



PREMIUM 12" PIZZA & SNACK OVEN INSTRUCTION MANUAL



IMPORTANT:
Safety Recommendations Inside

M O D E L
508FCG
1024213

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.
- 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.
- Do not use or attempt to repair a malfunctioning appliance. Contact Customer Service 1-800-945-4589 ext. 112 for return or repair authorization.
- 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 the metal finish or glass 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.
- Do not rinse tempered glass with cold water. Allow to cool before cleaning.
- Unplug cord from outlet when not in use.
- Oven should be allowed to cool before cleaning.
- Read all instructions before using the oven.
- 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. Do not attempt to defeat this safety feature.

Getting to know your FUSION COMMERCIAL Premium 12"

Pizza & Snack Oven

Your FUSION COMMERCIAL Premium 12" Pizza & Snack 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! Be sure not to 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 30 minutes or less. We recommend preheating the oven for 5 minutes. Actual baking times could vary from each product's recommendations, so check food often to avoid over-baking by turning on the light and looking through the glass door.

Construction

Your FUSION COMMERCIAL oven outer case is made of 22 gauge brushed 430 stainless steel. The inner case and internal case parts are made from aluminized steel to protect against corrosion. The tinted tempered glass door has a stainless steel frame.

Power Capacity

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

Replacement Parts

Model #508FCG FUSION COMMERCIAL Premium 12" Pizza & Snack Oven replacement parts:

Model #	Description	QTY
#1923486	Crumb Tray	1
#1923487	Small Phillips Head Screw	1
#1923488	Black Knob	1
#1923489	Food Rack	1
#1924209	Glass Door Assembly	1
#1923248	Handle Assembly	1
#1923454	Large Phillips Head Screw	1
#1923455	Large Thumb Nut	1
#1923491	Cleaning Brush	1
#1924210	Bulb	1
#1924364	Lens	1
#1924365	Lens Guard	1

Handle Assembly

Included with your oven is a parts bag containing an ergonomically designed cool-touch handle, large phillips head screw and large thumb nut. Follow the steps listed below to assemble the handle to the food rack and glass door assembly.

Step 1: Remove glass door assembly #1924209, handle assembly #1923248, and food rack #1923489 from the packaging.

Step 2: Lay food rack on a stable counter top with loop facing up and slightly over the edge of the counter.

Step 3: Fit the handle slot on the front of the glass door over the food rack loop so the glass door rests flat against the food rack.

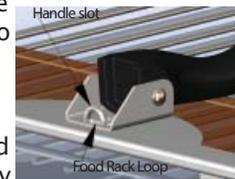


Figure 1

Step 4: Take handle assembly #1923248 and rotate the handle and bracket so they lie flat. Fit the bracket slot over the food rack loop on top of the glass door as shown (Figure 1).

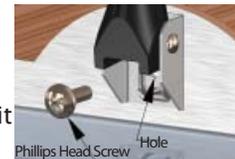


Figure 2

Step 5: Rotate handle assembly and glass door upright together as a single unit (Figure 2).

Step 6: Using hardware found in the parts bag, take out large phillips head screw #1923454 and large thumb nut #1923455. Slide large phillips head screw through the round hole, capturing the loop, handle bracket and the glass door. Thread the large thumb nut onto the large phillips head screw from the opposite of the food rack and finger tighten only (Figure 3) to prevent damaging the glass.



Figure 3

Step 7: Rotate the assembled handle down and slide the completed food rack back into 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.

Halogen Bulb Replacement

Disconnect oven from power source and allow oven and bulb to cool before servicing. Remove glass door/food rack assembly. Remove lens guard by lightly squeezing at the top and bottom and pulling straight out. Unscrew lens. Carefully grasp bulb and pull straight out. Use caution as excess force may cause the bulb to break and result in injury. Insert new bulb in socket, taking care to align prongs with socket. Replace lens and lens guard. Note: Oils from your fingers can transfer to the glass of a halogen bulb and may cause bulb failure. Always use a cloth glove when handling halogen bulbs.

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 many types of frozen food including 12" pizza. Place food onto the baking rack and slide the rack into the oven. Set the OVEN TEMP dial to the desired temperature and set the TIMER dial to desired bake time. Note: You must turn the TIMER past the 2 minute mark in order to activate the oven.

The FUSION COMMERCIAL 12" Premium Pizza & Snack Oven offers a HOLD option that enables you to use the oven without setting the 30 minute timer. This feature is important during busy times when you don't want to take the time to preheat the oven. To use, turn dial to left to HOLD position.

Always check your food midway through the baking cycle. Simply turn on the light and look through the glass door. Rotate food if necessary to ensure even baking.

Operating and Cleaning Guidelines

- The power light on the front of the oven indicates that the oven is energized.
- We do not recommend the use of an extension cord, however if an extension cord is required caution is necessary. The cord must be 14 gauge and have a minimum electrical rating of 120 volts and 15 amps. The electrical rating will be marked on the cord. Make sure the cord is arranged so people cannot accidentally pull or trip over it.
- If the electric circuit is overloaded the circuit breaker will trip and your pizza oven will not operate. Make sure your outlet has a 20 amp electrical circuit and is separate from other appliances.

- To operate oven, firmly hold handle and remove food rack. Place food in center of the rack. Return loaded food rack to oven, set OVEN TEMP and TIMER to desired settings. 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 power source and allow oven 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 construction 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 that may create smoke caused by carbon build up.

One Year Limited Warranty

Tomlinson guarantees to the original purchaser of each Tomlinson Fusion Commercial 508FCG 12" Premium Pizza and Snack 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.

To register your product and activate the warranty, go to www.tomlinsonind.com. Click on the SUPPORT tab, then click on PRODUCT REGISTRATION.

Customer Service: (800) 945-4589 ext. 112
Should you have any concerns regarding your oven, you should first call
Tomlinson Customer Service between 8am and 5pm
Eastern Standard Time, Monday through Friday.
Refer to Model #508FCG - 1024213



1924211

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