

Gastronomy Plus Ltd

THE HOME OF

DELIVITA®



**Flow. Dual Fuel
Pizza Oven
User Manual**





Welcome to the Outsider Club

**You didn't choose ordinary.
You chose outside.**

Welcome to your Delivita Dual Fuel Oven

**A place where fire, food,
and people come together,
and life slows down just
enough to matter.**

This is cooking back to simple.

Real flames. Real ingredients. Real moments.

Outside. Unplugged.

No apps.

No notifications.

No distractions.

Just you, the people you love, and the unmistakable glow of the fire.

Because the best conversations don't happen on screens. They happen outside, catching up, laughing, sharing stories, and eating food that tastes better because it was made together.

Fire Your Way

Wood for flavour.

Gas for ease.

Or both, because you don't believe in rules, only great food.

Your Dual Fuel oven gives you freedom: to cook how you want, when you want, without compromise.

A Few Simple Ways to Get the Best From It

Let the oven come fully up to temperature before cooking, great food loves patience.

Use the heat zones: hotter near the flame, gentler towards the mouth of the oven.

Turn, rotate, and trust your instincts, fire cooking is about feel as much as technique.

And don't worry if it doesn't all come together first time.

There may be a few pizza casualties along the way - we love to see a wonky pizza or a slightly singed crust. With a little patience and practice, you'll soon find your rhythm and become a master of the fire.

Because perfection isn't the goal.

Great food, shared outside, is.

Living Life to the Full

From slow afternoons that drift into long evenings, to impromptu gatherings that turn into unforgettable nights - this is where memories are made.

Food prepared beautifully.

Moments shared effortlessly.

Life lived properly.

That's what we're all about.

Welcome to Delivita

Welcome outside.



USE OUTDOORS ONLY

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE USE

RETAIN THIS MANUAL FOR FUTURE REFERENCE

WARNING

If you smell gas, turn off the gas supply at the gas cylinder immediately.

Hazardous fire or explosion may result if instructions are ignored

It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

Read the instructions before using the appliance.

Retain this manual for future reference.

Use outdoors only.

Warning accessible parts may be very hot. Keep young children away.

Do not move the appliance during use.

Turn off the gas supply at the gas cylinder after use.

Do not modify the appliance.

This appliance must be kept away from flammable materials during use.

The regulator and hose must be connected correctly to the appliance. A spanner must be used to tighten the nut onto the connection thread.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn off gas supply at gas cylinder.
 2. Extinguish all naked flames; do not operate any electrical appliances.
 3. Ventilate the area.
 4. Check for leaks as detailed in this manual.
 5. If odour persists, contact your dealer or gas supplier immediately.
-

PRECAUTIONS:

1. Leak test all connections after each cylinder refill or before each use.
2. Never check for leaks with a match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

