



Georgian Bay Grills

# DELUXE WOOD-FIRED STAINLESS STEEL PIZZA OVEN

Model: PIZZOVS13



Thank you for purchasing the  
GBG Stainless Steel Pizza Oven!

Enjoy restaurant-quality, wood-fired pizza in your own backyard, anytime you like! Also great for steaks, sausages, small roasts, roasted veggies, etc.

Quickly reaches about 600°F (315°C) to bake a 13" (33cm) diameter pizza in 10-12 minutes. Just load the easy-to-fill hopper in the rear with any food-grade, quality, wood grilling pellet (of course, we suggest our very own GBG Premium Quality Grilling Pellets).

Top mounted temperature gauge for easy viewing.

Top grade 430 stainless steel construction, built for years of enjoyment.

Convenient folding carry handle, cool touch front door handle, and stainless steel support legs.

Set includes: quality pizza stone, stainless steel pizza peel, heavy-duty stainless steel steak/roaster plate, and a pellet scoop.



**THIS PRODUCT IS FOR OUTDOOR USE ONLY**

**WARNING:**

Failure to follow instructions in this manual could result in hazardous fire or explosion which could lead to bodily injury and/or property damage. It is the consumer's responsibility to see that the oven is properly assembled, installed, and maintained.

Please read these instructions carefully before assembly and use of the oven. Retain this manual for future reference.

Accessible parts may be very hot. Keep young children away. Do not move the oven during use.

Keep away from flammable materials during use. Maintain a minimum distance of 48" (122cm) from

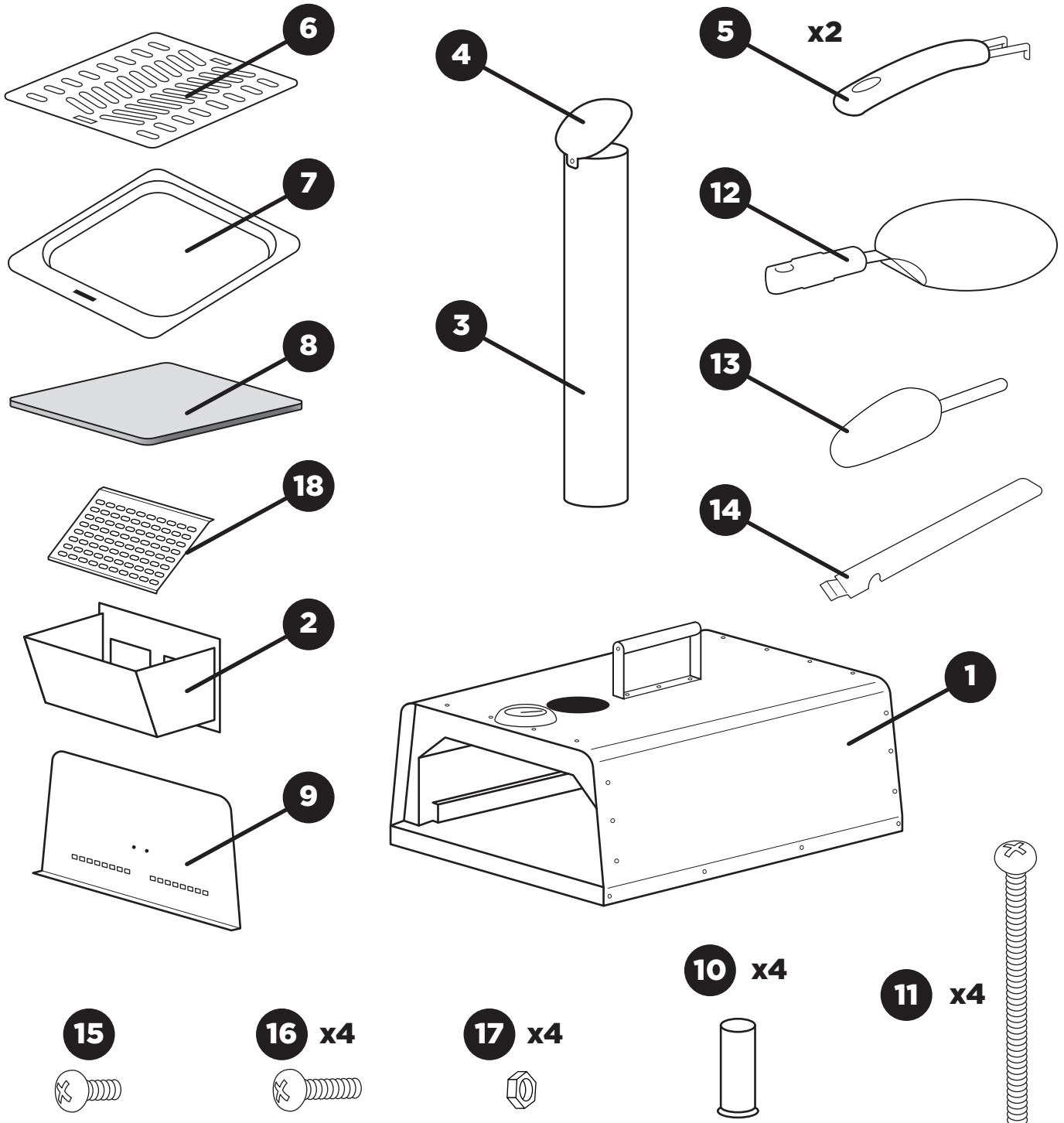
all sides of the oven. Place the oven on a level, stable, non-flammable surface. Do not allow overhead obstructions. Do not obstruct air flow to the vent holes on the back of the pellet hopper.

