Cuisinart Outdoors

Outdoor Pizza Oven

Model NO: CPO-401

M WARNING

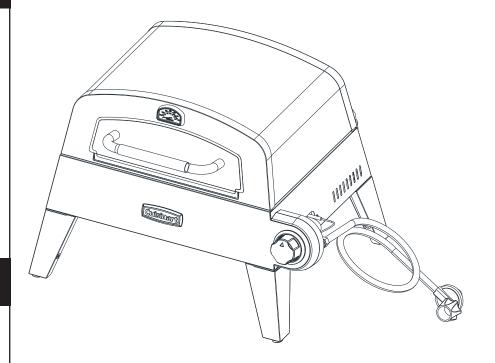
- For Outdoor Use Only (outside any enclosure)
- This instruction manual contains important information necessary for proper assembly and safe use of this appliance.
- Read and follow all warnings and instructions before assembling and using the appliance.
- Follow all warnings and instructions when using the appliance.
- Keep this manual for future reference.

DANGER

- If you smell gas:
- 1. Shut off gas to the appliance.
- 2. Extinguish any open flames.
- 3. Open the lid.
- 4. If the odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury, or death.

- Never operate this appliance unattended.
- Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.
- An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- Check for leaks every time prior to lighting the oven, even if purchased fully assembled.
 Gas leaks may cause a fire or explosion. Please read the instructions on page 11.





Master No. 190299

Customer Service Hotline

1-866-994-6390

DO NOT RETURN YOUR OVEN TO THE STORE
Before visiting your local retailer, call our customer service department at 1-866-994-6390 from 9:00 am to 5:00 pm Eastern Time, Monday through Friday.

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SAFETY INFORMATION

SAVE THESE INSTRUCTIONS FOR OUTDOOR HOUSEHOLD USE ONLY

Please read the following instructions carefully before attempting to assemble, operate or install the product. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have questions regarding the product please call customer service at 866-994-6390, 9 a.m.-5 p.m., EST, Monday-Friday or email Consumercare@TheFulhamGroup.com.

LP- gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders of the U.S Department of Transportation (DOT) or the National Standard of Canada, CAN-B339, Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods.

- 1. The installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58.
- 2. Table top pizza oven is for outdoor use only. Oven should be operated in a well-ventilated space. Never operate in an enclosed space, garage or building. Your oven is not intended to be installed in or on recreational vehicles and / or boats.
- 3. Do not move the appliance when in use. Allow the appliance to cool to below 115F(45C) before moving or storing.
- 4. Do not install or use oven within 36" of combustible materials from back and sides of oven. Oven shall not be located under overhead surfaces (closed carport, garage, porch, patio) that can catch fire.
- 5. Never attempt to attach this oven to the self-contained LP gas system of a camper trailer or motor home.
- 6. It is the responsibility of the assembler/owner to assemble, install and maintain the pizza oven. Do not let children and pets operate or play near your table top pizza oven. Failure to follow these instructions could result in serious personal injury and/or property damage.
- 7. Carefully follow instructions in this manual for proper assembly and leak testing of your oven. Do not use oven until leak checked. If leak is detected at any time, it must be stopped and corrected before using oven further.
- 8. Appliance area should be kept clear and free from combustible materials, gasoline, bottled gas in any from and other flammable vapors and liquids. Do not obstruct flow of combustion and ventilation air.
- 9. Never try to light oven with lid closed! Buildup of gases is very dangerous and could cause an explosion
- 10. Keep any electrical cord of fuel supply hose away from any heated surfaces.
- 11. Propane is a flammable gas and improper handling may result in explosion and/or fire and serious accident or injury.
- 12. This appliance will be hot during and after use. Use insulated oven mitts or gloves for protection from hot surfaces or splatter from cooking liquids.
- 13. Do not leave your oven unattended while in operation.
- 14. Do not use while under the influence of drugs or alcohol.
- 15. Do not store any spare LP (propane) cylinder, full or empty, under or near your oven.
- 16. Appliance is not intended for commercial use or rental.
- 17. The cylinder must be disconnected when the appliance is not in use.
- 18. This appliance is not intended for and should never be used as a heater.

NATURAL HAZARD • SPIDERS

FACT: Sometimes spiders and other small insects climb into the burner tube. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burner prior to use after storing, at the beginning of ovening season or after a period of one month not being used.

