



## MODEL 412-5-NCT

This oven was designed for baking thin, original crust frozen pizzas. This commercial quality countertop oven has dual position elements which are designed to cook quickly and consistently with no preheating required. Prepare anything you would normally cook in your toaster oven including garlic and cheese breads, egg rolls, bagels, and other food items of a non-greasy nature.

The outer housing and grill front are made of 22 gauge brushed 430 stainless steel. The inner housing and other parts of the oven are made from aluminized steel for corrosion protection.

### FEATURES:

- Opening: 2¼" x 13"
- Removable clean out tray
- Preset Thermostat (approximately 500° F)
- Mechanical 15 minute timer
- Long life calrod heating elements. UL listed.
- Flip up handle design for easier storage
- Bakes (1) 12" Original crust pizza in approximately 8-12 minutes

### ELECTRICAL DATA:

VOLTS:	120	AMPS:	12	WATTS:	1450
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- Best when operated on an individual branch circuit
- 6' power cord length

### DIMENSIONS:

- Outside: 18"W x 15"D x 7¾"H
- Inside: 13"W x 13"D

### SHIPPING INFORMATION:

- SHIPPING DIMENSIONS: 19"W x 21"D x 10"H
- SHIPPING WEIGHT: 20 lbs.



*Congratulations! You are about to enjoy a freshly baked pizza prepared to crispy, flavorful satisfaction in the time it takes to preheat a conventional oven. Frozen pizzas were never intended to be prepared in conventional ovens ~ they have a tendency to bake moisture out. Now, you can enjoy restaurant quality pizza in minutes at home!*

**IMPORTANT:** Read the following safety and operation instructions to avoid injury and to avoid damage to equipment or property.



Plug unit into a properly grounded electrical outlet of the correct voltage, size, and plug configuration for this unit. We recommend usage on an individual branch circuit of at least 15 amps for best results. Failure to do so may result in decreased performance of the oven.



The oven should never be operated on or near combustible materials. Caution should be taken because of the hot surfaces attained during use. We recommend a 6" spacing from walls.



Exterior surfaces on unit may get hot. Use caution when touching these areas to avoid injury.



Improper assembly of the “flip-up” handle to the grill could cause the grill to rotate. This may result in food falling off the grill. Injury to the individual could occur if attempting to catch falling food. See proper handle assembly instructions included in this instruction manual.



When removing grill from oven, use caution to avoid hot food falling into the oven, on the operator, etc.



Unplug oven when not in use.

## CLEANING INSTRUCTIONS



Unit is not waterproof. Do not submerge in water. Do not operate if unit has been submerged in water.



Unplug unit from power source, and allow to cool completely before performing any maintenance or cleaning.

These ovens are designed with a clean-out tray which should be pulled out and cleaned often with warm soapy water and then dried thoroughly. Most of the spillage will fall directly on this tray, and if this is cleaned off and not allowed to build up, the internal parts of the oven will stay relatively clean. Additionally, proper cleaning prevents emergence of smoke caused by a build up of carbon. The outside of the oven may be cleaned with a soft rag and stainless steel cleaner. As with all metals, there could be some sharp edges, and caution should be used when cleaning.



**DO NOT USE ANY OVEN/RANGE CLEANERS ON THIS UNIT.**



**AVOID USING ABRASIVE SCOURING PADS AS SOME MAY CAUSE SCRATCH MARKS ON UNIT.**

## OPERATION:

## ASSEMBLING COMPONENT PARTS

Included with your oven is a plastic bag containing the grill handle, clean-out tray knob and appropriate screws and nuts. See the instruction sheet for assembling the flip up handle and clean-out tray.

## BAKING INSTRUCTIONS

Pizza should be kept frozen for best results. Capacity is (1) 12" rising dough crust pizza at a time. Oven can be turned on just prior to placing the pizza into the oven. After placing the pizza in the oven, set the timer dial to the desired bake time.

