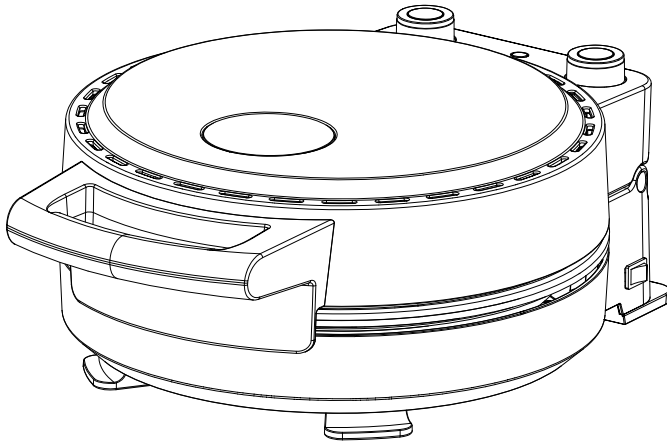


morphy richards®

smart ideas for your home

Pizza Maker



Model: MRPM1BK

INSTRUCTION MANUAL

Read these instructions carefully before using this appliance for the first time.

STORE THESE INSTRUCTIONS CAREFULLY

For product hints and tips plus more join us at

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IMPORTANT SAFETY INSTRUCTIONS

WARNING

To reduce the risk of fire, electric shock, injury to persons or damage to property, follow basic precautions including the following:

- **WARNING:** Do not touch hot surfaces. Use handle and dials only.
- **WARNING:** The outer housing may get hot during operation.
- **WARNING:** Misuse of appliance could cause personal injury.
- To protect against electric shock, do not immerse power cord, plug, or appliance in water or other liquid.
- If the power cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Keep the appliance and its cord out of reach of children.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance is not intended for use by persons 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 this appliance and children should be watched carefully to avoid scalding them.
- In the absence of supervision, the cleaning and maintenance work should not be done by a child.

- Use of accessories not recommended or sold by the original manufacturer may cause risks of fire, electric shock or personal injury.
- This appliance must be used in accordance with the instructions and must not be used for other purposes.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

Location

- For indoor use only. Do not use outdoors or near water.
- The appliance and accessories should be positioned on a flat, heat-resistant surface away from water.
- The appliance should not be used on or near a high temperature gas or electric stove.

Power cord

- **WARNING:** This appliance should NOT be used with extension leads and/or power boards.
- The power cord should reach from the socket to the appliance without straining the connections.
- Remove the plug from the socket, grasp the plug and pull out the power cord, do not pull on the cord directly.
- Do not let the cord hang over the edge of the table or counter and keep it away from any hot surfaces.
- Do not let the cord run across an open space e.g. between a low socket and table.

Personal safety

- **WARNING:** This appliance may be hot during operation and could retain heat for some time after turning OFF. Always use oven gloves when handling hot materials and allow parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.
- **WARNING:** The appliance surface is subject to residual heat after use.
- Unplug from outlet when not in use and before cleaning. Allow to cool completely before removing or adding parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged lead or plug, or after an appliance has malfunctioned, or has been dropped or damaged in any way.

Treating scalds

- Be careful of hot oil or steam, as it can be ejected from the appliance.
- Run cold water over the affected area immediately. Do not stop to remove clothing, seek medical advice quickly.

Electrical requirements

- **WARNING:** This appliance should NOT be used with extension leads and/or power boards.
- Check that the voltage on the rating label of your appliance corresponds with your house electricity supply which must be A.C.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

