



Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

**Model No.**  
**6205**  
**6205-240**  
**Counter Top**  
**Pizza Oven**



6205

Get the incredible bake of an authentic deck-oven in this unique counter top model. The 240 volt unit bakes fast and recovers quickly. This oven is equipped with stone decks that distribute heat evenly and produce a better quality food product. Nemco's Pizza Oven may also be used to cook a variety of frozen foods (with the use of a screen or pan) including pretzels, cookies, biscuits, pies, hors d'oeuvres and much more. Our compact space saving design allows these units to be placed on narrow counter tops.

The front, top, sides and back of the unit are constructed of brushed stainless steel. The interior of the cabinet is mirror finished stainless steel and the bottom is galvanized steel. The cooking cavity is insulated with one inch thick high-temperature insulation and the unit is vented with an automatic fan that is located in the base of the unit. The fan also prevents the unit from becoming too hot to touch. General operating instructions are screen printed on the front of the unit for ease of operation. These powerful units are designed to meet your performance standards!



**Standard Features:**

- Stainless steel construction
- Heavy duty Incoloy tubular heating elements
- Bulb & capillary thermostat with a temperature range of 300-700° F
- Manual 60 minute bell timer
- Two removable 19" Fibrament decks
- Automatically vented with a powered fan
- Four-inch adjustable legs
- Single phase
- Six foot cord and plug provided
- One year parts and labor warranty

NEMCO Food Equipment, LTD.  
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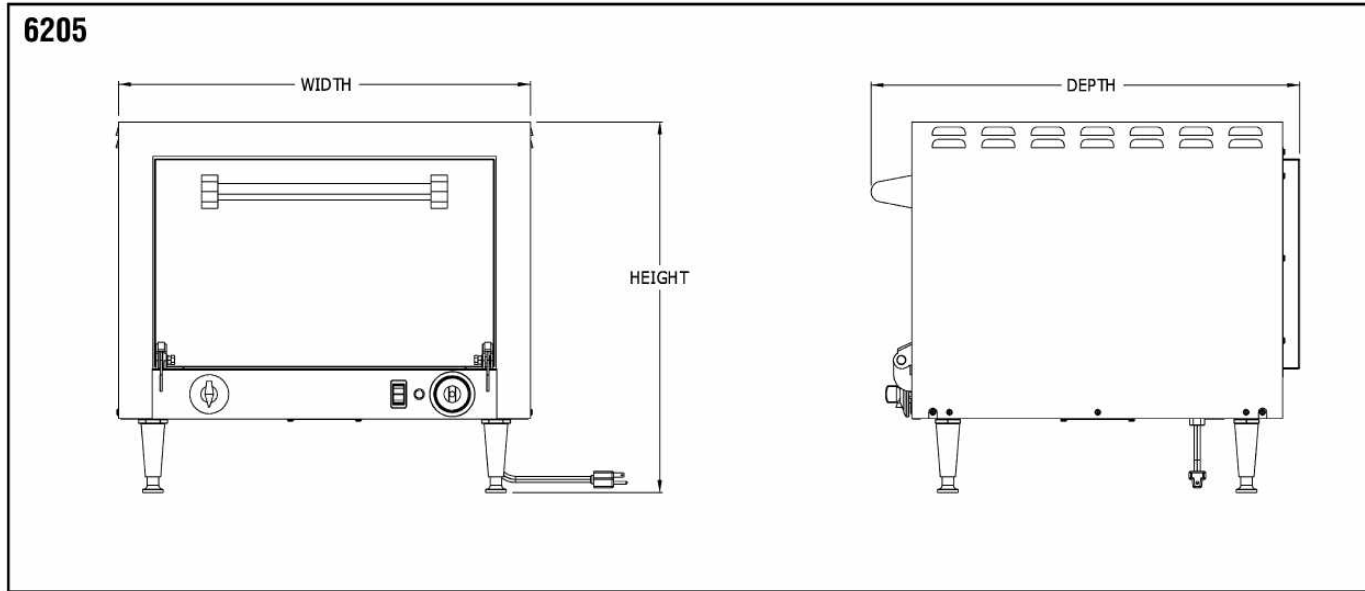
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**Model No.  
6205  
6205-240**

AIA File No.



