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> CROSSON 16-inch Commercial Countertop Electric Pizza Oven with Pizza Stone User Manual

## crosson pizza oven

# CROSSON 16-inch Commercial Countertop Electric Pizza Oven User Manual

Model: pizza oven

## 1. INTRODUCTION

Thank you for choosing the CROSSON 16-inch Commercial Countertop Electric Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before initial use and keep it for future reference.



Figure 1: CROSSON 16-inch Commercial Countertop Electric Pizza Oven

## 2. SAFETY INFORMATION

**WARNING: To reduce the risk of fire, electric shock, or injury, read and understand all instructions before using this appliance.**

- Ensure the oven is placed on a stable, heat-resistant surface with adequate ventilation.
- Do not operate the oven with a damaged cord or plug.
- Keep hands and face away from the oven opening when in use, as temperatures are extremely high.
- Always use oven mitts when handling hot items or parts of the oven.
- Do not immerse the appliance in water or other liquids.
- This appliance is ETLus and ETLsanitation certified, ensuring safety and sanitation standards are met.

# ETLus Certified

## for the use in United States



Figure 2: ETLus and ETLsanitation Certified

## 3. PRODUCT OVERVIEW & COMPONENTS

The CROSSON pizza oven is designed for commercial use, featuring durable construction and precise temperature control.

## Key Components:

- **Stainless Steel Exterior:** Durable and easy to clean.
- **Aluminized Steel Interiors:** Resists commercial environment rigors.
- **Pizza Stone:** Included for optimal crust cooking.
- **Independent Upper and Lower Heating Elements:** Allows for precise temperature control.
- **Control Panel:** Features temperature dials and a 60-minute timer.
- **Oven Light:** For monitoring cooking status.
- **View Window:** Allows easy monitoring of food without opening the door.



