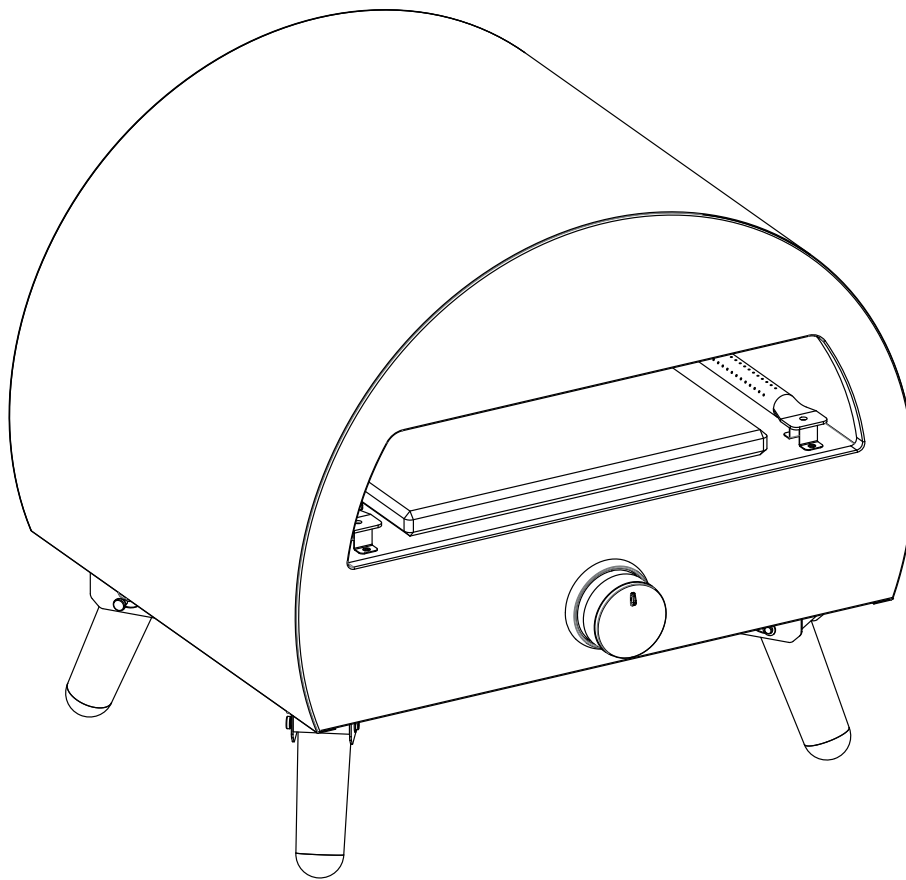


Casa Mia

Alfresco Cooking & Heating

ASSEMBLY AND CARE INSTRUCTIONS



BRAVO 12 INCH PIZZA OVEN

WARNING! FOR YOUR SAFETY, FOR OUTDOOR USE ONLY

Please read these instructions carefully and ensure that your Pizza Oven is properly installed, assembled, maintained and serviced in accordance with these instructions. Failure to follow these instructions may result in serious injury and/or damage to property.

This is an important document. Please retain for future reference. Please keep your receipt of purchase. Please note we are unable to process any warranty claim without proof of purchase.



Carbon Monoxide Hazard

Using a Pizza Oven inside can kill you, it gives off Carbon Monoxide, which has no odour. Never use a Pizza Oven in enclosed spaces such as a tent, home/building, vehicle or garage.

