

READ BEFORE USE

使用前阅读

Visit www.hamiltonbeach.cn for our complete line of products and Use and Care Guides – as well as delicious recipes, tips, and to register your product online!

有关我们所有系列产品的使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问 www.hamiltonbeach.cn。

Questions?

Please call us – our friendly associates are ready to help.

China: 400-852-2655

如有疑问？

请致电我们，我们的团队随时准备为您提供帮助。

中国大陆客服热线

400-852-2655

官方网站：www.hamiltonbeach.cn

型号：31700-CN

此说明书中图片仅供参考，产品以实物为准。

使用本设备前，我们建议您仔细阅读这些说明。

Hamilton 汉美驰 Beach®

Pizza Maker 披萨机




English2

简体中文 10

IMPORTANT SAFEGUARDS

When using electrical appliances, 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. This appliance is not intended for use, cleaning, or maintenance by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning the use of the appliance by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.
3. Do not touch hot surfaces. Use handles or knobs. Care must be taken, as burns can occur from touching hot parts or from spilled, hot liquid.
4. Cleaning and user maintenance shall not be made by children without supervision.
5. To protect against electric shock, do not place cord, plug, or pizza maker in water or other liquid.
6. Close supervision is necessary when any appliance is used by or near children.
7. Unplug from socket when either not in use or before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
8. Pizza maker must be operated on a flat surface away from the edge of counter to prevent accidental tipping.
9. Do not operate any appliance with a damaged supply cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Supply cord replacement and repairs must be conducted by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
10. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
11. Do not use outdoors.
12. Do not let cord hang over edge of table or counter or touch hot surfaces, including stove.
13. Do not place on or near a hot gas or electric burner, or in a heated oven.
14. A fire may occur if the appliance is covered, touching, or near flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation or before the appliance cools down.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
16. Use extreme caution when removing baking pan.
17. Do not use appliance for other than intended use.
18.  **CAUTION: HOT SURFACE.** The temperature of accessible surfaces may be high when the appliance is operating.
19. In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

SAVE THESE INSTRUCTIONS!

Other Consumer Safety Information

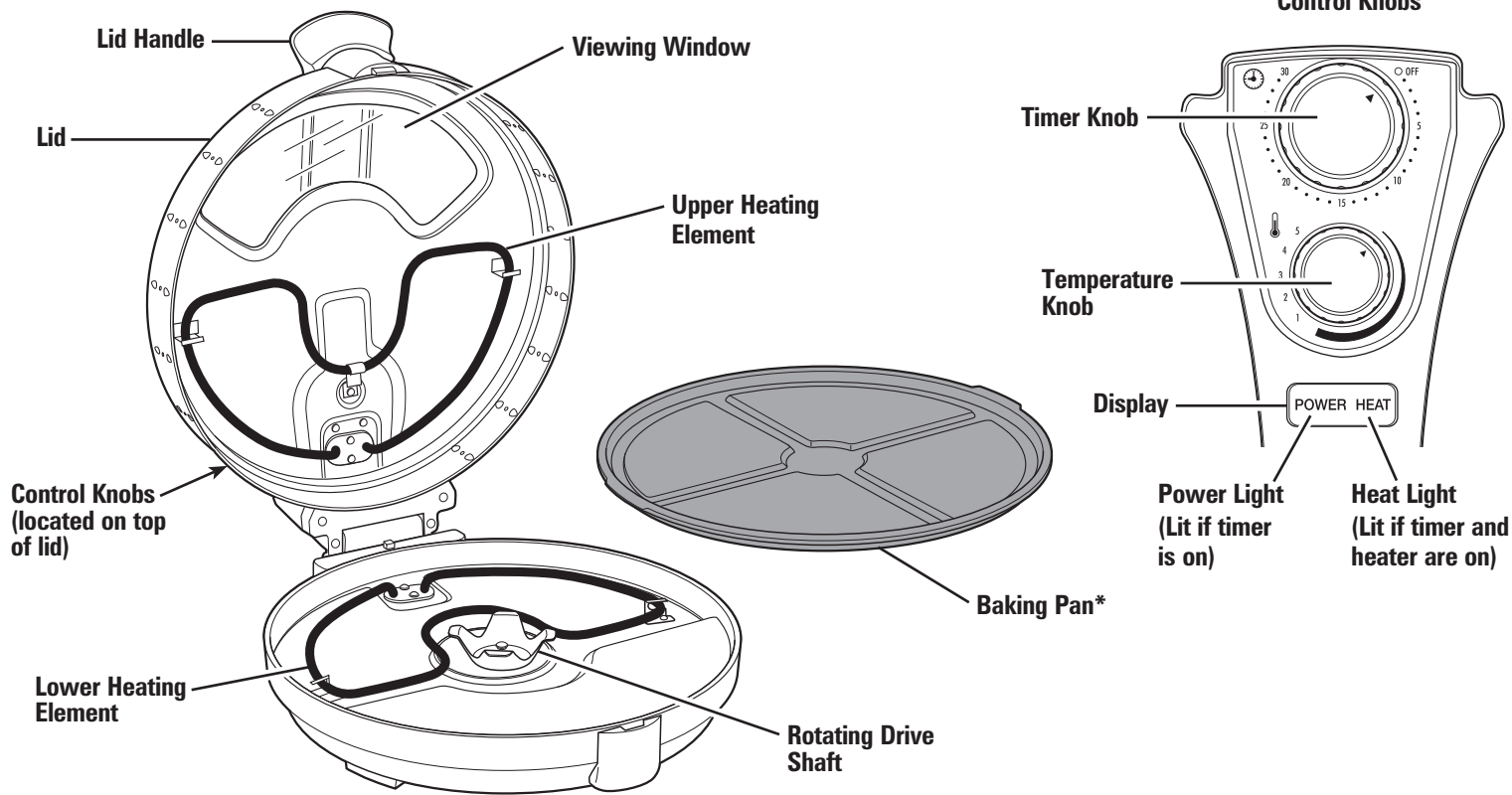
This appliance is intended for household use only.

