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> CROSSON Electric 14" Pizza Oven Countertop User Manual

crosson CPO-14IN

CROSSON Electric 14" Pizza Oven User Manual

Model: CPO-14IN

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the oven on a stable, heat-resistant surface.
- Ensure proper ventilation around the oven during operation.
- Do not touch hot surfaces. Use oven mitts or gloves.
- Unplug the oven from the outlet when not in use and before cleaning.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children and pets away from the oven during operation.
- Do not operate the oven if the cord or plug is damaged, or if the appliance malfunctions.
- This appliance is for indoor, household use only.
- UL Certified Components: The thermostat and power cord are UL certified for durability and safety.

PRODUCT OVERVIEW

The CROSSON Electric 14" Pizza Oven is a countertop appliance designed for home use, capable of cooking pizzas up to 14 inches. It features dual heating elements, a 30-minute timer, and an interior light for convenient operation.



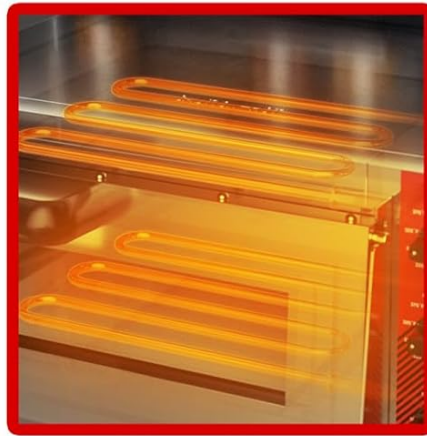
Figure 1: Front view of the CROSSON Electric 14-inch Pizza Oven. The oven features a stainless steel exterior, a glass door, and control knobs on the right side. A pizza is visible cooking inside, and another pizza is placed on top of the oven.

Key Features:

- **1800W Dual Heating, Independent Control:** Customize heat for different baking needs. Cooks pizza at 550°F in 6-8 minutes.
- **14-inch Capacity:** Accommodates pizzas up to 14 inches, ensuring even cooking.
- **Illuminated Interior:** Built-in light allows monitoring of cooking progress without opening the door.
- **30-Minute Timer:** Provides convenience for multitasking during baking.
- **UL Certified Components:** Ensures reliable performance and safety.



30-Minute Timer for Multitasking



Dual Heating, Independent Control



Illuminated Interior for Precision Baking



Figure 2: Detailed view of key features including the 30-minute timer knob, the dual heating elements inside the oven, and the interior light for visibility.

SETUP

- Unpacking:** Carefully remove the pizza oven and all accessories from the packaging. Retain packaging for future storage or transport.
- Placement:** Place the oven on a flat, stable, and heat-resistant countertop. Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation. Do not place near flammable materials.
- Initial Cleaning:** Before first use, wipe down the exterior with a damp cloth. The pizza stone can be wiped with a dry cloth. Do not use abrasive cleaners.
- Power Connection:** Ensure the oven is unplugged. Insert the pizza stone into the oven. Plug the power cord into a grounded 120V/1800W electrical outlet.
- First Use Burn-off:** It is recommended to run the oven empty for about 15-20 minutes at maximum temperature (660°F) during the first use to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.



Figure 3: Product dimensions for proper placement: 19"D x 21"W x 11"H (480mm D x 530mm W x 288mm H).

OPERATING INSTRUCTIONS

Controls:

- **Temperature Knobs:** Separate controls for upper and lower heating elements (175°F to 660°F).
- **Timer Knob:** Sets cooking time up to 30 minutes. The oven will turn off automatically when the timer expires.
- **Power Switch:** ON/OFF switch for the oven.
- **Light Switch:** ON/OFF switch for the interior light.

Baking a Pizza:

1. **Preheat:** Turn on the oven using the power switch. Set both upper and lower temperature knobs to your desired cooking temperature. For optimal pizza results, preheat the oven with the pizza stone inside for at least 15-20 minutes. A recommended starting point is 550°F (288°C).

