

FCC BBQ

by The Flying Culinary Circus.



PIZZA MAESTRO

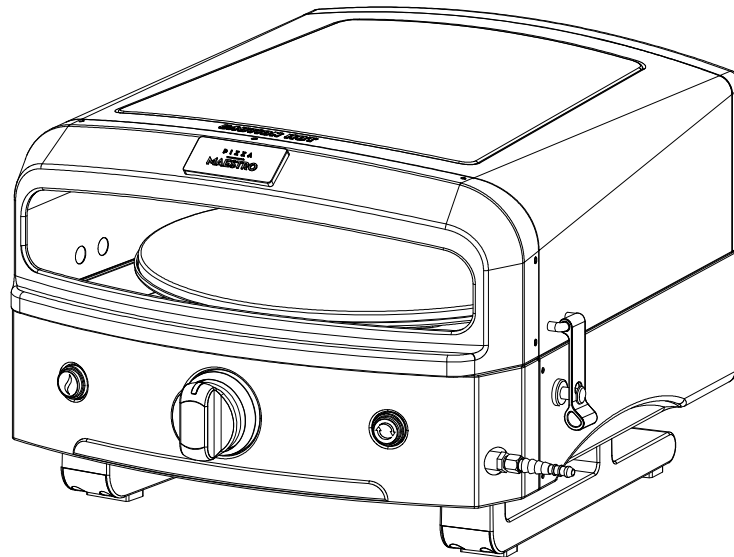
Users manual - FCC-G-22562



OUTDOOR USE ONLY!
CAREFULLY READ THE SAFETY
INSTRUCTIONS AND WARNING BEFORE USE.

PIZZA MAESTRO

Pizza oven - FCC-G-22562



WARNING!

To reduce the risk of fire, burn hazard or other injury, read this safety manual carefully and completely before using this appliance. Before cleaning, make sure the gas supply and control knob is in the OFF position and that the burner and oven has cooled. Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

FOR OUTDOOR USE ONLY.

DANGER!

IF YOU SMELL GAS:

- SHUT OFF GAS TO THE APPLIANCE
- EXTINGUISH ANY OPEN FLAME
- IF ODOUR CONTINUES, KEEP AWAY FROM THE APPLIANCE AND IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT.

 **WARNING!**

SOME PARTS OF THE OVEN CAN GET VERY HOT DURING USE. KEEP CHILDREN AND ANYONE ELSE WHO NEEDS SUPERVISION AT A SAFE DISTANCE.

THE OVEN IS ONLY INTENDED FOR OUTDOOR USE IN A WELL-VENTILATED AREA.

ALWAYS PERFORM A LEAK TEST (SEE PAGE 11) BEFORE USING THE OVEN AND WHEN CHANGING GAS BOTTLE. ALWAYS PERFORM A LEAK TEST IF THE PRODUCT HAS NOT BEEN USED FOR SOME TIME. ALWAYS CHECK THE GAS HOSE FOR DAMAGE OR SPLITTING BEFORE USING THE OVEN.

NEVER USE THE OVEN IN CONFINED SPACES OR UNDER A CANOPY, TO AVOID SHORTAGE OF OXYGEN. FAILURE TO FOLLOW THE INSTRUCTIONS AND SAFETY RULES IN THIS MANUAL CAN LEAD TO A RISK OF SERIOUS INJURY TO PERSONNEL AND DAMAGE TO PROPERTY.

MODIFYING THE OVEN CAN BE DANGEROUS AND VOID THE PRODUCT GUARANTEE.

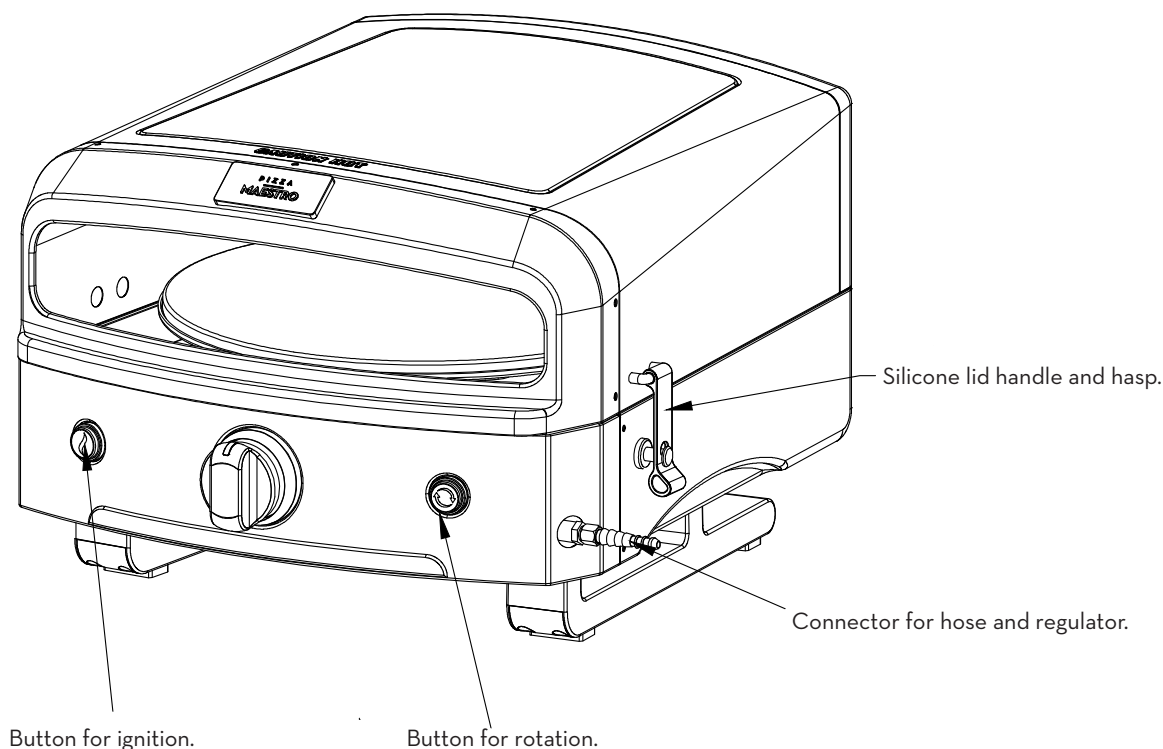
NEVER LEAVE THE OVEN UNSUPERVISED WHEN IN USE, AND HAVE A SUITABLE FIRE EXTINGUISHER WITHIN REACH.

