

MINI-PIZZA OVEN USER MANUAL



PKPZ950

Before Use

Please read through these instructions carefully before use. Keep this manual in a safe place for future reference.

This product is used to make mini, personal pizzas for the whole family to enjoy!

Safety Notes

The safety of electric appliances conforms to the recognized technical regulations and safety laws. However, we kindly ask you and other users to pay attention to the following notes:

- Only connect the appliance to alternating current with a voltage that complies with this appliance's specs.
- Never place or use the appliance and/or cable on a hot surface or near open gas flames.
- Disconnect the main plug after use, before cleaning or in the event of a defect.
- Never immerse the appliance or cable in water and protect these objects from moisture.
- Children are not aware of the dangers of electrical appliances. Therefore, never allow children (unattended or without supervision) to tamper with or handle the appliance. Never allow the cable to hang down to the floor (to avoid possible accident). Take special care when children are near.
- Packaging parts can be dangerous for children, keep away from children; this is a choking hazard!
- Caution: The appliance becomes extremely hot during use. As long as the appliance is hot – even if it's disconnected from the power source – never leave it unattended. Accidental burns can occur! Never put this appliance away when it is in a hot condition.
- Only operate the appliance with the terra-cotta dome in place.
- Caution! The terracotta dome is not break-resistant. Handle with care.
- If the appliance or cable shows obvious damage, have it checked out by an expert or the customer service.
- We accept no liability for the appliance if it is used for purposes other than for which it is intended; this product is not for incorrect use.

Caution:

- **The knob on the terracotta dome becomes very hot. Always use a kitchen cloth or an oven mitt while touching the knob!**
- **The hot terracotta dome can be raised with the handle of the pizza shovel and removed.**

Pre-heating and Preparation

- Take the appliance and accessories carefully out of the packaging.
- Place the main appliance on the table.
- Place the clay slab on the 3 elevated metal brackets.
 - Please ensure that **while the oven is off** (DO NOT do this step if the oven was turned on at all in the last few hours, or while it is on. Make sure it is unplugged and that the surface is cool before proceeding), look inside and make sure that the circular heating element is straight and lifted evenly. It should be sitting flat and have space between the top of the heating element and the bottom of the stone surface- they should not be touching whatsoever.
- Set the terracotta dome centered and on the edge of the clay slab. Make sure that it is on flat surface or table. This appliance should not be used unless it is stable.
- Plug the electric plug into the wall outlet. The pizza stone can be started with the on/off switch. Make sure that the pipe is not on the device surface.
- Clean all of the equipment (except for the electrical pieces) with hot water before using.
- The baking temperature is reached after a minimum heating period of 30 minutes (this will ensure the mini-pizza cooks correctly, evenly, and as directed).

DO NOT PLACE YOUR MINI-PIZZAS IN THE OVEN BEFORE THE STONE IS PREHEATED THE CORRECT AMOUNT.

Pizza Preparation and Baking

Pizza dough

- 30 oz. of white flour
- 1 teaspoon salt
- $\frac{3}{4}$ oz. of yeast
- 0.5L of warm water (about 22° C)
- 1 Teaspoon of Olive Oil

Sieve the flour and make a hole in the middle. Sprinkle salt around the edges. Dissolve the yeast in a little water and pour it into the hole. With a fork, push the flour from the edge into the yeast while adding the water and oil. Mix thoroughly. When all ingredients are mixed, knead the dough well by hand while continuing to knead, pull and stretch. Form the newly made dough into a ball and leave it covered for 3 hours in a warm place until it has risen to double the size. Roll the dough out (thin) and form mini-pizza shapes with the cutter and (with greaseproof paper between each circle) stack them up.

Preparation

After the dough is ready to be garnished and dressed, please follow the next steps: Sprinkle flour/cornmeal on the pizza shovel and on the bottom of the clay slab so that the dough does not stick to it upon placing and removal. Place the mini-pizza dough on the pizza shovel. Coat the pizza dough with tomato sauce (not too much- you should still be able to see the dough beneath the sauce; a thin layer is more than enough), leaving an edge (for crust). First top the mini-pizza with mozzarella (or the cheese you prefer) and then with the other ingredients that you have chosen. It is recommended that you do not use a large amount of ingredients on top of the mini-pizza dough. If you use too much cheese or sauce, the pizza may come out soggy. When it comes to pizzas, less is more!

