

**BACKYARD
PRO®**

COMMERCIAL GAS OUTDOOR PIZZA OVENS

User Manual



- + Retain this manual for future reference.
- + Unit must be kept clear of combustibles at all times.



CRITICAL INFORMATION



IGNITION SYSTEM: FOR GAS COOKING, IF THE SYSTEM DOES NOT LIGHT, REPLACE THE PIEZO IGNITION BATTERY (AA).

GAS COOKING: THE PROTECTIVE METAL PLATE MUST BE REMOVED FOR GAS COOKING.

FLUE: WHEN USING THIS PIZZA OVEN IN GAS MODE, THE FLUE MUST BE OPEN OR “ON” AT ALL TIMES. THE EQUIPMENT WILL NOT FUNCTION CORRECTLY OTHERWISE.

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OWNER'S INFORMATION

Please complete this information and retain this manual for the life of the equipment. For warranty purposes, please fill out and retain this information. An example of the serial plate(s) for these units are included below for reference:

Model No. _____

Serial No. _____

Date of Purchase _____

Order No. _____

ITEM#: 554OPO40CG

DESCRIPTION:
OUTDOOR PIZZA OVEN
MULTI FUEL COUNTERTOP

BTU: 35,000

SERIAL #:

MADE IN CHINA


BACKYARD
PRO




WARNING

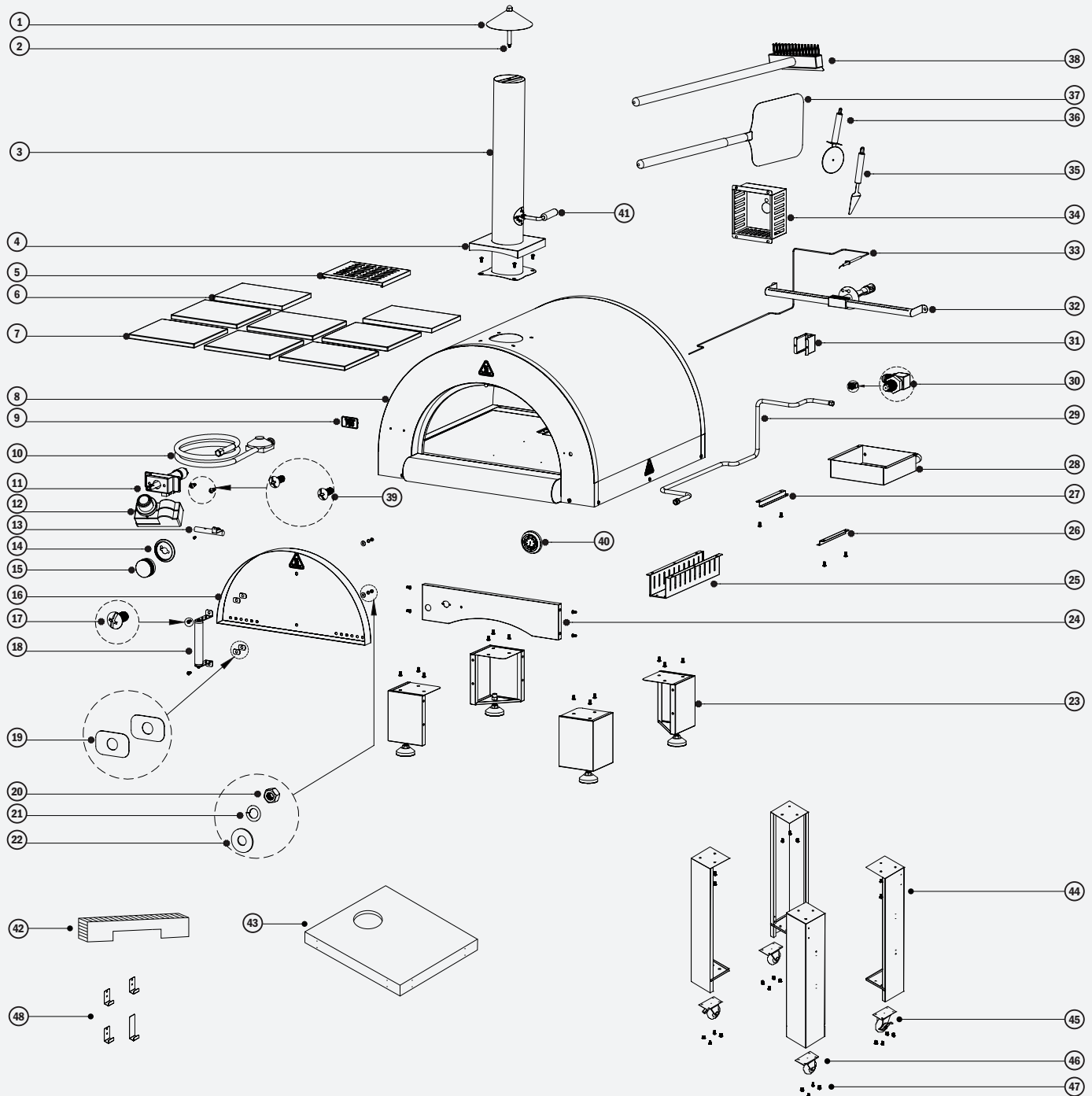


READ THE MANUAL

Thoroughly read and understand this manual before setting up, operating, or cleaning the pizza oven.

