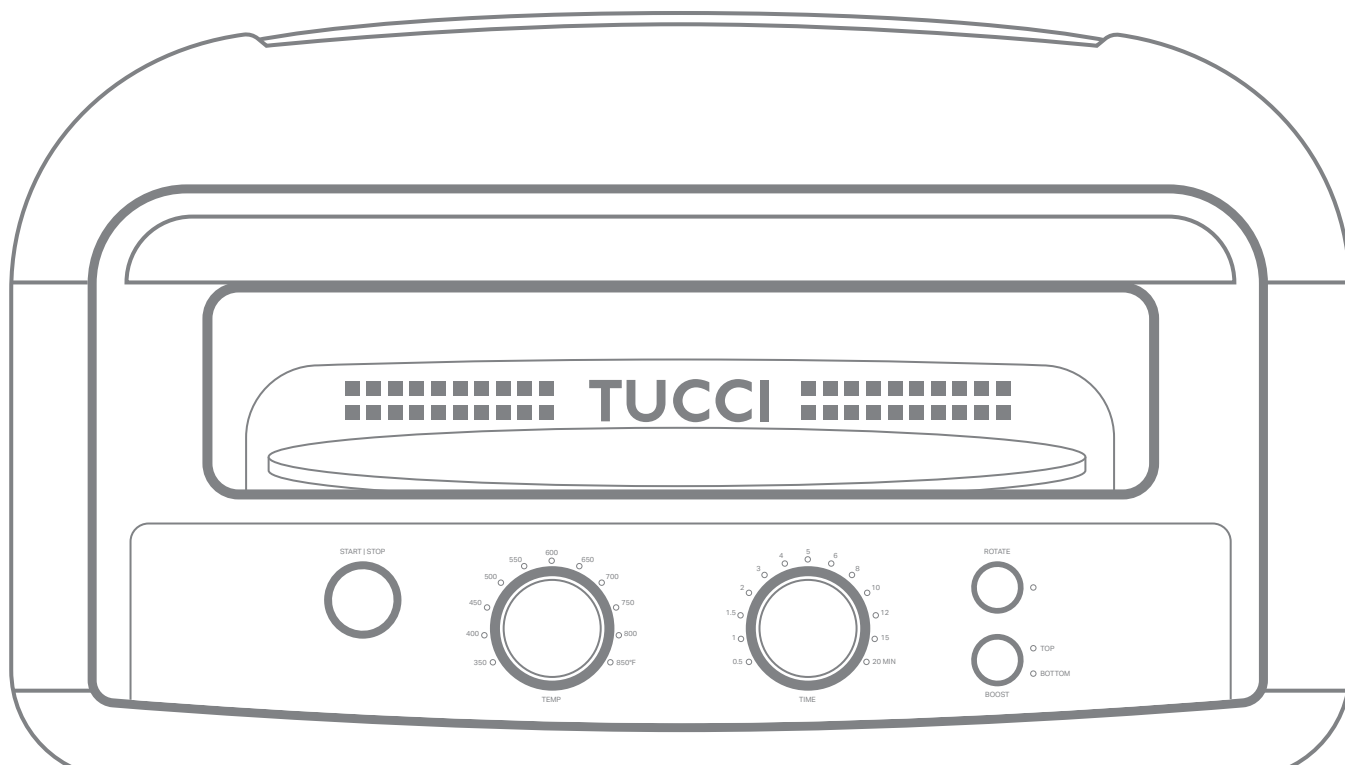


TUCCI

GREENPAN | STANLEY TUCCI™ COLLECTION | PIZZA OVEN



CONTENTS

Important Safeguards	04
Before You Get Started	06
What's Included	08
Quick Start	10
Controls	12
Using Your Pizza Oven	14
Outdoor Use	16
Boost Mode	18
Pizza Styles Cooking Guide	19
Cooking Tips	20
Cleaning & Maintenance	22
Troubleshooting	24
Warranty	26

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and or injury, including the following:

1. Read all instructions before using.
2. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or handling, or putting on or taking off parts.
3. Do not touch hot surfaces. Use handles or dials.
4. To protect against electric shock, do not place any part of the Pizza Oven in water or other liquids. See instructions for cleaning.
5. This appliance should not be used by or near children or individuals with certain disabilities.
6. Do not operate any appliance with a damaged cord or plug, after the appliance has malfunctioned or has been dropped or damaged in any way, or has been dropped in water. Return the Pizza Oven to the store or retailer where purchased for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by GreenPan may cause personal injury or damage to the unit or accessories.
8. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
9. Do not place Pizza Oven on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Do not use this Pizza Oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal in the oven.
13. To avoid burns, use extreme caution when removing the Pizza Oven accessories or inserting and removing food.
14. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended ovenproof accessories in this Pizza Oven.
15. Do not place any of the following materials in the Pizza Oven: paper, cardboard, plastic, and similar products.
16. Oversize foods, metal foil packages, and utensils must not be inserted in the pizza oven, as they may involve a risk of fire or electric shock.

