FESTA
PIZZA CO.

FPO-BB5000
MC No.:255849

OWNER'S MANUAL

Festa Pizza Co. P.O. Box 159 Springville, UT 84663

⚠ DANGER ⚠

If you smell gas:
- **Shut off gas to the appliance.**
- **Extinguish any open flame.**
- **If odor continues, keep away from the appliance and immediately call your fire department.**

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

⚠ DANGER ⚠

- **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.**
- **Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a 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.

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.

PIZZA OVEN OWNER'S MANUAL

Quick Start Instructions are also on the inner box fold with QR code. For the latest version of this manual, scan QR Code or visit festapizzaco.com/support for product registration, online owners guide and assembly videos.

Scan for User Manual Updates

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Note From the Founder

Congratulations on becoming the proud owner of a Festa Pizza Oven! We're thrilled to be part of your pizza-making journey and are here to support you every step of the way.

As you master the art of making delicious, home-crafted pizza and share it with others, we hope your new Festa oven helps you build lasting friendships, create meaningful memories, and start new traditions that endure for years to come.

Sincerely,

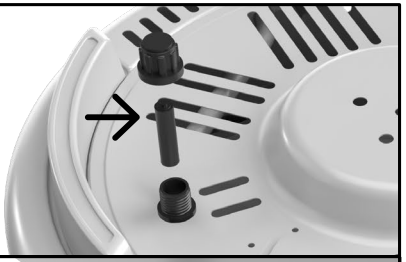
Jesse L Pricer, Founder

Quick Start Instructions

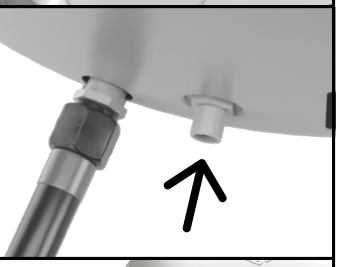
Read important safety information before using.

Ensure oven and propane tank are on flat surface area and have plenty of ventilation. Outdoor use only. DO NOT use indoors, in a garage or enclosed area.

IMPORTANT
Install an AA battery into the igniter

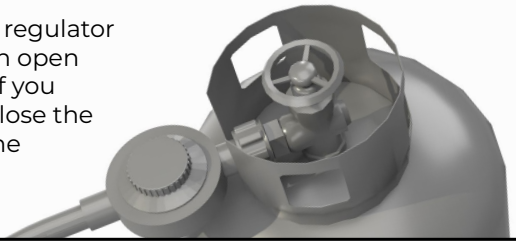


Attach the AC adapter, ensuring the metal prongs in the plug are properly aligned before tightening. If desired, install four (4) AA batteries in the battery compartment located below the oven to power the stone's turntable instead of using the AC adapter.

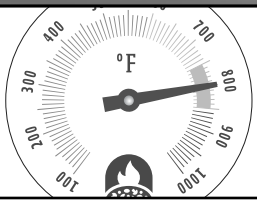


Ensure the pizza stone turntable is securely tightened. Insert the pizza stone and center it on the stone wheel, making sure there is no friction between the rotating stone and the oven.

Secure the gas hose and regulator to the propane tank, then open the propane tank valve. If you smell gas, immediately close the valve and recheck that the connection is secure.



Quick Start Instructions

Start stone rotation before ignition.	
Ignite the bottom burner first: push the left-hand knob in towards oven and turn it to high. Look for flame at the left rail guard.	
Then ignite the top burner: push the right-hand knob in towards oven and turn it to high.	
Allow oven to heat to desired temperature. Heating to 750-850 °F typically takes ~15 minutes but it will depend on surrounding temperature conditions.	

Fire and Explosion

Using indoors or in enclosed spaces may cause a build-up of gas or carbon monoxide. Incorrect gas connections or leaks may ignite and cause explosion or burns. Overheating or placing flammable items near the oven can cause fires.

Carbon Monoxide Poisoning

Operating in a garage, under a roof, or in poor ventilation can lead to deadly gas exposure.

