

# BakerStone™



# PIZZA

Oven Box • Boîte de Four  
Bake Gourmet Pizza • Cuire au four Gourmet Pizza

## Product Guide / Guide D'Produit Guía Del Producto

**Important: Retain for Future Reference: Read Carefully**

**Important: le conserver pour référence Itérieure:  
Lisez attentivement**

**Importante: Guarde para referencia futura:  
Lea atentamente**



**WARNING:** Read Product Guide completely before assembling the Pizza Oven Box. Failure to follow instructions and safety precautions in this guide could cause serious injury or property damage.



**AVERTISSEMENT :** Lire le Guide d'assemblage dans son intégralité avant d'assembler la Boîte de four à pizza. Le non-respect des instructions et des précautions de sécurité de ce guide peut causer des blessures et des dommages matériels.



**ADVERTENCIA:** Lea toda la Guía de ensamblaje antes de ensamblar el horno tipo cajón para pizza. No seguir las instrucciones y las precauciones de seguridad de esta guía podría ocasionar lesiones graves o daños a la propiedad.

# Warnings

## Safety Precautions – read before using Pizza Oven Box

To minimize the risk of serious burn injuries or property damage, follow the safety precautions below when using the Pizza Oven Box:

- ⚠ **ONLY USE YOUR PIZZA OVEN BOX ON A PROPERLY MAINTAINED, WELL VENTILATED OUTDOOR GRILL WITH THE LID FULLY OPENED AT ALL TIMES.**
- ⚠ Always wear heat resistant oven mitts or gloves designed for outdoor cooking when handling the Pizza Oven Box.
- ⚠ **DO NOT TOUCH THE PIZZA OVEN BOX WHEN IT IS ON THE GRILL, UNTIL IT HAS COMPLETELY COOLED.** The black metal housing can reach temperatures of 400 F (200 C) +/- during use.
- ⚠ Do not turn on or preheat BBQ before placing the Pizza Oven Box on the grill.
- ⚠ Do not leave the Pizza Oven Box unattended or allow unsupervised children nearby while the grill is on or coals are hot.
- ⚠ Use only appropriate bake-ware or utensils while baking and cleaning your Pizza Oven Box. Do not use plastic, silicone or glass.
- ⚠ Do not allow food other than Pizza or Bread Dough to contact the stones. Any foods that contain fat, oil or butter (meats, items coated with olive oil, cookies, biscuits, etc.) should not contact the stones directly. These items should be baked in a metal baking pan, on a metal baking sheet or in a cast-iron skillet as the stones will absorb the fat, oil and butter which can cause smoking, odors, staining, and can impart rancid flavors to items that you bake in the future.
- ⚠ Stones are fragile and can break if dropped. **THE PIZZA OVEN BOX BECOMES EXTREMELY HOT, DO NOT TOUCH THE STONES OR ANY OTHER PART OF THE PIZZA OVEN BOX WHILE IT IS IN USE.**
- ⚠ To clean stones, heat the Pizza Oven Box for 15 minutes after food is cooked and scrape off any remaining residue. Do not use any cleaning agents or other liquids to clean the stones.
- ⚠ **DO NOT REMOVE PIZZA OVEN BOX FROM GRILL UNTIL IT IS COMPLETELY COOL** Allow at least 90 minutes after turning off grill to remove. If using a charcoal grill additional cooling time may be required. Do not use water or other solvents to aid in cooling the Pizza Oven Box after use.
- ⚠ Do not place gasoline, alcohol, wood products, charcoal or any other combustible material (unless BakerStone approved) in the baking chamber.
- ⚠ The Pizza Oven Box must never be used indoors or for heating purposes.

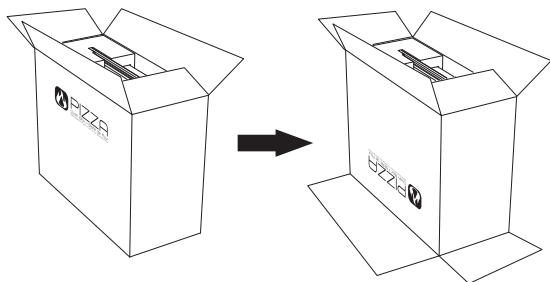
# Product Guide

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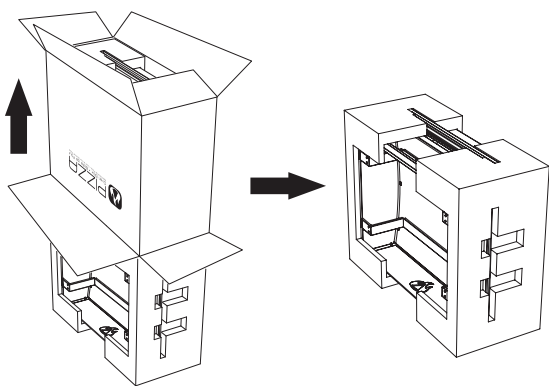
# Product Guide

**Congratulations** on your purchase of the amazing **BakerStone Pizza Oven Box!** You are a few minutes away from baking delicious Pizzas and more on your outdoor grill using your Pizza Oven Box. Use these instructions to properly assemble the Pizza Oven Box.

