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› G3 Ferrari G10204 Pizza Pro User Manual

G3 Ferrari G10204

G3 Ferrari G10204 Pizza Pro User Manual

Your guide to operating and maintaining your high-performance pizza oven.

1. IMPORTANT SAFETY INSTRUCTIONS

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

- Always ensure the appliance is placed on a stable, heat-resistant surface, away from flammable materials.
- Do not touch hot surfaces. Use oven mitts or handles. The oven reaches temperatures up to 450°C.
- Despite the 'cold walls' feature, exercise caution as internal components remain extremely hot.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling or cleaning.
- Do not immerse the cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Ensure proper ventilation during use.

2. PRODUCT OVERVIEW

The G3 Ferrari G10204 Pizza Pro is a high-performance electric pizza oven designed to cook pizzas rapidly and efficiently, reaching temperatures up to 450°C. It features a digital display, multiple cooking programs, and a refractory stone for authentic results.



Image: The G3 Ferrari G10204 Pizza Pro oven in use, showing a freshly baked pizza being removed with the included aluminum peel.

Key Features:

- **Dual Heating Elements:** Powerful 1200W upper element for even cooking and a 500W lower element for a perfectly baked crust.
- **High Temperature:** Reaches up to 450°C for fast, professional-grade pizza cooking.
- **Digital Display:** Intuitive interface with 6 pre-set programs.
- **Refractory Stone:** 32 x 32 cm stone ensures crispy crusts.
- **Cold Walls:** Forced ventilation cooling system for reduced external temperature and energy efficiency.
- **Triple Borosilicate Glass Door:** Provides maximum insulation and allows monitoring of cooking progress.

3. SETUP

3.1 Unpacking

- Carefully remove the pizza oven and all accessories from the packaging.
- Check for any damage during transit. If damaged, do not use and contact customer support.
- Remove all protective films, stickers, and packaging materials from the appliance.

3.2 Initial Placement

- Place the oven on a flat, stable, and heat-resistant surface. Ensure there is adequate space around the oven for ventilation (at least 10 cm on all sides).
- Do not place the oven near water sources or heat-sensitive materials.

- Insert the refractory stone into the designated slot inside the oven. Ensure it is seated correctly and flat.



Image: Proper placement of the refractory stone inside the oven chamber.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The G10204 Pizza Pro features a digital display and touch controls for easy operation.



Image: The digital control panel of the G3 Ferrari G10204 Pizza Pro, displaying time, temperature, and program selection buttons.

- **Digital Display:** Shows current temperature, selected program, and timer.
- **Temperature Controls:** Adjust upper and lower heating element temperatures independently.
- **Program Selection:** Buttons for various cooking modes.
- **Timer:** Set cooking duration up to 60 minutes.

4.2 Preheating

For optimal results, always preheat the oven to the desired temperature before placing the pizza inside. This ensures the refractory stone is hot enough to cook the crust quickly and evenly.

1. Plug the oven into a suitable power outlet (AC 220V-240V ~ 50-60Hz).
2. Select your desired program or manually set the temperatures. For most pizzas, a high temperature (e.g., 400-450°C) is recommended.
3. Allow the oven to preheat until the set temperature is reached and the indicator light signals readiness. This typically takes several minutes.

4.3 Cooking Programs

The oven offers 6 pre-set programs for various cooking needs:

- **Manual:** Allows full manual control over upper and lower heating element temperatures (default 300°C for both). Ideal for custom recipes.
- **Neapolitan:** Optimized settings for traditional Neapolitan pizza, ensuring a soft, airy crust and slightly charred edges.
- **Thin:** Designed for thin-crust pizzas, providing quick and crispy results.
- **Baking Tray:** Suitable for cooking items on a baking tray, such as focaccia or other baked goods.
- **Cleaning:** A dedicated program to assist in cleaning the refractory stone by burning off residues.
- **Frozen:** Specific settings for cooking frozen pizzas, ensuring they are thoroughly cooked and crispy.

4.4 Using the Pizza Peel

The included aluminum pizza peel is essential for safely placing and removing pizzas from the hot oven.

- Lightly flour the pizza peel before placing your prepared pizza on it to prevent sticking.
- Once the oven is preheated, carefully slide the pizza from the peel onto the hot refractory stone.
- Monitor the pizza through the triple borosilicate glass door. The internal lamp allows clear visibility.
- When the pizza is cooked to your liking, use the peel to carefully remove it from the oven.



Image: A pizza baking inside the oven, demonstrating the use of the pizza peel.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your G3 Ferrari Pizza Pro oven.

5.1 General Cleaning

- Always unplug the oven and allow it to cool completely before cleaning.
- Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Clean the glass door with a soft cloth and mild glass cleaner if necessary.

5.2 Refractory Stone Cleaning

The refractory stone will naturally darken and accumulate residues over time. Do not wash the stone with water or soap, as it is porous and can absorb liquids, leading to cracking.

- After the oven has cooled, scrape off any large food residues with a plastic or wooden scraper.
- Utilize the dedicated 'Cleaning' program: Place the dirty side of the stone facing upwards towards the heating element. Run the cleaning program to burn off remaining residues.
- Once the oven cools again, brush off any ash or burnt particles with a dry brush.



