



2009 OWNER'S MANUAL

United States and Canada

Pizza Cart

Manufactured after December 22, 2008

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Cal Spas Home Resort™

www.calspas.com



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Due to continuous improvement programs, all models, operation, and/or specifications are subject to change without prior notice.

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3/30/09

Save these instructions!

CONTACT INFORMATION

For customer service, please contact your authorized dealer immediately. If you need additional information and/or assistance, please contact:

Customer Service Department
1462 East Ninth Street
Pomona, CA 91766

Toll Free: 1-800-CAL-SPAS
Fax: 1-909-629-3890

www.calspas.com

Safety Instructions

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Placement and Location

- **The Cal Flame pizza oven is designed for outdoor use only.**
- Never locate this appliance in an enclosed room, under a sealed overhead structure, or in any type of enclosed area such as a garage, shed, or breezeway. Keep clear of trees and shrubs.
- Do not place the pizza oven under or near windows or vents that can be opened into your home.
- The Cal Flame pizza oven is not intended for installation in or on recreational vehicles or boats.
- Maintain sufficient distance as to not overheat any overhead combustible material such as a patio cover.
- The area surrounding your pizza oven should be kept clean and free from flammable liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, and gasoline.
- Do not use the pizza oven, pizza caddy, or area surrounding the pizza oven as a storage area for flammable or plastic items. Do not store the liquid propane (LP) cylinder in the vicinity of this or any other appliance when it is not being used.
- Do not attempt to move the stainless steel cart while it is hot or in use.
- It is extremely important to lock all caster wheels, even on flat surfaces.

Operation

- To prevent fire and smoke damage, remove all packaging material before operating.
- Do not use the pizza oven for other than intended use.

- In the event that the burner goes out, turn the burner knob to the full OFF position, fully open the oven door and let it air out. Do not attempt to use the pizza oven until the gas has had time to dissipate.
- Never use the pizza oven if the drip pan is not properly installed. Drip pan should be pushed in all the way. Fire or explosion can result from an improperly installed drip pan.
- Never use the pizza oven in windy conditions. If used in a consistently windy area a windbreak will be required. Always adhere to the specified clearances listed in this manual.
- Never line the pizza oven with aluminum foil.
- Do not install or operate your pizza oven in such a manner that the cross ventilation openings are blocked. Fresh air must be able to pass through installed vents to safeguard against residual gas accumulation. Failure to allow proper ventilation may cause fire or explosion.
- When handling LP gas line and connectors, do not allow them to come in contact with any metal surfaces of the cart or cabinet. Do not drop LP connectors.
- Do not use fuel such as charcoal briquettes or wood in the pizza oven.
- Gas source to the pizza oven must be regulated. Do not operate the pizza oven if the regulator has been removed. Fire or explosion can occur.
- When using the pizza oven, do not touch the rack, bricks, or immediate surroundings as these areas become extremely hot and can cause burns. Use handles or knobs.
- Only use dry pot holders and do not use a towel or other bulky cloth in place of pot holders. Moist or damp pot holders used on hot surfaces can cause burns.
- Do not reach over your pizza oven or any other surfaces when hot or in use.
- It is dangerous to use this product in any manner other than for what it is designed for.
- Do not use charcoal in a gas burning product.
- Do not heat sealed containers such as cans or jars in or on the pizza oven. Explosion may result resulting in injury or death.

- Never put combustible material such as paper, cloth, or flammable liquids inside or on your pizza oven at any time. Do not use the pizza oven to store flammable materials.
- Never allow temperature to exceed 500° F.

Maintenance and Repair

- Unless specifically recommended in this manual, do not repair or replace any part of the pizza oven. A qualified technician should perform all service. Any repairs made by a non-LMS approved dealer technician will void your warranty.

Storage

- When your pizza oven is not in use, turn off the gas at the supply cylinder.
- Storage of a pizza oven caddy indoors is permissible only if the supply cylinder is disconnected and removed.

Precautions Regarding Children

- Never leave children unattended in the area where the pizza oven is being used. Close supervision of children is necessary when any appliance is use near children.
- Do not store items of interest to children around or below the pizza oven or caddy.
- Never allow children to sit or stand on any part of the pizza oven or caddy.

