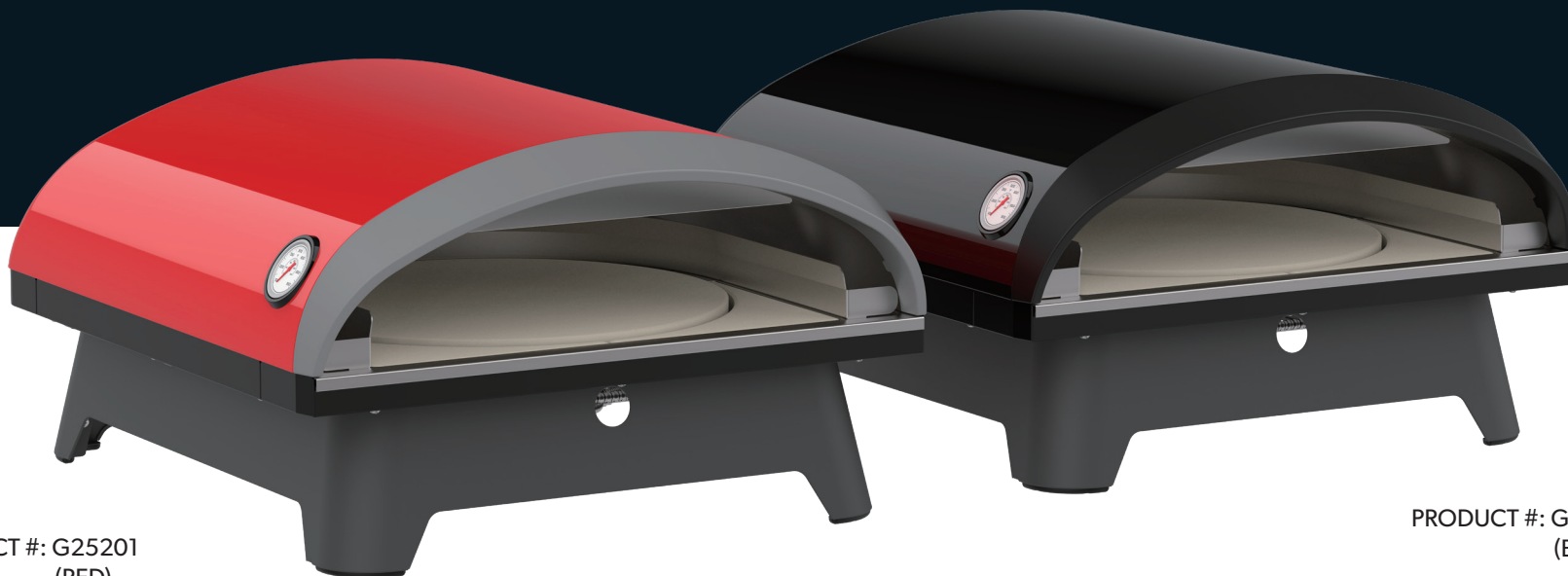




16" Rotating Gas Pizza Oven

Start Guide & Safety Instructions

1 YEAR LIMITED WARRANTY



PRODUCT #: G25201
(RED)

PRODUCT #: G25202
(BLACK)



DO NOT RETURN PRODUCT TO THE STORE

Technicians are available to assist with your product needs. For assembly assistance, technical questions, missing parts or general help, please contact us toll-free

1-833-454-0864

Mon-Fri 9 AM - 7 PM EST, CLOSED Saturday and Sunday



Quick Start Video
Scan this QR code.



Master No. 211648

READ AND SAVE MANUAL FOR FUTURE REFERENCE.
ASSEMBLE YOUR OVEN IMMEDIATELY.

Missing or damaged parts claims must be submitted within 30 days of purchase date.

VERSION: 08.02.2024-AZ



Lighting instructions

1. Turn on the oven light switch.
2. The oven light will turn on.
3. The oven light will turn on.
4. The oven light will turn on.
5. The oven light will turn on.
6. The oven light will turn on.

WARNINGS & SAFETY INSTRUCTIONS

DANGER

If you smell gas

1. Shut off the gas supply to the pizza oven.
2. Extinguish any open flame.
3. If odor continues, keep away from the pizza oven and immediately call your gas supplier or your fire department.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

DANGER

 If these instructions are ignored, there is a possibility of a hazardous fire or explosion which could result in physical injury, property damage or death.

 It is your responsibility to assemble, operate and maintain your pizza oven properly.

 Do not store an LP cylinder under or near this pizza oven.

 Never operate this appliance unattended.

 Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.

 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.

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.

IMPORTANT

CALIFORNIA PROPOSITION 65 WARNING

 **WARNING:** This product can expose you to chemicals including lead and lead compounds, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www. P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

- Please read the Start Guide & Safety Instructions carefully.
- The gas pizza oven will get hot. Do not touch the outer shell while in use.
- This gas pizza oven is for outdoor use only.
- Ensure children and pets are kept at a safe distance and supervised at all times around the gas pizza oven.

WARNINGS & SAFETY INSTRUCTIONS



**THIS GAS PIZZA OVEN IS
FOR OUTDOOR USE ONLY.**



⚠ This instruction manual contains important information necessary for the proper assembly and safe use of the pizza oven.

⚠ Read and follow all warnings and instructions before assembling and using the pizza oven.

⚠ Follow all the warnings and instructions when using the appliance.

⚠ Keep this manual for future reference.

⚠ This pizza oven should NOT be used in a building, garage or any other enclosed area.

⚠ The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this pizza oven.

⚠ DO NOT leave the pizza oven unattended. Keep children and pets away from the pizza oven at all times.

⚠ DO NOT use the pizza oven in high wind.

⚠ This pizza oven must be used with liquid propane gas only. The conversion or attempted use of natural gas in a liquid propane grill is dangerous and will void your warranty.

⚠ DO NOT attempt to attach this pizza oven to the self-contained propane system of a camper, trailer, motor home or house.

⚠ This appliance is not intended for and should never be used as a heater.

⚠ DO NOT use gasoline, kerosene or alcohol for lighting. The LP gas cylinder must be constructed and marked in accordance with the specifications for propane gas cylinder of the U.S. Department of Transportation (DOT).

⚠ DO NOT move pizza oven when in use.

⚠ DO NOT use the pizza oven unless a leak test is performed on all connections.

⚠ DO NOT alter the pizza oven in any manner.

⚠ DO NOT operate the pizza oven if there is gas leak present.

⚠ The use and installation of this product must conform to local codes. In the absence of local codes, use the **National Fuel Gas Code: ANSI Z223.1/NFPA54, Storage and Handling of Liquefied Petroleum Gases, ANSI.NFPA 58 or Natural Gas and Propane Installation Code, CSA C149.1; Propane Storage and Handling, CSA B149.2.**

⚠ This pizza oven is not intended to be installed in or on a boat or recreational vehicle.

⚠ Locate the pizza oven away from any combustible or non-combustible materials or construction by at least 24 inches (61cm) from the back and sides.

⚠ When cooking, have a type BC or ABC fire extinguisher readily available. In the event of a fire do not attempt to extinguish with water. Immediately call the fire department.

⚠ This pizza oven shall not be used under overhead unprotected combustible construction.

⚠ Keep the fuel supply hose away from any heated surfaces.

⚠ This appliance is not intended for commercial use.

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CARBON MONOXIDE

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

It is difficult to know if your device is producing Carbon Monoxide, as it is an odorless and colorless gas. However, exposure to it can cause the following symptoms:

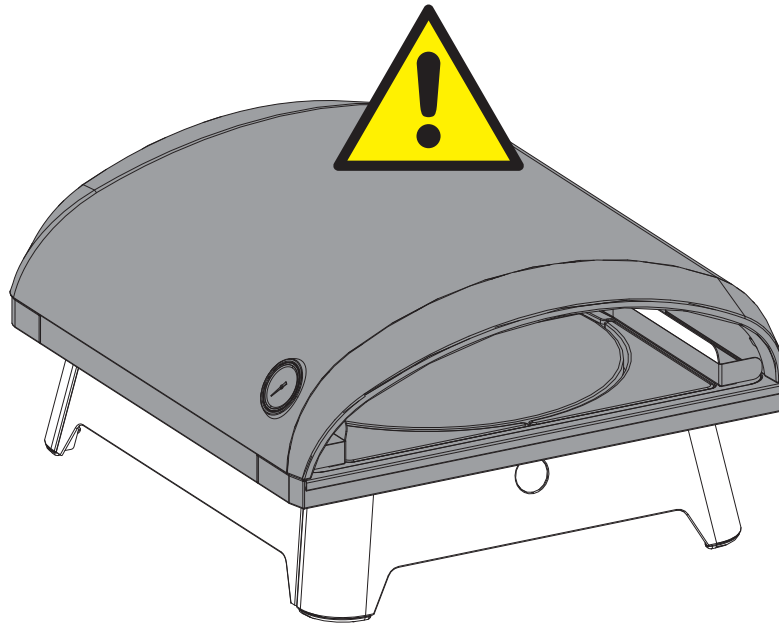
- Tightness across the forehead
- Headache
- Weakness
- Dizziness
- Nausea
- Vomiting
- Coma, intermittent convulsions
- Depressed heart action, slowed respiration

