



Use/Install Guide

Napoli Outdoor Oven

LPZA
LPZAF

WARNINGS



WARNING

- Never use dented, rusty or damaged propane cylinders. Never store additional or empty propane cylinders in the outdoor oven cabinet or in the vicinity of this or any other appliance. Do not store propane cylinders indoors or on their sides.
- Children should never be left alone or unattended in an area where a outdoor oven is located. Place your outdoor oven well away from areas where children play. Do not store items that may interest children in or around the outdoor oven, in the cart, or in the masonry enclosure.
- Never move the outdoor oven when hot. When in use, portions of the outdoor oven are hot enough to cause severe burns.
- Always maintain the required clearances from combustibles as detailed. The outdoor oven is designed for outdoor use only. Never use in a garage, building, shed, breezeway, or other enclosed area. Do not use this outdoor oven under any unprotected overhead combustible construction.
- Gas outdoor ovens are not designed or certified for and are not to be installed in or on recreational vehicles, portable trailers, boats or any other moving installation.
- Always have an ABC Fire Extinguisher accessible — never attempt to extinguish a grease fire with water or other liquids.
- Storing your outdoor oven: Store your outdoor oven in a well-ventilated area. If stored indoors, detach and leave L.P. cylinder outdoors in a well-ventilated area away from heat and away from where children may tamper with it.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Electrical cords should be placed away from walkways to avoid tripping hazard.
- Do not repair or replace any part of the outdoor oven unless specifically recommended in this manual. Other service should be performed by a qualified technician.
- If the outdoor oven is installed by a professional installer or technician, be sure that he/she shows you where your gas supply shut-off is located. All gas lines must have a shut-off that is readily and easily accessible. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. (See INDEX: “Leak Testing” for further details.) Never check for gas leaks with an open flame.
- Inspect the L.P. gas supply hose prior to each use of the outdoor oven. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced before using the outdoor oven.
- Never remove the grounding prong from the plug or use this product with an ungrounded, 2-prong adapter.
- Installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2, in Canada.

THIS MANUAL MUST REMAIN WITH THE PRODUCT OWNER FOR FUTURE REFERENCE.

This product complies with ANSI standard Z21.58/CSA 1.6 latest edition and has been tested and approved by Intertek.



To obtain replacement parts or service contact:
Lynx Outdoor ovens
62201 Hwy 82 West
Greenwood, Mississippi 38930
Service: (888) 289-5969

WARNINGS



WARNING

READ THIS MANUAL CAREFULLY and completely before using your outdoor oven to reduce the risk of:

1. Fire
2. Burn hazard, personal injury or property damage
3. Ruined steaks or other unpleasant cooking experiences
4. Unapproved installation or servicing.

THIS PRODUCT IS DESIGNED FOR OUTDOOR USE ONLY. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read this manual thoroughly before installation, use, or servicing of this product.



DANGER

IF YOU SMELL GAS:

1. Shut off all gas supply lines to the outdoor oven.
2. Extinguish any open flames.
3. Carefully open the lid. Remember, it may be extremely hot!
4. If odor continues, keep everyone away from the outdoor oven and immediately call your gas supplier or your fire department.



DANGER

S'IL Y A UNE ODEUR DE GAZ:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle!
4. Si l'odeur persiste, éloignez-vous de l'appareil et appelez immédiatement le fournisseur de gaz ou le service d'incendie.



WARNING

1. DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



AVERTISSEMENT

1. NE PAS entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

WARNINGS



WARNING

1. Always maintain the required clearances from combustible construction as detailed. The outdoor oven is designed for outdoor use only. Never use in a garage, building, shed, breezeway or other fully enclosed area. This outdoor oven shall not be used under any unprotected overhead combustible construction.
2. Gas outdoor ovens are not design certified for and are not to be installed in or on recreational vehicles, portable trailers, boats or any other moving installation.
3. Keep any electrical supply cord and the fuel supply hose away from any heated surfaces. Electrical cords should be placed away from walkways to avoid creating a tripping hazard.
4. Do not repair or replace any part of the outdoor oven unless specifically recommended in this manual. Other service should be performed by a qualified technician.
5. All gas lines must have a shut-off that is readily and easily accessible. Be sure the owner knows where the shut-off is located. If you smell gas, check for gas leaks immediately. Check only with a soap and water solution. Never check for gas leaks with an open flame. (See INDEX: "Leak Testing" for further details.).
6. Never locate the outdoor oven under unprotected combustible construction.



WARNING

1. The outdoor cooking gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).
2. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).



STATE OF MASSACHUSETTS

1. Massachusetts requires all gas be installed using a plumber or gas fitter carrying the appropriate Massachusetts license.
2. All permanently-installed natural gas or propane installations require a "T" handle type manual gas valve be installed in the gas supply line to this appliance.
3. This does not apply to portable propane installations using a 20 pound cylinder.

TABLE OF CONTENTS

BEFORE YOU START	6
If Shipment Arrives Damaged	6
Important Notes	6
SPECIFICATIONS & INSTALLATION	8
MODEL BTU OUTPUTS & MAX RUNS	10
UNPACKING & ASSEMBLY	11
GAS CONNECTIONS	12
Natural Gas	12
LP Gas	13
ELECTRICAL CONNECTIONS	15
FINAL CHECKS	16
Leak Testing	16
A MESSAGE TO OUR CUSTOMERS	17
IMPORTANT SAFETY PRECAUTIONS	17
USING YOUR OUTDOOR OVEN	18
Lighting your Outdoor oven	20
Baking in Windy Conditions	21
Cooking Suggestions	22
CLEANING YOUR OUTDOOR OVEN	23
TROUBLESHOOTING YOUR OUTDOOR OVEN	25
CONTACTING CUSTOMER SERVICE	26

BEFORE YOU START

IF SHIPMENT ARRIVES DAMAGED

VISIBLE LOSS OR DAMAGE

Be certain any visible damage to the carton is noted on freight bill or express receipt and signed by the person making delivery.

FILE CLAIM FOR DAMAGES IMMEDIATELY, regardless of extent of damage.

CONCEALED LOSS OR DAMAGE

If damage is unnoticed until the outdoor oven is unpacked, notify the transportation company or carrier immediately and file a “concealed damage” claim with them. This should be done within (15) days of the date delivery is made to you. Be sure to hold on to the container for inspection. We cannot assume responsibility for damage or loss incurred in transit.

IMPORTANT NOTES

WHERE’S THE WIND?

When selecting a suitable location, consider important factors such as exposure to the wind and foot-traffic patterns.

If you have a freestanding outdoor oven, position it so the prevailing wind blows into the front control panel (at your back when outdoor ovening), supporting the proper front-to-rear airflow.

Built-in outdoor ovens located in areas with prevailing winds should be protected by a wind barrier.

Winds hitting the *back* of the outdoor oven directly may cause problems, as well as wind blowing along the *hood gap*.

HOW LONG IS YOUR RUN?

Keep all gas supply lines as short as possible because gas lines lose pressure over distance and with each elbow and tee that is added. This drop in pressure affects outdoor oven performance. (See INDEX: “Gas Supply Line Runs” for further details.)

ARE YOU “ON-THE-LEVEL”?

Proper leveling during installation is critical. A outdoor oven that is out of level will cause erratic burner combustion and inefficient, uneven heating. A carpenter’s spirit level should be used to level the outdoor oven both front-to-back and side-to-side.

If the floor is uneven or has a decided slope, re-leveling may be required each time you move a freestanding unit.

BEFORE YOU START ...continued

BUILT-IN INSTALLATIONS

This built-in outdoor oven is designed for easy installation into masonry enclosures.

NOTE: Built-in outdoor ovens are intended either for installation in a built-in enclosure constructed of non-combustible materials or mounted to a non-combustible counter.

For built-in applications, the oven drops into the opening shown in the specifications and installation details drawing. A deck is required to support the oven from the bottom.

