



MODEL 421

This not your typical pizza oven. With one simple push, your digital LED display is automatically set for 10 minutes at 450° F. Need more or less time? Not a problem! Our new rotary dial design allows you to easily set it at what you need with just a turn of the dial. Did we mention it does more than just pizza? Get creative! You'll be amazed at what you can make in this oven.

FEATURES:

- Opening: 3"x13"
- Removable clean out tray
- LED display
- Adjustable thermostat 150° F-500° F in 25° F increments
- 30-minute digital display timer
- Quick one-touch setting of 450° F for 10 minutes
- Long life calrod heating elements
- Attractive stainless steel outer housing
- Flip up handle design for easier storage
- "Formed" tray to prevent food products from sliding off back tray

ADDITIONAL ACCESSORIES AVAILABLE:

- Cookie Pan (#0016555)
- Cooking Rack (#00616CR)
- Parchment Paper: 500 sheets (#018167-1)
1000 sheets (#0018167-2)

ELECTRICAL DATA:

VOLTS:	120	AMPS:	12.5	WATTS:	1500
---------------	-----	--------------	------	---------------	------

- Best when operated on an individual branch circuit
- Approximately 54" power cord

DIMENSIONS:







- External: 18"W x 15"D x 7¾"H
- Grill/rack: 13"W x 13"D

SHIPPING INFORMATION:



- SHIPPING DIMENSIONS: 18"W x 21"D x 9"H
- SHIPPING WEIGHT: 21 LBS.




IMPORTANT: Read the following safety and operation instructions 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 oven.
-  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. This may result in food falling off the grill. Injury to the individual could occur if attempting to catch falling food. 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.

CLEANING INSTRUCTIONS

-  Unit is not waterproof. Do not submerge in water. Do not operate if unit has been submerged in water.
-  Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.

These ovens are 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, and if this is cleaned off and not allowed to build up, 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.**
-  **AVOID USING ABRASIVE SCOURING PADS AS SOME MAY CAUSE SCRATCH MARKS ON UNIT.**

OPERATION:

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.

OPERATION:



Turning the Oven ON

- Push the control knob to turn the oven on. The prompting buzzer will make a sound.

Quick One-touch setting with Temperature Memory

- The oven will automatically start at the last used temperature setting for 10 minutes if the control knob is not turned or pushed within 5 seconds. If the unit has been unpugged, the default is 450°F. Time is not saved in memory and will always default to 10 minutes.

Selecting Bake Time

- With the baking time flashing, turn the control knob clockwise to increase the baking time and counterclockwise to decrease the baking time. The maximum baking time is 30 minutes. If a longer time is needed, turn the control knob clockwise again before original set time is done.
- Once the desired baking time is displayed, push the control knob once to display the baking temperature.

Selecting Baking Temperature

- Turn the control knob clockwise to increase the baking temperature and counterclockwise to decrease the baking temperature. The temperature can be regulated in 25°F increments. The minimum baking temperature is 150°F and the maximum is 500°F.

NOTE:

- After the baking temperature is selected, the oven will automatically start if the control knob is not turned within 5 seconds.
- The baking temperature cannot be changed once the oven has started.
- The oven's TEMP light will flash until it has reached the desired pre-heat temperature.

Adding/Subtracting Baking Time

- Time can be added or subtracted while the oven is operating.
- Turn the control knob clockwise to increase the baking time and counterclockwise to decrease.

Turning the Oven OFF

- If the control knob is pushed during the cooking cycle, the oven will shut off.
- The oven's display will flash for the last 15 seconds of the cooking cycle, then the prompting buzzer will beep five times and shut off. The cooling fan will remain running for several minutes.

Error Codes

If the digital readout should display either of the following error codes, please give us a call.

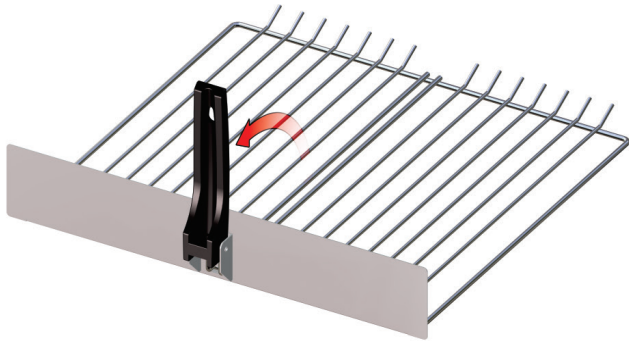
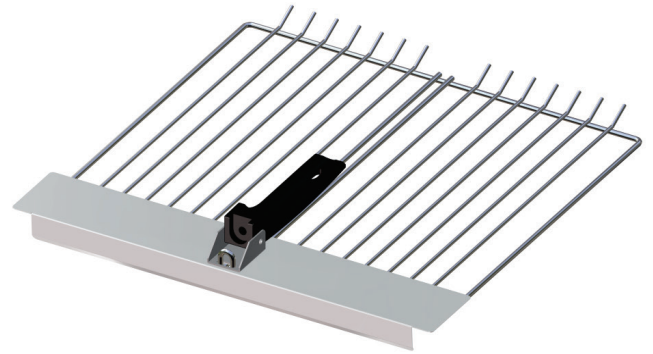
- The code E1 will appear on the LED readout when there is an open circuit in the temperature sensor circuit; a replacement temperature sensor may be needed to correct this.
- The code E2 will appear on the LED readout when the temperature sensor circuit is shorted; a replacement temperature sensor may be needed to correct this.

