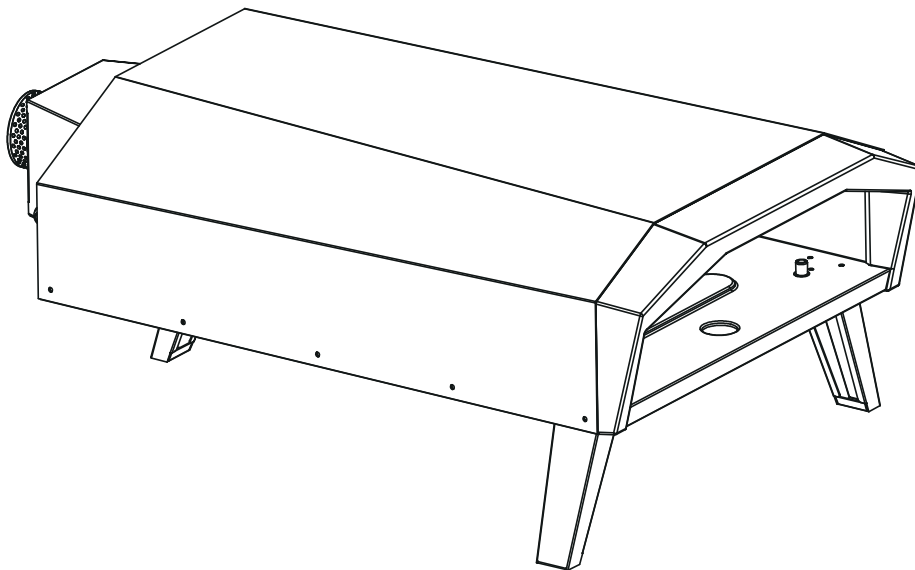


Enjoy Your

Captiva Designs

USE AND CARE GUIDE

E02GR011



Assembly, Care And Use Instructions
Read Carefully Important:Retain These
Instructions For Future Reference.



This appliance is for Household use only.
This is not a commercial appliance.



THANK YOU

We appreciate the trust and confidence you have placed in Captiva Desings through the purchase of our product. We strive to continually create quality products designed to enhance your home. Visit us online to see our full line of products available for your home improvement needs. Thank you for choosing Captiva Desings!

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Safety Information

Assembler/Installer

This instruction manual contains important information necessary for the proper assembly and safe use of this appliance. Read and follow all warnings and instructions before assembling and using this appliance.

Leave these instructions with the consumer.

Consumer/User

Follow all warnings and instructions when using this appliance. Keep these instructions for future reference.



If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.
4. Failure to follow these instructions could result in explosion, or burn hazard which could cause property damage, personal injury or death.



1. DO NOT store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
2. A LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
3. This grill is FOR OUTDOOR USE only and shall not be used in a building, garage, under overhangs or any other enclosed area.
4. DO NOT leave a lit grill unattended. Keep children and pets away from the grill at all times.

Warnings

**PROP 65 WARNING:**

This product can expose you to chemicals including Chromium (hexavalent compounds), which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit www.P65Warnings.ca.gov.

IMPORTANT SAFETY

Please read this manual carefully and before installing or using your Captiva Designs gas grill to ensure proper operation, installation, and servicing, and to reduce the risk of fire, burn hazard, and/or other injury. This manual should be retained for your information.

LOCATION OF GRILL

Remember that your Captiva Designs grill is an outdoor appliance. Ensure your grill is positioned safely away from anything that can catch fire. Under no circumstance is this grill to be used indoors, this includes garages or any other enclosed area. This outdoor cooking gas appliance is not approved to be installed in or on any recreational grills are intended for single-family/residential use only.

Minimum clearance from sides and back of unit to combustible construction, 36 inches from back and sides.

When determining a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping any gas supply lines as short as possible.

Proper location and use is also essential to ensure safe and continued trouble-free operation. Any non-approved alterations made to the grill will void its warranty.

