

Artisan Fire Pizza Oven

USE AND CARE GUIDE



Important Safety Warnings

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: Failure to follow the information in this Use and Care Guide exactly may result in fire or explosion, causing property damage, personal injury or death. Read and follow all warnings and instructions before assembling and using the appliance.

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. Open grill hood.
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.



Version 25.06.2014

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-NG
- AFPO-C-LP
- AFPO-C-BLK-LP
- AFPO-X-NG
- AFPO-X-LP
- AFPO-X-BLK-LP

Serial Number

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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.

Safe Operation CONTINUED

- 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.

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.



DANGER:

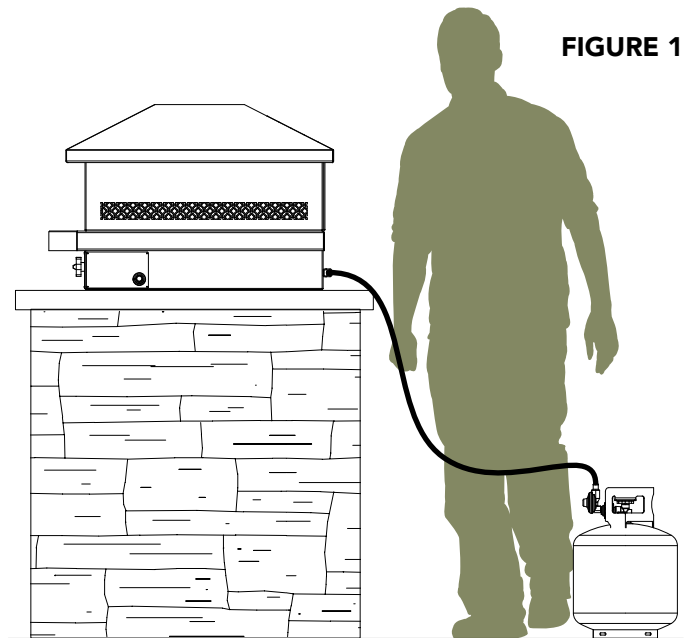
- A. Do not store a spare LP-gas cylinder under or near this appliance;**
- B. Never fill the cylinder beyond 80 percent full; and**
- C. If instructions A and B are not followed exactly, a fire causing death or serious injury may occur.**

LP Tank Safety Information CONTINUED

- 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:

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 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.

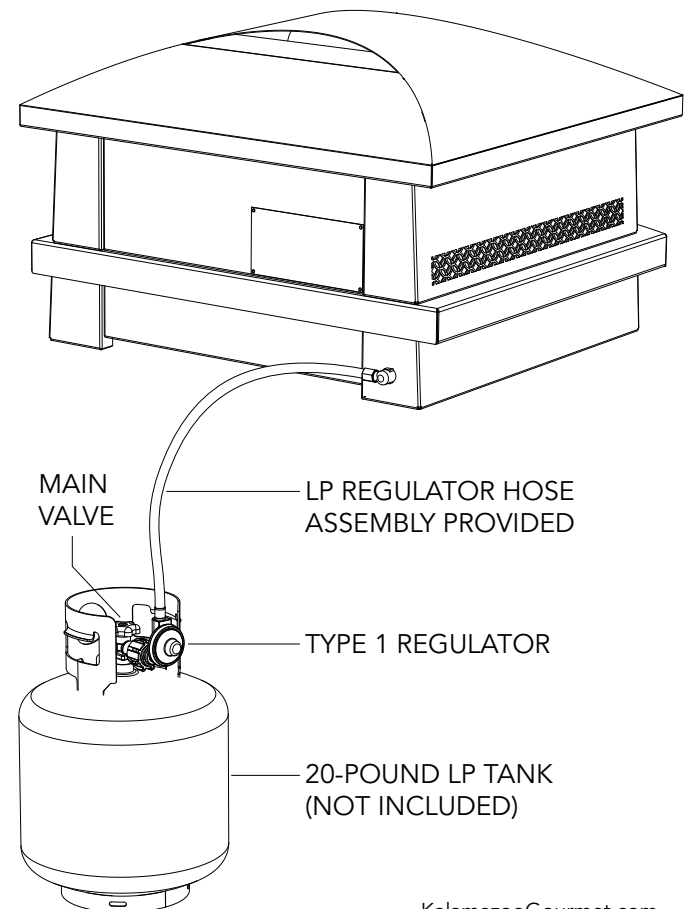
IMPORTANT: Always close the main valve on the tank before disconnecting or transporting the tank.

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.*

Cylinder Requirements: Never use a dented or rusty LP tank. Never use a cylinder with a damaged valve. Always check for leaks after connecting an LP tank.

FIGURE 2



Natural Gas Requirements

Verify the type of gas your pizza oven has been configured for by the factory by checking 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-connect fitting.

Connection: Quick-connect hose assembly (included) connects to the pizza oven via 0.5" NPT male with a 0.375" flare adapter (included). The quick-connect fitting (included) threads onto a 0.375" male NPT connection point (not included).

Operating Pressure: 7.0" W.C.

IMPORTANT: Always close gas supply shutoff valve before disconnecting the pizza oven gas supply hose.

IMPORTANT: An installer-supplied safety shutoff valve **MUST** be installed on the natural gas supply line for the pizza oven. The valve should be easily accessed and located between 3 and 20 feet away from the oven.

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*.

All pipe sealants must be an approved type.

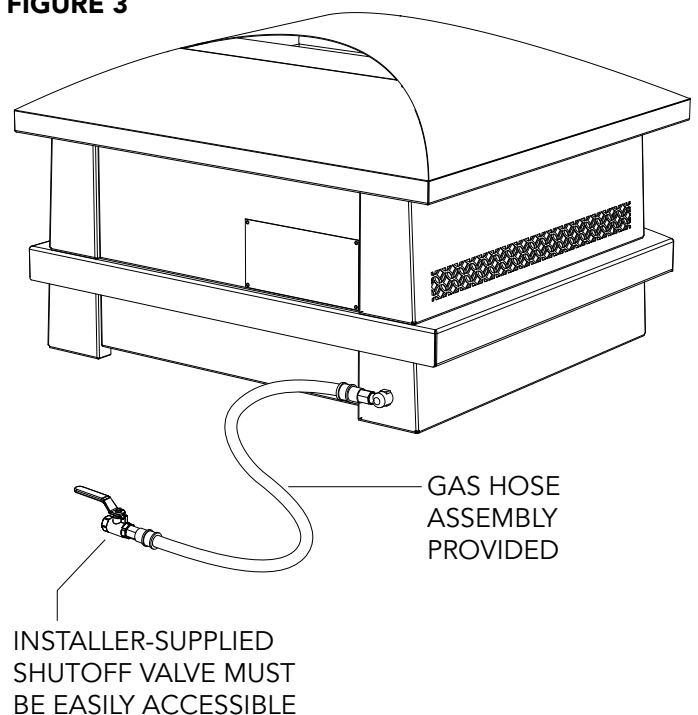
Artisan Fire Pizza Oven BTUs: 52,000

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

The appliance and its individual shutoff 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 shutoff valve.