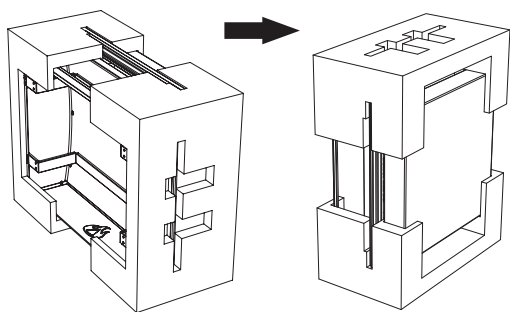
## Unpacking the Pizza Oven Box



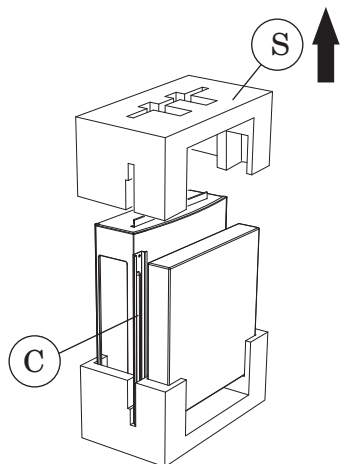
**STEP 1.** After opening the box from the top end, while keeping the flaps open and holding the contents in place, gently flip the box over and open the bottom end.



**Step 2.** With the flaps open, carefully remove the outer box.

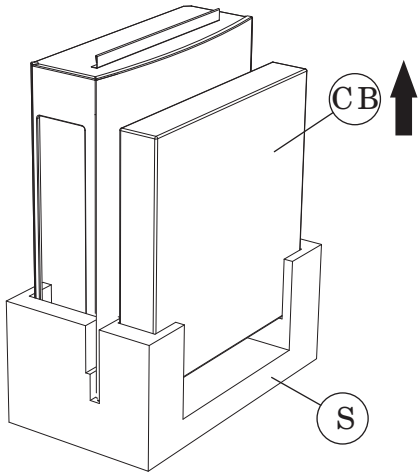


**Step 3.** Carefully tip the contents on its side.

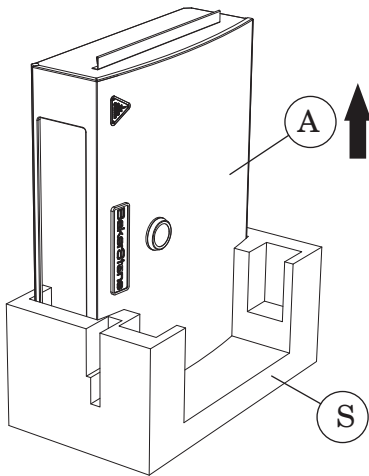


**Step 4.** Remove the top Styrofoam Block (S). **NOTE:** There will be some tape that you will need to cut in order to do this. Remove the Stone Supports (C) held on either side of the Styrofoam Blocks (S). You will need these Stone Supports (C) later to secure the stones to the oven.

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**Step 5.** With one Styrofoam Block (S) removed, gently remove the brown cardboard box (CB) that contains the stones. Remove the tape from this cardboard box and place each stone gently on an even, soft surface. **NOTE:** *The stones are fragile, handle the cardboard box (CB) with care.*



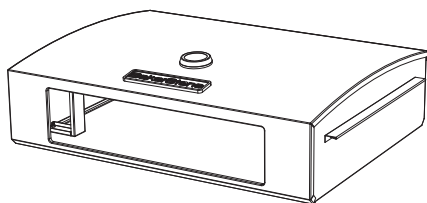
**STEP 6.** Gently remove the oven from the Styrofoam Block (S). Discard the protective plastic bag.

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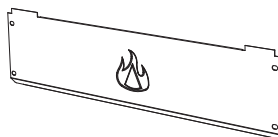
Before assembling your Pizza Oven Box, ensure that all parts below are included.

**NOTE:** The Back Panel (B) is pre-assembled [it contains 4 Screws (J) and Washers (H)] and must be removed prior to installing the Stones (D-G) and Stone Supports (C). You will be re-attaching this panel at the end of the assembly process.

