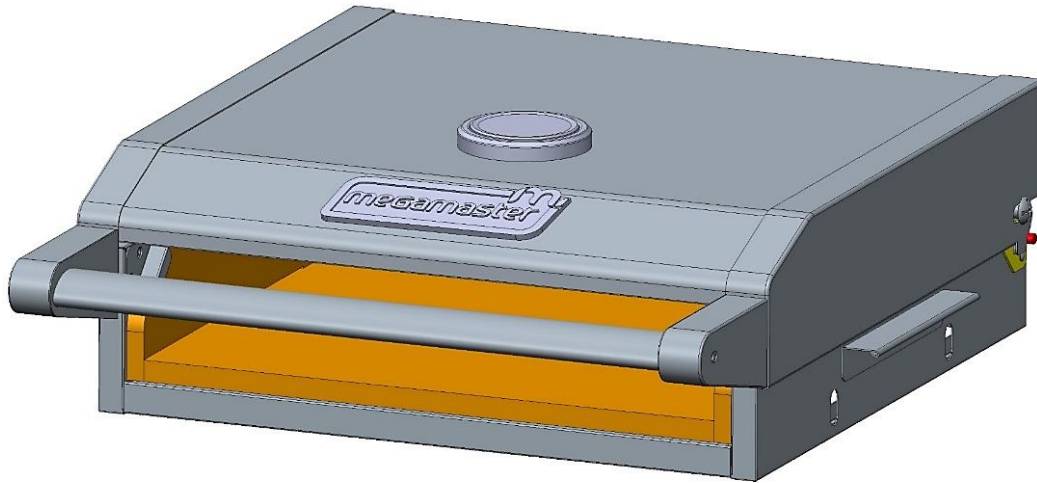


# megamaster



## **BakerBox™**

**Multi-Purpose Pizza and Broiling Oven**

### ASSEMBLY & OPERATION INSTRUCTIONS

**IMPORTANT:** Read these instructions carefully so that you familiarize yourself with the appliance before putting it to your gas or charcoal grill. Keep these instructions for future reference.

**[www.megamaster.co.za](http://www.megamaster.co.za)**

•Manufactured in China: Tui Products Ltd, Mount Maunganui, NZ. Tel: 075752160.

**⚠ WARNING**

For outdoor use only.

**⚠ WARNING**

This BakerBox is not intended to be installed in or on recreational vehicles and/or boats.

**⚠ WARNING**

To reduce the risk of fire, burn hazard or other injury, read the manual carefully and completely before using your BakerBox.

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## Safety Instructions

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Please read the following instructions carefully before attempting to assemble, operate or install the product. Failure to follow these instructions may result in serious bodily injury and/or property damage. If you have questions regarding the product please call our Customer Service Department at **(+27) 12 802 1515**.

### **WARNING**

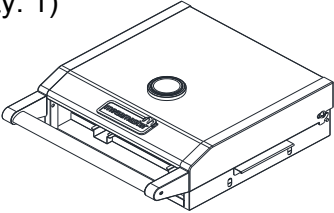
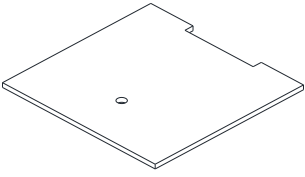
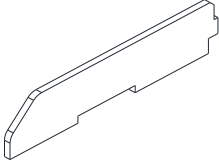
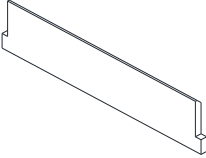
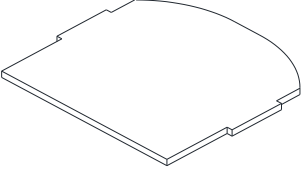
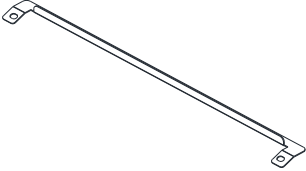
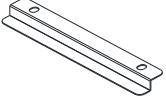

This outdoor cooking appliance is not intended to be installed in or on boats and other recreational vehicles.

