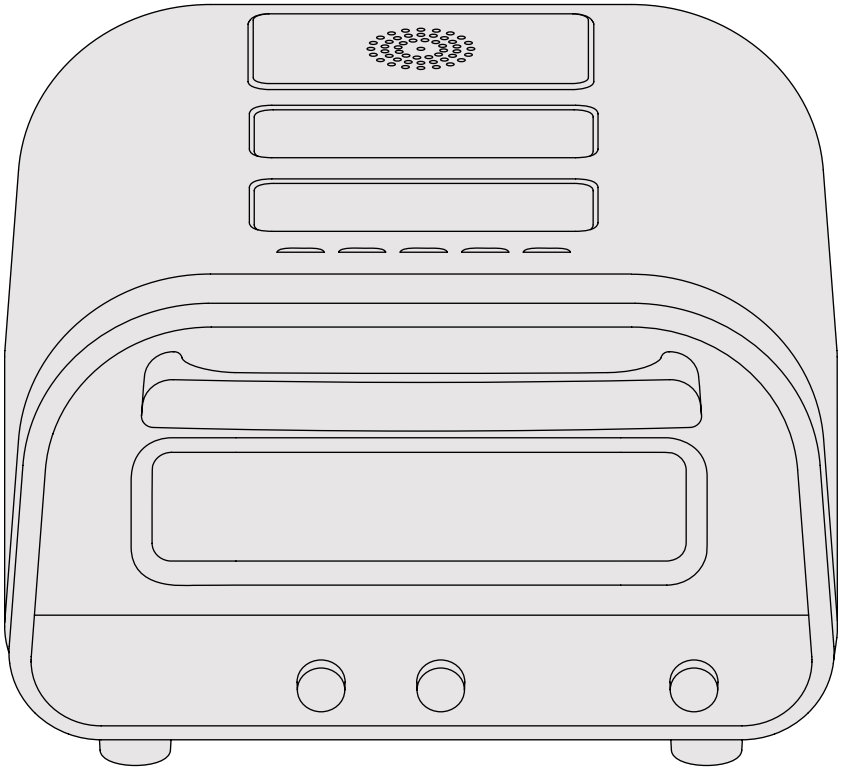
CHEFMAN

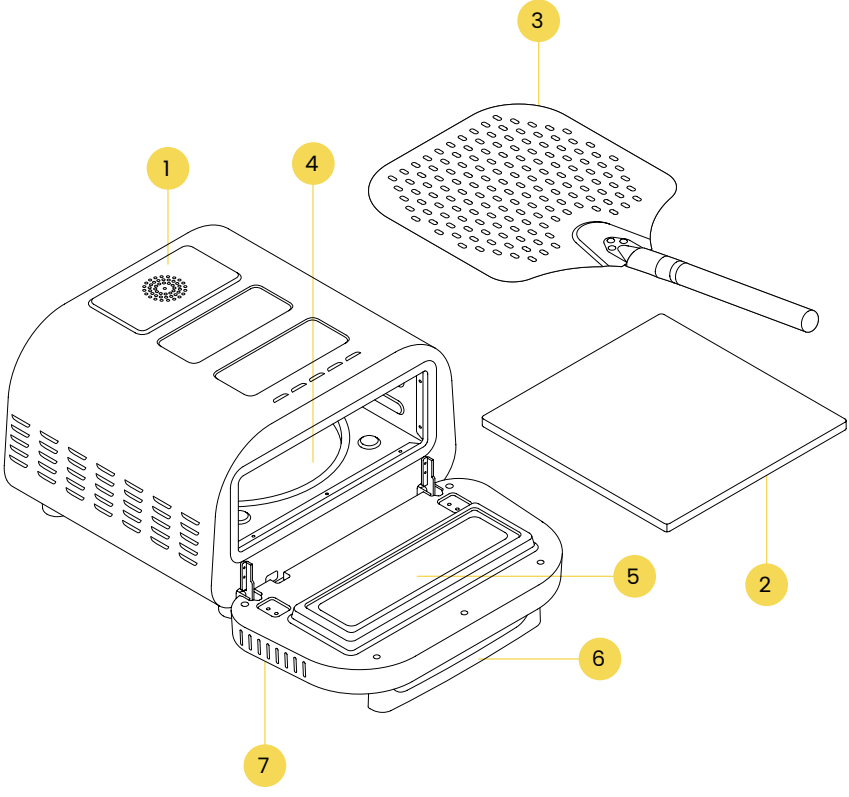
Home Slice™ Indoor Electric Pizza Oven



RJ25-PO12-SS

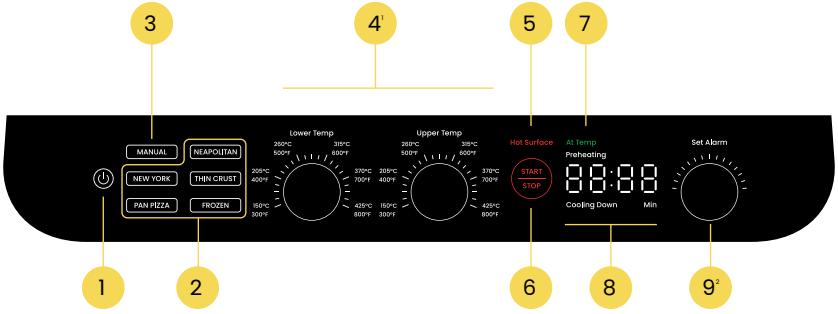
Get to Know Your Pizza Oven

1. Cooling fan
2. Pizza stone
3. Pizza peel
4. Lower heating element (Upper heating element not shown)
5. Double-paned window
6. Cool-touch handle
7. Door



Control Panel

1. Power button
2. 5 pizza style preset buttons
3. Manual control button
4. Temperature adjustment knobs[1]
5. Hot Surface indicator
6. Start-Stop button
7. At Temperature indicator
8. Preheat and alarm timer
9. Set Alarm knob[2]



[1] To toggle between displaying Fahrenheit or Celsius, press and hold either temperature adjustment knob for 3 seconds.

[2] To mute the oven's beeps, press and hold the Set Alarm knob for 3 seconds. Press and hold it again to turn the sounds back on.

READ ALL INSTRUCTIONS BEFORE USE

For your safety and continued enjoyment of this product, always read the instruction manual before using.

Safety Instructions & Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all Instructions.
2. **Do NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or oven body in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. **Do NOT** operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Contact Chefman® for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Chefman® may cause injuries.
8. **Do NOT** use outdoors.
9. **Do NOT** let the cord hang over the edge of a table or counter, or touch hot surfaces.
10. **Do NOT** place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to OFF, then remove the plug from the wall outlet.
13. **Do NOT** use the appliance for other than its intended use.
14. Use extreme caution when removing the stone or disposing of hot grease.
15. **Do NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. **Do NOT** use parchment or baking paper in the oven.

Safety Instructions & Important Safeguards

17. **Do NOT** use the oven without the included pizza stone.
18. Oven and pizza stone retain heat long after use. Do not attempt to handle a hot stone. Do not attempt to move the oven until fully cooled.
