

nickelodeon

TEENAGE MUTANT NINJA TURTLES™



PIZZA MAKER

MODEL NTPM-55
INSTRUCTION MANUAL

Distributed by Select Brands, Inc. Lenexa, KS 66219

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Metal parts will become hot. Use any handles or knobs. Care must be taken, as burns can occur from touching hot parts or from spilled, hot liquid.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Do not leave appliance unattended while in use.
6. To disconnect, unplug from wall outlet.
7. Unplug from outlet when not in use and before cleaning. Allow to cool completely before moving, putting on or taking off parts, or before cleaning.
8. Extreme caution must be used when moving an appliance containing hot oil, food, water or other hot liquids.
9. Do not operate any electrical appliance with a damaged cord or plug or after appliance malfunctions or has been dropped or damaged in any manner. Return appliance to nearest authorized service facility for examination, repair or adjustment.
10. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
11. Do not use outdoors or for commercial purposes.
12. Do not let cord hang over edge of table or counter, or touch hot surfaces.
13. Do not place appliance on or near a hot gas or electric burner, or in a heated oven or microwave.
14. Do not use the appliance for other than its intended use.

SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

PIZZA MAKER FEATURES



① Power Light (Red)

② Ready Light (Green)

③ Nonstick Cooking Plates

④ Non-skid Rubber Feet

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

CORD PLUG

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

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used:

- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

SAFE OPERATING PROCEDURES

- **THIS PRODUCT IS NOT A TOY. IT IS NOT INTENDED TO BE USED BY CHILDREN.** Close adult supervision is necessary whenever using this appliance with children present. For your safety, always read and understand the Use and Care Manual before attempting to use any electric appliance.
- This is a high wattage appliance and should be operated on a dedicated circuit.
- Solid surface countertops can be easily scratched, cracked, scorched, or damaged, especially when exposed to heat. To prevent damage, the following precautions should be observed when using this product:
 - Always use a trivet under heat generating sources such as Slow Cookers, Toaster Ovens, Skillets, etc.
 - Do not place hot pans, pots, ceramic or stoneware inserts, etc. directly on the countertop surface.
- In the event that any foods catch fire in the pizza maker, keep the lid closed. Unplug the cord from the power outlet. Wait until any fire is out before opening the pizza lid.
- Do not place cardboard, plastic, paper or other flammable materials near or in the pizza maker.
- Always remove any cardboard or plastic packaging from pizzas before placing in the pizza maker. When making other convenience foods, remove the food from packaging. Do not use any crisping trays or sleeves in the pizza maker. Distribute food evenly on lower nonstick surface of the pizza maker.
- The outer surface of the appliance may be very hot when operating. Always wear protective, insulated oven gloves when inserting, removing or handling items from the pizza oven when hot.
- Do not lean or stand over the pizza maker when opening the lid as steam may be released.
- Do not place anything on top of the pizza maker.
- Do not operate the pizza maker with the lid open.
- Do not place hands inside the pizza maker during operation.
- Do not insert oversized foods into the pizza maker as this may create risk of fire.
- Do not place aluminum foil in the pizza maker.

HOW TO USE

BEFORE USING:

1. Carefully unpack the pizza maker. Remove all packaging materials, including those which may be inside the product.
2. Wipe exterior surfaces with a soft, damp cloth to remove dust particles collected during packing and handling. Dry thoroughly. Do not use abrasive cleaners. Clean the interior with a warm, soapy cloth. Rinse with a clean, damp cloth and dry thoroughly. NEVER IMMERSE THE PRODUCT, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

USING THE PIZZA MAKER:

1. Place the pizza maker on a flat, level, heat-resistant surface.
2. Plug the power cord into a 120V AC electrical wall outlet. The red power light will illuminate and will remain illuminated until the power cord is unplugged from the outlet.
3. Close the top to allow the pizza maker to heat.
4. After approximately 4 minutes the green ready light will illuminate, indicating that the pizza maker has reached the proper temperature and is ready for use.

NOTE: The green ready light will cycle on and off during the cooking process as the thermostat maintains the proper cooking temperature.

