



Uuni 3

Essentials

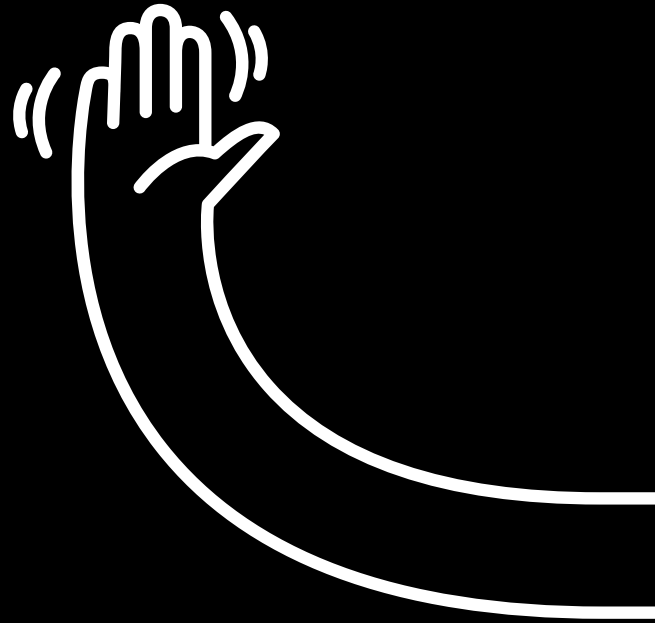


Say hello to Uuni 3!

I designed Uuni, the world's first portable wood-fired oven, so that my family and friends could have delicious wood-fired food in any outdoor space. Uuni 3 is our latest portable oven and is enjoyed by people all over the world. We put this guide together to help you do the same.

Uuni 3 Essentials takes you through unboxing and setting up to Uuni care and beyond. It also includes some awesome recipes to get you started. We are very excited to see what you create with your Uuni 3!

Thank you and welcome to the Uuni Community,
Kristian and the Uuni Team





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Important notes before you cook

Before you light up and get started with your new Uuni 3, here are some important things to note.

Read Uuni 3's safety instructions

Uuni 3 is super-fun but your safety is paramount. Please take the time to review the safety guide in your manual before you begin.

Uuni is designed for **outdoor use only**. Like all fire-based products, children and animals should not be left unattended while Uuni 3 is lit.

Uuni 3 remains hot even after visible flames have died down. Allow at least 1 hour after using Uuni 3 for it to cool down before attempting to move, clean or remove parts.

Season your Uuni 3

You are about to embark on an awesome cooking adventure with your new Uuni 3 and we are excited to see your creations. But before your first cook, run your Uuni 3 at top temperatures for 30 minutes before allowing it to cool completely and wiping down the inside with dry paper towels.

Remember to ensure that your Uuni 3 is completely cool and dry before storing.

See page 18 for further care instructions.

Prep your food

We have a lot of recipes on our website which are tried, tested and delicious. Uuni 3 will cook almost anything and everything and experimentation is all part of the fun.

See page 26 for some classic Uuni recipes to get you started.



Check out our YouTube channel for video guides on assembly, lighting and more.



How and where to set up your Uuni 3

We know that you're eager to get started which is why Uuni 3 has been designed for easy assembly. You can be set up in less than 10 minutes from unboxing.

Assembly

Follow our online video guides on our YouTube channel or use the step-by-step guide in your manual.

The table that you choose must be able to hold the weight of your Uuni 3 and, of course, anything that you wish to cook: Be sure to choose a table that can hold weights upwards of 14kg (31lbs).

The table material should be something that can handle the radiant heat beneath Uuni 3: Wood, metal and stone are recommended. Glass and plastic are not suitable.

Place your Uuni 3 away from structures and buildings. Uuni 3 performs best when set up in a space sheltered from wind. If you are cooking on a breezy day, position your Uuni 3 so that the air enters through the back to encourage airflow.

Do not use Uuni 3 on the ground.

To extinguish your Uuni 3 when you're done cooking, allow it to cool down naturally.