Installation / Assembly

Most cities and counties require permits for exterior construction and electrical circuits. In addition, some communities have codes requiring residential barriers such as fencing and/or self-closing gates on property to prevent unsupervised access to the property by children under the age of five. Your dealer can provide information on which permits may be required and how to obtain them prior to the delivery of your equipment.

We recommend the installation, adjustment and service of your new pizza oven be performed by LMS qualified installers and service technicians to ensure proper operation and prevent accidents.

When planning the location of your Cal Flame pizza oven, consider access to gas lines. The location with the shortest gas line run is recommended.

When determining a suitable location, consider factors such as exposure to wind, proximity to traffic paths, and windows that open into the home.

Locate your pizza oven only in a well-ventilated area and only on a solid, flat foundation (e.g. deck or cement slab). Do NOT place stainless steel carts on dirt or grass.

We recommend that a licensed contractor install your Cal Flame™ pizza oven. Installation must conform to local codes, or in the absence of local codes, with either the **National Fuel Gas Code**, ANSI Z223.1 / NFPA54, **Natural Gas and Propane Installation Code**, CSA B149.1, or **Propane Storage and Handling Code**, B149.2), as applicable.

Before installing a built-in pizza oven in an enclosure, copy all product information such as model number, serial number and type of fuel (e.g. natural gas or LP) and store information in a safe place. This information is located on a plate located behind the pizza oven on the right side of the chassis. There is an area on the back cover of this manual where you can write down this information.

Leak Testing Procedure

Perform a leak test at least once a year whether the gas supply cylinder has been disconnected or not. In addition, whenever the gas cylinder is connected to the regulator or whenever any part of the gas system is disconnected or replaced, perform a leak test.

As a safety precaution, remember to always leak test your pizza oven outdoors in a well-ventilated area. Never smoke or permit sources of ignition in the area while doing a leak test. Do not use a flame, such as a lighted match to test for leaks. Use a solution of soapy water.

1. Prepare a leak testing solution of soapy water by mixing in a spray bottle one part liquid soap to one part water.
2. Make sure all the control knobs are in the OFF position.
3. Turn on the gas.

On natural gas systems, turn the main feed valve to the pizza oven.

On LP systems, turn the cylinder valve knob counter clockwise one turn to open.

4. Apply the leak-testing solution by spraying it on joints of the gas delivery system. Blowing bubbles in the soap solution indicates that a leak is present.
5. Stop a leak by tightening the loose joint or by replacing the faulty part with a replacement part recommended by the manufacturer. Do not attempt to repair the cylinder valve if it is damaged. The cylinder must be replaced.
6. Turn all control knobs back to the full OFF position.

If you are unable to stop a leak:

1. Turn all control knobs back to the full OFF position.
2. Shut off the gas supply to the pizza oven and release pressure in the hose and manifold by pushing in and turning any of the control valves one quarter turn counter-clockwise.
3. On LP systems, remove the cylinder from the pizza oven.
4. Call an authorized gas appliance service technician or an LP gas dealer.

Do not use the appliance until the leak is corrected.

Gas Requirements and Connection

IMPORTANT: Cal Flame™ pizza ovens are manufactured to operate on liquid propane (LP) but can be converted to natural gas (NG). To verify the oven's operating fuel, check the serial number label in the back of the chassis. Either LP or NG will be marked on the operating tab, indicating the proper operating fuel.

Always check the rating plate to make sure the gas supply you are hooking up to is the gas type the pizza oven is manufactured for.

If you do not have an updated filler valve on your existing propane tank, you will need to purchase one at your local hardware store. Without it you will not be able to attach your tank to your Cal Flame™ pizza oven or refill the tank at your local propane refill station.

LP Gas

Tank Requirements

Maximum line pressure for plumbed-in propane is 14" WC (3.5 kPa).
Minimum line pressure for propane is 11" WC.

The pizza oven must be used with the gas pressure regulator. The regulator will control and maintain a uniform gas pressure in the manifold. The burner orifices have been sized for the gas pressure delivered by the regulator.

WARNING: Attempting to operate the pizza oven unit without the gas regulator installed could cause an explosion and possible death.

