



# Pizza Oven

Model Number STR-PO400

## INSTRUCTION MANUAL



# Welcome

Congratulations on choosing to buy a STIRLING® product.

All products brought to you by STIRLING® are manufactured to the highest standards of performance and safety and, as part of our philosophy of customer service and satisfaction, are backed by our comprehensive 3 Year Warranty. We hope you will enjoy using your purchase for many years to come.

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Pizza Oven

# Warranty Details

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REGISTER YOUR PURCHASE AT [www.aldi.com.au/en/about-aldi/product-registration/](http://www.aldi.com.au/en/about-aldi/product-registration/) TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

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The product is guaranteed to be free from defects in workmanship and parts for a period of 36 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

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 to 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.



# General Safety Instructions

## IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to. Keep the manual in a safe place for future reference, along with the completed warranty card and purchase receipt. If applicable, pass these instructions on to the next owner of the appliance.

**Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:**

### Placement

#### Position

- Any adjacent benchtop surfaces, panels, laminates and adhesives must be made of heat-resistant material.
- Keep combustible materials, such as curtains, drapes, furniture, pillows, clothing, linens, bedding, paper, etc., at least 90 cm from the front, sides and rear of the pizza oven.

### Ventilation requirements

- Heat, steam and moisture will be created during use of the pizza oven. Take care to avoid injury and ensure the room is adequately ventilated.
- The appliance must be placed on a flat, dry surface. Ensure there is at least 10 cm of space on both sides and 15 cm of space above the pizza oven.

### Electrical connection

- Ensure there is an earthed socket nearby.
- A dedicated power circuit is recommended for the unit but not required. Additional electrical appliances on the same circuit may exceed the current (amperage) rating for that circuit. If after the installation of your oven the circuit breaker trips or the fuse fails on a repeated basis, then a dedicated circuit will likely be required.
- The unit's power cord must be connected to a properly grounded and protected, 240 V~ electrical outlet. Always use ground fault protection where required by the electrical code.
- The mains socket must be within easy reach so that the plug can easily be removed if necessary.
- The outlet voltage and circuit frequency must correspond to the voltage stated on the appliance rating label.

# General Safety Instructions (Cont.)

## Power cord

- To reduce the risk of fire, avoid running the power cord under rugs, carpets, etc. Keep it away from high traffic areas where it may pose a tripping hazard.
- Do not allow electrical fittings or cables to come into contact with areas on the oven that get hot. Do not let the cord touch hot surfaces during use. Do not kink, squash or strain the power cord and protect it from sharp edges and heat.
- If winding the power cord, avoid tight bends as this could damage the cord.
- Regularly check the power cord for damage. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard or injury.
- Do not connect the appliance to an extension cord or plug adaptor, which may overheat and cause a fire.

## General usage conditions and restrictions

- **Domestic use only:** This pizza oven is designed for indoor domestic use only. It should not be built in to a cabinet, rather, it should only be operated on the top of a heatproof benchtop.
- **Intended purpose:** This pizza oven is not intended for commercial, industrial or trade use. Only use this oven for its intended purpose, in its intended environment and as described in this manual. Any other use may cause fire, electric shock or injury, and void your warranty.
- **Follow instructions:** Make sure to observe all rules and provisions in this instruction manual. Do not allow anyone who is not familiar with the contents of this manual to operate the oven.
- **Use common sense:** These instructions are not intended to cover every possible condition and situation. As with any electrical household appliance, common sense and caution are therefore always recommended when installing, operating and maintaining the oven.
- **Usage restriction:** This pizza oven is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- **Children:** Supervise children to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children. As young children do not recognise the risks involved when using

# General Safety Instructions (Cont.)

electrical appliances, make sure young children are kept well away from the pizza oven and are not allowed to touch it at any time. If it is necessary for younger family members to be in the kitchen, ensure that they are kept under close supervision at all times.

