



NEWWAVE
KITCHEN APPLIANCES

Just Pizza Maker Instruction Manual



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Introduction

"The original & still the best"

CHARACTERISTICS

- Just Pizza Oven - Stone Baked
- Model Number: LD-902
- Voltage: 240V 50Hz
- Power consumption: 1200W

DESCRIPTION

- Australia & NZ's No.1 selling pizza oven
- Dual heating elements
- Fixed ceramic stone base
- Heats to over 300°C
- Cooks a crisp pizza in 5 minutes

Imported by:

Wild Appetite Ltd

PO Box 302 294
North Harbour
Auckland 0751
NEW ZEALAND
Ph: + 64 9 448 2313

Other items in the Newwave
Kitchen Appliances range



Using Your Pizza Maker



First Time Use

When using your Pizza Maker for the first time, please read the instructions contained in this manual. Before cooking, let your oven run for 10 minutes with the lid closed on setting 2. This will burn off any lubricants from the oven's heating elements and will also help to pre-season your cooking stone. This will not affect the performance of your oven, nor will it be necessary to repeat this process any time in the future.

Never use cooking oil or water directly on the cooking stone when cooking, seasoning or cleaning. When cooking with the stone, place the uncooked foods (pizza) directly on the stone surface. Do not worry about small scratches or that your stone surface has turned a darker colour. This is a sign that your stone has been well seasoned.

Never use a knife or pizza cutter on the stone as this could damage the fine-grained cooking surface.

The Pizza Maker 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 cooked pizza. When cooking fresh dough, lightly flour the stone before placing the dough directly onto the stone. If you have sticky dough, add more flour to your dough as it will stick to the stone.

Make any of the delicious recipes included in this booklet or you can make your own exciting new recipes.

Extreme caution is needed when opening the Pizza Maker as built up steam may be quickly released. Gloves are recommended when opening the pizza oven to ensure safety



Important Safeguards

When using electrical appliances, basic safety precautions should always be followed. Please read the safeguards below before using your product.

1. Read all instructions.
2. Do not touch hot surfaces. Only use handles or knobs.
3. Extreme caution is needed when opening the Pizza Maker as built up steam may be quickly released. Gloves are recommended when opening the pizza oven to ensure safety
4. To protect against electrical shock do not immerse the cord, plugs, or appliance in water or other liquids.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning.
Allow to cool before putting away.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorised service facility for examination, repair or adjustment.
8. The use of accessory attachments is not recommended by the appliance manufacturer as they may cause injuries.
9. Do not let the cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heater oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach the plug to appliance first, then plug the cord into the wall outlet.
To disconnect, turn any control to the "off" position, then remove the plug from wall outlet.
13. Do not use appliance for anything other than intended use.
14. Save this instruction manual.

This appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with appliance.



Trouble Shooting Guide



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

PROBLEM Top of pizza burns.
CAUSE Temperature of oven is too high.
SOLUTION When checking the pizza, if you think the top is cooking quicker than the bottom, turn the oven setting back to 1, leaving the pizza to continue cooking without the thermostat light on. Alternatively leave the lid open for a couple of minutes so you can watch the pizza finish cooking.

PROBLEM Bottom of pizza burns.
CAUSE Temperature of oven is too high.
SOLUTION Make sure the oven has been pre-heated on setting 1. When the oven light goes out, allow a couple of minutes for the stone to rest before adding the pizza. When cooking additional pizzas one after the other it is best to leave the lid open for a few minutes in between cooking pizzas with the setting back to 1.

PROBLEM Dirty Stone Base.
CAUSE Moisture on bottom of base.
SOLUTION Don't worry if stone marks. The greater the marks, the better the flavour it gives the pizza. Just scrape off any excess material with the metal paddles.



