

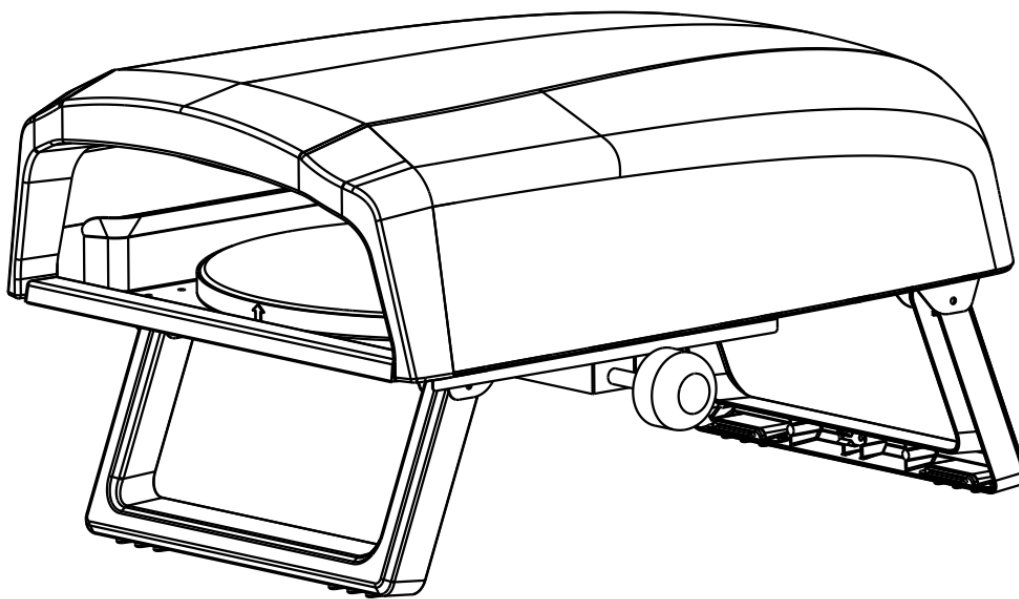
FIREBLOOM

OUTDOOR GAS PIZZA OVEN

Model: GP01 (VMP-12AS)

SUITABLE FOR PIZZAS UP TO 12" IN DIAMETER

ASSEMBLY & USER INSTRUCTIONS



SUITABLE FOR OUTDOORS ONLY

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY

RETAIN THIS MANUAL FOR FUTURE REFERENCE

WARNING

IF YOU SMELL GAS, TURN OFF THE GAS SUPPLY AT THE CYLINDER IMMEDIATELY

WARNING, HAZARDOUS FIRE OR EXPLOSION MAY RESULT IF INSTRUCTIONS ARE IGNORED!

It is the consumer's responsibility to see that the product is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in body injury and/or property damage.

Read the instructions before using the appliance.

Retain this manual for future reference.

Use outdoors only.

Warning: accessible parts may be very hot. Keep young children away.

Do not move the appliance during use.

Turn off the gas supply at the gas cylinder after use.

Do not modify the appliance.

This appliance must be kept away from flammable materials during use.

The regulator and hose must be connected correctly to the appliance. A spanner must be used to tighten the nut onto the connection thread.

For Your Safety If You Smell Gas

1. Turn off gas supply at gas cylinder.
2. Extinguish all open flames. Do not operate any electrical appliances.
3. Ventilate the area.
4. Check for leaks as detailed in this manual, typically around the regulator and hose.
5. If odour persists, contact your dealer or gas bottle supplier immediately.
6. If you suspect a leak contact your supplier.
7. Carefully assess the situation before approaching.
8. Wear the right personal protection equipment, including clothing.
9. Ensure there is a safe route of access and escape available.
10. Stay upwind of any fire or escaping gas.
11. Avoid coming into contact with the gas, as it can cause severe cold burns and saturate clothing which may subsequently catch fire.
12. NOTE: Any vessel involved in a fire may suddenly rupture. Change in the size or noise of the fire may be an indication, but there may be no warning. **IF IN DOUBT, DO NOT APPROACH.**

In The Event Of A Fire

1. Shut all the valves on the bottle.
2. Call the fire brigade immediately and tell them that LPG is involved.
3. Keep the tank or cylinders cool by spraying with water – if it is possible and safe to do so.
4. Establish an exclusion zone around the incident.

