



Cecilware®

Operator Manual

Countertop Pizza Oven

PO18, PO18-220, PO22



Model PO-18



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Thank you for purchasing this quality pizza oven. For your safety and the safety of others, read all warnings and the operator's manual before installing or using the product. Properly instruct all operators. Keep training records. For future reference, record serial number here:

Grindmaster-Cecilware

4003 Collins Lane, Louisville, KY 40245 USA
Phone: 502.425.4776 Toll Free: 800.695.4500
Fax: 502.425.4664
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Grindmaster-Cecilware provides the industry's BEST warranty. Visit gmcw.com for warranty terms and conditions.



**Grindmaster
Cecilware**

Safety Information

Important Safety Information



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

For your safety and the safety of others, read all warnings and the operator's manual before installing or using the product.

DANGER: This term warns the user of imminent hazard that will result in serious injury or death.

WARNING: This term refers to a potential hazard or unsafe practice, which could result in serious injury or death.

CAUTION: This term refers to a potential hazard or unsafe practice, which could result in minor or moderate injury.

NOTICE: This term refers to information that needs special attention or must be fully understood.

⚠ WARNING

- Product must be attached to a three wire 120V receptacle.
- Do not deform plug or cord.
- Follow national and local electrical codes.
- Do not use near combustibles.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Use only on a dedicated circuit load that is properly protected and capable of the rated load. Use a dedicated wall outlet. Do not use extension cords as this could result in electrical shock, overheating, and fire.
- Always unplug unit from power supply before servicing or cleaning.
- Risk of electrical shock. Disconnect power before servicing unit. Contact Grindmaster-Cecilware Technical Service for service assistance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agents or similarly qualified persons in order to avoid a hazard.
- Due to the heat a countertop oven may produce, it must be placed on a non-combustible surface with at least 3 inch clearance from all combustible surfaces at side and rear.

FAILURE TO COMPLY RISKS PERSONAL INJURY, SHOCK HAZARD, FIRE, OR DAMAGE TO EQUIPMENT.

⚠ CAUTION

- Overexposure to smoke or fumes may cause nausea and dizziness.
- Read and understand the operating instructions in this manual thoroughly. Only allow properly trained persons to operate this machine.
- Stay alert at all times during operation.

NOTICE

- Never connect to an overloaded circuit or to an extension cord, otherwise serious damage to the motor may result.
- Keep operating area clean.

Specifications

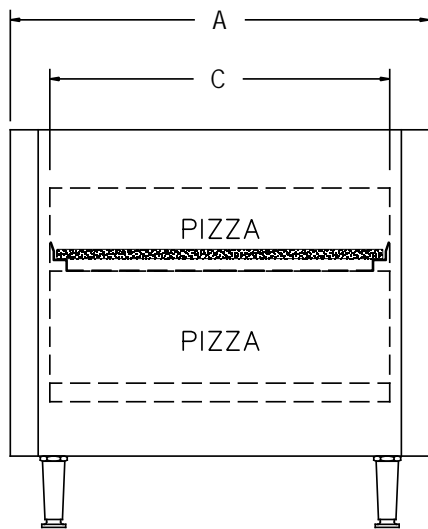
Mechanical							
Model	Description	Width	Depth	Shelf Width	Shelf Depth	Oven Height	Shipping Weight
		A (in)	B (in)	C (in)	C (in)	(in)	(lbs)
PO18	(2) shelves	22.5	23.5	18.25	17.625	17.5	138
PO18-220	(2) shelves	22.5	23.5	18.25	17.625	17.5	138
PO22	(2) shelves	25.5	26.5	21	20.625	17.5	145

Electrical							
Model	Ceramic Decks	Heater Elements	Total Load	Volts	Phase	Amps	Connection Type (NEMA)
PO18	2	Top Heater: 600W Center Heater: 600W Bottom Heater: 600W	1800W	120V	1	15A	5-15P
PO18-220	2	Top Heater: 850W Center Heater: 1000W Bottom Heater: 1000W	2850W	220V	1	13A	L6-20P
PO22	2	Top Heater: 1200W Center Heater: 1200W Bottom Heater: 1200W	3600W	220V	1	16.4A	L6-20P

