



The Gemelli Twin Oven FAQ

If you have any questions that are not answered within, please reach out to us at info@gemellihome.com

Q: Is it normal to see smoke the first couple times using my new Gemelli oven?

Yes, it's normal to see smoke during the first couple of uses since the heating elements inside many modern ovens has an oil-based factory coating that produces smoke as it gradually burns off. We recommend turning on convection bake at 450 degrees for at least 20 minutes, and then oven completely cool before next use.

Q: Can the Gemelli Twin Oven do everything a normal oven does?

Yes, it can do everything a normal oven does, PLUS more! The Gemelli Twin Oven can convection bake, standard bake, convection roast, broil, slow cook and rotisserie, which is faster than traditional appliances. But wait there's even more, with added settings, keep warm and defrost making this truly a multifunctional oven!

Q: Does the Gemelli Twin Oven really reduce cooking times?

Yes! Using the Convection Bake and Convection Roast settings uses concentrated heated air on your food, allowing it to cook up to 30% faster while sealing in the flavor and moisture.

Q: Can you use both ovens at the same time on the Gemelli Twin Oven?

Unfortunately, due to wattage restraints of most conventional outlets, you are not able to run both ovens at the same time. Also, do not use more than one appliance on any one outlet at a time.

Q: How can I tell which oven is currently on?

Look for the "transfer" toggle switch located on the right-side, lower-middle control panel. The Blue LED indicator light will light up on which oven is currently working.

Q: Does the Gemelli Twin Oven have a power on/off button?

No, the power is controlled by either the "Upper Oven Timer" or the "Bottom Oven Timer."

Q: When the timer on either oven "beeps" does the heat stay on?

The timer, in addition of controlling the cooking-time settings, also powers the on/off switch. Once the timer beeps, the power is turned off.

Q: What types of food can I cook in the lower pizza oven beside pizza?

The lower pizza oven has multiple uses besides pizza. It really works well with all your frozen foods and quick snacks. Use the pizza oven for toasting bagels, bread, frozen chicken nuggets, frozen potato fries, frozen fish sticks, quesadillas, chicken wings, frozen mozzarella sticks and more. Special designed heating elements on the top and bottom of the pizza oven your food will cook quickly because of the proximity of your food. You won't lose any crispiness since there is no need to use a pan in the pizza oven because of the special designed-non-stick wire rack. Just place your food on the non-stick wire rack, slide the rack into the pizza drawer making sure the drawer is flush against the oven and then set the timer to begin cooking.

WARNING: WHEN USING THE LOWER PIZZA DRAWER MAKE SURE THAT THE HANDLES ARE IN THE OPEN POSITION.



The Gemelli Twin Oven FAQ *(cont'd.)*

Q: Can I control the temperature of the Pizza Oven?

The pizza oven has a fixed thermostat. The fixed temperature operates between 400F-450F degrees F.

Q: When using the upper oven, what's the best way to make sure I haven't missed a step?

First, put the wire rack in the correct position (use the "place holder" for quick reference on the inner left door panel.) Our recommendation is to then work the control panel from top to bottom. Set your temperature, set your function, then set your timer (which will start the power).

Q: Can the Gemelli Twin Oven replace my microwave?

That is up to you. Many people look forward to saying goodbye to soggy, limp microwave meals and leftovers. The Gemelli Twin Oven is perfect for reheating leftovers. It's much faster than a conventional oven and produces delicious results that taste like the first time you made the meal. However, you should always read All Cooking Instructions on any frozen package as recommended by food manufacturer.

Q: Can I use the Gemelli Twin Oven for baked goods?

Yes! Baked goods rise beautifully in the Gemelli Twin Oven while staying moist and delicious. Muffins, cakes, cookies, dinner rolls and more are all baked to perfection.

Q: Will the Gemelli Twin Oven fit under my countertop cupboards?

Yes, although the Twin Gemelli Twin Oven has a higher profile the oven fits easily under standard cabinets. The Twin Oven can safely be placed on any countertop, but we recommend that when the oven is in use you should slide the oven away from the counter back-splash, do not use it in an enclosed space. Give all of your electrical appliance room to breathe.

Gemelli Twin Oven Essential Series Dimensions

18-1/10" L x 15-1/4" x 11" H and it weighs approximately 24 lbs.

Q: How should I adjust the temperature and time for my favorite recipes to ensure they come out perfect?

As general rules of thumb, when cooking in either the Convection Bake or the Convection Roast modes, food cooks 30% faster. If you are unsure what is best, then underestimate the cook time and check the temperature before eating. It's easy to pop it back in for a few more minutes if more cook time is needed. You'll love cooking your favorite recipes faster and with enhanced flavor

Q: Can I use my normal pans in this oven?

Yes, standard bakeware can be used in the Gemelli Twin Oven. For best results, we recommend bakeware made of metal (aluminum, carbon steel, cast iron, oven-proof glass or ceramic).



The Gemelli Twin Oven FAQ *(cont'd.)*

Q: Are cooking time the same on toaster ovens and regular ovens?

Cooking times may vary depending on personal preferences. Also remember that, because your toaster oven is smaller than your regular oven, it will heat up faster and will maintain the temperature better. Therefore, cooking times in a toaster oven will generally be shorter than those in a regular oven.

Q: How do I clean my oven?

It's easy to clean your oven. First ensure that your oven is unplugged, and all parts are cool prior to cleaning. Then the interior of the oven can be cleaned with a damp, soapy cloth. **PLEASE DO NOT ATTEMPT TO MOVE HEATING ELEMENTS DURING CLEANING!** Do Not clean with metal scouring pads as pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Also, Do Not immerse cord, plug, or housing of the oven in water or other liquids.