

Salton TO2122SS

Salton Pizzadesso Ultra High Heat Professional Pizza Oven & Air Fryer Combo

Model: TO2122SS

Brand: Salton

INTRODUCTION

The Salton Pizzadesso Ultra High Heat Professional Pizza Oven & Air Fryer Combo is a versatile kitchen appliance designed for high-performance cooking. It combines the capabilities of a pizza oven, reaching temperatures over 800°F (430°C), with advanced air frying technology. This appliance offers 15 pre-programmed cooking functions, making it suitable for a wide range of dishes from pizzas to roasted vegetables, steaks, and baked goods.



Image: The Salton Pizzadesso oven, showcasing its air frying capability with a basket of golden French fries inside.

IMPORTANT SAFEGUARDS

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.

PRODUCT OVERVIEW AND COMPONENTS

The Salton Pizzadesso oven is designed for ease of use and versatility. Familiarize yourself with its main components and included accessories.

salton®
— Since 1945 —



PROUDLY CANADIAN
100% Canadian owned and operated

Front View of the Oven



Side View of the Oven



Back View of the Oven



15 PRE-PROGRAMMED COOKING FUNCTIONS:

Air Fry, Bake, Roast, Broil, Toast, Steak, Chicken, Dehydrate and more!



SIX PIZZA PROGRAMS:

Frozen, Thin & Crispy, N.Y. Style, Wood Fire, Deep Dish, Proof



Digital Control Panel with Cooking Programs

Included Accessories:

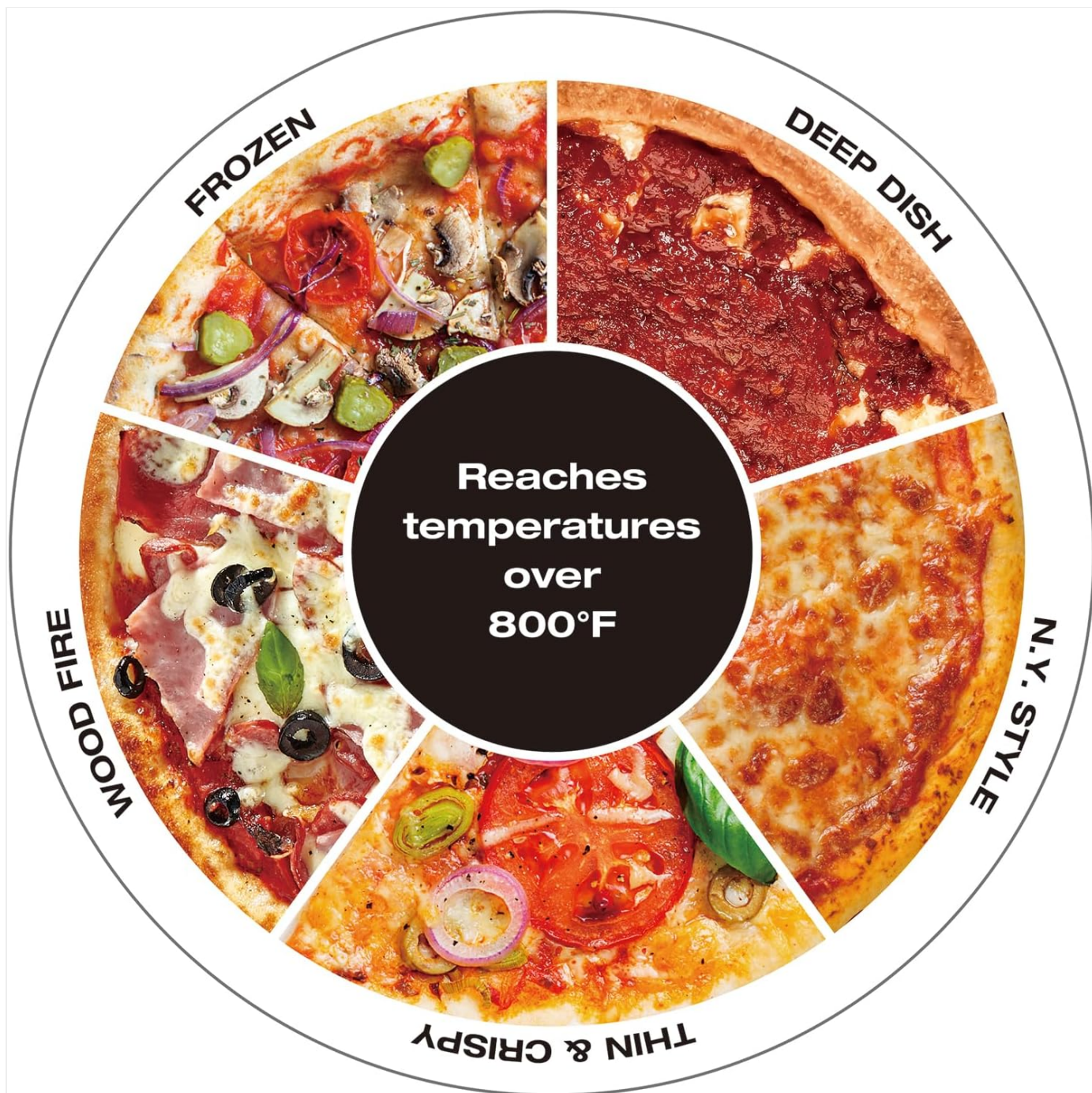


Image: All accessories included with the Salton Pizzadesso oven, featuring a reversible non-stick cast iron pizza stone and grill, an air fry basket, an oven rack, and a crumb tray.