Never expose your Uuni 3 to water while it's hot.

Storing

Uuni 3 is a super-portable and tough outdoor oven. To maintain its appearance and performance, keep your stone baking board indoors when your Uuni is not in use. In the very unlikely event that you go for extended periods of time without using your Uuni 3, keep it stored indoors.

Uuni 3's Cover/bag is a great way to store your Uuni 3. If you're heading to the beach, the hills or to a friend's house, we've got you 'covered': The Cover/bag doubles as a handy and neat way to transport your Uuni 3.



Check out our Cover/bag video on our YouTube channel.



Top Tip:

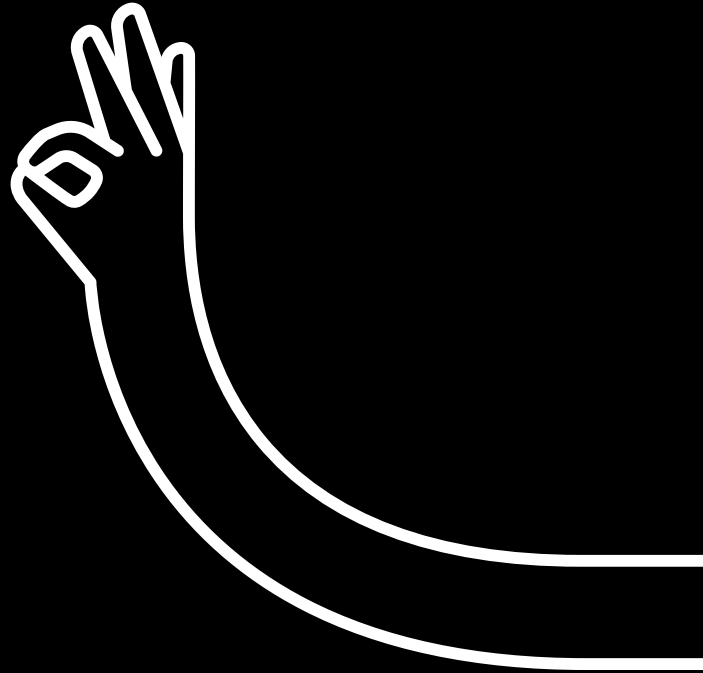
Avoid harsh weather conditions, including heavy rain.
At Uuni HQ, we bring Uuni 3 indoors when not in use.



How to get the best results from Uuni 3

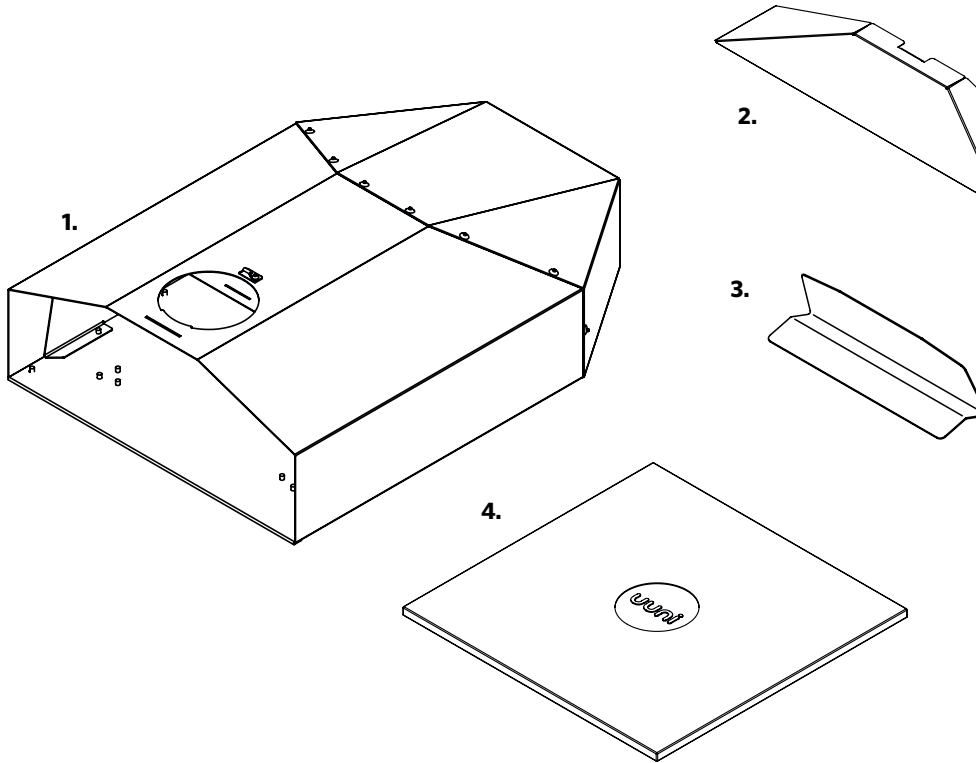
Uuni 3 Essentials is a great place to start! This will be your guide to Uuni 3 and the features that make it the world's most popular wood-fired oven. You can also find information online: We have a lot of awesome online resources at **uuni.net** and video guides on our YouTube channel.

