



Model 1055
Wood Fired Oven Kit



INSTALLATION INSTRUCTIONS
&
OWNER'S MANUAL



Manufacturing, import, export, and distribution of wood fired ovens, barbecues, fireplaces and, related accessories.

USA Headquarters

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Model 1055 Wood Fired Oven Kit

Conception and industrial design: Sergio de Paula
United States Patent # USD642855

Model 955 Installation Instructions and Owner's Manual

Editor: Sergio de Paula
Illustrations: SDP&A and Sergio de Paula
Photography: Renata Mancini and Sergio de Paula
Recipes from: Mancini Family and De Paula Family

Note:

All information contained herein, is based on information available at the time of publication. Fogazzo may make changes as necessary, at any time, and, without notice.

Important:

Check with the local building authority and or the fire department having jurisdiction over your project, for all construction and permit requirements, and or use approvals, prior to the start of your installation.

Warranty:

A copy of the Fogazzo Five Year Limited Warranty for the Model 955, is found on the last page of this manual, and is also posted on the world wide web at: <http://www.fogazzo.com/warranty.html>.

UL and NFPA Compliance

The products listed in this installation manual, when installed in accordance to the instructions contained herein, have been tested to comply with the UL 737 *Standard*, and the NFPA Classification of a "Prefabricated Fire Chamber Assembly".

Venting:

The ovens listed in this installation manual, shall be vented though a 6" internal diameter, UL103HT standard listed, double wall chimney pipe system, to a minimal total length of 36 inches of pipe, and be terminated, with a chimney cap containing a UL approved spark arrestor. Please check additional local codes, applicable to the specifics of the particular installation.

Clearances:

The oven shall be installed to a minimum clearance of 6 inches to combustible materials.

Declaration of Conformity

Fogazzo hereby declares that these products are in conformity with the following standards and directives of the EEC

Model 1055

**89/106 EEC
Construction Products Directive**

**93/68/EEC
EC Marking Directive**



The construction files for this product are held by Fogazzo (the manufacturer) and would be available for inspection by a national authority, upon request.

Signed by:  21, February, 2012

For: Fogazzo Wood Fired Ovens and Barbecues LLC



Thank you for choosing a Fogazzo Wood Fired Brick Oven Kit.

The BK series of ovens is the result of my more than three decades of work and study in the field of wood fired oven design, construction, and use. I used this acquired knowledge to design a series of wood fired brick oven kits, that could be built quickly, at a low cost, and with little or no chance for mistakes or delays. If the directions are followed, the design is foolproof and it resolves many of the flaws which I believe plague many existing oven designs.

This book contains valuable information on how to properly install, operate, and maintain your new oven. Please read all instructions carefully, and plan your installation well ahead of time, to ensure the timely completion of your project. The installation is designed for professionals with full knowledge of construction practices or, for well informed DIYers. If you are unsure of any aspect of this installation, please consult Fogazzo toll free at 1-866-FOGAZZO or a qualified local contractor.

Every oven installation is unique because generally, the architectural elements of the home, is what dictates the style and types of finishes the are used. The aim of this book at a minimum is to show proper installation of the actual kit, and where needed, to convey known practices that are considered essential for a good installation overall.

A well-insulated oven will perform more efficiently and therefore better. The four inch concrete shelf is designed to support the oven and to aid in heat retention. Minimal cracking inside the oven is expected and is a characteristic of any cast refractory product. All supplied and recommended insulation materials are the minimums to maintain efficiency, they should be made from safe, non-flammable, non-toxic, readily available materials. Please follow the precautions listed in the provided MSDS for each product.

Following the guidelines contained herein, will minimize problems or delays and, will ensure that your Fogazzo Wood Fired Brick Oven Kit, will last a lifetime. Upon completion of the oven kit installation, it is also critical to carefully follow all the initial firing guidelines, which will aid in the proper curing of your new oven.

Please follow the directions carefully and be patient, your patience will surely be rewarded.

Cheers,

A handwritten signature in black ink, appearing to read "Sergio de Paula".

Sergio de Paula
President

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DO NOT THROW THIS MANUAL AWAY
PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE!

IF YOUR OVEN IS NOT PROPERLY INSTALLED A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS AND ALL LOCAL BUILDING AND FIRE CODE REQUIREMENTS CAREFULLY.

FOR YOUR SAFETY

Wood fired ovens must be vented using Class A chimney systems, installed in accordance with all relevant Local and National Codes. The installation and use of these class A chimney components must be also be in accordance with the manufacturers installation instructions.

THE USE OF WOOD FIRED OVENS, GENERATES CREOSOTE AND OTHER SUBSTANCES THAT WILL ACCUMULATE IN IT'S CHIMNEY SYSTEM OVER TIME. THE RATE OF ACCUMULATION DEPENDS ON FACTORS SUCH AS: FREQUENCY OF USE, FIRE TEMPERATURE, THE WOOD TYPE AND, ITS MOISTURE CONTENT. THOROUGH FLUE AND CHIMNEY INSPECTION AND CLEANING IS THE BEST WAY TO MINIMIZE THE RISK OF CHIMNEY FIRES.

Chimney System Maintenance and Creosote Problems

When organic materials such as wood is burned in an oven, volatile gases and vapors are produced. These gases and vapors are carried up the chimney and, some may condense on its surface, forming creosote. Chimney creosote is combustible and, if not removed from the inside of the chimney, may cause chimney fires. Chimney fires are very hazardous because of their high temperatures which can cause structural damage to the chimney and can ignite nearby combustible materials.

Creosote is produced when any type of wood is burned. Because of their higher extractive content, certain species have more potential than others for producing creosote, but the amount of creosote depends more on the type of fire and the temperature of the chimney surface. A smoldering, low temperature fire will produce more creosote than a roaring, high temperature fire, because the hotter fire burns more of the condensable gases. More creosote will condense on a cool chimney surface than on a warm surface. More creosote is also produced when wet wood is burned because of the lower temperature of the fire and a less complete combustion.

Creosote problems can be minimized by:

- (1) Burning only well seasoned, thoroughly air-dried wood
- (2) Making small hot fires instead of large smoldering fires and, keeping the oven door open
- (3) Inspecting and cleaning the chimney as needed frequently.

Please refer to the chimney manufacturer's instructions for cleaning and maintenance.

FOGAZZO RECOMMENDS THAT YOU SUBMIT YOUR CHIMNEY PLANS TO THE AUTHORITY HAVING JURISDICTION BEFORE PROCEEDING WITH INSTALLATION OF ANY WOOD BURNING APPLIANCE.

