INSTRUCTION **MANUAL** 





further support





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Note; In this instruction manual, the Everdure Kiln will be referred to as an appliance.





**1 BURNER** 



1 BURNER

**TERRACOTTA** 



**2 BURNER** 



**2 BURNER** 



1 BURNER GRAPHITE
<b>EU</b> EKILN1GEU
<b>DE</b> EKILN1GDE
<b>GB</b> EKILN1GGB

STONE
<b>EU</b> EKILN1SEU
<b>DE</b> EKILN1SDE
<b>GB</b> EKILN1SGB

<b>EU</b> EKILN1TEU
<b>DE</b> EKILN1TDE

GB

**EKILN1TGB** 

GRAPHITE	
<b>EU</b> EKILN2GEU	
<b>DE</b> EKILN2GDE	
<b>GB</b> EKILN2GGB	

STONE	
<b>EU</b> EKILN2SEU	
<b>DE</b> EKILN2SDE	
<b>GB</b> EKILN2SGB	

Т	2 BURNER ERRACOTTA
	<b>EU</b> EKILN2TEU
	<b>DE</b> EKILN2TDE
	GB

**EKILN2TGB** 

<sup>\*</sup> All products, specifications and data are subject to change without notice to improve reliability, function, design, or otherwise.

#### **IMPORTANT SAFETY INSTRUCTIONS:**



**DO NOT** operate this appliance before reading the instruction booklet.

DO NOT place articles on or against this appliance.

DO NOT store chemical or flammable materials or spray aerosols near this appliance.

**DO NOT** operate this appliance indoors.

- WARNING: accessible parts may be very hot.
- Use outdoors only.
- Keep away from young children.
- Do not move appliance during use.
- Ensure the gas supply is turned off at the cylinder after use.
- Do not modify this appliance.
- Parts sealed by the manufacturer or agent must not be manipulated by the user.
- Always use protective gloves when handling hot components.
- 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 a dry dust-free environment.
- CAUTION: All cleaning and maintenance should be carried out when the oven is cool and with the gas cylinder disconnected.
- BEFORE USE CHECK APPLIANCE AND CONNECTIONS FOR LEAKS: Never check for leaks with a naked flame; always use a soapy water solution. Leak testing: Leak test each time a new gas tank is connected or after a long period without having used the oven. Make sure that the valve is in the correct alignment. Make sure that the hose has no cracking or splitting.

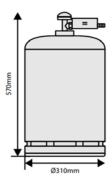


IMPORTANT: If you cannot stop a gas leak, turn off the gas tank valve and call your local gas tank provider.

- The appliance must be kept away from any flammable materials during use.
- When changing the gas cylinder, ensure that the oven is turned to the off position, disconnect the regulator from the gas cylinder and remove the cylinder. Throughout this process, ensure that the cylinder is kept a minimum of 1 meter away from the oven to avoid ignition risks.
- Always turn off the gas cylinder after use.

#### FOR PROPANE CYLINDER CONNECTION:

- In the United Kingdom, this appliance must be fitted with a regulator complying with EN16129, having a nominal output of 37 millibar. The hose must comply with EN16436 standard.
- The Length of the hose must not exceed 1.5m.
- Connect the cylinder to the appliance, via the hose and regulator. Firmly tighten joints, but do not overtighten and do not twist. Take care not to damage the regulator fitting. Check that ALL appliance valves are in the Off position before opening the gas cylinder.
- Regulator hose must be kept away for sharp object and heat sources.
- When changing cylinders, ensure the gas it turned off before disconnecting the hose & regulator assembly from the cylinder only (not from the appliance manifold).
- Change the flexible hose when national regulations stipulate this as a requirement
- Do not use an LPG Cylinder that exceeds a maximum width of 310mm and a maximum height of 570mm.



**NOTE:** Make sure the gas cylinder is fully protected from the elements. If using on a trolley only one gas cylinder should be stored inside the cabinet at any one time. Do not fully enclose the cylinder.

#### WHEN USING AND COOKING IN YOUR EVERDURE KILN OVEN

Do **NOT** leave the main burner on HIGH setting for over 30 minutes after ignition. Please refer to COOKING HINTS and TIPS KILN S/R SERIES page in the instruction manual on preheating, cooking and after cooking instructions.

