

Quick Start Guide

Model: STR-PO400

Let's get your new pizza oven ready to use!

This quick start guide contains basic instructions to get you started. For the full picture, please refer to the supplied manual which has comprehensive usage instructions and important safety advice.

A Setting up the pizza oven

- 1 Your new pizza oven has a number of different options for cooking delicious pizzas, vegetables, roasts, and baked goods.
 - 2 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, and that it is placed in a well-ventilated area (as it will emit smoke during cooking).
 - 3 Clean the oven and pizza stone, as described on pages 22-24 of the instruction manual.
 - 4 Ensure the pizza stone has been placed in the pizza oven. Then, plug in the oven.
- CAUTION: Do not touch hot surfaces!** The oven interior and other accessible surfaces can get very hot during use. Always use oven mitts when the oven is operating.

Using the control panel B



- 5 Turn the MENU/TIME/TEMP dial to select the desired function (see section D of this quick start guide). The selected function will illuminate on the display screen. Press the dial to confirm this option.
- 6 If you select the "Pizza" function, you can then use the PIZZA STYLE dial to select the desired pizza setting (see section C of this quick start guide).
- 7 If necessary, adjust the cooking time by turning the MENU/TIME/TEMP dial. Press the dial again to confirm.
- 8 Then, turn the MENU/TIME/TEMP dial to adjust the temperature. Press the dial for a third time.
- 9 Press the START button to begin the preheating process. Once the oven has preheated, an alert will sound. Then, open the oven door and add your food. The oven and pizza stone will be extremely hot, so take care, and wear heatproof gloves. Close the door.
- 10 Press the START button again to start the timer.
- 11 Once the timer has ended, and your food is ready, an alarm will sound.
- 12 Please note, you can press the CANCEL button at any time to enter standby mode.
- 13 Press the oven light button at any stage to turn the internal light on or off.

Turn over the page for usage instructions ...

Selecting a pizza style

C

180°C: The 180°C mode will allow for a traditional oven style cooking result. Please note that the cooking time can vary depending on the foodstuff being cooked.

“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, no actual wood is used in this mode).

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.

Program Options

| Program Number | Program Name | Default Temperature | Temperature Range | Default Time | Time Range |
|----------------|--------------|---------------------|-------------------|--------------|---------------|
| 1 | Air Fry | 250°C | 100-300°C | 20 minutes | 1-60 min |
| 2 | Pizza | See above | 160-400°C | See above | 1-30 min |
| 3 | Bake | 200°C | 150-230°C | 25 minutes | 1-120 min |
| 4 | Cookies | 210°C | 150-230°C | 15 minutes | 1-60 min |
| 5 | Bagels | 215°C | 150-230°C | 15 minutes | 1-60 min |
| 6 | Broil | 230°C | 150-230°C | 10 minutes | 1-60 min |
| 7 | Roast | 260°C | 100-300°C | 20 minutes | 1-60 min |
| 8 | Fries | 270°C | 100-300°C | 20 minutes | 1-60 min |
| 9 | Toast | Max. heat | N/A | N/A | N/A |
| 10 | Proof | 38°C | N/A | 50 minutes | 1-120 min |
| 11 | Wings | 265°C | 100-300°C | 20 minutes | 1-60 min |
| 12 | Warm | 70°C | N/A | 60 minutes | 1 min-4 hours |
| 13 | Reheat | 90°C | 80-120°C | 5 minutes | 1-60 min |
| 14 | Slow Cook | 105°C | N/A | 4 hours | 2-9hrs 55mins |
| 15 | Defrost | 48°C | N/A | 30 minutes | 1-60 min |
| 16 | Dehydrate | 70°C | 40-100°C | 7 hours | 2-9hrs 55mins |



Give us a call

What? You mean this Quick Start Guide didn't have ALL the answers? The manual has more comprehensive instructions, or speak to us. Call our After Sales Support on 1300 112 534.

Well done, you made it! Now sit back and relax ... your new pizza oven is automatically covered by a 3 year warranty.