



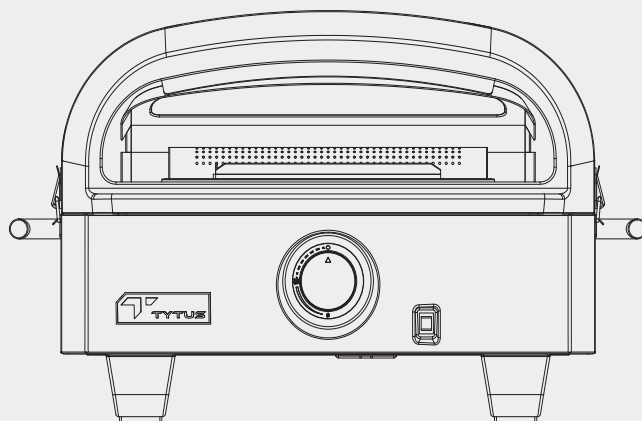
USER MANUAL

Gas Pizza Oven

Model: TDT-GHS-GPZA

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SAFETY WARNINGS

IMPORTANT

NOTE: Keep this manual with your TYTUS Gas Pizza Oven for future reference.

RECORD YOUR SERIAL #: _____

[Serial # located on the bottom of the pizza oven leg.]

⚠ WARNINGS

This instruction manual 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 warnings and instructions when using the appliance.

Keep this manual for future reference.

⚠ WARNINGS

- Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property.
- Whether this pizza oven was assembled by you or someone else, you must read this entire manual before using your grill to ensure the grill is properly assembled, installed, and maintained.
- Use your pizza oven at least 3 ft. away from any wall or surface. Use your pizza oven at least 3 ft. away from combustible objects that can melt or catch fire such as vinyl or wood siding, fences and overhangs, or sources of ignition, including pilot lights on water heaters and live electrical appliances.
- **THIS GAS ACCESSORY IS DESIGNED FOR OUTDOOR USE ONLY.**
- **NEVER** use your gas pizza oven in a garage, porch, shed, breezeway, or any other enclosed area.
- **NEVER** obstruct the flow of ventilation air around your gas pizza oven housing.
- **NEVER** disconnect the gas regulator or any gas fitting while your pizza oven is lit. A lit grill can ignite leaking gas and cause a fire or explosion which could result in property damage, personal injury, or death.
- **DO NOT** store or use extra/additional gasoline or other flammable liquids or vapors in the vicinity of this or any other appliances.
- A propane tank not connected for use must not be stored in the vicinity of your pizza oven or any other appliance.
- Minimum ambient operating temperature: 0°F (-17.8°C).
- The appliance is not intended for commercial use.
- Your pizza oven will come ready to use with a standard 20 lb. liquid propane tank. To convert your pizza oven to natural gas, please use a TYTUS Natural Gas Conversion Kit and consult a natural gas professional. Using any other equipment or completing the conversion without a natural gas professional will void the warranty on your grill.
- Keep the gas regulator hose away from hot surfaces and dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cuts, cracks, excessive wear, or other damage. If the hose appears damaged, do not use the gas pizza oven. Contact TYTUS Customer Support at **(855) 969-5185** for a certified replacement hose.



WARNINGS

- The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ psi (3.5 kPa).
- **NEVER** use charcoal or lighter fluid in this gas pizza oven. Failure to comply with these instructions could result in a grease fire or explosion that could cause serious bodily injury, death, or property damage.
- Before each use of your pizza oven, inspect the stone and turntable, flame tamers and the inside of the pizza oven to be sure there is no excessive grease and debris buildup. Clean the stone and turntable, flame tamers and the inside of the pizza oven frequently to eliminate grease/debris buildup and to prevent grease fires. Failure to comply with these instructions could result in a grease fire and even a subsequent explosion that could cause serious bodily injury, death, or property damage.

DANGER

- If you smell gas:
 1. Shut off gas to the appliance.
 2. Extinguish any open flame.
 3. Open the lid.
 4. If the odor continues, keep away from the appliance, and immediately call your gas supplier or your fire department.
- **NEVER** cover slots, holes, or passages in the pizza oven or cover with material such as aluminum foil. Doing so blocks air flow through the pizza oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, causing a fire hazard. If the instructions above are not followed exactly, a fire may cause death or serious injury.
- **NEVER** lean over the cooking area while using your pizza oven. Your pizza oven will get very hot. Do not touch cooking surfaces, grill housing, grill lid, or any other grill parts while the grill is in operation, or until the grill has cooled after use. Failure to comply with these instructions may result in serious bodily injury.
- **NEVER** store flammable liquids or materials in the cart. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.
- **NEVER** operate this appliance unattended.
- **NEVER** operate this appliance within 10 ft (3.0 m) of any structure, combustible material or other gas cylinder.
- **NEVER** operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- If a fire should occur, keep away from the appliance and immediately call your fire department. **DO NOT** attempt to extinguish an oil or grease fire with water.
- Failure to follow these instructions could result in fire, explosion, or burn hazard which could cause property damage, personal injury, or death.

SAFETY WARNINGS

CAUTION

- Failure to comply with these instructions may result in a hazardous situation which may result in injury.
- Spiders and small insects can spin webs and nest in the grill burner tubes during transit and warehousing which can lead to a gas flow obstruction, resulting in a fire in and around the burner tubes. This type of **"FLASHBACK FIRE"** can cause serious grill damage and create an unsafe operating condition for the user.
- To reduce the chance of **FLASHBACK FIRE** you must clean the burner tubes before initial use, at least once a month in the summer and fall seasons when insects are present in your area, and if your pizza oven has not been used for an extended period of time.
- **NEVER** cover or wrap the stone or turntable with aluminum foil or any other material that will absorb grease.

CORRECT PROPANE GAS TANK USE

- Propane gas grill models are designed for use with a standard 20 lb. Liquid Propane Gas (LP Gas) tank (sold separately). **NEVER** connect your gas grill to a propane gas tank that exceeds this capacity. A tank of approximately 12 inches in diameter by 18-1/2 inches high is the maximum size propane gas tank to use. You must use an "OPD" gas tank which offers a listed Overfill Prevention Device. This safety feature prevents the tank from being overfilled which can cause a malfunction of the LP Gas tank.
- The propane gas tank 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 National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
- The propane gas tank must have a shutoff valve, terminating in a propane gas supply tank valve outlet, that is compatible with a Type 1 tank connection device.
- The propane gas tank must also have a safety relief device that has a direct connection with the vapor space of the tank.
- The tank supply system must be arranged for vapor withdrawal.
- The propane gas tank must have a collar to protect the tank valve.
- **NEVER** connect an unregulated propane gas tank to your gas grill. The gas regulator assembly supplied with your gas grill is adjusted to have an outlet pressure of 11" water column (W.C.) for connection to a propane gas tank. Only use the regulator and hose assembly supplied with your gas grill. Any replacement hose and regulator assembly must be identical to those listed in the parts list of this Owner's Manual as specified by the manufacturer.
- Have your propane gas dealer check the release valve after every filling to ensure it remains free of defects.
- The LP Tank valve must be closed when the pizza oven is not in use. Close by turning the valve clockwise.
- Always keep the propane gas tank in the upright position.
- **DO NOT** subject the propane gas tank to excessive heat.
- **NEVER** store a propane gas tank indoors. If you store your gas pizza oven in the garage, always disconnect the propane gas tank first and store it safely outside.
- Propane gas tanks must be stored outdoors in a well-ventilated area and out of the reach of children.
- Disconnected propane gas tanks must not be stored in a building, garage, or any other enclosed area.



- The regulator and hose assembly can be seen after opening the right cabinet door and must be inspected before each use of the grill. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to using the pizza oven again.
- Any attempt to convert the pizza oven from one fuel type to another is extremely hazardous and must be performed by a qualified gas technician only, using a natural gas conversion kit purchased from TYTUS. Contact TYTUS Customer Support at **(855) 969-5185** for more information.
- **NEVER** light your gas pizza oven with the lid closed or before checking to ensure the burner tubes are fully seated over the gas valve orifices.
- **NEVER** allow children to operate your pizza oven. **DO NOT** allow children or pets to play near your pizza oven. Always supervise children and pets if they are in the vicinity of the unit.
- Use of alcohol, prescription, or non-prescription drugs can impair your ability to properly assemble and safely operate your pizza oven.
- Keep a fire extinguisher readily accessible. In the event of an oil/grease fire, **DO NOT** attempt to extinguish with water. Use a type B extinguisher or smother with dirt, sand, or baking soda.
- In the event of rain, turn off the burners and gas supply. Wait for the pizza oven to cool, and then place a cover on it.
- Use your pizza oven on a level, stable surface in an area clear of combustible materials.
- **DO NOT** leave the pizza oven unattended when in use. **DO NOT** move the appliance when in use.
- Allow the pizza oven to cool before moving or storing.
- **DO NOT** use your pizza oven as a heater.
- This pizza oven is not intended to be installed in or on recreational vehicles and/or boats.
- This pizza oven is not intended for commercial use.
- **NEVER** use charcoal or lighter fluid in this pizza oven.
- **NEVER** use lava rocks or wood chips.
- Please protect your pizza oven with a grill cover when not in use. Only use the cover when the pizza oven is in cold conditions and when the pizza oven is not hot.
- Place the 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.