## Safety Instructions


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1. During operation, always wear oven mitts or gloves as the BakerBox and the lid handle get extremely hot during use.
2. BakerBox may only be used on an outdoor grill with proper air circulation around the unit and where applicable keep the lid fully open during operation.
3. Children should not be left alone or unattended in an area where the BakerBox is being used. Do not allow them to sit, stand or play in or around the BakerBox while the grill is in operation.
4. Do not touch the BakerBox while the BakerBox is in operation or until the BakerBox has cooled down after use.
5. Allow the BBQ and BB to heat up simultaneously. Only ignite/pre-heat BBQ after placing BB on the grill in correct position.
6. Do not use any kitchen utensils that will melt, crack, or attempt to cause damage to the BB unit. Refrain from using any plastic, silicone or glass while cleaning or baking with the BB.
7. The BB will reach very high temperatures. Refrain from touching **any** part of the BB until enough time is allowed for cooling as described in part 9 below.
8. Cleaning – heat BB for 15 min **after** food has been prepared. Remove any leftover residue by carefully scraping off from the surface of the stones.
9. Allow for at least 90 minutes cool-off period, from when the grill is switched off. When using a charcoal grill, allow for additional cooling time. No water or other solvent/liquids may be used to cool-off the BB.
10. Do not place any combustible products/liquids inside or close to the BB while in operation.
- 11. The BakerBox must never be used indoors or for heating purposes.**
12. Do not repair or replace any part of the BakerBox unless specifically recommended in this manual. All other service should be referred to a qualified technician. This BakerBox is not intended to be installed in or on recreational vehicles or boats.
13. Turn off grill controls and make sure the BakerBox is cool before using any type of aerosol cleaner on or around the BakerBox. Some cleaners produce toxic fumes or can ignite if applied to a hot surface.

## Package Content List

<p>1. Main lid and fire box assembly (Qty. 1)</p> 	<p>2. Top stone (Qty. 1)</p> 
<p>3. Side stone (Qty. 2)</p> 	<p>4. Rear stone (Qty. 1)</p> 
<p>5. Bottom stone (Qty. 1)</p> 	<p>6. Top stone support bracket, front (Qty. 1)</p> 
<p>7. Top stone support bracket, rear (Qty. 1)</p> 	<p>8. Stone support bracket, side (Qty. 2)</p> 

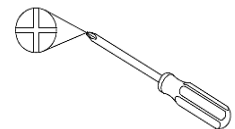
### Hardware Contents

REF#	Description	Specification	QTY
A	 Screw	W5/32" -32 x2/5"mm	8 Pcs.

Before beginning assembly, make sure all parts are present. Compare parts with package contents list and diagram. If any part is missing or damaged, do not attempt to assemble the product. Contact Customer Service for replacement parts.

