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› Kratos Commercial Countertop Pizza Oven (Model 29M-004) User Manual

Kratos 29M-004

Kratos Commercial Countertop Pizza Oven (Model 29M-004) User Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Kratos Commercial Countertop Pizza Oven, Model 29M-004. Please read this manual thoroughly before using the appliance and retain it for future reference.

This electric pizza oven is designed for commercial use, capable of cooking pizzas up to 12 inches in diameter, as well as warming other snacks like pretzels and cookies. It features a durable stainless steel construction and a user-friendly design.



Image 1: Front view of the Kratos Commercial Countertop Pizza Oven.

2. SAFETY INSTRUCTIONS

To prevent injury or damage, always observe the following safety precautions:

- **Electrical Safety:** Ensure the oven is connected to a grounded 120V, 1450 Watt power outlet with a standard NEMA 5-15P plug. Do not use extension cords. Keep the power cord away from hot surfaces.
- **Heat Hazard:** The oven surfaces become very hot during operation. Use oven mitts or heat-resistant gloves when handling food or internal components. Allow the oven to cool completely before cleaning or moving.
- **Placement:** Place the oven on a stable, level, and heat-resistant surface. Ensure adequate clearance around the oven for ventilation. Do not place near flammable materials.
- **Intended Use:** This appliance is UL certified for commercial applications only. **The warranty is void if this oven is used in residential settings.**
- **Supervision:** Do not leave the oven unattended during operation. Keep children and unauthorized personnel away from the appliance.
- **Cleaning:** Always unplug the oven from the power supply before cleaning.

3. PRODUCT FEATURES

The Kratos Commercial Countertop Pizza Oven (Model 29M-004) offers the following features:

- **Durable Construction:** Made from stainless steel for longevity and easy cleaning.
- **Capacity:** Accommodates pizzas up to 12 inches in diameter.
- **Temperature Control:** Pre-set to 450 degrees Fahrenheit for consistent cooking.
- **Integrated Timer:** Features a 30-minute timer for precise cooking control.
- **Versatile Opening:** A 2.5-inch opening allows for various food items, including 1/4 and 1/8 size sheet pans.
- **Removable Crumb Tray:** Facilitates easy cleaning and maintenance.
- **Commercial Certification:** UL certified for commercial use.



Image 2: Close-up of the oven's front, showing the door handle and timer dial.

4. SETUP

1. **Unpacking:** Carefully remove the oven from its packaging. Inspect for any shipping damage. Retain packaging for potential future transport or service.
2. **Placement:** Position the oven on a sturdy, level, and heat-resistant countertop. Ensure there is sufficient space (at least 4 inches) around all sides and above the oven for proper ventilation. Do not block the ventilation openings.

3. **Power Connection:** Plug the oven's power cord into a dedicated 120V, 1450W grounded electrical outlet. The oven uses a standard NEMA 5-15P plug.
4. **Initial Cleaning:** Before first use, wipe down the interior and exterior surfaces with a damp cloth. Ensure the removable crumb tray is properly installed.



Image 3: Side view of the pizza oven, illustrating its compact design for countertop placement.

5. OPERATING INSTRUCTIONS

1. **Power On:** Ensure the oven is plugged in. The oven will begin to heat once plugged in.
2. **Preheating:** Allow the oven to preheat for approximately 10-15 minutes to reach its pre-set temperature of 450°F.
3. **Set Timer:** Turn the timer dial to the desired cooking duration, up to 30 minutes. The oven will begin cooking once the timer is set.
4. **Load Food:** Carefully open the oven door using the handle. Place the food item (e.g., 12-inch pizza, pretzels, cookies) onto the rack. The oven can accommodate 1/4 and 1/8 size sheet pans.
5. **Cooking:** Close the oven door. The oven will cook for the set duration. For even cooking, especially with larger items like pizzas, it may be beneficial to rotate the food halfway through the cooking cycle.
6. **Remove Food:** When the timer sounds, carefully open the oven door. Using oven mitts or a pizza peel, remove the cooked food.
7. **Power Off:** To turn off the oven, unplug it from the electrical outlet.



Image 4: A pizza being carefully inserted into the oven for cooking.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your oven.

1. **Disconnect Power:** Always unplug the oven and allow it to cool completely before cleaning.
2. **Exterior Cleaning:** Wipe the stainless steel exterior with a damp cloth and mild detergent. Dry thoroughly with a soft cloth. Do not use abrasive cleaners or scouring pads, as they can scratch the surface.
3. **Interior Cleaning:** Remove the crumb tray and empty any food debris. Wash the crumb tray with warm, soapy water, rinse, and dry. Wipe the interior surfaces of the oven with a damp cloth. For stubborn stains, a non-abrasive oven cleaner designed for stainless steel may be used, following the product's instructions.
4. **Rack Cleaning:** The cooking rack can be removed and washed with warm, soapy water.
5. **Reassembly:** Ensure all parts are dry before reassembling and plugging the oven back in.



Image 5: Interior view of the oven, showing the heating elements and removable rack for cleaning.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not heat.	Not plugged in; power outage; faulty outlet; internal component failure.	Check power cord connection. Verify power to the outlet. If issues persist, contact customer support.
Food cooks unevenly.	Food not centered; oven not fully preheated; hot spots in oven.	Ensure oven is fully preheated. Rotate food halfway through cooking for more even results.
Timer not functioning.	Timer dial not set correctly; timer mechanism failure.	Ensure the timer is wound past the 5-minute mark before setting. If it still doesn't work, contact customer support.

For problems not listed or if solutions do not resolve the issue, please contact Kratos customer support.

8. SPECIFICATIONS

Feature	Detail
Model Number	29M-004
Brand	Kratos
Product Dimensions (W x D x H)	20" x 16" x 8"
Pizza Capacity	Up to 12 inches
Power Source	Corded Electric
Voltage	120V
Wattage	1450 Watts
Plug Type	Standard NEMA 5-15P
Pre-set Temperature	450°F (232°C)
Timer	30-minute mechanical timer
Material	Stainless Steel
Opening Height	2.5 inches
Certifications	UL Certified for Commercial Use
Item Weight	12 pounds

PRODUCT DIMENSIONS & FEATURES



Image 6: Product dimensions diagram for the Kratos Commercial Countertop Pizza Oven.



Image 7: Rear view of the oven, displaying the power cord and product label with specifications.

9. WARRANTY AND SUPPORT

This Kratos Commercial Countertop Pizza Oven is UL certified for commercial use. Please note that the warranty is void if the oven is used in residential applications. For specific warranty terms and conditions, refer to your purchase documentation or the official Kratos website.

For technical assistance, parts, or service inquiries, please contact Kratos customer support. Kratos offers US-based customer service to assist with your needs.

Your browser does not support the video tag.

Video 1: An overview of Kratos restaurant cooking equipment, showcasing the brand's range of commercial products. This video is provided by Central Restaurant, a seller of Kratos products.

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