

FORNO ELETTRICO
ELECTRIC OVEN

CROSTI



MANUALE D'USO
USER MANUAL



Il re del fuoco. Dal 1975.



Il re del fuso. Dal 1975.

CROSTI



User Manual

Read the following instructions carefully, since they give you useful safety information about installation, use and maintenance. Keep this instruction manual for future reference.

GENERAL WARNING

Use the product only as specified in this manual, any other use is considered improper and dangerous.

The manufacturer cannot be held responsible in the event of damages caused by improper, incorrect or unreasonable use of the product.

Before use, ensure the equipment is undamaged; if in doubt, do not attempt to use it and contact the authorized service centre or Clementi srl.

Do not leave the unit plugged in to an electrical source, remove the plug from the mains when the device is not in use.

This product is for HOUSEHOLD USE ONLY and has been designed for use indoors at room temperature and at a maximum altitude of 2000 meters.

Do not expose the oven to atmospheric agents such as rain, wind, snow, hail etc. Store in dry places. Do not hold the oven with wet hands or feet.

If used outdoors, strictly observe all the warnings indicated in this manual and never leave it unattended.

IMPORTANT WARNING

- Before using the product, read the following instructions carefully. Keep them and deliver them with the oven if it is ever sold on.
- This oven has been designed for cooking food. It must not be used for any other purpose and must not be modified or tampered with in any way.
- Place the oven on a horizontal surface at a height of at least 85 cm, out of the reach of children.
- Wash carefully all accessories before use.
- The manufacturer declines all responsibility in the event that the accident prevention warnings are not respected.

- The installation must be performed according to the manufacturer's instructions considering the maximum power of the oven as shown on the label; an incorrect installation may cause damage to people, animals or things, for which the manufacturer cannot be considered responsible.
- Before the first cooking, use the oven empty with the thermostat at minimum for at least 15 minutes. Then let the oven cool down, repeat the ignition with no load, again for 15 minutes but with the knob at maximum. During these operations, ventilate the room well to avoid the persistence of unpleasant odours in the room. This running-in phase is necessary for the structure of the oven to settle down following the exposure to the temperatures due to the heating of the resistances and to ensure that any processing residues on the components of the oven are neutralized.
- This oven cannot be used by children aged 8 years and above, by persons with reduced physical, mental and / or sensory abilities without the appropriate experience and / or knowledge unless these subjects are adequately assisted by adults, provided with adequate experience / knowledge of the product, who must also provide these subjects with all the information necessary for a safe use of the product and must also fully understand all the dangers deriving from incorrect use of the oven. Children under the age of 8 must always be kept away from the oven and the connection cable and must not use the appliance. Children must never play with the appliance.



Warning electric shock risk!

- Before connecting the oven, make sure that:
 - The mains voltage corresponds to the data specified on the label.
 - The socket has a capacity of 16A and is equipped with a ground wire.
 - The protective conductor system of the domestic electrical system is installed in accordance with the law.
 - The power cord is perfectly intact without defects.
- If the power cord is damaged, it must be replaced by the Clementi dealer or by the manufacturer, in order to prevent any risks.
- To avoid any risk of electric shock, never immerse the power cord, its plug or the whole oven in water or another liquid and do not expose it to rain or moisture.
- If you want to use an electrical extension, make sure that it is in good condition, equipped with a grounded plug and with a conductor cable with a section at least equal to that of the power cord supplied with the oven. If it is necessary to use adapters, multiple sockets and electrical extensions, use only those

that comply with current safety standards. Never exceed the absorption limits indicated on the electrical adapter and / or on the extensions, as well as the maximum power limit marked on the multiple adapters, considering the maximum power indicated on the label.

