

Gasmate®

PORTOFINO REVOLVE 16" GAS PIZZA OVEN

Model No. P03110-16RD



- Dual burners
- Electronic Ignition
- Stainless steel inner layer for better heat retention and durability
- Rotating pizza stone
- LCD display
- Bluetooth temperature monitoring
- Includes QCC hose and regulator
- Gas certified to New Zealand Standards

! OUTDOOR USE ONLY

Important: Retain these instructions for future use.

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Sitro Group Australia Pty Ltd www.gasmate.com.au
Aber Living, N.Z. www.gasmate.co.nz

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SAFETY INSTRUCTIONS

IMPORTANT SAFETY INFORMATION & WARNINGS

WARNING

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION. DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- DO NOT MODIFY THIS APPLIANCE.
- FOR OUTDOOR USE ONLY.

IMPORTANT! Do not attempt to assemble and use this pizza oven unless you have read this entire user manual and have familiarised yourself with all the steps and requirements thoroughly. Please keep this manual in a convenient location, as it contains answers to questions that may arise during your future use.

DANGER

If you smell gas:

- Shut the gas off to the appliance.
- Extinguish any open flame.
- If the odour continues, keep away from the appliance and immediately call your fire department.
- Failure to follow these instructions could result in a fire or explosion, which could cause property damage, personal injury or death.

DANGER

- This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.
- Never operate this appliance in enclosed areas.
- Never operate this appliance unattended.
- Never operate this appliance within 1.5m of any structure or combustible material and at least 3m away from objects that may spark or ignite gas (i.e. other gas cylinders, live electrical appliances, pilot lights of gas water heaters, etc).
- Never operate this appliance within 7.5m of any flammable liquid.
- Heated liquids remain at scalding temperatures long after the cooking process has finished. Never touch the cooking appliance until all elements have cooled to 45°C or less.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.
- Some parts of this appliance may have sharp edges- wear suitable protective gloves if necessary for handling.
- Never use the protective cover/carry bag unless the appliance has completely cooled.
- Never move the appliance during use or once operating.
- Accessible parts may be very hot during operation- always keep children away during and after use.
- Always ensure that the gas supply is returned to the off position at the gas cylinder after use.
- Do not modify the appliance or its connections in any way- this may be dangerous.
- Ensure the surface you are operating the appliance on is not flammable and suitably protected.

- This appliance is only intended to be used with LPG gas. Do not use lava rocks, briquettes, charcoal or other fuel sources.
- Never light the burner with the appliance opening. Non-ignited gas accumulated inside the closed appliance may cause an explosion.
- Regularly check the appliance during operation to ensure that the burner flames remain ignited.
- Always turn off the gas supply when the appliance is not in use.
- Always turn off the gas supply at the gas cylinder and detach from the appliance before moving. Never move the appliance with the gas supply connected, as this can damage your appliance or connection.

RISK OF FIRE

Most fires are caused by a build-up of grease or an improper gas connection. Ensure all people and pets are kept as far away as possible.

If you are able, turn the gas off at the cylinder or the on/off valve where applicable. Use a fire extinguisher if possible. If water is the only fire retardant available, thoroughly soak the area around the appliance. When spraying water on the pizza oven itself, do not use a strong jet of water, as this may cause splashing of burning grease, resulting in a further spreading of the fire.

IMPORTANT!

Regularly clean your appliance between uses to ensure that residual food or grease won't lead to a fire. Recommend cleaning after every use. Damage to the appliance can occur when the appliance is not cleaned regularly.

CAUTION!

Do not use water to extinguish a grease fire, as it may cause an injury. Immediately turn the gas cylinder to the off position as well as the appliance knob to the off position in the event of a grease fire.

It is difficult to know if your device is producing carbon monoxide as it is an odourless and colourless gas. It can, however, cause these symptoms when you are exposed to it.

- Tightness across the forehead, headache, weakness, dizziness, nausea, vomiting, coma, intermittent convulsions, depressed heart action, and slowed respiration.

WARNING!

Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to Australian and New Zealand Standards Code AS/NZS: 5601 as well as the requirements of any local council, gas electricity authority or other statutory regulation.

