

Mighty Pizza Stone (MPS)

From Eatery Next Door LLC

Better Pizza Through Smarter Heat Control

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.

If this is your first time setting up or using the Mighty Pizza Stone, we recommend reading the guide in order. Start with the safety instructions, then review the setup section for your heat source: outdoor grill or indoor oven. After you understand the operating instructions, refer to the cleaning, storage, dough recipe, and beginner pizza tips as needed.

Thank You

Hi, my name is Bert Touma, and I am the inventor of the Mighty Pizza Stone. Thank you for purchasing the Mighty Pizza Stone. I know you have many options for making pizza at home, and I appreciate that you chose this product.

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 useful for both beginners and experienced pizza makers because it gives you more control over bottom heat, helping you fine-tune the crust while the toppings finish cooking.

Over the years, I have worked to improve and simplify my pizza-making experience by experimenting with different ways to bake pizza. The Mighty Pizza Stone is the result of that 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 recommend reading this guide, especially the safety instructions, before you start using the Mighty Pizza Stone.

Please contact me anytime by visiting MightyPizzaStone.com and sending any questions you may have through our "Get in Touch" online form.

Best Regards,

Bert Touma

Table of Contents

1	IMPORTANT SAFETY INSTRUCTIONS	1
1.1	General Mighty Pizza Stone (MPS) Safety Instructions.....	1
1.2	General Home Oven Safety Instructions.....	1
1.3	General Grill Safety Instructions	1
2	Frequently Asked Questions.....	3
2.1	What is the Mighty Pizza Stone?.....	3
2.2	I've never made pizza before. Do I need any special skills?	4
2.3	How does the Mighty Pizza Stone work?	4
2.4	Can I use the Mighty Pizza Stone on any grill?.....	5
2.5	Can I use the Mighty Pizza Stone in any home oven?.....	5
3	Operating the Mighty Pizza Stone on Outdoor Grills	5
3.1	General tips.....	6
3.2	Gas grill tips.....	6
3.3	Pellet grill tips.....	7
3.4	Charcoal grill tips.....	7
4	Operating the Mighty Pizza Stone in Indoor Ovens	8
5	Cleaning and Maintenance.....	8
5.1	Metal parts of the Mighty Pizza Stone:.....	8
5.1.1	Seasoning.....	9
5.1.2	Steel parts discoloration	9
5.2	Pizza stone.....	9
6	Storage.....	9
7	Basic Pizza Dough Recipe.....	10
7.1	Baker's Percentage - Create your own dough recipe online	10
8	Pizza 101 for Beginners	11
9	Recommended Accessories.....	11
10	Worry-Free 30-DAY Money-Back Guarantee	12
11	90-Day Limited Warranty	12
12	User Manual & Warranty Registration.....	13

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 properly maintained grill and 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. Before each use, check that clothing, hair, jewelry, and footwear are safe for cooking around a hot oven.
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. Allow the grill to cool before handling parts or cleaning.
20. Do not wear loose clothing (example: hanging shirttails, clothing with frills, etc.) around a grill while it is in use or hot.
21. Do not lean your body over the charcoal grill when lighting it, while it is hot, or is in use.
22. Do not attempt to extinguish a grease fire with water or other liquids. Have an ABC fire extinguisher nearby.

