

Lil Luigi and Le Peppe

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 WPPO Lil Luigi Wood Fired Oven

- 1.Place a starting media such as lighter cubes or wood shaving fire starters in the fire box underneath the removable slotted tray.
- 2.Add wood and/or charcoal to the firebox.
3. Make sure fire box is in place, Stack is on and front door is shut.
- 4.Light Starter media and let the oven do the rest.
5. 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.

Important:

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

Allow the oven 15-20 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
- Add pellets for extra heat and flame. Pellets burn hot and fast. May not be the best fuel until you learn how your oven burns.

Cooking on the WPPO Lil Luigi Wood Fired Oven

1. Preheat the oven to approximately 600 degrees Fahrenheit. *The oven is capable of reaching 950 degrees but this is not an easy task and is not recommended until you have mastered the oven at lower temps. 950 is Hot and Fast, Takes a lot of practice. Pizza cooked by wood at 500 -650 degrees just tastes better.*

2. Add charcoal and Wood Chunks (for consistent heat). Add wood pellets (for extra heat and flame) as needed but not necessary..

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 or pellets as needed.

7. Monitor the pizza through the peep hole as much as possible as opening the door too often releases too much heat from oven.

8. Open the oven and use the pizza peel to turn the pizza to avoid overcooking towards the back.

9. Close the oven door.

Note: The oven works of our exclusive down draft system. Keep the door closed for proper draft and flame.

10. Repeat steps 6-8 until pizza is cooked to desired crispness.

11. Open the oven door and use the pizza peel to remove the pizza from the oven.

12. Place pizza on a cooling rack for a minute or two, then slice and enjoy.

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