



**Pizza Oven
CPZ120U**

Cuisinart®

Congratulations on your purchase of the Pizza Oven.

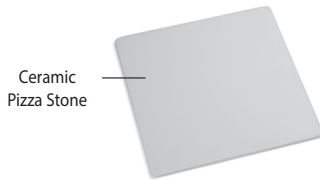
For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long-life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

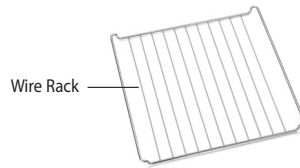
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Product Description



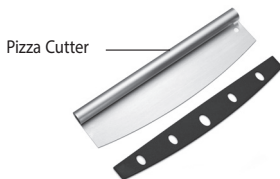
Ceramic
Pizza Stone



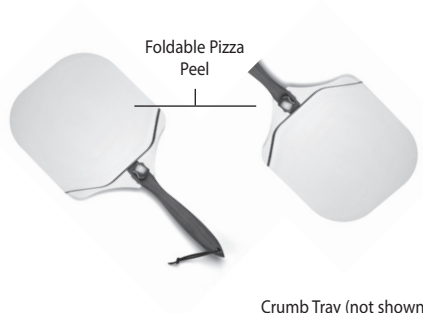
Wire Rack



Deep Dish Pan



Pizza Cutter



Foldable Pizza
Peel

Crumb Tray (not shown)

Important Safety Cautions

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book. There is a risk of injury if the product is misused.

IMPORTANT SAFEGUARDS



- **WARNING:** very hot surfaces.

Take care when using the warming cup, surface could be hot

- **DO NOT TOUCH** hot surfaces, as possible injury could occur.
- The appliance must not be placed inside furniture or any built-in unit, when switched on and in use.
- **THIS IS AN ATTENDED APPLIANCE.** Do not leave unattended during use.
- **IMPORTANT:** Leave the unit plugged in after use until the fans shut off, to ensure proper cooling of the oven and electronics.
- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures even below the guidelines given above. Any damage caused by the appliance being installed in contravention of these instructions, will be at the liability of the owner. You should not use this appliance to store items on or as a work surface.
- The appliance should not come into contact or be covered with easily flammable materials, like curtains, textiles, walls and the like. Always ensure sufficient safety distance to flammable materials.
- This appliance is not intended for use by persons 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 always be supervised to ensure that they do not play with this appliance.

- To avoid burns, use extreme caution when removing accessories from the Pizza Oven.
- This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farmhouses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
- Do not use the appliance if the supply cord is damaged. In the event of supply cord damage, discontinue use immediately. If the supply cord is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
- Do not leave the supply cord hanging over the edge of a kitchen table or worktop.
- Do not allow the supply cord to come into contact with sources of heat.
- As the outer surfaces may get hot when the appliance is in use, take care not to allow the appliance surfaces to come into contact with other heat sensitive surfaces.
- Always unplug the appliance from the mains outlet and allow to cool before cleaning.
- Not suitable for outdoor use.
- Do not rest cooking utensils or baking dishes on the glass door.

ELECTRICAL SAFETY

- Always ensure the voltage to be used corresponds with the voltage on the appliance, this is indicated on the bottom of the housing.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Always disconnect the appliance from the electric supply if it is left unattended and before assembling, disassembling or cleaning.
- Never pull the plug out of the mains socket by the supply cord.
- Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.
- Do not attempt to dislodge food when the Indoor Pizza Oven is plugged into the mains.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

GENERAL SAFETY

- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information)
- Do not use the appliance for anything other than its intended use.
- Position the Pizza Oven on a stable, level, heat resistant surface near a power socket.
- Do not place anything on top of the appliance while it is operating or while it is hot.
- Do not wrap food in plastic film, polythene bags or metal foil during cooking. This may create a fire hazard.
- Do not place the appliance on or near a hot gas or electric burner.
- Never leave the appliance unattended when switched on or plugged in.
- When not in use, always unplug the unit. Do not store any materials, other than the manufacturer's recommended ovenproof accessories in the Pizza Oven.
- Periodically check all parts before use. If any part is damaged **DO NOT USE.**
- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- To protect against fire, electric shock or personal injury, do not immerse the main unit, power cord or plug in water or other liquids or place in a dishwasher.
- To disconnect, turn the control to the off setting and then remove the plug from the mains.
- Switch off and unplug the appliance after use.
- Unplug from the mains when not in use and before cleaning. Allow to cool completely before fitting or removing parts and before cleaning the appliance.
- We recommend carefully washing the pizza stone and pizza plate with wooden handle by hand. If a dishwasher is to be used for the stainless steel accessories, place them on the top rack only.



WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.

This product complies fully with all appropriate EU and UK legislation and the standards relevant to this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see “U.K. After Sales Service” section).



Disposing of electrical and electronic appliances at the end-of-life

■ This symbol on the product or on the packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the appliance collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly you will help prevent potential negative consequences for the environment and human health which could otherwise be caused by inappropriate waste handling of the product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

USING THE CUISINART PIZZA OVEN

BEFORE FIRST USE

Before using your Pizza Oven for the first time, ensure all packaging is removed and it's placed on a flat surface. All accessories should be cleaned thoroughly (see Cleaning & Maintenance Section).

Move the Pizza Oven 5-10cm away from the wall or from any objects on the worktop. Do not use on heat-sensitive surfaces.

Check the crumb tray is in place and insert the wire rack and pizza stone.

NOTE: Objects should not be stored on top of the oven. If they are, remove all objects before you turn on your oven. The exterior walls get hot when in use. Keep out of reach of children.

OPERATING INSTRUCTIONS

- Place the Pizza Oven on a stable, flat heat-resistant surface. Plug it in, ensuring it's in a well-ventilated area. Some smoke may be emitted due to high temperatures.
- Ensure the wire rack is inserted into the oven, in the correct position



- Place the pizza stone on to the wire rack.

IMPORTANT: Handle the pizza stone with care, as it is fragile. Do not wash or wet the surface of the pizza stone before using.

- Turn the dial to the desired temperature. The power indicator light will illuminate, an audio alert will sound and the oven will begin preheating.

Pre-Heating the Pizza Oven

- The Pizza Oven will automatically preheat for approximately 16-17 minutes after the oven is switched on. The preheat time ensures the pizza stone becomes saturated with heat, which is imperative for a crisp bottom pizza crust.
- While the oven is preheating, assemble the pizzas (see page 13).
- Once preheat is complete, an audio alert will sound and the temp ready light will illuminate.

NOTE: Pizzas require time to put together, so they are best assembled, either while the oven is preheating, or even before.

Baking Pizzas

■ When the Pizza Oven is to temperature and your pizzas have been assembled, use the pizza peel provided to carefully slide the pizzas onto the heated pizza stone in the oven. Set the timer using the +/- buttons and press start. When the timer reaches 00:00, an audio alert will sound.

■ Check the pizza halfway through baking, using the pizza peel to lift and remove the pizza. Rotate the pizza and place back into the oven.

IMPORTANT: Please note that the end of the timer cycle does not turn off the oven.

■ When the pizza is ready, remove from the oven using the pizza peel and enjoy!

■ To turn off the oven at any time, move the dial to the off position. The power indicator light will go off and an audio alert will sound.

NOTE: When baking at higher temperatures, closely monitor cooking progress, as pizzas cook quickly.

IMPORTANT: Leave the unit plugged in after use until the fans shut off, to ensure proper cooling of the oven and electronics.

NOTE: Always make sure the Pizza Oven is preheated (indicated by the temp ready light) before cooking your pizza. This will ensure the best results for all styles of pizza. If cooking multiple styles of pizza, we suggest starting with the pizzas that requires a lower temperature.

NOTE: If you notice pizzas coming out of the oven that are slightly pale or undercooked, give the oven 5-10 minutes to heat up again.

PIZZA STYLES

Neapolitan

400°C 4-5 minutes

Neapolitan pizza is often referred to as 'wood-fired' pizza, since it is traditionally baked in wood-fired pizza ovens. The characteristics are the dark bottom crust and a high and chewy outer crust. This style of pizza is all about the flavour of the dough and less about the toppings, so go light on toppings for this style of pizza. For best results, rotate the pizzas with the peel halfway through cooking time.

Thin & Crispy

370°C 4-5 minutes

The dough is a bit sweeter and sometimes calls for more oil or fat than traditional pizza dough. It is thin with little exterior crust.

Deep Pan

300°C 15 minutes

Deep pan pizza, considered a Chicago specialty, is traditionally prepared in a tall pan and has a thick crust, filled with ample amount of sauce, cheese and other traditional pizza toppings. The cheese often melts over the crust and forms a crispy texture, where it contacts the pan while baking.

