

wni

The revolutionary wood-fired pizza oven



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For latest updates, see uuni.net

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Hello.

Thank you very much for buying an Uuni.

I started working on Uuni in December 2011. I had been sketching some ideas for a good few weeks before I sat down with my wife and said, 'Can I pitch an idea to you?'

At that stage, I didn't have a working design or a solution for how to make Uuni happen. All I had was the problem: how to make a wood-fired oven that is small, fast and affordable?

Almost a year later, after much experimentation, I created the first fully working Uuni prototype. Since then I launched it on Kickstarter, the campaign was successful, and it gave me a much-appreciated boost. I've refined and tweaked the prototypes, sourced materials and found a manufacturer and here we are. I've been truly humbled by the interest and support for this new invention. It's been a real pleasure to get to where we are today and I look forward to a future filled with tasty pizza and more!

I hope you have as much fun making pizzas with your Uuni as I have had creating it.

Kiitos paljon! (Thank you very much!)



Kristian Tapaninaho

STAY SAFE -

Uuni is easy and safe to use but it is not a toy and must only be used by responsible adults.

Uuni gets really hot when it's in use; do not leave it unattended or let children or pets near it

Uuni is for *outdoor use only*

When in use and for 20 minutes after the fire is out, do not touch any other parts than the wooden handles

Uuni burns wood and that results in flames. Do not put your hands or clothes into flames. Be especially careful when opening either the oven door or the hopper lid

BE CAREFUL



Use the air flow regulator to stop air when opening the oven door

Especially when pellets are running low, there's chance of flames coming out of the hopper mouth; add pellets using a metal receptacle

Keep the fan running until the fire is out and Uuni has cooled down

Don't put your face near the door way when looking in

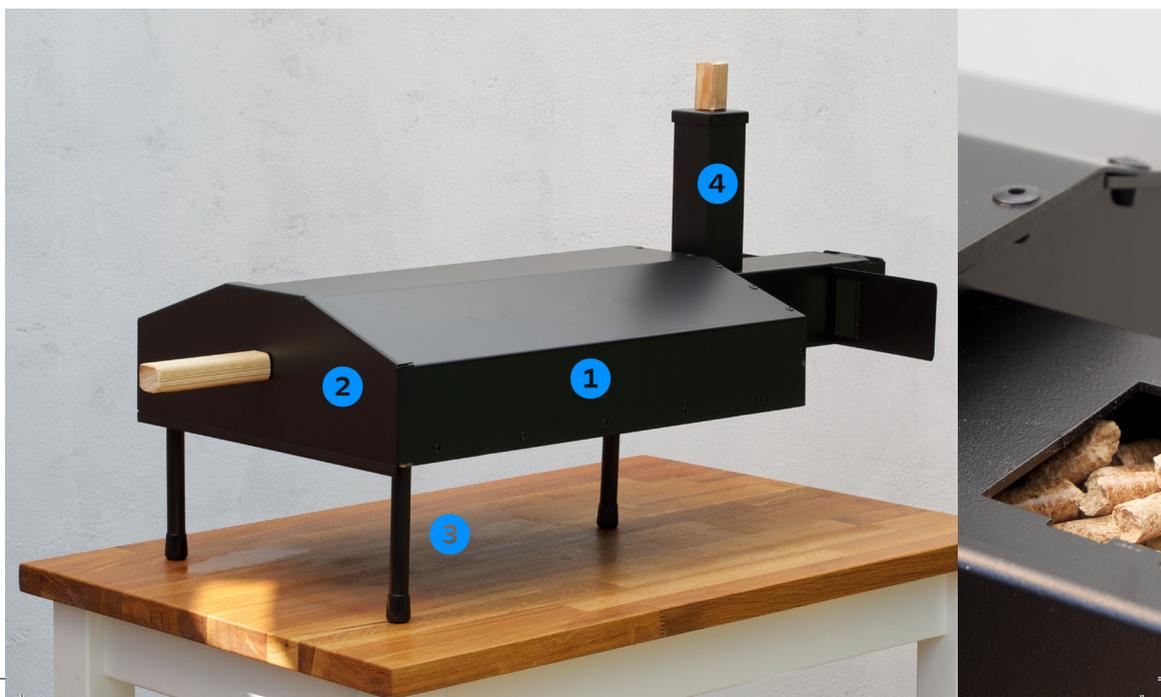
First-time setup

1. Screw in the legs.
2. Screw in the long handle for the door and shorter handle for the hopper lid. (Make sure the little washer is between the wood and the door. This is really important as it will make sure the handle won't char).
3. Clean the baking surface with mildly soapy water and then with clean water. Then dry the surface.
4. Place the Uuni on a non-flammable surface that is easy to clean.
5. Put the cradle halfway in from the rear and then put fan tunnel over it. It has to go so it slopes down towards the main oven.
6. Follow the lighting instructions on the next page and fire it for 20 minutes without putting food in. This allows time for the paint to set. Note that during the first firing, there will be smoke rising from the surface of your Uuni.