17. For high temperature cooking functions, we recommend you monitor and stay close to the oven as your food can quickly become overdone and eventually ignite.
18. A fire may occur if the Pizza Oven is covered or touching flammable materials such as curtains, draperies, or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
21. Children should be supervised to ensure that they do not play with the appliance.
22. If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid a hazard.

23.  This symbol means the surface of this product is hot; please be careful when touching it.

24. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

25. Press and hold the START/STOP Button for about three seconds to switch the Pizza Oven into Standby Mode. All exterior LEDs and the interior light should be off. If the oven is still hot, it will keep ventilating until it reaches the cooled down temperature. If the interior temp is high, the TEMP indicator lights will oscillate to remind the user not to unplug the unit because that will shut off the cool down fan. If no additional pizzas are desired, unplug the Pizza Oven until next use.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions readily available. These instructions will help you use your Tucci by GreenPan Pizza Oven properly, so that you achieve optimal results.

GROUNDING INSTRUCTIONS

This appliance must be grounded while in use to protect the operator from electrical shock. The appliance is equipped with a 3-conductor cord and a 3-prong grounding type plug to fit the proper grounding-type receptacle.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

**BEFORE
YOU GET
STARTED**

UNPACK

Remove all packing materials and labels from the inside and outside of the oven, and safely discard.

LOCATION

Place your Pizza Oven on a flat, level surface.

Ensure the Pizza Oven is at least 4 inches away from walls or objects. Do not use on or near heat-sensitive surfaces.

SETUP

Insert the pizza stone with the flat surface of the pizza stone facing up. Close the door. Plug the power cord into the wall outlet.

PREHEAT

Preheat the oven. For optimal performance, we recommend running the oven with only the pizza stone inserted for an additional 10-20 minutes before cooking the first pizza.

CAUTION

Objects should not be stored on top of the Pizza Oven. If they are, remove all objects before turning on the Pizza Oven. The exterior walls of the Pizza Oven get very hot when in use. Keep out of reach of children.

WHAT'S INCLUDED

INDOOR/OUTDOOR STORAGE COVER

Durable water-resistant storage cover protects the Pizza Oven when it's not in use.
(Not Shown)

HEAT-RETAINING GLASS WINDOW

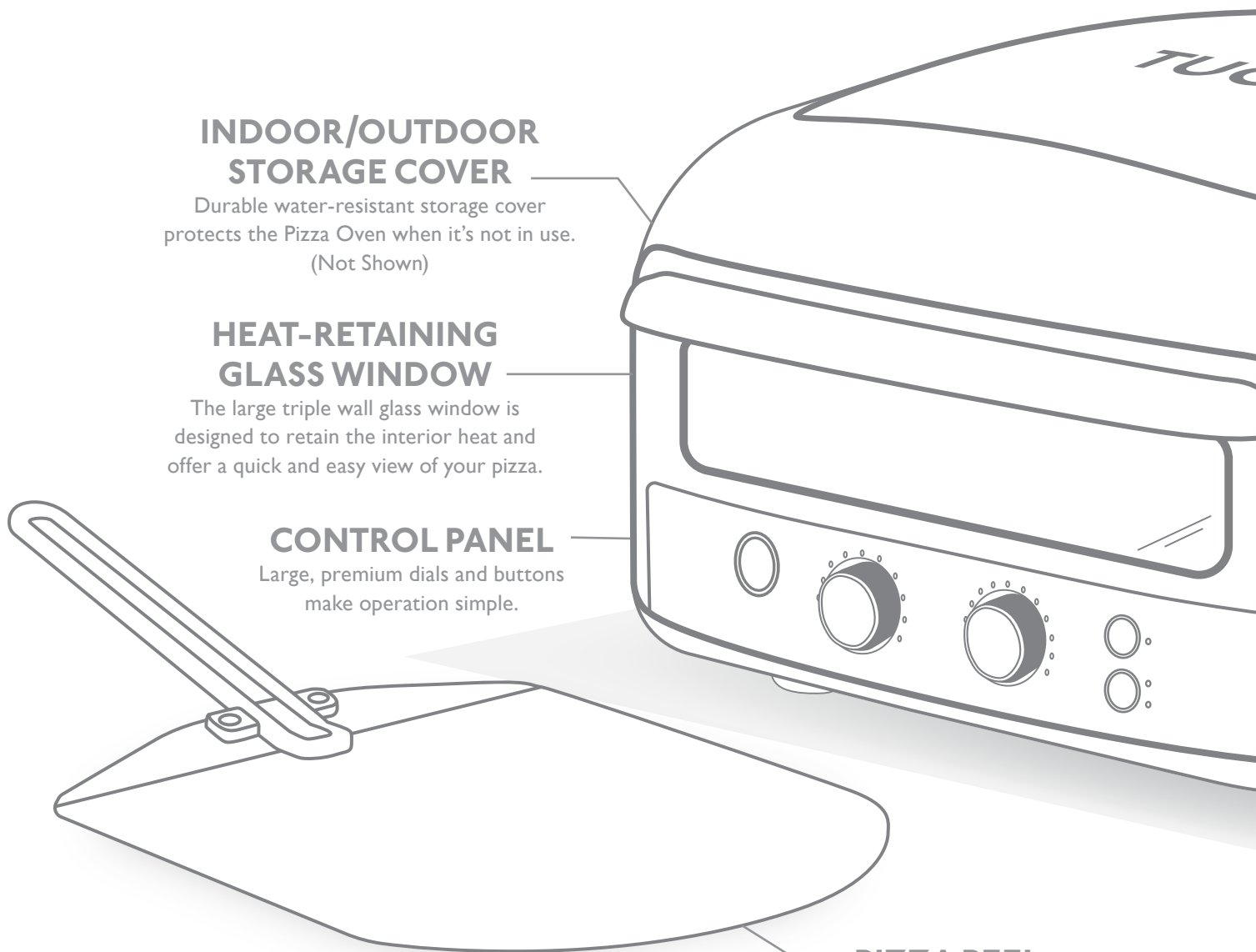
The large triple wall glass window is designed to retain the interior heat and offer a quick and easy view of your pizza.

