

PIZZA OVEN



MODEL 412-15P-001-L

This oven was designed for the express purpose of cooking frozen pizzas. It can also be used for preparing other frozen food products such as egg rolls and other food items of a non-greasy nature.

The outer housing and grill front are made of 22 gauge brushed 430 stainless steel. The inner housing and other parts of the oven are made from aluminized steel for corrosion protection.

FEATURES:

- Opening: 3" x 13"
- Removable clean out tray
- Preset Thermostat
- Mechanical 15 minute timer
- Wire heating elements for reduced heat up time and faster cooking cycles. Non UL listed.
- Flip up handle design for easier storage

ELECTRICAL DATA:

- 120 volts, 15.4 amps, 1840 watts
- Best when operated on an individual branch circuit
- 6' power cord length

DIMENSIONS:

7-3/4"H x 18"W x 15"D
Inside dimension: 13" x 13"

SHIPPING WEIGHT:

Approx. 20 lbs.



WISCO INDUSTRIES®

P.O. BOX #10
OREGON, WI 53575
PHONE: 608-835-3106
FAX: 608-835-8273
www.thepizzaoven.biz

LIMITED WARRANTY:

Wisco Industries, Inc. expressly warrants the product will be free from defects in workmanship and materials for a period of 1 year from the date of shipment. WISCO DISCLAIMS AND EXCLUDES ANY AND ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION, ANY AND ALL WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Buyer agrees that its SOLE AND EXCLUSIVE REMEDY against Wisco and Wisco's SOLE AND EXCLUSIVE LIABILITY arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.

WARNINGS

- IMPROPER ASSEMBLY OF THE "FLIP UP" HANDLE TO THE GRILL COULD CAUSE THE GRILL TO ROTATE WHEN THE PIZZA IS REMOVED FROM THE OVEN. THIS COULD RESULT IN INJURY TO THE INDIVIDUAL SHOULD THEY ATTEMPT TO KEEP THE PIZZA FROM FALLING ON THE FLOOR. (See special assembly instructions attached to or as part of this instruction manual.)
- THE OVEN SHOULD NEVER BE OPERATED ON OR NEAR COMBUSTIBLE MATERIALS. CAUTION SHOULD BE TAKEN BECAUSE OF THE HOT SURFACES ATTAINED DURING USE. WE RECOMMEND 6" SPACING FROM WALLS.
- UNPLUG OVEN WHEN NOT IN USE
- WHEN REMOVING GRILL FROM OVEN, USE CAUTION, TO AVOID FOOD FALLING INTO THE OVEN, ON THE OPERATOR, ETC.

****DO NOT USE METAL OR ALUMINUM PANS OR FOIL WHEN BAKING WITH THIS OVEN**

ASSEMBLING COMPONENT PARTS

Included with your oven is a plastic bag containing the grill handle, clean-out tray knob and appropriate screws and nuts. See the instruction sheet for assembling the flip up handle and clean-out tray.

BAKING INSTRUCTIONS

Pizza should be kept frozen for best results. Capacity is (1) 12" pizza at a time. Oven can be turned on just prior to placing the pizza into the oven. After placing the pizza in the oven, set the timer dial to the desired bake time. *The timer dial must always be turned past the 2 minute mark to activate the switch. Baking time varies depending upon the thickness of pizza, toppings, etc. The average time is between 8 - 12 minutes. It is recommended that the drawer be opened halfway through baking time to check progress; it may be necessary to rotate pizza at this time. NOTE: Use of metal or aluminum pans or foil is prohibited and will void the warranty.

CLEANING INSTRUCTIONS

These ovens are designed with a clean-out tray which should be pulled out and cleaned often with warm soapy water and then dried thoroughly. Most of the spillage will fall directly on this tray, and if this is cleaned off and not allowed to build up, the internal parts of the oven will stay relatively clean. Additionally, proper cleaning prevents emergence of smoke caused by a build up of carbon. The outside of the oven may be cleaned with a soft rag and stainless steel cleaner. As with all metals, there could be some sharp edges, and caution should be used when cleaning.

