

Breville

the Crispy Crust™

PETE EVANS::

Instruction Booklet



BPZ600

CONGRATULATIONS

on the purchase of your Breville product

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BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and safely discard any packaging material and promotional stickers before using the appliance for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover that is fitted to the power plug of this appliance.
- Do not place the appliance near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not place the appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the appliance at a minimum distance of 8 inches (20cm) away from walls, curtains, cloths and other heat sensitive materials.
- Always operate the appliance on a stable, heat-resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials. Do not use on a metal surface, for example, a sink drain board.
- When operating the appliance, ensure the power cord is kept away from any heat source including the surface of the appliance. Ensure the power cord does not become trapped between the lid and base of the appliance.
- Always ensure the appliance is properly assembled before use. Follow instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- When operating the appliance, insert the power plug into a single power outlet. Do not plug into a double adaptor, or similar, and use with other appliances.
- Do not place cardboard, plastic, paper, or other flammable materials near or in the appliance.
- The outer surface of the appliance may be very hot when operating at high temperatures. Always wear protective, insulated oven gloves when inserting, removing or handling items from the pizza oven when hot. Alternatively, allow the pizza oven to cool before handling.
- Do not lean or stand over the appliance when opening the lid as steam may be released.
- Do not place anything on top of the appliance.
- Do not leave the lid open for extended periods of time.
- Do not place hands inside the appliance during operation.
- Do not insert oversized foods into the appliance 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.

BREVILLE RECOMMENDS SAFETY FIRST

- Do not store any materials other than the supplied accessories in the pizza oven when not in use.
- 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 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.
- Keep the appliance clean. Follow the cleaning instructions provided in this book.
- Caution should be exercised when cooking foods with high oil content such as pine nuts, walnuts and cheese. Broiling these foods, cooking them for extended periods of time or at high temperature may create a fire risk.
- In the event that any foods catch fire in the pizza oven, keep the oven lid closed. Turn the pizza oven off and unplug from the power outlet. Wait until the fire goes out before opening the pizza oven lid.
- The temperature of accessible surfaces may be high when the appliance is operating.

NOTE

Never operate the pizza oven without the pizza stone in place.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Unwind the cord fully before use.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- 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.
- This appliance is for household use only. Do not use that appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- 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. Immediately cease use and call Breville Consumer Service for examination, repair or adjustment.
- For any maintenance other than cleaning, visit www.Breville.com.au or call Breville Consumer Service.

BREVILLE RECOMMENDS SAFETY FIRST

- 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.
- The Breville One-Year Limited Product Warranty excludes defects to the pizza stone caused by the product not being used in accordance with instructions, misuse, accidental damage or breakage.



WARNING

The outer surface of the appliance becomes very hot when operating at high temperatures. Always wear insulated oven gloves when inserting, removing or handling items from the appliance when hot.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

KNOW

your Breville product

KNOW YOUR BREVILLE PRODUCT



- A. ON/OFF switch**
Switches Pizza Oven ON or OFF.
- B. Variable temperature control**
For thick to thin crust pizzas plus low heat and keep warm.
- C. Viewing window**
Monitor the cooking progress without having to open up the lid.
- D. Cool touch handle**
For safe and easy handling.
- E. Top and bottom heating elements**
Heats the oven to a maximum of 350°C to recreate the effects of a traditional pizza oven.
- F. Sturdy non-slip feet**
- G. Removable 12" pizza stone**
Absorbs moisture and distributes heat evenly for a crispy crust.
- H. 1200 watts of power**
Pizza cooks in as little as 5 minutes.
- I. Heating indicator light**
Tells you when the pizza oven is heating.

OPERATING

your Breville product

OPERATING YOUR BREVILLE PRODUCT

BEFORE FIRST USE

Before using the pizza oven for the first time, remove and safely discard any packaging material, promotional labels and ensure the power cord is unplugged.

Remove the pizza stone from the pizza oven and wipe with a soft, damp cloth. Dry thoroughly. Wipe the interior surfaces of the pizza oven with a soft, damp cloth. Dry thoroughly. Re-insert the pizza stone and close the lid.

