

Artisan Fire Pizza Oven

USE AND CARE GUIDE



Important Safety Warnings

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

This appliance is FOR OUTDOOR USE ONLY. It is not to be used inside a garage, other building or any type of enclosed area.

WARNING: This appliance is not intended to be installed in or on a boat or recreational vehicle.



DANGER: IF YOU SMELL GAS:

- 1. Shut-off gas to the appliance.**
- 2. Extinguish any open flame.**
- 3. Remove front door.**
- 4. If odor continues, keep away from the appliance and immediately call your gas supplier or fire department.**

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



WARNING: FOR YOUR SAFETY:

- 1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.**
- 2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.**
- 3. Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.**

IMPORTANT: Damage caused by a failure to heed the warnings or follow the safety instructions and practices described in this Use and Care Guide is not covered by the warranty.



This Use and Care Guide contains important information necessary for the proper assembly and safe use of the pizza oven.

Read and follow all warnings and instructions before assembling and using the pizza oven.

Follow all warnings and instructions when using the pizza oven.

Keep the Use and Care Guide for future reference



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Thank you for choosing Kalamazoo Outdoor Gourmet cooking equipment.

Because of the high performance nature and unique design of the Artisan Fire Pizza Oven, we recommend familiarizing yourself with this book before using your pizza oven for the first time. Your *Use and Care Guide* contains important safety information as well as helpful guidance for successful cooking experiences and care. Following the guidance of this book will help ensure many years of outdoor cooking enjoyment.

Should you ever have any questions about cooking with or caring for your Artisan Fire Pizza Oven, we are here to help. Contact Kalamazoo Outdoor Gourmet Customer Service at:

+1.800.868.1699

or

customerservice@KalamazooGourmet.com

Please have your model number and serial number ready or include it in your email.

Model Number

- AFPO-C-2-NA-NG
- AFPO-C-2-NA-LPCYL
- AFPO-C-2-NA-LPBLK

Serial Number

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Important Safety Information

Safe Operation

WARNING: When in use, portions of your pizza oven get hot enough to cause severe burns. Children and pets should never be left alone or unattended in the area where the pizza oven is being used. Never allow children to sit, stand or play on or around the pizza oven.

IMPORTANT: Improper use or installation is dangerous. Because this pizza oven produces intense heat, the risk of accidents or potential injuries is increased. Extreme care must be taken. Carefully follow all instructions, including the following:

- To reduce the risk of fire, burns or other injury, read this Use and Care Guide thoroughly. Begin by ensuring proper installation and servicing. Do not repair or replace any part of the pizza oven yourself unless it is specifically recommended in this Use and Care Guide. All other service must be carried out by a qualified gas technician.
- Never allow children to operate the pizza oven. Do not store items of interest to children in or around the pizza oven.
- Do not heat unopened food containers in the pizza oven. The build up of pressure resulting from the heat may cause the container to burst.
- Never lean on any part of the pizza oven. When lighting the pizza oven, always pay close attention to what you are doing. Make sure you are aware of which burner you are lighting and can see whether or not it is lit. Make sure you have ready access to the ignition button and burner valves when you are lighting the burner. Make sure you are pushing the ignition button when you attempt to light the burner.
- When the burners are on or the oven is still hot, do not touch the cooking deck, any part of the oven's interior or any surface near the open front of the pizza oven. These areas become extremely hot and may cause severe burns. Likewise, do not touch any part of the pizza oven roof, especially near the "chimney" at the back of the roof.
- Do not use any cleaner, including water, on a hot pizza oven. Never use any liquids when cleaning the cooking deck.
- Be sure all control knobs are in the OFF position and the pizza oven is cool before using any aerosol cleaner on it or near it. The chemical used for aerosol propellant could ignite in the presence of heat. Never use aerosol cleaner on the cooking deck.
- Always use dry pot holders or gloves on hot surfaces or cooking tools: moist or damp pot holders or gloves may cause steam burns. Never use a towel or bulky cloth in place of pot holders. Do not let pot holders touch hot portions of the pizza oven or allow them to get near the open flame.
- Do not operate the pizza oven under an unprotected combustible construction. Use only in a well-ventilated area. The oven is for outdoor use only.
- Do not obstruct any of the openings on the pizza oven or otherwise obstruct the flow of combustion and ventilation air. Do not build the pizza oven into any structure that is closer than 6 inches from the sides, back and top.
- Keep all gas hoses away from the hot surfaces of the pizza oven, including all external surfaces of the unit.
- Keep all electrical cords away from the hot surfaces of the pizza oven.
- Ensure proper installation and servicing by following all instructions in this Use and Care Guide and any other instructions or markings provided with this product. Have your pizza oven installed by a qualified technician. Have the installer show you where the gas supply shut off valve is located and instruct you in its operation so that you can shut off the gas to the pizza oven.
- If you smell gas, there is likely a problem with the installation. If the connections are not perfectly sealed, you can have a small leak resulting in the faint smell of gas -- even if the pizza oven appears to be working properly. Close the gas supply shut off valve and call a qualified technician to locate and resolve the leak.

California Proposition 65 Warning:

The burning of gas cooking fuel generates some by-products that are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires business's to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the pizza oven according to this Use and Care Guide and ensure you provide good ventilation when cooking with gas.

State of Massachusetts:

Massachusetts requires all gas appliances be installed by a plumber or gas fitter carrying the appropriate Massachusetts license.

All permanently-installed natural gas or propane installations require a "T" handle type manual gas valve be installed in the gas supply line to this appliance.

This does not apply to portable propane installations using a 20 pound cylinder.

High Altitudes

The BTU ratings of this appliance assume that the installation is located at sea level.

With increased altitude, there is decreased atmospheric pressure, ie less oxygen to fuel the fire. The National Fuel Gas Code recommends down-rating burner BTUs by 4% for every 1,000 feet (305 meters) of altitude above 2,000 ft (610 meters) to ensure complete combustion while operating at higher altitudes. Please call Kalamazoo Customer Service at +1.800.868.1699 for a high altitude kit for your appliance.

Important LP Tank Safety Information

A liquid propane cylinder should never be “overfilled” beyond the cylinder filling capacity. “Overfilling” may create a dangerous condition.

“Overfilled” tanks can build up excess pressure. The standard safety device on tanks is the safety relief valve. This valve vents propane gas vapors to relieve excess pressure. These vapors are combustible and can be ignited.

To avoid risk of fire or explosion, take the following safety precautions:

- Never replace the liquid propane regulator or hose with a different type than the model supplied.
- Never use a dented or rusty LP tank.
- Never connect the pizza oven to anything other than the fuel source indicated on the serial plate. Factory conversion kits are available for switching fuel sources. Contact Kalamazoo Outdoor Gourmet or an authorized dealer for details. Conversion kit installation must be done by a qualified technician.
- The LP-gas cylinder must include a collar to protect the cylinder valve from damage.
- Ensure proper ventilation of the cylinder. The cylinder supply system must be arranged for vapor withdrawal.
- The LP-gas supply cylinder to be used must be constructed and marked in accordance with the specifications for LP-gas cylinders, U.S. Department of Transportation (DOT) or the standard for *Cylinders, Spheres and Tubes for the Transportation of Dangerous Goods, CAN/CSA-B339*.
- When the pizza oven is not in use, the gas must be turned off at the supply cylinder.
- The pizza oven may be stored indoors, but only if the cylinder is disconnected and removed from the oven. An LP cylinder **MUST NEVER BE STORED INDOORS**.
- Cylinders must be stored outdoors out of the reach of children and must not be stored in a building, garage or any other enclosed area.
- The pressure regulator and hose assembly supplied with the pizza oven must be used. Replacement pressure regulators and hose assemblies must be the type specified by Kalamazoo Outdoor Gourmet. For replacement parts, contact Kalamazoo Outdoor Gourmet customer service at +1.800.868.1699.



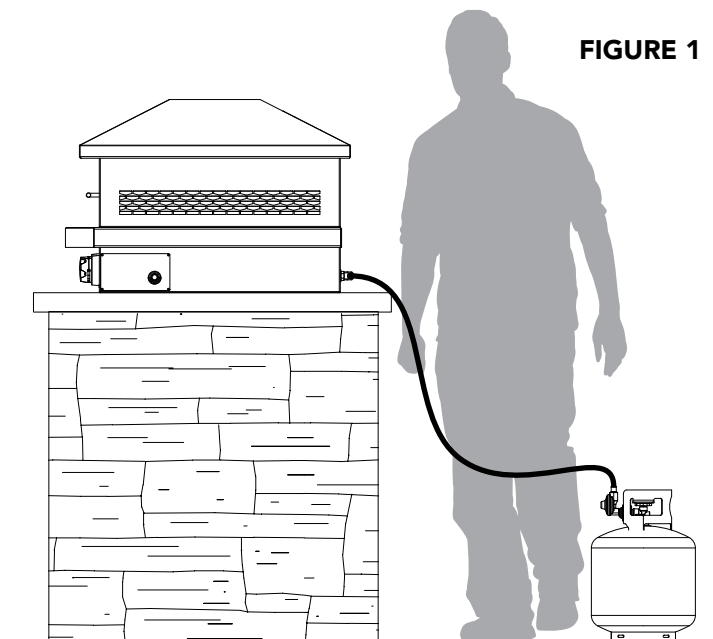
DANGER:

- A. Do not store a spare LP-gas cylinder under or near this appliance;**
- B. Never fill the cylinder beyond 80 percent full; and**
- C. If instructions A and B are not followed exactly, a fire causing death or serious injury may occur.**



DANGER:

Do not route the gas supply hose or locate a propane cylinder in a way that may create a tripping hazard. Tripping over, or getting caught on, a gas supply hose may pull a pizza oven off the counter or tip it over creating serious risk of injury and fire.



Liquid Propane Gas Requirements (20-Pound Cylinder)

Verify the type of gas your pizza oven has been configured for by the factory by checking the first page of this manual, or the serial plate on the back of the oven. Pizza ovens configured for liquid propane (LP) gas are orificed differently than ovens configured for natural gas (NG). Pizza ovens configured for use with 20-pound LP cylinders (Type 1) are shipped with an LP regulator hose assembly attached.

Connection: LP regulator hose assembly (included) connects to the pizza oven via 0.5" NPT male with a 0.375" flare adapter (included).

Operating Pressure: 11.0" W.C.

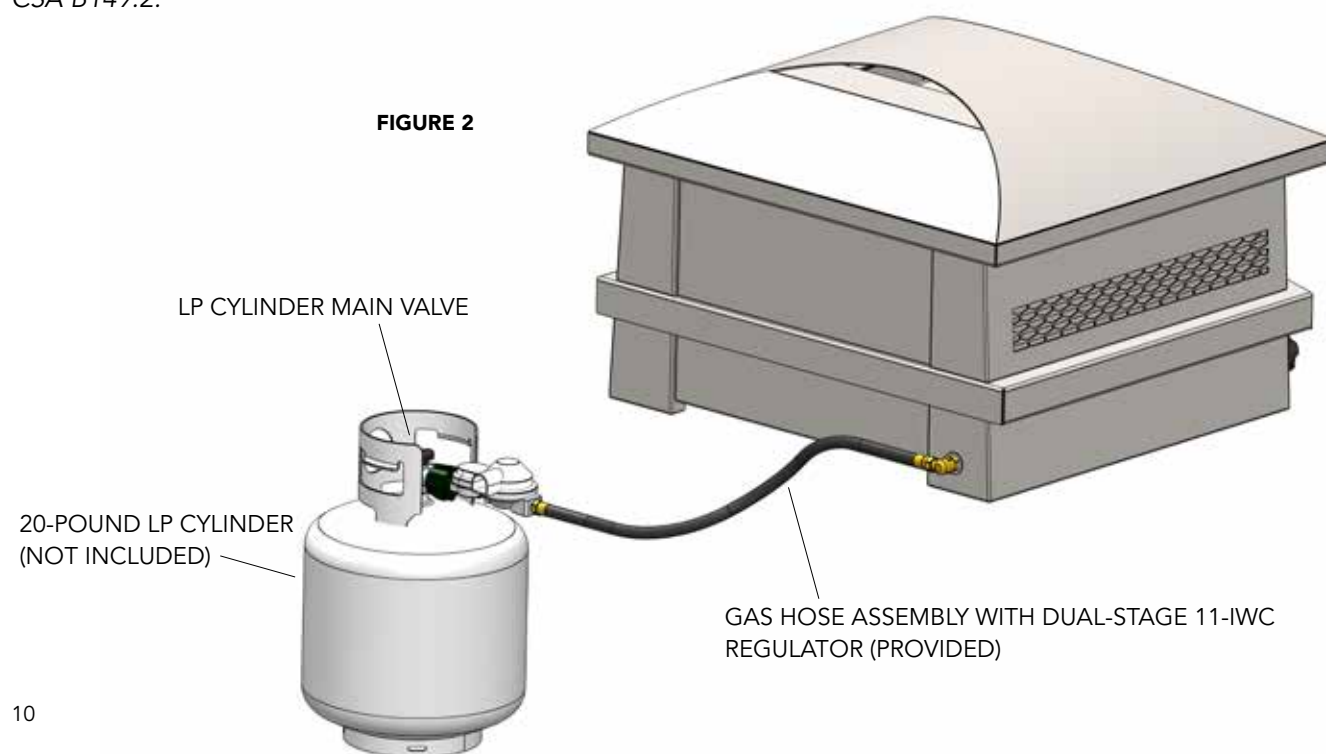
To connect the LP regulator hose assembly to the LP tank, first make sure the main valve on the tank is completely closed. Make sure also that the control valves on the front of the pizza oven are OFF.

Thread the regulator inlet over the tank valve. Use care to ensure proper alignment of the threaded coupler and avoid cross-threading or damaging the coupler. Turn the black coupler clockwise until tightened up, but do not over-tighten.

IMPORTANT: Always close the main valve on the tank before disconnecting or transporting the tank.

IMPORTANT: After connecting a fresh LP tank, you may need to purge air from the system. Before lighting, open the main valve on the tank. Turn the control valves on the pizza oven to the HIGH position for about 15 seconds to purge air from the system. Turn the control valves on the pizza oven OFF and wait 5 minutes for any gas to clear. Finally, continue with the normal lighting procedure.

The installation must conform with local codes. In the absence of local codes, the installation must conform with the *National Fuel Gas Code, ANSI Z223.1/NFPA 54*; *Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58*; *Natural Gas and Propane Installation Code, CSA B149.1*; or *Propane Storage and Handling, CSA B149.2*.



