

PIZZA OVEN



MODEL 412-5-NCT

This oven was designed expressly for baking original crust frozen pizzas. This commercial quality countertop oven has dual position elements which are designed to cook quickly and consistently with no preheating required. Prepare anything you would normally cook in your toaster oven including garlic and cheese breads, egg rolls, bagels, 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: 1-7/8" x 13"
- Removable clean out tray
- Preset Thermostat (approx. 500 deg.)
- Mechanical 15 minute timer
- Long life calrod heating elements. UL listed.
- Flip up handle design for easier storage
- ** Bakes (1) 12" Original crust pizza in approx. 8-12 min.

ELECTRICAL DATA:

- 120 volts, 12 amps, 1450 watts
- Best when operated on an individual branch circuit
- 6' power cord length

DIMENSIONS: *(may not reflect shipping dimensions)*

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

SHIPPING WEIGHT: *(may not reflect shipping weight)*

Approx. 20 lbs.



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FP140005-M
12/12

WISCO INDUSTRIES®

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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.

Congratulations! You are about to enjoy a freshly baked pizza prepared to crispy, flavorful satisfaction in the time it takes to preheat a conventional oven. Frozen pizzas were never intended to be prepared in conventional ovens ~ they have a tendency to bake moisture out. Now you can enjoy restaurant quality pizza in minutes at home.

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 included in 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.

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.

CLEANING INSTRUCTIONS

Unplug oven and allow to cool before cleaning. This oven is 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. If spillage is cleaned off and not allowed to accumulate, 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.**

HOW TO CONTACT US:

If you should have any questions in regards to your oven you may contact us at: 608-835-3106 or 800-999-4726.

BAKING INSTRUCTIONS

Pizza should be kept frozen for best results. Capacity is (1) 12" original crust 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.

RECIPES

Try something easy and unique! Start with a pre-baked pizza crust, flour "burrito size" tortilla or pita bread. Sprinkle with grated Parmesan cheese and then spoon tomato, marinara or pizza sauce over the cheese.

Arrange one or more of your favorite toppings over the sauce. Top with your favorite shredded pizza cheese, allowing some of the toppings to be visible through the cheese. Keep the toppings within ½" of the crust edge to avoid toppings from spilling onto the heating element. Bake for 10 - 12 minutes or until cheese is lightly browned.

TOPPING SUGGESTIONS:

Sliced and sauteed mushrooms
Freshly chopped garlic
Chopped firm anchovy fillets
Roasted red and/or yellow peppers
Fried and diced bacon
Sliced fresh tomatoes

Pepperoni slices
Sliced and sauteed onions or leeks
Sliced olives
Ham slices and pineapple tidbits
Fresh cooked Italian sausage
Crushed red pepper flakes

MEXICAN PIZZA

(4) 10" flour tortillas
Olive oil cooking spray
½ cup salsa
1-1/2 cups shredded Monterey Jack or Colby Jack cheese
1/4 cup Red or green pepper, diced
1/4 cup Green chilies, chopped
1/4 cup Black olives

Lightly spray tortillas with olive oil cooking spray and layer two tortillas on top of each other to form two crusts. Spread salsa on each crust, followed by the cheese, peppers, chilies, and olives.

Bake each for 6 minutes or until cheese begins to bubble. Makes (2) 10" pizzas.

Yield: 2-4 servings

GREEK PIZZA

Olive oil cooking spray
(2) 6" pita breads
2 cups (measured before cooking) fresh spinach lightly steamed or microwaved for 1 minute.
1 Roma (plum) tomato, sliced
½ cup Kalamata olives, pitted and halved (green olives may be substituted)
2 cloves garlic, minced
1 Tablespoon fresh parsley, chopped or 1 teaspoon dried parsley flakes
½ teaspoon dried oregano
½ cup shredded mozzarella cheese
2 teaspoons olive oil

Spray pita bread with olive oil cooking spray. Arrange cooked spinach over each pita followed by tomato slices, olives, garlic, seasonings and cheese. Drizzle with olive oil. Bake for 6 - 7 minutes. Yield: 2 servings.

BARBECUED CHICKEN PIZZA

(1) 12" pre-baked pizza crust
1 cup cooked chicken, shredded (leftovers work great)
1 cup barbecue sauce
1/4 cup chopped green onion
1 cup mozzarella cheese, shredded

Spread 1/4 cup of barbecue sauce over crust. Mix shredded chicken with remaining barbecue sauce and arrange on top of crust. Sprinkle evenly with green onions and cheese. Bake for approx. 10 - 12 minutes. Yield: 2-4 servings.