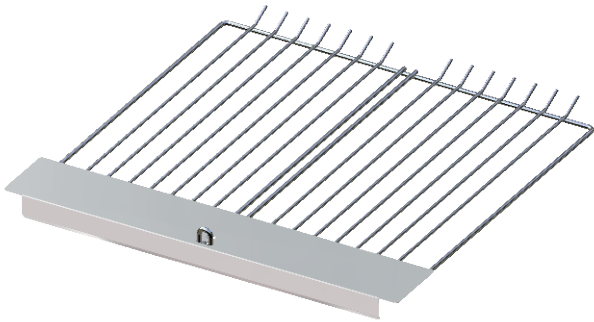
The timer dial must always be turned past the 2 minute mark to activate the switch. Baking time varies depending upon the thickness of pizza, toppings, etc. The average time is between 12-15 minutes. It is recommended that the drawer be opened halfway through baking time to check progress; it may be necessary to rotate pizza at this time.

**NOTES:**

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

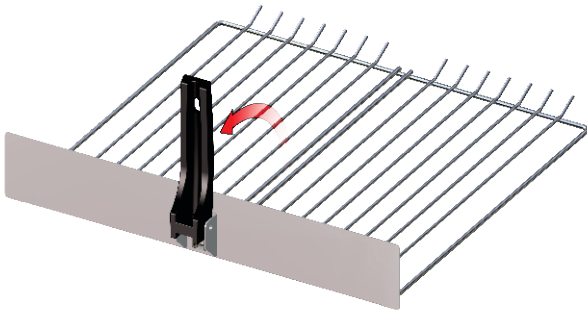
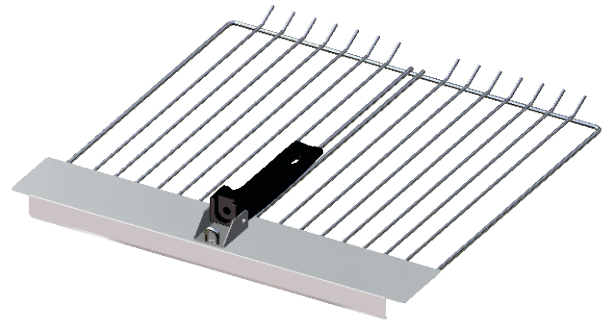
# Pizza Oven Handle Assembly Instructions

*If your grill differs in size or shape, the assembly process will remain the same.*



