

EVERY HOME DESERVES A WARM HEART



CONGRATULATIONS

with your new Turtle Motion 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

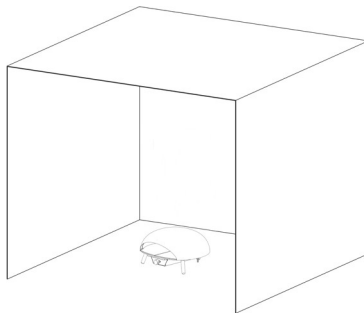
Best regards

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

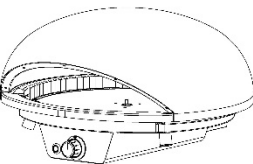
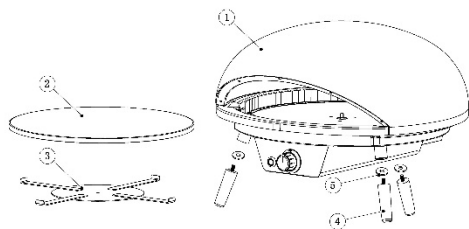
Appliance Category		Outdoor Gas Pizza oven		 1336 24	
Model name Model No.		Turtle Motion 625 830100			
Appliance Category		I3+(28-30/37) <input type="checkbox"/>	I3B/P(30) <input type="checkbox"/>	I3B/P(37) <input type="checkbox"/>	I3B/P(50) <input type="checkbox"/>
Type of gas	Butane	Propane	Butane,Propane or their mixture	Butane,Propane or their mixture	Butane,Propane or their mixture
Gas Pressure	28-30mbar	37mbar	30mbar	37mbar	50mbar
Country of Destination	BE, CY, CZ, ES, FR, GB, GR, IE, IT, LT, LU, PT, SI		BG, CY, DK, EE, FI, HR, HU, IT, IS,LT, LU, MT, NL, NO, RO, SE, SI, TR	PL	AT, DE, CH
Total Heat Input (kW)		8			
Gas consumption(g/h)		583			
Injectors	Burner	1,05 mm (2pcs)	1,05 mm (2pcs)	mm	mm
 WARNING					
<p>*Use outdoors only</p> <p>*Read the instructions before using the appliance</p> <p>*Warning: Accessible parts may be very hot. Keep away from young children.</p> <p>*This appliance must be kept away from flammable materials during use</p> <p>*Do not move the appliance during use</p>					

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 an EN16129 approved gas regulator and EN16436-1
- 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.



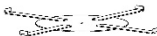
PACKAGE CONTENT



1. Body - 1 pc



2. Stone - 1 pc



3. Tray components - 1 pc



4. Leg - 3 pc



5. Shim - 3 pc

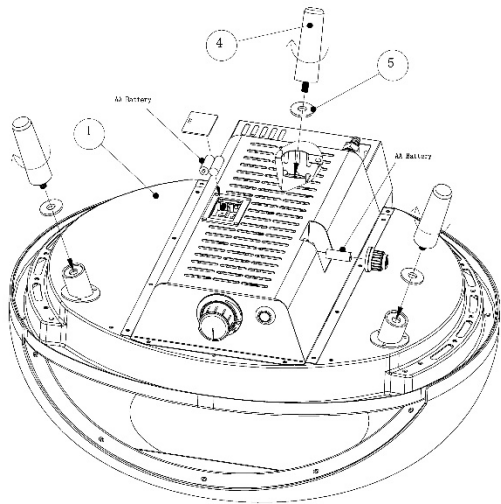
ASSEMBLY INSTRUCTIONS

STEP 1:

Place the Pizzaoven as shown below, and put in the wood legs in the shown position. Make sure that they are fasten.