Important Safety Information

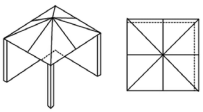
General
CSA/ANSI Z21.89:(2023) · CSA 1.18:(2023) Outdoor Cooking Specialty Gas Appliance. The pizza oven is intended exclusively for outdoor use and may only be used in a well-ventilated place, away from combustible materials. NEVER use the pizza oven indoors, in garages, porches, sheds or other enclosed areas. The pizza oven is not intended for use on vehicles and/or boats, in motor homes or caravans and may not be placed near or below any surface which may burn or is heat sensitive. Do not block air supply and combustion around the pizza oven when in use. Adequate ventilation is necessary for the safe and proper function of the pizza oven. It also increases safety for the user and others in the area where the pizza oven is used. The pizza oven must NEVER be used in enclosed, covered spaces.

As illustrated below, the pizza oven must be installed outdoors in a place where it is open on at least two sides or from above. Importantly, with a possible gas leak, there is a possibility that the gas could get out and away so that an explosion does not occur.

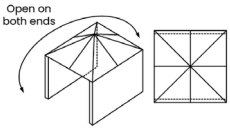
Warning: Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes, or in the absence of local codes, with the following: USA: National Fuel Gas Code, ANSI Z223.1/ NFPA 54 / CAN: CGA: B149.1 Natural Gas & Propane Installation Code.

WARNING
This appliance should not be used in a building, garage or any other enclosed area.

Example 1
Open on two sides: Front & Right



Example 2
Open on two sides: Front & Back



Important Safety Information

High Temperature Hazard

- Minimum ambient operating temperature : 14 °F (–10 °C).
- The pizza oven operates at very high temperatures. Always exercise caution when using the oven or adjusting pizza inside.
- Use oven mitts or heat-resistant gloves to prevent burns.

Children and Pets

- Keep children and pets away from the oven when in use.
- The exterior of the oven may become very hot, even during preheating, and may cause burns if touched.

Proper Ventilation / Carbon Monoxide Warning

- Ensure the oven is placed in a well-ventilated area.
- Minimum clearances: 36" from the sides, 36" from the front and back
- Never block vents or airflow, as inadequate ventilation could result in dangerous overheating or carbon monoxide buildup.
- Be alert to symptoms of carbon monoxide poisoning: headache, dizziness, nausea, etc.

Unattended Cooking

- Never leave the oven unattended while in use.
- Always monitor the pizza oven to prevent overheating or fire hazards.

WARNING

- For outdoor use only.
- Never use indoors, in a garage, or any enclosed area. Risk of fire, explosion, and carbon monoxide poisoning.
- Read all instructions in the owner's manual before assembly and use.

Cooking with Alcohol

- Do not cook with alcohol.
- Alcohol fumes can ignite when exposed to high heat.

Important Safety Information

Avoid Water Contact

- Do not attempt to cool the oven with water, especially when it's still hot.
- Water exposure to a hot oven could cause severe burns or damage to the oven.

Use Only Approved Cookware

- Only use Festa components.
- Aftermarket components (e.g., stone, AC adapter, etc.) may void the warranty.

Hot Surfaces

- The interior and exterior surfaces of the oven can become extremely hot.
- Always allow the oven to cool down before cleaning or storing it.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface(s).

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

- Do not use the appliance under overhead combustible surfaces.
- Do not store a spare LP-gas cylinder under or near the appliance.
- Keep paper, cloth, plastic, or other flammable materials away from the oven when in use.
- Never store flammable items near the pizza oven.
- Keep a fire extinguisher nearby in case of fire.

Regular Cleaning

- Regularly clean the oven as directed in the manual to prevent grease or food buildup, which could lead to a fire hazard.
- Inspect for insects and insect nests near the burner(s) regularly.

Important Safety Information

General Liquid Propane Gas (LPG) Warnings

- Use only LPG in a standard 20 lb cylinder equipped with an OPD (Overfill Protection Device).
- Do not store or use gasoline or other flammable vapors/liquids near this appliance.
- Do not use Natural Gas (NG) to fuel the oven without first installing manufacturer's NG Conversion Kit (sold seperately). Use of unauthorized fuel types will void the warranty and may result in fire, explosion, or serious injury.

