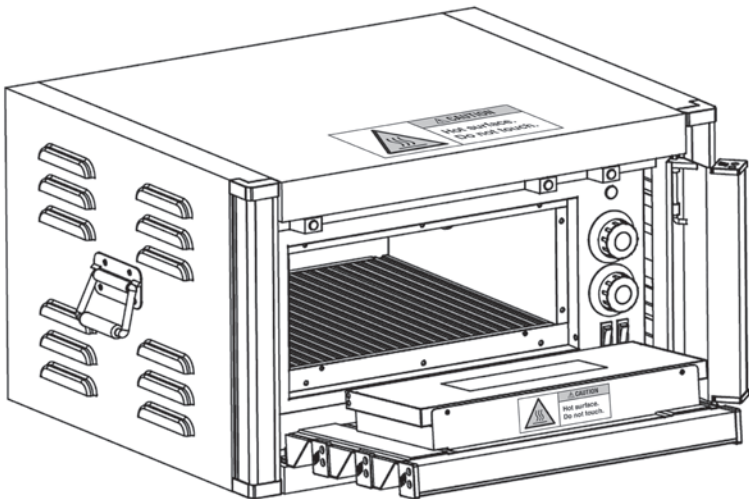




## Custom Pizza Oven

The Custom Pizza Oven is equipped with a 350°C (662°F) thermostat. This unit includes a square Baking Stone which disperses heat evenly and can even prevent burning or scorching. Another feature is a timer to ensure your food is being cooked for the correct amount of time. This unit has the capability of baking all fresh and frozen products and can even cook fresh fish, meat and vegetables.



Dear Customer,

Before placing your new Custom Pizza Oven into operation please read these operating instructions carefully. They contain important information for safe use, for installation and for care of the appliance. Please keep these operating instructions for future reference.

Notes which are important for your safety or for the proper functioning of the unit are stressed with a warning triangle and/or with signal words (Warning!, Caution!, Important!).

Please observe the following carefully.  **WARNING**  **CAUTION**  

The operating instructions contain instructions for the correction of possible malfunctions by the user in the “Troubleshooting” section.

### **WARNING**

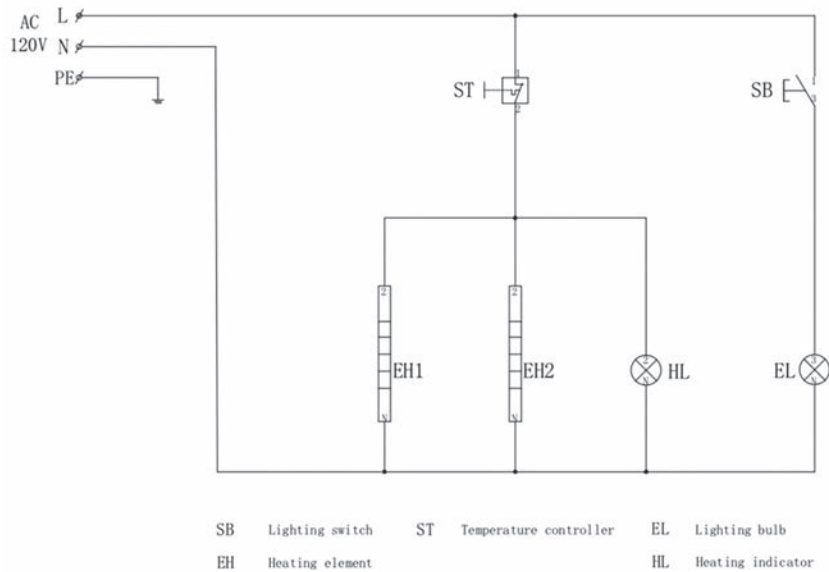
1. Oversized foods or metal utensils must not be inserted in the oven as they may create a fire or risk of electric shock.
2. A fire may occur if the oven is covered by or touching flammable material including curtains, draperies, walls, etc. when in operation. Do not store any item on top of the oven when in operation.
3. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving risk of electric shock.
4. Extreme caution should be exercised when using containers constructed of material other than metal or glass.
5. Do not store any materials other than manufacturer’s recommended accessories in this oven when not in use.
6. Do not place any of the following materials in the oven: paper, cardboard, plastic, etc.
7. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
8. When not in use, turn the temperature control to the OFF position and unplug the power cord.

