

# MASTERPRO

PREMIUM QUALITY

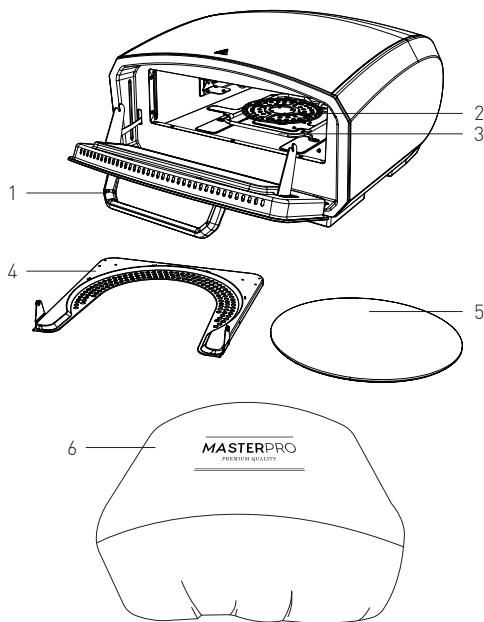
## 13" INDOOR/ OUTDOOR ULTIMATE ELECTRIC PIZZA OVEN

### INSTRUCTION MANUAL

F5100585

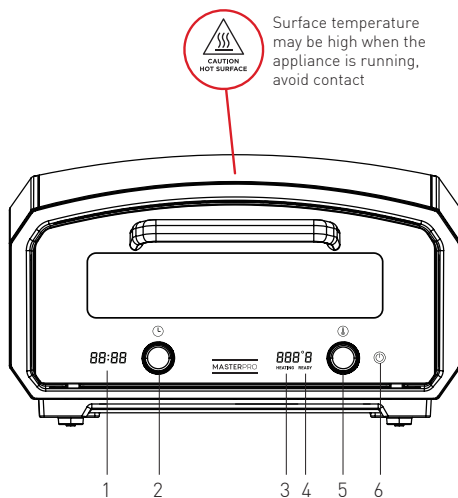
Thank you for choosing the MasterPro 13" Indoor/ Outdoor Ultimate Electric Pizza Oven. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

#### PRODUCT OVERVIEW



1. Handle
2. Rotation base
3. Heating elements
4. Detachable tray
5. Pizza stone
6. Pizza oven rain cover

#### CONTROL PANEL OVERVIEW



1. Time display
2. ⌚ Time adjustment dial
3. HEATING indicator
4. READY indicator
5. 🌡️ Temperature adjustment dial
6. ⏻ Power button

#### TECHNICAL INFORMATION

Voltage supply	220-240V~, 50-60Hz
Power consumption	1765-2100W

#### SAFETY INSTRUCTIONS

- Read all instructions thoroughly before first use, even if you are familiar with this type of product. Keep this manual in a safe place for future reference. If applicable pass these instructions on to the next owner of this appliance.
- This appliance is intended for household use only. It is not suitable for commercial, industrial or trade use.
- This appliance is suitable for outdoor use.
- If storing appliance outdoors, store using the rain cover and keep out of the elements at all times.
- Do not use rain cover until appliance has cooled fully and cooling fan has stopped running.
- Do NOT leave appliance unattended during use.
- Leave appliance plugged in until fans shut off to ensure the oven and heating elements are properly cooled.
- Wear protective mitts or gloves when using the unit. It is also recommended to wear shoes.

