

MB20181722 Pizza Oven Instruction Sheet



CAUTION - SAFETY PRECAUTIONS - READ BEFORE USE



- Always remove plug from outlet before servicing your grill.
- Make sure your grill has fully cooled to avoid burns.
- Some components may have sharp edges. Use caution to avoid injury.
- Only use your pizza oven on a properly maintained, well ventilated outdoor grill. All surfaces including grill grates, manifold, firebox and grease tray on grill must be cleaned prior to each use.
- Never use the pizza oven indoors.
- Do not touch pizza oven or pizza stone until unit has completely cooled. Pizza oven and pizza stone become very hot when in use. **Use extreme caution.**
- Do not allow food other than Pizza or Bread Dough to contact the stone. Any foods that contain fat, oil or butter (meats, items coated with olive oil, cookies, biscuits, etc.) should not contact the stone directly.
- Grill and fuel are not included.
- Always wear heat resistant oven mitts or gloves designed for outdoor cooking when interacting with the pizza oven.
- Do not leave the pizza oven unattended or allow unsupervised children nearby while the grill is on or hot.
- Do not remove pizza oven from grill until unit is completely cool.
- Caution! Pizza stone is very fragile and can break if dropped.

ASSEMBLY FOR MASTERBUILT GRAVITY SERIES™ GRILLS ONLY

<p>Remove the warming racks and cooking grates.</p>	<p>Install heat deflectors on both sides of the manifold. The heat deflectors will hook into the openings on the manifold.</p>	<p>To lock the heat deflectors in place, install the heat deflector clips onto the manifold.</p>
<p>Install the pizza oven and stone. The pizza stone will overhang the front edge of the oven.</p>	<p>Use any combination of front, left, right and back panels to cover all the open space in the cooking chamber. (see panel fitment guide)</p>	<p>Assembly complete.</p>

NOTE: See the Panel Fitment Guide for more details on panel fitment.

RECOMMENDED USE FOR MASTERBUILT GRAVITY SERIES™

Please Note: Cooking times and temperatures are provided as basic guidelines. Times and temperatures can vary depending on personal preference, weather conditions, grill type and performance. Results may vary.

1. Make sure your oven is assembled in the grill before you turn it on.
2. Preheat your grill to a temperature between 550F – 700F with the oven in the grill and the lid CLOSED. Use lower temperatures for thick crust and higher temperatures for thin crust.
3. Once your grill has reached the set temperature, load your pizza into the oven. Use extreme caution, the pizza oven and pizza stone will be extremely hot.
4. Cook your pizza with the lid closed. There is no need to rotate your pizza throughout the cook.
5. We recommend cooking your pizza for about 3-5 minutes. Results may vary.

COOKING TIPS

1. We recommend using cornmeal to prevent your pizza from sticking to the stone. Use caution, pizza oven and pizza stone will be extremely hot.
2. We recommend using a large, long handled spatula or pizza peel to assist in loading and unloading your pizza from the pizza oven.

PANEL FITMENT GUIDE

OVERVIEW:

The Masterbuilt Pizza Oven comes with six panels to allow a custom fit for most grills.

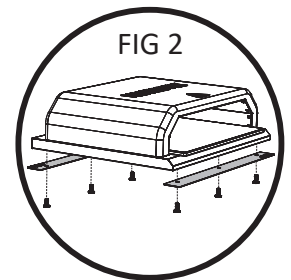
You should cover as much open cooking chamber space as you can with the panels.

Each panel is marked with a size indicator marker. Look for a series of dots along one edge of the panel.

The two “4 dot” panels can be secured to the front and the back of the pizza oven with screws. (FIG 2)

Use the table below to help match the size of your grill with the right panel configuration.

Measure your grill width and depth and then match the panels called out in the table.



