

Instruction Manual

Electric pizza oven PizzaChef 430°



Congratulations on your purchase of a Caso Design® Electric pizza oven, imported by Pro-Line Australia.

Please read through this notice and the instruction manual carefully before using or installing the product and ensure that both are kept in a safe place for future reference.

The system must be properly installed and located in accordance with the instructions before it is used.

During the setup of this product if you have any questions/ comments/ issues DO NOT RETURN TO STORE. FOR SERVICE AND TECHNICAL ADVICE VISIT www.prolineaustralia.com.au/contact



Electrical Requirements:

Australia/ New Zealand 220 - 240 V~; 50 - 60 Hz

Due to manufacturing alterations product may vary slightly from that pictured.

System Specifications	CASO PizzaChef 430°
Item Number	2984AUS
External measurements (W x H x D)	460 mm x 295 mm x 495 mm
Product Weight	11.6 kg
Electrical data	220 - 240 V~; 50 - 60 Hz
Power Consumption	2200 W

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Warning notices

The following warning notices are used in the Operating Manual concerned here.

DANGER

A warning notice of this level of danger indicates a potentially dangerous situation.

If the dangerous situation is not avoided, this can lead to death or serious injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the danger of death or serious personal injuries.

WARNING

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to serious injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the personal injuries.

ATTENTION

A warning notice of this level of danger indicates a possible dangerous situation.

If the dangerous situation is not avoided, this can lead to slight or moderate injuries.

- ▶ Observe the instructions in this warning notice in order to avoid the personal injuries.

WARNING

Danger due to unintended use! Dangers can emanate from the device if it is used for an unintended use and/or a different kind of use.

- ▶ Use the device exclusively for its intended use.
- ▶ Observe the procedural methods described in this Operating Manual.

Claims of all kinds due to damages resulting from unintended uses are excluded. The User bears the sole risk.

General Safety information

PLEASE NOTE

Please observe the following general safety notices with regard to the safe handling of the device.

- ▶ Use the appliance only as described in the user's guide to avoid possible injury from misuse.
- ▶ Children must not use this appliance. Keep the appliance and its power supply away from children.
- ▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory and mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- ▶ Only customer service departments authorized by the manufacturer may carry out repairs on the device, as otherwise the guarantee entitlements will be null and void in the event of any subsequent damages. Improperly performed repairs can cause considerable dangers for the user.
- ▶ Do not operate the appliance unattended.
- ▶ Do not use the appliance:
 - if the appliance itself or parts are damaged,
 - if the power cord or plug is damaged,
 - if the appliance has been dropped.
- ▶ Always unwind the power cord completely before use. When doing so, ensure the power cord is not damaged by sharp edges or hot objects.
- ▶ Pull the plug out of the socket:
 - when you are not using the appliance,
 - after each use,
 - before cleaning the appliance or putting it away,
 - if there is an obvious malfunction during operation,
 - during a thunderstorm.
- ▶ Do not operate the unit with an external timer or a separate remote-control system.
- ▶ Do not make any modifications to the appliance or the power cord. Only have repairs carried out by a specialist workshop, as appliances that have not been repaired properly endanger the user. Please also observe the enclosed warranty conditions.
- ▶ Only use the device with original accessories.
- ▶ Place the appliance on a stable, level surface. Ensure sufficient distance between the appliance and strong heat sources such as hotplates, heating pipes, etc.
- ▶ Do not clean the appliance with hard, scratchy or abrasive cleaning agents such as steel wool or similar.
- ▶ Defective components must always be replaced with original replacement parts. Only such parts will guarantee that the safety requirements are fulfilled.

Danger of burns

WARNING

The device, the device door and the pizza stone become very hot. Please note the following safety instructions to protect yourself and others from burns:

- ▶ Do not touch the hot surface, the pizza stone or the pizza oven door (apart from the handle) when the device is in operation.
- ▶ Let the device and the pizza stone cool down before you remove the pizza stone from the oven.
- ▶ Do not place any objects or flammable materials on the device's surface.
- ▶ Do not cover any ventilation slots and make sure to leave 5 cm of space around the sides and 10 cm above the device.
- ▶ Do not cover the device until it has cooled down completely.
- ▶ Always use the pizza paddle to place pizzas in the device.
- ▶ Use gloves to protect your hands.
- ▶ **WARNING:** Charcoal or similar fuels cannot be used in this device.
- ▶ Do not allow metallic objects or food items to touch the heating element.

