

STATESMAN

kitchen appliances



SKPO0E13B 13 INCH ELECTRIC PIZZA OVEN

Instruction Manual

Please read these instructions carefully before use and retain for future reference. Before switching on your appliance – always check for any damage that may have been caused in transit.

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IMPORTANT SAFETY INSTRUCTIONS


Read all instructions and warnings carefully before assembling and using this product. Safety instructions must always be followed to prevent injury and/or damage.

Please keep this manual handy for future reference.

- Remove and dispose of all packaging materials including the protective cover for the plug.
- Keep all packaging materials away from children and pets to prevent choking hazards.
- Inspect the product for any damage or missing components before use. If necessary, contact our customer service department.
- This product is intended for domestic, household use only.
- It is recommended to inspect the appliance and power cord regularly for any damage.
- Do not use the appliance if there is damage to the power cord or plug, or after the appliance malfunctions or has been dropped or damaged in any way.
- Before use, check the voltage of the appliance, which is located on the rating label, matches the household voltage.
- Children should not play with the appliance and should always be supervised.
- Always keep children and animals at a safe distance away from the pizza oven when in use.

 **WARNING:** Keep this appliance out of the reach of children. It should only be used by, or under the direct supervision of a responsible adult.

- Do not install or place the pizza oven on or near the edge of countertops or tables.
- Set up the pizza oven on a sturdy, stable, level, non-flammable surface and keep it clear and free from any flammable or combustible materials, or any other flammable vapours and liquids such as gasoline.
- The pizza oven should not be used in small, enclosed spaces. Set up in a well-ventilated area, leaving a minimum clearance of 10cm around all sides of the appliance. The front of the oven should be fully accessible.
- Do not use the pizza oven on or near to another heated appliance or where it can touch a heated oven or surface, including Gas or electric oven burners.
- Do not use the pizza oven on or near to another heated appliance or where it can touch a heated oven or surface.
- Do not leave the appliance unattended while in use or when still hot.
- Do not let the power cords or plugs from any appliance touch the pizza oven, including its own.
- Do not install or use the pizza oven in or on boats or any moving vehicles including RV's, motorhomes, caravans, etc.
- Do not install or use the pizza oven in any enclosed areas including marquees tents etc.
- The appliance is not suitable for use in enclosed spaces. It should only be used in well-ventilated areas.
- Do not allow the power cord to become knotted or hang over the edge of countertops or tables.
- Do not let the power cord touch any hot surfaces.
- Do not immerse the appliance, power cord, or plug in water or any other liquids.

 **WARNING:** To reduce the risk of electrocution, do not immerse the appliance in water or use where it can fall into water. Do not operate the appliance with wet hands.

- This appliance can be used outside, but please note it is not waterproof. The oven should not be operated in damp or wet conditions.
- Do not use your pizza oven unless it is completely assembled. All parts must be correctly and securely installed.

