

PORODO
LIFESTYLE



Porodo Lifestyle
12" Pizza Outdoor Oven

SKU: PD-LFST069

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Safety Precautions

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

Danger

1. If you smell gas

1.1 Turn off the gas supply to the appliance.

1.2 Extinguish any open flames.

1.3 If the odor persists, stay away from the department and immediately contact your gas supplier or fire department.

2. Never operate this appliance unattended.

3. Maintain a minimum clearance of 23 inches from the sides and back of the unit to combustible materials.

4. Ensure a minimum clearance of 44 inches from the top of the unit to combustible materials.

5. Maintain a minimum clearance of 48 inches from the front of the unit to combustible materials.

6. Do not fill the cooking vessel beyond the maximum fill line.

7. Never allow oil or grease to heat beyond 400°F (200°C). If the temperature exceeds 400°F (200°C), or if the oil begins to smoke, immediately turn off the burner or gas supply.

8. Heated liquids remain at scalding temperatures long after the cooking process.

9. Never touch the cooking appliance until the liquids have cooled to 115°F (45°C) or less.

10. In the event of a fire, stay away from the appliance and immediately contact your fire department. Do not attempt to extinguish an oil or grease fire with water.

11. Failure to follow these instructions may result in fire or explosion, potentially causing property damage, personal injury, or death.

Specifications

Material	Stainless Steel + Stone Plate
Cooking Capacity	12" Pizza
Cooking Surface Size	30.5×33cm
Fuel	LPG, Butane, Propane
Gas Pressure	29mbar
Gas Consumption	297g/h
Heating Power	4.1KW
Ignition Type	Piezo Ignition
Maximum Temperature	500°C
Gross Weight	13kg
Product Dimension	598×412×300mm
Included inside	Oven, Stone Plate, Pizza Peel, Pizza Cutter 1.5m Hose, Propane & Butane Adapters

Warnings

Read the instructions thoroughly before using the appliance.

- 1.** For outdoor use only. If stored indoors, detach and leave the cylinder outdoors.
- 2.** The product dimensions are 59.8x41.2x30cm. Use a working table. The recommended table size is $\geq 100 \times 70$ cm or a suitable flat surface.
- 3.** Position the cylinder at the left rear back side, 45cm from the oven.
- 4.** Failure to follow these instructions could result in fire or explosion, causing

property damage, personal injury, or death.

5. Maintain minimal clearance from the sides and back of the unit to combustible construction: 23 inches from the sides, 23 inches from the back, and 48 inches from the front.

6. Do not use under overhead combustible construction.

7. This appliance is not intended for commercial use.

8. Minimum ambient operating temperature: 23°F (0°C).

Danger: Do not store the appliance until it has cooled to the touch. Failure to do so could result in a fire, causing property damage, personal injury, or death.

9. Do not store spare gas cylinders under or near the appliance.

10. Never fill the cylinder beyond %80 capacity.

11. If these instructions are not followed exactly, a fire resulting in death or serious injury may occur.

12. Turn off the gas supply at the cylinder when the appliance is not in use.

Caution: Only use the gas pressure regulator provided with this appliance.

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

14. Before cleaning, ensure that the gas supply and control knob are in the OFF position and that the burner and oven have cooled.

Warning: Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must comply with local codes or, in the absence of local codes, with the following: Low Pressure Regulator for Camping Type C50, according to EN16129.

15. To maintain hygiene and prevent contamination, clean all surfaces that come into contact with food or liquids, such as the water reservoir, brewing chamber, and carafe, after each use.

16. Use a soft cloth or sponge with warm water and mild detergent.

17. Do not immerse the appliance in water or any other liquid to prevent electrical components from being damaged.

18. Avoid abrasive cleaners or scouring pads, which could scratch or damage the surfaces.

19. For a more thorough cleaning, refer to the detailed instructions in the manual.

20. Regular cleaning will help ensure optimal performance and prevent

contamination.

21. Children should not clean the appliance without supervision.

22. Ensure that the appliance is cleaned only by responsible adults.

23. To avoid damage to the electrical components, do not immerse the appliance in water.

24. Clean the appliance with a damp cloth and mild detergent, ensuring that no water enters the electrical sections.

Danger: Never place the appliance in closed cabinet or enclosed space while it is in operation.

25. Ensure that the appliance has adequate ventilation during use to prevent overheating and ensure safe operation.

26. This appliance should not be used indoors, in a garage, or any other enclosed space.

27. Keep the fuel supply hose away from any heated surfaces.

28. The use of alcohol, prescription or non-prescription drugs may impair the user's ability to properly assemble or safely operate the appliance.

29. Keep children and pets away from the appliance at all times.

30. Do not move the appliance while it is in use.

31. This appliance is not intended for and should never be used as a heater.

32. The instructions regarding persons (including children) with reduced physical sensory, or mental capabilities, or lack of experience and knowledge, are not applicable.

33. Do not leave the pizza oven unattended during preheating or use. Always exercise caution when operating this appliance.

