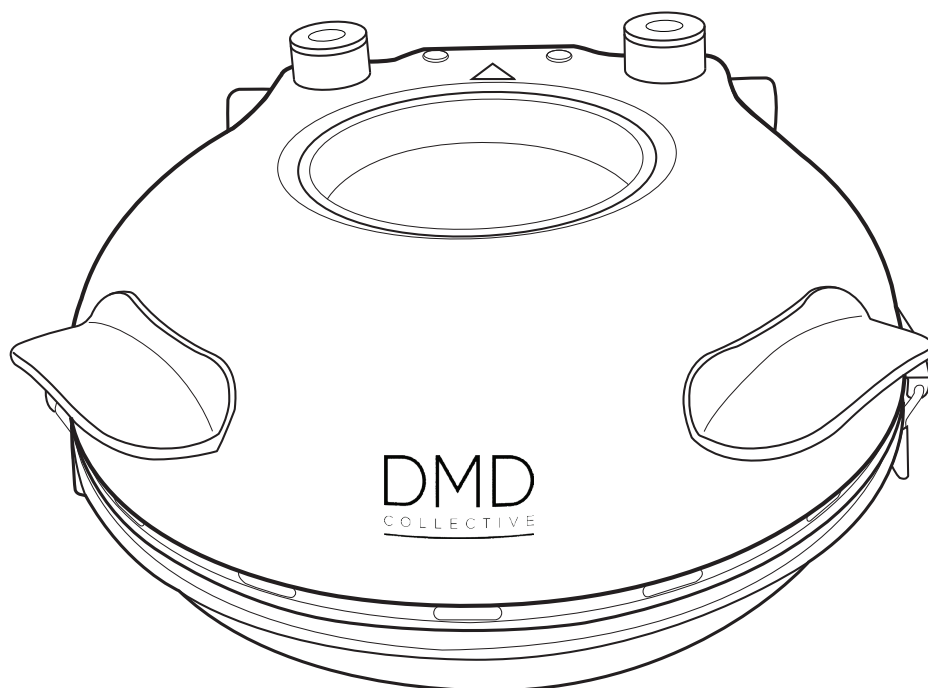


DMD
COLLECTIVE

DMD108BLK

Electric Pizza Oven

Information for use



Thank you for purchasing this Electric Pizza Oven from DMD Collective. This pizza oven cooks high-quality pizzas in 5 minutes. This pizza oven has two serving paddles that make it easy to insert and retrieve pizzas from the stone base. Try cooking flatbreads, pitta breads, or toasted sandwiches for another delightful, crispy treat. Read on for the perfect pizza dough recipe for making homemade pizzas.

Before using this Electric Pizza Oven please read through all the information in this document and keep it for future reference.

Health and Safety Guidelines

- Always unplug the unit when not in use, before cleaning, or when adding or removing parts. Please read the instructions carefully before using any appliance
- Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
- Incorrect operation and improper use can damage the appliance and cause injury to the user.
- Always unplug the appliance from the mains before you assemble, disassemble, clean or make adjustments to any of the accessories.
- The appliance is intended for household use only. Commercial use invalidates the warranty, and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
- Do not let children use this appliance unsupervised.
- Check the power cord and plug regularly for any damage. To prevent an electrical hazard, the manufacturer will need to replace the cord or plug if it is damaged
- Do not use the appliance if it has been dropped or damaged in any way. If the unit is damaged, take it in for examination and/or repair by an authorized service agent.
- To reduce the risk of electric shock, do not immerse or expose the plug, or power cord to water or any other liquid.
- Never immerse the unit in water or any other liquid for cleaning purposes. Do not reach for an appliance that has fallen into the water. Unplug immediately.
- Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains.
- Injury, fire, or electric shock could result from the use of accessory attachments that the manufacturer has not approved or supplied.
- Do not let the cord hang over the edge of a table or counter.
- Ensure that the cord is not in a position where it can be pulled inadvertently.
- Do not allow the cord to touch hot surfaces, and do not place it on or near a hot gas or electric burner or in a heated oven. Do not place the unit on a hot surface.
- This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended purpose
- Do not carry the unit by the power cord.
- Do not leave this appliance unattended during use. An appliance should never be left unattended when plugged in.
- The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use or for repairs carried out by unauthorised personnel.
- In the event of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair.
- Always insist on the use of original spare parts. Failure to comply with the above-mentioned precautions and instructions will affect the safe operation of this machine.
- The knobs and handles will become hot while the oven is being heated. Please use gloves or oven mitts when opening the lid of the pizza oven as built up steam may be released.

