

# ALVA

## RAPIDO ELECTRIC PIZZA OVEN

EPO100



### Your world is better with Alva

- FOR YOUR OWN SAFETY, PLEASE READ THIS MANUAL CAREFULLY AND ALWAYS OPERATE THIS PRODUCT ACCORDING TO THE INSTRUCTIONS
- IT IS ILLEGAL AND DANGEROUS TO CHANGE OR MODIFY ANY PART OF THIS APPLIANCE
- THANK YOU FOR YOUR PURCHASE OF OUR ELECTRIC PIZZA OVEN. TO CONFIRM CORRECT OPERATION AND YOUR SAFETY, PLEASE READ THIS MANUAL CAREFULLY BEFORE USE AND RETAIN IT FOR FURTHER REFERENCE.

Manufactured for **ALVA** A division of Stingray Accessory Manufacturers (Pty) Ltd | P.O. Box 30014, Tokai, 7966 | +27 21 442 1540  
and distributed by: [info@stingray.co.za](mailto:info@stingray.co.za) | [www.alva.co.za](http://www.alva.co.za) | TOLL-FREE NUMBER: 086 100 ALVA (2582)

 /alvagas

 /Alvagas

## IMPORTANT SAFETY INFORMATION

As with all appliances, misuse of this appliance or failure to fully follow these instructions may cause fire, injury or death.

Please read all the instructions before using your pizza oven.

- Before using this appliance check that the voltage indicated on the type plate corresponds to your mains supply voltage.
- DO NOT use this pizza oven with an external timer, separate remote control system or any other device that switches the pizza oven on or off automatically.
- There is a fire risk if the pizza oven is covered or positioned incorrectly.
- Always disconnect the pizza oven from the electricity mains during installation, when not in use and when cleaning.
- Always ensure that the power cord is kept away from the body of the pizza oven. The pizza oven body will get very hot while in use and can melt the cable.
- Always inspect the power cord for signs of wear or damage. If wear or damage is noted, a suitably qualified person should replace it immediately. Failing to do so is a hazard and may lead to fire and/or electrocution/electric shock and/or property damage and/or death.
- NEVER allow the power cord to come into contact with wet or hot surfaces or become twisted.
- Do not let power cord hang over edge of table or counter, or touch hot surfaces.
- To protect against electric shock, do not immerse power cord, plug, or main part of the pizza oven in water or other liquids.
- DO NOT damage and DO NOT kink the power cord.
- DO NOT pull power cord or lay heavy items on it.
- DO NOT cover or obstruct the pizza oven when in use.
- DO NOT insert any objects through any slot or opening in the pizza oven.
- Users must not disassemble the pizza oven, or change/substitute any parts of this pizza oven. If the pizza oven is faulty it is extremely dangerous to use it.
- Keep the pizza oven a distance of at least 1 meter from any combustible material, such as furniture, curtains, bedding, clothes or paper.
- Keep the pizza oven clean. DO NOT allow objects to enter the ventilation, as this may cause electric shock, fire or damage the pizza oven.
- NEVER touch the appliance with wet or damp hands or feet.
- NEVER expose the appliance to atmospheric conditions (rain, sun, etc)
- DO NOT use the appliance for anything other than its intended use.
- DO NOT use this pizza oven in the immediate surroundings of a bath, a shower or a swimming pool.



*Please read the instructions carefully before use.*

*Retain this manual for future reference.*

*This appliance must not be modified in any way - doing so is illegal and will make the appliance unsafe as well as void your warranty.*

- Any repairs that need to be done to the pizza oven must be referred to an authorized service agent only.
- DO NOT connect the appliance to multiple extension cords or multiple outlets.
- This pizza oven must not be located immediately below a socket-outlet.
- Keep away from children.
- Some parts of this product can become very hot and cause burns. Particular attention has to be given where children and vulnerable people are present.



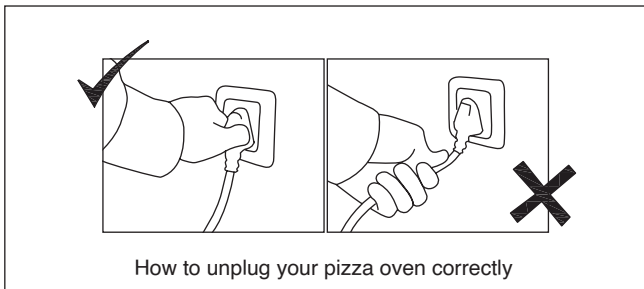
*It is unsafe to position this pizza oven where it is close to combustible materials.*

Ensure that children do not play with this pizza oven.

