

Instructions Manual For Pizza Bakery

The **PIZZA-LID** is specifically designed for use along with a baking-sheet. It works as a small oven. The pizza is baked inside.

The PIZZA-LID is made of regular iron with no heavy metals and is already oiled using a small amount of oil at delivery.

This oil must be washed off, and to prevent corrosion, the following procedure is recommended:

1. Before the lid is initially used, it must be washed using hot water and washing-up liquid.
2. Then oil it using a small amount of cooking oil.
3. After further use the Pizza-lid must be oiled using a small amount of cooking oil.

The Pizza Bakery works as follows:

You form the bottom of the pizza – it must fit under the lid – and bake it without topping on the intensely heated baking-sheet. Remember to add oil to the dough, as it otherwise will stick to the baking-sheet.

When the pizza bottom is well baked – has caught colour underneath – it's removed from the baking-sheet using a palette-knife. **Turn it upside down and put the topping on the baked side.**

Place the pizza carefully on the palette-knife and place it on the baking-sheet. Cover the pizza with the pizza-lid and remove the palette-knife carefully.

The pizza is baked till the cheese melts. It's a good idea to move the "oven" around while baking, thereby using the various temperatures of the baking-sheet.

Tips: arrange dishes containing the different topping ingredients such as tomatoes – tomato purée – various herbs and vegetables – ham – bacon – cheese and anything else you may prefer.

The children are now able to combine a taste sensation and become a lot wiser regarding the diversity of the culinary art.

Maintenance: clean it using a kitchen towel. If necessary, use water. Avoid the use of detergent. To avoid corrosion, oil it with a small amount of cooking oil.

If you have further questions, contact your distributor.