

## **PIZZELLO 50002gs**

# **PIZZELLO 16-inch Dual-Fuel Pizza Oven Instruction Manual**

Brand: PIZZELLO | Model: 50002gs

## **1. INTRODUCTION**

Thank you for choosing the PIZZELLO 16-inch Dual-Fuel Pizza Oven. This versatile outdoor oven offers the convenience of propane gas and the authentic flavor of wood-fired cooking. Designed for portability and efficiency, it allows you to create delicious pizzas and other dishes in minutes. Please read this manual thoroughly before assembly, operation, or maintenance to ensure safe and optimal performance.



Image: The PIZZELLO 16-inch Dual-Fuel Pizza Oven, showcasing its compact design and various included accessories like the pizza peel, stone, and gas burner.

## 2. SAFETY INFORMATION

**WARNING: For outdoor use only. Do not operate indoors. Read all instructions before using this appliance.**

- Always operate the oven on a stable, level, non-combustible surface.
- Keep the oven clear of combustible materials, gasoline, and other flammable liquids and vapors.
- Ensure proper ventilation. Do not block the chimney or oven opening.
- Allow the oven to cool completely before moving or cleaning.
- When using propane, ensure all connections are tight and test for leaks before each use.
- Keep children and pets away from the hot oven.
- Use heat-resistant gloves when handling hot components.

### 3. WHAT'S IN THE BOX

Verify that all components are present and undamaged upon unpacking:

- 16" Propane Pizza Oven Unit
- 16" Pizza Stone (Cordierite)
- Propane Gas Burner with Hose and Regulator
- Wood Burner Tray
- Stainless Steel Pizza Peel
- Pizza Cutter
- Pellet Scoop
- Waterproof Carry Bag



Steak



Fish



Pizza



Sausages



Skewers



Vegetables

## MORE THAN JUST PIZZA!



Image: A visual representation of all the accessories included with your PIZZELLO pizza oven, such as the gas burner, wood tray, pizza stone, pizza peel, pizza cutter, pellet scoop, and carry bag.

## 4. SETUP AND ASSEMBLY

### 4.1 Unfolding the Legs and Attaching Chimney

Carefully unfold the oven's legs until they lock into place. Insert the chimney into the designated opening on top of the oven and secure it. The oven is designed for easy transport with foldable legs and a detachable chimney.



Image: The PIZZELLO pizza oven fully assembled with its chimney and legs extended, ready for use.

### 4.2 Installing the Pizza Stone

Slide the cordierite pizza stone into the oven's interior slot. Ensure it sits flat and securely. This stone provides even heat distribution for perfect crusts.

### 4.3 Choosing Your Fuel Source (Propane or Wood)

Your PIZZELLO oven supports both propane gas and wood pellets/chips. Select the appropriate burner for your cooking preference.

# CALL OUT A PARTY NOW!

Large Capacity Pizza Oven Can Meet Different Meal Requirements!



Image: Illustration showing the two fuel options for the PIZZELLO oven: a wood pellet tray and a gas burner, highlighting its dual-fuel capability.

## 4.3.1 Propane Gas Burner Installation

Attach the propane gas burner to the rear of the oven. Ensure the gas hose is securely connected to both the burner and your propane tank. An AAA battery (not included) is required for the igniter. Insert the battery into the designated compartment on the burner unit.



Image: Detailed steps showing how to install the AAA battery into the gas burner and connect the propane hose.

## 4.3.2 Wood Burner Tray Installation

If using wood, ensure the propane burner is removed. Insert the wood burner tray into the rear opening. If a baffle is present to prevent ash, it may need to be removed for optimal wood-fired performance (refer to troubleshooting if issues arise).

## 5. OPERATING INSTRUCTIONS

### 5.1 Preheating the Oven

For best results, preheat the oven to 752°F (400°C). This typically takes 25-30 minutes. Monitor the built-in thermometer on top of the oven to ensure it reaches the desired temperature.



Image: A close-up view of the oven's integrated thermometer, indicating the internal temperature for optimal cooking.

### 5.2 Cooking with Propane Gas

Once preheated, launch your pizza using the pizza peel. The oven can cook a pizza in approximately 60 seconds. Rotate the pizza frequently (every 30-45 seconds) to ensure even cooking and prevent burning, especially the side closest to the flame.



Image: A person sliding a pizza into the hot PIZZELLO oven using a pizza peel.

