



WELCOME TO YOUR GMG PIZZA OVEN

Thank you and congratulations on the purchase of GMG's pizza oven attachment.

Please read and understand the important safety information before using this product.

In addition to amazing wood-fired pizza, you can also use this attachment to achieve a high-temp sear on your steaks, grill burgers and chops, bake bread or breadsticks, and broil seafood!

Yes, it's versatile!

This table shows approximate stone temperatures for a number of grill settings. It is by no means guaranteed that your stone's temperature will be precisely the same; these numbers are guidelines only. They were experimentally determined in ambient conditions that may differ greatly from yours and may differ from use to use. See the Operation section for more details on safe and proper use.

Your Grill's Set Temperature		Approximate Stone Temperature	
°F	°C	°F	°C
175	79	550-600	288-316
225	107	600-650	316-343
275	135	650-700	343-371
350	177	700-750	371-399
430*	211*	750-850	399-454

**Maximum safe temperature with pizza attachment installed.*

CONTENTS

Warranty	6
Important Safety Information	
READ THIS FIRST	7
Pizza Stone Size	9
How it Works	10
Installation	11
Operation	
- Stone Temperature	12
- Preparing the pizza	14
- Inserting the pizza	15
- Rotating the pizza	17
- Removing the pizza	18
- Care and maintenance	19
Recipes	
- Pizza Dough	20
- Pizza Sauce	23





REGISTER YOUR WARRANTY HERE:

greenmountaingrills.com/warranty-registration

This LIMITED WARRANTY covers defects in workmanship and materials for a period of 90 days from the date of first retail purchase. During the warranty period, Green Mountain Grills will replace or repair, at its sole options, any defective Green Mountain Grill returned to us, or to one of our dealers, by its original purchaser. Any claims under this warranty must be received by the expiration of the warranty period.

This warranty does not cover problems that result from abuse, accident, misuse, or problems with electrical power. It does not cover cosmetic elements and components, such as paint and other finishes. It does not cover uses not in accordance with the instruction manual. It does not cover commercial use of the product. It specifically excludes products for which Green Mountain Grills has not received payment.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS WHICH MAY VARY FROM STATE TO STATE (PROVINCE TO PROVINCE IN CANADA). GREEN MOUNTAIN GRILL'S RESPONSIBILITY FOR DEFECTS IN MATERIAL AND WORKMANSHIP SHALL BE LIMITED TO REPAIR AND/OR REPLACEMENT AS SET FORTH IN THIS WARRANTY. ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES AND WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ARE DISCLAIMED. NO OTHER WARRANTIES ARE PROVIDED.

IN NO EVENT WILL GMG PRODUCTS, LLC (dba GREEN MOUNTAIN GRILLS) HAVE ANY LIABILITY FOR SPECIAL INCIDENTAL OR CONSEQUENTIAL DAMAGES, WHETHER TO THE ORIGINAL PURCHASER, OR WITH RESPECT TO ANY THIRD-PARTY CLAIMS FOR DAMAGES AGAINST THE RETAIL PURCHASER OF THIS PRODUCT. SOME STATES (PROVINCES IN CANADA) DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, SO THIS MAY NOT APPLY TO YOU.

To exercise your rights under this warranty, contact the dealer from whom you purchased it, or email gmgsupport@greenmountaingrills.com

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IMPORTANT SAFETY INFO

DO NOT PROCEED UNTIL YOU HAVE READ THIS THOROUGHLY

This device is intended to sit atop the firebox on a Green Mountain Pellet Grill. It is not designed for any other use or purpose.

Fire is inherently dangerous and may cause severe injury or even death if not used with great care. Fire may also cause damage to combustible structures. This device must not be used on or near any combustible decks or buildings.

The flame of a fire may exceed 1,600° F (871° C). Since this apparatus comes in close contact with flames, its surface temperature may exceed 1,100° F (593° C). The pizza stone's temperature may exceed 900° F (482° C).

DO NOT touch the stone or any part of this device without a suitable thermal barrier such as a welder's glove. Silicon gloves and normal kitchen hot pads WILL NOT PROTECT YOU from burns at those temperatures.

WAIT AT LEAST ONE HOUR after turning off the grill before handling the stone or the pizza attachment.

DO NOT operate this equipment in windy conditions.

DO NOT operate this equipment indoors.

WARNING PLEASE READ CAREFULLY

DO NOT operate this equipment in areas without adequate ventilation to exhaust heat and smoke.

DO NOT operate this equipment unattended. A responsible, competent adult MUST be located in close proximity to the grill at all times.