19. To avoid burns, only use the included peel to insert and remove pizzas, except pan pizzas, from the oven. When baking pan pizzas, use oven mitts (not the peel) to handle the pan.
20. The oven exterior gets very hot. Do not place items on top or lean items against the sides or door.
21. Excess flour and burnt food on the stone can ignite at high temperatures. If this happens, keep the door closed and the flames will extinguish themselves. If flames are not extinguished within 15 seconds, unplug the unit.
22. When choosing a spot to use your oven, make sure there is room for adequate ventilation on all sides.
23. If using bakeware in the oven, be sure it is rated for the temperature you're cooking at. Cast iron, anodized aluminum, and carbon steel are ideal. Many nonstick pans are not. Do not use disposable aluminum pans.

Save these instructions For household use only

WARNING: Improper use of the grounding plug can result in electric shock.

Grounding Instructions

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. To protect against electrical shock, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type electrical outlet.

Do NOT alter the plug for use in a 2-prong outlet. If the plug will not fit into an outlet, have a proper outlet installed by a qualified electrician.

Safety Instructions & Important Safeguards

Short Cord Instructions

A short power-supply cord is provided to reduce the hazards of entanglement or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply extension cord is used:

1. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
3. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

Power Cord Safety Tips

1. Never pull or yank on the cord or the appliance.
2. To insert the plug, grasp it firmly and guide it into the outlet.
3. To disconnect the appliance, grasp the plug and remove it from the outlet.
4. Never use the product if the power cord shows signs of abrasion or excessive wear. Contact Chefman® Customer Support for additional guidance and support.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

DO NOT OPERATE THE APPLIANCE IF THE POWER CORD SHOWS ANY DAMAGE OR IF THE APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.



