

## Unold 68806

# Unold Alfredo 68806 Premium Pizza Oven Instruction Manual

Model: 68806 | Brand: Unold

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the Unold Alfredo 68806 Pizza Oven. Retain this manual for future reference.

- Always place the appliance 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 pizza stone or internal components.
- Keep children and pets away from the appliance during use.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Unplug the oven from the power outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only.

## 2. PRODUCT OVERVIEW

The Unold Alfredo 68806 is a premium electric pizza oven designed for rapid and efficient cooking of pizzas, tarte flambée, and flatbreads. It features a high-quality cordierite pizza stone and precise temperature control for optimal results.



Figure 2.1: Front view of the Unold Alfredo 68806 Pizza Oven.

### Key Features:

- Rapid heating up to 450 °C for crispy crusts.
- Removable cordierite pizza stone for even heat distribution.
- Digital rotary knob and touch control display for precise temperature and timer settings.
- Separate control for upper and lower heating elements.
- Five automatic programs for various pizza styles (e.g., Napoli, New York).
- Customizable program option.
- Double-glazed door and Cool Touch handle for safe operation.
- Insulated stainless steel housing.
- Interior baking chamber lighting.
- Includes a pizza peel and recipe booklet.



Figure 2.2: Detailed view of the control panel and key features of the pizza oven.

## 3. SETUP

### 3.1 Unpacking and Placement

1. Carefully remove the pizza oven and all accessories from the packaging.
2. Check for any damage during transit. If damaged, do not use and contact customer support.
3. Place the oven on a flat, stable, and heat-resistant surface. Ensure there is sufficient space (at least 10 cm) around the appliance for proper ventilation.
4. Ensure the power cord is not pinched or in contact with hot surfaces.

### 3.2 Initial Cleaning

1. Before first use, wipe the exterior of the oven with a damp cloth.
2. Remove the cordierite pizza stone and wipe it with a dry cloth. Do not wash the pizza stone with water or soap, as it is porous and can absorb liquids.
3. Ensure all parts are completely dry before plugging in the appliance.

### 3.3 First Use (Burn-in)

It is recommended to perform a burn-in cycle before cooking food to eliminate any manufacturing odors.

1. Place the pizza stone inside the oven.
2. Plug the oven into a grounded power outlet.
3. Set the oven to its maximum temperature (450 °C) and a timer for 15-20 minutes.
4. Operate the oven in a well-ventilated area. Some smoke or odor may be present during this initial heating.
5. After the cycle, unplug the oven and allow it to cool completely.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Preparing the Pizza Oven

1. Ensure the pizza stone is clean and properly placed inside the oven.
2. Close the oven door.
3. Plug the oven into a grounded power outlet. The display will illuminate.

### 4.2 Selecting a Program

The Unold Alfredo 68806 offers five automatic programs and a customizable manual program.

- Use the digital rotary knob to navigate through the available programs.
- The display will show the program name, target temperature, and cooking time.
- **Automatic Programs:** Select a program suitable for your pizza type (e.g., Napoli, New York, Thin Crust). These programs have pre-set temperatures and times.
- **Manual Program:** Select the manual program to set your desired upper and lower heating temperatures and cooking time independently.

### 4.3 Adjusting Temperature and Time (Manual Program)

1. In manual mode, use the dedicated controls to adjust the upper and lower heating elements.
2. Rotate the timer knob to set the desired cooking duration (1-60 minutes).

### 4.4 Preheating the Oven

1. Once a program is selected or manual settings are configured, press the Start/Stop button to begin preheating.
2. The oven will heat up to the target temperature. This process typically takes several minutes.
3. The display will indicate when the oven has reached the desired temperature.

### 4.5 Baking Your Pizza



Figure 4.1: A pizza baking on the cordierite stone inside the oven.

1. Once preheated, carefully open the oven door using the Cool Touch handle.
2. Using the provided pizza peel, slide your prepared pizza onto the hot cordierite stone.
3. Close the oven door immediately to maintain temperature.
4. The cooking process will begin. Pizzas typically cook in approximately 2 minutes at high temperatures.
5. Monitor the pizza through the double-glazed door. The interior light can be activated if needed.
6. When the pizza is cooked to your preference, carefully remove it using the pizza peel.
7. Close the oven door. If cooking another pizza, the oven will maintain temperature or reheat as needed.

## 4.6 Finishing Operation

1. After all cooking is complete, press the Start/Stop button to turn off the heating elements.
2. Unplug the oven from the power outlet.
3. Allow the oven to cool down completely before cleaning or storing.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning ensures the longevity and optimal performance of your pizza oven.

### 5.1 General Cleaning

1. Always ensure the oven is unplugged and completely cool before cleaning.
2. Wipe the exterior stainless steel housing with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as these can damage the finish.
3. Clean the interior of the oven with a damp cloth. For stubborn stains, a mild detergent can be used, but ensure no residue remains.



4. The double-glazed door can be cleaned with a glass cleaner, applied to a cloth first, not directly to the door.

## 5.2 Cleaning the Pizza Stone

The cordierite pizza stone requires special care.

1. Allow the pizza stone to cool completely before attempting to clean it. Rapid temperature changes can cause the stone to crack.
2. Scrape off any baked-on food residue with a plastic scraper or stiff brush.
3. Do **NOT** use soap or water to clean the pizza stone. The stone is porous and will absorb liquids and soap, which can affect the taste of future pizzas and cause the stone to crack.
4. For stubborn stains, you can heat the stone in the oven at maximum temperature for a period (e.g., 30-60 minutes) to burn off residues. Ensure good ventilation.
5. A well-seasoned pizza stone will naturally darken over time; this is normal and does not affect performance.



Figure 5.1: The pizza oven with its door open, revealing the cordierite pizza stone.

## 6. TROUBLESHOOTING

If you encounter issues with your Unold Alfredo 68806 Pizza Oven, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the oven is securely plugged into a working outlet. Check circuit breaker.
Oven not heating up.	Program not selected; Start button not pressed; heating element issue.	Select a program and press Start. If problem persists, contact customer support.
Pizza not cooking evenly.	Pizza stone not fully preheated; uneven dough thickness; incorrect temperature settings.	Ensure adequate preheating time. Distribute toppings evenly. Adjust upper/lower heat balance in manual mode.
Excessive smoke during cooking.	Food residue on pizza stone; excessive oil/grease on pizza.	Clean pizza stone thoroughly (see Section 5.2). Reduce oil/grease on pizza.

If the issue persists after attempting these solutions, please contact Unold customer support for further assistance.

## 7. SPECIFICATIONS

Technical details for the Unold Alfredo 68806 Pizza Oven.

Feature	Detail
Model Number	68806
Brand	Unold
Color	Stainless Steel
Dimensions (L x W x H)	47.2 x 28.6 x 43.3 cm (18.58 x 11.26 x 17.05 inches)
Weight	12.4 kg (27.34 lbs)
Power	1700 W
Material	Ceramic (pizza stone), Stainless Steel (housing)
Special Feature	Timer, Touch Control
Max Temperature	450 °C
Power Source	Electric
Cooking Surface Dimensions	Approx. 32 x 34 x 9 cm

## 8. WARRANTY AND SUPPORT

Unold products are manufactured to high-quality standards. This product comes with a manufacturer's warranty.

- **Warranty Period:** Please refer to your purchase documentation or the official Unold website for specific warranty terms and duration in your region.

- **Customer Support:** For technical assistance, warranty claims, or spare parts, please contact Unold customer service. Contact details can typically be found on the official Unold website or your product packaging.
- **Availability of Spare Parts:** Spare parts are generally available for a period of 2 years from the date of purchase.