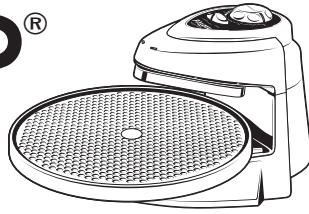



# PRESTO®

## Pizzazz®

### pizza oven



## Instructions

This is a  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

### IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage, when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electrical shock, do not immerse the pizza oven, except the removable baking pan, in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not leave unit unattended.
6. Unplug from outlet after using and before cleaning.
7. Do not operate any appliance with a damaged cord or plug or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Factory Service Department or to the nearest Presto Authorized Service Station for examination, repair, or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Do not operate pizza oven near flammable objects or place below a paper towel holder. A fire may occur if pizza oven is covered or touching flammable materials, including curtains, draperies, walls, and the like, when in operation.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
14. Use extreme caution when removing hot baking pan.
15. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

### IMPORTANT CORD AND PLUG INFORMATION

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.**

As a safety feature, this appliance has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

### Getting Acquainted

Your Pizzazz® pizza oven will cook 7- to 12-inch pizzas fast and easy without preheating. Use it to make frozen, take-and-bake, deli, or homemade pizza. The selectable heating elements (LOWER-DUAL-UPPER) let you make pizza the way you like best. Begin by using the recommended settings in the cooking chart on page 2. For your convenience, the chart is also on the back of the pizza oven. At the end of the recommended cooking time if you want your toppings more done, select UPPER. If you want a crispier crust, select LOWER. Then reset the timer by turning it past "6" and then back to 1 or 2 minutes and cook until pizza is done to your satisfaction. To avoid overcooking, do not leave unit unattended.

Whenever the unit is plugged in and the baking pan is correctly positioned, the motor will turn on and the pan will rotate. Once the timer is set, the heating elements will turn on. When the time has expired, the timer will ring and the heating elements will shut off. The pan will continue to rotate until either it is removed or the unit is unplugged.

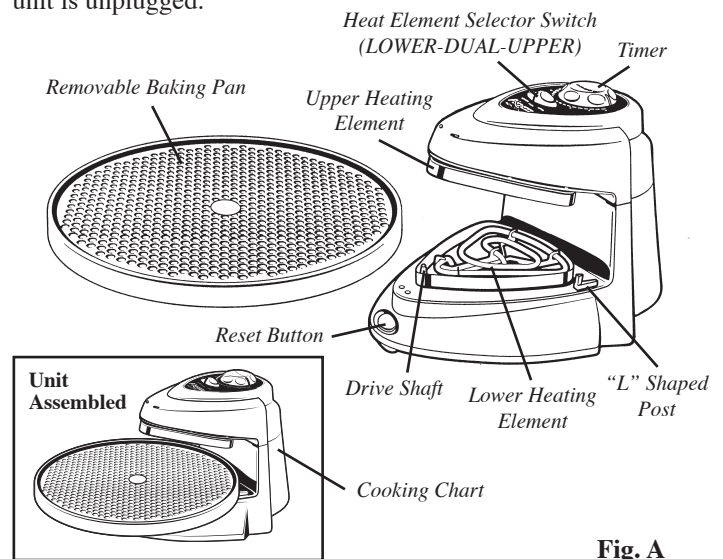


Fig. A

### Reset Button

The unit is equipped with a sensor which will detect an overheated condition. Possible causes of overheating include preheating an empty baking pan or leaving an empty baking pan on the unit while the unit is still hot. Should the unit become overheated, the unit will not operate until reset. Allow the unit to cool and then press the Reset Button located at the lower front of the unit.

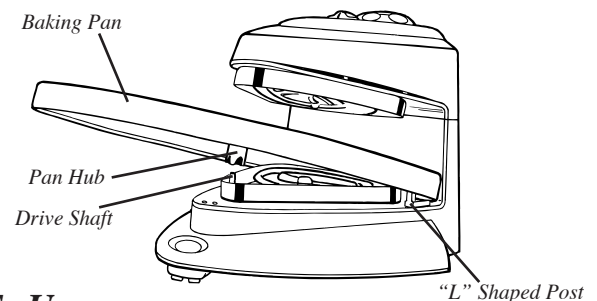


Fig. B

### How To Use

Before using for the first time, become familiar with the Pizzazz® pizza oven (see Fig. A above). Wash the baking pan in warm, soapy water; rinse and dry thoroughly.

