



 **solo stove**<sup>®</sup> 

*Pizza Oven Starter Guide*

## IMPORTANT WARNINGS

It's important that you review all safety guidelines and warnings before using Solo Stove Pi. Good pizza becomes great pizza when you're happy and healthy to enjoy it.

**You'll find complete safety guidelines in your Solo Stove Pi Instruction Manual. Read the entire manual in full prior to assembling, installing, and using the Solo Stove Pi pizza oven.**

Failure to comply with all the manual provisions and usage guidelines could result in property damage, serious bodily injury, death, or fire.

Solo Stove does not accept any responsibility, legal or otherwise, for the incidental or consequential damage to property or persons resulting from the misuse of this product. Solo Stove shall in no event be liable for any special, indirect, consequential, or other damages of any nature whatsoever in excess of the original purchase price.

	<b>WARNING! FOR OUTDOOR USE ONLY!</b>
Carbon Monoxide is a colorless, odorless gas that can kill. It is released during the combustion process of organic fuels and normally dissipates in open air, outdoor environments. Do NOT use the Pizza Oven inside a structure, tent, vehicle, under covered patios, awnings, near open windows, in close proximity to indoor areas, or in tightly fenced spaces that may concentrate this gas and lead to Carbon Monoxide poisoning.	

- Do NOT use this appliance within 10 feet of combustible materials. Do NOT store any flammable liquids or pressurized gas tanks not directly connected to the Pizza Oven within 25 feet of this product.
- **WARNING:** Pizza Oven surfaces may be hot. Do not touch exterior surfaces while in use. Use heat-resistant gloves when using the Pizza Oven. **KEEP AWAY FROM CHILDREN AND PETS.** Never leave the oven unattended while in use or until the Pizza Oven has completely cooled.
- Do NOT use on plastic tables or portable tables that are not designed to accommodate cooking appliances.
- Do NOT use on tables with coverings of any kind, including plastic and fabric tablecloths.
- Use ONLY on a level, stable, heat-resistant surface.
- Do NOT move the Pizza Oven while in use.
- Do NOT use on boats, floating docks, or recreational vehicles.
- Use only kiln-dried hardwoods fuels.
- Do NOT use other fuels or fuels with additives.
- Do NOT use wood pellets.
- Do NOT overfill the fuel grate or attempt to remove the ash pan or fuel grate while in use.

- Do NOT use chemicals or accelerants to light. Use only natural food-safe paraffin-based fire starters.
- Rear door will be hot during use. Do NOT set door on surfaces that can be damaged by heat.
- Always use detachable handle to lift and move door.
- Do NOT burn wood in the Pizza Oven and attempt to use the Pizza Oven Gas Burner at the same time. Serious Bodily Injury or Property Damage could result.
- If using the Pizza Oven Gas Burner, the ash pan and fuel grate area must be completely cool and cleaned of any ashes prior to installing and using the Gas Burner.
- Do NOT cover the Pizza Oven until the Pizza Oven has completely cooled and all ashes have been properly cleaned out and disposed of.
- Do not use at night without sufficient lighting surrounding the Pizza Oven. Inspect surrounding areas for potential trip hazards. Do NOT use electrical cords near the Pizza Oven.
- Inspect your Pizza Oven before every use. Altered, damaged, or missing parts may cause bodily injury or property damage.

	<b>WARNING! FIRE HAZARD!</b>
DISPOSE OF ASHES PROPERLY! Ashes should be placed into a metal container with a sealed metal lid. Ashes and embers can maintain heat and combustion even after several hours. Handle with care.	
<ul style="list-style-type: none"> <li>• Do Not dump ashes within 25 feet of combustible materials, into plastic garbage bags or into any combustible containers.</li> <li>• Do Not store ashes in any enclosed area</li> <li>• Do Not dump or move ashes in windy conditions</li> <li>• Do Not attempt to remove the Ash Pan or Ash Pan Grate while the oven is in use or until ashes have cooled completely.</li> <li>• Review all local ordinances, outdoor fire guidelines, and burn ban notices prior to using the Pizza Oven</li> </ul>	