Do not modify the appliance. Do not use during inclement weather (wind, rain).

While every effort has been made to remove sharp edges during manufacture, please handle all components with care to avoid accidental injury.

Remove all protective plastic films before use.

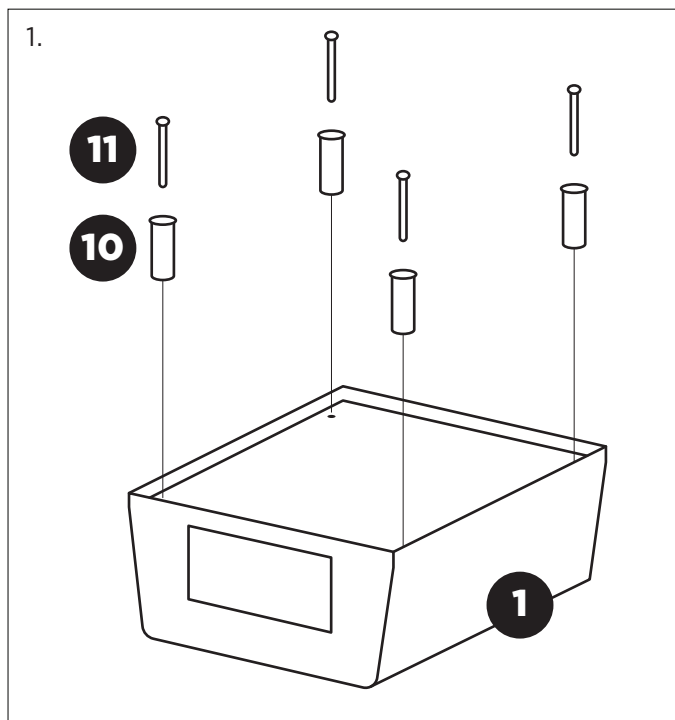
**PARTS** (not to scale)



