

Cecotec A01_EU01_109092

Cecotec Pizza&Co 500 Electric Pizza Oven User Manual

Model: A01_EU01_109092

1. INTRODUCTION

Thank you for choosing the Cecotec Pizza&Co 500 Electric Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read it thoroughly before first use and keep it for future reference.



Figure 1: Front view of the Cecotec Pizza&Co 500 Electric Pizza Oven, showcasing its sleek design and a pizza baking inside the illuminated chamber.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or appliance 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of 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 plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. PRODUCT COMPONENTS

Familiarize yourself with the main components of your Cecotec Pizza&Co 500 Electric Pizza Oven.

- A. Main Unit:** The primary oven body with heating elements and control panel.
- B. Control Panel:** Touch-sensitive panel with LED display for setting temperature, time, and cooking modes.
- C. Pizza Stone:** A 13-inch ceramic stone for achieving crispy pizza crusts.
- D. Metal Tray:** A versatile tray for baking other dishes.
- E. Pizza Peel:** Tool for safely inserting and removing pizzas.
- F. Pizza Cutter:** For easy slicing of cooked pizzas.
- G. Viewing Window:** Large glass window on the stainless steel door to monitor cooking progress.



Figure 2: The Cecotec Pizza&Co 500 Electric Pizza Oven displayed with its essential accessories: a pizza stone, metal tray, pizza peel, and pizza cutter.



Figure 3: An interior view of the Cecotec Pizza&Co 500 Electric Pizza Oven with the door open, revealing the removable pizza stone and heating elements.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the oven on a stable, heat-resistant, and flat surface. Ensure there is adequate clearance (at least 10 cm) on all sides for proper ventilation. Do not place near flammable materials.
3. **Cleaning:** Before first use, wipe down the exterior with a damp cloth. Wash the pizza stone, metal tray, pizza peel, and pizza cutter with warm, soapy water, rinse thoroughly, and dry completely. The pizza stone should be completely dry before heating.
4. **Initial Burn-in:** It is recommended to run the oven empty for about 15-20 minutes at maximum temperature (500°C) during first use. This will burn off any manufacturing residues and odors. Ensure the area is well-ventilated during this process.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

5.1. Control Panel Overview

The oven features a touch control panel with an LED display for intuitive operation.



Figure 4: Detailed view of the touch control panel, highlighting the LED display for time and temperature settings.

Power Button: Turns the oven on/off.

Oven Mode Button: Switches to general oven functions.

Pizza Mode Button: Activates pizza-specific cooking programs.

Temperature Controls (+/-): Adjusts the cooking temperature (60°C - 500°C).

Time Controls (+/-): Adjusts the cooking time.

Function Indicators: Icons for various special functions (e.g., grill, dehydrate, keep warm, smoke).

5.2. General Oven Functions

Use the "OVEN" button to access general cooking modes.

- **Grilling:** Ideal for meats and vegetables.
- **Baking:** Suitable for casseroles, pastries, and other baked goods.
- **Dehydrating:** Low temperature setting for drying fruits or vegetables.
- **Keep Warm:** Maintains food at a serving temperature.
- **Broiling/Gratinating:** For browning the top of dishes.

To use these functions:

1. Press the "OVEN" button.
2. Select the desired function using the corresponding icon.
3. Adjust temperature and time using the +/- buttons.
4. Press Start (if available, or wait for auto-start).



Figure 5: Visual representation of the diverse cooking functions, including grilling, dehydrating, baking, and keeping warm, available on the oven.

5.3. Pizza Specific Functions

The "PIZZA" button offers optimized settings for various pizza styles.

- **Thin Pizza:** For thin crust pizzas requiring quick, high-heat cooking.
- **New York Style:** Specific settings for New York style pizzas.
- **Neapolitan:** Optimized for traditional Neapolitan pizzas, often at very high temperatures.
- **Frozen:** Adjusts cooking for pre-made frozen pizzas.
- **Custom:** Allows manual setting of temperature and time for personalized pizza recipes.
- **Expert Mode:** Enables continuous operation for 30 minutes, ideal for cooking multiple pizzas during gatherings.

To cook a pizza:

1. Preheat the oven with the pizza stone inside to the desired temperature for at least 15-20 minutes. For best results, use the recommended temperature for your pizza type (e.g., 400-500°C for Neapolitan).
2. Prepare your pizza on the pizza peel, lightly floured to prevent sticking.
3. Carefully slide the pizza onto the hot pizza stone inside the oven.
4. Select the appropriate pizza mode or set custom temperature/time.
5. Monitor cooking through the viewing window. Cooking times vary but can be as short as 4 minutes for fresh pizzas.
6. Once cooked, use the pizza peel to carefully remove the pizza.



Figure 6: A pizza being expertly removed from the oven using a pizza peel, illustrating the rapid cooking capability of approximately 4 minutes.

