



PIZZA MAKER USER MANUAL



ITEM NO: 900107

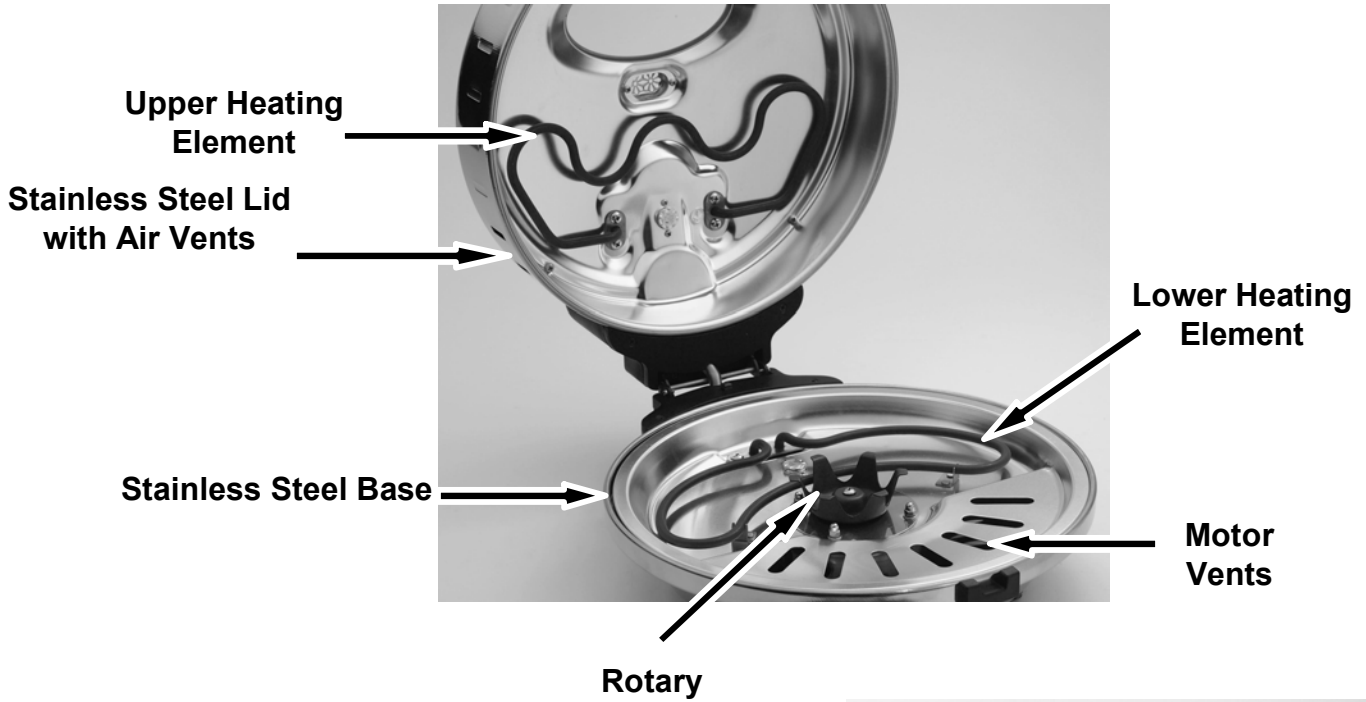
IMPORTANT SAFEGUARDS

When using an electrical appliance, basic precautions should always be followed, including the following:

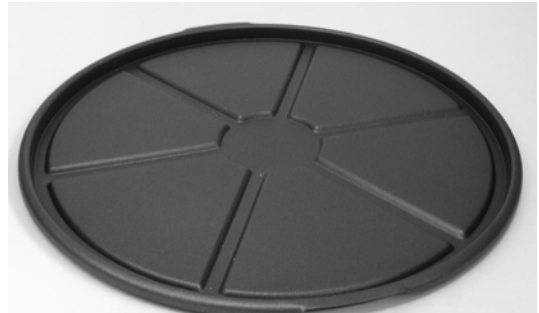
READ ALL INSTRUCTIONS BEFORE USING THIS PIZZA MAKER

1. This appliance is for domestic use only. Commercial use voids warranty. Use as described in this instruction booklet.
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against electric shock, do not immerse the Pizza Maker, cord or plug, in water or other liquid. The pizza pan is removable and can be immersed in water.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Do not leave the unit unattended.
7. Unplug from power supply when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning.
8. Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions or has been damaged in any way.
9. It is not recommended to use this appliance with an extension cord or power board. Please ensure that the appliance is plugged directly into the electrical outlet.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter, or come in contact with hot surfaces.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Pizza may burn; therefore the pizza maker must not be used near or below curtains and other combustible materials.
14. Do not clean with metal scouring pads. Pieces may break off come in contact with the electrical parts, creating a risk of electric shock.

