

Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven

Operational Manual & Safety Instructions



www.KalamazooGourmet.com

1-800-868-1699



DANGER

If you smell gas:

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



WARNING

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.

Thank you for choosing a Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven. (Model #OL-APO)

KALAMAZOO OUTDOOR GOURMET™ PRODUCTS ARE DESIGNED FOR OUTDOOR USE ONLY.

FOR YOUR SAFETY

- Read the “Lighting Instructions” section of this manual before attempting to light your Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven.
- Follow all leak check procedures in this manual carefully prior to operation of the Pizza Oven.
- Read the operation & maintenance instructions in this manual thoroughly before using or servicing the Pizza Oven.

Please retain this manual for future reference.

Questions, comments or suggestions? We want to hear from you!

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Visit us online at www.KalamazooGourmet.com

- Browse the Recipes & Tips section for more ways to enjoy entertaining with your new pizza oven.
- Subscribe to the Hot Off the Grill! newsletter and share your experiences with other gourmet enthusiasts.
- Register your Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven and send us product feedback.

INTRODUCTION:

Thank you for buying a Kalamazoo Outdoor Gourmet Artisan Pizza Oven. We are confident that this fantastic oven will enhance your outdoor entertainment experience for years to come.

Pizza is a food that we are all familiar with. From childhood to adulthood everyone has experienced the unbridled joy of devouring the perfect slice. Whether you prefer the more traditional toppings or the gourmet variety, there is a pizza for everyone. Making pizza is not difficult but it does require some patience and a willingness to experiment.

There are three spheres of influence that define pizza: Naples of Italy, New York, and Chicago. Naples is the birthplace of pizza but you cannot deny the influences of the other two famous cities.

Let's start with the basics.

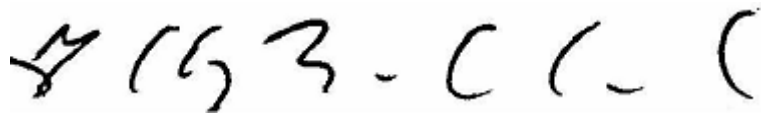
Italy: Naples is famous for simple pizzas made with a few fresh vegetables and herbs on a thin crust, served as a snack. Pizza Napolitano is famous for its specific dough and ingredients and best defines pizza from Naples. Fewer ingredients and a thinner crust allows for hotter and faster baking (usually in less than two minutes at 750 to 900 degrees). Italian thin crust pizzas are usually smaller in diameter as well. The official pizza is made specifically to standards set by the Italian government. For example, the flour for the crust is specifically defined under law as Caputo Tipo 00. It is fair to say the Italians take their pizza seriously.

New York City: Pizza in New York originates from Italian Americans, but New Yorkers always do it their own way. Most New York pizzerias use hot temperatures (from 500 degrees to 700 degrees) but a range of different ingredients and styles in cooking these pies. The crusts can vary from paper thin to triple thick, but they are not the deep dish that is associated with Chicago. The thicker the crust and the more ingredients on the pie, the lower the temperature to allow for a slower baking process. A good compromise for a New York style thin crust pizza is about 550 degrees, and you can vary this depending on the thickness of your dough and the arrangement of the toppings. Precooking vegetables and meats will also help manage the timing. However, while it is not necessary to precook all the ingredients, due to the design of the pizza oven hood, it does help to cut down on the moisture and grease on the pizza.

Chicago Style: This is an American creation from the Midwest and one of the most famous pizzas in the world. This is thick, heavy-duty pizza that varies greatly within the deep-dish world from flakey pastry type dough to chewy, thick and crispy dough. The cooking style of this pizza is due to its thick crust and deep levels of cheese and other ingredients. It is baked in a deep-dish pan, usually on the lower side of the temperature range, from 350 to 450 degrees. This technique is closer to baking a pie than the fast high temperature baking associated with thinner crust pizzas. A good oven is even more important for this pizza in order to allow the top of the pizza to become fully cooked, while the bottom is baking on the stone. If this process does not happen evenly the results are less than appealing. Raw dough in the middle, with a well done bottom and a burned top can often be the result of trying to cook a deep dish pizza at home in a standard oven.

These are the basic spheres of influence to get you traveling into the world of pizza making. There are so many possibilities with this wonderful dish that the sky is the limit. I strongly suggest you familiarize yourself with the tools and accessories of the pizza-making trade (see page 24), and keep experimenting with different ingredients and crusts. Don't be afraid to take some risks—sometimes accidents are the best opportunities for discovery. Feel free to call or email us to share some recipes or simply ask questions. We truly look forward to hearing from you.

Sincerely,

A handwritten signature in black ink, appearing to read "G Bullard".

Geoffrey Bullard
Chief Designer



When properly cared for, Kalamazoo Outdoor Gourmet™ products will give safe, reliable service for many years. However, extreme care must be used since the pizza oven produces intense heat and can increase accident potential. When using this oven, basic safety practices must be followed. These general safety precautions are listed below.



WARNING: Read manual thoroughly before attempting to operate your Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven.

