



Quick start guide



- 1) Pizza peels are necessary to cook pizza in a Pizza-Porta. A 12" wide peel fits perfectly. A wood peel for placing and metal 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 shift around a bit to fit. A little air leak is ok. See guide below for full setup details.
- 3) Good Pizza starts with good dough – Go see Peter Reinhart, or Tony Gemignani or others for a great overnight dough recipe. (Or hack it and buy 8-9 oz. raw dough balls from your local pizza restaurant.)
- 4) 600°F to 650°F is a great temperature range for most dough – start there and experiment. Make sure your pizza stone has a deflector below it and something non-ceramic making an air gap between the deflector and the pizza stone. Use 1" aluminum foil balls, or the cooking grate. Don't ever cook directly on the plate setter or put the pizza stone directly on the plate setter. The plate setter will transmit too much heat and burn the pizza bottom.
- 5) 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.
- 6) 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.
- 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).

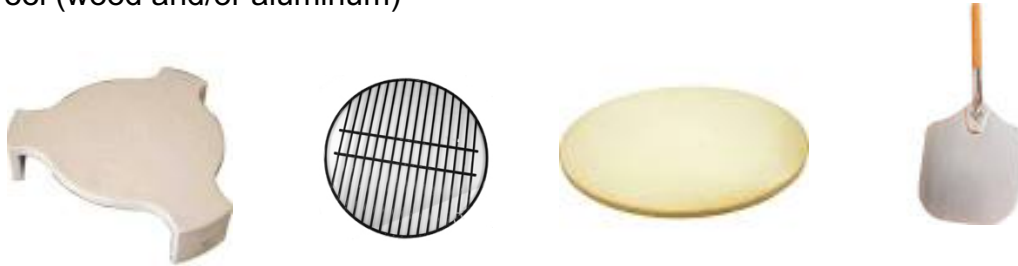
Setup and Usage Instructions



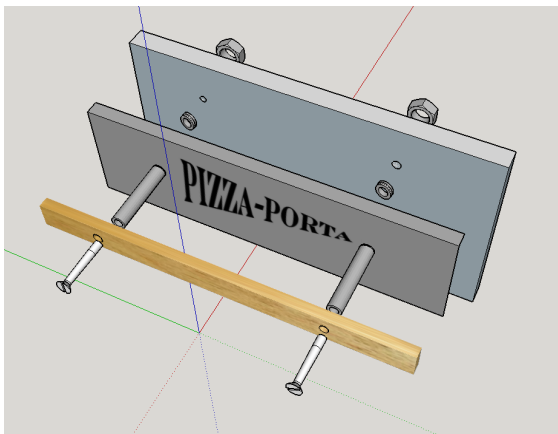
Safety: The Pizza-Porta is inserted into a Big Green Egg® or other kamado grill. Pizza cooking is done at high temperature (>500F). For this reason, extreme caution must be observed when interacting with the Pizza-Porta™. It will be **HOT**.

- Never touch, adjust, lean against or contact parts other than the handle. 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. It is **HOT**.
- You may experience excess smoke and flame while your grill is getting up to temperature. Burn 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), 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 spacer between the door and the heat shield)

Door should open down, like an oven.

Inserting the Pizza-Porta: Pre 2017

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

- Lock the Pizza-Porta door shut with the vents.
- The two top adjustable safety bolts are provided to give you a repeatable alignment setting. Slide them all the way back to start. Once you have the Pizza-Porta in place, loosen them from inside the door and slide them toward the front, against the dome lid. These keep the Pizza-Porta from pulling out while cooking
- Open the lid fully 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.



Inserting the Pizza-Porta: XL style Hinge after 2017

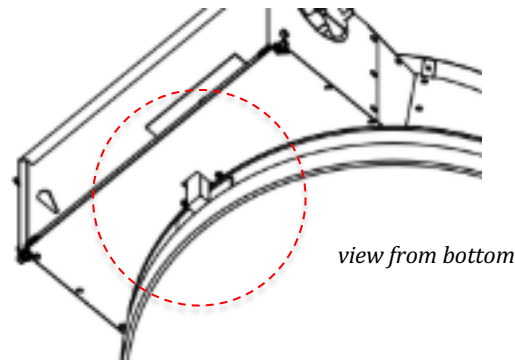
To get proper alignment:

- Lock the Pizza-Porta door shut with the side vents.
- Open the lid $\frac{3}{4}$ of the way and place the Pizza-Porta on the base slightly front, aligning the unit with the outside edges of the base.
- Carefully lower the lid and slide the Pizza-Porta back while lowering the dome. It takes a little maneuvering
- The two top adjustable acorn nuts/tabs will help anchor the Pizza-Porta while cooking – they should be completely inside the top dome.
- XL note– The spring hinges often pull the bands out of initial alignment because the band is so long. See the hinge section below if your dome lid does not close, or if there is a gap.
- See our website www.pizza-porta.com under owner resource for videos.

