



Slice Box

Electric Pizza Oven

Model 64900



(866) 640-1673

9 am – 6 pm, EST, Mon – Sat

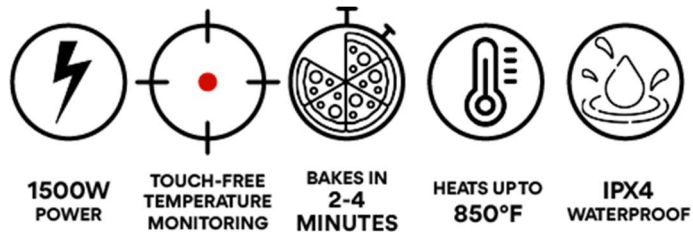
csupport@aspectliving.com

Who wants pizza?

Thanks for bringing home the **Slice Box Electric Pizza Oven**! We're excited to go on a blazing-fast pizza journey with you. The Slice Box is designed for super high-temp, fast-baking pizza. Gone are the days of long, forlorn gazes through the oven door while dinner takes its sweet time.

The Slice Box is designed to deliver performance rivaling the most rustic wood-fired brick ovens, where thin and crispy Neapolitan crusts, flatbreads, and nimble pizzaiolos reign supreme. Prefer your crust thick and squeezable? Fear not. Just dial back the heat and allow a few extra minutes of Slice Box baking.

In the world of home-baked pizza, trial and error is part of the fun! We'll give you some tips, but plan to play with your settings and baking times to deliver **your** perfect pizza.



The Slice Box is designed for indoor or outdoor use, but please use only in a well-ventilated area, and store indoors for best results.

It's pizza time!

We want your Slice Box experience to be nothing short of delicious. If there's anything we can do to fix an issue or troubleshoot a weird pizza result, get in touch with our pizza support squad.



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 **Team Slice Box**



Contents

Safety Information	4
Technical Specifications	7
What's in the Box?	8
Set-Up & Installation	9
Door Assembly	10
Slice Box Operation	10
Cooking Safety	11
Oven Functions	13
Thermometer Functions	13
First Use	14
Pizza Tips & Tricks	15
Intro to Slice Box Baking	16
Care & Maintenance	17
Storage & Transport	19
Troubleshooting	19
Warranty	21

Safety Information

CAUTION: Some parts of this product can become hot enough to cause burns. Keep children, vulnerable adults, and animals well away and supervise whenever oven is hot.

READ ALL INSTRUCTIONS BEFORE USE. SAVE FOR FUTURE REFERENCE.

When using this or any electrical appliance, always adhere to basic safety precautions including the following:

- This appliance is for private use; do not use in a commercial setting or application.
- Remove and safely discard any packing materials and promotional labels before using the oven for the first time.
- To avoid choking hazard for young children, remove and safely dispose of the protective cover fitted on the power plug.
- Do not use the appliance near the edge of a countertop or table. Choose a surface that is stable, level, heat-resistant and clean.
- The door and/or the outer surfaces of the oven may be hot when the appliance is operating.
- Do not use on a cloth-covered surface, near curtains or other flammable materials. The oven can damage surfaces that are not heat-resistant. Wood tables or counters are generally safe, but some wood sealants/finishes may be heat-vulnerable.
- A fire can occur during and/or shortly after operation if the oven is covered or touches flammable materials, including curtains, draperies, walls, etc. Do not use the protective cover until the unit has cooled completely.
- Do not use the appliance on (or close to) a hot gas or electric burner, or where it could touch a heated oven or surface.
- Do not let the power cord hang over the edge of a table or counter, touch hot surfaces or become knotted.



To avoid electric shock, do not immerse the appliance, cord, or plug in water or other liquids.

- When operating the oven, keep a minimum distance of 4 in. (10 cm) of clearance on all sides of the appliance and 6 in. (15 cm) above.

Warranty

With proof of purchase from an authorized retailer, this product is warranted for a period of 1 year from the original purchase date against defects in materials and workmanship under normal use. This warranty does NOT cover normal wear/weathering, or exposure to water, freezing temperatures, oils, fluids, or chemicals, OR use in a commercial context if the unit is not designated as a commercial model. At the sole discretion of Aspect Living, products under warranty will be repaired and/or replaced at no charge to the customer. Returns sent back to Aspect Living must be sent via prepaid freight in the original retail packaging.

