

Breadman[®]

Gourmet
PIZZA OVEN



**PIZZA MAKER
INSTRUCTION MANUAL
& RECIPE BOOK**



Important Safeguards

When using electrical appliances basic safety precautions should always be followed, including the following:

1. Read all instructions before operating and save for future reference.
2. Do not touch hot surfaces. Use handles.
3. To protect against electric shock do not immerse cord, plug or base in water or other liquid.
4. Close supervision is necessary when this appliance is used by or near children or by infirmed persons.
5. Never leave this appliance unattended while turned on. Always unplug from the outlet when not in use or before cleaning the appliance. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
7. The use of accessory attachments not recommended by the manufacturer may cause injuries.
8. Do not use this appliance outdoors.
9. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces, or become knotted.
10. Do not place this appliance on or near a hot gas or electric burner, or in a heated oven.
11. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, remove plug from wall outlet.
12. Do not use hard abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
13. When using this appliance, provide adequate air space above and on all sides for air circulation.
14. On surfaces where heat may cause a problem, an insulated mat is recommended.
15. This appliance is for household use only. Do not use this appliance for other than intended use.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

3-PRONG GROUNDED TYPE PLUG

This appliance is equipped with a grounded type 3-wire cord (3-prong plug). This plug will only fit into an electrical outlet made for a 3-prong plug.

This is a safety feature. If the plug should fail to fit the outlet, contact an electrician to replace the obsolete outlet. Do not attempt to defeat the safety purpose of the grounding pin part of the 3-prong plug.

SHORT CORD INSTRUCTIONS

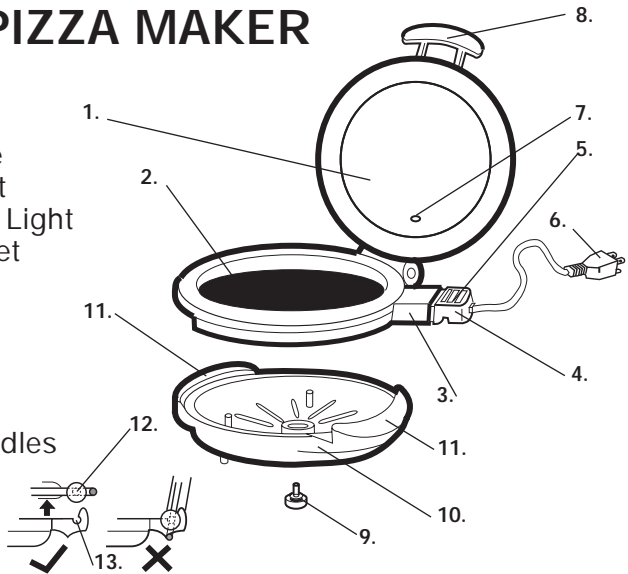
A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

GETTING TO KNOW YOUR PZ200 ELECTRIC PIZZA MAKER

1. Lid
2. Baking Pan
3. Plug Receptacle
4. Plug Attachment
5. Power Indicator Light
6. 3-Prong Cord Set (3-conductor)
7. Steam Vent
8. Lid Handle
9. Screw Knob
10. Lower Cabinet
11. Baking Pan Handles
12. Pivot
13. Hinge



A Note Regarding Your Breadman® ELECTRIC PIZZA MAKER featuring DuPont® SilverStone® Select

The special DuPont® SilverStone® Select coating on your Electric Pizza Maker has been designed to add durability and ease of use and cleaning. It has been specially formulated for selected premium performance appliances.

SilverStone® Select offers increased scratch and abrasion protection, while still maintaining the convenience of no-stick cooking and easy cleaning. It is great for the health conscious, allowing you to cook without fats or oils.

Care and cleaning of your Electric Pizza Maker is a snap with the SilverStone® Select coating, as it has been designed to be completely non-stick. Washing or rinsing with warm, soapy water and a sponge or a cloth is all that is needed. Do not use steel wool, coarse scouring pads or harsh abrasives on any surface coated with SilverStone® Select. Not only are they unnecessary, but they may damage the coating.

HOW TO USE YOUR PIZZA MAKER

For Best Results clean the Pizza Maker before the first use with a damp cloth and follow the simple instructions below.

Note: *When you first turn on the Pizza Maker there may be some slight smoking or odor. This is normal with heating appliances and will subside after the first use.*

HOMEMADE DEEP DISH PIZZA

Making a homemade deep dish pizza is not difficult. However, the old way you had to wait 1 to 1-1/2 hours to eat it. Now with this incredible Pizza Maker you can have the deep dish pizza fully baked in 20 minutes!

