

WOLSTEAD

Rapido 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: 678294
- Voltage: 220-240V
- Frequency: 50/60Hz
- Wattage: 1500W
- Product size: 322*365*188mm
- Temperature controlled: 200°C/250°C/300°C/350°C/400°C

PRODUCT FEATURES

Create authentic, delicious pizzas in just five minutes with the Wolstead Rapido Pizza Oven. Its powerful upper and lower heating elements and high 400°C temperature ensure quick, pizzeria-quality results every time.

- Cooks frozen or fresh pizza in five minutes
- Dual heating elements heat to 400°C
- The top and bottom heating elements have independent temperature controls, allowing you to achieve perfect results without the risk of burning the base
- Integrated viewing window
- Built-in temperature gauge on the lid provides greater control over heat
- Removable ceramic pizza stone allows for easy cleaning
- Includes two stainless steel serving paddles

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. To operate, plug the cord into power. To disconnect, turn the temperature dials to 0°C, then unplug from the wall outlet and allow it to cool.
5. This pizza oven 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.
6. Children should be supervised to ensure that they do not play with the pizza oven.

7. This pizza oven 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.
8. To protect against risk of electric shock, do not place cord, plug or the base of the pizza oven in water or any other liquid.
9. Keep the pizza oven 30cm from other objects and the wall to ensure heat is easily released.
10. Do not use attachments or accessories which are not recommended by the manufacturer.
11. To avoid danger, 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.
12. Always use the appliance on a firm and stable surface.
13. Do not touch the surface of the appliance when hot. Extreme caution is needed when opening the pizza oven as built up steam may be quickly released. Gloves or oven mitts are recommended when opening to ensure safety.
14. You may notice a slight odour being emitted from the pizza oven during the initial use. This is normal and the odour will cease with continued use.
15. Unplug from outlet when not in use and before cleaning. Allow to cool before putting away.
16. This product is not suitable for commercial purposes.
17. To prevent glass from cracking, never wipe the glass with a cold or wet cloth during operation.

GET TO KNOW THE WOLSTEAD RAPIDO PIZZA OVEN

Pizza oven components

Temperature control for upper and lower heating elements

Viewing window

Temperature gauge

Handle

Lid

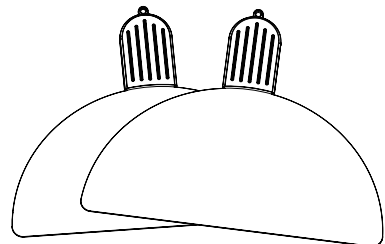
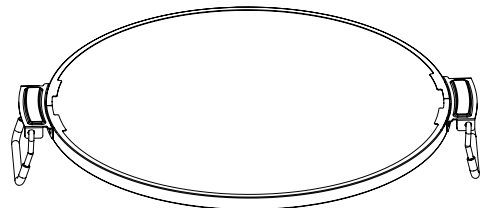
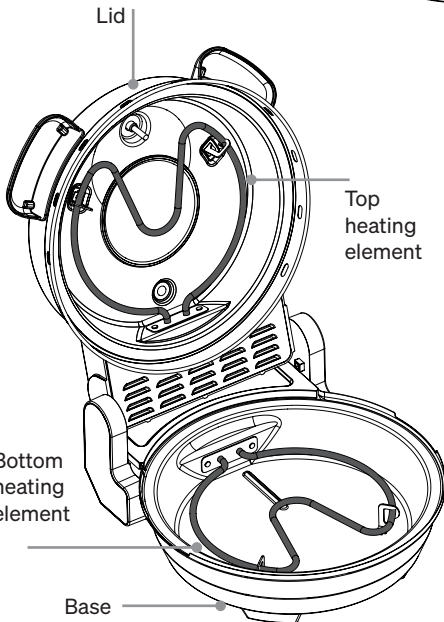
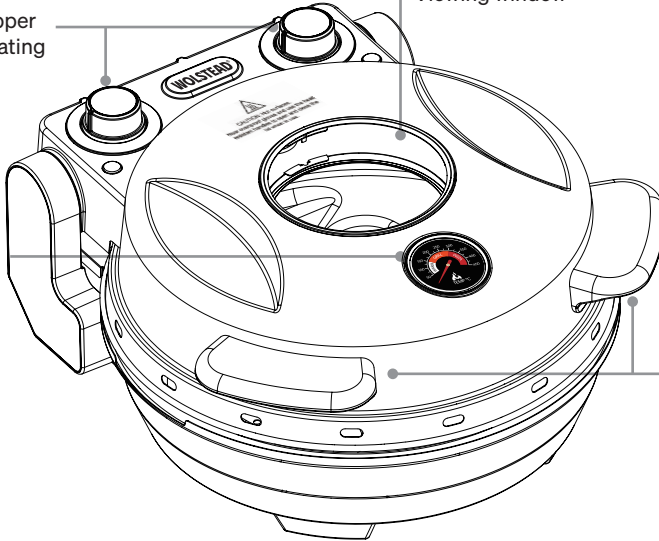
Top heating element