The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

To avoid an electrical circuit overload, do not use another high-wattage appliance on the same circuit with your appliance.

Parts and Features

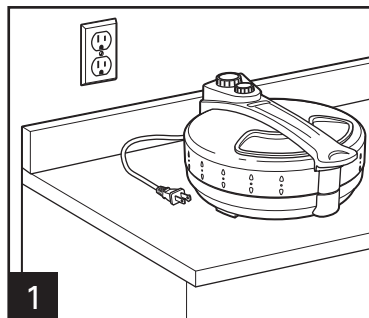
BEFORE FIRST USE: Wash the baking pan in warm, soapy water; rinse and dry thoroughly.



How to Make Pizza

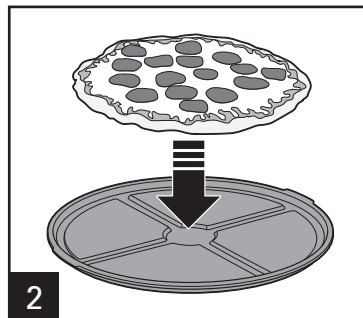
⚠ WARNING Fire Hazard.

- If contents ignite, do not open lid. Unplug pizza maker and allow contents to stop burning and cool before opening lid.
- Do not operate with lid open.
- Do not leave pizza maker unattended when in operation.
- Always unplug pizza maker when not in use.

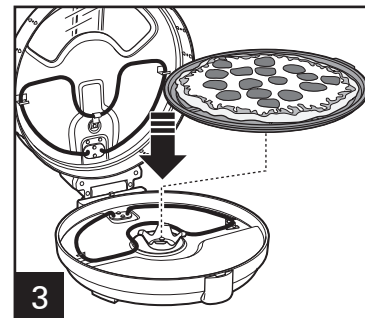


1 Place pizza maker on a flat, dry countertop.

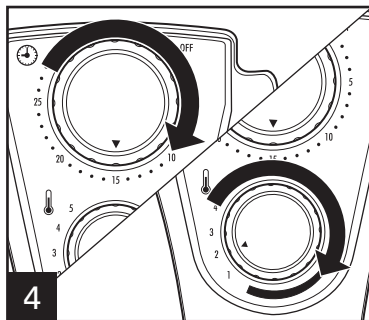
No preheating necessary.



2 Place 12-inch or smaller pizza or other food on baking pan. Be sure to remove any plastic or cardboard packaging.

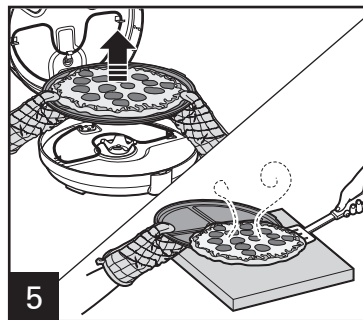


3 Center baking pan on rotating drive shaft. Close lid. Plug unit into outlet.



Select setting 1 through 5 by turning temperature dial clockwise (5 being the hottest temperature). Then turn timer clockwise to select up to 30 minutes. See baking chart on page 6.

NOTE: The baking pan will rotate after the timer and temperature have been set and lid is closed.



5 Timer will sound when baking is complete and baking pan will stop turning and pizza maker will turn off. Unplug.

WARNING! Burn Hazard: Pizza Maker is hot. Use oven mitts. Always use oven mitts to protect hands when opening a hot pizza maker. Escaping steam can burn. Using oven mitts, remove baking pan from pizza maker and place pizza or other food on cutting board.

