

Important Safeguards

When using this electrical appliance, the following basic safety precautions should always be followed:

For Your Safety

- 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 these 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, contact your local qualified technician and 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 the table and do not let cord contact hot surfaces, including stovetop.
- Place the appliance on the flat surface. Do not place on the 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 appliance.
- Do not cover the air inlet or the air outlet when the appliance is working.
- 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 appliance is 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 unit is very high, TO AVOID PERSONAL INJURY, never place hands inside the Unit unless it is thoroughly cooled down.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not use with an extension power cord.
- 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 free space on the back and sides and 10cm free space above the appliance.
- 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.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Also be careful of hot steam and air when you remove the baking tray from the appliance.
- Surfaces may become hot during use.
- 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 the appliance.
- Wait for the smoke emission to stop before removing oven contents.

Caution:

- 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 standard domestic power outlet. 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 oven glove 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.

Safety Feature: Automatic Cooling Down

The pizza oven has an automatic cooling down process that activates when the internal temperature is too high, ensuring safety compliance and preventing potential damage.

The display will show 'COOLING' for about 20 minutes while the internal fan circulates air to dissipate excess heat.

It is recommended not to interrupt the process and keep the oven door open.

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 uses other than those specified in this booklet.

Strongly recommend to position the unit on heat resistant surface or mat.

Save These Instructions

THIS APPLIANCE IS DESIGNED FOR HOUSEHOLD USE ONLY

Symbol Meanings



HOT SURFACES.

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



The Regulatory Compliance Mark (RCM) shows that a product is safe to supply to the Australia market.

Features of Your Professional Pizza Oven



Crumb Tray



Oven Rack



Non-stick Cast Iron Grill Plate



Pizza paddle

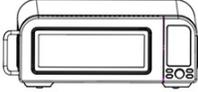
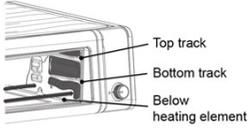


Enamel coating Baking Tray



Pizza Stone

Know More about the Accessories

Accessories (The pictures are for illustration purposes only)	Description
	Product unit
	Track locations
	Crumb Tray <ul style="list-style-type: none"> Put it on the track below the heating element. The edge with a raised shape needs to be inserted into the oven as the front side. After usage, please wash/clean it in time to prevent rust.
	Oven Rack <ul style="list-style-type: none"> Put it on the bottom track. The edge with a raised shape needs to be inserted into the oven as the rear side. After usage, please wash/clean it in time to prevent rust. Using this rack for Toast/Bagel.
	Non-stick Cast Iron Grill Plate <ul style="list-style-type: none"> Put it on the oven rack After usage, please wash/clean it in time. Do not use harsh, abrasive cleaning materials which can damage the non-stick coating. For Thick Roast / Beef Grill.
	Pizza Paddle For placing the pizza into the oven or taking the pizza out of the oven.
	Enamel coating Baking Tray <ul style="list-style-type: none"> Put it on the oven rack. During usage, the baking tray may distort due to the high temperature. Once cooled down, it will be back to its normal shape. After usage, please wash/clean it in time. Do not use harsh, abrasive cleaning materials which can damage the enamel coating.
	Pizza Stone <ul style="list-style-type: none"> Put it on the oven rack. Do not wash it before cooking in case it absorbs and retains water. Do not put it into the water. For cooking pizza.

Getting to Know Your Professional Pizza Oven

Congratulations on the purchase of your Professional Pizza Oven.

