

Original Series

# Outdoor Multi-function Cooking Center

## Product Guide

Model # BSO4502-000

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**Important, Retain for Future Reference: Read Carefully**

**Note to Installer: Product Guide must be left with the consumer.**

**WARNING: This product guide contains important information necessary for the proper assembly and safe use of the appliance.**

**Read and follow all warnings and instructions before assembling and using the appliance.**

**Follow all leak-check procedures in the Product Guide before using the appliance.**

**This appliance is for outdoor use only.**



**If you smell gas:**

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

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**Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.**



- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

**BakerStone**

www.bakerstonebox.com - (855) 657 OVEN (6836)

## **WARNINGS**

**Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.**

The installation must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, or the Propane Storage and Handling Code, CSA B149.2, or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192, and CSA Z240 RV Series, Recreational Vehicle Code, as applicable.

This appliance shall be used only outdoors, and shall not be used inside a building, garage or any other enclosed area.

This appliance is not intended to be used in or on a recreational vehicle or boat.

While using this appliance maintain a minimum clearance from sides and back of at least 36in (0.9m) between appliance and any combustible material or construction. Do not use this appliance under overhead combustible surfaces.

Clean and inspect the supply hose and regulator before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose must be replaced prior to using the appliance. Only the included hose or a replacement supplied by the manufacturer shall be used with the appliance.

The appliance is only to be fueled by a LP (liquid propane) gas cylinder measuring 12" (30.5cm) diameter and 18" (45.7cm) high with a 20lb. (9.1kg) capacity. The gas cylinder (tank) must incorporate a Type 1 cylinder valve and an over filling protection device (OPD).

The LP gas cylinder must be constructed and marked in accordance with the Specifications for LP gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA-B339, as applicable.

Do not unhook or replace the LP Gas Cylinder while the appliance is in use.

Before each use and after replacing the LP gas cylinder perform a leak check at all connections and fittings. Do not use an open flame to check for leaks.

Keep the fuel supply hose away from any heated surface(s).

This appliance is not intended for commercial use.

The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

In the event of an oil or grease fire do not attempt to extinguish with water. Immediately call the fire department. A Type BC or ABC fire extinguisher may, in some circumstances contain and/or extinguish the fire.

Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.

Do not move the appliance when in use.

## **WARNINGS - continued**

This appliance is not intended for and should never be used as a heater.

This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.

Do not touch the appliance until it has completely cooled. The black metal housing can reach temperatures of 400°F(204°C) during use.

Use only appropriate bake-ware or utensils while baking and cleaning the appliance. Do not use plastic, silicone or glass.

Do not allow food other than Pizza or Bread Dough to contact the stones. Any foods that contain fat, oil or butter (meats, items coated with olive oil, cookies, biscuits, etc.) should not contact the stones directly. These items should be baked in a metal baking pan, on a metal baking sheet or in a cast-iron skillet as the stones will absorb the fat, oil and butter which can cause smoking, odors, staining, and can impart rancid flavors to items that you bake in the future.

Stones are fragile and can break if dropped. The appliance becomes extremely hot, do not touch the stones or any other part of the appliance while it is in use.

To clean stones, heat the appliance for 15 minutes after food is cooked and scrape off any remaining residue. Do not use any cleaning agents or other liquids to clean the stones.

Do not place gasoline, alcohol, wood products, charcoal or any other combustible material (unless BakerStone approved) in the baking chamber.

Remove any appliance cover and place at least 10 feet (3 Meters) from appliance before use.

Do not alter or change the gas valve orifices.

This appliance requires regular cleaning of major components and more detailed cleaning of burner system after prolonged period of storage. Insects and/or insect nests may prevent safe usage and proper performance of the appliance

Only use the pressure regulator and hose included with this appliance.

Do not alter or install as a built in appliance.

The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.



**Intertek**

5004868

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## Product Assembly Diagram

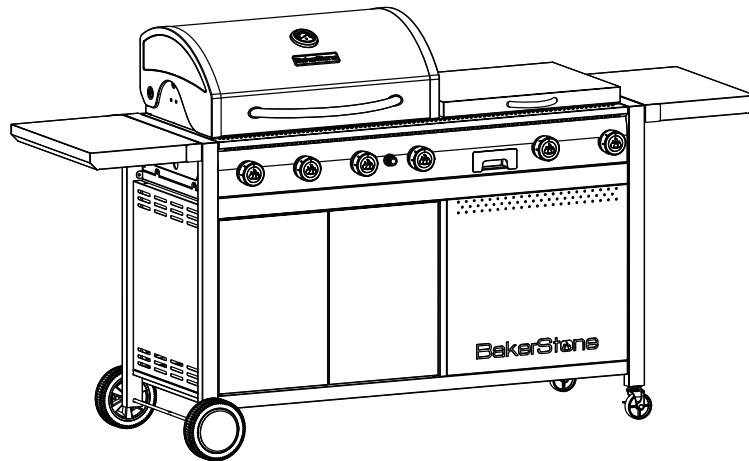


Figure1.1

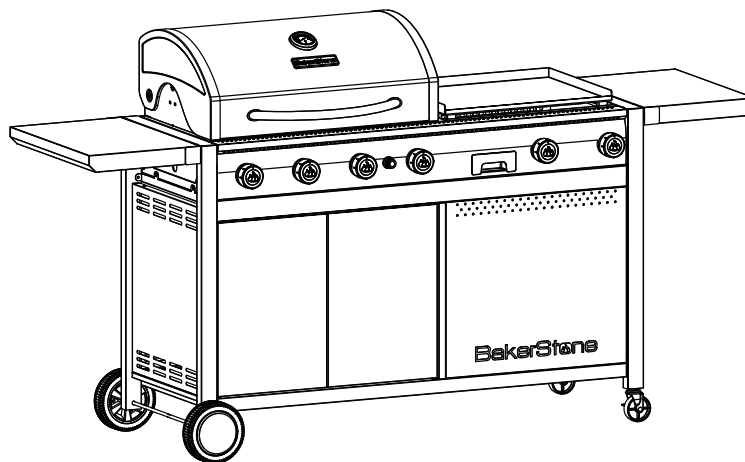


Figure 1.2

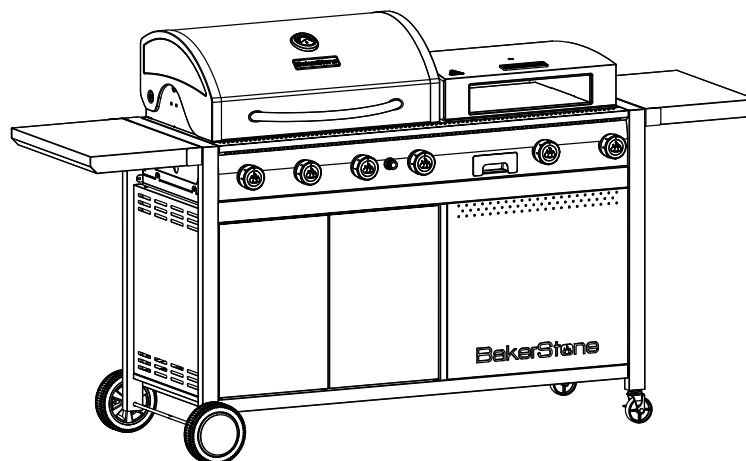


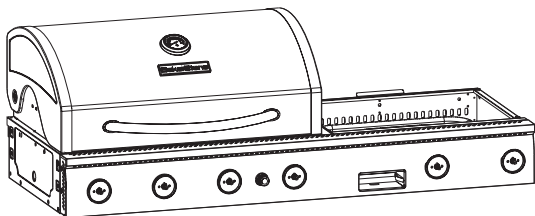
Figure 1.3

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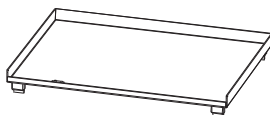
## What's in the package

Before assembly, ensure that all parts below are included. Please note part numbers are not listed in numerical order. For a complete parts diagram and part list for customer service needs such as replacement parts please go to page 28.

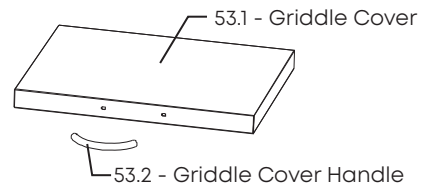
Firebox Assembly



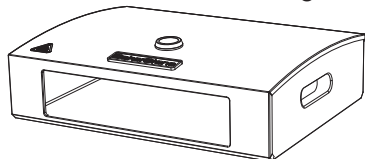
50 - Griddle



53 - Griddle Cover Assembly



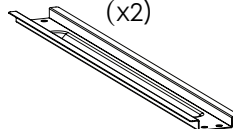
54.5 - Housing



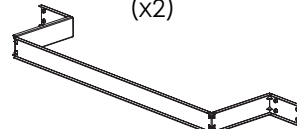
54.1 - Back Panel



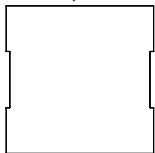
54.7 - Stone Support  
(x2)



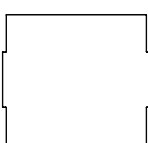
54.6 - Stone Cradle  
(x2)



54.2 - Top Stone



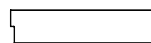
54.8 - Base Stone



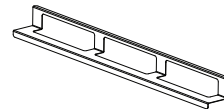
54.4 - Side Stone  
(x2)



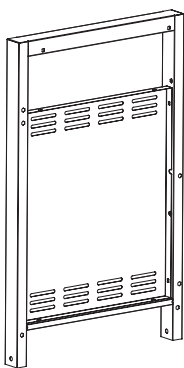
54.3 - Rear Stone



54.9 - Vent Catch



16 - Side Frame  
Left



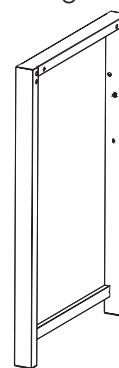
18 - Wheel Axle



23 - Caster  
(x2)



26 - Side Frame  
Right



19 - Wheel  
(x2)



20 - Wheel  
Cap (x2)



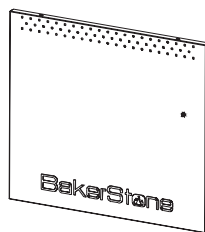
21 - Stopper



22 - Cabinet  
Base Panel



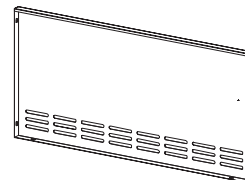
32 - Cabinet  
Front Panel



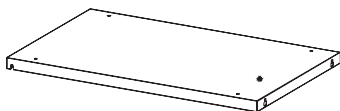
27 - Cabinet  
Middle Panel



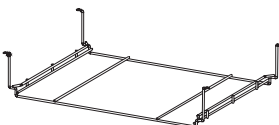
29 - Cabinet Back  
Panel



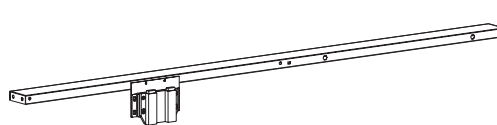
31 - Cabinet Top Panel



15 - Griddle Storage Rack



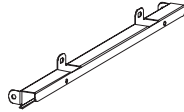
12 - Front Brace



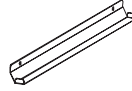
36 - Rear Beam



30 - Firebox Support  
(x2)



11 - Drip Tray  
Support  
(x2)



28 - Gas Cylinder  
Hook



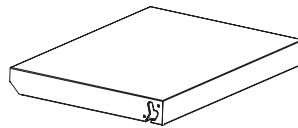
35 - Table  
Support Right  
(x2)



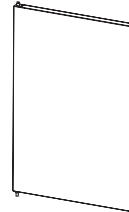
34 - Table  
Support Left  
(x2)



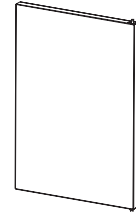
10 - Folding Table  
(x2)



25 - Left Door



24 - Right Door



6 - Control Knob  
(x6)



57 - Match Lighter



39 - Griddle  
Grease Cup



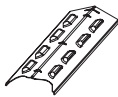
33 - Drip Tray



37 - Grill  
Grease Cup



2 - Flame  
Tamer (x4)



56 - Cooking Grate  
(x3)



55 - Warming Rack



AA - M4x12 Pan  
Head Screw  
(x5)



BB - M4x20 Pan  
Head Screw  
(x1)



CC - M5x12 Pan  
Head Screw  
(x4)



DD - M6x12 Pan  
Head Screw  
(x46)



EE - M6x12 Flat  
Head Screw  
(x12)



FF - M5 Nut  
(x4)



GG - M10 Nut  
(x2)



HH - M5 Nut  
(x4)



II - Battery



JJ - M5x8mm  
Shoulder Screw



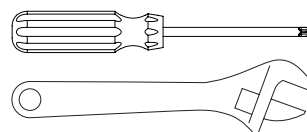
KK- M4x8 Pan  
Head Screw  
(x20)



LL - M4 Flat Washer  
(x12)

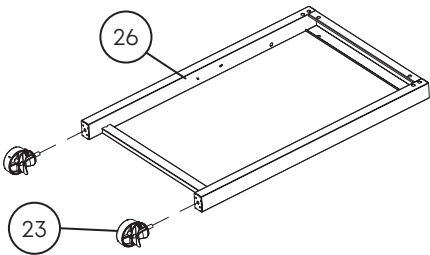


Tools required for assembly, not included:

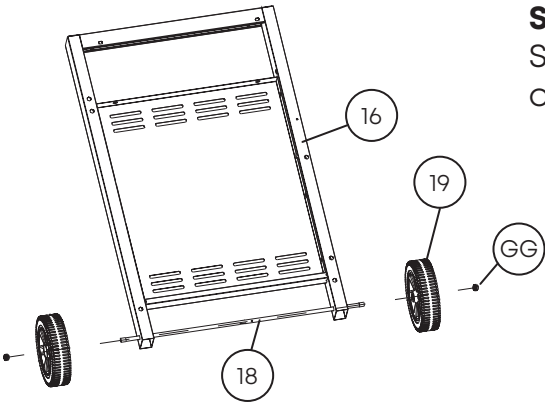


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or email [support@bakerstonebox.com](mailto:support@bakerstonebox.com)

