



# Pizzaliano

PROFESSIONAL ELECTRIC PIZZA MAKER

## INSTRUCTION MANUAL



## DIGITAL AIR FRYER PIZZA OVEN TT-PO15





Thank you for buying **Pizzaliano** – pizza oven by **TurboTronic®**.

**TT-PO15** it's a domestic countertop oven to hit 430°C and cook an authentic wood fired style pizza in no time.

Our Unique technology Superhot system replicates the ideal baking environment for Neapolitan, Pan, Thin & Crispy and Frozen pizzas.



ITEM NUNBER:	TT-PO15	BRAND	TURBOTRONIC
DESCRIPTION:	Digital Air Fryer Pizza Oven	POWER & VOLTAGE	220-240V 50-60Hz 1800-2200W
PRODUCT SIZE	482*542*282mm	QTY.:	1 PCS/CTN
INTERNAL DIMENSIONS:	337*342*110mm	N.W:	12.2 kg
GB SIZE	612*542*376mm	G.W:	17.3 kg
MC SIZE:	625*552*393mm	POWER CORD:	Out 1m VDE



# IMPORTANT SAFEGUARDS

**When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:**

1. Before using this product, please carefully read the manual and verify that the connected power supply meets the specification requirements.
2. Do not immerse the power cable, plug and pizza maker in water to prevent electric shock.
3. The outer surface of pizza maker at work or just after use is hot. Do not touch it to prevent burns.

4. Special care should be exercised to the use of this product when children are around. Do not allow children to use it alone, or put it out of reach of children.
5. When the timer is turned on, it is forbidden to touch the plug and socket, so as to avoid strong current and spark causing injury.
6. Do not hang the power cable at the edge of kitchen cabinet/table or leave it on a hot surface.
7. If you note that the power cable or plug is damaged or the pizza maker fails, stop using it and repair or replace it by professionals.
8. If the power cable is damaged, replace it by the manufacturer or professionals to prevent danger.
9. Do not damage, excessively bend, stretch or twist the power cable; Do not place heavy items on or clamp the power cable.
10. When the pizza maker is not in use, the plug shall be disconnected from the socket to avoid electric shock or fire due to current leakage arising from insulation aging.
11. The accessories of pizza maker shall be used correctly to avoid fire or injury caused by human error.
12. During the use of pizza maker, a distance of at least 10cm shall be maintained around it.
13. The pizza maker in use shall be placed stably, not close to flammable materials.
14. The pizza maker must bake consumable foods only. Do not put large pieces of foods or metal items into the pizza maker, possibly causing fire or danger.
15. When baking greasy foods (meat, etc.), please put on the oil drip pan to prevent oil from falling to the lower heating tube, possibly causing fire.
16. Do not put the following items into the pizza maker, e.g., papers, cards, plastics, cloth, flammable materials, etc.
17. When moving or servicing the pizza maker, unplug the power cable first and wait for the pizza maker to cool down.
18. When the pizza maker is working, do not move the baking tray or other accessories to avoid burns arising from high temperature oil or liquid.
19. Avoid scratches by sharp edges when using the pizza maker.
20. Do not place anything on the pizza maker. Do not cover or block the heat dissipation part of the pizza maker.
21. Nothing is allowed on the pizza maker.
22. Do not place baking tray or other items directly on the heating element of the pizza maker.
23. Please pay attention to the pizza maker when baking pasta foods (such as bread) to prevent fire.

- 24. Any repair must be carried out by professional repair personnel.
- 25. The pizza maker cannot operate by connecting an external timer or an independent remote-control system.
- 26. The pizza maker shall not be used by children, mental patients, disabled persons and persons with slow reflexes, unless directed and assisted by a safety officer.





