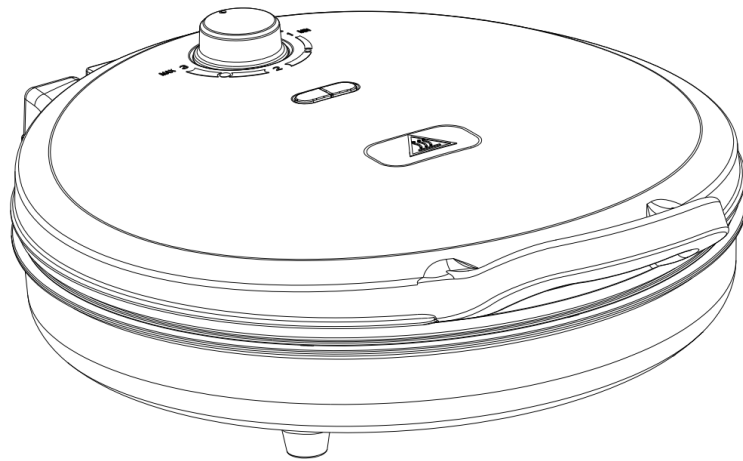


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Pizza Maker FS-837 User Manual




PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS

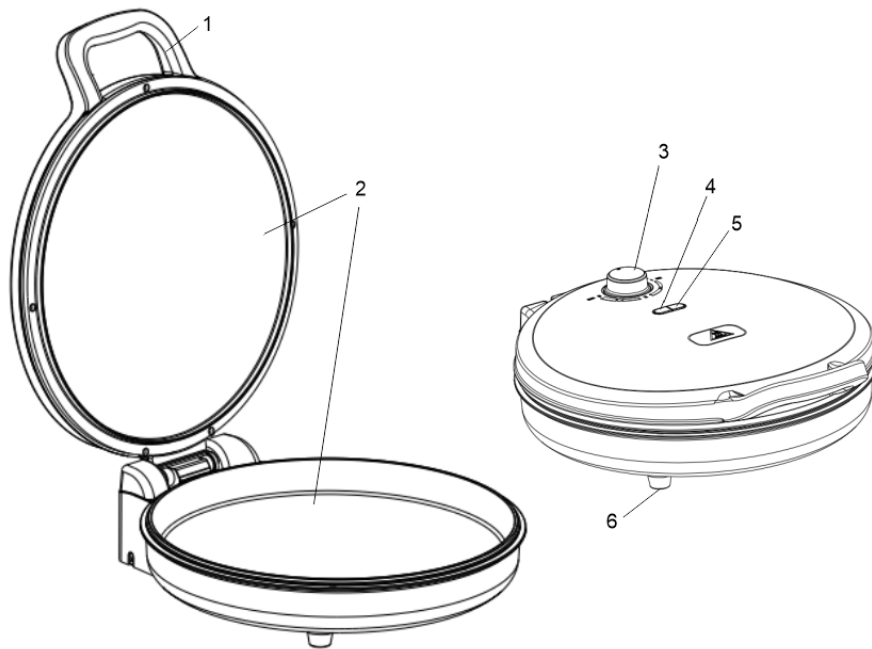
WARNING

Read and understand all instructions before using this product and follow all warnings and cautions in the manual.

- ◆ To protect against risk of electrical hazards, do not immerse the appliance, power cord or plug in water or any other liquids.
- ◆ If the supply cord is damaged, it must be replaced by a qualified electrician in order to avoid a hazard, or the product must be disposed.
- ◆ Place the power cord in such a way that pulling or tripping over it is not possible.
- ◆ Always place and operate the appliance on a flat, solid, clean, dry and heat-resistant surface.
- ◆ The power socket must be readily accessible so that the appliance can be unplugged in an emergency.
- ◆ This appliance is intended to be used indoors in household and similar applications such as: staff kitchen areas in shops, offices and other working environments, farmhouses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
- ◆ The appliance is intended for household use only. Do not use outdoors or for commercial purpose. Any other use will void the warranty.
- ◆ 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 instructions 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.
- ◆ Always turn off the appliance and unplug from the mains power outlet when not in use. Allow the appliance to cool down before cleaning.
- ◆ Do not operate the appliance if damaged or malfunctions.
- ◆ Do not touch hot surfaces. Only use the handle.
- ◆ Do not place on or near a hot gas or electric burner, or in a heated oven.
- ◆ Do not use an extension cord with this appliance.
- ◆ Do not dismantle and repair the appliance by yourself. **DANGER OF AN ELECTRIC SHOCK AND/OR FIRE!**
- ◆ Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
- ◆ **IMPORTANT! Do not leave the appliance unattended when in use or when connected to mains power.**
- ◆ Do not operate your appliance inside cabinet or under a wall cabinet. When storing in a cabinet, always turn off the appliance and unplug the appliance from mains power.
- ◆ The temperature of accessible surfaces may be high when the appliance is operating.
- ◆ This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- ◆ Use only heat-proof synthetic or wooden utensils when removing a pizza. This is to prevent damage to the non-stick coating on the heating plates. Make sure that the utensils are not pointed or have sharp edges.
- ◆ **IMPORTANT! Place the pizza maker on a heat-resistant surface or use a heat resistant mat to prevent heat damage to the bench top surface.**
- ◆  **Caution, hot surface. Care must be taken. The surfaces are liable to get hot during use.**
- ◆ For cleaning cooking surface, please refer to section “Cleaning and Maintenance”.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR PIZZA MAKER



1. Handle
2. Baking plates
3. Temperature control
4. Red power indicator
5. Green ready indicator
6. Rubber feet

BEFORE FIRST USE

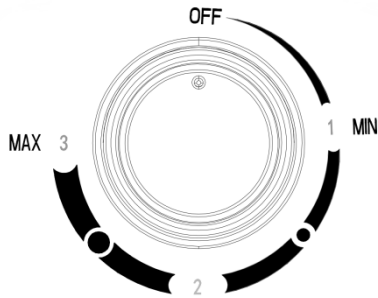
IMPORTANT! Always place and operate the appliance on a flat, solid, clean, dry and heat-resistance surface.

