full OFF position.

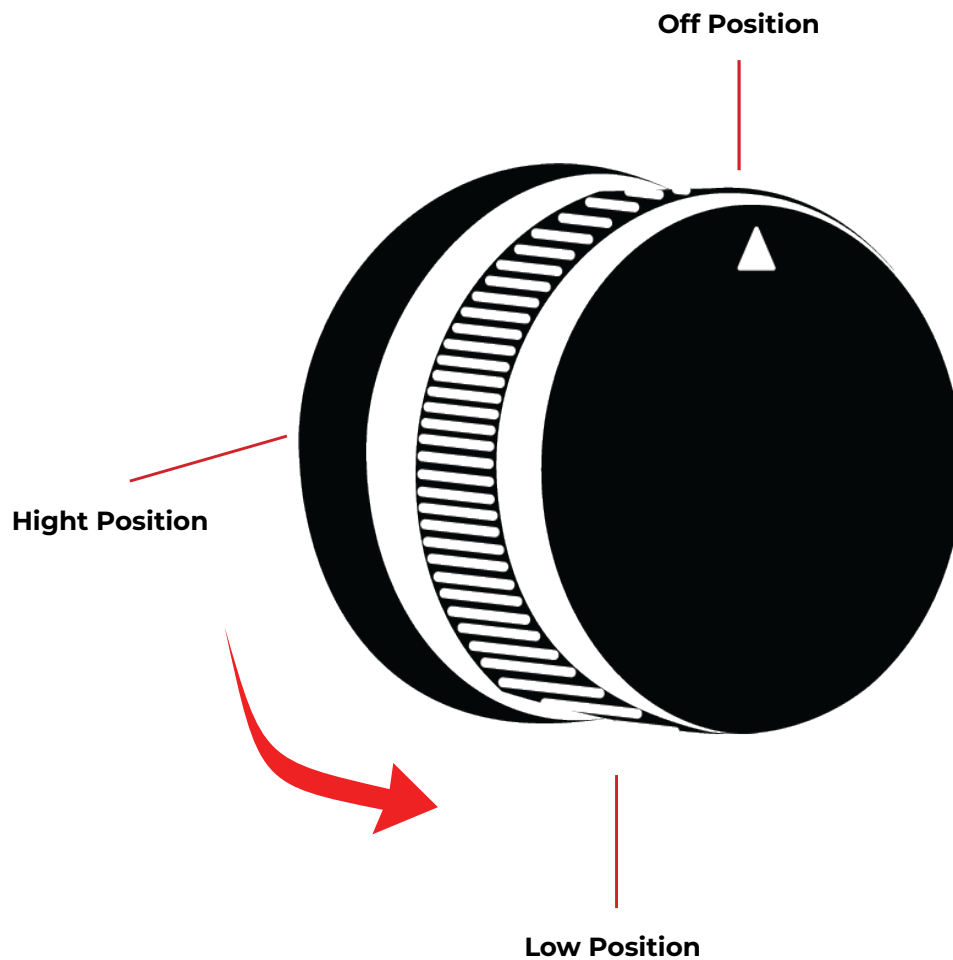
FEATURES & SPECIFICATIONS



SPECIFICATIONS

Product Name	<i>Countertop Pizza Oven</i>
Part Number	VG-TPZ031
Total Cooking Area	342 sq. Inches
Temperature Range	250°F - 700°F
Dimensions	(H) 28" x (W) 30" x (D) 28"
Material	304 Stainless Steel
BTU	31,000