For warranty service, contact Aspect Living at the address, phone number, website, or email provided in this owner's manual. Be sure to have your sales receipt, date of purchase and model numbers available when calling. All warranty service will be coordinated by Aspect Living's Amelia Island, Florida service center. This warranty is extended only to the original owner. Proof of purchase will be required before warranty service is rendered. The sales receipt is the only valid proof of purchase. This warranty only covers failures due to defects in materials or workmanship which occur during normal use. Failures and/or damage which result from accident, negligence, misuse, abuse, neglect, mishandling, alteration or modification, failure to maintain, improper assembly or maintenance, service by unauthorized agency or use of unauthorized components or damage that is attributable to acts of God are NOT covered.

This limited warranty gives you specific legal rights and you may also have other rights which vary from jurisdiction to jurisdiction. The provisions of the United Nations Convention on Contracts for the Sale of Goods shall not apply to this limited warranty or the sale of products covered by this limited warranty.

• THERE ARE NO EXPRESS WARRANTIES EXCEPT AS LISTED.

• PURCHASER ASSUMES ALL RISKS IN THE ASSEMBLY AND OPERATION OF THIS UNIT.

• FAILURE TO FOLLOW WARNINGS AND OPERATIONAL INSTRUCTIONS CONTAINED IN THIS MANUAL CAN RESULT IN SEVERE PROPERTY DAMAGE AND/OR PERSONAL INJURY.

• IN NO EVENT WILL ASPECT LIVING, OR ITS DIRECTORS, OFFICERS OR AGENTS BE LIABLE TO THE PURCHASER OR ANY THIRD PARTY, WHETHER IN CONTRACT, IN TORT, OR ON ANY OTHER BASIS, FOR ANY INDIRECT, SPECIAL, PUNITIVE, EXEMPLARY, CONSEQUENTIAL, OR INCIDENTAL LOSS, COST, OR DAMAGE ARISING OUT OF OR IN CONNECTION WITH THE SALE, MAINTENANCE, USE, OR INABILITY TO USE THE PRODUCT, EVEN IF ASPECT LIVING OR ITS DIRECTORS, OFFICERS OR AGENTS HAVE BEEN ADVISED OF THE POSSIBILITY OF SUCH LOSSES, COSTS OR DAMAGES, OR IF SUCH LOSSES, COSTS, OR DAMAGES ARE FORESEEABLE. IN NO EVENT WILL ASPECT LIVING, OR ITS OFFICERS, DIRECTORS, OR AGENTS BE LIABLE FOR ANY DIRECT LOSSES, COSTS OR DAMAGES THAT EXCEED THE PURCHASE PRICE OF THE PRODUCT.

• SOME JURISDICTIONS DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THE ABOVE LIMITATION OR EXCLUSION MAY NOT APPLY TO THE PURCHASER.

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Steam is coming from the cooking chamber

Normal! The oven is designed to let steam escape from high-moisture-content foods. If moisture accumulates on the work surface around the base of the oven, just wipe dry. Keep hands clear to avoid steam burns.

Smoke is coming from the cooking chamber

Some smoking is normal during cooking with extreme high temperatures. To reduce smoke and promote safe conditions:

- Limit the amount of flour/semolina/cornmeal used on your peel.
- Thoroughly check the cooking chamber and baking stone for debris and food deposits before/after each use (before preheating and after completely cool).
- Always use the oven in a well-ventilated area away from sensitive individuals.

Pizza is unevenly “done”

Uneven cooking is a sign to adjust the temperature-vs-time balance, or that there’s a topping overload.

- **Burnt-but-doughy crusts:** (especially toward the middle) lower the temperature of both burners and re-check the baking stone for a temperature 25-50 °F lower than the poor baking. But remember: accents of blackened crust or toppings are very authentic and contribute to the overall flavor and texture experience of quick-baked pizza.
- **Unbrowned-but-fully-cooked:** Lower the temperature of the bottom burner and allow the baking stone to cool by 25-50 °F before making another attempt. You may also wish to *slightly* raise the temp of the top burner. Cook the next pizza at the adjusted temperature for 30-90 seconds longer.
- **Mostly done with a soggy middle:** underheated baking stone, too much sauce and/or too many toppings. Make sure your baking stone is fully preheated before cooking. Reduce one or both, OR par-bake the untopped, prepared dough for 60-90 seconds prior to adding sauce and toppings. Return to the oven and cook for about 80% of the previous pizza’s full baking time.
- **More “done” on one side:** get interactive with your Slice Box! Wield your pizza peel to rotate the pizza throughout the baking process. Don’t let the pizza rest in one place for more than a minute. For lower-temp, slower baking sessions, consider using the chamber door for more even heat retention.



