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› **Berlinger Haus Electric Pizza Oven, Electric Pizza Oven – 2000W, 15 Cooking Functions, Air Fryer, Digital Display, Rapid Heating up to 400°C, Triple-Layer Glass Window (Black)**

## BerlingerHaus BH/9657

# Berlinger Haus Electric Pizza Oven & Air Fryer User Manual

Model: BH/9657

Brand: BerlingerHaus

## INTRODUCTION

Thank you for choosing the Berlinger Haus Electric Pizza Oven & Air Fryer. This versatile appliance is designed to enhance your cooking experience with its 2000W power and 15 advanced cooking functions, including pizza baking, air frying, roasting, and more. This manual provides essential information for safe and efficient operation, maintenance, and troubleshooting. Please read it thoroughly before first use and keep it for future reference.

## SAFETY INSTRUCTIONS

- Always place the appliance on a stable, heat-resistant surface, away from walls and flammable materials.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Ensure the power supply voltage matches the rating label on the appliance.
- Supervise children closely when the appliance is in use.
- Do not touch hot surfaces. Use oven mitts when handling hot components.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug.
- Do not block any ventilation openings.
- Only use accessories recommended by the manufacturer.

## PRODUCT OVERVIEW



The Berlinger Haus Electric Pizza Oven with a freshly baked pizza inside, showcasing the open door and interior lighting. This view highlights the spacious cooking chamber and the digital control panel on the right.



The appliance positioned on a kitchen counter, demonstrating its compact size and how it fits into a typical kitchen environment. A pizza is visible inside the oven, ready for cooking.



A direct front view of the oven with the door closed, highlighting the air fryer basket visible through the triple-layer glass window. This image emphasizes the appliance's multi-functionality.



An interior shot of the oven, revealing the heating elements, convection fan, and various rack positions. This view illustrates the internal design optimized for even cooking and air frying.

## Key Components:

- **Digital Display:** For setting temperature, time, and selecting cooking functions.
- **Control Panel:** Touch controls for intuitive operation.
- **Triple-Layer Glass Window:** Allows monitoring of cooking progress without heat loss.
- **Convection Fan:** Essential for air frying and even heat distribution.
- **Heating Elements:** Top and bottom elements for rapid and uniform heating.
- **Removable Racks/Baskets:** For various cooking needs (e.g., pizza stone, air fryer basket).

## SETUP

### 1. Unpacking:

Carefully remove the appliance and all accessories from the packaging. Retain packaging materials for future storage or transport if needed.

### 2. Placement:

Place the oven on a flat, stable, and heat-resistant surface. Ensure there is adequate clearance (at least 10-15 cm) on all sides and above the oven for proper ventilation. Do not place it near flammable materials or under cabinets.

### 3. Initial Cleaning:

Before first use, wipe the interior and exterior of the oven with a damp cloth. Wash all removable accessories (racks, trays, pizza stone, air fryer basket) with warm, soapy water, rinse thoroughly, and dry completely.

### 4. First Use Burn-Off:

It is recommended to run the oven empty for about 15 minutes at 200°C (392°F) before cooking food. This helps to burn off any manufacturing residues and odors. Ensure the area is well-ventilated during this process.

## OPERATING INSTRUCTIONS

### 1. Power On:

Plug the power cord into a grounded electrical outlet. The digital display will illuminate.

### 2. Selecting a Cooking Function:

Use the touch controls on the digital panel to cycle through the 15 available cooking functions. Each function has pre-set

temperature and time recommendations, which can be adjusted.

### **3. Adjusting Temperature and Time:**

Once a function is selected, use the dedicated temperature and time adjustment buttons or dial to set your desired values. The temperature range is from 40°C to 400°C (104°F to 752°F).

### **4. Preheating:**

For best results, especially for pizza, allow the oven to preheat to the desired temperature before placing food inside. The display will indicate when preheating is complete.

### **5. Cooking:**

Carefully place your food inside the oven using appropriate oven mitts. Close the door securely. The oven will begin cooking according to the set parameters. You can monitor the cooking progress through the triple-layer glass window.

### **6. Specific Cooking Modes:**

- **Pizza Mode:** Ideal for pizzas up to 30 cm. Utilize the high temperature setting (up to 400°C) for a crispy crust.
- **Air Fryer Mode:** Use the included air fryer basket. The convection fan ensures even crisping with minimal oil. Suitable for fries, chicken wings, and other fried foods.
- **Roast Mode:** For meats and vegetables.
- **Toast/Bagel Mode:** For perfect browning of bread products.
- **Ferment Mode:** For proofing dough.

### **7. End of Cooking:**

The oven will signal when the cooking cycle is complete. Carefully remove the cooked food. Unplug the appliance when finished.

## **MAINTENANCE AND CLEANING**

Regular cleaning ensures optimal performance and extends the lifespan of your appliance.

### **1. Before Cleaning:**

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

### **2. Interior Cleaning:**

Wipe the interior surfaces with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner designed for ovens can be used. Avoid abrasive pads or harsh chemicals that could damage the non-stick coating.

### **3. Exterior Cleaning:**

Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scourers.

### **4. Accessories:**

Wash racks, trays, and the air fryer basket in warm, soapy water. Rinse and dry thoroughly. The pizza stone should be wiped clean; avoid soap as it can be absorbed.

### **5. Storage:**

Ensure the oven is clean and dry before storing. Store it in a cool, dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet issue; appliance fault.	Ensure plug is fully inserted. Test outlet with another appliance. If problem persists, contact support.
Oven not heating.	Incorrect temperature setting; door not closed properly; heating element issue.	Verify temperature setting. Ensure door is fully closed. If elements are visibly damaged, contact support.
Food not cooking evenly.	Overcrowding; incorrect rack position; convection fan issue.	Avoid overcrowding. Use recommended rack positions. Ensure convection fan is not obstructed.
Smoke or unusual odor during first use.	Manufacturing residues burning off.	This is normal for initial use. Ensure good ventilation. If smoke persists after initial burn-off, unplug and contact support.

## SPECIFICATIONS

**Model:** BH/9657

**Brand:** BerlingerHaus

**Power:** 2000W

**Temperature Range:** 40°C - 400°C (104°F - 752°F)

**Cooking Functions:** 15 (including Pizza, Air Fryer, Roast, Toast, Ferment)

**Control Type:** Touch Control

**Dimensions (Product):** Approximately 20 x 20 x 20 cm (7.87 x 7.87 x 7.87 inches)

**Weight (Item):** Approximately 8 kg (17.6 lbs)

**Color:** Black

**Special Features:** Triple-layer glass window, Digital display, Rapid heating

## WARRANTY AND SUPPORT

Your Berlinger Haus Electric Pizza Oven & Air Fryer is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions.

For technical support, service, or to inquire about replacement parts, please visit the official Berlinger Haus website or contact their customer service department.

Official Website: <https://berlingerhaus.com>