- Improper installation, adjustment, alteration, service, or maintenance of your pizza oven may cause injury or property damage.
- When using the pizza oven, there is a risk of burns. Do not touch the surfaces or any metal parts of the oven when operating. Always use protective heat proof gloves and only use the handle when handling the oven door.
- To avoid direct contact with the pizza oven when hot, unless cooking in a pan, always use a pizza peel for transferring the pizza into and out of the oven cavity.
- The outer housing can become hot during use. Do not touch the outer surface during use or when still hot. Keep away any plugs or other appliances until the oven has fully cooled.
- Always use protective heat resistant gloves to handle the pizza stone or any utensils, pans, and trays, as they may be hot and cause burns.
- Do not leave any utensils in the pizza oven while in use or still hot.
- Do not cover any part of the pizza oven in metal foil as this will cause the appliance to overheat.
- Located on the sides and top of the appliance are ventilation slots. On the floor of the pizza oven are air intakes. These should not be covered as the device could overheat and become a fire hazard.
- Do not place cardboard, plastic, paper, or any other flammable materials inside the pizza oven.
- Do not let food touch the heating elements inside the pizza oven. Take care as overheated food or oil can become a fire hazard.
- You should never use the pizza oven on or near any combustible surfaces or materials.
- During first use, smoke and odours may result from the burning of the protective substance on the heating elements. Before first use, the appliance should be run for 20 minutes without any food, in a well ventilated area to burn off the protective substance.
- Do not move the pizza oven when in use or still hot.
- Ensure the pizza oven has been switched off and has completely cooled before cleaning, maintenance, moving or storing.
- In-between uses, the pizza oven should be stored indoors in dry warm conditions. The oven should not be left outside, uncovered, or exposed.
- Do not expose the pizza stone to extreme temperature changes.
- Do not place frozen foods directly onto the hot pizza stone.
- The pizza stone should not be used directly above or in contact with an open flame.
- The pizza stone is fragile and can break if knocked or dropped.
- Only cook dry, bread-based foods directly on the pizza stone. Never place raw meats or oils directly onto the pizza stone.
- Do not use non-stick, coated pans or trays in the pizza oven. Only use cast iron or carbon steel pans or trays.
- The pizza stone becomes very hot during use and takes a long time to cool. Do not wash the pizza stone when still hot.
- Do not use the pizza stone when wet or damp.
- Do not clean the pizza stone in a dishwasher.
- Oversized utensils or foods should not be placed into the pizza oven as they may cause electric shock or become a fire hazard.
- The use of accessories or attachments not recommended by the manufacturer, may cause damage or injury.
- Do not store any accessories or materials in the appliance when not in use, other than those recommended by the manufacturer.
- Do not clean the appliance with metal scouring pads as pieces may break off and touch the electrical components of the appliance, creating a risk of electric shock.
- Allow the oven to fully cool after use, before unplugging from the mains power socket.
- It is recommended to operate this appliance on a dedicated power circuit separate from other

appliances. Consult a qualified electrician if you are unsure.

- The plug should always be accessible during use.
- This appliance is equipped with a power cord installed with a grounding wire. The appliance must be grounded using a 3-hole, properly grounded, power outlet. In the event of an electrical short circuit, grounding reduces the risk of electrical shock.
- Do not cut or remove the third (grounding) prong from the power cord or use an adapter.
- Consult a qualified electrician if the grounding instructions are not completely understood or if there is any doubt as to whether the appliance is properly grounded.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. Consult a qualified electrician if you are unsure.

 **WARNING:** To prevent electrical shock, unplug the appliance before carrying out cleaning or maintenance.

- This appliance is fitted with a short power supply cord to reduce the risk of personal injury or property damage, resulting from, pulling, tripping, or becoming entangled with a longer cord.
- Longer detachable power or extension cords may be used with the appliance if care is taken during their use. If an extension cord is used:
 - The electrical rating of the extension cord should match the electrical rating of the appliance.
 - The cord should be arranged so that it does not hang over countertops or table edges or where it can be pulled on by children or tripped over unintentionally.
 - The extension cord must include a 3-prong grounding plug.

 **Warnings For Indoor Use:**

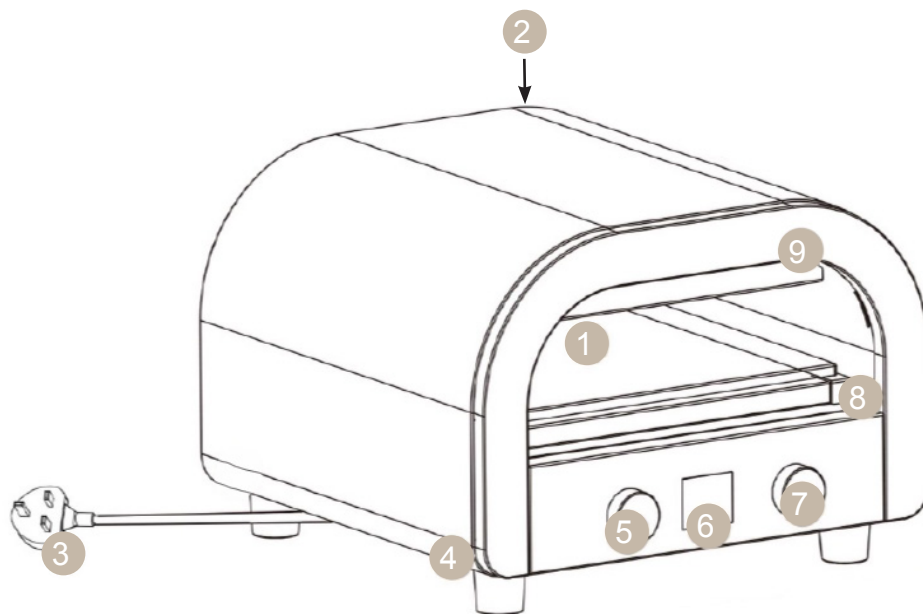
- Ensure the pizza oven is placed on a heat resistant surface or counter top.
- When using the pizza oven ensure it is in a well ventilated area.
- Ensure the pizza oven is not used in small rooms or enclosed spaces.
- Beware pizza oven may smoke if the elements are touching food or if the pizza stone is dirty.
- During first use, smoke and odours may result from the burning of the protective substances on the heating elements. Before first use, the appliance should be run for 20 minutes without any food to burn off the protective substance. This should only be done in a well-ventilated area.

