



Outdoor Gas Pizza Oven- Pizza Party

User Manual – Original Instructions

0 GENERAL PRODUCT INFORMATION

Builder	Pizza Party Via Don Minzoni, 8 – Scarperia e San Piero-50038 Firenze(FI) - Italy	
Type	Gas Pizza oven for outdoor use	
Model	Bollore - Passione	
Manual revision	Date	Reason for the revision
000	06/11/2019	Instructions update
EVERY YEAR DOWNLOAD THE LATEST VERSION - Keep up to date. The latest version of this user manual is available online at Pizzapartyshop.com This manual cancels and replaces all previous versions		

1 PREMISE

Kind Customer,

We thank you for the trust placed in us by purchasing our product and we remind you of some simple but important information:

- This manual is an integral part of the product and must be consulted before the product is put into operation.
- This information is the property of Pizza Party, by law it strictly forbids the reproduction or communication to third parties without explicit authorization.
- This manual cannot be altered or changed in any of its parts by the purchaser, otherwise the guarantee will be forfeited and the purchaser will assume all civil and criminal liability for damages caused to people and / or things.
- The Pizza Party company reserves the right to update production and manuals, in a policy of continuous improvement of its products, without the obligation to update previous production or manuals, except in exceptional cases.
- The manual being considered an integral part of the product must be kept in good condition until its final disposal.
- This manual must be kept in a protected, dry place, away from sunlight and must always be present near the product for consultation.
- The product cannot be put into service, or made available without having read the attached documentation, on penalty of forfeiture of the granted guarantee and the assumption by the purchaser of all civil and criminal liability arising from damage caused to people and / or things.
- If some photos or drawings are not consistent with what was delivered it is likely that the photos or drawings refer to a different product configuration
- **On our site in the assistance section you will find some videos with preparation for use, fire management and advice on how to best use the product: pizzapartyshop.com, forni-a-legna.com/consigli (IT), wood-fired-pizza-oven.us/support (UK).**

2 INTRODUCTION

2.1 General Informations

All phases of the product "life" can be a source of danger if followed outside of the indications of this manual.

This documentation contains important information the knowledge of which we consider essential for the operator, in order to be able to operate in safe conditions.

Since they are widely used terms, we consider it essential to clearly explain the meaning attributed to:

Term	Description
<i>Operator</i>	Person in charge of operating, regulating, performing, performing routine maintenance, cleaning the product.
<i>Service Attendant</i>	Specialized employee, specially trained and qualified to carry out support and provide telephone assistance, via e-mail and video for extraordinary maintenance, as well as providing support for repairs that require an in-depth knowledge of the product, of its operation, of safety and related methods of intervention
<i>Dangerous area</i>	Any area inside and / or near the product where the presence of an exposed person constitutes a risk to his/her safety and health.
<i>Exposed person</i>	Any person who is wholly or partially in a dangerous area.

Pizza Party, however, is available to provide its own experience and collaboration to resolve any problems as described in the warranty paragraph.

- Failure to comply with the information described in this publication will result in the immediate invalidation of the guarantee granted and the assumption by the purchaser of all civil and criminal liability in the event of injury to property and / or persons
- This manual reflects the state of the art at the time the product was marketed, as well as the national and international safety and hygiene prescriptions in force at the time it was sold; any subsequent technological innovation will not affect its validity provided the owner always verifies the compliance of the installation with the provisions of future laws.

2.2 By the customer

If not required by specific contractual agreements, the following arrangements are always up to the customer:

- Installation
- Cylinder purchase and connection
- Placement of the bricks inside the oven

2.3 Manual preservation

The manual being considered an integral part of the product must be kept in good condition until its final disposal.

The manual must be kept in a protected, dry place, away from sunlight and must always be available and ready for consultation near the product.

2.4 Regulations, Applied Directives, Main Warnings

In the design of the equipment the current European directives have been followed in relation to:

- **EU REGULATION 2016/426:** on the subject of gas appliance.

