

# TABLE TOP PIZZA OVEN INSTRUCTIONS



  
**FIREPITS UK**  
HANDMADE IN BRITAIN



UNIQUE HAND-FORGED BRITISH MADE FIRE PITS

**CAUTION: The steel of the Table Top Pizza Oven will get hot – do not touch without heat resistant gloves.**

- 1 Build your fire in the fire box at the rear of pizza oven using softwood kindling only. The pizza oven is not suitable for using logs or charcoal. Ideal length of kindling is 15cm, available from the Accessories section on our website.
- 2 Light your fire approximately 20-30 minutes before you want to start cooking. The larger and hotter the fire, the better for heating your pizza oven.
- 3 Fill your fire box with kindling in order to warm the oven then refill the fire box when you start cooking. You may need to refill your fire box several times depending on how long you are cooking for.
- 4 Ensure that the oven door at the front is closed but the vent at the rear and the chimney vent remain open to draw air through. Keep feeding the fire box with kindling to ensure continual flames are travelling along the ceiling of the oven. Always use the wooden handled attachment to open the fire box when it is hot.
- 5 The oven will reach an ideal cooking temperature of 220°C+ if the fire is kept fuelled and the oven door has remained closed. Continually opening the oven door will prevent the oven reaching a high enough temperature for cooking.
- 6 Once the oven has reached temperature and the pizza shelf is hot, your oven will be ready to start cooking. Rub or spray vegetable oil on the pizza tray, place your pizza in the oven and close the door.
- 7 You will need to turn your pizza to ensure it cooks evenly. Depending on the thickness of the pizza dough and how loaded your pizza is, it will take somewhere in the region of 5-10 minutes to cook.
- 8 When you have finished cooking, close the doors and the chimney vent to prevent any rain getting in.