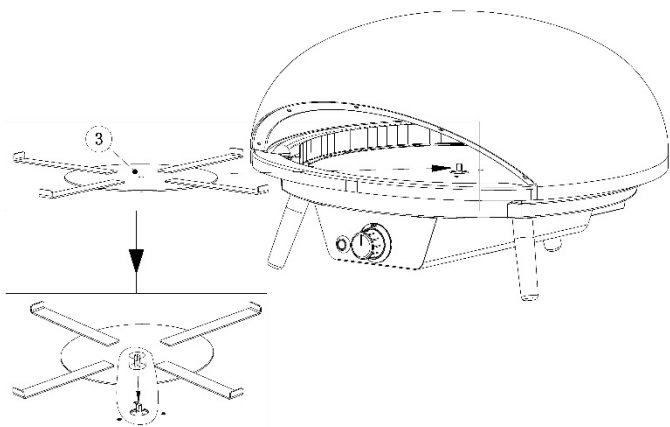
Place the two batteries under the pizza oven as shown below

Place the battery in the igniter as shown below



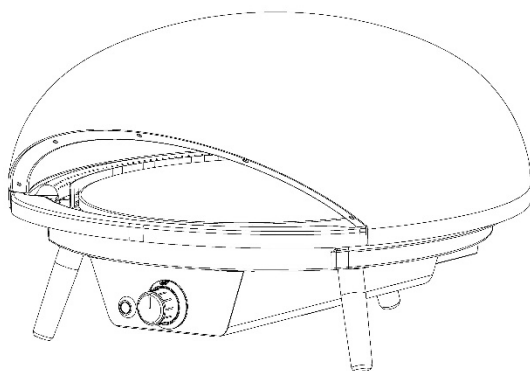
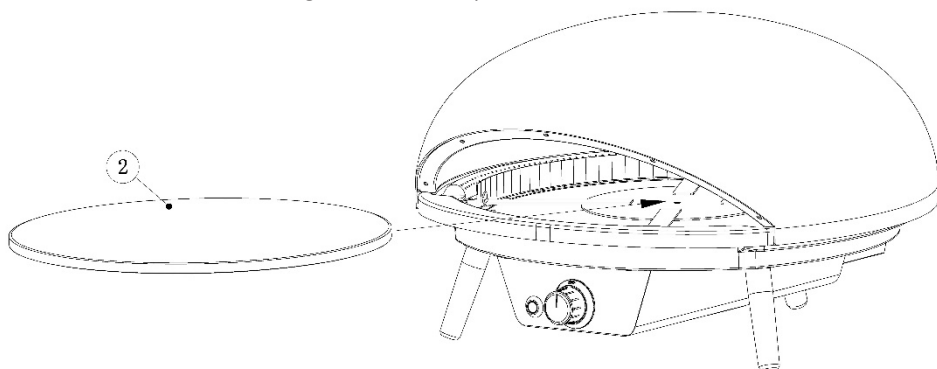
STEP 2:

Install the basket for the rotating stone as shown below



STEP 3:

Place the Pizzastone on the rotating basket from step 2.



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

- To reduce the risk of fire, burn hazard or other injury, read this safety manual carefully and completely before using this appliance.
- Before cleaning, make sure the gas supply and control knob are in the OFF position and that the burner and oven has cooled.
- Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage, personal injury, or death.
- Keep the fuel supply hose away from any heated surface(s).
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Mentally disabled or otherwise incompetent individuals, including those not having read and understood this manual may not use his appliance
- Keep children and pets away from the appliance at all times.
- Do not move the appliance when in use.
- This appliance is not intended for and should never be used as a heating source. Indeed, if running constantly on high power for more than one hour, overheating may occur, leading to early degradation of steel structures and powder coating which is not covered by the warranty.
- Spiders and insects can nest inside the burner of the appliance and disrupt gas flow. Inspect the burner at least once a year.
- Do not use this appliance if burner or other gas related elements have visible defects.
- Do not store this appliance indoors unless the gas bottle is disconnected.
- Always store gas bottle according to local LPG gas regulations
- This appliance is not intended to be installed in or on recreational vehicles and/or boats.
- Do not use this appliance without the rotating pizza stone. Do not attempt to use it with a broken stone or other stone than the original Le Feu Pizza stone due to the risks of excessive heat migration towards the valve

compartment and heat deformation of the bottom.