FIGURE 3



Bulk Supply Liquid Propane Gas Requirements

Verify the type of gas your pizza oven has been configured for by the factory by checking 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-connect fitting.

Connection: Quick-connect hose assembly (included) connects to the pizza oven via 0.5" NPT male with a 0.375" flare adapter (included). The quick-connect fitting (included) threads onto a 0.375" male NPT connection point (not included).

Operating Pressure: 11.0" W.C.

A step down regulator **MUST** be used on an LP hose system to reduce the pressure down to 11.0" W.C. for the pizza oven.

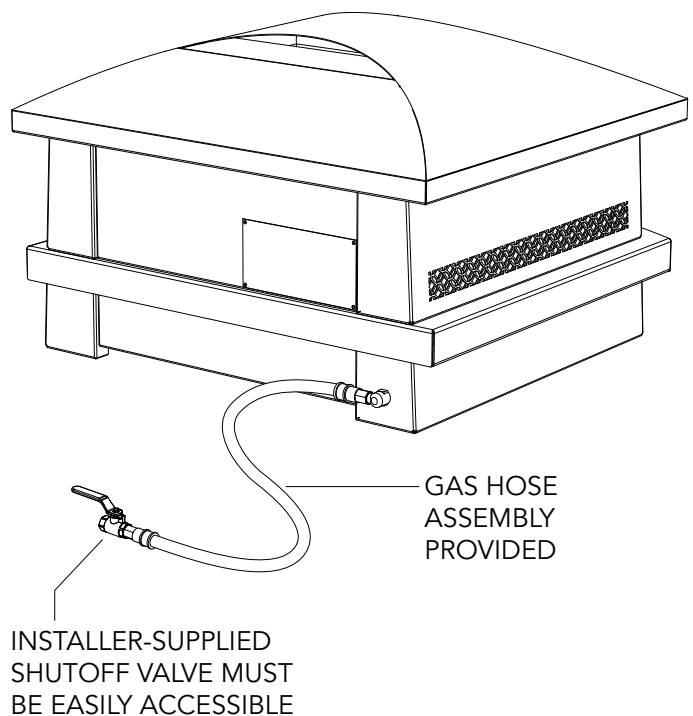
IMPORTANT: Always close gas supply shutoff valve before disconnecting the pizza oven gas supply hose.

IMPORTANT: An installer-supplied safety shutoff 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 away from the oven.

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; 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.*

All pipe sealants must be an approved type.

FIGURE 4



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.

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 consideration 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.

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.

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).

Initial Assembly

For easier care and service, your Artisan Fire Pizza Oven stacks together. No tools are 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.** Insert HEAT DIFFUSERS B into BASE UNIT A. These will be positioned between the lower burner and the cooking decks.
- C.** Remove COOKING DECKS C from the cardboard box. Remove any stickers from the cooking deck. Carefully insert the cooking decks into BASE UNIT A. Sudden impact will crack the cooking decks, so use caution.
- D.** Place MID BODY D onto BASE UNIT A, aligning the holes in the bottom of MID BODY D with the small posts on BASE UNIT A. MID BODY D should sit flat and be positively located by the posts.
- E.** Insert CEILING STONE E into the top opening of MID BODY D. Remove any tape that may have been used during shipping.
- F.** Place ROOF F onto MID BODY D. The large opening at the top should face rearward. This is the exhaust "chimney."

- G.** If not already on the unit, mount CONTROL KNOBS G & H 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.
- I.** Insert CRUMB TRAY I 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.

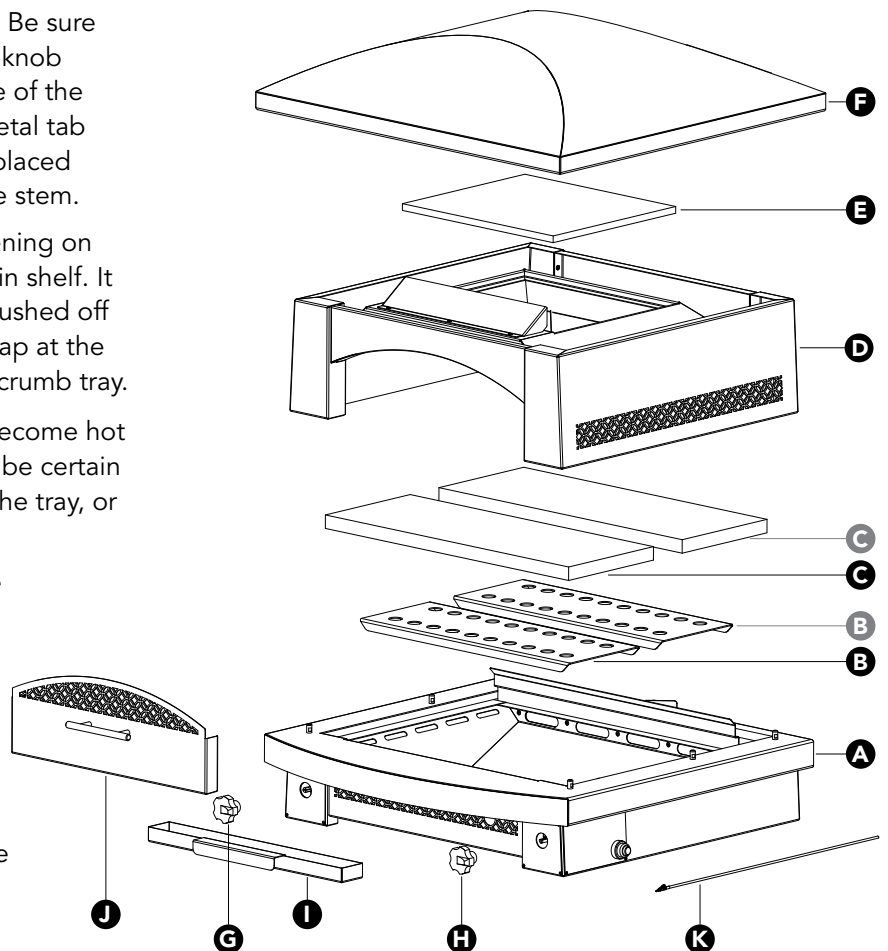
WARNING: The crumb tray will become hot during operation. To avoid burns, be certain the oven is cool before touching the tray, or use an appropriate cooking mitt.

- J.** The pizza oven DOOR J sits in the doorway.

WARNING: Never operate the oven with the door in place.

- K.** MANUAL IGNITION WAND K is for use in manually igniting the oven. It may be stored on the ledge on the underside of the side shelf on BASE UNIT A.

