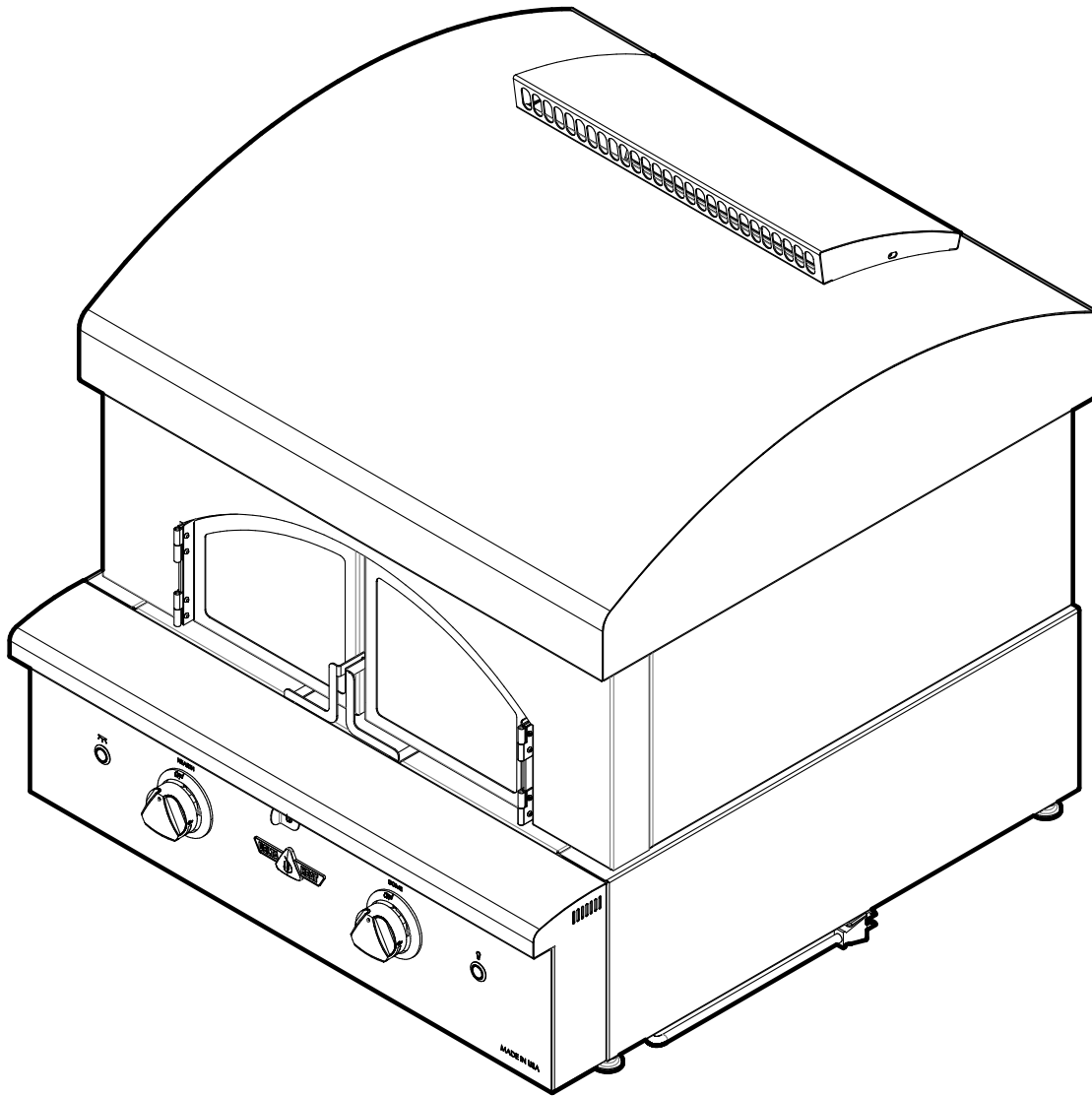




# DELTA HEAT PIZZA OVEN



## INSTALLATION, USE & CARE MANUAL

P/N: 17738B 03/22

13259 166th Street  
Cerritos, CA 90703

MODELS:  
DHPO30F  
DHPO30BI

# IMPORTANT SAFETY INSTRUCTIONS

This instruction manual contains important information for the proper assembly and safe use of the appliance. Read and follow all warnings and these instructions before assembling and using the appliance.

Follow all warnings and instructions when using this appliance.  
Keep this manual for future reference.

**⚠ DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flames.
3. Open lid.
4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.

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

**⚠ DANGER**

S'il y a une odeur de gaz:

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur continue, évite l'appareil et appelle tout de suite votre fournisseur de gaz ou les pompiers.

**Le non-respect de ces instructions peut provoquer un incendie ou une explosion pouvant causer des dommages matériels, des blessures corporelles ou la mort.**

**⚠ WARNING: CALIFORNIA PROPOSITION 65**

This product can expose you to chemicals including carbon monoxide which is known to the State of California to cause cancer and reproductive harm. To minimize exposure to the by-products of the burning fuel or from combustion, always operate this unit according to the use and care manual and provide good ventilation. California law requires businesses to warn customers of potential exposure to such substances. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

**⚠ AVERTISSEMENT: PROPOSITION 65 DE L'ETAT DE LA CALIFORNIE**

Cet appareil peut vous exposer aux produits chimiques et au gaz monoxyde de carbone reconnue dans l'Etat de la Californie pour causer le cancer et des problemes de fertilité. Pour minimiser l'exposition de ces-sous produits combustibles ou de la combustion, utiliser toujours cet appareil en conformité au manuel d'utilisation et d'entretien en s'assurant également d'une bonne ventilation. La loi de la Californie exige aux fabricants d'informer leurs clients aux risques d'exposition potentielle a de telles substances. Pour plus d'information, visiter le site [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov)

**In Massachusetts:** All gas products must be installed using a "Massachusetts" licensed plumber or gasfitter. A "T" handle type manual gas valve must be installed in the gas supply line to this appliance. This applies to permanently installed natural gas and propane installations. This does not apply to propane portable installations using a 20 pound tank.

# GENERAL SAFETY REQUIREMENTS

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- The installation of this appliance must conform with local codes or, in the absence of local codes, either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*, 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*.
- The utilization of an external electrical source requires that when installed, this outdoor cooking gas appliance must be electrically grounded in accordance with the local codes or, in the absence of local codes, with the *National Electrical Code, ANSI/NFPA 70*, or the *Canadian Electrical Code, CSA C22.1*.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface(s).
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage or any other enclosed area.
- This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and /or boats.
- This appliance is not intended for commercial use.
- **Minimum clearance of 12 in from the back and sides of the oven to adjacent combustible construction must be maintained. This outdoor cooking gas appliance shall not be located under overhead construction.**
- The use of alcohol, prescription, or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Do not leave the appliance unattended. Keep children and pets away from the appliance at all times.
- This appliance is not intended for and should never be used as a heater.
- Keep your oven in an area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
- DO NOT obstruct the flow of combustion and ventilation air to this appliance. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- Check flexible hoses for cuts and wear that may affect the safety before each use. (For access to flex tubing see Page 10)
- Check all gas connections for leaks with soapy water solution and brush. Never use an open flame. (Reference page 8 for leak test procedure).
- Always use caution when operating the Pizza Oven in a windy area (For reference, see Page 18 – Windy Condition)
- If the unit is stored indoors, ensure that it is cool. If propane was used, the cylinder must be unhooked and the propane cylinder stored outside in a well ventilated area, out of reach of children.
- The pressure regulator and hose assembly supplied with the Delta Heat Pizza Oven must be used. Replacement pressure regulators and hose assemblies must be those specified by DELTA HEAT.
- Never use a dented or rusty liquid propane tank. Shut off tank when not in use.
- All service should be performed by a qualified service professional.
- For personal safety, always wear proper safety apparel while cooking. DO NOT wear loose fitting or hanging garments while operating this appliance.
- ALWAYS use pot holders or other wearable protective equipment when utilizing this cooking appliance. Ensure the protective wear is not damp or wet, contact with hot surfaces may cause burns or injury. Do not use a towel or bulky cloth in place of pot holders or wearable protective

equipment.

- Never leave pot holders or any cloth in contact with hot surfaces of the Pizza Oven.
- Only certain types of glass, heatproof glass ceramic, earthenware, or glazed utensils are suitable for oven use. These types of materials may break with sudden temperature changes. Use only on low or medium heat settings and according to Operating Instructions.
- Avoid letting grease deposits collect on the stones of the Pizza Oven. Clean the stones often but never while the oven is hot.
- DO NOT use aluminum foil to line the hearth stone. This can severely upset temperatures, combustion and airflow or trap excessive heat in the stone and control area. This may result in damaged components and increased risk of personal injury.
- Children should not be left alone or unattended in an area where the oven is being used.
- When the oven is in use: DO NOT touch the oven hearth stone, opening archway, doors or door frame and surrounding areas with your bare hands as these area can get very hot and may cause severe injury. Only touch knobs or handles where provided.
- Check and clean the burner ports of any obstructions or grease. Dirty or clogged ports may cause the burner(s) to burn inefficiently.
- Clean with caution; avoid steam burns by ensuring the oven is completely cool before using a wet sponge or cloth to clean the oven. Be aware some cleaning products release harmful noxious fumes or ignite when applied to hot surfaces.
- **INSECT WARNING:** Spiders and insects can nest in the burners and this and other outdoor ovens, and cause the gas to flow from the front of the burners. This is a very dangerous condition, which can cause a fire to occur behind the valve panel, thereby damaging the oven and making it unsafe to operate. Inspect the oven at least twice a year.
- Be sure the oven controls are turned to the OFF position and the oven is cool before using any type of aerosol cleaner on or around the oven. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Do not use the oven for cooking excessively fatty meats or products, which promote flare-ups.

# A Special Message to our Customers...

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Congratulations on your purchase of Delta Heat Pizza Oven. Delta Heat is committed to making outdoor cooking products you'll be proud to own for years.

This manual gives you easy to follow instructions for installing, operating and maintaining your Delta Heat Pizza Oven. We recommend reading this manual carefully before your first use to ensure safety, proper care and operation.

Thank you and welcome!  
Delta Heat

## FOR YOUR RECORDS

Please record the following information and refer to them when contacting the company or an authorized service agent. This information is found on the data nameplate, located inside the valve panel of the pizza oven. A second label with model number and serial number is located under the right side of the control panel.

MODEL #:

---

SERIAL #:

---

DATE OF PURCHASE:

---

PLACE OF PURCHASE:

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TYPE OF GAS: NG \_\_\_\_\_ LP \_\_\_\_\_



**Intertek**



To the Installer:

Read and follow all warnings and instructions before assembling and using the appliance.

To the Owner:

Keep this manual for future reference.

