

gemelli
home

PIZZA OVEN

USER MANUAL & RECIPES



MODEL: SEPO4523DRM

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Thank you for your purchase of the Gemelli Home Pizza Oven. Please take a few minutes to read this manual before using your oven to become familiar with its parts and operation.

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SAFETY FIRST

GEMELLI HOME RECOMMENDS SAFETY FIRST

We are very safety conscious. Our oven can reach intense heat up to 750° F. We design and manufacture our products for the safety of our valued customer. In addition, we ask that you exercise a high degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

When using electrical appliances, always follow basic safety precautions, including:

- Before using the smart pizza oven for the first time, remove and safely discard any packing materials and promotional labels.
- This appliance is intended for household use only. Do not use it in any type of moving vehicles or store it outdoors. Misuse can lead to injury.

Close supervision is necessary when the appliance is used near children:

- Eliminate the risk of choking for young children by removing and safely disposing of the protective cover fitted on the power plug.

Ensure the surface where the Gemelli Home Pizza Oven is placed is stable, level, heat-resistant, and clean:

- Do not place the appliance near the edge of a countertop or table.
- Ensure adequate space around the oven. A minimum space of 4 in (10 cm) is required.
- This oven can be used outdoors, but it must be positioned away from weather elements that could cause damage. Do not store the oven outdoors.

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- Avoid using or positioning the oven on a cloth-covered surface, near curtains, or other flammable materials.
- A fire may occur if the pizza oven comes into contact with or is covered by flammable materials such as curtains, draperies, walls, tablecloths, and plastics while operating.

Using the Gemelli Home Pizza Oven:

- Never place cardboard, plastic, paper, or other flammable materials inside the pizza oven.
- Do not store any materials other than manufacturer-recommended accessories in the pizza oven when not in use.
- The use of accessories and attachments not recommended or supplied with the pizza oven may cause injuries.
- Do not place any item on top of the pizza oven while in operation or in storage.
- Do not cover any part of the pizza oven with metal foil, as it may cause overheating and pose risks of electrical and fire damage.
- The outer housing of the pizza oven may become hot during and after cooking. Do not touch hot surfaces.
- Refrain from leaving the door open for extended periods.
- To disconnect, push the power “off” button, then remove the plug from the wall outlet after the fan has completely turned off.
- Allow your pizza oven to rest after it has been “on” for 60 minutes in a two-hour period.
- Use extreme caution when removing the included pizza pan or pizza stone, as they may be extremely hot. Do not place cooking utensils, roasting pans, or dishes on the glass door.
- We recommend using the dedicated pan with the pizza oven, although other suitable cast iron/carbon steel pans that fit are also acceptable.

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- Do not use non-stick or coated pans in the oven.
- Exercise caution when using stainless steel pans, as they may discolor at high temperatures.
- When removing the pan from the pizza oven, use oven mitts and place the pan on heatproof material.
- Do not use any type of lid in the pizza oven or on top of any pan.
- Avoid inserting oversized food or metal utensils into the pizza oven, as they may create a fire or risk of electric shock.
- Always use the provided pizza peel for inserting a pizza into the cavity, unless cooking a pan pizza, to prevent direct contact with the oven.

Cleaning Caution - refer to Cleaning & Care instructions (page 28) for more detail:

- Unplug the appliance from the outlet when not in use and before cleaning. Allow the oven to cool completely before cleaning or removing the pizza stone. Be aware that residual heat may remain even after the fan turns off.
- Do not clean the oven with metal scouring pads, as pieces can break off and touch electrical parts, creating a risk of electric shock.

Power Cord Usage - refer to Short Cord instructions (page 6) for more detail:

- Keep the power cord of this pizza oven and those of nearby appliances clear of the oven housing.
- This appliance is equipped with a power cord that has a grounding wire with a grounding plug. The appliance must be grounded using a 3-hole properly grounded outlet. In the event of an electrical short circuit, grounding reduces the risk of electrical shock.
- Never cut or remove the third (ground) prong from the power cord or use an adapter under any circumstances.

