

# PIZZA OVEN



## MODEL 412-3-NCT

This oven was designed for the express purpose of cooking original crust frozen pizza. It can also be used for preparing other frozen food products such as egg rolls 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: 1-7/8" x 13"
- Removable clean out tray
- Preset Thermostat (approx. 535 deg.)
- Mechanical 15 minute timer
- Wire heating elements for reduced heat up time and faster cooking cycles. Non UL listed.
- Flip up handle design for easier storage
- \*\* Bakes (1) 12" Original crust pizza in approx. 8-12 min.



### ELECTRICAL DATA:

- 120 volts, 12.4 amps, 1485 watts
- Best when operated on an individual branch circuit
- 6' power cord length

### DIMENSIONS:

7-3/4"H x 18"W x 15"D  
Inside dimension: 13" x 13"

**SHIPPING DIMENSIONS:** 21"L x 19"W x 10"H  
**SHIPPING WEIGHT:** 20 lbs.



An ISO 9001 Company

FP140115-  
01/14

### WISCO INDUSTRIES®

P.O. BOX #10  
OREGON, WI 53575  
PHONE: 608-835-3106  
FAX: 608-835-8273  
[www.wiscoind.com](http://www.wiscoind.com)

### LIMITED WARRANTY:

Wisco Industries, Inc. expressly warrants the product will be free from defects in workmanship and materials for a period of 90 days (1 year mechanical) from the date of shipment. WISCO 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 Wisco's option either to repair or replace 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.

# INSTRUCTION MANUAL FOR MODEL 412-3-NCT

## **WARNINGS**

- IMPROPER ASSEMBLY OF THE "FLIP UP" HANDLE TO THE GRILL COULD CAUSE THE GRILL TO ROTATE WHEN THE PIZZA IS REMOVED FROM THE OVEN. THIS COULD RESULT IN INJURY TO THE INDIVIDUAL SHOULD THEY ATTEMPT TO KEEP THE PIZZA FROM FALLING ON THE FLOOR. (See special assembly instructions attached to or as part of this instruction manual.)
- 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 6" SPACING FROM WALLS.
- UNPLUG OVEN WHEN NOT IN USE
- WHEN REMOVING GRILL FROM OVEN, USE CAUTION, TO AVOID FOOD FALLING INTO THE OVEN, ON THE OPERATOR, ETC.

**\*\*DO NOT USE METAL OR ALUMINUM PANS OR FOIL WHEN BAKING WITH THIS OVEN**

## **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" original 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 8 - 12 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.

NOTE: Use of metal or aluminum pans or foil is prohibited and will void the warranty.