Do not modify the appliance. Parts sealed by the manufacturer or the company shall not be manipulated.

CARBON MONOXIDE

Carbon Monoxide is a highly poisonous gas that can be produced when the device isn't receiving enough ventilation. We, therefore, recommend using the gas pizza oven in a well-ventilated area away from direct wind and never covering the oven's mouth.

IF THE EXPOSURE HAS BEEN SEVERE IT MAY CAUSE DEATH.

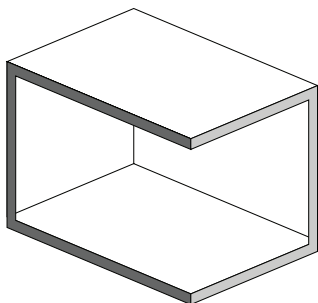
PARTIAL ENCLOSURES

INSTALLATION POSITIONING

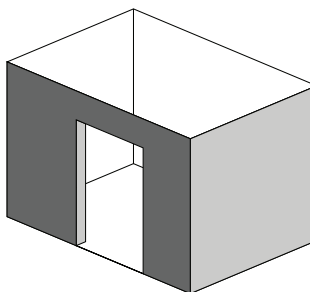
The appliance shall only be used in an above-ground, open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

WARNING

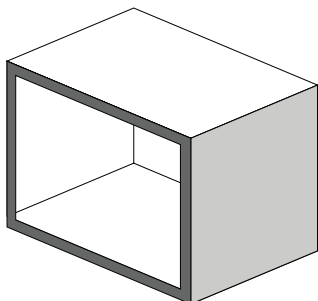
- Do not use the gas pizza oven in enclosed or on small balconies.
- Any enclosure in which the appliance is used shall comply with one of the following:



Within a partial enclosure that includes an overhead cover and no more than two walls. A common example is an outdoor gazebo.

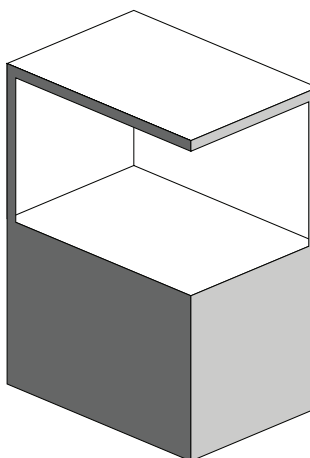


An enclosure with walls on all sides but at least one permanent opening at ground level.



The appliance may be within a partial enclosure that includes an overhead cover and more than two walls; the following shall apply:

- At least 25% of the total wall area is completely open, and
- At least 30% of the remaining wall area is open and unrestricted.

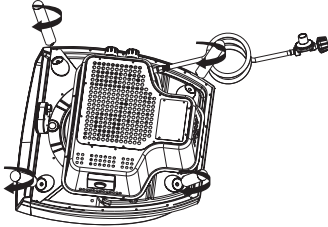


In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

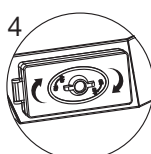
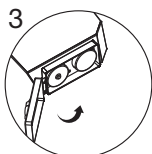
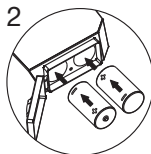
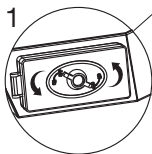
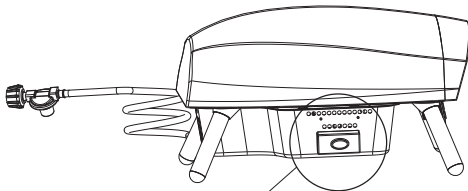
SETTING UP YOUR OVEN

INSTALLATION GUIDE

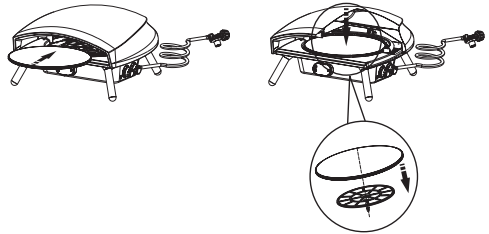
- Place a soft mat or rug down to protect the exterior of your pizza oven during the setup process.
- Remove all packaging elements.
- Place your pizza oven with the top facing downwards onto your mat/blanket. Whilst the pizza oven is resting on its top, screw in the legs and hand tighten.