If you have any questions, queries or comments then you can reach us at **support@uuni.net**. We love hearing from the Uuni Community!





What's in the box?



1. Main Body:

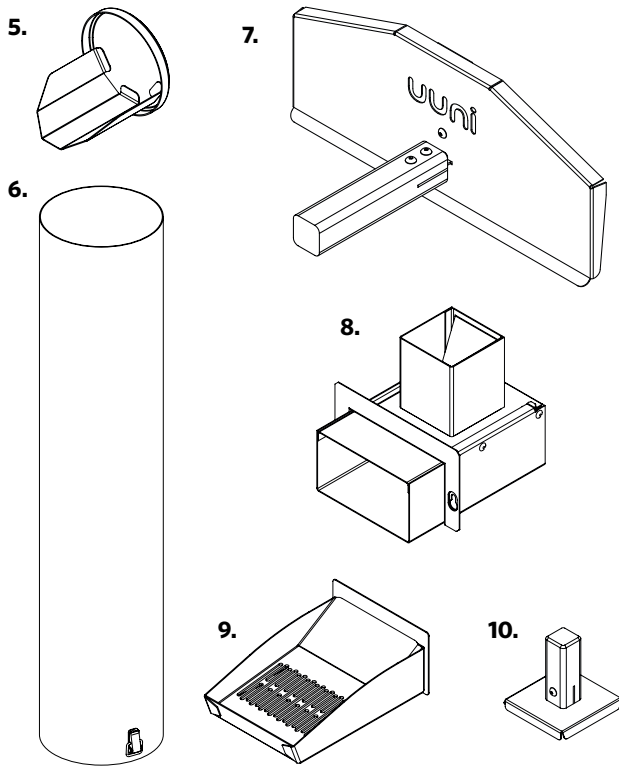
Insulated with ceramic fibre to help Uuni 3 run efficiently. Uuni 3 sits on three legs which keep it sturdy and safe.

2. **Flame Keeper:** This patent pending feature ensures that flames roll along the oven ceiling and across the cooking area as they are drawn to the chimney. It helps Uuni 3 to run at high temperatures while reducing the amount of fuel used.

3. **Flame Guard:** Is placed beneath the stone baking board. This separates the cooking area from the direct heat of the flames.

4. Stone Baking Board:

Custom-made from durable 100% cordierite stone, this holds in heat and cooks your food from below.



5. Scoop/cap: To keep rain and debris out of Uuni 3 when not in use. This doubles as a scoop for adding pellets to your hopper. **Remember to remove this before you light Uuni 3.**

6. Chimney: Draws heat through your Uuni 3 and features a quick release clip to help secure and pack away your Uuni 3 with ease.

7. Door:* Remains on Uuni 3 throughout your cook, holding in heat and allowing for optimum airflow from burner to chimney.

8. Burner and Hopper*: Holds pellets which gravity feed on to the grate.

9. Grate and Burner Tray*: Your grate serves a dual purpose: To allow for optimum airflow through the pellets and as a space for excess ash to drop out of the burning area.

