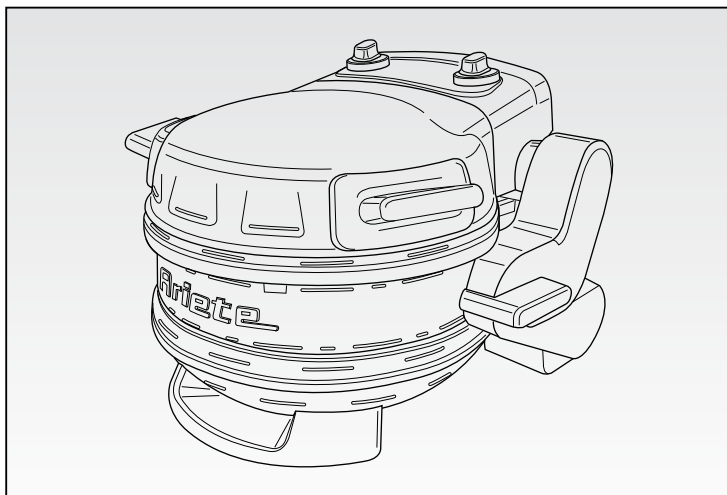


# ***Ariete***



**Dual pizza maker**

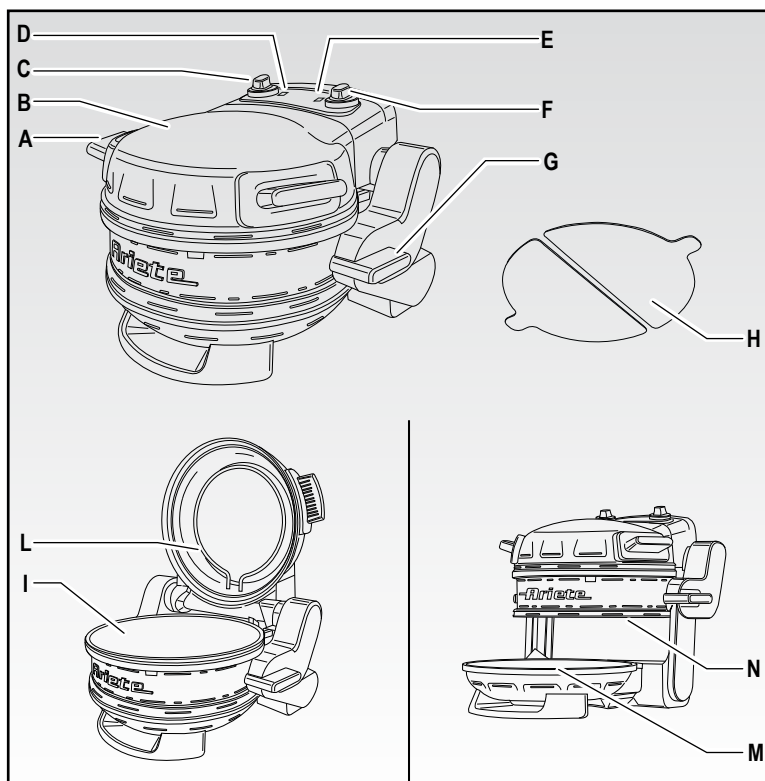


Fig. 1

## APPLIANCE DESCRIPTION

- |   |  |   |                                     |
|---|--|---|-------------------------------------|
| A | Top oven opening handles                       | G | Bottom oven opening handles         |
| B | Appliance body                                 | H | Paddles for putting/removing pizza  |
| C | Power on and temperature dial for top plate    | I | Baking stone plate for top plate    |
| D | Temperature light for top plate                | L | Top heater                          |
| E | Temperature light for bottom plate             | M | Baking stone plate for bottom plate |
| F | Power on and temperature dial for bottom plate | N | Bottom heater                       |