Storage and Cylinder Safety

- Propane cylinders must be stored outdoors, upright, and in a well-ventilated area.
- Do not store cylinders in a garage, shed, or any enclosed space.
- If the appliance is stored indoors, detach and leave the cylinder outdoors.
- Keep the cylinder at least 5 feet away from the appliance when not connected.
- Never expose propane cylinders to heat above 120 °F (49 °C).
- Turn off the LPG supply to the cylinder when not in use.

Connection and Leak Testing

- Although the gas connections of the appliance are leak tested prior to packing and shipment, a complete test must be performed at the installation site. Perform test using a soapy water solution. Never test using a flame.
- All gas connections must be hand-tightened and checked for a secure fit. Do not over-tighten fittings.
- If the smell of gas is detected at any time, you should immediately stop, move away from the oven and ventilate the area. Then check the entire system for leaks.
- You should also check for gas leaks every time you disconnect and reconnect a gas fitting. Do not ignite burners when leak checking.
- Do not use an open flame to check for gas leaks. Do not create sparks or have open flames in the area while changing gas supply.
- The changing of gas canisters must be carried out away from any sources of ignition.

Important Safety Information

Fuel Storage

Do not store a spare LPG cylinder under or near this appliance. Never fill the cylinder beyond 80% full. If the information above is not followed exactly, a fire causing death or serious injury could occur. For appliances designed to use a CGA No, 791 connection: 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 could result in leakage of propane. The appliance should 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 pressures equal to or less than 1/2 psi (3.5 kPa).

Before Lighting

Clean and inspect the hose before each use of the appliance. If there is evidence of abrasion, wear, cuts, or leaks, the hose should be replaced prior to the appliance being put into operation. The replacement hose assembly shall be that specified by the manufacturer. Hand-tighten the regulator onto the gas cylinder. Do not over tighten. Check the hose and regulator connections for leak with a soap and water solution before lighting the appliance.

Hose and Regulator Care

- Inspect hoses regularly for cracks, wear, or damage.
- Replace hoses or regulators only with manufacturer-approved components.
- Keep propane hoses away from hot surfaces, including the oven body and flame zone.
- Always route the gas hose away from the oven - ensure the hose does not touch the oven.
- CAUTION: The gas pressure regulator provided with this appliance must be used. Replace only with regulator Model RYOA101 This regulator is set for an outlet pressure of 11 in. W.C.
- WARNING: Hose pipe can be a tripping hazard.

Important Safety Information

Inspect for Damage

- Before each use, inspect the oven for any signs of damage or malfunction.
- Do not use if any components are damaged or compromised.

Electric Safety (If Applicable)

- Use only GFCI-protected circuits.
- Never immerse cords or plugs in water.
- Unplug before cleaning or maintenance.
- If an external electrical source is utilized, the appliance when installed, shall be electrically grounded in accordance with local codes or, in the absence of local codes, with ANSI/NFPA 70 or CSA C22.1.

First Aid

- In case of burns or other injuries, immediately run cool water over the affected area and seek medical attention if necessary.

California Proposition 65 Warning

- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.
- This product, and the fuel (propane) used to operate it, and the products of its combustion, can expose you to chemicals including carbon monoxide, which is known to the State of California to cause birth defects or other reproductive harm, and [formaldehyde], which is known to the State of California to cause cancer.
- For more information: www.P65Warnings.ca.gov

Conforms to ANSI Z21.89-2023 / CSA 1.18-2023. Outdoor Cooking Specialty Gas Appliance. If stored indoors, detach and leave cylinder outdoors.

Warranty Activation Instructions

Warranty period: All ovens purchased directly from Festa Pizza Co. include a three (3)-year extended warranty covering parts, workmanship, and finish. Ovens purchased indirectly include a standard one (1)-year warranty, which may be extended to three (3) years if registered with Festa Pizza Co. within 60 days of purchase.

To activate the extended warranty, visit www.festapizzaco.com/register and provide the serial number (located on the manufacturer label—silver sticker on the appliance) or scan the QR code.

Support: (866) 792-7789 | (866-PZA-PRTY)

Note: The warranty is valid only for the original purchaser and for domestic (non-commercial) use.