Information on installation and or maintenance is available from Fogazzo, toll free at 1-866-364-2996. It is recommended that this oven be installed, and maintained by qualified professionals.

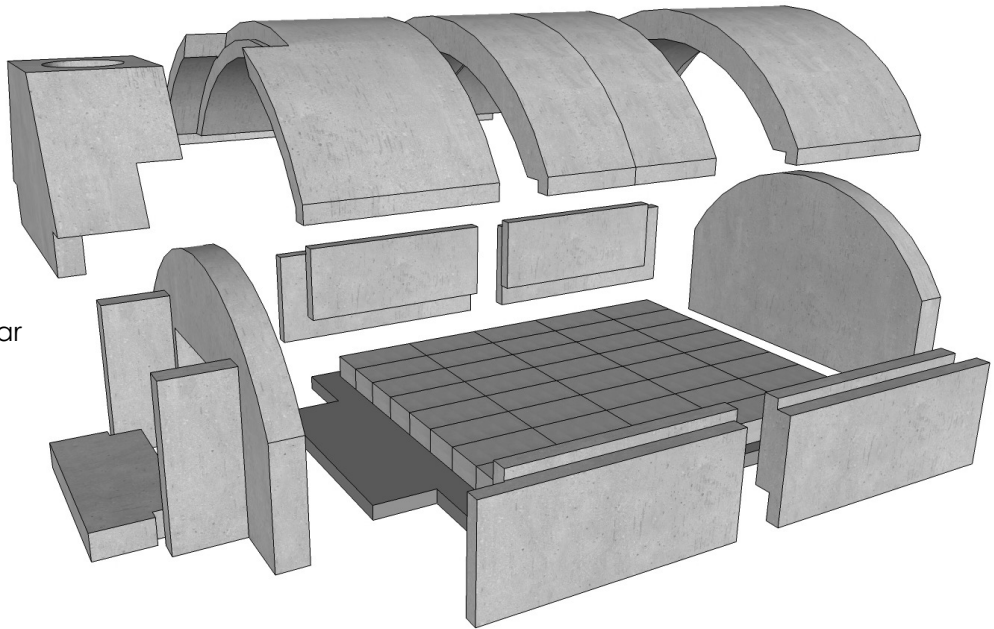


Model 1055 Wood Fired Oven Kit Installation Instructions

Installation Instructions Toll Free Help 1-866-FOGAZZO 

Kit Contents

- 40 Refractory floor bricks
- 1 Front wall precast
- 1 Apron precast
- 1 Hood/flue precast
- 2 Side walls, precast
- 1 Rear wall precast
- 3 Domes precast
- 1 Steel oven door
- 1 Bucket refractory mortar



Insulation Materials

- 48 sq ft. Insulation blanket
- 14 sq ft. Insulation board

Printed Materials

- 1 Installation Instructions
- 1 Warranty

Materials List

Your oven kit does not include anything not listed in the kit contents above. The following materials list is provided for your convenience only. Your materials list will vary based on your particular needs.

Foundation and slab

- Stakes and forms
- 1500 psi or higher strength concrete mix
- #3 or #4 steel rebar

Walls and support shelf

- Forms
- 6x8x16" masonry blocks (CMU)
- Masonry mortar (Type S)
- 1500 psi or higher strength concrete mix

Roof

- Non-flammable roofing material

Chimney

- 1 each Duratech® #9441 Anchor plate for 6" pipe
- 1 each Duratech® double wall chimney Pipe (exact length will depend on individual installation needs)
- 1 each Duratech® #9484 chimney cap with spark arrestor
- 1 each Tube high temperature calking

(not included in the oven Kit)



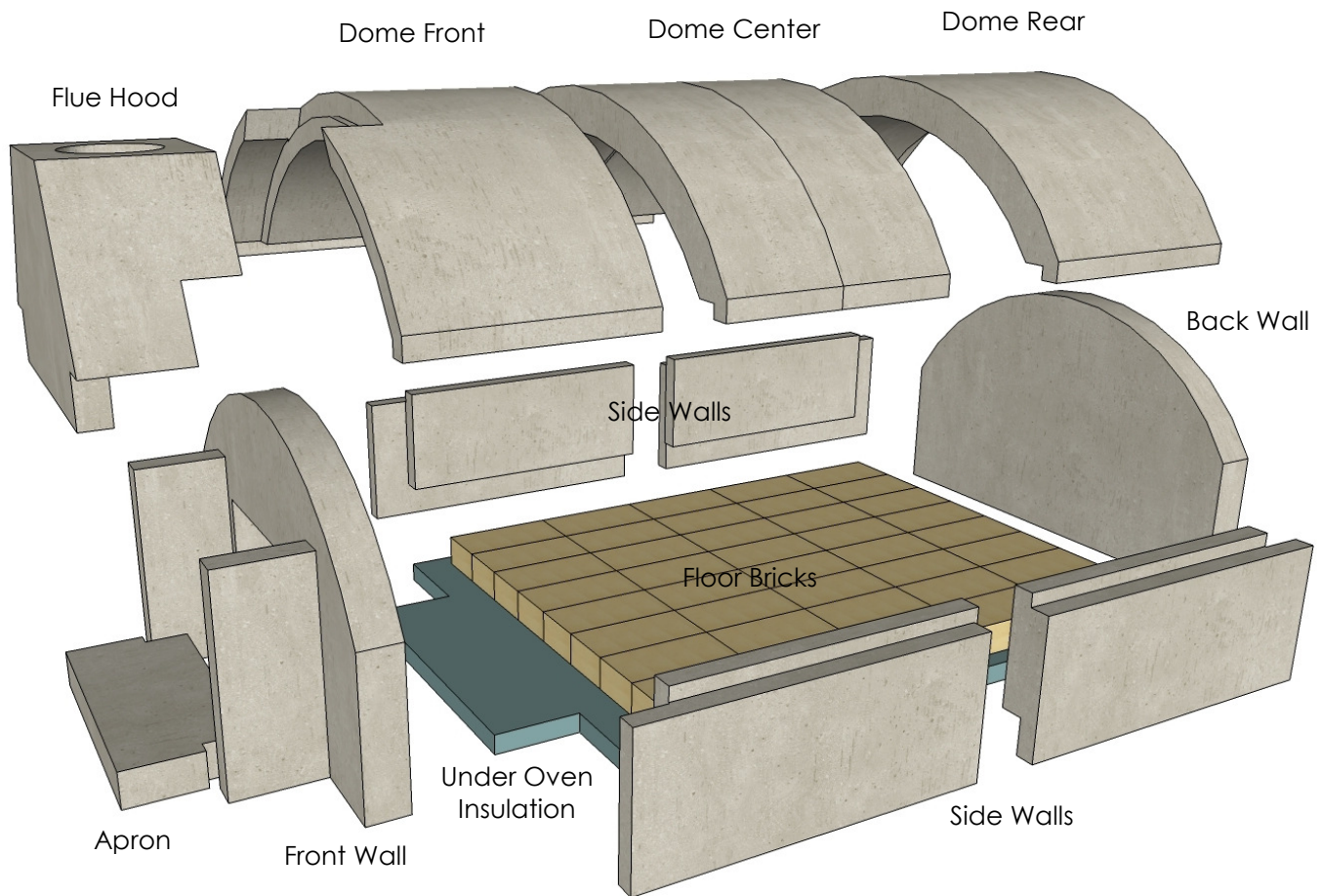
**Duratech® #9441
Anchor plate for 6" pipe**