- Do not let the power cord hang down, do not touch the hot parts of the oven. Never disconnect the appliance by pulling out the power cord..
- Should food or other parts of the oven burn, never try to extinguish the flames with water. Unplug and smother the flames with a damp cloth.
- Do not handle or touch the oven with wet hands or bare feet.
- Do not expose the oven to harmful weather conditions such as rain, moisture, frost etc... Always store in a dry place.
- When not in use and before cleaning, always disconnect the appliance from the power supply. Cleaning and routine maintenance operations must never be carried out by children unless they are over 8 years old and are adequately supervised. Clementi does not assume any responsibility for damage to things, people or animals caused by cleaning and routine maintenance operations carried out in an unsuitable manner.



Fire Hazard!

- Before using the oven and before the first ignition, remove all that is contained inside and that can be damaged or catch fire such as protective cardboard, booklets, plastic bags, etc.
- Always supervise the oven while using it.
- Do not use the oven near explosives, highly flammable materials, gases or burning flames.
- Pizza, bread and other sorts of food can burn. Keep the appliance far from curtains or another flammable materials. Always supervise the oven when roasting or grilling. Never use the oven under a wall unit or shelf or close to flammable materials such as curtains, blinds, etc
- Do not use the appliance as a heat source.
- Never place any of these materials in the oven: cardboard, plastic, paper, or any similar. never place anything on top of it (tools, grids, other objects).
- Never use an external timer or a separate remote-control system.

- Remove the plug from the mains when the oven is not in use and in case of fault. Always disconnect the oven from power supply if you leave it unattended.



Danger of injuries!

- Improper use of the oven can cause injury.



Danger of burn!



- When the appliance is in operation, the temperature of the “mouth” and of the external surfaces can be very high. Don’t touch hot surfaces. Use handles or knobs. Use suitable gloves to protect against high temperatures if necessary.



- This electric oven may develop high temperatures which can cause burns.



- Do not move the appliance while operating. Move the oven only after it has cooled down.



Choking hazard!

- Do not leave the packaging elements (plastic bags, expanded polystyrene, nails, staples, etc.) within the reach of children as they are potential sources of danger; always remember that they must be separately collected and disposed of correctly.



Do not use the oven if:

- The oven has been dropped or has visible damage or malfunctions. In these cases, to avoid any risk, the oven must be checked. If necessary, contact the Retailer or Clementi srl for any further information.
- Do not place the oven near heat sources. Do not expose the product to harmful atmospheric conditions such as rain, humidity, frost, etc. Store in dry places.
- Do not put anything into the ventilation openings. Do not obstruct them.
- This oven was not designed to be built-in; it is a freestanding appliance.
- Taking into account the different standards, if you use this oven in a country other than the one in which it was purchased, it is recommended to check the technical characteristics included on the product label. The manufacturer declines all responsibility for damage to things, people or animals caused if these warnings are not respected.
- For personal safety, never disassemble the oven by yourself, always contact the Retailer or Clementi Srl. If the oven is out of order and it has been decided

not to repair it, it is recommended to make it unusable by cutting the power cord.

- This oven is intended to be used in household and similar applications. Any professional, inappropriate or non-compliant use of the instructions for use does not engage the manufacturer's liability or warranty.
- This oven complies with the Directive 2004/108 / EC on Electromagnetic Compatibility, and with the Regulation (EC) No. 1935/2004 of 27/10/2004 on materials in contact with food.



Why is your Crosti oven better than any other electric pizza ovens for domestic use?

Crosti is an electric oven specially developed to make pizza. It has been developed and manufactured with a pure "firestone" cooking base. Its main characteristic is that of delivering heat evenly and absorbing humidity contained in the cooking dough - to obtain home-made, stone-baked, crisp pizzas cooked on the same stone as that used in the "wood fuelled" ovens of the most famous pizza restaurants.

Crosti cooks any kind of pizzas in a few minutes, either homemade dough or bought at the bakers. It also cooks any other kind of dough or ready-made pizza (e.g., frozen, pre-cooked pizzas).



The **Advantages** of Crosti oven



How does Crosti cook
a pizza “**pizzeria style**”?

