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## Ariete 0934/00

# Ariete 934 Pizzeria Gourmet Pizza Oven Instruction Manual

## INTRODUCTION

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Thank you for choosing the Ariete 934 Pizzeria Gourmet Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and care of your new appliance. Please read all instructions carefully before first use and retain this manual for future reference.

## IMPORTANT SAFETY INSTRUCTIONS

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When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- 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.
- Ensure the appliance is placed on a stable, heat-resistant surface.

## PRODUCT OVERVIEW

The Ariete 934 Pizzeria Gourmet Pizza Oven is designed to bring authentic pizza cooking to your home. It features a high-quality refractory stone and precise temperature controls for perfect results.



Figure 1: The Ariete 934 Pizzeria Gourmet Pizza Oven, showcasing its compact design and controls.

### Key Components:

- **Main Unit:** The oven body housing the heating elements and controls.
- **Removable Refractory Stone:** Provides even heat distribution for crispy crusts.
- **Upper and Lower Heating Elements:** Independently controlled for precise cooking.
- **Temperature Control Knobs:** For adjusting the upper and lower heating temperatures.
- **Timer:** To set desired cooking duration (provides alerts only, does not automatically turn off the oven).
- **Indicator Lights:** To show power and heating status.
- **Cooking Chamber:** With an 8.2 cm height, allowing for a perfectly risen crust.



**Figure 2:** Product dimensions: Length 39 cm, Width 37.5 cm, Height 26 cm.



Figure 3: The cooking chamber features an 8.2 cm height for optimal pizza crust development.

## SETUP

Before using your pizza oven for the first time, follow these steps:

1. **Unpacking:** Carefully remove the oven from its packaging. Retain packaging for storage or transport.
2. **Placement:** Place the oven on a stable, flat, heat-resistant surface, ensuring adequate clearance from walls and other appliances for ventilation.
3. **Cleaning:** Wipe the exterior with a damp cloth. The refractory stone can be wiped with a dry cloth. Do not use abrasive cleaners.
4. **First Use Burn-Off:** Plug the oven into a suitable electrical outlet. Turn both temperature controls to maximum (400°C) and set the timer for 10-15 minutes. This will burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.
5. **Cool Down:** After the burn-off, turn off the oven and unplug it. Allow it to cool completely before proceeding.

## OPERATING INSTRUCTIONS

Follow these steps for optimal cooking results with your Ariete 934 Pizzeria Gourmet Pizza Oven.

### Preheating:

1. Plug the oven into a grounded electrical outlet.
2. Set both the upper and lower temperature control knobs to the desired temperature, typically 400°C for Neapolitan-style pizza.
3. Allow the oven to preheat for approximately 10-15 minutes. The indicator lights will show when the oven is heating.

### Cooking Pizza:

1. Prepare your pizza on a lightly floured pizza peel.
2. Once the oven is preheated, carefully open the oven door.
3. Slide the pizza onto the hot refractory stone using the pizza peel.
4. Close the oven door immediately to retain heat.
5. Set the timer for approximately 3 minutes. Cooking times may vary based on pizza thickness and toppings. The timer provides an alert but does not automatically turn off the oven.
6. Monitor the pizza through the viewing window. The separate upper and lower heating elements ensure even cooking and a perfectly crispy crust.
7. When the pizza is cooked to your preference, carefully remove it using the pizza peel.
8. Close the oven door.



### DIMENSIONI

**L** 39 cm **x** **P** 37.5 cm **x** **A** 26 cm

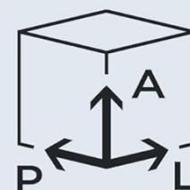


Figure 4: The pizza oven ready for cooking, with a freshly prepared pizza and ingredients.



8,2 cm

## CAMERA DI COTTURA PIÙ ALTA

8,2 cm di altezza della camera di cottura che permettono al calore di distribuirsi uniformemente e cuocere in modo omogeneo

Figure 5: Pizza cooking inside the Ariete 934 oven, showing the high cooking chamber.

### Cooking Other Items:

The Ariete 934 Pizzeria Gourmet is also suitable for cooking fragrant calzones, soft focaccias, and irresistible pinsas. Adjust temperature and cooking time as needed for these items.

### MAINTENANCE AND CLEANING

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

#### General Cleaning:

- Always unplug the oven and allow it to cool completely before cleaning.
- Wipe the exterior of the oven with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- Do not immerse the oven in water or any other liquid.

#### Refractory Stone Cleaning:

- The refractory stone is removable for easier cleaning. Allow the stone to cool completely before handling.
- Scrape off any excess food residue with a plastic scraper or brush.

- Wipe the stone with a dry cloth. For stubborn stains, a slightly damp cloth can be used, but ensure the stone is completely dry before next use to prevent cracking.
- Do not use soap or detergents on the refractory stone, as they can be absorbed and affect the taste of future foods.

## TROUBLESHOOTING

If you encounter any issues with your pizza oven, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Oven does not heat up.	Not plugged in, power outage, faulty outlet, temperature knobs not set.	Check power connection. Ensure outlet is functional. Set temperature knobs to desired heat.
Pizza not cooking evenly.	Insufficient preheating, incorrect temperature settings, uneven dough thickness.	Ensure oven is fully preheated. Adjust upper/lower temperature controls. Distribute toppings and dough evenly.
Excessive smoke during first use.	Manufacturing residues burning off.	This is normal during the initial burn-off. Ensure good ventilation. If smoke persists after initial use, contact support.
Timer sounds but oven remains on.	The timer is an alert function only.	Manually turn off the oven using the power controls when cooking is complete.

## SPECIFICATIONS

Feature	Value
Brand	Ariete
Model Number	0934/00
Product Name	Pizzeria Gourmet Pizza Oven
Color	Red
Wattage	1500 W
Temperature Range	Up to 400°C
Product Dimensions (D x W x H)	39 cm x 37.5 cm x 26 cm
Item Weight	8.2 kg
Special Feature	Adjustable Thermostat, Removable Refractory Stone, Separate Upper/Lower Temperature Control
Control Type	Button Control

Feature	Value
Power Source	Electric

## WARRANTY AND SUPPORT

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Your Ariete 934 Pizzeria Gourmet Pizza Oven comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical support, service, or spare parts, please contact Ariete customer service. Contact details can typically be found on the official Ariete website or on your product packaging.