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## MasterPRO BGKIT-0040

# MasterPro Portable Gas Pizza Oven BGKIT-0040 Instruction Manual

Model: BGKIT-0040 | Brand: MasterPRO

## 1. INTRODUCTION

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Thank you for choosing the MasterPro Portable Gas Pizza Oven, Model BGKIT-0040. This oven is designed for outdoor use, allowing you to cook delicious pizzas quickly and efficiently. With the ability to reach temperatures up to 500°C, you can enjoy perfectly baked pizzas in approximately 60 seconds. This manual provides essential information for safe operation, assembly, maintenance, and troubleshooting to ensure optimal performance and longevity of your pizza oven.

Image: MasterPro Portable Gas Pizza Oven set up outdoors.



## Más de 50 recetas

Incluye un recetario donde te damos ideas para preparar platos al más puro estilo italiano



This image shows the MasterPro Portable Gas Pizza Oven placed on an outdoor table, indicating its portability and suitability for outdoor cooking.

## 2. SAFETY INFORMATION

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Before operating your MasterPro Portable Gas Pizza Oven, please read and understand all safety warnings and instructions. Failure to follow these instructions may result in fire, explosion, property damage, personal injury, or death.

- **Outdoor Use Only:** This appliance is for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Ventilation:** Ensure adequate ventilation. Do not obstruct the flow of combustion and ventilation air.
- **Gas Safety:** Use only the type of gas and gas cylinder specified by the manufacturer. Check for gas leaks before each use.
- **Hot Surfaces:** The oven and its components become extremely hot during operation. Use heat-resistant gloves and the provided handle when handling hot parts. Keep children and pets away from the oven.
- **Clearance:** Maintain a safe distance from combustible materials.
- **Stable Surface:** Always place the oven on a stable, level, non-combustible surface.
- **Supervision:** Never leave the oven unattended while in use.

- **Storage:** Store the gas cylinder outdoors in a well-ventilated area, out of reach of children.

### 3. PACKAGE CONTENTS

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Carefully unpack your MasterPro Portable Gas Pizza Oven and verify that all components are present and in good condition.

Image: MasterPro Pizza Oven and included accessories.



This image displays the MasterPro Portable Gas Pizza Oven along with its accessories: a pizza peel, a pizza cutter, and an apron, laid out on a checkered tablecloth.

- MasterPro Portable Gas Pizza Oven (Model BGKIT-0040)
- Pizza Stone (removable)
- Foldable Legs
- Pizza Peel
- Pizza Cutter
- Apron
- Handle (for pizza stone/tray)
- Instruction Manual (this document)

### 4. SETUP

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Follow these steps to set up your MasterPro Portable Gas Pizza Oven for the first time.

Image: Person preparing pizza dough next to the assembled oven.



## Fácil montaje y limpieza

Cuenta con un diseño que garantiza el montaje y desmontaje del horno de forma sencilla

This image shows a person preparing pizza dough on a wooden board, with the MasterPro Pizza Oven assembled and ready for use in the background, highlighting its easy setup.

1. **Choose a Location:** Select a stable, level, non-combustible outdoor surface, away from any flammable materials or structures. Ensure adequate clearance around the oven.
2. **Unfold Legs:** Carefully unfold the oven's legs until they lock securely into place.
3. **Insert Pizza Stone:** Place the removable pizza stone inside the oven chamber. Ensure it is seated correctly.
4. **Connect Gas Supply:** Connect the gas regulator hose to your gas cylinder. Ensure all connections are tight and secure. Perform a leak test using soapy water on all gas connections. Bubbles indicate a leak. Do not operate if a leak is detected.
5. **Initial Burn-Off:** Before cooking food, operate the oven at maximum temperature for at least 30 minutes to burn off any manufacturing residues. Allow it to cool completely afterward.

## 5. OPERATING INSTRUCTIONS

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Achieve perfect pizzas with your MasterPro oven by following these operating guidelines.

Image: Person inserting a pizza into the MasterPro Pizza Oven.



## Pizzas en 60 segundos

Disfruta de tu pizza en 1 minuto en cualquier lugar gracias a este horno de gas portátil

This image shows a person carefully sliding a pizza into the MasterPro Portable Gas Pizza Oven using a pizza peel, demonstrating the cooking process.