Focaccia

400°C 15 minutes

Focaccia is a bread enriched with olive oil. Sometimes it is just served with light toppings of herbs and salt, or maybe a little grated cheese. Other times it is twice baked, where it is first parbaked, then stuffed with cheese and fillings, then finished to make it more of a stuffed bread.

Calzone

300°C 15 minutes

The simplest way to describe this pizzeria staple is as a stuffed pizza. Pizza dough is stretched to an oval or circle and filled with cheese, typically ricotta and mozzarella and often a mixture of vegetables and meats. It is baked directly on the pizza stone to ensure a crispy exterior and fast baking.

Frozen

230°C 10-20 minutes

Bake frozen pizza directly on the preheated pizza stone. Keep in mind that thicker crusts will require more time, while thinner crusts and personal pizzas will take less time. For best results, rotate pizzas with the peel halfway through cooking time.

Gluten Free

350°C 10-15 minutes

Gluten-free crusts require special attention. Since the doughs are typically stickier, they are best baked in the deep pan as opposed to directly on the pizza stone. They may need to be parbaked before topping, to ensure that they are fully baked through and can withstand the weight and moisture of toppings.

Cauliflower

275°C 4-5 minutes

Cauliflower crusts require special attention, similar to that of gluten-free doughs. They need to be baked in the deep pan, if preparing fresh and require the pan to be well oiled. The crust must be parbaked prior to topping.

MAKING THE PERFECT PIZZA

Pizza making takes practice – here are some key steps for success:

Tools For Success:

- A bench scraper is helpful for dividing dough, lifting dough and cleaning work areas
- Digital scales to weigh ingredients
- Pizza cutter

Flour and Dough:

- For dough making, we provide recipes that use three methods: by hand, by food processor or by stand mixer. You can prepare our dough recipes using any of the three methods.
- Bread flour or 00 flour is recommended for most pizza dough styles.
- Extra flour is essential when working with the dough and shaping

a pizza. It prevents dough from sticking to your hands, the work surface and most importantly the pizza peel.

- Excess flour will burn on the pizza stone, so use only what is necessary to keep the dough from sticking, when using the pizza peel to slide pizzas into the oven.
- In most cases, our pizza dough recipes produce doughs that are on the sticky side, quite a bit different than other types of bread doughs. This sticky consistency is what makes for the signature chewy and flavourful pizzas, which bubble up while baking. Keep hands and surfaces lightly floured and be sure to work quickly when using these doughs, to make it easier to handle.
- Remove pizza dough from the refrigerator at least 1 hour, or up to 3 hours before using, as dough is easier to work with at room temperature. Always keep dough covered as it rests.
- Use floured hands when handling pizza dough. Keeping hands floured will prevent the dough from sticking and will also prevent the addition of too much flour to the dough when it's being shaped. Excess flour can always be brushed off before topping.
- If dough is not spreading or stretching to the desired shape, it needs time to rest. Cover and allow it to rest for about 10 to 15 minutes and try to stretch again. Don't force a tough dough or it is likely to tear and not achieve the shape or size that is desired.

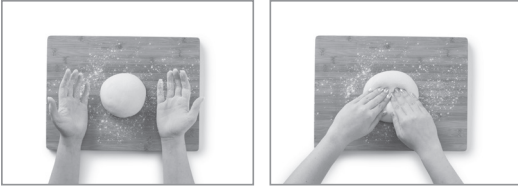
Time and Temperature:

Pizza baking time and temperatures will vary through the process. The stone continues to absorb heat as you bake more pizzas so always be aware of the cooking environment and try to get used to how your pizza bakes. Your second pizza will not bake the same as the first, but they will all be delicious when you master the process.

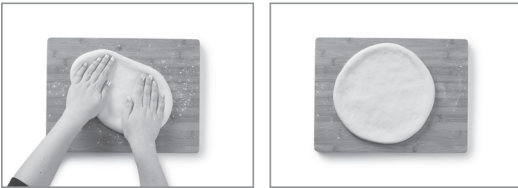
To Prepare Pizza to Bake Directly on The Stone:

1. Have your sauce and toppings prepared and ready to use. Once the dough has sufficiently rested, lightly flour the work surface and place the dough ball in centre. We recommend 250g of dough for pizza making. 450g of dough is the maximum recommended amount per individual pizza.
2. Using two hands, press the dough ball from the centre using your

fingers. Push the dough from the middle, to the outside, to stretch the shape into a larger circle.



