



Manuals+



[Manuals.plus](#) /

› [Turpone](#) /

› Turpone Forza Propane Pizza Oven (Model TPO-0017-B) Instruction Manual

## Turpone TPO-0017-B

# Turpone Forza Propane Pizza Oven

Model: TPO-0017-B

Instruction Manual

## 1. INTRODUCTION

This manual provides essential information for the safe and effective operation of your Turpone Forza Propane Pizza Oven. Please read all instructions carefully before assembly, use, or maintenance. Retain this manual for future reference.

## 2. IMPORTANT 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 minimum distance of 3 feet (1 meter) from the sides and rear of the oven to any combustible materials.
- Ensure adequate ventilation. Never operate the oven in an enclosed space.
- Keep children and pets away from the oven during operation and while it is cooling down.
- Do not attempt to move the oven while it is hot or in operation.
- Always use heat-resistant gloves when handling hot components or food.
- Check for gas leaks before each use according to the instructions in the Setup section.
- Disconnect the propane cylinder when the oven is not in use.
- Do not modify the appliance. Any modification may be dangerous and will void the warranty.

## 3. PACKAGE CONTENTS

Verify that all components are present and undamaged upon unpacking:

- Forza Pizza Oven Unit
- Rotating Cordierite Baking Stone (17-inch)
- 17-inch Perforated Pizza Peel
- 4-Foot Propane Hose with Regulator
- Temperature Gauge (integrated)
- AA Battery (for rotating stone motor)

## 4. PRODUCT OVERVIEW

### 4.1 Components

Familiarize yourself with the main parts of your Turpone Forza Pizza Oven:



*Figure 1: Front-side view of the Turpone Forza Propane Pizza Oven, showing the main body, control knob, and internal burner.*

The oven features a robust outer casing, a powerful propane burner, an integrated temperature gauge, and a control knob for flame adjustment. The internal rotating stone mechanism ensures even heat distribution for consistent cooking results.

### 4.2 Key Features

COOK YOUR **PIZZA FASTER**  
THAN YOU PREPARE IT



**ROTATING  
STONE**



**PROPANE  
POWERED**



**COOKING  
TIME**

Figure 2: Front view highlighting key features: automatic rotating stone, propane power, and rapid cooking time.

- **Rapid Heating:** Reaches temperatures up to 950°F (510°C) for quick cooking.
- **Automatic Rotating Stone:** Battery-powered motor rotates the cordierite stone for even heat distribution and consistent crusts.
- **Durable Construction:** Features a shock-resistant ceramic stone and robust build for outdoor use.
- **Precision Heat Control:** Integrated temperature gauge allows for monitoring and adjustment of cooking temperatures.
- **Portable Design:** Lightweight and compact for easy transport and setup in various outdoor environments.

## 5. SETUP INSTRUCTIONS

Follow these steps to set up your pizza oven safely:

1. **Unpack Components:** Remove all items from the packaging and ensure no parts are missing or damaged.
2. **Position the Oven:** Place the oven on a stable, level, non-combustible surface outdoors, away from any flammable materials.

3. **Insert Baking Stone:** Carefully place the cordierite baking stone onto the rotating mechanism inside the oven. Ensure it sits flat and securely.
4. **Install Battery:** Locate the battery compartment for the rotating stone motor (typically on the underside or rear of the oven). Insert the AA battery, ensuring correct polarity.
5. **Connect Propane Hose:** Attach the regulator end of the 4-foot propane hose to a standard propane cylinder (not included). Hand-tighten until secure.
6. **Connect Hose to Oven:** Attach the other end of the propane hose to the gas inlet on the rear of the pizza oven. Hand-tighten securely.
7. **Perform Leak Test:**
  - Ensure the oven control knob is in the 'OFF' position.
  - Open the valve on the propane cylinder slowly.
  - Apply a soapy water solution (half soap, half water) to all gas connections.
  - If bubbles appear, there is a leak. Immediately close the propane cylinder valve and tighten the connections. Repeat the test. If leaks persist, do not use the oven and contact customer support.

