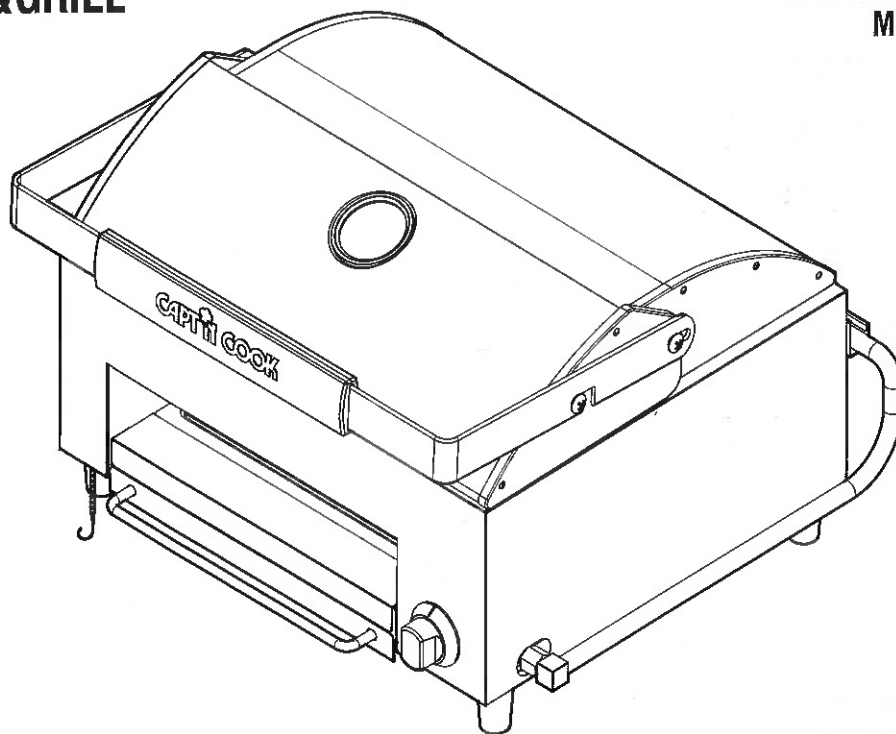




Intertek

5000528

Conforms to ANSI STD Z21.89-2017
Certified to CSA STD 1.18-2017
Outdoor Cooking
Specialty Gas Appliance



FREE HELP FROM THE GRILL EXPERTS

Do not return to the store. In this manual we'll help you with:

- Assembly questions
- Gas grill operation
- Replacement of damaged or missing parts

Visit www.ovenplus.com or call: 1-800-474-5587
Monday - Friday 8:30am-4:30pm PST

IMPORTANT:

- NOTE TO ASSEMBLER / INSTALLER:
Leave this manual with the consumer.
- NOTE TO USER:
Keep this manual for future reference.
- RECORD YOUR SERIAL # _____
(See ETL label at hose of the grill regulator)

Manual # P80159004A - Date:2020/2/14

⚠ WARNING

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death or property damage.
- Whether this gas grill was assembled by you or someone else, you must read this entire manual before using your gas grill to ensure the grill is properly assembled, installed and maintained.
- Use your gas grill at least 3 feet away from any wall or surface. Use your gas grill at least 3 feet away from combustible objects that can melt or catch fire such as vinyl or wood siding, fences and overhangs or sources of ignition including pilot lights on water heaters and live electrical appliances.
- THIS GAS APPLIANCE IS DESIGNED FOR OUTDOOR USE ONLY.
- Never use this gas grill on a balcony, deck, or patio above the ground floor of your home.
- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.
- Never obstruct the flow of ventilation air around your gas grill.
- Never disconnect the gas regulator or any gas fitting while your gas grill is lit. A lit gas grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury or death.

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DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open lid.
- If the odor continues, keep away from the appliance and immediately call your gas supplier or your fire department



WARNING

- Do not store spare LP cylinders within 10 feet (3m) of this appliance.
- Do not store or use gasoline or other flammable liquids and vapors within 25 feet (8m) of this or any other appliance.