- **Overheat Control:** Ensure the oven does not overheat during extended operations. This oven has an automatic shutoff to prevent overheating.
- **Ventilation:** Ensure the oven has adequate ventilation to prevent overheating and ensure efficient operation.
- **Child Safety:** Keep children away from the oven and its controls to prevent accidents and misuse.
- **Cleaning and Maintenance:** Regularly clean and maintain the oven according to the instructions to ensure safe and hygienic operation.
- **Chemical Usage:** If using cleaning chemicals, follow the guidelines for safe handling and storage.
- **Instruction and Training:** Train users in safe and correct pizza oven operation.
- **Sanitization:** After cleaning, ensure the oven's interior is sanitized to prevent food contamination.
- **Element Check:** Regularly inspect the heating elements to ensure they're functioning properly and free of damage.
- **No Modifications:** Avoid modifying the oven's components or features, as this may compromise safety and void warranties.
- **Emergency Procedures:** Be prepared to turn off the oven quickly in emergencies or malfunctions.
- **Instruction Labels:** Ensure any operational or safety labels on the oven are visible and legible.
- **Regular Inspection:** Regularly inspect the oven for signs of wear, damage, or malfunction, and address any issues promptly.
- **Proper Usage:** Teach users how to properly use the oven to prevent mishaps and ensure consistent cooking results.
- **Emergency Shutoff:** Know the location of your gas shutoff valve and how to turn it off in case of emergencies.
- **Dedicated Gas Line:** Connect the gas cooktop or range to a dedicated gas line to prevent pressure drops and ensure consistent performance.
- **Proper Ignition:** Light the burner promptly after turning on the gas to prevent gas buildup.

PARTS DIAGRAM



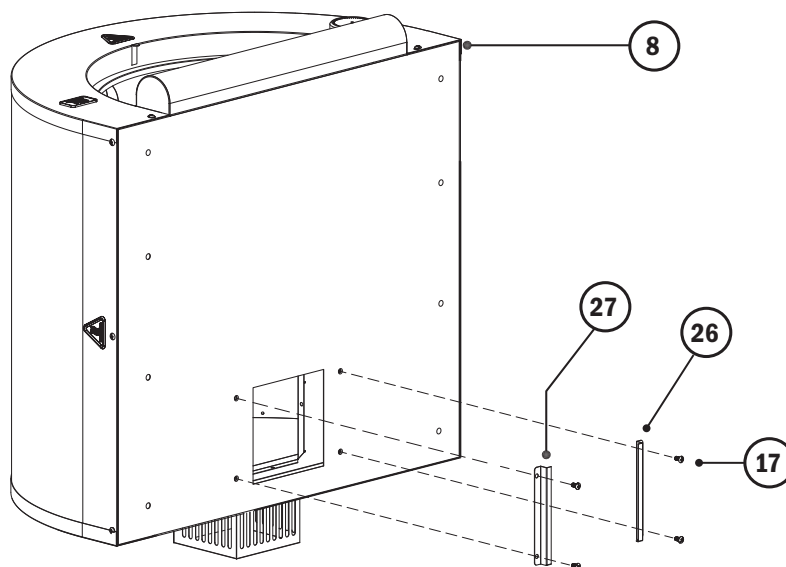
PARTS LIST

ITEM	QTY	DESCRIPTION
1	1	Chimney cover
2	1	Retention bracket
3	1	Chimney
4	1	Chimney cover attachment cover
5	1	Ash catch cover
6	2	Pizza stones (7.25" x 10.5")
7	6	Pizza stones (9.25" x 9.75")
8	1	Main chamber
9	1	Backyard Pro badge
10	1	Gas assembly line
11	1	Gas control knob assembly
12	1	Igniter and battery compartment
13	1	Gas connection piece
14	1	Gas control knob front plate
15	1	Gas control knob
16	1	Oven door
17	14	¼" 15mm head screws
18	1	Door handle
19	4	Rectangular washers
20	2	¼" Hex nuts
21	2	¼" Spring washers
22	2	¼" Flat washers
23	4	Legs
24	1	Front plate

ITEM	QTY	DESCRIPTION
25	1	Bellows bracket
26	1	Ash box support bracket 1
27	1	Ash box support bracket 2
28	1	Ash box
29	1	Gas pipe
30	1	Orifice
31	1	Ignition cover
32	1	Burner
33	1	Electrode
34	1	Gas connection cover
35	1	Pizza server
36	1	Pizza cutter
37	1	Pizza peel
38	1	Pizza sweep
39	4	M4 screws
40	1	Thermometer
41	1	Flue handle
42	1	Burner cover
43	1	LP tank holder
44	4	Standing legs
45	2	Locking wheels
46	2	Wheels
47	16	Flat head screws
48	4	Accessory hooks

STEP 1

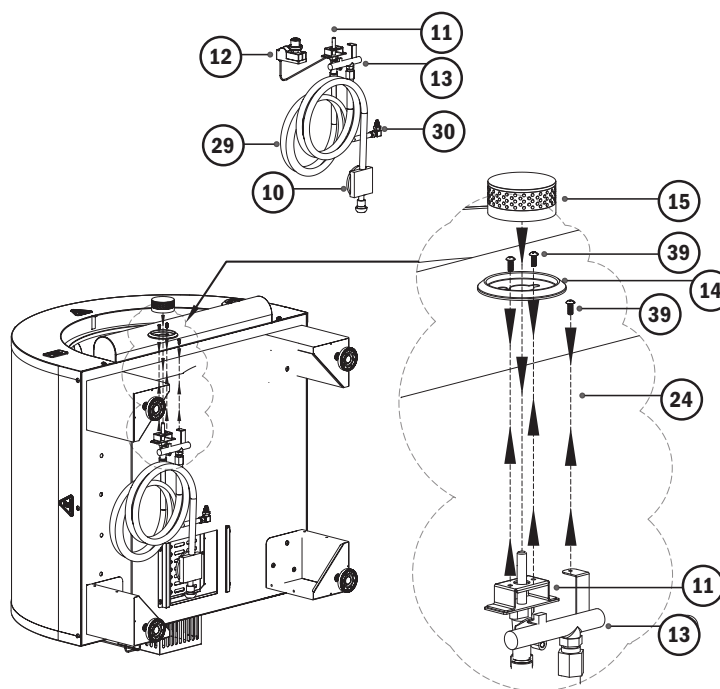
Install the ash box support brackets (26/27) to the bottom of the unit (8) using the ¼"15 mm screws (17).



STEP 2

Note: Screws come pre-attached and need to be removed before mounting. Legs shown attached but will not be installed until Step 6.