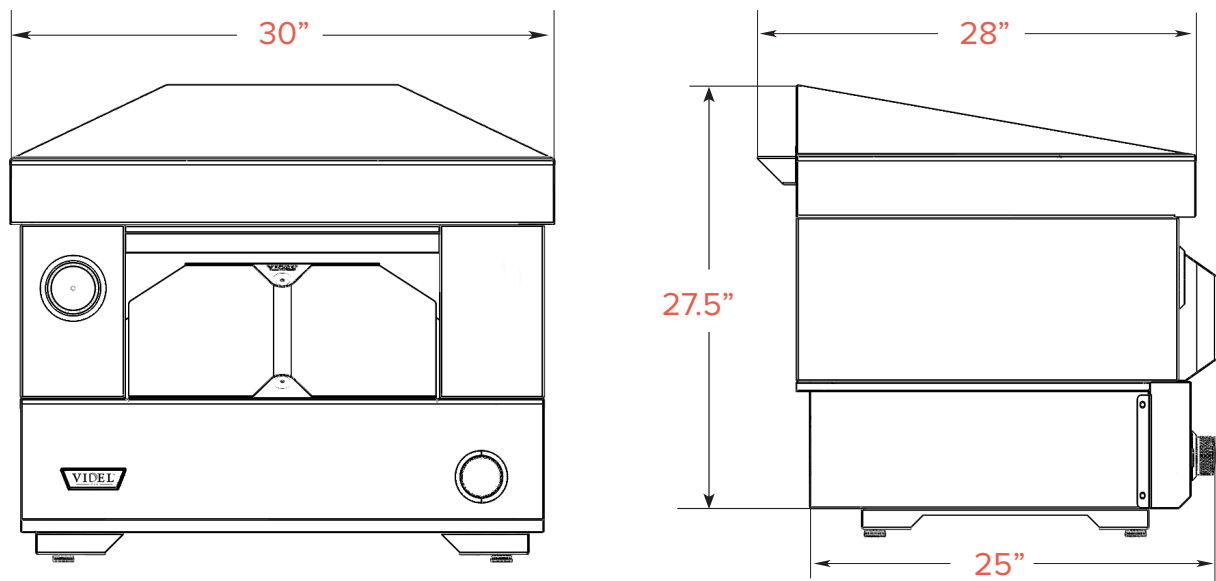
CONTROL SYSTEM



HOW TO IGNITE:

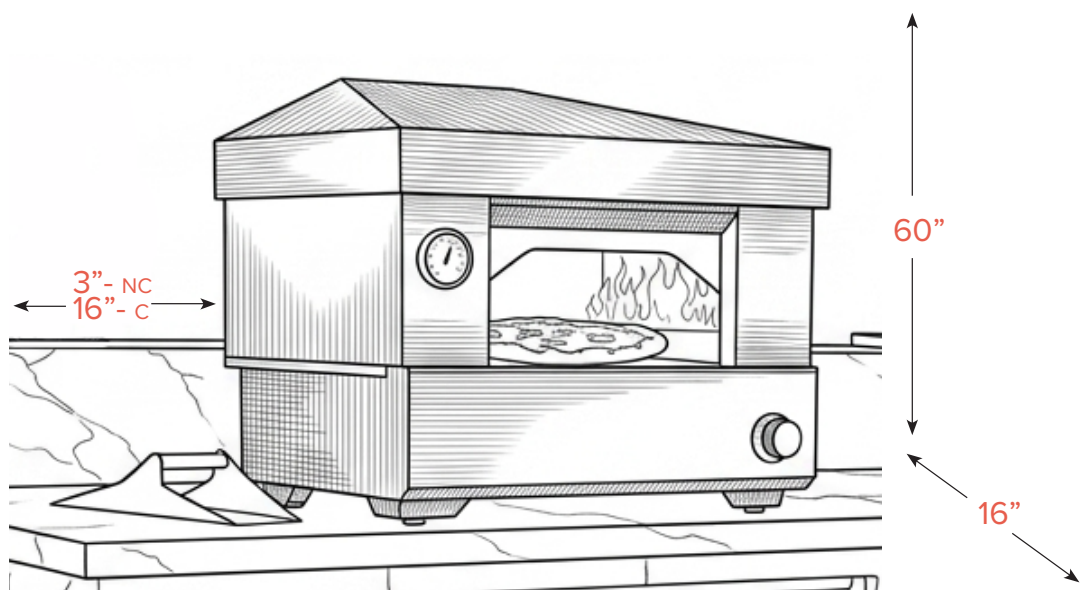
Push and turn the burner control knob to the left. Wait for 3-5 seconds until you hear a “click” to ignite. Always turn to the “OFF” position when finished.

DIMENSIONS



CLEARANCE

Back	16"
Overhead	60"
Side	3" NC / 16" C



WARNING: FOR OUTDOOR USE ONLY. Adhere to the proper clearances for both non-combustible (NC) & combustible (C).

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, air vents are in the bottom of your Pizza Oven - Propane is heavy and sits lower to the ground.
2. If you are going to use Natural Gas, air vents are 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 Pizza Oven consider exposure to wind, traffic paths, and length of the gas supply line.

CLEARANCE

Use the table to the left to determine MINIMUM CLEARANCES.

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.



CAUTION: Improper use or modification of this equipment may result in injury or damage to the equipment.



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



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

ACCESSORIES



GRILL GLOVE



THERMOMETER



PIZZA CUTTER



CUTTING BOARD



PIZZA PADDLE



KNIFE

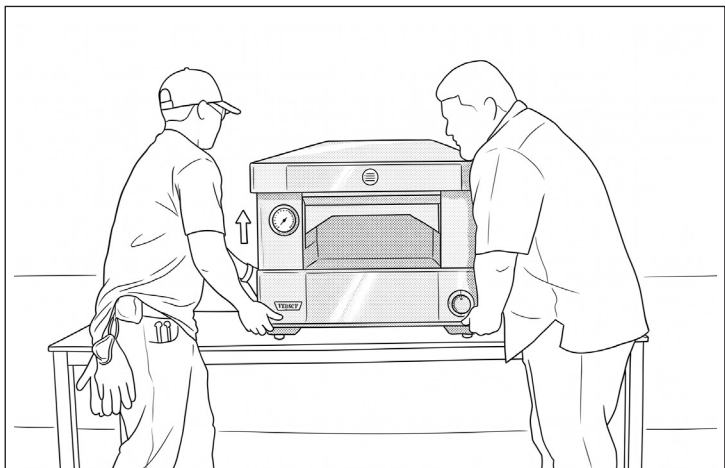


WARNING: FOR OUTDOOR USE ONLY. Do not install the Outdoor Oven into any combustible material.