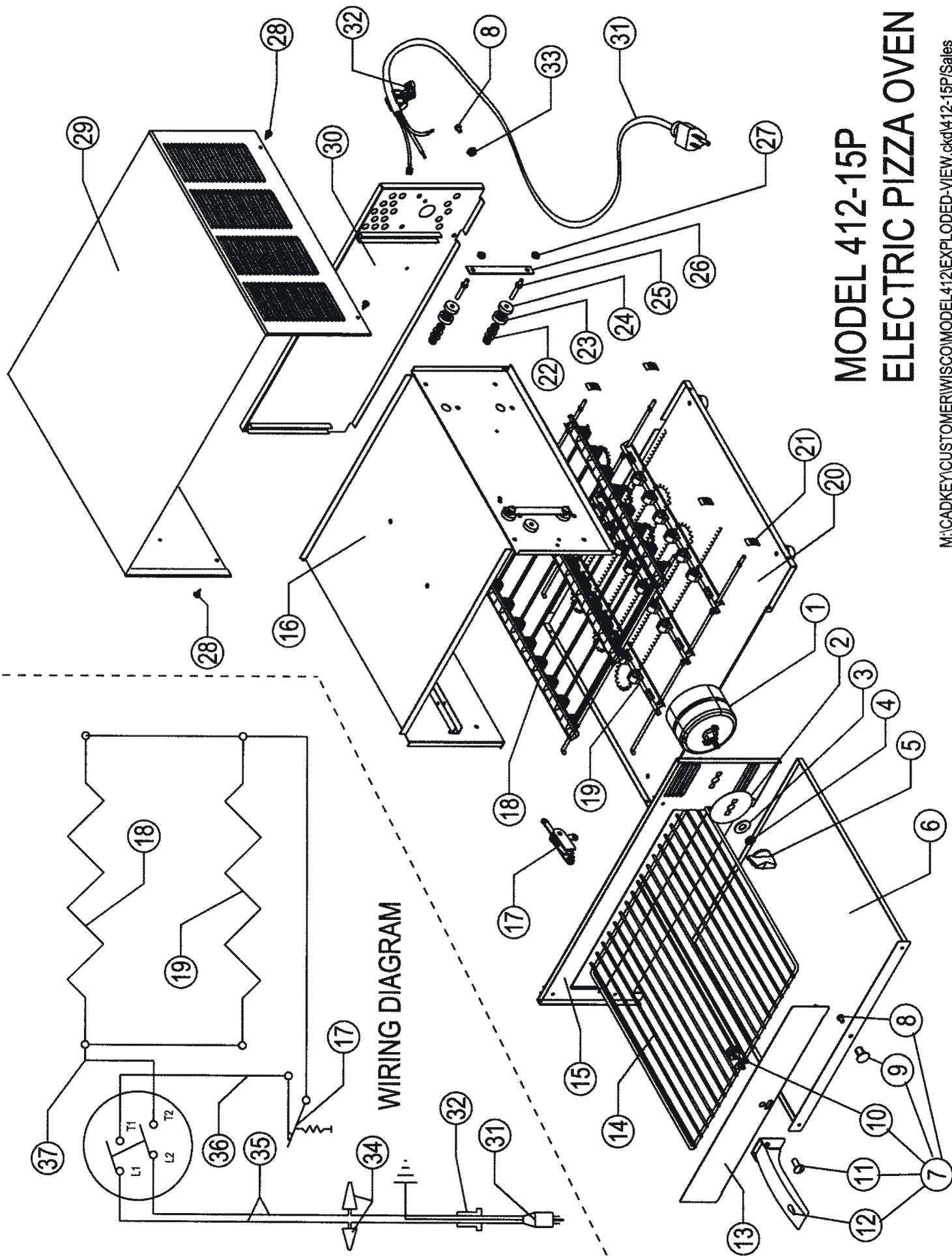
DO NOT USE ANY OVEN/RANGE CLEANERS ON THIS UNIT.

