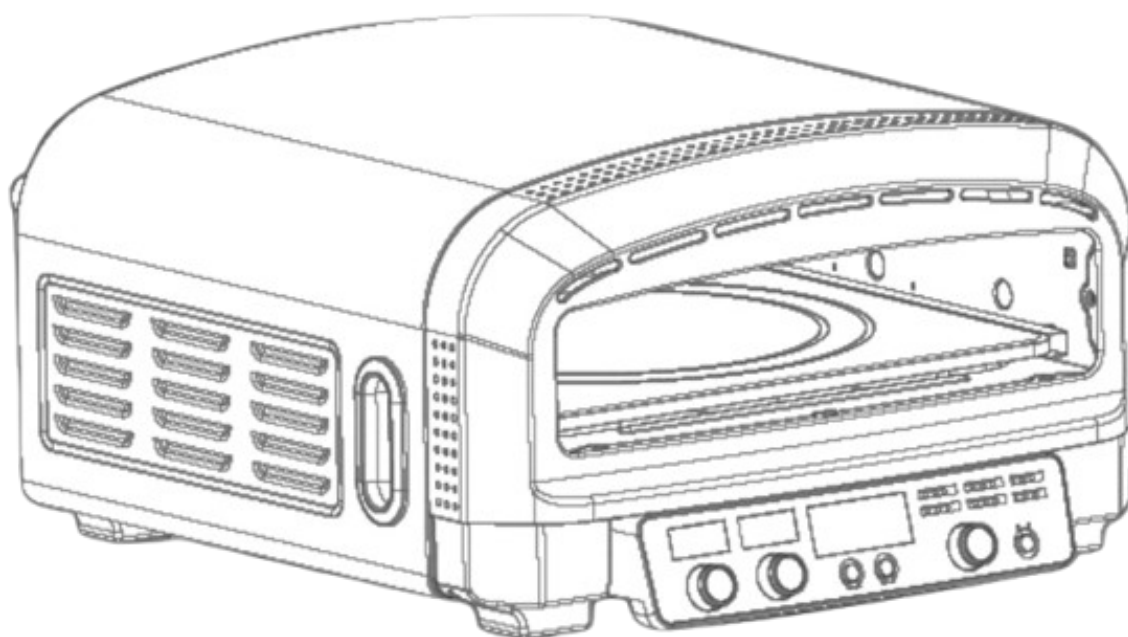


baridi

Electric Pizza Oven 14"



Model No. DH377

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to
instruction
manual



Warning:
hot
surface



Indoor use
only



Wear protective
gloves

SAFETY INSTRUCTIONS

ELECTRICAL SAFETY


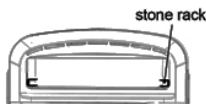



- **WARNING!** It is the user's responsibility to check the following:
- Check all electrical equipment and appliances to ensure that they are safe before using.
- Inspect power supply leads, plugs and all electrical connections for wear and damage.
- Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
- **DO NOT** use worn or damaged cables, plugs or connectors.
- Ensure that any faulty item is repaired or is replaced immediately by a qualified electrician.
- If the cable or plug is damaged during use, switch off the electricity supply and remove from use. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Dellonda recommend that an **RCD** (Residual Current Device) is used with all electrical products.
- Important: Ensure that the voltage rating on the appliance suits the power supply to be used and that the plug is fitted with the correct fuse.
- **DO NOT** pull or carry the appliance by the power cable.
- **DO NOT** pull the plug from the socket by the cable.
- Use only properly grounded electrical outlets with the correct voltage specified by the manufacturer.
- **DO NOT** use extension cords unless they are heavy-duty and rated for high-wattage appliances.
- Inspect the power cable for damage before every use.
- The appliances are not intended to be operated by means of an external time or separate remote-control system.
- The heater must not be located under an electrical socket; the socket must always be accessible in order to disconnect the heater from the electrical supply for maintenance and cleaning.
- If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate circuit from other appliances.
- Never operate the oven if it shows any sign of electrical malfunction, strange smells, or sparking.
- Avoid touching the plug, cord, or oven with wet hands.
- Ensure the power cord is kept away from hot surfaces.
- Switch the oven off and unplug it before cleaning or performing maintenance.
- To protect against electrical shock, **DO NOT** immerse the cord, plugs, or main unit housing in water or other liquid.

