

Gastronomy Plus Ltd

THE HOME OF

DELIVITA™

DIABOLO

GAS FIRED PIZZA OVEN



USER MANUAL

www.delivita.com



WELCOME TO THE WORLD OF THE DIAVOLO

Thank you for choosing the Diavolo by DeliVita - the world of outdoor cooking just got a whole lot bigger and tastier.

No matter what culinary journey you're embarking on we're pretty sure it's going to be full of sensational flavours, perfectly cooked feasts and fun-filled delicious moments that can be enjoyed by you, your family and friends.

We know you can't wait to get going but please read the installation and instruction manual before commencing on the food journey of your life.

CONTENTS

1. Safety Instructions
2. Assembly
3. Gas & Wind
4. Care for your Oven

WARNING

HAZARDOUS FIRES OR EXPLOSIONS MAY OCCUR IF THESE INSTRUCTIONS ARE IGNORED.

It is the consumer's responsibility to see that the oven is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or damage to property.

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE

- Retain this manual for future reference.
- This oven is for outdoors use only.
- Never leave the oven unattended when in use.
- Warning, accessible parts may be very hot. Keep young children away from the oven, even the outer shell which retains heat.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Do not modify the appliance.
- This appliance must be kept away from flammable materials during use.
- The regulator and hose must be connected correctly to the appliance.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at gas cylinder.
2. Extinguish all naked flames; do not operate any electrical appliances.
3. Ensure the area is well ventilated.
4. Check for leaks as detailed in this manual.
5. If the odour persists, contact your dealer or gas supplier immediately.

PRECAUTIONS:

1. Leak test all connections after each cylinder refill and before each use.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any gas cylinder not connected for use should not be stored in the vicinity of this or any other appliance.

PARTS LIST

1. Diavolo Pizza Oven
2. Pizza Baking Stone

Dependant on Country. Your appliance may include:

- Pizza Peel
- Temperature Gun
- Carry Bag/Cover
- Gas Pipe & Gas Regulator (assembled) - UK Only
- Camping Regulator & Hose



WIND

DO NOT OPERATE THIS APPLIANCE IN HIGH WINDS

Wind directly affects the burn of the flame, this in turn will result in irregular air pressure and could cause the flame to blow out of the front of the appliance. Watch for the wind direction. Avoid cooking in head on winds directed towards the front of the oven. Side or back winds, shouldn't affect the oven performance.

WHAT IS CLASSED AS HIGH WINDS?

4 to 12mph wind is Force 2-3 and the appliance can be used safely.

13 to 18 mph Wind is Force 4, and the appliance can be used with caution. 18 mph and greater is over Force 4, it is not recommended the appliance is used in these conditions.

FLAME DISCOLOURATION WHEN USING GAS

The flame should under normal conditions burn yellow/ orange in colour on LPG (Propane or Butane), this colour is normally on the upper part of the flames that will cook your pizza/food to a perfect standard.

If the burner is exhibiting a complete blue flame, it is not burning correctly, and avoid cooking. In this situation consult your local certified gas dealer.

By reducing the amount of air flowing into the appliance, a better flame is produced, it should lick across the roof and appear blue with yellow tips. This will heat up the appliance much more evenly, producing a better environment in which to cook your food.

Due to the product being an LPG burner, make sure to regularly clean any soot build up produced, as this can upset the balance of the cooking experience.

FIRE

Fire is generally caused by a few issues and causes can be easily prevented. Build up of grease and fat, improper gas connection, high winds are all considerations. There should be regular cleaning and maintenance of the appliance to avoid any issues with future use.

If a fire does occur, turn off the gas at the bottle and (or) the on/off valve as required. Use a fire extinguisher on any flame or heat source that continues to burn, the extinguisher you select should depend on you application and situation.

If the residual grease and fat deposits are alight, avoid a direct water jet to this area as it could disperse the fire to other areas, however, using a water supply to dampen down the immediate area around the fire could be a consideration.

CARBON MONOXIDE

SUITABLE FOR OUTDOOR USE ONLY

A highly poisonous gas, Carbon Monoxide is produced when not enough ventilation is provided. This may be due to carbon build up or food deposits on the burner.

We advise that all gas burning appliances are used in well ventilated areas and cleaned regularly and the mouth of the oven should never be fully covered. Carbon Monoxide detectors are readily available. It is hard to tell when this gas is being emitted as it is odourless and colourless, we recommend purchasing Carbon Monoxide detectors to help detect when the gas is present.