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- Longer detachable power supply cords or extension cords may be used if care is exercised in their use.
- Prevent the power cord from hanging over the edge of a table or counter, touching hot surfaces, or becoming knotted.
- To avoid electric shock, never immerse the cord, plug, or the product in water or any other liquids.
- If the grounding instructions are not completely understood, or if there is doubt as to whether the appliance is properly grounded, consult a qualified electrician.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The installation of a residual current device (safety switch) (GFCI) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. Consult your electrician for professional advice.
- Regularly inspect the appliance and power cord. If there is damage to the power cord or plug, or if the appliance malfunctions or has been damaged in any way, immediately stop use and email customer.support@gemellihome.com.
- Servicing should be performed by an authorized service representative.

SAFETY FIRST



WARNING: To prevent electric shock, unplug before cleaning and make sure that your pizza oven is completely cooled off.

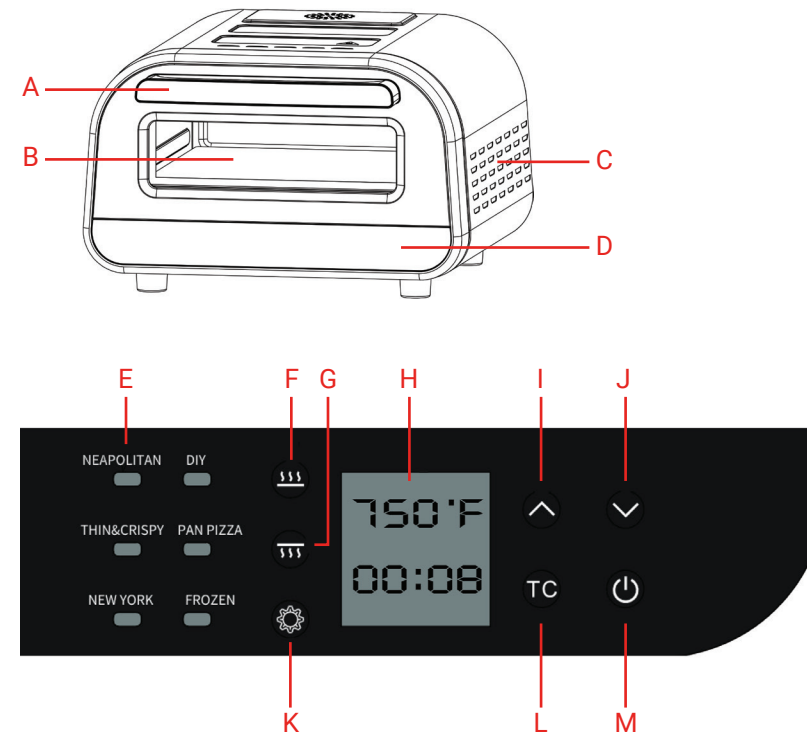
SHORT CORD INSTRUCTIONS

This pizza oven is equipped with a short power supply cord to minimize the risk of personal injury or property damage caused by pulling, tripping, or entanglement with a longer cord. If an extension cord is necessary, please follow these guidelines:

1. Ensure the marked electrical rating of the cord set or extension cord is equal to or greater than the electrical rating of the appliance.
2. Arrange the cord so it does not drape over the countertop or tabletop, preventing children from pulling on it or accidental tripping.
3. The extension cord must have a 3-prong grounding plug.
4. While the oven can be used outdoors, it must be placed away from weather elements that could cause damage.
5. Do not store the oven outdoors.



COMPONENTS

- A. Door Handle
- B. Pizza Stone
- C. Ventilation Slots
- D. Control Panel
- E. Functions Menu
- F. Lower Heating Element Control
- G. Upper Heating Element Control
- H. Menu Display Window
- I. Increase Button For Time & Temperature
- J. Decrease Button For Time & Temperature
- K. Pizza Function
- L. Timer Control
- M. Power On/Off