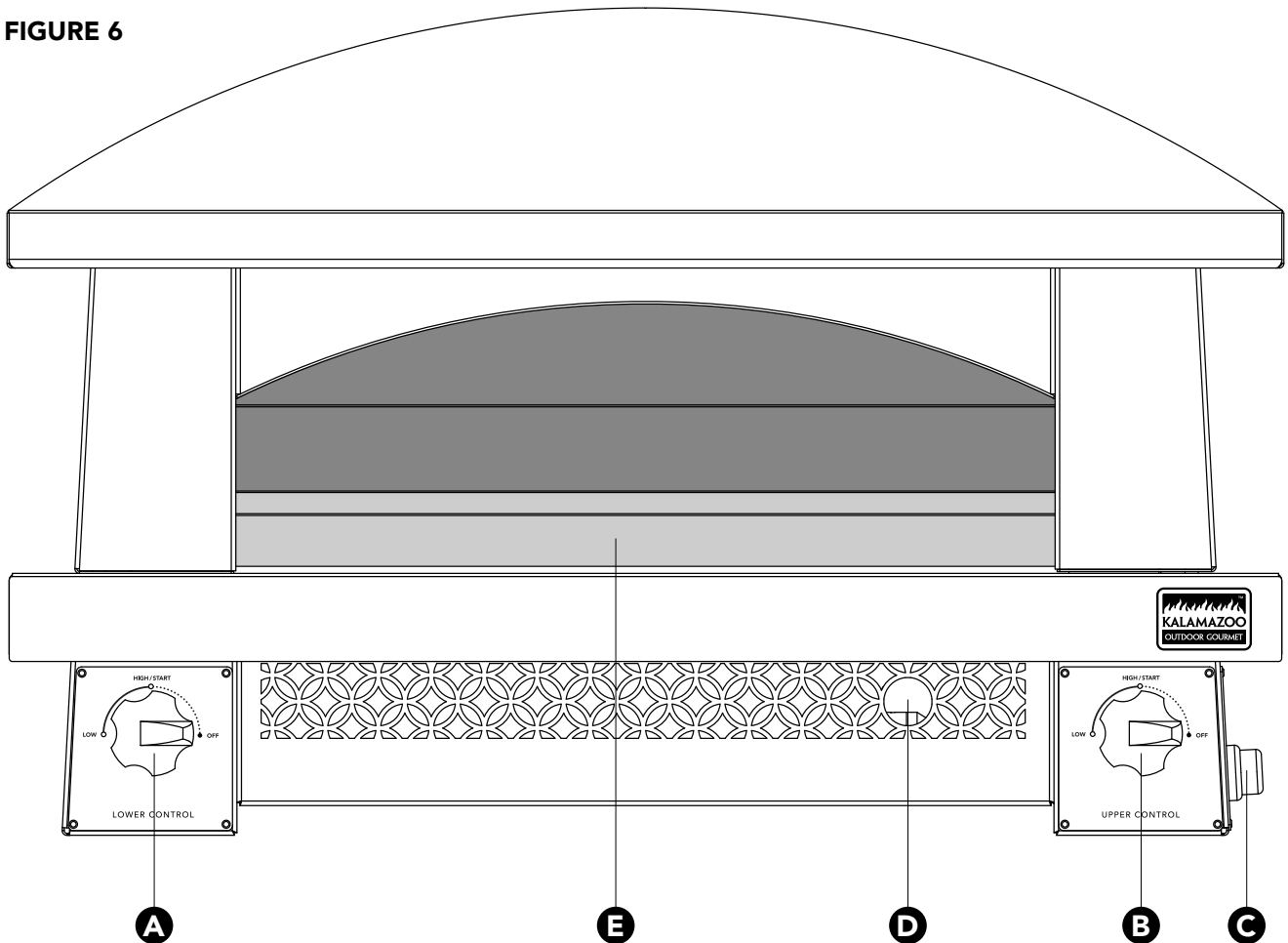
FIGURE 5



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.
- 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



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 sensors detect the heat of a flame. To light each burner, you must bypass the sensor by pressing in on the control knob until the flame from the lit burner has sufficiently heated the sensor. The lower burner/control knob and upper burner/control knob each has its own separate sensor.

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.
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 6:D). Push inward on the LOWER BURNER control knob (see Figure 6:A) and rotate to the HIGH/START position. While continuing to hold in the control knob, press the ELECTRONIC IGNITION BUTTON (see Figure 6: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 safety valve sensor 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 6:B) and rotate to the HIGH/START position. 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 safety valve sensor has detected the heat of the flame.**

Manual Lighting Procedure:

FOLLOW THE STANDARD LIGHTING PROCEDURE, but utilize a paper match inserted into the clip on the end of the provided manual ignition wand rather than the electronic ignition.

To light the LOWER BURNER, insert the lit match and wand through the lower burner viewport (see Figure 6:D) to a position above the lower burner. To light the UPPER BURNER, use the wand to hold the lit match at the rear of the oven above the upper burner.

Light and position the match BEFORE turning on the corresponding control knob. If the burner does not light immediately, 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.**