NOTE: Any vessel involved in a fire may suddenly rupture. Change in size or noise of the fire may be an indication, but there may be no warning. **IF IN DOUBT, DO NOT APPROACH.**

Unignited LPG Leakages

1. Leaks may be identified by smell, noise or frost at the source, by leak detection fluid or a gas detector.
2. NEVER SEARCH FOR LEAKS WITH A NAKED FLAME.
3. Do not use electrical switches.
4. Isolate the leak by turning off all the valves on the tank/cylinders.
5. If the vessel is portable, move it to a safe place if possible.
6. Ventilate the area where possible .

Ignited Leakages

1. Cut off or reduce the supply of fuel at source, wherever possible.
2. Call the fire brigade immediately and tell them that LPG is involved.
3. Gas Failure .
4. Check the contents indicator and pressure gauge on the tank, if fitted.
5. Shut all the valves on the bottle.

Carbon Monoxide (CO)

On average, 30 people in the UK die every year from CO poisoning, with many more suffering from its symptoms. Here's how you can protect yourself and your family:

Carbon monoxide is formed by the incomplete combustion of carbon-containing fuels, such as gas (mains or LPG).

CO can be produced:

1. If an appliance isn't working or properly installed.
2. If an appliance hasn't been properly maintained or regularly cleaned or serviced .
3. If your cooking area has inadequate ventilation.
4. If the manufacturers instructions are not followed correctly .

The warning signs include:

1. Yellow or brown staining on or around the appliance.
2. Pilot lights that frequently blow out.
3. Increased condensation inside window cover.
4. Yellow rather than blue flame.
5. Frequent headaches, nausea or dizziness when an appliance is in use if the used in a non-ventilated area.

If you suspect carbon monoxide you should:

1. Switch off the appliance IMMEDIATELY.
2. Ventilate the area or move to a ventilated area away from the appliance.

Precautions

1. Leak test all connections **after each cylinder refill or before each use.**
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
4. Any gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

Assembly

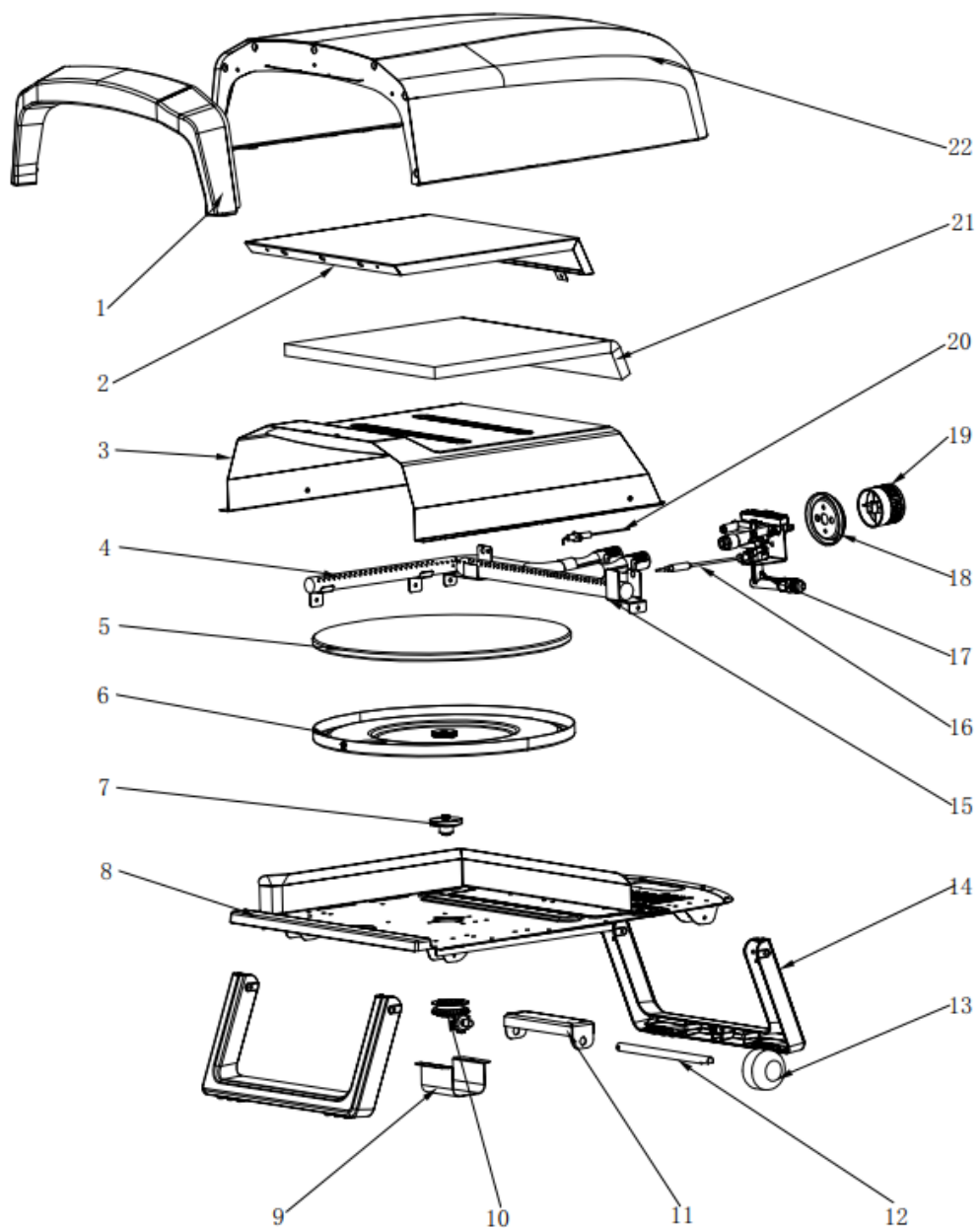
WARNING: Whilst every effort has made in the manufacture of your pizza oven to remove any sharp edges, you should handle all components with care to avoid accidental injury.