BEFORE FIRST USE

BEFORE FIRST USE

- To eliminate any protective substances from the heating elements, run the oven empty for 20 minutes. Ensure proper ventilation in the area, as the pizza oven may emit vapor. These vapors are safe and will not negatively impact the oven's performance.
- Remove and safely discard any packing material, promotional labels, and tape from this pizza oven.
- Remove the pizza stone from its packaging. Gently wipe the top surface of the deck with a damp cloth. Dry thoroughly and place the pizza stone in the oven cavity.
- Wipe the interior of the oven with a soft, damp sponge.
- Place the oven on a flat, dry surface. Ensure there is a minimum distance of 4" (10cm) of space on both sides of the oven and 6" (15cm) above.
- Unwind the power cord completely and insert the power plug into a grounded power outlet.
- The pizza oven alert will sound, and the display window lights will illuminate and show the function menu.
- Press Pizza Function  to Neapolitan and then press POWER . The temperature setting will start flashing and the heating process has begun.
- Let the oven run for 20 minutes.
- The pizza oven is now ready to use.

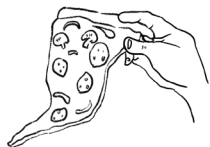


ATTENTION: For high temperature cooking functions (OVER 450 degrees), we recommend you monitor and stay close to this pizza oven as your food can quickly become overdone and eventually ignite.

See Troubleshooting (page 30) for more information.



PIZZA FUNCTIONS



NEAPOLITAN PIZZA “BRICK OVEN”

(Recommended: 2 mins.)

Achieve authentic Neapolitan pizza results at home! Extremely high heat.

Expect a cooked but malleable crust with distinct blisters and charring (leopard spotting)

*Brick oven references specific heat performance characteristics that replicate that of a wood fired brick oven.

DIY – (750°)

(Recommended time: 3 mins.)

Extremely intense heat. Ideal for cooking charred vegetables.

You can adjust temperature and time

Note that the cooking time can vary depending on the type of vegetable being cooked.



THIN & CRISPY PIZZA (Recommended time: 4-5mins.)

This dough is rolled out thinly which gives the pizza a crisp result. The topping should be right to the edge and the sauce can be spread to the very outside of the pizza.



NEW YORK PIZZA (Recommended time: 7-8mins.)

The heat profile has been designed to achieve the iconic New York style pizza. The toppings and crust should be evenly browned and the pizza should have a chewy mouth-feel.



PAN PIZZA (Recommended time: 18mins.)

Amazing crunchy base, fluffy dough, and plenty of toppings with sauce almost to the edge. This setting requires the use of the pan provided with your pizza oven.

For a crispier crust, you can consider par baking your dough before applying sauces and toppings.

FROZEN (Recommended: 12-20mins.)

Great frozen pizza results. You can adjust the temperature to match what is on the package of your pizza.



PIZZA FUNCTIONS

QUICK START GUIDE

Below are the pre-set temperature and time settings, as well as the adjustable time intervals for each function:










MODEL NUMBER: SEPO4523DRM

Voltage: 120V, 60Hz

Power: 1700W

Function	Upper Heater	Lower Heater	Adjustable Temperature	Default Time	Adjustable Time
DIY	698-750°F	698-750°F	176-750°F	2 min	1-10min
NEAPOLITAN	698-750°F	698-750°F	392-750°F	2 min	1-10min
THIN & CRISPY	473-518°F	572-626°F	176-750°F	6 min	1-10min
PAN PIZZA	374-428°F	600-640°F	176-750°F	12 min	1-30min
NEW YORK	392-473°F	473-518°F	176-750°F	7 min	1-20min
FROZEN	392-473°F	356-400°F	176-750°F	12 min	1-20min

Due to the extremely high temperatures, place the pizza oven in a well-ventilated area as it will emit smoke when cooking.