- ① Oven
- ② Oven door and handle
- ③ Legs
- ④ Hopper
- ⑤ Cradle
- ⑥ Fan tunnel
- ⑦ Air-flow regulator
- ⑧ Fan

Make sure you have:

- Uuni
- Wood-pellets (for suppliers, see uuni.net)
- 8x AA batteries
- BBQ lighting fluid
- Matches



Ready. Set. Fire!

1. Place your Uuni on a solid surface. Make sure there's no fabric or paper near by. Close the oven door.
2. Remove the hopper so you can see into where the pellets burn.
3. Loosely, put pellets into the cradle. You don't need to push them all the way in. Put a little bit of barbecue lighting fluid on the top of the pellets (not too much).
4. Light them up and immediately put the hopper back in its place. Make sure the air channel that runs at the back of the hopper comes behind the pellet cradle as to ensure airflow. Don't place the hopper lid on yet.
5. After 3 minutes it's time put put the fan on. Place 8 AA batteries in the battery holder and connect it with the fan. Slide the fan in so it blows into to the oven. It is very important that the fan is not turned off until the fire is out as this could result in it burning out. Wait another 2 minutes and carefully fill the hopper with more wood pellets. Load them little by little so you don't kill the flames at this stage. There might also be a bit of smoke now that plenty of pellets are being lit all at once. This will pass.
6. Once the hopper is almost full of pellets, close the lid and wait until they're fully lit and you get a consistent flame inside. This whole process should take around 12 minutes.





Let's make a pizza!

1. Check the baking condition; if the flames are too big or too small use the air-flow regulator to adjust them. Notice that the effect is not immediate.
2. Get your pizza ready on a peel, make sure it's nicely loose and easy to shake out.
3. Open the Uuni door and shake the pizza in. Make sure it doesn't go too far back, or it will hit the pellet cradle. Also make sure it doesn't land on top of the air holes in the front end. 25-30 cm (10"-12") is the ideal size for Uuni.
4. Close the door (always keep the door closed when it's in use)!
5. In about 90 seconds, check how the pizza is doing. It's tempting to stick your face in as close as possible but remember that there's fire in there. At this stage rotate the pizza for even cooking.
6. At the 3-4 minute mark your pizza should be ready!



TIPS *and* NOTES

Use an oven glove and always use a pizza peel!

Just before putting a pizza in, I usually check the pellet level and give the hopper a gentle tap from the back using the lid handle to make sure the pellets have not become stuck.

Please keep your Uuni out of the rain, and bring the fan and battery pack inside when not in use.

See uuni.net for more!

