

Westinghouse WBGLEG1201C18

Westinghouse 12" Electric Pizza Oven User Manual

Model: WBGLEG1201C18

Brand: Westinghouse

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the Westinghouse 12" Electric Pizza Oven. Retain this manual for future reference.

General Safety Precautions:

- Always place the oven on a stable, heat-resistant surface with adequate clearance from walls and other appliances.
- Ensure the power cord is not damaged and is kept away from hot surfaces.
- Do not immerse the oven, cord, or plug in water or other liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- 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.
- Use only accessories recommended by the manufacturer.
- Do not use outdoors if rain or moisture is present, unless specifically designed for such conditions. This oven is designed for both indoor and outdoor use.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

2. PRODUCT OVERVIEW

The Westinghouse 12" Electric Pizza Oven is designed to bring authentic, brick-oven style pizza to your home, whether indoors or outdoors. It features precise temperature control and dual heating elements for optimal cooking results.

Key Features:

- 12-inch Ceramic Pizza Stone for even heat distribution and crispy crusts.
- Fast preheating, reaching up to 750°F (399°C) in approximately 15 minutes.
- Precise dial temperature control for versatile cooking.
- Dual heating elements (1800W Stainless Steel) for top and bottom cooking.
- Double-wall insulated housing for efficient heat retention.
- Foldable legs with anti-slip feet for easy setup and storage.
- Suitable for both indoor and outdoor use.

Components:



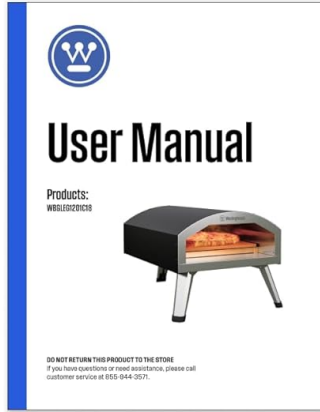
Figure 2.1: Key components of the Westinghouse 12" Electric Pizza Oven, including the 1800W Stainless Steel Heating Elements, 12" Ceramic Pizza Stone, Double Wall Insulated Housing, Foldable Legs with Anti-slip Feet, Temperature

What's Included:

12" by 12" Ceramic
Pizza Stone



User Manual



Electric Pizza Oven
with 5ft Power Cord



Figure 2.2: What's Included: The package contains one 12" by 12" Ceramic Pizza Stone and one Electric Pizza Oven with a 5ft Power Cord. The oven dimensions are approximately 23.5 inches long, 16 inches wide, and 11.5 inches high.



Figure 2.3: The Westinghouse 12" Electric Pizza Oven, showcasing its sleek black design and compact form factor, ideal for countertop use.

3. SETUP

Setting up your Westinghouse Electric Pizza Oven is quick and easy.

1. **Unpack:** Carefully remove all packaging materials and inspect the oven and accessories for any damage.
2. **Placement:** Place the oven on a flat, stable, and heat-resistant surface. Ensure there is sufficient clearance (at least 6 inches) from walls and other objects to allow for proper ventilation. The foldable legs should be fully extended and locked into place.
3. **Insert Pizza Stone:** Carefully slide the 12-inch ceramic pizza stone into the designated slot inside the oven. Ensure it is seated correctly.
4. **Power Connection:** Plug the 5ft power cord into a grounded electrical outlet. Ensure the outlet matches the voltage requirements of the oven (120V AC, 60Hz).

Plug and play

Hassle-free setup
without the need
for gas or wood



Max Temp 750° F
Double wall insulated design for indoor use

Figure 3.1: The oven is designed for hassle-free setup, requiring no gas or wood. It preheats to 750°F in as fast as 15 minutes, making it ready for use quickly.

4. OPERATING INSTRUCTIONS

Follow these steps to operate your Westinghouse Electric Pizza Oven for optimal results.

Preheating:

1. Turn the temperature control dial to the desired setting. For pizza, set it to the maximum 'Pizza' setting (up to 750°F).
2. Allow the oven to preheat for approximately 15 minutes. The built-in thermometer will indicate when the desired temperature is reached.

Cooking Pizza:

1. Prepare your pizza on a pizza peel (not included, but recommended for easy transfer). Ensure the pizza peel is lightly floured or dusted with cornmeal to prevent sticking.

