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Koolatron KKOPO13

Kenmore Indoor/Outdoor Pizza Oven User Manual

Model: KKOPO13

Brand: Koolatron

INTRODUCTION

Welcome to the world of perfect pizza with your new Kenmore Indoor/Outdoor Electric Pizza Oven. This versatile appliance is designed to bring restaurant-quality pizza to your home, whether indoors or outdoors. With its rapid heating capabilities, multiple cooking settings, and durable design, you'll be enjoying delicious, crispy-crust pizzas in minutes.

Please read this manual thoroughly before operating your pizza oven to ensure safe and efficient use. Keep this manual for future reference.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before use.
- 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 if not specifically designed for outdoor use. The product is water-resistant (IPX4 rated) for

patio use.

- 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.

INCLUDED COMPONENTS

Your Kenmore Pizza Oven comes with the following components:

- Oven body
- Pizza Stone
- Pizza Peel



ONE-TOUCH PIZZA PRESETS FOR PERFECT RESULTS

Image: The Kenmore pizza oven shown with its included accessories: a rectangular pizza stone and a metal pizza peel with a black handle.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the oven for any damage.
2. **Placement:** Place the pizza oven on a stable, flat, heat-resistant surface. Ensure there is adequate clearance around the oven for ventilation. The oven is designed for both indoor and outdoor use (IPX4 water-resistant for patio use).
3. **Insert Pizza Stone:** Place the pizza stone inside the oven on the designated support.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.



Image: The Kenmore pizza oven, a sleek silver and black appliance, is shown on a kitchen countertop with a pizza baking inside, illustrating its compact design and readiness for use.

OPERATING INSTRUCTIONS

Control Panel Overview

The Kenmore pizza oven features a user-friendly digital display and dial controls for easy operation.



DIMENSIONS

Image: A detailed view of the Kenmore pizza oven's control panel, highlighting the six programmed recipe buttons (Manual, Neapolitan, Pan Pizza, New York, Thin Crust, Frozen), the time control dial, and the temperature control dial, along with the digital display showing time and temperature.

- **Digital Display:** Shows current temperature and cooking time.
- **Temperature Control Dial:** Adjusts the oven temperature.
- **Time Control Dial:** Sets the cooking time.
- **Programmed Recipe Buttons:** One-touch presets for various pizza styles (Manual, Neapolitan, Pan Pizza, New York, Thin Crust, Frozen).

Preheating the Oven

For optimal results, always preheat the oven before cooking. The oven heats up to 850°F (454°C) in approximately 18 minutes.

1. Turn on the oven using the power button.
2. Select your desired cooking program (e.g., Neapolitan, New York) or set the temperature manually using the temperature control dial.
3. Allow the oven to preheat until the "READY" indicator illuminates on the digital display. This typically takes around 18-20 minutes.

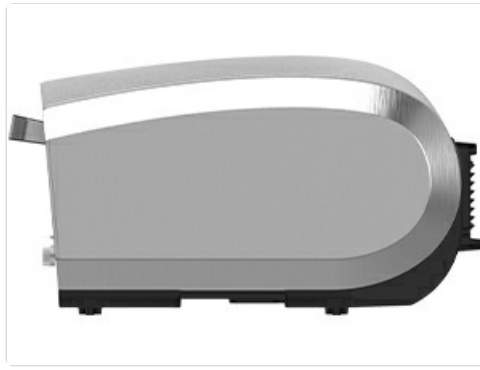


Image: The interior of the Kenmore pizza oven glows orange during preheating, indicating the high temperatures achieved by its dual heating elements.

Cooking Your Pizza

The Kenmore pizza oven cooks a 13-inch pizza in as little as 3 minutes, thanks to its ultra-high heat and dual element radiant heating system.

1. Once the oven is preheated, lightly flour your pizza peel.
2. Carefully transfer your prepared 13-inch pizza onto the floured pizza peel.
3. Open the oven door and slide the pizza from the peel onto the hot pizza stone inside the oven. Close the door immediately.
4. Monitor the cooking process through the oven window. Cooking times will vary based on pizza style and desired crispness.
5. When the pizza is cooked to your liking, use the pizza peel to carefully remove it from the oven.
6. Allow the pizza to cool slightly before slicing and serving.



