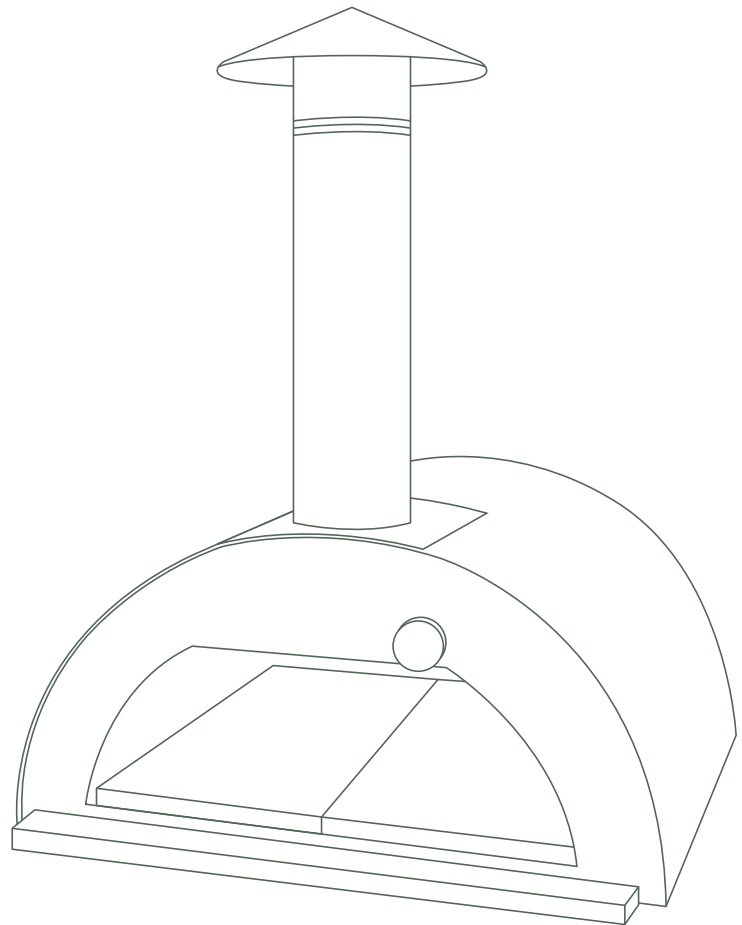


BWS BEST WAY
STONE®



Antico Pizza Oven



Getting started

Carefully unpack your Nonno Peppe Pizza Oven, it's not too heavy, but use two people to lift it out of the box. Place Nonno Peppe Pizza Oven unit on top of the Compact Pizza Oven base. Push the chimney pipe into place. Remove all adhesive protective coverings before putting the chimney pipe on top. Remove all the protective film and discard. Assemble the cap/chimney by sliding the ring hardware around the bottom of the cap, fit the chimney and cap together – secure by sliding the ring in position and tighten with a flathead screwdriver. Now slide the chimney pipe onto the top of the oven.

Season the Pizza Oven prior to use. Burn two or more times, allow the temp to reach 750 °F and let the fire die out.

Wood-fired cooking

Cooking in your Nonno Peppe Pizza Oven is much like using the oven in your home. You will quickly learn how to regulate the temperature, use different woods for flavor, and be amazed at how good the food tastes. Anyone can bake delicious pizza and bread, roast meat and vegetables, grill fish and seafood, and create mouth-watering desserts.

The Cooking Stone and Dome of your Pizza Oven give off radiant heat from all sides, creating a natural convection that bakes everything to perfection, while the fire on the side brings out a unique crisp and smoky taste. Any variety of oven-safe metal, ceramic or glass pan can be used to cook in your Pizza Oven.

Warning: Keep ovenware away from flame and don't use in temperatures over 500°F. Always read and follow ovenware manufacturers usage instructions.

Choosing your wood

Use only dry hardwood such as oak and hickory. Avoid resinous wood such as pine or spruce. Never use treated lumber. Below is some information on different hardwoods most common in outdoor cooking. Hint: if the wood produces a lot of black smoke, it is generally an indication you are using the wrong type of wood. The type of wood used influences and accents the taste of your food. You may want to try the following hardwoods in your Pizza Oven, if they are available to you.

