



GASPRO

Pizza Oven Insert

Turn Your Gas Grill into an Outdoor Pizza Oven

Assembly & Operating Instructions



KETTLEPIZZA[®]
OVEN INSERTS FOR GRILLS

PIZZIFY YOUR GRILL!

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.

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.
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!

Using Wood With Your KettlePizza Gas Pro:

Getting that wood-fired flavor is easy with your KettlePizza gas Pro. Using a smoker box (sold separately) take a wood chunk no bigger than fist size or wood chips and place in the smoker box. Slide the box and wood inside the Gas Pro using cooking tongs, peel or a spatula. Try to get the box placed in a rear corner of the unit. The wood will smoke and may eventually flame up.



KettlePizza Cooking & Maintenance Tips & Tricks:

1. The optimum temperature for cooking pizza on the KettlePizza Gas Pro is between 500 and 650 degrees F. The goal is for stone temperature to be 100-200 degrees F less than the chamber temperature measured on the thermometer.
2. Try different foods in the KettlePizza oven! Using a skillet you can cook fish, vegetables, chicken and just about anything you can think of. Cookies and brownies are fun to cook as well!

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 lightly with water.
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 Metal and Wooden Peel Use and Care:



Aluminum peels are best for removing a cooked pizza from a stone, however, many people use them for placing the uncooked pizza onto the stone as well. The handle is designed so that it can be bent to an angle that is comfortable for your use. Place the large part of the peel on a table and gently lift the handle to the angle that you like. Don't forget about the handle



Wood peels are best for preparing your pizza on and then sliding the pizza onto the stone. Use corn meal, semolina 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. Wash and dry both sides evenly to prevent warping.

KettlePizza Cordierite Stone Care:

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



To clean, first allow stone to cool completely. Scrape off excess food with a spatula (paint scrapers work great for this as well). Run stone 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.

Tip: If a stone gets very discolored on one side feel free to use the other side next time you cook.

Easy

Easy Neapolitan Dough Recipe:

Ingredients:

- 20 ounces (about 4 cups) bread flour, preferably Italian-style
- .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.

Don't Forget Other KettlePizza Accessories!



KPS-10 KettlePizza Spinners



KPPU-20 20" Aluminum pizza peel

Customer Service:

Please contact us at kettlepizza@sparton.biz for faster response time. Or call 888-205-1931 to leave a voicemail for customer service



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