### 5.3 Cooking with Wood Pellets/Chips

Load the wood burner tray with appropriate wood pellets or small wood chips. Ignite the wood. As with gas, preheat the oven to the desired temperature. Add more pellets as needed to maintain heat. Be mindful of smoke when adding fuel and wait for it to subside before inserting food.



Image: A person using the provided pellet scoop to add wood pellets to the oven's wood burner tray.

## 5.4 Monitoring Cooking Progress

The oven features a small opening to check on your food without fully removing the door. This helps maintain consistent internal temperature.



Image: A close-up view of the oven's front, highlighting the small opening that allows for easy checking of food without significant heat loss.

## 5.5 Official Product Video

Your browser does not support the video tag.

Video: This video demonstrates the PIZZELLO 16-inch propane wood pizza oven in use, showcasing its features and the process of making pizza, highlighting happy family moments.

## 6. MAINTENANCE AND CLEANING

Regular maintenance ensures the longevity and performance of your pizza oven.

- **Cleaning the Pizza Stone:** Allow the stone to cool completely. Scrape off any burnt food residue with a brush or scraper. Do not use soap or harsh detergents, as the porous stone will absorb them.
- **Oven Interior:** After each use and once cooled, brush out any ash or debris from the oven interior.
- **Exterior:** Wipe down the exterior with a damp cloth. Avoid abrasive cleaners that could damage the finish.
- **Storage:** When not in use, store the oven in a dry place, ideally using the provided waterproof carry bag.

## 7. TROUBLESHOOTING

## 7.1 Common Issues and Solutions

- **Pizza Stone Cracks:** This can occur if a cold stone is placed into a hot oven. Always insert the pizza stone before preheating the oven.
- **Gas Burner Not Igniting/Low Flame:** Ensure the propane tank is full and connected securely. Check that the O-ring is present and properly seated on the gas hose connection. Verify the igniter battery (AAA) is correctly installed.
- **Excessive Soot/Ash with Wood:** Ensure the baffle (if present) is removed when using the wood burner. Use dry, appropriate wood pellets/chips.
- **Uneven Cooking/Burnt Spots:** Rotate the pizza frequently during cooking. Ensure the oven is fully preheated to the target temperature before inserting the pizza.

If you encounter persistent issues not covered here, please contact PIZZELLO customer support.

## 8. SPECIFICATIONS

Feature	Detail
Brand Name	PIZZELLO
Model Number	50002gs
Item Weight	39.4 pounds
Product Dimensions	23.2 x 20 x 33.5 inches
Installation Type	Countertop
Oven Cooking Mode	Conduction
Color	Black
Material Type	Metal
Heating Method	Conduction
Special Features	16" Pizza Stone, 16" Propane Pizza Oven, Stainless Steel Pizza Peel/Pizza Cutter/Pellet Scoop, Waterproof Carry Bag, Wood and Gas Burners

## 9. WARRANTY AND SUPPORT

For warranty information or technical support, please contact PIZZELLO customer service. Refer to the product packaging or the PIZZELLO brand store on Amazon for contact details.

PIZZELLO is committed to providing high-quality products and excellent customer service. If you have any questions or concerns, do not hesitate to reach out.

**Online Support:** Visit the [PIZZELLO Store on Amazon](#)

## Related Documents

	<p><a href="#">Pizzello Grande 16 Pizza Oven User Manual and Assembly Guide</a></p> <p>Comprehensive user manual and assembly guide for the Pizzello Grande 16 pizza oven, including parts list, assembly instructions, safety guidelines, and maintenance tips.</p>
	<p><a href="#">Pizzello Grande 16 Pizza Oven User Manual and Assembly Guide</a></p> <p>Comprehensive user manual and assembly guide for the Pizzello Grande 16 Pizza Oven, detailing product specifications, safety precautions, parts list, step-by-step assembly instructions, and maintenance tips.</p>
	<p><a href="#">Pizzello X50008 Pizza Oven User Manual and Assembly Guide</a></p> <p>Comprehensive user manual and assembly instructions for the Pizzello X50008 Pizza Oven, including safety guidelines, cleaning tips, and warranty information.</p>
	<p><a href="#">Pizzello Caldo Assembly Instructions and Safety Guide</a></p> <p>Detailed assembly instructions, safety warnings, and operational guidance for the Pizzello Caldo fire table, including parts list, troubleshooting, and maintenance tips.</p>