

cozze 17-Inch Gas Pizza Oven (Model 90865) Instruction Manual

For Outdoor Use Only

1. INTRODUCTION

Thank you for choosing the cozze 17-inch Gas Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new pizza oven. Please read all instructions carefully before assembly and use, and retain this manual for future reference.

The cozze 17-inch gas pizza oven is designed for outdoor use, offering a powerful 8.0 kW U-shaped stainless steel burner for even heat distribution. It features an extra-large 17-inch Cordierite pizza stone for optimal cooking results.

2. SAFETY INFORMATION

WARNING: Failure to follow these instructions could result in fire, explosion, or carbon monoxide poisoning, which could cause property damage, personal injury, or death.

General Safety Precautions

- **Outdoor Use Only:** This appliance is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Ventilation:** Ensure adequate ventilation. Do not obstruct the flow of combustion and ventilation air.
- **Clearances:** Maintain minimum clearances from combustible materials: 1 meter (39 inches) from the back and sides, and 1.5 meters (59 inches) from the top.
- **Flammable Materials:** Keep the area around the oven clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- **Gas Leaks:** Always check for gas leaks before each use. Use a soapy water solution; never use an open flame.
- **Children and Pets:** Keep children and pets away from the oven during operation and while it is cooling down.
- **Hot Surfaces:** The oven surfaces become extremely hot during use. Use heat-resistant gloves and avoid direct contact.
- **Gas Cylinder:** Use only the specified type of gas and gas cylinder. Ensure the gas cylinder is placed on a

stable, level surface and is not exposed to direct sunlight or excessive heat.

- **Regulator and Hose:** Only use the supplied 50 mbar regulator and gas hose. Inspect the hose for cuts, abrasions, or wear before each use. Replace if damaged.
- **Ignition:** If ignition does not occur within 5 seconds, turn off the gas control knob, wait 5 minutes, and repeat the ignition procedure.

3. PACKAGE CONTENTS

Before assembly, ensure all components are present and undamaged. If any parts are missing or damaged, do not attempt to assemble or operate the oven. Contact customer support.

- cozze 17-inch Gas Pizza Oven unit
- Cordierite Pizza Stone (17-inch diameter)
- Gas pressure regulator (50 mbar) with gas hose
- User Manual



Image: Front view of the cozze 17-inch Gas Pizza Oven, showing its compact design and front opening.

4. SETUP AND ASSEMBLY

Follow these steps for safe and correct setup of your pizza oven.

4.1 Placement

- Place the oven on a stable, non-combustible, level surface outdoors.
- Ensure the required clearances from combustible materials are maintained (see Section 2).

4.2 Installing the Pizza Stone

- Carefully slide the Cordierite pizza stone into the oven chamber. Ensure it sits flat and securely on the internal supports.



Image: Side view of the cozze 17-inch Gas Pizza Oven, showing the opening and the Cordierite pizza stone placed inside.

4.3 Connecting the Gas Supply

- Ensure the oven's control knob is in the 'OFF' position.
- Connect the gas hose to the oven's gas inlet connection. Tighten securely by hand, then use a wrench for a final quarter turn. Do not overtighten.
- Connect the regulator end of the hose to your gas cylinder. Ensure a tight seal.
- Open the gas cylinder valve slowly.
- **Perform a Leak Test:** Apply a soapy water solution (half soap, half water) to all gas connections. If bubbles appear, there is a leak. Immediately close the gas cylinder valve and tighten connections. Repeat the test. If leaks persist, do not use the oven and contact customer support.



Image: Rear view of the cozze 17-inch Gas Pizza Oven, highlighting the gas inlet connection point for the hose and regulator.

5. OPERATING INSTRUCTIONS

5.1 Initial Burn-Off

Before cooking food for the first time, operate the oven for 15-20 minutes on high heat to burn off any manufacturing residues. Allow the oven to cool completely afterwards.

5.2 Ignition Procedure

- Ensure the gas cylinder valve is open.
- Push in the control knob and turn it counter-clockwise to the 'HIGH' position.
- Press and hold the igniter button (usually marked with a lightning bolt symbol) for 3-5 seconds until the burner ignites. You should hear a 'click' and see a flame.
- If the burner does not ignite, release the control knob, turn it to 'OFF', wait 5 minutes, and repeat the process.