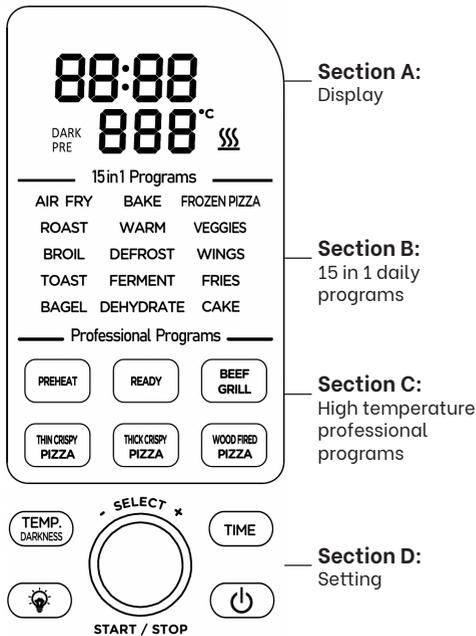
Before first using the Professional Pizza Oven, it is most important that you read and follow the instructions in this Use and Care booklet, even if you feel you are quite familiar with this type of appliance. Find a place to keep this booklet handy for future reference. Attention is particularly drawn to the section dealing with “IMPORTANT SAFEGUARDS”.

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

- Remove and discard any packaging material, promotional labels, and tape from the appliance.
- 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.
- Wash the accessories (except the Pizza Stone) in warm, soapy water, then rinse and dry thoroughly. **NEVER clean the main unit/ accessories in the dishwasher.**
- We recommend placing all accessories inside the oven and running it using the “Air Fry” program at the maximum temperature for 10 minutes without food.
- For the safety and performance of the oven, remove any packaging residue.
- Make sure the surrounding area is well ventilated.
- On first time use the oven must be operated for 15 minutes at 200°C (Airfry program) without food, to burn off any residues from the appliance manufacturing process that may cause smoke and unpleasant odour.

Operation



- When "End" shows on the display, turn this Dial to return oven back to standby mode.

- Interior light:**

Press to turn the oven's interior light on and off.

NOTE: The light will automatically turn Off after 30s on.

- Power button**

In standby mode, turn off the display and control panel by pressing this button. During operation, stop the operation by pressing this button.

when "---" shows on the display, light up the display and control panel by pressing this button.

- Time**

To set a cooking time, press the TIME button, then use the dial to adjust the time.

- TEMP/Darkness**

To adjust the temperature, press the TEMP/ Darkness button and use the dial to increase/ decrease the temperature.

Section A: Display

- Time display:** Shows the cooking time.
- Temperature display:** Shows the cooking temperature.
- "PRE" word:** Flashes if the appliance is in the preheat process.
- : Appears when the appliance has reached cooking temperature.

Section D: Settings

- Dial:**

- In standby mode, turn it to select one program of 15-IN-1 programs. After pressing Time or TEMP/Darkness button, Turn it clockwise or anti-clockwise to adjust the time or temperature.
- After setting, push in button to start the operation.
- During operation,
 - Press it down to pause the operation, press it again to restart the operation.
 - Press and hold the Dial to stop the operation.

Section B: 15 in 1 Daily programs

For Toast/Bagel, use this button and use the Dial to adjust the brown control level.

- AIR FRY:**
This program is to be used to cook chicken wings, French fries, and chicken nuggets. Under this program, foods are fried with little or no added oil.
- ROAST:**
For meats, thick proteins, and roasted veggies. Under this program, the food would be crispy on the outside while well-cooked inside.
- BROIL:**
For steaks, fish, nachos, and finishing casseroles.
- TOAST:**
For toasting a maximum of 9 slices of bread at a time.
- BAGEL:**
For a maximum of 9 bagel halves when they're placed cut-side up on the oven rack.
- BAKE:**
For cakes, cookies and similar foods.
- WARM:**
Warm up the food without over cooking.

- **DEFROST:**
Speed up the frozen food thawing.
- **FERMENT:**
Speed up the dough fermentation especially in cool/cold weather.
- **DEHYDRATE:**
For healthy snacks, such as dried vegetables, fruits, and meat.
- **FROZEN PIZZA / WINGS / FRIES / CAKE**
Programs for the foods as nominated.

USING THE FUNCTIONS in Section B

The cooking time or temperature of the programs can be adjusted at any time during the cooking cycle.

1. Place ingredients on the accessories then put them into the oven.
2. Turn the dial to select your desired program. The default time and temperature settings will be displayed.
3. If the time and temperature are OK, press the dial to start operation.
4. If you need to change the cooking time and temperature:
 - Press the TEMP/Darkness button, the Temperature will flash on the display, use the dial to select a temperature.