NEVER ALLOW ANYONE UNDER THE INFLUENCE OF DRUGS OR ALCOHOL TO OPERATE THIS PRODUCT. DO NOT USE IN LOCATIONS BELOW NORMAL GROUND LEVEL. GAS CAN ACCUMULATE AND CAUSE A RISK OF EXPLOSION. GAS ACCUMULATION CAN ALSO LEAD TO A RISK OF A LACK OF OXYGEN.

CLEAN THE OVEN REGULARLY AND THOROUGHLY TO PREVENT AN UNCONTROLLED FAT FIRE.

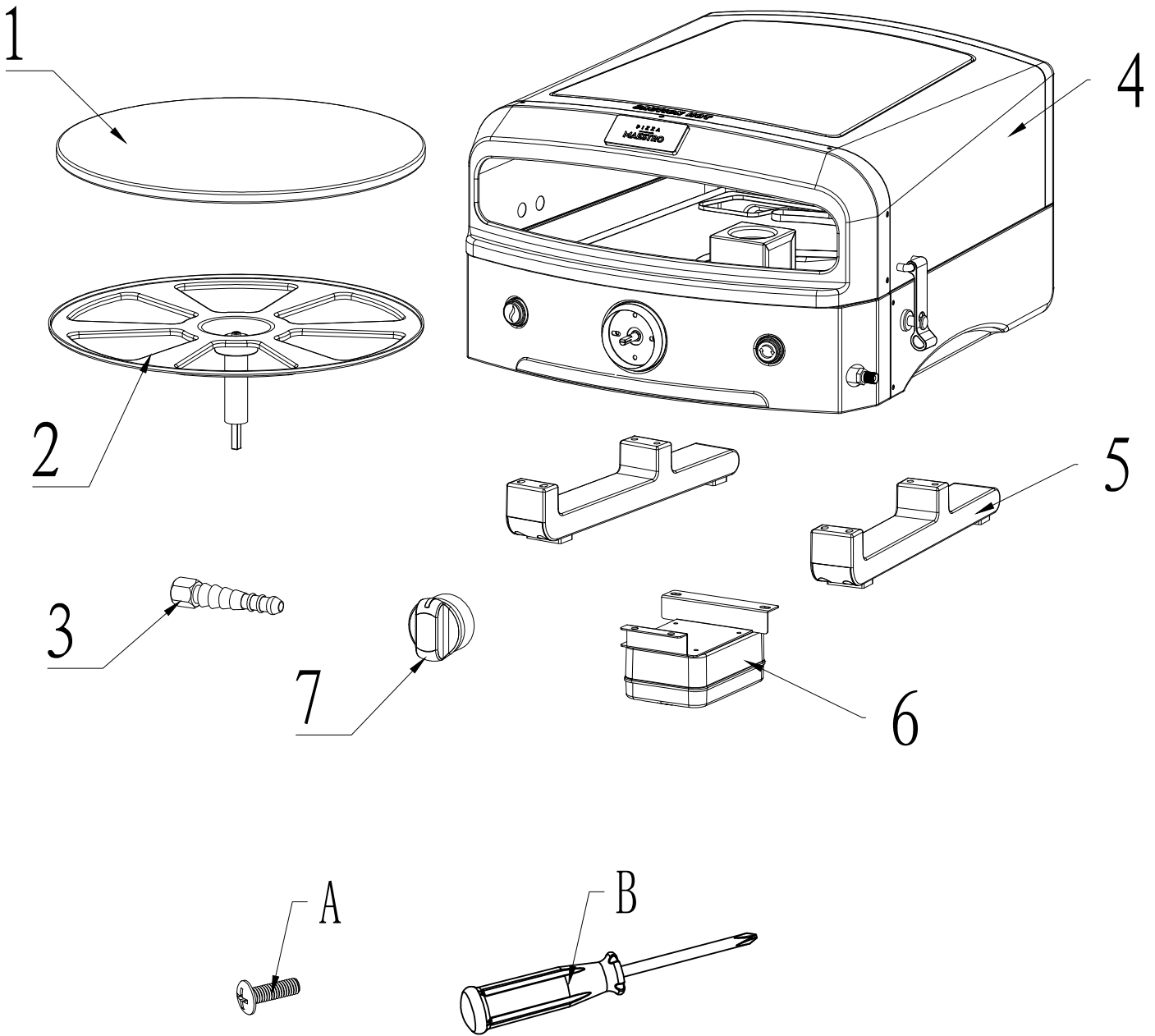
SEE ALSO PAGES 14-15 FOR MORE ADVICE AND TIPS ON THE OVEN AND SAFETY.

TECHNICAL DATA



PIZZA MAESTRO FCC-G-22562			CE PIN: 2531DO-O166
Category	I3+(28-30/37)		I3B/P(30)
Type of gas	Butane	Propane	Butane, Propane or their mixture
Gas pressure	28-30 mbar	37 mbar	30 mbar
Total heat input	7.6kW (Main burner input: 4.2 kW / Infrared burner: 3.4 kW)		
Gas consumption (g/h)	553 g/h (Main burner: 306 g/h. Infrared burner: 247 g/h)		
Injector size/marking	Main burner 1.04mm Infrared burner: 0.94mm		
Destination countries	BE, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, SI, PT	BG, CY, DK, EE, FI HR, HU, IT, IS, LT, LU, MT, NL, NO, RO, SE, SI, TR, PL	
This appliance shall be installed in conformity with the current regulations and used only in a well-ventilated location. Consult the instructions before installing and using this appliance.			