Cooking Width	Panel Marker
19.5in (49.5cm)	no panels
21.5in (54.5cm)	●
22.25in (56.5cm)	●●
24in (61cm)	●●●
24.25in (61.5cm)	● and ●●
28.5in (72.5cm)	●●● and ●●●●

Cooking Depth	Panel Marker
>16.75in (42.5cm)	no panels
17.25in - 18.25in (44cm - 46cm)	●●●●
18in - 20in (48cm - 51cm)	●●●● and ●●●●



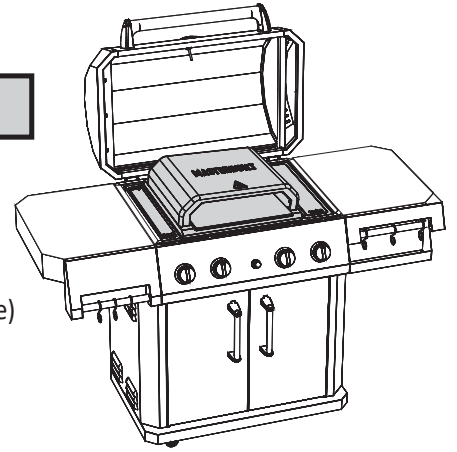
HOW TO CLEAN

- After baking your final pizza, you can clean the pizza oven by letting your grill remain on high for approximately 15 mins. Any remaining residue should burn off and debris can be scraped off the pizza stone. Use a long handled, gentle cleaning brush to scrape any residue. Use extreme caution the residue, pizza oven and pizza stone will be extremely hot.
- Do not use household cleaners or liquids on the pizza stone.
- Never let moisture build up on your pizza stone. Never wash your stone with soap and water. Do not get your pizza stone wet.
- Wipe metal surfaces with a mild, non-abrasive detergent (such as vinegar and water). Wipe with a clean lint free cloth. Only do this after the pizza oven and pizza stone have completely cooled.

GAS GRILL USE

ASSEMBLY ON GAS GRILL

1. Remove cooking grates.
2. If your grill has flavor bars remove them.
3. Replace cooking grates.
4. Place pizza oven on top of grill grates.
5. Use panels to cover as much of the cooking surface as you can. (see panel fitment guide)
6. It is okay if the pizza oven is not centered.



RECOMMENDED USE ON A GAS GRILL

Please Note: Cooking times and temperatures are provided as basic guidelines. Times and temperatures can vary depending on personal preference, weather conditions, grill type and performance. Results may vary.

1. Install your oven using the assembly steps.
2. Remove the pizza stone if you need to access your burners with a lighter.
3. Follow your grills lighting instructions and turn all burners on HIGH.
4. Make sure you replace your pizza stone. Use extreme caution, pizza oven can be very hot.
5. Keep the lid open and preheat your grill for about 15mins.
6. Once your grill has reached the set temperature, load your pizza into the oven. Use extreme caution, the pizza oven and pizza stone will be extremely hot.
7. Cook your pizza with the lid closed. There is no need to rotate your pizza throughout the cook.
8. We recommend cooking your pizza on HIGH, for about 3-5mins.

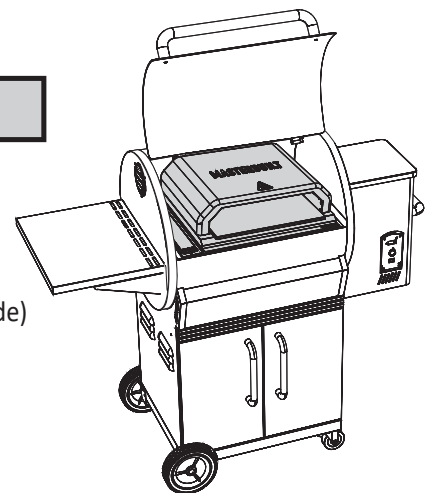
COOKING TIPS

1. We recommend using cornmeal to prevent your pizza from sticking to the stone. Use caution, pizza oven and pizza stone will be extremely hot.
2. We recommend using a large, long handled spatula or pizza peel to assist in loading and unloading your pizza from the pizza oven.

