



GENIO MULTI-FUEL PIZZA OVEN

Genio 3.4 (Model 800-34MF15)
Genio 4.9 (Model 800-49MF15)
Genio 7.2 (Model 800-72MF15)

OWNER'S MANUAL

Installation and
Operating Instructions

SAVE THIS OWNER'S MANUAL FOR FUTURE REFERENCE

PLEASE READ THIS ENTIRE OWNER'S MANUAL BEFORE YOU INSTALL AND USE
YOUR NEW OUTDOOR OVEN.

If this oven is not properly installed, a house fire may result.
To reduce the risk of fire, follow the installation instructions.

CONTACT LOCAL AUTHORITIES WITH JURISDICTION (BUILDING
DEPARTMENT or FIRE OFFICIALS), ABOUT PERMITS REQUIRED, RESTRICTIONS
AND INSTALLATION INSPECTION IN YOUR AREA.



California Prop 65
WARNING: This product can expose you to chemicals
including glass wool fiber and carbon monoxide which
are known to the State of California to cause cancer, birth
defects or other reproductive harm. For more information go
to www.P65Warnings.ca.gov

For more information visit
www.hearthstoneoutdoor.com

Outdoor Multi-Fuel Ovens
Genio 3.4 (Model 800-34MF15)
Genio 4.9 (Model 800-49MF15)
Genio 7.2 (Model 800-72MF15)
Manual: 6400-41433
R: 5/23/2024



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INTRODUCTION

Thank you for purchasing your HearthStone OUTDOOR Genio Pizza Oven!

HearthStone has been a leader in quality home comfort products for more than 45 years. We always strive to listen carefully to potential customers and create designs with the highest quality and most user friendly products.

We have been designing and building cooking products with the same commitment to the highest quality and easy of use. For the newest Genio models, we went to Italy and sought out the best cooking technology we could find. Your oven was designed for aesthetics, quality and easy of use by our Vermont based Engineers and Designers in collaboration with our Italian manufacturing partner. We also use our signature soapstone as a cooking surface as it has proven to be a superior cooking refractory.

There is no better, more versatile pizza oven in the North American market. These multi-fuel models give you flexibility not offered by others as well as the best pizza anywhere!

This manual has been written to help you use your oven with safety and satisfaction. It includes detailed information about the oven, components, systems, installation, and operation. Please read it carefully, and familiarize yourself with your oven before you start cooking.

NOTES:

- 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.

For support information on using your HearthStone Multi-Fuel Oven go to:

www.hearthstoneoutdoor.com

SAFETY AND WARNINGS

DANGER

IF YOU SMELL GAS

- Shut off gas to the appliance.
- Extinguish any open flame.
- Keep the oven door off.
- If odor continues, keep away from the appliance and immediately call your gas supplier or 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.
- Do not operate the oven using wood and gas at the same time.
- 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.
- Do not attempt to extinguish an oil or grease fire with water.

WARNING

- Never extinguish the flame with water or pour water on the cooking stones!
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- Never touch the metal door or flue during use as they are not insulated and become very hot during use.
- Do not move the oven during operation or while the oven is still hot.

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

SAFETY AND WARNINGS

To reduce the risk of fire, injury to persons or damage when using the appliance, follow the safety instructions listed below. Read all the guidance before using the Oven. Do not use the Oven for purposes other than intended.

- Use only outdoors and in well ventilated areas.
- Only use the oven outdoors. It shall not be used or installed in a building, garage, or any other enclosed area.
- Disconnect the gas and cover the burner when using wood or charcoal fuel.
- Installation under a covered patio is allowed as long as a proper chimney pipe system is constructed to NFPA 211 standards using approved, UL listed, chimney pipe, connections, and terminations.
- It is not intended to be installed in or on a boat.
- Never leave the product unattended when in use.
- Always open the door before lighting. Do not close the door completely during cooking.
- Do not use a flame to check for gas leaks, instead use a soapy water solution.
- Do not attempt to disconnect any gas connection while your appliance is in use or the gas supply is on.
- Never connect an unregulated gas line to the appliance.
- When not in use, make sure the gas supply is turned off at the supply cylinder or supply line.
- After a period of storage or non-use, the appliance should be checked for gas leaks, deterioration, proper mounting, and burner obstruction before use.
- Children should not be left alone or unattended in an area where the product is in use.
- Never allow them to sit, stand or play on or around the unit at any time.
- Never use the appliance in a very windy area.
- Do not obstruct the flow of combustion and ventilation air to the appliance.
- Spiders and insects can nest in burners or openings and can block or restrict the burner. This can cause a delayed ignition, or an unintended fire.
- Do not place, store or operate the appliance on a slope. Place the oven as level as possible.
- Unit should be inspected at least once a year or immediately if gas odor is present along with burner flames appearing yellow, appliance does not come up to temperature or heats unevenly, or unit makes popping noises.
- Do not smoke during leak test and extinguish all open flames.
- When cleaning burners, properly center burner in orifice and ensure burners are level before lighting to avoid fire or explosion hazard.
- This appliance can be used with any brand of 20 pound LP gas tank, provided it is compatible with the (included with the rolling base) retention device.
- Never use a cylinder with a damaged valve. The cylinder being used must have a collar to protect the cylinder valve.
- All pipe sealants must be of an approved type and resistant to the actions of LP and NG gases.
Never use pipe sealant on flared fittings.
- Always check for leaks after every LP tank change.
- For LP units, check with a full cylinder.
- Do not use the appliance until all connections have been checked and are free of leaks.
- Before each use, inspect the gas supply pipe or hose before turning on the gas. If there is evidence of cuts, wear or abrasion, it should be replaced before use. Replacement hose assembly must be as specified by the manufacturer.
- The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; or Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series, as applicable.

HearthStone Quality Home Heating Products, Inc. cannot be held responsible for any damage incurred to objects or people resulting from incorrect installation or use of the griddle.

OVEN FEATURES

Genio Multi-Fuel Pizza Ovens are designed for aesthetics, quality, ease of installation and use.

Our GeniusFlow™ oven chamber traps heat to create an even baking environment from floor to ceiling. Our ovens are ideal for searing meats, baking breads, roasting vegetables, and of course, making pizza!

HearthStone Genio Multi-Fuel Ovens are equipped with a thermocouple and safety valve system which monitors the presence of flame at the burner. This will prevent gas from free flowing while the burner is cold, or if the burner does not light or is extinguished for any reason.

Continuous spark ignition is activated at the burner when the control knob is set to the sparking position and pushed in.



Gas Connection

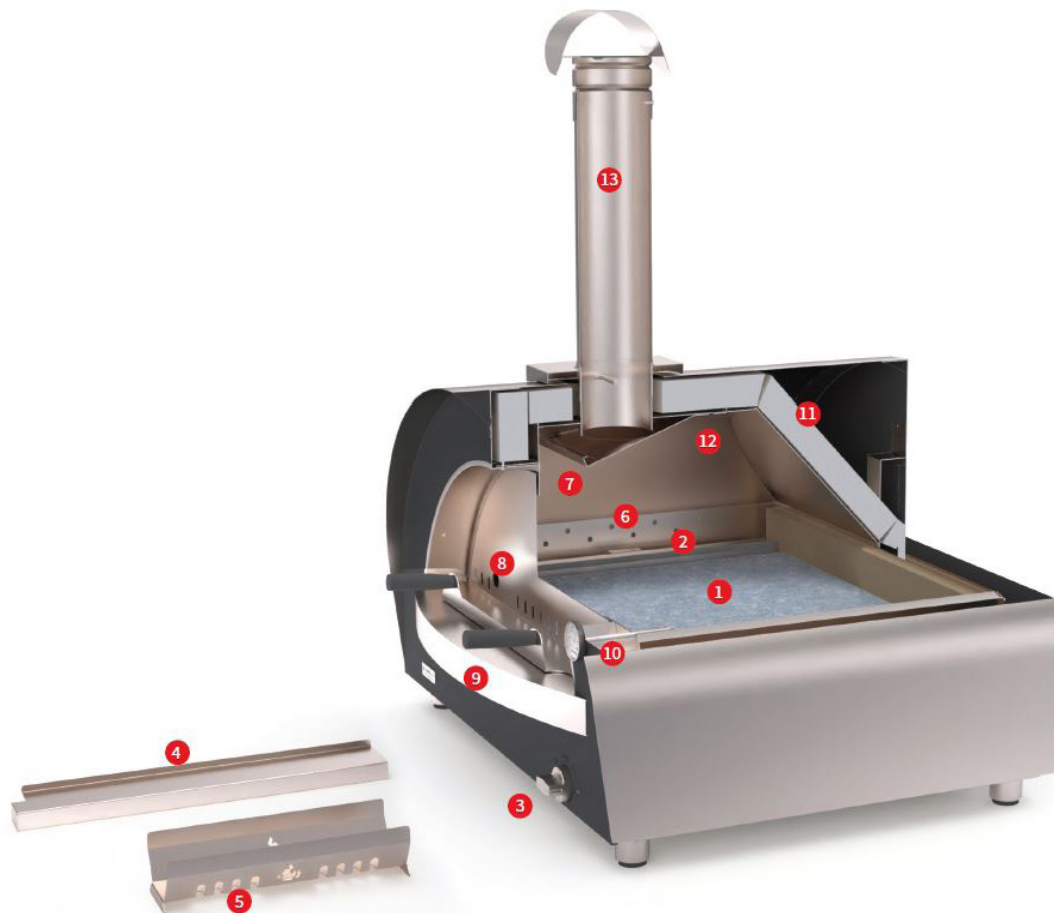
The gas connection is located standard on the back of the oven, but is convertible to the bottom for when the oven is installed on a counter with a hidden gas line, or on a cart with the propane tank located under the unit. The oven is factory set for LP gas. It comes equipped with an LP hose/regulator assembly for connection to a standard 20 lb. LP cylinder (Type 1). The LP tank is not included. The oven system is leak tested from the factory.