#### **APPLIANCE DETAILS:**

**Note:** the size of the injector diameter is stamped on the hexagon faces (105 =  $\emptyset$ 1.05mm injector).

MODEL DESIGNATION	DESTINATION	HEAT INPUT	BURNERS	INJECTOR SIZE	GAS CATEGORY	GAS TYPE
	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI, LV, PL	8.5kw	1	1.47	l 3+(28~30/37)	Butane at (28~30) mbar/ Propane at 37 mbar
S Series	LU, NL, DK, FI, SE, CY.CZ, EE, LT, MT, SK, SI.BG, IS, NO, TR, HR, RO, IT, HU, LV	8.5kw	1	1.47	I 3B/P(30)	Butane, Propane, and their mixtures at 30mbar
	AT, DE, CH, LU, SK	8.5kw	1	1.26	I 3B/P(50)	Butane, Propane, and their mixtures at 50mbar
	BE, FR, IT, LU, IE, GB, GR, PT, ES, CY, CZ, LT, SK, CH, SI, LV, PL	9.2kw	2	1.47/0.4	13+(28~30/37)	Butane at (28~30) mbar/ Propane at 37 mbar
R Series	LU, NL, DK, FI, SE, CY.CZ, EE, LT, MT, SK, SI.BG, IS, NO, TR, HR, RO, IT, HU, LV	9.2kw	2	1.47/0.4	I 3B/P(30)	Butane, Propane, and their mixtures at 30mbar
	AT, DE, CH, LU, SK	9.2kw	2	1.26/0.35	I 3B/P(50)	Butane, Propane, and their mixtures at 50mbar

PRODUCT DETAILS	EKILN1	EKILN2	
Dimensions (mm)	740 × 660 × 380	740 × 660 × 380	
Weight NW/GW (kg)	25.8 / 31.5	29.2 / 35	

**PIN-CODE 2531DM-110** 

PIN-CODE 8504DN-0034

#### **OUTDOOR INSTALLATION GUIDE:**

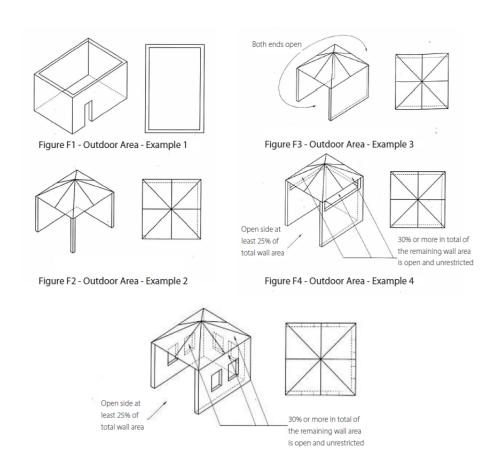
This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

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

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

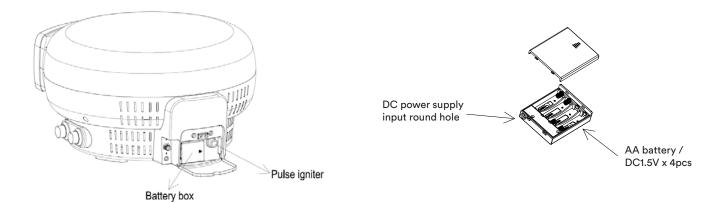
- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls
- Within a partial enclosure that includes an overhead cover and more than two walls, the following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

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



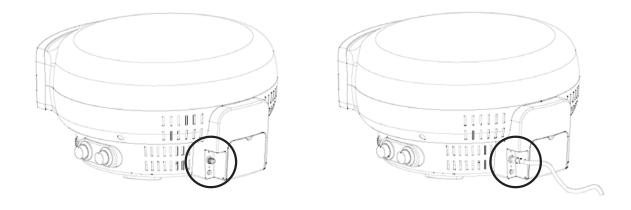
#### **BATTERY INSTALLATION**

- 1. Unscrew pulse igniter cap fit one new AA battery note the (+) and (-) marking refit the cap.
- 2. EKILN R Series, Remove the battery compartment cover. Load a set of four new "AA" type batteries so that their plus (+) and minus (-) ends are facing as indicated by the markings. Refit battery compartment cover.



#### **FITTING GAS HOSE**

- 1. Make sure the burner knob is turned off before connecting the gas hose.
- 2. Connect the gas hose to the appliance.



