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› Ariete Pizza Oven Model 919 Instruction Manual

Ariete 919

Ariete Pizza Oven Model 919 Instruction Manual

Model: 919 | Brand: Ariete

1. PRODUCT OVERVIEW

The Ariete Pizza Oven Model 919 is designed for rapid and efficient pizza cooking, replicating the high-temperature environment of a wood-fired oven. It features a high-quality 32 cm diameter refractory stone with a transparent non-stick treatment for enhanced durability and easier cleaning. With 5 cooking levels and a maximum temperature of 400°C, it can cook homemade pizzas in approximately 4 minutes and frozen pizzas in 2 minutes. This appliance is also suitable for heating other food items.



Image 1.1: The Ariete Pizza Oven Model 919 with a pizza ready for serving. The red exterior and open lid reveal the pizza on the refractory stone.

2. SAFETY INSTRUCTIONS

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

- Always place the appliance on a stable, heat-resistant surface.
- Do not touch hot surfaces. Use oven mitts or the provided wooden paddles.
- Ensure the power cord does not come into contact with hot surfaces.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep out of reach of children.
- Unplug from the outlet when not in use and before cleaning. Allow 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.
- Use only accessories recommended by the manufacturer.
- Do not use outdoors.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the pizza oven from its packaging. Retain packaging for future storage or transport.

2. **Inspect:** Check the appliance for any signs of damage. If damaged, do not use and contact customer support.
3. **Placement:** Place the oven on a flat, stable, heat-resistant surface, away from walls and flammable materials. Ensure adequate ventilation around the unit.
4. **Initial Cleaning:** Wipe the exterior with a damp cloth. The refractory stone should not be washed with water. For first use, it is recommended to heat the oven without food for 10-15 minutes on the highest setting to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

4. OPERATING INSTRUCTIONS

4.1 Controls

The Ariete Pizza Oven features a temperature control knob and a timer knob.

- **Temperature Control Knob:** Adjusts the heating elements to one of 5 cooking levels, up to a maximum of 400°C.
- **Timer Knob:** Sets the cooking duration. The oven will automatically turn off once the set time has elapsed.



DIMENSIONI

L 38.5 cm x P 33 cm x A 19 cm

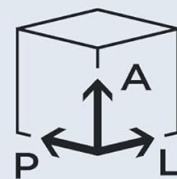


Image 4.1: Top view of the Ariete Pizza Oven, highlighting the control knobs for temperature and timer, and the "Pizza in 4 minutes" branding.

4.2 Cooking Pizza

1. **Preheating:** Close the oven lid. Turn the temperature control knob to the desired setting (e.g., maximum for quick cooking). Set the timer for 5-10 minutes to allow the refractory stone to reach the optimal temperature. The indicator light will illuminate during heating.
2. **Prepare Pizza:** While the oven preheats, prepare your pizza. For best results, avoid overloading the pizza with toppings, as this can increase cooking time and make the crust soggy.
3. **Insert Pizza:** Once preheated, carefully open the lid. Using the provided wooden paddles, slide the pizza onto the hot refractory stone. Close the lid immediately.
4. **Cooking Time:**
 - **Fresh Pizza:** Approximately 4 minutes.
 - **Frozen Pizza:** Approximately 2 minutes.

Note: Cooking times may vary based on pizza thickness, toppings, and desired crispness. Monitor the pizza closely.

5. **Remove Pizza:** When cooked, carefully open the lid and use the wooden paddles to slide the pizza off the stone. Close the lid to retain heat if cooking multiple pizzas.
6. **Serve:** Transfer the pizza to a cutting board or plate, slice, and serve immediately.



Image 4.2: The internal refractory stone of the Ariete Pizza Oven, illustrating its high-temperature capability and the concept of 5 cooking levels.



Image 4.3: A user carefully removing a pizza from the oven using the provided wooden paddle.

4.4 Other Uses

The Ariete Pizza Oven can also be used for reheating various food items, such as savory cakes, toasts, or panzerotti, due to its adjustable thermostat and high heat capabilities.



LIBERA LA FANTASIA!

Image 4.4: The Ariete Pizza Oven being used to warm croissants and other pastries, demonstrating its versatility beyond just pizza.

5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your Ariete Pizza Oven.

- **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- **Exterior:** Wipe the exterior housing with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Refractory Stone:** The refractory stone has a transparent non-stick treatment, making it resistant to stains and residues.
 - Do not wash the stone with water or immerse it.
 - After the oven has cooled, gently scrape off any burnt-on food residues using a plastic scraper or a stiff brush.
 - Wipe the stone with a dry cloth. Minor discoloration of the stone over time is normal and does not affect performance.
- **Wooden Paddles:** Wash the wooden paddles by hand with mild soap and water, then dry thoroughly. Do not wash in a dishwasher.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not heat up.	Not plugged in; power outage; timer not set; temperature knob not turned on.	Check power connection; verify power supply; set the timer; turn the temperature knob to a desired setting.
Pizza not cooking evenly.	Oven not fully preheated; uneven distribution of toppings; lid not closed properly.	Ensure adequate preheating time (5-10 minutes); distribute toppings evenly; ensure lid is fully closed during cooking.
Smoke or unusual odor during first use.	Manufacturing residues burning off.	This is normal for first use. Ensure good ventilation. If it persists after initial use, unplug and contact support.
Refractory stone is stained.	Normal wear and tear; food residues.	Minor discoloration is normal and does not affect performance. Scrape off residues gently with a plastic scraper when cool. Do not use water.

7. SPECIFICATIONS

- **Brand:** Ariete
- **Model Number:** 919
- **Power:** 1200 Watts
- **Maximum Temperature:** 400°C
- **Cooking Levels:** 5
- **Refractory Stone Diameter:** 32 cm

- **Product Dimensions (L x W x H):** 34 x 30 x 19 cm
- **Item Weight:** 3.94 Kilograms
- **Materials:** Refractory stone, wood (paddles)
- **Special Feature:** Ideal for cooking frozen pizzas

8. WARRANTY AND SUPPORT

Warranty information for the Ariete Pizza Oven Model 919 is not provided within this manual. Please refer to the product packaging, the retailer's purchase terms, or the official Ariete website for detailed warranty terms and conditions.

For technical support, spare parts, or service inquiries, please contact the manufacturer or your local distributor. Information regarding spare parts availability is not provided in this document.