Dangers due to electrical power

DANGER

Mortal danger due to electrical power! Mortal danger exists when coming into contact with live wires or subassemblies! Observe the following safety notices to avoid dangers due to electrical power:

- ▶ If the power cord of this appliance is damaged, it must be replaced by the manufacturer or its customer service or a similarly qualified person in order to avoid hazards.
- ▶ Do not touch the appliance or the mains plug with wet hands.
- ▶ Do not immerse the cord or appliance in water or other liquids to prevent an electric shock.

Table of contents - Operation

1	General	7
1.1	Information on this manual.....	7
1.2	Limitation of liability	7
1.3	Copyright protection	7
1.4	Delivery scope.....	8
1.5	Unpacking.....	8
2	Design and Function	8
2.1	Overview	9
2.2	Control Panel.....	10
2.3	Assembly.....	10
2.3.1	Assembly of the pizza paddle	10
2.4	Automatic programs	10
2.5	Rating plate	11
3	Operation and Handling	11
3.1	Before first use	11
3.2	Operation	12
3.3	Memory function.....	13
3.4	Tips for preparation	13
4	Cleaning and Maintenance.....	14
4.1	Safety information	14
4.2	Device	14
4.3	Pizza stone	15
4.4	Pizza paddle	15
5	Troubleshooting	15
5.1	Safety notices.....	15
5.2	Troubleshooting table.....	15
6	Disposal of the Old Device	16
6.1	Disposal of the packaging	16
7	Guarantee	16

1 General

Please read the information contained herein so that you can become familiar with your device quickly and take advantage of the full scope of its functions. Your appliance will serve you for many years if you handle it and care for it properly. We wish you a lot of pleasure in using it!

1.1 Information on this manual

These operating instructions are a component of the electric pizza oven CASO PizzaChef 430° (referred to hereafter as the Device) and provide you with important information for the initial commissioning, safety, intended use and care of the device. The Operating Instructions must be available at all times at the device. This Operating Manual must be read and applied by every person who is instructed to work with the device:

- Commissioning,
- Operation,
- Troubleshooting and/or
- Cleaning

Keep the Operating Manual in a safe place and pass it on to the subsequent owner along with the device.

1.2 Limitation of liability

All the technical information, data and notices with regard to the installation, operation and care are completely up-to-date at the time of printing and are compiled to the best of our knowledge and belief, taking our past experience and findings into consideration.

No claims can be derived from the information provided, the illustrations or descriptions in this manual. The manufacturer does not assume any liability for damages arising as a result of the following:

- Non-observance of the manual
- Uses for non-intended purposes
- Improper repairs
- Technical alterations, modifications of the device
- Use of unauthorized spare parts

Modifications of the device are not recommended and are not covered by the guarantee. All translations are carried out to the best of our knowledge. We do not assume any liability for translation errors, not even if the translation was carried out by us or on our instructions. The original German text remains solely binding.

1.3 Copyright protection

This document is copyright protected. CASO GmbH reserves all the rights, including those for photomechanical reproduction, duplication and distribution using special processes (e.g. data processing, data carriers, data networks), even partially. Subject to content and technical changes.

1.4 Delivery scope

As a rule, the articles are delivered with the following components:

- CASO PizzaChef 430°
- Operation Manual
- **Pizza paddle:**
 - 1x paddle
 - 1x plastic handle
 - 4x screws

1.5 Unpacking

To unpack the device, proceed as follows: Remove the device out of the carton and remove the packaging material. Remove the protective film from the device and accessories.