California Proposition 65:
(Applicable for California Residents only)
WARNING: Cancer and Reproductive Harm
www.P65Warnings.ca.gov

Do not place the appliance on a stovetop or any other heatable surface, even if stovetop is not on. Doing so is a fire hazard.



How to Use the Pizza Oven

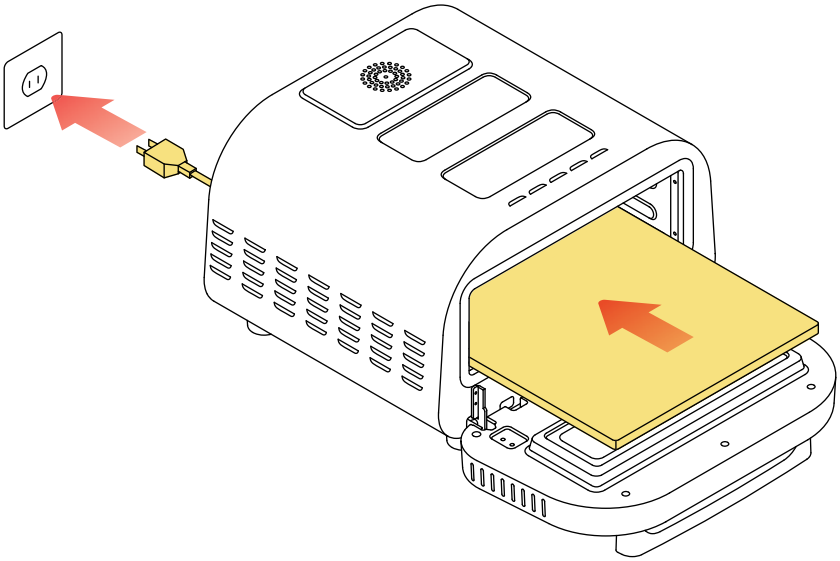


Before First Use:

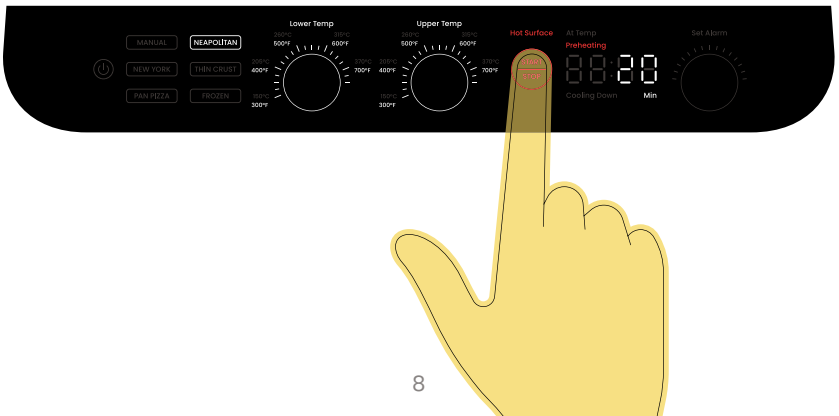
1. Remove all packaging materials, such as plastic bags and foam inserts. Check to ensure that all parts and accessories are accounted for.
2. Read and remove any stickers on the unit except for the rating label, which should remain on the unit.
3. Assemble the peel: screw the handle into the cylindrical portion of the peel until secure.
4. Wipe down the exterior of the oven and the stone with a damp cloth and allow them to dry.
5. Place the stone in the oven and set to **Manual,** with both the Lower and Upper Temps set to 800ºF. Press the **Start-Stop** Button to begin preheating. Once the oven is **At Temp,** set the **Alarm Timer** for 20 minutes to burn off any manufacturing debris. **NOTE:** On first use, the unit may emit a slight odor; this is normal and will dissipate with additional use.
6. After the **Alarm Timer** finishes counting down, press the **Start-Stop** button to turn the oven heaters off. Do NOT unplug the oven while the **Cooling Down** Light is still illuminated. (It takes a couple of hours for the oven to cool down from 800ºF; however, you can use it to make pizzas as soon as it's cooled to your desired temperature.)

