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- › [Commercial CHEF](#) /
- › [Commercial CHEF Indoor Electric Pizza Oven User Manual](#)

Commercial CHEF CHPOV14B

Commercial CHEF Indoor Electric Pizza Oven User Manual

Model: CHPOV14B

PRODUCT OVERVIEW

The Commercial CHEF Indoor Electric Pizza Oven is designed for quick and easy preparation of delicious homemade pizzas up to 14.6 inches. This countertop oven features powerful top and bottom heating elements, reaching temperatures up to 800°F to ensure a crispy crust and perfectly cooked toppings in minutes. It operates on 1800W electric power, eliminating the need for wood, gas, or propane tanks.

The oven includes an intuitive LED display panel for precise temperature and time readouts, along with indicators for preheat and temperature readiness. Six preset menu options cater to various pizza styles, including New York, Neapolitan, Thin Crust, Thick Crust, and Frozen Pizza, with a custom manual control option also available.



Image: The Commercial CHEF Indoor Electric Pizza Oven, showcasing a pizza baking inside.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the Commercial CHEF Indoor Electric Pizza Oven. 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 adequate ventilation around the oven during operation.
- Do not touch hot surfaces. Use oven mitts or gloves when handling the oven or its contents.
- Unplug the oven from the power 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 or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.

PARTS AND COMPONENTS

Your Commercial CHEF Indoor Electric Pizza Oven comes with the following components:

- Main Pizza Oven Unit
- 14.6" Pizza Stone
- 12" Pizza Shovel (Paddle)
- Detachable Door Cover (for easy access)

INCLUDED



Detachable door cover for easy access

14.6" pizza stone

12" pizza shovel

Image: The Commercial CHEF Pizza Oven with its included accessories: a 14.6-inch pizza stone, a 12-inch pizza shovel, and a detachable door cover.

INDOOR COUNTERTOP PIZZA OVEN



Large 0.7 cu ft (20L) Capacity



Fits a max 14.6 in. pizza or 2 long pizzas



1800W

Image: Visual representation of the oven's 0.7 cu ft (20L) capacity, demonstrating it can fit a maximum 14.6-inch pizza or two smaller long pizzas.

SETUP

- Unpacking:** Carefully remove all packaging materials and inspect the oven for any damage. Keep packaging for future storage or transport.

2. **Placement:** Place the pizza oven on a flat, stable, and heat-resistant countertop or surface. Ensure there is sufficient clearance (at least 6 inches) from walls and other appliances for proper ventilation.
3. **Pizza Stone Installation:** Carefully place the 14.6" pizza stone inside the oven on the designated support.
4. **Power Connection:** Plug the power cord into a grounded 120V AC electrical outlet.
5. **Initial Burn-Off (Optional but Recommended):** Before first use, it is recommended to run the oven empty for about 15-20 minutes at its highest temperature setting (800°F) to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.

OPERATING INSTRUCTIONS

The Commercial CHEF Pizza Oven features an intuitive LED display panel and control dials for easy operation.

LED DISPLAY PANEL

Precise temperature and time readout



precise temperature



time readout

Image: Close-up of the LED display panel, highlighting the precise temperature and time readouts.

LED DISPLAY PANEL

Digital LED Display

Top and Bottom Heater Temperature Display and Adjustment Dials

Time Display and Time Adjustment Button

Preheat and Temperature Ready Indicators

Reset Button

Preset Program Control Dial with Light-up Indicators

Image: A detailed view of the LED display panel, showing controls for top and bottom heater temperature, time adjustment, preheat and temperature ready indicators, a reset button, and the preset program control dial with light-up indicators.

Basic Operation:

- Power On:** Press the Power button () to turn on the oven.
- Select Mode:** Use the Preset Program Control Dial to select your desired cooking mode:
 - Manual:** For custom temperature and time settings.
 - Neapolitan:** Optimized for Neapolitan-style pizzas.
 - Frozen:** Ideal for cooking frozen pizzas.
 - New York:** Specific setting for New York-style pizzas.
 - Thin Crust:** For thin and crispy crusts.
 - Deep Dish:** For thicker, deep-dish pizzas.

