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› ERATEC Mini Electric Pizza Oven PM-27 User Manual

ERATEC PM-27

ERATEC Mini Electric Pizza Oven PM-27 User Manual

Model: PM-27 | Brand: ERATEC

INTRODUCTION

The ERATEC Mini Electric Pizza Oven PM-27 is a versatile appliance designed to bring the authentic taste of a stone oven to your home. With its powerful heating elements and high-quality chamotte baking stone, it quickly reaches temperatures up to 400°C, perfect for baking pizzas, desserts, meats, and even bread. Constructed from durable stainless steel, this oven is built for long-term use and easy maintenance.



Image: The ERATEC Mini Electric Pizza Oven PM-27, showcasing a delicious pizza being cooked on the baking stone. The oven features a sleek black design with a transparent lid, allowing for easy monitoring of the cooking process.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions carefully before using the appliance.
- 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.

PACKAGE CONTENTS

Upon unpacking, please ensure all the following components are present and in good condition:

- ERATEC Mini Electric Pizza Oven PM-27
- High-quality Chamotte Baking Stone (round, Ø 32 cm)
- Cast Iron Grill Plate (Ø 32 cm)
- XXL Pan Insert with Teflon Coating (Ø 31.8 x 6 cm, 4.6L capacity)
- Dough Cutter / Pizza Roller
- 2 Non-stick Peels
- User Manual (this document)

U ONTVANGT DE PM-27 STEENOVEN ALS **SET!**



Image: An illustration showing the ERATEC PM-27 pizza oven along with its complete set of accessories: the baking stone, cast iron grill plate, non-stick pan insert, and a pizza cutter. This image confirms that the PM-27 stone oven is received as a comprehensive set.

PRODUCT OVERVIEW & COMPONENTS

Familiarize yourself with the main parts of your ERATEC Mini Electric Pizza Oven PM-27.

Baking Stone

The high-quality chamotte baking stone is designed to absorb and retain heat, providing an even cooking surface for crispy crusts, similar to a traditional stone oven.



Image: A detailed view of the round baking stone (Ø 32 cm) with integrated handles, featuring a non-stick coating for easy food release. This stone is essential for achieving authentic stone oven results.

Cast Iron Grill Plate

The durable cast iron grill plate is perfect for grilling various foods, offering excellent heat distribution and retention. Its ergonomic handle ensures comfortable use.



GIETIJZEREN GRILLPLAAT (Ø 32)

De gietijzeren pan voor de steenoven. PM-27 is perfect om te grillen. Het is gemaakt van hoogwaardig ijzer en is daarom zeer duurzaam. Door de ergonomische handgreep ligt de pan goed in de hand.

Image: The cast iron grill plate (Ø 32 cm) designed for the PM-27 stone oven. Made from high-quality iron, it is durable and features an ergonomic handle for easy handling.

XXL Pan Insert with Teflon Coating

This versatile pan insert, with its high-quality Teflon coating, ensures food slides out easily after cooking. It's suitable for a variety of dishes beyond pizza.

PAN INZETSTUK MET TEFLON COATING

Onze panliner Ø 318X60 4,6L cm is gemaakt van materialen van de hoogste kwaliteit die ervoor zorgen dat uw voedsel er na het koken meteen uitglijdt.



Image: The non-stick pan insert (Ø 31.8 x 6 cm, 4.6L) with Teflon coating. This pan liner is made from high-quality materials to ensure food slides out easily after cooking.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and check for any damage. Keep packaging for future storage or transport.
2. **Placement:** Place the oven on a stable, heat-resistant surface, away from walls and other appliances to ensure proper ventilation. Ensure there is sufficient space around the oven.
3. **First Use Cleaning:** Before first use, wipe down the exterior of the oven with a damp cloth. Wash the baking stone, grill plate, pan insert, and peels with warm soapy water, rinse thoroughly, and dry completely.
4. **Initial Burn-in:** It is recommended to perform an initial burn-in to eliminate any manufacturing odors. Place the baking stone inside, close the lid, set the temperature to maximum (level 5), and turn on both top and bottom heating elements. Operate for approximately 10-15 minutes in a well-ventilated area. A slight odor or smoke is

normal during this process.

OPERATING INSTRUCTIONS

Temperature Control

The oven features a thermostat with 5 levels, allowing you to adjust the temperature up to 400°C (or 450°C as indicated on some dials) for various cooking needs.

5 NIVEAUS TOT 450 °C



Image: A close-up view of the oven's thermostat dial, indicating 5 temperature levels, with a maximum setting reaching 450°C. This allows for precise heat control during cooking.

Heating Element Selection

You can select to use the top heating element, bottom heating element, or both, depending on your recipe requirements. This provides flexibility for different cooking styles.

BOVEN- EN ONDERWARMTE



Image: A detailed shot of the control knob for selecting heating elements. Options include top heat only, bottom heat only, or both top and bottom heat, providing versatile cooking capabilities.

