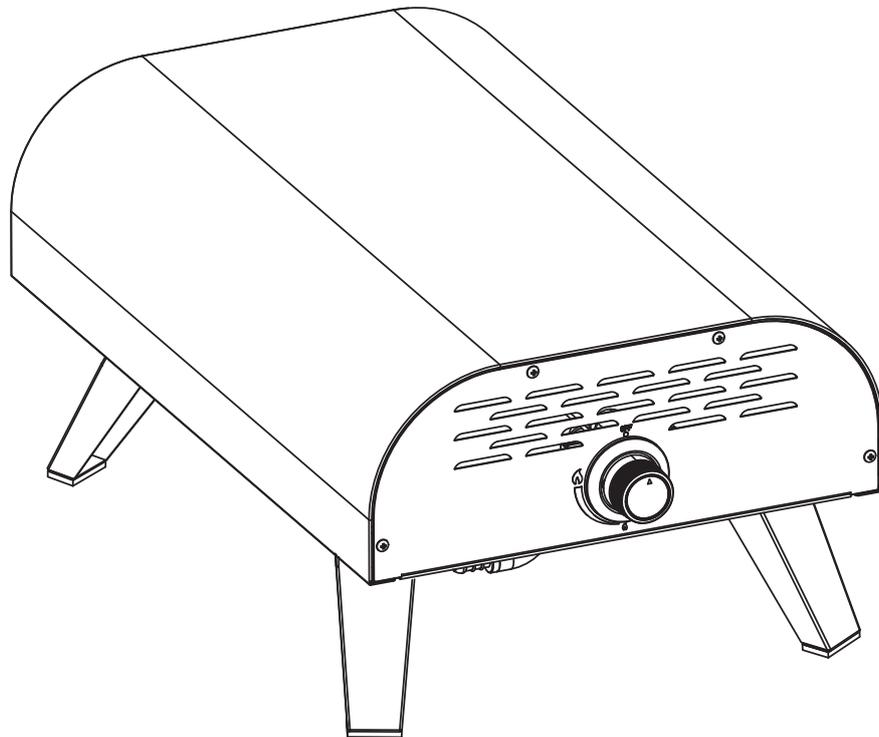


# BIGHORN<sup>®</sup>

## PIZZA OVEN 12" Gas

**PLU: # 166659**

Model No.: SRGG18003



Please keep this instruction manual for future reference

**⚠ Warning:**

**FOR YOUR SAFETY:**

**For Outdoor Use Only (Outside any enclosure)**

(Made in China)

## Grill Operation 1-2-3

### Before Grilling

- Step 1 Keep your grill a safe distance away from your property.\*
- Step 2 Always perform a Leak Test on all connections \*
- Step 3 Keep children away from the grill.

### During Grilling

(To avoid tripping safety valves, please follow these instructions carefully.)

- Step 1 First open lid and connect gas cylinder slowly.
- Step 2 Use protective gloves when grill gets hot.
- Step 3 Never leave a lit grill unattended.

### After Grilling

- Step 1 Always burn grill for 10-15 minutes to burn off food residues after use.
- Step 2 Wait until the grill is completely cooled before closing lid.
- Step 3 Clean up grease build-up to avoid grease fire, and cover your grill to prevent rust.

\* Please refer to the owner's manual for details.



#### WARNING

1. Do not store or use gasoline or other flammable liquids or vapour in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. Never refill disposable cylinder.
4. Never allow oil or grease to get hotter than 400°F or 200°C. If the temperature exceeds 400°F (200°C) or if oil begins to smoke, immediately turn the burner or gas supply off.



#### DANGER

If you smell gas:

1. Turn off gas.
2. Extinguish any open flame.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.



#### DANGER

1. Never operate this appliance unattended.
2. Never operate this appliance within 10 ft (3 m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
4. 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.

**Always read and understand the WARNINGS and INSTRUCTIONS that are contained in this manual before attempting to use this gas barbecue grill to prevent possible bodily injury or property damage.**