Here's how:

1. Before plugging in the Pizza Maker, brush 3 Tablespoons of olive oil into the bottom and sides of the baking pan. This helps with the crispiness and flavor of the crust. Then take the already made pizza dough, (see back of this manual for recipes) and place onto the baking pan of the Pizza Maker. With the tips of your fingers and your fists, spread the dough as evenly as possible to the sides of the baking pan, working the dough up the sides to form the crust of the pizza. If you would like less oil, reduce by 1/2. (See Figure 1)
2. For a crispier crust, brush some olive oil on the inside of the crust before adding the ingredients. (Figure 2)
3. Place the sliced cheese onto the dough first, then ladle the sauce over the cheese, spreading it as evenly as possible. (Figure 3)
4. Place the plug attachment into the plug receptacle and then plug the Pizza Maker into a grounded-type 230/240V electrical wall outlet.

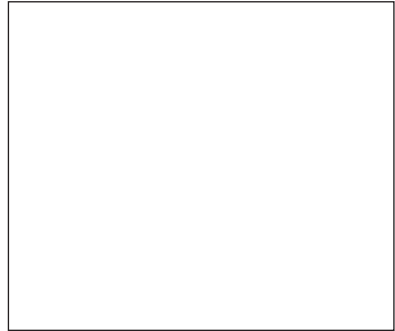


Figure 1



Figure 2



Figure 3

HOMEMADE DEEP DISH PIZZA *(Continued)*

5. Close the lid and let the Pizza Maker do the rest!

CAUTION: The lid gets very hot during the baking process, please do not touch. Also make sure that the Pizza Maker does not come in contact with anything else on your counter top or table.

6. After 20-25 minutes raise the lid by using the Handle and set it back to rest.

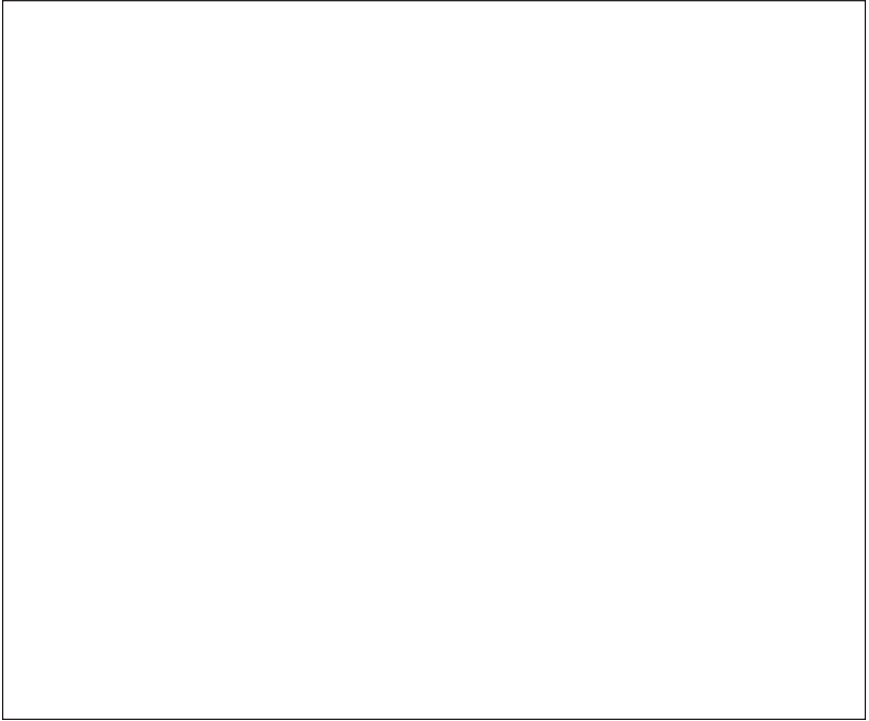
REMEMBER: Always wear oven mitts or hot pads when working with hot foods.

7. Unplug the Pizza Maker after use. Always unplug from the wall first.
8. To remove the pizza from the baking pan simply take two wooden or non-stick metal spatulas and place underneath opposite sides of the pizza.

Gently lift and place onto cutting board or counter top. If you own a pizza wheel or paddle this will work as well. The best size spatula to use is 1" long x 3" wide.

9. Let the baked pizza sit for 5 minutes or so before slicing to allow the cooking process to complete. Slice the pizza with a pizza cutter or large knife.

