



# WOLSTEADPRO

## RAPIDO

PIZZA OVEN

OWNER'S MANUAL



**IMPORTANT:**

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance.  
Keep this manual for future reference.

## QUICK FEATURES

**POWER/WATTAGE**

**1200W**

**VOLTAGE**

**220-240V**

- Cooks frozen or fresh pizza in 5 minutes
- Dual heating elements heat to 400°C
- Integrated viewing window & timer with audible alarm
- Removable ceramic baking stone allows for easy cleaning
- Includes two stainless steel serving paddles

## SAFETY INFORMATION

- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is intended to be used in household and similar applications such as:
  - Staff kitchen areas in shops, offices and other working environments.
  - Farm houses.
  - By clients in hotels, motels and other residential type environments.
  - By bed and breakfast type environments.

Please read the advice below before using the product.

**This appliance is not intended for use by children or infirm persons without supervision.**

1. Read all instructions prior to first use and retain this instruction manual for future use.
2. This appliance is intended for indoor household use only.
3. Always use the appliance on a firm and stable surface.
4. Do not touch the surface of the appliance when hot. Only touch handles and knobs when in use. The use of gloves is recommended when opening the lid of the pizza oven.
5. 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 the pizza oven to ensure safety.
6. To protect against electrical shock do not immerse the cord, plugs or appliance in water or other liquids.
7. Unplug from outlet when not in use and before cleaning. Allow to cool before putting away.
8. Do not operate any appliance with a damaged cord or plug. Do not operate if the appliance malfunctions or has been damaged in any manner. Return the appliance to your nearest Kitchen Warehouse store for assistance.
9. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To operate, plug the cord into the wall outlet. To disconnect, turn the temperature dial to 0°C, then unplug from the wall outlet and allow to cool.
13. Do not use appliances for anything other than intended use.

# OPERATING INSTRUCTIONS

## First Time Use

- Before first use, turn the temperature dial 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.
- Never use cooking oil or water directly on the stone when cooking, seasoning or cleaning.
- When cooking, place the uncooked pizza directly on the stone surface. Do not worry about small scratches or that the pizza stone surface has turned a darker colour. This is a sign that the stone has been well seasoned.
- Never use knives or pizza cutters on the stone as this could damage the fine-grained cooking surface. Always remove the pizza from the stone before cutting.

## **Cooking on the Ceramic Stone**

- 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 to the stone.
- Ensure the control knob is set to 0°C and that the pizza oven is empty, aside from the ceramic stone.
- Plug the cord into a power outlet.
- Preheat the pizza oven for 10 minutes at the 400°C setting. The heat indicator light will remain on until the appliance has reached operating temperature. Preheating the oven will achieve better baking results.
- 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. Do not overfill the pizza with toppings, and avoid contact with the top heating element to avoid burning.
- Close the lid and allow the pizza to cook for 4-5 minutes at 400°C. Some pizzas may cook quicker than others. It is recommended that you open the lid after 3 minutes to check the pizza. If the pizza is not ready, simply close the lid and continue cooking.
- If cooking multiple pizzas, leave the lid open and allow the oven to cool for a few minutes before adding the next pizza.
- If the pizza is cooking too quickly, simply turn the heat setting down.

## TROUBLE SHOOTING GUIDE

<b>PROBLEM</b>	The heat indicator light goes on and off.
<b>CAUSE</b>	This is an automatic thermostat light.
<b>SOLUTION</b>	The light will stay on until the oven has reached the desired temperature setting.

<b>PROBLEM</b>	The pizza is overcooked.
<b>CAUSE</b>	The temperature of the oven is too high.
<b>SOLUTION</b>	If the pizza is cooking too quickly, turn the oven setting down to 320°C and continue cooking. Alternatively, finish cooking the pizza with the lid open.

<b>PROBLEM</b>	The ceramic stone is dirty or marked.
<b>CAUSE</b>	Moisture on bottom of the pizza base.
<b>SOLUTION</b>	Don't worry if the stone marks. Scrape off any excess material with the metal paddles and wipe with a damp cloth when the oven is cool.

## CARE AND MAINTENANCE

**By following these recommendations your pizza oven will provide many years of use.**

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.
3. To clean the stone, scrape off any excess food with a spatula or bristled brush and wipe clean with a paper towel or clean dishcloth. Never use cooking oil, water or detergents on the ceramic stone.
4. To clean the paddles wash 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.

# RECIPE

## Basic Pizza Dough Recipe

Makes approximately 8 pizzas

### Equipment

- Large mixing bowl
- Flour sifter
- Jug
- Spoon or spatula
- Tea towel
- Rolling pin

### Ingredients

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

### Instruction

- Sift the bread flour into a large bowl and make a well in the middle.
- Mix water, oil, sugar and yeast in a jug.
- Add the liquid to the flour and slowly mix to combine.
- Knead the dough for 10 minutes on a lightly floured surface until smooth and elastic, or mix for 5 minutes with a free-standing mixer and dough hook.
- 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.
- Knock the air out of the dough using your fists, remove the dough from the bowl and divide into 8 equal balls.
- Roll each ball out on a lightly floured surface and shape into a rough circle.
- Add your favourite toppings.
- Follow instructions under 'Cooking on the Ceramic Stone' section to cook the pizza.



# 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 period of time listed on the Product's packaging. 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, 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 a 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.