SAFETY INFORMATION

The Fuel System

Gas grills and ovens are used safely by millions of people when following simple safety precautions.

The items in the fuel system are designed for operation with this oven. They must not be replaced with any other brand. (See parts list for replacement items.)

GAS BURNER: The gas burner is constructed of stainless steel and should not require maintenance other than inspection for insects/nests inside the air intake slots.

FUEL SUPPLY HOSE

The hose connected regulator provided with this appliance is 42 inches length. Keep the fuel hose away from any heated surface(s).

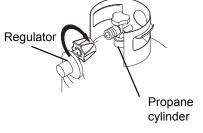
PROPANE FUEL: Warning - propane is a flammable gas. Improper handling may result in an explosion and/or fire and serious accident or injury. Your oven is designed to operate with propane (LP) gas only and is equipped with the proper orifice for propane gas.

Caution: Do not connect this oven with any gas supply other than propane. Propane gas is heavier than air and settles in lower areas. Make certain adequate ventilation is available when using your oven. The gas cylinder may be stored outside in a well-ventilated area out of the reach of children when the oven is not in use. If the appliance is not in use, the gas must be turned off at the supply cylinder.

The LP gas cylinder shall be used only outdoors in a well-ventilated space and not in a building, garage, or any other enclosed area. The Outdoor Pizza Oven may be stored indoor if the LP gas cylinder is removed and stored outdoor. The LP gas cylinder (not included) is threaded for connection directly to the gas regulator supplied with this appliance. Care should be taken when threading the cylinder to the regulator to engage threads correctly to achieve the proper and intended connection. When disconnecting or connecting the gas cylinder, be careful that the regulator does not strike the oven, the ground, or any other surfaces. Replace the protective cap over the threaded cylinder connection when removed from oven. If any difficulty occurs when connecting or disconnecting the cylinder to the regulator assembly, contact your local gas supplier for assistance.

When re-connecting the LP gas cylinder to the regulator, be sure to hand-tighten until snug. This connection should be inspected for damage and leak tested after each re-connection.

To Leak Test, make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fitting. Bubbles indicate leaks. For more details on leak testing, refer to page 11.



Check all gas supply fittings for leaks before each use. Do not use the oven until all connections have been checked and do not leak.

MARNING:

- Always operate the oven on a tabletop, no higher than 32 inches.
- Place the propane tank on the ground immediately adjacent to the oven, no less than 24 inches from the oven.
- Failure to follow these instructions could cause the propane tank to overheat and vent propane which could ignite causing serious personal injuries or property damage and/or a tripping hazard over the gas hose or propane tank.

WHAT'S IN THE BOX

COMPONENTS

PART	DESCRIPTION		QTY
1		Pizza Oven body	1pc
2		Legs	4рс
3		Lid handle assembly	1pc

PART	DESCRIPTION	QTY
4	Control knob	1pc
5	Pizza stone rack	1pc
6	Pizza stone	1pc

HARDWARE

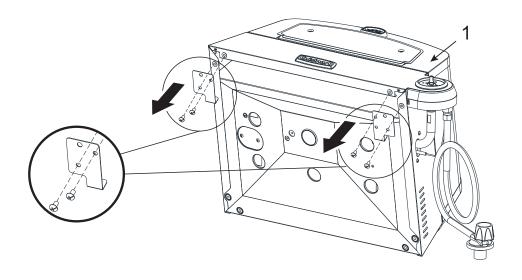
PART	DESCRIPTION	QTY
A	Truss head screw 1/4 - 20x1/2	4 pc

ASSEMBLY INSTRUCTIONS

Before beginning assembly, installation or operation of product, make sure all parts are present. Compare parts with package contents list. If any part is missing or damaged, do not attempt to assemble, install or operate the product. Contact customer service for replacement parts.

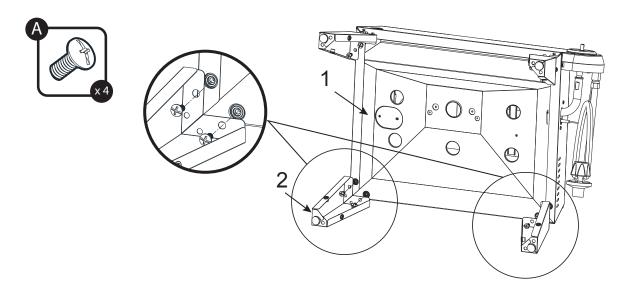
STEP 1

• There are two brackets assembled to the bottom of the oven body for shipping. Please remove them but keep the screws to assemble the legs at a later step. These brackets can be discarded after assembly.