A PERFECT COOKING AS IN PIZZERIA

The lower resistance heats the refractory stone quickly and uniformly until it reaches a temperature of about 320 ° C. This temperature level of the refractory stone, is very important for a quick and perfect cooking, which cannot normally be reached by common domestic electric ovens on the market. The temperature can be measured with the infrared thermometer supplied as standard.

At the same time, the upper resistance cooks quickly the pizza toppings.

The base of the pizza dough and the toppings are perfectly cooked thanks to the double resistance and double heat source.

The refractory stone guarantees excellent performance.

Crosti has a food tested refractory cooking surface and guarantees the "contact cooking", as in professional ovens

The 13 mm refractory stone keeps the heat and releases it very slowly, avoiding immediate heat loss. It is constantly kept in temperature by the lower resistance of the oven.





READY TO USE

Very easy to install.

Open the box, connect the plug to the mains socket and it's ready to go.
The essential accessories are included!



100% ELECTRIC!

The first fully electric oven in the Clementi range with pizzeria performance.

No garden? No problem!

Bake perfect pizzas with Crosti in any urban and residential context!



PERFECT HEAT

Crosti reaches 320° in about 15/20 minutes.
It only takes a few minutes to cook excellent pizza.



PRACTICAL

Crosti is very light (11 kg) and it is easily transportable. It is equipped with 3 folding legs to reduce the bulk and to facilitate transport. After use, it can be stored in the practical packaging with which it is delivered.



SAFETY

The dome is made of carbon steel. Thanks to the 13 mm ceramic fibre insulation, the heat is retained in the cooking chamber.



