



MODEL 560

Deluxe Pizza Oven

Produce perfect pizza! This versatile oven handles pizzas up to 16" in diameter. Everything from thin, thick and self-rising pizzas to pretzels, sandwiches and other food items of a non-greasy nature can be prepared with ease. Long life, continuous operation, unique design and versatile capabilities make the 560 the ideal oven for demanding commercial food service environments.

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 protections.

FEATURES:

- Opening: 2 $\frac{7}{8}$ " x 17"
- Removable clean out tray
- Mechanical 15 minute timer with "HOLD" option
- Variable control thermostat from 100° F to 650° F
- Attractive stainless steel outer housing
- Long life calrod heating elements. UL listed.
- Flip up handle design for easier storage
- Use with model 680-1 on top for a great space saving feature



ELECTRICAL DATA:

VOLTS:	120	AMPS:	14.2	WATTS:	1700
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- Best when operated on an individual branch circuit
- 6' power cord length

DIMENSIONS:

- Outside: 24 $\frac{1}{2}$ "W x 19 $\frac{3}{4}$ "D x 10"H
- Inside: 17"W x 17"D

SHIPPING INFORMATION:

- SHIPPING DIMENSIONS: 23"W x 27"D x 12"H
- SHIPPING WEIGHT: 41 lbs.



For the ultimate fresh-dough pizza oven, we recommend the model 560-5

FP140009 REV: A

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

- Oven model 560: Originally manufactured for par-baked pizza crusts.
- Oven model 560-5: Originally manufactured for fresh dough pizza crusts.

Due to the wide variety of pizza crusts and pizza crust manufacturers in the market today, you may find that your style crust may work in either of the ovens above.

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. NOTE: The timer dial must always be turned past the 3 minute mark to activate the switch.

Baking time varies depending upon the type of pizza crust, thickness of pizza crust, amount of toppings, personal preference to doneness, etc. Baking times will also vary based upon whether pizza is frozen or thawed.

- Thicker crust pizzas require lower baking temperatures for a longer period of time in order to penetrate and bake crust. SUGGESTED baking temperature: 400° F.
- SUGGESTED baking temperature for par-baked thin crust pizza: 450° F.

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.

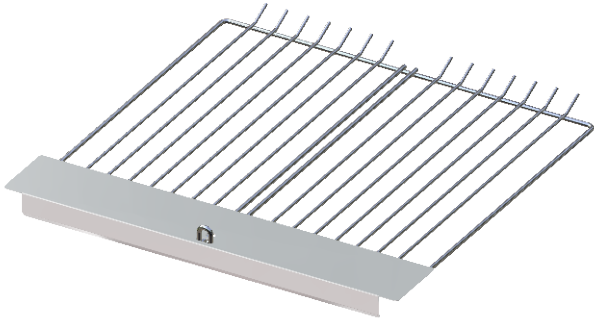
“HOLD” FEATURE

This oven has the ability to remain on for continuous operation. To activate this feature turn the timer dial counterclockwise.

NOTES:

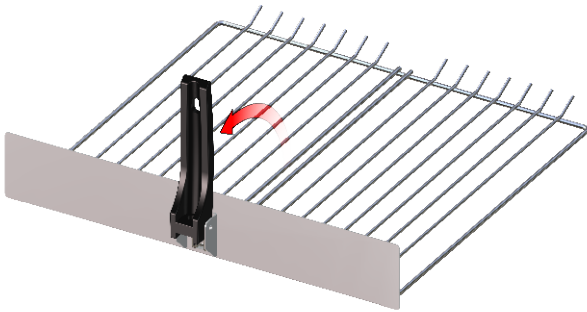
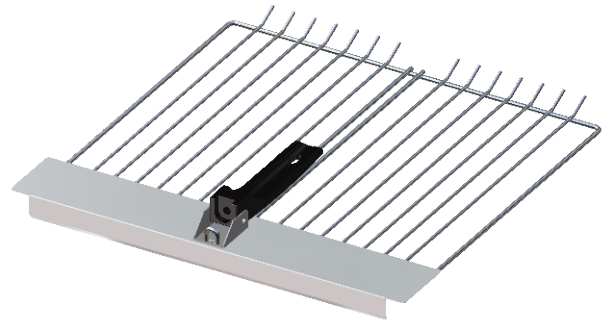
Pizza Oven Handle Assembly Instructions

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



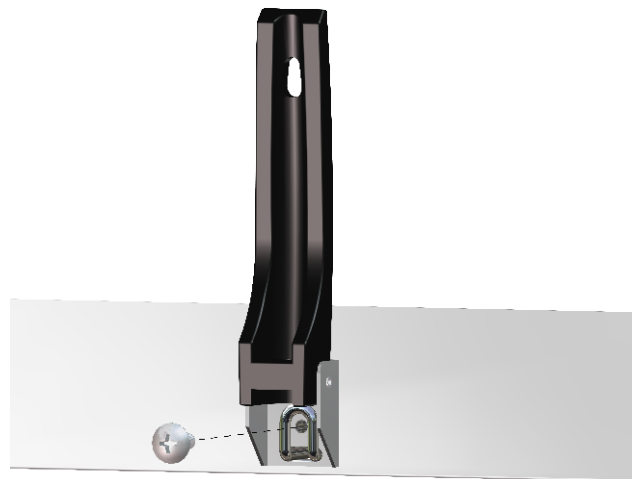
1 Slide the Grill Front over the Grill Loop allowing it to lay flat

