

**MAESTRO PIZZA OVEN AND BRAAI  
CHARCOAL  
INSTRUCTIONS FOR USE**

1. Place approximately 30 charcoal briquettes on the charcoal grid and light.
2. When the charcoal stops smoking (+- 25 minutes), place the pizza stone on the supports and close the lid.
3. Allow 10 - 15 minutes for the fire to heat the pizza stone – the pizza stone is hot enough when you drop a teaspoon measure of water onto it and it sizzles.
4. Place the pizza on the pizza stone and close the lid.
5. The pizza will take approximately 2 to 3 minutes to cook.
6. If you notice that your pizza bases are beginning to burn, remove the pizza from the pizza stone and place the braai grid over the pizza stone, and then place your pizza on the grid and close the lid.
7. Remove pizza stone and use braai grid for a good old-fashioned braai!

**BON APPETIT!**