

Cozze 90343

Cozze Gas Pizza Oven User Manual

Model: 90343

1. INTRODUCTION

Thank you for choosing the Cozze Gas Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new pizza oven. Please read this manual thoroughly before first use and keep it for future reference.

The Cozze Gas Pizza Oven is designed for outdoor use, offering rapid heating and efficient cooking for delicious pizzas up to 34 cm in diameter. Its portable design makes it ideal for various outdoor settings.

2. SAFETY INFORMATION

WARNING: For outdoor use only. Do not operate this appliance indoors.

- Always operate the pizza oven on a stable, non-combustible surface.
- Keep children and pets away from the hot oven.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Ensure proper ventilation during operation.
- Always check for gas leaks before each use. Use a soapy water solution to check connections.
- Do not move the oven while it is in operation or hot.
- Wear heat-resistant gloves when handling hot components.
- Disconnect the gas supply when the oven is not in use.
- Never leave the oven unattended while in operation.

3. SETUP

3.1 Unpacking and Inspection

Carefully remove all components from the packaging. Inspect the oven and all parts for any damage. If any damage is found, do not assemble or operate the oven, and contact customer support.



Image: The Cozze Gas Pizza Oven, showing the main unit, gas hose, and regulator. This image illustrates the primary components included with the oven.

3.2 Assembly

The Cozze pizza oven comes largely pre-assembled. The primary assembly involves connecting the gas hose and regulator to the oven and your gas cylinder.

1. Place the oven on a flat, stable, and heat-resistant surface.
2. Ensure the control knob is in the "OFF" position.
3. Connect the gas hose with the regulator to the gas inlet on the side of the oven. Tighten securely by hand, then use a wrench for a final snug fit.
4. Connect the regulator to your propane gas cylinder. Ensure a tight seal.



Image: Side view of the Cozze pizza oven, highlighting the control knob and gas connection point. This shows where the gas hose connects to the oven.

3.3 Leak Testing

Before first use and after any gas cylinder change, perform a leak test:

1. Mix a solution of equal parts liquid dish soap and water.
2. Ensure the oven control knob is "OFF".
3. Open the gas supply valve on the cylinder.
4. Apply the soapy solution to all gas connections (oven inlet, hose connections, regulator connection to cylinder).
5. If bubbles appear, there is a leak. Immediately close the gas supply, tighten the connection, and re-test. If the leak persists, do not use the oven and contact customer support.

4. OPERATING INSTRUCTIONS

4.1 Lighting the Oven

1. Ensure the oven is placed in a well-ventilated outdoor area.
2. Open the gas supply valve on your propane cylinder.
3. Push in and turn the control knob counter-clockwise to the "HIGH" position. You should hear a click from the electronic ignition.
4. If the burner does not ignite within 5 seconds, turn the knob to "OFF", wait 5 minutes for gas to dissipate, and repeat the lighting procedure.



Image: A close-up view of the Cozze pizza oven's control panel, showing the ignition button and the main temperature control knob with "OFF", "LOW", and "HIGH" settings.

4.2 Preheating

Once lit, allow the oven to preheat on "HIGH" for approximately 20 minutes. The integrated thermometer will help you monitor the temperature. The oven can reach temperatures up to 450°C (842°F) quickly.

4.3 Cooking Pizza

Once preheated, you can begin cooking.

- Carefully slide your pizza onto the hot pizza stone using a pizza peel.
- Pizzas typically cook in 90 seconds to 2 minutes, depending on the desired crispness and toppings.
- Rotate the pizza every 30-45 seconds for even cooking, especially if one side is closer to the flame.
- Monitor the pizza closely to prevent burning.



Image: A pizza cooking inside the Cozze Gas Pizza Oven, demonstrating the oven's capacity and the cooking process.

4.4 Shutting Down

When finished cooking:

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

5. MAINTENANCE

5.1 Cleaning

Always ensure the oven is completely cool before cleaning.