PARTS LIST



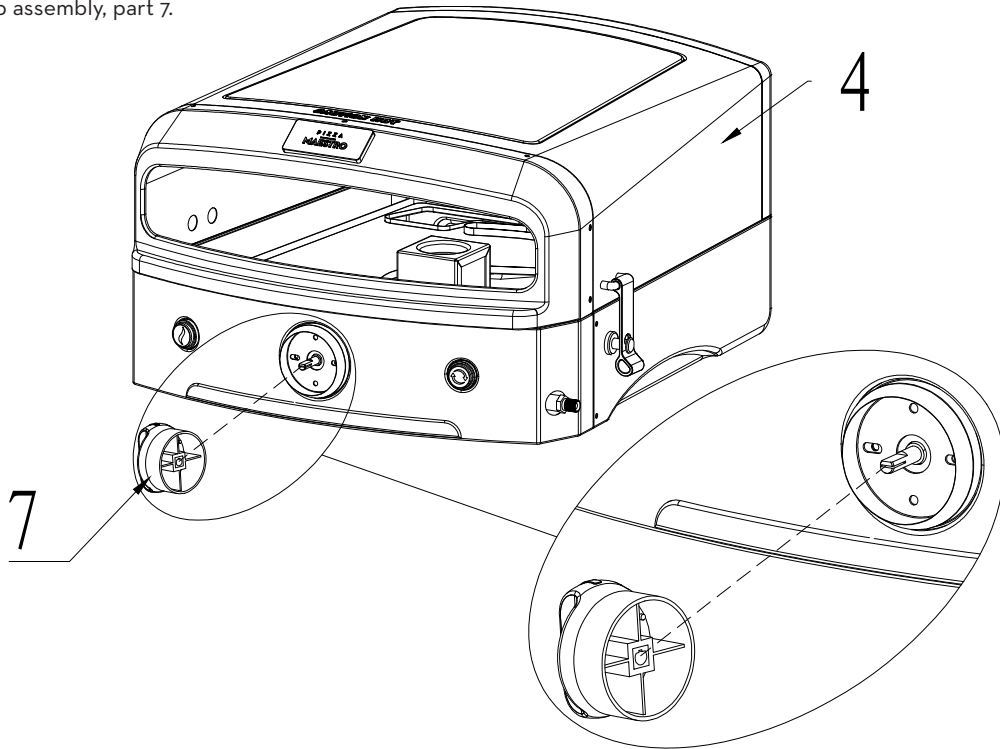
NUMBER	PART NAME	QTY
1	Pizza Stone	1 pc
2	Rotation Tray	1 pc
3	Hose Connector	1 pc
4	Pizza Oven Body	1 pc
5	Leg	2 pcs
6	DC Motor	1 pc
7	Control Knob	1 pc
A	M6x15 screw	12 pcs
B	Screwdriver	1 pc

ASSEMBLY

BEFORE ASSEMBLY, MAKE SURE ALL PARTS ARE PRESENT. IF ANY PART IS MISSING OR DAMAGED, DO NOT ATTEMPT TO ASSEMBLE THE APPLIANCE. CONTACT CUSTOMER SERVICE FOR REPLACEMENT PARTS.

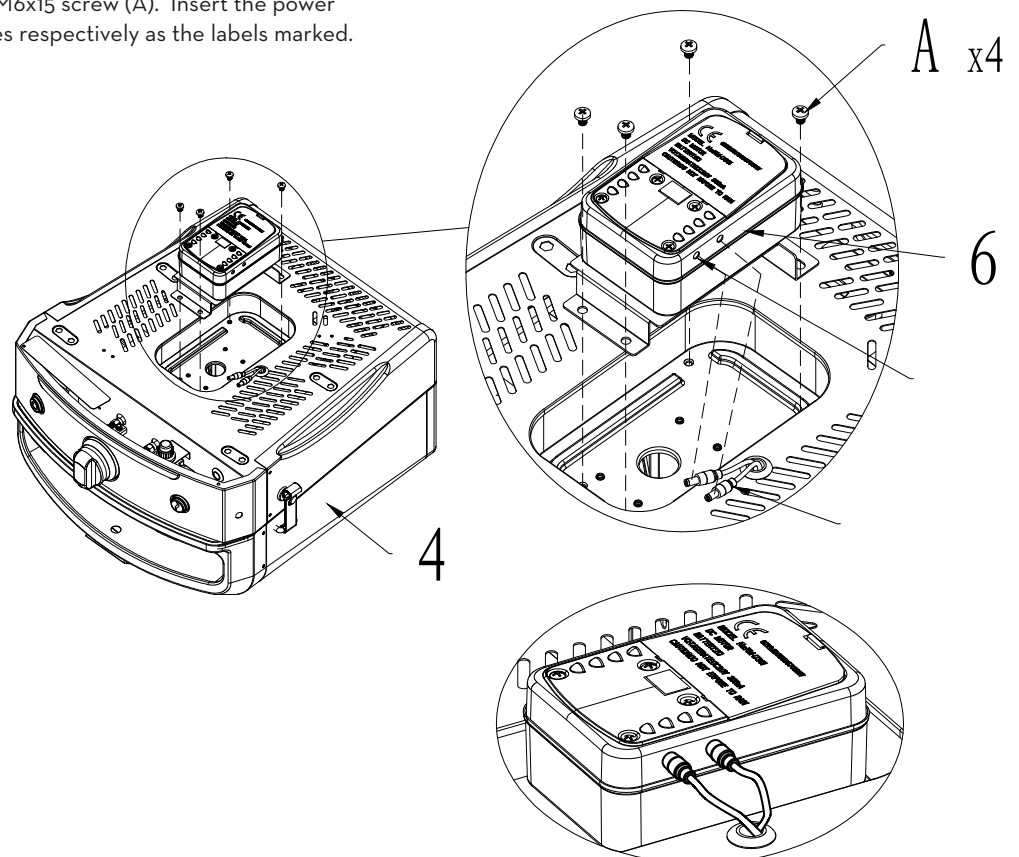
STEP 1

Insert the control knob assembly, part 7.