**1** Slide the Grill Front over the Grill Loop allowing it to lay flat

**2** Place the Handle Bracket over the Grill Loop



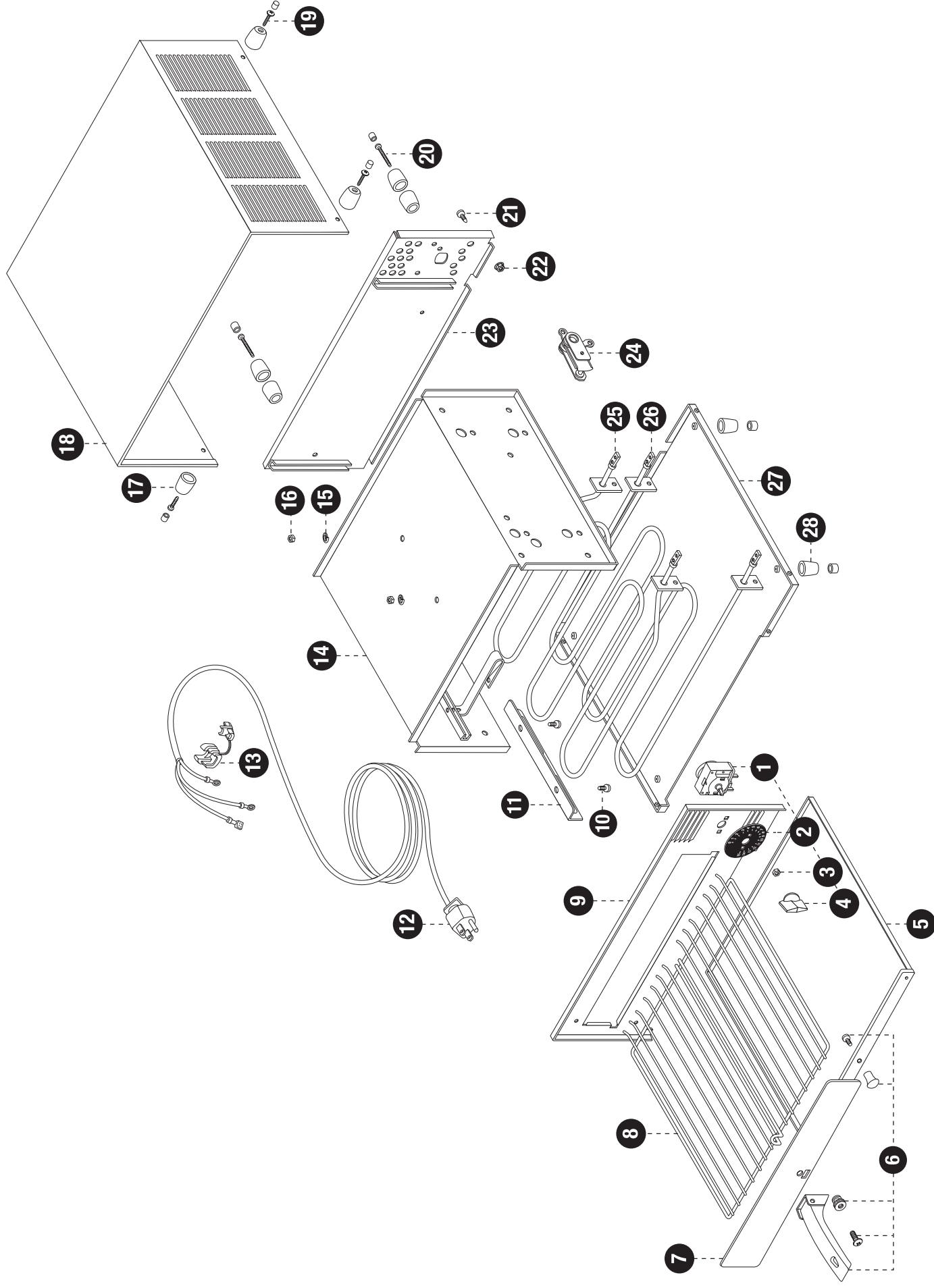
**3** Rotate the Grill Front and Handle upright