10. Hopper Lid: Doubles as a handle for removing your grate when completely cool. **Remember to leave this on your hopper throughout your cook.**

**requires assembly. Please refer to your manual for instructions.*



Before you begin assembly, please read your manual or watch how it's done on our YouTube channel.

Lighting up Uuni 3 and cooking with fire

Cooking with fire is as much an art as it is a science. Here are some top tips to help you get the most from Uuni 3.

Type of pellets

Only use 100% hardwood pellets that are meant for cooking and grilling.

Avoid using softwood pellets as they won't burn as efficiently.

Do not use pellets meant for animal bedding or heating.

These can contain additives and potentially harmful chemicals.

Lighting method

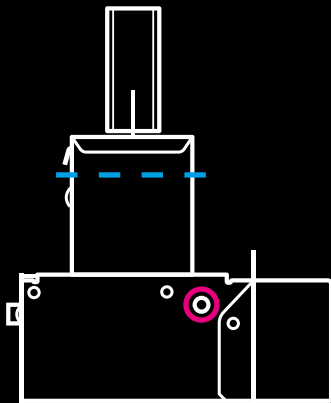
You can either use a natural firestarter or a blow torch to light your Uuni 3. Instructions for both methods are on the following pages.

Your Uuni 3 will take approximately 10 minutes to reach optimum cooking temperatures.

Maintaining temperature

To get the most consistent burn, top up your pellets little and often. Uuni 3 will run best when pellets are topped up to approximately 3 cm (1") from the top of the hopper (as shown in the adjacent diagram).

Never add a full load of pellets while lighting or topping up. Instead, add small amounts of pellets gradually and allow these to light fully before topping up.



— optimum pellet level

○ side hole for torch flame



Caution: Wind can cause flames to escape from the rear of your Uuni 3 so, as always, exercise caution when your Uuni is lit and do not leave it unattended.



Top Tip: For best results, keep your pellets stored in a warm, dry environment in an air-tight container.



Burner quick start guide

Everything that you need to know about lighting your Uuni 3 and maintaining top temperatures.

1. Remove your scoop/cap from the top of the chimney.
2. Make sure the door is on and only take it off when adding or removing food.
3. Fill your grate with 100% hardwood pellets to the level pictured.

If you are lighting using a blow torch, slide the grate back in to your burner and skip to step 6.





- 4.** Place a natural firestarter at the lip of your grate.
We recommend that you do not use petroleum based firestarters as these may impart unwanted flavours to your food.



- 5.** Light the firestarter and slide the grate back in to your burner using the hopper lid handle. Place the hopper lid back on top of the hopper. ***Skip to step 7.***



- 6.** If lighting using a blow torch, point the flame through the hole on the side of your burner. Hold it here for 30-45 seconds or until your pellets are alight.
- 7.** Once your starter pellets are fully alight, add small amounts of pellets gradually. Allow these to light fully before topping up to the level shown.
- 8.** Maintain a pellet level to approximately 3cm (1") below the top of your hopper throughout your cook. Use the bolt on the hopper as a level guide.



Never add a full load of pellets while lighting or topping up. Instead, add small amounts of pellets gradually and allow these to light fully before topping up.

Cooling and disposing of ash

When you have finished cooking, allow your Uuni to burn through any remaining pellets. Once your Uuni has completely cooled, follow the steps below to dispose of any residual ash.

Please note that pellets may still be warm and that heatproof gloves should be worn. Allow your Uuni to cool for at least 1 hour before disposing of ash and storing.



1. While wearing heatproof gloves, carefully remove the grate using your hopper lid.



2. Gently shake the ash in to a large metal bucket of water.

Do not submerge or expose your Uuni grate directly to the water as this can cause personal injury or damage to your Uuni 3.

Care instructions

Where should I store my Uuni 3?