IMPORTANT! Place the pizza maker on a heat-resistant surface or use a heat resistant mat to prevent heat damage to the bench surface.

- ◆ Unpack the appliance and check if all parts are there and undamaged. In case of shipping damage or incomplete package, return the product to Kmart.
- ◆ Clean the inside and outside of the appliance with a damp cloth or sponge. Wipe dry with a soft dry cloth.
- ◆ **WARNING! Do not immerse the appliance in water or any other liquid to clean.**
- ◆ Place the appliance on a flat, heat resistant stable surface and ensure a minimum of 10cm free space around the appliance. Do not operate your appliance inside a cabinet or under a wall cabinet.
- ◆ Plug the appliance into an electrical power outlet.
- ◆ Note: Make sure the voltage indicated on the appliance matches the local voltage before connecting the appliance to mains power. Rated voltage: 220-240V~ 50-60Hz.
- ◆ Pre-heat the appliance first by setting the temperature control knob to “MAX” setting. Allow the appliance to heat up for approximately 5 minutes. Apply a thin coating of cooking oil to the cooking plates and carefully rub it in with a paper towel. You only need to condition the cooking plates when using your pizza maker for the first time.
- ◆ **CAUTION: The baking plates will get very hot during use.**
- ◆ **IMPORTANT! On first use there may be a small amount of haze and an odour emitted from the appliance. This is perfectly normal and will subside after few minutes of use.**
- ◆ Unplug the appliance and now it is ready for use.

HOW TO USE YOUR PIZZA MAKER

1. Before using the appliance, clean the baking surface with a damp cloth. Dry it with paper towel.
2. Close the appliance and plug it into a mains power outlet socket. The Red power indicator will light up, indicating that the pizza maker is connected to mains power. The Red power indicator will remain ON until you unplug the appliance from mains power.
3. Turn the temperature control knob to a desired heat setting, the Green working indicator will light up. It will take approximately 3 minutes to reach the recommended baking temperature (200°C). The Green working indicator will go OFF when the desired temperature is reached.



Temperature control knob:

Position 1(MIN): APPROX. 80°C

Position 2: APPROX. 150°C

Position 3(MAX): APPROX. 200°C

4. Open the appliance and brush the baking plates with a small amount of vegetable oil.
5. Place your ready-made pizza into the baking plate and close the lid.
6. The Green working indicator will light up again when another baking cycle starts. The actual baking time varies depending on different pizza you make. A general guideline is around 8-12 minutes of baking time.
7. If you prefer a darker result, close the appliance again and continue baking until desired baking colour is achieved.
8. To remove the pizza, always use a plastic or wooden spatula. Never use a sharp or metal object, as this will damage the non-stick coating of the baking plate. We recommend using oven mitts when removing hot food from the pizza maker.
9. After using the pizza maker, turn the temperature control knob to OFF position and disconnect the power plug from the mains power outlet socket.

Tip:

The pizza maker is designed to make delicious pizza from frozen pizza base or fresh dough. When using a frozen pizza base, allow the base to thaw before placing in the appliance. This will result in a crispy cooked pizza. When cooking fresh dough, operate as follows for a better experience.

Heat up the pizza maker to the max temperature. As the appliance warms up, place the pizza dough base into the baking plate, add toppings to taste and finish the pizza.

Note: if you are making a thicker style pizza, it is a good idea to close the lid of the pizza maker and pre-bake the dough for about 2-3 minutes. Then add toppings to taste and finish the pizza.

Close the lid to bake.

Check after approximately 10 minutes to see if the crust is golden brown and all the cheese have melted. If more time is needed, close the lid and let it cook for few more minutes.

CLEANING AND MAINTENANCE

This appliance should be cleaned after each use.

CAUTION: Do not immerse the pizza maker in water or in a dishwasher!

- ◆ Always ensure the pizza maker is disconnected from the mains power outlet socket before attempting any cleaning or maintenance.
- ◆ Ensure that your pizza maker has completely cooled down before cleaning. The pizza maker will be very hot during and immediately after use.
- ◆ Clean the baking plates and outside of the appliance with a damp cloth or soft brush. Do not use anything abrasive that can scratch or damage the appliance.

STORAGE

1. Unplug the pizza maker from mains power.
2. Allow the appliance to cool down completely.
3. Clean and dry the appliance and accessories.

WARNING! Do not wrap the power cord around the appliance.

4. Store the appliance in a dry location and out of the reach of children.

TECHNICAL SPECIFICATIONS

Voltage: 220-240V~ 50-60Hz

Power: 1400-1600W

12 MONTH WARRANTY

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

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 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.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.