Cylinder Specification

Any LP gas supply cylinder used with this pizza oven must be constructed and marked in accordance with either:

- **Specifications for LP-Gas Cylinders** of the U.S. Department of Transportation, or
- National Standard of Canada, **CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission.**

The LP cylinder must be approximately 12 inches in diameter and 18 inches high. The maximum fuel capacity is 20 lbs. of propane, or 5 gallons. Full cylinder weight should be approximately 38 lbs. (43.7 lbs. nominal water capacity.) Never fill the cylinder beyond 80% full.

LP Gas Hook Up

Vent the enclosure for an LP gas cylinder with openings at the level of the cylinder valve and at the floor level.

Ensure one side of the enclosure is completely open.

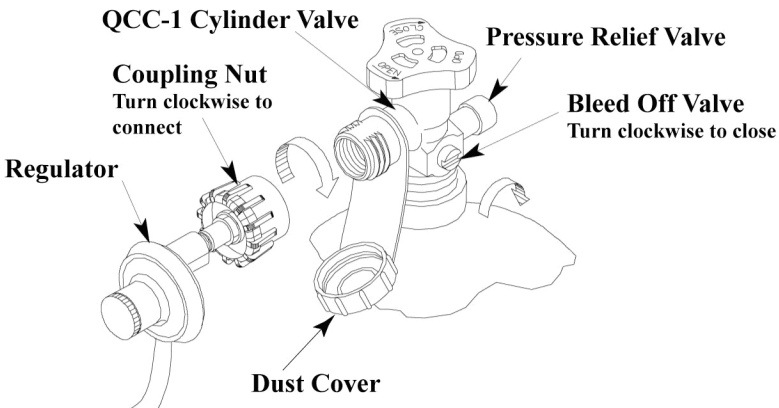
For enclosures that have four sides, complete with a top and bottom:

- At least two ventilation openings at cylinder valve less than one square inch per pound (7.1 cm²/kg) of stored fuel capacity and not less than a total free area of 10 square inches (64.5cm²). If ventilation openings at floor level are in a sidewall, there shall be at least two openings. The bottom of the openings shall be at floor level and the upper edge no more than 5 inches (127 mm) above the floor. The openings shall be equally sized, spaced at 180° (3.14 rad) and unobstructed.
- Every opening shall have minimum dimensions so as to permit the entrance of a 1/8 inch (3.2 mm) diameter rod.

Transporting and Storing LP Gas

Place the dust cap on the 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.

Transport only one cylinder at a time. Ensure the cylinder is secured in an upright position with the control valve turned off and the dust cap in place. Store cylinders outdoors and out of reach of children. Do not store cylinders in a building, garage, or any other enclosed area.



Natural Gas

Warning: All pizza ovens use LP unless they are converted to natural gas. Do not connect natural gas to an unconverted pizza oven!

Requirements

Always check the rating plate to make sure the gas supply you are hooking up to is the gas type the pizza oven is manufactured for.

IMPORTANT: Never connect the pizza oven to an unregulated gas supply.

The installation of this appliance must conform with local codes or, in the absence of local codes, to the national fuel gas code, ANSI Z223.1a-1998. Installation in Canada must be in accordance with the standard CAN/CGA-B149.2, Propane Installation Code.

A licensed contractor or local gas company representative must perform all natural gas connections.

Ensure that the service supplying the pizza oven is fitted with a shut off valve conveniently positioned near the pizza oven and giving ease of access.

The pizza oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 0.5 psi (3.5 kPa).

Your pizza oven for use with natural gas comes equipped with its own regulator that **MUST NOT** be removed. If this regulator needs to be replaced, use only the type specified by Cal Flame™ for this appliance.

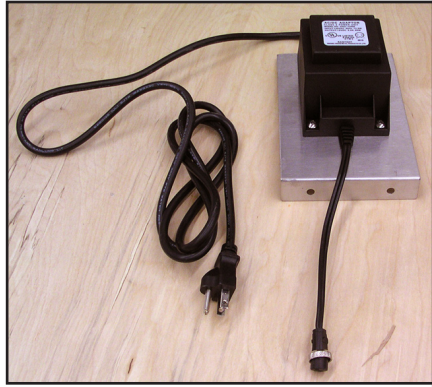
Connection

1. Remove the rear panel from the pizza oven to gain access to the regulator and gas connection point.
2. Connect a suitable flex connector to the regulator.
3. Check the controls to ensure all control valves are in the full OFF position.
4. Turn on the main gas supply and check all connections for leaks using soapy water as described in the leak testing procedure section.