Pizza Oven Handle Assembly Instructions



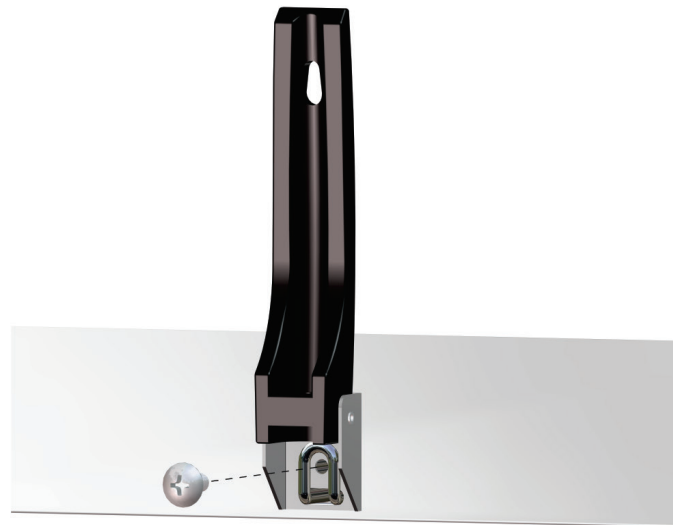
1 Slide the Grill Front over the Grill Loop allowing it to lay flat

2 Place the Handle Bracket over the Grill Loop



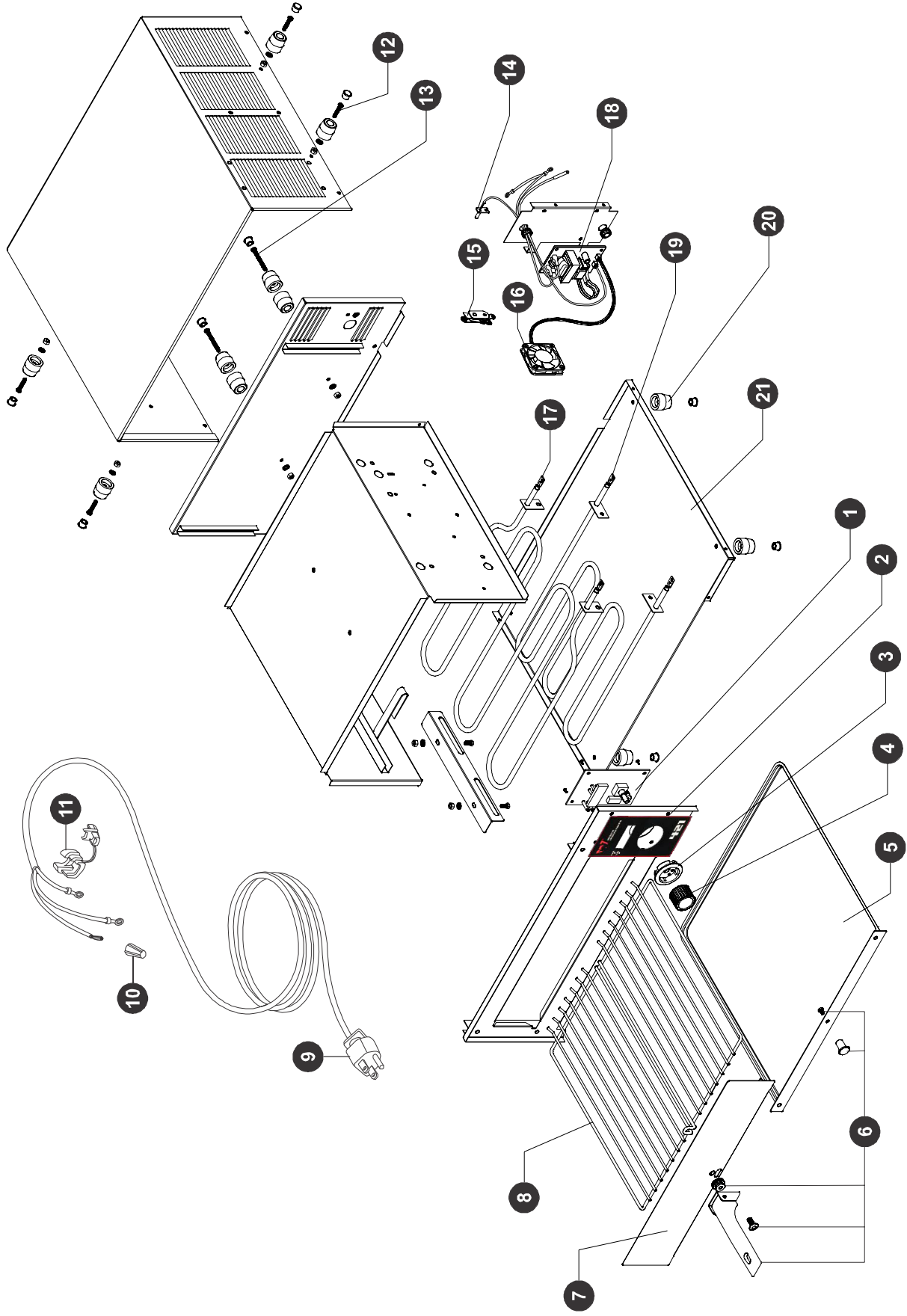
3 Rotate the Grill Front and Handle upright

