

# **KRATOS**

## **PIZZA OVEN MANUAL**



29M-004

**Central Restaurant Products®**

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# PIZZA OVEN MANUAL

Thank you for choosing to purchase from Kratos. Every Kratos product is manufactured with the customer in mind by providing the best value without sacrificing quality. Kratos Pizza Ovens are UL-certified to meet key operation and sanitation standards.

## **IMPORTANT: DO NOT DISCARD THIS MANUAL**

**This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference.**

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## Receiving & Inspecting EQUIPMENT

Care must be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package. Note any damage and report it to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that there is concealed damage upon opening, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 10 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
7. Retain all crating material until an inspection has been made or waived.

# PIZZA OVEN MANUAL

## Safety Information

### **IMPORTANT SAFEGUARDS**

Basic safety precautions should always be followed when using electrical appliances, including the following:

Read all instructions carefully before use.

**DO NOT** touch hot surfaces. Use handles and knobs when touching this appliance.

To prevent electrical hazards, do not immerse cord, plug or appliance in water or any other liquid. Unplug appliance from the wall outlet when not in use and before cleaning. Allow appliance to completely cool before putting on or taking off parts or removing inner pot.

**DO NOT** operate the appliance if the cord has been damaged or if the appliance malfunctions or is damaged in any way.

Any use of accessories or attachments not supplied by the manufacturer may cause hazards.

**DO NOT** use outdoors.

**DO NOT** let cord dangle or hang over the edge of the countertop or allow it to touch hot surfaces.

**DO NOT** place this appliance on or near gas or electrical burners, on a stovetop or in an oven.

**DO NOT** use this appliance for other than the intended use.

### **ALWAYS UNPLUG AFTER USE AND BEFORE CLEANING**

### **A FIRE CAN OCCUR IF THE OVEN IS NOT CLEANED & MAINTAINED PROPERLY**

# PIZZA OVEN MANUAL

## Installation

## Pizza Oven



**WARNING – BEFORE USING THIS APPLIANCE FOR THE FIRST TIME REMOVE ALL PACKING MATERIALS**

### INSTALLATION

1. Ensure that there is at least 12" of clearance on all sides, including the top and back of the unit.
2. Remove food rack from the oven to install the handle. Place the handle (threaded end) through the hole in the food rack. Secure the handle by placing a washer and thumb screw over the threaded end of the handle and tighten.

### OPERATION

1. Put oven on a flat, dry surface near electrical outlet.
2. Plug the oven into appropriate outlet. Oven requires no pre-heating.
3. Set the desired cook time by turning the timer knob.
- ⚠️ **IMPORTANT:** Maintain constant supervision of the oven while in use.
4. Once the timer goes off, carefully remove the pizza by pulling the food rack handle to pull the rack out of the oven. Protective gear such as oven mitts or hot pads should be used.
5. Slide the pizza off the oven rack onto a pizza pan or other appropriate serving tray.

### CLEANING

⚠️ **WARNING:** The oven and its parts are hot when in use. Use caution when operating or cleaning.

⚠️ Never clean the appliance when the unit is still hot.

1. Unplug oven before cleaning.
2. Remove the crumb tray and discard any food debris.
3. Wipe crumb tray with a damp cloth.
4. Replace the crumb tray.
5. Wipe the outside of the unit with a damp cloth and then wipe dry. Do not use abrasive cleaners or scouring pads. If soap or chemical cleaners are used, be sure to completely remove them by rinsing in clean water immediately. Chemical residue can damage the finish or corrode the surface.

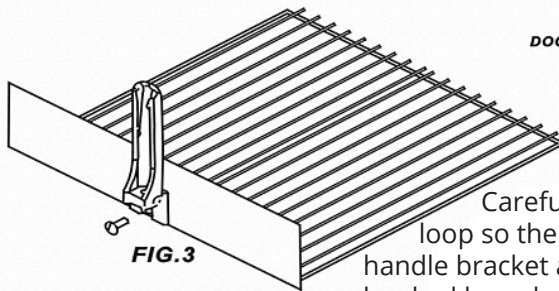
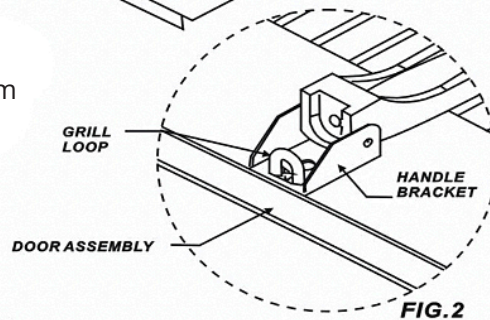
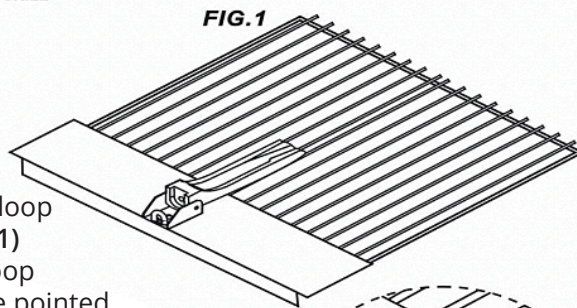
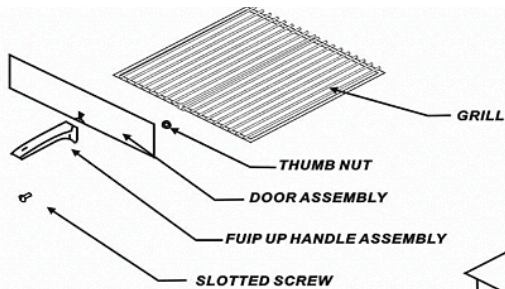
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## Assembly INSTRUCTIONS