Do not touch hot surfaces. To avoid burns, use extreme caution when handling the included pizza peel, baking stone, or door, as they may be very hot.



Never place anything on top of the appliance. Do not cover the ventilation slots. Provide adequate ventilation and circulation on all sides of the appliance.



Do not touch the high-power quartz heating elements with metallic objects. Do not allow food to touch the heating elements.

- Do not store any item on top of the oven when in operation.
- Do not place cardboard, plastic, paper, or other flammable materials in the oven.
- Do not cover any part of the oven with metal foil. This will cause oven to overheat.
- Do not use non-stick or coated pans in the oven. Use caution when using stainless steel pans as they may discolor at high temperatures.
- Exercise caution when removing any pan or dish from the oven. Place any item removed from a hot oven on a heat-proof surface. If using a dish or pan in the oven, do not cover with a lid.
- Do not place oversized food in the oven as it may cause a fire. Maintain clearance between the top surface of any food and the upper heating element. Food must not over-hang the edges of the baking stone.
- Do not insert metal utensils other than the pizza peel or a flat spatula in the oven as they may create a fire or risk of electric shock.
- Food items placed directly on the preheated baking stone must be handled using the pizza peel to avoid direct contact with the oven.
- Using accessories and/or attachments not recommended or supplied with this oven may cause injuries.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Do not store any materials, other than the manufacturer’s recommended accessories, in this oven when not in use.
- This appliance is for stationary household use only. Do not operate in any type of moving vehicle.
- Before cleaning, moving, or maintaining the appliance, first switch the unit off, allow it to cool completely, and unplug the power cord from the outlet.

Storage & Transport

- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Provide close supervision when the appliance is used near children, vulnerable adults, or animals.
- Do not allow children to play with the appliance, even when turned off and unplugged.
- Do not allow children to clean or maintain the appliance. Supervise minor children whenever they are in the area of the operating or still-hot appliance.
- Keep the appliance and cord out of reach of children.
- Regularly inspect the appliance and power cord. Do not use the appliance if there is damage to the power cord or plug, or if the appliance malfunctions or has been damaged in any way. Immediately stop use and contact Product Support for assistance.
- Repair should be performed by a qualified appliance repair service.
- We recommend operating the oven on a dedicated circuit separate from other appliances. Consult a qualified electrician if you are unsure.
- This appliance has a power cord equipped with a grounding wire with a grounding plug. The appliance must be used on a properly grounded outlet suitable for the plug. In the event of an electrical short circuit, grounding reduces the risk of electrical shock. Do not, under any circumstances, cut or remove the grounding contact from the plug. Do not use a non-grounded extension cord or adapter.
- Consult a qualified electrician if the grounding instructions are not completely understood, or if doubts exist as to whether the appliance or your power outlet is properly grounded.
- Have any necessary power supply alteration performed by a qualified electrician in accordance with the following instructions, with full consideration of local regulations.
- Power to the appliance **must** be supplied through a residual current device (RCD) having a rated residual operating current not exceeding 30 mA.
- If used outdoors, the unit **must be plugged into a GFCI-protected outlet** (GFCI protected at receptacle/outlet or at breaker).
- A damaged power supply cord must be replaced by a qualified appliance repair service in order to avoid a hazard.

Storage

Store the pizza oven indoors, especially during adverse weather, in salt air environments, or any other harsh conditions. The oven must be completely dry and cool before attempting to move or store.

Allow the oven to cool completely, unplug, then perform any necessary cleaning or maintenance.

Cover the oven with the included appliance cover and tuck the power cord into the pocket on the back of the cover. Tighten the drawstring.

Transport

Before packing or transporting the oven, remove the baking stone from inside the oven and pack separately to avoid breakage.

Troubleshooting

Oven won't switch on

- Check that the power plug is securely inserted into the outlet.
- Try an outlet on a different circuit.
- Check that the unit is plugged into a circuit free of other appliances.
- Reset the circuit breaker if necessary.

4. Do not soak the baking stone or place in dishwasher. If the baking stone has been allowed to absorb water over time by being submerged or rained on, the baking stone must be allowed to fully dry for 24 hours before using in the oven. Heating a stone that has absorbed water can result in the stone cracking and will cause poor, uneven cooking.
5. Always replace the baking stone in the oven after cleaning, prior to inserting the power plug into a power outlet and turning the oven on.
6. Store the baking stone in the oven or another dry environment for best performance.