Please be aware of the following symptoms when exposed to Carbon Monoxide:

- Tension on the forehead
- Headache
- Dizziness
- Nausea
- Feeling sick/vomiting
- Coma and Intermittent convulsions
- Depressed heart action
- Severe exposure and not heeding the warning signs can lead to death.

INSTALLATIONS

This appliance should not be connected to mains gas, further information can be sought from your local area council or Municipality who can advise on building codes of practices and installations.

Installations should conform to all localised codes with the following:

- USA: National Fuel Gas Code, AnsiZ223.1/NFPA 54
- Can: CGA: B149.1 National Gas & Propane Installation Code.
- Aus/NZ Australian Standards Code AS 5601.

You should also seek advice from any other local or regional offices or websites on regulations that may apply when using gas in your area.

GENERAL SAFETY

Ensure all gas supplies are connected correctly and disconnected after use and stored safely.

Tighten all fittings and connections as per the manufacturer's instructions. Any sealed parts should not be interfered with, and the appliance should not be adapted or modified in any way.

ASSEMBLY

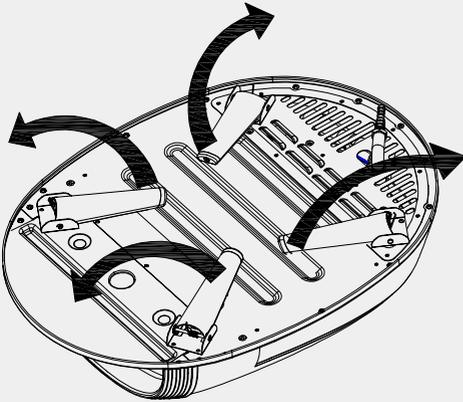
WARNING: Whilst every effort has been made in the manufacturing process of your pizza oven to remove any sharp edges, you should handle all components with care to avoid accidental injury.

ASSEMBLY: Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your gas pizza oven. Please refer to the parts list and assembly diagram as necessary.

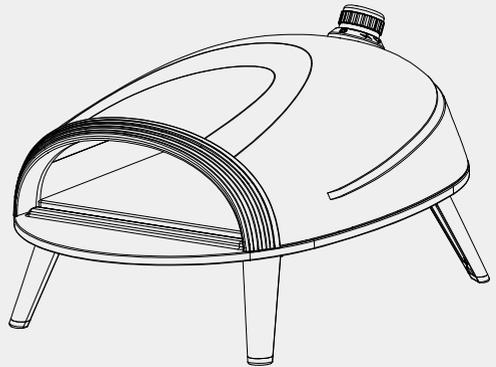
NOTICE: Make sure all the plastic protection is removed before assembling!

Before assembly, make sure all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance. Contact the DeliVita customer service team (hello@delivita.com) for replacement parts.

UNFOLDING LEGS:

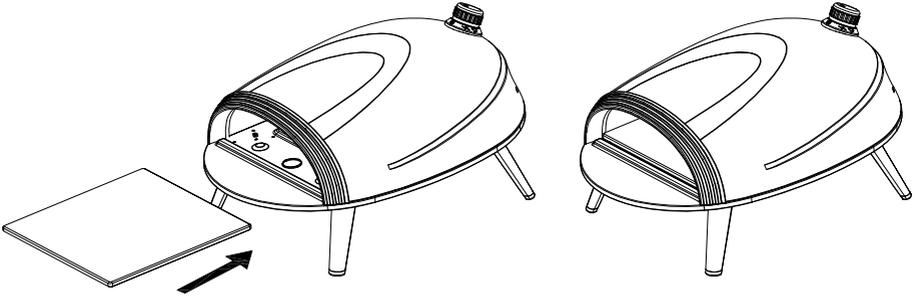


1



2

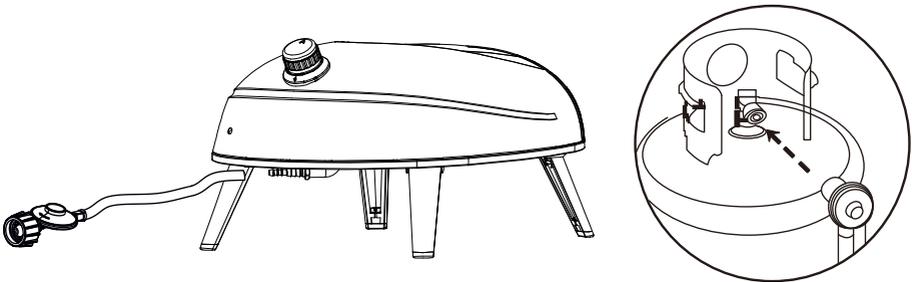
1. INSERT THE PIZZA BAKING STONE (WITH CAUTION, STONE IS FRAGILE)