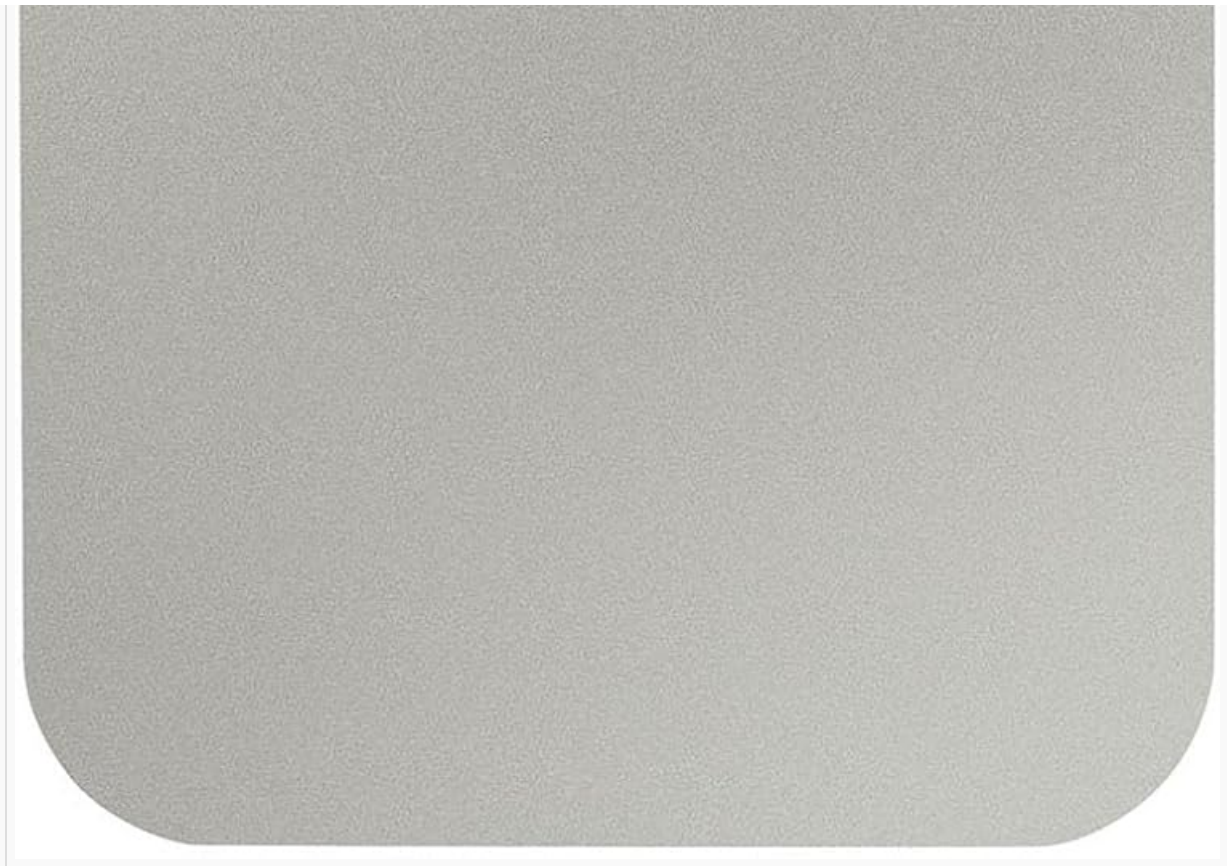


Image: The interior of the oven, highlighting the refractory stone, which requires specific cleaning methods.

6. TROUBLESHOOTING

Refer to the table below for common issues and their solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Check power cord connection; verify power supply; try a different outlet.
Pizza not cooking evenly or crust is not crispy.	Insufficient preheating; incorrect temperature settings; stone not hot enough.	Ensure oven is fully preheated to desired temperature (400-450°C); adjust upper/lower heating elements; allow more preheat time for the stone.
Oven exterior feels excessively hot.	Normal operation at high temperatures; ventilation issues.	While the oven has 'cold walls' technology, some heat transfer is normal. Ensure adequate space around the oven for ventilation. If extreme, discontinue use and contact support.
Smoke or burning smell during first use.	Protective coatings burning off; residual manufacturing oils.	This is normal for initial use. Operate the oven empty for 10-15 minutes in a well-ventilated area.
Digital display not working or showing error.	Electrical glitch; internal component issue.	Unplug the oven for a few minutes, then plug it back in. If the issue persists, contact customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	G3 Ferrari
Model Number	G10204
Color	Grey/Stainless Steel
Product Dimensions (W x D x H)	44 x 47.5 x 28.2 cm
Item Weight	12 Kilograms
Power Consumption	1700 W (1200W top, 500W bottom)
Voltage/Frequency	AC 220V-240V ~ 50-60Hz
Temperature Range	80°C to 450°C
Timer	Up to 60 minutes
Refractory Stone Size	32 x 32 cm
Special Features	Digital display, 6 programs, cold walls, triple borosilicate glass door, internal lamp.

8. INCLUDED ACCESSORIES

Your G3 Ferrari G10204 Pizza Pro oven comes with the following accessories to enhance your pizza-making experience:

- G3 Ferrari Pizza Pro Oven Unit
- Refractory Stone (32 x 32 cm)
- Aluminum Pizza Peel (Ø 30 cm)
- Recipe Book
- Instruction Manual (this document)



Image: The G3 Ferrari G10204 Pizza Pro oven along with its standard accessories: the refractory stone, aluminum pizza peel, and recipe book.

9. WARRANTY AND SUPPORT

G3 Ferrari products are manufactured to high-quality standards. For information regarding warranty coverage, claims, or technical assistance, please refer to the warranty card included with your product or visit the official G3 Ferrari website. Keep your proof of purchase for any warranty-related inquiries. For further assistance, please contact G3 Ferrari customer support.

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