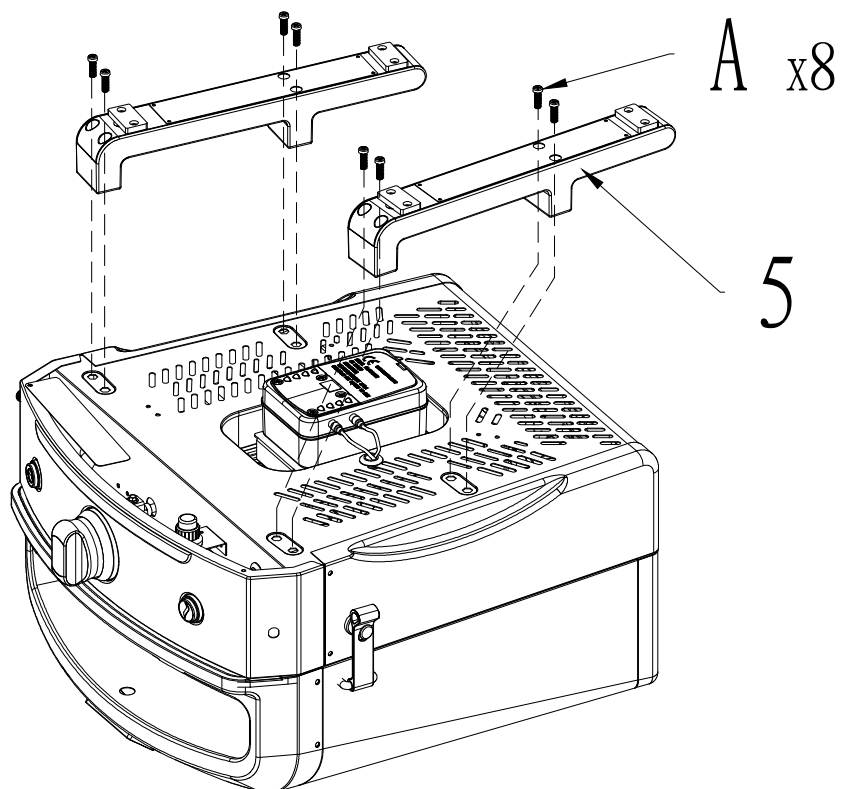
STEP 2

Turn the pizza oven body (4) upside down, and put the the DC motor (6) into the slot and lock with 4 pcs of M6x15 screw (A). Insert the power cable and switch cable into the holes respectively as the labels marked.



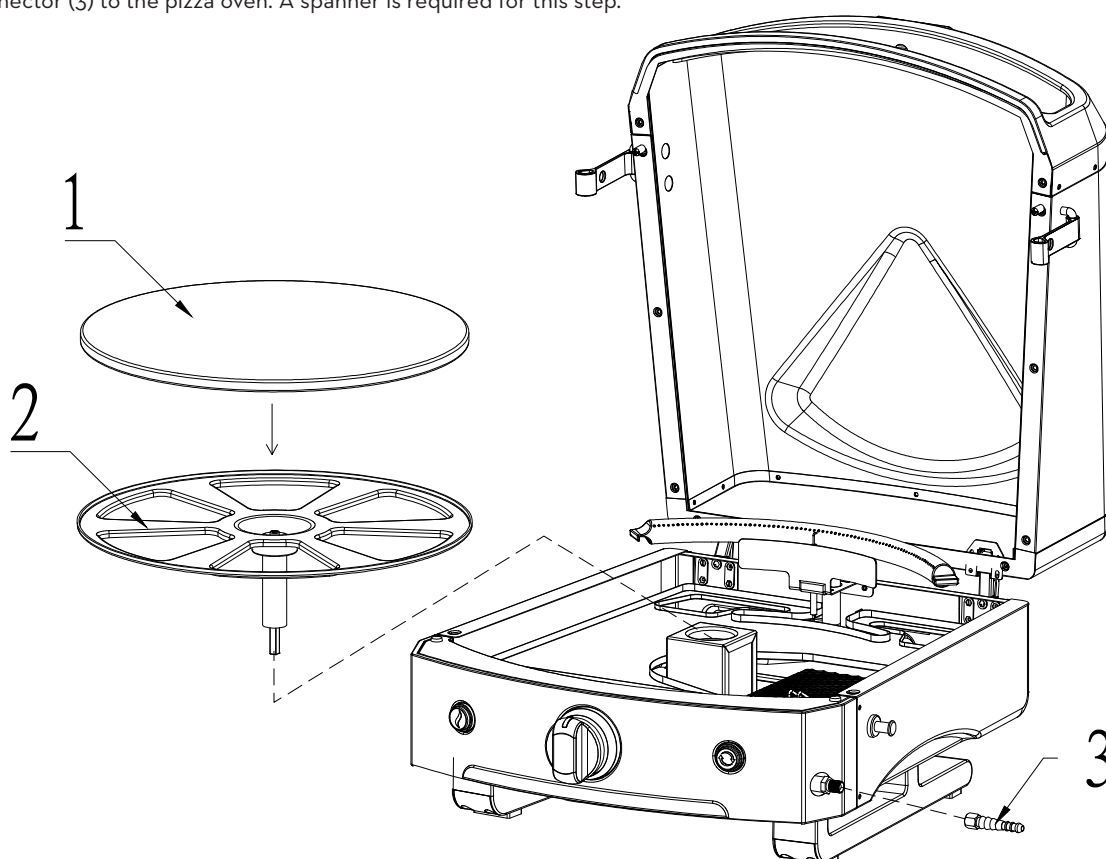
STEP 3

Attach the legs (5) onto the oven body, lock them with 8 pcs of M6x15 screws (A).