DO NOT operate this equipment except with the stone furnished with it or a replacement stone, should you break yours, with the exact same construction. The feet on the bottom of the stone are an integral part of the design. They allow air flow between the steel surface and the stone which maintains a lower temperature on the stone and allows it to be used for cooking.

DO NOT MODIFY THIS EQUIPMENT to fit any other grill.

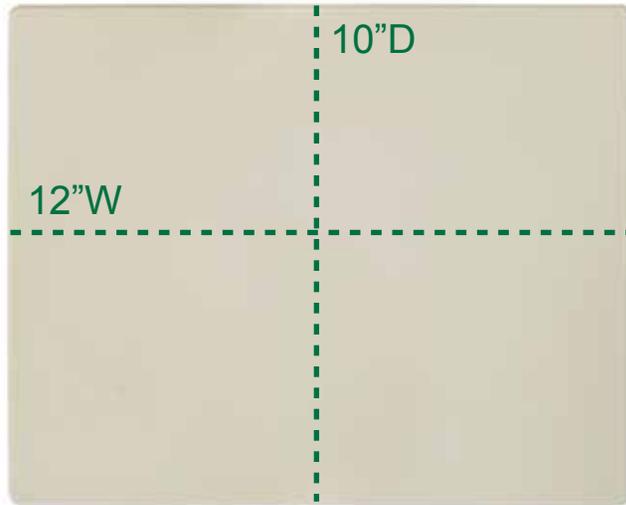
DO NOT operate this equipment on a fire pit.

DO NOT operate the grill at a higher set temperature than 350° F (176° C) with the pizza attachment installed.

ALSO, you MUST observe all warnings and safety information applicable to the Green Mountain Pellet Grills as found in those products' operating manuals.

PIZZA STONE SIZE

TREK/DC



HOW IT WORKS WOOD-FIRED SCIENCE

The pizza oven attachment captures and funnels the heat from the firebox directly up and into the steel baking chamber encasing the pizza stone. This process raises the internal temperature of the chamber to that of a ristorante quality wood-fired pizza oven. It creates temperatures upwards of 800°F, allowing you to cook ristorante quality pizza in 3-5 mins.

The steel dome baking chamber captures and enhances 3 different types of heat from your wood-fired pellet grill.



INSTALLATION

Remove the grates, grease tray, and heat shield from your grill. Insert the pyramid-shaped ventilation base by aligning the circular extension with the opening of the firebox as pictured. The horizontal tabs should sit on the grill rails to hold it in place.



Place the included pizza stone, FEET DOWN and centered on the surface of the ventilation base as shown. Install the steel hood with the opening toward the front. The outside edges of the dome should fit INSIDE the vertical tabs of the base.



OPERATION

Getting the stone up to temperature

You **MUST** bring the stone up to a high temperature in order to cook the pizza. If you build a pizza on a cold stone and then insert it into the pizza oven, you will achieve undesirable results. The stone will remain cold for some time, but the hot air will cook the toppings, leaving your crust gooey and sticky. You don't want this!



An infrared temperature measuring device (IR temp gun) is a necessary accompaniment for successful pizza grilling when using GMG's wood-fired pizza oven attachment. The stone's surface temperature should be between 650° F and 800° F (343° C and 427° C) when you insert the pizza.



Close the lid on the grill when heating up. Testing has shown that the stone will heat marginally faster with the grill's lid closed. If you have installed a thermal blanket, you **MUST** remove it when using the pizza attachment.

Turn the grill on. After the grill cycles through its 0-1-2-3 phases, the digital readout will display a temperature. At this time, use the UP ARROW to raise the temperature to 300° F (148° C). We always recommend starting at lower temperatures to get comfortable working with the oven and properly cooking your pizza.

Stone temperatures will vary based on ambient temperatures, wind, and opening/closing the lid. Also, the time it takes for the stone to reach operating temperature will vary with these conditions. In extreme cold, it may take nearly an hour to get the stone to 800° F (425° C). In hot weather, it may take only 20 minutes.

PREPARING THE PIZZA

The stone is 12"W X 10"D, so you could theoretically use a round pizza of nearly up to 10" in diameter or a rectangular pizza slightly smaller than the stone.



Whether you use a store-bought or a “take-and-bake” pizza, be sure to discard any packaging, cooking inserts, or other flammable material. The instructions on these types of pizzas frequently tell the user to cook the pizza on the insert. **THIS WILL NOT WORK** with GMG’s pizza attachment – the temps are too high. Also, **DO NOT** cook pizza on parchment paper. That product has a normal safe operating temperature of only about 450° F (232° C). **NEVER** place a frozen pizza on a hot stone!

You will need a pizza peel for successful operation of this device.