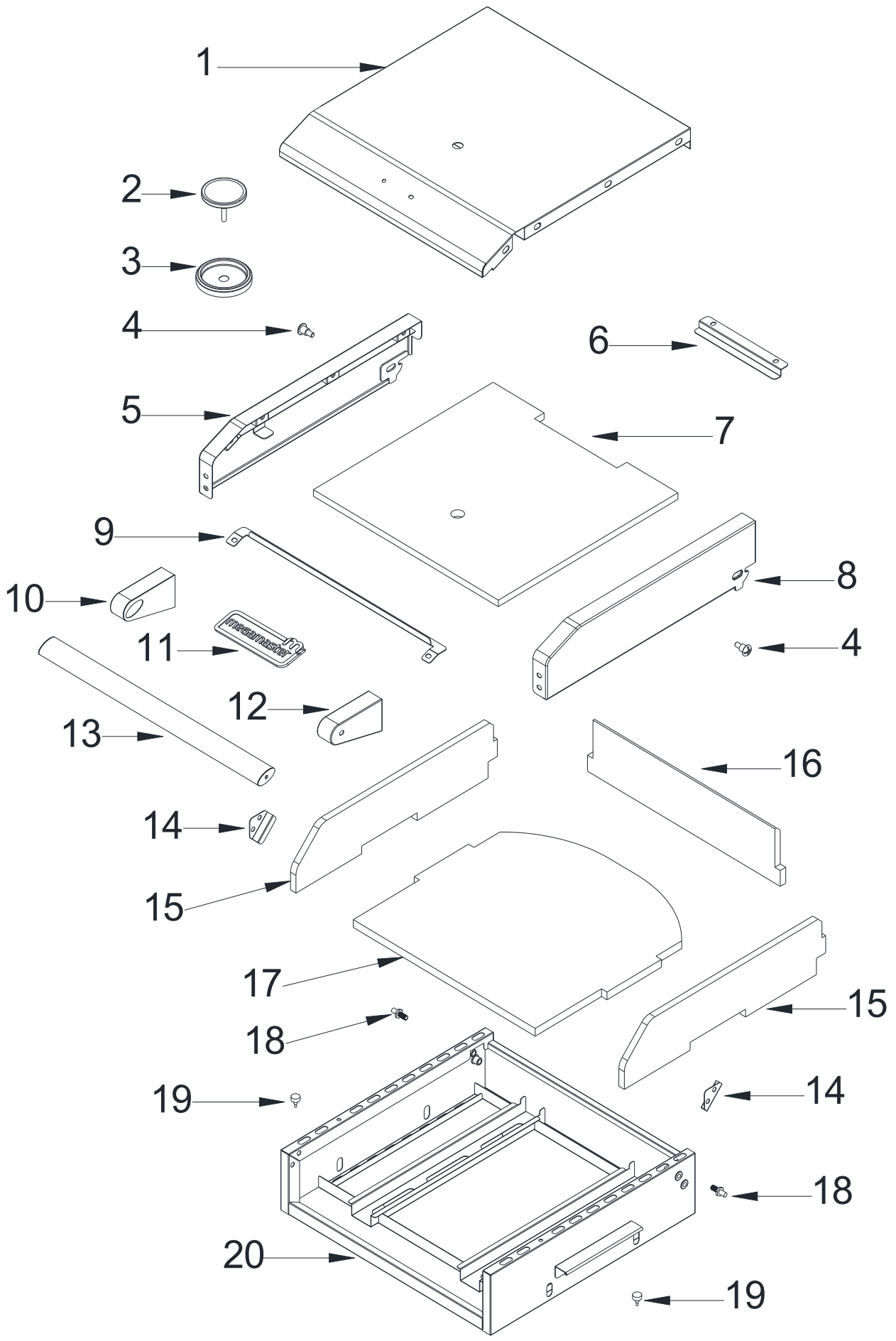
● Estimated Assembly Time: 10 minutes.

● Tools for required for assembly: Philips Screwdriver(not included)



Philips  
Screwdriver

# Exploded View

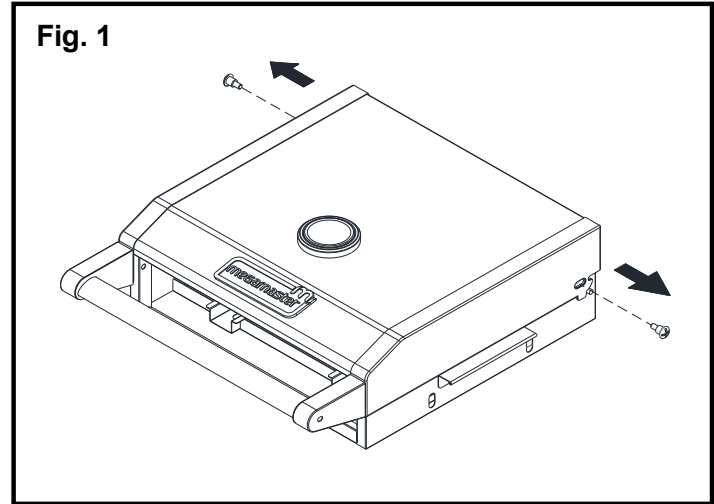


## Part List

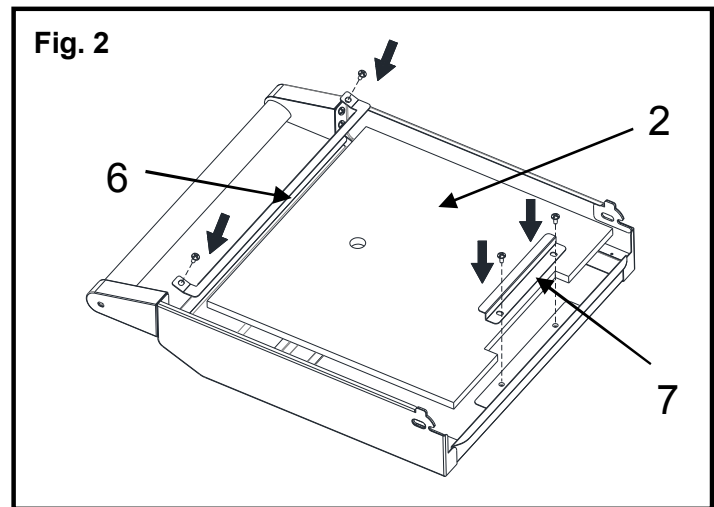
<b>Item No.</b>	<b>Part Description</b>	<b>Warranty coverage (year)</b>	<b>Quantity</b>
1	Main Lid	1	1
2	Temperature Gauge	1	1
3	Temperature Gauge seat	1	1
4	Main Lid screw	1	2
5	Main Lid left panel	1	1
6	Top Stone support bracket, rear	1	1
7	Top Stone	1	1
8	Main Lid right panel	1	1
9	Top Stone support bracket, front	1	1
10	Main Lid handle seat, left	1	1
11	Logo	1	1
12	Main Lid handle seat, right	1	1
13	Main Lid handle	1	1
14	Stone support bracket, side	1	2
15	Side Stone	1	2
16	Rear Stone	1	1
17	Bottom Stone	1	1
18	Main Lid block screw	1	2
19	Main Lid rubber bumper	1	2
20	Firebox Assembly	1	1