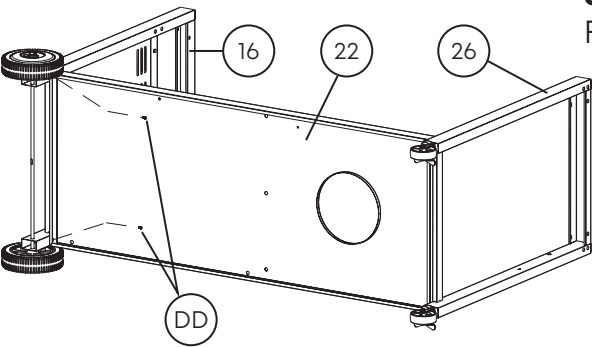
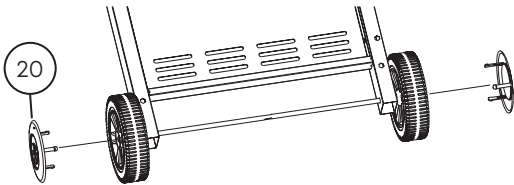
# Assembly of the Grill



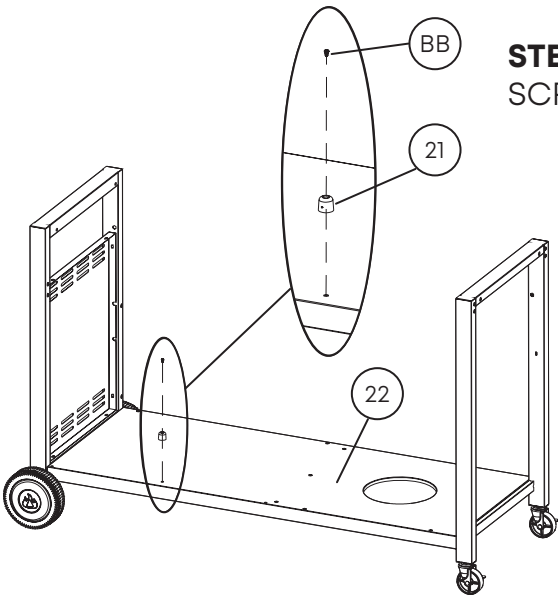
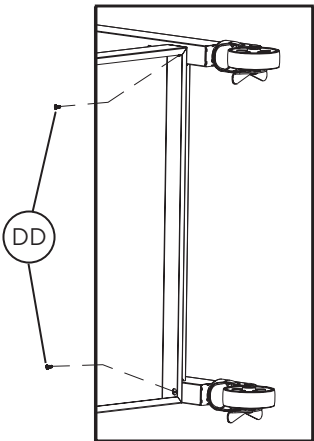
**STEP 1.** Attach the CASTERS (23) to the RIGHT SIDE FRAME (26).



**STEP 2.** Attach the WHEEL (19), WHEEL AXLE (18) to the LEFT SIDE FRAME (16) using NUTS (GG). Next place the CAPS (20) onto the wheels.



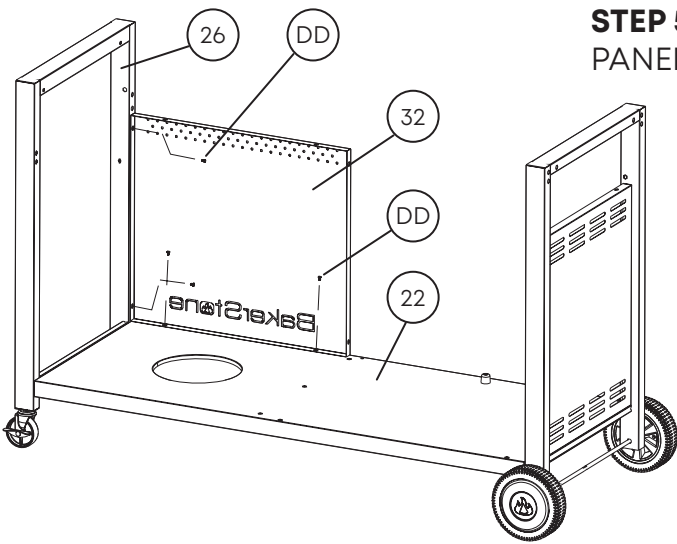
**STEP 3.** Assemble the CABINET BASE PANEL (22) to the SIDE FRAMES (16 and 26) using SCREWS (DD).



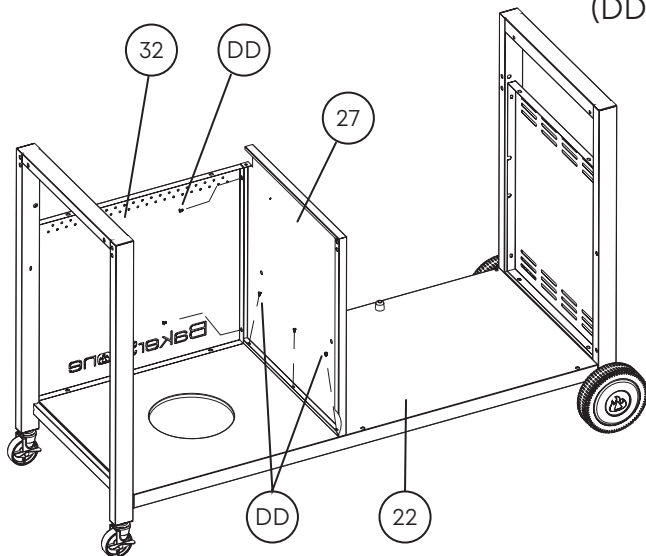
**STEP 4.** Attach the STOPPER (21) to the BASE PANEL (22) with SCREW (BB).



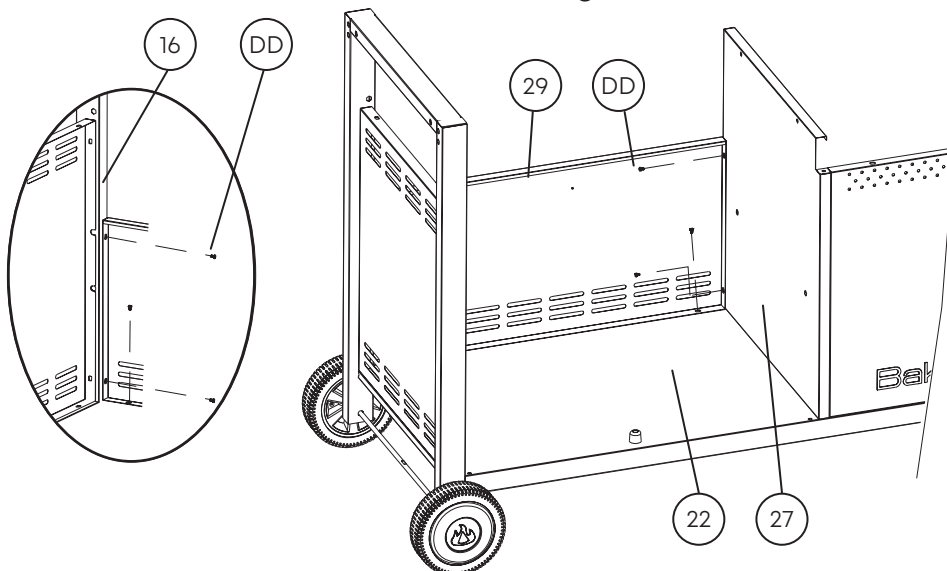
**STEP 5.** Attach the CABINET FRONT PANEL (32) to the BASE PANEL (22) and SIDE FRAME (26) using SCREWS (DD).



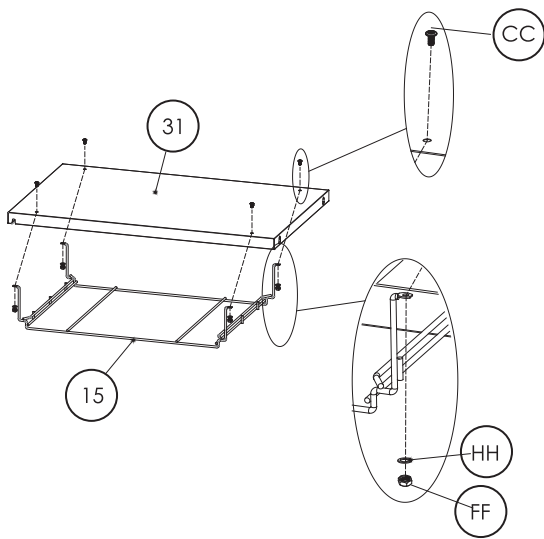
**STEP 6.** Attach the CABINET MIDDLE PANEL (27) to the BASE PANEL (22) and CABINET FRONT PANEL (32) using SCREWS (DD).



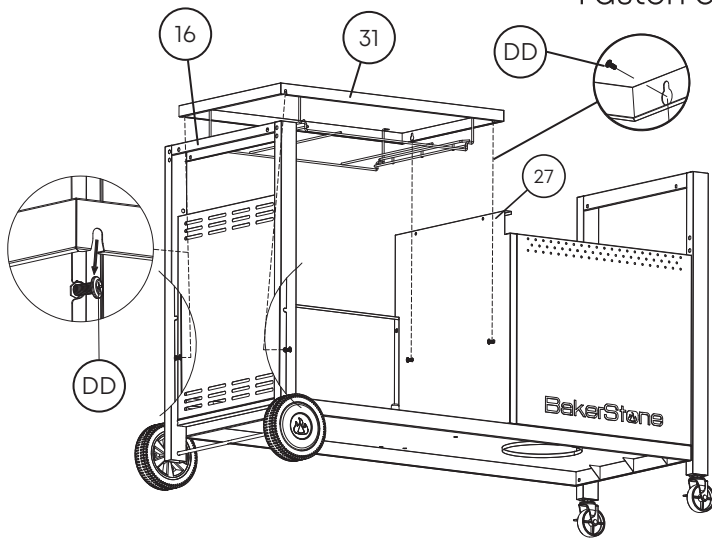
**STEP 7.** Attach the CABINET BACK PANEL (29) to the BASE PANEL (22), CABINET MIDDLE PANEL (27) and SIDE FRAME (16) using SCREWS (DD).



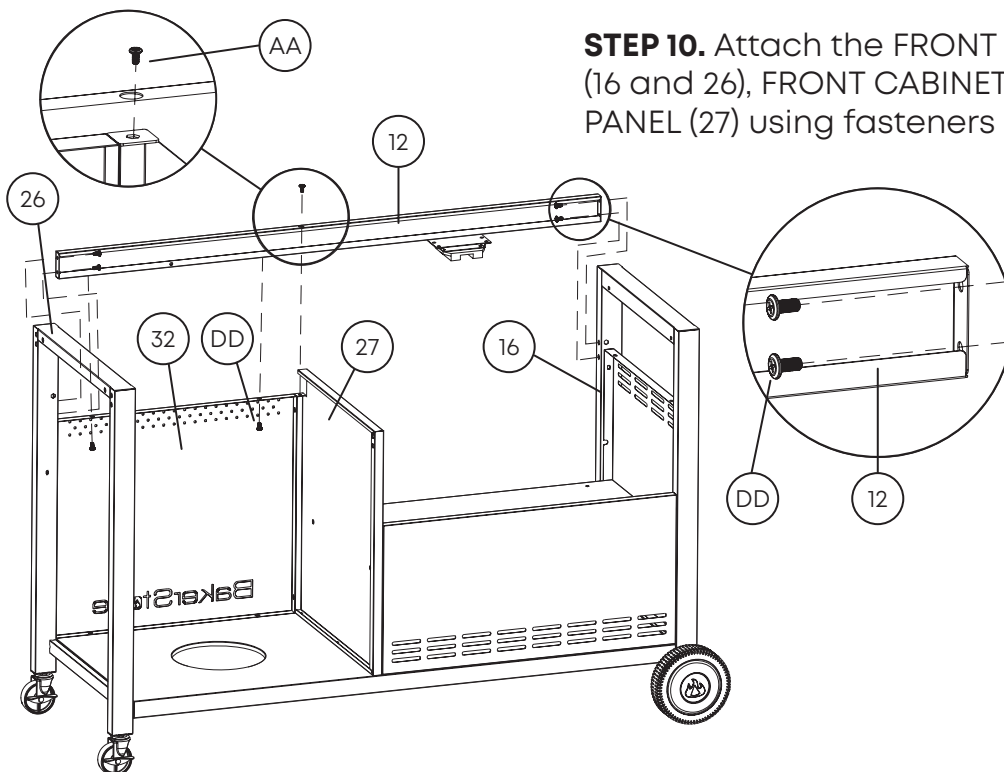
**STEP 8.** Attach the STORAGE RACK (15) to the CABINET TOP PANEL (31) using 4 SCREWS (CC), 4 SPRING WASHERS (HH) and 4 NUTS (FF).



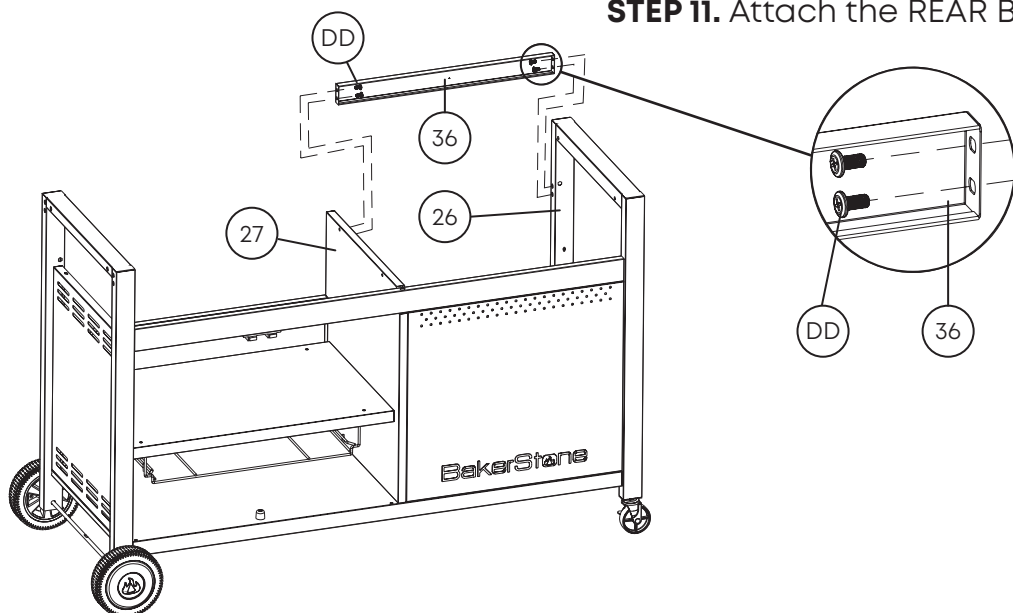
**STEP 9.** Pre-install 2 SCREWS (DD) on the SIDE FRAME (16) and 2 SCREWS (DD) on the MIDDLE PANEL (27) as shown in the figure, keep about 3 threads not locked. Then put the right side holes through the 2 screws on the Middle panel first, then clip the left side on the SIDE FRAME. Then Fasten all screws for this step.



