280.00 mm

215.00 mm








INSTRUCTIONS

GRANITESTONE® PIEZANO™ PIZZA OVEN SET ITEM NO. 1424Q
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BEFORE USING YOUR PIZZA OVEN, PLEASE READ THIS INSTRUCTION MANUAL CAREFULLY AND COMPLETELY.

IMPORTANT SAFEGUARDS/WARNINGS



CAUTION: Hot Surface.
The surfaces are liable to get hot during use.

- **This appliances is intended to be used in household and similar applications such as:**
  - **staff kitchen areas in shops, offices and others working environments;**
  - **farm houses;**
  - **by clients in hotels, motels and other residential type environments;**
  - **bed and breakfast type environments.**
- **This appliance cannot be used by children.**
- **This appliance cannot be used by persons with reduced physical, sensory or mental capabilities.**
- **Children shall not play with the appliance.**
- **Cleaning and user maintenance shall not be made by children.**
- **Keep the appliance and its cord out of reach of children.**
- **The instructions shall state that the appliances are not intended to be operated by means of an external timer or separate remote-control system.**

When using electrical appliances, basic safety precautions should always be followed. Please read the safeguards below before using your product.

1. Read all instructions.
2. Do not touch hot surfaces. The knobs and handles will become hot while the oven is being heated. Please use oven mitts or gloves when opening the lid of the pizza oven.
3. Extreme caution is needed when opening the pizza oven as built up steam may be quickly released. Gloves or oven mitts are recommended when opening the pizza oven to ensure safety.
4. To protect against electrical shock do not immerse the cord, plugs, or appliance in water or other liquids.
5. Do not use this appliance near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments is not recommended by the appliance manufacturer as they may cause injuries.
9. Do not let the cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heater oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach the plug to appliance first, then plug the cord into the wall outlet.
To disconnect, turn any control to the “OFF” position, then remove the plug from wall outlet.
13. Do not use appliance for anything other than intended use.
14. Do not use outdoors.

15. Do not immerse in water.
16. Household use only
17. CAUTION – Hot Surface
18. CAUTION –To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
19. Risk of Electric Shock. Cook only on removable pizza stone.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
21. a) A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
    b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
    c) If a longer detachable power-supply cord or extension cord is used:
    1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
    2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
    3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
22. Save these Instructions.

FOR HOUSEHOLD USE ONLY

USE AS DIRECTED FOR PROPER PERFORMANCE.
PRACTICE MAKES PERFECT.

PARTS AND FEATURES



1. Lid with soft close hinge and heating element
2. Bottom heating element
3. Handles
4. Real ceramic pizza stone with handles
5. Thermostat
6. Top temperature control knob
7. Bottom temperature control knob
8. Indicator lights
9. Window
10. Wooden peels
11. Feet with suction
12. Scraper

USAGE

UNPACKING - BEFORE FIRST USE

Unpack the unit and all parts and remove all packaging materials.
Before using the unit for the first time, wipe the surface of the pizza oven with damp cloth.

Do not wash the pizza stone. Perform the below steps to get it ready for cooking:

- Insert the power plug into a 120V power outlet. While keeping the lid closed, turn both temperature knobs (for TOP and BOTTOM) clockwise to 800°F setting.
- Let your oven heat for 10 minutes with the lid closed. This will burn off any lubricants from the oven's heating elements and will also help to preheat your pizza stone. This will not affect the performance of your oven, nor will it be necessary to repeat this process any time in the future.
- Now your pizza oven is all ready.
- Refer to a full cleaning instructions on p. 7 if needed.

WARNING: Do not immerse the pizza oven unit, pizza stone or cable in water or any other liquid. Do not use abrasive cleansers.

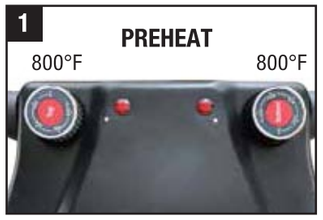
HELPFUL TIPS

- Never use cooking oil or water directly on the cooking stone when cooking, seasoning or cleaning. When cooking with the stone, place the uncooked foods (pizza) directly on the stone surface. Do not worry about small scratches or that your stone surface has turned a darker color. This is a sign that your stone has been well seasoned.
- Never use a knife or pizza cutter on the stone as this could damage the cooking surface.
- The pizza oven is designed to make delicious pizza from fresh dough and frozen pizza bases. When using a frozen pizza base, allow the base to thaw before placing in the oven. This will result in a crispy cooked pizza.
- When cooking with fresh dough, if your dough is sticky, add flour to the dough prior to rolling or kneading it. A little flour on your hands and a little on the rolling pin will help it not stick to the stone.
- You can also reheat the pizza in the pizza oven. Make sure to set the temperature control knobs to a low temperature. Always start low and slowly increase to avoid burning the pizza.
- **Extreme caution is needed when opening the pizza oven as built up steam may be quickly released. Oven mitts or heat resistant gloves are strongly recommended when opening the pizza oven to ensure safety.**

USING YOUR PIZZA OVEN

First, ensure the temperature control knobs are off and the pizza oven is empty. Place the pizza oven on a stable and level surface 8 inches away from any surrounding objects. Make sure the pizza stone is inserted inside the pizza oven with the handles on the left and right sides. This is the only way it will sit in properly.

GREAT PIZZA TAKES GREAT PRACTICE.



• Insert the power plug into a 120V power outlet.

