

WOLSTEAD®

Rapido Artisan Pizza Oven



Owner's Manual

IMPORTANT:

Read and follow all warnings and instructions before assembly and use.
Keep this manual for future reference.

SPECIFICATIONS

- Model: 704250
- Voltage: 220-240V ~ 50/60Hz
- Power consumption : 2200W
- Product size: 46.9 x 51.6 x 28.0cm

PRODUCT FEATURES

Elevate pizza nights with the Wolstead Rapido Artisan Pizza Oven. Dual heating elements provide fast, even cooking, and its generous capacity makes family sized pizzas a breeze!

- The top and bottom heating elements have independent temperature controls for fast, even cooking without the risk of burning the base
- Top element heats to a high temperature of 450°C, bottom element heats to 400°C
- Six preset programs: manual, woodfired, frozen, New York, thin crispy, deep dish
- Large capacity, flat stone design enables you to make extra large pizzas up to 37cm
- 60 minute continuous working cycle and 'repeat last setting' option enable you to make multiple pizzas in a row with the same temperature and time

SAFETY PRECAUTIONS




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

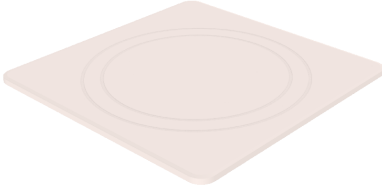


1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the electrical cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. This appliance is intended to be used in household and similar applications such as:
 - A. Staff kitchen areas in shops, offices and other working environments.
 - B. Farmhouses.
 - C. By clients in hotels, motels and other residential type environments.
 - D. By bed and breakfast type environments.

7. To protect against electric shock, do not place the cord, plug or the base of the appliance in water or any other liquid.
8. Do not use attachments or accessories which are not recommended by the manufacturer.
9. The product is only suitable for the purpose indicated in this manual. Do not use this product or any part for other purposes. If it is operated incorrectly, it may cause injury.
10. Always use the appliance on a firm and stable surface and keep it 30cm from other objects and the wall to ensure heat is easily released.
11. Do not place the appliance on or near a hot surface, including a gas or electric stove, or in a heated oven.
12. Do not move the appliance when in use.
13. Not suitable for use with external timers or remote controls.
14. For indoor household use only.
15. Do not place anything on top of the appliance while in operation or when storing.
16. Do not use it with an extension cord. A short power cord is provided to reduce the risk of tripping, entanglement, or children grabbing it.
17. Do not let the cord hang over edges of tables or counters, or touch hot surfaces such as stoves.
18. Never leave the unit unattended while in use.
19. Never place baking paper or accessories on top of the pizza stone. This may cause a fire.
20. Do not cover the air intake or outlet vents during operation, as this can lead to overheating or damage.
21. Do not insert or obstruct the ventilation slots.
22. Avoid scratching or damaging door surfaces or edges.
23. Do not spray aerosols or flavouring agents inside the unit while cooking.
24. Exercise caution when inserting or removing items, especially when hot.
25. The surface temperature may be high during operation. Always use heat resistant mitts and handle accessories carefully.
26. Spilled food may cause burns. Only operate the unit when the food compartment is securely closed.
27. Operate in a well ventilated space due to smoke emission at high temps.
28. Never use baking paper when you are using the woodfired preset as it may catch fire.
29. Clean accessories thoroughly after each use.
30. Use high smoke point oils (e.g. avocado, canola, grapeseed).

31. Unplug the unit when not in use. To unplug, pull by the plug, not the cord.
32. Allow the unit to cool before cleaning, storing, or moving.
33. Cleaning and maintenance should not be done by children.
34. Do not clean with metal scouring pads as they can damage parts and cause electric shock.
35. Do not use the appliance as a heat source or dryer.

