

Operation Manual

Pizza Maker

62880

toboli



Illustration similar, may vary depending on model

Read and follow the operating instructions and safety information before using for the first time.

Technical changes reserved!

Due to further developments, illustrations, functioning steps, and technical data can differ insignificantly.

Updating the documentation

If you have suggestions for improvement or have found any irregularities, please contact us.



The information contained in this document may alter at any time without previous notice. It is prohibited to copy or spread any parts of this document in any way without prior written allowance. All rights reserved.

The WilTec Wildanger Technik GmbH cannot be held accountable for any possible mistakes in this operating manual, nor in the diagrams and figures shown.

Even though, the WilTec Wildanger Technik GmbH has undergone biggest possible efforts to ensure that the operating manual is complete, faultless, and up to date, mistakes cannot be entirely avoided.

If you should find a mistake or wish to make a suggestion for improvement, we look forward to hearing from you.

Send an e-mail to:

service@wiltec.info

or use our contact form:

<https://www.wiltec.de/contacts/>

The most recent version of this manual in various languages can be found in our online shop via:

<https://www.wiltec.de/docsearch>

Our postal address is:

WilTec Wildanger Technik GmbH
Königsbenden 12
52249 Eschweiler
Germany

To return orders for exchange, repair, or other purposes, please use the following address. Attention! To allow for a smooth execution of your complaint or return, it is important to contact our customer service team before returning the goods.

Returns Department
WilTec Wildanger Technik GmbH
Königsbenden 28
52249 Eschweiler

E-mail: **service@wiltec.info**

Tel: +49 2403 55592-0

Fax: +49 2403 55592-15

Introduction

Thank you for purchasing this quality product. **To minimise the risk of injury we urge that our clients take some basic safety precautions when using this device. Please read the operation instructions carefully and make sure you have understood its content.**

Keep these operation instructions safe.

Description

- Bakes frozen pizza in minutes
- Designed to prepare restaurant quality fresh dough pizzas in minutes
- The heating elements bake the pizza more evenly, juicier, and crispier
- Removable and turnable pizza stone for easy cleaning
- Bakes a crispy pizza in 5 min
- Heats to over 380–400 °C (416–752°F)

Safety instructions

- Read the instructions and all notes and instructions contained therein carefully before using the device.
- When unpacking the device, check that it is complete and undamaged. If any parts of the device are damaged or missing, the device should not be used. Have it repaired by a qualified electrician.
- Check that the mains voltage matches that indicated on the rating plate before connecting the device to the power supply. An unsuitable voltage may damage the device.
- Check the mains cable for damage. Keep it away from the hot surfaces, oil, or sharp edges. If the mains cable is damaged, the device must not be used and should be replaced by a qualified electrician.
- Do not misuse the mains cable. Do not pull on the power cord to disconnect the device from the power supply. Do not carry the device by the power cord.
- The device is suitable for household use only. Only use the device for its intended purpose. Improper handling increases the risk of accidents. No responsibility is accepted for damage caused by improper use.
-  Do not immerse the device, power cable or power plug in water or other liquids. **Risk of electric shock!**
- Do not use the device near flammable substances or gases.
- Do not place the device on or near a hot gas or electric burner or in a heating oven.
- Do not expose the device to the elements. Do not use it outdoors.
-  **Caution! Hot surfaces!** The surfaces may become hot during operation. Avoid contact with the hot surfaces. The knobs and handles get hot while the oven is heating up. Please use oven gloves or tongs when opening the lid of the device. **Risk of burns!**
- Should the device be used by or near children, close supervision is required. Do not allow children to play with the device and ensure that they do not come into contact with the hot surfaces.
- Always disconnect the device from the mains before cleaning or when not in use. Make sure that it has cooled down completely before packing it away.
- The use of accessory adapters is not recommended by the appliance manufacturer as they may cause injury.
- Use extreme caution when moving a device containing hot oil or other hot liquids.
- The device is not intended for operation with an external timer or a separate remote-control system.