STEP 2

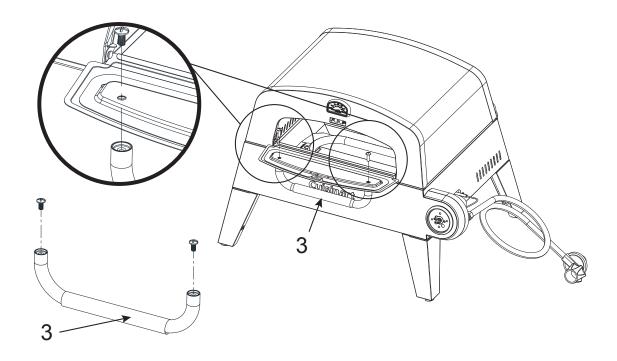
- Attach the legs (2) to the bottom of the oven body (1) using 4 of the Screws (A) removed in step 1 and 4 additional Screws (A) found in the hardware pack.
- **NOTE:** Two of the four legs have rating and safety information for the oven, we recommend attaching these legs in the back so that the labels are not visible during use.



ASSEMBLY INSTRUCTIONS

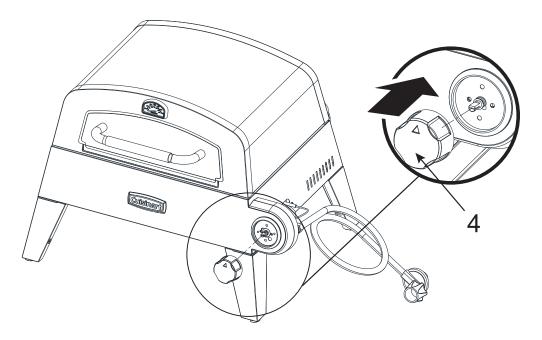
STEP 3

- Remove screws from the lid handle (3) before assembling to the front door.
- Flip the front door open and attach the lid handle to the front of the door by inserting 2 screws through the back of the door as shown below.



STEP 4

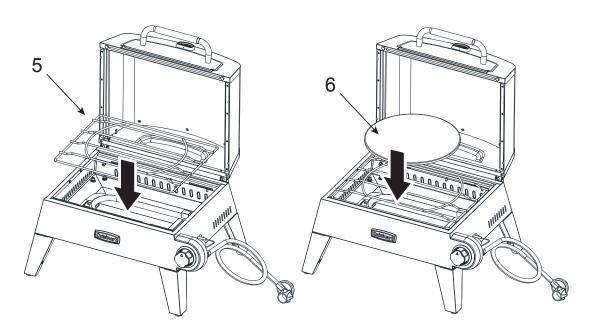
• Place the control knob (4) on to the valve stem as shown below. Push until the gap between the knob and bezel is gone.



ASSEMBLY INSTRUCTIONS

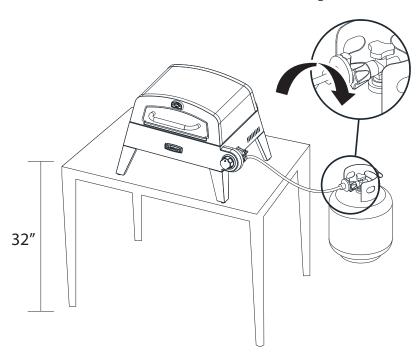
STEP 5

- Open the lid and place the Pizza Stone Rack (5) into the oven. The round brackets on the rack should face upwards.
- Place the Pizza Stone (6) on top of the rack so that it is held in place by the round brackets of the rack. If the round brackets do not capture the stone, check to see if the rack is upside down.



STEP 6

- Attach the regulator with hose to the propane cylinder by turning the regulator handle clockwise as shown below. If the unit is not in use, the gas must be turned "OFF" at the propane cylinder.
- Check all gas supply fitting for leaks before each use. Do not use the oven until all connections have been checked and do not leak (see "Leak Testing" instructions on page 11)
- Place the oven on table as shown below. We recommend using this oven on a 32" high table.



