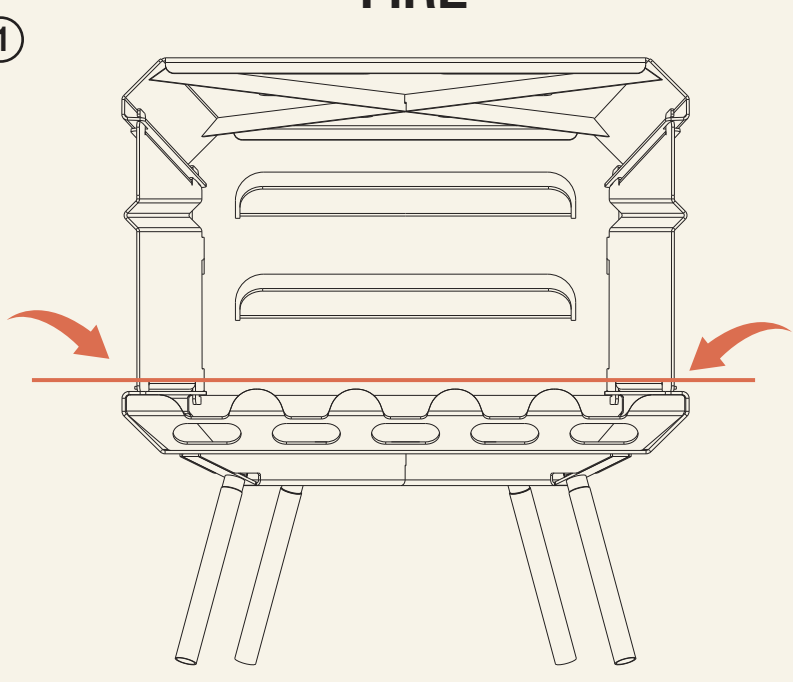
HOW TO SET UP PIZZA OVEN



Remove all protective film from stainless steel components before first use.