Image: Close-up of a pizza cooking inside the MasterPro Pizza Oven, highlighting the 500°C maximum temperature.



## Temperatura máxima 500°

Prepara tus pizzas de hasta 30 centímetros de forma rápida y sencilla con el horno que alcanza hasta los 500° de temperatura

This image provides a close-up view of a pizza baking inside the MasterPro Pizza Oven, with visible flames, indicating the high temperatures it can reach for rapid cooking.

1. **Preheating:** Turn on the gas supply and ignite the oven burner according to the instructions on the gas control knob. Allow the oven to preheat for approximately 20 minutes to reach its optimal cooking temperature of up to 500°C.
2. **Prepare Pizza:** While the oven preheats, prepare your pizza on a lightly floured pizza peel. Ensure the pizza is no larger than 30 cm in diameter.
3. **Insert Pizza:** Once the oven is fully preheated, carefully slide the pizza from the peel onto the hot pizza stone inside the oven.
4. **Cooking:** Cook the pizza for approximately 60 seconds. Monitor the pizza closely as cooking times can vary. For even cooking, you may need to rotate the pizza halfway through using the provided handle and peel.
5. **Remove Pizza:** Once cooked to your preference, use the pizza peel to carefully remove the pizza from the oven.
6. **Serve:** Slice the pizza with the pizza cutter and serve immediately.
7. **Shut Down:** After use, turn off the gas control knob on the oven, then turn off the gas supply at the cylinder. Allow the oven to cool completely before cleaning or storing.

## 6. MAINTENANCE AND CLEANING

Regular maintenance and cleaning will extend the life of your MasterPro Pizza Oven.

- **Cool Down:** Always ensure the oven is completely cool before attempting any cleaning or maintenance.
- **Exterior Cleaning:** Wipe the stainless steel exterior with a damp cloth and mild detergent. Avoid abrasive cleaners that could scratch the surface.
- **Pizza Stone Cleaning:** The pizza stone will naturally darken over time. Do not use soap or detergent on the pizza stone, as it is porous and will absorb chemicals. Scrape off any burnt food residue with a spatula or brush. For stubborn stains, heat the stone in the oven to burn off residue, then brush clean once cool.
- **Storage:** When not in use, store the oven in a dry, protected area. The foldable legs and removable stone make it compact for storage.
- **Gas Hose and Regulator:** Periodically inspect the gas hose and regulator for any signs of wear, cuts, or damage. Replace if necessary.

## 7. TROUBLESHOOTING

If you encounter issues with your MasterPro Portable Gas Pizza Oven, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Oven does not ignite.	No gas supply, clogged burner, faulty igniter.	Check gas cylinder is open and not empty. Ensure gas hose is not kinked. Clean burner ports. Contact customer support if igniter is faulty.
Low flame or insufficient heat.	Low gas pressure, partially clogged burner, cold weather affecting gas flow.	Check gas cylinder level. Clean burner. Ensure proper ventilation.
Pizza cooking unevenly.	Pizza not rotated, uneven preheating of stone.	Rotate pizza frequently during cooking. Allow sufficient preheating time (20 minutes) for the stone to heat evenly.
Smoke coming from oven.	Food residue burning on stone or inside oven.	Ensure oven is clean before use. Scrape off burnt residue from pizza stone after it cools.

## 8. SPECIFICATIONS

Technical specifications for the MasterPro Portable Gas Pizza Oven, Model BGKIT-0040.

Feature	Detail
Model Number	BGKIT-0040
Brand	MasterPRO
Material	Stainless Steel
Dimensions (L x W x H)	75 x 55 x 45 cm

Feature	Detail
Weight	16.31 Kilograms
Max Temperature	500°C
Preheat Time	Approx. 20 minutes
Pizza Cooking Time	Approx. 60 seconds
Fuel Type	Propane/LPG (Gas Cylinder) - <i>Please verify compatibility with your local gas supply and regulations.</i>
Installation Type	Tabletop
Special Features	Rapid cooking, Portable design

## 9. WARRANTY AND SUPPORT

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For warranty information, product registration, or technical support, please refer to the documentation included with your purchase or contact MasterPRO customer service.

- **Customer Service:** Refer to the contact information provided in your product packaging or on the official MasterPRO website.
- **Online Resources:** Visit the MasterPRO website for FAQs, additional recipes, and support.