



CONGRATULATIONS ON YOUR NEW OVEN!

HELPFUL Q & A'S

WHAT IS CURING AND DO I NEED TO DO THIS?

Curing simply means removing the moisture in the mortar. Curing will significantly help to protect the cooking ability and the life of your oven. So, yes you need to cure your traditional oven (portable oven has a 1 day cure- see video link sent at time of shipping) You will be starting small fires and repeating daily for 5 days. Remember this oven is made in Europe and the thermometer is in Celsius:

Start a small fire and let it burn throughout the day (4-5 hours) maintaining temperature:

- Day 1. 140F/60C Day
- Day 2. Repeat 215F/100C
- Day 3. Repeat 300F/ 150C
- Day 4. Repeat 400F/200C
- Day 5. Repeat 480F/250C

Make sure that you close the oven door each night, this will keep in the heat and protect moisture from getting in until the curing process is complete

EVEN THOUGH I CURE MY OVEN WILL IT STILL CRACK?

YES YES YES (Realistically all wood fired brick or clay ovens will crack at varying degrees) they are usually thin and crack around the dome as well as around the facade of the oven where the brick meets the cement. It is also normal that the base crumbles a bit on the edges. Remember these are handmade- not machine or prefab. We do include a 'patch' kit with each brick oven but this is not necessary, as it does not affect the oven function in a noticeable way and are superficial. It is best to apply ultra fire when the oven is hot! Here is a video on how to use the patch kit. You can also find this information on our website. www.authenticpizzaovens.com!

<https://www.youtube.com/watch?v=3d2Dth9MKmA&feature=youtu.be>

WHAT TOOLS DO I NEED FOR MY OVEN?

You will definitely need a peel. In pizza language that's what you use to slide the pizza in and pull out of the oven! They look like a paddle with a long stick attached and come in wood or metal. (I use the small wood one to prepare and put in, then use the aluminum one to take out and place back on the wood one to cut and serve... but that's just me!)

RECOMMENDATION STARTER KIT: check out our website

- -Pizza Peel short wood / longer metal
- -Pizza turner/bubble popper (great for turning pizza and not burning your hands)
- -Ash Shovel
- -Oven Brush
- -Blanco tomatoes (the worlds best- All I ever use)
- -Flour (we recommend Hayden Flour Mills)





WHAT ELSE CAN I COOK IN MY OVEN?

The list is long. Of course our ovens make the most authentic pizzas. But try your hand with breads, chicken, turkey, fish, steak, burgers, veggies, desserts and the list goes on. This is an oven- you can cook anything. Keep checking our website, Facebook and Instagram page for recipes and other fun stuff!!!

www.authenticpizzaovens.com www.facebook.com/authenticpizzaovens
Instagram: Authentic Pizza Ovens

WHAT KIND OF FLOUR & SAUCE SHOULD I USE?

Since you're buying a Pizza oven you know that excellent pizza is all about the crust and sauce. We recommend several kinds of flour- see below the products we suggest. If in a hurry we also love Trader Joe's pizza dough!

Hayden Flour Mills (amazing local miller here in Phoenix) King Arthur and Caputo's 00

We are very fortunate to have Chris Bianco of Pizzeria Bianco here in town and carry his famous DiNapoli/Bianco tomatoes. I only use these and use them right out of the can! UNBELIEVABLE. Available in crushed, whole and pasta sauce. I ship them to our customers daily! You can order on our website.

WHAT KIND OF WOOD SHOULD I USE?

Fruit and nut woods, like apple wood, almond, pecan or cherry wood are the perfect companions for firing food!. Their sweet smoke aroma complements food beautifully. Oak, being one of the hardest and densest woods, burns hot and long and is definitely a good wood fired oven wood, but doesn't have as much distinct flavor as the fruit woods. Smokiness and aroma are not important factors for pizza cooking since it cooks too fast to impart the flavor of the wood, but when you use the oven for slower cooking (think big cuts of meat or anything braised), the flavor will definitely come through.

Some of the strongest smoky flavors come from hardwoods like hickory and mesquite. They can be great compliment to certain meats and poultry but have a very distinctive aroma. If you don't want their strong signature aromas in your food, stick to the milder fruitwoods or oak.

Wood embers (and charcoal) burn hotter than the fire of the fresh wood itself. Therefore, for maximum heat for cooking let a bunch of logs burn completely until they are embers before adding food. The embers give off much more heat than the fire itself. You can get coals faster if you use smaller pieces of wood to begin with. More wood can be added as needed to maintain the heat. Ideal oven temp is between 650-750F. Remember our ovens thermometers are in Celsius. (<http://www.celsius-to-fahrenheit.com>) and our thermometers are good, not great- if you want more accurate I suggest getting a laser gun.

Hardwood vs. Softwood

Classifying a wood as either hard or soft is entirely dependent on the seeds produced by the tree it comes from. If a tree's seeds have some sort of covering when they fall from the tree, be it in the form of a shell or fruit, then the wood of that tree will be classified as hardwood. On the other hand, if a tree produces seeds that are simply left to the elements when they fall to the ground, then the wood harvested from it will be classified as a softwood. Examples of softwoods would be: pine, balsam, spruce, tamarack, fir.

For wood fired oven cooking- you would always go for seasoned hardwood. It burns longer and hotter than softwood.





WHERE CAN I BUY COOKING WOOD?

Do a Google search in your area for 'firewood'. Most places will stock pizza cut wood or cut their wood smaller for you. A great tip is to ask them if they have the 'chunks' from their log cuts. Its great for keeping making great coals.



HOW LONG DOES IT TAKE TO HEAT UP?

The importance of heat:

Why is fast cooking essential? High heat improves oven spring, the puffing of raw dough that occurs right after you place it in a hot oven. With better oven spring, you get a moister, airier interior with bigger bubbles and a thinner, crisper crust. Cook your pizza too slowly and it ends up dense and crunchy rather than light and crisp.

Our traditional ovens, when prepared correctly should take just under an hour even 45 minutes (may take you longer in the beginning). The time will also depend on the wood type and how much moisture is in it etc.

Our portable ovens are quicker and take only 25-30 minutes to heat up.

Also remember our thermometers are in Celsius handy link!

(<http://www.metric-conversions.org/temperature/celsius-to-fahrenheit.htm>)

Our thermometers are **not** precise. If you want a more accurate temperature reading we suggest you get a laser gun.



NEITHER oven should be heated higher than 400C- especially the modern ovens. There is nothing that cooks at that heat and this oven can get TOO hot and basically turn into an incinerator and it can be damaged.

HOW LONG DOES IT TAKE TO COOK MY PIZZA?

Cooking pizza to perfection means placing in on a very hot oven floor at a temperature of 650°-750° degrees F (340°-400°C) At this temperature, pizza will take about 90 seconds to be ready and will give the ingredients a nice chance to meld together. Make sure to start the fire in the center of the oven until it's at cooking temperature- then push your fire and coals to the back or side. This ensures the floor will get hot enough to cook the pies correctly.



HOW DO I CLEAN MY OVEN?

You don't. I suggest you shut the door after you use it. The next time you want to fire it up Just use your oven brush and a shovel to scoop your ashes out. (if you don't have a pizza brush...we do) These ovens get so hot that they are self cleaning!

PLEASE PLEASE PLEASE SHARE

All our pictures on our website, Facebook and Instagram are from our customers. It helps other customers to see your pictures so please email them to info@authenticpizzaovens.com . THANK YOU SO MUCH and ENJOY your oven