Tools may required: Philips cross-headed or flat-bladed screwdriver and a spanner.

Please read all instructions thoroughly before proceeding. Find a large, clean area in which to assemble your gas pizza oven. Please refer to the parts list and assembly diagram as necessary.

NOTICE: Make sure all the plastic protection is removed before assembling!

Exploded View

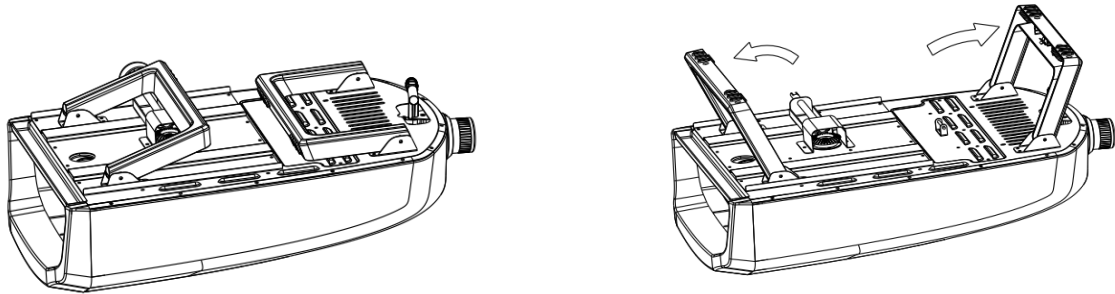


| NO. | Description | Qty | NO. | Description | Qty |
|-----|-------------------|-----|-----|------------------------|-----|
| 1 | Frontage | 1 | 12 | Feet lock support axle | 1 |
| 2 | Protection cover | 1 | 13 | Rotation knob | 1 |
| 3 | Inner shell | 1 | 14 | Feet | 2 |
| 4 | Burner | 2 | 15 | Bracket | 1 |
| 5 | Pizza stone | 1 | 16 | Ignitor | 1 |
| 6 | Pizza plate | 1 | 17 | Valve | 1 |
| 7 | Fixing nut | 1 | 18 | Control knob base | 1 |
| 8 | Base | 1 | 19 | Control knob | 1 |
| 9 | Cover | 1 | 20 | Thermocouple | 1 |
| 10 | Rotation gear | 1 | 21 | Insulation | 1 |
| 11 | Feet lock support | 1 | 22 | Outer shell | 1 |

Assembly

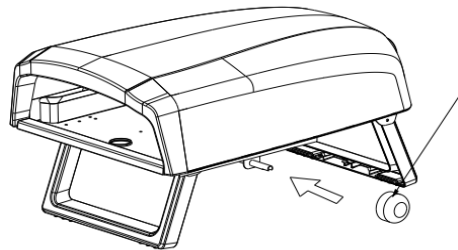
Before assembly, please make sure all parts are present. If any part is missing or damaged, do not attempt to assemble the appliance. Contact customer service for replacement parts.

