



2007 OWNER'S MANUAL

Pizza Oven and Pizza Caddy

Manufactured after December 1, 2006
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Due to our continuous improvement programs, all models, operation, and/or specifications are subject to change without prior notice.

LTR20071039, Rev. A
3/19/07

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WARNING

If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or loss of life.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

Do not store an LP cylinder not connected for use in the vicinity of this or any other appliance. A fire resulting in serious injury or death may occur.

If you are installing a natural gas pizza oven, you are responsible for ensuring that the natural gas line installed is safe to use. California Acrylics Industries (C.A.I.) will not be held responsible for an improperly installed gas line.

**Read all instructions before you
operate your pizza oven.
Save these instructions!**

This manual applies to the following:

BBQ07877P	Pizza Oven
CR070000P	Pizza Caddy

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CONTACT INFORMATION

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

C.A.I. Customer Service Department
1462 East Ninth Street
Pomona, CA 91766.

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

Safety Instructions

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

Placement and Location

- **The Cal Flame™ pizza oven is designed for outdoor use only.**
- Never locate this appliance in an enclosed room, under a sealed overhead structure, or in any type of enclosed area such as a garage, shed, or breezeway. Keep clear of trees and shrubs.
- Do not place the pizza oven under or near windows or vents that can be opened into your home.
- The Cal Flame™ pizza oven is not intended for installation in or on recreational vehicles or boats.
- Maintain sufficient distance as to not overheat any overhead combustible material such as a patio cover.
- The area surrounding your pizza oven should be kept clean and free from flammable liquids and other combustible materials such as mops, rags or brooms, as well as solvents, cleaning fluids, and gasoline.
- Do not use the pizza oven, pizza caddy, or area surrounding the pizza oven as a storage area for flammable or plastic items. Do not store the liquid propane (LP) cylinder in the vicinity of this or any other appliance when it is not being used.
- Never line the pizza oven with aluminum foil.
- Do not install or operate your pizza oven in such a manner that the cross ventilation openings are blocked. Fresh air must be able to pass through installed vents to safeguard against residual gas accumulation. Failure to allow proper ventilation may cause fire or explosion.
- When handling LP gas line and connectors, do not allow them to come in contact with any metal surfaces of the cart or cabinet. Do not drop LP connectors.
- Do not use fuel such as charcoal briquettes in the pizza oven.
- Gas source to the pizza oven must be regulated. Do not operate the pizza oven if the regulator has been removed. Fire or explosion can occur.
- When using the pizza oven, do not touch the rack, bricks, or immediate surroundings as these areas become extremely hot and can cause burns. Use handles or knobs.
- Only use dry pot holders and do not use a towel or other bulky cloth in place of pot holders. Moist or damp pot holders used on hot surfaces can cause burns.
- Do not reach over your pizza oven or any other surfaces when hot or in use.

Operation

- To prevent fire and smoke damage, remove all packaging material before operating.
- Do not use the pizza oven for other than intended use.
- In the event that the burner goes out, turn the burner knob to the full OFF position, fully open the oven door and let it air out. Do not attempt to use the pizza oven until the gas has had time to dissipate.
- Never use the pizza oven if the drip pan is not properly installed. Drip pan should be pushed in all the way. Fire or explosion can result from an improperly installed drip pan.
- Never use the pizza oven in windy conditions. If used in a consistently windy area a windbreak will be required. Always adhere to the specified clearances listed in this manual.
- It is dangerous to use this product in any manner other than for what it is designed for.
- Do not use charcoal in a gas burning product.
- Do not heat sealed containers such as cans or jars in or on the pizza oven. Explosion may result resulting in injury or death.
- Never put combustible material such as paper, cloth, or flammable liquids inside or on your pizza oven at any time. Do not use the pizza oven to store flammable materials.
- Never allow temperature to exceed 500° F.

Maintenance and Repair

- Unless specifically recommended in this manual, do not repair or replace any part of the pizza oven. A qualified technician should perform all service.

Safety Instructions

Any repairs made by a non- C.A.I. approved dealer technician will void your warranty.

Storage

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

Precautions Regarding Children

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

Caddy

- Do not attempt to move the stainless steel cart while it is hot or in use.
- It is extremely important to lock all caster wheels, even on flat surfaces.

