

BIG HORN OUTDOORS SRPGT23010

BIG HORN OUTDOORS 12" Multi-Fuel Pizza Oven User Manual

MODEL: SRPGT23010

1. Introduction

Thank you for choosing the BIG HORN OUTDOORS 12" Multi-Fuel Pizza Oven. This versatile outdoor appliance is designed to deliver authentic wood-fired and convenient propane gas cooking experiences. Its portable design allows you to enjoy delicious pizzas and other dishes anywhere, anytime.

Key Features:

- Dual-Fuel Flexibility: Operates with both wood pellets and propane gas.
- Rapid Heating: Reaches 350°C (662°F) in approximately 20 minutes.
- Fast Cooking: Bakes pizzas to perfection in as little as 90 seconds.
- Durable Construction: Crafted from stainless steel with foldable legs for portability.
- Versatile Cooking: Ideal for pizzas, roasted meats, baked goods, and more.

2. Safety Information

WARNING: For outdoor use only. Do not operate indoors or in enclosed spaces. Ensure adequate ventilation.

- Always operate the oven on a stable, non-combustible surface.

- Keep children and pets away from the oven during operation and while cooling.
- The oven surfaces become extremely hot. Use heat-resistant gloves when handling hot components.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Ensure all gas connections are secure and leak-free before operation.
- Never leave the oven unattended while in use.

3. What's in the Box

Carefully unpack all components and ensure all items are present before assembly.

- Pizza Oven Main Body
- Pizza Stone (12-inch)
- Gas Burner Assembly
- Pellet Hopper / Fuel Tray
- Chimney / Flue
- Door with Wooden Handle
- Ash Tray / Pellet Grate
- Poker Tool



Figure 3.1: All included components of the pizza oven.

4. Setup

Follow these steps to assemble your pizza oven. For a visual guide, refer to the official seller video below.

1. Unfold the oven legs and ensure they are securely locked into place.
2. Insert the pizza stone into the oven chamber, ensuring it sits flat and securely.
3. Attach the chimney to the top opening of the oven. Twist to lock it into position.
4. Decide on your fuel source:
 - **For Gas:** Insert the gas burner assembly into the rear opening of the oven. Secure it by tightening the attached screws. Connect the propane hose to a standard propane tank.
 - **For Pellets:** Insert the pellet hopper/fuel tray into the rear opening. Place the ash tray/pellet grate inside the hopper.
5. Attach the wooden handle to the oven door.

