

LAKELAND

GAS PIZZA OVEN

INSTRUCTION BOOKLET



Model: 74478

LAKELAND GAS PIZZA OVEN

Thank you for choosing the Lakeland Gas Pizza Oven.

Please take a little time to read this booklet before getting started and keep it in a safe place for future reference.

Our Gas Pizza Oven is the perfect addition to your outdoor space, portable and ready-to-go. Enjoy delicious home-made flame cooked pizzas that are quick and easy to make.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

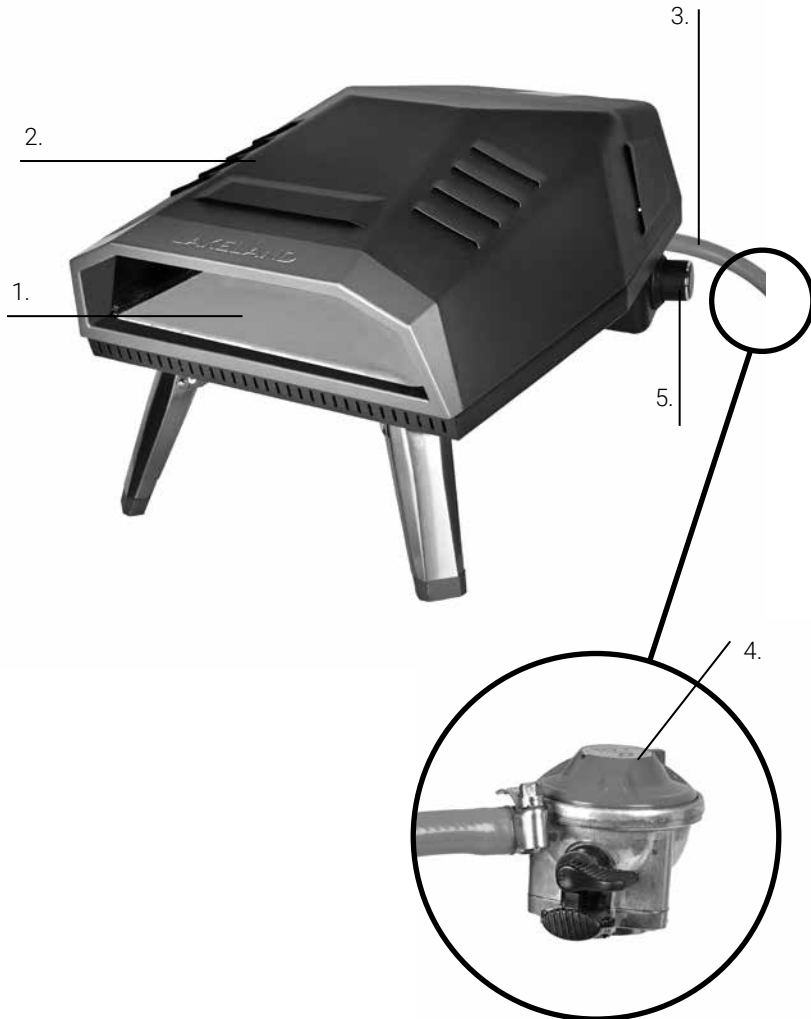
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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PRODUCT FEATURES

1. Stone baking board
2. Pizza oven body
3. Hose
4. Gas valve regulator
5. Control knob



WARNINGS AND SAFETY PRECAUTIONS

Carefully read all the instructions before using the Gas Pizza Oven and keep in a safe place for future reference. Always follow these warnings and safety precautions when using the Gas Pizza Oven to avoid personal injury or damage to the Gas Pizza Oven. This Gas Pizza Oven should be used only as described in this instruction book.

When properly cared for, your oven will provide safe, reliable service for many years. However, extreme care must be used as the oven produces intense heat that can increase the risk of accidents. When using this oven basic practices must be followed, including but not limited to the following:



WARNING

- Make sure your gas supply matches that shown on the Gas Pizza Oven.
- Ensure all packaging materials and any promotional labels or stickers are removed from the Gas Pizza Oven before the first use.
- Always inspect the Gas Pizza Oven before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the Gas Pizza Oven develops a fault contact the Lakeland Customer Services team on 015394 88100 or info@lakeland.co.uk
- Always use the Gas Pizza Oven on a dry, level, heat resistant surface.
- Disconnect from the gas cylinder when not in use and before cleaning.
- Do not use any accessories or attachments with this Gas Pizza Oven other than those recommended by Lakeland.
- To protect against fire or personal injury, do not immerse in water or other liquids.
- **FOR OUTDOOR USE ONLY.**



WARNING

- Accessible parts maybe very hot. Keep young children away.
- For domestic use only.
- This Gas Pizza Oven should be used for preparation of food as described within the instructions for use that accompany it.
- To avoid injury or possible fire, do not cover the Gas Pizza Oven when in use.