Close supervision is necessary when any appliance is used by or near children.

This appliance is not intended or designed for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they are supervised or given instruction concerning use of this appliance by a person responsible for their safety.

If the power supply cord is damaged, it must be replaced with a special cord or assembly by the manufacturer or its service agent. DO Not use the appliance with a damaged power supply cord.



## INDEX

WARRANTY	2
GENERAL INFORMATION	2
IMPORTANT SAFEGUARD	3
COMPONENTS	4
BEFORE FIRST USE	4
INSTRUCTIONS FOR USE	5
FUNCTION PRESET MENU CHART	7
ERROR CODES	8
CARE AND CLEANING	8
TECHNICAL DATA	9
DISPOSING OF PRODUCT	9
AFTER SALES SERVICE	9
SOME GREAT RECIPE IDEAS	10

### KEY



*Important information*



*Cautions and warnings.*



*Danger*



*Contact an approved  
ALVA technician.*



*Do It Yourself*

## WARRANTY

PLEASE RETAIN YOUR PROOF OF PURCHASE FOR WARRANTY CLAIMS.

ALVA warrants this appliance to be free of defects in material and quality for a period of 12 months from date of original purchase. This warranty covers the intended use of this appliance – within a domestic setting and not for commercial or industrial purposes. Any damage caused by wilful abuse, tampering, modification or unauthorized repair will not be warranted.

Please retain all packaging material, as items returned without original packaging material may be subject to a withholding fee. Where this appliance is found to be defective, damaged, broken, or does not work correctly for the intended purpose, you must return the appliance to the retailer from where it was purchased. The warranty will only be effected with valid proof of purchase. Failure to provide the proof of purchase will most likely result in the repair or service required being chargeable.

If you have any questions while setting up or using this pizza oven, please visit [www.alva.co.za](http://www.alva.co.za) or call 086 100 ALVA (2582) or e-mail [customercare@stingray.co.za](mailto:customercare@stingray.co.za)

## GENERAL INFORMATION

Before using this pizza oven, please read through this manual and make sure you understand everything. If you are not sure, call **086 100 ALVA (2582)** or visit [www.alva.co.za](http://www.alva.co.za) for help. This pizza oven is a safe and efficient appliance when used according to these instructions.

Reading and understanding this manual should give you a good indication of what to expect from your Alva pizza oven. If this product is not what you want or need, please help Alva and the environment by not damaging or destroying any part of the packaging, the manual or the Styrofoam inserts.

Always keep your proof of purchase. Keep these instructions for future use. If you lose this copy, you can obtain a new copy from your dealer or online at [www.alva.co.za](http://www.alva.co.za).

# ALVA

*Thank you for your purchase of this pizza oven. Please read these instructions carefully before use and keep them in a safe place, for future reference.*



*Not using appliances according to the instructions is extremely dangerous and can lead to property damage, injury or death.*