Main warnings:

- This oven has been designed exclusively for outdoor use and should never be used in closed rooms, garages, porches, closed or covered verandas.
- Any flammable materials must not be within 200 cm (78,74 in) from the exterior of the oven and the chimney.
- For safety reasons keep out of reach of children, pets, people with disabilities and people under the influence of alcohol or drugs.
- Wear heat-resistant kitchen gloves and clothing when using the oven.
- Do not use in windy conditions.
- **If the flame goes out, turn off the tap, close the cylinder, open the door and wait 10 minutes before turning on again.**
- Keep your face and body at a distance of no less than 50 cm (19,68 in) from the mouth of the oven.
- Don't leave the oven unattended when it is switched on. At the end of cooking, wait for the oven to cool completely before moving it. Do not leave flammable materials inside the oven.
- Don't touch the oven, the smoke outlet and the steel door during operation and until complete cooling, would cause burns.
- Don't use chemicals for cleaning and ignition.

3 DESCRIPTION

3.1 Constructive purposes and reasonably foreseeable use

The ovens are produced and designed so as not to require connections to fixed systems and are therefore particularly versatile as long as they are installed and used in compliance with the instructions in this manual. The product was designed and created for outdoor use only and in non-professional environments for cooking food. At present, no other type of use is considered outside of the one indicated.

- This oven has been **designed exclusively for outdoor use** and should never be used in closed rooms, garages, porches, closed or covered verandas, The customer assumes all responsibility in case of use inside closed or covered rooms.
- Any other use other than that indicated is to be considered "IMPROPER USE" and relieves Pizza Party from any liability or legal involvement in the event of damage to persons and / or property
- Do not use the oven in case of wind.
- Use cutlery and tools resistant to high temperatures
- For safety reasons keep out of reach of children, pets, people with disabilities and people under the influence of alcohol or drugs.
- Do not use the oven in a vehicle or in the loading area of a vehicle, cars, trucks, station wagons, minivans, SUVs, recreational vehicles and boats.
- Keep any electrical cables and fuel supply pipes away from hot surfaces
- Do not use the oven in the event of abnormal operation or suspected breakage.
- Do not move the oven during use or when it is hot.
- Do not leave inflammable materials inside the oven even if it is turned off and cold.
- Do not hit the metal parts inside the oven and the burner in any way. Any damage is not covered by the warranty.
- Do not lean or place objects in the oven, stability may be compromised.
- Never try to extinguish the flames with water
- Do not turn off the oven by throwing water inside
- Do not store gas cylinders nearby
- Do not color or apply any object on the oven
- Do not use charcoal, wood or lava rock, or fuel other than LPG. The oven can only operate on gas.
- The parts sealed by the manufacturer must not be modified by the user
- Any flammable materials must not be within 200 cm (78.74 in) from the outside of the oven and the chimney. The oven must not be placed in covered areas and with flammable or not flammable roofs.
- In case of uncontrolled flames, move the food away from the flames until they are turned off
- If the fat catches fire, keep the door closed until the flames are exhausted
- This device was not designed to function as a stove and should not be used for this purpose

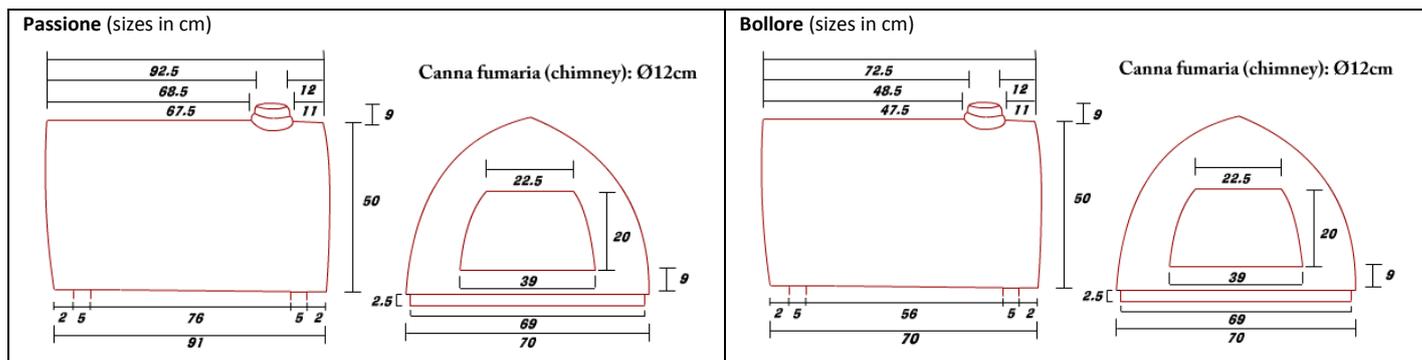
3.2 Characteristic elements

The construction elements are shown in the table below and visible in the following image:

Rif.	Description
1	Chimney
2	Burner
3	Gas on / off regulator
4	Pizza Party ovens are easily recognizable thanks to the words Pizza Party or Passione Toscana on the refractory front



3.3 Technical features



FEATURE	Model: PASSIONE	Model: BOLLORE
External Size	70 x 90 cm = 0.63 mq (27" ½ x 35" 7/16)	70 x 70 cm = 0.49 mq (27" ½ x 27" ½)
Cooking floor	60 x 80 cm = 0.48 mq (23" 5/8 x 31" 1/2)	60 x 60 cm = 0.36 mq (23" 5/8 x 23" 5/8)
Weight	70 kg (154 lb.)	51 kg (110 lb.)
Weight without bricks	40 kg (80 lb.)	36 kg (35 lb.)
Burner power	20KW	20KW
Average consumption	0,8 Kg/h (1,7 lb./h)	0,7 Kg/h (1,5 lb./h)
Max. Temperature	550 °C – 1022 °F	550 °C – 1022 °F
Chimney tube temperature	400 °C - 700 °C	400 °C - 700 °C
Exhaust gas temperature	590-815 °C – 1100-1500 °C	590-815 °C – 1100-1500 °C
Fuel	LPG G30/G31	LPG G30/G31
External coating	Easy-to-clean weatherproof aluminum	Easy-to-clean weatherproof aluminum
Insulating	"High density" professional ecological ceramic fiber	"High density" professional ecological ceramic fiber
Security system	Thermocouple	Thermocouple
Type of use	Private, non-professional	Private, non-professional
Places of use	Terraces, gardens, courtyards, outdoor use and must never be used in closed rooms, garages, porches, closed or covered verandas	Terraces, gardens, courtyards, outdoor use and must never be used in closed rooms, garages, porches, closed or covered verandas
It Includes	Oven, 8 + 2 bricks, chimney, door with hole, front protection, instruction manual, front with optimized mouth, burner kit	Oven, 6 + 2 bricks, chimney, door with hole, front protection, instruction manual, front with optimized mouth, burner kit

3.4 Regulator features

Pressure: 28-30mb	Pressure: 11WC	Pressure: 2.8Kpa
Capacity: 1.5kg/h (3,30 lb/h)	Capacity: 70K BTU	Capacity: 2kg/h (4,41 lb/h)

Before each use, check the correct condition of the hose and its expiry date

3.5 Warranty

The Pizza Party manufacturer guarantees its machines for a period of:

24 months from the date of shipment

Pizza Party guarantees the purchaser, but not his/her successors, the products covered by the following contract for the period indicated therein. The warranty materializes becomes effective and is exhausted with the repair or free replacement of the pieces that cannot be used due to defects or defects in material, construction or work, provided that these parts are delivered ex factory Pizza Party. The validity of the warranty coverage is for all the material and components that manifest construction defects, assessed by our authorized technical personnel. The guarantee provided is subject to forfeiture if the defective parts are tampered with, modified or disassembled by persons not previously authorized by Villani Marisa's Pizza Party. In addition to the aforementioned repair and replacement, the Pizza Party does not incur in any obligation and in particular the purchaser is excluded from the right to demand the termination of the contract or recognition of lost profits and any other direct or indirect damage. If repairs and replacements must be made in the place where the machine is installed, the travel and accommodation expenses of the Pizza Party operators and technicians will be invoiced to the Buyer based on the company rates in effect at the time of the intervention.

Pizza Party will not be liable for defects resulting from material or projects provided by the Buyer.

The warranty does not extend to breakdowns or breakages due to natural wear, negligent maintenance, inexperience, negligence, use of materials other than those described in this manual or to the Purchaser's misuse of the machine and ceases if payments are not made by Purchaser at agreed intervals or if the product, or parts of it, has been modified or repaired without permission from Pizza Party.