The enclosure should have ventilation holes to prevent LP gas build-up in the event of a leak. The deck ledges and counter should be flat and level.

This outdoor oven requires that a 120 volt, 60 hertz, 15 amp GFI certified outlet be installed by a qualified electrician.

CLEARANCE TO COMBUSTIBLE MATERIALS

Minimum clearance from the sides and back of the outdoor oven to adjacent combustible construction below the counter top surface is 0" from the sides and back.

Dégagement minimal entre les parois latérales et l'arrière de l'appareil et la construction combustible au-dessous de panneau supérieur de l'appareil (0 cm à partir des parois latérales et 0 cm à partir de l'arrière).

Minimum clearance from sides and back of outdoor oven to adjacent combustible construction extending above the counter top surface is 18" from the sides and back.

Dégagement horizontal minimal entre les parois latérales et l'arrière de l'appareil et la construction verticale combustible au-dessous de panneau supérieur de l'appareil (45.7 cm à partir des parois latérales et à partir de l'arrière).

Do not use this appliance under unprotected overhead combustible surfaces.

N'utilisez pas cet appareil sous des surfaces inflammables non protégées

OVERHEAD PROTECTION AND EXHAUST REMOVAL

Do not install under any unprotected overhead combustible construction. If installed under any combustible construction, the cooking area over the oven must be covered with an exhaust hood. The hood must provide 3" to 6" of overhang on all exposed sides. The exhaust hood shall provide no less than 1200 CFM for proper exhaust ventilation. The hood must be approved for outdoor installation and provided with a dedicated GFCI protected branch circuit.

SPECIFICATIONS & INSTALLATION

The guides, measurements and dimensions detailed below are designated to assist you with planning your outdoor kitchen.

NOTE: Due to continuing product innovation, specifications are subject to change without notice.

IMPORTANT: Please reference the manual for details on gas plumbing requirements, electrical specifications and the proper installation of your outdoor kitchen equipment.

Oven Models

Built-In / CounterTop

ELPZA



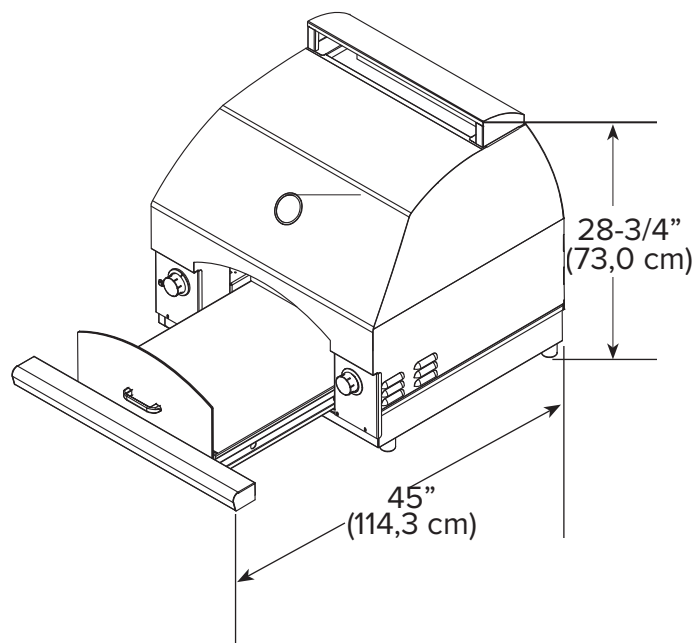
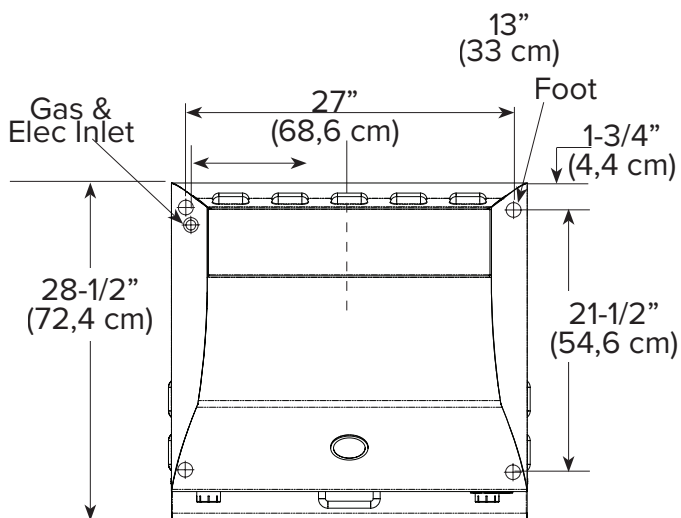
Freestanding