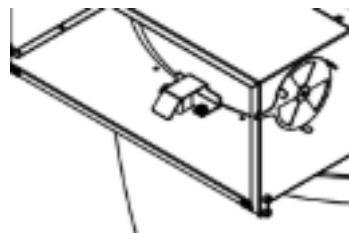


Inserting the Pizza-Porta: Kamado Joe Classic II, III and Big Joe with air-hinge.

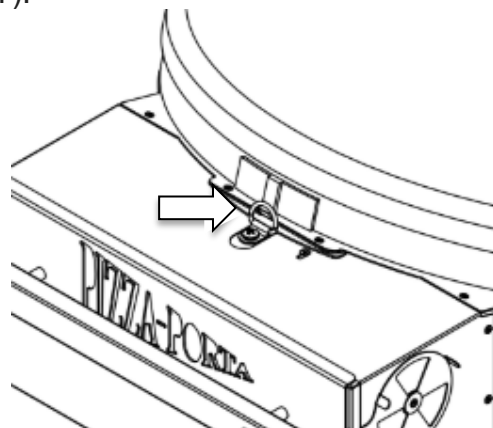
- 1) Place the Pizza-Porta in the open Kamado Joe making sure that the bottom KJ latch inserts into the square opening on the bottom of the Pizza- Porta. Push the KJ latch so that it will engage with the Pizza-Porta tab.



- 2) On the Classic, adjust so that the bottom latch is hooked on the Pizza-Porta under the internal peel guide. Test by gently lifting up on the Pizza-Porta to ensure that it stays in place. The Big Joe does not use this bottom latch due to its weight.



- 3) Center the back of the unit on the base of the KJ - left and right.
- 4) Lower the top dome of the KJ and compress the gasket so that the top retaining ring of the Pizza-Porta can be flipped over the retaining pin of the Kamado Joe. (If this should come unlatched during cooking, do not touch as it will be HOT).

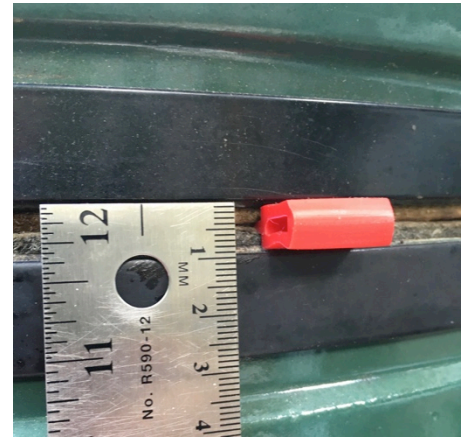


For removal,

- 1) Flip the top retaining ring off of the pin of the Kamado Joe.
- 2) Push the KJ latch pin in and lift the Pizza-Porta

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).
- The Pizza-Porta is designed to fit best 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. 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.
- The Kamado Joe hinges are factory set to stay in alignment, no adjustment should be necessary.



Door hinges and latches,

- Tighten the Allen head bolts of the hinge from time to time with the enclosed Allen wrench.
- 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 for operation while cooking.

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 plate-setter with the legs facing down with the metal grill on top. Place your Pizza stone on top of the metal grate in the center – the grate will provide a heat spacer between the plate setter and the pizza stone. Your pizza will burn on the bottom without a temperature break between the plate setter and the pizza stone. The Pizza-Porta is designed to allow you flexibility in your setup.



Airflow: Start with the Pizza-Porta vents closed and door unlocked. Open the top vent of the kamado until it reaches 500F. Then, close off the top vent of the kamado dome 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. 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 a difference in your crust because of the consistent, hot temperatures using a Pizza-Porta.

Cautions, Hints, and Tricks:

An indoor oven will reach a max temperature of 450-500F degrees. Your kamado/BGE will reach 550-700F degrees. This temperature introduces many hot surfaces to contend with. **Be extremely cautious.** The unit is Hot.

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 minutes.

The Pizza-Porta was designed to accommodate a double rack system. See your local dealer for an accessory that lines up both stones inside the door.

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.