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> Halo Versa 16 Propane Gas Outdoor Pizza Oven Instruction Manual

HALO Versa 16

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Model: Versa 16 (HZ-1004-ANA)

1. PRODUCT OVERVIEW

The Halo Versa 16 is a portable propane gas outdoor pizza oven designed for cooking pizzas up to 16 inches in diameter. It features a rotating cooking stone and a dual burner system for consistent heat distribution.



Image 1.1: The Halo Versa 16 Propane Gas Outdoor Pizza Oven, showcasing its compact design and front control knob.

2. SETUP AND ASSEMBLY

The Halo Versa 16 pizza oven is designed for straightforward assembly. Follow these general steps for initial setup:

1. **Unpack Components:** Carefully remove all parts from the packaging and ensure all components listed in the packing list are present.
2. **Position the Oven:** Place the oven on a stable, level, and non-combustible surface outdoors, away from flammable materials.
3. **Connect Gas Supply:** The oven is compatible with a 20lb LP gas tank or a 1lb cannister. Connect the appropriate gas regulator and hose to the oven's gas inlet and then to your propane tank. Ensure all connections are tight and check for leaks using a soapy water solution.
4. **Install Turntable Power:** The rotating cooking stone motor can be powered by either an AC adapter or two D batteries. Insert batteries into the designated compartment or connect the AC adapter to a power source.
5. **Initial Burn-Off:** Before first use, operate the oven at maximum temperature for 15-20 minutes to burn off any manufacturing residues.



Image 2.1: Close-up of the side latch mechanism, indicating secure closure for portability and maintenance access.

3. OPERATING INSTRUCTIONS

3.1. Preheating the Oven

To achieve optimal cooking results, proper preheating is essential. The Halo Versa 16 can reach ambient temperatures up to 950°F (510°C) in approximately 12 minutes.

1. **Ignite Burners:** Turn the control knob to the high position and press the igniter button. Ensure both the back burner and the under-stone infrared burner ignite.
2. **Activate Rotating Stone:** Turn on the rotating stone mechanism to ensure even heating of the cooking surface.

3. **Preheat:** Allow the oven to preheat for at least 12-15 minutes with the lid closed and the stone rotating. This ensures the cordierite cooking stone reaches the desired temperature for a crispy crust.



FAST PREHEAT
Reaches up to 950°F ambient in 12 minutes.

Image 3.1: The Halo Versa 16 oven during preheating, demonstrating its rapid temperature achievement.

3.2. Cooking Pizza

The oven is designed to cook pizzas up to 16 inches in diameter quickly and efficiently, typically within 5 minutes or less.

- **Prepare Pizza:** Assemble your pizza on a lightly floured or semolina-dusted pizza peel.
- **Launch Pizza:** Once the oven is fully preheated, carefully slide the pizza from the peel onto the center of the rotating cooking stone.
- **Monitor Cooking:** The 360° rotating stone ensures hands-free, even cooking. Monitor the pizza through the oven opening. Adjust the gas dial to control the flame height and maintain desired cooking temperature.
- **Remove Pizza:** When the crust is golden brown and the cheese is melted and bubbling, use a pizza peel to carefully remove the pizza from the oven.

16" ROTATING PIZZA STONE

Hinged lid for easy access
and cleaning.



Image 3.2: The 16-inch rotating pizza stone with the hinged lid open, illustrating easy access for cleaning and pizza placement.



**Patented dual burners for
the perfect pizza every time.**

Image 3.3: Close-up view of the patented dual burner system, showing the back burner and the under-stone infrared burner for balanced cooking.