MODEL 412-15P-001-L

<u>ITEM #</u>	<u>PART #</u>	<u>DESCRIPTION</u>
1	00107	TIMER
2	I013000	TIMER DECAL
3	00497	#WS53 WASHER .401 X .805 X .051
4	00175	NUT
5	00106	TIMER KNOB
6	RA441N	CLEAN-OUT TRAY
7	0023019	BAG OF PARTS (Incl. Handle, nut, screw & clean out tray knob & screw)
8		8-32 x 1/4" PHILLIPS HEAD STAINLESS (see item #0023019)
9		CLEAN OUT TRAY KNOB (see item #0023019)
10		1/4-20 THUMB NUT (see item #0023019)
11		1/4-20 THUMB SCREW (see item #0023019)
12		FLIP UP HANDLE (see item #0023019)
13	0019113N	GRILLE FRONT PANEL
14	WA496	GRILLE
15	RA19426N	FRONT PANEL
16	RA445N	INNER HOUSING ASSY
17	00158	THERMOSTAT
18	00199T	1300W, 120V 8 ROW ELEMENT ASSY TURNED
19	00154	720W, 120V 8 ROW WIRE ELEMENT ASSY
20	RA423N	BOTTOM PAN ASSY W/FEET
21	00146	TINNERMAN CLIP/SPEED NUT #J01040
22	00143	1/2" FLAT WASHER
23	0099F	FEMALE INSULATOR
24	0099M	MALE INSULATOR
25	00141	10-24 TERMINAL
26	00127	CONNECTOR STRIP (412)
27	00142	10-24 HEX NUT
28	00150	#8 X 3/8 SHEET METAL SCREW
29	00444N	OUTER HOUSING
30	RA424N	REAR PANEL SUB ASSEMBLY
*	SA484N	REAR PANEL with CORD
31	00132	POWER CORD
32	00131	STRAIN RELIEF
33	0016108	8-32 SPINLOCK NUT NICKEL
34	00140	WIRE NUT
35	00129	13-1/2" INTERNAL WIRE
36	0016519	14GA STRAND WHITE WIRE
37	0016518	14GA STRAND WHITE WIRE

MODEL 412-15P ELECTRIC PIZZA OVEN

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WIRING DIAGRAM

Pizza Oven Handle Assembly Instructions

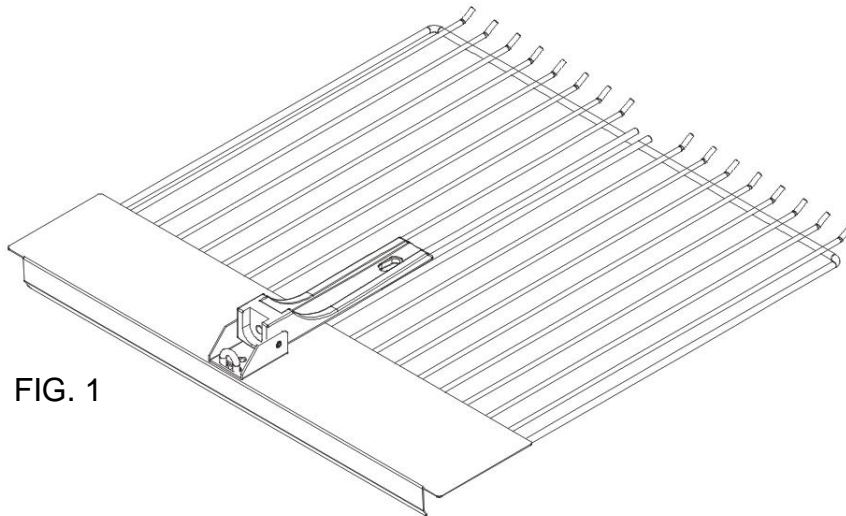
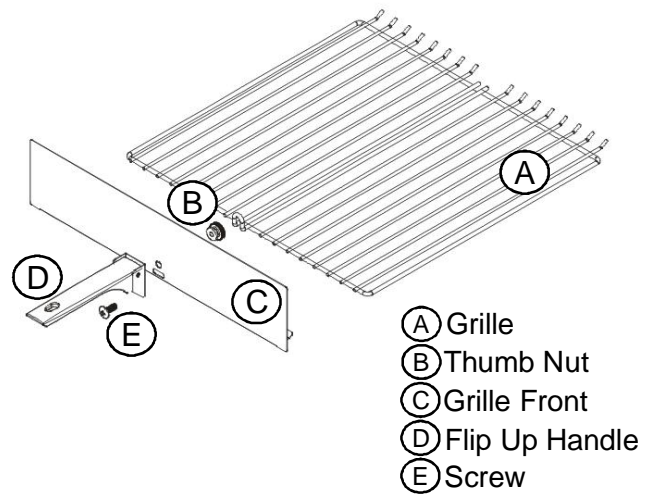


FIG. 1

STEP 1

With the grille laying flat, slide the grille fronts oblong slot over the grille loop allowing it to lay flat. Place the handle bracket over the loop. FIG. 1.