High Quality Construction

Genio Multi-Fuel Pizza Ovens are designed for performance.

High Quality Construction

The chassis is constructed from heavy duty stainless steel for easy cleaning and corrosion resistance. The stainless steel burner tubes are long-lasting and dependable.



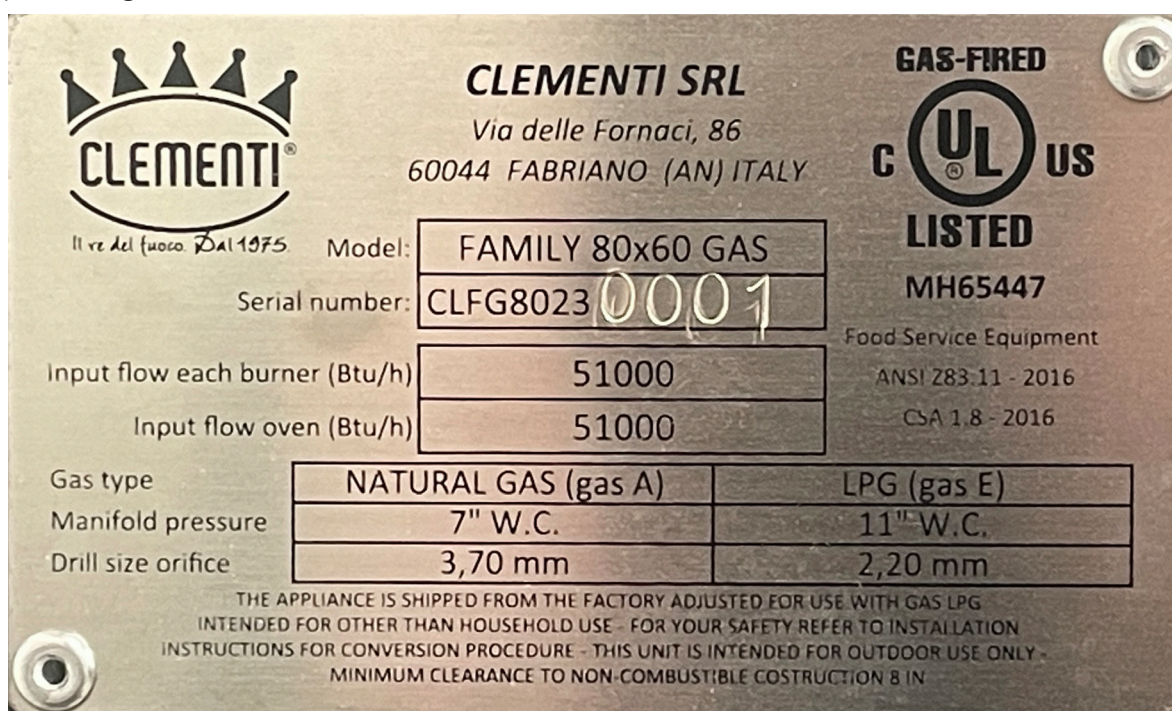
1. Soapstone cooking surface - Soapstone stores 3 times more heat than a typical pizza oven brick, maintaining even, long-lasting heat
2. Gas burner - stainless steel
3. Gas control knob - ignites the burner and adjusts the flame.
4. Gas burner cover - use when burning wood.
5. Log rack - use when the oven is converted to wood burning to elevate the wood fire for a consistent burn.
6. Air inlets - ensure proper combustion.
7. Firebox construction - stainless steel.
8. Oven door - helps regulate the oven temperature.
9. Front shelf - extra space to spin a pizza and manage everything in the oven.
10. Thermometer - located near the cooking surface.
11. Ceramic insulation - quick heat-up and safer surface temperatures.
12. Our GeniusFlow™ oven chamber - traps heat and prevents flame spillage.
13. Chimney and cap included - 5" standard diameter. An adapter is available to connect to common 6" chimney pipe. * If a long chimney (more than 6 feet) is installed, we recommend a flue damer be installed for burning wood.

SPECIFICATIONS

	Genio 3.4	Genio 4.9	Genio 7.2
Model Number	800-34MF15	800-49MF15	800-72MF15
Number of Burners	1	1	2
Total BTUs	51,000	51,000	102,000
Cooking Area	3.4 sq. ft	4.9 sq. ft	7.2 sq. ft
Soapstone	49 lbs	82 lbs	125 lbs
Fuel Type	LP/Wood	LP/Wood	LP/Wood
Gas Conversion to NG	Kit Included	Kit Included	Kit Included
Product Weight	279 lbs	364 lbs	456 lbs

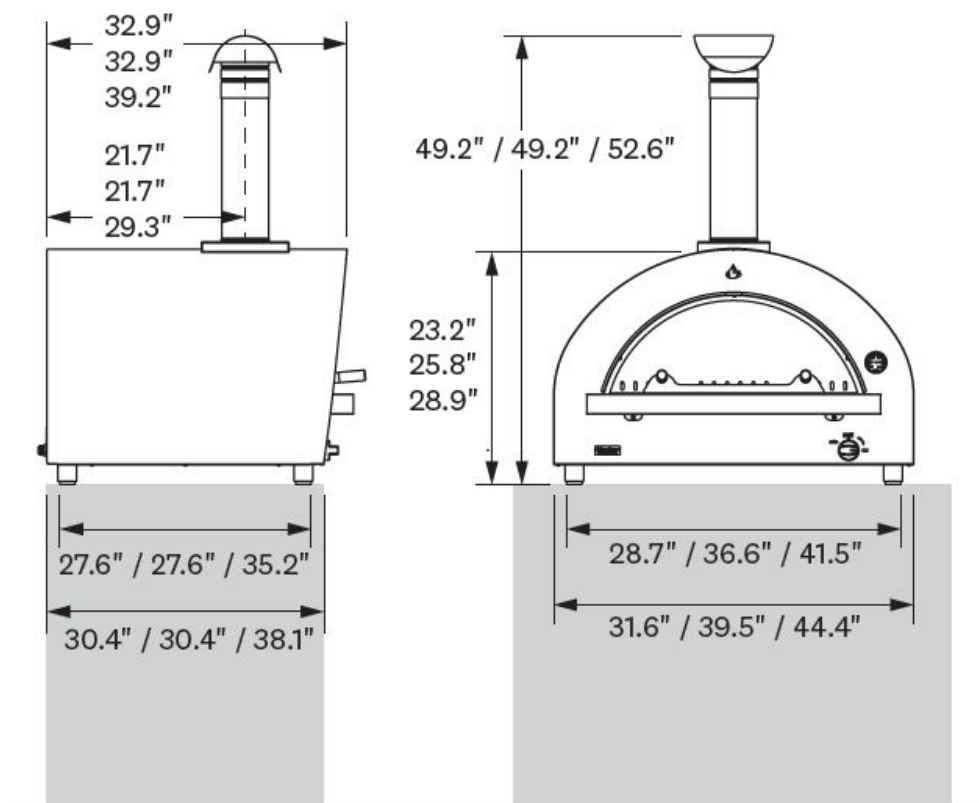
Ignition Type	Continuous Spark
Flue	5" Stainless Steel (Adaptable to 6")
Burner Material	Stainless Steel
Firebox Material	Stainless Steel
Exterior Finishes	Stainless / Black Powder Coated

Example rating label:

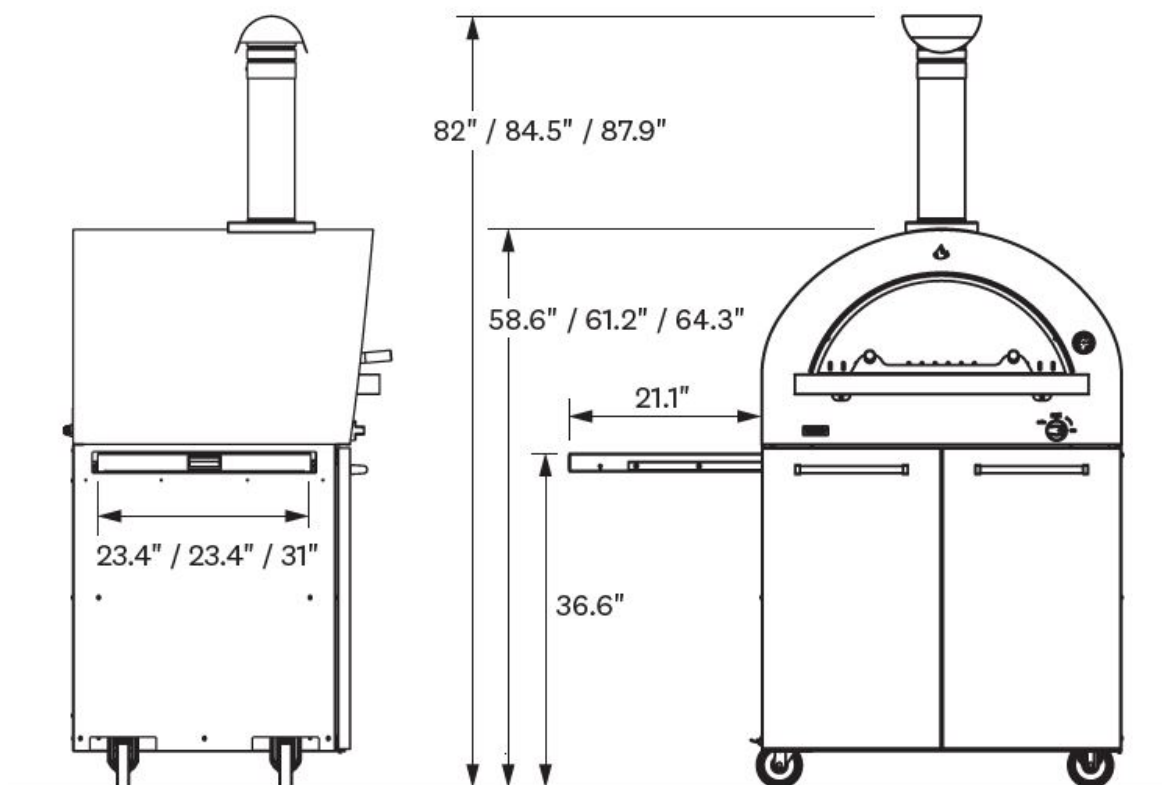


OVEN DIMENSIONS

Genio 3.4/4.9/7.2



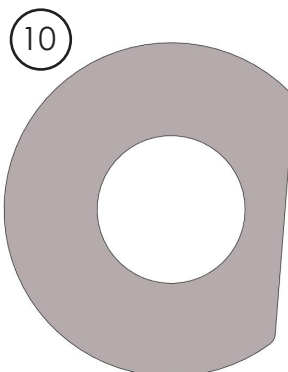
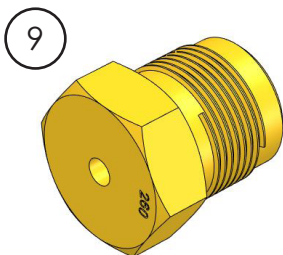
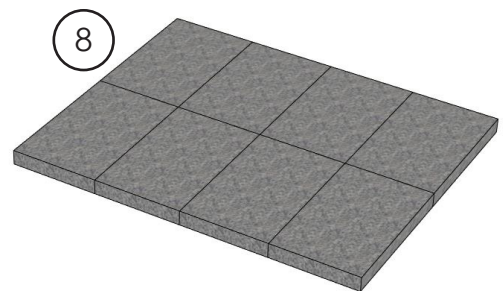
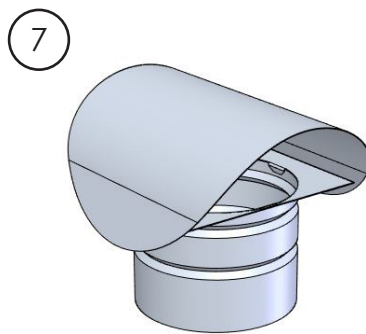
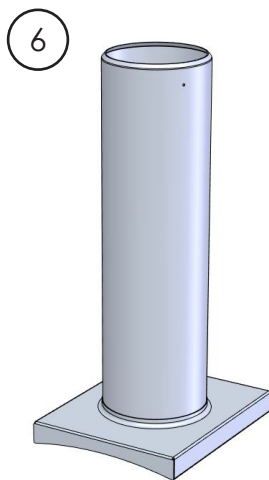
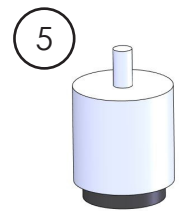
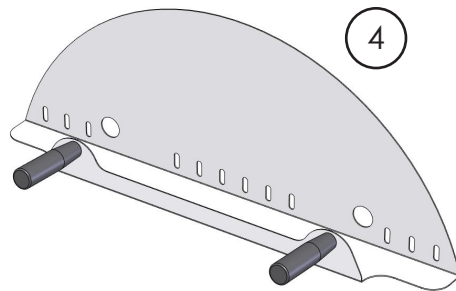
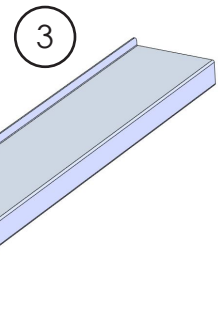
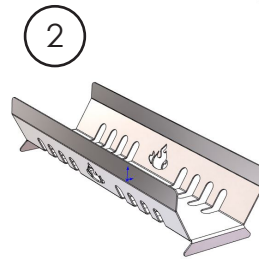
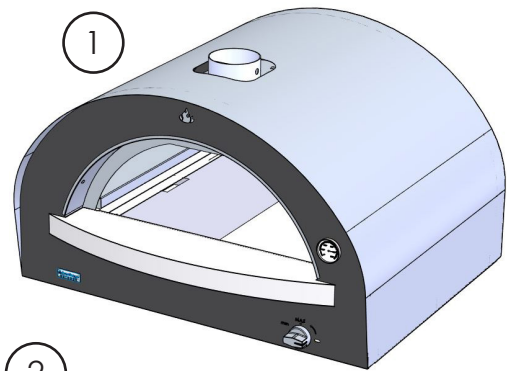
Stand-alone Oven



Oven on Cart

PACKING LIST

1. Oven Body
2. Wood Rack
3. Burner Cover
4. Oven Door
5. Feet (qty 4)
6. Flue Pipe
7. Flue Cap
8. Soapstone Cooking Stones
9. NG Conversion Orifice (in manual bag)
10. Gas Vent Restrictor (in manual bag)
11. LP Regulator hose
12. Secondary Regulator



UNPACKING YOUR OVEN

Remove the oven from the crating and packaging. The oven is shipped with components in the firebox which will need to be assembled before the oven can be used.

- Unpack the log rack, burner cover and gas vent restrictor
- Unpack the chimney pipe and flue cap. Attach the flue cap to the flue pipe using the screw provided in the hardware kit. Install the flue pipe to the top of the unit. If your oven is only to be used with gas, install the vent restrictor first (see Venting - GAS section).
- Unpack the door. Remove the protective film from the door.
- Unpack the set of feet. Thread them into the threaded holes in the corners of the bottom face of the oven. Feet are adjustable as needed to level the unit. Do not use the oven without the feet installed in a counter top application. The feet are not used when installed on our accessory rolling cart.
- Unpack the cooking stones.
- Remove the protective film the oven body and parts. Do not burn the oven with the film on the body. Failure to do this will cause the protective film to bake onto the surface of the oven and will become very difficult to remove.

*If the protective film is hard to peel off, try slightly warming the surface with the use of a hair dryer. Do not use a knife or scraper as this will damage the oven surface.

INSTALLATION REQUIREMENTS

This oven can only be installed outdoors, indoor installation is not tested or approved.

Choose an open, well-ventilated area to install your Oven.

Inspect the location to make sure that the oven and chimney pipe will have the required clearance from combustible materials that are near the oven. Combustibles include walls, floor, ceiling, fences, sun shades, curtains, and furniture. You must carefully consider the clearances to all of these combustibles before actually connecting your oven.

Only install the oven on a flat, stable, non-combustible surface or the optional oven cart.

If a wheeled cart or table is used, the wheels must be locked when in use and permanently fixed if a through the roof venting system is installed.

Please refer to NFPA Code 211 for specifications and complete details. You can obtain this information directly from the NFPA.

National Fire Protection Agency: Batterymarch Park, Quincy, MA 02269 1-800-344-3555
www.nfpa.org

INSTALLATION REQUIREMENTS CONTINUED

Flue requirements for a free-standing or permanent installation:

Your pizza oven is supplied with a section of 5" diameter flue pipe and a flue cap. These must be installed for safe operation of your oven. Your oven must be installed without any obstructions or combustible objects over the flue cap, such as an open patio without a roof covering.

