

Quick start guide

Best practices for **Medium** Pizza-Porta.



- 1) Pizza peels are necessary to cook pizza in a Pizza-Porta. A 10" wide peel fits perfectly. A wood peel for placing and metal peel for retrieving works best.
- 2) All BGE/KJ/kamado grill hinges are adjusted a little differently. Test the fit before you start a fire. Your Pizza-Porta is designed to fit at the factory settings. Small air leaks are ok. See guide below for full setup details.
- 3) When cooking pizza on a BGE, don't underestimate them, they get hot! Move all flammable/melting items away from the grill. Do not set the grill on surfaces that will scorch or melt. Cooking at 550°F to 600°F is a great temperature range for most dough. Manage the temperature to that level and experiment. Make sure you follow the setup instructions closely. **Don't ever cook pizza directly on the plate setter or put the pizza stone directly on the plate setter. This will burn the pizza bottom.**
- 4) Raw pizza dough should be floured so it is not sticky. Make sure the dough is floured well, then sprinkle a pinch of cornmeal on the peel to make it slide easily. Make sure it will slide freely before you put it in the Pizza-Porta - if not, stop and add more cornmeal. Do not put cornmeal on the stone – as long as it is above 400F degrees, the dough won't stick.
- 5) Rotate your pizza after 2 minutes – the fire will sometimes be hotter on one side. Pizza needs to be watched, this is not a Boston Butt.
- 6) Good Pizza starts with good dough – See our website for recipes and use 6-7 oz dough balls for a 10"-11" pizza. (Or hack it and buy 6 oz. raw dough balls from your local pizza restaurant.)
- 7) Make sure to lock the Pizza-Porta door closed when shutting down.
- 8) Practice makes perfect - and your friends won't mind!
- 9) Prep your grill - Make sure that your gasket is not sticky with BBQ sauce or other contaminants that may adhere the gasket to the Pizza-Porta. You may generate a great deal of smoke if you have not cooked at a high temp for a while. Let this burn off before you place your first pizza (but don't let it overheat your stone).

Setup and Usage Instructions



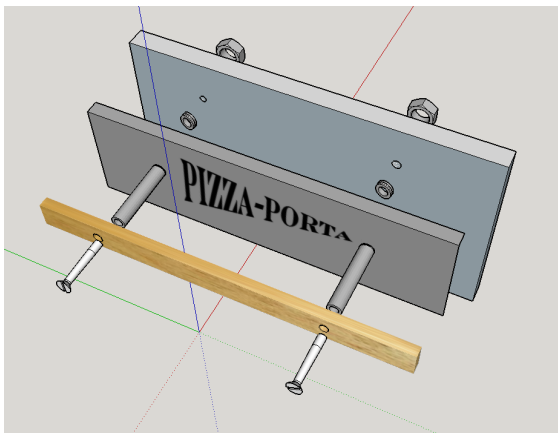
Safety First: Pizza cooking is done at high temperature (>500F). For this reason, extreme caution must be observed when interacting with the Pizza-Porta™. It will be **HOT**.

- Never touch, adjust, lean against or contact parts other than the handle. The metal parts are all **HOT**.
- Ensure that your table or other surrounding accessories are not in contact with the outside of the kamado/BGE grill. Do not place grill on a table top or other surface that will scorch or melt. It is **HOT**.
- You may experience excess smoke and flame while your grill is getting up to temperature. Turn off the excess grease with caution before cooking pizza. Scrape any debris from your plate setter/deflector before a hot cook.
- Allow the kamado/BGE to cool completely before handling the Pizza-Porta. It will still be **HOT**.
- Use an oven mitt or pizza peel to adjust the air vents. They are **HOT**.