## FUNCTIONS

The Custom Pizza Oven is equipped with a 350°C (662°F) thermostat. This unit includes a square Baking Stone which disperses heat evenly and can even prevent burning or scorching. Another feature on the Custom Pizza Oven is a timer to ensure your food is being cooked for the correct amount of time. This unit has the capability of baking all fresh and frozen products and can even cook fresh or frozen meat.

### SAFETY INSTRUCTIONS

1. **CAUTION – To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18 inches of the sides, front, or rear of the appliance or within 40 inches above the appliance. The appliance is to be mounted on floors of noncombustible construction with non-combustible flooring and surface finish and with no combustible material against the underside, or on noncombustible slabs or arches that have no combustible material against the underside. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.**
2. **IMPORTANT:** Clean machine thoroughly before first use and after all uses, using cleaning instructions below.
3. **IMPORTANT:** Incoming power **MUST** be the same as the equipment’s rating. Refer to the Electrical Ratings listed on the equipment’s Data Tag located on the back of the unit.
4. **CAUTION:** This Custom Pizza Oven’s power cord is equipped with a GROUNDED, 3-prong power cord. Plug only into a matching, grounded outlet. **DO NOT** cut or break off the third prong. Operating this equipment without proper grounding may result in electric shock.
5. **CAUTION:** Always disconnect Power when not in use and before cleaning or servicing.
6. **CAUTION:** Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
7. **CAUTION:** Equipment surfaces are **HOT** during use and for a short time after disconnecting the power. Allow to cool before moving or servicing.
8. **WARNING:** **DO NOT** immerse in water or other liquid. **DO NOT** clean with water jet. **SEVERE** personal injury or death can result.
9. **CAUTION:** Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance. Do not block air intakes or exhaust in any manner. Do not use on soft surfaces where openings may become blocked.
10. **WARNING:** Do not subject the Baking Stone to thermal shock. Food can not be thawed directly on the Baking Stone. Use a screen or pan with frozen product.



#### ELECTRICAL REQUIREMENTS

1. The electrical ratings are listed on the equipment's Data Tag located on the back of this equipment.
2. Model: SSX19P115 is rated 120 Volts, 1400 Watts, 15 Amps and has a NEMA 5-15P plug and grounded cord.

#### PREPARATION

##### **NOTE: MAKE SURE UNIT IS UNPLUGGED.**

1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside packaging.
3. Set unit on a flat surface. Refer to SAFETY INSTRUCTIONS on previous page.
4. Position unit near a power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners. Arrange cord where it will not be tripped over.
5. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
6. Remove any white plastic coating that may be affixed to stainless steel surfaces.
7. Remove Pizza Peel from packaging. Align wood handle onto stainless peel and tighten provided thumb nut.
8. Remove all packaging from inside of oven. Remove light cover and light bulb from package. Install light bulb into oven light socket (located inside oven right side panel). Then screw light cover into socket.

#### CONDITIONING OF BAKING STONES

1. To minimize warping and maximize the life of the Baking Stone, it must be pre-dried.
2. **Please refer to the "BAKING STONE INSTALLATION AND CONDITIONING INSTRUCTIONS" section for complete Baking Stone preparation instructions.**

#### PREPARATION

1. Unwrap Baking Stone.
2. Wipe both sides of Baking Stone using a clean damp cloth. **NEVER USE SOAP.**
3. Install stone inside of oven.

#### CONDITIONING OF BAKING STONE

1. Check to ensure Baking Stone is properly installed and level.
2. Take note that there is no need to oil or grease the Baking Stone.
3. Plug in power cord, turn on power switch and preheat the Baking Stone to 500° F.
4. The temperature indicator light will turn off when it reaches 500° F.
5. Continue to let the Baking Stone bake for an additional 30 minutes to complete the process.

##### **BURNING SMELL IS NORMAL FOR FIRST-TIME USE.**

6. Turn power switch off and allow the unit to cool or to cook pizza please proceed to the Operating Procedure of Custom Pizza Oven.