SAFETY PRECAUTIONS

- Do not try lighting this appliance without reading the “Lighting Instructions” section of this manual.
- The pizza oven will be hot when in use. Use caution when operating. Always wear heat-resistant mitts or gloves, and use two hands when opening and closing the door.
- Do not store a spare or disconnected LP tank under or near this pizza oven.
- You should inspect the burner venturi tubes for spider webs and other obstructions periodically.
- Clean the tubes completely if you find any such obstructions.
- Do not operate the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven if there is a gas leak present. Do not use a flame to check for gas leaks.
- Cover the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven with a cover when not in use. Only cover the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven when unit is completely cool.
- If burners go out during operation, turn off all gas valves. Check that tank is not empty. Wait five minutes and reattempt to light using the lighting instructions. If condition persists, contact gas supplier or Kalamazoo Outdoor Gourmet’s Customer Service Department at (800)-868-1699.
- Never lean over open pizza oven or place hands or fingers on the front edge of the oven.
- Should a grease fire occur, turn off all burners, and the tank or natural gas line, and leave lid closed until fire is out. Do not attempt to use water to extinguish flames.
- Do not alter valve orifices or burner ports or attempt to convert LP or natural gas fitting.
- The Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven should be thoroughly cleaned on a regular basis.
- Do not attempt to disconnect any gas fitting while your pizza oven is in operation.
- Do not use a dented, rusted, or damaged LP tank. Have tank inspected by gas supplier or dealer.
- Never operate or install your outdoor cooking gas appliance in a confined area, including inside your home, in or on recreational vehicles and/or boats or any enclosed area.
- A minimum clearance of 24 inches from any combustible surface is required.
- Use protective hand covering in and around pizza oven while it is in use.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.

The Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven is not for use by children.

Installation and use of this appliance must adhere to all local codes. In the absence of local codes, installation and use of this appliance must conform to the latest edition of the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B 149.2, as applicable.

The pressure regulator and hose assembly supplied with the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven must be used. Replacement pressure regulators and hose assemblies must be those specified by Kalamazoo Outdoor Gourmet.™ This LP regulator is set for 11 inches of water column (pressure).

When the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven is used as a portable appliance, the following safety guidelines apply:

- When the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven is used with a pull out mounting or storage system which is not supplied with the pizza oven, 240 lbs is the minimum extension necessary to maintain fire hazard clearances and the minimum load specifications with the system fully extended and in its locked position.
- The pizza oven shall be installed on the opposite side from a fuel distribution or dispensing system of the recreational vehicle.
- The installation shall preclude the possibility of appliance operation or gas flow when the pizza oven is in its storage (travel) position.



DANGER – Do not use this appliance under extended awnings. Failure to comply could result in a fire or personal injury.



DANGER - Do not put the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven in storage or travel mode immediately after use. Allow pizza oven to cool to touch before moving or storing. Failure to do so could result in fire resulting in property damage, personal injury or death.

When the pizza oven can be connected to the gas supply by means of a flexible hose connector complying with the current Standard, *Elastomeric Composite Hose and Couplings for Conducting Propane and Natural Gas, CAN/CGA-8.1* or with the Current Standard, *Thermoplastic Hose and Hose Couplings for Conducting Propane and Natural Gas CAN1-8.3*, listed hose assembly if the pizza oven is to be connected to a cylinder equipped with other than a No. 600 connection.

The pizza oven and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 0.5 psi (3.5 kPa).

The pizza oven must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

These instructions, while generally accepted, do not necessarily comply with the Canadian Installation codes, particularly with piping above and below ground. In Canada, the installation of this appliance must comply with local codes and/or Standard CA/CGA-B149.2 (Installation Code for Propane Burning Appliances and Equipment).

OPERATING AREA



WARNING: Only use Kalamazoo Outdoor Gourmet™ products outdoors in a well-ventilated area.

- Do not use in a garage, building, breezeway or any other enclosed area.
- Never use the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven under an unprotected combustible roof, overhang, or any unprotected combustible construction.
- Kalamazoo Outdoor Gourmet™ Artisan Pizza Ovens are not intended to be installed in or on recreational vehicles and/or boats.
- Do not use combustible materials within 24 inches of the top, bottom, back, or sides of the pizza oven.
- Do not leave the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven unattended while in use.
- Do not lean over cooking surface or place your hands in or near the cooking surface, as the entire cooking box gets hot when in use.
- Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.
- Keep the cooking area clear of combustible materials and flammable vapors and liquids, such as gasoline, alcohol, etc.

SAFE HANDLING TIPS FOR LP GAS

- Liquid Propane (LP) gas is a petroleum product, as are gasoline and natural gas. LP gas is a gas at regular temperatures and pressures. Under moderate pressure, inside a cylinder, LP gas is a liquid. As the pressure is released, the liquid readily vaporizes and becomes gas.
- You should be able to recognize the odor of LP gas, as it smells much like natural gas.
- Leaking LP gas may collect in low areas that prevent dispersion, as it is heavier than air.
- Air must be removed from a new LP tank before the initial filling. Your LP dealer is equipped to do this.
- LP tanks should not be dropped or handled roughly. The LP tank must be installed, transported, and stored in an upright position.