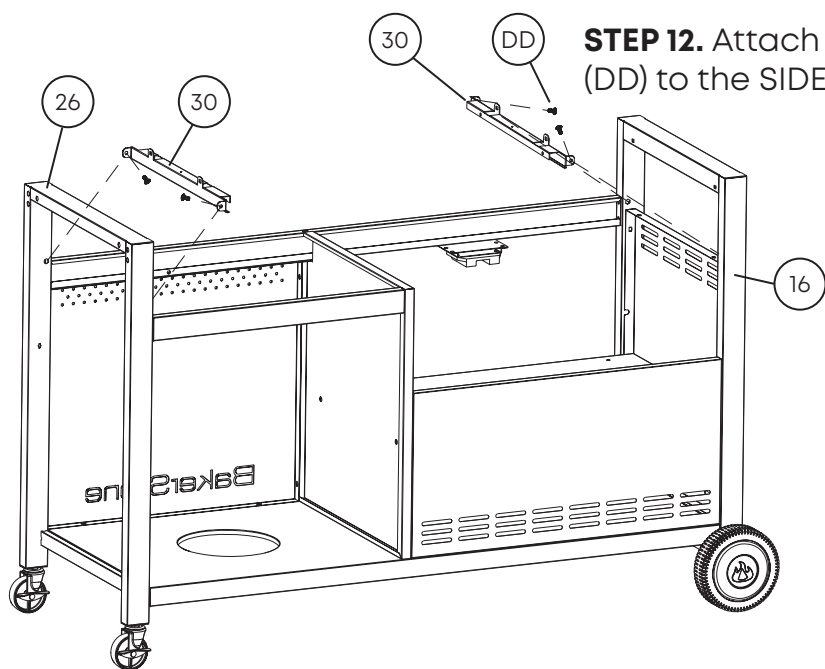
**STEP 10.** Attach the FRONT BRACE (12) to the SIDE FRAMES (16 and 26), FRONT CABINET PANEL (32) and CABINET MIDDLE PANEL (27) using fasteners (AA) and (DD) as shown.



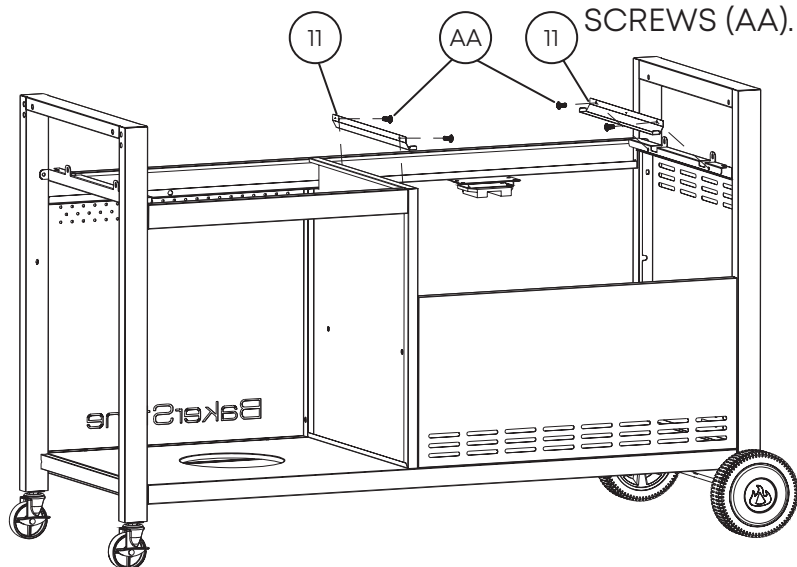
**STEP 11.** Attach the REAR BEAM (36) using SCREWS (DD).



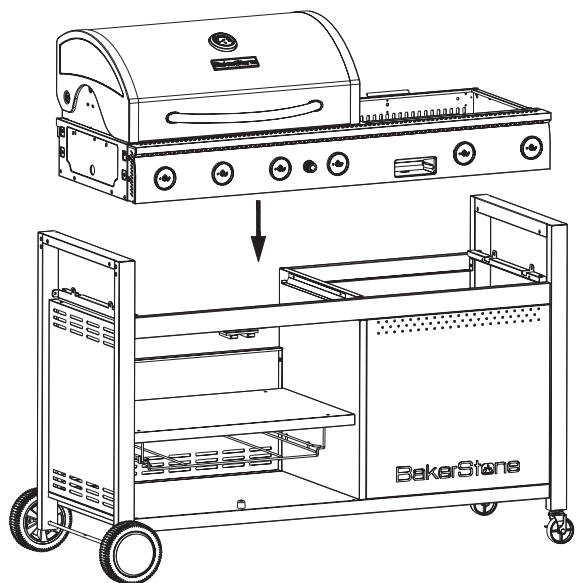
**STEP 12.** Attach the FIREBOX SUPPORTS (30) using SCREWS (DD) to the SIDE FRAMES (16 and 26).



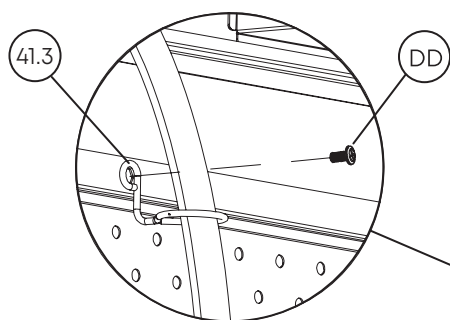
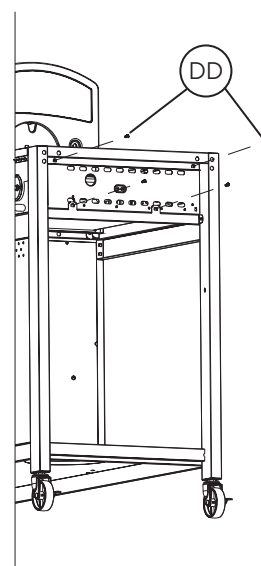
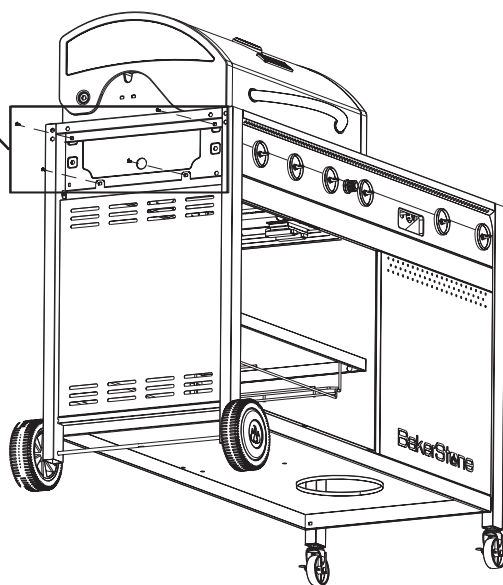
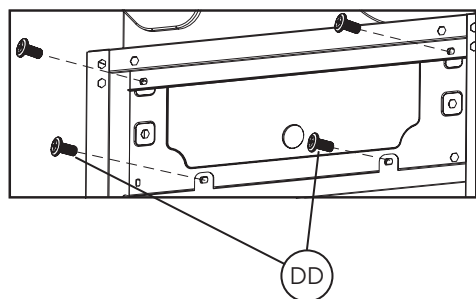
**STEP 13.** Attached the DRIP TRAY SUPPORTS (11) using SCREWS (AA).



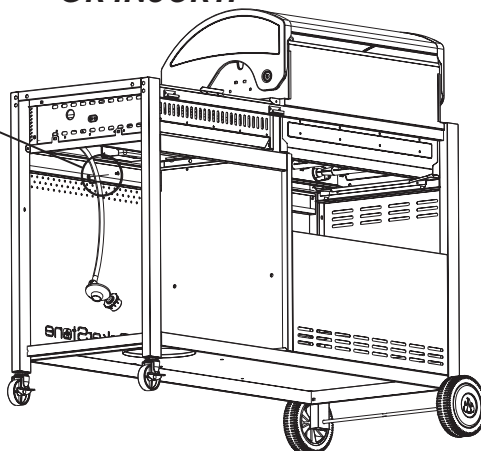
**STEP 14.** With 2 or more people lift the FIREBOX ASSEMBLY and place onto the assembled cart.



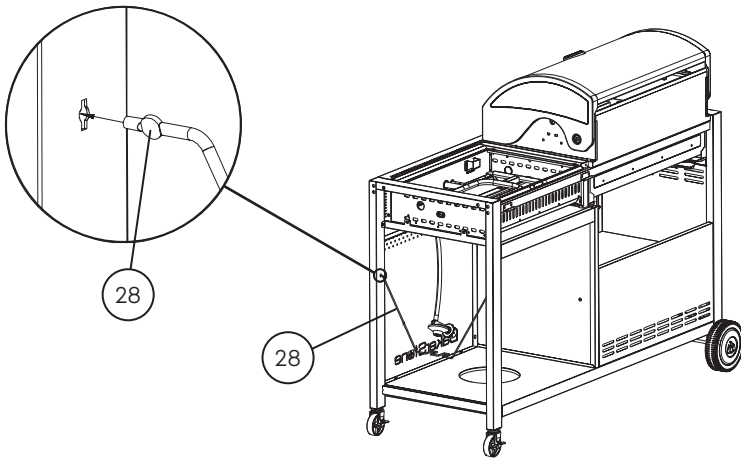
**STEP 15.** Attach the FIREBOX ASSEMBLY using 4 SCREWS (DD) on each side.



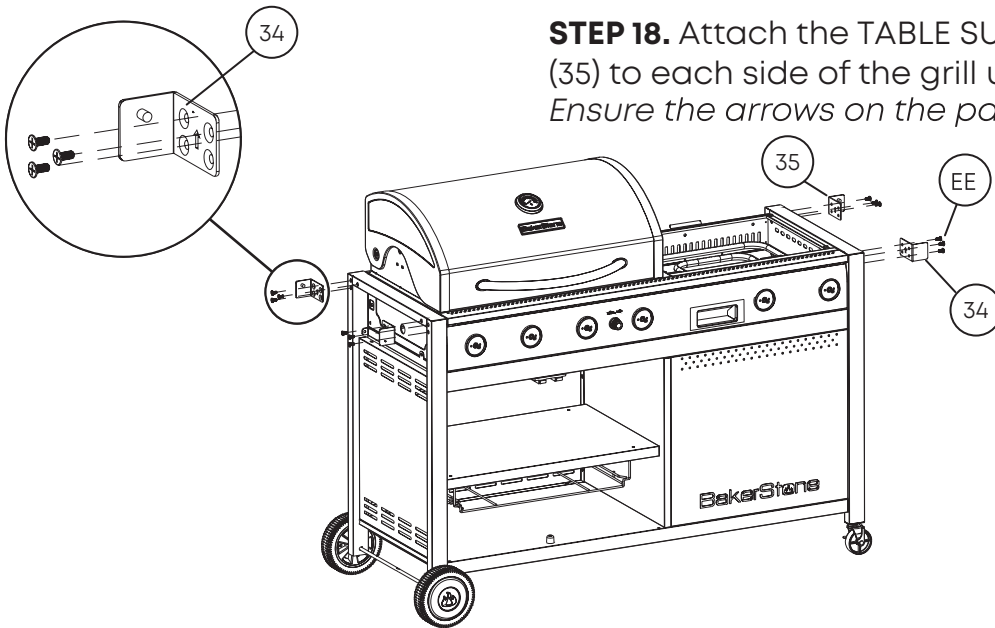
**STEP 16.** Secure the HOSE CLIP (41.3) using SCREW (DD)  
**WARNING: FAILURE TO ATTACH PROPERLY MAY RESULT IN A BURNT OR MELTED HOSE, WHICH MAY RESULT IN FIRE AND/OR INJURY.**



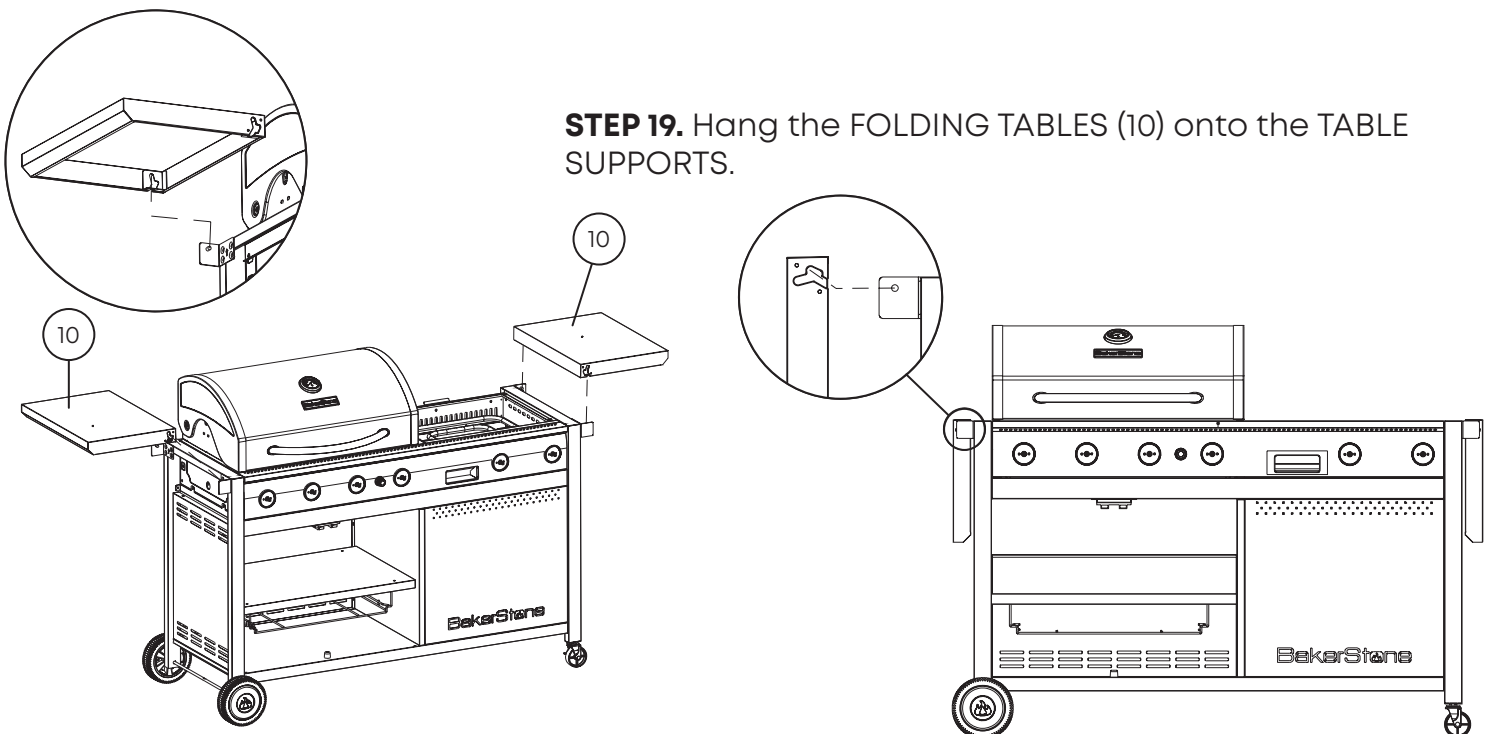
**STEP 17.** Attached the GAS CYLINDER HOOK (28).