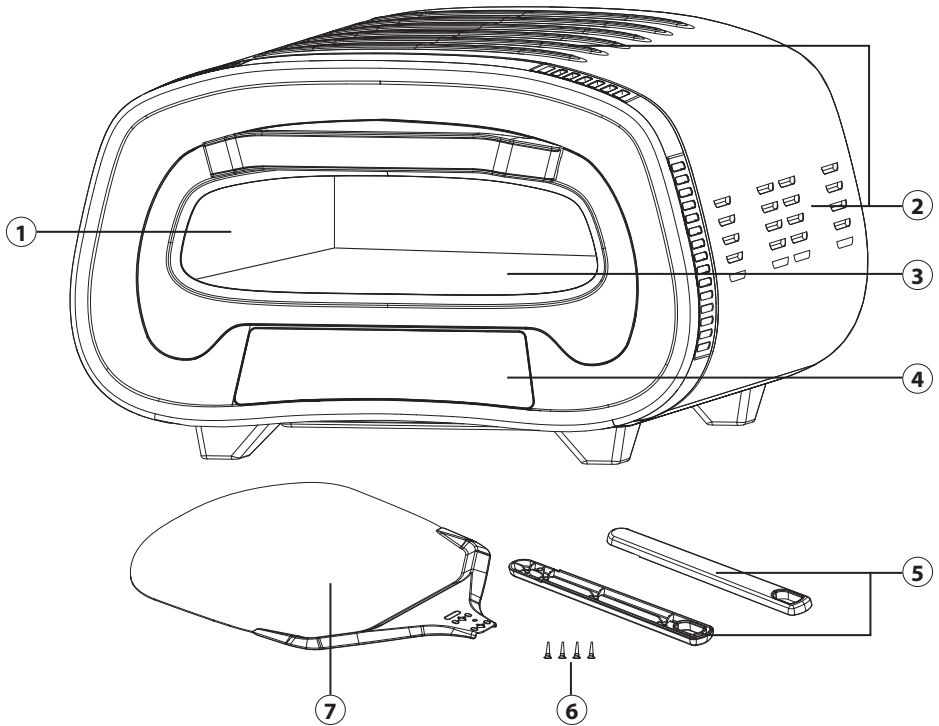
PLEASE NOTE

- If possible, keep the original packaging for the duration of the guarantee period in the event a return is necessary.

2 Design and Function

This chapter provides you with important information of the design and function of the device.

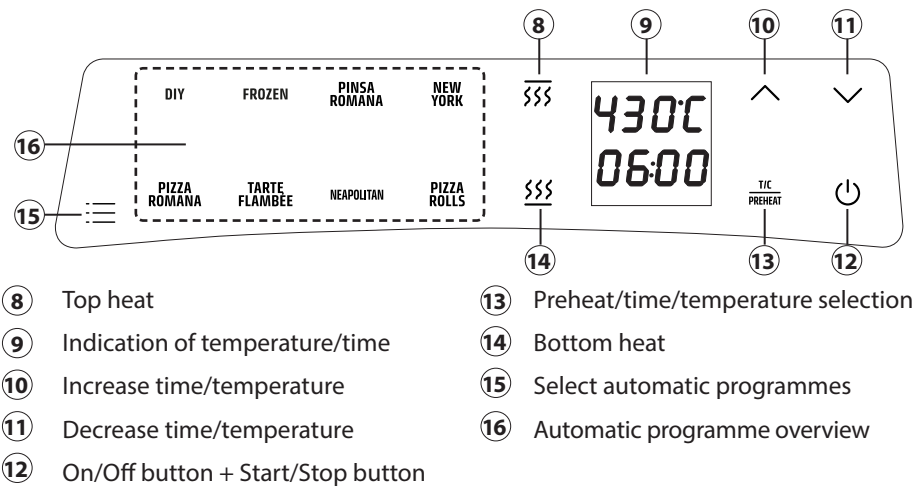
2.1 Overview



- ① Pizza oven door with handle
- ② Ventilation slots
- ③ Cordierite pizza stone
- ④ Control panel

- ⑤ Pizza slide handle
- ⑥ Screws
- ⑦ Pizza slide sliding surface

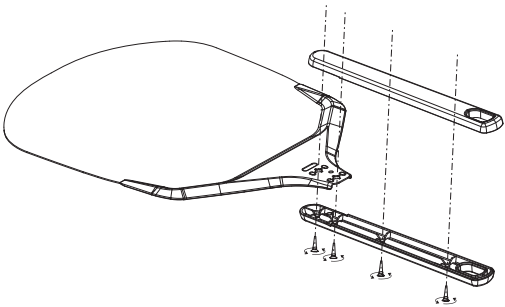
2.2 Control Panel



2.3 Assembly

2.3.1 Assembly of the pizza paddle

1. Insert the sliding surface between the two sides of the plastic handle.
2. Screw the plastic handle tight using the four screws (see illustration).