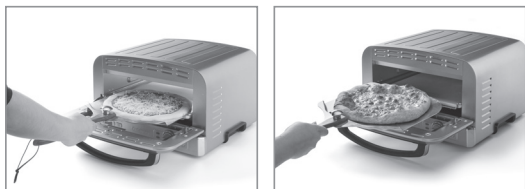
3. Flip the dough at least once, to prevent sticking (add additional flour as necessary) while stretching and shaping the dough evenly, from the centre outwards.



4. Once stretched to the desired size, lightly flour the pizza peel. Adding a small amount of semolina flour can also help to stop the dough from sticking.
5. Place the dough onto the peel. Be sure that the peel is cool before adding shaped, fresh dough. Make sure the size of the dough is not larger than the peel. It is important to trim any dough that over hangs.
6. Working quickly, top with sauce and desired toppings. With toppings, keep in mind that a little goes a long way. Adding too much sauce or cheese will weigh down the dough and make it difficult to slide off the pizza peel. Do not let the unbaked pizza sit on the peel for more than about 2 minutes to prevent it from sticking.



7. Confirm the dough can move on the peel by shaking slightly. Should any area be stuck, gently lift and sprinkle the peel lightly with additional flour.
8. Open the oven door and put the peel into the oven. Slide the pizza onto the stone with a quick yet confident forward and then backwards motion.
9. When the pizza is done, slide the peel under the pizza. Gently lift and remove from the oven, then slide the pizza onto a cutting board. Let the pizza cool slightly before slicing and serving. Allow the peel to cool before assembling the next pizza.



Preparing a Pan Style Pizza:

We recommend using the dedicated deep pan with the pizza oven, although other cast iron / carbon steel pans that fit are also suitable for usage. Do not use non-stick or coated pans in this oven. Make the pan style pizza dough (page 29). This recipe makes enough dough for one deep pan pizza.

1. Coat the interior of the pan with 3 - 4 tablespoons of olive oil, depending on the style being prepared.
2. Transfer the dough to the oiled pan and turn the dough over a few times, so that it is fully coated with the olive oil.
3. Press the dough gently using your fingertips, spreading it towards the 4 sides of the pan (do not force it; it will eventually spread).
4. Cover the pan and allow to rest for 20 minutes. After resting, uncover and repeat the process, focusing on the spreading of the dough to the edges of the pan. Cover and repeat this process until the dough fills the pan. This process can take up to 3 rounds (60 minutes total).
5. Once the dough fills the pan, add the desired toppings.
6. Cover the pizza loosely with plastic wrap and allow to rise, while pizza oven preheats.

7. Once the Pizza Oven is preheated, place the deep pan in the oven, directly on the pizza stone.
8. When the pizza is done, remove from the oven, then slide the pizza from the pan onto a cutting board before slicing and serving.

Preparing a Thin & Crispy Pizza:

1. Follow steps 1 to 3 in preparing pizza that bakes directly on the stone (page 14).
2. Place the stretched dough on a floured work surface. Using a rolling pin, roll dough out to a thin 30cm circle or rectangle.
3. Lightly flour the pizza peel and carefully move the rolled dough onto peel, working quickly to add toppings to the pizza as desired.
4. Confirm the dough can move on the peel by shaking slightly. Should any area be stuck, gently lift and sprinkle the peel with additional flour.
5. Open oven door and put the peel into oven. Slide the pizza onto the stone with a quick yet confident forward and then backwards motion.
6. When the pizza is done, slide the peel under the pizza. Gently lift and remove from the oven, then slide the pizza onto a cutting board. Let the pizza cool slightly before slicing and serving. Allow the peel to cool before assembling the next pizza.

PIZZA DOUGH MAKING TIPS

Dough Making Tips:

Yeast pizza dough can be prepared a number of different ways. Regardless of the method you choose, follow the specific recipe for proofing instructions, once the dough is made.

For all methods, if using instant yeast, the yeast can be added with the dry ingredients. Active dry yeast should be proofed first, with liquid ingredients, at an appropriate proofing temperature (40°C).

Patience is key for a good dough, the longer it can slow proof and rest in the refrigerator, the longer the flavours have to develop (up to 72 hours for best results).

By Hand:

Have all ingredients and tools ready. The best tools for making dough by hand are a large, wide, shallow bowl for mixing, a small bowl of all-purpose or bread flour, to dust hands and work surface and a measuring cup of water. A plastic dough/bowl scraper is useful, but not necessary.

Put all the dry ingredients into the mixing bowl and the water/liquid in a measuring cup. Mix the dry ingredients together with a whisk, or with the bowl scraper.