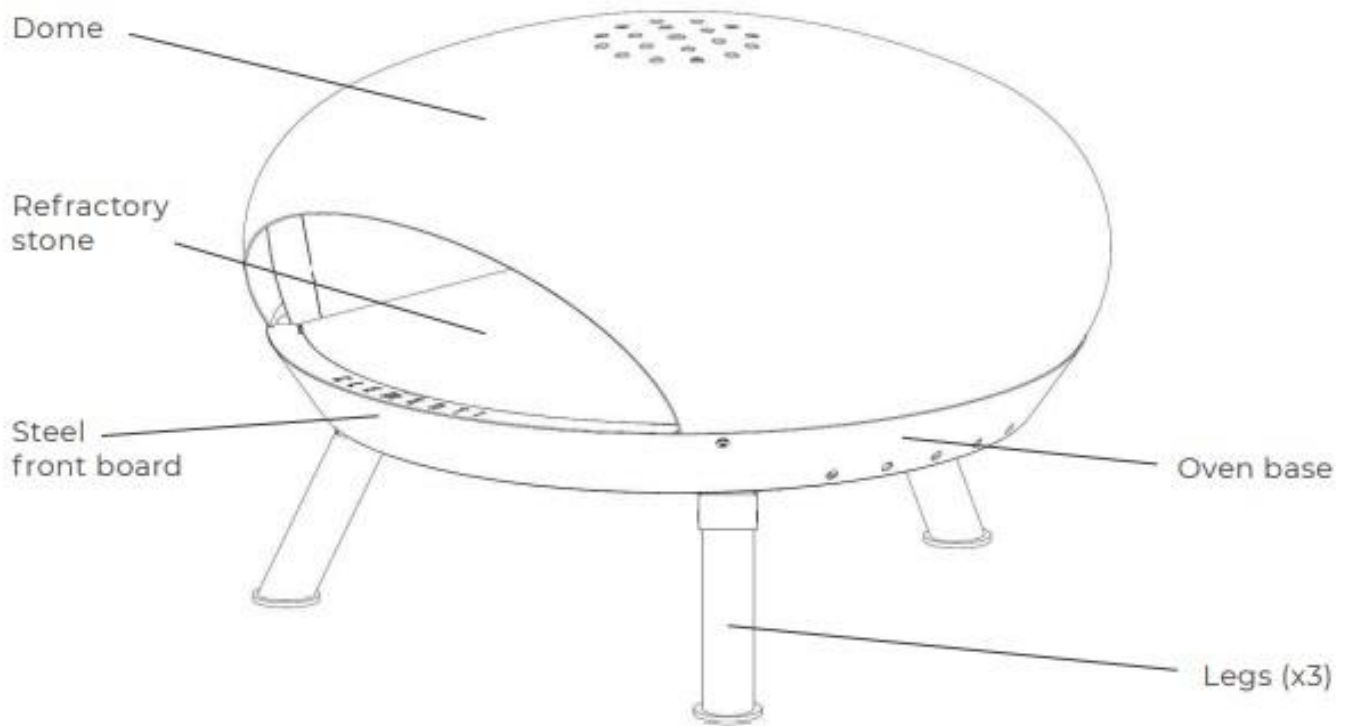
365 DAYS A YEAR

With Crosti you will be able to cook perfect pizza every day of the year, without being affected by the weather.

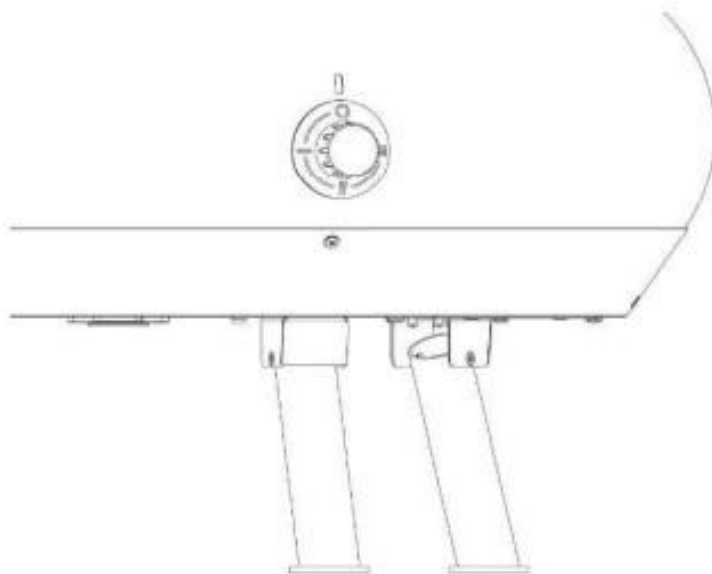
You can use the oven all seasons without worries.