NOTICE: Do not cut pizza on baking pan or use metal utensils since they may scratch the nonstick surface.

Baking Charts

NOTE: Baking time may be shorter or longer than what is recommended on packaging for the food you are baking. **DO NOT LEAVE UNATTENDED.**

No preheating necessary.

TYPE OF PIZZA (FROZEN)	TEMPERATURE SETTING	APPROXIMATE BAKING TIME
Regular Crust (9"-12")	5	12-14 minutes
Rising Crust	5	21-23 minutes
Regular Crust, extra topping	5	12-14 minutes

TYPE OF PIZZA (REFRIGERATED)	TEMPERATURE SETTING	APPROXIMATE BAKING TIME
Fresh Crust (9"-12")	4	12-14 minutes

TYPE OF FOOD	TEMPERATURE SETTING	APPROXIMATE BAKING TIME
Marinade Fish Fillet (Wrap with Aluminum Foil)	5	13 - 15 minutes
Mini Potatoes (Set the timer in 2 times)	5	58 - 60 minutes
Mini Sweet Potatoes (Set the timer in 2 times)	5	43 - 45 minutes

*Avoid cooking sticky or fatty foods on baking pan directly, or you may lined or wrapped by aluminium foil.

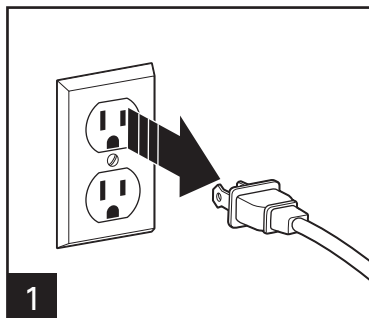
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TYPE OF FOOD (FROZEN)	TEMPERATURE SETTING	APPROXIMATE BAKING TIME
Smile Face Potato Cakes	5	9 - 11 minutes
Hash Browns	5	13 - 15 minutes
Cod Fish Fillet, breaded	5	24 - 26 minutes
Assorted Fish Balls	3	13 - 15 minutes
Hot Dog Sausages	3	18 - 20 minutes (Flip in 10 minutes)
Breadfast Bread	5	13 - 15 minutes
Chicken Nuggets	5	13 - 15 minutes
Golden Crispy Pumpkin Pie *Brush oil on baking pan	5	13 - 15 minutes (Flip after 10 minutes)
Breaded Fantail Shrimp *Brush oil on food surface	3	13 - 15 minutes (Flip after 10 minutes)
Beef Burger Cakes *Brush oil on food surface	3	18 - 20 minutes (Flip after 10 minutes)
Potato and Corn Cakes *Brush oil on baking pan	3	18 - 20 minutes (Flip after 10 minutes)
Belgian Style Waffles	3	4 - 5 minutes
Chinese Salt Baked quali eggs *Cover quali eggs with salt and wrap by aluminum foil	5	18 - 20 minutes
Spring Roll *Brush oil on baking pan and food surface	3	23 - 25 minutes (Flip after 15 minutes)

Care and Cleaning

⚠ WARNING Electrical Shock Hazard.

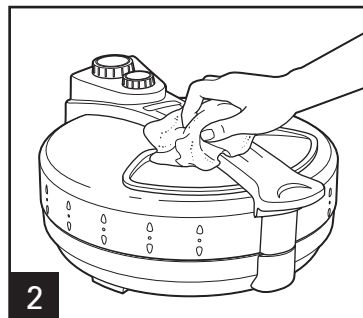
Disconnect power before cleaning. Do not immerse cord, plug, or base in water or any liquid.



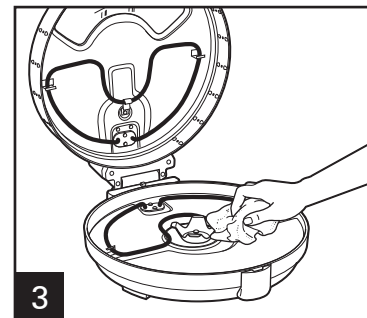
WARNING! Burn Hazard: Pizza Maker is hot. Use oven mitts. Unplug unit and allow to cool completely before cleaning.



DO NOT use the "SANI" setting when washing in the dishwasher. "SANI" cycle temperatures could damage your product.



Wipe outside of unit with a damp, soapy cloth. Do not use steel wool, scouring pads, or abrasive cleansers on any part of the unit. Never use sharp or pointed objects for cleaning.



If necessary, heating element plates may be cleaned with a nylon mesh pad to remove any food residue.

