

MASTERPRO

PREMIUM QUALITY

PIZZA OVEN

INSTRUCTIONS FOR USE

FEATURES

- Dual heating elements
- Fixed ceramic baking stone
- Heats to 300°C
- Cooks the perfect pizza in 5 minutes
- 240V 50Hz
- 1200W

IMPORTANT SAFETY INSTRUCTIONS:

When using electric appliances, especially when children are present, basic safety precautions should always be followed, including:

- Read all the instructions before operating pizza oven.
- Children should be supervised around this appliance.
- Do not immerse oven, plug or cord in water or any other liquid.
- Do not allow cord to hang over the edge of table or benchtop. Do not allow cord to touch hot surfaces.
- Unplug oven when not in use or when being cleaned.
- Allow to cool before storing.
- Turn heating dial to '0' before unplugging oven.
- Pull out from power outlet by grasping the plug - do not pull the cord.
- Always check the integrity of cord before use. If the cord or plug is damaged, do not use.
- The oven should always be used on a hard and stable surface, such as a table or benchtop.
- Do not place oven near a hot stovetop, or in any other oven.
- Surfaces of oven will become hot during use. Take care to only touch the handle and knob when oven is hot. Wearing gloves is recommended to ensure safety.
- Hot steam will be released quickly when opening oven - exercise extreme caution when lifting open lid.
- Do not use oven for anything other than its intended use.
- Store these instructions for future reference.

OPERATION INSTRUCTIONS:

Before first use, run your appliance for 10 minutes on heat setting '2'. This will burn away any lubricants from the heating elements, and also seasons the baking stone. This step does not need to be repeated for subsequent uses.

- Ensure the pizza oven is empty, aside from the ceramic baking stone.

- Turn heating dial to '0' and plug oven into an outlet.
- Turn heating dial to medium heat setting ['1.5']. The heat indicator light will remain on for around 10 minutes until oven has finished pre-heating.
- Once the heat indicator light turns off, use the paddles to transfer your pizza directly onto hot baking stone. Do not use sticky dough on the stone or paddles. If your pizza has a sticky base (if the dough is fresh), flour the stone and paddles before transferring the pizza. Warning: only use handle and knob to open the oven. Oven gloves are recommended. The oven will emit hot steam when opened.
- For best results, ensure that frozen pizzas and frozen pizza bases are thawed before placing in oven. Pita bread can also be used as a healthy pizza base option. (Pita bread will only take 2-3 minutes to cook.)
- Close oven lid and turn the heating dial to '2.5'. Most pizzas will take 4-5 minutes to cook. It is recommended that you check the progress of your pizza after 3 minutes.
- If you find that the top of the pizza is cooking too quickly, turn the heat setting down to '1'. Alternatively, you can leave the lid open while the base finishes cooking.
- If you find that the base of the pizza is cooking too quickly, allow a couple of minutes for the stone to rest between pre-heating and cooking. When cooking multiple pizzas, leave the lid open for a few minutes between cooking.
- Once cooked, remove pizza using the paddles. Warning: only use handle and knob to open the oven. Oven gloves are recommended. The oven will emit hot steam when opened.
- To continue cooking further pizzas, turn the heating dial back down to '1.5' during preparation times, and then back up to '2.5' to cook.
- For toasted sandwiches, pre-heat your oven at setting '1.5'. Prepare your sandwich with chosen fillings, place the sandwich on stone, increase the heating dial to '2' and close lid. Sandwich will toast in 3-4 minutes. Cook for 2 minutes, then flip over and cook for a further minute or until desired. Once toasted, spread butter over the outside of sandwich.

CARE INSTRUCTIONS:

Unplug oven after each use and allow to cool completely. Do not touch or clean oven until it has cooled.

Do not immerse oven in water or other liquids. Warning: this could lead to electrical shocks.

Clean exterior of oven with a damp cloth once cooled.

The fixed ceramic baking stone is a natural material and therefore will discolour over the course of time. Darkening in colour, staining and small scratches will add to the flavour of your pizza and are not cause for concern.

To clean baking stone, scrape off excess food with a spatula or bristled brush. Wipe clean with a paper towel or tea towel. Resistant residue adds to the seasoning of baking stone over time.

Do not use cooking oil, water or any detergents on baking stone at any time.

Do not use knives or pizza cutters directly on baking stone.

Clean paddles in warm water with mild detergent and dry thoroughly.

RECIPES

Basic Pizza Dough

1 x 7g sachet of dry yeast
1 cup warm water
1 tsp sugar
450g plain flour
2 tbsp olive oil
¼ tsp salt

Method:

Whisk warm water, yeast and sugar in a jug until mixed. Cover and set aside in a warm place for 5 minutes, or until mixture bubbles.

Sift flour into a bowl, add salt, yeast mixture and oil and knead for 10 minutes or until elastic. Place in a greased bowl, cover and set aside for 30 minutes or until dough has doubled in size.

Use your fist to pound dough down. On a lightly floured surface, cut into 4 portions and knead before rolling out on to a base.

Margarita pizza

Basic pizza dough
Fresh basil
2 cloves of garlic, crushed
2 tbsp of tomato paste
1 cup of water
1 tbsp of olive oil
700ml passata
Mozzarella

Method:

Sauté onion and garlic in olive oil until translucent. Add tomato paste, passata and water. Simmer for 30 minutes to reduce.

Preheat Ultimate Pizza Oven. Roll out dough and place onto lightly floured ceramic baking stone. Top base with homemade sauce. Roughly tear pieces of mozzarella and place over the top.

Close lid, adjust heat setting to 2.5. Check after 3 minutes and cook further if desired. Finish with fresh basil and enjoy.

ALBI GUARANTEE

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

GUARANTEE

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the period of time listed on the Product's packaging. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty.

If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will, in our sole discretion either:

(a) repair the Product using identical or similar components; or
(b) replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

EXCLUSIONS

This warranty does not apply if proper care and/or usage instructions are not followed.

This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

HOW TO CLAIM

Any claims for warranty should be made with proof of purchase and full details of the alleged defect, to the retailer from whom the Product was purchased. If the retailer has closed its business, please contact us at the details below.

You must make the Product available to us or our authorised repair agent for inspection. The cost of delivery of the Product to and from us for the purpose of assessment is your responsibility.

LIMITATIONS

We make no express warranties or representations other than as set out in this Guarantee. The replacement of the product or the refund of the purchase price is the absolute limit of our liability under this Guarantee.

CONTACT

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