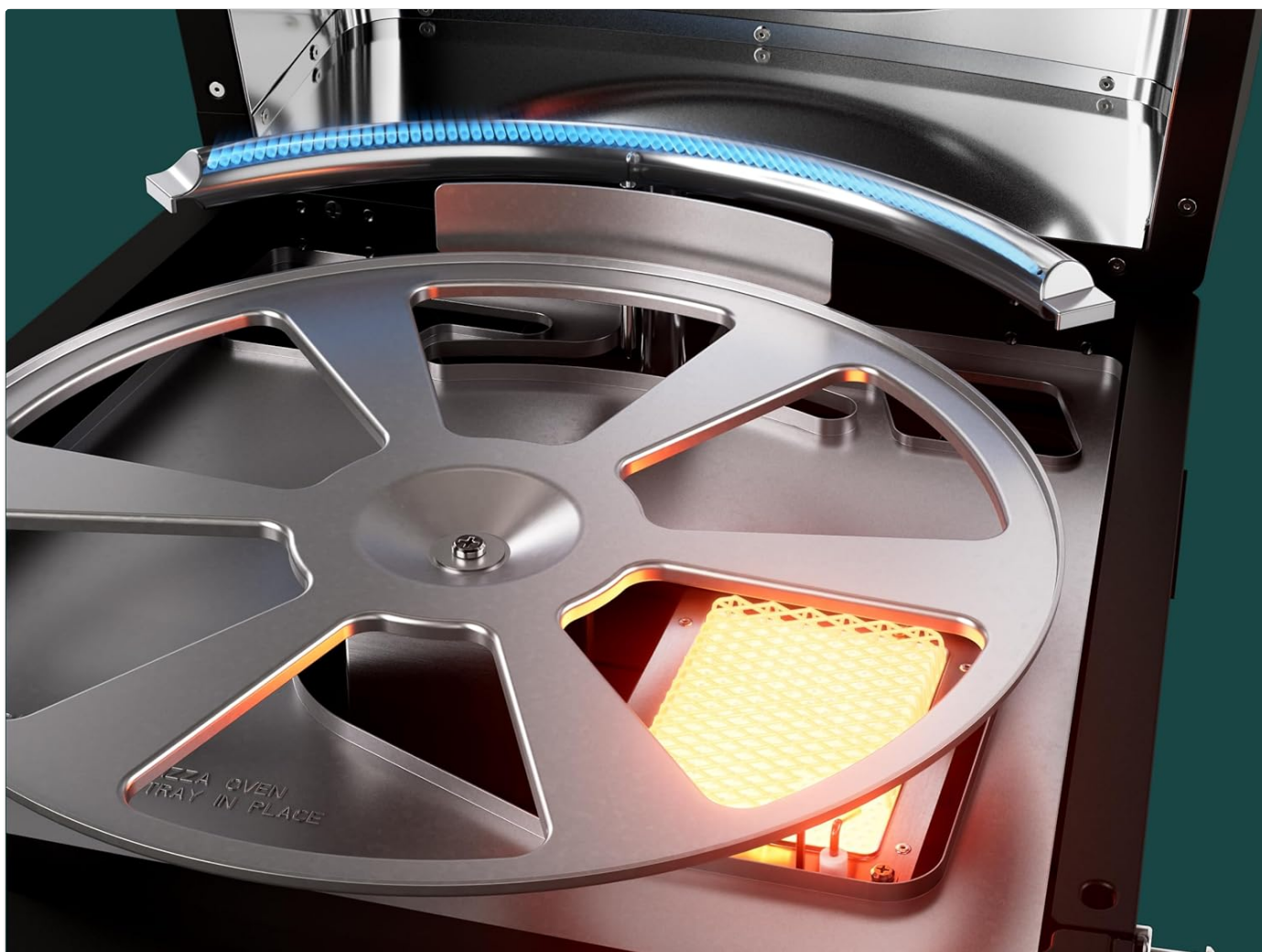


Image 3.4: Detailed view of the internal burner system and the rotating mechanism beneath the cooking stone.

4. MAINTENANCE AND CLEANING

Regular maintenance ensures the longevity and optimal performance of your Halo Versa 16 pizza oven.

- **Cool Down:** Always allow the oven to cool completely before cleaning.
- **Clean Cooking Stone:** Scrape off any burnt food residue from the cordierite stone. For stubborn stains, gently scrub with a stiff brush and warm water. Do not use soap on the cooking stone as it can be absorbed and affect future food taste. Allow the stone to air dry completely before next use.
- **Clean Interior:** The hinged access lid design allows for easy access to the interior. Wipe down interior surfaces with a damp cloth. For grease, use a mild degreaser.
- **Exterior Cleaning:** Wipe the exterior surfaces with a damp cloth and mild detergent. Dry thoroughly.
- **Burner Maintenance:** Periodically inspect the burners for blockages or debris. Clean with a soft brush if necessary.

5. TROUBLESHOOTING

This section addresses common issues you might encounter with your Halo Versa 16 pizza oven.

Problem	Possible Cause	Solution
Oven not reaching high temperatures	Insufficient preheating time; low gas pressure; clogged burner ports.	Ensure oven preheats for at least 12-15 minutes. Check propane tank level. Inspect and clean burner ports.

Problem	Possible Cause	Solution
Unevenly cooked pizza	Stone not fully preheated; rotating stone not active; inconsistent flame.	Always preheat with the rotating stone active. Verify the rotating stone is functioning. Adjust gas dial for consistent flame.
Rotating stone not working	Dead batteries; AC adapter not connected; motor connection issue.	Replace D batteries or ensure AC adapter is securely connected. Check motor wiring connections.
Gas smell or leak	Loose gas connections; damaged hose.	Immediately turn off gas supply. Check all connections with soapy water. If leak persists or hose is damaged, do not operate and contact customer support.