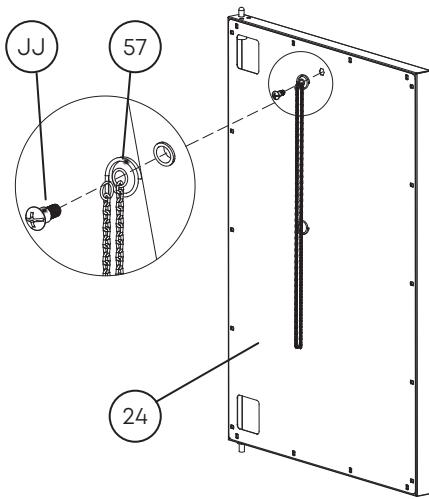
**STEP 18.** Attach the TABLE SUPPORT LEFT (34) and RIGHT (35) to each side of the grill using SCREWS (EE). **NOTE:** Ensure the arrows on the parts are facing upwards when



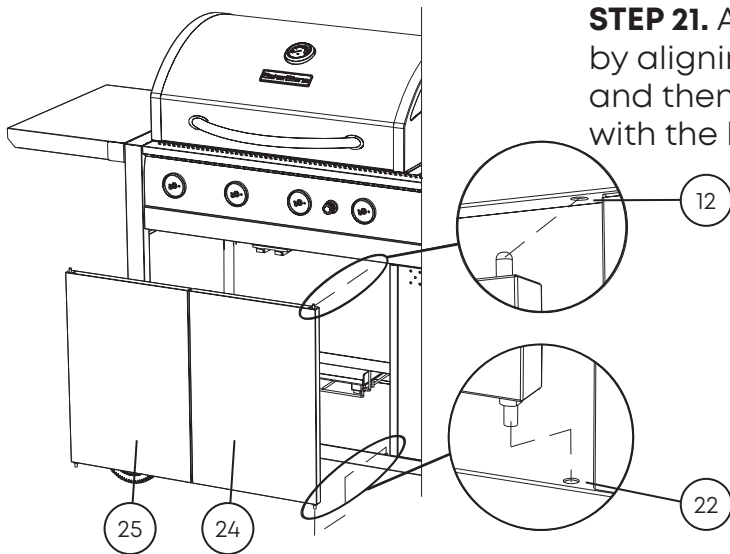
**STEP 19.** Hang the FOLDING TABLES (10) onto the TABLE SUPPORTS.



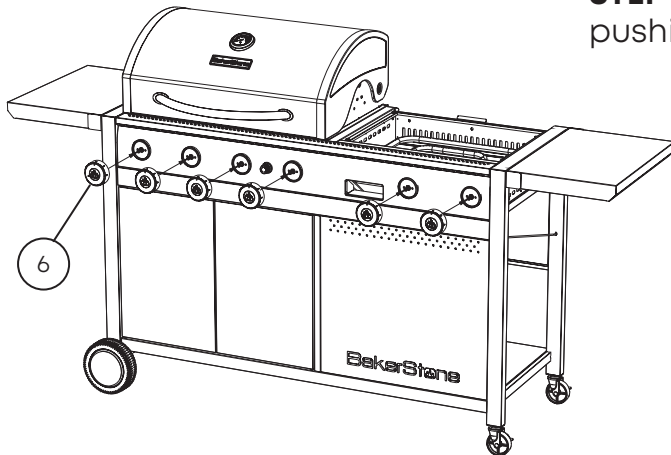
**STEP 20.** Attach MATCH LIGHT CHAIN (57) to RIGHT DOOR (24) using SCREW (JJ).



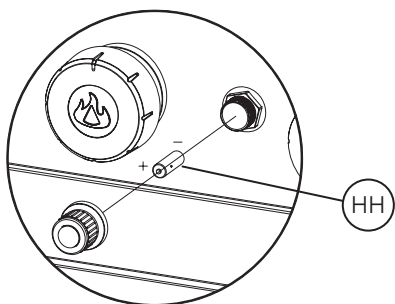
**STEP 21.** Attached the LEFT DOOR (25) and RIGHT DOOR(24) by aligning the bottom hinge into the hole in the BASE (22) and then pressing down on the top hinge while aligning it with the hole in the FRONT BRACE (12).



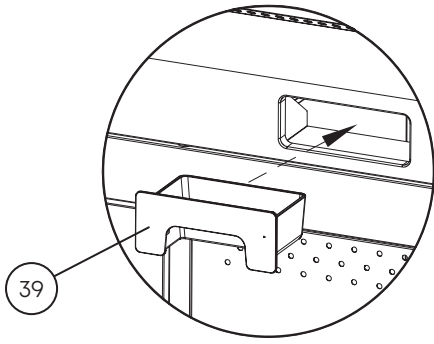
**STEP 22.** Attached the CONTROL KNOBS (6) by firmly pushing them onto the GAS VALVES.



**STEP 23.** Install the BATTERY (II) by unthreading the ignitor button and inserting the BATTERY (II) with the positive (+) sign facing out.



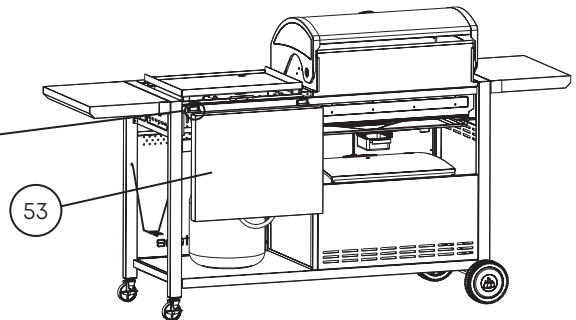
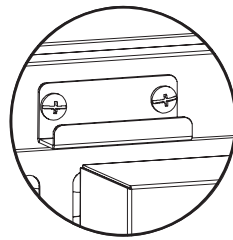
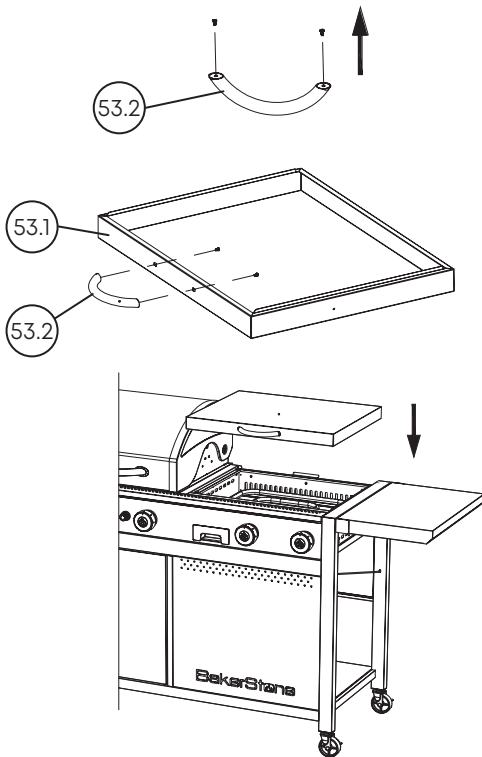
**STEP 24.** Insert the GRIDDLE GREASE CUP (39) into the front side of the grill assembly.



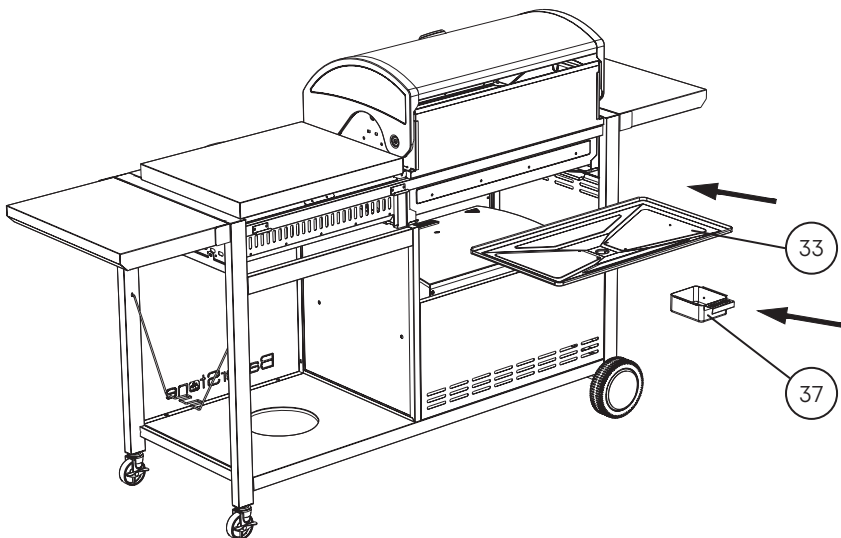
**STEP 25.** Loosen the pre-assembled SCREWS from the HANDLE (53.2) and then attach the HANDLE (53.2) to the GRIDDLE COVER (53.1) using the SCREWS.

Place the GRIDDLE COVER (53) on top of the firebox when the GRIDDLE (50) or PIZZA OVEN BOX (54) is not in use.

When using the GRIDDLE (50) or PIZZA OVEN BOX (54) hang the GRIDDLE COVER (53) on the hook behind the firebox.



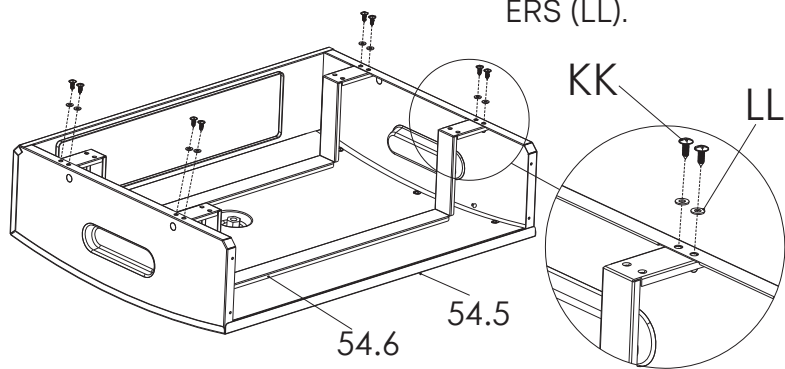
**STEP 26.** Insert the DRIP TRAY (33) and GRILL GREASE CUP (37) into the back side of the grill as shown.



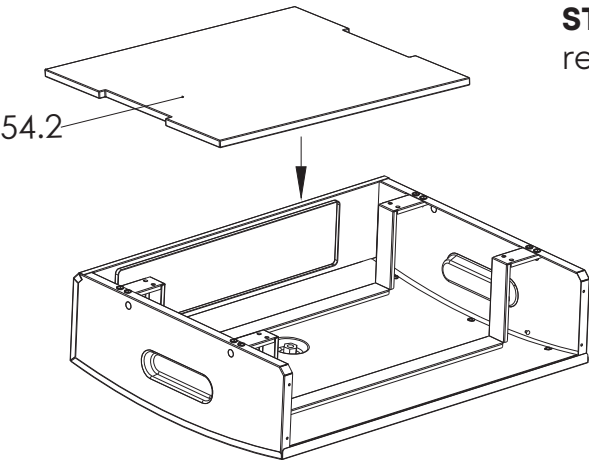


# Assembly of the Pizza Oven Box

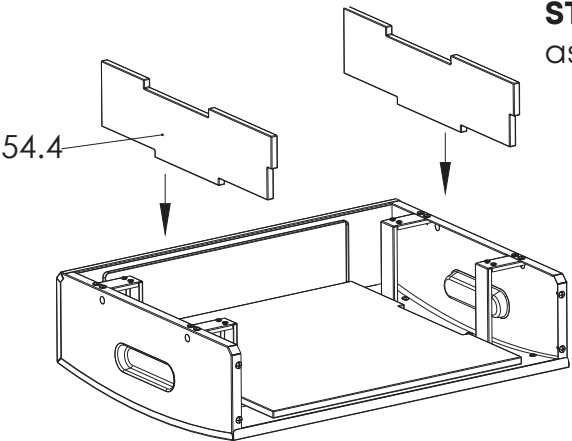
**STEP 1** - Place the STONE CRADLES (54.6) into the HOUSNIG (54.5), and fasten with 8 SCREWS (KK) and 8 FLAT WASH-ERS (LL).



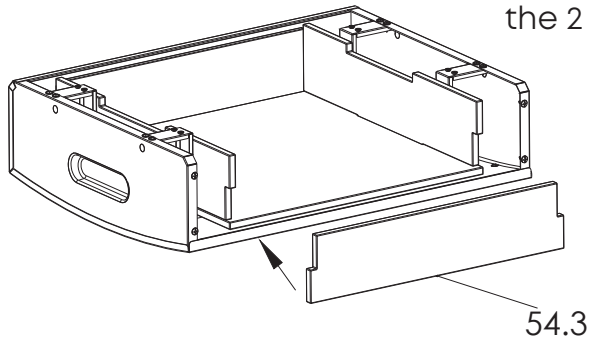
**STEP 2** - Insert the TOP STONE (54.2) into the housing, resting on the stone cradles.