WARNING

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- Follow all leak-check procedures carefully in this manual prior to grill operation. Do this even if the grill was dealer-assembled.
- This appliance must be used with Liquid Propane Gas and the regulator connection hose supplied. Any attempt to convert the grill from one fuel type to another is extremely hazardous and will void your warranty.
- Never operate this appliance unattended.
- If a fire should occur, keep away from the appliance and immediately call your fire department.
- Do not attempt to extinguish an oil or grease fire with water.
- Keep regulator connection hose away from hot grill surfaces. Avoid unnecessary twisting of hose. Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage. If the hose appears damaged do not use the gas grill. Call 1-800-761-5456 for a certified replacement hose.
- Never use charcoal or lighter fluid in this gas grill. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death or property damage.
- Before each use of your grill: Inspect the grease receptacle and inside of the grill to be sure there is no excessive grease and debris buildup. Clean the grease receptacle and inside of grill frequently to eliminate grease/debris buildup and to prevent grease fires. Failure to comply with these instructions could result in a grease fire that could cause serious bodily injury, death or property damage.
- Never cover or wrap the cooking rack, grease receptacle, or bottom of the grill with aluminum foil or any material that will absorb grease.

CALIFORNIA PROPOSITION 65

- Combustion byproducts produced when using this product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.
- Brass components on the grill, such as hose fittings, propane cylinder valves (sold separately) and burner valve stems, contain lead which is known to the State of California to cause cancer, birth defects, or other reproductive harm..

CAUTION

- Failure to comply with these instructions may result in a hazardous situation which, if not avoided, may result in injury.
 - Spiders and small insects can spin webs and nest in the gas grill burner tube during transit and warehousing which can lead to a gas flow obstruction resulting in a fire in and around the burner tube. This type of "FLASHBACK FIRE" can cause serious grill damage and create an unsafe operating condition for the user. To reduce the chance of FLASHBACK FIRE you must clean the burner tube as follows before initial use. Also do this at least once a month in summer and fall or whenever spiders are active in your area, and if your gas grill has not been used for an extended period of time.
1. Remove cooking rack from the grill.
 2. Remove the "R" Pin from the rear of burner.
 3. Carefully lift burner up and away from the gas valve orifice.
 4. Check and clean burner/venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the gas grill. Refer to the figure below and perform one of these 3 cleaning methods:

METHOD 1: Bend a stiff wire or wire coat hanger into a small hook as shown and run the hook through the Burner Tube and inside the burner several times to remove debris



METHOD 2: Use a bottle brush with a flexible handle and run the brush through the burner tube and inside the burner several times to remove any debris



Burner Port

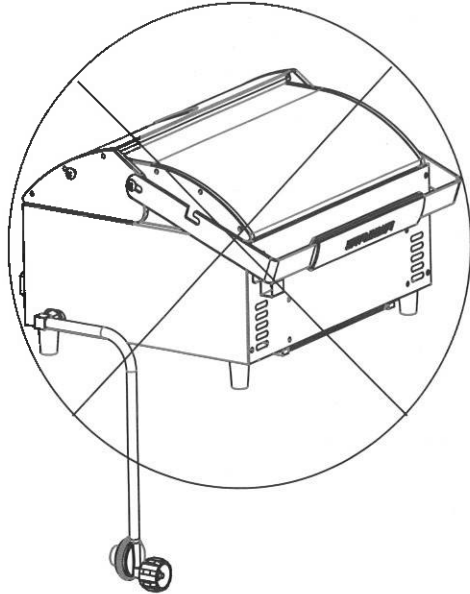
METHOD 3: Use an air hose to force air through the burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

For safe operation ensure the gas valve assembly orifice is inside the burner tube before using your gas grill. (See figure) If the orifice is not inside the burner tube, lighting the burner may cause an explosion and/or fire resulting in serious bodily injury and/or property damage.



WARNING

Never turn the lid handle to the back of grill, during use.