Bulk Gas Plumbing Information

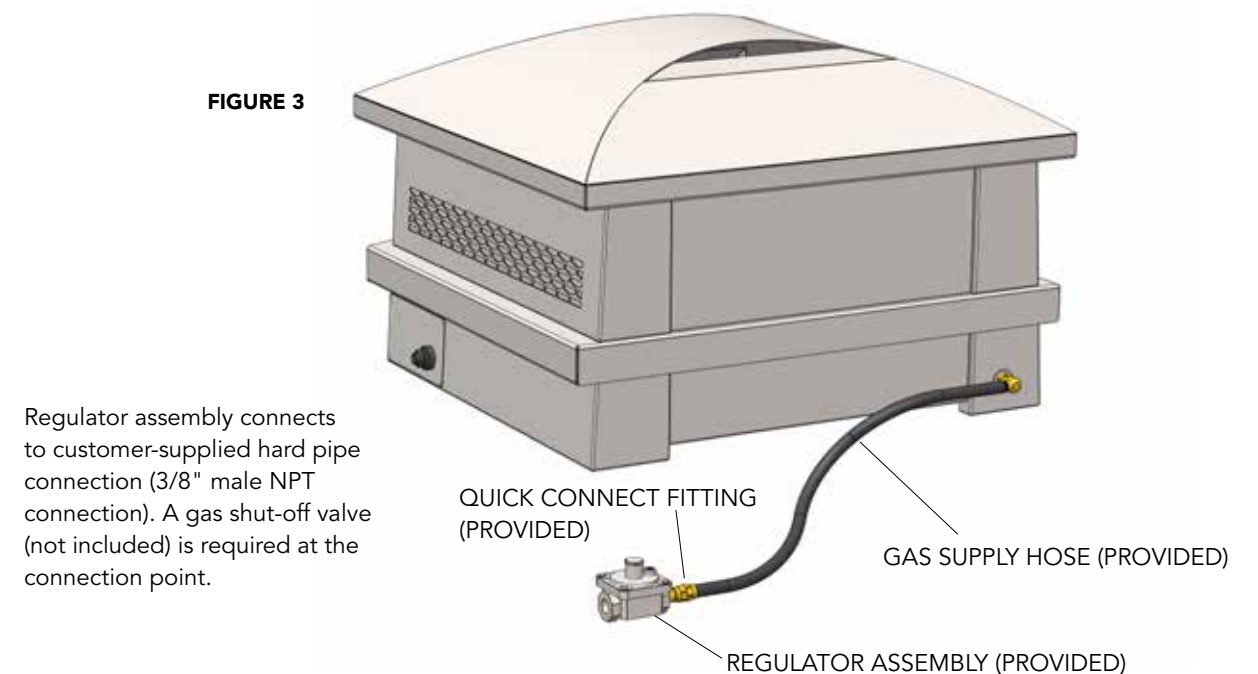
IMPORTANT: An installer-supplied safety shut-off valve **MUST** be installed on the gas supply line for the pizza oven. The valve should be easily accessed and located between 3 and 20 feet (.9 m to 6.1 m) away from the unit. All gas connections should be made by a qualified technician. The installation and all installer-supplied parts must conform to local codes. In the absence of local codes, the installation and all parts should conform to the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or Natural Gas and Propane Installation Code, CSA B149.1. Appliances to be connected to a fixed fuel piping system must use rigid pipe, semi-rigid tubing, and/or a connector that complies with the Standard for Connectors for Outdoor Gas Appliances and Manufactured Homes, ANSI Z21.75/CSA 6.27.

IMPORTANT: Always close gas supply shut-off valve before disconnecting the pizza oven gas supply hose.

All pipe sealants must be an approved type.

IMPORTANT: Diameter and length of the gas supply pipe may limit the pressure and BTU delivery of gas to the pizza oven. The installer must ensure proper delivery to the pizza oven or it will not operate properly.

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at pressures in excess of 1/2 psi (3.5 kPa). During any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa), the appliance must be isolated from the system by closing its individual manual shut-off valve.



Bulk Supply Liquid Propane Gas Requirements

Verify the type of gas your pizza oven has been configured for by the factory by checking the first page of this manual, or the serial plate on the back of the oven. Pizza ovens configured for liquid propane (LP) gas are orificed differently than ovens configured for natural gas (NG). Pizza ovens configured for use with bulk LP tanks are shipped with a gray hose with a quick-disconnect fitting.

IMPORTANT: Gas supply line must be regulated to 11" W.C.

Connection: 3/8" NPT male. Quick-connect hose assembly (included) connects to the pizza oven via 0.375" flare fitting.

Operating Pressure: 11.0" W.C.

Natural Gas Requirements

Verify the type of gas your pizza oven has been configured for by the factory by checking the first page of this manual, or the serial plate on the back of the oven. Pizza ovens configured for natural gas (NG) are orificed differently than ovens configured for liquid propane (LP) gas. Pizza ovens configured for use with natural gas are shipped with a gray hose with a quick-disconnect fitting.

IMPORTANT: Gas supply line must be regulated to 7" W.C.

Connection: 3/8" NPT male. Quick-connect hose assembly (included) connects to the pizza oven via 0.375" flare fitting.

Operating Pressure: 7.0" W.C.

Leak Testing

Although gas connections on the pizza oven are leak tested at the factory prior to shipment, a complete test must be performed after installation due to possible mishandling during shipping or installation.

Periodic checks are also recommended. Immediately check for leaks if you smell gas.

Never use an open flame to look for leaks.

Before Testing: Extinguish all open flames. Do not smoke.

You will need a spray bottle, a brush or a rag. For LP units using a 20-pound cylinder, a full cylinder should be used.

IMPORTANT: Homeowners should only check for leaks on the gas connections that are external to the pizza oven. If the valves or other internal connections need to be checked, please call a qualified technician or Kalamazoo Outdoor Gourmet customer service at +1.800.868.1699.

To Conduct the Test:

Make a soap solution of one part liquid dish soap and one part water.

Make sure both pizza oven control valves are in the OFF position. Turn the gas supply ON. Use a spray bottle, brush or rag to apply the mild soap solution to all connections from the supply line or LP cylinder to the connection on the back of the pizza oven. Check all connections. Soap bubbles will appear at any connections with a leak. Turn OFF the gas supply and tighten any leaky connections. Recheck, applying more mild soap solution.

IMPORTANT: Do not use the pizza oven until all connections have been checked and do not leak.



Location and Initial Assembly

Pizza Oven Location

The Artisan Fire Pizza Oven is designed for easy placement on an outdoor countertop. It may also be used on a suitable table or cart. It is recommended that the pizza oven be placed on a non-combustible surface.

Choosing a Location: Important considerations for pizza oven placement include exposure to wind, proximity to foot traffic and areas where people congregate, and access to the gas supply.

Do not place the pizza oven in a location where the door opening is likely to be exposed to strong wind.

Do not place the pizza oven where it is likely to be bumped into or inadvertently touched by passers by. It is recommended that the countertop or other surface extend 9 inches beyond the sides and back of the pizza oven as a safety clearance to protect people from injury.

Do not place the pizza oven on a table or cart that is unable to safely support the 100-pound weight of the pizza oven or may topple or tip over.

Do not place the pizza oven on any surface that allows the pizza oven to slide easily or inadvertently change position.

Never place the pizza oven where the gas hose creates a safety hazard (see Figure 1). Tripping over an exposed gas hose may create a gas leak, pull the pizza oven off the counter or create other serious safety hazards.

Never locate the pizza oven in a building, breezeway, shed or other such enclosed areas.

The pizza oven is not intended to be installed in or on a boat or recreational vehicle.

For ease of use and safe operation, it is recommended the surface on which the pizza oven sits be at least 36 inches high (counter-height) and not more than 42 inches high (bar-height).

- E. Place ROOF E onto MID BODY C. The large opening at the top of the roof should face rearward. This is the exhaust "chimney."
- F. If not already on the unit, mount CONTROL KNOBS F & G on the valve posts. Be sure the flat side of the opening in the knob casting is aligned with the flat side of the valve stem (see Figure 11). The metal tab welded into the knob opening is placed against the round side of the valve stem.
- H. Insert CRUMB TRAY H into the opening on the front of the unit below the main shelf. It sits on a ledge. Crumbs can be brushed off the cooking deck down into the gap at the front of the stone, falling into the crumb tray.

WARNING: The crumb tray will become hot during operation. To avoid burns, be certain the oven is cool before touching the tray, or use an appropriate cooking mitt.

- I. The pizza oven DOOR I sits in the doorway.
- WARNING:** Never operate the oven with the door in place.
- J. Natural Gas and Bulk LP units include a 10 ft (3 m) gray bulk gas hose with a quick-disconnect. Using the two wrenches tighten gas hose to 3/8" male flare fitting at rear of BASE UNIT A.
- K. LP units, for use with 20# (9 kg) gas tank, include a 6 ft (1.8 m) black LP gas hose with a dual-stage LP regulator C. Using the two wrenches tighten gas hose to 3/8" male flare fitting at rear of BASE UNIT A.

IMPORTANT: Do not build the pizza oven into any type of enclosure. Proper air circulation in and around the pizza oven is critical to its operation. Maintain at least 6 inches of clearance around the sides and back of the pizza oven, and 12 inches above the top. Do not obstruct the open space below the pizza oven. NEVER place the pizza oven underneath an overhead combustible surface. The pizza oven must be placed on top of a non-combustible surface.

Initial Assembly

For easier care and service, your Artisan Fire Pizza Oven stacks together (see Figure 4). An adjustable wrench is required for initial assembly.

- A. Place BASE UNIT A in the desired location, 6 inches away from any combustible surface on the sides, back and front. The pizza oven may NOT be placed underneath any overhead combustible surface.
- B. Remove COOKING DECK B from the cardboard box. Remove any stickers from the cooking deck. Carefully insert the cooking deck into BASE UNIT A. Sudden impact will crack the cooking decks, so use caution.
- C. Place MID BODY C onto BASE UNIT A, aligning the holes in the bottom of MID BODY C with the small posts on BASE UNIT A. MID BODY C should sit flat and be positively located by the posts.
- D. Insert CEILING STONE D into the top opening of MID BODY C. Remove any tape that may have been used during shipping.

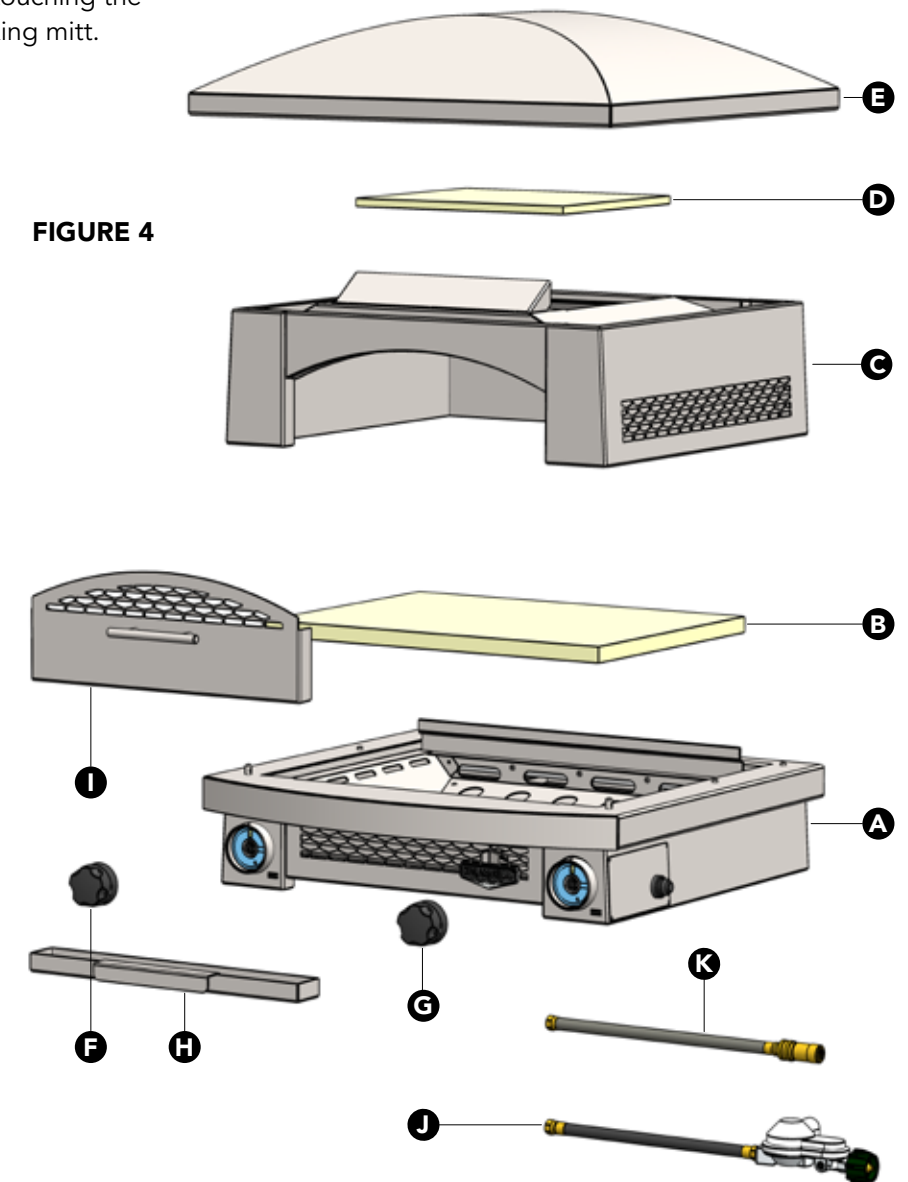


FIGURE 4



Operation

Pizza Oven Controls

- A.** Lower Burner Control: Controls the height of the flame on the burner below the cooking deck.
- B.** Upper Burner Control: Controls the height of the flame on the burner at the rear of the cooking deck. On HIGH, this flame is visible above the Cooking Deck Backstop E.
- C.** Electronic Ignition Button: Depress to trigger the electronic ignition. Unscrew and remove to replace the ignition system battery.
- D.** Lower Burner Viewport: Allows visual confirmation of lower burner status. Use as manual ignition port for manual lighting procedure (SEE LIGHTING YOUR PIZZA OVEN).
- E.** Cooking Deck Backstop: Prevents pizzas from falling off the back of the cooking deck and into the upper burner area. For manual lighting procedure, a match must be extended past this backstop to light the upper burner (SEE LIGHTING YOUR PIZZA OVEN).