Image: Close-up of the cozze 17-inch Gas Pizza Oven's front control panel, showing the gas control knob with 'OFF', 'LOW', 'HIGH' settings, and the igniter button.

5.3 Preheating

Once ignited, allow the oven to preheat for 15-20 minutes on the 'HIGH' setting. The Cordierite pizza stone needs to reach a high temperature for optimal cooking. The built-in thermometer can help monitor the internal temperature.

5.4 Cooking Pizza

- Carefully launch your pizza onto the preheated stone using a pizza peel.
- Monitor the pizza closely. Gas pizza ovens cook very quickly (often in 1-2 minutes).
- Rotate the pizza periodically (every 20-30 seconds) using a turning peel to ensure even cooking and prevent burning.
- Remove the cooked pizza with a peel.



Image: The cozze 17-inch Gas Pizza Oven in operation, with a pizza cooking inside and flames visible. This illustrates the rapid cooking capability.

5.5 Turning Off the Oven

- Turn the control knob clockwise to the 'OFF' position.
- Close the valve on the gas cylinder.
- Allow the oven to cool completely before moving or cleaning.

6. MAINTENANCE

Regular maintenance ensures the longevity and safe operation of your cozze pizza oven.

6.1 Cleaning the Pizza Stone

- Allow the stone to cool completely before cleaning.
- Scrape off any burnt-on food residue with a plastic scraper or stiff brush.
- Do not use soap or detergents on the pizza stone, as it is porous and will absorb them, affecting the taste of

future pizzas.

- For stubborn stains, you can flip the stone over and the high heat during the next use will help burn off residues.

6.2 Cleaning the Oven Exterior

- Ensure the oven is completely cool.
- Wipe down the stainless steel and powder-coated surfaces with a damp cloth and mild detergent.
- Avoid abrasive cleaners or scouring pads, which can scratch the finish.

6.3 Storage

- When not in use, especially during extended periods or adverse weather, store the oven in a dry, sheltered location.
- Consider using a protective cover to shield the oven from elements.
- Disconnect the gas cylinder and store it in a well-ventilated area, away from heat sources.

7. TROUBLESHOOTING

This section addresses common issues you might encounter with your pizza oven.

Problem	Possible Cause	Solution
Burner does not ignite	<ul style="list-style-type: none">• No gas flow• Igniter not sparking• Blocked burner ports	<ul style="list-style-type: none">• Check gas cylinder valve is open and gas is present.• Ensure hose and regulator are properly connected.• Check igniter electrode for damage or misalignment.• Clean burner ports if clogged.
Low flame or uneven heat	<ul style="list-style-type: none">• Low gas pressure• Partially blocked burner ports• Gas hose kinked	<ul style="list-style-type: none">• Check gas cylinder level.• Clean burner ports.• Ensure gas hose is not kinked or obstructed.
Pizza burning on top, undercooked on bottom	<ul style="list-style-type: none">• Stone not fully preheated• Oven too hot• Pizza left too long	<ul style="list-style-type: none">• Allow longer preheat time (15-20 minutes).• Reduce flame setting.• Rotate pizza more frequently.
Pizza sticking to stone	<ul style="list-style-type: none">• Not enough flour/semolina on peel• Stone not hot enough	<ul style="list-style-type: none">• Use more flour or semolina on your pizza peel.• Ensure stone is fully preheated.

8. SPECIFICATIONS

Technical details for the cozze 17-inch Gas Pizza Oven, Model 90865.