# FOR HOUSEHOLD USE ONLY

## SAVE THESE INSTRUCTIONS

## ADDITIONAL IMPORTANT SAFEGUARDS

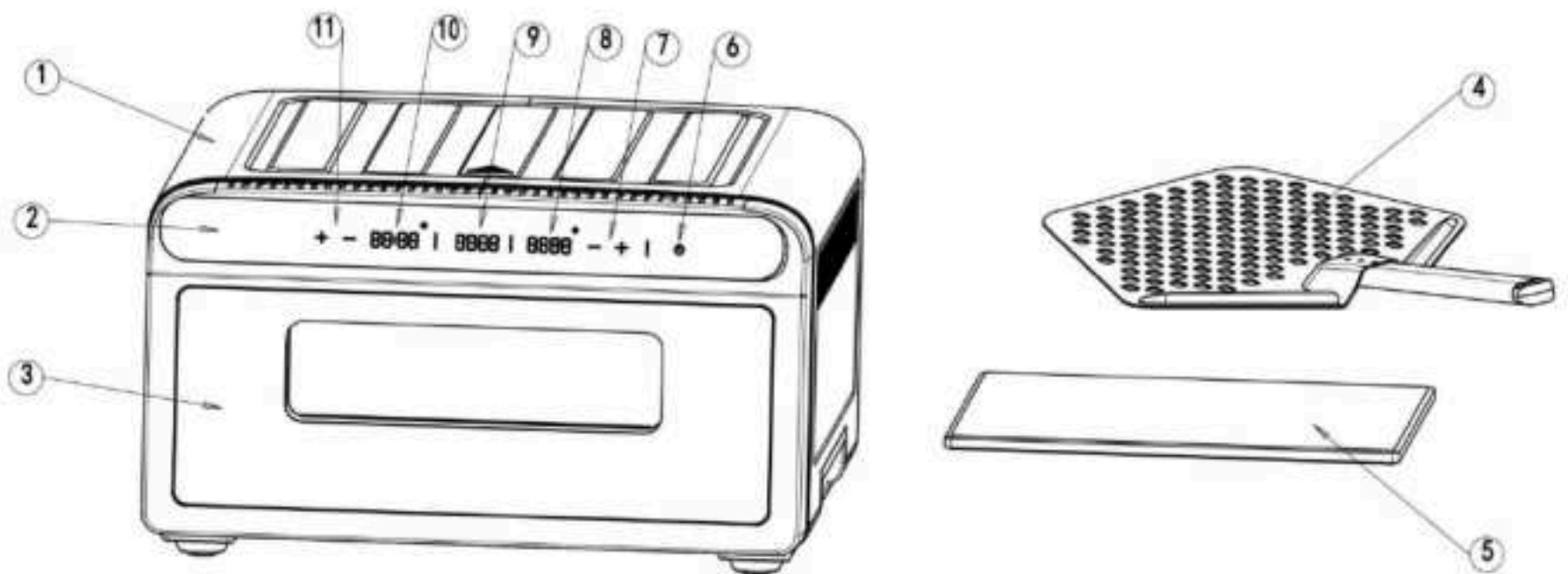
### BEFORE FIRST USE

- Remove and discard any packaging material, promotional labels, and tape from the unit.
- 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.
- NEVER clean the main unit/pizza stone in the dishwasher.
- We recommend placing all accessories inside the unit and running it at max temperature for 10 minutes without adding food.
- Removes any packaging residue and odor traces for completely safe and not detrimental to the performance of the unit.
- Some odors and smoke appear when used for the first time. This is a normal situation, because there is protective paint on the surface of the heating tube. With the amount of use, this condition will decrease and disappear.
- Make sure the area is well-ventilated.

	Please read and review the instructions to understand the operation and use of the product.
	This symbol indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if ignored.
	Take care to avoid contact with hot surfaces. Always use hand protection to prevent burns.
	For indoor and household use only.

## NAME OF MAIN PARTS

- |                       |                                |
|-----------------------|--------------------------------|
| 1. Shell              | 7. Temperature Control key     |
| 2. Door handle        | 8. Temperature Display         |
| 3. Glass door         | 9. Current Temperature Display |
| 4. Pizza peel         | 10. Time Display               |
| 5. Pizza stone        | 11. Time Control Key           |
| 6. Start/pause button |                                |



## OPERATING GUIDE

Before using the pizza maker for the first time, the following precautions shall be observed:

1. Read the instructions carefully;
2. Take out all the accessories and fittings from the pizza maker or packaging box;
3. Before use, clean the Pizza peel with warm water, wipe with a soft cloth soaked in detergent, and wait until they are completely dry;
4. There should be enough space around the pizza maker to make sure that the surfaces of the pizza maker are more than 10cm away from other items, and nothing on the pizza maker is required;
5. Before the initial use of the pizza maker, it should be pre-heated at the

maximum temperature (NEAPOLITAN gear) for 10-15 minutes to remove the possible mechanical oil in the pizza maker;

6. A small amount of smoke may escape from the pizza maker when it is used for the first time. It is a normal phenomenon.

Upon the completion of its use, the pizza maker must be allowed to stand for 1 hour, namely, it must be cooled down to room temperature before cleaning.

## **GENERAL SETTING PROGRAM**

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- Turn on the power (standby status), the power light shows red and other lights are off.

- Press the power button (setting state), the power light and the other lights are all on with sounds ticking

(1) Digital Panel from left to right, it is followed by Time setting, Real-time temperature show and temperature setting

(2) Initial setting time is 20 minutes and the temperature is set at 400°C

- Temperature setting range is 150-430°C, and the time setting range is 1-60 minutes.