Install the gas system assembly (10, 11, 12, 13, 29, 30) and the oven knob (15) as shown in the figure.

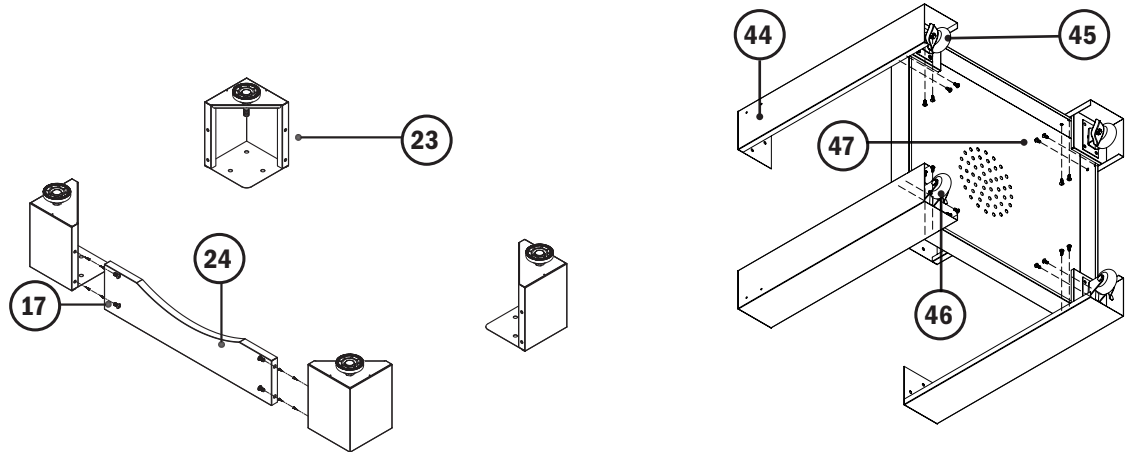


STEP 3

Note: Countertop and freestanding instructions shown below. Follow instructions based on your model.

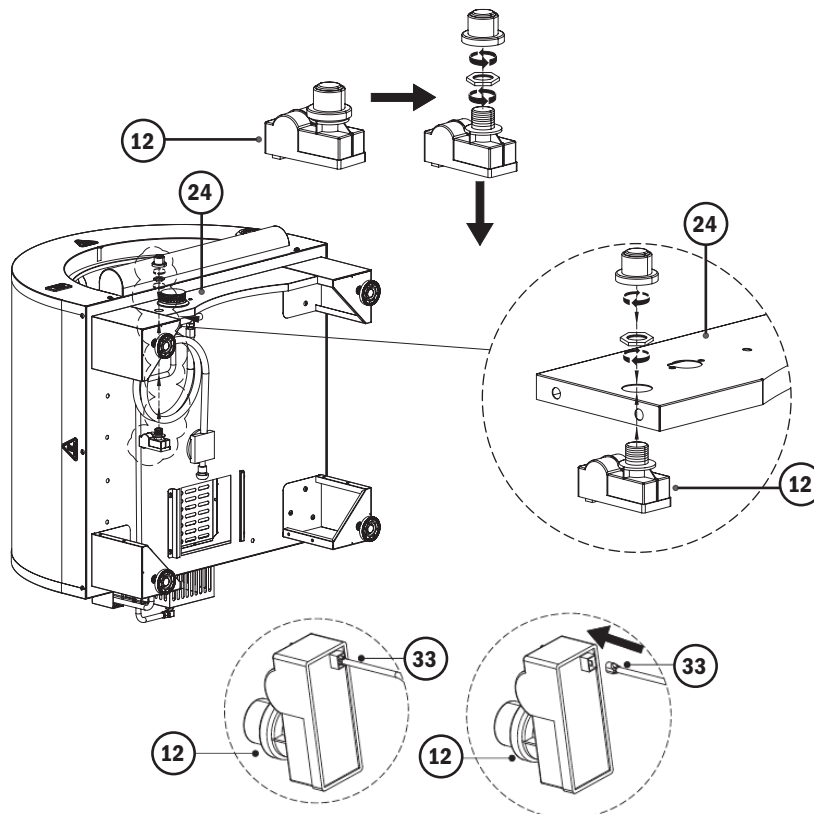
For countertop units, attach two legs (23) to the front plate (24) using the ¼" 15 mm screws (17).

For freestanding units, install the locking wheels (45) and wheels (46) through the undershelf and into the standing legs (44) using the flat head screws (47).



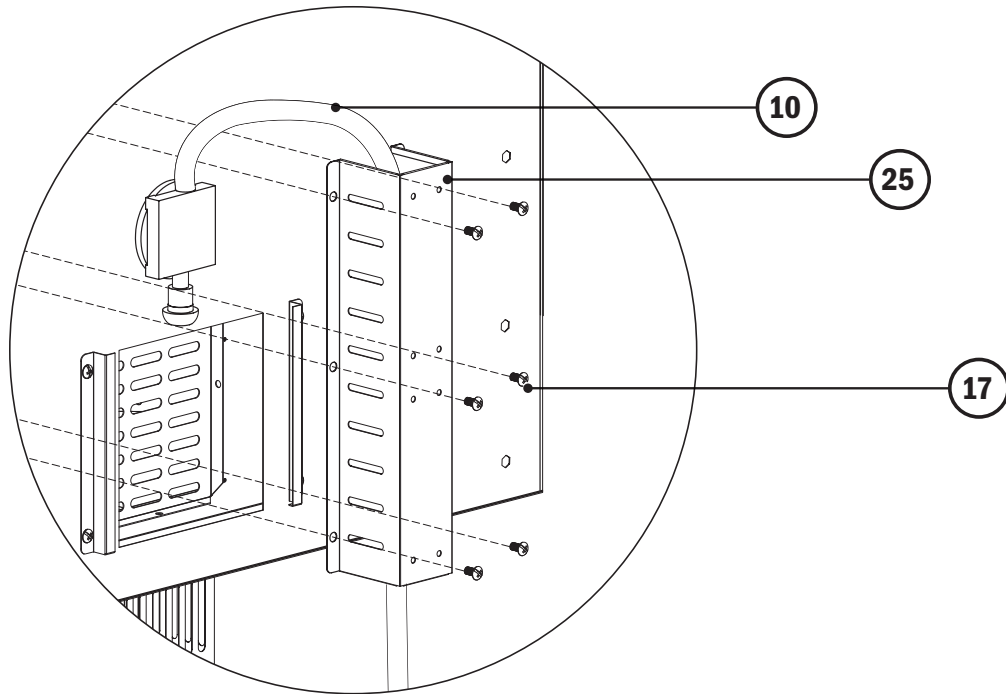
STEP 4

Install the electrode (33) and the igniter (12).