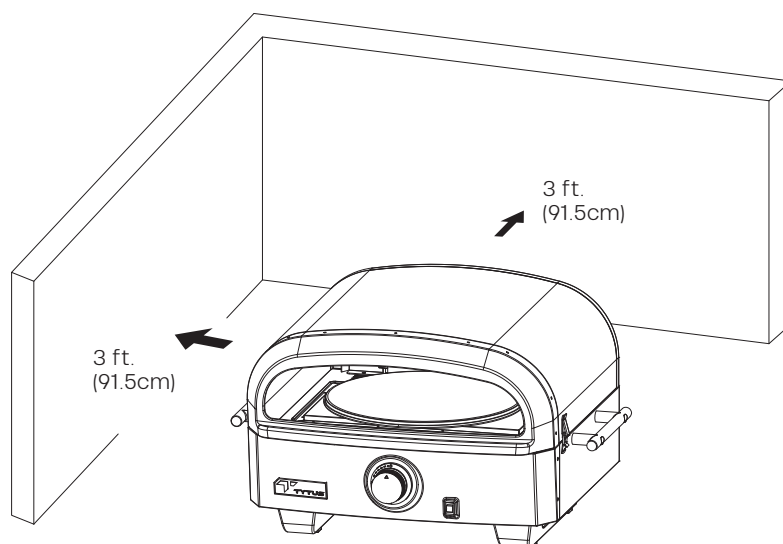
NOTE ABOUT PROPANE GAS TANK EXCHANGE PROGRAMS

- Many retailers who sell grills offer you the option of replacing your empty propane gas tank through an exchange service. Use only those reputable exchange companies that inspect, precision fill, test, and certify their tanks. Exchange your tank only for an OPD safety feature-equipped tank as described in the propane gas tank section of this manual.
- Always keep new and exchanged propane gas tanks in an upright position during use, transit, or storage.
- Leak test new and exchanged propane gas tanks **BEFORE** connecting one to your pizza oven. See "Checking for Gas Leaks" on page 14 for instructions.

SAFETY WARNINGS

⚠ WARNING

- A. DO NOT** store a spare propane gas tank under or near this appliance.
- B. NEVER** fill the tank beyond 80 percent full.
- C.** If the information in "(A)" and "(B)" are not followed exactly, a fire causing death or serious injury may occur.
 - Use your pizza oven at least 3 ft. (91 cm) away from any wall or surface.
 - Use your pizza oven 3 ft. (91 cm) away from any combustible objects that can melt or catch fire such as vinyl or wood siding, fences, overhangs (see diagram below), or any other sources of ignition, including pilot lights and live electrical appliances.
 - Do not use your pizza oven under any combustible overhead construction.
 - **NEVER** use your pizza oven in a garage, porch, shed, breezeway, or any other enclosed area.
 - In windy conditions, always position the front of the pizza oven to face oncoming wind to reduce heat and smoke blowing in your face and to prevent potential hazards to yourself and the pizza oven.



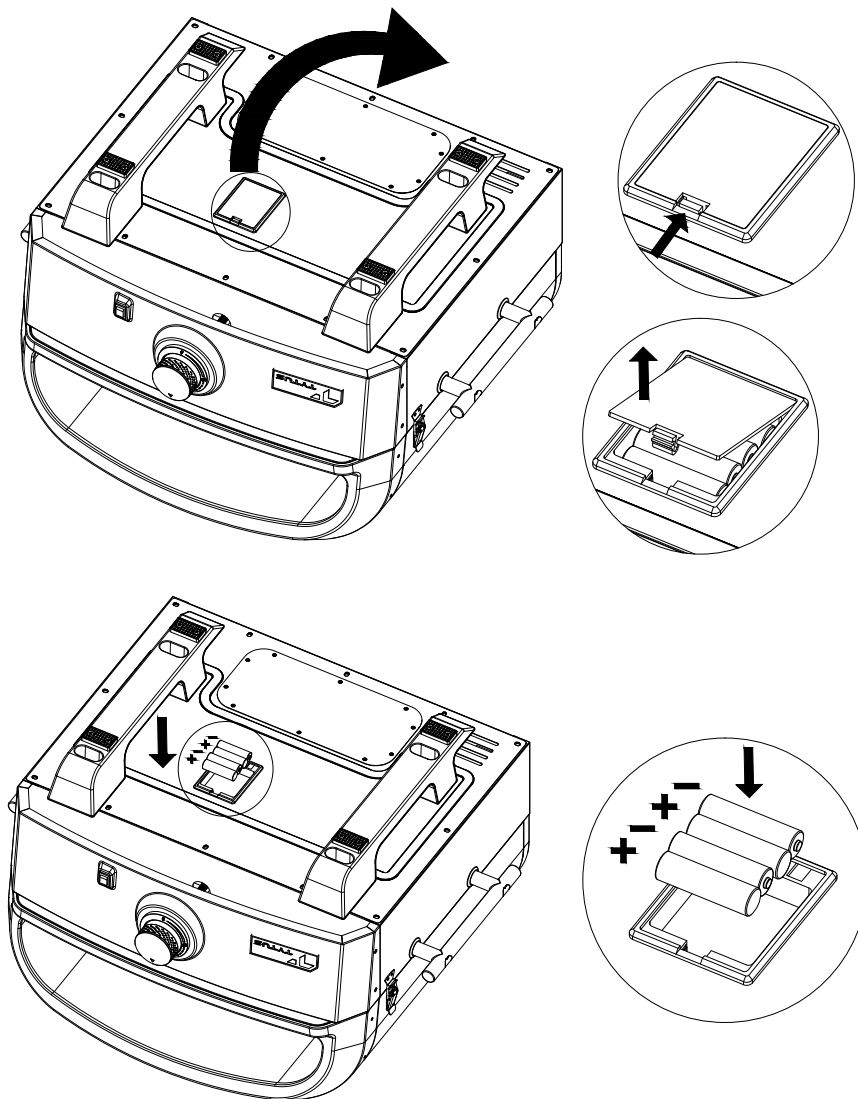
- An appliance is considered to be outdoors if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings shall be permanently open; sliding doors, garage doors, windows, or screened openings are considered as permanent openings.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings shall be permanently open; sliding doors, garage doors, windows, or screened openings are considered as permanent openings.
- An appliance is considered to be outdoors if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open; sliding doors, garage doors, windows, or screened openings are considered as permanent openings.

INSTALLING BATTERIES



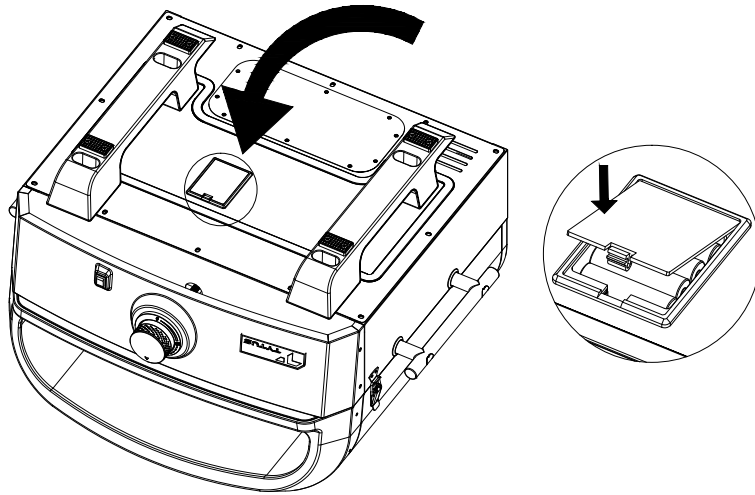
INSTALLING (4) AA BATTERIES

1. With the lid latched and secure, place the pizza oven on a flat surface, such as the ground, covered by a blanket to avoid damaging your pizza oven.
2. Remove your pizza stone from your pizza oven.
3. Gently tilt the pizza oven backwards onto its lid.
4. Located at the bottom of the pizza oven, open the battery pack and install 4 AA batteries, according to the images below.



INSTALLING BATTERIES

5. Close the battery pack and gently set the pizza oven back on its feet.



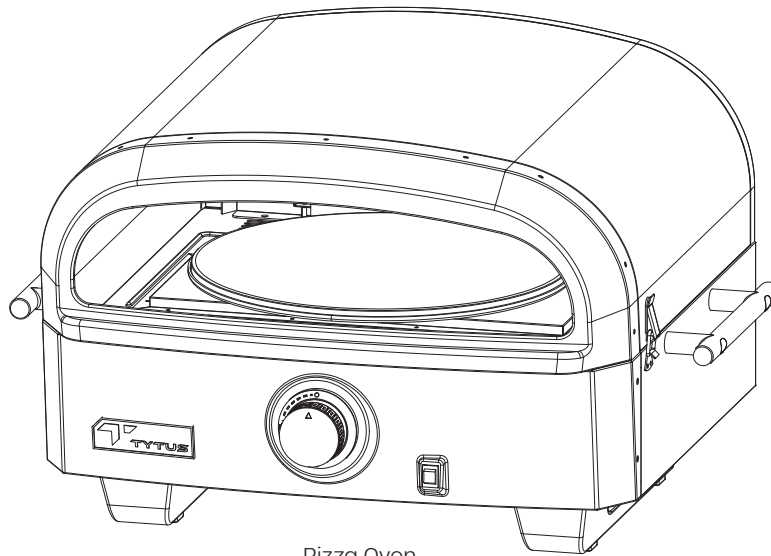
6. To check the operation, turn on the rotation feature using the rocker switch on the right side of the control knob.

NOTE: Batteries are not included.

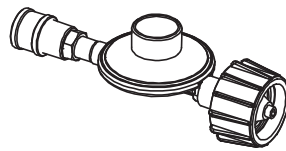
PACKAGE CONTENTS



Remove your pizza oven from the packaging, and lay out the contents in a large, sturdy area. Make sure that your pizza oven is not damaged and that you have all parts.