ELPZAF



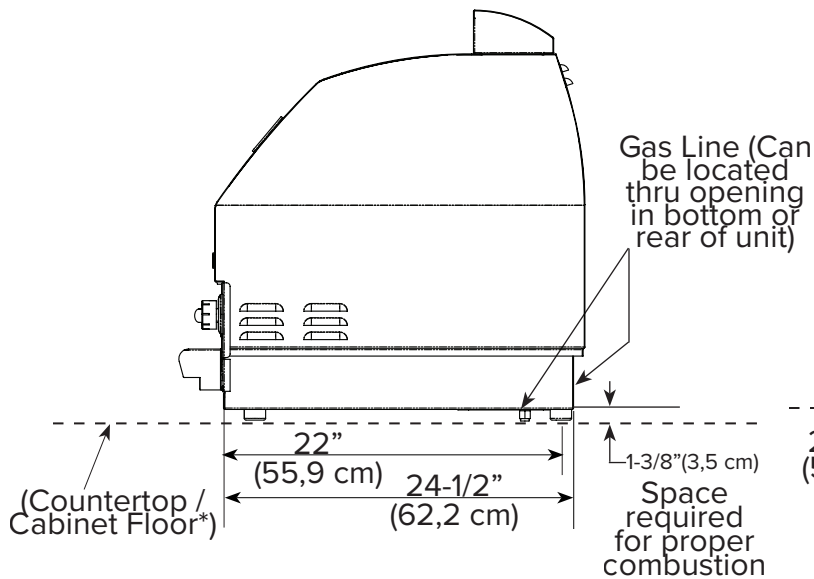
LPZA DIMENSIONS

BOTTOM VIEW

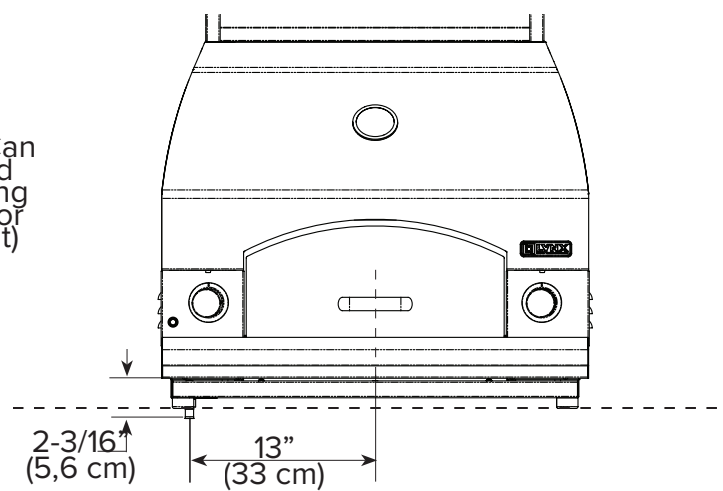


SPECIFICATIONS & INSTALLATION

SIDE VIEW

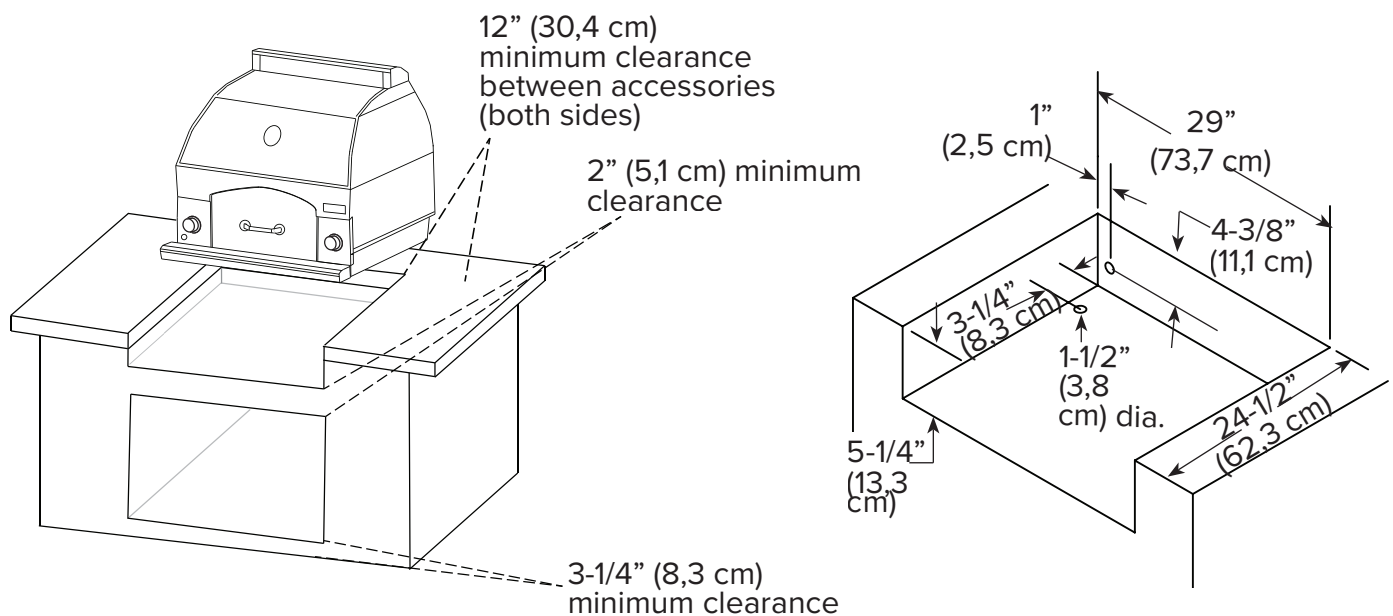


FRONT VIEW



*NOTE: Countertop / Built-in Floor must be constructed to support unit plus contents (approximately 300 lbs)

CUTOUT DIMENSIONS



*NOTE: Built-in Floor must be constructed to support unit plus contents (approximately 300 lbs)

MODEL BTU OUTPUTS & MAX RUNS

MODEL-SPECIFIC BTU OUTPUTS		
MODEL	INFRARED BURNER (Btu)	TOTAL INPUT
LPZA	2 @ 20,000	40,000 Btu/Hr

MAXIMUM RUNS FOR ALL APPLIANCES ON SUPPLY LINE	
Run Length 3/4" Pipe (in feet)	Max BTU for all Appliances on line
10	360,000
20	245,000
30	198,000
40	169,000
50	150,000
60	135,000
70	123,000
80	115,000

NOTE: IF A 1/2" (1.3 CM) LINE IS USED WITH NATURAL GAS IT SHOULD BE NO LONGER THAN 12 FT (

UNPACKING & ASSEMBLY

The outdoor oven arrives nearly ready to use and requires only minor assembly.

By carefully following the uncrating and unpacking steps, you will improve your first experience with the outdoor oven.

Shipping weight is app. 275 pounds



WARNING: EXCESSIVE WEIGHT HAZARD!

Use two or more people to move or install this unit. Failure to follow this instruction can result in back or other personal injuries.

CRATE & CARTON

- **IMPORTANT!** Do not remove staples around the top of the carton. These staples hold a wooden pallet in place inside the carton that protects the unit from damage. Removing these staples may cause the pallet to fall on the top of outdoor oven.

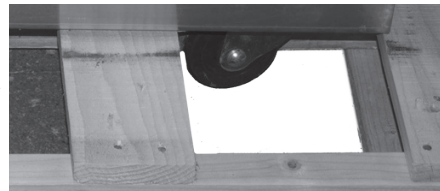
How to Remove the Carton

- Cut the main strap holding the outdoor oven to the pallet.
- Remove the staples at the bottom of the carton.
- Lift off the carton.
- With assistance, remove the outdoor oven from the pallet and place into desired location.

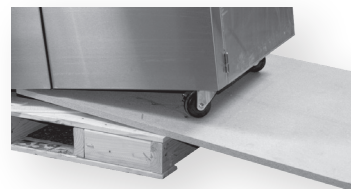
The LPZA outdoor oven can be used as a freestanding model when used with the LPZAF cart assembly (purchased separately)

The cart assembly comes fully assembled. The oven is mounted on the counter top without the use of fasteners and provides ample counter space and storage space for all of your tools and accessories.

The wheels sit down in the gaps of the shipping crate so that the outdoor oven can sit safely and solidly on the crate during shipping. The outdoor oven cannot be slid directly off of the pallet.



One way to safely move the outdoor oven off of the pallet is by lifting one end of the outdoor oven high enough to place a ramp under the wheel and then lift the other end while rolling the outdoor oven off of the pallet.



When pushing, lifting, or pulling a freestanding outdoor oven across gravel, grass, pavers, brick, stone imperfections in the surface, or wood slatted decks be cautious and move slowly or use a carpet dolly.

Failure to do so may damage the structure of the cart which will not be covered under warranty.

INTERIOR PACKING

Lynx uses sturdy tie-down cables and straps to ensure your outdoor oven arrives at your home in the same condition that it left our factory. **BE SURE YOU HAVE REMOVED ALL TIE DOWNS BEFORE USING YOUR Outdoor oven.**

GAS CONNECTIONS



WARNING

NEVER CONNECT A GAS LINE DIRECTLY TO THE Outdoor oven. A PRESSURE REGULATOR MUST BE INSTALLED ON ALL GAS EQUIPMENT. ALL LOCAL CODES REQUIRE THAT THE PRESSURE REGULATOR SUPPLIED WITH YOUR Outdoor oven IS USED. REMOVING OR FAILING TO INSTALL THE PRESSURE REGULATOR CAN RESULT IN FIRE AND SERIOUS PERSONAL INJURY AND WILL VOID THE WARRANTY.

The outdoor oven is factory set to use either propane (LP) or natural gas (NAT). It is critical that the gas you use matches that which the outdoor oven was set up for. You can verify that by checking the *rating plate*.

The Rating plate lists serial numbers, model numbers and gas type. The serial number and model number can be located on the rating plate which is attached to the bottom of the pullout tray and on the back of the Use & Care Manual.

Ensure that the gas supplied meets with the minimum pressure requirements. Do not operate the outdoor oven on any gas other than that for which the outdoor oven has been set.

Fuel	WC Max Inlet	WC Min Under Full Load
Nat Gas	7 in	4 in
LP	14 in	11 in

Water Column Requirements

Both the regulator and the manifold orifices have been tuned for the type of gas specified on the rating plate.

Converting to a different type of gas requires a conversion kit, available from your dealer and must be installed by a qualified technician.

Installation must conform with local codes or, in the absence of local codes, with either the National Electrical Code, ANSI Z223.1/NFPA 70 and National Fuel Gas Code, ANSI Z223.1/NFPA 54 in the U.S and Natural Gas and propane Installation Code, CGA B149.1/.2, in Canada.

Canadian installations must conform to CGA-B149.1/.2 natural gas/propane installation code.

NATURAL GAS

Lynx, LLC recommends that only qualified professionals

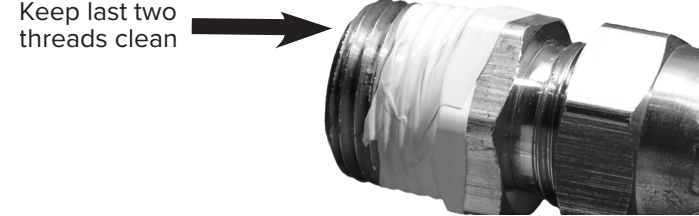
perform the required plumbing on this product.