Step 1: Ensure the pizza oven is on a clean flat surface. Unfold the legs fully.

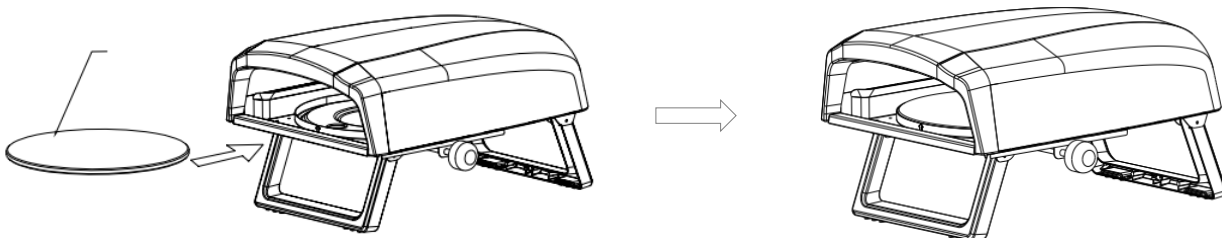


IMPORTANT: before use ensure that the legs are fully opened and that the oven is stable.

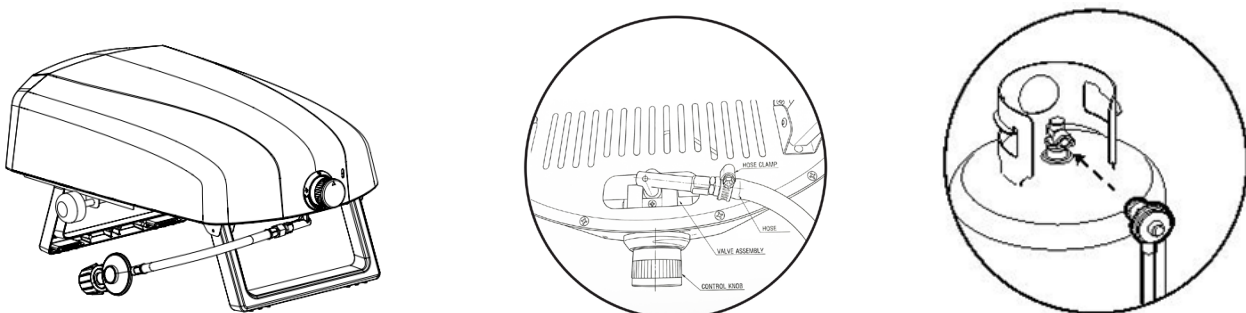
Step 2: Take the rotating knob out from the box push firmly onto the spindle as shown below



Step 3: Gently wipe the pizza stone with a lightly damp cloth. Dry thoroughly and insert into the oven. Before inserting the pizza stone, please check the rotating plate is well fixed and rotates when the knob is turned.




Step 4: Connect the hose to the pizza oven and the regulator to your gas cylinder.



WARNING

- Please always keep the gas cylinder in upright position.
- If the appliance is not in use, the gas must be turned OFF at the supply cylinder.
- The cylinder used must include a collar to protect the cylinder valve.
- The minimum distance for the appliance and the gas tank is 1m apart.