- Check all gas supply fittings for leaks before each use. Do not use the appliance until all connections have been checked and do not leak.
- Do not smoke while leak testing. Never leak test with an open flame. Refer to leak test chapter in this manual.
- When lighting, keep your face and hands as far away from the appliance as possible. If no igniting sparks comes upon pressing the control button do not pursue attempting to ignite the appliance but check the igniter battery condition.
- Igniting should appear immediately if gas is supplied to the appliance. Do not attempt to ignite for extended time and stop if you smell gas, and check the cause. If ignition is late, flames might burst out of the opening causing damage or injury.
- Minimum clearance from sides of unit to combustible construction is 500mm.
- Minimum clearance from back of unit to combustible construction is 500mm.
- The parts which have been sealed by the manufacturer should not be adjusted by the user.
- Refer to local gas regulations for correct size of LPG bottle.
- The minimum distances between the appliance and adjacent walls are 0.5m
- The hose for the appliance should not exceed 1.5m or the length prescribed by local gas authorities.
- The gas supply tubing or hose shall comply with local requirements in force and shall be periodically examined and replaced as necessary.
- The hose and regulator assembly may not be provided with the appliance in some regions.
- The hose should comply with the standard EN16436. The regulator should comply with the standard EN16129. Local norms in force may prescribe other standards than these.
- Check and suitably clean the inside of the oven before it is lit in order to avoid the emission of fire from the oils that may have accumulated during previous cooking.
- The burner outlets should be checked for obstruction during previous cooking and cleaned regularly with a soft wire brush. This is necessary to avoid obstruction and to allow for a good combustion.
- The position of the connection flexible tube must ensure that it is not subjected to twisting or squeezing.



FOR YOUR SAFETY

If you smell gas:

Shut off gas to the appliance.

Extinguish any open flame.

If odor continues, immediately call your gas supplier.

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

A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

BEFORE LIGHTING

Inspect the gas supply hose prior to turning on the gas. If there is evidence of cut, wear, or abrasion, it must be replaced prior to use. Mount the regulator onto the gas bottle. Leak check the hose and regulator connections with a soap and water solution before lighting the appliance as described in this manual.

LPG GAS BOTTLE WARNING

Do not store spare liquid propane gas bottle under or near this appliance.

If the information above is not followed exactly, a fire resulting in death or serious injury may occur. Please refer to local gas regulations at any time.

SAFETY PRACTICES TO AVOID INJURY

When properly cared for, your Pizza oven will provide safe and reliable service for many years.

However, extreme care must be used as the oven produces intense heat that can increase the risk of accidents.

When using this oven basic practices must be followed, including but not limited to following:

- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other service should be referred to a qualified technician.
- Children should not be left alone or unattended in an area where the oven is being used. Do not allow children to sit, stand or play around the oven at any time.
- Never let clothing or other flammables come in contact with or too close to any burner or hot surface until it has cooled. The fabric could ignite, causing serious personal injury.

- For personal safety, wear proper apparel. Loose fittings garments or sleeves should never be worn while using the oven. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Do not heat unopened food containers as a buildup of pressure may cause the containers to burst. When lighting the burner, always pay close attention to what you are doing.
- When using the oven, do not touch the outer shell, baking stone or immediate surroundings as these areas become extremely hot and could cause burns.
- Do not use the oven to cook extremely fatty meats or other products which increase flare-up.
- Keep the area surrounding the oven free from combustible material including fluids, trash and vapors such as gasoline or charcoal lighter fluid.
- Do not obstruct the flow of combustion and ventilation air.
- Never use the oven in extremely windy conditions.
- The temperature under the oven is high. Do not place the oven on a table with flammable tablecloths, plastic or any other inflammable materials.
- The use of protective gloves when handling particularly hot components is highly recommended

1. Strong winds and low temperatures can affect the heating and performance of your Pizza Oven
2. 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.
3. 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.
4. 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.



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	450 mm
Sides:	450 mm
From Back:	1000 mm
Above:	

Connecting to gas bottle

WARNING

- Please always keep the gas bottle in upright position.
- Refer to local gas regulations when connecting to LPG gas bottle. Only use locally approved regulator and gas bottle.
- Never attempt to use damaged regulator or gas bottle.

WARNING

- This is a low-pressure appliance. Never use regulator with pressure other than prescribed. Never use regulator with variable pressure. Refer to pressure indication on type plate
-

CONNECTING THE LIQUID PROPANE GAS BOTTLE

- To connect the liquid propane gas bottle:
- The bottle/regulator valve should be in OFF position.
- Make sure the burner valve is in OFF position.
- Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
- Connect the regulator to the gas bottle according to regulator user guide instructions.
- Open the bottle valve / regulator valve fully as described in regulator user manual
- Before lighting the oven, use a soap and water solution to check all connections for leaks.
- If a leak is found, between regulator and gas bottle turn the bottle / regulator valve OFF, and do not use the defective part.

