

PizzaQue® Pizza Kit for Kettle Grills

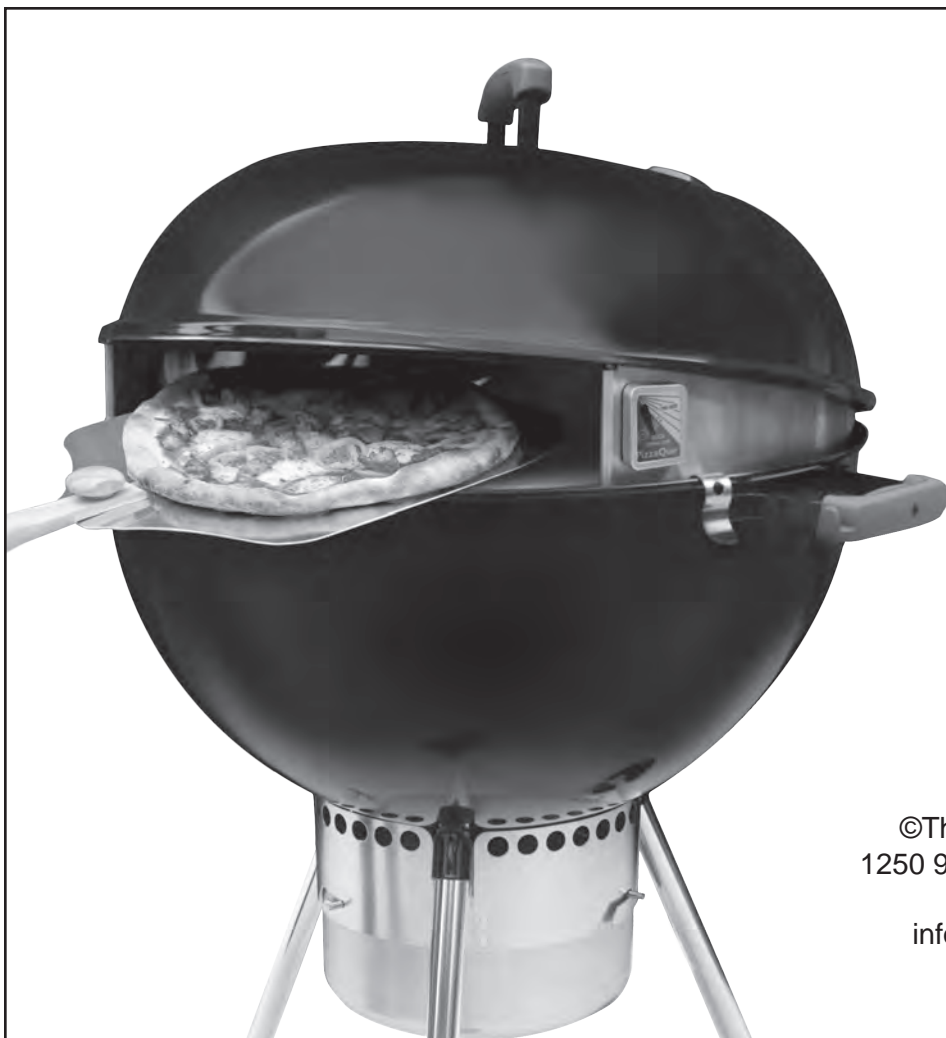
PizzaQue®
from the makers of
 pizzacraft®

Makes great tasting,
traditional Italian pizza –
with bubbly cheese, crispy
crust & toasty toppings.

OWNER'S MANUAL

IMPORTANT: This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions carefully before assembling and using the appliance. Keep this manual for future reference.



PizzaQue®
Pizzacraft®
PC7001
CS040215

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800-521-0505
info@companion-group.com

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SAFETY INFORMATION

IMPORTANT: Before you begin...

AS WITH ALL CHARCOAL GRILLS, THERE CAN BE SOME RISKS INVOLVED AND WE WANT YOU TO STAY SAFE WHILE USING OUR PRODUCT.

1. Please read the following instructions and safety warnings completely before use. Keep this booklet for future reference and feel free to contact us with any questions at 800-521-0505.
2. Always exercise caution when operating your kettle grill with the PizzaQue® Pizza Kit.
3. Your kettle grill with the PizzaQue® Pizza Kit will be HOT during and after cooking and should never be left unattended while it is HOT.
4. Do NOT leave children, infants or pets unattended near your kettle grill with the PizzaQue® Pizza Kit while it is still HOT.
5. Use in well-ventilated OUTDOOR areas only.
6. Use far away from combustible materials.
7. Do NOT remove ashes until charcoal is completely burned off.
8. When in use, access to a fire extinguisher is highly recommended.
9. Intended for use with charcoal style kettle grills only.
10. Do NOT use in high winds. Use caution when wearing loose clothing while operating your kettle grill with the PizzaQue® Pizza Kit.
11. Do NOT use other brand pizza stones in your kettle grill with the PizzaQue® Pizza Kit, as they may break due to the high temperatures achieved by this kit.
12. Heat resistant gloves are highly recommended when handling your kettle grill with the PizzaQue® Pizza Kit during and after use.

ASSEMBLY INSTRUCTIONS

Before beginning assembly of product, make sure all parts are present. Compare parts with package contents and hardware contents list. Do not discard packing materials before assembly is complete.

If any part is missing or damaged, do not attempt to assemble the product. Call customer service at 800-521-0505.

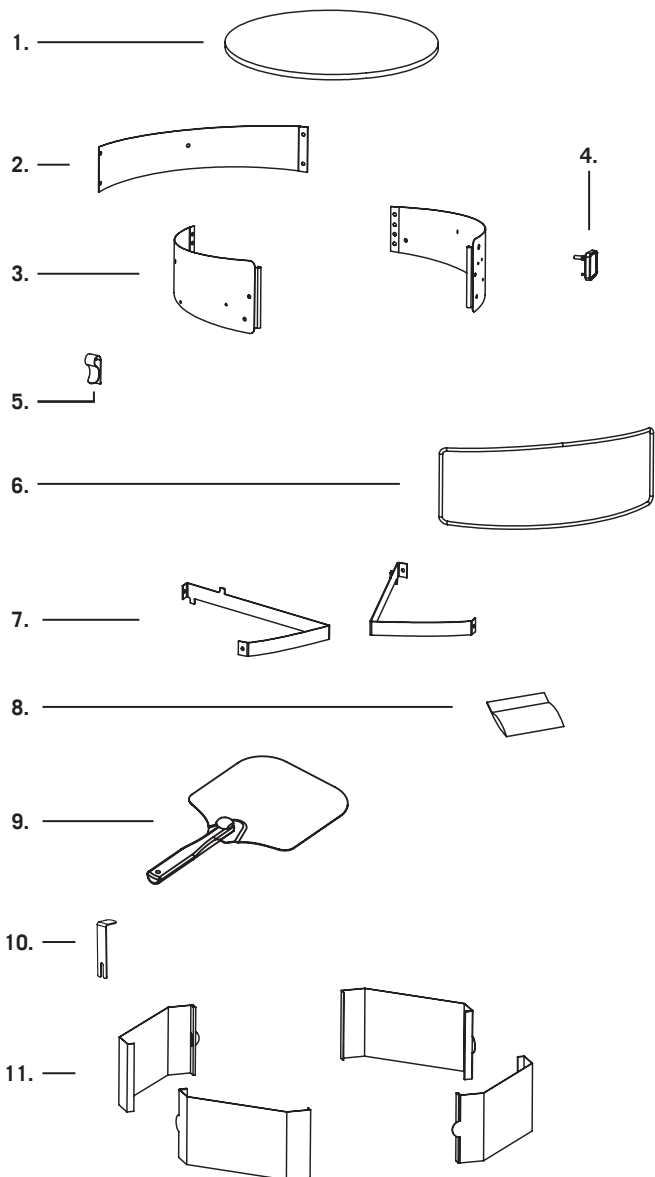
To watch assembly video go to: www.pizzaque.com

Estimated assembly time: 30 minutes

Tools required - #2 Phillips screw driver and Crescent wrench (not included)

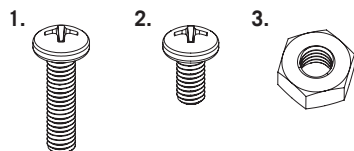
PACKAGE CONTENTS:

1. 15" pizza stone
2. Rear panel (for 22.5" grills ONLY)
3. Side panels (Qty 2)
4. Thermometer
5. Clips (Qty 5)
6. Wire door frame
7. Pizza stone supports (Qty 2)
8. Hardware package
9. Folding aluminum peel
10. Front support tabs (Qty 2 - for 18.5" grills ONLY)
11. Charcoal fence (Qty 4 x steel mesh panels)