OPERATING THE PIZZA OVEN

- Ensure the pizza stone is in place per the assembly instructions and that the lid is open before attempting to light the oven.
- After the oven is lit, close the lid and pizza door and preheat the stone on high for 15 minutes.
- Before placing your pizza in, turn the contorl knob to the "PIZZA" setting on the dial and allow the
 thermometer to reach the corresponding setting. This will help to match the stone temperature with the
 ambient temperature of the oven for even cooking on the top and bottom.
- Open the front pizza door and use a pizza peel to place the pizza in to the oven and center it on the stone.
 NOTE: Dust your pizza peel with flour or cornmeal to prevent sticking when transferring pizzas to and from the stone.
- Keep pizza door and lid closed while pizza is cooking.
- Cook for about 5 minutes or until desired doneness is reached.
- To ensure your crust cooks evenly, it is necessary to turn your pizza at least once during cooking.
 After putting the pizza in the oven, use a pizza peel or pizza turner to rotate the pizza 180 degrees around the 2 minute mark. You can turn the pizza additional times to achieve your desired doneness.

 NOTE: Cooking times can vary based on outdoor conditions, use your best judgment when deciding the time to turn your pizza.

HOW TO CLEAN YOUR PIZZA STONE

- 1. Let the stone cool completely before attempting to clean.
- 2. Scrub the pizza stone thoroughly with a stone brush and flat edge scraper. (We recommend the Cuisinart CCB-399 pizza stone brush)
- 3. If needed, use a damp wash cloth with hot water to help break up any burnt-on debris before brushing again.
- 4. If using water, let the stone air dry or dry it with a clean towel thoroughly before storing.



Note: Water will help to loosen debris on the stone, but is not necessary if you can remove debris with the brush first. The less water you use on your stone the better.

ADDITIONAL TIPS AND TRICKS

Water should be the only moisture that your stone is exposed to. Do not use any soap, cleaning chemicals, or oils on your pizza stone. The pizza stone is made from cordierite stone which is a very porous material. It will absorb liquids that are applied to it and will damage your stone over time. If you allow your stone to get too wet it will not produce a crispy pizza crust. Liquids that are absorbed into your stone will affect the taste of your pizza as well. When heating your stone for the first time you may experience an odor coming from the stone. This smell is from the cordierite and is non-toxic. To help rid your stone of this smell, before the first use, heat your stone in your oven for 30 minutes at 400+ degrees F. On second use, most of the smell will have dissipated.

OPERATING THE PIZZA OVEN

GAS HOOK-UP

Only the pressure regulator and hose assembly supplied with the oven should be used. Any replacement pressure regulator and hose assembly must be specified by the oven manufacturer. This oven is configured for Liquid Propane. Do not use a Natural Gas supply.

Total gas consumption (per hour) with all burners set on "HI":

Main burners 15,000 BTU/Hr.
Total 15,000 BTU/Hr.

The installation of this appliance must conform with local codes or, in the absence of local codes, with either the National Fuel Gas Code, ANSI Z223.1/NFPA 54, National Gas Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.

LIQUID PROPANE CYLINDER REQUIREMENTS (20-lb Cylinder)

A dented or rusty Liquid Propane cylinder may be hazardous and should be checked by your supplier. Never use a cylinder with a damaged valve. The Liquid Propane cylinder must be constructed and marked in accordance with the specifications for Liquid Propane cylinders by the United States Department of Transportation (DOT) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods Commission.

The 20-lb cylinder must have a shut off valve terminating in a valve outlet specified, as applicable, for connection type QCC1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

Storage of an outdoor cooking gas appliance indoor is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance. The cylinder system must be arranged for vapor withdrawal. The cylinder must include a collar to protect the cylinder valve.

Manifold pressure: (operating) 11 inches water column (W.C.), (non-operating) 11.2 inches water column (W.C.).

The Liquid Propane cylinder must be fitted with an Overfill Protection Device (OPD).

Remove the plastic valve cover from the Liquid Propane cylinder. Make sure the oven gas hose does not contact hot surfaces like the oven body when the Liquid Propane cylinder is placed by the oven for use.