Prepare for Use

Before cooking, let your oven run for 10 minutes with the lid closed on setting 5 to warm up the pizza stone to 320°C. This will burn off any lubricants from the oven's heating elements and will also help to pre-season your pizza stone. This will not affect the performance of your oven, nor will it be necessary to repeat this process any time in the future.

Never use cooking oil or water directly on the cooking stone when cooking, seasoning or cleaning. When cooking with the stone, place the uncooked foods (pizza) directly on the stone surface. Do not worry about small scratches or that your stone surface has turned a darker colour. This is a sign that your stone has been well seasoned. Never use a knife or pizza cutter on the stone as this could damage the fine-grained cooking surface.

The pizza maker is designed to make delicious pizza from fresh dough and frozen pizza bases. When using a frozen pizza base, allow the base to thaw before placing in the oven. This will result in a crispy cooked pizza. When cooking fresh dough, lightly flour the stone before placing the dough directly onto the stone. If you have sticky dough, add more flour to your dough as it will stick to the stone.

Cooking on the Stone

1. First ensure the control knob is set to off and have a quick check inside your pizza maker to see that nothing is inside your oven other than the cooking stone.
2. Plug the power cord into a 230V socket. To turn your appliance on, simply turn the cooking temperature control knob to the heat setting 5. You will notice the heat indicator light go on, this indicates that your pizza oven is pre-heating. By pre-heating your oven before using, you will achieve better baking results.
3. Setting the timer for 10 minutes for pre-heating, after that your pizza maker is ready for use.
4. Once you've added your toppings to uncooked pizza dough or your pre-cooked pizza, place it onto the pizza paddle for easy insertion into the oven. Never overfill your toppings too high on your pizza. The toppings should always be below the height of the top heating coil to avoid burning.
5. Making sure your pizza oven is pre-heated, slide your pizza off the pizza paddles and directly onto the heated stone. **Warning:** the pizza stone and the handles will be extremely hot. Do not touch it at any time until it has had a chance to cool down.
6. Close the lid of your pizza oven and keep the knob on setting 5, allow your pizza to cook for 4-5 minutes or until the pizza is done to your preference. Remember, every pizza may have a different crust thickness or topping, some pizzas may cook quicker than others. It is recommended that you open the lid of your pizza oven after 3 minutes to check the progress, if your pizza is not ready, simply close the lid and continue to cook until your desired taste.
7. If your pizza is cooking too quickly, simply turn the cooking temperature counter clockwise to a lower setting to reduce the cooking temperature. To raise the cooking temperature turn the cooking temperature clockwise to a higher setting.
8. It is quick and easy to cook frozen pizza in the pizza oven. Turn your oven onto the 3 setting. Once the light has turned off place your frozen pizza directly onto the stone and close the lid. Leave the frozen pizza in the pizza oven for approx. 4 minutes to defrost. Once the base has defrosted, turn the setting up to cook for approximately 5 minutes.
9. Do not use sticky dough on the stone or pizza paddles. If your dough is sticky, we recommend flour the stone and place the dough directly on top.

Create your own homemade masterpiece!

Simple Pizza dough Recipe

A small pizza dough recipe to make one regular pizza (12 inches - 30 cm)

Prep Time: 10 minutes

Resting Time: 1 hour

Total Time: 1 hour 10 mins

Ingredients:

- 250g flour.
- 150ml water lukewarm
- 5g fresh yeast
- 2 tbsp olive oil
- 1 tsp salt
- 1/2 tsp sugar

Instructions:

1. Mix the flour, yeast, salt and sugar together in a mixing bowl. Add the oil, then add about 150ml water to bring together as a dough.
2. Tip out onto a floured surface and knead for 1 minute, until smooth.
3. Form the kneaded dough into a ball and place it back into the bowl. Cover with cling film and let rest for one hour at room temperature.
4. After one hour, the dough will have grown. Take it out of the bowl, punch out the air and stretch it into a circle to make your pizza. Add your favourite toppings and bake!