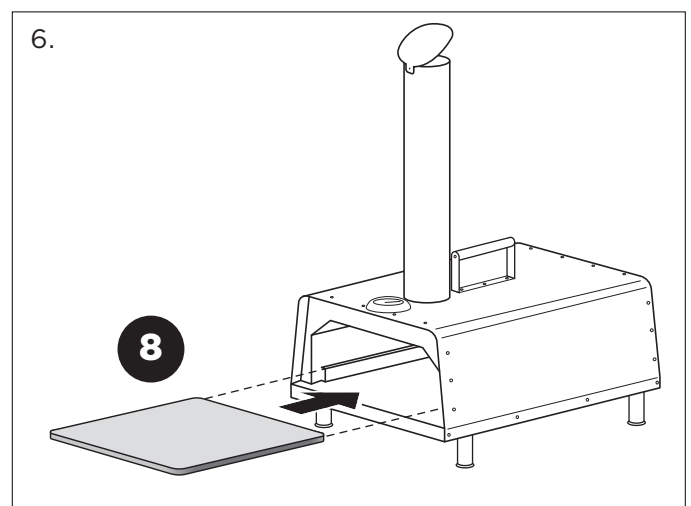
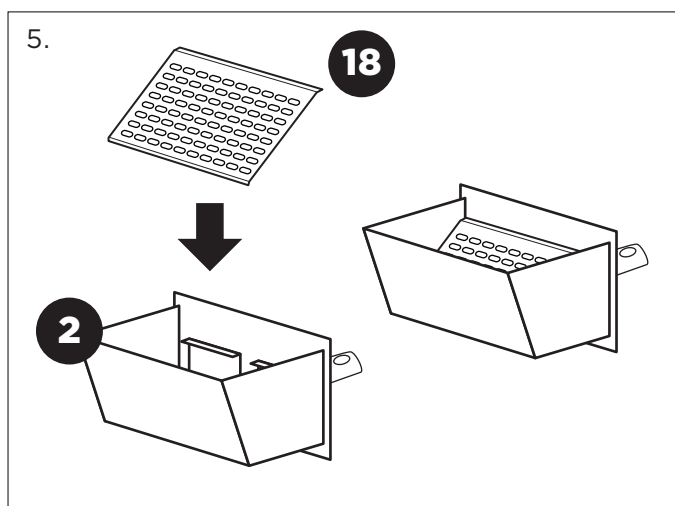
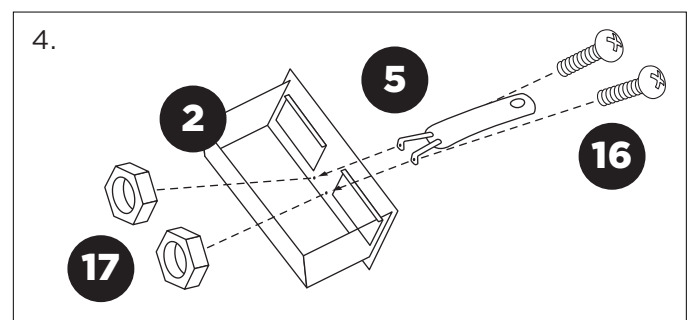
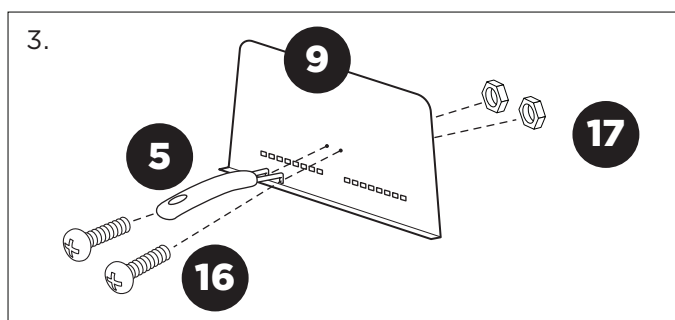
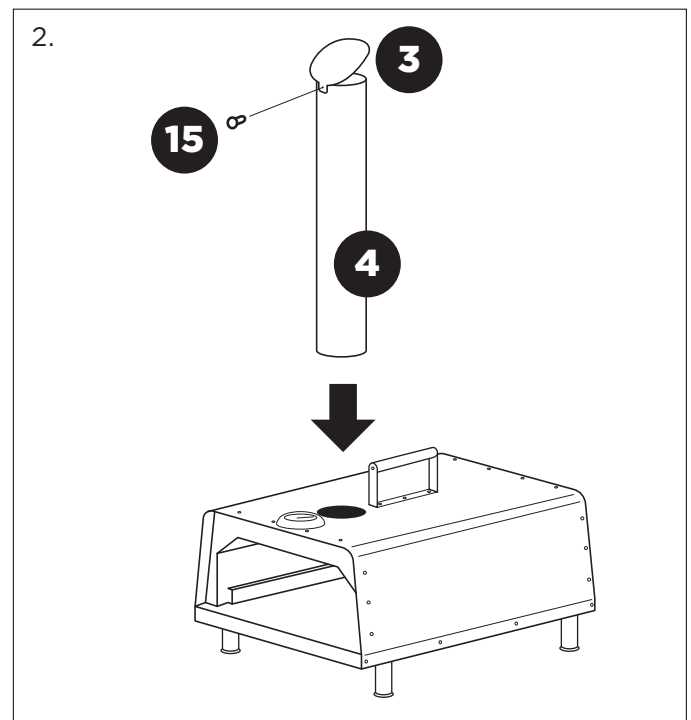
## ASSEMBLY:

Note: Some parts as described below may be preassembled from the factory.

1. Attach four legs (10) to the bottom of the oven body (1) using four M6x90 screws (11).
2. Attach the hood (4) to the chimney (3) using one M5x8 screw (15). Place the assembled chimney in the hole in the top of the oven body (1). This is a friction fit.



3. Attach one handle (5) to the door (9) using two M4x12 screws (16) and nuts (17).
4. Attach the other handle (5) to the pellet hopper (2) using two M4x12 screws (16) and nuts (17).
5. Place the ash plate (18) inside the hopper (2).
6. Place the pizza stone (8) inside the oven (1).



## DIRECTIONS FOR USE:

Place the oven on a non-flammable surface. You can rotate the chimney to divert smoke according to wind direction—do not handle while hot.

Insert the stone (8) in the oven. If you are cooking meats, place the drip tray (7) on top of the stone. Ensure that the slot in the drip tray faces out. This will allow you to use the tool (14) to move it later.

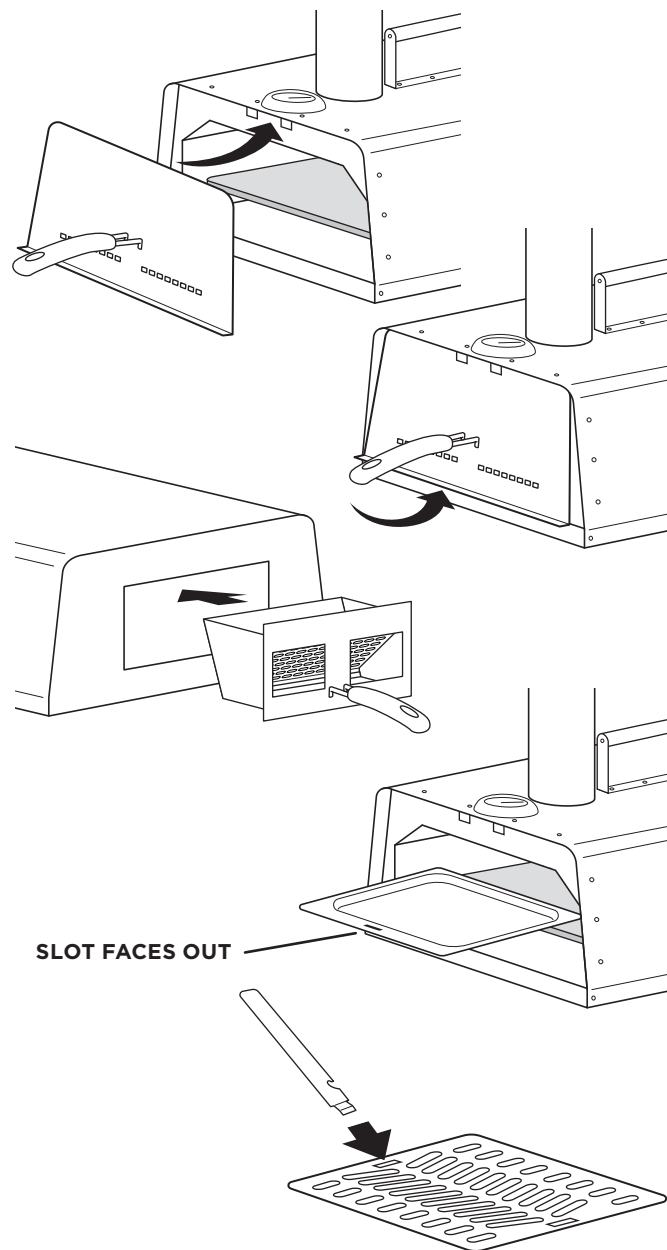
Place the door in the front opening. Slide the top edge under the clips and tilt the bottom into place.

