

KettlePizza Gas Pro Assembly & Operating Instructions



KETTLEPIZZA™

www.kettlepizza.com

Important Safety Warning:

THANK YOU for buying a KettlePizza Oven Kit! As with many cooking grill accessories, 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 this booklet for future reference and feel free to contact us with any questions at 888-205-1931.

- **You should always exercise reasonable care when operating your KettlePizza product.**
- **The KettlePizza will be hot during and after cooking and should never be left unattended while in use or while the grill is still hot.**
- **Never leave children, infants or pets unattended near a hot KettlePizza Oven.**
- **Only use outdoors in areas with adequate ventilation.**
- **Keep grill and KettlePizza Oven far away from combustible materials.**
- **Access to a fire extinguisher whenever using a cooking grill is highly recommended.**
- **Do not use in high winds. Do not wear loose clothing that can catch fire while operating the KettlePizza Oven.**
- **Only use KettlePizza brand pizza stones as oven style stones may crack from the high temperatures achieved in the KettlePizza.**
- **Heat resistant gloves are recommended when handling the KettlePizza insert.**
- ***NEVER REMOVE A HOT KETTLEPIZZA UNIT FROM A GRILL. ALWAYS WAIT FOR THE KETTLEPIZZA TO COOL COMPLETELY BEFORE REMOVAL.***

Warranty

This product is covered by a 90 day warranty on materials and workmanship. If within this period the product does not perform as advertised please return to place of purchase for your money back.

KettlePizza Gas Pro Assembly:

Assembly of the KettlePizza Gas Pro is quick and easy. One piece, heavy-duty stainless steel construction facilitates ease of assembly and will provide you with years of trouble free use.

1. Remove KettlePizza Gas Pro from box, be careful as the unit is heavy. Take care not to drop the pizza stone that is in the bottom of the box.
2. Locate thermometer, remove protective bubble wrap as well as wing nut.
3. Place thermometer shaft into hole on top of KettlePizza unit.



4. Add wing nut to rear of shaft and tighten. Be sure to properly align thermometer for easy reading as you tighten.
5. Remove stone from protective sleeve and set aside.

Congratulations! Your KettlePizza Gas Pro is now ready for use.

KettlePizza Gas Pro Startup:

Use of the KettlePizza Gas Pro requires a gas grill with a grilling surface of at least 17 inches deep X 24 inches wide. The product works best with grills that have at least three burners.

1. Start gas grill following grill manufacturer's instructions.
2. Place KettlePizza Gas Pro onto grill surface. Try to locate the gas burners evenly under the unit and push to rear of grill.
3. Turn all burners to high and close grill lid if possible (Note: some grills will not have the clearance to close the grill lid – this is OK).
4. Allow KettlePizza Gas Pro to heat up for at least ten minutes. You want the steel of the KettlePizza Gas Pro to get as hot as possible. It is this heat that radiates down onto the top of the pizza or food you that is being cooked.
5. When the KettlePizza Gas Pro thermometer has achieved at least 500 degrees F place stone onto grill surface in the center of the unit and push it back.



6. Allow stone to heat up for another ten minutes.

Congratulations! You are now ready to cook pizza!

KettlePizza Pizza Cooking Instructions:

Important Note: Be sure to use only KettlePizza brand stones as non-KettlePizza stones may crack with the high temperatures achieved.

1. Test stone temperature by putting a couple droplets of water onto the stone. If the water “dances” then the stone is at temperature. An infrared thermometer is also handy for measuring stone temperature. The goal is for the stone temperature to be 100-200 degrees F. less than the chamber temperature measured on the Gas Pro thermometer.
2. Put a layer of flour on a clean flat surface and begin working an approximately. 8 oz. ball of dough into a circle using your hands or a rolling pin.
3. Take a pizza peel, coat it with flour, cornmeal or semolina and place the dough on it. Add tomato sauce, cheese, and toppings. Note: Using fewer toppings will make sliding the pizza off the peel easier.
4. Using your pizza peel, slide your pre-made pizza into the center of your cooking stone. This may take some practice as there is not much room between the stone and Gas Pro top. Once the pizza is placed, you can cook your pizza with the grill lid open or shut.



5. After around two to three minutes, you should rotate the pizza by 90 degrees, repeat this until the pizza is evenly cooked. KettlePizza

Spinners are available separately to help facilitate spinning and popping bubbles in the dough.

6. After five to eight minutes, your pizza should be near completion. Check the top and bottom to ensure that all sections are properly cooked.



TIP: If the top of your pizza needs extra heat you can lower or turn off the burner(s) directly under the stone. You can also place a metal peel or pan under the pizza. This will give you one to two minutes of extra cooking time without over cooking the pizza bottom. Be aware that your metal peel will get hot so wear cooking gloves! If your pizza bottom needs a little extra crispiness feel free to place it right on top of the Gas Pro!

KettlePizza Gas Pro Cleaning Instructions:

1. Find a stainless steel cleaning solution and apply some to the outside of your unit using a small towel or rag.
2. Scrub the polish onto your KettlePizza with a Scotch Brite™ pad – the coloring should be noticeably cleaner almost immediately.
3. For older or more frequently used units the cleaning could take more than one coat of polish.
4. Once the unit has reverted back to its original silver appearance, rinse the outside lightly with water. You may also choose to rinse the outside of your kettle grill at this time.
5. The heat tint (brownish color) on the unit will not go away, especially on units that have been used repeatedly. This is normal and will not damage your unit.

KettlePizza Wooden Peel Use and Care:



Wood peels are best for preparing your pizza on and then sliding the pizza onto the stone. Use corn meal or flour to make sliding off the peel easier. Avoid leaving on hot surfaces as the wood will burn.

Hand wash your peel in warm soapy water. Rinse and hand dry. Never wash in a dish washer.

KettlePizza Cordierite Stone Care:



KettlePizza stones are made of the highest quality materials and American workmanship. They are hand made and may have slight imperfections that will not effect cooking performance.

To clean, scrape off excess food with a spatula. When the stone has cooled, run under hot water while scrubbing with a brush. Do not use soap on the stone as it may leave a soapy aftertaste. The natural properties of

the stone will cause it to darken or stain over time. Do not attempt to remove the discoloration as it will not affect performance. Air-dry the stone after cleaning.

Easy Neapolitan Dough Recipe:

Ingredients:

- 20 ounces (about 4 cups) bread flour, preferably Italian-style "00"
- .4 ounces kosher salt (about 4 teaspoons)
- .3 ounces (about 2 teaspoons) instant yeast
- 13 ounces warm water

Procedure:

1. Combine flour, salt, and yeast in a large bowl and whisk until homogenous. Add water and incorporate into flour using hands until no dry flour remains on bottom of bowl. Cover bowl tightly with plastic wrap and allow it to rise at room temperature for 8 to 12 hours.

2. Turn dough out onto lightly floured surface and divide into four even balls. Place each in a covered quart-sized deli container or in a zipper-lock freezer bag. Place in refrigerator and allow to rise at least 2 more days, and up to 4. Remove from refrigerator, shape into balls, and allow to rest at room temperature for at least 2 hours before baking.

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