

ALVA

CIBO

GAS PIZZA OVEN WITH
BUILT-IN THERMOMETER
AND PIZZA STONE FOR PERFECT CRISPIER PIZZA CRUSTS

GPO101



Your world is better with Alva

- THIS IS A LOW PRESSURE APPLIANCE TO BE USED ONLY WITH A 2.8kPa SANS 1237 APPROVED REGULATOR AND SANS 1156 APPROVED HOSE.
(REGULATOR AND HOSE FITTED AND SUPPLIED)
- FOR YOUR OWN SAFETY, PLEASE READ THIS MANUAL CAREFULLY AND ALWAYS OPERATE THIS PRODUCT ACCORDING TO THE INSTRUCTIONS
- IT IS ILLEGAL AND DANGEROUS TO CHANGE OR MODIFY ANY PART OF THIS APPLIANCE
- FOR OUTDOOR USE ONLY



APPROVED FOR USE IN
SOUTH AFRICA

ALVA

Manufactured for and distributed by
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+27 21 442 1540 | info@stingray.co.za | www.alva.co.za | TOLL FREE NUMBER: 086 100 ALVA (2582)

 /alvagas

 /AlvaGas

IMPORTANT SAFETY INFORMATION

As with all gas appliances, misuse of this appliance or failure to fully follow these instructions may cause fire, injury or death. Please read all the instructions before using your Gas Pizza Oven.

- Please read these instructions carefully before installing and using your Gas Pizza Oven.
- The operator must understand all safety requirements as detailed in this manual before using the unit.
- The operator is responsible for the safety of all third parties while the appliance is in use.
- The manufacturer's warranty will be voided by incorrect use of this product.
- If you have any queries regarding these instructions, contact your local dealer for clarification before you use your Gas Pizza Oven.
- The unit must be correctly installed before use.
- Failure to follow the manual's instructions could result in damage or serious injury.
- DO NOT use indoors. The Gas Pizza Oven is designed for OUTDOOR USE ONLY.
- Ensure that the Gas Pizza Oven is positioned on an even and secure surface before operating.
- Leak test all gas lines and connections before use.
- DO NOT store flammable materials near the Gas Pizza Oven.
- DO NOT place or use aerosol sprays near the Gas Pizza Oven.
- Use only with LPG gas.
- DO NOT leave the Gas Pizza Oven unattended when it is alight.
- Onlookers should keep a safe distance away from the Gas Pizza Oven when it is in use.
- Keep children and animals well away while the Gas Pizza Oven is in use.
- Parts of the Gas Pizza Oven will get extremely hot and could cause serious burns - test every surface before touching it.
- Be very careful when operating the Gas Pizza Oven. The operator should pay constant attention to the food being cooked and should remain at the appliance at all times when it is lit.
- Ensure that the gas supply is turned OFF after use and while the Gas Pizza Oven is unattended.
- Neither the manufacturer nor their Agents can accept any liability for the unsuitability of, or any damage to, any food cooked on this appliance.
- Modifying or tampering with any part of this Gas Pizza Oven is illegal and unsafe and will void your warranty.
- DO NOT move the appliance when in use.
- The Gas Pizza Oven must not have any overhead obstruction. e.g. trees, shrubs and lean to roofs.
- The Gas Pizza Oven must be used with a clearance of 1m on all sides.
- Close the valve of the gas cylinder after use.



Please read the instructions carefully before use.

Retain this manual for future reference.

- The use of this Gas Pizza Oven in enclosed areas can be dangerous and is PROHIBITED.
- Ensure that the primary air intakes, located on the burner tubes are not obstructed or the airflow restricted.
- DO NOT place items or other appliances close to or adjacent to the inlets.
- If you smell gas immediately turn the gas supply off at the cylinder.
- Turn off the gas supply at the gas cylinder after use.
- DO NOT use the appliance if it has a leak, worn, deteriorated or damaged seals.
- Handle the appliance with care, even after brief use. Always pick up using the handle and not the cylinder.
- DO NOT use adaptors or modify the appliance to fit other connectors or cylinders, not only is this dangerous but it will void the warranty.
- For use as a cooking appliance only.
- FOR OUTDOOR USE ONLY.
- CLEARANCE FROM COMBUSTIBLES: Sides 18cm, Rear 16cm, Top 61cm and only non-combustible floors.

