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MasterChef Electric 12-Inch Pizza Maker

Model: EPM-034

1. INTRODUCTION

Thank you for choosing the MasterChef Electric 12-Inch Pizza Maker. This appliance is designed to provide a convenient way to prepare a variety of dishes, including pizzas, calzones, quesadillas, and even cookies, with a perfectly crispy crust. Its rotating non-stick plate and adjustable temperature control ensure even cooking results. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image 1.1: The MasterChef Electric 12-Inch Pizza Maker in operation, showcasing a freshly baked pizza.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.

- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- **WARNING:** When using parchment paper, ensure it does not touch the upper heating element, as it can ignite. Keep parchment paper flat and away from direct contact with heating elements.

3. PRODUCT COMPONENTS

Familiarize yourself with the various parts of your MasterChef Electric Pizza Maker:

- **Lid:** The top cover of the appliance, featuring a viewing window.
- **Viewing Window:** Allows you to monitor cooking progress without opening the lid.
- **Control Panel:** Located on the lid, includes temperature and timer knobs.
- **Non-stick Cooking Plate:** A 12-inch diameter rotating surface for even baking. This plate is removable for cleaning.
- **Base Unit:** Houses the heating elements and rotating mechanism.
- **Power Cord:** For connecting the appliance to an electrical outlet.



4. SETUP

1. **Unpacking:** Carefully remove the pizza maker and all accessories from its packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe the non-stick cooking plate with a damp cloth and mild detergent. Rinse and dry thoroughly. Wipe the exterior of the appliance with a damp cloth. Do not immerse the base unit in water.
3. **Placement:** Place the pizza maker on a stable, flat, heat-resistant surface, away from walls and other heat-sensitive materials. Ensure there is adequate ventilation around the appliance.
4. **Power Connection:** Ensure the appliance is turned off (timer knob set to "OFF") before plugging the power cord into a standard electrical outlet.

5. OPERATING INSTRUCTIONS

Follow these steps for optimal cooking results:

1. **Preheating:** Close the lid. Turn the temperature control knob to your desired setting (e.g., for pizza, typically the highest setting). Set the timer knob to the desired preheating time, usually 5-10 minutes. The "HEAT" indicator light will illuminate.
2. **Placing Food:** Once preheated, carefully open the lid. Place your pizza, calzone, quesadilla, or other food item onto the center of the non-stick rotating plate. Ensure the food does not extend beyond the 12-inch diameter of the plate or touch the sides of the cover.
3. **Cooking:** Close the lid. Set the timer knob to the recommended cooking time for your recipe. The plate will begin to rotate, ensuring even heat distribution.
4. **Monitoring:** Use the built-in viewing window to monitor the cooking process. Avoid opening the lid frequently, as this can cause heat loss and slow down cooking.
5. **Completion:** The "HEAT" indicator light will cycle on and off as the appliance maintains temperature. When the timer reaches zero, a bell will sound, and the heating elements will turn off.
6. **Removing Food:** Carefully open the lid. Using heat-resistant utensils, remove the cooked food from the non-stick plate. Be cautious as surfaces will be hot.



Image 5.1: Top view of the pizza maker during operation, showing the viewing window and controls.

Chef's Tips for Best Results:

- **Topping Height:** Do not pile toppings too high. Excessive toppings might touch the upper heating element and burn.
- **Sauce Quantity:** The amount of sauce used will impact cooking time. Heavier sauce may require longer cooking.
- **Crust Size:** The pizza maker accommodates crusts up to 12 inches. Ensure the crust does not hang over the edge of the pan. If the crust touches the sides of the cover, the pan may not rotate, and the pizza will not cook evenly.
- **Lid Closure:** Avoid opening the machine while cooking to prevent heat from escaping, which slows

down the cooking process.

- **Crispy Dough:** The pan is non-stick, but oiling the pizza pan with vegetable oil or cooking spray can help achieve a crispier dough.
- **Rising Crust:** When making rising crust dough, carefully watch to prevent the rising crust from touching the upper heating element, which can cause scorching.

Chef's Tips



- 1. When making your pizza, do not pile your toppings too high. Toppings might hit the top of the machine when it is cooking and burn.**
- 2. The amount of sauce you use will impact your cooking time. The heavier the sauce, the longer the cooking time.**
- 3. The largest crust the pizza maker will accommodate is 12 inches. Be sure the crust does not hang over the edge of the pizza pan. If the crust touches the sides of the cover, the pizza pan will not turn and the pizza will not cook.**
- 4. Do not open the machine while cooking to prevent hot air from escaping, this will slow down the cooking process.**
- 5. The pan is non-stick but it is suggested to oil the pizza pan with vegetable oil or cooking spray to help the dough further crisp up.**
- 6. When making rising crust dough, the pizza must be carefully watched to prevent the rising crust from touching the upper heating element which may cause the crust and topping to scorch.**

Image 5.2: Important Chef's Tips for optimal use of the pizza maker.