**NOTE: Installer:** Leave this manual with the consumer.  
**Consumer:** Retain this manual for future reference.

Product name	PIZZA OVEN 12" Gas				 <b>0063-26</b> PIN: 0063CT7097
Model Number	SRGG18003				
Imported by:	OGALAS ULC D12 ECR9 Tel: +353 1 427 6500				
Gas Category	I3+(28-30/37) <input checked="" type="checkbox"/>	I3B/P(30)	I3B/P(37)	I3B/P(50)	
Gas and Supply Pressure	G30 Butane at 28~30 mbar G31 Propane at 37 mbar	G30 Butane and G31 Propane at 30mbar	G30 Butane and G31 Propane at 37mbar	G30 Butane and G31 Propane at 50mbar	
Country Code	<input type="checkbox"/> BE <input type="checkbox"/> CH <input type="checkbox"/> CY <input type="checkbox"/> CZ <input type="checkbox"/> ES <input type="checkbox"/> FR <input type="checkbox"/> GB <input type="checkbox"/> GR <input checked="" type="checkbox"/> IE <input type="checkbox"/> IT <input type="checkbox"/> LT <input type="checkbox"/> LU <input type="checkbox"/> LV <input type="checkbox"/> PT <input type="checkbox"/> SI <input type="checkbox"/> SK <input type="checkbox"/> TR	<input type="checkbox"/> BE <input type="checkbox"/> BG <input type="checkbox"/> CY <input type="checkbox"/> CZ <input type="checkbox"/> DK <input type="checkbox"/> EE <input type="checkbox"/> FI <input type="checkbox"/> FR <input type="checkbox"/> GB <input type="checkbox"/> GR <input type="checkbox"/> HR <input type="checkbox"/> HU <input type="checkbox"/> IT <input type="checkbox"/> LT <input type="checkbox"/> LU <input type="checkbox"/> LV <input type="checkbox"/> MT <input type="checkbox"/> NL <input type="checkbox"/> NO <input type="checkbox"/> RO <input type="checkbox"/> SE <input type="checkbox"/> SI <input type="checkbox"/> SK <input type="checkbox"/> TR	<input type="checkbox"/> PL	<input type="checkbox"/> AT <input type="checkbox"/> CH <input type="checkbox"/> CZ <input type="checkbox"/> DE <input type="checkbox"/> LU <input type="checkbox"/> SK	
Nominal Heat Input	Main burner: 4.0kW x 1	Main burner: 4.0kW x 1	Main burner: 4.0kW x 1	Main burner: 4.0kW x 1	
Burner Injector Size	0.96mm	0.96mm	0.91mm	0.85mm	
Total Heat Input	4.0kW (G30: 291g/h; G31: 286g/h)				
 <b>Caution:</b> Read the instructions before using the appliance. Use outdoors only. Minimum clearance from side and back of unit to combustible construction: 100cm. Warning : Use oven mit / oven glove when using this barbecue. Accessible parts may be very hot. Keelp young children away.					
Made in china					

Marking on the injector indicating the injector size. For example, 0.96 means the injector size is 0.96mm.

## For Your Safety

Dear Valued Customer,

Congratulations on your new barbecue grill purchase! You've made the right choice. In this manual, you will find assembly instructions, suggestions for grilling and helpful hints, as well as guidelines for the safe operation, proper care and use of your grill. Our expert staff strives to provide you with an easy-to-assemble product.

### IMPORTANT NOTICE: READ ALL INSTRUCTIONS PRIOR TO ASSEMBLY AND USE.

#### Safety First!

Read and understand all warnings and precautions prior to operating your grill.



#### WARNING

1. Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
2. The use of alcohol, prescription or non-prescription drugs may impair an individual's ability to properly assemble or safely operate this appliance.
3. Always open the grill lid carefully and slowly as heat and steam trapped within the grill could cause severe burns.
4. Always place your grill on a hard and level surface far away from combustible materials and structures. An asphalt or blacktop surface may not be acceptable for this purpose.
5. Do not leave a lit grill unattended.
6. Keep children and pets away from the grill at all times.
7. Do not use the grill in high winds.
8. Do not attempt to attach this grill to the self-contained propane system of a camper, trailer, motor home or house.
9. Do not use charcoal or lighter fluid.

10. Liquid gas cylinder systems should only be installed in the **commercial** sector by trained personnel and checked by an appropriately qualified person or, when dealing with certain cylinder systems, by a person assigned by the contractor (accident prevention regulations).
11. This outdoor gas appliance is not intended to be installed in or on recreation vehicles and/or boats.
12. Do not attempt to move the grill while it is lit.
13. Do not use the grill unless it is **COMPLETELY** assembled and all parts are securely fastened and tightened.
14. Keep combustible items and surfaces at least 6 feet away from the grill at all times. DO NOT use this gas grill or any gas product under any overhead enclosure or near any unprotected combustible constructions.
15. Do not use in an explosive atmosphere. Keep grill area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
16. Do not attempt to use or assemble with missing or damaged parts. Contact customer service for replacement part.



#### **CAUTION - Prevention of Burns**

1. To avoid burns, do not touch metal parts of the grill until they have completely cooled for at least 45 minutes or unless you are wearing protective gear such as pot holders, protective gloves or mittens.
2. Do not alter the grill in any manner.
3. Clean before each use. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced prior to operation. The replacement hose assembly should be in accordance with the manufacturer's specifications.
4. Never keep a filled gas container in a hot car or car trunk. Heat will cause the gas pressure to increase, which could open the relief valve and allow gas to escape.

#### **Safe Locations For Use Of This Outdoor Grill**



#### **DANGER**

Never use this outdoor grill inside any building, garage, shed or breezeway, or inside any boat, trailer or recreational vehicle to prevent a possible fire and to prevent the possibility of carbon monoxide poisoning or asphyxiation.



#### **WARNINGS**

Do not use this appliance under overhead combustible surface or covered area (e.g., awnings, umbrellas, porches or gazeboes).

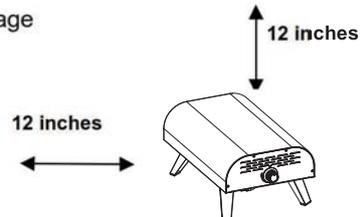
Always confirm that this grill is not positioned under the overhang of a house, a garage or other structure before lighting it. An overhang will serve to deflect flare-ups and radiated heat into the structure itself, which could result in a fire.