| | | | | | |
|--------------------------|---|------------------|--|-----------------------|---|
| Manufacturer | Guangdong Vooma Heating Equipment Co.,Ltd | | | |  2531-25 PIN Code: 2531DM-0118 Use outdoors only. Read the instructions before using the appliance. WARNING: accessible parts may be very hot. Keep young children away. MADE IN CHINA |
| Add | 60 Xingye North Road, Nantou Town, Zhongshan City, Guangdong Province , P.R.China | | | | |
| Model | VMP-12AS | | | | |
| Appliance Type | Outdoor Pizza Oven | | | | |
| Gas Category | I ₃₊ (28-30/37) | | I _{3B/P(30)} | I _{3B/P(50)} | |
| Gas Type | Butane | Propane | Butane,Propane or their mixtures | | |
| Gas Pressure | 28-30 mbar | 37 mbar | 28-30 mbar | 50 mbar | |
| Total Nominal Heat Input | 4.0 kW (290 g/h) | 4.0 kW (285 g/h) | 4.0 kW (290 g/h) | 4.0 kW (290 g/h) | |
| Destination countries | BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI, LV | | LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, TR, HR, RO, IT, HU, LV | DE, AT, CH, SK, LU | |

| | | |
|-------------|--------------|--------|
| Components | 28-30mbar | 50mbar |
| | Orifice Size | |
| Main Burner | 0.8mm | 0.7mm |
| Side burner | 0.58mm | 0.5mm |

Technical Information

| | | | | | |
|---------------------------|--------|------------------|-------------|----------------|------------|
| Weight: | 12.5kg | Overall dims mm: | 640x410x315 | Materials: | Steel body |
| Regulator hose length mm: | 1200 | Chamber dims mm: | 320x280x78 | Stone dims mm: | 320 x 10 |

IMPORTANT:

Read the following instructions carefully and be sure your gas pizza oven is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG gas supplier.
When used on the ground always place the appliance and cylinder on flat level ground.

Your gas pizza oven can be used with gas cylinders between 5kg and 13kg maximum. The maximum size of the gas cylinder should not be exceeded. Follow the technical information as stated in the instruction manual and check with your local gas supplier to have a suitable gas cylinder for your oven.

NOTE FOR CONSUMER: Retain for future Reference

Connecting The Gas Cylinder To The Appliance

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose.

The hose should be secured to the regulator and the appliance with hose clips. Make sure the flexible hose could not come in contact with hot surface and avoid twisting.

Use a suitable regulator that is certified to BSEN 12864 or EN 16129. Make sure the regulator and flexible hose comply with local code.

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Regulator and Flexible Hose

Avoid twisting the flexible tube when the appliance is in use. The length of flexible hose shall not exceed 1.5m.

All flexible hoses used for LPG must be:

- Suitable for LPG, and must conform to BS EN 16436-1 Class 2 or 3 Vapour Hose standard, bearing the year of manufacture and name of the manufacturer.
- Inspected regularly and replaced if they show signs of wear and tear, damage or cracking
- Replaced if over 5 years old, or if worn or damaged. If stainless steel hose is used with the appliance purchased separately this can be extended to 10 years
- Used in the shortest lengths. Hose lengths should always be kept to a minimum
- Secured at both ends with hose clips
- Protected from hot spots or excessive heat
- **LPG will corrode natural rubber and some plastics. Only ever use approved LPG hoses.**

Ensure that the hose is not obstructed, kinked, or in contact with any part of the appliance other than at its connection.

The use of wrong regulator or hose is unsafe. Always check that you have the correct items before operating the appliance.

The regulator (27mm Clip-On) is a high-performance solution designed for seamless gas flow control. Engineered to maintain a steady 37mbar pressure, this regulator ensures smooth operation for a range of propane-powered appliances, including BBQs, patio heaters, and portable heaters.

Specifically designed for 5kg and 13kg patio gas cylinders, this regulator offers a precision clip-on connection, ensuring a secure and leak-free fit. Its user-friendly design allows for quick attachment and removal without the need for tools, making it perfect for outdoor use.

Regulators must be replaced when they are:

- Over 2 years old
- Showing signs of wear and tear or damage
- Not working correctly

Leaking The replacement regulator must be the correct type and should be marked BS EN 16129

| | |
|-----------------------|--|
| Approvals | CE 0085-21 & EN 16129 Approved. |
| Regulator Type | 27mm Clip-On Propane Gas Regulator |
| Compatibility | Fits 27mm Calor Propane Gas Cylinders (5kg, 13kg & 11kg in Ireland) |
| Gas Pressure | 37 mbar |
| Capacity kg/hr | 1.5 |
| Max Inlet pressure | 16 bar |
| Outlet | 8mm Hose Nozzle |
| Suitable Applications | BBQs, patio heaters, camping stoves, and other butane gas appliances |