	<b>WARNING! SURFACES WILL BE HOT!</b>
Use caution when operating the Pizza Oven. <b>Outer surfaces will be HOT and should NOT be touched.</b>	
<ul style="list-style-type: none"> <li>• Use heat resistant gloves at all times and use detachable handles when lifting and removing.</li> <li>• Flames can occasionally reach outside of the Pizza Oven's front opening, rear door, and lower rear air inlets. Follow all spacing and placement guidelines in these instructions and keep children and pets away. <b>DO NOT LEAVE THE PIZZA OVEN UNATTENDED.</b></li> <li>• Keep hands and face away from pizza oven openings. Interior air and surface temperatures of the oven can range from 250°C to 500°C.</li> <li>• Do not use the Pizza Oven as a heater.</li> </ul>	

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# MEET PI



## *Home & Hearth*

Most people associate authentic wood-fired pizza with a bustling restaurant or cobble streets they've never seen in person. The greatest pizza in the world has always been part of an adventure, whether it means leaving the couch or leaving the country. Pi tells a brand new story.

Create good moments and great pizza with a secret ingredient: home. Pi is expertly crafted to deliver renowned Neapolitan or familiar New York style pizza without compromise. Guided by the same principles found in centuries-old brick ovens, the wood-fired hearth has been reinvented for the backyard artisan.

# UNBOXING PI

When removing items from the box, take extra care to unwrap each component and inspect them for damage.



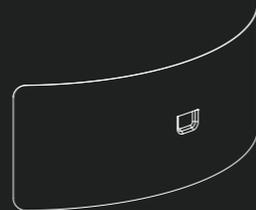
## Oven Body

Locking in wood-fired flavor is made easy with ingenious design. Pi's ceramic fiber insulation and Demi-Dome construction pay homage to traditional brick pizza ovens and replicate their iconic three-fold heating approach.



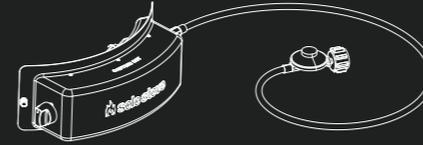
## Pizza Stone (2 Halves)

Two durable, reversible cordierite stone halves come together for wall-to-wall coverage, with uniform heat transfer enhanced by Pi's Demi-Dome construction. Fall into sync with this practical pair to make stone-baked pies that beat oven-rack pizza every time.



## Rear Door

Lightweight and removable, the stainless steel rear door coincides with the Demi-Dome construction for continuous heat flow. With the rear door in place, air flows in circular patterns to heat your pizzas from every angle. When removed, your fire can be refueled and maintained as you bake.



## Gas Burner

Convert Pi into a gas-firing oven for a clean and controlled flame. Low-smoke firing and effortless command of the flame offer versatility and convenience to the authentic experience.

*\*if applicable\**



## Ash Pan

Spent ashes collect safely in the ash pan so you can bake for as long as 3 hours.



## Rear Door Handle

Safely fire up and refuel with an intuitive handle that stays cool.



## Fuel Grate

Load up the stainless steel fuel grate with small cuts of kiln-dried firewood to get cooking. The wide-set grid lets in more oxygen to boost your humble embers to extreme temperatures.



## Fuel Stoker

Poke and stoke your embers safely when refueling.



## Match Holder

Extendable and handy for lighting the gas burner manually.

*\*if applicable\**

## DUAL FUEL

Pi readily adapts to your desired fuel. Between wood-firing and gas-firing, Pi is up for every possibility and satisfies any palate.

### *Wood-Firing*

Few experiences compare to the thrill of wood-firing your own pizza. Fill up your senses and your fuel grate with the subtle earthiness of oak or sweetness of maple. Wood-firing introduces a meditative element to your pizza-making practice. As you refuel the fire, spin dough, and turn pizzas, you'll discover your individual rhythm.



### *Gas-Firing*

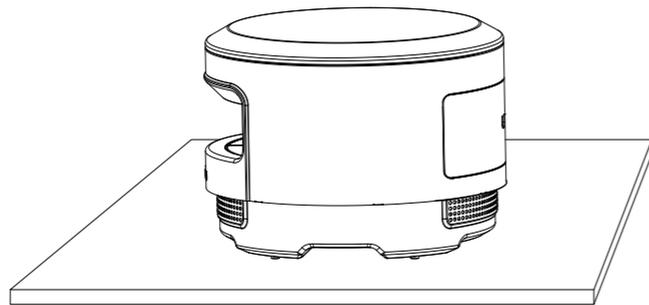
Achieve amazing textures and flavors with the clean-burning flame of the gas burner that provides a unique advantage: precision. Maintain high-firing temperatures perfect for New York style with little effort, or let the temperature ride low for deep-dish pies or stone-baked bread.



