# Breville 

## Crispy Crust Stone Baked Pizza Instruction Booklet



# CONGRATULATIONS 

On the purchase of your new<br>Breville Pizza Oven

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## BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

## IMPORTANT SAFEGUARDS

## READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Carefully read all instructions before operation and save for future reference.
- Remove and safely discard any packaging material and promotional stickers before using the Pizza Oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to the power plug of this appliance.
- Do not place the Pizza Oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not place the Pizza Oven on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the appliance at a minimum distance of 20 cm away from walls, curtains, cloths and other heat sensitive materials.
- Always operate the Pizza Oven on a stable, heat-resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials. Do not use on a metal surface, for example, a sink drain board.
- When operating the Pizza Oven, ensure the power cord is kept away from any heat source including the surface of the Pizza Oven. Ensure the power cord does not become trapped between the lid and base of the Pizza Oven.
- Always ensure the appliance is properly assembled before use. Follow instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- When operating the Pizza Oven, insert the power plug into a single power outlet. Do not plug into a double adaptor, or similar, and use with other appliances.
- Do not place cardboard, plastic, paper, or other flammable materials near or in the Pizza Oven.
- The outer surface of the Pizza Oven may be very hot when operating at high temperatures. Always wear protective, insulated oven gloves when inserting, removing or handling items from the Pizza Oven when hot. Alternatively, allow the Pizza Oven to cool before handling.
- Do not lean or stand over the Pizza Oven when opening the lid as steam may be released.
- Do not place anything on top of the Pizza Oven.
- Do not leave the lid open for extended periods of time.


## BREVILLE RECOMMENDS SAFETY FIRST

- Do not place hands inside the Pizza Oven during operation.
- Do not insert oversized foods into the Pizza Oven as this may create risk of fire
- Cook on one side of the pizza stone only. Do not reverse pizza stone to cook on the clean side if it becomes stained or discoloured.
- Do not store any materials other than the supplied accessories in the Pizza Oven when not in use.
- Do not attempt to operate the Pizza Oven by any method other than those described in this booklet. Do not leave the Pizza Oven unattended when in use.
- Always ensure the Pizza Oven has cooled, is turned off at the power outlet and the cord is unplugged before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.
- To protect against electric shock do not immerse the Pizza Oven, cord or power plug in water or any other liquid.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.


## IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the cord fully before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- 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.
- This appliance is for household use only. Do not use that appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville service centre for examination and/or repair
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30 mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- The Breville 12 Months Replacement Guarantee excludes defects to the pizza stone caused by the product not being used in accordance with instructions, misuse, accidental damage or breakage
- Any maintenance, other than cleaning, should be performed at an authorised Breville Service Centre


## WARNING

The outer surface of the pizza oven becomes very hot when operating at high temperatures. Always wear insulated oven gloves when inserting, removing or handling items from the pizza oven when hot.

## KNOW

your Breville Pizza Oven


A. Heating light

Turns on and off during operation. This is an automatic thermostat light indicating that the correct temperature is being maintained.
B. Variable temperature control
C. Cool touch handles

For safe and easy handling.
D. Top and bottom heating elements

Heats the oven to a maximum of $350^{\circ} \mathrm{C}$ to recreate the effects of a traditional pizza oven.
E. Sturdy non skid feet
F. Removable 12" pizza stone

Absorbs moisture and distributes heat evenly for a crispy crust.
G. 1200 watts of power

Pizza cooks in as little as 8 minutes.

## OPERATING

your Breville Pizza Oven

## BEFORE FIRST USE

Before using the Pizza Oven for the first time, remove and safely discard any packaging material and promotional labels. Ensure the appliance is switched off at the power outlet and the power cord is unplugged.

Remove the pizza stone from the Pizza Oven and wipe with a soft, damp cloth. Dry thoroughly. Wipe the interior surfaces of the Pizza Oven with a soft, damp cloth. Dry thoroughly. Re-insert the pizza stone and close the lid.

## PRE SEASONING THE STONE

1. Lighty sprinkle pizza stone with all purpose flour.
2. Switch Pizza Oven on at power point.
3. Set the temperature control to setting 2 .
4. Heating light will illuminate, leave on for 5 minutes. Turn off, allow pizza stone to cool completely. Scrape off excess flour, repeat process a further 2 times, before using for the first time.

## THE PIZZA OVEN IS NOW READY TO USE

1. Insert the power plug into the power outlet and switch on.
2. Preheat the Pizza Oven before use. To do this, set the temperature control to Setting 2 or 3 . If setting 3 is used to preheat, note that it will have to be switched to setting 1 or 2 to cook the pizza.

## NOTE

When switched on for the first time, the Pizza Oven may give of vapours for a short period of time. This is due to the oil residue that may have been used in the manufacturing process. This is not detrimental to the performance of the Pizza Oven and will dissipate with use.

## NOTE

The Pizza Oven has three heat settings:
Keep Warm
Setting 1 is a low heat setting and can be used to keep cooked pizzas warm.

