

# Mighty Pizza Stone (MPS)

From Eatery Next Door LLC

Bake the perfect pizza every time in your indoor oven or outdoor grill

## It's simple, fun and fast

## Owner Guide

**WARNING** - Please read this guide completely before assembling the Mighty Pizza Stone. Failure to follow instructions and safety precautions in this guide could cause serious injury or property damage.

# Thank You



Hi, my name is Bert Touma, I am the inventor of the Mighty Pizza Stone. I would like to thank you personally for purchasing the Mighty Pizza Stone. I know you have the option to choose from lots of products for making pizza out there, but I assure you that you have made the right and best choice.

The Mighty Pizza Stone is the simplest, most versatile pizza making tool you will ever find. You can use it indoors in your home oven or outdoors on your grill.

The Mighty Pizza Stone is perfect for any beginner pizza maker, because it is harder to burn your pizza with it.

I have strived over the years to improve and simplify my pizza making experience by experimenting with making pizza in ways no one else can ever imagine or duplicate. The Mighty Pizza Stone is the result of all this experimentation.

With the Mighty Pizza Stone you can almost immediately make amazing pizza to share and enjoy with friends and family, regardless of your pizza making experience.

To help you even further with your pizza experience, I created an online pizza dough recipe calculator and a list of must-have accessories to help with making the dough and cooking your pizza.

I highly recommends reading this guide entirely, especially the safety instruction section, before you start using the Mighty Pizza Stone.

As I have many upgrades in progress for the Mighty Pizza Stone, visit [MightyPizzaStone.com](http://MightyPizzaStone.com) often for the latest updates and share you pizza creation with me. I would to hear back from you.

Please contact me anytime by visiting [MightyPizzaStone.com](http://MightyPizzaStone.com) and send me any question you may have through our "Get in Touch" online form.

Best Regards,

*Bert Touma*

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# 1 IMPORTANT SAFETY INSTRUCTIONS

***Please read before using the Mighty Pizza Stone.***

## 1.1 General Mighty Pizza Stone (MPS) Safety Instructions

1. The MPS is capable of reaching extremely hot temperatures. Please exercise extreme caution when using and handling it.
2. Do not touch any part of the Mighty Pizza Stone until it has cooled completely.
3. Do not use water or other solvents to aid in cooling the Mighty Pizza Stone after use.
4. Use high heat-resistant BBQ mitts when touching the controls of your grill, adjusting the Mighty Pizza Stone, and while placing, tending to and removing your pizza or other food to be baked on the MPS.
5. Use a pizza peel or other long-handled utensil to load and retrieve your pizza.
6. The Mighty Pizza Stone weighs about 10 pounds, so make sure to use proper lifting techniques when moving it to and from the grill.
7. The pizza stone used with Mighty Pizza Stone is durable, but may break or chip if dropped. Handle it carefully.
8. The Mighty Pizza Stone (MPS) is intended to be used on a on a properly maintained grill and it poses certain safety risks, both apparent and implied, as does any other pizza stone.

## 1.2 General Home Oven Safety Instructions

1. Always read and follow the manufacturer's instructions for installation, use and cleaning of your oven, and don't hesitate to contact them should you have a question about something specific that isn't covered in your user manual.
2. Never leave cooking unattended.
3. Keep it clean. Food particles and grease residue can ignite and cause a fire.
4. Create a "Kid-Free Zone" that children are aware they are not allowed to enter.
5. Check for body safety.
6. Tie back long hair.
7. Roll up long sleeves.
8. Remove loose jewelry.
9. Be sure footwear is non-slip.
10. Before each use, do an oven safety check.
11. Be sure you do not smell gas leaking from a gas oven. If you do, open a window and leave the room.
12. Make sure there is nothing in the oven. An oven should never be used for storage.
13. Position your oven racks before pre-heating to prevent scalding.
14. Close the oven door immediately after removing or testing food.
15. Keep a fire extinguisher, baking soda and metal lids nearby to put out fires quickly.

## 1.3 General Grill Safety Instructions

While operating the Mighty Pizza Stone on your grill, please follow the following grill safety instructions, plus any other safety instructions stated by your grill manufacturer:

