

MASTERBUILT®

MB20181722 Pizza Oven Instruction Sheet

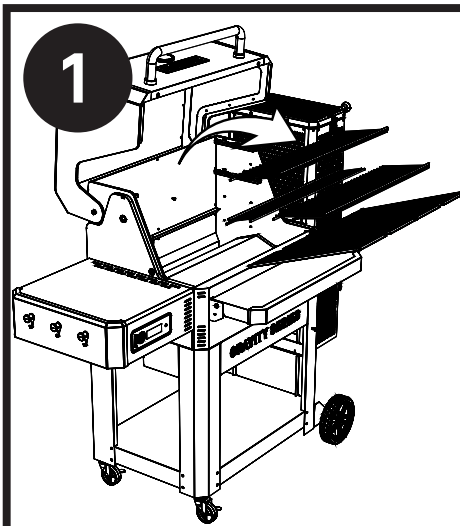


CAUTION - SAFETY PRECAUTIONS - READ BEFORE USE

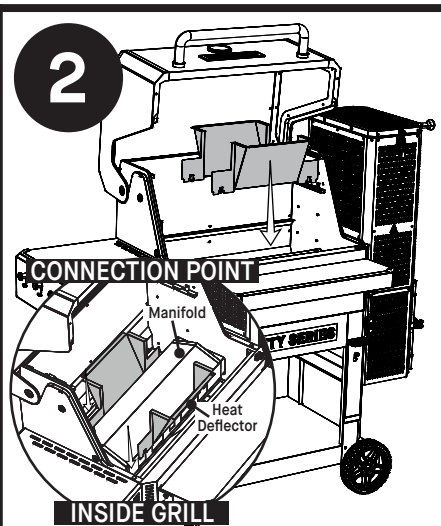


- Always remove plug from outlet before servicing your grill.
- Make sure your grill has fully cooled to avoid burns.
- Some components may have sharp edges. Use caution to avoid injury.
- Only use your pizza oven on a properly maintained, well ventilated outdoor grill. All surfaces including grill grates, manifold, firebox and grease tray on grill must be cleaned prior to each use.
- Never use the pizza oven indoors.
- Do not touch pizza oven or pizza stone until unit has completely cooled. Pizza oven and pizza stone become very hot when in use. Use extreme caution.
- Do not allow food other than Pizza or Bread Dough to contact the stone. Any foods that contain fat, oil or butter (meats, items coated with olive oil, cookies, biscuits, etc.) should not contact the stone directly.
- Grill and fuel are not included.
- Always wear heat resistant oven mitts or gloves designed for outdoor cooking when interacting with the pizza oven.
- Do not leave the pizza oven unattended or allow unsupervised children nearby while the grill is on or hot.
- Do not remove pizza oven from grill until unit is completely cool.
- Caution! Pizza stone is very fragile and can break if dropped.

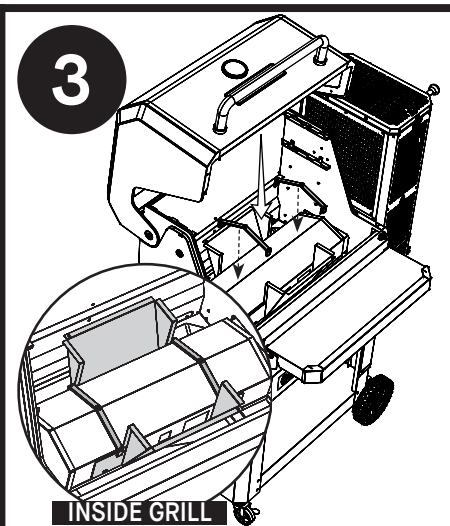
ASSEMBLY FOR MASTERBUILT GRAVITY SERIES™ GRILLS ONLY



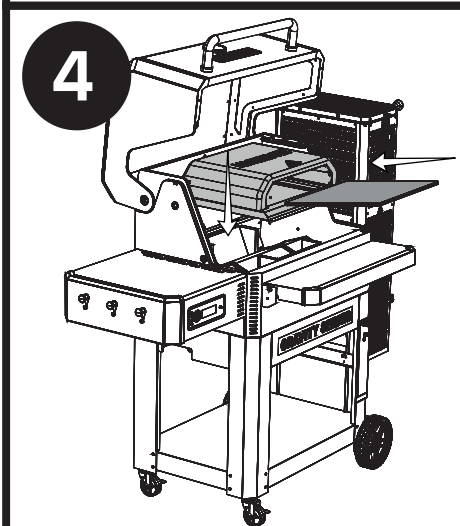
Remove the warming racks and grates.



