

duraprès

+ CURTIS STONE



SLICE MASTER

Pizza Oven

Neapolitan • Thin Crust • Pan • Frozen

DPZ800

THANK YOU!

We hope you enjoy your new
Durapès Slice Master Pizza Oven



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IMPORTANT SAFEGUARDS

Like any electrical appliance, the Duraprès Slice Master Pizza Oven must be handled with care at all times. To ensure your own safety, the following precautions should be followed:

1. Read all instructions
2. Do not immerse the product in water or other liquids or rinse under the tap.
3. Check that the voltage marked on the product matches the local power supply voltage, before connecting the product to the power supply.
4. It is recommended to regularly inspect the appliance and Power Cord. Do not use the appliance if there is damage to the Power Cord or Plug, or after the appliance malfunctions or has been damaged in any way. Immediately stop use and call the customer service team.
5. This product is not intended for people (including children) who are physically impaired, have sensory or mental disabilities, or lack relevant experience and knowledge, unless someone responsible for their safety supervises or directs their use of the product.
6. Keep the product and its cables out of the reach of children.
7. Keep the Power Cord away from hot surfaces.
8. Always place and use this product on a dry, stable and level surface.
9. This product cannot be operated with an external timer or a separate remote control system.
10. Do not use this product for any purpose other than as described in this user manual.
11. The product must be allowed to cool before cleaning.
12. Do not let the Power Cord hang over edge of table or counter or touch hot surfaces or become knotted.
13. Do not immerse the Pizza Oven in water. To protect against electrical shock, do not immerse the Plug, Power Cord or appliance in any liquid.
14. This appliance is for household use only. Do not use in any type of moving vehicles. Do not use the appliance outdoors, or for anything other than its intended use. Misuse can cause injury.
15. If this appliance begins to malfunction during use, immediately unplug the Power Cord.
16. Do not use or attempt to repair a malfunctioning appliance.
17. Do not leave this appliance unattended while in operation.
18. Do not use non stick or coated pans or any lid in the oven.
19. **WARNING:** this electrical appliance contains a heating function. All surfaces can develop high temperatures. Since temperatures are differently perceived by different people, this equipment should be used with caution.
20. The appliance should only be touched using the intended handles and gripping surfaces. Surfaces other than intended gripping surfaces need sufficient time to the cool down before being touched.
21. **WARNING:** A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over. The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating is listed on the bottom of this unit.
22. Do not place anything inedible inside the appliance or place the appliance in any container or small, confined space while the appliance is hot or in operation.
23. Do not place any utensils, roasting pans or dishes on the glass door.
24. Do not store any item on top of the pizza oven during operation.
25. Always operate the appliance on a horizontal surface that is level, stable and noncombustible.
26. To avoid risk of electric shock, do not insert metal utensils into the oven.
27. Do not place your appliance on or near a cooktop, even if the cooktop is cool, because you could accidentally turn the cooktop on, causing a fire, damaging the appliance, your cooktop and your home.
28. Always unplug the appliance after use and then allow the appliance to cool for 30 minutes before handling, cleaning or storing.
29. Pizza Stone should never be immersed in water, it will damage the stone.

IMPORTANT SAFEGUARDS

30. Do not wash the Pizza Stone with detergent, it can penetrate the pores of the stone and transfer to food.

31. When operating the oven, keep a minimum distance of 10cm of space on both sides of the appliance and 30cm above.

32. Do not use on a cloth-covered surface, near curtains or other flammable materials.

33. A fire may occur if the oven is covered or touches flammable materials, including curtains, draperies, walls, and the like, when in operation.

34. The use of accessories and attachments not recommended or supplied with this oven may cause injuries.

35. The use of accessories and attachments not recommended or supplied with this oven may cause injuries.

36. Use caution when using stainless steel pans as they may discolor at high temperatures.

37. To avoid any direct contact with the oven, the provided pizza peel should be used at all times when inserting a pizza into the cavity, unless cooking a pan pizza.

38. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.

39. If the appliance is to be cleaned, moved, assembled or stored, always turn the unit off and allow it to cool completely, before unplugging it from the power outlet.

40. We recommend operating the oven on a dedicated circuit separated from other appliances. Consult a licensed and qualified electrician if you are unsure.

41. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

42. Use caution when using stainless steel pans as they may discolor at high temperatures.

43. Do not leave the door standing open for extended periods of time.

44. Caution should be exercised when removing the pan from the oven. Pan should be placed on a heat proof material.

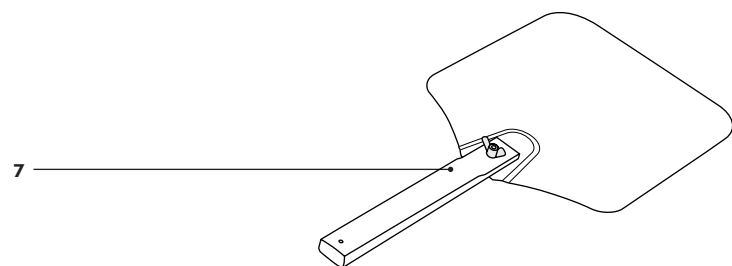
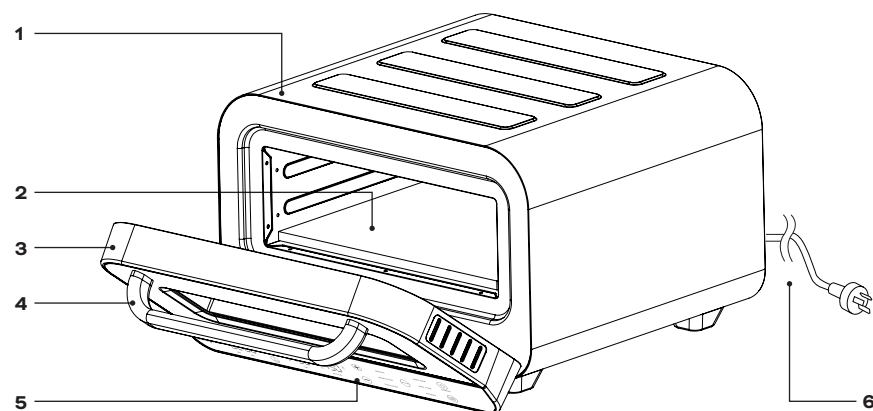
45. Do not use the appliance near the edge of a countertop or table. Ensure the surface is stable, level, heat-resistant and clean.

46. Do not place cardboard, plastic, paper, or other flammable materials in the oven.

47. Do not cover any part of the oven with metal foil. This will cause overheating of the oven.

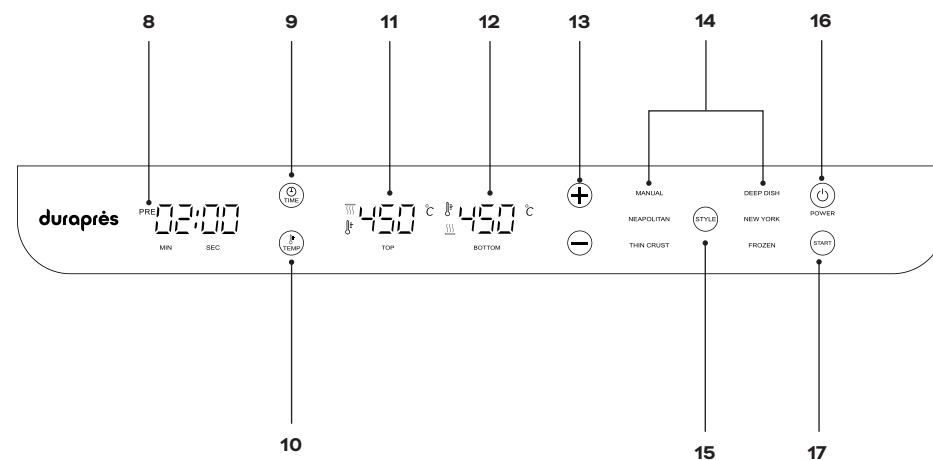
**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

PARTS & ACCESSORIES



- | | |
|--------------------|-----------------|
| 1 HOUSING | 5 DISPLAY PANEL |
| 2 PIZZA STONE | 6 POWER CORD |
| 3 OVEN DOOR | 7 PIZZA PEEL |
| 4 OVEN DOOR HANDLE | |