1. Position the grill well away from sidings, deck railings and out from under eaves and overhanging branches.
2. Place the grill at a safe distance from lawn games, play areas and foot traffic.
3. Keep children and pets away from the grill area: declare a three-foot “safe zone” around the grill.
4. Put out several long-handled grilling tools to give the chef plenty of clearance from heat and flames while operating the Mighty Pizza Stone. Use only appropriate bake-ware or utensils while baking. Do not use plastic, silicone or glass.
5. Periodically remove grease or fat buildup in the trays below the grill so it can't be ignited by a hot grill.
6. High-risk times for gas grills are when you first use one that has been left idle, or just after you refill and reattach the grill's gas container. Read and follow the manufacturer's instructions when connecting or disconnecting LP gas containers.
7. Check the tubes that lead into the burner to make sure they aren't blocked by bugs or grease. Use a pipe cleaner or wire to clear blockage and push it through to the main part of the burner.
8. Check grill hoses for cracking, brittleness, holes and leaks. Make sure there are no sharp bends in the hoses or tubing.
9. Move gas hoses as far as possible away from hot surfaces and dripping hot grease. If you can't move the hoses, install a heat shield to protect them.
10. Replace scratched or nicked connectors, which can eventually leak gas.
11. Never use a grill indoors. Use the grill at least 10 feet away from your house or any building. Do not use the grill in a garage, breezeway, carport, porch, or under a surface that can catch fire.
12. Always follow the manufacturer's instructions that accompany the grill.
13. Be careful when storing LP gas containers. Keep them upright. Never store a spare gas container under or near the grill, or indoors. Never store or use flammable liquids, like gasoline, near the grill.
14. Transport the LP gas container in a secure, upright position. Never keep a filled container in a hot car, or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.
15. Check the gas cylinder hose and tank valve for leaks before using it for the first time each year. A light soap and water solution applied to the hose and valve will quickly reveal escaping propane by releasing bubbles. If you determine your grill has a gas leak, by smell or by using the soapy bubble test, and there is no flame, turn off the gas tank and grill. If the leak stops, get the grill serviced by a professional before using it again. If the leak does not stop, call the fire department.
16. If you smell gas while cooking, immediately get away from the grill and call the fire department. Don't try to move the grill.
17. If you have a charcoal grill, remember that this type of fuel produces carbon monoxide (CO) when it is burned. CO is a colorless, odorless gas that can accumulate to toxic levels in closed environments. Never burn charcoal inside of homes, vehicles, tents, or campers. Since charcoal produces CO fumes until the charcoal is completely extinguished, do not store the grill indoors with freshly used coals.
18. Do not close the hood / lid on flaming charcoal or wood chunks. If closed and re-opened, the flames could leap out and burn.
19. Do not move a grill while it is in use or hot.
20. Allow the grill to cool before handling parts or cleaning
21. Do not wear loose clothing (example: hanging shirttails, clothing with frills, etc.) around a grill while it is in use or hot.
22. Do not lean your body over the charcoal grill when lighting it, while it is hot, or is in use.
23. Do not attempt to extinguish a grease fire with water or other liquids. Have an ABC fire extinguisher nearby.

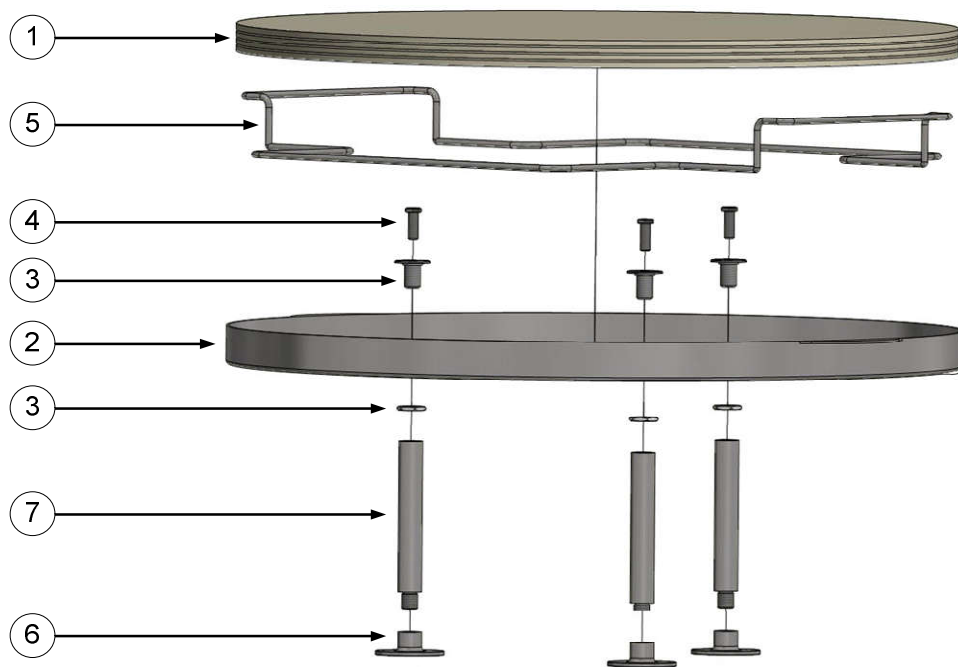
24. Always have an ABC fire extinguisher, baking soda, a bucket of sand, or a garden hose ready in case of an uncontrolled fire.

## 2 General Asked Questions

### 2.1 What is the Mighty Pizza Stone?

The Mighty Pizza Stone is a high quality pizza stone enclosed in a stainless steel pan that offers many advantages over traditional pizza stones by allowing pizza makers to balance pizza top and bottom cooking rates, regardless of the heat intensity generated by their grill or oven, allowing them to cook perfect pizza every time. No more burnt pizza bottom or uncooked topping, or vice versa.