Troubleshooting

PROBLEM

PROBABLE CAUSE/SOLUTION

Baking pan does not rotate.

- Timer was not set or the baking pan may not be properly seated on the rotating drive shaft. Make sure the baking pan is seated properly on the rotating drive shaft and the Timer is set.

Baking pan rotates but does not cook food.

- Temperature control was not set. Temperature control must be selected to turn on the heating elements and begin baking food. Refer to the Baking Chart to adjust the temperature setting for the food you are baking.

Pizza or other foods are not baked evenly.

- Correct temperature setting was not selected for the type of pizza you are baking. Refer to the Baking Chart on page 6 for recommended temperature settings.

Crust is not crispy enough or toppings not brown enough.

- Always begin baking your pizza using the recommended temperature settings in the Baking Chart on page 6. If a crispier crust is desired, reset the Timer and bake until pizza is done to your liking. To avoid overbaking, do not leave unit unattended.

Cookies and cinnamon rolls seem doughy on the inside or the bottom gets too done.

- Correct temperature setting was not selected. When baking refrigerated cookie dough and cinnamon rolls, bake according to the Baking Chart on page 6.

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Recipes

Quesadillas

- 6 (10-inch) tortillas
- 1 cup (250 ml) black bean dip
- 1 1/2 cups (375 ml) shredded cheddar cheese
- 3 green onions, chopped
- 1 cup (250 ml) chopped fresh cilantro

Directions:

1. Spread half of all the tortillas with bean dip. Sprinkle with cheddar, onions, and cilantro.
2. Top with remaining tortillas and press lightly. Place on baking pan.
3. Set temperature to 3 and timer for 6 minutes. Close lid. When timer sounds, remove quesadilla to a cutting board and cut into 6 pieces.

Serves: 6

Mini Pizzas

- 1 English muffin, split
- 1/4 cup (60 ml) pizza sauce
- 1/4 cup (60 ml) shredded mozzarella cheese
- 6 slices pepperoni

Directions:

1. Spread sauce on split sides of muffin. Top each half with cheese and 3 slices of pepperoni. Place halves on baking pan.
2. Set temperature to 3 and timer for 5 minutes. When timer sounds, remove to serving plate. Serve immediately.

Serves: 1

Tomato Bruschetta

- 2 large ripe red tomatoes (about 1 1/4 pounds), cored, seeded, and diced
- 1/2 cup (125 ml) extra-virgin olive oil, divided
- 1/2 cup (125 ml) coarsely chopped fresh basil
- 2 Tablespoons (30 ml) peeled and diced red onion
- 2 cloves garlic, peeled and minced
- 1 teaspoon (5 ml) balsamic vinegar
- Salt and pepper, to taste
- 12 slices crusty French bread, cut diagonally, about 3/4-inch thick


Directions:

1. In medium bowl, combine the tomatoes, 2 Tablespoons of the olive oil, basil, red onion, garlic, vinegar, salt, and pepper. Cover and let stand at room temperature for at least 30 minutes but not longer than 2 hours.
2. Brush both sides of bread slices with remaining olive oil; arrange on baking pan. Set temperature to 4 and timer for 4 minutes. When timer sounds, turn bread over and repeat baking or until the bread is lightly toasted.
3. Stir tomato mixture; top each bread slice with mixture. Serve immediately.

Serves: 6

重要安全说明

当使用电器时，应始终遵守基本的安全防范措施，以减少火灾、触电和/或人身伤害的风险，包括以下内容：

1. 阅读所有相关说明。
2. 本电器不适合以下人群（包括儿童）使用、清洁或维护：行动不便者、精神或智商缺陷者、缺少经验和常识者，除非他们在监督和指导下使用，以确保安全。请勿将本电器用于儿童玩耍。
3. 请勿接触设备高温或发热表面。可以使用旋钮和手柄部分。触摸烫热部件或溢出的热液体会导致灼伤，所以必须小心。
4. 在未受监督下儿童不可以执行清洁和用户维护工作。
5. 为防止触电，请勿将电源线、插头或披萨机放入水或其他液体中。
6. 当本电器由儿童使用或距离儿童较近时，需有成人看护。
7. 不使用与清洁前，请从插座拔下电源。安装或拆解部件和清洁本电器前，请先将其冷却。
8. 披萨机必须在远离柜台边缘的平面上操作，以防意外倾翻。
9. 在下列情况下，请勿使用本电器：电源线或插头破损、本电器出现故障、本电器跌落或已经出现任何形式的损坏。电源线更换和维修必须由制造商、维修代理商或同等资质的人员进行，以避免险情。
10. 使用非本电器制造商推荐的配套附件可能会带来伤害。
11. 请勿户外使用。
12. 请勿将电源线搭置在桌台边缘上或与高温表面接触，包括炉子。
13. 请勿放置在燃气炉或电炉上或附近。请勿放进烤箱内加热。
14. 在操作时，如果本电器被覆盖，接触或靠近易燃材料，包括窗帘、布料、墙壁等时，容易引起火灾。当操作时或本电器冷却前，请勿在电器顶部放置任何物品。
15. 请勿使用金属清洁球清洁设备。可能会损坏烤盘和电气部件，会有电击危险。
16. 取出烤盘时要格外小心。
17. 请勿将本电器用于非预期用途。
18.  **小心：**高温表面。当本电器工作时，可触及的外部表面温度会很高。
19. 为了避免由于控温元件意外重置的危险，本电器不允许外接开关装置，如定时器或延时开关。