## WOOD-FIRING EXPERIENCE

With few loose parts and minimal assembly, Pi is nearly ready to roll, right out of the box.

*Find complete assembly and operating instructions in your Solo Stove Pi Pizza Oven Instruction Manual.*

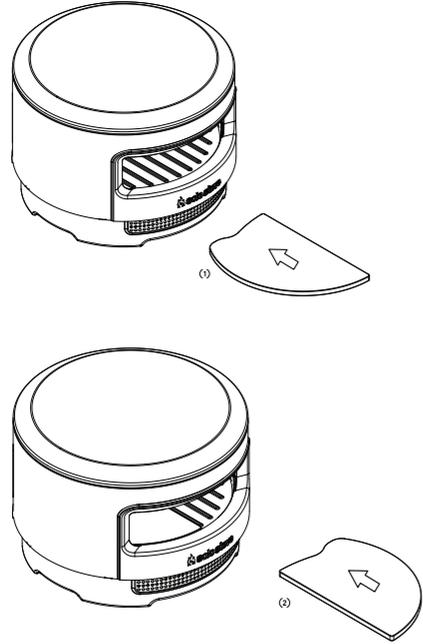


### 01. Place Pi

Pi's hardy **ceramic fiber insulation** keeps most of the rolling heat inside of the oven for perfect wood-fired pies, but the oven exterior can still be quite hot. Take care to set Pi on a sturdy and **heat-resistant surface** for assembly.

Slinging pizza with Pi is an active cooking process and requires some maneuvering. To make it a little easier on yourself, choose a surface about waist-high and orient Pi so that you have complete access to the rear door. A setup like this will make refueling and pizza-turning a breeze.

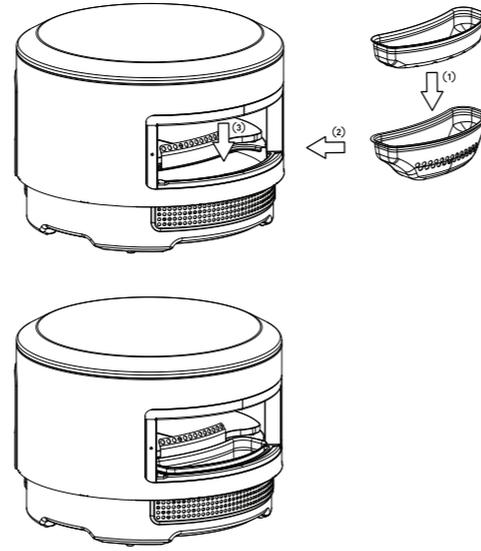




## 02. Insert Pizza Stone

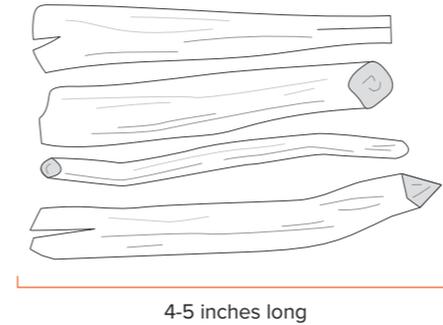
Gently slide your pizza stone in through the front opening, one half at a time. When installed, the halves are level and reach from wall to wall.

With the fuel grate nested inside the ash pan, your wood-firing assembly is ready to receive a boost of oxygen. Cool air outside of your oven will naturally flow toward the bottom of the fuel grate, and **super-charge your fire** with oxygen for a primo burn.



## 03. Start & Light

At this point, you're ready to fire up! Firestarters and tinder used to kindle your flame should be **food-safe**, like Solo Stove Starters and Starter Packs. Your pizzas will infuse with anything you load into the fuel grate. Infusion is what makes wood-fired slices so satisfying: **kiln-dried wood** fuels the fire while imparting subtle flavors and aromas. Add the firestarters, and then light before piling on firewood.