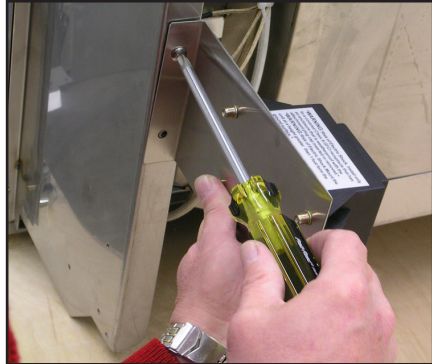
Warning: If you see bubbles in the soapy solution at any of the connections, turn off the gas supply and tighten the connection. If tightening the connection does not seal the leak, it may be necessary to replace the flex hose.

Installing the Transformer

All grills with electrical components such as lights or a convection fan will require the transformer to be installed and plugged in before you can use it. This needs to be done **before** the grill is inserted in the island or modular cart. When the transformer is attached to the grill chassis, use care in placing the grill in the island cutout to avoid hitting the transformer.



1. Remove the transformer and the metal screws from the plastic bag.
2. Place the grill on a sturdy surface and tilt it back to show the underside of the grill.
3. Using the metal screws, attach the transformer to the left side of the grill near the internal electrical connection. Attach the metal plate to the outside surface of the grill as shown in the figure below.
4. When you have firmly tightened the screws and nuts, connect the plug from the transformer to the grill. Screw on the stainless steel retainer.



Installing the Bricks and Rack

The pizza oven uses three white bricks for diffusing heat from the burners.

After you have removed the pizza oven from the box and removed all packing materials, place the three racks lengthwise on the left and right ledge above the burner. Then place the three white bricks on the racks in the same way.

Remove the packing material from the rack and slide it in place on top of the bricks.



Operating Your Pizza Oven

Read all instructions before use.

We recommend you wash your entire pizza oven with soap and water prior to lighting it for the first time. Oils are used during the manufacturing process and some residual oil may still be on the stainless steel parts of your pizza oven. Washing will reduce the possibility of discoloration. We also recommend you keep your pizza oven covered when not in use. This will minimize the amount of dust and dirt that accumulates on your pizza oven and extend its life.

DANGER

What To Do 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.

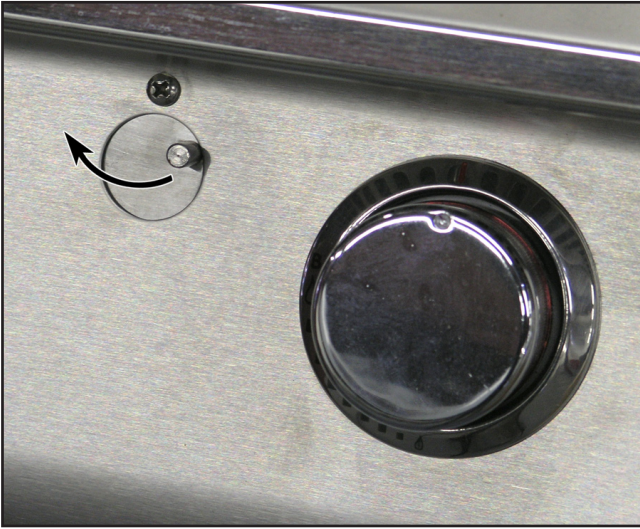
Electronically Lighting the Oven

1. Push the knob in fully and rotate it about 1/4 turn to the left (counter-clockwise) until you hear a loud click.
2. Listen for the sound of the gas igniting. If the burner does not light on the first try, rotate the knob back to the OFF position and try relighting until the gas ignites.
3. If the burner does not light after several attempts, turn the control knobs to the OFF position. Wait five minutes until the gas clears before attempting to light it again.
4. Repeat the procedure or try the manual lighting procedure.
5. To shut off the burners, turn the knob to the OFF position. It is normal to hear a popping sound when the burners are turned off.

Manually Lighting the Oven

Use the match extender that comes with the pizza oven for manually lighting. Do not use standard matches or cigarette lighters to perform match lighting procedures. Serious burns can occur and lighters can explode.