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KEY



Important information



Cautions and warnings.



Danger



Contact an approved ALVA technician.



Do It Yourself

WARRANTY

PLEASE RETAIN YOUR PROOF OF PURCHASE FOR WARRANTY CLAIMS.

ALVA warrants this appliance to be free of defects in material and quality for a period of 12 months from date of original purchase. This warranty covers the intended use of this appliance – within a domestic setting and not for commercial or industrial purposes. Any damage caused by willful abuse, tampering, modification or unauthorized repair will not be warranted.

Please retain all packaging material, as items returned without original packaging material may be subject to a withholding fee. Where this appliance is found to be defective, damaged, broken, or does not work correctly for the intended purpose, you must return the appliance to the retailer from where it was purchased. The warranty will only be effected with valid proof of purchase. Failure to provide the proof of purchase will most likely result in the repair or service required being chargeable.

Rust is not covered under the warranty.

If you have any questions while setting up or using this Gas Pizza Oven, please visit www.alva.co.za or call 086 100 ALVA (2582) or e-mail info@stingray.co.za

GENERAL INFORMATION

Before using this Gas Pizza Oven, please read through this manual and make sure you understand everything. If you are not sure, call **086 100 ALVA (2582)** or visit www.alva.co.za for help. This Gas Pizza Oven is a safe and efficient appliance when used according to these instructions.

Reading and understanding this manual should give you a good indication of what to expect from your Gas Pizza Oven. If this product is not what you want or need, please help Alva and the environment by not damaging or destroying any part of the packaging. Always keep your proof of purchase. Keep these instructions for future use. If you lose this copy, you can obtain a new copy from your dealer or online at www.alva.co.za.



Thank you for your purchase of this Gas Pizza Oven . Please read these instructions carefully before use and keep them in a safe place, for future reference.



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 local dealer.

DO NOT move the Gas Pizza Oven while in operation.

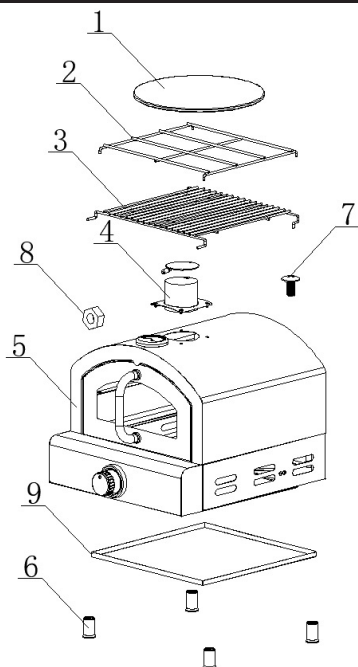
The Gas Pizza Oven and cylinder must be placed on a level surface.

USE AND CHARACTERISTICS

This Gas Pizza Oven is safe and easy to use. The specified gas for this Gas Pizza Oven is LPG. Please ensure you only use your Gas Pizza Oven with a 2.8kPa approved regulator. Regulator and hose supplied.

Adequate ventilation is vital for combustion and efficient performance of the Gas Pizza Oven. This will ensure the safety of the user and other people in the vicinity of the area where the Gas Pizza Oven is being used. Never use the Gas Pizza Oven in any enclosed covered area.

