



EVERY HOME DESERVES A WARM HEART

LE FEU 830014

CONGRATULATIONS

with your new Turtle 2.0 Pizza Oven from Le Feu Fires

Thank you for choosing Le Feu Fires. We hope your new Pizza Oven will contribute to many pleasant moments.

Before you get started, it is highly important that you read and understand this entire user manual.

Le Feu Fires continuously work to ensure the highest product quality. We want to make sure that you always have a safe and secure product experience.

If you have any questions regarding the product after reading this user manual, please contact your local dealer, distributor, or Le Feu technical support. Information can be found at www.lefeufires.com

Make sure to handle your Pizza Oven and fuels as described in this user manual, to avoid any accidents.

READ THIS MANUAL BEFORE USE!

We hope you will enjoy your new Le Feu product

Best Regards

A handwritten signature in blue ink that reads "Soren Lauritzen". The signature is written in a cursive, flowing style.

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DATASHEET - TECHNICAL INFORMATION

Gas Type	Injector Size BBQ Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
Propane	☒ 0.95mm	22MJ/h	2.75kPa

Remove all packaging materials and dispose of thoughtfully before first use.

IMPORTANT SAFETY INSTRUCTIONS

IMPORTANT: Read the safety precautions of this booklet carefully before removing the appliance from its carton or connecting the appliance to its gas supply. If you are unsure about anything regarding your appliance, please contact Le Feu in Australia on 1300 727 421

1. This gas appliance is intended for **OUTDOOR USE ONLY**. This appliance must **NOT** be used indoors.
2. For your safety and enjoyment, read all operating instructions before lighting.
3. Ensure that all gas connections are tight before operating this appliance (refer to leak testing procedure in this manual). Always check for leaks when a gas cylinder is replaced or reconnected.
4. Unsupervised children or pets should not be near the appliance while cooking or during warm up or cool down. Ensure children or pets are kept a distance well away from the appliance whilst it is in use. Ensure that young children do not play with the appliance. This appliance is not intended for use by young children or infirm persons.
5. Turn gas valve/control knob and gas cylinder valve off after use. Do not allow build-up of unburned gas.
6. Never leave the burners on high for more than 30 minutes unless actually cooking.
7. Do not move this appliance while in use or directly after use, as accessible parts may be very hot. Take care that undue pressure will not be placed on the gas hose, or turn off the gas supply & remove the hose from the cylinder or gas source (not at the appliance).
8. People with flammable clothing such as nylon etc. should keep well away from the appliance when it is operating.
9. Do not use this appliance for any purpose other than what it is intended for.
10. Ensure that the product has adequate clearance from combustible materials. The appliance is designed so that heat will not affect the stand. All combustible materials must be kept more than 600mm from the sides and rear of the appliance and more than 1500mm above the cooking surface of the appliance.
11. If a burner makes a hissing sound when lit, it may be burning inside. Turn the burner off, allow to cool, and try ignition again. Keep your appliance protected against strong wind – if this cannot be avoided, always check that the burners remain alight if operating the appliance in windy conditions.
12. Do not carry out any servicing on the gas manifold of the appliance yourself.
13. We recommend that you regularly maintain your appliance and keep it in good condition. This can be achieved by following the cleaning and maintenance suggestions in this booklet.
14. The appliance is designed to be used with either 4kg or 9kg gas cylinders. Keep the cylinder as far away as the hose will allow without undue tension on the hose, in a protected spot (so it cannot be accidentally knocked over).
15. Do not use or store this appliance in areas of high salt content (a marine environment) or an area with caustic fumes or liquids (such as a domestic pool), as these chemicals can cause the appliance materials to deteriorate (and void the warranty). Regular cleaning and covering with a cover can help to reduce this.
16. Installation please refer to AS/NZS 5601 and the local authority for gas and electricity.