34. If left unused to a long period, spiders and insects can nest inside the burner of the appliance, disrupting gas flow. Inspect the burner at least once a year.

35. When using a match to light the appliance, ensure the included matchstick holder is used.

36. Do not store this appliance indoors unless the gas cylinder is disconnected.

37. Gas cylinders should not be stored in a building, garage, or any enclosed area. Keep out of reach of children at all times.

38. This appliance is not intended for installation in or on recreational vehicles and/or boats.

- 39.** Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections are checked and found to be leak- free.
- 40.** Do not smoke while conducting a leak test. Never test for leaks using an open flame.
- 41.** When lighting the appliance, keep your face and hands as far away from it as possible.

Installation Safety Statement

An appliance is considered to be outdoors if installed in a shelter with:

- [1]** No more than three walls, but without any overhead cover. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered permanent openings.
- [2]** An overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered permanent openings.
- [3]** An overhead cover and three sidewalls, provided that 30% or more of the horizontal periphery of the enclosure remains permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered permanent openings.

Before Lighting

- 1.** Clean and inspect the hose before each use of the appliance.
- 2.** If any evidence of abrasion, wear, cuts, or leaks is found, the hose must be replaced before operating the appliance.
- 3.** The replacement hose assembly should match the specifications provided by the manufacturer.
- 4.** Attach the regulator securely to the gas cylinder.
- 5.** Perform a leak check on the hose and regulator connections using a soap and water solution before lighting the appliance.
- 6.** Ensure that the appliance is equipped with the appropriate hose and regulator.

Gas Cylinder Warning

1. Do not store spare LP gas cylinders under or near the appliance.
2. Never fill the cylinder beyond %80 of its capacity.
3. The liquid propane cylinder must be equipped with an Overfill Protection Device (OPD).
4. Failure to follow these instructions precisely could result in a fire, potentially causing death or serious injury.

Safety Practices to Avoid Injury

When properly maintained, your oven will deliver safe and reliable performance for many years. However, due diligence must be exercised as the oven generates intense heat, which increases the risk of accidents. To ensure safe use, the following practices must be adhered to:

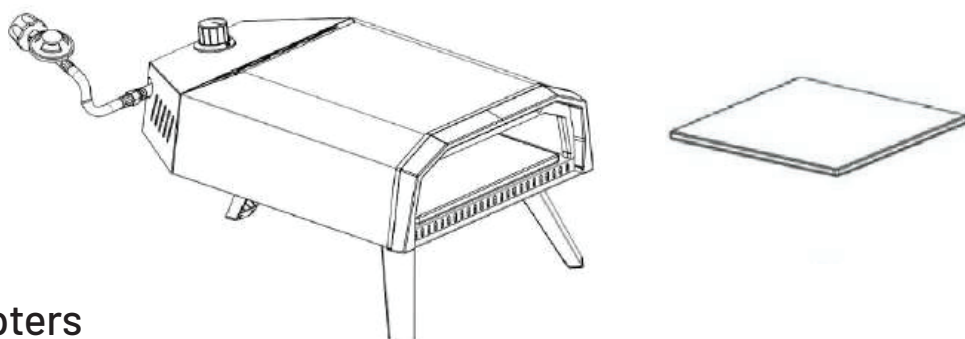
1. Do not attempt to repair or replace any part of the oven unless specifically instructed in this manual. All other service and maintenance should be handled by a qualified technician.
2. Children must never be left unattended in an area where the oven is being used. Under no circumstances should children be allowed to sit, stand, or play near the oven.
3. Avoid allowing clothing or any flammable materials to come into contact with or get too close to any burner or hot surface until it has completely cooled. Fabric can ignite, leading to serious personal injury.
4. For personal safety, wear appropriate clothing. Loose- fitting garments or sleeves should be avoided while operating the oven. Certain synthetic fabrics are highly flammable and should not be worn during cooking.
5. Never heat unopened food containers, as the build-up of pressure may cause them to burst. Always exercise caution when lighting the burner.
6. When using the oven, refrain from touching the outer shell, stone baking board or nearby surfaces, as these areas become extremely hot and may cause burns.
7. Do not use the oven to cook fatty meats or any products that may cause excessive

flare-ups.

8. Keep the area surrounding the oven free from combustible materials including fluids, trash, and vapors such as gasoline or charcoal lighter fluid.
9. Do not obstruct the flow of combustion and ventilation air.
10. Never use the oven in extremely windy conditions.
11. The temperature beneath the oven can become very high. Avoid placing the oven on a table with flammable tablecloths, plastic, or any other combustible materials.