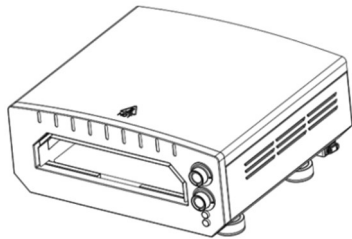
Cleaning the pizza peel & chamber door

Allow all parts to cool completely before handling to clean. Wash the pizza peel and chamber door as necessary using warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.

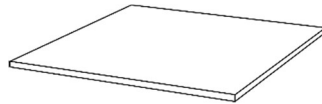
Technical Specifications

- Power supply 120V / 60Hz
- Wattage max 1500W
- Insulation class I
- Waterproofing: IPX4 (Tested for protection against ingress from dripping, lightly sprayed, or splashed water. Not waterproof against pressurized water or submersion/immersion.)

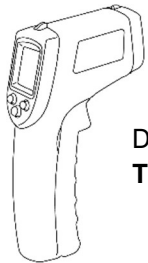
What's in the Box?



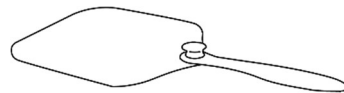
Slice Box
Electric Pizza Oven



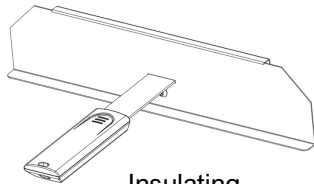
Cordierite Ceramic
Baking Stone



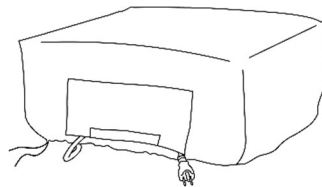
Digital Infrared
Thermometer



Pizza Peel



Insulating
Chamber Door



Water Resistant
Cover

Care & Maintenance

⚠ WARNING: Before cleaning, let the oven cool, then unplug the cord from the power outlet.

Cleaning the oven exterior

- Wipe the exterior of the oven body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used as necessary. Apply the cleanser to the sponge, not the oven surface.
- Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.

⚠ WARNING: To avoid electrocution, do not immerse the oven, power cord, or power plug in water or other liquid.

Cleaning the baking stone

1. Allow to cool before handling. Carefully remove the baking stone from the oven: ceramic can break if dropped or abruptly impacted.
2. Do not use detergents or chemicals to clean as the stone is absorbent. Staining is normal and does not need to be removed.
3. To avoid damaging the surface, wipe with a soft, damp sponge or plastic scrubber after each use. Gently scrape any stuck-on food deposits using a wooden or silicone scraper. Do not use abrasive tools.

Intro to Slice Box Baking

1. With the baking stone in place, flip the power switch to ON and turn both oven dials to MAX to preheat the oven. Put the chamber door in place to help contain heat.
NOTE: Do not let the oven run with the door in place for more than 1 hour.
2. Preheating time is approximately 25 minutes. After 20 minutes, periodically check the temperature of the baking stone using the digital thermometer. Preheating is complete when the stone reaches approximately **675 °F (360 °C)**.
3. Leave the upper dial at MAX and turn the lower dial to 50-65% of MAX (the lower control lamp will turn off). This will lower the temperature of the stone, while maintaining high chamber temperature. Use the digital thermometer to check when the baking stone reading has dropped to **600-625 °F (320-330 °C)**. This range helps avoid scorching the underside of the pizza crust. Thicker dough may require a lower cooking temperature.
4. Closely monitor the pizza during baking. It takes just 2–4 minutes to fully cook a pizza! The dough may start to bubble after 90 seconds. At 2 minutes or so, cheese should be perfectly melted, and the crust may have lightly singed edges.
NOTE: Although using the door can promote even heat, it's not always necessary to put the chamber door in place while cooking. Pizza will bake successfully without the door.
5. The back of the cooking chamber is slightly warmer. After one minute of cooking, you may wish to rotate the pizza to ensure even cooking.
6. Slide the peel back under the pizza, gently lift, and remove your pizza to a sanitary, heat-resistant surface. Let cool, then enjoy!

Set-Up & Installation

The Slice Box Electric Pizza Oven is built with quality components in accordance with legal regulations and is certified for safety in use. When using the oven, carefully follow the instructions and recommendations in this manual, as well as exercising common-sense safety precautions with regard to high temperatures and the use of electrical appliances.

