

Using Your Pizza Oven

USAGE TIPS

Preheating

It is necessary to preheat the appliance for at least 15 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature needs a shorter period of preheating.

Cooking Pizza

A properly cooked, fresh pizza is one of life's true pleasures. Using this Pizza Oven you can enjoy fresh cooked pizza in your own back yard.

Before cooking we recommend installing your pizza stone and turning the cooker to high until the cooker reaches just below your desired temperature. At this stage turn the cooker to low and the stored heat in the pizza stone will bring it up to the correct temperature (you may need a couple of tries to get this right).

Once your pizza is ready for cooking transfer it to a heated pizza tray on the middle shelf of the Pizza Oven using a spatula. Five minutes before cooking is complete transfer to the pizza stone to crisp the base and finish off. The pizza stone ensures an intense and even heat for a perfect crust.

This should produce a delicious pizza, however everyone's pizza recipe is a little different and we suggest you try a few different methods of cooking until you find the perfect process for you.

Cooking other Foods

Other foods can be cooked within the Pizza Oven just as you would with a conventional oven. The thermostat indicates the temperature at the top of the oven and the temperature within the oven may exhibit some local variation. We recommend always using a baking tray especially if cooking greasy foods.

Smoking with the Pizza Oven

Your Pizza Oven can be used as a hot smoker. Hot smoking will not produce the intense smoked flavors obtained by cold smoking for long periods of time, but will give an added dimension to foods such as fish and poultry.

We suggest that you fill the smoker box with wood chips of your choice and hang from the bottom rack. Leave the smoker box in place in a lit cooker for 10-15 minutes (or until smoke appears) before you start cooking. Then simply cook your food thoroughly as usual.

As with cooking pizza, everyone's taste is a little different so enjoy experimenting with a range of wood chip types and quantities, cooking times and foods.

Caring for your Pizza Oven

Both the inside and outside of your Pizza Oven require frequent cleaning to keep them in tip top shape. We generally recommend washing with warm soapy water and rinsing thoroughly at least once per month. Always allow the Pizza Oven to dry thoroughly before storage or use.

Your pizza stone will pick up flavors from cooking and smoking. The best way to clean the pizza stone is first to remove all loose residue and then soak in warm water for 20 minutes. Then allow to dry overnight in a dry place. You may need to repeat this process several times to get rid of all cooked in flavors.