What Is Covered By The Warranty

· All parts and components (e.g., defective burners, ignition, faulty gas fittings, cracked or damaged pizza stone). Must report immediately.
· All finishes and craftsmanship
· Replacement or repair at manufacturer's discretion

What Is Not Covered By The Warranty

· Cosmetic damage from normal use
· Damage due to misuse, alteration, or weather exposure
· Damage caused by fat or grease fires
· Damage from strong winds, flame backdrafts, or uncovered oven mouth
· Overfilling cooking area, or improper accessories
· Cracking stone due to water contact
· Use in RVs, boats, or enclosed spaces
· Use of unapproved fuel types (e.g., natural gas without Festa approved conversion kit installation).
· Units purchased used, as-is, open-box/floor models, or from unauthorized resellers
· Consequential or indirect damages
· Use in commercial, rental, club or institutional settings
· Use not following the manual's safety, maintenance and operating instructions
· Modifications (e.g., altering gas fittings), unauthorized repairs, or using unapproved parts
· Loss or damage due to shipping if not reported immediately (i.e., within 1 month of receiving shipment)

Warranty Activation Instructions

Important Warranty Notes

- Registering the product ensures extended warranty, quicker support and eligibility for parts replacement.
- Save your purchase receipt and keep your serial number accessible.
- If warranty service is needed, contact Festa customer support for assistance.

Scan to Register Your Festa Oven

Features and Parts List

Not Included:

- PG Cylinder (With type 1 with QCC connection, typically available in 20 lb size)
- (5) AA batteries. (1) needed for the auto spark igniter and (4) needed to power the stone's turntable if using in lieu of the AC adapter.

Features and Parts List

Easy Set Up (Approximately 10-15 Minutes)
Assembling your Festa oven is quick and straightforward, so you can start baking in minutes.

Rotating 16" Pizza Stone
The 16" cordierite stone rotates continuously to ensure your crust cooks evenly on all sides, eliminating hot spots and uneven browning.

Independent Burners On The Top And Bottom Of The Stone
Individually controlled burners allow for precise temperature regulation and mid-bake adjustments, helping you achieve optimal results for both the top and bottom of the pizza.

Heats To 750 °F Within Approximately 15 Minutes
The speed at which the oven will heat up will depend on the burner settings and the outdoor temperature. The oven typically heats to 750 °F in 15 minutes or less when both burners are set to high, and the exterior temperature is 75 °F.

Efficient Cook Time
Each pizza cooks in as little as 2-3 minutes. Spend less time cooking and more time enjoying delicious pizza and the company of family and friends.

Dual Power Source
The rotating stone can be powered either by the included AC adapter or AA batteries, offering flexibility and portability.

Auto-Spark Ignitor
The auto-spark ignitor promotes faster and more reliable startups compared to a single-spark manual turn ignitor.

Temperature Gauge
The temperature gauge is calibrated to provide relatively accurate readings when the oven AND stone are heated to 750-850 °F. For NY style pizza, bake between 600-800 °F depending on the result you want, and confirm the stone's surface temperature with an infrared thermometer.

Unpacking and Assembly Instructions

Remove Packing Materials

. Take out the paper supports from around the oven.
. Open the pizza oven and remove the accessory box stored inside. This box contains all the parts needed for assembly.

Assemble the Pizza Peel

. Locate the handle and the pizza peel body.
· Slide the handle into the peel body.
· Insert and tighten the screws (included in the package) , being careful not to over-tighten.

Unpacking and Assembly Instructions

Prepare the Turntable Support

· Inside the oven, locate the hand screw securing the pizza stone turntable support.
· Rotate the hand screw counterclockwise to remove the support.
· Remove any packing material inside the oven.
· Reinstall the turntable support and hand-tighten the screw before use.

Prepare a Safe Work Surface

· Turn the oven over and place it on a clean, padded surface such as a rug or a piece of foam.
· Do not use hard surfaces like cardboard, as inadequate cushioning can cause damage to the top of the oven.

① **Install Support Feet**

· Attach the three support feet using the provided screws.
· Tighten the screws securely, but do not over-tighten.

② **Install Auto-spark Ignition Module Battery**

· Insert one AA battery into the ignition module. This powers the auto-spark igniters for both burners.

