



## KAMBROOK 12 MONTH REPLACEMENT WARRANTY

Kambrook warrants the purchaser against defects in workmanship and material for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the Kambrook guarantee.

Kambrook reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced. In the event of Kambrook choosing to replace the appliance, the guarantee will expire at the original date, i.e. 12 months from the original date of purchase.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practises Act 1974 and State and Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the Customer Service Line; 1300 139 798.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand; 0800 273 845. For spare parts phone 0800 273 845.

If claiming this guarantee the product must be returned freight prepaid.

### KAMBROOK 12 MONTH REPLACEMENT WARRANTY

YOUR PURCHASE RECORD (Please complete)

Attach a copy of the purchase receipt here.

DATE OF PURCHASE .....

MODEL NUMBER .....

SERIAL NUMBER .....

PURCHASED FROM .....

(Please don't return purchase record until you are making a claim)

Register your warranty at [www.kambrook.com.au/service.asp](http://www.kambrook.com.au/service.asp)

KAMBROOK  
GET MORE THAN YOU PAY FOR™

#### Kambrook - Australia

461 Plummer Street, Port Melbourne, 3207, Australia  
Customer Service Line 1300 139 798  
Customer Service Fax 1800 621337

#### Kambrook - New Zealand

Private Bag 94411, Greenmount, Auckland, New Zealand  
Customer Service Line/Spare Parts 09 271 3980  
Customer Service Fax 0800 288 513

Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustration in this book. Issue 1/07

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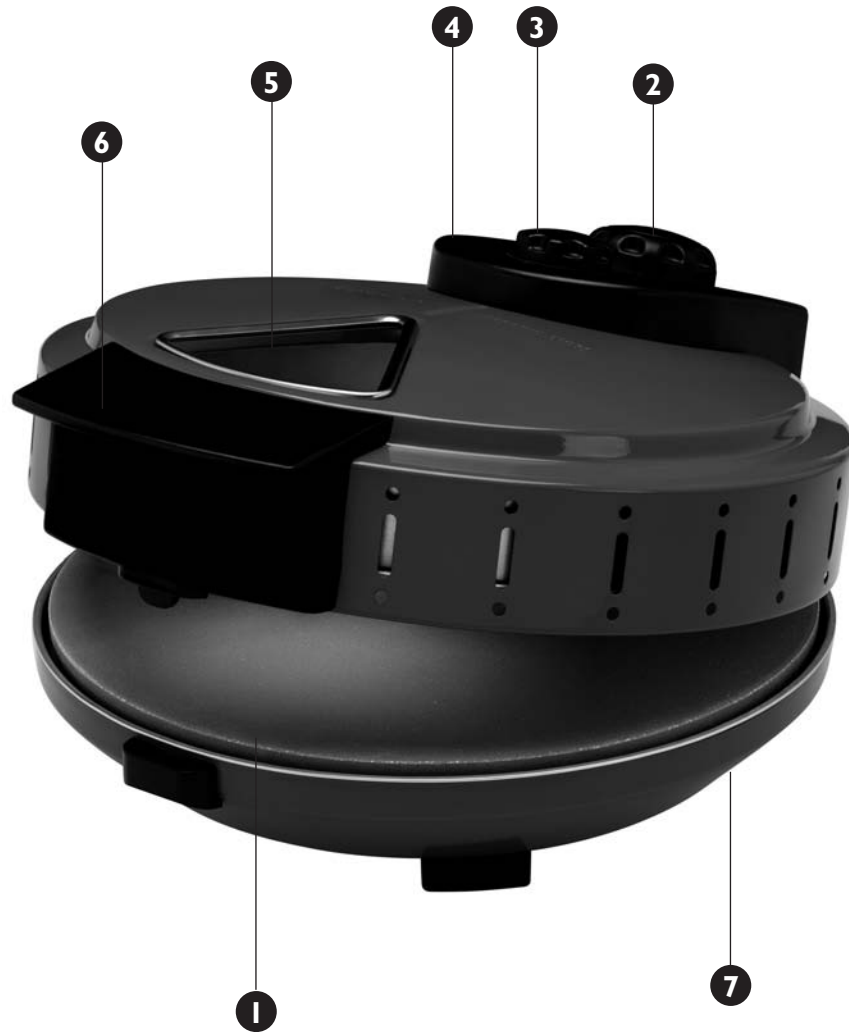
# Rotating Stone Pizza Oven