Any damage to the cooking floor bricks are not included in the warranty.

Therefore, any part that could be accidentally broken or having visible signs of use in consumable products is excluded from the guarantee, and any defect whatsoever resulting from non-respect of the rules for use, negligence in usage and/or maintenance of the appliance, damage during transport and any other damage not attributable the supplier.

4 SECURITIES

4.1 General informations

The product in question was built taking into account the possible risks that it may cause during its operating life.

The user must be aware of the presence of residual risks, of the precautions to be taken and of the general accident prevention rules to be followed and respected, therefore the operator:

- Must read and learn these instructions;
- The concept of responsibility and competence must be clear.
- The product should only be used by users who have read and learned the instructions
- Fully comply with the instructions, procedures, warnings and general rules to be followed contained in this manual.
- Unauthorized tampering / replacement of one or more parts of the product, the use of accessories, tools or consumables other than those indicated by the manufacturer may constitute a real risk of injury

4.2 Expected, unintended, incorrect uses, warnings

In order to maintain safety conditions the operator must always pay attention to:

- Not tampering with any part of the product for any reason.
- Before each use, check that there are no leaks or signs of breakage.

4.3 Residual risks present during the various work phases

Those "residual risks" that cannot be completely eliminated without compromising the normal operation of the product are highlighted. In these areas it will be necessary to work with the utmost care taking into account all the information and suggestions contained in this manual.

The product has been designed and built to work effectively and safely, guaranteeing the operator's safety. However, the product has residual risks whose elimination is physically impossible.

4.3.1 Use phase

During use of the product there is a residual risk of burns / burns to the hands / arms during use. For use it is recommended to wear sleeve gloves resistant to high temperatures and always pay the maximum attention in order to minimize the risks. Wear heat-resistant clothing when using the oven.

4.3.2 Maintenance phase

Maintenance must be carried out by competent technicians, during the product maintenance phase there is a residual risk, maximum attention is always recommended even in this phase.

4.3.3 Explosion risk

The risk of explosion is linked above all to the presence of the gas cylinder that is not installed, used and maintained in an exploited manner potentially incurring an explosion. For more detailed information, contact your gas cylinder supplier / retailer.

4.3.4 Ergonomic risk

The operator is advised to use the product only as described in this manual, devoting himself exclusively to the use of the same and interrupting any other operation.

4.4 DPI required for installation and maintenance

For the installation phases, wear suitable safety protections.

Gloves	Safety shoes
	

5 HANDLING, INSTALLATION AND MAINTENANCE

5.1 General

The product can be shipped to the customer using a suitable packaging or in a wooden case.

Upon receipt of the packages, it will be the customer's responsibility to verify:

- The integrity of the packages;
- Correspondence with the packing list;
- The integrity of the various parts of the product.
- In the event of damage to packages, equipment or missing parts, notify the shipper and the manufacturer immediately.

5.2 Installation, use and replacement of LPG cylinders (liquefied petroleum gas)

Cylinders for domestic use must always be purchased from authorized dealers who guarantee the correct filling and sealing of the valve. The hose, regulator and gas cylinder used must comply with current regulations, check every year with a specialized technician.

The cylinder must always remain vertical, with the tap at the top, the replacement must be carried out with the tap closed.

- Use the oven only with LPG cylinders, it is absolutely forbidden to attach the oven to the domestic gas network or to other supplies
- Use only LPG cylinders of 5 kg (11,02lb) to 10 kg (22,04lb) (approx. 27x60 cm max 10,63x23,62 in)
- Avoid stress, exposure to atmospheric agents, shocks (especially with pointed or sharp surfaces). They can lead to its malfunction.
- When using the oven in winter at temperatures around 0 ° C, use only propane or high propane LPG cylinders for optimal operation. Butane at low temperatures does not perform very well and has combustion difficulties, causing an increase in consumption
- Do not use gas other than LPG G30 / G31
- **ATTENTION: it is forbidden to carry out a conversion of the product independently to other types of gas**
- Failure to comply with one or more of these rules will invalidate the product warranty and relieve Pizza Party from any liability or legal involvement in the event of damage to persons and / or property.
- A rusty or dented gas cylinder could be dangerous and should be checked by your gas appliance supplier. Do not use gas bottles with a damaged valve.
- Even an apparently empty gas cylinder may still contain gas. This will then be transported and stored taking this into account.