If you manufacture your own pizza, you should prepare it on a peel. If you are cooking a store-bought or “take-and-bake,” you should put it onto a peel.



WOOD VS ALUMINUM PEEL



Cavemen likely pondered this life question, too. Both have pros and cons. First, regardless of which one you use, you will need to dust it liberally in order to get the pizza to slide off easily onto the stone. We recommend an even matting of corn meal topped with a dusting of semolina flour. This acts like tiny ball bearings which let the pizza slide off gently onto the stone. The pizza will usually slide a little better on a wood peel than on an aluminum one. But a wood peel is more difficult to clean and can harbor bacteria if not scoured thoroughly. A metal peel is thinner and easier to get under the pizzas when turning or removing. On cold, dour days in winter or when it's too windy to haul rocks in other seasons, you can contemplate this metaphysical dilemma and form your own conclusion.

INSERTING THE PIZZA

Once the stone reaches your desired temperature as evidenced by the temp gun, you are ready to put the pizza in.



There are two ways to insert the pizza.

First, you could remove the dome. But this causes consternation: where do you set this hot piece of equipment? If you have a nearby non-combustible surface (concrete springs readily to mind), you can set it on that. Use the handle on top of the dome to do this, but use a suitable thermal barrier. A common hot pad or silicon glove **WILL NOT PROTECT YOU** from burns here. A welder's glove or multiple layers of thick cloth must be used. **DO NOT ALLOW** pets or kids anywhere near this hot device if you set it on the ground!

The advantage of removing the dome is that you can incline the peel at a greater angle. This will allow the pizza to slide off more easily. Yes, you will lose some air heat for a few seconds, but it will rebuild quickly once you reinstall the dome.

Or, second, if you're deft (and debonair!), you can leave the dome on, insert the peel at a more modest angle, and shake it from side to side slightly in order to encourage your creation to assume the position on the stone. Unless you have prior experience (such as an internship at the Authentic Wood-Fired Pizza Ristorante), this may take a little bit of practice. In the long run, you will probably find this method preferable.

Your goal is to place the pizza on the approximate center of the stone.

The pizza will cook fairly quickly (not NASCAR fast, but pretty fast nonetheless).

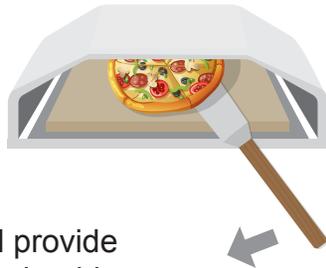
The design of this (yes, and other wood-fired pizza ovens as well) means that it will be hotter in the back than at the front. We experimented with one with no back and no front, but it did not cook as evenly, since the surface air heat escaped rapidly. This resulted in burnt crusts and undone toppings.



What this means to you, dear patron, is that you must rotate the pizza a couple of times while it cooks. You can accomplish this with the peel. Or you could invest in a round peel which makes it a little easier but costs a hundred bucks or more. Or you could just learn to do it with your normal peel.

ROTATING THE PIZZA

Insert the peel under the pizza with the handle offset to either the left or right.



Rotate the peel sharply to the opposite direction. This will provide momentum to the pizza, and it should continue to rotate more than the peel. You can also purchase a pizza turner, which is just a long spatula and costs a fraction of a round peel.

This will be more difficult (impossible!) with a rectangular pizza. Here, you will need to remove the pizza completely with the peel, slide it off on a counter or other sanitary surface, and the reinsert the peel on the opposite side before putting it back into the oven. (Sounds like a Laurel and Hardy routine, doesn't it? "When I nod my head, Oly, you hit it!")

When is the pizza done and how long will it take?

Okay, here's the moment of truth. How done you like it is a matter of personal choice. Pizza perfection is in the eyes of the beholder (mouth of the be-eater?). Generally Accepted Pizza Principles (GAPP, not to be confused with Generally Accepted Accounting Principle, GAAP) assume this to be a golden brown crust and boiling cheese and toppings. You can check the crust by lifting the edge with the peel, and of course, you can see the toppings.

The cooking time will vary with the thickness of the crust and the temperature of the stone. Normally, this will be from 2-5 minutes.

REMOVING THE PIZZA

When it is finished to your standards, remove it from the oven and place on a countertop or table. Let it rest for a few minutes. Then slice it.



Here's our favorite slicer, although it is somewhat intimidating.

Return the grill temperature to 150 with the down arrow, release the button, and then press once again to put the grill into fan mode. Let the grill cool for at least an hour before removing the pizza attachment and stone.

What else can I cook in the pizza oven attachment?



