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WeChef 26PIZ001-16INS-11

WeChef 16-inch Countertop Electric Pizza Oven User Manual

Model: 26PIZ001-16INS-11

1. Introduction

Thank you for purchasing the WeChef 16-inch Countertop Electric Pizza Oven. This manual provides important information regarding the safe operation, installation, maintenance, and troubleshooting of your appliance. Please read this manual thoroughly before using the oven and retain it for future reference.
This electric pizza oven is designed for efficient and even cooking of pizzas up to 16 inches, as well as other baked goods, making it suitable for both home and commercial environments.

2. Important Safety Instructions

WARNING: To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or gloves when handling hot materials.
- To protect against electrical shock, do not immerse the cord, plugs, or any part of the oven 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. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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 the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off," then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface with adequate ventilation around it.

- This appliance is equipped with a CSA certified plug for added safety.

3. Product Features

The WeChef 16-inch Countertop Electric Pizza Oven is designed with several features to ensure optimal cooking performance and user safety:

- **High Efficiency & Even Heating:** Equipped with 1700W power and both upper and lower heating tubes, the oven quickly reaches temperatures up to 650°F, ensuring pizzas and other items are heated evenly for a consistent result.
- **Adjustable Timer & Temperature:** Two control knobs allow precise adjustment of baking time from 0 to 30 minutes and temperature from 150°F to 650°F, accommodating various food types.
- **Durable Stainless Steel Construction:** The oven's cabinet is made from anti-fingerprint food-grade stainless steel, facilitating easy cleaning and maintaining a professional appearance. It also includes a removable crumb tray for effortless debris removal.
- **Anti-Scalding & Safe Design:** Features built-in insulation cotton on the top and a thickened rubber handle to prevent burns during operation. The appliance includes a CSA certified plug for enhanced electrical safety.
- **Simple Operation:** User-friendly controls make setting the desired temperature and timer straightforward. Its compact design is suitable for various commercial settings such as fast food restaurants, cafes, and food trucks.



Image: The oven features 1700W power, heating up to 650°F for fast and even cooking of pizzas up to 16 inches.



Image: Internal diagram showing the upper and lower heating tubes designed for even heat distribution.



Image: Diagram highlighting the insulation cotton layer for effective heat retention and safety.