**4** Insert the Screw through the Grill Loop, the Handle Bracket, and the Grill Front

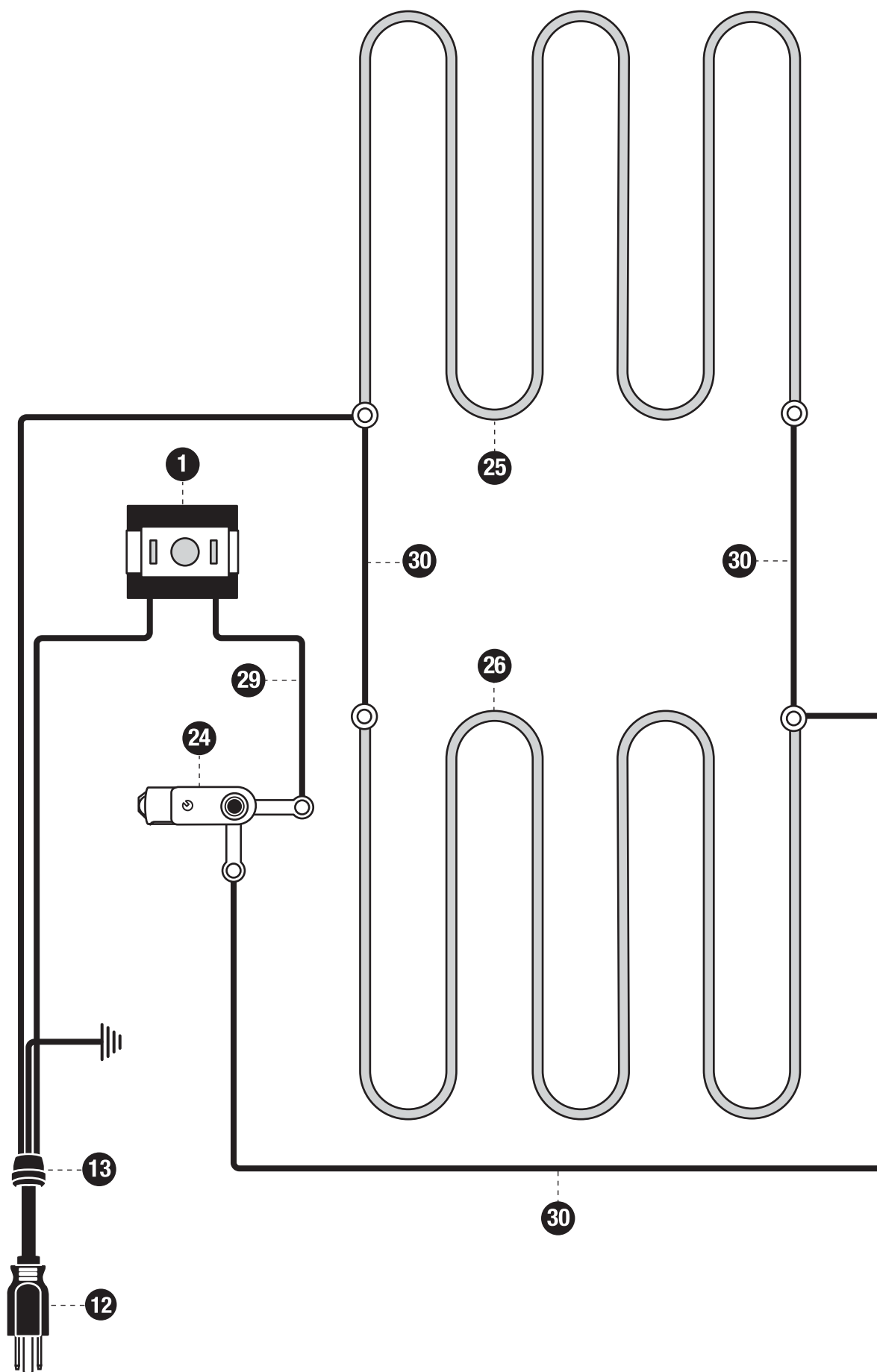


**5** Thread and tighten the Thumb Nut onto the Screw

# Model 412-5-NCT Exploded View



# Model 412-5-NCT Wiring Diagram



**PARTS LIST:****MODEL 412-5-NCT**

ITEM #	PART #	DESCRIPTION
1	0017314SK	TIMER KIT w/decal,wires & instructions
*	0017314	20 AMP TIMER ONLY
2	I013395	TIMER DIAL
3	00175	NUT
4	00106	TIMER KNOB
5	RA441N	CLEAN-OUT TRAY
6	0023019	BAG OF PARTS (Incl. Handle, nut, screw & clean out tray knob & screw)
7	00440N	GRILL FRONT PANEL
8	WA114	GRILL
9	RA446N	FRONT PANEL SUB ASSY
10	00151	#10-24 x 1/4 SCREW
11	00410	UPPER ELEMENT SUPPORT
12	00448	POWER CORD - 15A
13	0016024	STRAIN RELIEF
14	RA445NH	INNER HOUSING
15	009124	#10 LOCK WASHER
16	00142	10-24 HEX NUT
17	0018032SK	BOTTOM FOOT SERVICE KIT
18	00444N	OUTER HOUSING
19	008223	#8 X 3/4" PH PHSMS
20	00155	#8 x 1-3/4" TYPE A PHILLIPS PAN HD ST SC
21	00144	8-32 X 1/4" PHILLIPS HEAD STAINLESS
22	0016108	8-32 SPINLOCK NUT NICKEL
23	RA443N	REAR PANEL without CORD
*	SA443N-R	REAR PANEL with CORD
24	00449	REGULATING THERMOSTAT
25	00416N	UPPER ELEMENT (900W)
26	00415	LOWER ELEMENT (550w)
27	RA423N	BOTTOM PAN ASSEMBLY WITH FEET
28	0023040SK	BOTTOM FOOT SERVICE KIT
29	0016518	14GA STRAND WHITE WIRE
30	00130	8-1/2" INTERNAL WIRE

## RECIPES:

Try something easy and unique! Start with a pre-baked pizza crust, flour “burrito size” tortilla or pita bread. Sprinkle with grated Parmesan cheese and then spoon tomato, marinara or pizza sauce over the cheese.