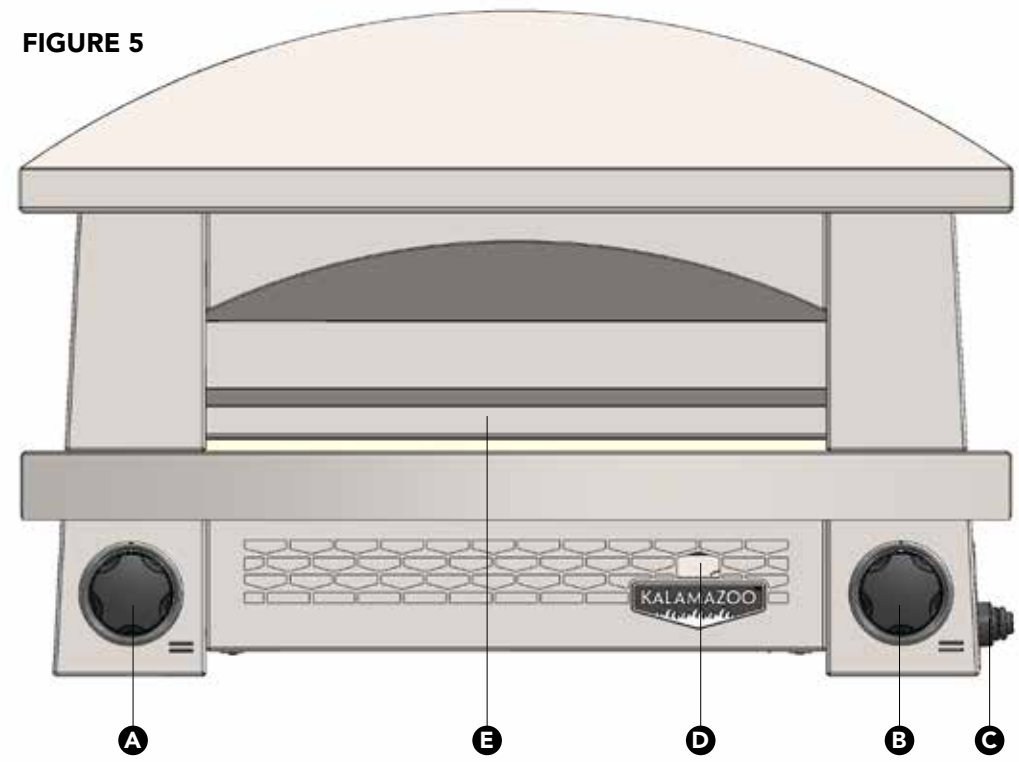


FIGURE 6



Control knob in OFF position

FIGURE 7



Control knob in LIGHT/HIGH position

Before You Cook

A quick safety check should be performed before each time you use the pizza oven.

1. Clean and inspect the gas hose. If there is evidence of abrasion, wear, cuts or leaks, do not use the pizza oven. The hose must be replaced prior to using the pizza oven. Replace the hose assembly with the exact type specified by Kalamazoo Outdoor Gourmet.
2. Ensure the gas hose is clear of the pizza oven. Keep the fuel supply hose away from any heated surface(s).
3. Check that the area near the pizza oven is clear of combustible materials and vapors, including alcohol, gasoline, aerosol containers and dry goods. Keep electrical cords from being in contact with the pizza oven.
4. Check that nothing is interfering with the safe operation of the oven by obstructing the ventilation around and under the unit. The pizza oven requires 6 inches of clearance to the left, right and back of the unit with no obstructions above.
5. Do not use the oven with overly loose-fitting clothing, especially loose sleeves that may come in contact with the hot surfaces inside the oven or near the door.
6. Have insulated gloves with long cuffs ready and available.

While You are Cooking

1. Never move the pizza oven while it is in use or when it is hot.
2. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate the pizza oven.
3. Do not touch the top of the pizza oven, the front shelf or any surfaces inside or near the door opening while the oven is hot. These surfaces can cause serious burns.
4. Be very careful transporting hot pizzas. The toppings can cause serious burns to yourself or those around you.
5. Only use a long-handled brass bristle brush to clean the cooking deck. The handle must be long enough that your hands stay safely outside of the oven.
6. Never empty the crumb tray while the oven is hot. The tray and its contents become very hot while the oven is in use.

Follow all warnings and instructions when using this appliance.

This appliance is not intended for and should never be used as a heater.

This appliance is not intended for commercial use.

Lighting Your Pizza Oven

Before lighting your pizza oven, be sure you have followed the instructions in this Use and Care Guide regarding proper setup, placement, gas connections, leak testing and safe operation, all of which precede this page.

IMPORTANT: Do not use the pizza oven if the odor of gas is present at any time. Follow leak testing procedures before using the pizza oven.

IMPORTANT: Your pizza oven is equipped with safety valves that prevent the flow of gas unless the integrated thermocouples detect the heat of a flame. To light each burner, you must press in on the control knob until the flame from the lit burner has sufficiently heated the thermocouple. The lower burner/control knob and upper burner/control knob each has its own thermocouple.

Standard Lighting Procedure:

1. Remove the pizza oven door and set aside. DO NOT OPERATE THE PIZZA OVEN WITH THE DOOR INSTALLED.
2. Make sure the LOWER BURNER and UPPER BURNER control knobs are in the OFF position (see Figure 6).
3. Turn the main gas supply on.
4. If lighting both burners, light the LOWER BURNER first. Keeping your face well away from the unit, sight through the lower burner viewport (see Figure 5:D). Push inward on the LOWER BURNER control knob (see Figure 5:A) and rotate to the HIGH position (see Figure 7). While continuing to hold in the control knob, press the ELECTRONIC IGNITION BUTTON (see Figure 5:C). You should hear clicking and ignition should take place within 4 to 5 seconds. Watch through the lower burner viewport to confirm ignition. If the burner does not light within this time, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again. If you do not hear clicking, refer to the troubleshooting section of this Use and Care Guide. **Once the burner is lit, continue pressing in the control knob for at least 10 seconds until the thermocouple has detected the heat of the flame.**
5. To light the UPPER BURNER, you can look through the open door of the pizza oven, keeping your face well away from the opening. Push inward on the UPPER BURNER control knob (see Figure 5:B) and rotate to the HIGH/START position (see Figure 7). While continuing to hold in the control knob, press the ELECTRONIC IGNITION BUTTON. You should hear clicking and

ignition should take place within 4 to 5 seconds. If the burner does not light within this time, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again. If you do not hear clicking, refer to the troubleshooting section of this Use and Care Guide. **Once the burner is lit, continue pressing in the control knob for at least 10 seconds until the thermocouple has detected the heat of the flame.**

Manual Lighting Procedure:

Follow steps 1 through 3 of the standard lighting procedure, but use an extra long, at least 8-inch (200mm) nozzle length, wand lighter rather than the electronic ignition.

1. To light the LOWER BURNER, insert the lighter nozzle through the lower burner viewport (see Figure 5:D) to a position above the lower burner. Ignite the lighter BEFORE turning on the control knob. If the burner does not light within 5 seconds, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again. Once the burner is lit, continue pressing in the control knob for at least 10 seconds until the safety valve sensor has detected the heat of the flame.
2. To light the UPPER BURNER, use the lighter at the rear of the oven above the upper burner. Ignite the lighter BEFORE turning on the control knob. If the burner does not light within 5 seconds, turn the knob to the OFF position and wait 5 minutes for the gas to dissipate before trying again. Once the burner is lit, continue pressing in the control knob for at least 10 seconds until the safety valve sensor has detected the heat of the flame.

Burner Adjustments

Every burner is tested and adjusted at the factory for proper performance. If a burner is not operating properly, it may be due to variations in the local gas supply or because of an obstructed air shutter or orifice. Flames should be stable without lifting from the burner. The flames should burn cleanly without creating any sooty residue.

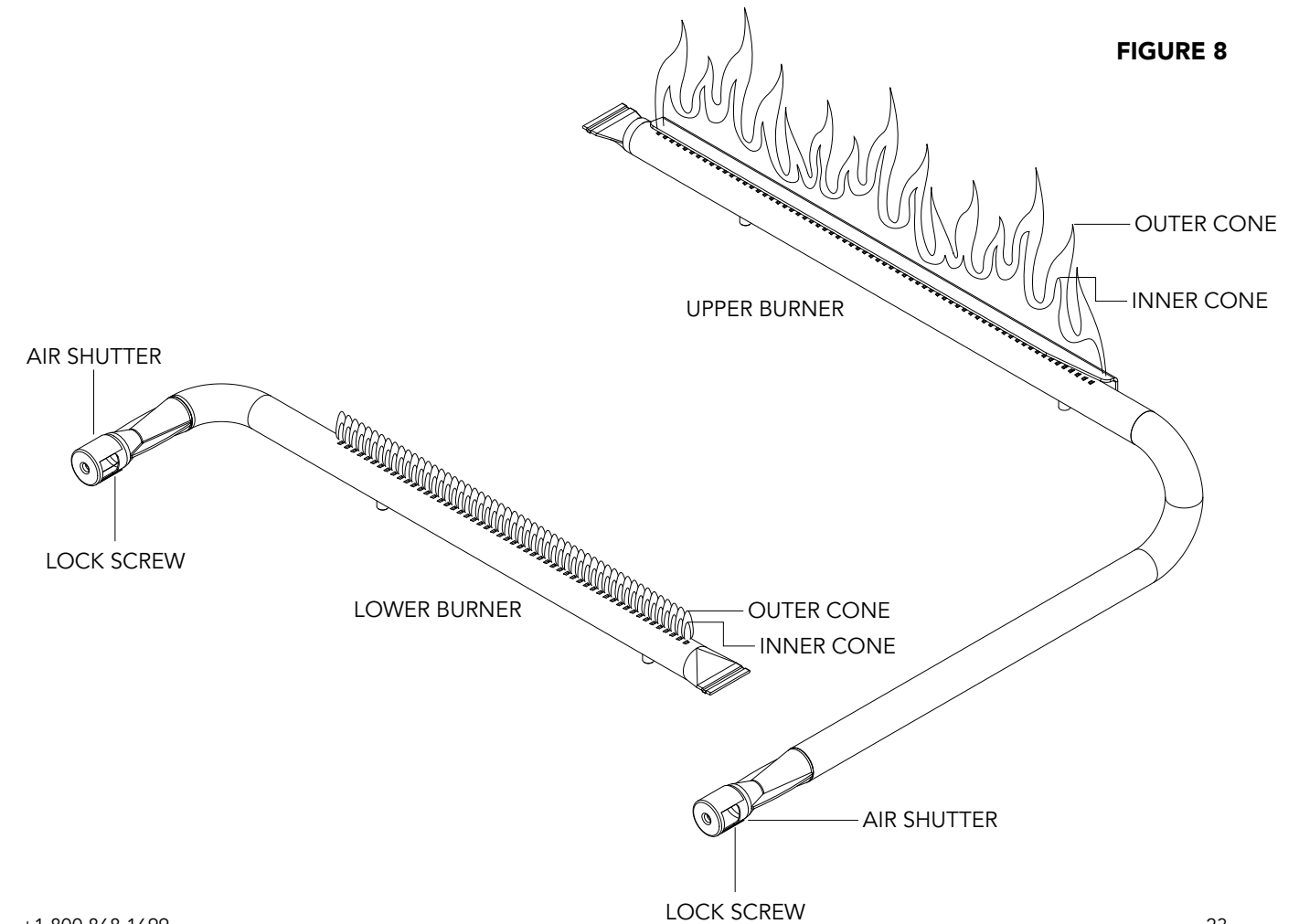
Upper Burner Flame Characteristics:

- The flame should be predominantly orange and clearly visible at the back of the oven. The flame diffuser on the burner is designed to create a more visually appealing flame for your oven. It diffuses the gas coming out of the ports, making it so that there are not individual flames with individual cones.
- The inner cone should be approximately 3 inches high in average.
- The outer cone should not touch the ceiling inside the pizza oven. If the tips of the outer cone are making contact with the ceiling, the flames are too high.

Lower Burner Flame Characteristics:

- The flame should be blue and stable with only a small amount of orange, if any, at the tips. There should be little noise and no lifting.
- The inner cone should be 1/4 inch high.
- The outer cone should be 5/8 inch high.

Visually compare the flames in your pizza oven and adjust if necessary, using the instructions on the following pages.



IMPORTANT: A sooty flame is usually caused by dirt, debris or spider nests blocking the air shutter or orifice. This is a dangerous condition. The pizza oven should NOT be used until the problem is rectified. If you are not comfortable addressing the issue yourself, please hire a qualified technician or contact Kalamazoo Outdoor Gourmet Customer Service at +1.800.868.1699.

To Clean the Air Shutter:

It is possible to visually inspect the air shutter from below without dismantling the unit. The air shutter is located directly behind the control valve for that burner (See figure 9, air shutters A and E).

Turn off the gas supply shutoff valve or close the main valve on the LP cylinder. Ensure the pizza oven control knobs are in the OFF position. CAREFULLY rotate and move that corner of the pizza oven to extend no more than 6 inches off the edge of the countertop (See figures 10 and 11). Use a flashlight to view the screened openings of the air shutter from below. Remove any obvious obstructions from the screen protecting the air shutter.

To Adjust the Air Shutter:

It is possible to adjust the air shutter from below without dismantling the unit. The air shutter is located directly behind the control valve for that burner (See figure 9).

Turn off the gas supply shutoff valve or close the main valve on the LP cylinder. Ensure the pizza oven control knobs are in the OFF position. CAREFULLY rotate and move that corner of the pizza oven to extend no more than 6 inches off the edge of the countertop (See figures 10 and 11). Use a screwdriver to loosen the lock screw (Figure 9: B, F). Be careful not to remove the lock screw. Once loose, you can rotate the air shutter to adjust the amount of air entering the venturi.

Visually inspect that the gas hose has not been stressed, dislodged or otherwise affected by moving the pizza oven. If it is safe to do so, and with the pizza oven control knobs in the OFF position, turn on the gas supply valve or open the main valve on the LP cylinder. Light the burner to be adjusted. **LIGHT ONLY THE BURNER TO BE ADJUSTED.** Rotate the air shutter to adjust the amount of air entering the venturi.

For a lifting flame, progressively close the air shutter until the flame no longer lifts from the burner. For a sooty flame, progressively open the air shutter until the flame burns cleanly.

Once adjusted to a stable flame that burns cleanly and does not lift, turn the pizza oven control knob to the OFF position. Tighten the lock screw. Re-light and confirm the adjustment is good. Turn the pizza oven control knob to the OFF position. Turn off the gas supply shutoff valve or close the main valve on the LP cylinder. Return the pizza oven to its normal position on the countertop. Once again, visually inspect that the gas hose has not been stressed, dislodged or otherwise affected by moving the pizza oven.

IMPORTANT: If the flame from the upper burner is contacting the ceiling inside the pizza oven, contact Kalamazoo Outdoor Gourmet Customer Service. You may have higher than normal gas pressure and may need a smaller orifice for this burner.