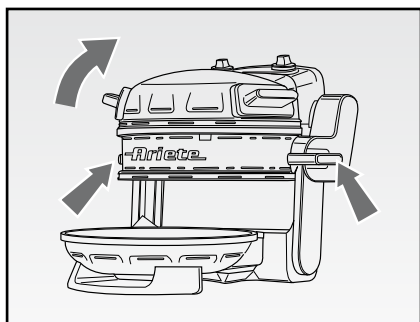


Fig. 2

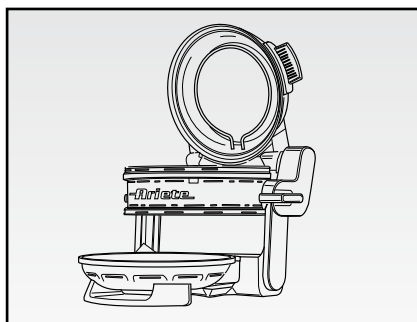



Fig. 3

# IMPORTANT SAFEGUARDS

## READ THESE INSTRUCTIONS BEFORE USE.

The necessary precautions must be taken when using electrical appliances, and these include the following:

1. Make sure that the voltage on the appliance rating plate corresponds to that of the mains electricity.
2. Never leave the appliance unattended when connected to the power supply; unplug it after every use.
3. Never place the appliance on or close to sources of heat.
4. Always place the appliance on a flat, level surface during use.
5. Do not leave the appliance exposed to harmful weather conditions, as rain, moisture, ice, etc. Store in dry areas.
6. Make sure that the power cord does not come into contact with hot surfaces.
7. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and maintenance shall be made by children aged from 8 years and under surveillance.
8. Keep the appliance and the power cord out of reach of children under 8 years of age.
9. NEVER PLACE THE APPLIANCE BODY, PLUG OR POWER CORD IN WATER OR OTHER LIQUIDS; ALWAYS WIPE CLEAN WITH A DAMP CLOTH.
10. ALWAYS UNPLUG THE POWER CORD FROM THE ELECTRICITY MAINS BEFORE FITTING OR REMOVING SINGLE ATTACHMENTS OR BEFORE CLEANING THE APPLIANCE.
11. THE APPLIANCE IS OFF ONLY WHEN UNPLUGGED.
12. Always make sure that your hands are thoroughly dry before using or adjusting the switches on the appliance, or before touching the power plug or power connections.
13. Do not handle or touch the appliance with wet hands or when barefooted.
14. To unplug the appliance, grip the plug and remove it directly from the power socket. Never pull the power cord to unplug the appliance.
15. For safety reasons, your appliance must be connected to an earthed socket according to the electrical regulations in force. AVOID THE USE OF ANY ELECTRICAL DEVICES THAT DO NOT CONFORM TO THE NORMS.

16. Do not move the appliance while it is operating.
17. Do not let the electrical cord hang over the edge of a table or work surface. Avoid contact with hot surfaces.
18. Do not touch the cooking surface when the oven is operating and wait until it reaches the ambient temperature after unplugging it.
19. During the initial operating cycles the oven will smoke. This is absolutely normal and will disappear after it has been used for some time.
20. Do not place the appliance on/near to sources of heat or electrical parts. Do not position it on other appliances.
21. Do not cover the insides of the oven with aluminium foil.
22. Only use the oven to cook or heat foods.
23. Do not place cloths or plates on the appliance.
24. Do not use the oven in kitchen units or built into furniture.
25. Do not use the appliance near to walls or curtains.
26. After use, switch off, before moving or cleaning it.
- 27. The outer surfaces of the appliance can become very hot while it is operating.**
- 28. WARNING – Place the oven on a work top capable of withstanding temperatures of at least 90°C, taking care that there is nothing on it to prevent the passage of air.**
29.  **WARNING – Danger of burns. Do not touch the hot surfaces while the oven is in use.**
- 30. Do not touch the central panel between top and bottom plate when the appliance is switched on, this part is very hot.**
31. Do not touch the central panel between top and bottom plate when the appliance is switched on.
32. The product must not be cleaned using flammable liquids.
33. This product is not to be intended to operate by means of an external timer or separate remote-control system.
34. Never use the appliance if the power cord or plug are damaged or if the appliance itself is faulty; in this case, take it to your nearest Authorised Assistance Centre.
35. To prevent any risks, if the power cord is damaged, it must be replaced by the manufacturer, its Technical Assistance Service or a similarly qualified person.
36. This appliance is designed for HOME USE ONLY and may not be used for commercial or industrial purposes.
37. This appliance conforms to the directives 2014/35/EU and EMC 2014/30/EU, and to the regulations (EC) No. 1935/2004 of 27/10/2004 regarding material in

contact with foods.