- Insert the pizza stone into the pizza oven cavity.
- Plug your pizza oven into a supported GFCI outlet. Once plugged in, you will hear a beep and the Power  will flash.
- Press the Power  and the control panel will light up and default on Neapolitan function setting (page 10).
- Press the Pizza Function  until you get the desired setting (page 10-12). The oven takes approximately 20-25 minutes to reach maximum temperature of 750°F with pizza stone inserted.
 - Option to adjust pre-set pizza functions, you can adjust the temperature by selecting either the lower  or upper  heating element control. The temperature display (H) will start flashing and then press UP or DOWN .
 - Option to adjust time, press heating button  twice and the TC time will start flashing in display (H). You can change setting by pressing UP or DOWN .
- Press the Power  to begin preheating process. The temperature light will flash in the display window. Which means the pizza oven is preheating.
- After the oven is preheated to the setting temperature, the temperature indicator light stops flashing and the buzzer sounds three times.
- You can now launch your first pizza (page 17). Use the pizza peel to place the pizza directly on the pizza stone (page 16). Do not use the peel when using the pizza pan. Close the oven door.
- Press the TC key to start the countdown timer. The TC indicator light will illuminate and start to countdown. The recommended approximate time will illuminate depending on the selected pizza style but can be adjusted before cooking to suit your preference.

NOTE: The timer does not control the heat or power of your pizza oven. Its suggested time depends on dough, sauces, and toppings and is only a guide. You should never leave your pizza oven unattended.
- At the end of the cooking cycle, the oven alert will beep 5 times and the TC key light will flash for 2 mins. Remove your pizza and enjoy.

WARNINGS



ATTENTION: Make sure this pizza oven is preheated before placing the pizza in the cavity. If cooking multiple pizzas, wait until the temperature light turns solid on before loading your next pizza.

When cooking different types of pizza, it is advised to start with the type that uses the lowest temperature please.

When you intend to transport the product, remove the pizza stone from inside the oven and pack separately to avoid breakage.



WARNING: After cooking, to protect the internal electrical components, do not unplug the plug immediately. Let the oven cool completely, and then unplug the plug from the wall.

PIZZA & PEEL TIPS

Here are some excellent tips for making homemade pizza:

1. Choose high-quality “00” flour and fresh ingredients for your pizza. “00” flour is an Italian-style, finely milled flour that is considered the gold standard for pizza dough.
2. Stretch the dough into a thin base, leaving a one-centimeter-wide space around the edge to form a crust that will puff up when exposed to high heat.
3. When cooking at lower temperatures and longer durations, keep an eye on New York, DIY, and PAN pizzas. If needed, rotate them midway through baking to ensure even cooking.
4. Allow a few minutes between pizzas for the oven temperature to recover. The temperature display will be solid and no longer flashing when it’s ready.
5. Avoid using excess flour, as it can burn on the stone, resulting in a bitter taste and yellow discoloration on the pizza’s base. Excessive flour also increases the risk of smoke and potential fire in the oven after removing the pizza.

NOTE: The peel needs to remain cool and clean to prevent the dough from sticking. Do not sit the peel under the pizza oven, while waiting to load the pizza onto its surface.

HOW TO LAUNCH PIZZA

RECIPES

HOW TO LAUNCH PIZZA INTO YOUR GEMELLI PIZZA OVEN

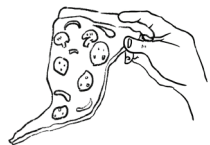
1. Make sure your peel, dough, and ingredients are within reach before starting. Cold dough is too springy; dough that is too warm is too loose. Stretch your pizza base at room temperature and use the included pizza peel to launch it into your Gemelli Home Pizza Oven.
2. Don't forget the flour! Your hands and work area should be generously floured prior to working with the dough. Sprinkling flour, semolina, or cornmeal on your peel can help avoid the pizza base from sticking.
3. Check for holes or tears in the pizza base before adding your toppings. If sauce gets between the dough and the peel, the dough may stick and refuse to slide into the oven.
4. Give the peel a gentle shake to make sure the dough moves freely before adding any toppings. If it doesn't slide around, add a little more flour beneath your base.
5. Keep your toppings light. Don't add too much sauce or too many toppings, or they'll weigh your pizza down and make it harder to launch into your oven.
6. Be efficient. Ensure your oven is fully heated and prepared before adding toppings to your pizza to reduce the chances of it becoming sticky.
7. If your pizza sticks, use the "hovercraft technique" to loosen it up. Lift the dough's edge and blow gently underneath the base to form air pockets and distribute flour to the sticky spots. Adding extra flour, semolina, or cornmeal beneath your pizza can help to release the dough.