For Toast/Bagel, press the TEMP/Darkness button, use the Dial to adjust the brown control level.

NOTE: Temperature at WARM/FERMENT mode is fixed and cannot be changed.

- Press the TIME button, the time will flash on the display, use the dial to select time.
- Press the dial to start operation.

NOTE: Time at Toast/Bagel can not be adjusted.

NOTE: If you want to select another program, press TIME or TEMP/Darkness button to stop it flashing on the display, turn the Dial to select your desired program.

5. When the cooking is complete, the appliance beeps and “End” show on the display.

NOTE: To exit END, turn the Dial or press the Power button.

6. If the foods are not properly cooked, add more time to continue cooking.

Tips:

Before cooking, it is better to preheat the oven at 160°C for 10 minutes by using the “air fry” program. Then put in the food, choose and start the desired program.

Frozen meat / fish:

Before cooking, defrost the food completely, and make sure there is no water on the food surface.

Frozen Chips:

There is no need to defrost the chips. You can put them into the oven directly for cooking.

Section C: High temperature Professional Programs

• “BEEF GRILL” program

The “Beef Grill” program is designed for 2 cm-thick beef steaks to get a juicy grill performance.

1. To get the best results on both sides of the steak, quickly pull out the oven rack and flip the steak when the oven beeps. The beeping happens 60 seconds after the program starts. The process helps ensure an even grill on both sides.
The flipping process needs to be done quickly to keep the high temperature inside the oven.
2. It is essential to cook directly on the Non-stick Cast Iron Grill Plate.

IMPORTANT: If a lot of smoke is produced, the food would have a burnt, acrid flavour.

- **The grill plate must be cleaned to make sure no food/oil is left from the last usage. Otherwise, there will be a lot of smoke and a burnt smell.**
 - **Use oils with a high smoke point—such as canola oil, avocado oil, vegetable oil, or grapeseed oil—instead of olive oil.**
3. The program’s default time is for around medium (50% cooked). Reduce 30 seconds for medium rare (30% cooked). Add 30 seconds for medium well (70% cooked). Add 60 seconds for well done (100% cooked).
 4. Please be reminded that the default times are for reference only since the exact times needed vary from food to food. Use the dial to adjust cooking time if needed.
 5. After setting the time and confirming it is correct, press down on the dial to start the preheating process and the program.

• **“THIN FRISPY PIZZA”, “THICK CRISPY PIZZA” and “WOOD FIRED PIZZA” programs**

1. The “THIN CRISPY PIZZA” program is for thin based pizza for use with home prepared dough or supermarket ready made pizza bases and limited toppings.
2. The “ THICK CRISPY PIZZA ” Program is for thick based pizza for use with home prepared dough or supermarket ready made thick pizza bases and generous toppings.
3. The “WOOD FIRED PIZZA” is designed for hand-made fresh pizza with a thin crust and a thick edge.



When making the pizza, use your hands to press the middle area of the crust into around 5mm thickness but leave a thicker edge. Then place the food on it and bake it.

4. It is essential to cook a pizza directly on the pizza stone.

IMPORTANT: If a lot of smoke is produced, the food would have a burnt, acrid flavour.

- **The pizza stone must be cleaned to make sure no food/oil is left from the last usage. Otherwise, there will be a lot of smoke and a burnt smell.**
 - **Use oils with a high smoke point –such as canola oil, avocado oil, vegetable oil, or grapeseed oil –instead of olive oil.**
5. All three of the programs’ default times are for the 9” pizza size. However, please be reminded that the default times are for reference only since the exact times needed vary from food to food. Use the dial to adjust cooking time if needed.
 6. After setting the time and confirming it is correct, press down on the dial to start the preheating process and the program.

