

# Pizzaliano

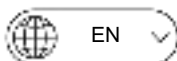
PROFESSIONAL ELECTRIC PIZZA MAKER

## INSTRUCTION MANUAL



## ELECTRIC PIZZA MAKER

**TT-PO14**





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

**TT-PO14** it's a domestic countertop pizza maker to hit 450°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-PO14	BRAND	TURBOTRONIC
DESCRIPTION:	Pizza Maker	POWER & VOLTAGE	220-240V 50-60Hz 2200W
PRODUCT SIZE	479*505*267mm	QTY.:	1 PCS/CTN
INTERNAL DIMENSIONS:	375*400*137mm	N.W:	10.5 kg
GB SIZE	562*525*363mm	G.W:	15 kg
MC SIZE:	580*550*385mm	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. Read all the instructions.
2. This appliance 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 closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
3. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
4. Do not touch hot surfaces.
5. To protect against a risk of electrical shock, do not immerse the cord, plug, or base in water or other liquid.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not operate any appliance with a damaged power cord or plug, or after the appliance malfunctions or if it has been dropped or damaged in any way. Power cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard. Call the customer service number provided for information on examination, repair, or adjustment.
9. Do not use outdoors.
10. Do not let cord hang over the edge of a table or counter or touch hot surfaces, including the stove.

11. Do not place a removable pot or base on or near a hot gas or an electric burner. Do not place base in a heated pizza maker.
12. Extreme caution must be used when moving an appliance containing hot oil, food, water, or other hot liquids.
13. Do not use the appliance for purposes other than its intended use.
14. Lift and open cover carefully to avoid scalding, and allow water to drip into the cooker.
15.  **CAUTION:** Risk of electric shock. Cook only in removable container.
16. Intended for countertop use only.
17. Do not place the unit directly under cabinets when operating as this product produces large amounts of steam. Avoid reaching over the product when operating.
18.  **WARNING:** Spilled food can cause serious burns. Keep appliance and power cord away from children. Never drape the power cord over edge of counter, never use outlet below the counter, and never use with an extension cord.

# FOR HOUSEHOLD USE ONLY

## SAVE THESE INSTRUCTIONS

## ADDITIONAL IMPORTANT SAFEGUARDS


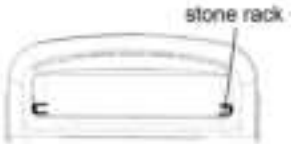

### BEFORE FIRST USE



- 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.

## KNOW MORE ON THIS ITEM

<b>Accessories</b> (picture is for reference, final base on products)	<b>description</b>
	<b>Product unit</b>
	<b>Stone position</b> (insert the stone into the rack, not on the rack top)
	<b>Removable cover (1 pcs)</b> Always keep the cover in the door: * Keep unit interior clean after usage; * Keep unit interior temperature during or after preheat and cooking.

	<p><b>Pizza Stone tray (1 pcs)</b></p> <p>Always insert into “Stone rack” (not on the rack top)</p> <ul style="list-style-type: none"> <li>* The stone is fragile and can break if bumped or dropped.</li> <li>* The stone is very hot during usage and stays hot for a long time. Allow the unit to cool before moving, cleaning or storing it.</li> <li>* DO NOT cool the stone with water when the stone is hot. If clean the stone with water, please dry the stone before usage.</li> <li>* Store the pizza stone in a dry or warm place.</li> <li>* In order to achieve the best results, place the pizza in the middle of the stone for baking.</li> </ul>
	<p><b>Pizza Shovel (1 pcs)</b></p> <p>Easy to place or take away pizza from stone</p>

\*\* The above accessories pictures are for reference only and are subject to the real one.

## SETTING MEMORY:

This product has automatic saving new settings function.

After setting the new time and temperature, once product works, these new setting will be saved and the previous settings are overwritten.

This new time and temperature will be displayed when you press the “RESET” button or the next startup.