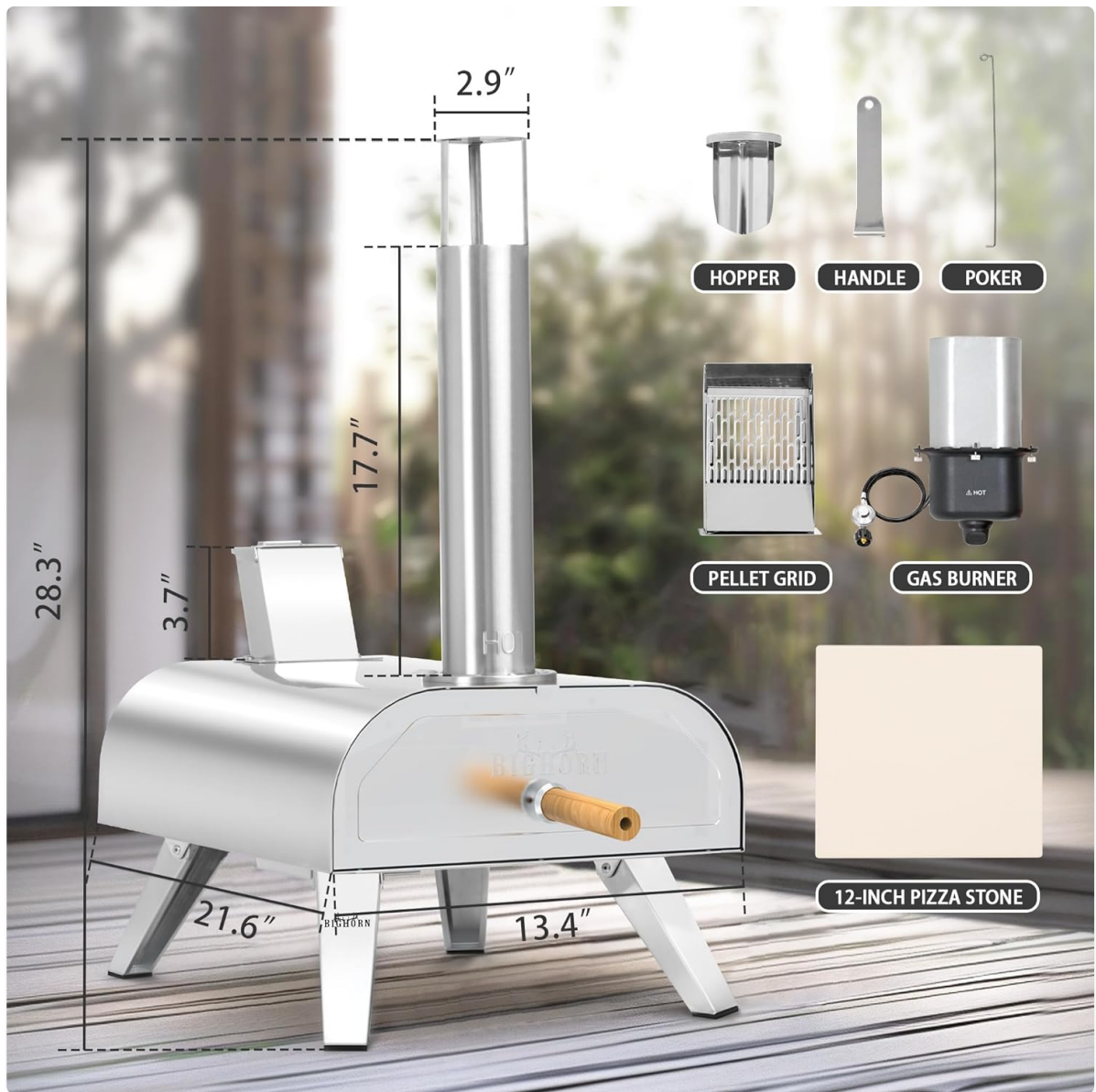


Figure 4.1: Product dimensions and components overview.



Figure 4.2: Gas burner installation and ignition steps.

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Video 4.1: Official BIG HORN OUTDOORS video demonstrating the multi-fuel pizza oven setup and operation.

5. Operating Instructions

5.1 Gas Operation

1. Ensure the gas burner is securely installed and connected to your propane tank.
2. Slowly open the valve on your propane tank.
3. Push and turn the ignition knob on the gas burner to the 'ON' position. You should hear a click and see the flame ignite. If it doesn't ignite, repeat the process after a few seconds.
4. Allow the oven to preheat for approximately 15-20 minutes until the pizza stone reaches the desired cooking temperature (around 350°C / 662°F).

5.2 Pellet Operation

1. Ensure the pellet hopper/fuel tray is installed with the ash grate.
2. Fill the pellet hopper with food-grade wood pellets.
3. Use a firelighter or torch to ignite the pellets in the hopper. Allow them to fully catch fire and produce a consistent flame.
4. Allow the oven to preheat for approximately 15-20 minutes until the pizza stone reaches the desired cooking temperature. Add more pellets as needed to maintain temperature.



Figure 5.1: Multi-fuel options: wood pellets or propane gas.

5.3 Cooking Pizza

1. Prepare your pizza on a lightly floured pizza peel.
2. Carefully slide the pizza from the peel onto the hot pizza stone inside the oven.
3. Cook for approximately 30-45 seconds, then use the pizza peel to rotate the pizza 180 degrees for even cooking.
4. Continue cooking for another 30-45 seconds, or until the crust is golden brown and the cheese is bubbly and slightly charred.
5. Remove the cooked pizza using the peel and transfer it to a cutting board.