- Never store or transport the LP tank where temperatures can reach 130 degrees Fahrenheit (54.4 degrees Celsius).
- The Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven requires that the LP cylinder be 20-lb. Size (18 ¼ inches high, 12 ¼ inches in diameter).
- Never fill the cylinder beyond 80 percent full.
- The LP cylinder used with the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven must be:
 - Constructed and marked in accordance with the *Specifications for LP-Gas Cylinders* of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, *Cylinders, Spheres and Tubes for Transportation of Dangerous Goods*; and *Commission*, as applicable; and
 - Provided with a listed overfilling prevention device.
 - Provided with a cylinder connection device compatible with the connection for outdoor cooking appliances.
 - Provided with a collar to protect the cylinder valve.
 - Arranged for vapor withdrawal.
- A refill will last about 30 hours of cooking time at normal use. The tank does not need to be empty before it is refilled.
- Treat “empty” LP tanks with the same care as full tanks. Even when the LP tank is empty of liquid there still may be gas pressure in the cylinder. Always close the tank valve before disconnecting.
- Do not use a damaged LP tank. Dented or rusty LP tanks or LP tanks with a damaged valve or hose may be hazardous and should be replaced with a new one immediately.
- Inspect the hose before each use of the pizza oven.
- If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the pizza oven being put into operation.
- The joint where the hose connects to the LP tank must be leak tested each time the LP tank is reconnected.
- The LP connections supplied with the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven have been designed and tested to meet government, American Gas Association, and Underwriters Laboratories requirements.
- If you have questions about spare LP tanks, please call Kalamazoo Outdoor Gourmet’s Customer Service Department at (800) 868-1699.

CONNECTING THE FILLED LP TANK / LEAK TESTING



WARNING: Make sure that the LP tank valve is closed by turning it clockwise.



DANGER: Do not use an open flame to check for gas leaks. Be sure there are no sparks or open flames in the area while you check for leaks. This will result in a fire or explosion, which can cause serious bodily injury or death and damage to property.

Bubble Test: You will need an LP tank, a soap and water solution, and a rag or brush to apply it. *NOTE: Since some leak test solutions, including soap and water, may be slightly corrosive, all connections should be rinsed with water after checking for leaks.*

1. Set the tank a safe, yet reachable, distance away from the pizza oven.
2. Connect the hose to the cylinder. (Screw the regulator coupling onto the tank valve, clockwise, or to the right. Hand-tighten only.) See diagram below.
3. Mix soap and water 50/50.
4. Open the tank valve. Make sure pizza oven knob is in the “OFF” position.
5. Check for leaks by wetting the fitting with the soap and water solution and watching for bubbles. If bubbles form or if a bubble grows, there is a leak.
6. When leak checks are complete, turn gas supply OFF and rinse connections with water. If leak does not stop, turn off the gas and contact us at **(800) 868-1699**. Do not use the pizza oven.

LIQUID PROPANE SAFETY FLOW REGULATOR

Liquid propane pressure regulators incorporate a safety device. If this device senses what it believes to be unrestricted gas flow, it greatly cuts back on the pressure. The safety device can be inadvertently triggered by opening the valve on the propane tank too far or too quickly when lighting the pizza oven. If you experience very low heat when trying to use your pizza oven, you may have triggered the safety device. This can usually be avoided by opening the tank valve only $\frac{1}{4}$ turn when lighting the unit. This may provide all the gas you need for cooking, but if you need more gas for a higher flame, open the tank further, one quarter turn at a time, until you feel the flame is right.

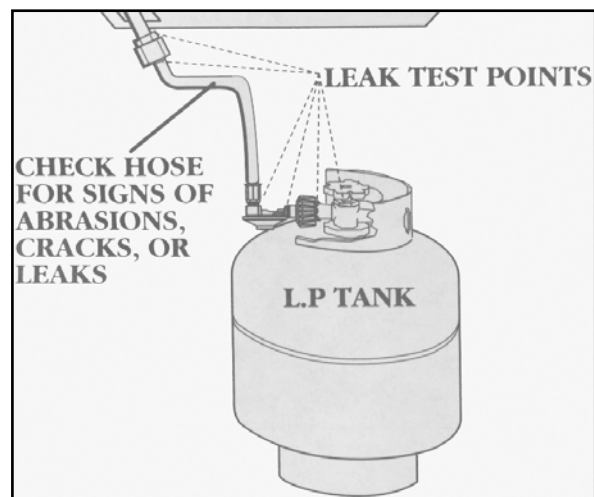
When you do trigger the safety device, turn off the tank valve and disconnect the tank. After five minutes, reconnect and try again, following the advice above.



REFILLING THE LP TANK

1. Close tank valve (turn clockwise).
2. Unscrew counter clockwise brass fitting on regulator.
3. Take LP tank to a “Gas Propane” dealer.

**ALWAYS CHECK FOR LEAKS
AFTER EVERY LP TANK CHANGE**



IMPORTANT:

- Do not store a spare LP-gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent full.
- If the above information is not followed exactly, a fire causing death or serious injury may occur.