- **Unattended:** Never leave the pizza oven unattended during use, as this is a fire risk. Oils and fats in roasting dishes may catch fire due to overheating.
- **No heater:** Do not use the pizza oven for heating a room or drying clothes.
- **No timer:** The appliance is not intended to be operated by means of an external timer or separate remote control system.
- **Personal safety:** Do not operate the oven unless you are wearing something on your feet and your hands are dry.
- **After use:** Make sure to switch off the oven after use and before cleaning.
- **WARNING! Disconnect:** Remove the power plug from the electrical socket in the following situations:
  - \* Before any adjustments, service or maintenance work is done on it. Grip the plug when disconnecting, do not pull on the cord.
- **Damage:** Do not use the oven if any part has been damaged or does not work properly. Only have it repaired by an authorised service centre. Incorrect repair could expose you to the risk of electric shock, fire or injury. Prolonged use of the unit in such conditions could cause fire or electrocution. In case of damage, contact our after sales support centre using the details at the bottom of this page.
- **Faults:** Do not use the oven in the event of a technical fault. Any faults must be fixed by an appropriately qualified and authorised person.
- **Misuse:** We accept no liability for any eventual injuries or damages caused by misuse of the product or noncompliance with these instructions.

## Pizza oven-specific safety advice

- **Oven door:** Do not place heavy objects on the pizza oven door. Do not lean on the door when it is open, as this can damage the door hinges.
- **Grill:** Keep the oven door closed when using any of the cooking functions.
- **Oven accessories:** When removing the baking tray or oven shelves from the hot pizza oven, always use an oven mitt.
- **Aluminium foil:** Do not use aluminium foil to cover the pan or heat items wrapped in aluminium foil in the pizza oven. The high reflectivity of the foil could potentially damage the element. You should also never line the base of your oven with aluminium foil.

# General Safety Instructions (Cont.)

- **Lifting/moving:** Do not attempt to lift or move the pizza oven by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.
- **Cleaning:** Clean the oven on a regular basis so oils and fats do not build up and cause a fire risk. Make sure all relevant controls are switched off before cleaning. Refer to pages 22–24 for comprehensive cleaning instructions. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass as this can scratch the surface, which may result in the oven glass shattering. Do not use a steam cleaner for cleaning any part of the oven. Ensure that no part is immersed in water or other liquid during cleaning.
- **Moving:** When transporting or storing the unit, keep it in a dry location, free from dust, excessive vibration or other factors, which may damage the unit.

## WARNING! HOT SURFACES!

- The heating elements and other accessible parts of the pizza oven become extremely hot during use and retain heat after operation.  
**Do not touch hot surfaces!** Keep young children well away during use.
- Take care when handling the food you are cooking to avoid touching hot parts, such as the heating elements, inadvertently.
- Never add cold water to food on a hot pan, or directly onto food in a hot pizza oven. The steam created could cause serious burns or scalding and the sudden change in temperature can damage the enamel.
- Always use oven mitts when handling food and dishes from the oven.
- Be careful when opening the pizza oven door to avoid contact with hot parts of the oven and steam.
- **Danger of fire!** Never leave items inside the pizza oven cavity as this can be a fire hazard when the oven is switched on.