Components



Oven ignition knob

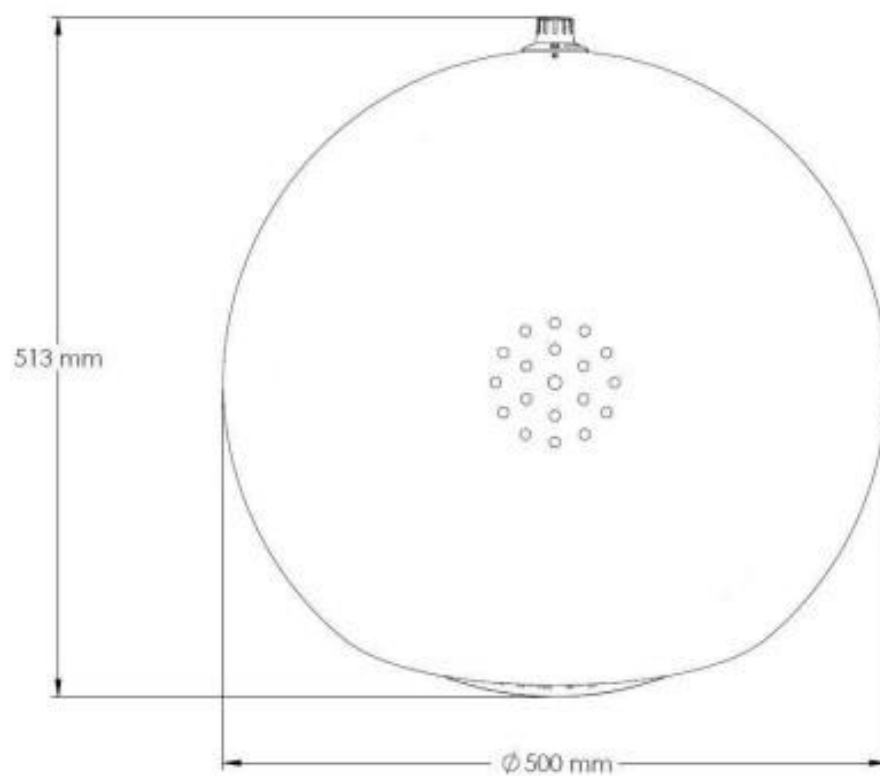
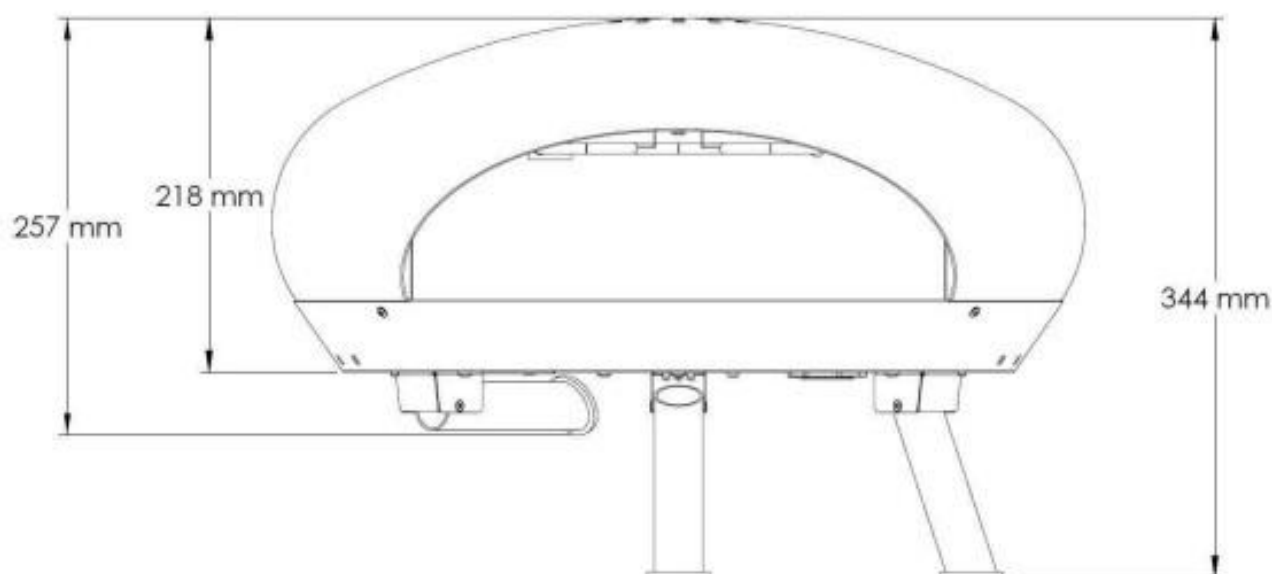


Power cable



TECHNICAL DETAILS

| | |
|-----------|-----------|
| Power | 1310 W |
| Voltage | 220-230 V |
| Frequency | 50/60 Hz |
| Current | 6,5 A |
| Weight | 11 kg |
| Height | 320 mm |
| Depth | 513 mm |
| Length | Ø500 mm |