6. SPECIFICATIONS

- **Brand:** HALO
- **Model Name:** Versa 16 Outdoor Pizza Oven
- **Item Model Number:** HZ-1004-ANA
- **Product Dimensions (D x W x H):** 25.5" x 22.5" x 15"
- **Cooking Space:** 16 inches (diameter)
- **Item Weight:** 43.5 pounds
- **Power Source:** Gas-Powered (Propane)
- **Temperature Range:** Up to 950°F (510°C)
- **Control Type:** Knob
- **Included Components:** Pizza Oven, Cordierite Cooking Stone
- **UPC:** 810084240106

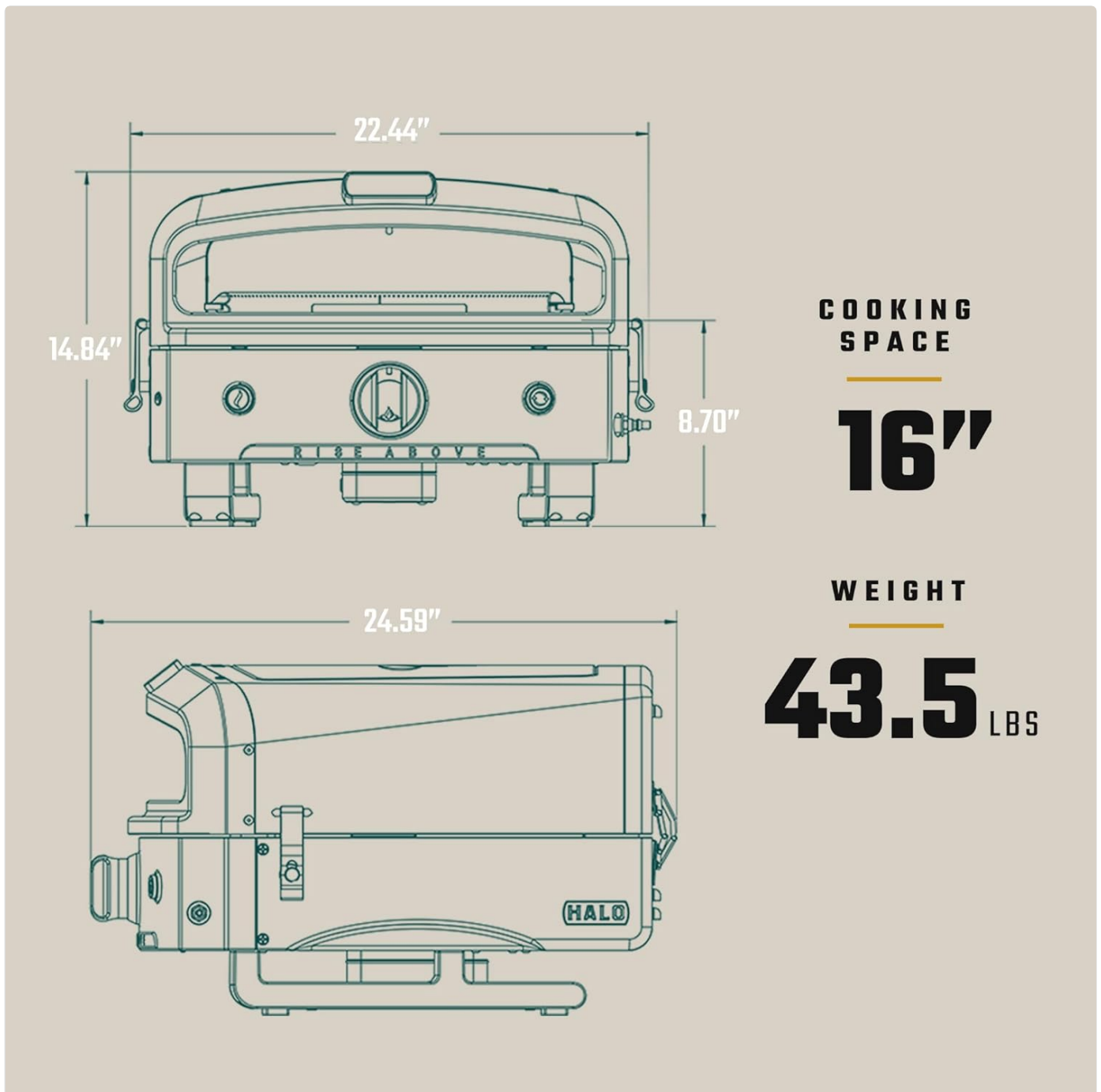


Image 6.1: Technical drawing illustrating the dimensions and cooking space of the Halo Versa 16 oven.

7. WARRANTY AND SUPPORT

For warranty information or technical assistance, please contact HALO Customer Support. While specific warranty periods may vary, HALO is known for its responsive customer service.

Contact Support: For the fastest assistance, utilize the online chat tool available on the official HALO website or refer to the contact information provided in your product packaging. When contacting support, please have your model number (HZ-1004-ANA) and purchase details ready.

For additional resources and product information, visit the official HALO store: [HALO Store on Amazon](#).