INSTALLING YOUR OVEN UNDER A ROOF STRUCTURE:

If you wish to install your oven permanently under a roof, or in a semi-enclosed patio; you must first check all local building codes for restrictions.

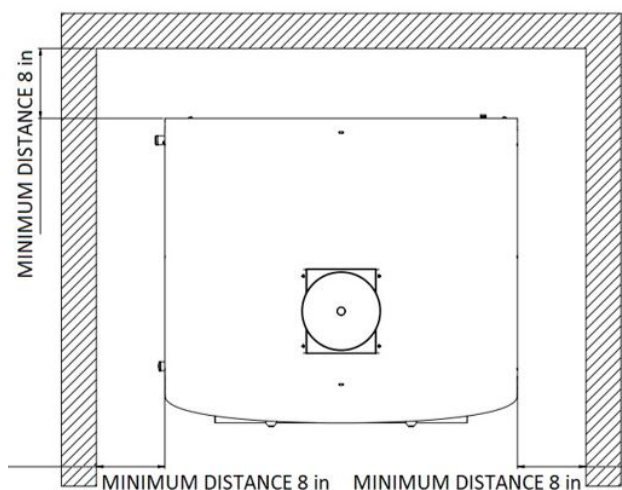
Extending the flue through a roof penetration is possible, if permitted by local laws. You will need to use a 5" to 6" flue pipe adapter connected to the top of the supplied 5" flue pipe. The adapter must be then connected to a UL (US) and/or CSA (Canada) certified venting system; referring to the UL/CSA certified pipe manufacturer's instructions. In the absence of a certified system, follow NFPA 211 installation standards to properly guide your installation.

Extending the flue beyond 6' will add the necessity of adding a flue damper to maintain good oven temperatures.

We recommend contacting a locally certified chimney professional to ensure a safe installation of the flue system.

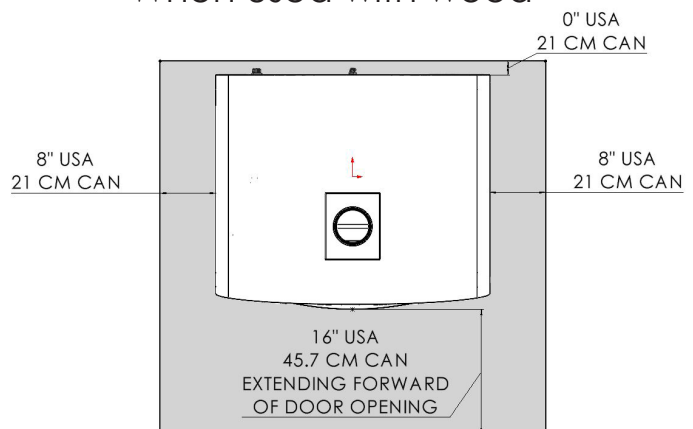
DO NOT INSTALL YOUR PIZZA OVEN UNDER A ROOF OR IN A CLOSED PATIO ROOM WITHOUT A UL LISTED THROUGH-THE-ROOF CHIMNEY SYSTEM INSTALLED. CHECK WITH YOUR LOCAL BUILDING CODES BEFORE INSTALLING IN A CLOSED-IN PATIO TYPE ROOM.

CLEARANCE TO COMBUSTIBLES



FLOOR EMBER PROTECTION

*When used with wood



A non-combustible ember protection is required between the floor or table and the oven. An example of a non-combustible ember protector is a surface constructed with a continuous layer of tile, brick, slate, glass, steel or another non-combustible facing. There is no R-value insulation requirement under the appliance. Any exposed surface, including the floor in front of the oven must also be protected to 18" from the front of the door, and 2" either side of the oven to protect against falling embers.

INSTALLATION REQUIREMENTS - GAS

GENERAL INFORMATION

It is critical that the gas you use matches what the Genio oven is configured for. It is supplied from the factory set up for Propane (LPG), but is convertible to Natural Gas using the supplied conversion kit.

This can be checked by referring to the rating label. The rating label is found on the rear of the chassis. The rating label lists the serial number, model number, and original gas type configuration.

Your Genio oven is supplied with a LP hose/regulator assembly for connection to a standard 20 lb (or larger) LP cylinder (Type 1).

The LP tank is not included with the oven.

NEVER CONNECT AN UNREGULATED GAS LINE TO THE APPLIANCE.

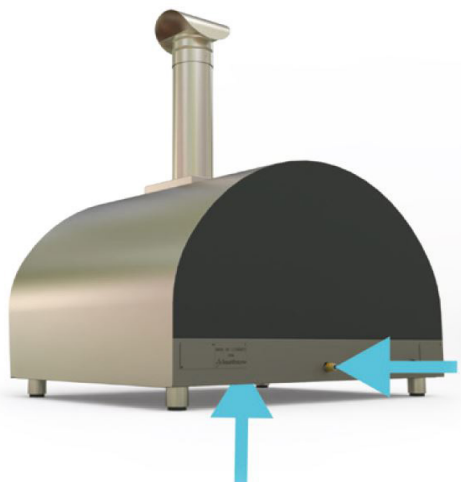
You must use a gas regulator even if the supply source is controlled.

For hard plumbing the oven to a household gas distribution system, gas should be supplied to the unit with a 1/2" gas line to meet the gas flow rates required to operate the oven.



Supplied LP Mobile tank components
(included with oven)

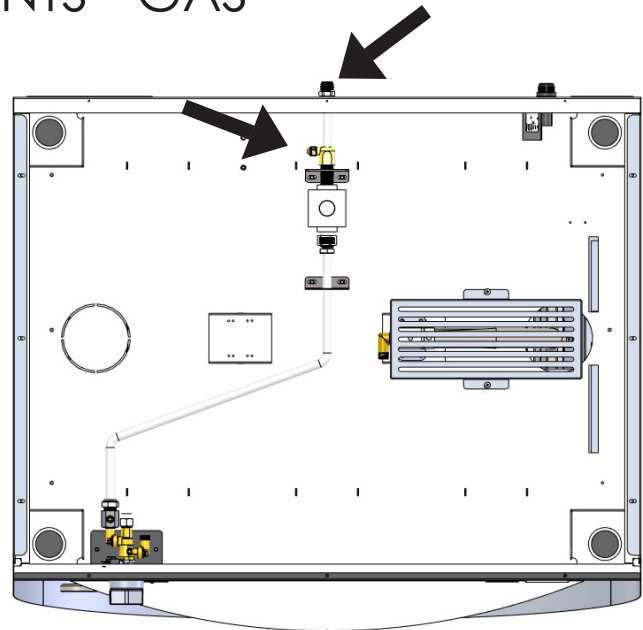
The gas connection is located standard on the back of the oven, but is convertible to the bottom for when the oven is installed on a counter with a hidden gas line, or on a cart with the propane tank located under the unit.



INSTALLATION REQUIREMENTS - GAS

GAS CONNECTION LOCATION

The gas connection on the oven is configurable to fit your installation. The oven comes standard with the gas line oriented out the back of the unit, but can be converted to being accessible through the bottom of the oven for installation on the wheeled cart or on a counter with the gas access below the unit.



FUEL TYPE CONVERSION

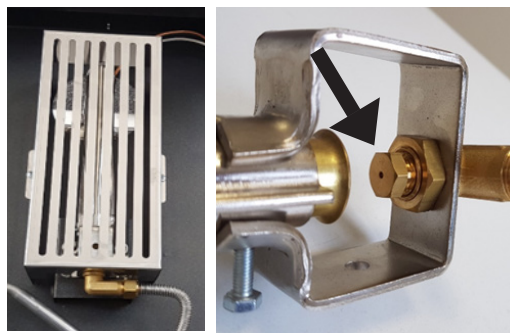
Your oven is supplied in the propane (LPG) configuration from the factory. The oven is supplied with all of the necessary parts to convert the fuel type to natural gas.

1. Locate the regulator in the parts bag, or installed under the unit
2. Unscrew the access cap
3. Unscrew the plastic plunger from the underside of the cap
4. Flip the plastic plunger upside down and reset the plunger into the access cap.
5. Screw the access cap back onto the valve



ORIFICE CONVERSION

1. Locate the orifice cover, remove the two retaining screws.
2. Locate the orifice, remove the orifice and replace with correct orifice for desired gas type.
3. Reinstall orifice cover.