To ensure satisfactory performance, the gas supply line must be sized to accommodate the total BTU requirements of all the gas-fired equipment that will be connected to that line.

In no case should pipe less than 3/4" inside diameter or 1" outside diameter ever be used to connect this product.

- Calculate the total BTU output of all equipment and refer to "INDEX: Gas Supply Line Runs" for allowable run distances for 3/4 inch pipe. Failure to meet these minimum requirements may reduce performance of the outdoor oven and any other appliances running on that supply line.
- Always keep supply line runs as short as possible. (See INDEX: "BTU Output" for specific model outputs)
- A gas shut-off valve must be installed in an easily accessible location by a qualified plumber.
- Keep threading compound off of the first two pipe threads to avoid having any small pieces of compound break loose and clog a burner valve or orifice. Do not use threading compound on any flare fittings.

For built-in installations, it is recommended that any flexible pipe used be kept as short as possible. (See INDEX: "Gas Connections" for typical permanent hook up.)



For freestanding units using natural gas, Lynx strongly recommends using a mobile flex gas line. Always keep the line away from the firebox.

GAS CONNECTIONS ...continued

LP GAS

Outdoor ovens set up for LP gas come equipped with an LP hose/ regulator assembly for connection to a standard 20 lb. LP cylinder. (Type 1). All fittings necessary to attach the assembly to the outdoor oven are included.

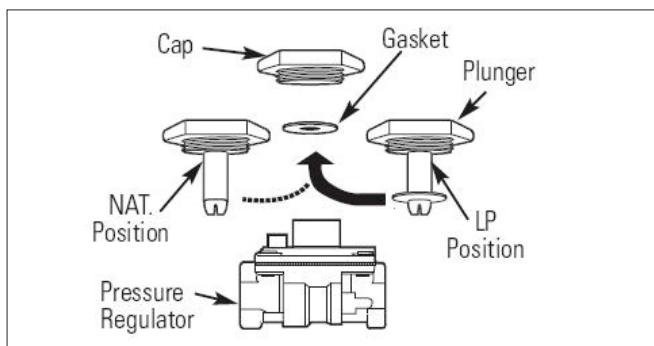


LP cylinder with type 1 valve connection

Permanently plumbed LP connections, such as those in line with a bulk cylinder, require a 4/11 regulator.

When using the 4/11 regulator you must ensure that it is set for the proper fuel type. This is done by removing the regulator cap and gasket and looking at the bottom of the plunger to see what fuel type is visible. This is the regulator fuel setting. NAT is for natural gas and LP is for propane gas. The LP setting can be further identified by the large diameter disk on the bottom of the plunger. To change from one gas to the other simply push the plunger to the side to snap it out of the cap, turn the plunger so it reads the desired gas type on the bottom, and push the plunger until it snaps back into place in the cap then replace the cap into the regulator.

Never connect an unregulated gas line to the outdoor oven.



WARNING

Do not change the regulator/hose assembly or use any other assembly than the one supplied with your outdoor oven.

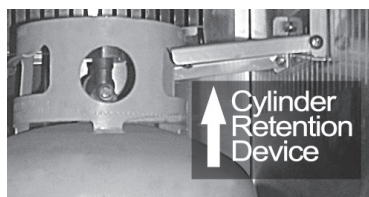
Do not attempt to use a 5LP-A equipped regulator/hose assembly with a standard 510 POL cylinder/valve assembly.

Do not store a spare LP-gas cylinder under or near this appliance.

Never fill the cylinder beyond 80 percent full.

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

LP Cylinder Requirements



The LP cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) and

designed for use with a Type 1 system only.

Cylinders of free standing outdoor ovens must be secured using the provided cylinder retention system to avoid accidental movement.

When exchanging your cylinder for a refill, exchange only for a Type 1 20lb cylinder with an over-fill protection device.

Never use a cylinder with a damaged valve.

A dented or rusty LP cylinder may be hazardous and should be avoided. If in doubt, have it checked by your LP supplier.

Always check for leaks after every LP cylinder change. (See INDEX: "Leak Test" for further details.)

Always shut off the LP-gas supply at the cylinder when the outdoor oven is not in use.

Cylinders must be stored outdoors in a well-ventilated area out of the reach of children. If your outdoor oven is stored indoors, the LP cylinder must be stored outside.

LP Connections

Make sure the LP cylinder valve is fully closed. It is possible for the valve to be open without releasing gas but, as soon as you start connecting the regulator, gas will leak from the connection.

GAS CONNECTIONS ...continued

Insert the regulator inlet into the cylinder valve and turn the black coupler clockwise until the coupler is hand tight. Do not over-tighten this connection.

To disconnect the coupler, first make sure the main cylinder valve is turned off. Grasp the coupler and turn counter clockwise. The inlet will then disengage.

Always leak-test the connection after refilling or exchanging LP cylinders. (See INDEX: "Leak Test" for further details.)

GAS LINE PURGING

You should purge the gas line of air before attempting to light the outdoor oven.

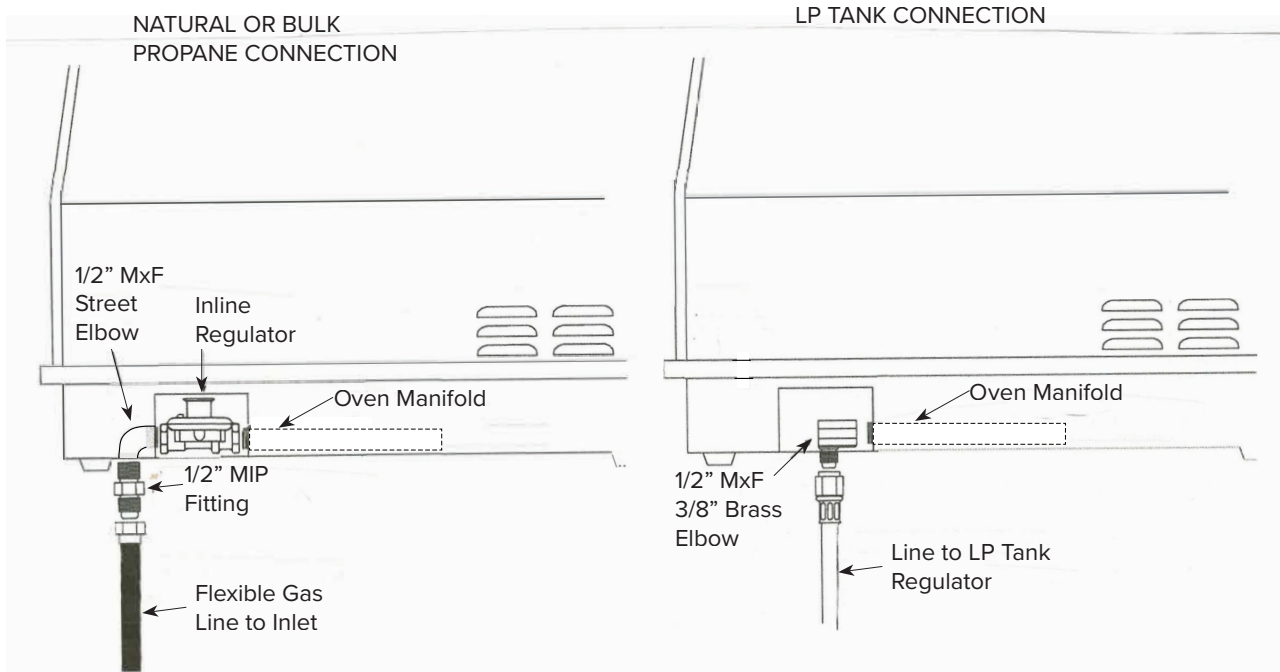
- Make sure all outdoor oven controls are in the "OFF" position.
- Slowly turn on the main gas supply.
- Push in the rotisserie knob and confirm that the igniter is glowing. It is furthest from the fuel source and will completely purge the lines. It will take several seconds for the burner to light.
- Hold the knob ON for about 20 seconds to allow the air in the system to purge and the burner to light
- Wait at least 5 minutes after shutting off the control before attempting to light the burners.