NEAPOLITAN PIZZA DOUGH

Pizza (3 - 12" pizzas)

Ingredients:

300 ml (1¼ cups)
Water, room temperature
500 g (4 cups)
00 Flour (high protein flour)
10 g (2 tsp)
Salt
3 g (1 tsp)
Active Dry Yeast



INSTRUCTIONS FOR MIXING BOWL:

- In a mixing bowl, combine the flour and salt.
- Dissolve the active dry yeast in the room temperature water, then add it to the flour mixture.
- Mix the ingredients together until a dough starts to form.
- Knead the dough on a lightly floured surface for about 10 minutes, until smooth and elastic.
- Form the dough into a ball and place it in a lightly greased bowl with olive oil. Cover with a damp cloth or plastic wrap and let it rise for 8-10 hours at room temperature, or until doubled in size.
- Gently punch down the dough and shape it into a 12" pizza crust.
- You can then add your desired toppings and bake until the crust is golden brown, and the cheese is bubbly.

INSTRUCTIONS FOR GEMELLI HOME ARTISAN BREAD MAKER:

- Add the room temperature water and active dry yeast to the bread maker pan and let it sit for 5 minutes.
- Add the flour and salt to the pan.
- Select the "Dough" program and start the bread maker.
- Once the program is complete, remove the dough from the pan and form in a ball and let it rise in a lightly greased with olive oil bowl, covered with a damp cloth or plastic wrap, for 8-10 hours at room temperature, or until doubled in size.
- Gently punch down the dough and shape it into a 12" pizza crust.
- You can then add your desired toppings and bake until the crust is golden brown, and the cheese is bubbly.

THIN & CRISPY PIZZA DOUGH

Pizza (3 - 12" pizzas)

Ingredients:

180 ml (¾ cup)
Water, lukewarm
6 g (1 ½ tsp)
Olive Oil
300 g (2 ¼ cups)
All-purpose Flour
9 g (2 ¼ tsp)
Sugar
3 g (¾ tsp)
Active Dry Yeast
6 g (1 ½ tsp)
Salt



INSTRUCTIONS FOR MIXING BOWL:

- In a mixing bowl, combine the flour, sugar, and salt.
- Dissolve the yeast in the lukewarm water, then add it to the flour mixture along with the olive oil.
- Mix the ingredients together until the dough starts to form.
- Knead the dough on a lightly floured surface for about 5 minutes, until smooth.
- Form the dough into a ball and place it in a lightly greased bowl with olive oil. Cover with a damp cloth or plastic wrap and let it rest for 30 minutes.
- Roll out the dough very thinly to form a 12" pizza crust.
- You can then add your desired toppings and bake until the crust is golden brown, and the cheese is bubbly.

INSTRUCTIONS FOR GEMELLI HOME ARTISAN BREAD MAKER:

- Add the lukewarm water to the bread maker pan.
- Add the olive oil to the pan.
- Add all-purpose flour.
- Make a small well in the center of the dry ingredients and add the sugar and active dry yeast.
- Add salt
- Select the "Pizza Dough" program and start the bread maker.
- Once the program is complete, remove the dough from the pan and roll it out very thinly to form a 12" pizza crust.
- You can then add your desired toppings and bake until the crust is golden brown, and the cheese is bubbly.

PAN PIZZA DOUGH

Pizza (2 - 12" pizzas)

Ingredients:

240 ml (1 cup)
Water, lukewarm
30 g (2 tbsp)
Olive Oil
400 g (3 cups)
All-purpose Flour
8 g (2 tsp)
Sugar
4 g (1 tsp)
Active Dry Yeast
8 g (1 1/2 tsp)
Salt



INSTRUCTIONS FOR MIXING BOWL:

- In a mixing bowl, combine the bread flour, sugar, and salt.
- Dissolve the active dry yeast in the lukewarm water and let it sit for 5 minutes.
- Add the yeast mixture and olive oil to the flour mixture.
- Mix the ingredients together until a dough starts to form.
- Knead the dough on a lightly floured surface for about 10 minutes, until smooth and elastic.
- Form the dough into a ball and place it in a lightly greased bowl with olive oil. Cover with a damp cloth or plastic wrap and let it rise for 1-2 hours at room temperature, or until doubled in size.
- Preheat your oven to 475°F (245°C).
- Gently punch down the dough and press it into a 12" greased pan to create the crust.
- You can then add your desired toppings and bake until the crust is golden brown, and the cheese is bubbly.