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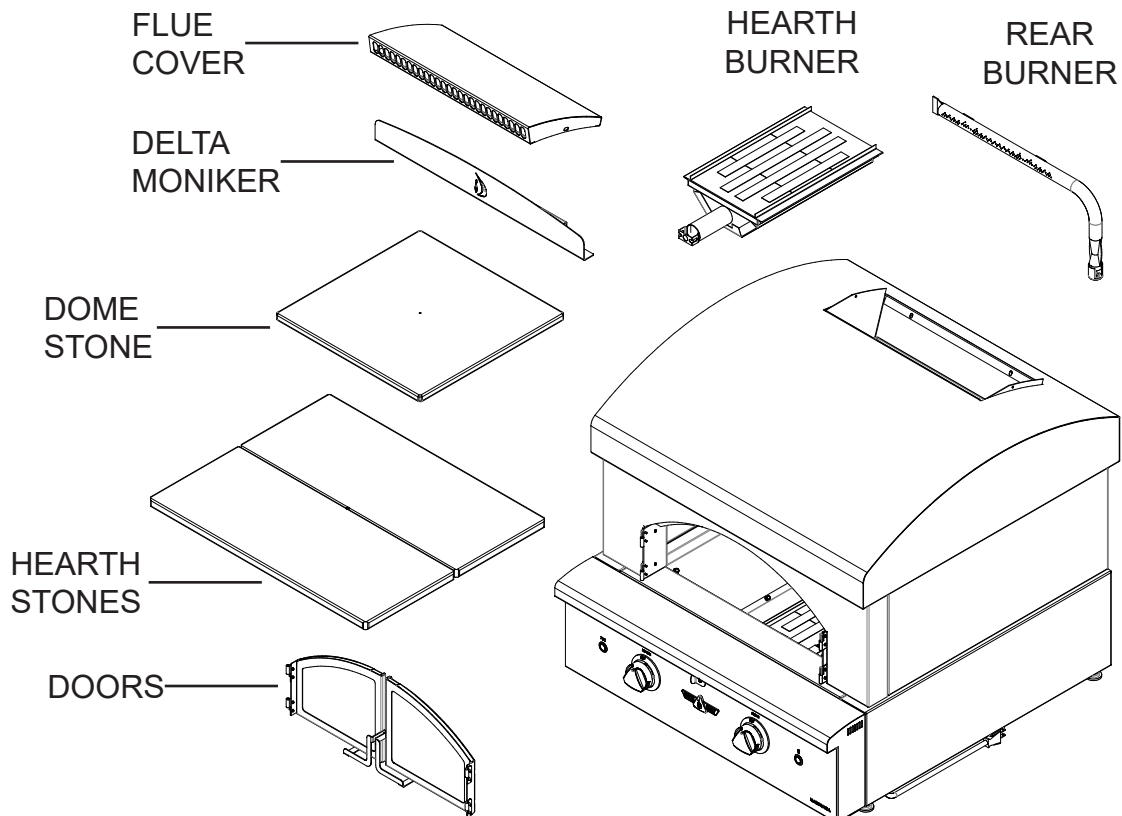
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# ASSEMBLY INSTRUCTIONS

Your new Delta Heat Pizza Oven is fully assembled, factory tested, and requires no major assembly.

1. Remove all packaging materials, labels and protective plastic film. DO NOT LEAVE UNIT UNDER THE SUN WITH PROTECTIVE PLASTIC FILM ON FOR A LONG PERIOD OF TIME AS IT WILL BECOME DIFFICULT TO REMOVE THE FILM.
2. Check to ensure that all oven accessories listed below are included.
3. Fill out the Warranty Registration Card and mail it to the indicated address.

PIZZA OVEN ACCESSORIES	DHPO30F	DHPO30BI
REGULATOR, NG (NG OVENS ONLY)	1	1
REGULATOR, LP (LP OVENS ONLY)	(1)	(1)
DOMESTONE	1	1
HEARTHSTONE	2	2
REAR BURNER	1	1
HEARTH BURNER	1	1
DELTA MONIKER	1	1
DOORS (L & R)	2	2
FLUE COVER	1	1



# GAS SAFETY REQUIREMENTS

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Each appliance is set and tested at the factory for the type of gas supply to be used. Identify the type of gas, either Natural Gas (NG) or Liquid Petroleum (LP) gas and make sure that the marking on the data plate (rating plate) matches the gas being supplied to the oven. The data plate is located on the right rear panel of the oven. A second label with model number and serial number is located under the right side of the control panel.

All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1 or Propane Storage and Handling Code, B149.2.*

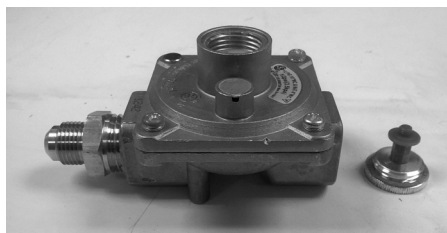
**WARNING:**  
**NEVER CONNECT THE OVEN TO AN UNREGULATED GAS SUPPLY.**

## LP GAS (LIQUIFIED PETROLEUM /PROPANE)

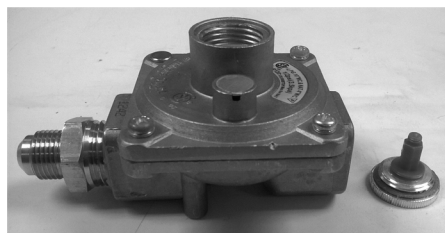
If your oven is factory built for LP, the regulator supplied is set for 11 in wc (inches water column) (2.74 kPa) and is for use with LP gas only. This factory equipped regulator **MUST NOT** be removed. The factory-supplied regulator and hose must be used without alteration with a 20 lb (5 Gal.) LP cylinder. The tank must be installed in an upright position. Do not use a dented or rusty LP cylinder; never use a cylinder with a damaged valve.

The LP cylinder must be constructed and marked in accordance with the *Specifications for LP-gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standards of Canada *CAN/CSA-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, and Commission*, as applicable; and

1. Provided with a listed overfilling prevention device.
2. Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.



SET TO LP



SET TO NG

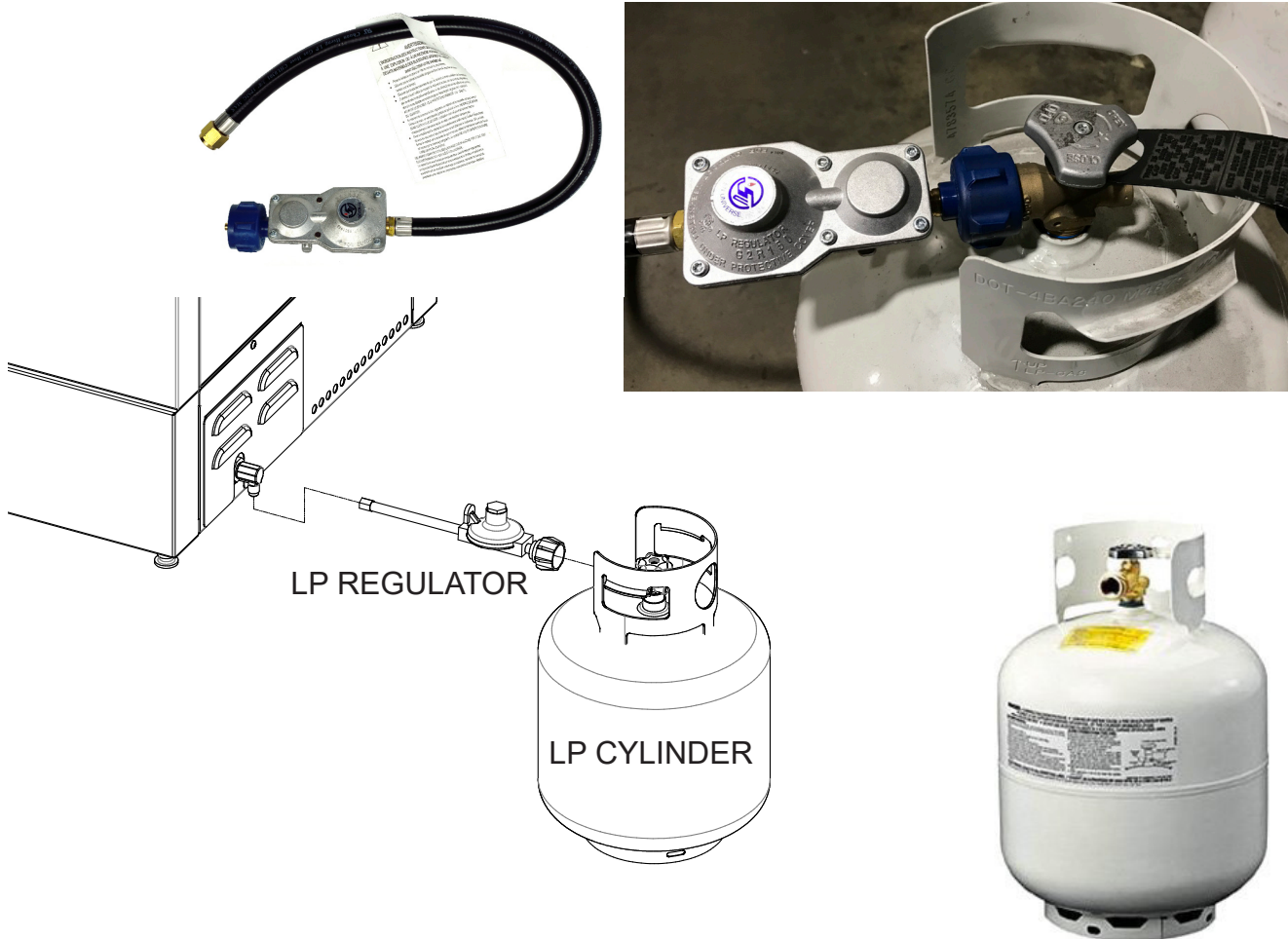


# LP GAS HOOK-UP

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Follow these steps to connect your LP regulator to the portable LP cylinder:

- Check to ensure that the tank's gas valve on top of the cylinder is closed.
- Place LP Cylinder on a level surface in the enclosure below the oven and arranged for vapor withdrawal.
- Connect the 3/8" flare end of the hose to the oven coupling using a 3/4" open wrench. Do not apply pipe sealant on the 3/8" flare connection.
- Connect the regulator to the LP cylinder and hand tighten it, do not use a wrench.
- Open the cylinder valve. Check for leaks using soapy water solution. (Reference page 8 for leak test procedure).



Ensure the gas hose or flex tube is free and clear, if there is any evidence of abrasion, wear, cuts, or leaks, the hose or tubing must be replaced prior to appliance being put into operation. The replacement hose or tubing will be specified by Delta Heat. (See pages 10-11 for how to gain access to tubing). If the oven is to be stored indoors, disconnect the gas supply cylinder and leave the cylinder outdoors.