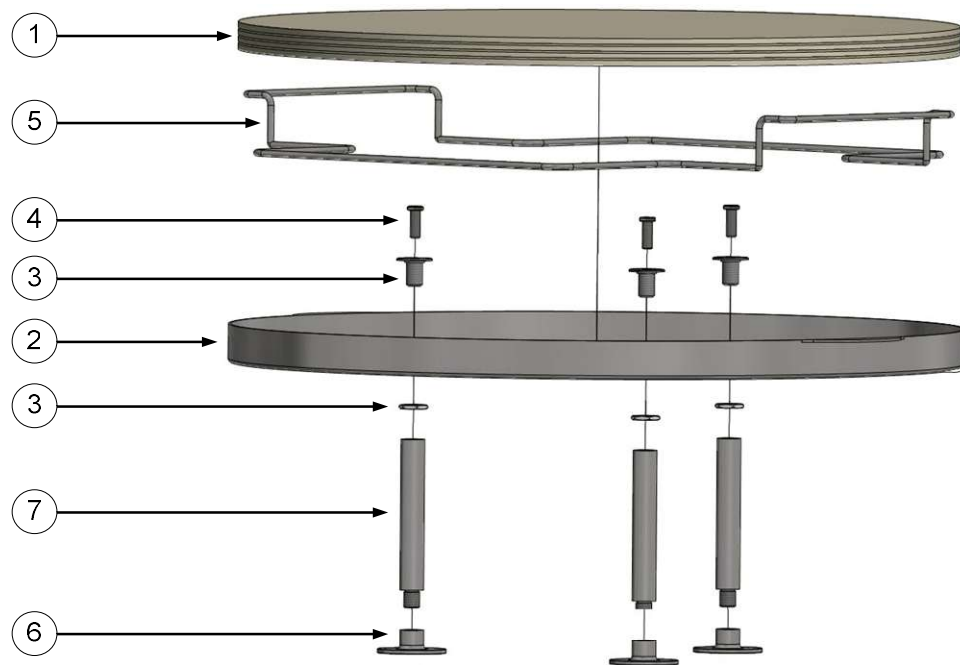
23. Always have an ABC fire extinguisher, baking soda, a bucket of sand, or a garden hose ready in case of an uncontrolled fire.

2 Frequently Asked Questions

2.1 What is the Mighty Pizza Stone?

The Mighty Pizza Stone™ combines a 14.39-inch cordierite baking stone with a stainless-steel heat diffuser system designed to help control the heat reaching the baking stone. By managing bottom heat, MPS helps create more balanced baking conditions for the crust and toppings.

The Mighty Pizza Stone™ is made up of a few basic components, each designed with functionality in mind.



Item 1- 14.39-inch 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-inch 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 provide adjustment of the gap between the heat diffuser and baking stone, allowing the user to fine-tune bottom-heat transfer for different cooking conditions. The screw heads support the pizza stone above the diffuser pan.

- 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 (Optional Accessory):** The leg bases screw directly into the MPS to elevate the system approximately 1/2 inch above the grill or oven grate. The raised position helps keep the diffuser pan away from grease and residue on the grate while making the MPS easier to position.
- Item 7- Three (3) Leg Extensions (Optional Accessory):** Each extension set adds approximately 3 inches of height to the Modular Leg Base System. Multiple extension sets can be combined to raise the MPS in 3-inch increments as needed for different grills and heat sources.



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.

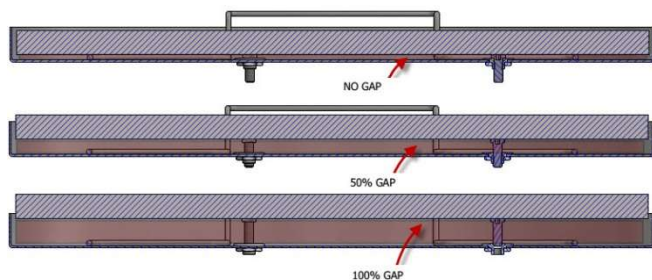
2.3.1 On an Outdoor Grill:

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

The Mighty Pizza Stone™ uses its stainless-steel heat diffuser system to help control the intense bottom heat from the grill before it reaches the baking stone.

The heat diffuser absorbs heat from the grill and transfers it more gradually to the cordierite baking stone, helping moderate the bottom heat reaching the food being baked.

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 heat diffuser absorbs heat from the grill's heat source and helps distribute it more evenly beneath the baking stone. The adjustable gap between the heat diffuser and baking stone provides additional control over bottom heat. Increasing the gap reduces heat transfer to the stone, while decreasing the gap increases heat

transfer to the stone. **Do NOT attempt to adjust the thumbscrews while the MPS is hot. Allow the MPS to cool completely before making any adjustments.**

It may take a few bakes to find the ideal setting for your grill. Start with the lowest setting and increase the gap by three full turns after each bake as needed, making adjustments only after the MPS has cooled completely.