- DO NOT use plastic, aluminium or glassware cookware in this pizza oven.
- Do not use the appliance for anything other than its intended purpose and only use it as described in this manual. Any other use is not recommended and may cause fire, electric shock, or injury.
- Do not use the appliance in the close vicinity of flammable materials such as curtains, drapes, paper, wall coverings, tea towels or clothing. Do not use it under a cupboard or close to a wall as scorching may occur.
- This appliance 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 the use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children. Ensure children do not play with the appliance. Keep the appliance and its cord out of reach of children under 8 years old.
- Ensure your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label. If it does not match, do not use the appliance.
- Insert the plug securely into a properly earthed mains socket that is within reach so the plug can be easily removed if necessary.
- Do not connect the appliance to an external switching device such as an external timer or a separate remote-control system.
- To reduce the risk of electric shock, do NOT immerse the cord, plug or appliance in water or other liquids when cleaning. If it falls into water, immediately unplug it from the electrical outlet. Do not touch it or reach into the water.
- Do not use the appliance or touch the plug with wet or damp hands, on a damp floor or when the appliance itself is wet. Do not spill liquids on the product.
- Do not insert any objects into the appliance. Do NOT use appliance if damaged.
- Do not kink, squash, or strain the power cord and protect it from sharp edges and heat, including hot cooking surfaces when in use. Do not place anything on top of the cord.
- Do NOT wrap the cord around the appliance, and never pull the cord to lift, carry or unplug the appliance. If winding the power cord, avoid tight bends as this could damage the cord.
- Check the power cord regularly for visible damage. If it is damaged, do not use the appliance. A damaged cord must be replaced by the manufacturer, its authorised service centres or similarly qualified personnel to avoid any hazards.
- Always turn the power off at the power outlet before you insert or remove a plug. Unplug the appliance before cleaning, servicing, maintenance or moving the appliance and after use. Grip the plug when disconnecting, do not pull on the cord.
- **CAUTION:** Hot surfaces! The appliance is subject to residual heat after use. Use oven mitts or potholders when handling. Do NOT place anything on top of the appliance while it is in use or still hot.
- Do not rest anything on the door when opened. Avoid cold foodstuffs dropping onto the inside of the door.
- Do not place the appliance on or near a hot gas or electric stove/cooktop, or near a heated oven.
- Do not move the appliance while it is in use. To prevent food from burning, ensure to monitor the cooking process when using the appliance.
- Handle the pizza stone with care. Do NOT wash or wet the surface of the pizza stone before use.
- Do NOT use oven cleaners or metal scourers to clean the pizza oven as this could damage the appliance.
- Do not leave any cardboard, plastic, paper or similar in the appliance.
- The appliance has non-user-serviceable parts contained inside. Do not attempt to repair, disassemble, or modify it yourself.
- Remove the detachable drawer of the appliance and regularly clean to avoid smoke and fire. Only remove detachable drawer once appliance has fully cooled.

## PACKAGING AND RECYCLING






The materials used for this product's packaging can be reused, recycled, and disposed of through specific waste streams.


- **REUSE:** Keep packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE:** Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- **DISPOSE:** Look for symbols on packaging components and dispose of materials accordingly.

## BEFORE FIRST USE


- Carefully unpack the appliance and remove any packaging.
- Wipe the outside of the appliance with a soft damp cloth and dry thoroughly.
- Place the pizza oven on a stable, flat, heat-resistant surface. Ensure it is plugged in and positioned in a well-ventilated area for optimal performance.

## OPERATING INSTRUCTIONS

1. Press the power  button to activate standby mode. The time and temperature display will illuminate.
2. Turn the temperature dial  to select your desired temperature. Press the temperature dial once to initiate heating. The HEATING indicator light will turn on with a beep, and the oven will begin preheating. Ensure the pizza stone is left in the oven. It will start rotating, and the oven light will automatically turn on.
3. The pizza oven will preheat for approximately 17–18 minutes. This allows the pizza stone to reach the optimal temperature for achieving a crispy bottom crust.  
**Note:** The preheat time may vary depending on the selected temperature and the ambient temperature outside.
4. While the oven is preheating, take the time to prepare your pizzas.
5. Once the oven has reached the set temperature, the READY indicator will light up with three beeps. The HEATING indicator will remain on alongside the READY indicator, signalling the oven is now ready for cooking. The pizza stone will remain automatically rotating while HEATING and READY are on. Open the oven door.
6. Use a pizza peel to carefully slide your prepared pizzas onto the heated pizza stone. Close the door and set the cooking time using the time adjustment dial  (we recommend 2 minutes as this is all it should take for your pizza to cook) and press the dial once to start the countdown. The oven will beep when the timer reaches 00:00.  
**CAUTION:** The heating does not automatically turn off at the end of the timer cycle. Take care as surfaces will remain hot.
7. Check your pizzas halfway through the cooking process. Opening the oven door in between cooking will not pause the timer; the countdown will continue as normal.
8. Once your pizza is ready, use the pizza peel to carefully remove it from the oven and enjoy!
9. To completely turn off oven, press and hold power  button for 2 seconds. The entire display will turn off. The maximum heating time is 2 hours; the oven will automatically turn off if this time is exceeded. To return the oven to standby mode, press the power  button.
10. After use, leave the oven plugged in until the cooling fan stops. The cooling fan will run for approximately 20 minutes after heating has turned off to ensure the oven cools down properly.