## **CLEANING INSTRUCTIONS**

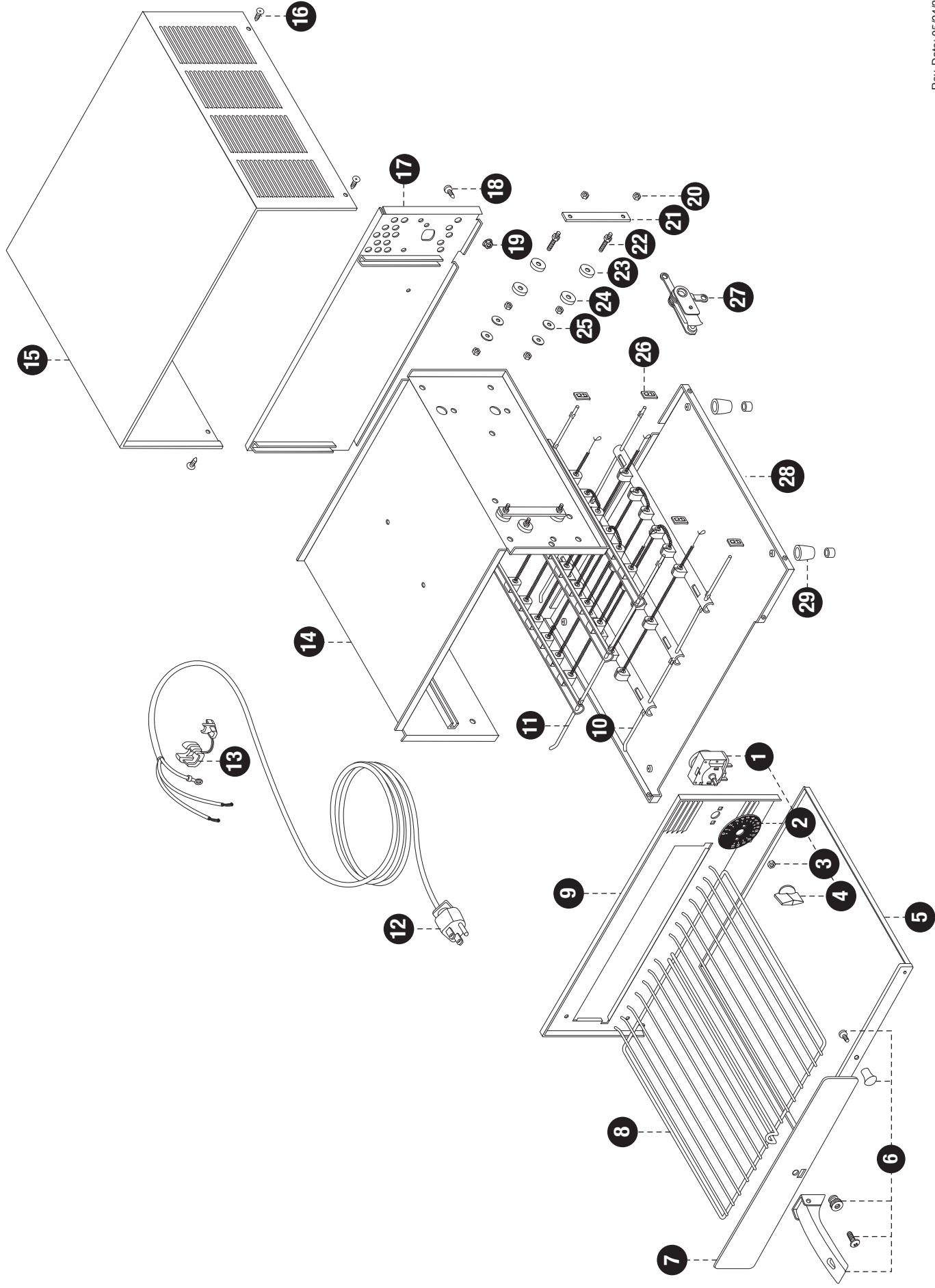
These ovens are designed with a clean-out tray which should be pulled out and cleaned often with warm soapy water and then dried thoroughly. Most of the spillage will fall directly on this tray, and if this is cleaned off and not allowed to build up, the internal parts of the oven will stay relatively 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.**