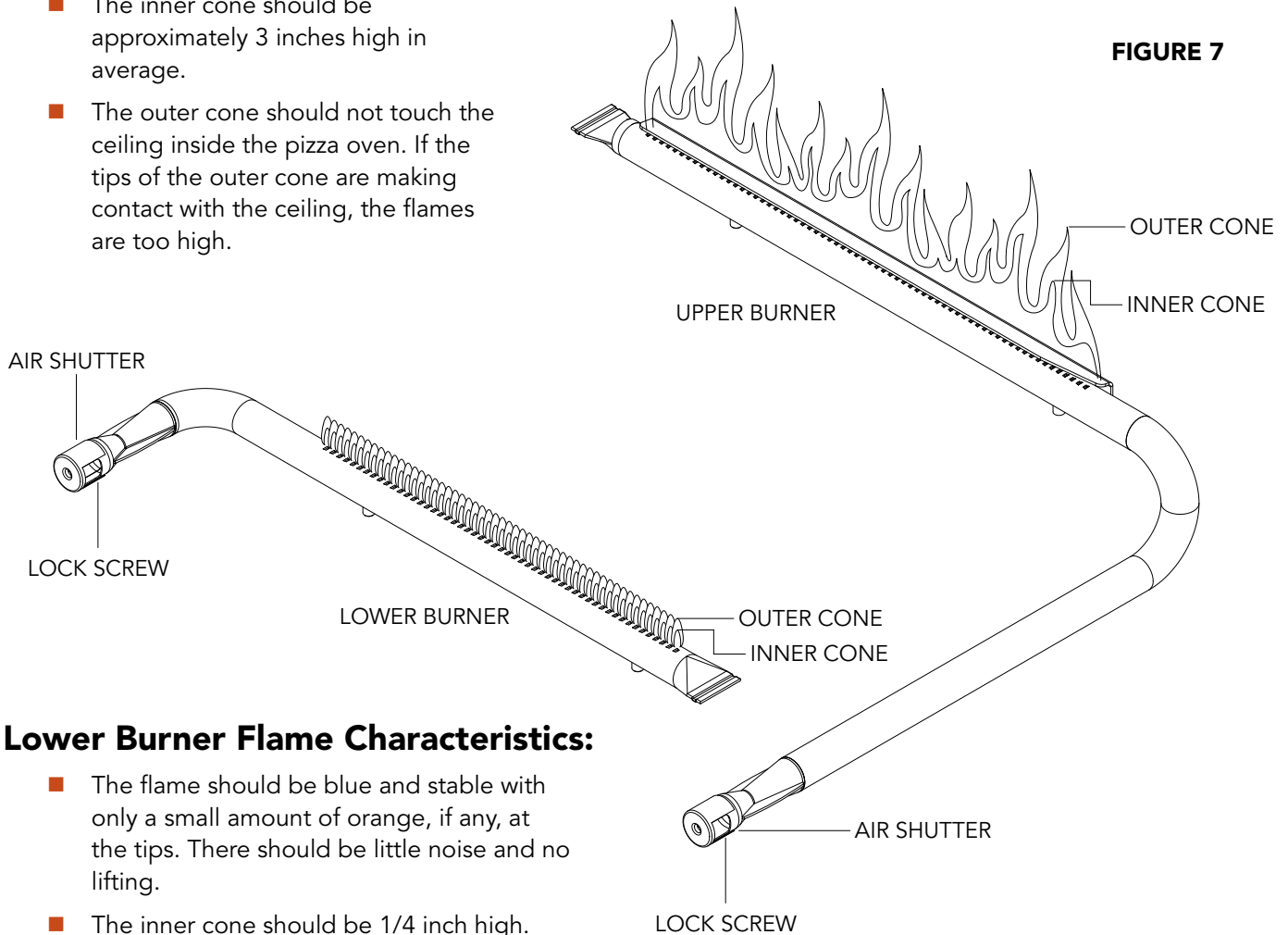
Burner Adjustments

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.

FIGURE 7



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.

Burner Adjustments CONTINUED

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 8, 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 9 and 10). 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 8).

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 9 and 10). Use a screwdriver to loosen the lock screw (Figure 8: 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.

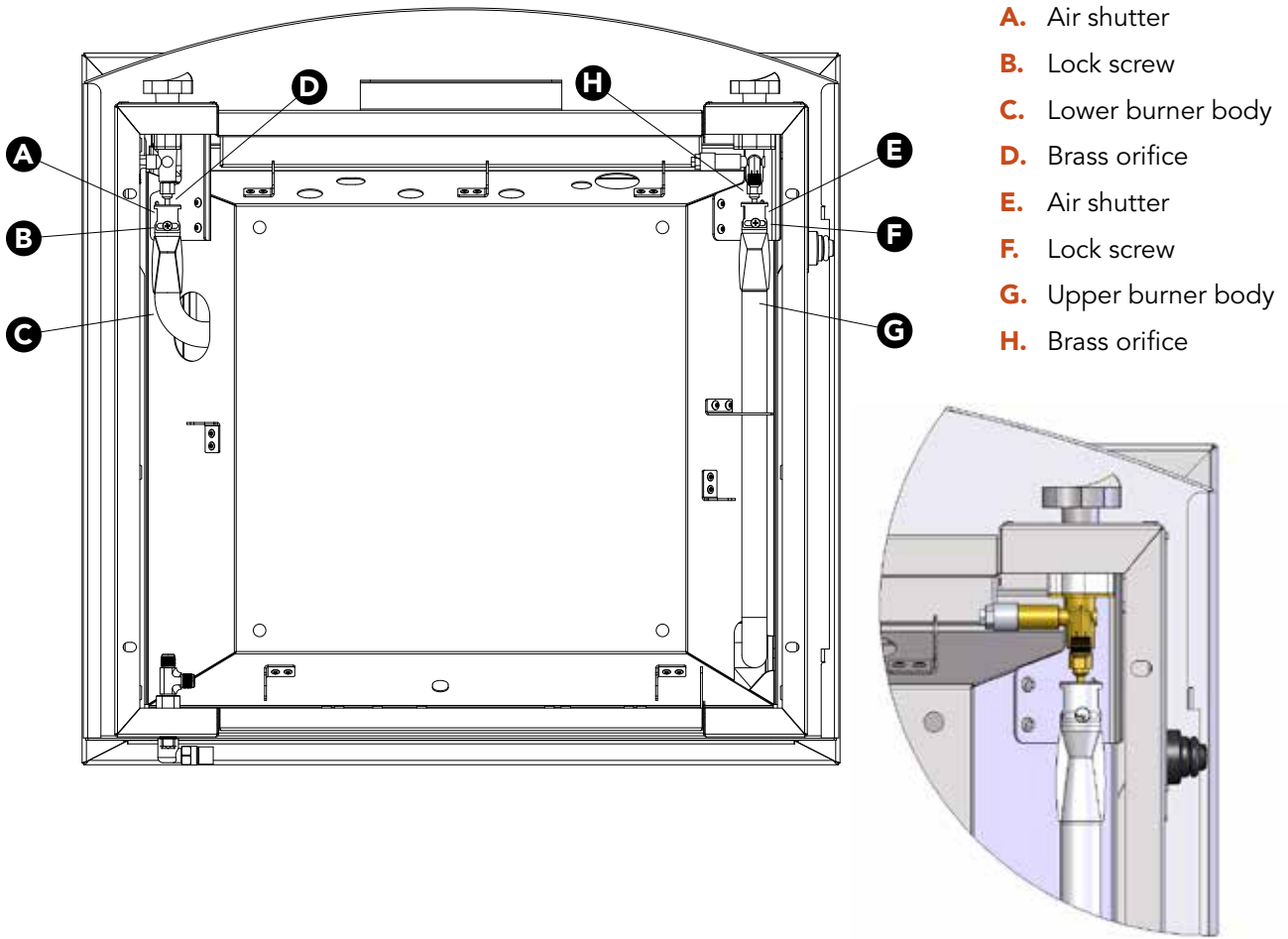
Visually inspect that the gas hose has not been stressed, dislodged or otherwise affected by moving the pizza oven. If it is safe to do so, and with the pizza oven control knobs in the OFF position, turn on the gas supply valve or open the main valve on the LP cylinder. Light the burner to be adjusted following the lighting procedure on page 16. 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.