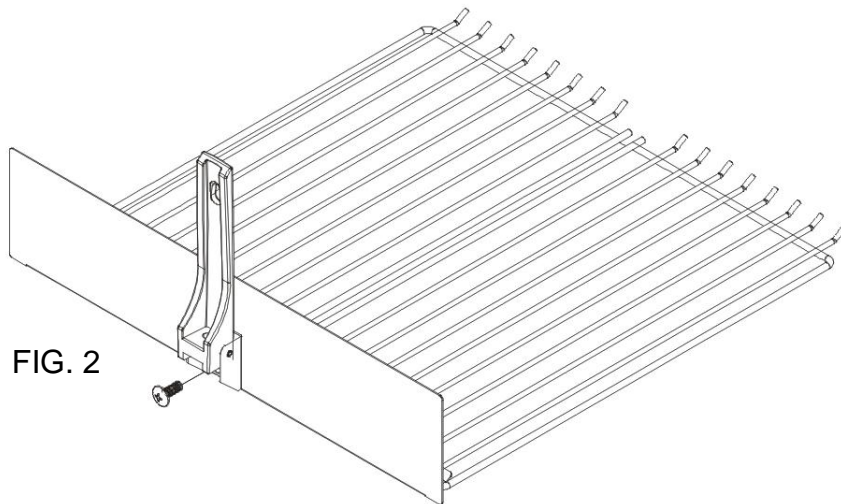


FIG. 2

STEP 2

Rotate the grille front and handle into the upright position. FIG. 2

STEP 3

Insert the screw through the grille loop, the round hole on the handle bracket and the grille front. FIG. 3

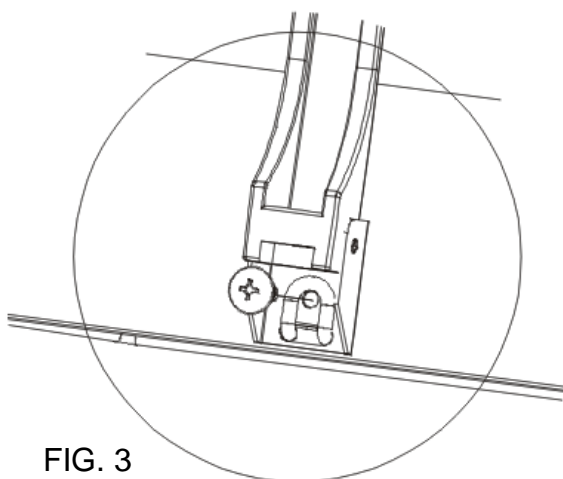


FIG. 3

STEP 4

Thread the thumb nut onto the screw and tighten. Rotate the handle down and slide the grille into the oven for use. FIG. 4

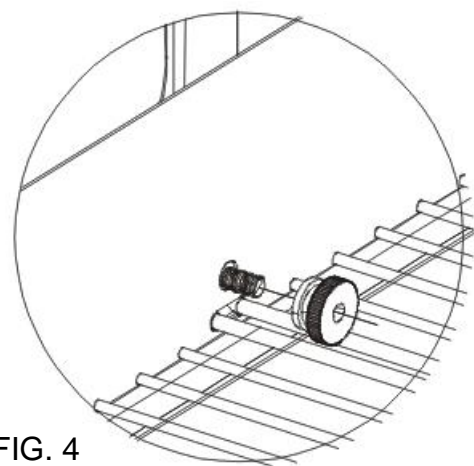


FIG. 4



An ISO 9001 Company

WISCO INDUSTRIES, INC.
P.O. BOX 10 OREGON, WI 53575
TELEPHONE (608)835-3106/(800)999-4726 FAX (608)835/8273

WARRANTY INFORMATION

* 1 YEAR REPLACEMENT/EXCHANGE *

If you should experience any mechanical difficulties with your Wisco Industries, Inc. manufactured unit during the 1 year warranty time period please do the following:

- * Contact Wisco Industries, Inc. for repair/replacement by calling (608)835-3106 or Toll Free (800)999-4726.
- * Please have your **MODEL #** and **SERIAL #** available. These numbers can be found on a black decal located on the lower side of the unit. There is also a date of manufacturing that can be found on the bottom of the unit.
- * At that time, we can assist you in:
 - getting your unit replaced/exchanged
 - and/or obtaining repair parts
 - and/or authorizing a service agent
- ** Please note that you **MUST** contact Wisco Industries, Inc. and obtain a RMA# **BEFORE** any warranty issues can be resolved. ***Failure to do so may void the warranty/claim resulting in Wisco Industries, Inc. not being responsible for any incurred expenses and/or charges.***

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