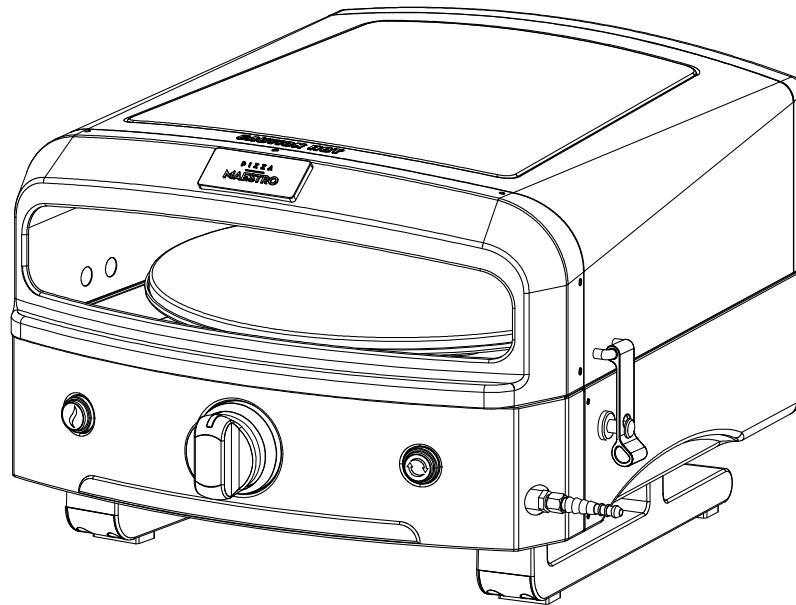
STEP 4

Turn the pizza oven back to right side up, and open the lid. Insert the rotation tray (2) into the hole, put the pizza stone (1) onto the rotation tray. Install the hose connector (3) to the pizza oven. A spanner is required for this step.

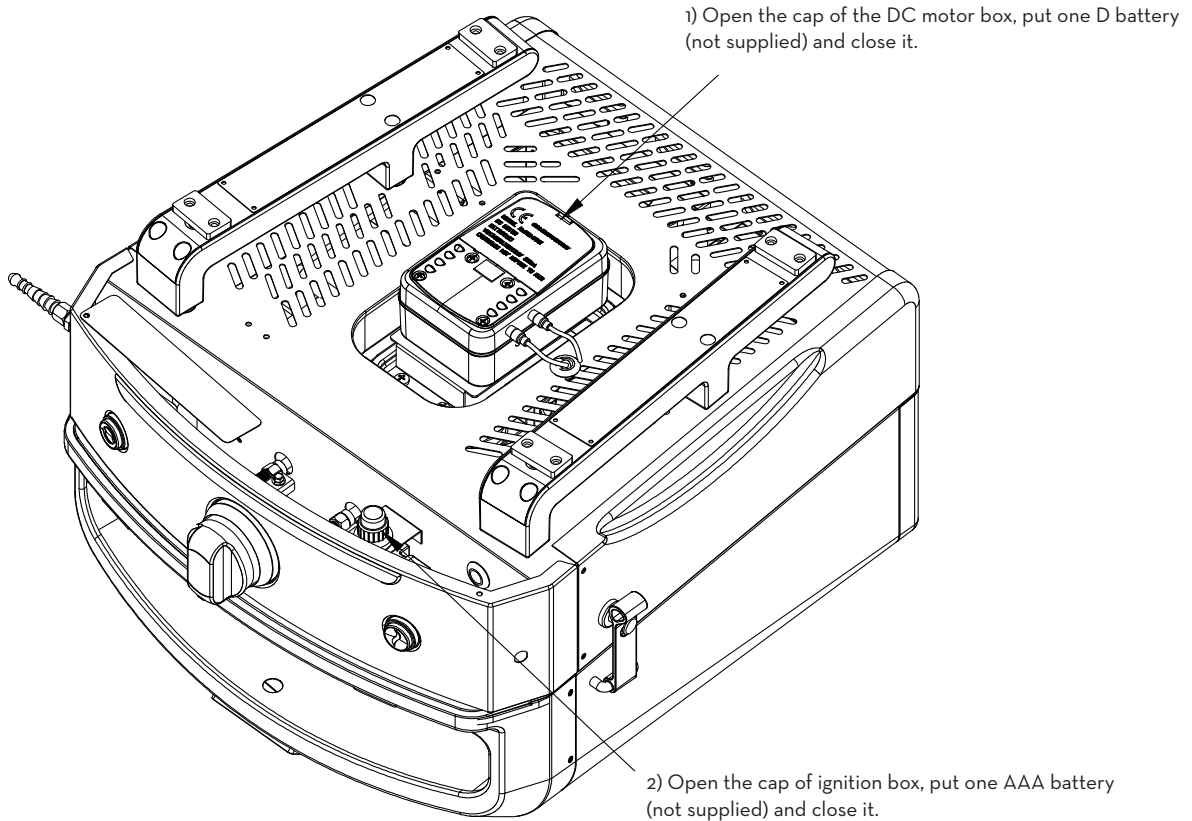


ASSEMBLY

The assembly is completed, but the pizza oven requires batteries to be fully assembled and ready for use.



STEP 5 INSTRUCTION FOR BATTERY INSTALLMENT:



1) Open the cap of the DC motor box, put one D battery (not supplied) and close it.

2) Open the cap of ignition box, put one AAA battery (not supplied) and close it.

FOLLOW THESE INSTRUCTIONS CAREFULLY TO AVOID SERIOUS DAMAGE TO THE PIZZA OVEN AND CAUSING INJURY TO YOURSELF AND TO PROPERTY.

HOSE

- Connect the gas hose to the gas inlet on the oven. Tighten well.
- Install the regulator and hose. Follow the installation instructions that came with the controller set.
- Do not use sealing tape, glue or liquid on the connection.
- Gas hoses used for this product must not be longer than 120 cm.
- Check the gas hose regularly for cracks, damage and rot. Never use a damaged gas hose.

LAY THE HOSE AS FOLLOWS:

- Free of twists and kinks.
- Free of any contact with other parts.

REGULATOR

- Check that all controls on the control panel are in the OFF position before connecting the regulator to the gas cylinder.
- Connect the regulator to the gas cylinder according to your regulator and the bottle dealer's instructions.
- We recommend propane gas for use in the Nordic countries, but butane can also be used. Butane is poorly suited for low temperatures.
- Check that the regulator is not damaged.
- Check that the gas cylinder is on a firm, level surface and is lower than the gas inlet on the pizza oven.
- Use an approved gas container that fits the regulator.
Bottles of 5/8/11 kg are recommended.

