



Outdoor Wood and Gas Oven

Model CE-CN-0098-WG Item 49113

Instruction Manual



Accessories

OVEN TOOLKIT

- 1. Pizza peel
- 2. Oven broom
- 3. Pizza server
- 4. Cutting wheel

***PLEASE ENSURE ALL ACCESSORIES ARE RETURNED WITH THE OVEN.
FAILURE TO DO SO WILL RESULT IN YOU PAYING FOR THE REPLACEMENT OF THE TOOLS.**



Safety and Warranty

DANGER - IF YOU SMELL GAS:

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

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

WARNING

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. Gas not connected for use shall not be stored in the vicinity of this or any other appliance.

WARNING

1. Never operate this appliance unattended.
2. Never operate this appliance within 10ft (3.0m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within of any flammable liquid.
4. Do not fill cooking vessel beyond maximum fill line.
5. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
7. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.

WARNING

1. Use outdoors only.
2. Read the instructions before using the appliance.
3. Warning: accessible parts may be very hot. Keep young children away.
4. This appliance must be kept away from flammable materials during use.
5. Do not move the appliance during use.
6. Turn off the gas supply at the gas container after use.
7. Do not modify the appliance.

PRECAUTIONS

1. A statement that the installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223. 1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149. 1: Propane Storage and Handling, CSA B149. 2; or the Standard for Recreational Vehicle ANSI A119. 2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series, as applicable.



Safety and Warranty

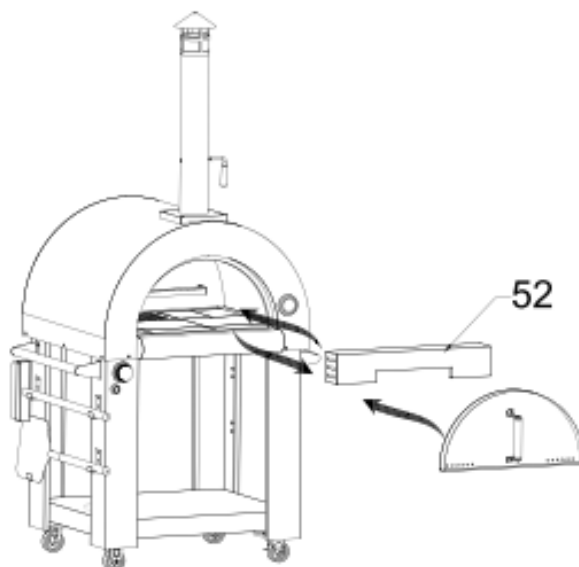
2. Instructions to the effect that this appliance shall be used only outdoors, and shall not be used in a building, garage, or any other enclosed area.
3. A statement that this appliance is not intended to be installed in or on a boat. For other than a recreational vehicle gas grill, a statement that this appliance is not intended to be installed in or on a recreational vehicle.
4. Minimum clearance from sides and back of unit to combustible construction, 24 inches (61cm) from both sides and 24 inches (61cm) from the back.
5. The regulator and hose assembly must be inspected before each use of the grill. The hose used should not exceed 1.5m. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the grill being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
6. The appliance is not intended for commercial use.
7. When cooking with oil or grease, have a type BC or ABC fire extinguisher readily available.
8. In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain the fire.
9. In the event of rain, snow, hail, sleet, or other forms of precipitation while cooking with oil or grease, cover the cooking vessel immediately and turn off the appliance burners and gas supply. Do not attempt to move the appliance or cooking vessel.
10. When cooking, the appliance fryer or boiler must be on a level, stable noncombustible surface in an area clear of combustible material. An asphalt surface (blacktop) may not be acceptable for this purpose.
11. Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
12. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
13. When cooking with oil or grease, the thermometer provided **MUST** be used. Follow instructions in this manual for proper installation and use of the thermometer. If the thermometer supplied with this fryer or boiler has been lost or damaged, a replacement thermometer must be one specified by the appliance manufacturer.
14. Do not place empty cooking vessel on the appliance while in operation. Use caution when placing anything in cooking vessel while the appliance is in operation.
15. Do not move the appliance when in use. Allow the cooking vessel to cool to 115°F (45°C) before moving or storing.
16. This appliance is not intended for and should never be used as a heater.
17. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply OFF and wait for the temperature to decrease to less than 350°F (175°C) before relighting burner according to the manufacturers instructions. If there is a lid (cover), do not remove the lid.
18. Maintenance instructions (including recommended frequency guidelines) relative to:
 - Keeping appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
 - Not obstructing the flow of combustion and ventilation air.
 - Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.
 - Visually checking burner flames, with pictorial representations.
 - Cleaning appliance, including special surfaces, with recommended cleaning agents, if necessary.
 - Checking and cleaning burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance information for obtaining replacement parts and where they may be obtained.