- Temperature setting: Press the button would change at 10°C and Long press would change at 10°C

- Time setting: Press the button would change at 30 seconds and Long press would change at 10mins.

- After setting, click the power button to start working (Running state), the power light shows green, display lights are all on, the Lamp bulb light is on, and a sound ticking.

(1) Timer counts down.

(2) When the real temperature is lower than 150°C the display shows "P R E"

When the real temperature is over 150°C the display shows "Current temperature"

(3) Pre-heat: The buzzer clicks 3 times when the real temperature reaches the setting temperature. Then put the Pizza inside the oven to start cooking.

- Press the power button again (standby state), the power light shows red with a sound ticking, display and bulb lights are off, and the fan stop after 5 minutes.

Tips: Do not place plastics or papers and other flammable materials on the container. Do not use glass or ceramic plates or lids. Do not allow oil to drip directly onto the bottom of the air-fried oven. When baking the food with high oil content, please place the baking tray above the lower heating tube; Set the desired time according to the recipe or personal preferences.

Note: The baking time should be adjusted, depending on the temperature and size of food. Frozen and bulk foods generally require longer baking time.

**COOKING GUIDE**

**\*Please put the Pizza in the Oven when reach the setting temperature**

Type of Pizza	Temperature in the Oven	Cooking Time
New York	350°C	4-5min
Pan Pizza	300°C	5-6 min
Frozen	230°C	9-10 min
Thin Crispy	300°C	5-6 min
Neapolitan	400°C -430°C	1.5-2.5min

**CLEANING AND MAINTENANCE**

1. Before cleaning, unplug the pizza maker and wait for the pizza maker to cool down.
2. Wipe the inner and outer surfaces, pizza peel with a soft cotton cloth or sponge dipped in neutral detergent, clean with clean water and then dry them.
3. Do not use hard brushes and objects to clean the pizza maker, so as not to damage the protective layers of inner surface.
4. Do not use gasoline, thinner, polishing agent and other toxic and corrosive detergents for cleaning.
5. Before using the pizza maker, dry the cleaned parts and then connect the

power supply to the pizza maker.

6. Do not wipe the heating tube, because it is a self-cleaning component.
7. Do not immerse the pizza maker in water or other liquids.

## **SPECIAL STATEMENT**

1. Any information in this document has been carefully checked. In case of any misprint or misunderstanding of any content, we reserve the right to interpret.
2. Technical improvements, if any, will be incorporated into the new manual without notice. Product appearance or color depends on physical product.
3. This product is intended for household use only.

## **DISPOSAL OF OLD ELECTRICAL APPLIANCES:**



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) mandates that old household electrical appliances should not be discarded with regular municipal waste. They must be collected separately to enhance material recovery and recycling, thereby minimizing their impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product serves as a reminder that when disposing of the appliance, it must be handled separately.

Consumers are advised to contact their local authority or retailer for guidance on the proper disposal of their old appliances.

## **LIMITED WARRANTY:**

Limited Warranty applies to purchases made from authorized retailers of **TurboTronic®**.

**TurboTronic®** Warranty coverage applies to the original owner and to the original product only and is not transferable.

**TurboTronic®** warrants that the unit shall be free from defects in material and in workmanship. The Limited Warranty applies only when the unit is used under normal household conditions and maintained according to the requirements stated in the Owner's Guide, subject to the following conditions and exclusions:

**ANY WARRANTY OR AFTER PURCHASE SERVICE, SHOULD BE WITH A THIRD-PARTY COMPANY, FROM WHICH YOU PURCHASED THE PRODUCT. TURBOTRONIC® PROVIDES THE WARRANTY ONLY TO OUR THIRD-PARTY SUPPLIERS. SINCE THIS PRODUCT IS NOT PURCHASED DIRECTLY FROM TURBOTRONIC® BUT THROUGH ONE OF OUR THIRD-PARTY SUPPLIERS, ANY ISSUE AFTER THE PURCHASE, CUSTOMER SERVICE OR RECEIVING**



**THE WARRANTY, SHOULD BE ONLY / DIRECTLY DEALT WITH THROUGH THE THIRD-PARTY SUPPLIER FROM WHICH YOU PURCHASED THE PRODUCT.**

**What is covered by this warranty?**

1. The original unit and/or non-wearing parts deemed defective will be repaired or replaced, at **TurboTronic®** sole discretion,
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

**What is not covered by this warranty?**

1. Normal wear and tear of wearing parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, alteration, or repair of the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.
6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product.

We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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