请妥善保管这些说明！

其他用户安全信息

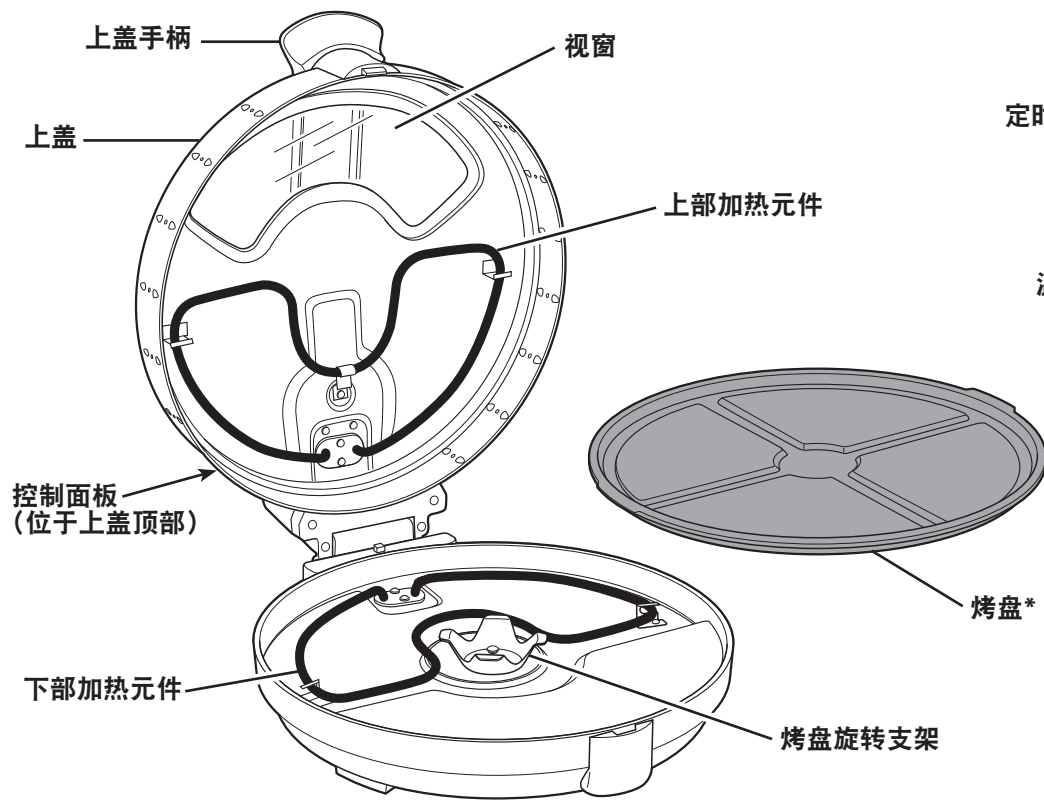
此电器仅限于家庭使用。

此电器电源线的长度以降低被缠绕或绊倒的风险为目的进行了优化设计。倘若需要更长的电源线，可使用符合安全要求的电源延长线。电源延长线的额定功率必须等于或大于此电器的额定功率。电源延长线使用时需特别注意，以防将其搭设在工作台或桌面上，造成儿童扯拉或绊倒他人。

