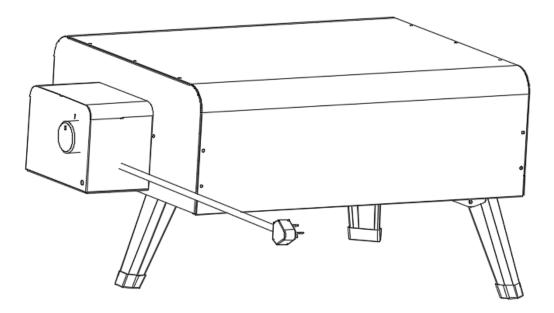
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# 13-Inch Electric Pizza Oven

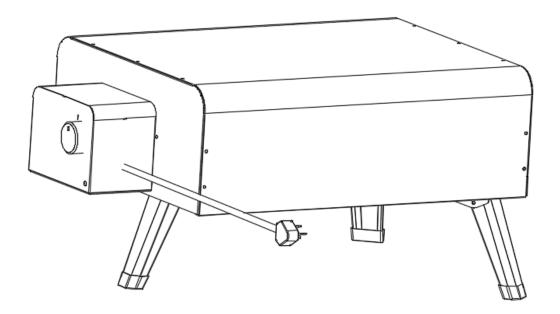


Model: DGEPZ03BLK/STS

PLEASE NOTE: During the first use, users may encounter smoke and odors resulting from first time use and the burning of manufacturing oils. Therefore heat the device while it is empty (without food) for about 10 minutes in a well-ventilated room with the grill and drip tray installed. These odors and residues will disappate.

## **Instruction Manual**

- The device is intended for use in private households only.
- Read the following instructions carefully and keep this manual for future reference.



Model: DGEPZ03BLK/STS

## **Safety Precautions**

Before you start the high-temperature grill, read the following instructions carefully and keep this manual for future reference. If you pass on the product to someone else, please also pass on this manual.

### Usage

- This high-temperature grill is only suitable for the heating, grilling, and browning of foods such as meat, fish, or vegetables. Do not use dry foods such as rolls or bread.
- The device is intended for use in private households and designed for amounts of food normally consumed in said households. This product is not for commercial use.
- The high temperature grill may only be used in enclosed spaces with adequate ventilation or with adequate shelter and not as built-in device.
- The device is not suitable for use in aviation, shipping, or passenger vehicles.
- The manufacturer assumes no liability for damage resulting from improper use.

## Danger for children and large groups of people

- This device is not intended to be used by people (including children) with limited physical, sensory, mental abilities, or lack of experience and/or knowledge unless they are supervised by a person responsible for their safety or receive instruction in how the device is to be used.
- Keep children away from packaging materials. If swallowed, there is a risk of suffocation. Also, ensure that the packaging bag is never placed over the head.
- Children should be supervised to ensure that they do not play with the appliance.

## Electrical hazard

- The grill must not be immersed in water or other liquids. Risk of electric shock.
- The grill must not be blasted with water or other liquids. Risk of electric shock.
- DO NOT use the unit near sources of moisture such as a sink.
- Connect the device to a properly installed outlet with a voltage corresponding to that listed in "Technical Specifications".
- Ensure that the power outlet is easily accessible so that you can quickly unplug the power cord if necessary.
- Do not use the high temperature grill if it is damaged, if the heating element cracks, if the power cord or plug are damaged, if the appliance has been dropped or there is any other damage to the unit.
- Completely unwind the power cord before each use. Make sure that the power cord is not damaged by sharp edges or hot objects.
- Unplug the device from the outlet after every use, when not using the grill, before cleaning or storing, if a malfunction occurs during the operation, and during thunderstorms.
- Always pull the plug, not the cord.
- Do not make any modifications to the device or to the power cord.
- Have repairs carried out only by a specialist workshop. Do not use an extension cord. If the power cable
  of the appliance is damaged, it must be replaced by the manufacturer, the manufacturer's customer
  service, or a specialist workshop in order to avoid a hazard.
- The device must not be connected to an external timer or a remote-controlled socket.
- The unit must be operated via a residual current line which has a tripping current of not more than 30 mA. If you are unsure, consult a qualified electrician.

## Risk of burns / scalds and fire

## <u>CAUTION</u>

Risk of burns. The housing parts are hot during use. Do not touch while the unit is in operation.