#### **BOOST BURNER INSPECTION HOLE**



Visual inspection hole to check whether the boost burner flame is on or off.

#### **OPERATING INSTRUCTIONS:**

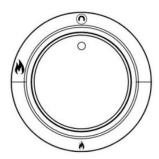
Once your regulator is connected, open the gas from your gas cylinder.

#### First-time use

It is highly recommended prior to cooking on your appliance for the first time that you conduct a burn-off. Turn the main burner on high for 30 minutes. Then turn off the main burner and let the oven cool down naturally. Once the appliance has cooled, use a paper towel to wipe the inside of the appliance to remove any soot from the burn-off. Be careful the oven may still be hot in some places.

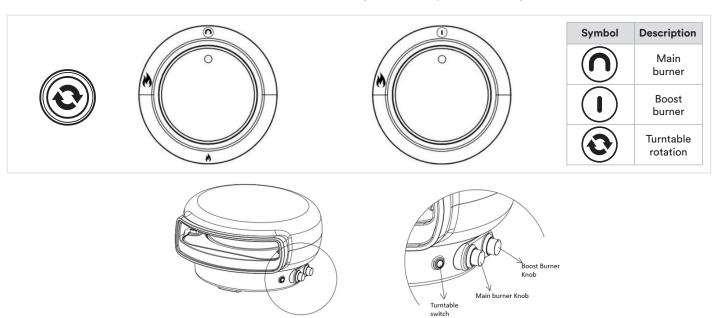
#### KILN S Series - 1 Burner

To ignite the main burner, push the knob in and slowly turn it anti-clockwise until you hear a clicking of the ignition. This should take at least 8-10 seconds as you allow the gas to flow into the burner inside the appliance. Hold in for another 10 seconds after ignition, then release. Set the burner to your desired requirement. If the burner does not light, leave the knob at OFF and wait 5 minutes before trying again.



#### KILN R Series - 2 Burner

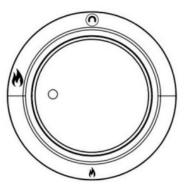
Ignite the main burner first, then light the boost burner. To ignite the burners, push the knob in and slowly turn it anticlockwise until you hear a clicking of the ignition. This should take at least 8-10 seconds as you allow the gas to flow into the burner inside the appliance. Hold in for another 10 seconds after ignition, then release. Set the burner to your desired requirement. Press the button for the turntable to begin rotating inside the appliance. If the burner does not light, leave the knob at OFF and wait 5 minutes before retrying. WARNING: Do not leave the boost burner activated for an extended period of time without the turntable running, as this may cause damage to the stone.



#### **COOKING HINTS AND TIPS KILN S SERIES - 1 BURNER**

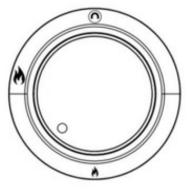
#### **Preheating**

Ignite the appliance and leave it on high for approx. 15 to 20min. This will give you enough time to heat the stone to your desired cooking temperature.



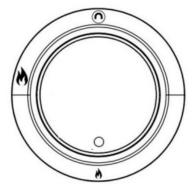
#### Cooking

When the appliance has reached your desired cooking temperature, turn the knob to halfway.



#### After cooking

Once you have cooked on the appliance, just before you go to eat and if you are continuing to cook, turn the main burner down to the low setting. If you have finished cooking on the appliance, turn the main burner off. Running the appliance for an extended period of time with the main burner on the high setting could result in damage to your appliance.

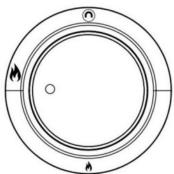


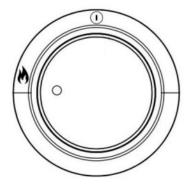
#### COOKING HINTS AND TIPS KILN R SERIES - 2 BURNER

#### **Preheating**

Press the turntable switch. Ignite the main burner first, then light the boost burner. It is recommended to leave the main burner on high for a minimum of 15 minutes to allow your oven and stone to heat up. To determine if the stone has reached the desired temperature, use an infrared gun. Note the boost burner only has one heat setting. Do not leave the boost burner on without the turntable rotating.