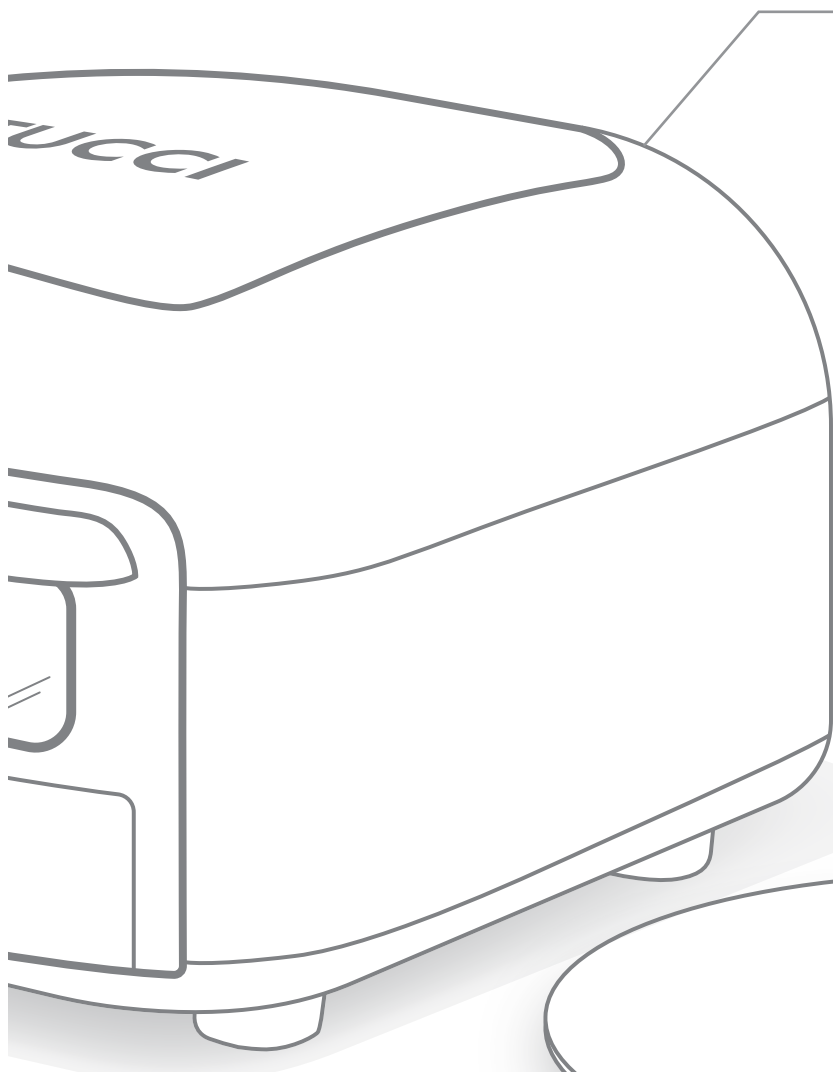
CONTROL PANEL

Large, premium dials and buttons make operation simple.

PIZZA PEEL

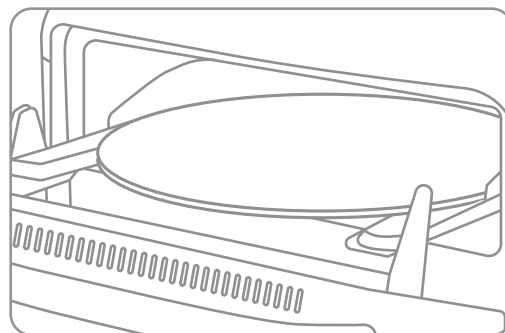
Use the pizza peel to insert and remove the pizza from the oven.