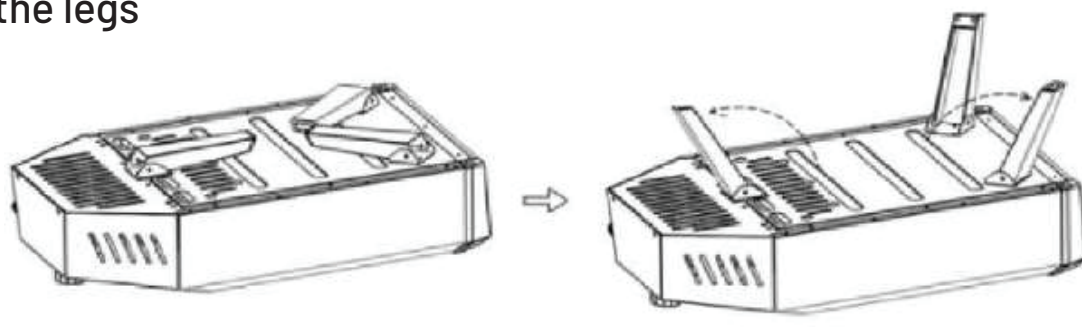
Part List

1. Pizza Oven
2. Stone Plate
3. Pizza Peel
4. Pizza Cutter
5. A 1.5m Hose
6. Propane & Butane Adapters



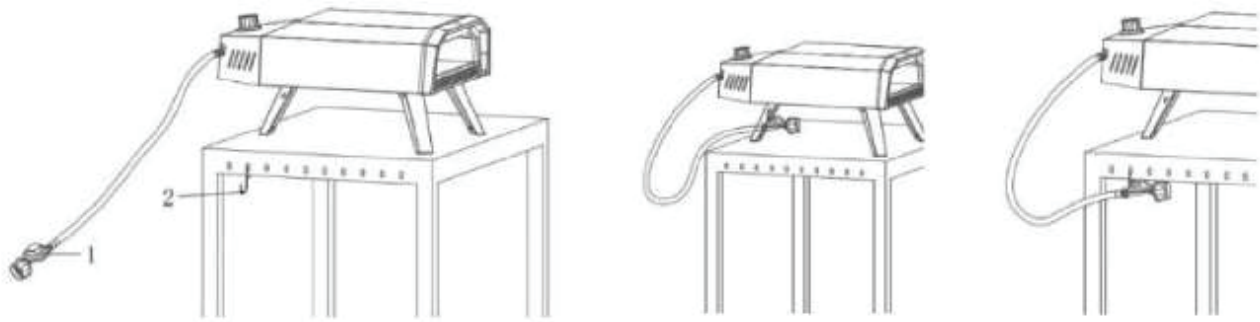
Assembly Guide

1. Unfold the legs



2. Position the pizza oven on the table and ensure the regulator is properly protected.

[A] Prior to using the pizza oven ensure that the appliance is placed in a designated safe area, area, as specified. Position the pizza oven on a sturdy work table (recommended table dimensions: $\geq 100 \times 70$ cm) or another suitable flat, stable surface.



[B] As illustrated in Figure 1, hook 2 must be securely attached to the hook holes on the side of the table. When replacing the gas cylinder or detaching the regulator, it is essential to hang the head of the regulator (part 1) on hook 2. This prevents the regulator from coming into contact with the ground, ensuring its safety and proper functioning (Figure 3). While placing the regulator on hook 2 exercise caution to avoid the hose or regulator coming into contact with the oven's hot surfaces, which could result in burns or potential damage due to the high temperatures inside the oven.

3. Insert the Baking Board Ensure both the chamber and the pizza stone are clean before placing the pizza stone inside the chamber.

Connecting to a Gas Cylinder

Warnings

- 1.** Always ensure the gas bottle is kept in an upright position.
- 2.** Compatible gas cylinder sizes: 220g Butane bottle or propane tank.
- 3.** When not in use, turn off the gas at the cylinder valve.
- 4.** The cylinder must include a collar to protect the valve.
- 5.** Maintain a minimum distance of 45 cm between the appliance and the cylinder (Figure 4).
- 6.** Do not store or use gasoline, flammable liquids, or vapors near this or any other appliance.
- 7.** An LP cylinder not connected for use should not be stored near this or any other appliance.
- 8.** The cylinder supply system must be arranged for vapor withdrawal and kept in a well-ventilated area.

Connection Guide:

1. Connecting the Regulator: Attach the regulator using a PVC hose that complies with EN1763, and secure it with a hose clamp. The pizza oven is pre-assembled with both the regulator and the hose (Figure 5).

Warning: Before mounting the gas cylinder, ensure the hand wheel is closed by turning it clockwise.

2. Attach the regulator to the gas cylinder by screwing it into the outlet. Ensure the connection is tight by turning clockwise.

3. Install the adapter connector into the regulator and tighten it by turning the adapter counterclockwise.

4. Mount the adapter to the Bayonet Cartridge gas cylinder as shown in Figure 6. Press it down and then turn the regulator clockwise as illustrated in Figure 7 to secure it to the gas cylinder.