③ **Connect Electrical Power**

Only use 120V/60Hz/0.8 Single-phase or (4) x 1.5V AA batteries
· Attach the AC adapter (if using).
· Insert the power adapter by aligning the electric prongs on the output connector with the holes on the oven's input port.
· Apply gentle pressure to fully connect the DC plug and turn the plug clockwise to secure it to the oven.
· **(Optional)** If you're not using the included AC adapter, install (4) AA alkaline batteries to power the rotating turntable.

④ **Attach Control Knobs**

· Install the two control knobs:
· When facing the front of the oven, the knob labeled "Bot" (for the bottom burner) should be installed on the left side.
· The knob labeled "Top" (for the top burner) should be installed on the right side.

⑤ **Insert the Pizza Stone**

· Place the pizza stone inside the oven body and rest it on the oven's turntable.
· Make sure the stone is centered on the turntable and does not rub against the sides of the oven when turning.
· You may need to make modest adjustments to the position of the stone on the turntable while it is turning to ensure it is not rubbing against the oven.

Scan for Unpacking & Assembly Instructions Video

Legal Notice

This product is protected by intellectual property rights and is the subject of one or more pending patent applications in the United States and other countries. Patent Pending. Unauthorized reproduction or use may result in legal action.

Operating Instructions

Before You Begin
Read all the instructions carefully before attempting to light the oven. Place the oven on a level surface in an open or sheltered outdoor area.

Gas Cylinder Connection
To connect the propane gas cylinder:
· The cylinder valve should be in OFF position. Make sure the burner valve is in OFF position. Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
· When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation.
· Open the cylinder valve fully by turning the valve knob counterclockwise. Before lighting the oven, use a soapy water solution to check all connections for leaks.
· If the smell of gas is detected at any time, you should immediately stop, move away from the oven and ventilate the area. Then check the entire system for leaks.
· You should also check for gas leaks every time you disconnect and reconnect a gas fitting. Do not ignite burners when testing for leaks.

Start the Rotating Stone
Press the stone rotation button, located below the oven mouth between the two burner knobs, to start the turntable.

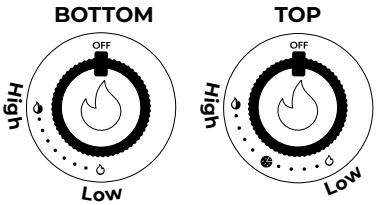
Important: It is essential to keep the pizza stone rotating when the bottom burner is ignited, as failure to do so can result in uneven heating and inconsistent cooking temperatures.

Ignite the Bottom Burner
Note: Always ignite the bottom burner first so you can easily confirm it is lit. Push in the left-hand burner knob to engage the auto-spark ignitor. While holding it in, turn the knob to the 'High' position. Continue holding the knob for approximately 10 seconds, allowing enough gas to enter the burner chamber to sustain ignition. To confirm the bottom burner is on, look for a visible flame near the left side of the pizza rail guard inside the oven. The flame will change from blue to yellow/orange after about 2 minutes. Once the flame is stable, release the knob. If it does not ignite within 5 seconds, turn the knob to the OFF position and wait 5 minutes to allow gas to dissipate.

Warning: Do not touch the oven exterior while the oven is hot. Refer to the Troubleshooting section of the manual for manual ignition instructions.

Ignite the Top Burner
Once the bottom burner is lit, repeat the same ignition process using the right-hand burner knob. Once the flame is stable, release the knob and adjust both burners to the desired temperature.

The temperature is raised by turning the knobs clockwise and lowered by turning them counter clockwise.



Preheat the Oven
Allow the oven to preheat for approximately 15 minutes, or until it reaches your desired cooking temperature.

Temperature Gauge & Cooking Control
To cook a pizza evenly-top and bottom-you need to control the heat of both the oven and the pizza stone. This is why having separate burners with individual control knobs is essential for consistent, professional results.

Operating Instructions

The mechanical temperature gauge, located at the front top of the oven, is calibrated to give a reasonably accurate reading of both oven's air temperature and stone surface temperature when the needle is in the solid green zone (750-850 °F). The temperature gauge's accuracy may be compromised in extreme weather conditions. In such cases, we recommend using an infrared temperature gun to measure the temperature of both the oven and the stone.

Gauge Reading Zones

· Green Zone: Approximate target range (750-850 °F); most accurate combined reading of oven and stone.
. Red Zone: The gauge may overestimate the actual temperature of the stone.
. Blue Zone: The gauge may underestimate the stone's true temperature.