KPZ100

Issue 1/08

## FEATURES OF YOUR KAMBROOK ROTATING STONE PIZZA OVEN



- |                                   |                      |
|-----------------------------------|----------------------|
| 1. Removable rotating pizza stone | 5. Viewing window    |
| 2. 30 minute timer dial           | 6. Cool touch handle |
| 3. Temperature control dial       | 7. Non-slip feet     |
| 4. Heating light                  |                      |

## KAMBROOK SAFETY

Welcome to Kambrook and your new Rotating Stone Pizza Oven.

At Kambrook we believe that the safe performance of our products is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our products.

We ask that any electrical appliance you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

### IMPORTANT SAFEGUARDS FOR YOU KAMBROOK PIZZA OVEN

Read all instructions thoroughly before operating the Pizza Oven and retain for future reference.

Remove and safely discard any packaging material or promotional labels before using the Pizza Oven for the first time.

To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.

Do not place the Pizza Oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, flour, etc.

Do not place the Pizza Oven on or near a hot gas or electric burner, or where it could touch a heated oven.

When operating the Pizza Oven, allow a minimum distance of 15cm on all sides of the appliance. This will provide adequate air circulation and help prevent the possibility of wall discolouration due to radiated heat.

Do not place the Pizza Oven on any surface that may be affected by heat. The use of a heat resistant mat is recommended on these surfaces.

Do not use on a cloth-covered surface, near curtains or other flammable materials.

Do not place cardboard, plastic, paper, or other flammable materials near or in the Pizza Oven.

Do not use on a sink drain board.

When operating the Pizza Oven, insert the power plug into a single power outlet. Do not plug into

a double adaptor, or similar, and use with other appliances.

When operating the Pizza Oven, ensure the power cord is kept away from any heat source including the surface of the Pizza Oven. Ensure the power cord does not become trapped between the lid and base of the Pizza Oven.

Do not touch hot surfaces. Always wear protective, insulated oven gloves when inserting, removing or handling the pizza stone and when touching the surfaces of the Pizza Oven. Use a spatula to remove food from the pizza stone.

The outer surface (including the lid) of the Pizza Oven will be very hot when operating. Use the cool touch handle to open the lid.

The accessible inner surfaces (including the pizza stone) of the Pizza Oven will be very hot when operating.

Always allow the Pizza Oven and pizza stone to cool completely before cleaning.

Do not lean or stand over the Pizza Oven when opening the lid as steam may be released.

Do not leave the lid open for extended periods of time.

Do not place anything on top of the Pizza Oven.

Do not place hands inside the Pizza Oven during operation.

Do not insert oversized foods into the Pizza Maker as this may create risk of fire

Cook on one side of the pizza stone only. Do not reverse pizza stone to cook on the clean side if it becomes stained or discoloured.

Do not attempt to operate the Pizza Oven by any method other than those described in this booklet

Do not leave the Pizza Oven unattended when in use

Always ensure the Pizza Oven has cooled, is turned off at the power outlet and the cord is unplugged before attempting to move the appliance, when not in use, if left unattended and before disassembling, cleaning or storing.

To protect against electric shock do not immerse the Pizza Oven, cord or power plug in water or any other liquid.

This appliance has a safety glass window. The glass is stronger than ordinary glass and more resistant to breakage. The glass can break, but the pieces will not have sharp edges. Avoid scratching door surface or nicking the edges.

Keep the Pizza Oven clean. Follow the cleaning instructions provided in this book (page 7).

### IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

Unwind the power cord fully before use.

Do not let the power cord hang over the edge of a table or counter, touch hot surfaces or become knotted.

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 use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

It is recommended to regularly inspect the appliance. Do not use the appliance if power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.

Any maintenance, other than cleaning, should be performed at an authorised Kambrook Service Centre.

This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

This appliance is not intended to be operated by means of an external timer or separate remote control system.