If need “default” original setting of time and temperature, press down the “RESET” button and “TIME” button in the same time for 3 seconds.

## KNOW MORE ON THE CONTROL PANEL:



\*\* Panel final content information is subjected to real product







- A: Top heater temperature displayer
- B: Top heater temperature adjustment dial
- C: Bottom heater temperature displayer
- D: Bottom heater temperature adjustment dial
- E: Functional displayer
- F: Time adjustment button
- G: Reset button
- H: Functional dial
- I: Preset programs
- J: Power button

### Very important information:

For Timer (F), its time is only for reading.

Time is over, the unit still **keeps working** to heat the stone until no operation over 25 minute or power off by user.

## ● FUNCTION/SETTING OF CONTROL PANEL

	Shows TEMPERATURE information (Only one format of “°C” or “°F”)
	Shows the TIME information. <b>This timer is only for reading.</b> - Time is over, the unit still keeps working. - If time starts counting down, cooking icons will be on.
	- <b>Meanings:</b> DO NOT put food into the unit.
	- <b>Meanings:</b> The unit is under preheat processing. Its Time and Temperature are not adjustable.
	- <b>Meanings:</b> Preheat jobs finished, interior temperature reaches the right temperature.
	- <b>Meanings:</b> A reminder icon that the heaters are working.

## ● PRESET PROGRAMS

Preset programs are preset with default time and temperature. You can change these settings for the performance you need.

Fucntion	Usage Remark: T (thickness) only for reference
MANUAL	a D.I.Y setting by "Time" / "Temp" adjustment for cooking request.
WOOD FIRED (as Neapolitan / Margaret)	for a thin (T≈1.5cm) Fresh pizza with tomatoes / mozzarella cheese (WOOD FIRED PIZZA: This product does not utilize any wood or wood by-product. The term "Wood Fired" refers to the specific heat performance characteristics of this oven that replicate that of a wood fired brick oven.)
FROZEN	bought from the supermarket directly with ingredients on the top.
NEW YORK	for a thin (T≈1.5cm) Fresh pizza with D.I.Y ingredients as favorite pizza.
THIN CRISPY	for a thin (T≈0.3cm) Fresh pizza with D.I.Y ingredients as favorite pizza.
DEEP DISH	for a thick (T≈3-4cm) Fresh pizza with D.I.Y ingredients as favorite pizza.



**Tips:** Food added onto pizza surface, suggest Cheese / thin sliced ham / a little vegetable.

- If with large size fresh vegetables, meat, or seafood, please change into “New York pizza” since they need more cooking time.
- If with large size frozen vegetables, meat, or seafood, please change to the “FRONZEN pizza” program since they need much more cooking time.
- For fresh pizza, to get better bubble/Crispy, reduce dough ball thickness by stretching way (not rolling way).
- For “Deep Dish pizza” , pay attention to its growing up thickness after baking in case the pizza touches the top heater.

● RECIPE OF DOUGH BALL for “WOOD FIRED PIZZA”:

It is recommended to buy the dough ball from baking shop or supermarket. If not available, below is the recipe for a 10' size pizza at home.

**Ingredient:** Bread flour 100g; Sugar 5g; Salt 1g; Yeast 1g; Milk 63g; Butter 5g

- 1) After well mixing ingredient then plastic wrap for 1 hour
- 2) Add some flour to the above fermentative mixture and make it into a ball shape.
- 3) Add some oil to the dough ball surface, and plastic wrap it again.
- 4) Place the dough ball into the refrigerator for at least 6 hours.
- 5) Before usage, take out the dough ball and unfreeze it for at least 1 hour.
- 6) Only prepare your pizza when pre-heating is almost finished. It is easier to move pizza from the desk to the unit.
  - Add some flour to the desk then use your hand to reduce dough ball thickness by stretching way (better than by roll pressing way).
  - After the crust is done, add a little flour to Pizza Shovel top surface (**very useful to move the pizza to the stone**), then place the crust on the shovel. The crust should be slidable.
  - Add your favorite ingredient to pizza such as cheese, ham, sauce.... only when the pizza crust placed on stone.
  - To get a thin / crispy bubble/edge, leave around 3cm crust edge without any sauce or food for an amazing thin/crispy pizza.