Pizza Oven



Regulator

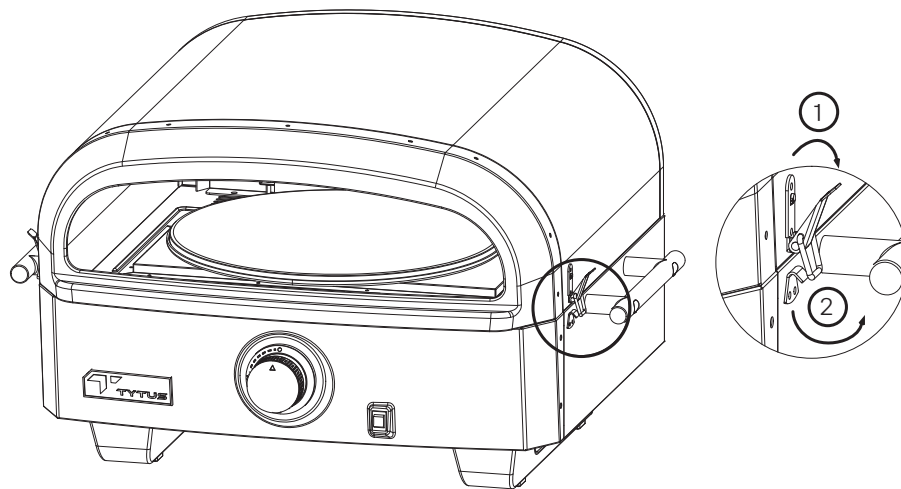
ASSEMBLING YOUR PIZZA OVEN

BEFORE ASSEMBLING YOUR PIZZA OVEN

- Make sure that you have assistance from another person to handle the grill box and other large, heavy parts.
- Use the "Package Contents" on page 8 and "Parts Diagram & Lists" on page 27 to ensure all items are included and free of damage.
- Do not assemble or operate the grill if it appears damaged. If there are damaged or missing parts when you unpack the shipping box or you have questions during the assembly process, call **(855) 969-5185** or email **SUPPORT@TYTUSGRILLS.COM**.
- The installation must conform with local codes or, in the absence of local codes, with 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/ANZI Z21.89: 23:CSA 1.18:23 Outdoor Cooking Specialty Gas Appliances

STEP 1

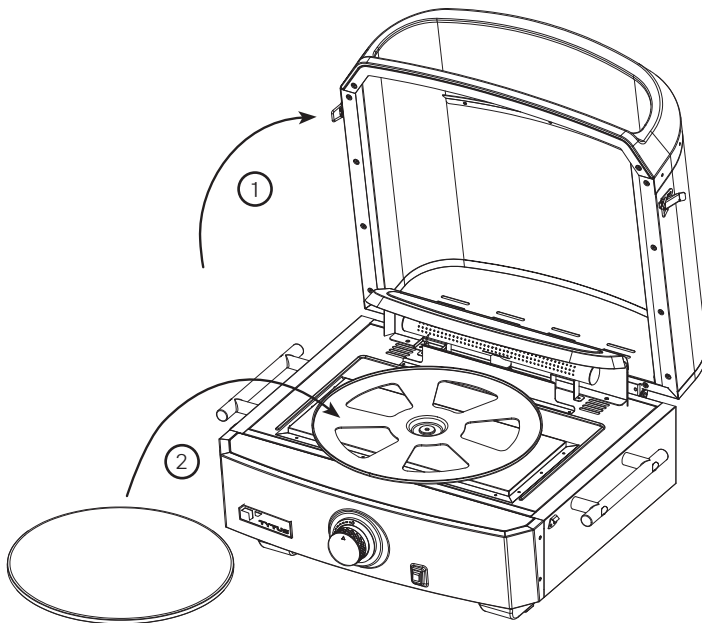
Unlock the latches from the left and right sides of the pizza oven.





STEP 2

Lift the lid and place the stone onto the turntable.

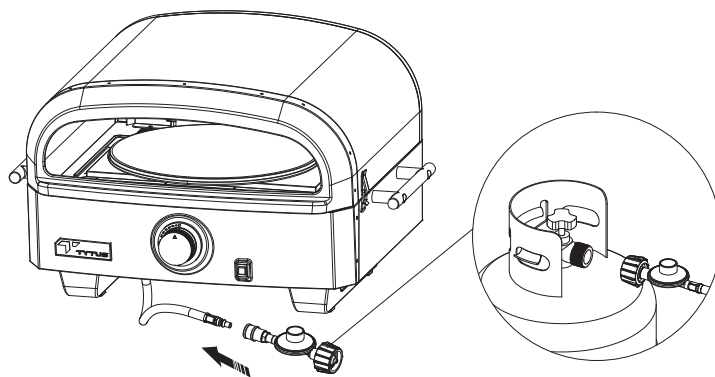


STEP 3

Gas Connections:

- A.** If you are using the pizza oven on its own, place it on a fire safe, level platform and connect your brass quick connect to the propane gas regulator and connect to a standard 20 lb. propane tank.
- B.** If you are using the pizza oven with the Grill & Prep Cart, remove the prep table from the cart. Place your pizza oven into the chassis, threading the gas line through the center access hole. Connect your brass quick connect to the propane regulator and connect to the 20 lb. propane tank sitting inside the modular cart.

Note: If you are converting your pizza oven to natural gas, refer to page 16.



USING YOUR PIZZA OVEN

Before lighting or using your pizza oven, familiarize yourself with the safety guidelines at the front of this manual. See "Safety Warnings" on page 1.

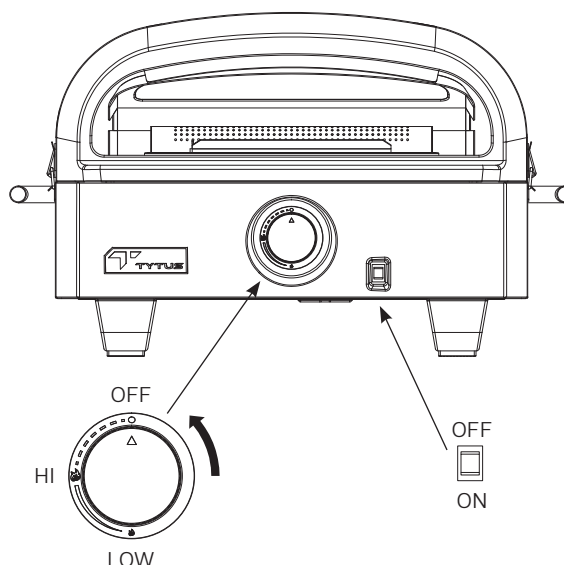
▲ WARNING: Do not smoke while lighting the pizza oven or checking gas supply connections.

LIGHTING YOUR PIZZA OVEN

NOTE: If your pizza oven does not light properly, see "What Should I Do if My Pizza Oven Won't Light" on page 23.

MAIN PIZZA OVEN

1. Make sure that your propane gas tank is filled.
2. Make sure gas connections are tightened securely.
3. Open the lid.
4. Set the control knobs to **OFF** and open the propane gas tank valve slowly until it's $\frac{1}{4}$ to $\frac{1}{2}$ open.
5. Push and turn the control knob slowly to **HI**. Keep the control knob pushed in until the igniter lights the burner.
6. If the burner does not light, turn the control knob to **OFF**, wait five minutes for gas to clear, then retry.
7. Adjust the control knob to obtain your desired cooking temperature.



▲ WARNING: Failure to open the pizza lid while lighting could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

If the pizza oven doesn't light in five seconds, turn the burner control off, wait five minutes, and repeat the lighting procedure.

If the pizza oven still does not light:

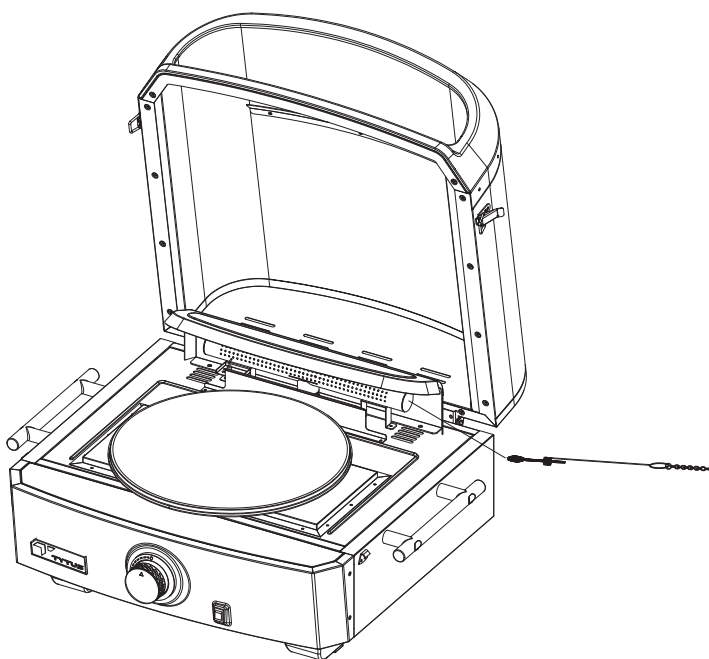
- A. Turn the control and gas source **OFF** and wait five minutes for the gas to clear.
- B. Conduct a leak test of **ALL** gas connections and gas sources. See "Checking for Gas Leaks" on page 14 for instructions. If no leaks are detected, wait five minutes for any gas to clear and repeat the lighting procedure.