**Order Model 1055
accessories at
WWW.FOGAZZO.COM**

Order your Duratech® components by calling toll free 1-(866) FOGAZZO or online at www.fogazzo.com

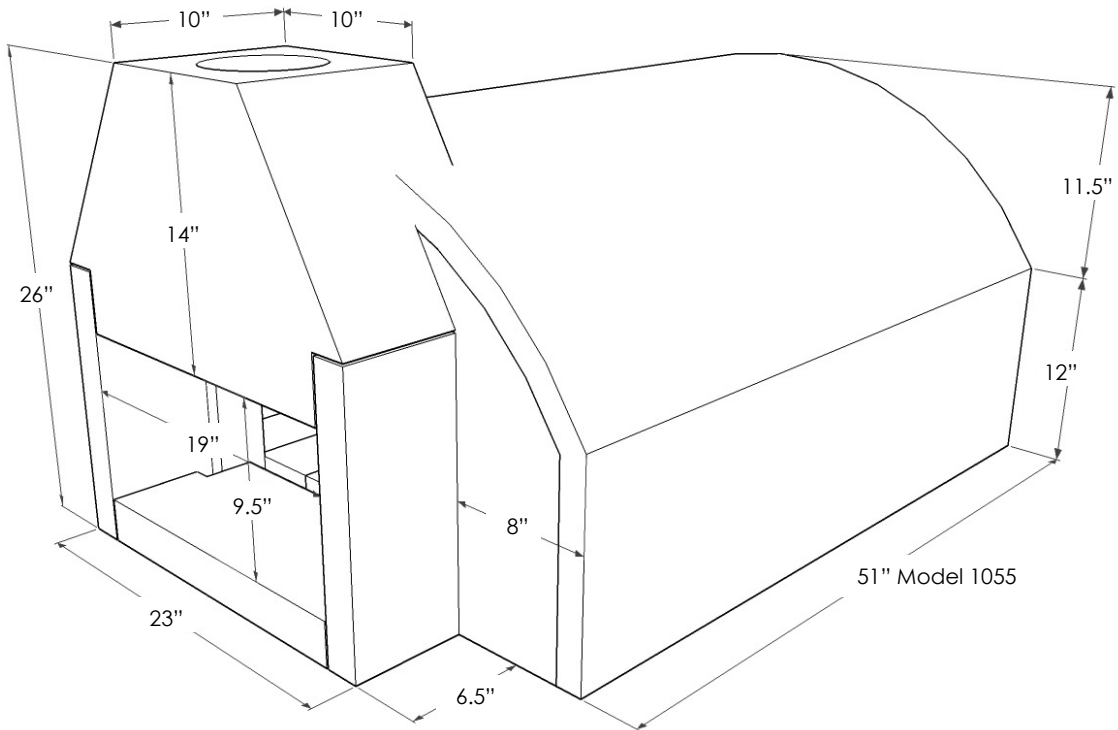
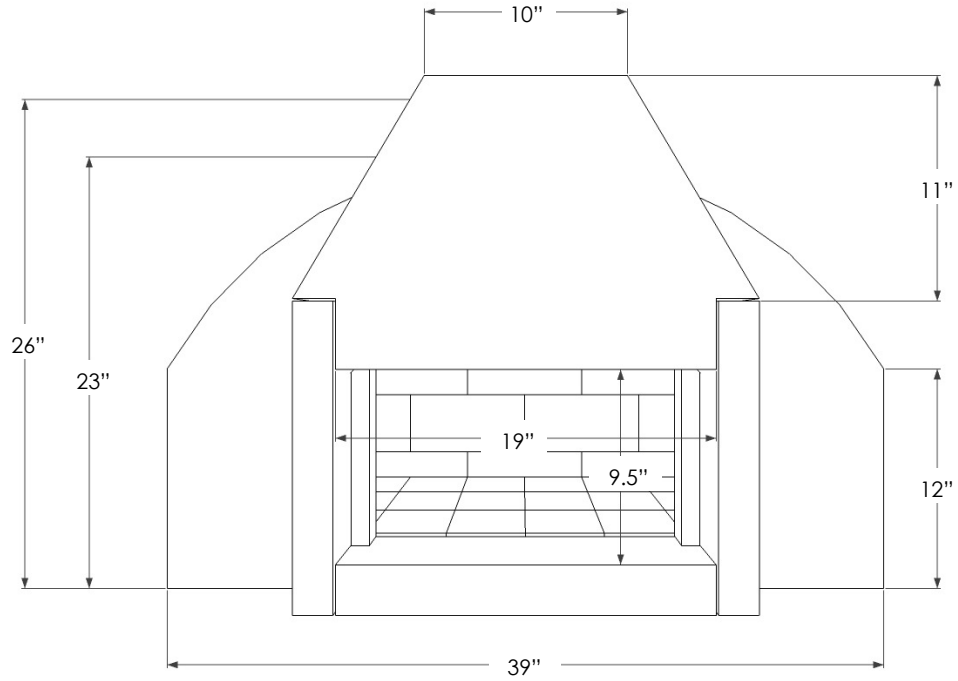
Exploded View

Installation Instructions Toll Free Help 1-866-FOGAZZO 



The Fogazzo Model 1055 wood fired oven kit is made up of 32 refractory bricks for the oven floor, a front wall, an apron, two side walls, a rear wall, two hood pieces and a smoke chimney hood. All of the precast parts are made using a proprietary mix of heavy duty, made in USA refractory materials, with a high content of alumina. Our mix is designed to withstand a working temperature of 2300 degrees Fahrenheit which is much higher than temperatures the oven will ever encounter, of around 1000 degrees Fahrenheit.