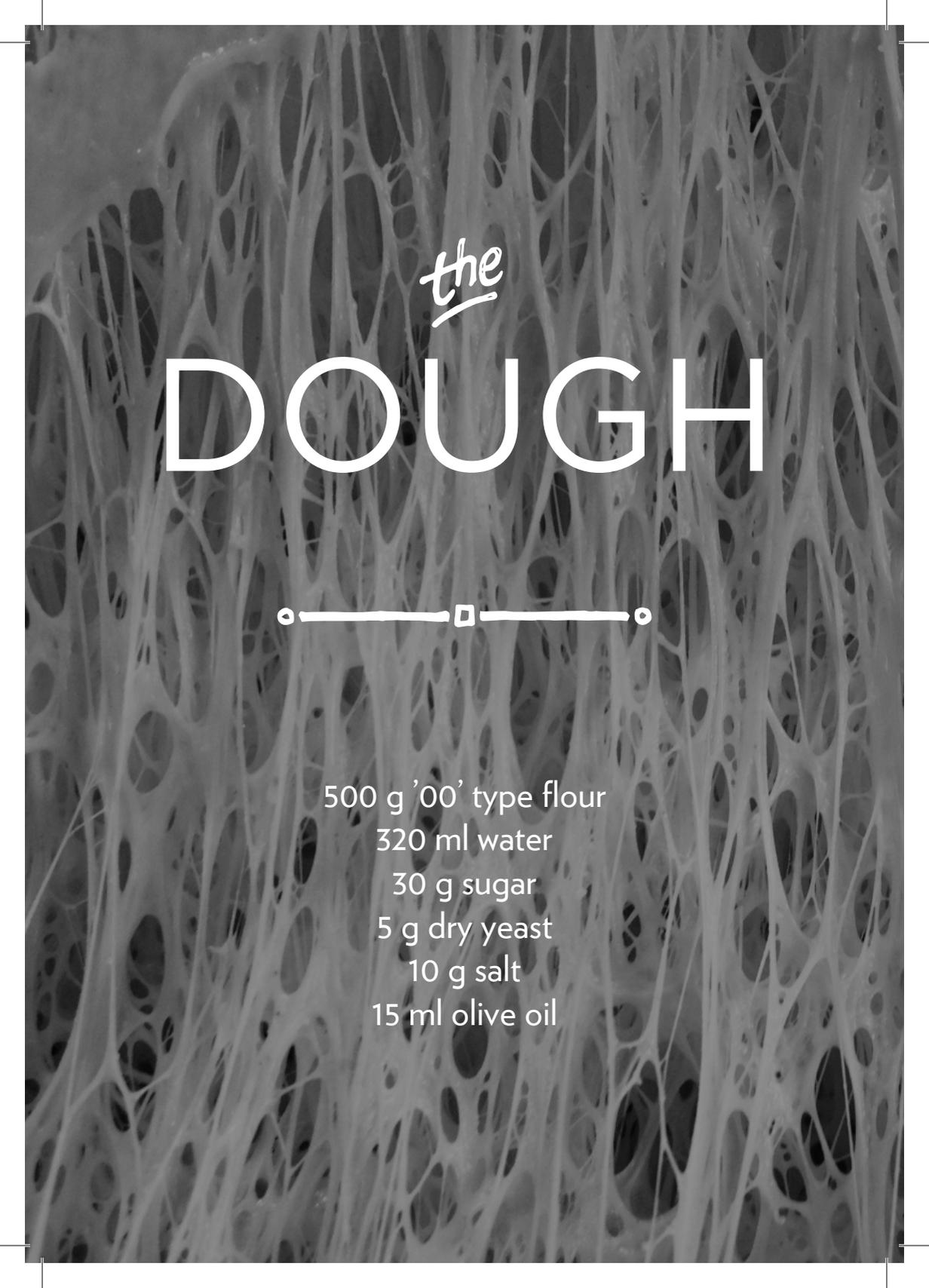


A few

RECIPES

to get you started





the
DOUGH



500 g '00' type flour
320 ml water
30 g sugar
5 g dry yeast
10 g salt
15 ml olive oil

1. I usually start by boiling about 100 ml of the water and adding that to rest of the water. That way it ends up at around 40°C. Then I'll whisk in the yeast followed by sugar and oil. I'll leave it for about half an hour so the yeast can get started.
2. Meanwhile I'll prepare the flour by sifting it into a bowl along with the salt.
3. Add water/yeast, mix until ready turn on lightly floured surface for kneading. Knead for 7 minutes, leave it to rest for 10-15 minutes and knead a further 7 minutes. (I use a dough mixer. First 5 minutes on, 15 minutes rest and then another 5 minutes on.)
4. Place the dough in a container big enough so it can at least triple in size, seal with cling film. Refrigerate for 48 hours.
5. Take the bowl out of the fridge about two hours before baking is meant to begin and leave it to acclimatise and warm up for about an hour and a half with the cling film still on. Cut into 165 gram dough balls and pat into roughly 10 cm diameter discs. Rest the dough ball for 15 minutes covered by cling film.
6. By the time you start stretching out the pizzas, the dough should have started to rise just a little. It's important to not let it rise too much. Knock the dough back and stretch the pizza. For a video on how to do this, see uuni.net.



the SA

30 ml olive oil

1 clove of garlic, chopped

10 basil leaves,
finely chopped

20 g sugar

10g salt

UCE

ped

400 g tin of passata

1. Heat the olive oil in a pan and add garlic
2. After a minute or two but before the garlic browns, add passata, sugar and season to taste
3. Finally, add basil leaves and simmer for another 5 minutes



