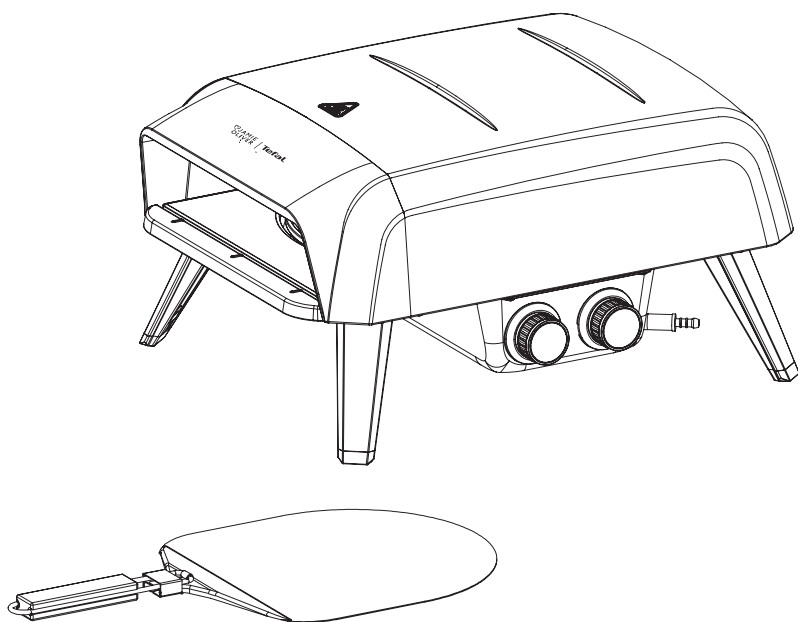


♥ JAMIE
OLIVER

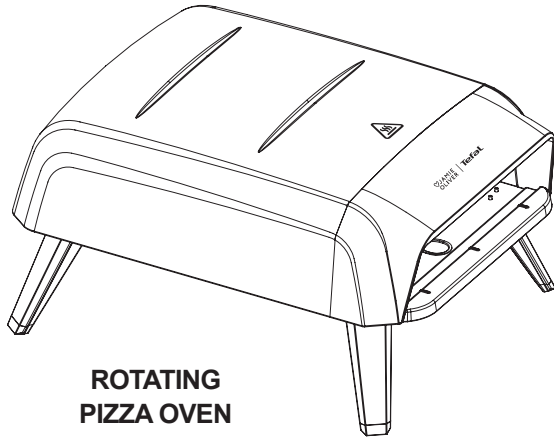
Tefal®

ROTATING PIZZA OVEN



MANUAL AND SAFETY INSTRUCTIONS

PARTS LIST



ROTATING
PIZZA OVEN

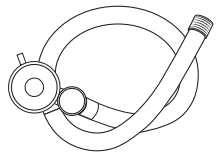
STONE COOKING PLATES



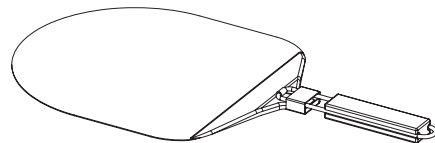
ROTATING
STONE



FRONT
STONE



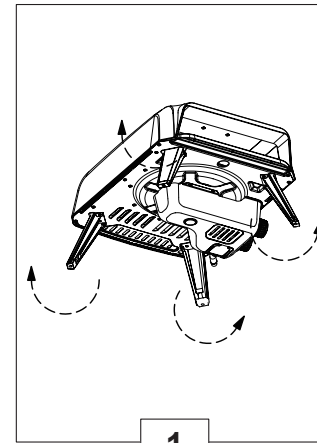
GAS REGULATOR
AND HOSE



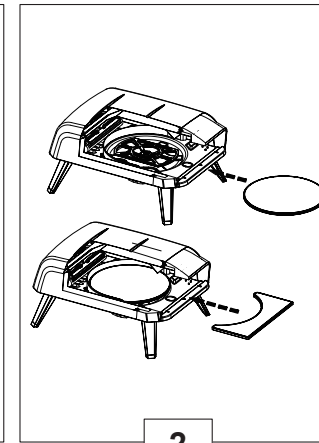
PIZZA PEEL



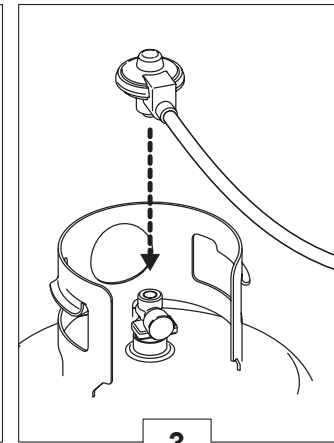
MATCH HOLDER



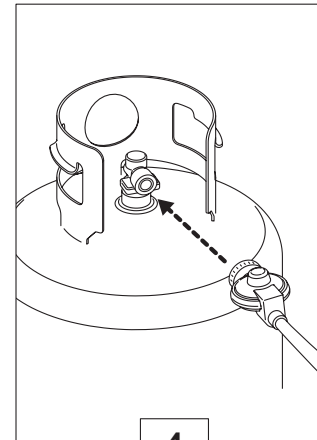
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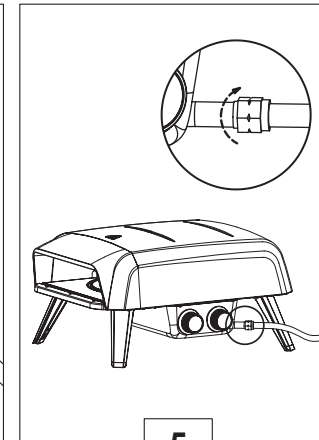
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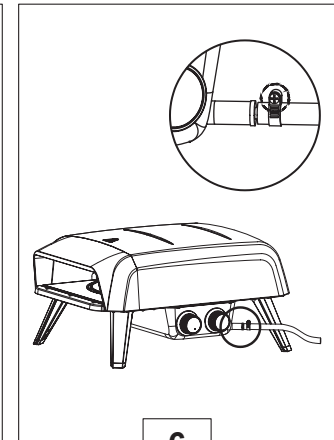
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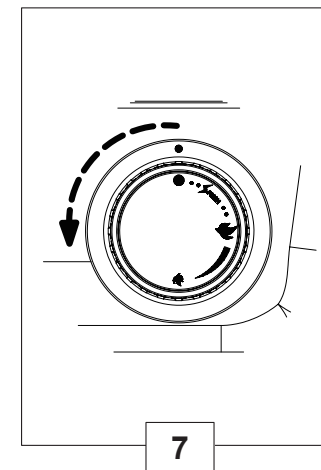
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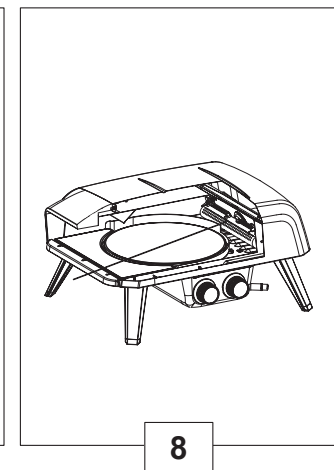
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6



7



8

SAFETY INSTRUCTIONS

SAFETY REGULATIONS TO PREVENT INJURY: READ BEFORE USE

Given the various standards in force, if the appliance is used in a country other than the one in which it was purchased, it should be checked by an approved service centre.

If you take care of it, your oven will be safe to use and produce reliable results. However, you should exercise extreme caution, as the oven produces intense heat that may increase the risk of accidents.

When using this oven, there are basic safety rules that must be followed as a minimum.

Failure to follow these instructions may result in fire, explosion or burns resulting in property damage, personal injury or death.

To reduce the risk of fire, burns or other injuries, read this safety manual carefully and in full before using this appliance.

WARNING

- This oven is for outdoor use only.
- Never use the oven in excessively windy conditions.

WARNING

- Never leave this appliance unattended when in use. In the event of fire, move away from the appliance and immediately call the fire service. Do not try to extinguish an oil or grease fire with water.

