

Electric pizza oven

with pizza stone Until 400 °C, 1700 Watt, TIMER

User manual



Table of contents

Your new pizza oven.....	
Scope of delivery.....	
Important information at the beginning.....	
Safety instructions.....	
Important disposal information.....	
Declaration of Conformity.....	
Product details.....	
1. Pizza oven.....	
2. Touch control panel.....	
Before first use.....	
commissioning.....	
1. Set up the pizza oven.....	
2. Connect to power supply.....	
use.....	
1. Switching on and off.....	
2. Pizza settings.....	
2.1 Neapolitan Pizza ("Stone oven").....	
2.2 Individual Settings (DIY).....	
2.3 Thin and crispy.....	
2.4 Pan pizza.....	
2.5 New York pizza.....	
2.6 frozen pizza.....	
3. Set the temperature.....	
4. Set a timer.....	
5. Baking.....	
cleaning.....	
Problem solutions.....	
Error codes.....	
Technical data.....	

Information and answers to frequently asked questions (FAQs) about many of our products, as well as necessary Updated manuals can be found on the website:

www.cucina-dimodena.de

Enter the item number or item name in the search field there.

Your new pizza oven

Dear Customer,

Thank you for purchasing this electric pizza oven. Thanks to it, you can prepare a wide variety of pizzas in minutes – whether New York style, Neapolitan or pan pizza.

Please read these operating instructions and follow the listed instructions and tips to ensure you can use your new pizza oven to its full potential.

Scope of delivery

- pizza oven
- pizza stone
- User manual

Important information at the beginning

- These devices can be used by children aged 8 years and above, as well as by persons with reduced physical, sensory or mental capabilities or lack of experience and/or knowledge, if they have been supervised or instructed on how to use the device safely and understand the hazards involved.
- Children must not play with the device.
- Cleaning and user maintenance must not be carried out by children unless they are older than 8 years and supervised.
- Children under 8 years of age should be kept away from the device and the connecting cable.
- This device is intended solely for household use and similar applications, such as:
 - in kitchens for employees in shops and offices,
 - on agricultural estates,
 - from customers in hotels, motels and other accommodation facilities or
 - in bed and breakfasts.
- Only operate the device using standard household electrical outlets. Check that the mains voltage specified on the nameplate matches that of your electrical network.
- The device is not intended to be operated with an external timer or a separate remote control system. Do not operate the device unattended.
- DANGER! During operation, the temperature of the touchable surface can be very high. Danger of burns!
- If the mains connection cable of this device becomes damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazards.
- Do not immerse the pizza oven and its connecting cable in water.
- Do not pull the power cord over sharp edges. Do not use the power cord for carrying and protect it from heat (stovetop / open flame).

Safety instructions



CAUTION: hot surfaces

- Read the instructions carefully. It contains important information for the use, safety and maintenance of the device. Keep the instructions for use carefully and pass them on to subsequent users if necessary.
- The device may only be used for its intended purpose, in accordance with these instructions for use.
- Observe the safety instructions when using the product.
- Before commissioning, check the device, its connecting cable and accessories for damage. Do not use the device if it shows visible damage.
- Only operate the device using standard household electrical outlets. Check that the mains voltage specified on the nameplate matches that of your electrical network.
- Do not pinch the connecting cable, do not pull it over sharp edges or hot surfaces; do not use the connecting cable for carrying.
- If the mains connection cable of this device becomes damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazards.
- Unplug the device: -after each use, -in case of malfunctions during operation, -before each cleaning of the device.
- Never pull the plug out of the socket by the power cord or with wet hands.
- The device is intended exclusively for household use or similar purposes. It may not be used for commercial purposes!
- This device is only suitable for indoor use.
- Ensure that the device is stable during operation and that the power cord cannot be used as a tripping hazard.
- Never use the device after a malfunction, e.g. if the device has fallen into water, been dropped, or damaged in any other way.
- Regularly check the device, its power cord, and its accessories for damage.
- The manufacturer accepts no responsibility for incorrect use resulting from failure to follow the instructions for use.
- Modifying or altering the product will compromise product safety. Caution: Risk of injury!
- All modifications and repairs to the device or accessories may only be carried out by the manufacturer or persons expressly authorized by the manufacturer.
- Make sure the product is powered by an easily accessible power outlet so that you can quickly disconnect the device from the mains in an emergency.
- Never open the product on your own. Never attempt repairs yourself!
- Handle the product carefully. It can be damaged by bumps, blows, or falls from even a low height.
- Keep the product away from moisture and extreme heat.
- Never immerse the product, its power cord, or the power plug in water or other liquids – risk of electric shock!
- Before putting the device into operation, check that the voltage rating on the device matches the local mains voltage.
- Only connect the device to a grounded electrical outlet. Always make sure the plug is firmly inserted into the socket.
- Always observe basic safety precautions when using electrical appliances, including:

- Before using the pizza oven for the first time, remove and dispose of the packaging material and promotional labels.
- This device is intended for home use only. Do not use it in vehicles and do not store it outdoors. Improper use can lead to injuries.
- If you use the device near children, constant monitoring is necessary.
- Prevent the risk of suffocation for small children by removing all packaging material and disposing of it safely.
- Never place cardboard, plastic, paper or other flammable materials in the pizza oven.
- Do not store any items other than the accessories recommended by the manufacturer in the pizza oven when it is not in use.
- Using accessories and attachments that are not recommended or supplied with the pizza oven can lead to injury.
- Do not place any objects on the pizza oven when it is in use or in storage.
- Do not cover any part of the pizza oven with metal foil, as this can lead to overheating and poses a risk of electrical and fire damage.
- The outer casing of the pizza oven can get hot during and after use. Do not touch hot surfaces.
- Do not leave the door open for extended periods of time.
- Take a break if the pizza oven has been on for 60 minutes within a two-hour period.
- Be extremely careful when removing a pizza pan or pizza stone from the oven, as they can be extremely hot.
- Do not place cooking utensils, frying pans or dishes on the glass door.
- Do not use non-stick or coated pans in the pizza oven.
- Be careful when using stainless steel pans, as they can discolor at high temperatures.
- When removing a pan from the pizza oven, use oven gloves and place the pan on a heat-resistant material.
- Do not use lids in the pizza oven or on the pans.
- Do not insert oversized food items or metal utensils into the pizza oven, as these may cause fire or electric shock.
- Always use a pizza peel to slide a pizza into the oven, unless you are baking a pan pizza to avoid direct contact with the oven.
- Keep the pizza oven's power cord and the power cords of any nearby appliances away from the oven housing.
- This device is equipped with a power cord that includes a grounding wire and a grounding plug. The device must be grounded via a properly grounded 3-hole socket. In the event of a short circuit, grounding reduces the risk of electric shock.
- Never cut or remove the third pin (grounding pin) from the power cord and under no circumstances use an adapter.
- Extension cords can be used if they are used and monitored with care.
- Make sure that the power cord does not hang over the edge of the table or counter, touch hot surfaces, or become knotted.
- If you have not fully understood the grounding instructions, or if you have any doubts as to whether the appliance is properly grounded, consult a qualified electrician.
- The installation of a residual current device (RCD) is recommended to provide additional safety protection when using electrical equipment. It is advisable to install a safety switch with a rated residual current of no more than 30 mA in the circuit supplying the device. For professional advice, contact your electrician.
- Maintenance may only be performed by an authorized customer service representative.

- The pizza oven is equipped with a short power cord to minimize the risk of personal injury or property damage caused by pulling, tripping, or becoming entangled with a longer cord. If an extension cable is required, please follow these guidelines:
 - Make sure that the specified electrical power rating of the extension cord is equal to or greater than the electrical power rating of the appliance.
 - Position the cable so that it does not hang over the worktop or table, preventing children from pulling on it or people from accidentally tripping over it.
 - The extension cable must have a 3-pin grounded plug.
- Do not store or use the device outdoors.
- Color changes inside the oven and pizza stone are normal.
- Technical specifications subject to change without notice. Errors and omissions excepted.

Important disposal information

This electrical appliance does not belong in household waste. For proper disposal, please contact the public collection points in your community. Details regarding the location of such a collection point and any possibly Please refer to the information provided by the respective municipality for any existing quantity restrictions per day / month / year.



Declaration of Conformity

PEARL Inc. hereby declares that the product JX-6056-675 is in compliance with the RoHS Directive 2011/65/EU + (EU)2015/863, the EMC Directive 2014/30/EU and the Low Voltage Directive 2014/35/EU.

A handwritten signature in black ink, appearing to read 'Kurtasz, A.'.

Quality Management, Dipl. Ing. (FH) Andreas Kurtasz

The full declaration of conformity can be found at www.pearl.de/support. Enter the item number JX-6056 in the search field there.



