



PIZZA & More™

Instruction & Recipe Booklet



HOT – DELICIOUS – NOW



PIZZA & More™

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Introduction



The Ronco Pizza & More™ oven is the best way to enjoy pizza, hands down. Whether fresh, frozen or take-and-bake, we know pizza never gets old. Create your own or add your own flare to a store-bought pie. And always make enough to share with friends.

- Quick and easy! The fastest way to cook your favorite pizza, fresh or frozen!
- Move over pizza - Perfect for frozen chicken strips, hot wings, egg rolls, pizza rolls, jalapeño poppers, fish sticks, sandwiches, nachos, cinnamon rolls and more.
- Great for every day use or feed your friends whenever they stop by.
- The Warming Tray keeps apps warm as more food bakes below.
- A cinch to clean! The Baking Pan and Warming Tray have a non-stick coating and you can toss them in the dishwasher.

This is a  listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. **VERY IMPORTANT:** Read carefully all instructions before using the appliance. Save all the instructions provided with the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plug or appliance itself in water or other liquids.
4. Always unplug by grasping the plug – do not pull cord.
5. Unplug from outlet when appliance is not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any electrical appliance with a damaged cord or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to Ronco Holdings, Inc. for examination. Call 1-855-85-RONCO (76626) for return instructions.
7. Always use your appliance from a power outlet with the voltage (A.C. only) marked on the underside of the appliance.
8. **FOR ADULT USE ONLY:** Close supervision is necessary when your appliance is being used near children. Do not leave hot appliances or appliances with moving parts near where children may touch them.
9. Never leave an appliance unattended when in use.
10. Do not use an appliance for other than its intended use.
11. Do not place appliance on or near a hot gas flame or electric element or in a heated oven.
12. Do not let the power cord of the appliance hang over the edge of a table or countertop or touch any hot surface.
13. Use your Ronco Pizza & More oven on a stable, heat-resistant surface and place unit at least 8” (inches) from walls and 8” clear above unit.
14. Use away from curtains.
15. Do not use beneath overhanging cupboards.
16. Unplug the Ronco Pizza & More oven if you smell or see heavy smoke or fire. After it has cooled down, make adjustments so nothing touches the Heating Element. This is an electrical appliance, never put water in it, or on it to cool it down or stop it from smoking.
17. Always unplug the unit before attempting to move it. Never move the unit when it contains hot oil, liquids or hot foods.
18. Use extreme caution when working near the hot pieces and the Heating Element after using Ronco Pizza & More oven, as these parts become (and remain) very hot.

19. Oversized foods or metal utensils must not be inserted in the appliance as they may create a fire or risk of electrical shock.
20. Front, back, top and side surfaces become very hot. Do not allow contact with any objects. A fire may occur if the Ronco Pizza & More oven is covered or touching flammable material, including curtains, draperies, walls and the like, when in operation. Do not store any item other than Warming Tray on top of the appliance when in operation.
21. Do not place or store any objects or material other than foods and manufacturer's recommended accessories in the Ronco Pizza & More oven. Do not place or store anything on top of the oven when plugged in, other than Ronco recommended accessories.
22. Polarized Electrical Plug: To reduce the hazard of potential shock, this item has a polarized plug (one prong is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit the outlet properly, turn the plug the other way; if it still does not fit, contact a qualified electrician for assistance. **DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**
23. **SHORT CORD INSTRUCTIONS:** A short cord is provided to reduce the risks of becoming tangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.**
24. This is an indoor product, do not use it outdoors. Not for commercial use.
25. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
26. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
27. Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
28. Do not cover any part of the appliance with metal foil. This will cause overheating of the oven.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY.

IMPORTANT CORD AND PLUG INFORMATION

A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. **DO NOT USE WITH AN EXTENSION CORD.**

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 fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Connect the power supply cord to a 120VAC electrical outlet only.

Product Specifications

Overall Dimensions: 17.825" W x 12" H x 7" D (with Baking Pan & Warming Tray)

Weight: 9.5 lbs

Rated Voltage: AC 120V

Rated Frequency: 60Hz

Rated Power: 1175 Watts

Power Cord: 40 inches

What's in the box:



Pizza Oven Chassis



Warming Tray



Baking Pan



Instruction & Recipe Booklet

Getting to know your



Removable **WARMING/SERVING TRAY** sits on top, keeping food warm from the heat of the oven as more food cooks below.

The **COOKING TIMER** automatically shuts off when the time is done.



DUAL HEATING ELEMENTS on top and bottom cook foods up to 40% faster than a regular oven!

ON/OFF SWITCH starts rotating foods for perfect, even cooking every time.