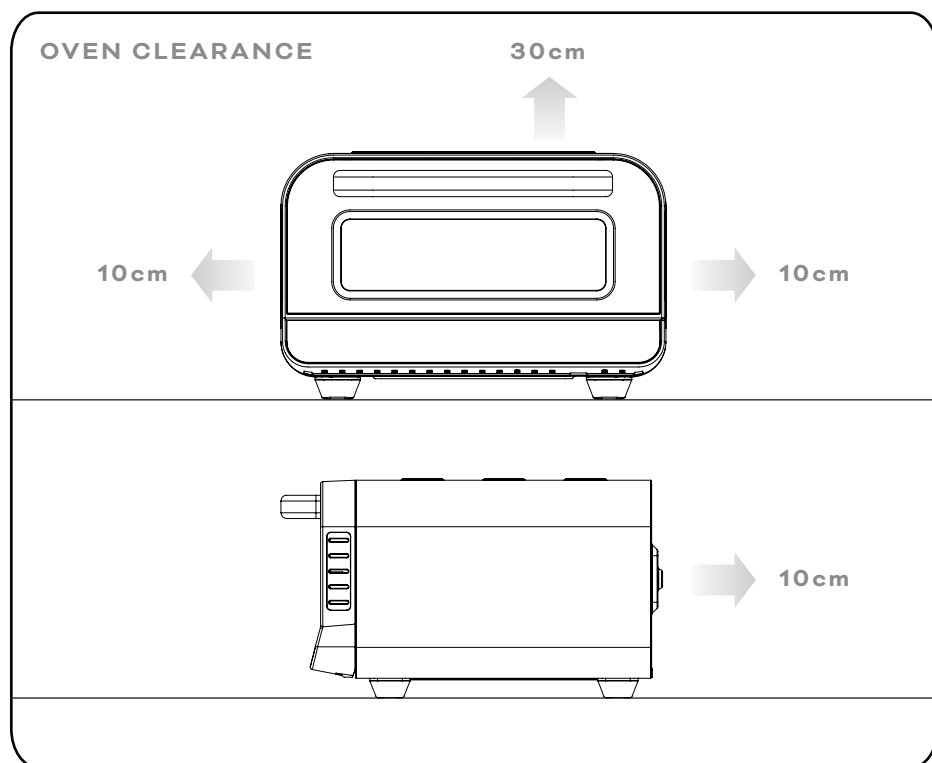
DISPLAY PANEL



- | | |
|----------------------------------|------------------------------|
| 8 PREHEAT INDICATOR/TIME DISPLAY | 13 TIME/TEMP SETTING BUTTONS |
| 9 TIME SETTING | 14 PIZZA STYLE INDICATOR |
| 10 TEMP SETTING | 15 PIZZA STYLE SETTING |
| 11 TOP OVEN TEMP | 16 POWER BUTTON |
| 12 BOTTOM OVEN TEMP | 17 START BUTTON |

BEFORE FIRST USE

1. Carefully unpack the Pizza Oven and remove all packaging materials. Refer to the Care & Cleaning Guide on page 14.
2. Place the oven on a flat, level surface near a wall outlet. Ensure the oven is on a stable, horizontal surface. Maintain at least 10 cm clearance at the back and sides, and more than 30 cm at the top. Keep away from combustible materials like curtains and wall coverings. Do not use on a cloth covered surface.
3. Wipe the oven, interior, and Pizza Stone with a damp cloth, then allow to dry.
4. Insert the Pizza Stone, set the upper and lower temperatures to 450°C, and press the Start button. Run the oven empty for 15 minutes to burn off any manufacturing residues. A slight smell and smoke may occur during the first use. This is normal and will dissipate over time.

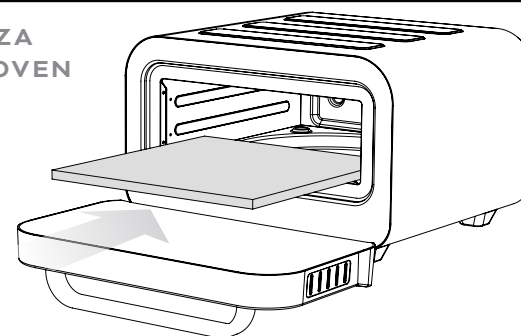


HOW TO USE

HOW TO USE YOUR PIZZA OVEN

1. Place the Pizza Stone inside the oven and plug it into a wall outlet.

PLACE PIZZA
STONE IN OVEN



2. Press the Power Button to enter standby mode. The oven will shut down automatically after 10 minutes of inactivity. Press Power Button again to turn oven off.
3. Press Pizza Style button to set desired pizza style. Then press Start button to begin preheating.
4. Press the Temp Setting button, to select the Top or Bottom heating element temperature you prefer to adjust. The temperature display will flash. The temperature can be adjusted in 10°C increments, from 80°C to 450°C, using the Setting buttons.
5. Press the Time Setting button. The time display will flash. The time can be set from 1 to 60 minutes using the Setting buttons.
6. Press the Start button to start preheating.

7. When the set temperature is reached, the oven will beep. Place the pizza inside oven using a pizza peel, then close oven door. Press Start button again to start cooking. The oven will beep when cooking is complete. The Time Display will begin to countdown. Press Power button at any time to cancel cooking.

Note: Heating will continue even after the timer ends. When cooking multiple pizzas, preheat the oven for about 5 minutes between pizzas. Prepare the next pizza while the oven is heating.

8. Press the Power button to turn off the oven. The cooling fan will run for 10 minutes. Once cooling is finished, unplug the oven, then clean.