WARNING

- Spiders and insects can nest inside the burner of the Gas Pizza Oven and disrupt the gas flow. Inspect the burner at least once a year.

 **WARNING**

- **DO NOT** store the Gas Pizza Oven indoors unless the gas cylinder is disconnected.

 **WARNING**

- **DO NOT** store the gas cylinder in a building, garage or any other enclosed area and keep out of the reach of children at all times.

 **WARNING**

- This Gas Pizza Oven is not intended to be installed in or on recreational vehicles and/or boats.

 **WARNING**

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

 **WARNING**

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

 **WARNING**

- When lighting, keep your face and hands as far away from the Gas Pizza Oven as possible.

 **WARNING**

- Minimum clearance from sides of unit to combustible construction 50cm.

 **WARNING**

- Minimum clearance from back of unit to combustible construction 50cm.

 **WARNING**

- **DO NOT** modify the Gas Pizza Oven.

 **WARNING**

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

 **WARNING**

- Keep the fuel supply hose away from any heated surfaces.

 **WARNING**

- Failure to follow these instructions could result in fire, explosion, burns or production of carbon monoxide; which could cause property damage, personal injury or death.

 **WARNING**

- The use of alcohol, prescription or non-prescription drugs may impair the users ability to properly assemble or safely operate the Gas Pizza Oven.

 **WARNING**

- Keep children and pets away from the Gas Pizza Oven at all times.

 **WARNING**

- **DO NOT** move the Gas Pizza Oven during use.

 **WARNING**

- This Gas Pizza Oven is not intended for and should never be used as a heater.

 **WARNING**

- The parts which have been sealed by the manufacturer should not be adjusted by the user.

 **WARNING**


- When the Gas Pizza Oven is being used it should be connected to a patio gas LPG propane cylinder.
- The minimum distances between the Gas Pizza Oven and adjacent walls is 50cm.
- The hose for the Gas Pizza Oven should not exceed 1.5m.
- The gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.
- The hose complies with the standard EN16436. The regulator complies with the standard EN16129.
- The flexible tube hose must be changed when the national conditions require it and depending on its validity.
- Check and suitably clean the inside of the oven before it is lit to avoid the emission of fire from the oils that have accumulated during previous cooking.
- The burner outlets must be checked for obstruction after cooking. They must be checked for obstruction and cleaned regularly with a soft wire brush. This is necessary to avoid obstruction and to allow for a good combustion.

- Check the position of the connection flexible tube to ensure that it is not subjected to twisting.

 **WARNING**

- All surfaces marked with this symbol will get very hot during use. To prevent injury, **DO NOT TOUCH**.
- Switch off and unplug the Gas Pizza Oven and let it cool completely before touching these surfaces.
- During use, hot steam is released through the air vents - keep your hands and face at a safe distance.
- Use oven gloves.



 **DANGER** – If you smell gas:

- Shut off the gas to the Gas Pizza Oven.
- Extinguish any open flame.
- If the smell persists, keep away from the Gas Pizza Oven and immediately call your approved liquid propane gas (LPG) engineer or the emergency services.

 **DANGER**

FIRE, EXPLOSION, BURN HAZARD AND CARBON MONOXIDE HAZARD

To reduce the risk of fire, burn hazard or other injury, read this safety manual carefully and completely before using the Gas Pizza Oven. Failure to follow these instructions could result in fire, explosion, burns or production of carbon monoxide; which could cause property damage, personal injury or death.