2.3.2 In an Indoor Oven:

In an indoor oven, heat may come from heating elements or burners located at the bottom and/or top of the oven. If you place a traditional pizza stone close to the bottom element, the stone temperature may become much higher than the heat above it. The bottom of the pizza may cook much faster than the top, or it may even burn before the top is cooked. If you place the pizza stone close to the top element or broiler, the top may cook faster than the bottom because the stone may not receive enough heat while the pizza is baking. This is where the MPS makes a difference. By placing the MPS under the broiler and allowing it to preheat, the baking stone stores enough heat to cook the bottom of your pizza at approximately the same rate as the top cooks under the broiler. The MPS pan acts as an insulator beneath the baking stone, helping reduce direct bottom heat while allowing the stone to retain heat for baking.

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

The Mighty Pizza Stone can be used on grills with a minimum cooking surface of 18 inches wide and 16 inches deep. Cooking rates will vary depending on the grill and heat source. The MPS heat diffuser system helps control bottom heat, allowing you to fine-tune the baking conditions for more balanced cooking of the crust and toppings.

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

The Mighty Pizza Stone can be used in most home ovens, provided there is sufficient space to safely accommodate the MPS. For the faster baking method described in this guide, the oven should have a broiler capable of providing strong top heat. Electric broilers may cycle on and off during use, so baking times may be longer depending on the oven and its broiler operation.

3 Operating the Mighty Pizza Stone on Outdoor Grills

The Mighty Pizza Stone is simple to use. Adjust the MPS as described in Section 3.1, then preheat it until the baking stone reaches the desired temperature. Using heat-resistant gloves and a pizza peel, place the pizza directly onto the baking stone. When the pizza is finished baking, remove it with the pizza peel and you're ready to bake the next one.

As a starting point, turn all three MPS thumbscrews six full turns counterclockwise from the lowest setting. The thumbscrews adjust the gap between the heat diffuser and baking stone, allowing you to fine-tune the

baking stone temperature and bottom cooking rate. Make adjustments only after the MPS has cooled completely.

Every grill and heat source performs differently. Use these instructions as a starting point, then fine-tune the MPS setting, grill temperature, and baking time to achieve the results you prefer. Always use caution when working around hot surfaces and open flames.

3.1 General tips

- The higher the temperature your grill can achieve approximately 1 inch above the MPS, the faster your pizza will cook and the better the top can brown. A thermometer installed in the grill dome or hood measures temperature at its location, not directly above the pizza. Because temperatures can vary significantly inside the grill, the dome thermometer may not accurately represent the temperature at the MPS cooking level. To help retain and redirect more heat toward the top of the pizza, cover the grill warming rack with aluminum foil or ceramic bricks.
- To reduce stone preheat time, the pizza stone can be preheated separately from the MPS heat diffuser. Before baking, carefully place the heated stone back into the heat diffuser using the stone wire frame. Always use high-heat-resistant BBQ gloves when handling the wire frame, and never touch the hot pizza stone directly.
- Do not overheat the MPS. Start baking when the pizza stone reaches your desired baking temperature. If the stone becomes hotter than desired, reduce the grill heat or leave the grill lid open until the stone cools to the desired temperature. Never use water or other liquids to cool a hot pizza stone.
- Using a pizza peel may take some practice. See Section 8, “Pizza 101 for Beginners,” for tips on loading, rotating, and removing your pizza.
- Pizza baking time will vary depending on grill temperature, heat source, type of flour, dough thickness, and the amount and type of toppings used.
- Rotate the pizza as needed during baking to promote even browning around the crust and prevent one side from overcooking.
- Use a timer to track your typical baking time. This can help reduce how often you need to open the grill lid and lose heat.
- To conserve heat when checking the pizza, open the grill lid only as much as necessary rather than fully opening it.
- For pizza baking temperatures between 500°F and 650°F, bread flour is generally recommended. For temperatures between 650°F and 750°F, all-purpose flour may be more suitable. Some Italian-style pizza flours are designed for higher-temperature baking. Use an infrared thermometer to measure the baking stone temperature.
- Do not place foods containing significant amounts of fat, oil, or butter directly on the pizza stone. Bake these foods in an appropriate metal pan to prevent the stone from absorbing fats and oils, which can cause smoking, odors, staining, or unwanted flavors during future use.