Load the hopper (2) with pellets. Do not use the hopper without the ash plate (18). Do not overfill. Ignite the pellets using gel or solid fire starter. Do not use liquid fire starters. Once the fire is established, insert the hopper into the back of the oven.

When the oven reaches an appropriate temperature for what you are cooking, use the pizza peel (12) to add your pizza directly on top of the stone. If cooking meats, use the tool (14) to place the roasting plate (6) with your food on top of the drip tray (7). Do not use the roasting plate without the drip tray. The stone should remain in the oven whenever in use.

You can add additional pellets while in use to extend cooking time. Pull the hopper out part way and use the scoop (13) to add pellets. Do not overfill.

When cooking is complete, use either the pizza peel (12) or tool (14) to remove the food. Allow the oven to cool completely before handling. Dispose of ash from the hopper.



## CARE & CLEANING:

Stainless steel will discolour with repeated heatings—this is normal.

The oven must be completely cool before cleaning.

**Oven exterior:** Clean using mild detergent or baking soda and hot water solution.

**Oven interior:** With extended use, the interior surfaces may become caked with carbonized, baked-on grease. To prevent this material from flaking off onto your food, clean thoroughly using a brush, scraper and/or cleaning pad. Follow by washing with soap and hot water. Rinse thoroughly and allow to dry.

For all stainless steel surfaces, non-abrasive scouring powder can also be used for stubborn stains. Rinse with clean water and allow to dry. **Never use oven cleaner.**

**Cleaning the pizza stone:** Scrape off any baked-on food with a stiff, dry brush or plastic spatula. Do not use metal utensils. For stubborn stains, use a baking soda and hot water solution with a scouring pad. Use a damp cloth to wipe it clean. Use as little water as possible when cleaning. Do not submerge the stone in water. A dry stone results in crispier pizza. **Never use soap, detergents, oils, or other chemical agents.** The pizza stone is made of a porous material and will absorb whatever is applied to the surface. This may adversely affect the flavour of your next pizza.