OUTDOOR INSTALLATION GUIDE:

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

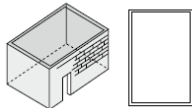
This appliance must not be used indoors. Do not use your appliance in garages, porches, sheds, or other enclosed areas. The appliance is not intended to be installed in or used on recreational vehicles (e.g., boats, camping vans) and should not be placed close to or under any surfaces that will burn or are sensitive to heat. Do not block/obstruct the flow of air and combustion around the appliance housing while in use.

Any enclosure in which the appliance is used shall comply with one of the following:

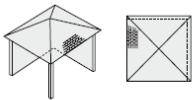
- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - a. at least 25% of the total wall area is completely open: and unrestricted.
 - b. at least 30% of the remaining wall area is open and unrestricted.

In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

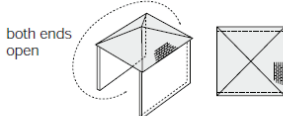
Outdoor area example 1



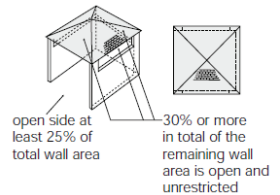
Outdoor area example 2



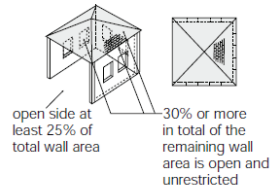
Outdoor area example 3



Outdoor area example 4

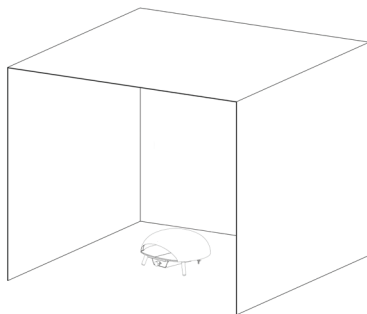


Outdoor area example 5

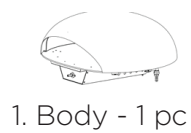
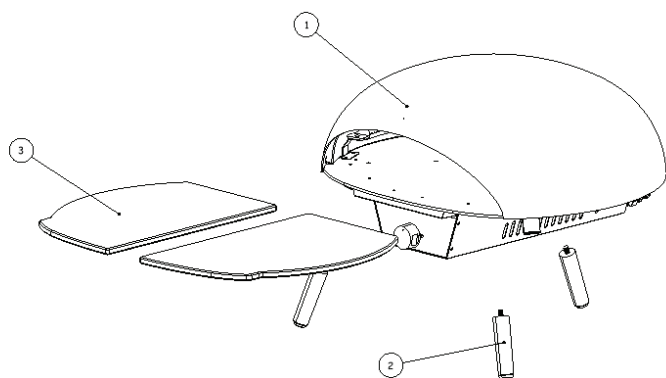


General Information

- Close the valve of the gas cylinder or the regulator after use.
- Read the instructions before using this appliance. For outdoor use only in well ventilated areas.
- The use of this appliance in enclosed areas can be dangerous and is PROHIBITED.
- The appliance must be installed in accordance with the instructions and local regulations.
- A well-ventilated area must have a minimum of 25% of the surface area open. The surface area is the sum of the walls surface.
- This appliance must use the regulator and Type 27 hose assembly complying with AS4621 and AS/NZS 1869.
- If you smell gas, shut of gas to the pizza oven at its source. Ventilate the area. Check all connections and perform a new leak test.
- Replacement of pressure control and hose connector shall be carried out using Le Feu products only.



PACKAGE CONTENT



1. Body - 1 pc



2. Leg - 3 pc

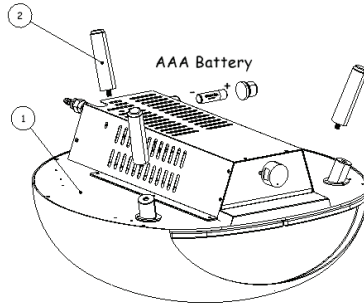


3. Stone - 2pc

ASSEMBLY INSTRUCTIONS

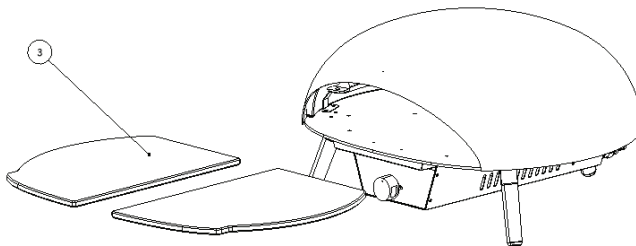
STEP 1:

Place the leg (part 2) over the bottom plate as shown and fasten it. Put the AAA battery (battery is NOT included) into the battery box as shown in the figure below.