Installation

STEP 11

1. When working with gas burning, please take out 52", when working with wood burning, please put in 52", completely cover the burner, pay attention to the direction of placement.



Operation

LEAK TESTING

GENERAL

Although all gas connections on the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at any time you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure that all packaging material is removed from the grill including the burner tie-down straps. **DO NOT SMOKE WHILE LEAK TESTING. NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.** Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the LP cylinder is full.

TO TEST

1. Make sure the control valves are in the "OFF" position, and turn on the gas supply.
2. Check all connections from the LP gas regulator and supply valve up to and including the connection to



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the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.

3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact Omcan.

Only those parts recommended by the manufacturer should be used on the grill. Substitution will void the warranty. Do not use the grill until all connections have been checked and do not leak.

GAS FLOW CHECK

Each grill burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked. Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please call Omcan.

ALWAYS CHECK FOR LEAKS AFTER EVERY LP TANK CHANGE.

Check all gas supply fittings for leaks before each use.

GAS USE CAUTION

Before using your gas fired pizza oven, please follow the instructions below.

If you smell gas:

1. Close the gas.
2. Extinguish free flames.
3. Open the oven door.

THE GAS ESCAPE COULD CAUSE FIRE OR EXPLOSIONS CAUSING SERIOUS INJURIES OR DAMAGES TO OBJECTS. IN CASE OF A GAS LEAK, DO NOT LIGHT THE OVEN AND DETERMINE THE REASON FOR MALFUNCTION IN ORDER TO PREVENT FIRE AND/OR EXPLOSION.

- Always use heat resistant utensils while cooking. Plastic spoons, forks, tongs ect. and other similar materials will not withstand the high temperatures in your oven and should be avoided.
- Always keep children and pets away from the oven during use. The oven temperatures can be extremely high and can cause severe burns.
- Keep fuel supply pipes far from hot surfaces.
- The color of oven surfaces can change due to high temperatures.
- Do not use the oven in case of malfunction.
- This oven has been designed only for outdoor use and it must not be used in garages, porches or verandas that are closed or covered.
- Never extinguish the flames with water.
- Do not use open flames near the oven.
- Do not place empty gas cylinders near the oven.

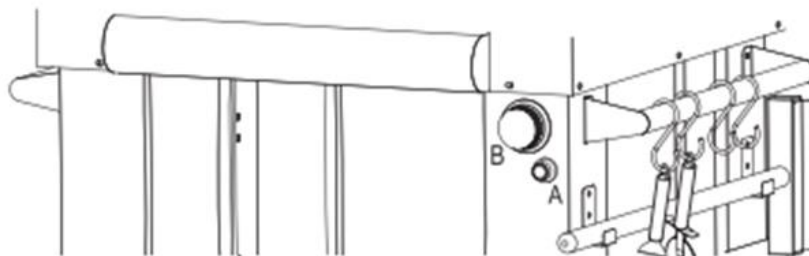


Operation

- Do not paint or apply anything on the oven.
- Please follow the instructions for the connection of the regulator.
- After a period of non-use, please check for gas leaks or burner obstructions.
- Any flammable materials must be at least 100cm / 39.3" far from the oven.
- Should a grease fire occur, turn the gas off and close the oven door until the fire is out.
- The liquefied petroleum gas (LPG) is not natural gas. The conversion or attempted use of natural gas in a LPG unit is dangerous and will void your warranty.
- A rusty or dented gas cylinder may be hazardous and must be controlled by your gas supplier. Do not use gas cylinders with a damaged valve.
- Even an apparently empty cylinder could still contain gas. The cylinder should be transported and stored accordingly.
- During operation, use heat resistant mittens or cooking gloves.
- All parts sealed by the manufacturer must not be tampered.

The oven you have purchased may have some or all the feature listed below. The locations and appearances of the features shown here may not match what you are having on your model.

