



MPM-1K



PLEASE READ THESE INSTRUCTIONS CAREFULLY
AND RETAIN FOR FUTURE REFERENCE.

CONGRATULATIONS

You are now the proud new owner of a
SMART PLANET Mini Pizza Maker,
model no. MPM-1K

Before using it for the first time, kindly take time to carefully read your instruction manual. Please observe all safety precautions and follow operating procedures. After reading, kindly store your instruction manual in a safe place for your future reference. If you pass this appliance to a third party, please include the operating instruction manual as well.

PARTS DESCRIPTION

- A. Red Power Light
- B. Green Ready Light
- C. Housing
- D. Plug
- E. Hot Plates



VOLTAGE	FREQUENCY	WATTAGE
120 V	60Hz	900 W

READ ALL INSTRUCTIONS BEFORE USING THE MINI PIZZA MAKER APPLIANCE

ELECTRICITY PRECAUTIONS

- To protect against electric shock, do not immerse cord, plugs, or other electric parts in water or other liquids.
- Do not operate any appliance with a damaged cord or plug.
- Do not use this appliance outdoors.
- After baking, unplug cord from electrical outlet.
- Do not leave the appliance plugged in when it is not being used.
- Always unplug the appliance from electrical outlet and allow to cool before cleaning.
- Once this unit is plugged into an electrical outlet it should not be left unattended.
- A short power cord is provided with this appliance to reduce the risk of entanglement or tripping. While we do not recommend it, extension cords may be used if care is exercised. If an extension cord is used, ensure that the marked electrical rating of the extension cord is equal to or greater than the appliance. If the plug is grounded, the extension cord must be a grounded type-3 wire cord. To avoid pulling, tripping or entanglement, position the extension cord so that it does not hang over the edge of the counter, table or other area where it can be pulled on by children or tripped over.

IMPORTANT SAFEGUARDS

- Never touch hot surfaces. Always use hot pads or oven mitts while handling this appliance.
- To protect against fire, electric shock and injury, do not immerse the cord, plug or the appliance in water or any other liquid.
- Close supervision is necessary when this appliance is used by or near children.
- Before use, unwind the power cord completely and keep the cord away from the hot parts of the appliance.
- Do not let the power cord hang over the edge of a table, counter or touch hot surfaces.
- Do not place the appliance on or near hot gas or electric burner, or in a heated oven.
- Do not operate the appliance if it has a damaged cord and/or plug, if the appliance has malfunctioned, or has been damaged in any manner. Contact the Smart Planet Service Center for examination, repair or replacement. Do not attempt to repair this appliance yourself.
- The use of accessories and/or attachments is not recommended and may result in fire, electric shock or injury.
- Always unplug the appliance from the electrical outlet when not in use and before cleaning to avoid accidental electrical shock. Allow it to cool before cleaning.
- While the appliance is hot, even if unplugged, there is a danger of getting burned. Do not touch the appliance or place it into storage while hot.
- Do not use this appliance other than for its intended use.

- For use only with 120V. 60HZ power source. Use an electrical socket with a good ground connection.
- For interior household use only. Do not use this appliance outdoors.

CAUTION

To prevent burns or other personal injuries to children, read and follow all instructions and warnings.

PRECAUTIONS FOR USE AROUND CHILDREN

- Close supervision is necessary when this appliance is used near children.
- Do not allow cord to hang over any edge where a child can reach it. Arrange cord to avoid pulling, tripping or entanglement.

BEFORE INITIAL USE

1. When using for the first time, remove all packaging materials and unwind the power cord from the appliance.
2. Open the unit by lifting the front handle with an oven mitt.
3. Clean the appliance with warm soapy water using a damp cloth, then dry it. DO NOT immerse the whole unit in water at anytime.

4. Before using the appliance, make sure it is at least 4-6" away from any obstacles.

5. There may be a slight smell and a small amount of smoke the first time the appliance is used. This is normal and temporary. Make sure there is sufficient ventilation.

DO NOT put the Mini Pizza Maker into the dishwasher. This will permanently damage the product and will void the warranty.