# LP GAS HOOK-UP - CONT'D.

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## WARNING

**DO NOT PLACE MORE THAN ONE CYLINDER IN THE ENCLOSURE AT ANY TIME.**

**DO NOT USE A DENTED OR RUSTED LP CYLINDER.**

**DO NOT STORE SPARE LP GAS CYLINDER UNDER OR NEAR THIS APPLIANCE.**

**NEVER FILL THE CYLINDER BEYOND 80 PERCENT FULL.**

**FAILURE TO DO SO, A FIRE CAUSING DEATH OR SERIOUS INJURY MAY OCCUR.**

If LP gas is the desired gas type for your Pizza Oven, please note that Delta Heat does not provide the LP gas cylinder. If a LP gas cylinder was to be used in this installation, we strongly recommend the following guidelines:

An enclosure for LP gas cylinder must be vented on the level of the cylinder valve and at floor level. The effectiveness of the opening(s) for purposes of ventilation shall be determined with the LP gas supply cylinder in place. This shall be accomplished by one of the following:

- a. One side of the enclosure shall be fully open; or
- b. For a cylinder enclosure having four sides, a top and a bottom, and intended for installation in a built-in enclosure:
  - i. at least one ventilation opening shall be provided on the exposed exterior side of the enclosure located within 5 in (127mm) of the top of the enclosure and unobstructed. The opening(s) shall have a total free area of not less than 1 in<sup>2</sup>/lb (14.2 cm<sup>2</sup>/kg) of stored fuel capacity.
  - ii. at least one ventilation opening shall be provided on the exposed, exterior side of the enclosure 1 in (25.4 mm) or less from the floor level and shall have a total free area of not less than 1/2 in<sup>2</sup>/lb (7.1 cm<sup>2</sup>/kg) of stored fuel capacity. The upper edge shall be no more than 5 in (127 mm) above the floor level.
  - iii. every opening shall have a minimum dimension so as to permit the entrance of a 1/8 in (3.2 mm) rod.

## LP GAS CONNECTION TO BULK LP PIPED SYSTEMS:

A bulk LP piped system is typically a central LP tank detached from the home that feeds the entire household. Those systems are normally equipped with a high pressure regulator at the tank and low pressure regulators close to the home.

All gas line connections must comply with the Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSIZ21.75, CSA 6.27, and suitable for outdoor installation. The maximum length of the connection shall be 6 ft. (1.82 m).

# NATURAL GAS INSTALLATION

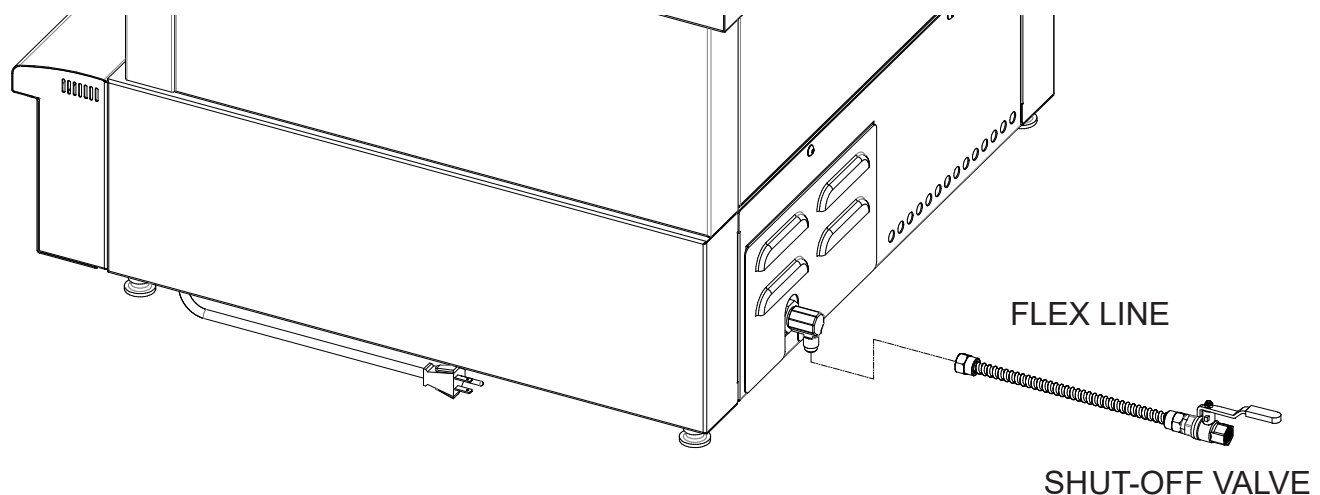
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The installation must conform with local codes or, in the absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1* or *Propane Storage and Handling Code, B149.2*.

1. This gas appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at the test pressures in excess of 1/2 psi (3.5 kPa).
2. This appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

If the gas oven is factory built for NG; the regulator supplied is set for 4" in wc. The regulator is convertible to 10 in wc (2.49 kPa) for plumb-in system LP application. Do not use with a 20 lb LP cylinder. Make sure that the regulator is set for the correct gas type (see page 2). To check, remove the brass hex cap. You will find the conversion plastic pin attached to the cap to the underside of the cap. If the disc (1/2 in diameter) of the pin is close to the cap, then the regulator is set for Natural Gas. If the disc is at the tip of the pin, away from the brass cap, the regulator is set for system LP application. To convert to NG, remove the plastic conversion pin and invert and replace it back in a manner such that the disc is close to the brass cap. For both NG and LP, the maximum inlet pressure is 14 in wc (3.5 kPa).

A typical NG installation is shown below. Make sure that the factory-supplied regulator is used and installed with the arrow mark on the regulator pointing towards the oven. Do not use any replacement regulator other than that specified by DELTA HEAT. Use only pipe sealants that are approved for use with NG and LP gases. An installer-supplied gas shutoff valve must be installed in an accessible location.



# LOCATING THE PIZZA OVEN

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This gas appliance is designed and certified for outdoor use only. Do not locate this oven under overhead construction.

**NOTE:** Caution should be taken when ovens are used near glass, vinyl siding or other temperature sensitive construction materials. In some cases it may be necessary to increase the clearance around the oven to avoid damage to vinyl siding. Check with the manufacturer of the siding material for details.

Do not operate the oven inside a building, garage, recreation vehicle or any enclosed area. When choosing an area, consider exposure to wind, proximity to traffic paths and length of gas supply line. Keep gas supply lines as short as possible to reduce pressure drop. Keep the oven away from a windy area but keep the oven in a well-ventilated area. Do not obstruct the flow of combustion and ventilation air around the oven. The oven must be located on a level and flat surface.

## **CLEARANCE TO COMBUSTIBLE CONSTRUCTION**

**A minimum clearance of 12 in from the rear and sides of the oven.**

**A minimum of 12 in from the top rear exhaust** to adjacent vertical combustible construction must be maintained at the flue exit.

## **DÉGAGEMENT À LA CONSTRUCTION COMBUSTIBLE**

**Un dégagement minimum de 12 in de l'arrière et des côtés du four.**

**Un minimum de 12 in de l'échappement arrière supérieur à la construction combustible verticale adjacente doit être maintenu.**

## **CLEARANCE TO NONCOMBUSTIBLE CONSTRUCTION**

**A minimum clearance of 12 in from the back of the oven at the flue exit.**

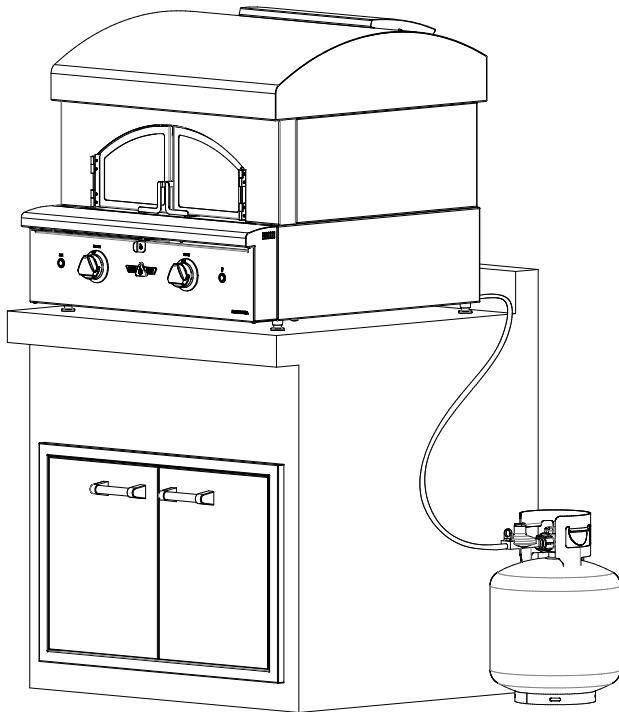
**A minimum perimeter of 1 in clearance to the sides and back of the oven.**

## **DÉGAGEMENT DE TOUTE CONSTRUCTION INCOMBUSTIBLE**

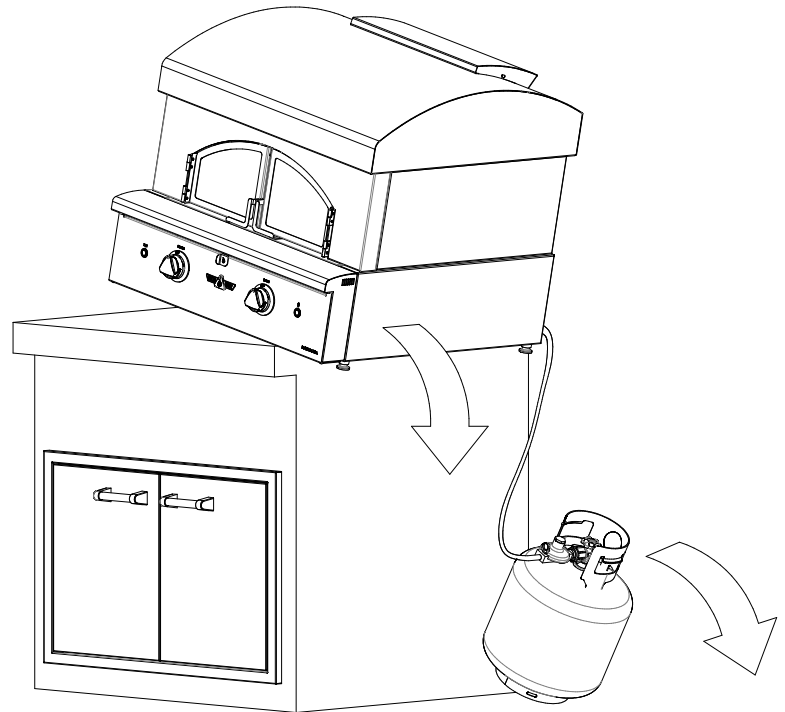
**Un dégagement minimum de 12 in à l'arrière du four.**

**Un périmètre minimum de 1 in de dégagement sur les côtés du four.**

## RECOMMENDED APPLIANCE AND CYLINDER PLACEMENT



The cylinder should be placed in such a way that it cannot strike the unit when falling to the ground.  
Cylinder and hose are placed away from the hot body of the oven.



DO NOT place the cylinder in such a way that it becomes a tripping hazard or it could be tipped.  
The cylinder could drag the unit and fall to the ground while operating.

### For your safety, please consider the following:

1. When an LP cylinder is placed close to the unit, a tripping hazard with the hose or cylinder might occur.
2. The length of the hose and the location of the cylinder must not interfere with the unit operation and if it was to fall to the ground, it will not strike the unit on its downward fall or pull the unit sufficiently to cause spillage of liquids or food, should the cylinder be tipped in any direction.
3. Connect and disconnect the hose according to the steps on page 3. Ensure the connections are tight, leak test each connection. (Reference page 8 for Leak Test)
4. If the Pizza Oven is not in use, disconnect the cylinder from the Oven. Ensure the valve on the cylinder is turned off before disconnecting from the unit.
5. If the Pizza Oven is to be stored for long periods of time, the cylinder must be disconnected from the unit before storage.
6. Cylinders are to be stored outdoors, out of reach of children, and shall not be stored in a building, garage, or any other enclosed area.
7. The LP cylinder should be placed upright for vapor withdrawal only. Never place the cylinder on its side or upside down.
8. The cylinder must be equipped with a collar to protect the cylinder valve at all times.