INSTALLATION WARNINGS

Please read all installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

Safe operation of Captiva Designs gas grill depends upon proper installation. All gas installations and gas conversions must be performed by a qualified technician or authorized service agent. Improper installation, adjustment, alternation, service, or maintenance may cause property damage, injury or death.

Always check the Rating Plate on the grill to make sure the gas supply you are connecting to is the gas type the appliance is manufactured for. Do not kink the gas line when installing.

Warnings

This gas grill must be installed in accordance with all local codes. If installation is planned in an area with no local codes, your gas grill must be installed in accord with the National Fuel Gas Code with the National Fuel Gas Code ANSI Z223.1, and storage and handling of CSA B149. 2 propane installation code.

This grill is for outdoor use only. The manufacturer cannot be held responsible for damage or injury caused by improper use of this appliance.

The installation must conform with local codes or in the absence of local codes, with CAN/ CGA-B149.2, Propane Installation Code. This grill CANNOT be converted to natural gas. DO NOT attempt to convert this grill with a different gas type.

FUEL CONCERNS & EXPLOSION HAZARDS

Do not store or use gasoline or other flammable vapors and liquids (that are not connected for use) in the vicinity of this or any other appliance. Keep the area clear and free from combustible materials, gasoline, and other flammable vapors and liquids, Failure to do so can result in death, explosion or fire.

Keep an ABC fire extinguisher accessible at all times, and never attempt to extinguish a grease fire with water or other liquids. Do not attempt to heat unopened containers on the grill. Pressure may build up and cause the container to explode. Never use charcoal or any other solid fuel in the grill.

PROPER USE

This Captiva Designs grill is NOT intended for commercial use. Do not operate the grill in a building, garage, or any other enclosed areas. This could result in carbon monoxide buildup, which may cause injury or death. Grills are not designed or intended for installation near a window or vent that feeds into the house.

Never test the grill for gas leaks using a lit match or any other open flame; see leak test procedures using soap-and-water solutions in the "Checking for Gas Leaks" section on Page 11.

For proper operation, burner must be aligned with the valve orifice and seated in the bracket slot. This is accomplished by first placing the burner tube's shutter hole securely over the valve orifice, and ensuring the male post on the rear of the burner rests in the opening in the grill chassis. Failure to do so could result in a fire and/or injury.

Consult the AHJ (Authority Having Jurisdiction) or a contractor in your area if you have any uncertainty regarding local codes.

LP CYLINDER CARE & STORAGE

Before each use, visually inspect the gas supply hose for cracks, cuts, or excessive wear. Replace the hose if necessary. Check for gas leaks as outlined on Page 11 before each use.

Ensure the gas supply hose does not come in contact with hot surfaces or sharp or rough edges of the grill or outdoor kitchen construction.

Do not twist the gas supply hose.

Never store an LP cylinder or tank indoors, or within the reach of children.

Please always keep the gas bottle in upright position.

Warnings

The self-contained LP system appliance is design-certified to be used with a standard 20-lb., 12 1/4"-diameter, 18"-tall cylinder with right-handed connection threads. This is the maximum size LP tank to be used with this grill. The cylinder must be marked in accordance with the latest U.S. Department of Transportation specifications for LP gas cylinders. (DOT. CFR49 or National Standards of Canada CAN/ CSA-B359 Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods).

Use only LP tanks with an OPD (Overfill Prevention Device).

IF YOU SMELL GAS

1. Shut off gas to the grill.
2. Extinguish any open flames.
3. If the odor persists, immediately call your local gas supplier or fire department.

BEWARE OF SPIDERS

BURNER TUBE MUST BE INSPECTED AND CLEANED BEFORE EACH USE.

Spiders and small insects occasionally spin webs or make nests in the burner tube of gas grill. These webs can lead to a gas flow obstruction, which could result in a fire in and around the burner tube. This type of fire is known as "flash-back" and can cause serious damage to your appliance and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of "flash-back," it is the most common cause-making necessary frequent inspection and cleaning of the burner tube.