- **Pizza Stone:** The pizza stone will naturally darken over time. Do not use soap or detergents on the stone, as it is porous and will absorb them. Scrape off any burnt food residue with a plastic scraper or stiff brush. For stubborn stains, you can flip the stone over for the next use, allowing the heat to burn off residue from the underside.
- **Exterior:** Wipe down the exterior surfaces with a damp cloth and mild detergent. Dry thoroughly. Avoid abrasive cleaners or pads that could scratch the finish.
- **Burner:** Periodically inspect the burner ports for any blockages. Use a soft brush to clean if necessary.

5.2 Storage

When not in use, especially for extended periods:

- Disconnect the gas cylinder.
- Store the oven in a dry, protected area, away from direct sunlight and harsh weather.
- Consider using a protective cover to shield the oven from elements.



Image: The Cozze pizza oven placed on a dedicated cart, with a protective cover draped over it. This illustrates a recommended storage method for outdoor protection.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven not lighting	No gas supply, clogged burner, faulty igniter.	Check gas cylinder, ensure connections are tight, clean burner ports, try manual ignition with a long lighter.
Low flame or uneven heat	Low gas pressure, partially clogged burner, regulator issue.	Check gas level in cylinder, clean burner, ensure regulator is properly connected.
Pizza burning on one side	Uneven heat distribution, pizza not rotated.	Ensure oven is fully preheated. Rotate pizza frequently during cooking.

Problem	Possible Cause	Solution
Smoke coming from oven	Food residue on pizza stone or inside oven.	Allow oven to burn off residue at high temperature, then clean once cool.

7. SPECIFICATIONS

- Brand:** Cozze
- Model Number:** 90343
- Color:** Grey and Black
- Product Dimensions (L x W x H):**63 x 63 x 35 cm
- Item Weight:** 18 Kilograms
- Power Source:** Gas_powered
- Temperature Range:** Up to 450°C (842°F)
- Special Features:** Rapid heating, Large capacity (for pizzas up to 34cm), Portable design, High-quality materials, Precise control
- Control Type:** Knob control
- Door Material Type:** Stainless steel, galvanized steel



Image: A diagram illustrating the dimensions of the Cozze Gas Pizza Oven, showing its length, width, and height for reference.






8. WARRANTY AND SUPPORT

For warranty information, please refer to the terms and conditions provided at the time of purchase or contact your retailer.

If you encounter any issues or require technical assistance, please contact Cozze customer support through their official website or the retailer from whom you purchased the product. Please have your model number (90343) and purchase details ready.



Related Documents - 90343

	<p>Cozze 17" Pizza Oven User Manual</p> <p>Comprehensive user manual for the Cozze 17" Pizza Oven, providing detailed instructions for setup, operation, safety, and maintenance. Learn how to get the best results from your outdoor pizza oven.</p>
	<p>Cozze 90350 B Pizza Oven User Manual: Operation, Safety & Maintenance Guide</p> <p>Discover how to safely operate, maintain, and get the best results from your Cozze 90350 B Pizza Oven with this comprehensive user manual. Includes setup, lighting, cleaning, and warranty details.</p>
	<p>Cozze 17" Pizza Oven User Manual</p> <p>User manual for the Cozze 17" Gas Pizza Oven, covering setup, operation, safety, and maintenance. Includes instructions in multiple languages.</p>
	<p>Cozze 13" Pizza Oven User Manual & Guide</p> <p>Comprehensive user manual for the Cozze 13" Gas Pizza Oven. Learn about setup, safe operation, cleaning, technical specifications, and warranty information to make perfect pizzas.</p>
	<p>Cozze 13" Pizza Oven User Manual</p> <p>Comprehensive user manual for the Cozze 13" Pizza Oven, covering setup, operation, safety guidelines, cleaning, and maintenance for optimal pizza baking.</p>



Comprehensive user manual and safety instructions for the Cozze electric pizza oven, covering installation, operation, cleaning, maintenance, and warranty information. Includes product features and best practices for pizza making.