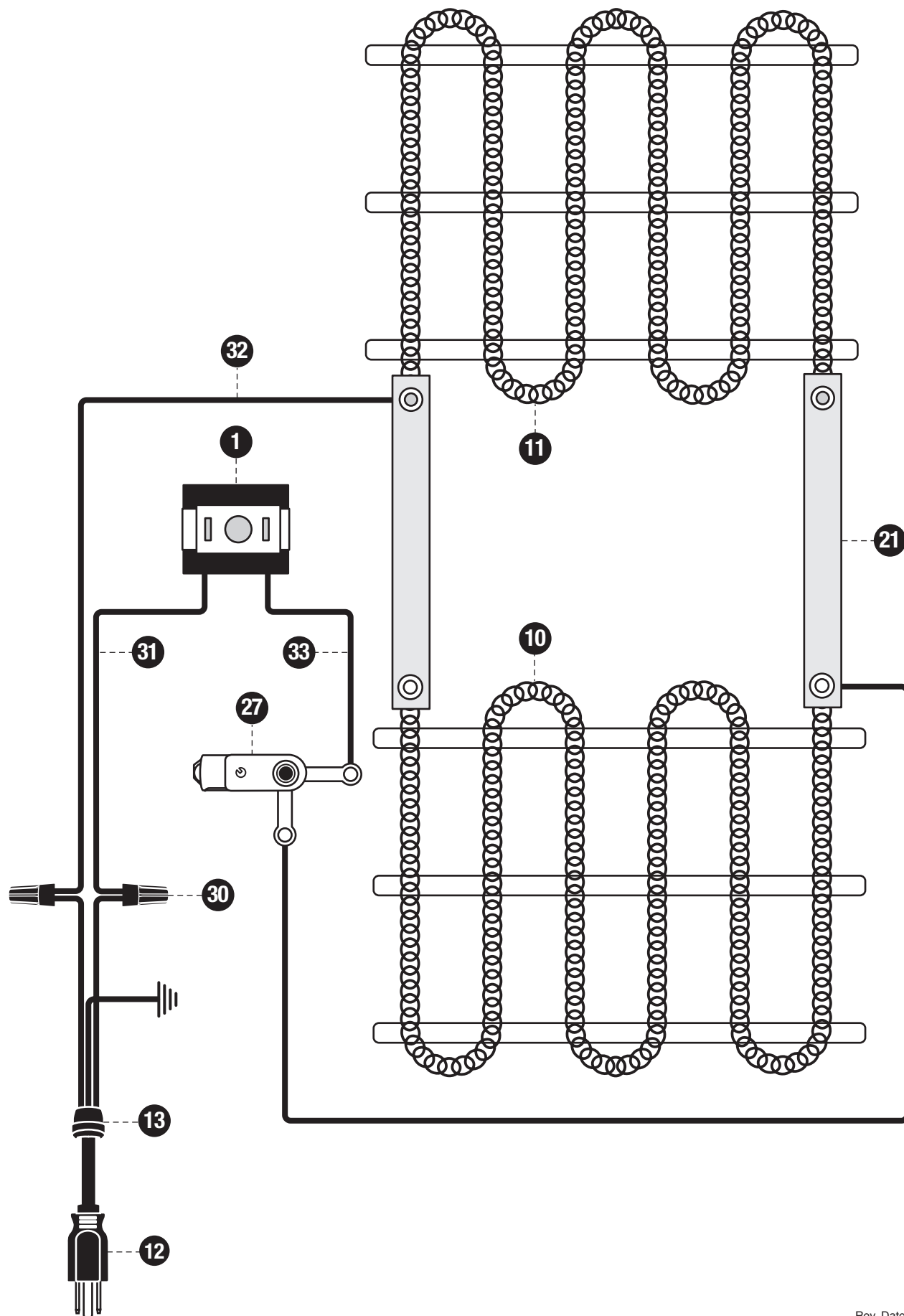
## MODEL 412-3-NCT

<u>ITEM #</u>	<u>PART #</u>	<u>DESCRIPTION</u>
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	GRILLE FRONT PANEL
8	WA114	GRILLE
9	RA446N	FRONT PANEL SUB ASSY
10	00200	620W, 120V, 6 ROW WIRE ELEMENT
	00156	620W, 23.3 OHM WIRE (stretch to 67-1/2")
11	00128	1000W, 120V, 8 ROW WIRE ELEMENT
	00181	1000W 14.4 OHM WIRE (stretch to 114")
12	00132	POWER CORD
13	00131	STRAIN RELIEF
14	RA445N	REAR PANEL without CORD
15	00444N	OUTER HOUSING
16	00150	#8 X 3/8 SHEET METAL SCREW
17	RA424N	REAR PANEL SUB ASSEMBLY
18	00144	8-32 X 1/4" PHILLIPS HEAD STAINLESS
19	0016108	8-32 SPINLOCK NUT NICKEL
20	00142	10-24 HEX NUT
21	00127	CONNECTOR STRIP (412)
22	00141	10-24 TERMINAL
23	0099M	MALE INSULATOR
24	0099F	FEMALE INSULATOR
25	00143	1/2" FLAT WASHER
26	00146	TINNERMAN CLIP/SPEED NUT #J01040
27	00482	THERMOSTAT (535)
28	RA423N	BOTTOM PAN ASSY W/FEET
29	0023040SK	FOOT SERVICE KIT
30	00140	WIRE NUT
31	0016519	14GA STRAND WHITE WIRE
32	00129	13-1/2" INTERNAL WIRE
33	0016518	14GA STRAND WHITE WIRE

