DISALVO
LAKE HOUSE
DOOR COUNTY
WISCONSIN

Instructions – Best Practices

Make sure to have;

- Pizza dough, olive oil, sauce, corn meal, flower and your favorite toppings! Wild Tomato sells our favorite sauce in downtown Sister Bay.

- Locate the stainless steel pizza peal in the kitchen.
- Take the cap off the chimney and make sure that the airway is open
- Down below, slowly open the gas valve on the LP tank
- On back of pizza oven, hold in the ignition switch and turn on, while still holding in. Do this for 5 to 10 seconds until the fire is lit and stays on.
- Use a long stick lighter (from drawer left of stove in kitchen) to hold next to igniter while turning the gas on from back of pizza oven.
- The optimal temperature to cook a pizza is 500 to 600 degrees.
- Make sure to use the pizza peal to rotate the pizza about every 30 seconds or so.
- At high temperatures, the 16 inch pizza will cook very fast so stay engaged.
- It helps to put cornmeal in your dough
- Use basic baking flower to ensure the dough does not stick, but not too much as it just burns off.
- Make sure to use the brush under counter to clean the stone, but DO NOT USE SOAP OR WATER, just the brush. Make sure to put cap back on chimney and cover back on the oven once it has cooled down completely.