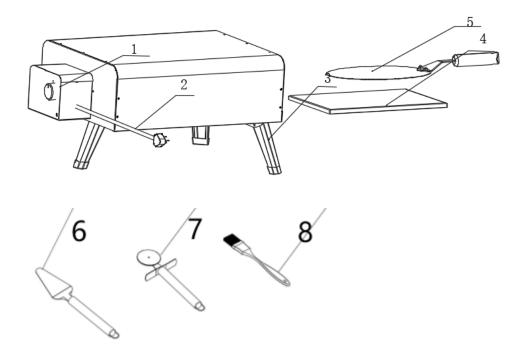
- Be especially careful when putting food into the hot device or removing heated food or accessories. Please use potholders or oven gloves.
- Do not place any objects such as towels or pre-packaged foods on or in the grill. This is a fire hazard.
- Do not leave the appliance unattended during use or while heating up and cooling down.

- Overheated food or hot oil can catch fire. Again, never leave this appliance when in use!
- Allow the grill to cool completely before you move, clean, or put it away.
- Located on the sides and top of the device's housing are cooling slots. On the floor of the housing are air intakes. These must not be covered as the device could overheat and become a fire hazard.
- The heating element at the top of the grilling area is extremely hot. Touching can lead to severe burns.
- Food must not touch the heating element located in the grill. This is extremely hot and foods may ignite. Fire hazard.
- The entire grill area is very hot. Be careful and never touch the heated parts.
- The enclosed guide handle at the entrance of the grill grate must not remain on the grate during grilling or cooking under any circumstances. It can heat up to high temperatures and result in significant burns.
- Remove the handle immediately after positioning the grill grate and use it again only if you want to remove the grill. Use special heat-resistant gloves or oven mitts when touching the handle.
- Remove the grill insert only after complete cooling of the device.
- Fats and oils can ignite when not used properly. Never attempt to extinguish with water. Disconnect the device from the electrical outlet and use a suitable extinguishing agent.

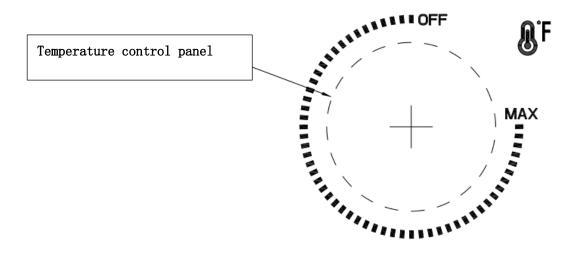
#### Instructions for location and operation

- Set the device on a stable, level and heat-resistant surface. Ensure that there is a sufficient distance from strong heat sources such as hot plates, heating tubes, and such.
- Avoid heat build-up and place the unit in an area that allows heat occurring during use of the device to dissipate.
- The feet also serve as spacers between the floor of the device and the surface upon which it is placed. They must not be dismantled.
- The minimum distance on the sides of the device must be at least 6 inches. Above, there must be a minimum distance of 20 inches.
- Be careful when roasting or toasting. We advise against the cooking of dry foods.
- Do not place the device under a wall cabinet or in a corner. Keep a safe distance from flammable materials such as curtains or tablecloths.
- Keep the grill away from water. This is especially true when the oven is hot.
- Use only the accessories supplied or accessories authorized by producer for operating the high-temperature grill.
- There are feet on the underside of the unit. Because furniture or floor surfaces consist of various materials and are treated with various care products, it cannot be completely ruled out that some substances may contain ingredients which can corrode the device feet and soften them. If necessary, place a non-slip mat under the feet.
- When cleaning do not use aggressive cleaning agents, abrasive cleaners, hard sponges. etc.
- When cleaning, do not spray any liquids onto or into the unit. Use a slightly moistened cloth with gentle cleaning agents.

## **Device Overview and Operating Elements**



No.	Description	No.	Description
1	Temperature Adjustment Knob	4	2-in-1 Pizza Stone(Pizza/BBQ)
2	Power Cord	5	Pizza Peel
3	Support Leg (3)	6	Pie Server
7	Pizza Cutter	8	Brush



## **Before First Use**

#### Unpacking

- 1. Take the unit and accessories out of the box.
- 2. Keep the two wrapping cartons and the enclosed padding for the electric pizza oven. This is good to have on hand in case of a need to return and properly ship the oven.
- 3. Remove the remaining accessories from the interior of the grill.
- 4. Carefully remove all packaging and check that the interior is free from packaging material. Check the appliance and especially the heating element and cable for damage.

#### Setup

- When setting up, ensure that there is a sufficient distance between the device and strong heat sources such as hot plates, active stoves/ovens, home heating sources, etc.
- Avoid heat build-up and place the unit in an area that allows heat occurring during use of the device to dissipate.
- The minimum distance on the sides of the device must be at least 6 inches. Above, there must be a minimum distance of 20 inches. The oven legs also serve as space underneath the device.
- During the first use, users may encounter smoke and odors resulting from first time use and the burning of manufacturing oils. Therefore heat the device while it is empty (without food) for about 10 minutes in a well-ventilated room with the grill and drip tray installed.
- Do not place the device under a wall cabinet or in a corner. Keep a safe distance from flammable materials such as curtains or tablecloths.
- Set the appliance on a stable, flat, heat-resistant surface.