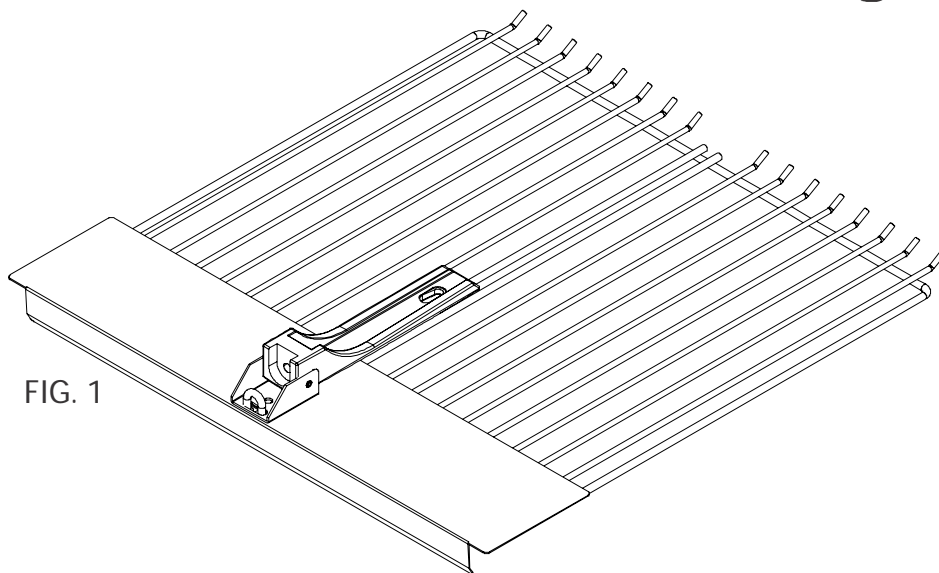
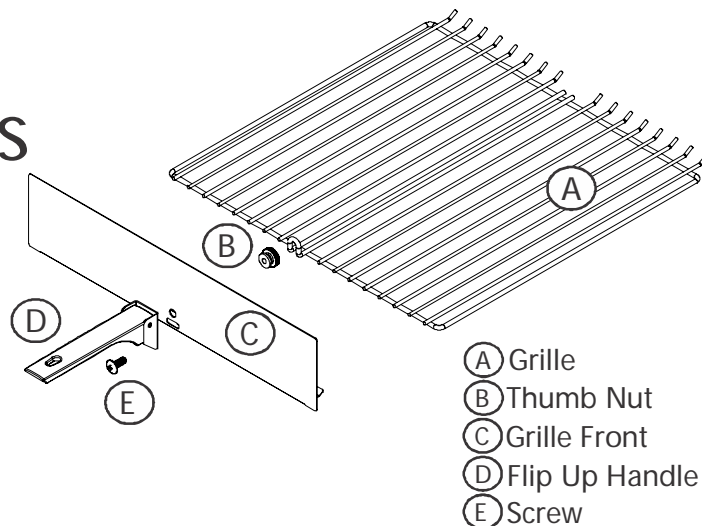
# Model 412-3 Exploded View