6 PRESETS FOR PERFECTLY COOKED PIZZA

Create restaurant-quality pizza at home in minutes



Manual

Neapolitan

Frozen

New York

Thin Crust

Deep Dish

Image: The oven's control panel highlighting the six preset options: Manual, Neapolitan, Frozen, New York, Thin Crust, and Deep Dish.

3. **Adjust Temperature/Time (Manual Mode):** If "Manual" mode is selected, use the temperature and time adjustment dials to set your desired cooking parameters. The oven can reach temperatures from 220°F to 800°F.

UNIQUE TOP AND BOTTOM HEATING ELEMENTS



Image: The pizza oven with an internal glow, illustrating the unique top and bottom heating elements and indicating a temperature range of 220°F to 800°F.

4. **Preheating:** The oven will begin preheating once a mode is selected. The "Preheat" indicator will illuminate. Wait until the "Temperature Ready" indicator lights up, signaling that the oven has reached the optimal cooking temperature.
5. **Loading Pizza:** Carefully place your pizza onto the pizza stone using the provided pizza shovel. Ensure the pizza is centered on the stone.
6. **Cooking:** The cooking cycle will begin automatically or after pressing the Start button (if applicable for manual mode). Monitor the cooking progress through the viewing window.

7. **Removal:** Once cooking is complete, carefully remove the pizza using the pizza shovel. Be cautious as the oven and pizza stone will be extremely hot.
8. **Power Off:** Press the Power button () to turn off the oven after use.

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 of the oven with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
3. **Pizza Stone Cleaning:**
 - Allow the pizza stone to cool completely before handling.
 - Scrape off any excess food residue with a plastic or wooden spatula.
 - For stubborn stains, use a stiff brush and warm water. Do not use soap or detergent on the pizza stone, as it can be absorbed and affect the taste of future pizzas.
 - Air dry the pizza stone completely before storing or reusing.
4. **Interior Cleaning:** Wipe the interior surfaces with a damp cloth. For baked-on food, a non-abrasive oven cleaner designed for non-stick surfaces may be used sparingly, following the product's instructions.
5. **Storage:** Store the oven in a cool, dry place when not in use.

TROUBLESHOOTING

If you encounter any issues with your Commercial CHEF Indoor Electric Pizza Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet malfunction; circuit breaker tripped.	Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker.
Pizza not cooking evenly.	Pizza not centered; uneven preheating; stone not fully heated.	Ensure pizza is centered on the stone. Allow sufficient preheating time until "Temperature Ready" indicator lights up.
Excessive smoke.	Food residue on heating elements or stone; greasy food.	Clean the oven interior and pizza stone thoroughly after each use. Reduce excess grease on pizza.
Error code on display.	Internal malfunction.	Unplug the oven for 5 minutes, then plug it back in. If the error persists, contact customer support.

SPECIFICATIONS

- **Model:** CHPOV14B
- **Power:** 1800W
- **Capacity:** 0.7 cu. ft. (20L)
- **Max Pizza Size:** Up to 14.6 inches
- **Temperature Range:** 220°F - 800°F
- **Product Dimensions (D x W x H):** 18.46" x 20.35" x 10.44"

- **Item Weight:** 23 pounds
- **Control Type:** Knob Control with LED Display
- **Included Accessories:** 14.6" Pizza Stone, 12" Pizza Shovel



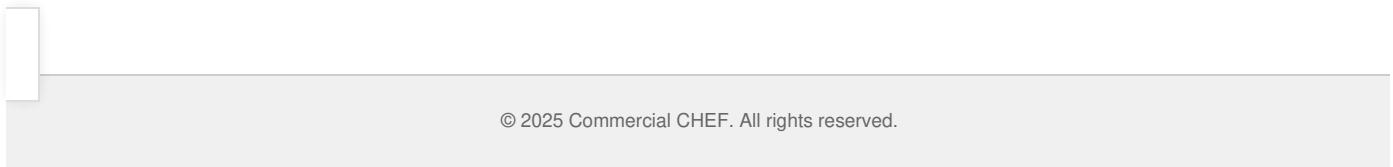
Image: The Commercial CHEF Pizza Oven with its physical dimensions clearly marked: 18.46" depth, 20.35" width, and 10.44" height.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the official Commercial CHEF website or contact their customer service department.

Customer Service: Please visit the [Commercial CHEF Store on Amazon](#) for contact details or to access additional resources.

You may also find the official User Manual (PDF) for this product [here](#).