- Stand the oven upright on its legs and remove the soft mat/blanket, as this is no longer required.
- Open the battery compartment by turning the door latch to the ON position. Insert 2 x D batteries (not included) as shown, making sure to follow the correct polarity. Replace the cover and turn the door latch back to the OFF position to secure it.



- Insert the pizza stone into the pizza oven and place it into the rotating tray as shown below.



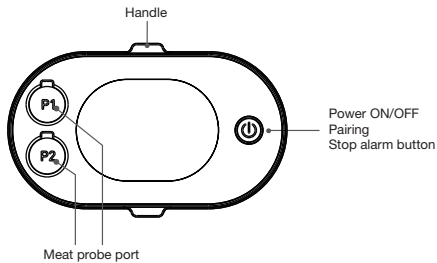
- Note: Make sure the pizza stone is centred. You can move it with your hand slightly or press the silver button to start the spinning mechanism. If you hear it rubbing or it is struggling, push the silver button again to turn it off and reposition the stone.

IMPORTANT!

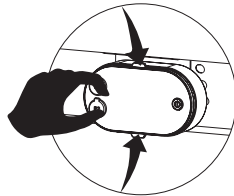
- This appliance shall only be used in an above-ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. This appliance must not be used indoors. Do not use your appliance in garages, sheds or other enclosed areas. The appliance should not be placed close to or under any surfaces that will burn or are sensitive to heat. Do not block/obstruct the flow of air and combustion around the appliance housing while in use.
- A fairly protected location is desirable for pleasant and efficient cooking. Try to keep the pizza oven sheltered from strong winds as this will drastically reduce cooking efficiency. If this is unavoidable, position the appliance to face away from the direction of the wind. Keep the appliance level. Check frequently that the burner remains alight when used in conditions of strong wind. Make sure the minimum distances of the appliance to any wall or combustible surface are met and that the supporting surface can withstand heat. When using the appliance, take care that the appliance feet are locked in their correct open position & the hose is not touching any hot surface.

DIGITAL THERMOMETER

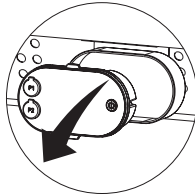
INSTALLATION GUIDE



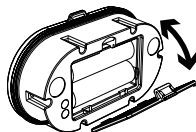
- Pinch the handle with two fingers.



- Remove the thermometer from the built-in thermometer housing.



- Open the back of the thermometer to replace the battery.

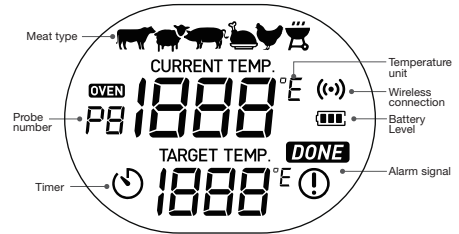


- Insert 2 x AA batteries (not included). Ensure they are inserted in the correct direction, as indicated by the following icons.



- When the power is on, the thermometer will scan the probe ports. If a probe is inserted, the icon will display either P1 or P2 to indicate the chosen port.
- When inserting the probes into food, ensure the front tip of the probe is in the centre of the food to obtain an accurate temperature reading.

SCREEN GUIDE



- For app installation and more about the app and LCD screen, refer to page 12.

IMPORTANT!

Please avoid using the meat probes while the pizza oven is rotating.

GAS SAFETY

IMPORTANT!

Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary. It is recommended that you replace the hose every 5 years.