 If the exposure has been severe it **may cause death.**

WARNING - HOT SURFACE



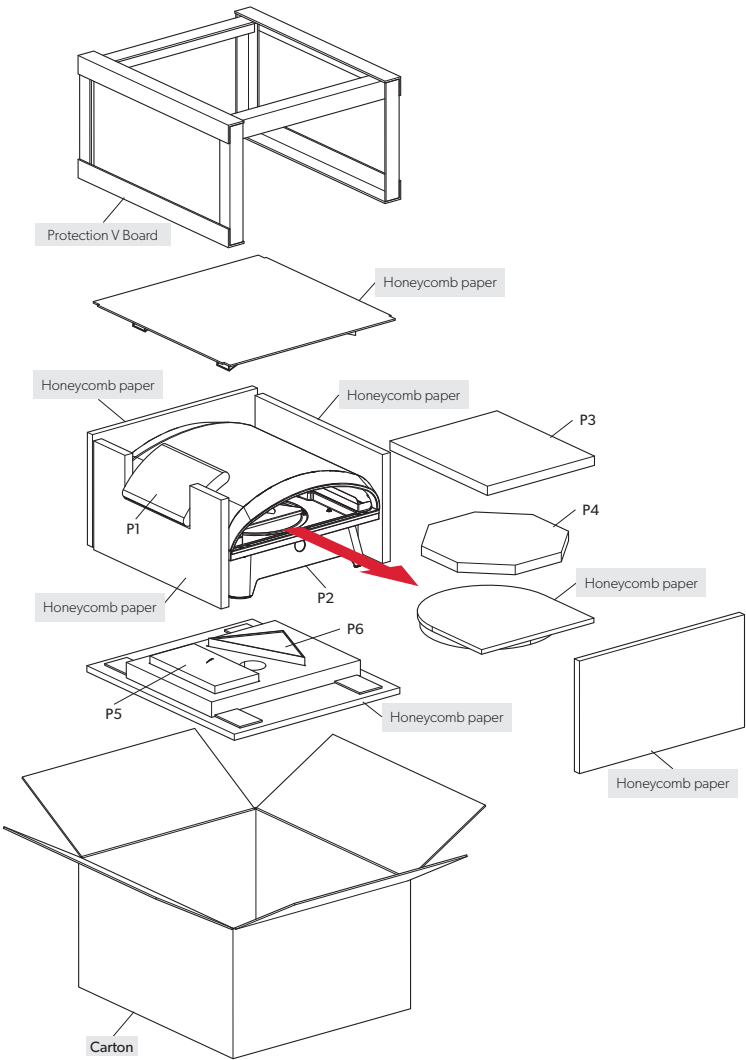
WARNING : HOT SURFACE



CAUTION

- EXTREMELY HOT SURFACE, DO NOT TOUCH WHEN PIZZA OVEN IS IN USE.
- SHADED AREAS BECOME EXTREMELY HOT WHEN IN USE.
- ALWAYS WEAR PROTECTIVE HEAT RESISTANT GLOVES TO AVOID BURNS.

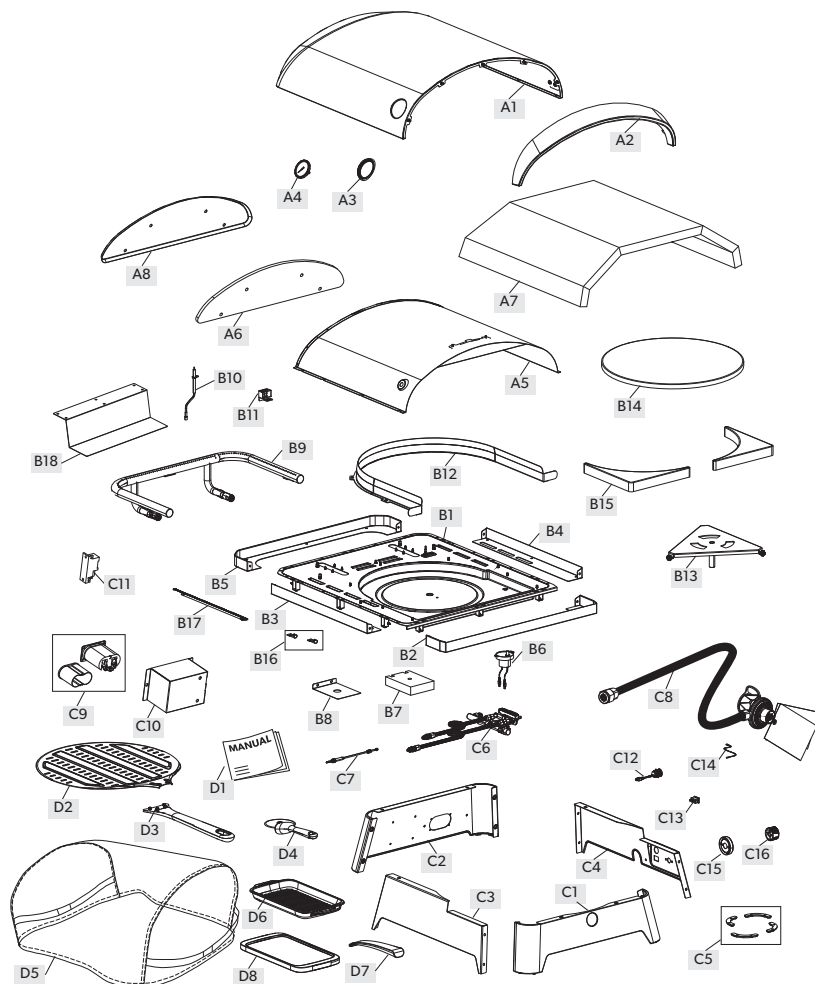
PACKAGE CONTENTS



COMPONENT	DESCRIPTION	QTY
P1	Cover	1
P2	Oven Assembly	1
P3	Pizza Peel Head	1
	Pizza Peel Handle	1
P4	Pizza Stone	1
P5	Griddle	1
	Griddle Handle	1
	Griddle Trivet	1
	Rolling Cutter	1
	Battery	2
P6	Pizza Stone Corner	2

EXPLODED DIAGRAM & PARTS LIST

EXPLODED DIAGRAM



PARTS LISTS

G25201-RED

ITEM NO.	QTY.	DESCRIPTION	PART NO.
A1	1	Top Panel	G252-0001-C1
A2	1	Aluminum Front Cap	G252-0002-C1
C2	1	Base, Back	G252-0023-C1

ITEM NO.	QTY.	DESCRIPTION	PART NO.
A3	1	Temperature Gauge Bezel	G252-0003-C1
A4	1	Temperature Gauge	G252-0004-C1
A5	1	Inner Wall	G252-1100-C1
A6	1	Insulation A	G252-0006-C1
A7	1	Insulation B	G252-0007-C1
A8	1	Rear Baffle Plate	G252-0005-C1

B1	1	Bottom Shelf	G252-0200-C1
B2	1	Front Panel Bottom Shelf	G252-0015-C1
B3	1	Left Panel Bottom Shelf	G252-0016-C1
B4	1	Right Panel Bottom Shelf	G252-0017-C1
B5	1	Back Panel Bottom Shelf	G252-0018-C1
B6	1	Motor	G252-0011-C1
B7	1	Insulation Motor	G252-0012-C1
B8	1	Heat Shield Motor	G252-0013-C1
B9	1	Main Burner Assembly	G252-1300-C1
B10	1	Electrode Set	G150-0014-C1
B11	1	Collector Box	G252-0021-C1
B12	1	Burner Heat Shield	G252-0300-C1
B13	1	Rotator	G252-1700-C1
B14	1	Pizza Stone	G252-0037-C1
B15	2	Pizza Stone Corner	G252-0038-C1
B16	2	Match Holder Clip	G608-0041-C2
B17	1	Match Holder	G252-0019-C1
B18	1	Burner Shield	G252-0020-C1
C1	1	Base, Front	G252-0022-C1
C3	1	Base, Left	G252-0024-C1

G25202-BLACK

ITEM NO.	QTY.	DESCRIPTION	PART NO.
A1	1	Top Panel	G252-0053-C1
A2	1	Aluminum Front Cap	G252-0054-C1
C2	1	Base, Back	G252-0023-C2

ITEM NO.	QTY.	DESCRIPTION	PART NO.
C4	1	Base, Right	G252-0025-C1
C5	4	Rubber Bumper Legs	G252-0033-C1
C6	1	Main Burner Valve	G252-0026-C1
C7	1	Thermocouple	G252-0027-C1
C8	1	Regulator	G150-0007-C1
C9	1	Battery Box	G252-1600-C1
C10	1	Battery Box Shield	G252-0032-C1
C11	1	Electronic Ignition Module	G252-0029-C1
C12	1	Ignite Switch	G252-0044-C1
C13	1	Motor Switch	G252-0043-C1
C14	1	Ground Wire	G602-0024-C1
C15	1	Knob Bezel	G150-0008-C2
C16	1	Control Knob	G150-0009-C1

D1	1	Assembly and User Manual	G252-020801-C1
D2	1	Pizza Peel Head	G252-0035-C1
D3	1	Pizza Peel Handle	G150-0026-C1
D4	1	Rolling Cutter	G150-0024-C1
D5	1	Cover	G252-0039-C1
D6	1	Griddle	G252-0040-C1
D7	1	Griddle Handle	G252-0041-C1
D8	1	Griddle Trivet	G252-0042-C1

SETUP

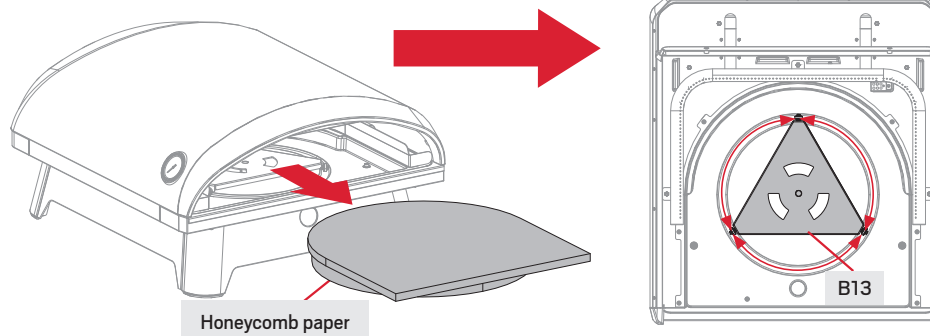
⚠ READ ALL WARNINGS AND SAFETY INSTRUCTIONS OUTLINED IN THIS MANUAL BEFORE GETTING STARTED.