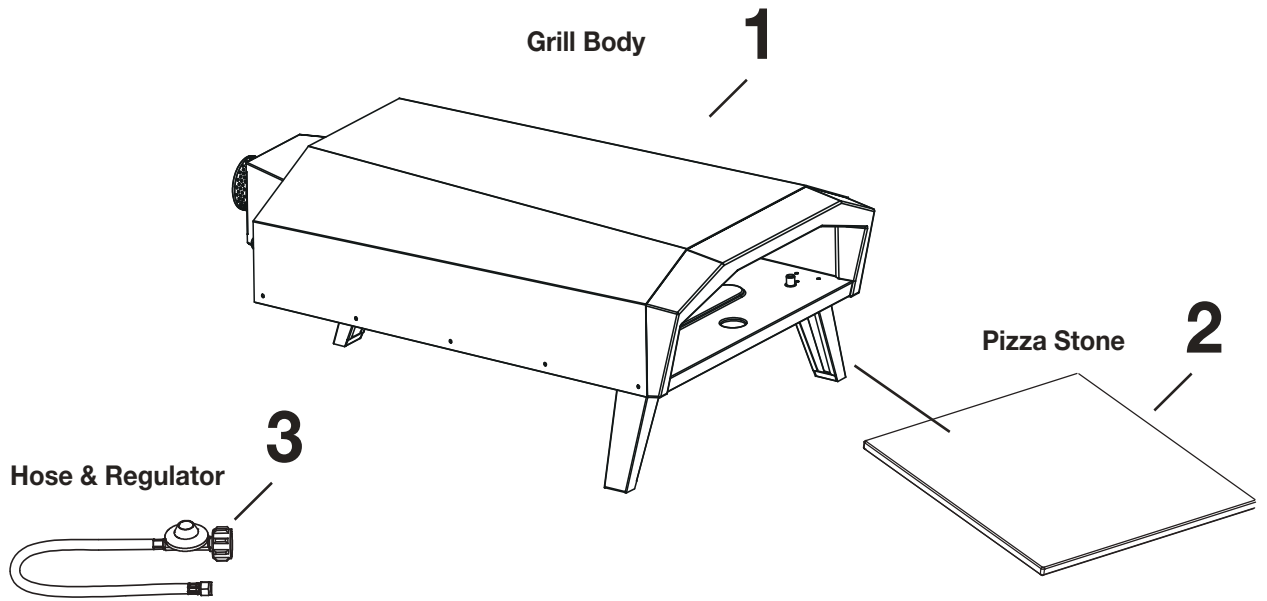
GENERAL WARNINGS

- All gas grill get hot during use. Use extreme caution when operating.
- Do not touch hot surfaces.
- Use insulated oven mitts when operating the grill.
- Never lean over the cooking surface when lighting or operating the grill.
- Never light the appliance without being certain that the burner is positioned and seated over the gas valve and on the burner support.
- Close supervision is necessary when this or any grill is used near children. Keep children away from the grill during operation and until it has cooled off.
- Never operate this grill while under the influence of alcohol or drugs.
- Do not store anything in the grill. Make sure food is not forgotten in the grill body; forgotten items could melt or catch fire when the grill is turned on.

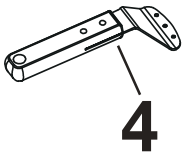
Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.), a wind break will be required. Winds blowing into the back can result in poor performance and/or cause the control panel and knobs to get dangerously hot.

To prevent injuries, do not use accessories that are not recommended by the manufacturer. The use of accessories, regulators, or components not recommended by the appliance manufacturer may cause injuries and will void warranty.

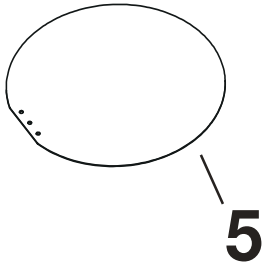
Package Contents



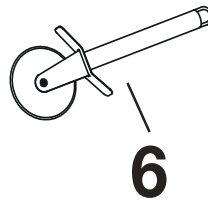
Handle of Pizza Shovel



Pizza Shovel



Pizza Cutter



Glove



M5*10MM 3PCS

— 8



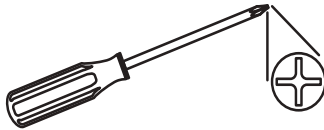
M5 3PCS

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Preparation

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents list on previous page and hardware contents below. If any part is missing or damaged, do not attempt to assemble the product. Contact customer service for replacement parts.