The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding

30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

**⚠ CAUTION: FULLY UNWIND CORD BEFORE USE. DO NOT ALLOW CORD TO COME IN CONTACT WITH HOT STONE PLATE. DO NOT REMOVE STONE PLATE UNTIL IT IS COMPLETELY COOLED DOWN.**

**THE OUTER SURFACE OF THE PIZZA OVEN BECOMES VERY HOT WHEN OPERATING AT HIGH TEMPERATURES. ALWAYS WEAR INSULATED OVEN GLOVES WHEN INSERTING, REMOVING OR HANDLING ITEMS FROM THE PIZZA OVEN WHEN HOT.**

## USING YOUR KAMBROOK PIZZA OVEN

Before first use remove and safely discard any packaging material and promotional labels. Ensure the appliance is switched off at the power outlet and the power cord is unplugged.

Remove the pizza stone from the Pizza Oven and wipe with a soft, damp cloth and dry thoroughly. Wipe the interior surfaces of the Pizza Oven with a soft, damp cloth. Dry thoroughly. Reinsert the pizza stone ensuring it is correctly positioned on the center drive system and it is level and flush with the outer housing of the appliance. Close the lid.

The Pizza Oven is now ready to use.

### The Pizza Oven has three heat settings:

**Setting 1** is a low heat setting and can be used to keep cooked pizzas warm.

**Setting 2** is recommended for cooking pizzas using pre-cooked pizza bases, pita breads, tortillas or English muffins.

**Setting 3** is a higher heat setting giving pizzas a crisper crust. It is recommended for frozen pizzas, pizzas prepared with fresh pizza dough (including the recipes in this book) and pizzas with thick toppings.

1. Ensure the temperature control dial is set to LOW and the timer dial is set to 0. Insert the power plug into a 230/240V power outlet and switch on.
2. For best cooking results preheat the Pizza Oven before use. To do this, turn the temperature control to the desired heat setting and turn the timer dial to 15 minutes. Allow the Pizza Oven to heat up until the preset time has elapsed and the bell sounds.

*NOTE: When setting the timer dial for a short time (less than 30 minutes) turn it clockwise past the desired time, then anticlockwise back to the correct position. For example, to bake for 20 minutes – turn timer dial to 25 minutes, then back to 20 minutes position.*

*NOTE: The heating light will illuminate when the Pizza Oven is preheating and cooking. The heating light may turn on and off during operation. This is the automatic thermostat light indicating that the correct temperature is being maintained.*

*NOTE: When switched on for the first time, the Pizza Oven may give off vapours for a short period of time. This is due to the oil residue that may have been used in the manufacturing process. This is not detrimental to the performance of the Pizza Oven and will dissipate with use.*

3. Ensure the timer dial is set to 0. Carefully open the lid using the cool touch handle. Do not touch surfaces of the Pizza Oven without wearing oven gloves. Do not lean or stand over the Pizza Oven when opening the lid as steam may be released.

*NOTE: If cooking pre-purchased pizza, ensure that all packaging materials are removed before cooking. Some pre-purchased pizzas are packed on a sheet of paper or polystyrene which may stick to the base of the pizza or to the pizza stone.*

*TIP: If making homemade pizza, you can prepare the base and toppings while waiting for the pizza oven to pre-heat.*

4. Place prepared pizza onto the pizza stone. If making a large homemade pizza it will be necessary to assemble the pizza on the pizza stone. Roll the dough into shape, ensuring pizza base is not larger than 30cm in diameter. Place the base onto the pizza stone. Working quickly and being careful not to touch the stone, add toppings to the pizza base.
5. Carefully close the lid using the cool touch handle or wearing oven gloves.
6. Set the timer to the desired cooking time. The following times should be used as a guide only to allow for individual tastes and preferences. The time may vary due to the size, shape and thickness of the pizza. As you become familiar with the Pizza Oven, adjust cooking times accordingly. It is recommended to use setting 3 on the temperature control dial when following the times below.

