



Oven Operating Instructions

Congratulations on choosing the Wheelie Great Pizza Trailer. For a safe and enjoyable experience it is important to follow the following simple instructions.

Lighting the Fire

Open the firebox door and start the fire with small dry kindling and fire-lighters. Add small pieces of hardwood, building to larger pieces of hardwood (red gum, jarrah, blue gum, mallee etc), leaving the draught control door open. Three or four pieces are sufficient at any one time. Leave the oven door open as some smoke will be created initially, but once up to temperature the oven will be virtually smoke free and then close the oven door.

Brush out any ash that may have found its way onto the oven floor before cooking. Later in the evening stoke up the fire, open the doors and your oven becomes a heater.

Warnings

Do not burn timber that has been treated with insecticides or preservatives as this will pollute the food. Avoid permapine (green in colour) or creosote treated timber (brown black). Treat any milled timber with suspicion.

Appropriate quality hard wood is provided with hire of the Wheelie Great Pizza oven.

Always use thick oven mitts when opening or closing the oven doors or attempting to remove the oven shelf.

Cooking

The Wheelie Great Pizza oven attains cooking temperatures rapidly and can reach temperatures of 200°c in 20-30 minutes from light up. If the draught control on the firebox is left open and good quality hardwood is burnt it will rapidly reach 300-325°c.

Ideal Cooking Temperatures

Crusty breads	100°c
Roasting and baking meats	200°c
Pizza (direct on stone hearth)	200°c
Pizza (on inverted metal pan)	300°c



If the oven temperature is too high, close the draught control and open the oven door for 5-10 minutes until the oven drops to the desired temperature. Leave the draught control door closed and the oven will remain at a steady temperature for an extended period without the further addition of wood to the fire. You can control the smoke output with the draught control on the fire box. Draught control open – no smoke. Draught control closed – smoke. The stone hearth may take up to 45 minutes to get to ideal Pizza temperature as the stone is very thick. Test the stone temperature with a small piece of dough before commencing cooking pizzas.

If you need to add more timber, you will need to delay cooking for about 15 minutes until the outside of the timber has been burnt. The reason for this is that smoke will enter the chamber and cause the pizzas to turn green. Once the chamber is clear of smoke, continue cooking.

Pizza Tips

We have attached a pizza dough recipe if you wish to make your own dough. A bread maker is also an excellent way to make your own dough. Ready made Pizza dough can also be purchased from some Gourmet delis.

Roll floured dough out thinly on a floured board. Place rolled out dough on an inverted, well oiled pizza tray with the rim pointed down. It is much easier to slide cooked pizza off the tray this way and it also lifts the dough off the oven floor to prevent burning the bottom at high oven temperatures. Add the tomato base, mozzarella cheese with a little parmesan added and your favourite toppings. Place in oven immediately and cook for 5-10 minutes depending on the thickness or until the pizza base is crisp and slightly brown on bottom. Finish the pizza directly on the stone hearth for 1-2 minutes before serving. This will crisp up the base. If cooking two pizzas at once, using the removable shelf, remember that the TOP SHELF in the oven may be much hotter than the oven floor. When cooking pizzas at 300-350°C, keep a watchful eye, as the difference between a perfect pizza and a burnt one may be less than a minute!

TIP – Always place the rolled out dough on the pan BEFORE adding the toppings otherwise it will become wet and soggy and almost impossible to handle. Another way of avoiding this problem is to cook the base for 30 seconds or so until small bubbles appear on the surface. Then remove from oven and add toppings before replacing in the oven.

Roasting Meats, Chickens etc

Place a domestic oven tray or alfoil over the stone hearth to protect it from any fat spills and roast in a roasting dish or alfoil disposable pan as per normal oven at 200°C. Whole potatoes rubbed in oil and salt are delicious cooked on an oven rack. Chops, sausages and steaks grill beautifully on a raised rack above an oven tray. The Wheelie Great Pizza oven imparts a



wonderful smoky flavour to all meats, pizzas, chickens, vegies etc. If you do not want to have any smoke flavour we suggest cooking with BBQ charcoal (not heat beads) instead of wood.

Desserts

Soufflés, fruit tarts, apple pies, pastries, sweet pizzas, wood fired fruit salad etc all cook perfectly in the oven. The web is a great source of tips and recipes for your oven. Search under wood fired recipes.

Remember

Watch the thermometer!

Practice makes perfect. You will be cooking food like 'mamma usta make' in no time!

Recipes

The best pizza in the world is the classically simple but delicious.

Wheelie Great Pizza Dough

600ml	warm water
100ml	olive oil
40gm	fresh yeast
20gm	salt
20gm	sugar
1kg	plain flour

Place all ingredients in a bowl

Dissolve yeast in the warm water

Add olive oil and yeast mixture to dry ingredients and mix together. Then knead until the dough rolls smooth

Prove (rest) until dough doubles in size and then knock back)



Shape

Brush liberally with olive oil

Margherita Pizza – as served in Italy

- Roll out the dough thinly on a floured board
- Place dough on a well oiled inverted pizza tray and trim edges
- Spread thinly with tomato puree (pureed canned tomatoes are fine)
- Add good quality shredded mozzarella cheese with a little shaved parmesan for extra flavour
- Top with sliced fresh vine ripened tomatoes and a few basil leaves. A little shaved ham or Italian salami is optional
- Cook until crisp and brown around the edges and underneath. Finish the pizza for the final couple of minutes off the tray onto the stone hearth.
- Your guests will come back for more of this true Italian traditional Pizza

Potato and Onion Pizza

- Prepare base as for Margherita with tomato puree and cheese
- Add part-boiled, finely sliced potato, onion brushed with olive oil, a small amount of crushed garlic and sprinkle with sea salt. Delicious!

Flatbread

- Thinly roll dough and top with olive oil, salt and garlic.
- Cook until crisp.
- Makes a delicious appetiser either hot or cold. Serve with any type of dip.