

salton®

oven "*del Casa*"
brick style pizza oven



Model : PO-1004

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Salton for examination, repair or adjustment. See Warranty.
7. The use of accessories or attachments not recommended by Salton may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Do not leave unit unattended while in use.
15. Do not insert oversized foods or utensils into the oven as they may create a fire or risk of electric shock.
16. Do not cover the Pizza Stone or any part of the Oven with metal foil; this can cause overheating of the Oven.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
18. Do not store any materials other than manufacturer recommended accessories in the Oven when not in use.
19. A fire may occur if this Oven is covered by or touches flammable material, including curtains, draperies, walls, etc when in operation. Do not store any item on top of the appliance when in operation.
20. The oven can be turned off while in use by turning the Timer Knob to the Off position.

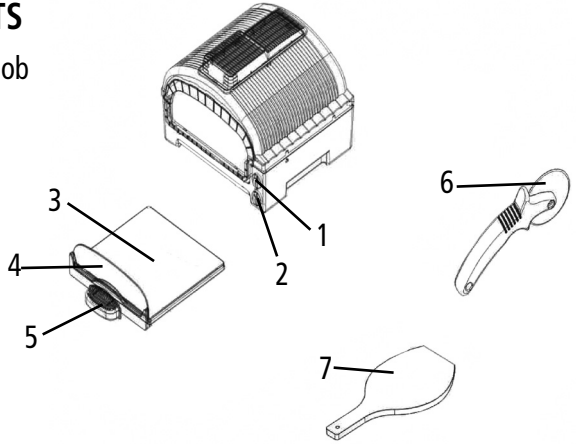
SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

DESCRIPTION OF PARTS

1. Temperature Control Knob
2. Timer Knob
3. Pizza Stone
4. Glass Door
5. Handle
6. Pizza Cutting Knife
7. Pizza Peel



BEFORE FIRST USE

1. Remove all accessories and shipping materials packed inside the Oven.
2. Place the Pizza Stone on the Oven Drawer/Rack.
3. Place the Oven on a flat counter or other stable surface close to a 120 volt wall outlet. **DO NOT OPERATE ON THE SAME CIRCUIT WITH ANY OTHER APPLIANCE.**
4. Position the Oven so that it is at least 2 inches (5 cm) from any surrounding object. Ensure that nothing has been placed on top of the Oven.
5. For the first time only, turn the Temperature Control Knob to 450°F/230°C, the On/Off Timer Knob clockwise to 20 minutes. This will burn off any manufacturing oils still on the oven. **NOTE:** The oven may smoke during this process. This is normal for a new Oven and will not last more than 10 - 15 minutes.

HOW TO USE

How to Cook Pizza

1. Make sure the Timer is in the 'Off' position.
2. Plug the Oven into a 120 volt wall outlet.
3. Turn the Temperature Dial to the required temperature.
4. Turn the Timer to 15 minutes to preheat the oven and the Pizza Stone. The Timer bell will ring when the 15 minutes has elapsed.
5. Pull out the Oven Drawer and slide the pizza onto the Pizza Stone.
NOTE: The Oven Handle will remain cool but oven mitts should be used as all other inside parts of the oven will be very hot.
6. Reset the Timer for the required cooking time according to package or recipe directions.
7. When the preset time has elapsed the Timer bell will sound.
8. Remove the pizza.
9. If the pizza is cooked before the time has elapsed, turn the Timer counterclockwise to the '0' (Off) position
NOTE: Homemade pizza usually cooks in 30 - 40 minutes at the maximum temperature. Frozen pizza usually cooks in 10 - 12 minutes at the maximum temperature. These are only suggested times. The pizza should be watched to prevent overcooking.

Helpful Hints:

- Do not leave the oven door open too long as this will cool down the pizza stone.
- Place the pizza as far back on the Pizza Stone as possible.
- Remember, pizza does not have to be round. You can shape your home-made pizza to fit the size of the Pizza Stone.
- When making home-made pizza, shape the outside edge of the dough by folding over so ingredients do not leak off the edge of the pizza when cooking.