Tips:

Dough Recipe – 1 x 9” Pizza;

- 150g all purpose flour (1 cup)
- 2.5g instant or active dry yeast
- 2g salt
- 113g warm water (3/4 cup)
- 4g Olive Oil (1 tsp)

Dough Method;

1. Add flour, yeast and salt in a bowl then stir to combine. Pour water and olive oil into the bowl, stir until dough forms. Note – if using active dry yeast, follow instructions on packet to activate.
2. Flour a bench, then turn out the dough. Knead the dough until it is smooth and has some stretch to it. If dough becomes sticky, add more flour.
3. Place kneaded dough into a bowl and cover with a tea towel. Set the dough aside, for best results leave dough in a warm spot. Allow dough to rise until it’s doubled in size – this will take about an hour, depending on the temperature of the environment.

USING THE FUNCTIONS in Section C

1. Turn on the oven, the indicator lights for the Professional programs buttons in Section C illuminates.

NOTE: The indicator light for Preheat button is off.

2. Insert the desired accessories into oven and close the door.
3. Press the button of your desired program, turn the Dial to adjust cooking time if needed. Press the Dial, the oven will start preheating. However,
 - If the temperature inside the oven is too high, the display will show “COOLING”. In this case, the oven won’t start working. Open the door to cool for around 20 minutes, then repeat from step 1.

NOTE: The preheating process is to heat the pizza stone/grill plate before start the cooking to get better performance. The first preheating time is approx. 15 minutes.

4. When “go” like the below photo appears on the display, it means the preheat process is done. Reminding you to place the food into the oven as soon as possible. The indicator light for Ready illuminates at same time.



- Please pay attention to the hot oven surfaces and accessories in the following steps.
- Pull out the accessories from oven and place the food on it.
- Put the accessory with food back into the oven, then press the button of your desired program to start cooking. The timer starts to countdown.

NOTE: In the "BEEF GRILL" program, quickly pull out the oven rack and flip the steak when the oven beeps.

- When cooking is finished, the oven beeps and "End" shows on the display. Quickly take the food out of the oven to avoid overcooking.

NOTE: When "End" appears on the display, the oven will return back to standby mode after turning the Dial or pressing the Power button.

- If the food is not properly cooked, you may put it back into the oven and use the "BAKE" program at its maximum temperature for 10 minutes to quickly heat up the food. Check the food regularly to avoid overcooking.

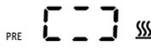
NOTE: Make sure the oven is preheated before using the Professional programs.

Warning: For Professional programs, we recommend you monitor and stay close to the oven as your food can quickly become overdone and burn.

NOTE: After cooking, allow the oven to cool completely before unplugging from the wall. Fan will continue to run to cool the sensitive electronics. These fans will automatically turn off when the temperatures are at an acceptable level.

IMPORTANT NOTE:

- Due to the high temperatures inside the oven, smoke may be emitted during the cooking. Please ensure you place the oven in a well-ventilated area.
- Please check the food regularly and stay close to the oven as the food may get burnt quickly if left unattended.
- NEVER place baking paper on top of accessories** when using the high professional programs. This can cause a fire.
- During usage, you may encounter the below signals:

Signals	Means
PRE 	<ul style="list-style-type: none"> Preheating is in progress. Place the accessory inside the oven. Do not put food in the oven.
	<ul style="list-style-type: none"> Preheating is finished. Place food on the accessory inside the oven. Press the program button to start heating.
	<ul style="list-style-type: none"> Program is finished. Take out the food quickly.
	<ul style="list-style-type: none"> The temperature inside the oven is too high to cook. Select a program after cooling down. Do not put food in the oven.

- For Section C cooking functions,
 - BEFORE PROGRAM STARTED: DO NOT** put food on the accessory surface, only put the accessory into the oven for preheating.
 - When "PREHEAT" finished:** The oven beeps and the "go" will be showed on the display. Pull out the accessory then place the food on it.
- Be careful to the high temperature from accessories.
 - When opening the oven, always wear oven mittens to protect yourself from the hot surfaces.
 - Use a spatula or tongs to flip food.
- The temperature for programs in Section C is set and cannot be changed. But the time can be increased during the cooking process.