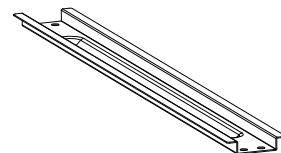
**A** x1  
Ho using



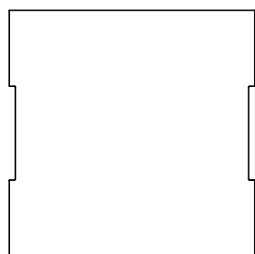
**B** x1  
Back Panel



**C** x2  
Stone Supports



**D** x1  
Top Stone



**E** x1  
Base Stone



Tab  
Notch

**F** x2  
Side Stones



**G** x1  
Rear Stone



**H** x4  
M4 Flat Washers



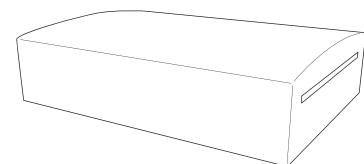
**I** x8  
M4 Lock Washers



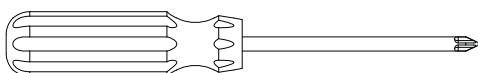
**J** x12  
M4x0.7-10  
Tapping Screws



**K** x1  
Dust Cover



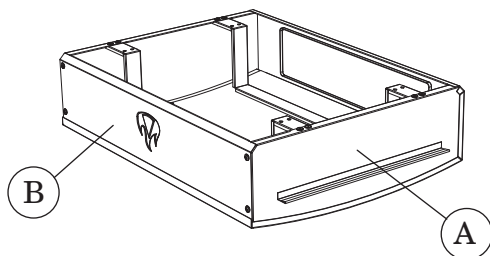
Tool required for assembly:  
#2 Philips Head Screwdriver



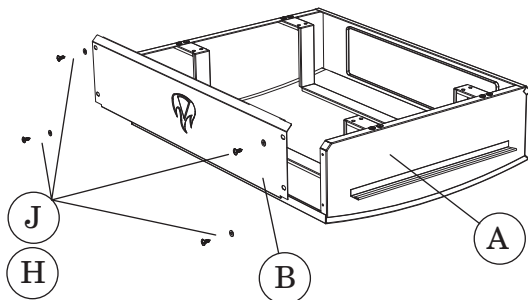
**Have a question?**  
**Please Do Not Return This Product To The Store.**  
**Contact us first!**  
**1-855-657-6836 or <http://support.bakerstonebox.com>**

# Product Guide

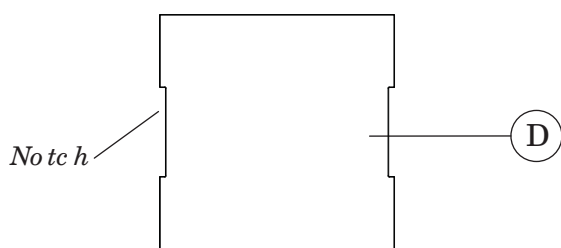
## Assembly of the Pizza Oven Box



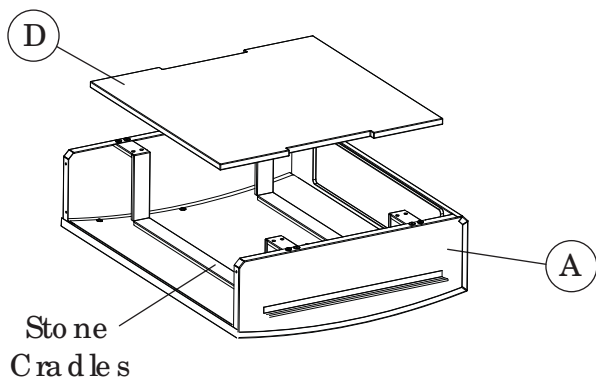
**STEP 1.** Place the HOUSING (A) carefully upside down on a clean, soft surface. **NOTE:** Failure to do so may result in scratching or denting the Pizza Oven Box.



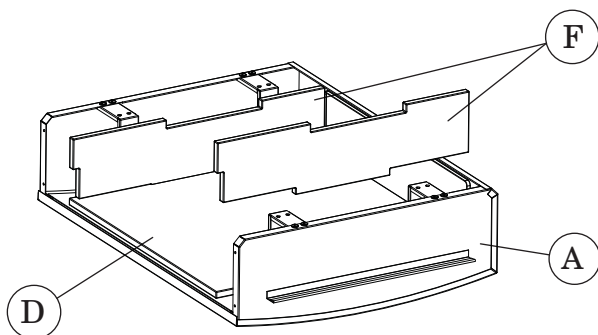
**STEP 2.** Remove the BACK PANEL (B) from the HOUSING (A) by removing its 4 SCREWS (J) and 4 FLATWASHERS (H). You will identify the BACK PANEL (B) by the embossed Bakerstone flame logo on this panel.