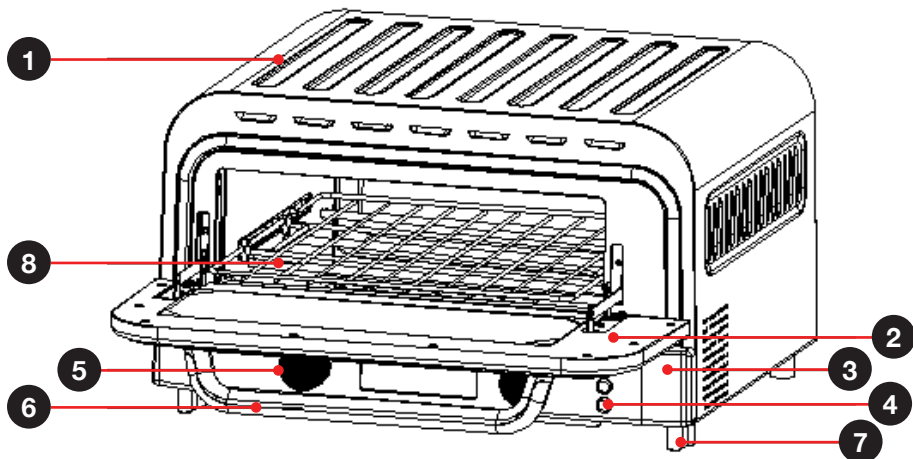




# Product Overview

## SCOPE OF DELIVERY

### Pizza Oven



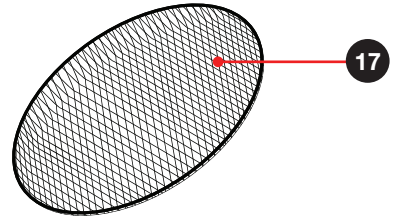
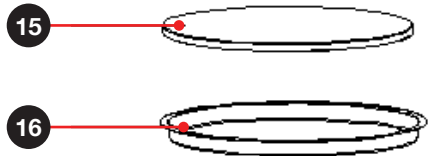
- 1 Pizza oven housing
- 2 Door
- 3 Front panel
- 4 Function buttons
- 5 Panel
- 6 Handle
- 7 Feet
- 8 Inside rack

# Product Overview (Cont.)

## Control panel



- 9 PIZZA STYLE dial
- 10 Display screen
- 11 MENU/TIME/TEMP dial
- 12 Start button
- 13 Cancel button
- 14 Internal light button
- 15 Pizza stone
- 16 Pan
- 17 Fry basket
- 18 Pizza cutter (Not Shown)
- 19 Pizza lifter (Not Shown)



### Other inclusions

(not shown)

- Instruction manual
- Quick start guide
- Warranty certificate
- Recipe Booklet

**NOTE:** Due to continued product improvement, images and illustrations in this manual may vary slightly from the product purchased. All images in this manual are for reference purposes only. Parts are not necessarily pictured to scale.

# Getting Started

## UNPACKING THE APPLIANCE

- This product has been packaged to protect it against transportation damage. Unpack the appliance and remove all packaging materials from around the oven and from inside the oven cavity.
- Keep the original packaging carton and materials in a safe place. It will help prevent any damage if the product needs to be transported in the future, and you can use to store the appliance, if required.
- The carton is recyclable. Whenever possible, reuse the carton and recycle it when disposing of the packaging materials.
- Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach and disposed of safely.

## BEFORE FIRST USE

- **Read the manual:** The best way to familiarise yourself with all the parts and operating principles of your new electric oven is to read this manual. Pay particular attention to the safety instructions on pages 5–8. Refer to pages 9–10 for an illustration and list of all parts and buttons.
- **Clean the pizza stone:** Remove the pizza stone from its packaging. Gently wipe it with a damp cloth. Dry thoroughly, and place the pizza stone back into the oven.
- **Placement:** Place the appliance on a flat, dry surface. Ensure there is at least 10 cm of space on both sides and 15 cm of space above the pizza oven.
- **Initial use:** Unwind the power cord completely and insert the plug into a standard household power outlet. An alert will sound, and the TIME dial lights will illuminate and then turn off.

When you first switch on the pizza oven, it may give off an unpleasant smell and/or a little smoke. Open a window or switch on any ventilation in the room. Heat the pizza oven in pizza mode at a temperature of 400°C following the instructions on the next pages. Leave the oven on for 20 minutes, or until no more odour or smoke is present. We recommend you leave the room during this burning off process. However, any smoke and odour development during this initial use is normal and completely harmless.

### CAUTION!

**Take care to avoid burns, the pizza oven becomes very hot during use.**

## Getting Started (Cont.)

- **Clean the pizza oven:** After the pizza oven has cooled completely, unplug it and wipe the interior and exterior oven surfaces with a soft cloth, dampened with warm water and a little mild detergent. Do not use abrasive cleaners. Leave the oven door open until it is completely dry.

# Instructions

## OPERATING INSTRUCTIONS

Due to the fact that this pizza oven can reach very high temperatures, please ensure it is placed in a well-ventilated area, as it will emit smoke while cooking.