Tools Required for Assembly and Leak Testing (not included): Phillips screwdriver, Spray bottle, Adjustable Wrench



Magnetic screwdriver



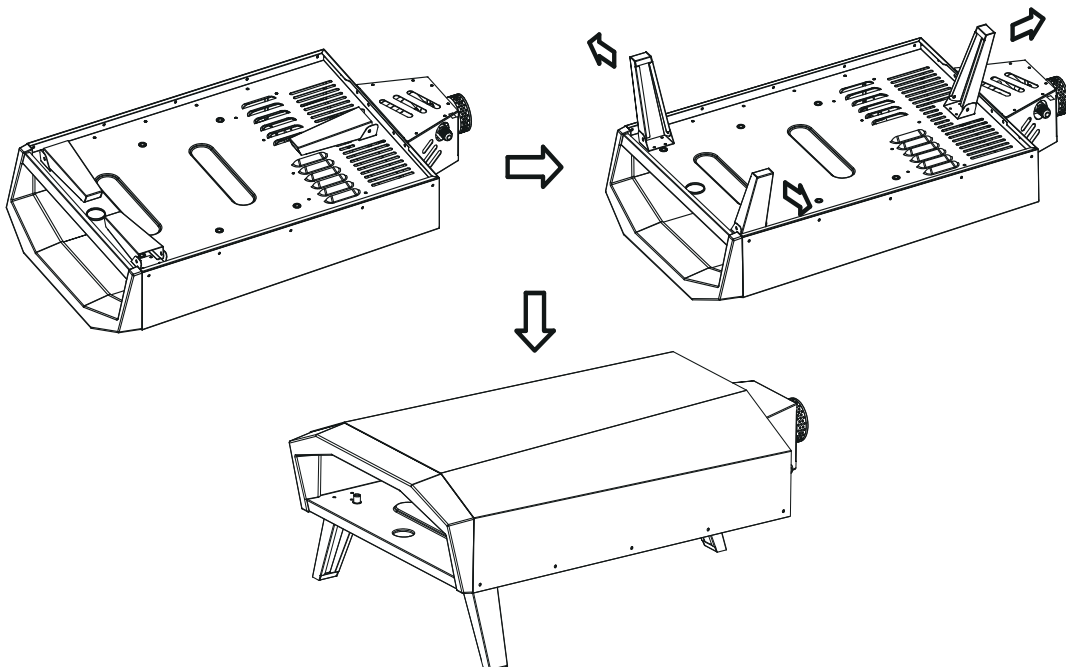
⚠ CAUTION:

Some parts may contain sharp edges. Wear protective gloves if necessary. Read and follow all safety statements, warnings, assembly instructions and use and care instructions before attempting to assemble and use.