SAFETY PRECAUTIONS

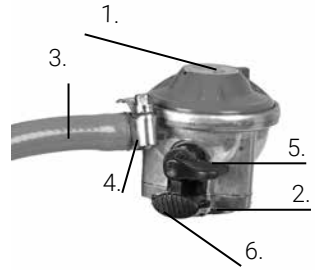
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- Children should not be left alone or unattended in an area where the oven is being used. Do not allow children to sit, stand or play around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

HOSE AND GAS REGULATOR

Snap ON Compact LOW Pressure Regulator

OPERATING INSTRUCTIONS TO BE KEPT BY THE USER

Read thoroughly before use.



1. CONNECTING AND OPERATING CONDITIONS

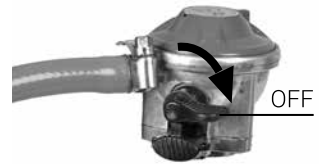
- The “Snap on compact” is a domestic regulator designed to supply gas to consuming appliances at a pressure and capacity as indicated on the identification label (1).
- The “Snap on compact” can be fitted to any cylinders equipped with automatic valves having a diameter as indicated on the regulator (2).
- The gas cylinder must always be used in the upright position.
- Whenever used outdoors. The “Snap on compact” should be suitably protected against rain.
- Never use a flame to look for leaks, do it using a soap solution, or indicator in case of any difficulties or problems, close the gas supply immediately and contact your approved liquid propane gas (LPG) engineer.
- Never move or displace the gas cylinder when it is on.
- Check the orientation of the diaphragm vent is correct to avoid water accumulation on the atmospheric side of the diaphragm.
- In normal conditions of use, in order to ensure correct operation of the installation, it is recommended that this device is changed with in 10 years of the date of manufacture.
- When the regulator is installed downstream of another regulator, the supply pressure range shall be correct for the regulated pressure range of the upstream regulator, plus any pressure losses in the interconnecting pipe work.
- That the downstream installation pressure loss shall not exceed the ΔP value marked on the device.
- For regulating devices which may be directly supplied at tank or cylinder pressure and which may not be directly to the outlet of the tank or cylinder valve, a statement such as: “This regulating device shall not be positioned lower than the tank or cylinder outlet valve, to avoid gas vapour which may have re-liquefied from draining into the regulator, pipes and hoses used to connect to the inlet of the regulating device, shall slope continuously back to the tank or cylinder.”

2. FITTING THE HOSE

- Before connecting the “Snap on compact” to a cylinder valve.
- Take care to fit a regulation rubber hose (3) to the barbed stem (lubricate the latter with water to facilitate the insertion).
- To guarantee a sound connection, use a hose clamp which is supplied with the hose and is in any case matched with the hose dimensions.

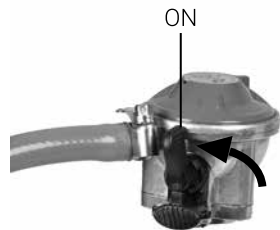
3. CONNECTING ON THE GAS CYLINDER

- Make sure that all taps of the Gas Pizza Oven are closed, the connecting pipe to the Gas Pizza Oven is correctly fitted.
- The “Snap on compact” regulator handle is in the “off” position.
- Remove the seal cap from the automatic valve, place the “Snap on compact” onto the valve and push down firmly and vertically. You should hear a “click” sound which means the regulator is securely latched.
- The “Snap on compact” is designed as to prevent it from being fitted to the valve unless the regulator handle is in the “off” position: therefore, never attempt to mount or to dismount it, when the handle is not in that position.



4. OPERATION

- Once the “Snap on compact” is correctly mounted on the valve, gas supply is possible by turning the regulator handle (5) upwards (anti-clockwise).
- To shut off the gas supply reverse above procedure.
- An arrow engraved on the handle indicates the closing direction (as shown in this image).
- Caution: if you are unable to turn the regulator handle to the “on” position, this means that your “Snap on compact” is not correctly connected to the GB valve. Do not force the handle to open, and restart the operations described under section 3 above.



5. EXCHANGE OF A CYLINDER

- Make sure that all taps on the Gas Pizza Oven are in the “off” position.
- The “Snap on compact” regulator handle (5) is in the “off” position.
- Then, dismount the “Snap on compact” by pressing horizontally on the handle (6) and pulling upwards at the same time.

IMPORTANT: the “Snap on compact” regulator is never to be left on the cylinder without it being connected to the consuming appliance, as the tear-off proof safety is not designed to ensure the operation of the cylinder valve.