The Mighty Pizza Stone is made up of few basic parts, and is designed with functionality in mind.



**Item 1- 14.39” Round Pizza Stone:** Made of cordierite, which is fired at a higher temperature than ceramic, this piece can withstand extreme and sudden changes in temperature.

**Item 2- 15” Round Heat Diffuser / Insulator Pan:** Designed with two ears to make an easy-to-carry piece, the diffuser /insulator pan is constructed of durable 410 Stainless Steel, a material known for its corrosion-resistant properties. Three holes in the center form a triangle for the T-nuts (Item 3).

**Item 3- Three (3) T-Nuts / Locking Nuts:** These fix to the diffuser pan through its three holes.

**Item 4- Three (3) Adjustable Thumbscrews:** The thumbscrews act as your controls for increasing or decreasing the gap between the pizza stone and the pan. This gap controls the heat of the pizza stone. The screws enter from the inside of the pan, so the heads provide a resting place for the pizza stone and keep it from sitting directly on the pan and T-nuts. This is where the magic happens.

- Item 5- Pizza Stone Wire Frame:** Easily lift the pizza stone from the pan with the help of the wire frame's useful handles. This makes it easy to access and adjust the thumbscrews, and safely transport the heated stone to a safe location.
- Item 6- Three (3) Leg Base:** Screws into the MPS directly and will keep your MPS ½" off the grill or oven grates. This will keep the MPS away from the grease on the grill grates and keep it clean. It will also make it easier to place or slide the MPS onto your grill grates.
- Item 7- Three (3) Leg Extensions:** These fit between the MPS and the leg base mentioned above, allowing the MPS to be raised 3" higher. Only use the leg extensions in cases where you have a big temperature differential between your grill dome temperature and the air temperature right above the MPS, as is found in charcoal grills. By using the leg extensions, your pizza will be closer to your grill dome where the air temperature above the MPS is much higher than closer to the cooking grates. On the other hand, the MPS pizza stone will be exposed to less heat and you will need to adjust the MPS thumbscrews to compensate.

## 2.2 I've never made pizza before. Do I need any special skills?

Anyone can make great pizza at home. It's easy once you learn the basics and you do not need any particular skills. Like any other type of cooking or activity, a few tips and tricks will make a huge difference and your pizzas will get better and better over time. At the same time, you'll be having fun baking them on the Mighty Pizza Stone and sharing them with your family and friends.

## 2.3 How does the Mighty Pizza Stone work?

The Mighty Pizza Stone stainless pan functions differently on an outdoor grill than in an indoor oven.

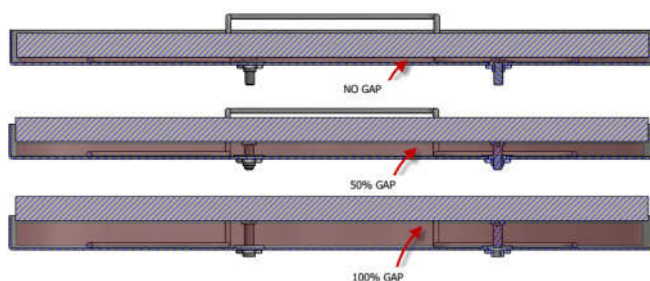
### 2.5.1 On an Outdoor Grill:

Traditional pizza stones take your grill's heat and transmits most of it to your pizza bottom, while much less heat reaches your pizza top and toppings. The result is usually a burnt or overcooked crust and undercooked toppings. Not good!

Thanks to its adjustable heat diffuser made of quality stainless steel, the Mighty Pizza Stone solves this problem.

The heat diffuser takes heat from your grill and retransmits it to the cordierite pizza stone that is in contact with your pizza, bread or other dish you are baking.

With the Mighty Pizza Stone, you can control the heat that reaches the bottom of your pizza separately from the overall heat of your grill.



The stainless steel pan attached to the Mighty Pizza Stone absorbs heat from your grill's heat source and transmits it to the pizza stone evenly. The gap between the diffuser and the stone acts as insulation. Simply increase the gap between the diffuser and the pizza stone to lower the temperature of the stone. Decrease the gap to make the pizza stone

hotter. **Do NOT attempt to adjust while the stone is HOT**

It will take few times before you find the sweet spot for your grill. Start with the lowest setting and increase the gap by three full turns each bake when the stone is cool to touch.

## 2.5.2 In an Indoor Oven:

In an indoor oven, heating elements are located at the bottom and the top the oven. If you place a traditional pizza stone close the bottom element, your pizza stone temperature will be much higher than the heat above it. Your pizza bottom will cook at a much faster rate than your pizza top, or might even be burnt before the top is cooked. If you place your pizza stone close to your top element (broiler), your pizza top will cook faster than your pizza bottom, because there is not enough heat feeding the pizza stone while the pizza is cooking. This is where the MPS makes a difference. By placing the MPS under the broiler and allowing it to be heated by the broiler before placing the pizza stone, it stores enough heat to cook your pizza bottom at the same rate as your top is being cooked under the broiler. The MPS pan acts as an insulator for the MPS pizza stone and preserves more heat than a traditional pizza stone.

