

Pizza Oven Article.

First use of your Toscana Pizza Oven or Toscana Golia Pizza Oven.

Preparing your Mason-Lite Pizza Oven for use.

This article will help you through some of the common questions and practices of using Pizza Ovens manufactured by Mason-Lite. The first thing you want to do is make sure that your Pizza Oven has fully cured before you start to use it. This means waiting 28 Days after the installation as well as following our first firing process. Please see instructions for more information on curing process. Once the Mason-Lite Pizza Oven is cured and pre-fired, you are ready for your first cooking experience. You will want to warm the Pizza Oven up over 30 minutes to an hour before cooking. These times may vary due to the moisture content and type of wood being used. The Mason-Lite Pizza Ovens perform best with dry hard woods. Start your fire as you would a traditional fireplace with kindling. We do not recommend using accelerants or accelerant logs as they may contain chemicals that will contaminate your cooking surface. We do not recommend using more than three 2"-3" diameter by 12" long logs at any given time. Once your logs are thoroughly heated you can use a fireplace poker to break them up into a bed of coals. You will want at least a half inch to an inch of coals in the center of the firebrick to make sure the brick stays hot. Now you're ready to make your pizza!

Additional information to help you make the perfect pizza.

The Toscana Pizza Oven will work with both store-bought pizzas and homemade pizzas. Note that the thicker the crust and dough, the longer and more difficult the pizza will be to cook. You will want to place your pizza on a large, flat surface or a pizza peel before prepping and placing into the oven. **Pro Tip:** It is VERY important to put a sprinkling of cornmeal under the dough before placing on the pizza peel. The cornmeal helps the dough to slide freely on the pizza peel. Once the pizza is on the peel you can now add sauce and toppings of your choice. Please pre-cook any meat toppings that you would like to use. Once your pizza has the sauce and toppings desired you can bring it out to the Pizza Oven area. When you feel ready to cook the unit you will want to spread the coals to the sides and use a BBQ brush most of the ash to the sides and back. If you have an infrared thermometer you can check that the firebrick temperature is at least 500+ Degrees Fahrenheit. Once you are comfortable with the heat you can slide the pizza into the oven and shuffle the pizza off the peel directly onto the firebrick centered in the oven. After 30 seconds to a minute you will want to use a steel spatula to lift and rotate the pizza. This is very important because the rear firebrick does tend to retain the heat better than the brick closer to the opening. You will want to continue to rotate the pizza as needed until all portions of the pizza are thoroughly cooked. Enjoy!

Not sure your pizza is thoroughly cooked?

Pro Tip: When you feel confident that the pizza is fully cooked, we recommend doing what we call a "Tent Test". The tent test consists of sliding your spatula under the middle of the pizza and tilting the spatula up. If the dough is still flexible and creates a "tent" of sorts, then you need to keep the pizza in the oven longer. The desired effect is that when you lift in the center, the outer edges lift as well. If you pull the pizza out and the dough is not fully cooked, cover the brick with coals again for a couple minutes and then put the undercooked pieces back in. If you feel your pizza is burning at any point, you can pull the pizza out for a minute for the brick to cool or spread the coals farther away if the edges are burning. When cooking multiple pizzas, we recommend you spread the coals over the cooking area again to make sure the brick stays hot- generally a minute or two will do. You are now ready to place the next pizza into the oven. If you are planning to cook multiple pizza over a longer period of time, you may need to add wood to replenishing your coal bed. Please keep in mind, these ovens are not designed for

commercial use and should not be used as such. A lot of your pizza making adventures will be trial and error. The most important thing is to have fun with it and be creative!

Please send in photos or stories of your experience with our Pizza Oven to our [CONTACT US](#) form.