# Assembly Instructions

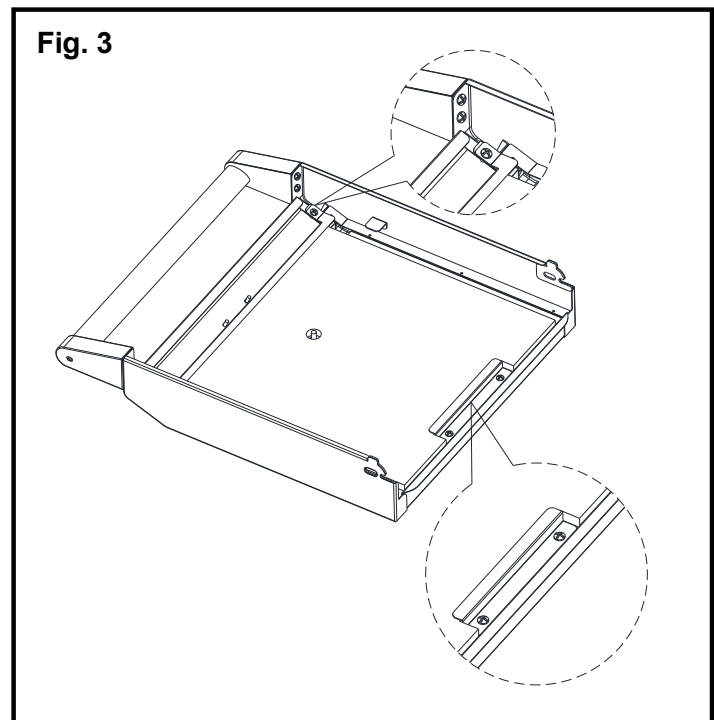
1. Loosen and remove the screws which were pre-assembled, to separate firebox and Main Lid as shown in Fig.1



2. Use 4 pieces screws (A), Top Stone front support bracket (6), Top Stone rear support bracket (7) to attach the Top Stone (2) to main lid inside as shown in Fig.2