CONNECTING THE LIQUID PROPANE CYLINDER

- To connect the Liquid Propane gas supply cylinder:
- The cylinder valve should be in the "OFF" position. If not, turn the valve clockwise until it stops.
- Make sure the cylinder valve has the proper type-1 external male thread connections per ANSI Z21.81.
- Make sure the burner valves are in the "OFF" position.
- Inspect the valve connections, port and regulator assembly. Remove debris and inspect the hose for damage.
- When connecting the regulator assembly to the valve, use your hand to tighten the nut clockwise until it stops. Use of a wrench could damage the quick coupling nut and result in a hazardous situation
- Open the cylinder valve fully by turning the valve counterclockwise.
- Before lighting the oven, use a soap and water solution to check all the connections for leaks.
- If a leak is found, turn the cylinder valve "OFF" and do not use the oven until a local Liquid Propane dealer can make repairs.



Note: Do not over extend the hose to reach the propane tank. The hose should have some slack in it to ensure it does not tip.



INSTALLATION INSTRUCTIONS

DISCONNECTING THE LIQUID PROPANE CYLINDER

- Turn the oven burner valve to "OFF" and make sure the oven is cool.
- Turn the Liquid Propane cylinder valve "OFF" by turning clockwise until it stops.
- Detach the regulator assembly from the cylinder valve by turning the quick coupling nut counterclockwise.
- Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.

LEAK TESTING - GENERAL

Although gas connections on the oven are leak tested prior to shipment, a complete leak test must be performed at the installation site. Before each use, check all gas connections for leaks using the procedures listed below.

If the smell of gas is detected at any time, you should immediately check the entire system for leaks.

BEFORE TESTING

Make sure all packing materials have been removed from the oven.

WARNING: Check all gas supply fittings for leaks before each use. Do not use the oven until all connections have been checked and do not leak. Do not smoke while leak testing. Never leak test with an open flame.

Make a solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the Liquid Propane cylinder is full.

TO TEST

- 1. Turn the burner valves off.
- 2. Turn the Liquid Propane cylinder valve counterclockwise to open the valve.
- 3. Apply the soap solution to all gas fittings. Soap bubbles will appear where a leak is present.
- 4. If a leak is present, immediately turn the gas supply "OFF" and tighten leaky fittings.
- 5. Turn the gas back "ON" and recheck.
- 6. Should the gas continue to leak from any of the fittings, turn the gas supply "OFF" and contact customer service at 866-994-6390 or email Consumercare@TheFulhamGroup.com
- 7. If there is evidence of excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation.

Only those parts recommended by the manufacturer should be used on the oven. Substitutions will void the warranty.

WARNING: Do not store oven indoors unless the cylinder is disconnected. Do not store cylinder in a building, garage, or any other enclosed area, and keep area, and keep out of reach of children at all times.

INSTALLER FINAL CHECK

Maintain specified clearance of 36 inches from combustible materials and construction.

- All internal packaging has been removed.
- The hose and regulator are properly connected to the Liquid Propane cylinder.
- The unit has been tested and is free of leaks.
- The gas supply shutoff valve has been located.
- All burners are installed.
- Keep the instruction manual for future reference

INSTALLATION INSTRUCTIONS

AWARNING

- 1. The oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of 1/2-in.PSI (3.5kpa).
- 2. The outdoor cooking gas appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressure equal to or less than 1/2-in.PSI (3.5kpa).

AWARNING

- 1. Do not store spare Liquid Propane cylinders under or near this appliance.
- 2. Never fill the cylinder beyond 80 percent capacity.
- 3. If the information in item 1&2 is not followed exactly, a fire causing death or serious injury may occur.

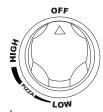
OPERATING INSTRUCTIONS

LIGHTING THE OVEN

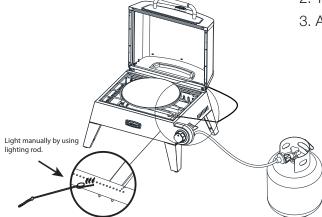
- 1. Make sure the propane cylinder is tightly threaded into the regulator (hand tighten only).
- 2. Open lid. Always open lid when lighting.
- 3. Push and turn Main burner knob slowly to IGNITE/HI as shown, burner should light immediately.
- 4. If ignition does not occur in 3-5 seconds, turn the control knob "OFF". Wait 5 minutes before attempting to re-light the oven. If the oven fails to ignite after the second attempt, call customer service at 866-994-6390 for assistance. With burner lit, gently close the lid and allow the oven to warm up for 5 minutes prior to use.