GAS CONVERSION KITS

Gas conversion kits are available from Lynx Outdoor ovens to allow the outdoor oven to operate on either Natural gas or LPG. These kits should be installed by a qualified technician.

The kits come with complete installation instructions. These instructions should be read completely and fully understood before installing the conversion kit.

GAS CONNECTION



ELECTRICAL CONNECTIONS



WARNING: ELECTRICAL GROUNDING

- Product installation must meet local electric codes or, in the absence of local codes, the latest edition of the National Electrical Code ANSI/NFPA No. 70 or the Canadian Electrical Code CGA 1.6b2005.
- Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance.
- **IMPORTANT:** When connecting your rotisserie motor, first connect the motor to the outdoor oven and then plug the outdoor oven into the outlet.
- This outdoor oven is equipped with a three prong (grounding) electric plug for your protection against shock hazard and must be plugged directly into a properly grounded three prong outlet. Never cut or remove the grounding prong from this plug.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a “W-A” marking.
- To protect against electric shock, do not immerse any part of the power cord, an extension cord or any plugs in water or other liquid.
- Unplug the product from the outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
- Do not let the cord hang over the edge of a table or touch hot surfaces.
- Do not use an outdoor cooking gas appliance for purposes other than intended.
- Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.

CONNECTION TO AC

Installation requires an outdoor 120VAC 15A GFI (Ground Fault Interrupter) electrical outlet adjacent to the outdoor oven.

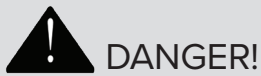
The GFI outlet features an internal breaker that reduces shock hazard. This type of outlet should be installed by a qualified electrician either inside the island enclosure for built-in units, or near the location where a free-standing unit will be used.

When installing the transformer to the outdoor oven be careful to prevent the wiring and transformer from contacting any hot surfaces behind or below the outdoor oven. It is recommended that the transformer be located below the outdoor oven in a readily accessible location. Be sure to provide adequate access to facilitate service if the transformer or connections should need future maintenance.

If the electrical system fails to operate, a connection may have come loose in shipping or the GFI may have tripped, requiring a reset. See the Troubleshooting section for more details.

FINAL CHECKS

LEAK TESTING



DANGER!

To prevent fire or explosion hazard, **DO NOT** smoke or allow any potential source of ignition (sparks, electrical arcing, etc) in the area while performing a leak test. Leak tests should be conducted outdoors only. Never conduct a leak test using fire or flame.

Leak Test Procedure:

- Create a soapy solution of 1 part soap and 3 parts water.
- Confirm that all control knobs are in the off position.
- Turn on the fuel supply. For natural gas, turn the valve handle 1/4 turn to align with the gas flow.
- For L.P., turn the cylinder valve knob counter clockwise one full rotation.
- Apply the soapy solution generously by paint brush or squirt bottle on all connections and fittings.
- If bubbles appear to “grow” on any of the connections, you have a gas leak. **IMMEDIATELY** turn off the gas supply.

Fixing a Gas Leak:

- Shut off the gas supply
- Turn all outdoor oven controls to the “ON” position to purge the outdoor oven of any gas build-up, then turn the controls back “OFF”.
- Wash off the soapy solution with cold water and dry.
- Tighten the loose joint, or replace the faulty part with manufacturer-recommended replacement parts.
- **DO NOT** attempt to repair the L.P. cylinder valve if it is damaged. The only way to safely resolve a damaged cylinder is to **REPLACE IT**.
- Repeat the leak test to ensure that no leaks are present.
- The appearance of the burners should be visually checked. The ceramic tiles should be uniformly red to orange in appearance. Burner flames should be 4-5” tall and predominately blue in color with some yellow tipping.

NOTE: The burners do not have an air shutter.

LOW HEAT BURNER ADJUSTMENT

The burners on your outdoor oven feature an adjustable low setting.

Fluctuations in gas pressure, gas conversion and even in the quality of the gas itself may affect burner performance at the “LOW” setting. It could be either too high or too low.

To Adjust the Burner to a Low Setting:

- Make sure the outdoor oven is cool.
- Remove the racks so you can see the flames while adjusting the burners.
- Light the burner and allow it to preheat on high for 3 minutes.
- Turn the burner to “LOW”.
- Pull off the control knob.
- While holding the valve shaft with pliers as shown insert a small flat screwdriver into the center shaft and adjust the flame’s low setting.
- Clockwise will lower the flame setting, counterclockwise will raise it.



The proper setting is where the flame is stable at its lowest setting. A slight flutter will be present in the crossover portion of the front of the burner before the burner itself becomes weak.

The factory setting for propane gas is 1/2 to 3/4 turn from the very bottom of the adjustment. The setting for natural gas is 1-1/2 to 1-3/4 from the bottom. After the low settings are proper, turn all burners to high for visual inspection.

Finally, before leaving, check all the burners for proper operation. Make sure the control knobs turn freely and completely through their full range.

IMPORTANT:

Make sure the owner knows where the main gas supply shut off valve is located.

Finally, for safety and for proper use & care, you must leave this manual with the owner. Make sure you advise them to keep it for future reference.

For technical assistance call:

Lynx Customer Care
888-289-5969

A MESSAGE TO OUR CUSTOMERS

You've just joined a discriminating collection of amateur and professional chefs that take outdoor cooking to a new level.

Your outdoor oven has been designed and built with meticulous attention to detail and it offers some unique and powerful features. You can achieve maximum performance and enjoyment of these features only by carefully reading this manual ... before your first cook-out.

This manual includes important safety tips and great hints for better outdoor ovening. You'll want to keep it handy for easy reference.

Also, we enjoy hearing from our customers. We like to hear about your successes but also about any difficulties you are having. Please feel free to contact us with any questions or problems, or just to share a new recipe. Please include the model number of your outdoor oven in your correspondence.

With the proper use and care this product will provide years of trouble-free service.

Should your outdoor oven change ownership, please make sure that the new owner receives this manual.

Thanks again for your purchase. Enjoy!

PLEASE REVIEW THESE IMPORTANT SAFETY PRECAUTIONS BEFORE YOU USE YOUR OUTDOOR OVEN.

1. NEVER LEAVE THE Outdoor oven UNATTENDED WHILE COOKING.
2. Always use caution when operating the outdoor oven in a windy area. (See INDEX: "Outdoor ovening in Windy Conditions" for further details.)
3. Avoid wearing loose-fitting garments or long sleeves while outdoor ovening. They could ignite.
4. Never touch the outdoor oven racks, hood or immediate surrounding metal surfaces with your bare hands while outdoor ovening.
5. Use an insulated glove or mitt when opening and operating the outdoor oven.
6. Do not heat unopened food containers as pressure build-up will cause the container to explode.
7. Inspect the LP hose before each use. If the hose shows excessive wear or abrasion, or the hose is cut, it must be replaced with a hose assembly available from Lynx Grills.
8. Never use charcoal or any other solid fuel in the outdoor oven.
9. Do not use the outdoor oven unless a leak check has been performed on all gas connections. (See INDEX: "Leak Test Procedure" for further details.)
10. Never operate the outdoor oven while under the influence of alcohol or drugs.
11. Do not lean on side shelves and never place a load weighing more than 25 pounds on a side shelf.
12. If any burner does not light or goes out during operation, turn off all gas control knobs, open the hood and wait five (5) minutes before attempting to re-light.
13. Portable L.P. cylinders: Always shut off the main valve on the L.P. cylinder after each use.
14. Spiders and insects like to nest in the burners, venturis, valves and orifices of a outdoor oven, disrupting the gas flow. This very dangerous condition can cause a fire behind the control panel, damaging the outdoor oven and risking personal injury. If your outdoor oven has been unused for a long time, inspect and clean the burners, venturis, valves and orifices. (See INDEX: "Cleaning the Brass Burner" for further details.)