PRODUCT SPECIFICATION

Brand	Statesman
Model	SKPO0E13B
Voltage (V)	220-240V
Frequency (Hz)	50-60Hz
Power (W)	2200W
Product Dimensions (mm)	H:295 x W:420 x D:426
Net Weight (kg)	15
Waterproof Rating	IP24
Cooking Area (mm)	330 x 330

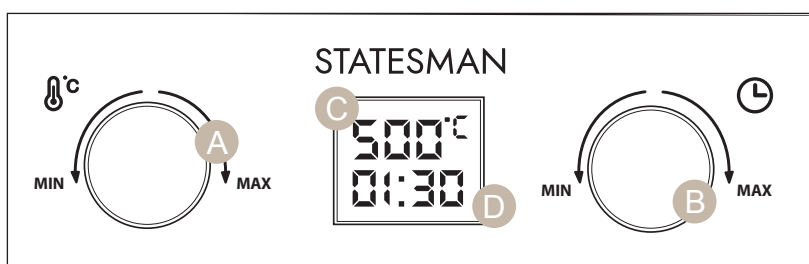
PRODUCT OVERVIEW

1. Pizza Stone
2. Power Switch
3. Power Cord and Plug
4. Cooling Fans
5. Temperature Dial
6. Digital Display
7. Timer Dial
8. Lower Heating Elements
9. Upper Heating Elements



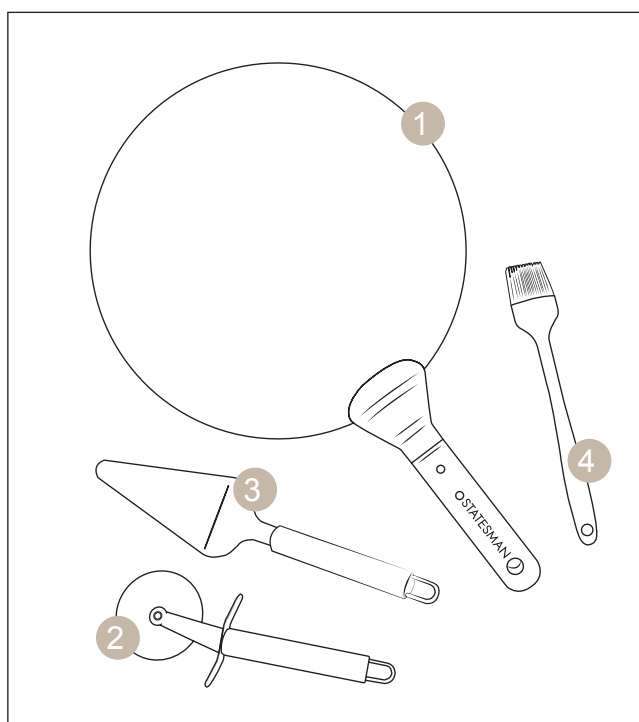
Control Panel

- A. Temperature Dial
- B. Timer Dial
- C. Set Temperature Display
- D. Timer Display



Cooking Accessories

1. Pizza Peel
2. Pizza Cutter
3. Pizza Slice
4. Oil Brush



OPERATING INSTRUCTIONS



WARNING: Take care when using the pizza oven. Do not touch any surfaces or metal parts of the pizza oven when in use, only use the handles provided. Always wear protective heat resistant gloves.