## 6. OPERATING INSTRUCTIONS

---

### 6.1 Lighting the Oven

1. Ensure the propane cylinder valve is fully open.
2. Press and turn the control knob counter-clockwise to the 'MAX' position. You should hear the igniter click and the burner ignite.
3. If the burner does not ignite within 5 seconds, turn the control knob to 'OFF', wait 5 minutes for gas to dissipate, then repeat the lighting procedure.

### 6.2 Pre-heating

Once lit, allow the oven to preheat for 15-20 minutes with the control knob set to 'MAX'. The integrated temperature gauge will indicate when the oven reaches optimal cooking temperature (around 800-950°F or 425-510°C). During preheating, activate the rotating stone by pressing the green button, if applicable, to ensure even heating of the stone.

### 6.3 Cooking Pizza

1. Prepare your pizza on the perforated pizza peel.
2. Ensure the rotating stone is active.
3. Carefully slide the pizza into the oven using the peel.
4. Monitor the pizza closely. Due to high temperatures, pizzas cook rapidly (typically 60-90 seconds). The rotating stone helps ensure even cooking without manual turning.
5. Once cooked to your preference, use the pizza peel to remove the pizza from the oven.

### 6.4 Turning Off the Oven

1. Turn the control knob clockwise to the 'OFF' position.
2. Close the valve on the propane cylinder.
3. Allow the oven to cool completely before handling or storing.

## 7. MAINTENANCE AND CLEANING

---

Regular maintenance ensures the longevity and performance of your oven.

- **Cool Down:** Always allow the oven to cool completely before cleaning.
- **Exterior Cleaning:** Wipe the exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners.
- **Baking Stone:** The cordierite stone is self-cleaning at high temperatures. For stubborn residue, scrape gently with a plastic scraper once cool. Do not use soap or water on the stone, as it is porous and can absorb liquids, leading to cracking.
- **Burner:** Periodically inspect the burner for blockages (e.g., spider webs, debris). Use a soft brush to clean if necessary.
- **Storage:** Store the oven in a dry, protected area when not in use. Disconnect the propane cylinder.
- **Battery Replacement:** Replace the AA battery for the rotating stone motor as needed.

## 8. TROUBLESHOOTING

---

Refer to the table below for common issues and their solutions:

Problem	Possible Cause	Solution
Oven does not light	No gas flow; igniter issue; low propane.	Check propane cylinder valve; ensure hose is connected securely; check propane level; clean igniter if obstructed.
Low flame or uneven heat	Low propane; burner obstruction; regulator issue.	Check propane level; clean burner ports; ensure regulator is properly connected.
Rotating stone not spinning	Dead battery; obstruction; motor malfunction.	Replace AA battery; check for debris under the stone; contact support if motor is faulty.
Gas smell detected	Gas leak.	Immediately turn off gas at cylinder and oven. Perform leak test. Do not operate if leak persists.

## 9. SPECIFICATIONS

---



*Figure 3: Top-down view of the Turpone Forza Propane Pizza Oven.*

- **Brand:** Turpone
- **Model Name:** Turpone Ronzio Red (Note: Product is Black, Model Number TPO-0017-B)
- **Item Model Number:** TPO-0017-B
- **Color:** Black
- **Product Dimensions:** 24"D x 13"W x 23"H
- **Item Weight:** 40 Pounds
- **Special Feature:** Cordierite Ceramic Stone, Automatic Rotating Stone
- **Fuel Type:** Propane
- **Maximum Temperature:** 950°F (510°C)
- **UPC:** 628634325049
- **Manufacturer:** Turpone
- **First Available:** August 28, 2024

## 10. WARRANTY AND CUSTOMER SUPPORT

---

For warranty information or technical assistance, please refer to the warranty card included with your product or visit the official Turpone website. You may also contact Turpone customer support directly for further assistance with your Forza Propane Pizza Oven.

**Turpone Store:** [Visit the Turpone Store on Amazon](#)

---

© 2024 Turpone. All rights reserved.