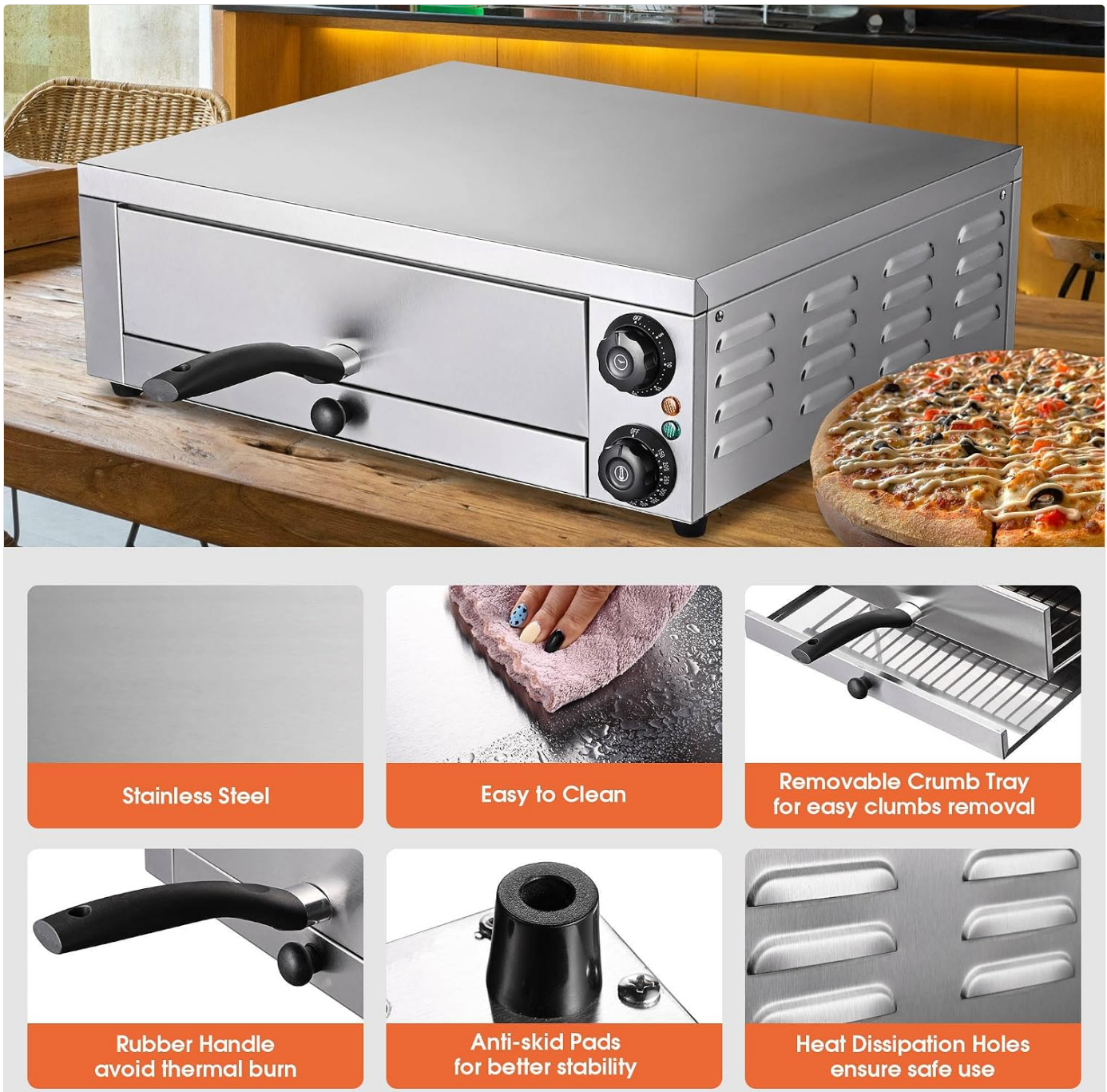


Image: A visual summary of key features: stainless steel, easy cleaning, removable crumb tray, insulated handle, anti-skid pads, and heat dissipation vents.

4. Setup

1. **Unpacking:** Carefully remove the pizza oven from its packaging. Inspect for any damage during transit. Retain packaging materials for future transport or storage.
2. **Placement:** Place the oven on a flat, stable, and heat-resistant surface. Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation and heat dissipation. Do not place near flammable materials.
3. **Initial Cleaning:** Before first use, wipe down the interior and exterior surfaces with a damp cloth. The removable crumb tray and baking rack can be washed with warm, soapy water, rinsed, and thoroughly dried.
4. **Power Connection:** Ensure the oven's power requirements (1700W, 110V) match your electrical outlet. Plug the CSA certified power cord into a grounded electrical outlet.
5. **First Use Burn-Off:** It is recommended to run the oven empty for approximately 15-20 minutes at its maximum

temperature (650°F) during the first use. This helps to burn off any manufacturing residues and odors. Ensure the area is well-ventilated during this process.

5. Operating Instructions

Follow these steps for optimal performance when using your WeChef pizza oven:

1. **Preheating:** Turn the temperature control knob to your desired baking temperature (e.g., 500°F for pizza). Turn the timer knob to the 'ON' position or a desired preheat time. Allow the oven to preheat for 10-15 minutes until the indicator light signals it has reached the set temperature.
2. **Loading Food:** Carefully slide the baking rack out using the insulated handle. Place your pizza or other food item on the rack. Ensure the food fits within the 16-inch capacity. Slide the rack back into the oven.
3. **Setting Time:** Set the timer knob to the recommended cooking time for your food item (0-30 minutes). The oven will automatically turn off when the timer expires.
4. **Monitoring:** Monitor the cooking process through the oven's opening. Adjust the temperature or time as needed.
5. **Removing Food:** Once cooking is complete, the timer will sound and the oven will turn off. Carefully slide the baking rack out using the insulated handle and remove your cooked food. Place hot food on a heat-resistant surface.
6. **Cool Down:** Allow the oven to cool completely before cleaning or storing.

Recommended Settings:



Image: Oven controls showing adjustable timer (0-30 mins) and temperature (150-650°F), with examples of food and suggested cooking parameters.

- **Pizza:** Approximately 500°F for 12 minutes.
- **Egg Tart:** Approximately 375°F for 20 minutes.
- **Biscuits:** Approximately 375°F for 15 minutes.
- **Chips:** Approximately 400°F for 20 minutes.

Note: Cooking times and temperatures may vary based on ingredients, thickness, and desired crispness. Adjust as necessary.

6. Cleaning and Maintenance

Regular cleaning and maintenance will prolong the life of your pizza oven and ensure hygienic operation.

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 damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could scratch the finish.
3. **Interior Cleaning:** For the interior, use a damp cloth to wipe away any food residue. For stubborn stains, a non-abrasive oven cleaner designed for stainless steel can be used, following the product's instructions. Ensure all cleaner residue is removed.
4. **Removable Crumb Tray & Baking Rack:** Remove the crumb tray and baking rack. Wash them with warm, soapy water. Rinse thoroughly and dry completely before placing them back into the oven.
5. **Avoid Water Immersion:** Never immerse the main body of the oven in water or any other liquid.
6. **Storage:** Store the oven in a clean, dry place when not in use.



Image: The removable crumb tray simplifies cleaning by allowing easy disposal of food debris.

7. Troubleshooting

If you encounter issues with your pizza oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet issue; timer not set.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. Set the timer knob to the desired cooking duration or 'ON' for continuous operation.
Oven not heating properly.	Temperature knob not set; preheating time insufficient.	Ensure the temperature knob is set to the desired heat. Allow sufficient time for preheating (10-15 minutes).
Food cooking unevenly.	Incorrect temperature/time; oven overloaded; improper food placement.	Adjust temperature and time settings. Ensure only one pizza or appropriate amount of food is cooked at a time. Center food on the baking rack.
Excessive smoke during operation.	Food residue or grease buildup.	Unplug and allow to cool. Clean the interior of the oven, especially the heating elements and crumb tray, to remove any burnt-on food or grease.