2. CONNECTING TO THE GAS TANK

WARNING

- Please always keep the gas bottle in an upright position.
- If the appliance 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 from the appliance to the gas cylinder is 1m apart.



Dependent on the regulator installed, make sure that the tank is completely switched off and where applicable screw the regulator as far as possible into the gas cylinder valve.

IMPORTANT

Read the following instructions carefully and be sure your gas pizza oven is properly installed, assembled, and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG certified gas company.

When used on the ground always place the appliance and cylinder on a flat level surface.

Your gas pizza oven can be used with gas cylinders between 5kg and 7kg. The maximum size of the gas cylinder should be: Dia. 320mm, Height: 600mm. Follow the technical information as stated in the instruction manual and check with your local gas certified supplier to have a suitable gas cylinder and regulator supplied for your pizza oven.

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane, propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose.

The hose should be secured to the regulator and the appliance with hose clips (Jubilee clips). Make sure the flexible hose does not come in contact with hot surfaces and avoid twisting.

Use a suitable regulator that is certified to BSEN 72864 or EN 76729. Make sure the regulator and flexible hose comply with local installation codes of practice for your country or municipality.

Please consult your certified LPG dealer for information regarding a suitable regulator for the gas cylinder.



CALOR

How to buy *your* gas bottle

Scan the QR code to order your gas bottle today from Calor's online bottle shop. Or, if you prefer to buy in-store, enter your postcode into the retailer finder to locate your nearest stockist.



Order your
gas bottle today

REGULATOR AND HOSE

Only use a regulator and hose approved for LPG gas at the approved pressures. The life expectancy of the regulator is estimated as 10 years if no signs of damage or wear, see regulator manufacturers instructions.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the appliance.

The hose used must conform to the relevant standard for the country of use. Any worn or damaged hoses must be checked before using the oven and replaced as necessary. Ensure that the hose is not obstructed, kinked, or in contact with any part of the appliance or hot surfaces other than at its connection points.

FOR FLEXIBLE HOSE

Avoid twisting the flexible tube when the appliance is in use. The length of the flexible hose should not exceed 1.5m. The hose should be certified according to applicable EN standards (BS EN 16436 in UK) and comply with the local code.

STORAGE OF APPLIANCE

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

GAS CYLINDER

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance. The gas cylinder must be sited outside away from the appliance.

Always connect or replace the cylinder in a well-ventilated area and away from any sources of ignition, flame, spark or heat source. Cylinders must be stored outdoors in an upright position and out of the reach of children in a cool dry area. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or any other sources of ignition. **DO NOT SMOKE NEAR THE CYLINDER.**

This gas pizza oven is designed for use outdoors, away from any flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 1 meter from the side or rear of the appliance. It is important that the ventilation opening at the front of the appliance is not obstructed. The appliance must be used on a level, stable surface. The appliance should be protected from direct draughts and any water penetration.

Parts sealed by the manufacturer or their agents must not be altered by the user. No modifications should be made to any part of this pizza oven. Repairs and maintenance should only be carried out by a registered service engineer in your local area.

CONNECTION TO APPLIANCE

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner parts. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance. Caution should be given to this after long periods of storage.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread or ensure it is securely locked on as per the regulator manufacturer's instructions. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the appliance is not in use.

The appliance must be used in a well ventilated area. Do not obstruct the flow of combustion air to the burner when the appliance is in use. **ONLY USE THIS GAS PIZZA OVEN OUTDOORS.**

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution.