FIGURE 8 (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 9

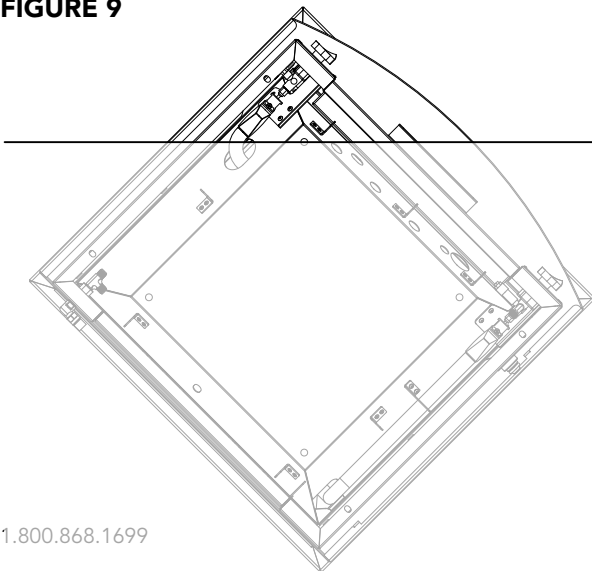
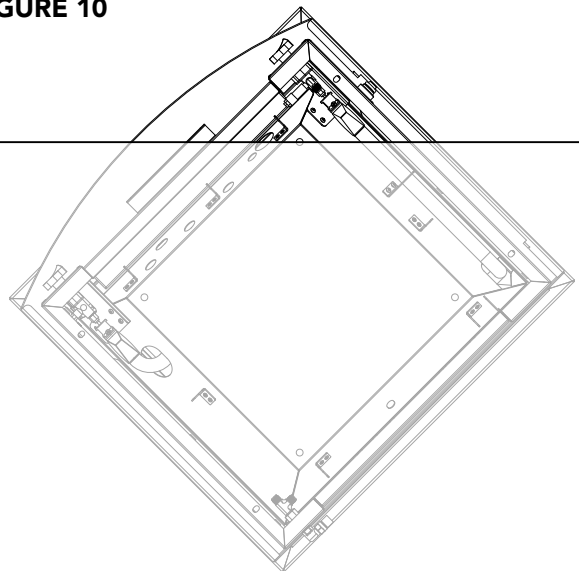


FIGURE 10





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
- Aluminum pizza screen to slow down the cooking of the crust when needed

Check out Kalamazoo’s Pizza Master’s Essentials Kit for the best pizza peels available (see page 58).

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



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

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: 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

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.

Temperature Range

- When the oven is fully pre-heated, with both burners on HIGH, the Artisan Fire Pizza Oven is capable of intense heat in excess of 800°F. The heat is most intense at the rear of the cooking deck and least intense at the front. Once you are familiar with cooking in the oven, you will be able to use this to your advantage in turning out perfect pizzas. 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.

Cook with your pizza oven a few times to learn the ropes before hosting your first pizza party.

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 6:E). This is a very hot surface that will quickly burn the crust.



Recipes

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.

Following are a selection of recipes we've created over the years. Sure, some of them are pretty "out there," but they are all delicious. We encourage you to give them a try — and to come up with your own. We'd be especially grateful if you shoot us a note to share your creations and experiences.

Two thoughts may help you on your way...

Use the freshest and best ingredients you can. Making your pizzas with seasonal ingredients grown locally can be very rewarding. Try artisan cheeses. Keep a log of the ingredients you like best and what you did with them.

And, keep your pizzas on the simple side, using only three or four main ingredients. Once you establish a few combinations as your favorites, start riffing on those for new creations.

Most importantly of all, enjoy yourself and eat well!

Your pizza oven can cook more than just pizzas and bread. In this section, we share quick recipes for roasted asparagus and a grilled cheese panini. You can also roast meats — just be sure to do it in an appropriate roasting pan and never directly on the cooking deck.



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.



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).



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 (I
used Délice de Bourgogne)
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 (I used
Creminelli brand)
1/2 ounce truffle sausage (I used
Charlito's Cucina)
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 is crisp and the cheese is browned. Rotate several times for even baking.
Remove, let rest for a minute or two, slice and serve.



Roasted Mushrooms and Bacon Pizza

Using wild mushrooms makes a remarkable difference in the taste of a pizza. We roast shiitake, morel and chanterelle mushrooms before putting them on the pizza to concentrate the earthy flavors and really make them the stars of this pie. Creamy, rich sottocenere cheese adds the assertive and indulgent flavor of truffles while smoky bacon rounds things out.

Yields 2 10 inch pizzas

2 Artisan Fire Pizza Dough balls,
10 ounces

1/4 pound slab bacon, cut into 1/4
inch cubes (I used a bourbon maple
bacon made from Berkshire pork
belly)

1 ounce morel mushrooms

2 ounces chanterelle mushrooms, cut
in half

3 ounces shitake mushrooms

Extra virgin olive oil

Fine sea salt

Coarsely-ground black pepper

4 ounces sottocenere cheese
(a medium-soft Italian cheese laced
with truffles and with an ash rind), cut
into smallish pieces

4 ounces Quadrello di Bufala cheese
(similar to Taleggio but with a less
intense odor and more milky taste),
cut into smallish pieces

Directions

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

Cook the bacon in a skillet until done but not crisp. Reserve.

Toss the mushrooms in olive oil and season liberally with salt and pepper. Either place them in the pizza oven on a fajita skillet and roast until browned, about 5 minutes; or grill them directly over a hot fire on the grill for about the same amount of time. Remove from heat and reserve.

Form one dough ball to a 10- to 12-inch pizza crust. Depending on your personal preference, place the dough on a pizza peel with enough flour or corn meal beneath to allow the pizza to slide easily — or assemble your pizza on the work surface and then slide the peel underneath at the last minute. Either way, the less time the dough spends on the peel, the less likely it is to stick.

Top the dough with half of each type of cheese, half the mushrooms and half the bacon.

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

Repeat for the second pizza.



Avocado, Goat Cheese and Heirloom Tomato Appetizer Pizza

This appetizer pizza is light and refreshing on a warm and sunny day. Mild goat cheese and buttery avocado are complimented by the bright flavors of fresh tomato and tart lemon juice.

Yields a 14 inch pizza

1/2 batch White Wine Pizza Dough, about 14 ounces
Freshly-squeezed juice of 1/2 lemon
1 1/2 medium avocados, ripe (see note)
1 teaspoon fine sea salt
2 teaspoons extra virgin olive oil
1 large heirloom tomato, sliced (I used a Paul Robeson variety, or substitute about 1 cup halved sweet grape tomatoes)
2 ounces soft goat cheese
Freshly cracked black pepper

Directions

Preheat the pizza oven for cooking with the upper burner control on HIGH and the lower burner control on LOW.
Form the dough into a 14 inch crust about 1/8 inch thick.
Transfer the dough to a pizza prep peel dusted with cornmeal.
Squeeze the lemon juice into a glass or other non-reactive bowl. Slice the avocados into the bowl and stir immediately to coat the avocados. The citric acid will help prevent the avocados from browning. Add the salt and olive oil to the mixture and mash until it is the consistency of guacamole.
Spread the avocado mixture onto the pizza dough and then top with the sliced tomatoes. Add pieces of goat cheese in the spaced between the tomatoes.
Transfer to the pizza oven directly on the cooking deck and bake for about 3 minutes until the crust is crisp and browned around the edges. Rotate several times for even baking.
Slice and serve.