COLD WEATHER WARNING: PROPANE

Extremely cold temperatures may cause your Trident™ burners to light *inside* the burners instead of *outside*. Once lit, if you hear a 'whooshing' sound, immediately turn the burner knobs off to extinguish the flame and then immediately re-light the burners.



USE CAUTION WHEN OPENING OR REMOVING THE DOOR

The oven door and handle can become very hot and may cause injury. Use oven grade insulated gloves or mitts and utensils when handling the door.

USING YOUR OUTDOOR OVEN

Best results are achieved when the pizza oven is allowed to preheat 20–30 minutes for best performance. Allow a little more time for colder ambient temperatures.

With the burners on high the pizza oven internal temperature can reach 700 °F to 800 °F. This is an ideal temperature for preparing Thin and medium crust pizza. Cooking time will be approximately 4 minutes and remember to turn the pizza oven for even heating.

With the burners set to medium to Low the internal temperature can reach 300°F to 500°F. This is suitable for cooking medium to deep dish pizzas, calzones roasts and slow baked items. Cooking times will be 8 to 10 minutes. Remember to turn your pizzas a couple times during baking for even doneness. Thick pizzas can take up to 20 –30 minutes depending on the thickness of the dough.

Small hairline cracks or powder residues may appear in the refractory dome due to thermal expansion from the high temperatures in the oven during use. This is a normal characteristic of the refractory material and will not affect the performance of the oven.

PRE-OUTDOOR OVEN CHECKLIST

BEFORE YOUR *FIRST* USE

There are a few must-check safety precautions to consider before you use your outdoor oven. Please be sure that:

- All packing materials and tie-downs have been removed from the burners. (See INDEX: “Unpacking & Assembly” for further details.)
- You have fuel connected. (See INDEX: “Gas Requirements” for further details.)
- You have electric connected. (See INDEX: “Electric Requirements” for further details.)
- A qualified plumber has performed a leak test on all the fittings that supply fuel to your outdoor oven.
- IF YOUR Outdoor oven DOES NOT LIGHT IN 4 TO 5 SECONDS you may need to purge the line. (See INDEX: “Purging the Gas Line”)

AT EACH NEW SEASON

At the start of each new outdoor ovening season you should remove the outdoor ovening racks and check the burners, venturis, orifices and valves for obstructions.

Spiders and insects often nest in these areas of the outdoor oven and can disrupt air flow, causing damage to the outdoor oven and personal injury.

Also, check all hoses and fittings for damage, abrasion, wear and tear.

Avoid baking greasy or fatty food directly on the oven deck. When preparing these types of meals cooking utensils, such as cookie sheets, pots and pans, should be used.

When cooking roasts and vegetable it is best to preheat your cooking utensils prior to placing in the oven.



BEFORE *EACH* USE

Before any use, always make sure that:

- ... you do not smell gas before you light the outdoor oven. If you do smell gas, shut everything off and have a qualified plumber check for leaks.
- ... the cooking area is free and clear of any combustibles, besides your food, that might ignite.
- ... the control knobs turn freely.
- ... if you are using a portable propane cylinder, it is securely connected and leak tested. (See INDEX: “Cylinder Retention Instructions” for details.)
- ... you know where the main gas supply shut-off is located.
- ... the burners are seated properly in the outdoor oven. The main burners must sit level and firmly on the burner mounting support frame. (See INDEX: “Unpacking & Assembly” for further details.)
- ... wind is not blowing too strongly or blowing on the back of outdoor oven.

USING YOUR OUTDOOR OVEN



WARNING

1. Never attempt to light a burner if you smell gas.
2. Remove the oven door, or pull out the baking tray when lighting your outdoor oven.
3. Releasing fuel into a closed outdoor oven before lighting will increase the risk of explosion, property damage, personal injury or death.
4. Keep your face and body as far from the outdoor oven as possible when lighting. Any time a burner doesn't light within 5 seconds, turn off the control, wait 5 minutes for gas to dissipate, and repeat the lighting procedure.
5. YOU NEVER LEAVE THE Outdoor oven UNATTENDED WHILE COOKING.

ELECTRIC IGNITION

Before proceeding, make sure you have completed the "Before Each Use" checklist. Follow these steps to light any of the burners on your oven:

First, make sure all burner control knobs are set to OFF.



The oven burner features a thermocouple sensor with a safety valve that automatically shuts off the flow of gas if the burner goes out.

To light the oven burner, push and hold the control knob in for 5 - 7 seconds and then turn the knob to the "LITE" position.

The burners can be manually lit with a long match or long lighter in the event of an igniter failure. Light a kitchen match and hold it at the front edge of the burner and turn the gas control knob to the light position.

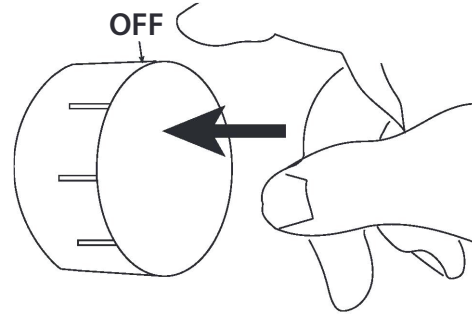
After ignition CONTINUE HOLDING THE CONTROL KNOB IN for 10 to 20 seconds. During this time the thermocouple will heat up and the safety valve will remain open. If you release the control knob before the thermocouple has heated up, the safety valve will shut off the flow of gas to the oven burner and you will have to re-light the burner.

USING YOUR OUTDOOR OVEN

LIGHTING YOUR OUTDOOR OVEN

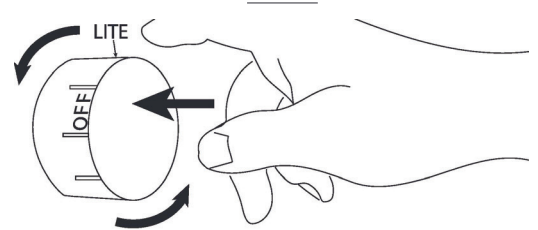
Note: The main burners feature safety control valves with thermocouple sensors that automatically shut off the flow of gas if the burner goes out for any reason.

1. Before each use, complete the checklist below.
2. Make sure all burner control knobs are in the "OFF" position.



3. Remove oven door and push in knob while in the OFF position for 5 seconds to ensure igniter is glowing. If glowing, proceed to next step.

4. Turn the knob to the "LITE" position while keeping the the knob pushed in. Gas will flow and igniter will ignite the gas. This should not take more than 20 seconds to ignite (if purging gas). Ensure there is a flame before turning on the second burner.



5. If the burner should go out, turn the knob off for 5 minutes to prevent gas build up. Repeat steps 3 and 4 if a build up of gas is not detected.

CHECKLIST BEFORE EACH USE (FOR YOUR SAFETY)

- Do you smell gas? If yes, shut off everything and call the gas company or a qualified plumber to check for leaks, if not please continue.
- Are you prepared to stay with the oven during the entire cooking process? If not, gather what you need before starting the lighting process. If yes, please continue.
- Is your cooking area free and clear of any combustibles, besides your food, that might ignite? If no, clear the area before starting the lighting process, If yes, please continue.
- Do all control knobs turn freely? If not, call for service, if yes, please continue.
- If you are using a portable propane cylinder, is it connected and leak tested? If not, check the connection before continuing. If yes please continue.
- Do you know where your oven's main gas supply shut off valve is located? If not, locate it before continuing. If yes, please continue.
- Is the wind blowing just lightly and not blowing on the front of the oven? If not, you could wait until the wind subsides, or you can reposition the oven so that wind blows into the back. Another option is to reposition the vent exhaust opening to face forward or backward as needed.