Type of Gas



Patio gas, also known as liquefied petroleum gas (LPG), is a type of fuel commonly used for outdoor heating and cooking. Here are some key technical details and safety guidelines for using patio gas:

- **Composition:** Patio gas is typically propane, which is a colorless, odorless, and tasteless gas. It is supplied in green cylinders and is designed for outdoor use.
- **Regulator:** Patio gas bottles use a clip-on regulator, making them easy to connect and disconnect without additional tools. Propane cylinders require a screw-on regulator.
- **Safety:** Patio gas is heavier than air and can collect at low levels, posing asphyxiation risks. It should not be used in enclosed spaces or near flammable materials.
- **Storage:** Cylinders should be stored upright, away from heat sources or open flames, and protected from extreme weather. They should not be kept indoors or near untrapped drains.
- **Usage:** Patio gas is used for outdoor appliances like gas barbecues, patio heaters, and fire pits. It is popular for its clean burning properties and reliable performance in cold weather.

Storage of Appliance

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

Gas Cylinder

The gas cylinder should not be dropped or handled roughly! If the cylinder is damaged in any way it must not be used. If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance. The gas cylinder must be sited outside the body of the appliance.

Always connect or replace the cylinder in a well-ventilated area and away from any source of ignition, never in the presence of a flame, spark or heat source. Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. **DO NOT SMOKE.**

This gas pizza oven is designed for use outdoors, away from any flammable materials. It is important that there are **no overhead obstructions** and that there is a minimum distance of 1m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The appliance must be used on a level, stable surface. The appliance should be protected from direct draught and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Make sure that the gas cylinder compartment (if any) is not obstructed, keep it ventilated and clean.

Parts sealed by the manufacturer or his agent must not be altered by the user. No modifications should be made to any part of this pizza oven and repairs and maintenance should only be carried out by a registered service engineer.

Storage of Cylinder

LPG cylinders are always stored upright on their bases, on firm level ground and in the open air. Please ensure:

- Cylinders are stored well away from heat and ignition sources, and any readily ignitable materials .
- The access and exits to the storage area are clear, for safe escape routes.
- Two dry powder fire extinguishers are available close to the storage area .
- Appropriate warning notices are displayed.
- Storage is secure.
- The outlet valve of every cylinder is kept closed while the cylinder is in storage. Plastic caps or plugs must be fitted to cylinders even when they are regarded as empty.
- Do not store propane cylinders (red) indoors.
- Do not store or use LPG cylinders below ground level, i.e. in cellars or basements.
- Do not store LPG cylinders within 2 metres of openings to cellars, buildings and drains.
- Do not store cylinders within 3 metres of any corrosive, toxic or oxidant material.
- Do not use cylinders for any other purpose than their proper use.

Siting the Cylinder

Your safety, and your customers' safety, is paramount to us. To help ensure it during the siting of cylinders, we've put together this simple yet essential guide.

- Cylinders should be sited in an upright position on firm level ground to ensure they do not overbalance.
- A falling cylinder could damage the hose or pull the regulator from its mounting, causing the appliance to move and the gas escape.
- Cylinders should be located by a fire resistant structure for support.
- They should be sited at least 1 metre, when measured in the horizontal plane, from any possible sources of ignition, combustible material and openings such as doors, windows, ventilation ducts etc.
- Cylinders must be sited in a well ventilated area – **Never inside** .
- They should be accessible at all times.
- They should not obstruct thoroughfares.
- They should be protected from accidental damage by vehicles/animals and interference by unauthorised persons.
- They should be secure.
- Cylinders must not be located within 2 metres of un-trapped drains, cellars or gullies.

Connection to Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

Fit the hose to the appliance using a spanner to tighten it onto the connection thread. If the hose is replaced it must be secured to the appliance and regulator connections with hose clips. Disconnect the regulator from the cylinder (according to the directions supplied with the regulator) when the appliance is not in use.

