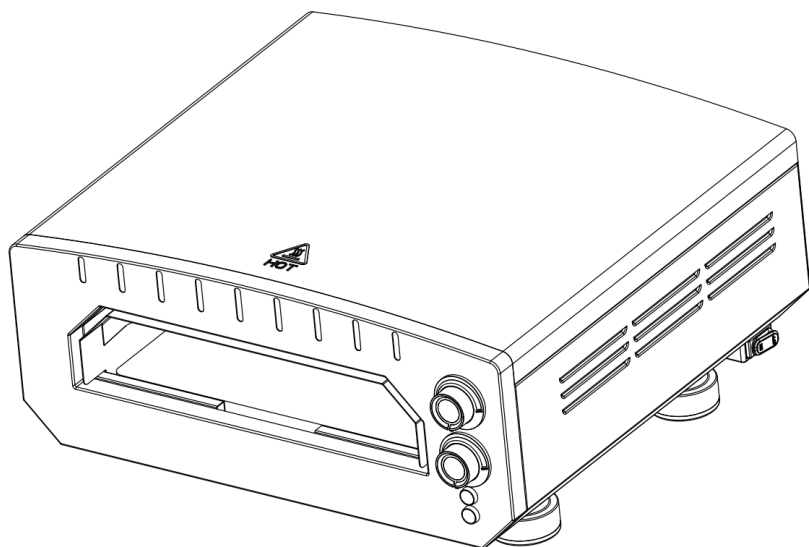


# Instruction Manual

## Electric Pizza Oven

PZ-001



Please read these instructions carefully before using your new oven

**CAUTION** — Some parts of this product can become hot enough to cause burns. Keep children, vulnerable adults, and animals well away and supervise whenever oven is hot.

## IMPORTANT SAFEGUARDS

**READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE**

When using this or any electrical appliances, always adhere to basic safety precautions including the following:

- This appliance is for private use; do not use in a commercial setting or application.
- Remove and safely discard any packing materials and promotional labels before using the oven for the first time.
- To avoid choking hazard for young children, remove and safely dispose of the protective cover fitted on the power plug.
- Do not use the appliance near the edge of a countertop or table. Choose a surface that is stable, level, heat-resistant and clean.
- The door and/or the outer surfaces of the oven may be high when the appliance is operating.
- Do not use on a cloth-covered surface, near curtains or other flammable materials. The oven can damage surfaces that are not heat-resistant. Wood tables or counters are generally safe but some sealants may be heat-vulnerable.

- A fire can occur during and/or shortly following operation if the oven is covered or touches flammable materials, including curtains, draperies, walls, etc. Do not use the protective cover until the unit has cooled completely.
- Do not use the appliance on (or close to) a hot gas or electric burner, or where it could touch a heated oven or surface.
- Do not let the power cord hang over the edge of a table or counter, touch hot surfaces or become knotted.





To avoid electric shock, do not immerse the cord, plug or base in water or other liquids.

- When operating the oven, keep a minimum distance of 4 in. (10 cm) of clearance on all sides of the appliance and 6 in. (15 cm) above.



Do not touch hot surfaces. To avoid burns, use extreme caution when handling the included pizza peel, stone deck, or door, as they may be very hot.

-  Never place anything on top of the appliance. Do not cover the ventilation slots. Provide adequate ventilation and circulation on all sides of the appliance.
-  Do not touch the high-power quartz heating elements with metallic objects. Do not allow food to touch the heating elements.
- Do not store any item on top of the oven when in operation.
- Do not place cardboard, plastic, paper, or other flammable materials in the oven.
- Do not cover any part of the oven with metal foil. This will cause overheating of the oven.
- Do not use non-stick or coated pans in the oven.
- Use caution when using stainless steel pans as they may

discolor at high temperatures.