WARNING INFORMATION

- Read this Operating Manual before use and keep for future reference
- Failure to follow these instructions could result in fire or explosion which could cause personal injury, death or damage to property
- This Pizza Oven is only to be used outdoors
- Never operate this Pizza Oven unattended
- Do not allow children to operate the Pizza Oven
- Accessible parts may be very hot, keep children away. Even after turning off, Pizza Oven will remain hot.
- Do not move this Pizza Oven during use
- Ensure there is suitable clearance from flammable materials and other structures on all sides
- Do not store or use petrol or other flammable vapours and liquids near the Pizza Oven
- Do not store empty or full spare gas cylinders under or near the Pizza Oven
- Keep the gas hose and any electrical cord away from hot surfaces
- Avoid unnecessary twisting of the gas hose
- Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage
- The hose must be replaced if damaged and when National Conditions require it
- Please do not use in windy conditions as flame efficiency may be affected
- Any modification of this Pizza Oven may be dangerous
- Never alter or modify the regulator or gas supply assembly
- When you have finished cooking, turn off the gas cylinder before you turn off the Pizza Oven controls to ensure any gas in the pipeline is used up.
- Parts sealed by the manufacturer or their agent must not be manipulated by the user
- Pizza Oven specifications can be found on the data label attached on the underside of the Pizza Oven
- Use Pizza Oven tools with heat proof handles or good quality insulated oven mitts when operating Pizza Oven
- In case of fire turn gas off at the cylinder, if safe to do so, and contact your local fire brigade

LOCATION OF YOUR PIZZA OVEN

IMPORTANT - PIZZA OVENS MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, LOCAL GAS FITTING REGULATIONS AND MUNICIPAL BUILDING CODES.

Think carefully when deciding on a location where you are to use your Pizza Oven. The Pizza Oven must not be installed under or on any combustible material and must be a level surface. Minimum clearance from any combustible materials on ALL sides is 45cm (18"). Minimum clearance from any combustible material from the TOP of the Pizza Oven is 100cm (39").

- Not to be used in garages, porches, breezeways, sheds, or other enclosed areas
- Not to be used on recreational vehicles
- Do not obstruct flow of combustion and ventilation air around the Pizza Oven

CONNECTING THE GAS CYLINDER

There are two different types of gas that can be used on your Pizza Oven depending on where you live, that being either butane or propane gas. Both are supplied in gas cylinders. The connection between the gas cylinder and the Pizza Oven is made with a regulator.

It is important that you use the correct regulator for the particular type of gas you purchase. See your local gas dealer for information on purchasing the correct regulator. Never operate this Pizza Oven without a gas regulator.

GAS SAFETY

- Always change over a gas cylinder away from any possible source of ignition in a well ventilated area
- Do not smoke whilst handling gas cylinders
- Never store gas cylinders indoors
- Store away from direct heat in a well ventilated area
- Always keep the gas cylinder in an upright position on a flat surface
- Close cylinder valve when Pizza Oven is not in use and, if available, use a sealing plug to prevent possible leaks
- Do not subject gas cylinder to excessive heat
- Do not tamper with any fitting attached to any gas cylinder. Have it taken to the manufacturer or an authorized testing station
- When the cylinder runs out of gas, have it refilled or swapped at an authorized testing station. They will fill the cylinder to no more than 80% of its capacity. This allows the gas to expand with temperatures
- Have the cylinder inspected EVERY 10 YEARS at an authorized testing station.

TESTING FOR LEAKS

NOTE - DO NOT test for gas leaks with an open flame. If you smell gas, turn off at the source.

Before first use and periodically during the season, or whenever a gas cylinder is changed, you must check for gas leaks.

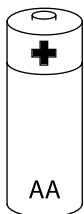
To perform a Gas Leak Check:

- Turn gas valve to the • off position
- Connect hose to the gas cylinder using the supplied regulator and turn on the gas cylinder
- Brush a soap solution of one part liquid detergent and one part water to all gas connections
- The presence of bubbles indicates a leak. Tighten or repair as necessary
- Under no circumstances should a naked flame be used to check for leaks
- If a gas odour is present and no leaks can be found, do not use the Pizza Oven. Turn the gas off at the cylinder, disconnect the hose and immediately contact your retailer for assistance