#### Cleaning

Before first use, you should clean the appliance carefully to remove dust as well as possible packaging and production residues. Afterward, heat the grill without food as stated above in bold, and clean again.

- 1. Clean all of the accessories in warm dishwater. Dry the parts thoroughly. Note that aggressive cleaning agents can cause corrosion, even on stainless steel.
- 2. Clean the outside and inside of the grill with a *soft* cloth slightly dampened with water.
- 3. Rub the oven thoroughly to dry. Do not operate the oven until it is completely dry!
- 4. Plug the power cord into a socket with protective contact.

## **Operation and Usage**

#### Preheating

- Make sure that the power supply corresponds with the connection specifications of the device, input 120V~60Hz.
- 2. Connect power supply so the power indicator light turns on.
- 3. Rotate the temperature adjustment knob to the "MAX "position (up to 750F) to start preheating the pizza stone.

4. <u>Preheat the pizza stone (usage for each side shown below) for 15 minutes</u>, then you can make your desired pizza or barbecue.



Making Barbecue (chicken wings, sausage, meat, beef, etc.)



- 1. Use the black grill side of pizza stone to preheat (refer to *Preheating* instructions above)
- 2. Prepare BBQ food on the stone and slide the stone into the oven to start cooking

3. Cook each side of food for 1.5 to 2 minutes depending on the type of food. <u>Keep the temperature knob at "MAX"</u> position.

#### <u>REMINDER</u>

1. Frozen meat should be taken out from the refrigerator before grilling until it reaches room temperature.

2. Properly adjust the grill temperature by rotating the temperature knob from "MAX" position towards the "OFF" position when your food is cooked as desired.

#### Making pizza



1. Use the white flat side of pizza stone to preheat (refer to *Preheating* instructions above)

2. Place the prepared pizza dough on the stone and slide the stone into the oven to start cooking

3. Cook one side of the pizza for 1.5 minutes and rotate to allow the opposite side to cook in the oven for the same amount of time or as desired, depending on type of pizza. Keep <u>temperature knob at "MAX" position</u>.

#### REMINDER

1. Frozen pizza should be taken out from the refrigerator before cooking until it reaches room temperature.

2. Properly adjust cooking time for each side of pizza dough as desired to achieve different topping crust level.

#### Cancel grilling

If you want to stop the cooking process as you're using the oven, for example, to change the set temperature or to turn off the device, rotate the temperature knob from the "MAX" position towards or to the "OFF' position to adjust the oven temperature or turn off the oven.

### **Cleaning and Care**

The device may only be cleaned after it has cooled down completely, the main switch has been turned off, and the grounding contact plug has been removed from the wall socket. This device must be completely disconnected from the any electrical sources before you can attempt to clean.

Remove the pizza stone and the pizza peel from the oven. The pizza stone and pizza peel should washed with a proper, gentle cleaning agent. Note the metal compatibility selection of the cleaner. Feel free to soak the peel and stone for a time to let the cleaning agent work if the grill insert is exceptionally dirty. Clean several times if needed. After sufficient cleaning time, rinse the items thoroughly and scrape them with brushes using plastic bristles if necessary. Do not use the abrasive materials, wire brush, or wire sponge to prevent scratches and corrosion.

The grilling oven area and housing must be regularly and thoroughly cleaned with a slightly damp cloth. Do not spray cleaners in or on the device. Detergent should be applied to the appliance using a cloth. Prevent using strong force on the heating element during the cleaning process. **Attention: residues may ignite, so clean thoroughly.** 

Note: The removable parts are made of high quality stainless steel and are suitable for cleaning in a washing machine.

## Manufacturer's 1-Year Limited Warranty

The manufacturer warrants that all parts and components are defect free in materials and workmanship for 1 year. This warranty is valid only in accordance with the conditions set forth below:

- 1. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated.
- 2. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.
- 3. This warranty gives you specific legal rights. You may also have other rights which vary by state

### Procedure for Replacement or Return within the 1 Year:

To return the product for replacement or refund within the 1 year, the original purchaser must pack the product securely and send it postage paid with a description of the reason for replacement or refund, proof of purchase, and include your order number on the package, to the following address:

Deco Chef 80 Carter Drive Edison, NJ 08817

**Other contact info** Phone: 844-413-2646 Customer Service Email: customerservice@decogear.com