38. Any changes to this product, including the thermostat setting modification, may compromise the safety use of the product and lead to the user's guarantee being rendered null.
39. In the event that you decide to dispose of the appliance, we advise you to make it inoperative by cutting off the power cord. We also recommend that any parts that could be dangerous be rendered harmless, especially for children, who may play with the appliance or its parts.
40. Packaging must never be left within the reach of children since it is potentially dangerous.
41. This appliance is intended to be attended during the usage. In case of fault of the appliance, switch off the power plug.
42. Do not use extension cords but plug the appliance always directly to the power socket.

## **DO NOT THROW AWAY THESE INSTRUCTIONS**

### **APPLIANCE DESCRIPTION (Picture 1)**

- A Top oven opening handles
- B Appliance body
- C Power on and temperature dial for top plate
- D Temperature light for top plate
- E Temperature light for bottom plate
- F Power on and temperature dial for bottom plate
- G Bottom oven opening handles
- H Paddles for putting/removing pizza
- I Baking stone plate for top plate
- L Top heater
- M Baking stone plate for bottom plate
- N Bottom heater

### **HOW TO OPERATE**

#### **WARNING:**

***Before use, remove the packing material of the appliance, including the advertising sticker situated on the top lid of the product.***

***Before use, check the baking plate is clean and free of dust streaks. If need be, clean using a damp cloth.***

***It is recommended to clean the heating element and the base before starting heating up and proceed with cooking to remove any small dust residues that have formed in the cooling and rest stage of the product.***

***While using for the first time, a very small amount of smoke may come out; this is just caused by the warming up of some components.***

- Plug in appliance.
- Use the dial (C) for the top plate or dial (F) for the bottom plate to switch the oven on and set the required temperature level, according to your needs. The related light for the top plate (D) or the bottom one (E) goes on indicating starting of the pre-heating phase.
- After few minutes, the light (D or E) turns off and the appliance is ready for use.
- Raise then the top lid of the appliance with both hands via the handles (A) and place the pizza or any other food to be baked on the baking stone plate (I) using suitable oven gloves.
- Close appliance top.
- For using also the appliance bottom, hold both opening handles (G) and rotate the appliance top upwards (Fig. 2). Place the pizza or any other food to be baked onto the baking stone plate (M) using suitable oven gloves.

**Note:** The appliance can be used open above or below at the same time (Fig. 3).

- At the end of baking, rotate the temperature dial (C or F based on the plate being used) to "0" and unplug the appliance.

**WARNING:**

***Make sure appliance is properly closed during baking phase or that food inside do not come in contact with the top/bottom heater.***

***DO not open the top lid or the appliance top during baking to avoid heat dispersion and a probable lengthening of baking time.***

***Prevent the seasoning used for pizza making (oil, cheese, tomato, mozzarella, etc.) from falling onto the baking stone, in order to avoid absorption as well as unpleasant smoke emissions and smells. Do not add oil or liquid seasonings directly on the pizza being baked.***

***It is advisable to bake pizza/focaccia doughs on the top surface of the appliance as they tend to raise more.***

***It is advisable to rotate 180 degrees the pizza on the baking stone half-way through baking so as to obtain a smoother and more uniform result.***

***In case fresh pasta is used for pizza making, cover in flour the surface where pasta is made to prevent it from sticking to the baking stone during baking phase.***

***A special treatment, which ensures an easy washability, was applied on the baking stone plate.***

***Owing use, the surface treatment might tend to change its colour into a darker hue and to show cracks. This does not jeopardize the oven operation nor the baking quality. The metal band is made of stainless steel. This material might change colour at high temperatures; it is normal to notice a yellowing after use.***

## PREPARATION AND BAKING TIME

### WARNING:

***For the best pizza baking results, it is recommended to pre-heat the oven at the highest temperature for about 10/15 minutes.***

Use the apposite paddles to put pizza onto the baking stone. Join and flour the paddles, place the dough and season pizza directly on them. Then, put in the oven. After placing pizza on the stone, remove the paddles. At the end of baking, remove pizza by using the paddles supplied.

### FROZEN PIZZA

- Bake for 2-3 minutes (anyhow, follow times indicated on package).
- It is recommended to take pizza out of freezer 20-30 minutes before putting it in the oven (anyhow, follow instructions on package).