TO CHECK FOR LEAKS

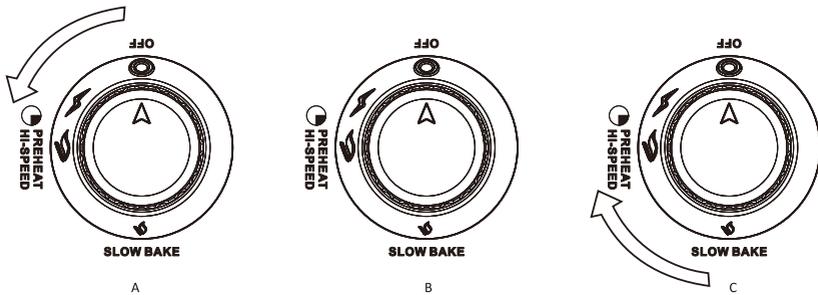
Connect your regulator to the gas bottle and turn the regulator switch to "ON".

Apply leak detector fluid to the hose and regulator connections. If bubbles appear there is a gas leak. Switch the regulator "OFF" remove the regulator from the cylinder and examine all connections and hose clips. Tighten the clips if necessary (Do Not Overtighten) and repeat the test. The appliance can only be used when all leaks have been rectified.

If you are not able to resolve the leak, disconnect from the gas bottle and contact your gas supplier for advice.

LIGHTING INSTRUCTIONS

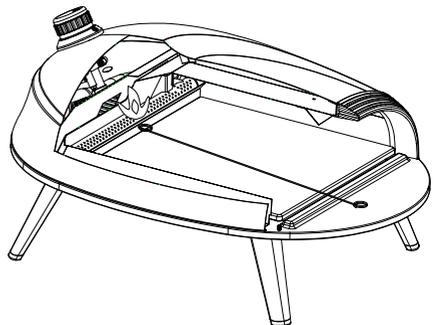
1. Ensure you are in a well-ventilated area before lighting the burner.
2. Attach the regulator to the gas bottle and switch the regulator to "ON"
3. Push the Pizza Oven control knob down and hold to let the gas flow. Turn controls slowly anticlockwise until you hear a click. The burner should light, continue to hold the control knob down for a further 5 seconds.
4. If the burner does not light, repeat step 2.
5. If the burner does not light after retrying, wait 5 minutes and start the process again.
6. When the burner is lit, adjust the heat settings by turning the control knob.
7. To Turn the Pizza Oven Off. First switch the regulator controls to "OFF" at the gas bottle, then turn the control knob of the Pizza Oven to "OFF".
8. Always remove the regulator from the gas bottle after use.



LIGHTING BY MATCH

Only use the Match Holder supplied with the appliance DO NOT insert hand into the OVEN.

1. Ensure you are in a well-ventilated area before lighting the burner.
2. Attach the regulator to the gas bottle and switch the regulator to "ON"
3. Push the Pizza Oven control knob down and hold to let the gas flow. Turn controls slowly anticlockwise until you hear a click. Place lighted match into the match holder (DO NOT PUT HANDS INTO THE OVEN) and carefully position the flame near to the gas burner at the back of the oven. The burner should light, continue to hold the control knob down for a further 5 seconds.
4. If the burner does not light, repeat step 2.
5. If the burner does not light after retrying, wait 5 minutes and start the process again.
6. When the burner is lit, adjust the heat settings by turning the control knob.
7. To Turn the Pizza Oven Off. First switch the regulator controls to "OFF" at the gas bottle, then turn the control knob of the Pizza Oven to "OFF".
8. Always remove the regulator from the gas bottle after use.



Before cooking for the first time, operate the pizza oven for about 15 minutes and the gas turned on LOW. This will “heat clean” the internal parts and dissipate any residues from the manufacturing process.

AFTER COOKING IS FINISHED

To turn the gas pizza oven off, it is best to turn off the cylinder first, and allow all the gas remaining in the hose to burn off, this will only take a couple of seconds. Then turn off the burner.

It is recommended that protective heat proof gloves (eg oven gloves) be used when handling particularly hot components.

CARE AND MAINTENANCE

CAUTION: All cleaning and maintenance should be carried out when the pizza oven is cool, with the fuel supply turned OFF at the gas cylinder and the cylinder disconnected.

Store the pizza oven out of direct sunlight and indoors where possible when storing for extended periods of time. The pizza oven should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds.

Wait for the pizza oven to cool completely before moving or cleaning.