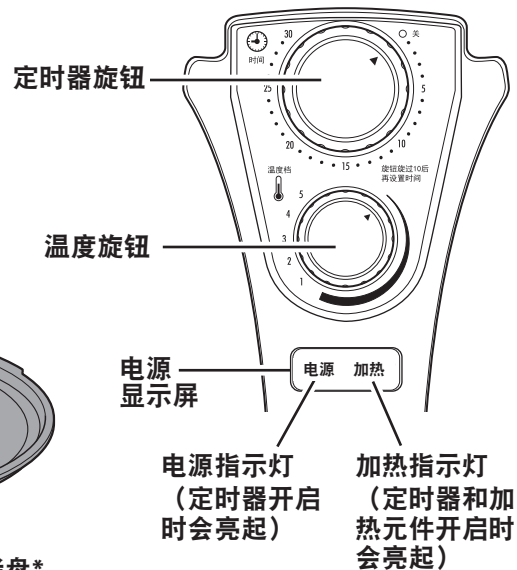
为防电路过载，请勿在您电器的同一电路上使用其他高功率电器。

部件和功能

首次使用前：在温暖的肥皂水中清洗烤盘；然后彻底地冲洗并擦干。



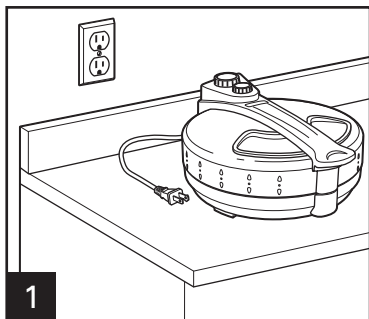
控制面板



如何制作披萨

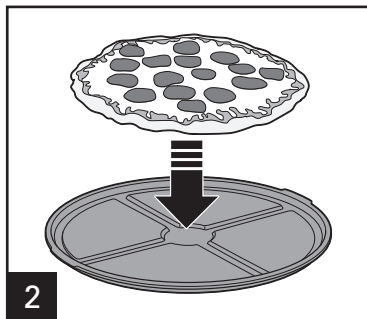
警告 火灾危险。

- 如果披萨机内物件着火，请勿打开盖子。而应该拔下电源插头，让着火物件停止燃烧并冷却后再打开披萨机盖子。
- 请勿在盖子处于打开状态时操作。
- 请勿让披萨机在工作期间处于无人看管状态。
- 未使用时，务必拔下电源插头。

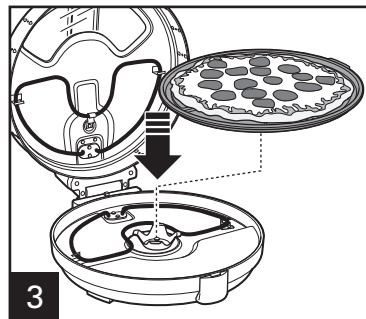


将披萨机放在平整、干燥的工作台上。

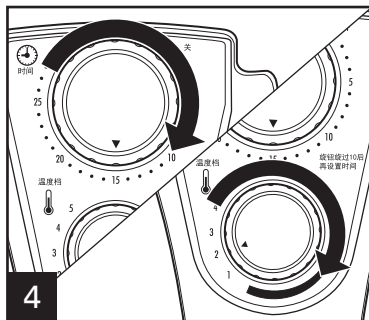
无需预热。



将不超过12英寸的披萨或其他食物放在烤盘上。注意：确保拆除所有塑料或卡纸包装。

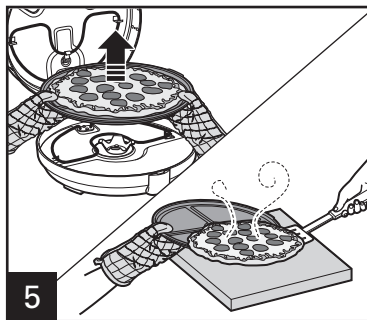


将烤盘放在烤盘旋转支架。闭合上盖。将本机电源插头插入电源插座中。



顺时针旋转温度旋钮选择1-5档（5档为最高温度）。然后顺时针旋转定时器旋钮设置为30分钟。参见第6页“烘烤章节”。

注意：设置好定时器及温度，闭合上盖后，烤盘将会自动旋转



烘烤完成时，定时器将响起，烤盘停止旋转，披萨机将自动断电。拔掉电源插头。

警告！烫伤危险：披萨机很烫。请始终戴隔热手套操作。

当打开披萨机上盖时务必戴上隔热手套保护双手。防止溢出的蒸汽造成伤害。

戴着隔热手套操作将烤盘从披萨机中取出，然后将披萨或其他食物放在砧板上。

注意：请勿在烤盘上使用金属厨具或切开披萨，因为可能会划伤烤盘的不粘涂层。

烘烤章节

注意：烘烤时间较食物包装上推荐的时间或长或短。烘烤中请勿走开。

无需预热。

披萨类型（冰冻）	温度档设置	大约的烘烤时间
普通披萨饼皮 (9至12英寸)	5	12-14 分钟
发酵披萨饼皮	5	21-23 分钟
普通披萨饼皮， 加浇头	5	12-14 分钟

披萨类型（冷藏）	温度档设置	大约的烘烤时间
新鲜的披萨饼皮 (9至12英寸)	4	12-14 分钟

食物类型	温度档设置	大约的烘烤时间
腌制鱼片 (用铝箔包裹)	5	13-15 分钟
小土豆 (设置定时器 2 次)	5	58-60 分钟
小甜土豆 (设置定时器 2 次)	5	43-45 分钟