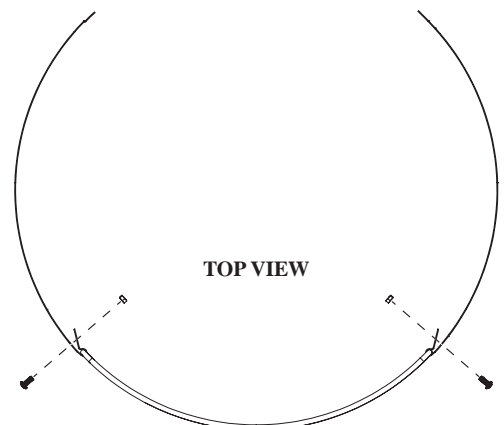
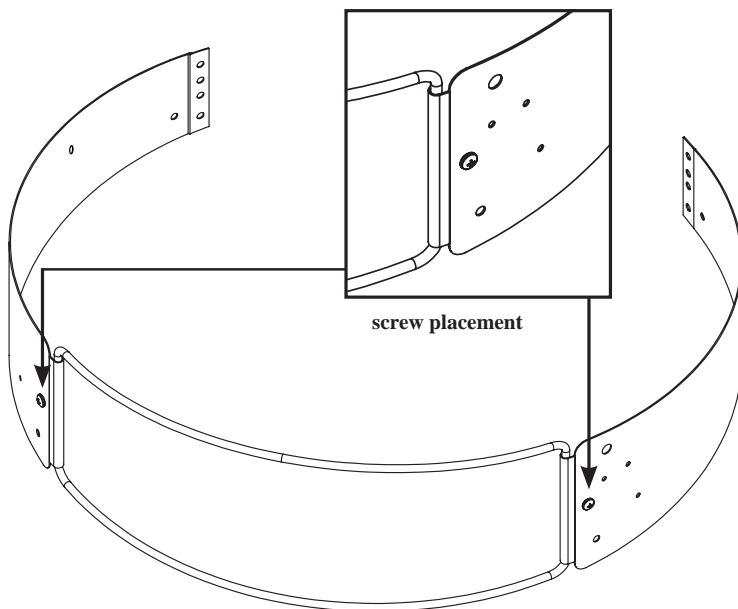
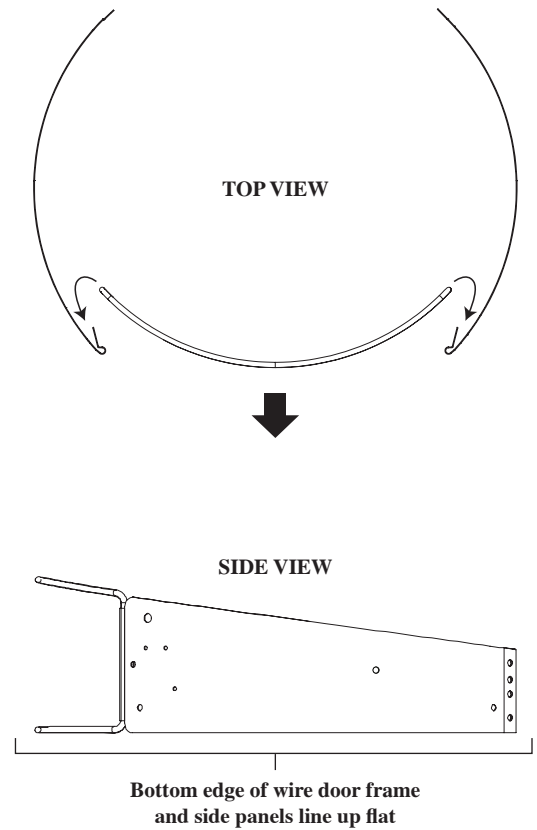
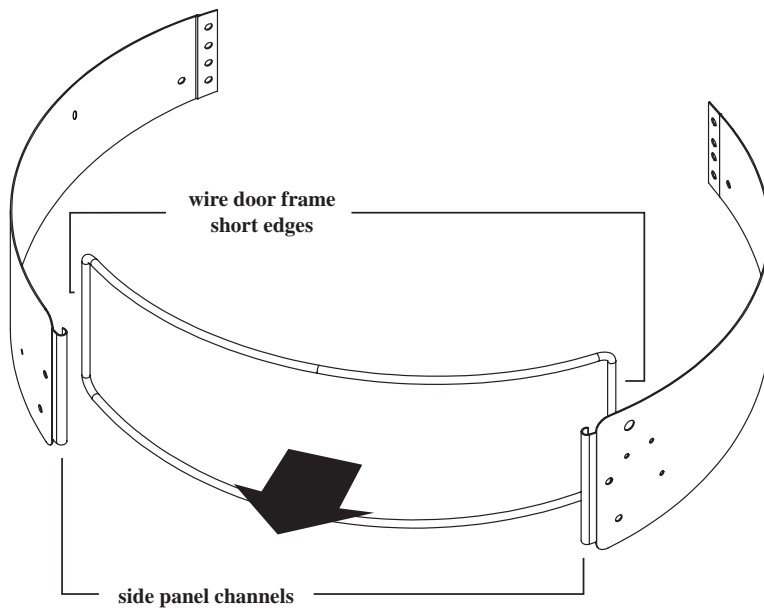


HARDWARE PACKAGE CONTENTS:

1. (Qty 2) M5 x 15 screws - for side panel to door frame connection
2. (Qty 13) M5 x 8 screws
3. (Qty 15) M5 nuts



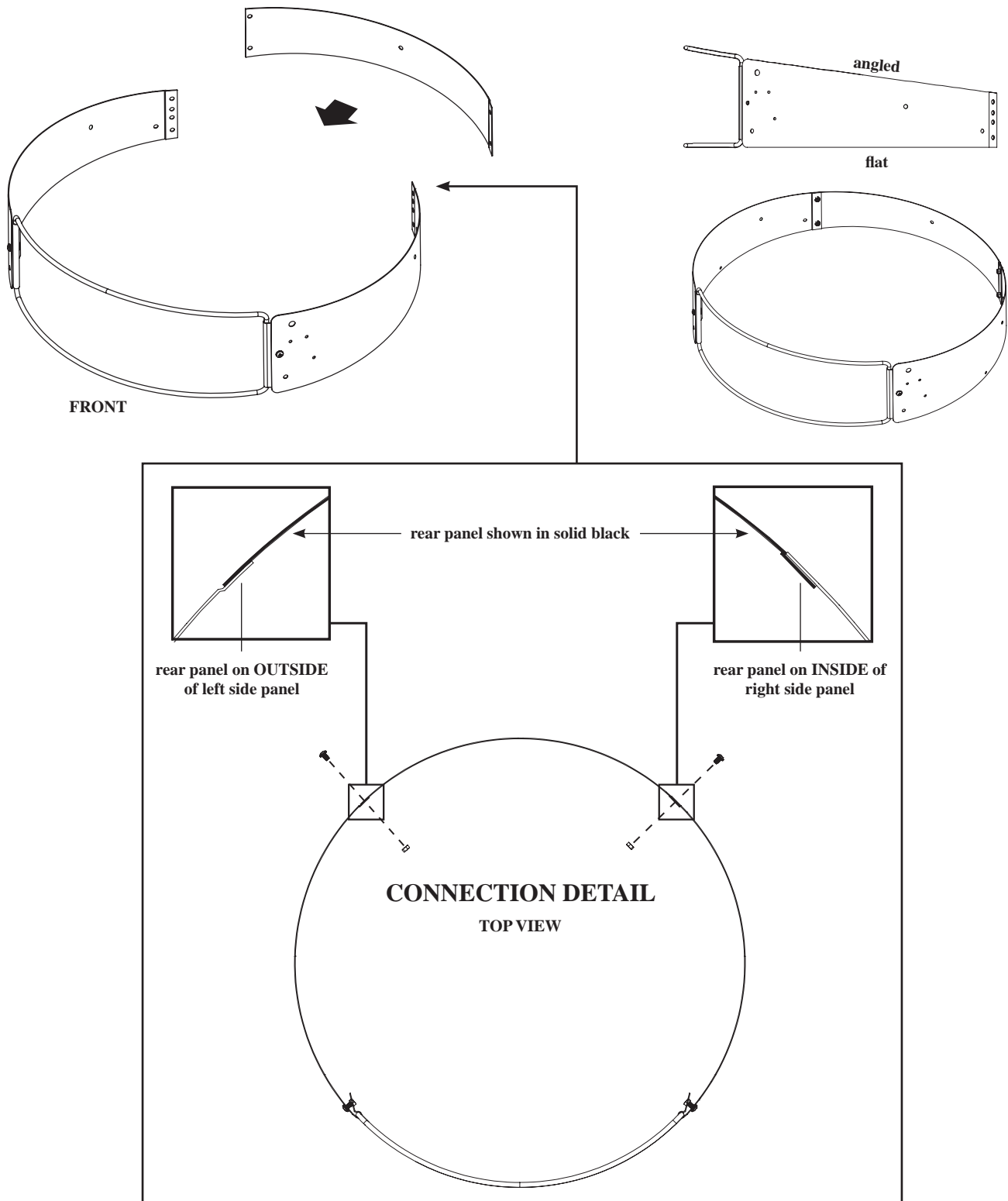
1. Insert short edges of wire door frame into channels on the front edge of the side panels (bottom edges of the wire door frame and side panels should line up flat -- shown in the SIDE VIEW below). Secure wire door frame to side panels by inserting M5x15 phillips head screw through hole in side panel and side panel tab then tighten with M5 nut.



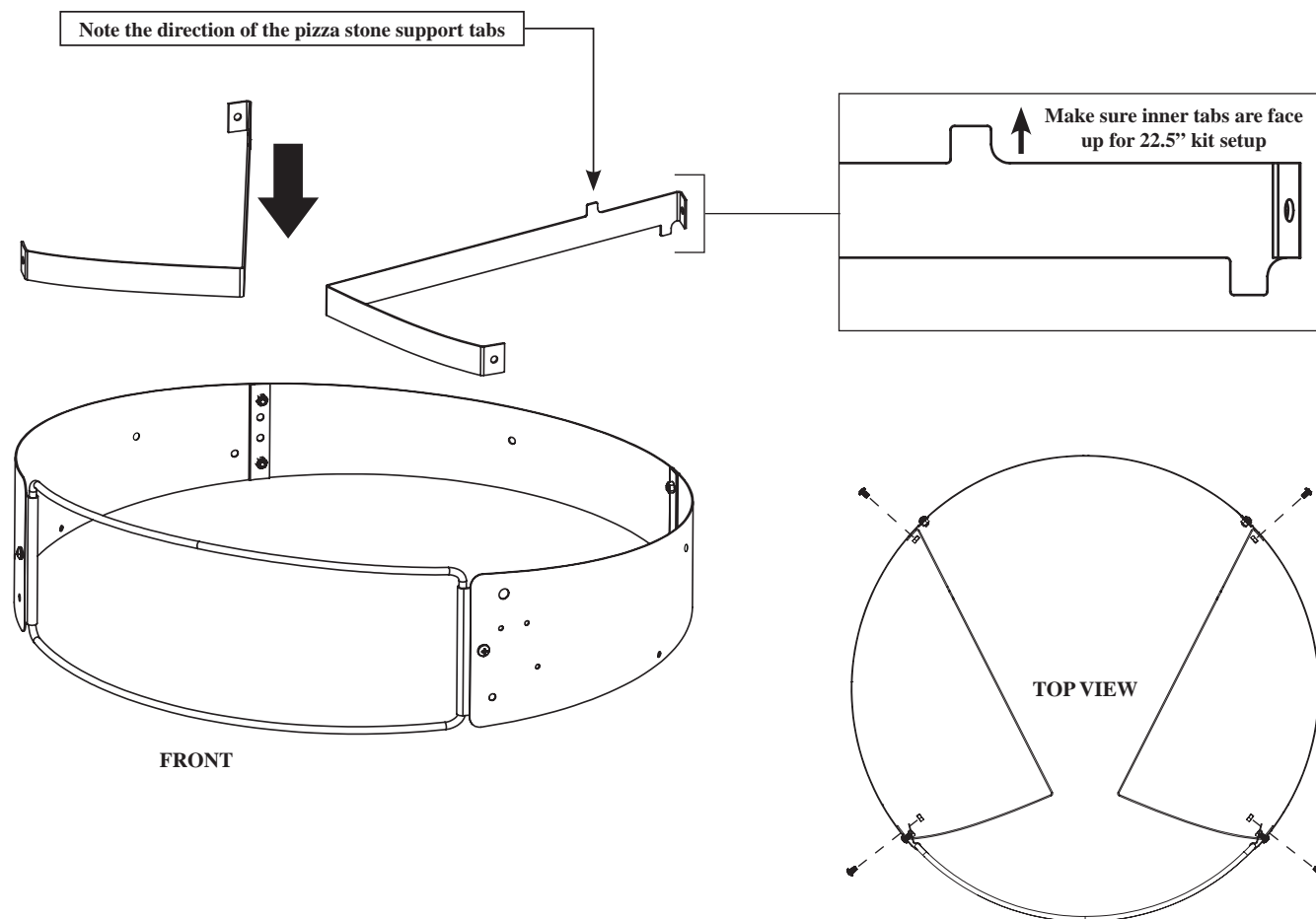
ASSEMBLY INSTRUCTIONS FOR 22.5 IN KETTLE GRILL

2. Attach rear panel to side panels. Make sure bottom edges of rear panel and side panels line up flat and top edges align at an angle. Secure tightly with M5x8 screws and M5 nuts. Check to confirm the bottom edge of the assembly sits flat.