GENERAL SAFETY

- This appliance can be used by children from age 8 years and above, persons with reduced physical, sensory, or mental capabilities those with lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way to understand the hazards involved.
- Take inventory of all contents to ensure you have all the parts needed to operate your unit properly and safely.
- Children shall **NOT** play with the appliance.
- Cleaning and user maintenance on the appliance shall not be made by children without supervision.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Ensure the oven is installed on a stable, heat-resistant surface.
- The appliance shall be disconnected from its power source during service and when replacing parts.
- Keep the oven away from flammable materials such as paper, cloth, packaging, or curtains.
- Confirm that all internal components, are correctly positioned.
- Ensure the oven is clean and free of food debris, which can burn or create smoke.
- Verify that ventilation openings are unblocked.
- Clearly mark hot areas and ensure users understand burn risks.
- Preheat the oven according to the manufacturer's guidelines.
- Use high-temperature, heat-resistant gloves when placing or removing food.
- Keep hands, face, and loose clothing away from heating elements.
- **DO NOT** leave the oven unattended while in use.
- Avoid using the under-counter outlet.
- In high-temperature professional programs, **DO NOT** place baking paper on top of accessories. This can cause a fire
- **DO NOT** overload the oven or place oversized items that touch the heating elements.
- The exterior surfaces may become very hot; ensure appropriate labels or warnings are provided.
- Keep a Class B or multipurpose fire extinguisher nearby, but never use water on an electrical fire.
- If a fire occurs:
 - Turn off the power if safe to do so.
 - Keep the oven door closed to starve the fire of oxygen.
- Only trained or instructed personnel should operate the oven.
- **DO NOT** cover the air intake or outlet vents while the unit is operating. Doing so may damage the unit or cause it to overheat.
- **DO NOT** insert anything in the ventilation slots and do not obstruct them.
- **DO NOT** place items on top of the surface while the unit is operating except for authorized recommended accessories.

- Before placing any accessories into the unit ensure they are clean and dry.
- Intended for countertop use only.
- **DO NOT** place the unit near the edge of a countertop. Ensure the surface is level, clean, and dry.
- **DO NOT** store any materials, other than supplied accessories into this unit when not in use.
- This appliance is intended for indoor household use only and is not suitable for commercial or industrial applications.
- **DO NOT** use accessories and attachments not recommended or sold.
- When using this unit, provide adequate space above and on all sides for air circulation. When operating the unit, the rear surface of appliances shall be placed against but cannot be too close to a wall.
- Avoid scratching door surfaces or nicking edges.
- **DO NOT** spray any type of aerosol spray or flavoring inside the unit while cooking.
- Use caution when inserting and removing anything from the unit, especially when hot.
- **DO NOT** let the food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the unit.
- **DO NOT** place any of the following materials in the unit: paper, cardboard, plastic, roasting bags, and the like.
- Extreme caution should be exercised when using containers constructed of any materials other than metal or glass.
- Caution: The temperature of the accessible surface may be high when the appliance is operating. To prevent burns or personal injury, Always use protective hot pads or insulated mitts, and handle the unit only by its designated handles, dials, or grips.
- Spilled food can cause serious burns. Extreme caution must be used when the unit contains hot food. Improper use may result in personal injury.
- Allow the unit to cool completely before cleaning, moving, and storing. Please refer to the cleaning section for regular maintenance of the unit.
- **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
- **DO NOT** use the unit as a source of heat or for drying.

CONTENTS

Model No:	DH377
	
	Stone position (insert the stone into the rack, not on the rack top).
	Pizza Stone tray (1 pcs) Always insert into "Stone rack" (not on the rack top) * The stone is fragile and can break if bumped or dropped. * The stone is very hot during usage and stays hot for a long time. Allow the unit to cool before moving, cleaning or storing it. * DO NOT cool the stone with water while it is hot. If you clean the stone with water, make sure it is completely dry before use. * Store the pizza stone in a dry or warm place. * In order to achieve the best results, place the pizza in the middle of the stone for baking.
	Pizza Shovel (1 pcs) Easy to place or take away pizza from stone
	Enamel coating Baking Tray (1 pcs) * Always lay on the top of the stone * During usage, the pan is possibly distorted due to high temperature. Once cools down, it will be back to normal shape. * After usage, wash / clean it in time. Cool the tray after usage, soak it in water for 30 minutes Use the soft bristle brush for clean.