To Adjust Burner LOW Settings (Lower Burner):

The low setting on the main burners can be adjusted WITHOUT removing the control panel. A long and thin flat-blade screw driver is needed to make the adjustments. Light the burner and set it to LOW.

Remove the control knob and insert the screw driver into the opening in the center of the valve stem (A). Turn the adjustment screw until the flame on the burner is the minimum stable flame height. The flame should be steady at all ports around the burner. The flame should not be easily blown out without quickly reestablishing itself.

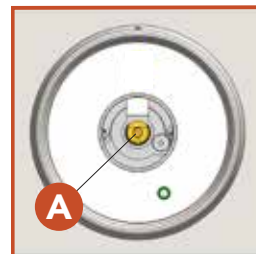
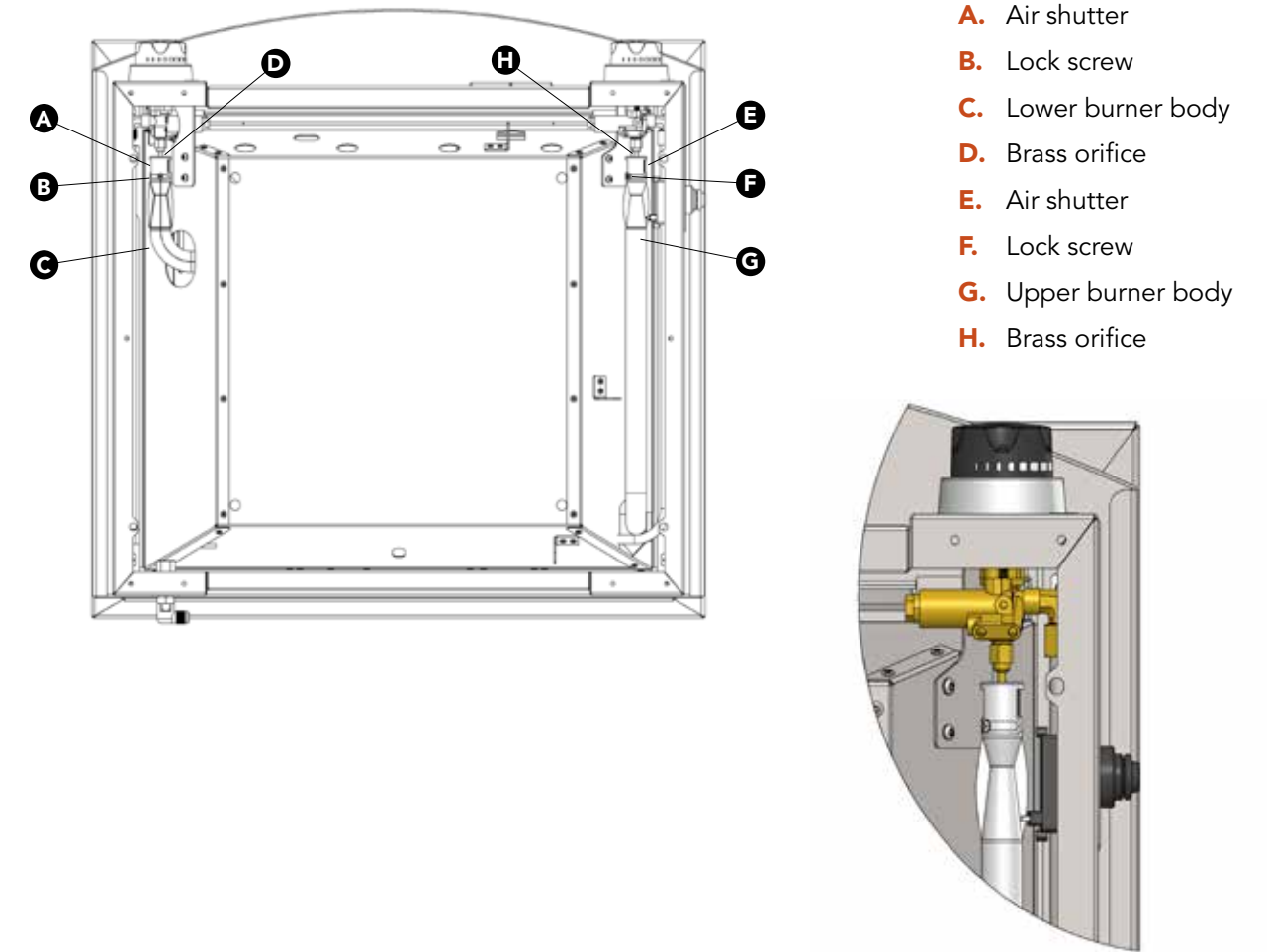


FIGURE 9 (BOTTOM VIEW)



IMPORTANT: Always ensure brass orifices (D and H above) are inserted into the holes in the ends of the air shutters (A and E above) and centered.

FIGURE 10

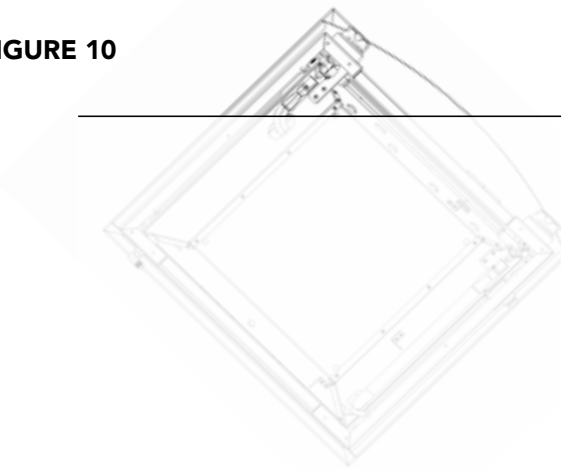
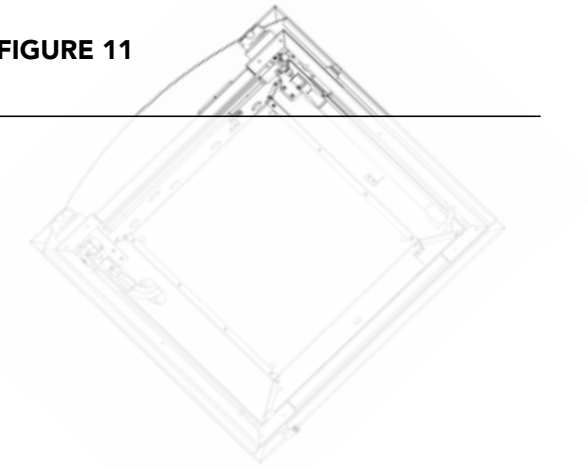


FIGURE 11





Cooking Tips

Cooking with Your Pizza Oven

IMPORTANT: The Artisan Fire Pizza Oven is a high-performance piece of equipment that gets very hot. Use caution when working with the oven and do not leave the oven unattended. Use insulated gloves with a long cuff to protect your hands and forearms from heat.

Essential Equipment

- Leather insulated gloves with long cuffs to protect your hands and forearms.
- Long-handled brass brush, preferably “push broom” style, for cleaning the cooking deck
- Heat-resistant pizza peels for transferring pizzas into the oven and rotating pizzas while cooking (Check out Kalamazoo’s Pizza Master’s Essentials Kit for the best pizza peels available.)
- Aluminum pizza screen to slow down the cooking of the crust when needed

Other Helpful Accessories

- Dough divider/scrapper
- Large-diameter pizza cutting wheel
- Heavy-gauge deep dish pizza pan
- Cast iron skillet and/or fajita pans
- Digital scale
- Artisan Fire Pizza Oven Cover



Preheating

The Artisan Fire Pizza Oven is ready to cook in as little as 20 minutes, however, we recommend at least 45 minutes of preheating for optimum performance.

IMPORTANT: Before cooking, become familiar with all the information in this Use and Care Guide regarding safe operation of your pizza oven.

IMPORTANT: Always remove the door before operating the pizza oven. The door is for use only when the pizza oven is OFF. It is not intended for cooking. It is intended only for keeping foreign objects out of the oven when it is not in use.

General Operating Tips

Thin Crust Pizza

- Crust formed to less than 1/8” thick
- Upper burner on HIGH
- Lower burner on LOW
- Cook for approximately 3 minutes
- Rotate pizza 3 to 4 times during cooking

Medium Crust Pizza

- Crust formed to 1/4” thick
- Upper burner on MEDIUM
- Lower burner turned OFF a couple of minutes before putting pizza in the oven after preheating on LOW
- Cook for approximately 8 minutes
- Rotate pizza 3 to 4 times during cooking

Deep Dish Pizza

- Use heavy-gauge aluminum pizza pan
- Upper burner on MEDIUM
- Lower burner MEDIUM
- Cooling rack placed between pan and cooking deck
- Cook for approximately 40 minutes
- Rotate pizza every 5 to 8 minutes

Calzones

- Upper burner on MEDIUM
- Lower burner turned OFF a couple of minutes before putting calzones in the oven after preheating on LOW
- Cook for approximately 7 minutes
- Rotate calzones once during cooking

Roasted Meats or Vegetables

- Upper burner on HIGH
- Lower burner LOW
- Preheat cast iron skillet in the oven
- Cook food in preheated skillet
- Rotate skillet for even roasting
- Place a wire cooling rack between the pan and the cooking deck for more gentle heat

Plank Cooking

- Upper burner on HIGH
- Lower burner LOW
- Place a wire cooling rack on the cooking deck
- Place dry planks (3/4-inch-thick) topped with food on the wire rack
- Rotate plank frequently and keep away from the back of the oven

Temperature Range

- When the oven is fully pre-heated, with both burners on HIGH, the ceiling temperature in the Artisan Fire Pizza Oven can exceed 900°F. Only the thinnest of pizzas with a reserved amount of toppings should be cooked at the upper end of the temperature range. Specialty flours may be needed to avoid burning the dough.
- When the upper burner is set to LOW and the lower burner is LOW or OFF, the oven cooks at a very low and slow speed. Temperatures can be as low as 300°F.

Why no Thermometer?

- With the intense and dynamic heat characteristics of the Artisan Fire Pizza Oven, we have found that a thermometer is misleading at best, resulting in poorly-cooked pizzas. After hundreds of tests, we have developed the guide on the left for basic burner settings. We recommend you learn to trust your eyes and experiences to determine how quickly a pizza is cooking and when it has reached perfection.

IMPORTANT: Never put greasy, oily or buttery foods directly on the cooking deck. For cookies, meats and other items, use a pan or cast iron skillet.



Additional Cooking Tips

- Use corn meal or flour between the dough and the peel to help slide the pizza off the peel. Be sure the dough is floured enough so that it is not sticky on the bottom.
- Do not leave an assembled pizza on the countertop or the peel longer than absolutely necessary. This can lead to the pizza sticking to the surface.
- Cook thin to medium crust pizzas directly on the cooking deck.
- Use multiple, smaller “flicking” gestures to coax the pizza off the peel into the oven. Trying to do it with one, larger gesture is more likely to dislodge pizza toppings.
- Do not overload a thin-crust or medium-crust pizza with too much toppings. This will most often lead to a soggy center crust. When in doubt, less is more.
- If the pizza sticks to the cooking deck, the deck was probably not hot enough before the pizza was put onto the deck.
- Do not put a frozen pizza on the cooking deck. It is almost certain to stick and to become burned before it releases.
- Rotate pizzas for even cooking. The oven is hottest at the back.
- Brush burnt cornmeal or flour off the cooking deck and into the crumb tray before cooking the next pizza.
- If you have any difficulty rotating the pizza inside the oven using a peel, try using a smaller pizza peel designed for turning. Or try long-handled grill tongs to do the job. You can also use the tongs to lift the edge of the pizza to check on the bottom of the crust.
- Avoid letting the pizza contact the cooking deck backstop (Figure 5:E). This is a very hot surface that will quickly burn the crust.

Pizza making is the perfect opportunity for creative expression. It is relatively casual, so there is less pressure, and follows a simple structure within which you can try a host of variations.

Pizza making is also great for communal cooking. People can gather to make a variety of pizzas using their own toppings. The short cooking time offers instant gratification and encourages experimentation.



Recipes



Artisan Fire Pizza Dough

This Neapolitan-inspired pizza dough utilizes a blend of bread flour and Tipo '00 flour — the Italian flour used by Neapolitan pizza restaurants because of its high burning point. We have optimized this dough recipe for use in the Artisan Fire Pizza Oven when making Neapolitan-style pizzas. The flour blend yields good overall color and the desired leoparding.

This dough is a little more difficult to handle than the White Wine Pizza Dough and is intended for use only with sparse toppings in the Neapolitan style.

Yields 7 10-ounce Dough Balls

(about 2kg dough)

50ml luke-warm tap water

2 teaspoons honey

5 grams active dry yeast

700ml cold tap water

450g Caputo Tipo 00 flour

800g unbleached bread flour

45g kosher salt

NOTES

For an interesting flavor and texture alternative, try substituting 300g of rye flour for 300g of bread flour.

All ingredients are measured by weight. Metric measurements are used for added precision (1 gram = 0.035 ounces) and to make it easier to calculate the hydration (ratio of wet to dry ingredients by weight).

Directions

Dissolve the honey in the warm water. Stir in the yeast. Let sit for 5 minutes to activate. It should become quite frothy.

Combine the yeast mixture with the cold water and '00 flour in a large bowl. Stir well to create a batter. Add half of the bread flour (400g) and stir well to combine. Add the remaining half of the bread flour and the salt. Work these into the dough, then remove from the bowl onto a clean work surface. Knead until the dough is evenly combined and has a consistent texture, about 8 minutes.

Return the dough to the mixing bowl and cover tightly. Let the dough rest for 1 hour.

Divide the dough into 7 equal, 10-ounce (284g) parts, working each part into a smooth ball and tucking in any corners or edges. Coat each ball in olive oil and place them into covered dough boxes or on baking sheets. Cover tightly and refrigerate for 12 to 24 hours.

Remove the dough boxes from the refrigerator and let the dough rest at room temperature for 2 to 4 hours before making pizzas.

To form the pizza crusts, work the dough gently with your hands. Never use a rolling pin or pinch the dough too firmly. This will "bruise" the dough. Start with the dough ball on a floured work surface. Press gently outward toward the edges with your fingers, rotating the dough as you work your way around to create a disk. Lift the disk from the surface and begin to gently stretch it. Once it is about 7 inches in diameter, let gravity begin to help you shape the dough. Hold the disk from the top with both hands. Try to use the flats of your fingers rather than your fingertips. Sway the dough back and forth to stretch it, and shuffle your hands along to rotate the dough as you sway back and forth. You can also stretch the dough across the backs of your fists. Combine these techniques in the manner that suits you best.