Always confirm that this grill is positioned more than 12 inches (30 cm) away from any combustible materials or surface before lighting it, and that no gasoline or other volatile substances are stored in the vicinity of this grill.

(see diagram to right). The temperature of a grease fire or of the radiated heat might otherwise be sufficient to ignite nearby combustible or volatile substances.

Always locate this grill where there will be ample combustion and ventilation air. Do not obstruct the flow of combustion and ventilation air, but never position it in the direct path of a strong wind.

Never allow the grill to operate while unattended to prevent uncontrolled grease fires from erupting.



Never attempt to move this grill while it is in operation or while it is still hot to prevent possible personal injury.

Never store or use gasoline or other flammable or volatile substances in the vicinity of this grill or in the vicinity of any other heat-generating appliance because of the danger of starting a fire.



#### **DANGER – Gas Safety**

Liquid propane (LP) gas is flammable and hazardous if handled improperly. Become aware of its characteristics before using any LP gas product.

- LP gas Characteristics: Flammable, explosive under pressure, heavier than air and settles in pools in low areas.
- In its natural state, LP gas has no odor. For your safety, an odorant has been added.
- Contact with LP gas could cause freeze burns to the skin.
- This grill is shipped from the factory for LP gas use only.
- Never use a LP gas cylinder with a damaged body.

- Dented or rusted propane cylinders may be hazardous and should be checked by your propane gas supplier.



### CAUTION

- It is essential to keep the grill's valve compartment, burners and circulating air passages clean.
- Inspect the grill before each use.

Step 1. Inspect all connections and make certain they are secure.

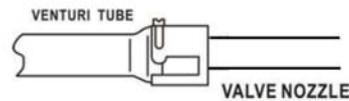
Step 2. Check and clean the burner venturi tubes for insects and insect nests by removing the burner and inserting a bottle brush cleaner into each tube to make sure the passage is clear.

A clogged tube can lead to a fire beneath the grill.

Step 3. Ensure that the valve nozzle is pointing straight and completely inserted into the venturi tube.

### GENERAL INFORMATION

1. A propane gas cylinder is required for operation.
2. This gas grill is NOT intended for commercial use.
3. Don't obstruct the ventilation opening of the cylinder enclosure.



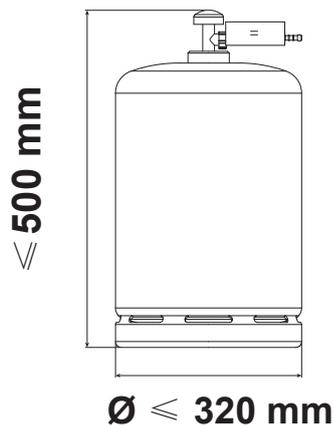
### IMPROPER USE

Any other application or applications extending beyond the stated purpose are not authorised. This applies to the following types of misuse in particular:

- **Do not operate the appliance with coal or fuel other than liquid gas .**
- **Do not operate the appliance as a stove with pots and pans.**
- **Do not operate the appliance as a heater.**

Do not use the barbecue to heat materials and substances other than food that is suitable for barbecuing. Do not modify the appliance.

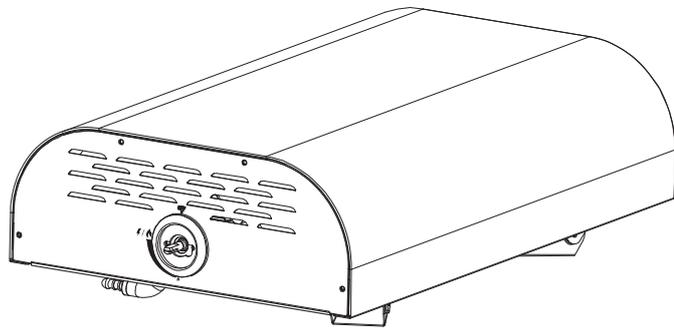
### WARNING



- Always use a flexible gas hose complying with EN16436-1 to connect the appliance with the gas cylinder and regulator.
- Inspect the gas hose to ensure it is free from any twists or tension. The hose should hang freely with no bends, folds, or kinks that could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot parts.
- Inspect the hose for cuts, cracks, or excessive wear before use. If the hose is damaged, it must be replaced with hose suitable for use with LPG and meet the national standards for the country of use, The length of the hose must not exceed 1.5m.

## Parts

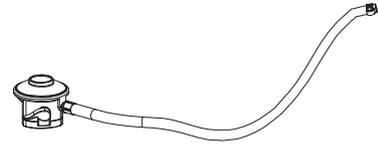
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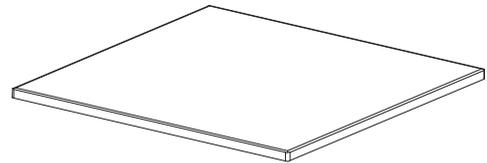
01. x1