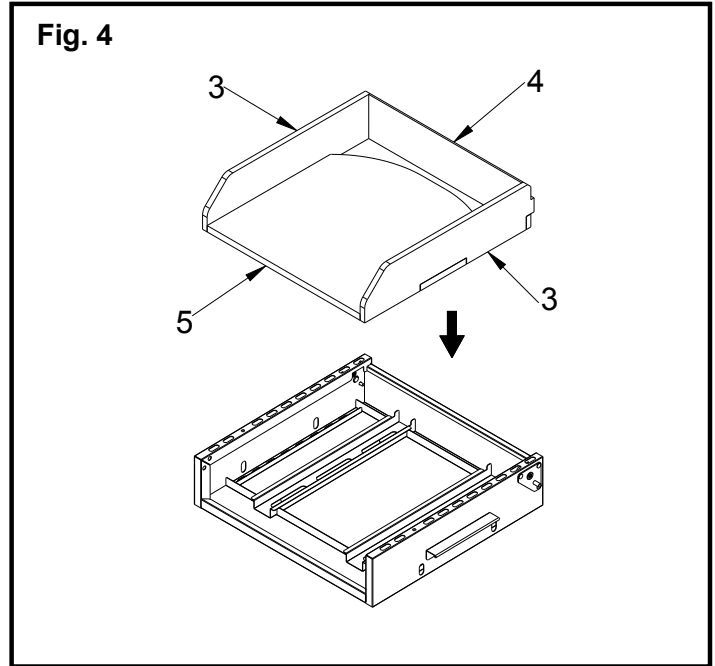


3. Tighten all the screws (A). As shown in Fig.3

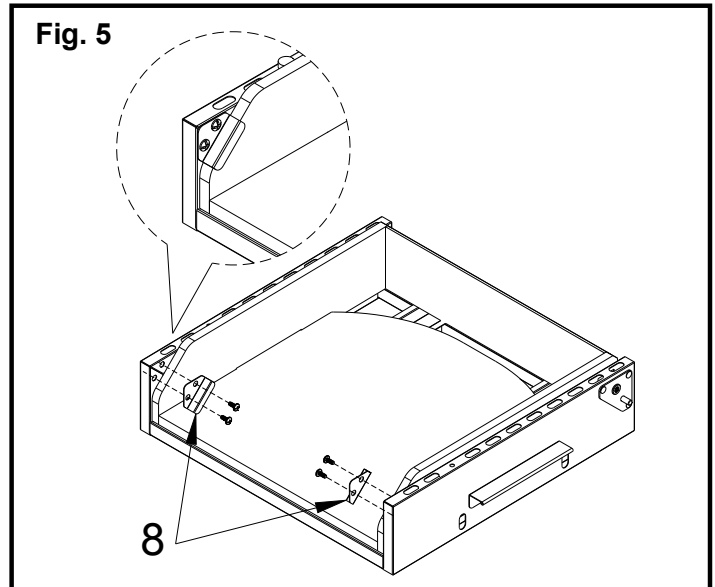


# Assembly Instructions

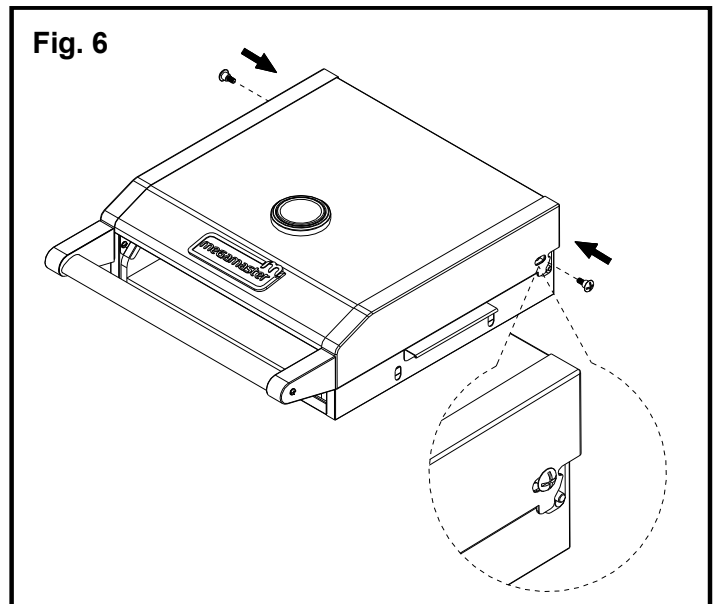
- Place Bottom Stone (5), Side Stones (3), Rear Stone (4) inside Firebox Assembly as shown in Fig.4



- Attach 2 pieces stone support brackets, side (8) to Firebox Side Panel left and right corner then tighten the 4 screws (A) as shown in Fig.5



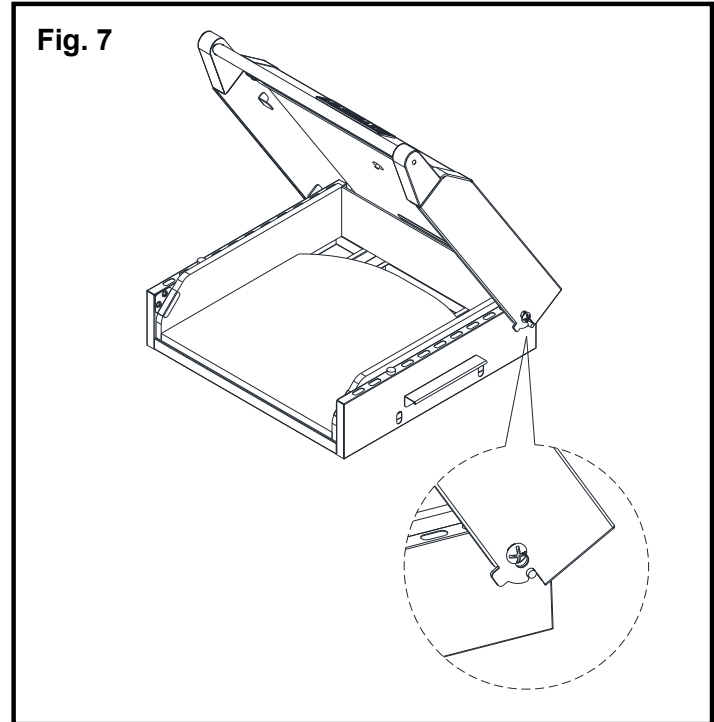
- Re-attach the 2 screws which were removed in Step 1, as shown in Fig.6