- Exercise caution when removing any pan or dish from the oven. Place any item removed from a hot oven on a heat-proof surface.
- If using a dish or pan in the oven, do not cover with a lid.
- Do not place oversized food in the oven as it may create a fire. Maintain clearance between the top surface of any food and the upper heating element. Food should not overhang the edges of the cooking deck.
- Do not insert metal utensils other than the pizza peel in the oven as they may create a fire or risk of electric shock.
- Any food item placed directly on the preheated cooking deck must be handled using the pizza peel to avoid any direct contact with the oven.
- Using accessories and/or attachments not recommended or supplied with this oven may cause injuries.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Do not store any materials, other than the manufacturer's recommended accessories, in this oven when not in use.
- This appliance is for stationary household use only. Do not operate in any type of moving vehicle.
- Before cleaning, moving, or maintaining the appliance, first switch the unit off, allow it to cool completely, and unplug the power cord from the outlet.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Provide close supervision when the appliance is used near children, vulnerable adults, or animals.
- Children aged 8 years and up, and/or persons with reduced physical, sensory or mental capabilities, may use the unit under supervision, provided they can understand and implement

instructions regarding the operation and safe use of the appliance and the hazards involved.

- Do not allow children to play with the appliance, even when turned off and unplugged.
- Do not allow children under 8 to clean or maintain the appliance. Supervise minor children over age 8 during any cleaning or maintenance activities.
- Keep the appliance and its cord out of reach of children younger than 8 years.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- Regularly inspect the appliance and power cord. Do not use the appliance if there is damage to the power cord or plug, or if the appliance malfunctions or has been damaged in any way. Immediately stop use and contact Product Support for assistance.
- Servicing should be performed by an authorized service representative.
- We recommend operating the oven on a dedicated circuit separate from other appliances. Consult a licensed and qualified electrician if you are unsure.

This appliance has a power cord equipped with a grounding wire with a grounding plug. The appliance must be used on a properly grounded outlet suitable for the plug. In the event of an electrical short circuit, grounding reduces the risk of electrical shock. Do not, under any circumstances, cut or remove the grounding contact from the plug. Do not use a non-grounded extension cord or adapter.

- Consult a qualified electrician if the grounding instructions are not completely understood, or if doubts exist as to whether the appliance or your power outlet is properly grounded.
- Power to the appliance **must be** supplied through a residual

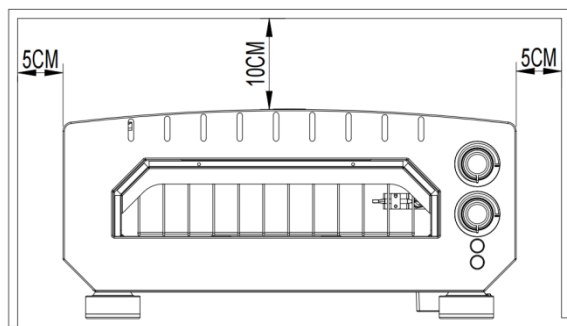
current device (RCD) having a rated residual operating current not exceeding 30 mA;

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

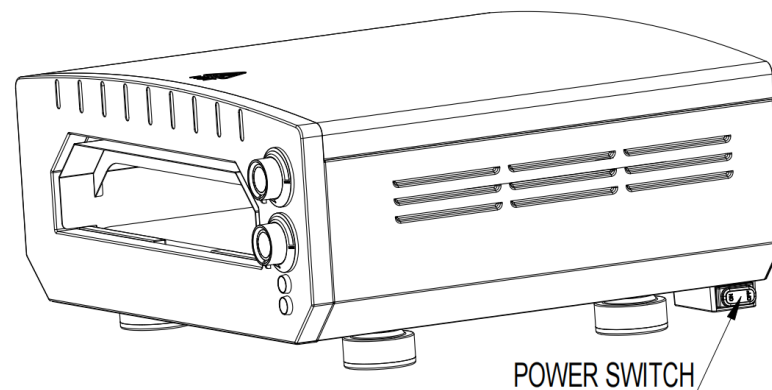
## Installation

The Slice Box Electric Pizza Oven is built with the best quality components in accordance to prevailing legal regulations and certified for safety in use. For best results, please ensure that any necessary power supply alteration is performed by a qualified electrician in accordance with the following instructions and taking full account of current regulations. When using the heater, please carefully follow the instructions and recommendations below.

- Place the oven on an appropriate (sturdy, stable, clean, and heat-resistant) surface. Ensure that there is adequate clearance around the oven:
  1. Minimum required distances:
    - a) 4 in. (10 cm) from all sides
    - b) 6 in. (15 cm) from the ceiling or overhead cabinets, canopies, or other materials



## Functions



### BEFORE FIRST USE

To remove any protective substances on the heating elements introduced during the manufacturing process, it is necessary to run the oven empty for 20 minutes, including at its highest temperature settings for at least the final 10 minutes. Ensure the area is well ventilated as the oven may emit some smoke and/or vapors. These emissions are normal and are not detrimental to the performance of the oven.