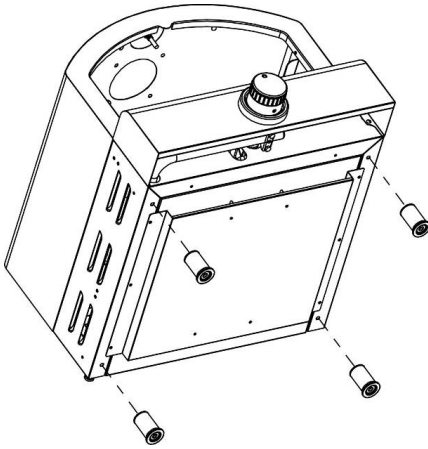
PRODUCT VIEW



| No. | PART NAME | QTY | No. | PART NAME | QTY |
|-----|---------------|-----|-----|--------------|-----|
| 1 | Pizza Plate | 1 | 6 | Legs | 4 |
| 2 | Grid | 1 | 7 | Screws M5 x8 | 5 |
| 3 | Cooking Grill | 1 | 8 | M5 Nuts | 4 |
| 4 | Chimney | 1 | 9 | Drip Tray | 1 |
| 5 | Body | 1 | | | |

ASSEMBLY

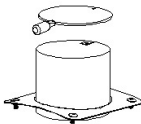
STEP 1



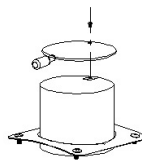
Install the leg set by fastening directly into the body - with screws provided inside the leg as illustrated above

STEP 2


1



2





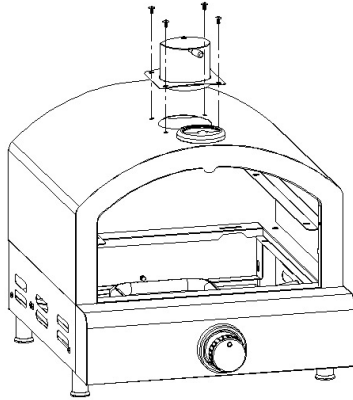
M5*8 1 PCS

Fasten the chimney cap to the chimney by using the - M5x8 - 1pcs 



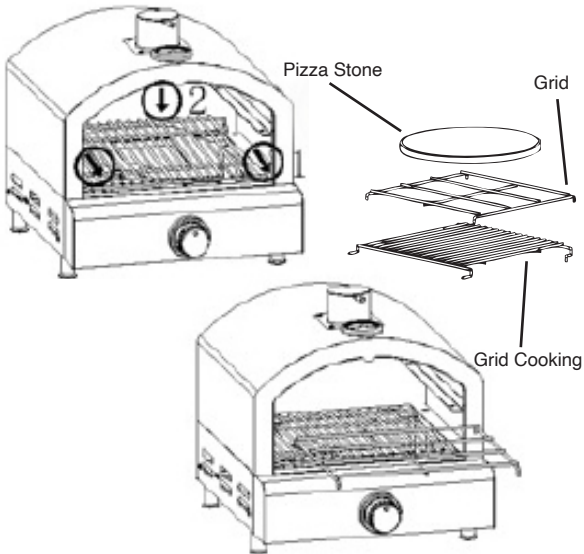
STEP 3

-  **M5*8 4 PCS**
-  **M5 4 PCS**



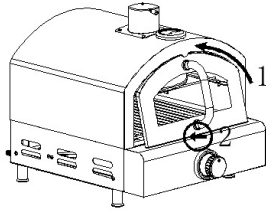
Attach the chimney using the - M5x8 screws and the 4x M5 Nuts

STEP 4

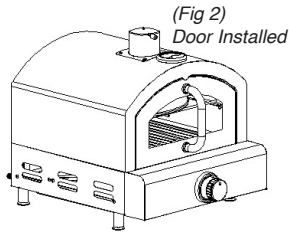


Insert the cooking grid into the oven - place pizza stone on top of the grid
Pizza must be cooked on top grid.

STEP 5

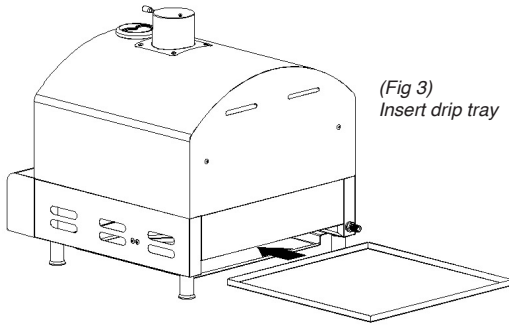


(Fig 1)
How to Install



(Fig 2)
Door Installed

Install the door (Fig 1)



(Fig 3)
Insert drip tray

SELECTING A LOCATION

The Gas Pizza Oven is for outdoor use only and should be placed in a well-ventilated area.

