

Your kitchen. Made **better.**
courant.
by **IMPECCA**

Pizza Maker



User Manual
Manual de usuario
Mode d'emploi

Models: CPM-1220/CPM-1224

www.courantusa.com

v 1.1

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IMPORTANT SAFEGUARDS

When using electrical appliances, always follow basic safety precautions to reduce the risk of fire, electric shock and personal injury.

1. READ ALL INSTRUCTIONS CAREFULLY.
2. Parts become hot during use. Do not touch hot surfaces; use handles or knobs.
3. To protect against fire, electric shock, and injury to persons or pets, do not immerse cord, plug, or unit in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any manner. In the event of damage, return the Pizza Maker to the nearest authorized service facility for examination, repair or adjustment.
6. The use of accessory attachments not recommended or sold by Courant may cause fire, electric shock or injury, and is therefore prohibited.
7. Do not use outdoors or for commercial use.
8. Do not allow the cord to hang over the edge of table or counter, or touch hot surfaces including the stove.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. To power off the Pizza Maker, remove the plug from wall outlet.
11. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
12. Do not use this appliance for other than its intended use.
- 13. Do not leave appliance unattended while in use.**
14. Unplug this appliance from outlet when not in use, and before cleaning. Allow to cool before cleaning.
15. Do not twist, kink or wrap the power cord around the Pizza Maker, as this may cause the insulation to weaken and split, particularly in the location where it enters the unit.
16. Always place the Pizza Maker on a heat-resistant surface.
17. To avoid scratching, use utensils specifically designed for nonstick surfaces. Never remove the pizza or any other food items with a cutting device or metal kitchen utensil.
18. When using the Pizza Maker, allow four to six inches of space above, behind and on either side for air circulation.
19. Always unplug and let unit cool before cleaning and storing.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

Power Cord

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. Extension cords may be used if care is exercised. If it is necessary to use an extension cord, it should be positioned so that it does not drape over the counter or tabletop, where it can be pulled on by children or tripped over unintentionally.
3. The electrical rating of the extension cord must be the same or greater than the wattage of the appliance (the wattage is shown on the rating label located on the underside or back of the appliance).
4. Avoid pulling or straining the power cord at the outlet or appliance connections.

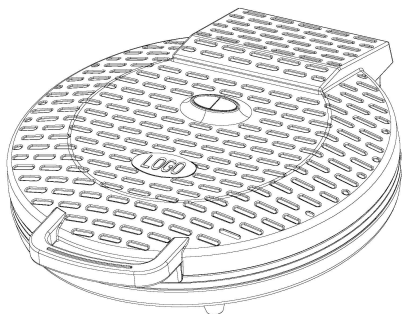
Plug

WARNING: Improper use of the power cord may result in electric shock. Consult a qualified electrician if necessary.

WHAT'S IN THE BOX

Please verify that your box contains the following items. Note that some models may not include all items.

1



2



3



Included are:

1. Pizza Maker
2. User Manual
3. Tech Support Card

BEFORE USING YOUR PIZZA MAKER FOR THE FIRST TIME

Before using your Pizza Maker for the first time, please read all the instructions contained here.

Carefully unpack the Pizza Maker and remove all packaging materials from inside and around the unit. To remove any dust that may have accumulated during packaging, wipe the cooking surface and the exterior of the unit with a cloth or sponge moistened in warm water. Dry thoroughly.

Before cooking, let your Pizza Maker run for 10 minutes with the lid closed. This will help burn off any lubricant from the oven's heating elements. This will not affect the performance of your Pizza Maker, nor do you need to repeat this process at any time in the future.

Never use a knife or pizza cutter on the cooking surface, as this could damage it.

WARNING: Do not immerse the unit, cord or plug in water or any other liquid. Do not pour or run water onto any part of the appliance. Do not use harsh or abrasive cleansers on any part of the appliance.