**Note:** The time adjustment dial  cannot be adjusted during the preheat phase. Time can be altered once the READY indicator illuminates.

Opening the oven door will cause the temperature to drop. If the temperature decreases significantly, the

READY indicator may turn off, and the oven will start preheating again. The indicator will relight once the temperature returns to the set level. To stop heating at any time, press the temperature dial  once. The HEATING indicator will turn off with a beep.

## TIPS

**Preheating:** Always ensure the pizza oven is preheated with the stone inside (indicated by the READY light) before placing your pizza inside. This will ensure your pizza is crispy and evenly cooked. If cooking different styles of pizza, start with those requiring a lower temperature.

**Reheating:** If you find your pizzas are coming out slightly pale or undercooked, allow the oven an additional 5–10 minutes to reach the optimal temperature again.

**Preparation Timing:** Prepare your pizzas while the oven is preheating or even beforehand. This will streamline the cooking process and ensure your pizzas are ready to cook as soon as the oven reaches the desired temperature.

## CARE INSTRUCTIONS

- Before cleaning any part of the oven or removing internal accessories, be sure the exterior and interior of the oven are completely cooled.
- Always unplug the oven from the electrical outlet before cleaning.
- Do not use abrasive cleaners or steel wool pads on the oven as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. If using a mild cleansing agent, apply it to a cloth and not directly onto the oven, before cleaning.
- Remove the pizza tray and use a damp cloth to clean the oven interior. Remove any stubborn residue with a mild liquid soap solution added to a clean, damp cloth or sponge. Ensure the cloth or sponge is not too wet to avoid moisture getting into the oven's electrical components.
- Store indoors in a dry place or in a well-covered dry outdoor area. If stored outdoors, use the rain cover and keep out of the elements.
- Only store the baking stone inside the oven. Do not store food or other items in the oven cavity.
- Do not lean on or put items on top of the oven. Doing so could damage the oven.
- Keep oven clean while in storage with the oven cover.

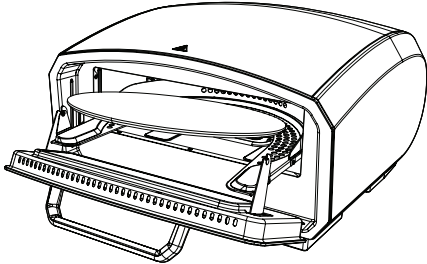
## PIZZA STONE CARE AND USE

- To maintain the longevity of your pizza stone, routine care is recommended. Make sure the stone is completely cool before handling. Use a metal spatula or food scraper to remove any stuck-on food debris. Brush off any burnt flour or other debris and wipe with a damp towel.
- The naturally porous surface of the pizza stone can result in staining or discoloration regardless of how often you clean it, due to many factors such as high heat and oily ingredients. This is completely normal and over time the pizza stone will become seasoned, which improves cooking performance and flavour.
- Ensure the pizza stone is completely dry before placing back in the oven. Store the pizza stone inside the oven when not in use.

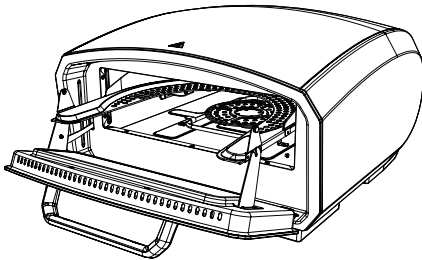
**Tip:** Since the pizza stone is very porous, never use any soap or detergent on it. Never submerge the stone in water as it can be permanently damaged or cracked when heated if wet.