NOTE: You may have to push and turn the control knob up to three or four times to light.



MANUALLY LIGHTING WITH A MATCH

1. Insert a match into the manual lighting stick (included in the bag with this User Manual).
2. Make sure that your propane gas tank is filled.
3. Make sure that the end of each burner tube is properly located over each valve orifice.
4. Make sure that all gas connections are tightened securely.
5. Open the lid.
6. Set the control knob to **OFF** and open the propane gas tank until it's $\frac{1}{4}$ to $\frac{1}{2}$ open.
7. Light the match, insert lighting stick through the lighting hole, then turn the nearest main burner control knob to the setting to release gas. The burner should light immediately.



▲ WARNING: NEVER lean over the cooking area while lighting your gas pizza oven. Keep your face and body a safe distance (at least 18 inches) from the lighting hole or burners when lighting your pizza oven with a match.

▲ WARNING:

Should a "**FLASHBACK**" fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the pizza oven.
- Turn the control knob to the **OFF** position.
- Put out any flame with a Class B fire extinguisher.
- Open the pizza oven lid.
- After the pizza oven has cooled down, clean the burner tubes and burners.

USING YOUR PIZZA OVEN

COOKING WITH YOUR PIZZA OVEN

Before First Use

Before cooking on your pizza oven for the first time:

1. Clean the burner tubes to reduce the chance of flashback fire.
2. Use a stainless-steel cleaner and a soft cloth to remove residual adhesives and oils from the inside and outside of your pizza oven lid.
3. "Burn off" your pizza oven to eliminate any odor or debris. Ignite the burner, lower the lid, and operate the pizza oven on **HI** for three to five minutes.
4. Wipe your pizza stone with a clean cloth and apply a thin layer of cooking oil.

▲ WARNING: Your pizza oven will get very hot. **NEVER** lean over the cooking area while using your pizza oven. Do not touch cooking surfaces, pizza oven housing, lid, or any other parts while the pizza oven is in operation or until the pizza oven has cooled down after use. Failure to comply with these instructions may result in serious bodily injury.

▲ WARNING: DO NOT line the bottom of the pizza oven housing with aluminum foil, sand, or any substance that will restrict the flow of grease into the grease draining tray and receptacle. Failure to comply with these instructions could result in a fire or explosion, which could cause serious bodily injury, death, or property damage.



CHECKING FOR GAS LEAKS

Before first use, at the beginning of each season, or every time your propane tank is changed, you must check for gas leaks.

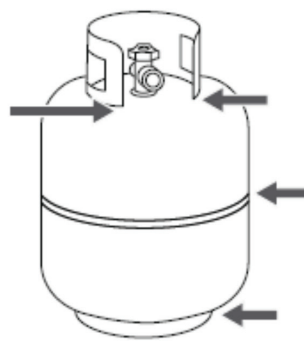
▲ WARNING: Your pizza oven must be leak tested outdoors in a well-ventilated area, away from ignition sources such as gas-fired or electrical appliances. During the leak test, keep your pizza oven away from open flames or sparks.

Do not smoke when checking for gas leaks. Do not use an open flame to check for gas leaks.

1. Make a soap solution by mixing one part liquid detergent and one part water
CAUTION: Do not use household cleaning agents. Damage to gas assembly components can result.
2. Turn the pizza oven control knob **OFF**.
3. Turn the gas on at the propane tank.
4. Apply the soap solution to all gas connections. If bubbles appear in the soap solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.

If you have a gas leak that you cannot repair, turn off the gas at the source, disconnect the fuel line from your pizza oven, and call the TYTUS Customer Support at **(855) 969-5185**, or your gas supplier for repair assistance.

5. Brush soapy solution onto propane tank in the areas indicated by the arrows and look for growing bubbles on your propane tank.



▲ WARNING:

A strong gas smell, or the hissing sound of gas indicates a serious problem with your griddle or the propane gas tank. Failure to immediately follow the steps listed below could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the pizza oven.
- Turn the control knob to **OFF**.
- Put out any flame with a fire extinguisher.
- Open the oven lid.
- Get away from the LP gas tank.
- Do not try to fix the problem yourself.
- If the odor continues or you have a fire you cannot extinguish, call your fire department. Do not call near the propane tank because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

NOTE: The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with the operation of the pizza oven. If the humming noise is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new propane gas tank is connected to your pizza oven. For help call the Customer Support for assistance.

USING YOUR PIZZA OVEN

PURGING AIR FROM THE GAS LINE/RESETTING THE REGULATOR

1. Turn the control knob **OFF**.
2. Turn off the gas at the tank valve.
3. Disconnect the regulator from propane tank.
4. Let the gas line and regulator stand for five minutes to allow air to purge.
5. Reconnect the regulator to the propane tank.
6. Turn the tank valve $\frac{1}{4}$ of a turn **SLOWLY**
7. Open the oven lid.
8. Push and turn the control knob to **HI**.

NOTE: This procedure should be done every time a new propane gas tank is connected to your pizza oven.

▲ WARNING:

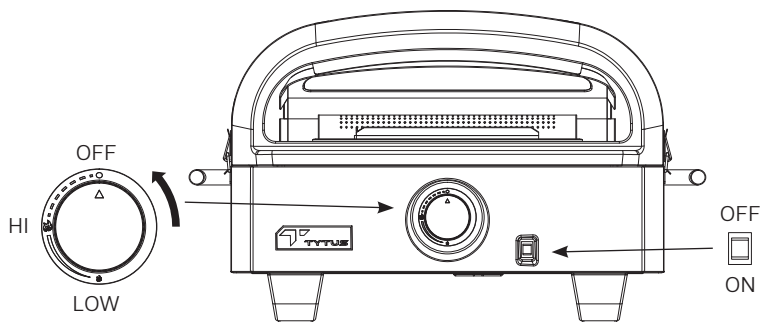
Should a "**FLASHBACK**" fire occur in/or around the burner tubes, follow the instructions below. Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.

- Shut off the gas supply to the pizza oven.
- Turn the control knob to the **OFF** position.
- Put out any flame with a Class B fire extinguisher.
- Open the pizza oven lid.
- After the pizza oven has cooled down, clean the burner tubes and burners.

▲ WARNING: If ignition does not occur in five seconds, turn the control knob(s) and gas source **OFF** and conduct a leak test as explained in "Checking for Gas Leaks" on page 14. If no leaks are detected, wait five minutes for any gas to clear and repeat the lighting procedure.

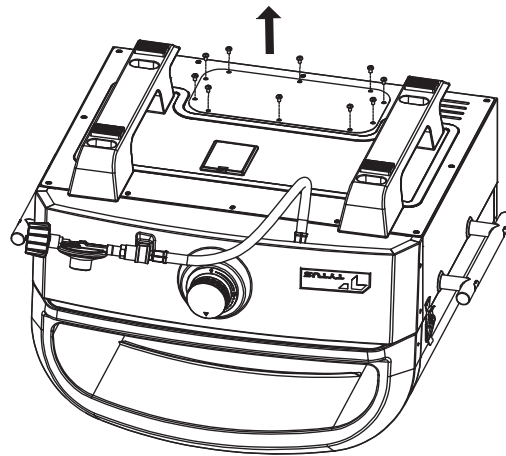
USING THE ROTATION FEATURE

Using the rocker switch on the right side of the pizza oven knob, press the rocker switch downward to turn on the pizza oven motor to rotate the pizza stone. Turn the rocker switch up to turn off the pizza oven motor.

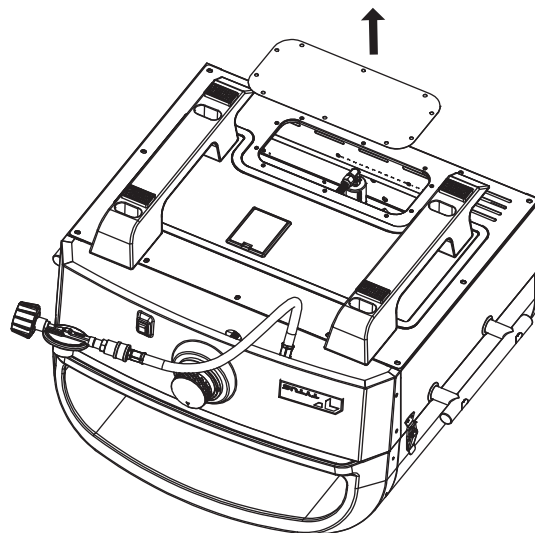


CONVERTING YOUR PIZZA OVEN TO NATURAL GAS

1. Using your TYTUS Natural Gas Conversion Kit (sold separately and available at TYTUSGrills.com), you can convert your pizza oven to use a natural gas line.
2. Ensure the pizza oven is cool and disconnected from the current gas source.
3. Remove the pizza stone from the pizza oven.
4. With the lid latched and secure, place the pizza oven on a flat surface such as the ground, covered by a blanket to avoid damaging your pizza oven.
5. Gently tilt the pizza oven backwards, until it rests on its lid.
6. Using a Phillips head screwdriver, remove the 10 screws at the bottom of the pizza oven.