Kit Dimensions



Before you begin
Schedule summary
Plan View

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Before you begin

Review your plans carefully. Be sure to order any items which may hold up your schedule well ahead of the start of construction. Allow for sufficient time for each concrete pour to cure.

Schedule summary:

Pre-construction:

- Order oven kit
- Order chimney system
- Order construction materials
- Order finish materials

Construction

- Build foundation and base
- Form and pour shelf
- Assemble and grout oven
- Install ceramic fiber blanket
- Build surround
- Fill oven cavity with vermiculite
- Roof enclosure
- Install finish on walls
- Install finish around door

Post-Construction

Allow 72 hours after installation for curing
Initial firing of oven. Follow the initial firing and curing instructions.

Foundation and floor slab Masonry Construction Concrete Shelf

Installation Instructions Toll Free Help 1-866-FOGAZZO



Foundation and floor slab

(Please follow local code if different).

Dig a 60" wide by 70" front to back, to a depth of 12 inches. Set forms around the perimeter using 2x4 or 2x6 material held in place by stakes. Place a rebar grid using #4 rebar at 12" on center in both directions. Place rebar dowels for masonry at 12 to 16" on center to a height of 24 to 36".

Pour foundation and floor slab (minimal 4 inches) as a monolith, using 1500lbs psi or higher concrete mix with 3/8" or greater rock. Concrete can be transit mix and pumped from truck or mixed on site. Varieties of pre-mixed concrete are readily available at local home centers with cured strength ratings as high as 55 lbs psi. Follow mixing instructions and precautions on bag.

Walls (first lift)

Erect three walls (two sides and back) using CMU (concrete blocks), these are available in most home centers or construction yards. Build to a height of 40" to 42" above finished floor. Allow sufficient time to dry and grout when feasible. Place dowels into grout to re-enforce the concrete shelf as shown on Fig. 2.

Concrete shelf

Form for concrete shelf using 2x4 material and plywood. The bottom of the shelf should be at 38" up from the finished floor. Install #4 rebar grid 12" on center in both directions and dowels for oven enclosure (as needed) shown on Fig. 2. Pour shelf (3.5 to 6") using 1500 lbs psi or higher concrete mix with 3/8" to 3/4" aggregate. Allow this to dry at least 24 hours. Do not remove the forms for 3 to 14 days as they should not otherwise impede progress of the job.

Fig 1

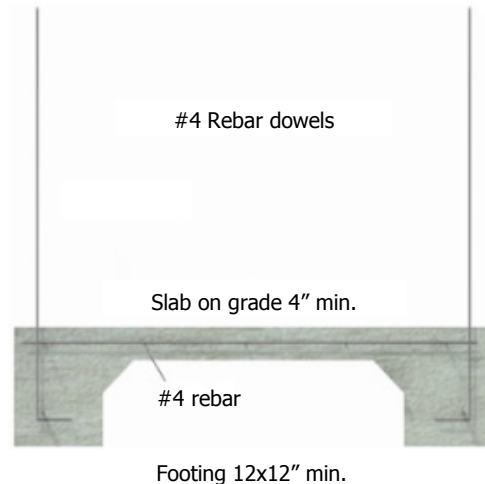
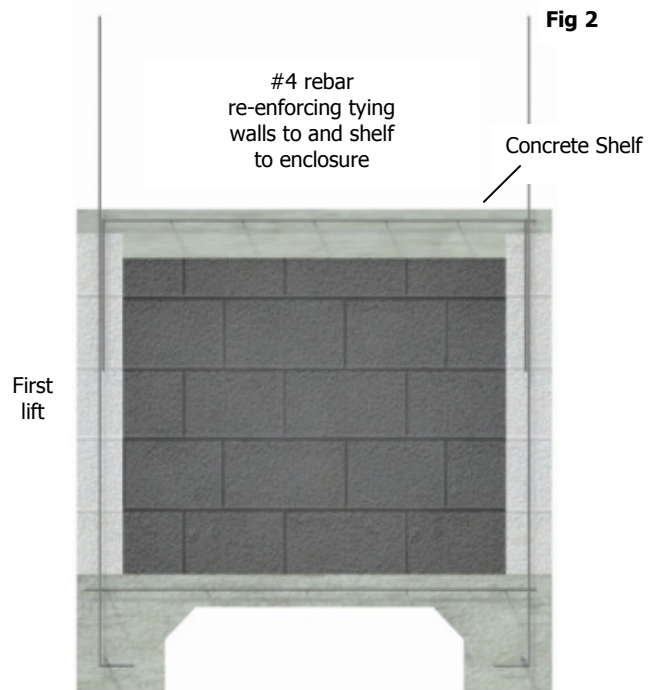


Fig 2



Oven Pre-assembly

Oven Final Assembly

Notes

Installation Instructions Toll Free Help 1-866-FOGAZZO



Oven Pre-assembly

All our products are hand-made, as such, small imperfections are a known characteristic. In order to achieve the best overall fit, care must be taken in the assembly of the kit.

Always check the fit during oven assembly!

Choose the best side of each floor bricks based on it's location in the oven. Chipped sides, corners, edges, etc, should always go where the blemish will not be seen. Chips on the oven floor can be placed face down or where the side wall will cover it.

Check the fit for each piece, to ensure the best fit for each part. Make any necessary adjustments to the pieces to provide the best fit.

Note: Small differences on the exterior of the oven, can be made up with the finish materials.

Oven Final Assembly

The mortar for setting the oven parts is in the small white bucket.

Mix mortar using clean water to the consistency of peanut butter. Do not use any add-mixes. Mix only what can be used in 15 minutes at a time.

Notes:

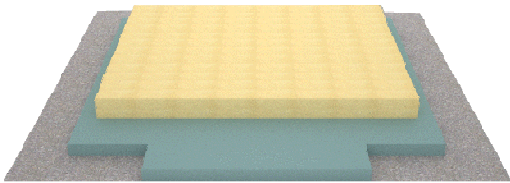
- **Front of oven should be 2 inches back from the front edge of the support shelf.**
- **Ensure the best fit on walls and dome, so that little or no mortar shows through the oven interior.**
- **DO NOT RETEMPER THE MORTAR, AFTER 15 MINUTES DISCARD ANY UNSUSED MORTAR AND MIX A NEW BATCH AS NEEDED.**

Fig 3

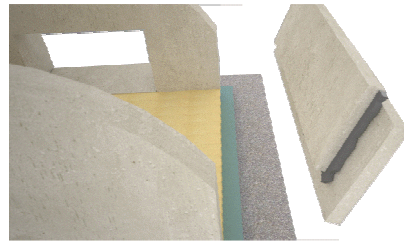


Oven Final Assembly

Installation Instructions Toll Free Help 1-866-FOGAZZO 



1. Place the short side of your insulation boards to the front, centered on the support shelf. You may trim the board as shown above at the beginning or later. Measure 11" back from the front edge and draw a line. Install your floor bricks starting at this line. Be sure to look for the best side of the brick to be facing up and put any chipped edges facing down or along the left or right edges where the walls will cover them. All floor bricks are laid dry, without the need to use mortar, at all.