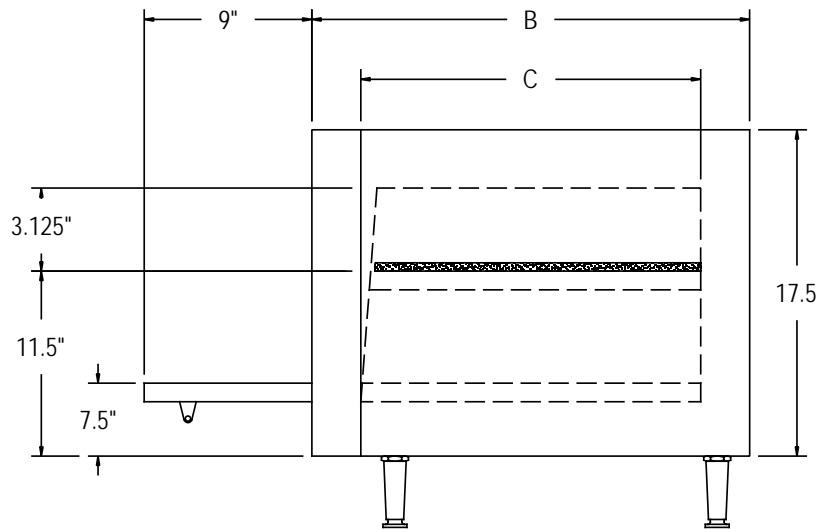
NOTES:

All Ovens are equipped with a 4ft min. length Power Cord and Plug.

A Timer is provided to give an audible signal at the end of preset time (up to 15 min). **TIMER DOES NOT CONTROL THE OVEN.**



PO-18/ 22 FRONT VIEW
(1 Ceramic Deck)



SIDE VIEW PO-18
SHOWN

Unpacking

Carefully unpack the oven and inspect immediately for shipping damages. Your countertop oven was shipped in a carton designed to give maximum protection in normal handling. It was thoroughly inspected before leaving the factory and the carrier accepted and signed for it. File any claims for shipping damage or irregularities with the carrier.

Installation

▲ WARNING: This appliance is equipped with three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

▲ WARNING: Do not store combustible materials on top or under any oven.

▲ WARNING: Due to the heat a countertop oven may produce, it must be placed on a non-combustible surface.

Minimum clearance from combustible construction:

3" from rear wall

3" from sides

Legs

4" legs are provided.

To install legs follow these steps:

- Place the unit on a counter or a flat surface.
- Tilt unit carefully onto its back.
- Screw legs into the bottom of the unit in holes provided.
- Carefully tilt oven up onto the legs and adjust the bottom of the legs to level the unit.

Initial start up

▲ CAUTION: Overexposure to smoke or fumes may cause nausea and dizziness.

After the electrical connections have been made, your oven will need approximately 2 to 3 hours to burn off. The following steps must be completed before your new oven is ready to use.

- Place the oven in a well-ventilated area.
- Open the door and remove any instructions or samples shipped with the unit.

Make sure the oven cavity is empty and the baking decks are properly installed.

- With the oven door open, turn the temperature knob to 400°F for 1 hour.
- Close the oven door. Increase the temperature to 500°F for at least 1½ hour.

This procedure will dry out the insulation and deck material and will help to ensure best baking results.

PIZZA BAKING: Only pizza and bread products can be baked with direct contact with oven decks. All other products must be placed in pans. Your Cecilware

countertop pizza oven has been designed to bake pre-baked crusts with ease. The temperature range for pizza baking is usually higher than for general baking. Pizza should cook at approximately 500°F to 575°F depending on the individual product. Allow the pizza to bake until the cheese bubbles and bottom is brown.

Operation

Do not keep the oven door open too long when loading since heat will escape, resulting in slower baking.