## 2.4 Can I use the Mighty Pizza Stone on any grill?

The Mighty Pizza Stone can be used on any grill with a minimum cooking surface of 18” wide and 16” deep. Cooking rates vary between grills, but in general, more heat equals a faster bake. Regardless of your grill heat power, your pizza will be baked evenly with the MPS.

## 2.5 Can I use the Mighty Pizza Stone in any home oven?

The Mighty Pizza Stone can be used in any home oven. Your oven must however have a broiler to achieve a bake time of 2 to 4 minutes. Electric broilers have a mind of their own and will not likely start broiling right away. Timing may have to be extended when using electric ovens.

# 3 Operating the Mighty Pizza Stone on Outdoor Grills

The Mighty Pizza Stone is extremely simple and easy to use! Adjust the MPS as per section 3.1 and heat the MPS until its stone reaches the desired temperature. Make sure you are using a heat resistant gloves and place the pizza to be cooked directly onto the MPS stone. When your pizza is done, retrieve it and you're ready to cook the next one! That's all there is to it - you're ready to bake your delicious pizzas!

**NOTE: You can simply skip the measuring instruction in 3.1 and adjust the MPS based on your baking results – We recommend you start by turning the thumbscrews on the MPS 6 full turns counter clockwise. Turn the thumbscrews clockwise to decrease the stone's temperature (to delay pizza bottom cooking time) and counter clockwise to increase the stone's temperature (to speed up pizza bottom cooking time).**

Keep in mind that there is no right or wrong way to making pizza. **Use the instruction to get started and then experiment with different techniques to find out what works best for you. Pizza is all about what you like. Have fun experimenting, but use caution around open flames. Please let us know how it turned out – we would love to hear from you.**

## 3.1 Measuring your grill temperature and adjusting the MPS

The principal of setting up the MPS is the same on any grill, regardless of the type of fuel it uses.

Pizza cooking time depends on the type of grill you use. The higher the heat your grill can achieve at 1” above the MPS, the faster your pizza will cook, and the darker the crust will be. The temperature 1” above the MPS is the temperature at which your pizza top and toppings will be cooked. This is a good starting point to use before adjusting the gap between the MPS stone and the heat diffuser.

Even if your grill has a dial thermometer installed in the “dome” or hood of the grill, it will show you the temperature in the air space well above the MPS. That is because the heat currents generated under the MPS from your grill heat source will be driven up the sides of the MPS into the top of your



grill, thus producing a greater temperature at the dome thermometer's location than you would have at 1" above the MPS.

To determine your grill's actual temperature at 1" above the MPS, we recommend using a grill thermometer, for example the "[Pizzacraft PC0409 Stainless Steel Oven and Grill Thermometer](#)".

To slow down the cooking rate of your pizza bottom to match the cooking rate of your pizza topping by the heat generated from your grill at 1" above the MPS, lower the MPS stone temperature. This can be achieved by adjusting the height of the thumbscrews to vary the amount of space between the stone and the metal diffuser.

### 3.2 General tips

- To figure out the best setting for the Mighty Pizza Stone on your grill, you need to bake a few pizzas before figuring out the best location for your Mighty Pizza Stone on your grill, as well as your burner's setting. Just keep trying! After some practice, you'll be able to figure out the best setup of your Mighty Pizza Stone on your grill.
- To reduce the stone preheat time significantly, remove the pizza stone from the MPS heat diffuser using the stone wire rack, and preheat it without the diffuser until it reaches your desired temperature. Move it into the metal diffuser a few minutes before you are ready to bake. Make sure you use high heat BBQ gloves and carry the hot stone using the wire frame. Do not touch the hot stone, even with the high heat BBQ gloves
- Do not overheat the MPS. Start baking when the MPS stone has reached your desired baking temperature. If the stone has reached a higher temperature than what you desired, you can reduce it by simply leaving the grill lid open until the temperature is down, or you can spray water on the stone.
- A pizza peel could be tricky to use at first. You will need some practice and we will help you with a few tips to make it easier. Check out section 6 for more pizza making tips.
- Pizza baking time depends on the maximum temperature your grill can achieve, your grill heat source, type of flour, pizza thickness and the number of ingredient you used.
- You will need to rotate your pizza while cooking to obtain even browning all around you pizza rim, and to prevent overcooking one side.
- An infrared thermometer is required. Without it, it would be impossible to determine the MPS stone's temperature.
- Use a timer to keep track of your average baking time to reduce the number of times you open your grill lid.
- To conserve heat, try opening the lid slightly vs opening the lid fully.
- For pizza baking temperatures between 500oF and 650oF, bread flour is recommended. For temperatures between 650oF and 750oF however, all-purpose flour is more suitable.
- Caputo flour requires a temperature higher than 800oF to brown when baked. It is therefore not recommended that you use it with your MPS.
- Do not allow food other than pizza or bread dough to come into contact with the MPS pizza stone.
- Foods that contain fat, oil, or butter should not contact the stone directly. These should be baked or placed in a metal pan, as the stone will absorb the fat, oil and butter, which can cause smoking, odors, staining and can impart rancid flavors to items that you bake in the future.