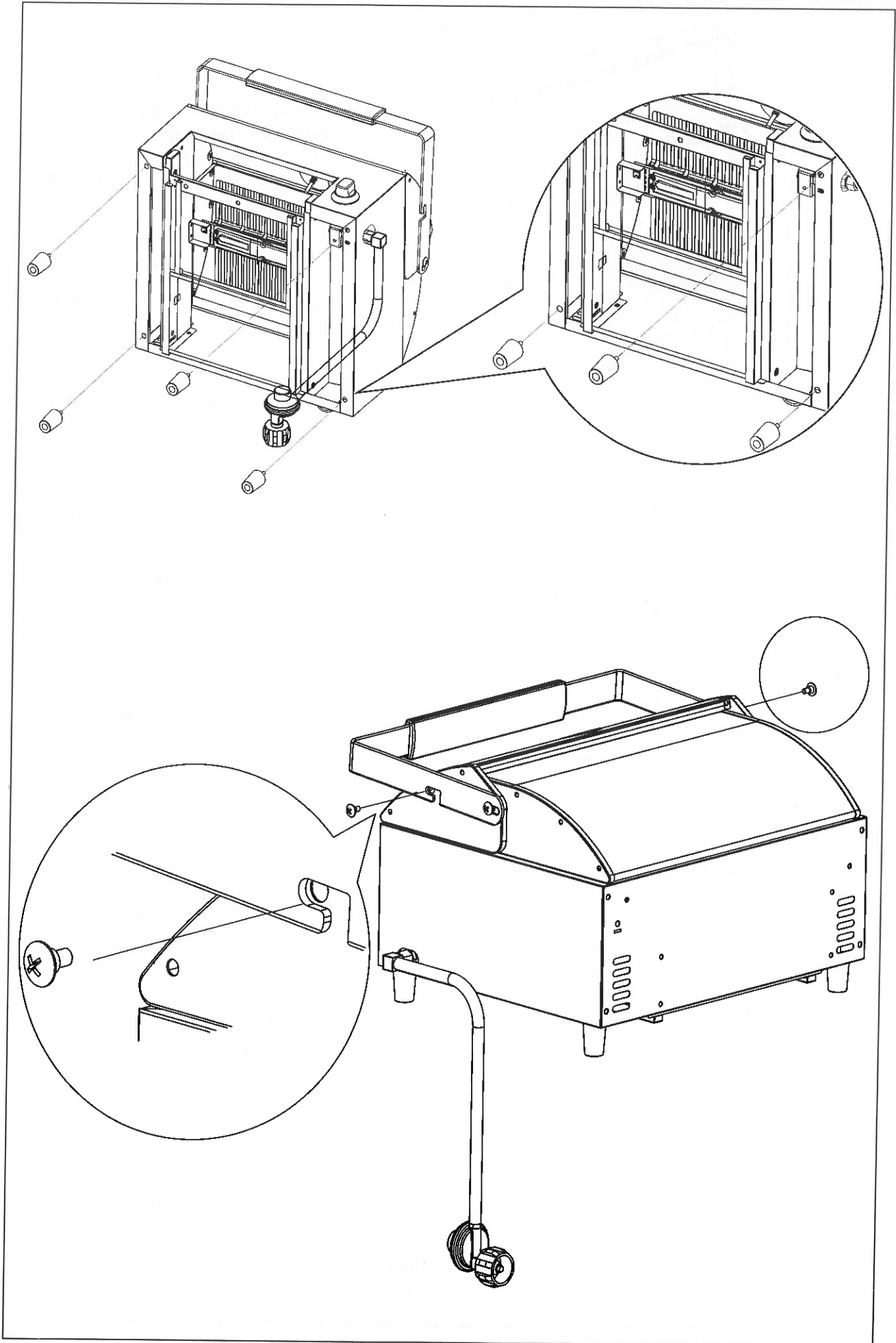


INSTALLATION AND ASSEMBLY

Installation Codes

The 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.