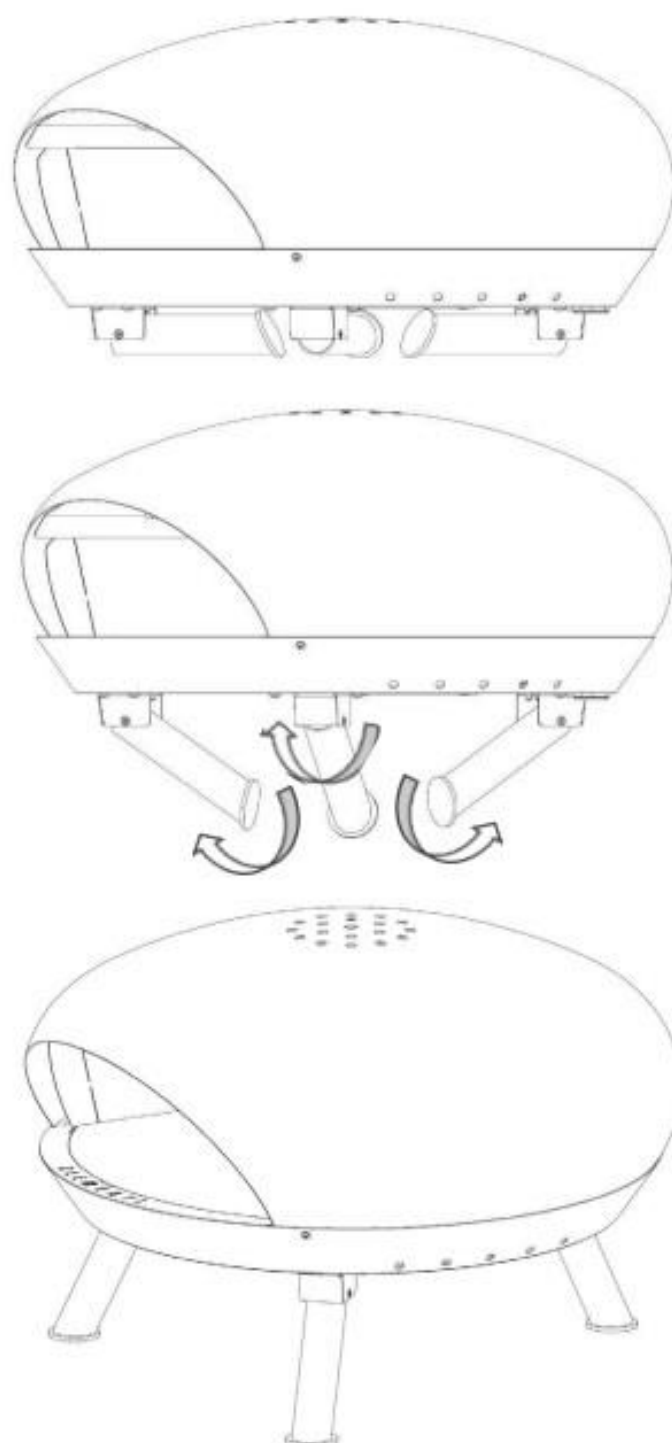


HANDLING AND POSITIONING

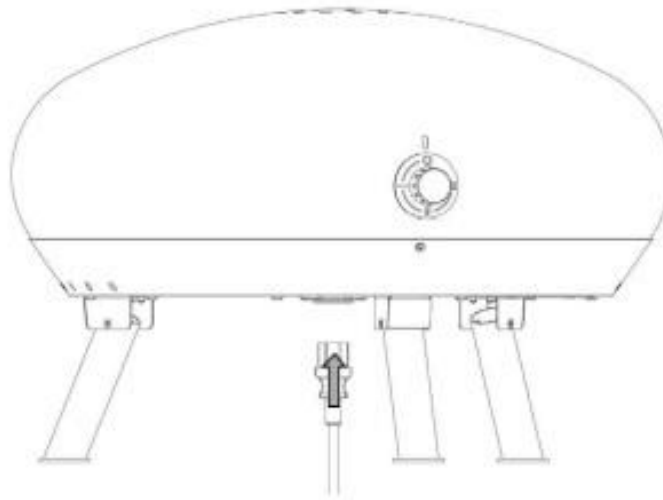
The oven is sold in its box equipped with all the components necessary for operation. The packaging contains: the Crosti oven, the refractory cooking stone, the power cable, the infrared thermometer, the pizza shovel, the owner's manual.