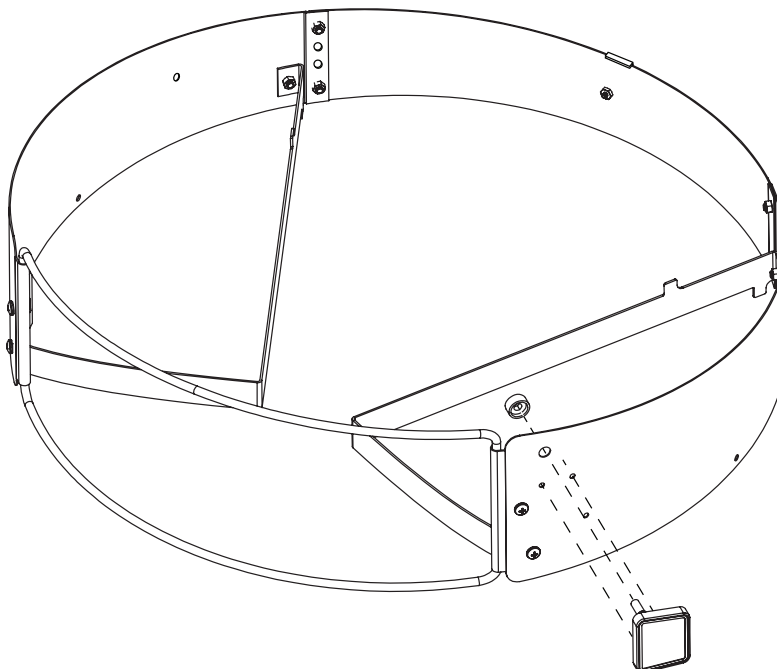
NOTE: One side edge of the rear panel lines up outside the side panel while the other lines up inside the side panel.



3. Attach stone supports as shown (make sure that the tabs closer to the center of the pizza stone supports are face up). Secure supports using M5x8 screws and M5 nuts.

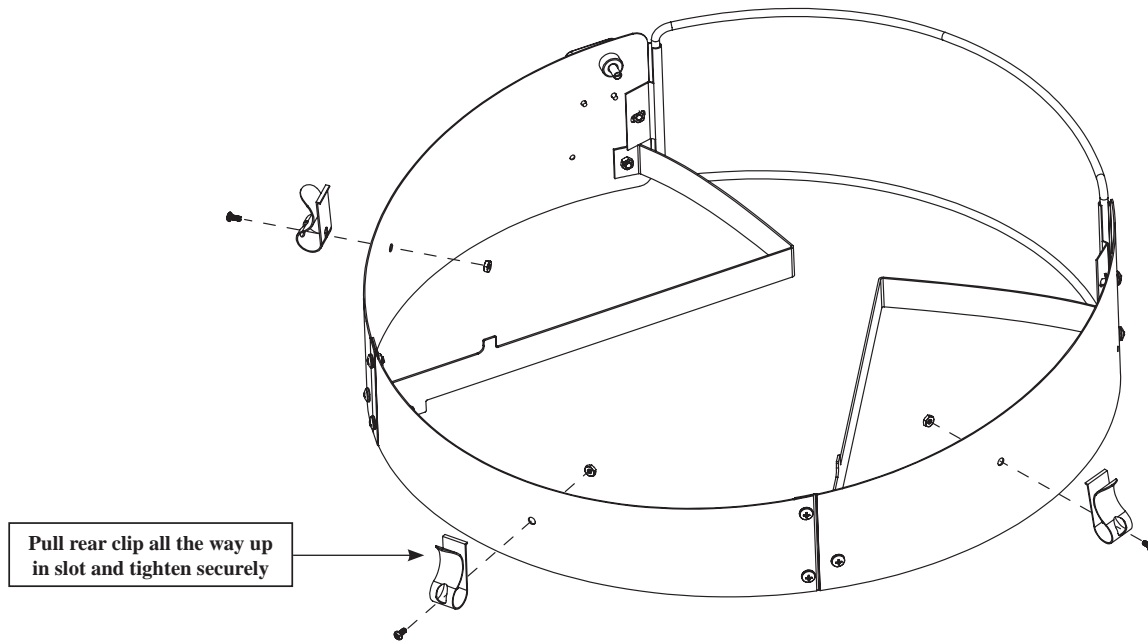


4. Attach thermometer by aligning probe and pins with designated holes in the (right) side panel. Secure with thermometer probe nut.



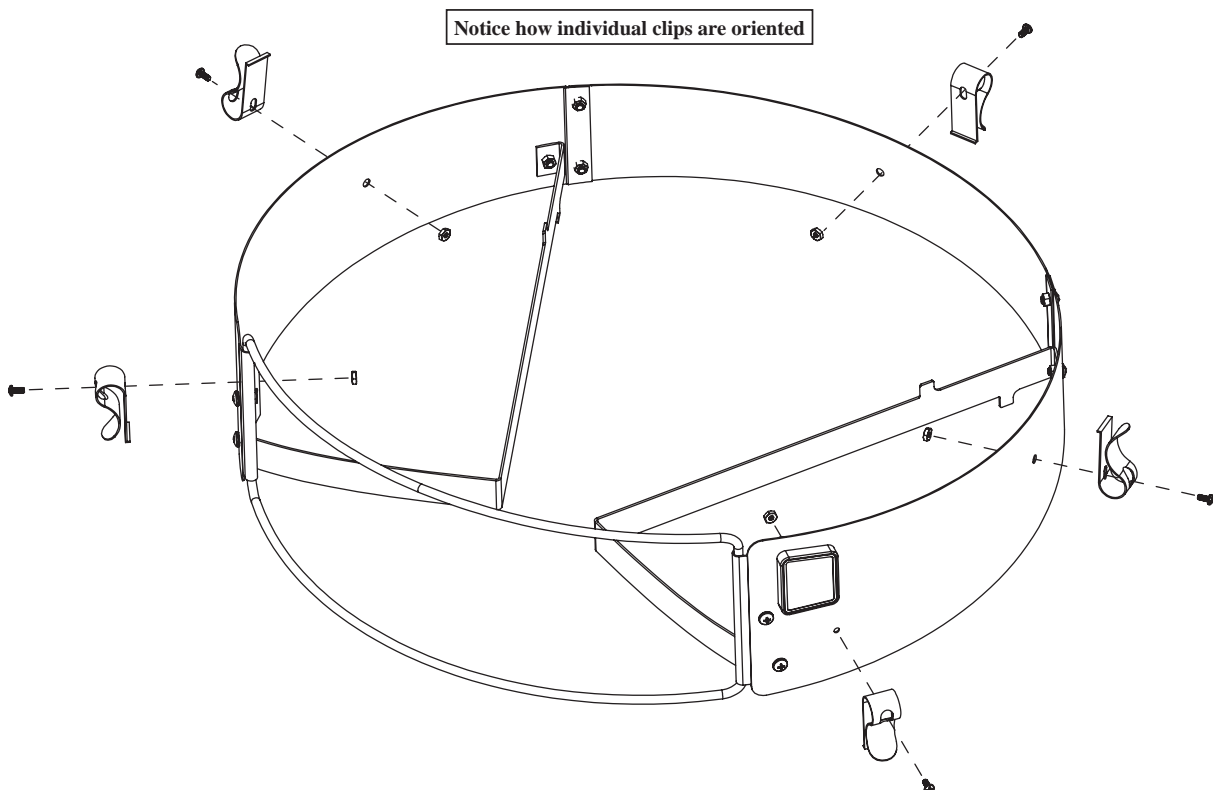
5a. MASTERBUILT PRO 22.5" CLIP CONFIGURATION:

Attach clip, with opening facing upward, to hole in center of rear panel. Then, attach 2 clips to side panels (1 on each side panel) so the opening of the clip is facing upward as shown below. Secure all 3 clips with M5x8 screws and M5 nuts.