Before First Use

Before first use, to remove the protective substance from the heating elements, the appliance should be run empty at 450°C for 20 minutes. Ensure the area is well ventilated and follow the below steps.

1. Remove and dispose of all packaging materials from the pizza oven.
2. Place the oven on a clean, flat, stable surface. Clear the space before setting up your pizza oven, making sure to remove any flammable objects or materials, including tablecloths. Make sure the space is well ventilated and ensure there is a minimum clearance of 10cm on all sides of the pizza oven and 15cm above. The front of the oven should be fully accessible.
3. Wipe the interior of the pizza oven with a soft damp sponge and then dry thoroughly with a clean cloth.
4. Remove the pizza stone from its packaging and place it into the oven.
5. Fully unwind the power cord and then plug into a grounded mains socket. The plug should always be accessible during use.
6. Make sure the oven door is in place by aligning the ridge at the top of the door with the groove on the top inside of the oven door frame.
7. Switch on the power switch at the back of the pizza oven. The oven will beep, and the digital display will illuminate for 3 seconds and then turn off.
8. Press the temperature dial once to turn on, the maximum temperature of 500°C will be displayed. Turn the dial anti-clockwise until 450°C is displayed. Press the temperature dial again to set the temperature and start the oven.
9. Leave the pizza oven to run for 20 minutes to burn off all the protective substance, the oven will then be ready to use.

Using Your Pizza Oven

1. Place the oven on a clean, flat, stable surface. Clear the space before setting up your pizza oven, making sure to remove any flammable objects or materials, including tablecloths. Make sure the space is well ventilated. Ensure there is a minimum clearance of 10cm on all sides of the pizza oven and 15cm above. The front of the oven should be fully accessible.
2. Insert the pizza stone into position on the floor of the oven cavity.
3. Fully unwind the power cord and then plug into a grounded mains power socket. The plug should always be accessible during use.
4. Make sure the oven door is in place by aligning the ridge at the top of the door with the groove on the top inside of the oven door frame.
5. Switch on the power switch at the back of the pizza oven. The oven will beep, and the digital display will illuminate for 3 seconds and then turn off.

6. Press the temperature dial once to turn on the oven. The maximum temperature of 500°C will show on the display.
7. Use the temperature dial to set the required temperature (see the 'Setting the Temperature' section).
8. Press the temperature dial again to set the temperature and start the oven.
9. The oven will pre-heat to the set temperature. While it does this, the display will show a circling line to indicate the oven is heating up.
10. Once the set temperature is reached, the oven will beep, and the timer display will flash 00:00. You can now begin cooking.
11. Open the oven door using the handle. Launch your pizza into the centre of the oven and then replace the door.
12. Using the pizza peel, turn your pizza approximately 90° every 15 - 30 seconds. This will help to cook the pizza more evenly and avoid overcooking.

Please Note: To help maintain the oven temperature you should only open the door when inserting, turning, or removing your pizza. Use the pizza peel provided to do this.

12. In-between pizzas replace the door and allow the oven to get back up to temperature if necessary.
13. Once you have finished cooking, press the temperature dial for 3 seconds to switch the oven off. The fans will continue to run for approximately 10 minutes to cool the pizza oven. Once the fans stop the main power switch can then be turned off and the oven can be unplugged.

Please Note: The temperature of the oven will be maintained for 40 minutes. After this time if the temperature remains unchanged and the timer has not been set, the pizza oven will automatically switch off and begin cooling.

IMPORTANT: Do not turn off the power switch or disconnect the plug from the mains socket, until the fans have stopped running and the pizza oven has cooled.

Setting the Temperature

- The temperature can be set between 100-500°C in 50°C increments.
- Press the temperature dial once to set the temperature. The maximum temperature of 500°C will be displayed.
- Turn the temperature dial anti-clockwise to decrease the temperature.
- Turn the temperature dial clockwise to increase the temperature.
- When the desired temperature is displayed, press the temperature dial again to set and start the oven.

Setting the Timer

- The timer can be set between 30 seconds and 60 minutes in 30 second increments.
- When the timer is not set, the timer display will flash 00:00.
- To set the timer, press the timer dial once and the display will change to show a time.

