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## Professional Series PS-PO891

# Professional Series Pizza Oven and Frozen Snack Baker

Model: PS-PO891  
User Instruction Manual

## INTRODUCTION

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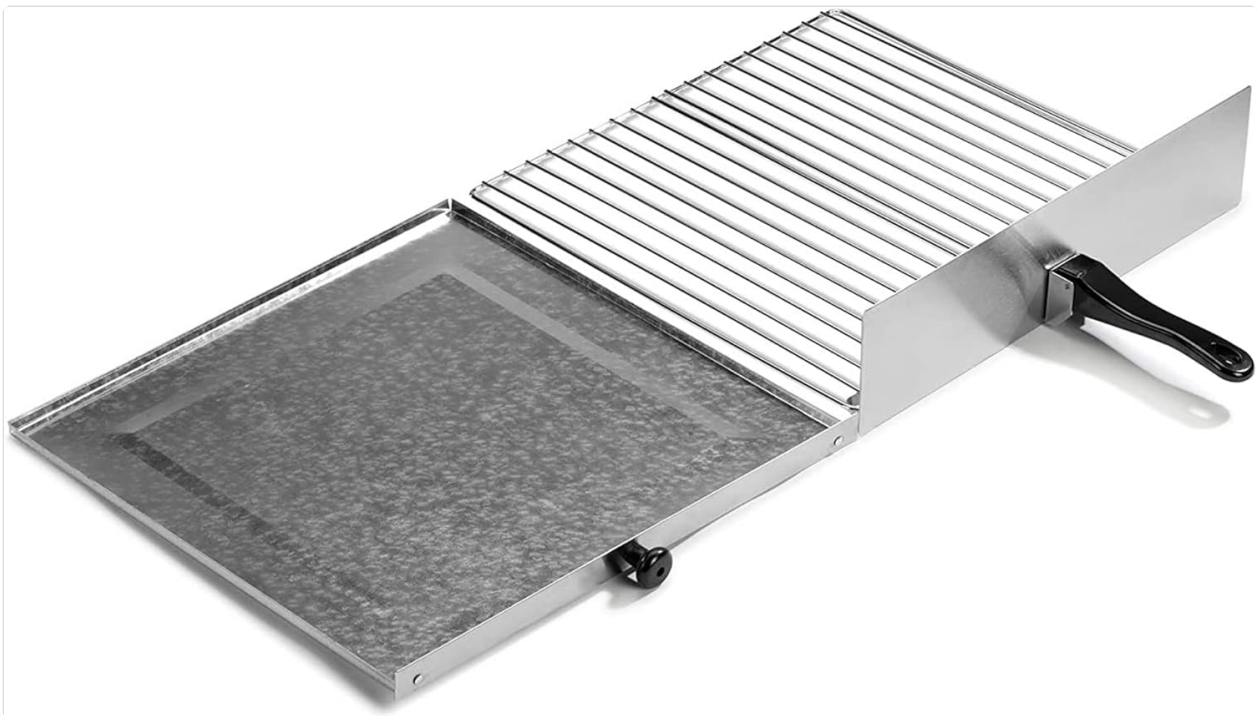
This Professional Series Pizza Oven and Frozen Snack Baker is designed for convenient and efficient cooking of pizzas, quesadillas, cookies, and other snacks. Its durable stainless steel body and user-friendly features make it a versatile addition to any kitchen, dorm room, or for use during camping and tailgating parties. The oven features top and bottom heating elements for even baking and a 30-minute timer to ensure your food is cooked to perfection. It can accommodate pizzas up to 12 inches in diameter.

## PRODUCT OVERVIEW

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The Professional Series Pizza Oven, showcasing its stainless steel exterior and pull-out cooking tray.



Detail view of the removable pull-out crumb tray and the cooking rack for easy cleaning.

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Video: A visual overview of the Professional Series Pizza Oven, demonstrating its compact design, cool-touch handle, and the easy-access pull-out tray.

The oven is constructed with a durable stainless steel body, ensuring longevity and easy maintenance. It features a cool-touch handle for safe operation and a convenient pull-out crumb tray for effortless cleaning.

