



12" PIZZA OVEN

INSTRUCTION MANUAL

Customer Service: (800) 945-4589 ext. 112
Should you have any concerns regarding your oven, call Tomlinson
Customer Service between 8 am and 5 pm Eastern Standard Time,
Monday through Friday.
Refer to Model #507FC - 1023221



IMPORTANT:
Safety Recommendations Inside

M O D E L
507FC
1023221

To register this product, go to: www.tomlinsonind.com. Click on the
SUPPORT tab, then click on PRODUCT REGISTRATION.



Manufactured in China / Fabricado en China
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QUALITY VALUE PERFORMANCE

IMPORTANT!
READ THESE INSTRUCTIONS BEFORE OPERATING.
KEEP THIS BOOKLET FOR FUTURE REFERENCE.

 **WARNING:** A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions carefully.

 **CAUTION:** This appliance produces heat during use. Proper precautions must be taken to prevent risk of burns, fire or other injury to persons or damage to property.

 **CAUTION:** When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and injury.

Please follow these basic safety rules!

- Only individuals that have read this manual are qualified to operate this appliance.
- If the electric circuit is over loaded, the circuit breaker will trip and your pizza oven will not operate. Make sure your outlet has a 20 amp electrical circuit and separate from other appliances.
- Never operate the oven without its crumb tray and food rack.
- If this appliance accidentally falls or becomes immersed in water while it is plugged in, unplug it immediately from the wall outlet. **DO NOT REACH INTO THE WATER.**
- Make sure timer is in off position before plugging cord into outlet.
- Do not touch the outer surface of the oven during or immediately after baking. Protective hot pads or gloves are recommended when baking.
- During the baking process make certain that there is adequate air space above and on the sides of the unit for air circulation. Do not operate this appliance near or touching any flammable material or liquids.
- Do not use or attempt to repair a malfunctioning appliance. Contact Consumer Service 1-800-945-4589 ext. 112 for return or repair authorization.
- Disconnect oven from power source prior to any maintenance. Allow unit to cool completely.
- Do not place this appliance on an unstable surface.
- Do not place paper, cardboard, plastic or similar materials in or on the oven.
- Do not clean metal finish with scouring pad or harsh abrasives.

- Use handle when sliding food rack into the oven.
- Not for outdoor use.
- This appliance is not for use by children.
- Close supervision is necessary when using the oven near children.
- Do not immerse cord or plug in water or liquids.
- Unplug cord from outlet when not in use.
- Oven should be allowed to cool before cleaning.
- Do not use accessories or attachments not recommended by manufacturer.
- Do not use while standing in a damp area.
- Use caution when removing pizza and other hot foods from the oven.
- Do NOT attempt to bake greasy foods in the oven.
- Use the oven only as indicated in the manual.
- Do not attempt to dislodge food when the unit is hot or plugged in.
- Use only with a properly grounded outlet
- Do not leave the oven unattended while in use.
- Do not use crumb tray as baking surface. Only bake food on wire rack

SAVE THESE INSTRUCTIONS

As a safety feature, this appliance has a grounded plug to reduce the risk of electrical shock. This plug is intended to fit into a grounded outlet only. If the plug does not fit into the outlet, contact a qualified electrician.

Getting to know your FUSION COMMERCIAL 12" Pizza Oven

Your FUSION COMMERCIAL 12" Pizza Oven was created to bake the finest quality frozen pizza and so much more. All sorts of other non-greasy frozen and fresh foods can be baked in your FUSION COMMERCIAL oven. Your FUSION COMMERCIAL oven bakes just about anything you can bake in a toaster oven and so much more. Try quesadillas, pretzels, garlic and cheese breads, egg rolls, mozzarella sticks, chicken fingers, fish sticks...the choices are almost limitless...Do NOT bake greasy foods in your FUSION COMMERCIAL oven.

Your FUSION COMMERCIAL oven is a professional restaurant quality oven designed to fit on a countertop in your kitchen, office, bar or recreation room. With the oven's dual baking elements, you will be able to bake most frozen pizza, single serve entree snack foods, and appetizers in 15 minutes or less. No preheating is required. Actual baking times could vary from each product's recommendations, so check food often to avoid over-baking.

Construction

Your FUSION COMMERCIAL oven outer case and food rack cover are made of 22 gauge brushed 430 stainless steel. The inner case and internal case parts are made from aluminized steel to protect against corrosion.

Power Capacity

Your FUSION COMMERCIAL oven operates on 120 volts, draws 12.2 amps and processes 1450 watts of power. For best results, operate your pizza oven on an individual outlet or circuit branch.