It is important that your Uuni 3 is protected from adverse weather conditions, including high winds and rain. We recommend that you store Uuni 3 indoors during extended periods of time and that you keep your stone baking board in a warm, dry environment when your Uuni is not in use. Ensure that your Uuni is cool and dry and use your Uuni 3 Cover/bag for storage and transport.

How do I clean my Uuni 3?

There's no need for elbow grease as a run through at top temperatures will do most of the work for you. If you like, you can wipe down the inside with dry paper towels and use stainless steel cleaner on the outer shell. Avoid abrasive cleaning products. The peel is not dishwasher safe.

How do I care for my stone baking board?

You should only cook pizza and dry, bread-based dishes directly on the stone baking board. If you are cooking meat, vegetables or other dishes then we would recommend using your Uuni Sizzler Pan.

Your stone baking board can be cleaned by running your Uuni 3 at top temperatures. If you would like to hand wash your stone baking board, use warm water and dry it in a conventional oven for a minimum of 2 hours at 60 °C (140 °F). The stone baking board is not dishwasher safe.

How do I extinguish my Uuni 3?

Leave your Uuni 3 to burn through any remaining pellets and allow it to cool naturally. This can take 60 minutes depending on ambient temperatures.

Caution: Do not apply water directly to your Uuni 3 to extinguish or cool it down as this can cause damage and personal injury.



Uuni and the World

1% of Uuni's global turnover is actively managed for charitable causes and positive social and environmental change through the Uuni Impact Fund. So far we have planted tens of thousands of trees through our partnership with National Forest Foundation.

Troubleshooting

It's safe to say that on any given day at least one member of our team is out using their Uuni – whether trying out recipes or, well, just because we love the food Uuni cooks. Between us, we've racked up thousands of hours of cooking and we think we know how to get the best from Uuni 3. We're always happy to give advice and tips: Remember to check out our online resources and to contact us at support@uuni.net if you have any questions.

I can't light my Uuni 3

Refer to the steps shown in the Burner quick start guide (*page 14*). The easiest way to light pellets is using a blow torch. Remember to remove the chimney scoop/cap before you begin and to keep the door on throughout your cook.

100% hardwood pellets are energy dense and should light easily. If you are having difficulty with lighting then it may be that the pellets have absorbed some moisture.

Caution: Never use your Uuni 3 in high winds.

My Uuni 3 is too hot

Here are a few tips to follow if you find that your Uuni 3 is running too hot:

- Ensure that your stone baking board is flush with the front of Uuni 3.
- Reduce the amount of pellets added.
- Wind may be entering the rear of your Uuni and encouraging heat to flow through your Uuni. Rotate your Uuni 3 180° before your next cook to reduce the impact of this airflow.



Top tip: If your stone baking board is too hot, try resting an Uuni Sizzler Pan on it for 30 seconds or so to absorb some of the heat.

My Uuni 3 is not hot enough

We recommend an infrared (IR) thermometer for reading the temperature on the stone baking board. If your Uuni 3 is not reaching top temperatures, here are a few things to consider:

- Your stone baking board should be dry before you cook (you can dry this in a conventional oven at 60°C (140°F) for 2 hours).
- If your Uuni 3 has been exposed to adverse weather conditions, including rain, it will take longer to preheat.
- The grate in your burner may need to be brushed while cool to free up the air holes before lighting.
- Remove the chimney scoop/cap before you light and while you cook.
- The pellets that you are using must be dry and suitable for Uuni 3.
- Maintain a consistent pellet level as you cook (see page 14).
- Ensure that your Uuni door and hopper lid are kept on throughout your cook.
- Give your Uuni 3 time to reheat in between cooks.

I am seeing smoke or soot / My pizza tastes overcooked

When any wood starts to burn, there will be smoke produced until it reaches optimum temperatures: It is normal for Uuni 3 to have a light layer of soot after use. If you are seeing excess smoke or soot, add pellets gradually and make sure they are burning cleanly before cooking. If you continue to see dark smoke, it may be that your pellets are not completely dry or that too many have been added at once. Remember to follow the steps for lighting and maintaining temperatures in this guide (page 14).