STEP 2:

Put the stone (part 3) into the body as shown in the figure below.



STEP 3:

Connect to the gas cylinder. Your pizza oven can be used with propane gas.

The gas cylinder must be positioned at ground level on a flame proof surface. The connection between the gas-cylinder and the pizza oven is made with a regulator.

It is important to always use a regulator made for the type of gas you purchase.

IMPORTANT SAFETY INSTRUCTIONS



Before using this product, it is important that you follow the step-by-step instructions on the following pages.

IMPORTANT: FOR OUTDOOR USE ONLY

1. Incorrect installation, adjustment, service or maintains can cause property damage, injury, or death.
2. Read the installation, operating and maintenance instructions thoroughly before installing or servicing the Pizza Oven.
3. WARNING: The Pizza Oven will become very hot. Do not move during operation.
4. WARNING: The Pizza Oven has an open flame, a suitable guard should be used for the protection of young children, the elderly and the infirm.
5. Never leave the Pizza Oven unattended.
6. Only use the Pizza Oven on a level surface.
7. Turn off the gas supply after use.
8. Any modification of the Pizza Oven may be dangerous and will void the warranty.
9. Please ensure all packaging and transit protection materials are removed prior to using the Pizza Oven.
10. Do not use the Pizza Oven in a confined or enclosed space such as a garage, carport, tent, marquee, to avoid risk of fire and the accumulation of smoke and fumes.



FOR YOUR SAFETY

If you smell gas:

1. **Shut off gas to the appliance.**
2. **Extinguish any open flame.**
3. **If odour continues, immediately call your gas supplier.**
4. **Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.**
5. **A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**

11. Do not use the Pizza Oven in a confined or enclosed space such as a garage, carport, tent, marquee, to avoid risk of fire and the accumulation of smoke and fumes.
12. Strong winds and low temperatures can affect the heating and performance of your Pizza Oven
13. Do not obstruct the flow of ventilation air around the Pizza Oven housing. This Pizza Oven is not intended to be installed in or on recreational vehicles and/or boats.
14. This Pizza Oven must be installed in accordance with the installation instructions provided by the manufacturer, local gas fitting regulations and other relevant statutory regulations.
15. Please check for gas leakage the first time you are connecting the Pizza Oven to the gas cylinder, and each time you are replacing the gas cylinder or disconnecting/reconnecting any fittings. Inspect the hose before each use.
16. Please regularly check the gas cylinder expiry date.



This Pizza Oven should not be located under overhead combustible construction and proper clearances must always be maintained from combustible construction and/or materials, with MINIMUM clearances as follow:

From Sides:	600 mm
From Back:	600 mm
Above:	1500 mm

1. DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
2. DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
3. DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.

DO NOT MODIFY THIS APPLIANCE.

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION

REGULATOR SAFETY

- Use this appliance, as purchased, only with gas and regulator/valve assembly supplied.
- DO NOT cross thread the connection between your LPG cylinder and regulator.

Cross threading can occur if you force thread a connection at an improper angle. This will damage the threads, lead to propane leaking, and potentially result in a build-up of fuel that can ignite.

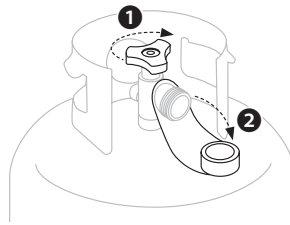
- If you can not connect the regulator, DO NOT use the regulator. Regulator must be replaced with a Blackstone approved model by a professionally licensed, authorized dealer.