DISCONNECTING THE LIQUID PROPANE GAS BOTTLE

Turn the oven burner valve OFF and make sure the oven is cool.

Turn the regulator / gas bottle valve off and detach the regulator according to regulator user manual. Place a dust cap for bottle outlet whenever the bottle is not in use.

LEAK TESTING

All internal gas connections of this appliance are double leak tested prior to packing and should not need leak testing upon installation and use. It is important however to leak test the external connections.

Before use, check all the gas connections for leak testing using the procedure listed below. If the smell of gas is detected at any time, you should immediately stop using and get the entire system tested for leaks by an approved technician.

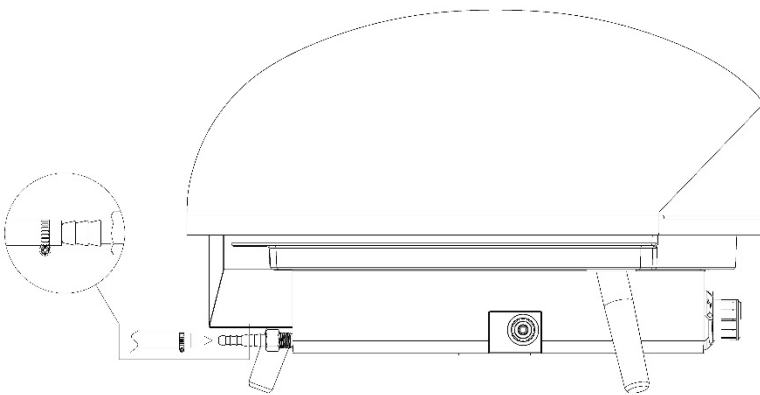
BEFORE TESTING

Make sure all packing material has been removed from the appliance.

Make a solution of one part liquid detergent (hand dish washing soap) and one part water. You will need a spray bottle or a brush to apply the solution to the fittings.

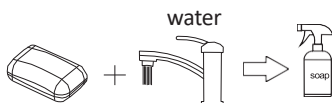
TO TEST

- Turn the burner valve OFF
- Apply the soap solution to all gas fittings. Soap bubbles would appear where a leak is present.
- If a leak is present, immediately turn the gas supply OFF and tighten leaky fittings.
- Turn the gas back ON and recheck.
- Should the gas continue to leak from any of the fittings, turn the gas supply OFF and contact customer service where you bought the leaking part.

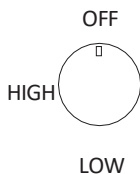


GAS LEAK TESTING

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.

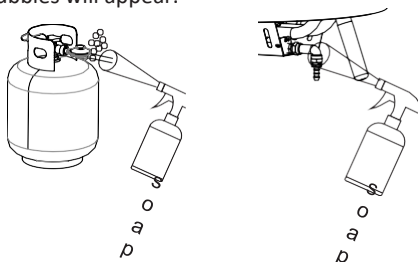


3. Turn on the gas cylinder. Add soap and water to a spray bottle or soapy water with a brush.



ON

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



USER INSTRUCTIONS

OPERATING INSTRUCTIONS - USING THE OVEN

The burner is rated at 8.0KW Care must be taken as it is a high power appliance.

Make sure the oven hose connections have been leak tested according to the above and mounted correctly using hose clamps with no twisting, bending or pulling of the hose.

Remove any remaining packing material.

Light the burner using the LIGHTING INSTRUCTIONS below

LIGHTING INSTRUCTION - TO LIGHT THE BURNER

Make sure the control knob is in OFF position, and then turn the regulator valve ON.

Push in and slowly turn the control knob anticlockwise ninety degrees, holding it pushed-in until the burner ignites. A fast ticking sound must be heard from the igniter and the sparks.

If burner doesn't light within max 5 sec, turn the knob OFF, wait 1 minute and repeat the lighting (*to avoid excessive quantities of gas building up in the oven that might flare up when re-attempting to ignite*).

Warning Burning risk!

Never go on trying to ignite the appliance for longer time than 5 seconds due to the risk of flaring of gas.