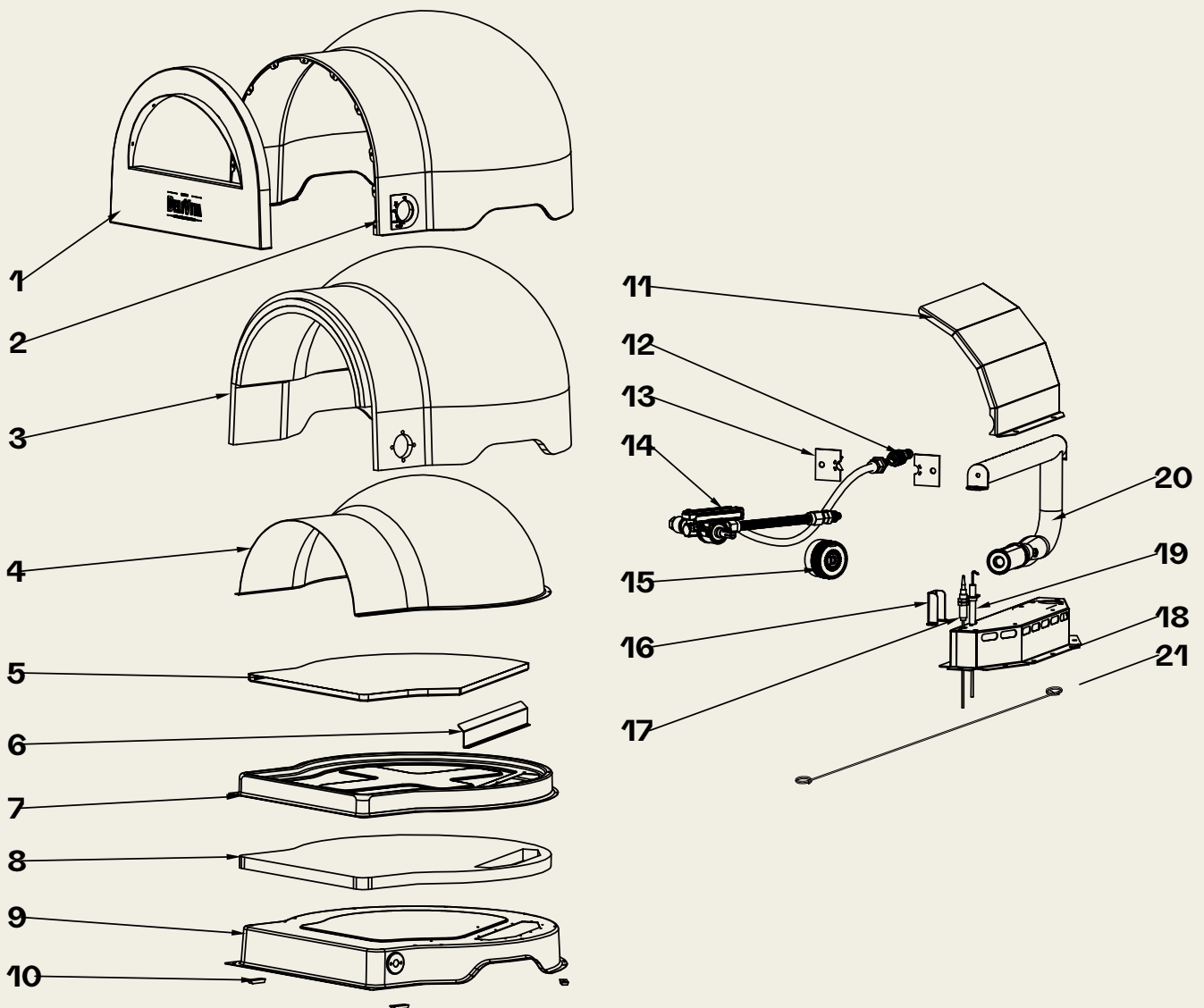


ASSEMBLY

WARNING: Whilst every effort has been made in manufacture of your pizza oven to remove any sharp edge, you should handle all components with care to avoid accidental injury.

ASSEMBLY: The oven comes pre-assembled. You need to connect the regulator. Please read all instructions thoroughly before proceeding. Please refer to the parts list and assembly diagram as necessary.

EXPLODED DIAGRAM



- | | | | |
|---------------------------------|------------------------------|---------------------------------|---------------------------------|
| 1 Oven Front Fascia | 6 Oven Burner guard | 12 Oven Gas inlet | 17 Oven Gas Safety Thermocouple |
| 2 Oven Outer Shell | 7 Oven inner Base plate | 13 Oven gas inlet support clamp | 18 Oven Burner lower guard |
| 3 Oven Clay Insulation | 8 Oven Base plate insulation | 14 Oven Gas Valve | 19 Oven ignition electrode |
| 4 Oven inner Shell | 9 Oven outer base plate | 15 Oven control knob | 20 Oven gas burner |
| 5 Oven Cordierite cooking stone | 10 Oven rubber feet | 16 Oven Ignition guard | 21 Match lighter |
| | 11 Oven Flame Guard | | |



UNPACKING THE OVEN

Remove the packaging and use the side handles to lift the oven out of the box.