When the dough is ready for toppings, it should be about 1/8-inch thick and roughly 12 inches in diameter. Do not create a lip for the perimeter. The dough should be an even thickness from edge to edge. The lip should rise around the edge in the oven (keep the toppings 3/4 inch from the edge).



Two Hearted Ale Whole-Wheat Pizza Dough

This recipe creates a very flavorful, hearty dough. Whole-wheat flour and Bell's Two Hearted Ale add a little sweetness and complexity. This is the perfect base for some of the American pub-style pizzas, such as the Loaded Baked Potato Pizza and Buffalo Chicken Pizza.

Yields 7 10-ounce Dough Balls

(about 2kg dough)

3 teaspoons honey

50 milliliters lukewarm tap water

5 grams active dry yeast

450 grams Caputo Tipo '00 flour, plus more for working with the dough

700 grams whole-wheat flour

100 grams dark rye flour

1 tablespoon wheat germ

520 milliliters cold tap water

200 milliliters Bell's Two Hearted Ale, or another well-balanced American IPA

45 grams kosher salt

Semolina flour for use when shaping the dough into pizza crusts

Note: All ingredients are measured by weight. Metric measurements are used for added precision (1 gram = 0.035 ounces) and to make it easier to calculate the hydration (ratio of wet to dry ingredients by weight).

Directions

Dissolve the honey in the lukewarm water. Stir in the yeast. Let sit for 5 minutes to activate. It should become quite frothy.

Combine the '00 flour, dark rye flour and wheat germ in a large mixing bowl.

Combine the cold water and beer in another large mixing bowl. Add roughly a third of the flour mixture to the liquid. Stir well to create a batter. Your batter should be completely free of lumps. Add half of the remaining flour mixture to the batter and stir well to combine. Mix the salt into the final dry third of the flour mixture, then add to the dough in progress. Work into the dough as much as possible inside the bowl, then transfer from the bowl onto a clean work surface. Knead until the dough is evenly combined and has a consistent texture, about 8 minutes.

Return the dough to the mixing bowl and cover tightly. Let rest for 1 hour.

Follow the directions for the Artisan Fire Pizza Dough recipe (page 209) for dividing, storing and using the dough.

Remove the dough boxes from the refrigerator and let the dough rest at room temperature for 2 to 4 hours before making pizzas.

To form the pizza crusts, work the dough gently with your hands. Never use a rolling pin or pinch the dough too firmly. This will "bruise" the dough. Start with the dough ball on a floured work surface. Press gently outward toward the edges with your fingers, rotating the dough as you work your way around to create a disk. Lift the disk from the surface and begin to gently stretch it. Once it is about 7 inches in diameter, let gravity begin to help you shape the dough. Hold the disk from the top with both hands. Try to use the flats of your fingers rather than your fingertips. Sway the dough back and forth to stretch it, and shuffle your hands along to rotate the dough as you sway back and forth. You can also stretch the dough across the backs of your fists. Combine these techniques in the manner that suits you best.

When the dough is ready for toppings, it should be about 1/8-inch thick and roughly 12 inches in diameter. Do not create a lip for the perimeter. The dough should be an even thickness from edge to edge. The lip should rise around the edge in the oven (keep the toppings 3/4 inch from the edge).



White Wine Pizza Dough

Making pizza dough from scratch really isn't a lot of work. You don't need to dig out the mixer and use the dough hook for kneading. Try kneading the dough by hand right in the mixing bowl, and you may find yourself making dough from scratch more often.

This dough is easy to work with and appropriate for a wide variety of pizza styles and calzones.

Yields 28 ounces of dough

¾ cup warm water
Pinch of sugar
3 teaspoons active dry yeast
¼ cup white wine, at room temperature
1¼ teaspoons kosher salt
2 tablespoons olive oil, plus extra for coating
3 cups bread flour
2 teaspoons honey

Directions

Put 6 tablespoons of the lukewarm (100° to 110°F) water, sugar and yeast in a small bowl, mix well and set aside for 5 minutes or until frothy.

In a large bowl, whisk together the remaining water with the white wine, salt and 2 tablespoons olive oil. Use a wooden spoon to stir in 1 cup of the flour, creating a batter. Stir the honey and the yeast mixture into the batter.

Add the remaining flour and continue stirring with the wooden spoon for a few minutes. Knead the mixture in the bowl until smooth and relatively firm. Clean the sides of the bowl, oil the dough with a little more olive oil and cover the bowl with a towel.

Let rise for 45 minutes. A good tip is to run a load of dishes in the dishwasher while the dough rises right above the washer door. The warm, moist air helps with the rising.

After 45 to 60 minutes, punch the dough down, split in half or quarters, knead again briefly and let rest 15 minutes more before rolling into pizza crusts. Unused dough may be frozen..

Makes enough dough for two 14-inch round pizzas or 4 individual pizzas. For more pizzas, make the dough 1 batch at a time rather than multiplying the recipe.



Margherita Pizza

The key to a good Margherita pie is a brightly-flavored raw tomato sauce and good quality fresh mozzarella cheese. The last defining factor is the basil, and there are three schools of thought to how basil is used on this classic pizza. Perhaps the most traditional method is to place 4 whole basil leaves on the pizza before it goes in the oven. The other popular approach places the leaves on top when it comes out of the oven. The last approach is to chiffonade the leaves and distribute all over the pizza. We started doing the third option at demos and parties so that everybody got some basil even when the pizza slices were quite small. Feel free to add basil in whichever way you prefer. In the photo you can see the chiffonade of basil distributed on top of the sauce and under the cheese to help preserve a fresher flavor to the herb while still infusing the whole pizza as it cooks.

Yields a 10 inch pizza

1 10-ounce ball Artisan Fire Pizza Dough

2 ounces Raw Pizza Sauce

Pecorino Romano cheese

Extra virgin olive oil

4 basil leaves, cut chiffonade

2 to 3 ounces fresh mozzarella cheese, cut into strips

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.

Lightly dust the work surface and the dough ball with '00 flour.

Working on a lightly-floured surface (we use Caputo '00 flour), form the dough into a 10-inch pizza. Spread the sauce into an even layer. Grate a little Pecorino onto the sauce using a microplane grater. Drizzle on a swirl of olive oil. Distribute the basil, followed by the strips of fresh mozzarella.

Transfer to the pizza oven directly on the cooking deck and bake for 2 to 3 minutes until the crust browned. Rotate several times for even baking.

Remove, let rest for a minute or two, slice and serve.



Charcuterie Pizza

This pizza is amazing! Cheese and cured meats are not new to pizza (think pepperoni pizza), but great cheese and great cured meats can elevate pizza to another level. In particular, the buttery and nutty Campo de Montalban makes an incredible contribution. The pork pate exterior becomes mouth-wateringly crisp from the high heat of the pizza oven. You can follow these specific ingredients, or use the leftovers from almost any meat and cheese board.

Yields a 10 inch pizza

1 Artisan Fire Pizza Dough ball,
10 ounces

Caputo '00 flour for dusting

1 ounce triple cream French
cheese (Délíce de Bourgogne is
recommended)

1 ounce Campo de Montalban,
cut into 1/2-inch cubes (this is a
Manchego-like cheese, but made
from a blend of sheeps', cows' and
goats' milk)

1/2 ounce wild boar salami (Creminelli
brand is recommended)

1/2 ounce truffle sausage (Charlito's
Cucina is recommended)

1 ounce pork pate

Extra virgin olive oil

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.

Lightly dust the work surface and the dough ball with '00 flour.

Gently form the dough into a 10 inch crust about 1/8 inch thick.

Top the dough with dabs of the triple-cream cheese, plus the Campo de Montalban and meats. Drizzle with olive oil.

Transfer the assembled pizza onto a pizza peel dusted with '00 flour.

Transfer to the pizza oven directly on the cooking deck and bake for 2 to 3 minutes until the crust and cheese are browned. Rotate several times for even baking.

Remove, let rest for a minute or two, slice and serve.



Oh My! Meatball Pizza

I make a lot of pizzas that are lighter, and often vegetarian. This pizza is quite the opposite, and my new favorite (for a short while, anyway). Tender meatballs take on a delicate char and crispness on the outside from the intense heat of the pizza oven. A little mild dry salami and garlicky tomato sauce round out the flavor. I also like to add a little sliced green onion, but that is purely optional.

Yields 1 10 inch pizza

1 10-ounce ball Artisan Fire Pizza Dough

2 ounces Oven-roasted Pizza Sauce

2 ounces scamorza cheese, cut into 1/2-inch cubes

Mild dry salami (choose a rather soft one if possible), cut to 1/8-inch dice

4 golf-ball-size Italian meatballs, pre-cooked and cut in half (I like Chef Anne Burrell's recipe)

Green onion, sliced (optional)

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.

Working on a lightly-floured surface (we use Caputo '00 flour), form the dough into a 10-inch pizza. Spread the sauce into an even layer. Distribute the cubed cheese, followed by the salami and meatballs.

Transfer to the pizza oven directly on the cooking deck and bake for 2 to 3 minutes until the the cheese is melted through and the crust is browned. Rotate several times for even baking.



BLT Pizza

The BLT sandwich is a quintessential summer treat. It makes for a great pizza as well. The chew of the dough and the warm bacon contrast perfectly with the crisp, refreshing lettuce. We use a little cheddar cheese to weigh down the dough while baking and to keep the bacon in place.

Yields 1 10 inch pizza

1 10-ounce ball Artisan Fire Pizza Dough

1 tablespoon prepared mayonnaise

1/2 teaspoon sherry vinegar

1/4 teaspoon maple syrup

2 ounces cheddar cheese (I used Lincolnshire Poacher), cut into small rectangles

4 slices bacon, cooked to about 75% doneness and cut up

1 small head romaine lettuce, chilled, sliced crosswise

8 heirloom cherry tomatoes, quartered lengthwise

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.

Whisk together the mayonnaise, vinegar and maple syrup to create a dressing. Reserve.

Working on a lightly-floured surface (we use Caputo '00 flour), form the dough into a 10-inch pizza. Distribute the cheese and bacon on the dough.

Transfer to the pizza oven directly on the cooking deck and bake for 2 to 3 minutes until the cheese is melted and the crust is browned. Rotate several times for even baking.

Remove the pizza and let it cool for a couple of minutes. Slice it into quarters and then top with the romaine and tomatoes. Drizzle on the dressing.



Kalamazoo Supreme Pizza

This version American classic “supreme” pizza substitutes poblano peppers for the typical green bell peppers, and uses pickled cherry peppers instead of red bell peppers.

Yields 1 10 inch pizza

1 10-ounce ball Artisan Fire Pizza Dough

2 ounces Oven-roasted Pizza Sauce (recipe follows)

Pecorino Romano cheese

1 ounce smoked low-moisture mozzarella, cut into ½-inch cubes

1 ounce scamorza cheese, cut into 1/2-inch cubes

6 small pickled Italian cherry peppers, stemmed, seeded and cut up

6 black olives, pitted and halved

1 crimini mushroom, stemmed, halved and sliced

1/4 fresh poblano chile, stemmed, seeded and thinly-sliced

1 thin slice of red onion, broken into individual rings and cut

4 ounces Italian sausage, casings removed, and cooked in clumps (I cook them in a cast iron skillet in the pizza oven)

1 ounce pepperoni or uncured salami, sliced and cut into wide strips

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.

Working on a lightly-floured surface (we use Caputo '00 flour), form the dough into a 10-inch pizza.

Spread the sauce into an even layer. Grate a light dusting of Pecorino over the top using a microplane grater. Distribute the cubed cheeses, followed by the cherry peppers, olives, mushroom, red onion, poblano and sausages.

Transfer to the pizza oven directly on the cooking deck and bake for about 3 minutes until the cheese is melted through and the crust is browned around the edges. Rotate several times for even baking.

Slice and serve.

Note: Pizzas with a lot of toppings like this one need a bit more time for the crust to cook through – especially in the center. After the bottom of the pizza has taken on a moderate amount of color cooking directly on the ceramic cooking deck, slide a pizza screen underneath to slow down the cooking from below.

Oven-roasted Tomato Sauce

Yields 10 to 14 ounces sauce, enough for 5 to 7 10-inch pizzas

1 28 ounce can of whole, peeled tomatoes, preferably San Marzano tomatoes, and preferably without basil

1 1/2 teaspoons kosher salt

1/4 cup extra virgin olive oil

8 whole cloves garlic, peeled and lightly smashed

Combine the canned tomatoes with their juices in a blender along with the salt. Blend until the tomatoes are broken down but not completely smooth.

Combine the olive oil and garlic in a cast-iron vessel large enough to hold the initial volume of sauce. I use a small Dutch oven without the lid. Place the vessel in the pizza oven and cook, uncovered, until the garlic is browned, about 12 minutes. Carefully pour in the tomato sauce and return to the oven. Roast an additional 15 to 20 minutes, stirring once or twice.

The garlic will be completely black in the end, and the sauce will ideally have a browned skin on top. Stir the skin into the sauce. When using on pizzas, allow the olive oil to separate a bit from the tomato sauce. Avoid the olive oil and garlic cloves when spooning or ladling the sauce from the vessel.



Asparagus and Prosciutto Pizza

This combination of asparagus, prosciutto, goat cheese and crème fraîche is a Kalamazoo favorite.

Yields 1 10 inch pizza

1 10-ounce ball Artisan Fire Pizza Dough

Extra virgin olive oil

4 thick asparagus spears

2 tablespoons crème fraîche

4 very thin slices prosciutto

1 ½ ounce chèvre

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.

Remove and discard the bases of the asparagus spears. Thinly slice the spears on an extreme bias (to yield long oval slices) up to the base of the tip. Toss the tips and slices with olive oil in a bowl and reserve.

Working on a lightly-floured surface (we use Caputo '00 flour), form the dough into a 10-inch pizza. Gently spread the crème fraîche onto the dough with the back of a spoon or a rubber spatula. Tear the prosciutto slices into smaller pieces and lay them on the crème fraîche. Add the goat cheese and the asparagus slices. Place the 4 asparagus tips on the 4 quadrants of the pizza. Drizzle with a small amount of olive oil.

Transfer to the pizza oven directly on the cooking deck and bake for about 3 minutes until the crust is browned around the edges. Rotate several times for even baking.

Slice into four equal slices with an asparagus tip in the center of each.



Loaded Baked Potato Pizza

If you love potato skins, that classic pub appetizer, then you'll love this pizza. Potatoes are smashed and roasted until crisp on the grill, then joined by bacon and cheese on a hearty whole-wheat ale pizza dough. Given the time involved in making the smash-roasted potatoes, you might want to double or triple the recipe to make a few of these pizzas.