STEP 5

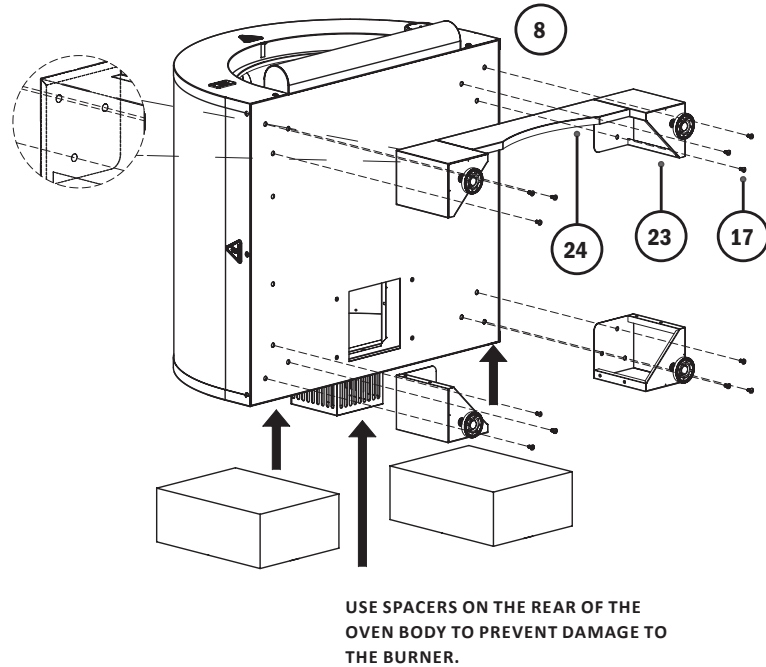
Feed the gas assembly line (10) through the bellows bracket (25). Attach bellows bracket (25) to the bottom of equipment using the ¼" 15 mm screws (17).



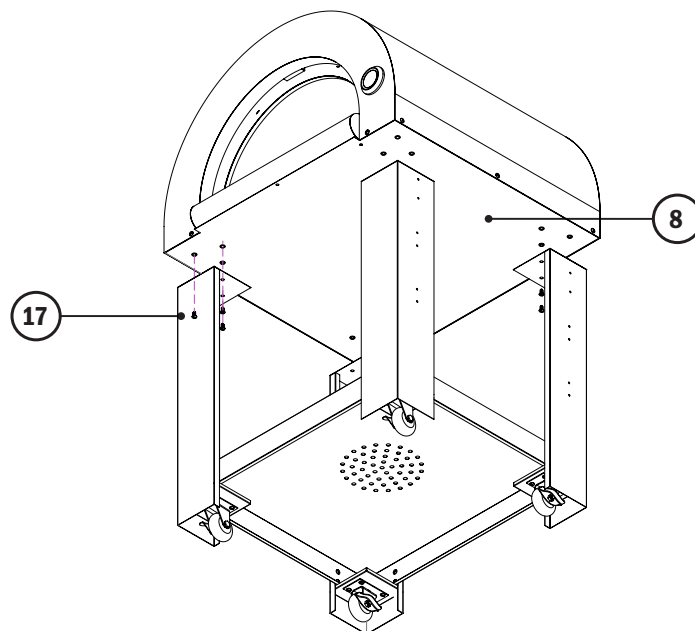
STEP 6

Note: Countertop and freestanding instructions shown below. Follow instructions based on your model.

For the countertop model, attach the legs previously assembled in Step 3 to the bottom of the main chamber (8) using the 15mm screws (17).

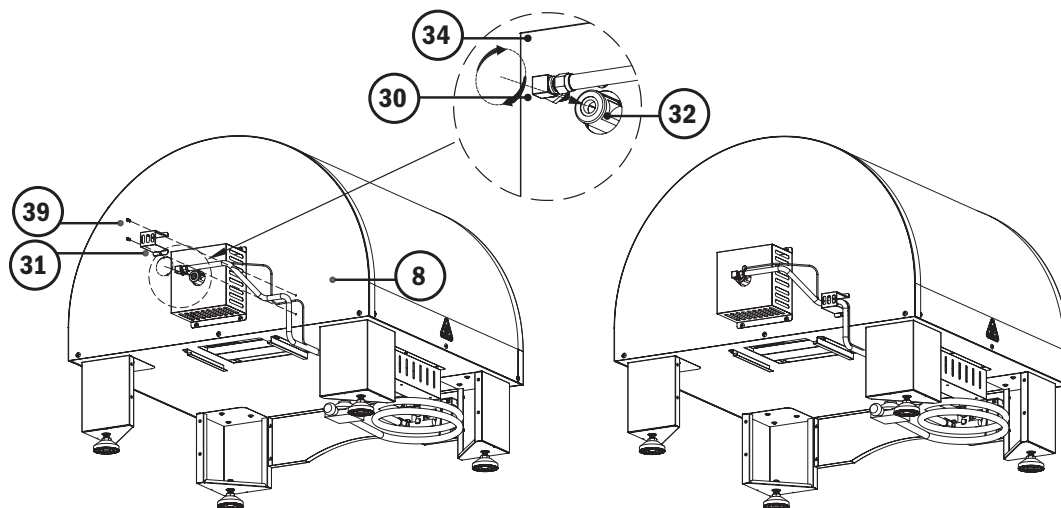


For the freestanding model, attach the previously assembled standing legs and to the bottom of the main chamber (8) using the 15mm screws (17).



