

Unold 68816

Unold Luigi Pizza Oven 9.7 L - Instruction Manual

Model: 68816

1. INTRODUCTION

Thank you for choosing the Unold Luigi Pizza Oven. This appliance is designed to bring the authentic taste of stone oven pizza to your home, cooking pizzas in as little as 2 minutes. With its precise temperature control and various automatic programs, you can achieve perfect results every time. Please read this manual carefully before first use to ensure safe and optimal operation of your new pizza oven.



Image 1.1: Front view of the Unold Luigi Pizza Oven with its interior light illuminated, showcasing its sleek design and ready-to-use appearance.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure adequate ventilation around the oven during operation.

3. PRODUCT COMPONENTS

Your Unold Luigi Pizza Oven comes with the following main components:

- Main Oven Unit with Digital Touch-Control Display
- High-Quality, Removable Cordierite Pizza Stone



Digitales Touch-Control-Display

- 1 Automatikprogramme für diverse Pizzavarianten**
Automatic programmes for a range of pizza types
- 2 Getrennt einstellbare Ober- und Unterhitze**
Independently controlled top and bottom heat settings
- 3 Timereinstellung zwischen 1 - 60 Minuten**
1 - 60 minute timer settings

Image 3.1: The Unold Luigi Pizza Oven with its door open, clearly displaying the removable cordierite pizza stone inside the baking chamber.

4. SETUP

4.1 Unpacking

Carefully remove the pizza oven and all accessories from the packaging. Retain the packaging for future storage or transport. Check for any damage during transit. If any damage is found, do not use the appliance and contact customer support.

4.2 Placement

Place the oven on a stable, flat, and heat-resistant surface. Ensure there is sufficient space (at least 10 cm) around all sides of the oven for proper ventilation. Do not place the oven near flammable materials or under cabinets that are not heat-resistant.

4.3 Initial Cleaning

Before first use, wipe the exterior of the oven with a damp cloth. The pizza stone should be wiped clean with a dry cloth. Do not use abrasive cleaners or immerse the oven in water.

4.4 First Use (Burn-Off)

It is recommended to perform an initial burn-off cycle to eliminate any manufacturing odors. Plug in the oven, set the temperature to maximum (450°C), and let it run for approximately 15-20 minutes without any food inside. Ensure the area is well-ventilated during this process. A slight odor or smoke is normal during the first use.

5. OPERATING INSTRUCTIONS

5.1 Power On/Off

Plug the power cord into a suitable electrical outlet. Press the power button on the digital display to turn the oven on or off.

5.2 Digital Touch-Control Display

The oven features a digital touch-control display for easy operation. You can adjust temperature, set the timer, and select cooking programs using the touch controls.