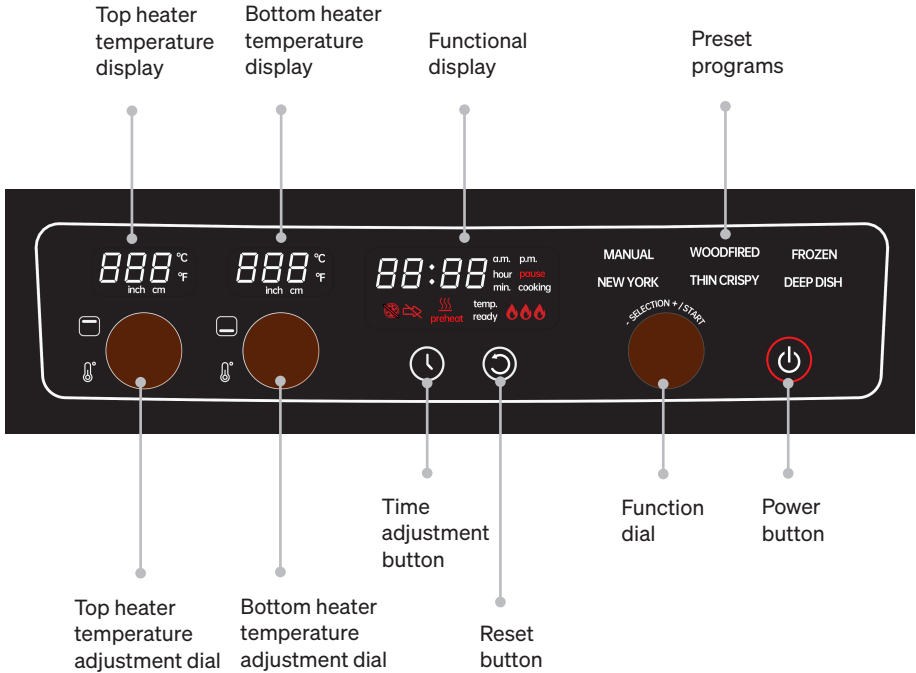
GET TO KNOW THE WOLSTEAD RAPIDO ARTISAN PIZZA OVEN

Part	
 <p data-bbox="396 818 498 842">Stone rack</p> 	<p data-bbox="732 791 837 815">Oven body</p>
	<p data-bbox="558 1168 841 1192">Detachable door cover (1 pc)</p> <ul style="list-style-type: none"> <li data-bbox="560 1195 967 1219">• Always keep the cover on when cooking <li data-bbox="560 1222 960 1246">• Keeps unit interior clean during storage <li data-bbox="560 1249 1009 1297">• Maintains unit interior temperature during or after preheating/cooking

Part	Description
	<p>Pizza stone (1 pc)</p> <ul style="list-style-type: none"> • Insert into stone rack (not on top of the rack) • Fragile, handle with care • Extremely hot during use, allow to cool fully before handling • Do not rinse with water when hot • Clean when cool • Store in dry, warm place • Place pizza in the centre of the stone for best results
	<p>Pizza paddle (1 pc)</p> <ul style="list-style-type: none"> • Easily insert/remove pizza from stone
	<p>Enamel baking tray (1 pc)</p> <ul style="list-style-type: none"> • Recommended for use with the Deep Dish preset, or at a maximum temperature of 230°C with both top and bottom heat. • Place on top of the pizza stone • May warp during use but returns to shape when cooled • Wash and clean after use • Soak in warm water for 30 minutes and use a soft bristle brush for cleaning







Note: Accessory images are for reference only. Actual items may vary slightly from images shown.

INTRODUCTION TO THE CONTROL PANEL



Note: The appliance does not stop heating automatically when time runs out. It continues heating unless manually turned off or inactive for 25 minutes, allowing you to keep cooking multiple pizzas one after the other for a maximum time of 60 minutes.

Press 'reset' once to repeat the last setting. Press and hold 'reset' and 'time' to restore factory defaults.

Control panel icons	Functions
	<p>Displays temperature</p>
	<p>Displays time (for reading only)</p>
	<p>Indicates cooking is in progress. Do not insert food when this icon appears.</p>
	<p>The unit is in preheat mode. Time/temperature cannot be changed.</p>
	<p>Preheating is complete; the unit is ready.</p>
	<p>Indicates the heating elements are currently working.</p>

Preset programs

These preset programs automatically set the default temperature and time. You can adjust these settings as needed.

Preset program	Top element temp	Bottom element temp	Default time
Manual	350°C	350°C	4:00
Woodfired	400°C	400°C	3:00
Frozen	230°C	250°C	15:00
New York	350°C	350°C	5:30
Thin Crispy	300°C	300°C	6:00
Deep Dish	230°C	230°C	20:00

Preset descriptions and pizza types

Function	Usage remarks (T = thickness)
Manual	DIY settings using time/temperature for custom recipes
Woodfired	For fresh pizza with tomato/mozzarella (T > 1.5cm) – Neapolitan style
Frozen	For store bought pizzas with pre-added toppings
New York	For fresh pizza with DIY toppings (T ~ 1–1.5 cm)
Thin Crispy	For fresh thin pizza with DIY toppings (T ~ 0.3 cm)
Deep Dish	For thick fresh pizza (T ~ 3–4 cm)

Setting memory

This product has an automatic memory saving function for new settings.

Once you set a new time and temperature and the unit starts operating, the new settings will be saved and the previous ones overwritten.

The saved settings will display upon pressing the RESET button or at the next startup.

To restore the factory default time and temperature settings, press and hold both the RESET and TIME buttons simultaneously for three seconds.

Cooking tips for best results:

- Add only thin layers of cheese or sliced ingredients.
- For large or moist ingredients (vegetables, seafood, etc.), use New York or Frozen mode.
- Always place the pizza in the centre of the stone.

