

## WilTec 61998

# Wiltec Electric Pizza Oven Model 61998 Instruction Manual

Your guide to safe and efficient operation

## 1. SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the oven is placed on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot components.
- Keep children and pets away from the appliance during operation.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Unplug the oven from the outlet when not in use and before cleaning. Allow it to cool completely before handling.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure adequate ventilation around the oven during use. Maintain a safe distance from walls and other appliances.
- Never place water directly on the hot cordierite baking stone, as this can cause it to crack.

## 2. PRODUCT OVERVIEW

The Wiltec Electric Pizza Oven Model 61998 is designed for preparing delicious homemade pizzas and other baked goods. Its robust stainless steel construction and cordierite baking stone ensure even cooking and crispy results.



Image: The Wiltec Electric Pizza Oven, showcasing a pizza baking inside and a plate of pastries next to it, highlighting its versatility.

## Key Features:

- **2000W Power:** For rapid and even heating.
- **Cordierite Baking Stone:** Ensures authentic crispy pizza crust.
- **Stainless Steel Construction:** Durable and easy to clean.
- **Glass Door:** Allows monitoring of cooking progress without opening the oven.
- **Adjustable Thermostat:** Precise temperature control up to 350°C.
- **Non-slip Feet:** Provides stability during operation.
- **Integrated Lighting:** For clear visibility inside the oven.

# Détails du produit

## Design astucieux pour cuisson avancé



Image: A collage detailing the oven's features, including the glass observation window, insulated handle, ventilation slots, and non-slip feet for safety and convenience.

### 3. SETUP

#### Unpacking:

1. Carefully remove the oven from its packaging.
2. Remove all packing materials, including any protective films or tapes.
3. Inspect the oven for any damage. If damaged, do not operate and contact customer support.

#### Placement:

- Place the oven on a flat, stable, and heat-resistant surface.
- Ensure there is sufficient clearance (at least 10 cm) on all sides and above the oven for proper ventilation.
- Do not place the oven near flammable materials or heat-sensitive surfaces.

## Initial Cleaning:

- Before first use, wipe the interior and exterior surfaces with a damp cloth.
- Do not use abrasive cleaners or scouring pads.
- Ensure the oven is completely dry before plugging it in.

## Power Connection:

- Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of the oven.

## 4. OPERATING INSTRUCTIONS

The Wiltec Electric Pizza Oven is equipped with separate controls for upper and lower heating elements, allowing for precise cooking.



Image: The control panel of the oven, clearly showing the upper heat regulator, lower heat regulator, timer, and main power switch.

## Controls:

- **Upper Heat Regulator:** Controls the temperature of the top heating elements.
- **Lower Heat Regulator:** Controls the temperature of the bottom heating elements.
- **Timer:** Sets the cooking duration (up to 60 minutes). The oven will turn off automatically when the timer expires.
- **Main Switch:** Powers the oven on and off.

## Preheating:

1. Turn the Main Switch to the 'On' position.
2. Set both the Upper and Lower Heat Regulators to your desired temperature (e.g., 300-350°C for pizza).
3. Set the Timer to approximately 25-30 minutes for preheating. The indicator lights will illuminate.
4. Allow the oven to preheat until the desired temperature is reached. The cordierite stone requires adequate time to heat thoroughly for optimal results.

## Cooking Pizza:

# Des pizzas préparées à mon goût



Image: A raw pizza, topped with ingredients, being placed into the preheated oven using a pizza peel.



1. Once preheated, carefully open the oven door.
2. Using a pizza peel, slide your prepared pizza onto the hot cordierite baking stone.
3. Close the oven door immediately to maintain temperature.
4. Set the Timer for 5-10 minutes, depending on your pizza thickness and desired crispiness. Monitor through the glass door.
5. When cooking is complete, carefully remove the pizza using the peel and oven mitts.

## Cooking Other Items:



Image: The oven with a roasted chicken inside, demonstrating its capability to cook a variety of dishes beyond pizza.

The oven can also be used for baking other items such as bread, pastries, vegetables, and roasted meats. Adjust temperature and cooking time as needed for specific recipes.

# Large éventail d'applications



Image: A visual representation of the oven's broad range of applications, including use in cafes, pizzerias, catering, and commercial kitchens, as well as for general pizza preparation.

## 5. MAINTENANCE

### Cleaning the Oven:

1. Always unplug the oven and allow it to cool completely before cleaning.
2. Wipe the exterior stainless steel surfaces with a damp cloth and mild detergent. Dry thoroughly.
3. For the interior, use a damp cloth to wipe away food residue. Avoid harsh chemicals or abrasive materials.
4. The glass door can be cleaned with a glass cleaner.

### Cleaning the Cordierite Baking Stone:

- Allow the stone to cool completely before attempting to clean it.
- Scrape off any baked-on food residue with a plastic scraper or stiff brush.