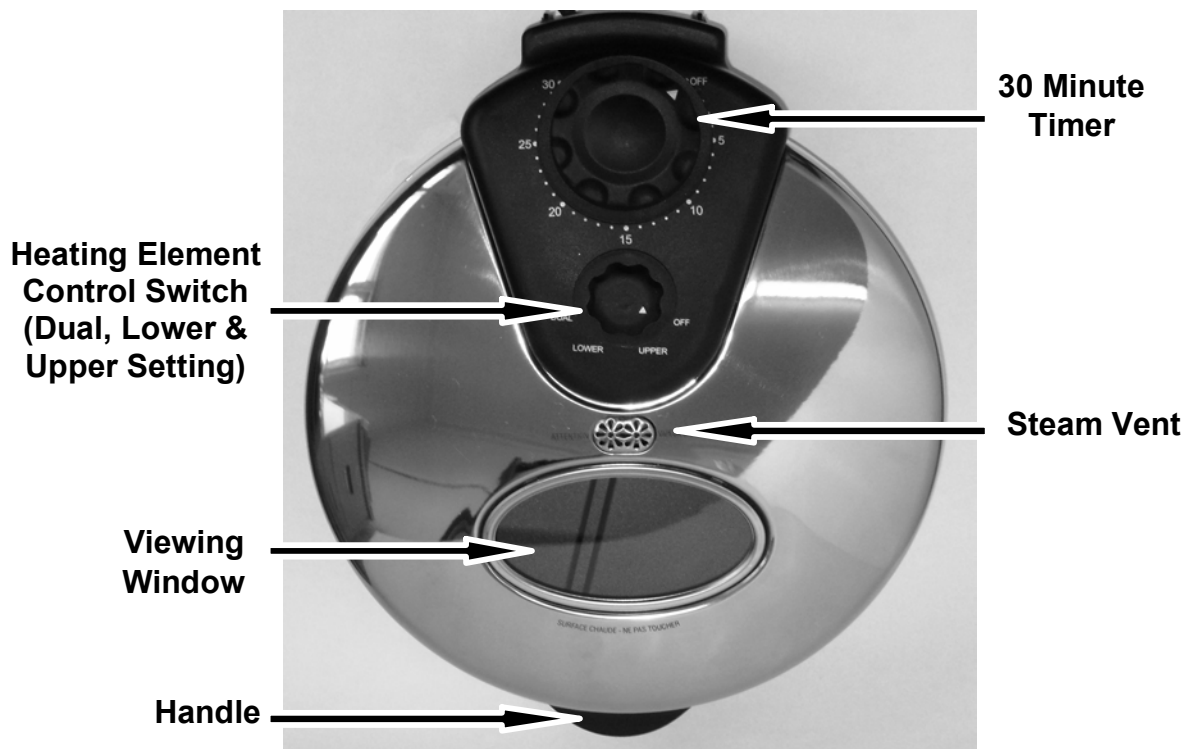
PARTS DESCRIPTION



BONUS OVEN MITT



NON-STICK PIZZA TRAY



OPERATION

1. Place the Pizza Maker on a flat heat resistant surface.
2. Ensure the 30 Minute timer dial is set to OFF.
3. Plug the cord into an electrical power socket.
4. Open the lid and place the Pizza on the tray. Although the tray has a non-stick surface it is recommended to lightly grease or spray the surface when making pizza's with fresh dough. If using a frozen or pre-baked base greasing is not required.
5. Turn the Heating Control Switch to the desired setting.



DUAL: OPERATES BOTH THE LOWER AND UPPER HEATING ELEMENTS

LOWER: OPERATES ONLY THE LOWER ELEMENT FOR COOKING THE BASE OF THE PIZZA.

UPPER: OPERATES ONLY THE UPPER HEATING ELEMENT FOR COOKING THE TOPPING OF THE PIZZA.

6. If cooking a frozen pizza or pre-baked pizza base, remove all the packaging. This includes plastic wrap or aluminum foil and cardboard base. **Note: Do not cover the pizza with aluminum foil or other coverings while baking.**
7. Turn the 30 Minute Timer dial to the required cooking time. The elements will begin to heat only once the time has been set. When cooking time is complete a bell will ring and automatically shut off the heating elements.
8. While cooking the pizza tray will spin to ensure even cooking. If the lid is open while in operation the tray will automatically stop spinning.
9. When cooking time is complete, switch the heating Control to OFF and remove the pizza. Use the oven mitt included to open the Pizza Maker and lift the pizza from the tray with a spatula.

CAUTION: EXTREME CARE MUST BE TAKEN WHEN OPENING THE LID AFTER COOKING. BE SURE TO USE THE OVEN MITT WHEN OPENING AS STEAM WILL BE RELEASED CAUSING A SCALDING DANGER DO NOT ALLOW CHILDREN OR INFIRM PERSONS TO OPEN THE HOT APPLIANCE.