Assembly Instructions

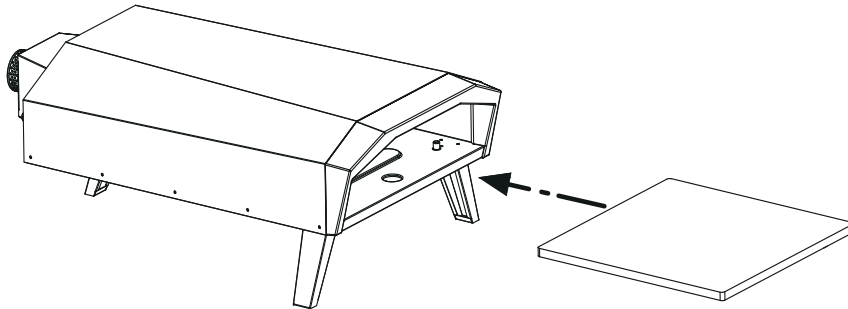
1

Unfold legs



Assembly Instructions

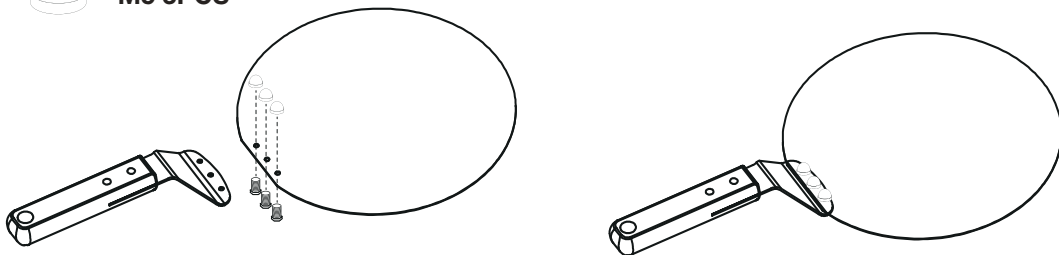
2 Insert the pizza stone



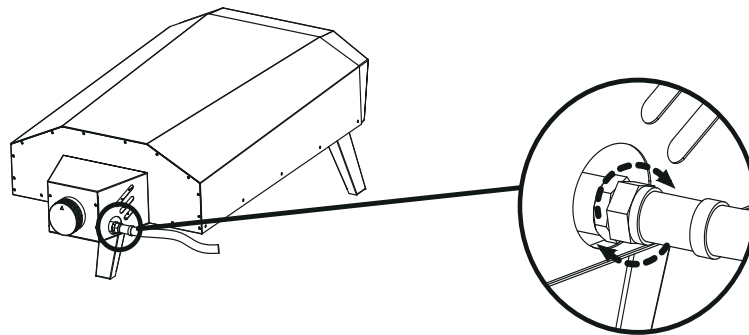
3 Install the pizza shovel

 M5*10MM 3PCS

 M5 3PCS



4 Connecting gas hose



Operation Instructions

CONNECTING GAS CYLINDER

The propane gas supply cylinder to be used 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; and provided with a listed overfilling prevention device.

Use only 20-pound cylinder (height: 18.11 inches, tank diameter: 9.84 inches, foot diameter: 8.03 inches) equipped with a cylinder connection device compatible with the connection for outdoor cooking appliances.

The cylinder must include a collar to protect the cylinder valve. The gas cylinder should not be dropped or handled roughly!

If the appliance is not in use, the gas cylinder must be turned off. Storage of an appliance indoors is permissible **ONLY** if the cylinder is disconnected and removed from the appliance. Cylinders must be stored outdoors out of the reach of children and can not be stored in a building, garage or any other enclosed area. Your cylinder must never be stored where temperatures can reach over 125°F.

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

Before connection, be sure that there is no debris caught in the outlet of the gas cylinder, outlet of the regulator valve or in the outlet of the burner and burner ports. Connect regulator valve and hand-tighten firmly. Keep the propane cylinder valve closed and disconnect the propane cylinder from the regulator valve when the grill is not in use.

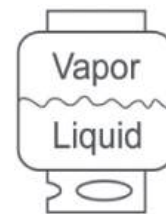
DO NOT obstruct the follow of combustion air and ventilation air to the grill. The propane cylinder must be arranged for vapor withdrawal and equipped with a listed overfilling prevention device. Please use the proper cylinder orientation to provide vapor withdrawal. **NOTE:** The cylinder must be fully upright for the cylinder to have vapor withdrawal only.



Correct



Wrong



Wrong

⚠ CAUTION:

- a. Do not store a spare LP-gas cylinder under or near this appliance.
- b. Never fill the cylinder beyond 80 percent full.
- c. If the information in (a) or (b) is not followed exactly, a fire causing death or serious injury may occur.

Operation Instructions





NOTE: Other cylinders may be acceptable for use with this appliance if they are compatible with the appliance nesting hole and retention means. Refer to Page 10-11 of the Assembly Instructions for correct cylinder to cylinder holder connection.