2.4 Automatic programs

Program	Temp. in °C preset (range)*	Time in min. preset (range)*	
DIY	430 (80-430)	2 (1 - 60)	(Personal programme) Set the programme according to your own preferences
FROZEN	245 (80-430)	9 (1 - 20)	Frozen pizza or frozen tarte flambée
PINSA ROMANA	340 (80-430)	3 (1 - 30)	Sourdough, often topped after baking, savoury or sweet topping

NEW YORK	330 (80-430)	2 (1 - 10)	High, fluffy edge, lots of topping, sauce up to the edge, crispy base
PIZZA ROMANA	430 (80-430)	3 (1 - 60)	crispy, thin dough, low edge
TARTE FLAMBÉE	270 (80-430)	5 (1 - 20)	Tarte flambée with a very thin base, savoury or sweet topping
NEAPOLITAN	430 (200-430)	2 (1 - 10)	(Classic pizza baked in a wood-fired oven) soft, thin base, fluffy edge
PIZZA ROLLS	430 (80-430)	2 (1 - 60)	Pizza rolls or pizza buns, unfilled or filled with toppings

*in 1 minute steps / *in 5 °C steps

2.5 Rating plate

The rating plate with the connection and performance data is located on the back of the device.

3 Operation and Handling

This chapter provides you with important information and notes on the operation and basic settings of the appliance.

WARNING

- ▶ Do not leave the device unsupervised during operation.
- ▶ **WARNING!** The device's surfaces can become hot during use. Make sure not to touch the housing or the pizza stone until they have cooled down completely. Only touch the pizza oven door handle, not the door itself.
- ▶ The stone is impact sensitive and may break if dropped.
- ▶ If you want to transport the device, take the pizza stone out of the oven and pack it separately to avoid breakage.

3.1 Before first use

The device must be operated empty for approximately 10 minutes to remove any possible protective substances from the heating elements. Make sure that the location where you are using the oven is well-ventilated, as the oven may give off smoke. This smoke is normal.

1. Check that you have removed all the packaging.
2. Place the oven on a flat, dry, heat-resistant surface.
3. Completely unwind the power cord and insert the plug into an earthed power socket.
4. Use a damp cloth to wipe the pizza stone.
5. Dry the pizza stone thoroughly and put it into the device.

6. Close the device.
7. An audible signal will sound and the control panel will light up once. The appliance is in standby mode and the  button flashes.
8. Start the appliance by pressing the  button. Press the  button to switch between time and temperature settings. Use the  and  buttons to set 430 °C and confirm the entry by pressing the  button. The appliance automatically preheats and confirms when the set temperature has been reached with an audible signal.
9. Let the device run at full power for approx. 10 minutes.
10. The device is now ready for use.