1. If you have just attempted to light the burner, allow five minutes for any accumulated gas to dissipate.
2. Slide the small access plate located next to the over control.
3. Slide out the drip tray from the pizza oven.
4. Light and insert a long stem match, holding it near the burner ports.
5. Turn the control knob just past the LIGHT position to HIGH.
6. Listen for the sound of the gas igniting. If the burner does not light after five seconds, turn the control knob to the OFF position. Wait five minutes until the gas clears before attempting to light it again.
7. If the burner does not light after several attempts see Troubleshooting Guide in the back of this manual.



Basic Operation

Before lighting, make sure the burner control is off. Do not attempt to light the burner if the smell of gas is present. Check the connection with a soap and water solution after attaching the hose. For LP units, make sure there is gas in the tank and it is sitting upright. For natural gas units, make sure the shut off valve is on.

1. Make sure the drip tray is in place.
2. Light the oven using the instructions on the next page.
3. Turn the control knob to HIGH and preheat the oven for 15 minutes. Close the door during the preheat period.
4. Place the food in the oven and cook to desired completion. Adjust heat setting if necessary. You may set the control knob to any position between HIGH and LOW.
5. Allow the pizza oven to cool and clean the bricks and drip tray after each use.

Do not leave the pizza oven unattended while cooking.

Turning on and off the Lights

The ON / OFF switch controlling your halogen light is located at the control panel on the front lower left side.

Certain models of the Cal Flame grill are equipped with either one or two halogen light.

Your grill is equipped with a grounded (3 prong) 120 VAC plug located in the lower left rear corner of your cart and must be plugged into a permanent grounded 120 VAC outlet with a dedicated 15amp GFI breaker. **DO NOT** cut or remove the ground prong as this may result in fire, electrical shock or other personal injury. This electrical source provides power to the lights.



Safety Considerations

Each time you light the pizza oven, check the following:

- Inspect the hose before using the pizza oven. If there is excessive abrasion or wear, or if the hose is cut, it must be replaced prior to use. If you need a replacement hose, contact your Cal Flame dealer.
- Ensure the area around the pizza oven is clear of flammable substances such as gasoline, yard debris, wood, etc.
- Ensure there is no blockage of the airflow through the vent space located below the face of the unit.
- When using propane gas, keep the special ventilation openings in the enclosure free and clear of debris.
- If connected to a propane cylinder, carefully inspect the rubber hose attached to the regulator before each use.
- Ensure the propane cylinder, regulator, and rubber hose are installed in a location not subject to heating above 125° F (51° C).
- Ensure the in-line gas valve or gas cylinder valve is always shut OFF when the pizza oven is not in use.

Cleaning and Maintenance

To ensure safe and proper maintenance, we recommend you follow these directions carefully.

Clean internal parts of the grill regularly as determined by the amount of use and foods cooked. The entire grill should be cleaned at least once a year.

In addition, keep the area around your grill clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Do not obstruct the flow of combustion and ventilation air.

These instructions describe the best way to care for your stainless steel.

Although stainless steel grills will discolor and accumulate grime with regular use, they can keep their original shine with periodic cleaning. We strongly recommend using a surface protectant to prevent smudging and surface rust from accumulating.

The easiest way to clean the grill is immediately after cooking is completed. Doing so will extend the life of your grill, prevent grease fires, and present a pleasant appearance while you grill.

Stainless Steel Care and Cleaning

All exposed stainless steel surfaces require special attention if you want to keep them looking clean and bright. Following these simple instructions will help avoid scratching or damaging the finish and keep your stainless steel attractive.

Cleaning instructions for grill interiors, including racks and burners, are described after this section.

Cleaning Products and Materials

Avoid using these common cleaning products and materials – they will damage the surface of your stainless steel.

- CLR
- Lime-Away
- Oven cleaner
- Cleansers such as Ajax or Comet
- Ammonia
- Bleach
- Chlorine
- Steel wool pads
- Wire brushes
- Scrapers
- Pumice

We recommend these products for cleaning your stainless steel:

- Mild dish detergent such as Dawn
- Formula 409
- Fantastik
- Sheila Shine (exterior ONLY)
- WD-40 (exterior ONLY)

We have had best success with Sheila Shine, but WD-40 works very well too. Sheila Shine is available in some hardware stores; WD-40 is widely available.

Some people have reported that using baking soda, lemon oil, olive oil, vinegar, or club soda can be effective for cleaning light soil on all stainless steel surfaces.