WARNING

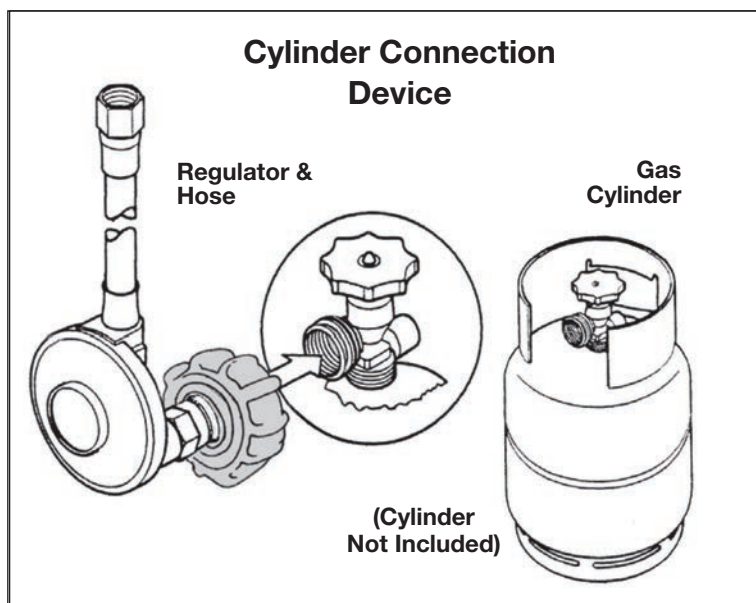
If at any point you smell gas:

- Shut off the gas at the cylinder.
- Rotate the control knob on your pizza oven to the off position (clockwise), which should extinguish any open flames.
- If the odour continues, move away from the pizza oven and gas supply, then contact your local fire brigade for further assistance.

Connect the regulator to the gas cylinder, following the instructions for your regulator accordingly. Don't force the regulator, as this could damage the gas cylinder or regulator fitting.

CONNECTING THE LPG CYLINDER

To connect the LPG supply cylinder. The cylinder valve should be in the "OFF" position. If not, turn the valve clockwise until it stops. Make sure the burner valve is in the "OFF" position. Inspect the valve connections, port and regulator assembly to the valve, and use your hand to tighten the nut clockwise until it stops. The use of a wrench could damage the quick coupling nut and result in a hazardous situation. Open the cylinder valve fully by turning the valve counter-clockwise. Before lighting the oven, use a soap and water solution to check all the connections for leaks. If a leak is found, turn the cylinder valve "OFF" and do not use the oven until a local LPG dealer can make repairs.



GAS SAFETY

ONLY USE THE HOSE ASSEMBLY SPECIFIED BY THE MANUFACTURER ON THIS APPLIANCE. REPLACEMENT HOSE ASSEMBLIES MUST BE THOSE SPECIFIED BY THE MANUFACTURER.

This is a limitation configured appliance for LPG gas. Do not attempt to use other types of gas supply unless the oven has been reconfigured for other gas use.

The installation of this appliance must conform to local codes.

Make sure that both the gas cylinder and gas hose do not come in contact with any high-temperature parts.

WARNING

Prior to use, check the oven and burner for blockages (e.g., food residue or insect nests - Wasps, Bees or Ants.) If an insect nest is found, they can be dangerous and must be cleaned out thoroughly. Please refer to the cleaning and maintenance sections at the end of this chapter for guidance on how to do this.

Should the appliance go out for any reason, turn off the control knob and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.

Some foods produce flammable fats and juices. Attend to an operating pizza oven at all times- it should never be left unattended. Damage caused by fat and grease fires is not covered by warranty. If a grease or fat fire should occur, immediately turn off the burner knob and the gas cylinder valve until the fire is out. Remove all food from the appliance.

A leak test must be carried out prior to using the appliance for the first time and whenever the gas cylinder is refilled or whenever the gas hose and regulator have been disconnected from the gas cylinder or appliance. Apply soapy water to the entire hose assembly, including the gas bottle's valve and regulator, using a spray bottle or sponge. Pressurise the system without turning on your pizza oven (i.e. slowly open the gas supply on your gas bottle). If you see bubbles or smell rotten eggs, you have a leak.

Finding gas leaks

Dishwashing liquid is ideal for finding gas leaks in a pizza oven because it creates stable, visible bubbles when mixed with water. When applied to connections or fittings, escaping gas forms bubbles, making leaks easy to spot. It's a safe, low-cost, non-corrosive method that doesn't require special tools and is easy to clean up.

Please take a moment to review all of the safety requirements before operating the appliance when using gas.