There is no need to season the pizza stone before using it for the first time.

The stone will season itself over time with repetitive use.

Residue flour or semolina used to roll out the dough will be enough to prevent the pizza dough from sticking

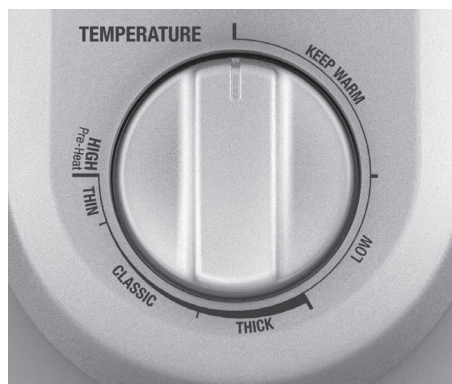
THE PIZZA OVEN IS NOW READY TO USE

1. Insert the power plug into the power outlet. Turn the ON | OFF switch to ON position. When first switched on, the heating indicator light will illuminate to indicate Pizza Oven is in heating mode.
2. Preheat the pizza oven before use. To do this, set the variable temperature control to preheat setting.

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. The heating indicator light will illuminate when the pizza oven is preheating. Recommend pre-heating for at least 30 minutes when first switched on.
4. Turn variable temperature control to either THIN, CLASSIC or THICK crust range to suit your pizza preference. Temperature increases as selector dial is turned clockwise. When selecting CLASSIC or THICK crusts, allow Pizza oven to stand for 5 minutes to adjust to selected heat setting before starting to cook.



CAUTION

Carefully open the lid using oven mitts. Do not lean or stand over the Pizza Oven when opening the lid as steam may be released.

NOTE

The heating indicator light may turn on and off during operation. This is the automatic thermostat light indicating that the correct temperature is being maintained.

OPERATING YOUR BREVILLE PRODUCT

- Roll out fresh pizza dough to desired thickness and place directly onto a large square of baking paper the size of the pizza stone. Prick pizza base evenly with a docker or a fork. Assemble ingredients onto pizza base and transfer pizza and baking paper onto pizza stone.

NOTE

If cooking a 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.

- Carefully close the lid and cook for 2 minutes; open lid, using oven mitts and gently slide baking paper out, leaving the pizza inside pizza oven. Close lid again and cook to desired cooking time (see cooking table on page 12 for suggested cooking times).
- Use the viewing window to check on cooking progress.
- When the Pizza is cooked to desired level, carefully open the lid using oven mitts. Do not lean or stand over the pizza oven when opening the lid as steam may be released.
- Remove the pizza using a heat-proof spatula.
- To prevent smoking and burning, scrape off hot melted cheese and ingredients that may have fallen onto the stone after each pizza has been cooked.

NOTE

Never use a knife or pizza cutter on the stone as this could damage the fine-grain cooking surface. Remove the pizza from the stone prior to cutting.

NOTE

The pizza stone will darken in color with use. This is a normal part of the natural seasoning process. Clean the pizza stone after each use.

LOW SETTING

Ideal for reheating cold cooked pizza slices and garlic bread. Also suitable to heat up flat breads such as tortillas.

Turn variable temperature control dial within the LOW range to engage this setting.

KEEP WARM

Used to keep cooked pizzas warm when there is a delay in serving.

Turn variable temperature control dial within the KEEP WARM range to engage this setting.

NOTE

Never operate the pizza oven without the pizza stone in place.

COOKING GUIDE

COOKING GUIDE

The following table should be used as a guide only. IT does not 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 the cooking times and temperature on the variable temperature control accordingly.

TYPE OF PIZZA	TYPE OF BASE	TEMPERATURE SETTING	COOK TIME
Fresh pizza dough	Thin Crust (approx 170g)	THIN CRUST SETTING	4–6 minutes
Fresh pizza dough	Classic Crust (approx 230g)	CLASSIC CRUST SETTING	7–10 minutes
Fresh pizza dough	Thick crust (approx 290g)	THICK CRUST SETTING	10–12 minutes
Frozen pizza	All types	THIN CRUST SETTING	6–10 minutes
Stored bought pre-made chilled pizza	All types	THIN CRUST SETTING	5–8 minutes
Non-chilled pre-made pizza bases	All types	CLASSIC CRUST SETTING	8–10 minutes
Wraps and flat breads	All types	CLASSIC CRUST SETTING	6–10 minutes

NOTE

These times are based on the maximum temperature for each setting.