Product details

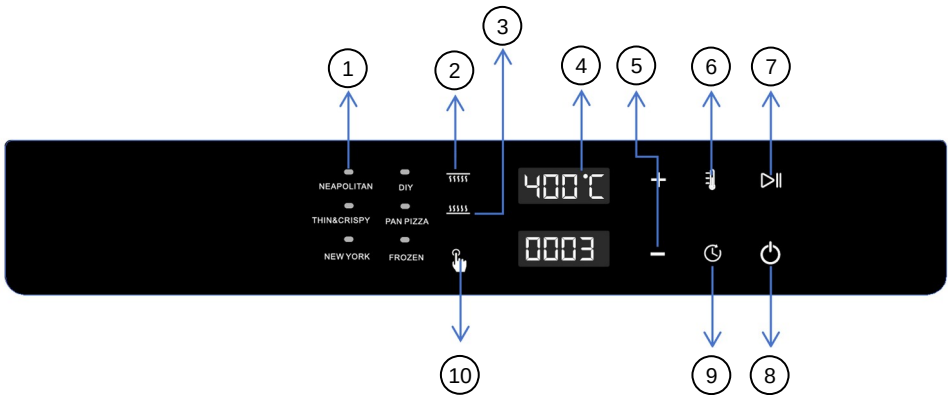
1. Pizza oven



- 1. door handle
- 2. pizza stone

- 3 ventilation slots
- 4 Touch control panel

2. Touch control panel



- | | |
|---------------------------------|--------------------------|
| 1. Setting LEDs | 6. Temperature button |
| 2. Top heat button | 7. Start button |
| 3. Bottom heat button | 8. On/Off button |
| 4. Temperature and time display | 9. TIMER button |
| 5. Plus and minus buttons | 10. Pizza setting button |

Before first use

Before using the pizza oven for the first time, let it heat up for 20 minutes to remove any protective substances from the heating elements. Ensure adequate ventilation of the room, as the oven may release steam. These fumes are harmless and do not affect the oven's performance. Proceed as follows:

1. Remove all packaging material, advertising labels and adhesive tape from the pizza oven and dispose of it.
2. Wipe the inside of the pizza oven with a soft, damp sponge.
3. Remove the pizza stone from the packaging and dispose of it. Gently wipe the surface of the pizza stone with a damp cloth. Dry it thoroughly and place it in the pizza oven.
4. Set up the pizza oven (see Point commissioning, 1. (Set up a pizza oven).
5. Connect the pizza oven to the power supply (see diagram). Point 2: Commissioning (Connect to power supply).
6. Turn on the pizza oven (see below). Point of use, 1. (Turn on and off). The pizza setting "NEAPOLITAN" is selected. The settings LED above it is blinking.
7. Select the pizza setting "DIY" and set the timer to 20 minutes so that the pizza oven heats up to 400 °C with top and bottom heat (see below). Point of use, 2. Pizza settings and 4. (Set timer).
8. Tap the Start button. The pizza oven starts heating up. Meanwhile, the temperature display alternates between the set temperature (400 °C) and "PRE". The start button is flashing. The settings LED above "DIY" is constantly lit.
9. Once the pizza oven has reached the set temperature, four beeps will sound. The temperature display and the start button will light up continuously. Now press the start button again. The start button will flash again, and the set 20-minute timer will count down. The oven will heat to 400 °C for 20 minutes.
10. When the timer expires, 4 beeps sound and the time display shows the set time again (400 °C). The start button is constantly lit.
11. The pizza oven is then ready for use.

commissioning

1. Set up the pizza oven

Place the pizza oven on a stable, level, heat-resistant, dry and clean surface. Ensure a minimum distance of 10 cm on both sides of the oven and 15 cm above the oven.

DO NOT place the pizza oven at the edge of worktops or tables.

DO NOT place the pizza oven on fabric-covered surfaces, near curtains or other flammable materials.



DANGER!

A fire can occur if the pizza oven comes into contact with or is covered by flammable materials such as curtains, drapes, walls, tablecloths and plastics during operation.

2. Connect to power supply

Unwind the power cord completely and plug the power cord into a grounded outlet. A signal tone sounds and the temperature and time display, as well as the touch buttons and LEDs, light up briefly. After that, only the on/off button remains lit. The interior light of the oven compartment switches on.



DANGER!

To disconnect the pizza oven from the power supply, first switch it off and wait until the fan has stopped running. Only then should you unplug the device from the socket.

use

1. Switching on and off

1. Tap the on/off button to turn on the pizza oven. The temperature and time displays, as well as the touch buttons, light up. The on/off button goes out. The first pizza setting, "NEAPOLITAN", has been set. The settings LED above it is blinking.
2. Tap the power button again to turn the pizza oven off. The temperature and time display, as well as the touch buttons and the setting LED above the selected pizza setting, turn off. The on/off button is lit up again.



A NOTICE:

Take a break if the pizza oven has been in use for 60 minutes within a two-hour period.



A NOTICE:

After a period of inactivity, the pizza oven switches off automatically. Tap the power button to turn it back on.