Adjustable Height for Optimal Baking

The oven features an adjustable height mechanism to ensure the ideal distance between the heating elements and your food, leading to perfect baking results.

IDEALE HOOGTE VOOR PERFECT BAKRESULTAAT



Image: Two views illustrating the adjustable height feature of the oven. This mechanism allows users to set the ideal height for perfect baking results, ensuring optimal heat distribution for various dishes.

General Cooking Steps

1. **Preheat:** Place the desired cooking surface (baking stone, grill plate, or pan) inside the oven. Close the lid. Set the temperature dial to your desired level and select the appropriate heating elements (usually both for pizza). Allow the oven to preheat for 10-15 minutes until the indicator light turns off, signaling it has reached the set temperature.
2. **Prepare Food:** While preheating, prepare your pizza, dessert, or other dish.
3. **Insert Food:** Carefully open the lid. Using the provided non-stick peels or appropriate utensils, place your food onto the hot cooking surface. Close the lid immediately.
4. **Monitor Cooking:** The transparent lid allows you to monitor the cooking process without opening the oven, helping to maintain consistent temperature.
5. **Remove Food:** Once cooked, carefully open the lid and remove the food using the peels or heat-resistant gloves.
6. **Cool Down:** Turn off the oven and unplug it. Allow the oven and cooking surfaces to cool completely before cleaning.



THERMOSTAAT MET 5 NIVEAUS

DUBBELZIJDIGE HAKEN

LAGER ENERGIEVERBRUIK

Image: The pizza oven with a dish, possibly Lahmacun, cooking inside. The image highlights key features such as the 5-level thermostat, double-sided hooks for secure closure, and the appliance's lower energy consumption.

CLEANING AND MAINTENANCE

Regular cleaning and proper maintenance will ensure the longevity and optimal performance of your ERATEC Mini Electric Pizza Oven PM-27.

1. **Always Unplug:** Before cleaning, always ensure the oven is unplugged from the power outlet and has cooled down completely.
2. **Exterior Cleaning:** Wipe the exterior of the oven with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
3. **Baking Stone:**
 - Allow the stone to cool completely.
 - Scrape off any excess food residue with a plastic scraper or stiff brush.
 - For stubborn stains, you can use a damp cloth, but avoid soap as it can be absorbed by the porous stone and

affect food taste.

- Do not immerse the hot stone in cold water, as this can cause it to crack.
- The stone will naturally darken and season over time, which is normal and enhances its non-stick properties.

4. **Grill Plate & Pan Insert:** These can be washed with warm soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before storing. The Teflon coating on the pan insert requires gentle cleaning to prevent damage.
5. **Heating Elements:** Do not attempt to clean the heating elements directly. Any food residue on them will typically burn off during operation.
6. **Storage:** Store the oven in a dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in. Power outlet malfunction. Appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Test the outlet with another appliance. Contact customer support if the issue persists.
Food is not cooking evenly.	Insufficient preheating time. Incorrect heating element selection. Lid opened too frequently.	Allow adequate preheating time (10-15 minutes). Ensure both top and bottom heating elements are selected for even cooking, especially for pizza. Avoid opening the lid unnecessarily during cooking.
Pizza crust is not crispy.	Baking stone not hot enough. Too much moisture in the dough/toppings.	Ensure the baking stone is thoroughly preheated. Reduce moisture in toppings or par-bake the crust if necessary.
Smoke or unusual odor during operation.	First use burn-in. Food residue on heating elements. Excess oil/grease.	This is normal during initial use. Ensure good ventilation. Clean the oven thoroughly, especially the cooking surfaces. Reduce the amount of oil/grease used. If smoke persists, unplug and contact support.

SPECIFICATIONS

Brand: ERATEC

Model Number: PM-27

Color: Black

Product Dimensions (L x W x H): 36 x 35 x 19.5 cm

Item Weight: 5.05 Kilograms

Capacity: 1 Litre

Power: 1200 Watts

Voltage: 230 Volts

Material: Alloy Steel

Automatic Shut-off Function: No

Special Features: Non-stick, Oven safe, Lid

Control Type: Button control

Door Style: Window door

Manufacturer: ERA-TEC GmbH

Country of Origin: China

WARRANTY AND SUPPORT

The ERATEC Mini Electric Pizza Oven PM-27 comes with a manufacturer's warranty for spare parts availability for **2 years** from the date of purchase.

For technical support, warranty claims, or any questions regarding your product, please contact your retailer or the manufacturer directly. Please have your model number (PM-27) and proof of purchase ready when contacting support.

Manufacturer: ERA-TEC GmbH

For further assistance, please visit the official ERATEC website or refer to the contact information provided with your purchase documentation.

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This manual is for informational purposes only. Specifications are subject to change without notice.