We advise that placement needs to exceed the height of 950mm off the ground in order to view the burner flame.

The Gas Pizza Oven consumes oxygen. It is dangerous for the health and safety of the occupants to use this appliance in areas that are not properly ventilated.

Take care to ensure that it is not placed under or on any combustible surface.

Keep the Gas Pizza Oven away from any flammable materials.

PRECAUTIONS

Should you need to change the gas cylinder, ensure that the cylinder valve is closed, the appliance is switched off and there are no sources of ignition (cigarettes, open flames, sparks, etc) nearby before proceeding.

Inspect the gas hose to ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct the free flow of gas. Apart from the connection point, no part of the hose should touch any hot Gas Pizza Oven parts.

Always inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with a hose suitable for use with LPG and which meets the national standards for the country of use (South Africa: SANS 1156-2. The length of the hose shall not exceed 1,5m.

CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with LPG. This appliance is fitted with a 2.8kPa low pressure regulator.

BEFORE USE PLEASE CHECK FOR LEAKS

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

The hose should never be twisted and knotted and should not exceed 1.5m.

In order to connect:

1. Ensure the control knob is in the "OFF" position before connecting it to a gas supply.
2. Connect the oven inlet, located in the lower left quarter of the back plate, to the gas regulator outlet.
3. Ensure the hose is correctly placed and is not being stretched, tied or bent.
4. Ensure the hose is not close to any heat sources, especially that of the Gas Pizza Oven back.
5. Connect the regulator to the gas cylinder and tighten by hand till gas tight.

In order to disassemble the regulator and connecting hose:

1. After use turn the gas cylinder valve 'OFF' and wait for the flame to extinguish.
2. Turn the Gas Pizza Oven off.
3. Remove the connecting regulator from the gas cylinder.



**FOR YOUR SAFETY
IF YOU SMELL GAS**

- Turn off the gas supply at the cylinder.
- Extinguish all naked flames.
- DO NOT operate any electrical appliances.
- Check for leaks (see LEAK TEST)
- If odour persists, contact your dealer or local gas supplier immediately.



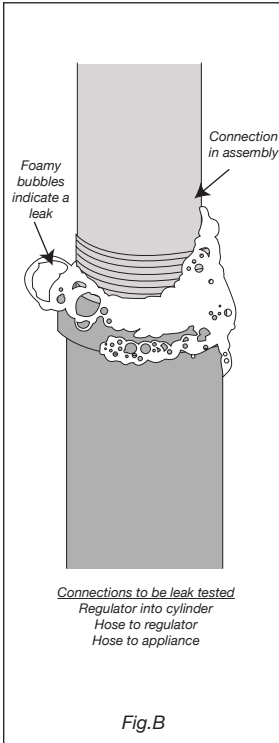
WARNING:

Only use the hose assembly as provide with the appliance. Avoid twisting or kinking the flexible hose.

The hose should NEVER exceed 1.5m.

LEAK TEST

The leak test must be carried out in a well-ventilated area, free from any flames or other sources of ignition.



- With the cylinder connected to the Gas Pizza Oven. Open the cylinder valve.
- Brush the connections (Gas Pizza Oven to cylinder) with a solution of equal parts soap and water (must be foamy).
- A stream of bubbles forming indicates a gas leak. (See Fig.B)
- If bubbles appear, turn the cylinder valve OFF (clockwise) and disconnect the Gas Pizza Oven from the gas cylinder.
- Tighten the connection and retry the leak test.
- If you are unsure or if you cannot tighten the connection, place the cylinder outside in a cool, well-ventilated area and contact Alva on **086 100 ALVA (2582)**.
- A leak between the Gas Pizza Oven and cylinder can lead to a high pressure fire, which is very dangerous and can result in extensive injury or even death.