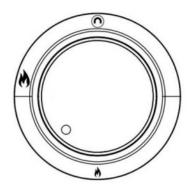


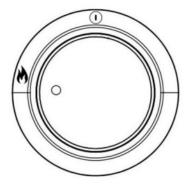


#### Cooking

When the appliance has reached your desired cooking temperature, turn the main burner knob to halfway.



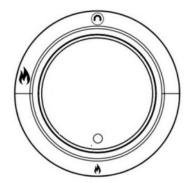


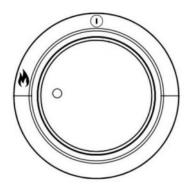


#### After cooking

Once you have cooked on the appliance, just before you go to eat and if you are continuing to cook more, turn the main burner down to the low setting. If you have finished cooking on the appliance, turn both the main and boost burner off. Running the appliance for an extended period of time with the main burner on high setting could result in damage to your appliance.







#### **CARE & MAINTENANCE:**

#### **EXTERNAL CLEANING**

- Before cleaning the exterior, ensure the appliance has cooled and is safe to touch.
- Painted and plastic surfaces can be cleaned using a mild household detergent or cleaner and a clean cloth (do not use scourers or harsh detergents).
- It is advisable to test cleaners on a small section of the appliance first. **NEVER** use paint thinners or similar solvents for cleaning, and **NEVER** pour cold water over hot surfaces.
- Dry the surface afterwards.

#### INTERNAL CLEANING

- Before cleaning the internal parts, ensure the appliance has cooled and is safe to touch.
- The inside of the appliance can be cleaned by using some water, mild detergent and a sponge or mild scouring pad.
- For hard-to-clean areas, use a little baking soda on a wet sponge. DO NOT use abrasive cleaners.

#### **CORDIERITE PIZZA STONE CARE**

- This pizza stone is designed to be used in the Everdure Kiln only.
- Only use water to clean the pizza stone. **DO NOT** submerge in water, using soap will leave residue in the pores of the stone.
- Take care of the pizza stone as it is fragile and could break if bumped or dropped.
- Be careful handling the pizza stone as it can retain heat for many hours after cooking.
- DO NOT cool the stone with water when the stone is hot; this could crack and damage the pizza stone.
- After cleaning the pizza stone with water, thoroughly dry the stone before use.

#### **BATTERIES DO'S & DO NOT'S**



- Dispose of used batteries carefully to ensure that a small child does not consume them.
  - Please seek doctor medical attention immediately if batteries are consumed.
- DO NOT mix new batteries with old batteries. This may cause the batteries to overheat and leak.
- DO NOT place non-rechargeable batteries in a charging device.
- DO NOT disassemble, crush, puncture, or otherwise damage batteries. This can result in leakage or rupture.
- **DO** preserve battery life by switching off a device and removing the batteries when it's not being used and is not expected to be used for extended periods of time.
- **DO** use the specified type of battery (AA Batteries).
- **DO** insert the batteries properly. Follow the symbols showing the correct way to position the positive (+) and negative (-) ends of the batteries.
- DO immediately remove exhausted batteries from your device and dispose of them properly.

#### **TROUBLESHOOTING:**

#### Burner will not ignite when using the igniter:

Cylinder valve is not on	Turn cylinder valve on	
Cylinder is empty	Replace with a full cylinder	
Igniter button is not working	Check battery	
Igniter is not sparking	Contact the Service Centre	

#### **Burner flame is erratic:**

Flame is burning inside burner (hissing sound)	Turn off burner, allow to cool and re-ignite	
Regulator is faulty	Contact the Service Centre	
Injector is partially blocked	Clean injector with a toothbrush. Do not drill out or use wire. Do not remove the injector. Contact the Service Centre	

#### Gas is leaking from connections:

Connections are loose	Tighten loose connections (do not over-tighten) and leak test under pressure with a soapy water solution (page 2)
Hose has deteriorated	Replace hose (Contact the Service Centre)
Gas valve is faulty	Contact the Service Centre
Threads are damaged	Contact the Service Centre

#### Turntable not working:

	Check that the power cord from the power adaptor is connected correctly and that the power is on at the main power board.	
Turntable not turning	Check if batteries are fitted and are properly installed in the battery compartment.	
	Check if batteries are full of charge and replace if needed.	
Turntable is broken	Turntable is broken Contact the Service Centre	
Switch or wiring damaged	Contact the Service Centre	