2. Next set your back wall, side walls and front wall using mortar to set the pieces. Do not mortar under the front or back walls, only where the side walls sit over the bricks for the oven floor and, on the joints between the pieces, i.e. side walls to front and back walls, etc. The front apron will need tall globs of mortar in order to level it to the height of the oven floor.



3. Clean the mortar from all the inside joints of the oven using a sponge.



4. Clean the mortar from all the outside joints of the oven using a sponge.

Oven Final Assembly

Installation Instructions Toll Free Help 1-866-FOGAZZO



5. Clean the mortar from all the outside joints of the oven using a sponge.



6. Next place your rear, middle, and front dome pieces. Place mortar over the rear wall, set rear dome piece, clean mortar from the inside at the top of the rear wall joint, and any mortar that falls on the floor. Next place mortar over the front wall and set the dome front, again cleaning the joint and oven floor as needed. Last, fill the gap between rear and front domes from the outside of the oven only. This joint is meant to be filled after the dome pieces are in place and from the outside only.



7. Lastly, set your flue/hood by placing a bead of mortar at either side of the door and over the front wall. Level the flue/hood and clean any of the excess mortar as needed for a clean joint. Fill around where the flue/hood meets the dome as needed for a solid finish.



8 Clean the mortar from all the outside joints of the oven using a sponge.

Oven Enclosure Chimney & Insulation

Installation Instructions Toll Free Help 1-866-FOGAZZO



Oven Enclosure

Enclose oven using CMU block masonry or light gauge metal studs and track with cement backer board.

Chimney

Set your chimney anchor plate, Duratech #9441 using high temperature caulking. You can also use concrete screws. Drill for fasteners following the manufacturers directions. **You must be very careful not to damage the flue.** You must use high temperature (550°F) caulk or other suitable sealer between anchor plate and flue to seal it tight against air leaks. Next set a section of Duratech pipe. The chimney length dictates airflow in the oven. We recommend a minimal of 36" of pipe to ensure proper air flow. Set your cap with spark arrestor Duratech # 9484 to complete the chimney.

Insulation

After oven has dried a minimal of 48 hours, cover it with the 2" ceramic blanket. You can use wire or metal lath to hold it in place. After exterior walls are built, place vermiculite granules 6" above the dome of the oven or to within 3 inches of the top of the enclosure.

Additional Mass

The Model 855 is a well balanced oven that was designed for everyday use, and it should satisfy the needs of 90+% of our customers. For those who are heavy bread bakers, and we mean baking a lot of bread, they may want to consider adding additional mass. Although this may give them additional cooking time, they will take longer to heat up, (3 hours or 4 hours or more).

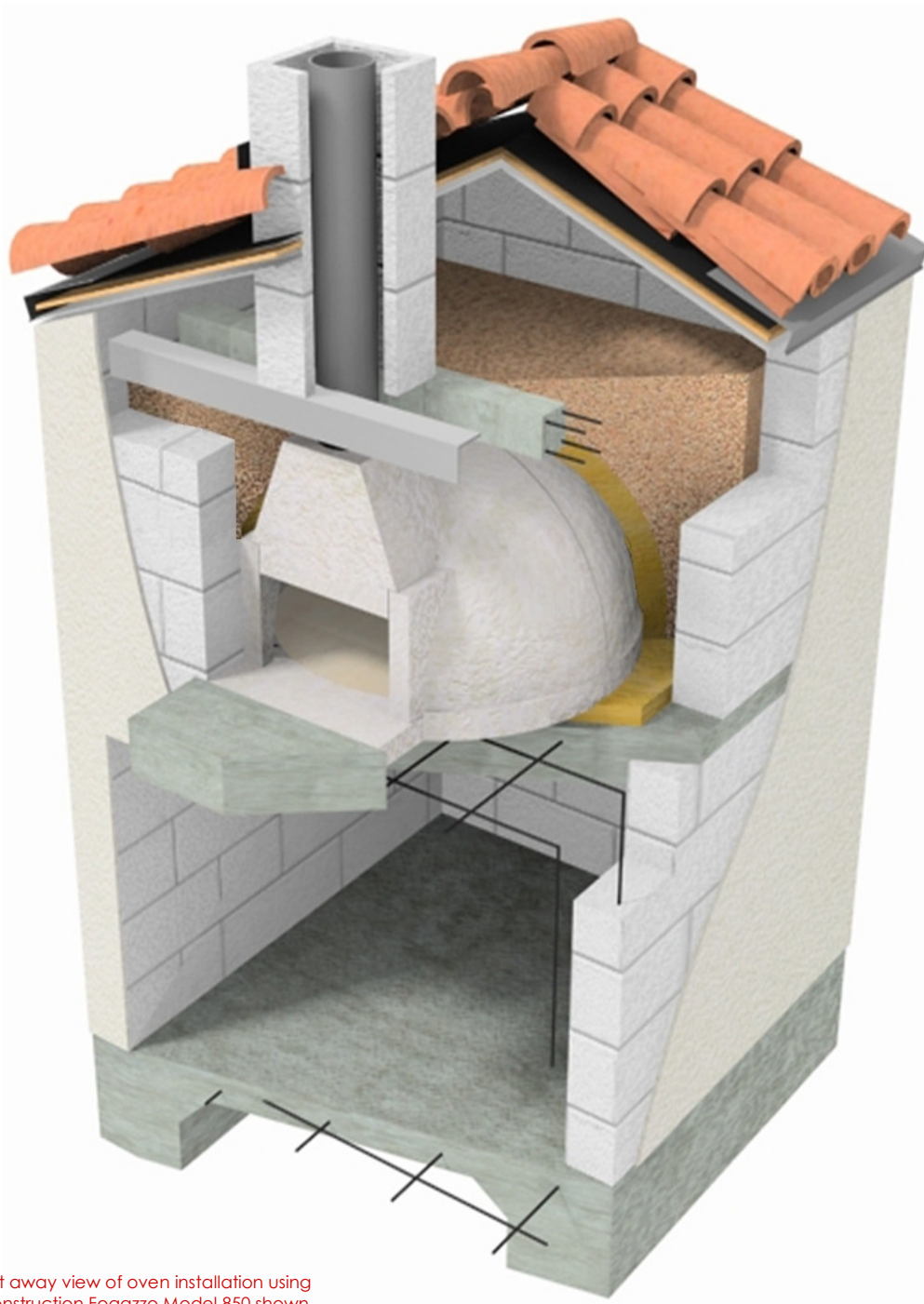
Note: Any additional mass is only necessary if you intend to use your oven primarily for bread baking. You can bake bread in the Model 855 ovens with the same results, you will just have less total time for baking, since it is a lighter oven, balanced for everyday use, including baking bread.