1-1.5 inch diameter

4-5 inches long

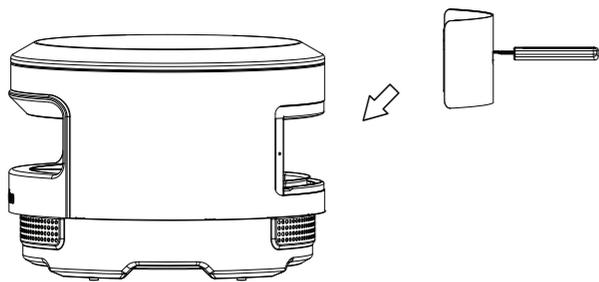
*Smaller fuel = burns too quickly  
Larger fuel = burns too slow*

## 04. Fuel

Kiln-dried hardwoods make for a **clean, efficient fire** with enough heat to flash-fire like a pro. Keep the size of your firewood uniform to maintain consistent oven temperature and **the most control** over the flame. Cut your preferred firewood to about the size of a highlighter or marker, look for pre-cut 'cooking wood' with your local supplier.

Oak is a perfect hardwood for efficiency, but you can play with other varieties to experience new flavors. Olive wood is as traditional as it gets, prized for its dense quality and appetizing aroma.





### 05. Cover

Cover the rear opening of the oven with the rear door using the detachable handle. Once the rear door is in place, heat can cycle throughout the oven. Just like the original Italian brick ovens, Pi's Demi-Dome construction is perfected for even heat distribution and optimized for convection flow. In other words, no cold spots and far less heat loss.

Keep the rear door attached to the oven body unless actively refueling to maintain the temperature.



### Preheating for the First Burn & On

The very first burn will benefit from an extended preheating session.

Keep the fuel grate well-fed and your oven burning for **at least 30 minutes** before launching your first pizza.

After your first use, Pi can preheat in as little as 15 minutes. You're aiming for at least 650°F and as much as 800°F. A hotter pizza stone yields a crispier crust!

The preheating session is the perfect time to prepare your dough and other ingredients. Dough brought to **room temperature** will be less likely to stick to your pizza peel or the pizza stone.



### 06. Temperature Control

To reach and maintain ideal baking temperatures, you can add a piece or two of fuel every 5 minutes. Depending on how much wood has burned, the ash pan can handle up to 3 hours of baking.

**Pi is ready to use when the pizza stone is at least 650°F.** Use an Infrared Thermometer to take the temperature of the center of the pizza stone. When the pizza stone has reached at least 650°F, you have achieved the perfect launching temperature. While the ambient temperature is about 900°F, the wall-to-wall cordierite **pizza stone** will help regulate the heat transfer to your dough.



### 07. Launching

Launching is the official term for thrusting a raw pizza into the oven with a pizza peel. Always dust your pizza peel with flour or cornmeal to make it easy to shimmy your pizza into the landing zone. The back bumper shields your pizza from direct contact with the open flame, but pizza placed at the center of the oven will enjoy even heating.

Place your stretched or rolled dough onto your dusted pizza peel, then dress with sauce and toppings.

To launch your pizza, insert the loaded pizza peel through Pi's front opening until the pizza peel is almost touching the back bumper. At a very slight downward angle, shimmy the pizza peel side to side as you pull the peel out of the oven. With this technique, your pizza should slide right off and close to the center.



### 08. Turning the Pizza

Once launched, let the pizza set. Wait at least 15-20 seconds before moving or turning the pizza so the dough can firm up. Depending on the thickness of your dough, the entire bake time will be **about 2 minutes**.

After the setting period, **turn the pizza frequently**.

With a bit of practice, you can learn to get the perfect bake with a **turning peel**. Pi's panoramic front opening gives ample room for the rapid turning that sets a good pizza apart from a great pizza. Until you get the hang of this technique, turn the pizza at least once. A simple 180° rotation will produce an evenly fired pizza.

Wood-charred spots, toasted cheese, and toppings that curl from the heat are all signs that your pizza is ready.

### 09. Refuel & Repeat

Before launching another pizza, always check on your flame and pizza stone. Scoot the embers inside the fuel grate to the side with the fuel stoker, and add more wood as you see fit.

Use your Infrared Thermometer to make sure the pizza stone returns to at least 650°F. Each pizza absorbs some of the pizza stone's heat, so a short re-heating period ensures the next pie is just as crisp.

It's normal to see a little extra smoke with wood-fired ovens, especially when the heat fluctuates.

### 10. Let it Cool

Always allow Pi to cool gradually and completely before disassembling or before disposing of the ashes.

