

# Setup and Usage Instructions – Vision Large



**Safety:** The Pizza-Porta is inserted into a 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 adjust, or touch parts other than the handle while cooking. The metal is hot.
- Ensure that your table or other surrounding accessories are not in contact with the outside of the 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 or stone is added).
- Allow the kamado grill 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 placed inside ring assembly for shipping or storage. 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 top slots - shown in Image 2
- 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

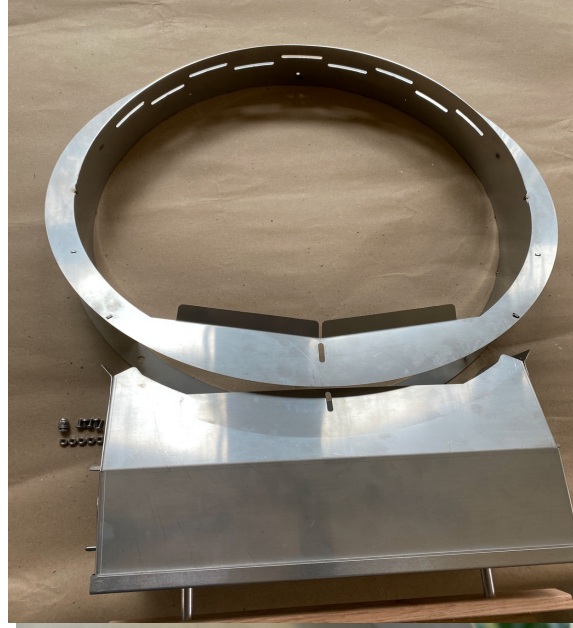


Image 2

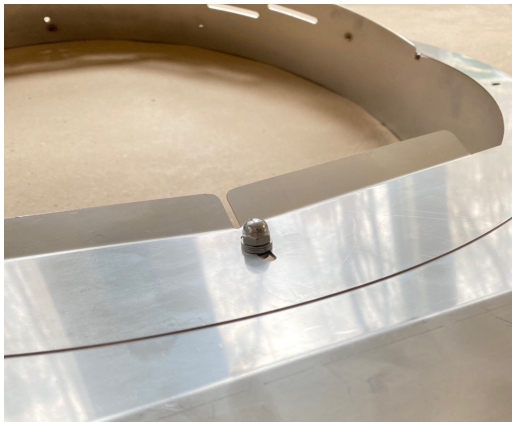


Image 3

## 3) Side bolts:

- Set unit on its side as shown in Image 4
- Place two bolts into side holes from outside in,
- Hand 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) Repeat on the other side.

## 5) Bottom:

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

### 6) 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 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



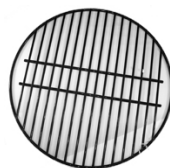
*Image 5 – Note clearance holes fit over the bottom ring rivets*

### Slam Stopper

Remove the spring pin from the base of the grill before installing the Pizza-Porta. Using a 10mm or adjustable wrench, remove and reinstall with the pin facing down during cooking.



**Grill Setup Single Stone:** You must use a deflector and a separate pizza stone to cook pizza.

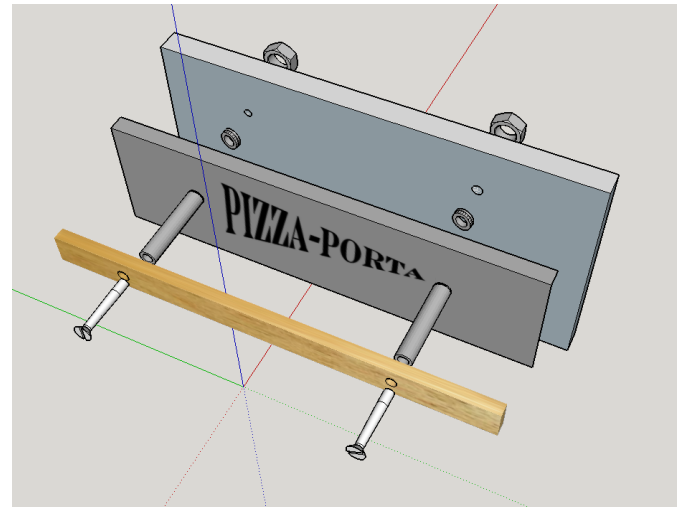


Setup options: 1) The stone can be placed on the standard grate over the deflector with spacers to raise the pizza stone to felt level or 2) The deflector can be placed on the lower rack and the pizza stone elevated on the upper grate. 3) The optional double rack can support 2 14" or 15" pizza stones.



### Assembling the handle:

The handle ships attached to the door. If parts have come loose during shipment, assemble as shown. It is critical to have spacers between the door and the aluminum nameplate. 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](http://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
- Replace nuts and tighten



Image 6



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 – top hole is left open
- 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 other bolt through the horizontal slot of rear ring where it aligns with the hole in the bracket
- Align bracket vertically, tighten nuts

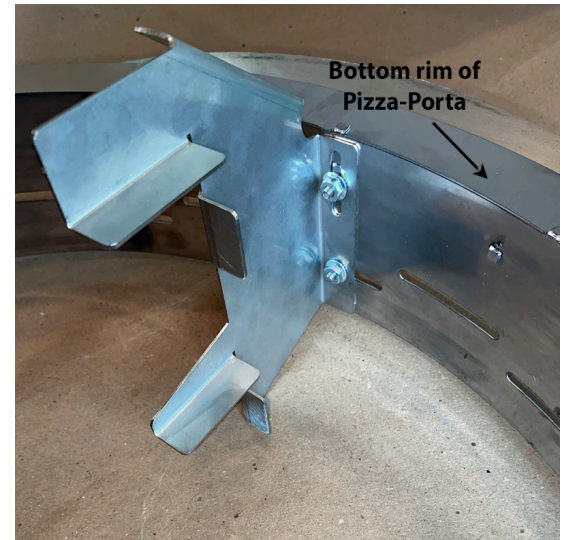
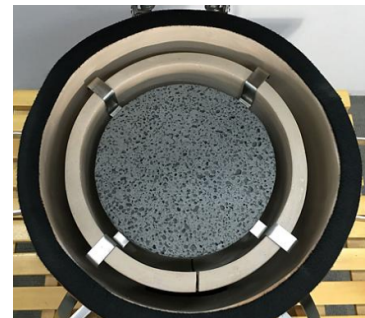


Image 8

**Grill setup for the double rack kit:** Use deflector stone suspended below the rack. No spacers are needed as the rack suspends the stones.

**The VISION Pizza-Porta with double rack can accommodate 14" or 15" pizza stones.**



#### Stone installation with the double rack

Place the Pizza-Porta into the grill (over the deflector). Angle bottom stone and lower it onto the bottom supports. Place the top stone onto the upper supports. **DO NOT** lift the unit with the stones loaded. **THE STONES MAY FALL OUT.**



(If the pizza stone gets too hot, a 14" aluminum pan or optional deflector can be added directly under the lower pizza stone.)

### **Pizza-Porta Door hinges and latches,**

- Tighten hinge screws 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 expands slightly at temperature tightening the latch. 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](http://www.pizza-porta.com/owner-resources)