How to Cook Toasted Sandwiches

1. Make sure the Timer is in the 'Off' position.
2. Plug the oven into a 120 volt wall outlet.
3. Turn the Temperature Dial to the required temperature.

4. Turn the Timer to approximately 15 minutes to preheat the oven.
5. Pull out the Oven Drawer and slide the sandwiches onto the Pizza Stone.
6. Reset the Timer for approximately 5 minutes.
7. Always watch food when toasting sandwiches to avoid overcooking.
8. To stop the cycle turn the Timer Knob counterclockwise to '0' (Off) position.
9. Remove the sandwiches.

CARE AND CLEANING

1. Turn the Timer Knob to the '0' (Off) position.
2. Unplug from wall outlet and let the Oven cool completely.
3. Wipe the outside of the oven and the glass door with a dampened cloth or sponge. Never use sharp utensils to clean the Glass Door as scratching may weaken it and cause it to shatter. NEVER IMMERSER THE PIZZA OVEN BASE IN WATER OR ANY OTHER LIQUID.
4. The pizza peel and the pizza cutter can be immersed in warm soapy water.
5. Wipe the Pizza Stone clean with a cloth dampened in warm water. DO NOT USE SOAP. If ingredients have baked onto the Pizza Stone, it can be immersed in clear water for a few minutes then wiped clean.
6. If the Pizza Stone has been immersed in water, it should not be used until it has thoroughly dried. To dry the Pizza Stone, place it on a pie cooling rack on your kitchen counter and allow it to stand overnight.

RECIPES

PIZZA

Basic Pizza Crust

1 tbsp (15 ml)	Sugar
1 pkg.	Active dry yeast
1 cup (250 ml)	Warm water (105-115°F/40-45°C)
3 cups (750 ml)	All-purpose flour, divided
1/4 tsp (1.5 ml)	Salt
1 tsp (5 ml)	Olive oil

1. In a large bowl dissolve sugar and yeast in warm water. Let stand 5 minutes.
2. Stir in 2-3/4 cups (680 ml) flour, salt and oil to form a soft dough.

3. Turn dough out onto a lightly floured surface. Knead until smooth and elastic (about 5 minutes)
4. Add enough of remaining flour, 1 tablespoon (15 ml) at a time to prevent dough from sticking to hands.
5. Place dough in a bowl coated with cooking spray, turning dough to coat top.
6. Cover dough with a damp cloth and let rise in a warm place (85°F/30°C), free from drafts, 1 hour or until doubled in size.
7. Punch dough down and divide in half.
8. On a light floured surface, roll out each half into a 12" (30 cm) circle.
9. Crimp edges of dough with fingers to form a rim.
10. Cover and let rise in a warm place (85°F/30°C), free from drafts for 30 minutes.
11. Top with your favourite ingredients and follow the directions in the 'How to Cook Pizza' section. Bake until cheese is bubbling and crust is golden brown.

Yields: 2 - 12" (30 cm) pizza crusts

Whole Wheat Pizza Dough

1 tbsp. (15 ml)	Sugar
1-1/4 cups (310 ml)	Warm water (110°F/45°C)
1 pkg.	Active dry yeast
1-1/4 cups (310 ml)	All-purpose flour
2 cups (500 ml)	Whole wheat flour
1 tsp.	Salt
2 tbsp. (30 ml)	Olive oil

1. Dissolve sugar and yeast in water and allow to sit for approximately 5 minutes until foamy.
2. In a separate bowl, combine all-purpose and whole wheat flour
3. Remove 1/4 cup (60 ml) of the flour mixture and put aside.
4. Add salt to the 3 cups (750 ml) of flour
5. Pour the yeast mixture and oil over the flour/salt mixture
6. Stir until mixed then knead, gradually adding remaining flour mixture

until dough is no longer sticky

7. Turn dough onto a floured surface and knead for about 10 - 15 minutes
8. Shape dough into a ball and transfer to a large bowl. Cover with a damp towel and allow the dough to rise in a warm location until doubled in size.
9. Punch dough down and divide in half
10. Shape dough into a 2-12" (30 cm) circles
11. Crimp edges of dough with fingers to form a rim.
12. Allow dough to rest for 15 minutes
12. Top with your favourite ingredients and follow the directions in the 'How to Cook Pizza' section. Bake until cheese is bubbling and crust is golden brown.