Yields 1 10 inch pizza

- 1 medium-size Yukon Gold potato
- Extra virgin olive oil
- Fine sea salt
- 10-ounce Two Hearted Ale Whole-Wheat Pizza Dough ball
- 5 tablespoons sour cream
- 1 cup grated Manchego cheese
- ¼ cup shredded sharp Cheddar
- 2 slices thick-cut bacon, fully cooked and roughly chopped
- 1 heaping teaspoon chopped chives

Directions

Prepare the grill for indirect grilling at 450° to 500°F.

Place the potato in a large pot. Fill with water to cover the potato by 1 inch. Bring to a boil over medium-high heat, then boil for 20 minutes more. Remove from heat and drain.

Place the potato on a heavy, grill-safe baking sheet. (I like to use a Silpat mat placed inside the sheet pan.) Smash the potato to flatten and break it open. Drizzle with olive oil and season generously with salt.

Place the pan in the indirect grilling zone and close the grill lid. Roast in the indirect zone until the potato is browned and crispy at the edges, about 45 minutes total time. Rotate the pan halfway through cooking. Remove from the grill and reserve.

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.

Working on a lightly floured surface, gently form the dough with your hands into a 10- to 12-inch pizza.

Spread 3 tablespoons of sour cream evenly onto the dough. Add the Manchego and Cheddar. Distribute the bacon and potato, breaking the potato into smaller pieces.

Transfer the pizza to the oven. (See tip on page 217.) Cook until the cheeses are melted and the crust is nicely browned, about 2 to 3 minutes.

Remove from the oven. Top with the remaining 2 tablespoons of sour cream and the chopped chives before serving.



Buffalo Chicken Pizza

This Buffalo Chicken Pizza recipe has a secret weapon — a creamy base made with unsweetened whipped cream laced with celery seed. The high heat of the pizza oven quickly transforms the whipped cream into a thickened sauce that melds beautifully with the mild blue-cheese flavor. This creates the ideal counterpoint for the spiced grilled chicken and hot sauce. Fresh celery greens deliver the perfect *coup de grâce*.

Yields 1 10 inch pizza

- 1/8 teaspoon ground cayenne pepper
- 1/4 teaspoon sweet paprika
- 1/4 teaspoon turbinado sugar
- 1/2 teaspoon kosher salt
- 1 small chicken breast
- Olive oil
- 4 teaspoons hot sauce, plus more to drizzle on the finished pizza (I use BLiS Blast)
- 1/4 teaspoon celery seed
- 3/4 cup whipped heavy cream
- 10-ounce Two Hearted Ale Whole-Wheat Pizza Dough ball
- 2 ounces creamy blue cheese (I use a buttermilk Emmi Roth blue cheese)
- 1/2 green onion (light green and green parts only) sliced
- 1/2 cup celery greens and the skinniest stems, chopped

Directions

- Prepare the grill for direct grilling over a very hot fire, about 600°F.
- Combine cayenne, paprika, sugar and salt to create the seasoning blend for the chicken. Pound the chicken breast out to a uniform half-inch thickness (paillard). Lightly brush with olive oil on both sides. Sprinkle the seasoning blend onto the chicken, using it all. Grill over high heat until cooked through, turning once, about 8 minutes total cooking time. Remove from the grill, slice and toss in a bowl with the hot sauce. Reserve.
- Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.
- Fold the celery seed into the whipped heavy cream.
- Working on a lightly floured surface (I use semolina flour), gently form the dough with your hands into a 10- to 12-inch pizza.
- Spread the whipped cream evenly onto the dough using a soft silicone spatula. Distribute the blue cheese, followed by the chicken and green onion.
- Transfer the pizza into the oven. (See tip on page 217.) Cook until the cheese is melted and the crust is nicely browned, about 2 to 3 minutes.
- Remove from the oven. Drizzle on a little more hot sauce and then top with chopped fresh celery greens.



S'mores Pizza

We've cooked S'mores pizza at parties and demonstrations all over the country, and it is always a massive hit. For a hint of that graham-cracker taste, the whipped-cream base is spiced with nutmeg and cinnamon and sweetened with turbinado sugar. This pizza is a sticky, gooey, fun-loving, delicious mess — just like you would expect.

Yields 1 10 inch pizza

1/3 cup heavy whipping cream
Pinch ground cinnamon
Pinch freshly ground nutmeg
1/2 teaspoon light-brown sugar
1 1/2 teaspoons turbinado sugar
10-ounce ball Artisan Fire Pizza Dough
3 ounces dark chocolate (88% cocoa), broken up
8 marshmallows, cut in half

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.

Whip the cream in a medium-size bowl until thick. Whisk in the cinnamon, nutmeg and sugars to combine. Reserve.

Working on a lightly floured surface (I use semolina flour), gently form the dough with your hands into a 10- to 12-inch pizza.

Spread the whipped cream onto the dough, using care to keep the center area thin. Distribute the chocolate onto the pie.

Transfer the pizza to the oven. Cook until the chocolate is melted and the crust is browned, about 2 minutes.

Remove the pizza from the oven and top with the marshmallow halves, placed cut-sides-down.

Return to the oven and cook until the marshmallows are browned, 30 seconds to 1 minute more.

Remove from the oven and let rest for 1 minute before slicing.



Chocolate Hazelnut Raspberry Pizza

For the uninitiated, chocolate hazelnut creams (like Nutella®) are delicious spreads, but also very sweet. So we tame it for the base of our pizza with a little unsweetened chocolate. Served hot with raspberries, this is a one-of-a-kind dessert.

Yields 1 10 inch pizza

1 10-ounce ball Artisan Fire Pizza Dough

About 5 ounces chocolate hazelnut spread, heated in the microwave for 45 seconds to soften (I used All Natural Cocoa Haze with fair trade cocoa, but Nutella® will also work)

1 square (1/2 ounce) Ghiradelli® unsweetened chocolate (100% Cacao), chopped up

About 20 fresh raspberries

Powdered sugar

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.

Working on a lightly-floured surface (we use Caputo '00 flour), form the dough into a 10-inch pizza.

Transfer the crust to the pizza oven directly on the cooking deck to par bake for about 1 minute, rotating once.

Remove the crust from the oven and spread on the chocolate hazelnut spread. Top with chocolate and then raspberries. Return it to the pizza oven and cook until the toppings are heated through and the crust is browned. Rotate several times for even baking.

Remove the pizza from the oven, dust with powdered sugar and enjoy.



Zucchini Pizza Pinwheels

A lot like a calzone, but with a beautiful presentation, these pizza pinwheels are wonderful starters for parties. Fresh zucchini melds with Spanish cheese and sweetened tomatoes.

Yields 4 pinwheels

1 batch White Wine Pizza Dough, about 28 ounces

1 cup grape tomatoes, quartered

1 tablespoon light brown sugar

1 cup shredded zucchini (1 fresh zucchini should provide enough)

1 cup shredded manchego cheese

1/2 teaspoon fine sea salt

1 egg, beaten

Directions

Preheat the pizza oven for cooking with the upper burner control on MEDIUM and the lower burner control on LOW.

Stir together the grape tomatoes with the brown sugar in a small bowl and let sit for at least 15 minutes.

Spread the shredded zucchini out on a large cutting board and let it air-dry for 15 minutes.

Discard the liquid in the tomato bowl and combine the tomatoes, zucchini, cheese and salt in a large bowl.

Roll out the pizza dough into a square about 15 inches to a side. Trim the large dough into four smaller, perfect squares, then roll those thinner until they are each roughly 8 inches to a side.

Start with one square. Stretch the corners to elongate them, making the dough into a four-pointed star. Transfer to a pizza prep peel dusted with cornmeal. Spoon the zucchini filling onto the dough in a square shape that is on a diagonal to the four-pointed star. Lift two opposing corners of the star to the middle, folding over the filling and firmly press them together between your fingers to join at the middle. Repeat with the other two corners and then press the four corners together at the middle.

Repeat to make a total of four pinwheels on your pizza prep peel. Optionally, for more golden tops, lightly brush the top areas of the dough with the beaten egg.

Turn the lower burner control to OFF.

Transfer the pinwheels to the pizza oven, directly onto the cooking deck, and bake until golden brown on top and cooked through, about 7 minutes.



Deep-Dish Three-Cheese Sausage Pizza

If you like lasagna, you'll love this pizza.

Yields a 12 inch pizza

- 2 pounds fresh Roma tomatoes
- 4 cloves garlic
- 1/2 teaspoon kosher salt
- 1 batch White Wine Pizza Dough, about 28 ounces
- 12 ounces scarmoza cheese, shredded
- 8 ounces ricotta
- 1 teaspoon fresh thyme leaves
- 12 ounces fresh mozzarella (Ovolone), drained and dried in a mesh strainer
- 2 pork sausages, casings removed and broken into small pieces

You will also need a cooling rack and a 12 inch heavy aluminum pizza pan, 2 inches deep. It should be made from at least 14 gauge material.

Directions

Preheat the pizza oven for cooking with the upper burner control on MEDIUM and the lower burner control on MEDIUM.

Combine the tomatoes, garlic and salt in a blender and puree until very smooth. Transfer to a saucepan. Reduce over medium heat, stirring frequently until thickened into a sauce.

Form the dough into a large circle, larger than the pizza pan and only 1/4 inch thick. The perimeter can be thicker. Place it over the pan and let it sag into position. Coax it into the corners of the pan, leaving the dough hanging over the edges.

Spread the scarmoza cheese into a bottom layer on the dough. Place the cooling rack onto the cooking deck in the pizza oven. Place the pizza pan with the dough and scarmoza onto the cooling rack. Cook, rotating frequently until the cheese is fully-melted. This helps pre-crisp the crust and the melted cheese forms a protective layer that helps prevent the crust from becoming soggy. Remove from the pizza oven using gloves or oven mitts.

Layer in the ricotta cheese, followed by the thyme leaves, and the fresh mozzarella, keeping the layers as level as possible. Ladle on the tomato sauce and then add the sausage. Use small pieces, evenly-spaced to help ensure the raw sausage will cook fully.

With all the ingredients in the pizza pan, the pan should be only halfway full. The toppings will expand when cooking. Fold in the crust that is hanging over the edge of the pan, getting it all inside the pan, but keeping it high on the sides. If any pizza toppings overflow the sides of the crust, the pizza will be soggy.

Put the pizza pan back into the oven on top of the cooling rack. The cooling rack creates an air gap that helps keep the bottom crust from burning. Cook for at least 40 minutes, rotating ever 5 to 8 minutes. The toppings should be bubbling, the sausage should be fully-cooked and the edges of the crust should be dark.

Remove from the oven and let rest 10 minutes before cutting and serving.



Horseradish-encrusted Filet

As the creators of the Hybrid Fire Grill, you can imagine we have grilled far more than our fair share of steaks. But, you can also make a truly fantastic steak by roasting it in the Artisan Fire Pizza Oven. Give this recipe a try, and we are certain you will agree. This dish was inspired by the horseradish crust served at Wildfire steakhouses.

The filets take on a perfect brown crust from the intense sear of the cast iron. Because the steak is surrounded by heat, it cooks quickly. Even the sides are nicely browned, while the interior maintains a perfect, medium-rare. The horseradish crust adds a delicious bit of sophistication, and the slices of baguette soak up the rich, flavorful juices.

Serves 2

3 tablespoons unsalted butter, brought to room temperature

2 tablespoons prepared horseradish

1/4 cup plus 2 tablespoons panko bread crumbs

2 tablespoons finely-grated pecorino romano cheese

2 thin slices of French baguette, roughly the same diameter as the steaks

2 beef tenderloin steaks, about 2 1/2 inches thick, 12 ounces each, brought to room temperature

Extra virgin olive oil

Fine sea salt

Freshly-cracked black pepper

Cast iron pan(s)

Directions

Preheat the Artisan Fire Pizza Oven with both burners on HIGH.

To make the horseradish crust, combine the butter, horseradish, panko and romano cheese. Split into two equal parts and form into two discs the same size as the filets. Reserve at room temperature.

Brush the steaks with olive oil on all sides. Season with salt and pepper.

Preheat the cast iron pan(s) in the hot oven, directly on the cooking deck, for 10 minutes.

While the pan is preheating, lightly toast the baguette slices directly on the cooking deck of the oven for about 30 seconds. Reserve.

Place the steaks in the cast iron pan(s) in the pizza oven. Roast for 6 minutes, rotating each steak 180 degrees in the pan(s) after 3 minutes. Carefully remove the pan(s) from the oven. Flip the steaks over, top with the horseradish mixture, and return to the oven. Roast for about 6 minutes more, again rotating the steaks 180 degrees after 3 minutes. Remove the steaks from the oven and check the internal temperature. The target temperature is 125°F.

Transfer the steaks to serving plates, placing each one on top of a slice of toasted bread. Let rest for 5 minutes before serving.



Oven-roasted Clams

Little neck clams are roasted open-faced in the pizza oven with a bit of garlic butter, bacon, poblano and panko. The high heat of the pizza oven roasts the clams quickly. The melted garlic butter pools in the shell, complementing the briny flavor of the clams, while the crispy panko crumbs offer the perfect crunch. Each bite sized morsel is simply delicious!

Serves 2

- 3 thick slices of bacon
- 1 poblano chile
- 1 whole head of garlic
- Extra virgin olive oil
- Fine sea salt
- 1 heaping tablespoon fresh flat leaf parsley, chopped
- Freshly-grated zest of 1/2 lemon
- 2 tablespoons unsalted butter, brought to room temperature
- 1/4 cup panko bread crumbs
- 1/4 cup finely-grated pecorino romano cheese
- Rock salt or coarse sea salt
- 18 little neck clams
- Ridged cast iron grill pan for roasting the bacon
- Cast iron fajita skillet for roasting the poblano and garlic
- 10-inch cast iron skillet, or (even better) a lower-profile 10-inch pan

Directions

- Preheat the Artisan Fire Pizza Oven with both burners on HIGH.
- To cook the bacon in the pizza oven (you can cook the bacon using any other method you like), place the bacon slices flat on a cold cast iron grill pan. Place the pan in the oven, directly on the cooking deck, and cook for about 10 minutes. Rotate once or twice for even cooking. Remove when the bacon is done, but not yet crispy. Reserve.
- Cut the top off of the whole head of garlic. Place in a cast iron pan with the cut side up. Drizzle olive oil over the top and season with salt.
- Place the poblano on another pan, and put both pans into the pizza oven. Roast the poblano until blistered, about 15 minutes, turning once or twice. Transfer to a bowl and cover it with a plate to let the poblano steam as it cools. Roast the garlic until the cloves are soft, about 25 minutes, turning once or twice. Remove from the oven and allow it to cool.
- Once the poblano has cooled, remove and discard the skin, then remove and discard the stem and seeds. Dice the chile and reserve.
- Dice the bacon and reserve.
- Squeeze the roasted garlic into a small bowl. Add the parsley, lemon zest, butter and a pinch of fine sea salt. Work together with a spoon and reserve.
- In another small bowl, combine the panko and pecorino with 1 teaspoon of olive oil. Mix together thoroughly and reserve.
- Place a thick layer of rock salt or coarse sea salt in the 10-inch cast iron pan to hold the clams
- Open each clam and free the meat from the shell. Nestle the half with the clam meat into the salt. Discard the other half of the shell. Repeat with all of the clams.
- Place a dab of garlic butter, a few pieces of poblano and a few pieces of bacon into each shell. Top them all with the bread crumb and cheese blend.
- Transfer to the oven and roast until browned and bubbly, about 10 minutes. Rotate a few times along the way for even cooking.