CONTROL PANEL



A. Battery (for Ignition) Box B. Burner Knob

Any alteration of the product may be potentially hazardous. Use only low pressure flexible pipes and regulators allowed by the current regulation. To replace the pressure regulators and flexible pipes please refer only to the manufacturer instructions. Check hose each time before using the oven for nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the oven. Move the oven door holding the wood handles.

LIGHTING

Check all gas connections for gas leak before starting your oven. Do not lean over the oven when lighting. Keep your face and body at least 50 cm / 19.6" far from the oven door. When lighting the oven, the oven door must be open. The burner control knob must be in the off position before turning on the LPG cylinder valve.





Operation

1. Make sure burner knobs are turned to off.
2. For gas oven using a propane tank. Slowly open the tank valve.
Note: If flow limiting device activates, your oven may not light. If your oven does not light, the flames will be low and will not heat properly. Turn tank valve and burner knob off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.
3. Push the pulse igniter module, push in and turn the burner knob to ignite/hi for the burner. The burner will light immediately. When burner is lit, turn knob to desired setting.
 - If the flame does not light, leave the knob turning it to "off position". Wait 3 minutes and try again.
 - Do not keep on oven at the maximum power more than 20 minutes.
 - Do not exceed the limit temperature of 426°C / 800°F.
 - During operation, never disconnect the gas regulator or other junctions.
 - Do not touch external surfaces and the chimney flue during oven operation.

TO LIGHT THE GRILL WITH MATCH

If a burner will not light after several attempts using the control knobs, the burners may be lit with a match.

1. If you have already attempted to light the main burner with the igniter, allow 5 minutes for any accumulated gas to dissipate.
2. Insert a match into the lighting rod.
3. Strike the match to light it.
4. Gently hold the lit match close to the burner
5. Push the pulse ignitor module and push in and turn the control knob to IGNITE/ON. Hold this knob in for 15 seconds after the burner is lit. You will hear the snapping sound of the spark until after the knob is released.
6. Remove the match and replace the manual lighting extension inside the cabinet door.
7. If the burner does not light within seconds turn the knob to the "OFF" position, wait 5 minutes and try again.

CAUTION

When using a match to light the grill make sure to use the attached lighting rod.

WARNING

When lighting, keep your face and hands as far away from the grill as possible.

WARNING

Before lighting, please check the connection with proper procedure if leak turn the gas off.

WARNING

This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

WARNING

Do not store a spare LP-Gas cylinder under or near the appliance.

WARNING

Never fill the cylinder beyond 80 percent full.



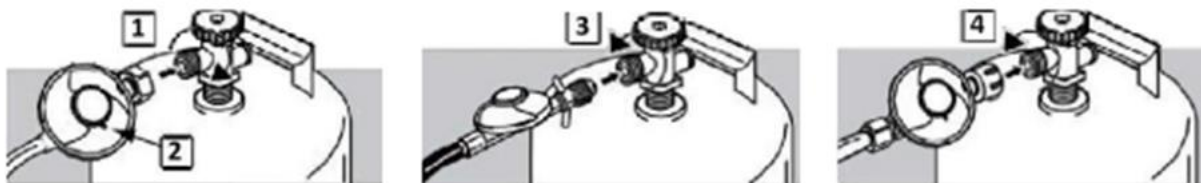
Operation

WARNING

If the information in above warning is not followed exactly, a fire causing death or serious injury may occur.

LPG CYLINDER USES ADVICE

- The LPG is heavier than air. Any LPG leak may collect in low areas and prevent dispersion.
- The LPG cylinder must be installed, transported and stored in upright position. LPG cylinders should not be dropped or handled roughly.
- Never place the replacement gas cylinder near the gas fired oven.
- Never store or transport the LPG cylinder in places where temperatures can reach 50°C / 112°F (they are too hot to hold by hand for example: do not leave the LPG cylinder in a car during a hot day).
- Treat "empty" LPG cylinders with the same care as when full. Even when an LPG tank is empty of liquid there still may be gas pressure in the cylinder. Always close the cylinder valve before disconnecting.
- Be sure the regulator is assembled with the vent hole pointed downward so that it will not collect water. Make sure the vent hole is free of dirt, grease, insects ect.
- Check all gas connections for gas leak before starting your oven.
- Make sure the valve of the LPG cylinder or regulator is closed. The LPG cylinder must be replaced away from any source of heat or ignition.