DANGER!

Allow the pizza oven to cool completely before removing the pizza stone. Even if the fan is no longer running, the oven can still be hot.

2. Pizza settings

Tap the pizza settings button repeatedly to cycle through the pizza settings. The settings LED above the currently selected option is flashing. The temperature and time display shows the default temperature and time settings. NEAPOLITAN – DIY (individual settings) – THIN & CRISPY (thin & crispy) – PAN PIZZA (pan pizza) – NEW YORK – FROZEN (frozen pizza).



A NOTICE:

You can adjust the temperature and baking time in both the individual settings (DIY) and the pizza presets.

The table shows you the preset temperature and baking time for each pizza preset, as well as the adjustable temperature and baking time.

Attitude	Standard temperat ure	Standard temperat ure	Standard temperat ure top	Adjust able temper	Standard baking time	Adjust able baking
----------	-----------------------------	-----------------------------	---------------------------------	--------------------------	----------------------------	--------------------------

		bottom heat	heat	ature		time
Neapolitan	400 °C	400 °C	400 °C	200 – 400 °C	2 min	1 – 10 min.
DIY	400 °C	400 °C	400 °C	80 – 400 °C	2 min	1 – 60 min.
Thin & crispy	270 °C	330 °C	270 °C	80 – 400 °C	6 min	1 – 10 min.
Pan pizza	220 °C	340 °C	220 °C	80 – 400 °C	12 min	1 – 30 min.
new York	245 °C	270 °C	245 °C	80 – 400 °C	8 min	1 – 20 min.
frozen pizza	245 °C	205 °C	245 °C	80 – 400 °C	16 min	1 – 20 min.

2.1 Neapolitan Pizza (“Stone oven”)

Recommended time: 2 minutes

They produce an authentic Neapolitan pizza. Extremely high heat. Expect a baked but malleable edge with clearly visible bubbles and charring (leopard spots). The term "stone oven" refers to the characteristic heating properties of a wood-fired stone oven.

2.2 Individual Settings (DIY)

Recommended time: 3 minutes

For baking pizzas with your personal temperature and heating settings. Extremely intense heat. Ideal for grilled vegetables. Baking time can vary depending on the type of vegetable.

2.3 Thin and crispy

Recommended time: 4-5 minutes

For thinly rolled-out pizza dough. This results in a particularly crispy texture. The topping should reach the edge and the sauce can be spread all the way to the outside of the pizza.

2.4 Pan pizza

Recommended time: 18 minutes

For a crispy base, fluffy dough, plenty of topping and sauce almost to the edge.



A NOTICE:

You need a suitable pan that can withstand the high temperatures in the pizza oven to bake pan pizza. Choose a pan that is suitable for temperatures well above 400 °C. Do not use non-stick or coated pans. Be careful when using stainless steel pans, as they can discolor at high temperatures.



A NOTICE:

To achieve a crispier crust, you can pre-bake the dough before adding the sauce and toppings.

2.5 New York pizza

Recommended time: 7-8 minutes

The heating profile was designed to help you achieve the legendary New York pizza. The topping and crust should be evenly browned, and the pizza should feel chewy in the mouth.

2.6 frozen pizza

Recommended time: 12 – 20 minutes

For baking frozen pizzas. Set the temperature as indicated on your pizza packaging.

3. Set the temperature

1. Tap the temperature button. These buttons, as well as the top heat button and the temperature display, will flash.
2. Tap the plus or Minus button to set the desired temperature for the top heat in 5°C increments.
3. Then tap the bottom heat button. These buttons, as well as the temperature button and the temperature display, are flashing.
4. Tap the plus or Minus button to set the desired temperature for bottom heat in 5°C increments.
5. After a period of inactivity, the temperature settings are applied.



A NOTICE:

*Tap on the top heat or Press the bottom heat button to display the set temperatures. The corresponding button and the temperature display will flash during this time.
If you exit the pizza setting or turn off the pizza oven, the default settings will be automatically restored.*

4. Set a timer

1. Tap the timer button. These buttons, as well as the top heat button and the time display, will flash.
2. Tap the plus or Use the minus button to set the desired time in 1-minute increments.
3. After a period of inactivity, the set time is applied to both top and bottom heat.



A NOTICE:

If you exit the pizza setting or turn off the pizza oven, the default setting will be automatically restored.

5. Baking



DANGER!

If you are using a pizza oven at very high temperatures, stay close to it and monitor the preparation, as food can burn quickly at high temperatures and eventually catch fire.