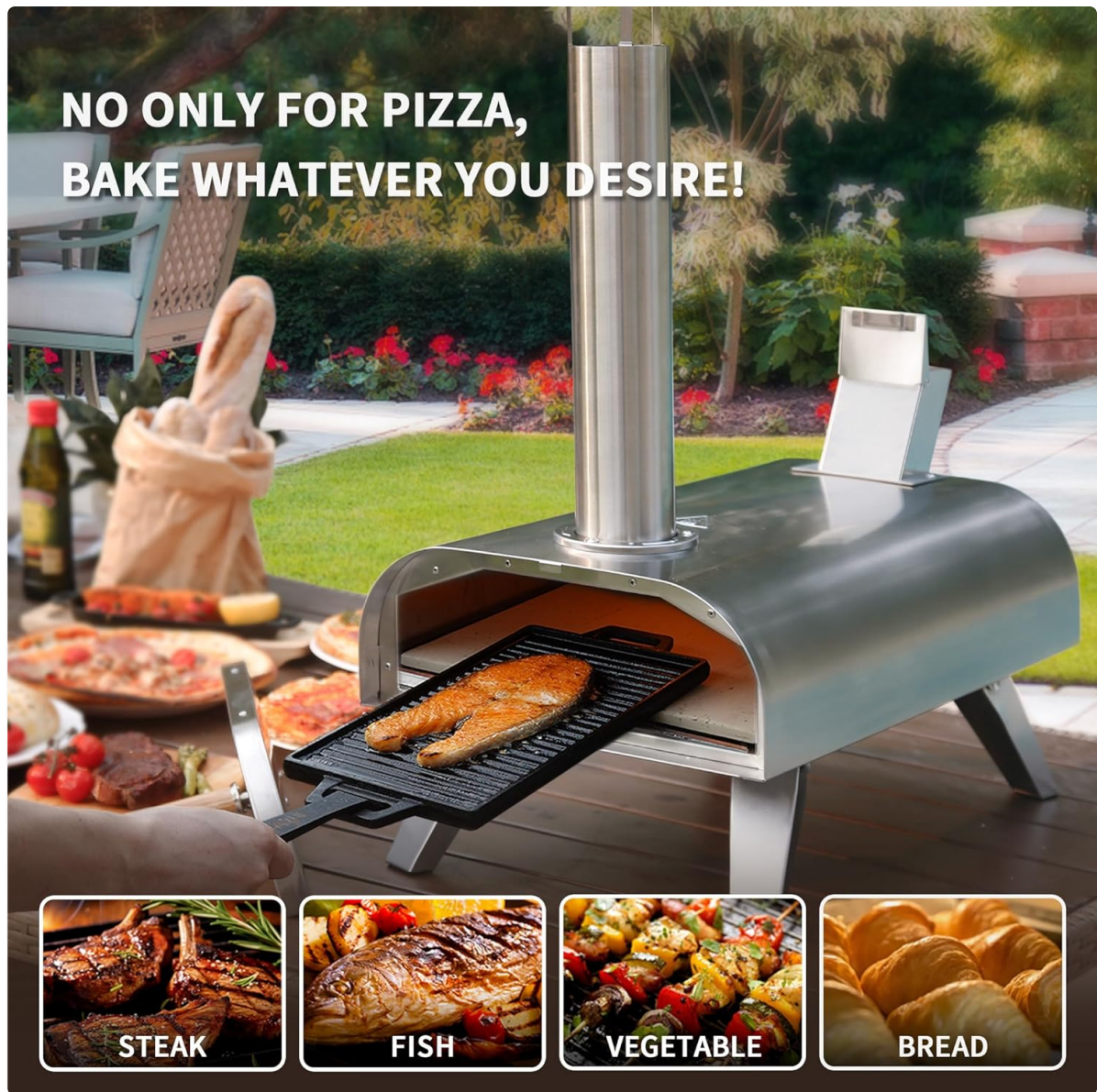


Figure 5.2: Pizza cooking in the oven, ready in 90 seconds.

5.4 Versatile Cooking Options

Beyond pizza, this oven can cook a variety of dishes. Use cast iron pans or other oven-safe cookware suitable for high temperatures.

- **Steak & Fish:** Achieve a perfect sear and juicy interior.
- **Vegetables:** Roast vegetables for a smoky flavor.
- **Baked Goods:** Experiment with bread or other baked items.



Figure 5.3: The oven's versatility for cooking various dishes.

6. Maintenance

6.1 Cleaning

- Allow the oven to cool completely before cleaning.
- **Pizza Stone:** Scrape off any burnt food residue with a brush or scraper. Do not use soap or harsh detergents, as the stone is porous and will absorb them.
- **Oven Interior:** Wipe down the stainless steel interior with a damp cloth. For stubborn stains, use a mild stainless steel cleaner.
- **Ash Tray (Pellet Use):** Remove and empty the ash tray after each use once cooled.

6.2 Storage

- Ensure the oven is completely cool and clean before storing.
- Remove the chimney and store it separately.
- Fold the oven legs for compact storage.

- Store the oven in a dry, protected area, ideally with a weather-resistant cover (not included).

7. Troubleshooting

- **Oven Not Lighting (Gas):** Check propane tank level. Ensure gas connections are tight. Verify the ignition knob is pushed in and turned correctly.
- **Uneven Cooking:** Ensure the oven is fully preheated. Rotate the pizza frequently during cooking.
- **Pizza Sticking to Stone:** Ensure the pizza stone is fully preheated. Use enough flour or semolina on your pizza peel before launching the pizza.
- **Low Temperature (Pellet):** Ensure sufficient airflow through the chimney. Add more pellets to the hopper. Check for ash buildup in the grate.

8. Specifications

Attribute	Value
Brand	BIG HORN OUTDOORS
Model Name	SRPGT23010
Product Dimensions	21.6"D x 14.2"W x 29"H
Item Weight	32.6 pounds
Material Type	Stainless Steel
Fuel Type	Pellet, Propane
Special Feature	Portable, Multi-Fuel

9. Warranty and Support

BIG HORN OUTDOORS products come with a limited warranty against defects in materials and workmanship. For specific warranty details, product support, or to purchase replacement parts, please visit the official BIG HORN OUTDOORS website or contact their customer service.

For additional resources and product information, you may visit the [BIG HORN OUTDOORS Store on Amazon](#).