Quick Start: How to Make a Pizza

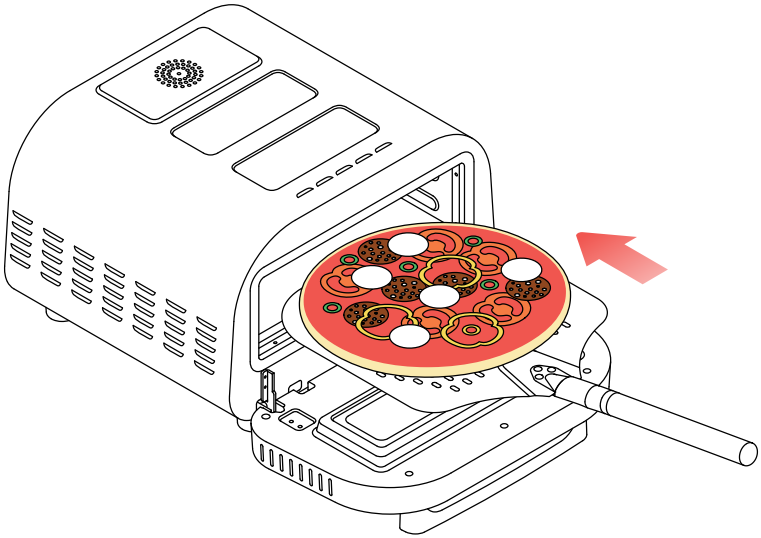
1. Plug in the pizza oven. Ensure the pizza stone is inside the oven.



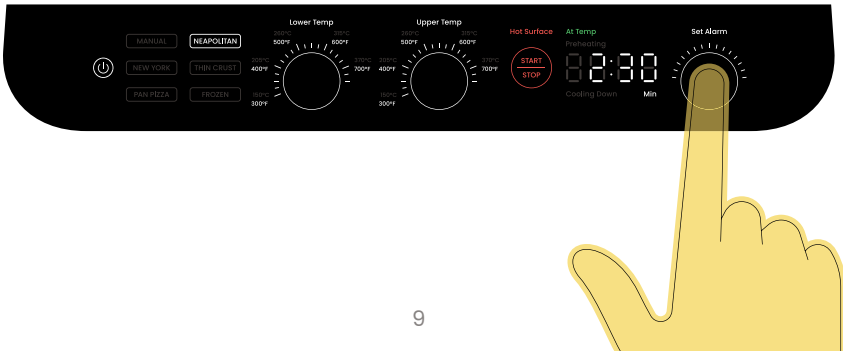
2. Turn the oven on by pressing the **Power** button. Press one of the five pizza style **presets**. Alternatively, you can press the **Manual** control button and set the upper and lower temperatures as you desire.
3. Press the **Start-Stop** button. The oven will begin preheating.



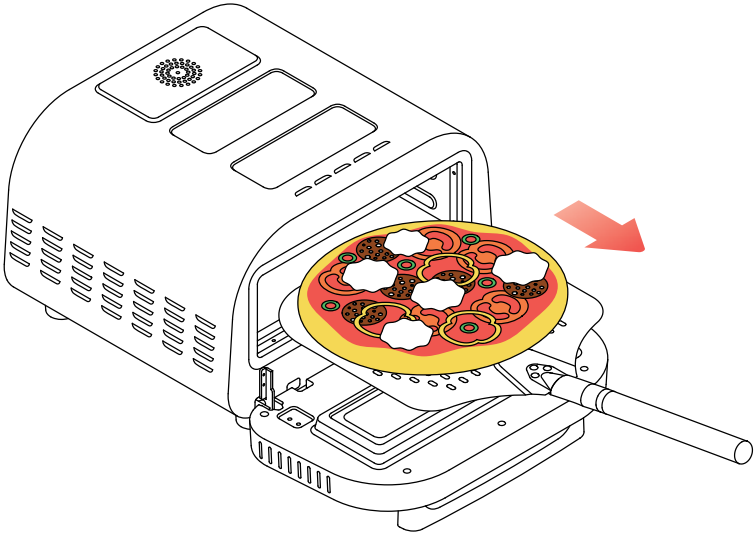
4. While the oven preheats, prep your toppings and flour the peel. Preheating time depends on the selected temperature and the oven's current temperature, but ranges from 1 to 26 minutes.
5. When the **At Temp** indicator comes on, stretch your dough, place it on the peel, and add sauce and toppings. Using the peel, insert the pizza into the oven, slide the peel out, and close the door.



