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Courant CPM-1240K

Courant Pizza Maker Instruction Manual

Model: CPM-1240K

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your Courant Pizza Maker. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the 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.

PRODUCT OVERVIEW

The Courant Pizza Maker is a versatile appliance designed for cooking pizzas, calzones, and can even convert into an indoor grill. It features temperature control and a cooking timer for precise results.



Image 1: The Courant Pizza Maker in black, showcasing a freshly cooked pizza with the lid partially open. This appliance is designed for easy and efficient cooking.



Image 2: A detailed diagram highlighting key features of the pizza maker, including the cool-touch handle, temperature control range (355°F to 410°F), its ability to open 180 degrees for grilling, and its upright storage capability.



MULTI
TEMPERATURE
MODES TO MAKE JUST
ABOUT ANYTHING!



Image 3: This graphic illustrates the versatility of the Courant Pizza Maker, demonstrating its use for cooking various items such as fish, pancakes, pizza, and eggs, highlighting its multi-temperature modes and griddle functionality.

SETUP AND FIRST USE

- Unpacking:** Carefully remove the pizza maker from its packaging. Retain packaging for future storage or transport.
- Initial Cleaning:** Before first use, wipe the non-stick cooking plates with a damp cloth and mild detergent. Rinse with a clean damp cloth and dry thoroughly. Do not immerse the appliance in water.
- Placement:** Place the pizza maker on a stable, heat-resistant, and dry surface. Ensure there is adequate ventilation around the appliance.
- Pre-heating:** Close the lid and plug the appliance into a 120V, 60Hz electrical outlet. The power on indicator light will illuminate. Turn the temperature control knob to your desired setting (355°F - 410°F). Allow the unit to preheat until the ready-to-cook indicator light illuminates.
- Initial Burn-off:** During the first use, a slight odor or smoke may be noticeable. This is normal and will dissipate

quickly. Ensure the area is well-ventilated.

OPERATING INSTRUCTIONS

Cooking Pizza/Calzones:

1. Preheat the pizza maker to your desired temperature (355°F - 410°F).
2. Lightly grease the non-stick cooking plate with a small amount of cooking oil or spray, if desired.
3. Carefully place your 12-inch pizza or calzone onto the bottom cooking plate.
4. Close the lid. Set the 30-minute cooking timer to your desired cooking time. The timer will auto shutoff the machine once complete.
5. Monitor the cooking process. Cooking times may vary based on ingredients and desired crispness. The appliance signals when baking time is complete.
6. Once cooked, carefully remove the pizza/calzone using a non-metallic utensil to avoid damaging the non-stick surface.

Using as an Indoor Grill:

The Courant Pizza Maker opens 180 degrees to function as an indoor grill, ideal for cooking items like quesadillas, nachos, mini frittatas, quiche, croissants, giant cookies, and hors d'oeuvres.

1. Preheat the pizza maker to your desired temperature.
2. Open the lid fully until it lies flat, creating two cooking surfaces.
3. Place food items on the non-stick cooking plates.
4. Cook until desired doneness, flipping items as needed.
5. Always use heat-resistant, non-metallic utensils.



Image 4: A close-up view of the control panel, showing the temperature dial with settings from 355°F to 410°F, and the 30-minute timer dial. Indicator lights for power and readiness are also visible.



Image 5: The pizza maker fully opened to 180 degrees, demonstrating its capability to be used as a dual-surface indoor grill. Both non-stick cooking plates are visible.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Courant Pizza Maker.

- Always Unplug:** Before cleaning, ensure the appliance is unplugged from the power outlet and has cooled down completely.
- Cleaning Cooking Plates:** The non-stick coated cooking plates are easy to clean. Wipe them with a soft, damp cloth or sponge using mild soap. For stubborn food residue, dampen a cloth with warm, soapy water and place it on the plates for a few minutes to loosen the residue before wiping.
- Exterior Cleaning:** Wipe the exterior of the appliance with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- Do Not Immerse:** Never immerse the pizza maker, cord, or plug in water or any other liquid.
- Storage:** The pizza maker stands upright for easy and compact storage. Ensure it is clean and dry before storing.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working 120V outlet. Test the outlet with another appliance. If still not working, contact customer support.
Food not cooking evenly or taking too long.	Insufficient preheating time; incorrect temperature setting; too much food on plates.	Allow the appliance to fully preheat until the ready indicator light illuminates. Adjust temperature setting as needed. Avoid overcrowding the cooking plates.
Food sticking to non-stick plates.	Plates not properly greased; damaged non-stick coating.	Lightly grease the plates before each use. Avoid using metal utensils that can scratch the coating. If coating is severely damaged, contact customer support.