Note: The best tip I know for selecting ripe avocados comes from Chef Rick Bayless. The color of an avocado is a good clue to how ripe it is (Haas avocados are usually turning black when they are ripe), but not always reliable. To select perfect avocados, press your thumb gently into the base of the avocado. The avocado should yield somewhat but resist enough that it doesn't feel mushy. Because the base of the avocado is the last to ripen, one that yields to gentle pressure is ready to use right away without being overripe.



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.



Caramelized Squash and Red Onion Pizza with Hazelnuts and Ricotta

This pizza is not one of the most beautiful creations, but it is one of the tastiest. A thin crust is topped first with a mixture of ricotta cheese, olive oil and lemon zest, and then with red onions and butternut squash caramelized with balsamic vinegar. Roasted hazelnuts provide the perfect finish.

Yields a 14 inch pizza

1/2 batch White Wine Pizza Dough, about 14 ounces
1/2 butternut squash, sliced 1/4" thick and then cut into 1/4" strips
1/2 red onion, thinly sliced
Extra virgin olive oil
Balsamic vinegar
Sea salt
1/3 cup cracked hazelnuts
1/2 cup ricotta cheese
Finely grated zest of 1/2 lemon
About 20 very fresh (soft) rosemary leaves

You will also need a cookie sheet and parchment.

Directions

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

Spread the onion and squash in a single layer on a cookie sheet covered in parchment. Drizzle with balsamic vinegar and olive oil and sprinkle with salt. Roast in the pizza oven until caramelized, about 15 to 20 minutes, turning once and rotating the cookie sheet once. Reserve.

Turn the upper burner control on the pizza oven to HIGH.

With a cooktop burner, toast the hazelnuts in a small pan over medium heat until browned and crunchy. Toss with a little sea salt and reserve.

In a small bowl, combine the ricotta, lemon zest and rosemary leaves with a little olive oil and salt to taste.

Form the dough into a 14 inch crust about 1/8 inch thick.

Transfer the dough to a pizza prep peel dusted with cornmeal.

Spread the cheese mixture over the dough. Sprinkle the caramelized squash and onions over the cheese and then add the hazelnuts.

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

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



Pear Dessert Pizza with Praline Pecans

This wonderful dessert pizza is a perfect finale for a Fall pizza party. The combination of fresh pears, creme fraiche and praline pecans is not too heavy, not too sweet, and very satisfying. Slicing the pears to a paper-thin thickness of half a millimeter allows them to just cook through without losing their texture.

Yields a 14 inch pizza

1/2 batch White Wine Pizza Dough,
about 14 ounces
4 ounces creme fraiche
4 teaspoons light brown sugar
1 1/2 d'anjou pears
1/4 cup raisins
1/3 cup praline pecans, very coarsely
chopped

Directions

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

Combine the creme fraiche and sugar in a bowl.

Core the pears and slice paper-thin (a Kyocera ceramic-bladed mandolin does a great job at this) to help them cook quickly. You can peel them first, but I prefer to leave the skins on.

Form the dough into a 14 inch crust about 1/8 inch thick.

Transfer the dough to a pizza peel dusted with cornmeal.

Layer the pear slices on the pizza, loosely folding each slice over on itself for a more airy pizza. Add the raisins and pralines and then drizzle creme fraiche mixture over the top.

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

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



Grape and Ricotta Pizza

Thyme, bacon and honey add complexity to this savory and sweet appetizer.

Yields a 14 inch pizza

2 thick slices of bacon (I like Black Forest bacon)
1/2 batch White Wine Pizza Dough, about 14 ounces
1/4 cup high-quality ricotta cheese (it should be easy to spread)
1 teaspoon fresh thyme leaves
Honey
Pinch of sea salt
12 large, red seedless grapes, halved

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.

Cook the bacon in the fajita pan until nearly crisp, flipping as often as needed. Remove the bacon and cool on paper towels.

Form the dough into a 14 inch crust about 1/8 inch thick.

Transfer the dough to a pizza prep peel dusted with cornmeal.

Spread a thin layer of the ricotta cheese onto the dough.

Sprinkle thyme leaves all over.

Drizzle with honey. A little will go a long way. Start with just a couple of teaspoons or so.

Sprinkle with sea salt all over.

Cut the bacon into squares and distribute on top.

Grapes can be added now, cut-side down and cooked as shown. For a fresher flavor, add the grapes after the pizza comes out of the oven.

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

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



Dommodo

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.



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 Prosciutto and Herbed Cheese

This dish makes a great appetizer or side. Crispy prosciutto 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 slices prosciutto

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.

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 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 is also 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.

Caring for Your Pizza Oven CONTINUED

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 5:F) and middle body (see Figure 5:D). The upper burner is now exposed. Carefully remove the cooking decks (see Figure 5:C) and heat diffusers (see Figure 5: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