How to Use

After you've familiarized yourself with the Ronco Pizza & More oven, make sure you wash the Baking Pan and Warming Tray in warm, soapy water. Then rinse and dry thoroughly.

1. Insert empty Baking Pan all the way to the back of the oven.
2. PREHEAT OVEN: Turn ON/OFF switch to ON. The Baking Pan will auto-align and begin to rotate. Turn TIMER and preheat 3 minutes.
3. After preheating, slide pizza or place food onto the rotating tray. NO FOOD should hang off the end of the tray. Adjust TIMER to the desired cook time.
4. BAKING PIZZA: Remove pizza from packaging (box, plastic wrapper, and cardboard disc). Center pizza on Baking Pan and set TIMER to desired cooking time. Pizza will cook faster than suggested box cook times. Refer to the PIZZA COOK TIMES CHART on page 24.
5. BAKING OTHER FOODS: Remove foods from all packaging. Place foods on Baking Pan as it rotates so that they do not touch. Avoid placing small foods directly in the center of the pan. Set TIMER to desired cooking time. Most foods will cook faster than the suggested oven cook times. Refer to the OTHER FOODS COOK TIMES CHART on page 25.
6. Check your food regularly as it cooks. **The beauty of the Ronco Pizza & More oven is that you can readily see when food is done.** Some foods will cook faster than others. For best results, some foods may benefit from being turned about halfway through their suggested cooking time.
7. When food is done:
 - a. Using oven mitts, carefully slide the Baking Pan immediately from oven. Due to the heat of the oven, food will continue to cook if left inside.
 - b. Use rubber or plastic tongs to remove hot, smaller foods directly from Baking Pan. If you are continuing to cook more food in the oven, place the already cooked foods into the Warming Tray that sits directly on top. The Warming Tray will keep them warm while more food is cooking.
 - c. Turn off TIMER, turning off the heating elements.
 - d. Turn ON/OFF switch to OFF. Rotating gear will stop spinning and the red indicator light will go OFF.
8. IMPORTANT: Remove pizza from pan before cutting and avoid using metal utensils on the Baking Pan. For best results, use wooden, silicon or rubber utensils to prevent scratching the non-stick surface.
9. Invite your friends over for some pizza and more!

Fresh Ideas & Pizza Recipes

Frozen foods are quick, easy and necessary at times. However, the Pizza & More oven is not just for convenience/frozen foods. You can make delicious fresh foods with this oven as well! Here are some fabulous recipes to impress your family and friends.

Pizzas

The following pizza recipes call for using store-bought dough, dough mix, homemade pizza dough or a 12-inch premade pizza crust such as Boboli®. See our fresh, scratch recipes for Basic Pizza Dough on page 15 and our Pizzeria Pizza Sauce recipe on page 16.

Chicken & Bacon Alfredo Pizza

- 1 pizza crust or dough*
- ½ cup alfredo sauce
- 1½ cups mozzarella cheese, shredded
- 12 ounces precooked chicken
- 1 piece crispy bacon, chopped
- ¼ cup purple onion, chopped
- ¼ cup red bell pepper, chopped
- ½ cup parmesan cheese, grated



1. Prepare desired pizza crust* and place on the Baking Pan.
2. Pour alfredo sauce onto center of prepared crust. Using a spoon, spread sauce out in a circular motion, leaving a ½-inch of outer crust without sauce.
3. Add mozzarella cheese and top with chicken, bacon, purple onion, red bell pepper and parmesan cheese. Make sure ingredients are distributed evenly.
4. Bake for 14-20 minutes depending on thickness of crust (see cook times chart).

*Pizza crust can be premade or made from store-bought dough, dough mix or from scratch (see recipe page 15).

Four Cheese Pepperoni Pizza

- 1 pizza crust or dough*
- ½ cup traditional pizza sauce
- ½ cup mozzarella cheese, shredded
- ½ cup parmesan cheese, grated
- ½ cup cheddar cheese, shredded
- ½ cup provolone cheese, shredded
- 3 ounces sliced pepperoni



1. Prepare desired pizza crust* and place on the Baking Pan.
2. Pour pizza sauce onto center of prepared crust. Using a spoon, spread sauce out in a circular motion, leaving a ½-inch of outer crust without sauce.
3. Add cheeses and distribute evenly over sauce. Then, layer pepperonis evenly on top.
4. Bake for 14-20 minutes depending on thickness of crust (see cook times chart).