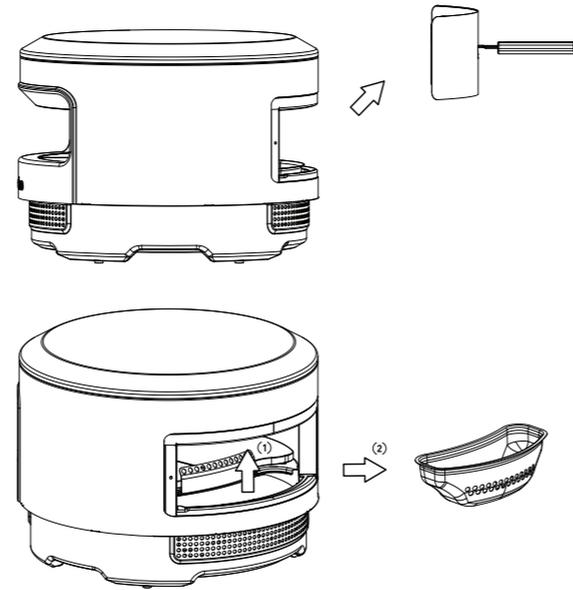
Once the ash pan is full and you have finished baking, allow Pi to cool completely before touching any component of Pi or emptying the ashes.

Dispose of ashes responsibly.



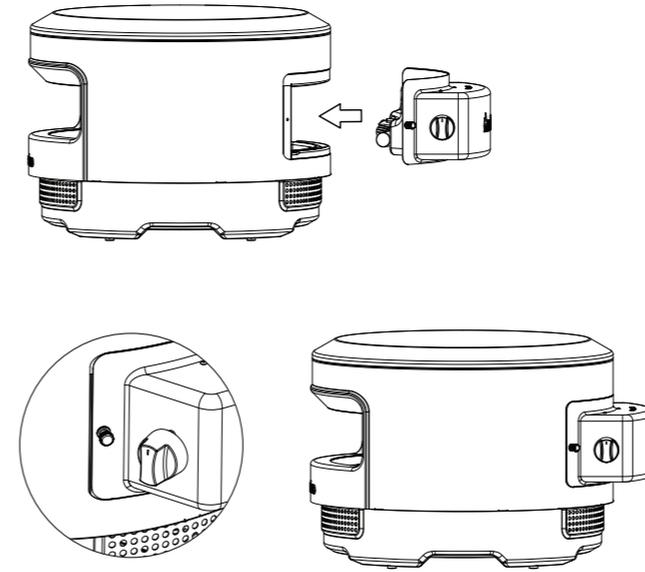


## GAS-FIRING WITH PI



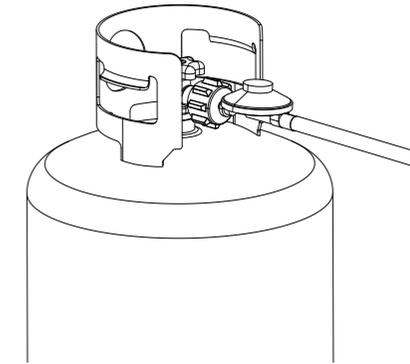
### 01. Remove Wood-Burning Assembly

Ready to switch gears? Ensure Pi and all components are completely cool before removing the rear door, fuel grate, and ash pan.



### 02. Install Gas Burner

The gas burner takes the place of the entire wood-firing assembly, including the rear door. Screwed into place, the gas burner will create the same convection flow for perfect pizzas.



### 03. Attach the Regulator

Double checking that both the LP Tank valve and gas burner valve are in the closed or 'Off' position, attach the regulator hose to your LP Tank.



#### 04. Preheating and Flame Control

Preheating your oven is always necessary for achieving amazing pizza, even with the gas burner. Turn the gas burner valve counter-clockwise until you hear a click, and keep turning until the burner is at 100% power.

Your pizza stone will reach the optimum 650°F-800°F in 15 minutes, and at that point, you can slightly reduce the power to maintain the temperature.

After launching and pulling each pizza, wait for the re-heating period to bring the pizza stone back to the 650°F firing temperature.



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Wood-charred spots, toasted cheese, and toppings that curl from the heat are all signs that your pizza is ready.