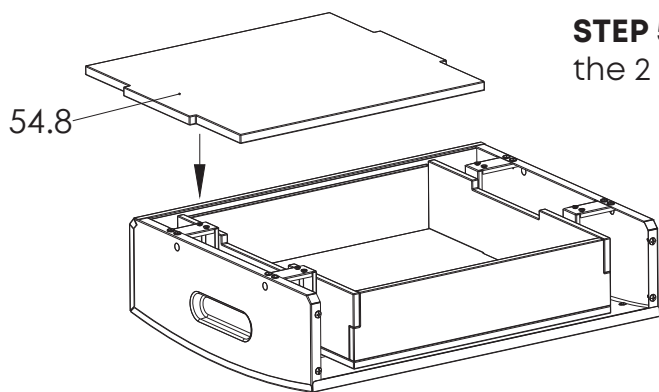
**STEP 3** - Insert the two SIDE STONES (54.4) into the housing as shown.



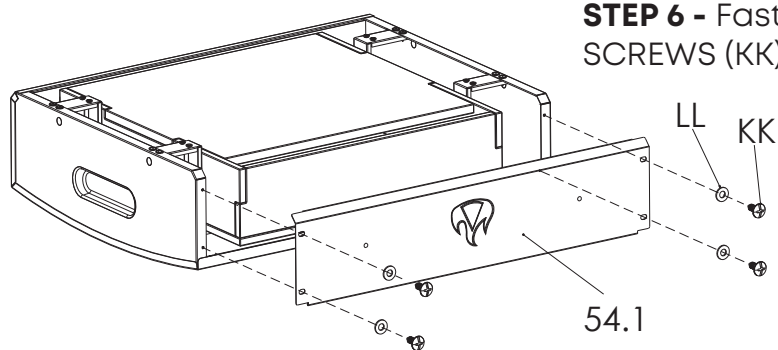
**STEP 4** - Insert the REAR STONE (54.3) into the notches of the 2 side stones.



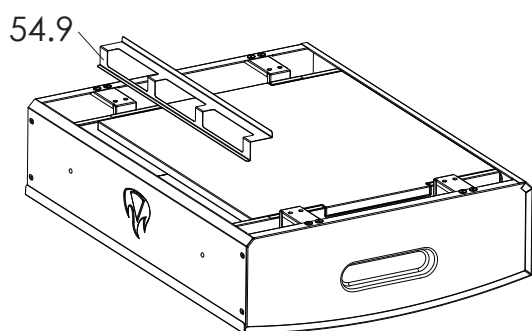




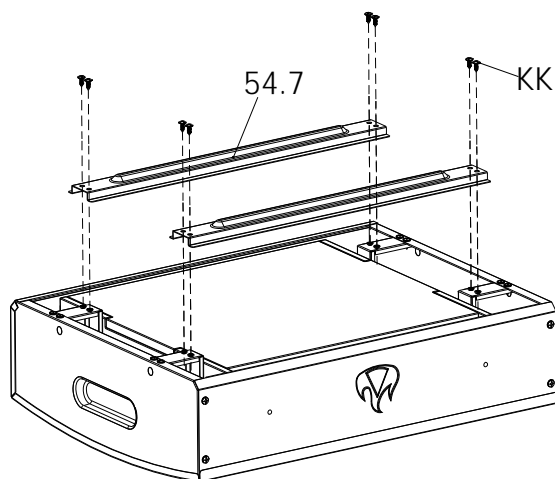
**STEP 5** - Insert the BASE STONE (54.8) into the notches of the 2 side stones.



**STEP 6** - Fasten the BACK PANEL (54.1) housing with 4 SCREWS (KK) and 4 FLAT WASHERS (LL).



**STEP 7** - Locate the VENT CATCH (54.9) and place into the vent of the oven and resting on the base stone.



**STEP 8** - Attach the STONE SUPPORTS (54.7) with 8 SCREWS (KK) to the stone cradles.

## **LP Gas Cylinder (tank) Requirements**

The appliance is only to be fueled by an LP (liquid propane) gas cylinder measuring 12" (30.5cm) diameter and 18" (45.7cm) high with a 20lb. (9.1kg) capacity. The gas cylinder (tank) must incorporate a Type 1 cylinder valve and an over filling protection device (OPD).

The LP gas cylinder must be constructed and marked in accordance with the Specifications for LP gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the Standard for Cylinders, Spheres and Tubes for Transportation of Dangerous Goods and Commission, CAN/CSA-B339, as applicable.

Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

### **The gas cylinder must have:**

- A shutoff valve terminating in a Type 1 gas cylinder valve outlet.
- A Type 1 valve that prevents gas flow until a positive seal is obtained.
- An arrangement for vapor withdrawal. The gas cylinder must be kept in the upright position at all times.
- A collar to protect the shut-off valve.
- A safety relief device that has direct communication with the vapor space of the gas cylinder.
- A listed over filling prevention device (OPD).

**This appliance is not intended to be used with natural gas.**

### **Appliance Installation Requirements**

This appliance must be installed in accordance to the following codes:

- National Fuel Gas Code ANSI Z223.1 NFPA 54
- Natural Gas and Propane Installation Code: CAN/CGA B149.1
- Propane Installation Code: CAN/CGA B149.2 (Canada)

### **LP Gas Cylinder (tank) Filling Requirements:**

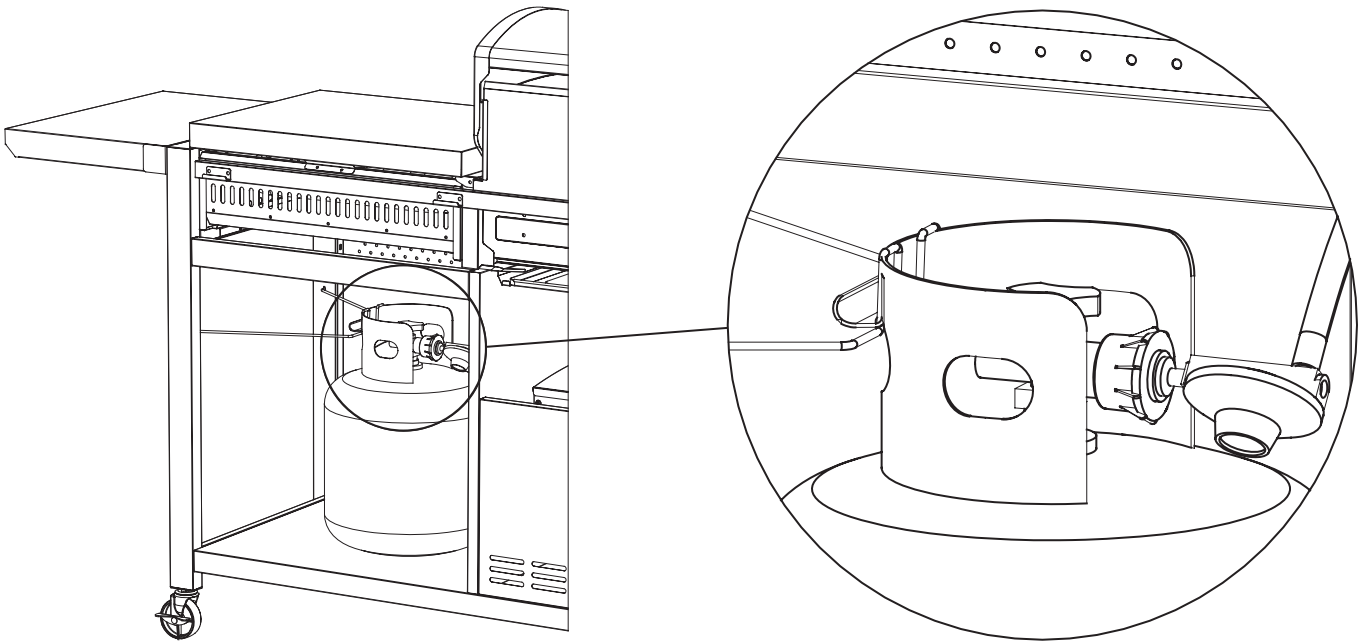
- LP gas cylinder should only be filled by a qualified licensed LP gas dealer.
- New LP gas cylinders must be purged prior to filling.
- DO NOT allow the cylinder to be filled beyond 80% capacity. Over-filled LP gas cylinders can create a dangerous condition. Over-filled LP gas cylinders can build-up pressure and cause the relief valve to expel propane gas vapors. The vapor is combustible and if it comes in contact with a spark source or flame an explosion causing severe burns, bodily harm, or death could occur.
- Always use a protective cylinder cap when grill is not connected to the gas cylinder.
- Inspect the LP gas cylinder valve rubber seal for cracks, wear or deterioration prior to use. A damaged rubber seal can cause a gas leak, possibly resulting in an explosion, fire or severe bodily harm.

### **Spare LP Gas Cylinder**

- Do not store a spare LP gas cylinder under or near the appliance.

## LP Gas Cylinder Placement

Place the LP Gas Cylinder into the Base and secure with the GAS CYLINDER HOOK (28) by ensuring it interfaces with the top rim of the LP Gas Cylinder.



### **WARNING:**

*The pressure regulator and hose assembly supplied with the appliance must be used. Replacement pressure regulators and hose assemblies shall be those specified by the appliance manufacturer.*

*Storage of this appliance indoors is permissible only if the cylinder is disconnected and removed from the appliance.*

*Cylinders must be stored outdoors out of the reach of children and shall not be stored in a building, garage, or any other enclosed area.*

*Only use this appliance outdoors in a well ventilated area.*

*Never operate this appliance within 36in (0.9m) of any structure, combustible material or other gas cylinder.*

*Do not use this appliance under overhead combustible construction.*

*Do not place or use this appliance on a combustible surface.*

*This appliance becomes hot, do not place on any surface which cannot withstand high temperatures without deforming or being damaged.*

*This appliance is not to be installed in or on boats or recreational vehicles.*

*Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.*

**NOTE: This model can convert to Natural gas version with Bakerstone Natural gas conversion kit BSOT-P.**

## LP gas cylinder connection:

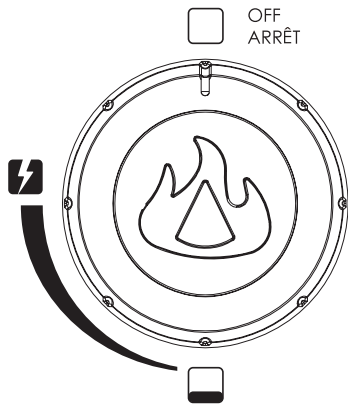


Figure - 1

**Step 1.** Ensure the LP cylinder used conforms to the requirements listed on the previous page. Also inspect the LP gas cylinder valve rubber seal for deterioration such as cracks, deformation or tears.

**Step 2.** Inspect the LP gas cylinder valve to ensure the threads match that of the included hose and regulator.

**Step 3.** Ensure all the burner control knobs are in the OFF position [see Figure - 1].

**Step 4.** Thread the included hose and regulator onto the LP gas cylinder. Turn the coupling fastener clockwise by hand until it stops [see Figure - 2]. **WARNING: Do not use tools to tighten the coupling fastener.**

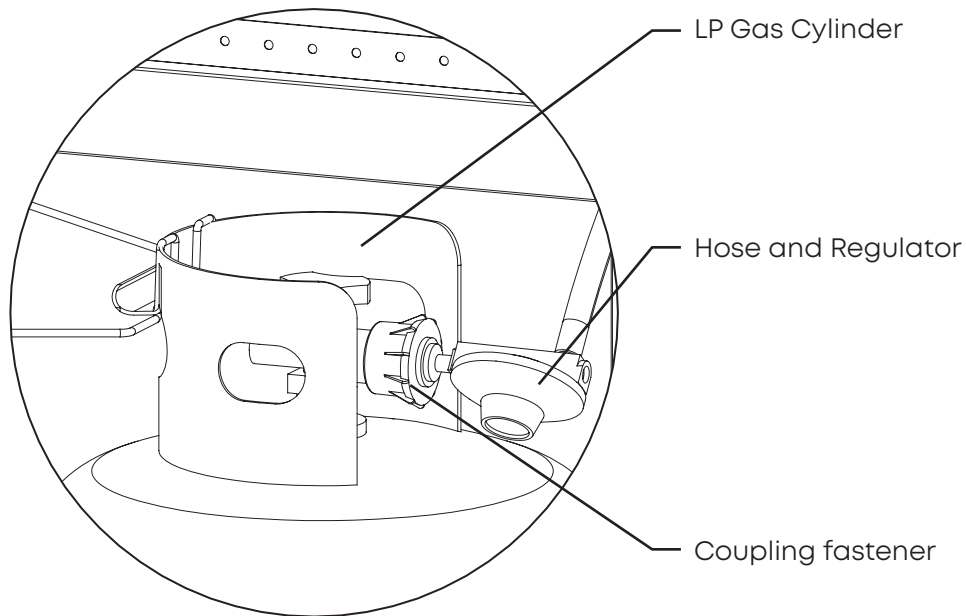


Figure - 2  
Hose and regulator  
attachment

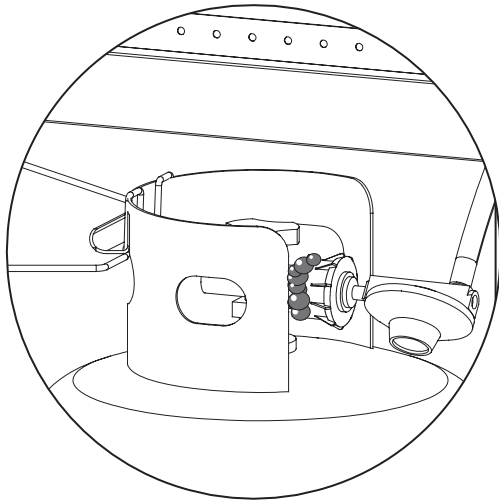
## LP Gas Leak Test

**Before first use and after each time the LP gas cylinder is reconnected or changed the LP gas Leak Test must be performed.**