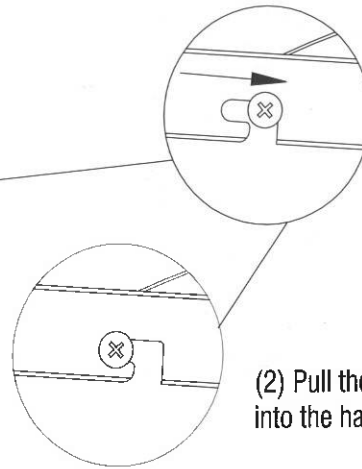
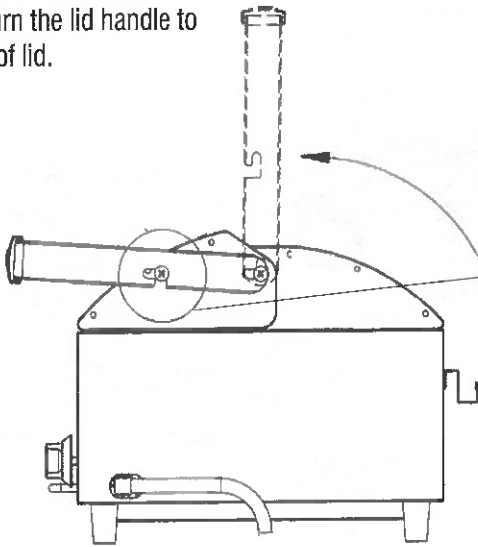
ASSEMBLY



ASSEMBLY

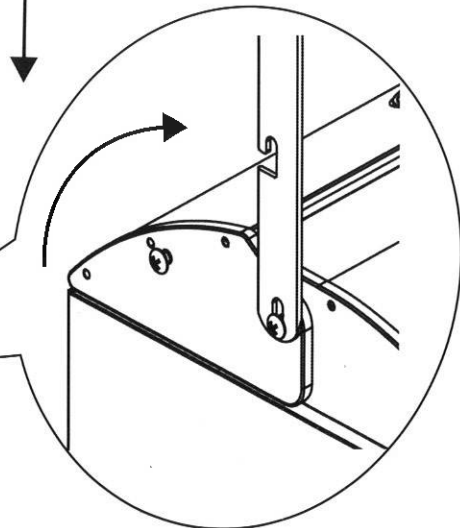
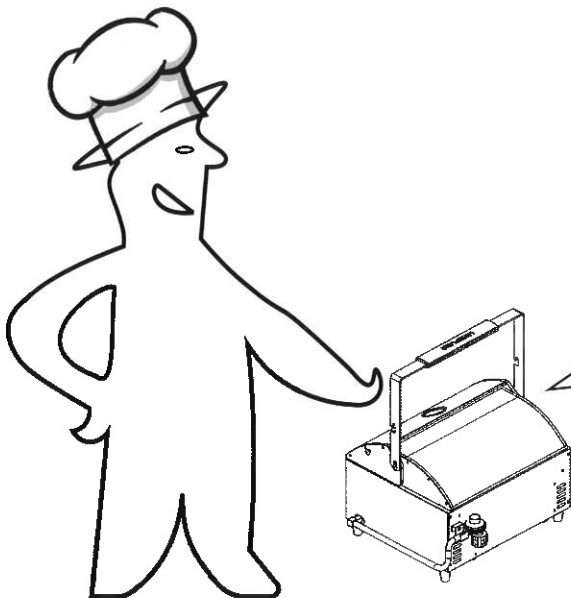
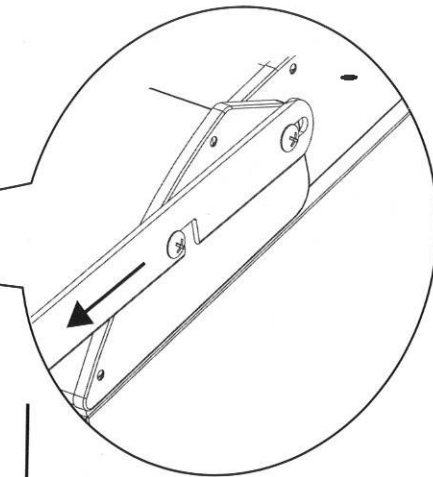
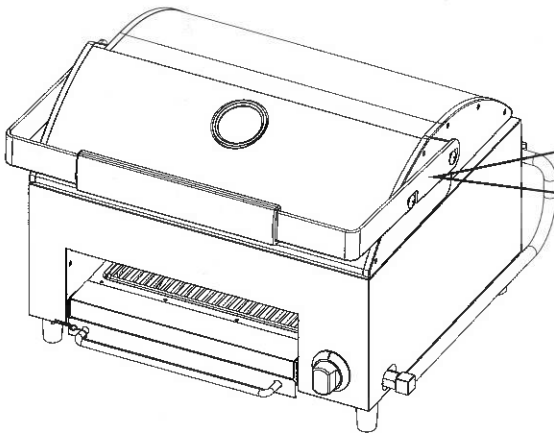
Table top use