1. Once you have made your desired settings, tap the Start button. The pizza oven starts heating up. Meanwhile, the set temperature and "PRE" appear alternately on the temperature display. The start/pause button is flashing. The setting LED above the selected pizza setting remains lit.
2. Once the pizza oven has reached the set temperature, 4 signal tones will sound. The temperature display and the start button remain illuminated. Now slide your pizza into the oven and tap the start button. The start button flashes again and the set timer counts down.
3. When the timer expires, 4 beeps will sound and the time display will show the set time again. The start button is constantly lit. Take out your pizza.
4. If you would like to bake another pizza, put it in the oven and tap the start button. The timer is counting down again.



A NOTICE:

When baking several pizzas in succession, it is not necessary to reheat the oven, as it is already at the required temperature. After a baking break, it needs to heat up again before you can put a pizza in. If necessary, rotate the pizza during baking to ensure even browning.



A NOTICE:

If you switch from a high-temperature pizza setting to a low-temperature setting after baking, you can only start the baking process once the oven has cooled down to the lower temperature. If you press the start button while the oven is still too hot, only 4 beeps will sound.

If you switch from a lower temperature pizza setting to a higher temperature setting after baking, the oven must first heat up to the higher temperature before you can put a pizza in.

cleaning



DANGER!

Before cleaning, unplug the device and allow it to cool down completely. Otherwise, there is a risk of electric shock.



A NOTICE:

Color changes inside the oven and pizza stone are normal.

- Before cleaning, unplug the device and allow it to cool down completely.
- Surfaces can be cleaned with a soft, damp cloth, possibly A little dish soap can be used for cleaning.
- Clean accessories in hot soapy water.
- The door can be wiped with a damp sponge and then dried with a paper or cloth towel.
- Clean the outside with a damp sponge.
- Do not use harsh or aggressive cleaners that could damage the surface.
- DO NOT clean the pizza oven with metal scouring pads, as pieces may break off and touch electrical parts, posing a risk of electric shock. Furthermore, this could damage the surfaces.
- Do NOT scrape the surfaces with a metal object, as this could damage them.

Problem solutions

The pizza oven cannot be turned on.

- Make sure the plug is correctly inserted into the socket.
- Plug the device into a different electrical outlet.
- Reset the circuit breaker if necessary.

The temperature display is flashing.

- This indicates that the pizza oven is still heating up and has not yet reached the set temperature.
- Wait until the temperature indicator light is on continuously before putting a pizza in the oven.

Steam is coming out of the oven door.

- That's normal. The oven door has a vent to allow steam produced by foods with high moisture content to escape.
- If you notice moisture on the worktop around the base of your pizza oven, simply wipe it dry.

A noise comes from the oven after it has been switched off.

- During the baking process, the fans switch on to protect sensitive electronic components from overheating. These fans remain switched on even after baking, until the temperatures are low enough for the components. Do not unplug the pizza oven until the fans have switched off.

Smoke is coming from the oven.

- This is normal during baking due to the extremely high temperatures. To reduce this, try limiting the amount of flour or semolina you use for your pizza peel.
- It is also recommended to use the oven in a well-ventilated area.

Error codes

code	Meaning	Display location
E1	Interruption of the upper sensor circuit (indication after 5 seconds of continuous detection, 10 buzzing tones sound)	In the temperature display field
E2	The lower sensor is open (indication after 5 seconds of continuous detection, 10 buzzing tones sound)	In the time display field
E3	Overtemperature of the upper sensor (650 degrees, displayed after 5 seconds of continuous detection, 10 buzzer tones sound)	In the temperature display field
E4	Overtemperature of the lower sensor (650 degrees, displayed after 5 seconds of continuous detection, 10 buzzer tones sound)	In the time display field

Technical data

Rating		220 – 240 V AC 50/60 Hz
Power consumption		1700 Watt
temperature		80 – 400 °C, adjustable in 1-degree increments
timer		1 – 60 minutes, adjustable in 1-minute increments
Top and bottom heat can be set separately.		Yes (temperature and time)
Heating time		20 minutes
Default settings		5
Suitable pizza size		Up to 30 cm diameter
Oven interior lighting		Yes
Protection class		Protection class I: Protective conductor
		For indoor use only
		Food contact LFGB food
Mass	Without a door handle	44.5 x 43 x 270.5 cm
	With door handle	49.5 x 43 X 270.5 cm
	pizza stone	32 x 32 x 1 cm
Weight		11.8 kg

Customer service:

EN: +49(0)7631-360-350

CH: +41 (0)800 55 4000

FR: +33(0)388-580-202

PEARL Inc. | PEARL-Straße 1-3 | D-79426 Buggingen

© REV1 – March 28, 2025 – CR//GK