Greek Chicken Pizza

- 1 pizza crust or dough*
- ½ cup traditional pizza sauce
- 1 cup mozzarella cheese, shredded
- ½ cup feta cheese
- 12 ounces pre-cooked chicken
- 8-12 roasted garlic cloves
- ¼ cup Kalamata olives, diced
- ¼ cup sun-dried tomatoes
- ¼ red onion, thinly sliced
- ½ cup artichoke hearts, sliced
- ¼ cup pepperoncini peppers, sliced



1. Prepare desired pizza crust* and place on the Baking Pan.
2. Pour pizza sauce onto center of prepared crust. Using a spoon, spread sauce out in a circular motion, leaving a ½-inch of outer crust without sauce.
3. Add mozzarella and feta cheese evenly over sauce.
4. Distribute chicken, roasted garlic, Kalamata olives, sun-dried tomatoes, onion, artichoke hearts and pepperoncini peppers evenly over cheese.
5. Bake for 14-20 minutes depending on thickness of crust (see cook times chart).

Sausage & Mushroom Pizza

- 1 pizza crust or dough*
- ½ cup traditional pizza sauce
- 8 ounces sweet Italian sausage, cooked and drained
- 1 cup cremini mushrooms, sliced
- 1½ cups mozzarella cheese, shredded
- ½ cup ricotta cheese
- ½ tbsp. fennel seeds



1. Prepare desired pizza crust* and place on the Baking Pan.
2. Pour pizza sauce onto center of prepared crust. Using a spoon, spread sauce out in a circular motion, leaving a ½-inch of outer crust without sauce.
3. Add sausage, mushrooms and mozzarella cheese, distributing evenly over sauce. Then, spoon ricotta cheese evenly over pizza. Sprinkle with fennel seeds.
4. Bake for 14-20 minutes depending on thickness of crust (see cook times chart).

Margherita Pizza

- 1 pizza crust or dough*
- 1-2 tbsp. extra virgin olive oil
- salt and pepper
- 4 garlic cloves, minced
- 8 ounces fresh mozzarella cheese, sliced into rounds
- 2 roma tomatoes, thinly sliced
- 6-8 basil leaves, cut into strips



1. Prepare desired pizza crust* and place on the Baking Pan.
2. Drizzle crust with olive oil and brush evenly to coat. Salt and pepper oiled crust to taste.
3. Layer with minced garlic and mozzarella slices. Then, distribute tomato slices evenly around pizza crust. Top with basil.
4. Bake for 14-20 minutes depending on thickness of crust (see cook times chart).

*Pizza crust can be premade or made from store-bought dough, dough mix or from scratch (see recipe page 15).

White Garlic & Shrimp Pizza

- 1 pizza crust or dough*
- ½ cup alfredo sauce
- 1½ cups mozzarella cheese, shredded
- 1 lb. med. shrimp (raw), peeled, deveined
- ¼ cup red onion, chopped
- 3 garlic cloves, minced
- 3 tbsp. pine nuts
- ¼ red bell pepper, cut into strips
- ½ cup feta cheese, crumbled
- ½ cup parmesan cheese, grated
- 2 cups fresh arugula
- 1 tbsp. olive oil
- salt and pepper to taste



1. Prepare desired pizza crust* and place on the Baking Pan.
2. Pour alfredo sauce onto center of prepared crust. Using a spoon, spread sauce out in a circular motion, leaving a ½-inch of outer crust without sauce.
3. Add mozzarella cheese and top with shrimp, red onion, garlic, pine nuts, red bell pepper, feta and parmesan cheese.
4. Bake for 14-20 minutes depending on thickness of crust (see cook times chart).
5. When pizza is done, remove from oven. In a small bowl, drizzle arugula with olive oil and season with salt and pepper to taste. Top cooked pizza with arugula mixture.

Breakfast Pizza

- 1 pizza crust or dough*
- ½ cup traditional pizza sauce
- 1½ cups mozzarella cheese, shredded
- 4 slices sandwich ham
- 4 eggs
- ½ cup parmesan cheese, shaved
- salt and pepper to taste
- pinch of dried parsley



1. Prepare desired pizza crust* and place on the Baking Pan.
2. Pour pizza sauce onto center of prepared crust. Using a spoon, spread sauce out in a circular motion, leaving a ½-inch of outer crust without sauce.
3. Add mozzarella cheese and ham slices. Rip a 2-inch hole in the center of each ham slice to fit eggs. Try to make the ham a “boat” for the eggs.
4. Bake for 12-14 minutes depending on thickness of crust (see cook times chart).
5. Carefully remove Baking pan from oven. Crack one egg onto each slice of ham. Sprinkle with parmesan cheese and return to the oven for 6-8 minutes.
6. Add salt and pepper to taste and sprinkle parsley to garnish.