CARE INSTRUCTIONS

- For full operating instructions, as well as a detailed care and maintenance guide, please consult the Casa Mia User Manual included with your Pizza Oven.
- To light Pizza Oven first ensure it is connected to your gas supply and the gas is switched on at the regulator. Next push control knob in and anti-clockwise to the HIGH position, holding it in for 45 seconds and then releasing. If flame extinguishes please wait 5 minutes for gas to fully dissipate before attempting again.
- Before first use please light Pizza Oven and turn control knob to the low position, leaving for 30 minutes to burn off any residue.
- In normal operation, please allow the Pizza Oven to heat up for 15-20 minutes at the HIGH setting before inserting your Pizza to avoid it sticking to the Pizza Stone.
- When using a Cast Iron Skillet (sold separately) or other Pan, please remove Pizza Stone first to avoid damaging it.
- When operating the Pizza Oven please ensure the legs are in the extended position.
- We recommend cleaning the exterior of this product periodically with warm, soapy water and a cloth or non-abrasive brush. Do not use harsh or abrasive chemicals
- We recommend cleaning the Pizza Stone with a stiff brush. Do not use detergent to clean. If submerged in water you must ensure the stone is completely dry before using.
- To keep your product looking its best, we would always recommend covering with a Casa Mia cover when not being used for longer periods. Do not cover when product is still damp. Throughout the winter months either bring indoors or cover as above. Failure to do so may invalidate your warranty

REQUIRED TOOLS




1 x AA Battery
(not supplied)

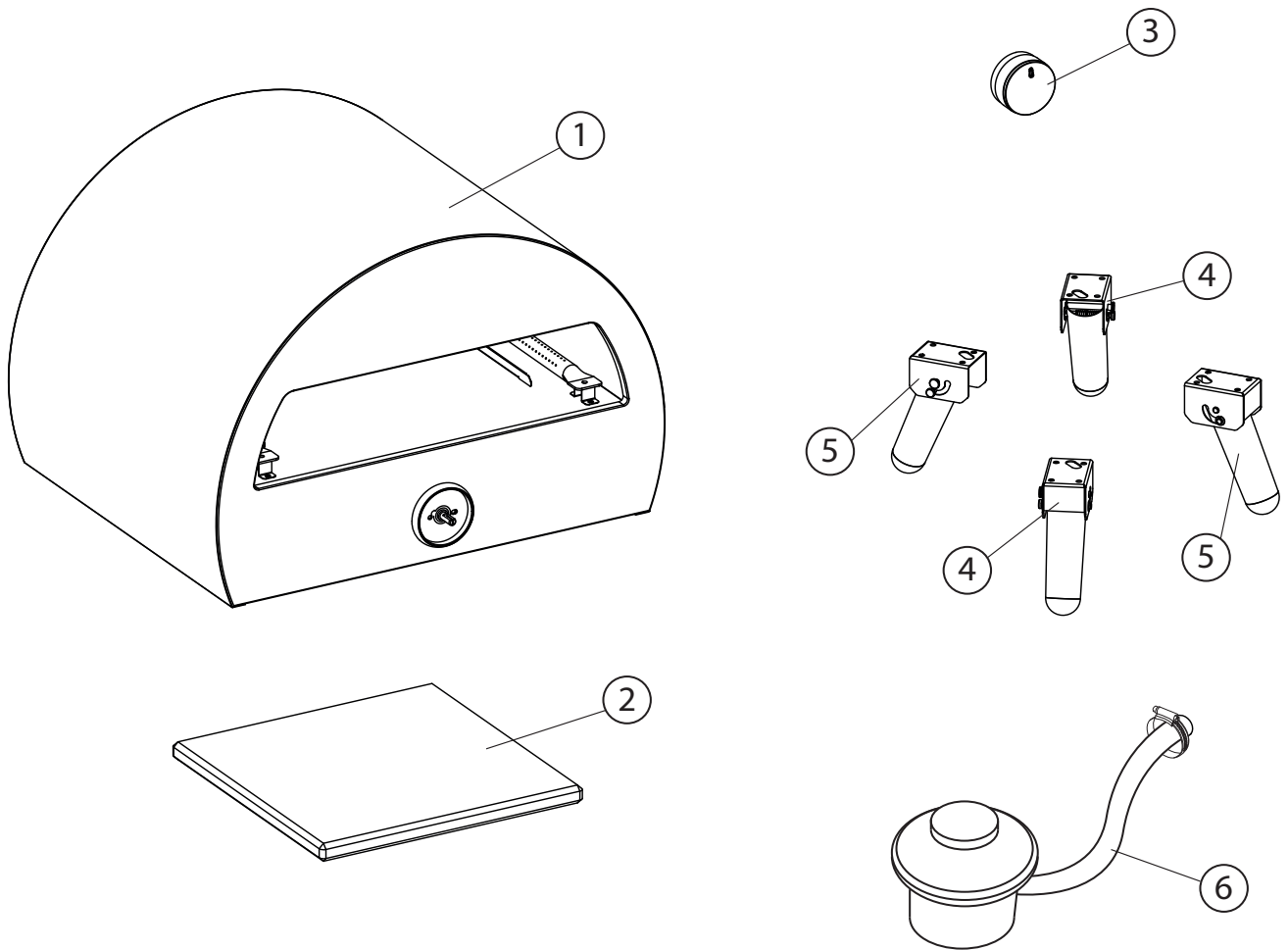
You will find a pack within this box tied to a red ribbon which contains the fittings.