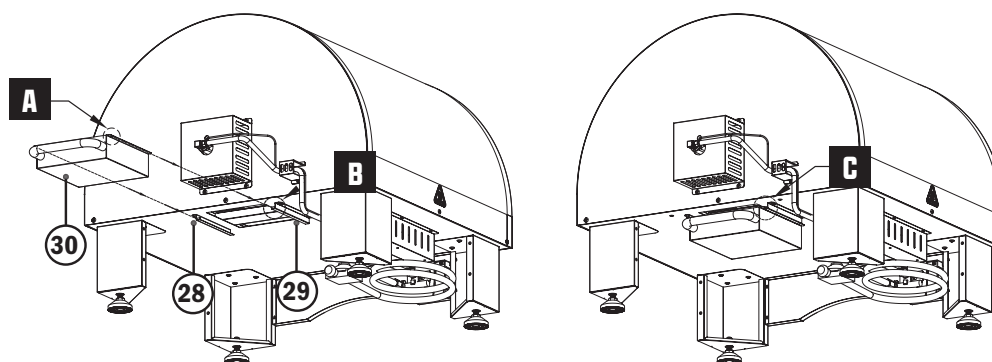
STEP 7

Install the gas connection cover (34) by turning counterclockwise. Then, install the ignition cover (31) by using two M4 screws (39) as shown.



STEP 8

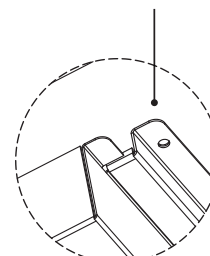
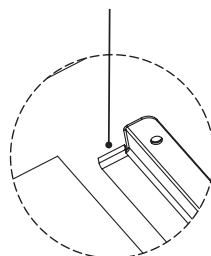
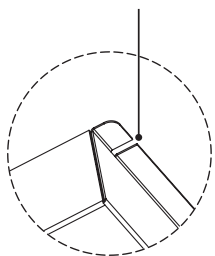
Slide the ash box (28) into the ash box support brackets (26/28).



A Ash box edge

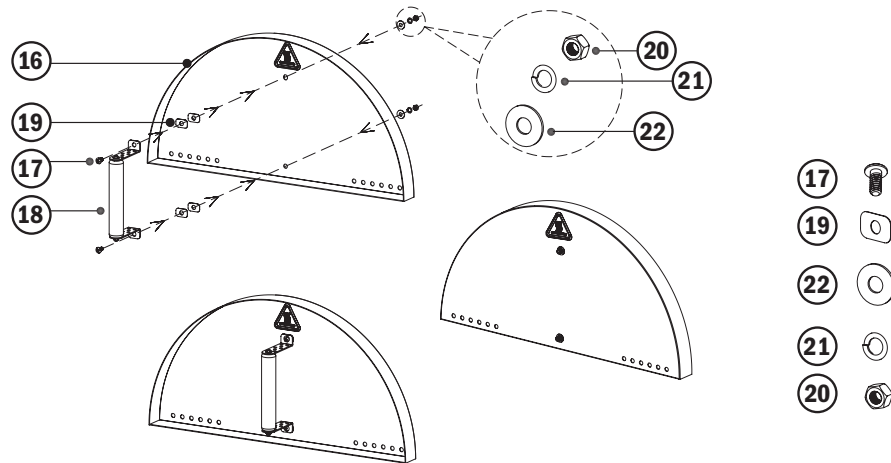
B Ash box support brackets

C Insert as shown



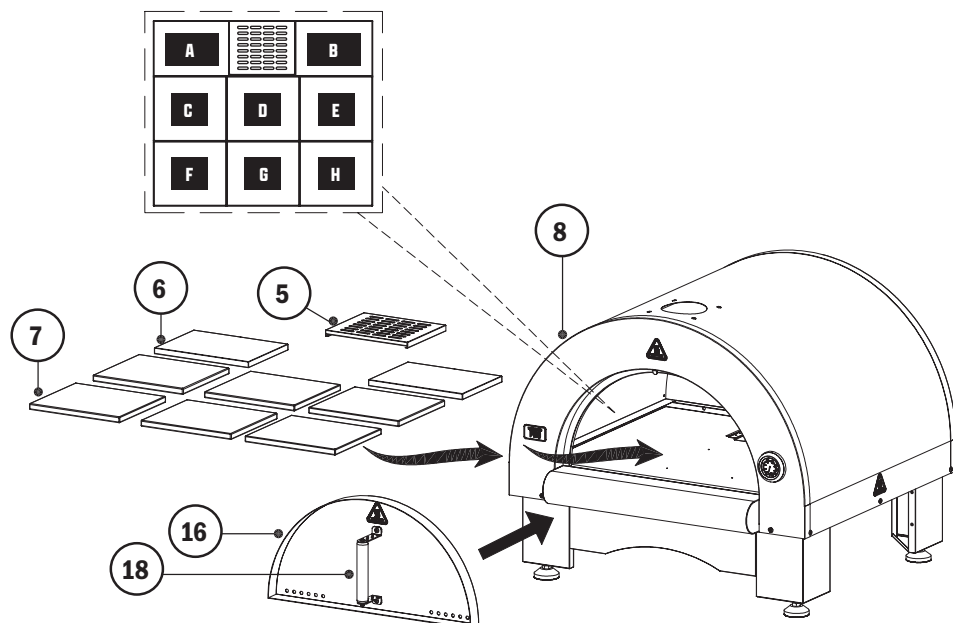
STEP 9

Install the door handle (18) to the oven door (16) using the $\frac{1}{4}$ " 15 mm screws (17), rectangular washers (19), flat washers (22), spring washers (21), and $\frac{1}{4}$ " hex nuts (20).



