

Turpone TPO-0012

Turpone Propane Pizza Oven - 12-inch Automatic Rotating Stone (Model TPO-0012)

Instruction Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Turpone Propane Pizza Oven, Model TPO-0012. Please read all instructions carefully before assembly, operation, or maintenance. Keep this manual for future reference.



Figure 1: Turpone Propane Pizza Oven, Model TPO-0012.

2. SAFETY INFORMATION

WARNING: For outdoor use only. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

DANGER: If you smell gas:

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

Always ensure proper ventilation. Keep children and pets away from the hot oven. Use heat-resistant gloves when handling hot components. Do not move the oven while it is in operation or still hot.

3. PACKAGE CONTENTS

Verify that all components are present and undamaged upon unpacking:

- Turpone Propane Pizza Oven unit
- 12-inch Cordierite Pizza Stone
- Perforated Aluminum Pizza Peel
- Propane Regulator and Hose
- Instruction Manual (this document)



Figure 2: Unboxing the Turpone Pizza Oven, showing the unit and included accessories.

4. SETUP

1. **Unpack Components:** Carefully remove all items from the packaging.
2. **Attach Legs:** Securely attach the four legs to the base of the oven unit. Ensure they are firmly in place for stability.
3. **Insert Pizza Stone:** Place the 12-inch cordierite pizza stone onto the rotating mechanism inside the oven. Ensure it sits flat and is centered.



Figure 3: The 12-inch cordierite pizza stone being placed inside the oven.

4. **Connect Propane Tank:** Connect the provided regulator and hose to a standard propane tank. Ensure all connections are tight and check for leaks using a soapy water solution.

5. OPERATING INSTRUCTIONS

1. Preheating:

- Open the valve on your propane tank.
- Push and turn the control knob to the "MAX" position to ignite the burner.
- Press the green button to activate the automatic rotating stone.
- Allow the oven to preheat for approximately 15-20 minutes until the internal temperature reaches 850-950°F (450-510°C), as indicated by the integrated thermometer.



Figure 4: The integrated thermometer displays the internal oven temperature.

2. Cooking Pizza:

- Prepare your pizza on the perforated aluminum pizza peel.
- Carefully slide the pizza into the preheated oven, placing it onto the rotating stone.



Figure 5: A pizza being carefully placed into the oven using the provided peel.

- The automatic rotating stone ensures even cooking. Pizzas typically cook in 90 seconds or less. Monitor the pizza through the oven opening.
 - Once cooked to your preference, use the pizza peel to remove the pizza from the oven.
3. **Adjusting Heat:** Use the control knob to adjust the flame intensity as needed during cooking to maintain optimal temperature.
4. **Shutting Down:**
- Turn the control knob to the "OFF" position.
 - Turn off the gas supply at the propane tank valve.
 - Allow the oven to cool completely before cleaning or storage.

6. MAINTENANCE

- **Cleaning the Pizza Stone:** After the stone has cooled, scrape off any burnt food residue. Do not use soap or detergents, as the porous stone can absorb them. Wipe with a damp cloth if necessary and allow to air dry completely.

- **Cleaning the Oven Exterior:** Wipe down the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
- **Storage:** Store the oven in a dry, protected area when not in use. Disconnect the propane tank and store it separately according to manufacturer guidelines.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven not lighting	No gas flow; igniter issue; low propane.	Check propane tank connection and level; ensure gas valve is open; clean igniter if obstructed.
Pizza cooking unevenly	Stone not rotating; insufficient preheating; uneven flame.	Ensure rotating stone motor is on; allow longer preheat time; check burner for blockages.
Low flame	Low propane; regulator issue; blocked burner.	Check propane level; inspect regulator and hose for damage; clean burner ports.