WARNING – the fittings pack contains **SMALL ITEMS** which are a potential choking hazard and should be kept away from children at all times.

ASSEMBLY REQUIREMENTS

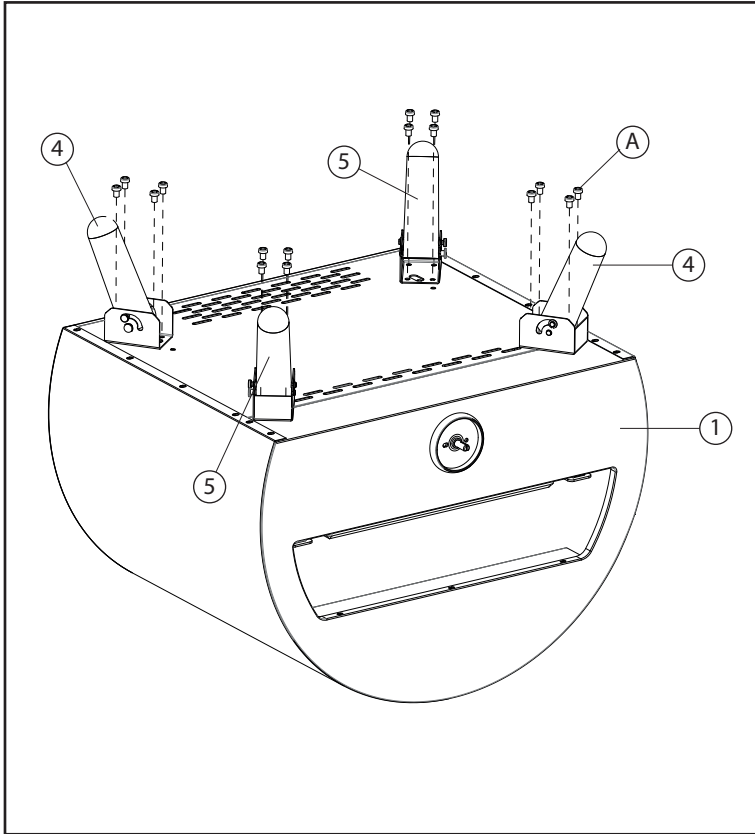
No. of people required to assemble	
Approximate assembly time	15 minutes

PARTS AND FIXINGS



Part	Description	QTY	Part	Description	QTY
1	Cooking Frame	1	2	Pizza Stone	1
3	Control Panel	1	4	Leg Assembly 1	2
5	Leg Assembly 2	2	6	Hose & Regulator	1