UPON DELIVERY

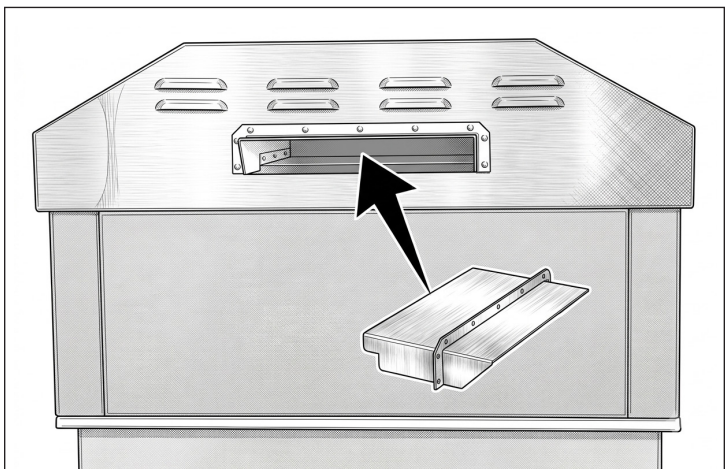
SOME INSTALLATION IS REQUIRED

Ensure your Countertop Pizza Oven is right side up at all times, even when still inside the box. You will need to install the Flu Exhaust.



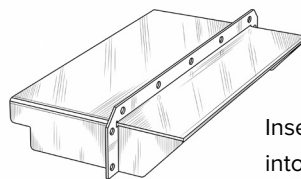
1. UNBOX

Once you've removed the Oven Body (with the help of another person), from the packaging, place it on a surface that adheres to the clearance dimensions.

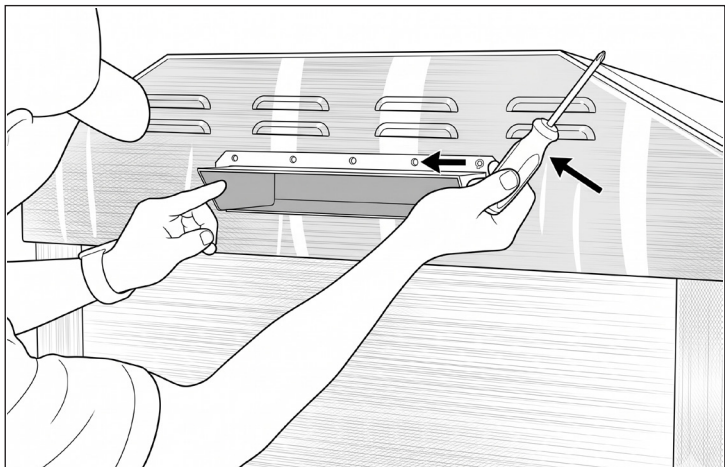


2. PLACEMENT

Place the Flu Exhaust in the cutout in the center back of the Pizza Oven.



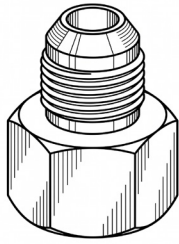
Insert the notched end directly into the Pizza Oven.



3. INSTALL

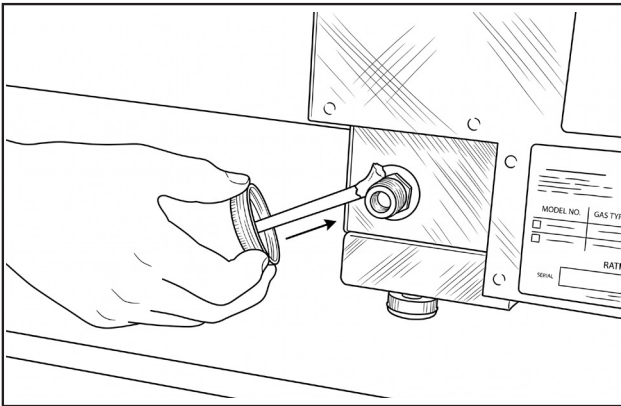
Using a screwdriver, attach all 9 provided screws to secure the Flu Exhaust in place.