High
Setting 2 is recommended for cooking pizzas.

## Pre-Heat

Setting 3 is a higher heat setting recommended for pre-heating pizzas only
3. The heating light will illuminate when the Pizza Oven is preheating. When the correct temperature is reached, the heating light will go out and the Pizza Oven will be ready to use.
4. Carefully open the lid using oven gloves. Do not lean or stand over the Pizza Oven when opening the lid as steam may be released.

## NOTE

The heating light may turn on and off during operation. This is the automatic thermostat light indicating that the correct temperature is being maintained.

## OPERATING YOUR BREVILLE PIZZA OVEN

5. Place prepared pizza onto the hot pizza stone. Assemble ingredients onto pizza base. (see cooking table page 11 for cooking times).

## NOTE

If cooking a pre-purchased pizza, ensure that all packaging materials are removed before cooking. Some pre-purchased pizzas are packed on a sheet of paper or polystyrene which may stick to the base of the pizza or to the pizza stone.
6. Carefully close the lid using oven gloves.
7. At the end of cooking, carefully open the lid using oven gloves. Do not lean or stand over the Pizza Oven when opening the lid as steam may be released.
8. Remove the pizza using a heat-proof spatula.

## NOTE

Never use a knife or pizza cutter on the stone as this could damage the fine-grain cooking surface. Remove the pizza from the stone prior to cutting.

## NOTE

Cook on one side of the pizza stone only. Do not reverse pizza stone to the clean side if it becomes stained or discoloured. The pizza stone will darken in colour with use. This is a normal part of the natural seasoning process. Clean the pizza stone after each use (refer to cleaning instructions on page 13).

## COOKING GUIDE

The following table should be used as a guide only to allow for individual tastes and preferences. The time may vary due to the size, shape and thickness of the pizza. As you become familiar with the Pizza Oven, adjust the cooking times accordingly.
It is recommend to use Setting 2 or 3 on the temperature control when following the times below.

| TYPE OF PIZZA | TYPE OF BASE | APPROXIMATE <br> COOKING TIME | PRE- <br> SET | COOK |
| :--- | :--- | :--- | :---: | :---: |
| Pre-purchased <br> Chilled | Thin and Crispy | $7-10$ Minutes | 2 | 2 |
| Pre-purchased <br> Chilled | Thick | 10 Minutes | 3 | 2 |
| Pre-purchased <br> Frozen | Thin and Crispy | 15 Minutes | 2 | 2 |
| Pre-purchased <br> Frozen | Thick | $15-18$ Minutes | 3 | 2 |
| Homemade dough | Thin and Crispy | 10 Minutes | 2 | 2 |
| Homemade dough. | Thick | $10-12$ Minutes | 3 | 2 |
| Any - Keep warm only | Any | $5-10$ Minutes | N/A | 1 |

## \. WARNING

Do not immerse power cord, pizza stone, power plug, or appliance into water or any other liquid. Do not use harsh abrasives, chemicals or oven cleaners to clean the Pizza Oven as this may scratch or damage the surface of the appliance.

# CARE, CLEANING AND STORAGE 

your Breville Pizza Oven

## CLEANING AFTER USE

1. Always ensure the Pizza Oven is turned off at the power outlet and unplug the power cord.
2. Allow the Pizza Oven cool completely.

## CLEANING THE OUTER BODY

1. After each use, wipe the outer body with a soft, damp cloth and dry thoroughly. A non-abrasive liquid cleanser may be used to avoid build-up of food residue and stains.
2. Allow all parts and surfaces to dry thoroughly before plugging the Pizza Oven in and using.

## CLEANING THE INTERIOR

To clean any food splattering, wipe the interior with a soft cloth dampened with warm water. Dry thoroughly.

## CLEANING THE PIZZA STONE

1. Open the lid of the Pizza Oven and remove pizza stone by inserting fingers into the two recesses on either side of the pizza stone and pull upwards.
2. Scrape off any excess food from the surface of the pizza stone with a metal or silicone egg flip.

## NOTE

Do not immerse the pizza stone in water or use cleaning liquids or detergents. Immersing the pizza stone in water could cause it to crack. Cleaning liquids or detergents will absorb into the stone and transfer to the pizza during baking.

## NOTE

For a deep clean, prepare a paste by mixing 75 g of bicarbonate of soda with 3 tablespoons of water. Apply the paste to the desired areas of the pizza stone and leave for 15-20 minutes. Scrape off excess paste and food from the surface of the pizza stone. Using a damp cloth, wipe off excess food, and dry thoroughly.
Do not reverse pizza stone to cook on the clean side if it becomes stained or discoloured.

## STORAGE

When storing the Pizza Oven, switch off the power supply and remove the power plug from the power outlet. Ensure the appliance is completely cool, clean and dry. Insert the pizza stone accessories into the Pizza Oven. Ensure the lid is closed and do not place any objects on top. Store the appliance standing on its support legs.

NOTES

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## Breville Customer Service Center

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