*NOTE: Ensure that pizzas are less than 30cm in diameter. Also ensure pizza toppings are well below the element area inside the lid, to avoid over-browning or burning.*

TYPE OF PIZZA	TYPE OF BASE	APPROX COOKING TIME
Pre-purchased chilled	Thin and crispy	10-12 mins
Pre-purchased chilled	Thick	12-15 mins
Pre-purchased frozen	Thin and crispy	12-15 mins
Pre-purchased frozen	Thick	15-20 mins
Homemade	Using pre purchased pizza base and pre-purchased sauce with two toppings. Thin and crispy	10-12 mins
Homemade	Using pre-purchased pizza base and pre-purchased sauce with two toppings. Thick	12-15 mins
Fresh handmade pizza	See recipes page 8	20-30 mins

*NOTE: To switch on the appliance, you must set the timer to a time value. The Pizza Oven will not commence heating if the timer dial is in the 0 position. When the preset time has lapsed, the appliance automatically switches off and a bell will alarm.*

7. Monitor cooking progress by looking through the viewing window. It is not encouraged to open the lid during cooking as heat will escape from the Pizza Oven, however if necessary open the lid using the cool touch handle. This appliance is fitted with a safety switch, when the lid is opened the pizza stone will automatically stop rotating and elements will cease illumination.
8. At the end of cooking turn the temperature control dial to LOW and ensure the timer dial is in the 0 position. Turn appliance off at power outlet and unplug. Carefully open the lid using the cool touch handle or wearing oven gloves. Do not lean or stand over the Pizza Oven when opening the lid as steam may be released.
9. Remove the cooked pizza from the pizza stone using a heat resistant spatula. Do not touch the pizza stone or the surfaces of the Pizza Oven. Wear oven gloves.

*NOTE: Never use a knife or pizza cutter directly on the pizza stone as this could damage the fine-grain cooking surface. Always remove the pizza from the pizza stone before slicing.*

*NOTE: Cook on one side of the pizza stone only. Do not reverse pizza stone to the clean side if it becomes stained or discoloured. The pizza stone will darken in colour with use. Clean the pizza stone after each use (refer to cleaning instructions page 7).*

**⚠ CAUTION: DO NOT IMMERSE CORD, PLUG, OR APPLIANCE INTO WATER OR ANY OTHER LIQUID.**

**DO NOT USE HARSH ABRASIVES, CHEMICALS OR OVEN CLEANERS TO CLEAN THE PIZZA MAKER AS THIS MAY SCRATCH OR DAMAGE THE SURFACE OF THE APPLIANCE.**

## CARE AND CLEANING

Always ensure the Pizza Oven is turned off at the power outlet and unplug the cord.

Allow the Pizza Oven to cool completely before cleaning.

### Cleaning the outer body

After each use, wipe the outer body with a soft, damp cloth and dry thoroughly. A non-abrasive liquid cleanser may be used to avoid build-up of food residue and stains.

Allow all parts and surfaces to dry thoroughly before plugging the Pizza Oven in and using again.

### Cleaning the interior

To clean any food spattering, wipe the interior with a soft cloth dampened with warm water. Dry thoroughly.

### Cleaning the pizza stone

The pizza stone must be completely cool before cleaning. Open the lid of the Pizza Oven and carefully remove pizza stone.

Soak the pizza stone in hot, clean water (do not use washing liquid or chemicals) to loosen baked-on foods.

Scrape off any excess food from the surface of the pizza stone.

Rinse and dry thoroughly. The pizza stone must be completely dry before placing back into the Pizza Oven.

Do not reverse pizza stone to cook on the clean side if it becomes stained or discoloured.

*NOTE: For a deep clean, prepare a paste by mixing 75g of bicarbonate of soda with 3 tablespoons of water. Apply the paste to the desired areas of the pizza stone and leave for 15-20 minutes. Scrape off excess paste and food from the surface of the pizza stone. Rinse and dry thoroughly.*

**⚠ WARNING: DO NOT USE WASHING LIQUID, HARSH ABRASIVES, CHEMICALS OR OVEN CLEANERS TO CLEAN THE PIZZA STONE. THESE SUBSTANCES CAN SOAK INTO THE STONE AND TAIN FOOD WHEN COOKING.**

## Storage

When storing ensure the Pizza Oven is turned off at the power outlet and the plug is removed. Ensure the appliance is completely cool, clean and dry. Ensure the lid is closed and do not place any objects on top. Store the appliance standing on its support legs.

The joy of making your own pizza in the Kambrook Rotating Stone Pizza Oven is selecting pizza toppings and using a combination of your favourite ingredients.