02. x1



03. x1

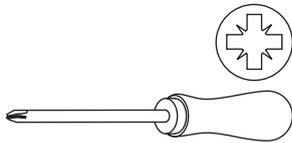


04. x1

You will need

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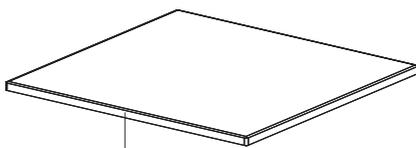
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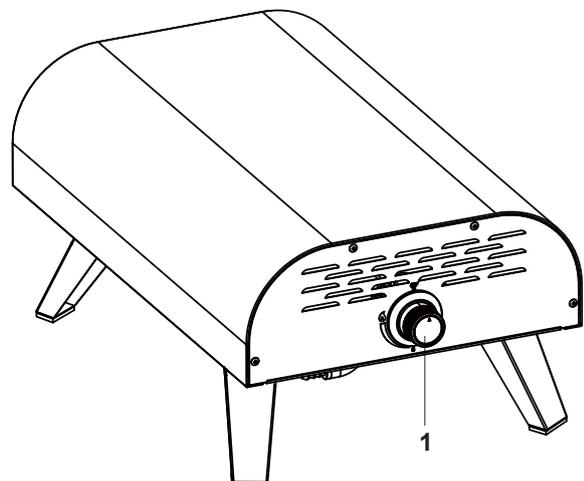
## Product description

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1. Control knobs
2. Pizza stone



2



1

Assembly

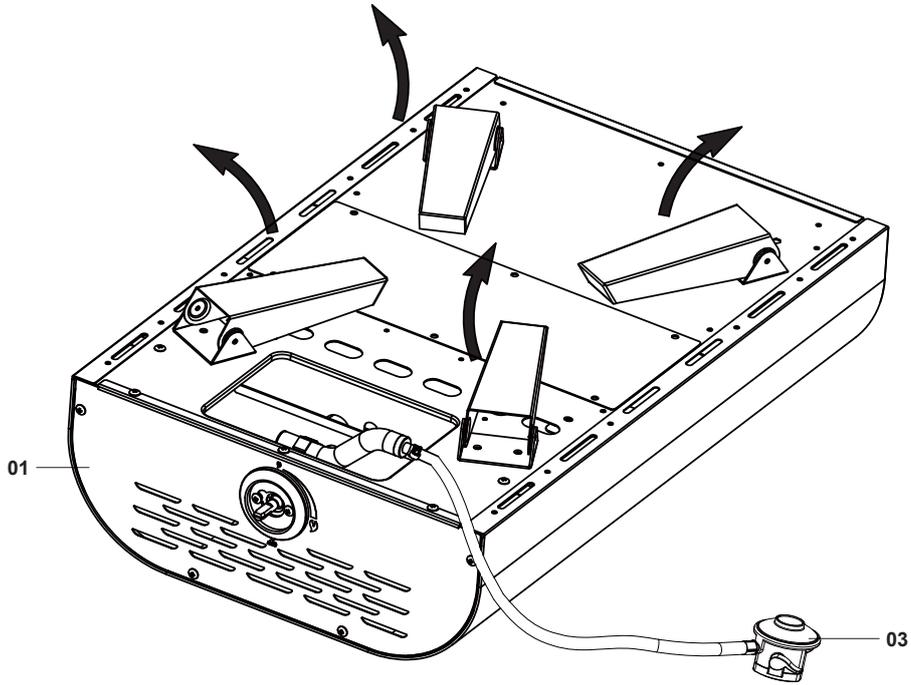
01



01. x1



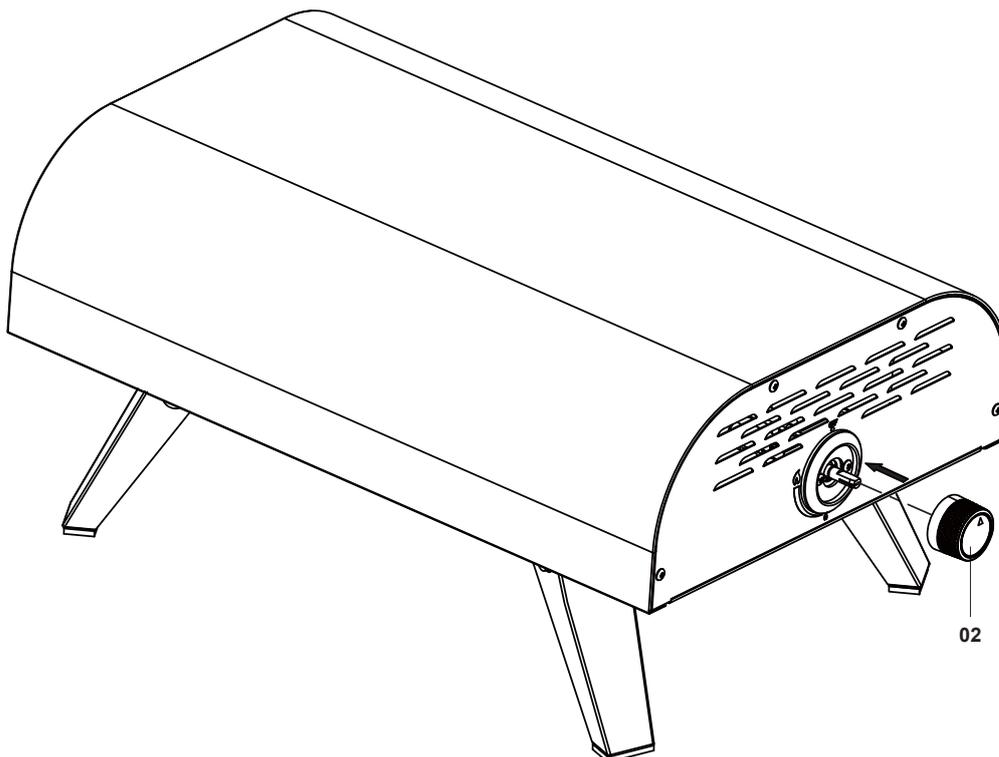
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02



