

anko

Pizza Maker

GP9022PRD

User Manual



**PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE**

IMPORTANT SAFEGUARDS

Read all instructions before using the unit and its accessories.

- 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.
- Take inventory of all contents to ensure you have all the parts needed to operate your unit properly and safely.
- DO NOT use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord. Also, Appliances are not intended to be operated using an external timer or separate remote-control system.
- NEVER use the outlet below the counter.
- Keep the appliance and its cord out of reach of children. Do not allow the appliance to be used by children. Close supervision is necessary when used near children.
- DO NOT let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating appliances.
- NEVER leave the unit unattended while in use.
- NEVER place baking paper on top of accessories. This can cause a fire.
- To protect against electrical shock, DO NOT immerse the cord, plugs, or main unit housing in water or other liquid.
- Do not operate this appliance with a damaged cord or plug or is dropped or damaged in any manner. Such similar cases will bring hazard or danger.

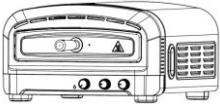
- DO NOT cover the air intake or outlet vents while the unit is operating. Doing so may damage the unit or cause it to overheat.
- DO NOT insert anything in the ventilation slots and do not obstruct them.
- DO NOT place items on top of the surface while the unit is operating except for authorized recommended accessories.
- Before placing any accessories into the unit ensure they are clean and dry.
- Intended for use on heat resistant bench top only.
- DO NOT place the unit near the edge of a countertop. Ensure the surface is level, clean, and dry.
- DO NOT store any materials, other than supplied accessories into this unit when not in use.
- This appliance is for household and indoor use only. And not for commercial or industrial use.
- DO NOT use accessories and attachments not recommended or sold.
- When using this unit, provide adequate space above and on all sides for air circulation. When operating the unit, the rear surface of appliances shall be placed against but not too close to a wall.
- When in operation, a fire may occur if the unit is covered or touching flammable material, including curtains, draperies, or the like.
- DO NOT spray any type of aerosol spray or flavourings inside the unit while cooking.
- Use caution when inserting and removing anything from the unit, especially when hot.
- DO NOT let the food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the unit.
- DO NOT place any of the following materials in the unit: paper, cardboard, plastic, roasting bags, and the like.

- Extreme caution should be exercised when using containers constructed of any materials other than metal or glass.
-  **CAUTION: Hot surfaces. The temperature of the accessible surface may be high when the appliance is operating. To prevent burns or personal injury, ALWAYS use protective hot pads or insulated oven mitts.**
- Spilled food can cause serious burns. Extreme caution must be used when the unit contains hot food. Improper use may result in personal injury.
- Unplug from the outlet when not in use. To unplug, grasp the plug by the body and pull it from the outlet. Never unplug by grasping and pulling the flexible cord.
- Allow the unit to cool completely before cleaning, moving, and storing. Please refer to the cleaning section for regular maintenance of the unit.
- Cleaning and maintenance shall not be done by children.
- DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
- DO NOT use the unit as a source of heat or for drying.
- For cleaning, please refer to section “DAILY CLEANING”.

BEFORE FIRST USE

- Remove and discard any packaging material, promotional labels, and tape from the unit.
- Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- **NEVER clean the main unit/pizza stone in the dishwasher.**
- We recommend placing all accessories inside the unit and running it at max temperature for 10 minutes without adding food.
- Removes any packaging residue and odour traces for completely safe and not detrimental to the performance of the unit.
- Some odours and white smoke appear (not dark smoke) when used for the first time. This is a normal due to burning of the lubrication on the surface of the heating tube when new. This should disappear after few hours of use.
- Make sure the area is well-ventilated.

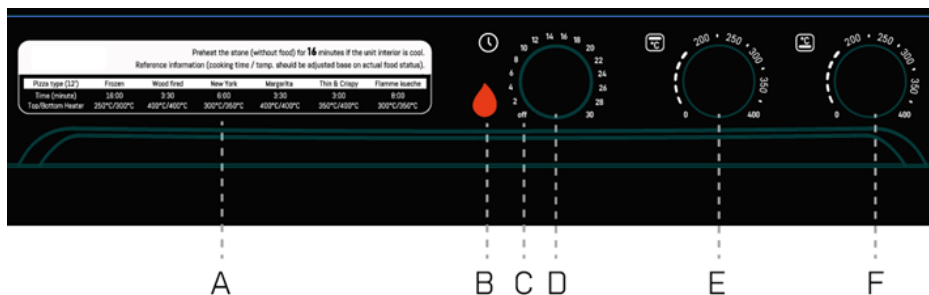
KNOW MORE ON THIS ITEM

Part	Description
	Product unit
	Stone position (slide the stone into the rack, not on the rack top)
	Removable cover (1 pc) Always place the cover on the front during use: * Ensure to Keep unit interior clean after use. * The cover will maintain the interior temperature during or after preheating and cooking.