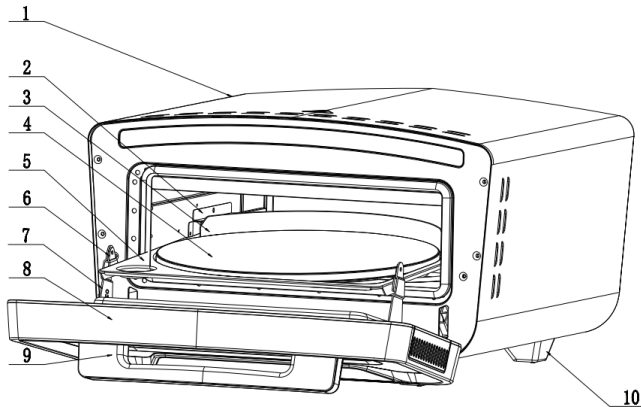
## IMPORTANT SAFEGUARD

1. Do not touch hot surfaces. Use handle or knobs.
2. Always use the accessory handle or wear protective, insulated pizza oven mitts when inserting and removing items from the hot pizza oven.
3. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
4. Put the electric pizza oven in a dry place. This electric pizza oven is for household use only.
5. When operating the pizza oven, keep at least 10cm of space on all sides of the pizza oven to allow for adequate air circulation.
6. Do not place on or near hot gas or electric burners.
7. Do not place any of the following materials in the pizza oven: cardboard, plastic, paper, or anything similar.
8. Be sure to unplug the electric pizza oven and allow to cool before moving or cleaning.
9. Be careful not to allow the electric pizza oven to be scratched by hard edges.
10. Do not cover the air inlet of pizza oven. Do not cover any part of the pizza oven with metal foil. This may cause overheating of the pizza oven.
11. Do not use outdoors. Do not use appliance for other than its intended use.
12. Any malfunctions should be repaired by the manufacturer or an authorized service agent.



*When using electric appliances, basic safety precautions should always be followed.*

## COMPONENTS



### Component list:

1. Housing
2. Rail
3. Pizza stone damper
4. Pizza stone
5. Pizza stone rack
6. Pizza stone rack connection piece
7. Pizza stone rack pull rod
8. Door
9. Door handle
10. Feet

## BEFORE FIRST USE

1. Take out the product and remove all packaging.
2. Remove any stickers or labels.
3. Wipe the machine and the inside of the product with a damp cloth only. Use hot water with detergent to clean the machine, but do not use steel wool scouring pads or emery cloths. Dry with cloth.
4. The pizza stone can be rinsed under clean running water only, DO NOT use any soapy detergent or spirits to clean the pizza stone, this will contaminate the porous pizza stone and affect the taste of the pizza. Leave pizza stone to air dry completely before using.
5. The pizza oven is heated with hot air. Do not pour oil, grease or other liquids into the baking dish.

**This unit has a short power supply cord to reduce the risk of becoming entangled in or tripping over a long cord. An extension cord may be used if you are careful in its use:**

- The power rating marked on the extension cord should match the power rating of the appliance, and
- An extension cord with the power cord must be arranged so that it will not drape over the counter top or table top where they can be pulled on by children or tripped over accidentally.

## INSTRUCTIONS FOR USE

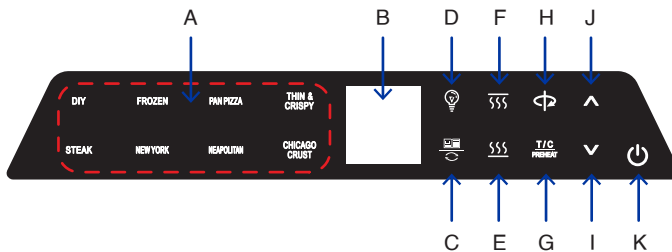
Place this product on a flat, smooth, stable surface. Do not place it on a surface that is not heat resistant.

1. Connect the power cord plug to a wall socket.
2. Before switching the pizza oven on, place the pizza stone inside the oven for preheating.
3. When preheating is completed, use metal pizza peel to place pizza on pizza stone, when cooking is finished remove pizza with pizza peel.
4. Select the desired menu function on the control panel. You can set the cooking time and temperature manually if desired.
5. After using the pizza oven and it is switched off, cooling fans will continue to run for up to 10 minutes to cool oven and electrical controls. During this time, do not switch the pizza oven off at the wall plug.



*DO NOT use plastic or silicone spatulas with hot pizza stone. They will melt on the pizza stone which will then have to be discarded, melted plastic cannot be removed from pizza stone.*

### Control Panel



- A. 8 Menu selection buttons
- B. LED display (temperature displayed at the top, time displayed at the bottom)
- C. Menu selection button and factory setting restore button
- D. Light switch button
- E. Lower heat element control button
- F. Upper heat element control button
- G. Time and temperature selecting function (DIY cancel preheat function button)
- H. Rotation function button
- I. Time and temperature decrease button
- J. Time and temperature increase button
- K. Power button(On/Off)

## **Operation Guide**

After switching on at the wall socket, the buzzer will sound, all buttons will flash once, then pizza oven will be in standby mode where only Power Button (K) will continue flashing.

Press Power Button (K) and select suitable pizza option from Menu (A), by pressing Menu Selection Button (C). The 8 style pizza options:

DIY → FROZEN → PAN PIZZA → THIN & CRISPY → STEAK  
NEW YORK → NEAPOLITAN → CHICAGO CRUST

Each cooking cycle has a factory preset temperature and time shown on the LED display, temperature at the top & time below. These can be adjusted by pressing Time and Temperature Button (G).