CONNECTING TO PROPANE (LP)



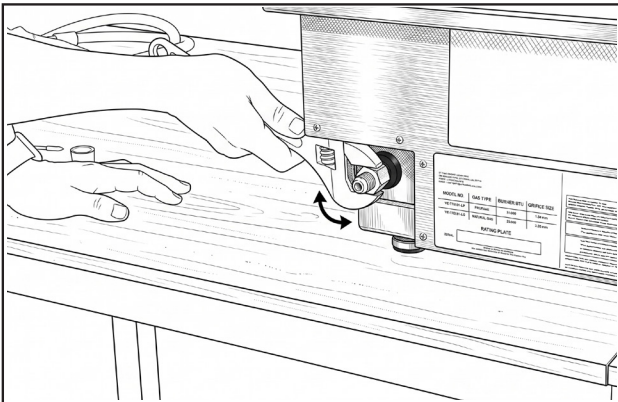
Manifold Pipe Fitting

Included with your Pizza Oven



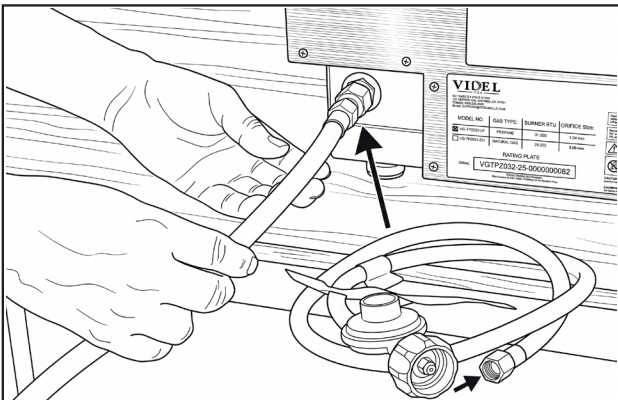
1. LOCATE THE GAS INLET

Locate the gas inlet on the back of the oven. This is where you will adhere the manifold pipe fitting. Apply joint compound around the gas inlet.



3. ATTACH LP ORIFICE

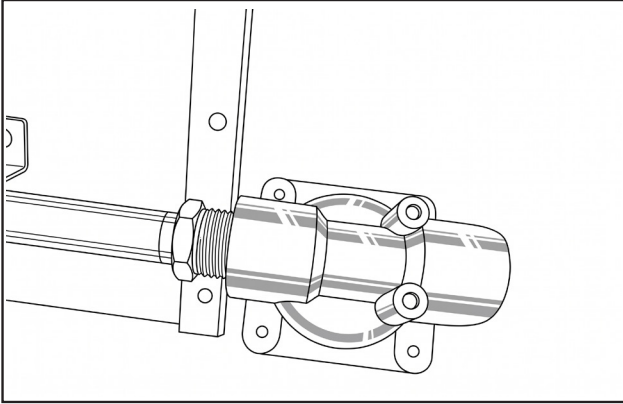
Using a wrench secure the fitting onto the gas pipe. The joint compound will ensure it is securely attached.



3. ATTACH LP HOSE

Install the hose that came with your oven. This hose is specifically designed for LP usage.

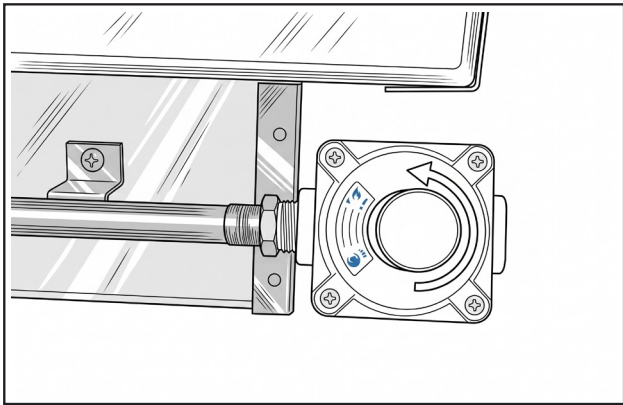
CONNECTING TO NATURAL GAS (NG)



1. LOCATE THE MANIFOLD PIPE

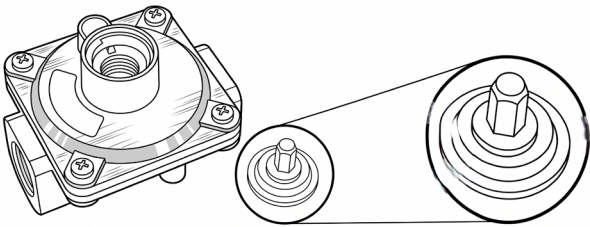
Locate the manifold pipe on the side of the oven and note the direction of the gas flow on the regulator:

“IN” - “OUT”