1. Set pizza oven on a flat, dry countertop away from countertop edge.

2. Locate the two “L” shaped posts (see Fig. A, page 1). Position the baking pan over the lower heating element at an angle so the back inside rim of the pan rests against the top of the “L” shaped posts. Now center the pan so the pan hub is over the drive shaft (see Fig. B, page 1). The pan must be pulled forward against the posts for the hub to align with the drive shaft. Lower the pan so that the drive shaft is seated into the hub. The pan may rotate slightly while it drops into position, when the hub and drive shaft engage.
3. Remove pizza from box or wrapper and cardboard disk. **Center pizza on baking pan.** When baking take-out pizza or rising crust pizza, you may use the baking wheel or special baking tray if provided by the pizza manufacturer.
4. Plug the unit in. The motor will turn on and the baking pan will begin to rotate. **Note:** *If the baking pan does not rotate, the pan hub is probably not centered over the drive shaft (see Fig. B on page 1). Reposition the pan following the instructions in step 2.*
5. Slide the heat element selector switch to the appropriate setting (LOWER–DUAL–UPPER). Refer to the cooking chart in next column or on back of pizza oven.
6. Turn the timer dial clockwise to the desired baking time. Refer to the cooking chart (next column) or on back of pizza oven, rather than the pizza manufacturer’s instructions. Typically, pizzas will cook faster on the Pizzazz® pizza oven than in a conventional oven. Once the timer is set, the heating elements will turn on and the pizza will begin to cook. **Do not preheat the pizza oven.**  
**Note:** *When the heating elements are turned on, the metal surrounding the heating elements will expand. You may hear a light humming or vibrating sound, or a slight pop, as the metal expands. This is normal.*
7. If timer goes off and additional baking time is needed, simply reset timer to desired time. To cook 6 minutes or less, turn timer past “6” and then back to time desired. This will activate the heating elements and timer function. When pizza appears done, turn timer to “0” if it is not at “0” already. The heating elements will turn off when the timer is at the “0” position.
8. Then while the pan continues to rotate, **using hot pads** carefully lift the baking pan and pizza off the pizza oven, being careful pizza does not touch the upper heating element. Set hot baking pan on a heat resistant surface. Note: As soon as you lift the baking pan from the pizza oven, the automatic shut-off switch will shut the pizza oven off.
9. Unplug the unit. Allow the unit to cool before cleaning or storing.
10. Carefully slide pizza onto cardboard circle or pizza plate. Cut and serve. **Do not cut pizza on the baking pan. For best results use nylon, plastic, wooden or rubber utensils. Do not use metal utensils as they may scratch the nonstick surface.**

## Warnings

**NEVER LEAVE UNIT UNATTENDED.** Pizza ingredients burn and smoke when overcooked and in extreme situations may even ignite. The amount of rising that occurs on rising crust pizzas varies from pizza to pizza. In rare instances, at the end of the cooking cycle, a rising crust may rise so high that it touches the upper heating element, scorching the crust and overcooking the pizza toppings. Either situation can be avoided simply by turning the timer dial to “0” before the overcooking/overrising occurs.

**DO NOT PREHEAT PIZZA OVEN.** With the Pizzazz® pizza oven, no preheating is necessary. Preheating an empty baking pan may cause the unit to overheat and possibly damage the pan finish.

**NEVER WRAP BAKING PAN OR ANY PORTION OF THE PIZZA OVEN WITH ALUMINUM FOIL.**

**NEVER OPERATE THE UNIT IF THE PAN IS NOT ROTATING.**

**CLOSE ADULT SUPERVISION IS NECESSARY WHENEVER USING THIS APPLIANCE WITH CHILDREN PRESENT.**

**NEVER TOUCH THE PIZZA OR ANY METAL PARTS ON THE UNIT WHILE IT IS OPERATING. THEY ARE VERY HOT.**

**ALWAYS REMOVE BAKING PAN FROM UNIT WHEN BAKING IS COMPLETED.**

Operating the pizza oven with an empty baking pan or placing an empty baking pan on the unit before the unit has cooled may result in damage to the baking pan finish and may also cause overheating of the unit.