How to Use the Pizza Paddle

Ensure that the oven is already preheated before placing the dough on the pizza paddle.

- Sprinkle a small amount (approximately 1/2 tsp) of flour and semolina mix (half and half) over the surface of the paddle before placing the dough on it.
- Place your stretched dough onto your paddle and begin saucing/topping your pizza.
- **WORK FAST!** Add your sauce and toppings quickly. If not, the moisture in your dough will cause it to stick to the paddle and make it difficult to slide your pizza onto the stone.
- Do not let the dough sit on the paddle for more than about 2 minutes to prevent it from sticking.
- Once the pizza is topped and ready to cook, position the paddle to the pizza stone. Let the tip of the paddle rest on the stone and raise the handle so that the whole paddle is tilting forward. Jiggle the paddle back and forth gently to allow the tip of the pizza to touch the stone.
- Gradually jiggle the paddle out of the oven stretching the pizza out on the stone as you go.
- Once cooked, slide the paddle under the pizza to remove from the oven.

Preset Cooking Temperatures and Times

Cooking program	Default time	Default temperature	Adjustable time range	Adjustable temperature range
Air fry	17min	230°C	1-60min	120-230°C
Roast	12min	200°C	1-60min	120-200°C
Broil	15min	Hi	1-30min	LO/Hi
Toast	/	Dark level 3	/	Dark level 1-6
Bagel	/	Dark level 3	/	Dark level 1-6
Bake	17min	180°C	1-60min	120-230°C
Warm	1h	80°C	1min-2h	/
Defrost	15min	80°C	1-60min	50-100°C
Ferment	40min	35°C	1-90min	/
Dehydrate	8h	70°C	1-12h	40-90°C
Frozen Pizza	20min	200°C	1-60min	120-230°C
Veggies	20min	220°C	1-60min	120-230°C
Wings	15min	200°C	1-60min	120-230°C
Fries	25min	240°C	1-60min	120-240°C
Cake	15min	170°C	1-60min	120-230°C
Beef Grill	2min	/	30s-3min	/
Thin Crispy Pizza	6min	/	30s-10min	/
Thick Crispy Pizza	5min	/	30s-10min	/
Wood Fired Pizza	4min	/	30s-5min	/

Care and Cleaning

WARNING!

- Before cleaning or storing the appliance, always unplug the oven from the electrical outlet and allow it to cool completely.
- Never immerse the appliance, cord or plug in water or any other liquid.
- Never wash any part of the appliance or accessories in a dishwasher.
- Never use solvents, cleaning powders, wire brushes, steel wool pads or any other harsh abrasive cleaners, as such materials will damage the finish.

Interior surfaces

- To keep your air fryer oven in good working order, make sure to remove all food residues and grease splatters from interior surfaces on a regular basis.
- Use a damp cloth and a mild liquid or spray detergent solution on a sponge to clean the interior walls of the air fryer oven.
- Never use harsh abrasives or corrosive products as these could damage the oven surface.
- Never use steel wool pads or other abrasive cleaning products.
- If scrubbing is necessary, use a nonabrasive nylon or polyester mesh pad.
- To remove crumbs and drippings from the bottom of the oven, slide out the crumb tray and discard any crumbs. Wipe the crumb tray clean and replace. To remove baked-on grease, soak the tray in hot, soapy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place!

Exterior surfaces

- Wipe the appliance housing clean with a damp cloth and a mild detergent. Apply the cleansing agent to the cloth, not directly onto the oven. Dry thoroughly.
- 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.

NOTE

If carbonized deposits occur due to food fumes, please clean with detergent/water with a cloth or use an oven cleaning detergent available on the market.

Since this oven operates at very high temperatures, mild discoloration may occur on metal surfaces, which will not affect the normal functioning of the oven.

Accessories

All accessories should be hand-washed in hot, soapy water. Accessories are NOT dishwasher safe.

If scrubbing is necessary, use a nylon scouring pad or nylon brush. Rinse and dry the accessories thoroughly after washing.

CAUTION: Do not immerse the main unit, plug or power cord in water or any liquid when you clean the unit.