Add the minimum amount of water (if there is a range given) and start to mix. If using your hands, generously coat them with flour. Once the dough comes together, you can completely mix and knead it in the bowl or transfer to a clean work surface that has been dusted with flour. Knead the dough on the work surface, until it springs back to the touch. Try not to add too much additional flour if it is sticking, rather just keep kneading (adding more to your hands is OK if the dough is indeed sticking to your hands). Eventually it will come together.

A good method is to pull part of the dough toward you and then fold it over itself. Turn the dough 45 degrees and then repeat. Repeat this process until the dough is nicely springy.

Food Processor:

The food processor will make dough quickly and easily. Since the dough is kneading at a higher speed and therefore warming the dough up more, than if prepared by hand or in a stand mixer, the perfect dough ball comes together in seconds as opposed to minutes like in the other methods.

Put the dry ingredients into the work bowl fitted with the metal blade or the dough blade.

Process on a low speed or a dough speed, if available. With the machine running, slowly add the water/liquid through the feed tube, ensuring this is only added as fast as the dry ingredients can absorb

it. If the dough seems too sticky or wet, then add additional flour, one teaspoon at a time. Once the dough forms a ball, only knead it for an additional 45 to 60 seconds.

You can then place the dough ball onto a clean surface, which has been lightly dusted with flour, to knead a few times by hand, to be sure it is a smooth ball that springs back to the touch, when lightly pressed.

Stand Mixer:

The stand mixer is a favourite when preparing pizza dough. It is easier to prepare larger batches than in the food processor and it is mostly a hands-off method, for those that don't want to get their hands too messy.

Mix together the dry ingredients in a bowl. Fit the stand mixer with the dough hook. Add the liquid ingredients to the mixing bowl.

Then add in the dry ingredients. Follow the recipe for whether dry ingredients are added all at once or gradually.

Once the dough ball is formed, continue to knead on low speed for 10 minutes.

TOPPING TIPS

When preparing fresh pizzas, don't use too much sauce or overload the toppings. Adding too much sauce will make the dough soggy after being cooked and can make it more difficult to remove from the peel, when sliding into the oven.

For Neapolitan-style pizzas, we recommend about 3 tablespoons of pizza sauce if making a red pizza. For New York and Thin & Crispy styles, a bit more sauce is typical. If an extra saucy pizza is desired, it is best to parbake the crust to get a crispy bottom, then top with the desired sauce and toppings.

It is best to precook most pizza toppings. Raw ingredients have more moisture, which can seep into your pizza, when cooking and produce an unpleasantly soggy dough. Also, because the pizza takes little

time to cook, certain toppings may not cook properly, if they are not precooked.

SUGGESTIONS:

Reheat:

Leftover pizza can be reheated at 170°C, for 5 minutes.

What to do with leftover dough:

Freezing dough saves time for the next pizza night. Prepare the desired dough and allow to rise for the full amount of time directed in the recipe (prior to shaping). Divide dough into individual portions (either individual pizzas, 250g, or for pan pizzas enough to fill the full pan). Wrap well in plastic and place in the freezer. Doughs can be frozen up to 2 months.

To defrost, remove the dough from the cling film and place in a bowl, or on a pan and cover. Refrigerate overnight and bring to room temperature, for 1 to 3 hours, prior to using and follow desired pizza style to prepare.

PRE-MADE DOUGH

If you don't have time to prepare your own dough, pre-made dough balls can also be found in the chilled section of supermarkets. You can use the fresh prepared pizza dough your supermarket offers to save time, but nothing compares to fresh homemade pizza dough.

TROUBLESHOOTING

My dough sticks to the peel:

When shaping dough, be sure to have extra flour on hand. Lightly dust your hands and work surface, when shaping. Lightly dust the peel, once the pizza is topped, be sure it can move on the peel before attempting to slide into oven. Should any spot be stuck, lightly dust underneath with flour so that the pizza moves on the peel.

Go sparingly on sauce and toppings, too much of these can cause the dough to stick to the peel.

Make sure the peel is completely cool before placing shaped, fresh dough. Even with flour, dough can become sticky. The best way to prevent this is by limiting the time the dough sits on the peel, while you prep or wait to cook.

Why does my dough keep tearing and not stretching?

Dough is most workable at room temperature. If you purchased your dough at the supermarket, you would need to leave it at room temperature for about 4 hours to get the right consistency.

Smoke is coming out of the oven:

This is normal during cooking due to extreme high temperatures. To reduce this, try to limit the amount of flour used on your peel.