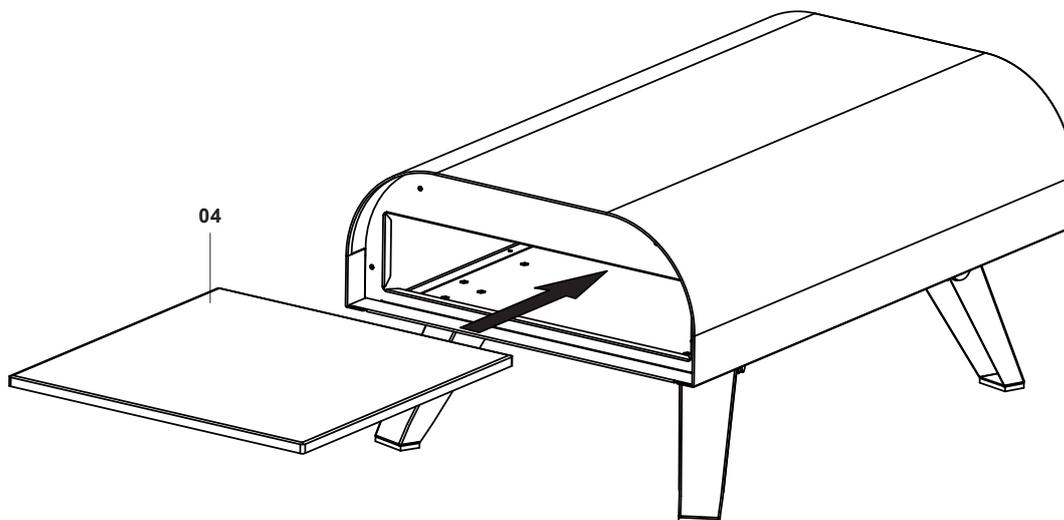
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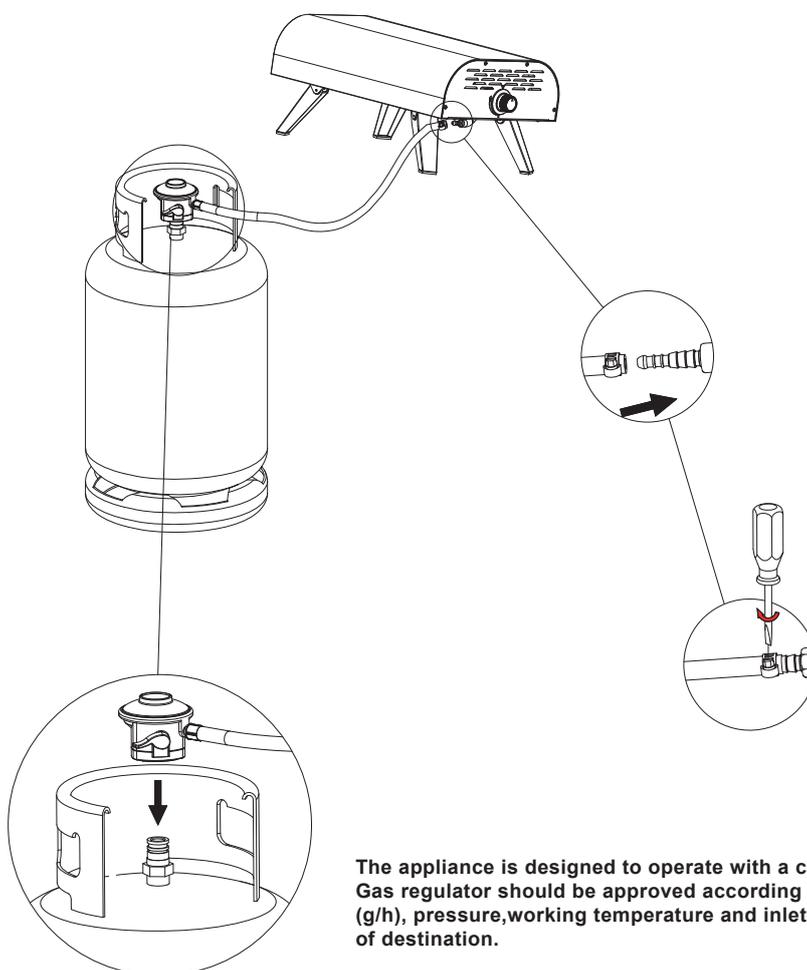
# 03



04. x1



# 04



The appliance is designed to operate with a cylinder of Max. size  $\varnothing 31.8 \times 58$  cm. Gas regulator should be approved according to EN 16129 with proper capacity (g/h), pressure, working temperature and inlet + outlet connection for the country of destination.