Problem	Possible Cause	Solution
Smoke or unusual odor during operation.	First use burn-off; food residue on plates; excessive oil/grease.	A small amount of smoke/odor is normal during first use. Ensure plates are clean before use. Use minimal oil/grease. If smoke persists or is excessive, unplug immediately and contact support.

SPECIFICATIONS

Feature	Detail
Brand	Courant
Model Number	CPM-1240K
Product Dimensions	16"D x 12"W x 5"H
Wattage	1440 Watts
Voltage	120V, 60Hz
Temperature Control	355°F - 410°F
Timer	30 Minute with Auto Shutoff
Cooking Plates	Non-stick coated
Special Features	Opens 180° for grill function, Cool touch handle, Stands upright for storage
Color	Black
Material	Metal
Item Weight	0.988 ounces (approx. 28 grams)

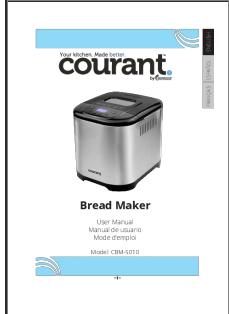
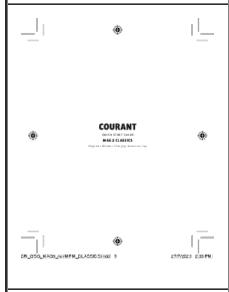
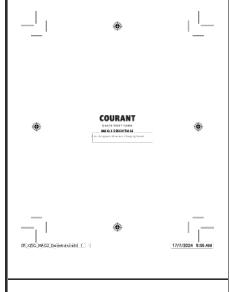
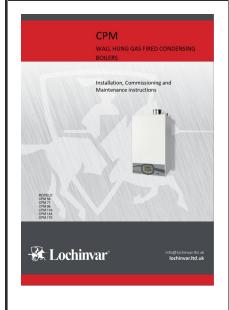
WARRANTY AND SUPPORT

For warranty information or technical support, please contact Courant customer service. Keep your purchase receipt as proof of purchase.

Visit the official Courant store for more information:[Courant Amazon Store](#)

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Related Documents - CPM-1240K

	<p><u>Courant CDW-4000 Belgian Waffle Maker User's Guide</u></p> <p>Official user's guide for the Courant CDW-4000 Belgian Waffle Maker. Provides detailed instructions on safety, operation, cleaning, maintenance, and warranty information.</p>
	<p><u>Courant CBM-5010 Bread Maker User Manual</u></p> <p>Comprehensive user manual for the Courant CBM-5010 Bread Maker, detailing operation, safety, features, recipes, and troubleshooting for home baking.</p>
	<p><u>Courant MAG:3 Classics Magnetic Wireless Charging Tray Quick Start Guide</u></p> <p>Quick start guide for the Courant MAG:3 Classics magnetic wireless charging accessory tray, detailing setup, specifications, warnings, and warranty information.</p>
	<p><u>Courant MAG:2 Essentials 2-In-1 Magnetic Wireless Charging Stand Quick Start Guide</u></p> <p>Quick start guide for the Courant MAG:2 Essentials, a 2-in-1 magnetic wireless charging stand. Features setup instructions, detailed specifications, safety warnings, warranty information, and FCC/IC compliance details.</p>
	<p><u>Courant CATCH:3 Essentials Wireless Charging Accessory Tray Quick Start Guide</u></p> <p>A quick start guide for the Courant CATCH:3 Essentials wireless charging accessory tray, detailing setup, specifications, usage, light indicators, warnings, warranty, and legal compliance information.</p>
	<p><u>Lochinvar CPM Series Wall-Hung Gas Fired Condensing Boilers: Installation, Commissioning, and Maintenance Manual</u></p> <p>Comprehensive installation, commissioning, and maintenance guide for Lochinvar CPM series wall-hung gas-fired condensing boilers, covering models CPM 58 through CPM 175. Includes technical specifications, safety guidelines, and operational procedures.</p>