Installation / Assembly

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

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

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

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

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

- We recommend that a licensed contractor install your Cal Flame™ pizza oven. Installation must conform to local codes, or in the absence of local codes, with either the *National Fuel Gas Code*, ANSI Z223.1 / NFPA54, *Natural Gas and Propane Installation Code*, CSA B149.1, or *Propane Storage and Handling Code*, B149.2), as applicable.
- Before installing a built-in pizza oven in an enclosure, copy all product information such as model number, serial number and type of fuel (e.g. natural gas or LP) and store information in a safe place. This information is located on a plate located behind the pizza oven on the right side of the chassis. There is an area on the back cover of this manual where you can write down this information.

Leak Testing Procedure

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

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

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

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

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

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

If you are unable to stop a leak:

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

Do not use the appliance until the leak is corrected.

Gas Requirements and Connection

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

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

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

LP Gas

Tank Requirements

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

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

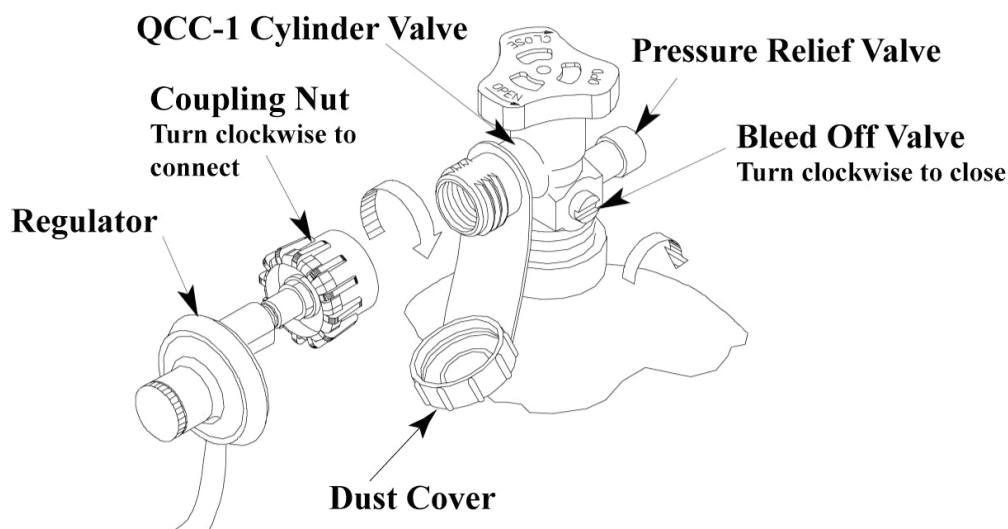
WARNING: Attempting to operate the pizza oven unit without the gas regulator installed could cause an explosion and possible death.

Cylinder Specification

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

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

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



LP Gas Hook Up

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

Ensure one side of the enclosure is completely open.

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

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

- Every opening shall have minimum dimensions so as to permit the entrance of a 1/8 inch (3.2 mm) diameter rod.

Transporting and Storing LP Gas

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

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

Natural Gas

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

Requirements

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

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

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

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

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

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

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

Connection

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

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

Installation / Assembly

Installing the Pizza Oven in a Barbecue Island

Your Cal Flame™ pizza oven is designed for easy installation into a non-combustible enclosure. The supporting deck or counter must be flat and level. When determining the final location of your pizza oven, adequate cross ventilation must be present to prevent gas from being trapped in the event of a leak.

The drawing at right shows the cut-out dimensions for the drop-in pizza oven.

Before installing a drop-in pizza oven in any island or cut out, make sure that the opening is not bigger than the outside frame of the pizza oven. The pizza oven should rest on the lip of the frame.

Pay careful attention to the location of gas lines. Gas lines should be routed away from sources of heat and should make as few bends as possible. Check to see if gas line connections will be accessible when the pizza oven is installed.

If gas line connections are not easily accessible when the pizza oven is installed, support the pizza oven above counter level and attach the gas lines. When the gas connections are made, slide the pizza oven into the cut out.

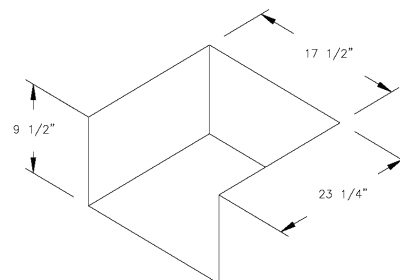
If gas line connections are accessible when the pizza oven is installed, slide the pizza oven into the cut out and then attach the gas lines.

Be very careful not to kink gas lines when lowering the pizza oven into the cut out.

You will need a second person to help you to avoid damaging your pizza oven or barbecue island.

Keep your fingers away from where the pizza oven will be supported on counter. Your fingers could become trapped and serious injury could occur.