Using the pizza maker

- If you will use your pizza maker for the first time, read the instructions contained in this manual. Before baking, run your oven for 10 min with the lid closed on setting 4 to warm up the pizza stone to 320 °C. This will burn off any lubricants from the oven's heating elements and preheat your pizza stone. This will burn off any lubricants from the oven's heating elements and preheat your pizza stone. This will not affect the performance of your oven and there is no need to repeat this process in the future.
- Never use cooking oil or water directly on the cooking stone when cooking, seasoning, or cleaning. When cooking with the stone, place the raw food (pizza) directly on the stone surface. Do not worry about small scratches or that your stone surface has turned into a darker colour. This is a sign that your stone has been well seasoned.
- Never use a knife or pizza cutter on the stone as this could damage the fine-grained cooking surface.
- The Pizza maker is designed to prepare delicious pizza from fresh dough and frozen pizza bases. If you use a frozen pizza base, allow the base to defrost before placing it in the oven. This will result in a crispy baked pizza. If you are using fresh dough, lightly flour the stone before placing the dough directly on the stone. If you have a sticky dough, add more flour to your dough, otherwise it will stick to the stone.
- Extreme care should be taken when opening the pizza maker, as accumulated steam can be released quickly. Gloves are recommended when opening the pizza maker to ensure your safety.
- This device can be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the device in a safe way and understand the hazards involved. Children must not play with the device. Cleaning and user maintenance must not be carried out by children unless they are older than 8 years and are supervised.
- Keep the device and its cable out of the reach of children under the age of 8.

Troubleshooting table

Problem	Cause	Solution
The top of the pizza is burnt	Temperature set too high	If you feel that the top is cooking faster than the bottom when you check the pizza, turn the oven setting back to 4 and let the pizza continue cooking without the thermostat light on. Alternatively, leave the lid open for a few minutes so that you can watch the pizza as it bakes.
The bottom of the pizza is burnt	Temperature set too high	Make sure the oven is preheated to level 5. When the oven light goes out, let the stone rest for a few minutes before putting the pizza in. If you are baking several pizzas in succession, it is best to leave the lid open for a few minutes between baking and then return the setting to 4.
Dirty stone floor	Humidity on the underside of the floor.	Do not worry if the stone leaves marks. The bigger the marks, the better the taste of the pizza. Scrape off excess food with a scraper or stiff-bristled brush and wipe it off with a paper towel or clean tea towel.
The heating indicator light comes on and goes off.	This is an automatic thermostat light.	The light stays on until the oven has reached the desired temperature setting.

Cooking on the stone

1. First, make sure the control knob is in the “off” position and briefly check the inside of your pizza maker to make sure there is nothing in your oven except the baking stone.
2. Plug the mains cable into the 230 V plug socket. To switch on your pizza maker, simply turn the baking temperature control knob to the maximum heat. The heat indicator light comes on, indicating that the pizza maker is preheating. Preheating your oven before use will give you better baking results.
3. Set the timer for preheating to 10 min. Your pizza maker is then ready for use.
4. Top your baked or unbaked pizza dough with your favourite toppings. Never top the pizza too heavily or too densely. The topping should always be below the height of the top heating coil to avoid burning.
5. Make sure that your pizza maker is preheated and slide your pizza onto the heated stone. **Cauti-**
on! The pizza stone and handles will be extremely hot. Do not touch them at any time until they have had time to cool down.
6. Close the lid of your pizza maker and leave the knob on setting 5 and let your pizza bake for 4–5 min, or until the desired flavour is achieved. Remember that each pizza may have a different crust thickness or topping, which means that some pizzas will be ready faster than others. It is recommended that you open the lid of your pizza maker after 3 min to check the progress. If your pizza is not ready, simply close the lid and continue baking until the pizza has reached the desired flavour.
7. If your pizza bakes too quickly, turn the baking temperature counter clockwise to a lower setting. To increase the temperature, turn the baking temperature clockwise to a higher setting.
8. If you are baking with a frozen pizza base, allow the dough to thaw before using. Once thawed, slide your pizza directly onto the heated stone.
9. Do not use sticky dough on the stone. If your dough is sticky, we recommend using a pizza tray to prepare the pizza and then slide it onto the stone. Alternatively, you can flour the stone and place the dough directly on it.
10. If you want to bake more pizza, repeat the above process.

Cleaning instructions

- With proper care, your pizza maker will provide you with many years of enjoyment. After each use, unplug your pizza maker from the mains and allow the device to cool down. Be careful not to touch or attempt to clean your pizza maker until all parts have cooled down to room temperature.
- Only use a damp cloth to clean the outside of the pizza maker. Never immerse your pizza maker in water or other liquids. This could cause an electric shock and/or damage to the device.
- Never use cooking oil, water, or any cleaning agents to clean the stone. Scrape off excess food with a scraper or stiff-bristled brush and wipe it off with a paper towel or clean tea towel.
- Never use the stone for anything other than its intended purpose. Do not use the stone as a coaster, or as a tray. Never put liquids on the stone, whether it is hot or cold.
- Extreme care should be taken when opening the pizza maker, as accumulated steam can be released quickly. Oven mitts or oven gloves are recommended when opening the pizza oven to ensure safety.

Types of pizza bases

Frozen pizza with topping

With the Pizza maker, you can prepare your frozen pizza quickly and easily straight from the freezer.

