



WPPO4 Wood Fired Pizza Oven User Guide.

Items needed to successfully light your oven

- * Fire Starter of some kind
- * Fuel with Hardwood up to 24" in length, recommended diameter of up to 3 inches thick.
- * Lighter
- * Heat Protective Glove

How to Light Your Oven

- * Move the Stainless Steel "Wood Retainer" to the left or right of the fire box.
- * Place the Fire Starter on the back of the retainer between vertical part of retainer & the Fire box Wall.
- * Light the starter and let it get going. Slow and steady wins the race.
- * Place the wood on top of the fire starter. Start with a small amount and then add small amounts of wood to get a medium size fire. Do not over heat oven with large fire.
- * Let wood burn until it becomes glowing embers (no flame).
- * Move Embers around the inside of your WPPO oven to assure the entire cooking stone is heated.
- * 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 Handled Bristle Brush (Clears stones of Ashes etc.)
- * Long Handled Pizza Peel (Used to insert the Pizza in the oven and remove it).
- * Long Handled 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 handled Brush to clean stone of ashes etc. By sweeping to the sides on the inside of the oven.
- * Using heavy amount of flour or medium amount Corn Meal on the Paddle of the long handle peel place the pizza on peel then insert your Pizza into the oven with the peel than slide pizza off the peel directly on to the stone.
- * Rotate the Pizza as it browns to cook evenly (use Turning peel).
- * Timing for turns varies based on the size of the Pizza.
- * Dome the Pizza at the end of cooking to add a golden finish to your cheese and toppings.
- * Remove with Long Handled Pizza Peel and Enjoy!
- * To Bring Oven Back to Temperature Put Stainless Steel Door Back in Place (Use Heat Protective Glove or equivalent to handle the door handle it is very hot! Use Caution!)

WPPO4 Pro Pizza Oven General Specifications

Part # WPPO4. 25" Outdoor Pizza Oven. SOKO Pizza Oven.

Interior dimensions (cooking surface) 21"W x 23"D

Pizza Oven Head Only 25.125" D x 27.50" W x 16.5" H W/O Stack

Pizza Oven Head Only 41.55" D x 30.07" W x 43" H With Stack 170#??

Door Width 16"

Door Height 9"

Options:

Cover Part # wppo4cov

Stand 25.125W x 27.50D x 34H Part # wppo4stnd