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> Cozze 17-inch Gas Pizza Oven Instruction Manual

**cozze 17"**

## Cozze 17-inch Gas Pizza Oven Instruction Manual

Model: 17"

### 1. INTRODUCTION

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Thank you for choosing the Cozze 17-inch Gas Pizza Oven. This manual provides essential information for the safe and efficient operation of your new outdoor pizza oven. Please read all instructions carefully before assembly, installation, and use. Keep this manual for future reference.



The Cozze 17-inch Gas Pizza Oven, ready for use.

## 2. SAFETY INFORMATION

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**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 using 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.
- Ensure the oven is placed on a stable, non-combustible surface.
- Always check for gas leaks before each use.
- Wear heat-resistant gloves when handling hot parts.
- Do not obstruct the flow of combustion and ventilation air.
- Disconnect the gas supply when the oven is not in use.

## 3. PACKAGE CONTENTS

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Verify that all components are present and undamaged upon unpacking:

- Cozze 17-inch Gas Pizza Oven unit
- Cordierite Pizza Stone
- Gas hose and regulator (may be pre-attached or separate, depending on region)
- Instruction Manual

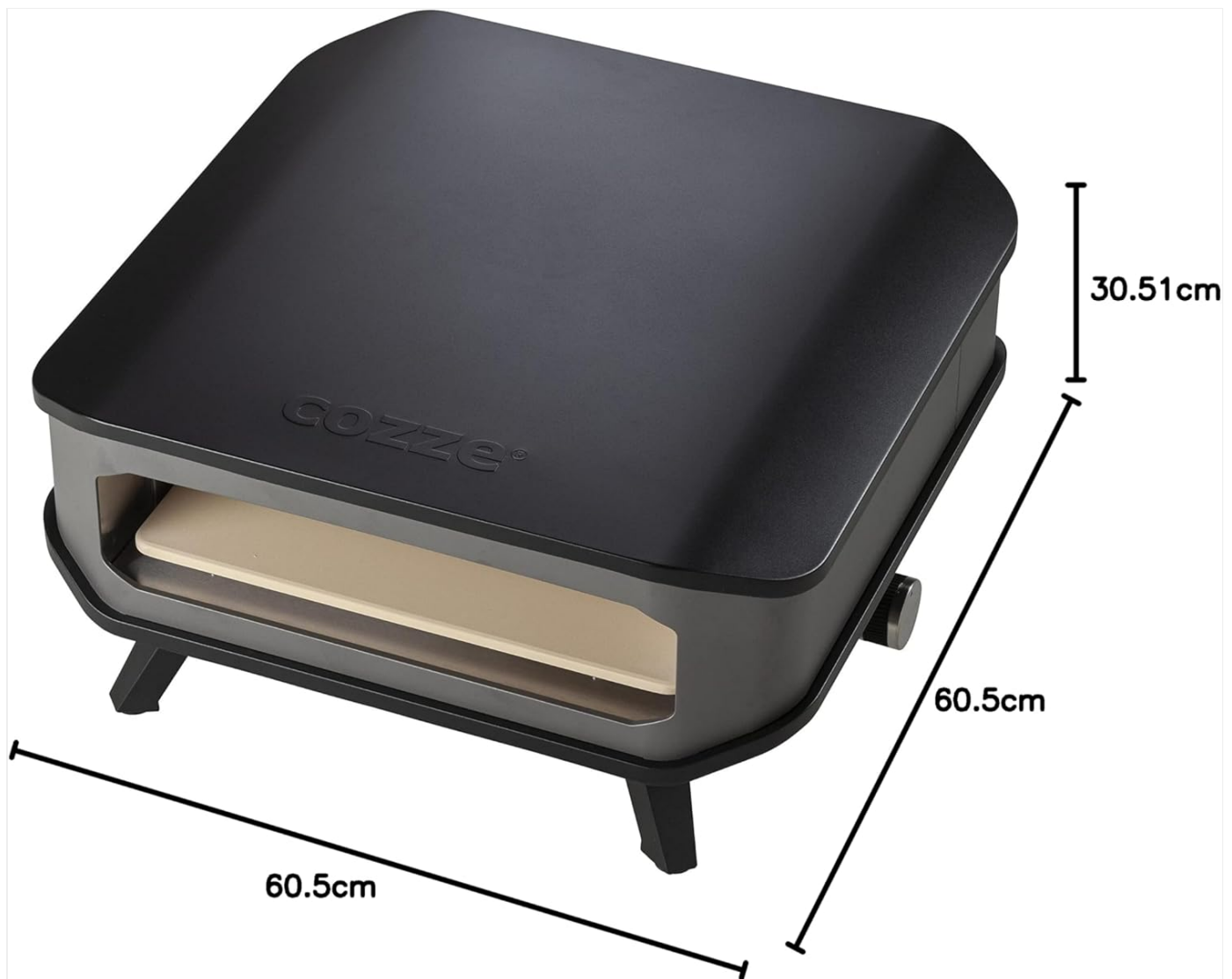
If any parts are missing or damaged, do not attempt to assemble or operate the oven. Contact customer support for assistance.