Checking the Burner flame for indication of a gas leak:
Ignite the burner and rotate the knob from HIGH to LOW. You should see a smaller flame in LOW than in HIGH. Always check the flame prior to each use. A good flame should be blue with minimal yellow tipping. Some yellow tips on flames are acceptable as long as no carbon or soot deposits appear.



DO NOT attempt to use the Gas Pizza Oven if a leak is present.

NEVER test for leaks with an open flame.



How to do a leak test



<http://www.youtube.com/watch?v=8LpZ1B0m23Y&feature=plcp>



WARNING

Take care not to obstruct the openings at the sides and rear of the appliance or restrict air flow by placing other appliances or items close to or adjacent to the openings.

DO NOT build this appliance into an enclosure or cavity.

LIGHTING YOUR GAS PIZZA OVEN

Lighting Instructions:

1. Connect the gas cylinder to the Gas Pizza Oven using the LP Regulator.
2. DO NOT tilt the oven over while igniting.
3. Remove all items from the oven to create a free flow of air.
4. Keep the oven door cover open. DO NOT attempt to light the oven with the cover closed.
5. Depress the knob and turn it anti-clockwise, keep it depressed for 5 seconds, this will create a spark which will ignite the burner directly.

NOTE: Try the above process several times until you light the burner. A failure to ignite the first time might be as a result of air in the burner and gas tube.

6. You can view the flame to ensure the burner has ignited.
7. Adjust the knob to the desired heat setting.
8. To turn 'OFF' the Gas Pizza Oven, close the cylinder valve and turn the control knob on the appliance clockwise to the "OFF" position once the flames have extinguished.

FLASHBACK (FLAME IN BURNER TUBE)

In the event of flash back whilst the oven is in use, turn all the controls and the cylinder valve to the 'OFF' position. Wait 5 minutes before attempting to relight the oven. If the problem persists, check for blocked venturi ports by removing the burner and cleaning with compressed air or with a pipe cleaner.

Replace burner correctly. If problem persists do not try to rectify the problem yourself as this could result in serious injury and/or property damage.

Do not store your gas cylinder in doors. Store in a well ventilated area away from direct sunlight or an electrical source.



If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight following the correct ignition sequence.

If the burner flame is accidentally extinguished, turn the knob to OFF and wait 5 minutes before attempting to reignite.

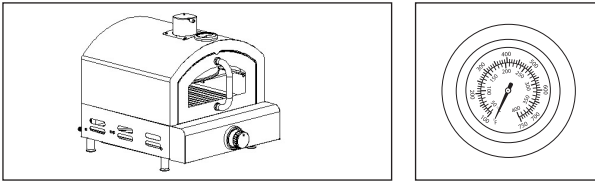
OPERATION

Preheating the oven:

1. Light the burner, check the flame and if satisfied place the front door cover on the support and close the chimney lid.
2. Turn the flame to MAX. After 5 minutes the thermometer will display an inner temperature of approximately 230°C.

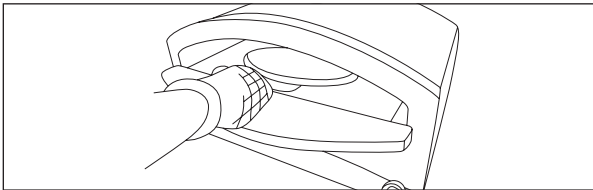
WARNING: Remove the front cover after 5 minutes to prevent possible injury caused by the hot outer body.

NOTE: The chimney cap can also regulate the heat inside the oven by opening and closing the chimney vent. Suggestion is to keep the chimney vent 3/4 closed to maintain the desired oven temperature.



Baking Pizza:

1. Turn the knob to MIN.
2. Wearing heat protective gloves, remove the cover using the handle. NEVER handle the cover without protective gloves.