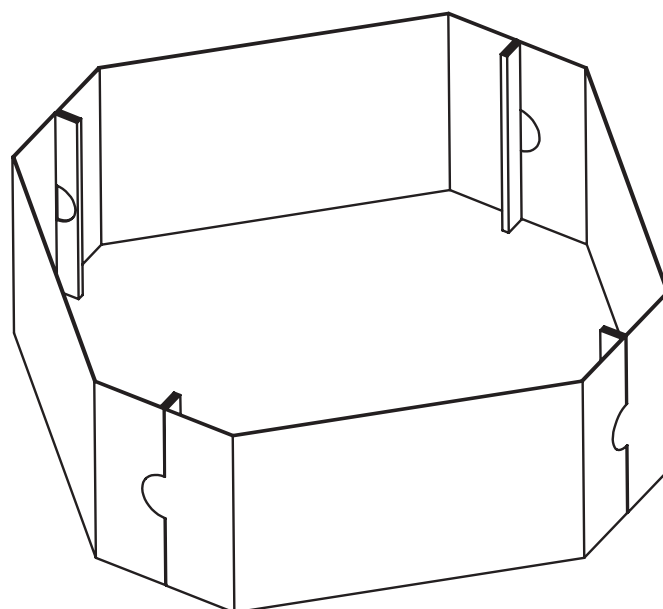
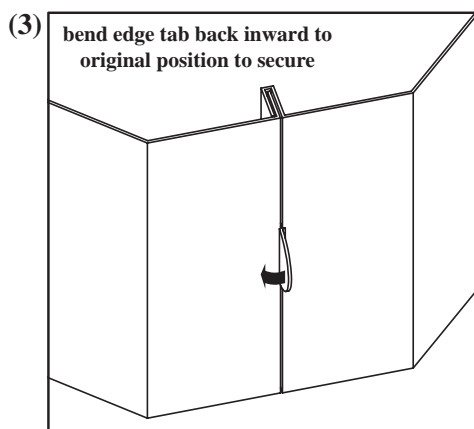
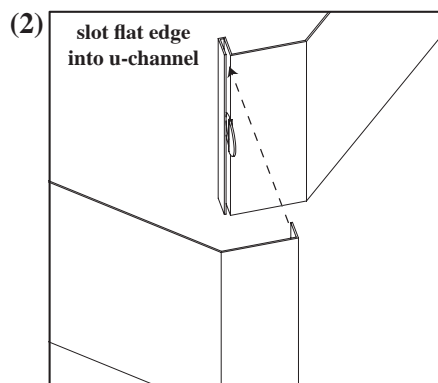
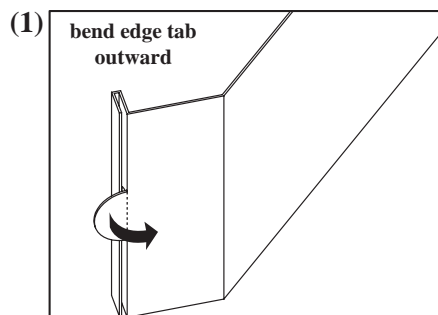
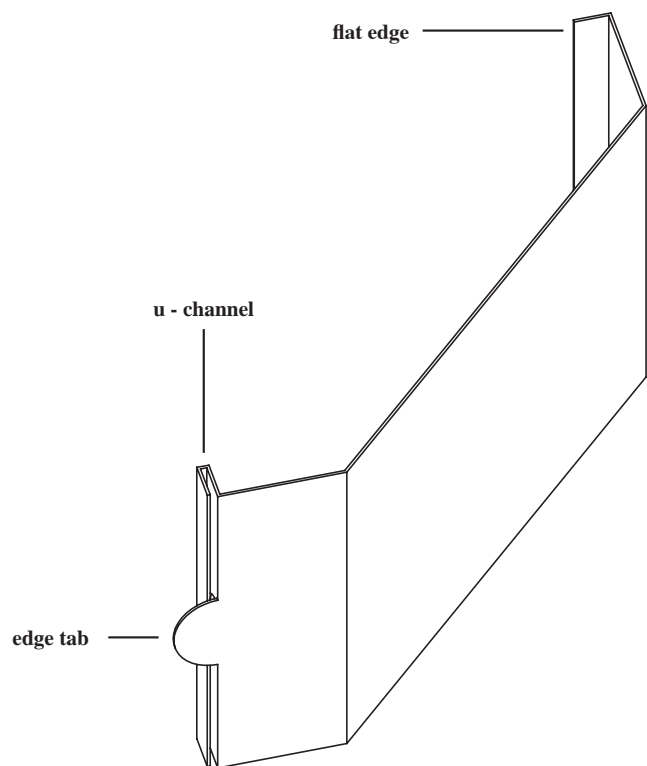


5b. WEBER 22.5" CLIP CONFIGURATION:

Attach side panel clips and rear panel clip (Qty 5 total -- 2 on each side panel and 1 on the rear panel). Clips near front edge and clip in rear panel are mounted with the opening facing down, while the clips near the middle of side panels are mounted with the opening facing up. Secure all clips with M5x8 screws and M5 nuts.



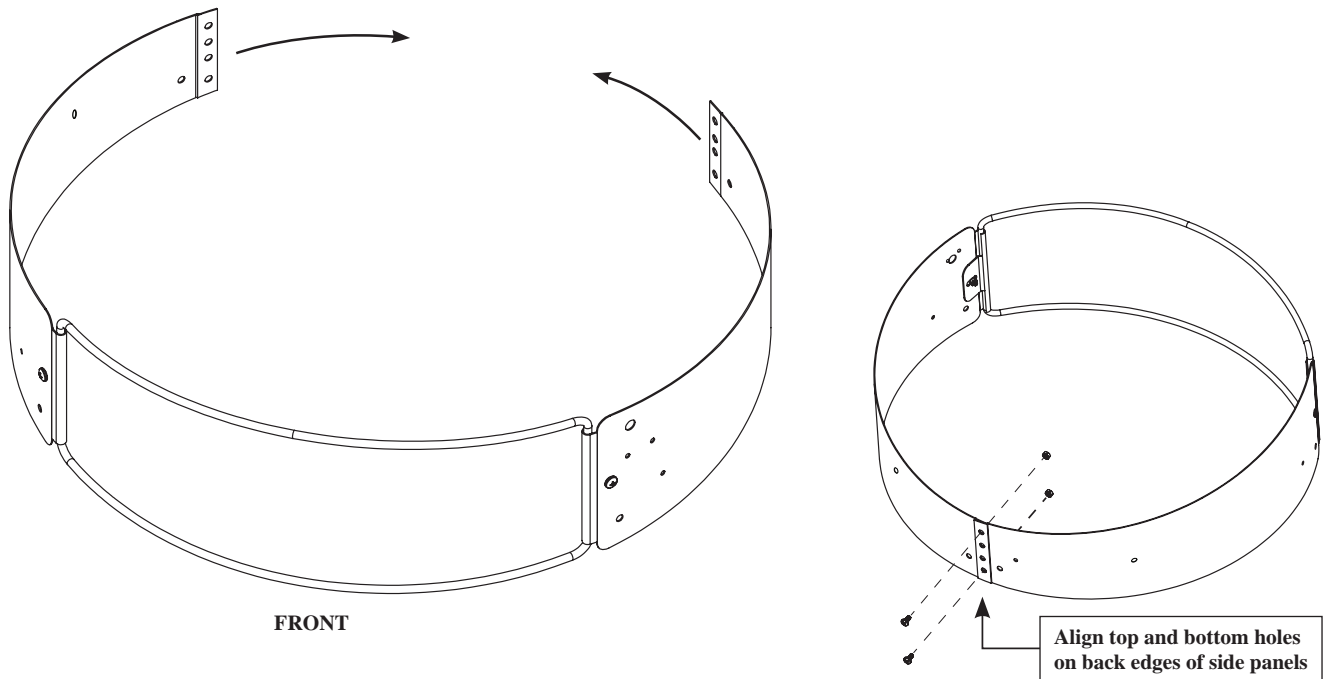
6. Construct charcoal fence. (1) Bend edge tab outward to expose u-channel and (2) slot flat edge into u-channel then (3) bend tab back over u-channel into original position to lock panels together. Repeat with all 4 panels of the charcoal fence until you've create a completely enclosed shape. **CAUTION: Wearing protective gloves is strongly recommended when assembling the charcoal fence, as the edges may be sharp.**



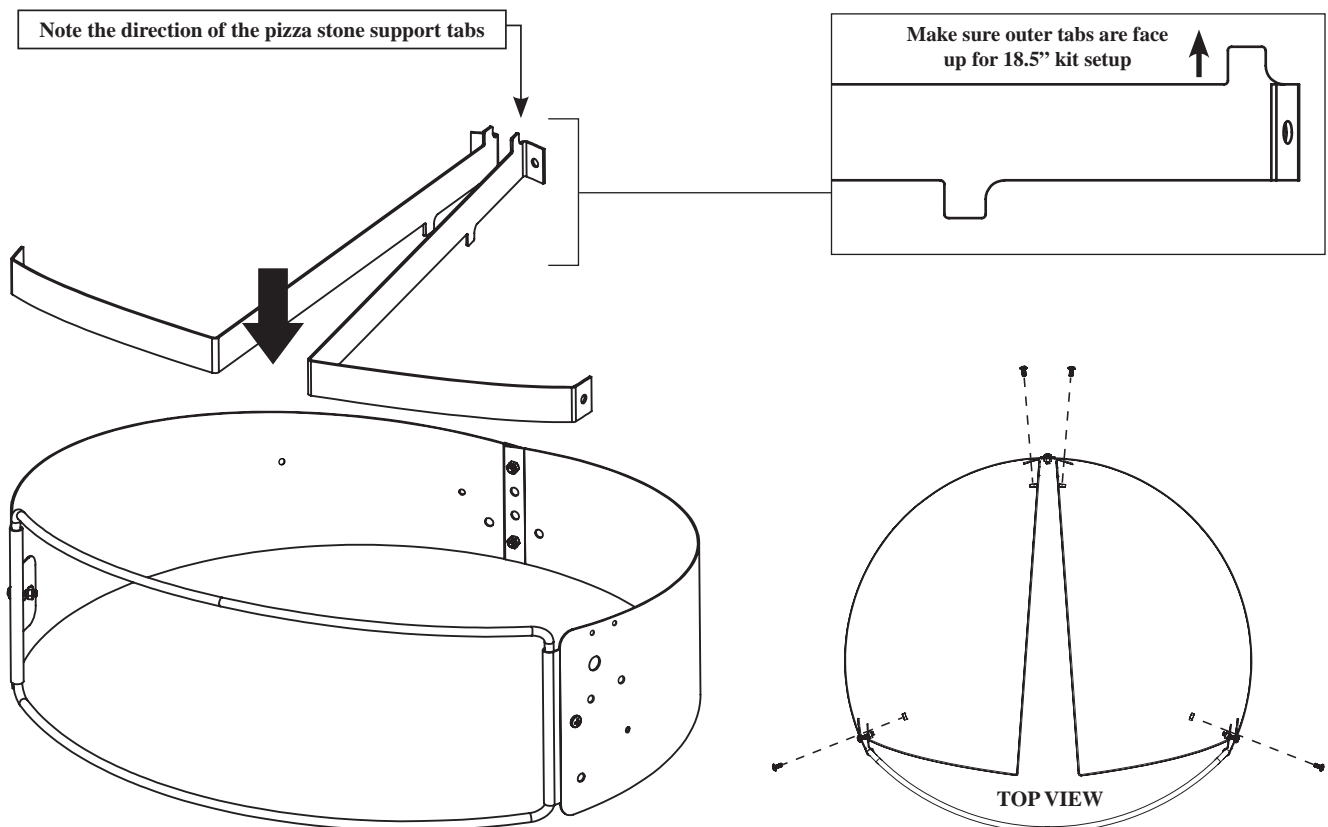
COMPLETED 22.5" PIZZAQUE® PIZZA KIT ASSEMBLY. (Now go to step 7 for fitting instructions)

ASSEMBLY INSTRUCTIONS FOR 18.5 IN KETTLE GRILL

2. Rotate side panels toward each other until the holes on the back edge of both side panels line up (**some force will be needed**). Use M5x8 screws and M5 nuts to secure the side panels together at back edge. *NOTE: Rear panel will not be needed for 18.5 in grill kit*