STEP 1

Position the Member's Mark Gas Pizza Oven on a level, stable, non-combustible surface (ie. steel, stone, concrete).

Remove the honeycomb paper from the pizza oven and ensure the rotator (B13) is inserted.

⚠ Ensure the control knob is set to 'O' / OFF.



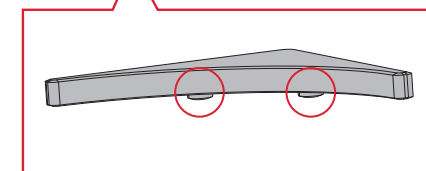
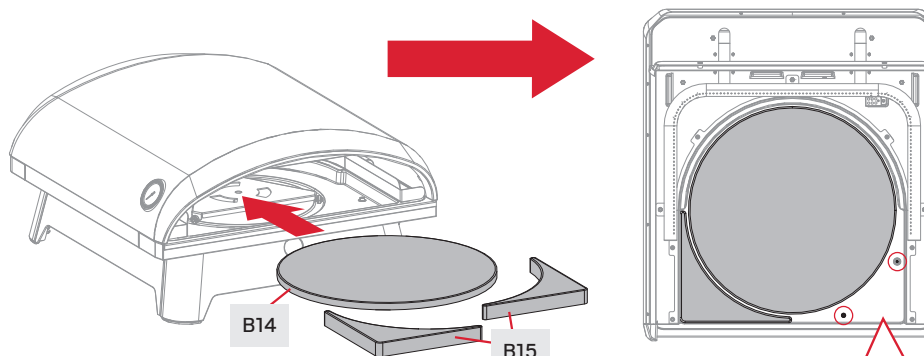
STEP 2

Place the pizza stone (B14) into the pizza oven on top of the rotator (B13).

Position the 2 pieces of pizza stone corners (B15) in front of the pizza stone (B14).

ATTENTION: The feet on the bottom of the corner pizza stone will align with indents in the oven floor.

⚠ CAUTION: Handle pizza stone with care.

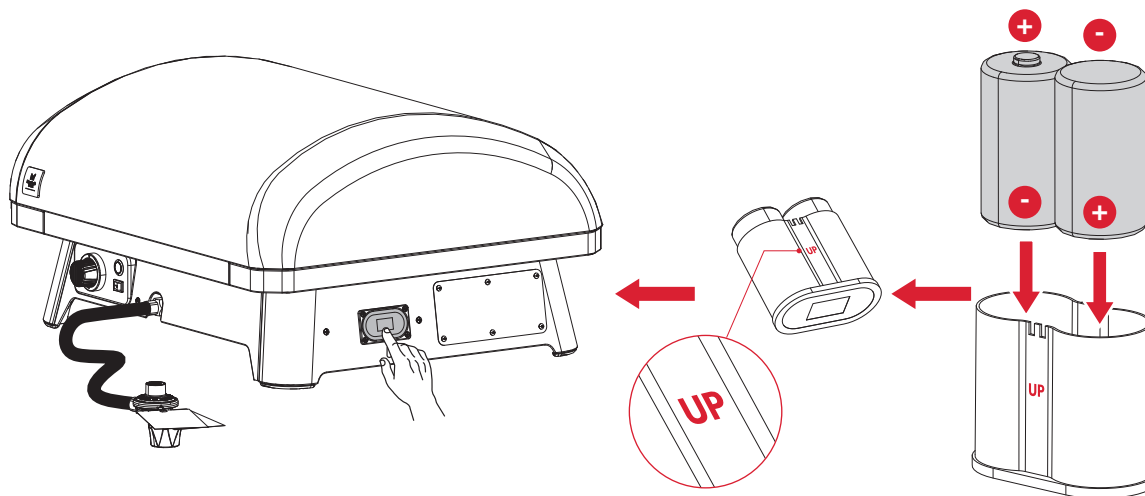


STEP 3

ADDING/REPLACING THE MOTOR AND ELECTRONIC IGNITION BATTERIES

1. Locate the battery box (C9) on the back of the pizza oven base.
2. Press to remove the battery box (C9).
3. Insert two "D" batteries, as shown.
4. Insert the inner battery box into the outer battery box and press to lock.
ATTENTION: Insert inner battery box with correct side facing "UP".

⚠ These batteries will power both the motor and the oven's electronic ignition.
⚠ Do not mix old and new batteries.
⚠ Do not mix alkaline, standard (carbon-zinc) , or rechargeable (ni-cad, ni-mh, etc.) batteries.

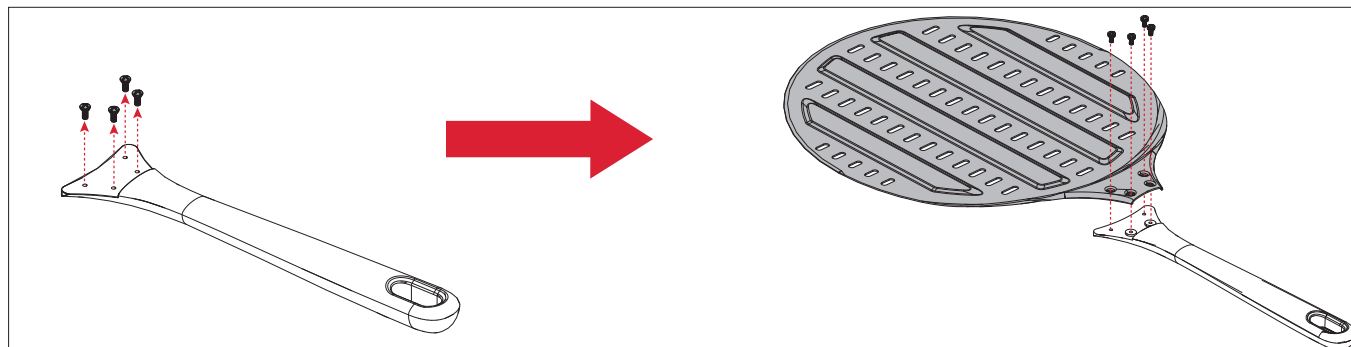


STEP 4

ASSEMBLE THE PIZZA PEEL



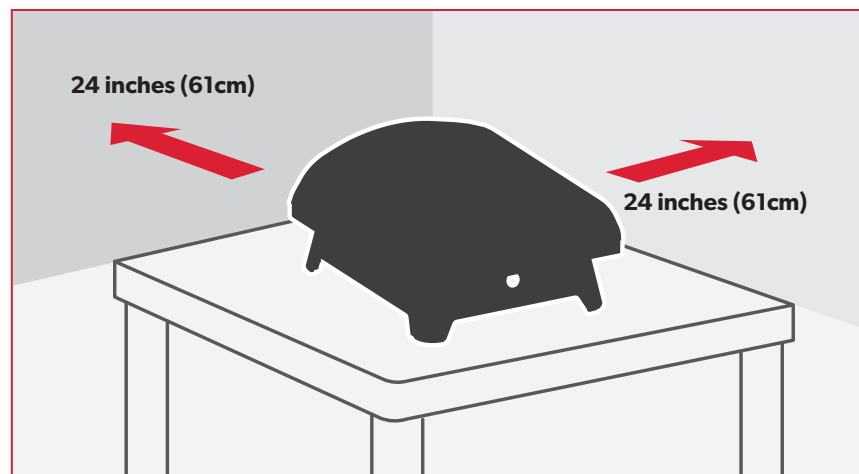
Screwdriver is required



POSITIONING THE PIZZA OVEN

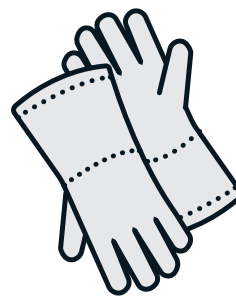
⚠ NOTE: The use and installation of this product must conform to local codes. In the absence of local codes, use the National Fuel Gas Code: ANSI Z223.1/NFPA54, Storage and Handling of Liquefied Petroleum Gases, ANSI.NFPA 58 or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.

1. **NEVER** use this pizza oven inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle, to prevent possible fire and to prevent the possibility of **carbon monoxide poisoning or asphyxiation**.
2. **DO NOT** use this pizza oven under an overhead combustible surface or covered area (e.g., awning, umbrella, porches or gazebo).
3. **ALWAYS** place the pizza oven away from any combustible and non-combustible material or construction by at least **24 inches (61cm)** from back and **24 inches (61cm)** from side.
4. **NEVER** store or use gasoline or other flammable or volatile substances in the vicinity of this pizza oven or in the vicinity of any other heat-generating appliance, because of the danger of starting a fire.
5. **DO NOT** obstruct the flow of combustion and ventilation.

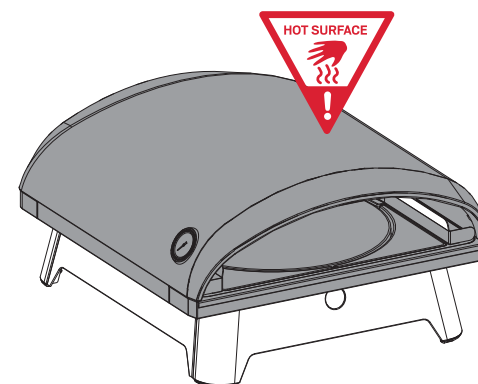


⚠ CAUTION: DO NOT touch any hot pizza oven parts.

⚠ ATTENTION: Use protective gloves to handle any parts that might become hot during use.



Protective Gloves



LP GAS CYLINDER

LP GAS CYLINDER - ⚠ WARNINGS

⚠ LP gas supply cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the Canadian Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA-B339; or LP gas Cylinders of the U.S. Department of Transportation (D.O.T), as applicable.

⚠ Always keep the 20 lbs propane tank in a upright position.

⚠ Maintain a safe distance from the LP cylinder and the gas hose when in use, to prevent tripping or tipping over the LP cylinder and Pizza Oven.

⚠ If the pizza oven is not in use, the LP cylinder must be closed.