4 Insert the Screw through the Grill Loop, the Handle Bracket, and the Grill Front

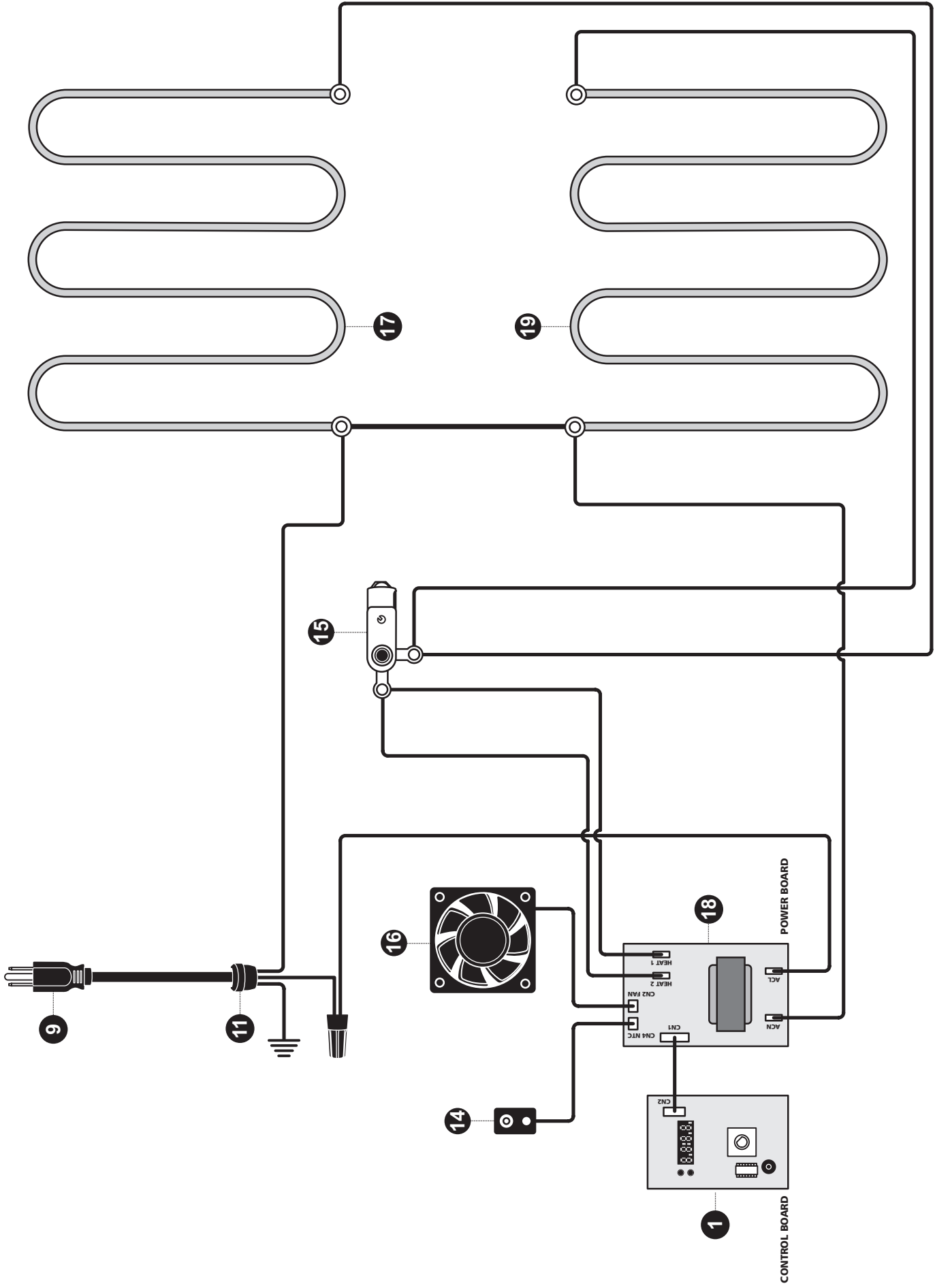


5 Thread and tighten the Thumb Nut onto the Screw

Model 421 Exploded View



Model 421 Wiring Diagram



PARTS LIST:

MODEL 421

ITEM #	PART#	DESCRIPTION
1.	0022901SK	CONTROL BOARD
2.	I013746	CONTROL BOARD DECAL
3.	0022903	CONTROL KNOB HOUSING
4.	0022905	CONTROL KNOB
5.	RA441N	CLEAN OUT TRAY
6.	0023019	BAG OF PARTS (Incl. handle, nut, screw & clean out tray knob & screw)
7.	0019113N	GRILL FRONT PANEL
8.	Wa114	GRILL
9.	0022938	POWER CORD
10.	00140	WIRE NUT
11.	008248	STRAIN RELIEF
12.	0023054SK	SIDE FOOT SERVICE KIT
13.	0023055SK	REAR FOOT SERVICE KIT
14.	0022921	TEMPERATURE SENSOR
15.	0023033	HI-LIMIT THERMOSTAT
16.	0023020SK	COOLING FAN
17.	0022935	UPPER HEATING ELEMENT 900W
18.	0022927SK	POWER BOARD
19.	0022936	LOWER HEATING ELEMENT 600W
20.	0023057SK	BOTTOM FOOT SERVICE KIT
21.	RA423N	BOTTOM PAN ASSEMBLY WITH FEET

1 YEAR REPLACEMENT/EXCHANGE

Wisco Industries, Inc. warrants its equipment against defects in materials and workmanship subject to the following conditions:

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, Wisco Industries will determine if the item is to be repaired or replaced by Wisco Industries. Failure to follow authorizing instructions may void any claim and/or warranty.

* Contact Wisco Industries for repair/replacement by calling (608) 835-3106 or toll free (800) 999-4726.

You can also email us at: contact@wiscoind.com

* An authorizing RMA# must be obtained through Wisco Industries BEFORE any warranty issues can be resolved. Failure to do so in advance may void the warranty/claim resulting in Wisco Industries not being responsible for any incurred expenses and/or charges.

* At time of call Wisco Industries will assist you in:

- getting your unit replaced/exchanged
- and/or obtaining repair parts
- and/or authorizing a service agent

This warranty covers products shipped into the 48 contiguous United States, Hawaii and metropolitan areas of Alaska only. Warranty for international or areas not listed above will consist of replacement of parts only. There will be no labor coverage and parts must be shipped to an address within the 48 contiguous United States, Hawaii or metropolitan areas of Alaska only.

