

**MASTERPRO**  
PREMIUM QUALITY

## THE ULTIMATE PIZZA OVEN

### INSTRUCTIONS FOR USE

MPPIZZA0BK

#### FEATURES

- Dual heating elements
- Removable ceramic baking stone
- Heats up to 400°C
- Cooks the perfect pizza in 5 minutes
- 220-240V / 50Hz
- 1200W
- Includes serving paddles
- Built in timer

#### 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 appliance.
- Children should be supervised around this appliance.
- The appliance is not to be used 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.
- 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 supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- Do not place appliance near a hot stovetop, or in any other oven.

- Surfaces of appliance will become hot during use. Take care to only touch the handle and knob when appliance is hot. Wearing gloves is recommended to ensure safety. The heating element surface is subject to residual heat after use.
- Hot steam will be released quickly when opening appliance – exercise extreme caution when lifting open lid.
- Do not use appliance for anything other than its intended use.
- Appliance is intended for household use only.
- The use of accessory attachments is not recommended.
- If using an extension cord, ensure that it is a 3 prong, 220-240V, grounded outlet only.
- Warning: Avoid spillage on the connector.
- CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.
- Store these instructions for future reference.

#### OPERATION INSTRUCTIONS:

Before first use, run your appliance for 10 minutes on heat setting '5'. This will burn away any lubricants from the heating elements, and also seasons the baking stone.

- Ensure the pizza oven is empty, aside from the ceramic baking stone.
- Turn heating dial to '0' and plug appliance into an outlet.
- Turn heating dial to heat setting 5. The heat indicator light will remain on for around 10 minutes until appliance 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 handles 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.)
- Do not allow toppings to touch the top heating element as this will cause burning.
- Close appliance lid. 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. Alternatively, you can leave the lid open while the base finishes cooking.
- When cooking multiple pizzas, leave the lid open for a few minutes between cooking. Turn the heat setting down if bases cook too quickly.
- Once cooked, remove pizza using the paddles. Warning: Only use handles to open the oven. Oven gloves are recommended. The oven will emit hot steam when opened.
- For toasted sandwiches, pre-heat your oven at setting 5. Prepare your sandwich with chosen fillings, place the sandwich on stone 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 appliance after each use and allow to cool completely. Do not touch or clean appliance until it has cooled.
- Do not immerse appliance in water or other liquids. Warning: this could lead to electrical shocks.
- Clean exterior of appliance 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.

## CONTACT

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