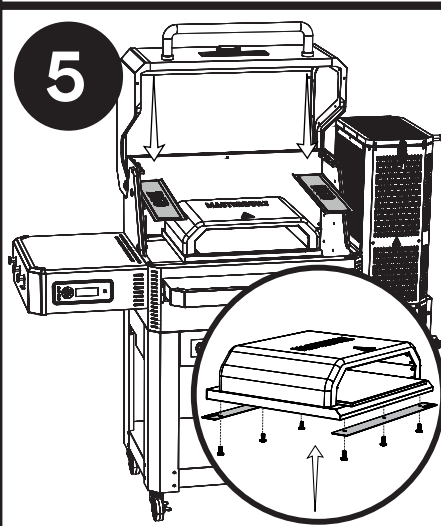
Install heat defectors on both sides of the manifold.



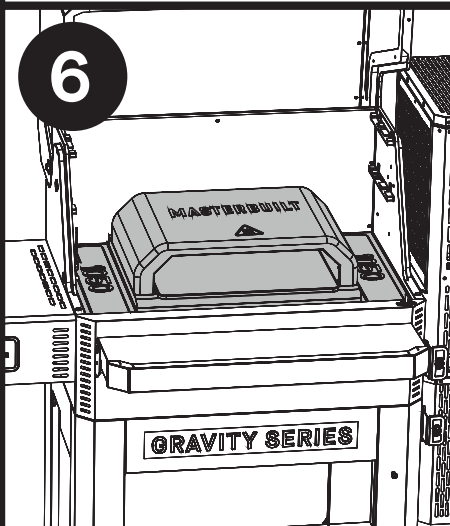
To hold the defectors, install the heat deflector clips on the manifold.



The pizza oven will sit in the same position as the cooking grates.



Use front, rear, left and right panels to cover all the open space in the cooking chamber. Panels are labeled to correspond with Gravity Series Grill model number



Assembly complete.

RECOMMENDED USE FOR MASTERBUILT GRAVITY SERIES™

Please Note: Cooking times and temperatures are provided as basic guidelines. Times and temperatures can vary depending on personal preference, weather conditions, grill type and performance. Results may vary.

1. Make sure your oven is assembled in the grill before you turn it on.
2. Preheat your grill to a temperature between 550F – 700F with the oven in the grill and the lid CLOSED. Use lower temperatures for thick crust and higher temperatures for thin crust.
3. Once your grill has reached the set temperature, load your pizza into the oven. Use extreme caution, the pizza oven and pizza stone will be extremely hot.
4. Cook your pizza with the lid closed. There is no need to rotate your pizza throughout the cook.
5. We recommend cooking your pizza for about 3-5 minutes. Results may vary.

TIPS

1. We recommend using cornmeal to prevent your pizza from sticking to the stone. Use caution, pizza oven and pizza stone will be extremely hot.
2. We recommend using a large, long handled spatula or pizza peel to assist in loading and unloading your pizza from the pizza oven.

HOW TO CLEAN

- After baking your final pizza, you can clean the pizza oven by letting your grill remain on high for approximately 15 minutes. Any remaining residue should burn off and debris can be scraped off the pizza stone. Use a long handled, gentle cleaning brush to scrape any residue. Use extreme caution the residue, pizza oven and pizza stone will be extremely hot.
- Do not use household cleaners or liquids on the pizza stone.
- Never let moisture build up on your pizza stone. Never wash your stone with soap and water. Do not get your pizza stone wet.
- Wipe metal surfaces with a mild, non-abrasive detergent (such as vinegar and water). Wipe with a clean lint free cloth. Only do this after the pizza oven and pizza stone have completely cooled.

GAS

ASSEMBLY ON GAS GRILL

1. Remove cooking grates.
2. If your grill has flavor bars remove them.
3. Replace cooking grates.
4. Place pizza oven on top of grill grates.
5. Use panels to cover as much of the cooking surface as you can.
6. It is okay if the pizza oven is not centered.