Press button (G) until the setting you want to change is flashing, then use Decrease (I) or Increase (J) buttons to adjust. A few seconds after adjusting, the setting will stop flashing, new parameter is set. The pizza oven memory will keep the new setting when the oven is switched on again. The factory Time and Temperature setting can be restored by keeping Menu Selection Button (C) depressed for a few seconds.

Press flashing Power Button (K) and the pizza oven will start preheat cycle, oven light switches on. When the oven reaches temperature, the buzzer will sound 5x, the time display and Power Button (K) will flash. Load the pizza into the oven and press the flashing Power Button (K) to start cooking. The time will count down during cooking.

After completion of cooking cycle, the buzzer will sound 5x. You can cook again straight away, or choose a different pizza menu setting. If you choose not to cook again, after 2 minutes the pizza oven will enter shutdown automatically and screen displays "End" status. The cooling fan will operate until the pizza oven has cooled down.

To cancel any cooking, press and hold Power Button (K) for a few seconds. The display and all functions will switch off, Power Button (K) will flash. The oven will enter standby mode, cooling fan will operate until the pizza oven has cooled down.



Note: After the completion of a cooking menu, there are two situations when selecting another cooking menu immediately:

1. From the low temperature menu to a higher temperature menu, the machine needs to be reheated for a certain time before cooking can start.
2. From the high temperature menu to a lower temperature menu, the screen displays "COOL" and rings 5x, and 5x every 10 seconds. "COOL" keeps flashing, reminding the user that the temperature is high and the door should be opened to dissipate heat. When the core temperature drops to a certain value, "COOL" disappears and the current menu cooking can begin.

In the DIY Menu, the Upper and Lower heating elements can be switched On or Off using Buttons (E) and (F).

The preheat function is standard on all 8 menu options, however it can be turned off only in the DIY Menu option. To turn preheat off, select DIY Menu option, press Button (G) for a few seconds until a beep sounds, then preheat is Off. To switch preheat on again in DIY, select DIY Menu option, press Button (G) for a few seconds until a beep sounds, then preheat is On.

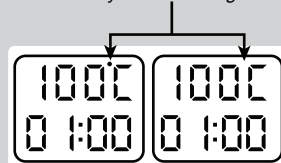
The oven light can be switched On or Off by pressing Light button (D) during preheat or cooking cycles.

The pizza stone rotation can be switched On or Off by pressing Rotation Button (H) during preheat or cooking cycles.



*When preheat is operating, the time does not countdown and degrees symbol on Temperature display flashes.*

*Flashes when preheating.  
Steady when cooking.*



## FUNCTION PRESET MENU CHART

	Menu	Preset Temp.	Adj. Temp. Range	Preset Times	Adj. Time Range
1	DIY	430°C	80-430°C	2min	1-60min
2	Neapolitan	430°C	200-430°C	2min	1-10min
3	Thin & Crispy	330°C	80-430°C	2min	1-10min
4	Pan Pizza	340°C	80-430°C	3min	1-30min
5	New York	270°C	80-430°C	5min	1-20min
6	Frozen	245°C	80-430°C	9min	1-20min
7	Steak Style Pizza	430°C	80-430°C	3min	1-60min
8	Chicago Crust	430°C	80-430°C	2min	1-60min

## ERROR CODES

E1	E2	E3	E5
----	----	----	----

If any of the above error codes are displayed on the pizza oven display screen, the Pizza oven must be repaired by our authorised service technician. For any assistance, contact ALVA on 086 100 ALVA (2582) or email [customercare@stingray.co.za](mailto:customercare@stingray.co.za)

If you attempt to fix the pizza oven yourself, your warranty will be voided.

## CARE & CLEANING

### Pizza Oven

Your pizza oven features a quick-clean coating. If desired, clean with damp cloth. Do not use steel wool scouring pads, abrasive cleaners or scrape with metal utensils, as this may damage the quick-clean interior.

Wipe the door clean with a damp cloth and wipe dry with paper towel or a cloth.

### Pizza Stone

Soak the pizza stone in water for 5 minutes. Use a soft brush soaked in water and scrub, re-use the water to clean once more. DO NOT use soap as the residue will be absorbed into the pizza stone and may affect the taste of your pizza. Allow the pizza stone to air dry completely before using again.