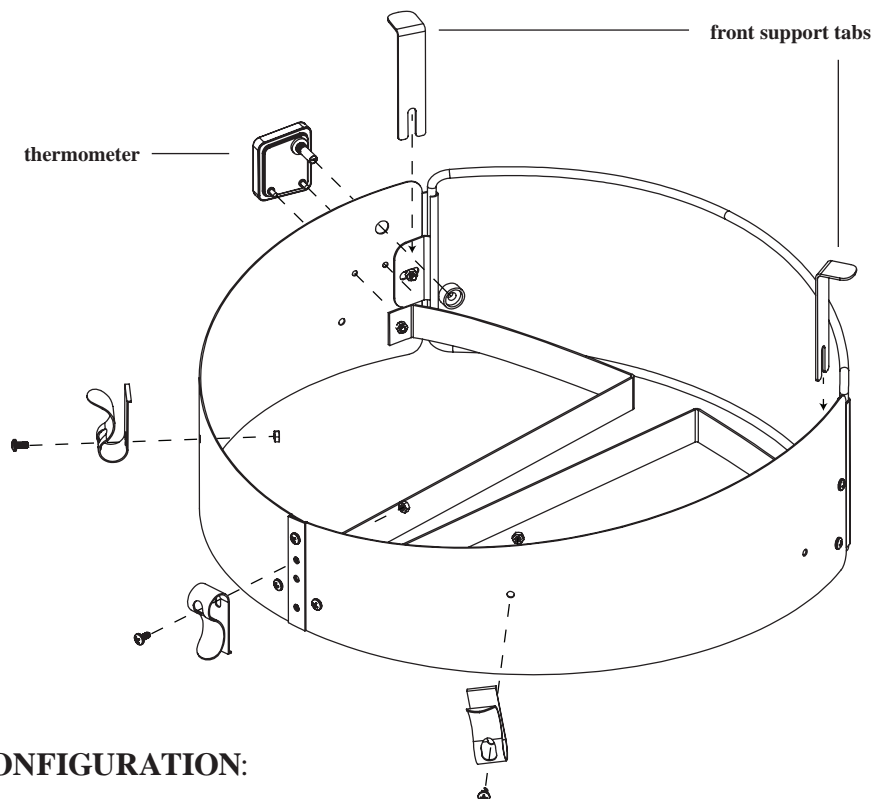
3. Align attachment holes for pizza stone supports with designated side panel holes (make sure that the tabs closer to the outer edge of the pizza stone supports are face up). Secure supports using M5x8 screws and M5 nuts.



4. Attach thermometer by aligning probe and pins with designated holes in the (right) side panel. Secure with thermometer probe nut. Loosen M5x15 screws, slide the front support tabs over the exposed threaded area, inside the nut and press all the way down (orient them as shown below). Adjustments may be necessary as tolerances of the front support tabs can vary slightly. Tighten M5x15 screws to secure front support tabs.

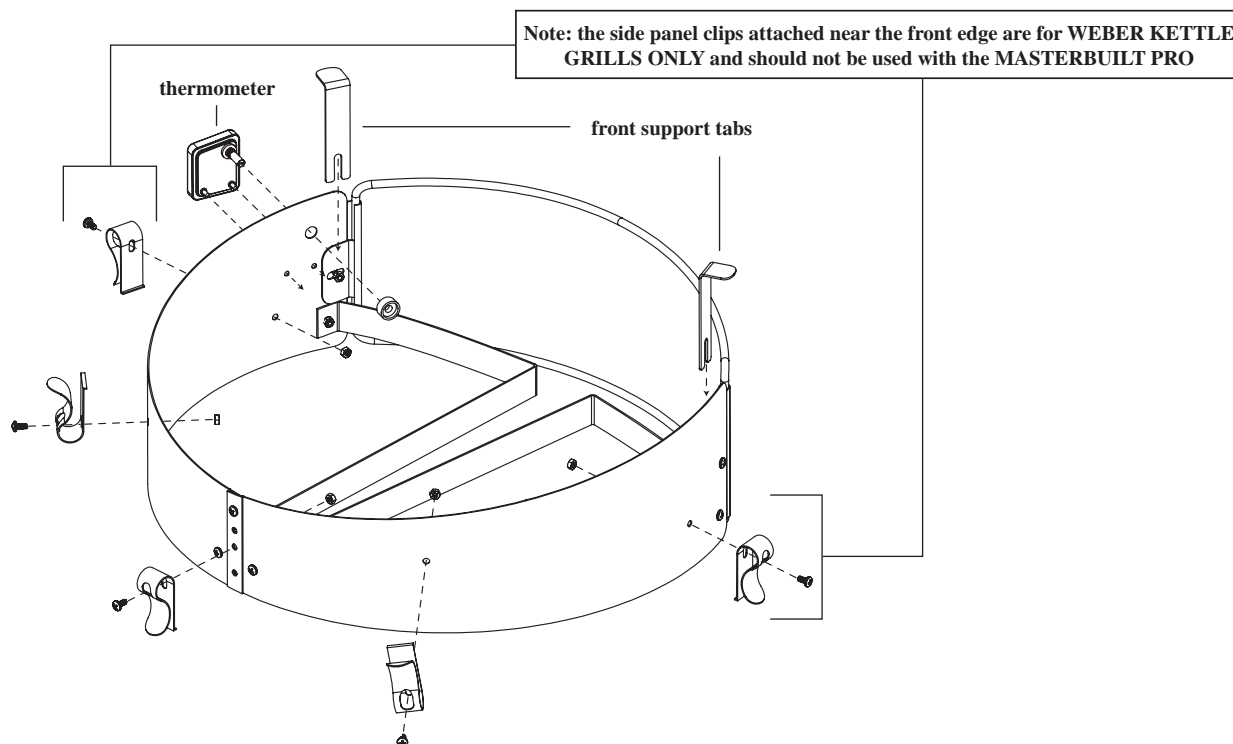
5a. MASTERBUILT PRO 18.5" CLIP CONFIGURATION:

Attach rear clip (with opening facing down) to hole (3rd from bottom) on back edge of side panels. Then attach clips to holes near center of each side panel (with opening facing upward -- as shown below). Secure with M5x8 screws and M5 nuts.

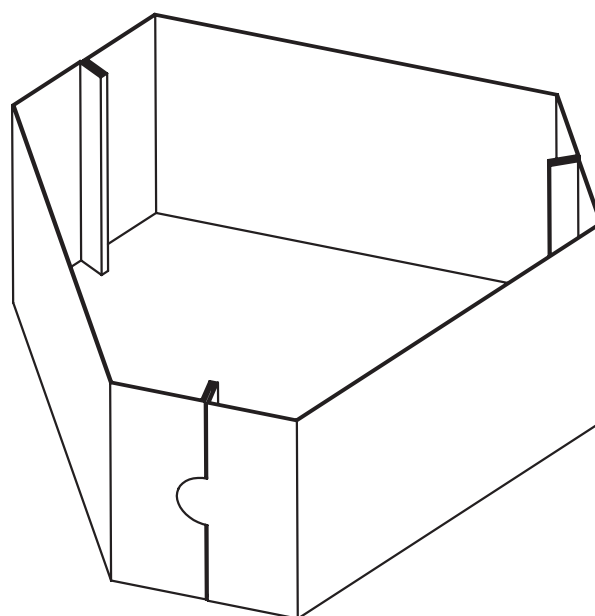
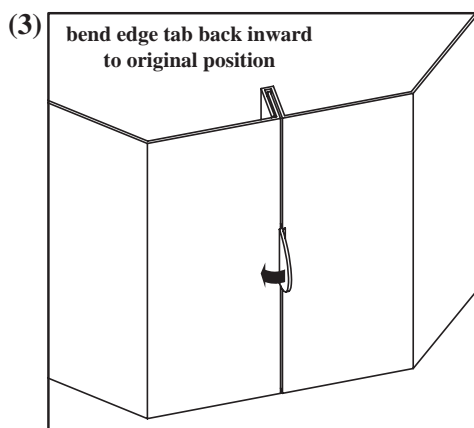
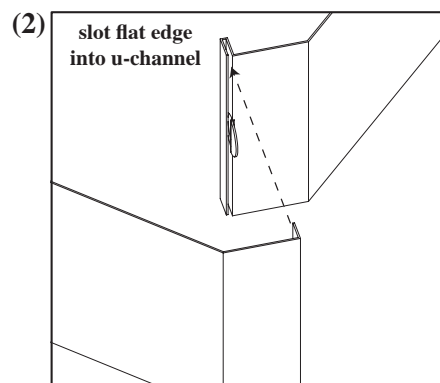
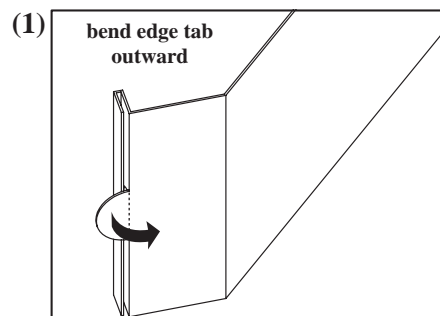
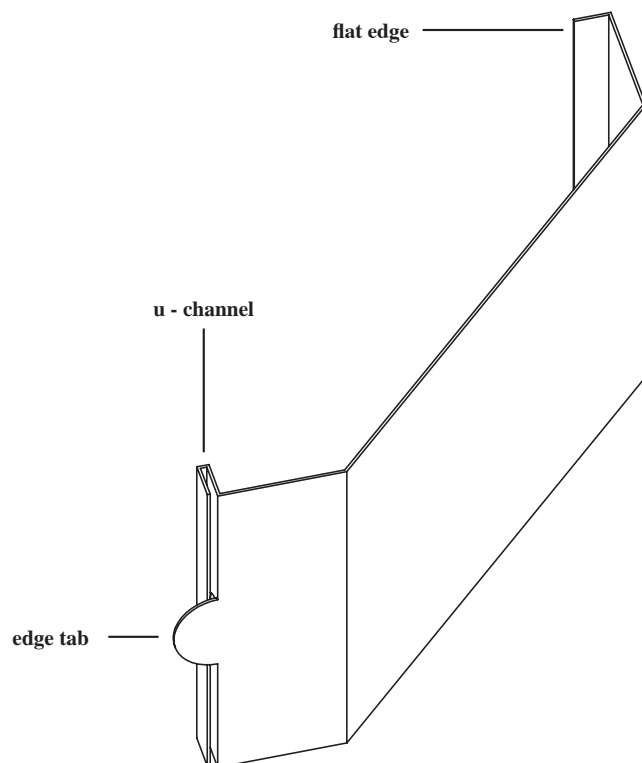


5b. WEBER 18.5" CLIP CONFIGURATION:

Attach clips to holes near center of each side panel (with opening facing upward -- as shown above). Then add clips (opening facing downward) to clip holes near front of side panels. Finally, attach rear clip to 2nd hole from bottom with the opening facing downward (as shown below). Secure all clips with M5x8 screws and M5 nuts.