Cedar-Planked Barbecue Shrimp

Cooking on cedar planks infuses foods with a distinctive, aromatic flavor, and the pizza oven's intense heat makes it ideal for plank cooking. Because the heat radiates from both above and below, you get maximum flavor from the plank, while also cooking the food quickly using the broiler effect. In fact, when your food is cooked quickly enough, there is no need to soak the plank.

Serves 2

1 tablespoon chopped dried garlic
1 tablespoon chopped dried onion
1/4 cup turbinado sugar
1 tablespoon kosher salt
2 teaspoons paprika
1 teaspoon coarsely-ground black pepper
10 large shrimp, 9 to 12 count, shells on
2 bunches green onions
2 cedar planks, 7 inches X 12 inches X 3/4 inch thick (see tip at the end of the recipe)

Metal cooling rack(s)

Directions

Preheat the Artisan Fire Pizza Oven with both burners on HIGH.

To make the barbecue rub, combine the onion and garlic in a spice mill and grind to the desired texture. Grinding the chopped spices yourself makes for a more flavorful rub. Add the sugar, salt, paprika and pepper.

Peel and devein the shrimp, leaving the tails on. Partially butterfly the shrimp while you are deveining them.

Season the shrimp liberally with the barbecue rub.

For maximum flavor, you can lightly pre-char the boards quickly on a hot grill. This step is optional.

Arrange the shrimp on the cedar planks. Trim the green onions and arrange them alongside the shrimp.

Place the cooling rack(s) in the pizza oven, and position the cedar planks on top of the rack(s). This helps keep the boards from burning too quickly.

Cook for 12 to 15 minutes, rotating the boards several times for even cooking. Keep a spray bottle of drinking water handy to douse any flames that might erupt at the edges or corners of the board.

Tip: Most pre-packaged cedar planks for cooking are thinner than we like to use. For cedar planks (and any other type of wood) we prefer to purchase 1x8 boards (a 1x8 is actually 3/4 inch thick and 7 inches wide), and cut them down to the desired length. If you don't have a saw at home, the hardware store or lumber yard will usually be happy to cut them for you.



Grilled Cheese Panini

Your pizza oven makes excellent paninis. This recipe is intended only to give you the format. Experiment and enjoy.

Yields 1 sandwich

2 slices Tuscan bread
1 slice provolone cheese
1 slice pepper jack cheese
1 slice mild cheddar cheese
Olive oil spray

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.

Place the cheeses between the slices of bread to make a sandwich. Spray the outside of the bread very lightly with olive oil spray. (The reason we're using spray is because we want far less oil than we could ever brush on. If you want to make a panini using more oil, put it into a skillet in the pizza oven).

Use long tongs to transfer the panini into the oven directly on the cooking deck. Cook for 1 minute and then rotate. Cook for 1 minute more and then flip it over. Cook for 2 minutes more, rotating once until the bread is browned and the cheese is melted.

Remove, slice and enjoy.



Roasted Asparagus Spears with Crispy Speck and Herbed Cheese

This dish makes a great appetizer or side. Crispy speck (like prosciutto, but smoke-cured rather than salt-cured) wraps tender asparagus with a cheesy surprise inside.

Serves 2

3 tablespoons Boursin garlic herb cheese

Finely-grated lemon zest from 1/2 lemon

12 spears fresh asparagus, bases cut off

1 tablespoon extra virgin olive oil

1 tablespoon lemon juice

4 thin slices speck

You will also need a cast iron fajita pan or skillet.

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW. Preheat a cast iron fajita pan in the oven.

Combine the Boursin and the lemon zest.

Toss the asparagus in a bowl with the olive oil and lemon juice.

Lay out a slice of prosciutto on a clean work surface. Lay 2 asparagus spears across one end of the prosciutto. Place a dollop of the Boursin mixture on the center of the spears. Press a third spear into the top of that. Roll tightly into the prosciutto slice to make the first bundle. Repeat 3 more times.

Place the bundles in the preheated pan and put the pan into the oven. Roast the bundles for about 4 minutes, turning once or twice with tongs until the prosciutto is crisp. Use caution to avoid overcooking the asparagus.



Product Care

Caring for Your Pizza Oven

The hand-built sheet metal parts of your Artisan Fire Pizza Oven are warranted for life against structural deterioration or failure. With proper care, your pizza oven should last a lifetime.

Stainless Steel Care:

The standard Artisan Fire Pizza Oven is built from 304 stainless steel, which is a high-quality, non-magnetic stainless steel that is very corrosion resistant. It can optionally be upgraded to 316L marine-grade stainless steel for added corrosion resistance. Both grades of stainless offer a highly-sanitary surface.

After usage, the stainless steel may discolor from the intense heat. This condition is normal.

Always clean your stainless steel pizza oven with a mild, food-safe, organic degreaser, followed by a stainless steel polish. **Always scrub with the grain, never across.** Remove all cleaner residue before lighting the pizza oven in order to avoid a build-up of film from the cleaner.

For stubborn stains, or to fix scratches, Kalamazoo Outdoor Gourmet recommends using a Scratch-B-Gone kit, available from us by calling +1.800.868.1699. You may also use a product called Barkeeper's Friend. This will remove stains, but it is likely to alter the appearance of the brushed stainless steel finish.

Never use cleaners on the cooking deck.

SALT WATER ENVIRONMENTS: *Stainless steel, even the high-quality stuff used in Kalamazoo Outdoor Gourmet products, is not impervious to rust. It is corrosion-resistant. Exposure to salt air and sea spray will eventually do it in if you don't care for your Artisan Fire Pizza Oven properly. The best thing you can do to protect it is to clean it frequently. Don't give the salt time to establish a foot hold and the chemical reaction time to start getting nasty. In salt air environments, we recommend cleaning all stainless steel surfaces at least every two weeks to keep your oven in prime condition.*

Cooking Deck Care:

- Clean the cooking deck with a long-handled brass brush. It is best to do this while the cooking deck is hot. Wear long, insulated gloves and use caution when doing so.
- Never cook greasy, oily or buttery foods directly on the cooking deck.
- Never use cleaners on the cooking deck.
- Do not cook frozen pizza on the cooking deck.
- Never drop the cooking deck or cause sudden impact. The deck will most likely crack.

Burner Care:

The burners should be visually inspected once a year. To access the burners, first make sure the pizza oven is completely cooled. Ensure the pizza oven control valves are in the OFF position and turn off the main gas supply. Remove the roof (see Figure 4:F) and middle body (see Figure 4:D). The upper burner is now exposed. Carefully remove the cooking decks (see Figure 4:C) and heat diffusers (see Figure 4:B). The lower burner is now exposed as well. Visually inspect the burners to confirm they are structurally sound.

It is unlikely the burners in your pizza oven will become dirty. However, they may be cleaned using a brass brush if necessary. Gently brush off any debris, being careful not to dislodge the burners. Clogged burner ports may be opened up with a straightened paper clip. Do not use a toothpick or anything else that could break off inside the burner ports.

After cleaning the burners, you must make sure the venturi opening (see Figure 13:F) is centered over the brass orifice (see Figure 13:E). Once you have confirmed this by visually inspecting from below, reassemble the pizza oven and visually inspect the gas hose before lighting.

FIGURE 12

- A. Upper burner
- B. Lower burner
- C. Upper burner ignition probes
- D. Lower burner ignition probes

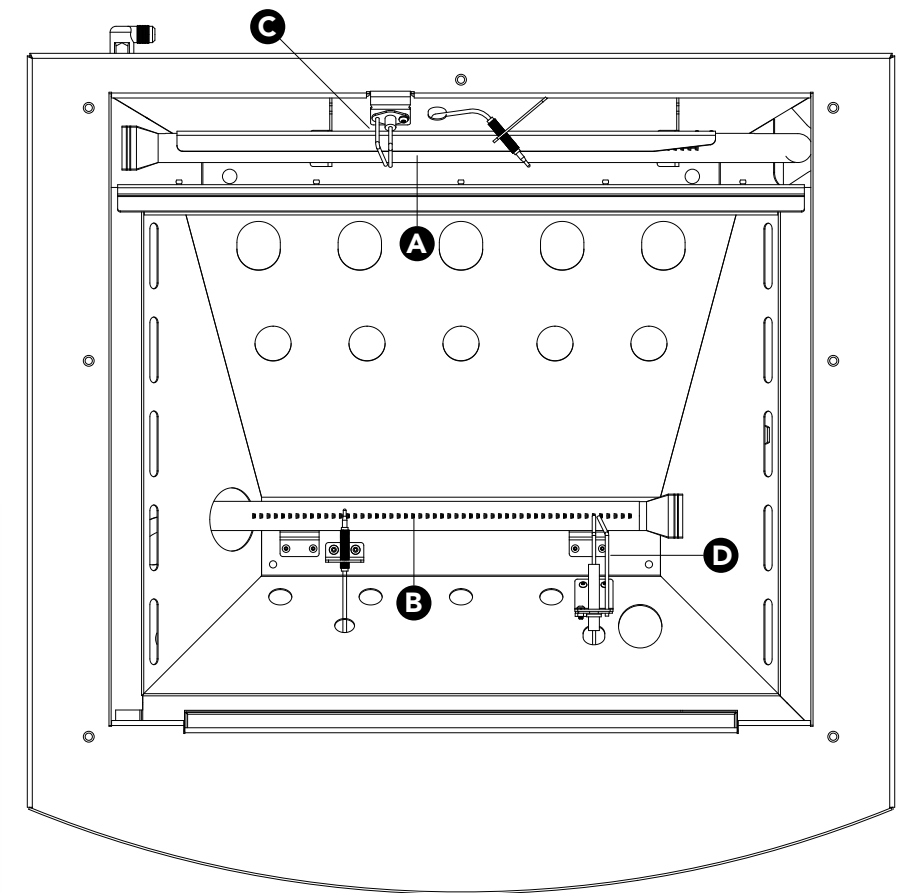
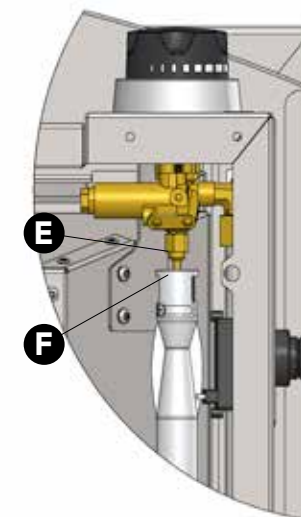


FIGURE 13



Orifice Cleaning:

Clogged orifices create a dangerous condition that must be resolved before the pizza oven may be used. If you are not entirely comfortable with the procedure, please use a qualified technician or contact Kalamazoo Outdoor Gourmet customer service at +1.800.868.1699.

The orifices can be accessed from below (See Figures 8, 9 and 10). Remove the brass orifice using a 1/2 inch open-ended wrench. A ratchet wrench will make the job easier.

Shine a flashlight through the orifice to look for any obstructions. Remove obstructions with a needle. Use extreme care not to enlarge the hole. Reinstall and tighten the orifice. Be certain the orifice is inserted into the air shutter opening at the end of the burner and that it is centered. Test fire the burners and check for proper flame characteristics.

Igniter Batteries:

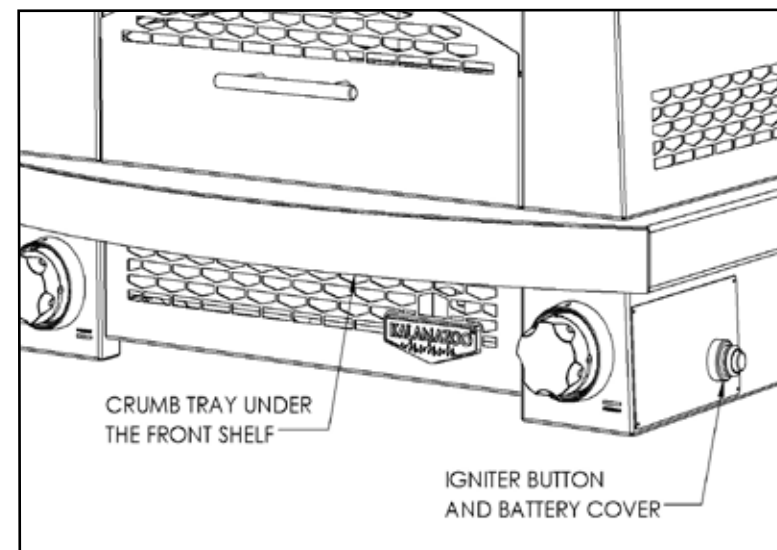
The electronic ignition system is battery operated. It uses 1 AAA battery. If you do not hear a rapid and strong clicking sound when you press and hold the igniter button, you may need to change the battery. Unscrew the button by turning it counter-clockwise. Replace the battery and screw the button back on.

Emptying the Crumb Tray:

WARNING: The crumb tray gets extremely hot when the pizza oven is operating. Empty the crumb tray only when the oven is cool. Before lighting the oven is a good time to empty the tray.

The tray sits on a ledge on the front of the oven below the front shelf. Insert it fully and check to be sure it is aligned with the gap at the front of the cooking deck.

FIGURE 14



Troubleshooting

The troubleshooting tips here are for general information only. The information may save you the trouble of a service call. If your pizza oven requires service, contact Kalamazoo Outdoor Gourmet customer service at +1.800.868.1699.

Pizza oven won't light:

- Do you hear a rapid clicking noise when you press and hold the electronic ignition button? If there is no clicking, or the clicking is slow or faint, replace the ignition battery.
- If you do hear rapid clicking, but the pizza oven won't light with the electronic ignition, try manually lighting the oven. If the oven does not light manually, there may not be any gas getting to the burners. Turn the pizza oven control knobs to the OFF position. Confirm that the pizza oven is connected to the gas supply, that the main gas supply is on, or that the LP cylinder is not empty.
- If the burners light, but then immediately go out when you release the knob, this is most likely the safety device. Continue to press in the control knob in for at least 10 seconds after lighting the burner.