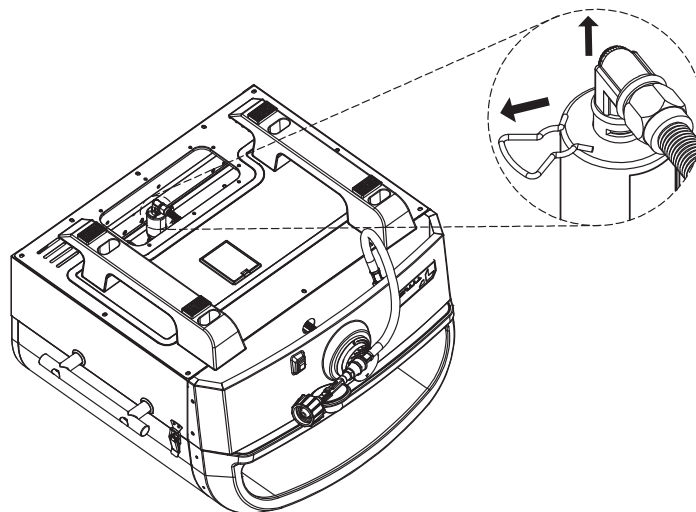


7. Remove the panel, exposing the gas line.

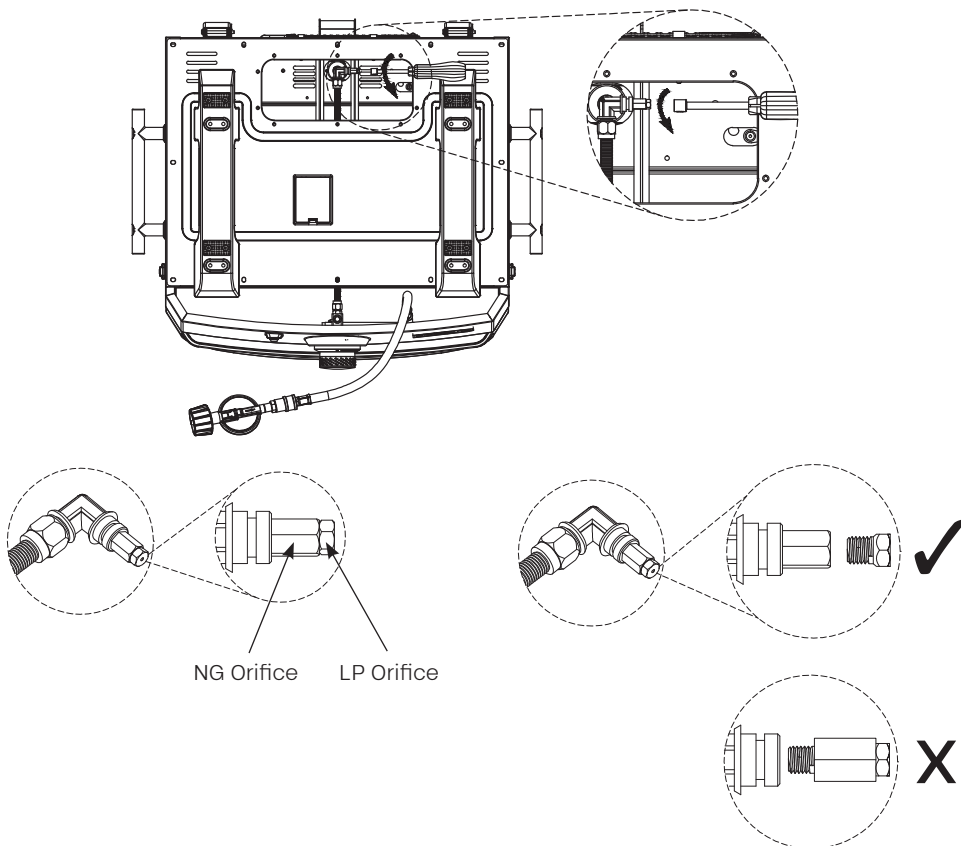


CONVERTING YOUR PIZZA OVEN TO NATURAL GAS

8. Remove the latch and then remove the nozzle.

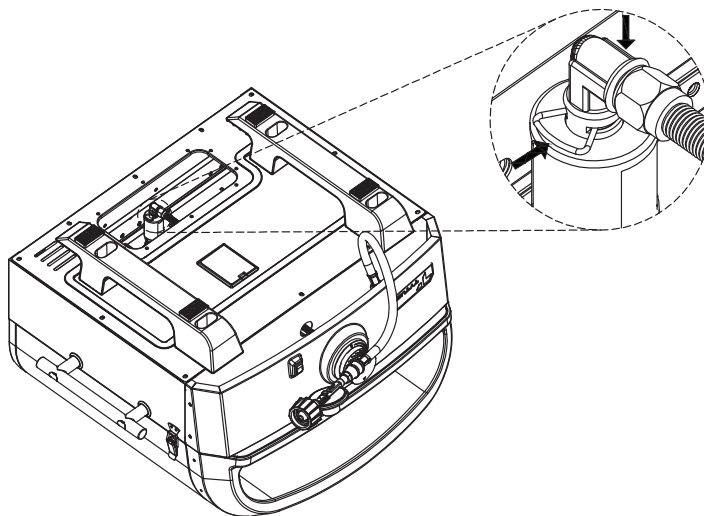


9. Using your 6 mm hex nut driver, remove the LP orifice from your pizza oven. **Make sure you do not remove the natural gas orifice.**

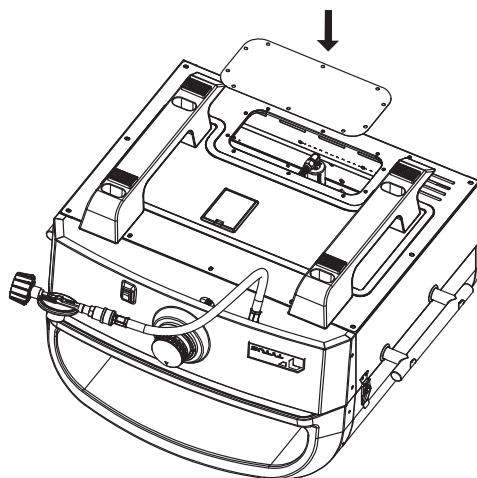




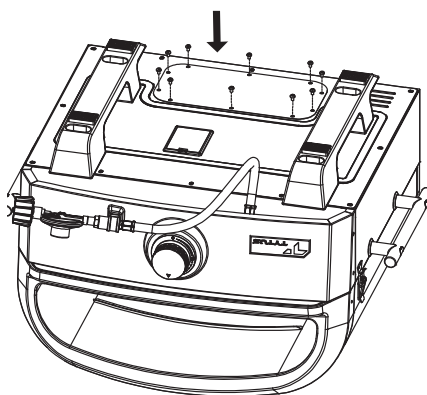
10. Reinstall the nozzle and the latch.



11. Place the cover panel back in place.

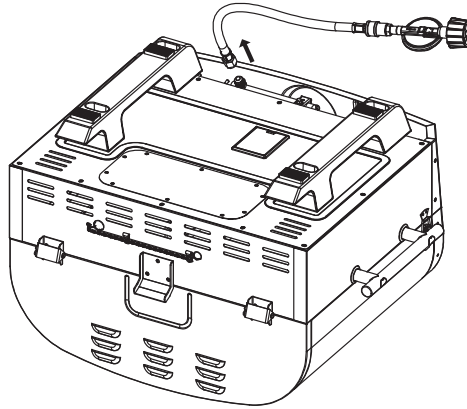


12. Using a Phillips head screwdriver, install the 10 screws into the cover panel.

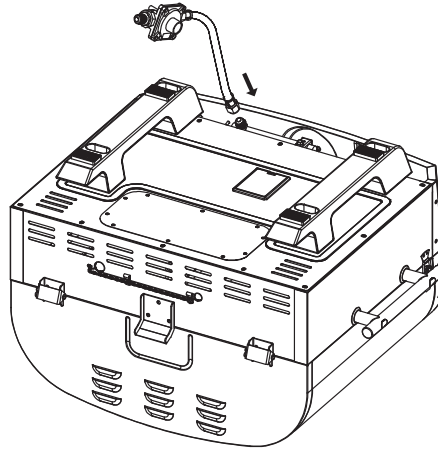


CONVERTING YOUR PIZZA OVEN TO NATURAL GAS

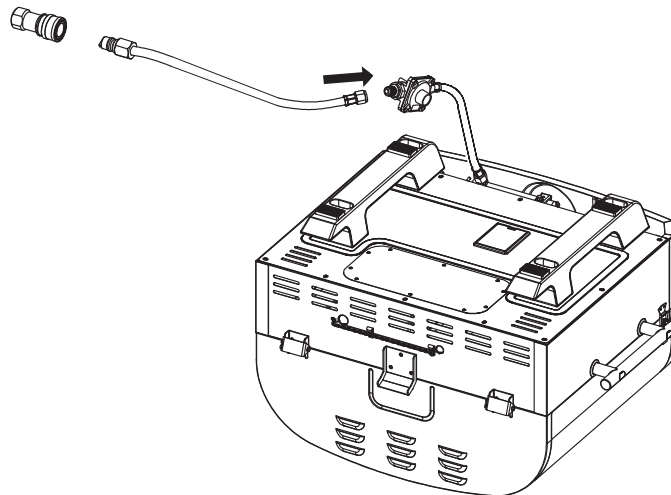
- 13.** Using a pair of pliers or a wrench, carefully remove the gas line from the bottom of your pizza oven.



- 14.** Connect your natural gas regulator hose to the manifold tube of your pizza oven.