Note: If the knob can't spark insert the match into the lighting rod as show below. Ignite the match and insert though the cooking grids to the burner.





- 1. Push
- 2. Turn knob to Ignite/Hi
- 3. Adjust flame



TURNING THE OVEN OFF

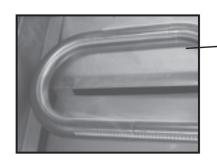
- 1. Turn knob to "OFF" position.
- 2. Turn the propane cylinder control knob to the "OFF" position. **Caution:** Do not attempt to re-light the oven without following all the lighting instructions.
- 3. Allow the oven body to cool at least 30 minutes before attempting to move or transport.

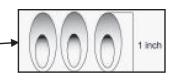
OPERATING INSTRUCTIONS

FLAME CHARACTERISTICS

- Check for proper burner flame characteristics. Burner flames should be blue and stable with no yellow tips, excessive noise, or lifting as shown in Fig. 6.
- Turn the control knob and Liquid Propane cylinder valves "OFF."
- Allow the oven and burner to cool.

Figure 6





Visually check the burner flames prior to each use, the flames should look like this picture, if they do not, refer to the Care and Maintenance part of this manual.

CARE AND MAINTENANCE

There is very little care and maintenance needed. The Outdoor Pizza Oven is designed and made of materials that will last many years with normal use. Following these instructions will improve the longevity and quality of cooking. To ensure safe operation of your oven, the area of cooking should always be kept free of combustible materials of any type, such as gasoline or other flammable vapors or liquids.

Outside Oven Parts - This is powder coated steel. It can be cleaned easily with warm soapy water and a soft sponge

Firebox - Regularly clean out any debris that finds its way to the bottom of the firebox like melted cheese, or stray toppings

General - This oven, like all equipment, will look better and last longer if kept out of the weather when not in use.

Caution: Do not store propane cylinders in enclosed areas. When using a cover or moving the oven, always wait until the oven has cooled for at least 30 minutes.

- Do Not obstruct the flow of combustion and ventilation air.
- A clogged tube can lead to a fire beneath the appliance.

This unit **must** be kept in an area free from combustible materials, gasoline and other flammable vapors and liquids.

Make sure all openings into the oven body are free of blockages or debris and there are no objects or materials blocking the flow of combustion or ventilation.

Check burner air inlet openings (behind the inlet guard on the right end of the oven body) for insect nests or blockages. Make sure the slots in the burner tube are clear.

When the oven is not in use, turn the control knob and the knob on the propane cylinder to the "OFF" position, then detach the regulator from the propane cylinder.

For outdoor use only, if stored indoors, detach propane cylinder and store outdoors. Propane cylinders must be stored out of reach of children.

IMPORTANT

First-time use: It is important that the oven be lit and allowed to heat up for at least 30 minutes before any food is placed on the pizza stone. It is normal for some smoke to appear during the initial operation of the oven. After initial heating, the oven is ready for use.

CARE AND MAINTENANCE

THIS COOKING APPLIANCE IS FOR OUTDOOR USE ONLY AND SHALL NOT BE USED IN A BUILDING, GARAGE OR ANY OTHER ENCLOSED AREA.

MOVING INSTRUCTIONS

Caution: Never move the oven with burner lit.

- Make sure control knob is in the "OFF" position. Disconnect the propane cylinder from the regulator.
- Be sure the oven has completely cooled for at least 30 minutes.
- Close the lid.
- Pick up the oven from the bottom of the fire box ensuring the regulator hose does not knock against anything.

TROUBLE SHOOTING

WARNING

Spiders and insects can nest inside the burners of the oven and disrupt gas flow. This very dangerous condition could cause a fire behind the valve panel, thereby damaging the oven and making it unsafe for operation. Inspect the oven at least twice a year.

When to Look for Spiders

You should inspect the burner at least twice a year or immediately after any of the following conditions occur:

- The smell of gas in conjunction with burner flames appearing yellow.
- The oven does not reach temperature.
- The oven heats unevenly.
- The burner makes popping noises.