Check to make sure the pizza oven is level and is supported around the entire outside edge. If the pizza oven is not level or is unstable, use non-combustible shims under the outside lip to stabilize it.



Width	Depth	Height
17 1/2"	23 1/4"	9 1/2"

Installing the Bricks and Rack



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

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

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



Operating Your Pizza Oven

Read all instructions before use.

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

Lighting the Pizza Oven

Electronically Lighting

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

Manually Lighting

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

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



DANGER

What To Do If You Smell Gas

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open door.
- If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.

Operating Your Pizza Oven

Basic Operation

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

1. Make sure the drip tray is in place.
2. Light the oven using the instructions on the next page.

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

Do not leave the pizza oven unattended while cooking.

Safety Considerations

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

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

Cleaning and Maintenance

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

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

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

If your LP-gas pizza oven is placed in a stationary barbecue island, keep the access door for the propane cylinder clear of any obstruction. Ensure the ventilation opening for cylinder enclosure is kept clear.

Do not perform any maintenance or cleaning while the pizza oven is still hot.

After Use Care

The easiest way to clean the pizza oven is immediately after cooking is completed and after turning off the flame.

Remove the rack from the oven and scrub it with a brass bristle brush and hot soapy water.

Wipe the bricks with a damp soapy cloth and rinse with warm/hot, clean water. For more stubborn deposits, including oil, grease and water-borne deposits, use a multipurpose cream cleanser and apply with a soft, damp cloth.

Dry with a soft, dry, clean towel if preferred.

Drip Pan

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

Burner

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

IMPORTANT: Prior to starting this procedure, turn OFF all of the gas control knobs, shut off the fuel supply, and disconnect the fuel line. To access the burner, remove the racks and bricks from the oven.

1. Unscrew the Phillips screw holding the burner in place and carefully lift up and remove the burner.
2. Use a wire brush to clean the outer surface of the burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an opened paper clip.
3. Inspect the burner for damage (cracks and holes). If any damage is found, replace the burner and discontinue oven usage.
4. Upon reinstallation, inspect the gas valve orifice for cleanliness and condition and the location of the igniters.

Care of Stainless Steel

Do NOT use wire wool pads, scrappers, harsh abrasive, scoring materials, bleaches, or harsh cleaners on your pizza oven, or allow salt and vinegar mixtures to remain in contact for a long period of time. This will cause scratching, scoring, rusting and pitting.

We recommend that you clean stainless steel components with a cleaner that is approved for stainless steel and only clean when the pizza oven is cool and in indirect light. Never use steel wool.

Covering Your Pizza Oven

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

Appendix

Appendix

Troubleshooting

Problem: Smell of gas is present

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

Problem: Burner does not ignite

Solution: Use the following procedure with the figure below.

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

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

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

Problem: Burner tube is misaligned over the orifice

Solution: Reposition the burner tube so that it is properly seated over the orifice.

Problem: Obstruction in the gas line

Solution: Remove the fuel line from pizza oven. Open the gas valve for one second to blow out any debris. Close off the gas valve and reconnect the fuel line securely.

Problem: Yellow Flame

Solution: Once the entire burner is operating, check the flame color to be sure that it is mostly blue. Some yellow at the tips may be present due to impurities in the fuel. If the flame is golden or yellow in color, the reason could be seasoning salts, oil film, or other foreign matter on the burner.

Problem: Misalignment of Igniter on Burner

Solution:

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

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

- Remove rack, bricks and drip pan.
- Remove burner from the bottom of the firebox by removing the screw in the back and lifting out the burner.
- Remove the orifice from the control valve.
- Gently clear any obstruction with a fine wire.
- Reinstall the orifice and the burner.
- Replace rack, bricks and drip pan.

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

Problem: Flashback**Solution:** When fire occurs in and around the burner tubes, immediately turn off gas at its source and turn the control knob(s) clockwise to the 'OFF' position. Wait until the pizza oven has cooled off and then clean the burner tubes and burners as described in this manual.

Replacement Cover

We recommend covering your pizza oven to protect it from the elements. You may order a cover for your pizza oven through your dealer or by calling 1-800-CAL-SPAS. The part number for the 22" pizza oven cover is **BBQ878CVR**.