**Do not use an open flame to check for leaks.**

**Do not smoke or be in the presence of any ignition sources while performing a leak test.**

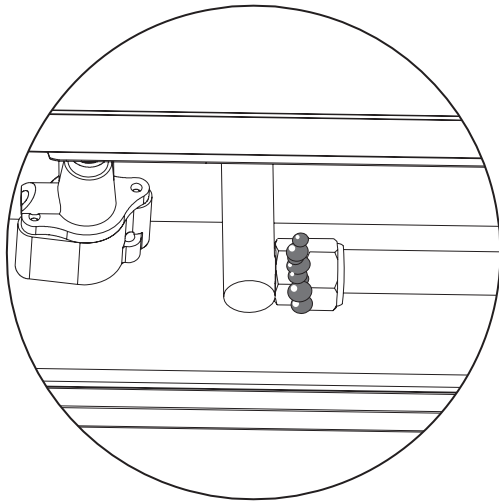
**Perform leak test outdoors in a well ventilated area.**



**Step 1** Prepare a soapy water solution of water and detergent.

**Step 2** After connecting the appliance to the LP gas cylinder, slowly open the valve completely.

**Step 3** Listen for any hissing sounds. **WARNING: If hissing sounds are present turn off the gas valve and contact a licensed gas repair specialist.**



**Step 4** Spray a mild soapy water solution on all gas connections. Inspect all connections for the growing presence of bubbles [see Figure - 3]. These bubbles represent a leak. If a leak is present tighten the fitting and test again with the soapy water solution. **WARNING: If bubbles remain present turn off the gas valve and contact a licensed gas repair specialist.**

## Pre-Use Safety Check

**Before first use and after each time the LP gas cylinder is reconnected or changed the LP gas Leak Test must be performed.**

**Check all components for proper assembly and function.**

**Place the appliance outdoors on a secure, stable, non-combustible, and level surface.**

**Ensure this appliance is at least 36 inches (0.9 m) from any structure, combustible material or other gas cylinder [see Figure - 4].**

**Ensure all surfaces including firebox and grease tray are clean prior to each use of the Pizza Oven Box.**

**WARNING: Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury or death.**

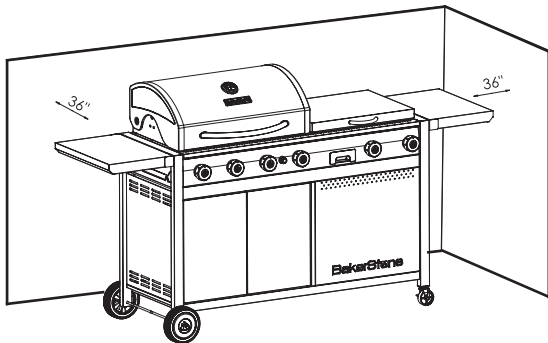


Figure - 4

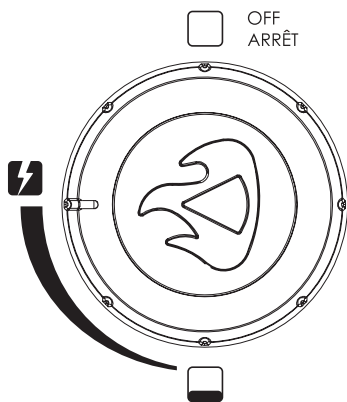


Figure - 4

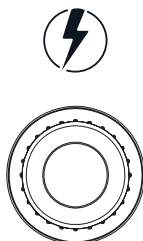


Figure - 5

## LIGHTING INSTRUCTIONS

**Read all instructions before lighting.**

**For the grill, open lid during lighting.**

**STEP 1** Check that the control knobs are in the ☐ (OFF) position.

**STEP 2** Turn on the gas tank valve.

**STEP 3** Push and turn one of the burners to (HIGH) [see Figure - 4] while pressing and holding the (IGNITION) button [See Figure - 5].

**STEP 4** Once burner lights release the (IGNITION) button.

**STEP 5** Repeat procedure for other burners.

**STEP 6 WARNING:** If the ignition does not light within 5 seconds, turn the burners to ☐ (OFF) and wait 5 minutes for any gas to dissipate. Repeat prior steps or light using a match.

**STEP 7** After burners are lit, adjust the flame as desired between and ☐.

## MATCH LIGHTING

If the appliance does not light using the steps above a match may be used to light the appliance.

**STEP 1** Ensure both burner valves are in the off position before you turn on the gas tank valve.

**STEP 2** Attach a match to the lighting rod and light the match.

**STEP 3** Insert the match through the side of the firebox towards the burner [see Figure - 6] or from the top through the cooking grates and immediately turn one of the burners to (HIGH).

**STEP 4** Burner should light immediately. If the burner does not light, turn off the burners and gas valve on the tank and wait 5 minutes before trying again.

## HOW TO TURN OFF APPLIANCE:

**STEP 1** Rotate all burners to the ☐ (OFF) position [see Figure - 7].

**STEP 2** Turn off the gas supply.

**WARNING:** Turn off LP supply at cylinder when appliance is not in use.

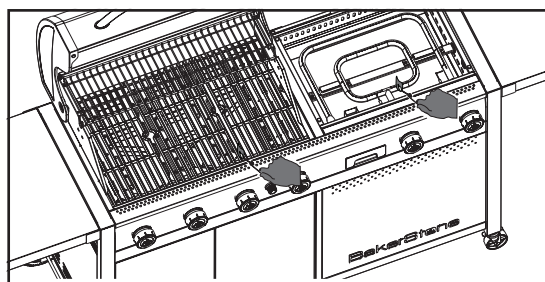
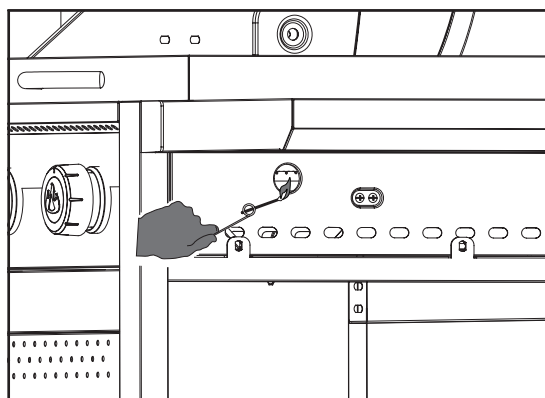
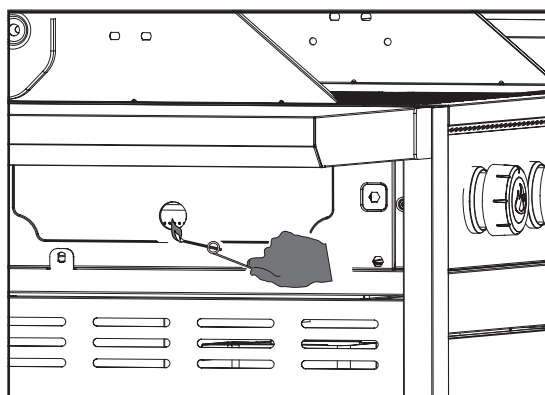


Figure - 6

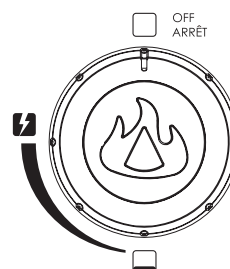


Figure - 7



## GRIDDLE SEASONING INSTRUCTIONS

For best results, we recommended seasoning the griddle before cooking on griddle top.

**STEP 1** Make sure griddle top is wiped clean of debris. (Please reference the Cleaning Your Griddle section on Page 23)

**STEP 2** Ignite griddle by following lighting instruction. Turn all knobs to set burners to high. Wait for approximately 10–15 minutes until your griddle top starts to discolor.

**STEP 3** Pour a light amount of cooking oil on griddle top. Any cooking oil will work. The amount of oil used depends on the size of griddle.

**STEP 4** Use cooking tongs or heat resistant gloves to hold folded paper towels. Spread the cooking oil over surface of griddle top using the paper towels. Be sure to cover every part of griddle top, including corners and sides.

**STEP 5** Once your griddle is covered with a thin layer of oil, allow griddle to heat on high. Smoking will occur as the oil begins to bond with the surface of griddle top, creating a stick-resistant surface.

**STEP 6** When griddle top has stopped smoking and there isn't a noticeable amount of sheen, repeat steps 3–5 at least three times.

After repeating the seasoning steps, griddle top may not appear to be completely black. To achieve a dark surface, start cooking on your griddle top. This will create a nicely seasoned griddle top.

Follow proper griddle storing practices to maintain seasoned cooking surface.

**PLEASE NOTE: Our griddle tops are pre-treated with soy oil as a protective coating. This coating may leave a discoloration on the griddle top. This is normal and will not affect the seasoning process.**



### CAUTION

Small variations in manufacturing and raw materials can cause some griddles to be slightly warped. A slight warp will disappear when the griddle is heated in preparation for cooking.



**NEVER** cover slots, holes, or passages in the oven bottom or cover any rack or cooking surface with material such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning.

**WARNING** Aluminum foil linings may trap heat causing a fire hazard.

## How to use the Pizza Oven Box

**⚠ WARNING:** Please completely read all safety precautions at the beginning of and throughout this guide before using the appliance. The appliance becomes extremely hot and can cause burns. Failure to follow precautions when using the Pizza Oven Box can result in serious injury and/or property damage.


**STEP 1** Ignite the appliance according to the instructions on the previous page.

**STEP 2** Set the burners to HIGH and preheat the Pizza Oven Box for 15 - 20 minutes.


**STEP 3** Adjust the burner settings on the appliance to obtain the desired temperature range for the foods that are being baked. **NOTE: It will take 15 minutes for the temperature range indicator to function [see Figure - 8].**




**Figure - 8**  
Temperature Range Indicator

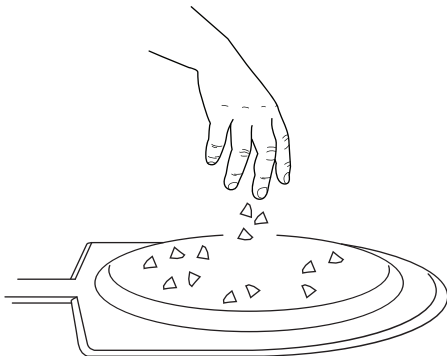
For baking items such as Breads and Cookies, adjust the heat of the grill so that the indicator reads in the  baking zone.

For Pizza and Roasting Meats and Vegetables, adjust the heat so that the indicator reads in the  baking zone.

 = 200°-500°F  
93°-260°C

 = 500°-800°F  
260°-427°C

**NOTE:** Temperature range indicator is not an accurate measuring instrument.



**Figure - 9**

**STEP 4** Dust a Wooden Pizza Peel with flour (approximately 2 Tbsp of flour) and spread around board to evenly coat the entire peel. Then, holding the peel at a 45 degree angle over a sink, gently tap the peel to remove the excess flour. **NOTE:** This will ensure that the pizza does not stick to the peel when launching the pizza into the Pizza Oven Box.

**STEP 5** Place a hand-stretched or rolled-out pizza dough on the floured Pizza Peel. Create your pizza using your favorite sauce and toppings **[see Figure - 9].**



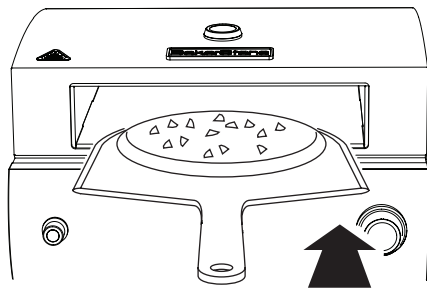


Figure - 10

**STEP 6** Using the pizza peel, launch your pizza into the appliance [see Figure - 10].

**NOTE:** This can be accomplished by placing the pizza peel just over half-way into the appliance, and using a quick back and forth shaking motion while sliding the peel out of the appliance. See [www.bakerstonebox.com](http://www.bakerstonebox.com) website for a video demonstration.

**WARNING:** Failure to use pizza peel to insert pizza can result in serious injury.

**NOTE:** Do not allow food other than Pizza or Bread Dough to contact the stones. Any foods that contain fat, oil or butter (meats, items coated with olive oil, cookies, biscuits, etc.) should not contact the stones directly. These items should be baked in a metal baking pan, on a metal baking sheet or in a cast-iron skillet as the stones will absorb the fat, oil and butter which can cause smoking, odors, staining, and can impart rancid flavors to items that you bake in the future.

**STEP 7** Bake the pizza for 1 minute\* to allow the crust to set.

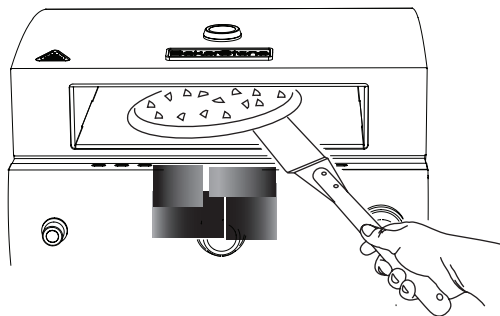


Figure - 11

**STEP 8** After 1 minute\*, use a long spatula or Pizza Turner to rotate the pizza 1/4 to 1/3 turns roughly every 45 seconds\*. Bake your pizza for approximately 2-4 minutes\*, being careful not to burn your pizza [see Figure - 11].

**NOTE:** The appliance is hottest in the back. Periodically rotate your pizza to ensure it is baked evenly.

**WARNING:** Touching the appliance anywhere with your bare hand or skin could cause serious injury.

**STEP 9** Using a Metal Pizza Peel, remove the fully cooked pizza from the appliance and transfer to a cutting board or serving tray and allow to cool [see Figure - 12].

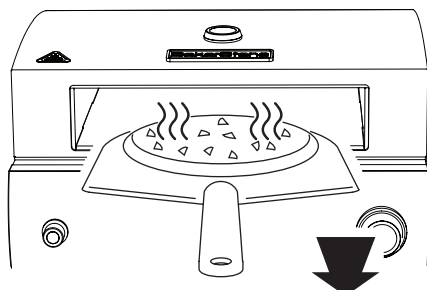


Figure - 12

**NOTE:** The pizza will be very hot when you remove it from the appliance. **WARNING:** Removing the pizza with anything but the pizza peel could result in serious injury.