**Specifications:**

Model No.	Pre-heat time	Width Inches/(cm)	Depth Inches/(cm)	Height Inches/(cm)	Voltage	Rated Wattage	Nominal Amps	NEMA Plug	Unit Weight lbs./(Kg)	Shipping Weight lbs./(Kg)
6205	60 min @ 500 degrees	25 1/4 (64.1)	26 (66)	22 (56.0)	120	1800	15.0	5-15P P	106 (48.2)	130 (59.1)
6205-240	15 min @ 500 degrees	25 1/4 (64.1)	26 (66)	22 (56.0)	240	5400	22.5	10-30P P	106 (48.2)	130 (59.1)

**Accessories:**

Model No.	Description
<input type="checkbox"/> 66785	Set Of Four Stainless Steel Legs
<input type="checkbox"/> 66795	Baking Stone, 19"W x 19"D

**Typical Specifications**

Electric countertop pizza ovens shall have a stainless steel body (except bottom of unit which is aluminized steel) and interior and be equipped with a thermostatic control and Incoloy tubular heating element. The unit shall have a one inch thick high-temperature insulation and be vented with a fan. The unit shall have a maximum heat setting of 700°F. The units shall operate on 120 or 240 volts and have a wattage of 1800 @ 120 volts and 5400 @ 240 volts. A 6' cord and plug shall be furnished for easy installation. Electric pizza ovens shall carry the certification of ETL Testing Laboratories and shall be listed with the National Sanitation Foundation.



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**NEMCO PIZZA OVEN**  
**Model Series: 6205 (120 Volt) & 6205 (240 Volt)**  
**OPERATING INSTRUCTIONS**

**INTRODUCTION**

1. Read These Operating Instructions thoroughly before installing or using this Equipment. Improper installation or use can result in equipment or property damage, electric shock or personal injury.
2. Nemco Pizza Ovens are heavy duty and are designed for commercial use.
3. Trained personnel should operate this equipment only.

**SAFETY INSTRUCTIONS**

1. **CAUTION – To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18 inches of the sides, front, or rear of the appliance or within 40 inches above the appliance. The appliance is to be mounted on floors of noncombustible construction with non-combustible flooring and surface finish and with no combustible material against the underside, or on noncombustible slabs or arches that have no combustible material against the underside. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.**
2. IMPORTANT: Clean machine thoroughly before first use and after all uses, using cleaning instructions below.
3. IMPORTANT: Incoming power MUST be the same as the equipment's rating. Refer to the Electrical Ratings listed on the equipment's Data Tag Located on the back of the unit.
4. CAUTION: This Oven's power cord is equipped with a GROUNDED, 3-prong power cord. Plug only into a matching, grounded outlet. DO NOT cut or break off the third prong. Operating this equipment without proper grounding may result in electric shock.
5. CAUTION: Always disconnect Power when not in use and before cleaning or servicing.
6. CAUTION: Do not operate with a damaged cord or plug or after the machine malfunctions, has been dropped or damaged. Use authorized service for examination, electrical or mechanical adjustment or repair.
7. CAUTION: Equipment surfaces are HOT during use and a short time after disconnecting the power. Allow to cool before moving or servicing.
8. WARNING: DO NOT immerse in water or other liquid. DO NOT clean with water jet. SEVERE personal injury or death can result.
9. CAUTION: Do not insert or allow foreign objects to enter any ventilation or exhaust opening as this may cause an electrical shock, fire or damage to the appliance. Do not block air intakes or exhaust in any manner. Do not use on soft surfaces where openings may become blocked
10. WARNING: Do not subject the stones to thermal shock. Food can not be thawed directly on the stones. Use a screen or pan with frozen product.

**ELECTRICAL REQUIREMENTS**

1. The electrical ratings are listed on the equipment's Data Tag located on the back of this equipment.
2. Model: 6205 is rated 120 Volts, 1800 Watts, 15 Amps and has a NEMA 5-15P plug and grounded cord.
3. Model: 6205-240 is rated 240 Volts, 5400 Watts, 22.5 Amps and has a NEMA 10-30P plug and grounded cord.
4. This equipment must be properly GROUNDED.

**PREPARATION**

1. Remove all packing pieces and lift unit out of the box.
2. Remove any outside packaging.
3. Set unit on a flat surface. REFER to SAFETY INSTRUCTIONS No. 1 above.
4. Position unit near the power outlet. Avoid the use of extension cords. Do not run cord under carpeting or cover with runners or the like. Arrange cord where it will not be tripped over.
5. This appliance has hot and live electrical parts inside. Do not use it in areas where gasoline, paint or flammable liquids are used or stored.
6. This model is equipped with a cooling fan and must be operated with legs at all times.
7. BE SURE TO INSTALL THE LEGS into the pre-threaded holes in each corner of the base of the unit.
8. Remove any white plastic coating that may be affixed to stainless steel surfaces.
9. Unwrap each Baking Stone (Deck) and place them on top of the shelf brackets. The smooth side of the stone is facing up. Note: Place the stone with the metal reflector on the top bracket. The reflector will face down toward the bottom stone.
10. If unit fails to work properly when first operated, call NEMCO customer service at 1-800-782-6761.