Part	Image	Description	QTY
A		M4 x 10 Bolt	16



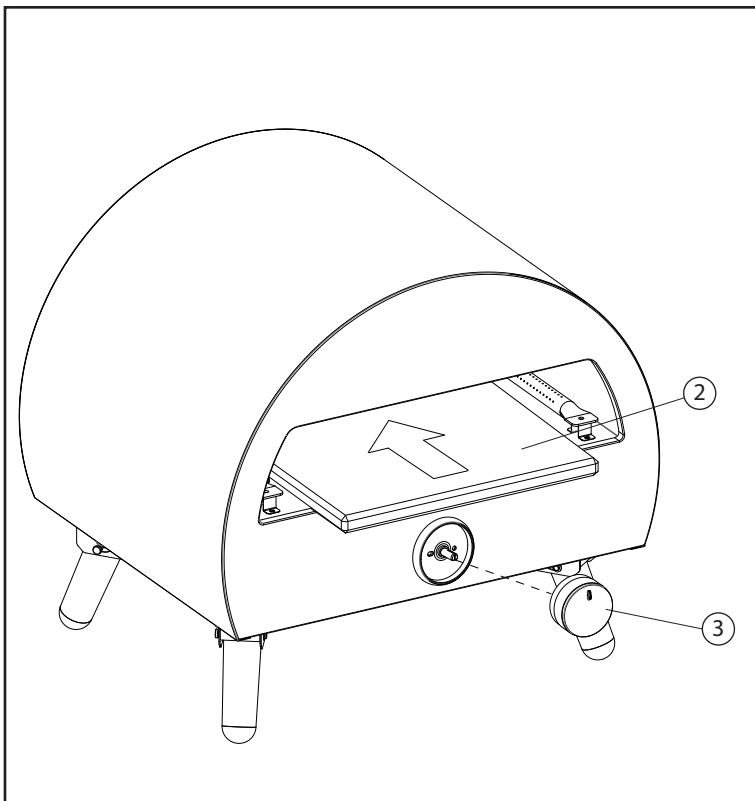
STEP 1

Carefully place Cooking Frame (1) upside down on a smooth, flat surface ensuring there is nothing rough or sharp underneath.

Attach Leg Assembly 1 (4) and Leg Assembly 2 (5) as shown in the diagram using M4 x 10 Bolts (A).

Please note the two different versions of Leg Assembly need to go at opposite corners from each other. An oval cutout in the leg bracket will fit around a pre-installed bolt in the underside of the Pizza Oven. If you cannot see this bolt when leg is in place try the other leg type.

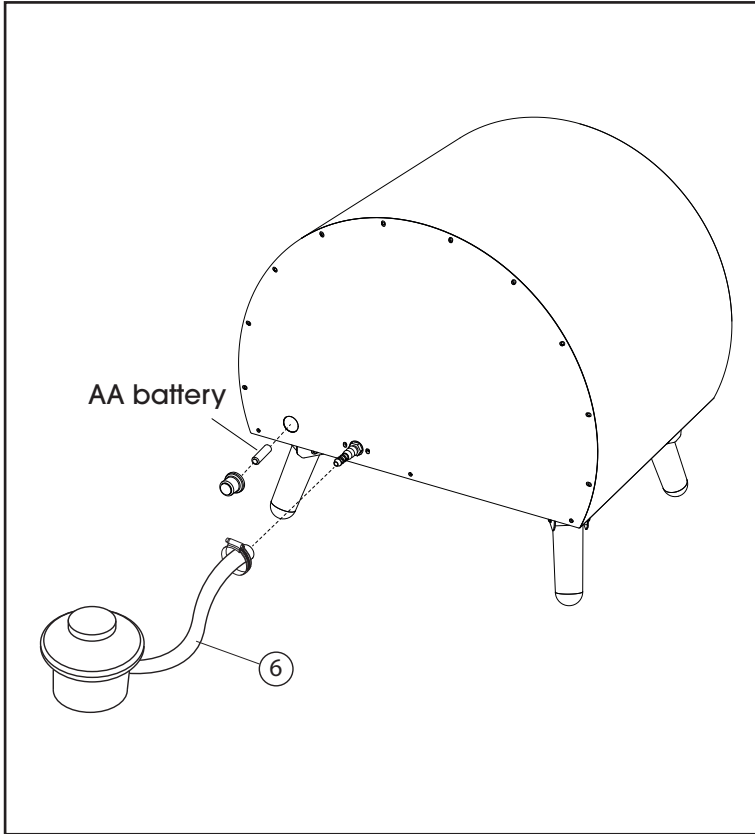
To access all bolt holes press the spring-loaded button on the side of the leg bracket to extend or retract the leg as necessary.