*Always unplug pizza oven and allow to cool before cleaning.*



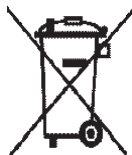
*Your stone will darken with use. This is part of the stone's natural seasoning and will not affect it's performance.*

*DO NOT dry the stone by putting it in the oven because any absorbed water being forced out may cause the stone to crack.*

## TECHNICAL DATA

Item number	EPO100
Voltage (V) Hz	220-240V ~ 50-60Hz
Electric Power	2200W
Ingress Protection	IPX4

## DISPOSING OF PRODUCT



### **DISPOSAL:**

Do not dispose of this product as unsorted municipal waste. Collection / disposal of such waste separately for special treatment is necessary.

## AFTER SALES SERVICE

MANUFACTURED FOR AND DISTRIBUTED BY ALVA,  
a division of Stingray Accessory Manufacturers (Pty) Ltd  
P.O. Box 30014

Tokai, 7966

Tel: 021 442 1540

E-mail: [customercare@stingray.co.za](mailto:customercare@stingray.co.za)

[www.alva.co.za](http://www.alva.co.za)

 [www.facebook.com/AlvaGas](https://www.facebook.com/AlvaGas)

TOLL FREE NUMBER **086 100 ALVA (2582)**



If you do experience any faults with the unit, contact customer care at [customercare@stingray.co.za](mailto:customercare@stingray.co.za) for assistance. It is important that you do not attempt to fix the pizza oven yourself as this will void your warranty.

## SOME GREAT RECIPE IDEAS

### THIN & CRISPY: FOCACCIA WITH ROSEMARY AND SEA SALT



500g	All-purpose flour
350ml	Warm water
2 tsp	Active dry yeast
1 tsp	Sugar
2 tsp	Salt
4 tbsp	Olive oil
	Fresh rosemary
	Flaky sea salt, for topping

#### Method:

1. Combine the warm water, sugar, and yeast in a bowl. Let it sit for 10min until frothy.
2. In a mixing bowl, combine the flour, salt, olive oil, and yeast mixture. Knead until smooth and elastic.
3. Transfer the dough to an oiled bowl, cover, and let it rise for 1-2h.
4. Divide dough into small balls, such that when stretched on pizza peel, it is thin and no bigger than 30cm circle.
5. Dimple the surface of the dough with your fingers and sprinkle with rosemary and flaky sea salt.
6. Switch on the pizza oven to Thin & Crispy setting with pizza stone inside.
7. When preheating is finished, place assembled focaccia in pizza oven.
8. When cooking cycle is finished, using the pizza peel, move the focaccia to a large cutting board or pizza pan.
9. Slice focaccia into about 8 wedges and enjoy.

## PHILLY CHEESE STEAK PIZZA



### Sauce:

1 tbsp	Butter
1 tbsp	Flour
½ cup	Cold milk
1-3	Cloves garlic pressed
⅛ tsp	Salt
⅛ tsp	Black pepper
⅛ tsp	Nutmeg ground
¼ cup	Parmesan cheese



### Pizza:

½	Homemade pizza dough
170g	Cooked ribeye or other cuts
½	Green bell pepper sliced
5	Mushrooms sliced
½	Sweet onion thinly sliced
3 tsp	Oil (Optional)
1 ¼ cup	Shredded cheese such as mozzarella or provolone

### Method:

1. Roll the dough out into a 30cm circle. Create a lip or rim by thickening the dough around the crust portion. This keeps the sauce in instead of running over the sides. Let dough rest for 15-20min while you prepare the sauce.
2. Melt the butter in a small saucepan over medium heat. Whisk in the flour and let cook for 1min or until it smells like baked pie dough. Slowly stream in the cold milk while you whisk. Add the pressed garlic and allow the sauce to come to a gentle simmer. Season with salt, pepper, and nutmeg. Remove the sauce from the stove, whisk in the parmesan cheese. Allow the sauce to cool for 5-10min, you can prep your veggies in that time.
3. The veggies can be used raw on the pizza if you prefer. Alternatively, heat a skillet with a teaspoon of oil and cook each onion, peppers, and mushrooms for just a couple minutes separately. You'll use a total of 3 teaspoons of oil to do this. The onions can cook low and slow for a little longer to get them to sweeten up a bit more, however this is totally optional.
4. Top the dough with sauce, cooked steak, veggies, and shredded cheese.
5. Switch on pizza oven to Steak setting with pizza stone inside.
6. When preheating is finished, place assembled pizza in pizza oven.
7. When cooking cycle is finished, using the pizza peel, move the pizza to a large cutting board or pizza pan.
8. Slice pizza into about 8 wedges and enjoy.