Apple: The flavor is milder and sweeter than hickory. Good with all meats.

Cherry: Slightly sweet fruity smoke that's great with just about everything. Good with all meats.

Hickory: The most common hardwood, sweet to strong, heavy bacon flavor. Good for all smoking, particularly pork and ribs.

Mesquite: Sweeter and more delicate than hickory, it's a perfect complement to richly flavored meats such as steak, duck or lamb, but be careful as it can overpower.

Oak: Favorite wood of Europe, a mild smoke with no aftertaste. Oak gives food a beautiful smoked color. Good with red meat, pork, fish and big game.

Pecan: Sweet and mild with a flavor similar to hickory but not as strong. Good for chicken, beef, pork and turkey.

Firing up your oven

Your Nonno Peppe Pizza Oven will bring years of enjoyment and countless delicious dishes once you have mastered the art of building and maintaining a fire that creates an evenly distributed, high-temperature Cooking Stone. Consider investing in a laser thermometer to show you the exact temp inside your Pizza Oven.

Start the fire in the Pizza Oven approximately one hour before cooking. Split wood into small pieces about 10" long by 1/2" thick. Using kindling and newspaper, start a match lit fire within the stainless steel wood caddy in the center of the Cooking Stone. Continue to feed the fire with two or three larger pieces until it becomes well established. At this point, slide the stainless steel wood caddy and fire to the left side of the Pizza Oven using the Ash Sweep. It doesn't take much wood to bring the Oven to 700°F on the thermometer.

Close the Pizza Oven door, vented enough to keep the flame burning, and continue to add wood as needed. The flame will reach the top of the dome and curve around to the other side; this is normal, just make sure the flames don't come out of the Pizza Oven opening. The goal is for the Cooking Stone and Dome to absorb the heat.

Once the Cooking Stone reaches between 650°F–725°F you are ready to start cooking.

Get cooking

High Temperature Cooking:

When the Pizza Oven is between 650°F–725°F, you are at a perfect temperature to cook pizza. Pizzas are placed with the 11.5" Square Peel on the Cooking Stone and take less than 3 minutes. Remember to rotate the pizza, with the 8.5" Round Peel, to ensure even cooking. A great trick to check if your pizza crust is fully baked, is to lift your pizza (while cooking) with the 8.5" Round Peel. If the pizza folds over the sides of the peel, the crust is not fully cooked.

Medium Temperature Cooking:

When the Cooking Stone is between 450°F–600°F, you are at a good temperature to roast meat, vegetables, fish and seafood. Depending on the dish, you may want to cover it initially to allow it to cook fully before removing the cover for browning. You will also want to rotate the pans and roasts, alternating the side facing the fire. Grilling: It's a lot of fun and achieves great results, keeping things crisp on the outside but juicy on the inside, thanks to the convection flow of heat in the Oven. To grill, move the embers to the front-middle of the Cooking Stone, and place a freestanding grill grate over them (a cast iron grill grate with legs works the best). Now cook your steak, vegetables, fish and seafood the way you normally would when using a gas or charcoal grill.

Low Temperature Cooking:

When the Cooking Stone is between 325°F–425°F, you are at a good temperature for baking breads, pies and desserts. Generally this is easiest to do after all of your cooking is complete, and by removing all the embers from the Pizza Oven. Keep in mind that the Pizza Oven will have to be preheated well in order to retain enough heat for cooking without fire. So make sure the Cooking Stone is 500°F or higher for at least 15 minutes before removing all the embers.

Cleaning the oven

Once the Pizza Oven is cold, use the 11.5" Square Peel and the Ash Sweep to brush the Cooking Stone to remove all the ash and debris. Never extinguish the fire with water. Never use chemical cleaners. If you wish to clean the surface of your Cooking Stone, a damp cloth works best.

⚠ WARNING

Do not overheat oven: Extreme heat can permanently damage the Pizza oven. Bring the Pizza oven up to temp slowly. Start with a small fire in the center. Once established, move the fire to the LEFT side of the oven. Add small amounts of wood until the Pizza oven reaches even, high heat. A good temperature for pizza baking is when the Cooking Stone is at least 650°. Never heat oven in excess 700°.

