

anko

Pizza Oven

KPZO120

Instruction Manual



To ensure proper operation of this device, please read this instruction manual carefully before using the device and keep it for further reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:

FOR YOUR SAFETY

Read all instructions carefully, even if you are familiar with the appliance.

- To protect against the risk of electric shock, DO NOT IMMERSE the main unit, power plug or cord in water or any other liquid.
- Please read instructions before operating and retain these for future reference.
- Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, DO NOT use the appliance.
- If the supply cord or any part is damaged, cease use of this appliance immediately to avoid a hazard.
- Do not hang the power cord over the edge of a table and do not let the cord contact hot surfaces, including stovetop.
- Place the appliance on a flat surface. Do not place it on a heated surface or near a hot gas or electric burner or oven.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not touch the inside of the appliance while it is operating.
- Keep the appliance and its mains cord out of the reach of children.
- DO NOT PLACE The appliance on stovetop surfaces.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.

- NEVER USE this appliance with an extension cord of any kind.
- While cooking, the internal temperature of the appliance is very high, TO AVOID PERSONAL INJURY, never place hands inside the appliance unless it is thoroughly cooled down.
- Do not operate under or near flammable materials, Such as curtains, Drapes and any other combustible materials.
- Switch off the power outlet and remove the plug before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the power cord. Never carry the appliance by the power cord.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm clearance around the entire appliance, including directly above it. Additional care should be taken when placing appliances on bench top surfaces or near splash backs where such materials (acrylics, timber etc.) do not have the high heat resistant properties, so it is advised to place them on top of a heat resistant material between bench and appliance and further away from wall surfaces / splash backs.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- Also be careful of hot steam and air when you remove the pan from the appliance.
- The temperature of the door or the outer surface may be high when the appliance is operating.
- Do not operate the appliance if there is a malfunction or if it is damaged in any manner. Immediately unplug the appliance if you see dark smoke coming out of it.
- Wait for the smoke emission to stop before removing oven contents.
- This appliance is intended for household use only and not for commercial, industrial or outdoor use.

- This appliance must be earthed. Only connect it to a suitable earthed AC220-240V~50Hz mains socket. Always make sure that the plug is inserted into the socket properly.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- The baking tray becomes hot all over when it is used in the oven. Always use the tray clamp or oven gloves when handling the baking tray.
- Always unplug the appliance when not in use.
- The appliance needs approximately 30 minutes to cool down.
- In the interest of safety, regular periodic close checks should be carried out on the supply cord to ensure no damage is evident. Do not attempt to dismantle or repair this unit yourself. Repairs should only be performed by qualified personnel in order to avoid a hazard.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- For cleaning, please refer to section “Care and Cleaning”

WARNING

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any other than those specified in this booklet.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS DESIGNED FOR HOUSEHOLD USE ONLY

Symbol Meanings



CAUTION: HOT SURFACES.

The surfaces are liable to get hot during use, do not touch.

FEATURES OF YOUR PIZZA OVEN

Tempered glass door



Adjustable temperature control

Timer control

Power indicator light



Crumb tray



Wire rack

Tray handle



Round baking tray

GETTING TO KNOW YOUR PIZZA OVEN

Congratulations on the purchase of your new Pizza Oven. Before first using your new Pizza Oven, it is most important that you read and follow the instructions, even if you feel you are familiar with this type of appliance.

Your attention is drawn particularly to the section dealing with **IMPORTANT SAFEGUARDS**. Find a safe and convenient place to keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

BEFORE FIRST USE

- Carefully unpack the Pizza Oven and remove all packing materials.
- Use a damp cloth to clean the exterior of the Housing, Baking Tray, Crumb Tray and Wire Rack. Do not immerse the appliance in water or other liquids.
- Do not use abrasive cleaners to clean your Pizza Oven as these may damage your appliance.
- The Pizza Oven should be used without food for the first time because coating residues may cause smoke or odors. Allow the Pizza Oven to heat up on the highest temperature setting for approx. 15 minutes without any food in it.

Pizza Oven controls

TEMPERATURE CONTROL:

Turn the Temperature Control knob clockwise to the desired temperature setting. The temperature can be set up to 210°C.



TIMER SETTING

0-60 MINUTES: The Timer can be set up to 60 minutes. The oven will not turn on without the timer being set.

When the Timer knob is in the “OFF” position, the oven will not operate. To set the time, turn the knob clockwise to the desired time.

The Indicator Light lights up only when the Timer has been set. When the Timer has reached the “OFF” position, a bell sound will be heard. The power supply will be cut off automatically.



ADJUSTING TIME

The Timer can be changed during the cooking cycle. Just turn the Timer knob to the desired time and continue cooking.

NOTE: To select the cooking time that is less than 10 minutes, first rotate the Timer knob more than 10 minutes, and then turn the knob back to the time you require. This is to make the cooking time more accurate.

HOW TO OPERATE THE PIZZA OVEN

- Place the Pizza Oven on a stable, heat-resistant, flat level surface. Away from other heat sources.
- Insert the plug into a standard domestic power outlet and turn the power on.
- Open the glass door, place the Crumb Tray / Wire Rack in position, then place the Baking Tray with food onto the Wire Rack.
- Set the Temperature Control knob to the desired position.
- To begin using the oven, securely close the door and set the cooking time.
- When the cooking is finished, turn the Time Control knob to “OFF,” and the Pizza Oven will turn off. Disconnect from the power supply when not in use.