## DETACHABLE TRAY CARE AND USE

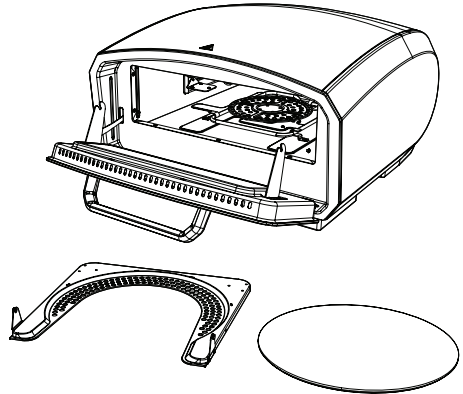
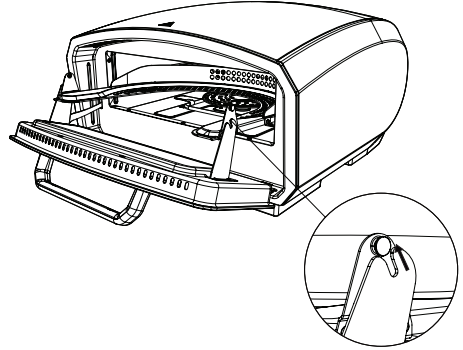
1. Before removing the detachable tray, remove the pizza stone from the tray. Pull the oven door handle to extract the tray.



2. Move the two side levers forward to release the tray from the levers.



3. Slide the tray forward to disengage it from the internal back runners on both sides. Once fully moved forward, the tray will pop out. While the tray is removed, you can wipe the interior of the oven clean.



4. To reinsert the pizza stone tray, reverse the above steps. Align the tray with the internal back runners and slide it into place. Then move the side levers back to secure the tray.

## RECIPES

### PIZZA COOKING GUIDE

Pizza Type	Suggested Temperature	Suggested Time	Extra Tips
Neapolitan Style	430°C	3 minutes	Preheat the oven thoroughly to mimic a wood-fired effect. Use a pizza peel to quickly slide the pizza onto the stone. A higher temperature helps achieve a charred, crispy crust like traditional wood-fired pizzas.
New York	400°C	4 minutes	Use a moderate amount of sauce and cheese for a balanced flavour. Let the pizza sit for a minute after baking to allow the cheese to set. A slightly longer cook time helps achieve the characteristic foldable crust.
Thin & Crispy	375°C	2.5 minutes	Ensure the pizza stone is well-preheated for an even crispy base. Use a thin layer of sauce and toppings to avoid sogginess. Keep an eye on it as it cooks quickly.
Frozen	250°C	9 minutes	Follow the package instructions for best results. Keep the pizza frozen until ready to bake to ensure proper cooking. Check for a crispy crust and ensure the cheese is fully melted.

### DOUGH RECIPES FOR EACH PIZZA STYLE

#### NEAPOLITAN PIZZA DOUGH

##### Ingredients:

- 2 ½ cups all-purpose flour
- 1 cup warm water (45°C)
- 1 teaspoon active dry yeast
- 1 teaspoon sugar
- 2 tablespoons olive oil
- 1 teaspoon salt

##### Method:

1. Activate yeast: in a small bowl, combine warm water and sugar. Sprinkle yeast over the mixture and let it sit for 5–10 minutes, or until frothy.
2. Mix ingredients: in a large bowl, mix flour and salt. Create a well in the centre and add the yeast mixture and olive oil.
3. Knead dough: stir until a dough forms, then transfer to a floured surface. Knead for about 8–10 minutes, or until smooth and elastic.
4. First rise: place the dough in a lightly oiled bowl, cover with a damp cloth, and let it rise in a warm place for 1–2 hours, or until doubled in size.
5. Shape and use: punch down the dough and divide it into portions. Shape into a pizza base and top with your desired ingredients before baking.

#### THIN & CRISPY PIZZA DOUGH

##### Ingredients:

- 2 cups all-purpose flour
- ¾ cup warm water (45°C)
- 1 ½ teaspoons active dry yeast
- 1 teaspoon sugar
- 1 tablespoon olive oil
- 1 teaspoon salt

##### Method:

1. Activate yeast: mix warm water and sugar in a small bowl. Sprinkle yeast over the top and let sit for 5 minutes, or until bubbly.
2. Mix ingredients: in a large bowl, combine flour and salt. Add the yeast mixture and olive oil.
3. Knead dough: stir until a dough forms, then knead on a floured surface for about 5–7 minutes, until smooth and elastic.
4. First rise: place the dough in an oiled bowl, cover with a cloth, and let rise in a warm area for about 45 minutes, or until doubled.
5. Roll out: punch down the dough and roll it out thinly on a floured surface. Add toppings and bake immediately.