Fresh Fruit Tart Pizza

- 1 pizza crust or dough*
- 8 ounces of cream cheese, softened
- ¼ cup strawberry jam
- ½ cup butter, softened
- 1 tsp. vanilla
- ½ cup powdered sugar
- 2 kiwis, peeled
- 2 cups mixed berries; strawberries, blueberries, raspberries, blackberries



1. Prepare pizza crust*, making sure crust is not made with savoury ingredients such as garlic, parmesan, rosemary, etc. Place on the Baking Pan.
2. Poke raw dough all over with a plastic fork to prevent bubbling. Bake for 8-10 minutes or until golden brown. Check crust periodically to make sure bubbles do not form and touch the heating element. When browned, remove and allow crust to cool before adding ingredients.
3. While crust is cooling, blend cream cheese, strawberry jam, butter and vanilla with hand mixer until light and airy. Add powdered sugar and mix well.
4. Using a rubber spatula, evenly spread cream cheese out onto crust, leaving a ¼-inch of outer crust without cream cheese.
5. Slice kiwis and strawberries. Layer fruit in a circular pattern on top.

Helpful hint: Use different flavors of jam and fruits to make this a completely different dessert.

*Pizza crust can be premade or made from store-bought dough, dough mix or from scratch (see recipe page 15).

Smores Pizza

- 1 pizza crust or dough*
- ¼ cup Nutella® hazelnut spread
- 2 graham crackers, crumbled
- 1 cup mini marshmallows

1. Prepare pizza crust*, making sure crust is not made with savoury ingredients such as garlic, parmesan, rosemary, etc.
2. Place dough on Baking Pan. Poke raw dough all over with a plastic fork to prevent bubbling. Place Baking Pan in the oven and partially bake for 5-10 minutes, until desired crispiness. Let cool 2-3 minutes before adding ingredients.
3. Using a rubber spatula, evenly spread Nutella® out onto crust, leaving a ¼-inch of outer crust bare. Top with graham cracker crumbs and mini marshmallows.
4. Return to oven and bake for an additional 3-4 minutes to brown marshmallows.



Apple Crumble Pizza

- 1 pizza crust or dough*
- 2 tbsp. butter, melted
- 1 tsp. vanilla
- ¼ tsp. cinnamon
- 8 ounces cream cheese, softened
- ½ cup butter, softened
- ¾ cup powdered sugar
- 2 cans (21 ounces) apple pie filling
- 1 cup pecan shortbread cookies, crushed
- ½ cup pecans, chopped

1. Prepare pizza crust*, making sure crust is not made with savoury ingredients such as garlic, parmesan, rosemary, etc. Place on the Baking Pan.
2. Poke raw dough all over with a plastic fork to prevent bubbling. Brush dough with melted butter and sprinkle with cinnamon. Bake for 8-10 minutes or until golden brown. Check crust periodically to make sure bubbles do not form and touch the heating element. When browned, remove and allow crust to cool.



3. While crust is cooling, blend cream cheese, softened butter and vanilla with hand mixer until light and airy. Add powdered sugar and mix to incorporate.
4. With a rubber spatula, spread cream cheese mixture evenly over pizza crust. Top with apple pie filling, then sprinkle with crushed cookies and pecans. Serve cool.

Cheesy Garlic Bread

- 1 pizza crust or dough*
- 6 tbsp. salted butter, melted
- 6 garlic cloves, minced
- fresh cracked pepper
- 1 cup mozzarella cheese, shredded
- ½ cup parmesan cheese, shredded
- ½ cup cheddar cheese, shredded
- ½ cup provolone cheese, shredded
- ranch or marinara dipping sauce



1. Prepare desired pizza crust* and place on the Baking Pan.
2. Melt butter in small sauce pan over medium heat, stir in garlic. Cook over low heat for 2-3 minutes, being careful to not burn butter.
3. Brush raw dough with butter garlic mixture. Generously grind some fresh black pepper onto buttered dough. Layer cheeses evenly on top.
4. Bake for 12-16 minutes until dough is cooked through and cheese is browned.
5. Serve with ranch dressing or marinara sauce for dipping.

Basic Pizza Dough (makes 2 crusts)

- ¾ cup warm water (105°F to 115°F)
- 1 tsp. sugar
- 1 envelope active dry yeast (2½ tsp)
- 2-3 cups bread flour
- ½ tsp. garlic powder
- ¾ tsp. salt
- 4 tbsp. olive oil (divided)



1. In a medium bowl, add warm water and sugar. Stir to dissolve. Add yeast and lightly stir to incorporate. Let yeast mixture stand until bubbly (about 10-15 minutes).