Arrange one of more of your favorite toppings over the sauce. Top with your favorite shredded pizza cheese, allowing some of the toppings to be visible through the cheese. Keep the toppings within ½” of the crust edge to avoid toppings from spilling onto the heating element. Bake for 10-12 minutes or until cheese is lightly browned.

### TOPPING SUGGESTIONS:

Sliced and sauteed mushrooms  
Freshly chopped garlic  
Chopped firm anchovy fillets  
Roasted red and/or yellow peppers  
Fried and diced bacon  
Sliced fresh tomatoes

Pepperoni slices  
Sliced and sauteed onions or leeks  
Sliced olives  
Ham slices and pineapple tidbits  
Fresh cooked Italian sausage  
Crushed red pepper flakes

## MEXICAN PIZZA

(4) 10” flour tortillas  
Olive oil cooking spray  
½ cup salsa  
1½ cups shredded Monterey Jack or Colby Jack cheese  
¼ cup Red or green pepper, diced  
¼ cup Green chilies, chopped  
¼ cup Black olives

Lightly spray tortillas with olive oil cooking spray, and layer two tortillas on top of each other to form two crusts. Spread salsa on each crust, followed by the cheese, peppers, chilies, and olives. Bake each for 6 minutes or until cheese begins to bubble. Makes (2) 10” pizzas. Yield: 2-4 servings.

## GREEK PIZZA

Olive oil cooking spray  
(2) 6” pita breads  
2 cups (measured before cooking) fresh spinach lightly steamed or microwaved for 1 minute.  
1 Roma (plum) tomato, sliced  
½ cup Kalamata olives, pitted and halved (green olives may be substituted)  
2 cloves garlic, minced  
1 Tablespoon fresh parsley, chopped or 1 teaspoon dried parsley flakes  
½ teaspoon dried oregano  
½ cup shredded mozzarella cheese  
2 teaspoons olive oil

Spray pita bread with olive oil cooking spray. Arrange cooked spinach over each pita followed by tomato slices, olives, garlic, seasonings, and cheese. Drizzle with olive oil. Bake for 6-7 minutes. Yield: 2 servings.



## BARBECUED CHICKEN PIZZA

- (1) 12" pre-baked pizza crust
- 1 cup cooked chicken, shredded (leftovers work great)
- 1 cup barbecue sauce
- ¼ cup chopped green onion
- 1 cup mozzarella cheese, shredded

Spread ¼ cup of barbecue sauce over crust. Mix shredded chicken with remaining barbecue sauce, and arrange on top of crust. Sprinkle evenly with green onions and cheese. Bake for approximately 10-12 minutes. Yield: 2-4 servings.

## SOUTHWESTERN PIZZA

- (4) 10" flour tortillas
- Olive oil cooking spray
- (1) 14½ oz. Can of Mexican or Southwestern recipe diced tomatoes (drained)
- 1/4 teaspoon ground Cumin
- 1 tablespoon minced seeded pickled jalapenos
- 1½ cups Monterey Jack shredded cheese
- ½ cup thinly sliced red onion
- 1 small red bell pepper, cut crosswise into thin rings
- 1 small yellow bell pepper, cut crosswise into thin rings
- 1 tablespoon minced garlic
- ½ cup black olives, pitted and sliced
- 3 tablespoons fresh coriander (cilantro), chopped

Lightly spray tortillas with olive oil cooking spray and layer 2 tortillas on top of each other to form 2 crusts. In a small bowl mix together the drained tomatoes, cumin and jalapenos. Spread the mixture on each crust. Top with Monterey Jack cheese and arrange the onion and bell pepper rings on each pizza. Sprinkle garlic and olives on the pizzas. Spray lightly with olive oil cooking spray. Bake each pizza for 6 minutes or until the crust is crispy. Garnish with Coriander (cilantro). Makes (2) 10" pizzas. Yield: 2-4 servings.

## BRUSCHETTA

- 6 slices of crusty Italian bread
- 1 tablespoon olive oil
- 1 tablespoon Balsamic vinegar
- 2 Roma (plum) tomatoes, chopped
- 3 cloves garlic, halved
- 1 tablespoon fresh basil leaves cut in strips
- ½ cup Pecorino romano or parmesan cheese, shredded

Mix together olive oil, Balsamic vinegar, basil leaves and chopped tomatoes; set aside. Toast slices of bread in oven until lightly browned. Rub one half clove of garlic on each slice of toast and top with equal amounts of tomato mixture. Sprinkle with cheese and return to the oven for 5 minutes. Yield: 3-6 servings.