## LEAK TESTING

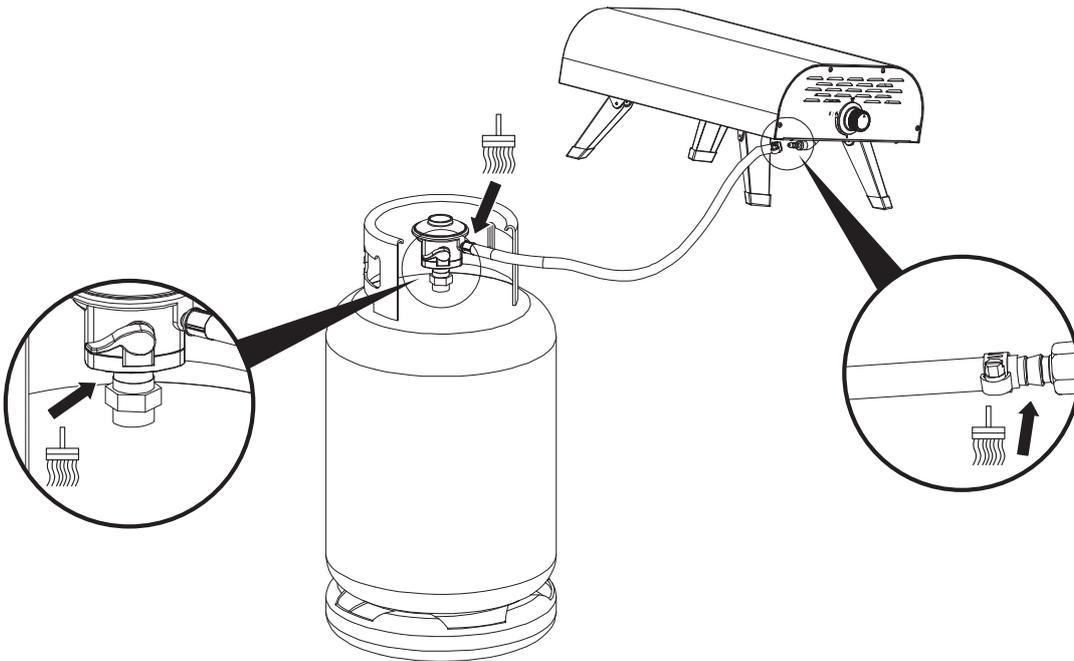
### DANGER

To prevent fire or explosion hazard when testing for a leak:

1. Always perform the leak test on page 9 before lighting the grill and each time the cylinder is connected for use.
2. Do not smoke or allow other sources of ignition in the area while conducting a leak test.
3. Conduct the leak test outdoors in a well-ventilated area.
4. Do not use matches, lighters or a flame to check for leaks.
5. Do not use grill until all leaks have been stopped. If you are unable to stop a leak, disconnect the propane supply, call for gas appliance service or your local propane gas supplier.

### Checking for Leaks

1. NEVER USE AN OPEN / NAKED FLAME TO TEST FOR LEAKS AT ANYTIME, DO NOT IGNITE THE APPLIANCE DURING THE LEAK TESTING.
2. Confirm all the control knobs are in the off position.
3. Correctly connect the gas cylinder to the appliance as in the previous section.
4. Open the control valve of gas cylinder.
5. Check for leaks by brushing a solution of ½ water and ½ soap (washing up liquid) over all gas system joints, including all valve connections, hose connections, regulator connections and jubilee clip.
6. **OBSERVE:** if bubbles form over any part of the joints there is a leak.
7. Always wipe the mixed solution from all connections after leak testing.
8. Turn off the gas and tighten all joints.
9. Repeat test. If bubbles form again, do not use the appliance. Please contact your local dealer for assistance.
10. Leak test annually and whenever the gas bottle is removed or replaced.



### Before each use



**IMPORTANT:** PERFORM THE LEAK TEST BEFORE USE IN A WELL-VENTILATED AREA.

- To prevent foods from sticking to the cooking grill, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

**NOTE:** When cooking for the first time, paint colours may change slightly as a result. This is normal and should be expected.

### Food Cooking Information

- Please read and follow this advice when cooking on your barbecue.
- ALWAYS wash your hands before or after handling uncooked meat and before eating.
- ALWAYS keep raw meat away from cooked meat and other foods.
- Before cooking ensure barbecue grill surfaces and tools are clean and free of old food residues.
- DO NOT use the same utensils to handle cooked and uncooked foods.
- Ensure all meat is cooked thoroughly before eating.



**CAUTION: EATING RAW OR UNDER COOKED MEAT CAN CAUSE FOOD POISONING (E.G. BACTERIA STRAINS SUCH AS E.COLI).**

- To reduce the risk of under cooked meat cut open to ensure it is cooked all the way through internally.



