



**OWNER'S MANUAL / MANUEL DU PROPRIÉTAIRE / MANUAL DEL PROPIETARIO**

**ELECTRIC PIZZA OVEN / FOUR À PIZZA ÉLECTRIQUE / HORNO PIZZERO ELÉCTRICO**

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**Model FM-FB512**

# **IMPORTANT SAFETY INSTRUCTIONS**

## **READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE.**

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all Instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plug, or the appliance in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments is not recommended by the appliance manufacturer and may cause injuries.
8. Do not use outdoors. Household use only.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Oversize food or metal utensils must not be inserted in this oven as they may create a fire or risk of electric shock.
12. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- 14 Do not place any of the following materials in the oven: such as paper, cardboard, plastic, and the like
15. Do not cover any part of the oven with metal foil. This will cause overheating of the oven.
16. Do Not Cook on Broken ceramic stone – If ceramic stone should break, cleaning solutions and spillovers may penetrate the broken stone and create a risk of electric shock.
17. Clean ceramic stone with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn, some cleaners can produce noxious fumes if applied to a hot surface.
18. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to off, then remove plug from wall outlet.
19. Don't put oil or other cooking agent on ceramic stone or bottom of pizza crust.
20. Do not use appliance for other than intended use.
21. The appliance is not to be operated in the open position.

**SAVE THESE INSTRUCTIONS  
INDOOR HOUSEHOLD USE ONLY**



**CAUTION:** risk of personal injury - use care.

- DO NOT touch heating element or internal cooking surfaces when unit is operating.
- DO NOT attempt to move the pizza oven during or immediately after use.
- DO NOT place the power cord where someone could trip on it or where a child could pull on it which could cause the pizza oven to fall from the counter.
- DO NOT use this appliance for any purpose other than that which it was designed for and intended to be used as.
- DO NOT allow children operate this unit.
- The outer housing of the pizza oven can become very hot during use. Only use the handles affixed to the upper cover when opening and closing the upper cover. Be sure to use oven gloves when handling the pizza oven after use.



**WARNING: RISK OF ELECTRIC SHOCK or FIRE HAZARD:**

- ONLY connect this appliance to a 120V AC/60Hz power supply.
- DO NOT use extension cords with this product.
- DO NOT modify or disable the Auto-Off timer mechanism.
- DO NOT put oil or other cooking agent on ceramic stone or bottom of pizza crust.
- DO NOT allow this unit to operate unattended.
- DO NOT operate this unit near flammable liquids, gases or materials.
- DO NOT remove the plug from a power outlet by pulling on the power cord.
- DO NOT operate this unit outdoors, in wet conditions or near water sources.
- DO NOT route the power cord under carpeting, area rugs, furniture or appliances.
- ALWAYS disconnect power before any cleaning or repairing of the unit.

**WARNING:** This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

**WARNING: To reduce the risk of electric shock, DO NOT use this appliance with any solid-state speed control devices.**



**WARNING: EXPLOSION HAZARD:** serious risk of personal injury and/or property damage.

- DO NOT operate this product in the presence of any explosive liquids or gases.

Note: Repairs or service to this appliance should only be performed by a certified professional. Certico is not responsible for any damages or injuries caused by unauthorized repairs or service.

# G U A R A N T E E

Congratulations on your purchase of a quality Certico product. All of our products are designed, manufactured and tested to the highest standards, but despite our best efforts, things do happen, which is why we provide the following Warranty on all our products

## **WARRANTY**

Certico warrants, to the original purchaser, for a period of one (1) year from the original date of purchase, this product to be free of defects in materials or workmanship. This warranty specifically excludes esthetics and consumables such as ceramic cooking stones and does not cover defects caused by misuse, abuse, tampering, modification or damages resulting from improper installation, handling or power surges. Should Certico determine that your product is defective in accordance with the terms of this warranty, Certico, or its authorized service representative, will at its sole discretion, provide replacement parts, repair or replace the product free of charge provided it is returned in its original packaging and an original proof of purchase is provided. Certico or its authorized service representative may use refurbished parts or units in the fulfillment of its obligations hereunder. This warranty is non-transferrable.