WARNING:

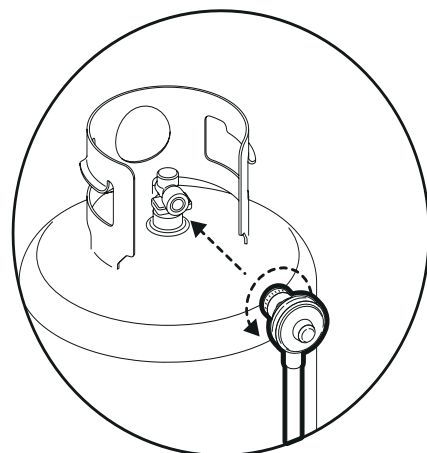
ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

CONNECTING THE LP TANK

1. The knob on the LP tank must be closed. Make sure that the knob is turned  clockwise to a full stop. The cylinder supply system must be arranged for vapor withdrawal.
2. Check that the control knob on the control unit is turned off.
3. Remove the protective cap from the LP tank valve and coupling nut.
4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care do not cross thread the connection.
5. Hand-tighten the coupling nut  clockwise until it comes to a full stop. Firmly tighten by hand only. Do not use tools.

To Disconnect: Fully close the tank valve by turning  clockwise.

Turn the coupling nut  counterclockwise until the regulator assembly detaches.



WARNING:

In the connection process, make sure:

- The regulator inlet connector mates with the cylinder valve outlet properly, safely and firmly.
- The LP gas hose does not come in contact or remain in contact with the grill main body.

Operation Instructions

CHECKING FOR LEAKS

After all connection are made, check all connections and fittings on the LP gas tank valve, gas hose and regulator for leaks with a water and soap solution.

To prevent fire or explosion while testing for a leak:

- Always perform leak test prior to lighting the grill.
- Do not smoke while testing for a leak.
- Always perform leak tests outdoors in a well-ventilated area.
- Do not use the grill until any and all leaks are corrected.
- Do not use any source of flame while testing for leaks.
- If you are unable to correct a leak, disconnect the propane supply and call a gas appliance service dealer.

Leak detecting agent:

You can locate any leaks in the gas system using a leak detection agent. These are available at DIY shops or from liquid gas suppliers. Please follow the operating instructions of the leak detection agent.

PERFORM LEAK TEST

- Prepare leak test solution by 50/50 ratio of liquid dish soap and water.
Total solution required is approximately 2 - 3 ounces (70 - 90 ml).
Put leak test solution in a spray bottle.
- Ensure control knob is in the OFF position.
- Connect the gas hose to the gas supply.
- Open the LP gas tank valve.
- Spray leak test solution on all gas carrying connections an of applied test solution indicates a gas leak. If leaks are detected or you smell or hear gas, shut off the gas supply valve immediately and repair or replace the defective part. Do not use the grill until all leaks are corrected.

CAUTION:

Only use the regulator and hose assembly provided! If a replacement is necessary, please call our customer service center. Do not use replacement parts that are not intended for this grill.

WARNING:

ALL INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY.

Troubleshooting

| Problem | Possible Cause | Prevention/Solution |
|--|---|---|
| Burner will not light | <ol style="list-style-type: none"> 1. No gas flow 2. Coupling nut and regulator not fully connected 3. Obstruction of gas flow 4. Disengagement of burner to valve 5. Incorrect assembly | <ol style="list-style-type: none"> 1. Check to see if propane tank is empty. 2. Turn the coupling nut about one-half to three quarters additional turn until solid stop. Tighten by hand only - do not use tools. 3. Clear burner tube. 4. Reengage burner and valve. 5. Check steps in assembly instructions. |
| Sudden drop in gas flow or low flame | <ol style="list-style-type: none"> 1. Out of gas | <ol style="list-style-type: none"> 1. Check for gas in propane tank. 2. Turn off gas control knob, wait 30 seconds and light oven. If flames are still low, turn off gas control knob and propane tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on propane tank valve, wait 30 seconds and then light oven. |
| Flames blow out | <ol style="list-style-type: none"> 1. High or gusting winds 2. Low on propane gas | <ol style="list-style-type: none"> 1. Turn front of oven away from wind. 2. Refill propane tank. 3. Refer to Sudden drop in gas flow above. |
| Flare-up | <ol style="list-style-type: none"> 1. Grease build up 2. Excessive fat in meat 3. Excessive cooking temperature 4. Excess flour on the cooking surface | <ol style="list-style-type: none"> 1. Clean oven. 2. Trim fats from meat before cooking. 3. Adjust (lower) temperature accordingly. 4. Brush remnant flour from cooking surface. |
| Flashback (fire in burner tube, roaring sound from burner) | <ol style="list-style-type: none"> 1. Burner and/or burner tubes are blocked 2. Pressure drop during ignition | <ol style="list-style-type: none"> 1. Turn gas control knob off. Clean burner and/or burner tubes. 2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight. |

