



BONPIZZA OVEN

MANUAL

FOR COMPLETE BONBIZA RANGE + BONPLANCHA 80 / 100 / 120

EXPERIENCE WOOD-FIRED PIZZA

Experience authentic wood-fired pizza with the BonFeu BonPizza Oven. Designed for use with the BonFeu Stand on BonBiza and BonPlancha 80, 100 and 120 models, it transforms your setup into an outdoor pizza oven. With the included pizza stone and thermometer, you can create crisp, flavourful pizzas over an open fire. Follow this guide for the best results and the perfect Pizza BonFeu.



BONPIZZA OVEN

WHAT YOU NEED

Use the BonPizza oven only with the correct BonFeu cooking set-up.



INCLUDED

- BonPizza oven body
- Pizza stone
- Thermometer

REQUIRED

- Full circle BonPlancha or any BonBiza
- BonFeu Stand
- Dry untreated wood

SUITABLE: ANY BONBIZA OR BONPLANCHA 80 / 100 / 120

NOT SUITABLE: BONPLANCHA 60

BonFeu Stand for BonPlancha is required.



BONPIZZA OVEN

SET UP & HEAT UP

Follow this sequence for a stable set-up and the best baking temperature.

- 1 Place the BonBiza or BonPlancha on a sturdy and table base
- 2 Place the BonFeu Stand securely on the BonBiza or BonPlancha
- 3 Set the BonPizza oven on top of the stand and check that it sits level.
- 4 Keep the pizza stone out during the first heat-up stage.

TEMPERATURE SEQUENCE



Heat the oven to 250°C without the stone. Insert the dry stone and wait until it reaches 200°C before launching the pizza.

SAFETY

Outdoor use only. Wear heat-resistant gloves. Never move the oven, stand or plancha while hot. Do not cool a hot pizza stone with water.



BONPIZZA OVEN

PERFECT PIZZA METHOD

A crisp base starts with the right heat, a dry stone and a pizza that slides easily.

- 1 Use a room-temperature dough ball of 220-250 g and stretch to about 28 cm.
- 2 Dust the peel and the underside of the dough lightly with Maizena/cornstarch.
- 3 Top lightly: a thin sauce layer, drained cheese and not too many wet toppings.
- 4 Launch only when the oven is around 250°C and the stone is around 200°C.
- 5 Bake for 4-7 minutes. Rotate halfway for even colour and a crisp edge.
- 6 Remove, rest for one minute, finish with fresh toppings and serve.

DOUGH

Shake the peel before launching.
If the pizza sticks; lift and dust again.

FIRE

Add wood gradually. A small steady fire is better than a large uncontrolled flame.

TARGET RESULT

A crisp bottom, bubbling cheese and a lightly coloured crust.



BONPIZZA OVEN

PIZZA BONFEU

Smoky, spicy and slightly sweet - made for cooking over fire.

INGREDIENTS

- 1 dough ball (220-250 g)
- 60 g tomato sauce
- 80 g mozzarella, drained
- 40 g smoked chorizo slices
- Roasted red pepper strips
- Thin red onion rings
- Fresh rosemary, rocket and chilli honey

METHOD

- 1 Stretch the dough and dust the underside with Maizena/cornstarch.
- 2 Spread a thin layer of tomato sauce. Add mozzarella, chorizo, roasted pepper and red onion.
- 3 Bake on the 200°C stone in the 250°C oven for 4-7 minutes, rotating halfway.
- 4 Finish with rosemary, rocket and a light drizzle of chilli honey.

BONFEU FINISH

For a stronger fire-cooked flavour, grill the pepper briefly on the plancha before adding it to the pizza.



BONPIZZA OVEN

AFTER USE & CARE

Let everything cool fully before cleaning, storing or moving the set-up.

- Brush crumbs and Maizena/cornstarch from the stone once cold.
- Do not soak the stone and do not clean it with soap.
- Wipe the oven body with a dry or slightly damp cloth, then dry completely.
- Clean and protect the plancha according to the BonFeu plancha care instructions.
- Store the oven, thermometer and pizza stone dry. Do not leave exposed to rain, dew or high humidity.

QUICK REFERENCE

1 SET UP

Any BonBiza

BonPlancha 80 / 100 / 120

2 HEAT

250°C oven

200°C stone

3 BAKE

Maizena base

4-7 min

BONFEU B.V.

Jellinghausstraat 3C - 5048 AZ Tilburg - The Netherlands

+31 (0)13 33 33 006 - info@bonfeu.nl - www.bonfeu.com