5. CAUTION: Pizza maker is HOT. Use oven mitts. Open the top lid using the handle and avoid making contact with hot surfaces. To avoid accidental burns or contact with the hot surfaces or steam being released while cooking, always open and close the lid using oven mitts and by the handle.
6. Place 12-inch or smaller pizza or other food directly on the nonstick bottom surface of the pizza maker. Be sure to remove any plastic or cardboard packaging.
7. Lower the lid and allow the food to cook. A convenient cooking guide is included on pages 6-7.
8. When pizza or other food is cooked to desired doneness, unplug the power supply cord from the outlet. Carefully open the lid using oven mitts. Do not lean or stand over the pizza maker when opening the lid as hot steam may be released.
9. Remove the pizza using a wooden pizza peel or heat resistant spatula. **DO NOT use metal utensils as they will scratch nonstick surfaces.** Slide pizza onto properly sized plate, cardboard circle or pizza tray. Cut and serve pizza. **DO NOT cut pizza while it is in the pizza maker.**
10. Make sure the pizza maker is completely cool before moving or storing.

CARE AND CLEANING

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Refer it to qualified personnel if servicing is needed.

To Clean: Always unplug the appliance from the power source and wait until it cools down before cleaning. There is no need to take the appliance apart for cleaning. Dry with a paper towel to absorb excess oils. Brush crumbs from the cooking plates and wipe with a damp cloth and mild soap. Never immerse in water. Avoid using sharp

utensils, as they will scratch the surfaces. Do not use cleansers or oven cleaners on the cooking plates. To clean the exterior, use a damp cloth with mild soap and towel dry.

To Store: Unplug the appliance and store in its box or in a clean, dry place. Store the cord loosely coiled; never wrap the cord tightly around the unit. Do not put stress on the cord where it enters the appliance, as it could cause the cord to fray and break.

COOKING TIPS

PIZZA TOPPINGS:

- Meat should be fully cooked before placing on pizza. Meat should be browned and drained.
- Fresh vegetables such as onions, green and red peppers, mushrooms and sliced zucchini will remain quite crisp. For more tender vegetables, sauté, steam or microwave them until tender before topping a pizza.
- Try caramelizing onions or roasting red peppers over hot charcoal before topping a pizza.
- Mozzarella, Parmesan and Romano are the most popular cheeses for pizza. For different flavors experiment with a variety of cheeses.

COOKING GUIDE

The table should be used as a guideline only. Cooking times should be adjusted for individual tastes and preferences. Cooking times may vary based on the size, shape and thickness of pizza or other foods.

TYPE OF FOOD	APPROXIMATE COOKING TIME	HINTS
FRESH PIZZA DOUGH		
Thin Crust (9" - 12")	5-6 Minutes	Cooking times are for crust only. Add toppings and finish cooking until cheese bubbles or begins to brown.
Medium Crust (9" - 12")	7-9 Minutes	Cooking times are for crust only. Add toppings and finish cooking until cheese bubbles or begins to brown.
Thick Crust (9" - 12")	10-12 Minutes	Cooking times are for crust only. Add toppings and finish cooking until cheese bubbles or begins to brown.
PIZZA		
Frozen Pizza	12-15 Minutes	
Pre-Made Chilled Crust	7-10 Minutes	

TYPE OF FOOD	APPROXIMATE COOKING TIME	HINTS
Pre-Made Non-Chilled Crust	10-12 Minutes	
Store Bought Take and Bake		Refer to cooking times provided on the pizza cooking instructions.
FROZEN FOODS		
Bite Size Bagels	12-18 Minutes	Bake 12 minutes for softer bagel crust. Bake 18 minutes for crispier bagel crust.
Cheese Sticks	14-16 Minutes	Turn halfway through.
Chicken Strips	16-18 Minutes	
Chicken Wings	18-20 Minutes	Turn halfway through.
Fish Fillets (breaded)	12-14 Minutes	
Onion Rings (breaded)	12-14 Minutes	Turn halfway through.
Pizza Snacks (bite size)	10-12 Minutes	
Potato Skins	12-14 Minutes	
Taquitos	10-12 Minutes	
OTHER FOODS		
Cookies, Chocolate Chip (Refrigerated)	12-15 Minutes	Preheat before baking cookies. Place 1½" dough balls on cooking surface and flatten tops slightly. Bottom of cookies will be more brown than traditional oven baked cookies.
Grilled Sandwiches	7-9 Minutes	Turn halfway through.
Quesadillas	6-10 Minutes	Cooking time depends on type and amount of ingredients.

