

## Cozze 90350

# Cozze 13-inch Gas Pizza Oven (Model 90350) Instruction Manual

Comprehensive guide for safe and efficient operation

## INTRODUCTION

Thank you for choosing the Cozze 13-inch Gas Pizza Oven, Model 90350. This manual provides essential information for the safe assembly, operation, maintenance, and troubleshooting of your new outdoor pizza oven. Please read all instructions carefully before using the appliance to ensure proper function and to prevent injury or damage.

This gas pizza oven is designed for outdoor use only and is intended for cooking pizzas and other suitable food items on its included pizza stone. Its compact design and 5.0 kW power output allow for quick heating and efficient cooking.

## IMPORTANT SAFETY INFORMATION

**WARNING:** Failure to follow these instructions could result in fire, explosion, or burn hazard, which could cause property damage, personal injury, or death.

- **FOR OUTDOOR USE ONLY.** Do not operate this appliance indoors.
- Read all instructions before assembly and use of the appliance.
- Keep children and pets away from the oven during operation.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Always ensure adequate ventilation.
- Never leave the oven unattended while in use.
- Keep the gas supply hose away from hot surfaces.
- Check for gas leaks before each use. Refer to the "Leak Testing" section.
- Wear protective gloves when handling hot components.
- Ensure the oven is placed on a stable, non-combustible surface.
- Do not modify the appliance. Any modification may be dangerous and will void the warranty.

## PACKAGE CONTENTS

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Before assembly, ensure all parts are present and undamaged. If any parts are missing or damaged, do not attempt to assemble or operate the oven. Contact customer support for assistance.

- Cozze 13-inch Gas Pizza Oven unit
- Pizza Stone (approx. 34 x 34 cm)
- Instruction Manual
- Gas regulator and hose (may be included depending on region)



Image: Front view of the Cozze 13-inch Gas Pizza Oven, showcasing its compact design and the opening for the pizza stone.

## SETUP AND ASSEMBLY

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### 1. Placement

Place the pizza oven on a stable, level, non-combustible surface outdoors. Ensure there is adequate clearance from combustible materials (e.g., walls, fences, trees). Do not place the oven under overhead combustible construction.



Image: The Cozze pizza oven positioned on an outdoor table in a garden environment, demonstrating suitable placement.

## 2. Install Pizza Stone

Carefully slide the pizza stone into the oven's cooking chamber. Ensure it sits flat and securely on the internal supports.



Image: A diagram illustrating the oven's large opening (36.5 x 8 cm) and the pizza stone dimensions (34 x 34 cm), highlighting the space for cooking.

### 3. Gas Connection

1. Connect the gas regulator to your gas cylinder. Ensure the connection is tight.
2. Connect the other end of the gas hose to the oven's gas inlet. Hand-tighten, then use a wrench to secure it firmly.
3. Ensure all connections are secure before opening the gas supply.

### 4. Leak Testing

Perform a leak test before first use and after any gas cylinder change or connection adjustment.

1. Mix a solution of equal parts liquid dish soap and water.
2. Ensure the oven control knob is in the "OFF" position.
3. Open the gas supply valve on the cylinder.
4. Apply the soap solution to all gas connections (regulator to cylinder, hose to regulator, hose to oven).
5. If bubbles appear, there is a leak. Close the gas supply immediately and tighten the connection. Repeat the test. If the leak persists, do not use the oven and contact customer support.
6. If no bubbles appear, the connections are secure. Close the gas supply valve.



Image: Rear view of the Cozze pizza oven, illustrating the ventilation holes and the location of the gas inlet connection.

## OPERATING INSTRUCTIONS

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### 1. Lighting the Oven

1. Ensure the gas cylinder valve is open.
2. Push in and turn the control knob counter-clockwise to the "HIGH" position.
3. Immediately press and hold the igniter button (usually located near the control knob) until the burner lights. You should hear a click and see a flame.
4. If the burner does not light within 5 seconds, turn the control knob to "OFF", wait 5 minutes for gas to dissipate, and repeat the lighting procedure.



Image: A hand turning the control knob, indicating the adjustment from "OFF" to "HIGH" for ignition.



Image: A hand pressing the igniter button, demonstrating the action required to light the oven's burner.

## **2. Preheating**

Once lit, allow the oven to preheat for 15-20 minutes on high. The pizza stone needs to reach a high temperature for optimal cooking. A temperature of 400-500°C (750-930°F) is ideal for Neapolitan-style pizza.

## **3. Cooking Pizza**

1. Prepare your pizza on a lightly floured pizza peel.
2. Carefully slide the pizza onto the hot pizza stone inside the oven.
3. Cook for approximately 60-90 seconds, rotating the pizza every 20-30 seconds using the peel to ensure even cooking.
4. Monitor the pizza closely as cooking times are very fast.
5. Remove the cooked pizza with the peel.





Image: A pizza baking inside the Cozze 13-inch gas pizza oven, illustrating the cooking process and the oven's capacity.



Image: A person using a pizza peel to maneuver food inside the oven, demonstrating proper handling during cooking.

#### 4. Adjusting Temperature

The control knob allows you to adjust the flame intensity and thus the oven temperature. Turn the knob towards "LOW" for lower temperatures or "HIGH" for maximum heat. For most pizzas, maintaining a high temperature is recommended.