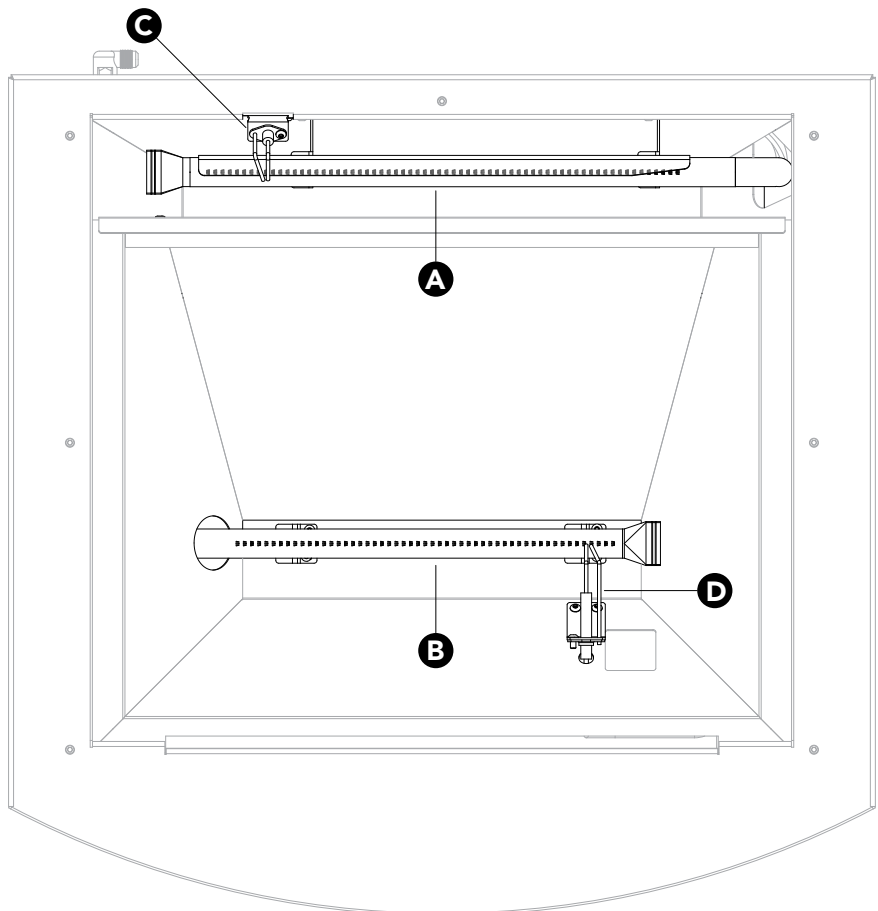
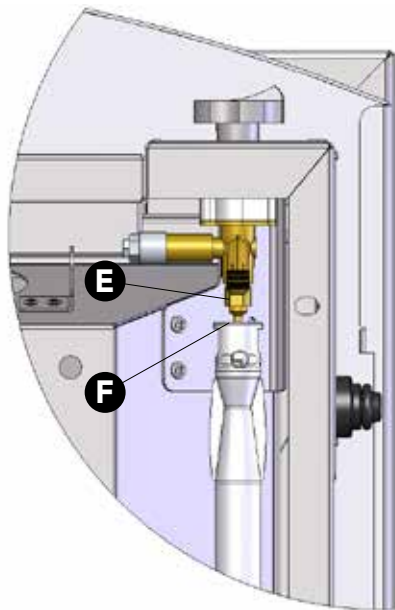


FIGURE 13



Caring for Your Pizza Oven CONTINUED

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 ratcheting 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:

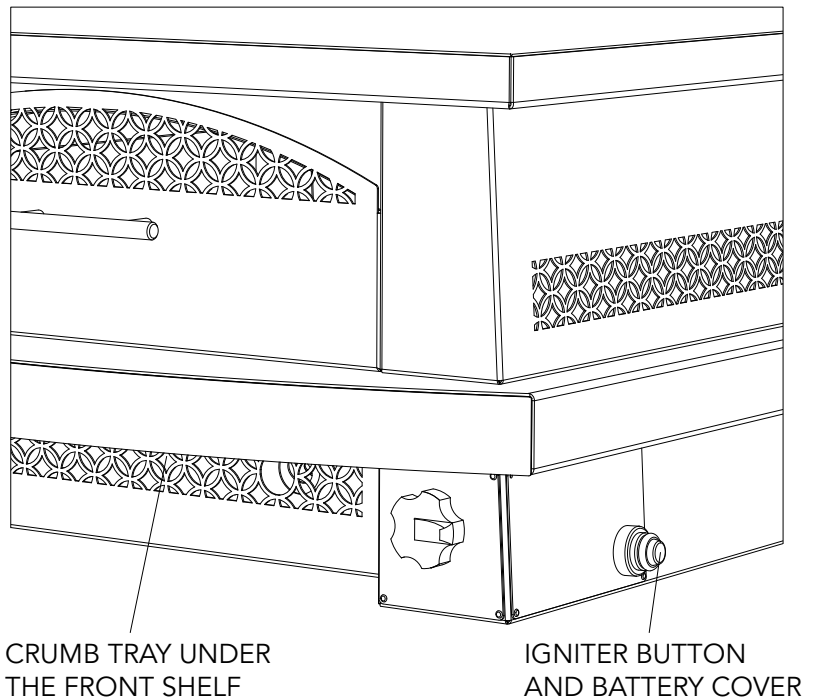
The electronic ignition system is battery operated. It uses 1 AAA battery. If you do not hear a rapid and strong clicking sound when you press and hold the igniter button, you may need to change the battery. Unscrew the button by turning it counter-clockwise. Replace the battery and screw the button 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 (follow the instructions on page 52).
- 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 (see instructions on page 52).
- 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 on page 11. 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
- 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
- Lower burner control valve low setting adjusted to minimum stable flame height
- 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.