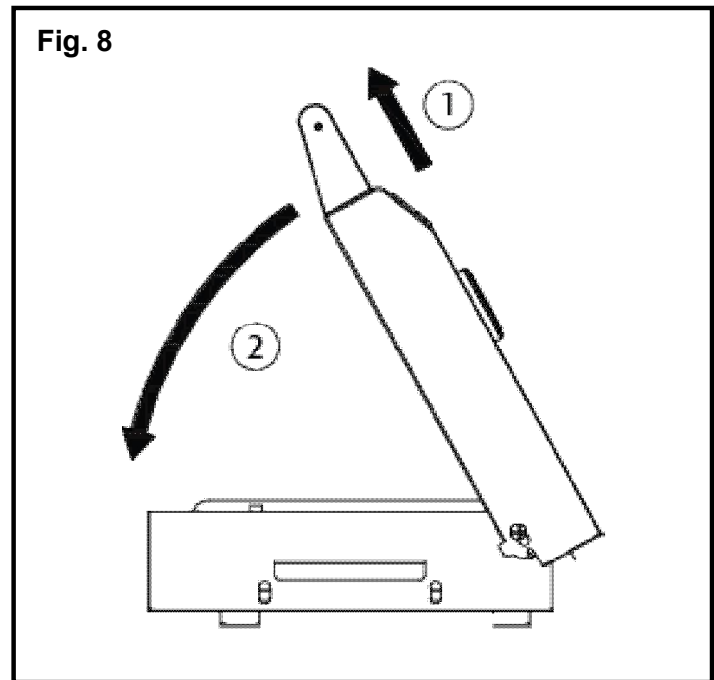
## Assembly Instructions

**Note:** The main lid will self-engage on the locking pin to hold the main lid in the OPEN position as shown in Fig.7



**Note:** The BakerBox™ features a two-step lift-and-release lid as shown in Fig.8

1. Lift lid straight up to release from locking pin.
2. Close Lid slowly until lid comes to a rest.



## Installation Final Check List

1. Stones are secured into proper position with all included brackets and hardware.
2. The main lid can rest in the OPEN position as shown in Fig.7 above.

**Your BakerBox™ is ready to use!**

## Fitment and Time Guide

*(Times may vary by grill size)*

Fits a 57cm Kettle Charcoal Grill?	<b>Yes</b>
Fits into a 50cm+ Gas Grill?	<b>Yes</b>
Accepts a 22cm Pizza?	<b>Yes</b>
Accepts a 30cm Pizza?	<b>Yes</b>
22cm Pizza Average Cook Time?	<b>5 min.</b>
30cm Pizza Average Cook Time?	<b>8 min.</b>
Assembly Time?	<b>10 min.</b>

## Gas Grill Operating Instructions

**⚠ Warning: Please read the following instructions carefully before attempt to assemble, operate or install the product. The BakerBox becomes extremely hot and can cause burning. Failure to comply with these instructions may result in serious bodily injury. Always wear heat resistant oven mitts or gloves for outdoor cooking when handling the BakerBox™.**

**Note: Remove all packaging, including straps, before using the BakerBox™.**

### How to use your BakerBox™ on your gas grill.

1. Open the main lid of the gas grill that will be used with the BakerBox™.
2. Place the BakerBox™ on the cooking grid, centered above 3 burners (for 4 burner or larger units, center BakerBox™ on any 4 burners. Leave at least 15mm of space between the front edge of the BakerBox™ and the front edge of the grill firebox. There should also be at least 26mm of clearance between the BakerBox™ sides and the sides of the grill firebox.
3. With the gas grill main lid completely open and proper spaces surrounding the BakerBox™ listed in Step 2, light your grill by following the instructions that come with your gas grill.
4. Set all burners to HIGH and preheat the BakerBox for approx. 15 minutes.
5. Once the temperature crosses into the designated cooking zone (see Troubleshooting Instructions if this doesn't occur), place your uncooked pizza or other selected food in the oven for baking. Use a dusting of flour on the pizza stone to ensure the pizza base does not stick and to minimise the risk of overcooking the base.
6. Rotate the food as necessary to for even cooking.