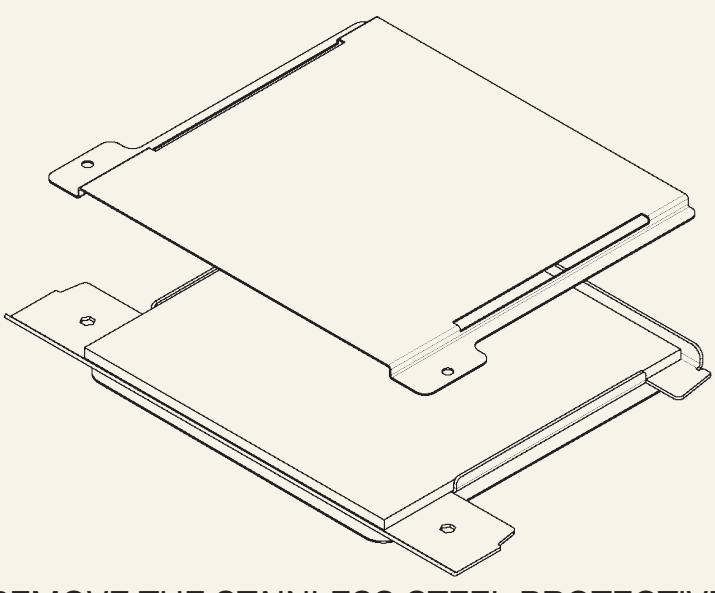
PREPARING AND PREHEATING THE FIRE

①



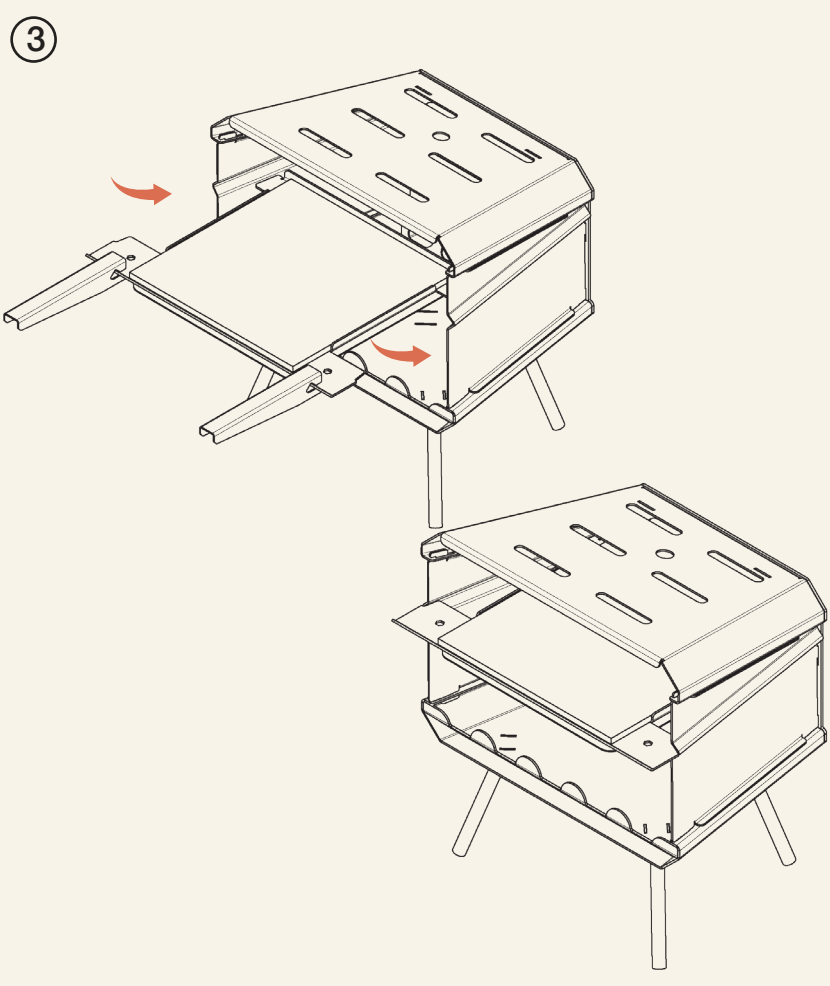
BUILD A SMALL BED OF COALS TO THE LEVEL SHOWN ABOVE

②



REMOVE THE STAINLESS STEEL PROTECTIVE COVER TO REVEAL THE STONE

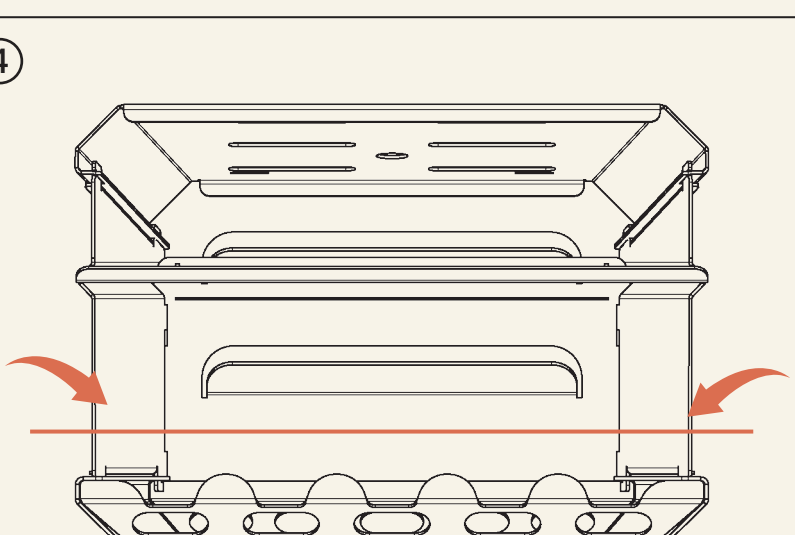
③



USE THE TWO STAINLESS STEEL HANDLES TO PLACE THE PIZZA OVEN INTO THE BUSH TELLY

REMOVE HANDLES WHEN PREHEATING

④



PREHEAT THE PIZZA OVEN FOR 30–45 MINUTES BEFORE COOKING.

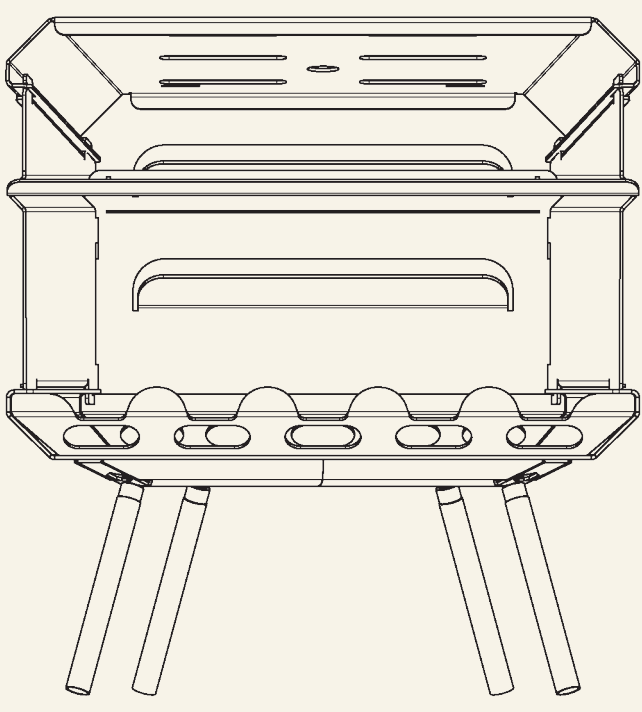
⑤



USE SMALL PIECES OF DRY WOOD OR KINDLING. KEEP THE FIRE SMALL TO AVOID OVERHEATING THE STONE.

COOKING PIZZA

ONLY USE SMALL WOOD/ KINDLING TO FEED THE FIRE TO NOT OVER HEAT



Use small pieces of dry wood or kindling to maintain a small, controlled fire. Avoid building a large fire, as this can overheat the stone and burn the pizza base before the toppings are cooked.

Lightly dust your pizza peel with semolina to help the pizza slide onto the stone. Rotate the pizza as needed for an even cook, checking the base regularly.

Use a pizza peel to gently lift the edge and check the base regularly. Rotate the pizza as needed so all sides cook evenly. If the base is browning too quickly, reduce the fire to avoid burning it before the toppings are cooked.