## Cooking Chart

The following times are for cooking 9- to 12-inch pizzas. The times are approximate. If cooking 7- or 8-inch pizzas, you may need to reduce the cooking times by 1 to 2 minutes. When the cheese is melted and bubbling, the pizza is done. At the end of the cooking time if you would like a crispier crust, slide the switch to LOWER; if you would like the toppings more done, slide the switch to UPPER. Then reset the timer by turning it past “6” and then back to 1 or 2 minutes and cook until pizza is done to your satisfaction. To avoid overcooking, do not leave unit unattended.

Type of Pizza	Element Setting	Approximate Cooking Time**
FROZEN (9” – 12”) Regular Crust	DUAL	12-15 minutes
Rising Crust*	LOWER then DUAL	10-12 minutes 10-12 minutes
Stuffed Crust	LOWER then DUAL	7 minutes 12-15 minutes
Regular Crust, extra topping	DUAL then UPPER	15 minutes 3-4 minutes
FRESH* (9”-12”)	DUAL	11-13 minutes

\*You may use baking wheel or tray, if provided.

\*\*Cooking times will vary depending on household voltage. The higher the voltage the shorter the cooking time; the lower the voltage the longer the cooking time.

**Note:** When using the Pizzazz® pizza oven, the cooking times will generally be shorter than if cooking the pizza in a conventional oven. **DO NOT LEAVE UNIT UNATTENDED.**

## Questions and Answers

**When I plug my pizza oven in and set the timer nothing happens. Why?**

1. The baking pan may not be positioned correctly on the unit. In order for the pan to rotate and the unit to heat, the pan hub must be seated over the drive shaft (see Fig. B, page 1). Reposition the pan making sure the hub is on the drive shaft.
2. It is very likely the unit was overheated at the last use and needs to be reset. If the baking pan was placed on the unit while it was still

hot, it may have caused the unit to overheat. Allow the unit to cool, if it is hot, and then press the reset button on the front of the unit.

### ***The baking pan rotates, but my pizza does not cook. Why?***

You have failed to turn on the timer. The timer has a dual function. Once the timer is set, the heating elements will turn on and begin cooking the pizza. When the time has expired, the timer will ring and the heating elements will shut off.

### ***My pizza does not cook evenly. What am I doing wrong?***

1. If the bottom is done and the top isn't or if the top is done and the bottom isn't, you probably have not selected the correct setting for the type of pizza you are cooking. Refer to the cooking chart above or on back of pizza oven for recommended guidelines. Most pizzas should be cooked using the dual setting for part of the cooking time.
2. The ingredients on your pizza are not distributed evenly. If that is the case, allow the pizza to cook slightly and then redistribute the ingredients with a fork. This will allow the pizza to cook more evenly.

### ***How do I get a crispier crust or make my toppings browner?***

Always begin cooking your pizza using the recommended settings in the cooking chart on page 2 or on back of pizza oven. Then at the end of the recommended cooking time if you would like a crispier crust, slide the switch to LOWER; if you would like the toppings more done, slide the switch to UPPER. Then reset the timer by turning it past "6" and then back to 1 or 2 minutes and cook until pizza is done to your satisfaction. To avoid overcooking, do not leave unit unattended.

### ***When I cook rising crust pizza, sometimes the crust seems doughy or sometimes the crust doesn't rise very much. Why?***

Your problem is caused by one of two things:

1. You did not follow the recommended cooking settings—cook 9- to 12-inch pizzas 10 to 12 minutes first on LOWER and then 10 to 12 minutes on DUAL. **OR**
2. The yeast in your pizza crust is no longer fully active. The amount of rising and the consistency of a rising crust is dependent upon the conditions of the yeast. Freshness, freezer temperatures, packaging (vacuum packaged is best), and original dough quality are all important factors. Generally, more consistent results will be secured by nationally branded pizzas since they abide by more rigorous packaging and quality standards than many regional/grocery store pizzas.

### ***Can I use my Pizzaz® Pizza Oven to reheat pizza or to cook other foods besides pizza?***

Such use is not recommended. The product was designed for cooking whole (7- to 12-inch) pizzas. Reheating less than a whole pizza or cooking other foods will not cover the baking pan the way a whole pizza does. As a result, the pan's finish may be damaged and the product itself may overheat, necessitating a cool down and use of the reset button.