WARNING: We recommend that a qualified attendant at an authorized LP gas dealer fill your LP tank.



CAUTION: If you exchange your LP tank, make sure you get a similar tank in return. Verify that the new tank has a similar valve connection.

IMPORTANT: If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the outdoor cooking gas appliance being put into operation. The replacement hose assembly must be obtained from Kalamazoo Outdoor Gourmet™.

GENERAL MAINTENANCE



DANGER: Failure to correct these symptoms may result in a fire, which can cause serious bodily injury or death and cause damage to property.

Keep outdoor cooking gas appliance area clear and free from combustible material, gasoline and other flammable vapors and liquids.

Do not obstruct the flow of combustion and ventilation air.

Keep the ventilation openings of the cylinder enclosure free and clear of debris.

PERIODIC CLEANING



CAUTION: Turn the Kalamazoo Outdoor Gourmet™ Pizza Oven OFF and wait for it to cool before cleaning.

Every Kalamazoo Outdoor Gourmet™ oven is very easy to clean. It is non-rusting and non-magnetic. After the initial use, certain areas of the oven may discolor. This is a normal discoloration caused by the intense heat given off by the burners.

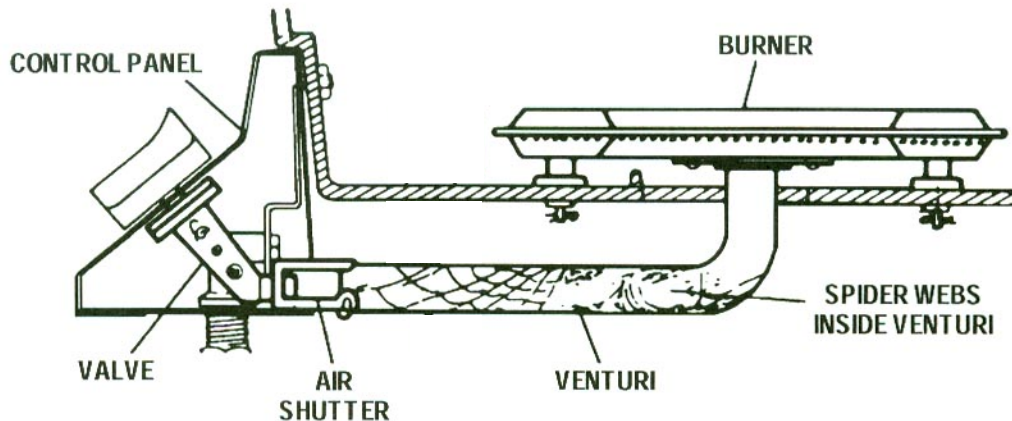
Use a warm soap water solution or mildest cleaners for the outside. Always rub or scrub in the direction of the grain. To touch-up minor scratches in the stainless steel, sand the affected surface very lightly, with 100 dry grit emery sandpaper in the direction of the grain. Do not use oven cleaner, steel wool, abrasive cleaners, or abrasive cleaning pads on any stainless steel surfaces. We recommended cleaners that contain citrus products.

IMPORTANT: Your Pizza Stone is self-cleaning in general and only requires a light brushing off. **DO NOT USE ANY WATER ON THE STONE.** Replacements are available from Kalamazoo Outdoor Gourmet™ www.kalamazoooutdoor.com.

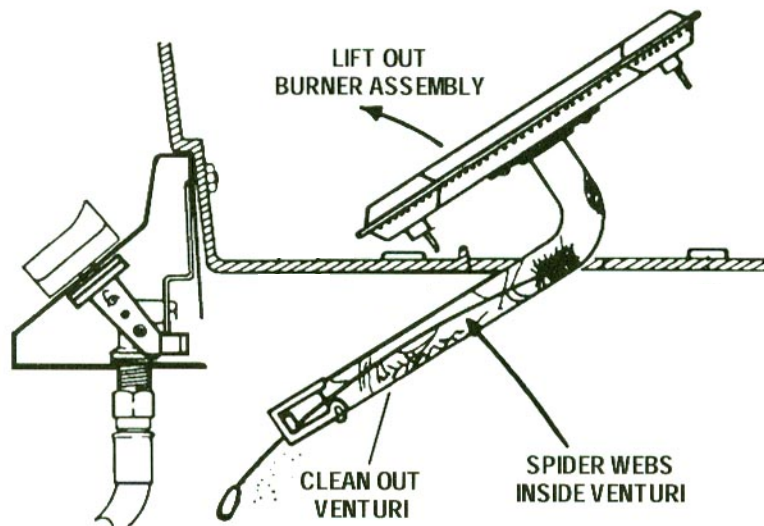


CAUTION: Do not enlarge the burner ports when cleaning

SPIDER ALERT!



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the venturis.



In some areas of the country, spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests, and lay eggs in the grill's venturi tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the venturi behind the control panel. This is known as a flashback, and it can damage your grill and even cause injury.

