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> BIG HORN OUTDOORS 14-Inch Electric Countertop Pizza Oven Instruction Manual GP9022PRC

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Model: GP9022PRC

INTRODUCTION

Thank you for choosing the BIG HORN OUTDOORS 14-inch Electric Countertop Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical 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.

- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Oversize foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not attempt to dislodge food when the oven is plugged into an electrical outlet.
- Do not operate the appliance by means of an external timer or separate remote-control system.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your pizza oven:

- Main Oven Unit
- 14-inch Heat-Conducting Pizza Stone
- Lightweight Pizza Peel
- Insulated Oven Door



Image: Front view of the BIG HORN OUTDOORS electric pizza oven with a pizza cooking inside, showcasing the control panel.

REAL-TIME TEMPERATURE DISPLAY

Clearly observe the upper and lower tubes temperature rise



Image: Top-down view of the BIG HORN OUTDOORS electric pizza oven, pizza stone, and pizza peel, illustrating the included accessories.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and accessories. Ensure all components listed in the "Product Components" section are present.
2. **Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure adequate clearance (at least 6 inches) from walls and other appliances for proper ventilation. Do not place near flammable materials.
3. **Initial Cleaning:** Wipe the exterior of the oven with a damp cloth. The pizza stone can be wiped clean with a dry cloth. Do not use abrasive cleaners.
4. **First Burn-Off:** Before cooking food, operate the oven empty for approximately 1 hour at maximum temperature (850°F) to burn off any manufacturing oils or residues. This may produce a slight odor and smoke; ensure the area is well-ventilated.
5. **Power Connection:** Plug the oven into a standard 120V electrical outlet.

BIGHORN

COUNTERTOP ELECTRIC PIZZA OVEN

Create your food recipes



Image: The BIG HORN OUTDOORS electric pizza oven positioned on a kitchen countertop, ready for use, with a person in the background holding a pizza slice.

OPERATING INSTRUCTIONS

Control Panel Overview

USER-FRIENDLY BY CONTROL PANEL HIGH TEMPERATURE



Image: Detailed view of the oven's control panel, highlighting the temperature knobs, display, preset buttons, and power button.

- **Knobs:** Adjust top and bottom heater temperatures.
- **Display:** Shows real-time temperature, preheat status, and cooking time.
- **Preset Buttons:** Select from 6 preset cooking programs (Manual, Wood Fired, Frozen, New York, Thin Crispy, Deep Dish).
- **Reset Button:** Used to reset settings or pause cooking.
- **Power Button:** Turns the oven on/off.

Preheating the Oven

1. Place the pizza stone inside the oven before turning it on.
2. Press the Power button to turn on the oven.
3. Select a preset mode or manually set the desired top and bottom temperatures using the knobs. The oven can reach temperatures from 220°F to 850°F.
4. Allow the oven to preheat for approximately 15 minutes until the "Ready" indicator illuminates on the display.

PIZZA IN FEW MINUTES AT 850°F

850°F



Image: The pizza oven displaying a high temperature of 850°F, indicating rapid heating capabilities.



Image: A graph illustrating the rapid temperature increase of the BIG HORN OUTDOORS oven to 850°F compared to a slower competitor, emphasizing efficient preheating.

Cooking Pizza

1. Once preheated, carefully slide your pizza onto the hot pizza stone using the pizza peel.
2. Close the oven door.

3. Cooking times vary depending on the pizza type and desired crispness. For a 14-inch pizza, cooking typically takes around 3 minutes. Monitor the pizza through the viewing window.
4. Use the pizza peel to carefully remove the cooked pizza from the oven.

UNIFORM & EFFICIENT HEATING UPPER AND LOWER HEATING TUBES



Image: The interior of the pizza oven showing glowing upper and lower heating tubes, ensuring uniform cooking of a pizza.

SPACE EFFICIENT

Fits up to a 14-inch pizza maximum

14-inch

BIGHORN



Image: A 14-inch pizza being placed into the oven, demonstrating the oven's capacity and space efficiency.

Using Preset Modes

The oven features 6 preset cooking programs for various pizza styles and other foods:

- **Manual:** Allows full control over top and bottom heating elements and time.
- **Wood Fired:** Optimized for a traditional wood-fired style crust.
- **Frozen:** Ideal for cooking frozen pizzas.
- **New York:** Designed for classic New York-style pizzas.
- **Thin Crispy:** For achieving a thin and extra crispy crust.
- **Deep Dish:** Suitable for thicker, deep-dish pizzas.