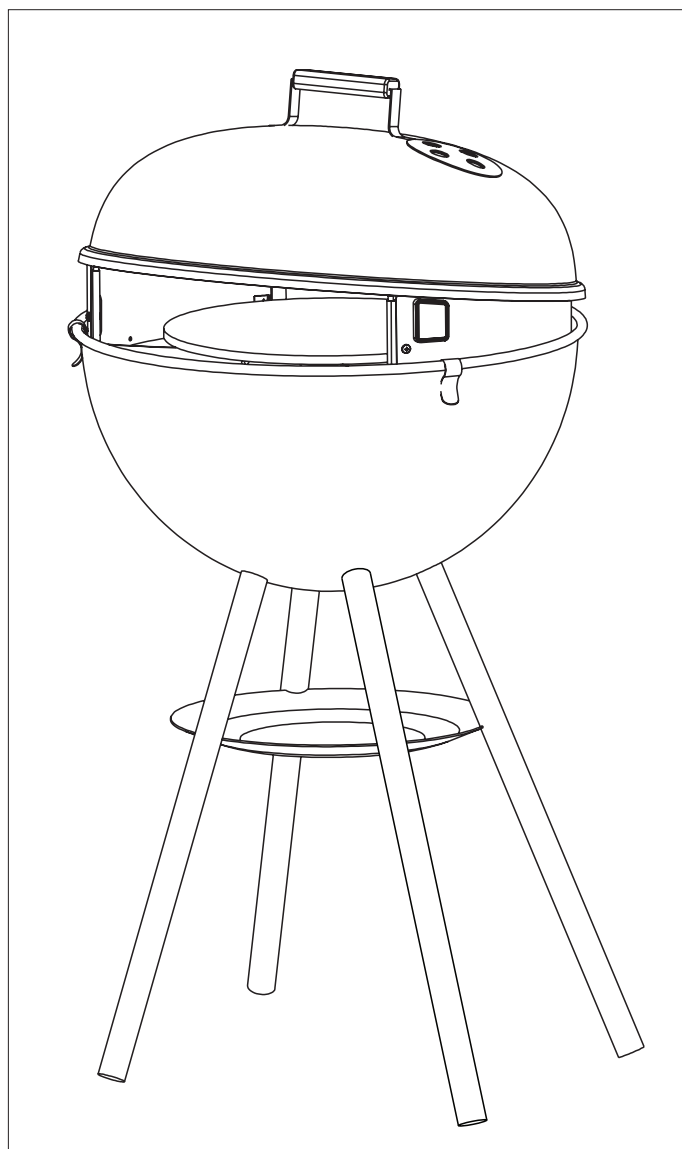
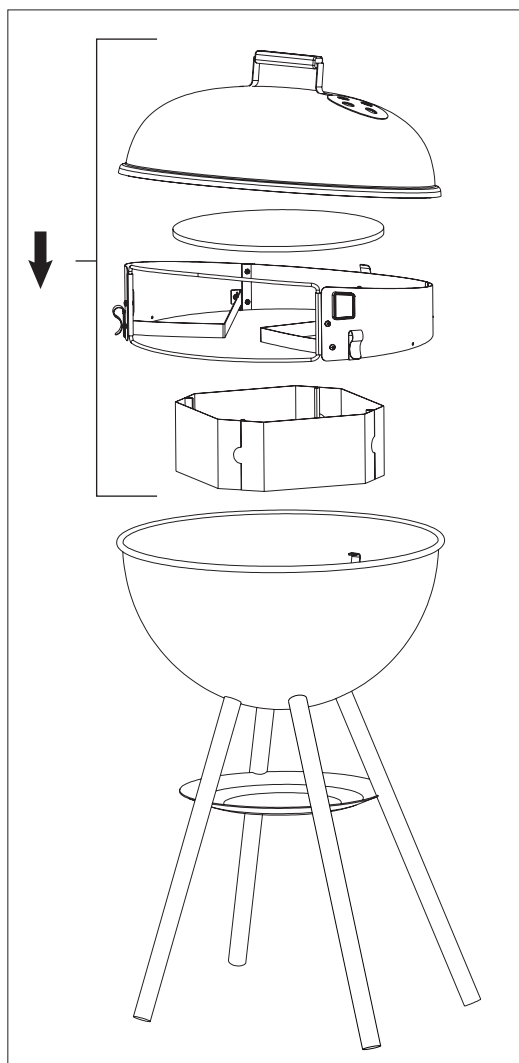
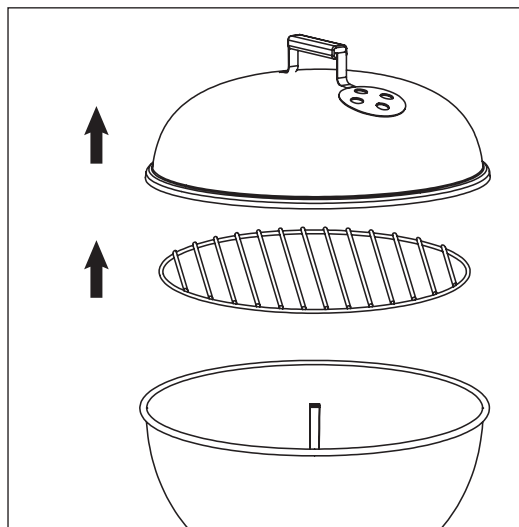
6. Construct the charcoal fence. (1) Bend edge tab outward to expose u-channel and (2) slot flat edge into u-channel then (3) bend tab back over u-channel into original position to lock panels together. Repeat with only 3 of the 4 panels of the charcoal fence until you've create a completely enclosed triangle. **CAUTION: Wearing protective gloves is strongly recommended when assembling the charcoal fence, as the edges may be sharp.**



COMPLETED 18.5" PIZZAQUE® PIZZA KIT ASSEMBLY. (Now go to step 7 for fitting instructions)

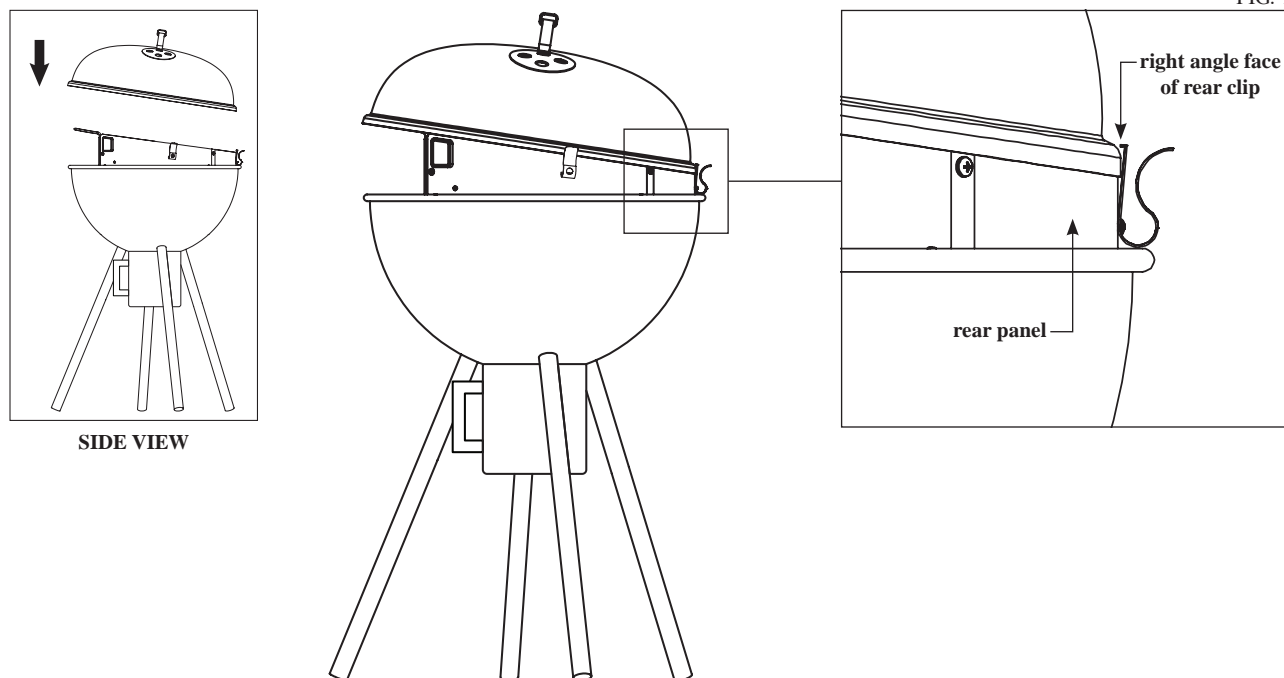
FITTING INSTRUCTIONS

7. Once kit is assembled, remove hood and existing grill grate. Insert constructed Pizza Kit to verify all the components fit properly and to familiarize yourself with your new Pizza Kit. *Proceed to step 8 for examples of how your specific grill hood should fit.*

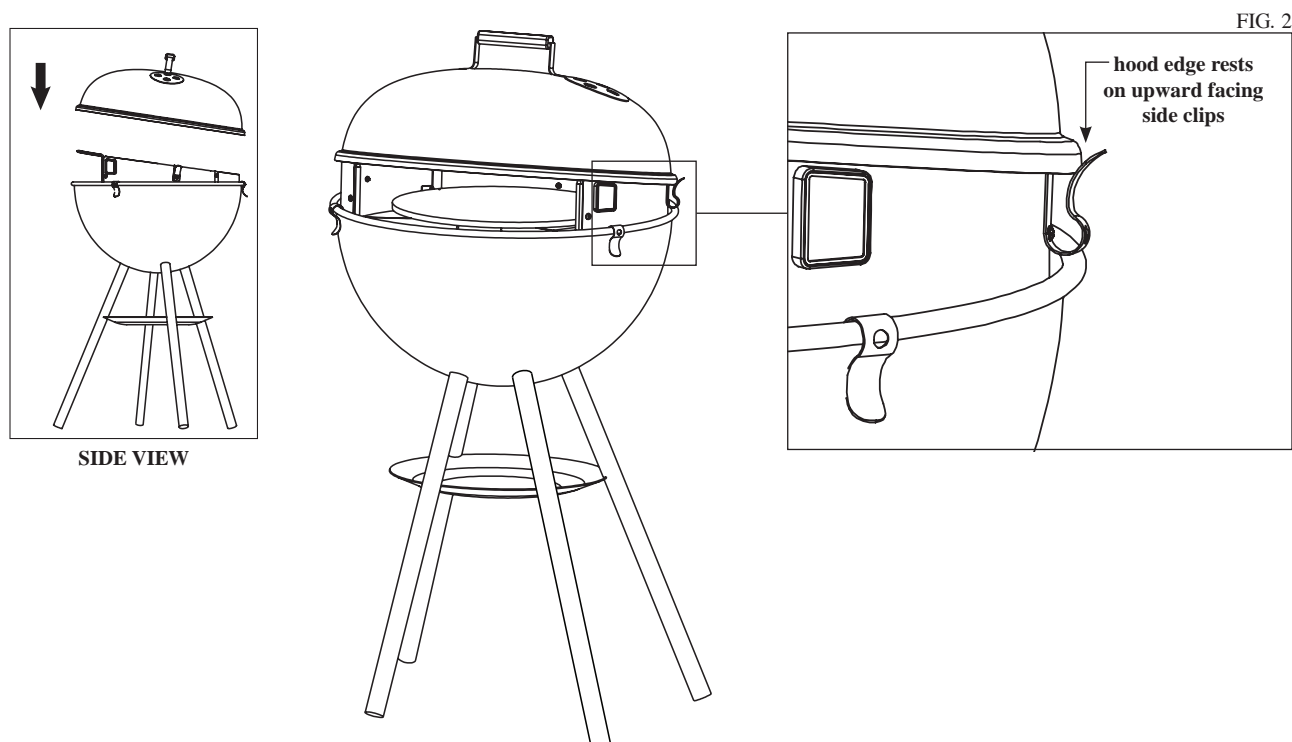


8. Depending on the brand and size of the kettle grill you are using, follow the appropriate instructions below to properly fit your grill hood onto your Pizza Kit safely and securely.