- Move the pizza into unit quickly in case the pizza is stuck together with Pizza Shovel. ***Always put the pizza in the middle of the stone.*** This affects the cooking result.

## USING THE FUNCTIONS

### **VERY IMPORTANT NOTE:**

- Due to the extremely high temperatures achieved, place the unit in a well-ventilated area, as it will emit smoke when cooking.
- NEVER place baking paper on top of accessories in this highly professional program. This can cause a fire.
- We recommend you monitor and stay close to the unit as your food can quickly become overdone and eventually ignite.
- Must be careful on high temperature from accessories. If pull accessories out of the unit, use “Clamp” or other protection.
- IMPORTANT: In case of a lot of smoke, food over burnt / acrid flavor.
  - Accessory must be cleaned, no food/oil left from last usage
  - Use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil.

<b>Step 1:</b> Power on	Plug in, press down the “ <i>POWER BUTTON</i> ” (J). The product is ready for usage.
<b>Step 2:</b> Select program and set the temp.	<ul style="list-style-type: none"><li>● Rotate the “<i>FUNCTIONAL DIAL</i>” (H) to select the desired program.</li><li>● Press “<i>TEMPERATURE DIAL</i>” (B/D) to adjust the temperature setting. Press it again for confirmation and heaters start to work.</li></ul>
<b>Step 3:</b> Preheat	<ul style="list-style-type: none"><li>● This is an automatic assistant program. If the selected program needs a high temperature, but the unit's internal is not hot enough, “preheat” will run automatically. Its Time and Temperature are not adjustable.</li></ul>

	<ul style="list-style-type: none"> <li>• 2 icons will be showing as below</li> </ul>  <ul style="list-style-type: none"> <li>• Do not place the food in the unit during preheating.</li> <li>• If no need preheating or preheating finished, below icon will be showing:</li> </ul> <p>temp. ready</p>
<b>Step 4:</b> Prepare the raw pizza	Refer to “ <i>RECIPE OF DOUGH BALL</i> ” Only prepare your raw pizza when “temp. ready” icon is on.
<b>Step 5:</b> Set the time and place pizza into the unit	<ul style="list-style-type: none"> <li>• Press “<i>TIME BUTTON</i>” (F), then rotate the “<i>FUNCTIONAL DIAL</i>” (H) to adjust the desired cooking time.</li> <li>• <b><i>Insert and place the pizza in the middle of the stone, this affects the cooking result.</i></b></li> <li>• <b><i>Quickly place the cover back and always keep the cover in the door.</i></b> It is good to keep the internal temp. stable and even. <u><i>This affects the cooking result.</i></u></li> <li>• Press down the “<i>FUNCTIONAL DIAL</i>” (H) to start the time counting down (Reminder: This timer is only for reading. Time is over, the unit still keeps working)</li> <li>• We suggest you monitor and stay close to the unit as your food can quickly become overdone and eventually ignite.</li> </ul>
<b>Step 6</b> Cooking finished	<ul style="list-style-type: none"> <li>• Once the cooked pizza meets your need, take out the pizza quickly. <b><i>Always keep cover back into door gate.</i></b></li> <li>• Leave your steaming hot pizza to cool slightly before cutting it into pcs.</li> <li>• If need to make more pizza, repeat steps 1 to 5.</li> </ul>
<b>Step 7</b> End	<ul style="list-style-type: none"> <li>• Take off the power cord from the socket.</li> <li>• Keep the cover back into door gate for storage.</li> </ul>

## DAILY CLEANING

The unit should be cleaned after every use.