To use a preset mode, simply press the corresponding button on the control panel. The oven will automatically adjust temperature and time settings. You can fine-tune these settings manually after selecting a preset if desired.

DESSERT



Pineapple pie



Portugese custard tart



Roasted Brulee



Chocolate Sandwich Cookies

Image: The control panel of the pizza oven, highlighting the various preset cooking modes available for different pizza types.

Versatile Cooking Options

Beyond pizza, this oven can be used to bake a variety of other foods:

- Bread and Baguettes
- Cakes and Pies
- Chicken Wings
- Roasted Vegetables
- Steaks and Ribs

MORE THAN PIZZA

Elevate Every Meal with Creativity



Image: The pizza oven shown with examples of various foods it can cook, including pizza, steak, and bread, demonstrating its versatility.

CARE AND MAINTENANCE

1. **Always Unplug:** Ensure the oven is unplugged from the power outlet and completely cooled before cleaning.
2. **Exterior Cleaning:** Wipe the exterior surfaces with a soft, damp cloth. Avoid abrasive cleaners or metal scouring pads, which can damage the finish. The wrinkle black paint finish is designed to resist oil stains and fingerprints.
3. **Pizza Stone Cleaning:** The pizza stone is removable for easy cleaning. Scrape off any excess food residue with a plastic scraper. For stubborn stains, allow the stone to cool completely, then gently scrub with a stiff brush and warm water. Do not use soap or detergents on the pizza stone, as it is porous and can absorb chemicals, affecting future food taste. Air dry completely before next use.
4. **Interior Cleaning:** For the interior, once cooled, wipe down with a damp cloth. Avoid direct contact with heating elements.
5. **Storage:** When not in use, store the oven in a clean, dry place. The flip-up design allows for space-saving storage.

SNACKS



Homemade dried fruit-Kiwi



Roasted chestnuts in sugar



Toasted toast cubes



Roasted pear

Image: The pizza oven with its removable pizza stone, illustrating the ease of cleaning and maintenance.



Image: The pizza oven in its flip-up, vertical storage position, demonstrating its space-saving design with anti-slip feet visible.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet malfunction; power button not pressed.	Ensure the oven is securely plugged into a working outlet. Press the power button. Check circuit breaker.
Oven not heating up.	Temperature not set; preheat cycle not complete.	Set desired temperature using the knobs or select a preset. Allow sufficient time for preheating (approx. 15 minutes).
Pizza not cooking evenly.	Pizza stone not fully preheated; uneven dough thickness; oven door not fully closed.	Ensure the oven and stone are fully preheated. Distribute toppings and dough evenly. Ensure the oven door is securely closed during cooking.
Excessive smoke during first use.	Burning off manufacturing residues.	This is normal during the initial burn-off. Ensure adequate ventilation. The smoke should dissipate after the first hour of operation.
Pizza sticking to the peel or stone.	Insufficient flour/semolina on peel; stone not hot enough.	Dust the pizza peel generously with flour or semolina before placing the pizza. Ensure the pizza stone is fully preheated.

SPECIFICATIONS

- **Model Name:** GP9022PRC
- **Brand:** BIG HORN OUTDOORS
- **Product Dimensions:** 20.31"D x 18.86"W x 10.44"H
- **Max Pizza Size:** 14 inches
- **Temperature Range:** 220°F to 850°F

- **Power:** 1800W
- **Voltage:** 120V
- **Control Type:** Knob Control
- **Special Features:** 6 Pizza Preset Functions, Auto Cook Menu, LED Display, Removable Door, Rust Resistant
- **Material:** Stainless Steel (Door), Cold sheet and black spray coating (Exterior), Aluminium coated sheet (Interior)
- **Item Weight:** 29.4 pounds



Image: A diagram illustrating the key dimensions and technical specifications of the BIG HORN OUTDOORS electric pizza oven.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact BIG HORN OUTDOORS directly through their official website or customer service channels. Keep your proof of purchase for warranty claims.

You can visit the BIG HORN OUTDOORS store for more information:[BIG HORN OUTDOORS Store](#)

