



Please read the below instructions and safety warnings before using this product for the first time. There can be risks involved with using any grill accessories, and your safety is important to Zenvida. Keep this manual for reference. Please contact us at the above (or below) number if you have any questions.

ASSEMBLY:

1. Remove the Zenvida Pizza Oven Box from its packaging.
2. Enclosed is the oven (1), a pizza stone (2) and a thermometer.
3. Attach the thermometer to the top of the oven.
4. The Pizza Box is ready to use!

SAFETY WARNINGS:

- Always use caution when using this product and your grill.
- Do not leave Pizza Oven or grill unattended.
- Do not store combustible items near your grill area.
- Keep a fire extinguisher handy while using your grill.

SAFETY WARNINGS CONTINUED:

- Keep children and pets away from the Pizza Oven and your grill.
- Do not operate grill in high winds.
- Do not wear loose fitting clothing when operating grill, this is a fire hazard.
- Use the stone that came with the Pizza Oven.
- Do not ever remove the Pizza Oven from your grill until it has completely cooled.
- For outdoor use only.

To start:

1. Start grill according to manufacturer's instructions.
2. Put the Zenvida Pizza Oven on grill surface. Be sure burners are evenly located. Push pizza oven to rear of grill.
3. Turn grill burners to highest setting, close grill lid. If lid is unable to shut due to clearance, that is ok.
4. Heat the Pizza Oven for at least 10 minutes. The steel should be hot as possible, as the radiant heat is important to the pizza or other food being cooked.
5. When the Pizza Oven thermometer reads at least 400 degrees F, put stone in oven in center of the unit. Push back.
6. Allow stone to heat for at least 10 minutes.

To cook pizza:

- Test pizza stone by flicking a few drops of water onto its surface. If water dances on surface, the stone is ready!
- Work a ball of pizza dough into a flat shape.
- Coat a pizza peel with cornmeal or flour, place flattened dough on top. Add sauce, cheese and toppings.
- Slide pizza from the peel into center of Pizza Oven, onto the stone.
- After 2-3 minutes, use peel to rotate pizza by about 90 degrees, and repeat until pizza is cooked. Pizza should be ready in approximately 5-8 minutes.
- If pizza top needs to be cooked longer, turn grill burners off and leave pizza in oven.

Cleaning:

- Be sure unit is completely cool. Use a stainless steel cleaner/polish on the Pizza Oven according to package directions.
- Repeated use of the Pizza Oven may cause a brownish "heat tint", this is normal and not due to any damage to unit.
- For the stone, scrape excess food from surface with a spatula.
- Rinse stone under hot water and scrub with a brush. Do not use soap. Air dry.
- The stone is natural, and will likely darken over time. This does not affect the stone or the Pizza Oven's performance.