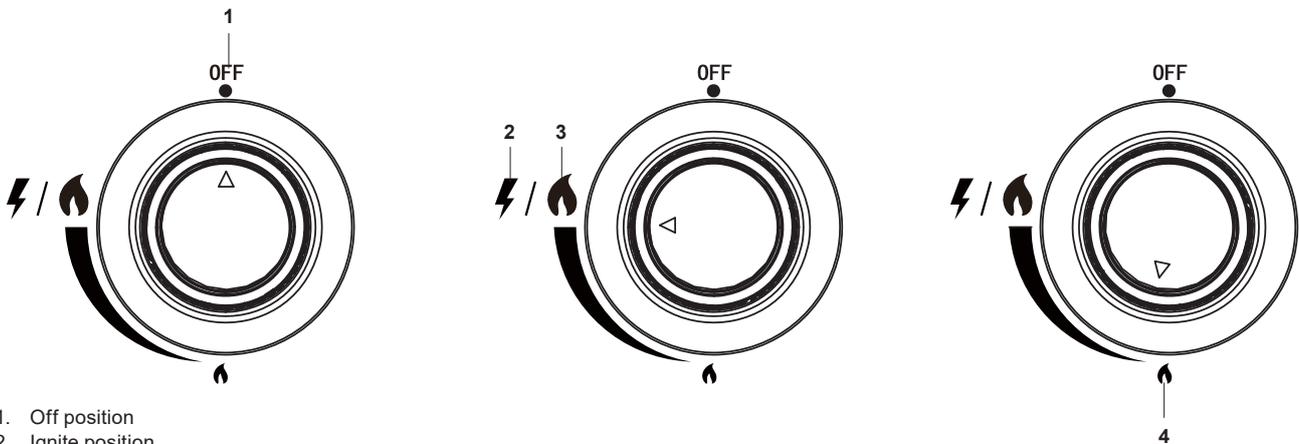
**CAUTION: IF MEAT HAS BEEN COOKED SUFFICIENTLY THE MEAT JUICES SHOULD BE CLEAR IN COLOUR AND THERE SHOULD BE NO TRACES OF PINK/RED JUICE OR MEAT COLOURING.**

- Pre-cooking of larger meat or joints is recommended before finally cooking on your barbecue.
- After cooking on your barbecue always clean the grill cooking surfaces and utensils.

### Cooking Tips--baking pizza

1. Smear some olive oil or cooking oil on the surface of pizza peel(not included ) to avoid pasting.
2. Put the pizza on pizza peel and make your pizza with your desired add-ons.
3. Put the pizza in the pizza stone with pizza peel, and bake for about 15 seconds.
4. After 15 seconds, rotate pizza 90 degrees with pizza peel or baking tools, then bake another 15 seconds. Repeat the same process until the pizza is rotated and baked 360 degrees.
5. Take out the pizza. Now, enjoy your pizza!

### The control panel



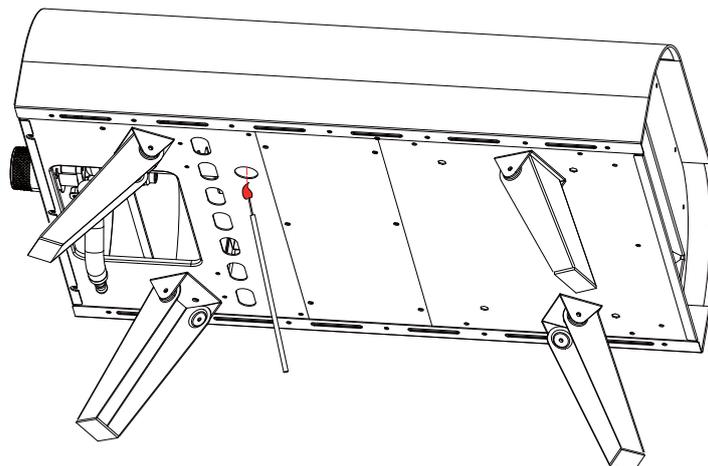
1. Off position
2. Ignite position
3. High position
4. Low position

### Lighting the appliance

1. If the appliance has a lid/hood, open it.
2. Ensure all knobs are in the "OFF" position. Open the gas control valve on the gas bottle or regulator.
3. Each control has its own ignitor. Push and turn the control knob anti-clockwise to the high position. After each click sound (spark generated by ignitor), turn the knob to "OFF" position and try again if the burner is not lit.
4. If burner fails to ignite, turn control knob to the "OFF" position and turn gas off at the bottle or regulator. Wait five minutes, then repeat the above steps.
5. If the appliance still fails to light, please refer to the manual ignition instructions in section below.
6. After ignition, the burners should be burned at the high position for 3-5 minutes in order to preheat the appliance. This process should be done before every cooking session.
7. After completion of preheating, turn the burners to low position for best cooking results.

### Manual lighting instructions

1. If the appliance has a lid/hood, open it.
2. Ensure all knobs are in the OFF position. Open the gas control valve on the gas bottle or regulator.
3. Insert lit match through the match-lighting hole on either left or right side of the appliance.



4. Push and turn the control knob anti-clockwise to the high position.
5. After ignition, the burners should be burned at the high position for 3-5 minutes in order to preheat the appliance. This process should be done before every cooking session.
6. After completion of preheating, turn the burners to their low position for the best cooking result

## After each use

### End of cooking session

- After each cooking session, turn the appliance burners to the “high” position and burn for 5 minutes. This procedure will burn off cooking residue, thus making cleaning easier.
- Ensure the appliance and its components are sufficiently cool before cleaning.
- Check and tighten all screws & bolts, etc on the appliance.