Roofing and Exterior Finishes

Roof using non-flammable roofing materials that conform to local building codes.

Oven Finishes Cut-Away View

Installation Instructions Toll Free Help 1-866-FOGAZZO 



*Typical cut away view of oven installation using masonry construction Fogazzo Model 850 shown.

Curing & Initial Firing Oven Resources

Installation Instructions Toll Free Help Line 1-866-FOGAZZO



Curing

Allow the oven to cure a minimum of 3 days prior to the initial firing (72 hours), so sufficient moisture can evaporate from mortar etc.

Initial Firing Procedures

Initial firing is the **single most critical component in completing a good installation.** Please follow these instructions carefully to ensure proper operation of your oven for many years to come.

First firing - 4 to 9 hours

NOT TO EXCEED 225° FARENGHEIT

Use three 16oz cans of alcohol gel fuel (aka chaffing dish fuel). Placed at the center of the oven, and light them. Keep oven door partially off. The first cans will burn for 4 to 4.5 hours. Once first cans are empty, light three more cans like the first. These cans will burn for 4 to 4.5 hours. When these cans run out of fuel, close the oven door and allow the oven to cool down overnight.

Caution: THE OVEN MAY STILL BE HOT!



Cans of chaffing dish fuel in an oven, during initial firing procedure.

Second Firing - 5 hours

NOT TO EXCEED 500° FARENGHEIT

Use a non-toxic fire starter to light a small pile of firewood, placed in the center of the oven. Each piece should be up to 8 inches long and 1 inch thick. **Flames must not be allowed to reach the dome of the oven.** Continue to maintain temperature by adding 1 or 2 pieces of the same size of firewood every 15 to 20 minutes for a total of 5 hours. At the end of the second firing, close the oven door, and allow the oven to cool down overnight.

Caution: THE OVEN MAY STILL BE HOT!



During the second firing, small pieces of firewood are used, to take the oven to higher temperatures than in the first firing. The small fire is kept at the center of the oven floor, and the flames should not reach the top of the dome's interior.

You may now start to cook in your oven!

Please keep in mind that the oven is still tempering. Over the next few firings the performance characteristics of your oven will improve gradually. During this break in period, caution should be taken to gradually increase the heat with each fire for the first 5 to 6 times the oven is used. After these first few firings your oven will become fully ready for normal use!

Under normal operating conditions, small cracks will develop due to the heating and cooling process. These small cracks are normal and will not effect the performance or durability of your oven.

Resources

Chimney / Venting products:

Fogazzo Toll free at 1-866-FOGAZZO or online at: www.fogazzo.com

Gel Fuel, to start the oven the first time only!

Gel fuel is available at most sporting goods or restaurant supplies stores. You can use any of the different styles available. What's important is the amount of time that they burn and, the temperature they heat the oven up to. The goal is to reach and maintain 200 degrees Fahrenheit in 4 hours.

Non-toxic fire starters:

Fatwood

Available at most home centers or from Fogazzo

Weber Fire Starters

Available nationally at most home centers

Oven Basics

“Even if you own the worlds greatest coffee maker, it cannot guarantee that you will get the best cup of coffee in the world, on your first try”.

Cooking with real fire takes some getting used to, but don't be afraid to experiment. Many recipes need adjustments, but will work well. As a general rule, anything that a conventional oven can do, a wood fired oven will do better.

Most splattering from baking or roasting will burn off. To avoid excessive splattering use cookware that is suitable for the food you are cooking. Wood fired ovens are very low-maintenance. If you spill something on the floor of the oven, just wait for it to burn off. If you want to expedite this process, move some coals over the spill. Wait for it to burn off and sweep with an oven safe brush.

When you are through cooking. Close oven door to help extinguish any coals that are still burning. Allow oven to cool down slowly or overnight. Remove ashes using an ash vacuum or oven safe brush.

Always

- Allow 2 hours or more to bring your oven to temperature slowly.
- Add wood in 15 to 30 minute intervals.
- Add wood of similar size.
- Keep oven closed when not in use.
- Use safety gear to avoid injuries or burns

Never

- Leave a burning fire unattended
- Allow cold water to hit a hot oven.
- Use tools that can chip or scrape your oven walls or floor.
- Drag heavy cookware on the oven floor
- Add too much wood at once.
- Throw wood against walls or floor.
- Build a large fire inside your oven.
- Dispose of hot coals in the trash.
- Use liquid fuels such as gasoline to start an oven.



Lighting your oven



Use two medium size logs, one on the left and one on the right as props to hold up smaller pieces of kindling across them. Place a few pieces of kindling below perpendicular to the pieces above. Add one or two pieces of "Fatwood" or other nontoxic fire starter to this kindling. Using fireplace matches or a fireplace lighter, light the two pieces of "Fatwood".



After these pieces burn for about fifteen minutes, add a piece 3 to 4 inches thick and 12 to 16 inches long over the top of the kindling parallel to the larger pieces. Add a similar size piece every 15 to 20 minutes for the next 90 to 120 minutes.



After 90 to 120 minutes, the oven will have a nice size pile of coals right in the middle. Move them to either the left or the right, sweep the smaller pieces straight back and add a medium size piece of wood over the coals. You are now ready to cook. Always keep a small piece of wood burning to provide a source of light inside the oven.

Firewood



Quality firewood is essential for the operation of your wood fired oven. When buying firewood it is important to get your money's worth. Cord sizes are regulated and so firewood quantities must comply with industry standards. The best way to be sure you are getting what you are paying for is to measure your delivered firewood, which should be neatly stacked.

