

Pizza Party Tips/Instructions

Tip# 1

Fresh pizza dough!

- Check out an easy recipe at [Epicurious](#)
- If you don't want to make your own dough, you can always buy fresh dough at any grocery store

Tip #2

Preheat on 'high' for 10-15 minutes

- Attach the propane tank
- Push knob in, and turn it to high to ignite
- Once it's preheated for 10-15 minutes, turn it down a little to maintain the heat between 700° and 800°

Tip #3

Prep the pizza OFF of the peel

- Unless you can make your pizza in around 3 minutes on the peel, we recommend not making it directly on the peel.
- Once your pizza is made (make sure it's rolled pretty thin and it can fit on the peel), put a LOT of cornmeal on the peel to prevent the pizza from sticking. And we mean A LOT!

Tip #4

Turn the pizza halfway through

- Once it's been cooking for 2-3 minutes, use the tongs to turn the pizza 180°

We're hoping these tips will give you a perfect first pizza! However, it does take some getting used to, so if your first pizza isn't a piece of art - we promise, it only gets better!

Find the full user's manual [HERE](#)