SOUTHWESTERN PIZZA

(4) 10" flour tortillas
Olive oil cooking spray
(1) 14-1/2 oz. Can of Mexican or Southwestern recipe diced tomatoes (drained)
1/4 teaspoon ground Cumin
1 tablespoon minced seeded pickled jalapenos
1-1/2 cups Monterey Jack shredded cheese
½ cup thinly sliced red onion
1 small red bell pepper, cut crosswise into thin rings
1 small yellow bell pepper, cut crosswise into thin rings
1 tablespoon minced garlic
½ cup black olives, pitted and sliced
3 tablespoons fresh coriander (cilantro), chopped

Lightly spray tortillas with olive oil cooking spray and layer 2 tortillas on top of each other to form 2 crusts. In a small bowl mix together the drained tomatoes, cumin and jalapenos. Spread the mixture on each crust. Top with Monterey Jack cheese and arrange the onion and bell pepper rings on each pizza. Sprinkle garlic and olives on the pizzas. Spray lightly with olive oil cooking spray. Bake each pizza for 6 minutes or until the crust is crispy. Garnish with Coriander (cilantro). Makes (2) 10" pizzas. Yield: 2-4 servings

BRUSCHETTA

6 slices of crusty Italian bread
1 tablespoon olive oil
1 tablespoon Balsamic vinegar
2 Roma (plum) tomatoes, chopped
3 cloves garlic, halved
1 tablespoon fresh basil leaves cut in strips
½ cup Pecorino romano or parmesan cheese, shredded

Mix together olive oil, Balsamic vinegar, basil leaves and chopped tomatoes; set aside. Toast slices of bread in oven until lightly browned. Rub one half clove of garlic on each slice of toast and top with equal amounts of tomato mixture. Sprinkle with cheese and return to the oven for 5 minutes. Yield: 3-6 servings

QUESADILLAS

(2) 10" flour tortillas
Olive oil cooking spray
¾ cup Colby Jack or Mexican blend shredded cheese

Lightly spray both sides of tortillas with olive oil cooking spray. Place one tortilla on a flat surface. Sprinkle with the cheese coming within ¼" of edges. Cover with second tortilla. Bake for 5 minutes or until lightly browned. Slice into wedges and serve with garnishes.
Yield: 2-4 servings

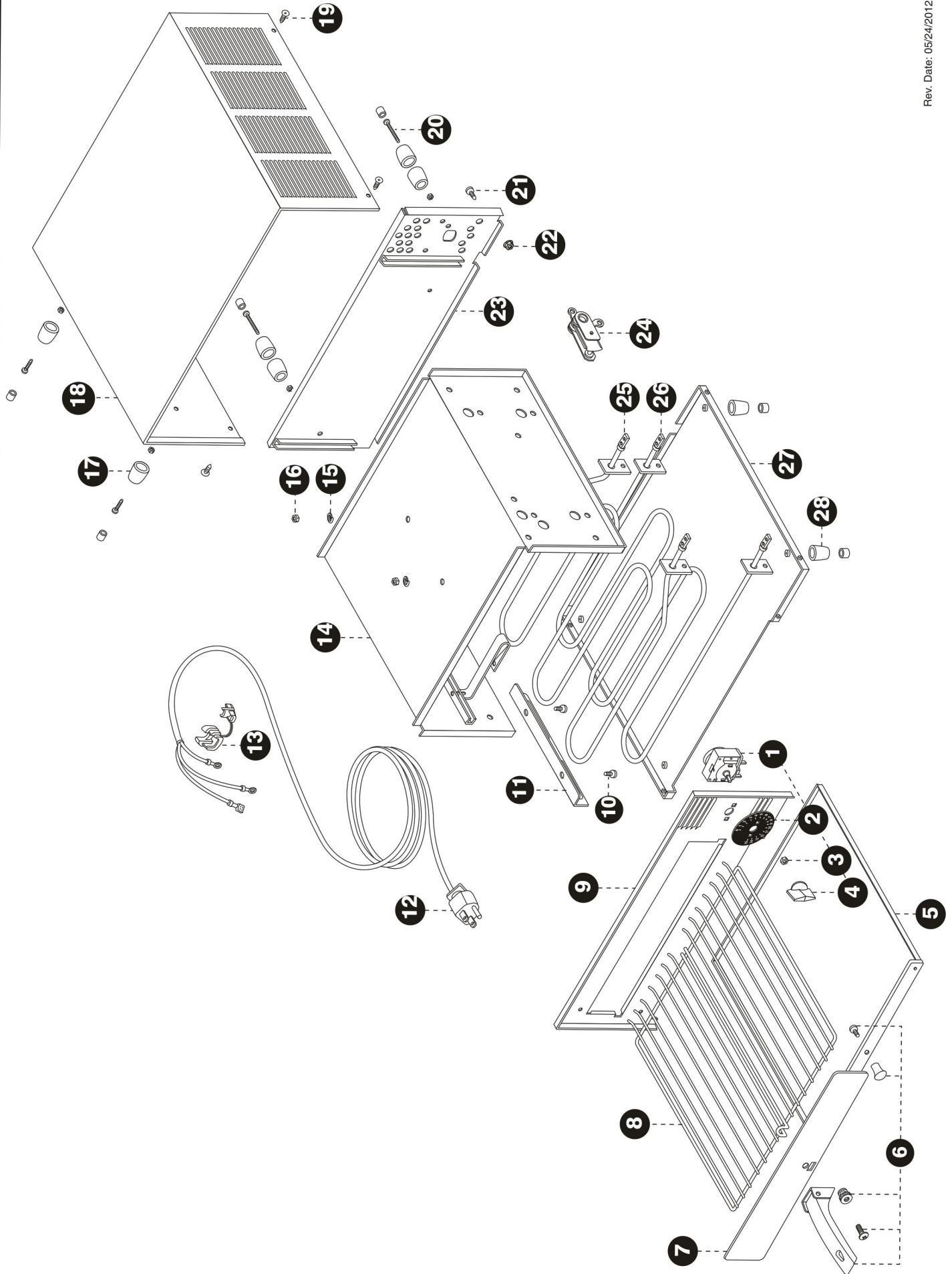
GARNISHES:

½ c. Guacamole
½ c. Salsa
½ c. Sour cream

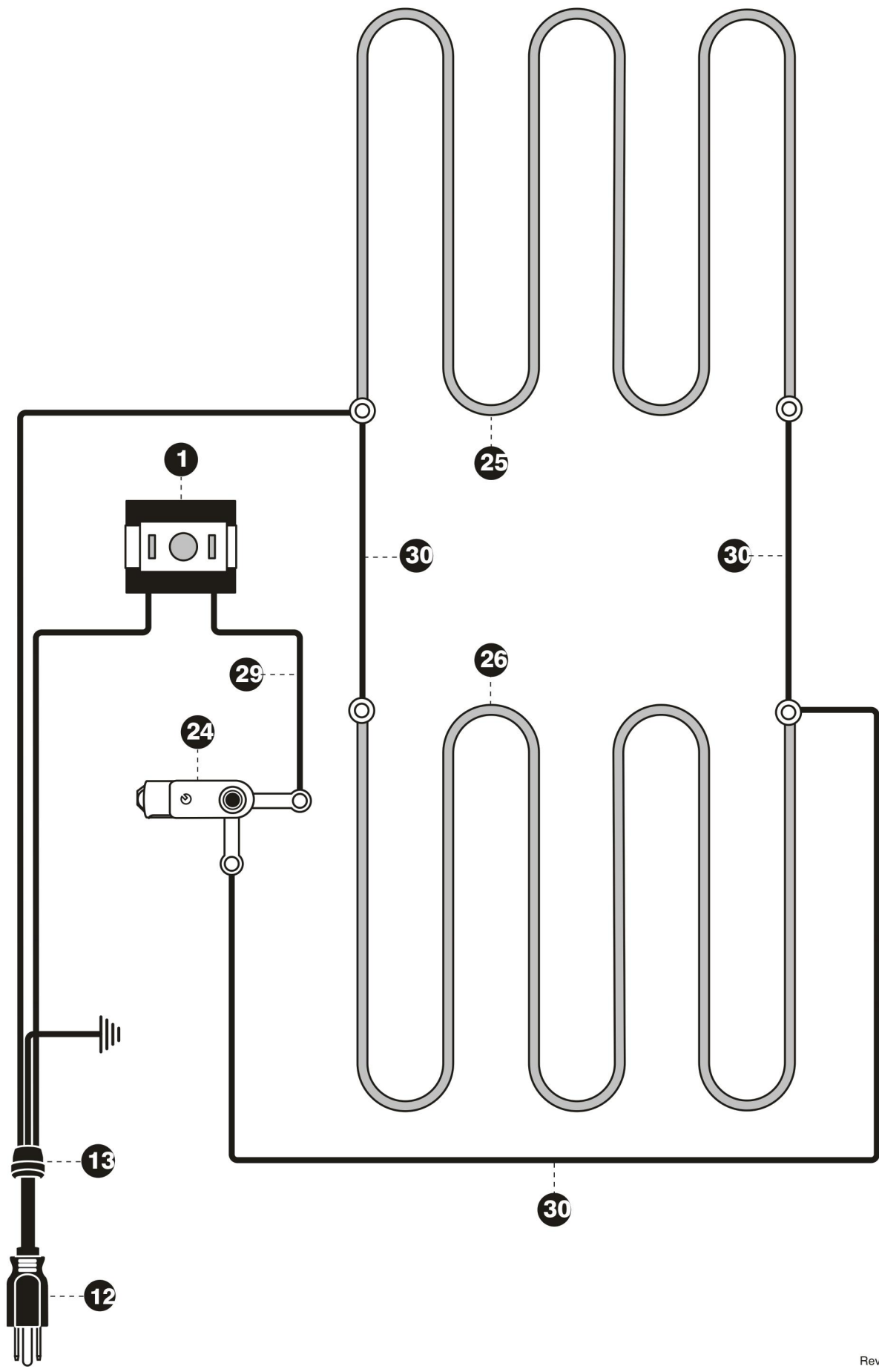
MODEL 412-5-NCT

| <u>ITEM #</u> | <u>PART #</u> | <u>DESCRIPTION</u> |
|---------------|---------------|---|
| 1 | 0017314SK | TIMER KIT w/decal,wires & instructions |
| * | 0017314 | 20 AMP TIMER ONLY |
| 2 | I013395 | TIMER DIAL |
| 3 | 00175 | NUT |
| 4 | 00106 | TIMER KNOB |
| 5 | RA441N | CLEAN-OUT TRAY |
| 6 | 0023019 | BAG OF PARTS (Incl. Handle, nut, screw & clean out tray knob & screw) |
| 7 | 00440N | GRILLE FRONT PANEL |
| 8 | WA114 | GRILLE |
| 9 | RA446N | FRONT PANEL SUB ASSY |
| 10 | 00151 | #10-24 x 1/4 SCREW |
| 11 | 00410 | UPPER ELEMENT SUPPORT |
| 12 | 00448 | POWER CORD |
| 13 | 0016024 | STRAIN RELIEF |
| 14 | RA445NH | INNER HOUSING |
| 15 | 009124 | #10 LOCK WASHER |
| 16 | 00142 | 10-24 HEX NUT |
| 17 | 0018032SK | FOOT SERVICE KIT |
| 18 | 00444N | OUTER HOUSING |
| 19 | 00150 | #8 X 3/8 SHEET METAL SCREW |
| 20 | 00155 | #8 x 1-3/4" TYPE A PHILLIPS PAN HD ST SC |
| 21 | 00144 | 8-32 X 1/4" PHILLIPS HEAD STAINLESS |
| 22 | 0016108 | 8-32 SPINLOCK NUT NICKEL |
| 23 | RA443N | REAR PANEL without CORD |
| * | SA443N-R | REAR PANEL with CORD |
| 24 | 00449 | REGULATING THERMOSTAT |
| 25 | 00416N | UPPER ELEMENT (900W) |
| 26 | 00415 | LOWER ELEMENT (550w) |
| 27 | RA423N | BOTTOM PAN ASSY W/FEET |
| 28 | 0023040SK | FOOT SERVICE KIT |
| 29 | 0016518 | 14GA STRAND WHITE WIRE |
| 30 | 00130 | 8-1/2" INTERNAL WIRE |