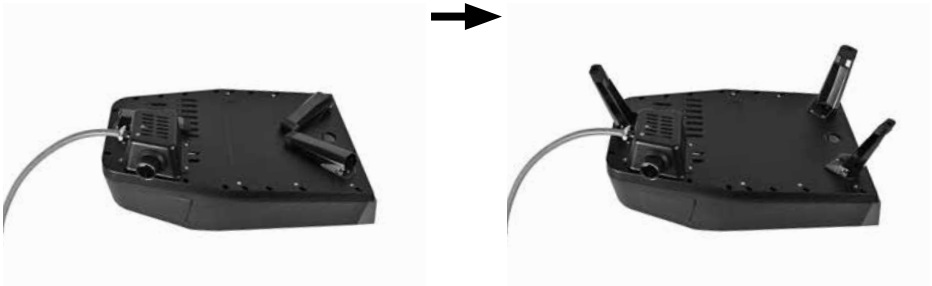
USING YOUR GAS PIZZA OVEN FOR THE FIRST TIME

Unpack the Gas Pizza Oven, remove all the packaging materials. If any part is missing or damaged, do not attempt to assemble the Gas Pizza Oven. Contact the Lakeland Customer Services team on 015394 88100 or info@lakeland.co.uk



CAUTION: The plastic bags used to wrap this Gas Pizza Oven or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.

1. Without the stone baking board inside the oven, turn the oven over, so that the top of the oven is on a flat level surface. Unfold the 3 legs. Now turn the oven back over and stand on its feet.



2. Insert the stone baking board in the oven.



3. Connect gas cylinder to the Gas Pizza Oven.

⚠ WARNING

- Please always keep the gas cylinder in upright position.
- When the Gas Pizza Oven is being used it should be connected to a patio gas LPG propane cylinder.
- If the Gas Pizza Oven is not in use, the gas must be turned off at the supply cylinder.
- The cylinder used must include a collar to protect the cylinder valve.
- The minimum distance for the Gas Pizza Oven and the patio gas LPG propane cylinder is 60cm apart.
- Keep away from source of ignition when changing gas cylinder.
- **DO NOT** obstruct the ventilation openings of the cylinder compartment.



CONNECTING TO PATIO GAS LPG PROPANE CYLINDER GAS REGULATOR

1. Inspect the gas regulator valve connection, port and regulator assembly. Remove debris and inspect the hose for damage.
2. This is a snap on gas fitting. Ensure that the black lever is in the horizontal off position. **NOTE:** Ensure the burner valve is in the off position.
3. Depress the button located below the black lever and press the regulator on to the tank valve until it locks into place.
4. Turn the black lever to the vertical position to switch on the gas.
5. Before lighting the oven, use a soap and water solution to check all connections for leaks.

6. If a leak is found, turn the black lever to the horizontal off position and remove from the gas cylinder and do not use the oven until an approved liquid propane gas (LPG) engineer has repaired.

DISCONNECTING THE PATIO GAS LPG PROPANE CYLINDER GAS REGULATOR

1. Turn the black lever to the horizontal off position to turn off the gas and make sure the burner valve is off. Leave the oven to cool.
2. Depress the black button under the On/Off lever to remove the gas regulator valve from the gas cylinder.
3. Replace dust cap for cylinder valve outlet whenever the cylinder is not in use.

LEAK TESTING

GENERAL

Even though the gas connections of the Gas Pizza Oven undergo a leak test before packing and shipping, it is essential to conduct a thorough test at the installation site.

Prior to each use, examine all gas connections for leaks using the specified procedure.

If the scent of gas is detected at any point, cease use immediately and inspect the entire system for leaks.

BEFORE TESTING

Make sure all packing material has been removed from the Gas Pizza Oven. Prepare a mixture comprising one part liquid detergent and one part water. You will require a spray bottle, brush, or cloth to administer the solution onto the fittings.