*Pizza crust can be premade or made from store-bought dough, dough mix or from scratch (see recipe page 15).

2. Add 2 cups of bread flour to large bowl. Use a spoon to form a well in the center of the flour. Add garlic powder, salt and 2 tbsp. olive oil in the center of the well in flour.
3. With a large wooden spoon, stir dough mixture for 2-3 minutes, incorporating all ingredients. If dough is sticky, add one tablespoon of flour at a time to form soft dough.
4. Turn out dough onto a floured surface; knead until smooth and elastic (6-8 minutes).
5. Grease bowl with remaining olive oil. Add kneaded dough and turn once to coat. Cover and let rest in a warm place for 1½ - 2 hours to rise.
6. Place dough onto floured surface, divide in half and form two equal dough balls. Let rest, covered for an additional 15-20 minutes for the final rise.
7. On a floured surface, roll one dough ball into a 13-in. circle, building a rim around the edge for crust.
8. Transfer crust to the Baking Pan. Prick dough with a plastic fork or tooth pick.
9. Top with your favorite toppings and bake for 14-20 minutes depending on thickness of crust and density of toppings.

Note: Freeze extra or unused dough in a freezer bag (up to 5 months). The night before, move to refrigerator to thaw, at least 12 hours. Let sit out at least 1 hour to warm and rise.

Pizzeria Pizza Sauce

- 1 can (6 oz.) tomato paste
- 1 can (8 oz.) tomato sauce
- 6 garlic cloves, finely minced
- 1 tbsp. honey
- 1 tsp. anchovy paste
- ¼ tsp. onion powder
- ¼ tsp. dried oregano
- ¼ tsp. dried red pepper flakes
- 2 tbsp. parmesan cheese, grated
- 5-6 fresh basil leaves, minced
- salt and pepper to taste



1. In a medium saucepan, whisk together tomato paste, tomato sauce, garlic, honey and anchovy paste. Mix in onion powder, oregano and red pepper flakes.
2. Simmer over low heat for about 5 minutes.
3. Turn off heat and let cool for about 10 minutes. Stir in parmesan cheese and fresh basil. Add salt and pepper to taste.

Other Fresh Recipe Ideas

Pepperoni Rolls

- 1 can (8 oz.) crescent roll dough
- ½ cup pizza sauce
- ½ tsp. Italian seasoning
- ½ tsp. garlic powder
- ¼ tsp. red pepper flakes (optional)
- 4 slices provolone cheese, cut into 4 strips
- 1 pkg (6 oz.) pepperoni slices
- ranch or marinara dipping sauce



1. Open crescent rolls and lay out into 8 triangles.
2. Spread 1 tablespoon pizza sauce onto each triangle. Sprinkle sauce with equal parts Italian seasoning and garlic powder. If desired, add red pepper flakes.
3. Top each triangle with 2 strips of provolone cheese. Then layer with 4-5 pepperonis.
4. Roll up crescent roll starting at the wider edge.
5. Place onto Baking Pan, at least 1 inch apart, and bake for 4-6 minutes until crescent rolls are browned and cheese is melted.
6. Serve with ranch dressing or marinara sauce for dipping.

Zucchini Pizza Boats

- 4 small zucchini, washed and dried
- 1 tbsp. olive oil
- 1 tsp. garlic powder
- salt and pepper to taste
- 1 cup marinara sauce
- ½ cups mozzarella cheese, shredded
- 24 pepperoni slices
- 1 tsp. red pepper flakes
- 2 tbsp. fresh basil, chopped



1. Slice zucchini in half, lengthwise. Spoon out the center (about ¼-inch deep) of the zucchini so that it makes a boat. Pat the inside of the zucchini dry and season with olive oil, garlic powder, salt and pepper.

2. Add 1-2 tablespoons of marinara sauce to each zucchini half. Add mozzarella cheese, then place 3 slices of pepperoni down the center of zucchini.
3. Place onto Baking Pan, at least 1 inch apart, and bake for 8-10 minutes.
4. Remove Baking Pan and let zucchini cool for 5 minutes. Garnish with red pepper flakes and fresh basil.