Actual cooking times may differ from cooking times recommended on packaging for foods you may be cooking. **NEVER LEAVE THE PIZZA MAKER UNATTENDED WHILE OPERATING.**

MASTER SPLINTER'S HOMEMADE PIZZA

Crust

1 package active dry yeast
½ cup warm water
½ teaspoon sugar
½ teaspoon salt
1 tablespoon olive oil
1½ cups bread flour

Sauce

½ cup tomato sauce
½ teaspoon dried oregano leaves, crushed
½ teaspoon dried basil leaves, crushed
1 clove garlic, minced
Dash of pepper
1 tablespoon tomato paste (optional)

¼ cup grated Parmesan cheese

1 - 1½ cups shredded Mozzarella cheese

Suggested toppings: sliced pepperoni, canned mushrooms (sliced), sliced black olives

To prepare crust:

Dissolve yeast in warm water in medium-size mixing bowl. Allow to stand about 5 minutes. Stir in sugar, salt and olive oil. Stir in flour, stirring to make a stiff dough. Turn onto lightly floured board and knead until smooth and elastic, about 5 minutes. Place in greased bowl, cover and allow to stand in warm, draft-free spot until dough is doubled in bulk, about 1 hour.

To prepare sauce:

Combine tomato sauce, oregano, basil, garlic and pepper. Whisk in tomato paste if a thicker sauce is preferred. Spread sauce over partially baked pizza crust.

Punch down dough and form into pizza crust. Transfer to pizza maker and bake for 7 to 8 minutes or until crust is browned on top. Top pizza as desired, then sprinkle with Parmesan and Mozzarella cheese. Continue baking in pizza maker for an additional 10 to 14 minutes or until cheese is melted. Carefully remove the pizza from the pizza maker and transfer to a lightly floured cutting board. Cut, serve and enjoy.

THE MIKEY SPECIAL

1 prepared thin pizza crust (about 10 oz) or prepared focaccia
1 tablespoon olive oil
4 cloves garlic, minced
⅓ cup chopped fresh parsley
1½ cups shredded Mozzarella
3 slices Provolone cheese (about 1 ounce each), sliced into thin strips
⅓ cup grated Parmesan cheese
1 can (14 ounces) artichoke hearts in water, drained and thinly sliced

Brush pizza crust with olive oil. Sprinkle evenly with garlic and top with parsley. Cover the pizza with all of the cheese and add sliced artichoke hearts. Bake in pizza maker for 10 to 20 minutes. Carefully remove the pizza from the pizza maker. Cut, serve and enjoy.

TURTLE POWER GREEK PIZZA

2 boneless, skinless chicken breast halves, cut into 1-inch cubes
½ cup Greek salad dressing
2 tablespoons olive oil, divided
1½ cups Mozzarella cheese, divided
1 thin crust, prepared 12-inch pizza shell or prepared focaccia
1 jar (6 ounces) marinated artichoke hearts, drained and chopped
½ cup roasted red peppers, drained and coarsely chopped
10 kalamata olives, drained, pitted and thinly sliced
1½ tablespoons chopped fresh oregano (or 1½ teaspoons dried oregano leaves)
½ teaspoon ground black pepper
½ cup crumbled feta cheese

Place chicken pieces in resealable plastic bag; add salad dressing and marinate 30 minutes in refrigerator.

Place prepared pizza shell in pizza maker and spread ¾ cup Mozzarella cheese over the pizza shell. Combine artichokes, peppers, olives, oregano and black pepper. Drizzle with 1 tablespoon olive oil; gently stir and set aside.