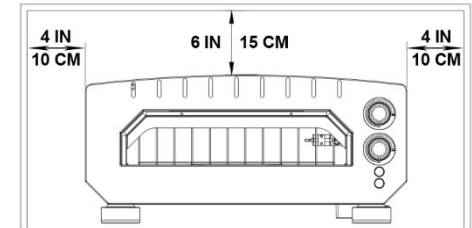
Unbox the oven and accessories and safely discard all packing materials. Be sure to check the interior of the cooking chamber for any packing materials or debris.

Place the oven on an appropriate (sturdy, stable, clean, and heat-resistant) surface. Provide adequate clearance around the oven:

Minimum required clearances:

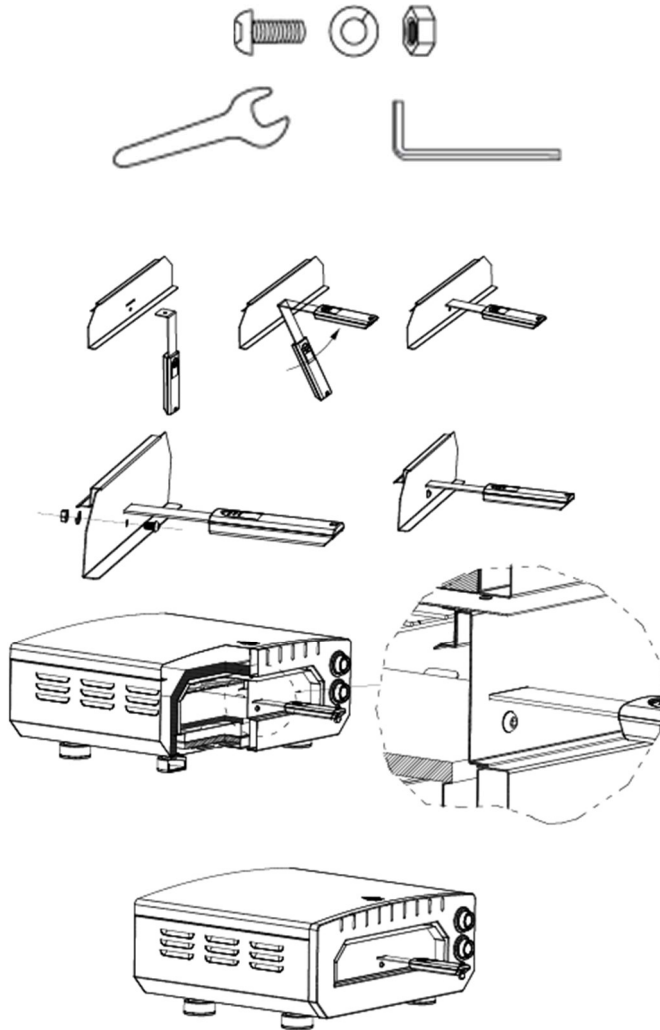
4 in. (10 cm) from all sides

6 in. (15 cm) from overhead cabinets, shelves, canopies, or other materials



If needed to prevent the oven from rocking or tipping, rotate one or more adjustable leveling feet so all four feet sit flat on the surface.

Door Assembly



Pizza Tips & Tricks

As you become familiar with the performance of your Slice Box Oven, begin with smaller, thinner, lightly-topped pizzas. Different pizza styles need different temperatures. Thicker and more heavily-topped pizzas require somewhat lower temperatures and longer cooking times, while thinner, simply topped pizzas cook through quickly and evenly at higher temperatures.

To reduce stickiness, we recommend prepping your dough on a floured surface. The pizza peel should slide easily beneath the prepared, uncooked pizza dough. Once your dough is shaped, place it on the floured pizza peel and quickly add your toppings.

In your prep area, practice loading and off-loading pizza dough with your pizza peel before attempting to place the first pizza in the oven. Use a flick of the wrist to encourage the dough to slide off the peel. **Remember:** always keep bare hands well clear of the oven opening.

If the dough sticks or rolls, try adding a little semolina flour to the bottom of the dough, or scatter a bit of cornmeal between dough and peel to reduce friction and help your pizzas slide in and out of the oven with ease. Use a light hand: too much of either can result in excess smoke.

If loading the pizza into the oven using just the peel is not quite working, a wooden spoon or spatula can provide a helpful nudge.

Ceramic Baking Stone Benefits

The included cordierite/diatomite ceramic baking stone is custom-sized for the Slice Box Pizza Oven. The unique properties of ceramic baking promote crispy, uniformly-cooked crusts by absorbing moisture and balancing heat.