### Pizza Ovens

#### STEP 1

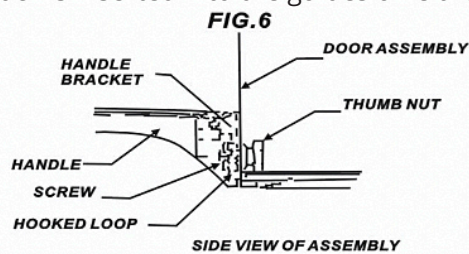
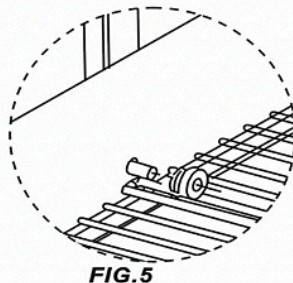
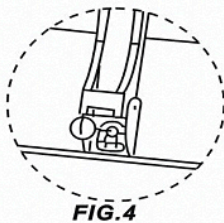
Place grill on table or countertop with the hooked loop pointed upward and overhanging the edge. (Fig. 1) Install stainless steel door assembly so hooked loop inserts through slot on door with "L" shaped edge pointed downward. Allow door assembly to lay flat on grill. Install handle by first rotating the metal handle bracket away from the handle. Next, slide the slot on the bracket over the hooked loop on the rack. (Fig. 2)



#### STEP 2

Carefully rotate the door assembly and handle on the hooked loop so the hole in the hooked loop lines up with the holes in the handle bracket and door assembly. Slide the large bolt through the hooked loop, handle bracket and pizza rack cover (Phillips head facing away from the pizza rack). Place washer over end of bolt and then thread and tighten thumb nut onto end. Use a Phillips screwdriver to securely tighten the screw while holding the thumb nut firmly in place (Fig. 2 through 6). Flip the black handle back down and slide the assembled pizza rack back into Pizza Oven.

Be sure the rack is inserted into the guides on either side.





# PIZZA OVEN MANUAL

## Warranty INFORMATION

### One-Year Limited Warranty

Kratos offers a one-year warranty to the original purchaser of new equipment. The unit will be free of defects in material and workmanship for a period of 1 year from the date of delivery. Warranty is not transferrable. Kratos, at its own discretion, will provide replacement components, replace the entire unit, or refund the purchase price to satisfy the warranty obligation. Kratos makes no other warranties, express or implied, statutory or otherwise, and hereby disclaims all implied warranties, including the implied warranties of merchantability and of fitness for a particular purpose.

The one-year limited warranty does not cover:

- Failure to install and/or use equipment within proper operating conditions as specified by Kratos.
- Outdoor use will void the warranty. The finish is not guaranteed in mobile applications where the oven can be damaged due to improper securement.
- Products that have been modified, abused, or misused. Any products that have been exposed to corrosive or other cleaners not intended for use on stainless steel will void the warranty.
- Any products sold outside the continental United States.
- Any products where the original sale cannot be determined. No order number, invoice, or receipt to provide proof of purchase will void any warranty coverage.
- Labor or service not authorized by Kratos is not covered under this warranty.
- Freight damage must be reported at the time of delivery and addressed with the carrier for compensation.
- Kratos will not be liable for any parties that experience loss of product, consequential damage, lost business or any other expenses.
- Defects, or damage due to improper maintenance, wear and tear, abuse, misuse, vandalism, or natural disasters.

#### For Warranty Inquiries

To obtain warranty information or make a claim against this warranty, please contact the location where you purchased the product.

If purchased on [www.centralrestaurant.com](http://www.centralrestaurant.com), **call 800-215-9293 or email [sales@centralrestaurant.com](mailto:sales@centralrestaurant.com)**.