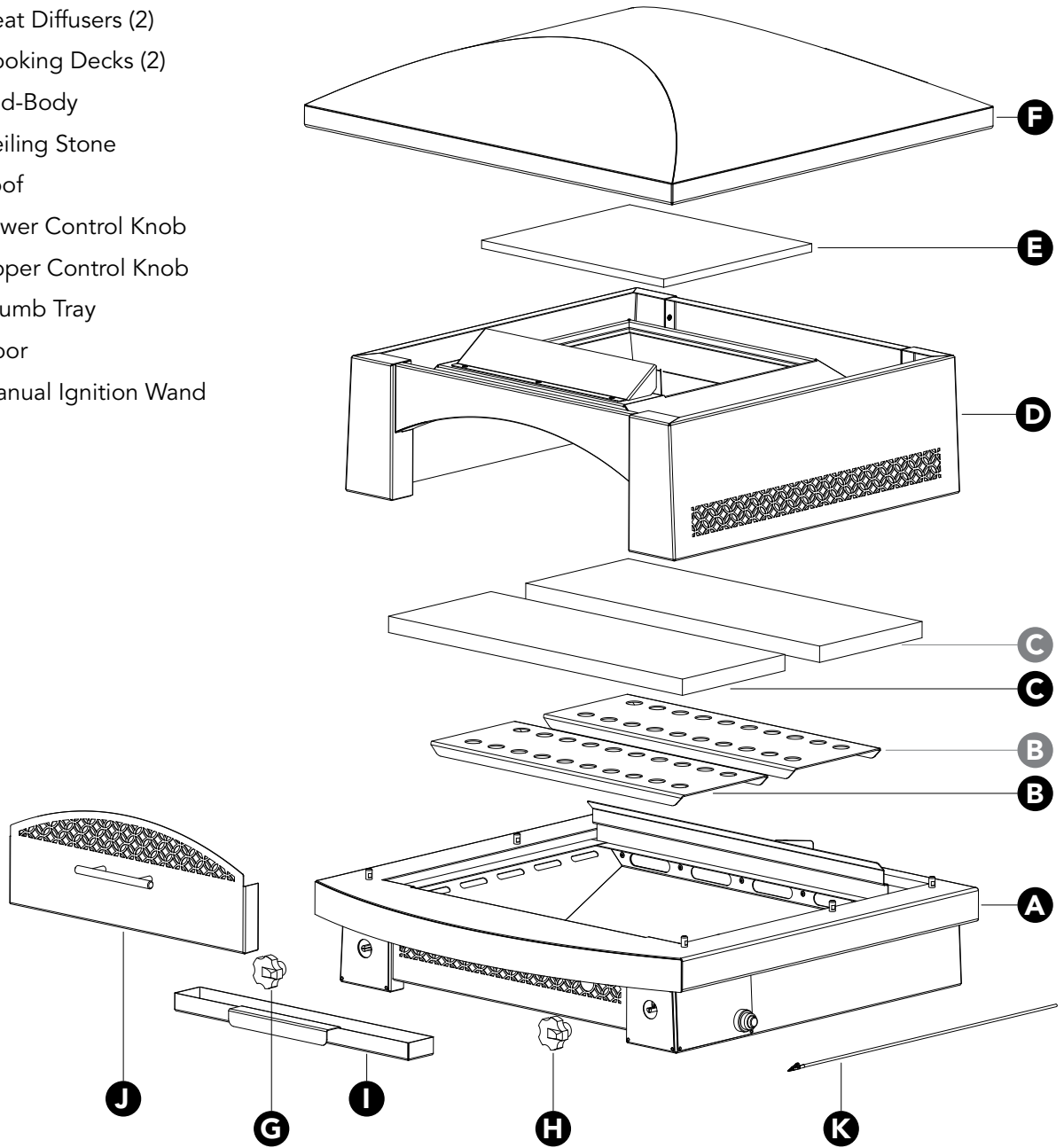
Installer Signature

Date

Packing List

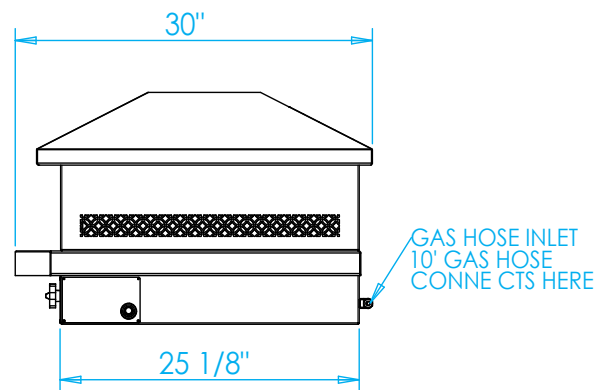
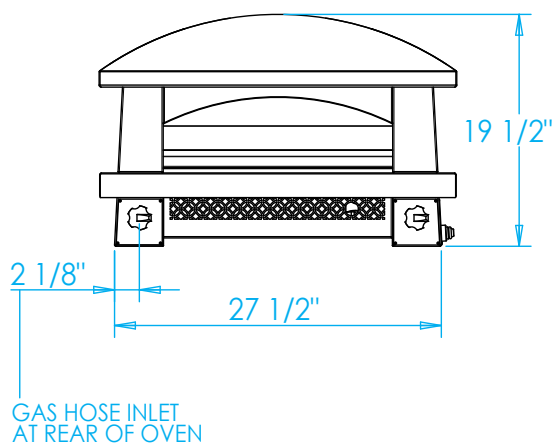
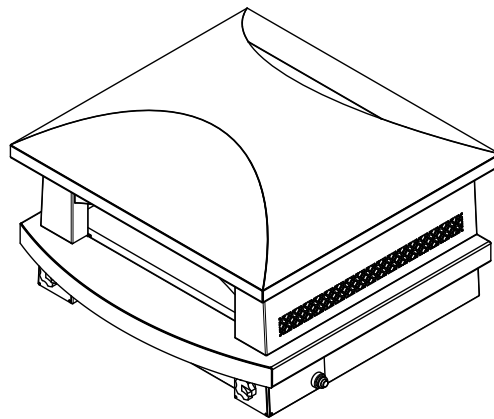
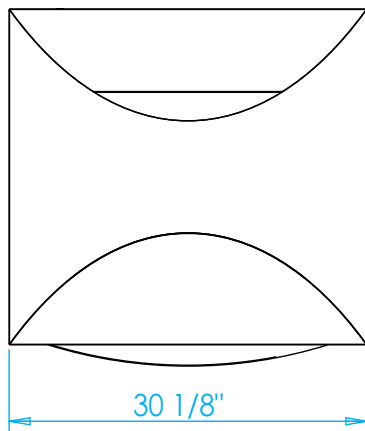
Please ensure you have all of these parts before discarding any packaging.

- A.** Base Unit
- B.** Heat Diffusers (2)
- C.** Cooking Decks (2)
- D.** Mid-Body
- E.** Ceiling Stone
- F.** Roof
- G.** Lower Control Knob
- H.** Upper Control Knob
- I.** Crumb Tray
- J.** Door
- K.** Manual Ignition Wand



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.



Artisan Fire Pizza Oven Warranty

The warranty covers the replacement of parts for Artisan Fire Pizza Ovens purchased from Kalamazoo Outdoor Gourmet or an authorized dealer under the terms and limitations listed below (I. through IV.). This warranty covers the listed parts against defects or failure under normal usage. In limited situations, and only at the discretion of Kalamazoo Outdoor Gourmet, repair labor or pizza oven replacement may be included under warranty.

I. Limited Lifetime Warranty

All fabricated stainless steel components are warranted against structural deterioration and corrosion due to defects in materials and workmanship. Discoloration is a natural reaction of stainless steel to heat and is not covered. Surface rust can result from sea spray, acid rain or environmental chemicals and is not covered. See care instructions for information on caring for your pizza oven in salt air environments.

II. Limited Five-Year Warranty

Artisan Fire Pizza Oven stainless steel burners and all burner valves.

III. Limited One-Year Warranty

All other parts, including the ignition system.

IV. Limitations & Exclusions

The warranty applies only to the original, registered owner and may not be transferred. This warranty shall not apply to damage resulting from abuse, accident, natural disaster, alteration, improper installation, improper operation, or improper repair or service of the product.

This warranty does not apply to commercial usage.

Warrantor is not responsible for consequential or incidental damage whether arising out of breach of warranty, breach of contract, or otherwise. This warranty is in lieu of all other warranties, expressed or implied, and all other obligations or liabilities related to the sale or use of Kalamazoo Outdoor Gourmet products.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you.

Damaged/defective parts or products covered under warranty must be returned to Kalamazoo Outdoor Gourmet at our request. You have the option to complete the parts exchange in one of two ways: You may request that we ship you the replacement part, for which you will be charged and then refunded once we receive the old part from you. Or you may ship us the old part, and we will then ship the replacement part at no shipping charge. Charges for the old/replaced part are refunded to you at the same rate as is calculated for Kalamazoo Outdoor Gourmet to ship the new part.



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 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



KALAMAZOO
OUTDOOR GOURMET

DIGITAL EYE

LASERGUARD for Laser Cutting

NITTO DENKO

Cutting

NITTO DENKO

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, and 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 a 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 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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