**\*Cooking times are provided as basic guidelines. Times can vary depending on weather conditions, gas grill condition and gas grill performance.**

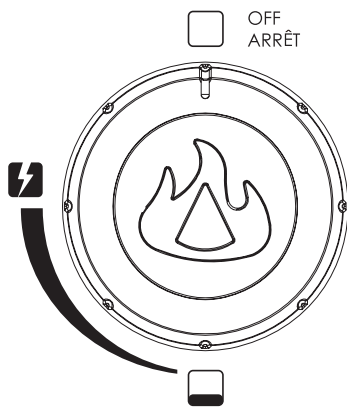


Figure - 13

**STEP 10** When finished baking, turn the burners on the appliance to the off position [see Figure - 13] and allow the appliance to cool for a period of at least ninety (90) minutes. **NOTE:** If cleaning is required, leave the burners on and continue to heat the oven for 15 minutes prior to cleaning. After cleaning, turn the burners on the appliance to the off position and allow the appliance to cool for a period of at least ninety (90) minutes [See Care and Cleaning instructions].

**WARNING:** Serious injury can occur if the appliance is not allowed to completely cool and you touch them.

## Routine Care & Cleaning

Let the appliance cool completely before cleaning surfaces other than the stone baking chamber.

Do not use household cleaners or liquids on stones of the Pizza Oven Box.

Do not use household cleaners on metal housing.

Wipe outer housing with a soft damp cloth only when completely cooled.

After baking your final pizza, you can clean the Pizza Oven Box by letting the burners remain on high for approx 15 minutes. Any residue should burn off and debris can be pushed to the back of the oven.

After allowing the appliance to completely cool, remove the grease tray and grease cups [see Figure - 14] and wipe clean all residue. Replace the grease tray and grease cups after cleaning.

If excess food or debris fell into the rear vent of the Pizza Oven Box, remove the completely cooled Pizza Oven Box from the appliance and wipe clean the firebox of the appliance.

Darkening of the stone from ingredients or excess flour will occur over time and will not affect baking performance of the Pizza Oven Box.

**NOTE:** Do not allow food other than Pizza or Bread Dough to contact the stones. Any foods that contain fat, oil or butter (meats, items coated with olive oil, cookies, biscuits, etc.) should not contact the stones directly. These items should be baked in a metal baking pan, on a metal baking sheet or in a cast-iron skillet as the stones will absorb the fat, oil and butter which can cause smoking, odors, staining, and can impart rancid flavors to items that you bake in the future.

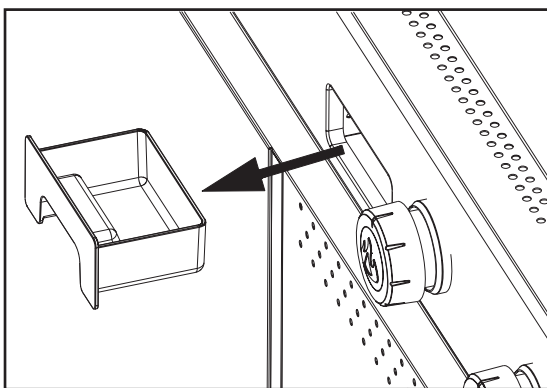
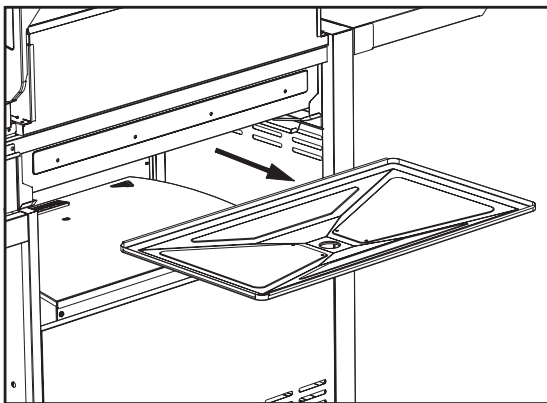


Figure - 14



### WARNING

NEVER APPLY COLD WATER ACROSS THE WHOLE SURFACE OF A HOT GRIDDLE AT ONCE. This may cause warping.



### CAUTION

DO NOT USE SOAP ON THE GRIDDLE COOKING SURFACE. This will destroy the griddle's seasoning.



### WARNING

DO NOT place oily or greasy towels near the griddle unit as they can spontaneously combust.

## CLEANING YOUR GRIDDLE

### FIRST TIME CLEANING GRIDDLE COOKING SURFACE:

Our Griddles are pre-treated with cooking oil to prevent rust and damage during shipping. For first time use, wash griddle with hot soapy water.

THIS IS THE ONLY TIME YOU SHOULD USE SOAP ON THE GRIDDLE COOKING SURFACE.

Rinse and dry completely. Proceed with seasoning instructions. (Please reference the Griddle Seasoning Instructions section)

### CLEANING THE GRIDDLE COOKING SURFACE

**STEP 1** To clean griddle after each use, cool griddle below 300°F. Scrape food debris with spatula or straight metal scraper.

**STEP 2** Wipe down griddle surface with paper towel.

**STEP 3** Apply a small amount of water onto first section with a bottle and then scrape the water and debris toward the grease trap.

**Note :DO NOT USE MORE THAN TWO TABLESPOONS OF WATER AT A TIME.**

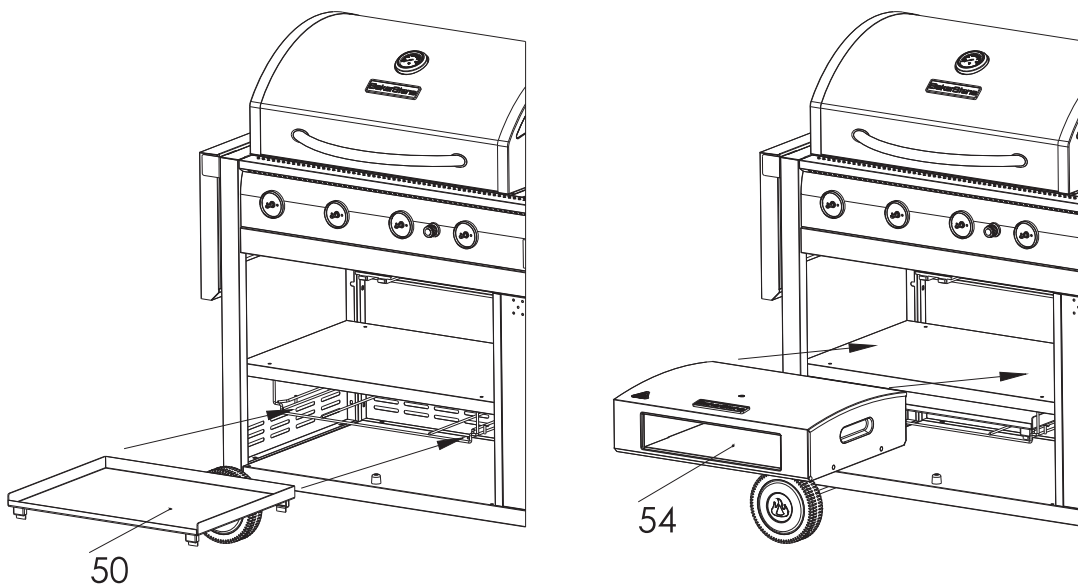
**STEP 4** Wipe again with a paper towel and dry completely.

**STEP 5** Apply thin coat of cooking oil to maintain seasoning and protect the griddle top.

## STORING YOUR GRIDDLE AND PIZZA BOX

Store griddle and pizza box inside the cabinet.

In order to extend and maintain the life and condition of your appliance, we strongly recommend that the unit be covered when left outside for any length of time, especially during the winter months.



## Periodic Care & Cleaning of burner system

This appliance will periodically require more detailed cleaning after continued storage of 3 months or more. Periodically check and clean burner/venturi tubes for insects and insect nests. **WARNING: A clogged tube can lead to a fire beneath the appliance.**

**Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.**

**Do not obstruct the flow of combustion and ventilation air.**

**STEP 1** Working with a completely cooled appliance, turn off the LP gas cylinder valve and disconnect the LP gas cylinder from the appliance.

**STEP 2** Remove the Cooking Grates/Flame Tamers and Pizza Oven Box/Griddle from the top of the appliance.

**STEP 3** Locate the fasteners attaching the Electrodes to the burners. Remove these fasteners.

**STEP 4** Locate the fasteners attaching the burners to the appliance. Remove these fasteners.

**STEP 5** Lift the Burners up and towards the rear of the appliance to remove, taking care not to damage the gas valves. The gas valves are hidden between the firebox and control knobs. The Burners should come out freely [see Figure - 15 and 16].

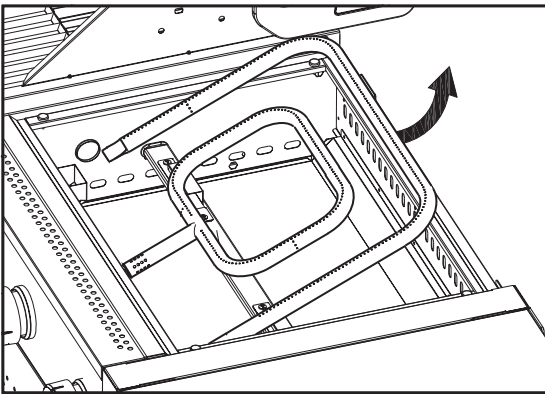


Figure - 15

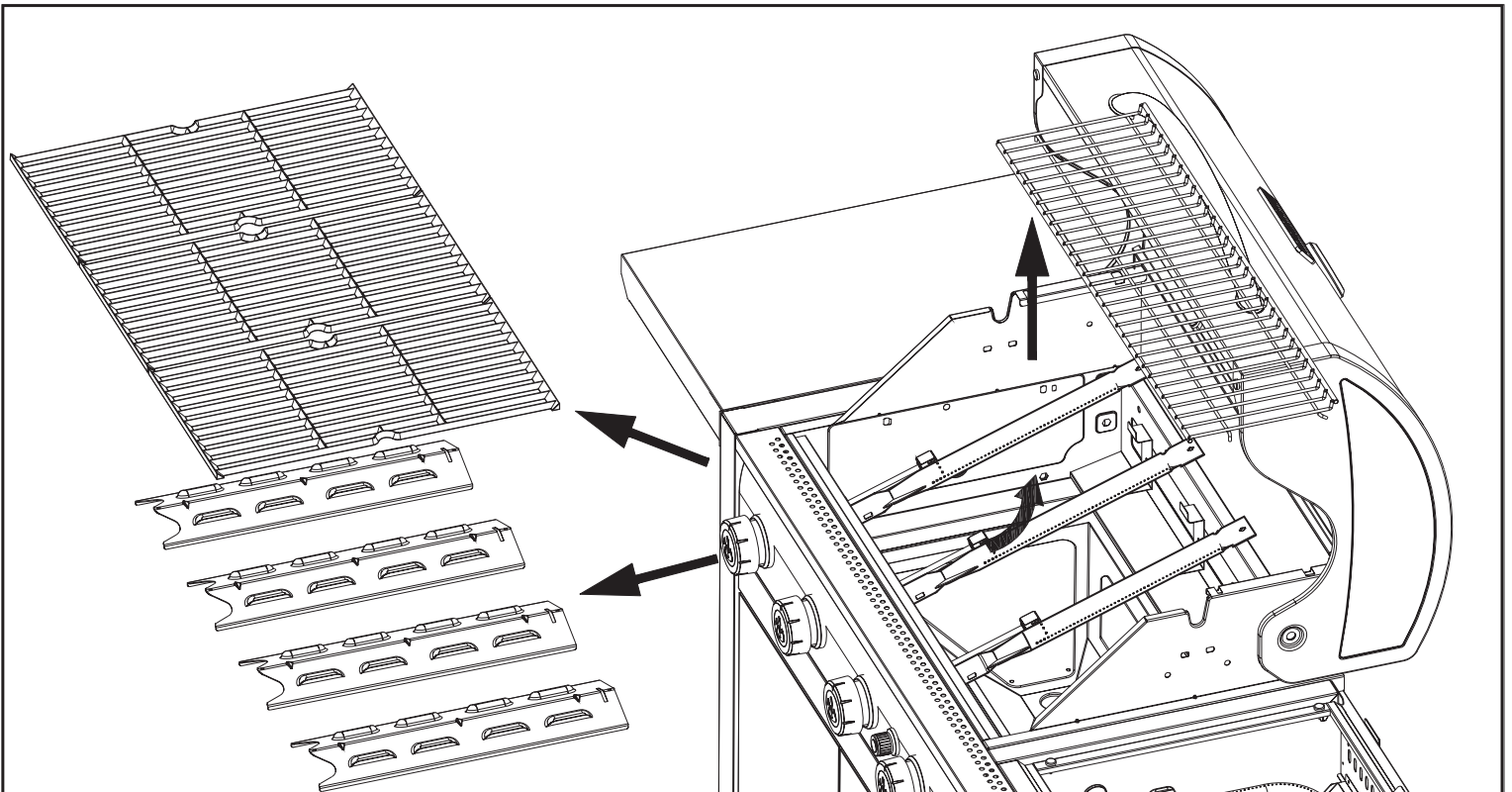


Figure - 16



**STEP 6** Clean the outside surfaces with a stiff brush to remove any debris or dirt. Inspect the burners for any cracks or holes that appear out of place. If cracks or holes are present replace the Burner.

**STEP 7** Clean the inside of the burners by inserting a stiff wire or small bottle brush into the inlet portion of the Burner. Compressed air may also be used to clean the burners by blowing air into the inlet portion of the burner and the air will flow out of the venturi holes.

**STEP 8** Replace the burners by carefully inserting the burners back into the fireboxes, taking care to avoid damaging the gas valves when installing.

**STEP 9** After reassembling the appliance, perform a leak test according to the instructions in this guide. Before placing the Cooking Grates, Flame Tamers, Pizza Oven Box or other cooktop on the fireboxes inspect the burner flames for proper combustion.

**STEP 10** Light the appliance according to the instructions provided in this guide and look at the flame emitting from the burners. A blue flame should emit consistently from each venturi hole on the burners **[see Figure - 17]**. The tips of the flame may occasionally flicker yellow while burning.

**NOTE:** To inspect the flame with the Cooking Grates/Flame Tamers and Pizza Oven Box/Griddle in place, first ignite the burners according to the instructions provided in this guide. Then once the burners have ignited, look through the match light hole in the side of the firebox to ensure the burners are lit **[see Figure - 17]**.