## Charcoal Kettle Operating Instructions

**⚠ Warning:** Please read the following instructions carefully before attempt to assemble, operate or install the product. The BakerBox becomes extremely hot and can cause burning. Failure to comply with these instructions may result in serious bodily injury. Always wear heat resistant oven mitts or gloves for outdoor cooking when handling the BakerBox™.

**Note:** Remove all packaging, including straps, before using the BakerBox™.

### How to use your BakerBox™ on a 57cm charcoal kettle.

1. Remove the charcoal kettle main lid. You can hang or store the main lid, as it will not be used while using the BakerBox™. Remove the cooking grid.
2. Place charcoal briquettes or lump charcoal as needed (approx. 1.5kg), in order to get a good even coverage of coals in your charcoal tray. Make sure to follow the instructions that come with your charcoal for lighting instructions.
3. Ensure that there are sufficient coals to enable cooking temperature to be achieved and maintained for cooking the pizza.
4. **IMPORTANT:** when adjusting/opening the hood, be careful not to dis-lodge from the BBQ
5. After your coals are red hot, spread the coals for optimum heat distribution. Make sure to follow the instructions that come with your charcoal for safety instructions on working with hot charcoal. We recommend to place **LESS** coals in the center in order to achieve proper heat distribution for the desired BakerBox™ cooking zone. Refer to Figure 9.
6. Re-install cooking grids. Place the BakerBox™ on the cooking grid to start pre-heating.
7. Once the temperature reaches the proper BakerBox™ cooking zone, you may now place your uncooked pizza or alternate food into the oven for baking.
8. Rotate the food as necessary to for even cooking.



Fig. 9



Fig. 10

# Megamaster Gourmet Pizza Recipe

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## Ranch Chicken Pizza, with Bacon & Artichoke

### Dough

- 1½ cup warm water
- 2 tablespoons sugar
- 2 x 8g pkt. instant dry yeast
- 3½ cup flour
- 1 teaspoon salt
- 2 tablespoons tomato paste

### Gourmet Toppings of your choice

- Cooked Chicken
- Bacon or Parma Ham
- Artichoke
- Peppadews

1. Preheat the BakerBox to desired temperature.
2. To make the dough: Mix all the ingredients together until smooth. Set aside and allow to raise for 10 minutes
3. Roll out dough and place in the pizza pan
4. Spread with tomato paste
5. Arrange other ingredients
6. Insert pizza directly onto the bottom stone of the BakerBox
7. Bake in the Baker Box for 4-7 minutes until dough is golden brown.

## Care and Maintenance

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### Cleaning

1. Turn off the gas supply, and make sure all the knobs are in the “OFF” position.
2. Wait for the grill and BakerBox to cool.
3. Clean the exterior of the BakerBox with a wire brush. Use a metal scraper for stubborn stains.
4. Wipe outer housing with a soft damp cloth only when completely cooled.
5. Clean clogged port with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port.

### Caution

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapors and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
4. Never leave the BakerBox unattended during use.

## Troubleshooting Instructions

### Before calling Customer Service

If the BakerBox™ does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

**Preheating:** It is necessary to preheat the BakerBox before cooking pizza, depending on the type of food and the cooking temperature. The grill lid should always remain open during the use of the BakerBox™.