**STEP 3.** Identify the TOP STONE (D), this is the largest stone in the box. **NOTE:** There are notches on both sides of this stone.

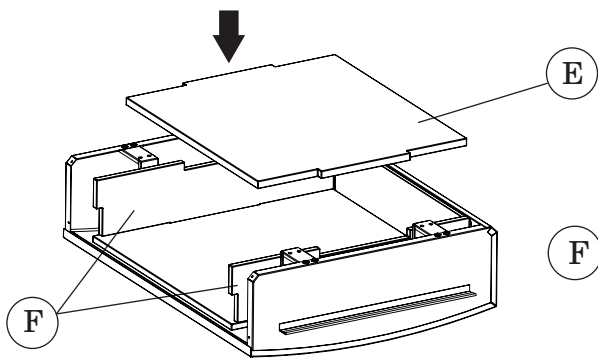


**STEP 4.** Gently fit the TOP STONE (D) into the Stone Cradles of the HOUSING (A).

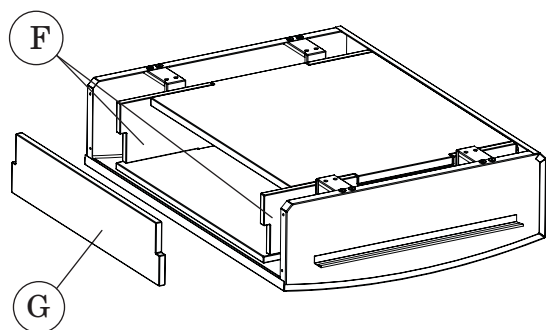
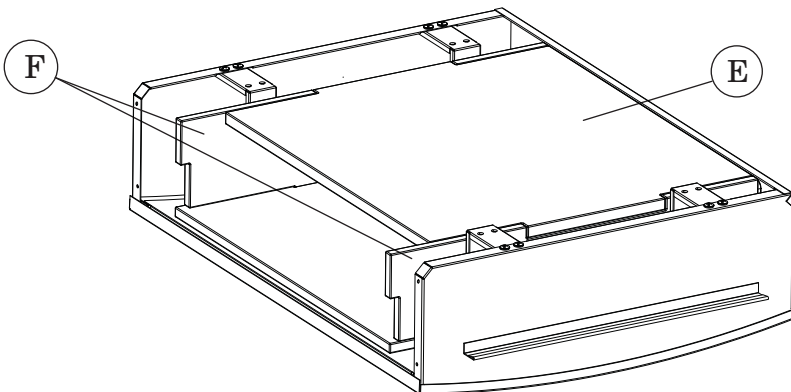


**STEP 5.** Identify the 2 SIDE STONES (F). Fit the 2 SIDE STONES into the notches of the TOP STONE (D). **NOTE:** The flat end of the SIDE STONES (F) should face the Front of the oven.

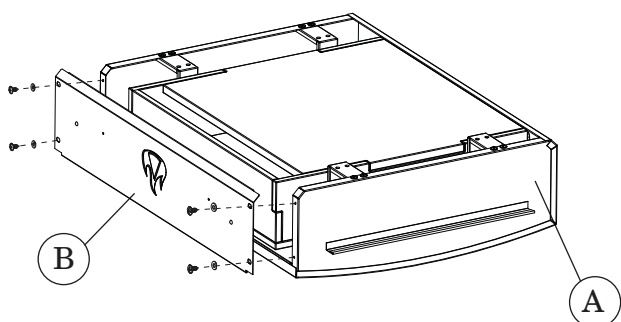
# Product Guide



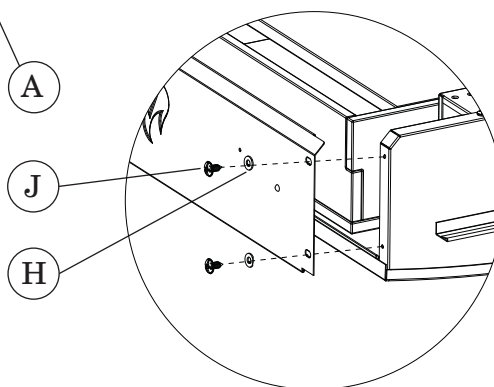
**STEP 6.** The other large stone is the **BASE STONE (E)**. Fit this in between and on top of the 2 **SIDE STONES (F)**.