CAUTION! THE OVEN SURFACES ARE HOT DURING AND AFTER USE, DO NOT TOUCH.

WARNING! To protect against the risk of electric shock, DO NOT IMMERSE the Pizza Oven, power plug or cord in water or any other liquid.

CAUTION! The Baking Tray /Wire Rack becomes hot when it is used in the oven. Always use the Tray Handle or oven gloves when handing it.

CARE AND CLEANING

- Clean the Pizza Oven after each use.
- Before cleaning, always unplug the Pizza Oven and allow it to cool completely.
- Do not submerge the Pizza Oven, cord or plug in water or other liquids.
- Do not use abrasive cleaners to clean, because it is easy to scratch the surface of the Pizza Oven.
- If necessary, wipe the outside of the Pizza Oven, Wire Rack, Baking Tray, and Tray Handle with a damp cloth or sponge dipped in mild soap.
- Dry thoroughly before using again.

TECHNNICAL SPECIFICATIONS

Model: KPZO120

Rated power input : 1130-1350W

Voltage and frequency: 220-240V AC, 50Hz

NOTE: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated on the packaging.

Responsible disposal

At the end of its working life, do not throw this appliance out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

RECIPES

Pizzas can be made in a number of ways using different types of bases, tomato sauces, and toppings, depending on personal preference.

The following is a list of suggestions to make your own pizzas: simply choose which type of base and sauce you require, add 2 toppings of your choice, and then top with 75g (3oz) of grated cheese. If more than 2 toppings are familiar with the Pizza Oven, experiment with your own types of pizza and toppings.

Pizza Bases

Choose one of the following types of base:

1. Ready-made pizza base

These can be obtained from a supermarket and are usually chilled for long-term storage. Ready-made pizza bases usually come in 2 varieties: thin and crispy or deep pan.

2. Home made pizza base ingredients

- 2 cups plain flour
- 1 tspn sugar
- 1 tspn salt
- 2 tspn fresh yeast
- 2 tspn olive oil
- 150ml water

Method

1. Sift flour and salt into a glass mixing bowl. Add sugar and yeast. Mix the dry ingredients.
2. Make a well in the centre of the flour mixture and add oil. Mix slowly by hand, adding water gradually to form a dough.
3. Remove dough from bowl and knead for a minimum of 10 minutes on a flat floured surface, until well formed.
4. Place the dough back in the bowl, and cover the bowl with a clean, wet tea towel. Leave it to stand for 20 minutes until the dough doubles in size.
5. Remove the dough from the bowl and knead well until it is of an elastic consistency.

6. Roll out the pizza dough and top it with your favourite pizza toppings.
7. Place the pizza in the Pizza Oven and cook.

Tomato sauce

Choose one of the following to spread over the pizza base:

1. Ready made pizza sauce

These are usually sold in a variety of flavours at your local supermarket.

2. Tomato purée

Spread 2 - 3 x 15ml / 2 - 3tbsp tomato purée over the pizza base.

3. Homemade tomato sauce Ingredients

- 1 x 15ml / 1 tbsp oil
- 1 small onion, peeled and chopped
- 1 clove garlic, peeled and crushed
- 230g tin chopped tomatoes
- 2 x 5ml / 2tsp tomato purée
- 1 x 5ml / 1tsp dried mixed herbs
- salt and freshly ground black pepper

Method

1. Heat the oil in a saucepan, add the onion and garlic and cook for 2 - 3 minutes until soft.
2. Add the remaining ingredients and bring to the boil. Reduce the heat and then simmer for 10 - 15 minutes or until most of the liquid has evaporated.

Topping ideas

- Ham
- Mushrooms
- Sweetcorn
- Pineapple
- Tuna
- Prawns
- Chicken
- Bacon
- Pepperoni
- Spicy Beef
- Onion
- Tomatoes
- Peppers
- Garlic
- Capsicum
- Sausages
- Four Cheeses
- Minced Beef
- Chillies

Cheese

Sprinkle 75g / 3oz grated Cheddar or Mozzarella cheese over the pizza.

Cooking Tips

Preheat the pizza oven at 170 °C for 10 minutes.

When ready to cook the pizza, increase the temperature to 210 °C.

Any freshly prepared pizza or store-bought frozen pizza should be cooked at the highest temperature of this appliance (210 °C)

Subject to toppings added, the cooking time will vary. Please set the timer high when first cooking your favourite pizza and observe the time it takes. Take note of the time, and when you cook the same pizza next time, set it to the previously noted time to ensure consistency.

When the pizza is cooked to your liking, remove it from the Pizza Oven immediately or lower the oven temperature to 90 °C to keep the pizza warm until ready to serve.

There are some instances where over cooking a pizza will cause the rising crust to raise so high that it touches the upper heating element, causing the crust and some of the toppings to burn. Constant monitoring when cooking is always needed, especially on self-rising crust pizzas.

12 MONTH WARRANTY

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

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 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.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

NOTE



Cat. No. KPZO120
September 2022