3.2 Gas grill tips

- Removing the flavorizer bars can significantly increase heat convection around the MPS and reduce preheat time. If your grill design allows their removal, remove the flavorizer bars before preheating the MPS. Always follow the grill manufacturer’s instructions and do not remove any component that is required for safe operation.
- If the pizza crust is cooking faster than the toppings, reduce the burner setting between pizzas as needed to help lower the baking stone temperature and conserve fuel.

- Center the MPS on the grill grate above the burners, while maintaining the clearances recommended by your grill manufacturer.

3.3 Pellet grill tips

- Removing the pellet grill drip pan and heat shield can significantly increase heat reaching the MPS and may help the grill achieve higher pizza-baking temperatures. If your pellet grill design allows their removal, remove these components before preheating the MPS. Always follow the grill manufacturer's instructions and do not remove any component required for safe operation. Older or lower-temperature pellet grills that struggle to reach approximately 450°F may require longer preheat and baking times.
- Covering the grill warming rack with aluminum foil or ceramic bricks can help retain and redirect more heat toward the top of the pizza for improved top browning.

3.4 Charcoal grill tips

Charcoal grills generally produce less convection heat around the pizza than gas grills. The simplest setup is to place the MPS on the grill's cooking grate with the vents fully open. Using a full load of charcoal spread evenly over the charcoal grate, this setup can typically bake a pizza in approximately 6–12 minutes.

For shorter baking times and improved top browning, additional heat can be generated. The following setup was developed for a 22-inch kettle grill and can be adapted to similar charcoal grills:

- Light approximately one full charcoal chimney, or about 100 briquettes, and arrange the hot coals around the side of the grill in a C-shape as shown in the illustration. This arrangement helps maintain heat while allowing hot air to circulate around the MPS.
- Install the hinged cooking grate with the hinged sections positioned over the ends of the C-shaped charcoal arrangement. Install the MPS with the leg extensions and, as a starting point, set the thumbscrews four full turns counterclockwise. Fine-tune the setting after your first bake as needed.
- Keep the hinged sections of the cooking grate accessible so additional charcoal or wood chunks can be added during baking as needed.
- For an alternative setup, arrange the charcoal in a ring around a center disk as shown in the illustration. This arrangement helps maintain the burning charcoal while directing more hot air around and over the MPS. Use the MPS with the leg extensions installed and start with the thumbscrews four full turns counterclockwise, adjusting as needed after your first bake.
- To temporarily increase the grill temperature, add a small wood chunk, such as oak, through each hinged opening. Add only one appropriately sized wood chunk per side at a time to avoid excessive or uncontrolled flames.
- Maintain sufficient airflow for the charcoal and wood to burn efficiently. Adjust the grill vents and lid position as needed while following the grill manufacturer's operating and safety instructions.



Notes:

- For steadier, longer-lasting heat, use approximately fist-sized wood chunks. Do not use larger pieces or more wood than recommended above.
- For a short increase in heat, a small handful of wood chips can be spread over the burning charcoal.
- Use this 22-inch kettle-grill setup as a starting point when adapting the MPS to other charcoal grills.

4 Operating the Mighty Pizza Stone in Indoor Ovens

You can use the MPS pizza stone without the heat diffuser like a traditional pizza stone in your home oven. When used this way, a typical bake time is approximately 8 minutes, depending on the oven temperature, pizza, and dough.

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

Place the MPS on an upper oven rack and turn the broiler to HIGH. Allow the baking stone to preheat until it reaches approximately 600°F before you start baking. Use an infrared thermometer to verify the stone temperature.