Cleaning the Pizza stone

In order to avoid damaging the pizza stone, we highly recommend wiping the surface with a soft, damp sponge after each use.

The surface of the pizza stone can be cleaned with a firm sponge and warm soapy water. Rinse and dry thoroughly before use.

The pizza stone cannot be soaked or put in a dishwasher.

Cleaning the pizza paddle

Wash the pizza paddle in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.

Power Cord Storage

2 blocks are at the back side of product. power cord could be fixed inside those blocks for storage.

Storage

When the appliance is not in use, disconnect it from the power supply.

Storing the appliance and accessories safely in the original packaging will protect it from dust.

Store the appliance in a dry location, out of reach of children.

Do not store any materials other than the supplied ovenproof accessories in the appliance.

Never place paper, cardboard, plastic or similar products in the oven.

Do not place any heavy items on top of appliance during storage as this may result in damage of appliance.

Fold up Storage

DO NOT fold oven up when the unit still hot.

Wait for oven to cool down before handling.

Use the Hold handles on each side of the unit then lift the unit up.

Specifications

Power Supply	220-240V ~ 50Hz
Power Consumption	2000W

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

Troubleshooting

Problem	Potential cause and solution
Should I add my ingredients before or after preheating?	<p>For 15 in 1 programs:</p> <ul style="list-style-type: none"> • It is suggested to preheat the oven at 160°C for 3 minutes before selecting a program. • NO NEED to put the accessories into the oven for preheating. • Put ingredients on the accessory, then insert them into the oven after preheating or before starting the desired program. <p>For Professional programs:</p> <ul style="list-style-type: none"> • Insert accessories into the oven (WITHOUT FOOD) then start the desired program. The oven will start preheating. • After preheating, pull out the accessory and place the ingredients on the accessory. • Insert accessory with ingredients into the oven again and press the program button to continue.
The air fryer oven is not turning on.	<ul style="list-style-type: none"> • Check and ensure that you have selected a program and the temperature and time are set. • Check and ensure that the power cord is plugged in, the power is turned on and that the outlet is working (Check the appliance with a different outlet).
Food is undercooked.	<ul style="list-style-type: none"> • You may have overfilled. Put smaller batches of food into the oven. • Check and ensure that the temperature is set correctly. • In professional programs, this can be caused by insufficient cooking time. As the settings required vary with the ingredient's status. If the food is not properly cooked, you may put it back into the oven and use the "BAKE" program at its maximum temperature for 10 minutes to quickly heat up the food. Check the food regularly to avoid overcooking.
Smoke is coming from the appliance when I switch it on.	<ul style="list-style-type: none"> • If you are using the appliance for the first time, this is normal and will soon disappear. Please ensure good ventilation. • If you have used the air fryer oven before, this may be caused by food residues. Unplug the appliance and let it cool. Check and ensure that the interior surfaces and all accessories inside the oven are clean and free of food residues. • If you have cleaned the appliance properly and it continues to emit smoke, stop using the appliance and contact the after-sales support centre. • If you are air-frying greasy food, oil will dip into the tray and produce white smoke. This will not affect the appliance or the end result.
Steam coming out from the oven door	<p>This is normal. The door is vented to release steam created by foods with a high moisture content.</p>