**** The above accessories pictures are for reference only and are subject to the real one.**

SPECIFICATION

Model	DH377
Temperature	100 - 450°C
Supply	230V/ 50Hz
Power	2200W
Product Dimensions (W x D x H)	469 x 516 x 280mm
Plug Type	3-Pin BS
Nett Weight	11.5kg

OPERATION

BEFORE FIRST USE

- Remove and discard any packaging material, promotional labels, and tape from the unit.
- Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- NEVER clean the main unit/pizza stone in the dishwasher.
- We recommend placing all accessories inside the unit and running it at max temperature for 10 minutes without adding food.
- Remove any packaging residue and odor traces for completely safe and not detrimental to the performance of the unit.
- Some odors and smoke appear when used for the first time. This is a normal situation, because there is protective paint on the surface of the heating tube. With the amount of use, this condition will decrease and disappear.
- Make sure the area is well-ventilated.

SETTING MEMORY

- This product has automatic saving new settings function.
- After setting the new time and temperature, once product works, these new setting will be saved and the previous settings are overwritten.
- This new time and temperature will be displayed when you press the “RESET” button or the next startup.
- If need “default” original setting of time and temperature, press down the
- “RESET” button and “TIME” button in the same time for 3 seconds.

CONTROL PANEL



- A: Top heater temperature displayer
- B: Top heater temperature adjustment dial
- C: Bottom heater temperature display
- D: Bottom heater temperature adjustment dial
- E: Functional display
- F: Time adjustment button
- G: Reset button
- H: Functional dial
- I: Preset programs
- J: Power button
- NOTE: For Timer (F), its time is only for reading.
- Time is over, the unit still keeps working to heat the stone until no operation over 25 minute or power off by user.

LIGHT DISPLAYS AND WARNING LIGHTS

	Shows temperature Only in the format of “°C” or “°F”
	This shows the timer information. The timer is for reference only — when the time runs out, the unit continues operating. If the timer begins counting down, the cooking icons will appear.”
	DO NOT put food into the unit.
	The unit is undergoing a preheat process. Its time and temperature settings cannot be adjusted.
	Preheating is complete and the interior has reached the correct temperature.
	An indicator showing that the heaters are currently operating.

PRESET PROGRAMS

Function	Usage
MANUAL	A DIY setting that allows you to adjust time and temperature according to your cooking needs.
WOOD FIRED	For a thin pizza (T ≈ 1.5 cm). Suitable for fresh pizza topped with tomatoes and mozzarella cheese.
	Note: This product does not use real wood or wood by-products. "Wood Fired" refers to the oven's specific heat-performance characteristics, designed to replicate a traditional wood-fired brick oven.
FROZEN	For store-bought frozen pizzas with ingredients already assembled.
NEW YORK	For a thin pizza (T ≈ 1.5 cm). Designed for fresh pizza made with DIY ingredients.
THIN CRISPY	For a thin pizza (T ≈ 0.3 cm). Designed for fresh pizza made with DIY ingredients.
DEEP DISH	For a thick pizza (T ≈ 3–4 cm). Designed for fresh pizza made with DIY ingredients.



Recommended toppings include cheese, thin slices of ham, and a light amount of vegetables. Food added onto pizza surface, suggest Cheese / thin sliced ham / a little vegetable.

- If with large size fresh vegetables, meat, or seafood, please change into "New York pizza" since they need more cooking time.
- If with large size frozen vegetables, meat, or seafood, please change to the "frozen pizza" program since they need much more cooking time.
- For improved alveolation and crispiness, thin the fresh dough by using a hand-stretching technique instead of a rolling pin. Stretching maintains the dough's internal gas structure, which contributes to greater bubble development during baking.
- For "Deep Dish pizza", pay attention to its growing up thickness after baking in case the pizza touches the top heater.

NOTE:

- Due to the extremely high temperatures achieved, place the unit in a well-ventilated area, as it will emit smoke when cooking.
- NEVER place baking paper on top of accessories in this highly professional program. This can cause a fire.
- We recommend you monitor and stay close to the unit as your food can quickly become overdone and eventually ignite.
- Must be careful on high temperature from accessories. If pull accessories out of the unit, use "Clamp" or other protection.
- IMPORTANT: In case of a lot of smoke, food over burnt / acrid flavor.
- Accessories must be cleaned, no food/oil left from last usage
- Use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil.