Problem	Solution
Can I close the lid of my grill while using the BakerBox?	We advise you to keep to lid of your grill in the fully opened position while using the BakerBox in order to protect you and your grill. If you fully or partially close your grill lid while using the BakerBox, it may cause components of your grill to over-heat which may result in damage to your grill and/or bodily injury should you touch the overheated components.
How do I clean the BakerBox?	After baking your final pizza, you can clean the BakerBox by letting the burners remain on high for approximately 15 minutes. Any residue should burn off and remains can be scrapped off and pushed to the back of the oven by using a long handled BBQ brush. Once the oven has cooled completely, a damp cloth can be used to wipe off any char left in the oven. The stone will remain blackened and/or darkened which is natural. If this does not clean the stone to your satisfaction, you can also remove the support brackets and flip the base stone over and replace the support brackets, This will give you a clean base stone to use and the next time you use the BakerBox, any remaining residue will burn off.
My Temperature Gauge is not reaching the cooking zone (red zone).	<p><u>3B Gas Grill</u> - Make sure your BakerBox™ is centered on the burners</p> <p><u>4B (or larger) Gas Grill</u> - Make sure your BakerBox™ is centered above 4 burners</p> <p><u>57cm Charcoal Kettle</u> - Make sure your fuel (lump charcoal or briquettes) are spread evenly across the pan, leaving LESS in the center.</p> <p>In all cases, it will take the temperature gauge about 20 minutes to reach the desired cooking zone. The needle will continue to rise, the longer the BakerBox™ is on the grill.</p> <p><b><i>Some BBQs may not reach the desired cooking zone, this will not affect the performance of your BakerBox™, start cooking after preheating for 20 minutes.</i></b></p>

<b>Problem</b>	<b>Solution</b>
My pizza base burns before the toppings are cooked correctly.	BBQ temperature and type of pizzas vary, you may need to adjust the temperature and baking time accordingly. Your BakerBox™ is designed for homemade pizza bases which require high heat, pre-made or frozen pizzas may require a lower cooking temperature (yellow zone).

## Warranty Information

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Your Megamaster BakerBox™ carries a one (1) year limited warranty.

The warranty period is valid from the date of purchase. Please retain your proof of purchase.

This is subject to correct assembly, use, storage and regular maintenance of the product.

It is the responsibility of the product owner to safely store and protect the BakerBox from the elements.

This warranty does not cover the following:

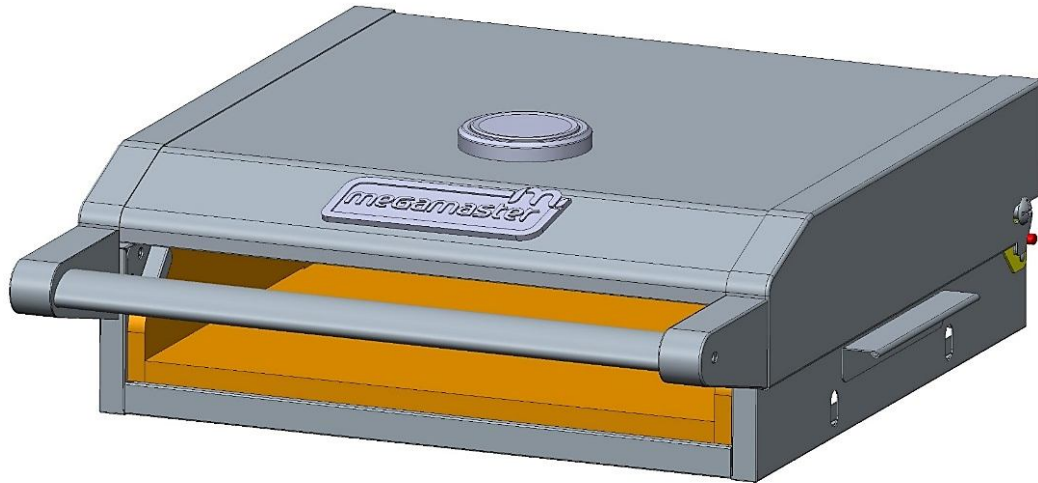
- Rust
- Corrosion
- Discolouration
- Damage caused by improper use not according to instructions set out above

•Please contact our Customer Service Department Tui Products Ltd, Mount Maunganui, NZ. Tel: 075752160.

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# MEGAMASTER



## **BakerBox™** FOR OUTDOOR USE ONLY

### **⚠ WARNING**

Read and follow all Safety, Assembly, and Use & Care Instructions in this guide before assembling and cooking with this BakerBox™.

Failure to follow all instructions in this Use & Care Guide may lead to fire or explosion, which could result in property damage, personal injury or death.

**[www.megamaster.co.za](http://www.megamaster.co.za)**

•Manufactured in China· Tui Products Ltd, Mount Maunganui, NZ. Tel: 075752160.