Feature	Specification
Model Number	90865
Dimensions (L x W x H)	58.5 x 58.5 x 29.5 cm (23 x 23 x 11.6 inches)
Weight	18 kg (39.7 lbs)
Material	Stainless Steel (SS430), powder coated
Burner Type	U-shaped Stainless Steel Burner
Power Output	8.0 kW
Gas Pressure	50 mbar (with included regulator)
Pizza Stone Material	Cordierite
Pizza Stone Diameter	17 inches (43 cm)
Control Type	Knob with automatic ignition
Special Features	Built-in thermometer, LED Display (if applicable)

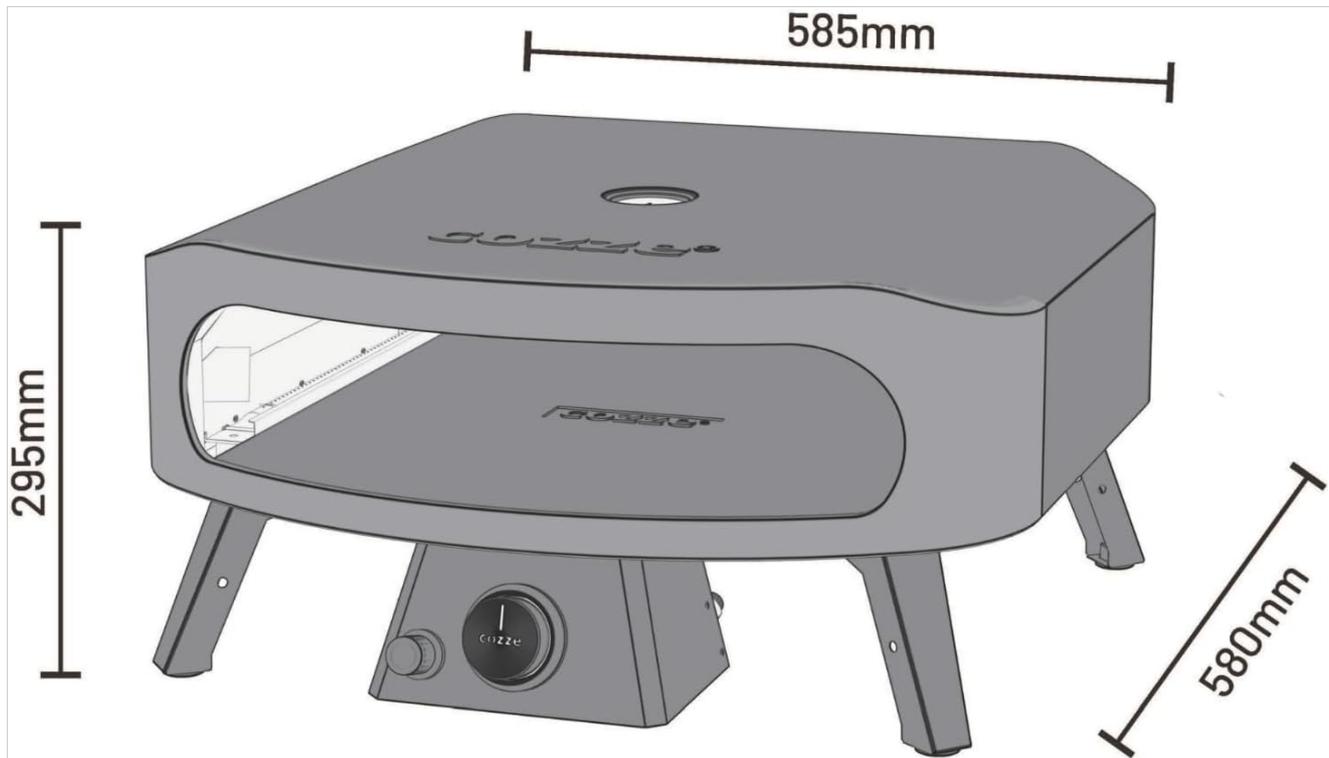


Image: Technical drawing showing the dimensions of the cozze 17-inch Gas Pizza Oven, including width, depth, and height measurements.

9. WARRANTY INFORMATION

This cozze product is covered by a manufacturer's warranty against defects in materials and workmanship under normal use. The warranty period and terms may vary by region. Please retain your proof of purchase for warranty claims.

For specific warranty details, please refer to the warranty card included with your product or contact cozze customer support.

10. SUPPORT

If you have any questions, require technical assistance, or need to report a problem with your cozze 17-inch Gas Pizza Oven, please contact cozze customer support.

Contact information can typically be found on the cozze official website or on the packaging of your product.