- **Reversible Non-stick Cast Iron Pizza Stone and Grill:** Ideal for achieving crispy pizza crusts and searing meats.
- **Air Fry Basket:** Designed for optimal air circulation during air frying.
- **Oven Rack:** Standard rack for baking and roasting.
- **Crumb Tray:** Collects crumbs and drips for easy cleaning.

SETUP AND FIRST USE

Unpacking:

1. Carefully remove the oven and all accessories from the packaging.
2. Remove any packing materials, stickers, or protective film from the appliance.
3. Inspect the oven for any damage. Do not use if damaged.

Placement:

- Place the oven on a stable, heat-resistant, and level surface.
- Ensure there is adequate clearance (at least 6 inches) on all sides and above the oven for proper ventilation.
- Do not place the oven near flammable materials or heat sources.

Before First Use:

1. Wash the pizza stone, air fry basket, oven rack, and crumb tray in warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the interior and exterior of the oven with a damp cloth.
3. Plug the oven into a grounded electrical outlet.
4. It is recommended to run the oven empty for about 15 minutes at a high temperature (e.g., 400°F/200°C) to burn off any manufacturing residues. A slight odor or smoke may be present during this initial operation; this is normal. Ensure good ventilation.

OPERATING INSTRUCTIONS

The Salton Pizzadesso oven features a digital control panel for easy selection of cooking functions and settings.

General Operation:

1. **Power On:** Plug the oven into a power outlet. The display will illuminate.
2. **Select Function:** Use the control knob to navigate through the 15 pre-programmed cooking functions (Air Fry, Bake, Roast, Broil, Toast, Steak, Chicken, Dehydrate, etc.) and 6 pizza programs (Frozen, Thin & Crispy, N.Y. Style, Wood Fire, Deep Dish, Proof). Press the knob to select.
3. **Adjust Temperature/Time:** Once a function is selected, use the temperature and time buttons/knobs to adjust settings as needed.
4. **Start Cooking:** Press the START/STOP button to begin the cooking cycle. The oven will preheat if necessary.
5. **Monitor Progress:** The digital display shows remaining time and current temperature.
6. **End Cooking:** The oven will beep when the cooking cycle is complete. Press START/STOP to cancel at any time.

Key Cooking Functions:

- **Pizza Programs:** The oven reaches over 800°F (430°C) for rapid pizza cooking. Select from 6 specialized programs for optimal results based on pizza type.



Image: Visual representation of the six dedicated pizza programs available on the Salton Pizzadesso oven, designed for various pizza styles.

Video: Demonstrates the pizza cooking function, from preparing the pizza to placing it in the oven and the final result.

Your browser does not support the video tag.

- **Air Fry:** Enjoy crispy results with little to no oil. Use the included air fry basket for best circulation.



Image: A graphic illustrating the air fry technology within the oven, showing hot air circulating around food for even cooking.

- **Steak:** Cook delicious steak in minutes thanks to the high heat capabilities. Use the grill side of the reversible cast iron accessory.
- **Dehydrate:** Dry fruits and vegetables for healthy snacks, or make meat jerky.
- **Other Functions:** Bake, Roast, Broil, Toast, Warm, Defrost, Cookies, Fish, Bagel, Fries, and more. Refer to the control panel for all available options.



AIR FRY TECHNOLOGY

Enjoy a faster and healthier frying experience with little to no oil

Image: An infographic highlighting the versatility of the oven with icons for Pizza, Air Fry, Steak, and Dehydrate functions.

MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your Salton Pizzadesso oven.

General Cleaning:

1. Always unplug the oven and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
3. **Interior:** Wipe the interior walls with a damp cloth. For stubborn stains, use a non-abrasive cleaner designed for oven interiors.
4. **Accessories:** The pizza stone, air fry basket, oven rack, and crumb tray can be washed in warm, soapy water. For baked-on food, soak them before cleaning. The cast iron pizza stone/grill should be seasoned periodically according to cast iron care instructions.
5. **Crumb Tray:** Empty the crumb tray regularly to prevent grease buildup and potential fire hazards.
6. Do not immerse the main unit, cord, or plug in water or any other liquid.

TROUBLESHOOTING

If you encounter issues with your Salton Pizzadesso oven, refer to the common problems and solutions below. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; circuit breaker tripped.	Ensure the oven is securely plugged into a working outlet. Check your home's circuit breaker.
Food not cooking evenly.	Improper rack position; overcrowding; uneven food distribution.	Refer to recipe for recommended rack position. Do not overcrowd the oven. Arrange food in a single layer for air frying. Rotate food halfway through cooking.
Smoke or odor during cooking.	Food residue; fatty foods; initial burn-off.	Clean the oven interior and crumb tray thoroughly. For fatty foods, use the crumb tray to catch drips. Initial smoke/odor is normal for first use.
Pizza crust not crispy.	Incorrect pizza program; insufficient preheating; too much moisture.	Ensure the correct pizza program is selected. Allow the oven to fully preheat with the pizza stone inside. Reduce moisture in toppings.

SPECIFICATIONS

Feature	Detail
Brand	Salton
Model Name	Pizzadesso
Item Model Number	TO2122SS

Feature	Detail
Product Dimensions	17.3"D x 20"W x 8.35"H
Item Weight	30.1 pounds
Color	Stainless Steel
Power Source	Electric
Temperature Range	Up to 800°F (430°C)
Capacity	18L (fits 12" pizza or 9 slices of bread)
Special Feature	Programmable, Digital Control
UPC	061283117533

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official Salton website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims. For further assistance, please visit: www.salton.com

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question