### 3.3 Gas grill tips

- Remove flavorizer bars to increase convection and to allow the Mighty Pizza Stone to heat up faster.
- Turn down burners to low between pizzas to save fuel and to reduce stone temperature if you experience faster crust cooking.

- Center the MPS over your grill burners.

### 3.4 Pellet grills

- Remove pellet grill drip pan and heat shield to increase the grill temperature significantly. The MPS may not work well on older model pellet grills that struggle to reach 450 °F.

### 3.5 Charcoal grills

Charcoal grills lack **high convection heat** which plays a major role in pizza baking. The simplest setup on a charcoal grill is to place the MPS on your grill's cooking grates with the vents fully open. This setup allows you to cook a pizza in 6 to 12 minutes using a full load of charcoal spread evenly over the charcoal grate.

To get a shorter bake time and better top browning, you need to increase your grill heat. One way to do this for a 22" kettle grill is described below:

To get the grill ready for baking with your MPS, start by spreading lit coals (1 full charcoal chimney load which is about 100 briquettes) along the side of the grill in a C shape as shown in the picture on the right.



By piling the coals in a C shape, it allows the coals to stay lit longer. Place your hinged cooking grates on your grill and position them with the flip sides over the ends of C shaped coals. Use the MPS with leg extensions installed and turn the MPS thumbscrews 4 full turns counter clockwise (adjust as needed after your first bake).

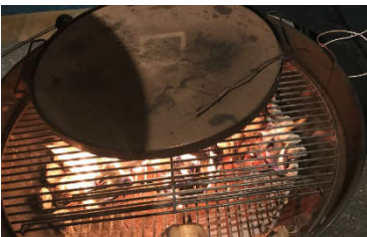


Keep the hinged cooking grates' flip sides open to add more coals / wood chunks while baking. Fully close the lid vent and fully open the grill bottom vent.

By piling the coals in a ring shape and placing a disk in the center, it allows the coals to stay lit longer and allow more heat to flow over the MPS.

Use the MPS with leg extensions installed and turn the MPS thumbscrews 4 full turns counter clockwise (adjust as needed after your first bake).

To spike the heat in the kettle grill to reach a good baking temperature for the MPS, toss in a piece of wood chunk such as oak through the opening on each side of the hanging cooking grates. Oak chunks are best as they burn the hottest.



To provide plenty of oxygen for charcoal and wood chunks to burn efficiently and provide maximum heat, leave the lid slightly cracked.

Keep adding wood chunks throughout your bake as needed. Do not add more than one or two pieces of wood chunks at each side. Flames could burn out of control and create unsafe conditions.

Notes:

- For steady, longer burning times, use wood chunks, not wood chips. Fist-sized chunks burn long and steady and create the hot oven you are looking for. Do not use more wood chunks than what is recommended above. Do not use pieces that are larger than you fist.
- Use the setup described above as a guide for other types of charcoal grills.

## 4 Operating the Mighty Pizza Stone in Indoor Ovens

You can use the MPS pizza stone without the heat diffuser like a regular pizza stone in your indoor home oven. When you do this, your bake time will be about 8 minutes.

A faster bake time of between 2 minutes and 4 minutes can be achieved by using your oven broiler and placing your MPS under it.

### Heating the MPS stone separately form the stainless steel pan insulator on the bake cycle

Place the MPS stone with the wire frame on the oven floor if your oven has a hidden bake element or on the lowest rack if your oven has an exposed baking element. Place the stainless steel pan on top rack. Heat the stone for 45 minutes on the bake cycle (no convection) at the highest setting of your oven.

Move the stone to the MPS stainless steel pan using high-heat BBQ gloves and turn the broiler on High. Allow the stone to heat up more until it reaches a temperature of around 600°F before you start baking.

#### Notes:

- In the picture above, the MPS heat pan is placed on a sliding rack 2.5" below the broiler. The sliding rack makes it easy to be close to a broiler and you can simply slide the rack all the way out to load your pizza.

If you don't have a sliding rack, place the MPS on the highest rack you are comfortable with. Most home oven racks can be pulled out halfway, but are hard to slide. To make them slide easier, use a small amount of olive oil on a paper towel and rub along each side of the oven racks. Make sure to use only a small amount of olive oil to prevent the oven from smelling next time you turn it on.

Remember, the further the MPS is from a broiler, the longer the MPS needs to be heated under the broiler. The key for faster bake is to get the stone temperature as high as possible. This temperature is the key for a faster bake time.