Problem	Potential cause and solution
Food is fried unevenly.	Try tossing or shaking the tray with food halfway through the cooking time, but be careful not to burn yourself. The metal parts get very hot during use.
Home-made chips are fried unevenly.	You may not have used the right potato type. Use fresh potatoes that will remain firm during frying. Also, ensure you rinse and dry the cut potato sticks properly before cooking.
The batter is coming off when air-frying.	Make sure your batter is not too wet. Add a dry layer and pat it firmly onto the (battered) food pieces to ensure it will remain on the food during air-frying.
The Baking Tray warping during cooking.	Tray warping most commonly occurs with any type of baking tray when a tray is exposed to rapid changes in temperature. It can be restored to its original shape when it cools down on a flat, hard, and heat-resistant surface.
Circuit breaker or safety switch tripped.	<ul style="list-style-type: none"> • This appliance draws a high current in operation. When used in conjunction with other kitchen appliances on the same power circuit at the same time, it is possible that it may trip the circuit breaker or safety switch with incorporated overload protection. • Check to see if any other appliances (e.g., kettles, toasters, microwaves) are running at the same time and disconnect them from the circuit. Then operate the appliance separately to confirm that the circuit is no longer tripping.
There is a noise coming from the oven during operation or after it is turned off	During cooking, cooling fans turn on to protect sensitive electronic components from overheating. Due to the extreme temperatures this oven gets to, these fans remain on after cooking has finished, until temperatures are low enough for the components. Please do not unplug the oven from the wall until these fans turn off.
Fire in the oven	Don't be alarmed. unplug the unit and keep the door closed until the fire is out.

Pizza Recipe

Margherita Pizza

Dough Recipe – 1 x 9” Pizza;

150g all purpose flour (1 cup)
2g salt
4g Olive Oil (1 tsp)

2.5g instant or active dry yeast
113g warm water (3/4 cup)

Dough Method;

1. Add flour, yeast and salt in a bowl then stir to combine. Pour water and olive oil into the bowl, stir until dough forms. Note – if using active dry yeast, follow instructions on packet to activate.
2. Flour a bench, then turn out the dough. Knead the dough until it is smooth and has some stretch to it. If dough becomes sticky, add more flour.
3. Place kneaded dough into a bowl and cover with a tea towel. Set the dough aside, for best results leave dough in a warm spot. Allow dough to rise until it's doubled in size – this will take about an hour, depending on the temperature of the environment.

Toppings;

250g Tomato Sauce
Fresh Basil Leaves

Fresh Mozzarella
Olive Oil

Pizza Recipe Method;

1. With floured hands, take rested dough and place onto a floured bench. Roll the dough out to approx. 1 to 2cm and form a circle.
2. Brush tomato paste onto pizza base.
3. Tear mozzarella balls into smaller pieces and place them evenly on the dough.
4. Place pizza on the Pizza Paddle.
5. Drizzle Olive Oil onto pizza before putting into the oven.
6. Follow the User menu to select cooking function from professional programs. Suggested 'Thin Crispy Pizza' setting.
7. Remove pizza from the oven and place fresh basil leaves on top.



Prosciutto and Rocket Pizza

Dough Recipe – 1 x 9” Pizza;

150g all purpose flour (1 cup)
2g salt
4g Olive Oil (1 tsp)

2.5g instant or active dry yeast
113g warm water (3/4 cup)

Dough Method;

1. Add flour, yeast and salt in a bowl then stir to combine. Pour water and olive oil into the bowl, stir until dough forms. Note – if using active dry yeast, follow instructions on packet to activate.
2. Flour a bench, then turn out the dough. Knead the dough until it is smooth and has some stretch to it. If dough becomes sticky, add more flour.
3. Place kneaded dough into a bowl and cover with a tea towel. Set the dough aside, for best results leave dough in a warm spot. Allow dough to rise until it's doubled in size – this will take about an hour, depending on the temperature of the environment.

Toppings;

250g Tomato Sauce
Prosciutto
Rocket

Fresh Mozzarella
Red Capsicum
Olive Oil

Pizza Recipe Method;

1. With floured hands, take rested dough and place onto a floured bench. Roll the dough out to approx. 2 to 3cm and form a circle.
2. Brush tomato paste onto pizza base.
3. Tear mozzarella balls into smaller pieces and place them evenly on the dough.
4. Arrange sliced capsicum on dough.
5. Place pizza on the Pizza Paddle.
6. Follow the User menu to select cooking function from professional programs. Suggested 'Thick Crispy Pizza' setting.
7. Remove pizza from the oven and place prosciutto and fresh rocket on top.
Optional – sprinkle a teaspoon dried oregano or Italian seasoning for serving.