The oven has caught fire:

Small food fires in the oven are possible in some scenarios, such as when using excessive amounts of flour or oil. If this happens, ensure the oven door is closed. If the fire does not self-extinguish within 10 seconds, turn the oven off and unplug until the fire is out.

Noise is still coming from the oven after it is turned off:

This is completely normal. Due to extreme temperatures the oven can get to, the fans remain on for a few minutes after cooking has finished. Do not unplug the oven from the wall until these fans have stopped.

My wire rack is showing signs of discolouration:

Through normal usage, some discoloration may occur on the wire rack, this is completely normal and happens due to the high temperatures. Discolouration can also happen to the deep dish pan and the wire rack.

CLEANING AND MAINTENANCE

- Before first use and after every use, clean each part thoroughly.
- Always allow the oven to cool completely before cleaning.
- Always unplug the oven from the mains.
- Do not use abrasive cleaners, hard implements or a scourer, as this may cause damage to the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleaning solution to a cloth, not directly onto the toaster oven, before cleaning.
- To clean the interior, use a damp cloth and a mild liquid soap solution or a spray, onto a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads or metal scourers on the interior of the oven.

Cleaning the accessories:

- Deep pan, oven rack, pizza peel and crumb tray: hand-wash in hot, soapy water. These items are NOT dishwasher safe.
- Pizza peel: Carefully unscrew the handle and set aside for cleaning. Wash the metal part of the peel in hot, soapy water. When the peel is dry, screw the handle back in place, making sure it's securely tightened.

Cleaning and care of the pizza stone:

- To maintain the longevity of the pizza stone, we recommend routine cleaning. Make sure the stone is completely cool before handling. For stuck-on food, use the scraper edge. Store the pizza stone in the oven when not in use.
- Never submerge the pizza stone into water. This can permanently damage or crack it.
- Never use oil or detergent directly on the stone: it is porous and will absorb the detergents.
- Never use a knife or pizza cutter on the stone as this could cause

- damage. Remove the pizza from the stone prior to cutting.
- Avoid extreme temperature change to the stone.
 - The stone is fragile and can break if bumped or dropped.
 - The stone is very hot during use and stays hot for a long time after use.
 - Do not cool the stone with water or use it when damp.
 - To clean burned food marks, wait until the stone is cool, use two hands to carefully take it out of the oven, remove any loose or large debris.
 - If your stone breaks, turn your oven off, let it cool and unplug it before you remove the broken stone.

UK GUARANTEE

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture **within 12 months** from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture **after 12 months** from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1. The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2. The appliance has been purchased from an unauthorised stockist*
3. The appliance is used for professional / non domestic usage
4. Repairs or alterations have been attempted by unauthorised persons
5. The failure of the appliance is a direct result of misuse
6. The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists.

It is important to retain your proof of purchase. We recommend attaching your receipt to this page.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK AFTER SALES SERVICE

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre
Conair Logistics
Unit 4, Revolution Park
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Please note this Instruction Booklet is not the guarantee.

NEAPOLITAN STYLE PIZZA DOUGH

Makes 2 pizza bases

INGREDIENTS

240ml warm water (40°C)

310g bread or 00 flour

4g instant or active dry yeast*

1½ teaspoons salt

Pinch caster sugar (optional see tip below)

METHOD

1. Put the water in the mixing bowl of a stand mixer fitted with the dough hook.
2. Add the flour, yeast, and sugar if using. Turn the stand mixer on to the lowest speed, and mix until a ball of dough forms.
3. After the mixture forms a ball, continue to knead on the lowest speed for 10 minutes.
4. Transfer the dough to a large stainless-steel bowl and cover with plastic wrap. Allow to ferment at room temperature for about 4 hours.
5. Divide the dough into two equal portions, and shape each into a smooth, rounded ball. Place the dough in a clean pan with enough room for each piece to expand without touching. Cover tightly and refrigerate for at least 24 hours and up to 3 days.
6. When ready to use, remove from the refrigerator and let sit at room temperature at least 1 hour before shaping into a crust.

INSIDER'S TIP: Although not a traditional ingredient, a pinch of sugar gives your pizza optimal "leopard spotting" when baked.

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water and once it gets foamy, it is ready to use. All other dry ingredients can be mixed as written above.

