

Unold 68815

Unold Pizza Oven Don Luigi (Model 68815) Instruction Manual

Your guide to perfect homemade pizzas.

1. INTRODUCTION

Thank you for choosing the Unold Pizza Oven Don Luigi (Model 68815). This appliance is designed to bring the authentic taste of freshly baked pizza to your home. With its high temperature capabilities and included accessories, you can achieve professional results quickly and efficiently. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.



Image 1.1: Front view of the Unold Pizza Oven Don Luigi.

2. IMPORTANT SAFETY INSTRUCTIONS

- 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 the 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. The exterior of the oven can become very hot.
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3. PACKAGE CONTENTS

Carefully unpack your Unold Pizza Oven Don Luigi and check that all items are present and undamaged. The package should contain:

- Unold Pizza Oven Don Luigi (Model 68815)
- Pizza Peel
- Pizza Stone (Cordierite)
- Pizza Mold
- Professional Pizza Cutter
- Recipe Book

Pizzaofen Don Luigi Inklusive:

- ❶ Pizzaschieber
- ❷ Pizzaschneider
- ❸ Pizzabackform



Image 3.1: The Unold Pizza Oven Don Luigi with its accompanying accessories, including a pizza peel, pizza cutter, and pizza mold.



Image 3.2: A detailed view of the pizza peel, pizza mold, and professional pizza cutter.

4. SETUP AND FIRST USE

4.1 Placement

Place the pizza oven on a stable, heat-resistant surface. Ensure there is sufficient clearance (at least 10 cm or 4 inches) on all sides and above the oven for proper ventilation, as the exterior can become very hot during operation. Do not place the oven near flammable materials.

4.2 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 wash the pizza stone with soap or immerse it in water, as it is porous and can absorb liquids.

4.3 Pre-heating the Oven

Insert the pizza stone into the oven. Plug the oven into a grounded electrical outlet. Turn on the oven and select your desired cooking program or set the temperature to 400°C. Allow the oven to pre-heat for at least 10-15 minutes to ensure the pizza stone reaches the optimal temperature for cooking. The oven features a dropdown door for easy access.



Image 4.1: The pizza oven with its dropdown door open, revealing the cordierite pizza stone.

5. OPERATING INSTRUCTIONS

5.1 Control Panel

The Unold Pizza Oven Don Luigi features a touch control panel with an auto-cook menu for various pizza types. Refer to the included recipe book for detailed instructions on using the preset programs (e.g., Neapolitan, Thin & Crispy, Pan Pizza, New York, Frozen) and manual temperature/time settings.



Image 5.1: Detailed view of the touch control panel and display on the Unold Pizza Oven.

5.2 Cooking a Pizza

1. Ensure the oven and pizza stone are fully pre-heated to the desired temperature (e.g., 400°C for Neapolitan style).
2. Prepare your pizza on a lightly floured pizza peel.
3. Carefully slide the pizza from the peel onto the hot pizza stone inside the oven. Use the dropdown door for easy access.
4. Close the oven door. Cooking times can be as short as 2 minutes for thin crust pizzas. Monitor the pizza through the viewing window.
5. Once cooked to your preference, use the pizza peel to carefully remove the pizza from the oven.
6. Use the professional pizza cutter to slice and serve.



Image 5.2: A pizza cooking inside the Unold Pizza Oven, showcasing the interior illumination.



Image 5.3: The Unold Pizza Oven in a kitchen setting, with two finished pizzas ready for serving.

6. CLEANING AND MAINTENANCE

Always unplug the oven from the power outlet and allow it to cool completely before cleaning.

6.1 Cleaning the Pizza Stone

The cordierite pizza stone should be cleaned with water only. Do not use soap or detergents, as these can be

absorbed by the porous stone and affect the taste of future pizzas. Scrape off any baked-on food residue with a spatula or stiff brush. For stubborn stains, a damp cloth can be used. Allow the stone to air dry completely before storing or reusing.

6.2 Cleaning the Oven Interior and Exterior

Wipe the interior and exterior surfaces of the oven with a damp cloth. For more stubborn grease or food splatters, a mild, non-abrasive cleaner can be used on the metal surfaces, ensuring no liquid enters the electrical components. Dry thoroughly with a soft cloth.

6.3 Cleaning Accessories

The pizza peel, pizza mold, and professional pizza cutter can be washed with warm soapy water and dried thoroughly.

7. TROUBLESHOOTING

- **Oven does not turn on:** Ensure the power cord is securely plugged into a functional electrical outlet. Check your household circuit breaker.
- **Oven not heating properly:** Verify that the temperature setting is correct and that the oven has had sufficient time to pre-heat.
- **Pizza sticking to peel:** Ensure the pizza peel is adequately floured before placing the pizza dough on it. Work quickly when transferring the pizza to the hot stone.
- **Uneven cooking:** Ensure the pizza stone is properly centered and fully pre-heated.

If you experience issues not covered here, please contact Unold customer support.

8. TECHNICAL SPECIFICATIONS

Brand	Unold
Model Name	Don Luigi
Item Model Number	68815
Color	Black
Product Dimensions (D x W x H)	18.46" x 16.97" x 11.02"
Item Weight	35.2 pounds
Power Source	Electric
Control Type	Touch
Special Feature	Auto Cook Menu
Temperature Range	Up to 400°C
Included Components	Pizza Peel, Pizza Stone, Pizza Mold, Professional Pizza Cutter, Recipe Book

9. WARRANTY AND SUPPORT

Unold provides a 1-year availability duration for EU spare parts. For detailed warranty information specific to your region and for customer support, please refer to the warranty card included with your product or visit the official Unold website. Do not attempt to repair the appliance yourself.

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