## **FILING A WARRANTY CLAIM**

Should you believe that your Certico product has a defect in either materials or workmanship during the applicable warranty period, send an email to [warranty@certico.ca](mailto:warranty@certico.ca) indicating your name, address, contact phone number, the product model number, serial number, date of purchase and describing the problem. Once your claim has been received, we will contact you (by email and/or phone) to provide details on getting your product serviced. Defective claims made under warranty, which at the determination of Certico or its authorized service representative, are the result of abuse, misuse, tampering, unauthorized modifications or other phenomenon beyond the control of Certico are not covered under warranty and may be subject to additional charges.

## **DISCLAIMER and LIMITATIONS**

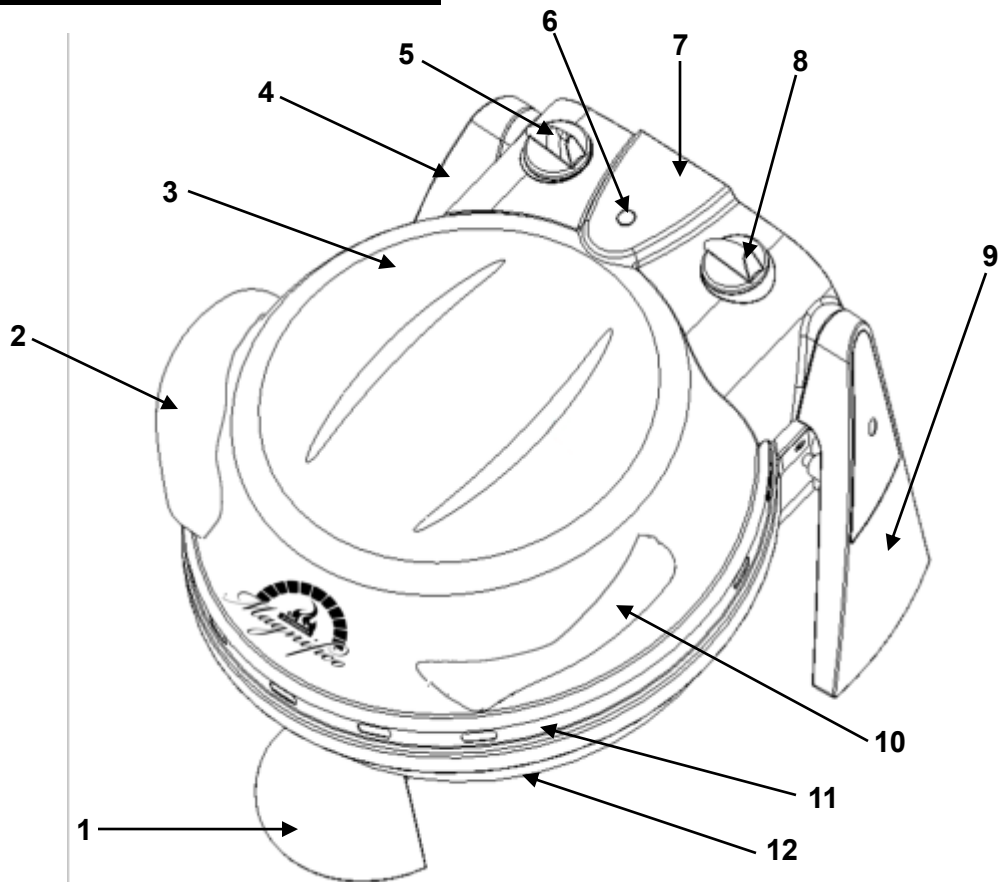
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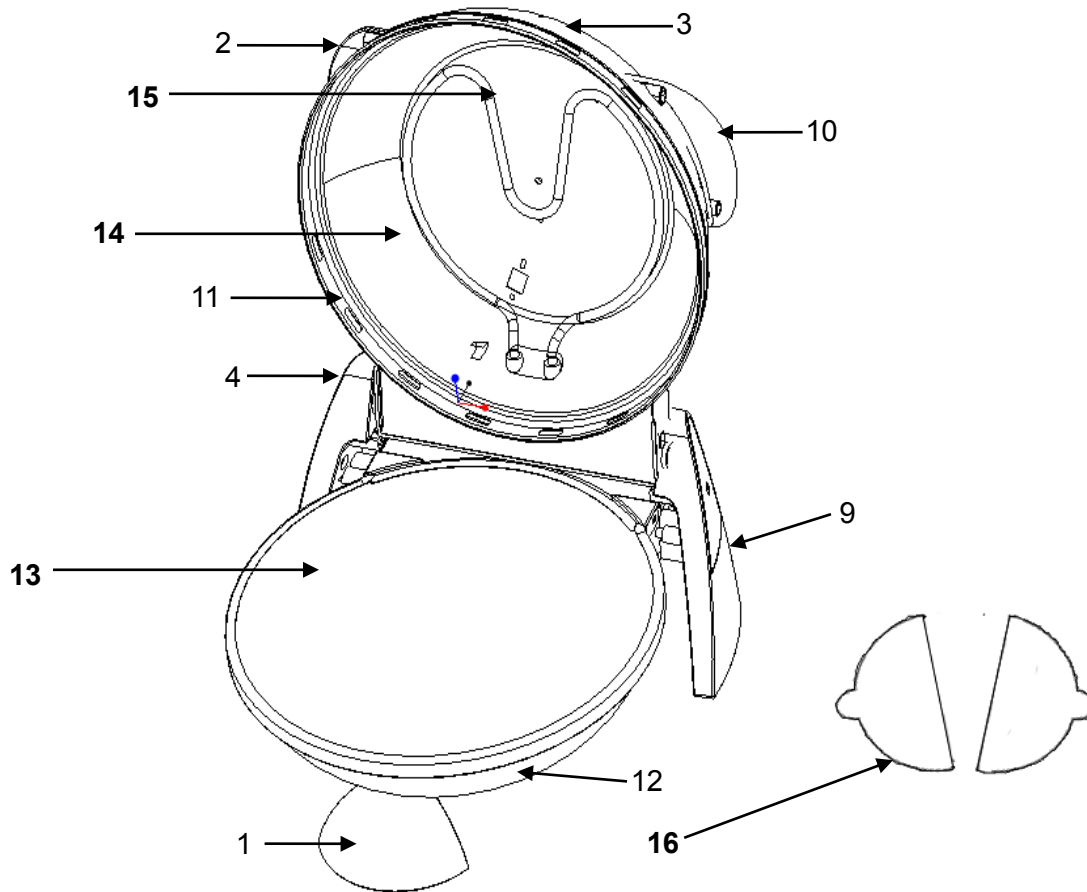
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## PROPER PLACEMENT OF THE UNIT