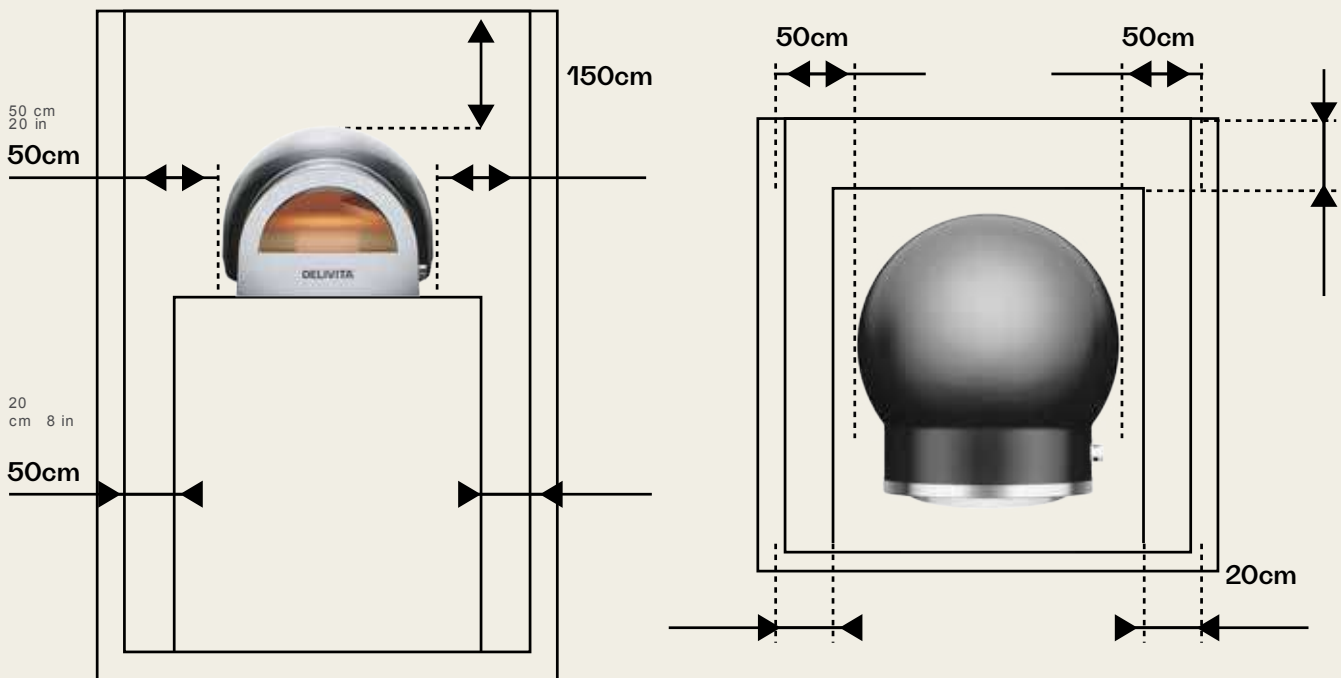
Place your oven onto a stable surface; it can be positioned on the Fold Away Oven Stand or a solid hard level surface (such as a wooden table). The Fold Away Oven Stand or table must be situated on a solid and even surface and must be able to hold the oven weight of around 50kg.

WARNING: there is a risk of toppling over if the oven is not placed on level ground or if sited on soft ground. Make sure the oven is at a safe distance from any flammable items or surfaces and that there is enough space around the entrance of the oven for smoke and fumes to disperse.

WARNING: the outer surfaces of this appliance can reach temperatures above 50°C (120°F). No flammable materials must be used within 1 meter of this appliance.

WARNING: The base of the oven can reach up to 60°C. Please position the oven on a non-flammable base.

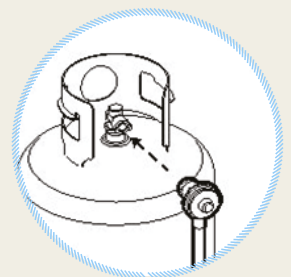
FITTING CLEARANCE



CONNECTION REGULATOR & HOSE TO PIZZA OVEN.

The regulator and hose is not assembled to the oven. Please make sure it is connected before use and is compliant with your countries standards.

- Please always keep the gas bottle in upright position.
- If the appliance is not in use, the gas must be turned OFF at the supply cylinder.
- The cylinder used must include a collar to protect the cylinder valve.
- The minimum distance for the appliance and the gas tank is 1m apart.



CONNECTING THE GAS CYLINDER TO THE APPLIANCE

This appliance is only suitable for use with low-pressure butane or propane gas or LPG mixtures, fitted with the appropriate low-pressure regulator via a flexible hose.

The hose should be secured to the regulator and the appliance with hose clips. Make sure the flexible hose could not come in contact with hot surface and avoid twisting.

