



## Arteflame Pizza Oven and Pizza Grate Instructions

**Thank you for purchasing the Arteflame Pizza Oven!!!**

### Important Safety Warnings

As with all charcoal grills, there can be some risks involved and we want you to stay safe while using our product. Please read the following instructions and safety warnings completely before use. Save these instructions for future reference and feel free to contact us with any questions.

- You should always exercise proper care and safety when operating your grill.
- Your grill will be hot during and after cooking and should never be left unattended.
- Never leave children, infants or pets unattended near your grill.
- Only use outdoors in areas with adequate ventilation.
- Keep far away from combustible materials.
- Never remove ashes until they have completely cooled down.
- Access to a fire extinguisher whenever using a charcoal grill is highly recommended.
- Do not use in high winds and do not wear loose clothing that can catch fire.
- Heat resistant gloves are recommended when handling the pizza oven and the pizza grate.

### Pizza Baking Instructions

1. Start your grill using a mound of charcoal in the center.
2. Once the charcoal is alight and glowing, you can add wood. Wood will give you a much higher temperature than charcoal alone and is needed to bake your pizza properly.
3. Move most of the charcoal and wood away from the area you are planning to bake the pizza on. As a rule of thumb, have only 25% of the charcoal and wood under the pizza area and 75% on the opposite side. Too much heat directly under the pizza will cause the crust to be ready before the top. Your goal is to have the temperature above the pizza to be 200F higher than the temperature of the cooktop and pizza grate. A simple way to test this process: If your pizza bottom burns, remove more of the charcoal and wood away from under the surface where you are baking the pizza on. Conversely, If the top of the pizza is ready before the crust, move some charcoal or wood under the area you're baking the pizza on.
4. Drop the pizza grate only into the center of your grill and apply cooking oil to the entire surface, this will avoid the pizza from sticking to it. Let the pizza grate and the cooktop heat up. To ensure they are hot and ready to bake, put a couple droplets of water onto the pizza grate and the cooktop. If the water "dances", you're ready to bake.
5. When the cooktop is hot enough, put the pizza oven over the pizza grate and the cooktop. You can slide the pizza oven back and forth so it captures more or less heat from the center of the grill. Let the pizza oven heat up for a couple of minutes.
6. You can now slide the pizza dough into the pizza oven using gloves and a spatula or a pizza peel. The hot air will flow over your pizza, melting the cheese on top while the heat from the cooktop will bake the crust. Be sure to rotate the pizza at least once, so it bakes evenly. Check the top and bottom to ensure that all sections bake evenly.
7. As an alternative, you can also put your pizza directly on the cooktop or you can use a pizza stone.

8. You can move the pizza oven back and forth across the open center so it captures more or less heat. This is how you can easily regulate the temperature over the pizza.

**WARNING: DO NOT TOUCH THE PIZZA OVEN OR THE PIZZA GRATE WHEN IN USE!  
THEY ARE EXTREMELY HOT!**

**IMPORTANT NOTES:**

- Always use grill gloves when operating your pizza oven
- The pizza grate will need to be seasoned just like the cooktop and will get darker with use.
- Remove the pizza oven from the grill once you are done cooking to help with cooling.
- Clean your pizza grate like you clean your grill cooktop. Just scrape all food residue into the fire and apply a film of cooking oil to the surface. This helps with seasoning and avoids rust from forming. We do not recommend using soap or harsh detergents. Avoid putting the pizza grate into cold water as the thermal shock can cause the metal to warp.
- Towel dry immediately if water is used and do not let your pizza grate air dry, as this will promote rust.
- If for some reason your pizza grate develops rust spots. Simply get it hot on the grill, scrape off any loose rust and wipe it down using a rag and cooking oil. Once the rag does not pick up any more rust, you're good to go again.
- Maintaining the seasoning on your pizza grate will keep it in good condition and protect it from rusting. Some oil should be applied after each use.

**Pizza Making Tips & Tricks**

- The optimum temperature for cooking pizza is between 600 and 750 degrees F. This temperature will not be achieved using charcoal alone – you will need a combination of charcoal and hardwood for best results.
- You can cook all kinds of different foods in the pizza oven like fish, vegetables, chicken and more. Cookies and brownies are fun as well!

**Pizza Oven Cleaning Instructions**

1. Apply stainless steel cleaning solution to your pizza oven and scrub with a Scotch Brite pad
2. For older or more frequently used units the cleaning could take more than one coat.
3. Once the unit has reverted back to its original color, rinse it with water.
4. The heat tint (brownish color) on the oven will not go away and that is normal, especially on ovens that have been used frequently.