



PO-18, PO-22 Pizza Oven

This manual contains important information regarding your *Admiral Craft* unit. Please read this manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty. MUST READ!!!

WARNINGS

- Do not touch any hot surfaces
- Do not immerse unit, cord or plug in liquid at any time
- Do not plug or unplug unit with wet hands
- Do not store items on top of appliance
- Use appropriate gloves, pizza peels etc.
- Unplug cord from outlet when not in use and before cleaning
- Plug only into a 3-hole grounded electrical outlet
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Keep children and animals away from unit
- Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct

TO USE

Perform the following steps before using the pizza oven:

- Remove all packaging within the oven. Oven should be completely empty before initial use.
- Unit will need approximately 2 to 3 hours to burn off. This could produce smoke or fumes and should be done in a well-ventilated area.
- It is recommended that the burn off should be done at 400° for the first hour with the oven door open. Then at 500° with the door closed for 90 minutes.

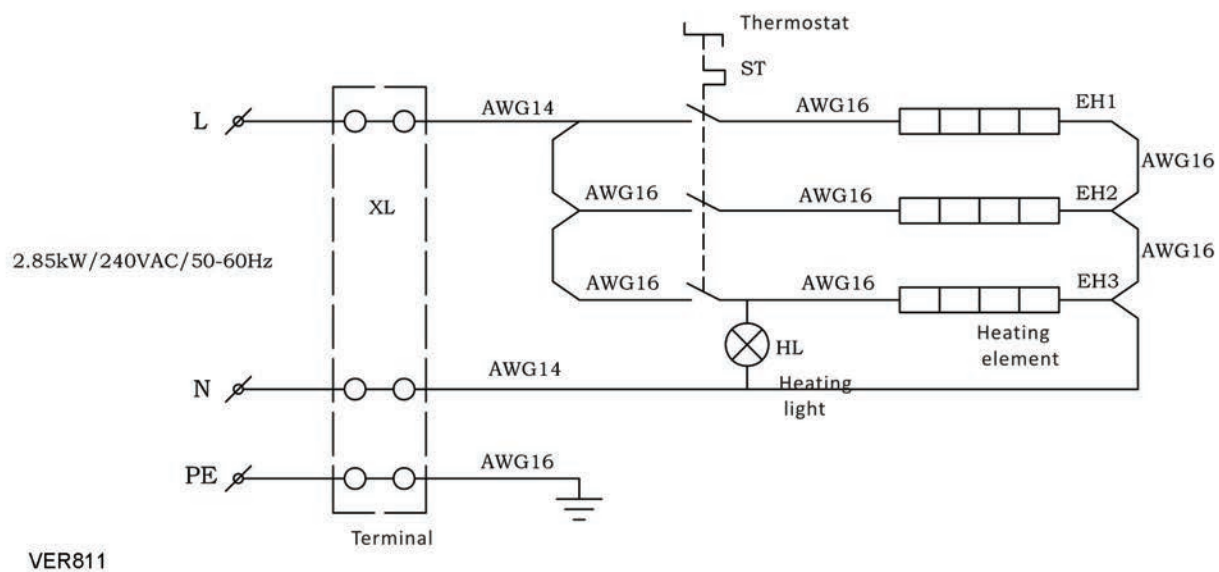
Operating the unit

1. Preheat to desired temperature. When the oven reaches the set temperature, the indicator light will shut off and turn back on to maintain the temperature.
2. Make sure the baking decks are properly installed.
3. The only products that have contact with the pizza decks are **PIZZA** and **BREAD**. Place all other foods in appropriate baking tins.
4. Make sure oven is in well-ventilated area and unplug when not in use.