To operate your Forno Magnifico Pizza Oven safely it is important that this appliance be placed on a on a solid, vibration free surface, such as a kitchen counter, so that it will not fall over as this could damage the unit, its internal components, cause property damage or personal injury. Your Forno Magnifico Pizza Oven should be placed at a height such that the person operating it can easily open and close the upper cover to observe the pizza being cooked while standing with both feet firmly placed on the ground BEFORE USING YOUR FORNO MAGNIFICO PIZZA OVEN FOR THE FIRST TIME, BE SURE TO READ THIS INSTRUCTION MANUAL CAREFULLY AND COMPLETELY AND THEN PUT IT IN A PLACE FOR SAFE KEEPING AND EASY REFERENCE.

### 1. PARTS IDENTIFICATION





- |                             |                           |                           |
|-----------------------------|---------------------------|---------------------------|
| 1. Front foot               | 2. Left cover handle      | 3. Upper cover            |
| 4. Left foot                | 5. Temperature knob*      | 6. Indicator lamp         |
| 7. Controls panel           | 8. Auto-Off Timer         | 9. Right foot             |
| 10. Right cover handle      | 11. Vent ring             | 12. Lower cover           |
| 13 Refractory Cooking Stone | 14. Upper heat shield     | 15. Upper heating element |
|                             | 16. Wooden pizza peel (2) |                           |

**\* Temperature settings:**  
 Setting 1: low (~ 450°F/232°C)  
 Setting 2: medium (~525°F/274°C)  
 Setting 2 ½: medium-high (~625°F/329°C)  
 Setting 3: high (~750°F/400°C)

## 2. OPERATION

EACH TIME, BEFORE USING YOUR FORNO MAGNIFICO PIZZA OVEN, IT IS IMPORTANT TO CHECK THAT THERE ARE NO CONTAMINANTS OR AN EXCESSIVE BUILD-UP OF REMNANTS ON THE REFRACTORY COOKING STONE. IF THE STONE IS DIRTY WE SUGGEST YOU CLEAN IT BY FOLLOWING THE INSTRUCTIONS IN SECTION 7 OF THIS MANUAL BEFORE USING IT TO COOK PIZZA.