When production requirements are low, keep the temperature low to prevent the bottoms from burning. As demand increases, temperature should be raised for quicker recovery time. Fresh dough generally requires a slightly lower baking temperature and longer bake time than defrosted pre-baked crusts.

General baking tips:

- Pizza crust should be fully defrosted before baking.
- Wet areas on the bottom of a pizza will cause them to stick to the deck. Avoid spills.
- For fresh dough pizza (220V ovens only), flour or corn meal on the peel will prevent sticking and ease placement of the pizza on the deck.
- Increasing bake temperatures during heavy production helps in maintaining temperature; after the rush is over reduce temperature to prevent burning.
- Heavily topped pizza requires longer bake time at lower temperature.
- Rotation of the pizza during the cooking cycle is highly recommended.
- Placing a screen under a pizza will allow the top to cook without overcooking the bottom.
- Frequently scrape and brush off decks to remove burnt residue, which can cause an off flavor to the product.

Residue build-up can slow bake times.

- Clean heavily soiled pizza decks by scraping down, brushing off, removing from oven, turning over and putting back. This procedure will burn off the decks and should be repeated every 6 months. Do not use water to clean the decks as this could cause the decks to crack.
- Using shiny pans or screens will produce products with light bottom color. All pans and screens should be seasoned before use.

Cleaning and Maintenance

CLEANING

To keep your Cecilware oven in top shape, periodic cleaning is suggested. ALWAYS CLEAN THE OVEN ONLY WHEN IT IS COLD. WHEN CLEANING STAINLESS STEEL ALWAYS WIPE IN THE DIRECTION OF THE GRAIN. From time to time the spillage should be scraped out. For hard to clean spillage, the following is suggested:

- Turn the thermostat up to the highest setting and let the oven run for ½ hour.
- Allow the oven to cool down.
- Brush the residue from deck.

NOTICE: Do not use water to clean decks. Cracking may result.