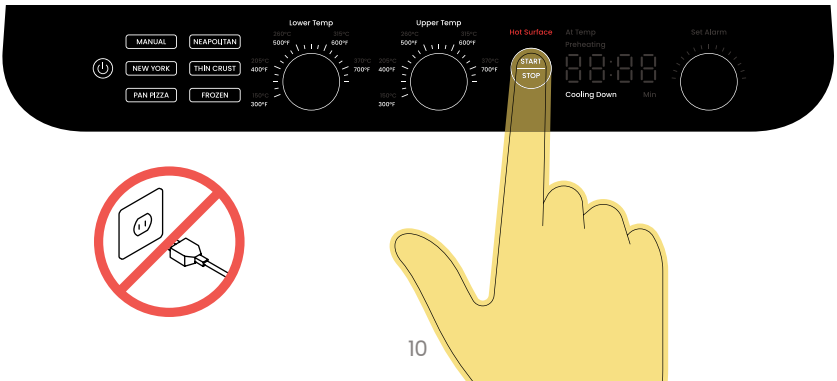
6. Turn the **Set Alarm** knob to set your desired time (see chart for estimated times), then press the knob to start the timer. **NOTE:** After **Set Alarm** knob is turned to any new time, the timer will autostart after a 5-second delay.



7. When the timer ends, the oven will beep three times. Open the door and slide the peel under the pizza, then pull it out of the oven. Close the door. **NOTE:** Heat does NOT turn off when timer ends.



8. If making more than one pizza, give the oven about 5 minutes to return to temperature before baking the next one. (Assemble your next pizza while the oven is heating back up.)
9. When you've finished baking, do **NOT** unplug the oven. Instead, press the **Start-Stop** button to turn the oven off. During the cool-down cycle, fans run to rapidly cool the oven and its electronics. Wait until the **Cooling Down** light turns off before unplugging the oven. **NOTE:** The unit will automatically enter a cool-down cycle after 60 minutes of inactivity.




LOVE AT
FIRST SLICE

Pizza Styles

The five pizza style presets let you quickly program the unit to chef-tested parameters (upper temperature, lower temperature, and estimated cook time) to produce the characteristics of that particular style.



New York
Traditionally enjoyed in large, foldable slices, here this chewy-but-crisp, tender-crusted pizza is scaled to personal size. This preset puts the **Lower Temp** to 650°F and the **Upper Temp** to 600°F. Stretch out 8 oz of dough to a 10- to 12-inch round, with a thicker edge and thinner middle. Top with ⅓ cup tomato sauce, 1¼ cups shredded mozzarella (for those long, stretchy strands) and up to 2 oz pepperoni. Bake for about **5 minutes.** Savor with an attitude.

Neapolitan
Famous for its airy crust and charred spots produced by the high heat of a wood-fired oven. This preset sets both the **Lower Temp** and **Upper Temp** to a blistering 750°F. Stretch out 8 oz. of dough to a 10- to 12-inch round. Top with ¼ to ⅓ cup crushed canned tomatoes and 3 to 4 oz fresh mozzarella, torn into chunks. Bake for **2 to 4 minutes** (it cooks quickly at that high temperature). After baking, scatter with a handful of torn, fresh basil.

Thin Crust
A uniformly thin crust, with sauce and toppings right up to the edge. A **Lower Temp** of 700°F and **Upper Temp** of 500°F gives it a satisfying crunch. Stretch and roll 5 oz of dough to a 10- to 12-inch round about ⅛- to ¼-inch thick. Top with ¼ cup sauce, ¾ cup shredded mozzarella, 2 to 3 oz of your favorite toppings, and a little grated Parmesan. Bake for about **7 minutes.** This style is often cut into rectangles instead of wedges.


Pan Pizza

Pan Pizza (at left)
Aka Sicilian, Chicago or Grandma-style pie: a thick, golden crust, crisp on the bottom, and loaded with toppings. The **Lower Temp** is set to 600°F and the **Upper Temp** to 475°F. Stretch 8 to 16 oz dough to fit an oiled 9- to 12-inch round (or rectangular) pan rated for high heat. Proof until light and airy (1 to 2 hours). Top with ½ cup sauce and ¾ cup shredded provolone-mozzarella blend (but add more as needed depending on the size of your pan), and about 6 oz toppings. Bake for about **14 minutes.**

Frozen
If you don't have time for homemade, the pizza oven's hot stone helps bake up frozen pies better than you've ever had them! This preset sets the **Lower Temp** to 475°F and the **Upper Temp** to 450°F. Remove the cardboard base and bake according to package directions, but check for doneness 1 to 2 minutes early. To truly make it next-level, finish with a drizzle of garlic oil or extra-virgin olive oil and a scattering of fresh herbs after baking.

DIY
Use the **Manual** setting to independently set the **Lower Temp** and **Upper Temp**. As for toppings, anything goes! Keep in mind that some toppings, such as sausage, mushrooms, and broccoli, should be partly or fully cooked before adding to pizza. Others, such as baby spinach, arugula, herbs, and prosciutto, are best added when the pizza comes out of the oven.