After removing the oven from the packing, raise the legs by rotating them downwards.

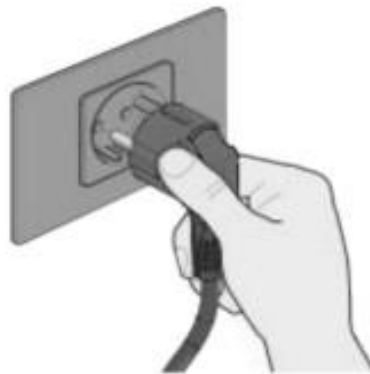
N.B. Before use, make sure that the legs are rightly opened and that the oven is stable on the surface.



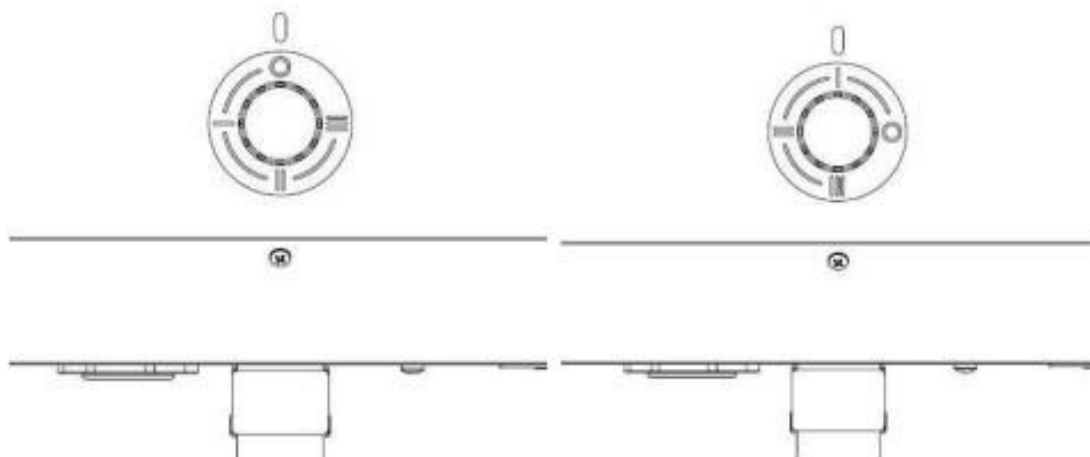
After positioning the oven, connect the power cable by inserting the plug into the socket placed under the base at the rear of the oven.



Connect the mains plug to the socket.



Proceed with the first and subsequent ignitions of the oven by turning the ignition knob clockwise, as explained at the beginning of this manual.





Operating **Instructions**

TIPS AND SUGGESTIONS

- It is advisable to preheat the oven for at least 5 minutes at the chosen power / temperature in order to obtain the best cooking results. The time for reaching the temperature chosen for the refractory surface can vary both on the basis of the °C to be given to the cooking surface and on the external environmental conditions.
- Cooking times depend also on the quality and type of pizza used, on the food temperature and on your personal taste.
- Consult the times and temperatures recommended in the product packaging if you cook frozen or pre-cooked pizzas.

COOKING PIZZA

To start cooking pizza, connect the plug to the mains socket, switch the oven on using the graduated knob setting it at level 2. Wait a few minutes.

Place the pizza into the oven and set the graduated knob to the maximum in order to turn on both resistances and keep the heat homogeneous, suitable for perfect cooking.

Use the pizza peel provided to put the pizza in the oven and to take it out of the oven. Dust the peel with semolina. Remove the peel from inside the oven while the pizza is cooking.

Always remember that the most important feature of the pizza oven cooking surface is the refractory stone. This untreated stone is made of components specially selected; it will store the heat produced by the resistance gently and give it out evenly, absorbing the moisture of the dough. Only using this method, with direct contact with refractory stone, it is possible to cook pizzas in a few minutes, maintaining their nutrient values intact.