• Turn both temperature knobs fully clockwise to 800°F. The heat indicator lights will go on, indicating that your pizza oven is preheating. Preheat for 10 minutes until the thermometer reaches between 700°F to 800°F.

• While pizza oven is preheating, prepare your pizza.



• Place the pizza peels on the table or any flat surface. Sprinkle the peels with a small amount of flour or cornmeal to prevent sticking. Set aside.

• On a lightly floured surface, stretch and then roll out your dough to diameter not to exceed 10-11 inches.

For example:
8.5oz (240g) = thin crust pizza (roll the dough to 2-3mm / approximately 1/8 inch thick)

11.3oz (320g) = medium crust pizza (roll the dough to 4mm / slightly over 1/8 inch thick)

• Then, place the pizza dough directly over the peels (as shown above).

• **Next, gently prick the pizza dough with a fork.** Then add the sauce, cheese and your favorite toppings on top of the dough.

• To avoid burning, do not overfill or allow toppings to be too high. Be sure to spread sauce and toppings no further than a ½ inch from the edge of the dough.

• NOTE: If using frozen pizza, let it defrost before placing it on the pizza stone.

• When the thermometer reaches between 700°F to 800°F, you can place pizza in the pizza oven.



• Next, carefully open the lid of the preheated pizza oven.

• Then, center the pizza over the heated stone and slowly pull the peels apart to slide the pizza onto the stone.

Warning: Pizza stone and handles will be extremely hot, please use heat resistant gloves or oven mitts to close the lid to the pizza oven to begin the cooking process.
Do not touch the pizza oven when it is on.



• Close the lid of your pizza oven. Cooking time depends on the thickness of the pizza crust and/or topping.

• You can check the cooking process through the window at the top of the oven.

• It is recommended to open the lid with heat resistant gloves or oven mitts to check the pizza after 3 minutes.

• If pizza is cooking unevenly, using both pizza peels, insert them under the pizza pie and gently rotate the pizza.

• If you are noticing large air bubbles in the dough, it is recommended to use a fork to prick and flatten the bubbles before closing the lid. Always remember to wear heat resistant gloves or oven mitts when doing so.

• Most pizzas will bake in approximately 4 to 5 minutes.

5



• When cooking is done, turn both knobs to 0 (OFF) position.

• Open the lid. IMPORTANT: Extreme caution is needed when opening the pizza oven as built up steam may be quickly released. Heat resistant gloves or oven mitts are recommended when opening the pizza oven to ensure safety.

6



• Use the peels to pick up the pizza off the stone and place it on a plate or cutting board.
WARNING: The pizza stone and the handles will be extremely hot.
Do not touch it while the pizza oven is on.

7 Let the pizza cool slightly and use a pizza cutter to cut pizza into slices. Never cut pizza directly on the pizza stone as that will damage the stone.
IMPORTANT: After each use, unplug your pizza oven and let the appliance cool. Be careful not to touch or try to clean your pizza oven until all parts have completely cooled down.

CLEANING

TO CLEAN THE OUTSIDE OF UNIT

Use a damp cloth to clean the outside of the pizza oven. Never dip or immerse your pizza oven into water or any other liquids. This could cause an electrical shock and/or damage to the oven.

TO CLEAN THE PIZZA STONE

To clean the pizza stone, make sure it has completely cooled and then scrape off excess food with a scraper (included), spatula or a brush. Wipe it with a clean, damp paper towel or cloth once or twice. You will not have a completely clean cloth after wiping twice. This is normal, as your stone is seasoned.
Never use oil, water or any detergents to clean the stone.
The real ceramic pizza stone is porous. It is completely normal to have seasoning marks. See image of a well seasoned pizza stone on right. This will not affect the taste of the pizza or the performance of the stone.
No additional cleaning is necessary.



SEASONED PIZZA STONE

TO CLEAN THE PEELS

To clean the peels, wash in warm water and mild dish soap, ensuring the peels are never saturated in water for a period of time. Allow them to dry thoroughly.

TO CLEAN THE SCRAPER

To clean the scraper, wash in warm water and mild dish soap. Dishwasher safe.

TROUBLESHOOTING

Problem	Cause	Solution
The heat indicator light goes on and off.	This is an automatic thermostat light.	The light will stay on until the oven has reached the desired temperature setting.
Top of pizza burns.	Temperature of oven is too high.	When checking the pizza, if you think the top is cooking quicker than the bottom, turn the TOP knob to 200°F or 0, leaving the pizza to continue cooking. Keep the lid closed and to watch the pizza cook from the viewing window. It is not recommended to leave the lid open as it may result in uneven cooking/underbaking of the dough.
	Pizza may be too thick. The pizza oven is not designed for thick dough pizza.	Remove pizza. Do not use for thicker dough pizza pies.
	Air bubbling on pizza dough is too high.	Carefully prick and flatten the bubbles so that the bubbles will not touch the heating element.
Bottom of pizza burns.	Temperature of oven is too high.	Make sure the oven has been preheated to 800°F. When the indicator light goes out, allow a couple of minutes for the stone to rest before adding the pizza. When cooking additional pizzas one after the other, it is best to leave the lid open for a few minutes in between cooking pizzas with the knob set to 400°F.
Dirty stone base.	Moisture on bottom of base.	Don't worry if stone marks. The greater the marks, the better the flavor it gives the pizza. Just scrape off any excess material with the metal peels.