2 Place the Handle Bracket over the Grill Loop



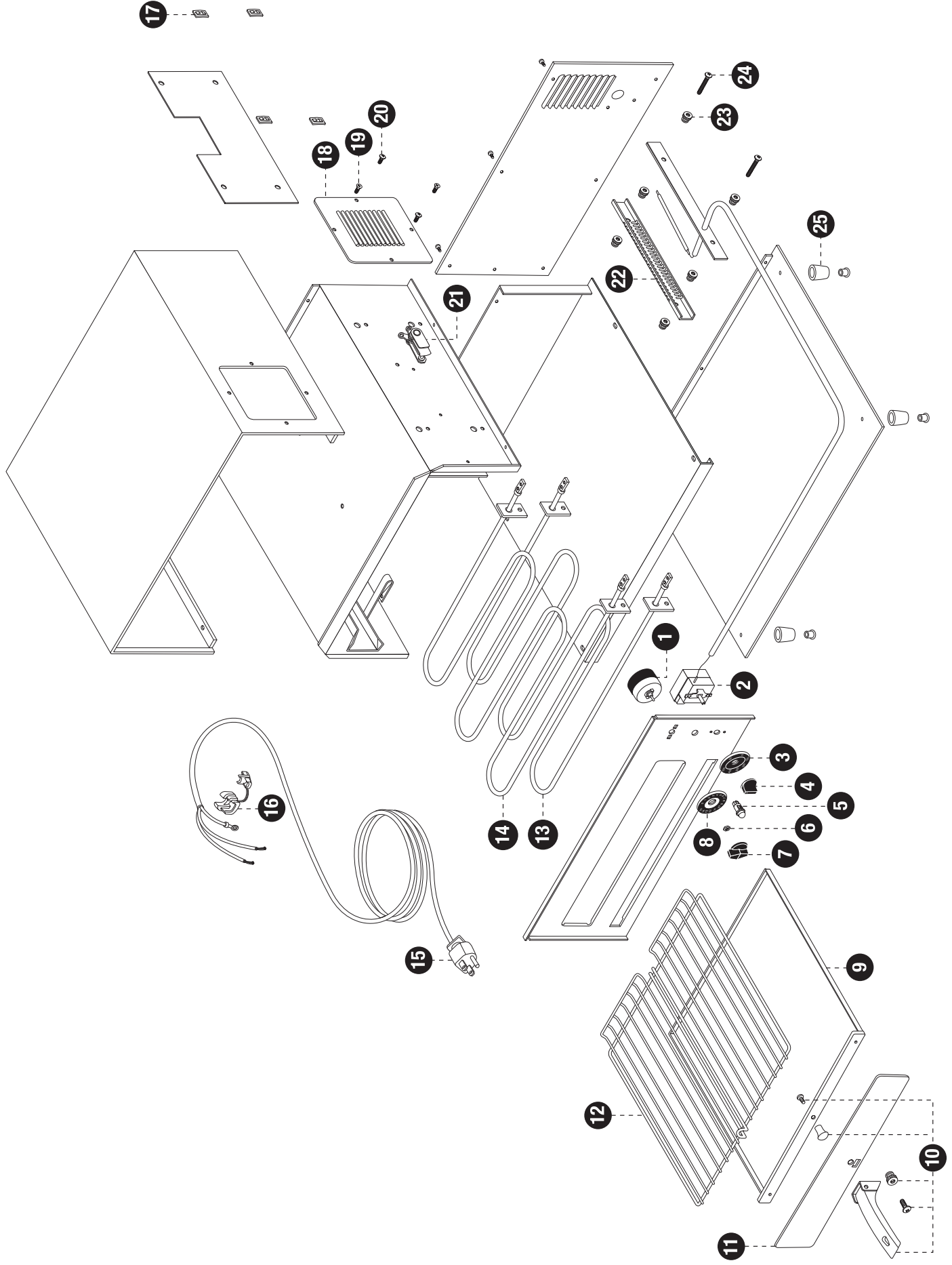
3 Rotate the Grill Front and Handle upright