Pizza Times & Temps at a Glance

In general, thicker-crust styles bake for longer at lower temperatures, while thin-crust pies bake for a shorter time at higher temperatures. If setting temperatures manually, keep in mind that the two temperatures cannot be more than 200°F apart. The Temperature Adjustment Knobs can be adjusted mid-cooking cycle. To toggle between displaying Fahrenheit and Celsius, press and hold either temperature adjustment knob for 3 seconds. If making multiple styles of pizza**,** start with the style that uses the lowest temperatures and work your way up to higher temperature styles. Due to continued product improvement, the times and temperatures listed here may vary slightly from what is on the unit.

Pizza Preset	Lower Element Temperature	Upper Element Temperature	Recommended Time
Neapolitan	750°F	750°F	2 ½ mins.
New York	650°F	600°F	5 mins.
Thin Crust	700°F	500°F	7 mins.
Pan Pizza	600°F	475°F	14 mins.
Frozen	475°F	450°F	16 mins.

Cookbook and Pizza Guide

Scan for a digital guide and cookbook, full of dough techniques, baking tips, and delicious recipes created just for your Home Slice™ Indoor Electric Pizza Oven.



How to Stretch the Dough

Neapolitan, New York

1. Place a proofed dough ball (it should be airy and stretchable) on a lightly floured work surface. Flour the top of the dough to prevent sticking when stretching. If the dough resists stretching, allow it to rest longer.
2. Leaving a 1-inch border of airy dough around the rim of the ball for Neapolitan, or a or ½-inch border for New York (this will become the outer crust), press the dough ball with your fingertips, flattening out the center (the goal is to remove the air in this section while maintaining the air in the crust).
3. Pick the dough up with two hands, holding it just inside the outer crust. Begin rotating the dough circle while gently stretching for one or two rotations.
4. Transfer the dough to the back of your hands and gently stretch the dough until a 10-12" round is formed. At this point the center should be an even thickness. Make sure the dough is not sticky when handling, or it will also stick to the peel.
5. Lay the dough on the floured peel. If needed, make small adjustments to fix the circle, and top as desired.

Thin Crust

1. Place the proofed dough ball on a floured surface and dust the top of the dough with flour to prevent sticking.
2. Gently flatten the dough with your hands.
3. Using a rolling pin, roll the dough to your desired size, rolling from the center out in every direction to keep a circular shape.
4. Lay the dough on the floured peel. If needed, make small adjustments to fix the circle, and top as desired.

Pan Pizza

1. Grease the bottom and sides of the pan.
2. Starting with un-proofed dough, place the dough ball in the center of the pan. Cover with plastic wrap and let rise until airy, at least 1 hour for room-temperature dough; refrigerated dough will take 2-3 hours.
3. Using your fingertips, gently press the dough so it fills the bottom of the pan, Be careful not to press too much air out of the dough; the air keeps the finished pizza crust fluffy. If you like, press some of the dough up the edges of the pan to form a high crust.
4. Gently lift up the sides of the dough and ensure there are not large air pockets on the bottom that may bake unevenly.
5. Top as desired and bake.

Pizza-Making Tips

Allow refrigerated dough to sit at room temperature for at least 1 to 2 hours before stretching. For Neapolitan, New York, and pan pizza, it's especially important that the dough is fluffy, light, and no longer cold before stretching.

If using store-bought pizza dough, a typical 1-lb ball will yield 2 Neapolitan or New York-style pizzas, 3 thin-crust pizzas, or 1 to 2 pan pizzas.

If possible, use all purpose or bread flour when shaping and stretching the dough and semolina for dusting the peel. Semolina helps the pizza slide off the peel, while all-purpose or bread flour reduces moisture and helps the crust brown. If semolina isn't available, regular flour will work for the peel.

If the dough resists stretching, let it rest on the counter for 10–15 minutes so the gluten can relax, then stretch it the rest of the way.

When placing the dough on the peel, make sure there are no holes as this can cause the pizza to stick to peel and tear in oven.

For pan pizzas, press the dough into an oiled 9- to 12-inch skillet that is rated for high heat (cast iron or aluminum are perfect). Use mitts (not the peel) to insert in the oven, and be sure the pan does not touch the upper heating element.

It's easy to overestimate the amount of toppings to add. These are personal pizzas and can't hold as many toppings as a large restaurant pizza. Too much sauce and topping will make it hard to get the pizza off the peel and make the pie cook unevenly. Start with less and add more to the next pizza as needed.