1. Remember to check and replace your gas hose if there are any signs of wear, cracking, weathering or damage. Gas hoses should be replaced every 5 years.
2. Remember to check the condition of your gas regulator for damage and replace if there are any concerns. Gas Regulators should be replaced every 10 years.
3. Always store your gas bottle outside, upright and away from any sources of ignition.
4. A rain cover is also recommended to cover your gas pizza oven and maintain and protect from all weather conditions and it is advisable to store it in the bag if being un used for long periods of time.

PIZZA BAKING STONE

1. DO NOT use the stone over an open flame.
2. Avoid extreme temperature change to the stone. DO NOT place frozen foods on a hot stone.
3. The stone is fragile and can break if bumped or dropped.
4. The stone is very hot during use and stays hot for a long time after use. Extra care is needed before removal.
5. DO NOT cool the stone with water when the stone is hot. Allow to cool naturally in the oven before removal.
6. DO NOT use cleaning products or chemicals to clean the baking stone, use a dry brush or a damp cloth.

Your pizza oven will look better and last longer if you keep it clean.

HOW TO COOK A DELICIOUS PIZZA MARGHERITA IN THE DIAVOLO OVEN

INGREDIENTS:

For the dough:

- One DeliVita vegan and organic sour dough ball.
- Flour for dusting

For the toppings:

- 100 grams fresh mozzarella, torn into pieces
- 50 grams of pizza tomato pizza sauce
- 10 grams of fresh basil
- Olive oil
- Salt and pepper to taste

Preheat the oven: Before stretching and topping your dough, fire up your Diavolo oven. Aim for 400 to 450 °C (750 to 850 °F) on your pizza stone. You can check this quickly, accurately and from a safe distance with an infrared thermometer gun.

Knead the dough: Place a dough ball on a floured surface. Working from the centre, push the dough outwards while spreading your fingers, making the disc bigger. Pick up the dough and gently pinch it around the edge, allowing gravity to pull it downwards into a circle with a 12-inch (30-centimetre) diameter.

Add the toppings: With a large spoon or ladle, spread an even layer of your pizza tomato sauce over the base, top it with fresh basil followed by the mozzarella and olive oil, spreading both evenly on the dough and leave the room for the cornicione, or crust (about a ½ inch or 1 centimetre). Season with salt and pepper to taste. Drizzle with olive oil.

Baking time: Slide your peel under the pizza and launch it into the oven. Cook for 60 to 90 seconds, turning it every 20 seconds to ensure an even bake and the edges or cornicione are crispy.

Remove from the oven, slice, serve and ENJOY!

Useful Tips: Once you have launched your pizza into the Diavolo turn your heat down slightly, do so by using the dial to control the heat at the top of the oven to reduce the flame from high speed to half power – this will help you cook your pizza to perfection! Once your pizza is cooked and out of the oven turn the dial back to high speed. Repeat.



TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Slow to heat up	<ul style="list-style-type: none">• Empty gas cylinder• Cold weather• Windy condition	<ul style="list-style-type: none">• Try different gas cylinder• Check regulator, consult manual section 9 and 10.• Sheltered location.
Weak Flame	<ul style="list-style-type: none">• Empty gas cylinder• Cold weather• Windy condition	<ul style="list-style-type: none">• Try different gas cylinder• Check regulator, consult manual section 9 and 10.• Sheltered location.

TECHNICAL SPECIFICATION

Manufacturer	Gastronomy Plus Limited			
Address	Central Barn, Claughton Business Estate, Hornby Road, Claughton, Lancaster, United Kingdom LA2 9JX			
Model	Diavolo Navy / Diavolo Green / Diavolo Black / Diavolo Red / Diavolo Mocha			
Appliance Type	Outdoor Pizza Oven			
Gas Category	13+(28.30/37)		I3B/P{30}	I3B/P{50}
Gas Type	Butane	Propane	Butane, Propane or their mixtures	
Gas Pressure	28-30 mbar	37 mbar	28-30 mbar	50 mbar
Total Nominal Heat Input	4.0kW (291g/h)	4.0kW (286g/h)	4.0kW (291g/h)	4.0kW (291g/h)
Destination Countries	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI & LV		LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, TR, HR, RO, IT, HU & LV	DE, AT, CH, SK, LU
Main Burner	0.98mm	0.86mm		



2531-25

Use Outdoors only.

Read the instructions before using the appliance.

WARNING: Accessible parts may be very hot. Keep young children away.

Made in China.



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