1. Place the pizza stone in the oven.
2. Plug in the pizza oven, and turn the MENU/TIME/TEMP dial clockwise until your desired mode is illuminated on the display screen (see Table 1 on pages 17-18 for more information on these modes).
3. Press the dial to confirm this option.
4. If you have selected the “Pizza” function, you can then use the PIZZA STYLE dial to select the desired pizza setting (see the “Pizza Styles” section on page 15).
5. If necessary, adjust the cooking time by turning the MENU/TIME/TEMP dial. Press the dial to confirm.
6. Then, turn the MENU/TIME/TEMP dial to adjust the temperature. Press the dial again to confirm.
7. If you want to re-set the selected function’s temperature or cook time, press the MENU/TIME/TEMP dial. The timer on the display will flash, and you can make any necessary adjustments. Press the dial again to change the temperature (which will flash on the display). Press the dial for a third time to confirm.
8. To begin the preheating process, press the START button. While the pizza oven is preheating, the display indicator light will illuminate and the selected function will keep on.
9. The time that it takes to preheat will depend on the set temperature. When the oven has preheated, an alert will sound.
10. Open the oven door. Please take care when opening the oven door, the stone will move forward. This has been designed to make loading/unloading the pizza easier. The oven and pizza stone will be extremely hot, so take care.
11. Place the pizza/foodstuff directly on the pizza stone or pan. The pizza stone will be extremely hot, so take care, and wear heatproof gloves while inserting or removing the item(s).
12. Close the oven door.
13. Press the START button again to start the timer. The display light will reflect the remaining cooking time.

## Instructions (Cont.)

### **CAUTION!**

**For your personal safety and to avoid any potential fire risk, do NOT leave the pizza oven unattended when in use.**

**Always ensure that the pizza stone is in place when the oven is on.**

**Before transporting this product, remove the pizza stone from inside the oven and package it separately to avoid breakage.**

**Make sure the oven is preheated before placing the pizza in the oven.**

**If cooking multiple pizzas, wait until the oven has cooled down to room temperature before re-starting the cooking process.**

**When operating this pizza oven at high temperatures, we recommend monitoring the appliance closely. Remain close to the oven as the pizza/other foodstuffs can quickly burn (see the section on “FAQs and Troubleshooting” for more information).**

**After cooking, allow the oven to cool completely before unplugging it from the socket.**

14. Once the timer is done, an alert will sound. The program that has just finished will flash on the display panel, and “END” will appear.
15. Open the door and remove the pizza/foodstuff. The foodstuff, oven, pan and stone will all be incredibly hot. Take care, and wear any necessary protective equipment, like heatproof oven gloves.
16. After program has ended, the oven may still sound like it is on. This is the fan working to cool down the oven - once it has cooled down sufficiently, the oven will switch back to standby mode.
17. Once you are finished cooking, you can unplug the oven.
18. Alternatively, you can press the CANCEL button at any time to enter standby mode, before unplugging the oven.
19. Please note, if you do not provide the oven with any instructions after preheating, it will return to standby mode.

# Instructions (Cont.)

## PIZZA STYLES

180°C

This mode will provide cooking results similar to that achieved in a traditional style oven.

### Wood Fired

This mode provides extremely high heat. It is ideal if you like your pizzas with a cooked yet malleable crust, with distinct blisters.

**Please note: This product does NOT utilize any wood or wood by-product.** The term “Wood Fired” refers to the specific heat performance characteristics of this oven that replicate that of a wood fired brick oven.

### Thin & Crispy

This mode is ideal for cooking a crispy pizza, using dough that has been rolled out in a thin, even layer. The sauce/toppings should be spread/placed right to the edge of the pizza.

### Thick Crust

This mode is designed to work best with a thicker, less hydrated dough forming a fluffy yet sturdy base for a generous amount of toppings.

### Pan

This mode is ideal for cooking a pizza with a crunchy base, fluffy dough, and plenty of toppings, with sauce almost to the edge of the crust.

### Frozen

This mode provides great frozen pizza results, using a lower temperature than the other modes.