Use a suitable regulator that is certified to BSEN 12864 or EN 16129. Make sure the regulator and flexible hose comply with local standards.

Please consult your LPG dealer for information regarding a suitable regulator for the gas cylinder.

Natural Gas

The appliance must be installed by a competent gas installer. Conversion Kit Required. Gas conversion must only be carried out by a qualified and registered gas installer. Do not attempt conversion yourself.

Regulator & Hose

Use only regulators and hose approved for LP Gas at the above pressures. The life expectancy of the regulator is estimated as 2 years.

The use of the wrong regulator or hose is unsafe; always check that you have the correct items before operating the appliance.

The hose used must conform to the relevant standard for the country of use. Worn or damaged hose must be replaced. Ensure that the hose is not obstructed, kinked, or in contact with any part of the appliance other than at its connection.

For Flexible hose:

Avoid twisting the flexible tube when the appliance is in use. The length of flexible hose shall not exceed 1.5m. In Finland, the length shall not exceed 1.2m. The hose should be certified according to applicable EN Standard and comply with local code.

Storage of Appliance

Storage of an appliance indoors is only permissible if the cylinder is disconnected and removed from the appliance. When the appliance is not used for a period of time it should be stored in its original packaging and stored in a dry dust free environment.

Gas Cylinder

The gas cylinder should not be dropped or handled roughly! If the appliance is not in use, the cylinder must be disconnected. Replace the protective cap on the cylinder after disconnecting the cylinder from the appliance. The gas cylinder must be sited outside the body of the appliance.

Always connect or replace the cylinder in a well-ventilated area and away from any source of ignition, never in the presence of a flame, spark or heat source. Cylinders must be stored outdoors in an upright position and out of the reach of children. The cylinder must never be stored where temperatures can reach over 50°C. Do not store the cylinder near flames, pilot lights or other sources of ignition. **NO SMOKING.**

This gas pizza oven is designed for use outdoors, away from any flammable materials. It is important that there are no overhead obstructions and that there is a minimum distance of 1m from the side or rear of the appliance. It is important that the ventilation openings of the appliance are not obstructed. The appliance must be used on a level, stable surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Make sure that the gas cylinder compartment (if any) is not obstructed, keep it ventilated and clean.

Parts sealed by the manufacturer or their agent must not be altered by the user. No modifications should be made to any part of this pizza oven and repairs and maintenance should only be carried out by a registered service engineer.



Connection to Appliance

Before connecting the appliance, ensure that there is no debris in the gas cylinder valve, regulator, burner, or burner ports. A blocked burner may result in a fire damage beneath the appliance.

For UK, the appliance is fitted with a push fit connector. To connect, simply push the female end of the hose directly onto the male gas inlet valve on the appliance.

For Germany, Luxembourg, Austria, and Switzerland, the appliance is fitted with a G 1/4" left-hand (LH) threaded appliance connection. Ensure the correct connector is used for these markets. Attach the hose to the appliance and securely tighten it onto the threaded connection using a suitable spanner. If the hose is replaced, it must be securely fastened to both the appliance and regulator connections using appropriate hose clips. When the appliance is not in use, disconnect the regulator from the gas cylinder in accordance with the regulator manufacturer's instructions.

For other EU countries, the gas hose connects directly to the appliance using the ribbed nozzle and clip as specified for the local market. To connect, warm up the hose end by submerging in warm water. Ensure the hose is dry then push onto the nozzle ensuring a good tight fit. Complete the connection by securing using the tightening clip provided.

NOTE - Appliances supplied with a 50mbar nozzle for use in the following EU countries: Germany, Luxembourg, Austria, Switzerland, and the Slovak Republic. Only use the correct nozzle and regulator specified for your country and gas type.

The appliance must only be used in a well-ventilated area. Do not obstruct the flow of combustion air to the burner during operation.

THIS DUAL FUEL PIZZA OVEN IS FOR OUTDOOR USE ONLY.

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution.

To Check for Leaks

Make leak detecting fluid by adding one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder, and then turn on the gas supply.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak, turn off the gas supply at the gas cylinder immediately.

Check the tightness of connections. If leak can not be stopped, do not try to repair. Call for replacement parts.

Always turn off the gas at cylinder after performing leak test.

