

GETTING STARTED



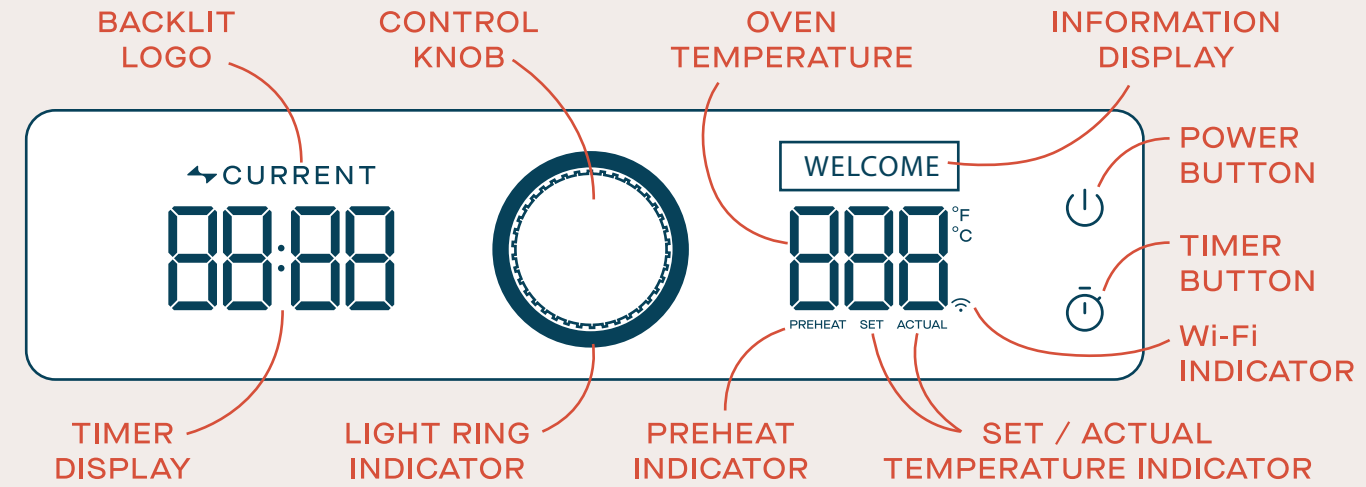
To get started with your pizza oven,
download the CURRENT App

FOR BEST RESULTS

A 20amp breaker and 20amp GFCI outlet is recommended. For optimal performance and to prevent tripping, do not plug other devices or appliances into the same circuit as your CURRENT.



KNOW YOUR CONTROLS



QUICK START STEPS

1. PLUG IN UNIT TO GROUNDED, DEDICATED CIRCUIT (MINIMUM OF 15amps)
2. PRESS POWER BUTTON - POWER BUTTON WILL TURN BLUE ALONG WITH LIGHT RING INDICATOR
3. ROTATE KNOB TO SELECT YOUR DESIRED PIZZA STYLE - PUSH KNOB TO CONFIRM
4. ALLOW OVEN TO PREHEAT FULLY - LIGHT RING WILL FLASH RED AND COMPLETE THE RING AS IT PREHEATS
5. PLACE PIZZA ON STONE WITH PIZZA PEEL - CLOSE DOOR AND HIT CENTER KNOB TO START TIMER
6. REMOVE PIZZA WITH PIZZA PEEL WHEN TIMER HAS ELAPSED



NEAPOLITAN PIZZA

Neapolitan pizza hails from Naples, Italy. It features a thin, soft crust with a puffy edge and is topped with simple ingredients like San Marzano tomatoes, fresh mozzarella di bufala, and basil.



NEW YORK PIZZA

New York-style pizza, born in New York City, boasts a large, thin, and foldable crust with a crispy outer edge. It's typically topped with a sweet and tangy tomato sauce, low-moisture mozzarella cheese, and a variety of toppings.



THIN CRUST PIZZA

Thin crust pizza is a broader category that encompasses various styles. The defining characteristic is its thin, crispy crust, which can be paired with a range of sauces, cheeses, and loaded with toppings.