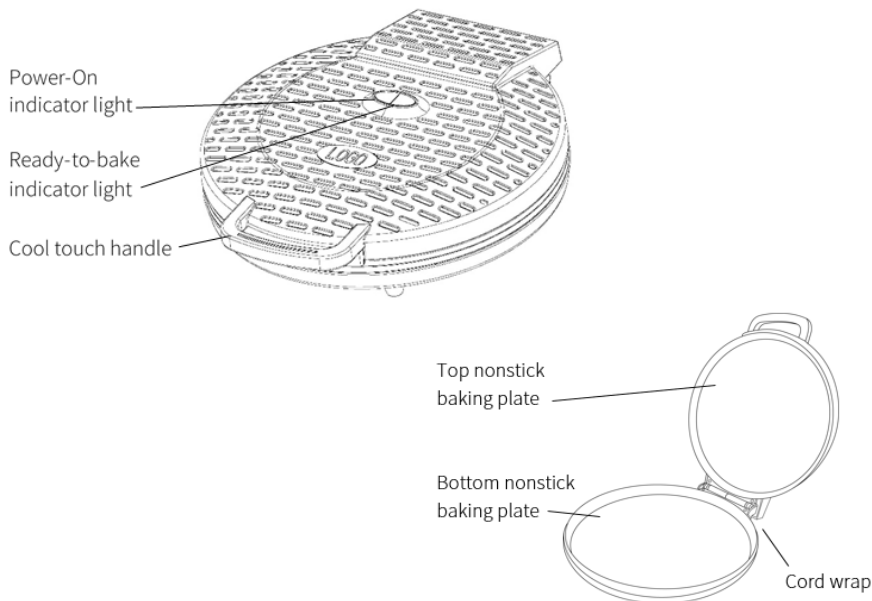
To maintain the quality of the nonstick coating on your Pizza Maker we recommend the following: Using a paper towel, coat the nonstick surface with a small amount of vegetable oil or a nonstick cooking spray and wipe off excess oil.

Before use, unwind the power cord completely and keep the cord away from the hot parts of the appliance.

NOTE: During the first use, even after preheating, the unit may emit a small amount of smoke and a slight smell; this is normal, the unit is burning off the residues from the manufacturing process. The odor is harmless and should not reoccur after the initial heating.

PARTS OF YOUR PIZZA MAKER

RATING: 120V, 60Hz, 1440W, AC ONLY



USING YOUR PIZZA MAKER

1. Place the unit on a clean, dry, heat resistant flat surface, such as a table or counter-top.
2. To maintain the quality of the nonstick finish on your Pizza Maker, we recommend using a paper towel or silicone basting brush to coat the nonstick surfaces with a small amount of vegetable oil or a nonstick cooking spray, and then wipe the excess oil off.
3. Plug the power cord into a convenient 120V, 60 Hz, AC-only outlet. The red Power-On indicator light will illuminate. Lower the lid to the closed position.
4. **NOTE: The Pizza Maker must be allowed to preheat before using.** During preheating you can prepare your ingredients and pizza dough.
5. The red Power-On indicator Light comes on when the unit is plugged in. This light will stay on until the unit is unplugged.
6. The green Ready-to-Bake Indicator Light comes on when the unit has reached the required temperature for baking. For best results, wait until the green Ready-to-Bake Indicator Light comes on before placing your pizza on the Bottom Nonstick Baking Plate.
7. The green Ready-to-Bake light cycles off and on during the baking cycle as the unit maintains baking temperature.
8. **NOTE: If you are preparing a fresh pizza ensure your dough is rolled out no larger**

than 12" (30.5cm) in diameter. Your Pizza Maker accommodates a 12" (30.5cm) pizza.