- Do not disconnect any gas fittings while the appliance is operating.
- Check all gas hose lines and connections for cuts, cracks and other damage. Gas cylinders must not be stored in enclosed areas.
- Keep the fuel supply hose away from heated surfaces or direct sunlight. Do not use any additional flammable substance whilst operating with gas.
- Do not touch! The pizza oven can get extremely hot when in operation. Be sure to wear protective gloves.
- Keep the cylinder outdoors in its upright position.
- Do not connect multiple gas canisters to the pizza oven or store a spare within the same vicinity.
- Only use a regulator certified to AS 4621 and a hose assembly certified to AS/NZS 1869, between the gas cylinder and the pizza oven.
- Do not position the gas canister under the oven. Never use a naked flame to check for gas leaks. Do not use natural gas! It can damage the oven.
- Maximum length of hose cannot exceed 1.5m.
- National requirements state how often to replace the hose.
- Never fill the cylinder beyond 80 percent full.

IMPORTANT!

The gas cylinder used must have a safety collar to protect the valve assembly. Do not use a cylinder that is rusty, dented, has a damaged valve or has past any expiry dates.

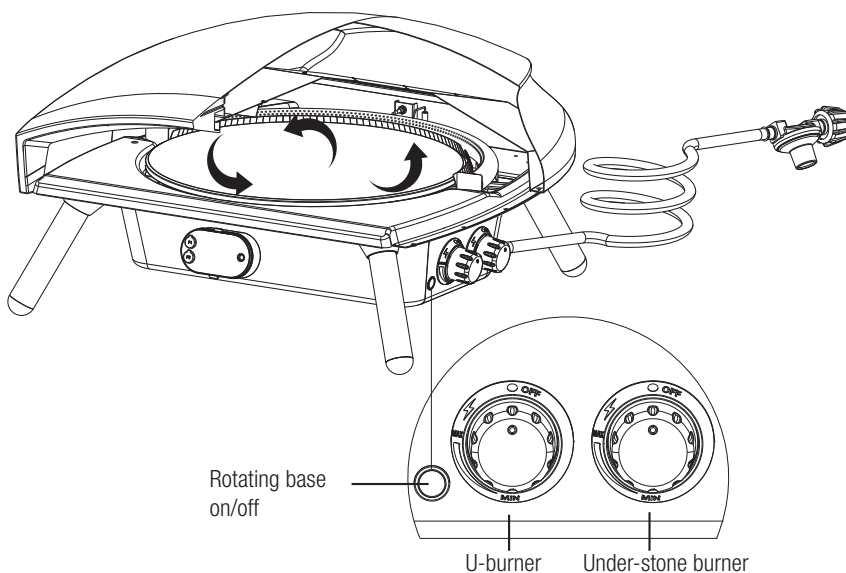
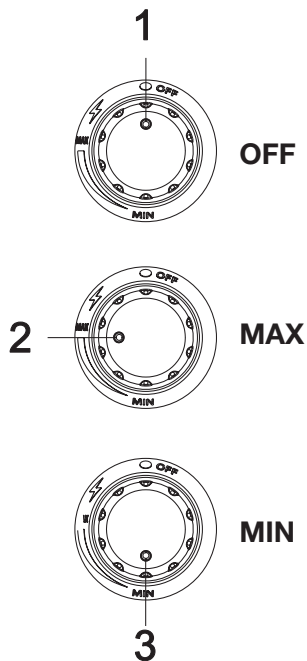
WARNING!

1. Do not store a spare LPG cylinder under or near this appliance.
2. If the gas safety information is not followed exactly, a fire causing death or serious injury may occur.

FIRST USE

To burn off any residual manufacturing oils, it's important to run your pizza oven for a period of time without cooking.