**STEP 7.** Fit the remaining **REAR STONE (G)** into the notches of the 2 **SIDE STONES (F)**.

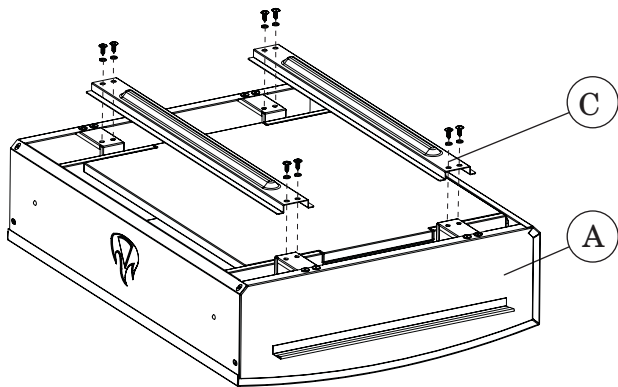


**STEP 8.** Place the **BACK PANEL (B)** back onto the **HOUSING (A)** and secure with 4 **SELF TAPPING SCREWS (J)** and 4 **FLATWASHERS (H)**. **NOTICE: Do not overtighten screws, cracking of the enamel finish may occur.**

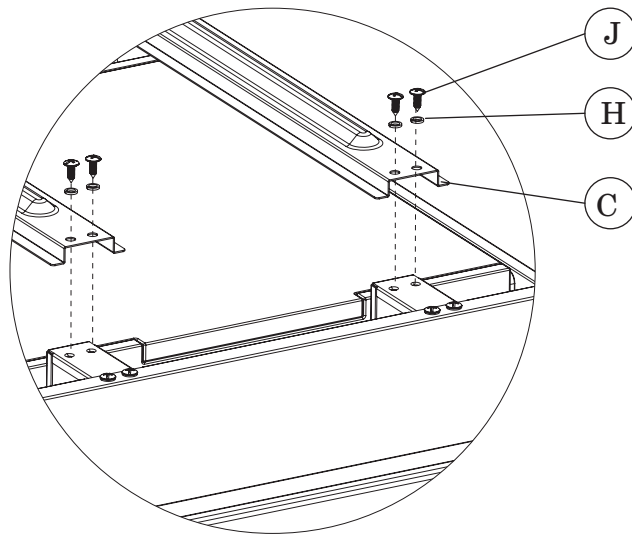




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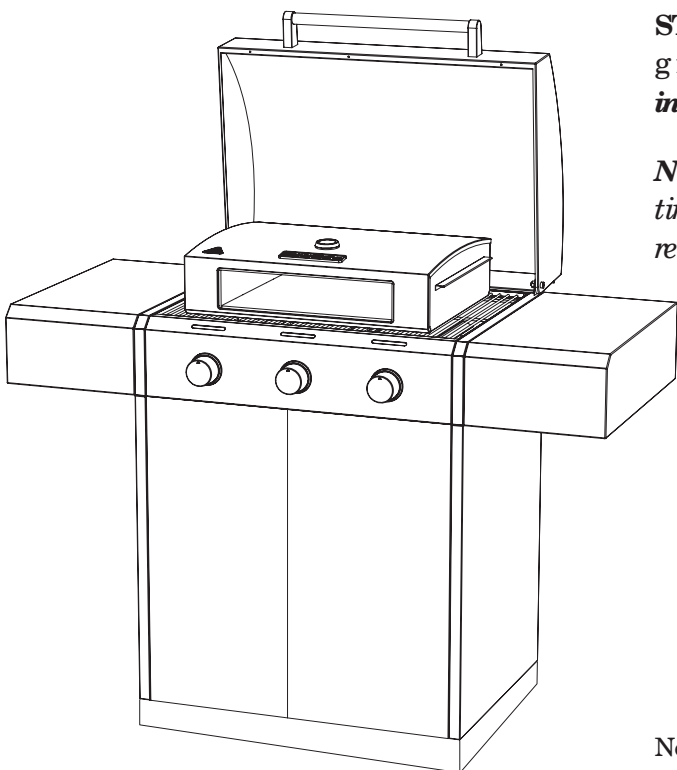


**STEP 9.** Place the **STONE SUPPORTS (C)** across the **HOUSING (A)** and secure with **SELF TAPPING SCREWS (J)** and **LOCK WASHERS (I)**. **NOTE:** *The flat side of the **STONE SUPPORTS (C)** faces toward the stones and the protruding ridge faces up.* **NOTICE:** *Do not over tighten screws, breakage of stones may occur.*



**STEP 10.** Turn the **PIZZA OVEN BOX** over and place on grill when ready to bake. **NOTICE:** *Remove the warning sticker before placing on gas grill.*

**NOTE:** *Before using your Pizza Oven Box for the first time, wipe the base stone with a damp cloth to remove any packaging debris.*



**NOTE:** *If your Pizza Oven Box does not reach the proper baking temperature, your grill may utilize flame tamers, extra heat tents or Flavorize® bars. These components sit between the cooking grate and the burners and deflect the heat from the burners downward. Once your grill has completely cooled, remove these pieces and try again.*

Note: Grill not included.