Image 5.3: The pizza maker can also be used for other baked goods, such as cinnamon rolls.

6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your pizza maker.

- 1. Always Unplug:** Before cleaning, ensure the appliance is unplugged from the electrical outlet and has cooled down completely.
- 2. Cleaning the Non-stick Plate:** The non-stick cooking plate is removable for easy cleaning. Wash it with warm, soapy water using a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that could damage the non-stick coating. Rinse thoroughly and dry completely before reassembling.
- 3. Cleaning the Exterior:** Wipe the exterior surfaces of the lid and base unit with a damp cloth. For stubborn stains, use a mild detergent. Do not immerse the base unit in water or any other liquid.
- 4. Storage:** Once clean and dry, store the pizza maker in a cool, dry place. Ensure the power cord is neatly wrapped and not kinked.



**Non-stick surface
for easy clean up**

**Recipe book
& instruction
manual included**

Image 6.1: The non-stick surface facilitates easy cleaning after preparing dishes like quesadillas.

7. TROUBLESHOOTING

If you encounter issues with your MasterChef Electric Pizza Maker, refer to the following common problems and solutions:

- **Appliance does not turn on:** Ensure the power cord is securely plugged into a working electrical outlet. Check if the timer knob is set to a cooking duration.
- **Food not cooking evenly:** Verify that the food item is centered on the rotating plate and does not touch the sides of the cover, which could impede rotation. Ensure toppings are not piled too high.
- **Pizza crust not crispy enough:** Ensure the appliance is fully preheated before placing the pizza. Consider lightly oiling the non-stick plate before placing the dough.
- **Top of pizza not browning:** This appliance primarily heats from the bottom. For more browning on top, some recipes may require a different cooking method or additional steps.
- **Rotating plate stops or is off-center:** Ensure the food item is properly placed and not obstructing the rotation. Gently adjust the plate if it appears off-center.
- **Food taking too long to cook:** Ensure the lid is closed properly during cooking to retain heat. Avoid frequent opening of the lid. Check that the temperature setting is appropriate for the food being cooked.

8. SPECIFICATIONS

Feature	Specification
Brand	MasterChef
Model Number	EPM-034
Product Dimensions	14"D x 14"W x 6"H
Item Weight	7.48 pounds
Color	White
Special Features	Rotating Plate, Viewing Window, Adjustable Temperature Control
Control Type	Knob
Finish Type	Non-stick
Power Source	AC adapter
Cable Length	12 Inches

EASY TO USE, CLEAN & STORE



9. WARRANTY AND SUPPORT

For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your product or visit the official MasterChef website. For technical support or service inquiries, please contact MasterChef customer service through the contact information provided in your product packaging or on their official website.

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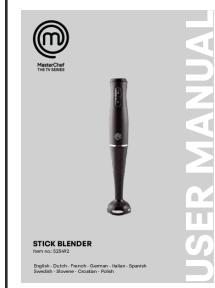
Related Documents - EPM-034

 USER MANUAL	<p><u>MasterChef Pizza Oven User Manual - Model 670824</u></p> <p>Comprehensive user manual for the MasterChef Pizza Oven (Model 670824), providing essential safety instructions, operating guidelines, cleaning tips, and cooking times for delicious homemade pizzas.</p>
 USER MANUAL	<p><u>MasterChef VRD919102039 Stick Blender Set User Manual</u></p> <p>Comprehensive user manual for the MasterChef VRD919102039 Stick Blender Set, covering important safety instructions, usage guidelines, cleaning, and warranty information.</p>
 USER MANUAL	<p><u>MasterChef Stick Blender User Manual - Safety, Usage, and Maintenance Guide</u></p> <p>Comprehensive user manual for the MasterChef Stick Blender, covering safety precautions, operating instructions, cleaning, storage, and technical specifications. Essential guide for proper use and maintenance.</p>



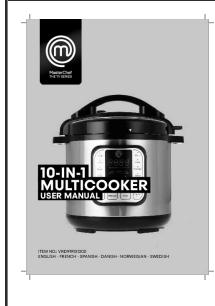
[MasterChef Hand Blender with Cup - User Manual & Safety Instructions](#)

Comprehensive instruction manual for the MasterChef Hand Blender with Cup (Item No. 3005398/ACT919101772), covering safety precautions, usage, cleaning, storage, warranty, and disposal.



[MasterChef Stick Blender User Manual](#)

Comprehensive user manual for the MasterChef Stick Blender (Item no. 525492). Includes detailed safety warnings, operating instructions, food preparation ideas, cleaning and storage tips, warranty information, and compliance details from The Great British Exchange.



[MasterChef 10-in-1 Multicooker User Manual](#)

Comprehensive user manual for the MasterChef 10-in-1 Multicooker (Model VRD919101300), detailing safety precautions, features, operating instructions, and maintenance for this versatile kitchen appliance.