If the above solutions do not solve your problem, or you need to replace the accessories, please contact our Customer Service.

First-time Operation

Prior to using your Captiva Designs gas grill, verify that all of the following is true:

- The burner tube is free of any debris or obstruction.
- The proper gas type, gas connection, and regulator settings have been installed.
- You've checked for gas leaks.
- All packaging has been removed.
- All parts and components are properly in place.
- An installer-supplied manual gas shutoff valve is fully accessible.

USING THE OVEN

To begin:

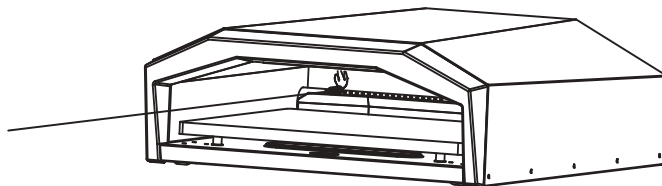
1. Make sure the oven has been leak tested and properly placed.
2. Remove any remaining packing material.
3. Light the burner using the LIGHTING INSTRUCTIONS below

Lighting the Appliance

1. Make sure the control knob is in OFF position, and then turn the liquid propane cylinder valve ON by slowly turning counterclockwise.
2. Push in and slowly turn the control knob anticlockwise until you hear a click and the burner ignites.
3. If burner doesn't light, turn the knob OFF, wait 5 minutes and repeat the lighting.

TO LIGHT WITH A MATCH

1. If burner will not light after several attempts using the control knob, the burner may be lit with a match.



2. If you have already attempted to light the burner using the control knob, wait 5 minutes for any gas to dissipate.
3. Insert a match into the matchstick holder, ignite the match and insert through the oven opening to the burner.
4. Push and turn the control knob to Max slowly, the burner should ignite immediately.
5. If the burner does not light within seconds, turn the control knob OFF and wait 5 minutes and try again.
6. If the burner does not light after several attempts, immediately close all gas valves and consult an authorized service technician.

Easy step to cook your pizza

- Your pizza oven will take approximately 10minutes to reach optimum cooking temperatures. If using in colder temperatures, preheat and cooking times could take longer.
- After 10 minutes , put your pizza into the oven . Wait for 2 minutes , use the pizza peel to rotate the pizza let another side close to the fire, then put the door on again.
- Wait for 1 minute, rotate the pizza. Repeat this step for 2-3 times, your pizza is almost done.
- Different thickness will take different cooking times.

Care and Maintenance

⚠ CAUTION:

Ensure the grill is cool before cleaning and conducting maintenance and with the gas supply turned off at the LP-Gas Cylinder.

Store out of direct sunlight and indoors where possible and when storing for extended periods of time. should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds. Wait for to cool completely before moving.

The outer shell of may fade over time and through use. This will not affect performance.

Care Instructions

- You should only cook pizza and dry, bread-based food directly on the stone baking board.
- The stone baking board is not dishwasher safe.
- Leave your pizza oven cool naturally for at least 60 minutes.
- We recommend that you store pizza oven indoors during extended periods of time and that you keep your stone baking board in a warm,dry environment when your pizza oven is not in use. Ensure that your pizza oven is cool and dry and use pizza oven cover(not included) for storage.