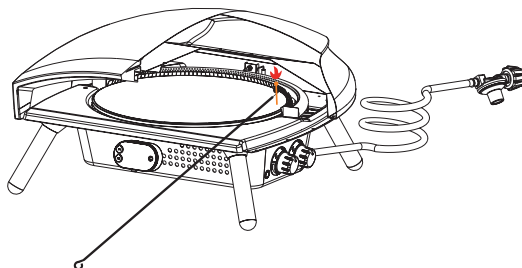
1. Before igniting the appliance, open the cover of the battery and place 2x D batteries inside. Refer to page 5 for battery installation (remember to replace the battery when no spark comes out).
2. connected to LPG cylinder refer to Page 7 for this step
3. Turn on the gas supply at your gas cylinder.
4. Press and hold the control knobs down and turn to the Max heating position for at least 15 to seconds. You will hear the ignitor 'clicking', and the burner should alight within your appliance.
5. Use your control knobs to increase the power to MAX power level and run for at least 20 minutes.
6. Turn the knobs to the OFF position and allow the pizza oven to cool down fully.
7. Use a dry paper towel to wipe the interior, wearing protective gloves at all times.



Note: The U-burner is located along the back of the pizza oven and provides the main heat source for cooking the top of the pizza. The under-stone burner supplies heat to cook the base.

MATCH LIGHTING PROCESS

If, for some reason, the ignitor fails to produce a spark at the electrode, the appliance can be lit by a long barbecue match using the match holder supplied. Push and turn the control knob while inserting the lit match through the front of the oven.

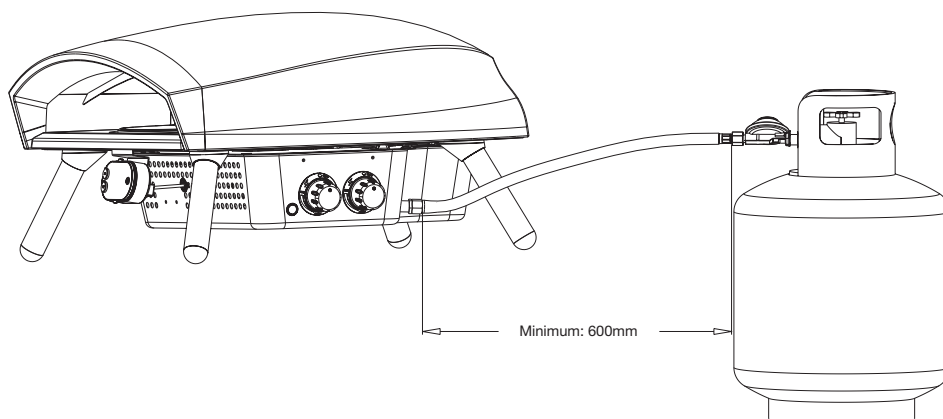


WARNING!

1. Do not store a spare LPG cylinder under or near this appliance.
2. If the information in page 7&8 is not followed exactly, a fire causing death or serious injury may occur.

DISCONNECTING THE GAS

- Step 1: After cooking, turn off the gas from the gas cylinder before turning off your pizza oven. This will allow any gas left within the burner and/or hose assembly to be used up safely.
- Step 2: Once the flames are fully extinguished within a pizza oven (up to 2 mins), you can rotate the pizza oven control knob to the off position (clockwise).
- Step 3: It is now safe to disconnect the regulator and hose assembly from your gas cylinder.



Only use the appliance with gas a cylinder that does not exceed 600mm in height and 300mm in diameter.

USING YOUR PIZZA OVEN

There is a lot of variabilities when it comes to cooking pizzas, including the type of dough, thickness, types of toppings, etc. which will all vary your cooking time and optimum heat settings. It may take some trial and error to begin with! Our recommended setting is as follows.

Recommendation:

Turn off the rotating base before using a pizza peel to insert or remove the pizza.

When using the under-stone burner, keep the rotating base on to ensure even heating.

1. Connect the hose and regulator (refer to page 7), and then turn on the gas.
2. Push in the control knob and slowly turn anticlockwise to MAX, holding down the knob for 15 seconds to ensure the burner is alight. Keep your face away from opening.
(The electric ignition should ignite the flame).
3. If the burner does not light, turn the knob to "OFF" and wait 3 minutes for the gas to dispel before repeating step 3. Follow match lighting instructions if the burner can't be lit after repeating 3-4 times.
4. Heat the pizza oven on high for at least 10 minutes before cooking. To ensure an even temperature across the pizza stone, turn on the rotating base.
5. Turn off the rotating base before using a pizza peel. Slide in the first pizza, centring it on the pizza stone.
6. Turn the rotating base back on to get an even cook.
7. Once cooked, turn off the rotating pizza stone and use the pizza peel to remove the cooked pizza from the oven. Typically, 90 seconds on HIGH.