ENJOY YOUR AUTHENTIC DEEP DISH PIZZA!!!!!!



FROZEN PIZZA

For a fast dinner or snack, your Pizza Maker will deliver it to you in minutes!

1. For frozen pizza, simply place the unwrapped pizza onto the baking pan.
2. Place the plug attachment into the plug receptacle and then plug the Pizza Maker into a grounded-type 230/240V electrical wall outlet.
3. Close the lid and in approximately 20 minutes you will have a hot, tasty pizza for everyone to enjoy.

CALZONES

Calzones are half-moon shaped folded pizzas with all of the toppings sealed inside. Try a calzone for a variation to any meal!

1. With the Pizza Maker unplugged, spread out the dough (use the same recipe as for your favorite pizza) with your fingertips and fist and cover the bottom of the baking pan.
2. Using a regular kitchen knife, lightly score a line down the center of the dough.
3. Arrange the filling ingredients on one side of the scored dough. (Follow the recipes in the back of this manual or use your own favorite recipe.)

NOTE: The ingredients in a calzone should not be too wet as it is more likely that the calzone will leak during the baking process.

4. When all of the ingredients have been added to one side of the dough fold over the empty side to form a "folded pizza" or a "pizza pocket."
5. Pinch the edges of the calzone together making sure that they are completely sealed. It must be securely sealed or the calzone will leak during baking.
6. Poke holes in the top of the calzone with a fork, 3-4 times for proper ventilation.
7. Place the plug attachment into the plug receptacle and then plug the Pizza Maker into a grounded-type 230/240V electrical wall outlet.
8. Close the lid and bake for approximately 20 minutes depending on how stuffed your calzone is. Follow your recipe for exact times.

USER MAINTENANCE INSTRUCTIONS

How To Clean Your Pizza Maker

Before cleaning, make sure that the Pizza Maker is unplugged both from the wall and from the plug receptacle. Allow the Pizza Maker to cool completely before cleaning.

Both the lid and the baking pan can be removed for cleaning.

To remove the lid, it must be in a semi-horizontal position, almost closed. The round pivot can then be removed from the hinge. See page 3 for location.

To remove the baking pan, simply unscrew the screw knob on the bottom of the unit and lift out of the lower cabinet. Always make sure the unit is unplugged and cooled down.

Wash the lid and the baking pan in warm soapy water using a plastic scouring pad or sponge.

REMEMBER: The lid and the baking pan are coated with a non-stick surface. Any baked on residue may be removed with a plastic scouring pad. Please do not use any harsh abrasives such as steel wool or detergents or any kind of abrasive cleaners. These will cause damage to the non-stick surface.

The base with the plug receptacle can not be immersed in water. Simply wipe clean with a soft, damp cloth.

RECIPES

The following recipes are listed in order that ingredients are placed on the pizza.

Thin Crust or Thick Crust?

* Denotes Thick Crust Recipe. Use this recipe for a thick crust pizza.
For thin crust pizza, cut all amounts in half!

Breadman - The best choice in bread makers.

Our Maxim Breadman will make the perfect Pizza Dough for use in the Breadman PZ200 Pizza Oven. Breadman is now available at all leading retailers. For the BREADMAN retailer closest to you please telephone our office listed at the back of this owner's manual.

Basic Pizza Dough*

1 cup	warm water
1 pkg.	quick active yeast
3 cups	all purpose flour
1 tsp.	salt
2 Tbsp.	olive oil

- Combine the warm water and the yeast in a large bowl.
- Add 1-1/2 cups of the flour and mix together.
- Add salt, olive oil and rest of flour.
- Mix with your hands until there is a dough consistency.
- Move dough to a lightly floured surface and knead for 5-10 minutes until the dough is smooth and elastic to the touch.
- Place dough in a lightly oiled bowl and cover with plastic wrap or kitchen towel for one hour.
- The dough will rise to double it's size. After an hour, punch down the dough and let it rest for 15 minutes.
- Follow the procedures for making deep dish pizza crust.

***NOTE: This recipe will make one 600g. thick crust pizza dough.
To make two thick crust pizzas, double the recipe and so on...***

Tomato Oregano Pizza Dough*

1 cup	warm water
1 pkg.	quick active yeast
3 cups	all purpose flour
1/2 cup	chopped sun dried tomatoes
3 Tbsp.	dried oregano
1 tsp.	salt
2 Tbsp.	olive oil

- Mix water and yeast together in a large bowl.
- Add 1/2 cup of the flour and mix.
- Add sun dried tomatoes, salt, olive oil and rest of flour.
- Mix all ingredients with your hands and transfer to a lightly floured surface.
- Knead dough for 5-10 minutes until dough is smooth and elastic.
- Place dough in a lightly greased bowl and cover with plastic wrap or a kitchen towel for one hour. The dough should double in size.
- After one hour, punch the dough down and let it rest for 15 minutes.
- Follow procedures for making deep dish pizza.