DANGER

- If you smell gas:
 - Cut off the gas supply to the appliance
 - Extinguish any open flames
 - If the smell of gas persists, move away from the appliance and immediately call your gas supplier or the fire service.

WARNING

- Keep the gas supply line away from hot surfaces.
- Do not touch the outer housing, the stone cooking plate or their adjacent surfaces while the oven is in use, as these areas become extremely hot and could cause burns.
- It is advisable to wear gloves when handling especially hot items. Keep young children and pets away from the appliance.
- Never move the appliance during use.
- This appliance is not intended for use as a source of heat and must never be used as such.
- Do not heat unopened food containers, as a build-up of pressure may cause them to burst.
- Do not use the oven to cook extremely fatty meats or other products that increase combustion.
- This appliance is not intended to be installed in or on RVS, camper vans and/or boats.

WARNING

- Spiders and insects may nest inside the appliance's burner, which can disrupt the gas supply.
- To avoid this, block the gas inlet on the oven.
- Inspect the burner at least once per year.

WARNING

- Do not store propane gas cylinders in a building, garage or any other enclosed area. Always keep them out of reach of children. This appliance is intended for domestic outdoor use only. The manufacturer shall not accept any liability for professional use (restaurant, professional kitchen, offices, other working environments, hotels, bed and breakfasts or any other residential setting), inappropriate use or failure to follow the instructions, and the warranty will be voided in such cases.
- For your safety, only use the accessories and spare parts provided for your appliance by the manufacturer.

WARNING

- Check all gas supply connections for leaks before each use. Do not use the appliance until all connections have been checked and you are sure that there are no leaks.
- Ensure that the seals are present.

WARNING

- Do not smoke while checking for leaks. Never use a naked flame to check for leaks.

WARNING

- Keep your face and hands as far away as possible when lighting the appliance.

WARNING

- Always close the valve on the gas cylinder after use.

WARNING

- Keep clothing and other flammable materials away from hot surfaces and the burner. Such materials might ignite and cause serious injury.
- Wear appropriate clothing to ensure your personal safety. Never wear loose clothing or baggy sleeves when using the oven. Some synthetic fabrics are highly flammable and must not be worn while cooking.
- This appliance must be kept away from flammable materials during use.
- Keep the area in which the oven is being used free from combustible materials, including fluids, debris and vapours such as petrol or lighter fluid.
- The area under the oven will get very hot. Do not place the oven on a table with flammable or plastic tablecloths or any other flammable material.

WARNING

- Do not modify the appliance.
- The parts sealed by the manufacturer must not be altered by the user.

WARNING




- Do not use this appliance with charcoal or any energy source other than that for which it was designed (gas).

WARNING

- We strongly recommend that you do not eat any burnt parts of your pizzas, as with any other cooking method (BBQ, etc.).

SPECIFICATIONS

- Refer to the rating plate applied to the appliance for information regarding the category of the appliance in the destination country.

SAS SEB Item number : JM4168 Groupe SEB - Rue du Triage - 21120 Is-sur-Tille - France			 1336-23
Imported to UK by Groupe SEB UK Ltd, Ditton Park, Riding Court Road, Datchet, SL3 9LL			 0558-24
Appliance category	I3+(28-30/37)	I3 B/P(30)	PIN : 1336DO050 Made in China
Gas and supply pressure	G30 Butane 28-30 mbar or G31 Propane 37 mbar	G30 Butane or G31 Propane 30 mbar	 CAUTION Read the instructions before using the appliance. For outdoor use only. Use oven gloves when using this pizza oven. Accessible parts maybe very hot. Keep young children away.
Gas consumption	G30 : 291 g/h, G31 : 286 g/h.	291 g/h.	
Burner injector size	1,00 mm	1,00 mm	
Total heat input	4 kW		
Destination country	GB		

I3+(28–30/37), I3B/P(37) and I3B/P(30) appliances are identical. Please check local and national regulations and installation rules.