3. Use a pizza peel (not provided with the oven) to place the pizza on the pizza stone inside the hot oven.

NOTE: The largest size pizza that the oven can accommodate is a diameter of 30cm (12")

4. It will take approximately 5 minutes for the pizza to cook. The pizza's direction can be adjusted using a pizza peel.
5. The front cover can either be removed or remain in place during operation. It is recommended to have the cover in place in the event of a heavy wind.
6. Adjust the knob to your desired temperature.
7. Use a pizza peel to remove the pizza once ready.
8. You can immediately place a new pizza in the oven should you wish to prepare more.



NOTE:

Preheating the oven will shorten cooking time and result in a more satisfying end product.



WARNING:

The oven body will be very hot. Keep young children away.

NEVER touch the oven body while in operation.

Wear heat-protective gloves.

DO NOT move the appliance while in use.

Switching OFF the oven:

1. Turn the gas off at the cylinder (clockwise).
2. Once the flames have extinguished turn the unit control knob to the 'OFF' position.

REGULATOR AND HOSE

Use only regulators and hose approved for LPG in accordance to the South African National Standards.

STORAGE

FIXINGS

Annual checking and tightening of metal fixings is recommended.

STORING YOUR GAS PIZZA OVEN

THE GAS CYLINDER SHOULD BE DISCONNECTED AND STORED OUTDOORS OR IN A WELL VENTILATED AREA.

When using the Gas Pizza Oven after extended periods of storage, please take note once again of the care, maintenance and safety instructions.

The appliance can be stored indoors if not connected to the cylinder.

Store the appliance on a stable, level surface out of reach of children.

Store the appliance in a clean dry environment.

GAS CYLINDER

A 9kg ALVA gas cylinder with a 5/8 inch BSP left hand thread is recommended.

Cylinders must be stored in an upright position, in a well ventilated and damp free area and out of reach of children.

CLEANING AND CARE

CARE

Regular care of your Gas Pizza Oven will help keep it operating properly. All maintenance should be done only when the Gas Pizza Oven is cool and with the gas supply turned off.

Occasionally inspect and tighten hardware that may become loose. Clean when warm. While wearing gloves wipe the Gas Pizza Oven clean.

CLEANING THE BURNER TUBE

The burner tube is fitted with mesh covers to assist in preventing insects and debris entering the tube. Insects and debris can still cause a blockage in the burner tube. This can be a serious problem potentially preventing gas flow and can even cause a fire at the gas control valve. Such a fire can cause operator injury and serious damage to your Gas Pizza Oven. To prevent insect or debris related problems, inspect the burner tube regularly and clean out any dirt. Insure that the burner tube is relocated correctly, following any disassembly.

ANNUAL CLEANING AND MAINTENANCE

Once a year is a good practice to clean the whole Gas Pizza Oven. As always, be certain the Gas Pizza Oven is cool enough to touch and gas supply is turned off. Wear gloves. Cleaning should be done where detergent won't harm the work surface or lawn. Disconnect the gas supply and remove the gas supply cylinder. Tighten any loose hardware.

STAINLESS STEEL CARE

In order to preserve the stainless steel on your oven, we suggest applying a thin film of baby oil to the stainless steel body components of your oven on a regular basis. This is especially important at the coast. Once applied, you can wipe all excess baby oil residue off with a clean cloth.

NEVER USE OVEN CLEANER

Failure to follow these instructions may cause the oven to rust.

OUTSIDE SURFACE

Use a mild detergent or a baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinsed with water. Clean thoroughly with a strong hot soapy water solution. Rinse with water and allow to dry completely. NEVER USE OVEN CLEANER.

INTERIOR OF GAS PIZZA OVEN BOTTOM

Remove residue using a brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow it to dry.

PIZZA STONE

Wait for 15 minutes after turning off the oven for the pizza stone to cool. Clean the pizza stone surface using a dry metal brush, no water or wet cloth required.

NOTE:

Do not use any soapy solutions, this will penetrate into porous pizza stone and cause a permanent soapy after taste to your cooked pizza.