INTERIOR LIGHT

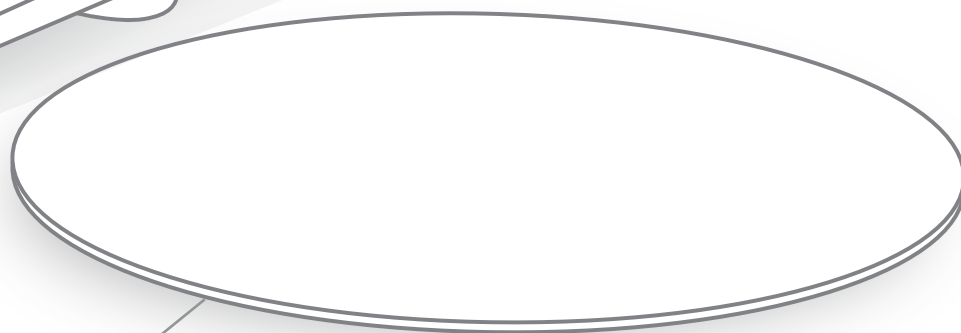
Always on when you're cooking so you can keep an eye on your pizza.
(Not Shown)



OVEN RACK (Not Removable)

Oven rack with an automatic rack advance system provides easy access to placing pizza in the oven or removing pizza from the oven.

NOTE: Do not cook directly on the oven rack. The pizza stone must always be in place for cooking.



PIZZA STONE

The 13" pizza stone is the perfect size for both personal and family-sized pizzas. Always preheat the oven with the stone inside.

QUICK START

SET UP

Place your Pizza Oven on a flat, level surface. Ensure the Pizza Oven is at least 4 inches away from walls or objects. Place your pizza stone in the oven.

POWERING ON

Plug in your Pizza Oven. The START/STOP LED will blink slowly, while all other buttons and dials remain inactive. Press the START/STOP button once to turn the Pizza Oven on—the oven will beep once and the START/STOP LED will turn solid. If no action is taken within 10 seconds, the START/STOP LED will revert to blinking and you must press START/STOP again to restart.

NOTE: The pizza stone should be in the oven during preheating.

PREHEAT

Rotate the TEMP dial to your desired temperature within 10 seconds of pressing START/STOP. Press the TEMP dial to begin preheating. The interior light will turn on, the stone will begin rotating, and TEMP LEDs will blink progressively until each temperature is reached and then turn solid.

INSERT PIZZA

When the oven beeps 3 times it's ready. Open the door and use the provided pizza peel to place the pizza on the pizza stone and close the door.

SET TIME

Rotate the TIME dial to select the desired cooking time, then press the dial to activate countdown. As time passes, TIME LEDs will progressively turn off. When the countdown is complete, the oven will emit two sets of three beeps. The TIME LEDs will turn off, while the TEMP and ROTATE LEDs will remain solid.

ENJOY

Remove the pizza with the included pizza peel.

MAKE ANOTHER

Make sure the oven returns to your desired temperature before starting another pizza.

CONTROLS

START/STOP

Press to power on. When pressed once, the START/STOP LED turns solid and the Pizza Oven emits a single beep. To power off, press and hold the START/STOP button.

TEMP

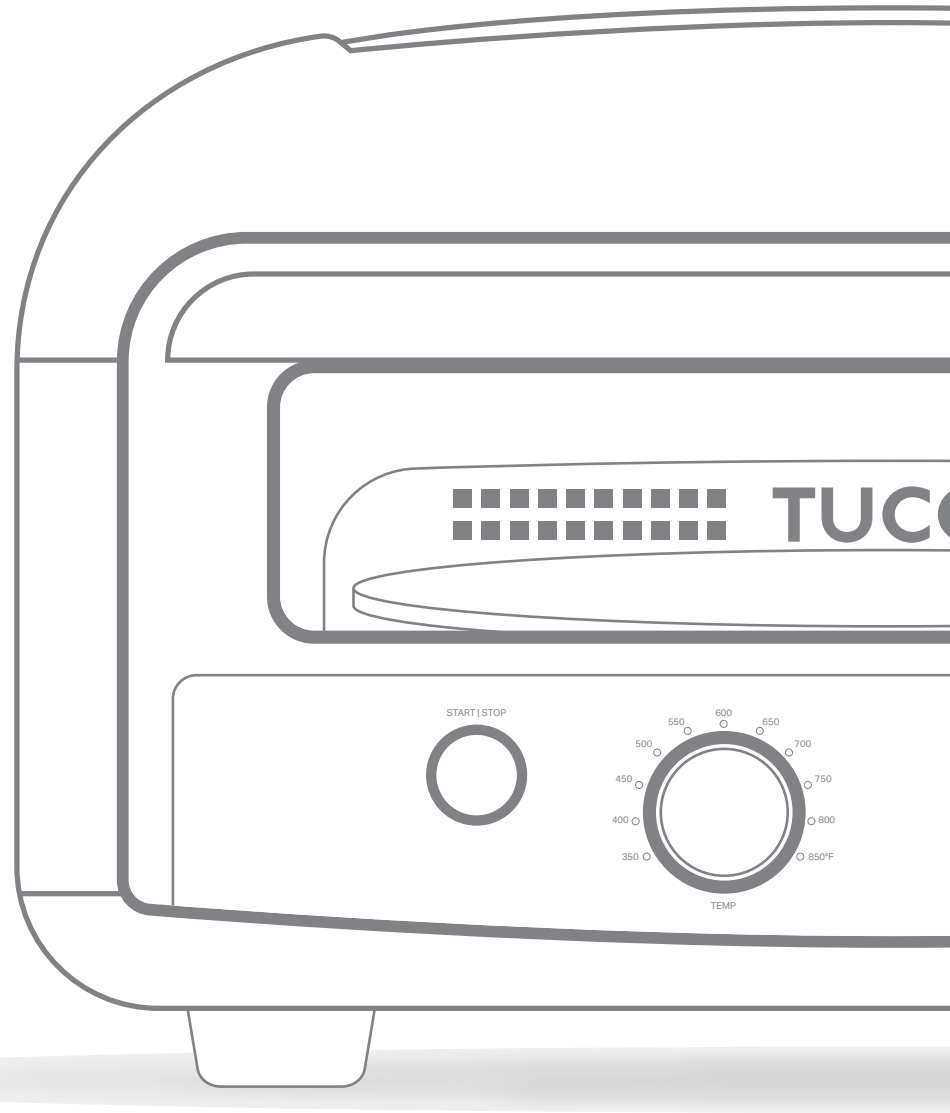
Turn the TEMP dial to your desired setting within 10 seconds of powering on, then press the TEMP dial to begin preheating. LEDs will blink progressively until the Pizza Oven reaches each temperature, then turn solid.