Notes:

- Place the MPS approximately 2.5 inches below the broiler if your oven provides adequate clearance. A sliding oven rack makes it easier to position the MPS close to the broiler and slide the rack out when loading and removing the pizza.
- If you don't have a sliding rack, place the MPS on the highest oven rack you are comfortable using. Most home oven racks can be pulled partially out to make loading the pizza easier.
- If the oven rack is difficult to slide, apply a very small amount of olive oil to a paper towel and lightly wipe the side contact surfaces of the rack to help it slide more easily. Remove any excess oil before heating the oven. Use only a minimal amount to avoid smoke or odor during subsequent heating.
- The farther the MPS is positioned from the broiler, the longer it may take to preheat and bake the pizza. The key to faster baking is allowing the baking stone to reach the desired temperature before loading the pizza.
- For this broiler setup, adjust the MPS thumbscrews to provide the maximum gap between the baking stone and the heat diffuser / insulator pan.
- In this configuration, the MPS pan acts as an insulator beneath the baking stone, helping reduce direct bottom heat while allowing the stone to retain and regain heat between pizzas.
- Because many oven broilers concentrate heat in a relatively narrow area, rotate the pizza as needed during baking to promote even browning and cooking.

5 Cleaning and Maintenance

5.1 Metal parts of the Mighty Pizza Stone:

Cleaning the stainless-steel parts of the Mighty Pizza Stone helps maintain their appearance and corrosion resistance. Stainless steel contains chromium, which combines with oxygen to form a thin protective layer of chromium oxide, called a "passive film." When dirt, grease, or other materials contaminate the surface, this passivation process can be obstructed and corrosion protection reduced.

Keep the MPS metal parts clean. Given enough time, accumulated grease and food particles can contribute to corrosion even on high-quality stainless steel.

Stainless steel can scratch easily, so never use steel wool or metal brushes to clean the metal parts of the Mighty Pizza Stone. Clean them with a stiff nylon brush and do not use soap or detergents. Minor scratches that occur during normal use are cosmetic and do not affect the functionality or performance of the MPS. Avoid immersing the MPS in water, as sudden temperature changes may cause the metal diffuser to warp due to thermal shock. If the MPS metal parts become wet, towel-dry them immediately.

5.1.1 Seasoning

It is not necessary to season the MPS metal parts, but applying a very thin coating of food-safe cooking oil can help protect the metal surfaces and threaded parts from corrosion during storage.

After cleaning and thoroughly drying the MPS, use a paper towel to apply a small amount of cooking oil, such as olive, canola, or flaxseed oil, evenly over the metal parts, paying particular attention to the threaded parts. Use a clean paper towel to wipe off any excess oil before storing or using the MPS.

5.1.2 Steel parts discoloration

The MPS metal parts are made from 410-grade stainless steel, which will naturally discolor when exposed to high temperatures. This heat discoloration is normal and permanent and will not affect the functionality or performance of your MPS.

5.2 Pizza stone

Cleaning the pizza stone is relatively easy when the proper method is used. Allow the stone to cool completely before cleaning.

Never use soap or detergent on the pizza stone. The stone is porous and can absorb soap, detergents, and their odors, which may affect the flavor of food during future use.

Use a plastic utensil or scraper to remove excess food and baked-on residue. If necessary, rinse the completely cooled pizza stone with plain warm water, but do not soak it. Allow the stone to dry completely before using or storing it. Never expose a hot pizza stone to water, as the sudden temperature change may cause the stone to crack due to thermal shock.

Staining and darkening of the pizza stone are normal with use and do not affect its functionality or baking performance. If excessive buildup develops on one side of the stone, simply turn it over and use the other side after the stone is clean and completely dry.

6 Storage

We do not recommend keeping the Mighty Pizza Stone on your grill when it is not in use. After the MPS has cooled completely and is clean and dry, store it in its original packaging, in a cabinet, or in a dry indoor location such as a garage.

Never move the Mighty Pizza Stone while it is hot, even when using high-heat-resistant oven mitts.

7 Basic Pizza Dough Recipe

Dough is the foundation of your pizza, and a good dough can make a big difference in the final result. Making great pizza dough takes some practice, but by following the tips and techniques below, you can create a flavorful, well-textured crust.

To get you started on your pizza-baking journey, the table below provides a simple pizza dough recipe for three dough balls weighing approximately 260 g each. A kitchen scale is recommended for accurately measuring the ingredients.