⚠ Propane cylinder must not exceed 20 lb (9.1 kg) capacity, approximately 18¼ inches (46.35 cm) high and 12¼ inches (31.1 cm) in diameter. The LPG capacity is approximately 47 lb 10 oz (21.6 kg) water capacity or as stated by the manufacturer.

⚠ Shut-off valve with a correct cylinder valve output as specified in current standards ANSI Z21.89-2017 • CSA 1.18-2017 Outdoor Cooking Gas Appliances.

⚠ Type-1 mating (CGA 810) compatible with this pizza oven. The type 1 valve is easily recognized by the large ACME external threads

on the outside of the valve.

⚠ Safety relief valve with direct connection to the vapor space of the cylinder.

⚠ UL listed Overfill Protection Device (OPD). This OPD safety feature is identified by a unique triangular handwheel. Use only LP cylinders equipped with this type of valve.

⚠ A device for vapor withdrawal.

⚠ A collar to protect the LP cylinder shut-off valve.

⚠ A ring on the bottom of the LP cylinder to secure it to the support assembly.

⚠ Equipped with a dust cap for the cylinder valve outlet, which must be used whenever the cylinder is not in use.

⚠ Cylinders must have a D.O.T. certification (A) and a testing date (B) that is within five years of current use.

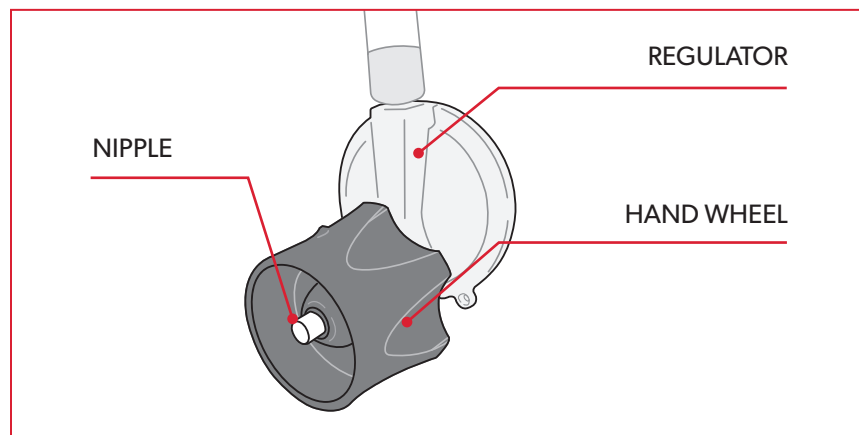
⚠ Do not store a spare LP gas cylinder near or under this appliance.

⚠ Never fill the cylinder beyond 80% full and if these warning instructions are not followed exactly, a fire causing death or serious injury may occur.

QCC1 GAS REGULATOR

PRESSURE REGULATOR

This pizza oven is designed to operate on LP gas at a pressure of 2.74 kPa (11" water column). A regulator preset to this pressure is supplied with your pizza oven. Replacement regulators must be as specified by Member's Mark (UL-listed Type 1 (CGA 810) cylinder connection device as described in the latest edition of ANSI Z21.81).



SAFETY FEATURES

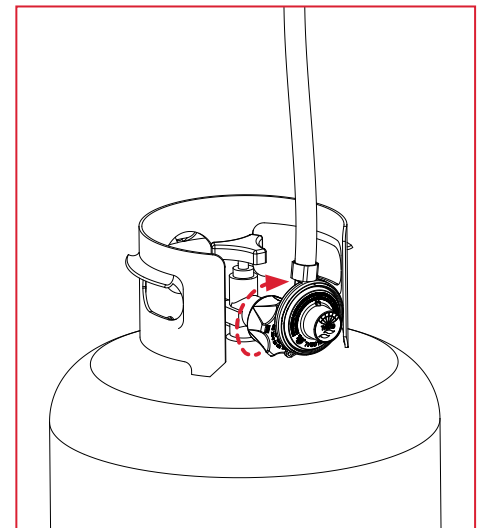
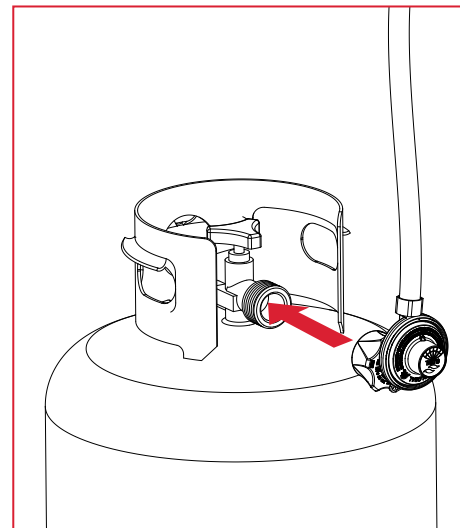
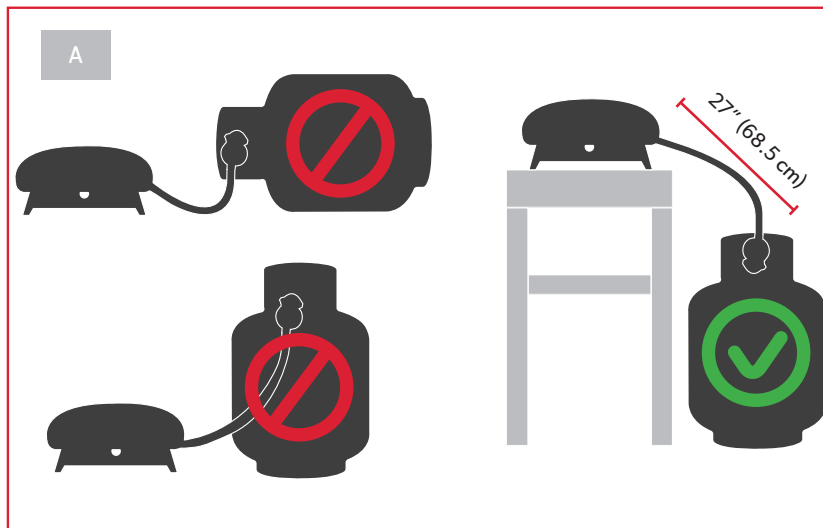
The LP gas cylinder equipped with the new QCC-1 Quick Closing Coupling system, which includes the following safety features required by the Canadian Standards Steering Committee and the American National Standards Institute ANSI):

- Gas will not flow until a positive connection has been made.
- A thermal element built into the regulator will shut the flow of gas between 240° to 300°F (115° to 149°C).
- When activated, a Flow Limiting Device will restrict the flow of gas to 10 cubic feet per hour. See Regulator Flow Limiting Reset Device Activated (page 15).

QCC1 GAS REGULATOR

CONNECTING THE LP GAS CYLINDER

1. Position the pizza oven on an elevated, stable surface with the LP gas cylinder positioned beside it, on the ground as shown (see image A).
2. The burner control knob must be 'O' / OFF.
3. The LP gas cylinder must be CLOSED.
4. Connect the pizza oven hose and regulator to the LP gas cylinder.



REGULATOR FLOW LIMITING RESET

PRESSURE REGULATOR

If you are experiencing any of the following performance issues with your Member's Mark Gas Pizza Oven:

- Burners not getting hot enough.
- Low or incomplete burner flames.
- Low gas pressure.
- Burners not staying lit.

FOLLOW THESE REGULATOR RESET INSTRUCTIONS:

1. Ensure the control knob is 'O'/OFF.
2. Ensure the LP gas cylinder valve is "CLOSED".
3. Disconnect the regulator from the 20 lb LP cylinder.
4. Push in and turn the control knob counterclockwise to the "MAX" position. Let stand for 1-2 minutes, allowing all excess gas in the valve to dissipate.
5. Push in and turn the control knob clockwise, back to the 'O'/OFF position.
6. Reconnect the regulator to the LP gas cylinder, as shown on page 14. Be careful not to cross thread the connection. Hand-tighten only.
7. Check all connections. Perform a leak test. See Page 16.
8. SLOWLY 'open' the LP gas cylinder and wait 5 seconds for the pressure to stabilize.
9. Push in and slowly turn the control knob counterclockwise to 'MAX' position, holding the knob down for at least 5 seconds, while the ignition button is pressed.

 NOTE: IF IGNITION FAILS, TURN THE CONTROL KNOB BACK TO "O"/OFF AND REPEAT STEP 9, OR FOLLOW THE MATCH LIGHTING INSTRUCTIONS ON PAGE 17.



Scan this QR code.



Avoid activating the flow limiting feature by following the proper lighting and shut down procedures and leak testing the system regularly.

LEAK TEST

LEAK TEST - BEFORE YOU BEGIN

Before each use, clean and inspect the hose and check all the gas connections. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to the appliance being put into operation.

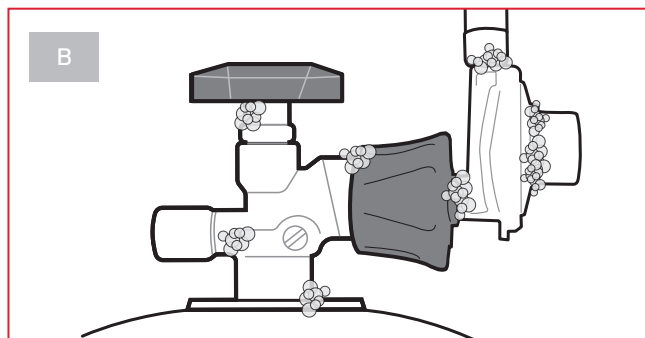
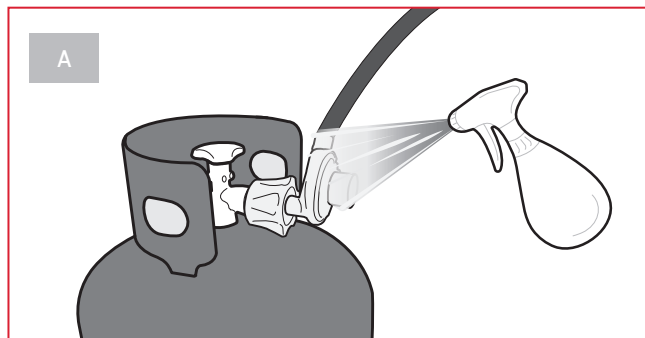
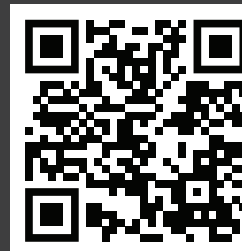
LEAK TEST PROCEDURE:

1. Make a solution of one part liquid detergent and one part water. You will need a spray bottle and a brush or rag to apply the solution to the fittings.
2. The pizza oven control knob must be set to 'O' / OFF.
3. Ensure that the regulator is connected to the LP gas cylinder. Hand tighten only.
4. Spray the gas valve, hose and regulator and the top of the LP gas cylinder to check for leaks (see image A).
5. Slowly open the LP gas cylinder counterclockwise. If bubbles are visible (see image B), immediately turn the gas supply OFF, tighten fittings and test again.
6. If no bubbles appear, proceed with lighting instructions.

