

# FAQ

## **Bertello Outdoor Multi-fuel Pizza Oven with Gas Burner Attachment**

Question:

Do the legs fold for storage?

Answer:

Yes!

Question:

How wide and deep is the footprint of the unit with the 4 legs out?

Answer:

This whole product fits easily within 1.5 feet by 2.5 feet area. A 3'x3' table is ideal.

Question:

What kind of table can I put this on?

Answer:

You can put this on any kind of table. Metal, wood, concrete, glass or even a plastic folding table.

Question:

How long does it take to heat up before cooking with either wood or gas?

Answer:

The choices are heat up with coals or gas. When heated up you add wood. Gas takes about 25 minute and coals are like heating up coals for BBQs. About 30-45 minutes. Gas will cook at a higher temperature so gives a better taste. To add wood adds extra brick oven taste but it's more the temperature that determines the flavor.

Question:

Can I connect the Bertello pizza oven to natural gas?

Answer:

Our Bertello 12" model is designed to work with wood, charcoal, pellets and propane only.

Question:

Does the pizza taste different than the one baked on the stone inside the kitchen oven?

Answer:

The high heat from this oven seals in the moisture of the crust while creating a crispy outside. The difference is significant!

Question:

Where does the firewood go?

Answer:

There is a fire box that mounts in the back

Question:

What type of wood is best?

Answer:

Dry hardwoods work the best, such as White Oak, Red Oak, Poplar, Maple, Walnut, Hickory or Cherry.

We like 2” oak chunks. Wood chips burn up quickly and you’d have to constantly feed the fire. You want flames, not just coals, while cooking the pizza.

Question:

How does it work with wood pellets?

Answer:

You put the pellets into the pellet tray at the back of the oven and light them on fire. You have to keep feeding them to maintain the temperature

Question:

Can I use this inside my apartment?

Question:

This is for outdoor use only. If you have outside space, follow the grilling regulations of your apartment complex.

Question:

How many pizzas can you make before having to clean it out?

Answer:

Either at the end of each use, or after 5-7 pizzas if you’re doing multiples at once

Question:

What size pizza can be cooked in this oven?

Answer:

Up to 12 inches. Until you’ve done it several times say closer to 10” since there’s not much clearance in the oven, and you have to slide the pizza in and out and rotate quarter turns to cook evenly. If you cut it too close, you’ll hit the sides or firebox.

Question:

Do you use raw or cooked pizza dough?

Answer:

Raw pizza dough. You can make your own or buy pizza dough balls at your local pizza shop or grocery store. If you make your own look up recipes using Caputo 00 flour instead of plain flour.

Question:

How do you clean the stone?

Answer:

Scrape with plastic scraper. No metal! Also do not use soap as stone can absorb it. Stone will “age”.

Gas Burner Method: Turn the gas burner on high and let it run for at least 30 minutes or so with the stone in the oven. This will burn everything off of the stone. After it cools down, you can rotate the stone 180 degrees, then repeat.

Question:

Does the outside get really hot?

Answer:

Yes, too hot to touch, but there is insulation between the two layers of metal. You can use it on propane and high and it won't damage the table it is sitting on.

Question:

I don't see a flue. Where does the smoke from the charcoal or wood come out?

Answer:

The smoke and heat pass over the pizza and exit out the front. That is how the pizza gets its wood-fired taste.

Question:

What is a pizza peel?

Answer:

It is a large spatula tool for sliding the pizza into the oven.

Question:

How tall is the door?

Answer:

It is 3 & 1/8 inches tall at the center (because it's slightly arched). It is just over 12.5 inches wide.

Question:

How much does it weigh?

Answer:

The oven alone is 27 pounds. The oven with the gas burner attached is 35 pounds.

Question:

What is the best way to empty the wood pellet tray from the oven when you are still cooking?

Answer:

You would want the oven to completely cool down before emptying the tray. You can use the oven for many hours without needing to empty the tray.

Question:

How do I set it up?

Answer:

Follow the quickstart guide or manual included with your oven. Simply pull out the legs. Slide in the tray you need depending on whether you are using gas or not. If using gas, attach the gas burner unit.

Question:

What if I have trouble lighting the gas burner?

Answer:

Make sure you are holding it down for 5 seconds. This is a safety feature.

Provided by Napoli LLC, Bertello.