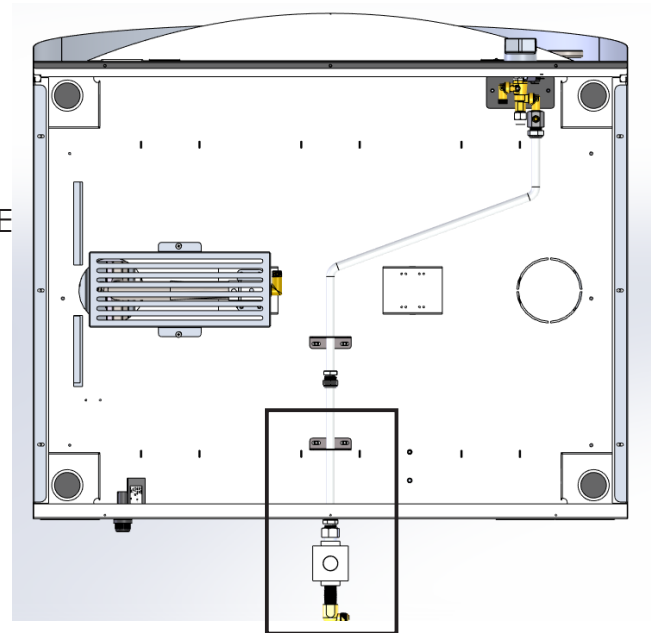
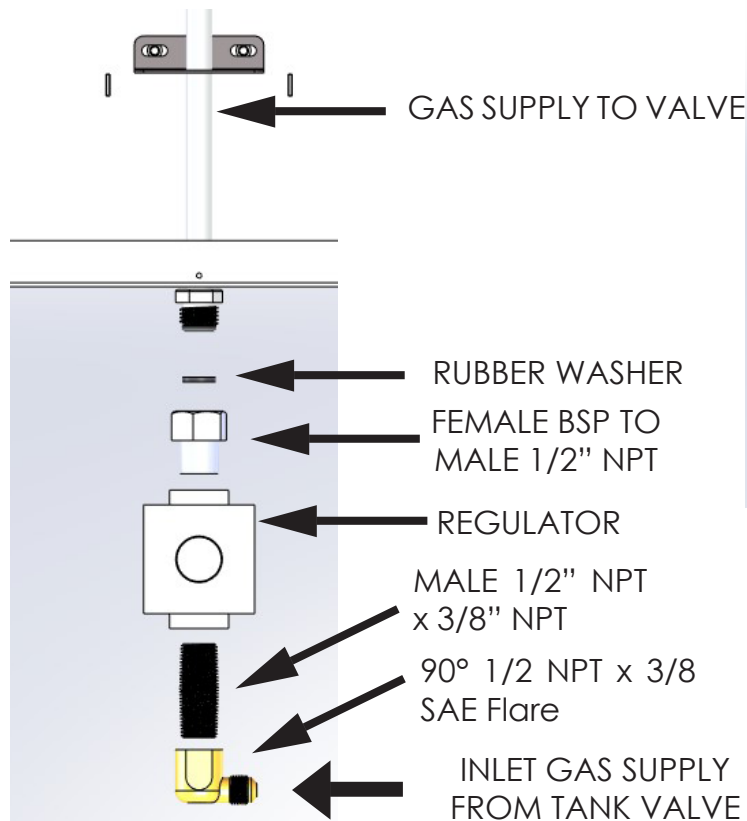


Model	Gas type	ORIFICE SIZE	Burner Total	Oven Total
Genio 3.4	LPG - 11" WC	2.2 mm	51,000 BTU	51,000 BTU
Genio 4.9	NAT - 4" WC	3.7 mm	51,000 BTU	51,000 BTU
Genio 7.2	LPG - 11" WC	2.2 mm	51,000 BTU	102,000 BTU
	NAT - 4" WC	3.7 mm	51,000 BTU	102,000 BTU

OVEN SETUP - LP Gas

Your new oven is configurable to have the gas come from the rear of the oven, or from underneath the oven, depending on what fits your installation requirements.

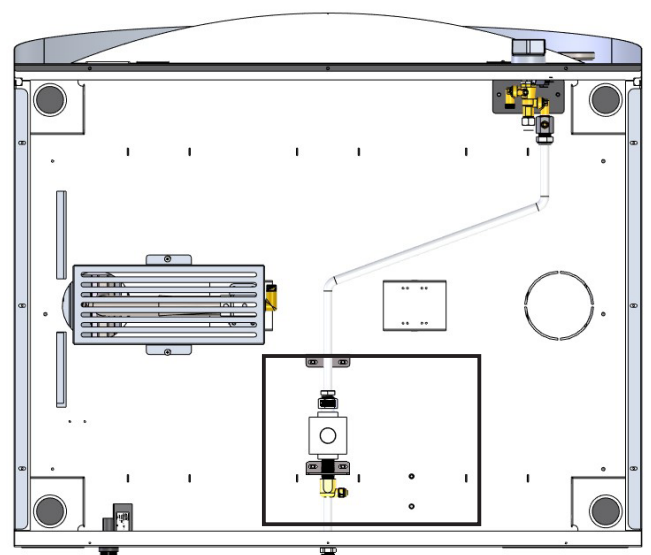
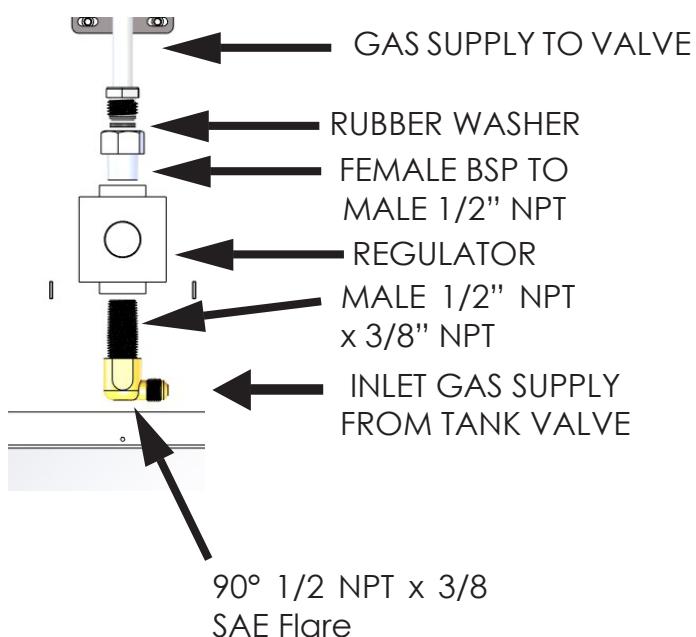
Rear Gas Feed (standard)



Bottom View of Unit

Apply gas-contact approved Teflon thread sealing tape or liquid to NPT fittings only!
Do not use thread sealing compound on BSP threads!

Bottom Gas Feed (optional)



Bottom View of Unit

GAS CONNECTIONS - LPG

Tank Connection

Ensure the main valve on the tank is completely closed and all burner knobs are in the OFF position. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve after each use and during transport of the tank or unit.

Insert the regulator inlet into the tank valve and turn the black coupler clockwise until it tightens. Do not over tighten the coupler. Turn the main tank valve ON and the burner control valves to SPARK, holding the knob in for about 20 seconds to allow the air in the system to purge. Turn the valves OFF and wait 5 minutes before attempting to ignite the burners.

When an LP unit is being directly connected to an LP house distribution system, the installer must provide the proper gas regulator to reduce the gas pressure to 11" W.C.

Changing the LP cylinder

Ensure the main tank valve is turned OFF and the control knobs are in the OFF position before turning the coupler counter clockwise to disengage the inlet. Remove the inlet from the tank valve opening.

The LP tank must be changed in a well ventilated place, away from any heat sources (cigarette, electrical appliances, etc.).

Always check for gas leaks after every LP tank change.

Notes:

1. Do not store a spare LP gas cylinder under or near this appliance;
2. Never fill the cylinder beyond 80 percent full; and
3. If the instructions in 1 and 2 are not followed exactly, a fire causing death or serious injury may occur.

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 may result in leakage of propane."

LEAK TESTING

Leak Test Procedure

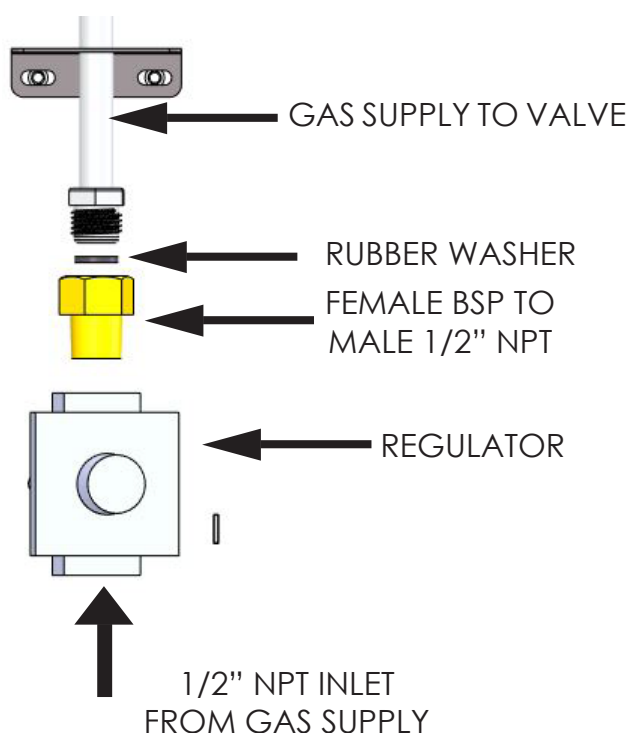
A complete gas tightness check must be performed at the installation site. Periodically check the whole system for leaks, or immediately if the smell of gas is present.

