

Ariete 3901

Ariete 3901 Da Gennaro Pizza Oven Instruction Manual

Model: 3901

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Ariete 3901 Da Gennaro Pizza Oven. Please read all instructions carefully before first use and retain this manual for future reference.

2. SAFETY INSTRUCTIONS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or gloves when handling hot components.
- To protect against electrical hazards, do not immerse the cord, plugs, or the appliance itself in water or other liquids.
- 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, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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.
- Do not use the appliance for anything other than its intended use.

- Ensure adequate ventilation around the appliance during operation.

3. PRODUCT OVERVIEW

The Ariete 3901 Da Gennaro Pizza Oven is designed for rapid and efficient cooking of pizzas and other baked goods. It features a high-quality refractory stone and powerful heating elements to achieve temperatures up to 430°C, allowing pizzas to cook in approximately 2 minutes.

Components and Controls

- **Temperature Control Dial:** Adjusts the internal temperature up to 430°C.
- **Timer Dial:** Sets the cooking duration.
- **Heating Element Indicators:** Lights to show when upper and lower heating elements are active.
- **Refractory Stone:** Provides even heat distribution for crispy crusts.
- **Viewing Window:** Allows monitoring of cooking progress.

Included Accessories

- **Aluminum Pizza Peel:** For safely placing and removing pizzas.
- **Pizza Cutter:** For portioning cooked pizzas.



Image: Front view of the Ariete 3901 Da Gennaro Pizza Oven, showcasing the controls and viewing window.



Image: Included accessories: an aluminum pizza peel, a refractory stone, and a pizza cutter.

4. SETUP

Unpacking

1. Carefully remove the pizza oven and all accessories from the packaging.
2. Remove any protective films or packaging materials from the appliance.
3. Inspect the appliance for any damage. Do not use if damaged.

Placement

- Place the pizza oven on a stable, flat, and heat-resistant surface.
- Ensure there is adequate space around the oven for ventilation (at least 10-15 cm on all sides).
- Do not place the oven near flammable materials or under cabinets that are not heat-resistant.

Initial Cleaning and First Use

1. Before first use, wipe the exterior of the oven with a damp cloth. Do not use abrasive cleaners.
2. The refractory stone should not be washed with water or detergents. It will season over time.
3. For the first use, operate the oven empty for approximately 15-20 minutes at maximum temperature. This will burn off any manufacturing residues and prepare the stone. Some smoke or odor may be

present; ensure the area is well-ventilated.

4. Allow the oven to cool completely after this initial burn-in cycle.

5. OPERATING INSTRUCTIONS

Preheating the Oven

1. Plug the oven into a suitable electrical outlet.
2. Turn the temperature control dial to the desired setting, typically maximum for pizza (up to 430°C).
3. Set the timer dial to approximately 10-15 minutes for preheating. The indicator lights will illuminate.
4. Allow the oven to preheat fully. The refractory stone needs to reach the optimal temperature for proper cooking.

Cooking Pizza

1. Prepare your pizza on a lightly floured surface or directly on the pizza peel.
2. Once the oven is preheated, carefully open the oven door.
3. Using the aluminum pizza peel, slide the pizza onto the hot refractory stone.
4. Close the oven door immediately to retain heat.
5. Cook for approximately 2 minutes. Cooking time may vary based on dough thickness, toppings, and desired crispness. Monitor through the viewing window.
6. For a crispier base, some users may choose to briefly turn off the lower heating element during the last minute of cooking if the base appears to be cooking too quickly.
7. Once cooked, carefully remove the pizza using the pizza peel.
8. Use the pizza cutter to slice and serve.



**Pietra refrattaria
32x32 cm**



**Pala in
alluminio**



**2 minuti di
cottura**



Image: A pizza being carefully inserted into the hot oven using the pizza peel.

Versatile Cooking

The Ariete 3901 Da Gennaro Pizza Oven is also suitable for baking other items:

- **Bread and Focaccia:** Achieve a crispy crust and soft interior.
- **Cakes and Pastries:** Cook various sweet treats.
- **Roasts:** Prepare small roasts with even cooking.

Adjust temperature and cooking times as needed for different recipes.

SCOPRI LA GAMMA



Image: A perfectly cooked pizza with a golden crust, fresh from the oven.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your pizza oven.

Before Cleaning

- Always unplug the appliance from the power outlet.
- Allow the oven to cool down completely before attempting any cleaning.