#### 07. Refuel & Repeat

Before launching another pizza, always check on your flame and pizza stone, adjusting the gas burner knob as needed.

Use your Infrared Thermometer to make sure the pizza stone returns to at least 650°F. Each pizza absorbs some of the pizza stone's heat, so a short reheating period will ensure the next pie is just as crisp.

#### 08. Let it Cool

Always allow Pi to cool gradually and completely after every use.



## CARE & MAINTENANCE

### Wind

There's a time and place for everything. You'll find that Pi gives you the best results in **low-wind conditions**. When enjoying pizza on a breezy day, you'll benefit from setting up on the leeward side of the house. Additionally, orient Pi so that the front opening is downwind and so the rear door or gas burner block wind from passing through Pi.

### Discoloration

As soon as your first use, Pi will show the mark of a well-loved oven. Cooking with wood will naturally produce smoke and soot that will settle on the interior and exterior openings of the oven. Wood ash and soot can be easily wiped away after Pi has cooled.

Stainless steel also has a color-changing quality under high heat, which will naturally occur with Pi. A golden or deep-amber patina will develop in a pattern unique to your Pi on the most exposed oven areas.

Your cordierite pizza stone, while extremely durable, is also porous. The porous quality makes it lightweight and perfect for balanced heat transfer, but it can also soak up oils in your pizza dough. Over time, you'll notice discoloration and charred spots where the pizza stone has absorbed oils. Discoloration and charring are normal and can even impart a unique flavor to your pizza, much like seasoned cast iron.

### Cleaning

Never touch or handle Pi while it is still hot. Allow the oven to cool completely before performing any care or maintenance.

**The exterior of Pi** can be cleaned using warm soapy water and a lint-free towel. We do not recommend using abrasive cleaning products, which can damage the oven surface.

**The interior of Pi** can be cleaned in the same way you would run a self-cleaning cycle on a conventional oven. Fire it up on high heat to burn off any crumbs or residue. Once Pi has completely cooled, simply brush away the debris. You can also wipe down soot from the surfaces with a lightly dampened cloth.

**The pizza stone** can be brushed clean and left inside Pi when running a self-cleaning session. Using a wire or grill brush, loosen baked-on crumbs and then scrape away the debris with a putty knife. You do not have to wash the pizza stone, and we don't recommend getting it wet or submerging it in water. If your pizza stone gets wet, allow it to dry completely before use.

**Empty the ash pan** before or after each use. Ashes can hold heat and live embers for hours after running your oven, so take care to let them cool completely before emptying the ash pan. Dispose of them responsibly in a metal container to prevent unwanted fires.

# TROUBLESHOOTING & SOLUTIONS

## Dough won't rise

Be sure your yeast is active and unexpired.

When mixing your dry ingredients, add your salt and yeast on opposite sides of the bowl. Then, incorporate all dry ingredients before adding any wet ingredients (water and oil). Too much interaction between salt and yeast can deactivate the yeast.

Use warm water in your mix to activate the yeast.

## Dough tears when stretching

Use flour with higher gluten content, like bread flour.

Your dough may be too dry. Rehydrate by adding a tablespoon of water and then kneading, repeating as necessary.

Knead for a longer amount of time to strengthen gluten and elasticity.

Proof, or rest, the dough a little longer to allow the dough to relax.

When hand-stretching, work from the middle out to reduce stress on the dough or roll flat with a rolling pin.

## Dough is too sticky

Your dough may be too wet. Dehydrate by adding a tablespoon of flour and then kneading, repeating as necessary until the dough passes the windowpane test and doesn't stick to your hands.

## Dough sticks to peel

Your dough may be too wet. Dehydrate by adding a tablespoon of flour and then kneading, repeating as necessary until the dough passes the windowpane test and doesn't stick to your hands.

Add flour, cornmeal, or semolina to the peel before placing your stretched dough on the peel.

Decrease the amount of moisture that accumulates on the peel by keeping your toppings light and launching your pizza quickly. The longer your raw dough rests on the peel, the more likely it is to stick to the peel.

When hand-stretching your dough, work from the middle out to reduce holes and tears in the dough or roll flat with a rolling pin. Holes in the dough can allow moisture from sauce and toppings to soak the bottom of your pizza.

Save a stuck pizza by lifting an edge of the dough and blowing underneath, repeating on opposite sides. You can also add more flour or semolina to the peel while the dough is lifted for extra mobility.