- Make sure you use high heat BBQ gloves and carry the hot stone using the wire frame. Do not touch the hot stone, even with the high heat BBQ gloves.
- Adjust the MPS thumbscrews to a maximum gap between the MPS stone and pan.
- In this setup, the MPS heat diffuser acts as an insulator to the MPS stone, and helps preserve and regain heat faster.



- A broiler differs from a grill in that the heat source runs down the middle of the oven in most ovens. This means you have to rotate your pizza during baking to even out the cooking.

## 5 Cleaning and Maintenance

### 5.1 Metal parts of the Mighty Pizza Stone:

Cleaning stainless steel parts is done not only for aesthetics, but it also helps preserve the steel's corrosion resistance. Stainless steel refers to a group of steels that contain at least 10.5% chromium. Oxygen combines with the chromium in the steel to form a thin layer of chromium oxide, called a "passive film", which protects the steel from further corrosion. When dirt or other materials contaminate the surface, the passivation process is obstructed and corrosion protection is reduced. You will need to keep your MPS clean. Given enough time, grease and food particles will corrode even the highest quality stainless steel.

When it comes to cleaning stainless steel, you need to remember that this material will scratch easily, so never use steel wool or metal brushes to clean metal parts of the Mighty Pizza Stone. Clean with a stiff nylon brush and don't use soap or detergents. Avoid immersing in water, as the MPS metal diffuser may warp due to thermal shock. If the MPS metal parts are wet, towel dry immediately.

#### 5.1.1 Seasoning

It is not required to season MPS metal parts, but it is recommended to coat them with a food-safe cooking oil such as olive, canola or flax seed to prevent rusting.

Use a paper towel to wipe oil around the MPS' metal parts evenly, especially treaded parts. Use another towel to wipe off excess oil.

#### 5.1.2 Steel parts discoloration

The number one issue people have with stainless steel is that it discolors from heat. **The Mighty Pizza Stone's metal parts are made from 410 grade stainless steel which will discolor once it is exposed to heat and will not return back to its original color. This discoloration is natural and unpreventable, and will not affect the functioning of your MPS.**

### 5.2 Pizza stone

Cleaning the pizza stones is actually an easy job, provided you follow the right method. Here are some useful tips on how to clean a pizza stone:

- The most important thing is not to EVER use any form of soap on the pizza stone. The stone tends to absorb the smell of the soap and the next time you bake a pizza on a contaminated stone, it could very well turn out to be soap flavored!
- Use a plastic utensil or scraper to remove excess food. Rinse the pizza stone with water when necessary, but do not soak it. Let it dry out fully. If the stone is not clean after the first rinse, repeat the procedure.

While cleaning the pizza stone with water, always keep in mind that the water must be plain and warm.

Don't worry if you are unable to clean the stone to your liking. The stone was designed to be modular, meaning that it can be turned over. If there is too much buildup on the surface of your pizza stone, simply turn the stone over and use the other side.

## 6 Storing

We don't recommend keeping the Mighty Pizza Stone on your grill. It is best to store the MPS in its original packaging, in a cabinet or in a dry indoor location such as a garage. **Remember: NEVER move the Mighty Pizza Stone while it is hot, not even while using high heat resistant oven mitts.**

## 7 Basic Pizza Dough Recipe

Dough is the foundation of your pizza. Ruin it and you'll ruin the whole recipe. Perfect dough is difficult to achieve, but not impossible. By following the tips and techniques below, you can easily create the most flavorful, well textured and heavenly aromatic crust your pizza deserves.

To get you started on your pizza-baking journey, an easy, simple pizza dough recipe for 3 dough balls (260 g each) is given in the table below for you to try. It gives you a few options to select your room temperature and dough fermentation time.

	3 dough balls - 260 grams (g) each					
Room temperature (Deg. F)	75		80		85	
Fermentation time (Hour)	6 hr	12 hr	6 hr	12 hr	6 hr	12 hr
100% Bread flour (g)	462.6	462.8	462.7	462.8	462.8	462.9
62% Water (g)	286.8	286.9	286.9	287.0	286.9	287.0
2% Olive oil (g)	9.3	9.3	9.3	9.3	9.3	9.3
2.5% Salt (g)	11.6	11.6	11.6	11.6	11.6	11.6
2% Sugar (g)	9.3	9.3	9.3	9.3	9.3	9.3
*% Active Dry Yeast (g)	0.49	0.19	0.29	0.12	0.19	0.08
<b>Total weight (g)</b>	<b>780</b>					

\*% of Active Dry Yeast varies depending on selected room temperature and fermentation time

A kitchen scale to measure your ingredients is very important and we highly recommend everyone getting one, especially if you don't have one – it will improve your pizza experience tremendously.