(1) Turn the lid handle to front of lid.



(2) Pull the slot of the handle into the handle screws.

Hand Carry



Question:

Can I convert my grill from one fuel type to another in other words from LPG to NG?

Answer:

No, your gas grill is manufactured according to exact specifications and is certified for Liquid Propane(LP) gas use only. For your safety, conversion kits are not available, nor will we sell or otherwise provide parts or information to be used to convert your grill. Any attempt to convert your grill is dangerous and will void your warranty.

Question:

Are the serial and model numbers of my grill listed somewhere for reference?

Answer:

The serial and model numbers are listed on a data label tag with regulator hose.

Question:

My grill will not light properly.

Answer:

Turn gas off at source and turn the control knob off. Wait at least 5 minutes for the gas to clear, then retry. If your grill still fails to light, turn the Burner Control Knob and gas source off and conduct a leak test of all gas connections and gas sources as explained in the Use and Care section of this manual. If no leaks are detected, wait 5 minutes for any gas to clear and repeat the lighting procedure.

Question:

If my ignitor is not working how can I light my grill manually?

Answer:

You can manually light your grill by paper match. Insert a paper match into the lighting stick(sold separately) and light it. Turn the burner control knob to the HIGH setting to release gas. The burner should light immediately.

Question:

Where do I use my gas grill for safer operation and better performance?

Answer:

- Strong winds and low temperatures can affect the heating and performance of your gas grill so factor in these elements when positioning your gas grill outdoors for cooking.
- In windy conditions, always position the front of the gas grill to face oncoming wind to reduce heat and smoke blowing in your face, and to prevent potential hazards to yourself and the gas grill.
- Use your gas grill at least 3 feet away from any wall or surface.
- Use your gas grill at least 3 feet away from combustible objects that can melt or catch fire (ex: vinyl or wood siding, fences and overhangs) or sources of ignition including pilot lights on water heaters and live electrical appliances.
- Never use this gas appliance on a balcony, deck, or patio above the ground floor of your home.
- Never use your gas grill in a garage, porch, shed, breezeway or any other enclosed area.

Question:

What causes grill parts to rust and what effect does it have on my gas grill?

Answer:

Rusting is a natural oxidation process and will not affect the short term performance of your gas grill.

To slow the rusting process on the cooking grid, we recommend greasing the tray before and after each cookout. Use a brush to apply a thin layer of cooking oil or vegetable shortening onto the grid. We do not suggest spray type oils unless they are specified for high-temperature cooking. If your cooking racks are porcelain coated, be sure to coat the entire cooking surface including edges and any areas with chipped porcelain.

Routine care and maintenance is required to preserve the appearance and corrosion resistance of stainless steel. The fact is stainless steel can corrode, rust and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your gas grill if you use steel wool or stiff wire brushes to clean the gas grill instead of non-abrasive cloth, sponge or nylon cleaning tools. In coastal areas rust pits can develop on stainless steel surfaces that cannot be fully removed. Bleach and other chlorine based solutions used for household and pool cleaning can also cause corrosion to stainless steel.

Weathering, extreme heat, smoke from cooking and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the gas grill. To help maintain the finish of stainless steel follow these cleaning procedures for best results:

After every use (after your gas grill has cooled down), wipe stainless steel surfaces with a soft, soapy cloth or sponge then rinse with water. Be sure to remove all food particles, sauces or marinades from stainless steel because these can be highly acidic and damaging to stainless surfaces.

Question:

How to prevent the pizza from sticking to the pizza stone?

