

PIZZA OVEN



MODEL 560 DELUXE PIZZA OVEN

Produce perfect pizza! This versatile oven handles pizzas up to 16" in diameter. Everything from thin, thick and self-rising pizzas to pretzels, sandwiches and other food items of a non-greasy nature can be prepared with ease. Long life, continuous operation, unique design and versatile capabilities make the 560 the ideal oven for demanding commercial food service environments.

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 protections.

FEATURES:

- 2-9/16" x 17" door opening
- Removable clean out tray
- 15 minute timer with "HOLD" option
- Variable control thermostat from 100 deg. to 650 deg F.
- Attractive stainless steel outer housing
- Long life calrod heating elements.
- Flip up handle design for easier storage
- Use with model 680-1 on top for a great space saving feature

*For the ultimate **fresh-dough** pizza oven, we recommend the model 560-5



ELECTRICAL DATA:

- 120 volts, 14.2 amps, 1700 watts
- Best when operated on an individual branch circuit
- 6' power cord length

DIMENSIONS:

19-3/4"L x 24-1/2"W x 10"H
Inside dimension: 17" x 17"

SHIPPING DIMENSIONS: 27"L x 23"W x 12"H
SHIPPING WEIGHT: 41 lbs.



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.

IMPORTANT: Read the following safety and operation instructions to avoid injury and to avoid damage to equipment or property.

 Plug unit into a properly grounded electrical outlet of the correct voltage, size and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the warmer.

 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 a 6" spacing from walls.

 Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.

 Improper assembly of the "flip up" handle to the grill could cause the grill to rotate the pizza when the pizza is removed from the oven resulting in hot food falling off the grill. See proper handle assembly instructions included in this instruction manual.

 When removing grill from oven, use caution to avoid hot food falling into the oven, on the operator, etc.

 Unplug oven when not in use

 Unit is not waterproof. Do Not submerge in water. Do not operate if unit has been submerged in water.

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.

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

- Oven model 560: Intended for par-baked pizza crusts.
- Oven model 560-5: Intended for fresh dough pizza crusts.

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. NOTE: The timer dial must always be turned past the 3 minute mark to activate the switch.

Baking time varies depending upon the type of pizza crust, thickness of pizza crust, amount of toppings, personal preference to doneness, etc. Baking times will also vary based upon whether pizza is frozen or thawed.

*Thicker crust pizzas require lower baking temperatures for a longer period of time in order to penetrate and bake crust. SUGGESTED baking temperature: 400°F.

*SUGGESTED baking temperature for par-baked thin crust pizza: 450°F.

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.