2. Once the oven is preheated, carefully slide the pizza from the peel onto the ceramic pizza stone inside the oven.
3. Close the oven opening as much as possible to retain heat.
4. Cook for approximately 60 seconds to 2 minutes, depending on your desired crispiness and toppings. Monitor the pizza closely as cooking times can vary.
5. Using the pizza peel, carefully remove the cooked pizza from the oven.
6. Slice and serve immediately.

Versatile Cooking:

Beyond pizza, this oven can cook a variety of foods. Adjust the temperature dial according to your recipe. The precise temperature control allows for cooking items like flatbreads, roasted vegetables, or even small baked goods.



Figure 4.1: Achieve authentic brick oven style pizza at home with dual heating and a ceramic stone that eliminates the need for manual pizza rotation.



Cooks pizza in
as fast as

60
seconds

Quick. Delicious. Versatile.

12" Indoor and outdoor electric pizza oven

Figure 4.2: This 12" indoor and outdoor electric pizza oven offers quick, delicious, and versatile cooking, capable of baking pizzas in as little as 60 seconds.



Figure 4.3: The Westinghouse Electric Pizza Oven is versatile and can be used to cook a variety of dishes beyond pizza, such as naan, sausages, and steak.

Official Product Video:

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Video 4.1: An official product video from Westinghouse Home Appliances demonstrating the features and use of the Westinghouse Electric Pizza Oven, including its adjustable temperature controls, optimal heat retention, and quick cooking capabilities.

5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your pizza oven.

Cleaning the Oven:

1. **Cool Down:** Always ensure the oven is completely cool before attempting any cleaning.

2. **Unplug:** Disconnect the power cord from the electrical outlet.
3. **Exterior:** Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
4. **Interior:** For the interior, use a soft, damp cloth. For stubborn stains, a mild detergent can be used, but ensure all soap residue is wiped away.

Cleaning the Pizza Stone:

1. **Remove Stone:** Once the oven is cool, carefully remove the ceramic pizza stone.
2. **Scrape Off Residue:** Use a plastic scraper or stiff brush to remove any baked-on food residue. Do not use metal utensils as they can scratch the stone.
3. **Avoid Soap:** Do not use soap or detergent on the pizza stone, as it is porous and can absorb the chemicals, which may affect the taste of future pizzas.
4. **Rinse and Dry:** Rinse the stone with warm water. Allow it to air dry completely before storing or reusing. Ensure it is thoroughly dry to prevent cracking when heated.

6. TROUBLESHOOTING

If you encounter issues with your Westinghouse Electric Pizza Oven, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	No power supply; damaged cord/plug; internal malfunction.	Check if the oven is properly plugged into a working outlet. Inspect the power cord and plug for damage. If damaged, do not use and contact customer support.
Oven not heating to desired temperature.	Insufficient preheating time; incorrect temperature setting; external factors (cold environment).	Allow adequate preheating time (at least 15 minutes). Ensure the dial is set to the maximum 'Pizza' setting for high temperatures. If using outdoors in cold weather, preheating may take longer.
Pizza not cooking evenly.	Oven not fully preheated; uneven dough thickness; stone not hot enough.	Ensure the oven and stone are fully preheated. Distribute toppings evenly on the pizza. The dual heating elements and ceramic stone are designed for even cooking without rotation.
Pizza sticking to the stone.	Insufficient flour/cornmeal on peel; dough too wet; stone not hot enough.	Ensure your pizza peel is well-floured or dusted with cornmeal. Make sure the stone is fully preheated before sliding the pizza on.
Smoke coming from the oven.	Food residue on heating elements or stone; excessive oil/grease.	Turn off and unplug the oven. Allow to cool and clean any food residue from the heating elements and stone. Avoid excessive oil or grease on the pizza.

7. SPECIFICATIONS

Feature	Detail
Brand	Westinghouse
Model Number	WBGLEG1201C18
Power	1800 Watts
Voltage	120V AC, 60Hz
Max Temperature	750°F (399°C)
Pizza Stone Size	12 inches (Ceramic)
Dimensions (Approx.)	23.5" L x 16" W x 11.5" H
Item Weight	33.8 pounds
Installation Type	Countertop
Special Features	Artisan Pizza Stone, Fast Preheating, Precise Temperature Control, Dual Heating Elements
Color	Black

8. WARRANTY AND SUPPORT

Westinghouse products are manufactured to the highest quality standards. For specific warranty information and customer support, please refer to the warranty card included with your product or visit the official Westinghouse Home Appliances website. Keep your purchase receipt as proof of purchase for any warranty claims.