STEP 2

Insert Pizza Stone (2) into Cooking Frame ensuring it fits between the guide rails inside.

Push the Control Knob (3) firmly onto control spindle ensuring it is aligned correctly.

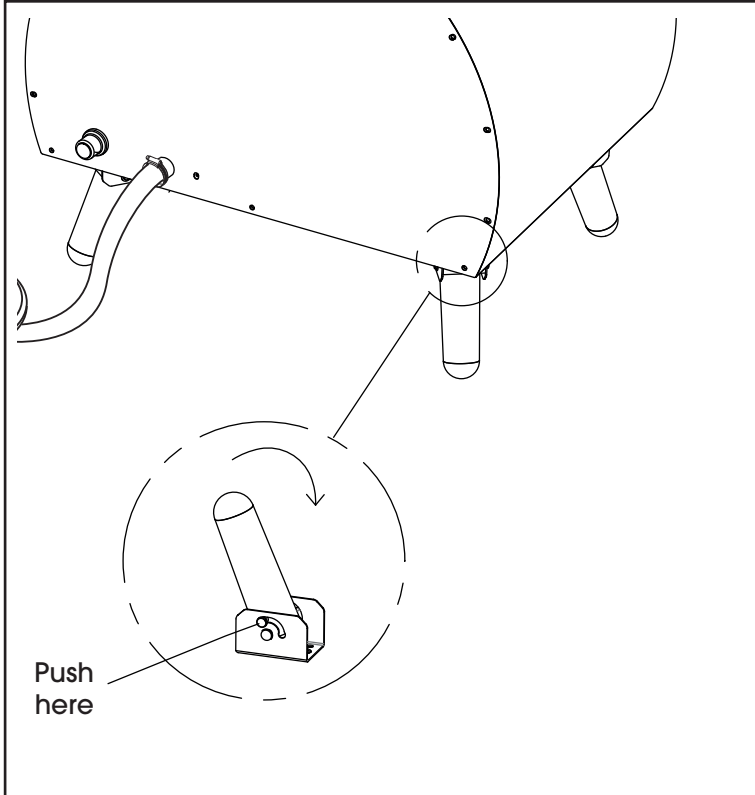


STEP 3

Unscrew the lid of battery compartment at the rear of the Pizza Oven and insert an AA battery (not supplied) making note of the polarity on the lid. Now reattach the lid.

Firmly push Hose (6) over gas connector and tighten the Jubilee Clip using a suitable screwdriver. It is advisable to warm up the end of the hose using boiling water before doing this, as it will make the hose more pliable. Ensure there is no water contained within the hose before installing.

It is important to perform a gas leak check before first use and periodically throughout the life of the Pizza Oven.



STEP 4

To operate the folding legs press the button shown on each of the legs and fold the leg as required.

PLEASE ENSURE ALL FIXINGS ARE LEFT LOOSE DURING ASSEMBLY
BUT ARE SECURELY TIGHTENED UPON COMPLETION

General Warranty Conditions

The warranty applies to the original purchaser from the date of purchase and covers manufacturing faults and defects only. If an item should fail as a result of a manufacturing fault or defect under normal domestic use, the manufacturer at their discretion will repair, refinish or replace the failed item.

The manufacturer reserves the right to substitute failed items with a similar product should the model or colour no longer be available. Any replacement will be for the failed item only, not a complete set. The original warranty period is not extended in the event of a repair, refinish or replacements.

In the event of a failure, it is the customer's responsibility to return the item to the store of purchase along with a copy of the receipt. Casa Mia will confirm that the customer has registered their warranty. Warranty specifically excludes general wear and tear, rusting of steel components and parts, corrosion, commercial use and damage caused as a result of failure to observe reasonable care, maintenance and assembly instructions for both furniture and hardware.

This product comes with a Limited Warranty which covers the following:

- 3 Year Limited Warranty - Burner Assembly - which excludes damage to the finish caused by corrosion, scratching, pitting, fading or oxidisation

For all other components not covered by the above a standard 12-month warranty will apply

To register your warranty please visit www.casamia.life within 28 days of purchase.

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HOME, GARDEN & PET FOR ALL SEASONS

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