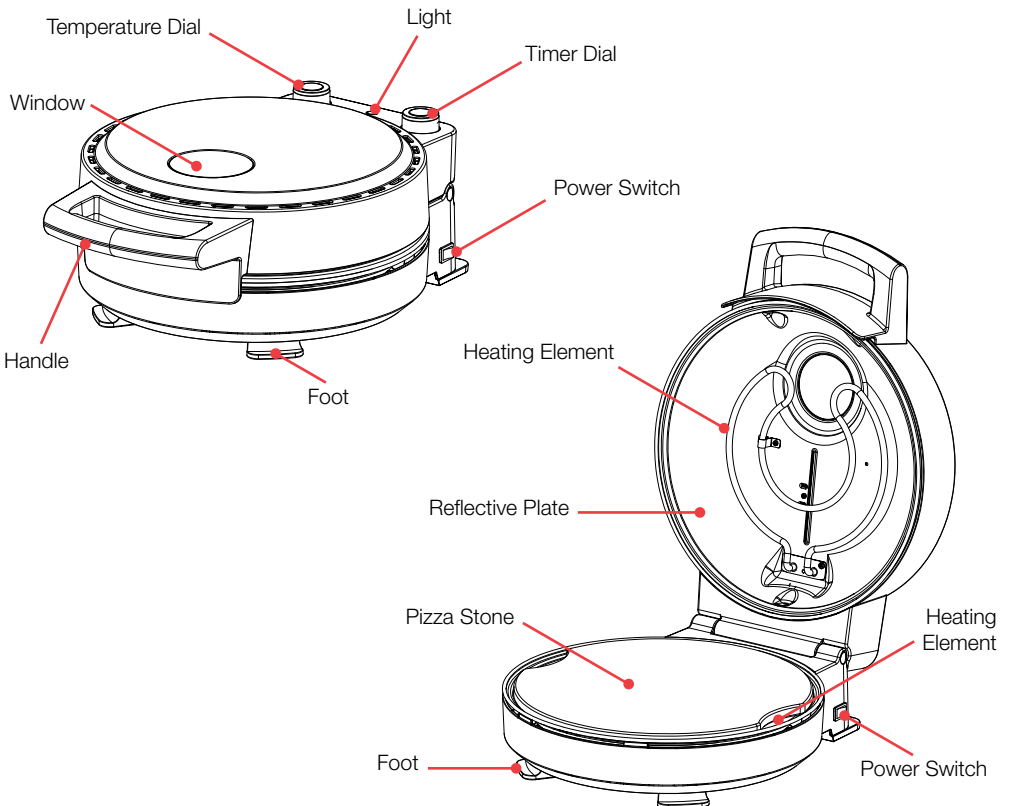


- **WARNING: HOT SURFACES**
- **PLEASE BE AWARE OF HOT SURFACES**
- **HANDLE WITH CARE**

SPECIFICATIONS

Model:	MRPM1BK
Colour:	Black
Pizza Stone Dimension:	310mm
Rated Power:	1500W
Rated Voltage:	220-240V~ 50-60Hz
Dimensions (W x D x H):	470 x 337 x 170mm
Net Weight:	5.55kg

PRODUCT OVERVIEW



BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance. Do not remove the rating label on the bottom of the appliance.
3. Use a clean cloth to wipe the pizza maker and pizza stone to remove any dust or manufacturing residue.
4. Always start with a cold appliance.
5. Plug the pizza maker plug into the mains power. Switch the pizza maker on at the side of the unit.
6. Close the lid, turn the temperature dial to MAX and turn the timer dial to 10 minutes to pre-heat the pizza maker. This will burn off any lubricants from the heating elements and will also help to pre-season the pizza stone.

USING YOUR PIZZA MAKER

1. Use a clean cloth to wipe the pizza maker and pizza stone.
2. Always start with a cold appliance.
3. Plug the pizza maker plug into the mains power. Switch the pizza maker on at the side of the unit.
4. Close the lid, turn the temperature dial to the MAX setting and turn the timer dial to around 10 minutes to start the pre-heat phase. The heating light will illuminate during this phase.

NOTE: It takes approximately 8 minutes to pre-heat the pizza maker using the MAX setting. Pre-heating is complete when the light goes out. When the timer expires, a bell sound will ring and the unit will automatically turn off.

USING YOUR PIZZA MAKER

NOTE: Never use cooking oil or water directly on the pizza stone when cooking, seasoning or cleaning. When cooking with the stone, place the uncooked food 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.

5. After pre-heating is complete, the pizza maker is ready for use. Your pizza can now be placed carefully on the hot pizza stone. It is recommended to use spatulas to lower the pizza onto the hot stone.

NOTE: It is NOT recommended to use baking paper with the pizza maker, however, if baking paper is used to help put a pizza on the hot stone, do NOT expose any of the baking paper as this will cause a fire hazard. The baking paper must be hidden under the pizza base.

6. Never add too much topping on your pizza. The topping should always be below the height of the heating element to avoid burning. Homemade dough that contains yeast will rise, so these types of bases should be rolled thin.
7. After loading the pizza on the hot base, close the lid.
8. Set the desired temperature using the temperature dial and the desired cooking time using the timer dial. The timer dial activates the start of the cooking process.

NOTE: Every pizza may have a different crust, thickness or topping and some pizzas will cook quicker than others. It is recommended that you check the progress of your pizza through the window after 3 minutes, if your pizza is not ready, continue to cook until the pizza is cooked to your desired taste. A pizza cooked on the MAX temperature setting can take 3-7 minutes to cook.

9. When the pizza is finished, use a pizza spatula or other tool to lift it out carefully.

TIPS FOR YOUR PIZZA MAKER

WARNING: When the pizza maker is pre-heating or cooking, built up steam is released. This is completely normal and gloves are recommended when opening the pizza maker to ensure safety.

WARNING: The pizza stone will be extremely hot. Do not touch it at any time until it has had a chance to cool down.