NEW YORK STYLE PIZZA DOUGH

Makes 2 pizza bases

INGREDIENTS

240ml warm water (40°C)

310g bread or 00 flour

1 tablespoon olive oil

4g instant or active dry yeast*

1½ teaspoons salt

1 teaspoon caster sugar or honey**

METHOD

1. Combine the water and olive oil in a liquid measuring cup.
2. Put the bread flour, salt, yeast, and sugar in the bowl of a food processor fitted with the chopping or dough blade. Process briefly to mix, about 10 seconds.
3. With the machine running, pour the liquid through the feed tube, only as fast as the flour will absorb it. After the mixture forms a ball, process the dough to knead for an additional 45 seconds.
4. Transfer the dough to a stainless-steel mixing bowl and cover with plastic wrap. Allow to ferment at room temperature for about 4 hours.
5. Divide the dough into two equal portions, and shape each into a smooth, rounded ball. Place the dough in a clean pan with enough room for each piece to expand without touching. Cover tightly and refrigerate for at least 24 hours and up to 3 days.
6. When ready to use, remove from the refrigerator and let sit at room temperature at least 1 hour before shaping into a crust.

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water, along with the sugar, and once it gets foamy it is ready to use. All other dry ingredients can be mixed as written above.

**Honey is a great alternative to sugar in pizza dough. If using, add to the recipe with the liquid ingredients.

THIN AND CRISPY

Makes 2 pizza bases

Rolled out thin, this dough works for any style of thin and crispy pizza.

INGREDIENTS

- 190ml warm water (40°C)
- 3 tablespoons (45ml) olive oil
- 310g bread or 00 flour
- 3g instant or active dry yeast*
- 1 tablespoon caster sugar
- 1 teaspoon salt

METHOD

1. Combine the water and olive oil in a liquid measuring cup.
2. Put the flour, sugar, salt, and yeast in the bowl of a food processor fitted with the chopping or dough blade. Process briefly to mix, about 10 seconds.
3. With the machine running, pour the liquid through the feed tube, only as fast as the flour will absorb it. Once the mixture forms a ball, process the dough to knead for an additional 45 seconds.
4. Transfer the dough to a stainless-steel mixing bowl and cover with plastic wrap**, or put in a resealable plastic bag. Refrigerate at least overnight and for a maximum of 3 days.
5. When ready to use, remove from the refrigerator and let sit at room temperature for at least 1 hour. Divide the dough into two equal portions, and form each into a smooth, rounded ball. Place each piece of dough into an individual bowl and cover with plastic wrap.
6. Once doubled in size, the dough is ready to use for a pizza crust.

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water, along with a pinch of the sugar, and once it gets foamy, it is ready to use. All other dry ingredients can be mixed as written above.

**For best results, an immediate overnight rest is highly recommended. However dough can be used after kneading with an hour rest at room temperature, watch as it bakes as it has a tendency to puff up with a short rest.

DEEP DISH

Makes dough for 1 deep-dish pizza

INGREDIENTS

400g bread or 00 flour

1½ teaspoons salt

4g instant or active dry yeast*

315ml warm water (40°C)

METHOD

1. Put the flour, salt, and yeast in a large mixing bowl. Whisk to combine. Pour the water over the dry ingredients. Using your hands or a bowl scraper, work the ingredients to form a dough. Knead a few more times, and then cover and let sit at room temperature for at least 16 or up to 24 hours.
2. Fold the dough over a few times, then use in your favorite pan pizza style recipe.

NOTE: This recipe can be made in a food processor or stand mixer.

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water and once it gets foamy, it is ready to use. All other dry ingredients can be mixed as written above.

GLUTEN FREE

Makes 2 pizza bases

INGREDIENTS

240ml warm water

4g instant or active dry yeast*

20ml olive oil

310g gluten free flour

1 teaspoon of salt

METHOD

1. In a liquid measuring cup, dissolve the yeast with warm water. Let stand until foamy, about 5 minutes. (Note: if the yeast does not get foamy within 10 minutes, that means that it is not active and you should toss it and start again.)
2. Place flour and salt in a bowl. Make a well in the center. Pour in the warm water/ yeast mixture and oil. Use your hands to mix until the dough comes together and is smooth. Turn out onto a lightly floured work surface and knead briefly.
3. Place dough a lightly oiled bowl and cover with plastic wrap. Set aside in a warm place to prove for 30 minutes or until it doubles in size.
4. Turn dough out onto a lightly floured surface and knead for another 5 minutes or until smooth and elastic. Divide dough in half and roll out pizza bases to desired size and thickness. Sprinkle a little gluten free flour on the bench before rolling to prevent dough from sticking
5. preheat pizza oven to 260°C. Carefully transfer the pizza base to the peel and top with sauce and desired toppings. Bake for 10-13 minutes or until the cheese is golden and the base is crispy

*If using instant yeast, prepare as written. If using active dry yeast it must be proofed in warm (40°C) water first. Sprinkle the yeast into the warm water and once it gets foamy, it is ready to use. All other dry ingredients can be mixed as written above.