Please Note: The time displayed will be the time the oven has counted down to, when it was last turned off e.g. 0:37 and will increase/decrease in 30 second increments from this point e.g. 0:37, 1:07, 1:37, 2:07. To re-set the timer, turn the dial anti-clockwise until the display shows 0:30. The timer can now be increased sequentially.

- Turn the timer dial clockwise to increase the time.
- Turn the timer dial anti-clockwise to decrease the time.
- Once the desired time is displayed, press the timer dial again to set and begin the timer countdown.
- Once the timer finishes the oven will beep and 00:00 will flash.

Please Note: Once the timer dial has been pressed to select a time, it cannot be cancelled, after a few seconds of inactivity it will count down from the time shown. To end the timer, set the timer to 30 seconds and let it countdown to 00:00.

Tips for Cooking

- The surface area for cooking is 330 x 330mm. Pizzas should be small enough to be easily launched into the oven and turned using the pizza peel.
- For even cooking only cook one pizza at a time.
- Use an additional infrared thermometer to check the temperature of the pizza stone.
- The pizza peel, dough and toppings should be at room temperature before cooking.
- Add flour to the pizza peel before use to reduce sticking. Do not leave the dough on the pizza peel for longer than necessary.
- Pizzas with thinner crusts will cook faster than pizzas with thicker crusts, which may take longer.
- Keep toppings light. Excessive toppings can weigh down the dough and make the pizza too moist, hindering the cooking process and making the pizza difficult to launch and turn.
- If your pizza is burning, turn the pizza sooner after launching and then more frequently throughout cooking.
- Only cook dry, bread-based foods directly on the pizza stone. Never place raw meat or oil directly onto the pizza stone. To cook other food types such as meats or vegetables, use a cast iron or carbon steel pan or tray, placed onto the pizza stone.
- It is not recommended to cook a pizza larger than 12 inches.

CLEANING & MAINTENANCE

WARNING: Ensure the pizza oven has been switched off and has completely cooled before cleaning, maintenance, moving or storing.

WARNING: Do not use any harsh or abrasive cleaning products as these can damage the pizza oven.

Exterior

Once the appliance has fully cooled, the exterior can be wiped using a soft, damp sponge. A non-abrasive liquid cleaner or mild spray solution can be used to avoid build-up of stains. Apply any cleaner to the sponge, not directly onto the oven, then wipe the oven using a clean soft, damp sponge. Thoroughly dry the oven using a soft, clean cloth.

Please Note: Make sure all surfaces are completely dry before plugging the appliance into the mains socket and switching on.

Interior

Most residue should burn off during use. Once fully cooled a damp cloth can be used to remove any remaining residue or debris from the oven cavity. Take care when working around the heating elements. Do not use force or apply pressure. Thoroughly dry using a soft, clean cloth.

Please Note: Over time the interior of the device may discolour slightly. This is completely normal.

Pizza Stone

WARNING: The pizza stone becomes very hot during use and takes a long time to cool. Do not use water to cool the pizza stone.

- To clean the pizza stone, wait until the stone has fully cooled, then carefully remove from the oven. Remove any loose or large debris, then turn the stone over and gently slide it back into the oven. The debris on the underside of the stone will burn away the next time the oven is used.
- If the pizza stone is excessively dirty, once the pizza stone has fully cooled, the stone can be removed and then left to soak in hot water. Scrub with a soft sponge.
- Do not use detergent or cleaning fluids to clean the pizza stone.
- Allow the stone to fully dry before replacing it back into the oven.
- Do not put the stone in a dishwasher.

Please Note: The pizza stone may darken over time.

Storage

- When moving the pizza oven, remove the pizza stone and pack separately to avoid breakage.
- The pizza oven should be stored indoors in dry warm conditions. Do not leave the pizza oven outside. The pizza oven should not be exposed to direct sunlight or harsh weather conditions such as rain, snow, or strong winds.
- The pizza stone should always be stored in a warm dry place. Store the pizza stone indoors in-between uses, particularly in extended periods of non-use. Do not expose the pizza stone to extreme temperature changes.
- Do not store food or any other items inside the pizza oven except for the pizza stone.
- Do not lean or store anything on top of the oven.