## NEW YORK PIZZA DOUGH

### Ingredients:

- 4 cups bread flour
- 1 ½ cups warm water (45°C)
- 2 teaspoons active dry yeast
- 1 teaspoon sugar
- 2 tablespoons olive oil
- 2 teaspoons salt

### Method:

1. Activate yeast: in a bowl, mix warm water and sugar. Sprinkle yeast over the top and let it activate for 5–10 minutes, until frothy.
2. Mix ingredients: in a large bowl, mix flour and salt. Make a well in the centre and add the yeast mixture and olive oil.
3. Knead dough: stir to combine, then transfer to a floured surface and knead for about 8 minutes, or until the dough is smooth and elastic.
4. First rise: put the dough in an oiled bowl, cover with a damp cloth, and let rise in a warm place for 1–1.5 hours, or until it has doubled.
5. Shape and use: punch down the dough and divide it into portions. Roll out into desired thickness, add toppings, and bake.

## FROZEN PIZZA DOUGH

### Ingredients:

- 2 ½ cups all-purpose flour
- 1 cup warm water (45°C)
- 2 teaspoons active dry yeast
- 1 teaspoon sugar
- 1 tablespoon olive oil
- 1 teaspoon salt

### Method:

1. Activate yeast: combine warm water and sugar in a small bowl. Sprinkle yeast over the mixture and let it sit for 5 minutes until frothy.
2. Mix ingredients: in a large bowl, mix flour and salt. Add the yeast mixture and olive oil.
3. Knead dough: stir until the dough begins to form. Knead on a floured surface for about 5–7 minutes, or until smooth.
4. Freeze dough: place the dough in an oiled bowl, cover, and freeze. To use, thaw in the refrigerator overnight and let it come to room temperature before rolling out.
5. Shape and use: roll out the thawed dough on a floured surface, add toppings, and bake according to your recipe.

Feel free to adjust the ingredient quantities and methods based on your preferences and specific requirements!

## PIZZA RECIPES

### CLASSIC MARGHERITA PIZZA

#### Ingredients:

- Dough: Neapolitan pizza dough (see previous recipe)
- Sauce: 1 cup tomato sauce

#### Toppings:

- 1 ½ cups fresh mozzarella cheese, sliced
- ¼ cup fresh basil leaves
- 2 tablespoons olive oil
- Salt and pepper to taste

#### Method:

1. Preheat oven: preheat the oven to 450°C.
2. Prepare dough: roll out the dough on a floured surface to your desired thickness and spread tomato sauce evenly.
3. Add toppings: arrange mozzarella slices on top. Drizzle with olive oil and season with salt and pepper.
4. Carefully transfer the pizza onto the preheated pizza stone.
5. Bake for the recommended 3 minutes or until the crust is golden and the cheese is melted and bubbly. For a crispier pizza, continue baking for a bit longer, keeping an eye on it to ensure it doesn't overcook.
6. Finish: garnish with fresh basil leaves before serving.

### PEPPERONI PIZZA

#### Ingredients:

- Dough: New York pizza dough (see previous recipe)
- Sauce: 1 cup pizza sauce

#### Toppings:

- 1 ½ cups shredded mozzarella cheese
- 1 cup sliced pepperoni
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder

#### Method:

1. Preheat oven: preheat oven to 400°C.
2. Prepare dough: roll out the dough on a floured surface and spread the pizza sauce evenly.
3. Add cheese: sprinkle shredded mozzarella cheese over the sauce.
4. Add pepperoni: arrange pepperoni slices on top. Sprinkle with oregano and garlic powder.
5. Carefully transfer the pizza onto the preheated pizza stone.
6. Bake for the recommended 4 minutes or until the crust is golden and the cheese is melted and bubbly. For a crispier pizza, continue baking for a bit longer, keeping an eye on it to ensure it doesn't overcook.