3.2 Operation

WARNING

- ▶ Only use the device when the pizza stone is in it!
 - ▶ Remove all packaging from frozen pizzas and other food items before you put them in the pizza oven.
 - ▶ The pizza stone cannot withstand extreme temperature fluctuations. Allow frozen food to thaw slightly before you put it on the hot stone.
 - ▶ Do not cover food with aluminium foil before you put it in the oven. Do not use baking paper, non-stick pans or silicone moulds.
 - ▶ Do not put aluminium foil or plastic containers on the hot surfaces.
 - ▶ The stone gets very hot during use and stays hot for a long time after use. Do NOT use water to cool down the stone.
 - ▶ Smoke is produced, especially when you open the pizza oven door. Use the oven in a well-ventilated area.
 - ▶ When removing the pizza, make sure you hold the pizza peel straight so that you do not touch the heating elements with the pizza.
 - ▶ Only use the heat-resistant pizza slide in the appliance. The sliding surface may be hot after cooking.
1. Proceed as described in the "Before first use" section.
 2. Start the appliance by pressing the  button.
 3. Select one of the 8 automatic programmes by tapping the  button.
 4. The programme symbol lights up and the pre-set temperature and time appear on the display.
 5. You can adjust both the temperature and the time individually.
 6. Select the  button to then change the time using the  or  button.
 7. Select the  button again to adjust the temperature using the  or  button.
 8. Press the  button to start the process.
 9. Prepare your pizza.
 10. As soon as the appliance has reached the desired temperature (preheating time is usually 15-20 minutes), the appliance beeps 5 times and the temperature display flashes.
 11. Sprinkle the paddle with a small amount of pizzafLOUR to prevent dough from sticking to the paddle and the stone. Use the pizza paddle to put pizzas on the pizza stone inside the oven.

12. Close the pizza oven door.
13. Different types of dough will require different temperatures and preparation times. When first using the oven, we recommend that you start with a small pizza without too many toppings.
14. If you have set a time, press the  button again after preheating to confirm the countdown.
15. Watch the pizza while it is in the oven. The baking time will be around 2-4 minutes.
16. Turn the pizza if necessary to ensure that it is evenly baked.
17. Use the pizza paddle to remove the pizza from the device.
18. Prepare additional pizzas if applicable.
19. Adjust the temperature of the appliance if necessary.
20. When the time has elapsed, an acoustic signal will sound and the appliance will automatically switch to standby mode or switch off the appliance by pressing and holding the , and leave it open to cool down completely. The fan will continue to run for a moment.

PLEASE NOTE

- ▶ If you have started a programme, you can change the time and temperature at any time using the corresponding buttons.
- ▶ When the “DIY” programme is set, you can switch the top and bottom heat on and off by pressing the  button and the  button.
- ▶ If you keep the  or the  button pressed, the value increases/decreases faster.

3.3 Memory function

The device has a memory function. As soon as you have customised an automatic programme to your preferences, the appliance stores these settings. Even after unplugging and re-plugging the power cable, the appliance will display your customised settings.

You can reset the automatic programmes to the factory settings:

1. Switch the appliance to standby mode.
2. Press the  button for about 3 seconds. The appliance confirms that the automatic programmes have been reset with an audible signal.

3.4 Tips for preparation

- The higher the water content in the dough, the softer and airier the dough will be. The right flour is important for absorbing a high water content in the dough.
- Use pizza flours with the type 00; these are a bit coarser and contain more protein.
- Knead the dough thoroughly so that it becomes elastic and does not tear.
- When kneading with a food processor (low speed for about 10 minutes), pay attention to the temperature of the dough. It must not get too warm, so that the yeast does not work too early.
- Portion the dough into smaller pieces and allow them to rise for a sufficient length of time (approx. 12-24 hours).

- To get a fluffy dough, do not use a rolling pin to spread the dough, as this will cause you to push the air that has formed over time out of the dough. Instead, place the dough on a floured work surface and press the dough flat with your fingers.

Recommended settings for pizzas with a little and a lot of topping

	Temp. (°C)	Time (min.)	Note
Pizza with no/few toppings (e.g. a plain margaritha)	400	ca. 2	The high temperature ensures that the dough is baked quickly.
Pizza with lots of toppings (e.g. Capricciosa)	350	4-5	Due to the toppings, the pizza takes a little longer and should not be baked at too high a temperature so that the toppings do not burn.

4 Cleaning and Maintenance

This chapter provides you with important notices with regard to cleaning and maintaining the device. Please observe the notices to prevent damages due to cleaning the device incorrectly and to ensure trouble-free operation.

4.1 Safety information

 ATTENTION

Please observe the safety instructions, before cleaning your device:

- ▶ Unplug the device when not in use and before any cleaning.
- ▶ Never immerse the device, cord or plug in water or other liquids and do not place in the dishwasher.
- ▶ Do not use iron brush, abradant, kitchen cleaner, or sharp cleaning tool for cleaning.
- ▶ Clean the device after use as soon as it has cooled down. Extended waiting unnecessarily complicates cleaning and can make it impossible in extreme cases. Excessive accumulations of dirt can even damage the device under certain circumstances.