If the problem persists after attempting these solutions, please contact customer support.

8. Specifications

Detailed specifications for the WeChef 16-inch Countertop Electric Pizza Oven:

- **Brand:** WeChef
- **Model Number:** 26PIZ001-16INS-11
- **Product Dimensions (D x W x H):** 18.1" x 22" x 7.5" (46 cm x 56 cm x 19 cm)
- **Wattage:** 1700 Watts
- **Material:** Stainless Steel
- **Item Weight:** 24 Pounds
- **Control Type:** Knob
- **Maximum Pizza Size:** 16 inches
- **Temperature Range:** 150°F to 650°F
- **Timer Range:** 0 to 30 minutes

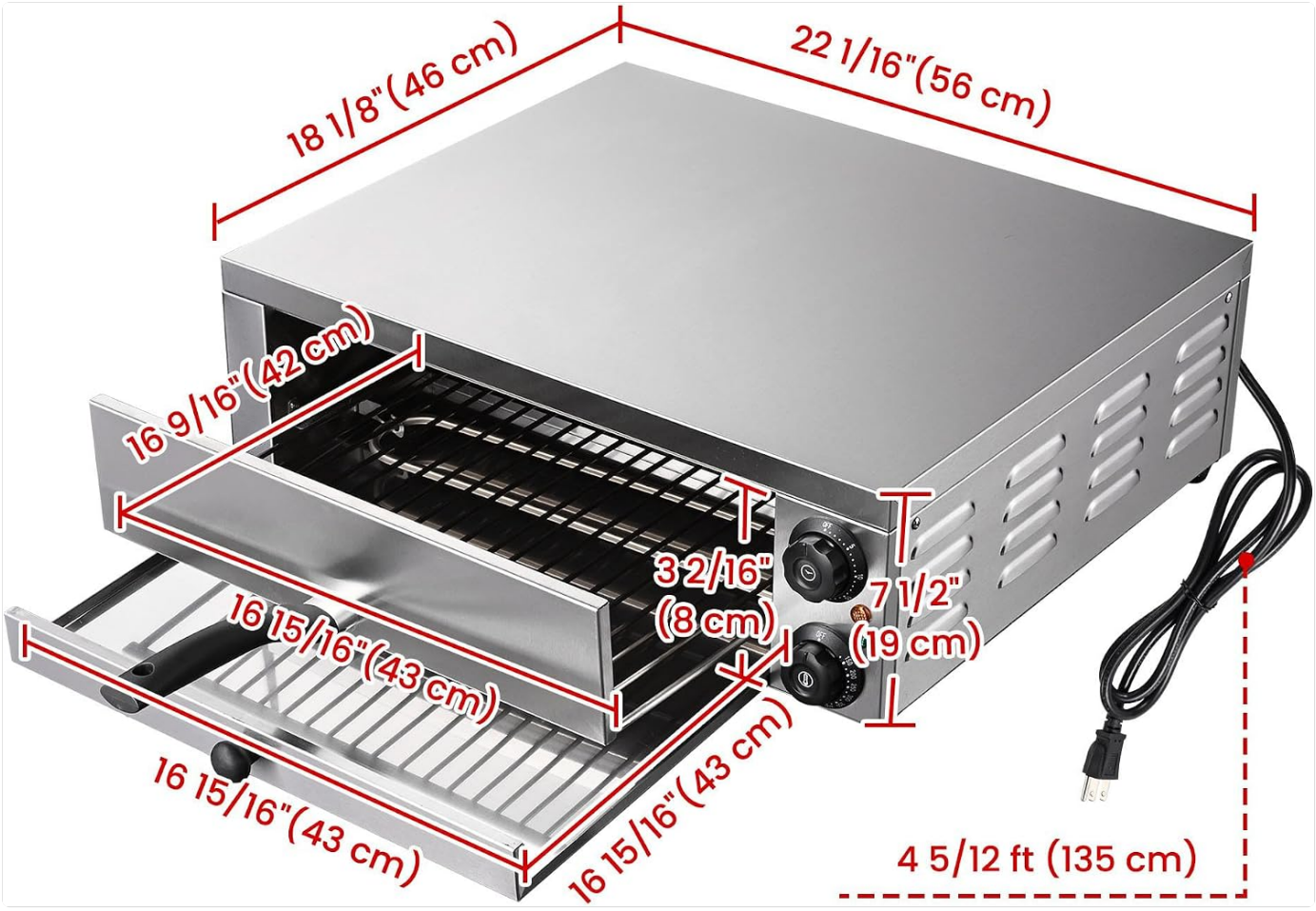


Image: Detailed dimensional drawing of the pizza oven, including measurements in inches and centimeters.

9. Warranty and Support

This WeChef product comes with a standard manufacturer's warranty. For specific warranty details, please refer to the warranty card included with your purchase or visit the official WeChef website.

For technical support, troubleshooting assistance, or to inquire about replacement parts, please contact WeChef customer service through their official channels. Please have your model number (26PIZ001-16INS-11) and purchase information ready when contacting support.

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