- The cylinder must be replaced far from any ignition source
- It is forbidden to use LPG cylinders in closed, underground and basement rooms
- **Gas leaks can cause fires or explosions and cause serious or fatal personal injury or property damage. In case of strange smells or gas leaks do not switch on the oven and check the malfunction to avoid the risk of fire or explosion**
- All parts of the circuit are guaranteed for 5 disassemblies, once this threshold is exceeded it is necessary to replace the parts to avoid damage to the circuit itself
- The cylinder must be transported and always kept in a vertical position and away from sources of heat or priming.
- Do not smoke during the inspection to check for gas leaks, during oven ignition and when using the oven

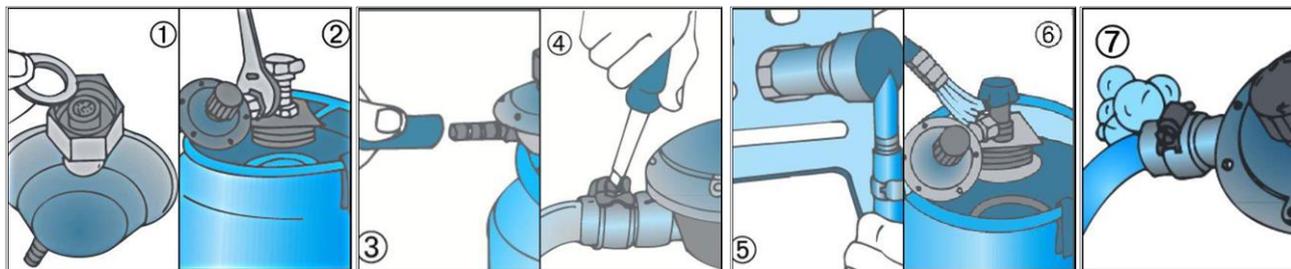
As far as the flexible hose is concerned, the following precautions must be followed:

- Must be of type A1 DN8
- It should never be twisted
- The length must not exceed 1.5 meters (59 in)
- It must be replaced by the expiry date on the tube itself, for maximum safety replace it every 2-3 years.
- At least once a year it is good practice to check its integrity.
- Do not place hot products or materials on the tube
- If there are even slight signs of deterioration it must be replaced
- The hose must be kept away from heat sources or primers
- Before each use, check the correct condition of the hose and its expiry date

5.3 New gas cylinder installation

To install the gas cylinder proceed as follows:

- Once the new cylinder has been purchased, remove the seal and insert it.
- Mount the regulator on the threaded union of the cylinder by tightening and tightening the ring nut, turning it anticlockwise.
- The suitably cut tube is inserted at the regulator outlet which is equipped with a nozzle with a corrugated outer surface.
- Connect the pipe firmly with a clamp that holds a piece of pipe, made of soft material and with a larger diameter.
- Insert the other end of the tube into the user's specific inlet. Then lock with a clamp.
- After opening the flyer, brush the connections with a water-soaked brush. If there is a leak, lots of bubbles will form.
- In the presence of a gas leak, bubbles will form on the pipe. In a situation like this, it is necessary to reconnect correctly.



Change the hose periodically. If you find it difficult to extract it, cut it with a long practiced incision.

In the event of gas leaks during the use of the product, proceed as follows:

- Close the gas
- Turn off any open flames
- Open the oven door

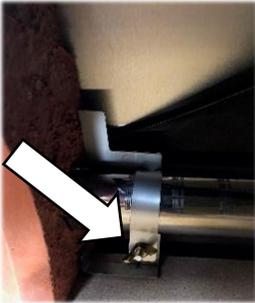
5.4 Gas cylinder replacement

To replace an exhausted gas cylinder proceed as follows:

- Check the shut-off status of the tap
- Check the state of closure of the cylinder valve
- Gradually detach the regulator from the cylinder to be replaced and remove the cylinder itself
- Proceed as indicated in chapters 5.3 and 6.3
- The replacement of the gas cylinder must be carried out far from any heat source and outdoor.