# Product Guide

**This is what is needed to create a gourmet pizza.**

<b>Ingredients</b>	<b>Notes</b>
<b>Pizza Dough*</b>	Store bought or home made (see page 6 for recipe).
<b>Pizza Sauce</b>	Store bought or home made (see page 8 for recipe).
<b>Cheese</b>	Fresh mozzarella is excellent or you can use your favorite cheese.
<b>Herbs, Spices and Salt</b>	Use Fresh Basil or Oregano and a nice Sea Salt.
<b>Olive Oil</b>	Use a good quality Extra Virgin Olive Oil for best flavor.
<b>Toppings</b>	Use chopped/sliced vegetables, pre-cooked meats, etc. Get creative!

\* Ready to use pizza dough is available in many supermarkets, grocery stores, pizzerias, and gourmet food shops near you. *Ask for it*; using fresh pizza dough will greatly enhance your BakerStone pizza experience. With a little practice, you'll be creating your own gourmet pizza in no time at all!

<b>Equipment</b>	<b>Notes</b>
<b>3-burner or larger gas grill</b>	
<b>BakerStone Pizza Oven Box</b>	
<b>Wooden Pizza Peel</b>	This is an inexpensive tool that will make all the difference in your quest for creating your own gourmet pizza. A Wood Pizza Peel dusted with flour will enable you to prepare and top your pizza and then easily launch them into the Pizza Oven Box with success and confidence time and time again.
<b>Pizza Turner</b>	Another inexpensive yet indispensable tool, the Long-Handled Spatula or Round Pizza Turner will enable you to effortlessly rotate and tend to your gourmet pizza or other bread items while they bake in the Pizza Oven Box.
<b>Metal Pizza Peel</b>	The final quintessential tool in your quest for creating your own gourmet pizza is the Metal Pizza Peel. This thin bladed tool allows you to expertly remove and transport your gourmet pizza to your adoring fans.

# Product Guide

## How to use your Pizza Oven Box

**⚠ WARNING:** Please completely read all safety precautions at the beginning of and throughout this guide before using your Pizza Oven Box. The Pizza Oven Box becomes extremely hot and can cause burns. Failure to follow precautions when using the Pizza Oven Box can result in serious injury and/or property damage.

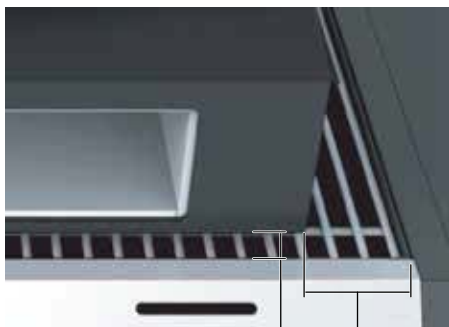


**STEP 1.** Open the lid on the gas grill that will be used with the Pizza Oven Box. **WARNING:** Gas grill lid must remain **OPEN AT ALL TIMES** while the Pizza Oven Box is on the grill. **NOTE:** If your BBQ/ Grill configuration includes a **HOT PLATE (Griddle)**, remove this prior to use and center the remaining section of open grill plate in the BBQ/ Grill and place the BakerStone Pizza Oven Box on top.



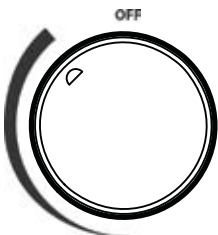
**STEP 2.** Place the Pizza Oven Box on the cooking grate of the grill, leaving a 0.5" space between the front edge of the Pizza Oven Box and the front edge of the cooking grate of the grill and at least 1" of space between both side edges of the Pizza Oven Box and both side edges of the cooking grate.

**WARNING:** Failure to leave the spaces indicated above may result in restricted airflow and improper ventilation for your grill. This could result in serious injury and/or property damage. **DO NOT USE THE PIZZA OVEN BOX WITH YOUR GAS GRILL IF YOU CANNOT LEAVE ADEQUATE SPACE FOR VENTILATION AS DESCRIBED ABOVE.**



0.5" (1.2cm)  
1.0" (2.5cm) or more

**STEP 3.** With the gas grill lid completely open and proper spaces surrounding the Pizza Oven Box, light your gas grill as instructed by the gas grill manufacturer.