When the burner ignites, keep the button pressed in for ca. 5 seconds to activate the safety device, then release the button. Turn the button further counterclockwise to the desired power.

Warning!

Due to the high power of this appliance, we cannot recommend lighting the gas with other means of lighting due to the risk of burning injury.

Do not light the oven if the stone is not dry due to risk of breaking.

After lighting the oven let it run for 20-30 minutes on full power to heat up to the desired temperature. This temperature is preferable measured with the Le Feu infrared distance thermometer. Do not let the oven heat up beyond 500°C. Have the rotation motor turned on by pushing the button for rotating during heat up to assure even heating of the stone. We recommend stopping the motor only during loading and unloading of pizza. After loading the pizza, we recommend reducing power to let the dough bake without the topping being burnt. Flare-up may occur if excessive flour is spilled on the pizza stone when temperatures are beyond 450°C. This is normal.

Let the oven burn on full power 5 min between pizzas to re-heat the stone. Do not leave it for prolonged time on full power.

SHUTTING OFF THE OVEN

Turn the control knob to off position to shut down the oven. Then turn the regulator knob to the off position.

CARE AND MAINTENANCE

Store Turtle Motion 625 out of direct sunlight and covered where possible and when storing for extended periods of time. Turtle Motion 625 should not be exposed to harsh weather conditions such as snow, heavy rain and strong winds.

Wait for Turtle Motion 625 to cool down completely before moving or covering with Le Feu Cover.

The outer shell of Turtle Motion 625 may fade over time and through use. This will not affect performance.

Grease and tomato acid aerosols from baking pizza may condensate on the outside of the shell. Clean the outside of the oven with mild soapy water and a soft sponge when it has cooled down. Wipe it dry with a clean cloth. The pizza oven must be dry when you stove it away or cover it. Negligence to comply with this may result in surface alterations not covered by the warranty.

Regularly inspect the burners for clogging and clean if necessary. Be careful not to bend the igniter electrodes or the fire safety device when cleaning.

Spilling of pizza topping may interfere with the turning mechanism. Regularly clean around and under the pizza stone to avoid building up of debris. If pizza stone is blocked by debris, stop the turning motor, shut off the fire and let the oven cool down before you clean under the stone.

Warning:

The pizza stone is heavy and fragile. Avoid dropping it on the floor due to risk of breaking. The pizza stone is of ceramic material, It can absorb water and if heated on full power it risk to break due to water vapor pressure. Small debris may break off the edge without affecting the performance and life time of the baking stone.



MANUAL IGNITION

1. **If the battery is low on power, it is possible to manual lightning the Pizza**
2. **Oven. Place a lighted match or gas lighter on top of the burner. (not**
3. **provided) Keep your hand below the bottom of the burner while doing**
4. **this.**
4. **Turn the power to HIGH position**
- You should see the burner alight**