CLEANING AND MAINTENANCE

Clean after removing the plug from the power socket, once the oven has cooled.

Clean the outside with a damp, soft non-abrasive sponge or with a cloth moistened with water and / or neutral and delicate detergents.

Never remove the refractory stone to clean it. Never wash the cooking surface; simply wipe with a damp kitchen cloth, or use a spatula or a brush to eliminate any residues.

It is normal for the refractory stone to become dark with use. This is typical of natural stone.

Clementi assumes no responsibility for damage to the oven, to things, people or animals caused by cleaning and routine maintenance operations that do not take into account the instructions in this manual or are carried out in unsuitable ways.

PRODUCT WASTE DISPOSAL

All materials used are ECO friendly and recyclable. Please contribute to the conservation of the environment by using the special differentiated collection channels. PLEASE DO NOT THROW THE OVEN PACKAGING. It can be used in case you need to return the oven back to the distributor for technical assistance.

At the end of its life, the product must be disposed following the directives in force regarding differentiated collection and must not be treated as normal urban waste. The product must be disposed at authorised collection centres. The product is manufactured with some non-biodegradable parts and substances that can potentially pollute the environment if not correctly disposed, other parts can instead be recycled. It is everyone's duty to contribute to the ecological health of the environment by following the correct disposal procedures.

The symbol shown below indicates that the product meets the requirements of the new directives introduced to protect the environment (2002/96/EC, 2003/108/EC, 2002/95/EC) and that it must be disposed correctly. Please check the specific regulations of the area where you live and look for the areas dedicated to waste the product. Anyone who does not dispose the product in the manner provided is liable according to the laws in force.





Clementi **Warranty**

The Crosti oven is covered by a guarantee for a period of time equal to two years from the date of purchase, proven by a bill, invoice or receipt issued by the company itself or an authorized retailer. The present guarantee is given in conformity with the regulation envisaged by the Legislative Decree n° 24/2002.

To validate the guarantee, the purchaser must respect the following indications scrupulously. Any defect in the product must be reported to the producer/vendor by means of a registered letter with a return receipt within two months of verifying the defect or the guarantee will be forfeited. In signing the present guarantee, the retailer and/or the purchaser declare to have diligently examined every part of the transacted product and to find it perfect, without obvious faults, conforming to the sales contract and the description made by the vendor. Moreover, they declare that the characteristics and the quality publicized by the producer are present in the product and therefore they find the product suitable for its use.

The guarantee covers the good functioning of the oven, i.e.

1. The constructive structure;
2. Its functionality.

The hygienic refractory stone for cooking consists of very delicate material, susceptible to sudden changes in temperature and it is advisable not to lower the temperature of the oven quickly over a short period of time (e.g. from 450° C to 289° C in a few minutes) because this would damage the refractory stone as if it had been given a strong knock.

Crosti is powder coated, resistant to atmospheric agents and high temperatures, but the contact with live flame could damage the paint, resulting in its detachment from the metal surface of the oven. This phenomenon, if it occurs, does not affect the conformity of the product for the use for which it was destined, but is part of normal wear during usage.

Observe the above information scrupulously for the good functioning of the oven and its constructive components

Parts excluded from the guarantee:

- The refractory stone
- The laser thermometer

Any damage caused by inadequate installation and / or tampering with the Oven by the user and / or technicians not authorized by Clementi.

Damage resulting from masonry works.

All damages caused by transport are not recognized, therefore it is advisable to carefully check the goods upon receipt, possibly sign the courier's bill with reserve (specifying if the packaging is not intact, etc.) and immediately informing Clementi or the retailer of any possible damage.

To activate Technical Assistance both under and out of warranty, the user must make a specific request to the Dealer or to Clementi srl.



Il re del fuoco. Dal 1975.





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Clementi – il Re del Fuoco



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[Clementi il re del fuoco](https://www.youtube.com/Clementi%20il%20re%20del%20fuoco)