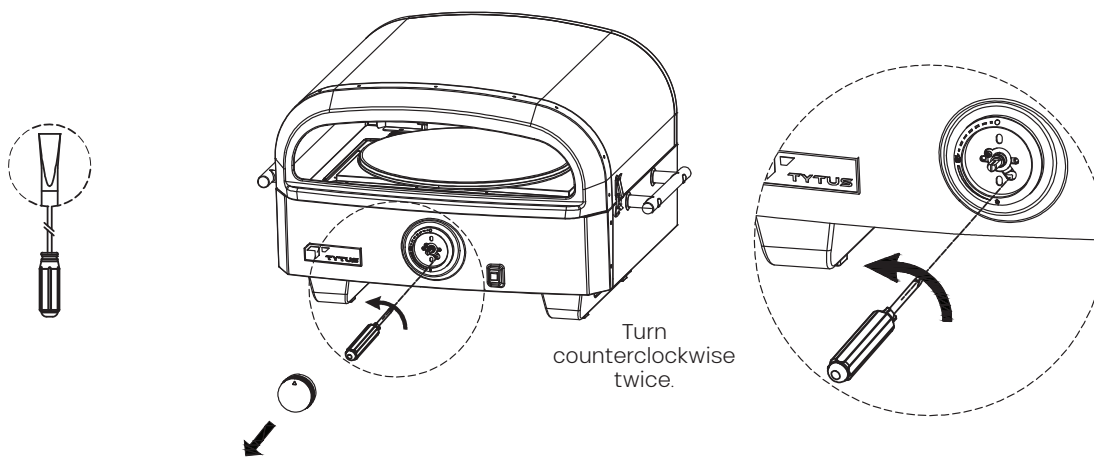
- 15.** Ensure the gray natural gas hose, ending in a brass quick connect, is properly attached to the natural gas regulator.



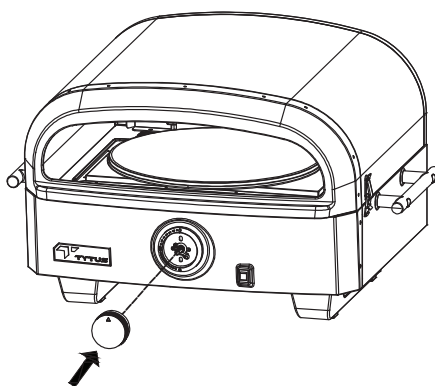
- 16.** Carefully place your pizza oven back on its feet.



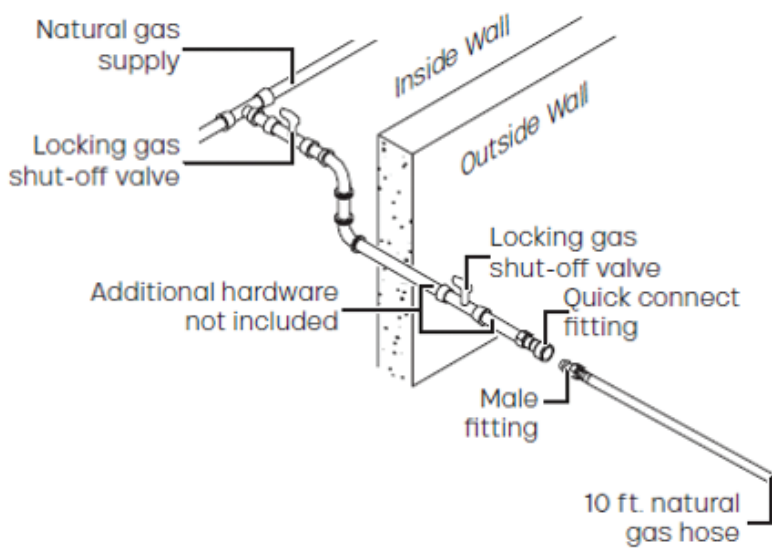
- 17.** Remove your control knob from your pizza oven and adjust your gas flow valve by two counterclockwise turns, using the provided flathead screwdriver.



- 18.** Place your control knob back on your pizza oven.



- 19.** Connect the 10 ft. Natural gas hose to the source of your natural gas.



CONVERTING YOUR PIZZA OVEN TO NATURAL GAS

TESTING FOR LEAKS

▲ WARNING: Do not smoke, use a lighter, or have any open flame when testing for gas leaks.

1. Turn off your gas supply and turn the control knob to **OFF**.
2. Check all hoses for cracks, tears, or other signs of wear. Make sure that there are no kinks or bends in the hoses and all hoses are securely connected.
3. Check the manifold and all metal parts for soft spots or signs of wear. Do not use the grill if any are detected.
4. In a spray bottle, mix equal parts water and dish soap. Spray this mixture on all hoses, connection points, the regulator, and the manifold.
5. Turn on your gas supply and watch for the formation of bubbles. If you see bubbles or smell gas, there is a gas leak. Turn off your gas immediately.

Contact us at (855) 969-5185 or SUPPORT@TYTUSGRILLS.COM for replacement parts.

TROUBLESHOOTING

WHAT SHOULD I DO IF MY PIZZA OVEN WON'T LIGHT AFTER CONVERSION TO NATURAL GAS?

- Always light the burner farthest from the fuel source first. This draws gas across the manifold and helps prevent air pockets that obstruct gas flow.
- Make sure that all gas connections are secure.
- Make sure the natural gas is turned on at the source.

WHY IS THE REGULATOR MAKING A HUMMING SOUND?

The humming sound is gas flowing through the regulator. This is normal and will not interfere with the operation of your grill. If the humming sound is loud and excessive, you need to purge air from the gas line or reset the regulator excess gas flow device.

USE & CARE INSTRUCTIONS



EXTERIOR POWDER COATED SURFACES

Wipe your pizza oven down after each use. Use warm soapy water to cut the grease. Do not use oven cleaner, abrasive cleansers or abrasive cleaning pads on powder coated surfaces.

LIFTING THE DOME FOR EASY CLEANING

Unclip the two safety latches and lift the pizza oven lid.

⚠ IMPORTANT SAFETY NOTES

- **DO NOT** use flour as it will burn on the stone.
- **DO NOT** cut food directly on the stone.
- Handle the stone with care to prevent chipping or breaking.
- Always wear oven mitts while handling your stone.
- **DO NOT** clean the stone in the dishwasher.
- **DO NOT** use soap or any other detergent when cleaning, as the stone is porous and will absorb its taste.
- Quick changes in extreme temperatures could cause thermal shock, causing your stoneware to crack. Make sure the stoneware has cooled to room temperature before washing or placing in the pizza oven.
- The stone will darken gradually and retain some staining over time. It's part of the stone's natural seasoning and will not harm or affect the taste of the food.

COOKING

Rinse in warm water before first use and allow it to dry thoroughly. Preheat it by placing the unheated stone and setting the temperature to **LOW**. Prepare your food while preheating the stone. Place the food on the preheated stone. Because your stone retains heat, always wear oven mitts while handling. When done cooking, turn the pizza oven **OFF**, remove your food, but leave the stone in the pizza oven until it is entirely cooled.

AFTER COOKING

After your stone cools, remove baked on food, and rinse with warm water. **DO NOT** use soap or any other detergent when cleaning as the stone is porous and will absorb its taste. Let the stone air dry thoroughly before using again. Do not use oven cleaners, scouring pads or harsh abrasives on your stoneware.

FREQUENTLY ASKED QUESTIONS

WHAT SHOULD I DO IF MY PIZZA OVEN WON'T LIGHT?

- Turn the gas off at its source, then turn the control knobs **OFF**. Wait at least five minutes for the gas to clear, then retry.
- Check your gas supply and connections.
- Repeat the lighting procedure. If your pizza oven still fails to operate, turn the gas off at its source, turn the control knob to **OFF**, then check the following:
 - The burner tubes may be misaligned with the orifices. Reposition the burner tubes over the orifices.
 - There may be an obstruction in the gas line orifice. Remove the fuel line from the pizza oven. Open the gas supply for one second to clear any obstruction from the fuel line. Close off the gas supply at its source and reconnect the fuel line to the pizza oven.

▲ WARNING: Do not smoke while clearing the gas line.

- Check for a plugged gas valve orifice. Remove the cotter pin at the rear of each burner, then carefully lift each burner up and away from the gas valve orifice. Remove the orifice from the gas valve, and gently clear any obstruction with a fine wire. Reinstall all orifices, burners, screws, and cooking components.
- If you suspect an obstruction in the gas valves or manifold, call the TYTUS Customer Support at **(855) 969-5185**.
- Check for obstructions in the burner tubes.
- Make sure that the igniter is aligned correctly with the burner. The gap between the spark electrode tip and spark receiver should be approximately 3/16" wide. Adjust if necessary. With the gas supply closed and the control knob set to **OFF**, press the electric igniter cap, and watch for the presence of a spark at the end of the electrode.
- Inspect the igniter junction box found behind the control panel. Connect loose electric wires to the junction box, and then try to light the pizza oven.
- If the pizza oven still does not light, you may need to purge air from the gas line or reset the regulator excess gas flow device.

HOW DO I PURGE AIR FROM MY GAS LINE AND/OR RESET THE REGULATOR EXCESS GAS FLOW DEVICE?

See "Purging Air from the Gas Line/Resetting the Regulator" on page 15 for instructions.

CAN I CONVERT MY PIZZA OVEN FROM PROPANE TO NATURAL GAS?

Yes, your TYTUS Gas Pizza Oven can be converted from propane to natural gas. Visit TYTUSGrills.com to learn more about our Natural Gas Conversion Kit.

ARE THE SERIAL AND MODEL NUMBERS OF MY PIZZA OVEN LISTED SOMEWHERE FOR FUTURE REFERENCE?

The model and serial numbers are listed on a silver label on the bottom of the pizza oven leg.



WHY DOESN'T THE HOSE AND REGULATOR SUPPLIED WITH MY PIZZA OVEN FIT THE OLDER PROPANE TANK I'VE USED FOR YEARS?