Bottom heating element

Base

Pizza stone

Pizza peels



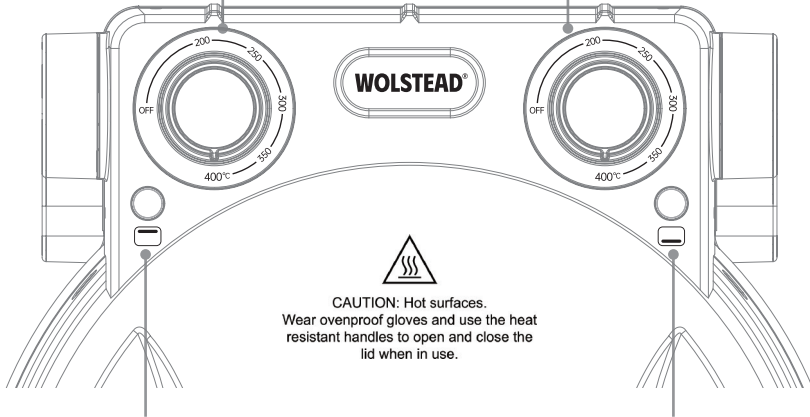
INTRODUCTION TO THE CONTROL PANEL

Top heating element temperature knob

Five temperature selection

Bottom heating element temperature knob

Five temperature selection



Top heating indicator light

Top element is heating

Bottom heating indicator light

Bottom element is heating

OPERATING INSTRUCTIONS

The pizza oven is designed to make delicious pizza from fresh dough and frozen pizza bases. When using a frozen pizza base, allow the base to thaw before placing in the oven. This will result in a crispy pizza. When cooking fresh dough, lightly flour the stone and paddles before placing the dough directly onto the stone.

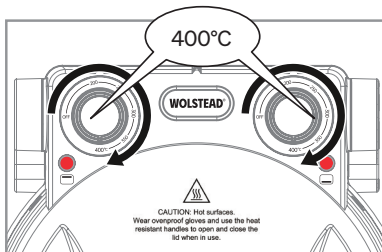
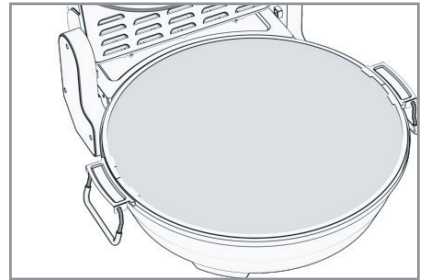
Do not use sticky dough on the stone or pizza paddles. If the dough is sticky, add more flour to the dough to prevent sticking.

Before first use

1. Remove and discard any packaging material, promotional labels and tape from the unit.
2. 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.
3. 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.
4. Remove the pizza stone from the pizza maker and wipe it with a soft, damp cloth and dry thoroughly.
5. Re-insert the pizza stone into the oven and close the lid. Make sure the pizza stone is sitting securely on the base.
6. Now you're ready to do a short test run. Turn the temperature dials to 400°C and let your oven run for 10 minutes with the lid 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.

To start cooking

1. Ensure the temperature control knobs are off and the pizza oven is empty. Place the appliance on a stable and level surface 30cm away from the wall and any surrounding objects. Make sure the pizza stone is inserted securely inside the pizza oven with the handles on the left and right sides. This is the only way it will sit properly.



2. Insert the power plug into a power outlet. The power indicator lights will go on. Turn both temperature knobs fully clockwise to 400°C. The heat indicator lights will go on, indicating that your pizza oven is preheating. Preheat for 10 minutes until the temperature gauge reaches between 300°C to 400°C. Preheating the oven will achieve better baking results.

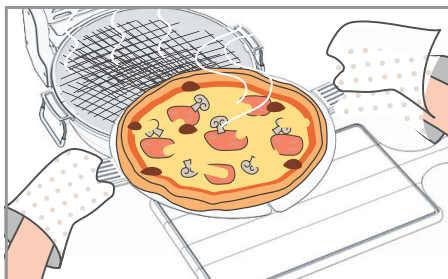
3. Prepare the pizza base with your favourite toppings and transfer the pizza to the ceramic stone in the preheated oven. Use the paddles, if necessary, to assist placement of the pizza. To avoid burning, don't overfill the pizza with toppings, and be sure to spread sauce and toppings no further than an inch from the edge of the dough. If using frozen pizza, let it defrost before placing it on the pizza stone.
4. Close the lid and allow the pizza to cook for four to five minutes at 400°C.
5. Some pizzas may cook quicker than others. You can check cooking progress through the window on the lid. It's recommended that you open the lid after three minutes to check progress. If the pizza is not ready, simply close the lid and continue cooking.
6. If cooking multiple pizzas, leave the lid open and allow the oven to cool for a few minutes before adding the next pizza.