### Procedure:

1. Mix water, yeast and sugar in a bowl till the sugar is totally dissolved. Allow it to rest for 5 to 10 minutes.
2. Combine flour, salt, oil, water, yeast and sugar in a large bowl using a hand operated Danish dough whisk or hook. Mix until the dough comes together in a stiff batter.
3. Let the dough rest for 20 minutes, then stretch and fold the dough 3 times. Repeat this till the dough skin become smooth.
4. Measure and divide the dough into 3 equal pieces using a kitchen scale.
5. Roll each dough piece into a dough ball.
6. Use produce type bags for storing the dough. Oil the dough ball lightly and drop it into the bag, twist the open end to form a pony tail and tuck the pony tail under the dough ball as you place it onto a sheet pan, or on your kitchen counter.



7. Let it rest on the counter as per the fermentation time you selected in the table above, or till it has doubled in size.
8. When ready to use the dough, invert the bag and the dough ball will plop out. I like to "plop" it out into a bowl of dusting flour. Then place the dough on a lightly floured surface. Gently shape it into a flat disk by pulling, stretching and turning the dough in your hands. Do not handle your dough too long or with too much pressure, or you'll get a tough and dry crust.
9. Your dough is now ready for its toppings.

### 7.1 Baker's Percentage - Create your own dough recipe online

Check out the article below - it was created with an online calculator called the baker's percentage calculator. It will help you quickly adopt baker's percentage and weight measurement if you are not already familiar with it.

["Baker's Percentage your secret to better & more consistent homemade pizza – Check out our simple, easy to use baker's percentage calculator"](http://www.mightypizzastone.com/2017/02/04/pizza-and-bread-dough-recipe-creator/) - <http://www.mightypizzastone.com/2017/02/04/pizza-and-bread-dough-recipe-creator/>

It will help you to adjust the recipe easily, adjust fermentation time and temperature, increase weight or number of your dough balls, or to tweak each ingredient to your liking.

## 8 Pizza 101 for Beginners

Making pizzas are not that easy to accomplish, especially if you're a beginner baker as well. Here are some things that can help you on your way to creating the most delicious homemade pizza.

To help you get started on your homemade pizza-making endeavor, here are some tips and tricks that will aid you in creating that scrumptious pizza you and your loved ones are yearning for.

- Assemble your pizzas directly on top of a wooden peel. By doing this, you can easily slide your pizza onto your pizza stone without ruining your toppings. Make sure to spread some flour on your peel before placing the dough to keep it from sticking. Do not use too much flour; it will burn and impart an off-taste to your pizza. Do not let your pizza stay on your wooden pizza peel too long, as moisture will seep through the flour causing your pizza to stick to the peel.
- To transfer the pizza from your peel to the oven, quickly jerk the peel back and forth to release the pizza. If the pizza seems stuck, lift one side using your finger and sprinkle some flour underneath it. The key to transferring pizzas using peels is to use short, rapid movements. I know it is easier said than done, especially for beginner pizza makers. An alternative is to simply place a piece of parchment paper on top of your pizza peel and assemble your pizza. Then, transfer the pizza, parchment paper and all, onto your MPS.
- Wooden peels are delicate tools. Avoid it becoming too wet or it may crack and never use the peel as a chopping board. If the peel's smooth surface is damaged, its non-stick property will be compromised.
- A little too much sauce could make your dough too soggy. Cover your dough with just enough sauce, leaving about an inch from the rim uncovered so that the dough will have a room to puff.
- Cheeses are delightful ingredients, but don't put more than necessary on your pizzas or your cheese will overpower your toppings' flavor.

- Your pizza stone needs to be hot enough before you slide your pizzas onto it. If the outer rim of your pizza puffs up in about a minute, your stone was hot enough.
- For pizza baking temperatures between 500°F and 650°F, bread flour is recommended. For temperatures between 650°F and 750°F however, all-purpose flour is more suitable.
- Caputo flour requires a temperature of more than 800°F to brown when baked. It is therefore not recommended that Caputo flour be used on regular pizzas.

## 9 Recommended Accessories

Ready to create your first batch of delicious pizzas? You can't bake pizza with just Mighty Pizza Stone; you need some other tools too! Below are some kitchen accessories that will aid you in your pizza making adventures. These items are not required but are recommended for you to get the most out of your Mighty Pizza Stone.