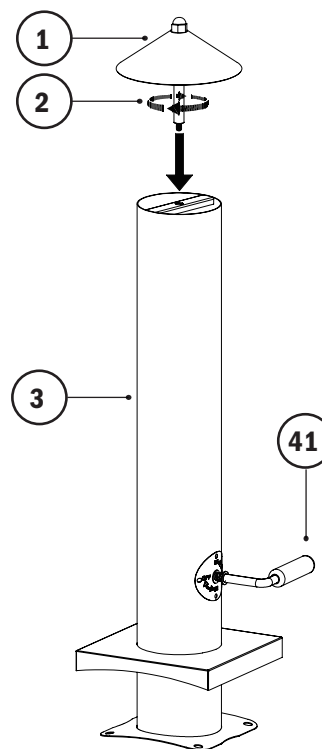
STEP 10

Place the ash catch cover (5) and pizza stones (6/7) in the main chamber (8) as shown. Note that the two 7.25" x 10.5" pizza stones (6) should be placed in the A and B positions with the ash catch cover (5) placed between them as shown below. The six 9.25" x 9.75" pizza stones (7) should be placed in the C - H positions shown below.

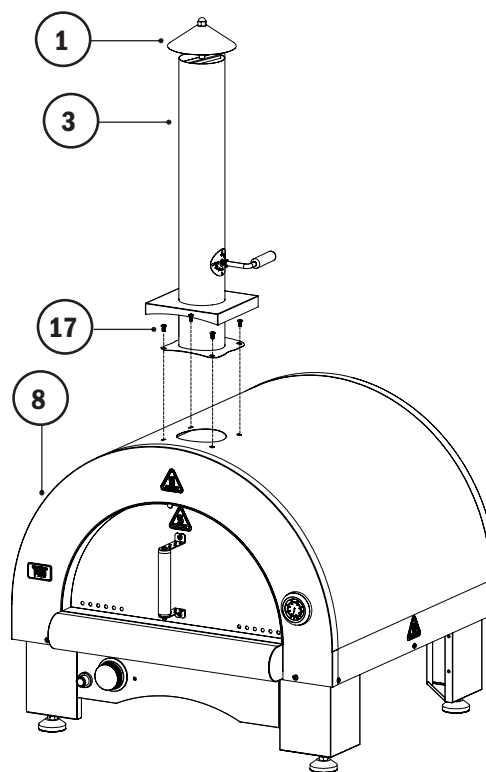


STEP 11

Install the chimney cover (1) by twisting the retention bracket (2) into place on top of the chimney (3). The flue handle (41) comes preassembled.

**STEP 12**

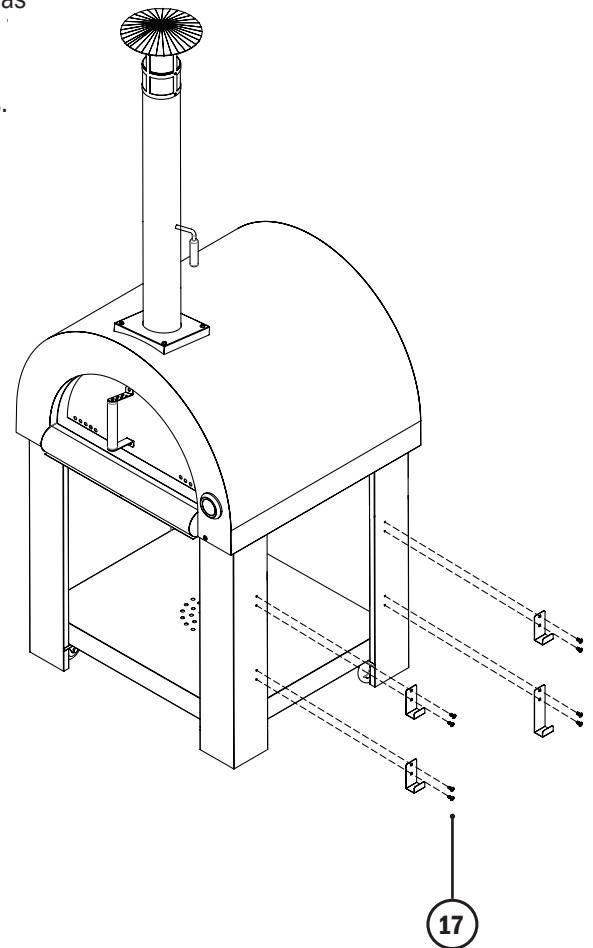
Attach the chimney (3) to the top of the main chamber (8) using the 1/4" 15 mm screws (17).



STEP 13

For freestanding models, install the included S-hooks as shown below using the 15mm screws (17).

Note: S-hooks are not included on countertop models.



INITIAL SETUP

1. **Inspect the Packaging:** Examine the exterior of the packaging for any signs of damage that might have occurred during shipping.
2. **Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, ensuring you do not damage the oven or its components.

CLEANING

WIPE DOWN THE EXTERIOR.

Note: When cleaning the oven, do not use any chemical cleaners or soap on the pizza stone. This can affect the taste of the food cooked in the oven.

PIZZA STONE

1. **Cleaning:** After each use, allow the pizza stone to cool completely before cleaning it. Do not immerse a hot pizza stone in water, as it can cause cracking. Instead, gently scrape off any food residue with a soft brush or spatula. If necessary, you can wipe the stone with a damp cloth, but avoid using soap or detergent, as it can be absorbed into the porous surface of the stone and affect the flavor of your pizzas.
2. **Deep Cleaning:** If your pizza stone becomes heavily soiled or develops stubborn stains, you can give it a deep cleaning. Start by gently scrubbing the stone with a mixture of warm water and baking soda, using a soft brush or sponge. Avoid using harsh chemicals or abrasive cleaners, as they can damage the stone. Rinse the stone thoroughly with clean water and allow it to dry completely before using it again.

OPERATION

It is recommended to get a digital laser infrared thermometer to help gauge the temperature of the oven. This will provide a complete understanding of the temperature of the pizza stone throughout the oven to find the perfect place to cook your pizza.