**Notes:**

If you don't have leftover cooked steak, here's how to make it: Freeze the steak for 20 - 30 min so it's easier to slice. Slice into very thin slices. Season the steak with a pinch of salt and pepper. For the best results, cook the meat on an Alva BBQ for a total of 1-2min flipping it halfway in between, ensuring it cooks evenly. Remove to a plate and let it cool.

## NEW YORK STYLE PIZZA



### Pizza dough:

3¾ cups	Bread flour, add more for dusting
1 tbsp	Granulated sugar
2 tsp	Kosher salt
½ tsp	Active dry yeast
296ml	Ice water
1 tbsp	Vegetable oil, add more for the work surface and bowl



### Sauce:

795g	Can whole peeled tomatoes, undrained
2	Medium garlic cloves, minced
1 tsp	Kosher salt
1 tsp	Dried oregano
¼ tsp	Red pepper flakes
½ tsp	Dried basil
½ tsp	Granulated sugar



### Pizza:

42g	Semolina flour
	All-purpose flour, for dusting
227g	Low-moisture whole-milk mozzarella, or more, shredded

### Method:

#### Make the pizza dough:

1. In a large food processor, pulse together the bread flour, sugar, salt, and yeast until well combined.
2. In a liquid measuring cup, combine the ice water and 1 tablespoon of vegetable oil and, with the machine running, slowly drizzle the mixture in through the feed tube until a ball of sticky dough forms, 20-30sec.
3. Move to an oiled work surface and knead until smooth, 2-4min. Plop into an oiled bowl, cover with plastic wrap, and refrigerate overnight before using.

#### Make the pizza sauce:

1. In a food processor, combine the tomatoes and their juices, garlic, salt, oregano, red pepper flakes, basil, and sugar. Process until smooth.

TESTER TIP: You'll likely have a lot more pizza sauce than you need. Freeze any remaining sauce for up to 3 months and thaw the next time a pizza craving hits.

#### Assemble the pizza:

1. Divide the chilled dough into 2 equal pieces. Wrap individually in plastic wrap and let rest at room temperature for 1h.
2. While the dough is resting. Dust a pizza peel with half the semolina flour.

TESTER TIP: If you don't have a pizza peel, an overturned baking sheet will work nicely in its place. Do not place the baking sheet in the pizza oven when cooking the pizza.

1. Generously dust a work surface with all-purpose flour and place one piece of the dough on top. Pressing gently with your fingertips, push the dough out to form a 20cm circle, leaving the edge slightly thicker.
2. Pick up the round of dough and drape it over your knuckles, letting gravity stretch it. Pass the dough hand over hand until you have about a 35cm circle. Transfer the dough to the prepared pizza peel and reshape it into a circle, if necessary, leaving the edge slightly thicker. The pizza must be no bigger than 30cm.
3. Depending on how saucy you like your pizza, ladle  $\frac{1}{2}$  to  $\frac{3}{4}$  cup of the pizza sauce onto the dough and spread until evenly coated, making sure to leave a 12mm border exposed.
4. Scatter half the mozzarella over the sauce.
5. Switch on pizza oven to New York setting with pizza stone inside.
6. When preheating is finished, place assembled pizza in pizza oven.
7. When cooking cycle is finished, using the pizza peel, move the pizza to a large cutting board or pizza pan.
8. Repeat with the remaining dough, sauce, and cheese to make a second pizza.
9. Slice each pizza into about 8 wedges and enjoy.

#### Notes

Strain your sauce - If your tomato sauce is watery, strain it through a fine mesh sieve before using.

Storing - Wrap the dough tightly if storing it in the fridge for more than overnight to prevent it from breaking through the plastic.

Freezing - The pizza dough and tomato sauce can be frozen separately for up to 3 months. Wrap the dough in plastic and store it in a resealable bag, and keep the tomato sauce in an airtight container.

