

Crusteez

Electro Pizza Cooker 2100W

Instruction Manual



KegLand Distribution PTY LTD

www.KegLand.com.au

WARNINGS

1. Surfaces will be hot to touch when the Electro Pizza Cooker is in operation. DO NOT touch any metal/ceramic parts when your Electro Pizza Cooker is operating. Be aware that the plastic handles and adjustment knobs may also become hot during operation.
2. Take extreme caution when opening the lid of the Electro Pizza Cooker as built-up steam may be quickly released.
3. Install your Electro Pizza Cooker on a stable, level and non-flammable surface and keep it clear from flammable or combustible materials, and or other flammable liquids and vapours.
4. Improper installation, adjustment, alteration or maintenance of your Electro Pizza Cooker may cause injury or property damage. Do not use your Electro Pizza Cooker unless it is completely assembled and in good working condition.
5. Never leave your Electro Pizza Cooker unattended when in operation and be aware of hazards such as combustible material in close proximity.
6. The Electro Pizza Cooker is to be used by responsible and capable adults only. Keep children, pets and combustible items away from your Electro Pizza Cooker and cords at all times.
7. The Electro Pizza Cooker is not intended to be us operated by means of an external timer or separate remote-controlled system.
8. Your Electro Pizza Cooker should be inspected on a regular basis. It is the user's responsibility to maintain the safe operation of the Electro Pizza Cooker and to exercise reasonable care at all times.



WARNING! Hot Surface. This Pizza Cooker will become very hot. Do not move it during operation

WARNING! Keep children, pets and combustible material away.

Important

When using electrical appliances, basic safety precautions should always be followed. Please read the important information below before using your Electro Pizza Cooker

1. Read and understand all instructions.
2. Do not touch hot surfaces. The adjustment knobs and handles may become hot while the Electro Pizza Cooker is in operation. Extreme caution must be taken when opening the lid of the Electro Pizza Cooker as built-up steam may be quickly released. Please use oven mitts or gloves when opening the lid to ensure safety.
3. Never use a knife or pizza cutter on the stone as this could damage the fine-grained cooking surface
4. To protect against electrical shock do not immerse the cord, plugs or appliance in water or other liquids.
5. Close supervision is necessary when appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before storing away.
7. Do not operate any appliance with a damaged cord or plug or if the appliance has malfunctioned or has been damaged in any manner. Return the appliance to the nearest authorised retailer for examination, repair or adjustment.
8. The use of accessory attachments is not recommended as they may cause injuries
9. Do not let the cord hang over the edge of a table or counter or touch hot surfaces
10. Do not place on or near a hot gas burner, electric burner, any combustible material or in another oven.
11. Always attach the plug into the appliance first and then plug the cord into the wall outlet. To disconnect, turn all controls to the “off” position then remove the plug from the wall.
12. Do not use this appliance for anything other than the intended use described in this document.

Parts Included

- 1 x Crusteez Electro Pizza Cooker
- 1 x Ceramic Pizza Stone 32xm with rim and swing handles
- 1 x Non-stick deep-dish pan
- 2 x Pizza peel halves



First Time Setup and Use

There is minimal assembly and first-time setup required for the Crusteez Electro Pizza Cooker. When using your pizza cooker for the first time please read the instructions contained in this manual.

First Remove all packaging and install either the ceramic pizza stone. Then let the oven run for 10 minutes with the lid closed on setting 5 to warm up the pizza stone to 320°C. This will burn off any lubricants on the oven's heating elements and will also help to pre-season your pizza stone. It is not necessary to repeat this process any time in the future.

After you have completed this 10-minute heating period to burn off any lubricants the Pizza Cooker is then able to be used for cooking.

Operation – Cooking Pizza on the Stone

IMPORTANT: Never use cooking oil or water directly on the cooking stone when cooking, seasoning or cleaning. Never use a knife or pizza cutter on the stone as this could damage the fine-grained cooking surface. Do not worry about small scratches or that your stone surface has turned a darker colour. This is a sign that your stone has been well seasoned.