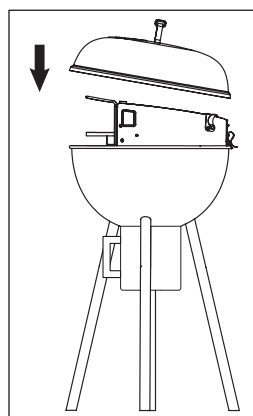
22.5" MASTERBUILT PRO: Set the hood onto your Pizza Kit so that the back edge of the hood channel gets pinched between the right angle face of the rear clip and rear panel (FIG.1). Check to confirm your hood is stable before continuing, if not, re-adjust placement until stable.



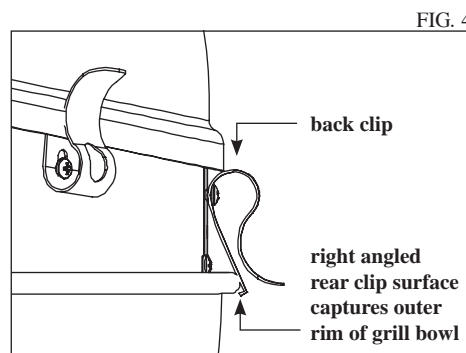
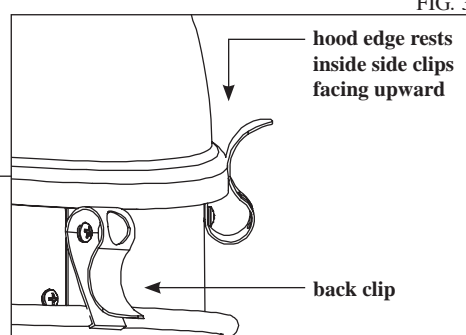
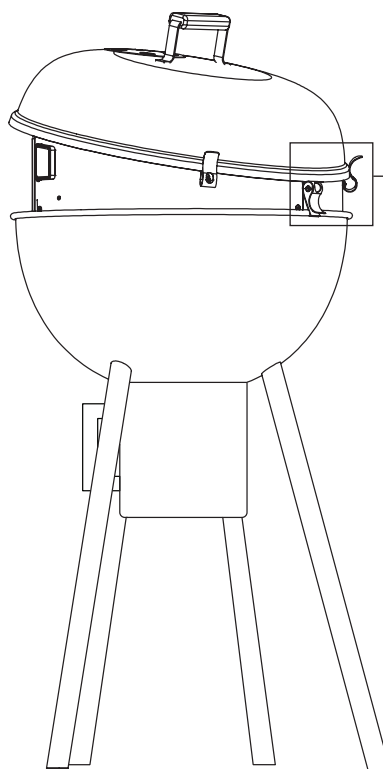
22.5" WEBER: Set the hood onto your Pizza Kit so that the top edge of the wire door frame seats into the channel on the edge of the hood. Make sure the side edge of the hood rest in the side clip openings facing upward (FIG.2). Check to confirm your hood is stable before continuing, if not, re-adjust placement until stable.



18.5" MASTERBUILT PRO: Set the hood onto your Pizza Kit so that the back edge of the grill hood channel seats into the clips opening upward (as shown in FIG.3) and the hood rim rests comfortably on the front support tabs. Then loosen the rear clip and set it so the right angled surface captures the rim of the grill bowl and re-tighten (as shown in FIG. 4). Check to confirm your hood is stable before continuing, if not, re-adjust placement until stable.

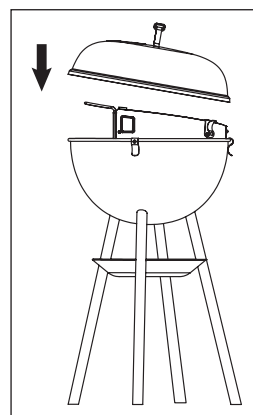


SIDE VIEW

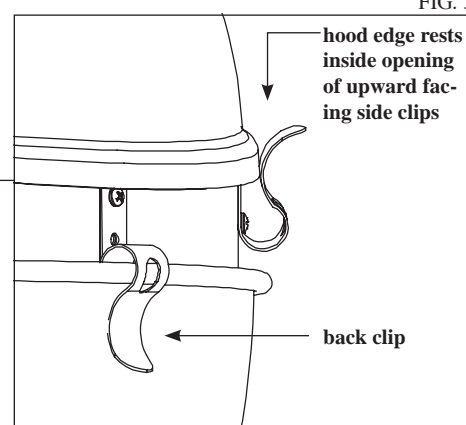
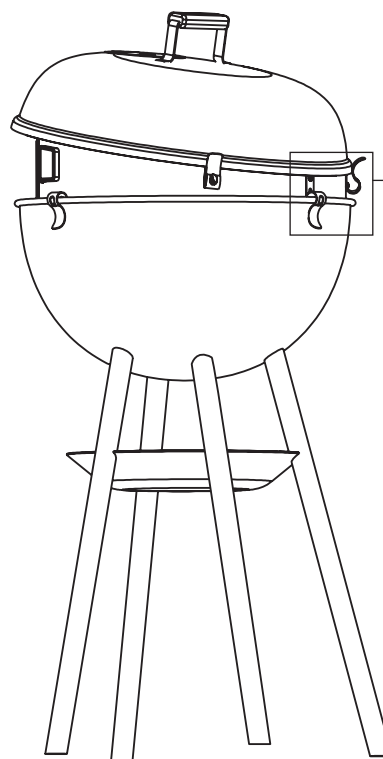


SIDE VIEW

18.5" WEBER: Set the hood onto your Pizza Kit so that the back edge of the grill hood channel seats into the opening of the upward facing side clips (as shown in FIG. 5). Make sure the hood rim rests comfortably over the front support tabs. Check to confirm your hood is stable before continuing, if not, re-adjust placement until stable.



SIDE VIEW



LIGHTING INSTRUCTIONS

***DIAGRAMS SHOWN HERE ARE FOR 22.5IN KETTLE GRILL MODEL. IF USING 18.5IN MODEL, SOME PARTS WILL VARY.**

1. Remove the hood and pizza stone from the kettle grill (FIG. 1).
2. Measure out approximately 10lbs of charcoal (amount may vary depending on type and density of charcoal and desired grilling conditions).
3. Heat charcoal using one of these following methods (always follow manufacturers suggested directions for lighting):

a. CHIMNEY STARTER (Preferred method) - Fill the charcoal chimney with as much of the 10lbs of charcoal as possible (more than one can be used) and heat on fire safe surface. Once charcoals are lit, carefully pour the lit coals from your chimney into the grill so they form a half circle between the exterior of the charcoal fence and the rear of the grill (as shown in FIG. 2). Place the remaining unlit coals on top of the lit you coals you just poured around the back edge.

b. CHARCOAL STARTER/WAND - Pour 10lbs of charcoal evenly into CHARCOAL ZONE (shown in FIG.3) and use charcoal starter to light charcoal.

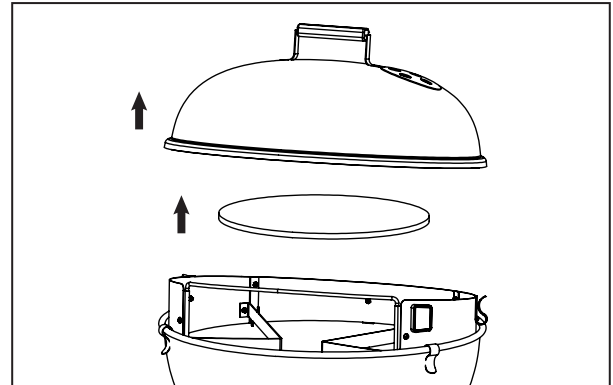
c. LIGHTER FLUID - Pour 10lbs of charcoal evenly into CHARCOAL ZONE (shown in FIG.2) and spray with lighter fluid then carefully light charcoal.

4. Let charcoal smoke for approximately 5-7 minutes (or until all coals are gray in color or stop smoking).

*If adding wood chunks, spread out 3 to 4 chunks on top of your already lit coals now.

5. Set the pizza stone on top of the pizza stone supports so that the rear edge of the pizza stone is resting against the front edge of the support tabs. Place the hood onto the top edge of pizza kit making sure the dampener is halfway open (hood will be slightly angled to seat properly around the top edge of the Pizza Kit, this creates the front opening FIG. 3). Wait 5-7 minutes for the pizza stone to preheat and now you are ready to cook delicious fresh pizza at home!