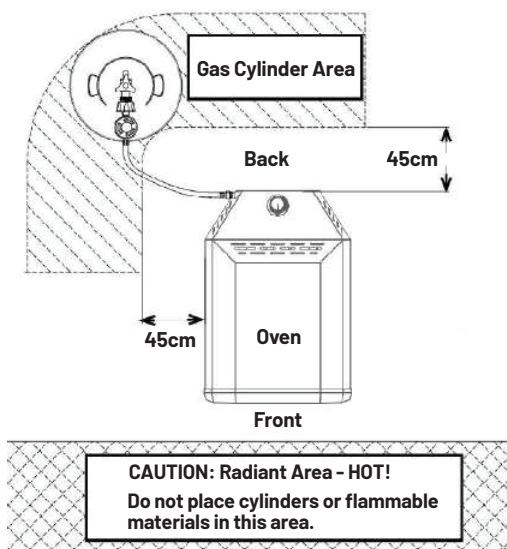


Figure 4

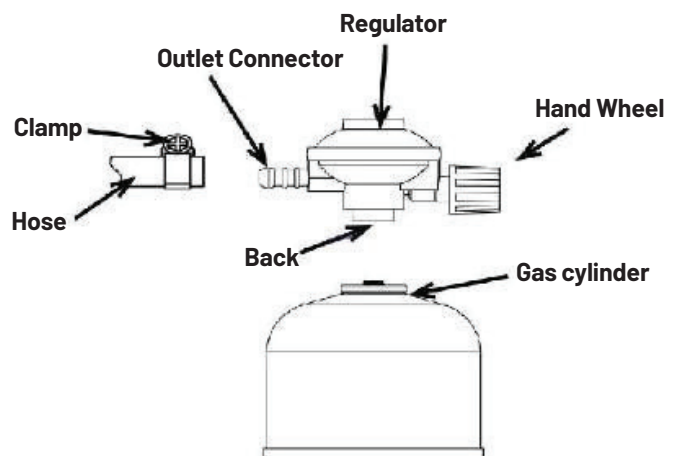


Figure 5

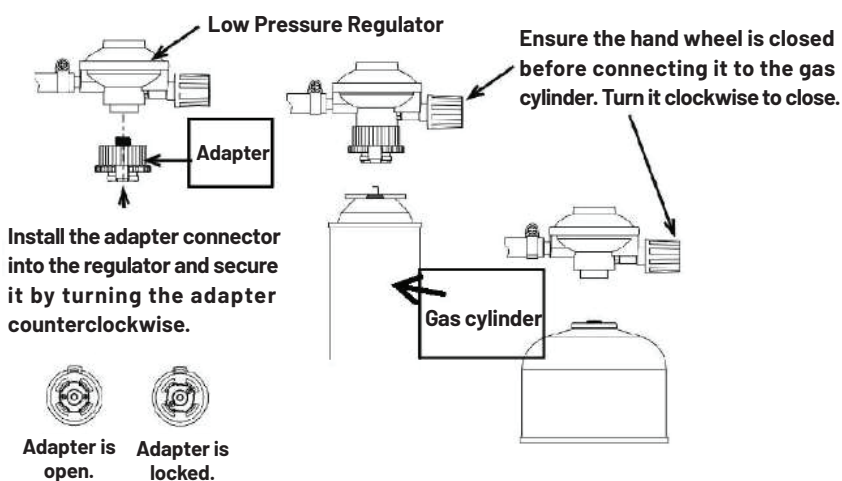


Figure 6

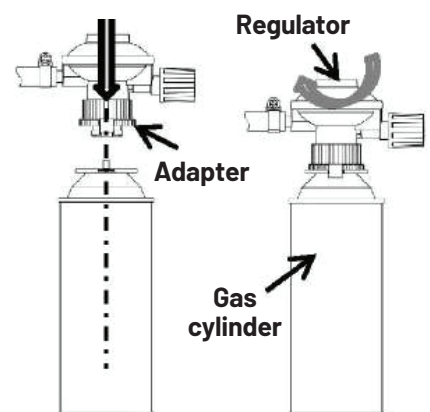


Figure 7

Leakage Check

To perform the check, close all shut-off valves of the consuming appliance and open the hand wheel on the regulator. Then, inspect all connection areas using soapy water-never use a flame. If no bubbles appear, the connections are sealed.

Operation

The pressure regulator is immediately operational once the installation has passed the leak test and is confirmed to be secure. To operate, slowly open the hand wheel in the direction of the arrow(counterclockwise). During operation the gas bottle should remain stationary. The regulator must be adequately protected from water or rain exposure at all times.

Warning: When the appliance is not in use for extended periods, the hand wheel should be closed (turn clockwise)

Note: Liquid gas is highly flammable! Always comply with applicable laws and regulations.

Changing the Gas Cylinder

Before proceeding, ensure that all gas appliances are switched off and the hand wheel on the regulator is securely closed. To change the cylinder, remove the gas cylinder by turning the regulator counterclockwise.