FOR BEST RESULTS ALWAYS PREHEAT YOUR FORNO MAGNIFICO PIZZA OVEN FOR 10 MINUTES **BEFORE** USING IT TO COOK PIZZA AND **ONLY** COOK PIZZA WITH A **MAXIMUM DIAMETER OF 11 ¾" (30 CM)**.

**NOTE:** CHECK THAT THE INDICATOR LAMP (6) IS **ON** BEFORE PLACING ANY PIZZA ON THE COOKING STONE. IF THE LAMP IS OUT, **DO NOT** PLACE PIZZA. WAIT FOR LAMP TO COME BACK ON TO ACTIVATE THE HEATING ELEMENTS FOR OPTIMAL COOKING RESULTS.

**NOTE:** DO NOT CUT PIZZA ON THE REFRACTORY COOKING STONE AS THIS CAN PERMANENTLY DAMAGE THE STONE.

**NOTE:** NEVER PUT OIL OR OTHER COOKING AGENTS ON THE REFRACTORY STONE. PLACE PIZZAS DIRECTLY ON THE PREHEATED, UNTREATED CERAMIC STONE. THE SURFACE OF THE COOKING STONE WILL DARKEN AND BECOME STAINED WITH USE, THIS IS NORMAL AND WILL NOT INFLUENCE THE PIZZA OVEN'S EFFICIENCY OR RESULTS.



**CAUTION!** THE OUTER HOUSING OF THIS PIZZA OVEN CAN GET EXTREMELY HOT DURING USE. ONLY TOUCH THE PLASTIC HANDLES WHEN OPENING AND CLOSING THE UPPER COVER. NEVER ATTEMPT TO MOVE THE PIZZA OVEN WHILE IN USE OR IMMEDIATELY AFTER USE. ALLOW IT TO COOL COMPLETELY BEFORE HANDLING.



**CAUTION:** HOT VAPOURS MAY ESCAPE WHEN OPENING THE UPPER COVER DURING AND AFTER COOKING A PIZZA. USE CAUTION TO AVOID SCALDS OR BURNS TO HANDS AND FACE.

**NOTE:** ACTUAL COOKING TIMES ARE INFLUENCED BY THE TYPE AND THICKNESS OF THE PIZZA CRUST, AND BY THE TYPE AND QUANTITY OF THE TOPPINGS USED. TO AVOID BURNING YOUR CRUST OR TOPPINGS, YOU CAN CHECK THE PIZZA DURING COOKING BY CAREFULLY LIFTING THE UPPER COVER(1), HOWEVER IT IS ADVISABLE TO MINIMIZE OPENING OF THE UPPER COVER DURING COOKING AS THIS WILL NEGATIVELY IMPACT COOKING RESULTS.

### **3. PREHEATING**

**NOTE:** DURING PREHEATING OR COOKING SOME SMOKE MAY ESCAPE FROM THE PIZZA OVEN THIS IS NORMAL. IF THE SMOKE BECOMES EXCESSIVE DISCONNECT THE POWER SOURCE AND CHECK THE REFRACTORY COOKING STONE SURFACE FOR CONTAMINANTS OR AN EXCESSIVE BUILD-UP OF BAKED-ON PIZZA INGREDIENTS. REMOVE CONTAMINANTS AND/OR CLEAN THE STONE BY FOLLOWING THE INSTRUCTIONS IN SECTION 7 OF THIS MANUAL BEFORE USING IT TO COOK PIZZA. IF THE STONE APPEARS CLEAN, AND OVEN CONTINUES TO SMOKE, DISCONTINUE USE BY UNPLUGGING OVEN FROM POWER SOURCE AND CONTACT THE MANUFACTURER.