HOW TO USE MANUAL COOKING MODE

1. Place the Pizza Stone inside the oven, and plug into a wall outlet.
2. Press Pizza Style button and set to Manual mode. The Manual Pizza Style indicator will light up.
3. To set the Temperature, first press the Temp Setting button, then the Top Oven Temp or Bottom Oven Temp buttons to set desired temperatures. The temp display of the respective heating element will flash. Using the Setting buttons, you can adjust the temperature from 80°C to 450°C, in 10°C increments.
4. To set the time, press the Time button, then use the Setting buttons to set desired cooking time.
5. Press Start button to begin preheating. A beep will be heard when set temperature is reached. Place the pizza in the oven, then close oven door.
6. Press the Start button again to start the cooking countdown.
7. When cooking is finished a beep will be heard. Remove the pizza from the oven.
8. Press the Power button to turn off the oven. The cooling fan will begin to run. Once cooling is finished, unplug the oven and then clean.

COOKING GUIDE

PIZZA MENU

PIZZA	TOP TEMP	BOTTOM TEMP	TEMP RANGE	DEFAULT TIME	ADJUSTABLE EXTENT
Homemade Pizza	450°C	450°C	80 - 450°C	2 min	1 - 60min
Neapolitan Pizza	400°C	400°C	200 - 450°C	2 min	1 - 10min
Thin Crust Pizza	270°C	330°C	80 - 450°C	6 min	1 - 10min
Deep Dish Pizza	220°C	340°C	80 - 450°C	12 min	1 - 30min
New York Style Pizza	240°C	270°C	80 - 450°C	8 min	1 - 20min
Frozen Pizza	240°C	200°C	80 - 450°C	16 min	1 - 20min

Tips: Generally, thick-crust pies bake longer at lower temperatures, while thin-crust pies bake less at higher temperatures.

Note: Suggested time depends on the dough, sauce and ingredients, and is just a reference. The pizza should not be left unattended when baking the pizza.

CARE & CLEANING

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact the customer service department for any unusual issues you may experience.

1. Always unplug Pizza Oven before cleaning.
2. Ensure Pizza Oven has cooled down before cleaning.
3. Do not wet or soak the Pizza Stone in water, or place in the dishwasher this will damage the stone.
4. Do not immerse the Pizza Oven.
5. In order to avoid damaging the Pizza Stone, it is highly recommended to wipe the surface with a soft, damp sponge after each use.
6. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven surface.
7. Let all surfaces dry thoroughly prior to inserting the Power Plug into a power outlet and turning the oven on.
8. Always use proper tools such a pizza peel and oven mitts to handle the pizza and stone, avoiding direct contact to prevent burns or injuries.
9. Use a plastic or wooden scraper to gently remove any baked-on food residue.
10. Store the Pizza Stone in the Pizza Oven between uses and remove it only when it needs to be cleaned.
11. Over time, the inside of the Pizza Oven and Pizza Stone may change colour, but discoloration does not affect performance.
12. To clean appliance, wipe down Housing with damp cloth and dry thoroughly after every use. Never submerge in water or other liquids.
13. Never use harsh chemical detergents, powder or scouring pads on any parts.
14. Wipe Housing with clean, damp cloth.
15. Contact Customer Service Team for any issues or malfunctions.

TROUBLESHOOTING

ISSUE	POSSIBLE CAUSE	SOLUTION
Raw pizza stuck on the peel	There is not enough flour at the bottom.	Ensure the dough is covered with flour;
	Pizza has sat too long on the peel.	Do not let the pizza stay on the peel for more than a minute or two, or it will start to stick;
	The pizza is too heavy.	After placing the pizza on the stone, pull the peel out with a quick, short motion.
A lot of smoke during cooking	Too much raw flour is on the stone.	When making pizza, use just enough flour to prevent the dough from sticking. Wipe off excess flour from the bottom of the pizza stone.
		Do not open the door if there is too much smoke.
The pizza is too black	The top temperature is too high	Reduce the Top Oven temperature and increase the Bottom Oven temperature.
Steam is coming out of the oven	This is normal during cooking. The door ventilation releases steam produced by high moisture food.	Ensure that there is no moisture on the work bench. If any moisture is found, wipe it dry.
Fire in the oven	This can happen when cooking in extreme high temperature.	Close the oven door if it is open. If the fire does not extinguish itself within 20 seconds, unplug the appliance and keep the door closed until the fire is out.

WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, for this product for a period of 24 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof of purchase is a receipt specifying item, date purchased, and cost of item. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchase. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN AUSTRALIA AND NEW ZEALAND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorised dealer or service center.
- Shipping and handling charges may apply.
- Proof of purchase is required to confirm the warranty.
- This warranty does not exclude, restrict or modify any state or federal legislation applicable to the supply of goods and services.

To register your warranty, please visit www.durapres.com/warranty

DURAPRÈS PRODUCTS CUSTOMER SERVICE INFORMATION

Should you have any concerns, issues or questions regarding your Duraprès product please visit www.durapres.com/contact

Food Fight Australia Pty. Ltd. • Made in China

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