⚠ WARNING: If the smell of gas is detected at any time, immediately set the control knob to OFF/"O" and close the LP gas cylinder and perform a leak test. **⚠**



Scan this QR code.



LIGHTING INSTRUCTIONS

BEFORE LIGHTING

⚠ WARNING: Do not look directly into the front of the oven while lighting, **as flames may escape from the oven opening.**

1. The burner control knob must be in the 'O'/OFF position (see image A).
2. The LP gas cylinder must be 'closed.'

LIGHTING

3. SLOWLY open LP gas cylinder and **wait 30 seconds** for pressure to stabilize.
4. Push in and slowly turn the control knob counterclockwise to 'MAX' position, holding the knob down for at least 5 seconds, while the ignition button is pressed.
5. If the burner does not ignite, turn the control knob to the 'O'/OFF position, before repeating step 4. If the burner will not light after several attempts, follow the Match Lighting Instructions.

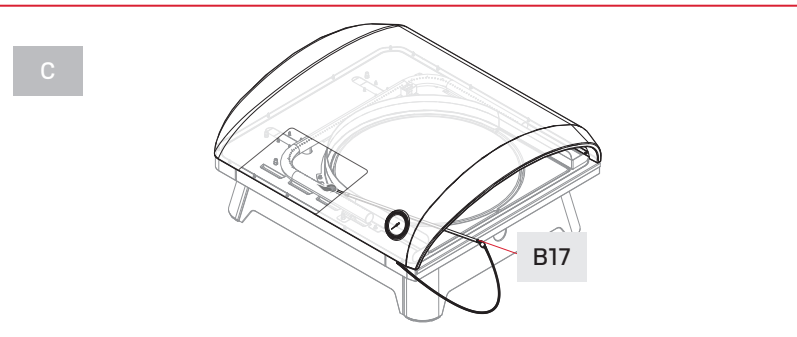
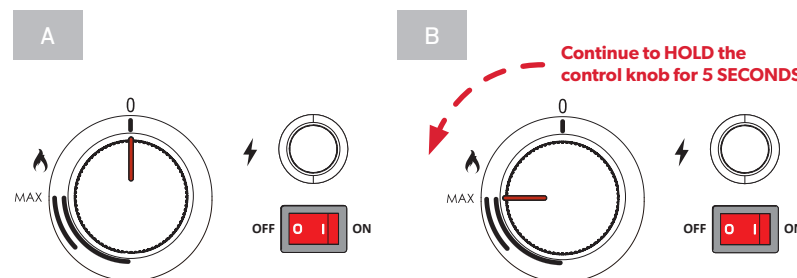
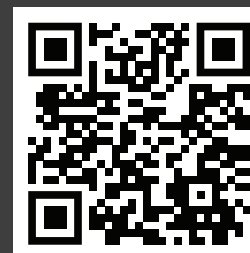
MATCH LIGHTING

1. The burner control knob must be in the 'O'/OFF position, and the LP gas cylinder open.
2. Locate the match lighting tool. Position a lit match into the lighting tool(B17).
3. Push in and turn the burner control knob to the 'MAX' position.
4. Position the match lighting tool on the left side of the oven, on top of the burner. The burner should light immediately. (see image C)

⚠ NOTE: If the burner does not light. Turn the control knob to the 'O'/OFF position. Wait 2 minutes before repeating these steps.



Scan this QR code.



LIGHTING INSTRUCTIONS

SEASONING THE PIZZA OVEN

1. Run the pizza oven for **20 minutes** on '**MAX**', before using.
2. After seasoning, ensure the temperature is around **750°F (400°C)** before launching the first pizza into the center of the pizza stone.

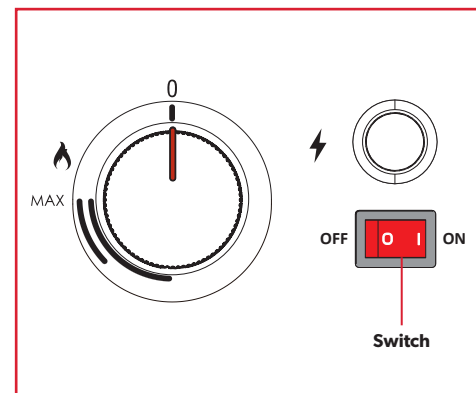
HOW TO USE THE ROTATING FUNCTION

This pizza oven comes with a motorized rotating pizza stone that can be turned ON and OFF as needed. When it's on, the pizza stone will automatically rotate for even baking on all sides without the need for manual intervention.

1. Locate the switch on the motor and turn it to 'I' /ON to activate the rotation.
2. Once activated, the pizza stone will rotate counterclockwise at a set speed of two rounds per minute.

⚠ CAUTION: ALWAYS TURN 'O' /OFF ROTATING FUNCTION WHEN LAUNCHING OR REMOVING A PIZZA.

⚠ NOTE: THE ROTATION SPEED IS FACTORY SET AND CAN'T BE CHANGED. FOR TEMPERATURE ADJUSTMENTS, USE THE VARIABLE CONTROL KNOB.

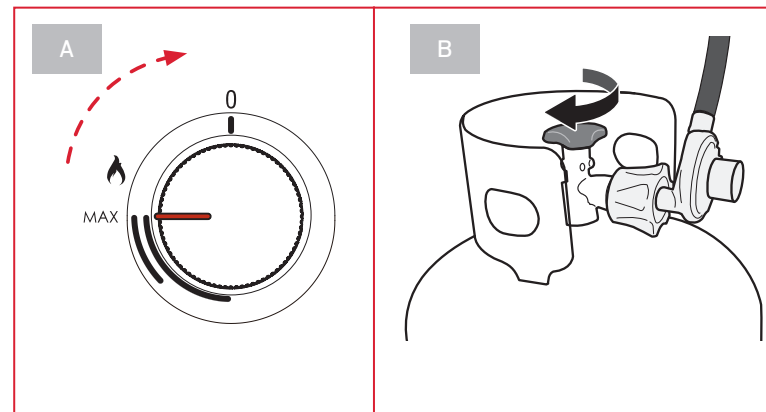


SHUT DOWN PROCEDURE

1. Turn the burner control knob (clockwise) to 'O' /OFF (See image A).
2. Close (clockwise) the LP gas cylinder (See image B).
3. Disconnect the hose and regulator from the LP gas cylinder before storing.

⚠ CAUTION: The pizza oven will **REMAIN HOT** for some time.

DO NOT attempt to relocate or store the pizza oven until it has **COMPLETELY COOLED**. ⚠



TIPS/USING YOUR MEMBER'S MARK[®] PIZZA OVEN

TIPS FOR MAKING PIZZA DOUGH

- Your flour of choice is critical. '00' flour is what is used in Italy and will yield the best crust possible. If unavailable, you can use a mix of bread flour and semolina flour.
- Semolina flour can also be used just for the pizza launching process. It doesn't char as easily as all-purpose flour and a small amount of semolina on your pizza peel will allow pizza to release easily from the peel without leaving a residue.
- A digital scale will come in handy to keep your recipe consistent and your dough ball size consistent.
- When bulk fermenting you need an airtight container for best results.
- Always use active dry yeast.
- The best dough will require at least 2-3 days fermentation.
- Dough is easiest to stretch and slide off the peel at room temperature. If you are cold proofing dough, leave it for at least 3-5 hours at room temperature before beginning to stretch.

TIPS FOR BUILDING YOUR PIZZA AND LAUNCHING YOUR PIZZA

- Always lightly flour your pizza peel with '00' flour and Semolina flour before positioning your pizza dough.
- Place dough on the pizza peel and give it a light shake. Make sure it can slide back and forth like a hockey puck.
- Ensure that there are no holes in the dough as the sauce can create a 'glue' effect between the dough and pizza peel, and burn on the oven floor.
- Do not leave your dough on the peel for a long time before cooking.
- Before adding your toppings, give your peel a shake to ensure that the dough is moving freely. If not, pick up the dough and add more flour to the peel.
- Avoid putting toppings and sauce too close to the edge. You want to avoid sauce and toppings from falling off in the oven when launching your pizza.
- Keep your toppings light. Heavy ingredients will weigh down your dough and make it harder to lift off of the peel or launch.
- Work quickly when adding toppings. The longer it takes to dress the pizza the more likely the sauce can seep through the dough and onto your peel creating problems for launching.