WARNING

Do not immerse power cord, pizza stone, power plug, or appliance into water or any other liquid. Do not use harsh abrasives, chemicals or oven cleaners to clean the pizza oven as this may scratch or damage the surface of the appliance.

CARE, CLEANING AND STORAGE

your Breville product

CARE, CLEANING AND STORAGE

CLEANING AFTER USE

1. Always ensure the pizza oven ON|OFF switch is set to the OFF position and the power cord is unplugged prior to moving or cleaning.
2. While stone is still warm, scrape off any cheese or pizza ingredients that may have fallen onto the stone.
3. Allow the pizza oven to cool completely.

CLEANING THE OUTER BODY

1. 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.
2. Allow all parts and surfaces to dry thoroughly before plugging the pizza oven in and using.

CLEANING THE INTERIOR

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

CLEANING THE VIEWING WINDOW

Viewing window will darken from cooking vapors with ongoing use.

To remove built up grime, make a paste from 2 teaspoons bi-carbonate soda, 1 teaspoon white vinegar and 1 teaspoon of water.

Rub paste onto viewing window and wipe clean with a damp cloth.

IMPORTANT

It is important to do this process regularly and always once the pizza oven has completely cooled.

CARE AND CLEANING THE PIZZA STONE

Pizza stones are porous and will absorb fats and oils. It is normal for pizza stones to accumulate stains from dripping cheese and fatty toppings. This will not affect the taste of the pizza or the performance of the stone, however, cooking residue may create excess smoke and odor to form.

To remove stains, cool stone completely and follow instructions below:

1. Small stains can be cleaned easily by scrubbing with a toothbrush and a paste made from equal parts of bi-carb soda and water. Work in small circles until stains are removed. Wipe clean with a damp cloth and dry completely before reusing.
2. To remove burnt on food, use a scouring pad lightly over stubborn areas.
3. If the accumulation is heavy, use a hard abrasive paper like sand paper to clean the surface.
4. Make sure to wipe the stone clean with a damp cloth and allow plenty of time for the stone to dry out completely before use.

NOTE

Do not immerse the pizza stone in water or use cleaning liquids or detergents. Immersing the pizza stone in water could cause it to crack. Cleaning liquids or detergents will absorb into the stone and transfer to the pizza during baking.

CARE, CLEANING AND STORAGE

NOTE

For a deep clean, prepare a paste by mixing $\frac{1}{2}$ cup 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. Using a damp cloth, wipe stone clean, and dry thoroughly.

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

STORAGE

When storing the pizza oven, remove the power plug from the power outlet. 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.

TROUBLESHOOTING

TROUBLESHOOTING

POSSIBLE PROBLEM	SOLUTION / CHECK
Unit does not switch on	Make sure the main power plug is plugged into the outlet Rotate the on and off dial to “ON” position.
Unit does not heat up to desired temperature level	Check to make sure the temperature set dial is correctly positioned If not hot enough, adjust the temperature dial to hotter setting.
Heating light does not stay on	Heating light will turn on and off during normal usage. Heating light will only turn on when the unit is in heating cycle.

RECIPES

RECIPES

PIZZA BASE

Makes 4 twelve inches pizzas

INGREDIENTS

500g (strong bakers) flour or plain flour
3 teaspoons dry yeast
3 teaspoons sugar
2 teaspoons salt
1 tablespoon olive oil
1 cup lukewarm water

METHOD

1. Place flour into a large mixing bowl and make a well in the centre.
2. Add yeast, sugar, salt, olive oil and water and stir until combined.
3. Turn out onto a lightly floured surface and knead for 5-10 minutes or until a smooth ball forms.
4. Place dough ball into a lightly oiled bowl, cover with cling film or clean cloth. Set aside in a warm drought free place for 30 minutes or until dough has doubled in size.
5. Turn dough out on a floured surface and knock back (punch) the dough to remove excess air, lightly knead.
6. Divide dough as required.