## OTHER OPTIONS

Air fry/Bake/Cookies/Bagel/Broil/Roast/Fries/Toast/Proof/Wings/Warm/Reheat/Slow cook/Defrost/Dehydrate

See Table 1 on pages 17-18 for more information on these functions.

## USING THE PAN

Ensure your pan is seasoned before use. Only use the pan when the pizza stone is in the oven (see below). See the cleaning and care section of this manual (pages 21-23) for details.

# Instructions (Cont.)

## **USING THE PIZZA STONE**

Always ensure that the pizza stone is in place when using the pizza pan. For pan style pizza, the pizza should be prepared in the (unheated) pizza pan and then placed in the preheated oven.

Alternatively, the pan can be preheated before adding foodstuff to achieve a deeper char.

## **USING THE FRY BASKET**

Ensure the pan is in the oven when using the fry basket to avoid spillage and damage to the heating element.

## **USING THE TIMER**

The timer is designed to alert you when your pizza is ready.

The recommended time will illuminate on the display screen (this time will depend on the selected pizza style - page 15) but can be adjusted before or during cooking to suit your preference.

Press the MENU/TIME/TEMP dial to start the timer. The timer can be stopped at any time by turning this dial counterclockwise until the timer display reads 1 min.

## **USING THE OVEN LIGHT**

Press the oven light button at any stage to turn the internal light on or off.



# Instructions (Cont.)

**Table 1: Program Options**

Program Number	Program Name	Default Temperature	Temperature Range	Default Time
1	Air Fry	250°C	100-300°C	20 minutes
2	Pizza	Refer to different pizza styles (page 15)	160-400°C	Refer to different pizza styles (page 15)
3	Bake	200°C	150-230°C	25 minutes
4	Cookies	210°C	150-230°C	15 minutes
5	Bagels	215°C	150-230°C	15 minutes
6	Broil	230°C	150-230°C	10 minutes
7	Roast	260°C	100-300°C	20 minutes
8	Fries	270°C	100-300°C	20 minutes
9	Toast	Max. heat	N/A	N/A
10	Proof	38°C	N/A	50 minutes
11	Wings	265°C	100-300°C	20 minutes
12	Warm	70°C	N/A	60 minutes
13	Reheat	90°C	80-120°C	5 minutes
14	*Slow Cook	105°C	N/A	4 hours
15	Defrost	48°C	N/A	30 minutes
16	Dehydrate	70°C	40-100°C	7 hours

N/A - This setting cannot be adjusted for this particular program.

# Instructions (Cont.)

**Table 1: Program Options**

Time Range	Maximum Portion Size	Fan	Preheat
1-60 minutes	500g	ON	N/A
1-30 mins for 180C	6-12 inch pizzas	ON	Refer to different pizza styles (page 15)
1-120 minutes	600g	ON	3 minutes
1-60 minutes	-	ON	3 minutes
1-60 minutes	-	ON	3 minutes
1-60 minutes	200g	ON	3 minutes
1-60 minutes	800g	ON	N/A
1-60 minutes	500g	ON	N/A
N/A	1-6 small/medium slices of bread or 1-4 medium/large slices of bread	OFF	N/A
1-120 minutes	900g	OFF	N/A
1-60 minutes	650g	ON	N/A
1 minute - 4 hours	400g	OFF	N/A
1-60 minutes	400g	OFF	N/A
2-9hrs 55mins	-	OFF	N/A
1-60 minutes	200g	OFF	N/A
2-9hrs 55mins	-	ON	N/A

\*When using Slow Cook program be sure to use a ceramic container or heat resistant glassware

# FAQs and Troubleshooting Guide

If you experience problems with your pizza oven, or it appears to be operating incorrectly, see below for solutions to common problems.