Parts

Model #507FC FUSION COMMERCIAL 12" Pizza Oven includes the following pieces:

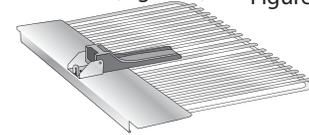
Model #	Description	QTY
PN# PO-507	Pizza Oven	1
PN# CT-501 - 1923483	Crumb Tray	1
PN# SS-501 - 1923487	Small Screw	1
PN# BN-501- 1923488	Black Knob	1
PN# FR-501 - 1923489	Food Rack	1
PN# FRC-501-1923490	Food Rack Cover	1
PN# HA-508 - 1923248	Handle Assembly	1
PN# LS-501 - 1923454	Large Bolt	1
PN# LTN-501-1923455	Large Thumb Nut	1
PN# CB-501 - 1922491	Cleaning Brush	1

Handle Assembly

Included with your oven is a parts bag containing an ergonomically designed cool-touch handle, large bolt and large thumb nut. Follow the

steps listed below to assemble the handle to the food rack and food rack cover.

- Step 1: Remove food rack cover PN# FRC-501 and food rack PN# FR-501 from the oven.
- Step 2: Lay food rack on a stable counter top with loop facing up and slightly over the edge of the counter.
- Step 3: Slip the slot on the front of the food rack cover over the loop so the food rack cover rests flat against the food rack.
- Step 4: Take handle assembly PN# HA-508 and rotate the handle and bracket so they lie flat. Lay the bracket slot over the food rack loop on top of the food rack cover as shown (Figure 1). Figure 1.



- Step 5: Rotate handle and food rack cover towards you together as a single unit (Figure 2).

- Step 6: Using attaching hardware found in the parts bag, take one large bolt PN# LS-501 and one large thumb nut PN# LTN-501. Slide large bolt through the round hole, capturing the loop, handle bracket and the food rack cover. Thread the nut onto the large bolt from the opposite of the food rack and tighten (Figure 3).

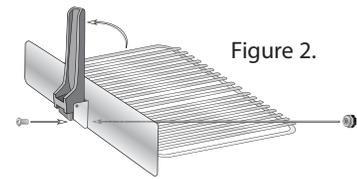


Figure 2.

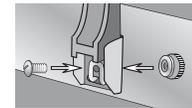


Figure 3.

- Step 7: Rotate the assembled handle down and slide the completed food rack back into its original position in the oven.

Warning:

Improper assembly of the handle to the food rack could cause the food rack to rotate and fall when food is removed from the oven. Do not attempt to grab HOT foods with bare hands when removing food from the oven.

Baking Instructions

Keep your food frozen until ready to bake. The surface area of the baking rack is approximately 13.25" x 13.25" square so the oven is large enough to accommodate 12" regular or thin crust pizza and other frozen foods (Note: Model 507 is not recommended for rising crust pizza – we recommend Model 508 instead). Place the food on to the baking rack and slide the rack into the oven. Set the TIMER to the desired bake time. Note: You must turn the TIMER past the 2 minute mark in order to activate the oven. Average baking time is 8 – 12 minutes depending on the crust style, consistency of toppings and personal taste preferences.

Always check your food several times through the baking cycle, rotating if necessary to ensure even baking.

Operating and Cleaning Guidelines

- To operate oven, firmly hold handle and remove food rack. Place food in center of the rack. Return loaded food rack to oven and set TIMER to desired setting. Your oven will automatically shut off when the baking cycle is completed.
- Remove the food rack slowly from the oven to insure that food does not slide off the rack onto the heating elements.
- When finished baking, remove plug from wall socket and allow to cool before cleaning.
- To clean the outside of oven, wipe with damp cloth and dry thoroughly.
- To clean the crumb tray, remove and rinse with warm soapy water, wipe with damp cloth and dry thoroughly before placing back into the oven.
- Use caution when cleaning as the fabrication nature of this oven may present some sharp edges on the crumb tray and surrounding openings to the oven.

To keep your oven clean and ready to use at all times, simply remove the crumb tray at the end of each use and wipe clean. Proper cleaning and maintenance will reduce the risk of food accumulation and provide maintenance free operation.

One Year Limited Warranty

Tomlinson guarantees to the original purchaser of each Tomlinson Fusion Commercial 507FC 12" Pizza Oven that any part thereof which proves to be defective in material or workmanship within one year of the date of shipment will be repaired or a replacement part furnished F.O.B. our factory. Warranty will not apply if our examination shows oven to be defective as the result of negligence, abuse, misapplication or alteration by other than ourselves. Tomlinson will not be responsible for unauthorized field service. Contact factory at 1-800-945-4589 ext. 112 for instructions.

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