The appliance must be used in a well-ventilated area. Do not obstruct the flow of combustion air to the burner when the appliance is in use. **ONLY USE THIS GAS PIZZA OVEN OUTDOORS.**

To Check for Leaks

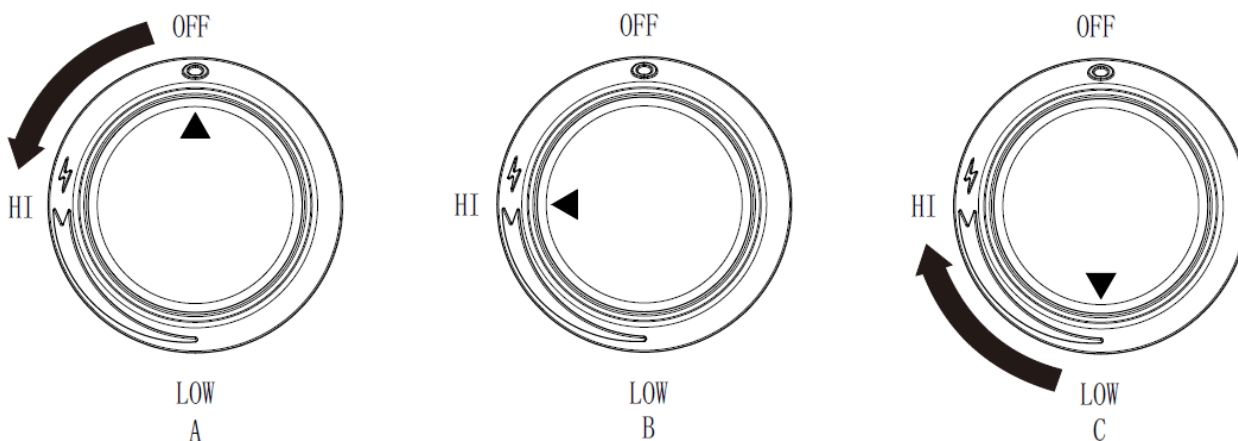
- Approved Leak detector spray or fluid must be used only (washing up liquid or detergent must not be used)
- Ensure the control valve is "OFF".
- Connect the regulator to the cylinder, and then turn on the gas supply.
- Spray the leak detector fluid on the hose and all joints. If bubbles appear you have a leak, turn off the gas supply at the gas cylinder immediately.
- After any check with the leak detector fluid, the hose and all joints must be cleaned off with a dry cloth.
- Check the tightness of connections. If leak cannot be stopped, do not try to repair. Call for replacement parts.
- Always turn off the gas at cylinder after performing leak test.

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use an approved leak detector fluid.

Lighting Instructions

1. Ensure adequate ventilation before lighting the burner.
2. Make sure the knob is in the "OFF" position. Then push the control knob and slowly turn the knob anticlockwise to "HI" position for 5 seconds until you hear a click and the burner ignites (A). If the burner does not ignite, please repeat this process.
3. Once alight, you can adjust the fire from HI to LOW by slowly turn the control knob anticlockwise (B).
4. To turn off, turn the control knob to "HI" position, then push the knob and clockwise to "OFF" position (C).
5. If the burner has not lit after retrying wait for 5 minutes and repeat step 2.



Warning: If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait for 5 minutes before attempting to relight with ignition sequence.

Before Your First Use

Before cooking for the first time, operate the pizza oven for about 15 minutes with the gas turned on LOW. This will “heat clean” the internal parts and dissipate odour from the painted finish.

After Cooking

To turn the gas pizza oven off, it is best to turn off the cylinder first and allow all the gas remaining in the hose to burn off, this will only take a couple of seconds. Then turn off burner.

Wait for the pizza oven to cool down, then remove the pizza stone and stock it well for next use.

It is recommended that protective gloves (e.g. oven gloves) be used when handling, particularly hot components.

Clearance Requirements

| | |
|---------------|---|
| Sides | 100cm (36”) minimum from combustible materials. |
| Back | 100cm (36”) minimum from combustible materials. |
| Front opening | 120cm (48”) minimum clear space. |
| Overhead | No combustibles or roof structures within 180cm (72”) above the oven front opening. |
| Stand/base | Must be non-combustible (stone, brick, steel, concrete, etc.) |

Cleaning And Storage

CAUTION: All cleaning and maintenance should be carried out when the pizza oven is cool and with the fuel supply turned OFF at the gas cylinder.