TO TEST

1. Shut OFF the burner valve.
2. Adjust the gas regulator valve to the vertical ON position.
3. Use the soap solution on all gas fittings; bubbles will indicate a leak.
4. In case of a leak, promptly turn off the gas supply and tighten the affected fittings.
5. Restore the gas supply and re-examine.
6. If gas persists to leak from any fittings, turn off the gas supply and reach out to the Lakeland Customer Services team on 015394 88100 or info@lakeland.co.uk

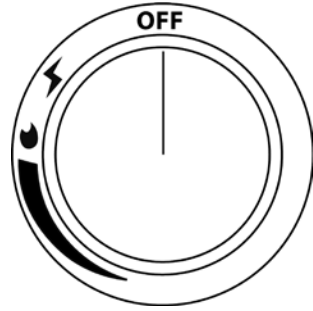
INSTRUCTIONS FOR USE

USING THE OVEN

Each burner is rated at 4.4kW.

To start:

1. Ensure the oven has undergone leak testing and has been correctly positioned.
2. Make sure all packing material has been removed from the Gas Pizza Oven.
3. Ignite the burner following the lighting instructions provided below.



LIGHTING INSTRUCTION TO LIGHT THE BURNER

1. Confirm that the control knob is in the OFF position, then gradually turn the patio gas LPG propane gas valve to ON by slowly moving the lever to the vertical position.
2. Depress and slowly rotate the control knob counterclockwise until a click is heard, and the burner ignites.
3. If the burner fails to light, turn the knob OFF, wait for 5 minutes, and then attempt the lighting process again.

TO LIGHT WITH A MATCH

1. If the burner fails to light after multiple attempts using the control knob, an alternative method is to manually ignite it with a match.
2. If you have previously tried lighting the burner using the control knob, allow 5 minutes for any gas to disperse.
3. Insert a match into matchstick holder, ignite the match and insert through the oven opening to the burner.
4. Slowly push and turn the control knob towards HIGH; the burner should ignite promptly.
5. If the burner does not light within seconds, turn the control knob OFF, wait for 5 minutes, and attempt the ignition again.



CARE AND CLEANING

GAS PIZZA OVEN

- Unplug the gas regulator valve from the gas cylinder and let the oven cool completely before moving or cleaning.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners or steel wool.
- Never immerse the oven in water or any other liquid.
- To clean the oven, wipe with a clean, damp cloth and dry thoroughly before storing.
- Clean the cooking cavities using a damp, non-abrasive cloth.
- Clean the heating elements using a clean dry brush.
- Store the Gas Pizza Oven out of direct sunlight and indoors where possible and when storing with the hose loosely coiled. Never wrap it tightly around the product. The Gas Pizza Oven should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds.
- The outer shell of the Gas Pizza Oven may fade over time and through use. This will not affect performance.

STONE BAKING BOARD

- **DO NOT** use the stone baking board over an open flame.
- Avoid subjecting the stone baking board to extreme temperature changes.
- **DO NOT** place frozen foods directly on a hot stone baking board.
- Handle the stone baking board with care, as it is fragile and may break if bumped or dropped.
- Be cautious, as the stone baking board becomes very hot during use and retains heat for an extended period afterward.
- **DO NOT** attempt to cool the hot stone baking board with water
- After cleaning the stone baking board with water, ensure thorough drying before use. This can be achieved by placing it in a conventional oven at 60°C (140°F) for 2 hours.

RECIPE

SOURDOUGH PIZZAS

Makes 4 Balls.

If you're a fan of sourdough bread, you'll love this sourdough pizza recipe... delicious pizza, made from scratch from the crispy, delicious base to the rich tomato sauce, finished off with your favourite toppings and sprinkled with Parmesan and basil.

PIZZA DOUGH

Ingredients	Quantity
Strong white flour plus extra for flouring	500g
Salt	10g
Sourdough starter	300g
Lukewarm water	250ml
Vegetable oil	A drizzle, for greasing

WHAT YOU DO

Pin a large mixing bowl, combine the flour, salt, sourdough starter and water. Bring together with your hand and use a dough scraper if you have one. Turn out onto a clean work surface and knead for 10-12 minutes, without adding extra flour. The dough may be sticky at first.

Continue kneading until the dough is very stretchy. To test it, you should be able to stretch the dough so that it's thin enough to see through.

Transfer the dough to a lightly oiled bowl. Cover with a damp tea towel and let it prove for 2½-3 hours – sourdough bread takes a lot longer to rise than normal yeast bread.

Knock back your dough by turning it out onto a clean work surface and kneading it roughly for a few minutes. Portion into four equal parts, then stretch and shape into four flat discs about 30cm across. Sprinkle four greaseproof sheets generously with instant polenta or semolina and place each pizza base onto a baking sheet – you may have to bake in batches, this will help to slide on to your pizza peel.