DIAB

Three types of sa



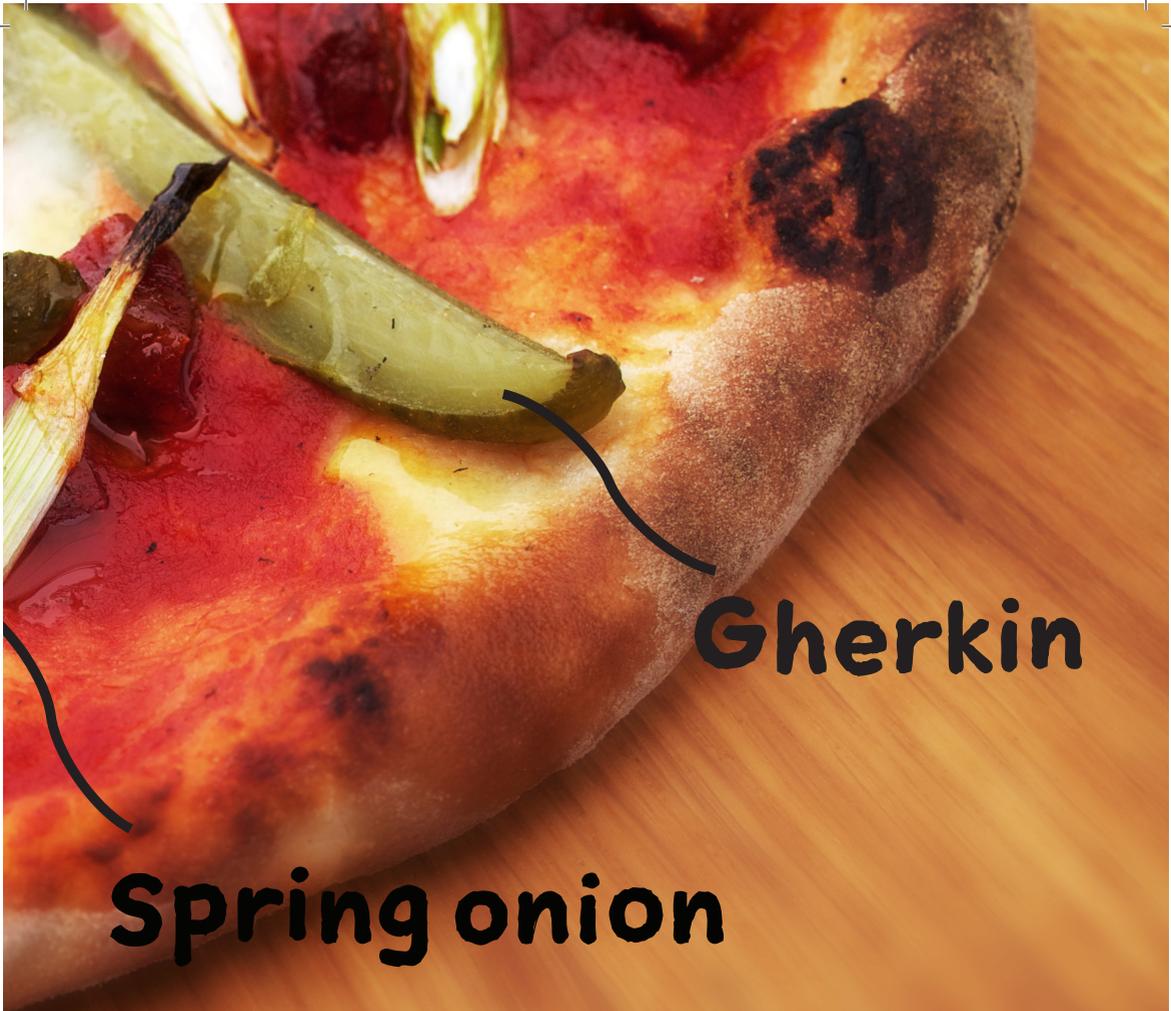
LO IIII

sausage and red chilli



Chorizo

THE GH



Gherkin

Spring onion

GHERKIN

PIZZA B



Mozzarella, cheddar and ricotta (with a bit of sauce), topped with cherry to

BIANCO



ta (instead
tomatoes.)



Universal table of unit conversions

(for quantities that appear in this manual)

500 g	17.6 oz
400 g	14.1 oz <i>or one tin</i>
320 ml	11.2 fl oz
30 g	1 oz
20 g	0.65 oz
15 ml	0.5 fl oz <i>or a tablespoon</i>
10 g	0.35 oz
5 g	0.16 oz

Why metric measurements?

Metric units are more widely accepted and easier to use. Most digital scales are able to display both metric and imperial units.

How about trying out chocolate chip cookies in the Uuni? Here's my mum's recipe:

Ingredients:

- ◇ 125 g butter
- ◇ 85 g sugar
- ◇ 70 g soft brown sugar
- ◇ 1 egg
- ◇ 150 g dark chocolate
- ◇ 200 g plain flour
- ◇ 1 tsb baking powder
- ◇ 1 level tsb vanilla extract

Method:

- I. Get your Uuni on
- II. With an electric hand whisk, mix butter and both sugars.
- III. Once properly mixed, add egg.
- IV. Whisk until slightly frothy.
- V. Mix in flour and baking powder little by little continuously mixing.
- VI. Chop up the chocolate and fold it in the mix.
- VII. Let the dough rest in the fridge for an hour.
- VIII. Lay tablespoons of dough on a metal dish (one that's OK to go into an Uuni)
- IX. Bake until ready.
- X. Enjoy while hot with ice cream



- ① Air
- ② Fuel
- ③ Fire
- ④ Pizza