Problem	Possible Cause	Prevention/Solution
Burner will not light	<p><i>Igniter fails to ignite the gas:</i></p> <ul style="list-style-type: none"> • No ticking sound is heard. • Ticking sound is heard but no visible sparks. <p><i>No gas arriving to burner: (Gas flow should be audible in quiet environment)</i></p> <ul style="list-style-type: none"> • Gas bottle empty • Regulator shut off or not properly mounted. • Gas hose twisted or squeezed 	<p>Check that Battery (1pc. AA battery) is not missing, reversed, discharged or cap not correctly tightened.</p> <p>Check that igniter electrode and insulation are not dirty as this could short circuit the spark. Check that the electrode has not been bent away from the burner. Check that battery is not weak. WARNING! (detach gas bottle when checking)</p> <p>Check for gas in gas bottle. Check user-guide for regulator. Check that gas hose is straight.</p>
Sudden drop in gas flow / no or very little gas flow when lighting (Gas flow should be audible in quiet environment)	<p><i>Gas bottle empty Gas regulator not giving enough gas out. If ambient temperature is extremely low pressure may drop in gas bottle Indeed if gas bottle is less than ¼ full The power of Turtle Motion 625 is 8kW. The liquid gas in gas bottle must evaporate to come out, and this leads to lowering further the temperature in the gas bottle thus making it harder for regulator to provide gas.</i></p> <p><i>Ice clogging in regulator if frozen in wet condition. Obstruction of gas flow</i></p>	<p>Change gas bottle.</p> <p>Check user-guide for regulator.</p> <p>Store gas bottle at higher temperature before cooking. Avoid using almost empty bottle in very cold weather.</p> <p>Thaw regulator and store it in dry conditions</p> <p>Check hose</p>
Flames blow out	<ol style="list-style-type: none"> 1. High or gusting winds 2. Low on propane gas 	<ol style="list-style-type: none"> 1. Turn front of oven away from wind. Consider if the chosen place is appropriate, and move the pizza oven to a mess wind exposed place 2. Refill propane tank <ol style="list-style-type: none"> 2.1. Refer to Sudden drop in gas flow above
Flare-up	<ol style="list-style-type: none"> 1. Grease buildup 2. Excessive fat in meat 3. Excessive cooking temperature 4. Excess flour on the cooking surface 	<ol style="list-style-type: none"> 1. Clean oven 2. Trim fats from meat before cooking 3. Adjust (lower) temperature accordingly 4. Brush remnant flour from pizza stone, or accept this proof of high temperature cooking (taking care not to be injured by the flames)
Flashback (fire in burner tube, roaring sound from burner)	<ol style="list-style-type: none"> 1. Burner and/or burner tubes are blocked 2. Pressure drops during ignition <p><i>(Flashback creates excessive heating of burner construction as well as carbon monoxide and must be stopped immediately by turning off the appliance. Let it cool down for a couple of minutes).</i></p>	<ol style="list-style-type: none"> 1. Turn gas control knob off. Clean burner and/or burner tubes. 2. Turn off oven, ensure the tank valve is fully open (if applicable) and relight. Check the regulator and gas bottle

WARRANTY

- Our Pizza Oven are guaranteed for one year of part replacement. The warranty is valid from the date of purchase.
- Warranty will be applied on presentation of a dated cash receipt or invoice and is strictly limited to factory service repair of the piece(s) that are found to be defective.
- The manufacturer will not be held responsible for any incidental or consequential defects on goods or individuals.
- The warranty will not be applied if the product have been subjected to abnormal use or if used under other conditions of use than the ones they were intended for.
- The warranty will not apply in case of deterioration or accident due to negligence, damages caused by failing to maintain and service the device or resulting from an alteration of material.
- The manufacturer guarantees the product, with the exception of the following parts, which are subjected to normal wear and tear, for 1 year from the date of purchase, as stated in: Proof of document (invoice and/or receipt) stating the seller's name and the date of sale. The Le Feu Pizza Stones are not covered by any warranty.
- The warranty is valid provided that the instructions and warnings in the operating and maintenance manual accompanying the Pizza Oven are observed to be used in the most correct way.
- The warranty covers free replacement or repair of parts found defective due to manufacturing defects.
- Complaints are made through the dealer from whom the Pizza Oven is purchased.
- The manufacturer disclaims any responsibility for any direct or indirect damage to persons, animals or objects caused by non-compliance with the instructions contained in the instructions for use, in particular the instructions regarding installation, use and maintenance of the Pizza Oven.
- Burner, steel bowl, all mechanical parts and fittings to control panel and burner assembly, and all parts that are not cast aluminum are warranted against defects in material and/or workmanship for a period of one (1) year from original date of purchase. Rust is not covered.
- The surface of the Pizza Oven is warranted against peeling, cracking or blistering for a period of one 1 year provided the product has not been scratched or abraded. Scratches and chips
- resulting from normal wear and tear are not covered. Please use the original Le Feu Turtle Cover to protect the product.
- Fading from exposure to elements, e.g. sunlight, is not covered. Stains as a result of chemical spills and food items are not covered.
- Pizza Oven sold as clearance items, display models or items purchased in an "as is" condition,

freight damage, firepit damaged by acts of nature, vandalism, fire, abuse, lack of proper care and maintenance or improper assembly. Straps and normal fading or discoloration from exposure to elements, oils, spills, fluids or chemicals. Also excluded is loss of use of time and or inconvenience, money, travel, packaging or any other consequential or incidental damages.

- Le Feu Fires can't be held responsible to exceed the value of the replacement product. Warranty is to the original purchaser when items are purchased from one of our authorized retailers and is not transferable.

