



Setup and Usage Instructions - Large 2.0

Safety: The Pizza-Porta is inserted into a Big Green Egg® or other kamado grill. Pizza cooking is done at high temperature (>500F). For this reason, extreme caution must be observed when interacting with the Pizza-Porta™. It will be **HOT**.

- Never touch, adjust, lean against or contact parts other than the handle. Steel is hot.
- Ensure that your table or other surrounding accessories are not in contact with the outside of the kamado/BGE grill. It will be hot.
- You may experience excess smoke and flame while your grill is getting up to temperature. Burn off the excess grease before cooking pizza (before the Pizza-Porta stone is added).
- Allow the kamado/BGE to cool completely before handling the Pizza-Porta. It is hot.
- Use an oven mitt or metal tool to adjust the air vents. Tabs will be hot.

1) Unboxing

- **Edges may be sharp – use gloves/ caution**
- **Bottom of door is a stop – use care not to pinch fingers.**

The door box is shipped inside ring assembly see Image 1.

- Pull out all parts and place on a scratch resistant surface
- Locate hardware bag. It contains:
 - 5 small round head stainless bolts
 - 1 large round head stainless bolt
 - 5 locking stainless nuts
 - 1 stainless Acorn nut
 - 4 stainless washers
- You will need a Philips screwdriver and a small 11/32" wrench.



Image 1

2) Attach door box to ring assembly

- Arrange ring assembly and door box so that the slot on each is on top. Slide the door box between the top and bottom rings. Align the top first. Top slots - shown in Image 2
- The box will 'snap' into place on the bottom rivets.
- Place large bolt (that matches the acorn nut) up through slot
- Place 4 washers onto the bolt
- Hand tighten Acorn nut onto bolt as shown in Image 3

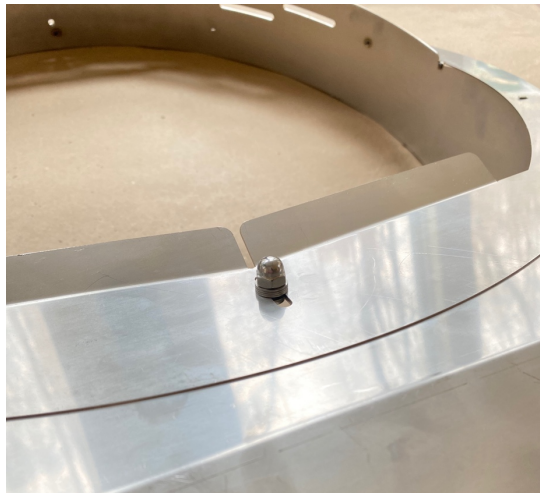


Image 3

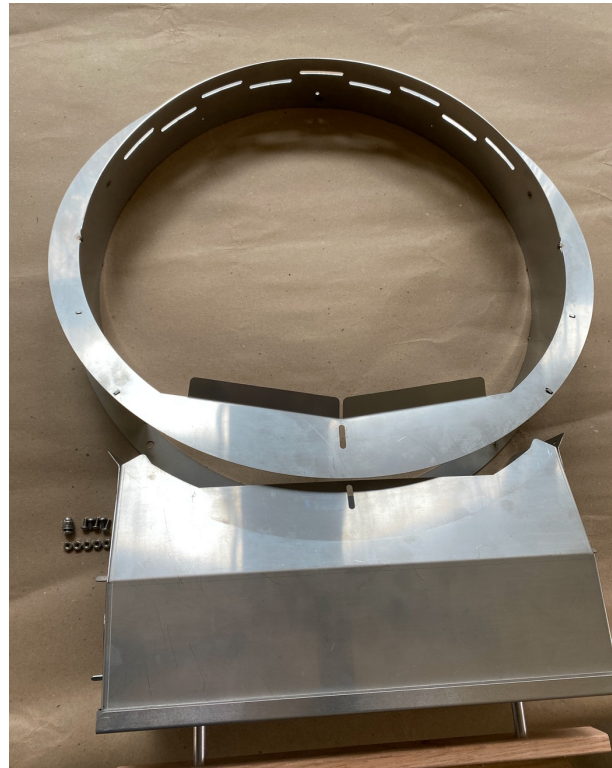


Image 2

3) Side bolts:

- Two side bolts shown in Image 4
- Place bolts into side holes from outside in – top two bolts first, then pivot the bottom to snap and align the bottom two.
- Tighten the nuts on the inside of the ring assembly
- If you purchased a unit with a double rack – incorporate Pg 4. instructions here

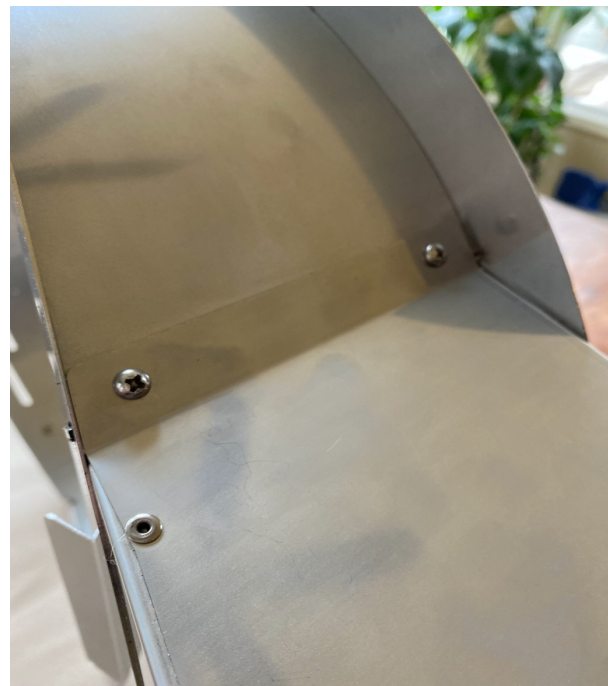


Image 4

4) Bottom:

- Thread the final bolt from inside the unit and tighten the nut as shown in Image 5

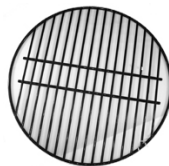
5) Final Tighten/ adjustments

- Make sure all interior nuts are tight and adjust acorn nut front/back so that it sits inside the top dome of your grill and keeps the entire unit from sliding out when you pull the door open
- Adjust latch on the inside of the door with your hand so there is slight friction when the unit is cool. As the door heats up, the metal expands and affects its adjustment
- Tighten hinge bolts from time to time



Image 5

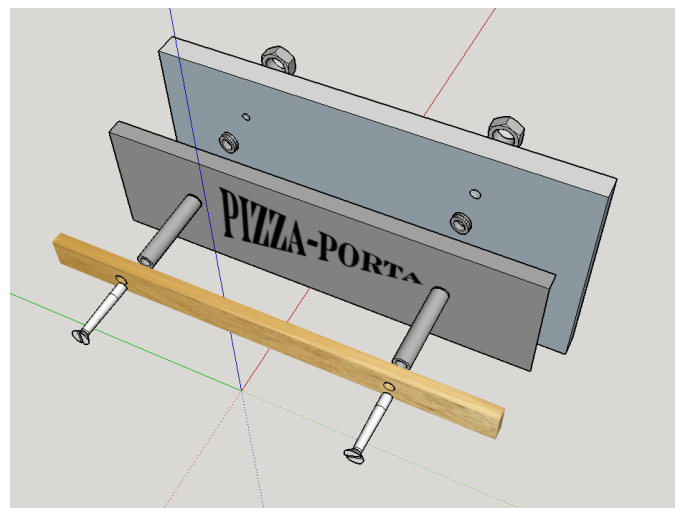
Grill Setup Single Stone: Set plate-setter with legs down, then a non-conducting spacer (metal grate or balled up aluminum foil) and then the Pizza Stone on top.



(Additional deflection can be achieved by putting the aluminum pan directly under the pizza stone.)

Assembling the handle:

The handle ships attached to the door. If parts have come loose during shipment, assemble as shown. The locknuts are the only part on the inside of the door.