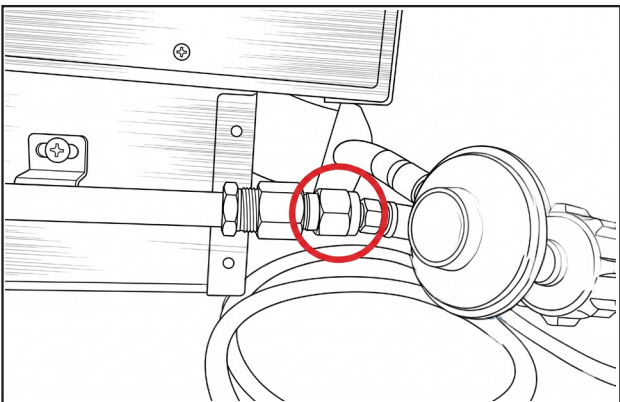


2. UNSCREW THE REGULATOR CAP

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



Natural Gas Ready



3. ATTACH REGULATOR ATTACHMENT

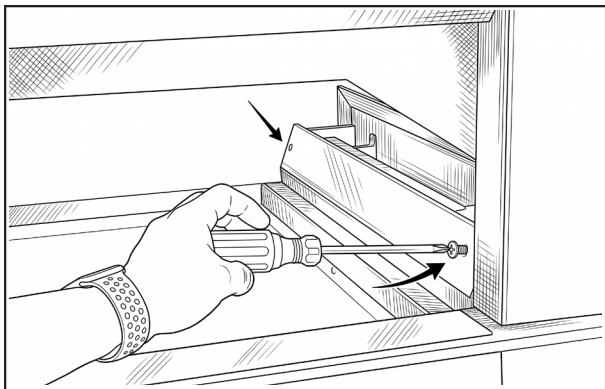
For Propane use, attach a 1/2" O.D. Flared fitting with 1/2" FIP to manifold pipe, then attach the regulator hose.

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

CONVERTING FROM LP TO NG ORIFICE

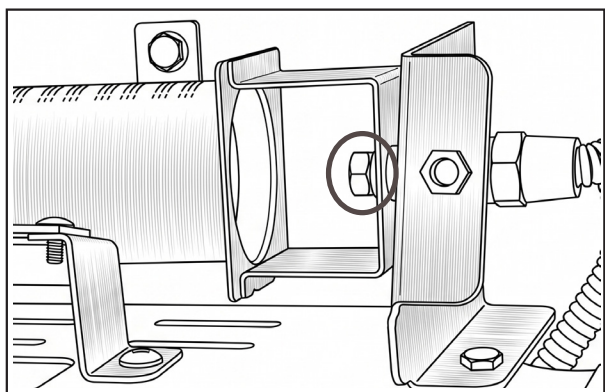
REQUIRED! REPLACE THE BURNER ORFICE FOR NATURAL GAS OPERATION.

Your Outdoor Oven is set up for Liquid Propane (LP) by default. To use Natural Gas (NG) continue with the following steps:



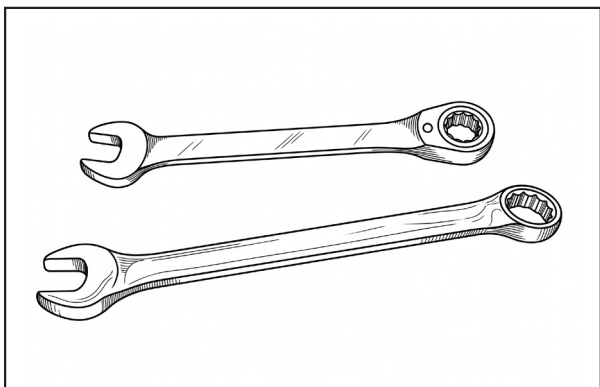
1. REMOVE BURNER SHIELD

To remove the burner shield, use a screwdriver to carefully remove both screws holding it in place.



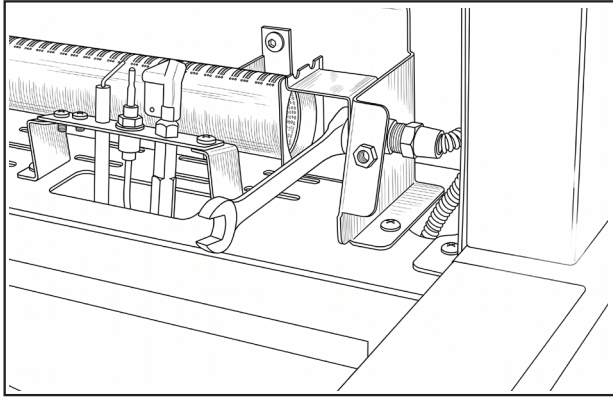
2. IDENTIFY THE LP ORIFICE

Locate the LP orifice shown to the left.



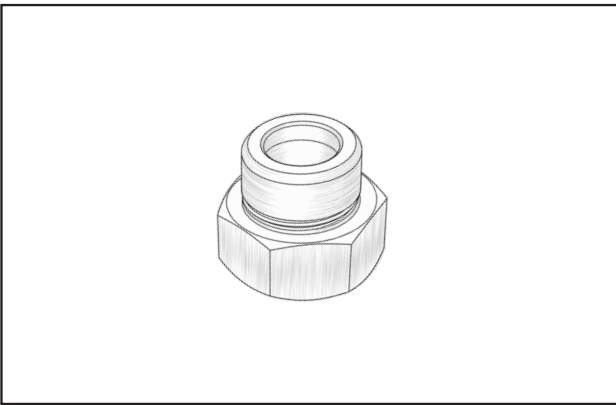
3. PREPARE THE TOOLS

You will need a 3/8 & 9/16 wrench to remove the LP orifice.



