



## **NEMCO PIZZA OVEN**

### **Model Series: 6215**

## **OPERATING INSTRUCTIONS**

### **INTRODUCTION**

1. Please read instructions before using this appliance.
2. When using electrical appliances, always follow basic precautions to reduce the risk of fire, electric shock and injury to persons.
3. Clean machine thoroughly before and after all uses using cleaning instructions below.

### **SAFETY INSTRUCTIONS**

1. Plug electrical cord into a certified electrical outlet with a corresponding voltage rating as listed on the machine model labels.
2. Always unplug the electric cord when appliance is not in use and before cleaning, adjusting or maintaining this machine. Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
3. This machine will be HOT during use and for a short time after it is turned off – BE CAREFUL. To avoid burns, do not let bare skin touch hot surfaces. If provided, use handles when moving this appliance. Keep combustible materials away from appliance.
4. Use extreme caution when any appliance is used by or near children and whenever the appliance is left operating and unattended.
5. This appliance is not intended for use near or around water. Never locate appliance where it may fall into a water container.
6. Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance. Do not block air intakes or exhaust in any manner. Do not use on soft surfaces where openings may become blocked.

### **PREPARATION**

1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside packaging.
3. Set unit on a flat surface.
4. Position unit near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners or the like. Arrange cord where it will not be tripped over.
5. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.

**Caution:** To reduce the risk of fire, the appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside thereof, or on noncombustible slabs or arches having no combustible material against the underside thereof. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.

6. Remove any white plastic coating that may be affixed to stainless steel surfaces.
7. If unit fails to work properly when first operated call NEMCO customer service at 1-800-782-6761.

### **ELECTRICAL REQUIREMENTS**

Refer to the product tag (serial plate) on the back of the unit for voltage and wattage requirements. Be sure to plug unit into grounded outlet with sufficient power.

**WARNING: DURING NORMAL OPERATIONS THE EXTERIOR OF THE UNIT IS HOT.**

### **OPERATION**

1. Plug the unit into the power supply.
2. Place product on rack.
3. Rotate timer/switch knob to desired "timed" setting. Power is on when timer is on. For best results, pre-heat oven 6-8 minutes.
4. Bell sounds to indicate when set time is complete.
5. To disconnect appliance, turn controls to off and remove plug from outlet.

**NOTE: UNIT USES A TIMER SWITCH, WHICH SHUTS OFF THE HEATING ELEMENTS AT THE END OF TIMED CYCLE. MAXIMUM ON TIME IS 15 MINUTES.**

### **CLEANING**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit.

1. Turn the temperature control to the OFF position. Unplug the power cord.
2. Allow the unit to cool 30 minutes.
3. The rack and crumb pan can be removed from the unit and washed in hot, soapy water. Wipe dry.
4. Clean exterior of unit with a damp sponge and mild soap. Be sure to dry unit.
5. Do not immerse in water or other liquid. Avoid splashing water into the motor unit.

### **DO NOT IMMERSE UNIT!**

#### **SUGGESTED COOKING TIMES FOR PIZZAS**

12" Frozen 1-2 Toppings	No Pre-heat	10-11 Minutes
	Pre-heat	7-8 Minutes
12" Fresh 1-2 Toppings	No Pre-heat	7-8 Minutes
	Pre-heat	6-7 Minutes

**NOTE:** Baking times will vary according to number and type of ingredients. Adjust baking time as desired.  
**ADDITIONAL USES:** Cookies, pretzels, bread sticks, and similar products.

## **SERVICE INSTRUCTIONS**

For warranty or service information, please refer to the attached "Nemco Food Equipment Warranty Service Procedures."

### **PIZZA OVEN 6215 SERVICE PARTS LIST**

45063	2	Acorn Nut
45374	1	Cord Set
45375	1	Strain Relief
45920	1	Timer Knob (was 66629)
45921	1	Crumb Pan Knob
45949	4	Rubber Grommet for Foot
55077	4	Foot Pad
66602	1	Rack
66605	1	Crumb Pan
66626	1	Thermostat
66627	1	Element, 900W - 120V
66628	1	Element, 550W - 120V
66630	1	Timer Dial
66631	1	Handle
66671	1	Timer/Switch
66678	1	Crumb Pan Assembly
W6215	1	Wire Set
66603	1	Door Assembly



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