



Outdoor Pizza Kit Operating Instructions:

- 1) Make sure outdoor gas grill surface is at least 16" x16"
- 2) Place pizza stone on wire rack in the CENTER of the grilling surface
- 3) Pre-heat grill with rack and stone on it and the lid closed.
 - a. Follow Instructions on Pizza box OR:
 - i. For 1 or 2 burner grills pre-heat to 375 to 400 degrees
 - ii. For 3 or more burner grills pre-heat to 400 to 450 degrees and use outside burners only to produce indirect heat.
 - iii. For optimum results use an oven thermometer on the stone surface to confirm temperature.
- 4) Grill should be left at desired temperature for approximately 15 minutes to insure stone is heated properly.
- 5) If using the wood smoker box (included with some models) fill the box with water soaked wood smoke chips (follow the instructions on the wood chip package) and place the filled box on the grill during the pre-heating process. Leave on while cooking to enjoy the smoked "wood fired" taste.

(SMOKER BOX FOR OUTDOOR USE ONLY)
- 6) Apply light coating of flour to included wooden pizza peel. Use pizza peel to place pizza on the heated pizza stone.
- 7) Average cooking time will range from 10-30 minutes
 - a. Baking time will vary depending on your recipe or pizza instructions: ALSO
 - i. Grills ability to maintain a constant temperature
 - ii. Pizza crust type and thickness
- 8) DO NOT LEAVE YOUR GRILL OR PIZZA UNATTENDED!! Check frequently by lifting the crust with the pizza peel or spatula.
- 9) Please Remember. **TURN...DON'T BURN!!** Turn your pizza at least ¼ turn every 3-5 minutes until desired doneness is reached.
- 10) Use included leather grilling mitt when inserting, turning and removing the pizza.
- 11) Let Pizza cool for 3-5 minutes. SLICE and ENJOY!!

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