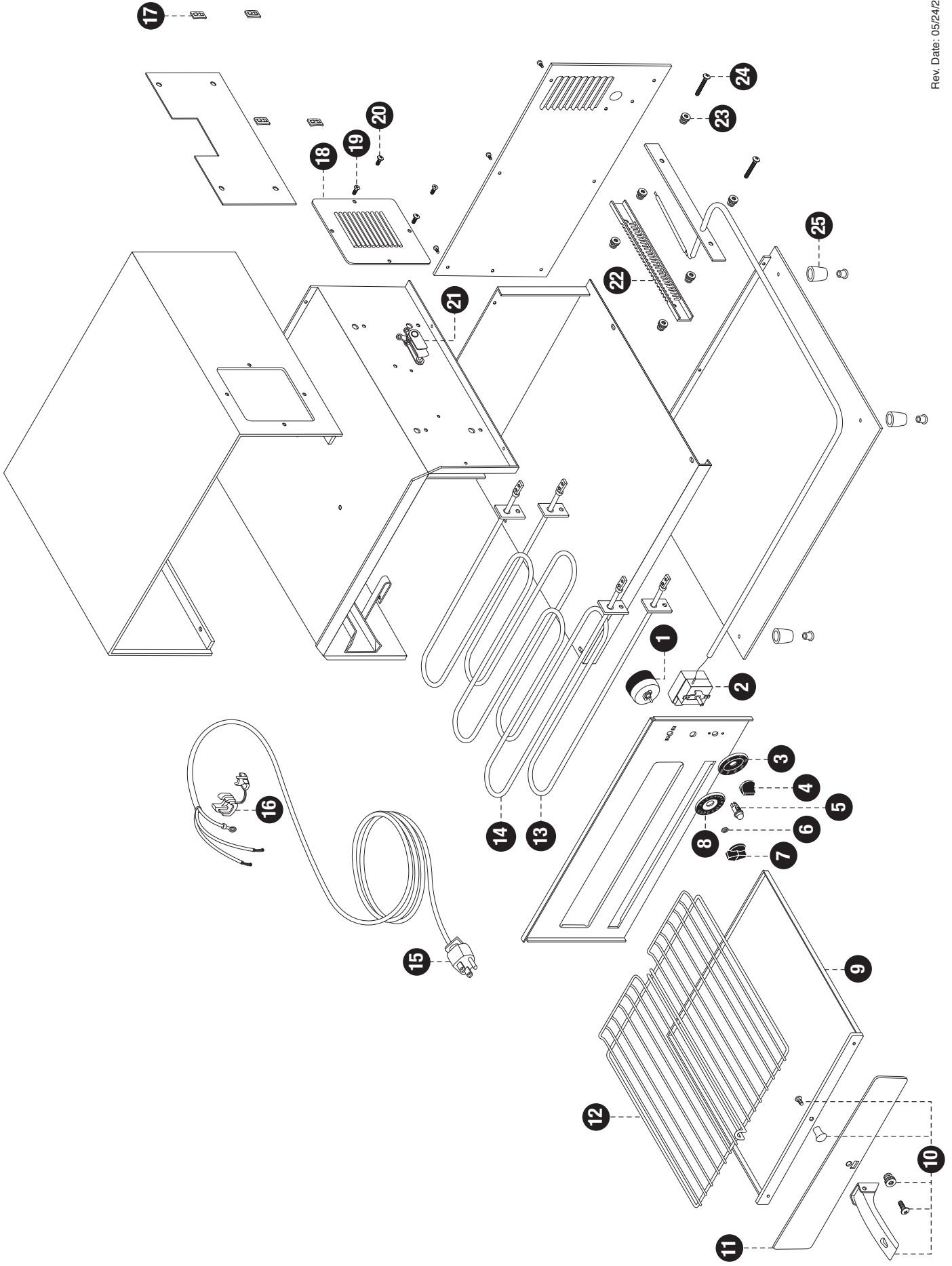
“HOLD” FEATURE

This oven has the ability to remain on for continuous operation. To activate this feature turn the timer dial counterclockwise.