8. SPECIFICATIONS

Model Number	TPO-0012
Power Source	Propane
Maximum Temperature	950°F (510°C)
Pizza Stone Diameter	12 inches
Heat Output	12,000 BTU
Material	Ceramic, Stainless Steel
Product Dimensions (D x W x H)	50.8D x 33W x 45.7H Centimetres
Item Weight	10.25 kg
UPC	628634325001

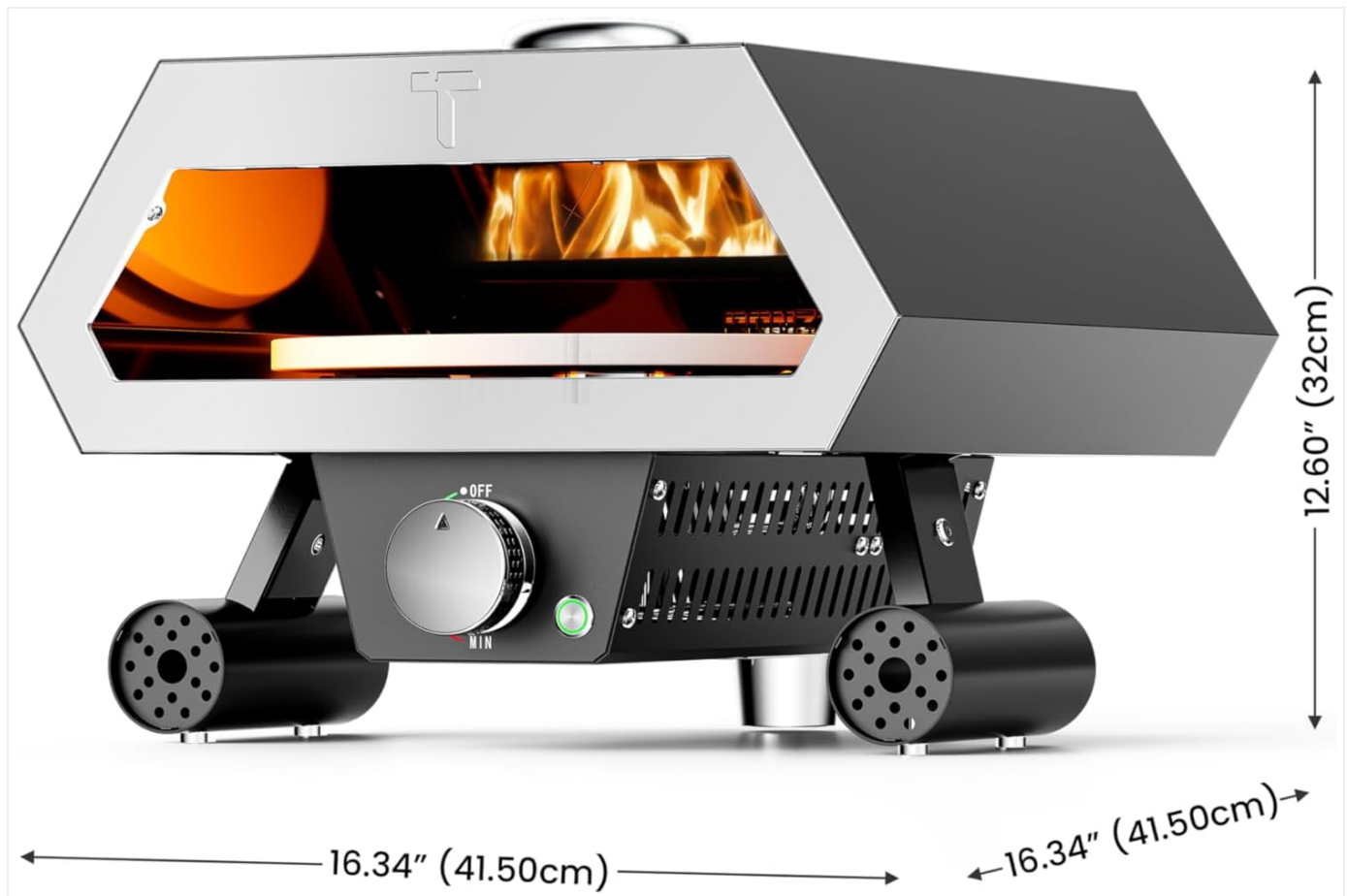


Figure 6: Key dimensions of the Turpone Pizza Oven.

9. WARRANTY AND SUPPORT

The Turpone Propane Pizza Oven, Model TPO-0012, comes with a **1 Year Warranty** from the date of purchase. This warranty covers manufacturing defects under normal use. For warranty claims or technical support, please contact Turpone customer service at info@turpone.com.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question