Do not use steel wool or wire brushes to scrub your grill. For light soil, use a damp sponge or cloth. For heavier stains, use a Scotch-Brite scrubber or similar product.

1. Clean

Thoroughly clean stains, food, and grime using a sponge or damp cloth with warm water and a mild dish soap. Use Fantastik or Formula 409 to remove heavier soil.

2. Rinse

Thoroughly rinse all surfaces and dry them completely with a clean towel. Do not allow stainless steel to air dry.

3. Polish

We strongly recommend that you apply a surface protectant to all exposed stainless steel surfaces.

Spray a small amount of WD-40 or Sheila Shine on a piece of paper towel and rub with the grain over the surface of the appliance. Using a clean terry cloth or paper towel, polish the appliance by rubbing with the grain until excess liquid is removed and the surface shines. It should not be oily to the touch, however some residue is acceptable.

Some people have reported that using lemon oil products such as Old English furniture polish is effective for polishing stainless steel and protecting the surface.



Caution

Do not use WD-40 or Sheila Shine near food or on food preparation surfaces as it is a health hazard. This includes the interior of the grill, grill racks, stainless steel sinks, the inside of cabinets, warming drawers, and ovens.



Fire Hazard

NEVER spray WD-40 or Sheila Shine near an open flame! These products are extremely flammable while in their aerosol forms.

Rust Removal

It is a common misconception that stainless steel does not rust. It does not stain, corrode, or rust as easily as ordinary steel (it *stains less*), but it is not stain-proof. If not properly protected and maintained, it can corrode, pit, and discolor.



Important

Because salt will accelerate rust and corrosion, grill or barbecue island owners who live near the beach need to be diligent in maintaining their stainless steel hardware. You need to clean and polish your stainless steel frequently, apply a protectant, and ensure water does not collect and puddle.

Periodically clean exterior stainless steel surfaces with WD-40 or Sheila Shine and wipe down with a dry cloth or paper towel until surface is free of rust. If there is significant rust or corrosion, use a Scotch-Brite scrubber.

Both of these products will act as a surface protectant and help resist smudges, stains, and rust.



Caution

Although nitric acid (also called aqua fortis) can be effective for rust removal, it is a highly corrosive chemical. Because of the potential for injury or damage to your stainless steel, we do not recommend using nitric acid.

Cleaning the Interior of Your Grill

1. Thoroughly clean stains, food, and grime using a sponge or damp cloth with warm water and a mild dish soap. Use Fantastik or Formula 409 to remove heavier soil.
2. Thoroughly rinse all surfaces and dry them completely with a clean towel. Do not allow water to accumulate and puddle on stainless steel. Water from various sources such as garden hoses contains iron which will give the appearance of rusting on stainless steel. If allowed to stand for long periods of time on stainless steel, it will cause pitting.
3. The racks, flame tamers, and flavor bars can all be removed for cleaning and are dishwasher safe.

Burners

Spiders and small insects occasionally inhabit or make nests in the burner tubes, obstructing the gas flow. Sometimes this results in a type of fire in and around the gas tubes called “flashback”. To reduce the risk of flashback, this procedure should be followed at least once a month or when your grill has not been used for an extended period of time.

IMPORTANT: Prior to starting this procedure, turn OFF all of the gas control knobs, shut off the fuel supply, and disconnect the fuel line.

The burners can be removed by removing the keeper pins and lifting them out. The keeper pins are located under the grill toward the back. They are used to keep the burners in place during shipping and are not necessary to operate your grill. Remove burners from the grill by carefully lifting each burner up and away from the gas valve orifice.

Use a wire brush to clean the outer surface of each burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an opened paper clip.

Inspect each burner for damage (cracks and holes). If any damage is found, replace the burner and discontinue grill usage.

Upon reinstallation, inspect the gas valve orifices for cleanliness and condition and the location of the igniters. When you replace the burners, you do not need to replace the keeper pins.

Cooking Grates

Use a solution equal parts detergent and hot water just as you would for any cooking equipment. A stiff wire brush or steel wool may also be helpful in removing grime and food deposits.



Note

Do not use a wire brush or stainless steel on any other part of your grill or any other stainless steel surface except the cooking grates or the griddle!