### Turning off your appliance

- When you have finished using your appliance, turn all the control valves fully clockwise to the “Off” position, then switch off the gas at the bottle. Wait until the appliance is sufficiently cool before closing the hood/lid.
- Ensure the appliance and its components are sufficiently cool before cleaning or moving.

Confirm that the burner is properly lit by agreeing with description below. If the flame pattern appears abnormal, consult the troubleshooting guide on page 13 for corrective action.

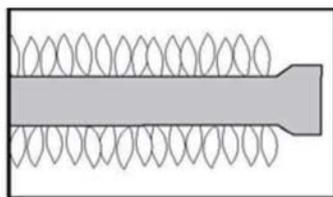


**Observe flame height when lit:**  
**Flame should be a blue/yellow color between 1 to 2 inches high.**

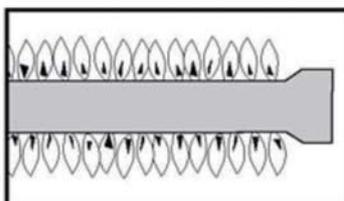
FIG. A

FIG. B

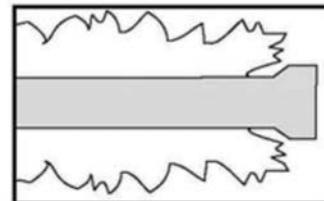
FIG. C



Normal: Soft blue flames with yellow tips between 1 inch - 2 inches high.



Out of adjustment: Noisy hard blue flames – too much air



Poor combustion: Wavy, yellow flames- too little air.

### Flare-ups:

“Flare-ups” sometimes occur when food drippings fall onto the hot heat plate or burner and ignite. Some flaring is normal and desirable as it helps impart the unique flavors associated with grilled foods. Controlling the intensity of the flare-ups is necessary, however, in order to avoid burned or unevenly cooked foods and to prevent the possibility of accidental fire.



**WARNING: Always monitor the grill closely when cooking and turn the flame level down (LOW) or OFF if flare-ups intensify.**

### Shutting off the burner:

Always turn the valve knob clockwise all the way to the “LOCK OFF” position. Promptly disconnect the propane cylinder.

## Care and Maintenance

### IMPORTANT



Always allow to completely cool off before covering your grill to prevent corrosion from condensation.  
**Caution:** All cleaning and maintenance should be done when the grill is cool, with the fuel supply turned off at the control dial and the propane cylinder disconnected. DO NOT clean any grill part in a self-cleaning oven. The extreme heat will damage the finish.

### Cleaning the Burner Assembly

Burning off the grill after every use (approx. 15 minutes) will keep excessive food residue from building up.

### Recommended cleaning materials -

Mild dishwashing liquid detergent	Hot water
Nylon cleaning pad	Heat Resistant Acrylic brush
Paper clip	Putty knife/scrapper
Compressed air	

DO NOT use cleaners that contain acid, mineral spirits or xylene.

### Outside surfaces

Use a mild dishwashing detergent and hot water solution to clean. Rinse thoroughly with water.

### Inside surfaces

If the inside surface of the grill lid has the appearance of peeling paint, baked-on grease has turned to carbon and is flaking off. Clean thoroughly with a strong solution of detergent and hot water. Rinse with water and allow it to completely dry.

Interior of grill bottom – Remove residue using brush, scraper and/or cleaning pad. Wash with a dishwashing detergent and hot water solution. Rinse with water and let dry.

Cooking Grids – The stainless steel plate grates have a glass-like composition that should be handled with care. Use a mild dishwashing detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains. Rinse with water.

Heat Plates – Clean residue with wire brush and wash with soapy water. Rinse with water.

# Troubleshooting

Problem	Possible Cause	Prevention/Cure
Burner will not light using a match.	No gas flow.	Check if propane cylinder is empty. If empty, replace.
	Obstruction of gas flow.	Clear burner tube.
	Disengagement of burner to valve.	Reengage burner and valve.
	Spider webs or insect nest in venturi.	Clean venturi.
	Burner ports clogged or blocked.	Clean burner ports.
Irregular heat pattern.	Burner ports are clogged or blocked.	Clean burner ports.
	New burner may have residual manufacturing oils.	Burn grill for 15 minutes with the lid closed.
	Spider webs or insect nest in venturi	Clean venturi.
	Food residue, grease or seasoning salt on burner.	
	Poor alignment of valve to burner	
Clean burner.		Ensure burner venturi is properly engaged with valve.
Sudden drop in gas flow or heat.	High or gusting winds.	Turn front of grill to face wind
	Low on propane gas.	Replace propane cylinder.
Flare-up.	Grease buildup.	Clean grill.
	Excessive fat in meat.	Trim fat from meat before grilling.
	Excessive cooking temperature.	Adjust (lower) temperature accordingly.
Persistent grease fire.	Grease trapped by food buildup around burner system.	Turn knob OFF. Disconnect propane cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts.
Flashback [fire in burner tubes].	Burner and /or burner tubes are blocked.	Clean burner and/or burner tube.
Inside of lid is peeling – like paint peeling.	Carbon build up.	Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly.
Burner accidentally extinguished.	Cylinder empty.	Check to see if cylinder is empty. If empty, replace.
	Obstruction of gas flow.	Clear burner tube.