Cooking on the Stone



1. First, ensure the control knob is set to off and have a quick check inside your Pizza Maker to see that nothing is inside your oven other than the cooking stone.
2. Plug your Pizza Maker into a 240V plug. To turn your Pizza Maker appliance on, simply turn the cooking temperature control knob to the medium heat setting 1.5. You will notice the heat indicator light go on, this indicates that your Pizza Maker is pre-heating. By pre-heating your oven before using, you will achieve better baking results.
3. Your heat indicator light will turn off in approximately 5 minutes indicating that your Pizza Maker has pre-heated and is ready for use.
4. Place your cooked or un-cooked pizza dough directly onto the metal paddles and add your favourite toppings. Never over-fill or mount your topping too high on your pizza. The topping should always be below the height of the top-heating coil to avoid burning.
5. Making sure your Pizza Maker is pre-heated, slide your pizza off the aluminium paddles and directly onto the heated stone. Warning, the pizza stone and the handles will be extremely hot. Do not touch it at any time until it has had a chance to cool down.
6. Close the lid of your Pizza Maker and turn control knob to 2.5 and allow your pizza to bake for 4-5mins, or until the desired taste. Remember, every pizza may have a different crust thickness or topping, some pizzas may cook quicker than others. It is recommended that you open the lid of your Pizza Maker after 3 minutes to check the progress, if your pizza is not ready, simply close the lid and continue to cook until your desired taste.
7. If your pizza is cooking too quickly, simply turn the cooking temperature counter clockwise to a lower setting to reduce the cooking temperature. To raise the cooking temperature turn the cooking temperature clockwise to a higher setting.
8. When cooking with a frozen pizza base, allow the dough to thaw before use. Once thoroughly thawed, slide your pizza directly onto the heated stone.
9. Do not use sticky dough on the stone or metal paddles. If your dough is sticky, we recommend you use a pizza tray to par-cook the pizza then slide directly off onto the stone, or flour the stone and place dough directly on top.
10. Once you have cooked your pizza, turn the control knob back down to 1.5, then proceed with preparing your next pizza. Once this is ready, place into the oven and then turn the oven back up to 2.5. Repeat this process if cooking further pizzas.



12 MONTH LIMITED WARRANTY



Date of Purchase _____

Name of Retail Outlet _____

Address of Retail Outlet _____

Customer Name _____

Customer Address _____

Email Address _____

Please return this copy to Wild Appetite to receive a 12 month limited warranty or log onto wildappetite.co.nz and fill out your warranty online.

Wild Appetite Ltd

PO Box 302 294

North Harbour

Auckland 0751

NEW ZEALAND

Ph: + 64 9 448 2313

Warranty Conditions

1. Warranty void if unit is tampered with
2. Warranty does not cover broken Pizza Maker
3. Warranty does not cover postage for returned Pizza Maker items.

Please retain a copy of the Warranty and the purchase receipt as proof of purchase. We will guarantee this product against defects caused by faulty workmanship and materials for twelve months domestic use. During this Warranty period, Wild Appetite will replace any defective product. However, if the product includes a number of accessories, only the defective part of the accessory will be replaced. Wild Appetite reserves the right to make minor adjustments instead of replacing the product or accessory. Packaging instructions will not be replaced unless faulty.

Subject to your statutory rights as to the merchantable quality of the product or accessory. In the event of a product or accessory being replaced during the Warranty period, the Warranty on the replacement will expire at the original date| i.e. 12 months from the original purchase date. This Warranty excludes defects caused by the product not being used in accordance with the instructions, accident damage, misuse or being tampered with by unauthorised persons. The replacement Warranty also excludes breakages and consumable items. This Warranty only covers units sold in New Zealand.



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www.wildappetite.co.nz

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Care and Cleaning



Cleaning Instructions

If properly taken care of, your Pizza Maker will provide you with many years of use. After each use, unplug your Pizza Maker and let the appliance cool. Be careful not to touch or try to clean your Pizza Maker until all parts have cooled down to room temperature.

To clean the outside of the Pizza Maker only use a damp cloth. Never dip or immerse your Pizza Maker into water or any other liquids. This could cause an electrical shock and/or damage to the oven.

To clean the stone, never use cooking oil or water or any detergents. Scrape off any excess food with a spatula or a stiff bristled brush & wipe clean with paper towel or a clean dishcloth. To clean the paddles, wash in warm water and mild dish washing liquid.

Never use the stone for any other purpose than intended use. Do not use as a trivet or as a cuffing stone. Never put liquids on the stone whether it is hot or cold. By following these simple points of care, your Pizza Maker will provide you with many years of use.

Extreme caution is needed when opening the Pizza Maker as built up steam may be quickly released. Gloves are recommended when opening the pizza oven to ensure safety



Basic Pizza Dough



When your dough is ready put directly onto your warmed stone and top with your favourite ingredients.