5.5 Installation

- Parts sealed by the manufacturer (or its agent) must not be manipulated by the user
- On our website in the assistance section you will find some videos with the gas burner assembly and removal procedures, fire management and advice on how to best use the product: pizzapartyshop.com, forni-a-legna.com/consigli (IT), wood-fired-pizza-oven.us/support (UK)
- The product must be placed on a level and leveled, with the three sides of the oven at least 10cm (3,93 in) from walls or other non-flammable obstacles
- Any flammable materials must not be within 200 cm (78.74 in) from the outside of the oven and the flue. The oven must not be placed in covered areas and on roofs made of flammable or non-flammable material.
- Place the oven on a flat and stable surface and away from strong gusts of wind, the oven must never be placed on wooden surfaces or other flammable surfaces and attics or roofs made of unprotected combustible material.
- Check the stability of the oven support surface before each use.
- The support surface must be suitable to support the weight of the oven. The support surface must be stable and have no risk of tipping over.
- We recommend installing the oven at a height from the ground that ranges from 70 cm (27,56 in) to 120 cm (47,24 in)
- For the connection of the regulator, contact a specialized technician.

Operation 1	Operation 2	Operation 3	Operation 4
Once unpacked the product remove it from the box ATTENTION: this operation must be carried out by two people, wearing safety gloves and safety shoes	Remove the film and the protective packaging from the oven and position the chimney	Remove all the accessories contained in the oven	Place the refractory bricks (you will find 2 spare refractory bricks)
			
	Operation 5	Operation 6	
	Insert the burner in the appropriate housing	Secure by tightening the burner lock's screw, resting it on the refractory front	
			

5.6 Storage

If the equipment is stored, it is designed to withstand the following characteristics:

- Temperature from -20 ° C to +50 ° C for periods longer than 24 hours
- Temperature from -20 ° C to +60 ° C for periods of less than 24 hours
- Relative humidity between 20% and 90%.
- Gas cylinders must be stored outside in a well-ventilated position and out of the reach of children. Unused cylinders must NOT be placed in buildings, garages or other enclosed places.
- If the gas oven is not used, close the gas bottle supply valve.
- During inactivity it is recommended to keep the product indoors away from atmospheric agents and from high humidity, if this is not possible, cover the oven with the "Pizza Party cover", waiting at least 5 hours after switching off. The oven must be completely cold when it is covered.
- Cover the oven only with the "Pizza Party Cover". Do not use any other material.
- Always disconnect the oven from the cylinder after use.
- The gas cylinder must be left outside in a well-ventilated area.

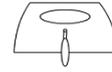
5.7 Handling

- Move the oven only when it is switched off and cold by wearing protective gloves and safety shoes.
- The oven must be moved by two people, wearing safety shoes.



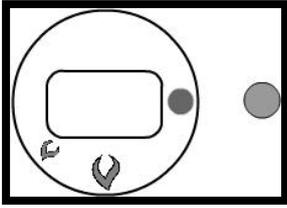
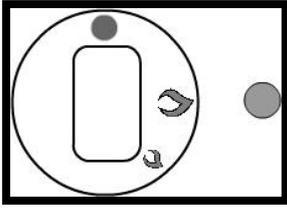
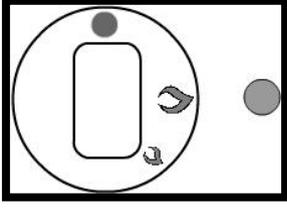
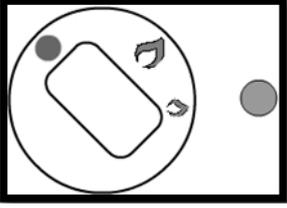
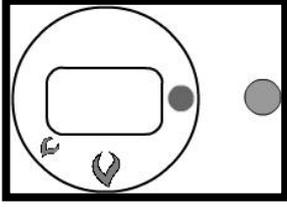
6 UTILIZATION

Once all the procedures relating to the installation of the product have been carried out, it is ready for commissioning.