Answer:

Adding flour or corn-meal can keep your pizza from sticking on the hot pizza stone. Before inserting the pizza into the oven, sprinkle flour or corn-meal under the pizza crust and across the pizza stone surface. Once the pizza is cooked, the flour and corn-meal can help the pizza slide off the pizza stone.

Question:

Can I clean the pizza stone with soap?

Answer:

No, because the pores of the ceramic pizza stone will absorb the soap and it will make food taste soapy. The best cleaning method is to wash the pizza stone with warm water and scrub off and burnt food with a spatula. Wipe off any pieces of loosened food remnants with damp cloth and let the pizza stone dry completely.

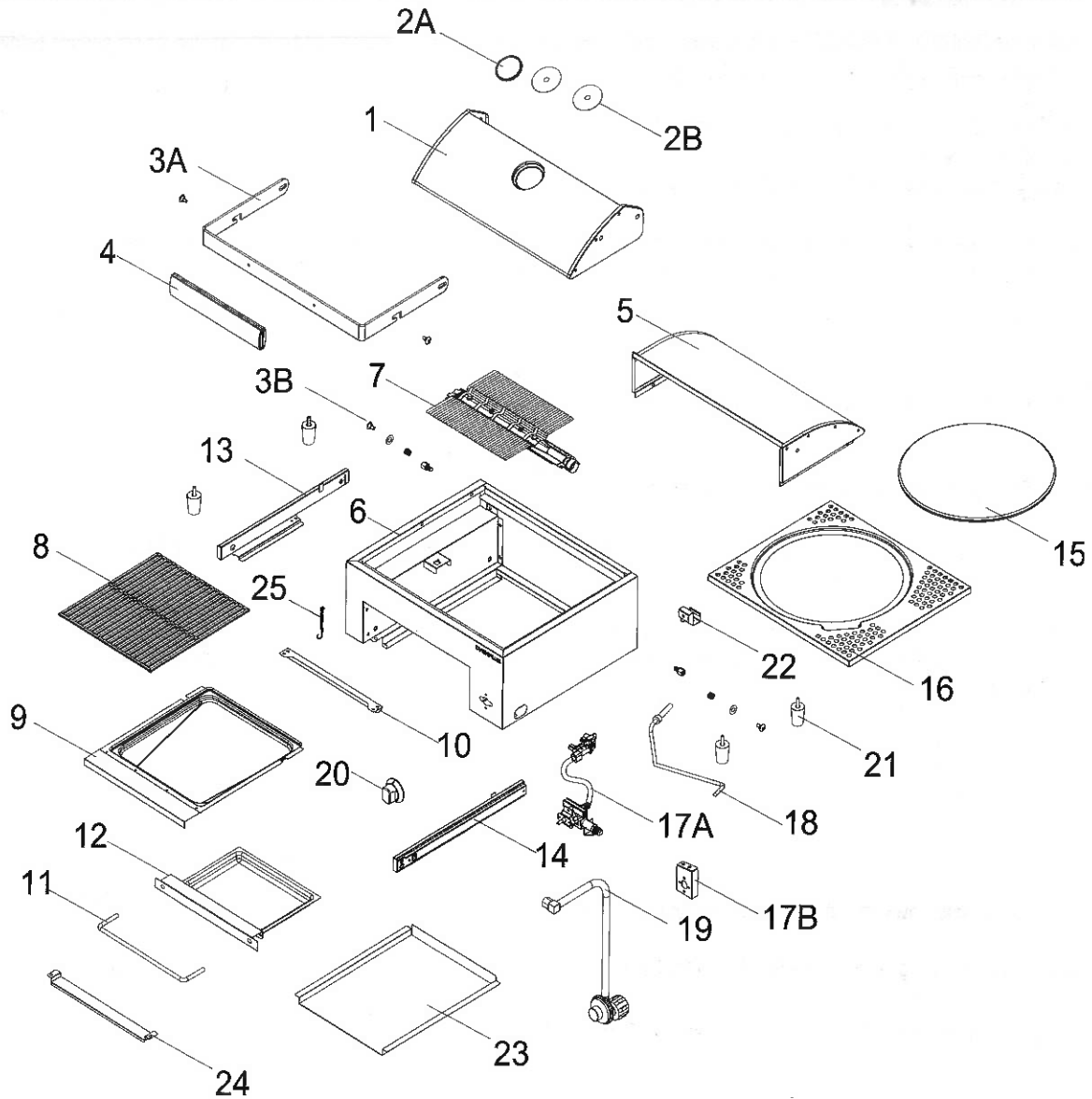
Question:

Does discoloring of the pizza stone affect its performance?