## ***Care and Cleaning***

1. Always remove baking pan from unit when baking is completed.
2. Unplug pizza oven from outlet and allow entire unit to cool completely before cleaning.
3. Wash the nonstick baking pan in warm sudsy water, rinse, and dry.
4. Occasionally, wipe the exterior of the pizza oven with a damp cloth and dry thoroughly. Never immerse the pizza oven, except

the baking pan, in water or other liquid. Do not wash in the dishwasher.

5. If necessary, the outer rim of the element trays may be cleaned with a nylon mesh pad to remove any food residue. Do not use steel wool scouring pads or abrasive kitchen cleansers on any part of the pizza oven.

*Try this quick and easy recipe with your favorite toppings for a pizza with great homemade taste.*

### ***Homemade Pizza***

- |  |  |
|--|--|
| 1 loaf of frozen bread dough, thawed (12 ounces) of <b>Homestyle Pizza Dough Mix</b> .*                    | ½ cup of favorite toppings (see suggestions below) |
| Prepare as directed.   | 1 cup shredded part-skim milk mozzarella cheese    |
| ½ cup commercial pizza sauce <b>OR</b> ½ cup tomato puree mixed with ½ <b>Homestyle seasoning packet</b> . |  |

Form bread loaf or *Homestyle* pizza dough into a ball; place ball in center of baking pan and roll or stretch dough to a 10 to 12-inch circle.‡ Lightly prick dough with fork. Spread pizza sauce evenly over dough. Place toppings evenly over sauce; sprinkle with mozzarella cheese. Place loaded baking pan on pizza oven and bake using the DUAL setting for 11 to 13 minutes or until cheese is melted and bubbling. If you prefer a crisp crust and have a large amount of toppings, it may be desirable to use the LOWER setting for 4 to 6 minutes before switching to DUAL for 11 to 13 minutes.

\*Makes two 12-inch pizzas. Second piece of dough may be frozen for future use.

‡To make baking pan more stable for rolling or stretching dough, place a kitchen towel under baking pan.

### **Suggestions for Pizza Toppings:**

**spicy sausage/onions/black olives**  
**spicy chicken/yellow and red pepper**  
**Canadian bacon/pineapple**  
**squash/sun-dried tomatoes**  
**pepperoni/mushrooms**  
**ham/sauerkraut**  
**spinach/onions/garlic**  
**artichoke hearts/tomatoes**

## ***Consumer Service Information***

If you have any questions regarding the operation of your Presto® appliance or need parts for your appliance, **call our Consumer Service Department** weekdays 8:00 AM to 4:30 PM (Central Time) at 1-800-877-0441 or write:

**NATIONAL PRESTO INDUSTRIES, INC.**

**Consumer Service Department**

**3925 North Hastings Way, Eau Claire, WI 54703-3703**

You may also email your inquiries to **contact@GoPresto.com**. Inquiries will be answered promptly by telephone, letter, or email. When writing, please include a phone number and a time when you can be reached during weekdays if possible.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by our Factory Service Department or any Presto Authorized Service Station. Be sure to indicate date of purchase and a description of defect when sending an appliance for repair. **Send appliances for repair to:**

**CANTON SALES AND STORAGE COMPANY**

**Presto Factory Service Department**

**555 Matthews Dr., Canton, MS 39046-0529**

Appliances may also be repaired at any Presto Authorized Service Station. Check your yellow pages for Service Stations near you.

The Presto Factory Service Department and Presto Authorized Service Stations are equipped to service all PRESTO® appliances and supply genuine PRESTO® parts. Genuine PRESTO® replacement parts are manufactured to the same exacting quality standards as PRESTO® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO® parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO® replacement parts, look for the PRESTO® trademark.

### **PRESTO® Limited Warranty**

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first two years after purchase, we will repair or replace it at our option. Our pledge does not apply to damage caused by shipping. To obtain service under the warranty, return this PRESTO® appliance, shipping prepaid, to the nearest Presto Authorized Service Station, or to the Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC.  
Eau Claire, WI 54703-3703