1. **Unpacking:** Carefully remove the pizza oven from its packaging. Retain all packaging materials for future storage or transport.
2. **Placement:** Place the oven on a stable, heat-resistant, and flat surface. Ensure there is adequate clearance around the unit for ventilation.
3. **Power Connection:** Plug the oven into a standard electrical outlet. Ensure the voltage matches the product's requirements (120V).
4. **Initial Cleaning:** Before first use, wipe down the interior and exterior with a damp cloth. The crumb tray and cooking rack can be removed and washed with warm, soapy water. Ensure all parts are completely dry before reassembling.

## OPERATING INSTRUCTIONS

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### Preheating the Oven

For optimal results, preheat the oven before placing food inside. Set the timer to approximately 10-15 minutes to allow the oven to reach its operating temperature of 430-460 degrees Fahrenheit.

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Video: Demonstrates the preheating process and placing a pizza into the oven. This video highlights the ease of use and the quick heating capability of the Professional Series Pizza Oven.

### Cooking Pizza

1. **Place Pizza:** Once preheated, carefully place your pizza (up to 12 inches) onto the food rack. You may also use a pizza stone for even cooking and easier cleanup.
2. **Set Timer:** Close the oven door using the cool-touch handle. Set the 30-minute timer to your desired bake time. The timer must be set for at least 2 minutes to activate the heating elements.
3. **Baking Time:** Most pizzas will cook in 8-12 minutes, depending on crust size, toppings, and personal preference.
4. **Check Progress:** For the first few uses, check the pizza midway through baking. You can rotate the pizza if necessary to ensure even baking.
5. **Important Note:** Do not bake rising dough crust pizzas in this oven.



A pizza with various toppings being inserted into the oven on its pull-out rack.



A perfectly baked pizza visible through the oven's opening with the door closed.

## Cooking Other Snacks

This oven is also suitable for heating quesadillas, cookies, and other frozen snacks. Adjust cooking times based on the food item and your desired crispness. Always monitor food to prevent overcooking.

## MAINTENANCE

### Cleaning Instructions

- **Always Unplug:** Before cleaning, ensure the oven is unplugged from the power outlet and has completely cooled down.
- **Removable Crumb Tray:** The removable pull-out crumb tray should be emptied and cleaned regularly to prevent buildup. Wash with warm, soapy water and dry thoroughly.
- **Cooking Rack:** The cooking rack can also be removed and washed with warm, soapy water.
- **Exterior:** Wipe the stainless steel exterior with a damp cloth and mild detergent if necessary. Do not use abrasive cleaners or scouring pads, as they may scratch the surface.
- **Interior:** For the interior, wipe with a damp cloth. For stubborn food residue, a non-abrasive cleaner designed for oven interiors can be used sparingly. Ensure no liquid enters the heating elements.
- **Storage:** Store the oven in a cool, dry place when not in use.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not heat up.	Not plugged in; timer not set; power outage.	Ensure the oven is securely plugged into a working outlet. Set the timer for at least 2 minutes to activate. Check your home's circuit breaker.
Food is not cooking evenly.	Pizza not centered; uneven toppings; oven not fully preheated.	Ensure pizza is centered on the rack. Distribute toppings evenly. Allow the oven to preheat for 10-15 minutes before cooking. Rotate pizza midway through baking if needed.
Oven produces smoke.	Food residue on heating elements or crumb tray.	Unplug the oven and allow it to cool. Clean the crumb tray and check heating elements for any food particles. Ensure the oven is clean before use.
Timer does not work.	Timer not wound past 2 minutes.	Turn the timer past the 2-minute mark and then back to your desired time to engage the mechanism.

## SPECIFICATIONS

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**Brand:** Professional Series

**Model Name:** PS-PO891

**Color:** Stainless Steel

**Special Feature:** Manual Timer

**Control Type:** Knob

**Power Source:** Corded Electric

**Product Dimensions:** 24 x 18 x 15 inches (Length x Width x Height)

**Item Weight:** 13.12 pounds

**Maximum Pizza Size:** 12 inches

**Operating Temperature:** 430-460 degrees Fahrenheit

**Included Components:** Pizza Oven, Instruction Manual, Removable Crumb Tray, Cooking Rack

## WARRANTY & SUPPORT

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This product comes with a 3-Year Limited Manufacturer Warranty. For warranty claims or technical support, please refer to the contact information provided in your product packaging or visit the official Professional Series website.

For additional resources, you may refer to the official User Manual (PDF) available at: [User Manual \(PDF\)](#)