1. Connect the LPG cylinder.
 - Screw the cylinder regulator (not included) turning clockwise (1). Position the regulator so that the vent hole (2) faces down.
 - Screw the gas cylinder regulator turning counter clockwise (3) and (4).
2. Place the cylinder on the floor behind the compartment.
3. Place the LPG cylinder so the valve opening faces to the rear of the oven.
4. Connect the hose pipe (not included) to the junction (A) at the back of the oven. Fix the hose pipe with the included security straps.

Use a pressure control adapter (not supplied) with a flow rate of 10kg/h and G30/G31 operation at 28.30/37 mbar, utilize a pipe ND 12mm CE En14800. It is advisable to substitute the gas hose every 2-3 years. Do not twist the flexible gas hose. The length of the flexible hose should not exceed 1.5m / 59".



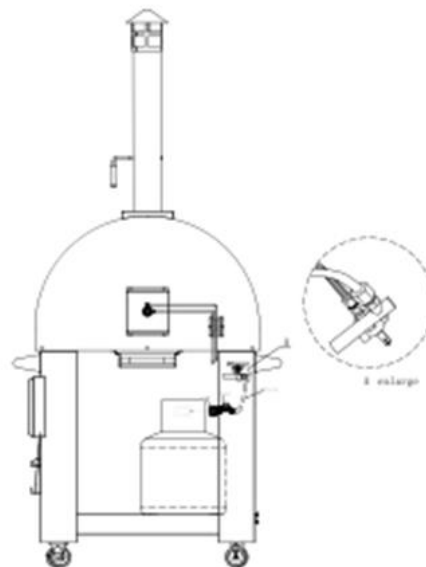
Operation

WHERE TO KEEP THE OVEN

- If the gas fired oven is not used please close the gas cylinder feeding valve.
- If the gas fired oven is stored in an enclosed area, please disconnect the gas feeding. The gas cylinder must be placed outside in a well aired area.
- If the gas cylinder is not disconnected from the oven, please put them outside in a well aired area.
- The gas cylinder must be placed outside in a well aired place and must be kept away from the children reach.
- The unused cylinders must not be stored in buildings, garages or other enclosed places.

NOTES:

1. Do not store a spare LP gas cylinder under or near this appliance.
2. Never fill the cylinder beyond 80 percent full.
3. If the instructions in are not followed exactly, a fire causing death or serious injury may occur.



Cylinder size: Height: 26 in, Width: 12.5 in

COOKING

- Always preheat your oven before cooking. Heat for 5-10 minutes or until the thermometer reaches 300-330°C / 572-626°F.
- Calculate a longer cooking time in cold or windy days or high altitudes. Calculate a shorter cooking time if the external temperature is particularly hot.
- The cooking time depends on the weather conditions or the quantities, dimensions and shape of food.
- Depending on the cooking conditions, you may need to regulate the burner knob in order to reach the right cooking temperature.
 - Switch off the gas fired oven and wait for it to cool down before cleaning.
 - To clean the oven don't use traditional oven detergents, abrasive detergents, kitchen detergents or detergents containing citrus extracts, nor the use of abrasive steel wool.
 - The gas burner must be cleaned periodically and remove any food residue.
- Make sure to not damage the valves and the burners during cleaning.

IF THE OVEN DOES NOT COOK AS DESIRED

- Check that the oven has reached the right temperature.
- Make a fire with approximately 10 minutes of high flame.
- Ensure the oven maintains the desired temperature for the duration of the cooking time; use the door to adjust the heat intensity as well as the flame adjuster: open and close the door to raise or lower the temperature as necessary.



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WOOD USE

GETTING STARTED

Carefully unpack your wood-fired pizza oven, it's not too heavy, but use two people to lift it out of the box. Be sure to place the outdoor oven on the matched cabinet. Remove all the protective film and discard. Assemble the cap/chimney by sliding the ring hardware around the bottom of the cap, fit the chimney and cap together - secure by sliding the ring in position and tighten with a flat head screwdriver. Now slide the chimney pipe onto the top of the oven.

Note: Season the outdoor oven prior to use. Burn two or more times, allow the temp to reach 400°C and let the fire die out.