#### CLEANING BAKING STONE

1. Baking Stone is porous and will become more seasoned and effective over time.
2. **NEVER USE SOAP OR FULLY SUBMERGE IN WATER.**
3. Use plastic spatula to remove burnt chunks.
4. Scrub dark areas using a damp scouring pad.
5. Allow Baking Stone to air dry before use.

#### SERVICE INSTRUCTIONS

If there are any questions, contact 4J Customer Service toll free at 1-262-656-1956.

#### PIZZA PEEL INCLUDED



## OPERATING PROCEDURE OF CUSTOM PIZZA OVEN

**NOTE: THE TIMER CONTROL IS INDEPENDENT FROM THE TEMPERATURE CONTROL. WHEN COOKING IS COMPLETED, YOU WILL NEED TO TURN OFF THE POWER SWITCH.**

### OPERATING PROCEDURE

1. Plug the unit into the power supply.
2. Turn on the power switch which will illuminate when on. (Turn on the light switch if needed, to illuminate the inside of the oven).

### PREHEAT OVEN

1. Turn the temperature control dial to the desired temperature. The heat indicator illuminates during the heating cycle and will turn off when the desired temperature is reached.

**NOTE: REMOVE THE WRAP AND CARDBOARD FROM THE PIZZA.**

2. Once the oven is ready to cook, open the oven door, then use the provided Pizza Peel (pizza spatula) to scoop up the pizza and place, centered, inside the oven. Remove Pizza Peel from pizza and close the door.
3. Set the timer control according to the instructions on the pizza package. Usually 10-15 minutes.
4. Timer will “ding” when complete.

**NOTE: ALWAYS USE OVEN MITTS OR POT HOLDERS WHEN OPENING OR CLOSING DOOR.**

5. Check with Pizza Peel that the crust is golden brown. Bake for additional time if desired.
6. Remove pizza with Pizza Peel and serve.
7. Turn off light switch and power switch.

**⚠ WARNING** DURING NORMAL OPERATIONS, THE EXTERIOR OF THE UNIT IS HOT.

### CLEANING

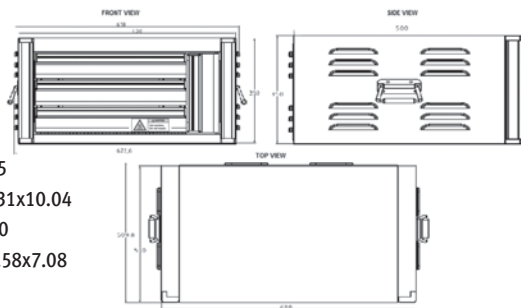
**NOTE: PROPER MAINTENANCE PLAYS AN IMPORTANT PART IN THE LIFE SPAN AND FUNCTIONING OF THE UNIT.**

1. **IMPORTANT:** Turn the temperature control, light switch and power switch to the OFF position. Unplug the power cord.
2. Allow the unit to cool for 60 minutes minimum.
3. Clean excess food debris from the interior of the unit.
4. Clean Baking Stone with a dry cloth only. **DO NOT USE WATER ON THE STONE SURFACE.**
5. Clean exterior of unit with a stainless steel cleaner. Be sure to dry unit.
6. Do not immerse in water or other liquid. Avoid splashing water into the motor unit.

**⚠ CAUTION** DO NOT IMMERSE UNIT!

### SPECIFICATIONS

- **Product Name:** Custom Pizza Oven
- **Part Number:** SSX19P115
- **Temperature Range:** 122°F -662°F
- **Exterior Dimensions (mm):** 550x465x255
- **Exterior Dimensions (inches):** 21.65x18.31x10.04
- **Internal Dimensions (mm):** 345x345x180
- **Internal Dimensions (inches):** 13.58x13.58x7.08
- **Net Weight:** 60lbs
- **Gross Weight:** 65lbs
- **Voltage (V):** 120V
- **Power (KW):** 1400W