Ingredients (Makes 1 Pizza)

- 7g sachet dry yeast
- 1 teaspoon caster sugar
- 1/2 teaspoon salt
- 2 cups plain flour
- 2 tablespoons olive oil

Method

1. Combine 3/4 cup warm water, yeast, sugar and salt in a jug. Whisk with a fork to dissolve. Cover with plastic wrap. Set aside in a warm place for 5 minutes or until bubbles appear on the surface.
2. Sift flour into a bowl. Add yeast mixture and oil. Mix to form a soft dough. Turn onto a lightly floured surface. Knead for 10 minutes or until elastic. Place in a lightly greased bowl. Cover with plastic wrap. Stand in a warm place for 25 to 30 minutes or until dough has doubled in size.
3. Use your fist to punch dough down. Knead on a lightly floured surface until smooth.



Styles of Pizza Bases

Pizza Mix or Bread Mix

It is better if you use a quality bread mix. Most of them will have a pizza dough recipe on the pack which will say to use 10% less water.

Pitta Bread

This is a great healthy alternative. They are readily available in every supermarket and will only take 2-3mins to cook in the PIZZA MAKER.

Pre-made Base (Fresh)

They normally take a few minutes longer because they tend to have a thicker base. Use less topping to ensure a quicker cooking time.

Pre-made Base (Frozen)

For best results make sure the base is defrosted. For a quick defrost method; turn oven setting to 1. Add topping to frozen base. Once the light is off, add topped frozen pizza to stone base and close the lid. After 2-3 minutes turn the setting to 2 and cook pizza.

Frozen-topped Pizza

It is important that these pizzas are fully defrosted prior to cooking. Be aware that they tend to have a lot of moisture and can stick to the stone. So use your metal paddles at the start. You can also place defrosted pizza bases onto a sheet of kitchen towel, this will absorb any free moisture from the base,

Calzone

A different way to eat a pizza. Make sure they are not too thick. You can cook them on the stone or in the deep dish. Ricotta cheese is a great filling as you can make dessert calzone by adding banana, stewed apples etc. and serve it with ice cream.

Toasted Sandwiches

These can be cooked on the stone base, simply, add you favourite fillings and place the bread on to the stone. Close the lid and turn the setting up. Check after 3-4mins. When ready, spread butter on the outside of the toasted sandwich.



Pizza Oven Recipes

Hot Salami and Basil Pizza



Ingredients

- Hot Salami slices, Sopressa or Calabrese
- Tomato Passata
- Grated Mozzarella cheese
- Roasted Red Peppers
- Goats Cheese
- Basil Leaves

Method

1. Preheat your Pizza Maker oven on setting.
2. Roll out your fresh dough and place inside your Pizza Maker oven.
3. Top base with tomato passata or Wild Appetite Smokey BBQ Sauce, then grated cheese
4. Arrange the salami and peppers on the pizza
5. Then crumble on the Goats cheese and top with Basil Leaves
6. Close the lid and turn your Pizza Maker up to 2.5 and cook for around 5-7 minutes.



Antipasto Pizza

Ingredients

- 20g pesto genovese
- 4-5 cherry tomatoes
- 2 artichoke heads
- 80g bocconcini cheese
- 30g hot salami
- 20g asparagus
- 5-6 pitted kalamata olives

Method

Spoon your pesto onto the pizza base then place your sliced antipasto ingredients on top. Chop the bocconcini cheese into slices, and place on top. Remembering not to over top your pizza. Place your pizza into the pizza oven and cook for around 5 minutes.

Smoked Chicken and Roasted Pumpkin Pizza

Ingredients

- 120g mozzarella cheese, shredded
- 3-4 pumpkin pieces, roasted
- 1 spring onion, sliced
- 1 smoked chicken breast, sliced

Method

Spoon your pesto onto the pizza base then place your sliced antipasto ingredients on top. Chop the bocconcini cheese into slices, and place on top. Remembering not to over top your pizza. Place your pizza into the pizza oven and cook for around 5 minutes.



Moroccan Lamb Pizza



Ingredients

- 2/3 cup low-fat natural yoghurt
- Juice of 1 lemon
- 2 tbs chopped mint
- 180g lamb backstrap, roughly chopped
- 1 1/2 tsp Moroccan seasoning
- 1 large garlic clove, chopped
- 1/2 red onion, chopped
- 1 tbs pine nuts
- 8 cherry tomatoes, halved
- 1 tbs chopped coriander

Method

1. Combine the yoghurt, 2 teaspoons lemon juice and mint in a bowl. Season with salt. Chill until required.
2. Preheat your Pizza Maker on setting.
3. Place the chopped lamb, Moroccan seasoning, garlic, red onion, sea salt and freshly ground pepper into a food processor and pulse until the mixture is coarsely minced.
4. Place your fresh dough directly onto your stone, scatter base the lamb mixture, pine nuts and tomatoes. Close the lid and turn your Pizza Maker up to setting 2.5 cook for around 5 to 7 minutes.
5. Scatter with the chopped coriander and drizzle over remaining lemon juice.