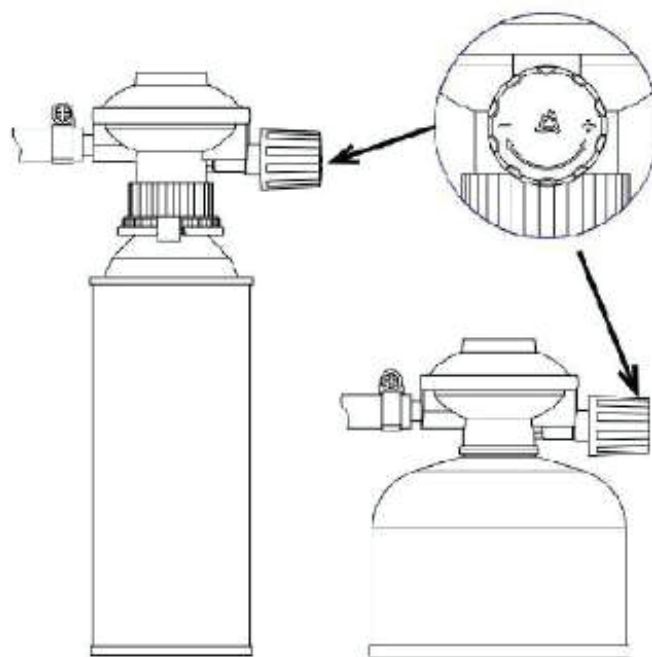


Figure 8

Connecting the LPG Tank

Connection Guide

Caution: Ensure the regulator is suitable for the LPG cylinder. Please consult with your local gas supplier for proper compatibility.

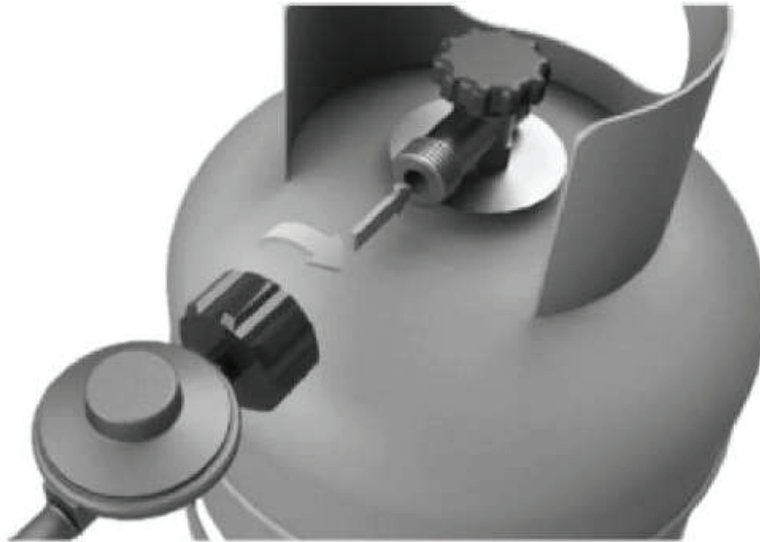


Figure 9

To connect the propane gas cylinder:

- 1.** Ensure the cylinder valve is in the OFF position.
- 2.** Verify that the burner valve is also in the OFF position.
- 3.** Inspect the valve connections, port, and regulator assembly. Remove any debris and check the hose for signs of damage.
- 4.** When attaching the regulator assembly to the valve, tighten the nut clockwise by hand (Figure 9) until it stops.

Warning: Do not use a wrench, as it may damage the quick coupling nut and create a hazardous situation.

- 5.** Open the cylinder valve fully by turning the regulator switch to the ON position.
- 6.** Before lighting the oven, apply a soap and water solution to all connections to check for leaks.

Danger: If a leak is detected, turn the regulator OFF immediately. Do not use the oven until repairs are made by a professional service expert.

Disconnecting the LPG Cylinder

1. Turn the oven burner valve OFF and ensure the oven has cooled down.
2. Turn the liquid propane cylinder valve OFF by rotating it clockwise until it stops.
3. Detach the regulator assembly from the cylinder valve.

Caution:

A. Always place the dust cap on the cylinder valve outlet when the cylinder is not in use.

B. Only use the dust cap provided with the cylinder valve.

Warning: The use of other types of caps or plugs could result in propane leakage.

Leaking Test Instructions

A. General Notes

Although the gas connections of the appliance are leak-tested prior to packing and shipment, a complete test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedure outlined below. If the smell of gas is detected at any time, immediately stop using the appliance and check the entire system for leaks.

B. Warning

It is essential to check for gas leaks every time a gas fitting is disconnected and reconnected. Do not ignite the burners while performing the leak test. Never use an open flame to check for gas leaks, and avoid creating sparks or exposing the area to open flames during the gas supply change. Gas cylinder replacement should always be carried out away from any ignition sources.

C. Before Testing

1. Ensure all packing material has been removed from the appliance.
2. Prepare a 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.