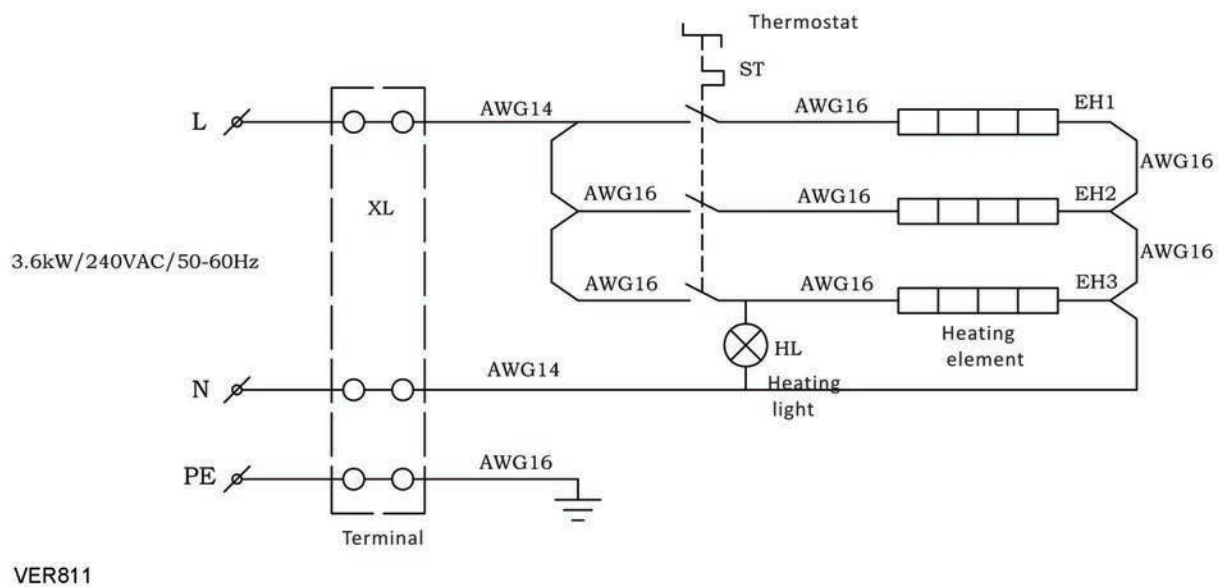
CLEANING – NOTE: To maintain cleanliness and increase service life, the pizza oven should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment it may cause a short circuit or electrical shock.

1. Before cleaning or attempting to move, allow oven to cool down completely then unplug from outlet.
2. Do not immerse oven in water. Wipe outside of unit with a damp cloth then wipe dry.
3. Remove excess spillage. For tough areas, run the oven on the highest setting for 30 minutes. Allow oven to cool completely then remove residue with a brush/scrapper.
4. To avoid damage, do not use abrasive cleaners or scouring pads.
5. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.