TROUBLESHOOTING GUIDE

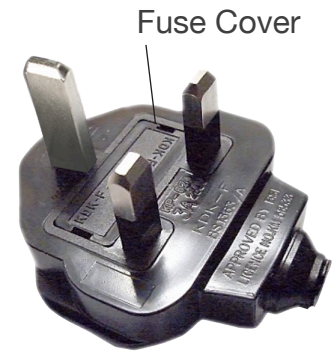
If you are having problems with your appliance, please use our troubleshooting guide below. If you are unable to resolve the issue using this guide, please ring our Customer Service Department on 01473 277 508. Please have the model code and purchase information available.

Problem	Possible Cause	Possible Solution
The appliance produces smoke when it is on.	The appliance is being used for the first time.	Burn off the protective substance from the heating elements. See 'Before First Use' section.
	Food is touching the heating elements.	Turn off the appliance and reposition the food away from the heating elements.
	The oven is smoking excessively without food touching the heating elements.	Turn off the appliance and allow to cool.
The appliance is not working.	The plug is not plugged in.	Fully insert the plug into the mains socket.
	The appliance is not switched on.	Turn on the power switch at the back of the appliance.
	The appliance has overheated.	The appliance has automatically turned off. Disconnect from the mains and leave to cool. Contact our customer service department.
	Fuse has blown or is defective.	Check fuse, replace if necessary.
The outside surface of the appliance is extremely hot.	The air vents are blocked.	Remove any objects blocking the air vents and make sure the appliance has adequate ventilation on all sides.
	The air intakes are blocked.	Make sure the air intakes underneath the unit are not blocked.
The appliance is making a noise after it is turned off.	The fan will run for 10 minutes after the appliance is turned off.	Leave the appliance to cool for 10 minutes before turning off the power switch.

MAINS PLUG FUSE REPLACEMENT

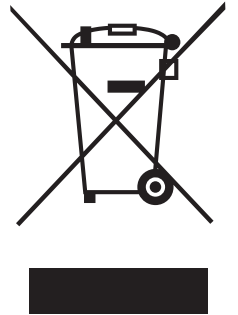
Fuse Replacement (Class I)

This appliance must be earthed. Remove the fuse cover with a small flat head screw driver. Take out the fuse and replace with a new fuse of the same Amp. Replace the fuse cover and push back into place.



DISPOSAL OF OLD ELECTRICAL APPLIANCES

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



STATESMAN WARRANTY/GUARANTEE TERMS & CONDITIONS

THANK YOU FOR CHOOSING STATESMAN

As a valued customer we would like to offer you a **FREE 2-year warranty** to cover your product against any mechanical defects.

This means that in the unlikely event you develop a fault or problem with your product we will happily repair or replace the item free of charge.

To qualify for the guarantee, the product must be used for domestic household use only and in accordance with the instructions in the user manual. Any misuse of the product will result in the warranty being void.

The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment or installation.

The guarantee will be rendered invalid if the product is resold, has had its serial number or rating label removed (or has an invalid serial number or rating label), or if an unauthorised person has carried out any repairs or alterations.

The warranty does not cover accessories or consumable parts that require replacement under normal use. This includes shelving, dials, filters, belts and trays etc.

In the unlikely event of a breakdown please refer to the Troubleshooting Guide in your user manual.

If you still require assistance, please contact our Customer Service Department on **01473 277 508** or write to us at the following address:

**Customer Service Department
38 Bluestem Road, Ransomes Industrial Estate, Ipswich, IP3 9RR**

Please quote the Product Code and the PO number on the rating label and give details of the exact fault. We will then decide whether to replace the item.

IMPORTANT NOTE: Before we arrange the replacement, you will be required to return a copy of your proof of purchase. Please retain your original.

If an item is replaced within the agreed warranty period, the warranty for the replacement item will be calculated from the purchase date of the original.

In the event that the product is inspected, and no fault is found, or the product is not within the guarantee period you will be charged for the repair and any carriage costs.

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**38 Bluestem Road, Ransomes Europark, Ipswich, IP3 9RR
EU: Castle Electrical Factors Ltd., Dundalk, A91 KA9R, IR**

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