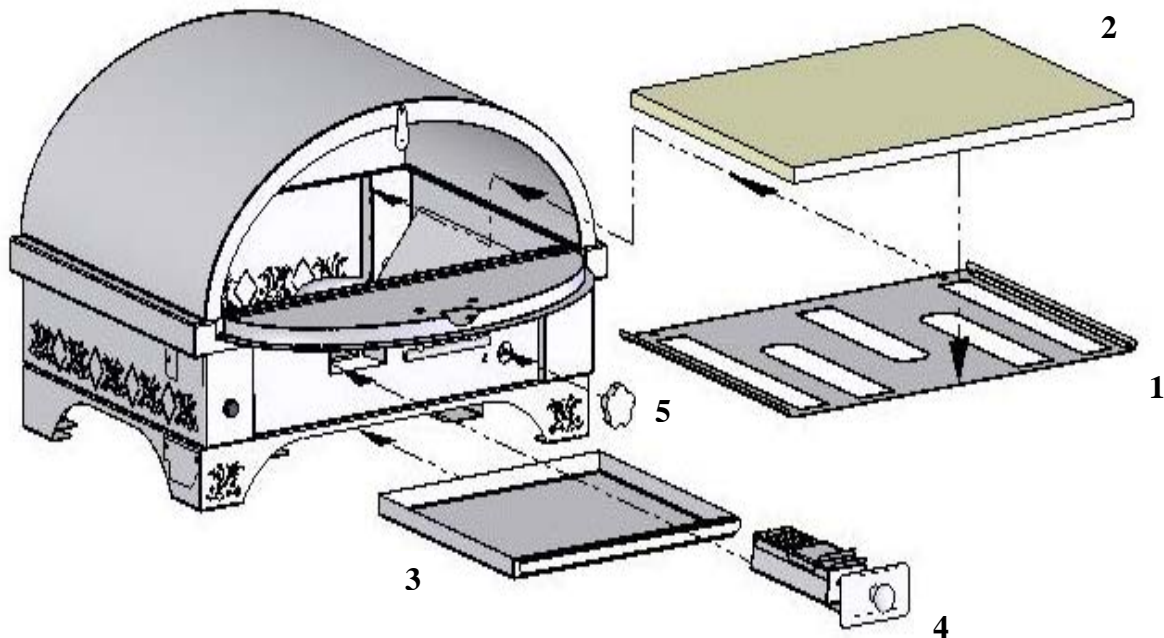
To prevent flashbacks and ensure good performance the burner and venturi assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

OPERATING INSTRUCTIONS

SETTING UP YOUR NEW PIZZA OVEN

Assemble these items as shown.

- 1) Heat Shield
- 2) Pizza Stone
- 3) Clean out Pan
- 4) Smoke Tray
- 5) Knob



Remember to read the gas handling, connection and safety sections of this manual before attempting to light or operate your Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven (pages 5-10).



Placement of the knob



Center the FibraMent pizza stone in the oven allowing for equal spacing on both sides.



Smoke Tray placement



Safety Latch – Be sure to wear heat-resistant mitts or gloves, and use two hands when opening and closing the door.



TEMPERING YOUR PIZZA STONE BEFORE FIRST USE

We're sure you'll be satisfied with the superior baking properties provided by the FibrMent baking stone. In order to maintain your stone for years to come, be sure to follow the installation and tempering procedures prior to baking in the oven for the first time, and retain the safety information for future reference.

To minimize warping and maximize the life of the stone, pre-dry the stone in your new oven.

Throughout the pre-drying process, try to keep the oven door closed. You can open it periodically to test the temperature with the digital thermometer. Maintain approximately 500 degrees Fahrenheit for two hours to ensure thorough pre-drying. (See Temperature Settings section for approximate timing.)

Failure to follow this pre-drying procedure can result in the FibrMent baking stone warping or cracking. (A slight odor and release of gas may occur during the initial heat up of your stone.)

You may find it helpful to document the time and temperature readings below:

Pre-drying Schedule

Installation Date: _____

Time	Temperature
_____ / _____	_____
_____ / _____	_____
_____ / _____	_____
_____ / _____	_____

After your stone has been tempered, baking flour may be sprinkled on the stone to help season it for the initial bake. Simply sprinkle a dusting of flour on the stone before placing the food in the pizza oven. **Never season your stone with any type of baking oil.**

Your pizza stone is porous and becomes more seasoned and effective over time. It is recommended that you clean your stone only by lightly brushing it to eliminate excess crumbs.

Rough Surface = Baking Surface
Bottom Surface = Smooth Surface



WARNING: Failure to follow these instructions and warnings may result in your stone disintegrating with explosive force.

Handle your baking stone carefully! Stones impacting on hard surfaces before, during, or after installation may crack or develop hairline fractures. These fractures may expand over time and lead to product failure.

Never clean your baking stone with a high abrasion brush or water as it may crack. Do not handle the stone when it is hot. You will get burned!

Do not subject the baking stone to thermal shock. Foods cannot be thawed directly on the baking stone.

Liquids should never come in contact with the stone. Wipe the baking stone clean with a dry rag.

Never place the stone over an open flame. A baking stone subjected to an open flame may crack.

LIGHTING INSTRUCTIONS



WARNING: Always have door open when lighting. If pizza oven does not light within five (5) seconds, turn off gas and wait five (5) minutes if oven does not light before attempting to re-light.