1. Switch your oven to setting 3.
2. Once the light has gone out, place your frozen pizza directly on the stone and close the lid.
3. Leave the frozen pizza to defrost in the pizza oven for approx. 4 min.
4. Once the base is defrosted, turn the setting to 5 and cook for about 5 min.

Pizza mix or bread mix

It is better to use a high-quality bread mix. Most have a pizza dough recipe on the box that says you should use 10 % less water.

Pitta bread

This is a great healthy alternative. They are available in any supermarket and only take 2–3 min to bake in the pizza maker.

Toasted sandwiches

These can be baked on the stone base. Simply put in your favourite fillings and place the bread on the stone. Close the lid and turn up the setting. Check the bread after 3–4 min. When it is ready, brush the outside of the toasted sandwich with butter.

Pre-made pizza base (fresh)

They usually take a few minutes longer because they have a thicker base. Use less topping to ensure a faster baking time.

Pre-made pizza bases (frozen)

To achieve an optimal result, the base should be thawed.

1. For quick defrosting, set the oven setting to 3.
2. Cover the frozen base.
3. As soon as the light is off, place the topped frozen pizza on the stone base and close the lid.
4. After 2–3 min, switch the setting to 5 to bake the pizza.

Calzone

Another way to eat a pizza. Make sure that the calzone is not too thick. You can prepare it on the stone or in an oven dish.

Hint! You can also make dessert calzones by adding ricotta, banana, stewed apples, etc. and serve them with ice cream.

Recipes for your pizza maker

All recipes are calculated for 1 pizza.

Simple pizza dough

Ingredients

- 7 g dry yeast (one sachet)
- 1 teaspoon caster sugar
- ½ teaspoon salt
- 2 cups regular flour
- 2 tablespoons olive oil

Preparation

1. Mix ¾ cup warm water, yeast, sugar, and salt in a bowl. Whisk with a fork until the ingredients have dissolved. Cover with plastic wrap. Leave in a warm place for 5 min or wait until bubbles form on the surface.
2. Add the yeast mixture and oil and knead into a soft dough, then put it on a lightly floured surface. Knead the dough for 10 min or until it is elastic. Place in a lightly greased bowl. Cover it with plastic wrap and leave it in a warm place for 25

to 30 min or wait until the dough has doubled in size.

3. Press the dough down with your fist. Knead it on a lightly floured surface until it is smooth.

Spicy salami and basil pizza

Ingredients

- hot salami slices, e.g., sopressa from Calabrese
- tomato paste
- grated mozzarella cheese
- roasted red peppers
- goat cheese
- basil leaves

Preparation

1. Preheat the pizza maker on setting 5 for 10 min.
2. Roll out the fresh dough and place it in your pizza maker.
3. Cover the base of the pizza with tomato paste.
4. Place the salami and peppers on the pizza.
5. Then crumble the goat's cheese over the top and cover with basil leaves.
6. Close the lid and turn the pizza maker on to 5. Bake the pizza for about 3–4 min.

Antipasto pizza

Ingredients

- 20 g Pesto Genovese
- 4–5 cherry tomatoes
- 2 artichoke heads
- 80 g Bocconcini
- 30 g spicy salami
- 20 g asparagus
- 5–6 pitted olives

Preparation

1. Put the pesto onto the pizza base
2. Place your sliced antipasto ingredients on top.
3. Slice the bocconcini cheese and place it on top.
4. Slide your pizza into the pizza maker.
5. Set to 5 and bake for 3–4 min.

Pepperoni pizza

Ingredients

- 2 tablespoons passata sauce
- 226–255 g Mozzarella cheese (For the best tasting pizza, use bononcini or buffalo mozzarella).
- 56 g Pepperoni

Preparation

1. Place the pizza dough on the stone.
2. Put the tomato sauce over the base. Add the cheese of your choice.
3. Add the chilli peppers evenly over the base.
4. Close the lid and bake on 5 for 3–4 min.
5. Once the pizza is baked, drizzle some extra virgin olive oil over the finished pizza.

Moroccan lamb pizza

Ingredients

- ⅔ cup low-fat natural yoghurt
- juice of 1 lemon
- 2 tablespoons of chopped mint

Preparation

1. Mix the yoghurt, 2 teaspoons lemon juice and mint in a bowl. Season with salt to taste. Refrigerate until ready to use.