USING YOUR OUTDOOR OVEN

BAKING IN WINDY CONDITIONS

Outdoor cooking can create more heat than interior kitchen ranges.

These high-performance burners require a constant, steady supply of fresh air to mix with the fuel. Your Lynx oven pulls air in through the front and vents hot gases out through the vent stack.



Air enters through the front of the oven.

Using your oven in windy conditions may disrupt the air flow. If, while using your oven burners on high and the door closed, you notice that the temperature gauge fails to rise ... be careful. If wind has kept hot gases from exiting the rear of the oven the control panel and knobs may have become extremely hot.

Your Outdoor Oven is provided with a reversible oven exhaust vent which can be configured to vent to the front or to the rear. The stack can be repositioned to minimize wind disruption.



To reverse the exhaust vent direction simply lift the vent from the oven mounting position and turn it around to face the opposite direction. The vent will rest in place without the use of fasteners. Be sure oven is off and cooled before reversing the vent stack.

NOTE: Do not operate the oven with the exhaust vent removed.

But there are a few things you can do to further prevent the possibility of improper heat buildup:

- If you suspect the oven is overheating, using an oven mitt, open the front door. Then adjust the burner control knob to a lower setting.
- Install your oven with a wind break behind it.
- Reposition the exhaust stack to face away from the prevailing wind.

Please Note: Any damage caused from use in windy conditions, such as melted knobs or igniter wires, or control panel discoloration from heat buildup, is excluded from warranty coverage.

Thermostat reads the air temperature of the oven, not the pizza stone. Below is the approximate time for the pizza stone to reach the temperatures below.

TIME	TEMPERATURE
5 minutes	250°F
10 minutes	313°F
15 minutes	342°F
20 minutes	376°F
25 minutes	408°F
30 minutes	455°F
35 minutes	485°F
40 minutes	571°F
45 minutes	550°F

USING YOUR OUTDOOR OVEN

COOKING SUGGESTIONS

- Make sure the oven is properly preheated before cooking your pizza to prevent sticking to the pizza deck. Similarly, do not use frozen pizza in the oven to prevent sticking and overcooking.
- Pizzas should not be prepared until ready to go into the oven. Pizzas allowed to sit will tend to stick to the pizza peel or counter top.
- Cook most medium and smaller pizzas directly on the oven deck at higher temperature for 4 to 8 minutes.
- Larger and thicker pizzas can be cooked on a pizza rack or pizza pan at lower temperature for longer bake times.
- Keep pizzas centered in the oven for best results.
- Using excessive toppings on pizzas may result in overcooking before the toppings are done, or soggy pizza centers.
- To prevent pizza dough from sticking to the pizza peel or the oven deck use corn meal or flour spread on the deck and peel surfaces. Be sure to brush away any remaining corn meal or flour from the oven deck prior to cooking another pizza.
- During cooking rotate the pizzas often to achieve uniform doneness. Use the pizza peel or long handled tongs. Tongs are useful to lift the pizza to check for crust doneness.



NO-COOK PIZZA SAUCE

- 1 28oz. Can of San Marzano Tomatoes. Do not drain, use tomatoes and liquid.
- 1 Tsp Salt
- 1/2 Tsp Sugar
- 1 Tsp Minced Garlic
- 1 Tsp Oregano, dry
- 1 Tbsp Basil, fresh, finely chopped

Directions for Pizza Sauce:

1. Blend all ingredients in a blender, except for basil.
2. Mix in freshly chopped basil and store in an air tight container in the fridge until needed.

PIZZA DOUGH

Makes 1 large pizza.

- 1 tsp yeast
- 1/2cup warm water (around 110 degrees F)
- 1 1/2cups all-purpose flour
- 2 tsp sugar
- 1 tsp salt
- 2 tbsp extra virgin olive oil plus 1 teaspoon for coating

Directions for Dough:

1. Pour water in an electric mixer's bowl and dissolve the yeast in the water and set aside for 5 minutes.
2. Pour in all the remaining ingredients and mix on the 2nd lowest setting using the hook attachment for 2 to 3 mins until the dough is smooth.
3. Oil the dough and the interior of the mixing bowl. Place the dough ball back in the bowl and cover it with plastic wrap. Let dough rise at room temperature for 2 hours.
4. Punch down the dough, form a round ball again with the dough and return it to the same bowl, cover again and let it rise for 1 more hour. Dough is ready to be used.
5. Pre-heat outdoor oven to 600 F. Build your pizza with pizza sauce, fresh mozzarella cheese and your favorite toppings.

Pizza should cook for about 5 minutes or until lower crust is set and crispy.

CLEANING YOUR OUTDOOR OVEN

STAINLESS STEEL

Our products are known for their attractive appearance. We achieve this by selecting only the finest grades of stainless steel and applying exacting workmanship.

In order to maintain this attractive appearance over the life of the outdoor oven it is important to take the following steps:

- After each use wipe down the exterior of the outdoor oven to remove grease and splatters.
- Be sure to follow the cleaning instructions for keeping the grates and burners clean and ready for use.
- Use a commercially available Stainless Steel cleaner to clean and polish the exterior surfaces.

Doing these things on a regular basis minimizes the amount of effort required.

Part of the appeal of your Outdoor oven is the fine grain finish. When removing stubborn stains:

- Do not use metallic abrasives and always rub in the direc-



tion of the grain.

- Some household cleaning products are not suitable for stainless steel; be sure to read the label before using on your Outdoor oven.
- Always use the mildest cleaning solution first, scrubbing in the direction of the grain. Specks of grease may gather in the grain of the stainless steel and bake on to the surface, giving the appearance of rust.

To remove these baked-on foods use a fine to medium grit non-metallic abrasive pad (Scotch Brite is good) in conjunction with a stainless steel cleaner.

- Solutions used for cleaning concrete and masonry can be very corrosive and will 'attack' stainless steel. Ensure your products are well protected before you allow the use of such chemicals near your outdoor oven.

SPECIAL NOTE FOR LOCATIONS NEAR POOLS AND COASTAL AREAS:

The 304 stainless steel material used in the construction of the outdoor oven is highly rust resistant, however, chlorine in the air from swimming pools or the salt from sea air may cause surface rust to appear and even create some pitting if left on the product.

Here are a few tips to avoid this:

- Regularly wipe down the exterior surfaces with a damp cloth. (Micro fiber cloths perform very well).
- Allow the surfaces to dry before installing the cover. Do not cover a damp outdoor oven.
- In extreme environments apply a rust inhibitor which leaves a microscopic protective layer on the outdoor oven.
- For seasonal storage use the product referred to above, ensure the outdoor oven is dry and then cover and secure the cover to minimize the amount of damp air getting to the surfaces.

THE LIMITED LIFE TIME WARRANTY PROVIDES PROTECTION AGAINST RUST THROUGH OF PARTS THAT RENDER THE PRODUCT INOPERATIVE. IT DOES NOT COVER OCCASIONAL SURFACE RUST OR STAINING DUE TO ENVIRONMENTAL CONDITIONS.

After your first use certain areas of the outdoor oven may discolor from the intense heat given off by the burners - this is normal and cannot be cleaned off.

For light and heavy food stains there are many different stainless steel cleaners available.

TROUBLESHOOTING YOUR OUTDOOR OVEN

BEFORE YOU CALL FOR SERVICE

Please check a few things before calling for service:

- Is there fuel supplied to the outdoor oven?
- Is the main shut-off valve open?
- Are you using the correct type of fuel? (LP or Natural Gas) (See INDEX: "Gas Requirements" for further details.)

- Is your propane cylinder empty? Have you recently refilled the propane cylinder? If so, is the connection tight?
- Have you opened the valve on the propane cylinder?
- Is the outdoor oven plugged in to a live electric circuit?