- If your pizza is cooking too quickly, simply turn the cooking temperature anti-clockwise to a lower setting to reduce the cooking temperature. To raise the cooking temperature turn the cooking temperature clockwise to a higher setting.
- When cooking a frozen pizza base, allow the dough to thaw before use. Once thoroughly thawed, carefully put your pizza directly onto the heated stone.
- Do not use sticky dough on the stone. If your dough is sticky, it is recommended to use a pizza tray to par-cook the pizza then slide directly onto the stone, or add cornmeal or flour to the stone and place the dough directly on top.
- If cooking multiple pizzas, make sure the unit is pre-heated as instructed on page 6 and the pizza is cooked as instructed on page 7.
- Remnants of dough left on the pizza stone is quite normal after first use and will help to season the stone.
- Abrasive materials should not be used to try to remove baked items, as it will scratch the stone. Once the stone is cooled enough to touch, gently wipe with a paper towel to remove any large items and follow up with wiping over with a damp cloth.
- It is NOT recommended to use homemade thick pizza dough, as the dough rises, both dough and topping risk getting charred or burnt by the element. However, if a pre-made thick crust store bought base is used, it should be fine, as the dough has already pre-risen.

TIPS FOR YOUR PIZZA MAKER

- To avoid food contact with the heating element and reflection plate, the thickness of the pizza should be less than 28mm and the base should not exceed 300mm.
- Never use knives or pizza cutters on the pizza stone, as this could damage the surface.
- The pizza maker can be used for a variety of pizza bases, see some examples below. It can also be used to cook or warm up calzones and toasted sandwiches.

HOMEMADE DOUGH

Needs to be rolled quite thin but can rise about 11-12 mm once cooked. As the dough bubbles up in some areas it may start to char, which can make the pizza look more authentic. After pre-heating the unit, this type of dough can be cooked on MAX temperature setting for 5 minutes. Check the results through the window after 3 minutes.

FROZEN PIZZA

To cook a frozen pizza, pre-heat the pizza maker as described on page 6 and then reduce the cooking temperature in between MIN and MAX and cook for 12-13 minutes, checking every 5 minutes on the progress. For a faster option, it is recommended you allow the pizza to thaw before use. Once thoroughly thawed, carefully put your pizza directly onto the pre-heated stone and cook for 5-7 minutes on MAX, checking after 3 minutes.

GLUTEN FREE BASE

This dough may not rise, so the topping can be increased a little. After pre-heating the unit, this type of dough can be cooked on MAX temperature setting for 5-7 minutes. Check the results through the window after 3 minutes.

KETO BASE

A homemade Keto pizza base is very thin, so should only be cooked for 2-3 minutes on MAX or longer on a lower temperature.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SUGGESTED SOLUTIONS
The heating indicator light goes on and off.	This is a thermostat light.	The light will stay on until the oven has reached the desired temperature setting.
The top of the pizza burns.	<ol style="list-style-type: none">1. The temperature of the pizza maker is too high.2. Too much topping has been used.3. Homemade dough was used and the yeast has risen the dough.	<ol style="list-style-type: none">1. Reduce the cooking temperature.2. Remove some of the topping.3. Needs to be rolled quite thin but can rise about 11-12 mm once cooked.
The bottom of the pizza burns.	The temperature of the pizza maker is too high.	Reduce the cooking temperature. If cooking multiple pizzas, allow the unit to cool before cooking again on a lower setting.
Pizza stone is dirty.	Moisture on bottom of the base from cooking.	Do not worry about marks or small scratches or that your stone surface has turned a darker colour. This is a sign that your stone has been well seasoned.

CARE & CLEANING

- **WARNING:** Allow the pizza maker and pizza stone to cool fully before cleaning.
- Do not put hot pizza stones in direct contact with ice water to avoid the risk of cracking.
- Wipe the housing, reflective plate and heating element with a clean, damp cloth and dry them before next use.
- The pizza stone needs to be completely cooled before cleaning. Gently wipe with a paper towel to remove any large items and follow up with wiping over with a damp cloth.

CARE & CLEANING

- Do NOT use a metal scraper or knife on the pizza stone, as it is easy to scratch.
- Put the clean pizza stone in a clean place to air dry. After air drying, store in the pizza oven or in a dry place.

MAINTENANCE

If the unit fails to operate efficiently, is broken or other problems arise, unplug and do not operate.

Ask for advice by calling your local after sales service agent or the Customer Care Centre on 1300 556 816 (AU) / 0800 666 2824 (NZ).

WARRANTY

Please refer to the warranty letter in the box for warranty information. For any troubleshooting advice, please contact the Customer Care Centre below.

Glen Dimplex Australia Pty Ltd
8 Lakeview Drive,
Scoresby 3179, Victoria
Australia
Ph: 1300 556 816

Glen Dimplex New Zealand Ltd
38 Harris Road, East Tamaki,
Auckland 2013
New Zealand
Ph: 0800 666 2824



Recycling: Do not dispose of electrical appliances as unsorted municipal waste. Use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the ground water, polluting the food chain and damaging health and wellbeing.

Expanded Polystyrene Disposal: The websites listed below can assist in the responsible disposal of EPS (Expanded Polystyrene) packaging products.

Australia: <https://recyclingnearyou.com.au/polystyrene> and/or <http://epsa.org.au>

New Zealand: <https://greenbusinesshq.com/epsrecycling> and/or

<https://www.plastics.org.nz/environment/recycling-disposal/eps-recycling>

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