1. Remove and safely discard any packing material, promotional labels and tape from the oven.
2. Place the oven on a flat, dry surface.
3. Wipe the interior of the oven with a soft, damp sponge.
4. Remove the stone deck from its packaging. Gently wipe the deck with a damp cloth.
5. Dry thoroughly and place the stone deck on the support in the oven cavity.
6. Unwind the power cord completely and insert the power plug into a grounded power outlet.
7. Flip the power switch on the heater.
8. Turn the STYLE dial clockwise until the indicator reaches the 350°C function.
9. Let the oven run for 20 minutes with the door off.
10. The oven is now ready to use.

## OPERATING YOUR OVEN

- Do not place oversized foods, dishes, or metal utensils in the cooking chamber as they may create a fire or risk of electric shock.
- A fire may occur if the toaster-oven is covered with or touching flammable material, including curtains, draperies, walls, etc., when in operation. Do not store any item on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Do not place any container/dish/pan made with materials other than oven-safe metal, glass, or ceramic inside the oven. Not all metal, glass, or ceramic containers are appropriate for high-heat use. Exercise extreme caution when using any container, dish, or pan that was not specifically intended for use in this appliance.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- Do not place paper, cardboard, fabric, plastic, non-oven-safe dishes, or any other material that is not entirely resistant to temperatures reaching or exceeding 725° F (385° C).
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- To turn OFF the appliance, flip the power switch located on the right side of the oven near the back.
- Due to the extremely high temperatures reached during operation, which can create smoke during normal operation, use the oven only outdoors or in a very well-ventilated indoor area with a ducted ventilation system (e.g. adjacent to a range hood that vents heat/fumes out of the building by way of motorized fans and a duct system) or with other means of constant airflow (e.g. large open sliding doors with a fan to vent air, etc.).

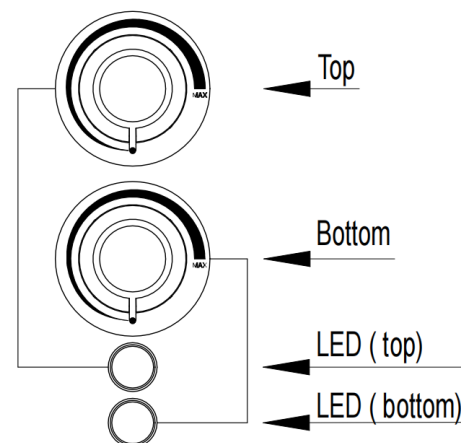


Do not place frozen pizzas with aluminum plates or any other packaging into the device. Do not cover with aluminum foil.



**Do not use baking/parchment paper, non-stick dishes or silicone molds/liners.**

## BASIC COOKING INSTRUCTIONS



1. With the baking stone in place, turn both oven dials to MAX to preheat the oven. Put the handled chamber door in place to help contain heat. Preheating time can vary between 15-25 minutes. After 15 minutes, periodically check the temperature of the cooking stone using the infrared thermometer. Preheating is complete when the stone reaches approx. 675° F (360° C).
2. Leaving the upper dial at MAX, turn the lower dial to 50-65% of MAX (the lower control lamp will turn off). This will lower the temperature of the stone, while maintaining high chamber temperature. Use the infrared thermometer to check when the stone temperature has dropped to the stone to 600°-625° F (320°-330° C). This range helps avoid a burnt underside of the pizza crust.
3. As you initially learn the operation of your Slice Box Oven, start with smaller, thinner, lightly topped pizzas. Different pizza styles need different temperatures. Thicker and more heavily-topped pizzas require somewhat lower temperatures and longer cooking times, while thinner, simply topped pizzas cook through quickly and evenly at higher temperatures.
4. When you are ready to cook your first pizza, scatter some semolina flour or cornmeal on the peel to keep the dough from sticking, then gently move the topped dough onto the peel. Minimize the amount of time the dough sits on the peel to ensure that it easily slides off the peel. Insert the peel with dough into the cooking chamber and use a flick of the wrist (or the assistance of a wood or metal spatula) to transfer the dough onto the stone.