1. Prepare soap solution by combining one part of liquid detergent and one part of water.
2. Ensure all control valves are in the OFF position before turning the gas supply ON.
3. Check all connections from the supply line or LP cylinder by applying the solution around the connection, tubing and end of the manifold.
4. If bubbles appear to "grow" on any of the connections, you have a gas leak. IMMEDIATELY turn off the gas supply.
5. Tighten any leaking connections. Turn the gas ON, and recheck. If you cannot stop a gas leak, turn the gas supply OFF, do not use your Oven, and contact the shop where you purchased this appliance.

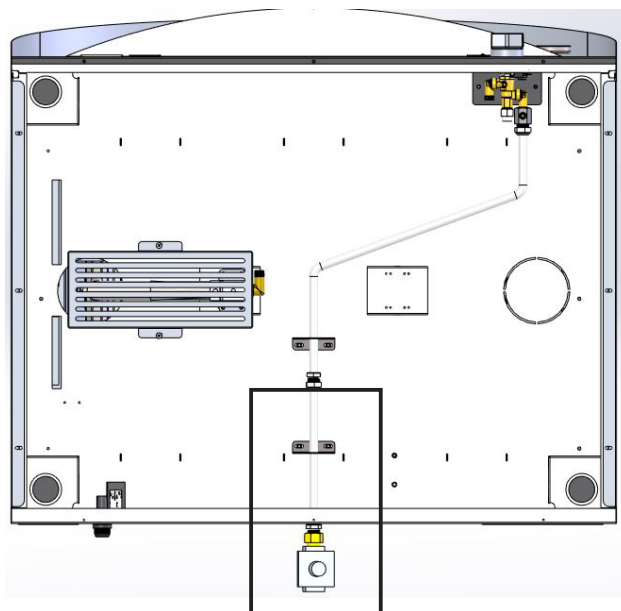
OVEN SETUP - Natural Gas

Your new oven is configurable to have the gas come from the rear of the oven, or from underneath the oven, depending what fits your installation requirements.
FOR NATURAL GAS SUPPLY - convert regulator to natural gas configuration (see page 14) and connect directly to the 1/2" NPT inlet of the regulator

Apply gas-contact approved Teflon thread sealing tape or liquid to NPT fittings only!
Do not use thread sealing compound on BSP threads!

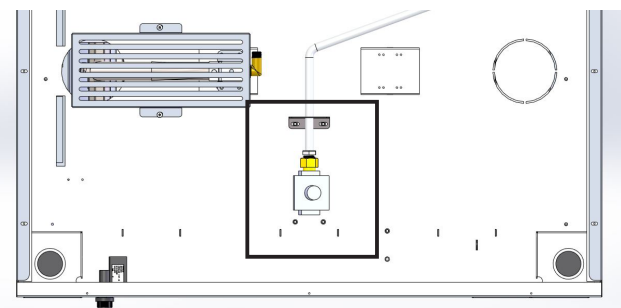


Rear Gas Feed



Bottom View of Unit

Bottom Gas Feed



Bottom View of Unit

LEAK TESTING

Leak Test Procedure

A complete gas tightness check must be performed at the installation site. Periodically check the whole system for leaks, or immediately if the smell of gas is present.

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5. Tighten any leaking connections. Turn the gas ON, and recheck. If you cannot stop a gas leak, turn the gas supply OFF, do not use your Oven, and contact the shop where you purchased this appliance.

VENTING - GAS

Your new Oven is supplied with a venting restrictor in the parts bag. This restrictor may be needed, depending on your installation specifics. Typically, if you only intend to operate your Oven using gas, the restrictor should be installed.

The restrictor sits atop of the flue collar before the flue pipe is slid in place.

Never operate this Oven using wood as a fuel source with the venting restrictor in place.



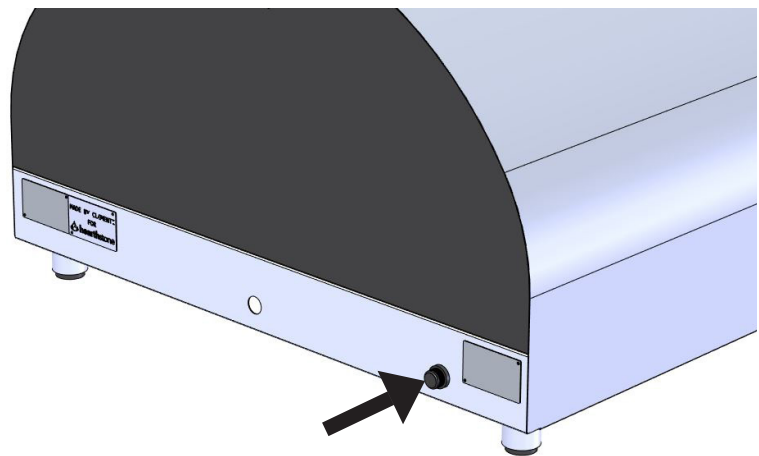
BATTERY INSTALLATION AND REPLACEMENT

Knob Ignition

The ignition unit requires 1 AA battery to provide continuous spark ignition to each burner. The battery is located in the back, left hand corner of the oven.

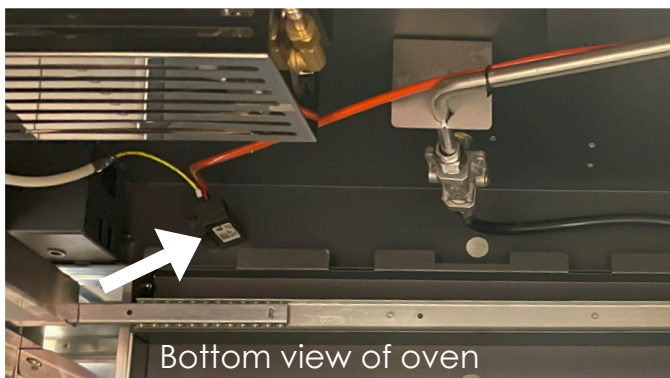
To change the battery:

1. Locate the battery housing
2. Twist the battery counter clockwise, pull the battery housing out.
3. Change the battery in the housing.
4. Reinstall the battery housing and twist clockwise.



LACK OF SPARK?

During battery replacement or initial shipping, it is possible the battery housing will come loose. If this occurs, inconsistent or no spark at all can be seen at the burner.



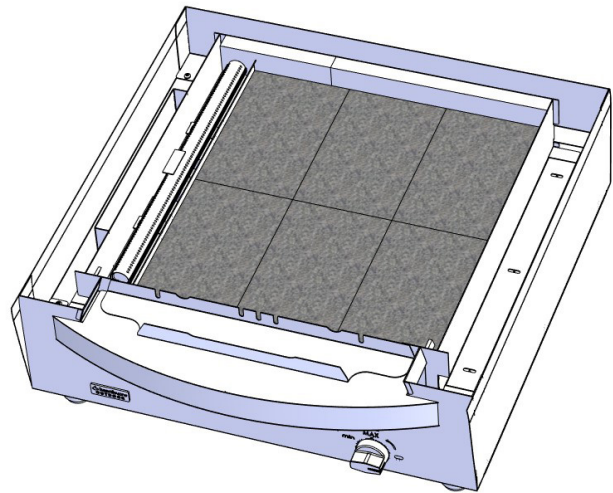
1. Unscrew the battery access cover on the back of the unit. Check that the mounting nut is tight.
2. Check below the unit at the battery housing. Verify that the housing has not rotated and is firmly mounted. Proper orientation is wires facing up towards the oven.

INSTALLING THE BAKING STONES

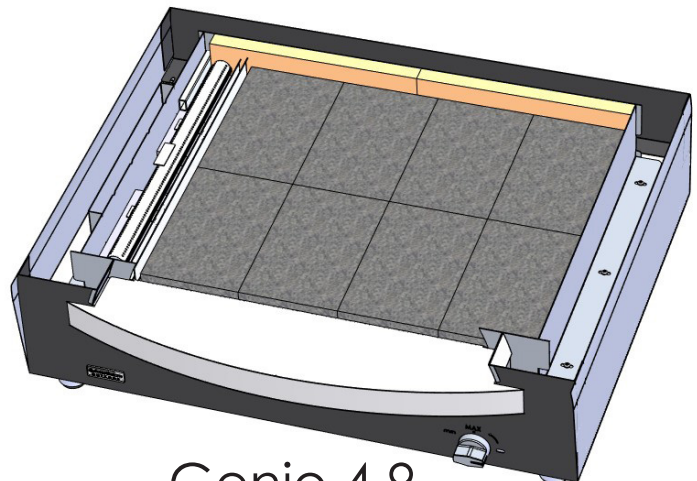
Your new Oven is supplied with Soapstone baking stones. These stones are intended to be cooked directly on. They are naturally non-stick. Never put oil, grease, or any other liquids directly on the stones. Use a scraper and a brass bristled brush to clean the stones if necessary.