**CONDITIONING OF BAKING STONES**

1. To minimize warping and maximize the life of the stones, they must be pre-dried.
2. **Please refer to "66795 Baking Stone Installation and Conditioning Instructions" located after the Service Instructions section.**

**OPERATION**

1. Plug the unit into the power supply.
2. Turn unit on and set thermostat to desired temperature to preheat. **Note:** For 120 volt models: a preheat temperature of 500 degrees Fahrenheit will take approximately 1 hour to reach. For 240 volt models: a preheat temperature of 600 degrees Fahrenheit will take approximately 20 minutes to reach.
3. Adjust the thermostat to the desired temperature. The red light indicates heat & will cycle on & off with the heating elements.
4. The bell timer is manual and will ring once when it shuts off. Note: dial must be turned past 10 before setting time.
5. After use, turn thermostat knob to off position.
6. To disconnect appliance, turn controls to off and remove plug from outlet.

**WARNING: DURING NORMAL OPERATIONS, THE EXTERIOR OF THE UNIT IS HOT.**

**CLEANING**

**NOTE:** Proper maintenance plays an important part in the life span and functioning of the unit.

1. Turn the temperature control to the OFF position. Unplug the power cord.
2. Allow the unit to cool 30 minutes.
3. Clean excess food debris from the interior of the unit.
4. Clean stones with a dry cloth only. **DO NOT USE WATER ON THE STONE SURFACE.**
5. Clean exterior of unit with a stainless steel cleaner. Be sure to dry unit.
6. Do not immerse in water or other liquid. Avoid splashing water into the motor unit.

**DO NOT IMMERSE UNIT!**

**SUGGESTED COOKING TIMES FOR PIZZAS**

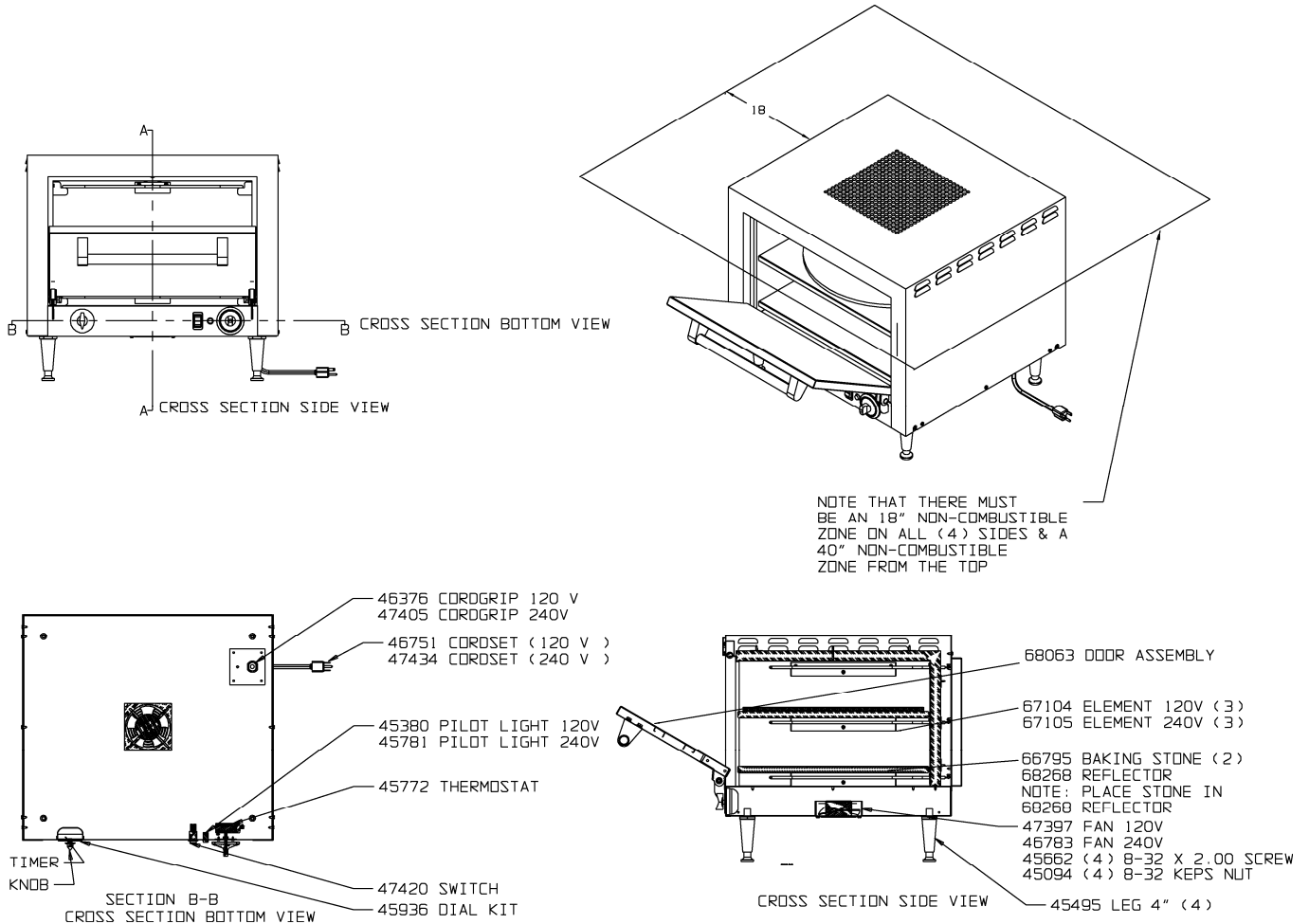
Pre-cooked Crust	500 degrees	5 minutes
Frozen	500 degrees	7 minutes
Fresh Dough	500 degrees	10 minutes

