FESTA™ — PIZZA CO.—

BEFORE YOU LIGHT

Outdoors only. Never in a garage or enclosed space.

10 ft from structures or combustible materials. 3 ft from other objects.

Extinguisher within reach.

Smell gas? Gas off. Flames out. Odor won't clear? Step away, call the fire department.

Stay with it. Never leave the oven unattended.

Don't put your face in front of the opening when lighting.

Keep kids and pets a safe distance away.

SET UP

Watch it first. Scan for the set-up video.

Oven Manual

Full manual. Read before first use.

Pizza for the People, by the People

Fire It Up

The same six moves, every time.

DIAL KEY ● OFF ● LOW ● MED ● HIGH

1 Set Up

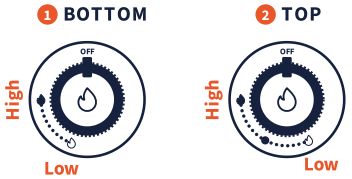


- Outdoors, wind-protected, on a stable level surface
- Tank has gas, hose hand-tight, valve open
- **Leak-test** every connection with soapy water
- AA in the igniter chamber. AC adapter or 4 AA for the turntable.
- Stone centered, not rubbing.

2 Light It

BOTTOM BURNER FIRST

1. Press the **stone rotation** button. **BOT** (left): push in, turn to HIGH. It lights **within 5 sec**. Keep holding **~10 sec**, then release. Flame at the left rail turns yellow-orange in ~2 min.
2. Bottom lit? Repeat with **TOP** (right).



No flame in 5 sec? Turn off, wait 5 min, check the gas source, retry.

3 Heat Up

● TOP MED
● BOT HIGH



GREEN ZONE 750-850°F

- **Stone spinning ON** whenever a burner is lit
- About 15 min to green. Longer in cold or wind.
- Gauge is approx. accurate for stone and oven air in the green zone. Confirm the **stone surface with an IR thermometer**.

Between pizzas: back to preheat dials. Remeasure the stone to confirm it's at target heat.

4 Bake It

LAUNCH ● TOP LOW/OFF

Place the pizza, with or without screen, at the center of the stone.

BAKE

Stone spinning. Watch, don't wander.

FINISH ● TOP HIGH

Final 30-60 sec browns the top.

5 Cool Down

- Both knobs **OFF**, then tank valve **closed**
- Leave it uncovered until **fully cool**. The stone can stay hot for hours.
- **Never put water on the stone,** hot or cold.
- Once cool, dry-brush the stone.

6 Store It

- Cover only when **fully cool and dry**
- **Disconnect the tank.** Keep the tank outside, upright, never in a garage or shed.
- **Store the oven** indoors or in a dry, sheltered spot.

First pizza ever? Make New York style. **Scan to watch how**

Styles and fixes on the back →

Make It Great

Keys to success, five different styles, common fixes.

FESTA™ PIZZA CO.
Pizza for the People, by the People

START HERE

Keys to Success

Room-temp dough that isn't overproofed. Out of the fridge at least 2 hours. Cold dough tears and bakes unevenly.

Stone at temp. The gauge is reliable at 750-850°F. Check the stone surface with an IR thermometer.

1-2 extra dough balls. One may misbehave.

KEYS TO

Avoid Pizza Sticking to Screen

- Well-floured dough
- Don't press the dough into the screen
- Don't sauce the thin spots
- Don't rest it on the screen more than 2-3 min before baking

KEYS TO

Avoid Soggy Pizza

- Go light on sauce
- Dry off or pre-cook wet toppings
- Don't overload toppings
- Bake only once the stone is at temp
- Finish off the screen, on the stone

KEYS TO

An Even Bake

- Keep the stone spinning, always
- Full preheat, full recovery between pizzas
- Stretch to an even thickness
- Spread toppings evenly
- Pale top? TOP HIGH for the final 30-60 sec

Pick Your Style

Stone = surface temp. Confirm with an IR thermometer.

STYLE	STONE	TIME	BAKE DIALS	HOW
New York START HERE	500-800°F pick your crust	4-10 min by stone temp	TOP LOW BOT HIGH	**800°F:** 4-6 min, softer crust, more char. **500°F:** 6-10 min, crisper crust. Screen first, finish on the stone. Top HIGH for the last 30-60 sec.
Neapolitan	850-950°F IR thermometer	60-90 sec	TOP LOW BOT HIGH	No screen. Shimmy off a well-floured peel onto the stone. Raise the top at the end to color the crust.
Tavern Thin	550-650°F	5-7 min	TOP LOW BOT MED	Roll it thin, dock it. Low and slow, then top up to brown the cheese.
Detroit Pan sold separately	500-600°F	10-15 min	TOP OFF BOT HIGH	Par-bake 2-2.5 min. Cheese to the very edge. Top OFF with the pan in. Sauce on after.
Deep Dish Pan sold separately	425-475°F	25-35 min	TOP OFF BOT HIGH	Par-bake with cheese 3 min. Add sauce and toppings. Finish with top OFF, pan in.

Quick Fixes

Won't light

Tank empty? Igniter battery? Off, wait 5 min, retry. Match-light the bottom only.

Losing heat or flame out

Block the wind, preheat longer, check the tank.

Stone won't spin

Check power, press the motor button, or turn by hand every 20-30 sec.

QUICK TIPS

Scan for the quick tips video.
For more instructional videos, recipes and help, visit **festapizzaco.com**
Stuck? (866) 792-7789