INSTALLATION

WARNING

- The sides of the appliance must be kept at least 60cm (24 inches) away from combustible structures.
- The back of the appliance must be kept at least 90cm (36 inches) away from combustible structures.
- Install the oven on a stable, horizontal, heat-resistant surface covered in a non-flammable material (tiles, firebricks, stainless steel, etc.).
- If this appliance needs to be installed in very close proximity to a wall, partition, outdoor kitchen cabinet, decorative trim, etc., we recommend that these be made of a heat-resistant, non-combustible material.
- If this is not the case, these must be covered with an appropriate, non-combustible material that offers thermal insulation. Particular attention must be paid to fire prevention regulations.
- Shelter this product from wind when in use. Never light the appliance in strong winds and never place the appliance in the way of draughts.

ASSEMBLY

Ensure that you have all the parts prior to assembly. Do not attempt to assemble the appliance if any parts are missing or damaged.

Replacement parts can be obtained from customer services.

ASSEMBLY INSTRUCTIONS

- 1 - Fold out the feet. **(1)**
- 2 - Insert the rear round cooking stone and then the front cooking stone and use the knob to check that they rotate correctly. The two stones must not rub against one another during rotation. If they do, adjust them slightly. **(2)**

CONNECTING THE GAS CYLINDER

- The length of the supply line will need to be adjusted to suit your needs (max. 1.5m) and the full length of it must be visible.
- The gas supply line or hose must comply with the requirements in force in the country of use and must be inspected regularly and replaced if necessary.
- The hose must be approved in accordance with standard EN16436 and replaced as required by national conditions. The regulator must be approved in accordance with the standard EN16129.
- In some countries, the hose and the regulator may not be supplied with the appliance. For example, in France it is necessary to use supply lines that have received NF certification for gases such as butane and propane that fall into the third family of gases:
 - Flexible metal supply line NFD36-125 with unlimited service life.
 - Flexible supply line NF D36-112 with 10-year service life.
- The connection must be established as specified in the regulations in the country of use. Read the section on connecting the gas cylinder very carefully.
- We recommend the use of commercial 6 kg or 13 kg propane or butane gas cylinders coupled with an appropriate regulator.

TO CONNECT THE GAS CYLINDER

- 1 - Connect the oven to the appropriate gas hose for your country and ensure that the seal is present.
- 2 - Connect the other end of the line to the appropriate regulator for your gas cylinder following the instructions provided with the regulator and the supply line (depending on the gas supplier).
- 3 - Here are two types of connection: **(3 + 4)**

Type 1: screwed **(5)**

Type 2: with adapter **(6)**

- The valve on the cylinder must be in the closed position and the cylinder positioned vertically.
- Make sure that the oven control knob is in the off position.
- Inspect the valve fittings, the port and the regulator assembly. Remove any debris and inspect the hose for damage. Replace it immediately if there are any signs of cracking or damage.
- The flexible supply line must unwind normally, without twisting or pulling and must not come into contact with hot parts of the appliance.
- When connecting the regulator to the valve, hand-tighten the nut until it stops and ensure that the seal is present.
- The use of a spanner may damage the coupling nut and increase the risk of accidents.
- Fully open the valve on the cylinder.
- Before lighting the oven, use soapy water to ensure that there are no leaks at any of the connections (see the section entitled Leak detection).
- If you detect a leak, close the valve on the cylinder and do not use the oven until your retailer has carried out the necessary repairs or you have replaced the defective connection hoses.

LEAK DETECTION

GENERAL INFORMATION

- Although the gas connections of the appliance are tested for leaks prior to being packed and shipped, a full test must be performed at the installation site.
- Prior to each use, check all of the gas connections for leaks using the procedure described below. If you smell gas at any time, you must immediately stop using the appliance and check the entire system for leaks.

• BEFORE TESTING

- Check that all packing material has been removed from the appliance.
- Prepare a mixture made up of equal parts washing-up liquid and water. You will need a spray bottle and a brush or cloth to apply the solution to the connections.
- Make sure that you are a safe distance from any sources of heat (cigarettes, electrical appliances etc.).

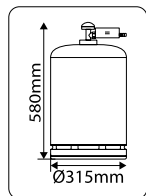
PERFORMING THE TEST

- 1 - Turn the oven control knob to the off position. The leak test must be carried out using soapy water. Never use a flame to check for leaks.
- 2 - Apply the soapy water solution to all of the gas connections.
- 3 - Open the valve on the gas cylinder and check for bubbles. If bubbles form, this indicates that a leak is present.
-> If you detect a leak, immediately turn off the gas supply and tighten the connections.
- 4 - Reopen the valve and perform a second leak test to check the connection again.
-> If the leak persists or comes from another part, turn off the gas supply, do not use your oven and contact customer services. Never use a leaking appliance.