Time Period

One year from date of shipment from our manufacturing facility. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

Exclusions

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation and improper utility connection or supply.
- Equipment that has not been properly maintained or damage from improper cleaning and/or water damage to controls.
- Equipment that has not been used for its intended purpose or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during subsequent transit, delivery or installation, fire, flood, riot or act of god.
- Equipment that has the model number or serial number removed or altered.

WISCO INDUSTRIES, INC. 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.

Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Glass, plastic enclosures/panels, door assemblies, hardware, light bulbs & wire pizza oven heating elements.

SHIPPING DAMAGE

If the outside packaging of your order is visibly dented, crushed, torn or otherwise significantly damaged, or if you move the carton and you hear broken glass, please reject the shipment while driver is still with you if possible. Please call us at (800)999-4726 or email contact@wiscoind.com to notify us of the issue. We will confirm the damage with the carrier and re-ship your order immediately.

RETURN POLICY

You may return any unused, undamaged items within 30 days of receipt at your expense. We will issue a refund in the form of your original payment, less a 20% restock fee. Wisco Industries will not reimburse any shipping and handling fees. All returns must be received in resalable condition. Wisco Industries will not accept a return with shipping damage.

If you would like to return an item please call us at 608-835-3106 or toll free at 1-800-999-4726 and ask for our Food Service Equipment Division or you may send an email to us at: contact@wiscoind.com You will be given a return # and return instructions. We can not accept returns without a return #. Please be sure to include a copy of the packing list with the return.