While it is not necessary, you can wipe down the inside of your Uuni 3 with dry paper towels after it has cooled.

My pizza is sticking to the peel

It's happened to the best of us, but follow these tips and you'll never suffer the heartbreak of losing a pizza again:

- Your peel, dough and sauce should be at room temperature.
- The dough that you are using may be too wet: Add a generous sprinkling of flour to the dough and peel before beginning your stretch. Remember to use the Uuni Classic Pizza Dough recipe (*page 26*) for the best results.
- Take care to ensure that there are no holes in the dough as sauce can create a 'glue' effect between the dough and peel.
- Before you add toppings, give the peel a shake to ensure that your dough is moving freely. If not, lift and add more flour.
- Keep your toppings light.
- Do not leave your dough on the peel for a long time before cooking.
- If your dough has become stuck, lift it at one side and give a gentle blow of air underneath: This will create a 'hovercraft' effect and your pizza should glide more easily from your peel to the stone.

My stone baking board looks dirty

Your stone baking board may change colour during your cook but this will not affect performance. If you want, you can scrape away any excess food with your peel. Once it has completely cooled, you can flip the stone baking board for the next time you use your Uuni 3: The top temperatures inside Uuni will naturally clean the underside.

If you would prefer to hand wash your stone baking board, allow it to completely cool before washing it with warm water. It should then be dried in a conventional oven for 2 hours at 60°C (140°F).

My pizza is overcooking

Uuni 3 runs at optimum cooking temperatures for an authentic 12" Neapolitan style pizza in 60 to 90 seconds. At Uuni HQ, we achieve an even bake by:

- Using 165g dough balls and stretching thinly to between 10" and 12".
- Rotating pizzas every 15-20 seconds .
- Keeping the stone baking board flush with the front of Uuni 3 and placing pizzas close to the front of the stone.
- Using an IR thermometer to gauge the stone's temperature: We aim for 400°C - 450°C (752°F - 842°F) in the middle of the stone before we begin cooking.

My base is overcooking

Check your stone baking board's temperature using an IR thermometer. If it is running too hot, rest an Uuni Sizzler Pan on the stone for 30 seconds or so to absorb some of the heat.

Neapolitan style pizza will cook best when the dough is thin and the toppings are light. When it comes to Uuni pizza, less is always more.

My Uuni 3 has changed colour

Stainless steel may change colour after exposure to temperatures of 537°C (1000°F) and some parts of your Uuni will regularly reach this temperature and above. This will not affect the way that your Uuni 3 performs. Some imperfections may be removed using a stainless steel cleaner.

We recommend storing your Uuni 3 using your Uuni 3 Cover/bag and keeping it indoors when not in use.

I can see flames at the rear of my Uuni 3

Flames may escape from the rear of your Uuni 3 when the flow of convection is broken e.g. when the door is taken off. This is perfectly normal: Ensure that you have read through the safety manual and that your Uuni 3 is positioned at least 1.5m (5ft) away from any buildings or structures.

Caution: Never use your Uuni 3 in high winds.

Flames are appearing from my Uuni 3's chimney

Uuni 3's chimney draws flames from the heat source, through the oven and across the cooking area. Flames from the chimney are a sign that your Uuni 3 is running hot. As always, exercise caution and ensure that young children and animals are not left unattended when Uuni 3 is lit.

I have heard a 'pop' or 'bang' sound from my Uuni 3's burner

As is the norm when cooking with fire, airflow is key when it comes to Uuni 3. If too many pellets are added at once, this can cause the fire to die down and quickly reignite when more air comes through the grate. This can cause a 'pop' or 'bang'. To avoid this, follow the steps in the Burner quick start guide (page 14) and ensure that your pellet level is maintained throughout your cook. Never add a full load of pellets when lighting or topping up. If your pellets drop below the advised level, add small amounts of pellets gradually and allow these to light fully before topping up.

As always, exercise caution when cooking with fire.



Cant find the answer you're looking for? Check out our online resources, FAQ or contact us at support@uuni.net. We'll be happy to help!