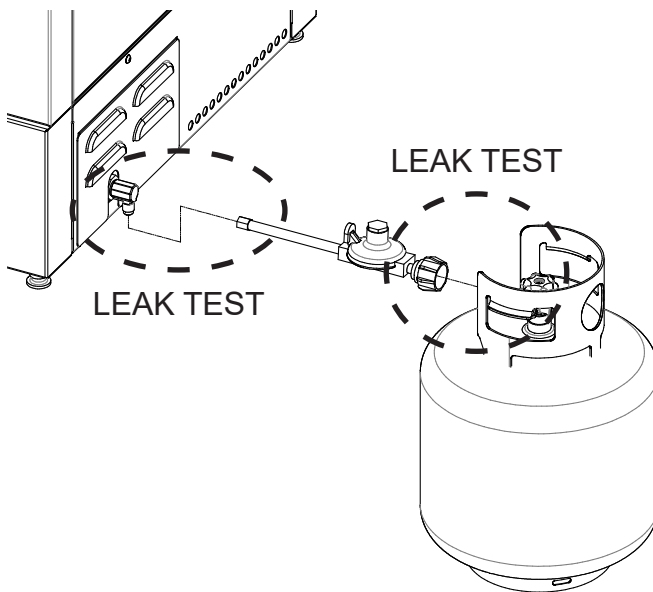
# LEAK TEST

## CAUTION BEFORE TESTING

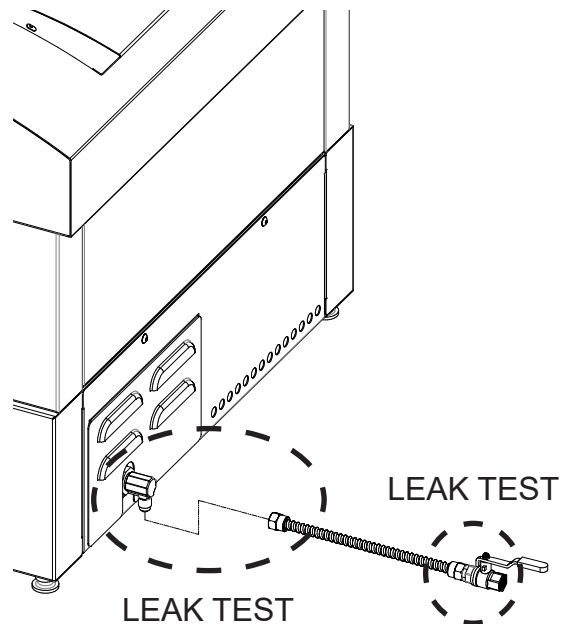
- Finding and/or fixing a gas leak is NOT a “DO-IT-YOURSELF” procedure.
- NEVER USE THE OVEN WITHOUT FIRST LEAK TESTING THE GAS CONNECTIONS.
- **WARNING:** DO NOT USE OPEN FLAME TO CHECK FOR LEAKS. USE OF AN OPEN FLAME COULD RESULT IN A FIRE, EXPLOSION, BODILY HARM OR DEATH.
- DO NOT SMOKE WHILE PERFORMING THE LEAK TEST!
- To prevent fire or explosion hazard, DO NOT use or permit sources of ignition in the area while performing a leak test. Perform leak test outdoors only.
- Check to ensure that flexible hoses do not have any cuts and wear that may affect the safety before each use.
- Only the factory supplied hose and regulator must be used. Use only replacement regulator and hose assemblies specified by DELTA HEAT.

## LEAK TEST

1. Prepare a leak testing solution of sudsy water by mixing in a spray bottle with half liquid soap and half water.
2. Confirm that all control knobs are in the OFF position.
3. Turn the main gas valve supply ON.
4. Apply leak testing solution by spraying on the pipe joints, fittings, and hose.
5. A gas leak is detected if;
  - a. there is a faint gas smell and/or...
  - b. growing bubbles appear on any of the connection points and/or hose, DO NOT attempt to ignite the oven and IMMEDIATELY turn off the gas supply valve.
6. When there is a gas leak, call a qualified service technician. DO NOT use the oven until the leak is corrected.



TYPICAL BOTTLE LP GAS HOOK-UP



TYPICAL NATURAL GAS HOOK-UP

# ELECTRICAL REQUIREMENT

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## **WARNING**

Electrical Grounding Instructions:  
This outdoor gas cooking appliance is equipped with a three prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three prong outlet. Do not cut or remove the third prong from this plug.

## **AVERTISSEMENT**

Instruction pour la mise à la terre électrique:  
Cet appareil est muni d'une fiche à trois broches (mise à la terre) afin de vous protéger des chocs et doit être branché directement dans une prise de courant à trois broches adéquatement mise à la terre. Il ne faut pas couper ou enlever la broche de mise à la terre de cette fiche.



# BURNER FLAME / AIR SHUTTER ADJUSTMENT

## CAUTION

Before adjusting the air shutter, verify that the correct orifice size for the gas type specified was installed.

## ADJUSTING THE REAR BURNER FLAME

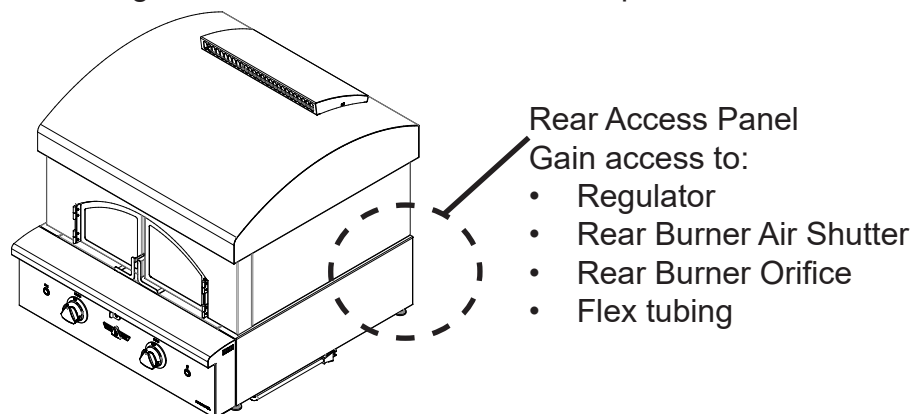
Each oven burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the rear burner. The amount of air is controlled by a sheet metal cup at the inlet of the burner called an air shutter. It is locked in place by a screw which must be loosened prior to lighting the burner for adjustment. The air shutter's adjustment screw is adjustable with a Phillips screwdriver. Loosen the lock screw for adjustments and tighten when adjustments of the air shutter are complete. Adjust according to the following directions. **Be careful as the burner and other grill parts may be very hot!**

- If the flame is noisy and tends to lift away from the burner, indicating too much air, very gently close the air shutter.
- If the flame is lazy or wavy, indicating not enough air, very gently open the air shutter.

Remember to tighten the adjustment screw prior to re-installing the access panel.

## ENSURE THAT THE BURNER IS SITTING PROPERLY ON THE ORIFICE PRIOR TO LIGHTING.

Access to the Rear Burner air shutter and internal flex tubing can be found through the rear access panel located at the back right corner of the Pizza Oven. See pictures below:



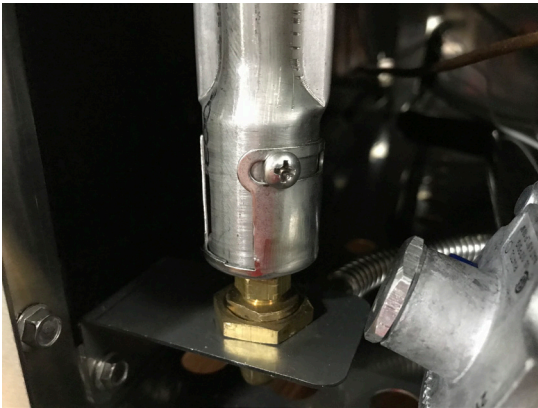
Rear Access Panel



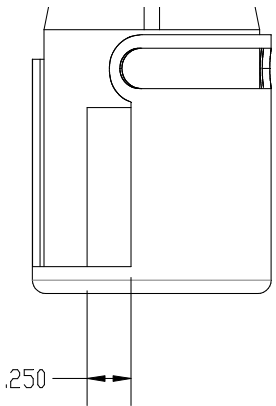
Rear Access Panel Removed



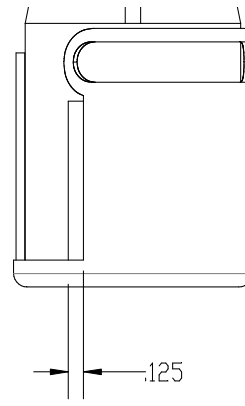
## AIR SHUTTER DETAIL



Air Shutter Adjustment  
Screw

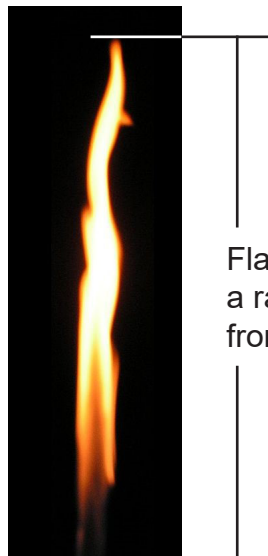


Burner set to LP



Burner set to NG

The Air Shutter may be adjusted while the burner is installed in the unit. With the Rear Access Panel removed, loosen the adjustment screw and gently open or close the Air Shutter to adjust the flame for the Rear Burner. The Rear Burner flame should be yellow and virtually silent.



Flames should be in  
a range of heights  
from 1" to 5"

If the flames do not match those above, remove the burner and verify that the burner is clean by following the guidelines outlined in Cleaning and Maintenance on pages 20-21.

# ADJUSTING THE VALVE LOW END

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Your Delta Heat Pizza Oven is set at the factory, but every installation is different. Take note of the gas type of your unit and ensure the gas being plumbed to your unit matches. Follow the guidelines below to adjust the low end of your Pizza Oven valves to provide the optimum burning conditions for your oven:

## **FOR LP GAS:**

- Remove the knobs from the valve stems and set them aside.
- Insert a small flat head screwdriver into the stem of the valve. (2.5 mm x 100 mm RECOMMENDED)
- Turn the screwdriver clockwise to close the valve stem until it bottoms out.
- Reinstall the knobs.

## **FOR NG GAS:**

- Remove the knobs from the valve stems and set them aside.
- Insert a small flat head screwdriver into the stem of the valve.
- Turn the screwdriver counterclockwise to open the valve stem until no more than 6 complete turns or until a stable flame is reached.
- Reinstall the knobs.

**NOTE:** Not all NG systems are the same. Contact your local gas company to receive the heating value in your area. When adjusting the low end of the valve for a NG system it may be necessary to close the valve stem until the correct flame heights are maintained.

