

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [KOSTCH](#) /

› [KOSTCH 32.5-inch Multi-Fuel Outdoor Pizza Oven \(Model KOS-39GPO06H-S\) Instruction Manual](#)

KOSTCH KOS-39GPO06H-S

KOSTCH 32.5-inch Multi-Fuel Outdoor Pizza Oven (Model KOS-39GPO06H-S) Instruction Manual

1. INTRODUCTION

This manual provides essential instructions for the safe assembly, operation, maintenance, and troubleshooting of your KOSTCH 32.5-inch Multi-Fuel Outdoor Pizza Oven, Model KOS-39GPO06H-S. Please read all instructions carefully before using the appliance to ensure proper function and safety.

Important Safety Information

- Always operate the oven outdoors in a well-ventilated area.
- Keep children and pets away from the oven during operation.
- Maintain a safe distance from combustible materials.
- Do not use gasoline or other flammable liquids to ignite wood fuel.
- Ensure all gas connections are secure and leak-free before use.
- Wear heat-resistant gloves when handling hot components.
- Allow the oven to cool completely before cleaning or moving.

2. PACKAGE CONTENTS

Verify that all components are present and undamaged before assembly. If any parts are missing or damaged, contact customer support.

- 1 x KOSTCH 32.5-inch Multi-Fuel Pizza Oven unit
- 1 x Gas regulator
- 1 x Pizza spatula
- 1 x Pizza cutter
- 1 x Pizza shovel
- 1 x Pizza brush
- 4 x Hooks
- Pizza stones
- Instruction Manual



Figure 2.1: KOSTCH 32.5-inch Multi-Fuel Outdoor Pizza Oven with propane tank and wood fuel, showcasing its dual-fuel capability and included accessories.

3. ASSEMBLY

The oven unit is largely pre-assembled, but the stand, chimney, and accessory hooks require assembly. Refer to the detailed assembly instructions provided in the physical manual for step-by-step guidance. Ensure all fasteners are securely tightened before use.

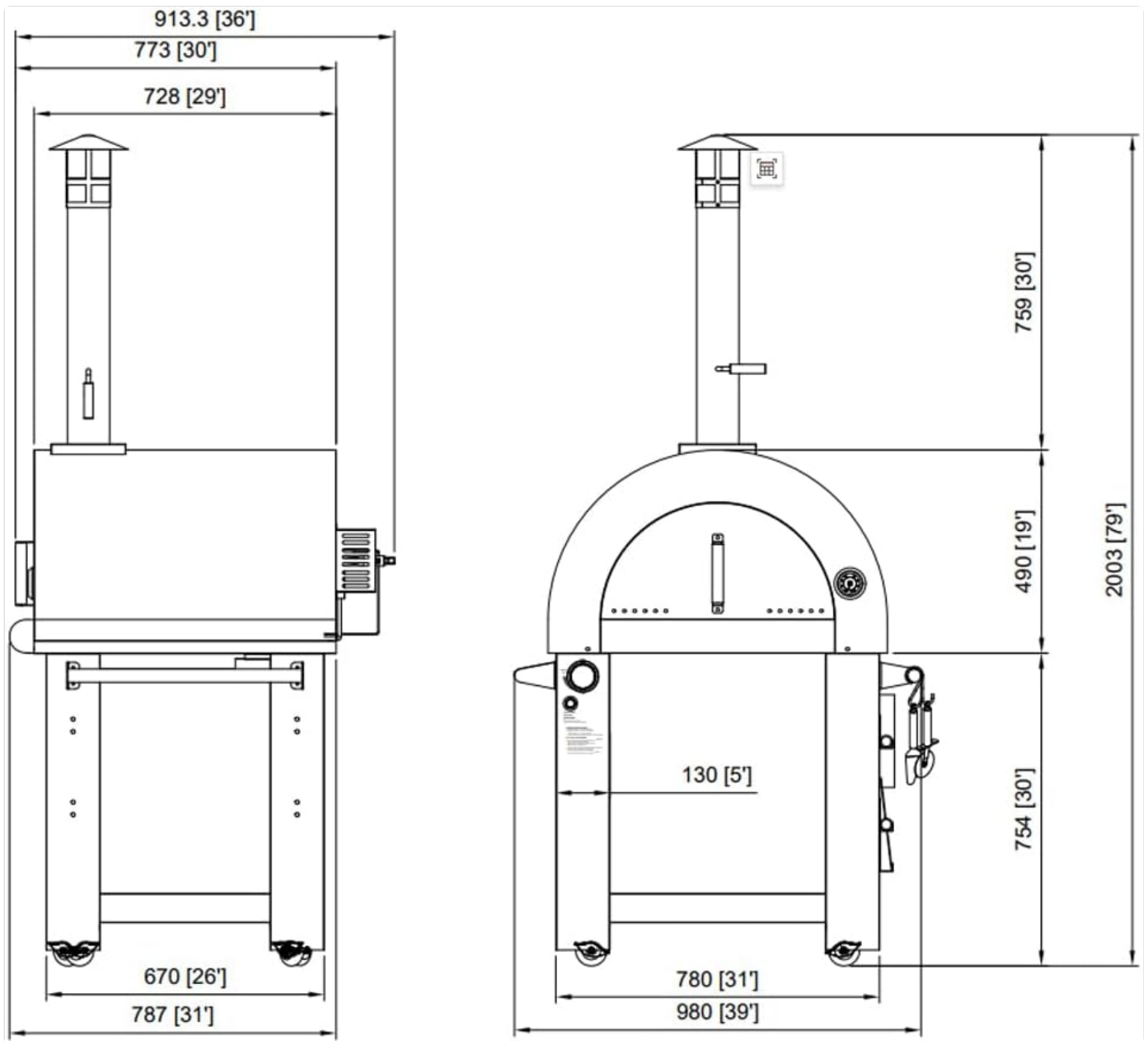


Figure 3.1: Dimensional drawing illustrating the overall size and key measurements of the KOSTCH pizza oven, useful for planning placement and assembly.