Achieve a steakhouse quality sear on your steaks and roasts meat and fish



Bake bread, cookies, and desserts



Perfect for pan-roasting vegetables

CARE & MAINTENANCE

We left the stainless parts out in the rain for the six-month rainy season (coastal Oregon – 60” of rain). We experienced zero rust. Not even surface rust. So we feel it is safe to leave outdoors. It will tarnish somewhat from the heat. You may try to clean this with stainless steel cleaner. (But why?)

Clean the stone in warm, soapy water. Do not plunge a hot stone into cold water! You will not like the results, although they will create a nice fish habitat in a nearby pond. Dry your stone thoroughly before using. Moisture may cause it to crack. Never oil your stone. Cover with foil if you're cooking greasy foods.

If you do happen to break your stone, it is absolutely necessary to replace it with one similar in design. The feet on the bottom of the stone are required. If you use a flat stone, the surface will get too hot to use as a cooking medium. Our tests showed a flat stone attained temps of 1,100° F (593° C) or higher.



GMG PIZZA DOUGH RECIPE

While we recommend “00” (“double-ought”) pizza flour for light, crispy crusts, it is not readily available in grocery stores. You can buy it online from several sources. You can also yield great results using bread flour, which will still produce a crisp crust. If you want chewier crusts, use “AP”(all-purpose) flour. This recipe makes two 13” pizza crusts.

INGREDIENTS

- About 3 ½ cups flour plus more for dusting and prepping the dough ball
- 1-2 ¼ tsps. active dry yeast (use 1 for thin crusts and up to 2 ¼ for thick crusts.)
- 1 tsp. white sugar
- tsps. salt
- 1 ½ cups hot water - as hot as your tap will get. 120° F (49° C) is ideal.
- 2 tbsps. olive oil

If you have a stand mixer, use the wire whisk attachment to thoroughly mix the dry ingredients (flour, yeast, salt, sugar). Otherwise, use a hand whisk to mix them thoroughly.

Change to the bread hook attachment on the stand mixer, and turn it on low speed. If you're going to knead by hand, flex your muscles a few times and get ready for some work.

Very gradually add the olive oil and then the hot water. By hand, pour slowly with one hand and begin mixing gently with the other.

As soon as the ingredients are thoroughly mixed, turn the mixer speed on medium for about 5-7 minutes. By hand, fold and vigorously massage the dough for 5-7 minutes.

If the dough is sticky, as evidenced by dough still sticking to the sides of the bowl, then add flour, a little at a time, until the sides come clean. If the dough is too dry, the mixer will work hard, jump around on the counter, and try to throw the dough out the top. If you're mixing by hand, the dough will feel a little coarse and not very pliable. Add hot water, a little at a time, until the dough relaxes.

Next, form the dough into a round ball. Put about 2 teaspoons of olive oil into the bottom of a non-conductive bowl (glass or stainless steel) and roll the dough ball to cover with the oil. Cover the bowl tightly with plastic wrap and put in a warm place (80° F/27° C) for about an hour until it doubles in size.

This process is called "proofing" the dough. If you prefer a more sourdough flavor for your pizza crust, proof at a higher temperature (90° F/32° C). Do not proof at any higher temperatures than this, as the yeast basically dies at 95° F/35° C.

Then, spread a light coating of flour on a work surface and place the dough ball on it. Cut the ball in half and punch down lightly. Reform each piece of dough into a round ball and roll in the flour until dry and dusty.

Place the dough balls on a cookie sheet and cover them loosely with a clean towel. Put them back into a warm place (80-90° F/27-32° C) for half an hour.

You can freeze the dough for several weeks.

To prepare the crust, place on a lightly floured surface. Gently stretch the dough in all directions, forming a flat circle. If the dough springs back, just wait a few minutes. If you've mastered dough twirling, congratulations – you know what to do. If not, you can use a rolling pin to flatten the dough and form it into a circle. Light flour both sides of the crust and brush excess from the top.

Lightly brush the top of the crust with about one tablespoon of olive oil before building your pizza.



GMG

PIZZA SAUCE

RECIPE

INGREDIENTS

- 1 cup Marzano peeled whole tomatoes
- ¼ cup tomato paste
- 1 tsp. fresh basil
- 1 tsp. dried oregano
- ½ tsp. Kosher salt
- ½ tsp. brown sugar
- ½ tsp. black pepper
- 1 tsp. fennel seed
- ¼ tsp. red pepper flakes
- ½ cup diced yellow onion
- ¼ cup diced celery
- 2 cloves garlic, mashed

Sauté in 1 tbsp. butter and 1 tbsp. olive oil until soft; set aside.

Mix ingredients and puree in immersion blender. Add onion/garlic/celery mixture. Blend until thoroughly mixed.

Simmer 15 minutes. Enjoy!

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