2. **Prepare Pizza:** Place your pizza (up to 14 inches) on a pizza peel.
3. **Load Pizza:** Carefully open the oven door. Using the pizza peel, slide the pizza onto the preheated pizza stone. Close the door immediately to retain heat.
4. **Set Timer:** Turn the timer knob to the desired cooking time. For a 14-inch pizza at 550°F, typical cooking time is 6-8 minutes. Adjust based on crust preference and toppings.
5. **Monitor Cooking:** Use the interior light to monitor the pizza's progress without opening the door. If needed, you can rotate the pizza halfway through cooking for even browning, especially if using different temperatures for top and bottom elements.
6. **Remove Pizza:** Once the timer rings and the pizza is cooked to your liking, carefully open the door and use the pizza peel to remove the hot pizza.
7. **Cool Down:** Allow the pizza to cool slightly before slicing and serving. Turn off the oven and unplug it when finished.

Perfectly Sized for 14-inch Delights

Accommodate up to a 14-inch pizza
ensuring that every slice is cooked evenly from edge to center



Figure 4: Carefully placing a pizza onto the pizza stone inside the oven. The oven is designed to accommodate up to a 14-inch pizza.



Figure 5: The oven efficiently cooks pizzas up to 14 inches, achieving even cooking from edge to center in approximately 6-8 minutes at 550°F.

MAINTENANCE AND CLEANING

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

1. **Always Unplug:** Before cleaning, ensure the oven is unplugged from the power outlet and has completely cooled down.
2. **Exterior Cleaning:** Wipe the exterior stainless steel surfaces with a soft, damp cloth. For stubborn stains, use a mild non-abrasive cleaner. Dry thoroughly.
3. **Interior Cleaning:** For the interior, wipe down with a damp cloth. Do not use harsh chemicals or abrasive pads, as they can damage the surfaces.
4. **Pizza Stone Cleaning:** The pizza stone is porous and should not be washed with soap or immersed in water. Scrape off any baked-on food residue with a plastic scraper or stiff brush. For stubborn stains, you can bake the stone at a high temperature for an hour to burn off residue, then scrape. Allow to cool completely before handling.
5. **Crumb Tray:** If applicable, remove and empty the crumb tray regularly. Wash with warm soapy water, rinse, and dry thoroughly before replacing.
6. **Storage:** Store the oven in a cool, dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; Power switch is off; Outlet malfunction.	Ensure the oven is securely plugged into a working outlet. Turn the power switch to ON. Test the outlet with another appliance.

Problem	Possible Cause	Solution
Pizza not cooking evenly.	Uneven heat distribution; Pizza not rotated; Incorrect temperature settings.	Ensure oven is fully preheated. Rotate the pizza halfway through cooking. Adjust upper and lower temperature knobs for balanced cooking.
Oven producing smoke/odor during first use.	Manufacturing residues burning off.	This is normal for first use. Ensure adequate ventilation. The odor should dissipate after initial use.
Pizza stone appears stained.	Food residue baked onto the stone.	Scrape off residue with a plastic scraper. Do not use soap or immerse in water. High-temperature burn-off can help. Staining is normal and does not affect performance.

SPECIFICATIONS

Brand: CROSSON

Model Name: Countertop series

Item Model Number: CPO-14IN

Power Source: Electric

Voltage: 120V

Wattage: 1800W

Product Dimensions: 19"D x 21"W x 11"H

Item Weight: 12 pounds

Material: Stainless Steel

Color: Silver

Control Type: Manual

Temperature Range: 175°F to 660°F

Special Features: Indoor Use, 14-inch Pizza Stone, 30-minute Timer, Interior Light, Dual Heating

Included Components: Pizza Oven, Pizza Stone

CUSTOMER SUPPORT

For any questions, concerns, or assistance with your CROSSON Electric 14" Pizza Oven, please contact our dedicated customer support team. We are committed to providing prompt solutions within 24 hours.

Please refer to your purchase documentation or the CROSSON official website for specific contact information.

Note: While this manual provides general guidance, specific warranty terms and conditions may vary. Please consult your product's warranty card or the manufacturer's website for detailed warranty information.