CLEANING & CARE

- Always clean your appliance after each use to prevent build up.
- Always disconnect the power plug from the wall outlet before cleaning.
- Clean the unit only when it has completely cooled down.
- It is easiest to remove crumbs or leftovers with a very soft brush.
- Be certain to wipe off any baked on oil residue. When the non-stick cooking surfaces are thoroughly cleaned, the releasing capabilities of the coating will be retained.
- Clean the housing surface and the outer surfaces of the unit with a soft, damp cloth. If left over mixture is difficult to remove, brush surface with a little oil. Allow to stand for five minutes then wipe with a damp cloth. Do not use abrasives or metal scourers as they will scratch the non-stick surface of the cooking plates.
- CAUTION: To avoid electric shock, DO NOT immerse the appliance in water or other liquids.
- Do not place the unit in the dishwasher.

OPERATING INSTRUCTIONS

- Roll out the dough into a 1/2 cm thick sheet. Cut dough into circles using either a cookie cutter or the rim of a cup and apply the toppings.
- Plug cord in 120 volt wall outlet.
- The appliance must be pre-heated before using.
- As soon as the appliance is ready, the green ready light will turn on.
- You can now begin using the appliance.
- Open the appliance using the front handle with an oven mitt.
- Brush or spray the molds with butter, margarine or cooking oil.
- Carefully place the dough with topping on to each individual mold.
- Close the appliance and press the lid down for a few seconds to evenly krimp the edge of the
- CAUTION: if there is too much dough/toppings applied the appliance will be difficult to close. To remedy this, remove some of the toppings. Never force this appliance to close when over filled.
- After completion of the cooking process (approx. 8-12 minutes), carefully open the appliance and remove the mini pizzas with the help of a flat wooden, silicone or plastic spatula. Never use a sharp or metal object (e.g. knives, metal spatulas, etc.) as this will damage the non-stick coating.

- If mini pizzas do not lift out easily, cover and cook for an additional 1-2 minutes.
- To cook more mini pizzas, re-brush or spray the cooking surface with oil or cooking spray, close the appliance again and wait until the heating surfaces have reheated sufficiently.
- The cooking process can be repeated as described above.
- When done using the appliance, disconnect the electric plug immediately. Keep the appliance open allowing it to cool down before cleaning.
- Caution: The heating surfaces as well as the sides and top of this appliance may get very hot. Avoid contact with these hot areas by only using the handles and an oven mitt.
- The appliance must always be positioned horizontally on a flat surface during use.

HELPFUL HINTS

1. There may be a slight smell and a small amount of smoke the first time the appliance is used. This is normal and temporary. Make sure there is sufficient ventilation.
2. Use smooth-edged plastic, wooden or rubber utensils. DO NOT use sharp-edged cooking tools such as knives, forks, spoons etc. as the scratching will affect the non-stick performance.

Please note that the Mini Pizza Maker cooks faster than a traditional oven and therefore the cooking times will need to be adjusted.



Recipes

PIZZA DOUGH

Ready-rolled dough, such as pizza dough, pie crust, or phyllo dough is available in your supermarket freezer. These kinds of dough give great results and are handy to keep in your freezer. Allow sufficient time to defrost to room temperature before use.

The dough could be kept chilled then thawed when needed. For best results, frozen pre-made frozen dough should be used as soon as it is thawed. If left out for too long, soft dough sheets are difficult to handle.

HANDMADE DOUGH

- 1 1/4 cups all-purpose flour
- 1 Tbs. sugar
- 1/4 tsp. salt
- 8 Tbs. (1 stick) cold unsalted butter, cut into 1/4-inch cubes
- 3 Tbs. very cold water

- Cut the Butter into small cubes
- In a large bowl, combine the butter, flour, sugar and salt until the butter is fully combined.
- Add water and thoroughly combine together.
- On a flat surface, coat the surface with flour to prevent the dough from sticking.
- Immediately roll out the dough into a flat sheet.
- Cut the dough into circles using a glass, cookie cutter, or a knife.
- Apply the toppings and place into the Mini Pizza Maker.