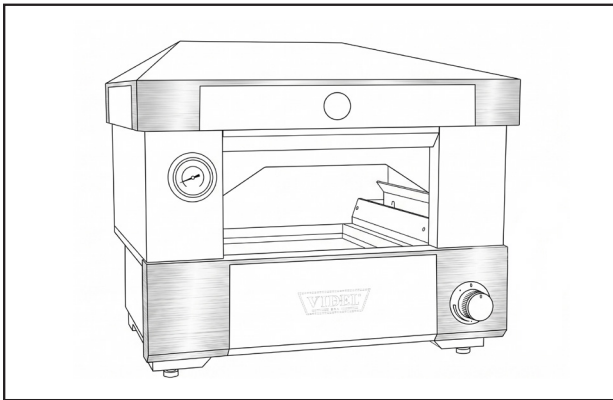
4. REMOVE THE LP ORIFICE

Use the 3/8 wrench to remove the LP orifice, while using the 9/16 wrench to create leverage by holding the gas inlet on the opposite side.



5. INSTALL THE NG ORFICE

Now place the NG orifice, using the 3/8 wrench to ensure that it is properly fitted into place.



6. REASSEMBLE

Once the orifices have been swapped and adjusted appropriately, replace the burners shield & pizza plate.

PROPANE INFORMATION

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. Transporting, storing, and using propane safely can only be possible when held inside tanks or containers. Below are some common examples of the various types of tanks being used as propane containers.

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.

Fig. A

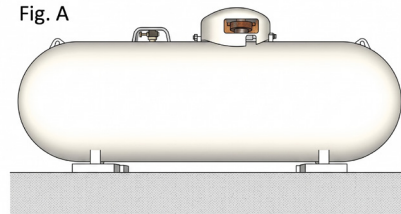
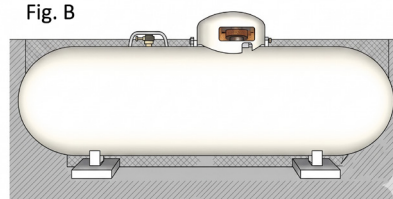


Fig. B



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.

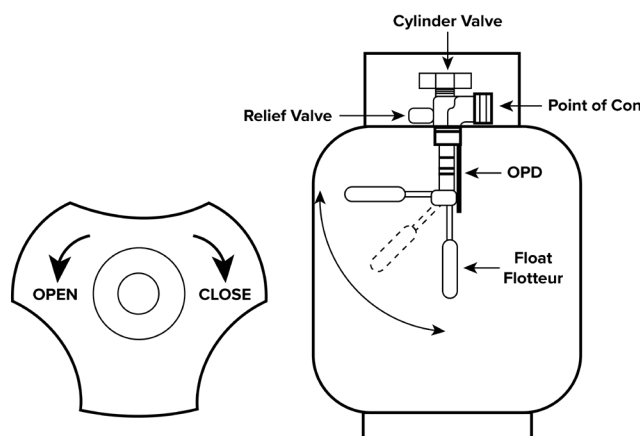
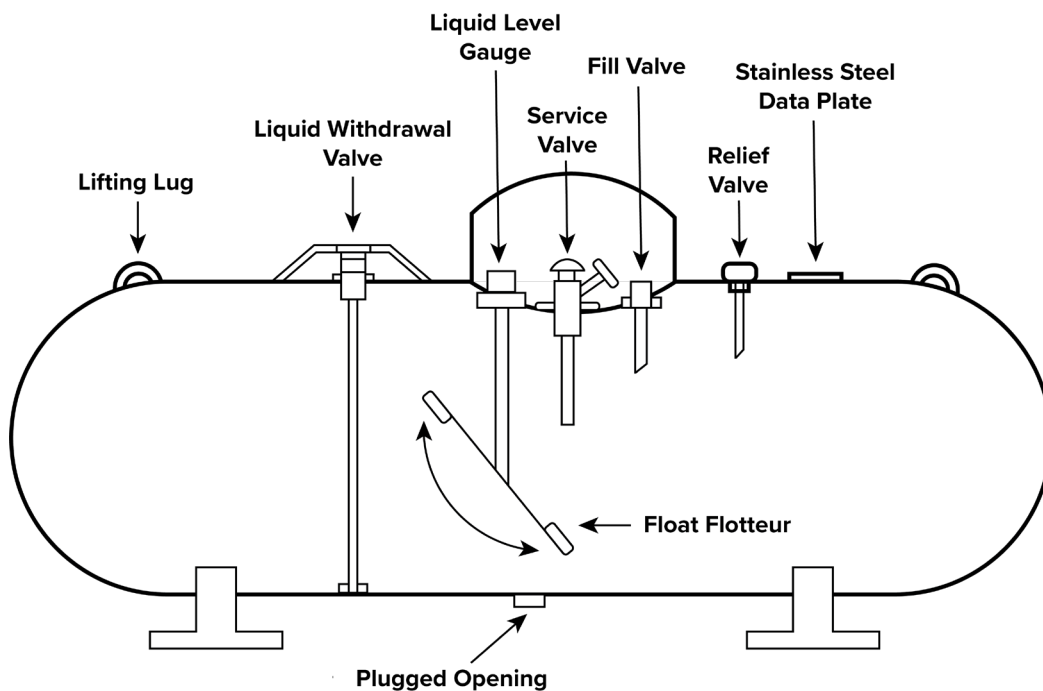