TIPS:

If the pizza is burning, turn down the pizza oven to between 3/4 to 1/2 the power level. Dusting the pizza base and pizza peel with some flour will help ensure the pizza slides from your pizza peel without sticking.

DOWNLOAD THE APP

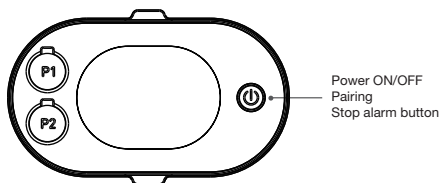
- Search for “ToGrill” in the App Store or Google Play, or scan the QR code below with your phone.
- Make sure your phone meets the following requirements.
IOS devices running version 13.0 or later
Android devices running version 6.0 or later
with Bluetooth 4.0 module or later.



FREE APP
DOWNLOAD

POWER ON/OFF

- To power ON, press and hold the button for three or more seconds. The LCD screen will display ‘ON’, and a beep will sound.
- To power off the device, press and hold the button again; the LCD screen will display ‘OFF’, and a beep will sound.
- If the pizza oven is cold or no probe is inserted, the device will automatically power off after one minute.



PAIRING DEVICE AND YOUR PHONE

- Switch on your device and keep the Bluetooth switch of your phone on.
- Launch the “ToGrill” app device.
- Enable mobile phone permissions.
- Follow the instructions in the app to activate the device.
- Use the ToGrill app to Scan the QR Code below or On the back of the LCD Display.

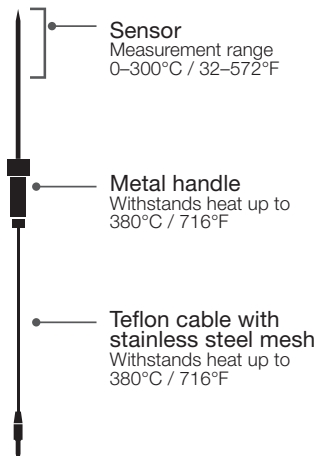


DEVICE
ACTIVATION

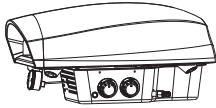
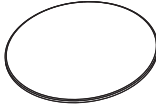




- Once the device is paired with your phone, you don't need to do it again unless you change to another phone.

THERMOMETER

- The heat resistance varies in different components of the probe.
- DO NOT put the probes directly in the flames.
- DO NOT put the wrap into oven, or it will melt!
- The probes are NOT dishwasher safe.



PARTS

NO.	Description	Image	QTY
1	Pizza Oven		1
2	Pizza Stone		1
3	Extended Match Holder		1
4	Leg		4
5	LCD Thermometer		1
6	Regulator & Hose		1

CLEANING & MAINTENANCE

Enamel Cleaning

DO NOT USE AN ACID DETERGENT AND/OR ANTI-RUST CLEANER ON THE CONTROL PANEL. SUCH CLEANING PRODUCT MAY DAMAGE THE APPLIANCE OR REMOVE THE CONTROL PANEL PRINTING.

Cooking area cleaning (including pizza stone)

The easiest way to clean the oven is to clean it immediately after turning off the flame and once your cooking has been completed.

WARNING

Wait until the pizza oven is completely cool.

Dip a wire bristle barbecue brush in water with a mild detergent and scrub the pizza stone. Dip the brush frequently in fresh water. Steam, created as water contacts the hot oven, assists the cleaning process by softening any food particles. The food particles will lift from the stone. It is completely normal for the stone to remain discoloured, though, and it won't affect the product or future cooking.

Important! Never immerse a hot part in water.

Alternatively, allow your appliance to completely cool and remove the pizza stone for cleaning. Again, use a mild detergent with some warm water and a barbecue brush to scrub the stone.

General Cleaning of Painted Surface

When cleaning your pizza oven, use a mild dish soap combined with warm water and a microfiber cloth to clean the surface. Then rinse your pizza oven with clean water.