# PROPER BURNER SEATING

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When adjusting the burners, it is critically important that the orifices are properly installed in the air shutter of the burner. Improper seating of the burners on the orifices may result in fire inside the oven body, which may lead to damage to the oven or severe injury to your persons. Ensure that the burners are installed on the orifices as shown below:

## REAR BURNER



REAR BURNER NOT PROPERLY SEATED



REAR BURNER PROPERLY SEATED

## HEARTH BURNER



HEARTH BURNER NOT PROPERLY SEATED



HEARTH BURNER PROPERLY SEATED



HEARTH BURNER SLOT MUST ENGAGE POST

# OPERATING INSTRUCTIONS

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## BEFORE LIGHTING THE PIZZA OVEN

- **DO NOT ATTEMPT TO LIGHT THE PIZZA OVEN IF YOU SMELL GAS.**
- **WARNING! IT IS CRITICAL THAT THE GAS BURNERS ARE PROPERLY INSTALLED WITH THEIR ORIFICES INSIDE THE BURNERS AIR SHUTTERS.** If not properly installed, gas may leak outside of the burner that could lead to fire, potential damage to your grill, bodily injury or death.
- Inspect the gas supply piping or hose prior to turning the gas ON. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. The replacement pressure regulator and hose assembly must be the type specified by the manufacturer. Do not use the oven if the odor of gas is present. The pressure regulator and hose assembly supplied with the unit must be used.
- If the unit is LP, hand tighten the regulator to the valve of the cylinder and leak check the hose and regulator connections with a soap and water solution before operating the grill. Reference page 8 for leak test procedure.
- Always keep your face and body as far away as possible when lighting.
- Refer to Spiders and Insects warning and procedure under the Cleaning and Maintenance page of this manual.

## TO LIGHT THE OVEN BURNERS

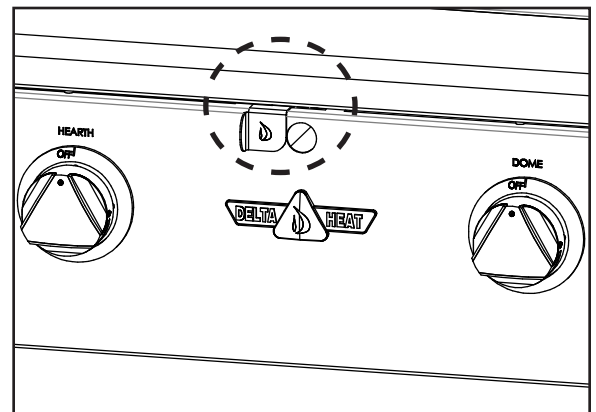
Follow the steps below to light your Pizza Oven:

1. Open the oven doors completely. Do not attempt to light the oven with the doors closed.
2. Open the gas supply shut-off valve.
3. Push in the knob for five seconds and verify that the hot surface igniter glows bright orange for both the hearth burner and the rear burner. If the igniter does not glow, verify unit is plugged into power source. If still no glow is emitted, a new igniter may be required.
4. Once the glow is verified, turn the knob counterclockwise 90° to the biggest flame marking on the knob. Hold the knob pushed in until the burner lights. Once burner lights continue to hold knob for 10-20 seconds or until the burner stays lit.

**NOTE:** To verify the glow of the hearth igniter, on the front panel, slide the matchlight tube cover to the left to expose the tube. Look through this tube to verify the glow of the hearth igniter.

**CAUTION:** If ignition does not immediately take place, turn knob to the OFF position, wait for five minutes and repeat the lighting procedure.

5. Close the doors to allow the oven stones to pre-heat until the desired stone temperatures are acquired.



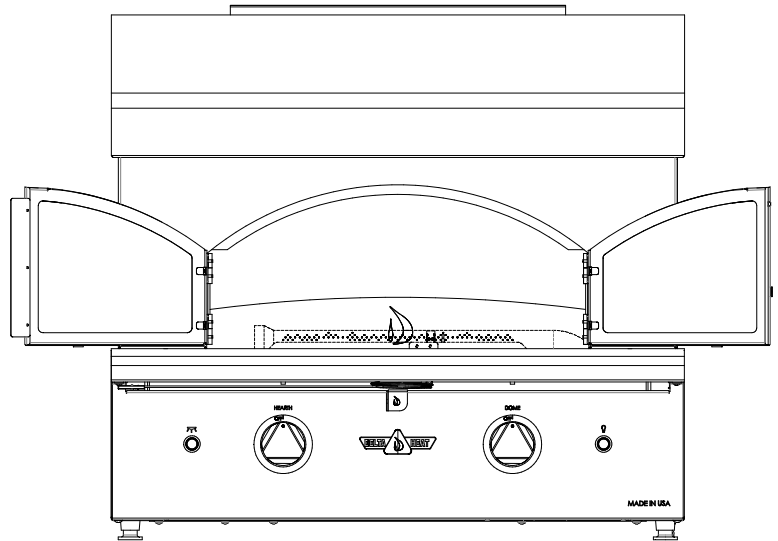
## TO MANUALLY LIGHT THE OVEN BURNERS

If there is no electrical power supply available or if the hot surface igniters will not light the burners, the burners may be lit manually using a lighted long match, taper or BBQ lighter.

### Rear Burner Match/BBQ Lighter Lighting Instructions:

Follow the steps below to manually light your Pizza Oven rear burner:

1. Ensure doors are open when attempting to match light the oven.
2. Open the gas shut-off valve.
3. Using a match holder, place a lit match or BBQ lighter near the top of the cross tube of the Rear burner.
4. Push and turn the knob counterclockwise 90° to the biggest flame marking on the bezel. Hold the knob pushed in until the burner lights. Once you see a flame, remove the match or lighter; continue to hold knob in for 10-20 seconds until burner stays lit.



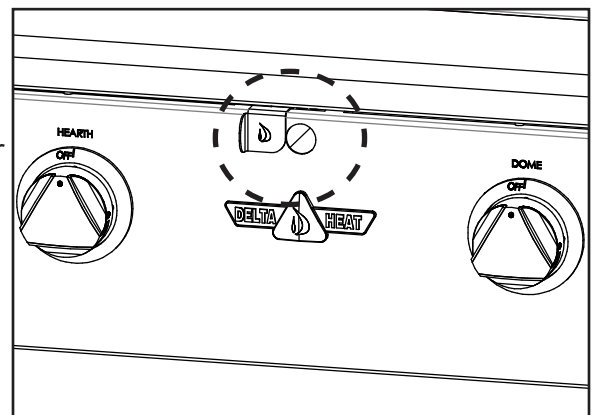
**Important:** If the burner fails to light within 4 seconds, turn off the gas and wait 5 minutes before repeating the process.

**Warning:** If you smell gas, shutoff the gas supply and immediately check for leaks using the soapy water technique. (See Page 8).

### Hearth Burner Match/BBQ Lighter Lighting Instructions:

Follow the steps below to manually light your Pizza Oven hearth burner:

1. Ensure doors are open when attempting to match light the oven.
2. Open the Shut-off valve.
3. Locate the match light tube at the front of the unit in the center of the front panel and slide to the left to open
4. Using a match holder, place a lit match or BBQ lighter through the tube.
5. Push and turn the knob counterclockwise 90° to the biggest flame marking on the bezel. Hold the knob pushed in until the burner lights. Once you see a flame, remove the match or lighter; continue to hold knob in for 10-20 seconds until burner stays lit.



## USING THE OVEN

Follow the steps below to safely use your Pizza Oven:

1. Light the oven burners using the instructions outlined in Lighting the Oven.
2. Turn the control knobs to HI and allow the oven to preheat for 15 minutes or until desired temperature (usually 650°-700°F on hearth and 700°-750°F on dome) is reached in the stones as checked by a hand-held laser I.R. thermometer. The doors are to be closed during the appliance preheat period.
3. Once the desired stone temperatures are reached, place the food on the stones in the oven. Adjust heat setting, to LO or MED for pizzas. The control knob may be set to any position between HI and LO.
4. Allow oven to cool, then clean the stones of any left over debris or uncooked food.

## INTERIOR LIGHT OPERATION

The Pizza Oven is equipped with an interior halogen light for low light or nighttime use. The Oven is equipped with a switch that controls the functionality of the interior lights.

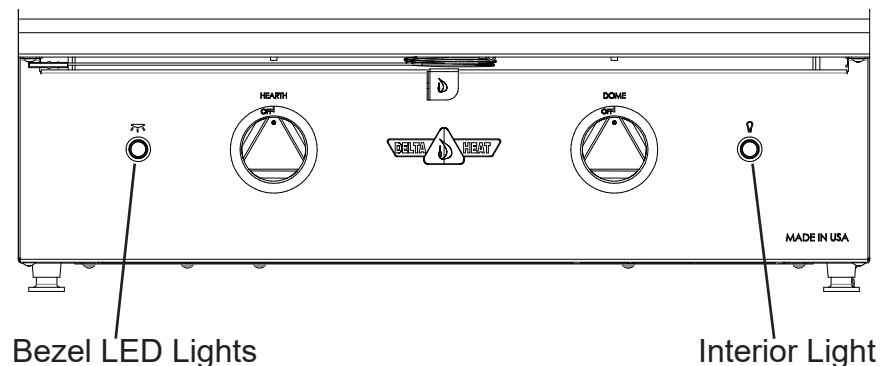
1. Push the switch located on the right side of front panel to turn ON interior light.
2. Push again to turn off.

**WARNING:** Do not touch the interior halogen light. It may be hot and can cause serious burns.

## FRONT PANEL BEZEL LED LIGHT OPERATION

The Delta Heat Pizza Oven is equipped with two blue LED ambient spot lights for nighttime use. The oven is equipped with a switch that controls the functionality of the LED lights.

1. Push the switch located on the left side of the front panel to turn ON the LED lights.
2. Push again to turn off.





## REPLACING INTERIOR LIGHT BULB

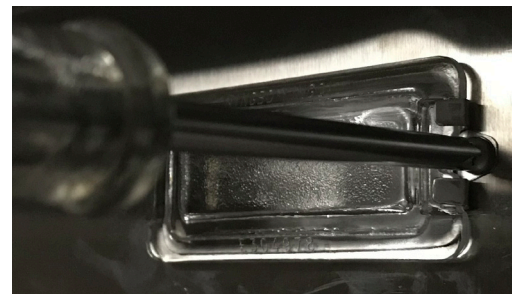
### WARNING!

- Ensure the oven is unplugged from the power source before replacing the light bulb.
- Do not attempt to replace the light bulb while the oven is hot as the light assembly will be hot and may cause severe burns.

**Note:** While replacing the light bulb, it is important you wear latex gloves and do not touch the bulbs with your bare hands. The oils deposited on the bulb will cause the bulb to degrade faster.

Follow these steps to replace your Interior Oven Light:

1. Remove the screw holding the Light Assembly in the oven body. (Pic 1)
2. Remove the Light Assembly from the Oven body. (Pic 2)
3. Gently remove the Light Lens from the Light Assembly. A small metal clip will come away from the light body when the lens is removed, remove this clip with the lens. (Pic 3)
4. Locate and loosen the two screws holding the light bulb into the Light Assembly. (Pic 4)
5. Gently remove the old light bulb from the Light Assembly. (Pic 5)
6. Slide the new light bulb into the Light Assembly and tighten the screws holding it into the Light Assembly. (Pic 6)
7. Reinstall the small metal clip and light lens onto the Light Assembly.
8. Reinstall the Light Assembly into the Oven body, making sure the assembly is secured tightly.