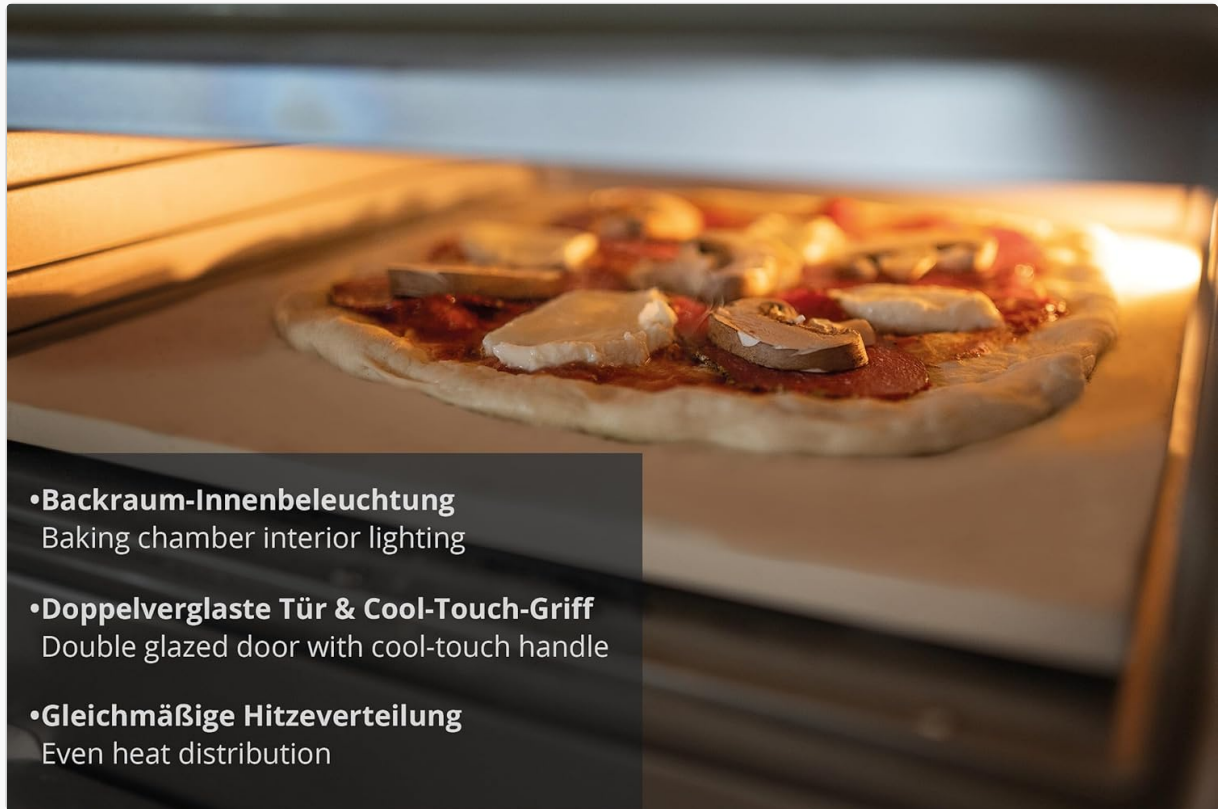


Image 5.1: A detailed close-up of the Unold Luigi Pizza Oven's digital touch control display, showing temperature and timer settings.

5.3 Temperature Control and Preheating

The oven allows for separately adjustable top and bottom heat settings, ranging from 80°C to 450°C. Use the up/down arrows on the display to set your desired temperature. For best results, always preheat the oven with the pizza stone inside until it reaches the set temperature. This typically takes 10-15 minutes, depending on the desired temperature.

5.4 Timer Function

The integrated timer can be set from 1 to 60 minutes. Use the timer controls on the display to set the cooking duration. The oven will automatically turn off the heating elements once the timer expires.

5.5 Automatic Programs

The Unold Luigi Pizza Oven offers several pre-set automatic programs for different pizza types:

- **Napoli:** Optimized for classic Neapolitan-style pizzas.
- **Thin & Crispy:** Ideal for pizzas with a thin, crispy crust.
- **New York Style:** Tailored for New York-style pizzas.
- **Frozen:** Specific settings for cooking frozen pizzas.

- **DIY (Do It Yourself):** Allows for manual adjustment of temperature and time for custom recipes.

Select the desired program from the display. The oven will automatically adjust the top and bottom heat and suggest a cooking time. You can typically override these settings in DIY mode.



Image 5.2: A pizza baking inside the oven, illustrating the baking chamber's interior lighting and the even heat distribution for consistent cooking.

5.6 Baking Your Pizza

1. Prepare your pizza dough and toppings.
2. Preheat the oven to the desired temperature or select an automatic program.
3. Carefully slide the pizza onto the hot pizza stone using a pizza peel.
4. Close the oven door. The double-glazed door with a cool-touch handle ensures safety during operation.
5. Monitor the pizza through the viewing window. Cooking times can vary, but fresh pizzas often cook in 2-5 minutes.
6. Once cooked to your preference, carefully remove the pizza using a pizza peel.

6. MAINTENANCE AND CLEANING

6.1 General Cleaning

Always unplug the oven and allow it to cool completely before cleaning. Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or harsh chemicals, as they may damage the finish.

6.2 Cleaning the Pizza Stone

The cordierite pizza stone is porous and should not be washed with soap or immersed in water. After use, allow the stone to cool completely. Scrape off any excess food residue with a plastic scraper or stiff brush. For stubborn stains, you can gently wipe with a damp cloth, but ensure the stone is completely dry before next use to prevent cracking. Over time, the stone will naturally darken, which is normal and does not affect

performance.

7. TROUBLESHOOTING

- **Oven not heating:** Ensure the power cord is securely plugged into a working outlet and the oven is turned on. Check if the timer has expired.
- **Uneven cooking:** Ensure the oven has fully preheated before placing the pizza inside. For custom settings, experiment with adjusting the top and bottom heat balance.
- **Excessive smoke/odor:** A slight odor is normal during first use. If persistent, ensure the oven and pizza stone are clean and free of food residue. Ensure proper ventilation.
- **Digital display not working:** Unplug the oven, wait a few minutes, and plug it back in to reset. If the issue persists, contact customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Unold
Model Name	68816
Color	Grey
Product Dimensions (D x W x H)	18.46" x 16.97" x 11.02" (46.9 cm x 43.1 cm x 28 cm)
Item Weight	23.3 pounds
Power Source	Electric
Control Type	Touch Control
Temperature Range	80°C to 450°C
Timer Setting	1 - 60 minutes
Door Material Type	Stainless Steel

TESTSIEGER

Unold Luigi

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Image 8.1: Diagram illustrating the physical dimensions (depth, width, height) of the Unold Luigi Pizza Oven.

9. WARRANTY AND SUPPORT

The Unold Luigi Pizza Oven comes with a 1-year EU spare part availability duration, ensuring support for replacement parts. For any product inquiries, technical assistance, or warranty claims, please contact Unold customer support through their official website or the retailer where the product was purchased. Please have your model number (68816) and proof of purchase ready when contacting support.

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