	3 dough balls - 260 grams (g) each					
Room temperature (°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
Total weight (g)	780					

Procedure:

1. Mix the water, yeast, and sugar in a bowl until the sugar is completely dissolved. Allow the mixture to rest for 5 to 10 minutes.
2. Combine the flour, salt, oil, water, yeast, and sugar mixture in a large bowl using a hand-operated Danish dough whisk or dough hook. Mix until the dough comes together into a stiff batter.
3. Let the dough rest for 20 minutes, then stretch and fold the dough 3 times. Repeat this process until the surface of the dough becomes smooth.
4. Measure and divide the dough into 3 equal pieces using a kitchen scale.
5. Shape each piece into a dough ball.
6. Use produce-type bags for storing the dough. Lightly oil each dough ball and place it into a bag. Twist the open end of the bag to close it, then tuck the twisted end underneath the dough ball when placing it on a sheet pan or your kitchen counter.
7. Let the dough rest on the counter according to the fermentation time selected in the table above, or until it has approximately doubled in size.
8. When ready to use the dough, invert the bag and allow the dough ball to drop out directly 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 the dough for too long or apply too much pressure, as this can result in a tougher, drier crust.
9. Your dough is now ready for toppings.

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

The baker's percentage method makes it easy to adjust a dough recipe while maintaining the proper ratio of ingredients. It can be used to change the number or weight of your dough balls, adjust fermentation time and temperature, or fine-tune individual ingredients to your preference.

To help with this process, we created an online Baker's Percentage Calculator that estimates the amount of yeast needed based on your selected fermentation time and temperature.

Visit MightyPizzaStone.com and look for the Baker's Percentage Calculator.

8 Pizza 101 for Beginners

Making great homemade pizza takes some practice, especially when you are just getting started. The following tips can help make the process easier and improve your results:

- Assemble your pizza directly on a wooden pizza peel. Lightly dust the peel with flour before placing the dough on it to help prevent sticking. Do not use too much flour, as excess flour can burn and create an unpleasant taste. Do not leave the assembled pizza on the wooden peel for too long, because moisture from the dough can work through the flour and cause the pizza to stick.
- To transfer the pizza from the peel to the MPS, use short, quick back-and-forth movements to make sure the pizza slides freely before launching it onto the baking stone. If part of the pizza is sticking, gently lift that area and sprinkle a small amount of flour underneath it. For beginners, another option is to assemble the pizza on parchment paper placed on the peel, then transfer the pizza and parchment paper together onto the MPS.
- Keep wooden pizza peels dry and do not use them as cutting boards. Excessive moisture can cause the wood to warp or crack, while cuts and damage to the smooth surface can make it more difficult for the pizza to slide freely.
- Do not use too much sauce, as excess moisture can make the dough soggy. Spread just enough sauce to cover the pizza while leaving approximately 1 inch around the outer edge uncovered so the crust has room to puff and brown.
- Avoid using excessive amounts of cheese. Too much cheese can overpower the flavor of the other toppings and add unnecessary moisture to the pizza.
- Make sure the baking stone has reached the desired temperature before loading your pizza. If the outer rim of the pizza begins to puff within approximately the first minute of baking, this is a good indication that the stone was sufficiently hot.
- For pizza baking temperatures between 500°F and 650°F, bread flour is generally recommended. For temperatures between 650°F and 750°F, all-purpose flour may be more suitable.
- Some Italian-style pizza flours are formulated for very high-temperature pizza ovens and may require higher baking temperatures to brown properly. Select a flour appropriate for the temperature at which you plan to bake your pizza.

9 Recommended Accessories

Ready to make your first batch of pizzas? In addition to the Mighty Pizza Stone, a few basic tools can make preparing the dough, monitoring temperatures, and baking your pizzas easier. The following accessories are not required, but are recommended to help you get the most out of your MPS.

1. Baker's Percentage Calculator with Yeast Quantity Estimator – Helps determine the proper ratios of flour, water, salt, yeast, and other ingredients while allowing you to adjust dough-ball size, quantity, fermentation time, and temperature. See Section 7.1.

