

WKU-2B GARDEN OVEN

Lighting and cooking tips and recommendations.

*** Caution ***

- Outdoor use only.
- Do **not** place hot ashes in trash. Let ashes cool completely before disposing.
- Do **not** place the pizza oven on or near flammable objects.
- For best results, do not cook until oven is preheated.
- Do **not** place the storage cover on the pizza oven until the oven is completely cooled.

How to light your WKU-2B GARDEN OVEN

- 1.Place a starting media such as lighter cubes or wood shaving fire starters in the fire box.
- 2.Add a small amount of wood and/or charcoal to the firebox.
- 3.Light Starter media, close oven doors and let the oven do the rest.
4. After the fire is burning well add small amounts of Wood / charcoal to reach desired temp. Adding too much fuel at one time can smother the fire.
- 5.Add fuel slowly as this oven gets hot fast.

Important:

- * Do not add too many pieces of wood or charcoal at one time.
- * Do not overfill the fire box.
- * Adequate space is needed for air flow.

Allow the oven 5-10 minutes to heat and bring the baking stone up to cooking temperature.

Notes:

- Add charcoal for consistent heat.
- Wood Chunks. It is easier to control the burn for longer with wood chunks

Cooking on the WKU-2B GARDEN OVEN

- 1.Preheat the oven to approximately 500 degrees Fahrenheit.

2. Add charcoal and Wood Chunks (for consistent heat).
3. Place your pizza on the WPPO pizza peel. Tip: Use semolina flour to keep the dough from sticking to the peel.
4. Open the oven door and slide your pizza off of the pizza peel onto the middle of the stone.
5. Close the oven door.
- ** Tip Get your oven / stone to temperature and reduce flame before adding your pizza and let the stone do the cooking. Add more fuel towards the end of cooking if you require more heat.
6. Monitor the firebox and add wood chunks as needed.
7. Open the oven and use the pizza peel to turn the pizza to avoid overcooking.
8. Close the oven door.

Note: Keep the door closed for proper draft and flame.

9. Repeat steps 6-8 until pizza is cooked to desired crispness.
10. Open the oven door and use the pizza peel to remove the pizza from the oven.
11. Place pizza on a cooling rack for a minute or two, then slice and enjoy.

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