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Related Documents - CHPOV14B

 <p>WARING COMMERCIAL SINGLE AND DOUBLE PIZZA OVENS HORNOS PARA PIZZA SIMPLE/DOUBLE FOUR À PIZZA SIMPLE/DOUBLE</p> <p>WPO100 WPO350</p> <p>For your safety and continued enjoyment of this product, please read and understand the instructions in this manual. Please keep this manual for future reference.</p> <p>Para su seguridad y disfrute continuado de este producto, lea y entienda las instrucciones en este manual. Por favor, mantenga este manual para futuras referencias.</p> <p>Pour votre sécurité et pour continuer à profiter de ce produit, veuillez lire et comprendre les instructions dans ce manuel. Veuillez conserver ce manuel pour toute référence future.</p> <p>Alto voltaje. No tocar. No tocar. No tocar. No tocar. No tocar.</p>	<p><u>Waring Commercial Pizza Ovens WPO100/WPO350 User Manual</u></p> <p>Comprehensive user manual for Waring Commercial Single and Double Pizza Ovens (WPO100, WPO350). Learn about important safeguards, installation, operation, features, and maintenance for optimal pizza baking.</p>
 <p>ggm gastro PEP66B SKU: PEP66B Electric pizza oven - 4x 15cm (6inch) - Manual</p>	<p><u>GGM Gastro PEP66B Electric Pizza Oven Manual - Features, Operation, and Safety</u></p> <p>Comprehensive manual for the GGM Gastro PEP66B Electric Pizza Oven. Learn about its features, specifications, safe operation, cleaning, maintenance, and troubleshooting for commercial and home use.</p>
 <p>pizzaoven Chef di Cucina Instruction Manual</p>	<p><u>Chef di Cucina LD-901R Pizza Oven Instruction Manual</u></p> <p>Instruction manual for the Chef di Cucina LD-901R Pizza Oven, covering operation, safety, troubleshooting, care, and various pizza recipes.</p>
 <p>Chef MATTEO 16" PIZZA OVEN CMCROSTA16 User Manual</p>	<p><u>Chef Matteo 16" Pizza Oven User Manual</u></p> <p>User manual for the Chef Matteo 16" Gas Pizza Oven (Model CMCROSTA16). Provides comprehensive instructions for safe operation, setup, maintenance, and troubleshooting in multiple languages.</p>

	<p><u>Deco Chef DGPZG100 Portable Outdoor Pizza & Grill Oven User Manual Assembly, Tips & Warranty</u></p> <p>Comprehensive user manual for the Deco Chef DGPZG100 2-in-1 portable outdoor pizza and grill oven. Includes assembly instructions, usage tips, safety warnings, and manufacturer's warranty information.</p>
<p>DESIGNED AND MANUFACTURED FOR COMMERCIAL KITCHENS</p> <p>16 Inch Pizza Oven Instruction Manual</p>  <p>PSL-1M NEMA 5-15P Plug, 120V/1400W</p> <p>PSL-2M NEMA 6-20P Plug, 1400W+1400W</p>	<p><u>16 Inch Commercial Pizza Oven Instruction Manual - PSL-1M, PSL-2M</u></p> <p>Instruction manual for the 16 Inch Commercial Pizza Oven (Models PSL-1M, PSL-2M, CPO-160). Covers safety, operation, baking, care, and troubleshooting for commercial kitchens.</p>

Documents - Commercial CHEF – CHPOV14B



[\[pdf\] User Manual Installation Guide Instructions Specifications Warranty](#)

Commercial Chef Indoor Electric Pizza Oven 1800W Countertop with 7 cu ft Capacity Cooker for Up To 14 6 Pizzas LED Display Includes Stone Shovel CHPOV14BCHPOV14B User Manual CHEF W appliance CHPOV14B B0DSBYWTC7A1Z83itHEuLm media amazon images I A1Z83itHEuL |||

ACTIVATE WARRANTY Electric Indoor Pizza Oven MODEL:**CHPOV14B** 1. READ these instructions carefully before installing and operating the appliance. Keep them for further reference. 2. Record in the space below the "SERIAL/MODEL NUMBER" found on the back or bottom of your appliance and retain this information for future reference.

lang:en score:31 filesize: 1.33 M page_count: 44 document date: 2024-10-10