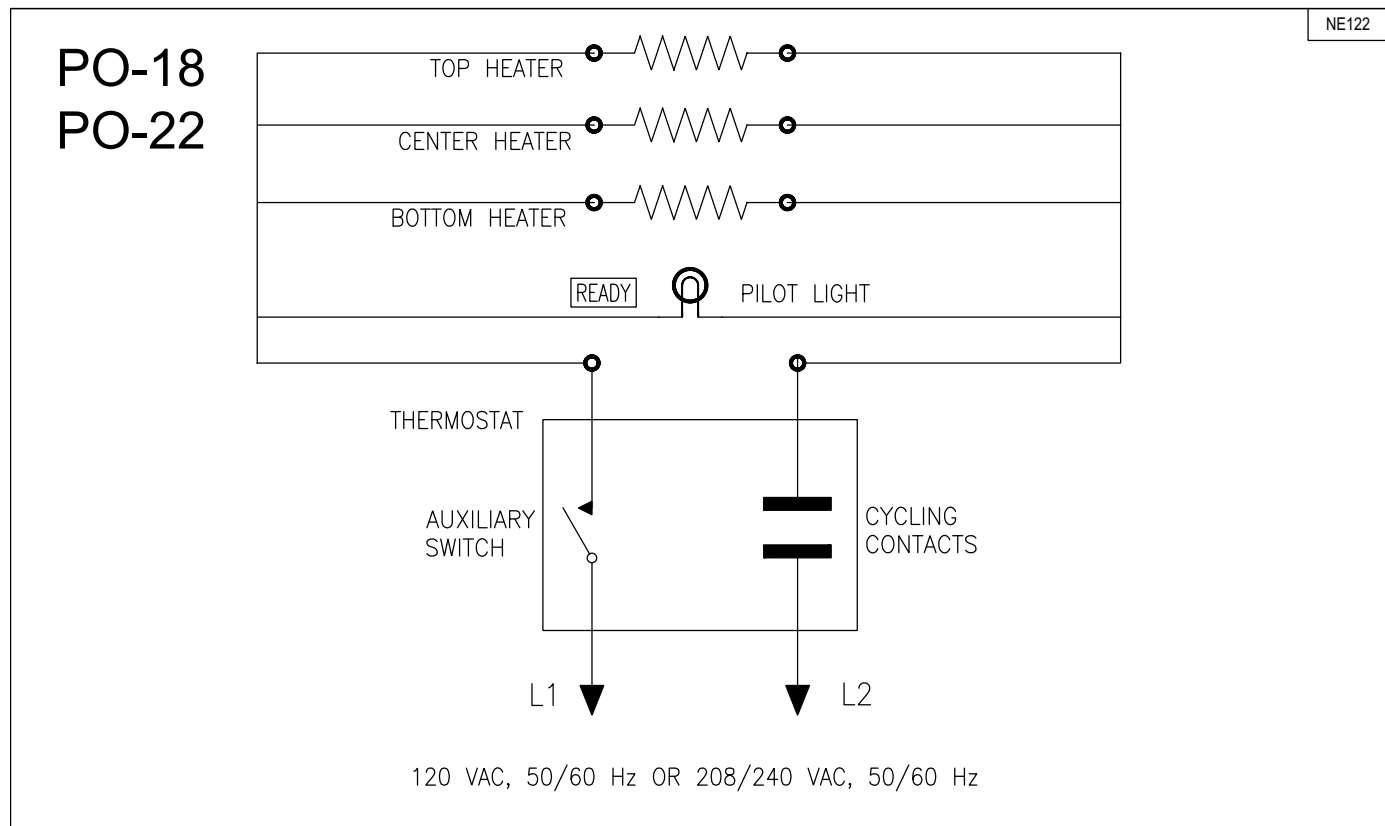
Troubleshooting

Your Cecilware oven is designed to be as trouble free as possible. Keeping your oven clean is all that is normally required. However if your oven stops operating completely, check to see if power supply cord is plugged in and fuse/circuit breaker has not tripped. For all other problems call Grindmaster-Cecilware Technical Service Department, (502) 425-4776 or (800) 695-4500 (USA & Canada only) (Monday through Friday 8 AM - 6 PM EST). Please have the model and serial number ready so that accurate information can be given.

