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› BELLA Stone Pizza Oven Instruction Manual

BELLA 14415

BELLA Stone Pizza Oven

Instruction Manual

Model: 14415

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before operating the appliance.
2. Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or pot holders when handling hot materials.
3. To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.

PRODUCT OVERVIEW

The BELLA Stone Pizza Oven is designed to bring the authentic taste of stone-baked pizza to your home. It features a powerful heating element and a rotating stone for even cooking. The unit comes with essential accessories for a complete pizza-making experience.



Image: The BELLA Stone Pizza Oven in operation, showcasing a freshly baked pizza on the stone, accompanied by the deep dish pan and a pizza cutter.

Components:

- Main Pizza Oven Unit
- Removable Pizza Stone
- Deep Dish Pan
- Pizza Cutter



Image: A clear view of all included components: the BELLA Stone Pizza Oven, its removable pizza stone, the deep dish pan, and the pizza cutter.

Control Panel:

The oven features two control knobs for precise cooking:

- **Timer Knob:** Sets cooking duration up to 30 minutes.
- **Bake/Broil Knob:** Selects cooking mode (Bake, Broil, or Bake & Broil).



Image: A detailed top view of the BELLA Stone Pizza Oven's control panel, showing the timer and cooking mode selection knobs.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the oven for any damage.
2. **Initial Cleaning:** Before first use, wipe down the exterior of the oven with a damp cloth. The pizza stone and deep dish pan should be washed with warm, soapy water, rinsed thoroughly, and dried completely. *Do not use soap on the pizza stone for regular cleaning, only for the very first use.*
3. **Placement:** Place the pizza oven on a stable, flat, heat-resistant surface, ensuring adequate ventilation around the unit. Do not place it directly against a wall or under cabinets.
4. **Pre-heating for First Use:** For the first use, it is recommended to preheat the oven without food for approximately 10 minutes on the "Bake & Broil" setting to burn off any manufacturing residues. A slight odor or smoke may be present;

this is normal. Ensure the area is well-ventilated.

OPERATING INSTRUCTIONS

Preparing Your Pizza:

The BELLA Stone Pizza Oven is versatile and can accommodate various crust types. For best results, ensure your pizza is no larger than 12 inches in diameter to fit comfortably on the stone or in the deep dish pan.

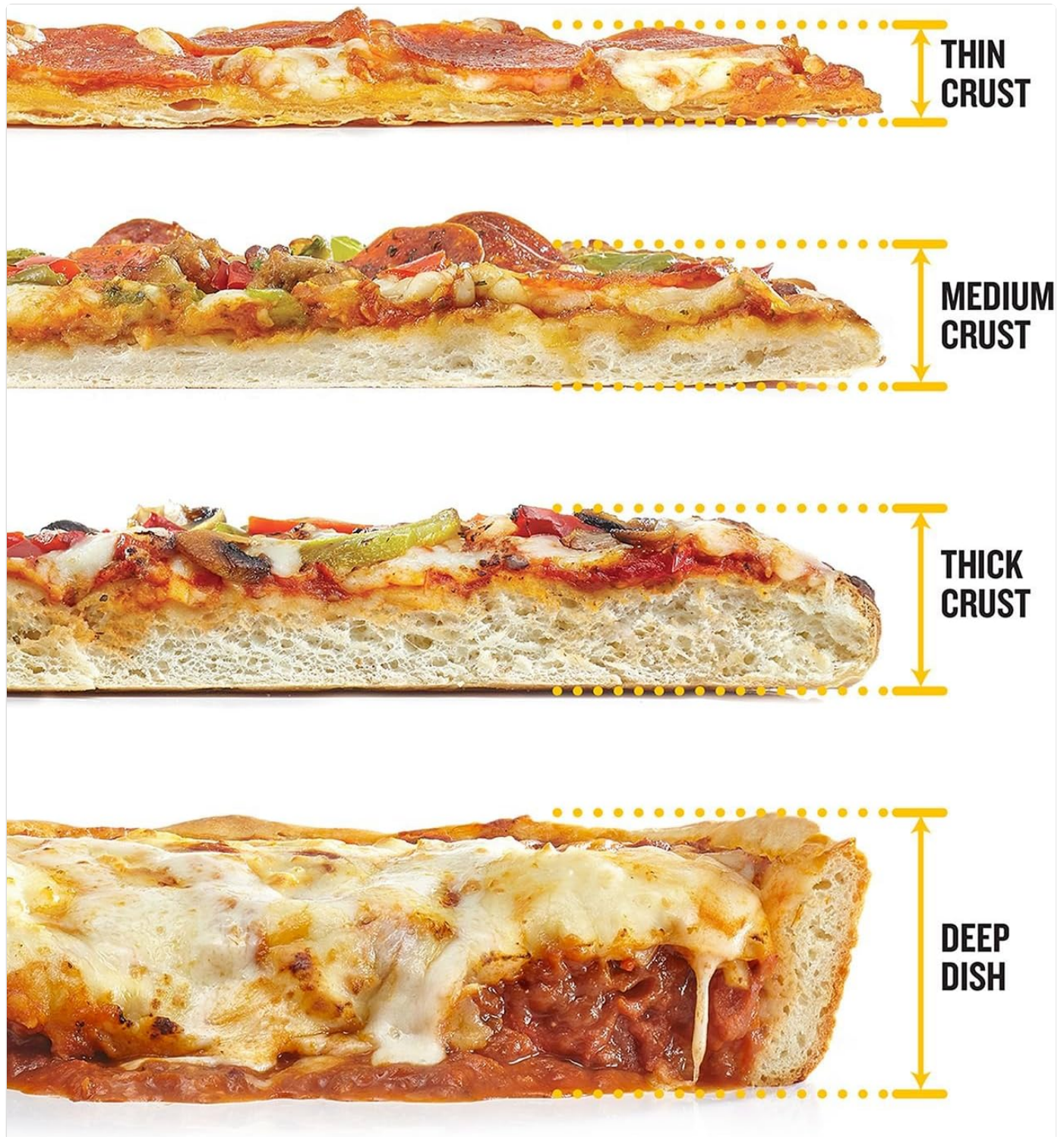


Image: Visual guide illustrating the differences between thin, medium, thick, and deep dish pizza crusts, all compatible with the oven.