INSTRUCTIONS FOR GEMELLI HOME ARTISAN BREAD MAKER:

- Add the lukewarm water to the bread maker pan.
- Add the olive oil to the pan.
- Add all-purpose flour.
- Make a small well in the center of the dry ingredients and add the sugar and active dry yeast.
- Add salt
- Select the "Pizza Dough" program and start the bread maker.
- Once the program is complete, remove the dough from the pan and gently punch down the dough and press it into a 12" greased pan to create the crust.
- Once the dough is shaped in the pan, cover and let rest for an additional 15-30 minutes.
- You can then add your desired toppings and bake until the crust is golden brown, and the cheese is bubbly.

NEW YORK PIZZA DOUGH

Pizza (3 - 12" pizzas)

Ingredients:

360 ml (1 1/2 cups)
Water, lukewarm
21 g (1 1/2 tbsp)
Olive Oil
480 g (3 3/4 cups)
Bread Flour
12 g (1 tbsp)
Sugar
6 g (1 1/2 tsp)
Active Dry Yeast
12 g (2 1/4 tsp)
Salt



INSTRUCTIONS FOR MIXING BOWL:

- In a mixing bowl, combine the bread flour, sugar, and salt.
- Dissolve the active dry yeast in the lukewarm water and let it sit for 5 minutes.
- Add the yeast mixture and olive oil to the flour mixture.
- Mix the ingredients together until a dough starts to form.
- Knead the dough on a lightly floured surface for about 10 minutes, until smooth and elastic.
- Form the dough into a ball and place it in a lightly greased bowl. Cover with a damp cloth or plastic wrap and let it rise for 1-2 hours at room temperature, or until doubled in size.
- Roll out the dough on a lightly floured surface to a 12" circle.
- You can then add your desired toppings and bake until the crust is golden brown, and the cheese is bubbly.

INSTRUCTIONS FOR GEMELLI HOME ARTISAN BREAD MAKER:

- Add the lukewarm water to the bread maker pan.
- Add the olive oil to the pan.
- Add all-purpose flour.
- Make a small well in the center of the dry ingredients and add the sugar and active dry yeast.
- Add salt
- Select the "Pizza Dough" program and start the bread maker.
- Once the program is complete, remove the dough from the pan and roll it out to form a 12" circle pizza crust.
- You can then add your desired toppings and bake until the crust is golden brown and the cheese is bubbly.

NEAPOLITAN PIZZA SAUCE

This is an authentic no cook Neapolitan pizza sauce

Enough for 3, 12" pizzas

Ingredients:

400 g (14 oz) canned San Marzano tomatoes, whole and peeled

4 g (1 tsp) Sea Salt

Optional:

1 clove Garlic, minced

5 g (1 tsp) Fresh Basil Leaves, finely chopped

15 ml (1 tbsp) Olive Oil

INSTRUCTIONS:

- Place the whole, peeled San Marzano tomatoes in a large mixing bowl.
- Use your hands or a potato masher to crush the tomatoes gently, leaving some texture to the sauce.
- If you prefer a smoother sauce, you can use an immersion blender or a regular blender but be sure to pulse it only a few times to maintain some texture.
- Add the sea salt and mix well.
- If desired, add the minced garlic, fresh basil, and olive oil to the sauce and mix until well combined.
- Let the sauce sit for about 30 minutes at room temperature to allow the flavors to meld together.

BASIC PIZZA SAUCE

This sauce is great for your Pan, Thin N Crispy, and NY Style pizzas.