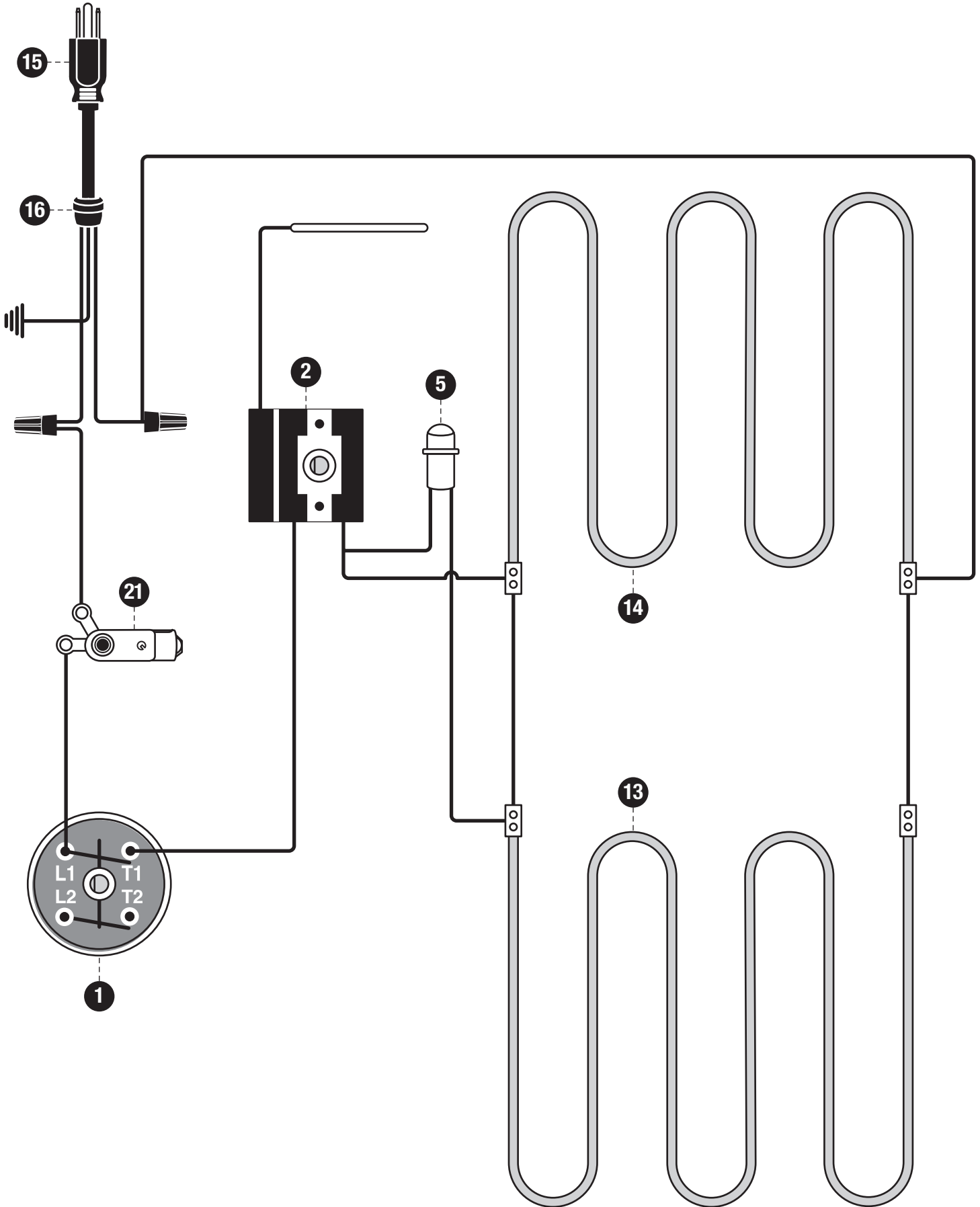
MODEL 560

<u>ITEM #</u>	<u>PART #</u>	<u>DESCRIPTION</u>
1	0017441	TIMER#72441 15MIN (560)
2	008077	REGULATING THERMOSTAT
3	008241	THERMOSTAT DIAL PLATE
4	008242	THERMOSTAT KNOB
*	008241SK	THERMOSTAT KNOB & DECAL
5	009092	RED PILOT LIGHT
6	00175	NUT
7	00106	TIMER KNOB
8	I013121	15 MINUTE TIMER DIAL
9	008089	CLEAN OUT TRAY
10	0023019	BAG OF PARTS (Incl. Handle, nut, screw & clean out tray knob & screw)
11	008065	GRILL FRONT
12	008252	GRILL
13	008092	HEATING ELEMENT (800W)
14	008093	HEATING ELEMENT (900W)
15	00448	POWER CORD
16	0016024	STRAIN RELIEF
17	004017	TINNERMAN CLIP
18	008203	ACCESS PANEL
19	008219	MACHINE SCREW #10-32 X 3/8"
20	00150	#8 X 3/8 SHEET METAL SCREW
21	008212	HI-LIMIT THERMOSTAT
22	008209	BULB GUARD
23	00116	THUMB NUT 10-24
24	00152	#10-24 x 1" RD HD SCREW
25	0018032SK	BOTTOM FOOT SERVICE KIT