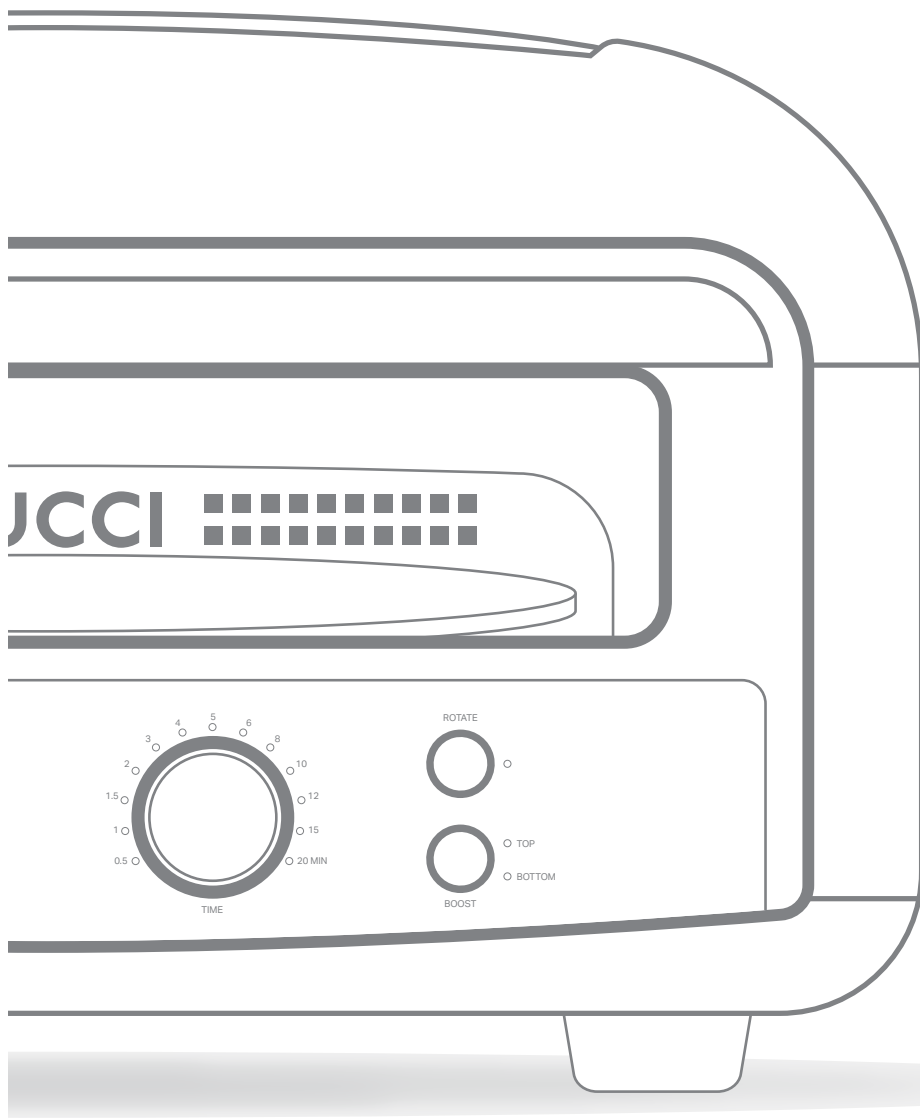
TIME

Adjust the Time dial to desired time and press the Time dial to activate timer.

ROTATE

Controls the pizza stone rotation. The default is on and the rotate indicator light will be on. Press the button to turn it off and on at any time.