Pic 1



Pic 2



Pic 3



Pic 4



Pic 5

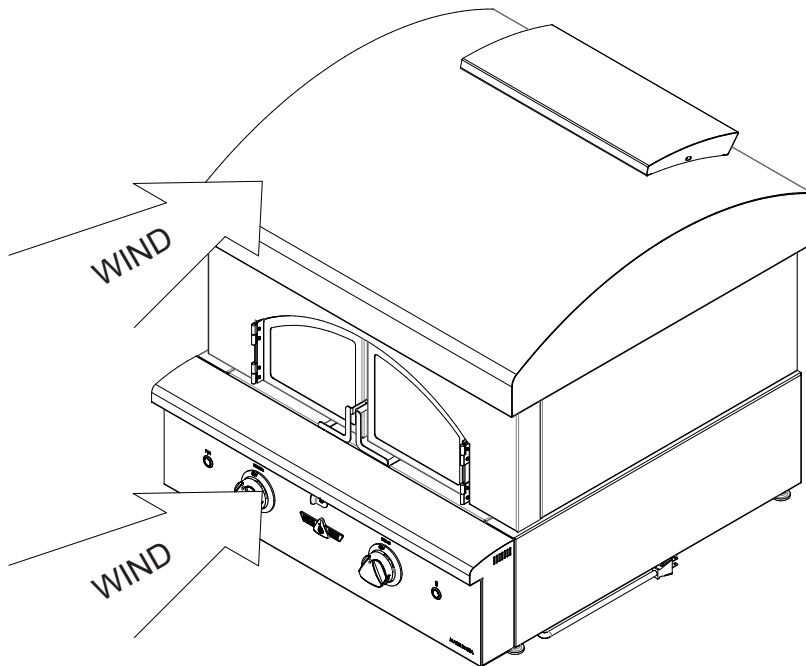
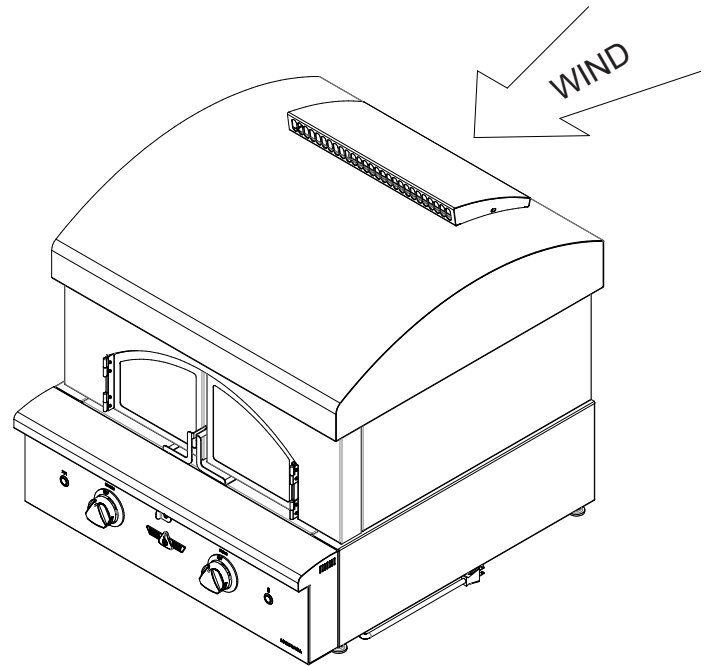


Pic 6

# WINDY CONDITIONS

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If the oven is installed where a prevailing wind hits the unit from behind, make sure the flue cover is facing towards the front of the unit as shown.  
(doors closed optional)



If the oven is installed where a prevailing wind hits the unit from the front, make sure the flue cover is facing towards the rear of the unit and the doors are closed as shown.

**WARNING:**  
ANY DAMAGE CAUSED FROM USE IN WINDY CONDITIONS, SUCH AS MELTED KNOBS, IGNITER WIRES, OR FRONT PANEL DISCOLORATION FROM HEAT BUILDUP IS EXCLUDED FROM WARRANTY COVERAGE.

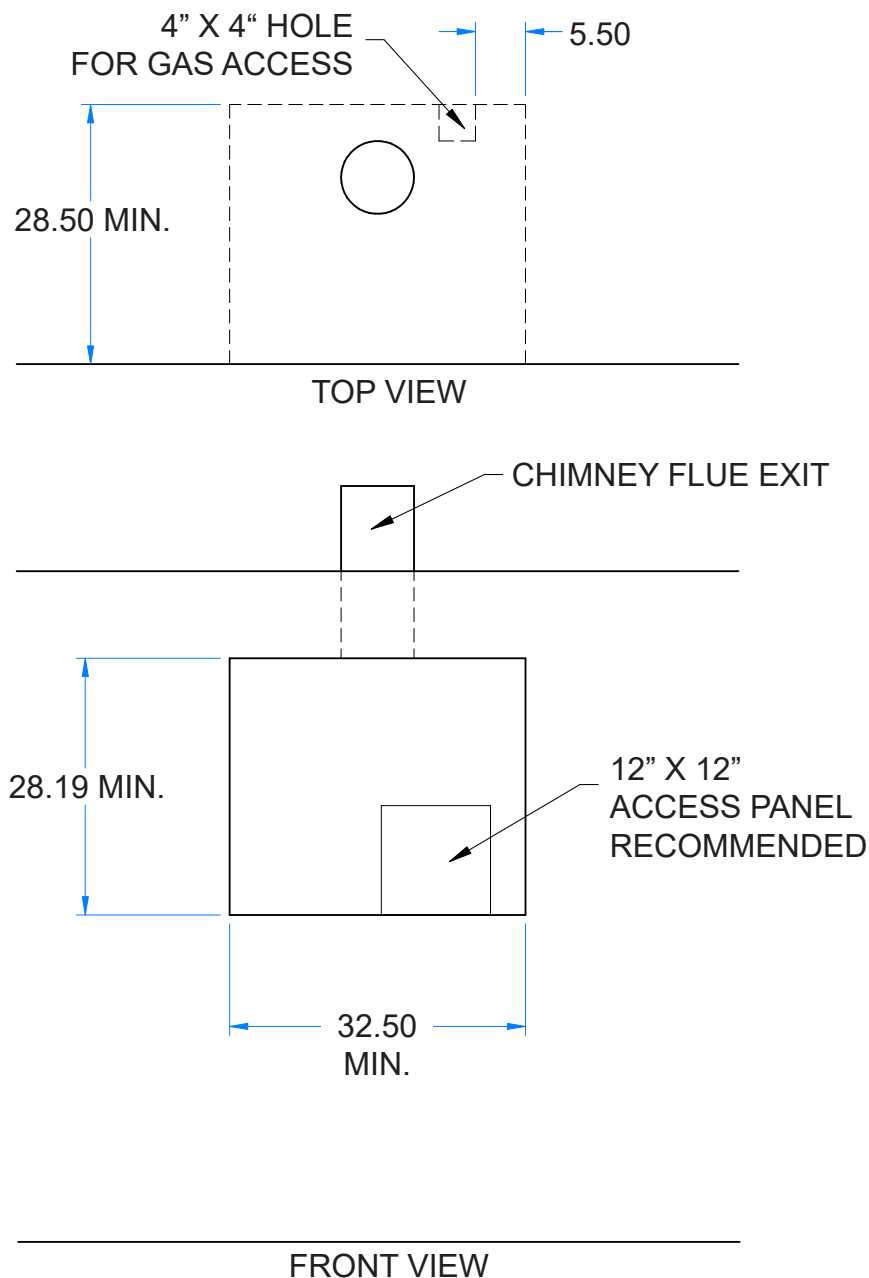


# BUILT-IN DIMENSIONS

The Pizza Oven can be installed into an existing or new built-in enclosure. Built-in model enclosures must be made of noncombustible masonry materials.

When installing the Pizza Oven as a built-in unit, careful consideration must be taken with the materials to be used in the construction of the enclosure. The image below shows a typical built-in installation.

DIMENSIONS ARE IN INCHES



A minimum perimeter of 1 in clearance to the sides of the oven.

A 4 in x 4 in opening at the right rear corner of the unit is required for access to the gas hook-up below the oven.

# CLEANING & MAINTENANCE

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## IMPORTANT STAINLESS STEEL & GENERAL PRODUCT CARE

To keep your Delta Heat products free of surface corrosion and in good working order, it is important to take additional precautions under certain conditions.

If your Delta Heat products are located in corrosive conditions, such as:

- A coastal environment where corrosive salty air is present.
- Near a swimming pool, hot tub or water feature with exposure to corrosive pool chemicals and/or chlorinated water.
- Areas where muriatic acid (hydrochloric acid) or other corrosive cleaning solutions are used to clean concrete and masonry.
- Areas where corrosive masonry dust and debris are created by cutting stone or mixing cements.

These conditions can create a highly corrosive environment that will cause the corrosion resistant type 304 stainless steel to develop surface oxidation, corrosion or rust.

Delta Heat products have been tested in saline solutions, highly chlorinated solutions and have been tested against exposure to highly acidic foods. The test results proved the type 304 stainless steel can withstand exposure over prolonged periods of time. However, the conditions outlined above, along with neglect, can lead to surface corrosion or rust.

It is recommended that your Delta Heat products be kept dry and covered when not in use. This is even more important when long-term storage is intended.

Do not allow food particles or grease to be left inside your Delta Heat products. These can attract rodents, which are unsanitary and are likely to cause physical damage by chewing on the wiring, which can cause permanent damage to the electrical components.

If you are located along the coast or in the desert, wind driven sand is extremely abrasive and can pit and scratch the stainless steel. Keep your Delta Heat products covered when not in use.

When routine cleaning, maintenance and awareness of the conditions outlined above, you can enjoy many years of service from your Delta Heat products.

In the event that surface corrosion has developed on the stainless steel, it is typically not the stainless steel that is corroding but corrosive particles that have been deposited on the surface.

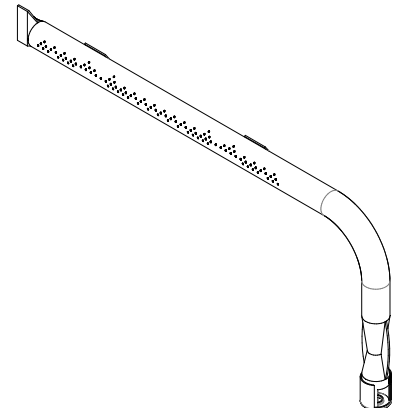
Delta Heat ovens are made of all welded stainless steel. It is non-rusting and non-magnetic. Never clean the stainless steel when it is hot. After the initial use, certain areas of the oven may discolor. This is a normal discoloration caused by the intense heat given off by the burners.

Specks of grease can gather on the surface of the stainless steel and get baked-on. These can be removed by using a mild abrasive pad with a stainless steel cleaner. Use the mildest cleaner and always scrub in the direction of the grain. Do not use steel wool to clean the stainless.

Do not use abrasives on the polished highlights. Be extra careful when cleaning around the highlights. Metal polisher or mild chrome cleaner can be used to bring back the luster on highlights. To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100-dry grit emery sandpaper in the direction of the grain.