For Best Accuracy: We recommend using an infrared thermometer (laser temperature gun) to obtain precise and consistent readings of the stone's surface temperature. Infrared thermometers are available at the Festa Marketplace, most local hardware stores, and major online retailers.

Pizza Cook Times

Pizza Style	Ideal Temp (F)	Ideal Temp (C)	Cook Time
Neapolitan	850-950 °F	450-510 °C	60-90 sec
New York Style	600-800 °F	315-425 °C	3-5 min
Thin Crust (Tavern)	550-650 °F	285-345 °C	5-7 min
Sicilian / Detroit	500-600 °F	260-315 °C	10-15 min
Chicago Deep Dish	425-475 °F	220-245 °C	25-35 min

Gas Cylinder Disconnection

To disconnect the propane gas cylinder:

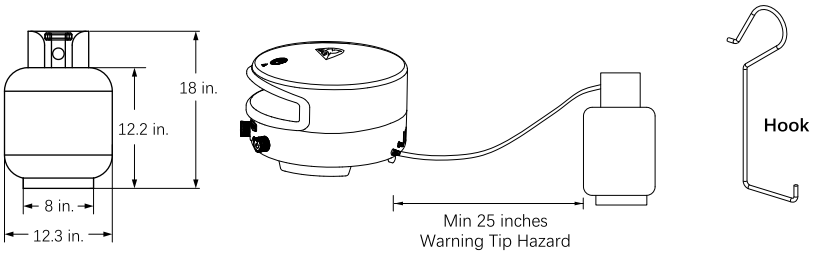
· Turn the oven burner valve OFF and make sure the oven is cool.
· Turn the liquid propane cylinder valve OFF by turning clockwise until it stops.
· Detach the regulator assembly from the cylinder valve.
· Place dust cap for cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs could result in leakage of propane.

Use Of Regulator and Propane Cylinder

GAS HOOK-UP: Only the pressure regulator and hose assembly supplied with the oven should be used. Any replacement pressure regulator and hose assembly must be specified by the oven manufacturer. This oven is currently configured to be fueled by Liquid Propane. Do not connect to a natural gas source without first installing the Natural Gas Conversion Kit (sold separately). Failure to use the proper conversion kit may result in poor performance, damage to the appliance, or serious safety hazards.

Liquid Propane Cylinder Requirements

Use only a standard 20lb (9.1 kg) propane cylinder. A dented or rusty Liquid Propane cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The Liquid Propane cylinder must be constructed and marked in accordance with the specifications for Liquid Propane cylinders by United States Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods Commission. The 20lb cylinder must have a shut off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1. An outdoor gas cooking appliance may be stored indoors if the gas cylinder has been disconnected and removed from the appliance. The cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve. Manifold pressure: (operating) 11 inches water column (W.C.), (non-operating) 11.2 inches water column (W.C.) The Liquid Propane cylinder must be fitted with an Overfill Protection Device (OPD) Remove the plastic valve cover from the Liquid Propane cylinder before placing the cylinder into the cart.



Warning: To reduce the risk of injury or equipment damage, always hang the regulator head using the supplied hook to prevent contact with the ground. Maintain clearance between the regulator, hose, and all hot surfaces of the oven. Exposure to elevated temperatures may cause burns to the user and damage to the regulator and hose.

Seasoning Your Pizza Screen

What You'll Need
· New Aluminum Pizza Screen
· High-Smoke Point Oil (E.g., Canola, Vegetable, Grapeseed)
· Clean Cloth Or Paper Towel
· Baking Tray (Optional, To Catch Drips)
· Conventional Oven Or Pizza Oven

Step 1: Wash and Dry the Screen
· Gently wash the screen with warm water and mild soap to remove any manufacturing residue.
· Rinse thoroughly.
· Dry completely - never season the screen while it's damp.

Step 2: Apply a Thin Layer of Oil
· Apply oil with a silicone brush, paper towel or cloth.
· Wipe the entire surface of the screen (front and back).
· Apply a thin, even coating - avoid excess oil.