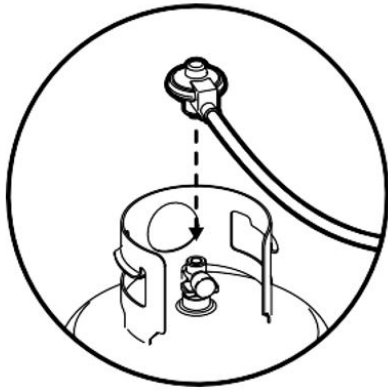
NEVER STORE THE GAS CONTAINER UNDER THE PIZZA OVEN WHEN IN USE.

DISCONNECT THE REGULATOR TO STORE THE GAS CONTAINER BELOW THE OVEN WHEN NOT IN USE.

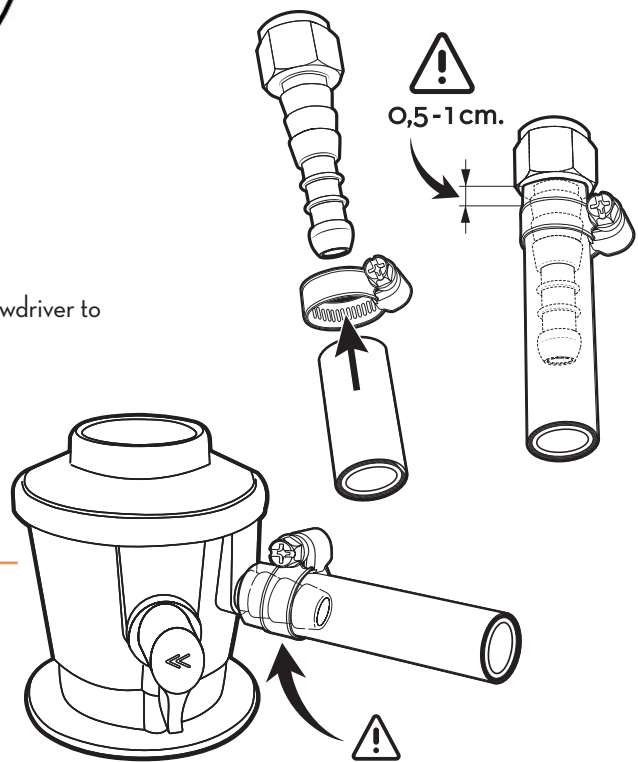
NEVER MOVE THE PIZZA OVEN WHEN IT IS IN USE OR CONNECTED TO A GAS CONTAINER.

CONNECTING THE GAS

CONNECT THE GAS HOSE TO THE GAS NOZZLE ON THE OVEN. CHECK THAT THE HOSE FITS TIGHTLY, AND THAT THE HOSE CLAMP IS TIGHTENED.



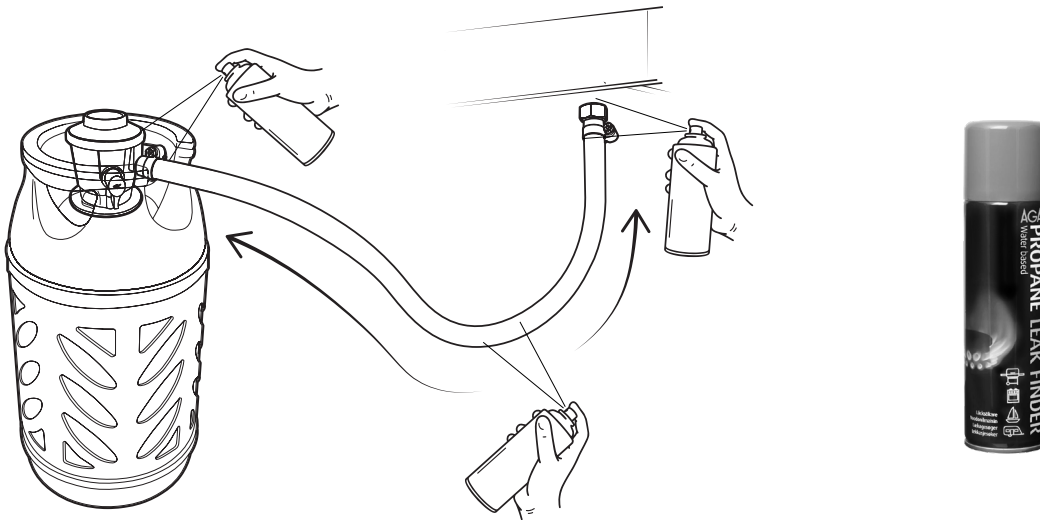
1. Push the gas hose well onto the nozzle.
2. Place the hose clamp 0.5-1 cm from the hose end.
3. Use a pipe spanner (size 7), fixed spanner (size 7) or screwdriver to tighten the hose clamp securely.
4. **IMPORTANT!** Perform a gas leak test as described on page 11 before using the oven.



CHECK FOR LEAKS

BEFORE USING THE PIZZA OVEN, A LEAK TEST MUST BE CARRIED OUT!

NEVER CHECK FOR LEAKS BY USING AN OPEN FLAME, USE A LEAK SPRAY OR ALTERNATIVELY A SOAPY WATER MIXTURE (TWO PARTS DISHWASHING SOAP AND ONE PART WATER).