Pizza oven won't get to temperature:

- If the oven does not get hot within 20 minutes of starting, check the flame height of the upper burner. On HIGH, the upper burner flame should be clearly visible in the back of the oven. The flame should be tall, but should not touch the ceiling inside the pizza oven. If the flame is low when the upper burner control valve is in the HIGH position, check the following:
 - LP cylinder has enough gas to deliver proper pressure. Change the tank if necessary. In some situations in cold ambient temperatures, an LP cylinder will ice up, creating a drop in pressure. If this happens, turn off the tank and let it warm up before trying again. A full tank is less likely to ice up than a tank that is less than half full.
 - Main gas supply is fully on and not only partially opened.
 - Orifices are clear and not clogged. A clogged orifice creates a dangerous situation. Do not use the pizza oven until the issue has been resolved.
- If the fuel has been switched from liquid propane gas to natural gas, part of the process to convert the oven includes larger orifices. It is not safe to burn natural gas with liquid propane orifices (neither is it safe to burn the other way around). If you suspect a conversion was done improperly, do not use the oven and contact Kalamazoo Outdoor Gourmet customer service at +1.800.868.1699.

You smell gas:

- Turn off the oven immediately. Follow the leak check procedures described in this manual. Contact Kalamazoo Outdoor Gourmet customer service at +1.800.868.1699 for assistance.

Pizzas stick to the cooking deck:

- The oven is most likely not hot enough when the pizza is put in. Pizzas are also more likely to stick when they are cold. The cooking deck must be hot, and pizza dough should ideally be at room temperature before putting it in the oven.

The oven is producing a lot of smoke:

- This is typically caused by something oily getting onto the cooking deck. If this happens, the only thing you can do is to try and burn it off. Oily foods should never be placed directly on the cooking deck.

Installation Checklist

Installer should initial next to each item:

- Specified clearances maintained
- Initial assembly completed — all tape and internal packaging removed
- Heat diffusers installed
- Crumb tray installed
- Control knobs installed
- Ceiling stone installed
- Cooking deck installed
- Igniters click when button is pressed — visible sparks from upper and lower igniter probes
- Upper and lower burners light within 4 to 5 seconds following lighting procedure.
- Manual shutoff valve is installed and accessible
- Homeowner informed of shutoff valve location
- Unit and supply connections have been tested and are free of leaks
- Leave this Use and Care Guide with the homeowner

HOMEOWNER: Please ensure the installer completes the checklist, explaining each item to you. The installer should initial each item above and sign below.

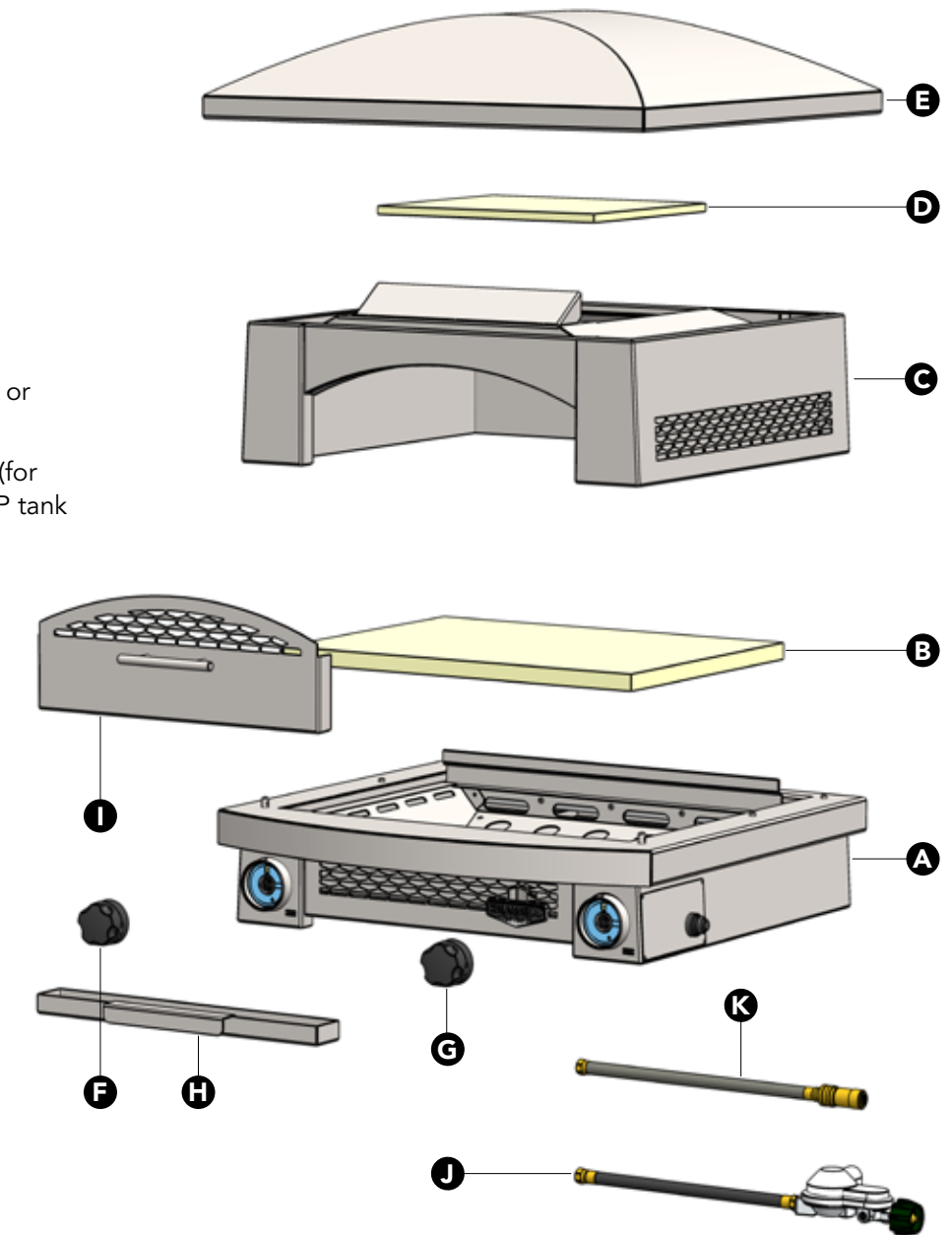
Installer Signature

Date

Packing List

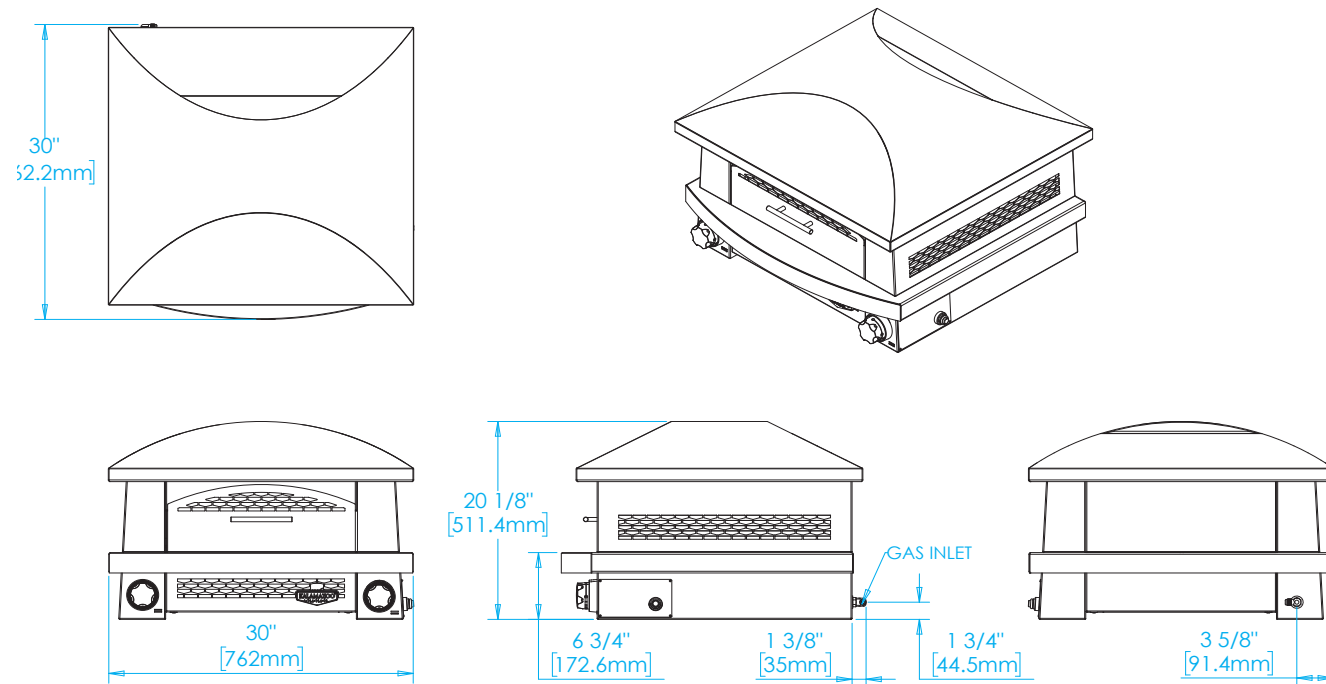
Please ensure you have all of these parts before discarding any packaging.

- A.** Base Unit
- B.** Cooking Deck
- C.** Mid-Body
- D.** Ceiling Stone
- E.** Roof
- F.** Lower Control Knob
- G.** Upper Control Knob
- H.** Crumb Tray
- I.** Door
- J.** Bulk Gas Hose (for NG or bulk supply LP units)
- K.** LP hose and regulator (for units using 20# (9kg) LP tank)



Artisan Fire Pizza Oven Dimensions

- Do not "build-in" the pizza oven.
- Maintain at least 6 inches clearance to the sides and back, and 12 inches clearance to the top for proper ventilation.
- Do not install beneath any overhead combustible structure.
- For outdoor use only.





Pizza Master's Essential Accessories Kit

Hard-to-find pizza-making essentials to help you get the most enjoyment from your Artisan Fire Pizza Oven. Call +1.800.868.1699 to order.

- **16-inch perforated rectangular peel**
 - Used to transfer assembled pizza from the oven
 - The same version used by Neapolitan pizza masters
 - Perforated design reduces the amount of flour on the bottom of the dough while allowing the pie to slide off easily
 - Aluminum construction
- **6-inch articulated peel**
 - Used when rotating pizza in the oven and to pull the pizza from the oven
 - Sliding grip to make it easy to rotate and manipulate pies
 - Stainless steel construction
- **Push-broom style brass cleaning brush with stainless steel scraper**
 - Clean your hot cooking deck with this long-handled brass brush
 - Brass bristles clean the deck and pull crumbs to the tray of the Artisan Fire Pizza oven
 - Scraper removes burnt cheese or other trouble spots
- **Stacking dough boxes**
 - Scaled-down version of the boxes restaurants use to keep dough balls rising and ready
 - Hold a dozen 10-ounce dough balls
 - Included dough scraper for splitting and lifting dough without bruising
 - Two boxes, 18 x 26 x 3.5 inches each, plus lid
- **16-inch aluminum pizza screen**
 - Slide under the pizza in the oven when you want to slow down the browning of the crust



Kalamazoo Pizza Station

Turn your pizza oven into an outdoor pizza kitchen with room for pizza making and entertaining. Four locking casters mean you can reposition your cooking station.

- **Ample prep and serving area next to the pizza oven**
 - Top with the 72-inch by 36-inch countertop of your choice
 - Kalamazoo provides electronic templates for your fabricator
- **Hidden propane tank cabinet**
 - Wheeled station allows you to locate your pizza station on any level surface
 - Additional storage in cabinet
- **Toppings bins with ice reservoir**
 - Covered set of trays for keeping pizza toppings fresh
- **Two drawers for tools, towels and other essentials**
 - Full-extension stainless steel slides
- **Open shelving**
 - Keep dough boxes, pizza trays, blender and other essentials close-at-hand for pizza parties
- **Pizza tools rack**
 - Handy rack for pizza peels and grill brush from Pizza Master's Essential Accessories set



Craftsmanship to a Higher Standard

We began our journey as Kalamazoo Sheet Metal more than a century ago. As a custom sheet metal fabrication shop, the family-owned company relied on its reputation for craftsmanship. Through the years, a focus on custom food and dairy processing equipment evolved. The “dairy standard” describes a flawless fit and finish level for stainless steel welding. Every seam has to be finished perfectly so that the equipment is easily cleaned and kept free from bacteria. Kalamazoo Sheet Metal excelled at this, but also served architectural firms and the pharmaceutical industry on a wide variety of projects.

The Birth of the Hybrid Fire Grill™ More than 15 years ago, the founder’s great grandson was running the business, but he wanted to do something more. And so he set out to design the world’s best grill. Leveraging the skills of the company’s stainless steel craftsmen and women as well as his own passionate creativity, the first Kalamazoo Hybrid Fire Grill was born. It did not follow the conventional industry template. A heavy-gauge welded frame offered lasting durability. Casters from industrial dumpsters gave warning of its ruggedness. A deep, hopper-like firebox improved the heat dynamics and made it easier to clean. And, above all, it was designed to combine the convenience of a gas grill with the superior cooking capabilities of a charcoal grill. The outcome was a gigantic departure from the previous expectations of stainless steel grill.

The Birth of a New Company These unique grills developed a passionate and loyal following over the next few years. The focus slowly shifted exclusively to outdoor cooking equipment, but it was still the same craftspeople putting their skills into every bend, weld and stroke of the hand-rubbed finish. The “dairy standard” was (and is) still alive and well.

Before long, we pioneered the first modular outdoor kitchens. The seamless rain gutter that keeps our outdoor kitchen cabinetry weather-tight is the same rain gutter we used to fabricate into the wash-down electrical enclosures on that dairy equipment.

Today, more than a century after our humble beginnings, we are the industry leader in outdoor kitchens. Every piece of Kalamazoo’s equipment is still built by hand with the same dedication to quality and craftsmanship. We build it to order, and we ship directly from our factory in Kalamazoo, Michigan to homes all over the globe. When each grill has been through the process of cutting, forming, welding, finishing, assembly and testing, it is signed by the people who made it with their own hands.

All specifications and other information contained in this Use and Care Guide are based on the latest product information available at the time of printing. Because Kalamazoo Outdoor Gourmet is always focused on product improvement, we reserve the right to make changes at any time. This includes all specifications of the product.

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