Step 3: Bake the Screen
· Preheat your oven to 450-500 °F (232- 260 °C).
. Place the oiled screen directly on the oven rack or on a baking tray.
· Bake for 30-45 minutes, or until the screen darkens slightly.
· Turn off the oven and allow the screen to cool inside.

Step 4: Repeat (Optional)
· For improved non-stick performance, repeat the oiling and baking process 2-3 times.
· With continued use, the screen will naturally darken and become more non-stick over time.

Caring For Your Festa Oven

After Each Use

· Allow the oven to cool completely before cleaning.
· Use a dry brush or scraper to remove crumbs and food debris from the pizza stone.
· Wipe down exterior surfaces with a damp cloth-avoid abrasive cleaners.

Interior Cleaning

· When oven has completely cooled, remove the pizza stone and turntable.
· Use a shop vacuum or hand vacuum to clean out crumbs and debris from the bottom of the oven.

Pizza Stone Care

· Never use water on a hot stone-it can crack.
. Do not soak or use soap on the stone at any time.
· After cooling, use a dry brush or gentle scraper if needed.
· For deep cleaning, heat the oven to maximum temperature to burn off baked-on residue.

Gas & Ignitor Maintenance

· Before each use, check the gas hose and connections for leaks using soapy water.
· Replace the hose or regulator if it shows signs of cracking or wear.
· If the igniter fails, try replacing the battery or cleaning the electrode tip.

Burner Assembly Cleaning

· Take out the pizza stone and turntable if they obstruct access.
· Inspect the burner for clogs, soot, grease buildup, or rust.
· Check that flame ports (small holes along the burner tube) are clear and not blocked.
· Clean the burner:
  · Use a soft brush, toothbrush, or compressed air to clean the flame ports.
  · For stubborn debris, gently insert a pipe cleaner or needle into each port.
  · Wipe down the burner with a damp cloth-avoid getting moisture inside the burner tube.

Caring For Your Festa Oven

· Clean the electrode (igniter):
  · Wipe the ignitor tip with a dry cloth to remove soot or carbon buildup.
  · If corroded, gently scrub with fine-grit sandpaper.
  · Reassemble and test:
  · Reinstall all components, including the burner, turntable, and stone.
  · Reconnect the gas tank. Check for leaks using soapy water on all connections.
  · Ignite the burner and observe the flame-it should be blue with minimal yellow tips.
· Scan the QR code below or visit www.festapizzaco.com/support for a step-by-step video tutorial on cleaning the burner assembly.

Motor Maintenance

. Check for debris around the turntable and remove it to maintain smooth rotation.

Storage & Seasonal Protection

· General Storage:
· Whenever possible, store the oven indoors or in a dry, sheltered area.
· Keep out of reach of children.
. Winter or Long-Term Storage:
  · Disconnect and store propane cylinders safely when not in use.
  · Use a fitted cover for outdoor protection.
    · Visit www.festapizzaco.com/accessories to purchase a cover for your oven.

Scan for Support

Scan for Accessories

Troubleshooting

Always turn off gas before inspecting and allow the oven to cool fully before touching exterior or interior parts.

Problem	Possible Causes	Potential Solution
Burner won't light	· Empty tank · Clogged burner · Faulty igniter · No battery in spark igniter chamber	· Check gas level · Try manual lighting · Clean burner · Add (1) AA battery to igniter chamber
Igniter not sparking	· Dead battery · Dirty electrode · Igniter tip is not close enough to burner · Loose wire	· Replace battery · Clean tip · Adjust igniter tip closer to burner · Reconnect ground wire · Light manually (see instructions below)
Weak or yellow flame	· Air/gas imbalance · Dirty burner · Low pressure	· Clean burner · Check regulator
Leaking gas	· Loose connection · Damaged hose or fitting	· Tighten with wrench · Replace hose · Soapy-water test
Uneven cooking	· Cold spots on stone · Pizza not rotating during preheat · Wind	· Preheat longer · Ensure stone is rotating while oven is heating · Turn down top burner early in baking process to give bottom of pizza time to cook
Flame goes out mid-cook	· Wind · Low gas flow · Blocked vent	· Use wind guard · Check gas valve · Clear air paths