PIZZA BIANCO

Makes 4 serves

INGREDIENTS

170g fresh pizza dough
 $\frac{1}{3}$ cup fresh ricotta, crumbled
 $\frac{1}{4}$ cup grated mozzarella cheese
 $\frac{1}{4}$ cup grated provolone cheese
2 tablespoons grated Parmigian
1 garlic clove, finely sliced
1 teaspoon finely chopped fresh rosemary
Sea salt to taste

METHOD

1. Turn the ON/OFF switch to the ON position.
2. Preheat Pizza oven on setting PREHEAT for 15 minutes.
3. Roll out pizza dough to form a 24cm disc and place onto a large square of baking paper.
4. Prick base with a fork or pizza docker
5. Spread base with ricotta, mozzarella, provolone and parmesan. Sprinkle over garlic and rosemary.
6. Select THIN crust setting.
7. Transfer pizza and baking paper together onto pizza stone and close lid. Cook for 2 minutes.
8. Open lid and slide paper out carefully; close lid and turn cook 4-6 minutes or until cooked to your liking.
9. Monitor cooking progress through viewing window. Topping should be melted and golden and base crisp and brown.
10. Open lid carefully with oven mitt and remove pizza onto a chopping board.

*Season with sea salt and cut into 8 wedges.
Serve immediately.*

RECIPES

MEXICAN PIZZA

Makes 4 serves

INGREDIENTS

290g fresh pizza dough
2 tablespoons medium tomato salsa
¼ cup grated mozzarella
½ cup grated cheddar cheese
1 chorizo, thinly sliced
2 tablespoons canned black beans,
rinsed and drained
2 tablespoons chopped coriander sprigs
½ avocado, sliced
2 tablespoons crème fraiche
Jalapenos and lime wedges to serve

METHOD

1. Turn the ON/OFF switch to the ON position.
2. Preheat Pizza oven on setting PREHEAT for 15 minutes.
3. Roll out pizza dough to form a 24cm disc and place onto a large square of baking paper.
4. Prick base with a fork or pizza docker
5. Spread base with salsa and top with mozzarella, cheddar cheese, chorizo and beans.
6. Select THICK crust setting.
7. Transfer pizza and baking paper together onto pizza stone and close lid. Cook for 2 minutes.
8. Open lid and slide paper out carefully; close lid and cook 10–12 minutes or until cooked to your liking.
9. Monitor cooking progress through viewing window. Topping should be melted and golden and base crisp and brown.

10. Open lid carefully with oven mitt and remove pizza onto a chopping board.
11. Sprinkle over coriander and avocado. Spoon a large dollop of crème fraiche into the centre of the pizza.

Cut into 8 wedges and serve immediately with jalapenos and lime wedges.

NOTE

Cooking times are based on the maximum for each crust setting.

RECIPES

SPICY LAMB PIZZA

Makes 4 serves

INGREDIENTS

Pizza paste

85g roasted red capsicum, chopped
1 large red chili, chopped
1 tablespoon olive oil
Sea salt, to season

Spice rub

1 clove garlic, crushed
1 teaspoon ground cumin
1 teaspoon ground coriander
½ teaspoon smoked paprika
½ teaspoon sea salt
1 tablespoon oil
140g lamb fillet, trimmed
170g fresh pizza dough
3 cherry tomatoes, halved
1 tablespoon pine nuts
100g haloumi cheese, shredded
3 tablespoons Greek-style yogurt
1 garlic clove, crushed
Lemon juice, to taste
Sea salt, to season
Fresh mint leaves

