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Chefman RJ25-PO12-BLACK-EU

CHEFMAN Electric Pizza Oven Instruction Manual

Model: RJ25-PO12-BLACK-EU

1. INTRODUCTION

Thank you for purchasing the Chefman Electric Pizza Oven. This appliance is designed to bring restaurant-quality pizza to your home with ease and efficiency. Please read this manual thoroughly before use to ensure safe and optimal operation.

The Chefman Electric Pizza Oven features a versatile design suitable for indoor or outdoor countertop use, capable of reaching temperatures up to 425°C for rapid cooking. It includes 6 touchscreen presets for various pizza styles and dual customizable heating elements.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating 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 proper ventilation around the oven during operation.

3. PRODUCT OVERVIEW

The Chefman Electric Pizza Oven is designed for optimal pizza baking with precise temperature control and versatile cooking options.

CHEFMAN. Forno per pizza elettrico per uso indoor ad alta temperatura

Forno indoor ad alta temperatura

Il forno a 425 °C conferisce una consistenza e un sapore autentici in pochi minuti.



Figure 1: Chefman Electric Pizza Oven. Prepare restaurant-quality pizza at home.

Rimane caldo per preparare pizze una dopo l'altra

Le finestre a doppio vetro trattengono il calore per preparare pizze personalizzate.



Figure 2: Control Panel. Settings with a single command for ideal times and temperatures.



Figure 3: Included Accessories. All accessories are included to prepare pizza for a perfect cooking experience.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials, including any protective films or stickers. Retain packaging for future storage or transport.
2. **Placement:** Place the pizza oven on a stable, heat-resistant, and level surface. Ensure there is adequate clearance (at least 15 cm) on all sides and above the oven for proper ventilation. Do not place near flammable materials.
3. **Initial Cleaning:** Before first use, wipe the exterior with a damp cloth. Clean the pizza stone and pizza peel with warm, soapy water, rinse thoroughly, and dry completely. Do not immerse the main unit in water.
4. **Pizza Stone Installation:** Place the pizza stone securely on the designated rack inside the oven. Ensure it is properly seated.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1 Preheating the Oven

For optimal results, always preheat the oven with the pizza stone inside. The oven can reach up to 425°C.



Figure 4: High-Temperature Cooking. The high-temperature oven at 425 °C provides authentic texture and flavor.

5.2 Using Preset Functions

The oven features 6 touchscreen presets for various pizza types:

- **Neapolitan:** For classic Neapolitan-style pizzas with a soft, airy crust.
- **New York:** For traditional New York-style pizzas with a crispy bottom and chewy crust.
- **Thin Crust:** For extra crispy, thin-crust pizzas.
- **Pan Pizza:** For thicker, pan-baked pizzas.
- **Frozen:** Optimized settings for cooking frozen pizzas.
- **DIY (Manual):** Allows custom temperature and time settings for personalized recipes.

Select your desired preset by touching the corresponding icon on the control panel. The oven will automatically adjust temperature and time.



Figure 5: Pizza Insertion. Choose your favorite taste, from a classic New York to a pan pizza.

5.3 Cooking Your Pizza

1. Prepare your pizza on the pizza peel, ensuring a light dusting of flour or cornmeal to prevent sticking. The oven accommodates pizzas up to 30 cm.
2. Once the oven is preheated (indicated by the display), carefully slide the pizza from the peel onto the hot pizza stone.
3. Close the oven door. The cooking process will begin according to the selected preset or manual settings.
4. Monitor the pizza through the viewing window. Cooking times may vary based on toppings and desired crispness.
5. When done, use the pizza peel to carefully remove the hot pizza from the oven.
6. Allow the pizza to cool slightly before slicing and serving.

5.4 Dual Heating Elements

The oven features dual customizable heating elements for even cooking and perfect crusts. Double-glazed windows help retain heat for consistent results when cooking multiple pizzas.

Your browser does not support the video tag.

Video 1: Pizza Oven Operation. This video demonstrates the basic operation of a pizza oven, including selecting settings and cooking a pizza.

Your browser does not support the video tag.

Video 2: Product Demonstration. This video illustrates the process of making pizza dough, preparing a pizza with various toppings, and cooking it in the oven.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your Chefman Electric Pizza Oven.

1. **Always unplug the appliance** and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior housing with a soft, damp cloth. Do not use abrasive cleaners or scouring

pads.

- Pizza Stone:** The pizza stone should be cleaned by scraping off any excess food residue with a spatula or brush. For stubborn stains, a damp cloth can be used. Do not use soap or detergent on the pizza stone as it can absorb chemicals and affect the taste of future pizzas. Allow the stone to air dry completely before storing or reusing.
- Pizza Peel:** Wash the pizza peel with warm, soapy water, rinse, and dry thoroughly.
- Interior:** Wipe the interior surfaces with a damp cloth. Avoid getting water into the heating elements.
- Storage:** Store the oven in a cool, dry place. Ensure the pizza stone and peel are clean and dry before storing.

7. TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|------------------------------|--|--|
| Oven does not turn on | Not plugged in; power outage; faulty outlet | Ensure plug is securely in outlet; check circuit breaker; try a different outlet. |
| Pizza not cooking evenly | Insufficient preheating; uneven dough thickness; pizza too large | Allow full preheat cycle; ensure dough is uniform; use appropriate pizza size (up to 30 cm). |
| Pizza sticking to peel/stone | Not enough flour/cornmeal on peel; stone not hot enough | Dust peel generously with flour/cornmeal; ensure oven is fully preheated. |
| Excessive smoke | Food residue inside oven; greasy toppings dripping | Clean oven interior and pizza stone thoroughly; trim excess fat from toppings. |

8. SPECIFICATIONS

| Feature | Detail |
|--------------------|---------------------|
| Brand | Chefman |
| Model | RJ25-PO12-BLACK-EU |
| Color | Black |
| Product Dimensions | 47.5 x 28 x 43.2 cm |
| Item Weight | 17.04 kg |
| Special Features | Automatic Shut-Off |
| Capacity | 5 Liters |

9. WARRANTY AND SUPPORT

The Chefman Electric Pizza Oven comes with a manufacturer's warranty. Please refer to the warranty card

included with your product for specific terms and conditions. For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact Chefman customer service through their official website or the contact information provided in your product packaging.

Keep your purchase receipt as proof of purchase for warranty claims.