Yields: 2 - 12" (30 cm) pizza crusts

Four Cheese Pizza

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|-----------------|---------------------------------|
| 1 | Pizza Crust (see recipes above) |
| 1 cup (250 ml) | Pizza sauce |
| 4 oz. | Mozzarella cheese, grated |
| 3 tbsp. (45 ml) | Parmesan cheese, grated |
| 4 oz. (112 g) | Emmental Cheese, grated |
| 4 oz. (112 g) | Gorgonzola cheese, sliced |
| 1 tbsp. (15 ml) | Olive Oil |
| | Red pepper flakes (optional) |

1. Preheat oven to 375°F/190°C
2. Spread the surface of the pizza crust with pizza sauce. Sprinkle with red pepper flakes (optional).
3. Spread the Mozzarella, Parmesan and Emmental cheeses. Top with slices of Gorgonzola. Drizzle with olive oil.
4. Follow the directions in the 'How to Cook Pizza' section.

Sausage Pizza

1	Pizza Crust
1 cup (250 ml)	Pizza sauce
1/2 tsp. (3 ml)	Fennel seeds
1/2 lb. (225 g)	Italian sausage, cooked and cut into small pieces
1 cup (250 ml)	Green pepper, chopped
2 cups (500 ml)	Provolone cheese
2 cups (500 ml)	Mozzarella cheese

1. Preheat oven to 375°F/190°C
2. Spread pizza sauce on crust. Sprinkle the fennel seeds.
3. Spread sausage, green pepper, provolone and mozzarella cheese.
4. Follow the directions in the 'How to Cook Pizza' section.

TOASTED SANDWICHES

Philidelphia Cheese Steak Sandwich

4	French rolls, split lengthwise
12 oz. (340 g)	Boneless rib eye steak
1 tbsp. (15 ml)	Butter or margarine
2	onions thinly sliced and separated into rings
1	green pepper, sliced thin
4 ozs (112 g)	Mozzarella cheese, sliced thin

1. Partially freeze beef then thinly slice across the grain into strips.
2. Melt butter in a skillet and cook onions and green pepper over medium heat until tender. Remove to a plate.
3. Cook beef over medium heat until done.
4. Spread each roll with the beef and vegetable mixture. Top with cheese.
5. Place in pre-heated Pizza Oven until cheese is melted.

Chicken and Mushroom Melt

2	Submarine rolls 10" (25 cm), split lengthwise
2	Boneless chicken breasts
1/2 lb. (225 g)	Sliced mushrooms
4 ozs. (112 g)	Mozzarella cheese, sliced thin
1	Onion, sliced thin
1	Red pepper
2 tsp (10 ml),	divided Butter or margarine

1. Split submarine rolls lengthwise. (Do not cut all the way through).
2. Melt 1 tsp. (5 ml) butter in a skillet and cook onions and red pepper over medium heat until tender. Remove to a plate.
3. Cook mushrooms until tender. Remove to a plate.
4. Melt 1 tsp. (5 ml) butter. Cook chicken.
6. Spread each roll with the chicken and vegetables. Top with cheese.
7. Place in pre-heated Pizza Oven until cheese is melted.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

Salton Canada warrants that this appliance shall be free from defects in material and workmanship for a period of one year from the date of purchase. During this 'in-warranty' period, defective products will be repaired or replaced at the discretion of the retailer and/or Salton Canada. A defective product should be returned to the original place of purchase within the retailer's stipulated return/exchange period*. If you do not wish or are unable to have a defective product replaced under warranty by the retailer, Salton Canada will repair or replace the defective product without charge. You may contact us for assistance by mail, e-mail, fax or telephone as listed below.

This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, commercial use or improper maintenance.

To ensure prompt 'in-warranty' service be sure you have an original proof of purchase. You may be asked to return the product to us along with a description of the defect and your address, zip/postal code.

For repairs not covered by the warranty, please contact us for assistance.

salton[®] **SALTON CANADA**

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* Return/exchange policies at each retailer vary and may differ from the Salton Canada 1 year limited warranty period.