#### **To preheat your Forno Magnifico pizza oven follow these steps:**

1. Connect the power cord to a 120V AC wall socket, observing proper orientation of plug prongs during insertion into outlet.
2. Ensure that the Upper cover (3) is closed.
3. Turn the temperature knob (5) to temperature setting "2 ½".
4. Set the timer (8) to 10 minutes by turning the timer knob clockwise.

5. The indicator lamp (6) will come on to show the heating elements are working.
6. When the 10 minutes are up, your oven is ready for use.
7. Follow instructions below for cooking fresh or frozen pizzas below:

#### 4. COOKING FRESH PIZZAS

**NOTE:** MAKE SURE INDICATOR LAMP (6) IS ON **BEFORE** PLACING ANY PIZZA IN OVEN.

1. Stretch dough to desired size. **DO NOT** exceed 11  $\frac{3}{4}$ " in diameter. Add sauce and toppings to suit preferences. **DO NOT** put excess sauce or toppings on pizza as this will spill onto cooking stone, and may result in burning, smoke and sticking of the pizza to cooking stone.
2. Using the included 2-piece wooden pizza peels or other suitable tool carefully insert under prepared pizza by wiggling from side-to-side until the pizza is fully supported. Open pizza oven lid and then gently lift prepared pizza and place on cooking stone in center.
3. If pizza sticks to peels, slowly incline peels away from cooking stone until pizza slides off onto the cooking stone. A light dusting of flour on peels prior to inserting under pizza may help reduce sticking.
4. Set the Temperature knob to the desired setting and turn the timer to the desired cooking time. **SUGGESTION: Temperature set at "2  $\frac{1}{2}$  - 3", Timer set to 7 minutes.**
5. When approximately  $\frac{1}{2}$  the cooking time has elapsed, carefully open oven lid and using the corner of one of the pizza peels, rotate your pizza 180\*. Close lid for remainder of cooking time.
6. When timer rings, carefully open lid. **DO NOT** position exposed skin above oven when opening lid as escaping steam can burn.
7. Using pizza peels or other suitable non-metallic instrument, insert under cooked pizza and gently remove from cooking stone and place cooked pizza on suitable heat resistant surface or other appliance to keep warm.
8. Close lid and reset timer if cooking another pizza. It is not necessary to reheat the oven.



**CAUTION!** The cooking stone is very hot. Remember to remove the pizza peel or other tools before closing the upper cover.

**NOTE!** For deep-dish (Chicago) style pizzas reduce cooking temperature and increase cooking time.



## 5. COOKING FROZEN PIZZAS

**NOTE:** MAKE SURE INDICATOR LAMP (6) IS ON **BEFORE** PLACING ANY PIZZA IN OVEN.

1. Follow manufacturers instructions on preparing/thawing frozen pizza for cooking.
2. Using the included wooden pizza peels or other suitable tool carefully lift pizza and place on cooking stone in center.
3. If pizza sticks to peels, slowly incline peels away from cooking stone until pizza slides off onto the cooking stone. A light dusting of flour on peels prior to inserting under pizza may help reduce sticking.
4. Set the Temperature knob to the desired setting and turn the timer to the desired cooking time. **SUGGESTION: Temperature set at “2 – 2 ½”, Timer set to 8 minutes.**
5. When approximately ½ the cooking time has elapsed, carefully open oven lid and using the corner of one of the pizza peels, rotate your pizza 180\*. Close lid for remainder of cooking time.
6. When timer rings, carefully open lid. **DO NOT** position exposed skin above oven when opening lid as escaping steam can burn.
7. Using pizza peels or other suitable non-metallic instrument, insert under cooked pizza and gently remove from cooking stone and place cooked pizza on suitable heat resistant surface or other appliance to keep warm.
8. Close lid and reset timer if cooking another pizza. It is not necessary to reheat the oven.



**CAUTION!** The cooking stone is very hot. Remember to remove the pizza peel or other tools before closing the upper cover.