Important! Keep water away from the electrical components and digital thermometer.

Note: Never use steel wool or any hard cleaning pad on any painted and stainless steel surface, as it can cause surface damage.

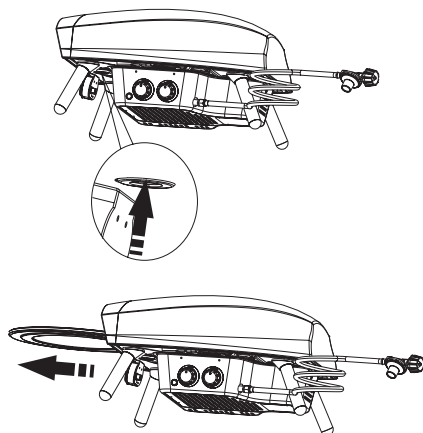
If not in use, turn off the gas from the source. After cleaning and when it is dry, spray some canola oil over the whole pizza oven surface and wipe off the excess with a microfiber cloth to enhance the surface protection. Then, cover the pizza oven with a cover and store it in a dry place.

Appliance Burner Cleaning

1. Be sure the gas cylinder valve is firmly in the off position and that the appliance control knob is also in the Off position. Make sure the appliance is completely cool.
2. Clean the exterior of the burner with a wire brush. Clear, stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.
3. Please note: if insects or other obstructions are blocking the flow of gas through the burner, you will need to call our customer service line.

How to remove

Make sure the pizza oven has fully cooled. There is a small hole behind the LCD screen. Insert your finger through the hole to assist with removing or inserting the stone.



TROUBLESHOOTING

If you believe there's a problem with your pizza oven, follow these troubleshooting steps to try and resolve it. If you have any questions, contact after-sales service.

It is recommended to replace the gas hose every 5 years. Replacement hose assemblies and regulators can be purchased from your nearest hardware store.



Issue:	Potential Cause:	Solutions:
Weak flame	<ul style="list-style-type: none"> • Empty or low gas cylinder • Operation at high altitude • Cold gas cylinder 	<ul style="list-style-type: none"> • Try a different gas cylinder • Check the gas regulator and hose assembly
Noisy burner	<ul style="list-style-type: none"> • Debris is blocking the burner outlets • Debris in venturi 	<ul style="list-style-type: none"> • Clean the burner: read the cleaning & maintenance section of this user manual for steps
Slow heat up	<ul style="list-style-type: none"> • Empty gas cylinder • Cold weather • Windy conditions 	<ul style="list-style-type: none"> • Try a different gas cylinder • Check the gas regulator and hose assembly to ensure its not damaged or kinked • Sheltered location
LCD screen displaying	<ul style="list-style-type: none"> • Lose plug on the back of the thermometer housing. • App not connecting 	<ul style="list-style-type: none"> • Try plugging the cord back in behind the thermometer housing. • Try re-downloading the app and reconnecting. Refer back to page 12 for guidance.

Please contact our after-sales service team for any replacement part requirements. Only engage a qualified technician for any replacement or repair work.

TECHNICAL SPECIFICATION

Gasmate® PORTOFINO REVOLVE

16" GAS PIZZA OVEN

Model	P03110-16RD	<div> 2531-25 PIN 2531DP-0317</div> <div> ESS 000002991F0T8</div>
Gas Type	ULPG	
Main Burner Injector Size	0.97mm (2)	
Secondary Burner Injector Size	0.38mm (1)	
Burner Gas Pressure	3.0kPa	
Total Gas Consumption	31Mj/h	
Electrical Supply	2 x 1.5V D Batteries	

Manufactured for: Aber Living, Hamilton, N.Z. www.gasmate.co.nz

Manufactured by: Guangdong Heyong Electric Co., Ltd. (Opposite to Sewage Treatment Plant) Baozhu West Road, Huangpu Town, Zhongshan City, Guangdong, China.

WARNING: USE OUTDOORS ONLY. Read instructions before using the appliance.

NEW ZEALAND ONLY

For warranty details visit

www.gasmate.co.nz

For warranty claims return to place of purchase.
Your purchase receipt will be required for warranty claims.

Important: Retain these instructions for future use.

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