DISCONNECTING THE GAS CYLINDER

- 1 - Turn the oven control knob to the off position. Ensure that the valve of the gas cylinder is in the closed position.
- 2 - Disconnect the regulator from the valve of the cylinder by turning the coupling nut anticlockwise.
- 3 - Always place the dust cap on the outlet valve of the gas cylinder when not in use.

REPLACING THE GAS CYLINDER



- The gas cylinder must always be replaced with the control levers and the valve of the gas cylinder closed.
- Replacement of the gas cylinder must always take place in a well-ventilated area away from any sources of heat (cigarettes, electrical appliances, etc.).
- Perform a leak test each time the gas cylinder is replaced.
- Failure to follow these instructions may increase the risk of fire resulting in death or serious injuries.

INSTRUCTIONS FOR USE

USING THE OVEN

Getting started:

- Ensure that the oven has been leak tested and is positioned correctly.
- Remove all packing materials.
- Light the burner following the LIGHTING INSTRUCTIONS below.
- Before cooking for the first time, heat your oven for 2 hours and then clean it once it has cooled down.

LIGHTING INSTRUCTIONS

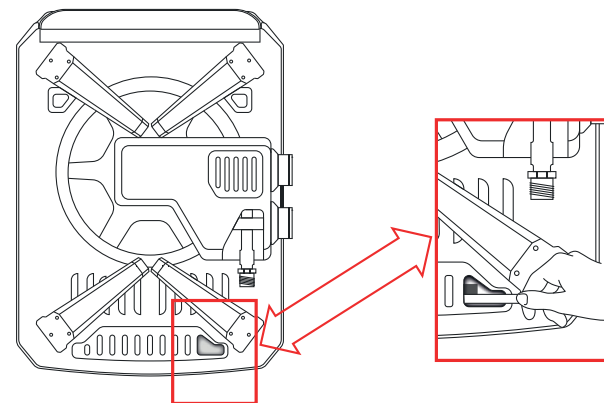
1 - Lighting the burner

- Ensure that the oven control knob is in the off position, then open the valve on the gas cylinder and wait 10 seconds.
- Depress the gas control knob and turn it to the large flame position. Keep the gas control knob pushed in for 5 seconds to allow air to escape from the gas line through the burner. Return the gas control knob to the closed position.

- Depress and slowly turn the oven control knob anticlockwise until you hear a click and the burner ignites.
 - Keep the oven control knob depressed for 5 seconds.
 - Then release the knob and turn it to your desired flame level. If the burner fails to ignite, wait 10 minutes and try again.(7)
 - It is normal for the appliance to generate some smoke and odours the first time you use it.
- 2 - Lighting the burner with a match (Depending on the model)
- If the burner fails to ignite after several attempts using the oven control knob, it can be lit with a match.
 - If you have already tried to light the burner using the control knob, wait 5 minutes for the gas to dissipate.
 - Insert a match into the match holder. Light the match and position it by the burner via the oven opening.
 - Depress the control knob and slowly turn it to high: the burner should ignite immediately.
 - If the burner fails to light after several seconds, turn the control knob to the off position, wait 10 minutes and try again.(8)

CARE AND MAINTENANCE - WARNING

- Before cleaning, make sure that you have cut off the gas supply, that the control knob is in the off position and that the burner and oven have cooled down.
- Inspect and clean the inside of the oven thoroughly before lighting it to prevent the emission of flames due to residual oil or residues that accumulated during the previous use.
- Check that the burner outlets did not become blocked during the previous use.
- The burner outlets must be inspected for obstructions and cleaned regularly using a soft wire brush.
- Keep your oven away from direct sunlight and indoors as often as you can and during extended periods of storage.
- The pizza oven must not be exposed to adverse weather conditions, such as snow, ice, heavy rain and strong winds.
- Store in a dry, ventilated place.
- Regularly clean the protection grid using a toothbrush.