If you've checked the above items, review the troubleshooting list below before calling for service.

POTENTIAL PROBLEMS

OUTDOOR OVEN WON'T LIGHT

First, confirm that the outdoor oven is getting electricity by turning on the lights, then:

Check The Igniters

Your outdoor oven uses an electric ignition system that does not spark. Instead, the igniters should glow constantly when a control knob is pushed in.

- Ensure that all burner controls are set to OFF.
- Remove the oven door or pull open the drawer.
- Push the knob on OFF and wait approximately 1 minute for the igniter to glow.
- Check all igniters. If they do not glow, proceed with troubleshooting.

Check The Burners

If the igniters are working check to see if gas is reaching the burners by attempting to match light a burner.

BE CAREFUL! IF THE BURNER FAILS TO IGNITE, WAIT 5 MINUTES BEFORE ATTEMPTING TO IGNITE OTHER BURNERS!

If match lighting doesn't work, re-check fuel connections for leaks and ensure the supply is of the correct type and is of adequate pressure. (See INDEX: "Leak Test Procedure" for further details.)

If the burner will light with a match, then the igniter may not be functioning correctly. Call for service.

If the burner will not match light, and you know you are getting gas, wait for any gas to dissipate and remove the burner and check it for blockages.

SMELL OF GAS WHILE COOKING

IF YOU SMELL GAS WHILE THE OUTDOOR OVEN IS OPERATING, IMMEDIATELY TURN OFF ALL BURNERS AND SHUT OFF THE MAIN FUEL SUPPLY.

- Perform a leak test
- Check for blockages (See INDEX: "Clean the Brass Burner" for further details.)

LIGHTS WON'T LIGHT

- Check Power

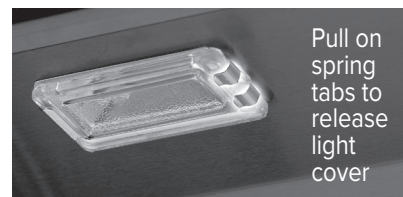
Ensure that the outdoor oven is connected to a live AC power source and check for rotisserie motor operation.

- Reset Transformer

Disconnect power from the outdoor oven and wait 5 minutes for the transformer to cool down and reset. Then reconnect power. If, after resetting the transformer and replacing bulbs, you still do not have power, call for service.

- Replace the Bulb

Replacement bulbs are halogen, 12 volt, 10W max, T3 type with a G4 bi-pin, and are readily available at most stores. The glass cover is held in place by two spring tension tabs. The bulbs are easily removable without the use of tools. Simply grasp the glass lens at the outer corners, near the front tension clips and push the lens back. Then, swing the lens down and pull it loose. You may have to loosen the screw to remove the lens.



Pull on spring tabs to release light cover

Avoid touching the glass of a new bulb. Halogen bulbs are very sensitive to the oils found in human skin. Touching the bulbs may shorten their life.

Pull the bulb straight out from the socket without twisting.

Hold the bulb using a paper towel or other cloth and gently press it straight into the socket. The glass cover should be gently snapped back into place.

POTENTIAL PROBLEMS

LOW OR INSUFFICIENT HEAT

Ensure that you've preheated the main burners for at least 10 to 15 minutes.

Proper leveling during installation is critical. A outdoor oven that is out of level will cause erratic burner combustion and inefficient, uneven heating. A carpenter's spirit level should be used to level the outdoor oven both front-to-back and side-to-side.

If the low heat problem persists:

- Check the gas supply line sizing requirements.
- Check the gas supply line for kinks or damage.

REPLACE any damaged supply lines.

- Check the Regulator

Make sure that the regulator & hose assembly is the one designed for and supplied with your outdoor oven and that it is correctly set up for the type of fuel you are using. (See INDEX: "Regulator Conversion" for further details.)

The hose and regulator provided must be used if your outdoor oven is set-up for an LP Gas Cylinder. Ensure the LP hose is not behind the outdoor oven.

Check that there is no physical pressure being applied to the regulator attached to the back of the outdoor oven. The regulator contains a flexible diaphragm and should not be allowed to touch the outdoor oven body or its surroundings.

- Check for Obstructions

Ensure that the burners and drip tray are clean and free from obstructions.

LP (Propane) units:

- Is the cylinder almost empty?

Almost-empty cylinders may not have sufficient pressure to run the burners at high heat.

- Have the line pressure checked by a qualified technician (See INDEX: "Gas Requirements" for further details.)
- Flow Limiting Device

Improper lighting procedures may have activated the LP cylinder's flow control device, reducing the heat output.

To reset the flow control:

- Shut off all burner controls and close the LP cylinder valve.
- Wait 30 seconds and, very slowly, reopen the cylinder valve.

- Wait a few seconds and relite a burner.

Bulk LP cylinder users:

Bulk LP cylinder lines must be properly regulated.

Ensure that you are using a 4/11 appliance regulator supplied by Lynx and converted to LP gas. Also ensure that you do not have more than one regulator in line.

Natural Gas units:

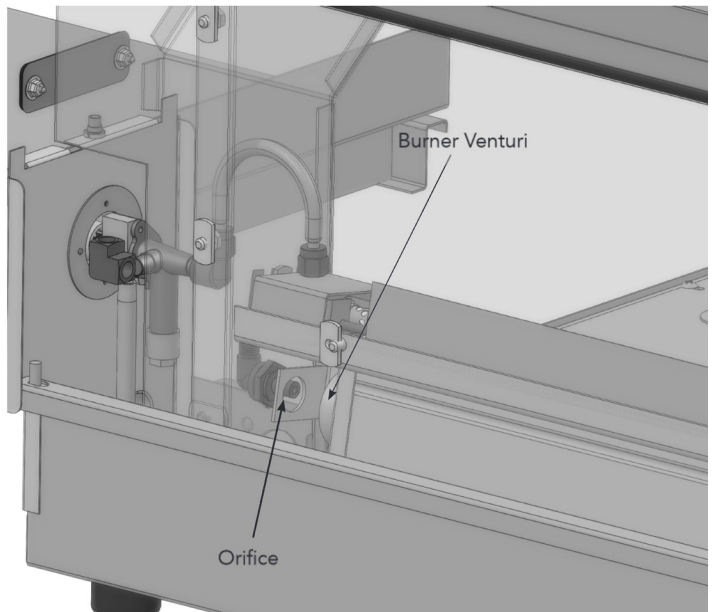
- Supply Line

Ensure that the supply line is at least 3/4" inside diameter or 1" outside diameter.

- Check line pressure

Natural gas inlet pressure should be at least 5" W.C. and manifold pressure not less than 4" W.C. under full load (with all burners on.)

- Check burners for blockages.
- Check flame characteristics. (See INDEX: "Flame, Correct Size")



See-through side panel view of the burner venturi and orifice

CONTACTING CUSTOMER SERVICE

If service is required, call your authorized service agency.

Have the following information readily available.

- Model number
- Serial number
- Software Version
- Date purchased
- Name of dealer from whom purchased

Clearly describe the problem that you are having. If you are unable to obtain the name of an authorized service agency, or if you continue to have service problems, contact Lynx at 1-888-289-5969, or write to:

Lynx Outdoor ovens
62201 Hwy 82 West
Greenwood, Mississippi 38930 USA

Record the following information indicated below. You will need it if service is ever required. The serial number and model number can be located on the rating plate which is attached to the bottom of the pullout tray and on the back of the Use & Care Manual.

Record the information indicated below. You will need it if service is ever required.

Model number _____

Serial number _____

Software version _____

Date of purchase _____

Date installed _____

Dealer's name _____

Dealer's Address _____

If service requires installation of parts, use only authorized parts to ensure protection under the warranty.

KEEP THIS MANUAL FOR FUTURE REFERENCE.



The best outdoor kitchen products come from:

Lynx Grills, Inc.

62201 Hwy 82 West

Greenwood, MS 38930

Service: (888)-289-5969

www.lynxgrills.com