



Bull Wood Fired Pizza Oven Lighting Instructions

Items needed to successfully light your oven:

- ✓ Fire Starter of some kind
- ✓ 18" to 24" lengths of Hardwood maximum of 3" to 4" inches thick
- ✓ Lighter
- ✓ Heat Protective Glove

How to Light Your Oven

- ✓ Move the Stainless Steel "Wood Caddy" to the left or right of the fire box
- ✓ Place the Fire Starter between the Caddy & the Fire box Wall
- ✓ Light the starter and let it get going
- ✓ Place the wood on top of the fire starter
- ✓ Let wood burn till it becomes glowing embers (no flame)
- ✓ Heat stones to 600 degrees (use inferred temperature gun to confirm)
- ✓ Now you are ready to Cook a Pizza!

Tools Needed To Cook a Pizza

- ✓ Long Handle Brass Bristle Brush (Clears stones of Ashes etc.)
- ✓ Long Handle Perforated Peel (Used to insert the Pizza in the oven and remove it)
- ✓ Long Handle Turning Peel (Used to turn Pizza while cooking)
- ✓ Infrared Thermometer (used to check stone Temp)

How to Cook a Pizza

- ✓ Stone should be at 600 degrees
- ✓ Use long handle Brush to clean stone of ashes etc.
- ✓ Using heavy amount of flour on the long handle peel place the pizza in the oven
- ✓ Rotate the Pizza as it browns to cook evenly (use Turning peel)
- ✓ Timing for turns varies based on the size of the Pizza
- ✓ Remove with Long Handle Perforated Peel and Enjoy!
- ✓ To Bring Oven Back to Temperature Put Stainless Steel Door Back in Place