Answer:

No, some discoloring of the ceramic pizza stone is normal and will not affect performance.

DIAGRAMS



PART LISTS

DESCRIPTION	PART NUMBER	QTY
1 Lid Assembly	P0015318E4	1
2A Temperature Gauge	P00601601C	1
2B Temperature Gauge Tray Set	P033230024	1
3A Lid Handle	P00212010R	1
3B Lid Handle Hinge	P055320054	2
4 Lid Handle Cover	P00217003A	1
5 Lid Back Panel	P0015319E4	1
6 Grill Body	P0073606R4	1
7 Burner	P02003061A	1
8 Cooking Grid	P01615069H	1
9 Grease Tray	P0271795D4	1
10 Slide Connecting Bracket	P0290453EI	1
11 Slide Handle	P0272020AH	1
12 Grease Receptacle	P0270141D4	1
13 Slide Set, Left	P055161504	1

DESCRIPTION	PART NUMBER	QTY
14 Slide Set, Right	P055161514	1
15 Pizza Stone	P05817002A	1
16 Pizza Stone Tray	P01318006A	1
17A Gas Valve and Manifold	Y0060889	1
17B Gas Valve Bracket	P033100044	1
18 Electrode with Wire	P02614073L	1
19 Regulator with Hose	P03647003A	1
20 Control Knob	P03401531B	1
21 Grill Leg	P05391024P	4
22 Regulator Hose Hook	P055141384	1
23 Grill Bottom Panel	P06923009M	1
24 Slide Bracket	P033190064	1
25 Slide Rail Lock Chain	P05522003A	1

Lovinflame Limited Warranty

Lovinflame will warrant to the ORIGINAL PURCHASER of this product that it will be free of defects in material and workmanship for set periods below from the date of purchase when used under normal outdoor use and correct assembly:

- Stainless Steel Parts – 2 years limited warranty no rust through
- Burner – 2 years limited warranty
- Pizza stone - any damage caused by misuse of users will not be covered by the warranty hereof.

Lovinflame will require reasonable proof of your date of purchase. Therefore, you should send in the owner registration card or register online at <https://ovenplus.co/register-product>. Save your receipt in case it is required as proof of purchase.

This Limited Warranty is limited to replacement of parts at Lovinflame's option that proved to be defective under normal use and service.

Lovinflame may require the return of defective parts for examination before issuing replacement parts. If you are required to return defective parts, shipping charges must be prepaid. No returns will be accepted without prior authorization from Lovinflame.

Upon examination and to Lovinflame's satisfaction, if the original part is proven defective, Lovinflame may approve your claim and elect to replace such parts without charge. You will be charged for shipping and handling of the replacement parts.

This Warranty does not cover any failures or operating difficulties due to accident, abuse, misuse, alteration, misapplication, vandalism, improper installation, maintenance, operation or service, as set out in the Operator's Manual.

This Warranty does not cover cosmetic wear and tear such as scratches, dents, corrosion or discoloration caused by weather, heat, chemicals, paint loss, or surface rust. Deterioration or damage due to severe weather conditions such as hail, hurricanes, earthquakes, tsunami, tornadoes, Act of God or terrorism is not covered by this Limited Warranty.

To Obtain Warranty:
Call 1-800-761-5456
Monday-Friday 8:00AM-4:30PM CST

Warranty Restrictions:

This Warranty is non-transferable and is void if the product is used for commercial or rental purposes.

This Warranty applies only when the product is used in the United States or Canada.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Email : service@ovenplus.com

Scan here for product registration

<https://ovenplus.co/register-product>



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