



**Warning!**  
**Please read**  
**before using.**

## STONEHENGEus PIZZA OVEN USE INFORMATION:

**Your new StonehengeUS Pizza oven is ready for use once properly assembled! Get ready to start cooking! Below are some tips, suggestions, and tricks to make the best use of your new StonehengeUS Pizza Oven!**

*The StonehengeUS Pizza Oven can be used to cook bread, fish, meats or any food that could be cooked in a conventional oven- your StonehengeUS Pizza Oven allows you to use wood or natural lump charcoal for your convenience. Temperatures and cooking times will be based on the food you are cooking and the cooking method you choose.*

### **Wood vs. Coal: Which one is better?**

Our StonehengeUS pizza ovens are marketed as “wood- fired pizza ovens” but our pizza ovens work with either natural lump charcoal or wood depending on personal preference. Typically, “wood fired pizzas” are known as traditional Neapolitan-style pizza, while “coal fired pizzas” are known as New York-style pizza.

To help you to decide which cooking style is best for you – wood vs. coal- please see the list of differences below.

#### **Charcoal Fired Pizza**

- Crispy thin crust
- Do not need to add more coal while cooking
- Slight Smoke taste
- Intense, dry heat
- Cooks in approx. 6 minutes

#### **Wood Fired Pizza**

- Soft Puffy Crust
- Need to add more wood to keep temperature consistent
- More distinct smoke flavor
- Gentle, moist heat
- Cooks in approx. 4-6 minutes

#### **Cooking Differences:**

Cooking with wood: Any type of hardwood wood such as oak, maple, birch, and beech can be used. Oak wood is beneficial because it burns very fast increasing the temperature in your pizza oven.

Cooking with Coal: Natural Lump Charcoal should be used. Coal allows for an easier clean up because after cooking, embers can be spread on the floor of the pizza oven to burn off any leftover cheese or residue from the pizza.

Coal will produce a constant heat unlike wood which means it is not necessary to add more coal.

### **Getting Started:**

To begin using your StonehengeUS Pizza Oven start by deciding if you will use wood or natural lump charcoal.

1. To start a Wood Fire: Start by placing smaller pieces of kindling wood in the middle of the oven and then add larger logs once the fire is ignited. Do not add more than 3 logs. After the logs are ignited, allow the oven to reach the desired temperature. Once the desired temperature is reached allow some time for the heat to be absorbed into the bricks of the oven. Once this is done, use the StonehengeUS brush that comes with your Pizza oven kit and push the logs to the back of the pizza oven. Add more wood as necessary. Do not use any chemical agents to ignite a fire. These chemicals can soak into the oven and affect the taste and quality of your food. Wax starter logs should also not be used. Do not use newspaper or any treated or synthetic woods.

1. To start a Coal Fire: Begin with spreading the contents of a 15.5-pound bag of natural lump coal across the oven floor and ignite the coal with a few pieces of kindling and one wood log. Once the coal is in a glowing state, use your StonehengeUS brush to push the coal and glowing embers to the back of the oven. There is no need to add more coal during cooking. It is normal for the oven floor to turn black from the coal.

2. After the logs or coal are ignited, allow the oven to reach the desired temperature which can be monitored using the temperature gauge located on the right side of your StonehengeUS Imperial Pizza Oven, for the Duke ovens we recommend an infrared thermometer. Once the desired temperature is reached allow some time for the heat to be absorbed into the bricks of the oven. The best temperature is between 375°-425° F.

3. Once you have reached the desired temperature you will then place your pizza directly on the floor of the oven, where the fire was started.

\* StonehengeUS Imperial Pizza Ovens include a convenient temperature gauge on the outside of the oven. For the Duke Oven you may use an infrared thermometer to test the temperature. (not included)

### **Cooking:**

1. There are many variables that will affect how your pizza is cooked as well as a wide range of techniques in pizza cooking. Some trial and error will be necessary before finding the ideal conditions. The temperature, material used for the fire, the thickness and consistency of the dough and toppings, as well as outside temperatures and humidity may affect the outcome. Be prepared to spend some time learning how to make your perfect pizza!

2. Thin crust pizza is most like a traditional Italian pizza. Common practice is to cook these types of pizzas around 400° F for approximately 4-6 minutes, dependent upon individual tastes and preferences.

3. A thicker crust and thicker layer of toppings will require a longer cook time.

4. Always take caution when dealing with high temperatures and fires. There is no need for a pizza stone; the pizza should be cooked right on the floor of your StonehengeUS Pizza oven. For your convenience all StonehengeUS Pizza ovens come with a pizza peel to slide the pizza in/out of the oven. Cornmeal or flour can be used to help the pizza slide easily from the peel to the oven surface. Some technique is necessary to carefully slide the pizza onto the oven floor without losing any toppings. We recommend practicing this move before trying inside a hot oven.

5. You will need to rotate your pizza using the provided pizza peel to ensure even cooking. The sides closest to the fire will cook faster. The pizza dough will become firm quickly after being placed on the hot oven floor, this will allow for easy rotation and removal of the pizza.

\*StonehengeUS offers 8” turning peels available for purchase!

### **Safety:**

As with any cooking surface, caution should always be taken when using your StonehengeUS Pizza Oven. All external parts of the oven will become extremely hot. Protective mitts or hot pads are recommended for safety. Since there will be multiple hot surfaces of your pizza oven, users should always be aware of the potential for burns. Since this oven will often reach high temperatures extra caution and safe cooking techniques are required. Please note your StonehengeUS Pizza oven comes with a metal door that is heavy and can be very hot, the door is not attached to the oven so extra caution should be exercised when removing or replacing the door. It is recommended that the door be removed when cooking. If the door is used in high temperatures discoloration will occur. When using your StonehengeUS Pizza Oven, ensure that proper clothing is worn and all combustible materials are kept at a safe distance from the oven and any open flames.

### **Cleaning:**

As with any cooking appliance, your StonehengeUS Pizza Oven will need to be cleaned after use. Ensure that the oven is completely cooled before cleaning, it is usually best to wait until the next day. A clean oven will be the best environment for pizza cooking. Your StonehengeUS Pizza Oven comes with a wire brush to aid in cleaning the floor of the oven. After cleaning be sure to replace the oven door and use the provided cover for protection against the elements.

### **Disclaimer:**

This is a wood/charcoal fired pizza oven that can reach high temperatures. It is normal for oxidation to occur on the chimney flue. It is important for the chimney flue to be kept open during use to avoid forcing the carbon out of the face oven which will cause carbon burn off on the face of the oven. If this occurs, we recommend using a stainless-steel cleaner. The floor of the oven uses fire brick & refractory cement- with the intensity of the heat in the oven it is normal for some expansion to take place. During expansion some hairline cracks in the grout may occur. These cracks will not affect the integrity of the oven.

## **STONEHENGEus PIZZA OVEN WARRANTY INFORMATION:**

**StonehengeUS offers a 1-year limited warranty on the structural integrity of our Pizza Ovens as well as any manufacturers defect found upon purchase.**

*At StonehengeUS we use quality materials like 304 stainless steel that is rust and corrosion resistant and we are confident our products are made at the highest standard. We stand by our 1-year limited warranty on the structural integrity and are confident customers will continue to use our Pizza Ovens for years to come!*