Quantities are as follows:

Full cord = 4' x 4' x 8' = 128 cu ft

½ cord = 4' x 4' x 4' =64 cu ft

¼ cord = 4' x 4' x 2' =32 cu ft

Firewood should be split, seasoned, and ready to burn, cut to approximately 12 to 16 inches in length and 2 to 4 inches in diameter. The following table contains a list of firewood recommended for use in wood fired ovens and the qualities associated with each species. The Firewood BTU (British Thermal Units) is the amount of heat energy produced by different types of wood when burned.

Species	Heat/ Cord (1,000,000 BTU'S)	Ease of Splitting	Smoke	Sparks	Coals	Fragrance	Overall Quality
Almond	23.5	Medium	Low	Few	Good	Good	Good
Apple	27	Medium	Low	Few	Good	Excellent	Excellent
Ash, Green	20	Easy	Low	Few	Good	Slight	Excellent
Ash, White	24.2	Medium	Low	Few	Good	Slight	Excellent
Avocado	17.5	Medium	Low	Few	Good	Slight	Good
Birch, Paper	20.8	Medium	Medium	Few	Good	Slight	Fair
Cherry, Black	20.4	Easy	Low	Few	Excellent	Excellent	Good
Hickory, Shagbark	27.5	Difficult	Low	Few	Excellent	Excellent	Excellent
Maple, Other	25.5	Easy	Low	Few	Excellent	Good	Excellent
Maple, Silver	19	Medium	Low	Few	Excellent	Good	Fair
Oak, Bur	26.2	Easy	Low	Few	Excellent	Good	Excellent
Oak, Red	24.6	Medium	Low	Few	Excellent	Good	Excellent
Oak, White	29.1	Medium	Low	Few	Excellent	Good	Excellent

Dough Recipes

Fogazzo Basic Wood Fired Oven Pizza Dough Recipe

This is a tried and true, wood fired oven pizza dough recipe for all occasions. It is easy to make, has a short proof time (4 hours) lasts for several days and freezes well.

Ingredients:

4 cups unbleached wheat flour
1 packet active dry yeast
1 egg

1 ¼ cups beer (or water)
8 tablespoons olive oil
¼ teaspoon salt

Preparation:

Beer makes the dough flakier and lighter, but if you prefer, water can be used in its place. Heat beer to 110 degrees, add yeast and wait 5 minutes to be sure it is activated (foamed). Add olive oil, egg and salt. Mix with a spoon or whisk. In a kitchen mixer, add liquid ingredients over flour and mix on lowest speed using a dough hook for 6 minutes. Increase speed one notch and mix for another 2 minutes. Place mixed dough on lightly oiled bowl and cover with plastic wrap for 2 hours or until double in size. Remove from bowl, cut into 4 equal pieces, form into balls and place on lightly oiled tray. Cover with plastic wrap and refrigerate until ready to use.

Each dough ball yields a 14 inch medium pizza.

Dough not used after 2 days can be frozen for up to 3 months.



Dough Recipes (continued)

Fogazzo's Traditional Semolina Pizza Dough Recipe

Semolina adds complexity and makes it pliable enough for hand-tossing.

Ingredients:

2 cups warm water	1 packet active dry yeast
4 tablespoons olive oil	2 teaspoons sugar
2 teaspoons salt	2½ cups unbleached wheat flour
2½ cups semolina flour	

Preparation:

Heat water to 110 degrees, add yeast and wait 5 minutes to be sure it is activated (foamed). Add olive oil, sugar and salt. Mix with a spoon or whisk.

In a kitchen mixer, add liquid ingredients over flours and mix on lowest speed using a dough hook for 8 minutes. Increase speed one notch and mix for another 3 minutes. Place mixed dough on lightly oiled bowl and cover with plastic wrap for 2 hours or until double in size. Remove from bowl, cut into 6 equal pieces, form into balls and place on lightly oiled tray. Cover with plastic wrap and refrigerate until ready to use. Each dough ball yields a 14 inch medium pizza.

Option: This dough recipe can be slow proofed overnight in the refrigerator (retarded), and then used over several days.

Fogazzo's Neapolitan Pizza Dough

We like this dough recipe for thicker crusts. The double proofing adds bread like complexity and texture when proofed for at least 8 hours. **Should be hand-tossed only.**

Ingredients:

1 - cup milk
3/4 cup – water
1 tablespoon salt
2 teaspoons sugar
2 teaspoons active dry yeast (1 packet)
1 tablespoons olive oil
4 1/4 cups bread flour

Preparation:

Combine milk, water, salt, and sugar in a saucepan and heat to 110 degrees. Add yeast, and let the mixture stand 5 to 10 minutes to activate. Add oil and flour and mix for 8 minutes on low speed in a mixer with a dough hook. After mixing, cover the bowl with plastic wrap and proof for two hours in a warm area until doubled in size. Remove from bowl and punch down. Return to bowl and proof in warm area again until double in size. Remove from bowl, cut into 3 equal pieces (about 11.3 oz each), form into balls and place on lightly oiled tray. Cover with plastic wrap and refrigerate until ready to use.

Pizza Making Basics



Making pizza

Pizza making can easily be described as an art form. The search for the right combination of ingredients, the perfect dough recipe and the right techniques can take a lifetime to perfect. The great thing about pizza is that the journey to pizza Zen can be every bit as good as the final product. Some people say the perfect pizza is a myth, because as your abilities improve, so do your expectations. Whatever the case may be, the ultimate pizza is more a journey than a destination, so enjoy the trip and cherish all the friends you meet along the way.

Basic pizza making is very rudimentary. With a few basic techniques you can produce great results on your very first try. For the sake of simplicity we will describe the very basics. You are welcome to change toppings, etc to meet your needs. Do try to follow the techniques, however because if you master the basics outlined here, you will be well on your way to becoming a pizza master.

Basic tools

Flour bowl	Rolling pin
Wood Pizza Peel	Aluminum Pizza Peel
Bubble Popper	Pizza Cutter or Knife
Cornmeal	

Basic Ingredients

Pizza dough	Pizza sauce
Cheese	Fresh Tomatoes
Fresh Basil	Olive Oil

Baking Pizza

Make sure the oven is up to pizza cooking temperature (650 to 900 degrees) and that the floor is clear of ambers and ash. You can do this by brushing the oven floor clean prior to placing the pizza in it. Take your freshly made pizza to the oven on your wood peel. Just before placing the pizza in the oven, gently shake your peel to make sure the dough has not stuck to it. If you are positive the dough is not stuck, place the pizza in the oven by putting the peel in the oven, touching the tip of the peel on the oven floor and then quickly pulling it out. Allow the pizza to cook for at least one minute before you try to turn it. This will allow the dough to get hard enough that the pizza can be turned. If any bubbles develop, pop them with the bubble popper. After one min-

Pizza Making Step-by-step (1 of 3)



Have all your tools and work area ready.