## Crust doesn't crisp or brown on bottom

Your oven and pizza stone may not be hot enough. Allow the pizza stone to reach at least 650°F before launching your pizzas. An Infrared Thermometer will accurately measure the surface temperature of your pizza stone.

Your pizza may be too cold, or the crust might be too thick. Launch thin-crust, room-temperature dough for a crispier crust.

## Too much smoke

At first, there will be smoke when your fire is still kindling. As the fire grows and fuel is added, smoke will subside.

Use kiln-dried hardwoods to fuel your fire. Wet, unseasoned, or low-density softwoods will not produce a hot, low-smoke flame.

Firewood should be uniform in size to reduce large temperature fluctuations. Refuel with consistent timing and consistently small pieces of wood to prevent excessive smoke.

Avoid adding large pieces of wood or too much wood to the fuel grate. This may drain energy from the fire or smother it, which will cause the fire to smoke.

Find additional expert content on our blog for more tips and techniques, or chat with our Community Support team! [www.solostove.com/contact](http://www.solostove.com/contact)



## RECIPES & POSSIBILITIES

Your pizza preference might be as unique as your fingerprint. Without any right or wrong in pizza creation, the only common element is proper dough. Take these simple recipes and topping suggestions as inspiration, then let your cravings do the rest.



### *New York Style Dough*

The work you put into a New York style dough pays off ten-fold. Extra kneading and signature additions of oil and sugar are responsible for the famous golden-brown crust of a city slice. Whether you're using store-bought or preparing your own dough, it's this tried and true formula that makes familiar pizza that tastes like home.

<b>Firing Temp</b>	High	<b>Preparation</b>
<b>Pizza Stone</b>	+650°F	<b>1.</b> In a bowl, combine flour, sugar, salt, and yeast.
<b>Bake Time</b>	~2 Minutes Per Pizza	<b>2.</b> Slowly add water and oil to the mixture, and combine by hand or with a mixer.
<b>Servings</b>	6 Pizzas	<b>3.</b> Once there are no dry spots or clumps, knead the dough on a floured surface until smooth and until the dough passes the 'windowpane test.'
<b>Ingredients</b>		<b>4.</b> Place the dough into a large, clean mixing bowl, cover with plastic wrap and let it rest for 30 minutes or until the dough has doubled in size.
720 g (4 1/2 c.)	All-Purpose Flour	<b>5.</b> Separate the dough evenly into (6) balls weighing 200 grams each, and use immediately or store in airtight containers and refrigerate.
14 g (1 Tbsp.)	Sugar	<b>6.</b> To flatten the dough by hand, first flour your workspace. Start to stretch the dough from the center and push outwards in each direction. If there are air bubbles, work them toward the outer edge.
9 g (1 tsp.)	Salt	<b>7.</b> To flatten with a rolling pin, first flour your workspace and your pin. Roll back and forth over your dough, and then turn the oval-shaped dough 90 degrees to flatten in the opposite direction. Repeat until your dough is evenly thin.
20 g (2 Tbsp.)	Instant Yeast	<b>8.</b> Transfer the stretched dough to a dusted pizza peel before adding sauce or toppings.
26 g (2 Tbsp.)	Olive Oil	
430 g (2 c.)	Warm Water	

## Neapolitan Dough

Lean and light, the Neapolitan style rewards those who plan ahead. With several hours— and sometimes days— to proof, this dough takes on complex flavors when given the chance. The super-thin crust chars in signature leopard-print patterns and reveals a tender texture with every bite.

<b>Firing Temp</b>	High
<b>Pizza Stone</b>	+650°F
<b>Bake Time</b>	~2 Minutes Per Pizza
<b>Servings</b>	7-8 Pizzas

<b>Ingredients</b>	
2 1/2 c. (600 ml)	Room-Temperature Water
5 tsp. (25-30 g)	Salt
1000 g (4 1/4 c.)	00 Flour
1 tsp. (.5 g)	Instant Yeast