Model 412-5 Exploded View



Model 412-5 Wiring Diagram



Pizza Oven Handle Assembly Instructions

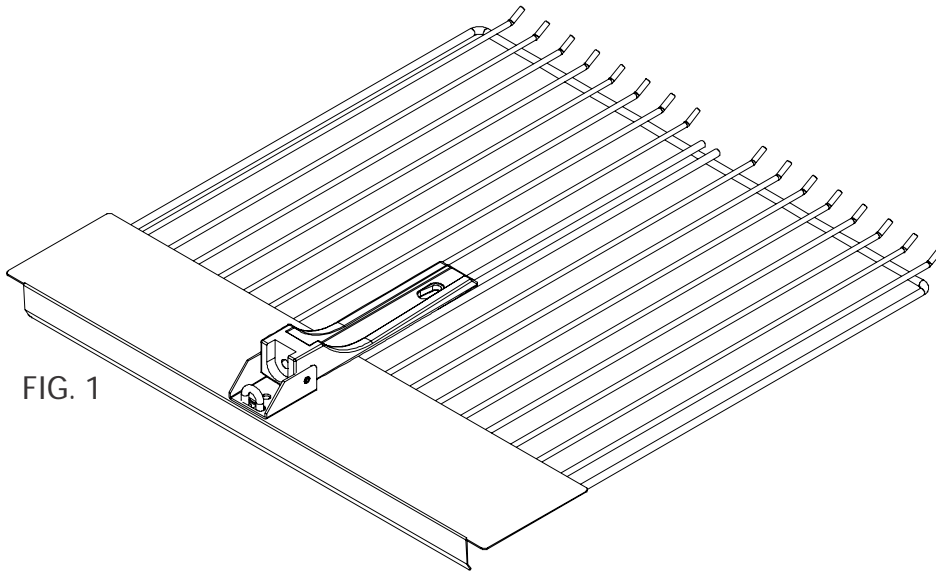
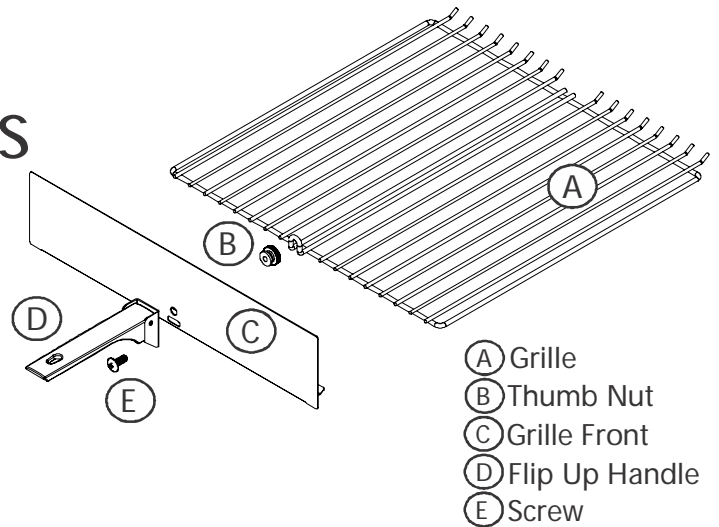


FIG. 1

STEP 1

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

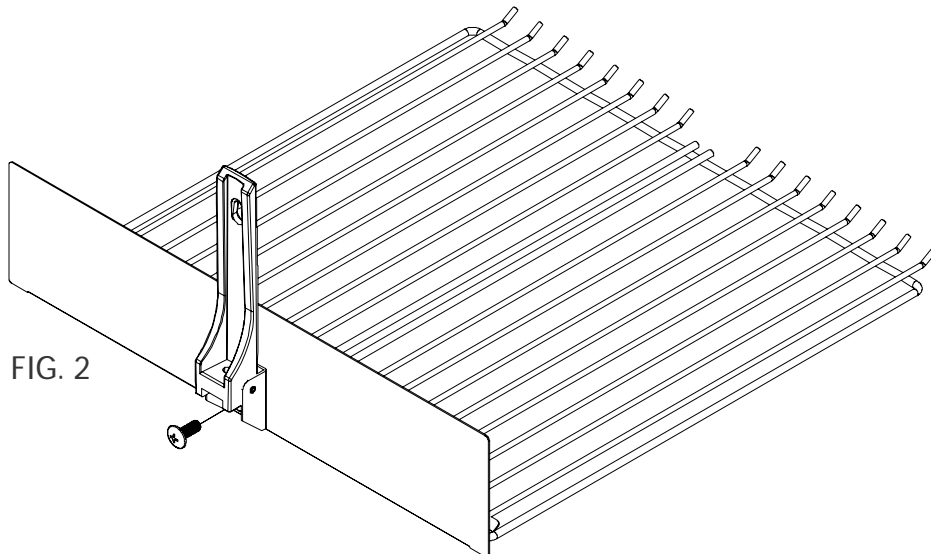


FIG. 2

STEP 2

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

STEP 3

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

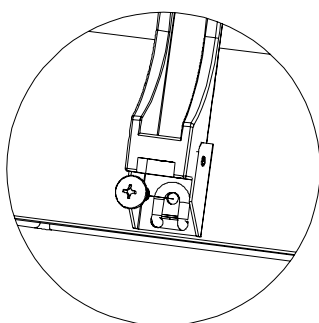


FIG. 3

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

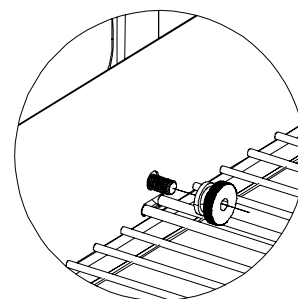


FIG. 4



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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 an 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.**

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.**