Pizza baking

Slide the mini-pizza on one of the trays in one of three dome openings and place the mini-pizza on the stone. You can bake up to six personal mini-pizzas at the same time. To insert and take out the mini-pizza, lift up the terracotta dome with the pizza shovel, or slide it through the opening.

The baking depends on:

- the type of dough
- the pizza toppings (and the amount of toppings)
- the number of pizzas being baked at the same time
- area conditions (temperature, draft-free place, etc.)

After the oven is heated up the mini-pizza should be ready in about 7 minutes (depending on variables). Do not forget to watch the baking procedure the entire time. It is best to slide the hot mini-pizzas onto a flat plate. We hope you have a great time making pizza – and bon appetit!

Pizza Ideas

Pizza Margherita

Tomatoes, mozzarella, oregano

Pizza quattro stagioni

Tomatoes, mozzarella, artichoke hearts, olives, ham, champignons

Pizza al prosciutto

Tomatoes, mozzarella, ham

Pizza ai funghi

Tomatoes, mozzarella, champignons

Pizza alla napoletana

Tomatoes, mozzarella, anchovies

Pizza alla diavola

Tomatoes, mozzarella, peperoncini, garlic

Pizza cacciatore

Tomatoes, mozzarella, olives, onions, bacon, capers

Pizza contadina

Tomatoes, mozzarella, fried mincemeat

Pizza giardiniera

Tomatoes, mozzarella, spinach, broccoli (lightly cook the spinach and broccoli in salt water and drain well), pepperoni

Pizza marinara

Tomatoes, mozzarella, seafood

Pizza al tonno

Tomatoes, mozzarella, tuna

Pizza esquisita

Tomatoes, mozzarella, salmon strips

Pizza libera

Tomatoes, mozzarella, gorgonzola, ham, pineapple pieces

Pizza gronzo

Tomatoes, mozzarella, salami

Focaccia (onion bread)

Top the pizza dough with mozzarella and onions, fold over to form the pasty and bake as usual.

Garlic bread

Coat the pizza dough with garlic and oil, and bake as usual.

To make your own Sauce:**Tomato sauce**

- Approximately 25 oz. of peeled tomatoes (plum) or pizza tomatoes (from a can is fine)
- Add salt, pepper, and oregano
- 5-6 oz. of grated parmesan cheese
- 1 tablespoon of olive oil

Press/crush the tomatoes and mix with the parmesan, oil, and the rest of the ingredients.

Garnish and Dressing Ideas:

- Chopped garlic marinated in oil
- Onions (sliced thin; sautéed for a real treat)
- 11-12 oz. of mozzarella cheese, diced or finely cut
- Various ingredients as desired
- Drain the garlic and other canned ingredients well.
- Get creative! Almost anything you think will taste good with cheese and bread will work on a pizza!

Cleaning

- When hot, the terracotta dome must never come into contact with water or be placed on a cold surface (danger of cracking).
- First let the appliance cool down.
- Normally, the terracotta dome does not have to be cleaned. If cleaning is necessary, use clear, warm water and a brush.
- Caution: The terracotta dome is sensitive to breakage and is not suitable for dishwashing.
- Clean your pizza shovels and cookie cutters with warm water and a clean brush.
- Remove the clay slab and allow it to cool and dry before cleaning with a hard brush.
- The Firebrick stone plate is breakable and not dishwasher-proof.
- Never immerse the main appliance in water. The surface may be wiped with a moist cloth.

Guarantee

This product is guaranteed for 12 months from the date of purchase against mechanical and electrical defects. In case of damage, please return the appliance to the retailer where it was bought (with the Guarantee Card and the receipt). The guarantee does not cover damage caused by misuse or negligent handling.