U.S. Government regulates gas appliances and propane gas tanks. When regulations are changed, propane gas tank fittings are altered to ensure compliance. If your propane gas tank does not fit the hose and regulator supplied with your new pizza oven, the tank is outdated and must be replaced.

NOTE: Effective April 1, 2002, all propane gas tanks sold must include an Overfill Protection Device (OPD). This internal device prevents the propane gas tank from being overfilled. Tanks without an OPD valve cannot be refilled.

WHY WON'T MY PIZZA OVEN LIGHT PROPERLY?

- Always light the burner farthest from the fuel source first. This draws gas across the manifold and helps prevent air pockets that obstruct gas flow.
- Check your propane gas supply. An empty propane gas tank weighs about 20 pounds. A full tank weighs about 40 pounds.
- Make sure that all gas connections are secure.
- Reposition the igniter.
- Make sure that the end of each burner tube is properly located over each gas valve orifice.
- There may be an obstruction in the gas line orifice. Remove the fuel line from the pizza oven. Open the gas supply for one second to clear any obstruction from the fuel line. Close off the gas supply at its source and reconnect fuel line to the pizza oven.
- If an obstruction is suspected in the orifice or gas valves, call the TYTUS Support Center.

▲ WARNING: Do not smoke while clearing the gas line.

▲ WARNING:

Always wear protective gloves and safety glasses when cleaning your pizza oven.

Turn off the gas supply at the source and disconnect the unit before servicing. To avoid the possibility of burns, maintenance should be done only when the pizza oven is cool and off.

- You need to purge air from the gas line or reset the regulator excess gas flow device. See "Purging Air from the Gas Line/Resetting the Regulator" on page 15 for instructions.
- Opening the tank valve all the way or too quickly triggers the regulator's safety device to shut down gas flow, which prevents excessive gas flow to your pizza oven. Lighting the burner farthest from the fuel source every time will help eliminate air pockets in the manifold.

SOMETIMES I HEAR A HUMMING SOUND COMING FROM THE REGULATOR. WHAT CAUSES THIS?

The humming sound is gas flowing through the regulator. A low volume of sound is normal and will not interfere with the operation of your griddle. If the humming sound is loud and excessive you need to purge air from the gas line or reset the regulator excess gas flow device. See "Purging Air from the Gas Line/Resetting the Regulator" on page 15 for instructions.

FREQUENTLY ASKED QUESTIONS

WHAT CAUSES THE PIZZA OVEN PARTS TO RUST, AND WHAT EFFECT DOES IT HAVE ON MY PIZZA OVEN?

- Rusting is a natural oxidation process and will not affect the short-term performance of your pizza oven.
- Routine care and maintenance are required to preserve the appearance and corrosion resistance of stainless steel. Stainless steel can corrode, rust, and discolor under certain conditions. Rust is caused when regular steel particles in the atmosphere become attached to the stainless steel surface. Steel particles can also become attached to your pizza oven if you use steel wool or stiff wire brushes to clean the pizza oven instead of non-abrasive cloth, sponge, or nylon cleaning tools. In coastal areas, rust pits can develop on stainless surfaces that cannot be fully removed. Bleach and other chlorine-based solutions used for household and pool cleaning can also cause corrosion to stainless-steel.
- Weathering, extreme heat, smoke from cooking, and machine oils used in the manufacturing process of stainless steel can cause stainless steel to turn tan in color. Although there are many factors which can affect the surface appearance of stainless steel, they do not affect the integrity of the steel or the performance of the griddle. To help maintain the finish of your pizza oven, clean your pizza oven after each use.

HOW AND WHEN DO I CLEAN THE INTERIOR COOKING COMPONENTS OF MY PIZZA OVEN?

See "Use & Care Instructions" on page 22 for instructions on cleaning and maintaining your pizza oven.

WHAT CAUSES STEEL TO DISCOLOR?

Weathering, extreme heat, smoke from cooking, and machine oils used in the manufacturing process of steel can cause steel to turn tan in color. Although there are many factors which can affect the surface appearances of steel, they do not affect the integrity of the steel or the performance of the griddle. To help maintain the finish of steel, clean your pizza oven after each use.

IS IT NECESSARY TO USE A PROTECTIVE COVER ON MY GRILL?

- To prevent premature rusting of your pizza oven and its components, cover your pizza oven when it is exposed to the elements. Always make sure that your pizza oven is completely dry before covering it to prevent moisture buildup.
- When storing your pizza oven inside, do not cover your pizza oven with any type of cover as moisture will be trapped under the cover, causing premature rusting.
- Visit TYTUSGrills.com to purchase a fitted TYTUS Series Cover.

SPECIFICATIONS



DIMENSIONS

Assembled Width	26.7 inches
Assembled Depth	22.6 inches
Assembled Height (Lid Closed)	15.7 inches
Main Cooking Area	153.94 sq. inches 14" pizza stone
Total Cooking Area	153.94 sq. inches

MATERIALS

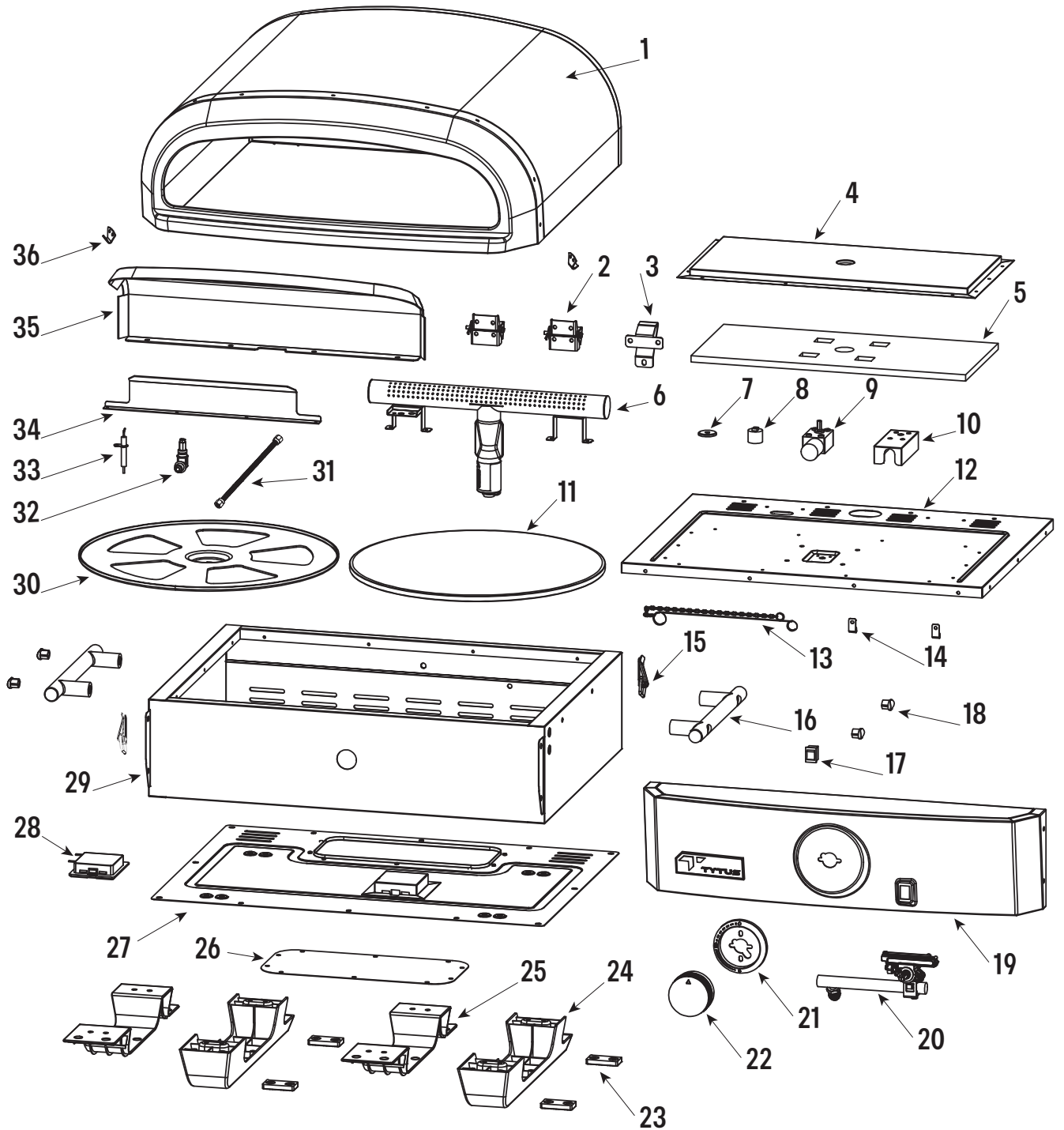
Stone Material	Cordierite
Main Burner Material	304 stainless steel
Finish	Gunmetal

SPECS

No. Main Burners	1
Ignition Type	Piezo
Fuel Type	LP + NG Convertible
Max Temp	900° F
Main Burner BTUs	18,000
Warranty	5-year limited 10-year limited with registration