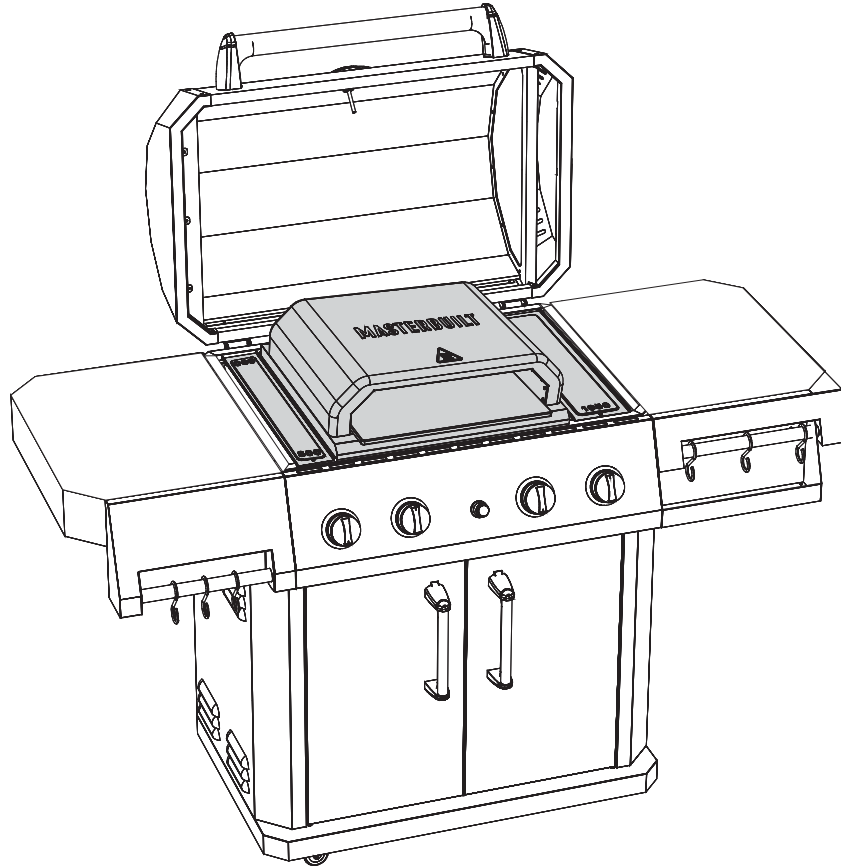
RECOMMENDED USE ON A GAS GRILL

Please Note: Cooking times and temperatures are provided as basic guidelines. Times and temperatures can vary depending on personal preference, weather conditions, grill type and performance. Results may vary.

1. Install your oven using the assembly steps.
2. Remove the pizza stone if you need to access your burners with a lighter.
3. Light your grill and turn all burners on HIGH.
4. Make sure you replace your pizza stone. Use extreme caution, pizza oven can be very hot.
5. Keep the lid open and preheat your grill for about 15mins.
6. Once your grill has reached the set temperature, load your pizza into the oven. Use extreme caution, the pizza oven and pizza stone will be extremely hot.
7. Cook your pizza with the lid closed. There is no need to rotate your pizza throughout the cook.
8. We recommend cooking your pizza on HIGH, for about 3-5mins.

TIPS

1. We recommend using cornmeal to prevent your pizza from sticking to the stone. Use caution, pizza oven and pizza stone will be extremely hot.
2. We recommend using a large, long handled spatula or pizza peel to assist in loading and unloading your pizza from the pizza oven.



PELLET

ASSEMBLY ON PELLETT GRILL

1. Remove cooking grates.
2. If your pellet grill comes with a full-body heat or grease deflector, please remove this.
3. Replace the cooking grates.
4. Place pizza oven on top of grill grates.
5. Use panels to cover as much of the cooking surface as you can.
6. It is okay if the pizza oven is not centered.