BOOST HEATING

Power to max temp for up to 2 mins at the touch of a button to get crispy golden edges, crunchy crust or the perfect char.

Top—Press One Time

Adds power to the top heater to brown cheese.

Bottom—Press Two Times

Adds power to the bottom heater for crispier crust.

Both—Press Three Times

Adds power to both heaters to brown cheese and crispy crust.

Deactivate Boost

Press a fourth time or press and hold at any time to deactivate boost.

NOTE: Boost cannot be used during preheat.

USING YOUR PIZZA OVEN

SETTING UP

Place your Pizza Oven on a flat, level surface. Ensure the Pizza Oven is at least 4 inches away from walls or objects. Do not use on or near heat-sensitive surfaces. The oven's six-foot-long cord allows the oven maximum mobility for placement.

STANDBY MODE

After plugging in, the START/STOP LED blinks slowly. All other buttons and dials remain inactive until START/STOP is pressed. After pressing the START/STOP button, the 600°F temperature indicator light will illuminate. If no operation is selected within 10 seconds, all lights will turn off and the START/STOP indicator will flash.

POWERING ON

Press the START/STOP button to turn the oven on. The light around the START/STOP button will begin to flash. The Pizza Oven will emit a single 'beep' sound. The 600°F temperature indicator light will also illuminate.

SETTING THE TEMPERATURE

Press START/STOP once, then rotate the TEMP dial to the desired temperature within 10 seconds. Press the TEMP dial to begin preheating. The indicator lights will turn on up until the selected temperature. You can also select the desired temperature then press TEMP dial to begin preheating.

PREHEAT

Once you set the temperature, the oven will begin preheating. The pizza stone should be in the oven during preheating for optimal results. Once preheating begins, all the temperature LED lights from 350°F through the selected temperature will start blinking and the oven heaters will begin heating. The Rotate light will be illuminated and solid, indicating that the stone is rotating. Rotate can be turned off/on by pressing the Rotate button.

During the preheating process, the TEMP blinking lights will turn solid as they reach each temperature. When the selected temperature is

reached, all TEMP LEDs remain solid, the oven emits 3 beeps, and the interior lamp stays illuminated.

NOTE: The oven may reenter preheating mode after the door has been opened to bring the internal temperature back to the selected level.

The interior light will be on for preheat and cooking operation.

INSERT PIZZA

Open the Pizza Oven door. Using the provided pizza peel, place the pizza on the pizza stone and close the door.

SETTING THE TIME

Rotate the Time dial until the LED indicator light is at your desired time (in minutes). Press the Time dial to activate the timer and the Pizza Oven will begin counting down. The indicator light corresponding to the time remaining will flash to show the timer is active while the LEDs from 0.5 minutes to your remaining time will remain solid. As the time passes, the LEDs will turn off to show the time remaining.

When the countdown is complete, the Pizza Oven will emit two sets of three beeps. TIME LEDs will turn off, while TEMP and ROTATE LEDs will remain solid. You can immediately begin another cooking cycle by resetting the TIME dial. If you wish to continue cooking, you can reset the timer or use boost function (see page 18).

NOTE: Even when the timer ends, the cooking cycle will continue. It is important to monitor the oven during the cooking process to avoid overcooking your pizza.

CAUTION

Ingredient debris may lead to a spark or fire during cooking. If a fire or spark occurs, keep the door closed and any flames should extinguish themselves quickly.

POWERING OFF

Press and hold the START/STOP button to switch the Pizza Oven off. If left idle for 90 minutes, the Pizza Oven will power off automatically. The oven also turns off two hours after the heater is activated, regardless of use. All exterior LEDs and the interior light should be off.

If the oven is still hot, it will keep ventilating until it reaches the cooled down temperature. If the interior temp is high, the TEMP indicator lights will oscillate to remind the user not to unplug the unit because that will shut off the cool down fan. If no additional pizzas are desired, unplug the Pizza Oven until next use.

NOTE: Cool down may take up to 45 minutes. Do not unplug.

**OUTDOOR
USE**

WEATHER CONDITIONS

Avoid using the oven during rain, snow, or high humidity. Moisture can damage electrical components and affect performance. The oven can still be used in the cold, however, in colder temperatures the pizza stone will take longer to heat up. Refrain from using the oven in overly windy conditions to prevent it from falling off its cooking surface.

If there is a breeze, position the oven so the air flows from side to side.

If rain occurs during use, immediately turn off and unplug the oven.

Allow it to cool and dry completely before resuming operation.

POSITIONING

Position the oven at least 4 inches away from walls, overhangs, or flammable materials to ensure proper ventilation and safety.

Place on a clean, flat, solid, stable, and heat-resistant surface close to a power outlet. Refrain from putting it on a glass or plastic table. Remove any nearby flammable objects and materials, including tablecloths.

POWER

If an extension cord is needed, please use only manufacturer-approved extension cords rated for outdoor use and capable of handling the oven's power requirements. It should be brought inside to be stored in a dry place between uses.