TRADITIONAL PEPPERONI PIZZA

Toppings:

1/2 cup grated mozzarella
1/2 tsp oregano
12 medium sized slices of pepperoni
1/2 cup tomato sauce
salt and pepper

Dough:

Please follow "Dough" instructions on page 8.

- Preheat the Mini Pizza Maker until the ready light turns on.
- Brush vegetable oil or cooking spray on cooking surfaces.
- Once the dough is made and cut into circles, place each circle into an individual mold found on the appliance.
- After the dough has set into place, apply in this order, the tomato sauce, mozzarella, pepperoni, and season with the oregano and salt and pepper.
- Close the appliance and bake for 8-12 minutes.

BBQ CHICKEN PIZZA

Toppings:

1/2 cup grated mozzarella
12 small pcs of chicken breast
1/2 cup spicy bbq sauce
1Tbsp of fresh chopped Cilantro
1 Tbsp chopped red onion

Dough:

Please follow "Dough" instructions on page 8.

- Preheat the Mini Pizza Maker until the ready light turns on.
- Brush vegetable oil or cooking spray on cooking surfaces.
- Once the dough is made and cut into circles, place each circle into an individual mold found on the appliance.
- After the dough has set into place, apply in this order, the bbq sauce, red onions, cilantro, chicken breast, and lastly the mozzarella cheese.
- Close the appliance and bake for 8-12 minutes.

4 CHEESE MARGARITA PIZZA

Toppings:

1/4 cup grated mozzarella
1/4 cup crumbled feta cheese
1 tsp of parmesan
1/4 cup shredded fontina cheese
2 tsp of freshly chopped basil
1 Roma tomato sliced
1 tsp minced garlic

Dough:

Please follow “Dough” instructions on page 8.

- Preheat the Mini Pizza Maker until the ready light turns on.
- Brush vegetable oil or cooking spray on cooking surfaces.
- Once the dough is made and cut into circles, place each circle into an individual mold found on the appliance.
- After the dough has set into place, apply in this order, the 4 cheeses, roma tomato slices (1 slice for each), garlic, and lastly the fresh basil.
- Close the appliance and bake for 8-12 minutes.

HAWAIIAN PIZZA

Toppings:

1/2 cup shredded mozzarella cheese
1/2 cup tomato sauce
1 Tbsp shredded ham
1 Tbsp sliced pineapple

Dough:

Please follow “Dough” instructions on page 8.

- Preheat the Mini Pizza Maker until the ready light turns on.
- Brush vegetable oil or cooking spray on cooking surfaces.
- Once the dough is made and cut into circles, place each circle into an individual mold found on the appliance.
- After the dough has set into place, apply in this order, the tomato sauce, mozzarella cheese, pineapple, and lastly the ham.
- Close the appliance and bake for 8-12 minutes.

90 DAY LIMITED WARRANTY

Smart Planet warrants this appliance from failures in its materials and workmanship for 90 days from the date of original purchase provided the appliance is operated and maintained in conformity with the instruction manual. Any defective part of the appliance will be repaired or replaced at Smart Planet's discretion. Customers must provide proof of purchase when submitting a warranty claim.

This warranty does not cover discoloration or any damage to the non-stick surfaces of the appliance. This warranty is null and void, as determined solely by Smart Planet, if the appliance is damaged through accident, misuse, abuse, negligence, scratching, shipping or if the appliance is altered in anyway.

If you think the appliance has failed or requires service within its warranty period, please email the Service Department at service@smartplanet.net for further instructions. Please include a description of the defect along with the date you purchased the product and the original receipt with the original purchase date. A receipt proving the original purchase date will be required for all warranty claims, hand written receipts are not accepted. You may be instructed to return the appliance for inspection and evaluation. Return shipping costs are not refundable. Smart Planet is not responsible for returns lost in transit.

Valid only in USA and Canada



www.smartplanethome.com

Copyright 2012 Smart Planet Canoga Park: CA 91304
 Service Center: service@smartplanet.net copyright
 v.20120215



Check out some of our other great products.



www.smartplanethome.com