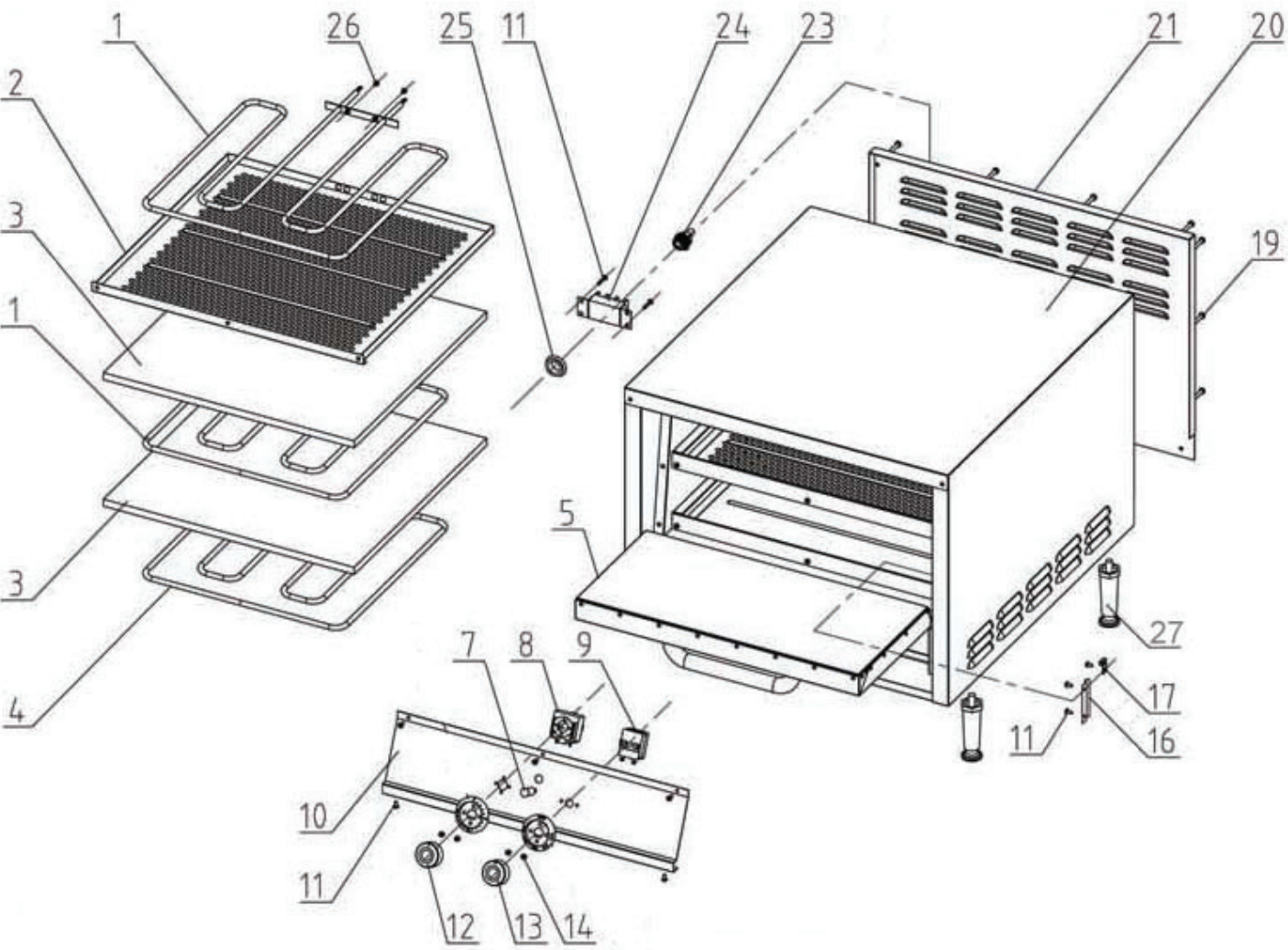
Pizza oven
PO-18
Circuit diagram



Pizza oven
PO-22
Circuit diagram



PO-18
PO-22



VER811

Pizza Oven - PO-18 and PO-22

Reference Number	PO-18 Part Number	PO-22 Part Number	Description
1	PO1-1	PO2-1	Top and Middle Heating element
2			Top Heating Element Box
3	PO1-3	PO2-3	Ceramic Hearth Baking Shelf
4	PO1-4	PO2-4	Bottom Heating Element
5			Door
7	PO-7	PO-7	Temperature Indicator - Orange
8	PO-8	PO-8	Timer
9	PO-9	PO-9	EGO Thermostat
10			Control Panel
11			Screw- S/S
12	PO-12	PO-12	Timer Knob and Scale Plate
13	PO-13	PO-13	Thermostat Knob and Scale Plate
14			Screw- S/S
16			Thermostat Wire Support
17			Thermostat Probe Rack
19			Screw- Zinc Plated
20			Oven Body
21			Back Plate
23	PO-23	PO-23	Power Cord and Strain Relief
24	PO-24	PO-24	Terminal
25	PO-25	PO-25	Gasket
26			Screw- Zinc Plated
27	PO-27	PO-27	Steel Foot

VER811



1-YEAR LIMITED WARRANTY

Admiral Craft Equipment Corp. (the "Company") warrants this product (the "Product") will be free from failures in material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided that the Product is operated and maintained in conformity with the Owner's Manual. This Limited Warranty is non-transferable. During this period, your exclusive remedy is repair or replacement without charge of the Product or any component found to be defective at the Company's discretion. If the Product or any component is no longer available, the Company will replace it with a similar one of equal or greater value. This Limited Warranty is void if the Product is used with voltage other than 120 Volts. **THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS PRODUCT INCLUDING DAMAGES ARISING FOR FOOD OR BEVERAGE SPOILAGE CLAIMS.**

You may have other legal rights depending upon where you live. Some States or Provinces do not allow limitations on warranties so the foregoing may not apply to you.

WARRANTY EXCLUSIONS

IMPROPER ELECTRICAL CONNECTIONS:

The Company is not responsible for the repair or replacement of failed or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage spikes to the Product.

IMPROPER USAGE:

This Limited Warranty does not cover failure or other damages to the Product resulting from (i) improper usage or installation or failure to clean and/or maintain the Product as set forth in the Owner's Manual; or (ii) accident, misuse, abuse, negligence, or modification or alteration of the Product.

CONSUMABLES:

This Limited Warranty does not include consumables or wear-and-tear items such as legs, feet, plastic component parts, splash shields, filters, gaskets, and non-stick cooking surfaces.

ADJUSTMENTS & CALIBRATIONS:

Leveling, tightening of fasteners, or utility connections normally associated with the original installation are the responsibility of the dealer, installer, or the end user and not the responsibility of the Company and will not be considered warranty issues.

If you think the Product has failed, or requires service, within its warranty period, please contact the Company's Customer Care Department through our website at: www.admiralcraft.com "Service" --> "Technical Support Request". A receipt proving the original purchase date will be required for all warranty claims, handwritten receipts are not accepted. You may also be required to return the Product for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

This Limited Warranty is Valid only in the USA and Canada.