Meat Lovers Pizza

Dough Recipe – 1 x 9” Pizza;

150g all purpose flour (1 cup)
2g salt
4g Olive Oil (1 tsp)

2.5g instant or active dry yeast
113g warm water (3/4 cup)

Dough Method;

1. Add flour, yeast and salt in a bowl then stir to combine. Pour water and olive oil into the bowl, stir until dough forms. Note – if using active dry yeast, follow instructions on packet to activate.
2. Flour a bench, then turn out the dough. Knead the dough until it is smooth and has some stretch to it. If dough becomes sticky, add more flour.
3. Place kneaded dough into a bowl and cover with a tea towel. Set the dough aside, for best results leave dough in a warm spot. Allow dough to rise until it's doubled in size – this will take about an hour, depending on the temperature of the environment.

Toppings;

250ml Pizza sauce / barbeque sauce
Thinly sliced red onion
Salami
Cooked Beef Mince

Pizza Cheese
Thinly sliced ham
Rindless Bacon Rashers

Pizza Recipe Method;

1. With floured hands, take rested dough and place onto a floured bench. Roll the dough out to approx. 2 to 3cm and form a circle.
2. Brush tomato paste onto pizza base. Note – Use barbecue sauce as a substitute for tomato paste for a more smoky flavour.
3. Place sliced red onions, ham, salami, bacon and minced beef on base.
4. Place pizza on the Pizza Paddle.
5. Sprinkle cheese and drizzle with olive oil before putting in the oven.
6. Follow the User menu to select cooking function from professional programs. Suggested 'Wood Fired Pizza' setting.
7. Remove pizza from the oven.
Optional – sprinkle more cheese / drizzle barbeque sauce for serving.



Notes

Notes

Notes

Warranty

This product is guaranteed to be free from defects in workmanship and materials, including parts and unless otherwise specified, for a period of 12 months from the date of purchase.

Defects that occur within the warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion.

The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

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 for 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.

Proof of Purchase

This warranty is valid for the original purchase and is not transferable. Please keep your purchase docket, tax invoice or receipt as the best proof of purchase, and as proof of date on which the purchase was made.

Extent of Warranty

This warranty is limited to defects in workmanship and materials, including parts. All defective products or parts will be repaired, replaced or refunded. This warranty does not cover batteries or any other consumable items.

Normal wear and tear

This warranty does not cover normal wear to the products or parts.

Exclusions

This warranty does not cover:

- Any defects caused by an accident, misuse, abuse, improper installation or operation, lack of reasonable care, unauthorised modification, loss of parts, tampering or attempted repair by a person not authorised by the distributor.
- Any product that has not been installed, operated or maintained in accordance with the manufacturer's operating instructions provided with the product.
- Any product that has been used for purposes other than domestic use.
- Any damage caused by improper power input or improper cable connection.

To make a claim

This warranty against defects is given by: **GSM Retail Australia Pty Ltd**

Address: Level 2, 142-144 Fullarton Road, Rose Park, Rose Park, South Australia 5067

Email: gsmretailgroup.com

Telephone: 08 8122 2390

If a defect in the product appears within the nominated warranty period (The identified period on the packaging/Instructions), cease using the product, and return the product **to the place of purchase**. If we agree that a defect covered by this warranty has occurred, you are entitled for replacement or refund of the product.

When making a return, please ensure the product is properly packaged to ensure that no damage occurs to the product during transit.

Where a claim for warranty extends beyond place of purchase replacement /refund (Installed products requiring service repair) please contact:

Telephone: 1300 941 901 (For warranty repairs and technical support)

Supplier Name: GSM Retail Australia Pty Ltd

Supplier Address: 142-144 Fullarton Road, Rose Park, SA 5067

Email: admin@gsmretailgroup.com

G | S | M

Gerard Sourcing & Manufacturing

GSM Retail Group

Consumer Service Centre :

Aus: 1300 941 901

NZ: 0800 764 912

GSM Retail Group has a policy of continual improvement throughout the product range.
As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM Retail Group
Mistral is a registered trademark of GSM Retail Group



Cat. No. MAQ398V
June 2023