5. Closely observe the pizza during cooking. It only takes 90 seconds to 2 minutes to completely cook a pizza. The dough may start to bubble after 90 seconds. After 2 minutes, cheese will be fully melted and the crust may have lightly singed edges.
6. The back of the cooking chamber is slightly warmer. After one minute of cooking, you may wish to rotate the pizza to ensure even cooking.
7. Remove your pizza, let cool, and enjoy.



#### **WARNING**

Always ensure that the stone deck is in place when the oven is turned on.



#### **NOTE**

Before packing or transporting the oven, remove the pizza deck from inside the oven and pack separately to avoid breakage.



#### **NOTE**

When cooking at high temperature, stay close to the oven to monitor progress as your food can quickly become overcooked and eventually blacken or catch fire.



#### **WARNING**

After cooking, turn off using the power switch. Allow the oven to cool completely before unplugging from the wall.



**Pizza peel**

## **How to place and remove pizza**

1. Before baking: Place the unbaked pizza dough on a floured surface. Slide the pizza peel under the pizza and transfer onto the center of stone deck inside the pizza oven, then remove the pizza peel.

**Note: Do not touch the outside surface of the oven while in operation or before it cools down. The surfaces may reach temperatures capable of causing burns to the skin.**

2. After baking: Slide the pizza peel beneath the pizza and remove it by moving the Pizza peel. (Use a metal or wooden spoon or spatula to assist if necessary.)

**Note: When removing, hold the pizza peel level to prevent it from tipping.**

## **Care & Cleaning**

**WARNING** - Before cleaning, ensure the oven and all accessories are cool, and then unplug the cord from the power outlet.

### **Cleaning the outer body and door**

1. Wipe the exterior of the oven body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used as necessary. Apply the cleanser to the sponge, not the oven surface.
2. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.



#### **WARNING**

Do not immerse the appliance, power cord, or power plug in water or any other liquid as this can cause electrocution.

### **Cleaning the stone deck**

1. To avoid damaging the stone deck, wipe the surface with a soft, damp sponge after each use. Gently scrape any stuck-on food deposits using a wooden or silicone scraper. Do not use any abrasive tool on the stone.
2. If the stone deck needs to be removed for cleaning outside of the oven, handle the stone deck with extreme care.

3. Do not soak the stone deck or place in dishwasher. If the stone deck has been allowed to absorb water by sitting in water or being rained on, the stone deck must be allowed to fully dry for 24 hours before using in the oven. Heating a stone that has absorbed water can result in the stone cracking and will cause poor, uneven cooking.
4. Always reinsert the stone deck into the oven after cleaning, prior to inserting the power plug into a power outlet and turning the oven on.
5. Store the stone deck in a dry environment for best performance.

### Cleaning the pizza peel

Wash the pizza peel in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.

### Storage

**NOTE:** Store the pizza oven indoors, especially during adverse weather, in salt air environments, or any other harsh conditions. The oven must be completely dry and cool before attempting to move or store.

1. Allow the oven to cool completely, unplug, then perform any necessary cleaning or maintenance.
2. **Cover the oven with the included appliance cover and tuck the power cord into the pocket on the back of the cover. Tighten the drawstring.**

## Troubleshooting

PROBLEM	SOLUTION
<b>Oven will not switch "ON"</b>	<ul style="list-style-type: none"> <li>· Check that the power plug is securely inserted into the outlet.</li> <li>· Insert the power plug into an outlet on a different circuit.</li> <li>Check that the unit is plugged into a circuit with no other appliances or electronics plugged in simultaneously.</li> <li>· Reset the circuit breaker if necessary.</li> </ul>
<b>Steam is coming out of oven cooking chamber</b>	<ul style="list-style-type: none"> <li>· This is normal. The door is vented to release steam created from high moisture content foods.</li> <li>· If moisture accumulates on the work surface around the base of your product, simply wipe it dry.</li> </ul>
<b>Smoke is coming out of oven cooking chamber</b>	<ul style="list-style-type: none"> <li>· This is normal during cooking due to the extreme high temperatures. To reduce this, limit the amount of flour/semolina used on your peel and thoroughly check that the cooking chamber . It is also recommended to use the oven in a well-ventilated area.</li> </ul>

## Technical specification

- Power supply 120V / 60Hz
- Wattage max 1500W
- Insulation class I
- Waterproofing: IPX4 (Tested for protection against ingress from dripping, lightly sprayed, or splashed water. Not waterproof against pressurized water or submersion/immersion.)