CONNECT THE LPG CYLINDER

STEP 01 Turn the control knobs to OFF.

❶ Ensure that the LPG cylinder is OFF by turning the OPD hand wheel clockwise to a full stop.

Remove the safety cap from the Type 27 valve outlet.



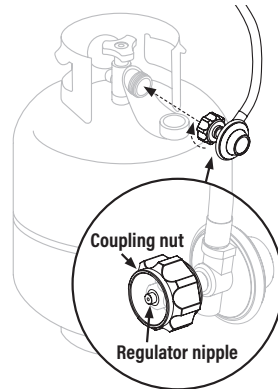
STEP 02 Hold the regulator in a straight line with the Type 27 valve outlet so as not to cross thread the connection.

Center and insert the regulator nipple into the Type 27 valve outlet.

Hand-tighten the coupling nut in a clockwise direction.

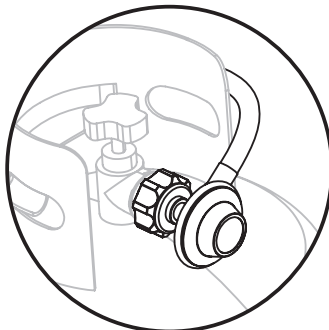
(DO NOT use tools to connect.)

If connection cannot be completed, disconnect regulator and repeat this step.



STEP 03 Set the LPG cylinder on the cart base. Tighten the cart base wing screw to secure it to the appliance.

The safety relief valve must face away from the user while the appliance is in use.



LEAK TEST: VALVES, HOSE & REGULATOR

STEP 01 Turn the control knobs to OFF.

STEP 02 Connect the regulator to the LPG cylinder.

STEP 03 Completely open the LPG tank by turning the OPD hand wheel counterclockwise.

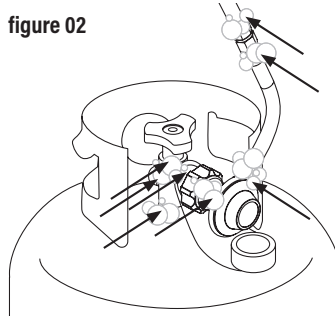
- If you hear a rushing sound, turn gas off immediately. There is a major leak at the connection.
- Immediately close the LPG cylinder by turning the OPD hand wheel clockwise and re-tighten connections. If leaks cannot be stopped DO NOT TRY TO REPAIR.

STEP 04 Brush soapy solution onto joint areas of valves and regulator.

(Indicated by arrows in figure

- Leaks are indicated by growing bubbles.
- Immediately close the LPG cylinder by turning the OPD hand wheel clockwise and re-tighten connections.

figure 02



⚠ WARNING

If leaks cannot be stopped, DO NOT try to repair.

Regulator must be replaced with a Blackstone approved model by a professionally licensed, authorized dealer.

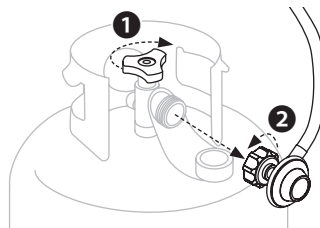
DISCONNECTING THE LPG CYLINDER

20 LB (9 KG)

STEP 01 Ensure that the control knobs are turned to OFF.

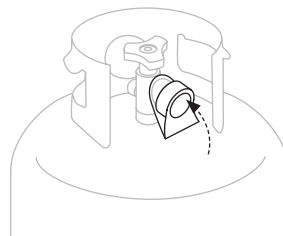
1 Ensure that the LPG cylinder is OFF by turning the OPD hand wheel clockwise to a full stop.

2 Turn the coupling nut counterclockwise by hand to remove the regulator. (DO NOT use tools to disconnect.)



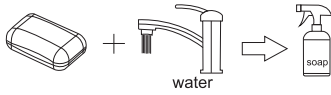
STEP 02 Place dust cap on LPG cylinder valve outlet whenever cylinder is not in use.