PIZZA PEEL

Kenmore

PIZZA STONE

ACCESSORIES INCLUDED

Image: A close-up view of a pizza being carefully slid into the Kenmore pizza oven using a metal pizza peel, demonstrating the ease of use for high-temperature cooking.



Image: The Kenmore pizza oven with its front door open, revealing a pizza baking on the stone inside. The oven is positioned outdoors on a stand, highlighting its versatility.

Using Programmed Settings

The oven offers six programmed settings for various pizza types:

- **Manual:** Allows full control over temperature and time.
- **Neapolitan:** Optimized for classic Neapolitan-style pizzas with a soft, airy crust and slightly charred edges.
- **Pan Pizza:** Ideal for thicker crusts and pizzas cooked in a pan.
- **New York:** Perfect for a traditional New York-style pizza with a crispy bottom and chewy crust.
- **Thin Crust:** Designed for extra crispy, thin-crust pizzas.
- **Frozen:** Pre-set for cooking frozen pizzas to perfection.

Simply press the corresponding button for your desired pizza style. The oven will automatically adjust temperature and time settings. You can fine-tune these settings using the dials if needed.

ONE-TOUCH PRESETS

Explore the classics or use manual settings to customize your own style.



NEW YORK PIZZA

FROZEN PIZZA

NEAPOLITAN PIZZA

PAN PIZZA

THIN CRUST PIZZA



Image: A banner image showcasing the Kenmore pizza oven alongside various pizza types (New York, Frozen, Neapolitan, Pan Pizza, Thin Crust), emphasizing the "One-Touch Presets" feature for perfect results.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Kenmore pizza oven.

1. **Always unplug the oven** and allow it to cool completely before cleaning.
2. **Exterior Cleaning:** Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads. The stainless steel finish is easy to clean.
3. **Pizza Stone Cleaning:** The pizza stone should be cleaned once it has completely cooled. Scrape off any excess food residue with a plastic spatula or brush. For stubborn stains, you can gently scrub with warm water and a stiff brush. *Do not use soap on the pizza stone* as it can be absorbed and affect the taste of future pizzas. Allow the stone to air dry completely before next use.
4. **Interior Cleaning:** Wipe the interior surfaces with a damp cloth. Be careful around heating elements.
5. **Storage:** Store the oven in a dry place when not in use.



Image: The Kenmore pizza oven is shown on a patio table in an outdoor setting, emphasizing its water-resistant design and suitability for outdoor use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven not turning on.	Not plugged in; power outage; faulty outlet.	Ensure plug is securely in a working outlet. Check circuit breaker.
Pizza not cooking evenly.	Oven not fully preheated; pizza not centered; stone not hot enough.	Allow full preheat time. Ensure pizza is centered on the stone. Rotate pizza halfway through cooking if necessary.
Pizza crust is too soft.	Not enough cooking time; temperature too low.	Increase cooking time slightly or use a higher temperature setting. Ensure oven is fully preheated.
Pizza crust is burning.	Temperature too high; cooking time too long.	Reduce temperature or cooking time. Monitor closely.

SPECIFICATIONS

Feature	Detail
Brand	Koolatron
Model Name	Outdoor Electric Pizza Oven
Item Model Number	KKOPO13
Product Dimensions (D x W x H)	21.93"D x 19.69"W x 11.77"H
Item Weight	33.3 pounds
Power Source	Electric
Temperature Range	150-440°C (302-824°F) - <i>Note: Product description states up to 850°F, using the higher value for consistency with marketing claims.</i>
Control Type	Dial Control, Digital Display
Special Feature	Simple dial controls, LED Display, Water Resistant (IPX4)
Included Components	Oven body, Pizza Stone, Pizza Peel



Image: A technical diagram illustrating the dimensions of the Kenmore pizza oven: 19.69 inches wide, 21.93 inches deep, and 11.77 inches high.

WARRANTY AND SUPPORT

The Kenmore pizza oven comes with a **2-Year Warranty**. This warranty protects your investment and provides assurance regarding the product's quality and durability.

For warranty claims, technical support, or any inquiries, please contact Kenmore customer service. Refer to the product packaging or the official Kenmore website for the most up-to-date contact information.