TRADITIONAL PIZZA SAUCE

Makes 1.5 cup

INGREDIENTS

- 1 small onion , finely diced
- 1 tablespoon extra virgin olive oil
- 2 garlic cloves finely chopped
- 1 teaspoon dried oregano
- 1 can tinned crushed or diced tomatoes (400g)
- 1 teaspoon of salt
- ¼ teaspoon freshly ground black pepper
- Chili flakes (optional, to taste, for a spicier sauce)

METHOD

1. Add the olive oil to a medium saucepan over medium heat. When the oil shimmers across the pan add the onion. Add the garlic and oregano to the pan. Cook until onions are softened, and the garlic is fragrant.
2. Add the tomatoes to the pan with the salt. Bring to a boil and then simmer uncovered on low heat for 30 min, or until the flavour has deepened and the sauce has thickened and reduced by half.
3. Turn off the heat and let cool in the pan for 10 minutes. Stir in the black pepper and optional chili flakes. Taste and adjust seasoning accordingly. Transfer the reduced sauce to a bowl to cool before using as a pizza topping. This sauce freezes well.

NOTE: Saucing Your Pizza: Sometimes with sauce less is more. If you over sauce the pizza it can get soggy or slip off onto your stone creating a little bit of a mess. Keep the sauce simple and centered.

NO COOK AUTHENTIC ITALIAN PIZZA SAUCE

Makes enough sauce for 4 pizzas

INGREDIENTS

1 can (400g) good quality tinned crushed or diced tomatoes (San Marzano DOP tomatoes is best)

1 tablespoon olive oil

1 tablespoon of salt

1 garlic clove (optional)

4-5 fresh basil leaves

1 tablespoon of fresh oregano

METHOD

1. Place all the ingredients in a bowl.

2. Using a stick blender or a food processor, puree the ingredients just until the sauce is mixed thoroughly but still coarse (you don't want a smooth texture like passata).

3. Taste, adjust the seasoning, your sauce is ready to be used on your pizza bases.

Use immediately, alternatively store in an airtight container in the refrigerator for up to 4 days or can freeze and store for later

NOTE: Quality tinned tomatoes are key to this sauce.

CLASSIC NEAPOLITAN MARGHARITA PIZZA

Makes 1 pizza

INGREDIENTS

- 1 Neapolitan Style Pizza dough (recipe p.26)
- 2 tablespoons No cook pizza sauce (recipe p. 32)
- 85g fresh mozzarella, sliced about 0.5cm thick
- 3 basil leaves
- 2 teaspoons grated Parmesan
- Extra-virgin olive oil for drizzling

METHOD

1. Preheat the pizza oven with the pizza stone on the rack to 380°C.
2. Stretch the pizza dough out to a 30cm round.
3. Transfer the dough to the pizza peel generously dusted with flour.
4. Spread the sauce evenly around the center of the dough, leaving a 2cm border.
5. Scatter the mozzarella over the sauce.
6. Gently shake pizza on peel to make sure it's not sticking. If the dough sticks anywhere, gently lift the dough and spread additional flour underneath.
7. Set the timer for 5 minutes. Slide the pizza off the peel and onto the pizza stone. Start the timer.
8. When the timer sounds, check the pizza. If baked to desired doneness, use the peel to remove the pizza from the oven, or bake for about 1 more minute. Slide the pizza onto a cutting board. Garnish with the Parmesan, basil, and olive oil. Slice and serve.

GARLIC KNOTS

Brush the deep pan with 1 tablespoon of olive oil. Divide 500g of pizza dough into equal pieces. Roll each piece into a rope and tie into a knot. Melt 4 tablespoons of butter with finely chopped garlic (about 4 cloves). Dip each knot into the melted garlic butter and place evenly into the deep pan. Cover and allow to rise for 30 minutes. Bake at 230°C, for about 15 minutes, until golden. Rotate the pan halfway through baking, for even results.

CINNAMON SUGAR TWISTS

Prepare the dough as above for the Garlic Knots. Brush each knot with melted butter and sprinkle liberally with cinnamon sugar. Bake at 230°C, for about 15 minutes, until golden. Rotate the pan halfway through baking, for even results.

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