# QUESADILLAS

(2) 10" flour tortillas

## Olive oil cooking spray

**¾ cup Colby Jack or Mexican blend shredded cheese**

Lightly spray both sides of tortillas with olive oil cooking spray. Place one tortilla on a flat surface. Sprinkle with the cheese coming within ¼" of edges. Cover with second tortilla. Bake for 5 minutes or until lightly browned. Slice into wedges and serve with garnishes. Yield: 2-4 servings.

### GARNISHES:

1/2 cup Guacamole

1/2 cup Salsa

1/2 cup Sour cream

**NOTES:**

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## LIMITED WARRANTY/ RETURN POLICY

### 1 YEAR REPLACEMENT/EXCHANGE

Wisco Industries, Inc. warrants its equipment against defects in materials and workmanship subject to the following conditions:

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, Wisco Industries will determine if the item is to be repaired or replaced by Wisco Industries. Failure to follow authorizing instructions may void any claim and/or warranty.

\* Contact Wisco Industries for repair/replacement by calling (608) 835-3106 or toll free (800) 999-4726.

You can also email us at: [contact@wiscoind.com](mailto:contact@wiscoind.com)

\* An authorizing RMA# must be obtained through Wisco Industries BEFORE any warranty issues can be resolved. Failure to do so in advance may void the warranty/claim resulting in Wisco Industries not being responsible for any incurred expenses and/or charges.

\* At time of call Wisco Industries will assist you in:

- getting your unit replaced/exchanged
- and/or obtaining repair parts
- and/or authorizing a service agent

This warranty covers products shipped into the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada only. Warranty for international or areas not listed above will consist of replacement of parts only. There will be no labor coverage and parts must be shipped to an address within the 48 contiguous United States, Hawaii, metropolitan areas of Alaska and Canada only.

#### Time Period

One year from date of shipment from our manufacturing facility. Parts replaced under this warranty are warranted for the un-expired portion of the original product warranty only.

#### Exclusions

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation and improper utility connection or supply.
- Equipment that has not been properly maintained or damage from improper cleaning and/or water damage to controls.
- Equipment that has not been used for its intended purpose or has been subject to misuse or misapplication, neglect, abuse, accident, alteration, negligence, damage during subsequent transit, delivery or installation, fire, flood, riot or act of god.
- Equipment that has the model number or serial number removed or altered.

WISCO INDUSTRIES, INC. DISCLAIMS AND EXCLUDES ANY AND ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION, ANY AND ALL WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. Buyer agrees that its SOLE AND EXCLUSIVE REMEDY against Wisco and Wisco's SOLE AND EXCLUSIVE LIABILITY arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.

Without limiting the generality of the foregoing, SUCH WARRANTIES DO NOT COVER: Glass, plastic enclosures/panels, door assemblies, hardware, light bulbs & wire pizza oven heating elements.

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### SHIPPING DAMAGE

If the outside packaging of your order is visibly dented, crushed, torn or otherwise significantly damaged, or if you move the carton and you hear broken glass, please reject the shipment while driver is still with you if possible. Please call us at (800) 999-4726 or email [contact@wiscoind.com](mailto:contact@wiscoind.com) to notify us of the issue. We will confirm the damage with the carrier and re-ship your order immediately.

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### RETURN POLICY

You may return any unused, undamaged items within 30 days of receipt. We will issue a refund in the form of your original payment, less a 20% restock fee. All returns must be received in resalable condition. Wisco Industries will not accept a return with shipping damage. Wisco Industries will not reimburse any shipping and handling fees.

If you would like to return an item please call us at (608) 835-3106 or toll free at (800) 999-4726 and ask for our Food Service Equipment Division or you may send an email to us at: [contact@wiscoind.com](mailto:contact@wiscoind.com). You will be given a return # and return instructions. We cannot accept returns without a return #. Please be sure to include a copy of the packing list with the return.