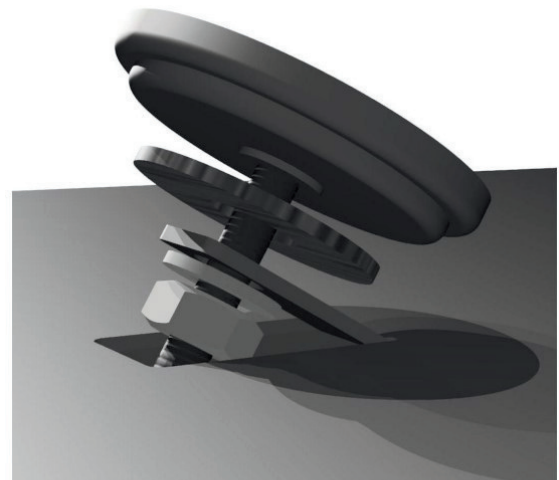
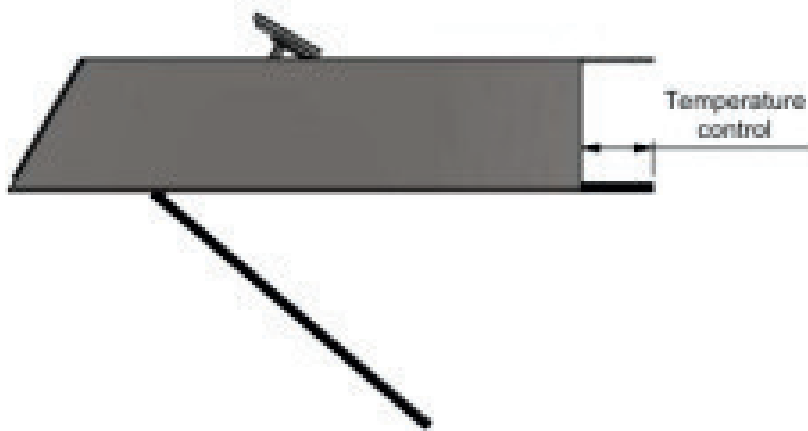




PIZZA OVEN FOR FIRE PIT GRILL

ASSEMBLY INSTRUCTIONS

Place the pizza steel on the side of the grill you prefer. It may be necessary to consider weather conditions. Ensure that the angled side of the pizza steel faces the grill's opening, and push it all the way to the edge.



The thermometer for the pizza oven is mounted with the various parts as shown in the image above.

MAINTENANCE AND STORAGE

We recommend slowly heating up the pizza steel and lid the first time they are used.

Use high-quality cooking oil that can withstand high heat for maintenance. The pizza steel is made of carbon steel and should be treated with cooking oil to create a protective non-stick surface and prevent rust - just like your fire pit grill.

The lid is made of stainless steel. It can be cleaned with stainless steel cleaning products once it has cooled down after use. It is normal for the lid to change color where the flames touch it.

After use, the pizza steel and lid should be removed and stored dry indoors, just like your grill grate.



The pizza oven is approved for food contact. Declarations of conformity can be requested at info@byjema.com





PIZZA OVEN FOR FIRE PIT GRILL

SAFETY RECOMMENDATIONS

The grill should never be unattended when it is hot. Always use high-heat grill gloves when operating your pizza oven.

It involves live fire and high temperatures – Children and animals should ALWAYS keep their distance.

Never use chemicals or flammable liquids near the flames.



The pizza oven can emit flare-ups from the top.

HELPFUL TIPS

Preparation:

+ Light the grill as you normally would, and place the pizza steel as shown in the picture.

+ Regularly oil the cooking surface of the hot pizza steel.

+ The wood should be completely dry to minimize smoke and facilitate lighting.

Use small, dry sticks of wood to generate good flames near the back edge of the pizza steel.



Heat regulation:

+ Move fire and embers back and forth under the pizza steel.

+ Move the lid back and forth over the flames. (Always remember to use grill gloves)

Baking process:

+ The hot air melts the cheese on top of the pizza, while the heat from the pizza steel bakes the bottom and crust.

+ The optimal temperature is 300-400°C just under the lid and 50-100°C on the part of the pizza steel closest to the flames.

+ Use an infrared thermometer for accurate measurement.

+ If the bottom of the pizza burns, move the embers away from the steel.

+ For an evenly baked pizza, rotate it 2 or more times during baking.

It may take a few attempts to make the perfect pizza with a crispy bottom, melted cheese, and a delicious smoked flavor.



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