	Pizza Stone tray (1 pc) Always insert into "Stone rack" (not on the rack top) * The stone is fragile and can break if bumped or dropped. * The stone is very hot during use and stays hot for a long time. Allow the unit to cool down before moving, cleaning or storing. * DO NOT cool the stone with water when the stone is hot, this will damage the stone. If cleaned with water, ensure to dry the stone before use. * Store the pizza stone in a dry and warm location. * To achieve best cooking results, place the pizza in the middle of the stone when baking.
	Pizza Shovel (1 pc) Easy to place or remove pizza from the stone.

** The pictures of the accessories shown above are for reference only, they may look different to the actual product.

CONTROL PANEL:



** Panel shown may be slightly different to the real product.

A: Time/Temp. tips for different type of pizza

For reference only. The time and temperature should be adjusted according to the actual food being cooked (quantity, brands...).

B: Working Indicator light

Once the timer is set, the pizza maker is switched ON and heating up, the indicator light will come ON.

C: Power off

At this position, the pizza maker is switched OFF and will stop working.

D: The Timer setting dial

E: The top heater setting dial

F: The bottom heater setting dial

Important information:

- The heat setting dials (E/F) operation is affected by ambient temperature. If the ambient temperature exceeds the dial's setting temperature, the heating element will not work until the ambient temperature drops below the set value.

USING THE FUNCTIONS

IMPORTANT! Do not place the appliance on non-heat-resistant surface. Do not place or use the appliance on a laminated / Vinyl bench top. To prevent heat damage, placing the oven on an insulated heat pad is recommended.

IMPORTANT NOTE:

- Due to the extremely high temperatures achieved, place the unit in a well-ventilated area, as it will emit smoke when cooking.
- NEVER place baking paper on top of the pizza stone. This can cause a fire.
- We recommend you monitor and stay close to the unit as your food can quickly become overdone and eventually burn or ignite if left in the oven for too long.
- **IMPORTANT:** In case of a lot of smoke, food over burnt / acrid flavour.
 - The pizza stone must be cleaned properly, ensure there is no food/oil left from previous use.
 - Use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil.

Step 1: Set the temp.	● Insert the stone into “Stone rack” (not on the rack top) without food ● Plug in. ● Adjust <i>the HEATER SETTING DIAL (E/F)</i> to get the desired temperature. (Refer to the content of <i>Time/Temp. tips</i>) NOTE: The product does not start working yet. Follow below steps.
Step 2: Preheat	If the unit is in cool, or been over 10 minutes since the last shutdown, a 16-minute preheating is recommended. ● Adjust the Timer setting dial (D) to 16 minutes. ● Do not place any food in during preheating, preheat only with the stone. ● Place the cover back and ensure to always keep the cover on the door during use. It is good to keep the stone hot for

	faster, longer and for best cooking results.
Step 3: Prepare the raw pizza and place the pizza onto the stone	● Refer to “RECIPE OF DOUGH BALL for WOOD FIRED PIZZA”. Reminder: - Only prepare the pizza crust when pre-heating is almost finished (approximately 5-6 minutes left on preheating the oven) - Place the pizza crust onto the shovel and fill with ingredients (cheese, ham, etc.,) only after the pre-heating has finished. - Pay attention to important Tips in step 5. ● <i>Insert and place the pizza in the middle of the stone, correct positioning affects the cooking results.</i> ● <i>Quickly place the cover back and always keep the cover on the door.</i> It is good to keep the internal temperature stable and even. <u><i>This affects the cooking result.</i></u>
Step 4: Set the time and start to cooking	● Adjust the <i>TIME SETTING DIAL (D)</i> to set the desired cooking time. (Refer to the content of <i>Time/Temp. tips</i>) then <i>INDICATOR LIGHT (B)</i> will switch ON and the unit will start to function. ● It is important to monitor and stay close to the pizza oven as food can quickly become overdone or over cooked and ignite if left for too long in the oven.
Step 5 Cooking finished	● Once the pizza is cooked, remove the pizza quickly from the oven. <i>Always place the cover back on the front door.</i> ● Leave your steaming hot pizza to cool slightly before cutting it into pieces. ● If you need to make more pizza, repeat steps 1 to 4.
Step 6 End	● Unplug the unit. ● Keep the cover back into door gate for storage.

RECIPE OF DOUGH BALL for “WOOD FIRED PIZZA”:

It is recommended to buy the dough ball from a baking shop or supermarket. If not available, below is the recipe for a 10 inch size pizza at home.

Ingredient: Bread flour 100g; Sugar 5g; Salt 1g; Yeast 1g; Milk 63g; Butter 5g

- 1) After well mixing ingredient then plastic wrap for 1 hour
- 2) Add some flour to the above fermentative mixture and make it into a ball shape.
- 3) Add some oil to the dough ball surface, and plastic wrap it again.
- 4) Place the dough ball into the refrigerator for at least 6 hours.
- 5) Before usage, take out the dough ball and unfreeze it for at least 1 hour.
- 6) Only prepare your raw pizza when pre-heating is almost finished (5-6 minutes left). It is easier to move pizza from the desk to the unit.