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

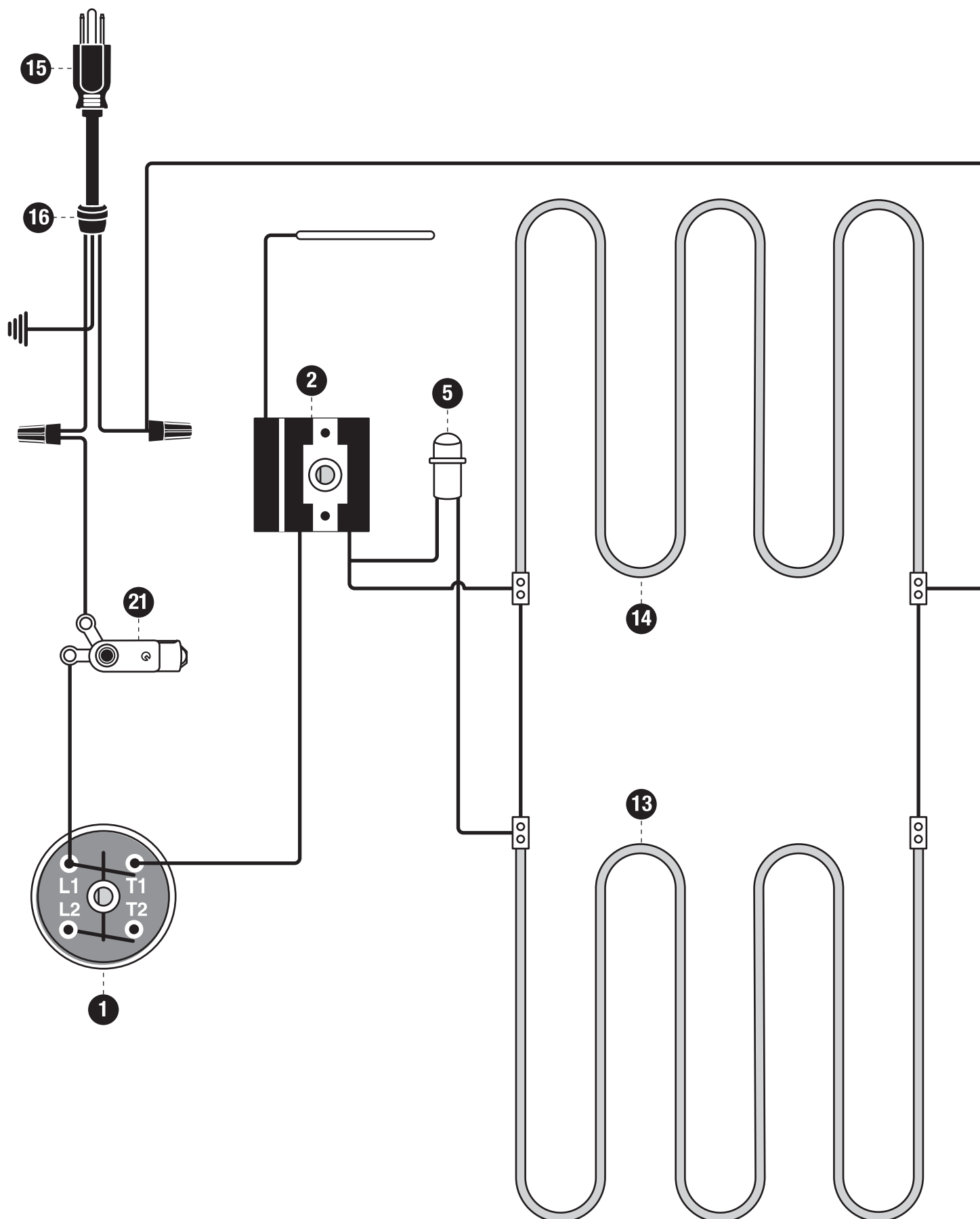


5 Thread and tighten the Thumb Nut onto the Screw

Model 560 Exploded View



Model 560 Wiring Diagram



PARTS LIST:**MODEL 560**

ITEM #	PART #	DESCRIPTION
1	0017441	TIMER#72441 15MIN (560)
2	008077	REGULATING THERMOSTAT
3	008241	THERMOSTAT DIAL PLATE
4	008242	THERMOSTAT KNOB
*	008241SK	THERMOSTAT KNOB & DECAL
5	009092	RED PILOT LIGHT
6	00175	NUT
7	00106	TIMER KNOB
8	I013121	15 MINUTE TIMER DIAL
9	008089	CLEAN OUT TRAY
10	0023019	BAG OF PARTS (Incl. Handle, nut, screw & clean out tray knob & screw)
11	008065	GRILL FRONT
12	008252LP	LOOPED GRILL
13	008092	HEATING ELEMENT (800W)
14	008093	HEATING ELEMENT (900W)
15	00448	POWER CORD - 15A
16	0016024	STRAIN RELIEF
17	004017	TINNERMAN CLIP
18	008203	ACCESS PANEL
19	008219	MACHINE SCREW #10-32 X 3/8"
20	00150	#8 X 3/8 SHEET METAL SCREW
21	008212	HI-LIMIT THERMOSTAT
22	008209	BULB GUARD
23	00116	THUMB NUT 10-24
24	00152	#10-24 x 1" RD HD SCREW
25	0018032SK	BOTTOM FOOT SERVICE KIT



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

* 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

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 to notify us of the issue. We will confirm the damage with the carrier and re-ship your order immediately.

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. 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.