

**PizzaQue
Pizza Baking Kit for Gas Grills
Owner's Manual**

Package includes:

- One (1) Porcelain-Coated Steel Lid
- One (1) 12-Inch Cordierite Pizza Stone
- One (1) Folding Aluminum Pizza Peel

OPERATION INSTRUCTIONS

Pizza Baker

1. Place the stone directly on your grill grates above your burners for direct heat cooking. Place the lid on top of the stone.
2. Set all burners to high heat and close the grill hood.
3. Preheat grill for 20-30 minutes or until stone temperature reads between 500°-575°F. For the most accurate temperature reading, use an infrared thermometer to measure the stone temperature.
4. Prepare your pizza on the included peel and use it to transfer the pizza into the baker, directly on the stone.
5. Cook the pizza for 5-7 minutes, rotating the pizza 180° about halfway through cooking.

Peel

1. Unscrew the knob at base and unfold the handle. Tighten the knob at the base of the handle to secure the handle in place before using the peel.
2. Unscrew knob to fold handle back in when ready to store. Secure the knob in place to make sure that the handle stays down while it is in transit or being stored.

Notes

- This product is intended for use with gas grills.
- If the baker is left empty, avoid overheating by turning down the heat to medium until you are ready to continue cooking. Return burners to high heat to continue cooking.
- Grill hood should be left closed while preheating and cooking pizzas for best results.
- Use an infrared thermometer for the most accurate measure of the pizza stone temperature.

Warnings

THIS PRODUCT WILL BECOME VERY HOT DURING USE.

Do not touch the baker without protection when it is in use. Do not move baker when it is in use. Wait until the baker is properly cooled before moving it. Touching the baker before it cools completely could result in severe burns. The metal blade of the pizza peel will become hot when exposed to the high heat of the baker.

PIZZA COOKING TIPS

- Dust the pizza peel with plenty of flour or corn meal to prevent sticking. Don't let a fresh, uncooked pizza sit on the peel for longer than five minutes, as it will stick. If the pizza sticks on the aluminum peel, leave the peel and pizza in the baker for 1 minute to release the dough, then shake the pizza off onto the stone, and pull out the peel.
- If the bottom of the pizza is cooking too fast, the aluminum peel can be used to slow it down by sliding it under the pizza during cooking, leaving it there for just a few minutes. Inserting a pizza screen under the pizza can also help to slow the cooking of the bottom of the crust.

- Check the underside of the pizza 2-3 minutes after it is in the oven to make sure the stone isn't getting too hot. If so, turn the temperature down slightly.
- The thicker the crust, the lower you will want to set the oven temperature.
- Dough will be much easier to work with if it's at room temperature. Leave it out (but covered) for few hours before cooking.
- When sliding in the raw pizza, aim for the center of the stone. It is possible to push the pizza off the back of the stone – take care to center your pizza. If you need to move the pizza, wait approximately 30 seconds while the dough sets, then use your peel to move the pizza to center.
- Do not allow the oven to run empty on high heat longer than 15 minutes between pizzas as this can cause the stone to overheat.

PAR-BAKED AND FROZEN PIZZA

For frozen pizza or pizza purchased from a restaurant that was partially baked, set the heat to "Low." A much lower heat is required to finish cooking this type of pizza. Follow the pizza manufacturer's instructions.

Tips

- Using a pizza screen helps keep the underside from cooking too quickly.
- Less flour or corn meal is needed as frozen pizzas stick far less than fresh.

CARE AND MAINTENANCE

Cleaning

Porcelain-Coated Steel Lid

The lid of this pizza baker is made of high heat rated porcelain-coated steel. To clean, wipe the outside surfaces with a cloth dampened with water and a mild dishwashing detergent. Wipe it down again with water alone, then dry immediately with a dry cloth. Do not use abrasive scrubbers as they may scratch or damage the finish. Never clean the baker while it is hot! Wait until it is completely cool to clean it.

Cordierite Baking Stone

- We recommend clearing the baking stone of charred food remains after every use. To keep the baking stone free of charred food remains, run the grill on high after cooking is complete and pizza has been removed. Most remaining food particles will burn off due to the high heat inside the grill.
- The stone may be removed for a more thorough cleaning. Remove the lid to reveal the stone only when they are both have completely cooled. Scrape off any excess food with a spatula. If necessary, run the stone under hot water and scrub it with a brush, scraping off baked-on bits. We recommend natural, stiff-bristled brushes. Do not use soap on the stone, as it may leave a soapy aftertaste.
- The natural properties of this stone will cause it to darken and spot with age – do not attempt to remove this discoloration.
- Pat dry, then allow the stone to continue air-drying for at least 24 hours before its next use.

Folding Aluminum Pizza Peel

Hand wash by hand only, using soap and water. Dry immediately. Not dishwasher safe.

Storage

Once cooled and cleaned, the baker and peel should be stored in a dry, well-ventilated area protected from the weather, especially rain. Water can damage and reduce the lifespan of your product.

WARRANTY AND REGISTRATION

We guarantee our products for one year from date of purchase for defects in manufacture or materials. We will repair or replace at our option. Proof of purchase is required.

For replacement parts, call 1-800-521-0505

Please register your oven at www.pizzacraft.com/pages/pizza-oven-registration