Enough for 3, 12" pizzas

Ingredients:

400 g (14 oz) canned Crushed Tomatoes or Tomato Puree

1 clove Garlic, minced

1 small Shallot, finely minced

15 ml (1 tbsp) Olive Oil

5 g (1 tsp) Dried Oregano

5 g (1 tsp) Dried Basil

2 g (1/2 tsp) Granulated Sugar

4 g (1 tsp) Sea Salt

2 g (1/2 tsp) Freshly Ground Black Pepper

INSTRUCTIONS:

- In a medium saucepan, heat the olive oil over medium heat.
- Add the minced garlic and shallot, and sauté for about 2 minutes, or until fragrant and softened but not browned.
- Add the crushed tomatoes or tomato puree, dried oregano, dried basil, sugar, sea salt, and freshly ground black pepper. Stir to combine.
- Bring the sauce to a simmer, then reduce the heat to low and let it cook for 20-30 minutes, stirring occasionally. The sauce should thicken slightly.
- Allow the sauce to cool before using it on your pizza dough.
- This sauce will give a unique twist to your Pan, Thin N Crispy, and NY Style pizzas.

RECIPE:

Enough for: _____

Ingredients:

INSTRUCTIONS:

RECIPE:

Enough for: _____

Ingredients:

INSTRUCTIONS:

CLEANING & CARE



WARNING: Be sure to unplug the oven and allow it to cool before cleaning.

If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. **DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE CONTINUOUS CLEAN COATING.**

All accessories should be washed in hot soapy water. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.**



Don't worry about your oven and stone changing color - it's completely normal and is the sign of a well-loved oven!

CLEANING YOUR PIZZA STONE

- To prevent damage to the stone, we suggest gently wiping the surface with a soft, damp sponge after each use.
- If it's necessary to remove the stone for cleaning outside of the oven, handle it with utmost care.
- The pizza stone should not be submerged in water or placed in a dishwasher.
- Always put the pizza stone back into the oven after cleaning, before plugging in the power cord and turning on the oven.
- A natural patina will form on the stone's surface with regular use. This is expected and will not impact the oven's performance.

OVEN INTERIOR AND EXTERIOR

Allow the pizza oven to cool completely before cleaning the glass door. Remove grease using dry paper towels or a dry cloth. For a more comprehensive cleaning, use warm, soapy water, ensuring the glass door is dry before turning the oven on again. Avoid abrasive cleaners or metal scouring pads, as they will scratch the oven and glass surface.

Your Gemelli Home Pizza Oven shouldn't need any interior cleaning. Food residue should burn off during operation. Over time, the oven's interior may slightly discolor, which is normal. Refrain from using oven cleaners or metal scourers, as they can damage your pizza oven. To clean the oven's exterior, wait for it to cool, unplug it, and use a lightly damp cloth to wipe the body. Dry it immediately with a clean towel.

TROUBLESHOOTING

POSSIBLE PROBLEMS AND EASY SOLUTIONS:

1. Oven will not switch "ON"
 - Ensure that the power plug is securely inserted into the outlet.
 - Plug the power cord into a different outlet or an independent outlet.
 - Reset the circuit breaker if necessary.
2. The TEMPERATURE light is flashing.
 - This indicates that the oven is not yet at the desired temperature for cooking.
 - Wait until the preheating light becomes solid before loading your pizza.
3. Steam is coming out of the oven door.
 - This is normal. The oven door is vented to release steam created from high moisture content foods.
 - If moisture is found on the bench top around the base of your product, simply wipe it dry.
4. There is a noise coming from the oven after it is turned off.
 - During cooking, cooling fans turn on to protect sensitive electronic components from overheating.
 - These fans remain on after cooking until the temperatures are low enough for the components.
 - Do not unplug the oven from the wall until these fans turn off.
5. Smoke is coming out of the oven.
 - This is normal during cooking due to the extremely high temperatures.
 - To reduce this, try to limit the amount of flour or semolina used on your peel.
 - It is also recommended to use the oven in a well-ventilated area.