PARTS DIAGRAM & LIST

PARTS DIAGRAM





PARTS LIST

Part #	Description	QTY	TYTUS Part #
1	Lid	1	DJ-21002-01
2	Lid hinge	2	DJ-11606-DNA-11
3	Lid stopper	1	DJ-21002-03
4	Rotation plate stopper	1	DJ-21002-04
5	Ceramic wool	1	DJ-21002-05
6	Burner	1	DJ-21002-06
7	Washer	1	DJ-21002-07
8	Rotation rod	1	DJ-21002-08
9	Motor	1	DJ-21002-09
10	Heat insulation plate	1	DJ-21002-10
11	Pizza stone	1	DJ-21002-11
12	Grill box top plate	1	DJ-21002-12
13	Match holder	1	DJ-21002-DNA-13
14	Match holder locker	2	DJ-21002-DNA-14
15	Lock	2	DJ-11606-DNA-07
16	Grill box side handle	2	DJ-11606-DNA-13
17	Switch	1	DJ-21002-17
18	Grill box side handle cap	4	DJ-11606-DNA-14

Part #	Description	QTY	TYTUS Part #
19	Control panel	1	DJ-21002-19
20	Valve	1	DJ-21002-20
21	Knob base	1	TFR-BNB-080
22	Knob	1	TFR-BNB-081
23	Leg base	4	DJ-11606-DNA-17
24	Leg bottom plate	2	DJ-11606-DNA-16
25	Leg upper plate	2	DJ-11606-DNA-15
26	Service door	1	DJ-21002-26
27	Grill box bottom plate	1	DJ-21002-27
28	Battery box	1	DJ-21002-28
29	Grill box	1	DJ-21002-29
30	Pizza stone holder	1	DJ-21002-30
31	Corrugated pipe	1	DJ-21002-31
32	Nozzle	1	DJ-21002-32
33	Igniter	1	DJ-21002-33
34	Burner bottom plate	1	DJ-21002-34
35	Burner cover plate	1	DJ-21002-35
36	Lock catch	2	DJ-11606-DNA-06

WARRANTY

TYTUS GRILLS LIMITED WARRANTY TO ORIGINAL CUSTOMER

(the "Products" or "Product" when referencing a singular product herein).

Tytus Grills, LLC ("Tytus") warrants the Products identified above to be free from defects in material and workmanship, for the relevant and specified Warranty Periods set forth below for specific parts or components of the Products, under proper use, maintenance, and care according to the owner's manual, warnings, and instructions accompanying the Products:

WARRANTY PERIODS:

PARTS OR COMPONENTS COVERED:	TIME PERIOD COVERED:
Stainless Steel Burners	5 years from the date of the original customer purchase*
Porcelain-enameled Cast Iron Cooking Grates	3 years from the date of the original customer purchase*
Powder-coated and Porcelain-coated parts of the Product	1 year from the date of the original customer purchase*
All other parts of the Products not specified above (excluding spare parts discussed below)	1 year from the date of the original customer purchase*
Any spare parts provided by Tytus for use in any of the Products, and any replacement parts used in a repair performed by an authorized Tytus dealer.	90 days from the date the spare or replacement part is first shipped to the customer, or the date the part is incorporated into the Product by an authorized Tytus dealer, whichever comes first. *

WARRANTY PERIODS EFFECTIVE IF AND ONLY IF PRODUCT IS REGISTERED BY ORIGINAL CUSTOMER WITHIN 90 DAYS OF PURCHASE:

PARTS OR COMPONENTS COVERED:	TIME PERIOD COVERED:
Stainless Steel Burners	10 years from the date of the original customer purchase*
Porcelain-enameled Cast Iron Cooking Grates	5 years from the date of the original customer purchase*
Powder-coated and Porcelain-coated parts of the Product	2 years from the date of the original customer purchase*
All other parts of the Products not specified above (excluding spare parts discussed below)	2 years from the date of the original customer purchase*
Any spare parts provided by Tytus for use in any of the Products, and any replacement parts used in a repair performed by an authorized Tytus dealer.	90 days from the date the spare or replacement part is first shipped to the customer, or the date the part is incorporated into the Product by an authorized Tytus dealer, whichever comes first. *

*** PLEASE NOTE** – Proof of purchase evidencing the date of the original customer purchase, or the date of the spare part shipment or incorporation into the Product if applicable, is **required** for all warranty service. The express warranty set forth herein (the "Warranty") is subject to all terms set forth herein below.

- 1. WARRANTY SERVICE (PARTS, LABOR AND/OR REPLACEMENT):** During the Warranty Periods set forth above, if the parts or components covered by each respective Warranty Period are determined by Tytus or a Tytus authorized customer service provider to be defective in material or workmanship, Tytus will, at its sole discretion and option: (i) repair the defective part or component at no charge to the original customer, (ii) replace the defective part or component with a new or refurbished part of similar or better quality, at no charge to the original customer, or (iii) refund the original, documented purchase price of the Product (excluding tax) to the original customer upon return of the defective Product as directed by Tytus. After the applicable Warranty Period, the customer must pay for all parts, shipping and handling, labor, and replacement costs associated with the Product or any part or component thereof, regardless of any defects in the Product or any part or component thereof.

- a. SHIPPING COSTS:** Notwithstanding the foregoing, the customer is responsible for any shipping or transportation charges incurred to ship or otherwise deliver the Product or part(s) to Tytus or a Tytus authorized service provider for



diagnosis, repair or replacement during or after the Warranty Periods. The customer shall not return the Product or any part or component thereof to Tytus without Tytus's prior written consent. Tytus recommends that the customer insure the Product or any part or component for its full replacement cost when shipping.

b. TIMING AND PROCEDURE: Before Warranty service can commence, the original customer purchaser must contact Tytus for problem determination and service procedures. Proof of purchase in the form of a bill of sale or receipted invoice, evidencing that the Product is within the Warranty Period, MUST be presented to a Tytus authorized customer service provider in order to obtain the requested service. Please call the Toll Free Customer Service Line at (952) 807-9690 to obtain Warranty Service and Troubleshooting information. Please have your model and serial number available, along with your date of purchase of the Product. You can also visit us online at: www.tytusgrills.com. The customer shall not return the Product or any part or component thereof to Tytus without Tytus's prior written consent.

2. EXCLUSIONS AND LIMITATIONS TO WARRANTY SERVICE: This Warranty covers manufacturing defects in materials and workmanship encountered in the normal, non-commercial use of the Product, and does not cover (a) damage or failure caused by or attributable to Product abuse or misuse, failure to follow instructions, improper installation or maintenance, alteration, accident, high cooking temperatures, outdoor humidity, outdoor temperature, chlorine, fertilizers, lawn pesticides, or chemical exposure; (b) improper or incorrectly performed repairs by non-authorized service facilities; (c) onsite customer instruction or adjustments, and any costs related to service calls to your home; (d) transportation, shipping, delivery, pickup, insurance, installation, or set-up costs; (e) costs of product removal, transportation, or reinstallation costs; (f) ordinary wear and tear, cosmetic damage, or damage due to acts of nature, including but not limited to, water, floods, wind, storm, tornado, earthquake, or fire, or due to damage caused by extraordinary impact events, such as dropping or crushing; (g) commercial use of the Product, or use of the Product for anything other than single-family household or residential use; (h) modification of the Product or any part of the Product; or (i) any food loss due to Product failure or difficulties in operating the Product.

This Warranty applies to the original customer only and does not cover Products sold AS IS or WITH ALL FAULTS. The Warranty is invalid if the factory-applied serial number has been altered or removed from the Product. This Warranty is valid only in the United States and Canada, and only applies to products purchased and serviced in the United States and Canada. All replaced parts and Products, and Products on which a refund is made, become the property of Tytus. The addition of equipment or features to the Product that are not manufactured or recommended by Tytus could affect the intended function of the Product, and therefore may void the Warranty. Furthermore, the exposure of the Product to chemicals, heat, cold, humidity, or other elements can affect the Product components, and therefore, the Warranty does not cover discoloration, fading, cosmetic changes, rust, or any damages or failure related to any such items. The Warranty is contingent upon the proper use, maintenance, and care of the Product. The Warranty may be void if the Product has been used in a manner contradictory to, or in violation of, the terms of the user's manual, warnings, or instructions accompanying the Product.

This Warranty is made in lieu of and supersedes all other warranties or conditions of merchantability or fitness for a particular purpose or general use, whether express, implied, collateral, statutory, or provided by common law, the Uniform Commercial Code, or otherwise. Tytus further disclaims all warranties after the end of the Warranty Period defined above. No other express warranty or guaranty given by any other person, firm, or entity with respect to the Product shall be binding on Tytus. Repair, replacement, or refund of the original purchase price, at Tytus's sole discretion, are the exclusive remedies of the customer. Tytus shall not be liable for any incidental or consequential damages caused by the use, misuse or inability to use the Product. These include but are not limited to any damages in the form of lost profits, loss of use, legal fees, economic loss, personal injuries, or any other damages caused by circumstances beyond the control of Tytus. Notwithstanding the foregoing, Tytus' aggregate liability to any customer shall not exceed the purchase price of the Product. This Warranty shall not extend to anyone other than the original customer who purchased the Product, and is not transferable. No person is authorized to alter, extend, or waive the Warranty of Tytus.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on warranties, so the above limitations or exclusions may not apply to you. This Warranty gives you specific rights, and you may have other rights, which vary from state to state. The exclusions and limitations to the Warranty apply to the maximum extent permitted by law and unless restricted or prohibited by law. Where any term of this Warranty is prohibited by applicable law, it shall be null and void, but the remainder of this Warranty shall remain in effect.

PLEASE DIRECT ALL CORRESPONDENCE TO:

TYTUS Grills, LLC
support@tytusgrills.com | 855-969-5185 | www.tytusgrills.com

**PLEASE CONTACT CUSTOMER SERVICE TO CONFIRM PRODUCT
RETURN ADDRESS AND PROCEDURES FOR WARRANTY.**



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