Only install the type of dust cap on cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

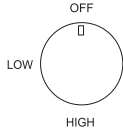


GAS LEAK TESTING

1. Add soap and water to a spray bottle or soapy water with a brush.



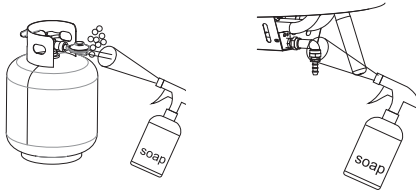
2. Turn off the gas valve in the front of the Pizza Oven.



3. Turn on the gas cylinder. Add soap and water to a spray bottle or soapy water with a brush.

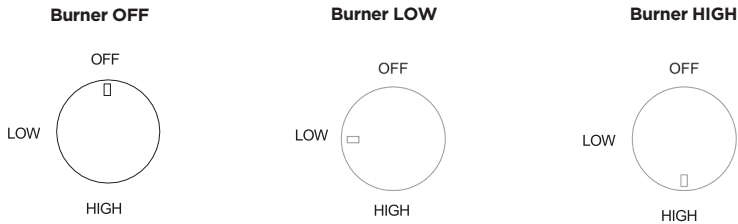


4. Spray or apply soapy water on the gas connections. If a leak is present bubbles will appear.



USER INSTRUCTIONS

1. Lighting the Pizza Oven. Make sure all gas connections are securely tightened.
2. Check that the gas cylinder/regulator is turned on.
3. This Pizza Oven is equipped with automatic ignition, push the knob in and turn anticlockwise to high position. You should hear a clicking sound from the igniter. Once the burner has ignited, continue to hold the knob for approx. 15-25 seconds before releasing knob. If the burner does not light on first attempt, return the knob to off position, wait 5 minutes and repeat the procedure.
4. The knob has three basic positions. You can achieve any flame height between low and high by rotating the knob between these positions.
5. The oven will reach +400 degrees Celsius in approx. 30 minutes.
(The test of the oven is performed in clear quiet weather with an ambient temperature of 15 degrees Celsius)
6. **The Pizza oven must NOT be used as a heat source and should only run when cooking, the oven will get overheated if it runs continuously on full power.**
7. Before cooking, turn on the oven for 25-30 minutes at full power to heat up the stones. When the stones are heated up put the pizza in the oven and turn it down to a low flame, this gives the best result. Turn up to full flame again between the pizzas.



8. When finishing cooking, leave the Pizza Oven on high position up to 5 minutes so that remaining grease from the food will be removed.
9. When turning off the Pizza Oven, close the main supply from the gas cylinder first; this will allow the remaining gas in the hose to evaporate. The burners can then be turned off.
10. Always ensure that the Pizza Oven has cooled down before cleaning. Hot surfaces may cause serious burns or injuries. If the Pizza Oven is still hot use gloves for protection.

NOTE: Blowback is a situation where the flame burns inside the burner, towards the front. This can be recognized by a sharp roaring sound coming from the burner. It is not dangerous. If this occurs, simply turn off the burner, wait a few seconds and then relight.

MANUAL IGNITION

If the battery is low on power, it is possible to manually light the Pizza Oven.

1. Place a lighted match or gas lighter on top of the burner. (not provided)
2. Keep your hand below the bottom of the burner while doing this.
3. Turn the control knob to HIGH position.
4. You should see the burner ignite.
5. The above procedure should only be performed with extreme caution.

MAINTENANCE

1. Your Pizza Oven should be kept clean to prevent deterioration and it will look better and last longer if you keep the Pizza Oven clean.
2. The Pizza Oven should be regularly cleaned and be protected by a fitted cover (accessories) when not in use. Clean the Pizza Oven thoroughly on a regular basis.
3. On regular basis it's recommended to brush the burner to keep the holes clean and prevent blocking. A steel brush or steel wool can be used.
4. The stones can be cleaned with hot soapy water. Carefully take the stones out of the oven, wash the stones with a soft brush using hot soapy water. Some of the black soot from cooking can miscolor the stones and be hard to remove, but this has no practical influence.
5. The shield above the opening of the oven can get a layer of grease from cooking, this can easily be removed with hot soapy water using a sponge.
6. In freezing periods it's recommended to store the baking stone inside under dry and warm conditions.
7. When not used store your Pizza Oven in dry condition.