USER INSTRUCTIONS - GAS OPERATION

Before use, ensure that the oven and burner are free from blockages (e.g. food residue and insect nests - Ants, Bees, Wasps etc.). If an insect is found, they can be dangerous and must be cleaned out thoroughly. Please refer to care of the oven for guidance. Should the appliance go out for any reason, no re-ignition should be attempted within 5 minutes.

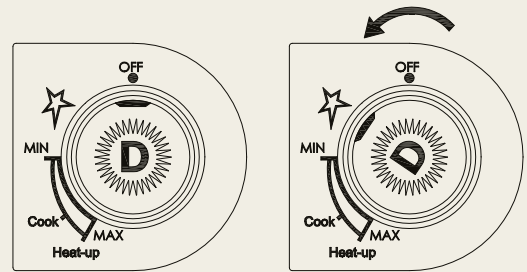
Always turn off the gas at cylinder after performing leak test.



Lighting Instructions (IMPORTANT)

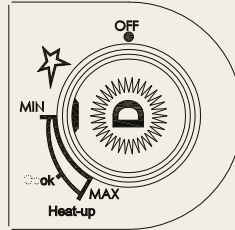
From the OFF position, depress the control knob and hold in for 10 seconds, this will allow gas to flow to the pilot, turn the control knob anti-clockwise through the “Spark” decal to the “MIN” logo.

The pilot should now light, if not repeat the process. Continue to hold the control knob in for a further 10 seconds and release.



Turn on Main Burner

From the pilot position, turn the right-hand control knob to the large flame decal. The main burner should now light.



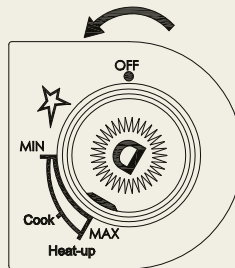
Adjusting Heat Setting

Leave the control knob set to the “MAX” decal.

Cook

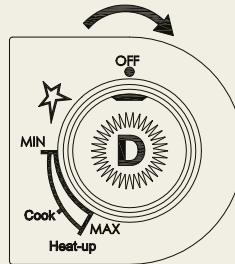
After pre-heat then turn the knob to Cook position, the oven will keep the best temperature to cook your pizza.

Turn the control knob Anti-clockwise to increase the flame height and thus temperature setting. Turn the control knob Clockwise to decrease the flame height and thus the temperature setting.



Turn OFF the burner

From any heat setting, turn the control knob fully clockwise to the “OFF” mark.



LIGHTING BY MATCH

1. Make sure the knob is in the “OFF” position.
2. Push down the knob and keep pressing whilst turning anti-clockwise to the “HIGH” position (a clicking sound is heard), put the lighted match near the ports of the burner, this will light the burner. Observe if the burner has lit. If not repeat this process.
3. Adjust the heat by turning the knob to the High/Low position.
4. To turn the pizza oven ‘OFF’ turn the cylinder valve or regulator switch to the ‘OFF’ position and then turn the control knob on the appliance clockwise to the ‘OFF’ position.

WARNING: If the burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence.

Before cooking for the first time, operate the pizza oven for about 15 minutes and the gas turned on LOW. This will “heat clean” the internal parts and dissipate odour from the painted finish.



USING WOOD

The Delivita Dual Fuel oven offers great flexibility, allowing you to cook using wood only or a combination of wood and gas to enhance flavour. Cooking with wood alone delivers a traditional, authentic wood-fired taste, while combining wood with gas allows you to introduce subtle smoky notes without relying entirely on wood as the heat source. This versatility lets you tailor both heat control and flavour to suit your cooking style.

When using wood only, it is strongly recommended to purchase the Wood Shelf accessory, which includes a protective cover designed to shield the gas burner from direct exposure to embers and ash. For combined wood and gas cooking, significantly less wood is required, as the primary heat is generated by the gas supply, with wood used mainly for flavour rather than sustained heat. In all cases, it is important not to overfill the oven with wood and to maintain a steady, controlled flame - this ensures efficient combustion, consistent temperatures, and optimal cooking performance.