6. Fire in the oven.
 - Close the door if it is still open.
 - If the fire does not self-extinguish within 20 seconds, unplug the unit, and keep the door closed until the fire is out.
7. Visible micro-cracking on pizza stone.
 - Micro-cracking on the glaze might appear over time.
 - This is not harmful and will not alter the quality of the product.
 - Micro-cracking is not a structural damage to the product.

BAKING TROUBLESHOOTING

- The most important factors that go into a successful pizza are temperature and time.
- If you want to cook a thin pizza quickly, set a higher temperature and reduce the cooking time.
- Cook thicker pizza and other bread-based dishes at a lower temperature for a little longer.

WARRANTY INFORMATION

TWO-YEAR LIMITED PRODUCT WARRANTY

DO NOT RETURN PRODUCT TO THE STORE

Your Gemelli Home product is covered by a Two-Year Warranty from the date of purchase. Should your Gemelli product have a defect in product material or workmanship within the warranty period, we will arrange to have your original product returned to us and either be replaced with an identical or better replacement to you, free of charge or apply other such remedies as described below.

Before contacting Gemelli Consumer Support, please have the following information available for the Customer Service Representative:

1. Write down the product model number, Serial Number, and date code (four-digit number) information. The information will be located clearly on the back/bottom of the unit.
2. Have the original or a copy of the purchase sales receipt, cancel check or gift receipt.
3. Please be prepared to provide your full name, day-time phone number and email address.
4. We recommend that all Gemelli Home products be registered with our Consumer Support Center for faster service as well as keeping you updated on Gemelli Products and Services.

If the product or one of its parts qualifies for replacement under the Warranty program, Gemelli will send a pre-paid shipping label via email so that the product can be returned to the Gemelli Service Center at no cost to you.

Upon receipt of the full product (a complete unit with accessories) Gemelli may ship a new replacement or contact you with further information regarding your request for services.

If replacement parts are requested and fall within the 2-year warranty time period, Gemelli Home will send to you, at no cost. Warranty claims are handled within 10-14 working days plus shipping time depending on your location.

IMPORTANT-CONDITIONS FOR A VALID WARRANTY

- This warranty applies to products purchased in the USA and Canada.
- This is the only expressed warranty for this product and is in lieu of any other warranty or conditions.
- This product is warranted to be free from defects in materials and workmanship for a period of two (2) years from the date of original purchase. This warranty is valid for the original retail purchaser or gift recipient from the date of initial retail purchase and is not transferable.
- Keep your original sales receipt as Proof of Purchase as it is required to make a warranty claim.

WARRANTY IS ONLY VALID WHEN THE WARRANTY REGISTRATION IS FILLED OUT IN FULL AND IS REGISTERED WITHIN 30 DAYS FROM THE DATE OF PURCHASE.

WARRANTY INFORMATION

IMPORTANT: This warranty does not cover damages resulting from use not in conformity with the printed directions, accidents, misuse or abuse, alternation, the affixing of any attachments not provided with the product, loss of parts, or subjecting the appliance to any but the specified voltage.

This warranty is void if the product is used for anything other than single-family household use or subjected to any voltage and waveform other than as specified on the rating label (e.g., 120v ~60Hz).

Every implied warranty, including any statutory warranty or condition of merchantability or fitness for a particular purpose, is disclaimed except to the extent prohibited by law, in which case such warranty or condition is limited to the duration of this written warranty.

This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states or provinces do not allow limitations on implied warranties or special, incidental, or consequential damages so the foregoing limitations may not apply to you.

di Piazza Gemelli, LLC excludes all claims for special, incidental, and consequential damages caused our Gemelli product is covered by a Two-Year Warranty from the date of purchase. Should your Gemelli product have a defect in product material or workmanship within the warranty period, we will arrange to have your original product returned to us and either be replaced with an identical or better replacement to you, free of charge or apply other such remedies as described below.

Please contact Gemelli Consumer Support to obtain warranty service by the following means:

USA – NORTH AMERICA

MAIL:

GEMELLI CUSTOMER SUPPORT

3850 AIR PARK

MEMPHIS, TN 38118

Email: customer.support@gemellihome.com

Web: www.gemellihome.com

gemelli
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