* Use 594g dough for thick crust or 297g for thin.

Shrimp & Pineapple Pizza

594g	pizza dough*
396g	mozzarella cheese sliced (1 oz.each)
1-1/2 cups	pizza sauce
12 each	medium shrimp, cleaned
3/4 cup	pineapple chunks, drained
2 Tbsp.	Romano cheese, grated

- Prepare pizza dough as directed.
- Place mozzarella cheese slices onto the spread out pizza dough.
- Place shrimp and pineapple chunks evenly on mozzarella cheese slices.
- Ladle pizza sauce evenly over pizza.
- Sprinkle Romano cheese evenly on top of pizza.
- Bake in the Pizza Maker for 20-25 minutes depending on how dark you like your crust.

Hawaiian Pizza

594g	pizza dough*
396g	mozzarella cheese slices (1 oz.each)
85g	Canadian bacon, sliced thin, cut into 1/4" pieces (approx. 35 pcs.)
3/4 cup	pineapple chunks, drained
1-1/4 cup	pizza sauce

- Prepare dough as directed.
- Place sliced mozzarella cheese evenly over spread out dough.
- Place Canadian bacon evenly over mozzarella cheese.
- Ladle sauce evenly over Canadian bacon.
- Place pineapple chunks evenly over sauce.
- Bake in the Pizza Maker for 20-25 minutes depending on how dark you like your crust.

Mexican Pizza

594g	pizza dough*
198g	mozzarella cheese slices (28g.each)
2-1/2 cups	cheddar cheese, shredded
1-1/4 cup	canned enchilada sauce
2 cups	cooked ground beef, drained, crumbled

- Prepare pizza dough as directed.
- Place sliced mozzarella cheese slices evenly over the spread out dough.
- Place ground beef evenly over mozzarella cheese.
- Place cheddar cheese evenly over ground beef.
- Ladle enchilada sauce evenly over entire pizza.
- Bake in the Pizza Maker for 20-25 minutes depending on how dark you like your crust.

* Use 594g dough for thick crust or 297g for thin.

Meatball Pizza

594g	pizza dough*
198g	mozzarella cheese slices (28g each)
2-1/2 cups	cheddar cheese, shredded
3 each	cooked meatballs cut in half
3/4 cup	pizza sauce
3/4 cup	marinara sauce
2 Tbsp.	Romano cheese, grated

- Prepare pizza dough as directed.
- Prepare the meatballs using your favorite recipe (make them close to 1-1/2" diameter).
- Prepare your favorite marinara sauce from scratch or canned.
- Place mozzarella cheese slices evenly over spread out dough.
- Place cheddar cheese slices evenly over the mozzarella cheese.
- Mix the marinara sauce and pizza sauce together and ladle over the cheeses.
- Place meatball halves evenly over the sauce.
- Sprinkle the grated Romano cheese evenly over the entire pizza.
- Bake in the Pizza Maker for 20-25 minutes depending on how dark you like your crust.

* Use 594g dough for thick crust or 297g oz. for thin.

New York Style Thick Crust Pizza

594g	pizza dough
396g	mozzarella cheese slices (1 oz.each)
1 3/4 cup	pizza sauce
3 each	garlic cloves, minced
23 each	slices of pepperoni
3 each	green pepper rings
3 each	yellow pepper rings
6 each	red onion rings
2 Tbsp.	Romano cheese, grated

- Prepare pizza dough as directed.
- Place sliced mozzarella cheese slices evenly over spread out dough.
- Ladle sauce evenly over mozzarella cheese.
- Place pepperoni slices evenly over sauce.
- Sprinkle minced garlic evenly over pepperoni.
- Place green and yellow pepper rings and red onion rings evenly over entire pizza.
- Sprinkle the grated Romano cheese evenly over the pizza.
- Bake in the Pizza Maker for 20-25 minutes depending on how dark you like your crust.