Georgian Bay Grills is a division of  
Georgian Bay Leisure Distributors Ltd.  
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[georgianbayleisure.com](http://georgianbayleisure.com)

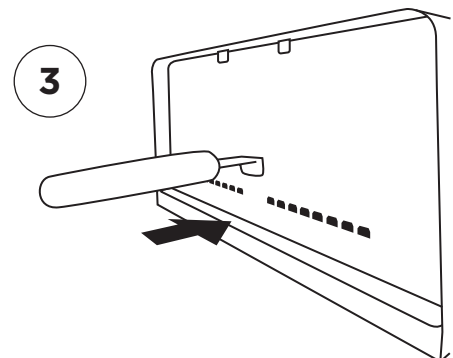
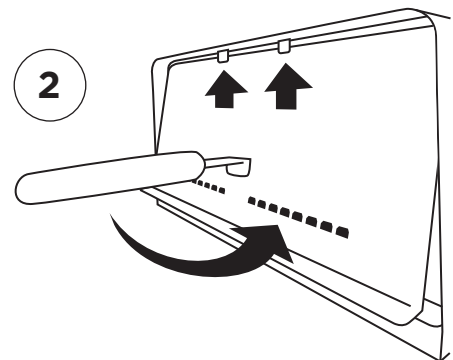
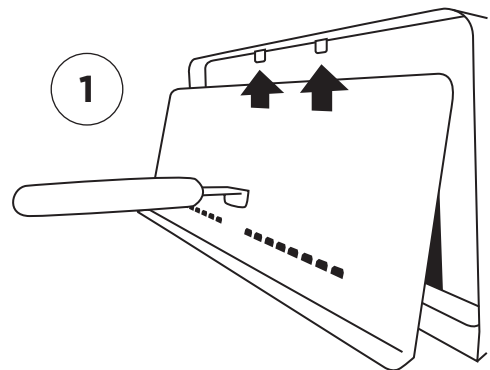
# IMPORTANT WARNING

Do not operate the oven for extended periods without the front door in place.

Remove the door only to place, remove or check on your food items.

Return the door as soon as possible, otherwise fire may escape from the back of the oven.

Your oven performs best with the front door in position.







Georgian Bay Grills



# PIZZA OVEN RECIPES

**IMPORTANT: FOR BEST RESULTS, ROTATE YOUR PIZZA WHILE COOKING!**



## HOMEMADE PIZZA DOUGH

### Ingredients

- 500g 00 (or all-purpose) flour
- 300g water
- 10g salt
- 7g fresh yeast (or 3g active dried yeast or 2g instant dried yeast)

### Directions

- 1 Bring ½ of total water to a boil and then mix with remaining room temperature water. This will activate the yeast needed for proper baking.
- 2 With the mixed warm water ready, whisk in salt and yeast. Let the newly mixed water rest for 15 mins.
- 3 Add the mixture to the measured amount of flour. Mix well and then knead the dough for 10 mins. Cover the dough and let it rest for 1 hour.



## HOMEMADE PIZZA MARINARA

### Ingredients

- 1 ball of pizza dough (homemade or purchased)
- ½ cup of pizza sauce
- 1 garlic clove
- 1 handful of fresh oregano
- Semolina flour or cornmeal (for dusting the pizza peel)
- Kosher salt
- Extra virgin olive oil (for drizzling)

### Directions

- 1 Make or prepare the pizza dough.
- 2 Preheat your pizza oven and stone.
- 3 Make or prepare your pizza sauce.
- 4 Thinly slice the garlic clove. Chop oregano leaves.
- 5 When the oven is preheated, dust the pizza peel with cornmeal or semolina flour. Stretch the dough into a circle and then gently place the dough onto the peel.
- 6 Spread pizza sauce over the dough using the back of a spoon to create a thin layer. Top with thinly sliced garlic.
- 7 Use the pizza peel to carefully transfer the pizza onto the preheated pizza stone. Bake the pizza until the cheese and crust are nicely browned, rotating as needed.
- 8 Remove from the oven. Garnish with a drizzle of olive oil, pinches of kosher salt to taste, and fresh oregano. Slice and serve immediately.