# Model 412-3 Wiring Diagram



# Pizza Oven Handle Assembly Instructions



## STEP 1

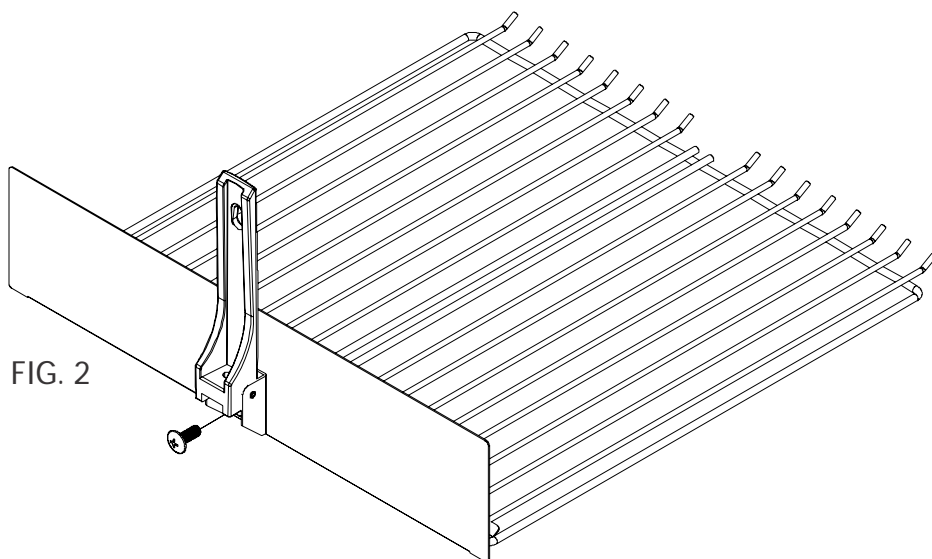
With the grille laying flat, slide the grille front over the grille loop allowing it to lay flat. Place the handle bracket over the loop.

FIG. 1.

## STEP 2

Rotate the grille front and handle into the upright position.

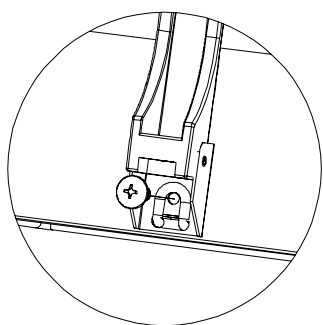
FIG. 2



## STEP 3

Insert the screw through the grille loop, the handle bracket and the grille front.

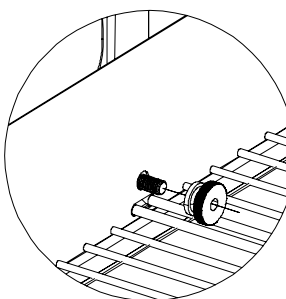
FIG. 3



## STEP 4

Thread the thumb nut onto the screw and tighten. Rotate the handle down and slide the grille into the oven for use.

FIG. 4





**WISCO INDUSTRIES, INC.**  
P.O. BOX 10 OREGON, WI 53575  
TELEPHONE (608)835-3106/(800)999-4726 FAX (608)835/8273

## WARRANTY INFORMATION

### \* 1 YEAR REPLACEMENT/EXCHANGE \*

If you should experience any mechanical difficulties with your Wisco Industries, Inc. manufactured unit during the 1 year warranty time period please do the following:

- \* Contact Wisco Industries, Inc. For repair/replacement by calling (608)835-3106 or Toll Free (800)999-4726.
- \* Please have your **MODEL #** and **SERIAL #** available. These numbers can be found on a black decal located on the lower side of the unit. There is also a date of manufacturing that can be found on the bottom of the unit.
- \* At that time, we can assist you in:
  - getting your unit replaced/exchanged
  - and/or obtaining repair parts
  - and/or authorizing a service agent
- \*\* Please note that you **MUST** contact Wisco Industries, Inc. and obtain an RMA# **BEFORE** any warranty issues can be resolved. ***Failure to do so may void the warranty/claim resulting in Wisco Industries, Inc. not being responsible for any incurred expenses and/or charges.***

#### LIMITED WARRANTY:

Wisco Industries, Inc. expressly warrants the product will be free from defects in workmanship and materials for a period of 1 year from the date of shipment. WISCO 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.**