Never use chemical fuel starters:

Only use small kindling and newspaper to help start your fire. Starting fluids and other fire starters can foul the cooking surface and permanently damage the Pizza oven.

Never use chemical cleaners:

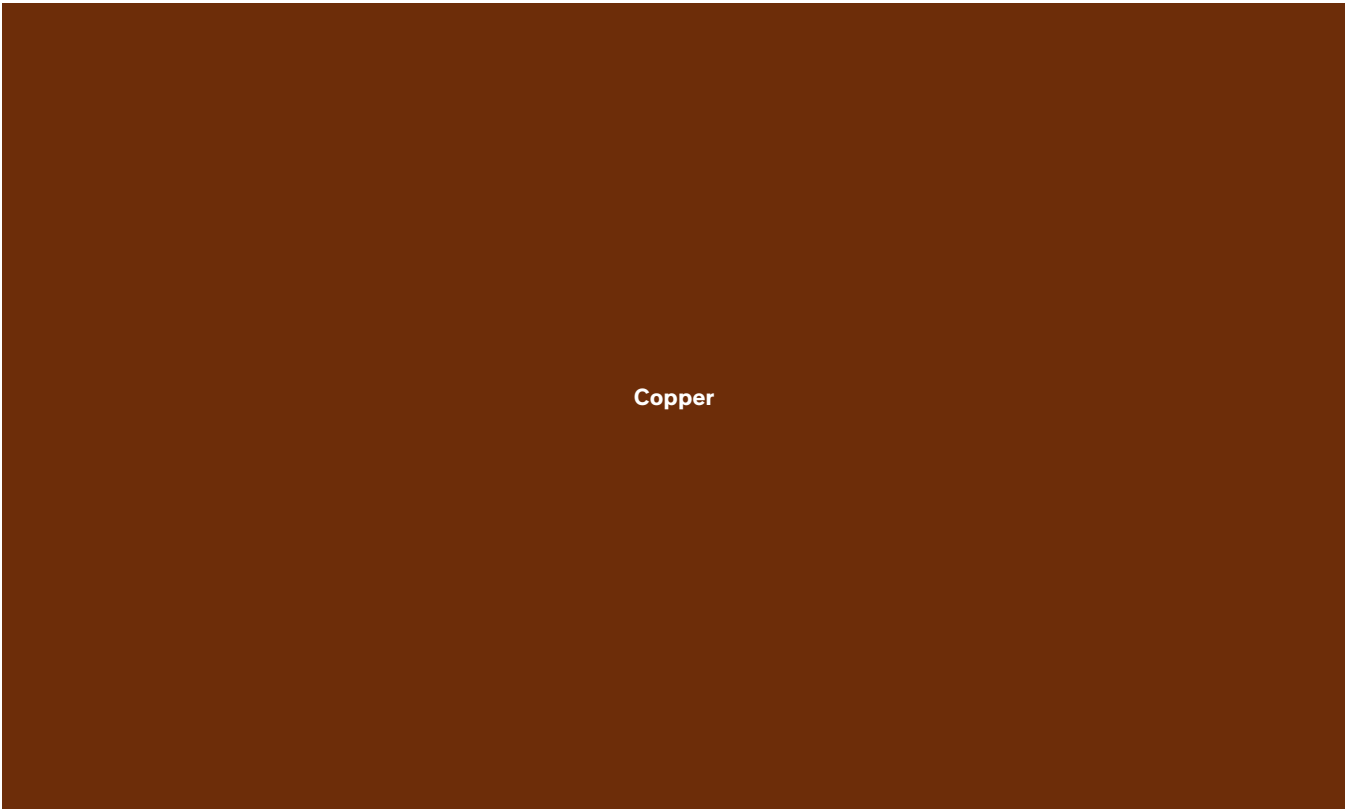
Only clean a cool oven. Only use a metal bristle brush or a damp cloth to clean the Cooking Stone.

Cooking Instructions

- Start a match lit fire in the stainless steel wood caddy. Once the fire is well established, push fire to the left side with Ash Sweep.
- Close the oven door to get the oven really hot. Vent it enough to keep the flame burning. Add wood as needed.
- Once the Cooking Stone is 650°F or higher, you are ready to start cooking entrees, desserts and pizzas.



Charcoal



Copper



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