9. **WARNING: The housing of this unit gets hot during use.** Always use the handle on the lid to open and close the unit. To prevent burns, never touch baking plates while hot. Always use oven mitts to protect your hands when opening and closing the unit as steam may emit from the sides and can cause burns.
10. Wearing oven mitts use the handle to lift the lid into the upright position. Carefully place your homemade or frozen pizza onto the Bottom Nonstick Baking Plate.
11. Close lid and allow to bake.
12. Most pizzas will be ready in approximately 10-25 minutes or until the cheese bubbles and turns golden brown. Recipes may vary in baking times depending on the thickness of the crust, type of crust, toppings used on your pizza and personal preference. Fresh pizzas will brown quicker than frozen pizzas. Thin crust will take less time than thick crust. Take note of perfect baking times for each type of pizza you create for future reference.
13. Wearing oven mitts, carefully open the unit using the handle. To test if the crust is baked all the way through insert a toothpick into the center of the pizza. If the toothpick comes out dry the crust is baked all the way through. You can also use a rubber tipped spatula to lift up an edge of the pizza to check if the bottom crust has browned to your preference.
14. **NOTE: If necessary continue baking for 1 or 2 minutes until desired doneness.**
15. When baking is complete, unplug the power cord from outlet.
16. **CAUTION:** Wearing oven mitts, remove the pizza from the unit using utensil safe for nonstick surfaces. Do not use metal utensils or cutting devices as they may damage the nonstick surface of the cooking plates.
17. Once pizza is removed from the Bottom Baking Plate and placed on a cutting board cut into slices and serve.

BAKING ADDITIONAL PIZZAS

1. If baking additional pizzas, keep the Pizza Maker lid closed to retain heat. Always wait until the green (Ready-to-Bake) Indicator Light illuminates before adding another pizza.
2. Additional pizzas may bake quicker than your first baked pizza, since extra heat has been retained inside your Pizza Maker. It may be necessary to adjust to a shorter baking time.

CARE AND CLEANING

Always ensure that the Pizza Maker is unplugged and cool before moving, cleaning or storing.

Wipe the nonstick baking plates with a clean, damp cloth. If pizza dough still remains on the baking plates, pour a small amount of cooking oil on the hardened pizza dough. Allow the oil to set for 5 minutes, then wipe clean with a paper towel or soft cloth. To remove stubborn stains, use a soft nylon brush or other cleaning utensil safe for nonstick surfaces.

WARNING: Do not immerse the unit, cord or plug in water or any other liquid. Do not pour or run water onto any part of the unit. Do not place in dishwasher. Do not use harsh or abrasive cleansers on any part of the Pizza Maker.

The exterior of the unit may be wiped clean with a wet cloth. Let dry thoroughly.

Wrap cord around the convenient cord wrapper on the base. Ensure that the unit is clean and dry before storing.

TROUBLESHOOTING GUIDE

| | |
|-----------------|---|
| PROBLEM | The heat indicator light goes on, then off. |
| CAUSE | This is an automatic thermostat light. |
| SOLUTION | The light will stay on until the oven has reached the desired temperature setting. |
| PROBLEM | The pizza is burnt. |
| CAUSE | Temperature of oven is too high. |
| SOLUTION | Reduce the time of cooking. |
| PROBLEM | Bottom of pizza burns. |
| CAUSE | Temperature of oven is too high. |
| SOLUTION | Make sure the oven has been pre-heated. When the oven light goes out, allow a couple of minutes, then put your pizza in. When cooking additional pizzas one after the other, it is best to leave the lid open for a few minutes in-between cooking pizza. |

CUSTOMER SUPPORT

Visit our website to contact us, find answers to Frequently Asked Questions, and for other resources which may include an updated version of this user's manual.

 www.courantusa.com

If you wish to contact us by phone, please be sure to have your model number and serial number ready and call us between 9:00am and 6:00pm ET, at +1 866-954-4440.

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ONE YEAR LIMITED WARRANTY (US)

Courant™ warrants this product against defects in material and workmanship to the original purchaser as specified below. Please be sure that the product is registered online within fourteen (14) days of purchase.

PARTS – if the product is determined to have a manufacturing defect, within a period of six (6) months from the date of the original purchase, Courant™ will repair or replace the product parts at no charge (for parts) to consumers in the U.S.A. and Canada.