DANGER: Explosive flare-up can be caused by failure to open door while igniting the burner, or not waiting five (5) minutes to allow the gas to clear. Such a flare-up can cause serious bodily injury or death.



WARNING: Check hose before each use of pizza oven for wear, nicks, cracking, abrasions or cuts. If the hose is found to be damaged in any way, do not use the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven. Replace using only the Kalamazoo Outdoor Gourmet™ authorized replacement manifold assembly.



WARNING: Gas supply should be turned off at source/cylinder when appliance is not in use.

1. **OFF** position - Knob fully rotated clockwise so that knob arrow points to the 12 o'clock position.
2. **HIGH** position - Knob rotated 90° counterclockwise from OFF position so that knob arrow points to 9 o'clock.
3. **ON** position - Knob rotated 180° counterclockwise from OFF position so that knob arrow points to 6 o'clock.

NOTE: To turn the knob from the OFF and HIGH positions, you must push in first, and then turn.

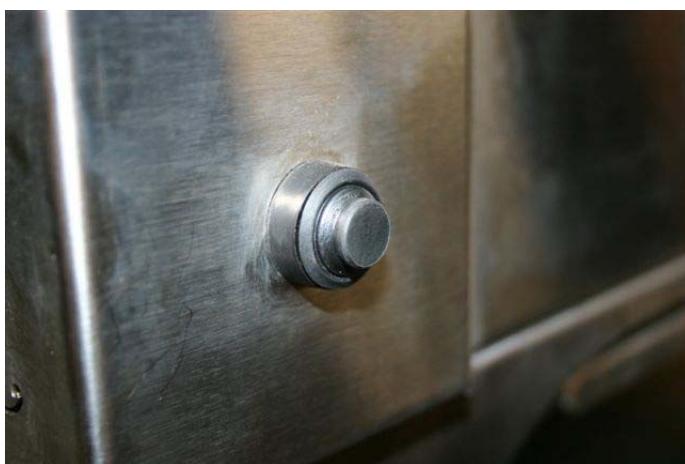
TWO WAYS TO LIGHT YOUR PIZZA OVEN:

Electronic Ignition:

Turn your gas control knob to the 9 o'clock position and depress the black ignition button on the front left side of your pizza oven until lit. Always check your flame visually either by removing the smoke tray or by looking through the cutout artwork on the side of the oven.

Manual Ignition:

If you need to light your oven manually, remove the smoke drawer and place a long match or wand lighter through the opening with the flame against the burner. **THEN** turn your gas control knob to low, and ignition should happen within a few seconds.



Ignition Button

(Some models have a larger red ignition button located on the side of the Artisan Pizza Oven.)

TEMPERATURE SETTINGS

Pizzas are traditionally made in wood-burning pizza ovens that reach temperatures of approximately 700 degrees and, sometimes in excess of 900 degrees. Your Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven is designed to simulate one of these traditional, outdoor, wood-fired ovens. Making pizza in these ovens requires constant attention to ensure a proper crust. The reason for this is that cooking outdoors introduces environmental influences to the process. The cooking temperature of your pizza oven will be affected by wind, rain and humidity. The key to producing the perfect pizza is not only the air temperature inside the oven but, more importantly, the temperature of the pizza stone.

On the following page are two charts to reference while contemplating your baking strategy in your new pizza oven. On “high,” the internal temperature keeps climbing dramatically. However, with the door open, the temperature equalizes. Also, notice that the second chart shows that the temperature on “low” climbs much less dramatically. You will need to experiment to find the ideal balance, though the method you use will greatly depend on the type of pizza you are making. Use the door to equalize the temperature, particularly for a deep dish pizza. If you are making a thin crust mini pizza, get the oven hot and keep the door closed. Be sure to check your pizza often and spin it to ensure even heat distribution. Remember, these ovens are dynamic, and require constant supervision.

Temperature and cooking times are also determined by the dough you use, and the type and quantity of ingredients you have on top of the pizza. Refer to the introduction in this manual for suggested temperature ranges for the three main types of pizza: Napolitano, New York and Chicago.

Temperature range assuming 72 degrees Fahrenheit ambient temperature with relative humidity 80%.

With burner set on HIGH.

Time:	Temperature Fahrenheit:
10 Minutes	500 Degrees
15 Minutes	550 Degrees
30 Minutes	600 Degrees
45 Minutes	675 Degrees
60 Minutes	720 Degrees
1 Hour 15 Minutes	750 Degrees
1 Hour 30 Minutes	770 Degrees
1 Hour 45 Minutes	780 Degrees

With door left open consistent 575 degrees is maintained.

Temperature range assuming 72 degrees Fahrenheit ambient temperature with relative humidity 80%.

With burner set on LOW.

Time:	Temperature Fahrenheit:
10 Minutes	248 Degrees
15 Minutes	285 Degrees
30 Minutes	330 Degrees
45 Minutes	350 Degrees
60 Minutes	375 Degrees
1 Hour 15 Minutes	400 Degrees
1 Hour 30 Minutes	419 Degrees
1 Hour 45 Minutes	430 Degrees

With door left open consistent 300 degrees is maintained.