**STEP 4.** Set all burners to **HIGH** and preheat the Pizza Oven Box for 20 minutes


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Temperature Range Indicator

**STEP 5.** Adjust the burner settings on the gas grill to obtain the desired temperature range for the foods that are being baked. **NOTE: It will take 15 minutes for the temperature range indicator to function.**

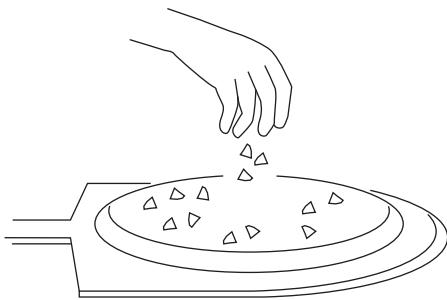
For baking items such as Breads and Cookies, adjust the heat of the grill so that the indicator reads in the  baking zone.

For Pizza and Roasting Meats and Vegetables, adjust the heat so that the indicator reads in the  baking zone.

 = 200°-500° F  
93°-260° C

 = 500°-800° F  
260°-427° C

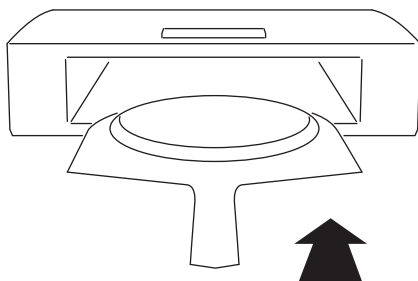
**NOTE:** Temperature range indicator is not an accurate measuring instrument.



**STEP 6.** Dust a Wooden Pizza Peel with flour (approx 2 Tbsp of flour) and spread around board to evenly coat the entire peel. Then, holding the peel at a 45 degree angle over a sink, gently tap the peel to remove the excess flour. **NOTE:** This will ensure that the pizza does not stick to the peel when launching the pizza into the Pizza Oven Box.

**STEP 7.** Place a hand-stretched or rolled-out pizza dough on the floured Pizza Peel. Create your pizza using your favorite sauce and toppings.

**STEP 8.** Using the pizza peel, launch your pizza into the Pizza Oven Box.

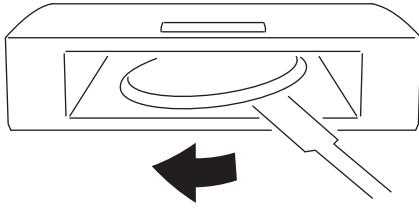


**NOTE:** This can be accomplished by placing the pizza peel just over half-way into the Pizza Oven Box, and using a quick back and forth shaking motion while sliding the peel out of the Pizza Oven Box. See [www.bakestonebox.com](http://www.bakestonebox.com) website for a video demonstration. **WARNING: Failure to use pizza peel to insert pizza can result in serious injury.**

**NOTE:** Do not allow food other than Pizza or Bread Dough to contact the cordierite stones. Any foods that contain fat, oil or butter (meats, items coated with olive oil, cookies, biscuits, etc.) should not contact the stones directly. These items should be baked in a metal baking pan, on a metal baking sheet or in a cast-iron skillet as the stones will absorb the fat, oil and butter which can cause smoking, odors, staining, and can impart rancid flavors to items that you bake in the future.

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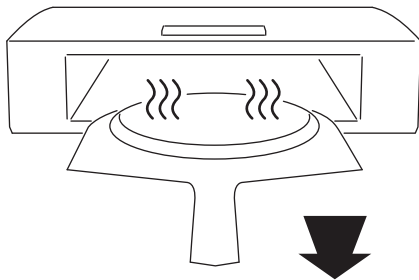
**STEP 9.** Bake the pizza for 1 minute\* to allow the crust to set.



**STEP 10.** After 1 minute\*, use a long spatula or Pizza Turner to rotate the pizza 1/4 to 1/3 turns roughly every 45 seconds\*. Bake your pizza for approximately 2-4 minutes\*, being careful not to burn your pizza.

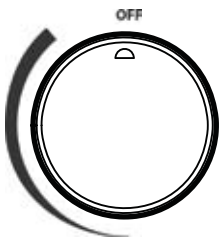
**NOTE:** The Pizza Oven Box is hottest in the back. Periodically rotate your pizza to ensure it is baked evenly.

**WARNING:** Touching the Pizza Oven Box anywhere with your bare hand or skin could cause serious injury.



**STEP 11.** Using a Metal Pizza Peel, remove the fully cooked pizza from the Pizza Oven Box and transfer to a cutting board or serving tray and allow to cool.

**NOTE:** The pizza will be very hot when you remove it from the Pizza Oven Box. **WARNING:** Removing the pizza with anything but the pizza peel could result in serious injury.



**Step 12.** When finished baking, turn the burners on the gas grill to the off position and allow the gas grill and the Pizza Oven Box to cool for a period of at least ninety (90) minutes. **NOTE:** If cleaning is required, leave the burners on and continue to heat the oven for 15 minutes prior to cleaning. After cleaning, turn the burners on the gas grill to the off position and allow the gas grill and the Pizza Oven Box to cool for a period of at least ninety (90) minutes. [See page 11 for Care and Cleaning instructions]

**WARNING:** Serious injury can occur if the gas grill and Pizza Oven Box are not allowed to completely cool and you touch them.