## IN CASE OF AN EMERGENCY ...

**In the event of an emergency, switch off all oven controls, disconnect the oven from the electricity supply and call our after sales support line for advice.**

**Table 2: Troubleshooting**

Problem	Potential Solution
The pizza oven won't switch on.	Check that the power plug is securely inserted into a working outlet.
	Insert the power plug into a different outlet, or try an outlet in a different circuit.
	Reset the circuit breaker if necessary.
The "AT TEMPERATURE" light is flashing.	This indicates that the oven is outside the desired temperature for cooking. Wait until the "preheating" light illuminates solidly before adding your pizza.
Steam is coming out of the pizza oven door.	This is normal. The door is vented to release steam created from high moisture content foods.
	If this causes moisture to form on the bench top around the base of the product, wipe it up.
Smoke is coming out of pizza oven.	This is a normal occurrence during cooking due to the extremely high temperatures. To reduce this, try to limit the amount of flour/semolina used on your peel. It is also recommended to use the oven in a well-ventilated area.
There is a fire in the pizza oven.	Immediately close the door if it is still open. If the fire does not self-extinguish within 20 seconds, unplug the unit and keep the door closed until the fire is out. Use an appropriate fire extinguisher if the fire does not self-extinguish.

# FAQs and Troubleshooting Guide (Cont.)

If none of the solutions offered help you solve your problem, or it continues to be operating incorrectly, disconnect the oven from your mains supply and contact our after sales support centre for advice; contact details are printed at the bottom of the page. **Do not attempt to repair the appliance yourself!**

# Other Useful Information

## Cleaning/care

### **CAUTION!**

- **Before cleaning any part of the pizza oven, make sure all oven controls are switched off and the oven has cooled down sufficiently.**
- **Do not use any abrasive cleaners. If the surface of the glass panel becomes scratched, this could create danger.**
- **Never use a steam cleaner to clean any part of the oven.**

Before cleaning, ensure the pizza oven is switched off and unplugged. Make sure the oven and all of the accessories are cool.

### **Cleaning the pizza oven body and door**

- After each use, make sure to clean the pizza oven thoroughly. This will prevent residual food stuffs becoming baked on the oven chamber surfaces, which will make the residues more difficult to remove.
- First, wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to reduce build-up of stains. Ensure you apply the cleanser to the sponge (and not directly to the pizza oven) before cleaning.
- To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the pizza oven surface/glass.
- Let all surfaces dry thoroughly before inserting the plug into an outlet and turning the oven on again.
- **NOTE:** If you use any form of oven cleaner on your appliance, you must check with the manufacturer of the cleaner that it is suitable for use on your appliance. Any damage caused to the appliance by a cleaning product will not be covered under your warranty.
- **NOTE:** Clean any burned-on food deposits as soon as possible (and once the oven is fully cool), using detergent/water and a cloth. Alternatively, use an oven cleaner (see the note above, and patch test any oven cleaner on a small area of the oven first). As this oven operates at very high temperatures, mild discoloration may occur on metal surfaces, which will not affect the functionality of the oven.

### **WARNING!**

**Do not immerse the pizza oven body, power cord or power plug in water or any other liquid as this may cause electrocution.**

# Other Useful Information (Cont.)

## Cleaning the pizza stone

- Wipe the pizza stone with a soft, damp sponge after each use (once the pizza stone has cooled down fully).
- If the stone needs to be removed from the oven for cleaning, please handle it with extreme care.
- **DO NOT** soak the pizza stone, or wash it in a dishwasher.
- Always re-insert the pizza stone in the pizza oven after cleaning, and prior to plugging the appliance in and turning it on.

## Seasoning the pizza pan

### **WARNING!**

**It is important to note that during the seasoning process the oven will be at a high temperature (above the flash point of the oil used). This might cause the oil to spontaneously flash or ignite. To minimize this risk do not exceed the amount of oil described in the instructions below and keep the door fully closed at all times during the process. If fire or a flash is observed, keep the door closed and any flames will extinguish themselves quickly.**

- Set the PIZZA STYLE dial to the “WOOD FIRED” mode and allow the oven to preheat.
- Wipe the pizza pan with a dry paper towel or cloth.
- Add no more than 1/2 teaspoon of lard, vegetable or flax seed oil (NOT olive oil) to the paper towel and rub a thin layer of oil around the inside of the pan and handle.
- Place the pizza pan onto the deck in the preheated oven (the AT TEMPERATURE light will remain illuminated, and will cease flashing) for 10 minutes.
- Remove the pan carefully (using heatproof oven gloves) and place it on a heatproof surface.
- Reapply no more than another 1/2 teaspoon of lard, vegetable or flax seed oil (not olive oil) to a paper towel and rub another thin layer of oil around the outside of the pan.
- Place the pan back in the preheated 400°C pizza oven for another 10 minutes.
- Repeat this process (coating and baking the inside and outside of the pan).
- Your pan is now ready for use. We recommend regular seasoning for best performance and to extend the life of your pan.