**NOTE:** The flame from the center burner on the right side firebox will not be as great as the perimeter burner.

**STEP 11** Turn off the appliance according to the instructions provided in this guide.



**Figure - 17**

## Customer Service

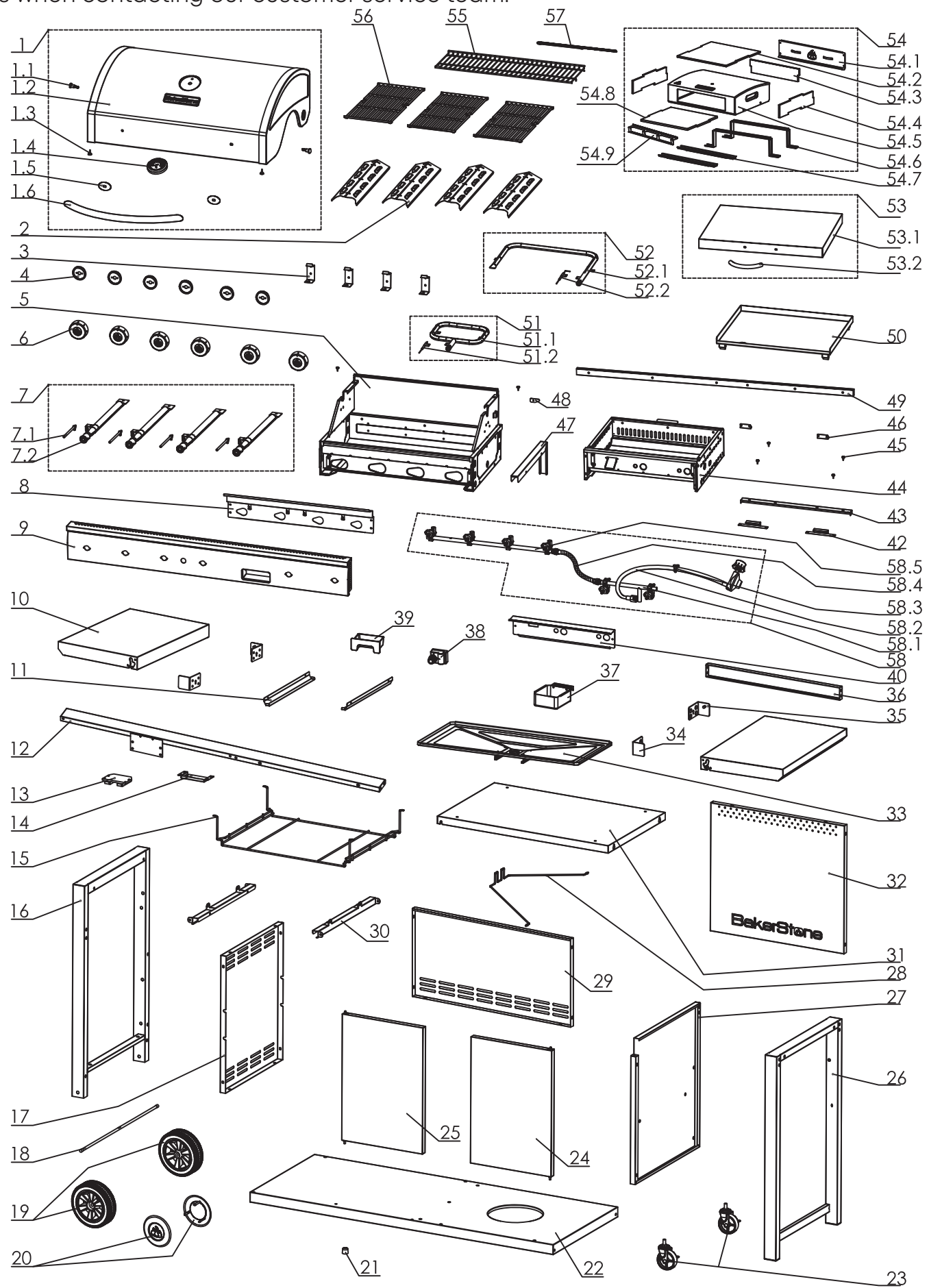
For general inquiries, please email us at [support@bakerstonebox.com](mailto:support@bakerstonebox.com) or call (855) 657-6836.

For North American customer service needs, such as obtaining replacement parts and warranty claims, please email us at [support@bakerstonebox.com](mailto:support@bakerstonebox.com) or call (855) 657-6836.

**CAUTION:** The gas pressure regulator provided with this appliance must be used. Replace only with regulator Model Number TYQ-10.

Customer Service Parts Identifier

Please use the below diagram and legend on the following pages to identify replacement parts when contacting our customer service team.



KEY	PART#	DESCRIPTION	QTY
1	BG3024B-CSB-01	Lid Assembly (includes 1.1-1.6)	1
1.1	BG3024B-CSB-1.1	Lid Axis	2
1.2	BG3024B-CSB-1.2	Lid Panel	1
1.3	BG3024B-CSB-1.3	Spacer	2
1.4	BG3024B-CSB-1.4	Temperature Gauge	1
1.5	BG3024B-CSB-1.5	Lid Handle Shield	2
1.6	BG3024B-CSB-1.6	Lid Handle	1
2	BG3024B-CSB-02	Flame Tamer	4
3	BG3024B-CSB-03	Main Burner Support	4
4	BG3024B-CSB-04	Control Knob Bezel	6
5	BG3024B-CSB-05	Main Firebox	1
6	BG3024B-CSB-06	Control Knob	6
7	BG3024B-CSB-07	Main burner	4
7.1	BG3024B-CSB-7.1	Ignition Pin	4
7.2	BG3024B-CSB-7.2	Main Burner	4
8	BG3024B-CSB-08	Main Firebox Heat Shield	1
9	BG3024B-CSB-09	Control Panel	1
10	BG3024B-CSB-10	Folding Table	2
11	BG3024B-CSB-11	Drip Tray Support	2
12	BG3024B-CSB-12	Front Brace	1
13	BG3024B-CSB-13	Magnet	1
14	BG3024B-CSB-14	Magnet Support	1
15	BG3024B-CSB-15	Storage Rack	1
16	BG3024B-CSB-16	Side Frame_ Left	1
17	BG3024B-CSB-17	Side Shelf_ LEFT	1
18	BG3024B-CSB-18	Wheel Axle	1
19	BG3024B-CSB-19	Wheel	2
20	BG3024B-CSB-20	Wheel Cap	2
21	BG3024B-CSB-21	Stopper	1
22	BG3024B-CSB-22	Cabinet Base Panel	1
23	BG3024B-CSB-23	Castor	2
24	BG3024B-CSB-24	Right Door	1
25	BG3024B-CSB-25	Left Door	1
26	BG3024B-CSB-26	Side Frame_Right	1
27	BG3024B-CSB-27	Cabinet Middle Panel	1
28	BG3024B-CSB-28	Gas Cylinder Hook	1
29	BG3024B-CSB-29	Cabinet Back Panel	1
30	BG3024B-CSB-30	Firebox Support	2
31	BG3024B-CSB-31	Cabinet Top Panel	1
32	BG3024B-CSB-32	Cabinet Front Panel	1
33	BG3024B-CSB-33	Drip Tray	1
34	BG3024B-CSB-34	Table Support Left	2
35	BG3024B-CSB-35	Table Support Right	2

KEY	PART#	DESCRIPTION	QTY
36	BG3024B-CSB-36	Rear Beam	1
37	BG3024B-CSB-37	Grease Cup	1
38	BG3024B-CSB-38	Electronic Ignitor	1
39	BG3024B-CSB-39	Grease Cup _Griddle	1
40	BG3024B-CSB-40	Heat Shield_Secondary Firebox	1
58	BG3024B-CSB-58	Gas Valve & Regulator Assembly (includes 39.1~39.5)	1
58.1	BG3024B-CSB-581.1	Gas Valve _ Right firebox	1
58.2	BG3024B-CSB-58.2	Regulator & Hose Assembly	1
58.3	BG3024B-CSB-58.3	Hose Clip	1
58.4	BG3024B-CSB-58.4	Corrugated Pipe	1
58.5	BG3024B-CSB-58.5	Gas Valve Assembly	1
42	BG3024B-CSB-42	Right Firebox Cross light	2
43	BG3024B-CSB-43	Secondary Burner Support	1
44	BG3024B-CSB-44	Secondary Firebox	1
45	BG3024B-CSB-1.3	Spacer	4
46	BG3024B-CSB-46	Griddle Hook	2
47	BG3024B-CSB-47	Firebox Connection panel	1
48	BG3024B-CSB-48	Blocking piece	1
49	BG3024B-CSB-49	Firebox Reinforcing Bar	1
50	BG3024B-CSB-50	Griddle Top	1
51	BG3024B-CSB-51	Center Burner Assembly	1
51.1	BG3024B-CSB-51.1	Center Burner	1
51.2	BG3024B-CSB-51.2	Center Burner Ignitor	1
52	BG3024B-CSB-52	Perimeter Burner Assembly	1
52.1	BG3024B-CSB-52.1	Perimeter Burner	1
52.2	BG3024B-CSB-52.2	Perimeter Burner Ignitor	1
53	BG3024B-CSB-53	Griddle Cover Assembly	1
53.1	BG3024B-CSB-53.1	Griddle Cover	1
53.2	BG3024B-CSB-53.2	Griddle Cover Handle	1
54	BG3024B-CSB-54	Pizza Box Assembly	1
54.1	BG3024B-CSB-54.1	Back Panel	1
54.2	BG3024B-CSB-54.2	Top Stone	1
54.3	BG3024B-CSB-54.3	Rear stone	1
54.4	BG3024B-CSB-54.4	Side Stones	2
54.5	BG3024B-CSB-54.5	Housing	1
54.6	BG3024B-CSB-54.6	Stone cradle	2
54.7	BG3024B-CSB-54.7	Stone Support	2
54.8	BG3024B-CSB-54.8	Base Stone	1
54.9	BG3024B-CSB-54.9	Vent Catch	1
55	BG3024B-CSB-55	Warming Rack	1
56	BG3024B-CSB-56	Cooking Grate	3
57	BG3024B-CSB-57	Match lighter	1
Not Pictured	BG3024B-CSB-hardware	Hardware Kit	1
Not Pictured	BG3024B-CSB-manual	User Manual	1

## Warranty

### Please read carefully:

This appliance is covered by/under a limited warranty for manufacturing defects for a period of 12 months from the date of purchase. This warranty applies only to the original purchaser using this product in a residential and non-commercial setting. This warranty applies only to items sold in original packaging, at the authorized retail location, and does not relate to items sold that have been opened, used as floor samples or demonstration, or models sold "as is".

### When you open the package:

Consult the Product Guide to ensure that there are no missing or damaged parts. Within 14 calendar days from the date of purchase, any missing parts or damages must be reported to BakerStone. NOTE: Slight chips or scratches in the stones are not considered damages and do not affect the performance of the appliance.

Claims for defects or missing items must be accompanied by the original or an acceptable copy of the sales receipt and photographs must be taken to support any and all claims submitted.

### Here is what the warranty does not include:

- Merchandise that has sustained weather damage.
- Broken stones occurring or reported more than 14 days after purchase.
- Any damage to the appliance resulting from being used in a manner other than its intended purpose.
- Damages resulting from use in a commercial or institutional organization.
- Failures, defects, damages caused by, failure to follow the instructions, abuse, neglect, inclement weather and/or acts of nature.
- Reasonable wear and tear of enameled finishes.
- Discoloration of the stone baking chamber.
- Discoloration or yellowing of any stainless steel components.
- Damage caused by bleach, ammonia, and/or other abrasive cleaners.
- Rusting as a result of scratches or broken enameled surfaces.
- Failure, discoloration or any and all damages that result from the appliance being used with disregard to any and all warnings listed in the Product Guide
- Damages caused to the appliance by dirty, grease laden firebox or burners that are clogged, corroded or otherwise damaged and therefore are likely to misfire or otherwise malfunction.
- Damages caused by neglect or lack of reasonable care and maintenance.
- Damages resulting from the use of the appliance when it has not been properly maintained. A properly maintained appliance includes, but is not limited to, clean grease trap and firebox, and properly functioning burners, valves and regulator.
- Consequential damages.
- Any damages to an item resulting from placing it on a hot appliance.
- Damage to any item resulting from attempting to use the appliance indoors.



## **Disclaimer**

Use of this appliance is at the discretion of the user. BakerStone is not responsible for personal injury or property damage resulting from the misuse of this appliance.

**FAILURE TO NOT FOLLOW THE PRECAUTIONS AND INSTRUCTIONS IN THE PRODUCT GUIDE MAY RESULT IN THE VOIDING OF THE WARRANTY OF THIS APPLIANCE.**

**THE PIZZA OVEN BOX IS FOR OUTDOOR USE ONLY.**

**Customer service claims - Please call: 1-855-657-6836**

**Email: [support@bakerstonebox.com](mailto:support@bakerstonebox.com)**

**Visit: [www.bakerstonebox.com](http://www.bakerstonebox.com)**

**NOTE: Temperature range indicator is not an accurate measuring instrument.**

## Frequently Asked Questions

### Why is my Pizza Oven Box not lighting?

- LP Gas Cylinder Valve turned off.
- LP Gas Cylinder out of fuel.
- Excess flow limiting device may have been activated. To deactivate:
  1. Turn all burners to the OFF position.
  2. Close LP Gas Cylinder valve and disconnect regulator.
  3. Wait 1 minute and re-connect regulator to LP Gas Cylinder.
  4. Slowly open LP Gas Cylinder valve and perform leak test.
  5. Upon completing leak test procedures try igniting appliance normally.
- Coupling fastener on LP gas hose is not connected correctly.
- Battery in Ignitor needs to be replaced
- Faulty Ignitor.
- Burner tubes are clogged or blocked.

### Why is my Pizza Oven Box not getting hot enough?

- LP Gas Cylinder Valve turned off.
- LP Gas Cylinder out of fuel.
- Coupling fastener on LP gas hose is not connected correctly.
- Check for kinks in the LP gas hose.
- Check for inconsistent flame on the burners, clean if necessary.

### What can I do if the pizza is stuck to the wooden peel and cannot be launched into the oven?

If your unbaked pizza is sticking to the wooden peel, carefully lift the edge of the pizza and toss a small amount of flour under the dough. Continue around the perimeter of the pizza, lifting and adding small amounts of flour so the area below the dough has a fine coating of flour and the pizza can freely move on the wooden peel.