D. Testing Steps

1. Turn the burner valve OFF (Figure 11).
2. Turn the liquid propane cylinder regulator to the ON position to open the valve.
3. Apply the soap solution to all gas fittings. Soap bubbles will appear at any location where a leak is present.

4. If a leak is detected, immediately turn the gas supply OFF and tighten the leaky fittings.
5. Turn the gas supply back ON and recheck for leaks.

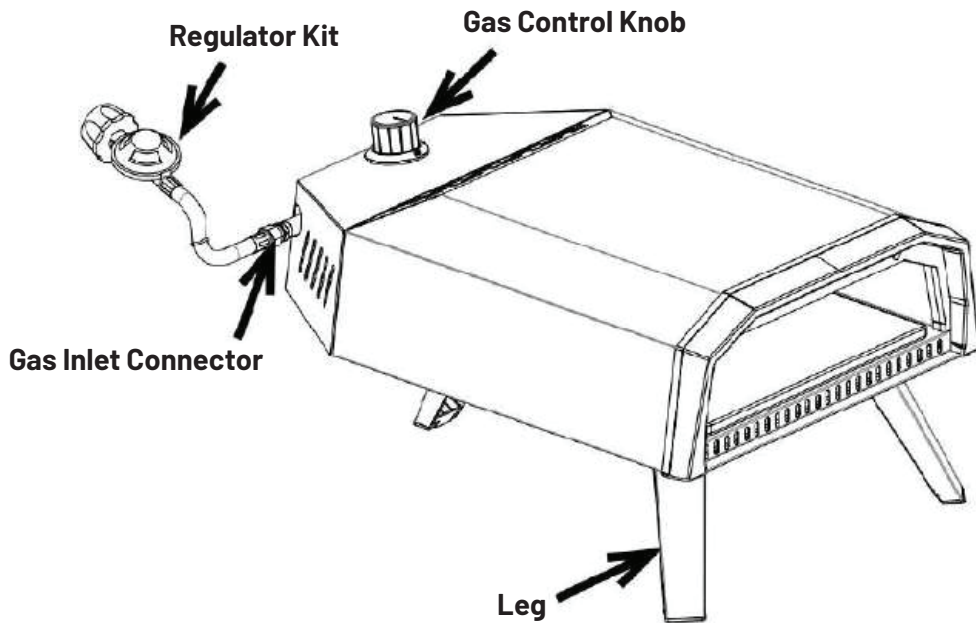


Figure 10

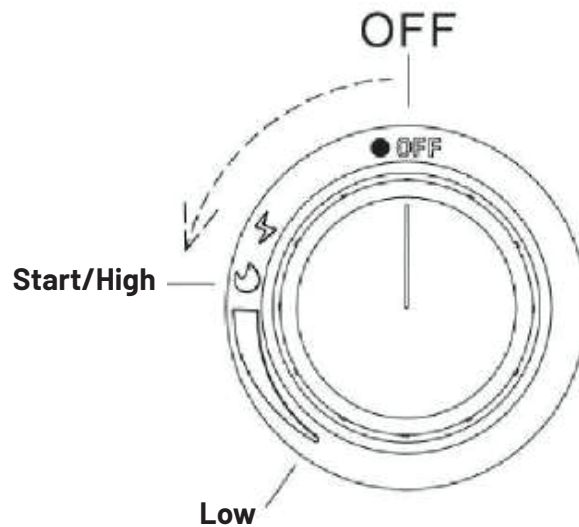


Figure 11

Instructions for Use

The burner has a nominated heat input rated at 10,900 BTU.

A. Before Starting

1. Read all instructions carefully before lighting the appliance.
2. Ensure the oven has been leak-tested and is properly placed.
3. Remove any remaining packing material.

4. Light the burner using the lighting instructions below.

B. Lighting Instructions

B.1: Using the Igniter

- 1.** Refer to Figure 10 and ensure the gas control knob is in the OFF position (Figure 11). Then, turn the liquid propane cylinder valve ON.
- 2.** Push in and slowly turn the control knob counterclockwise until you hear a click and the burner ignites. Continue pressing the knob down for 20-10 seconds until the burner remains lit.
- 3.** If the burner does not light, turn the knob OFF, wait 5 minutes, and repeat the lighting procedure.
- 4.** If the flame goes out during operation, turn the control knob to the OFF position and follow steps 2 and 3 to relight the burner.

Safety Warning

This appliance is for outdoor use only. Do not use indoors.

- 1.** When turning on the oven, the flame may extend up to 20 cm from the oven due to excess gas remaining inside the chamber.
 - 2.** To avoid injury or burns during operation, ensure you stay at least 120cm away from the front of the oven (Figure 12).
 - 3.** Always stand on the left or right side, or behind the oven, when turning it on.
 - 4.** The gas supply tubing or hose must comply with national requirements and should be inspected every 6 months. Replace the hose if it is broken, aged, hardened leaking, or cracked.
 - 5.** Check and clean the inside of the oven before lighting it to avoid the emission of fire from oils accumulated during previous cooking.
 - 6.** The burner outlets should be checked regularly for obstructions and cleaned with a soft wire brush. This ensures proper combustion and prevents blockages.
- Warning:** Ensure the position of the flexible connection tube is such that it is not twisted.