Thaw in the refrigerator overnight before using

Dietary - This recipe is suitable for vegetarian diets.

## SIMPLE NEAPOLITAN PIZZA



### Pizza dough:

65g	Bread flour
65g	All-purpose flour
½ tsp	Kosher salt
½ cup	Warm water
½ tsp	Active dry yeast
1 tsp	Extra-virgin olive oil



### Sauce:

1 cup	Diced San Marzano tomatoes, or Roma tomatoes
1 tbsp	Extra-virgin olive oil
2	Garlic cloves, sliced
½ tsp	Dried oregano
½ tsp	Kosher salt
	Black pepper, to taste



### Toppings:

½ cup	Mozzarella cheese, sliced
¼ cup	Fresh basil leaves, sliced
	Parmesan cheese, for serving
	Red pepper flakes, for serving

1. Method:
2. Note: The total time does not include 3h of inactive time.
3. Combine the flours and salt in a large bowl.
4. In a small bowl, stir together the warm water, yeast, and olive oil.
5. Pour the yeast mixture into the flour and knead it together with your hands until the dough forms. Alternatively, combine ingredients in the bowl of a stand mixer fitted with a dough hook attachment and mix at low speed to make the dough. Set the dough aside to rest for 15min.
6. Knead the rested dough ball for 2min. Divide it into two pieces and shape each into a ball. Place the dough on a floured surface, cover it with a damp kitchen towel, and let it rise for 3-4h at room temperature.
7. As the dough is rising, make your sauce. In a food processor or blender, add the diced tomatoes, olive oil, garlic, oregano, salt, and pepper, and process until smooth, about 30sec.
8. When the dough is almost done rising, switch on pizza oven to Neapolitan setting, with pizza stone inside.
9. Using a rolling pin, roll each portion of the dough out into a 25.5cm circle on a floured work surface.
10. Brush the dough with additional olive oil and place it in the pizza oven. Transfer the dough to the pizza stone inside the oven and bake the crust for 4min.

11. Remove the pizza crust from the pizza oven and spread the sauce over the dough, leaving a 1.5cm border around the outside of the crust. Top the pizza with buffalo mozzarella cheese.
12. Return the pizza using the pizza peel to the pizza oven and cook until the cheese melts and the crust is golden brown, about 6min.
13. Remove the pizza from the pizza oven using the pizza peel, move the pizza to a large cutting board or pizza pan and top with fresh basil, Parmesan cheese, and red pepper flakes.
14. Slice pizza into about 8 wedges and enjoy.

## CHICAGO CRUST STYLE PIZZA



### Pizza dough:

3 cups	Bread flour
1½ tsp	Active dry yeast
1½ tsp	Kosher salt
5 tbsp	Unsalted butter, cubed
1 cup	Warm water



### Sauce:

1	Whole peeled tomato, crushed
A pinch of Kosher salt and sugar	

### For seasoning:

4 tsp	Dried oregano
2 tsp	Garlic powder
2 tsp	Black pepper
1 tsp	Onion powder



### Assembly:

1½ cups	Pizza sauce
225g	Mozzarella cheese, grated
225g	Good Italian sausage
Cornmeal, for dusting	

### Method:

1. Combine the bread flour, yeast, and salt in a bowl and use your fingers to smash pieces of unsalted butter into the mixture like you're making pie dough.
2. Once butter is thoroughly mixed, add the mixture to a stand mixer fitted with a dough hook and on low speed, slowly pour in warm water.
3. Let the mixture form into a ball at low speed, then turn the speed to medium and mix for 5-6min or until the dough pushes back when you poke it.
4. Let the dough rest for 30min covered, then divide it into two equal portions and form into balls.
5. Let the dough rest again for 20min.
6. Roll the dough into an even circle with a rolling pin, and dust a 30cm pizza tray with cornmeal. Lay dough over the tray and let the pizza sit on the tray for 30min-1h uncovered, to let the dough form a crust.
7. Prepare pizza on a pizza peel with sauce, seasoning, sausage, and cheese.
8. Switch on pizza oven to Chicago Crust setting with pizza stone inside.

9. When preheating is finished, place assembled pizza in pizza oven.
10. When cooking cycle is finished, using the pizza peel, move the pizza to a large cutting board or pizza pan.
11. Slice pizza into about 8 wedges and enjoy.