SEASONING THE STONE

1. **Clean the Pizza Stone:** Before seasoning, make sure the pizza stone is clean. If it is new, rinse it with water and allow it to air dry completely. If it is used, scrape off any food particles with a soft brush or cloth. Do not use soap or detergent as it can get absorbed into the stone and affect the flavor of your food.
2. **Preheat your Oven:** Place the pizza stone in a cold oven. Then, preheat the oven to around 450°F (232°C) for at least 30 minutes. This allows the stone to heat evenly.
3. **Apply a Thin Layer of Oil:** Once the stone is preheated, use a brush or a paper towel to apply a thin layer of cooking oil (such as vegetable oil or olive oil) over the entire surface of the pizza stone.
4. **Bake the Stone:** Let the stone bake for about an hour. This process helps the oil to penetrate the pores of the stone, creating a non-stick surface.
5. **Cool Down:** After an hour, turn off the oven and let the pizza stone cool down completely inside the oven. Avoid removing the stone while it is still hot to prevent accidents.

USAGE OVERVIEW

This equipment can never be used simultaneously in both wood and gas modes.

For best results, it is recommended to follow a recipe.

1. Your gas pizza oven requires reasonable care during operation. It will be hot during cooking and cleaning. You should never leave the pizza oven unattended or move the pizza oven when in use.
2. Children should never use your gas pizza oven. Keep younger children and pets away when in use.
3. Only use your gas pizza oven outside in a well-ventilated area. Never use indoors in any building, garage, shed, or under any type of flammable canopy or overhang.
4. Ensure your pizza oven is on a level surface and the locking casters are locked before use.

WOOD USAGE

1. **Prepare the Oven:** Ensure your pizza oven is clean and free from any debris or leftover ashes from previous use. Make sure the flue is open to allow for proper ventilation.
2. **Firewood:** Use dry, seasoned hardwood, such as oak and beech, for the fire, as they burn hotter and cleaner. Arrange the firewood in the oven, leaving some space for airflow. You can use a mix of smaller kindling pieces and larger logs to help the fire start and sustain itself.
3. **Start the Fire:** There are several methods you can use to start the fire in your pizza oven:
 - a. **Kindling:** Place a small pile of kindling in the center of the oven and light it using matches or a lighter. Gradually add larger pieces of firewood as the flames grow.
 - b. **Newspaper:** Crumple up several sheets of newspaper and place them under the kindling to help ignite the fire.
 - c. **Firestarter:** Use commercial fire starters or homemade fire starters made from wax and sawdust to help get the fire going.
4. **Build the Fire:** As the fire begins to burn, gradually add more firewood to build up the flames. Arrange the wood in a pyramid or crisscross pattern to allow for better airflow and more even burning.
5. **Maintain the Fire:** Once the fire is established, monitor it closely to ensure it maintains a consistent temperature. Add additional firewood as needed to keep the flames going. Use a metal poker or rake to rearrange the wood and distribute the coals evenly for uniform heat distribution.
6. **Control the Temperature:** Depending on the type of pizza you're making and the desired cooking temperature, you may need to adjust the intensity of the fire.
7. **Preheat the Oven:** Once the fire has been burning for enough time (usually 30 minutes to an hour), allow the oven to preheat until it reaches the desired temperature for baking pizzas. Use an infrared thermometer and the built-in temperature gauge to monitor the oven temperature accurately.
8. **Maintain the Fire Throughout Cooking:** While baking pizzas, periodically check the fire to ensure it continues to burn consistently. Add more wood as needed to maintain the temperature and keep the flames going.

KINDS OF WOOD

When cooking with wood, it is important to use certain types of wood:

1. **Hardwoods:** Hardwoods are the preferred choice for pizza ovens because they burn hotter and cleaner than softwoods. Examples of hardwoods suitable for pizza ovens include:
 - a. **Oak:** Provides a steady, long-lasting heat ideal for cooking pizzas evenly.
 - b. **Maple:** Burns hot and produces a sweet aroma, imparting a mild flavor to the pizza.
 - c. **Cherry:** Burns hot and clean, imparting a subtle fruity flavor to the pizza.
 - d. **Hickory:** Adds a strong, smoky flavor to the pizza, suitable for those who enjoy a bold taste.
2. **Fruitwoods:** Fruitwoods are known for their aromatic smoke and mild flavor, making them excellent choices for pizza ovens. Some popular fruitwoods for pizza ovens include:
 - a. **Apple:** Burns hot and produces a sweet, fruity aroma that complements pizza toppings.
 - b. **Peach:** Burns hot and clean, imparting a delicate, slightly sweet flavor to the pizza.
 - c. **Pear:** Similar to apple wood, pear wood burns hot and adds a subtle fruitiness to the pizza.
3. **Avoid Softwoods:** Softwoods such as pine, spruce, and cedar are not recommended for pizza ovens. They tend to contain more resin and sap, which can produce unpleasant flavors and aromas when burned. Additionally, softwoods may generate excessive smoke and leave behind residues that can affect the taste of the pizza.

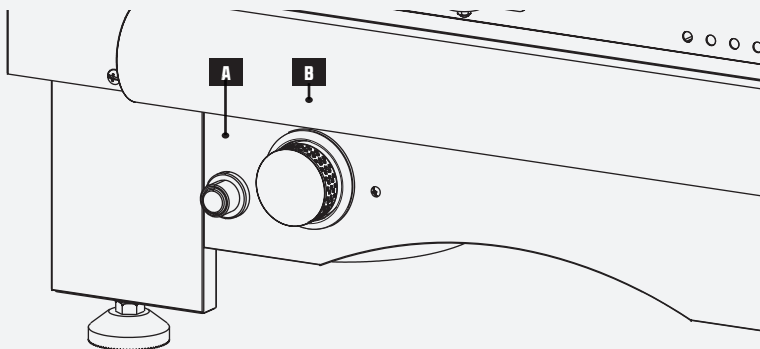
Note: If black smoke develops, it signals that there is something wrong with the wood you are using.