## 4. SETUP

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### 4.1 Unpacking and Placement

1. Carefully remove all packaging materials from the oven.
2. Place the oven on a flat, stable, and non-combustible surface outdoors. Ensure there is adequate clearance from combustible materials (e.g., walls, fences, trees).
3. Insert the cordierite pizza stone into the oven chamber. Ensure it sits flat and securely.



Ensure proper clearance and stable placement for the oven.

## 4.2 Gas Connection

1. Ensure the gas control knob on the oven is in the 'OFF' position.
2. Connect the gas regulator to your propane (LPG) gas cylinder. Tighten securely by hand.
3. Connect the other end of the gas hose to the gas inlet on the back of the pizza oven. Tighten securely.
4. Open the valve on the gas cylinder slowly.
5. Perform a leak test: Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Close the gas cylinder valve immediately and re-tighten connections. Repeat the test. Do not use the oven if leaks persist.



The control knob and gas connection point on the Cozze oven.

### 4.3 Initial Burn-in

Before cooking food, perform an initial burn-in to remove any manufacturing residues:

1. Light the oven as described in the 'Operating Instructions' section.
2. Set the oven to its maximum temperature.
3. Allow the oven to run for approximately 20-30 minutes.
4. Turn off the oven and let it cool completely.

## 5. OPERATING INSTRUCTIONS

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### 5.1 Lighting the Oven

1. Ensure the gas cylinder valve is open.
2. Push in the control knob and turn it counter-clockwise to the 'HIGH' position.
3. Press and hold the igniter button (usually located next to the control knob) until the burner ignites. You should hear a click and see a flame.
4. If the burner does not ignite after a few attempts, turn the knob to 'OFF', wait 5 minutes, and try again.

### 5.2 Preheating

For optimal results, preheat the oven thoroughly:

- Once lit, turn the control knob to the desired temperature setting (usually 'HIGH' for pizza).
- Allow the oven to preheat for 15-20 minutes. The pizza stone needs to reach a high temperature for a crispy crust.

### 5.3 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 pizza peel to ensure even cooking. Cooking times may vary based on dough thickness and toppings.
4. Once the crust is golden brown and the cheese is melted and bubbly, remove the pizza with the peel.



Cooking pizza in the Cozze oven during an outdoor gathering.

## 5.4 Cooking Other Items

The Cozze oven can also be used for baking bread or grilling vegetables and meat. Adjust temperature and cooking times accordingly.

- **Bread:** Lower the temperature setting after preheating. Monitor closely to prevent burning.
- **Meat/Vegetables:** Use a cast iron pan or grill plate suitable for high temperatures. Place it directly on the pizza stone.

## 5.5 Turning Off the Oven

1. Turn the control knob clockwise to the 'OFF' position.
2. Close the valve on the gas cylinder.
3. Allow the oven to cool completely before cleaning or moving.

Your browser does not support the video tag.

Official Cozze video demonstrating the pizza oven in use, including lighting, cooking, and serving.

# 6. MAINTENANCE

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## 6.1 Cleaning the Pizza Stone

Allow the pizza stone to cool completely before cleaning.

- Scrape off any burnt food residues with a plastic scraper or stiff brush.

- Do not use soap or detergents on the pizza stone, as it is porous and will absorb them, affecting the taste of future pizzas.
- For stubborn stains, you can flip the stone over and the high heat of the oven will burn off residues from the underside during subsequent uses.
- The stone will naturally darken over time; this is normal and does not affect performance.

## 6.2 Cleaning the Oven Exterior

Ensure the oven is cool before cleaning.

- Wipe down the exterior surfaces with a damp cloth and mild detergent.
- Avoid abrasive cleaners or scouring pads that could damage the finish.
- Dry thoroughly after cleaning.

## 6.3 Storage

When not in use, especially during prolonged periods or adverse weather:

- Disconnect the gas cylinder.
- Store the oven in a dry, sheltered location.
- Consider using a protective cover to shield it from elements.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not light	Gas cylinder empty or valve closed; Gas hose kinked; Igniter faulty; Air in gas line.	Check gas level and open valve; Straighten hose; Try manual ignition with a long lighter; Purge air by attempting to light several times.
Low flame or uneven heat	Low gas pressure; Partially blocked burner; Regulator issue.	Check gas level; Clean burner ports (when cool); Replace regulator if suspected faulty.
Pizza burning on top, undercooked on bottom	Stone not fully preheated; Oven too hot; Pizza left too long without rotation.	Allow longer preheat time (15-20 min); Reduce flame slightly; Rotate pizza more frequently.
Smoke coming from oven	Food residue burning on stone or interior.	Perform a burn-off at high temperature; Clean stone and interior after cooling.

## 8. SPECIFICATIONS

Feature	Detail
Model	17"
Brand	Cozze
Fuel Type	Gasol (LPG/Propane)
Wattage	8 KW
Heating Method	Radiation
Material	Alloy Steel

Feature	Detail
Color	Black
Finish Type	Brushed
Installation Type	Benchtop
Product Dimensions (D x W x H)	60D x 30.5B x 60.5H cm
Item Weight	23 Kilograms

## 9. WARRANTY AND SUPPORT

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This Cozze pizza oven comes with a **2-year warranty** from the date of purchase, covering manufacturing defects. Please retain your proof of purchase for warranty claims.

For technical support, spare parts, or warranty inquiries, please contact Cozze customer service. Refer to the contact information provided on the product packaging or the official Cozze website.