Portobello Mushroom Cap Pizzas

- 4 portobello mushrooms
- ½ tbsp. olive oil
- ½ tsp. Italian seasoning
- salt and pepper to taste
- 2 tbsp. marinara sauce
- 4 large tomato slices
- 2 cups mozzarella, shredded
- 16 pepperoni slices
- 1 yellow bell pepper, sliced
- ¼ cup black olives
- fresh basil to garnish



1. Wash, de-stem and remove gills of the portobello mushrooms. On the top side of the mushroom, slice about a ¼-inch off so that they will sit flat on the Baking Pan. Pat dry with paper towel.
2. Brush each mushroom with olive oil. Season with Italian seasoning, salt and pepper.
3. Place mushrooms, top-side down, on the Baking Pan and cook for 5 minutes.
4. Carefully remove Baking Pan from oven and drain off any moisture from the mushrooms. Pat dry with paper towel.
5. Layer each mushroom cap with marinara sauce, tomato slice, mozzarella cheese, 4 pepperoni slices, yellow bell pepper and black olives.
6. Return Baking Pan to the oven and bake for an additional 6-10 minutes to melt cheese and warm all ingredients.
7. Remove from oven, garnish with fresh basil and serve.

Beef Fajita Nachos

- 1 bag tortilla chips
- ½ can black beans, drained
- 1 cup Mexican cheese, shredded
- 10 ounces pre-cooked beef fajita meat, diced
- ¼ red onion, diced
- ½ green bell pepper diced
- ¼ cup pickled jalapeños, sliced
- 2 tbsp. sour cream to garnish
- ¼ cup salsa to garnish
- ¼ cup guacamole to garnish



1. Layer 20-30 tortilla chips in a flat layer on the Baking Pan. Do not stack chips too high.
2. Top with black beans, cheese, beef fajita meat, red onion, bell pepper and jalapeños.
3. Bake for 4-7 minutes to melt cheese and warm beef fajita meat. Let pan cool for 2-3 minutes before serving. Serve pan of nachos with sour cream, guacamole and salsa.

Garlic Parmesan Wings

- 12 chicken wings/drumettes
- salt and pepper to taste
- 4 tbsp. salted butter
- ¼ cup parmesan cheese, grated
- 1 tsp. garlic powder
- 1 tbsp. parsley, dried
- ranch or blue cheese dipping sauce



1. Arrange wings on the Baking Pan so that they are not touching, making sure that none stick out past the edge. Salt and pepper to taste.
2. Place Baking Pan in oven and set timer for 30 minutes. At 15 minute mark, remove pan from oven to turn the wings over. Drain off any excess grease. Return pan to oven and bake for the remaining 15 minutes.
3. In a medium sized bowl, combine butter, parmesan, garlic, parsley, salt and pepper.
4. Remove wings from oven. Toss wings in a bowl with garlic parmesan sauce to coat and return to oven for 4-5 minutes. Serve with your favorite dipping sauce.

Open-Faced Tuna Melt

- 1 can (12 oz.) tuna in water, drained
- ½ tbsp. fresh lemon juice
- 2 tbsp. sweet onion, finely minced
- 3 tbsp. mayonnaise
- 1 tbsp. coarse grain mustard
- ½ tsp. celery salt
- ¼ tsp. garlic powder
- ¼ tsp. white pepper
- 4 slices sandwich bread
- 4 slices pre-cooked bacon
- 4 slices hickory smoked cheddar cheese
- 8 slices avocado



1. Flake tuna in a small bowl. Combine lemon juice, onion, and mayonnaise and grain mustard with tuna. Stir to incorporate all ingredients.
2. Add in celery salt, garlic powder and white pepper. Stir to incorporate.
3. Place slices of bread on the Baking Pan. Top with equal parts of tuna mixture, then layer with a slice of bacon and a slice of hickory smoked cheddar cheese.
4. Bake for 4-6 minutes until cheese is hot and bubbly. Remove from the oven, top with avocado and serve warm.

Shrimp and Goat Cheese Bites

- 14 large shrimp, pre-cooked and peeled
- 6 ounces goat cheese, room temperature
- ¼ cup onion jam
- salt and pepper to taste
- ½ loaf French bread, cut into 14 slices
- 1 roasted red bell pepper, cut into 14 strips
- 1 tsp. orange zest
- micro greens for garnish
- 1 tbsp. honey



1. Whisk together goat cheese and onion jam. Add salt and pepper to taste.
2. Top French bread slices with equal parts goat cheese, a strip of roasted red bell pepper and 1 shrimp. Place onto the Baking Pan.
3. Bake for 4 minutes to warm.
4. Top each toast with a little orange zest and micro greens. Drizzle each with a touch of honey and serve warm.