STONE COOKING PLATE

- DO NOT use the stone over an open flame.
- Avoid exposing the stone to extreme temperature changes. DO NOT place frozen food on a hot stone.
- The stone is fragile and may break if knocked or dropped.
- The stone becomes very hot during use and remains hot for a long time after use.
- DO NOT use water to cool down the stone when it is hot.
- Once cold, the two stones can be removed by sliding your fingers along the sides or by pushing lightly on one side so that you can lift them more easily.
- Clean the pizza stone with a slightly damp cloth and a hard brush.
- If you have cleaned the stone with water, dry it before use. This can be done by placing it in a conventional oven at 60°C (140°F) for 2 hours.
- DO NOT put in the dishwasher.

GUARANTEE AND AFTER-SALES SERVICE

- This appliance carries a two-year parts guarantee.
- We make every effort to ensure that each and every one of our appliances is supplied to you in perfect working order. If, when unpacking the appliance, you discover a defect, report this to the shop or your online retailer within 30 days.
- If, during this period, you notice a malfunction, do not use the product, contact your retailer.
- The following are excluded from the guarantee:

Normal wear and tear of the product that does not affect the appliance's performance (scratches, superficial signs of corrosion, black spots, dents, changes in colour, etc.).

Damage resulting from an abnormal event or abnormal use, modification of the product or failure to follow the instructions provided in the manual.

Damage resulting from a fall or impact.

FOR FULL TERMS AND CONDITIONS, VISIT WWW.TEFAL.CO.UK

**TEFAL CANNOT BE HELD LIABLE FOR DAMAGE TO PROPERTY OR PERSONS
RESULTING FROM IMPROPER INSTALLATION OR INCORRECT USE OF THE APPLIANCE.**

TROUBLESHOOTING

PROBLEMS	POSSIBLE CAUSES	PREVENTION/SOLUTIONS
The burner does not ignite	<ol style="list-style-type: none">1. No gas supply2. The coupling nut and regulator are not properly connected3. The gas flow is obstructed4. The built-in lighter has stopped working5. Incorrect assembly	<ol style="list-style-type: none">1. Check whether the gas cylinder is empty and whether the regulator is open.2. Depending on the type of cylinder, further tighten the coupling nut by approximately one half to three-quarters of a turn until it fully stops. Hand-tighten only — do not use tools3. Clean the burner4. Light the burner using a match in the holder5. Check the steps in the assembly instructions
Sudden drop in gas flow or weak flame	<ol style="list-style-type: none">1. The gas has run out	<ol style="list-style-type: none">1. Check whether there is gas in the cylinder.2. Close the gas control knob, wait 30 seconds, then relight the oven. If the flames are still weak, close the gas control knob and the valve on the gas cylinder. Disconnect the regulator. Reconnect the regulator and perform a leak test. Open the valve on the gas cylinder and wait 30 seconds, then light the oven.
The flames go out	<ol style="list-style-type: none">1. Strong or gusty wind2. Low gas level	<ol style="list-style-type: none">1. Position the oven with its back to the wind or shelter it from the wind2. Change the gas cylinder3. See Sudden drop in gas flow above
Flaming / blazing	<ol style="list-style-type: none">1. Build-up of grease2. Excess fat in meat3. Cooking temperature too high4. Excess flour or debris on the cooking surface	<p>In all cases, switch off the oven and then:</p> <ol style="list-style-type: none">1. Clean the oven2. Remove the fat from the meat before cooking3. Adjust (decrease) the temperature accordingly4. Brush residual flour from the cooking surface or remove the debris
Flashback (fire in the burner tube, rumbling of burner)	<ol style="list-style-type: none">1. The burner and/or burner tubes are blocked2. Drop in pressure during ignition3. The oven is facing the wind	<ol style="list-style-type: none">1. Close the gas inlet valve. Clean the burner and/or the burner tubes.2. Switch off the oven, make sure that the valve on the gas cylinder is fully open (if applicable) and relight.3. Position the oven with its back to the wind or move it to somewhere where it is sheltered from the wind once it has cooled down.