- 1) **Baker's percentage calculator with yeast quantity estimator:** Having the right amount yeast and the right ratio of flour, water and salt is the key to a great pizza or bread dough.
- 2) **Scale:** Measuring is crucial to getting your recipes right. Measuring flour accurately can be tricky and generally people prefer to measure by weight, rather than in cups or tablespoons.
  - [Digital Food Kitchen Scale 2000 gram x 0.1g – A digital scale makes it easy to produce consistently great pizza dough — every time. American Weigh Scales AMW-2000 Digital Bench Jewelry Food Kitchen Scale 2000 Gram x 0.1G](#)
  - [American Weigh Scales ACP-200 Digital Pocket Scale, 200 by 0.01 G - Recommended for Yeast measurement.](#)
- 3) **Non-Contact IR Infrared Thermometer** - A handheld non-contact IR infrared thermometer allows you to take accurate temperature readings. Some have a red laser pointer for precise aiming. Choose a model with an adequate temperature range, such as: 0 to over +100°F
  - [Nubee Temperature Gun Non-contact Infrared Thermometer MAX Display & EMS Adjustable](#)
- 4) **Short handled wooden pizza peels** - For assembling pizzas and sliding them onto your pizza stone.
  - [Mighty Pizza Oven Birch Hardwood Pizza Peel](#)
- 5) **A short round metal pizza peel** - For rotating and removing baked pizzas from the Mighty Pizza Oven's round pizza stone. You will find that using a round metal peel is easier than trying to remove or turn your pizzas with a wooden peel.
  - [Nordic Ware Cake Lifter, 10-Inches](#)
- 6) **Heat Resistant Oven Gloves**
  - [LaTazas Extreme Heat Resistant Grill Oven Mitts, Hot 932°F \(EN407\) 14 Inches Extra Long and Thick Protection BBQ Gloves for Grilling, Cooking, Fireplace, Barbecue and Pot holders with Blue](#)
- 7) **Kitchen timer** - Helps keeping track of the pizza stone warming time and pizza baking time. Knowing how long your average bake time is will minimize the number of time that you will need to open your grill lid to check your pizza. Much heat is lost each time you open your grill lid.
  - [Sminiker 2pcs Countdown Timer Magnetic Digital Kitchen Timer for Cooking Large LCD Display Batteries Included](#)
- 8) **Pocket thermometer:** Measuring room temperature is crucial to estimate your dough rise time.
  - [Instant-Read Pocket Thermometer. CDN DTQ450X Digital ProAccurate Quick-Read Thermometer](#)

- 9) **Pizza Cutter** - Choose a Pizza Cutter with a nonslip handle that fits comfortably in the palm of your hand and an approximately 4-inch stainless-steel wheel blade that is beveled for sharpness.
- [OXO Good Grips 4-inch Pizza Wheel and Cutter](#)
- 10) **Dough Scraper/Cutter** - Useful for chopping and dividing dough into portions.
- [HomeStart HST5100 Dough Scraper, Cutter And Chopper](#)
  - [Ateco Bowl Scraper](#)
- 11) **Pizza serving plates** - Over 13" Diameter, ceramic, aluminum or Stainless Steel.
- [Italian Pizza Plate Porcelain 13 Inches \(13 Inches\) Qty-6 - Stainless Steel or Plastic](#)
- 12) **Clear Plastic Produce Bag** – Useful for storing pizza dough balls instead of plastic containers. You can reuse the bag or discard it.
- [Plastic Roll Bags 10"x15", HDPE Produce Roll, 1 Roll 620 Bags](#)

## 10 Worry-Free 30-DAY Money-Back Guarantee

If you're not 100% satisfied with your purchase, we will happily accept your return and provide you with a replacement, or a full refund to the value of the product's purchase price. With our 30-day right of return policy, there are no catches and it's extremely simple! All we ask is that you complete a Return Request and follow the procedure to return the item back to us unused and in the original packaging, making sure that the product is in the same condition as you received it in with the packaging still intact.

If you bought your unit online, we can unfortunately not refund your original shipping charges, unless it was an error on our part.

If your item is under warranty, please see the details on our Warranty Policy below.

**To return or exchange your MPS** – Please go to [MightyPizzaStone.com](http://MightyPizzaStone.com) and fill out our Online Return / Exchange Form.

## 11 90-Day Limited Warranty

The Mighty Pizza Stone is guaranteed to be free from material defects and bad workmanship for a period of ninety (90) days from the date of purchase when utilized for normal household use, subject to the following conditions, exclusions and exceptions:

The liability of the Mighty Pizza Stone is limited solely, at our option, to the replacement of the Mighty Pizza Stone. The replacement Mighty Pizza Stone will be warranted for the remaining portion of the original (90) ninety day warranty period.

This Limited Warranty does not cover normal wear and does not apply to any product that has been tampered with or used for commercial purposes. This Limited Warranty does not cover damage caused by accident, misuse, abuse, negligent handling, unsuitable environments, damage due to faulty packaging or mishandling in transit, natural disasters or other damages beyond Eatery Next Door LLC's control. Operating the unit in violation of the instructions in the owner's manual will void the warranty terms.

If the Mighty Pizza Stone is found by Eatery Next Door LLC to be defective, at Eatery Next Door LLC's sole discretion, we will repair or replace the unit.



This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

## 12 User Manual & Warranty Registration

To download a copy of the latest user manual and to validate your warranty and to fill out registration form, please go to [http://www.mightypizzastone.com/mps-registration-user\\_manual/](http://www.mightypizzastone.com/mps-registration-user_manual/)

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**Eatery Next LLC is not associated with any product or vendor mentioned in this guide other than the Mighty Pizza Stone / Mighty Pizza Oven Pizza Peel.**

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