OPERATION

Step 1: Power on.	<p>Plug in, press down the "POWER BUTTON" (J).</p> <p>The product is ready for usage.</p>
Step 2: Select program and set the temp.	Rotate the "FUNCTIONAL DIAL" (H) to select the desired program.
	Rotate "TEMPERATURE DIAL" (B/D) to adjust the temperature setting if desired. Press it again for confirmation and heaters start to work.
Step 3: Preheat.	<p>This is an automatic assistant program. When the selected function requires a high operating temperature and the unit has not yet reached it, a preheat cycle will start automatically. During this process, time and temperature settings cannot be adjusted.</p>
	<p>2 icons will be showing as below.</p> <div>   </div>
	DO NOT place the food in the unit during preheating.
	<p>If no need preheating or preheating finished, below icon will be showing:</p> <p>temp. ready</p>
Step 4: Preparing raw pizza.	Add your raw pizza only after the "temp. ready" icon appears.
Step 5: Set the time and place pizza into the unit.	Press "TIME BUTTON" (F), rotate the "FUNCTIONAL DIAL" (H) to adjust the desired cooking time.
	Insert and place the pizza in the middle of the stone, this affects the cooking result.
	Quickly place the cover back and always keep the cover in the door. It is good to keep the internal temp. stable and even. This affects the cooking result.
	Press down the "FUNCTIONAL DIAL" (H) to start the time counting down (Reminder: This timer is only for reading. Time is over, the unit still keeps working).
	Monitor and stay close to the unit as your food can quickly become overdone and eventually ignite.
Step 6: Cooking finished.	Once the pizza is cooked to the desired level, remove it from the unit promptly. Always return the cover to the door gate immediately after removing the pizza.
	Leave your steaming hot pizza to cool slightly before cutting it into pieces.
	If need to make more pizza, repeat steps 1 to 5.
Step 7:End	Disconnect from the mains supply.
	Keep the cover back into door gate for storage.

TROUBLESHOOTING

Fault	Potential cause and solution
Fault The pizza is undercooked or not evenly cooked.	The cooking time /temp. are not enough.
	The pizza crust is overloaded with ingredients, and the preheating time is insufficient.
	The preheat time is not enough
	No cover back to the door during & after the preheating /cooking.
	Pizza not placed in the middle of stone.
	Adjust time /temp. if desired, place pizza into unit again for some minutes.
	During cooking, remove the pizza, rotate it, and then gently slide it back into the unit.
	We suggest you monitor and stay close to the unit as your food can quickly become overdone and eventually ignite.
Should I add the pizza before or after preheating?	Preheating is an automatic function. When a selected program requires a high temperature but the unit has not yet reached the necessary heat level, the system will automatically activate 'Preheat.' The time and temperature for this function cannot be adjusted.
	If no "preheat" icon, but with "temp. ready", you can place the pizza into oven now.
The appliance is not working or does not heat up.	Check that you have selected the timer.
	Check that the power cord is plugged in, the power is turned on, and that the outlet is working (check the appliance at a different outlet).
	Check that Timer has finished counting.
	The appliance is overheated after a long usage. If the appliance overheats, it will automatically turn off the heating system for safety. Stop using the appliance and contact the authorised Sealey stockist.
The appliance produces smoke when it is on.	Food is touching the heating element.
	Switch off the product and reposition the food until it is not touching the heating element.
	Ensure the food does not come into contact with the heating element. If it does, stop the process immediately and allow the appliance to cool. Do not reheat the food.
The circuit breaker or safety switch tripped	This appliance draws high current in operation, when used in conjunction with other kitchen appliances on the same power circuit at the same time, it may trip the circuit breaker or safety switch with incorporated overload protection.
	Check to ensure that other appliances are operating at the same time (e.g. Kettles, toasters, microwaves) to isolate them from the same circuit, then operate the appliance separately to confirm that the circuit is no longer tripping.

CLEANING INSTRUCTIONS

- **WARNING!** Disconnect from mains power supply before performing any Maintenance or Cleaning.
- **WARNING!** Allow components to cool down completely before performing any Maintenance or Cleaning.
- 1. Unplug the pizza oven and remove all accessories.
- 2. Clean the main unit and the control panel with a little damp cloth.
- 3. For "Pizza Stone", DO NOT cool the stone with water when the stone is hot. Clean the stone with water, please dry the stone before next usage. Store the pizza stone in a dry or warm place.

STORAGE

- Clean the device as described. Let the accessories dry completely.
- We recommend that you store the device in its original packaging when it is not to be used for a longer period. Always store the device at a well-ventilated and dry place outside the reach of children.

END OF LIFE

- Dismantle and recycle according to regulations in force.



Environment Protection, Waste Electrical and Waste Electronic Equipment Regulations (WEEE)

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.