GAS USAGE

IMPORTANT: When using propane, the protective metal plate **MUST** be removed before turning on the gas.

IMPORTANT: Flue must be completely open when using the oven with gas. If this is not done, the equipment will not work as intended.

- A** Battery (for Ignition) Box
- B** Burner Knob



- Turn all gas valves off should the burners go out when cooking.
- Do not lean over the pizza oven and do not touch the oven without protective gloves.
- Turn the burners off and shut off the LP cylinder should a grease fire occur.
- Do not obstruct the flow of combustion and ventilation air to this pizza oven.
- Keep the outdoor cooking gas appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Do not put a barbecue cover or other flammable material in the storage area of this pizza oven.
- Do not install or use on or in a recreational vehicle or boat.
- For best results, season pizza oven stone prior to using and after cleaning (see “Seasoning the Stone” section for seasoning instructions).

LIGHTING THE BURNERS

WARNING: Read instructions before lighting. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes, and repeat the lighting procedure.

LIGHTING THE MAIN BURNERS USING PIEZO IGNITION

1. Ensure burner control knob is in the “OFF” position.
2. Turn on the LP gas by turning the hand wheel on the cylinder valve.
3. Push in the control knob for the burner and turn it to the left; you should hear an audible click and the burner should ignite.
4. If the burner does not light within 5 seconds, turn the burner control knob to “OFF.” Wait 5 minutes for the gas to clear and repeat the above procedure.

PREHEATING TIMES AND TEMPERATURE ESTIMATES

PREHEAT

Cooking Temperature: Once the pizza oven is preheated, the cooking temperature can typically range from 500°F (260°C) to 700°F (371°C) or higher, depending on the specific requirements of the recipe and the preferences of the cook. Some pizzas may benefit from a slightly lower temperature for a longer cooking time, while others may require a higher temperature for a shorter cooking time.

PROPANE CYLINDER INFORMATION

LP CYLINDER LEAK TEST

A leak test should be done each time a cylinder is refilled or exchanged. Do not smoke or use any type of flammable material in the area during this leak test. Do not use an open flame to check for leaks.

1. Test outside in a well-ventilated area.
2. Use a paintbrush and a solution of 50% liquid soap and 50% water. Do not use cleaning agents, as they can damage the fuel supply parts.
3. Brush liquid onto areas highlighted with arrows.
4. Growing bubbles indicate a leak.

TRANSPORTATION AND STORAGE OF PROPANE CYLINDER

- The cylinder used must include a collar to protect the cylinder valve.
- Do not store a spare LP-gas cylinder under or near this appliance. Never fill the cylinder beyond 80% full.
 - **Note:** If the instructions above are not followed, a fire potentially causing death or severe injury may occur.
- Always transport in an upright position.
- Do not smoke when transporting your cylinder.
- Place a dust cap on the cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

CYLINDER SPECIFICATIONS

When purchasing or exchanging a cylinder for your gas grill, it must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339 Cylinders, Spheres, and Tubes for Transportation of Dangerous Goods; and Commission, as applicable; and provided with a listed over-filling prevention device (OPD), and provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.

The cylinder must also be equipped with:

- A shut-off valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal.
- A collar to protect the cylinder shut-off valve.
- A safety relief device having direct communication with the vapor space of the cylinder.
- A listed over-filling prevention device (OPD).

WARNING: A frosty cylinder valve indicates possible gas overfill. Close the LP valve and call your dealer immediately.

REGULATOR AND CYLINDER CONNECTIONS

CAUTION: The gas pressure regulator provided with this outdoor cooking appliance must be used. This regulator is set for an outlet pressure of 11" water column.

Your regulator is equipped with a Q.C.C. Type 1 quick connect system. It will not allow gas to flow until a positive seal has been made. It has a thermal element that will shut off the gas flow if the temperature reaches 240 degrees Fahrenheit (115 degrees Celsius). It also has a flow-limiting device that will restrict the flow of gas to 10 cu. ft. per hour (0.28 cubic meters per hour). Before each use, check the gas hose for excessive abrasion, wear, or cuts. Replace a hose assembly showing those signs with the hose assembly specified in the parts list before using the grill.

PROBLEM	ISSUE	REMEDY
Burner will not light.	Ignitor dead.	Replace the battery found next to the control dial.
	Blockage in the gas system.	Inspect the burners to be sure insects, spiderwebs, etc. do not block them. Clean if necessary. Inspect under the control panel to be sure the burners are aligned properly with the valves.
	Regulator failure or damaged hose.	Order replacement part and replace.
	Crimped fuel supply hose.	Inspect and straighten.
	Regulator is not properly seated into the tank valve.	Remove and reattach. Hand tighten only.
	Out of propane.	Check to be sure you still have propane in your tank.
	Gas supply is turned off.	Turn on gas at LP tank.
Irregular flame or yellow flame.	New burner may have residual oil.	It will burn off.
	Tubes in burners are blocked.	Remove and clean.
	Burners have a high grease or dirt buildup.	Remove and clean.
	Burners are not aligned properly with the valves.	Inspect under the control panel.
Sudden drop in gas pressure or flames blow out.	Out of gas.	Check to be sure you still have propane in your tank.
	Your excessive fuel flow valve has tripped, thereby reducing the flow of gas.	<p>Turn off all burners, wait 30 seconds, and relight grill. If the problem persists, turn off all burners. Disconnect regulator from tank. Wait 10 minutes. Reconnect regulator and leak test. Slowly turn on LP tank and relight oven. Other ways the flow limiting device can be activated include:</p> <p>a. Ruptured gas hose. Inspect, perform a leak test, and replace as necessary.</p> <p>b. Opening the control knobs before turning on the LP gas at the tank. Turn on the gas at the LP tank first before turning on a control knob to light.</p> <p>c. Improper purging of tank before it was filled. See your LP gas dealer.</p>
	Wind could be blowing out your burners.	Turn the front of oven to face wind or move out of the wind.