USE OVEN MITT TO OPEN HOT PIZZA MAKER

10. Suggested Cooking Times

These times are only suggestions. You may find the times are not suitable for your personal taste. We recommend that you experiment with different cooking times and element settings until you are satisfied with the results.

PIZZA TYPE	HEATING ELEMENT SETTING	COOKING TIME
Frozen Pizza	Dual	8 minutes
Pre-baked Base	Step 1: Lower	5 minutes
	Step 2: Dual	15 minutes
Fresh dough base (thick)	Step 1: Lower	10 minutes
	Step 2: Dual	15 minutes
Fresh dough base (thin)	Step 1: Lower	5 minutes
	Step 2: Dual	10 minutes

CLEANING & MAINTENANCE

1. Remove the plug from the power supply
2. Allow to cool and remove the tray from the rotary.
3. Wash the tray in warm soapy water. Do not use harsh scourers as the non-stick surface will be affected.
4. Use a damp cloth to wipe inside and outside of the base and lid clean. Caution must be taken to ensure the elements are not damaged in any way.

DO NOT USE HARSH CLEANERS OR SCOURERS AS IT WILL DAMAGE THE POLISHED STAINLESS STEEL.

GUARANTEE

WHAT'S COVERED

H. E. Group Pty Ltd guarantees Dome Pizza Maker for a full replacement for a period of 12 months from the date of purchase, which is only valid with the presentation of the original proof of purchase receipt. This guarantee covers materials and workmanship defects only.

WHAT IS NOT COVERED

This guarantee does not apply to defects arising from abuse, alteration or unreasonable use of the product. In addition, it does not cover general deterioration due to usage.

This guarantee does not apply to the accessories and due to general deterioration.

WHAT H. E. GROUP PTY LTD WILL DO

H. E. Group Pty Ltd will replace the product, if a defect is discovered whilst under the guaranteed period, subject to verification of defect or malfunction, date and proof of purchase.

CUSTOMER CARE

*All enquiries may be directed to our friendly customer service team on toll free number **1800 079 124** or via email info@hegroup.com.au*

PIZZA BASE RECIPE

Ingredients:

2 packets dry yeast (7gm per sachet)
2 teaspoons sugar
4 cups plain flour (more may be required)
1 teaspoon salt
¼ cup olive oil
1 ½ cups warm water

Method:

Put yeast and sugar in a cup. Add ½ cup of luke warm water. Mix well. Stand for 5 minutes to allow the sugar and yeast to blend.

In a large mixing bowl, add the sifted flour, salt, olive oil, 1 cup of luke warm water and the yeast mixture. Mix together with a fork making sure all the flour has mixed in thoroughly.

Sprinkle a handful of flour on a bench top (or flat surface) and place the dough from the mixing bowl to the bench. Knead the dough for 8-10 minutes or until the texture is smooth and uniform. If the dough feels a little sticky, add a little more flour.

Once dough has smooth texture, place the dough in a bowl and drizzle with olive oil. Cover with plastic wrap allow to sit in room temperature to rise for 1 hour.
When the dough has risen at least double in size, uncover and punch the dough. Leave for another 45 minutes before rolling.

Cut the dough in half or quarters – depending on the type of pizza you are making. The dough will make 2 thick base pizzas or 4 thin base pizzas.

TOPPING SUGGESTIONS

Below are a range of different toppings you might like to try.

Sauces

Tomato salsa
White sauce
Garlic butter sauce
Olive oil
Chili Sauce
Barbecue sauce

Cheeses

Mozzarella cheese
Feta cheese
Fresh grated Romano
Fresh rated Parmesan
Fresh grated Pecorino
Camembert
Brie
Tasty Cheese
Goat cheese
Gouda cheese

Vegetables

Onions
Capsicum
Mushrooms
Garlic
Artichoke hearts
Asparagus
Eggplant
Olives
Chili
Fresh Tomatoes
Sun dried Tomatoes
Jalapeño peppers
Broccoli
Pineapple
Fennel
Eggplant
Potato
Zucchini or Squash
Pumpkin

Meat, Poultry & Seafood

Pepperoni
Bacon
Salami
Meatballs
Chicken
Turkey
Barbecued chicken
Egg
Sausage
Spicy Italian sausages
Lamb
Ham
Shrimp
Anchovies
Smoked clams
Octopus
Scallops
Oysters
Capers

Herbs & Spices

Basil
Spinach
Oregano
Nutmeg
Mint
Rocket
Chives

Sweet Pizza's

Strawberries
Mixed Berries
Sultanas
Bananas
Icing Sugar
brown Sugar
Caramel sauce
Chocolate sauce