6.1 Switch on and start up

- The only door you can use is the one with the hole (see figure), all the other doors must not be used. Don't try to cover the opening on the door. Pizza Party does not assume any responsibility for any improper use of the doors.
- It is recommended to check all gas connections before using the oven
- Use thermal gloves to prevent burns
- Always use the oven with the chimney supplied open. Do not try to close the chimney. Pizza Party assumes no responsibility for improper use of the flue
- Do not bend over the oven during the ignition of the gas; hold with your face and body at a distance of no less than 50 cm (19,68 in) from the mouth of the oven
- This appliance must be kept away from flammable materials during use and when it is hot.
- Before each use, check that there are no gas leaks on the hose and fittings, using a solution of soapy water

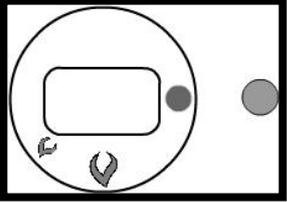
Operation 1	Operation 2	Operation 3
Keep the oven open and check that the gas control knob is in the zero position (see image)	Press and turn the knob counterclockwise and place it on the high flame	Use an electric lighter, keeping a safe distance
		
Operation 4	Operation 5	Operation 6
When the fire is lit, remove the electric lighter, keep the knob pressed for about 10 seconds to warm up the safety thermocouple	Bring the knob on the medium flame to start the work cycle	If the flame does not ignite, release the knob back to the zero position, wait about 3 minutes and repeat the ignition procedure
		

- Some accessible surfaces can be very hot to keep away from children
- Under no circumstances should you attempt to disconnect the gas pipe or other fittings when using the oven
- Under no circumstances should you place baked objects
- Do not touch the external surfaces and the chimney during use
- If the flame goes out, turn off the tap, close the cylinder, and keep the door open for at least 10 minutes
- Due to the temperature, the color of the surfaces may vary
- Do not introduce live animals
- The first ignition must be a little longer, about 1h30min at moderate heat around 200°C (400°F), in order to dry refractory materials in the best way and have maximum performance from the first ignition.
- Do not keep on oven at the maximum power more than 35 minutes.
- Do not place frozen food on the hob
- Wear non-flammable clothing when using the oven
- Use heat-resistant tools and cutlery
- Keep your hair tied to avoid proximity to hot areas, keep a safe distance from heat sources

Physical disabilities that can compromise the use of the product:

- o Intellectual or motor disabilities of the upper limbs
- o The product cannot be used by people under the age of 18
- o Do not use the product while drunk or under the influence of drugs.

6.2 Shutdown

To completely turn off the burner, open the door, put the knob in the minimum position for 3 minutes and then gradually turn the knob until the knob closes	
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6.3 Abnormalities

The anomalies you can find are:

<i>ABNORMALITIES</i>	<i>POSSIBLE CAUSE</i>	<i>REMEDY</i>
Ignition failure of fire	LPG supply hose detached	Check the correct connection of the gas pipe and the correct gas supply

7 MAINTENANCE, ADJUSTMENTS AND SUBSTITUTIONS

The product has been designed to reduce maintenance operations to a minimum.

Although this is a concept that has already been reiterated several times, it is essential that all maintenance operations must be carried out after contacting the Pizza Party company, and the normal safety precautions must be used.

7.1 Ordinary maintenance

Perform before each use:

- Clean the hob with a damp cloth and remove any organic residues.
- Check that there are no signs of wear or breakage in the oven and in the burner kit
- Check that there are no gas leaks
- Check the condition of the cylinder and the tube.

7.2 Extraordinary maintenance

As far as extraordinary maintenance is concerned, it can only consist of replacing the components of the product. Spare parts must be requested from Pizza Party.

After a period of inactivity, check that there are no breaks or failures or obvious signs of wear, and that there are no gas leaks and that the burners are not blocked.

7.3 Product cleaning

To clean the product remember that:

- It must be cleaned with a vacuum cleaner or a cloth
- Don't use water jets
- Don't use compressed air
- Don't use solvents and chemicals of any kind.

8 DEMOLITION AND DISPOSAL

The equipment at the end of its working life must be disposed of as industrial waste and, therefore, the waste must be sorted, collected, transported and treated deriving from the disposal as well as being deposited according to the regulations in force and in compliance with the European Directive 2006/12 / EC of the European Parliament and of the Council of 5 April 2006 and its subsequent amendments.

If the user of the product is in a foreign country, the waste disposal must be carried out in compliance with the laws in force in the customer's country.