Please note: Always allow Pizza Oven to cool completely before covering with an outdoor weather cover. Likewise prior to service and maintenance.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
The Pizza Oven will not ignite	Battery is missing in the batterybox	Put a AAA-battery in the batterybox
	Gas cylinder is turned off, or not correct mounted.	Check that the regulator is correctly mounted and turn the gas cylinder ON.
	Control knob is not in "HIGH" position	Turn the control knob to "HIGH" position (see page 11)
The burner flame is too low	The gas pressure is low	Turn the cylinder valve off and replace the cylinder
	The outdoor temperature is less than 40°F/4.5°C .	Use a full gas cylinder
		Check the burner ports for blockage

WARRANTY

1 Year Warranty

This Warranty against defects for your newly purchased Le Feu Pizza Oven is proudly prepared by IXL Home Pty Ltd of 1K Marine Parade, Abbotsford, VIC 3067, phone 1300 727 421.

1. Le Feu Pizza Ovens come with guarantees that do not exclude the following consumer entitlements under the Australian Consumer Law:
 - a. replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage; and
 - b. to have the goods replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. IXL Home warrants that your product and related supply will be free from defects in materials and workmanship during the warranty term. Your warranty term is 1 year replacement commencing from the date of purchase.
3. Subject to Point 1, IXL Home will during the warranty term provide a replacement of an equivalent current model where the balance of the warranty period from the original date of purchase will take effect.
4. To the fullest extent permitted by law and subject always to Point 1, IXL Home will not be liable for:
 - a. any loss or damage arising from loss of use, loss of profits or revenue; or
 - b. for any indirect or consequential loss or damage resulting from any breach of this warranty against defects.
5. Defective Le Feu products may be replaced by a product of the same type.

Limitations to Your Le Feu Warranty

6. Subject to Point 1, this Warranty:
 - a. will only be provided to the original purchaser where the original purchase was made from a IXL Home Authorised Dealer or Reseller and proof of such purchase can be presented at the time of service;
 - b. only applies to Le Feu products purchased in Australia and New Zealand from an IXL Home Authorised Dealer or Reseller;
 - c. will not apply where the defect in or failure of the product is attributable to misuse, abuse, accident or non-observation of the manufacturer's instructions. This product must be used in accordance with the manufacturer's instructions;
 - d. will not cover rust, scratches or chips faults due to normal wear and tear with reasonable use nor consumable components such as the pizza stones and batteries items etc;
 - e. will not cover fading from exposure to elements, e.g. sunlight, stains as a result of chemical spills, oils, fluids, and food items damages or problems caused to this product by natural forces eg. storm, fire, flood, and earthquake; or by intrusion or accumulation (or both) of foreign matters eg. dust, soil, and moisture. IXL Home recommends that you take out appropriate insurances to protect your product to this end;
 - f. will not apply if this product is installed in a mobile dwelling eg. caravan or boat;
 - g. will not apply if this product is removed from the location where it was first installed;
 - h. covers use of this product for domestic use only;
 - i. will not be restarted or extended upon replacement of the product or a part.

How to make a claim under your IXL Warranty

7. To make a claim under this Warranty you will need to:
 - a. contact IXL Home customer service department on 1300 727 421 or service@ixl.com.au for Australia and 0800 727 421 service@ixlhome.co.nz for New Zealand to provide details and register your claim enabling a IXL Home assessment;
 - b. submit proof of purchase with your claim eg. tax invoice or purchase receipt;

Privacy

8. The privacy of your personal information has always been important to us. To learn more about how we collect, keep and use your personal information, please obtain a copy of our privacy statement by visiting our website at: www.lefeufire.com.au or by contacting us via email on service@ixl.com.au or by telephone on 1300 727 421.



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