Drip Pan

The full width drip pan will collect grease from the main grill area. The pan should be cleaned after every use to avoid the possibility of a grease fire. Be sure to allow the drip pan to cool prior to cleaning. You may clean the drip pan with a solution of warm soapy water. Make sure to rinse thoroughly to avoid staining.

Steam Cleaning Your Grill

Steam cleaning the interior of your grill is very effective and will not void your warranty. Portable hand-held steam cleaners are inexpensive and do not require chemicals. You can steam clean all parts of your Cal Flame grill, including the burners. When you are finished, make sure you wipe all surfaces down.

If you spray the burners, ignite them and let them burn for about 10 minutes to prevent any water from accumulating inside them.

Covering Your Pizza Oven

When not in use and after cooling, cover your pizza oven with our full length, zippered side canvas cover. (See your local Cal Flame dealer for details.) The cover will help protect your pizza oven from detrimental effects of weather and environmental pollutants. Never put a cover on a hot oven. Allow the oven to cool before covering.

Appendix

Troubleshooting

Problem: Smell of gas is present

Solution: Check for loose connections in the gas line. Perform a leak test following the procedure described in this manual.

Problem: Burner does not ignite

Solution: Use the following procedure with the figure below.

Check the position of the sparker tip. It should be pointing forward towards the front of the burner.

- Make sure there is a blue spark at the electrode tip to the burner.
- Make sure the igniter wire is connected firmly to the valve ignition device and the electrode.
- Make sure the valve orifice is free of any debris, dust or grease.
- Make sure the valve orifice is aligned inside the front hole of the burner.
- If there is no spark at all, replace the electrode or igniter wire.

Note: Turn off the gas at the source while troubleshooting.

Problem: Obstruction in the gas line

Solution: Remove the fuel line from grill. (Do not smoke or perform any maintenance in the vicinity of an open flame.) Open the gas valve for one second to blow out any debris. Close off the gas valve and reconnect the fuel line securely.

Problem: Plugged orifice**Solution:** Unplug the orifice as follows:

- Remove cooking grills, flame tamer and grease tray.
- Remove burners from the bottom of the firebox by pulling the cotter pin from beneath the burner peg using a standard screwdriver or needle nose pliers.
- Carefully lift each burner up and away from the gas orifice.
- Remove the orifice from the control valve.
- Gently clear any obstruction with a fine wire.
- Reinstall the orifice, reinstall the burners over the orifices, and seat each burner peg into position hole at the bottom ledge of the firebox.
- Replace all cotter pins.
- Replace cooking components and grease collectors.

If an obstruction is suspected in the control valve, contact your local Cal Flame dealer for assistance.

Problem: Burner tube is misaligned over the orifice**Solution:** Reposition the burner tube so that it is properly seated over the orifice.**Problem: Yellow Flame****Solution:** Once the entire burner is operating, check the flame color to be sure that it is mostly blue. Some yellow at the tips may be present due to impurities in the fuel. If the flame is golden or yellow in color, the reason could be seasoning salts, oil film, or other foreign matter on the burner.

Problem: Misalignment of Igniter on Burner

- Solution:**
- Check for proper position of the electrode tip, which should be pointing forward towards the front of the burner and free of grease to allow proper sparking.
 - The ignition wire should be connected firmly to the valve ignition device and electrode. Replace the ignition wire if it is frayed or cracked.
 - With the gas supply closed and all control knobs set to the off position, check each position igniter individually for the presence of a spark at the electrode. Push each knob in fully and rotate it about 1/4 turn to the left (counter-clockwise) until you hear a loud click. The trigger hitting the strike block should produce a blue spark at the electrode tip. Return control knob to the off position before checking the next igniter.
 - While the grill is still hot, wait for a minimum of five minutes before commencing re-ignition. (This allows accumulated gas fumes to clear.) If all checks / corrections have been made and the gas grill still fails to operate properly, contact your local Cal Flame dealer.

Problem: Flashback

- Solution:** When fire occurs in and around the burner tubes, immediately turn off gas at its source and turn the control knobs clockwise to the 'OFF' position. Wait until the grill has cooled off and then clean the burner tubes and burners as described on page of this manual.

Replacement Cover

We recommend covering your pizza oven to protect it from the elements. You may order a cover for your pizza oven through your dealer or by calling 1-800-CAL-SPAS. The part number for the pizza cart cover is **CVRCRT034**.