- Preparation**
1. In a bowl, combine water and salt. Mix until salt is completely dissolved.
  2. Add flour to the water mixture in small amounts, mixing between each addition. Keep adding flour until you have achieved a thin batter-like consistency.
  3. Add the yeast to your 'batter' and mix well.
  4. Continue adding flour to the batter, constantly mixing, until all of the flour has been added. It should have a more dough-like consistency now. Once all the flour has been added, remove the dough from the bowl and knead on a countertop.
  5. Knead the dough until it is uniform in texture and consistency. Once the dough is uniform, place in a large, clean mixing bowl and cover tightly. Let it rest for 2 hours.
  6. After resting the dough, remove the dough from the mixing bowl and equally portion it into 210-225g balls. Place each dough ball in its own airtight container, cover, and let rest at room temperature (65 degrees) for 24 hours.
  7. The dough should have doubled in size and is ready to be stretched into a pizza.
  8. To flatten the dough by hand, first flour your workspace. Start to stretch the dough from the center and push outwards in each direction. If there are air bubbles, work them toward the outer edge. Avoid using a rolling pin to flatten Neapolitan dough, as it may lose its airy texture.
  9. Transfer the stretched dough to a dusted pizza peel before adding sauce or toppings.



### *Plato*

**Base:** Olive Oil  
**Toppings:** Sliced Brie, Basil, Figs, and Drizzled Honey

### *Pizza Keen*

**Base:** Olive Oil  
**Toppings:** Shredded Mozzarella, Banana Peppers, Fresh Grated Garlic, Roasted Red Peppers, Fresh Spinach, Fresh Basil, and Artichoke Hearts



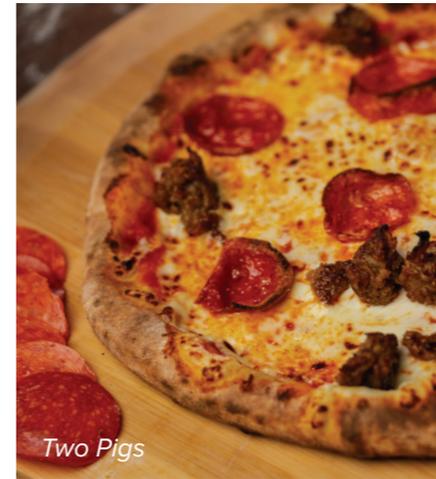
*Plato*

### *Two Pigs*

**Base:** Red Sauce  
**Toppings:** Shredded Mozzarella, Pepperoni, and Italian Sausage

### *C.O.*

**Base:** Red Sauce  
**Toppings:** Shredded Mozzarella, Italian Sausage, Pineapple, and Black Olives



*Two Pigs*

### *Spuds Up*

**Base:** Ranch (less is more)  
**Toppings:** Shredded Mozzarella, Shredded Jack, Thinly Sliced Potato, Bacon, Green Onions, and Rosemary

### *Spring Street*

**Base:** Alfredo  
**Toppings:** Shredded Mozzarella, Grilled Chicken, Fresh Spinach, and Bacon



*Spring Street*



*Eugene*

### *The Fig & The Pig*

**Base:** Olive Oil and Balsamic Glaze  
**Toppings:** Shredded Mozzarella, Goat Cheese, Sliced Figs, Prosciutto, Basil, Arugula, and Parmigiano Reggiano

### *Eugene*

**Base:** Red Sauce  
**Toppings:** Shredded Mozzarella, Pepperoni, Bacon, Pepperoncinis, Fresh Grated Garlic



*Barnyard*

### *Barnyard*

**Base:** Alfredo  
**Toppings:** Shredded Mozzarella, Goat Cheese, Fresh Spinach, Bacon, and Onions

### *Double Time*

**Base:** Red Sauce  
**Toppings:** x2 Shredded Mozzarella, Sliced Tomatoes, Bacon, and Sliced Fresh Mushrooms



*Double Time*

### *Sam's*

**Base:** Red Sauce  
**Toppings:** Shredded Mozzarella, Pineapple, and Ham

### *The Goon Dock*

**Base:** White Truffle Oil  
**Toppings:** Shredded Mozzarella, Dollops of Ricotta Cheese, and Green Onion



## *Show Us What Good Moments Are Made Of*

With Solo Stove Pi, you can consider yourself equipped to make the wood-fired pizza of your dreams, right in your own backyard. We can't wait to see your homespun creations.

Tag your creations on social media [@solostove](#) with [#SoloStoveCooks](#)

Need help? Get tips and assistance from Solo Stove Community Support!  
[www.solostove.com/contact](http://www.solostove.com/contact)



 **solo stove**

v1.0