Though you can prep toppings as the oven warms up, don't stretch the dough or build the pie until it's fully heated. Once the oven is ready, transfer the stretched dough to the peel, reshape it gently, and add the toppings, then quickly slide it into the oven.

For even cooking, rotate your pizza partway through cooking times, using the peel and tongs. The shorter cooking styles can even benefit from multiple rotations but do not keep the oven door open too long or you'll lose heat.

Think outside the pizza box. The oven is perfect for cooking pizza variants like calzone or stromboli and other hearth-baked flatbreads like naan or pita, as well as focaccia in a high-heatproof pan. Avoid foods that will spatter oil when cooking, such as steaks or bacon, which can cause a fire hazard.

Keep It Clean

Cleaning your oven mainly means cleaning the stone, and since heat is the best way to clean it, it's a largely hands-off process.

1. After each pizza, gently brush the stone clean of flour and debris with a long-handled, wire-bristled brush. A wood handle is less likely than plastic to melt from the heat. Do not scrub the stone with the brush.
2. After the oven has run the full cool-down cycle, slide the stone out of the oven and gently brush off any ash or burnt debris. If needed, flip the stone over to brush off the underside.
3. **Do NOT** get the stone wet or immerse it in water, which could damage the stone. The stone is **NOT** dishwasher safe.
4. **Do NOT** apply oil to the stone.
5. If necessary, brush or wipe any ash or debris out of the oven interior once the oven is fully cooled. Alternatively, a vacuum with a nozzle attachment can be used to remove ash from the oven. **Do NOT** use oven cleaning sprays or metal scouring pads.
6. Wipe down the glass viewing window with paper towels to remove grease. For more thorough cleaning, use soapy water to clean the window but make sure the unit is completely dry before using it again.
7. **It is important to remove as much food debris/stuck-on food from the stone as possible to minimize smoking.** If the stone has stuck-on food so that the dough can no longer make good contact with it, flip the stone over so the stuck-on food is on the underside, then return it to the oven and bake the stone alone in the oven at 800°F, for 30 minutes. This allows the stuck-on food to burn off the stone. After the baking cycle, allow the cool-down cycle to run fully.
8. To clean the peel: Wash the metal portion in soapy water; rinse and dry well. If needed, use a plastic scrubbing sponge to remove stubborn stuck-on food, but do not use metal scouring pads. The peel is not dishwasher safe.
9. Store the stone in the oven in between uses, and only remove it to flip it or during cleaning. The stone is fragile and sensitive to quick temperature changes.
10. The stone and oven interior may become discolored with use over time, but the discoloration will not affect performance. You can use either side of the stone for baking.

Having Trouble?

Problem	Likely Cause	Solution
Uncooked pizza sticks to peel	Not enough flour on bottom; pizza sat too long on peel; too much topping weight	Be sure dough is well-floured on the bottom. Build pizza right before it goes in the oven and go light on the toppings; do not let the topped pizza sit on the peel for more than a minute or two, or it will start to stick. Use quick, short movements to pull the peel back after placing the pizza on the stone.
Oven smokes excessively during baking	Too much flour on the stone	When building the pizza, use just enough flour to keep your dough from sticking; brush off excess flour from stone in between pizzas.
Raw base/top of pizza too dark	Too much heat on top. This can particularly happen to pan pizzas or other thick foods if they are very close to the top heating element.	Reduce **Upper Temp** and/or increase **Lower Temp**.
Undercooked base	Stone isn't hot enough	Be sure the **At Temp** Light is on before putting pizza in oven. Stone needs at least 5 minutes in between pizzas to come back up to temperature. If the stone still isn't hot enough, increase the **Lower Temp**.
Pizza is burnt	Temperature too high	Cook for a longer time at a lower temperature. Not all pizzas need the highest heat. On Neapolitan pizza, which does use very high heat, some char is desirable.
Food catches on fire	Food is overcooked; excess flour or baked-on food on stone	If food ignites, do NOT open the door. The flames will extinguish themself. Prevent fires by staying near the oven and removing food when done, and by brushing stone clean in between uses.

Terms and Conditions

Limited Warranty
RJ Brands, LLC d/b/a Chefman® offers a limited 1-year Warranty (the "Warranty") available on sales through authorized distributors and retailers only. Please note that this Warranty becomes valid from the date of initial retail purchase and that the Warranty is non-transferable and applies only to the original purchaser.