## VEGGIE PIZZA

### Ingredients:

- Dough: thin & crispy pizza dough (see previous recipe)
- Sauce: 1 cup marinara sauce

### Toppings:

- 1 cup shredded mozzarella cheese
- ½ cup sliced bell peppers (red, green, yellow)
- ½ cup sliced black olives
- ¼ cup sliced red onions
- ¼ cup sliced mushrooms
- 1 cup baby spinach
- 1 teaspoon Italian seasoning

### Method:

1. Preheat oven: preheat oven to 375°C.
2. Prepare dough: roll out the dough thinly on a floured surface and spread marinara sauce.
3. Add cheese: sprinkle mozzarella cheese over the sauce.
4. Add vegetables: arrange bell peppers, olives, onions, mushrooms, and spinach on top. Season with Italian seasoning.
5. Carefully transfer the pizza onto the preheated pizza stone.
6. Bake for the recommended 2.5 minutes or until the crust is golden and the cheese is melted and bubbly. For a crispier pizza, continue baking for a bit longer, keeping an eye on it to ensure it doesn't overcook.

## BBQ CHICKEN PIZZA

### Ingredients:

- Dough: Neapolitan pizza dough (see previous recipe)
- Sauce: ½ cup BBQ sauce

### Toppings:

- 1 cup cooked chicken breast, shredded
- 1 ½ cups shredded mozzarella cheese
- ¼ cup thinly sliced red onions
- ¼ cup chopped fresh cilantro
- 1 teaspoon smoked paprika

### Method:

1. Preheat oven: preheat oven to 450°C.
2. Prepare dough: roll out the dough on a floured surface to your desired thickness (about 10–12 inches) and spread BBQ sauce evenly.
3. Add chicken: scatter shredded chicken over the sauce.
4. Add cheese and onions: sprinkle mozzarella cheese and top with sliced red onions.
5. Carefully transfer the pizza onto the preheated pizza stone.

6. Bake for the recommended 3 minutes or until the crust is golden and the cheese is melted and bubbly. For a crispier pizza, continue baking for a bit longer, keeping an eye on it to ensure it doesn't overcook.
7. Finish: garnish with fresh cilantro and a sprinkle of smoked paprika.

## HAWAIIAN PIZZA

### Ingredients:

- Dough: New York pizza dough (see previous recipe)
- Sauce: 1 cup pizza sauce

### Toppings:

- 1 ½ cups shredded mozzarella cheese
- 1 cup diced ham
- 1 cup pineapple chunks (drained)
- 1 teaspoon dried basil

### Method:

1. Preheat oven: preheat oven to 400°C.
2. Prepare dough: roll out the dough on a floured surface and spread pizza sauce evenly.
3. Add cheese: sprinkle shredded mozzarella cheese over the sauce.
4. Add ham and pineapple: scatter diced ham and pineapple chunks over the cheese. Sprinkle with dried basil.
5. Carefully transfer the pizza onto the preheated pizza stone.
6. Bake for the recommended 4 minutes or until the crust is golden and the cheese is melted and bubbly. For a crispier pizza, continue baking for a bit longer, keeping an eye on it to ensure it doesn't overcook.

## PESTO AND GOAT CHEESE PIZZA

### Ingredients:

Dough: thin & crispy pizza dough (see previous recipe)

Sauce: ½ cup pesto sauce

### Toppings:

- 1 cup crumbled goat's cheese
- ¼ cup sun-dried tomatoes, chopped
- ¼ cup sliced black olives
- 1 cup baby arugula
- 1 tablespoon pine nuts (optional)

### Method:

1. Preheat oven: preheat oven to 375°C.
2. Prepare dough: roll out the dough thinly on a floured surface and spread pesto sauce evenly.
3. Add cheese and toppings: scatter crumbled goat's cheese, sun-dried tomatoes, and black olives over the pesto.
4. Carefully transfer the pizza onto the preheated pizza stone.
5. Bake for the recommended 3 minutes or until the crust is golden and the cheese is melted and bubbly. For a crispier pizza, continue baking for a bit longer, keeping an eye on it to ensure it doesn't overcook.
6. Finish: top with fresh arugula and pine nuts before serving.

## MEDITERRANEAN PIZZA

### Ingredients:

- Dough: Neapolitan or thin & crispy pizza dough (see previous recipe)
- Sauce: ½ cup hummus

### Toppings:

- 1 cup vegan mozzarella cheese
- ¼ cup sliced Kalamata olives
- ¼ cup sliced cherry tomatoes
- ¼ cup chopped artichoke hearts
- ¼ cup sliced red onions
- ¼ cup crumbled vegan feta cheese (optional)
- 1 tablespoon pine nuts (optional)
- 1 teaspoon dried oregano
- 1 teaspoon dried basil

### Method:

1. Preheat oven: preheat oven to 400°C for Neapolitan or 375°C for thin & crispy.
2. Prepare dough: roll out the dough on a floured surface to your desired thickness (about 10–12 inches) and spread hummus evenly over the surface.
3. Add cheese and toppings: sprinkle vegan mozzarella cheese over the hummus. Arrange Kalamata olives,

cherry tomatoes, artichoke hearts, and red onions on top. Add crumbled vegan feta cheese and pine nuts if using.