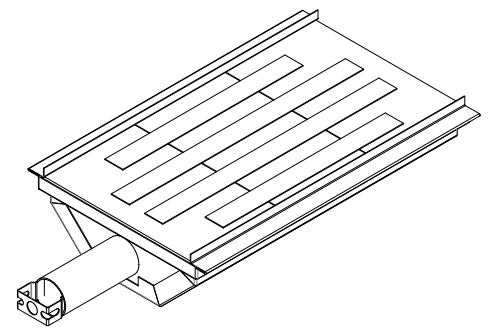
### REAR BURNER

The Rear Burner is made of heavy gauge stainless steel and can be soaked in water and cleaned with a wire brush. Check every port hole for clogs. Use a wire pin to clean out clogged ports. Make sure the burner is dry before reinstalling it back into the oven.



### HEARTH BURNER

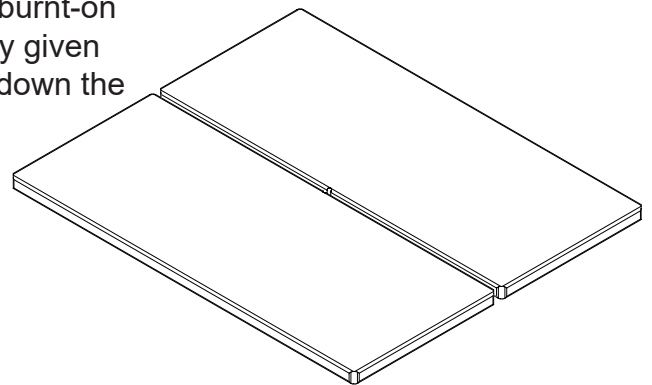
The Hearth Burner is located below the Pizza Stones. It should be checked periodically for cracks or any food particles that make it below the Pizza Stones.



### PIZZA STONES

The Pizza stones should be kept clean and clear of any burnt-on residue from previous cooks. Most residue will burn away given enough time, but for some stubborn spots, gently brush down the stone with a hard bristle brush.

**DO NOT GET THE STONES WET!!!**



### SPIDER AND INSECT WARNING

Spiders and other insects can nest in the burners of this and any other outdoor appliance, which causes the gas to flow from the front of the burner. This dangerous “condition” can cause a fire inside the oven body, damaging the oven and making it unsafe to operate. Inspect the burners once a year or if the oven has not been used for more than one month or if any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The oven does not reach temperature.
3. The oven heats unevenly.
4. The burners make popping noises.

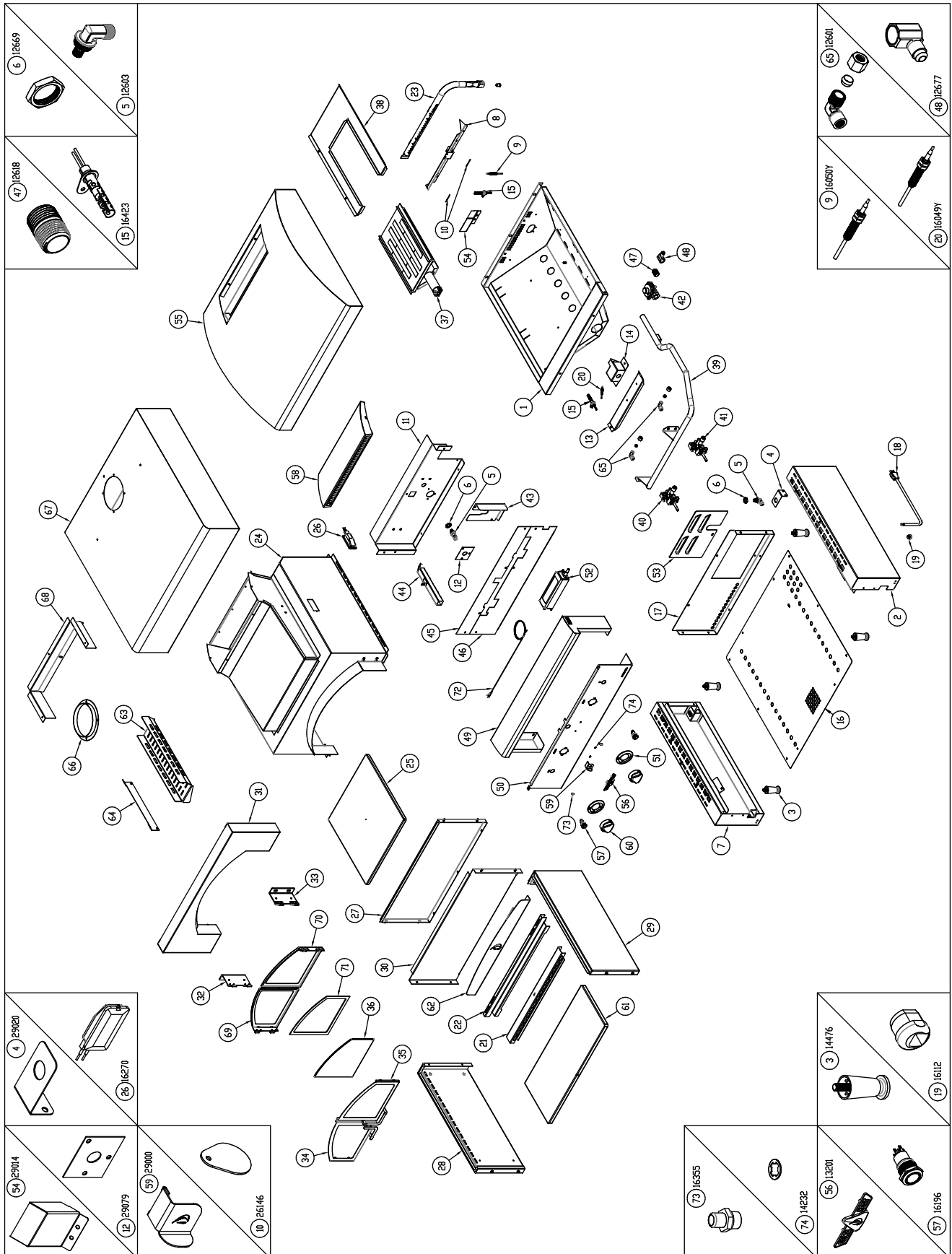
# TROUBLESHOOTING GUIDE

## BEFORE CALLING FOR SERVICE:

If your DELTA HEAT oven does not function properly, use the following troubleshooting guide before contacting your dealer for service. The troubleshooting guide may save the cost of a service call and the inconvenience of being without your oven.

PROBLEM	WHAT TO DO
Oven will not light.	<ol style="list-style-type: none"> <li>1. Push in the knob and verify that the igniter functions.</li> <li>2. If the igniter does not glow, check the wiring.               <ol style="list-style-type: none"> <li>a. Purge the line of any trapped air.</li> <li>b. Check if you can match-light the burner.</li> <li>c. Check to see that the other burner operates.</li> </ol> </li> </ol> <p><b>NOTE:</b> It is normal to hear a popping sound when the oven burners are first turned ON.</p>
Burner flame is yellow and gas odor can be smelled.	<ol style="list-style-type: none"> <li>1. Check the burner inlet for obstruction...ex. Spiders, insects, etc.</li> <li>2. Check the air shutter for proper adjustment.</li> <li>3. Check for any source of gas leak. (See page 8)</li> </ol>
Low heat generated with knob in HI position.	<ol style="list-style-type: none"> <li>1. Check if the problem is isolated to only one burner. If it appears so, clean the orifice and burner, clearing ports of any obstruction.</li> <li>2. Check for any bent or kinked fuel hose.</li> <li>3. Check if the air shutter is properly adjusted.</li> <li>4. Check for proper gas supply and pressure.</li> <li>5. Pre-heat oven for 15 minutes.</li> <li>6. If using LP gas, check for empty tank.</li> </ol>
Too much heat.	<ol style="list-style-type: none"> <li>1. Check for damaged orifice or no orifice.</li> <li>2. Check for unauthorized regulator adjustment.</li> </ol>
Burner blows out.	<ol style="list-style-type: none"> <li>1. Check for any burner defect.</li> <li>2. Check for proper burner installation.</li> <li>3. Check if fuel mixture is too lean.</li> <li>4. Check if gas supply is sufficient.</li> <li>5. Check if LP tank is empty.</li> <li>6. Check if the oven location is subject to high winds.</li> </ol>
Interior light will not turn ON.	<ol style="list-style-type: none"> <li>1. Check if the unit is plugged into proper voltage (GFCI 120V).</li> <li>2. Replacement of the light bulb may be required.</li> </ol>
Hot Surface igniter does not glow.	<ol style="list-style-type: none"> <li>1. If the igniter does not glow, check wire connections.</li> </ol>
Oven is not reaching high temperatures.	<ol style="list-style-type: none"> <li>1. Allow the oven 15 minutes with doors closed at high setting in order to reach higher temperatures.</li> </ol>

