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Nexgrill 820-02003

Nexgrill Ora 12" Tabletop Propane Pizza Oven Instruction Manual

Model: 820-02003

Brand: Nexgrill

1. INTRODUCTION

Thank you for purchasing the Nexgrill Ora 12" Tabletop Propane Pizza Oven. This portable outdoor pizza oven is designed to provide an authentic pizza-making experience with the convenience of propane gas. Featuring a durable cast aluminum frame, 14,000 BTUs of heating power, and an integrated wood pellet smoker box, this oven allows you to craft restaurant-quality pizzas and more. Please read this manual thoroughly before assembly, operation, or maintenance to ensure safe and optimal performance of your appliance.



Image: The Nexgrill Ora 12" Tabletop Propane Pizza Oven, showcasing its compact design and front opening.

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.

- Always operate the oven on a level, stable, non-combustible surface.
- Maintain a safe distance from combustible materials (e.g., wooden decks, fences, walls).
- Ensure proper ventilation. Never operate in an enclosed space.
- Keep children and pets away from the hot oven.
- Do not move the oven while it is in operation or still hot.
- Always check for gas leaks before each use.
- Use heat-resistant gloves when handling hot components.
- Disconnect the propane tank when the oven is not in use.

3. PACKAGE CONTENTS

Please ensure all components are present and undamaged before proceeding with assembly.

- Nexgrill Ora 12" Pizza Oven Unit
- Cordierite Pizza Stone (12-inch, rotating)
- Integrated Wood Pellet Smoker Box
- Foldable Legs (pre-attached)

4. SETUP AND ASSEMBLY

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Leg Deployment:** Unfold the three pre-attached legs until they lock securely into place. Ensure the oven is stable on a flat, non-combustible surface.

PRODUCT DIMENSIONS

MODEL: 820-02003



Image: The Nexgrill Ora Pizza Oven showing its compact form with three foldable legs, highlighting its portability and dimensions.

3. **Pizza Stone Placement:** Place the 12-inch cordierite pizza stone onto the rotating mechanism inside the oven. Ensure it sits flat and is centered.



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Image: The Nexgrill Ora Pizza Oven highlighting the 360-degree manual rotation function of the 12-inch Cordierite pizza stone for even cooking.

4. **Propane Tank Connection:** Connect the oven's gas hose to a standard 20 lb. propane tank (not included). Hand-tighten the connection. Do not use tools to overtighten.
5. **Leak Test:** Before first use and after any tank change, perform a leak test.
 - Mix a solution of equal parts liquid dish soap and water.
 - Ensure the oven control knob is in the "OFF" position.
 - Open the propane tank valve slowly.
 - Apply the soap solution to all gas connections.
 - If bubbles appear, there is a leak. Close the tank valve immediately and tighten connections. Repeat the test. If leaks persist, do not use the oven and contact customer support.

5. OPERATING INSTRUCTIONS

5.1. Ignition

1. Ensure the propane tank valve is fully open.
2. Push in the main control knob and turn it counter-clockwise to the "HIGH" position.

3. The igniter will spark, and the burner should light. You should hear a whooshing sound and see a flame.
4. If the burner does not light within 5 seconds, turn the knob to "OFF", wait 5 minutes for gas to dissipate, and repeat the ignition process.



Image: Close-up view of the Nexgrill Ora Pizza Oven's burner ignited, demonstrating its 14,000 BTU heating capability and ability to reach temperatures up to 900°F.

5.2. Preheating

After ignition, allow the oven to preheat for approximately 15-20 minutes. The oven can reach temperatures up to 900°F (482°C), which is ideal for cooking pizzas quickly.

5.3. Cooking Pizza

1. Prepare your 12-inch pizza on a lightly floured pizza peel.
2. Carefully slide the pizza onto the preheated cordierite stone inside the oven.
3. Monitor the pizza closely. Pizzas cook very quickly at high temperatures (often 60-90 seconds).

4. Use the 360-degree rotation dial to manually turn the pizza stone for even cooking and browning of the crust.
5. Once cooked to your preference, use the pizza peel to remove the pizza from the oven.



Image: A pizza being cooked inside the Nexgrill Ora Pizza Oven, demonstrating its primary function. The image also suggests versatility for cooking other items like steak, potatoes, and vegetables.

5.4. Using the Integrated Smoker Box

The integrated smoker box allows you to infuse your food with authentic wood-fired flavor.

1. Open the smoker box lid located on top of the oven.
2. Fill the smoker box with your preferred wood pellets or small wood chips (ensure they are food-grade). Do not overfill.
3. Close the smoker box lid securely.
4. The heat from the oven will cause the wood to smolder, releasing smoke and flavor into the cooking chamber.



Integrated Smoker Box for Wood-Fired Flavor

Image: A four-panel image demonstrating the use of the integrated smoker box on the Nexgrill Ora Pizza Oven, showing how to add wood chips for wood-fired flavor.

5.5. Shutting Down

1. Turn the main control knob to the "OFF" position.
2. Close the valve on the propane tank.
3. Allow the oven to cool completely before cleaning or storing.

6. MAINTENANCE AND CARE

- **Cleaning the Pizza Stone:** Once cooled, scrape off any burnt food residue from the cordierite stone. Do not use soap or water, as the porous stone will absorb it and crack when heated. If necessary, use a damp cloth and allow it to air dry completely.
- **Cleaning the Oven Exterior:** Wipe down the exterior with a damp cloth and mild detergent. Avoid abrasive cleaners.

- **Burner Maintenance:** Periodically check the burner ports for blockages (e.g., spider webs, debris). Use a soft brush or pipe cleaner to clear any obstructions.
- **Storage:** Store the oven in a dry, protected area when not in use. Disconnect the propane tank. The foldable legs allow for compact storage.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven will not light.	No gas flow. Igniter not sparking. Blocked burner ports.	Check propane tank level and ensure valve is open. Check igniter wire connection. Clean burner ports.
Low flame or inconsistent heat.	Low gas pressure. Regulator bypass. Blocked burner.	Check propane tank level. Reset regulator by turning off oven and tank, disconnecting, waiting 30 seconds, then reconnecting and slowly opening tank valve. Clean burner.
Smoke coming from areas other than smoker box.	Food residue burning inside oven.	Allow oven to cool and clean thoroughly.

8. SPECIFICATIONS

Feature	Detail
Model Number	820-02003
Heat Output	14,000 BTUs
Cooking Area	123 sq. inches (for 12" pizzas)
Max Temperature	Up to 900°F (482°C)
Fuel Type	Propane Gas
Material	Cast Aluminum Frame, Cordierite Pizza Stone
Product Dimensions (D x W x H)	18.9"D x 27.17"W x 11.2"H
Item Weight	35.3 pounds
Special Features	360 Degree Turn, Adjustable Heat Control, Foldable Legs, Integrated Smoker Box, Push and Turn Ignition



Image: The Nexgrill Ora Pizza Oven highlighting its 123 square inches of total cooking area, suitable for 12-inch pizzas.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or replacement parts, please contact Nexgrill Customer Service.

- **Website:** Visit the official Nexgrill website for the most current support information and contact details.
- **Online Resources:** Check for FAQs, video tutorials, and product registration.

Note: Specific warranty terms may vary by region and purchase date. Please refer to your purchase documentation or the Nexgrill website for details.