TOMATO SAUCE

Ingredients	Quantity
Olive oil	2 tbsp
Red onions	2, very finely chopped
Chopped tomatoes	2 x 400g cans
Italian mixed dried herbs	2 tsp
Salt and pepper	To season, to taste
Sugar	A pinch, to taste
Balsamic vinegar	A dash

WHAT YOU DO

Heat the olive oil in a large frying pan and gently fry the onions for 5-6 minutes until very soft. Add the tomatoes and herbs.

Simmer over a low heat for 15-20 minutes, until thickened and reduced.

Season with salt, pepper and a pinch of sugar, and add a dash of balsamic vinegar if desired.

Remove from the heat and cool.

FOR THE TOPPINGS

Ingredients	Quantity
Mozzarella cheese	400g, grated

Topping suggestions: Ham, pepperoni, sliced mushrooms, peppers, roasted artichokes, aubergine, olives.

WHAT YOU DO

Share the tomato sauce between the bases and spread out evenly.

Add toppings of your choice, then sprinkle with the mozzarella.

Connect and turn on the Gas Pizza Oven and heat to the optimum temperature which takes approximately 15 minutes.

Slide your home-made pizza on to a pizza peel with polenta or semolina underneath to help it slide off into the Gas Pizza Oven.

Bake until golden and bubbling, turn if required.

Finish with Parmesan shavings and basil leaves.

Enjoy!

FREQUENTLY ASKED QUESTIONS

Question: Why will the burner not light?

Answer: The gas cylinder might be empty, check to see if the propane cylinder has gas in.

Check that the regulator is attached correctly.

There might be an obstruction of gas flow, make sure the gas tube is clear.

The burner and valve might have become disengaged.

You might have incorrectly assembled the product, check that you have assembled the product correctly.

Question: Why has there been a sudden drop in gas flow or the flame is low?

Answer: You might be out of gas, check the propane cylinder has gas in it.

Turn on the gas control knob, wait 30 seconds and light the oven. If flames are still low, turn off the gas control knob and propane cylinder valve. Disconnect the regulator, reconnect the regulator and carry out a leak test. Turn on the propane cylinder valve, wait 30 seconds and then light the oven.

Question: Why are the flames blowing out?

Answer: There might be high or gusting winds, turn the front of the oven away from the wind.

The gas cylinder of propane could be low, refill the propane cylinder.

Refer to previous answer.

Question: Why is there a flare-up of flames?

Answer: There could be a buildup of grease, we would suggest that you clean the oven.

If you are adding meat to your pizza, it could have an excessive amount of fat in the meat, trim off the fat before cooking.

The cooking temperature could be too high, lower the temperature of the oven.



There could be an excessive amount of flour on the cooking surface/ pizza stone, brush the excess flour from the cooking surface, or turn over the pizza stone.

Question: I am experiencing flashback, like fire inside the burner tube or roaring sound from the burner, what could this be?

Answer: The burner or burner tubes are blocked, turn off the gas control knob and disconnect, clean the burner and burner tubes.

The pressure might drop during ignition, turn off the oven and ensure the gas cylinder valve is fully open and relight.

RATINGS LABEL

Appliance Name	Outdoor Gas Pizza Oven		 PIN: 2575DM29062 1336-23	Lakeland, Alexandra Buildings, Windermere, Cumbria LA23 1BQ
Model No.	74478			Lakeland, Balmoral Plaza, Boucher Road, Belfast BT12 6HR
Appliance Category	13+(28-30/37)			
Type of Gas	Butane		Propane	
Gas Pressure	28-30mbar		37mbar	
Country of Destination	GB			
Total Heat Input (kW)	4.4			
Gas consumption (g/h)	314			
Injector	Main Grill	1.08mm		
 WARNING <ul style="list-style-type: none"> • USE OUTDOORS ONLY. • This Gas Pizza Oven shall be installed in conformity with the current regulations and used only in a well ventilated location. • Read the instructions before using this Gas Pizza Oven. • Warning: Accessible parts may become very hot. Keep away from young children. • This Gas Pizza Oven must be kept away from flammable materials during use. • Do not move the Gas Pizza Oven during use. 				

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