First Use

To remove protective substances on the heating elements applied during the manufacturing process, you must run the oven empty for 20 minutes, including at its highest temperature settings for at least the final 10 minutes. For best results, perform the initial burn-off outdoors. Ensure the area is well-ventilated as the oven may emit some smoke and/or vapors. These emissions are normal and are not detrimental to the performance of the oven.

1. Remove and safely discard any packing material, promotional labels and tape from the oven.
2. Place the oven on a flat, dry surface.
3. Wipe the interior of the oven with a soft, damp sponge.
4. Remove the baking stone from its packaging. Gently wipe with a damp cloth.
5. Dry thoroughly and place the baking stone on the supports in the oven cavity.
6. Unwind the power cord completely and insert the power plug into a grounded power outlet.
7. Flip the power switch on the oven.
8. Turn both dials clockwise to MAX.
9. Let the oven run for 20 minutes with the door off.
10. The oven is now ready to use.

Slice Box Operation

Cooking Safety

- Do not place oversized foods, dishes, or metal utensils in the cooking chamber as they may create a fire or risk of electric shock.
- A fire can occur if the oven is covered with or touching flammable material, including curtains, draperies, walls, etc., when in operation. Do not store any item on top of the appliance when in operation.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Do not use any container/dish/pan made with materials other than oven-safe metal, glass, or ceramic inside the oven. Not all metal, glass, or ceramic containers are appropriate for high-heat use. Exercise extreme caution when using any container, dish, or pan that was not specifically intended for use in this appliance.
- Do not store anything other than the ceramic baking stone in the oven when not in use.
- Do not place paper, cardboard, fabric, plastic, non-oven-safe dishes, or any other material that is not entirely resistant to temperatures reaching or exceeding 850 °F (450 °C) in the oven.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- To **TURN OFF** the appliance, flip the power switch located on the right side of the oven near the back.
- Due to extremely high temperatures reached during operation, which can create smoke during normal operation, use the oven **ONLY** outdoors OR in a very well-ventilated indoor area with a ducted ventilation system (e.g. adjacent to a range hood that vents heat/fumes out of the building by way of motorized fans and a duct system) or with other means of constant airflow (e.g. large open sliding doors with a fan to vent air, etc.).
- Use caution during and after oven use of the chamber door. The metal surface will become extremely hot. Touch only the grip of the door. Use an oven mitt or potholder to handle the door when removing it from the oven.
- Place the chamber door on a heat-resistant surface after removing from the oven.



Do not place frozen pizzas with aluminum trays or any other packaging into the device. Do not cover with aluminum foil.



Do not use baking/parchment paper, non-stick dishes or silicone molds/liners.



WARNING: Always ensure that the baking stone is in place before the oven is turned on.



NOTE: When cooking at high temperatures, stay close to the oven to monitor progress as your food can quickly become overcooked and eventually blacken or catch fire.



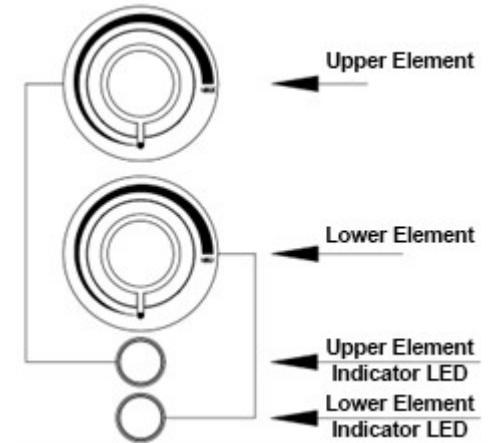
WARNING: After cooking, turn off using the power switch. Allow the oven to cool completely before unplugging from the wall.



NOTE: Before packing or transporting the oven, remove the baking stone from inside the oven and pack separately to avoid breakage.

Oven Functions

The Slice Box Pizza Oven features simple, intuitive dial controls. With both dials at max settings, the oven can reach temperatures of up to 850 °F (450 °C).



When an element is actively heating, the corresponding LED will light. The LED lights may cycle on and off as the oven adjusts to maintain or change temperature. An unlit LED does NOT indicate that the oven is off or cool.

Thermometer Functions

Your Slice Box Oven comes with a digital infrared thermometer, which uses two AAA batteries. Aim the thermometer directly at the baking stone. See “Intro to Slice Box Baking for more information on baking temperatures.



TARGET SPOT
ON/OFF



TEMP SCALE
TOGGLE



LCD DISPLAY
LIGHT