The recipes included in this book are simple and use basic everyday ingredients that are widely available. Use them as a starting point to develop your own delicious combinations that suit your personal tastes.

Ensure that pizzas are less than 30cm in diameter and that pizza topping are well below the heating element to avoid over browning.

For quick and easy pizzas, use pre-purchased bases or use other bread such as Lebanese bread, pita bread or lavosh bread. English muffins also make great bases for mini pizzas. Pre-heat the Pizza Oven using setting 2, top with desired ingredients, close the lid and allow to cook for 10-15 minutes (see page 6 for cooking times).

Alternatively, try one of the following fresh pizza dough recipes (page 8).

## DOUGHS

Making your own pizza dough can be fun, easy and very rewarding. It does take time, pizza dough needs 30-60 minutes to rise. The dough can be frozen in portion size balls and stored for future use. When needed simply bring to room temperature then roll the dough to the desired thickness, thick or thin.

If a gluten/wheat-free pizza base is required there are many commercially prepared gluten-free pizza bases available in supermarkets and health food stores. Alternatively gluten/wheat-free bread mix can be used to prepare pizza dough – refer to manufacturers directions for preparation and cooking times.

Pre-heat the Pizza Oven using setting 3 when cooking pizzas made with fresh dough. When ready, place pizza dough directly onto heated pizza stone.

### THIN BASE PIZZA DOUGH

Makes 2 x 25cm pizza bases

1 x 7g packet instant active dry yeast  
 ¼ teaspoon sugar  
 1½-2 cups (375-500ml) lukewarm water  
 4 cups (600g) bread or baker's flour  
 (or 1-2 tablespoons gluten flour to 4 cups plain flour)  
 ¼ teaspoon salt  
 1 tablespoon olive oil

1. Combine yeast, sugar and 1¼ cups water in a small bowl. Stir to combine, cover with plastic wrap and set aside in a warm place until mixture starts to sponge (bubble), approximately 10-15 minutes.
2. Place flour and salt into the bowl of a Kambrook mixer with dough hooks inserted. Turn mixer to a low setting and pour in yeast mixture and oil. If necessary add more water until the dough is smooth and elastic and starts to form a ball.
3. Turn dough out onto a lightly floured surface, knead for 5 minutes and form into a ball. Place dough in a large bowl lightly brushed with olive oil. Loosely cover with lightly greased plastic wrap and stand in a warm area for 30-60 minutes or until doubled in size.
4. Remove plastic wrap and knead dough on a lightly floured surface for 1-2 minutes. Divide dough into two equal portions, and knead each into a ball.
5. Roll each dough portion with a lightly floured rolling pin to the desired size (approximately 25cm) and top with favourite pizza toppings.

### THICK BASE PIZZA DOUGH

Makes 2 x 25cm pizza bases

1 x 7g packet instant active dry yeast  
 ¼ teaspoon sugar  
 1½-2 cups (375-500ml) lukewarm milk  
 4 cups (600g) bread or baker's flour  
 (or 1-2 tablespoons gluten flour to 4 cups plain flour)  
 1 teaspoon salt  
 1 x 60g egg  
 ¼ cup olive oil

1. Combine yeast, sugar and 1½ cups milk in a small bowl. Stir to combine, cover with plastic wrap and set aside in a warm place until mixture starts to sponge (bubble), approximately 10-15 minutes.
2. Place flour and salt into the bowl of a Kambrook mixer with dough hooks inserted. Stir egg and oil into yeast mixture. Turn mixture to a low setting and pour in yeast mixture. If necessary add more milk until the dough is smooth and elastic and starts to form a ball.
3. Turn dough out onto a lightly floured surface, knead for 5 minutes and form into a ball. Place dough in a large bowl lightly brushed with olive oil. Loosely cover with lightly greased plastic wrap and stand in a warm area for 30-60 minutes or until doubled in size.
4. Remove plastic wrap and knead dough on a lightly floured surface for 1-2 minutes. Divide dough into two equal portions, and knead each into a ball.
5. Roll each dough portion with a lightly floured rolling pin to the desired size (approximately 25cm) and top with favourite pizza toppings.