2009 WARRANTY

LMS offers the following limited warranty against defects in material and workmanship on Cal Flame pizza carts.

All Cal Flame pizza carts are manufactured with the highest quality appliances and are warranted to be free from defects in material and workmanship at time of delivery.

Lifetime Equipment and Component Warranty

LMS warrants the following against deterioration and corrosion:

Cast stainless steel burner • Stainless steel rack • Stainless steel mountings • Stainless steel body and door

LMS warrants carts and associated hardware from defects in material and workmanship for a period of one year from the original date of purchase. LMS warrants the cart's structural frame, all non-stainless steel fasteners, temperature gauge, plastic items, stainless steel drawers, doors, igniters, tube stainless steel burners, and gas valves for a period of one year.

Extent of Warranty

This limited warranty is only valid on Cal Flame models delivered in the United States or Canada and extends through the selling dealer to the original purchaser at the original site of installation. This warranty becomes valid at time of purchase and ends either by specified time-frame listed above or upon owner transfer or relocation.

Warranty Performance

In the event of a malfunction or defect covered under the terms of this warranty, a factory authorized service agent of LMS will perform the necessary repairs. To obtain service, contact the selling dealer. In the event the consumer is unable to obtain satisfactory customer service from the selling dealer or service agent, written notification must be given to the LMS Customer Relations Department within 30 days of the reported failure. There will be no charge for parts or labor on a covered item. However, the service agent may assess a reasonable travel or mileage charge per service call. If LMS determines that repair of a covered item is not feasible, LMS reserves the right to replace the defective merchandise with merchandise equal in value to the original purchase price. Warranty repair and / or replacement is the sole discretion of LMS and this warranty does not cover costs therein, including but not limited to: freight, removal, re-installation, etc. This warrant is non-transferable and may not be extended beyond the above mentioned time frames under any circumstances, by any of LMS's representatives.

Warranty Limitations

This warranty is void if the pizza cart has been subject to negligence, alteration, misuse, repairs, dings, dents, scratches, or incorrect and / or prohibited applications, as specified in the owner's manual. Gas lines must be installed by a licensed plumber only or local gas company agent. Incorrect electrical installation by unlicensed electricians, service by non-LMS authorized representatives, acts of God and other cases beyond the control of LMS are not covered by this warranty. Please refer to the owner's manual for examples of exclusions and common acts invalidating this warranty. This limited warranty applies only to pizza carts and associated hardware used for personal, family, and outdoor household purposes. This warranty does not apply to labor charges on pizza carts, replacement parts and hardware. This limitation is retroactive and applies to all pizza carts and hardware manufactured from 2000 and hereafter. Examples of common acts invalidating this warranty include but are not limited to:

- Scratches caused by normal use.
- Damage caused by extreme weather conditions (hot, cold, etc.)
- Damage caused by dirt, sand, and/or water damage.
- Damage caused by continued operation of the pizza cart with either known or unknown problems.
- Damage caused by direct sunlight.
- Damage caused as a result of failure to follow the operating instructions as defined in this owner's manual.

This limited warranty applies only to pizza ovens normally used for personal, family, or household purposes and specifically excludes commercial pizza carts.

Disclaimers

LMS shall not be liable for loss of use of the pizza cart, related hardware or other incidental or consequential costs, expense or damages, which may include, but are not limited to, removal of permanent deck or other custom fixtures or the necessity for crane removal. Any implied warranty shall have duration equal of the applicable warranty stated above.

Legal Remedies

This limited warranty gives you specific legal rights. You may have other rights, which may vary from state to state.

See your Cal Flame barbecue dealer for a copy of the applicable warranty, details and any questions you may have regarding the warranty coverage on your pizza cart.

Don't forget to register your new product at www.calspas.com.

Cal Flame[®]

LMS Customer Service Department
1462 East Ninth Street
Pomona, CA 91766
Toll Free: 1-800-CAL-SPAS
Fax: 1-909-629-3890

www.calspas.com

California Proposition 65 Warning: Chemicals known to the State of California to cause cancer, birth defects or other reproductive harm are found in and/or created by the combustion of natural gas, propane, butane and other fuels. Always operate this unit as described in the owner's manual and in well ventilated areas.

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