TIPS/USING YOUR MEMBER'S MARK[®] PIZZA OVEN

TIPS FOR BEST RESULTS

- Preheat the oven for 20 minutes, before launching your first pizza.
- Before you begin have everything ready, including; dough balls, semolina flour, toppings, trays, pizza peel and pizza cutter.
- Adding a cold pizza to the pizza stone will temporarily lower the temperature of the oven. Always ensure pizza dough is at room temperature, not cold, before beginning.
-  **ATTENTION:** Avoid flare-up fires, do not allow the pizza to touch the burner heat shield.
- Use the temperature gauge on the side of the oven as a reference only, as it may not provide an exact readout of the pizza stone's temperature. Alternatively, an infrared digital thermometer can be used for more exact temperatures.
- **While you get accustomed to the high pizza oven temperatures, you can use the control knob to slightly lower the temperature until you are comfortable.**
- Always keep heat resistant gloves and a long handle oven brush or scraper on hand to quickly remove any debris that has fallen onto the pizza stone, before it catches on fire.

TIPS FOR USING GRIDDLE PLATE AND SERVING TRAY

-  **BE AWARE OF VERY HIGH TEMPERATURES IN THE OVEN. ALWAYS USE LONG HEARTH/ FIREPLACE GLOVES WHEN USING THE GRIDDLE TRIVET.**
-  **NEVER USE THE GRIDDLE WITHOUT THE REMOVABLE HANDLE.**
-  **DO NOT PUT UNPROTECTED HANDS OR ARMS INSIDE WHILE THE OVEN IS LIT.**



72 HOUR PIZZA DOUGH

72 HOUR PIZZA DOUGH

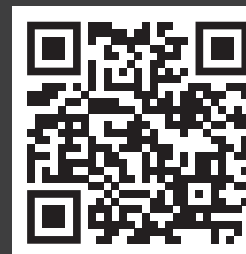
YIELD: 3-4 pizzas (Roughly 16" diameter)

INGREDIENTS:

- 1,000g "00" flour
(If '00' is unavailable, you can use a mix of bread flour and Semolina flour)
- 30g Fine sea salt or Kosher salt
- 20g Extra virgin olive oil
- 1g Dry active yeast
- 620g Cold, refrigerated water



Scan this QR code.



METHOD

1. Combine flour, salt, and yeast in a stand mixer's bowl using the dough hook or in a regular mixing bowl.
2. Gradually add water, mixing or kneading until the dough becomes smooth without lumps.
3. Place the dough on the countertop. If it feels dry, moisten it with wet hands—avoid using additional flour.
4. **IMPORTANT:** A scale is crucial here. Use a dough cutter to split the dough into 250g portions.
5. Shape the dough into balls using your preferred method.
6. Put the dough balls in a covered container with sufficient space for expansion.
7. Allow the dough balls to rest at room temperature, covered, for up to 4 hours before placing in the refrigerator for 48-72 hours.
8. Take out the dough from the refrigerator at least 2 hours before making pizzas. Keep them covered to prevent drying or forming a hard outer crust.



SAME DAY DOUGH

SAME DAY PIZZA DOUGH

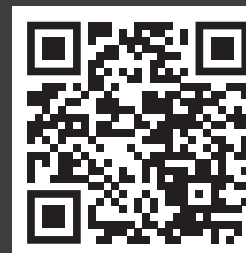
YIELD: 2 pizzas (Roughly 16" diameter)

INGREDIENTS:

- 500g "00" flour
(If '00' is unavailable, you can use a mix of bread flour and Semolina flour)
- 3g coarse salt
- 3g dry active yeast
- 300 mL water, room temperature



Scan this QR code.



METHOD

1. Mix the dough in a stand mixer with dough hook attachment, by hand or in a bread machine.
2. If you are using a stand mixer, mix it slowly for two minutes, faster for 5 minutes, and slow again for 2 minutes.
3. Cover the dough and let it rise for 1-1/2 to 2 hours, or until double.
4. Punch it down and push out the air bubbles.
5. Form the dough into a large ball, then cut it into three 250g equal pieces.



PIZZA SAUCE

PIZZA SAUCE

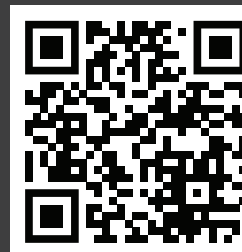
YIELD: 4 - 5 Pizzas

INGREDIENTS:

- 1 x 794g (28 ounces) can of San Marzano tomatoes or other high-quality brand tomatoes or use 2 pounds of sun-ripened rosa plum tomatoes
- 30mL Extra virgin olive oil
- 2.5 mL or more to taste of sea salt or coarse salt
- 22mL of dried oregano
- 3-4 cloves minced garlic
- 4 fresh leaves of basil
- A pinch of red pepper flakes for heat



Scan this QR code.



METHOD

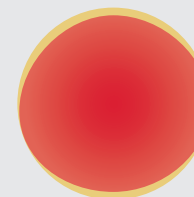
1. In a bowl, crush the tomatoes by hand.
2. Add olive oil to a pot and heat at med-low temperature for 10-15 seconds.
3. Add the minced garlic to simmering olive oil. Continue to stir until fragrant.
4. Add the oregano, tomatoes, and pepper flakes (for more heat).
5. Simmer for 5-7 minutes and remove from heat.
6. Chop the basil and add to the sauce with desired amount of salt.
7. Stir and place into a fridge to cool at room temperature.

TIPS

Pizza sauce should be lightly coated in the center and NOT on the edges of the pizza.

 Pizza sauce

 Pizza dough





GRUYERE AND MUSHROOM PIZZA

GRUYERE AND MUSHROOM PIZZA

YIELD: 1 Pizza

INGREDIENTS:

- 250g Pizza Dough ball
- 200g Cremini mushrooms, sliced
- 1 Clove garlic, finely chopped or crushed
- 1 sprig fresh thyme
- 1/2 Teaspoon dried oregano
- 85g Passata (tomato puree)
- 125g Ball of fresh mozzarella (tear into chunks)
- 100g Gruyere cheese, grated
- 1-2 Tablespoons olive oil
- Salt

METHOD

1. Heat 1-2 tablespoons of olive oil in a pan. Sauté sliced mushrooms and thyme for 5 minutes until moisture evaporates. Add crushed garlic and cook for 1-2 minutes until fragrant. Season with salt, turn off heat, and set aside.
2. In a saucepan, combine passata, oregano, a pinch of salt, and olive oil. Stir to combine, let flavors develop, then remove from heat and let it cool.
3. Sprinkle a clean work surface with a little flour or semolina and roll out the dough to prevent sticking.
4. Pour sauce onto the center of the dough, using a spoon to spread in circles.
5. Top the pizza with mozzarella, followed by the cooked mushrooms and gruyere cheese.
6. Coat a pizza peel with flour or semolina, lift the pizza edge, and slide the peel beneath while moving it back and forth to prevent sticking.
7. Launch the pizza, turn the rotation motor 'I' /ON, and observe its cooking.
8. Once cooked, remove the pizza and enjoy!



ARTICHOKE PIZZA WITH PROSCIUTTO COTTO

ARTICHOKE PIZZA WITH PROSCIUTTO COTTO

YIELD: 1 Pizza

INGREDIENTS:

- 250g Pizza dough ball
- 100g Sour cream
- 200g Gruyere cheese, grated
- 5 Large slices prosciutto cotto (Italian ham)
- 150g Marinated artichoke hearts, sliced

METHOD

1. Sprinkle a clean work surface with a little flour or semolina and roll out the dough to prevent sticking.
2. Spread sour cream over the dough and generously layer with grated gruyere cheese.
3. Top the pizza with sliced artichoke hearts.
4. Coat a pizza peel with flour or semolina, lift the pizza edge, and slide the peel beneath while moving it back and forth to prevent sticking.
5. Launch the pizza, turn the rotation motor 'I' /ON, and observe its cooking.
6. Once cooked, remove the pizza from the oven and top with thin slices of prosciutto cotto.



SAUSAGE AND ROASTED RED PEPPER PIZZA

SAUSAGE AND ROASTED RED PEPPER PIZZA

YIELD: 1 Pizza

INGREDIENTS:

- 250g Pizza dough ball

SAUCE:

- 2 Roasted red peppers
- 5-6 Grape tomatoes
- 2 Cloves of roasted garlic
- 1 Tablespoon olive oil
- 1 Pinch salt and pepper

TOPPINGS:

- 2 Italian sausages, removed from the casing and cooked
- 2 Tablespoons capers
- 250g Mozzarella (2 balls)
- 1 Small handful arugula, lightly coated with olive oil and a pinch of salt

METHOD

1. In a food processor or using a hand-held blender, combine oven-roasted garlic, tomatoes, roasted red peppers, salt, and pepper to taste. Blitz until smooth and thick.
2. Sprinkle a clean work surface with a little flour or semolina and roll out the dough to prevent sticking.
3. Top the pizza with roasted red pepper sauce, followed by sausage, capers, and chunks of mozzarella.
4. Coat a pizza peel with flour or semolina, lift the pizza edge, and slide the peel beneath while moving it back and forth to prevent sticking.
5. Launch the pizza, turn the rotation motor 'I' /ON, and observe its cooking.
6. Once cooked, remove the pizza from the oven.
7. Finish the pizza by adding a layer of arugula.

CARE & MAINTENANCE

INTERIOR SURFACES

- Run the oven on 'MAX' temperature for 15 minutes to burn off excess food.

 **WARNING:** The pizza oven must be cooled before wiping down the interior with a paper towel.

EXTERIOR SURFACES

- The exterior surfaces can be wiped down with a damp cloth and dry immediately.

 **WARNING:** The pizza oven must be cooled before cleaning the exterior surfaces.

CARING FOR THE PIZZA STONE

- Avoid extreme temperature change to the stone.
- **DO NOT** place frozen foods on the stone.
- The stone is fragile and can break if bumped or dropped.
- The stone is very hot during use and stays hot for a long time after use.
- **DO NOT** cool the stone with water when the stone is hot.
- After cleaning the stone with water, the stone must be dried thoroughly before use.

PIZZA STONE CLEANING STEPS

1. When cooled, use a brush or scraper to clean the pizza stone.
2. To remove baked on soot or baked on food, turn the pizza stone over and preheat the pizza oven on 'MAX' to burn-off.
3. Once completely cool, flip the pizza stone for the next use. The elevated temperatures inside the pizza oven will clean the underside of the pizza stone.
4. You can also wash the pizza stone using warm, soapy water. Always dry thoroughly before returning to the pizza oven.