*避免直接在烤盘上烹饪黏性或油腻的食物，或者您可以使用铝箔铺在烤盘上或包裹食物。

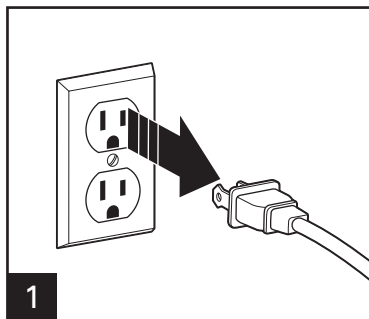
食物类型（冰冻）	温度档设置	大约的烘烤时间
笑脸薯仔饼	5	9-11 分钟
脆薯饼	5	13-15 分钟
香烤面包屑鳕鱼片	5	24-26 分钟
什锦鱼丸	3	13-15 分钟
热狗香肠	3	18-20 分钟 (10 分钟后翻面)
早餐面包	5	13-15 分钟
炸鸡块	5	13-15 分钟
金黄松化南瓜派 *在烤盘上刷上油	5	13-15 分钟 (10 分钟后翻面)
面包屑凤尾虾 *在食物表面刷上油	3	13-15 分钟 (10 分钟后翻面)
牛肉汉堡 *在食物表面刷上油	3	18-20 分钟 (10 分钟后翻面)
土豆玉米饼 *在烤盘上刷上油	3	18-20 分钟 (10 分钟后翻面)
比利时华夫饼	3	4-5 分钟
中式盐焗鹌鹑蛋 *在鹌鹑蛋上覆盖盐 然后用铝箔包裹	5	18-20 分钟
春卷 *在烤盘和食物表面上刷上油	3	23-25 分钟 (15 分钟后翻面)

保养与清洗



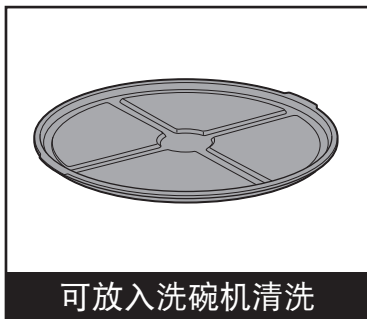
警告 触电危险。

清洗前，请断开电源。请勿将电源线、插头或底座浸入到水或任何液体中。



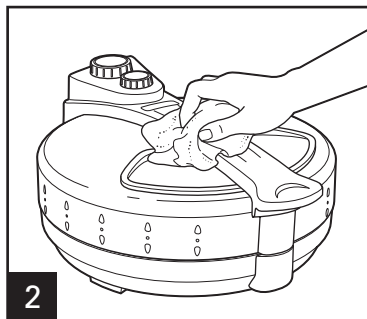
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警告！烫伤危险：披萨机很烫。请戴隔热手套。拔下插头并让机器完全冷却后，再进行清洗。



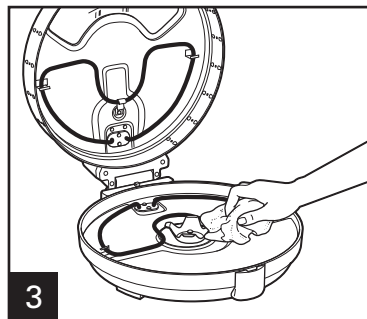
可放入洗碗机清洗

在洗碗机中清洗时，请勿使用“SANI”档位/设定。“SANI”档位/设定温度会损坏本产品。



2

用蘸有肥皂水的湿布擦拭本机的外部。请勿使用钢丝球、百洁布或磨蚀性清洁剂擦拭本机的任何部分。切勿使用锋利或尖锐的物体进行清洁。



3

必要时，加热元件可以在其冷却后使用尼龙网垫清洁，以清除残余的食物杂粒。

故障排除

问题

可能的原因/解决方案

烤盘不旋转

- 未设置定时器或者烤盘可能未正确地放置在烤盘旋转支架上。请确保正确放置烤盘并设置定时器。

烤盘旋转但无法烘烤食物

- 未设置温度控制。必须设置温度控制以开启加热元件开始烘烤食物。请参考第13页“烘烤章节”调节烘烤温度。

披萨或其他食物不能均匀烘烤

- 未为所烘烤的食材设置正确的温度。请参考第13页“烘烤章节”查看推荐的温度设置。

披萨饼皮不够松脆或浇头未充分烤熟

- 请务必使用第13页“烘烤章节”推荐的温度设置来烘烤披萨。如果想要更加松软的披萨饼皮，请设置定时器，烘烤披萨直至达到您喜欢的烘烤程度。为避免烘烤过度，烘烤过程中请勿走开及留意着披萨机中的食物。