Troubleshooting

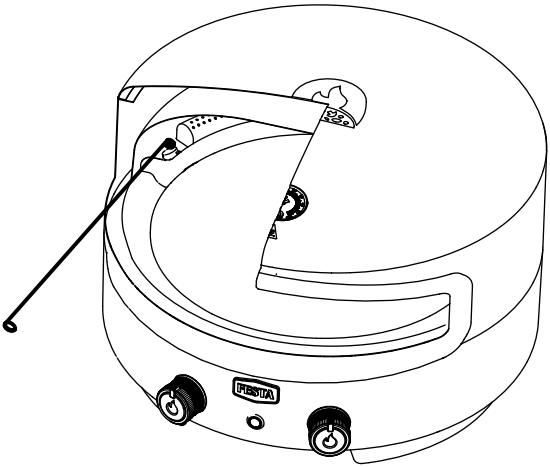
Problem	Possible Causes	Potential Solution
Rotating stone not spinning	· No power · Dead batteries · Obstructed tray	· Check battery/plug · Clear tray area · Press motor button · Manually rotate pizza every 20-30 seconds (until repaired)
Pizza sticks to stone/screen	· Under floured dough · Cold stone · Wet toppings · Dough has thin spots	· Ensure stone is fully preheated · Season screen to build up non-stick coating on screen · Do not place pizza on screen until ready to cook · Take pizza off screen midway through cooking and rest it directly on stone · Do not add sauce to thin spots on dough
Stone cracked	· Water contact when hot · Sudden temp changes	· Never pour water · Let cool naturally
Oven not reaching temp	· Wind · Flame too low · Incomplete preheat	· Use wind break · Turn flame up · Preheat longer

Manual Lighting Instructions

Warning: If you smell gas, do not attempt to ignite the oven. Immediately shut off the gas supply and ventilate the area before continuing.

Step 1: Prepare the Flame Source
Use a long-reach match, grill lighter, or a match with the provided matchstick holder, attached to the bottom of oven Light the match or grill lighter before turning on the gas.

Step 2: Locate the Bottom Burner
Carefully insert the lit match or lighter through the oven's front opening, aiming toward the bottom burner located on the left side when facing the oven. If you cannot identify the bottom burner's location, remove the pizza stone to locate it, then replace the stone before proceeding.
Note: In most cases, the bottom burner can be ignited without having to remove the pizza stone.



Step 3: Ignite the Bottom Burner
With the flame positioned near the bottom burner, slowly turn on the gas using the left control knob marked "BOT" (for bottom burner). The bottom burner should ignite. Do not attempt to light the top burner directly, as this can be dangerous and result in injury.

Step 4: Ignite the Top Burner
Once the bottom burner is lit, the top burner should ignite from the flame produced by the bottom burner. Slowly turn gas for the top burner using the control knob marked "TOP". No additional flame source is needed. If you smell gas, do not attempt to ignite the oven. Immediately shut off the gas supply and ventilate the area before continuing.

Customer Support

For general support visit www.festapizzaco.com/support
or call (866) 792-7789 (866-PZA-PRTY)

For helpful tips to make home crafted pizza visit
www.festapizzaco.com/festauniversity for instructional videos,
great recipes and the Dough Directory!

To purchase oven accessories visit
www.festapizzaco.com/accessories

Scan for Support

Scan to Visit Festa University

Scan for Accessories

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Technical Specifications

Feature	Specification
Model Number	FPO-BB5000
Gas Type	Propane (LPG)
Nominal Gas Consumption	Top Burner: 16500 BTU/HR Bottom Burner: 3200 BTU/HR
Burner Type	Top Burner: Cast Iron Bottom Burner: Stainless Steel
Gas Supply Pressure (LPG)	11" W.C. (2.74 kPa)
Orifice Size (LPG)	Top Burner: 1.23 mm Bottom Burner: 0.54 mm
Minimum Clearance to Combustibles	36” All Sides Of Oven
Cooking Capacity	Pizzas 16” In Diameter
Max Temperature	950 °F (500 °C)
Oven Dimensions	Boxed: 19.3" × 23.4" × 25.7" Unboxed: 21.25" × 22" × 15.25"
Oven Weight: Net / Gross	44.75 lbs (20.3 kg) / 60.6 lbs (27.5 kg)
Patents:	festapizzaco.com/patents

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