Figure 3: Control Panel

# POWERFUL HEATING ELEMENT UPPER AND LOWER

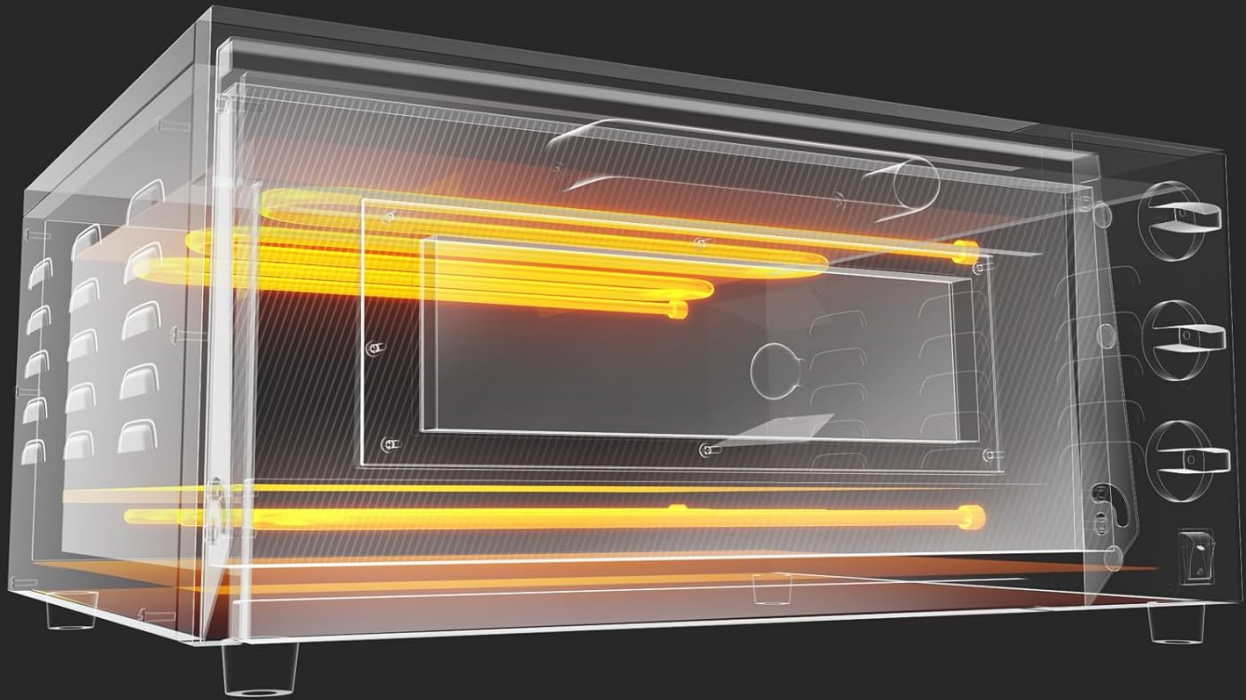


Figure 4: Powerful Upper and Lower Heating Elements



Figure 5: View Window on Door

## 4. SETUP

1. **Unpacking:** Carefully remove the oven from its packaging. Inspect for any damage.
2. **Placement:** Place the oven on a flat, stable, and heat-resistant countertop. Ensure there is sufficient clearance around the oven for ventilation. A well-ventilated space is recommended, especially during initial use.
3. **Initial Bake-Off:** Before first use, it is recommended to run the oven empty for approximately 45 minutes at its maximum temperature (660°F). This process helps to burn off any manufacturing residues and odors. Some smoke and odor may be present during this initial bake; ensure the area is well-ventilated.
4. **Power Connection:** Connect the oven to a suitable 120V/1800W power outlet.

## 5. OPERATING INSTRUCTIONS

### Preheating:

- Turn on the oven using the power switch.
- Set the desired upper and lower temperatures using the independent control knobs. For pizzas, a common starting point is 550°F for both.
- Allow the oven to preheat for at least 30-45 minutes to ensure the pizza stone reaches the optimal temperature. The heating indicator lights will turn off when the set temperature is reached.

### Cooking Pizzas:

- This oven is designed to cook pizzas up to 16 inches in diameter.
- For best results with thin-crust pizzas, cook at 550°F for 6-8 minutes. This method ensures even cooking and a desirable spotted bottom crust.
- Use a pizza peel to carefully slide the pizza onto the hot pizza stone.
- Monitor cooking progress through the view window. The oven light can be turned on for better visibility.

- The 60-minute timer with an audible alarm can be set to track cooking time.
- Large heating elements span the full cavity, reducing the need to rotate pizzas during cooking, though slight rotation may be beneficial for extremely even results.



Figure 6: Cooking Pizzas Up To 16 Inches



## INTELLIGENT CAVITY DESIGN INTELLIGENT COOKING

The Large heating elements span the full cavity to reduce the need to rotate pizzas during the cooking process

Figure 7: Intelligent Cavity Design for Even Cooking

## 6. MAINTENANCE

- **Cleaning:** Ensure the oven is unplugged and completely cooled before cleaning. Wipe the stainless steel exterior with a damp cloth and mild detergent. Do not use abrasive cleaners.
- **Pizza Stone Care:** The pizza stone will naturally darken over time. Do not use soap or harsh chemicals to clean the stone, as it is porous and will absorb them. Scrape off any burnt-on food with a spatula or stiff brush. For stubborn stains, you can bake the stone at high temperatures to carbonize residues, then scrape them off.
- **Durability:** The oven's durable stainless steel exterior and aluminized steel interiors are designed for longevity in a commercial environment. Full insulation on all six sides helps maintain consistent interior temperatures and cool exterior temperatures.

## 7. TROUBLESHOOTING

- **Oven Smokes During First Use:** This is normal during the initial bake-off as manufacturing oils burn off. Ensure adequate ventilation.
- **Pizza Not Cooking Evenly:** Ensure the oven is fully preheated. While the oven has large heating elements to reduce rotation, slight adjustments or rotations may still be beneficial for some recipes or if the stone temperature drops significantly between pizzas.
- **Parchment Paper Burns:** If using parchment paper to transfer pizza, remove it after approximately 30 seconds of cooking to prevent it from burning.
- **No Power:** Check the power cord connection and the circuit breaker. Ensure the power switch on the oven is in the 'ON' position. Note that there is no separate power switch for the entire unit, so it must be unplugged to completely power off.
- **Oven Not Reaching Desired Temperature:** Allow sufficient preheating time. Verify that both upper and lower temperature controls are set correctly.

## 8. SPECIFICATIONS

Feature	Specification
Brand	crosson
Model Name	pizza oven
Color	Stainless Steel
Product Dimensions (D x W x H)	22.04"D x 23.03"W x 11.34"H
Item Weight	48 pounds
Power Source	Corded Electric
Voltage / Wattage	120V / 1800W
Temperature Range	175 - 660 Degrees Fahrenheit
Control Type	Knob
Included Components	Pizza Stone
Certifications	ETLus, ETLsanitation

### 16" Commercial Pizza Oven CPO-160



Figure 8: Product Dimensions

## 9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please contact CROSSON customer service. Keep your purchase receipt and product model number readily available when contacting support. Contact information can typically be found on the product packaging, the official CROSSON website, or through your point of purchase.