METHOD

1. Turn the ON/OFF switch to the ON position.
2. Preheat Pizza oven on setting PREHEAT for 15 minutes.
3. In the meantime combine peppers, chili and the oil in a food processor or blender and process until smooth; season and set aside.
4. Combine garlic and spices. Coat lamb in spice rub.
5. In a pan, heat oil and cook lamb on each side for 1 minute. Remove from heat but keep in the pan and cover with foil to rest.
6. Roll out pizza dough to form a 24cm disc and place onto a large square of baking paper.
7. Prick base with a fork or pizza docker.
8. Spread base with 2 ½ tablespoons pureed capsicum and top with tomatoes, pine nuts and haloumi.
9. Select THIN crust setting.
10. Transfer pizza and baking paper together onto pizza stone and close lid. Cook for 2 minutes.
11. Open lid and slide paper out carefully. Close lid and cook for 4–6 minutes or until cooked to your liking.
12. Monitor cooking progress through viewing window. Topping should be melted and golden and base crisp and brown.
13. Open lid carefully with oven mitt and remove pizza onto a chopping board. Combine yoghurt, garlic and season with lemon juice and salt.
14. Slice lamb thinly and put onto pizza. Add dollops of yoghurt and sprinkle with mint.

Cut into 8 wedges and serve immediately.

NOTE

Use leftover pepper puree for another pizza or add to Bolognese sauce.

NOTE

Adjust variable temperature control within each crust setting range to suit your cooked pizza preference.

RECIPES

ITALIAN MEATBALL PIZZA

Makes 4 serves

INGREDIENTS

Meatballs (makes 24)

200g pork and veal mince
¼ cup dry breadcrumbs
1 teaspoon fennel seeds
2 tablespoons grated Parmigian
1 clove garlic, crushed
1 small egg
Freshly ground black pepper

Pizza

290g fresh pizza dough
¼ cup pizza sauce
⅓ cup cheddar cheese
1 tablespoon chopped parsley
4 cherry tomatoes, halved
10 pitted black olives
1 teaspoon baby capers, drained

METHOD

1. Combine meatball ingredients and mix well. Roll heaped teaspoons of mixture into balls and cook in a hot pan for 2-3 minutes or until browned but not cooked through; set aside.
2. Turn the ON/OFF switch to the ON position.
3. Preheat Pizza oven on setting PREHEAT for 15 minutes.
4. Roll out pizza dough to form 23cm disc and place onto a large square of baking paper.
5. Prick base with a fork or pizza docker.
6. Spread base with pizza sauce and top with cheese, parsley, tomatoes, olives and capers.

7. Arrange meatballs over the top of the pizza and press down a little.
8. Select THICK crust setting.
9. Transfer pizza and baking paper together onto pizza stone and close lid. Cook for 4 minutes.
10. Open lid and slide paper out carefully. Close lid and cook 12-15 minutes or until cooked to your liking.
11. Monitor cooking progress through viewing window. Topping should be melted and golden and base crisp and brown.
12. Open lid carefully with oven mitt and remove pizza onto a chopping board.

Cut into 8 wedges and serve immediately.

NOTE

You'll only need 12 meatballs for one pizza but you can freeze the other half or using it for a second pizza.

RECIPES

BREAKFAST PIZZA

Makes 4 serves

INGREDIENTS

230g fresh pizza dough

2 tablespoons tomato passata

½ cup pizza cheese

4 rashers bacon, trimmed and chopped

85g roasted capsicum, drained, cut into strips

1 egg

Sea salt

Fresh oregano leaves to garnish

METHOD

1. Turn the ON/OFF switch to the ON position.
2. Preheat Pizza oven on setting PREHEAT for 15 minutes.
3. Roll out pizza dough to form a 23cm disc and place onto a large square of baking paper.
4. Prick base with a fork or pizza docker.
5. Spread base with passata and top with cheese, bacon.
6. Make an indentation in the centre of the pizza for the egg to fit in. Lay half of the capsicum strips around the indentation to keep the egg white in place.
7. Select CLASSIC crust setting.
8. Transfer pizza and baking paper together onto pizza stone and close lid. Cook for 4 minutes.
9. Open lid and slide paper out carefully; Crack egg into the centre indentation. Close lid and cook for 7-10 minutes or until cooked to your preference.

10. Monitor cooking progress through viewing window. Topping should be melted and golden and base crisp and brown.
11. Open lid carefully with oven mitt and remove pizza onto a chopping board. Season with sea salt and sprinkle with oregano.

Cut into 8 wedges and serve immediately.

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