

TALL PIZZA OVEN INSTRUCTIONS



FIREPITS UK

HANDMADE IN BRITAIN



UNIQUE HAND-FORGED BRITISH MADE FIRE PITS

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

- 1 Your Tall Pizza Oven has two chambers, the fire chamber at the bottom and the oven chamber above. Place the fire bricks in the oven chamber. It also has a 5mm hot plate on top to keep food warm.
- 2 Slide the chimney cover to one side to open the chimney before lighting your fire to allow the smoke to escape. You can also leave the fire chamber door open if there is any excess smoke after starting your fire.
- 3 The vent below the fire chamber should be kept open throughout to draw in air. If you need to increase the airflow you can also keep the fire chamber door ajar.
- 4 Light your fire in the fire chamber using kindling and small logs approximately 20 to 30 minutes before you want to start cooking. The larger and hotter the fire the better. To heat the oven sufficiently the flames must rise into the oven chamber.
- 5 Ensure the oven door remains closed once you have built the fire up. Opening the door will prevent the oven reaching a high enough temperature for cooking.
- 6 You can begin to cook once the oven has reached the ideal temperature (220°C+ for pizzas). If it gets too hot, you should open the oven door slightly to release the excess heat.
- 7 Food can be cooked on top of the fire bricks and on the top shelf of the oven. You may wish to use a pizza stone rather than placing food directly on the fire bricks. You can also use your pizza oven to cook any items that you would cook in your conventional oven.
- 8 When you finish cooking you can use the pizza oven like a wood burner. Keep the oven door closed, the fire chamber open and feed with logs for warmth and atmosphere long into the evening.
- 9 When you have finished using your Tall Pizza Oven, close the doors and the chimney vent to prevent rain getting in.