1. First, ensure that both heating control knobs are set to **0**, the “off” position. Before turning the appliance on, quickly check inside the Electro Pizza Cooker to ensure that is inside other than the cooking stone.
2. Plug the 240V power cord into the appliance and then plug into a 240V outlet.
3. Pre-heat your oven by turning the both element temperature control knobs to the max heat setting, 5. The indicator light next to each element temperature control knob will illuminate indicating this element is heating. Pre-heat for 10 minutes to allow the ceramic stone to come up to temperature to ensure the dough will fully cook through. When the pizza cooker has reached temperature then set the heat setting on both elements back to 4 and allow a couple of minutes for the stone to rest before adding the pizza dough to the ceramic stone.
4. Place your pizza dough onto the two halves of the pizza paddles and add your favourite topping. Never pile your toppings on too high. The toppings should always be below the height of the top heating element to avoid burning.

5. Slide your pizza off the paddles to place the dough directly onto the ceramic pizza stone (do not use any oil or water on the ceramic stone).
6. Close the lid of your Electro Pizza Cooker and set both elements to setting **5** and allow your pizza to bake for 4-5 minutes, or until golden brown. Remember, each pizza may have different crust and topping thickness so you may experience a different cooking time. It is recommended that you open the lid after 3 minutes to check the cooking progress. If your pizza is not ready simply close the lid and continue until cooked.
7. If your pizza is cooking too quickly, turn the element adjustment control knobs counter-clockwise to a lower setting value to reduce the heat provided.

When cooking with a frozen pizza base allow the dough to thaw before use. Once thoroughly thawed, slide your pizza directly onto the pre-heated ceramic pizza stone.

Do not use sticky dough on the ceramic pizza stone or paddles. If your dough is sticky, we recommend you use a pizza tray to par-cook the pizza then slide the base onto the pre-heated ceramic pizza stone, or flour the stone and place the dough directly on top.

Care and Cleaning Instructions

If properly taken care of, your Crusteez Electro Pizza Cooker will provide you with many years of use.

After each use, unplug your machine and let the appliance cool down. Be careful not to touch or try to clean your pizza cooker until all the parts have cooled down to room temperature.

Only use a damp cloth to clean the outside of the pizza cooker. Never immerse your pizza cooker into water or any other liquids. This could cause electrical short and/or damage the pizza cooker.

To clean the stone, never use cooking oil, water or any detergents. Scrape off any excess food with a spatula or a stiff bristled brush and wipe clean with paper towel or a clean dishcloth.

To clean the paddles, wash in warm water and mild dish washing liquid. Never allow them to stand in water as long-term exposure to water will damage the paddles.

Troubleshooting

The heat indicator light goes on and off

The Crusteez Electro Pizza Cooker features independently controlled bottom and top heating elements. These elements each have an automatic thermostat light which is illuminated when that element is heating. The light will stay illuminated until the element has reached its relative temperature according to the setting set on the adjustment knob. Once it has reached this temperature the illumination light will turn off automatically and then turn back on as the element heats again to bring the unit back up to temperature.

Top of the pizza burns

This is an indication that the temperature of the pizza cooker is too high and the top element may be at too high of a heat setting. When checking the pizza, if you think the top is cooking quicker than the bottom then turn the top element heat adjustment knob down or alternatively leave the lid open for a couple of minutes to continue cooking the base through while you watch the pizza finish cooking.

Bottom of the pizza burns

Make sure the oven has been pre-heated with both elements on setting 5 and then once it has reached temperature turn both elements set on 4 and allow a couple of minutes for the stone to rest before adding the pizza. When cooking pizzas one after the other it is best to leave the lid open for a few minutes in between cooking pizzas with both elements on set to 4.

Ceramic Pizza Stone is Dirty

Don't worry if your ceramic stone is dirty. Ceramic pizza stones are largely self-cleaning. Just scrape off any excess material with the metal paddles and you can even run it at top temperature for 10 minutes to burn off any debris left over. Any left-over marks are just added flavour.

Warranty and Support

The Crusteez Electro Pizza Cooker comes with a 12 month Warranty when sold in Australia.

To lodge a warranty claim in Australia please forward as many visual pieces of supporting information and a detailed description of your issue to beer@kegland.com.au

If you purchased your unit from an international distributor, you will be required to go through their warranty claims process.

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