B.2: Using a Fire Lighter

1. If the burner does not light after several attempts using the control knob, it can be lit with a fire lighter (1) as shown in Figure 13.
2. If you have already attempted to light the burner with the control knob, wait for 5 minutes to allow any gas to dissipate.
3. Turn on the fire lighter and position it close to the base, at position (2) in Figure 13.
4. Push and slowly turn the control knob to the HI setting. The burner should ignite immediately.
5. If the burner does not light within a few seconds, turn the control knob OFF wait for 5 minutes, and then try again.

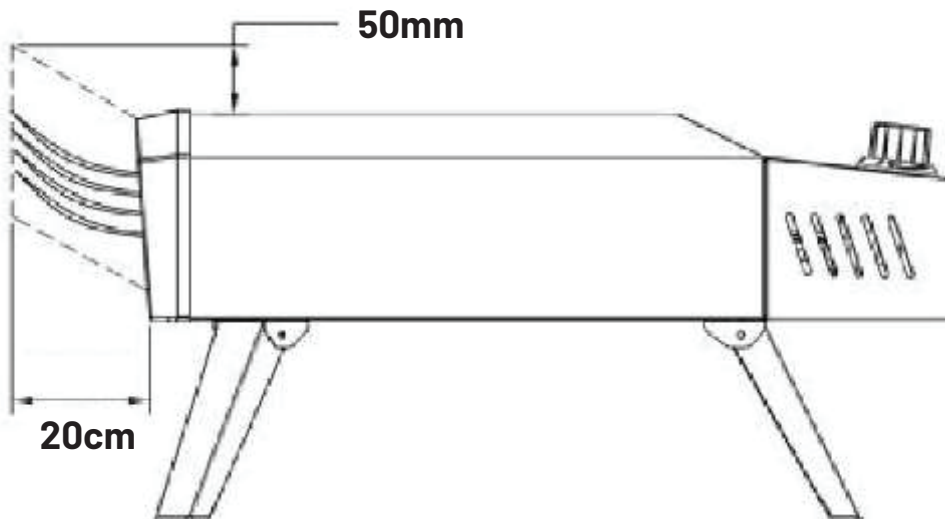


Figure 12

C. Safety Warnings

1. 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.
2. As shown in Figure 14, the working surfaces, including the body, gate frame pizza stone, base, and pizza stone supporter, become very hot during operation. After use, always turn off the oven.
3. To prevent burns or injury, please wear heat-resistant gloves (not included) while operating and cooking pizzas, etc.

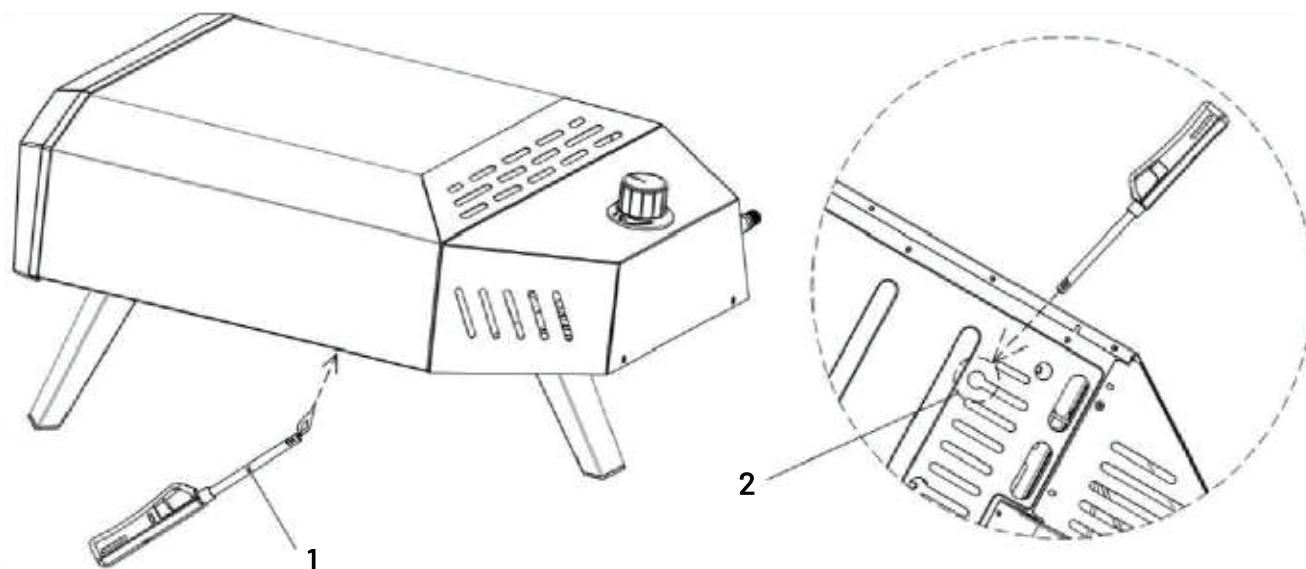


Figure 13

Warning: The oven may be very hot after use. Do not touch the oven until it has completely cooled down.