### WHOLEMEAL BASE PIZZA DOUGH

Makes 2 x 25cm pizza bases

1 x 7g packet instant active dry yeast  
 ¼ teaspoon sugar  
 1½-2 cups (375-500ml) lukewarm water  
 2 cups (300g) bread or baker's flour  
 (or ½-1 tablespoon gluten flour to 2 cups plain flour)  
 2 cups wholemeal flour  
 ¼ teaspoon salt  
 1 tablespoon olive oil

1. Combine yeast, sugar and 1¼ cups water in a small bowl. Stir to combine, cover with plastic wrap and set aside in a warm place until mixture starts to sponge (bubble), approximately 10-15 minutes.
2. Place flours and salt into the bowl of a Kambrook mixer with dough hooks inserted. Turn mixer to a low setting and pour in yeast mixture and oil. If necessary add more water until the dough is smooth and elastic and starts to form a ball.
3. Turn dough out onto a lightly floured surface, knead for 5 minutes and form into a ball. Place dough in a large bowl lightly brushed with olive oil. Loosely cover with lightly greased plastic wrap and stand in a warm area for 30-60 minutes or until doubled in size.
4. Remove plastic wrap and knead dough on a lightly floured surface for 1-2 minutes. Divide dough into two equal portions, and knead each into a ball.
5. Roll each dough portion with a lightly floured rolling pin to the desired size (approximately 25cm) and top with favourite pizza toppings.

## SAUCES

## BASIC TOMATO SAUCE

Makes approximately 2 cups, sufficient for 4 x 25cm pizzas

- 1 tablespoon olive oil
- 1 medium onion, peeled and finely chopped
- 1-2 cloves garlic, crushed
- 1 x 400g can Italian style diced tomatoes
- 1 tablespoon tomato paste
- 1 teaspoon sugar
- 1 tablespoon fresh parsley, finely chopped

1. Heat oil in a medium-size saucepan over a moderate heat. Add onion and garlic and sauté until onion has softened but not coloured.
2. Add remaining ingredients. Stir to combine, reduce heat and cook, stirring occasionally for 10-15 minutes until sauce has reduced and thickened.

## PIZZAS

## MEAT LOVER'S PIZZA

- 2 rashers bacon, rind removed and roughly chopped
- 150g mince beef
- 1 teaspoon paprika
- ¼ teaspoon chilli powder
- ¼ cup basic tomato sauce (page 10)
- ¼ cup barbeque sauce
- 1 cup Mozzarella cheese, grated
- 100g shredded ham
- 75g cabanossi, sliced
- ½ red capsicum, trimmed and roughly chopped

1. In a small frying pan cook bacon over medium heat until soft. Remove from frying pan and set aside.
2. Return frying pan to heat, add mince beef, paprika and chilli powder. Cook until beef is browned. Remove from heat.
3. Pre-heat Pizza Oven on setting 3. Roll out pizza dough on a lightly floured surface to form a 25cm round. When the Pizza Oven is heated, place the dough on the pizza stone.
4. Combine basic tomato sauce and barbeque sauce. Spread sauce evenly over the pizza base. Evenly sprinkle the pizza base with ½ cup Mozzarella cheese.
5. Top pizza with bacon, mince beef, ham, cabanossi, capsicum, and then sprinkle with remaining cheese.
6. Close lid and cook pizza for approximately 20-30 minutes, until cheese is melted and golden.

## BBQ CHICKEN &amp; BACON PIZZA

- 3 rashers bacon, rind removed and roughly chopped
- ¼ cup basic tomato sauce (page 10)
- ¼ cup barbeque sauce
- 1 cup Mozzarella cheese, grated
- 200g cooked chicken, roughly chopped
- 10 cherry tomatoes, halved

1. In a small frying pan cook bacon over medium heat until soft. Remove from frying pan and set aside.
2. Pre-heat Pizza Oven on setting 3. Roll out pizza dough on a lightly floured surface to form a 25cm round. When the Pizza Oven is heated, place the dough on the pizza stone.
3. Combine basic tomato sauce and barbeque sauce. Spread sauce evenly over the pizza base. Evenly sprinkle the pizza base with ½ cup Mozzarella cheese.
4. Top pizza with bacon, chicken, cherry tomatoes and then sprinkle with remaining cheese.
5. Close lid and cook pizza for approximately 20-30 minutes, until cheese is melted and golden.