Delicious toppings to include: Try a classic margherita with fresh tomato sauce and melted cheese, or add goats cheese, mushrooms, peppers, pepperoni, chicken, caramelised onion, gammon, bacon, pineapple, anchovies, spinach or bacon! The options are limitless.

Top Tips for Pizza Making:

- If the dough is room temperature, use your fingers to gently stretch it out. Once you've mastered stretching the dough, you may try different forms like rectangles, rounds, and squares.
- It is important that the water is neither too cold not too warm - room temperature or slightly warmer, it should feel the same temperature as your hands, lukewarm.
- If you want air pockets and a light, crisp dough, do not use a rolling pin. It flattens and deflates the air bubbles. (The greatest air bubbles are produced after two days in the refrigerator; remove it three to four hours before use).

Cleaning

- If properly taken care of, your Electric Pizza Oven will provide you with many years of use. After each use, unplug and let the appliance cool. Be careful not to touch or try to clean your pizza oven until all parts have cooled down to room temperature.
- Do not immerse the hot stone in water after usage; this may cause cracking. The stone will darken over time, which is normal and shows it's well-seasoned.
- Never use cooking oil, water, or detergents to clean your pizza stone. These can trap moisture and affect cooking performance. After each use, scrape off any leftover food particles with a spatula or a stiff brush. This prevents burning and smoking during your next bake. If needed, you can wipe the stone clean with a paper towel or a clean dishcloth.
- To clean the paddles, wash in warm water and mild dish washing liquid. Never allow them to stand in water as water saturation will damage the paddles.
- To prevent dough from sticking to your pizza stone and paddle, make sure to knead it with enough flour before transferring it. This will minimise dough sticking and make clean-up much easier.
- Avoid sprinkling extra flour directly onto the hot pizza stone. The loose flour can burn, creating smoke or even rarely becoming flammable.
- Never use the stone for any other purpose than intended use. Do not use as a trivet or as a cuffing stone.

Troubleshooting


| Issue | Cause | Solution |
|---|--|---|
| The heat indicator light goes on & off. | This is an automatic thermostat light. | The light will stay on until the oven has reached the desired temperature setting. |
| The top of the pizza burns. | Temperature of oven is too high. | When checking the pizza, if you think the top is cooking quicker than the bottom, turn the oven setting back to 4, leaving the pizza to continue cooking without the thermostat light on. Alternatively leave the lid open for a couple of minutes so you can watch the pizza finish cooking. |
| The bottom of pizza burns. | Temperature of oven is too high. | Make sure the oven has been pre-heated on setting 5. When the oven light goes out, allow a couple of minutes for the stone to rest before adding the pizza. When cooking additional pizzas one after the other it is best to leave the lid open for a few minutes in between cooking pizzas with the setting back to 4. |
| Dirty stone base. | Moisture on bottom of base. | Don't worry if the stone marks. The greater the marks, the better the flavor it gives the pizza. Just scrape off any excess material with the metal paddles. |

Technical Support

If you require any technical support for your product within the warranty period, please contact us on **support@dmdcollective.co.uk** and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

WEEE



The WEEE symbol  on this product means that this unit should be ethically dismantled or recycled to minimise environmental impact. Please check with your local authority for more information.

IMPORTANT: ADDITIONAL SAFETY INFORMATION

This device is **NOT** intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are supervised or have been given instruction concerning use of the device by a person responsible for their safety.

Technical Specifications

| | |
|----------------------------|--|
| Product Name: | DMD Collective Electric Pizza Oven |
| Supplier Code: | DMD108BLK |
| Voltage/Frequency: | 230V, 50Hz |
| Temperature: | 110°C to 420°C |
| Power: | 1200W |
| Inner Diameter: | 32cm |
| Ceramic Plate Size: | 31cm |
| Size: | 34 x 33 x 16.5cm |
| Knob Type: | 1 x Thermostat control, 1 x 15mins timer |



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