Unpack the stones from the shipping crates. All of the stones provided with your oven are the same size. Depending on the Oven size you purchased, a different quantity of stones are supplied with each oven.

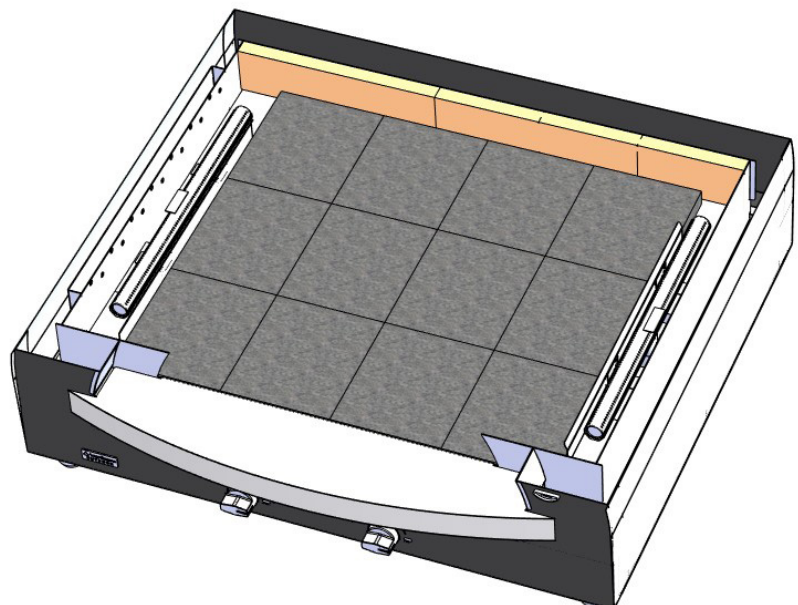
For each model of Oven, the stones are installed with the long edge of the stone pointed towards the back of the cooking chamber. Push the stones together to prevent cooking debris from falling in between the stones.



Genio 3.4



Genio 4.9



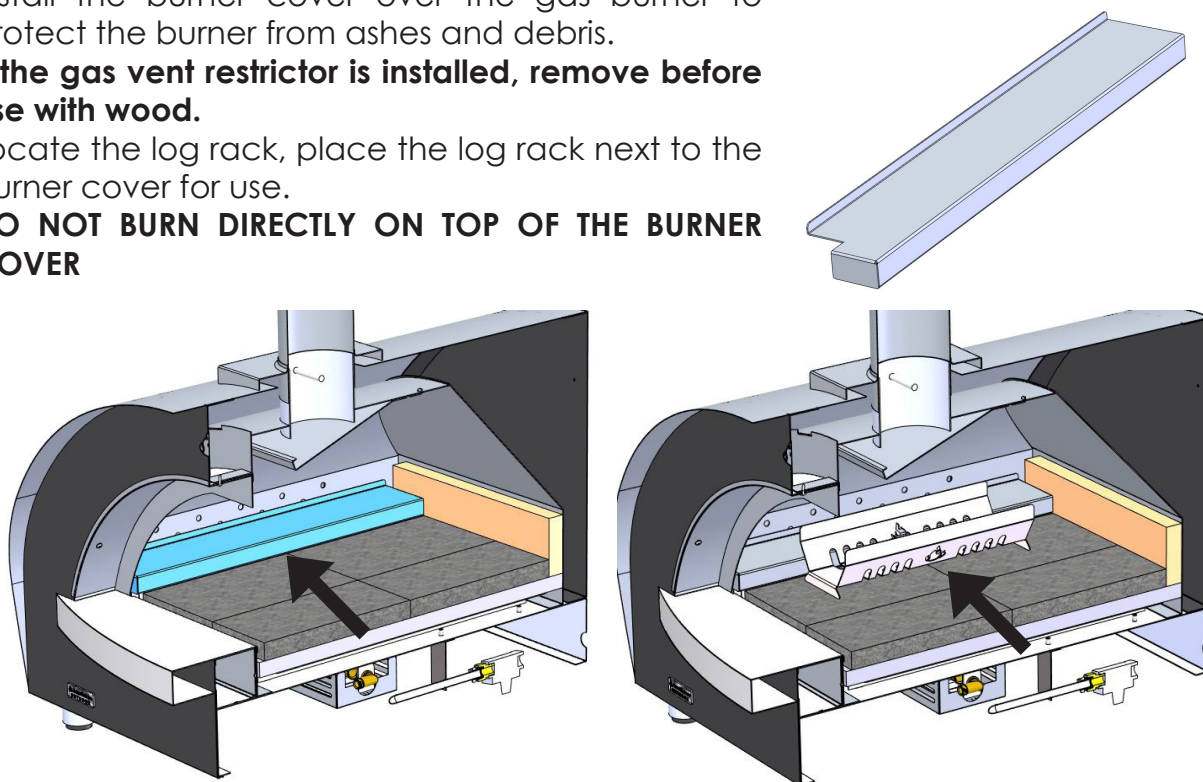
Genio 7.2

OVEN SETUP - WOOD

Your new oven is capable of being converted to operate using split cord wood as the heat source.

Follow these directions to convert the oven for use with wood.

1. Locate the supplied burner cover.
2. Install the burner cover over the gas burner to protect the burner from ashes and debris.
3. **If the gas vent restrictor is installed, remove before use with wood.**
4. Locate the log rack, place the log rack next to the burner cover for use.
5. **DO NOT BURN DIRECTLY ON TOP OF THE BURNER COVER**



LIGHTING A FIRE

Prepare ahead with a bundle of wood consisting of small pieces split with approximately a 1" cross section. These pieces will give you the most consistent temperatures. It is better to feed a single small piece of wood at a time to maintain the desired temperature, rather than loading in large pieces. Large pieces take longer to heat up the oven and will not provide consistent burn rates while cooking.

Start small with your first fire and when warming the oven up, the soapstone baking stones need a slow initial heat up to cure the stones and drive the moisture from the stones. Once a desired cooking temperature is reached, add a small piece of wood every pizza or two. You will quickly get used to what is required to keep the oven at a steady temperature for the food you are cooking.

We recommend only using dry, split cord wood for fueling your cooking oven. Do not use treated woods, artificial (compressed wood) logs, construction lumber (2x4's) or yard debris of unknown species. Properly dried hardwood fuel works much better, produces more heat, and can add additional flavors to the food depending on species selected.

Ensure all flue pipe and flue cap are in place and secured before starting a fire.

LIGHTING A FIRE - WOOD

1. Begin with filling the wood rack with kindling. Kindling is typically no larger than 3/4" thick pieces of wood. Bury two or three pieces of crumpled paper in the kindling pile. Stack the kindling in a crisscross orientation over the paper and allow for air gaps between pieces.

Fire Starters: NEVER use flammable liquids to start a fire. Solid Fire Starters are acceptable, but need to be burned off completely before cooking.

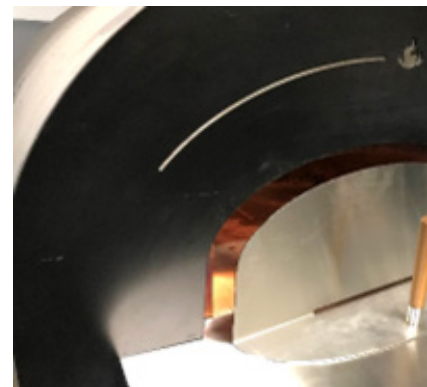
2. Put the wood tray into the oven, all the way to the left of the oven cavity. Center the wood tray front to back in the oven cavity. All wood burning should happen in the wood tray, with the tray pushed all the way to the left of the oven cavity. This will guarantee the most accurate reading of the cavity thermometer.

3. Light the paper. Put the door on the unit, but leave the door spaced out 2" from the front of the unit while the fire gets started. This will allow for oxygen to feed the fire, and will prevent smoke from coming out of the door while the flame is established.

4. As the kindling burns down, open the door and begin to add larger pieces to the wood rack. Always use a heavy, insulated, fireproof glove when adding wood.

We recommend adding two to three pieces 1" thick when getting the fire started. Any more than that will not burn quickly and will slow the heat up time of the unit. Replace the door, like in step 3, each time you add wood to keep the heat in the unit. Continue this process until the cavity thermometer reads at 700-750°F.

We recommend using a laser thermometer to check the temperature of the soapstone cooking surface. The cavity temperature can be much hotter than the soapstone cooking surface. For Pizza, the stones perform best for cooking in the 600°-700°F range. The stones will stay hot and in the cooking range for a long while after the wood has burned down to coals. Visible flame is not necessary to get the perfect slow cook on a thicker crust pizza or vegetables!