4. Season: sprinkle with dried oregano and basil.
5. Carefully transfer the pizza onto the preheated pizza stone.
6. Bake for the recommended 2.5–3 minutes or until the crust is golden and the cheese is melted and bubbly. For a crispier pizza, continue baking for a bit longer, keeping an eye on it to ensure it doesn't overcook.
7. Finish: remove from the oven and let cool slightly before slicing.

## PEAR, ROCKET, AND PROSCIUTTO PIZZA

### Ingredients:

- Dough: Neapolitan or thin & crispy pizza dough (see previous recipe)
- Sauce: 1 cup marinara sauce

### Toppings:

- 1 cup mozzarella cheese, shredded
- 1 large ripe pear, thinly sliced
- 4–6 slices prosciutto
- 1 tbsp olive oil (if using)
- ¼ cup sliced red onions
- Fresh arugula (rocket)
- Balsamic glaze (optional)
- Salt and pepper to taste
- Optional: fresh thyme or rosemary for extra flavour

### Method:

1. Preheat oven: preheat oven to 400°C for Neapolitan or 375°C for thin & crispy.
2. Prepare dough: roll out the dough on a floured surface to your desired thickness (about 10–12 inches) and spread marinara sauce evenly over the surface.
3. Add cheese and toppings: sprinkle the shredded mozzarella over the sauce. Arrange the thinly sliced pears on top of the cheese, then tear the prosciutto into pieces and distribute it evenly.
4. Season: arrange the thinly sliced pears on top of the cheese, then tear the prosciutto into pieces and distribute it evenly.
5. Carefully transfer the pizza onto the preheated pizza stone.
6. Bake for about 3 minutes or until the crust is golden and the cheese is melted and bubbly. For a crispier pizza, continue baking for a bit longer, keeping an eye on it to ensure it doesn't overcook.
7. Finish: remove from the oven and let cool slightly before slicing.



## NUTELLA AND STRAWBERRY DESSERT PIZZA

### Ingredients:

- Dough: Pizza dough (store-bought or homemade, see previous recipes)
- Sauce: 1 cup Nutella

### Toppings:

- 1 cup fresh strawberries, sliced
- 1 banana, sliced (optional)
- ½ cup mini marshmallows (optional)
- ¼ cup chopped nuts (e.g., hazelnuts or almonds, optional)
- Powdered sugar (for dusting)
- Fresh mint leaves (for garnish, optional)

### Method:

1. Preheat oven: preheat oven to 450°C.
2. Prepare dough: roll out the pizza dough to your desired thickness (about 10–12 inches). Spread Nutella evenly over the base, leaving a small border around the edges.
3. Add toppings: arrange the sliced strawberries on top of the Nutella. If using, add banana slices, mini marshmallows, and chopped nuts.
4. Carefully transfer the pizza onto the preheated pizza stone.
5. Bake for the recommended 4 minutes or until the crust is golden and the Nutella is melted and bubbly. For a crispier pizza, continue baking for a bit longer, keeping an eye on it to ensure it doesn't overcook.
6. Finish: once done, remove from the oven and let cool for a minute. Dust with powdered sugar and garnish with fresh mint leaves if desired.

## OUR 12-MONTH GUARANTEE

In Australia, 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 compensation for any other reasonably foreseeable losses or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product and therefore, we offer a 12-month guarantee. The benefits of this guarantee are in addition to any rights and remedies imposed by the Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

**What IsAlbi will do:** During this guarantee period, IsAlbi will repair, replace, or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

**What to do:** If a fault/defect is identified, cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase, and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer, contact IsAlbi via the details below.

### IsAlbi

87 Chifley Drive, Preston, Victoria 3072

P: +61 (03) 9474 1300

E: [enquiries@isalbi.com.au](mailto:enquiries@isalbi.com.au)

[isalbi.com.au](http://isalbi.com.au)