Step1: Prepare the cheese, ham and so on into the desired size.

Step2: Add some flour to the desk then use your hand to reduce dough ball thickness by stretching way to get the pizza crust.

Step3: **Only when preheat is finished,** evenly spread less than 4g flour (NOT ALLOWED TO USE OIL instead of flour) to Pizza Shovel top surface (*very useful to move the pizza to the stone from shovel*), then place the crust on the shovel.

Step4: Add your favourite ingredient to pizza such as cheese, ham, sauce.... To get a thin / crispy bubble/edge, leave around 2-3cm crust edge without any sauce or food for an amazing thin/crispy pizza edge. After this, ***slightly go back and forth the shovel to make sure the pizza is slidable.***

Step5: Move the pizza into the oven interior stone quickly in case the pizza sticks to the shovel. Then set the timer to start cooking.

Here are the important Tips:

- 1) Step 3 to 5 need to be completed within 3 minutes in case the oven interior temperature drops too much.
- 2) Do not horizontally push the pizza into the oven at the door.
- 3) Insert 4/5 of the shovel onto the oven interior stone (should

be in the middle of stone). Slant the shovel a little and slightly go back and forth the shovel to place the pizza on the stone.

- 4) When 1 minute is left, use the shovel to take out the pizza for checking. It is recommended to change the position of the pizza on the shovel then place back onto the stone for a better result. If the result is not good enough, extend its baking time.
- 5) The door cover should be placed back quickly in any time to prevent heat loss as this can affect the cooking result.

CLEANING

The unit should be cleaned after every use.

NEVER clean the main unit/ accessories in the dishwasher. For electrical safety do not wash main unit with water or any other liquid.

All cleaning and maintenance should be carried out when the unit is cool and with the power plug disconnected from the mains power outlet.

- Remove all accessories from the unit.
- Clean the main unit and the control panel with a slightly damp cloth.
- For “Pizza Stone”, DO NOT cool the stone with water when the stone is hot. If cleaning the stone with water, please dry the stone completely before next use. Store the pizza stone in a dry and warm location.

TROUBLESHOOTING GUIDE

Problem	Potential cause and solution
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1. The pizza is undercooked or not evenly cooked.	• It is possible that - the cooking time /temp. are not enough. - too much ingredients on the pizza crust. - the preheat time is not enough - Not placing cover back on the door during & after preheating /cooking. - Pizza not placed in the middle of stone. • Adjust time /temp. if desired, place pizza into unit again for few more seconds/minutes. • During cooking, take the pizza out, rotate it and gently push it back to the unit. • We suggest you monitor and stay close to the unit as your food can quickly become overdone, over cooked and may eventually ignite.
2. Should I add pizza before preheating?	All Pizza is suggested to be placed into oven after preheating. Or based on the recipe.
3. The unit is not working or does not heat up (the working Indicator light is not on)	• Check that the time setting dial is adjusted. • Check that the power cord is plugged in and the light is ON. (test the appliance on a different power outlet). • The heater's operation is affected by ambient temperature. If the ambient temperature exceeds the dial's setting temperature, the heating element will not work until the ambient temperature drops below the set value. • If the actual temperature is found higher or lower than the dial's setting temperature, this is a normal case due to environment / tolerance issues. This does not affect pizza baking performance. • The appliance is overheated after a long usage. If the appliance overheats, it will automatically turn OFF the heating element for safety. Stop using the appliance.

4. The appliance produces dark smoke when it is on.	• Food is touching or too close to the heating element. Switch off the oven and reposition the food until it is not touching the heating element. • Food is not touching the heating element. Interrupt the process immediately and allow the device to cool.
5. Steam coming out from the oven door	This is normal. The door is vented to release steam created by foods with a high moisture content.
6. The circuit breaker or safety switch tripped	• This appliance draws high current in operation. When used in conjunction with other kitchen appliances on the same power circuit at the same time, it may trip the circuit breaker or safety switch with incorporated overload protection. • Check to ensure that other appliances are operating at the same time (E.g. Kettles, toasters, microwaves) to isolate them from the same circuit, then operate the appliance separately to confirm that the circuit is no longer tripping.

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~ 50-60Hz

Power: 2200W

12 Month Warranty

Thank you for your purchase.

Your new product is warrantied 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.

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

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business 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 as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

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.

Contact for Kmart purchases	Contact for Target purchases
Kmart Australia Ltd C/- Customer Service Centre 690 Springvale Road, Mulgrave Vic 3170 Customer Service: 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or via Customer Help at kmart.com.au	Target Australia Pty Ltd C/- Customer Service Centre 2 Kendall Street, Williams Landing, Vic, 3027 Customer Service: 1300 753 567 or via Customer Help at target.com.au/help/contact-us