- 181 g rack of lamb, coarsely minced
 - 1½ teaspoons Moroccan spice
 - 1 large garlic clove, chopped
 - ½ red onion, chopped
 - 1 tablespoon of pine nuts
 - 8 cherry tomatoes, halved
 - 1 tablespoon chopped coriander
2. Preheat your pizza maker with setting 5.
 3. Put the chopped lamb, Moroccan spice, garlic, red onion, sea salt and freshly ground pepper in a food processor and grind until the mixture is coarsely chopped.
 4. Place the fresh dough directly onto the stone and sprinkle the base with the lamb mixture, pine nuts and tomatoes. Close the lid and turn your pizza maker on to level 5. Bake the pizza for about 3 to 4 min.
 5. Sprinkle with the chopped coriander and drizzle with the remaining lemon juice.
 6. Serve with the mint yoghurt.

Pizza with Nutella and caramelised banana

Ingredients

- fresh pizza dough
- ¼ cup Nutella
- 2 small bananas
- 2 tablespoons brown sugar
- icing sugar for dusting

Preparation

1. Preheat your pizza maker on setting 5.
2. Roll out your fresh dough and place it directly into your pizza maker.
3. Warm the Nutella in the microwave and spread evenly over the base.
4. Top with sliced banana.
5. Sprinkle with brown sugar
6. Close the lid and switch your pizza maker to setting 5 and bake for about 3–4 min.
7. Dust with icing sugar.
8. Serve with pudding or vanilla ice cream.

Pizza with tandoori chicken and rocket

Ingredients

- 200 g chicken fillets, thinly sliced
- 1½ tablespoons of tandoori paste
- 2 tablespoons natural yoghurt
- 3 tablespoons tomato passata
- a handful of grated mozzarella cheese
- a handful of cherry tomatoes, halved
- rocket leaves
- 2 tablespoons tzatziki sauce
- 2 tablespoons mango chutney

Preparation

1. Put the chicken pieces in a bowl with the tandoori paste and natural yoghurt, toss.
2. Preheat your pizza maker on level 1.
3. Roll out the pastry and place on the heated stone and top with tomato passata and mozzarella cheese.
4. Place the chicken and tomatoes on the bottom.
5. Close the lid, turn to 5 and bake for about 3 to 4 min.
6. Top with the rocket and drizzle with the tzatziki.
7. Serve with the mango chutney and mixed salad leaves.

Ortalana pizza

Ingredients

- 1 small bowl of antipasto vegetables
- 5 slices fresh mozzarella
- 3 tablespoons tomato passata
- a handful of pecorino
- a handful of baby spinach leaves
- virgin olive oil for drizzling

Preparation

1. Preheat the pizza maker on setting 5. Drain the antipasto on a plate lined with kitchen paper.
2. Place fresh pastry directly on the stone, top with tomato passata and fresh mozzarella cheese.
3. Top the pizza base with antipasto and pecorino cheese.
4. Close the lid and turn your pizza maker on to level 5 and bake for about 3–4 min.
5. Top with the spinach leaves.

Seafood pizza

Ingredients

- 113 g Mozzarella cheese
- 4–5 small shrimps
- 113 g seafood mix
- garlic oil
- pepper

You can buy a seafood mix from the local fishmonger or fish shop. If the mix contains mussels, remove them from the shells.

Preparation

1. Place some chopped mozzarella on the base of your prepared pizza base
2. Spread the seafood mixture on top, add some garlic oil and pepper.
3. Be careful not to overfill your pizza with ingredients, as seafood releases a lot of water.
4. Slide your pizza into the pizza maker and bake for about 3–4 min. Once the pizza is baked, you can add some chopped thyme.

**We wish you bon appetite and
always lots of ideas for new pizza recipes!**

Disposal regulations

EU guidelines regarding the disposal of scrap electric appliances (WEEE, 2012/19/EU) were implemented in the law related to electrical and electronic equipment and appliances.

All WiTec electric devices that fall under the WEEE regulations are labelled with the crossed-out wheeled waste bin logo. This logo indicates that this electric equipment must not be disposed with the domestic waste.

The company WiTec Technik GmbH has been registered in the German registry EAR under the WEEE-registration number DE45283704.

Disposal of used electrical and electronic appliances (intended for use in the countries of the European Union and other European countries with a separate collection system for these appliances).

The logo on the article or on its packaging points out that this article must not be treated as normal household waste but must be disposed to a recycling collection point for electronic and electrical waste equipment. By contributing to the correct disposal of this article you protect the environment and the health of your fellow men. Environment and health are threatened by inappropriate disposal.



Material recycling helps reduce the consumption of raw materials.

Additional information on recycling this article can be provided by your local community, municipal waste disposal facilities, or the store where you purchased the article.

Address:
WiTec Wildanger Technik GmbH
Königsbenden 12 / 28
D-52249 Eschweiler

Important notice:

The reprint or reproduction, even of excerpts, and any commercial use, even in part, of this instruction manual require the written permission of WiTec Wildanger Technik GmbH.