Optional double rack installation - (Large 2.0 Double Rack Kit is available for purchase as an accessory) www.pizza-porta.com

1) The double rack kit includes

- Three stainless brackets
- 2 stainless nuts
- 2 stainless bolts

2) Assembly

- Flip the Pizza-Porta upside down as shown in Image 7
- Unbolt the nuts on the inside of the unit
- Place one bracket so bolts align through the holes – the bracket will extend below the bottom of the Pizza-Porta. Note there is a left and right – the bracket should be positioned away from the door as shown.
- Replace nuts and tighten



Image 7



Image 7

3) Repeat on the other side

4) Rear Bracket

- The rear bracket uses the middle bracket hole and the bracket slot to attach as shown in Image 8
- Place one bolt from the outside in into dedicated hole in the rear ring
- Position bracket slot over this bolt, place nut and hand tighten
- Place the other bolt through the horizontal slot of rear ring where it aligns with the hole in the bracket
- Align bracket vertically, tighten nuts

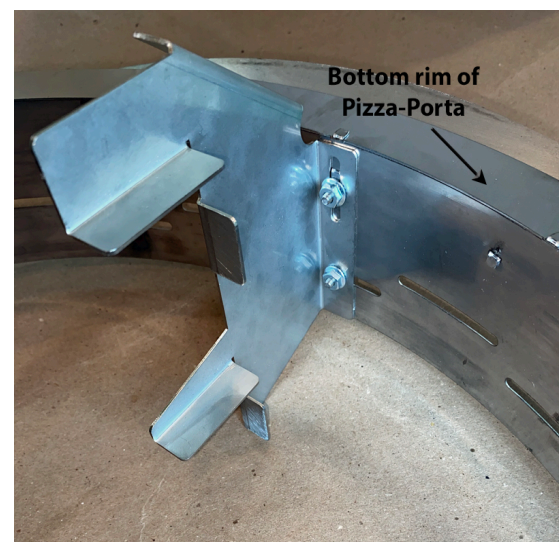


Image 8

Stone installation with the double rack

Place bottom stone into the Pizza-Porta from the top – not through the door. Angle bottom stone and lower it into the bottom supports. Set entire Pizza-Porta with bottom stone into the Big Green Egg as a unit (over the plate setter). Place the second stone on the top bracket arms. Slide the Pizza-Porta toward the front as you lower the dome and then ensure that the top acorn stopper nut is inside the dome.

When using 2 stones, the top stone can be installed through the door.



Grill setup for the double rack kit: Use plate setter with legs up; one leg toward the front. Do not place it down in the slots on the fire ring as this constricts airflow. No spacer is needed as the rack suspends the stones.

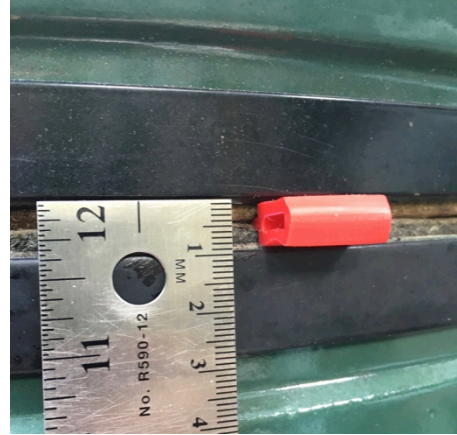


(If the pizza stone is too hot, a 14" aluminum pan can be added directly under the bottom pizza stone.)

Additional Setup details

Hinge Set Up: (If necessary)

- Fit the Pizza-Porta before you light a fire.
- The black bands clamp onto the base and the grill dome. This allows variation in alignment (even if assembled by a dealer).
- Best fit when the Egg is set up at the factory specified distance of 10-12mm or 3/8”.
- Check to see that your black bands are about 10mm apart *all the way around* the dome. If not, follow the Big Green Egg instructions for aligning the dome to the base.
- The Kamado Joe hinges are designed to stay in alignment, no adjustment should be necessary.



Pizza-Porta Door hinges and latches,

- Tighten hinge bolts from time to time.
- The tab at the top of the door on the inside can be flexed up or down by hand to increase or decrease the closing resistance. The door does expand slightly at temperature. Adjust tension to be loose when cool to ensure the right adjustment for operation while cooking.



Airflow: Start with the Pizza-Porta vents closed and door unlocked. Open the top vent of the grill until it reaches 500F. Then, close off the top vent of the dome and use only the Pizza-Porta vents as it heats past this point. Allow grill to heat up for 20-30 minutes. Stone should be at least 400F before placing a pizza. If you have difficulty reaching high temperature, make sure nothing is blocking the airflow below and around the pizza stones. We highly recommend a Kick Ash Basket or other grate below the fire.

Gaskets or felt: Cooking at high temperatures is tough on a gasket in any configuration. Use caution removing or sliding the unit when the grill is hot. The gasket may be damaged.

For more information use this code to go to the User Setup and video section of our site. Or visit www.pizza-porta.com/owner-resources