### Ingredients

- 1 ball of pizza dough (homemade or purchased)
- ¼ red bell pepper
- ¼ yellow bell pepper
- ¼ small red onion
- 8 to 10 leaves fresh basil
- ½ cup of pizza sauce
- 1 cup of shredded mozzarella cheese
- 4 oz soft goat cheese
- ½ avocado
- Kosher salt
- Semolina flour or cornmeal (for dusting the pizza peel)

### Directions

- 1 Make or prepare the pizza dough.
- 2 Preheat your pizza oven and stone.
- 3 Thinly slice the peppers, onion, and basil leaves. Remove the avocado pit.
- 4 When the oven is ready, dust the pizza peel with cornmeal or semolina flour. Stretch dough into a circle and gently place onto the pizza peel.
- 5 Spread a thin layer of the pizza sauce onto the dough. Top with the mozzarella cheese. Then add sliced peppers, onions, and dollops of goat cheese. Sprinkle the top with kosher salt.
- 6 Transfer the pizza to the pizza stone in the oven using the pizza peel. Bake until the cheese and crust are nicely browned, rotating the pizza halfway through. Allow to cool slightly, then garnish with basil and serve.

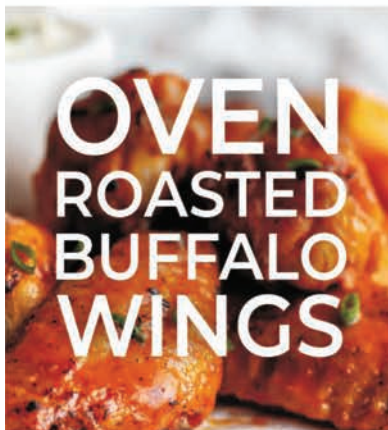


### Ingredients

- 4 Ribeye steaks
- Sea salt
- Ground black pepper

### Directions

- 1 Preheat pizza oven with stone in place.
- 2 Season steaks to taste with salt and pepper.
- 3 Place the steak on the roasting plate. Use the drip tray under the roasting plate to catch drippings. Place the steak, roasting plate and drip tray on top of the stone in the oven.
- 4 Cook for 3-5 mins. Flip the steak every 2 mins to cook evenly.



### Ingredients

- 4 lbs of chicken wings
- 1 stick unsalted butter, melted
- 8 fl oz of your preferred hot sauce
- 3 tbsp olive oil
- 2-3 tbsp honey
- 2 tbsp Worcestershire sauce
- 2 tbsp apple cider vinegar

### Directions

- 1 In a large mixing bowl, combine buffalo sauce ingredients and chicken wings. Thoroughly cover wings. Reserve about ¼ of the sauce. Cover the bowl and marinate wings for at least 30 mins.
- 2 Preheat your pizza oven and stone.
- 3 Place the marinated wings on the roasting plate. Put the wings, roasting plate and drip tray together into the oven.
4. Cook 4-6 mins until charred. Flip wings every 3 mins to cook evenly.
5. Pull roasting plate out of the oven, flip the wings, and add remaining buffalo sauce to newly flipped sides. Place grill back into oven for 4-6 mins or until chicken is done. Serve.



### Ingredients

- 2 tbsp olive oil
- 1 tsp salt
- ¼ tsp cracked black pepper
- 4 6 oz skinless salmon fillets
- 2 ½ tbsp minced garlic
- 2 tbsp fresh chopped parsley
- ½ cup of lemon juice
- ½ cup melted unsalted butter
- 2 tbsp dry white wine (or ¼ cup low-sodium chicken broth)
- 1 lemon sliced (for garnish)

### Directions

- 1 Preheat pizza oven and stone.
- 2 Rub salmon evenly with 1 tbsp of the minced garlic and 2 tbsp of parsley.
- 3 Combine lemon juice and melted butter and pour about half the mixture over the salmon. Reserve other half. Season with salt and pepper.
- 4 Cook salmon for 4 mins using the roasting plate and drip tray. Rotate if necessary. Leave it in longer for a crispy crust.
- 5 In a small bowl, combine remaining butter and lemon juice with the wine (or chicken stock). Serve with the salmon, veggies and lemon slices.