2007 WARRANTY

California Acrylic Industries (C.A.I.) offers the following limited warranties against defects in material and workmanship on Cal Flame barbecue products and components:

Lifetime Equipment Warranty	Lifetime Structural Warranty	Lifetime Component Warranty	Warranty
C.A.I. warrants against deterioration and corrosion	C.A.I. warrants the structural frame to maintain its integrity.	C.A.I. warrants against deterioration and corrosion	C.A.I. warrants the decorative finishes at time of delivery, including:
* Flame Tamers - Stainless Steel * Burners - Cast Stainless Steel * Grates - Stainless Steel * Griddle	* Frame - Lightweight, Durable Galvanized Steel	* Rotisserie - HD Stainless Steel * Mountings - Stainless Steel * Grill Lid and Body - Stainless Steel * Flat Drop-In Body * Charcoal Grill	* Stucco * Grout * Brick * Rock * Tile * Waterfall * Granite * Foot Rest * Warming Drawer * Umbrella * Umbrella Lights

C.A.I. warrants the cart's structural frame, all non-stainless steel fasteners, rotisserie motor, temperature gauge, plastic items, stainless steel drawers, doors, sinks, warming racks, ignitors, tube stainless steel burners, gas valves, food warmer, sear zone, infrared burners, cocktail center, modules, and ice chest for a period of one year.

Extent of Warranty

This 2007 Cal Flame Warranty is only valid on Cal Flame models delivered in the United States or Canada and extends through the selling dealer to the original purchaser at the original site of installation. This warranty becomes valid at time of purchase and ends either by specified time-frame listed above or upon owner transfer or relocation.

Manufacturer Warranty

All Cal Flame models are manufactured with the highest quality appliances and are warranted to be free from defects in material and workmanship at time of delivery. The appliance warranty is extended through the manufacturer of the product. These items include, but are not limited to, the following: Stereos, speakers, refrigerators, keg refrigerators, accessories, televisions, and DVD players.

Warranty Performance

In the event of a malfunction or defect covered under the terms of this warranty, a factory authorized service agent of C.A.I. will perform the necessary repairs. To obtain service, contact the selling dealer. In the event the consumer is unable to obtain satisfactory customer service from the selling dealer or service agent, written notification must be given to the C.A.I. Customer Relations Department within 10 days of the reported failure. There will be no charge for parts or labor on a covered item. However, the service agent may assess a reasonable travel or mileage charge per service call. If C.A.I. determines that repair of a covered item is not feasible, C.A.I. reserves the right to replace the defective merchandise with merchandise equal in value to the original purchase price. Warranty repair and / or replacement is the sole discretion of C.A.I. and this warranty does not cover costs therein, including but not limited to: freight, removal, re-installation, etc. This warrant is non-transferable and may not be extended beyond the above mentioned time frames under any circumstances, by any of C.A.I.'s representatives.

Warranty Limitations

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

Disclaimers

C.A.I. shall not be liable for loss of use of the barbecue grills, carts, islands or other incidental or consequential costs, expense or damages, which may include, but are not limited to, removal of permanent deck or other custom fixtures or the necessity for crane removal. Any implied warranty shall have duration equal of the applicable warranty stated above.

Natural stone: Rock, travertine, marble, granite, etc. may be characterized by dry seams, pits, chips, cracks, and fossils that are often filled with grout during installation. These are normal imperfections and are not considered defects.

Legal Remedies

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

Customer Service

For customer service, contact the authorized selling dealer immediately. If you need additional information or assistance, please contact the C.A.I. Customer Relations Department at 1462 E. Ninth St., Pomona CA 91766 or call (800) 225-7727.



Warranty Information

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

Warranty Limitations

The Limited Warranty is void if the pizza oven has been subject to negligence, alteration, misuse, abuse, repairs by non- C.A.I. authorized representatives, incorrect electrical installation, acts of God and any other cases beyond the control of C.A.I. Examples of common acts invalidating this warranty include but are not limited to:

- Scratches caused by normal use.
- Damage caused by extreme weather conditions (hot, cold, etc.)
- Damage caused by dirt, sand, and/or water damage.

- Damage caused by continued operation of the pizza oven with either known or unknown problems.
- Damage caused by direct sunlight.
- Damage caused as a result of failure to follow the operating instructions as defined in this Owner's Manual. This Limited Warranty applies only to pizza ovens normally used for personal, family, or household purposes.

This Limited Warranty specifically excludes commercial pizza ovens.

Warranty Exclusions

C.A.I. warrants this appliance from defects in material and workmanship for a period of one year from the original date of purchase.

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

Locating the product serial number

The serial number of your Cal Flame pizza oven is engraved on a metal plate attached to the side. You will need this number to properly register your pizza oven and activate coverage. Write this information in the space provided below.

Model: _____ Serial number: _____

Type of fuel (circle one): Liquid propane Natural gas

Date purchased: _____

Date installed: _____

Cal Flame dealer's phone number: _____

Cal Flame dealer's address: _____