Cleaning the Refractory Stone

- The refractory stone should **not** be washed with water or detergents. It is porous and will absorb liquids, which can cause it to crack when heated.
- After the stone has cooled, gently scrape off any burnt-on food residues with a plastic scraper or a stiff brush.
- For stubborn stains, a paste of baking soda and a small amount of water can be applied, left for a short period, and then scraped off. Wipe clean with a dry cloth.
- Discoloration of the stone is normal and will occur over time; it does not affect performance.

Cleaning the Exterior and Interior

- Wipe the exterior surfaces with a damp cloth. Do not use abrasive cleaners, steel wool, or harsh chemicals, as these can damage the finish.
- The viewing window and interior metal surfaces can be cleaned with a damp cloth. For baked-on grease, a mild, non-abrasive kitchen cleaner can be used sparingly, ensuring no residue comes into contact with the heating elements or stone.
- Ensure all parts are thoroughly dry before plugging the oven back in.

7. TROUBLESHOOTING

If you encounter issues with your Ariete 3901 Da Gennaro Pizza Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven not heating up.	Not plugged in; power outage; timer not set; temperature dial not set.	Ensure the oven is securely plugged in. Check household circuit breaker. Set the timer and temperature dial to desired settings.
Pizza not cooking evenly or crust is soft.	Insufficient preheating time; temperature too low; too many toppings.	Allow the oven to preheat for the recommended 10-15 minutes at maximum temperature. Ensure the temperature dial is set correctly. Reduce the amount of toppings.
Pizza sticking to the stone.	Stone not hot enough; insufficient flour on peel/pizza base; wet dough.	Ensure the oven is fully preheated. Lightly flour the pizza peel and the bottom of the pizza before sliding it onto the stone. Ensure dough is not too wet.
Excessive smoke or odor during first use.	Manufacturing residues burning off.	This is normal for the first use. Ensure the area is well-ventilated. It should subside after the initial burn-in cycle.

8. SPECIFICATIONS

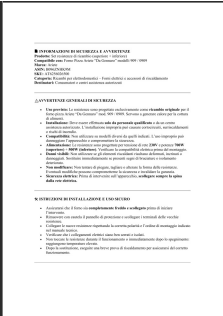


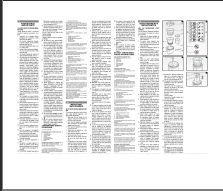

Feature	Specification
Brand	Ariete
Model	3901/00
Power	2200 Watts
Maximum Temperature	430°C
Product Dimensions (L x W x H)	46 cm x 44 cm x 29 cm
Item Weight	12 Kilograms

Feature	Specification
Special Feature	Large capacity
Color	Red

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or visit the official Ariete website. Keep your proof of purchase for any warranty claims.

Related Documents - 3901

	<p>Set Resistenze Forno Pizza Ariete Da Gennaro 909/0909 - Sicurezza e Installazione</p> <p>Informazioni di sicurezza, avvertenze generali e istruzioni per l'installazione del set resistenze di ricambio (superiore + inferiore) per il forno pizza Ariete Da Gennaro modelli 909 e 0909.</p>
	<p>Manuale Istruzioni Macchina da Caffè Ariete 1318 - Uso, Pulizia e Manutenzione</p> <p>Manuale completo di istruzioni per la macchina da caffè Ariete modello 1318 (Moderna). Include guide dettagliate per l'uso, la pulizia, la manutenzione e la risoluzione dei problemi, oltre a consigli per preparare caffè espresso e cappuccini perfetti. Scopri tutte le funzionalità e le avvertenze di sicurezza per il tuo elettrodomestico Ariete.</p>
	<p>Ariete Forno Pizza Doppio 927 - Manuale d'Uso e Sicurezza</p> <p>Scopri il manuale d'uso e le istruzioni di sicurezza per il Forno Pizza Doppio Ariete modello 927. Guida completa per la preparazione di pizze e altri alimenti.</p>
	<p>Ariete Cheese and Yogurt Maker: Instructions and Features</p> <p>Comprehensive user manual and guide for the Ariete Cheese and Yogurt Maker (Model 615), detailing safety instructions, appliance description, control panel functions, program settings, and maintenance.</p>
	<p>Ariete 1394 Filter Coffee Maker User Manual</p> <p>This user manual provides detailed instructions for operating and maintaining the Ariete 1394 drip coffee maker, including safety precautions and cleaning guidelines.</p>



[Ariete B-Cheese Cheese & Yogurt Maker User Manual](#)

Comprehensive user manual for the Ariete B-Cheese Cheese & Yogurt Maker, detailing important safety precautions, appliance description, control panel functions, and cleaning/maintenance instructions.