Tomato & Oregano Pizza

594g	pizza dough*
396g	mozzarella cheese slices (1 oz.each)
15	1/4" slices of roma tomatoes
1-1/2 cups	pizza sauce
2	garlic cloves, minced
1-1/2 tsp.	dried oregano
1-1/2 Tbsp.	Romano cheese, grated

- Prepare pizza dough as directed.
- Place mozzarella cheese slices evenly onto the spread out dough.
- Ladle pizza sauce evenly over mozzarella cheese.
- Place roma tomatoes evenly over sauce.
- Sprinkle garlic and oregano evenly over tomatoes.
- Sprinkle Romano cheese evenly on top of pizza.
- Bake in the Pizza Maker for 20-25 minutes depending on how dark you like your crust.

BBQ Pizza

594g	pizza dough*
1-1/4 cup	shredded gouda cheese
198g	mozzarella cheese slices (28g each)
1-1/4 cup	smoked cheddar cheese, shredded
113g	chicken breast, skinned, cooked, sliced into small pieces
3/4 cup	bottled BBQ sauce
3/4 cup	pizza sauce

- Prepare dough as directed in your recipe of choice.
- Place sliced mozzarella cheese evenly over spread out dough.
- Place smoked cheddar cheese evenly over mozzarella cheese.
- Sprinkle gouda cheese evenly over cheddar cheese.
- Place cooked chicken evenly over cheese.
- Mix BBQ sauce and pizza sauce and ladle evenly over pizza.
- Bake in the Pizza Maker for 20-25 minutes depending on how dark you like your crust.

* Use 594g dough for thick crust or 297g for thin.

Cheeseburger Pizza

594g	pizza dough*
57g	butter, cut into small chunks
198g	mozzarella cheese sliced (28g each)
170g	cheddar cheese, shredded
57g	cheddar cheese, shredded
2 cups	cooked ground beef, drained, crumbled
1 cup	pizza sauce
2 Tbsp.	Romano cheese, grated

- Prepare the pizza dough as directed.
- Place butter chunks evenly over spread out dough
- Place mozzarella cheese slices evenly over butter.
- Place 170g cheddar cheese evenly over mozzarella cheese.
- Place ground beef evenly over cheddar cheese.
- Place 57g cheddar cheese over the ground beef.
- Ladle pizza sauce evenly over cheddar cheese.
- Sprinkle Romano cheese evenly on top of pizza.
- Bake in the Pizza Maker for 20-25 minutes depending on how dark you like your crust.

Veggie Pizza

594g	pizza dough*
198g	mozzarella cheese slices (28g each)
1 cup	shredded gouda cheese
5 each	roasted garlic cloves
1 cup	artichoke hearts, quartered
9 each	sun dried tomatoes
57g	red onion rings
3 Tbsp.	olive oil

- Prepare pizza dough as directed.
- Place mozzarella cheese slices evenly over spread out dough.
- Place gouda cheese evenly over mozzarella cheese
- Place roasted garlic cloves, artichoke hearts and sun dried tomatoes evenly over cheeses.
- Place red onion rings evenly over vegetables.
- Drizzle olive oil evenly over pizza.
- Bake in the Pizza Maker for 20-25 minutes depending on how dark you like your crust.

* Use 594g dough for thick crust or 297g for thin.

Calzones

Follow directions on page 7 for making calzones.

Traditional Calzones

594g	pizza dough
113g	mozzarella cheese, sliced
1/2 cup	pizza sauce
12 slices	pepperoni
1/2	green pepper, chopped
113g	black olives, chopped

- Prepare dough as for a pizza.
- Place dough in a cool Pizza Maker and spread out like making a pizza.
- Follow directions for making a calzone.
- Place the sliced mozzarella on one half of the dough.
- Place the pizza sauce over the sliced cheese evenly.
- Add the pepperoni, green pepper and black olives.
- Fold over the dough and pinch the edges together securely making sure there will be no leaks.
- Plug in the Pizza Maker and bake the calzone for 20-25 minutes.

Pesto Veggie Calzone

594g	pizza dough
1/2 cup	prepared pesto
113g	mozzarella cheese, sliced
1/2 cup	blanched broccoli florets, chopped
57g	tomato, sliced thin
1/2 cup	shredded carrots

- Prepare pizza dough as directed.
- Place dough in cool Pizza Maker and spread out dough as if making a pizza.
- Spread pesto over one half of the dough.
- Add cheese, broccoli, tomato, carrots on top of pesto.
- Fold over the dough, making sure that the edges are sealed tightly so that there aren't any leaks.
- Plug in the Pizza Maker and bake calzone for 20-25 minutes.

Salton Maxim Housewares Pty Ltd
Salton NZ Limited