DO NOT OVERHEAT OVEN: Extreme heat can permanently damage the outdoor oven. Bring the outdoor oven up to temp slowly. Start with a small fire in the center. Once established, move the fire to the LEFT side of the oven. Add small amounts of wood until the outdoor oven reaches even, high heat. A good temperature for pizza baking is when the cooking stone is a least 340°C.

NEVER USE CHEMICAL FUEL STARTERS: Only use small kindling and newspaper to help start your fire. Starting fluids and other fire starters can foul the cooking surface and permanently damage the oven.

NEVER USE CHEMICAL CLEANERS: Only clean a cool oven. Only use a metal bristle brush or a damp cloth to clean the cooking stone.

THE ART AND SCIENCE OF WOOD-FIRED COOKING

Cooking in your outdoor oven is much like using the oven in your home. You will quickly learn how to regulate the temperature, use different woods for flavor, and be amazed at how good the food tastes. Anyone can bake delicious pizza and bread, roast meat and vegetables, grill fish and seafood, and create mouth watering desserts. The cooking stone and dome of your outdoor oven give off radiant heat from all sides, creating a natural convection that bakes everything to perfection, while the fire on the side brings out a unique crisp and smoky taste. Any variety of oven-safe metal, ceramic or glass pan can be used to cook in your oven.

Warning: Keep oven ware away from flame and don't use in temperatures over 500°F. Always read and follow oven ware manufacturers usage instructions.

CHOOSING YOUR WOOD

Use only dry hardwood such as oak and hickory. Avoid resinous wood such as pine or spruce. Never use treated lumber. Below is some information on different hardwoods most common in outdoor cooking.

Note: if the wood produces a lot of black smoke, it is generally an indication you are using the wrong type of wood.

The type of wood used influences and accents the taste of your food. You may want to try the following hardwoods in your outdoor oven, if they are available to you.

Apple: The flavor is milder and sweeter than hickory. Good with all meats.



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Cherry: Slightly sweet fruity smoke that's great with just about everything. Good with all meats.

Hickory: The most common hardwood, sweet to strong, heavy bacon flavor. Good for all smoking, particularly pork and ribs.

Mesquite: Sweeter and more delicate than hickory, it's a perfect complement to richly flavored meats such as steak, duck or lamb, but be careful as it can overpower.

Oak: Favorite wood of Europe, a mild smoke with no aftertaste. Oak gives food a beautiful smoked color. Good with red meat, pork, fish and big game.

Pecan: Sweet and mild with a flavor similar to hickory but not as strong. Good for chicken, beef, pork and turkey.

FIRING UP YOUR OVEN

Your outdoor oven will bring years of enjoyment and countless delicious dishes once you have mastered the art of building and maintaining a fire that creates an evenly distributed, high-temperature cooking stone. Invest in a laser thermometer to show you the exact temp inside your oven.

Start the fire in the outdoor oven approximately one hour before cooking. Split wood into small pieces about 10" long by 1/2" thick. Using kindling and newspaper, start a match lit fire within the stainless steel wood caddy in the center of the cooking stone. Continue to feed the fire with two or three larger pieces until it becomes well established. At this point, slide the stainless steel wood caddy and fire to the left side of the outdoor oven using the ash sweep. It doesn't take much wood to bring the oven to 370°C on the thermometer.

Close the outdoor oven door, vented enough to keep the flame burning, and continue to add wood as needed. The flame will reach the top of the dome and curve around to the other side; this is normal, just make sure the flames don't come out of the outdoor oven opening. The goal is for the cooking stone and dome to absorb the heat.

Once the cooking stone reaches between 340°C -385°C you are ready to start cooking.

High Temperature Cooking: When the oven stone is between 340°C - 385°C, you are at a perfect temperature to cook pizza. Pizzas are placed with the 11.5" square peel on the cooking stone and take less than 3 minutes. Remember to rotate the pizza, with the 8.5" round peel, to ensure even cooking. A great trick to check if your pizza crust is fully baked, is to lift your pizza (while cooking) with the 8.5" round peel. If the pizza folds over the sides of the peel, the crust is not fully cooked.

Medium Temperature Cooking: When the cooking stone is between 230°C - 315°C, you are at a good temperature to roast meat, vegetables, fish and seafood.

Depending on the dish, you may want to cover it initially to allow it to cook fully before removing the cover for browning. You will also want to rotate the pans and roasts, alternating the side facing the fire.