2. Kitchen Scale – Accurate measurements are important for consistent pizza dough. Measuring ingredients by weight is generally more accurate and repeatable than measuring by cups or tablespoons. A digital kitchen scale with 0.1 g resolution is useful for the main ingredients, while a smaller scale with 0.01 g resolution is useful for measuring small quantities of yeast.
3. Non-Contact Infrared Thermometer – A handheld infrared thermometer allows you to quickly measure the surface temperature of the MPS baking stone without touching it. Choose a model with a temperature range high enough for the pizza-baking temperatures described in this guide.
4. Short-Handled Wooden Pizza Peel – Used for assembling the pizza and sliding it onto the baking stone. A short handle makes the peel easier to use around a grill or home oven.
5. Short Round Metal Pizza Peel – Useful for rotating the pizza during baking and removing it from the Mighty Pizza Stone. A small round metal peel can be easier to maneuver than a full-size wooden peel when turning a pizza.
6. High-Heat-Resistant BBQ Gloves – Protect your hands when operating around the hot MPS, grill, or oven. Choose gloves rated for high-temperature cooking and grilling applications.
7. Kitchen Timer – Helps keep track of baking stone preheat time and pizza baking time. Knowing your typical baking time can also reduce how often you need to open the grill lid to check the pizza, helping retain heat.
8. Room Thermometer – Room temperature can significantly affect dough fermentation time. A small thermometer can help you determine the room temperature when selecting the appropriate fermentation time for your dough recipe.
9. Pizza Cutter – Choose a pizza cutter with a comfortable, nonslip handle and an approximately 4-inch stainless-steel cutting wheel.
10. Dough Scraper/Cutter – Useful for handling, cutting, and dividing dough into individual portions.
11. Pizza Serving Plates – Plates larger than approximately 13 inches are useful for serving finished pizzas. Ceramic, aluminum, stainless steel, or other food-safe materials can be used.
12. Clear Plastic Produce Bags – Useful for individually storing and fermenting pizza dough balls instead of using plastic containers. Bags may be reused when appropriate or discarded after use.

10 Worry-Free 30-DAY Money-Back Guarantee

If you are not completely satisfied with your purchase, you may return the Mighty Pizza Stone within 30 days of purchase for a replacement or a refund of the product's purchase price.

To qualify for a return, complete a Return Request and follow the provided return instructions. The product must be returned unused, in its original packaging, and in the same condition in which it was received. Original shipping charges are not refundable unless the return is the result of an error on our part.

If your Mighty Pizza Stone has been used and you believe it has a defect covered by the warranty, please refer to the 90-Day Limited Warranty in Section 11.

Contact us online to request a return or exchange by visiting MightyPizzaStone.com.

11 90-Day Limited Warranty

The Mighty Pizza Stone is warranted to be free from defects in materials and workmanship for a period of ninety (90) days from the date of purchase when used under normal household conditions, subject to the following conditions, exclusions, and exceptions:

Eatery Next Door LLC's liability under this Limited Warranty is limited, at its option, to the repair or replacement of the Mighty Pizza Stone. Any replacement Mighty Pizza Stone will be warranted for the remaining portion of the original ninety (90)-day warranty period.

This Limited Warranty does not cover normal wear and tear and does not apply to any product that has been tampered with or used for commercial purposes. It does not cover damage caused by accident, misuse, abuse, negligent handling, unsuitable environments, improper packaging, mishandling in transit, natural disasters, or other circumstances beyond the control of Eatery Next Door LLC.

Operating the Mighty Pizza Stone in violation of the instructions provided in this Owner Guide may void this Limited Warranty.

If the Mighty Pizza Stone is determined by Eatery Next Door LLC to be defective, Eatery Next Door LLC may, at its sole discretion, repair or replace the product.

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

12 User Manual & Warranty Registration

To download the latest version of the Mighty Pizza Stone Owner Guide and register your Mighty Pizza Stone, visit MightyPizzaStone.com and select MPS Registration.

Eatery Next Door LLC is not associated with or affiliated with any third-party product, brand, or vendor mentioned in this guide. Any third-party products mentioned are provided only as examples or recommendations for use with the Mighty Pizza Stone.