 **WARNING:** The pizza stone is **NOT DISHWASHER SAFE.**

CARE & MAINTENANCE

SEASONING THE CAST IRON GRIDDLE

 **WARNING:** Any foods with a high fat content can sizzle and splatter inside of the pizza oven and onto the burner causing dangerous flare-ups. **Do not use the Rotating function while using the griddle.** Always position the griddle directly in the center of the oven, not close to the burner, to avoid grease splatter and flare-ups.

1. Handwash the griddle with warm soapy water.
 **ATTENTION:** Never put the griddle in the dishwasher.
2. Dry thoroughly with paper towels or a lint-free cloth.
3. Apply a thin coating of oil to the entire griddle using a paper towel, and a cooking oil with a high smoke point, like Canola or vegetable oil.
TIP: A basting brush can be useful for this step. If too much oil is used, wipe with a paper towel before moving on.
4. Place the griddle in a preheated conventional, indoor oven, on top of aluminum foil for one hour at 350°F.
 **ATTENTION:** Turn on your exhaust fan as this can create smoke.
5. After 1 hour, turn OFF the oven and allow the cast iron griddle to cool completely.

 **REMEMBER:** The more you use the griddle, the better the seasoning bond will become. If the griddle ever appears dry or shows signs of corrosion, use a pan scraper or nylon brush to clean off the debris, and then repeat these seasoning steps.

BEFORE EACH USE

- Prior to cooking, add a teaspoon of oil to your griddle with a paper towel.
-  **WARNING:** Any oil poured into the griddle must be rubbed into the cast iron to avoid grease splatter.

AFTER EACH USE

- After cooking, allow the griddle to cool. Use a pan scraper to remove any stuck-on food. Scrub the griddle with a nylon brush. Use a paper towel to wipe and dry the griddle. Add a generous layer of oil to the griddle until it is evenly distributed. Use a paper towel to remove any excess oil.

CARE & MAINTENANCE

WARNING: FLASHBACK FIRE

Spiders and insects can nest inside the burner of the pizza oven and disrupt gas flow. This dangerous condition could cause a fire behind the rear panel, thereby damaging the pizza oven and making it unsafe for operation. Inspect the pizza oven at least twice a year or immediately after any of the following conditions occur:

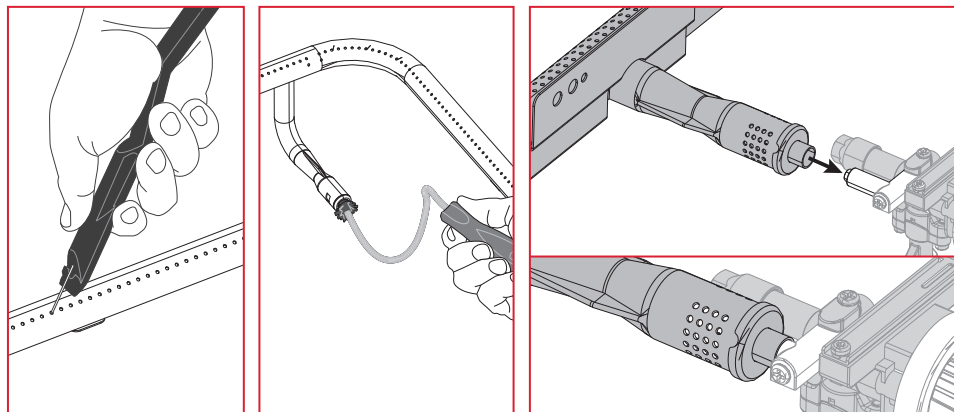
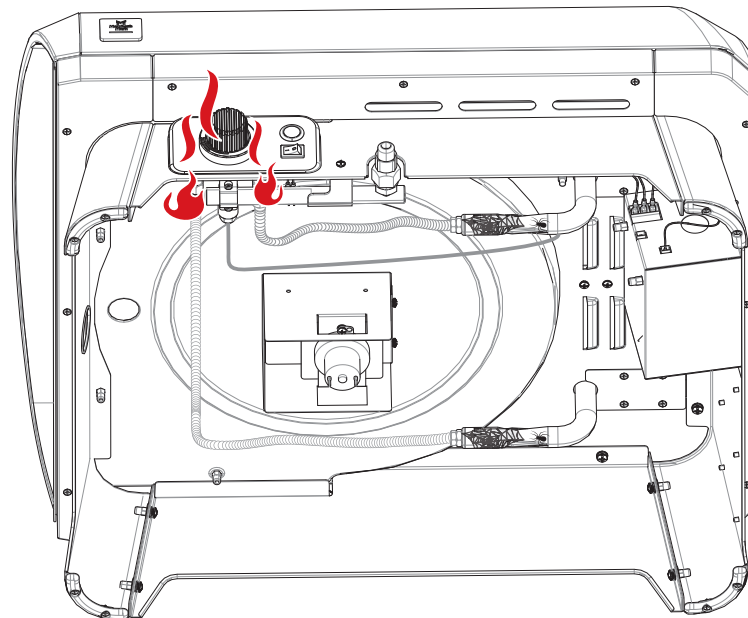
- If you smell gas in conjunction with burner flames appearing yellow.
- If your control knob has melted.
- If the pizza oven does not reach temperature.
- If the pizza oven heats unevenly.
- If the burner makes popping noises.

 **WARNING: BEFORE ATTEMPTING TO REMOVE ANY PARTS, PLEASE CONTACT CUSTOMER CARE HOTLINE FOR INSTRUCTIONS: 1-833-454-0864**

CLEANING THE BURNER VENTURI TUBE

A spider's web inside the burner venturi tube can block gas flow and can even cause a fire at the gas control valve. Such a fire can cause operator injury and severe damage to the pizza oven. To prevent insect related problems, inspect the venturi tube screen cover regularly and remove any spider webs or debris.

 **CAUTION:** When repositioning the burner, it is critical that the burner engages the gas valve before reassembling the burner hardware.



STORAGE

STORAGE

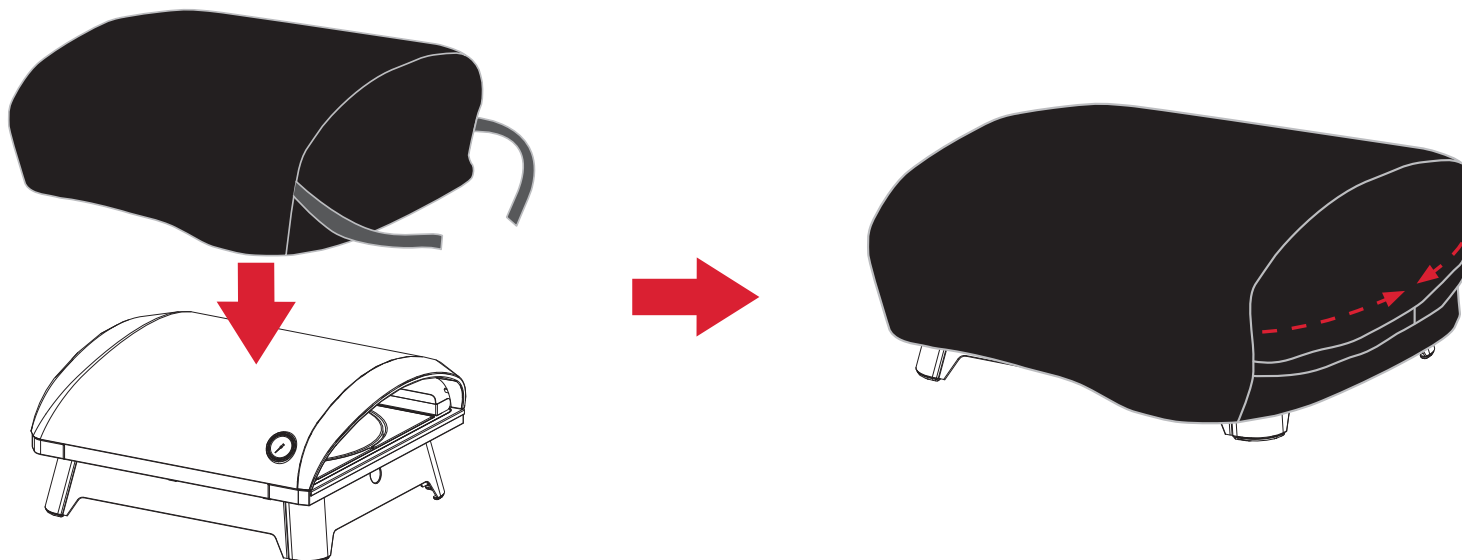
Perform the following tasks prior to storing the pizza oven for the season.

- Do not leave in humid, moist, or damp conditions for an extended period.
- Always store the pizza oven indoors. The LP gas cylinder must be disconnected and store outdoors in a well-ventilated area.
- Use the provided cover to protect the pizza oven.
- Please note that covering the pizza oven will protect it from the effects of snow, rain, animals, and more, but it will not protect against moisture damage, condensation, and other corrosive agents. Store indoors when possible and for extended periods of time.

⚠ WARNING: If you are located near the ocean or a body of water, store your Member's Mark pizza oven indoors.

Regular care of your pizza oven will help keep it operating properly.