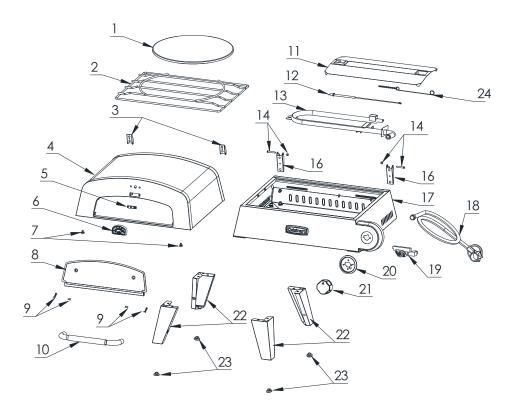
BEFORE CALLING FOR SERVICE

If the oven does not function properly, use the following checklist before contacting customer service.

Problems	What To Do
Oven will not light.	Check to see if the liquid propane cylinder is empty.
	Check burner ports for any blockage. Use a soft wire brush to clear plugged ports.
	Check the gas orifice on the burner for an obstruction. If orifice is blocked, clean with a needle or thin wire. NEVER USE A WOOD-EN TOOTHPICK.
Burner flame is yellow or orange in conjunction with gas odor.	Check for spiders and insects
	Call customer service at 866-994-6390 or email consumercare@thefulhamgroup.com
Low heat with the control knob on the "HI" setting.	Make sure the oven area is clear of dust.
	Make sure the burner and orifice are clean.
	Check for spiders and insects.
	• Is there adequate gas supply available?
	• Is the oven being preheated for 15 minutes?
Pizza door latch is too loose or too tight.	After repeated use and heating of your Outddoor Pizza Oven your pizza door latch may need some slight adjustment. Please refer to our YouTube channel (@CuisinartBBQ) for a short instructional video on how to make this adjustment.

EXPLODED VIEW & PARTS LIST

For replacement parts, call our customer service department 866-994-6390, 9 a.m.-5 p.m., EST, Monday-Friday or email consumercare@thefulhamgroup.com NOTE: Not all parts are replaceable.



WARNING: when the oven is not use, the regulator must hang on the side of the firebox.

Part	Description	Quantity
1	Pizza Stone	1 pc
2	Pizza Stone Rack	1 pc
3	Lid hinge	2 pc
4	Lid assembly	1 pc
5	Pizza door latch	1 pc
6	Temperature gauge	1 pc
7	Silicone Pad	2 pc
8	Pizza Door	1 pc
9	Pizza axel assembly	2 pc
10	Lid Handle Assembly	1 pc
11	Heat shield	1 pc
12	Electrode	1 pc
13	Burner Assembly	1 pc
14	Lid axle assembly	2 pc
16	Firebox hinge	2 pc
17	Firebox Assembly	1 pc
18	Regulator and hose assembly	1 pc
19	Valve assembly	1 pc
20	Knob bezel	1 pc
21	Control knob	1 pc
22	Legs	4 pc
23	Leg protection pad	4 pc
24	Lighting rod	1 pc

WARRANTY AND REPLACEMENT PARTS

This warranty covers defects in parts and workmanship for a period of 3 years from the original purchase date. Any damage claim regarding the enameling must be submitted within 30 days of purchase to be covered by the warranty.

The following conditions are NOT covered by this warranty:

- Unevenness and color variations in the coated surfaces.
- Damage caused by improper assembly or disregard of the manual.
- Use of spare parts not supplied by manufacturer.
- Damage resulting from modifications or inappropriate use.
- Abuse of the oven
- Damage caused by improper maintenance or repairs by an unauthorized person.

Limitations and exclusions:

- 1. This warranty applies only to the original purchaser and may not be transferred.
- 2. If you can not verify the purchase date of the oven the warranty period will begin on the date the oven was manufactured.
- 3. Replacement or repair parts are warranted for the remaining period of the original part warranty.

Your obligations:

This oven must be assembled, installed, operated and maintained in accordance with all applicable codes and the instruction manual furnished with this oven. You must keep an invoice, cancelled check or payment record to verify the purchase date of the oven.

Questions, problems, missing parts?
Before returning to your retailer, call our customer service department at 866-994-6390, 9 a.m.-5 p.m., EST, Monday-Friday or email consumercare@thefulhamgroup.com

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Model#CPO-401 North American Distributor: The Fulham Group Newton, MA 02466