- For stubborn stains, you can use a damp cloth, but avoid soaking the stone in water.
  - **Important:** Never use soap or detergent on the baking stone, as it is porous and will absorb the chemicals, affecting the taste of future food.
  - **Caution:** Do not pour cold water on a hot baking stone, as this can cause it to crack due to thermal shock.
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## 6. TROUBLESHOOTING

- **Oven does not turn on:**
  - Check if the power cord is securely plugged into a working outlet.
  - Ensure the Main Switch is in the 'On' position.
  - Verify that the circuit breaker has not tripped.
- **Oven not heating to desired temperature:**
  - Confirm that both Upper and Lower Heat Regulators are set correctly.
  - Allow sufficient preheating time, especially for the cordierite stone.
- **Lamp inside the oven is not working:**
  - The lamp may have burned out. Contact customer support for replacement options.
- **Pizza crust is not crispy:**
  - Ensure the oven and baking stone are fully preheated to a high temperature (e.g., 350°C).
  - Avoid overloading the oven, which can lower the temperature.

For issues not covered here, please contact Wiltec customer support.

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## 7. SPECIFICATIONS



# Dimensions du produit

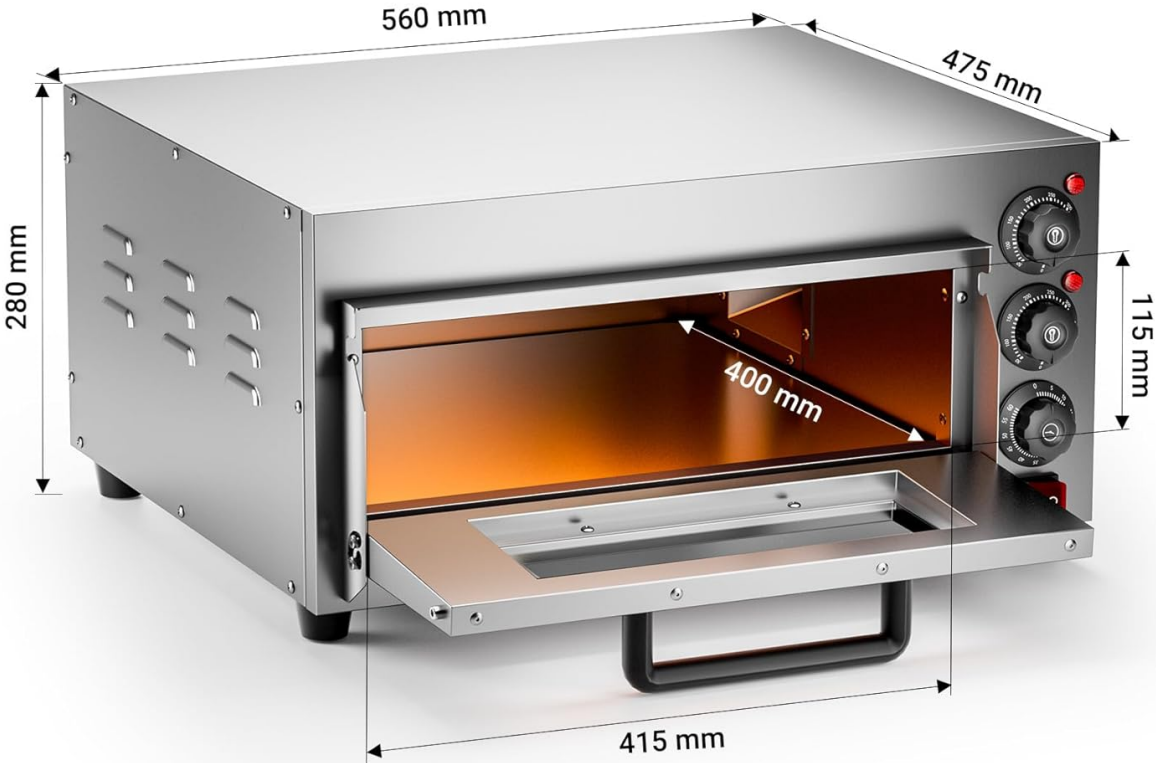


Image: A technical diagram illustrating the external dimensions of the Wiltec Electric Pizza Oven.

Specification	Value
Brand	WilTec
Model Number	61998
Power	2000 Watts
Material	Stainless Steel
Dimensions (L x W x H)	57 x 56 x 28 cm
Weight	16.5 Kilograms
Max Temperature	350°C
Control Type	Button Control
Special Feature	Adjustable Thermostat
Included Components	Glass door, integrated lighting

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## 8. WARRANTY AND SUPPORT

Wiltec products are manufactured with quality and durability in mind. For warranty information, please refer to the documentation included with your purchase or visit the official Wiltec website.

If you encounter any issues or require technical assistance, please contact Wiltec customer support:

- **Online Support:** Visit the Wiltec website for FAQs and contact forms.
- **Contact Seller:** For purchase-related inquiries, contact the seller directly through your purchase platform.