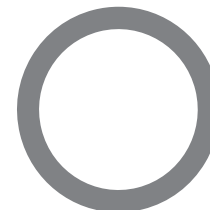
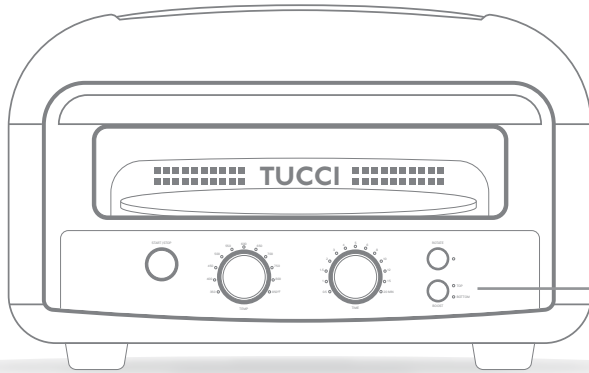
STORAGE

When the oven is completely cooled and turned off, store it in a cool, dry, sheltered location when not in use. Do not store it on its side. We recommend storing the oven inside. If left outdoors, use the included weather-resistant cover to protect against environmental elements (see page 23).

BOOST MODE

Get crispy golden edges, crunchy crust or the perfect char with Boost. This mode instantly powers to max temp for up to 2 minutes to get the perfect finish on your pizza.

NOTE: Boost cannot be used during preheat. Max Boost time is 2 mins.



○ TOP

○ BOTTOM

BOOST

Top—Press One Time

For extra crispiness at the end of a cooking cycle, press the boost button once to give more power to the top heater. The TOP indicator will illuminate solid to show the top boost is active.

Bottom—Press Two Times

Press the boost button twice to give more power to the bottom heater. The BOTTOM indicator will illuminate solidly to show the bottom boost is active.

Both—Press Three Times

Press the boost button a third time to give power to top and bottom simultaneously. Both TOP and BOTTOM indicators will illuminate solidly to show they are both active.

Deactivate—Press Four Times

Press a fourth time to deactivate boost, both TOP and BOTTOM indicator lights will be off. The Boost function can only be activated during the cooking cycle.

Press & hold the button any time to turn Boost off.

PIZZA STYLES

COOKING GUIDE

PIZZA TYPE	TEMP	TIME
Frozen Store-Bought Pizza Bring packaged pizza to life	350 to 400°F	Per Package Instructions
Fresh Store-Bought Pizza A quick and easy way to make flavorful pizza fast	400 to 450°F	Per Package Instructions
Classic Dough—Thin Crispy Crust A traditional dough stretched thin so the bottom gets crispy	550°F to 600°F	5 to 8 min.
Classic Dough—Thick Pizza A traditional dough with a thicker base for a softer, buttery flavor	500°F	7 to 10 min.
New York Thin and crispy at the edges with a softer interior for folding	650°F	5 to 7 min.
Neapolitan Extra thin, with simple, fresh toppings and a lightly charred finish	850°F	1 to 2 min.

COOKING TIPS

DOUGH

Starting with room temperature dough is always best, no matter what type of pizza you're making. Let it sit on the counter for up to two hours before starting. Cold dough is difficult to work with and can easily shrink, rip, and tear when you shape it.

FLOUR

When working with your dough, don't be shy with the flour, semolina, or cornmeal. Flour your work surface before stretching your dough. Also, add flour to your peel to help prevent the pizza from sticking to it. Stop and shake the peel to ensure your dough can slide before adding your toppings. If it doesn't, add more flour.

QUALITY INGREDIENTS

If you're making your own pizza dough, always use fresh, high-quality flour. Since flour and water are the two main ingredients in any pizza dough, the quality, freshness, and type you use have a big impact on your results.

Remember to consider the cook time of toppings, not just the dough itself. Precook meats like sausage or bacon to ensure they're

fully cooked, as most pizzas bake too quickly for uncooked meats to properly cook in the oven. Finish with delicate ingredients like fresh basil, arugula, or a drizzle of olive oil after baking as this keeps them vibrant and flavorful.

DON'T OVERCROWD

We all love toppings on our pizza, but less is more. Too much sauce or too many toppings will keep your dough from cooking properly, make it harder to insert your pizza, and may cause sticking or smoke. Basically, keep it light to cook it right.

USING YOUR OVEN

Even though recipes and cooking charts are helpful, it's important to know that the cook time for any pizza can vary greatly depending on a lot of factors, such as exactly how you shape it, toppings, etc. Because of this and the high temperatures used, always stay close by and check on your pizza throughout the cooking time.

Be careful when putting any pizza or pan into the oven or taking it out! Cooking great pizzas takes high temperatures, so we recommend using heat-resistant gloves & tools to avoid burning your hands.

ALWAYS USE THE PIZZA STONE

Always have the pizza stone inserted when cooking food, even if you're using a pan. Place the pan on the pizza stone to ensure your pizza cooks evenly. If using a pan, be sure it is not too close to the top heating element, with ample room for the dough to rise.