*\*Cooking times are provided as basic guide lines. Times can vary depending on weather conditions, gas grill condition and gas grill performance.*

## Care & Cleaning

Let Pizza Oven Box cool completely before removing from gas grill.

Do not use household cleaners or liquids on stones.

Do not use household cleaners on metal housing.

Wipe outer housing with a soft damp cloth only when completely cooled.

After baking your final pizza, you can clean the Pizza Oven Box by letting the burners remain on high for approx 15 minutes. Any residue should burn off and remains can be pushed to the back of the oven.

Darkening of the stone from ingredients or excess flour will occur over time and will not affect baking performance of the Pizza Oven Box.

***NOTE:** Do not allow food other than Pizza or Bread Dough to contact the stones. Any foods that contain fat, oil or butter (meats, items coated with olive oil, cookies, biscuits, etc.) should not contact the stones directly. These items should be baked in a metal baking pan, on a metal baking sheet or in a cast-iron skillet as the stones will absorb the fat, oil and butter which can cause smoking, odors, staining, and can impart rancid flavors to items that you bake in the future.*

## Customer Service

For general inquiries, please email us at [support@bakerstonebox.com](mailto:support@bakerstonebox.com) or call **(855) 657-6836**.

For **North American** customer service needs, such as replacement parts and warranty claims, please email us at [support@bakerstonebox.com](mailto:support@bakerstonebox.com) or call **(855) 657-6836**.

For customer service needs in **New Zealand** please contact the New Zealand distributor: **Riverlea Group Ltd.** / Freephone: 0800 438 274 / email: [customerare@riverleagroup.co.nz](mailto:customerare@riverleagroup.co.nz)  
website: [www.riverleagroup.co.nz](http://www.riverleagroup.co.nz)

For customer service needs in the **UK and all other EU countries** please contact the main European distributor: **La Hacienda Ltd.** / email: [sales@lahacienda.co.uk](mailto:sales@lahacienda.co.uk)  
website: [www.lahacienda.co.uk](http://www.lahacienda.co.uk)

## Frequently Asked Questions

### **Why is my Pizza Oven Box not getting hot enough?**

If your Pizza Oven Box does not reach the proper baking temperature, your grill may utilize extra heat tents or Flavorizer® bars. These components sit between the cooking grate and the burners and deflect the heat from the burners downward. Remove these pieces and try again. Also, if you have an infrared grill, you will need to remove the heat shield that sits between the cooking grate and burners as this shield will block the heat from reaching the Pizza Oven Box.

### **Can I close the lid of my grill while using the Pizza Oven Box?**

We advise you to keep the lid of your grill in the fully opened position while using the Pizza Oven Box in order to protect you and your grill. If you fully or partially close your grill lid while using the Pizza Oven Box, it may cause components of your grill to overheat which may result in damage to your grill and/or bodily injury should you touch the overheated components.

### **How do I clean the Pizza Oven Box?**

After baking your final pizza, you can clean the Pizza Oven Box by letting the burners remain on high for approximately 15 minutes. Any residue should burn off and remains can be scraped off and pushed to the back of the oven by using a long handled BBQ brush. Once the oven has cooled completely, a damp cloth can be used to wipe off any char left in the oven. The stone will remain blackened and/or darkened which is natural. If this does not clean the stone to your satisfaction, you can also remove the Support Brackets and flip the Base Stone over (horizontally) and replace the Support Brackets. This will give you a clean Base Stone to use and the next time you use the Pizza Oven Box, any remaining residue will burn off.

### **Where is the hardware pack located in the box?**

The hardware pack is a small clear bag and is taped to the Stone Supports.

### **Why don't the notches line up with the Stone Supports or Stone Cradles?**

The notches and Stone Supports or Stone Cradles are not supposed to line-up.

### **I have knocked and/or dropped my oven while moving it and cracked a stone, will it still work?**

Yes, small cracks have no effect on cooking performance. Wipe the area with a damp cloth to remove any loose stone particles before using.

### **Where can I purchase replacement parts?**

Depending on your location, you can purchase replacement parts from the following links:

**U.S.A.:** <http://shop-usa.bakestonebox.com/>

**Canada:** <http://shop-canada.bakestonebox.com/>

**Australia:** Please contact the store where the product was purchased.

**Europe:** <http://www.lahacienda.co.uk/products/bakestone-pizza-oven-box>

**New Zealand:** <http://www.bakestonebox.co.nz/>