Grilling: It's a lot of fun and achieves great results, keeping things crisp on the outside but juicy on the inside, thanks to the convection flow of heat in the oven.

To grill, move the embers to the front-middle of the cooking stone, and place a freestanding grill grate over



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them (a cast iron grill grate with legs works the best). Now cook your steak, vegetables, fish and seafood the way you normally would when using a gas or charcoal grill.

Low Temperature Cooking: When the cooking stone is between 160°C - 215°C, you are at a good temperature for baking breads, pies and desserts. Generally this is easiest to do after all of your cooking is complete, and by removing all the embers from the outdoor oven. Keep in mind that the outdoor oven will have to be pre-heated well in order to retain enough heat for cooking without fire. So make sure the cooking stone is 260°C or higher for at least 15 minutes before removing all the embers.

Maintenance

CLEANING THE OVEN

Once the outdoor oven is cooled, use the 11.5" square peel and the ash sweep to brush the cooking stone to remove all the ash and debris. Never extinguish the fire with water. Never use chemical cleaners. If you wish to clean the surface of your cooking stone, a damp cloth works best.



Close the oven door to get the oven really hot. Vent it enough to keep the flame burning. Add wood as needed.



Once the Cooking Stone is 340°C or higher, you are ready to start cooking entrees, desserts and pizzas. (Do not overheat the oven.)



Start a match hit fire in the stainless steel wood caddy. Once the fire is well established, push fire to the left side with Ash Sweep.

THERMOMETER

Clean with warm water, soap and a soft cloth.

OVEN

Remove any residual food from the burner with a brush. Do not enlarge burner orifices.

STAINLESS STEEL SURFACES

Wash with a soft cloth and soapy water. Pay attention to follow the grain of the stainless steel. Do not use detergents with acids, turpentine or xylene. Rinse well after cleaning. Making the steel shine is very easy. Just wash it with soapy water, rinse out with water and dry properly. In case of resistant residuals, you can use a non-metal brush.



Troubleshooting

Problem	Possible Cause	Solution
Burner will not light.	Is the 10 kg gas fuel tank valve turned off?	Turn the 10 kg gas fuel tank on.
	Is the burner properly connected to the gas supply?	Contact a trained repair specialist or see Installation Instructions.
	Is there gas in the 10 kg gas fuel tank?	Check the gas level.
	Is the igniter working?	Check that the igniter battery is properly installed or check to see if the battery needs to be replaced.
		See the "Replacing the Igniter Battery" section.
		Check to see if the burner will match-light. See "Manually Lighting the Main Burner" in the outdoor burner use section.
		Check for loose wire connections to the igniter or electrodes.
		Check to see if debris is blocking the electrodes.
If a spark occurs anywhere but the igniter tip, replace the igniter.		
Burner flame will not stay lit.	Is the gas supply fully turned on?	Check that the 10 kg gas fuel tank valve is fully open.
	Is the gas supply in the 10 kg fuel gas tank low?	Check the gas level.
	Is the burner properly installed and in good condition?	Check that the burner is installed properly.
		Check for defects in the burner.



Troubleshooting

Flame is noisy, low or erratic.	Is the gas supply fully turned on?	Check that the 10 kg gas fuel tank valve is fully open.
	Is the gas supply in the 10 kg fuel gas tank low?	Check the gas level.
	Does only one burner appear low?	Check and clean the burner ports if clogged or dirty. See general cleaning section.
	Is the gas supply hose bent or kinked?	Straighten the gas supply hose.
	Is the flame noisy or lifting away from the burner?	Burner may be getting too much air. Check the air shutter adjustment.
	Is the burner flame mostly yellow or orange?	Burner may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see "Check and Adjust Burners" section.
Excessive flare-ups.	Is there excessive fat in the food being grilled?	Keep flame on low or turn one burner off.
		Keep the hood up when grilling to avoid excessive flare-ups.
		Move food to the warming rack until flames subside.
		To avoid damage to the burner, do not spray water on gas flames.

LOW HEAT - LP GAS:

For outdoor grills using a 10 kg gas fuel tank, slowly open the tank valve.

NOTE: If flow limiting device activates, your burner may not light. If your burner does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, very slowly open the tank valve and wait 5 seconds before lighting.
3. Light the burners one at a time. See "Lighting the Main Burner" section.