INSERT WITH EASE

If your pizza is stuck to the peel, lift the edge and blow under it to create air pockets and spread flour. You can also add extra flour underneath to help unstick your dough. Avoid getting excess flour on the pizza stone, as it can cause smoke.

WORK QUICKLY

Fully preheat your oven so it's ready to go and don't let your pizza sit on your peel too long before inserting. It's important to have everything ready to go at the same time and to work quickly and decisively to limit sticking. Keep an eye on your pizza because it will cook fast. The oven light remains on while cooking so you can monitor the progress.

MULTIPLE PIZZAS

If you're cooking multiple pizzas in a row, the oven will naturally lose a bit of heat every time you open the door. Because of this, it's important

to allow the oven time to reach the preheat temp again before cooking your next pizza.

VENTILATION

Careful when cooking pizzas indoors. If excess flour or cheese drips onto the pizza stone it can cause smoke or fire. Cook in a well-ventilated area.

COOL DOWN

The oven's cool down cycle takes 45 minutes to finish. Do not unplug.

KEEP YOUR STONE CLEAN

We recommend using a metal utensil to scrape crumbs off your pizza stone. Use the pizza peel to catch them for easier disposal. Close the door and use the rotate button to get to the hard-to-reach places on the pizza stone

CLEANING, MAINTENANCE & STORAGE

LET IT COOL

Before cleaning any part of the oven or removing internal accessories, be sure the exterior and interior of the oven are completely cooled. The oven's cool down cycle takes up to 45 minutes to finish. Always unplug the oven from the electrical outlet before cleaning.

WIPE CLEAN

Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Do not use abrasive cleaners, as they will damage the finish.

CLEANING THE INTERIOR

Remove the pizza stone to clean. With the stone removed, sweep out crumbs and wipe the interior with a clean, damp rag to remove any residue.

PIZZA PEEL

Wash in warm soapy water.

PIZZA STONE

To maintain the longevity of your pizza stone, we recommend routine maintenance. Make sure the stone is completely cool before handling. Use a metal spatula or food scraper to remove any stuck-on food. Brush off any burnt flour, cheese or other food and wipe with a damp towel.

The naturally porous surface of the pizza stone can result in staining or discoloration regardless of how often you clean it, due to many factors such as high heat and oily ingredients. This is completely

normal and expected. Over time the pizza stone will become seasoned, which improves cooking performance and flavor. Be sure the pizza stone is completely dry before placing back in the oven. Store the pizza stone in the oven when not in use.

IMPORTANT: Since the pizza stone is very porous, you should never use any soap or detergent on it. It should also never be submerged in water as the stone can be permanently damaged or cracked when heated if wet.

STORAGE

Wait until the Pizza Oven cools completely before storage. Store the oven and cover in a dry, indoor place. Store the pizza stone inside the oven for safekeeping. Do not store outside for extended periods of time, the oven and cover should be stored indoors when not in use.

WATER-RESISTANT COVER

Use the included cover to protect your Pizza Oven in storage.

To put the cover on properly, first insert the front section, then stretch the cover over the back of the Pizza Oven and pull the two tabs on side to tighten.

Care instructions: Hand wash only. Lightly clean with warm water & mild detergent. Air dry and do not iron, bleach, tumble dry or dry clean.

TROUBLE- SHOOTING

ISSUE	CAUSE	SOLUTION
Unit won't turn on	An issue with the power cord/supply.	Make sure your unit is plugged into a functional outlet.
Control panel lights turn off after plugging the unit in	Standard procedure.	This is normal. The light only stays on for a few seconds.
The interior light isn't on.	Damaged bulb or the oven isn't on.	The interior light is always on during preheat and when cooking cycle is running. The interior light is not replaceable.
Is the stone only for pizza?		No, you can use the stone for baking bread, roasting veggies or meats, and more.
Condensation and steam comes out of the unit	When preparing greasy foods, oil may leak into the tray & produce steam.	The viewing window may fog up on the sides or in the corners, but cooking results will not be affected.
Condensation and steam comes out of the unit	When preparing foods with a high moisture content, the water evaporates from the food and causes condensation.	The viewing window may fog up on the sides or in the corners, but cooking results will not be affected.
Pizza not crispy	Some foods may require more time than others.	You can add time and cook the pizza longer or use the boost mode to cook the top, bottom, or both quickly.
Why did Boost shut off?		The Boost mode will only run for two minutes.
The fan remains on after the oven is shut off		The oven's cool down cycle takes 45 minutes to finish.
Interior walls get dirty after cooking	Everyday use.	Wipe clean and sweep away crumbs. All parts and oven are hand wash only.

WARRANTY

LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date you receive the product and lasting for two years. If your GreenPan Electrics product has a defect covered by the limited warranty during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at greenpan.us/warranty.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at greenpan.us/pages/terms-of-sale (the “Terms”). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration.

Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association (“AAA”) in accordance with the Consumer Arbitration Rules (the “AAA Rules”) then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at

1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision.

The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such 16 proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person’s claims and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction.

If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.



HAVE QUESTIONS?

Just call us at 1-877-926-6526 or
email customer care.us@greenpan.com

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