曲奇和肉桂卷里面未熟或者底部烤焦。

- 未选择正确的温度设置。烘烤冷藏的曲奇面团和肉桂卷时，请根据第13页“烘烤章节”进行烘烤。

有关我们所有系列产品的使用与维护指南 – 以及美味食谱、生活小贴士和产品在线注册的更多信息，请访问 www.hamiltonbeach.cn。

食谱

墨西哥披萨

- 6 (10-英寸) 墨西哥玉米饼
- 1杯 (250毫升) 黑豆蘸酱
- 1 1/2杯 (375毫升) 切碎的切达芝士
- 3个绿洋葱, 切碎
- 1杯 (250毫升) 切碎的新鲜香菜

制作方法:

- 1.在玉米饼的一面涂满黑豆蘸酱。洒上切达芝士、洋葱和香菜。
- 2.将另一块玉米饼盖在上面, 然后轻轻按压。放置在烤盘上。
- 3.设置温度为3档, 定时器为6分钟。闭合上盖。当定时器响起时, 将披萨饼移至到砧板上并切成6块。

份量: 6

迷你披萨

- 1个英式松饼, 分成两半
- 1/4杯 (60毫升) 披萨酱
- 1/4杯 (60毫升) 切丝的马苏里拉芝士
- 6片意大利香肠

制作方法:

- 1.在切开的松饼上涂抹披萨酱。在每一半的松饼上面撒上切丝的芝士并放置3片意大利香肠。一起放入烤盘。
- 2.设置温度为3档, 定时器为5分钟。当定时器响起时, 移至用餐盘上。即可食用。

份量: 1

西红柿意式烤面包

- 2个大的全熟西红柿 (约560克), 去核、去籽、切成小块
- 1/2杯 (125毫升) 初榨橄榄油, 量好分开盛放
- 1/2杯 (125毫升) 粗切碎的新鲜罗勒
- 2勺 (30毫升) 去皮切丁的红洋葱
- 2个蒜瓣, 去皮, 剁碎
- 1茶匙 (5毫升) 香醋
- 盐和胡椒粉, 调味
- 12片法式面包, 沿对角切开, 约3/4英寸厚

制作方法:

- 1.西红柿、2汤匙橄榄油、罗勒、红洋葱、蒜、醋、盐和胡椒, 一起放入一个中型的碗中均匀搅拌。盖上盖子, 在室温下放置至少30分钟, 但不超过2小时。
- 2.剩余的橄榄油涂抹到面包片的两面, 然后摆放在烤盘上。设置温度为4档, 定时器为4分钟。当定时器响起, 翻转面包, 烘烤另一面, 直到面包微微烤香。
- 3.搅拌西红柿混合物, 将混合物涂抹在每个面包片上。即可食用。

份量: 6

产品中有害物质的名称及含量
NAME AND CONTENT OF HAZARDOUS SUBSTANCES IN PRODUCT

部件名称 (Component name)	有害物质(hazardous substance)					
	铅 Lead (Pb)	汞Mercury (Hg)	镉Cadmium (Cd)	六价铬 Hexavalent Chromium (Cr(VI))	多溴联苯 Polybrominated biphenyls (PBB)	多溴二苯醚 Polybrominated diphenyl ethers (PBDE)
温控器 Thermostat	X	O	O	O	O	O
定时器 Timer	X	O	O	O	O	O
开关 Switch	O	O	X	O	O	O

本表格依据 SJ/T 11364 的规定编制。

This table is prepared in accordance with the provisions of SJ/T 11364.

O: 表示该有害物质在该部件所有均质材料中的含量均在 GB/T 26572 规定的限量要求以下。

Indicates that the said hazardous substance contained in all the homogeneous materials for this component is below the limit requirement in GB/T 26572.

X: 表示该有害物质至少在该部件的某一均质材料中的含量超出 GB/T 26572 规定的限量要求。这是由于目前技术或经济等的原因暂时无法实现替代。

Indicates that the said hazardous substance contained in at least one of the homogeneous materials used for this component is above the limit requirement in GB/T 26572. Due to technological and/ or economic reasons, these hazardous substances cannot be easily replaced at this time.

这是环保使用标志. 标志内的数字代表在正常使用状态下, 产品的环保使用推荐年限.



This is the logo of environmental protection use. The number inside indicates the environmental protection use recommended period (Year) of product in normal use.

Model/型号:
31700-CN

Type/类别:
O60

Rating/规格
220-240V~, 50-60Hz 1200W

Dist.: Hamilton Beach Brands, Inc., Glen Allen, VA 23060
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