Basic Pizza Dough Recipe

Ingredients:

- 1kg strong bread flour
- A pinch of salt
- 14g dry yeast or 10g fresh yeast
- 600 to 650mL of lukewarm water
- 1 tsp of sugar
- Olive oil
- Semolina flour (for dusting and rolling)

Method


1. Sift the bread flour into a large bowl and make a well in the middle.
2. Mix water, oil, sugar and yeast in a jug.
3. Add the liquid to the flour and slowly mix to combine.
4. Knead the dough for 10 minutes on a lightly floured surface until smooth and elastic, or mix for 5 minutes with a stand mixer and dough hook.
5. Dust the bowl and dough with semolina flour and cover with a damp tea towel. Leave in a warm place for an hour or so, until the dough has approximately doubled in size.
6. Knock the air out of the dough using your fists, remove the dough from the bowl and divide into 8 equal balls.
7. Roll each ball out on a lightly floured surface and shape into a rough circle.
8. Add your favourite toppings and cook according to the operating instructions below.

OPERATING INSTRUCTIONS

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 injury or property damage.
- Wipe the exterior housing and inner surface of the pizza oven with a soft, damp cloth and dry thoroughly. Do not immerse in water or other liquids.
- Remove the pizza stone from the pizza maker and wipe it with a soft, damp cloth and dry thoroughly.
- Re-insert the pizza stone into the oven and ensure the pizza stone is sitting securely on the base.
- Now you're ready to do a short test run. Ensure the area is well ventilated during this initial operation. Set the temperature to maximum 450°C on the top and 400°C on the bottom, and let your oven run for 10 minutes with the oven door cover closed. This will burn off any lubricants from the oven's heating elements and will also help to pre-season the pizza stone. This will not affect the performance of your oven, nor will it be necessary to repeat this process in the future.
- Do not use the appliance with an extension cord.

To start cooking

Step	Action
1: Power on	Insert the stone into the pizza oven, making sure to slide it into the slots of the stone rack, do not place it on top of the rack. Press power (J).
2: Select the program and set the temp.	Select the desired program using the function dial (H). Adjust the temperature by pressing and turning dials B/D and press again to select.
3: Preheat	Press the function dial to start the selected function. The following two icons will be showing as below and preheat will be flashing:  preheat

<p>3: Preheat</p>	<p>Do not place food in the unit during preheating. If there's no need for preheating or preheating has finished, the below icon will be showing:</p> <p>temp. ready</p>
<p>4: Start cooking</p>	<ul style="list-style-type: none"> ▪ When preheating finishes, the appliance will beep and 'temp. ready' will appear on the control panel. ▪ Open the cover and place your prepared pizza on the stone, making sure to position it in the middle of the stone for even cooking. ▪ Press the time button (F) to adjust and select the cooking time. ▪ Place the cover back onto the door. The cover should always be in place during cooking in order to keep the internal temperature stable and even. ▪ Once you've set the time, press the function dial (H) to start the preset program. (Reminder: Heating continues after the time ends until manually stopped or 25 min inactive.) ▪ We recommend you monitor and stay close to the pizza oven as your food can quickly become overdone and eventually ignite.
<p>5: Cooking finished</p>	<ul style="list-style-type: none"> ▪ When the preset program has finished, it will beep five times. ▪ Remove the pizza from the oven. ▪ Leave the pizza to cool slightly before cutting. ▪ To cook another pizza, repeat steps 1 to 5.
<p>6: End</p>	<ul style="list-style-type: none"> ▪ Press the power button to turn the unit off. ▪ Allow the oven to cool before storing and always store with the door cover in place.

Cleaning and maintenance

- Never wash the main unit or accessories in the dishwasher.
- Allow the unit to cool before cleaning.
- Use a soft, damp cloth for surfaces and control panels.
- Do not rinse pizza stones with water when hot. Allow to cool first.
- Store stone in a dry place.

TROUBLESHOOTING

Problem	Solution
1. Pizza is undercooked or cooked unevenly.	<ul style="list-style-type: none">• Temp/time not sufficient• Pizza not centered on stone• Cover was left off during preheating
2. Unit not heating	<ul style="list-style-type: none">• Check power, timer, outlet• Unit may be overheated – let it cool before reuse
3. Smoke during use	<ul style="list-style-type: none">• Food/oil touching element• Stop, cool down, reposition food
4. Circuit breaker tripped	<ul style="list-style-type: none">• This appliance draws a high current. Do not use with an extension cord. Avoid using other large devices on the same circuit.

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead Rapido Artisan Pizza Oven, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com, au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday. Alternatively you can use the Live Chat function on our website by visiting www.kitchenwarehouse.com.au/contact-us

90 day money back guarantee

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. This guarantee applies to qualified purchases of all Wolstead branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 12 month warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discolouration or damage caused by misuse.

How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

WOLSTEAD

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Kitchen Warehouse Pty Ltd
1 Pensioner Guard Road
North Fremantle, WA, 6159
www.kitchenwarehouse.com.au
1800 332 934
customerservice@kitchenwarehouse.com.au