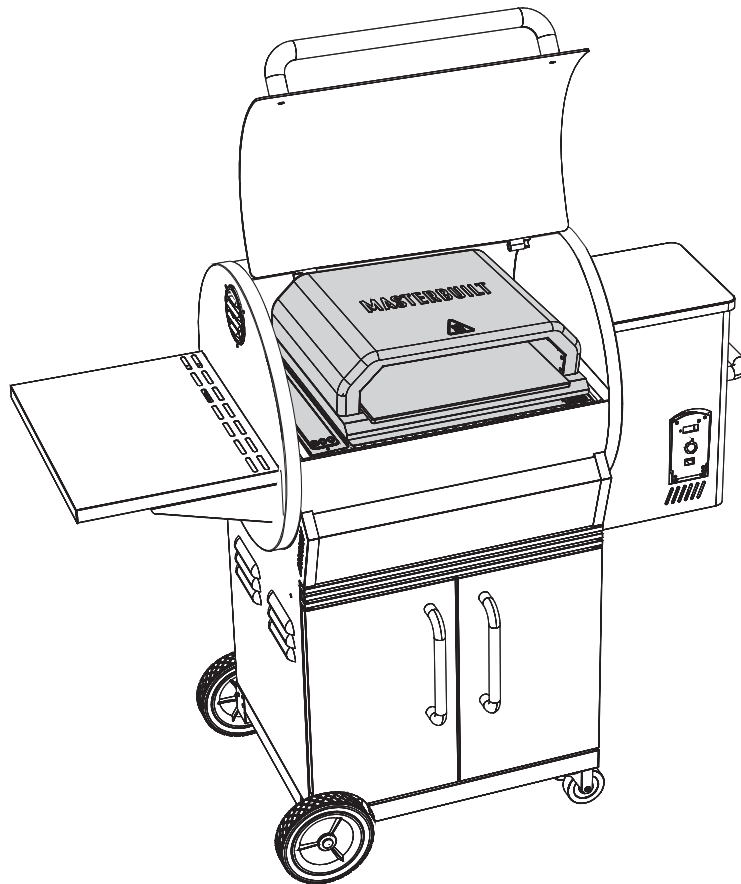
RECOMMENDED USE ON A PELLETT GRILL

Please Note: Cooking times and temperatures are provided as basic guidelines. Times and temperatures can vary depending on personal preference, weather conditions, grill type and performance. Results may vary.

1. Install your oven using the assembly steps.
2. Light your grill and set your temperature as high as you can. We recommend 500F if possible.
3. Close the lid and preheat your oven until the grill reaches the set temp.
4. Once your grill has reached the set temperature, load your pizza into the oven. Use extreme caution, the pizza oven and pizza stone will be extremely hot.
5. Cook your pizza with the lid closed. There is no need to rotate your pizza throughout the cook.
6. We recommend cooking your pizza on HIGH, for about 5-8 mins.

TIPS

1. We recommend using cornmeal to prevent your pizza from sticking to the stone. Use caution, pizza oven and pizza stone will be extremely hot.
2. We recommend using a large, long handled spatula or pizza peel to assist in loading and unloading your pizza from the pizza oven.



WARRANTY

Masterbuilt® warrants all of its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 1 year (2 years for products purchased in Europe) from the date of original retail purchase. The Masterbuilt® warranty does not cover paint finish as it may burn off during normal use. The Masterbuilt® warranty does not cover rust. Masterbuilt® requires proof of purchase for warranty claim, such as a receipt.

WHEN DOES THE WARRANTY COVERAGE BEGIN?

Warranty coverage commences on the original date of purchase and covers only the original purchaser. For the warranty to apply, you must register your grill. If a defect in material or workmanship is discovered during the applicable warranty period under normal use and maintenance, Masterbuilt® will, at our sole option, replace or repair the defective component at no cost to you for the component itself. This warranty does not apply to labor, or any other cost associated with the service, repair or operation of the grill. Masterbuilt® will pay all shipping charges on warranty parts.

AUSTRALIA: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be acceptable quality and the failure does not amount to a major failure.

WHAT IS NOT COVERED?

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance. Commercial use is not recommended with the use of Masterbuilt products, and this warranty does not apply to commercial use of any kind. This usage for example is for restaurateurs, caterers, butchers, rental companies, food trucks and other such commercial entities.

This limited warranty is exclusive and in lieu of any other warranty, written or oral, express or implied, including but not limited to the warranty of merchantability or fitness for a particular purpose. The duration of any implied warranties, including any implied warranty of merchantability or fitness for a particular purpose is expressly limited to the duration of the warranty period for the applicable component.

The purchaser's exclusive remedy for breach of this limited warranty or any implied warranty shall be limited as specified herein to replacement. In no case shall Masterbuilt be liable for any special, incidental or consequential damages.

This warranty is provided to you in addition to all rights and remedies conveyed to you by consumer protection laws and regulations. This warranty in no way affects your legal rights under statutory warranty regulations in your state or country of residence, including Europe or Australia. Depending on your state or country of residence limitations on the length of an implied warranty or the damages available to you may not be limited by this warranty.

WHAT WILL VOID THE WARRANTY?

Purchasing any Masterbuilt® product through an unauthorized dealer voids the warranty. An unauthorized dealer is defined as any retailer who has not been expressly granted permission by Masterbuilt® to sell Masterbuilt® products

Masterbuilt® Mfg., LLC, 5032 Milgen Ct., Columbus, GA 31907 USA

Masterbuilt® Kamado Joe Europe, Lange Voorhout 86, 2514 EJDen Haag, Netherlands

Masterbuilt® Kamado Joe UK Limited 3 Maritime House, The Hart, Farnham, GU9 7HW, England

support.masterbuilt.com

service@masterbuilt.com

service@masterbuilt.com