Visit:

<https://www.stingray.co.za/pizza-stone-with-lifter-cutter.html>.

On this page there is a link to show you how to clean your pizza stone correctly.



Never attempt to operate your Gas Pizza Oven without the burner tube being correctly located. A serious and immediate fire hazard would result.

WARNING

- The appliance is designed for outdoor use only.
- **WARNING!** Accessible parts may be very hot. Keep young children away.
- Read the instructions before using the appliance.
- Do not move the appliance while in use.
- Turn off the appliance at the cylinder valve after use.
- The Gas Pizza Oven must not have any overhead obstructions e.g. trees, shrubs and lean to roofs.
- The Gas Pizza Oven must not be used near flammable materials (petroleum based products, thinners or any other solid object that carries a flammable warning label).
- The use of this Gas Pizza Oven in enclosed areas can be dangerous and is **PROHIBITED**
- It is illegal and dangerous to change or modify any part of this appliance:
- The warranty will be voided against any and all claims if the unit has:
 - a. Not been assembled and operated in accordance with the instructions provided
 - b. Been used for commercial purposes
 - c. Been abused, misused or left exposed to the elements
 - d. Been damaged as a result of a fat fire
 - e. Any repairs, modifications or tampering, with this appliance by an unauthorised person is not allowed and will nullify the warranty.
 - f. Claims related to rust.

This Gas Pizza Oven must be assembled, installed, operated and maintained in accordance with all applicable codes and the instruction manual furnished with this Gas Pizza Oven.

This oven is not manufactured for commercial use.

In the unlikely event of you experiencing any faults with your Gas Pizza Oven please contact the retailer from which you purchased the product.

FREQUENTLY ASKED QUESTIONS

Q: How long will the gas in my cylinder last?

A: This depends on how you use your Gas Pizza Oven. It is easy to calculate your gas consumption. Take the capacity of the gas cylinder in grams (i.e. 9000g for a 9kg cylinder) and divide it by the gas consumption of the appliance. The answer to the calculation is the approximate number of hours that your gas will last for.



For use outdoors only and in well ventilated areas

WARNING: Accessible parts may be very hot, keep young children away

Read the instructions before using the appliance.

DO NOT move the appliance while in use.

Q: What do I do if I have an over-filled cylinder?
A: The best method to determine if your cylinder is over-filled is to weigh it. Subtract the 'tare' mass from the cylinder weight – this gives you the weight of your gas. If this gas weight exceeds your cylinder design weight (9 kg) then return the cylinder to your gas supplier.

SPECIFICATIONS

| | |
|---|------------------|
| Model | ALVA GPO101 |
| Type of Gas | LPG |
| Operating pressure | 2.8kPa |
| Gas Consumption at max | 283.9gr/hr 3.9kW |
| Jet Size | 0.93mm |
| <p>FOR USE OUTDOORS ONLY AND IN WELL VENTILATED AREAS. TO BE USED WITH A 2.8kPa SANS 1237 APPROVED REGULATOR WITH A MINIMUM DELIVERY CAPACITY OF 1kg/h WITH A SANS 1156 APPROVED HOSE. REGULATOR AND HOSE SUPPLIED.</p> | |
| <p>WARNING: ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.</p> | |
| <p>READ THE INSTRUCTION LITERATURE BEFORE USING THE APPLIANCE. DO NOT MOVE THE APPLIANCE WHILE IN USE.</p> | |

AFTER SALES SERVICE

MANUFACTURED FOR AND DISTRIBUTED BY ALVA
 A division of Stingray Accessory Manufacturers (Pty) Ltd
 P.O. Box 30014
 Tokai, 7966
 Tel: 021 442 1540
 E-mail: info@stingray.co.za
 www.alva.co.za
 @alvagas
 www.facebook.com/AlvaGas

TOLL FREE NUMBER **086 100 ALVA (2582)**

***SPARES** are available from our online store
 www.stingray.co.za



How to test if your cylinder is overfilled



<http://www.youtube.com/watch?v=YavsYE8nzCw&feature=plcp>