1. Extinguish all live flames, heat sources and cigarettes in the area where the leak test is to be performed.
2. Turn all controls on the oven to the OFF position.
3. Set the regulator to the OFF position and connect it to the gas tank.
4. Spray the leaking spray (or brush the soap mixture) on all joints and connections on the gas container, regulator, the entire hose and all valves on the pizza oven.
5. Open the gas supply on the regulator and carefully check for bubbles in any of the places where the spray/mixture is applied.
6. **IF BUBBLES OCCUR, CLOSE THE GAS SUPPLY AND TIGHTEN ALL CONNECTIONS / JOINTS. THEN DO A NEW TEST. THE PIZZA OVEN MUST NOT BE USED UNTIL YOU ARE SURE THERE ARE NO LEAKS. GAS LEAK CAN CAUSE UNCONTROLLED FIRE WHICH MAY INJURY PERSONS, FIXED INSTALLATIONS AND THE PIZZA OVEN.**
7. If detected leakage cannot be rectified, do not attempt to cure leakage but consult your dealer or contact support@fccbbq.com for help to solve the problem.

LEAK TEST MUST BE DONE REGULARLY AND EVERY TIME THE GAS CONTAINER, REGULATOR OR HOSE IS REPLACED.

ALSO TEST FOR LEAKS IF THE OVEN HAS NOT BEEN USED FOR A WHILE.

IGNITION INSTRUCTIONS

PRIOR TO LIGHTING THE PIZZA OVEN

- Check that a gas leak test has been performed.
- Remove all packaging and other foreign articles.
- OUTDOOR USE ONLY! Ensure the oven is placed in a well-ventilated place, to avoid carbon dioxide poisoning.

WARNING!

DO NOT LEAN OVER THE OVEN WHEN LIGHTING IT!
THE GAS INSIDE CAN IGNITE, CAUSING BURNS TO SKIN, HAIR AND CLOTHES.

IGNITION INSTRUCTION

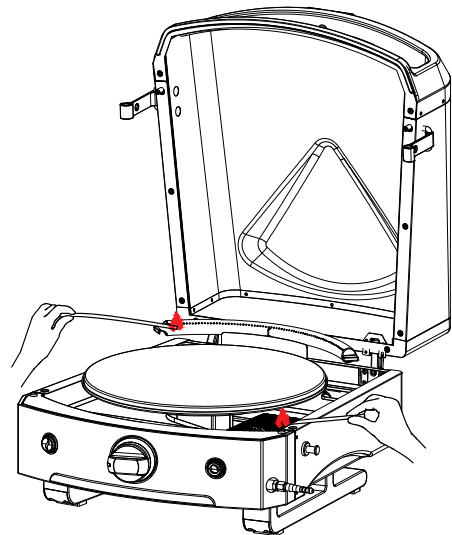
1. Open the lid.
2. Make sure the control knob is in the "OFF" position.
3. Turn on the gas source or tank valve.
4. Turn the knob to "MAX" position, then push the ignition button and the burner should light. If the burner does not light, repeat 2 or 3 times.
5. If ignition does NOT occur in 5 seconds turn the burner controls to OFF, wait 5 minutes, and repeat the lighting procedure.



Press and hold the knob down for few second while firing the appliances until a stable flame is achieved.

LIGHTING THE OVEN MANUALLY

1. Insert a match into the end of the lighting stick and light it.
2. Move the flame through the cooking grid slots to reach the burner ports. (See diagram below.)
3. Push and turn the control knob to the "HIGH" setting. After lighting, observe the burner flame, and make sure all burner ports are lit – a blue/yellow flame of 2.5–5 cm from the burner ports should appear.
4. If ignition does not take place, turn the burner control knob to the "OFF" position. Wait five minutes with the lid open for the gas to clear, then repeat the lighting procedure.
5. Adjust burners to the desired cooking temperature.



The included metal stick can be used for manual ignition. Place a match in the holder and guide it manually to the burner to light in the event of a faulty igniter.

TURN OFF THE PIZZA OVEN

1. Turn off the gas supply at the gas cylinder after use.
2. Close the gas bottle.
3. Turn all opened regulators to (OFF) to switch off.

PLACING YOUR PIZZA OVEN

- Set up the pizza oven on a level, solid, and heat-resistant base outdoors.
- Wash production residues away with warm water before using the appliance for the very first time. Do not use any cleaning or washing up agents for this purpose.
- Keep pizza oven at a safe distance from flammable materials when in use at least 150 cm in any direction from house walls, trees, flammable fluids, etc.



- Do not use under a roof or canopy.
- Pizza Maestro will work best when sheltered from the wind.
- Plastic or glass table tops are unsuitable surfaces to stand the oven on when in use.
- Wait at least one hour after switching the oven off before cleaning the surfaces and interiors of the oven or moving it.
- Do not expose the oven to moisture, or try to cool it off with water. This can damage the product.
- Store your oven indoors when not in use and in the event of bad weather such as heavy rain, snow or strong winds. We recommend storing your oven in a dry place.
- Ensure the oven is used in a well-ventilated place, to avoid carbon dioxide poisoning.
- Do not use below normal ground level, as this can cause a risk of explosion or lack of oxygen.

HOW TO USE YOUR PIZZA MAESTRO

- Preheat the oven for at least 20–25 minutes.
- Turn/rotate the pizza regularly to get an evenly-baked crust.
- **IMPORTANT!** If you choose to not use the rotating function, make sure to manually turn the pizza. If the pizza is left too long without being turned or rotated, it will get burnt.
- **IMPORTANT!** Keep an eye on your pizza all the time. Different bases, toppings and heat levels will give different results and how often turning is required.

Tip: Use full power when preheating, and turn the heat down by 10–20% during cooking. Or rotate the pizza more often for a better result. If the topping on the pizza is cooked before the base, turn the heat down. The stone will continue to heat the base from below.

WARNING

- **Do not store your pizza oven in direct sunlight. We recommend keeping it indoors when not in use.**
- **Painted and plastic parts can fade a little over time, but this will not affect the oven's performance.**
- **Do not repair or replace any parts of the oven, unless referred to in the manual or after contacting FCC BBQ.**
- **Do not use the oven to cook very greasy food or other foods that can cause a fat fire.**
- **Do not attempt to adjust factory-fitted parts. Contact FCC BBQ Support.**
- **Regulators and gas hoses are sold separately and must comply with national regulations.**

PIZZA STONE

- DO NOT USE THE PIZZA STONE OVER AN OPEN FLAME.
- Avoid extreme temperature fluctuations for the stone.
- DO NOT PLACE FROZEN FOOD ON A HOT STONE.
- The stone is brittle, and can break if dropped.
- The stone gets very hot when in use, and remains hot long after use.
- DO NOT COOL THE STONE DOWN WITH WATER WHEN IT IS HOT.
- Use a suitable cleaning brush and scrape before cleaning. If using a damp cloth, allow the stone to dry overnight before heating it again.