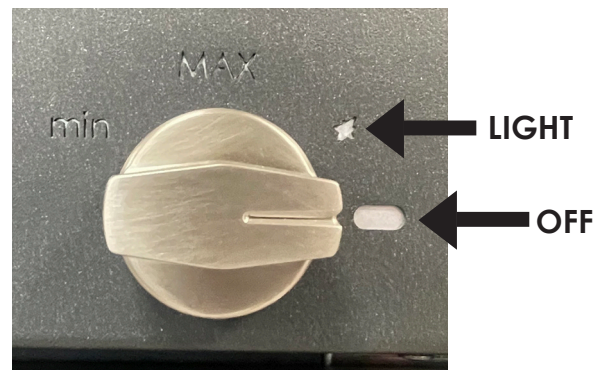
LIGHTING A FIRE - GAS

HearthStone Genio Ovens are equipped with a thermocouple and safety valve system which monitors the burner. This will turn the gas off if the burner is not lit.

1. Remove the front door.
2. Turn the gas supply ON at the cylinder.



3. Turn the burner knob to the left to the lighting position from the off position.
4. Push the knob in while in the lighting position to start the flow of gas. You should be able to hear the ignition clicking while the knob is being pushed in.
5. Observe the burner for the establishment of flame. If the burner does not establish in 30 seconds of sparking, turn the knob back to the OFF position, wait five minutes for any gas to disperse, then try again.
6. Continue to push the knob in a the lighting position for 30 seconds. The built in safety needs to warm up to allow the gas to flow when the knob is released.
7. When the burner is lit, adjust the heat by turning the knob to the desired MAX/ min position.
8. To shut the Oven off, turn the cylinder valve to the OFF position, then turn the control knobs on the appliance clockwise to the OFF position.



USING YOUR OVEN

COOKING TEMPERATURES

Your new oven comes with a thermometer installed which indicates the approximate air temperature of the oven. Optimal air temperature range is 700 - 750°F. This temperature will vary from the stone cooking surface temperature. It is recommended that the cooking stones are at 600°F to make pizza. The most accurate way to measure this surface temperature is with a laser thermometer, available from Hearthstone (Part Number 7200-540).

For meats or vegetables, always use a tray or cook pan to contain oil or grease.

If you exceed 800°F on the oven thermometer, you may cause structural damage or crack the cooking stones. This will not be covered under warranty.

Recommended Stone Temp	Temperature °F	°C
Pizza	600 -700 °F	350 - 400 °C
Meat & Fish	575 °F	300 °C
Potatoes & Vegetables	400 °F	200 °C
Bread & Cakes	400 °F	200 °C

Your Genio oven can be used all year long through all seasons. However, during the winter season, or when the outside temperature is cool, start and feed your fire more slowly to avoid rapid increases in the oven temperature. This will help avoid thermal shock to various parts of your oven such as the refractory bricks, which can result in premature stress cracks

COOKING WITH WOOD

For continuous, consistent cooking temperatures, add a length of wood every 5 - 7 minutes versus loading it up when the heat has gone down. You will get the “feel “ for it and enjoy amazing pizza, veggies, meats, fish or whatever you choose to cook.

Use small pieces split with approximately a 1” cross section. These pieces will give you the most consistent temperatures. It is better to feed a single small piece of wood at a time to maintain the desired temperature, rather than loading in large pieces. Large pieces take longer to heat up the oven and will not provide consistent burn rates while cooking.

COOKING WITH GAS

Cooking with gas is similar to cooking with wood, except once you establish a good flame height to achieve a consistent oven temperature, you will not have to adjust the gas control knob to maintain the temperature.

CARE AND CLEANING

BEFORE EACH USE:

1. Ensure all flue pipe and flue cap are in place and secured before starting a fire. Check the flue pipe before each firing for any obstructions like bird's nests or other foreign objects.
2. Remove any ash from previous fires. Dispose of ash properly in a noncombustible metal container with a tight-fitting lid. Do not store the ashes on or around any combustible materials or flammable liquids.
3. Use a brass bristled brush to brush any fine ash to the left of the oven cavity before lighting a fire.

AFTER EACH USE:

1. Use a brass bristled brush to brush any debris left over from cooking into the coal bed to be burned off. The cooking stones are much easier to clean while hot.
2. Put the door on the unit and allow the unit to cool completely. This may take many hours as the soapstone cooking surface will hold heat for a long time.
3. Wipe down the ash lip, stainless steel dome, and the work surface around the unit. Do not use any harsh chemical cleaners (like bleach, ammonia or peroxide based) on the stainless-steel parts as it can damage the finish. We recommend a mild, grease cutting cleaner such as any stainless-steel cleaner, dish soap & water, or ammonia free glass cleaner.
4. Occasionally, but especially in the fall before putting the oven away for the winter, wipe the stainless-steel parts down with a mineral oil or stainless steel cleaner to preserve the finish on the stainless steel. Do not use vegetable or olive oils.

Stainless steel chassis cleaning

Always use the mildest cleaning method first. Do not use steel wool to clean the stainless steel as it will scratch the surface.

Use a mild liquid cleaner applied on a cotton cloth and rub the surface until it shines. Dry with a cotton cloth.

REGULATOR AND HOSE REPLACEMENT

The pressure regulator and hose assembly supplied with the unit must be used. If replacements are needed, contact your HearthStone dealer.

MAINTENANCE

The gas burner should be cleaned periodically by carefully cleaning up any food residue. Remove any residues from the burners with a brush. Always wait until the oven is completely cooled before cleaning.

When cleaning valves and burners, be careful not to damage the burner. Do not enlarge the burner holes (The openings where the gas escapes).

STORING THE OVEN

If the gas oven is not used, close the supply valve of the gas.

If the gas oven is placed in a closed space, disconnect the gas supply. The gas cylinder must be left outside in a well-ventilated area.

The gas cylinders must be stored outdoors in a well-ventilated area and out of the reach of children. Cylinders not in use must not be stored in a building, garage or other enclosed space.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The oven does not light	There is no gas flowing to the oven.	Check gas supply and connections. Ensure no air is trapped in the gas line
	Something is blocking the air or gas flow	Check all openings for blockages
No spark when the ignition is pushed	Faulty battery	Change the battery
	Battery in wrong direction	Confirm direction of the battery
	Loose battery housing	Remove battery cover, tighten battery housing to oven body. See p. 18
Burner flame is bad in conjunction with the odor of gas	Incorrect gas supply or gas type	Confirm gas supply and type
	Fuel hose be bent or kinked	Check hose is routed correctly
Low temperature with knob in the MAX position	Burners need cleaning	Clean burners
	LP gas supply may be low	Replace tank if needed

INSTALLER CHECKLIST

Read the owner's manual to verify that the Oven has been correctly installed.
Ensure that installation has been completed correctly before use.

1. Clearances are correctly maintained to combustibles
2. Proper enclosure ventilation has been verified
3. All protective films have been removed for the metal surfaces
4. The burners are set in the correct position
5. Knobs turn freely, bezels centered
6. Each burner lights satisfactorily
7. The pressure regulator is connected and set for the correct gas
8. The oven has been tested and is free of leaks

Before you call for technical service, review the owner's manual and have the following information available:

- Oven Model _____
- Oven Serial Number _____
- Purchase Date _____
- Purchased By _____
- Dealer Name _____
- Dealer Location _____

REPLACEMENT PARTS AND ACCESSORIES

902-0013	TOOL SET (PIZZA PEEL, TURNER, BRASS BRUSH)
902-0023	TOOL RACK
901-3415	ROLLING CART, 3.4
901-4915	ROLLING CART, 4.9
901-7215	ROLLING CART, 7.2
90-99031	LEATHER SAFETY GLOVES
7200-540	LASER THERMOMETER
CL-APRON-BLK	HEARTHSTONE APRON
1-0034-001	COOKING STONE, 3.4 (SINGLE)
1-0049-001	COOKING STONE, 4.9 (SINGLE)
1-0072-001	COOKING STONE, 7.2 (SINGLE)
5134-0105	REPLACEMENT DOOR, 3.4
5149-0105	REPLACEMENT DOOR, 4.9
5172-0105	REPLACEMENT DOOR, 7.2
3900-400	REPLACEMENT KNOB (ALL SIZES)
7200-535	REPLACEMENT THERMOMETER (ALL SIZES)

WARRANTY

- Your oven carries a three year warranty, from the date of purchase, against structural failure or defects in workmanship for the original purchaser of the appliance.
- This warranty includes failures to the oven liner, body components, and flue parts.
- This warranty does not cover rusting, discolored stainless caused by heat, scratches, dents, dings which were not reported to Hearthstone during initial unpacking of the appliance; hair line cracks in stones, damage caused by misuse, damage caused by over heating, use of accelerators, use of disapproved fuel sources as detailed in this manual.
- This warranty does not cover damage caused by incorrect assembly or installation by the customer; or damaged caused by modification of the oven; nor damage caused by or poor maintenance.
- This warranty does not cover this appliance for commercial use.
- For any and all claims, please contact your dealer with your original receipt.

Take The Party Outside



www.hearthstoneoutdoor.com

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