Heat remaining 1 tablespoon olive oil in a skillet. Drain dressing from chicken and discard. Add chicken to olive oil in skillet and cook, stirring frequently, until chicken is fully-cooked. Spoon chicken over crust. Spoon artichoke mixture over chicken. Sprinkle with remaining ¾ cup Mozzarella cheese and feta. Bake in pizza maker for 12 to 20 minutes or until cheese is browned and bubbly. Carefully remove the pizza from the pizza maker. Cut, serve and enjoy.

HALF-SHELL HERO PIZZAS

4 English muffins - sliced	1 cup marinara or pizza sauce
1 cup shredded Mozzarella	24 thin slices of pepperoni
Dried oregano (optional)	

Arrange 8 English muffin halves in the pizza maker. Spread even amounts of sauce, cheese and toppings over English muffins. Bake 10-14 minutes in the pizza maker.

COWABUNGA MEXICAN PIZZA

1 prepared thin pizza crust (about 10 oz)
½ can (8 oz) refried black beans
1 envelope (1.25 oz) taco seasoning
½ cup shredded Monterrey Jack cheese
¾ cup shredded cheddar cheese
¼ cup diced tomato, seeded
¼ cup chopped red onion
2 tablespoons chopped fresh cilantro sprigs
⅓ cup canned whole kernel corn
1 jalapeño, seeded and diced (optional)
Kosher salt

In a medium bowl, mix the refried beans with a small amount of water into a spreadable consistency. Mix in the taco seasoning.

Seed and dice the tomato and jalapeño. Chop the red onion and cilantro.

Spread the refried beans in a thin layer over the pizza dough. Cover the pizza with all of the cheese, then add other toppings, including the whole kernel corn. Sprinkle with kosher salt to intensify the flavors.

Bake in pizza maker for 10 to 20 minutes. Carefully remove the pizza from the pizza maker. Cut, serve and enjoy.

DONATELLO'S DESSERT PIZZA

1 prepared thin pizza crust (about 10 oz)
3 tablespoons melted butter
⅓ cup raspberry preserves
1 package (8 oz) cream cheese, softened
⅓ cup sugar
½ teaspoon vanilla
Fresh raspberries, washed and dried
Toppings as desired

Brush butter onto pizza crust. Bake crust for 5 to 7 minutes in pizza maker. Spread raspberry preserves evenly on crust and bake for another 1 to 2 minutes. Remove from pizza maker and allow to cool.

In a small bowl, beat cream cheese, sugar and vanilla with electric mixer until fluffy. Spread cream cheese mixture over pizza crust. Top with fresh raspberries.

For an added touch, drizzle with melted chocolate and add toppings like toasted almond slivers, toasted coconut or chocolate shavings.

BROTASTIC BREAKFAST PIZZA

1 thin crust, prepared 12-inch pizza shell or prepared focaccia

3 tablespoons olive oil

6-8 strips of bacon, trimmed and chopped

6 eggs, beaten

1½ cups shredded Monterrey Jack cheese

¼ cup crumbled feta cheese

¼ cup chopped red onion

½ cup sliced red bell pepper

Kosher salt

½ avocado, sliced

Brush the pizza crust with olive oil and set the crust aside.

Beat eggs in separate bowl and set aside.

Cook bacon in a skillet over medium-high heat for 4 to 6 minutes or until crispy. Remove the bacon and allow to cool before chopping. Drain the drippings from the skillet, leaving 1 teaspoon of drippings. Add the eggs to the same skillet and cook 2 to 4 minutes or until eggs are just firm.

Spoon the eggs evenly over the pizza crust. Add Monterrey Jack cheese, feta, onion, pepper and bacon.

Bake in pizza maker for 10 to 15 minutes. Carefully remove the pizza from the pizza maker. Cut into wedges, season with salt and add avocado. Serve and enjoy.

ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500. A Customer Service representative will attempt to resolve warranty issues over the phone. If telephone resolution is not possible, the Customer Service representative will require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.

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