Roast Beef and Asparagus Bites

- 1 7.5 oz jar roasted red bell peppers
- 2 garlic cloves
- 1 tsp. red chili pepper flakes
- 1 tbsp. olive oil
- 1 tsp. red wine vinegar
- salt and pepper to taste
- 1 brioche loaf, cut into 16 rounds/slices
- ½ cup parmesan cheese, shaved
- 14 asparagus spears, parboiled
- 4 slices deli roast beef, thick, quartered
- ¼ cup French's fried onions
- aged balsamic vinegar to garnish



1. In a blender or food processor, blend together roasted red bell peppers, garlic cloves, chili pepper flakes, olive oil and red wine vinegar until puréed. Add salt and pepper to taste.
2. Place 16 slices of cut brioche on the Baking Pan. We used cut rounds, but you can use slices as well.
3. Spread red bell pepper purée onto the rounds. Top with parmesan cheese, an asparagus spear and a cut of roast beef.
4. Bake for 4-5 minutes until warmed through.
5. Serve with a pinch of fried onions and parmesan cheese on top. Drizzle with aged balsamic vinegar and serve warm.

Warm Pesto Bruschetta

- 1 loaf French bread, sliced into 14 slices
- ¼ cup pesto
- 2 cups mixed cherry tomatoes, diced
- 4 garlic cloves, minced
- 2 tbsp. sweet onion, minced
- 3 tbsp. capers
- salt and pepper to taste
- 14 mini mozzarella balls, halved
- 6 basil leaves, sliced



1. Place sliced French bread on Baking Pan. Spread each piece of bread with pesto.
2. Bake for 3-4 minutes, until the bread starts to brown, then remove from oven.
3. In a bowl, mix together tomatoes, garlic, onion, capers and salt and pepper.
4. Top each pesto toast with 2 pieces of mozzarella. Add equal parts of tomato mixture.
5. Place Baking Pan back into oven for 3-4 minutes to melt the cheese and warm tomatoes.
6. Top with a basil and serve warm.

Brie and Raspberry Bites

- 14 slices sourdough bread, wedged
- 3 tbsp. raspberry jam
- 14 wedges of brie
- ¼ tsp. aged balsamic vinegar
- dried parsley to garnish



1. Place bread wedges on Baking Pan.
2. Spread each piece of bread with a generous amount of raspberry jam. Top with a wedge of brie.
3. Bake for 4-5 minutes until brie begins to melt.
4. Remove from oven. Drizzle with aged balsamic vinegar, garnish with dried parsley and serve warm.

Egg in a Bacon Hole

- 4 slices whole grain bread
- 8 pieces pre-cooked bacon
- 4 eggs
- salt and pepper to taste
- 4 slices cheddar cheese, cut into strips

1. Use a biscuit/cookie cutter (or a knife) to cut a round hole in the center of bread.
2. Place each slice of bread onto the Baking Pan. Make sure the hole is sitting on the flat, triangular surface of the pan, avoiding the air flow channels. Place the Baking Pan in the oven.
3. Lay bacon across the bread so it nests in the hole. Crack an egg into each hole, then add salt and pepper to taste. Use the ON/OFF switch to rotate the pan to the next piece of bread and repeat.
4. Set the timer to 6 minutes to bake eggs.
5. After 6 minutes, add a few strips of cheese on top. Bake for an additional 1 minute melt cheese.



Open-Faced Smores

- 1 Hershey's® Milk Chocolate Bar (1.55 oz)
- 6 graham cracker squares
- 6 large marshmallows

1. On the Baking Pan, place 2 sections of chocolate on each graham cracker. Then, top with a marshmallow on its side.
2. Place Baking Pan into the oven, checking to make sure that the marshmallows rotate without touching the oven.
3. Bake for 4-5 minutes until the marshmallows are golden brown.



Important Information

- **Caution: HOT!** DO NOT TOUCH food or ANY metal parts while the oven is operating. Use oven mitt to remove Baking Pan.
- **NEVER LEAVE UNATTENDED!** Food/ingredients will burn and smoke when over cooked. Rising foods such as self-rising pizza and cinnamon rolls will vary in height. **Watch food to make sure that food never shifts, rises or touches heating elements.**
- Never wrap Baking Pan or any portion of the oven with aluminium foil.
- Do not operate if the Baking Pan is not rotating.
- Adult supervision is necessary whenever children are present.