Dust a clean surface with flour. A large cutting board is ideal.



Place a dough ball into the flour bowl to cover it with flour



Make sure both sides and edges are well dusted with flour.



Place dusted dough ball on center of cutting board and, start flattening it with the tips of your fingers.



Work your way around the dough ball flattening it while trying to keep it round



Flip the dough over and work the back side with your fingers and the flats of your hands as well.



Start to roll out the dough with the rolling pin.



Turn the dough 1/4 turn after 3 to 4 passes with the rolling pin. This will ensure that the dough stays round.

Pizza Making Step-by-step (2 of 3)



Continue rolling the dough flat with the rolling pin using gentle but firm pressure



Turn the dough 1/4 turn every 3 to 4 passes to make sure the dough stays round.



Roll out until dough reaches 12 to 14 inches in diameter.



Place a small amount of corn meal or flour on a wood pizza peel. The cornmeal will ensure that the dough will not stick to the peel.



Place the rolled out dough on the peel with cornmeal or flour.



Place two spoonfuls of sauce at the center of the dough and work the sauce with the spoon toward the edges.



Use a circular motion to push the sauce to the edge of the dough.



Next place grated Mozzarella cheese evenly on the pizza.



Use the tips of your fingers to help spread the cheese evenly.

Pizza Making Step-by-step (3 of 3)



Now place all the toppings you like on your pizza.



First place all your flat meats, like pepperoni and ham.



Next place your flat vegetables like green peppers, onions, etc.



Lastly you'll place your bulky vegetables or fruit, such as mushrooms and pineapple.



Clean oven floor with oven brush. Using both hands on the peel handle, gently shake your pizza to make sure it has not stuck to the peel



Put the peel into the oven to about the middle. Touch the tip of the peel on the oven floor and pull it out with a quick motion.



Watch for bubbles that might form along the edges of the pizza and pop them with your bubble popper as soon as they form.



Wait for 1 minute for the crust to firm up then turn it using your aluminum peel. You must turn the pizza 2 to 3 times during baking to make sure that all sides cook evenly.



At pizza baking temperature (600 to 750 degrees) a pizza will bake in 3 to 5 minutes. Remove the pizza from the oven with your aluminum peel.

Roasting Baking & Grilling

Wood fired cooking can yield very satisfying results with minimal effort. Getting used to the various temperatures and how to achieve and maintain them is a small challenge you can quickly master. Temperatures in an oven can vary drastically from one area of the oven to another. The back is always hotter, the front near the door, always cooler. Rotating the dishes will also help to cook food more evenly. Grilling is done at higher temperatures (400 to 600°) in very little time. Baking is generally done with mid temperatures (350 to 450°) and roasting is done on lower temperatures (250 to 350°) over longer periods of time. Gaining temperature means to add more wood. Losing temperature means waiting for the oven to cool down. You should never have to remove coals or wood from the oven during one days worth of cooking. Removing unburned wood, coals or ash should only be done after the oven has cooled down, preferably a day after cooking, or prior to starting the oven the next time it is to be used.

Roasting



Roasts can be done on a rack or pan. If you are using a rack, place a drip pan under it to catch all the drippings. You can roast ribs, a whole chicken or a small turkey, on a rack. Prime rib, tri tip, and other cuts of beef, lamb, pork, poultry and fish can be done in a roasting pan. Avoid dragging cookware on the oven floor as this will damage the bricks over time. Roasting is done at the lowest oven temperatures. As low as 175 degrees. To keep the oven at lower temperatures, partially place the oven door and leave 1 to 2 inches open on one side. This will reduce the amount of air the oven can take in, and will keep the fire burning low and slow.

Baking



Baking is done at medium temperatures with the oven door open. You can bake pasta, desserts, or any other recipe that can be baked in an oven. Most recipes will greatly benefit from the flavors that are generated by a wood fire. Recipes that need to be in the oven for more than 15 to 20 minutes may need to be covered with a lid or aluminum foil during most of the baking. The lid or foil should be removed a few minutes before the dish is done to allow for browning. You may also need to turn the dish at least once during the baking process to ensure even cooking.

Grilling



This refers to the use of a grate or grill inside your oven. The easiest way is to place a small grill grate over two bricks. Be sure to use proper tools to carefully place the bricks and grate into the oven. Once the grate is in place, rake enough coals under the grate to fill the area between the bricks. Grilling in a wood fired oven is very fast. This is because wood fired ovens actually generate three types of heat, which are: Conductive, Radiant and Convective. Because of the three types of heat acting to cook food, the process is extremely fast. Chicken or steaks up to 1.5 inches thick will cook in approximately 2 minutes per side. This is also a great way to grill fish or vegetables to perfection.



Fogazzo 5-Year Limited Warranty

All items that we manufacture are warranted, when properly installed, operated and maintained, to be free from defects in material and workmanship and to conform to the specification, if any, listed on the installation instructions. If no specifications are listed, the items are warranted to conform to our currently published specifications. The warranty period is five years from the date of installation by the first user of the goods, or sixty six (66) months from the date of shipment to the first user, whichever occurs first.

No warranty is given for products or components (such as accessories, books, thermostats, etc.) manufactured by companies not affiliated by ownership with Fogazzo, or for goods which have been subject to misuse, improper installation, exposure to weather, or which have been modified or repaired by unauthorized persons.

We must receive written notice of defect within the warranty period.

Our liability is limited to servicing, repairing or adjusting any item as determined by our engineering department. After evaluating the problem, Fogazzo will determine the course of action to be taken in order to make necessary repairs or for the damaged or defective item to be returned to the factory for the purpose of receiving repairs. This may include replacing any defective parts. Customer must pay packing, crating and transportation costs to and from the factory. At Customer's request, we will make reasonable efforts to provide warranty service at the Customer's premises, provided that Customer pays our then current rates for field service and the associated travel and living expenses. If a fault has been caused by improper installation, maintenance or use, or by abnormal conditions of operation, repairs will be billed at normal rates. If any fault develops, the following steps should be taken:

1. Notify us by giving the item model number, serial number and details of the difficulty. On receipt of this information, you will be given service data or shipping instructions.
2. On receipt of shipping instructions, forward the item prepaid. If the item or the fault is not covered by warranty, an estimate of charges will be furnished before work begins.

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