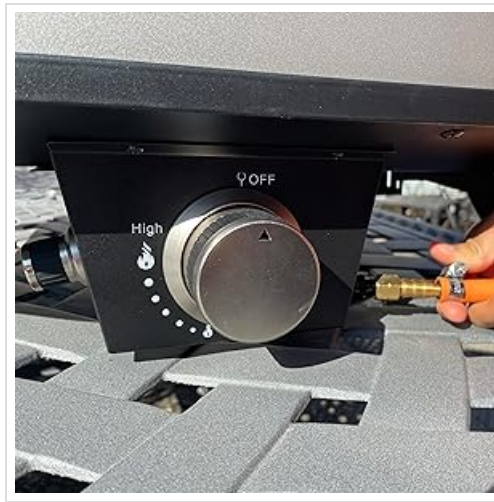


Image: A close-up view of the oven's control knob, showing the "High" to "Off" settings for temperature regulation.

## 5. Shutting Down

When finished cooking, turn the control knob to the "OFF" position. Close the gas supply valve on the gas cylinder. Allow the oven to cool completely before cleaning or moving.

## MAINTENANCE AND CLEANING

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### 1. Cleaning the Pizza Stone

Allow the pizza stone to cool completely. Do not use soap or water on the pizza stone as it is porous and will absorb liquids, potentially causing it to crack during future use. Scrape off any burnt-on food residue with a stiff brush or spatula. For stubborn stains, heat the stone in the oven on high for an extended period to burn off residue, then brush clean.

### 2. Cleaning the Oven Exterior

Ensure the oven is completely cool. Wipe down the galvanized steel exterior with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the finish. Dry thoroughly.

### 3. Storage

When not in use, especially during extended periods or adverse weather, store the oven in a dry, protected area. Disconnect the gas cylinder and store it according to its manufacturer's instructions. If possible, cover the oven to protect it from elements.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Burner does not light	<ul style="list-style-type: none"><li>No gas supply</li><li>Gas cylinder empty</li><li>Igniter not sparking</li><li>Gas line blocked</li></ul>	<ul style="list-style-type: none"><li>Ensure gas cylinder valve is open.</li><li>Replace or refill gas cylinder.</li><li>Check igniter for spark. If no spark, contact support.</li><li>Check gas hose for kinks or blockages.</li></ul>
Low flame or uneven heat	<ul style="list-style-type: none"><li>Low gas pressure</li><li>Partial blockage in burner</li><li>Incorrect regulator</li></ul>	<ul style="list-style-type: none"><li>Check gas cylinder level.</li><li>Clean burner ports (ensure oven is cool and gas supply is off).</li><li>Ensure correct regulator for your gas type and pressure (30 mbar).</li></ul>
Pizza stone cracking	<ul style="list-style-type: none"><li>Sudden temperature changes</li><li>Moisture absorption</li></ul>	<ul style="list-style-type: none"><li>Allow stone to heat and cool gradually.</li><li>Never wash stone with soap and water; scrape clean only.</li></ul>

## SPECIFICATIONS

Brand	Cozze
Model Number	90350
Product Dimensions (L x W x H)	54 x 54 x 32 cm
Item Weight	18 Kilograms
Power	5.0 kW
Material	Galvanized steel with powder coating
Gas Pressure	30 mbar
Capacity	32 Litres (internal volume)
Color	Black and Grey
Included Components	Pizza Stone


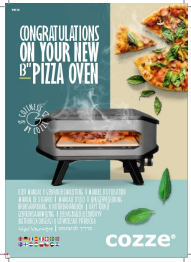



## WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, spare parts, or warranty claims, please contact your retailer or the manufacturer directly. Keep your proof of

purchase for warranty purposes.

Information regarding spare parts availability is not provided in the product details. Please contact the manufacturer for inquiries.

## Related Documents - 90350

	<p><a href="#">Cozze 13" Pizza Oven User Manual &amp; Guide</a></p> <p>Comprehensive user manual for the Cozze 13" Gas Pizza Oven. Learn about setup, safe operation, cleaning, technical specifications, and warranty information to make perfect pizzas.</p>
	<p><a href="#">Cozze 90350 B Pizza Oven User Manual: Operation, Safety &amp; Maintenance Guide</a></p> <p>Discover how to safely operate, maintain, and get the best results from your Cozze 90350 B Pizza Oven with this comprehensive user manual. Includes setup, lighting, cleaning, and warranty details.</p>
	<p><a href="#">Cozze 17" Pizza Oven User Manual</a></p> <p>Comprehensive user manual for the Cozze 17" Pizza Oven, providing detailed instructions for setup, operation, safety, and maintenance. Learn how to get the best results from your outdoor pizza oven.</p>
	<p><a href="#">Cozze 17" Pizza Oven User Manual</a></p> <p>User manual for the Cozze 17" Gas Pizza Oven, covering setup, operation, safety, and maintenance. Includes instructions in multiple languages.</p>
	<p><a href="#">Cozze 13" Pizza Oven User Manual</a></p> <p>Comprehensive user manual for the Cozze 13" Pizza Oven, covering setup, operation, safety guidelines, cleaning, and maintenance for optimal pizza baking.</p>



Comprehensive user manual and safety instructions for the Cozze electric pizza oven, covering installation, operation, cleaning, maintenance, and warranty information. Includes product features and best practices for pizza making.