Serve with the mint yoghurt.



Nutella and Caramelised Banana Pizza



Ingredients

- Fresh Pizza Dough
- ¼ cup of Nutella
- 2 small bananas
- 2 tbsl of brown sugar
- Icing sugar to dust

Method

1. Pre heat your Pizza Maker on setting 1.
2. Roll out your fresh dough and place directly into your Pizza Maker.
3. Warm the Nutella in the microwave and spread evenly over the base.
4. Top with sliced banana
5. Sprinkle with brown sugar
6. Close the lid and turn your Pizza Maker onto setting 2.5 and cook for around 5 to minutes.
7. Dust with icing sugar.

Serve with custard or vanilla ice cream



Potato, Leek, Bacon and Rosemary Pizza

Ingredients

- 120g mozzarella cheese
- 2 boiled potatoes
- 1 sprig of rosemary
- 1 leek, thinly sliced
- 30g bacon shaved
- Sea salt

Method

Thinly slice the potato and leeks. Cut the bacon into small slices and chop up the rosemary. Place some shredded mozzarella cheese onto your pizza base then arrange the potato on top, making sure that you only have one layer of the potato. Then place your leek, bacon and sea salt on top. You can brush some olive oil onto the potato so it will get some colour. Cook your pizza for around 5 minutes, turn it once to ensure an even cooked pizza. When the pizza is cooking you can add a little more olive oil with a pastry brush.

Seafood Pizza

Ingredients

- 120g mozzarella cheese
- 4-5 small shrimps
- 120g seafood mix
- Garlic oil
- Cracked pepper

Method

You can purchase a seafood mix from the fishmonger or local fish shop. If the mix has mussels, remove these from the shells. Place some shredded mozzarella onto the bottom of your prepared pizza base, then arrange the seafood mix on top, some garlic oil and cracked pepper. Make sure that you don't overfill your pizza with ingredients as seafood gives off a lot of water. Place your pizza into the oven and cook for around 5 minutes. Once the pizza is cooked you can add some chopped thyme.



Tandoori Chicken and Rocket Pizza



Ingredients

- 200g chicken tenderloins, thinly sliced
- 1 1/2 tbs Tandoori paste
- 2 tbs of natural yoghurt
- 3 tbs of Wild Appetite "Original" BBQ Sauce
- Handful of shredded mozzarella cheese
- Handful of cherry tomatoes, halved
- Rocket leaves
- 2 tbs of tadjiki dip
- 2 tbs of Wild Appetite Moroccan Mango Chutney

Method

1. Place the chicken tandoori paste and natural yoghurt in a bowl. Toss to coat.
2. Pre heat your Pizza Maker on 1.
3. Roll out your dough and place onto the heated stone, top with Wild Appetite "Original" BBQ Sauce and mozzarella cheese.
4. Place the chicken and tomatoes onto the base.
5. Close the lid and turn up to 2.5 and cook for around 5 to 7 minutes
6. Top with the rocket and drizzle over the tadjiki..

Serve with the mango chutney and mixed salad leaves.



Pizza Oven Recipes

Ortalana Pizza



Ingredients

- Small container of Chargrilled Vegetables
- 5 slices fresh mozzarella
- 3 tbs of Wild Appetite "Original" BBQ Sauce
- Handful of Pecorino
- Handful of baby spinach leaves
- Extra Virgin Olive oil to drizzle on top.

Method

1. Preheat Pizza Maker on setting 1. Drain the antipasto on a plate lined with paper towel.
2. Place the fresh dough directly onto the stone, top with Wild Appetite "Original" BBQ Sauce and fresh mozzarella cheese.
3. Top the pizza base with antipasto and pecorino cheese.
4. Close the lid and turn your Pizza Maker up to setting 2.5 cook for around 5 to 7 minutes.
5. Top with the spinach leaves



AFTER SALES SERVICE

This appliance is built to the very highest of standards.
There are no user-serviceable parts.

Follow these steps if the unit fails to operate:

1. Check instructions have been followed correctly
2. Check fuse has not blown
3. Check mains supply is functional

To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton) and ensure the unit is clean.
2. Enclose your name and address on all correspondence
3. Give the reason why you are returning it
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (eg. till receipt)
5. Send to our Customer Service Department at the address below

Customer Service Department

Wild Appetite Ltd

PO Box 302 294
North Harbour
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