#### **SPECIFICATIONS:**

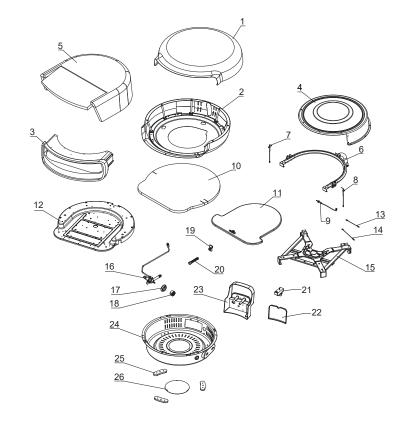
PRODUCT	1 BURNER	2 BURNER
Dimensions (mm)	740 × 660 × 380 (mm)	740 × 660 × 380 (mm)
Weight NW / GW	25.8 / 31.5 (kg)	29.2 / 35.0 (kg)
Turntable RPM using the adapter supplied	N/A	2.5 rpm

#### Power supply KILN R Series - 2 Burner

MODEL	SPECIFICATION	REMARK
EUR	Model: GA-0301000V Input: AC 100~240V ~50/60Hz 0.6A Output: 3.0V 1000mA	With plug round hole which match-up with DC005 / 5.5*2.1 pin
UK	Model: GA-0301000Y Input: AC 100~240V ~50/60Hz 0.6A Output: 3.0V 1000mA	With plug round hole which match-up with DC005 / 5.5*2.1 pin

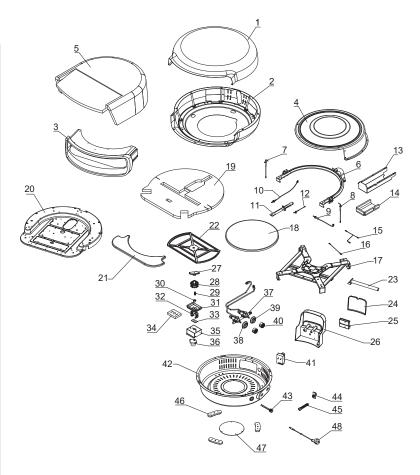
#### **KILN S SERIES - EUR - 1 BURNER**

NO.	PART NAME	NO.	PART NAME
1	Upper lid	15	Base welding bracket
2	Lower outer housing	16	1B Valve assembly
3	Aluminium fascia	17	Bezel of main burner
4	Inner firebox	18	Knob
5	Insulation of inner firebox	19	Gas inlet connector
6	SS main burner	20	Corrugated pipe
7	Ignition pin I	21	Pulse igniter
8	Ignition pin II	22	Rear cover
9	Upper thermocouple	23	Aluminium rear seat
10	Insulation of base	24	Control box
11	T shape pizza stone	25	PP foot
12	Base assembly	26	Bottom cover
13	Pulse igniter wire I		
14	Pulse igniter wire II		



#### **KILN R SERIES - EUR - 2 BURNER**

NO.	PART NAME	NO.	PART NAME
1	Upper lid	26	Aluminium rear seat
2	Lower outer housing	27	SS support plate
3	Aluminium fascia	28	Bearing support
4	Inner firebox	29	Cardan joint
5	Insulation of inner firebox	30	Motor coupling
6	SS main burner	31	Motor base heat shield
7	Ignition pin I	32	Inner bracket
8	Ignition pin II	33	Aluminium limit plate
9	Upper thermocouple	34	Insulation of motor
10	Lower thermocouple	35	Motor inner cover
11	Boost burner	36	DC motor
12	Lower ignition pin	37	2B Valve assembly
13	Lower heat shield	38	Bezel of main burner
14	Insulation of boost burner	39	Bezel of boost burner
15	Pulse igniter wire I	40	Knob
16	Pulse igniter wire II	41	Pulse igniter
17	Base welding bracket	42	Control box
18	16" Round pizza stone	43	Rotary button
19	Insulation of base	44	Gas inlet connector
20	Base assembly	45	Corrugated pipe
21	Front pizza stone	46	PP foot
22	Cast iron turntable	47	Bottom cover
23	Flame viewing pipe	48	ERU adapter
24	Rear cover		
25	Battery box		



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# **EVERDURE**

#### **WARRANTY**

Refer to your local dealer for more information.

NOTES	

# EVERDURE | |

www.everdure.com

IM REF: EKILN EU 12/06/2023