# Other Useful Information (Cont.)

## Cleaning the pizza pan

- To clean the pan, recommend washing it by hand with warm water and mild detergent, if necessary.
- Dry the pan thoroughly and season according to the seasoning guide on the previous page.
- **NOTE:** If any rust develops, use a stainless steel or copper scouring pad and hot water to remove it. Then, re-season the pan.

### **WARNING!**

**Never wash the pizza pan in a dishwasher.**

## Storage

- Ensure the oven and all accessories are cool, clean and dry before storage.
- Ensure the pizza stone has been inserted in the oven and the door is closed.
- Only store this appliance in an upright position standing level on its support legs. Do not store the pizza pan or any other items on top.
- We recommend storing this device in its original packaging carton and storing it in a clean, dry place, out of children's reach.

## Service, repairs and spare parts

- Besides keeping the oven clean, regularly inspect the control dials and heating element. In case of damage, or if you experience any problems with the appliance, contact our after sales support centre to arrange an inspection of the oven and fix any faults. **Do not attempt to carry out any repairs yourself!**
- For any further questions on service, repairs and spare parts, call the after sales support centre on 1300 112 534 or contact us online at [tempo.org/support](http://tempo.org/support).

# Other Useful Information (Cont.)

## Technical specifications

Model	STR-PO400
Rated voltage / frequency	220-240 V~ / 50-60 Hz
Total rated power	2000 W
Product dimensions	465(L)x444(W)x275(H) mm
Net weight	8.92 kg without accessories, 11.08 kg with accessories

## Compliance

This product has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1 and AS/NZS 60335.2.9.



The RCM Mark (Regulatory Compliance Mark) indicates that the product complies with the relevant guidelines of the ACMA as well as corresponding government requirements for the safety of electrical devices.



# Other Useful Information (Cont.)

## Responsible disposal



Packaging materials are recyclable. Please dispose of them responsibly for recycling.



At the end of its working life, do not throw this appliance out with your household waste. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling.

Contact your local authorities for advice on recycling facilities in your area. Or find recycling scheme services listed on Planet Ark's website at [www.recyclingnearyou.com.au](http://www.recyclingnearyou.com.au), or call Planet Ark on 1300 733 712.

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# Repair and Refurbished Goods or Parts Notice

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Unfortunately, from time to time, faulty products are manufactured which need to be returned to the supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost. We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 112 534 or write to us at:

Tempo (Aust) Pty Ltd (ABN 70 106 100 252)  
PO BOX 132, Frenchs Forest NSW 1640, Australia

Web Support: [tempo.org/support](http://tempo.org/support)

Tempo Help Desk: 1300 112 534 (Aust)  
(Operating Hours: Mon-Sat 09:00 am to 06:00 pm AEST)





## Warranty returns

Should you for any reason need to return this product for a warranty claim, make sure to include all accessories with the product.

## Product does not work?

If you encounter problems with this product, or if it fails to perform to your expectations, make sure to contact our After Sales Support Centre on 1300 112 534 for advice.

For an electronic copy of this manual, go to [www.stirlingappliances.com.au](http://www.stirlingappliances.com.au) and download a copy, or contact our after sales support centre.

### Instruction Manual Revision Index

Version No	Issue Date	Description
V1.0	23rd August 2023	Original (2023) release
V1.1	13th September 2023	Minor update
V1.2	15th September 2023	Minor update
V1.3	19th September 2023	Minor update
V1.4	21st September 2023	Minor updates
V1.5	9th October 2023	Minor updates