CAUTION: If you have a side yard propane tank, you **MUST** have additional Medium Pressure Regulator located on the Pizza Oven.

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."

LARGE CAPACITY TANK



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

- The tank valve should be in the “OFF” position. If not, turn the knob clockwise until it stops.
- Make sure all burner valves are in the “OFF” position.

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

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

NATURAL GAS INFORMATION

NATURAL GAS SAFETY

Your Pizza Oven is shipped as a LIQUID **PROPANE** (LP) 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 Pizza Oven.
- Make sure the factory supplied **REGULATOR** is used on your Pizza Oven.

GAS CONVERTIBLE REGULATOR

- Your Outdoor Oven comes ready in **PROPANE** - if you wish to convert your gas type please follow the instructions on pages 16-17



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 authorized 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.

CONNECTING TO A GAS SOURCE

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 LP.

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.

STARTING UP & SHUTTING DOWN

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. To shut off the burners, rotate the knob and turn to the OFF position.
6. 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.
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 OVEN DOOR

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



KNOB POSITION:
OFF



KNOB POSITION:
HIGH FLAME



KNOB POSITION:
LOW FLAME

USING YOUR PIZZA OVEN

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

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 door 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.



WARNING: Do not leave the Pizza Oven unattended while cooking.



WARNING: Grease is highly flammable. Always allow hot grease to cool down before handling or disposing of it. Failure to do so, may result in fires or burns.



DANGER: NEVER attempt to put out a grease fire with water or any other liquids. This could result in personal injury or possibly death. ALWAYS have a fire extinguisher nearby.

CARE & MAINTENANCE

CLEANING THE PIZZA 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 chamois. 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 PIZZA PLATE

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

1. **ALLOW THE PIZZA OVEN TO COOL;** After cooking, let the plate 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 pizza plate 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 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 drip 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 pizza plate. Stains 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 pizza plate by pulling it all the way out until it comes free. Clean the plate with hot soapy water and replace ensuring the pizza plate 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, 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 light orange and stable with 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.