Consult the manufacturer's manual, packaged with the included digital thermometer, for proper temperature measurement procedures.

TURN OFF INSTRUCTIONS

Turn gas supply off at the source, then push in and turn the burner control knob clockwise to the “OFF” position.

CHANGING YOUR BATTERY

To change your battery, unscrew the top of the ignition button and replace with one common AAA battery. (See picture on right.)

NOTE: Some models may use one 9-volt battery in a module located under the front left leg. Simply unscrew the black plastic cap of the module and replace the battery.

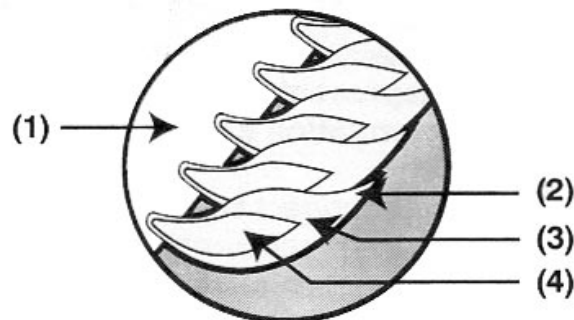


ADJUSTING THE AIRFLOW

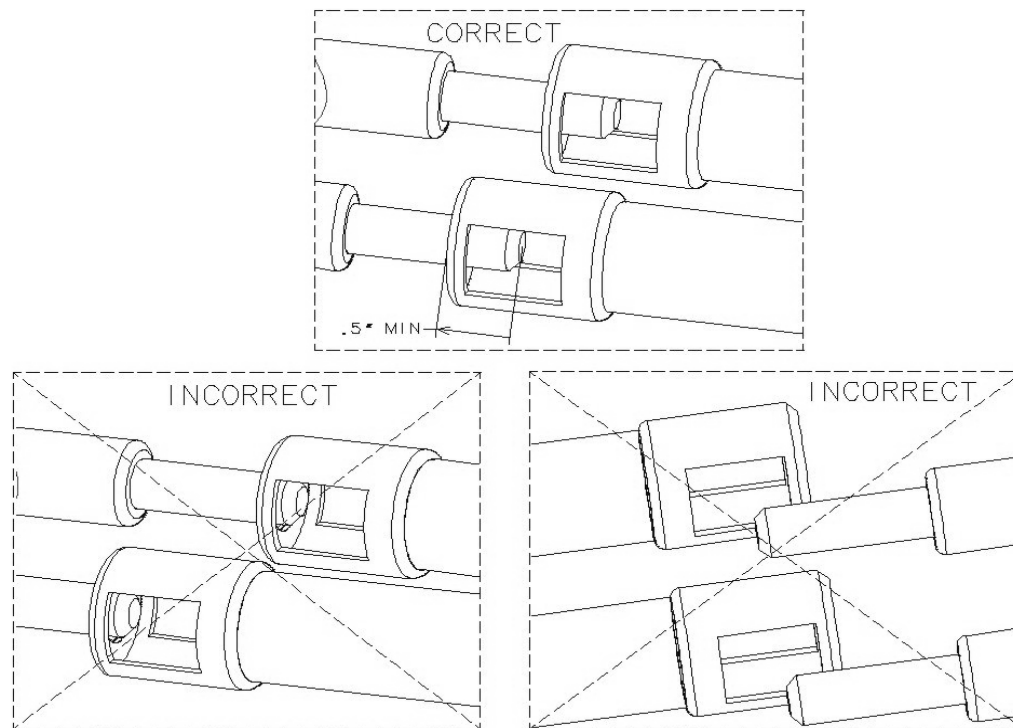
The Kalamazoo Outdoor Gourmet™ burner has been factory set for the correct air and gas mixture.

Airflow adjust is not necessary for the burner. The correct flame pattern is shown below. If the flames do not appear to be uniform in length on the burner tube, follow the burner cleaning procedures.

- 1) Burner tube
- 2) Tips occasionally flicker yellow
- 3) Light blue
- 4) Dark blue



NOTE: If it is necessary to remove the burner for any reason, care must be taken when reinstalling. The burner venturi tubes must slide over both tips of the valve. The venturis must slide over the valve a minimum of ½.” These specifications can be confirmed visibly. (See diagram below.)



STORAGE

- When the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven is not in use, the gas must be turned off at the LP tank.
- Storage of the pizza oven indoors is permissible only if the cylinder is disconnected and removed from the pizza oven.
- 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.
- Never store a spare LP tank under or near the Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven.
- If the pizza oven is stored for a long period of time it should be checked for gas leaks and obstructions in the burner tubes before using (see “Leak Testing,” page 8).

USING YOUR SMOKE TRAY

Smoking with your smoke tray adds extra flavor to your pizza crust and toppings. We recommend the use of sawdust ONLY in your Kalamazoo Outdoor Gourmet™ Artisan Pizza Oven. Sawdust not only smolders and smokes so much better than chips or chunks, but it also does not ignite as easily. This is important because your pizza stone cannot be exposed to open flames or it may fracture.