4. INITIAL SETUP AND PLACEMENT

4.1 Placement

Position the pizza oven on a stable, level, non-combustible surface outdoors. Ensure adequate clearance from walls, fences, and other flammable materials. The oven is equipped with four removable wheels for mobility; ensure they are locked during operation.



Figure 4.1: The KOSTCH pizza oven positioned in an outdoor patio, demonstrating a typical operational setup with a visible internal fire.

4.2 Fuel Connection (Propane Gas)

1. Ensure the oven's gas control knob is in the "OFF" position.
2. Connect the gas regulator hose to a standard propane tank. Hand-tighten the connection.
3. Perform a leak test: Apply a soapy water solution to all gas connections. Bubbles indicate a leak. If a leak is detected, turn off the gas, tighten connections, and retest. Do not operate the oven if a leak persists.

4.3 Chimney Installation

Attach the chimney securely to the top of the oven. The chimney includes a damper for heat regulation. Ensure the chimney cap is in place to prevent debris entry.



Figure 4.2: Detailed view of the oven's chimney, highlighting the damper handle for controlling airflow and heat retention.

5. OPERATION

5.1 Preheating

Preheat the oven for approximately 10-15 minutes to reach the desired cooking temperature, typically up to 1000°F (538°C). The built-in thermometer provides temperature readings.

5.2 Wood Fired Operation

1. Place small pieces of dry, seasoned hardwood (e.g., oak, maple, fruitwoods) into the wood chamber.
2. Ignite the wood using a natural fire starter. Avoid using chemical accelerants.
3. Allow the fire to establish and the oven to reach temperature. Add small amounts of wood as needed to maintain heat.

5.3 Propane Gas Operation

1. Open the valve on the propane tank.
2. Turn the oven's gas control knob to the "ON" position and press the igniter button (if applicable) or use a long lighter to ignite the burner.
3. Adjust the flame intensity using the control knob to achieve the desired temperature.

5.4 Cooking

Once the oven reaches temperature, place your pizza or other food item onto the pizza stone using the pizza shovel. Pizzas typically cook in 1-2 minutes. Rotate the pizza periodically for even cooking. Monitor the internal temperature and adjust fuel as necessary.

6. MAINTENANCE

6.1 Cleaning the Oven Exterior

Allow the oven to cool completely. Wipe down the stainless steel exterior with a damp cloth and mild detergent. Avoid abrasive cleaners that can scratch the surface.

6.2 Cleaning the Pizza Stone

After the stone has cooled, scrape off any burnt food residue with a pizza brush or scraper. Do not use soap or water on the pizza stone, as it is porous and can absorb liquids, leading to cracking. High heat during subsequent use will sanitize the stone.

6.3 Ash Removal (Wood Fired)

Once the oven is completely cool, remove ash from the wood chamber using the provided brush and shovel. Dispose of ash in a non-combustible container.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven not heating up sufficiently (Propane)	Low propane level, faulty regulator, clogged burner.	Check propane tank level. Ensure regulator is properly connected. Clean burner ports if clogged.
Oven not heating up sufficiently (Wood)	Wet wood, insufficient airflow, too little wood.	Use dry, seasoned wood. Ensure chimney damper is open. Add more wood as needed.
Pizza burning too quickly on top/bottom	Oven too hot, uneven heat distribution.	Reduce fuel input. Rotate pizza more frequently. Allow oven temperature to stabilize.
Gas leak detected (soapy water test)	Loose connections, damaged hose/regulator.	Immediately turn off gas. Tighten all connections. If leak persists, replace faulty component. Do not use until leak is resolved.

8. SPECIFICATIONS

Brand: KOSTCH

Model Number: KOS-39GPO06H-S

Item Weight: 143 pounds

Package Dimensions: 36 x 34 x 29 inches

Capacity: 5.68 Cubic Feet

Installation Type: Freestanding

Special Features: Portable

Oven Cooking Mode: Conduction, Radiant

Color: Silver

Fuel Type: Propane, Wood

Material Type: Stainless Steel

Burner BTU: 35000 BTU (for gas operation)

Cooking Area: 0.48 m² (25.1" x 29.5")

Certification: CSA certified

9. WARRANTY AND CUSTOMER SUPPORT

For warranty information, product support, or to order replacement parts, please refer to the warranty card included with your purchase or contact KOSTCH customer service. Keep your purchase receipt as proof of purchase for warranty claims.

Contact Information: Refer to the KOSTCH official website or the contact details provided in your product packaging.