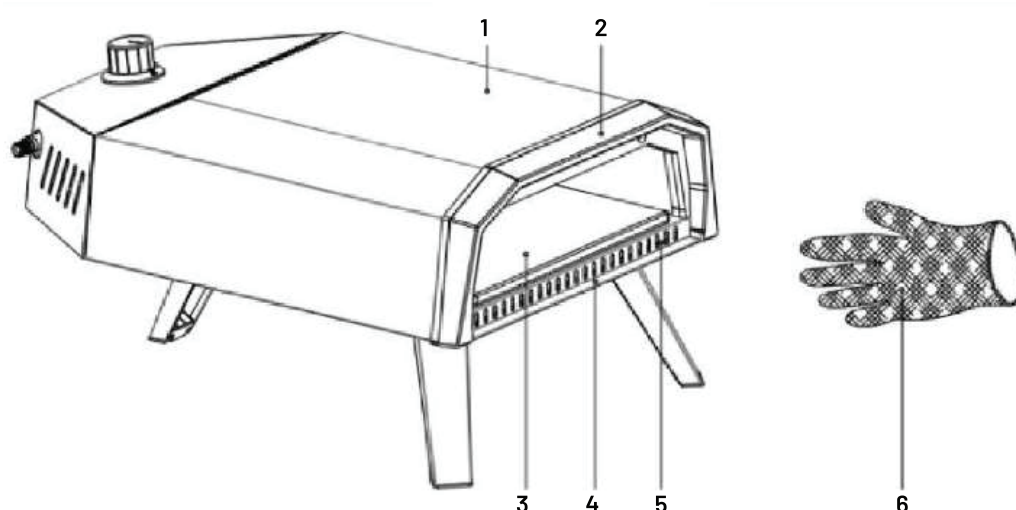


Figure 14

Care and Maintenance

- 1.** Allow the pizza oven to cool completely before attempting to move it.
- 2.** Clean the pizza oven after use, ensuring it has cooled down for at least two hours before cleaning.
- 3.** Keep the appliance area clear of combustible materials, gasoline, and other flammable vapors and liquids.

4. Ensure the flow of combustion and ventilation air is not obstructed.
5. Keep the ventilation openings of the cylinder enclosure free from debris.
6. Regularly check the burner flames, using pictorial representations for guidance.
7. Clean the appliance, including any special surfaces, with recommended cleaning agents if necessary.
8. Inspect and clean burner/venturi tubes regularly to remove insects and their nests, as a clogged tube can lead to a fire beneath the appliance.
9. Obtain replacement parts as needed, and know where they can be purchased.
10. Verify the minimum ambient operating temperature for safe use of the appliance, considering the specifications of the gas-carrying components utilized.
11. Store the pizza oven indoors and out of direct sunlight whenever possible especially when storing for extended periods. Avoid exposing the oven to harsh weather conditions like snow, heavy rain, and strong winds.
12. The outer shell of the pizza oven may fade over time and through use, although this will not affect its performance.

Warning: Do not repair or replace any part of the oven unless specifically recommended in the manual. All other servicing should be performed by a qualified technician.

Important: When maintaining or replacing the burner, ensure that the burner is correctly positioned and installed using the bracket, and that all screws are securely tightened. Align the "jet" and "Damper cover" on the centerline, then smoothly thread the "damper connecting nut" into the "Damper cover" until the end and tighten it with a wrench. Incorrect installation of the burner and jet may damage the oven or cause injury.

Guide For Using The Baking Board

1. Do not use the stone over an open flame.
2. Avoid extreme temperature changes. Do not place frozen foods directly on a hot stone.
3. The stone is fragile and may break if bumped or dropped.
4. The stone becomes very hot during use and retains heat for a long time afterwards.

5. Do not cool the stone with water while it is still hot.
6. After cleaning the stone with water, ensure it is thoroughly dried before next use. This can be achieved by placing it in a conventional oven at 60°C (140°F) for 2 hours.

Notes:

1. Parts sealed by the manufacturer should not be adjusted by the user.
2. When using propane, a 20lbs propane tank should be used.
3. The recommended propane tank size is 20lbs.
4. The LP gas supply cylinder used must comply with the specifications for LP gas cylinders, U.S. DOT, or CSA B339.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.

Warranty

Products that you buy directly from our **Porodo** website or shop come with a 24-month warranty.

When you buy **Porodo** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at **porodo.net/warranty** and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:
porodo.net/warranty

Contact Us

If you have any questions about this Privacy Policy, please contact us at:

info@porodo.net

Website: **porodo.net**

Service Support: **support@porodo.net**

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