LIGHTING & COOKING WITH WOOD

1. Once you have cured the oven you'll be ready to start cooking.
2. Place an eco fire-lighter towards the front/middle of the oven. Create a Jenga-like tower around the fire-lighter: position two pieces of kindling lengthways and either side of the fire-lighter; place the third piece on top, and across the two pieces.
3. Light the eco fire-lighter and add a fourth piece of kindling on top of the existing kindling. Then add a small piece of hardwood around 3cm width on top of your tower.
4. After 10 minutes, the flame will have taken to the top log. Add another small hardwood log. Nudge the logs together so they overlap one on top of the other and leave for approx. 20 minutes. **TIP:** Always allow airflow. If the wood is directly on the base with no embers underneath, the flame will go out, creating a lot of smoke.
5. The fire should now have taken. At this point, push the fire to the back of the oven slowly, using the wire brush or the prodder, add further wood to maintain the fire but not exceeding two small logs at any one time.
6. Allow a further 7-10 minutes for the oven to reach its optimum temperature of 450°C to 550°C. Clean the cooking area using a metal wire brush and you're ready to go.

TIP: If the flame goes out and/or you have a lot of smoke coming out of the oven, ensure the log has an airflow, then tear some bits from your eco lighter, position on to the prodder and light. Place on top of the log in the back of the oven, this will light the log and stop the excess smoke. Our Prod & Blow accessory can also help you re-ignite the flame by gently blowing down the pipe handle with the base directed at the embers.

NEVER inhale whilst using the Prod & Blow pipe as this could cause serious injury or burns.

TIP: Monitor the level of fire during cooking: do not allow the wood to be consumed completely before adding further logs.

PLEASE NOTE: A fire built too close to the front of the oven can cause a permanent separation of the metal frontage.



Scan the QR Code
to learn more about
how to light your
oven using wood.



AFTER COOKING

To turn the gas pizza oven off, it is best to turn off the cylinder first, and allow all the gas remaining in the hose to burn off, this will only take a couple of seconds. Then turn off burner.

It is recommended that protective gloves (e.g. oven gloves) be used when handling hot components.

MATERIAL AND CURING INFORMATION

Material:

Your Delivita oven is manufactured from heat-resistant fire clay combined with high-temperature-resistant sand.

What Is Curing?

During manufacturing, water is used to form the clay. Before the oven can be used, this moisture must be slowly dried out. This process is known as curing and consists of two stages:

1. Drying – removing residual moisture from the clay
2. Tempering – gradually strengthening the clay through controlled heating

Normal Effects During Curing

While curing, the following may occur and are completely normal:

- Small hairline cracks may appear on the surface of the clay
- A slight plastic-like smell may be noticeable
- Small amounts of water may seep from the sides during curing or the first few uses

These effects will not affect the performance or safety of the oven. However, warm water may stain wood or surrounding furniture, so please ensure nearby surfaces are protected during the curing process.

When to Cure the Oven

- When it is new
- If it has become damp
- As a precaution if it has been stored unused for several months
- Do not leave the oven unattended during curing.

Curing Time Guidelines

4hr cure time at lowest burner setting.



ADJUSTABLE AIR VENT

We have designed an adjustable air vent for your Delivita Oven.

If you want to cook and it is moderately breezy, the vent securing thumb screw can be found under the oven through the right hand side handle hole.

By loosening the thumb screw, you can open the vent, set it to fully closed, open it fully or to the halfway position.

In wind, you may find the halfway position or almost closed position stops your oven from blowing out.

At the almost closed position there is less air circulation through the burner and the flame will be more stable in wind. However, this will impact the heat up time and the cooking time.

With the thumb screw fully open, you will get the best results on a day with little wind. The heat up time and cooking time decrease as the flame grows stronger. You will notice the flame at the base is bright blue when fully open and this decreases with less air.

SERVICING

Your pizza oven should be serviced annually by a competent registered person. Any modification of appliance may be dangerous.

If a replacement is necessary, please contact our Customer Service Department or your local dealer.

CLEANING & CARE

1. All cleaning and maintenance should be carried out when the pizza oven is cool and with the fuel supply turned "OFF" at the gas cylinder.
2. Store the pizza oven out of direct sunlight and indoors where possible and when storing for extended periods of time. The pizza oven should not be exposed to harsh weather conditions such as snow, heavy rain or strong winds.
3. Wait for the pizza oven to cool completely before moving.