**NEVER clean the main unit/ accessories in the dishwasher.**

All cleaning and maintenance should be carried out when the unit is cool and with the power plug disconnected from power outlet.

- Remove all accessories from the unit.
- Clean the main unit and the control panel with a little damp cloth.
- For “Pizza Stone”, DO NOT cool the stone with water when the stone is hot. If clean the stone with water, please dry the stone before next usage. Store the pizza stone in a dry or warm place.

## TROUBLESHOOTING GUIDE

Problem	Potential cause and solution
1. The pizza is undercooked or not evenly cooked.	<ul style="list-style-type: none"><li>• Possible that<ul style="list-style-type: none"><li>- the cooking time /temp. are not enough.</li><li>- the ingredient is too much on the pizza crust.</li><li>- the preheat time is not enough</li><li>- No cover back to the door during &amp; after the preheating /cooking</li><li>- Pizza not placed in the middle of stone.</li></ul></li><li>• Adjust time /temp. if desired, place pizza into unit again for some seconds.</li><li>• During cooking, take the pizza out, rotate it and gently push it back to the unit.</li><li>• We suggest you monitor and stay close to the unit as your food can quickly become overdone and eventually ignite.</li></ul>

<p>2. Should I add pizza before or after preheating?</p>	<p>Preheating is an automatic assistant program. The selected program needs a high temperature, but the unit's internal is not hot enough, "preheat" will run automatically. Its Time and Temperature are not adjustable.</p> <p>If no "preheat" icon, but with "temp. ready", you can place the pizza into unit now.</p>
<p>3. The appliance is not working or does not heat up.</p>	<ul style="list-style-type: none"> <li>• Check that you have selected the timer.</li> <li>• Check that the power cord is plugged in, the power is turned on, and that the outlet is working (check the appliance at a different outlet).</li> <li>• Check that Timer has finished counting.</li> <li>• The appliance is overheated after a long usage.</li> </ul> <p>If the appliance overheats, it will automatically turn off the heating system for safety. Stop using the appliance and contact the authorized service agent.</p>
<p>4. The appliance produces smoke when it is on.</p>	<ul style="list-style-type: none"> <li>• Food is touching the heating element.</li> </ul> <p>Switch off the product and reposition the food until it is not touching the heating element.</p> <ul style="list-style-type: none"> <li>• The food is not touching the heating element.</li> </ul> <p>Interrupt the process immediately and allow the device to cool. Do not reheat the food.</p>
<p>5. The circuit breaker or safety switch tripped</p>	<ul style="list-style-type: none"> <li>• This appliance draws high current in operation, when used in conjunction with other kitchen appliances on the same power circuit at the same time, it may trip the circuit breaker or safety switch with incorporated overload protection.</li> <li>• Check to ensure that other appliances are operating at the same time (E.g. Kettles, toasters, microwaves) to isolate them from the same circuit, then operate the appliance separately to confirm that the circuit is no longer tripping.</li> </ul>

## DISPOSAL OF OLD ELECTRICAL APPLIANCES:



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be

collected separately in order to optimise the recovery and recycling of the materials that they contain, and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance, it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

## 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 workmanship. The Limited Warranty applies only when it is used under normal household conditions and maintained according to the requirements outlined 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 VIA ONE OF OUR THIRD-PARTY SUPPLIERS, ANY ISSUE AFTER THE PURCHASE, CUSTOMER SERVICE**

**OR EXERCISING THE WARRANTY SHOULD BE ONLY / DIRECTLY VIA THE THIRD-PARTY SUPPLIERS FROM WHICH YOU PURCHASED THE PRODUCT.**

**What is covered by this warranty?**

1. The original unit and/or non-wearable parts deemed defective, in **TurboTronic®** sole discretion, will be repaired or replaced
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 wearable 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 damage.
5. Defects caused by repair persons not authorised by **TurboTronic®**. These defects include damages caused in the process of shipping, altering, or repairing 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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