## HAWAIIAN PIZZA

- ½ cup basic tomato sauce (page 10)
- 1 cup Mozzarella cheese, grated
- 200g shredded ham
- 225g tin pineapple pieces, drained

1. Pre-heat Pizza Oven on setting 3. Roll out pizza dough on a lightly floured surface to form a 25cm round. When the Pizza Oven is heated, place the dough on the pizza stone.
2. Spread basic tomato sauce evenly over the pizza base. Evenly sprinkle the pizza base with ½ cup Mozzarella cheese.
3. Top pizza with ham and pineapple pieces and then sprinkle with remaining cheese.
4. Close lid and cook pizza for approximately 20-30 minutes, until cheese is melted and golden.

## SUPREME PIZZA

- ½ cup basic tomato sauce (page 10)
- 1 cup Mozzarella cheese, grated
- 100g shredded ham
- 75g cabanossi, sliced
- ½ cup sliced button mushrooms
- ¼ red capsicum, trimmed and roughly chopped
- ¼ green capsicum, trimmed and roughly chopped
- ½ cup black olives, pitted and sliced
- ½ x 225g tin pineapple pieces, drained

1. Pre-heat Pizza Oven on setting 3. Roll out pizza dough on a lightly floured surface to form a 25cm round. When the Pizza Oven is heated, place the dough on the pizza stone.
2. Spread basic tomato sauce evenly over the pizza base. Evenly sprinkle the pizza base with ½ cup Mozzarella cheese.
3. Top pizza with ham, cabanossi, mushroom, capsicum, olives, pineapple and then sprinkle with remaining cheese.
4. Close lid and cook pizza for approximately 20-30 minutes, until cheese is melted and golden.

**ROASTED VEGETABLE PIZZA**

200g eggplant, trimmed  
 150g zucchini, trimmed  
 200g pumpkin, peeled  
 1 red onion, peeled  
 1-2 tablespoons olive oil  
 ½ cup basic tomato sauce (page 10)  
 1 cup basil leaves, roughly chopped  
 1 cup baby spinach leaves  
 6 bocconcini cheeses

1. Pre-heat oven to 180°C. Cut eggplant, zucchini and pumpkin into 2cm pieces. Cut onion into wedges. Toss vegetables with olive oil and roast in for 20-30 minutes until tender.
2. Pre-heat Pizza Oven on setting 3. Roll out pizza dough on a lightly floured surface to form a 25cm round. When the Pizza Oven is heated, place the dough on the pizza stone.
3. Spread basic tomato sauce evenly over the pizza base. Add chopped basil and a layer of baby spinach.
4. Top pizza with roasted vegetables. Tear bocconcini's in half and scatter evenly on top of pizza.
5. Close lid and cook pizza for approximately 20-30 minutes, until cheese is melted and golden.

**MARGHERITA PIZZA**

½ cup basic tomato sauce (page 10)  
 1 cup basil leaves, roughly chopped  
 ½ cup Mozzarella cheese, grated  
 ½ cup Parmesan cheese, grated  
 ½ cup Cheddar cheese, grated.

1. Pre-heat Pizza Oven on setting 3. Roll out pizza dough on a lightly floured surface to form a 25cm round. When the Pizza Oven is heated, place the dough on the pizza stone.
2. Spread basic tomato sauce evenly over the pizza base. Top with basil leaves, Mozzarella, Parmesan and Cheddar cheese.
3. Close lid and cook pizza for approximately 20-30 minutes, until cheese is melted and golden.
4. Drizzle with extra virgin olive oil before serving (if desired).

**MARINARA PIZZA**

½ cup basic tomato sauce (page 10)  
 250g Marinara seafood mix  
 10 cherry tomatoes, halved  
 6 bocconcini cheeses

1. Pre-heat Pizza Oven on setting 3. Roll out pizza dough on a lightly floured surface to form a 25cm round. When the Pizza Oven is heated, place the dough on the pizza stone.
2. Spread basic tomato sauce evenly over the pizza base. Top pizza evenly with seafood and cherry tomatoes. Tear bocconcini's in half and scatter evenly on top of pizza.
3. Close lid and cook pizza for approximately 20-30 minutes, until cheese is melted and golden.