### BOXED PIZZA (TO BE KNEADED)

- Bake for 4-5 minutes.
- Refer to instructions on package.

### PIZZA MADE WITH RECIPE

- Refer to instructions of the recipe.

### WARNING:

***It is advisable not to exceed 180/200 g of dough.***

Our oven has been designed for baking also other kinds of food (fish, vegetables, chicken, etc.) In this case, it is necessary to use apposite oven containers, in aluminium paper, that can be easily found at any store or supermarket. In this way, you will obtain a natural baking that will preserve the characteristics of fresh food.

## CLEANING AND MAINTENANCE

### WARNING:

***Only clean the oven after first making sure that it is unplugged from the power mains and that it has cooled down completely.***

- Remove cooking residues with a spatula.
- Avoid the use of abrasive products or any other detergents.
- The baking stone plate tends to change its colour into a darker hue, to show spots and small cracks owing use. This does not jeopardize the operation of the oven or the cooking quality.
- Wipe the outer surfaces of the appliance with a damp cloth. The baking stone plate (I-M) can also be cleaned with a damp cloth.

### WARNING:

***The product must not be cleaned using flammable liquids.***

***CLEANING THE STONE (I-M) WITH BAKING SODA***

Baking soda is a natural and effective remedy for removing the stubborn stains and residues and is an excellent ally for cleaning the pizza oven stone (I-M). Anyway, after such process, some rings might remain on the stone; this is normal.

The cleaning procedure must be carried out on the cold stone, therefore the product must be unplugged.

- Open the top and bottom lid of the product.
- Remove food residues from the stone (I-M) with a spatula.
- Dampen the stone (I-M) with a sponge soaked in water.
- Put 1 or 2 tbsp of baking soda in the middle of the stone (I-M).
- Sprinkle the baking soda on the stone (I-M), especially on dark stains, using a sponge.
- A paste of water and baking soda will form on the stone (I-M).
- Leave it work for about 5 minutes.
- Clean and wipe the stone (I-M) with the sponge.
- Remove the residues and the baking soda from the stone (I-M).
- Allow to dry.





**IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 19/2012/UE.**

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

## WARRANTY

**PLEASE AFFIX YOUR RECEIPT/PROOF OF PURCHASE HERE.  
IN THE EVENT OF A CLAIM UNDER THIS WARRANTY THE AFORESAID RECEIPT/PROOF OF  
PURCHASE MUST BE PRODUCED TOGETHER WITH THIS WARRANTY.**

Model number	(Lot number:        )
Product name	
Date of purchase	
Place of purchase	

1. The party selling the product ("the seller") to the original purchaser of this product ("the customer") hereby warrants that this product will be of good quality and, in good working order and, free of defects and suitable for its intended purpose under normal household use, for a period of 1 (one) year from the date of purchase ("warranty period") of this product.
2. In the event that the warranty period has not lapsed and the product is not of a good quality, or in good working order or, is defective or is not suitable for its intended purpose under normal household use, the customer may, subject to paragraph 3 below, return the product to the seller and have the following options available:
  - 2.1 Within the first 6 (six) months of the warranty: to receive a refund of the actual price paid or exchange the product for the same or similar product of the same purchased value;
  - 2.2 Within the second 6 (six) months of the warranty: to have the product exchanged for the same or similar product of the same purchased value.
3. The seller will not replace the product or refund the customer in terms of this warranty if the product:
  - 3.1 has been altered contrary to the instructions provided in the product manual;
  - 3.2 has been misused, abused or tampered with;
  - 3.3 is defective or not in working order due to ordinary wear and tear;
  - 3.4 is damaged resulting from the customer's gross negligence, recklessness, malicious behavior or criminal conduct;
  - 3.5 has been utilised for commercial use.

4. This warranty applies only to the product that has been purchased from the seller and not to any expendables attached to or installed on the product by the customer.
5. Any claim in terms of this warranty must be supported by the original proof of purchase.
6. Note that the exchange item will only carry the balance of the warranty period as from the original date of purchase.
7. Spares:  
Selected spares can be purchased from:

ServiceTec  
10 Saddle Drive  
Woodmead Office Park  
Woodmead

Email: spares.za@delonghigroup.com  
Tel: +27 11 474 0153



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