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› [Maxima](#) /

› [Maxima Double Deck Pizza Oven Instruction Manual](#)

Maxima 09362155

Maxima Double Deck Pizza Oven Instruction Manual

Model: 09362155

INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Maxima Double Deck Pizza Oven. Please read this manual thoroughly before operating the appliance and retain it for future reference.



Image: Front-right view of the Maxima Double Deck Pizza Oven, showcasing its dual chambers and control panel.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- Do not use appliance for other than intended use.

SETUP AND INSTALLATION

Before initial use, ensure the oven is placed on a stable, heat-resistant surface with adequate ventilation around the unit.

1. **Unpacking:** Carefully remove the pizza oven from its packaging. Inspect for any shipping damage. Retain packaging for future transport if needed.
2. **Placement:** Position the oven on a flat, sturdy, and heat-resistant surface. Ensure there is sufficient clearance (at least 10 cm) from walls and other appliances for proper ventilation.
3. **Power Connection:** Connect the power cord to a grounded electrical outlet. The oven operates on 230 V/50 Hz/1 phase. Ensure the electrical supply matches the oven's requirements.
4. **Initial Cleaning:** Before first use, wipe down the exterior and interior surfaces with a damp cloth. Do not use abrasive cleaners.
5. **Pre-heating (Burn-off):** It is recommended to run the oven empty for approximately 30 minutes at maximum temperature (350°C) during its first use. This will burn off any manufacturing residues and odors. Ensure the area is well-ventilated during this process.



Image: Side view of the pizza oven, illustrating the power cord connection point.

OPERATING INSTRUCTIONS

The Maxima Double Deck Pizza Oven is designed for efficient baking of pizzas, bread, and cakes. It features independent temperature control for each chamber.

Control Panel Overview:

- **Temperature Dials:** Separate dials for the top and bottom chambers, allowing temperature adjustment from 0°C to 350°C.
- **Indicator Lights:** Red lights illuminate when heating elements are active.
- **Internal Lights:** Each chamber has an independent light switch to monitor baking progress without opening the door.
- **Power Switch:** Main power switch for the entire unit.



Image: Front view of the pizza oven with both doors closed, showing the control panel on the right side.

Baking Process:

- Power On:** Ensure the oven is plugged in and turn on the main power switch.
- Set Temperature:** Rotate the temperature dials for the desired chamber(s) to the required baking temperature. The red indicator light will illuminate, indicating heating is in progress.
- Pre-heating:** Allow the oven to pre-heat until the indicator light turns off, signifying the set temperature has been reached. This typically takes 15-20 minutes depending on the target temperature.
- Load Food:** Carefully open the oven door using the handle. Place your pizza or other food item directly onto the stone tile inside the chamber.



Image: Top chamber of the pizza oven with the door open, showing a pizza being baked on the stone tile.

5. **Monitor Baking:** Use the internal light switch for each chamber to check the baking progress without losing heat by opening the door.
6. **Remove Food:** Once baking is complete, carefully remove the food using appropriate heat-resistant utensils.
7. **Power Off:** After use, turn the temperature dials to 0°C and switch off the main power. Unplug the oven if it will not be used for an extended period.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Maxima Pizza Oven.

- **Before Cleaning:** Always ensure the oven is unplugged and completely cooled down before cleaning.
- **Exterior Cleaning:** Wipe the stainless steel exterior with a damp cloth and a mild detergent. Dry thoroughly with a soft cloth. Do not use abrasive cleaners or scouring pads, as they can scratch the surface.
- **Interior Cleaning:** For the interior, remove any loose food debris. The stone tiles should be scraped clean of

any baked-on residue. Do not use water or detergents directly on the stone tiles, as they are porous and can absorb liquids, leading to cracking. For stubborn stains, gently scrape with a plastic scraper.

- **Glass Doors:** Clean the glass doors with a glass cleaner or a damp cloth.
- **General Care:** Regularly check the power cord for any signs of damage. Ensure ventilation openings are clear of obstructions.



Image: Front view of the pizza oven with both doors open, revealing the interior chambers and stone tiles, ready for cleaning or inspection.

TROUBLESHOOTING

This section provides solutions to common issues you might encounter with your pizza oven.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Oven does not heat up.	No power supply; Main power switch off; Temperature dial set to 0°C.	Check power cord connection and outlet; Turn on main power switch; Adjust temperature dial to desired setting.
Uneven baking.	Improper pre-heating; Food placed incorrectly; Ventilation blocked.	Allow sufficient pre-heating time; Ensure food is centered on the stone; Check and clear ventilation openings.
Smoke or unusual odor during initial use.	Manufacturing residues burning off.	This is normal for first use. Ensure adequate ventilation. Odor should dissipate after 30 minutes of operation.
Internal light not working.	Light switch off; Bulb faulty.	Turn on the internal light switch; Contact customer support for bulb replacement if necessary.

If the problem persists after attempting these solutions, please contact Maxima customer support.

PRODUCT SPECIFICATIONS

Feature	Detail
Model Number	09362155
Brand	Maxima
Material	Stainless Steel
Power Source	230 V / 50 Hz / 1 Phase
Wattage	3600 W
Temperature Range	0°C to 350°C (adjustable per chamber)
Chamber Dimensions (each)	H 120 x W 420 x D 420 mm
Pizza Capacity	2 pizzas of 40 cm diameter or 8 pizzas of 20 cm diameter
Net Weight	35 kg
Overall Dimensions (H x W x D)	440 x 580 x 570 mm
Included Components	Pizza oven with stone tiles



Image: Diagram illustrating the overall dimensions of the Maxima Double Deck Pizza Oven. Note: The diagram's dimensions (approx. 50cm H x 65cm W x 60cm D) are indicative and may vary slightly from precise specifications.

SUPPORT AND SERVICE

Maxima is committed to providing excellent customer service and support for your product. If you have any questions, require assistance with troubleshooting, or need spare parts, please do not hesitate to contact us. Our dedicated technical service team is available to help with all inquiries and disruptions related to your Maxima pizza oven.

Contact Information:

- Please refer to the contact details provided on your purchase invoice or visit the official Maxima Kitchen Equipment website for the most up-to-date support information.
- You can also visit our service center in Mijdrecht for direct assistance.

For more information on our product range and services, our distribution specialists are available to assist you.