4.2 Device

Wipe the outside of the device and the oven door with a damp cloth.

4.3 Pizza stone

PLEASE NOTE

- ▶ The pizza stone will change colour after it has been used. This is normal and cannot be prevented.
- ▶ Do not soak the stone in water; do not use cleaning agents and do not put it in a dishwasher.
- ▶ It is essential that the stone is completely dry before you use it again.

Remove the pizza stone from the oven to clean it. Handle the stone carefully. Wipe the pizza stone with a soft, damp cloth after every use. If the stone is very discoloured, you can clean it by mixing a bicarbonate of soda and water paste and applying it to the stone with a sponge. Following this, wipe the stone with a clean, damp cloth.

4.4 Pizza paddle

Use warm soapy water and a soft sponge to clean the paddle surface, then dry it thoroughly.

5 Troubleshooting

This chapter provides you with important notices with regard to operating the device. Observe the following notices to avoid dangers and damages:

5.1 Safety notices

⚠ ATTENTION

- ▶ Repairs of electrical appliances must be carried out by qualified person who are trained by the manufacturer.
- ▶ Repairs performed by untrained persons may result in considerable hazards for the user and damage the machine.

5.2 Troubleshooting table

The table below will help you to locate and solve small problems.

Problem	Solution
The device cannot be turned on.	Check if the plug has been properly inserted into the power socket.
Smoke is coming out of the device.	The extremely high temperatures may cause smoke to develop. Use the oven in a well-ventilated location.

PLEASE NOTE

- ▶ If you cannot solve the problem by carrying out the steps described above, our Customer Service will help you free of charge.
- ▶ Clean the device before you send it to customer service.

6 Disposal of the Old Device

Old electric and electronic devices frequently still contain valuable materials. However, they also contain damaging substances, which were necessary for their functionality and safety. If these were put in the non-recyclable waste or were handled incorrectly, they could be detrimental to human health and the environment. Therefore, do not put your old device into the non-recyclable waste under any circumstances.

PLEASE NOTE

- ▶ Utilise the collection point, established in your town, to return and recycle old electric and electronic devices. If necessary, contact your local council, refuse collection service or your dealer for information.
- ▶ Ensure that your old device is stored safely away from children until it is taken away.

6.1 Disposal of the packaging

The packaging protects the device against damages during transit. The packaging materials are selected in accordance with environmentally compatible and recycling-related points of view and can therefore be recycled. Returning the packaging back to the material loop saves raw materials and reduces the quantities of accumulated waste. Check with your local council for proper disposal and recycling procedures.



7 Guarantee

Your Pro-Line Australia 24-month Repair or Replacement Warranty

Pro-Line warrants this appliance to the first purchaser and subject to the stated conditions:

This warranty only applies to appliances purchased and used in Australia or New Zealand and covers any defects in material or workmanship in the manufactured product within the first 24 months, from the date of purchase.

To make a warranty claim you must visit Pro-line Australia online at www.prolineaustralia.com.au/warrantyclaim

If a product is found to be faulty there is a 90 day return policy from the date of purchase. Products returned to store MUST be accompanied by a valid proof of purchase.

For warranty claims outside of 90 days from date of purchase, product will be repaired or replaced at our discretion. Repair or replacement costs of the product will be covered under warranty by Pro-line.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods. The benefits given to you by this warranty are in addition to other rights and remedies of the consumer law in relation to the goods or services to which this warranty relates.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if goods fail to be of acceptable quality and the failure does not amount to a major failure.

Conditions of this Warranty:

1. This product has been fully installed in accordance with the user manual installation instructions.
2. The warranty extends only to repairing or replacing any component that proves to be defective in material or workmanship.
3. The warranty does not cover defects occasioned by misuse, alterations, accidents, or used for other than the intended purpose.
4. The warranty does not cover damage to the product caused by accident, fire, floods, power surges or black outs.
5. Proof of purchase is required for warranty claims. Please keep purchase receipt in a safe place.



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