Recipes

Uuni Classic Pizza Dough

Ingredient	Weight	Qty / Vol
Type '00' flour (or strong white)	1000g	8 cups
Water	600g	2½ cups
Olive oil	40g	3 tbsp
Salt	20g	4 tsp
Dried yeast*	follow packet instructions	
Fresh yeast (alternative)*	15g	½ oz

**for a three day cold prove use half the amount of yeast*



Method

Makes 10x 165g dough balls for approximately 10x 12" pizzas

Start with a high quality '00' flour for the best results.

Bring ⅓ of the water to the boil and mix with the rest of the cold water. This brings the water to the correct temperature.

Whisk in the yeast and olive oil.

Meanwhile prepare the flour by sifting it into a bowl along with the salt.

Pour the water on top of the flour and begin mixing with a wooden spoon. Once the dough has started to form begin mixing with your hands.

Turn the dough onto a lightly floured surface and knead using both hands. Continue to knead for around 10 minutes until the dough is firm and stretchy. Cover the dough and leave in a warm place to prove for 1-2 hours.

Once the dough is proved, divide into dough balls and let them rise for a further 20 minutes before stretching.



Check out our videos on making dough and stretching the perfect pizza on our YouTube channel.

Ultimate Breakfast Pizza

Ingredient	Weight	Qty / Vol
Dough ball	165g	6 oz
Pizza sauce	<i>find our classic pizza sauce recipe at the back of the manual or at recipes.uuni.net</i>	
Bacon (diced)		1 slice
Mushrooms (thinly sliced)		2
Cherry tomatoes (quartered)		2
Eggs		One per pizza
Mozzarella	to taste	
Sriracha Sauce	to taste - a little goes a long way	
Parsley	to garnish	



Method

Preheat Uuni. Aim for 400°C (752°F) on the stone baking board.

Pop your Uuni Sizzler Pan in to preheat for 3-4 minutes.

Once preheated, place the bacon into the pan, cooking until it begins to brown slightly. Add the mushrooms to the pan and return to Uuni until they have cooked through.

Begin to stretch your dough while the bacon and mushrooms are sizzling.

Remove Sizzler Pan when bacon and mushrooms are cooked.

Add sauce to the pizza base and begin to layer the toppings on, starting with tomatoes, bacon, mushrooms and mozzarella.

Crack your egg in to the centre of your pizza and place the pizza in to your Uuni.

Remember to rotate your pizza every 20 seconds. Cooking times will vary, depending on the temperature. Just be sure the egg white is set before serving.

Top with parsley & Sriracha.

Simple Lamb Cutlets (Chops)

Ingredient	Weight	Qty / Vol
Lamb cutlet		4 cuts
Salt	to taste	
Pepper	to taste	
Olive oil		

Method

Preheat Uuni. Aim for approximately 350°C (662°F) on the stone baking board.

While preheating, prep your lamb by rubbing olive oil, salt and pepper on to each piece.

Sizzling is straight forward: Preheat your Uuni Sizzler Pan by placing it inside Uuni for 3-4 minutes. Once hot, remove from your Uuni and add the cutlets. Return the pan to your Uuni.

Cooking times will vary depending on the size of your cutlets so check on them every 2-3 minutes and remove once cooked.

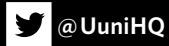
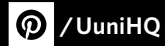
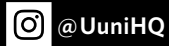
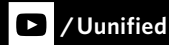
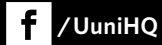
Serve with a side of tzatziki and cucumber.



Keep in touch

We love hearing and seeing what you create and cook with your Uuni 3 so keep in touch by tagging your photos with **#uuni** or **#uunified**

Follow us and keep up to date with all things Uuni via:



Subscribe to our mailing list at **uuni.net**

As ever, if you have any questions, queries or comments then you can reach us at **support@uuni.net**

Remember to join the Uuni Community Facebook group for hints and top tips from the awesome and ever-growing group of Uuni owners. Just search for **Uuni Community** on Facebook.



Join the outdoor cooking revolution!



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