## TROUBLESHOOTING

PROBLEM	SOLUTION
Not heating up	<ol style="list-style-type: none"><li>1. Check for any loose connections</li><li>2. Make sure your thermostat is set to the desired temperature</li><li>3. Check your power switch and check indicator light</li><li>4. Contact 4J Customer Service 1-262-656-1956</li></ol>
Short circuit	<ol style="list-style-type: none"><li>1. Contact 4J Customer Service 1-262-656-1956</li></ol>
Internal light not working	<ol style="list-style-type: none"><li>1. Disconnect the unit and let the chamber cool down</li><li>2. Replace the bulb</li></ol>
Burning smell coming from unit	<ol style="list-style-type: none"><li>1. Stop using unit, unplug it</li><li>2. Contact 4J Customer Service 1-262-656-1956</li></ol>
Food is baking unevenly	<ol style="list-style-type: none"><li>1. Unplug the unit, let the chamber cool down and reset the thermostat</li><li>2. If food is still baking unevenly, contact 4J Customer Service 1-262-656-1956</li></ol>

## BAKING STONE INSTALLATION AND CONDITIONING INSTRUCTIONS

### INTRODUCTION

1. **Read these Operating Instructions thoroughly before installing or conditioning the Baking Stone.**
2. **WARNING: New Baking Stone must be conditioned prior to first use. Failure to pre-dry the Baking Stone and following these instructions can result in warping or cracking and will VOID ALL WARRANTIES.**

### ⚠ SAFETY INSTRUCTIONS

1. **CAUTION:** Handle Baking Stone carefully. Baking Stone impacting on hard surfaces before, during or after installation may crack or develop hairline fractures. These fractures may expand over time and lead to premature product failure.
2. **CAUTION:** Do not stack or wedge the Baking Stone together. The Baking Stone must be installed unrestrained.
3. **CAUTION:** Never clean Baking Stone with high abrasion brushing or water as it may crack. Wipe the Baking Stone clean with a dry rag.
4. **WARNING:** Do not subject the Baking Stone to thermal shock. Food cannot be thawed directly on the Baking Stone. Use a screen or pan with frozen products.
5. **WARNING:** DO NOT immerse or allow liquids to come in contact with the Baking Stone.
6. **WARNING:** NEVER season the Baking Stone with any type of baking oil.
7. **WARNING:** An odor may occur during the initial heat up. This is normal as the Baking Stone is adjusting to its environment.

**WARRANTY**

Thank you for purchasing the Snap-on® Custom Pizza Oven. Your Custom Pizza Oven is guaranteed against defects in material and workmanship for the period of one year (1 – year) from the date of purchase. This warranty is limited to the original purchaser of product. Product found to be defective during that period will be repaired or replaced by 4J International Inc. at no charge. Warranty does not cover any shipping damage. This warranty is void if it's determined that unauthorized parties have attempted repairs or alterations of any nature. 4J International Inc. disclaims any liability for other incurred damages resulting from product defects. Any expenses in the removal and re-installation of products are not covered by this warranty. 4J International's total liability will not exceed the purchase price of the product. A Return Goods Authorization number (RGA) is required before shipping product back to 4J international Inc. Please call 1-262-656-1956 to obtain an RGA number or email us at customerservice@4j-intl.com.

Snap-on is trademark of Snap-on Incorporated and used under license.  
©Snap-on Incorporated 2019. Designed and Engineered in USA.  
Made in China. 2019 4J International Inc. All rights reserved.  
4J International Inc., 7001-30th Avenue, Kenosha, WI 53142

Custom Pizza Oven  
SSX19P115  
DATE CODE: 03/2019

	
<b>PIZZA OVEN</b> MODEL :SSX19P115	CONFORMS TO UL STD. 1983 CERTIFIED TO CSA STD C22.2 No.80335-1
Voltage: 120V Frequency:60HZ Power :1.6KW Temperature: 122-662°F (50-350°C) Serial NO: SAH-SSX19P115-AMRY100001	 Intertek 5013123
<b>DO NOT IMMERSE IN WATER.</b> <b>NE PAS IMMERGER.</b> <b>HOUSEHOLD USE ONLY.</b> <b>POUR USAGE DOMESTIQUE SEULEMENT.</b> <b>READ ALL INSTRUCTIONS BEFORE USING.</b> <b>LISEZ TOUTES LES INSTRUCTIONS.</b>	