**Note: Frozen Product must be thawed first to avoid cracking the stones or use one of the following methods.**

1. Wrap stone with foil.
2. Use a screen or pan and place pizza on screen or pan.

**SERVICE INSTRUCTIONS**

If the unit fails to operate properly, call NEMCO customer service toll free at 1-800-782-6761.





## **NEMCO PIZZA OVEN, Model Series: 6205 (120 Volt) & 6205 (240 Volt)**

### **66795 BAKING STONE INSTALLATION AND CONDITIONING INSTRUCTIONS**

#### **INTRODUCTION**

1. **Read These Operating Instructions thoroughly before installing or conditioning these stones.**
2. **WARNING: New Baking stones must be conditioned prior to first use. Failure to pre-dry the stones can result in warping or cracking.**
3. **WARNING: FAILURE TO FOLLOW THESE INSTRUCTIONS WILL RESULT IN STONE WARPING OR CRACKING AND WILL VOID ANY WARRANTIES.**

#### **SAFETY INSTRUCTIONS**

1. **CAUTION:** Handle baking stones carefully. Stones impacting on hard surfaces before, during or after installation may crack or develop hairline fractures. These fractures may expand over time and lead to premature product failure.
2. **CAUTION:** Do not stack or wedge the stones together. The stones must be installed unrestrained
3. **CAUTION:** Never clean baking stones with high abrasion brushing or water as they may crack. Wipe the stones clean with a dry rag.
4. **WARNING:** Do not subject the stones to thermal shock. Food can not be thawed directly on the stones, use a screen or pan with frozen product.
5. **WARNING:** DO NOT immerse or allow liquids to come in contact with the baking stones.
6. **WARNING:** NEVER season the stone with any type of baking oil.
7. **WARNING:** An odor may occur during the initial heat up. This is normal as the stones are adjusting to their environment

#### **PREPARATION**

1. Un-wrap each Baking Stone.
2. If baking stones are supplied with labels - Please read first. Then they may be scrapped off prior the conditioning. A dark area may occur and is normal. It will not affect the process.
3. Install stones on top of the shelf brackets. The smooth side of the stone is facing up. Note: Place the stone with the metal reflector on the top bracket. The reflector will face down toward the bottom stone.

#### **CONDITIONING OF BAKING STONES**

1. To minimize warping and maximize the life of the stones, they must be pre-dried. Install stones in oven – see above.
2. Close door – but do not fully latch. This will allow moisture to escape.
3. Turn oven fan on – BUT not Thermostat, for one hour to allow stones to stabilize at room temperature.
4. Turn oven on to lowest setting (300 degrees Fahrenheit) for one hour, gradually increasing the temperature 100 degrees Fahrenheit per hour until a 600 degree baking temperature is reached. Maintain 600 degrees Fahrenheit for 1 hour to insure thorough pre-drying.
5. **KEEP DOOR CLOSED DURING THIS PROCEDURE, BUT NOT FULLY LATCHED.**
6. You are now ready to begin baking at your temperature.

#### **OPERATION**

1. Pre-dry stones prior to first use.
2. Baking flour may be sprinkled on the stones to help season them for the initial bake. Sprinkle a dusting of flour on the stone to provide air space between the stone and items to be baked.

#### **CLEANING**

1. Baking Stones are porous and become more seasoned and effective over time.
2. Clean the stones only by lightly brushing to eliminate excess crumbs.
3. Clean stones with a dry cloth only. **DO NOT USE WATER OR LIQUIDS ON THE STONE SURFACE.**

#### **SERVICE INSTRUCTIONS**

If there are any questions please, call NEMCO customer service toll free at 1-800-782-6761.

**NEMCO FOOD EQUIPMENT** 301 Meuse Argonne, Hicksville, OH 43526

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