FIG. 1



TOP VIEW

FIG. 2

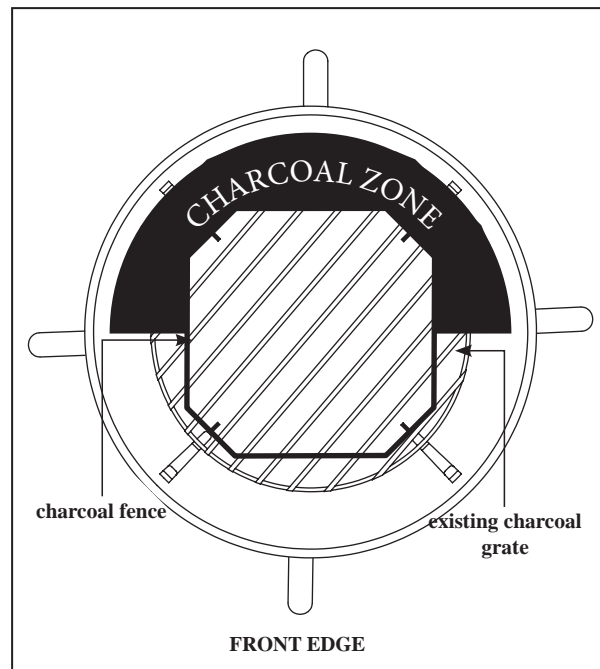
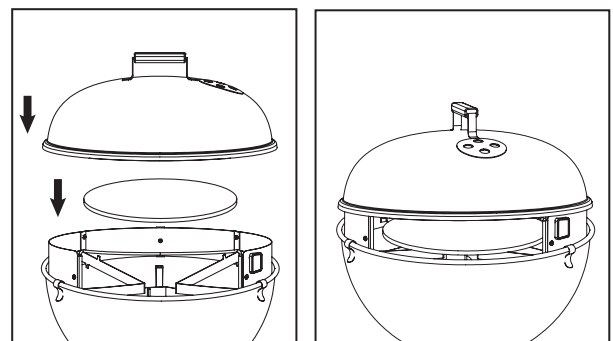


FIG. 3

FIG. 4



COOKING INSTRUCTIONS

ABOUT COOKING PIZZA

The PizzaQue® Pizza Kit for kettle grills is designed to provide an authentic pizza experience that wasn't possible before with a barbecue kettle grill or kitchen oven. This kit operates at temperatures from 700-900°F which are ideal temperatures for cooking pizza.

Cooking the perfect pizza requires a balance of optimal air temperature inside the oven, as well as optimal pizza stone temperature. Your pizza kit for kettle grills comes with a built in thermometer to give you a general idea of how hot the ambient air temperature is at any given time. It is recommended to purchase an infrared thermometer, so that you may measure stone temperature before cooking pizza. Purchasing a pizza screen is also recommended and can be used to slow cooking on the bottom of your pizza, should it cook too fast.

PREHEATING OVEN

Before using your PizzaQue kit, be sure to thoroughly clean any grease or debris below the grill grates. Excess grease may ignite at high temperatures and cause damage to your kettle kit or grill. Kettle grill models that feature a rack to hold the lid while not in use may require extra pressure when squeezing the kit into place during installation.

For the best results with your PizzaQue® Pizza Kit for kettle grills **proper installation** and **proper preheating** are two key factors. Following the set up procedures closely will allow you to cook 5 to 7 pizzas consecutively with approximately 10 pounds of fuel. In this manual, you will see several different methods for lighting charcoal. The best method is to use a **charcoal chimney starter**. However, you will also find instructions on how to use an electric charcoal starter as well as lighter fluid. Following these procedures closely will ensure that the internal oven and stone temperatures are hot enough for proper baking. The temperature gauge should read within the pizza "Cooking Zone" for 5 minutes before starting to cook.

PIZZACRAFT® DOUGH RECIPE

Ingredients

- 3 cups pizzacraft® "00" pizza flour
- ½ teaspoon active yeast
- 1 ½ teaspoons kosher salt
- 1 ½ cup water

Combine all ingredients in a mixing bowl and stir to form a rough, shaggy dough. Use more water if dough is overly dry and more flour if it seems very wet. Before kneading, allow rough dough to rest for 10 minutes so that the water has time to absorb. Knead dough in a stand mixer for 6-7 minutes or 10-12 minutes by hand until smooth and elastic. Place the dough in a clean bowl and let it rise for 2 hours or until doubled in size. Punch dough to release gas and divide into 2 or 3 pieces. Shape dough into balls and place onto a floured mat, cover with plastic wrap and let rise again for approxi-

mately one hour. After the second rise, the dough is ready to be shaped into a pizza and topped with your favorite ingredients.

Note: If time allows, let dough rise in the refrigerator for at least 24 hours. A slow rise in the refrigerator will produce more flavorful dough. When you are ready to use, remove from the refrigerator and shape into 2 or 3 smaller dough balls. Place onto a floured mat, cover with plastic wrap and let rise again for approximately two hours or until it feels warm to the touch. Shape and top as desired.

Store pizzacraft® "00" flour in an airtight container to preserve freshness.

COOKING FRESH PIZZA

Expect the pizza to cook in 4-8 minutes depending on the heat and toppings. The pizza should be turned 180 degrees halfway through the cooking process for even heat distribution. Once cheese is melted and the outer crust and underside has browned your pizza is done and the oven is ready for the next pizza.

Tips

- If the bottom of the pizza is cooking too fast, a pizza screen or aluminum peel may be slid under pizza to slow cooking. The thicker the crust, the sooner you will want to place the pizza screen or aluminum peel under the pizza.
- We recommend using an 8-10 oz. piece of dough for a 12-14" pizza.
- 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 1 minute while the dough sets, then move the pizza to center.
- Protect the oven from wind. Strong wind can cause the internal temperature to drop.
- Once a pizza is finished cooking, the oven immediately is ready for another one.
- Oven temperature will vary with the outside temperature. The oven temperature may need to be hotter on a cold day or cooler on a hot day, as with any oven or grill.
- Charcoal is lit when it becomes light gray in color.
- Check the underside of the pizza 1-2 minutes after it is on the grill to make sure the stone isn't getting too hot. If so, slide your pizza screen or aluminum pizza peel between the stone and pizza.
- It is recommended to use a wood pizza peel for constructing and sliding your pizza into the grill. Wood peels stick less, while the thin aluminum peel is great for turning, moving and removing a pizza.

CARE AND MAINTENANCE


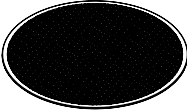


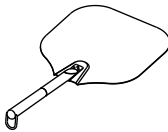
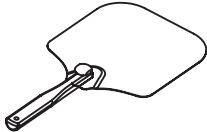



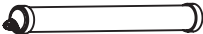

1. Inspect hardware and assembled parts on a regular basis to insure Pizza Kit is in safe working condition.
2. Always allow Pizza Kit and grill to cool completely before handling.
3. Always cover and store cold grill in protected area.
4. Pizza Kit is made of stainless steel, but can rust over time (especially in areas with high salt content in the air). Be sure to store in a covered area protected from the weather.
5. Use a small towel or rag to wipe the exterior of you Pizza Kit with stainless steel cleaning solution (DO NOT USE OVEN CLEANER).
6. Use a Scotch Brite pad to scrub polish onto your Pizza Kit - The stainless steel should get noticeably cleaner almost immediately.
7. Once the Pizza Kit has been polished back to it's natural silver color, rinse the outside surfaces lightly with water. At this time you may also want to rinse the outside of your kettle grill.
8. Discoloration from the heat is natural and is emphasized through repeated use. This will not damage your unit.


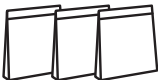

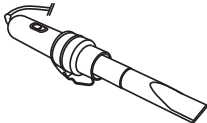
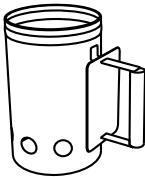

TROUBLESHOOTING

PROBLEM	CAUSE	SOLUTION
Dough won't stretch	Dough is too cold	Dough will be much easier to work with if it's at room temperature. Let it sit at few hours at room temperature before cooking.
Dough is sticking to the pizza peel	Not hot enough flour/cornmeal	Dust the pizza peel with plenty of flour, or corn meal to prevent sticking.
	Uncooked pizza sat on the peel for longer than 2-3 minutes	If the pizza sticks on an aluminum peel, leave the peel and pizza in the grill for at least 1 minute to release the dough. Then pull out the peel.
		Try using a wood pizza peel for constructing the pizza and sliding it into the kit.
Bottom of pizza is cooking too fast	Stone too hot	Use aluminum screen or aluminum pizza peel under pizza
		Check the underside of the pizza 1-2 minutes after it is in the oven to make sure the stone isn't getting too hot
	Coals under the stone	All coals should be placed outside the charcoal fence in a U-shape, at the back of your kettle grill.
Bottom of pizza is not cooking fast enough	Pizza stone is not hot enough	Let grill continue to preheat another 5-10 minutes and try again.
		Remove the lid using a heat safe glove, add more coals, let smoke dissipate, replace kettle lid and try again.
Oven not hot enough	Improper preheating	Make sure proper preheating instructions are being followed
	Not enough fuel	Remove kettle lid using heat safe gloves. Add additional unlit charcoal on top of the lit coals, wait for smoke to dissipate, replace hood.
	Wind pulls heat from the oven	Protect from the wind

ACCESSORIES

Available at pizzacraft.com

ACCESSORY	DESCRIPTION	ITEM NUMBER
	15" Stone Replacement: Designed specifically for the Pizza Kit to ensure even heat and a crisp crust. (identical to original stone)	PM6015
	Pizza Screen: Aluminum screen helps even cooking for frozen pizzas.	PM0306
	Pizza Mitt: Aramid fibers with silicone grips which protects against surfaces up to 475° F.	PM0407
	Infrared Thermometer: Accurately reads stone surface temperatures. 32°-800° F range.	PM0413
	Pizza Peel: Aluminum peel sized perfect for pizza oven with fixed handle.	PM0202
	Folding Pizza Peel: Aluminum peel sized perfect for pizza oven and storage.	PM0216
	Tool Set: Comes with both pizza wheel and server. Constructed from stainless steel with TPR handles.	PM0215
	Stone Brush: Long handle brush with natural fiber bristles. Keeps stone clean between pizzas.	PM0218
	Dough Docker: Roll over dough to help eliminate any unwanted rising that might occur in your pizza dough.	PM0214
	Rolling Pin: Easy to roll out pizza dough.	PM0412
	Flexible Dough Rolling Mat: Easy to measure and roll perfectly sized pizza crust.	PM0408

ACCESSORY	DESCRIPTION	ITEM NUMBER
	Organic '00' Pizza Flour: A premium blend of organic domestic wheat, milled to the finest grind for perfect pizza crust. Made in the USA.	PM0503
	Pizza Herb Blends: Made from premium dried herbs to provide maximum flavor on pizzas made at home. Comes in Neapolitan, Tuscan and Spicy Calabrese. Made in the USA.	PM0500-0502
	Pizza: From Everyday to Gourmet: Learn how to confidently prepare pizza from start to finish. Includes over 30 pizza recipes.	PM0599
	Fire Up! Charcoal Starter Wand: An environmentally friendly way to ignite your charcoal without using toxic lighter fluid. The plug-in starter can light charcoal briquettes, wood chips, chunks or pellets in minutes.	CM4110
	Chimney Charcoal Starter: Starts charcoal briquettes or wood chunks fast without the use of lighter fluid. Food tastes better without noxious fumes.	CM4043
	Wood Chunks: Aromatic hickory and mesquite wood chunks are classics in smoking and barbecue. Their strong, rich flavors work well with beef and chicken.	CM6023-6024

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.

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

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