For best results, the following accessories are recommended: Plate setter or other diffusion stone, non-conducting spacer (metal grate or aluminum foil balls), **Aluminum deflector**, Pizza Stone, Pizza Peel (wood and/or aluminum)



Assembling the handle:



Assemble the pieces as shown. The locknuts are the only part on the inside of the door. Hold the screws with a screwdriver and tighten the nuts on the inside of the door. (Note the thin spacer goes between the door and the “Pizza-Porta” heat shield)

Inserting the Pizza-Porta in a Medium:

The Big Green Egg uses a cantilever hinge. To get proper alignment:

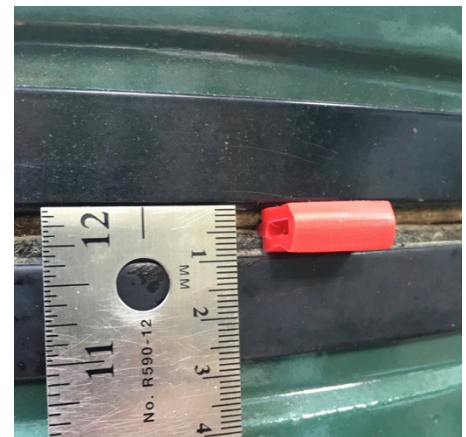
- Lock the Pizza-Porta door shut with the vents.
- The safety tab on top is provided to keep the unit from pulling out while cooking. It should be inside the top dome.
- Open the dome $\frac{3}{4}$ and hold the Pizza-Porta up against the dome lid.
- Visually align the unit with the Big Green Egg handle to center it.
- Carefully lower the lid *and* the Pizza-Porta while holding them together.
- When the lid is fully lowered, adjust the Pizza-Porta left and right and fore and aft to minimize any gap.



- See our website www.pizza-porta.com under **setup** for videos. The same procedure works for small, medium and large.

Hinge Set Up: (If necessary)

- Test fit the Pizza-Porta before you light a fire.
- The BGE black bands clamp onto the base and the grill dome. This allows variation in alignment (even if assembled by a dealer).
- The Pizza-Porta is designed to fit best when the Egg/Joe is set up at the factory specified distance of 10-12mm or $\frac{3}{8}$ ".
- 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. Loosen the band, tightening bolt enough to allow the band to slide and push the band into alignment. Once aligned, try the Pizza-Porta fit again.



Pizza-Porta Door hinges and latches,

- Tighten the Phillips head bolts of the Pizza-Porta hinge 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. Door should take a bit of force to pull open when it is hot.

BGE Setup: These small grills are very tight. It is critical to use this setup to deflect heat around the pizza stone. Place the platesetter in the highest setting with the feet down. Then place the metal grate. On top of the grate place the supplied aluminum deflector plate and then the BGE pizza stone on top. This will balance the temperature above and below the stone.



Lighting: Load your grill with an extra-full load of lump charcoal. Light your charcoal as per normal. While the fire is getting established, arrange the interior parts as shown above. If you are planning an extended cook, get the grill, platesetter and pizza stone up to a steady 300F degrees and then replenish the fuel before you start cooking pizzas.

Airflow: Start with the Pizza-Porta vents closed and door unlocked. Remove the top vent of the grill until it reaches 400F. Then, close off the top vent of the kamado dome (remove aftermarket or daisy wheel cap and use the ceramic cap for best heat resistance) and use only the Pizza-Porta vents from here. Each grill responds slightly different to airflow, you can adjust the temperature by coordinating the bottom vent with the two Pizza-Porta vents. Watch this closely as these small grills can climb quickly. Closing off the kamado/BGE grill top vent retains heat in the dome and forces airflow across the pizza.



The ceramic of the pizza stone and the plate setter require extra time to reach temperature. Stabilize the temperature for at least 15 minutes. For thicker pizza use temperatures in the 450F range for 8-10 minutes, while thin Neapolitan pizzas will cook at 600F for 3 to 4 minutes. Don't cook by stopwatch - Check the pizza often to ensure it is cooking evenly and the top and bottom are progressing at the same rate. Each pizza will cook differently. Often a mid cook rotation is beneficial. A full charcoal load at 600F should last about 3 hours, or about 15 pizzas.



Cap the top to achieve optimal airflow

Pizza results:

Pizza is part art and part science. Experiment with different temperatures and different times to get your preferred style pizza. You will notice better character in your crust because of the consistent, hot temperatures using a Pizza-Porta.

Cautions, Hints, and Tricks:

Since you have contained the heat in the dome, you can use a doming technique. Hold the pizza on a metal peel up in the dome for 20 -30 seconds to top brown it.

Heat your kamado/BGE up slowly. Monitor it very closely until you have stabilized at your target temperature for 15-20 minutes.

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.