Storage

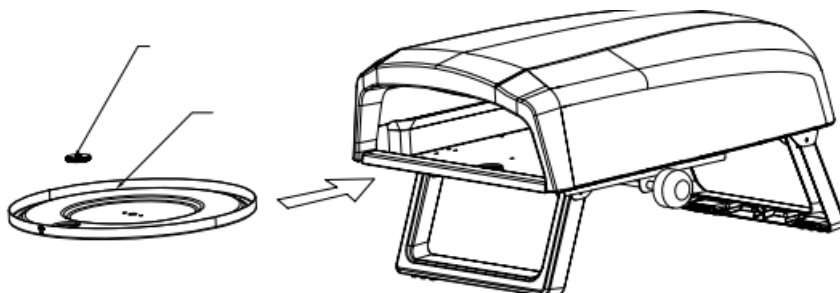
Store the pizza oven out of direct sunlight and indoors where possible and when storing for extended periods of time. The pizza oven should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds. Wait for the pizza oven to cool completely before moving.

Cleaning The Outer Body

- Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning.
- Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven surface.
- Let all surfaces dry thoroughly prior to turning the oven on.

Cleaning The Rotating Pizza Plate

The rotating pizza plate is re-moveable, you can loosen the fixing nut anti-clockwise, and remove the plate to clean it. Please fix the plate well before next use.



Cleaning The Pizza Stone

1. In order to avoid damaging the stone, we highly recommend wiping the surface with a soft, damp sponge after each use.
2. If the stone needs to be removed for cleaning outside of the oven, we recommend handling the stone with extreme care.
3. The stone cannot be soaked or put in a dishwasher.
4. Always reinsert the stone into the oven after cleaning prior to turning the oven on.
5. We recommend the pizza stone to be stored in a dry environment. The stone can absorb a lot of humidity, in case of outdoor storage make sure that you allow it to thoroughly dry before cooking a pizza.
6. Do not put it in the refrigerator since this can cause condensation to form inside the cavity where it rests.

Service and Maintenance

- Keep the appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Do not obstruct the flow and combustion of ventilation air.
- Keep the ventilation opening(s) of the gas cylinder free and clear from debris.
- Check and clear burner tubes for insects, insect nests or other blockages. A clogged tube can lead to a fire.
- If using a flexible hose, regularly check the rubber O-ring at the regulator end. If it appears worn then have it replaced.
- Portable gas cylinders must be serviced or replaced every ten years. The date of the last service must be stamped on the neck of the cylinder.
- Your pizza oven should be serviced annually by a competent registered person. Any modification of the appliance may be dangerous. If a replacement is necessary, please contact your local dealer.

Warranty

Damage or defects resulting from neglect or improper use of the product is not covered by the warranty. The warranty does not cover force majeure such as lightning, flood, fire or damage occurred during transport. Warranty cover will be void, if the product's serial number has been changed, if any modifications have been made or if a repair has been attempted by any unauthorized service centre.

Typical Warranty Exclusions

1. Normal Wear and Tear
 - Discoloration of stainless steel. Cosmetic scratches. Breakdown of consumable parts (e.g., gaskets, stones)
2. Improper Use or Operation
 - Using the oven for commercial use when it's a residential model. Cooking materials other than food (e.g., burning wood not recommended by the manufacturer).
 - Exceeding maximum temperature recommendations
3. Improper Installation
 - Incorrect gas hook-up or electrical connection. Not following clearance or ventilation requirements. Damage from failure to season a stone/cordierite surface if required
4. Lack of Maintenance / Incorrect Maintenance
 - Failure to clean the oven properly. Using harsh chemicals that damage surfaces. Not descaling, brushing, or maintaining burners/heating elements
5. Environmental Damage
 - Rust or corrosion from being left outdoors without a cover. Water damage, mould, or weather related issues. Damage from pests or insects
6. Accidents or External Causes
 - Drops, impacts, or transport damage. Fire damage unrelated to product defect. Power surges (for electric ovens)
7. Unauthorised Modifications or Repairs

- Using third-party parts or accessories. Changing burners, or altering safety devices. Repairs done by non-approved technicians

8. Fuel-Related Issues

- Using incorrect fuel (wrong gas type, damp wood, low-quality pellets). Fuel contamination or clogged burners caused by improper fuel storage

9. Commercial Use (if not intended)

- Many warranties exclude restaurants, food trucks, or rental use unless it's a commercial unit.

10. Non-Transferability

- Warranty usually applies only to the original purchaser and cannot be transferred.

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