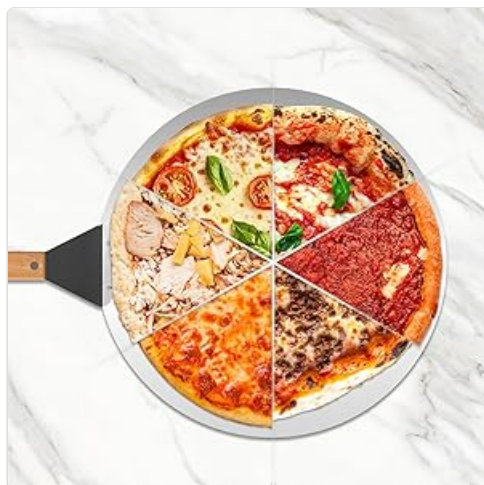


Figure 7: A visual guide to the various pizza styles, such as Neapolitan, New York, and custom, that can be perfectly cooked using the oven's specialized functions.

5.4. Smoked Function

The oven includes a unique smoked function for adding a special flavor to your dishes.

1. Place a small amount of wood chips (suitable for smoking) in the designated smoking tray (if applicable, or a small heat-safe, non-flammable container).
2. Insert the tray into the oven.
3. Select the smoked function from the control panel.
4. Ensure proper ventilation during use.



Figure 8: The oven's smoking feature in action, with a close-up of wood chips used to infuse food with a distinct smoky flavor.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your oven.

1. **Always unplug the oven** and allow it to cool completely before cleaning.

- 2. **Exterior:** Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- 3. **Interior:** For the interior, wipe with a damp cloth and mild detergent. For stubborn stains, a non-abrasive oven cleaner can be used sparingly, following the product instructions. Ensure all cleaner residue is removed.
- 4. **Pizza Stone:** The pizza stone should be cleaned by scraping off any baked-on food with a spatula or stiff brush. Do not use soap or detergent on the pizza stone, as it is porous and will absorb them, affecting future food taste. If necessary, rinse with plain water and ensure it is completely dry before next use. Over time, the stone will naturally darken, which is normal and does not affect performance.
- 5. **Metal Tray and Accessories:** Wash with warm, soapy water. Rinse and dry thoroughly.
- 6. **Storage:** Store the oven in a cool, dry place when not in use.

7. TROUBLESHOOTING

This section addresses common issues you might encounter. For problems not listed here, contact customer support.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet malfunction; power button not pressed.	Ensure the power cord is securely plugged into a working outlet. Press the power button firmly. Check circuit breaker.
Oven not heating properly.	Incorrect temperature setting; preheating time insufficient.	Verify temperature setting. Allow adequate preheating time (15-20 minutes, especially for pizza stone).
Pizza crust not crispy.	Pizza stone not hot enough; too much moisture in dough/toppings.	Ensure pizza stone is fully preheated. Reduce moisture in toppings. Try a higher temperature setting.
Smoke or odor during first use.	Manufacturing residues burning off.	This is normal for first use. Ensure good ventilation. It should dissipate after initial burn-in.
Control panel unresponsive.	Temporary electronic glitch.	Unplug the oven for 5 minutes, then plug it back in and try again.

8. TECHNICAL SPECIFICATIONS

Feature	Specification
Brand	Cecotec
Model	A01_EU01_109092
Power	2200 W (1300 W top, 900 W bottom)
Capacity	13 Liters
Temperature Range	60°C - 500°C
Control Type	Touch Control with LED Display
Max Pizza Size	13 inches
Dimensions (L x W x H)	49.5 x 45.5 x 27.6 cm

Feature	Specification
Weight	11 kg
Special Features	Automatic Shut-Off, Programmable, Adjustable Thermostat, Smoked Function



Figure 9: The oven highlighting its powerful 2200W dual resistance heating system for efficient cooking.



Figure 10: Illustration of the wide temperature range, from 60°C for gentle cooking to 500°C for high-heat applications like pizza.





9. WARRANTY AND SUPPORT

This product comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty period and coverage details.

For technical support, service, or to order replacement parts, please contact Cecotec Customer Service. Contact information can typically be found on the Cecotec official website or on the warranty card.

Keep your purchase receipt as proof of purchase for warranty claims.

Related Documents

	<p>Cecotec PIZZA&CO 500 MAX Multifunctional Pizza Oven Manual</p> <p>User manual for the Cecotec PIZZA&CO 500 MAX multifunctional pizza oven, providing safety instructions, operation guidelines, cleaning and maintenance tips, and troubleshooting.</p>
	<p>Cecotec Bake&Steam 4000 Combi Gyro Oven User Manual</p> <p>Comprehensive user manual for the Cecotec Bake&Steam 4000 Combi Gyro oven, covering safety instructions, operation, cleaning, maintenance, troubleshooting, and technical specifications.</p>
	<p>Cecotec Bolero Hexa MW0706000 Line Oven: User Manual and Safety Instructions</p> <p>Comprehensive user manual for the Cecotec Bolero Hexa MW0706000 Line oven, covering safety instructions, installation, operation, cleaning, maintenance, and troubleshooting.</p>
	<p>Cecotec Bake&Toast 3090 Oven User Manual - White Gyro & Black Gyro</p> <p>Comprehensive user manual for the Cecotec Bake&Toast 3090 mini oven, covering all models including White Gyro and Black Gyro. Learn about parts, operation, safety, cleaning, maintenance, and technical specifications.</p>