This Warranty is void without proof of purchase within the United States and Canada. Please be aware that this Warranty supersedes all other warranties and constitutes the entire agreement between the consumer and Chefman®. Any changes to the Terms and Conditions of this Warranty must be in writing, signed by a representative of Chefman®. No other party has the right or ability to alter or change the Terms and Conditions of this Warranty.

We may ask you to please submit, via email, photos and/or video of the issue you are experiencing. This is to help us better assess the matter and possibly offer a quick fix. Photos and/or video may also be required to determine Warranty eligibility.

We encourage you to register your product. Registering can make the Warranty process easier and can keep you informed of any updates or recalls on your product. To register, follow the directions on the Chefman® Warranty Registration page in the Chefman® User Guide. Please retain your proof of purchase even after registering. In the event that you do not have proof of your purchase date, we may declare your Warranty void or we may, at our sole discretion, apply the date of manufacture as the purchase date for purposes of this Warranty.

What the Warranty Covers

- **Manufacturer Defects** - Chefman® products are warranted against defects in material and workmanship, under normal household use, for a period of 1 year from the date of purchase when used in accordance with the directions listed in the Chefman® User Guide. If your product does not work as it should, please contact Customer Support at support@chefman.com so that we may assist you.

This Warranty Does Not Cover

- **Misuse**
  Damage that occurs from neglectful or improper use of products, including, but not limited to, damage that occurs as a result of usage with incompatible voltage, regardless of whether the product was used with a converter or adapter. See Safety Instructions in the Chefman® User Guide for information on proper use of product;

- **Poor Maintenance**
  General lack of proper care. We encourage you to take care of your Chefman® products so that you may continue to enjoy them. Please see Cleaning and Maintenance directions in the Chefman® User Guide for information on proper maintenance;

- **Commercial Use**
  Damage that occurs from commercial use;

- **Normal Wear and Tear**
  Damage or degradation expected to occur due to normal use over time;

- **Altered Products**
  Damage that occurs from alterations or modifications by any entity other than Chefman® such as the removal of the rating label affixed to the product;

- **Catastrophic Events -** Damage that occurs from fire, floods, or natural disasters; or

- **Loss of Interest -** Claims of loss of interest or enjoyment.

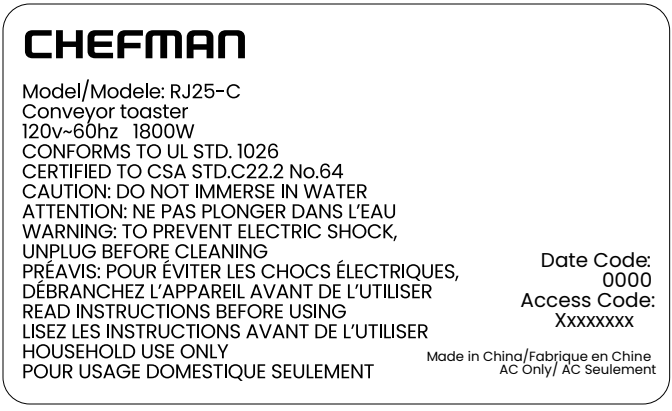
For product information Please visit us at Chefman.com.

EXCEPT WHERE SUCH LIABILITY IS REQUIRED BY LAW, THIS WARRANTY DOES NOT COVER, AND CHEFMAN® SHALL NOT BE LIABLE FOR, INCIDENTAL, INDIRECT, SPECIAL, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, DAMAGE TO, OR LOSS OF USE OF THE PRODUCT, OR LOST SALES OR PROFITS OR DELAY OR FAILURE TO PERFORM THIS WARRANTY OBLIGATION. THE REMEDIES PROVIDED HEREIN ARE THE EXCLUSIVE REMEDIES UNDER THIS WARRANTY, WHETHER BASED ON CONTRACT, TORT OR OTHERWISE.

Warranty Registration

What do I need to register my product?

- Contact Information
- Model Number
- Proof of Purchase (online confirmation, receipt, gift receipt)
- Date Code
- Access Code



NOTE: Label depicted here is an example.

How do I register my product?

All you need to do is fill out a simple Chefman® registration form. You can easily access the form in one of the two ways listed below:

- Visit Chefman.com/register.
- Scan the QR code to the right to access site.

CHEFMAN

Home Slice™
Indoor Electric Pizza Oven

RJ25POI2SSUGI10623

Chefman® is a registered trademark of RJ Brands, LLC.
Home Slice™ is a trademark of RJ Brands, LLC.