LABOR – if the product is determined to have a manufacturing defect, within a period of thirty (30) Days from the date of the original purchase, Courant™ will repair or replace the product at no charge to consumers in the U.S.A. and Canada. After ninety (90) days, it will be the responsibility of the consumer.

Shipping costs to and from our warranty service center are the sole responsibility of the consumer.

To obtain warranty service by an authorized Courant™ service center, please email us at: service@courantusa.com to obtain a Repair and Maintenance Authorization (RMA) number and to locate the Warranty Service Center nearest you. Once authorized, you must mail the product to the authorized Courant™ service center in its original product packaging materials or equivalent, to prevent damage while in transit.

Further, should Courant™ determine that the product is outside of the Warranty terms, Courant™ will return the product to sender at sender's expense without being repaired or replaced, unless authorized by the consumer to service the out-of-warranty product at consumer's expense. All handling or restocking charges for returns and/or replacements shall be non-refundable.

Courant™ specifically excludes from this warranty any non-electric/mechanical attachments, accessories, and disposable parts including, but not limited to, outside case, connecting cables, batteries, and AC adapters. Courant™ reserves the right to repair or replace defective products with the same, equivalent, or newer models.

We reserve the right to either repair or replace product at our discretion. Replacement may be either new or refurbished and while every endeavor will be made to ensure it is the same model, if same model is not available, it will be replaced with a model of equal or higher specification.

Normal "Wear and Tear" is not covered by this, or any other, warranty. Further, Courant™ hereby reserves the right to determine "Wear and Tear" on any and all products. Tampering or opening the product casing or shell will void this warranty in its entirety.

In addition, this warranty does not apply if the product has been damaged by accident, abuse, misuse, or misapplication; has been altered or modified without the written permission of Courant™; has been serviced by a non-authorized repair center of Courant™; has not been properly maintained or operated according to the operation manual; has been used for commercial, non-household purposes; has been cosmetically damaged; was not imported by Courant™; was not manufactured according to specification of the United States market; was damaged due to improper installation or neglect by the consumer; was damaged due to improper packaging in shipment to the Warranty Service Center; was damaged due to natural disasters; or if the serial number for the product has been removed or defaced.

ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE ARE LIMITED IN DURATION TO ONE (1) YEAR PARTS AND NINETY (90) DAYS LABOR FROM THE DATE OF THE ORIGINAL RETAIL PURCHASE OF THIS PRODUCT.

THESE WARRANTIES AND REMEDIES ARE THE SOLE AND EXCLUSIVE WARRANTIES AND REMEDIES IN CONNECTION WITH THE SALE AND USE OF THE PRODUCT. NO OTHER WARRANTIES, ORAL OR WRITTEN, EXPRESSED OR IMPLIED, ARE GIVEN.

COURANT™ IS NOT RESPONSIBLE OR LIABLE FOR ANY DAMAGE, WHETHER SPECIAL, INCIDENTAL, CONSEQUENTIAL, DIRECT OR OTHERWISE, OR WHETHER KNOWN OR SHOULD HAVE BEEN KNOWN TO COURANT™, INCLUDING LOST PROFITS, GOODWILL, AND PROPERTY AND PERSONAL INJURY RESULTING FROM ANY BREACH OF WARRANTY, THE INABILITY TO USE THE PRODUCT OR UNDER ANY LEGAL THEORY IN CONTRACT OR TORT. COURANT™ LIABILITY IS LIMITED TO THE ACTUAL PURCHASE PRICE PAID TO THE RETAIL SELLER OF THE DEFECTIVE PRODUCT.

No Courant™ dealer, agent, or employee is authorized to make any modification, extension, change or amendment to this warranty without the written consent and authorization from Courant™.

Some states do not allow the exclusion or limitation of implied warranties or liability for incidental or consequential damages, or do not allow a limitation on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may have other rights, which vary from state to state.

Note: Our Warranty Service Center ships only within Continental U.S.A., excluding Alaska and Hawaii.