Maintenance:

1. Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapours and liquids;
2. Do not obstruct the flow of combustion and ventilation air;
3. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris;
4. Clean appliance, including special surfaces, with recommended cleaning agents, if necessary;
5. Check and clean the burner tubes for insects and insect nests. A clogged tube can lead to a fire beneath the appliance.

Your pizza oven will look better and last longer if you keep it clean.

Care & Maintenance:

Apart from cleaning, your gas pizza oven is a fairly low maintenance item. A couple of things are worth looking at though. Remember to turn off and disconnect the gas before any maintenance is carried out.

1. If your gas pizza oven uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
2. If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.
3. A rain cover is also recommended to cover your gas pizza oven and maintain and protect from all weather conditions.
4. We recommend cleaning and maintaining the pizza oven monthly.



Gastronomy Plus Limited

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Authorised Rep Compliance Ltd.: Ground Floor, 71 Lower Baggot Street, Dublin, D02 P593, Ireland

Model Delivita Flow Very Black / Delivita Flow Chili Red / Delivita Flow Hale Grey / Delivita Flow British Racing Green / Delivita Flow Blaze Orange / Delivita Flow Royal Blue

Appliance Type Dual Fuel Gas Oven

Gas Category	13+(28-30/37)	13B/P(30)	13B/P(37)	13B/P(50)	13P(30)	13P(37)	13P(50)	12H(20)	12E(20)	12E+	12ELL	12EK		
Gas Type	Butane	Butane,Propane or their mixtures	Butane,Propane or their mixtures	Butane,Propane or their mixtures	Propane	Propane	Propane	NATURAL						
Gas Pressure	28-30 mbar	37 mbar	28-30 mbar	37 mbar	50 mbar	30 mbar	37 mbar	50 mbar	G20 @ 20 mbar	G20 @ 20 mbar	G20 @ 20 mbar	G25 @ 20 mbar	G20 @ 20 mbar	G25.3 @ 25 mbar
Total Nominal Heat Input	9 kW 655 g/h	9 kW 655 g/h	9 kW 655 g/h	9 kW 655 g/h	9 kW 643 g/h	9 kW 643 g/h	9 kW 643 g/h	9 kW	9 kW	9 kW	9 kW	9 kW	9 kW	8 kW
Destination Countries	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, CH, SI, LV, SK, TR	LU, NL, DK, FI, SE, CY, CZ, EE, LT, MT, SK, SI, BG, IS, NO, HR, RO, IT, HU, LV, BE, GB, FR	PL	AT, CH, DE, SK, LU	BE, CY, ES, FR, GB, GR, HU, IE, PT	BE, CZ, ES, GB, IE, PT, SI	CZ, DE, ES, NL	IT, DK, IE, GB, GR, ES, PT, AT, FI, SE, CZ, EE, LV, LT, SK, SI, IS, NO, CH, TR, BG, HR, RO	DE, LU, PL, RO	BE, FR	DE	NL		
Injector Size (mm)	1.46	1.46	1.36	1.27	1.53	1.46	1.35	2.3	2.3	2.3	2.3	2.3	2.3	2.3

Description	Outdoor Pizza Oven
Net Weight	45KG
Gross Weight	
Dimensions	460 x 626 x 689mm(H x W x D)



2531-26

Use Outdoors only.
Read the instructions before using the appliance.
WARNING: Accessible parts may be very hot.
Keep young children away.
DESIGNED AND ENGINEERED IN THE UK
Made in China



Our Best of Both Worlds Flow Dual Fuel Pizza Oven

The Delivita Flow The Dual-Fuel Game-Changer

Meet the Delivita Flow Oven. Designed in Britain and made for sharing, it features traditional clay construction used in wood-fired ovens for centuries, with the choice of cooking over wood or gas for ease and precision. Fast to heat and designed to retain heat for consistent results, Flow is more than a pizza oven. It's built to bring people together and make every meal an occasion.



Delivita Flow Very Black



Delivita Flow Royal Blue



Delivita Flow British Racing Green



Delivita Flow Hale Grey



Delivita Flow Blaze Orange



Delivita Flow Chilli Red



Wood Fired
Oven



Gas Fired
Oven



Ready to cook
in 30 minutes



Reaches temps
of 550°C/1022°F



Delicious Pizza in
60-90 seconds





Gastronomy Plus Ltd

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your Delivita journey**



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