CLEANING

All cleaning and maintenance must be done when the oven is cold.

- Check that the gas is turned off, and the regulator disconnected from the gas bottle.
- Use a mixture of washing up liquid and water, or use a suitable grill cleaner with a nylon scrubbing brush/scouring sponge to clean the outside.
- Rinse off well, and allow to air dry.
- Do not use caustic soda, alcohol-based fluids or abrasive cleaners. They can damage the oven.
- NEVER CLEAN ANY PART IN A DISHWASHER.

PLASTIC PARTS

Use clean water only, a mild detergent can be added. Wipe off with a clean cloth.

PAINTED AND STAINLESS STEEL PARTS

The underframe, front panel, oven, etc. which are made of painted or stainless steel can rust if not properly maintained. To maintain the appearance and surfaces of the oven, we recommend using non-abrasive cleaners with hot water.

- Wipe surfaces with a non-abrasive cloth.
- Painted surfaces can be treated with beeswax.
- Stainless Steel parts can be treated with a thin layer of non-acidic oil once or twice annually.
- For pizza ovens located in coastal areas: More frequent maintenance is recommended.

INSECTS AND PESTS

Insects and other pests can infest the pizza oven when it is left unused for long periods. If you experience problems lighting it or irregular flames, it may be due to an insect blocking the gas supply.

- Remove and clean the burner if you suspect the presence of insects or pests in your pizza oven.
Replace the burner again when it is completely dry.
- Check that the gas hose is not split or damaged due to mice or rats.

IMPORTANT

- Always place the gas bottle by the side of the oven when in use.
- Switch off the gas supply at the regulator when the oven is not in use, and disconnect from the regulator when storing the gas bottle under the oven.
- If storing the oven in a garage or basement below ground level, do not keep the gas bottle in the same place.
- THIS PRODUCT IS INTENDED FOR USE IN PRIVATE HOMES. IT IS NOT SUITABLE FOR PROFESSIONAL USE IN A RESTAURANT OR THE LIKE.
- Do not cover the oven before it has completely dried and cooled off. Moisture inside a cover can cause rust to form on the parts of the oven that are not painted or stainless steel.
- Do not store in direct sunlight, as parts of the oven in stainless steel or smooth surfaces can reflect the sun's rays and cause a fire.

PROBLEM	POSSIBLE CAUSE	PREVENTION/SOLUTION
BURNER WILL NOT LIGHT	<ol style="list-style-type: none"> 1. No gas flow 2. Coupling nut and regulator not fully connected 3. Obstruction of gas flow 4. Disengagement of burner to valve 5. Incorrect assembly 	<ol style="list-style-type: none"> 1. Check to see if propane tank is empty 2. Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only - do not use tools! 3. Clear burner tube 4. Re-engage burner and valve 5. Check steps in assembly instructions
SUDDEN DROP IN GAS FLOW OR LOW FLAME	<ol style="list-style-type: none"> 1. Out of gas 	<ol style="list-style-type: none"> 1. Check for gas in propane tank 2. Turn off gas control knob, wait 30 seconds and light oven. If flames are still low, turn off gas control knob and propane tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on propane tank valve, wait 30 seconds and then light oven.
FLAMES BLOW OUT	<ol style="list-style-type: none"> 1. High or gusting winds 2. Low on propane gas 	<ol style="list-style-type: none"> 1. Turn front of oven away from wind 2. Refill propane tank 3. Refer to Sudden drop in gas flow above
FLARE-UP	<ol style="list-style-type: none"> 1. Grease build-up 2. Excessive fat in meat 3. Excessive cooking temperature 4. Excess flour on the cooking surface 	<ol style="list-style-type: none"> 1. Clean oven 2. Trim fats from meat before cooking 3. Adjust (lower) temperature accordingly 4. Brush remnant flour from cooking surface 5. Flip stone
FLASHBACK (FIRE IN BURNER TUBE, ROARING SOUND FROM BURNER)	<ol style="list-style-type: none"> 1. Gas container is too small 2. Burner is blocked 3. Gas valve or hose is blocked 4. Strong winds in the area 	<ol style="list-style-type: none"> 1. 5/8/11 kg gas container is recommended 2. Clean the burner 3. Clean the valve and hose 4. Move the grill sheltered from wind



This product is covered by a warranty in accordance with consumer legislation. It has undergone strict quality controls and testing at the factory. If there are any parts missing or the product has been damaged, please contact your dealer or the consumer contact below for help.

In the event of damage to the product, we ask for pictures of the damage and damage to the product's packaging is attached to the complaint.

Faults due to misuse, lack of maintenance or modification of the product will invalidate the warranty. Damaged parts not due to a fault with the product will be invoiced according to our price list + carriage and administration fee.

If new parts are needed or in the event of a warranty claim, please contact your dealer or consumer contact:

FCC PRODUCTS AS
KJELLER VEST 3, 2007 KJELLER, NORWAY

+47 924 78 600 / +46 031 189095 (MON-FRI 10:00-14:00)

✉ support@fccbbq.no

FCCBBQ.NO
FCCBBQ.SE
FCCBBQ.COM

Always attach your receipt and product serial number when making a warranty claim. Serial number is located inside the cabinet door.

Produced in China for FCC Products AS

This appliance must not be disposed as unsorted municipal waste. It must be returned to a designated collection point for recycling. By doing so, you will help to conserve resources and protect the environment. Contact your local authorities for more information.

This appliance use 2xAA batteries. Used batteries must be disposed of properly. Battery selling stores and municipal collection points offer special containers for battery disposal.



We are always looking for ways we can improve our products. Therefore, we reserve the right to change technical specifications at any time. You will always find the latest manual on fccbbq.com