

THE LUSSO LIFESTYLE ULTIMATE PIZZA OVEN GUIDE



THE LUSSO
LIFESTYLE

LIGHTING THE OVEN

1. ENSURE THE FRONT DOOR OF THE OVEN IS SECURELY CLOSED AND THE LOOK HOLE IS CLOSED AS WELL.
2. ENSURE THE SMOKE CONTROL VALVE ON THE CHIMNEY IS OPEN.
3. FILL THE GRATE WITH EDIBLE WOOD COOKING PELLETS.
 - a. WE RECOMMEND STARTING OFF WITH 8-10 CUPS OF PELLETS.
4. ADD AN EDIBLE FIRE STARTER TO THE GRATE AND SLIDE THE GRATE BACK INTO THE OVEN.
5. IF USING A BUTANE TORCH (WE RECOMMEND DOING SO), POINT THE FLAME THROUGH THE PELLET LOADING SLOT AND HOLD IT FOR 30-45 SECONDS OR UNTIL THE FIRE STARTER AND PELLETS HAVE A 2 INCH FLAME BURNING.
6. CLOSE THE PELLET LOADING DOOR, AND CHECK ON THE FLAME EVERY 60-90 SECONDS.

RE-FILLING THE PELLET LOADER

1. RE-FILL THE PELLET LOADER EVERY 2-3 MINUTES, WITH APPROXIMATELY 2 CUPS OF PELLETS.
2. TRY TO DISPERSE THE PELLETS EVENLY BY USING A FIRE POKER, OR INSTRUMENT OF A SIMILAR NATURE.
3. TRY TO MAINTAIN A 2"-4" FLAME THROUGHOUT THE ENTIRE GRATE.
 - a. REMEMBER, NEVER REMOVE THE GRATE AFTER STARTING THE OVEN.

COOKING PIZZAS

1. OVEN THE OVEN REACHES 400°C (600 °F) THE OVEN IS READY FOR COOKING. IF DESIRED, ADD MORE PELLETS TO THE OVEN UNTIL THE TEMPERATURE REACHES 500°C.
2. ENSURE THE PIZZA STONE HAS TIME TO PROPERLY HEAT UP BEFORE YOU COOK, TYPICALLY THE STONE WILL BE AT THE CORRECT TEMPERATURE AFTER 400°C + FOR 3 MINUTES.
3. SPRINKLE FLOUR OR CORN STARCH ONTO THE PIZZA PEEL BEFORE ADDING THE PIZZA, THIS WILL HELP ELIMINATE THE DOUGH STICKING.
 - a. ALTERNATIVELY, YOU CAN USE A NON-STICK SPRAY ON THE PEEL, DEPENDING ON YOUR DOUGH TYPE.
4. REMOVE THE OVEN DOOR AND SLIDE THE PIZZA OFF THE PEEL ONTO THE PIZZA STONE.
5. CLOSE THE OVEN DOOR QUICKLY.
6. CHECK AND ROATE THE PIZZA EVERY 20-30 SECONDS TO ENSURE AN EVEN COOK.

EXTINGUISHING THE OVEN

1. ALLOW THE LUSSO OVEN TO BURN THROUGH ALL REMAINING PELLETS.
2. CLOSE THE TOP CHIMNEY VENT TO ALLOW THE FLAME TO BURN OUT.
 - a. BE CAREFUL, AS THIS WILL INCREASE THE FLAME IN THE PELLET GRATE.
3. ALLOW THE OVEN TO COOL NATURALLY FOR 120 MINUTES.
4. ONCE THE OVEN HAS COMPLETELY COOLED, AND NO PELLETS ARE ON FIRE, REMOVE THE PELLET GRATE.
5. EMPTY THE ASH INTO A FLAMMABLE PROOF BUCKET WITH WATER.
6. DO NOT SUBMERGE THE GRATE INTO WATER.
7. REMOVE THE PIZZA STONE AND WASH BEFORE RETURNING IT TO THE OVEN.

OVEN MAINTENANCE:

1. ALWAYS ALLOW ASH AND WOOD RESIDUE TO COOL BEFORE REMOVING FROM THE OVEN.
2. ENSURE THAT THE PIZZA STONE IS ALWAYS PROPERLY CLEANED AFTER USE.
3. WHERE POSSIBLE, AVOID FATTY LIQUIDS COMING INTO CONTACT WITH THE PIZZA STONE.
4. ALWAYS STORE IN A SAFE, FIREPROOF LOCATION.

LUSSO TIPS AND TRICKS

HERE ARE SOME OF OUR FAVOURITE TIPS AND TRICKS!

1. WE HAVE FOUND THE MOST SUCCESS USING MESQUITE WOOD PELLETS. THEY CARRY THE MOST FLAVOUR, AND WE HAVE FOUND THEM TO HAVE THE MOST EVEN COOK.
2. FLAMES RISING OUT THE CHIMNEY STACK, AND APPROACHING THE BACK OF THE PELLET LOADER ARE ENCOURAGED.
 - a. THESE FLAMES WILL ALLOW THE OVEN TO REACH MAXIMUM HEAT, AND WILL ALLOW YOU TO CONTROL THE COOK TIME, AND REDUCE HEAT AS NECESSARY USING THE CHIMNEY STACK VALVE.
 - i. REMEMBER, COOLING YOUR OVEN IS EASIER THAN INCREASING TEMPERATURE.
3. WE LIKE TO RECOMMEND THAT YOU ROTATE YOUR OVEN EVERY 15-20 SECONDS, FOR 2 FULL ROTATIONS.
4. HANDMADE OR STORE BOUGHT WET DOUGH, WILL TAKE MORE TIME TO COOK, THAN PRE-MADE CRUSTS. BOTH WILL BE EQUALLY DELICIOUS BUT WILL REQUIRE DIFFERENT COOK TIMES, AND PREFERRED TEMPERATURES.
5. WE SUGGEST RE-LOADING THE PELLET LOADER EVERY 2-3 MINUTES, WITH 1-3 CUPS DEPENDING ON TEMPERATURE AND FLAME DISPERSION.
6. IF YOU ARE USING WET DOUGH, MAKE SURE THAT YOU EVENLY FLOUR AND ROLL THE DOUGH, IF THERE ARE VARIANCES IN DOUGH THICKNESS IT WILL RESULT IN AN UNEVEN COOK.