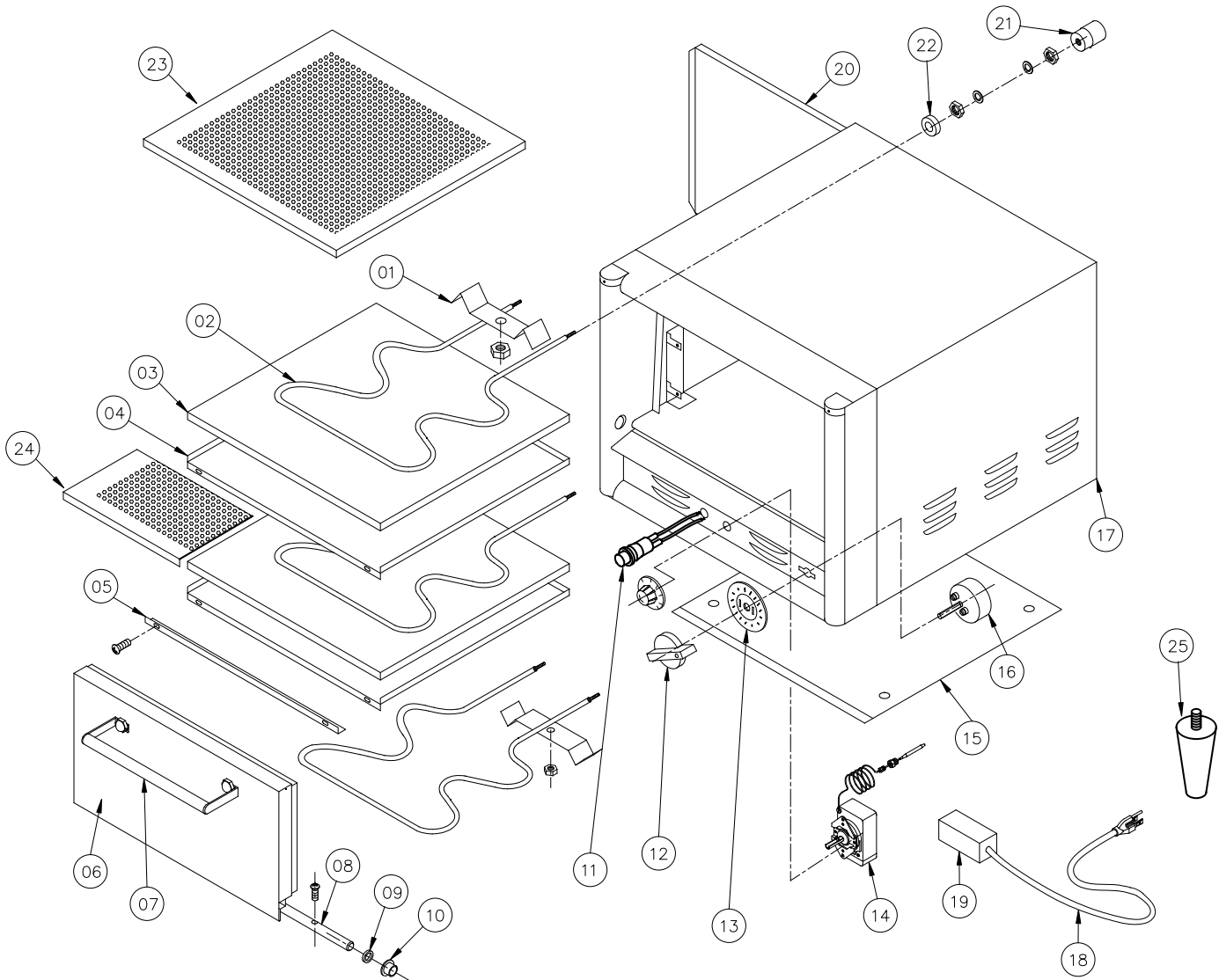
Prior authorization must be obtained from Grindmaster- Cecilware for all warranty claims.

Grindmaster-Cecilware provides the industry's BEST warranty. Visit our website at GMCW.com for warranty terms and conditions.

Wiring Diagram



Parts Diagram and List



PARTS LIST FOR PO-18, PO-22

NO.	PO-18	PO-22	DESCRIPTION	NO.	PO-18	PO-22	DESCRIPTION
1	R821A		Heater Bracket (3)	12	M733A	M733A	Timer Knob (PO)
2	G258A	----	Heater Element 600W, 120V (3)	13	M734A	M734A	Dial Plate (PO)
	G260A	----	Heater Element 850W, 220V (1)	14	L646A	L646A	Thermostat 650F (PO)
	G259A	----	Heater Element 1000W, 220V (Bottom) (2)	15	SE44A	SE47A	Bottom
	----	G366A	Heater Element 1200W, 220V (3)	16	L645A	L645A	Trimer 15 Min (PO)
3	V199A	V199A	Baking Deck (2)	17	R795A	R844A	Body Wrap
4	R798A	R847A	Shelf (2)	18	C032AL	CH50AL	Power Cord (PO18-220 use CH50AL)
5	R834A	R859A	Trim	19	B198A	B198A	Electric Box
6	R818Q	R856Q	Door	20	R817A	R855A	Back Cover
7	R835Q	R841Q	Handle	21	P539A	P539A	Heater Knob
8	H227A	H227A	Hinge Shaft	22	B068A	B068A	Ceramic Bushing
9	P361A	P361A	Shaft Bushing	23	TF02A	TF09A	Heat Diffuser, top
10	P360A	P360A	Door Bushing	24	TF03A	TF10A	Heat Diffuser, bottom
11	C308A	C308A	Indicator Light	25	M005S	M005S	LEGS (4/ SET)

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