Model 560 Exploded View



Model 560 Wiring Diagram



Pizza Oven Handle Assembly Instructions

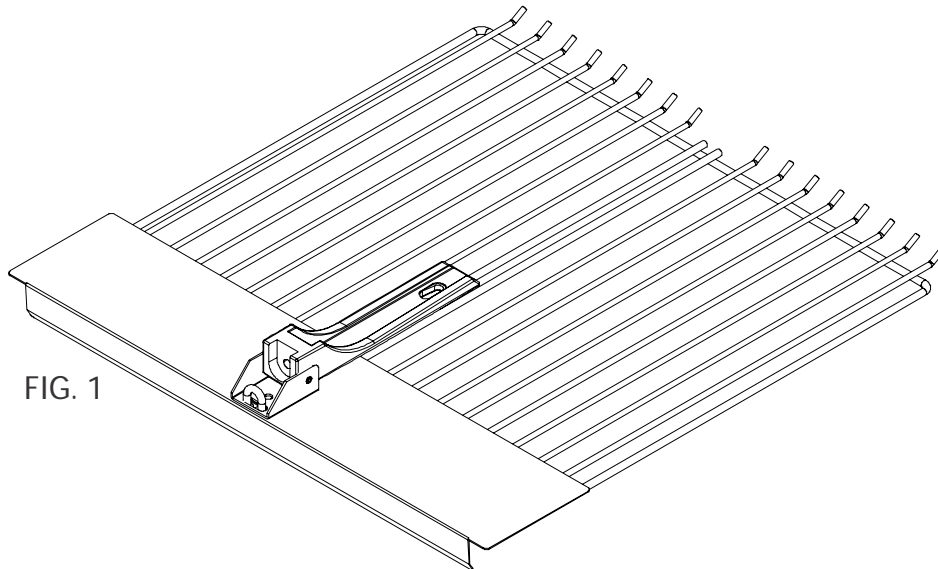
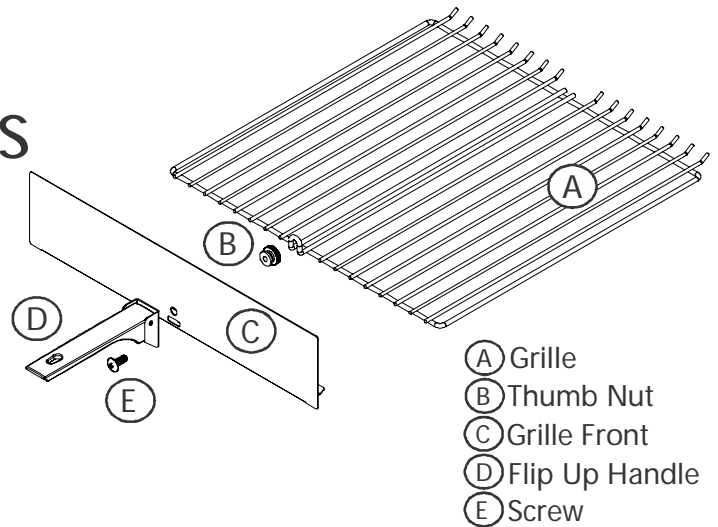


FIG. 1

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.

STEP 2

Rotate the grille front and handle into the upright position.

FIG. 2

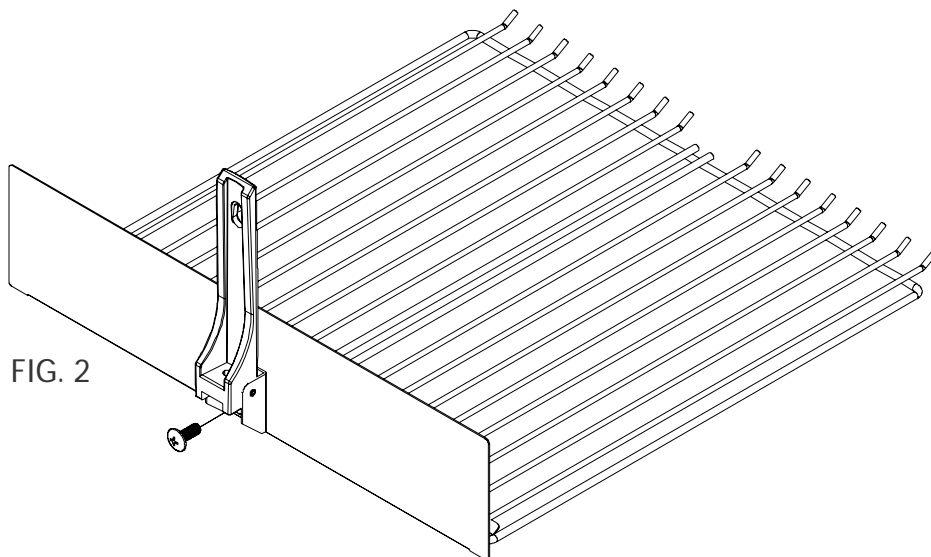


FIG. 2

STEP 3

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

FIG. 3

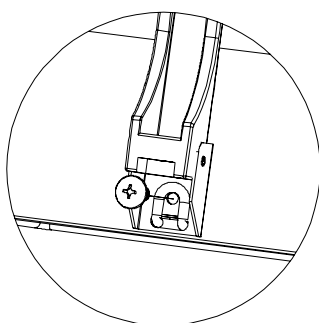


FIG. 3

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

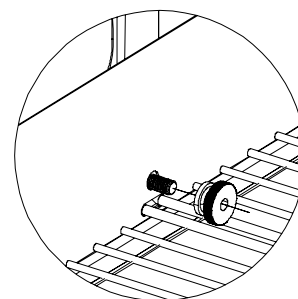


FIG. 4



An ISO 9001 Company

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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.**

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