



## WPPO Pro Lil Luigi Table Top / Portable Wood Charcoal Pizza Oven Assembly and Use Instructions.

Visit our website ([www.woodpelletpizzaoven.com](http://www.woodpelletpizzaoven.com)) and click the “Operational/Assembly Videos” link at the top to view assembly and usage videos.

### Assembly Parts Included (from the box inside the oven)

- Chimney hat
- Wooden-end handles (3) (the shorter handle is for the front door)
- Feeder box
- Black handle peep door cover
- Bag of screws (including 1 shoulder screw for the peep hole handle)

### Accessories Included

- Baking Stone
- Cover/Carry Bag
- Deluxe Pizza Peel (unfold handle to lock in place)
- Fire Poker
- Pizza Cutter
- Pizza Cutting Pan

**Tools Needed:** Philips screwdriver

### Assembly Instructions

1. Remove oven and the accessories box from the shipping box.
2. Remove all bubble wrap and Styrofoam.
3. Remove the assembly parts box, baking stone and Styrofoam from inside the pizza oven.
4. From the back of the oven, slide out the fire box and remove the plastic wrap.
5. Attach the peep door cover to the front door (near the WPPO logo) with the special shoulder screw.

**Note:** Do not over tighten, allowing the handle to move freely for accessibility.

6. Using three screws, fasten the chimney hat to the chimney by aligning the holes in the hat with three holes in the chimney.
7. Insert the chimney into the chimney hole on the top of the oven and rotate clockwise to lock in place.
8. Using the short wooden handle and two screws, fasten the handle to the front of the oven door (under the logo).
9. Lifting up the oven, open all four legs of the oven body by pulling the legs down as far as they will go.
10. Use two screws to fasten the handle to the fire box. Slide the box into the back of the oven.
11. Attach the feeder with four screws to the backside of the oven.
12. Use a screwdriver and two screws to fasten the handle to the feeder.
13. Slide the pizza stone inside the oven. (**Hint:** It sits on top of the four “lifts.”)

**\*\*\* Caution \*\*\***

- Outdoor use only.
- Do **not** place hot ashes in trash. Let ashes cool completely before disposing.
- Do **not** place the pizza oven on or near flammable objects.
- For best results, do not cook until oven is preheated.
- Do **not** place the storage cover on the pizza oven until the oven is completely cooled.

**How to light your WPPO Lil Luigi Wood Fired Oven**

1. Place a starting media such as lighter cubes or wood shaving fire starters in the fire box underneath the removable slotted tray.
2. Add a handful of pellets, wood and/or charcoal to the firebox.

**Important:**

- \* Do not add too many pieces at one time.
- \* Do not fill above the top of the fire box.
- \* Adequate space is needed for air flow.

3. Light the starting media.
4. Slide the firebox in the back of the oven. Make sure the front door is closed.
5. After the fire is lit, slowly add wood pellets, chips, chunks or charcoal.

**Note:** Do **not** add too many pieces at one time.

6. Allow the oven 15-20 minutes to heat and bring the baking stone up to cooking temperature.

**Notes:**

- Add charcoal for consistent heat.
- Add pellets for extra heat and flame.

**Cooking on the WPPO Lil Luigi Wood Fired Oven**

1. Preheat the oven to approximately 700 degrees Fahrenheit.
2. Add charcoal (for consistent heat) and/or wood pellets, chips or chunks (for extra heat and flame), as needed.
3. Place your pizza on the WPPO pizza peel. Tip: Use cornmeal if the dough sticks to the peel.
4. Open the oven door and slide your pizza off of the pizza peel onto the middle of the stone.
5. Close the oven door.
6. Monitor the firebox and add charcoal and/or pellets, chips or chunks as needed.
7. Monitor the pizza through the peep hole.
8. Open the oven and use the pizza peel to turn the pizza to avoid overcooking towards the back.
9. Close the oven door.

**Note:** Keep the door closed for proper draft and flame.

10. Repeat steps 6-8 until pizza is cooked to desired crispness.
11. Open the oven door and use the pizza peel to remove the pizza from the oven.

12. Use the rocking cutter to cut pizza into pieces and enjoy!