# EXPLODED VIEW



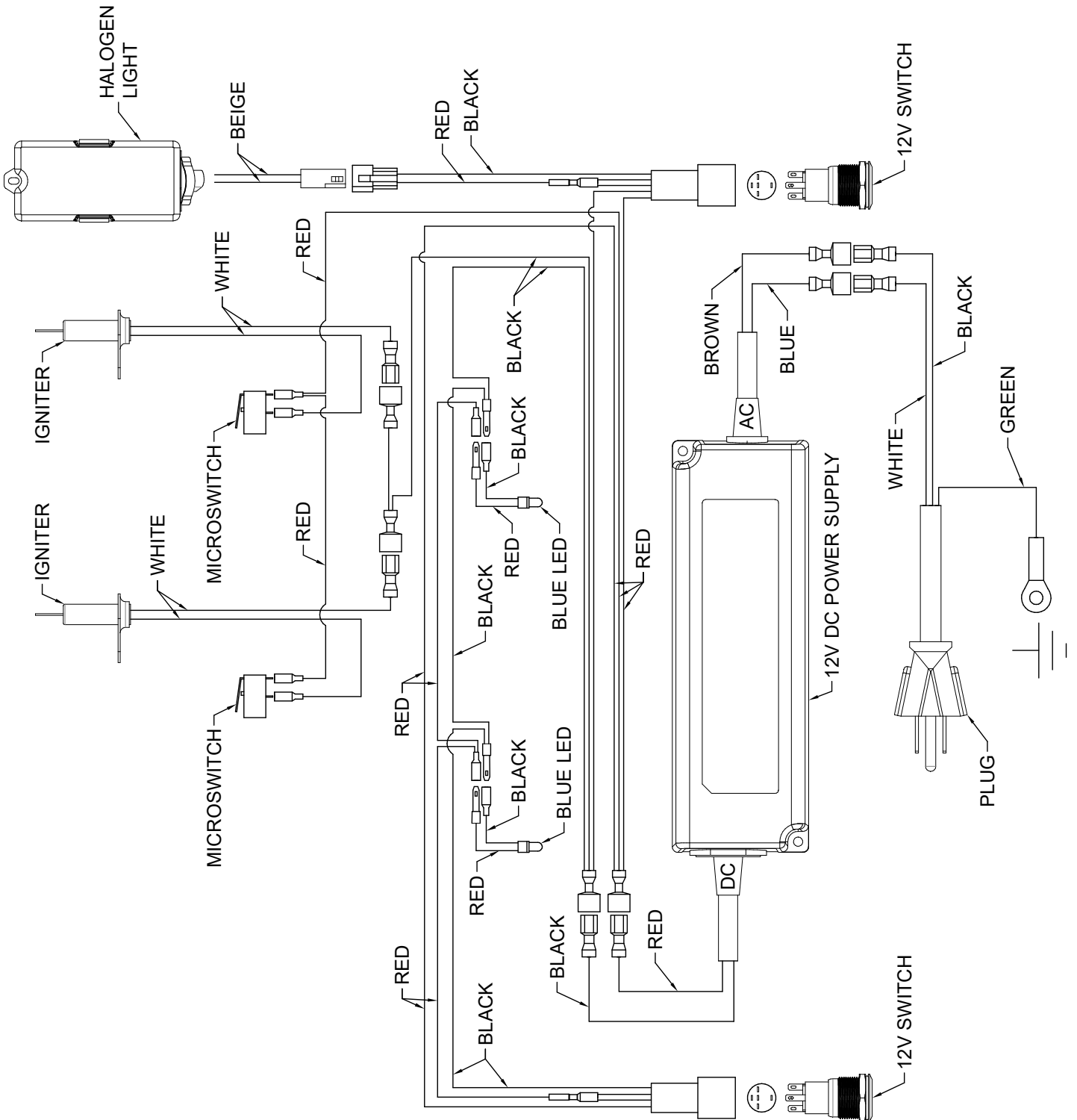
# REPLACEMENT PARTS LIST

ITEM NO	PART NO.	DESCRIPTION	DHPO 30F	DHPO 30BI
1	S29034WY	FIREBOX WELDED ASSEMBLY	1	1
2	S29051-RWY	RIGHT SIDE PANEL WELDED ASSY	1	1
3	S14476	BIG LEG ASSEMBLY	4	4
4	S29020	ORIFICE ELBOW BRACKET	1	1
5	S12603	ELBOW, MIXER, .375CC X .125 FIP	2	2
6	S12669	NUT, RETAINING	2	2
7	S29050-LWY	LEFT SIDE PANEL WELDED ASSY	1	1
8	S29028WY	BURNER GUARD WELDED ASSY	1	1
9	S16050Y	THERMOCOUPLE ASSY, SUC-40	1	1
10	S26146	ROTIS HOLE COVER	1	1
11	S29026WY	FRONT BAFFLE WELDED ASSY	1	1
12	S29079	HEARTH ELBOW BRACKET	1	1
13	S29022	IR IGNITION MOUNT	1	1
14	S29021	HEARTH IGNITER BRACKET	1	1
15	S16423	IGNITER, ROTIS, RH	1	1
16	S29052	BOTTOM PANEL	1	1
17	S29031	LOWER BACK PANEL	1	1
18	S16111Y	ELECTRICAL CORD	1	1
19	S16112	STRAIN RELIEF, HEYCO 1200	1	1
20	S16049Y	THERMOCOUPLE ASSY, SUC15	1	1
21	S29024	FLOOR SUPPORT	1	1
22	S29018	REAR FLOOR SUPPORT	1	1
23	S13382	REAR BURNER WELDED ASSY	1	1
24	S29037WY	DOME WELDED ASSEMBLY	1	1
25	S13297	DOME CODIERITE STONE	1	1
26	S16270	HALOGEN LIGHT	1	1
27	S29043	UPPER BACK PANEL	1	1
28	S29042-LWY	UPPER LH SIDE PANEL WELD ASSY	1	1
29	S29042-RWY	UPPER RH SIDE PANEL WELD ASSY	1	1
30	S29044	UPPER REAR PANEL LINER	1	1
31	S29027WY	FRONT DOOR PANEL WELD ASSY	1	1
32	S29045-LY	LH DOOR HINGE ASSY	1	1
33	S29045-RY	RH DOOR HINGE ASSY	1	1
34	S29009-LWY	LEFT DOOR WELDED ASSEMBLY	1	1
35	S29010-RWY	RIGHT DOOR WELDED ASSEMBLY	1	1
36	S14535	DOOR GLASS	2	2
37	S13383	LOWER IR BURNER	1	1
38	S29025	IR BAFFLE	1	1
39	S12774Y	MANIFOLD ASSEMBLY	1	1
40	S15164Y	IR BURNER VALVE ASSY	1	1
41	S15163Y	TUBE BURNER VALVE ASSY	1	1
42	S15303	REGULATOR, NG	1	1
43	S29019	RIGHT HEAT SHIELD	1	1
44	S29003	FLASH TUBE	1	1

# REPLACEMENT PARTS LIST - CONT.

ITEM NO	PART NO.	DESCRIPTION	DHPO 30F	DHPO 30BI
45	S29015	VP BAFFLE	1	1
46	S29016	VP BAFFLE 2	1	1
47	S12618	NIPPLE, 1/2 CLOSE BI	1	1
48	S12677	ELBOW, BRASS 3/8 FLARE X 1/2 FIP 90DEG	1	1
49	S29005WY	30" LANDING LEDGE WELD ASSY	1	1
50	S29053	VALVE PANEL	1	1
51	S13199	BEZEL, KNOB, DELTA HEAT	2	2
52	S16385	TRANSFORMER, MEAN WELL, LPVL-150-12	1	1
53	S29017	REAR ACCESS COVER	1	1
54	S29014	WIRE GUARD	1	1
55	S29007WY	DOME ROOF WELDED ASSY	1	1
56	S13201	LOGO, DELTA	1	1
57	S16196	SWITCH, ILLUMINATED, 19mm, BLUE	2	2
58	S29035WY	FLUE GUARD WELDED ASSY	1	-
59	S29000	MATCH LIGHT DOOR	1	1
60	S13415	KNOB, BLACK, DELTA	2	2
61	S13298	HEARTH CORDIERITE STONE	2	2
62	S29006	MONIKER HOLDER	1	1
63	S29073	WOOD HOLDER	1	1
64	S29078	WOOD RACK HOLDER	1	1
65	S12601	ELBOW, BRASS, 3/8CC X 1/8 FIP	2	2
66	S29074WY	FLUE RING WELD ASSEMBLY	-	1
67	S29080WY	BUILT IN ROOF WELDED ASSY	-	1
68	S29082	FLUE ADAPTER BI	-	1
69	S29011-LY	LEFT DOOR LINER ASSEMBLY	1	1
70	S29011-RY	RIGHT DOOR LINER ASSEMBLY	1	1
71	S14546	INSULATION, DOORS	2	2
72	S13876	MATCH HOLDER	1	1
73	S16355	BLUE LED	2	2
74	S14232	SELF-LOCKING RETAINING RING	2	2
<b>NON-SHOWN PARTS</b>				
	S15110-53	ORIFICE, #53, REAR BURNER, LP	1	1
	S15110-55	ORIFICE, #55, HEARTH BURNER, LP	1	1
	S15110-1/8	ORIFICE, #1/8, REAR BURNER, NG	1	1
	S15110-45	ORIFICE, #45, HEARTH BURNER, NG	1	1
	S16508	WIRE HARNESS, 12V DC DHPO30	1	1
	S16491	WIRE HARNESS, LIGHT	1	1
	S15302	LP REGULATOR WITH HOSE	1	1
	S12407	TUBING, FLEX, 3/8" X 7"	1	1
	S12401	TUBING, FLEX, 3/8" X 48"	1	1

# WIRING DIAGRAM





# WARRANTY

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- **LIMITED LIFETIME WARRANTY:** Delta Heat warrants the rear burner and all fabricated stainless-steel components, to be free from defects in materials and workmanship under normal residential use for the lifetime of the product. This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and are to be expected with any outdoor product. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.
- **LIMITED FIVE-YEAR WARRANTY:** Delta Heat warrants the hearth burner to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.
- **LIMITED TWO-YEAR WARRANTY:** Delta Heat warrants the hearth support and all other oven components to be free from defects in materials and workmanship under normal residential use for a period of two years from the original date of purchase. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling.
- **ONE-YEAR FULL WARRANTY:** Delta Heat warrants the Pizza Oven and all other components to be free from defects in materials and workmanship under normal residential use for a period of one year from the original date of purchase. Delta Heat will repair or replace parts found to be defective at no cost to the original purchaser. Warranty service must be performed by a Delta Heat authorized representative during normal business hours.
- **NINETY (90) DAY RESIDENTIAL PLUS WARRANTY:** This warranty applies to applications where use of the product extends beyond normal residential use such as bed and breakfast inn and private clubs. The actual part will be repaired or replaced, free of charge, with the owner paying for all other costs including labor, shipping and handling. This warranty excludes all commercial locations such as restaurants and food service locations.

## WARRANTY LIMITATIONS & EXCLUSIONS

This warranty shall apply only to the products purchased and located in the continental United States and Canada. The warranty coverage begins on the original date of purchase and proof of date of purchase is required. In order to activate the warranty, we require that you send in the attached warranty registration card. This warranty applies only to the original owner and may not be transferred.

This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals. This warranty does not apply to rust, corrosion, discoloration, surface scratches, weather and atmospheric related staining and oxidation which are normal conditions and to be expected with any outdoor products unless the affected component becomes inoperable. This warranty does not apply to commercial use, or to products with altered or removed serial numbers. Delta Heat shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

**WARRANTY SERVICE & REPLACEMENT PARTS:** Call your authorized selling dealer or call Delta Heat directly at (562) 263-3600. Be prepared to furnish the following information: Purchaser's name, model and serial number of the grill, date of purchase and the accurate description of the problem. Delta Heat will not pay for service calls for correcting an installation problem. Owner shall be responsible for proper installation, providing normal care and maintenance, providing proof of purchase upon request and making the grill accessible for service. In the event of any warranty replacement, all removal, replacement, installation and shipping costs are the responsibility of the grill owner. If the unit is located in a remote area where Delta Heat factory authorized service is not available, you may be required to bring the unit to a Delta Heat authorized service location at your own cost and expense.

Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific legal rights and you may have other rights, which vary from state to state.

# HOW TO OBTAIN SERVICE

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For service, please contact your DELTA HEAT dealer or call DELTA HEAT direct at (562) 263-3600 or (800) 422-0091 or fax (562) 802-3391

Mailing address:  
DELTA HEAT, Inc.  
13259 166th Street  
Cerritos, CA 90703

Visit us at [www.deltaheat.com](http://www.deltaheat.com)

Please provide:

- Model number
- Serial Number
- Date of purchase
- A description of the problem
- Copy of the purchase receipt

FOLD HERE

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CUSTOMER NAME	MODEL #
ADDRESS	SERIAL #
CITY, STATE	DATE PURCHASED
ZIP	DEALER'S NAME
PHONE #	DEALER'S ADDRESS
E-MAIL	

This Warranty Registration card must be returned within thirty days of purchased to properly activate your warranty. This information is for our internal use only.

Or you may register online at <http://www.deltaheat.com>

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PLACE  
POSTAGE  
HERE



Customer Service  
ATTN: Warranty Department  
13259 166th Street  
Cerritos, CA 90703  
Service Direct Line: (562) 263-3600  
Fax: (562) 801-3391