7. If the pizza is cooking too quickly, simply turn the heat setting down. If the pizza is cooking unevenly, using both pizza peels, insert them under the pizza and gently rotate the pizza. If you are noticing large air bubbles in the dough, it's recommended to use a fork to prick and flatten the bubbles before closing the lid.

WARNING: The pizza stone and handles can get extremely hot. Please use heat resistant gloves or oven mitts to lift the stone and when opening and closing the lid of the oven. Steam can build up under the lid so exercise caution when opening during use.

8. When your pizza is cooked, turn both knobs to the OFF position. Open the lid and use the peels to lift the pizza off the stone and place it on a plate or cutting board.

NOTE: Never use a knife or pizza cutter on the ceramic stone as this could damage the surface. Remove the pizza from the stone prior to cutting.



Cooking guide

The following table should be used as a guide only. It does not allow for individual tastes and preferences. The time may vary due to the size, shape and thickness of the pizza. As you become familiar with the pizza maker, adjust the cooking times and temperature on the variable temperature control accordingly.

Type of pizza		Temperature setting		Cook time
		Top	Bottom	
Fresh pizza dough	Thin crust	400°C	320°C	3 to 5 minutes
	Medium crust	310°C	270°C	5 to 8 minutes
	Thick crust	260°C	230°C	8 to 11 minutes
Frozen pizza		210°C	210°C	12 to 20 minutes
Stored bought premade chilled pizza		260°C	260°C	5 to 8 minutes
Non-chilled premade pizza dough		310°C	270°C	7 to 9 minutes

CLEANING AND MAINTENANCE

1. After each use, unplug the appliance and let it cool. Do not touch the appliance surface or clean the oven until all parts have cooled down to room temperature.
2. To clean the outside use a damp cloth. Never dip or immerse the pizza oven into water or any other liquids. This could cause electrical shock and damage to the oven. A non-abrasive liquid cleanser may be used to avoid build-up of food residue and stains.
3. Pizza stones are porous and will naturally absorb fats and oils. It is normal for them to accumulate stains from dripping cheese and fatty toppings. This will not affect the taste of the pizza or the performance of the stone. However, cooking residue may create excess smoke and odour to form when in use. To clean the stone, scrape off any excess food with a spatula or bristled brush and wipe clean with a paper towel or clean dish cloth. Never use cooking oil, water or detergents on the ceramic stone. Immersing the pizza stone in water could cause it to crack. Cleaning liquids or detergents will absorb into the stone and transfer to the pizza during baking.
4. To clean the paddles, wash them in warm water and mild dishwashing liquid. Dry thoroughly. Never allow them to stand in water as saturation will damage the paddles.
5. Never use the stone for any purpose other than the intended use. Do not use it as a trivet or as a cutting stone.
6. The viewing window and rear vent area will darken from cooking vapours with ongoing use. To clean, make a paste from two teaspoons of baking soda, one teaspoon of white vinegar and one teaspoon of water. Rub the paste onto the viewing window or rear vent area and wipe clean with a damp cloth.
7. Do not use abrasive cleaners, metal scouring pads, or metal utensils on any part of the oven, pizza stone and other accessories. These will scratch or damage their surfaces.

TROUBLESHOOTING GUIDE

Here are some possible issues with your pizza oven and solutions for troubleshooting. If problems persist or the machine is seriously damaged, please contact Kitchen Warehouse Customer Service for assistance.

Issue	Possible solution
Unit does not switch on	Make sure the cable is properly connected to the electrical outlet. Check that the outlet is working by testing it with another device.
Top of the pizza burns or smokes	Turn the upper heating element temperature down or turn it off completely. Ensure you do not overload the pizza with toppings sitting too high and too close to the upper heating element.
Bottom of pizza is burning	The lower heating element may be burning the base. Turn the lower element temperature down, or switch it off completely and only cook using the upper heating element.
Heating light does not stay on	This is an automatic thermostat light. The heating light will turn on and off during normal usage. The heating light will only turn on when the unit is in the heating cycle. It will turn off when the oven has reached the specified temperature.
The ceramic pizza stone is dirty or stained	The porous nature of ceramic pizza stones means that they will mark after the first use and continue doing so every time you use the oven. This is normal. Just be sure to scrape off any excess food residue after every use and wipe the surface with a damp cloth when the oven is cool.
Unit is smoking	Always clean your stone between uses to remove any stuck on food particles or residue to avoid smoke and safety hazards.

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 above.

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead Rapido 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.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration 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.

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.

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