Simply fill your smoke tray with saw dust to about 75% capacity and adjust the cover and damper (using the guide below) to allow for the desired amount of smoke. Gently slide the smoke tray into opening in the control panel. (Pushing the smoke tray into the oven too fast may cause the cover and/or damper to slide out of place.) Turn on the pizza oven and refill the tray as often as needed.

The cover and damper on the smoker tray bin have been specially designed to allow the maximum control over the smoking process. There are four major positions to arrange the cover and damper:

1. No cover or damper: High smoke output; fast burn cycle.
2. Slotted cover only: Medium smoke output; medium burn cycle.
3. Slotted cover with damper partially covering slots: Lower smoke output; slow burn cycle.
4. Slotted cover with damper completely covering slots: Will snuff smoldering sawdust. Use to stop smoking wood.

When not in use, the Smoke Tray should remain in place while cooking.

On average, the smoke takes more than five minutes to permeate through the dough, so you will want the pizza oven temperature to be approximately 450 to 500 Fahrenheit, maximum. Otherwise, you will risk burning the pizza while you wait for the smoke to take affect.

Sawdust is available for sale by calling Kalamazoo Outdoor Gourmet's Customer Service Department (800) 868-1699. We recommend Hickory or Mesquite for their strong, smoky flavor. They are great for heavy pizzas with meat. Cherry, Apple and Maple offer a more subtle, sweet flavor that works well for dough and all-around use.





WARNING: Smoke tray assembly will be extremely hot if the oven has been preheated. Use heavy-duty oven mitts to manipulate cover and damper if hot!

Because the smoke tray partially covers the main burner, the back of the smoke tray bin will become hotter than the front. This allows you to control the rate that you smoke your sawdust.

To add additional sawdust, or to move smoldering sawdust around, carefully remove smoke tray, remove covers, adjust sawdust, and replace.

TIP: Fill smoke tray with water or ice cubes. The steam will add moisture to your food.

TROUBLESHOOTING:

PROBLEM	CHECK	RESOLUTION
Burner does not light. Flame is low when burner is on HIGH.	Is LP fuel low?	Refill LP tank.
	Is fuel hose bent or kinked?	Straighten fuel hose and check for leaks.
Burner flame pattern is erratic. Flame is low when burner is on HIGH. Flames do not run the whole length of the tube.	Is burner clean?	Burner ports are clogged or blocked. Clean thoroughly ("Periodic Cleaning," page 11).
	Is pizza oven on level surface?	Turn off burner. Shut off gas supply. Move oven to level surface.
	Is flow-limiting device activated?	See "Safety Flow Regulator," page 9.
Is there no clicking noise when the igniter button is pressed?		FIRST CHECK: Wire connections to igniter modules (located on front left foot) and igniter button are firmly in place.
		SECOND CHECK: Replace the 9-volt battery in the igniter module (located on front left foot).
Igniters are not working.		FIRST CHECK: Wire connections to igniter modules (located on front left foot) are firmly in place.
		SECOND CHECK: Igniter probe (at the burner) may have shifted. WITH GAS SUPPLY TURNED OFF, gently adjust or bend probe closer to burner to gain spark

If problems cannot be corrected by using these methods, or if you need replacement parts, please contact the Customer Service Department at Kalamazoo Outdoor Gourmet™

1-800-868-1699 or via email at customerservice@kalamazoogourmet.com

SUGGESTED TOOLS AND ACCESSORIES

Caputo Tipo 00 Pizza Dough – The official dough of Italian pizza. It is a bit moister than usual dough and is designed for the high cooking temperatures typical of the Napolitano pizzas mentioned in the introduction. This flour is available through several online retailers.

Pizza Peel – The utensil used by professionals for transferring pizzas into and out of the oven. Be sure to use plenty of corn meal, cream of wheat, or flour between the dough and the peel to prevent sticking. Peels are available in all professional bakeshops.

Deep Dish Pan – In order to enjoy the famous thick pizza you have to use the right pan. Remember to use plenty of olive oil on the bottom of the pan to keep the crust from sticking.

Thin Crust Screen – This allows for the creation of a crispy thin crust without the use of a peel. Again, use extra olive oil to prevent sticking.

Perforated Pizza Baking Pan – This pan works similarly to a perforated screen, but it is more rigid and is perfect for slightly thicker crusts.

Pizza Cutter Knife – Straight long knives, wheel knives or butcher knives all seem to work very well. The trick is to have a tool that allows for quick, sharp cutting so the crust does not tear.

Copper Brush – This is the best tool for cleaning your pizza stone because it will not harm the stone, but is still strong enough to dislodge the toppings that inevitably fall off your pizza.

Digital Thermometer (included with your purchase) – Perfect when you need a constant read of temperatures throughout the oven in order to adapt to very specific baking styles and techniques. Consult the manufacturer's manual for proper temperature measurement procedures.

For more information, or to purchase these and other useful accessories, contact the Sales Department at Kalamazoo Outdoor Gourmet™

1-800-868-1699 or via email at sales@kalamazoooutdoor.com