Using the Pizza Stone (for Thin to Medium Crusts):

1. Place the pizza stone inside the oven.

2. Close the oven lid.
3. Set the Bake/Broil knob to "Bake & Broil" for optimal heating of the stone.
4. Set the Timer knob to 10-15 minutes to preheat the stone. A properly preheated stone is crucial for a crispy crust and to prevent sticking. The stone should be very hot.
5. Once preheated, carefully open the lid. Using a pizza peel dusted with flour or cornmeal, transfer your prepared pizza onto the hot stone.
6. Close the lid and set the Timer knob to the desired cooking time (typically 8-15 minutes for thin to medium crusts, depending on toppings and desired crispness).
7. Monitor cooking through the viewing window. The stone rotates to ensure even baking.
8. When done, carefully remove the pizza using the pizza peel.

Using the Deep Dish Pan (for Thick Crusts, Deep Dish, or Other Items):

1. Place the deep dish pan inside the oven. The pizza stone is not used when cooking with the deep dish pan.
2. Close the oven lid.
3. Set the Bake/Broil knob to "Bake" or "Bake & Broil" depending on your recipe.
4. Set the Timer knob to preheat the pan for 5-10 minutes, or as required by your recipe.
5. Carefully place your prepared deep dish pizza or other food item into the preheated pan.
6. Close the lid and set the Timer knob to the desired cooking time (cooking times for deep dish pizzas or other items will vary significantly).
7. Monitor cooking through the viewing window.
8. When done, carefully remove the pan using oven mitts.

General Cooking Tips:

- For best results, allow the oven to fully preheat before adding food.
- Avoid overloading the pizza with too many toppings, as this can lead to uneven cooking.
- Cooking times are approximate and may vary based on ingredients, crust thickness, and personal preference.
- If using fresh dough, ensure it is not too wet, as this can contribute to sticking. A light dusting of flour or cornmeal on the pizza peel and stone can help.

MAINTENANCE AND CLEANING

Proper care and cleaning will ensure the longevity and optimal performance of your BELLA Stone Pizza Oven.

1. **Always unplug the oven** from the power outlet and allow it to cool completely before cleaning.
2. **Cleaning the Pizza Stone:**
 - Once cooled, remove the pizza stone.
 - Scrape off any excess food particles with a plastic spatula or brush.
 - Wipe the stone with a damp cloth. **Do not use soap or detergents on the pizza stone** as it is porous and will absorb the soap, which can affect the taste of future pizzas.
 - For stubborn stains, you can gently scrape with a non-abrasive scrubber. Over time, the stone will naturally darken, which is normal and enhances its non-stick properties.
 - Ensure the stone is completely dry before storing or next use.
3. **Cleaning the Deep Dish Pan:** The deep dish pan can be washed with warm, soapy water using a sponge or cloth. Rinse thoroughly and dry completely.

4. **Cleaning the Main Unit:**

- Wipe the exterior of the oven with a damp cloth. For tougher stains, a mild non-abrasive cleaner can be used.
- Do not immerse the main unit in water or any other liquid.
- Do not use abrasive cleaners or scouring pads, as they may damage the finish.

5. **Storage:** Store the clean and dry pizza oven in a cool, dry place.

TROUBLESHOOTING

Common Issues and Solutions

Problem	Possible Cause	Solution
Pizza sticking to the stone.	Stone not sufficiently preheated; dough too wet; insufficient flour/cornmeal on peel/stone.	Ensure the stone is preheated for at least 10-15 minutes on "Bake & Broil" until very hot. Lightly dust your pizza peel and the stone with flour or cornmeal before transferring the pizza. Reduce moisture in fresh dough if possible.
Pizza not cooking evenly.	Oven not fully preheated; too many toppings; pizza not centered.	Allow adequate preheating time. Distribute toppings evenly and avoid excessive amounts. Ensure the pizza is centered on the stone for proper rotation.
Oven not heating up.	Not plugged in; power outage; timer not set.	Check if the power cord is securely plugged into a working outlet. Verify there is power to the outlet. Ensure the Timer knob is set to a cooking duration.
Crust is soggy/not crispy.	Stone not hot enough; too much moisture in toppings/sauce; insufficient cooking time.	Always preheat the stone thoroughly. Drain excess moisture from toppings. Increase cooking time slightly or use the "Bake & Broil" setting for more intense heat.

SPECIFICATIONS

Feature	Detail
Brand	BELLA
Model Number	14415
Product Dimensions	15.8 x 14.7 x 9 inches
Item Weight	14.35 pounds
Power Source	Electric
Control Type	Knob
Color	Black
Included Components	Pizza Oven Unit, Removable Pizza Stone, Deep Dish Pan, Pizza Cutter

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official BELLA website.

You can typically find support contact information, FAQs, and additional resources on the manufacturer's website:

www.bellahousewares.com

Please have your model number (14415) and purchase date ready when contacting customer service.

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