**NOTE!** For deep-dish (Chicago) style pizzas reduce cooking temperature and increase cooking time.

## 6. PIZZA COOKING TROUBLESHOOTING:

<u>SYMPTOM</u>	<u>CAUSE/SOLUTION</u>
Pizza toppings cooking too fast/burning	1. Upper temperature too high a. Decrease temperature setting <b>and/or</b> b. Open upper cover.

	Continue cooking pizza, checking regularly.
Pizza toppings cooked, but crust not cooked	<ol style="list-style-type: none"> <li>1. Temperature too low <ol style="list-style-type: none"> <li>a. Open upper cover</li> </ol> <b>and</b> <ol style="list-style-type: none"> <li>b. Increase temperature setting.</li> </ol> </li> </ol> Continue cooking pizza checking regularly.
Pizza crust cooked but toppings not cooked	<ol style="list-style-type: none"> <li>1. Upper temperature too low <ol style="list-style-type: none"> <li>a. Open upper cover until indicator lights comes on, close cover and continue cooking pizza</li> </ol> <b>and/or</b> <ol style="list-style-type: none"> <li>b. Increase temperature setting.</li> </ol> </li> </ol> Make sure indicator light is on before placing pizza on cooking stone and that upper cover is kept closed during cooking.
Pizza crust cooking too fast/burning	<ol style="list-style-type: none"> <li>1. Temperature too high <ol style="list-style-type: none"> <li>a. Decrease temperature setting</li> </ol> </li> <li>2. Refractory stone dirty/build-up <ol style="list-style-type: none"> <li>a. Clean refractory stone.</li> </ol> </li> </ol>
Neither Pizza toppings nor crust are cooked	<ol style="list-style-type: none"> <li>1. Temperature too low <ol style="list-style-type: none"> <li>a. Increase temperature setting.</li> </ol> </li> <li>2. Cooking time too short <ol style="list-style-type: none"> <li>a. Increase cooking time.</li> </ol> </li> </ol> Continue cooking pizza checking regularly.
Pizza toppings and crust cooking too fast/burning	<ol style="list-style-type: none"> <li>1. Temperature too high <ol style="list-style-type: none"> <li>a. Decrease temperature setting.</li> </ol> </li> <li>2. Cooking time too long <ol style="list-style-type: none"> <li>a. Decrease cooking time.</li> </ol> </li> </ol>

## 7. **CLEANING**

Always unplug your Forno Magnifico Pizza Oven from any power source after use and before cleaning. Never clean the appliance while still connected to a power source. Allow the oven to completely cool before cleaning. Never rinse or immerse the oven or its power cord in water or any other liquid.

For best performance and longevity of the refractory cooking stone, it is recommended that you clean the stone after every use.

### **A. Cleaning the Refractory Cooking Stone**

Do not allow water or any other liquid to come in contact with a warm or hot stone as may cause the stone to crack. Do not use any corrosive or abrasive cleaning agents on the surface of the

stone as this may permanently damage the stone and could contaminate the cooking surface.

Scrape off baked on cheese and other ingredients using the edge of a wooden or plastic spatula or similar tool angled at 45° to the top surface of the refractory cooking stone. Scrape gently across surface of the refractory stone keeping the tool at a 45° angle. Do not gouge, jab, or poke at the surface of the refractory cooking stone with any implement as this may permanently damage the stone. Once completely cooled, wipe stone using a dampened cloth.

**B. Cleaning upper cooking element and inside of upper cover:**

Should pizza toppings come in contact with the upper element, wait until the oven and element has completely cooled and then use a dampened cloth to CAREFULLY and GENTLY wipe away baked on toppings from the element and inside of upper cover. DO NOT use harsh chemicals or oven cleaner on the element or inside upper cover surface. The element is fragile and must be handled with care when cleaning. DO NOT bend, twist or force on the element as this could permanently damage the element.

**C. Cleaning the outside surfaces:**

When the outer housing has completely cooled, wipe surfaces clean with a dampened cloth. DO NOT use any corrosive or abrasive cleaning agents as this may permanently damage the finish on your pizza oven.

**D. Cleaning the wooden pizza peels:**

The wooden pizza peels can be cleaned using soap and water. DO NOT soak wooden pizza peels in water or put them in the dishwasher as this may permanently damage them.

**Technical Data - 120V 60Hz 1200W**

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