⚠ NOTE: All maintenance should be done only when the pizza oven is cool and with the fuel supply turned off.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	PREVENTION / SOLUTION
BURNER WILL NOT LIGHT	1. Electronic ignition battery dead. 2. Proper lighting procedure not being followed. 3. Low or out of propane. 4. Regulator flow limiting device (FLD) activated - due to a poor connection, improper lighting procedure, a poor connection or a leak. 5. Flame safety device (FSD) has been activated. 6. Electrode failure. 7. Burner not properly seated on valve assembly.	1. Replace electronic ignition battery. 2. Follow proper lighting procedure. The knob must be held down during lighting to heat up the thermocouple, while the ignition button is pressed. 3. Check propane level. Refill tank if low or out of propane. 4. Check all connections. Follow the regulator reset instructions on page 15, and perform a leak test, see instructions on page 16. 5. Follow regulator reset instructions on page 15 to restart the system. 6. Replace electrode or follow the match lighting procedure. 7. Re-engage burner and valve.
SUDDEN DROP IN GAS FLOW	1. Low or out of propane. 2. Regulator flow limiting device (FLD) activated - due to improper lighting. procedure or a gas leak.	1. Check propane level. Refill tank if low or out of propane. 2. Shut down and perform a leak test, see instructions on page 16. Perform a regulator reset before attempting to relight, see instructions on page 15.
PIZZA OVEN KEEPS SHUTTING DOWN/ FLAME BLOWS OUT/ DIFFICULTY LIGHTING PIZZA OVEN	1. Improper lighting procedure. The control knob was not held down long enough during lighting. 2. Flame safety device (FSD) activated. The FSD is a part of the gas valve that ensures that the fuel supply to the pizza oven is cut off automatically and immediately if for any reason the flame goes out or becomes unstable. 3. Regulator flow limiting device (FLD) activated - due to improper lighting procedure, a poor connectoin or a leak. 4. Low or out of propane. 5. High or gusting winds.	1. Turn the control knob 'O' /OFF and follow proper lighting procedure. When lighting, you must push in and turn the control knob very slowly from 'O' /OFF to the MAX position, and keep the knob pressed in for at least 5 seconds after ignition. This can take a few attempts. 2. Follow the regulator reset instructions on page 15, and perform a leak test, instructions on page 16. 3. Check all connections. Follow the regulator reset Instructions on page 15, and perform a leak test, instructions on page 16. 4. Check propane level. Refill tank if low or out of propane. 5. Relocate the pizza oven to a less windy location, or position the pizza oven so that wind enters through the back of the oven. For Outdoor Use Only.
PIZZA OVEN LOW HEAT ISSUES	1. Low or out of propane. 2. Longer preheat required. 3. Regulator flow limiting device (FLD) activated - due to improper lighting procedure or a leak.	1. Check propane level. Refill tank if low or out of propane. 2. Preheat for 20 minutes. In colder climates more time may be required. 3. Follow the regulator reset instructions on page 15, and perform the leak test instructions on page 16.
FLARE-UP INSIDE PIZZA OVEN	1. When pizza toppings and/or sauce fall onto the pizza stone or come in contact with the rear heat shield a flare-up can occur. 2. Oven temperature too hot. 3. Excess flour on the cooking surface.	1. Avoid allowing sauce and pizza toppings to fall onto the pizza stone and avoid launching your pizza too far back on the pizza stone. If a flare up occurs, simply use your pizza peel to remove the pizza and wait for it to burn off. When the oven is 'O' /OFF and has cooled, follow the cleaning instructions on page 33. 2. Following preheat on 'MAX', adjust pizza oven temperature lower, if required. 3. When the Pizza Stone has cooled, brush away any excess flour from the cooking surface and adjust the amount of flour being used on your pizza peel.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	PREVENTION / SOLUTION
FLASHBACK FIRE (MELTED CONTROL KNOB/ FIRE AT CONTROL KNOB)	1. Burner venturi tube has a spider web or other blockage that is stopping the flow of gas into the burner.	1. Turn gas control knob 'O'/OFF. Close the LP cylinder and disconnect regulator. Clean the burner venturi tubes.
MY PIZZA STONE IS DISCOLORED	1. The pizza stone will bake on and burn excess flour, sauces and toppings that fall onto the surface and become burnt, darkening the pizza stone.	1. The Pizza Stone will change color but this will not affect performance. Baked on food, ash and debris can be brushed off with a long handle scraper or brush when the oven is not in use, cool and 'O'/OFF. For a more thorough cleaning, when the oven is not in use, cool and 'O'/OFF, remove and turn over the pizza stone and reposition. Preheating the pizza oven on high will allow all debris to be burned off.
LOUD ROARING SOUND WHEN THE OVEN IS LIT	1. The gas burner has not lit correctly.	1. Turn the control knob to the 'O'/OFF position. Wait 5 minutes before relighting. Always follow the proper lighting procedure to avoid potential safety risks.
GRIDDLE PLATE IS RUSTING	1. Griddle not properly seasoned, or seasoning has worn off.	1. Repeat the seasoning steps on page 33. Always hand wash when cool. Store in a dry environment. Never store wet.
MOTOR IS NOT WORKING	1. Motor batteries are dead. 2. Motor not installed correctly.	1. Replace Batteries. 2. Remove and reassemble using instructions on page 9 of this manual.

WARRANTY AND SERVICE

BEFORE YOU CALL FOR SERVICE, HAVE THE FOLLOWING INFORMATION AVAILABLE:

1. **Serial number:** Located on the CSA rating label.
2. **Model number:** The model number is located on the front cover of this manual and the bottom right corner of the rating label.
3. **Proof of purchase** by the original owner.

Call the Customer Care Hotline 1-833-454-0864

Hours: 9AM- 7PM EST Mon-Sat, Closed Sunday

IF YOUR PRODUCT IS DAMAGED:

1. Call the **MEMBER's Mark Customer Care** Hotline: **1-833-454-0864**.
2. DO NOT return to the store for replacement of damaged or defective parts. Member's Mark Customer Care will ensure that all in-stock replacement parts arrive at your home within 3-10 business days.
3. Concealed Loss or Damage: If damage is unnoticed until merchandise is unpackaged, resolve issue by contacting Customer Care immediately. Missing or damaged parts should be claimed within 30 days of purchase.

LIMITED WARRANTY:

Winners Products, hereby warrants to the **ORIGINAL PURCHASER** of this Member's Mark Gas Pizza Oven that will be free of defects in workmanship, from the date of purchase, for the period of the warranty, as outlined below. Please see Limitations and Exclusions section on the following page.

Member's Mark warrants that components in your new Member's Mark Gas Pizza Oven will be free of defects in material and workmanship from the date of purchase, for the following period:

LIMITED 1 YEAR: ALL PARTS

This product is covered by the Sam's Club Member Satisfaction Guarantee. Please visit [samsclub.com](https://www.samsclub.com) for more information.

 **CAUTION:** Some parts may contain sharp edges—especially as noted in the manual! Wear protective gloves if necessary. For residential use ONLY. DO NOT use for commercial cooking.

 **WARNING:** DO NOT attempt to repair or alter the hose/valve/regulator for any assumed defect or for any type of retrofit or conversion. Any modifications to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by the manufacturer for your model.

WARRANTY AND SERVICE

LIMITATION AND EXCLUSIONS

Winners Products Engineering Ltd. has the following limitations to its warranty:

1. This limited warranty is non-transferable and becomes void if the pizza oven is used for commercial or rental purposes, including (but not limited to) restaurants, hotels, resorts, time shares, or rental properties.
2. This warranty applies only when pizza oven is used in the United States.
3. Warranty is in lieu of all warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of its barbecue products.
4. Winners Products Engineering Ltd. Is not responsible for any misuse outside of the directions listed in the manual.
5. Winners Products Engineering Ltd. will repair or replace parts, at its option, proven defective under normal use and service and which, on examination during the applicable warranty period (See exclusions to warranty coverage below).
6. Shipping and handling charges are the responsibility of the original consumer-purchaser for all in/out of warranty part orders.
7. This limited warranty will not reimburse for the cost of any consequential losses, including (but not limited to) inconvenience, food, personal injury, expenses for travel, transportation or property damage.
8. Winners Products Engineering Ltd. does not authorize any person or company to assume for it any other obligation or liability in connection with the sale, installation, use, removal, return, or replacement of its equipment; and no such representations are binding on Winners Products Engineering Ltd.
9. The purchaser shall retain a copy of the purchase invoice for future claims.
10. Winners Products Engineering Ltd. does not provide warranty whatsoever in respect to accessories, or parts not supplied with original purchase.
11. Claims must be made within the duration of the period of coverage. Winners Products Engineering Ltd will not retroactively cover claims outside of the coverage period, even if the issue arose within the said period. It is the responsibility of the purchaser to establish warranty period with the date from the original sales receipt.

12. Winners Products Engineering Ltd. reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

Winners Products Engineering Ltd. excludes from its warranty, the following:

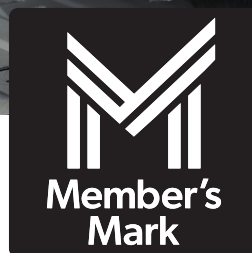
- a. Failure to perform regular maintenance, safety checks and service, including (but not limited to) removal of insects from venturi tubes, resulting in a flashback fire, damage caused by grease fires, flare-up fires or fires resulting from improper connection of hose to gas source.
- b. Part failure due to lack of cleaning and maintenance, part failure due to use of improper cleaning products, such as indoor stainless-steel cleaners, abrasive and chemical cleaners, porcelain oven cleaner and other chemical cleaners which can cause damage to surfaces.
- c. Normal wear and tear, chipping and scratching on painted, porcelain enamel, stainless-steel or pizza stone, dents, discoloration caused by environment or heat, surface corrosion, rust or rust perforation, chemical exposure in the atmosphere and other damages which result with normal use.
- d. Accidental damage, abuse, tampering or misuse, misapplication, vandalism, careless handling, modifications, neglect, improper assembly or installation, environmental such as severe weather conditions, or situations otherwise uncontrollable by the manufacturer.
- e. Damages caused by failure to follow proper usage, safety and maintenance instructions presented throughout this manual.

There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness are limited in duration to the period of coverage of this express written limited warranty.

NOTE

NOTE

NOTE



Distributed by Sam's West Inc.
2101 SE Simple Savings Dr. Bentonville,
Arkansas 72716-0745

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Manufactured by Winners Products Engineering Ltd.
27/F, Cofco Tower, 262 Gloucester Road, Causeway Bay, Hong Kong