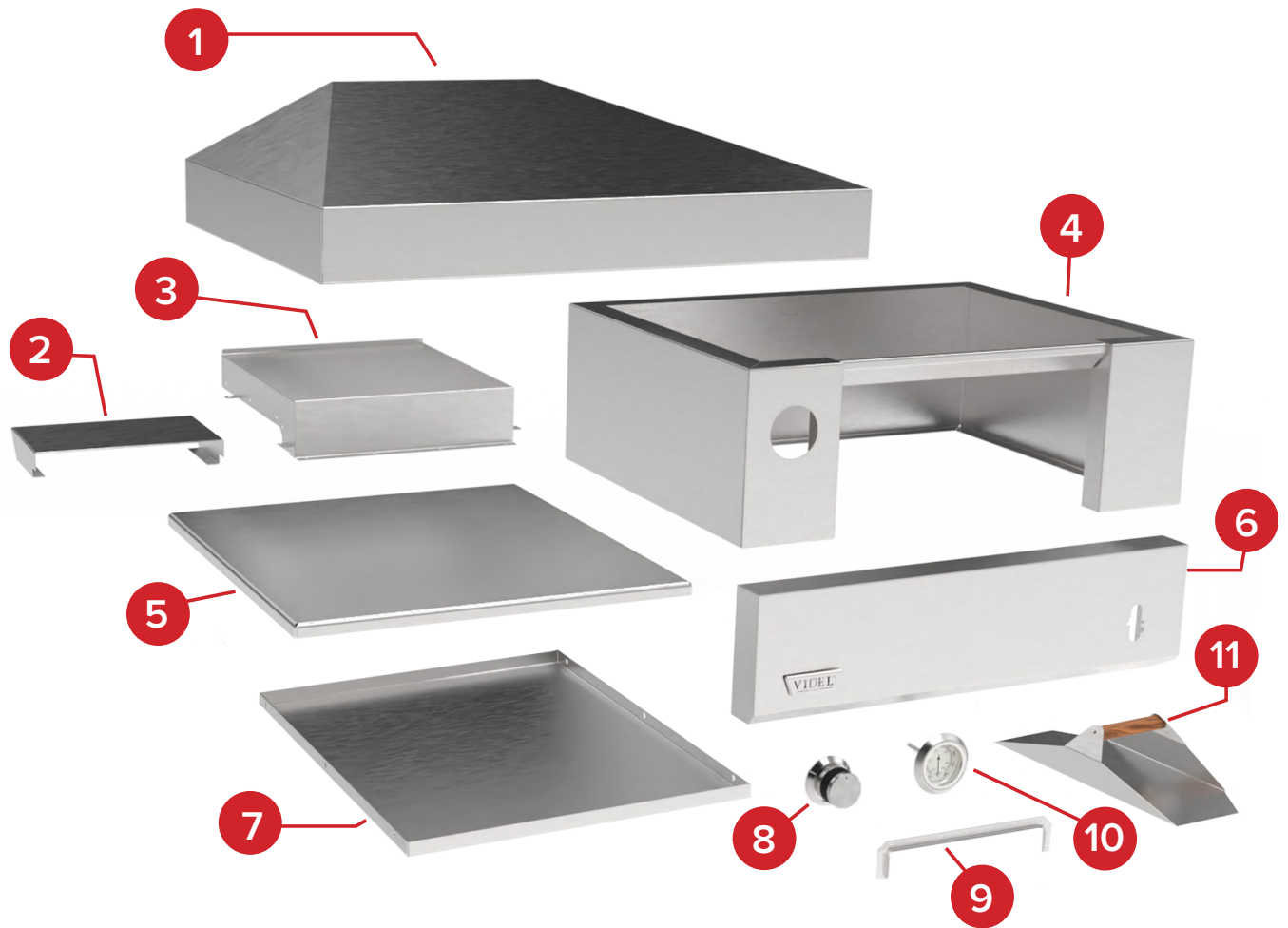


WARNING: Failure to properly perform required maintenance and service will void your warranty.

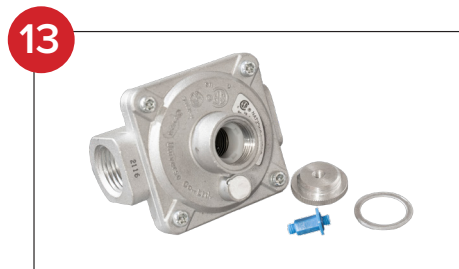
TROUBLESHOOTING

PROBLEM	SOLUTION
Oven Is Not Heating up	1. Ensure the gas tank is full and the valve is open.
	2. Ensure burner is 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 burner to ensure it is 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 the burner is working and distributing heat evenly.

PART LIST



NG/LP Orifice
DG-GDDNG | DG-GDDL



GAS REGULATOR
DG-RGUTR



GAS VALVE
DG-VALVECONVERTIBLE

REPLACEMENT PARTS

1	Oven Outer Roof	VG-TPZ-OUTROOF
2	Flu Exhaust	VG-TPZ-FLUEX
3	Outer Flu Casing	VG-TPZ-OUTERFL
4	Exterior Oven Wall	VG-TPZ-EXWALL
5	19" x 18" Pizza Plate	VG-TPZ-PZPL
6	Control Panel	VG-TPZ-CTRL
7	Grease Drip Panel	VG-TPZ-GDTRAY
8	CoolTouch™ Knob	VG-COOLKNOB
9	Stainless Steel Burner	VG-TPZ-OVENDOOR
10	Thermometer	DG-THERMO
11	Oven Door	VG-TPZ-DOOR
12	NG/LP Orifice	DG-GDDNG DG-GDDL P
13	Convertible Gas Regulator	DG-RGUTR
14	Gas Valve	DG-VALVE

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 over heating 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 Countertop Pizza Oven components: Valve, Thermal Couple, Electrode, Gas Hose, Bezels, 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.

LIMITED BURNER WARRANTY:

VIDEL USA provides a LIMITED TWO-YEAR WARRANTY for the Stainless Steel Burner component. This warranty is contingent upon the burner being used as intended and maintained regularly. 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 Countertop Pizza Oven 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.



WARNING: 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

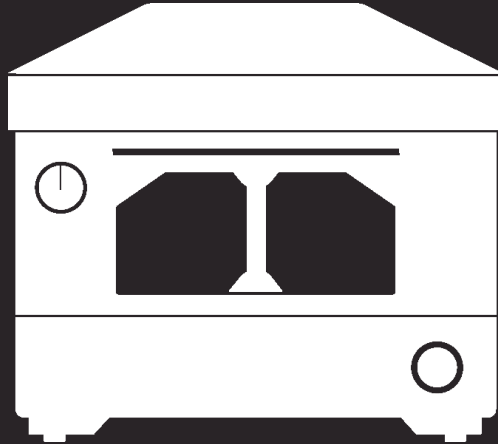
Email: support@videlusa.com



To activate the warranty, customers must register the product
online at: **<https://videlusa.com/warranty-claim>**



REGISTER YOUR PRODUCT:
WWW.VIDELUSA.COM



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A DIVISION OF



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