Pizza Cook Times Chart

(Preheat Oven 3 Minutes)

Type of Pizza	Approximate Cook Time
FROZEN	
Regular Crust	12-17 min
Thin Crust	10-15 min
Rising Crust	16-20 min
Stuffed Crust	18-22 min
FRESH	
Boboli (par-baked)	12-17 min
Homemade Crust	
Thin Crust	12-17 min
Regular Crust	16-22 min
Take and Bake	
Thin Crust	12-17 min
Regular Crust	16-22 min

Other Foods Cook Times Chart

(Preheat Oven 3 Minutes)

Type of Food	Approximate Cook Time	Instructions
FROZEN		
Jalapeño Poppers	8-12 min	Turn at 5 min
Potato Skins	12-15 min	
Wings	15-18 min	Turn at 9 min
Taquitos	8-12 min	Turn at 5 min
Pizza Bites	8-12 min	
Sandwich Pockets	14-18 min	Turn at 8 min
Mozzarella Sticks	6-9 min	Turn at 4 min
Meatballs	6-9 min	Turn at 4 min
Waffles	4-6 min	Turn at 3 min
Pigs in a Blanket	6-8 min	
Mini Quiches	6-9 min	
French Fries	22-25 min	Turn at 12 min
Onion Rings	22-25 min	Turn at 12 min
FRESH		
Quesadillas	6-8 min	Turn at 4 min
Nachos	4-6 min	
Cheese Bread	6-8 min	
Soft Pretzels	3-5 min	
Garlic Knots	4-6 min	
Open-Faced Sandwich	3-5 min	
DESSERTS		
Smores	4-6 min	
Cinnamon Rolls	4-6 min	
Cookies	4-5 min	Let cool 10 min before removing

Care and Cleaning

- Always remove Baking Pan from unit when baking is completed.
- Unplug the oven from the outlet and allow the entire unit to cool completely before cleaning outside or inside the oven.
- Wash the non-stick Baking Pan in warm, sudsy water, rinse and dry. The Baking Pan and Warming Tray are dishwasher safe.
- Clean the exterior of the pizza oven with a non-abrasive cleaner and a damp cloth, then dry thoroughly. Discoloration may occur over time due to heat and grease. Never immerse the pizza oven, except the Baking Pan and Warming Tray, in water or other liquid.
- If necessary, the outer rim of the element trays may be cleaned with a nylon mesh pad to remove any food residue. DO NOT use steel wool scouring pads or abrasive kitchen cleansers on any part of the pizza oven.

Questions and Answers

When I plug in my oven and set the timer nothing happens. Why? Turn the oven on by moving the toggle ON/OFF switch to the ON position. The oven is ON when red indicator light is ON.

The Baking Pan rotates, but my pizza/food does not cook. Why? You did not turn on the Timer. The Timer sets the cook time and turns on the heating element to begin cooking the pizza/food. When time is up, the timer will “ding” and the heating elements will shut off.

The Baking Pan is lopsided. Why? The Baking Pan is not positioned properly. Slightly lift the pan and push it to the back of the oven. Guides in the back will center the pan. Gently lower it and allow the rotating gear to grab the pan.

My pizza does not cook evenly. What am I doing wrong? The ingredients on your pizza are not distributed evenly. If that is the case, allow the pizza to cook slightly and then redistribute the ingredients with a fork. This will allow the pizza to cook more evenly.

When I cook rising crust pizza, sometimes the crust seems doughy or sometimes the crust doesn't rise very much. Why? It's possible that the yeast in your dough is no longer fully active. The amount of rising and the consistency of crust depends on the condition of the yeast. Freshness, freezer temperatures, packaging (vacuum packaged is best), and dough quality can all play a factor in how much the crust rises.

One Year Limited Warranty

Ronco Holdings, Inc., warrants to the owner of this product that it is free from defects in material and workmanship for a period of one year from date of purchase providing the owner has registered this product within thirty (30) days from the original purchase date. Visit us online to register this product at www.ronco.com/warranty.

The manufacturer's obligation will be limited to repairing or replacing any part of the product which is defective. Such warranty will not apply to defects resulting from tamper, cosmetic damage, acts of God, accidental breakage, abuse, negligence, neglect or misuse. If you must return the product for reasons of malfunction within the one-year warranty period, the following action and steps are required:

1. The product must be clean and packaged securely to protect from damage or breakage in shipment.
2. Submit an Return Authorization request at <http://support.ronco.com>. You will be issued a Return Authorization Number (RA#) along with return instructions.
3. Clearly label the package with your RA#. Ship prepaid to Ronco Holdings, Inc., by your preferred carrier. We recommend using a carrier shipping method that will provide a tracking number as we cannot be responsible for lost shipments. Ronco Holdings, Inc., will repair or replace the product and return it to you. Shipping and handling charges may apply.

Even if not required, the rights in this warranty are granted to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Warranty registration is not a condition precedent to warranty coverage.

Ronco Holdings, Inc., will not be held liable for any special, incidental, or consequential damage, resulting from possession, use or loss of use of this product either directly or indirectly. No returns will be accepted without a Return Authorization Number (RA#). To receive a RA# visit <http://support.ronco.com> or call 1.855.85.RONCO.

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