

In the packaging

In the packaging you find 3 parts:

- 1 oven
- 1 pizza stone
- 1 pizza shovel

Mounting the pizza oven

1. The pizza oven sits on 3 brackets in the top part of the stove.
2. Turn the oven aside and move it through the door opening.
3. Move the oven upward until above the brackets and turn it back to horizontal.
4. Lower the oven until it sits on the 3 brackets.
5. Place the pizza stone in the oven on the 3 small brackets inside the oven.
6. Your pizza oven is ready for use.



Preheating the pizza oven

Make a fire in the stove. Fill the fire bowl with 1 layer of wood. This should be enough for the pizza oven to heat up to 300-350 degrees Celsius. The flames may touch the bottom of the pizza oven. Wait for about 15 minutes until stove and pizza oven are at constant temperature. The pizza oven is open at the back- and frontside in order for the heat (and sometimes even the flames) to flow through the oven and over the pizza. That gives this delicious wood oven pizza taste.

How to make the best pizza?

A real pizza cook uses real Italian pizza dough. You can make this yourself but also buy in specialized shops. Try also the fresh pizza's from the supermarket. They often bake very well. Install the toppings just before the pizza goes into the oven, to prevent the tomato sauce from wetting the dough. Slide the pizza in the oven with the pizza shovel. Use wheat to prevent the pizza from sticking to the shovel. Your pizza will bake ready in 5-10 minutes, depending on the temperature and thickness.

Think about this: Don't give up and exercise! Play with temperature (amount of wood), thickness of the pizza, and baking time. Finally you will bake delicious pizza's and surprise your friends and family!

Enjoy your meal!

Maintenance

For a normal cosy fire, without baking pizza's, it is best to remove the pizza oven from the stove. The oven does not require maintenance, but if you want to remove the soot, you can wash it off with water and soap. The pizza stone must be dry before it is used in a hot stove.

Enjoy your Stokem pizza oven!