⚠ WARNING:

Do not apply water directly to your pizza oven to extinguish or cool it down as this may cause damage and personal injury!

Cleaning

Cleaning is necessary to preserve the beautiful appearance of the barbecue. Do not use any scouring agents.

- A rinsing cloth and some water with a commercial detergent is sufficient for the normal cleaning process.
- When you clean your pizza stone,soak it in hot water and scrub clean with a nylon brush.
- If the inside surface of the barbecue has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. Avoid water splashing into vent tube of burner.

INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper and/or cleaning pad then wash with soapy water solution. Rinse with water and allow to dry.

STONE BAKING BOARD

- Do not use the stone over an open flame.
- Avoid extreme temperature change to the stone.Do not place frozen foods on a hot stone.
- The stone is fragile and can break if bumped or dropped.
- The stone is very hot during use and stays hot for a long time after use.
- Do not cool the stone with water when the stone is hot.
- After cleaning the stone with water, please dry the stone before use. This can be done in a conventional oven at 60°C (140°F) for 2hours.

Care and Maintenance


Other Care and Maintenance

1. Keeping outdoor cooking gas appliance is clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Not obstructing the flow of combustion and ventilation air.
3. Keeping the ventilation opening(s) of the cylinder enclosure free and clear from debris.
4. Visually checking burner flames including pilot burner flame if provided, with pictorial representations.
5. Clean outdoor cooking gas appliance, including special surfaces, with recommended cleaning agents, if necessary.
6. Checking and cleaning burner/vent tube for insects and insect nests. A clogged tube can lead to a fire beneath the grill.
7. Half-year maintenance once time.

Environmental Protection & Disposal

Pay attention to cleanliness when using the barbecue and dispose of waste in a clean and safe manner. As a general rule, only dispose of waste in designated metal or non-flammable containers. The local regulations for disposal apply.

Product Specifications

| | | |
|---|---------------------------|---------------------------|
|  Conforms to ANSI STD Z21.58-2018 Certified to CSA STD 1.6-2018 Outdoor Cooking Gas Appliances | Model No. | E02GR010 |
| | BTU | 13600 BTU |
| | Type of Gas | Propane |
| | Tank Capacity | 20 LB |
| | Cooking Grill Area | 13 inch |
| | Product Size | 29.13"x15.0"x9.45" |
| | Net/Gross Weight | 24.25 / 28.66 LBS |

Warranty

The warranty is for original owners only at the original site of delivery, and cannot be transferred to new owners. You must retain your sales slip or invoice. Captiva Designs grills are warranted for single-family/residential use only for one (1) years from the date of the original owner.

Installation, repair, and maintenance work should be performed by an authorized service technician. Work by unqualified persons could be dangerous and will void the warranty. All Captiva Designs gas grills must have a qualified installer complete the installation for the warranty to be in effect. Incorrect installation of the grill will void the warranty. Please correct installation of the gas appliance for more information .

Captiva Designs shall not be liable under this or any implied warranty for incidental or consequential damages, and Captiva Designs' liability is limited to the purchase price of the appliance only. This warranty gives you specific legal rights, and you may also have other rights, which may vary from state to state. This warranty is applicable in the United States only. Improper maintenance, high cooking temperatures, excessive humidity, chlorine, fertilizers, lawn pesticides, chemicals, and salt can affect the stainless steel components, and for these reasons, the warranty **DOES NOT COVER DISCOLORATION, SURFACE RUST, OR RUST**, unless there is a loss of structural integrity or rust-through of the grill's components. This warranty covers defects in material and workmanship.

Consumers are responsible for all labor and shipping cost associated with warranty parts. All warranty claims are subject to manufacturer review. When making a warranty claim, please make sure to have on hand your sales receipt information and product serial number, which is located on the outside left side panel of the grill.

In addition, purchased parts are not covered under this warranty.

We reserve the right to make substitutions with similar merchandise, if the model in question is no longer in production.

Questions, problems, missing parts? Before returning to the store
please contact our Customer Service

1-877-606-2818