PELLET GRILL USE

ASSEMBLY ON PELLET GRILL

1. Remove cooking grates.
2. If your pellet grill comes with a full body heat or grease deflector, remove this.
3. Replace the cooking grates.
4. Place the pizza oven on top of the grill grates.
5. Use panels to cover as much of the cooking surface as you can. (see panel fitment guide)
6. It is okay if the pizza oven is not centered.



RECOMMENDED USE ON A PELLET GRILL

Please Note: Cooking times and temperatures are provided as basic guidelines. Times and temperatures can vary depending on personal preference, weather conditions, grill type and performance. Results may vary.

1. Install your oven using the assembly steps.
2. Follow your grills lighting instructions and set your temperature as high as you can. We recommend 500F if possible.
3. Close the lid and preheat your grill until the set temperature is reached. (Be sure the pizza oven is installed during the preheat).

4. Once your grill has reached the set temperature, load your pizza into the oven. Use extreme caution, the pizza oven and pizza stone will be extremely hot.
5. Cook your pizza with the lid closed. There is no need to rotate your pizza throughout the cook.
6. We recommend cooking your pizza on HIGH, for about 5-8mins.

COOKING TIPS

1. We recommend using cornmeal to prevent your pizza from sticking to the stone. Use caution, pizza oven and pizza stone will be extremely hot.
2. We recommend using a large, long handled spatula or pizza peel to assist in loading and unloading your pizza from the pizza oven.

WARRANTY

LIMITED WARRANTY

Masterbuilt® warrants all of its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 1 year from the date of original retail purchase. The Masterbuilt® warranty does not cover paint finish as it may burn off during normal use. The Masterbuilt® warranty does not cover rust. Masterbuilt® requires proof of purchase for warranty claim, such as a receipt.

EUROPEAN RESIDENTS ONLY: Masterbuilt® warrants all of its products to be free from defects in material and workmanship under proper assembly, normal use and recommended care for 2 years from the date of original retail purchase

WHEN DOES THE WARRANTY COVERAGE BEGIN?

Warranty coverage commences on the original date of purchase and covers only the original purchaser. For the warranty to apply, you must register your grill. If a defect in material or workmanship is discovered during the applicable warranty period under normal use and maintenance, Masterbuilt® will, at our sole option, replace or repair the defective component at no cost to you for the component itself. This warranty does not apply to labor, or any other cost associated with the service, repair or operation of the grill. Masterbuilt® will pay all shipping charges on warranty parts.

AUSTRALIA AND NEW ZEALAND RESIDENTS ONLY: Our goods come with guarantees that cannot be excluded under the Australian or New Zealand Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

WHAT IS NOT COVERED?

This warranty does not apply to damage caused by abuse or use of the product for purposes other than that for which it is designed, damage caused by lack of proper use, assembly, maintenance or installation, damages caused by accidents or natural disasters, damage caused by unauthorized attachments or modifications, or damage during transport. This warranty does not cover damage from normal wear and tear from use of the product (for example, scratches, dents, dings and chipping) or changes in the appearance of the grill that do not affect its performance. Commercial use is not recommended with the use of Masterbuilt products, and this warranty does not apply to commercial use of any kind. This usage for example is for restaurants, caterers, butchers, rental companies, food trucks and other such commercial entities.

This limited warranty is exclusive and in lieu of any other warranty, written or oral, express or implied, including but not limited to the warranty of merchantability or fitness for a particular purpose. The duration of any implied warranties, including any implied warranty of merchantability or fitness for a particular purpose is expressly limited to the duration of the warranty period for the applicable component.

The purchaser's exclusive remedy for breach of this limited warranty or any implied warranty shall be limited as specified herein to replacement. In no case shall Masterbuilt be liable for any special, incidental or consequential damages.

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