

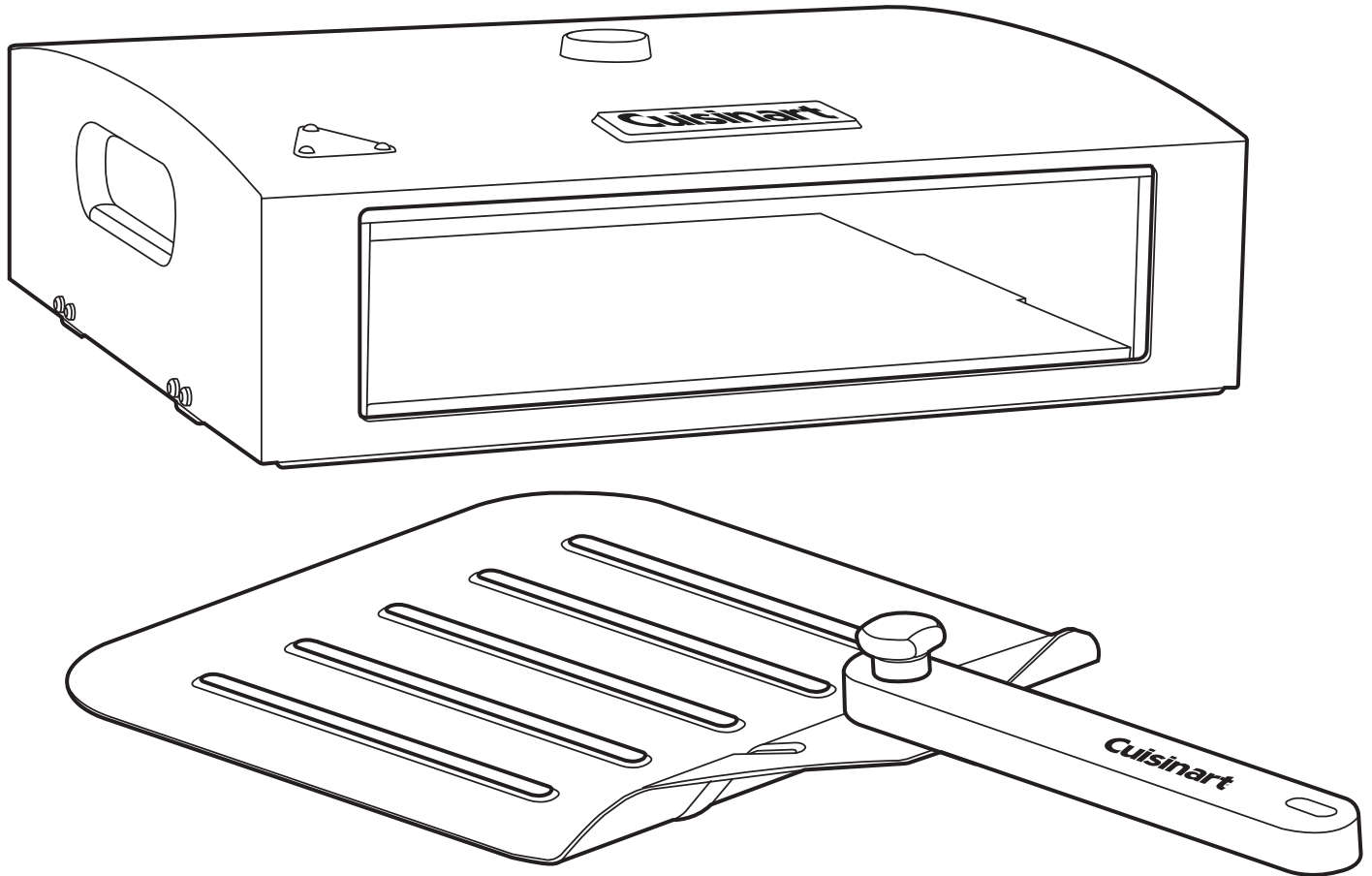
Cuisinart®

Outdoor Grilling Products

Grill Top Pizza Oven Kit

Model NO: CPO-700

OWNER'S MANUAL
ASSEMBLY AND
OPERATING INSTRUCTIONS



WARNING

Read Product Guide before using your Grill Top Grill Top Pizza Oven. Failure to follow the safety precautions and instructions could result in serious injury and/or property damage.

NOTICE:

All surfaces including grill grates, firebox and grease tray on grill must be cleaned prior to each use of the Grill Top Pizza Oven

Customer Service Hotline

1-866-994-6390

DO NOT RETURN YOUR ITEM TO THE STORE

Call our customer service department at
1-866-994-6390 from 9:00 am to 5:00 pm Eastern Time,
Monday through Friday.

SAFETY INFORMATION

Warnings and Usage

IMPORTANT: ALL INSTRUCTIONS AND SAFEGUARDS ON THIS SECTION MUST BE FOLLOWED TO PREVENT DAMAGE AND/OR INJURY. REMOVE ALL PACKAGING MATERIALS BEFORE FIRST USE.

IMPORTANT SAFETY INFORMATION

! Only use your Grill Top Pizza Oven on a properly maintained, well ventilated outdoor grill with the lid fully opened at all times. All surfaces including grill grates, firebox and grease tray on grill must be cleaned prior to each use of the Grill Top Pizza Oven.

! Always wear heat resistant oven mitts or gloves designed for outdoor cooking when handling the Grill Top Pizza Oven.

! **DO NOT** touch the Grill Top Pizza Oven 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 Grill Top Pizza Oven on the grill.

! Do not leave the Grill Top Pizza Oven 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 Grill Top Pizza Oven. 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 GRILL TOP PIZZA OVEN BOX BECOMES EXTREMELY HOT. DO NOT TOUCH THE STONES OR ANY OTHER PART OF THE GRILL TOP PIZZA OVEN BOX WHILE IT IS IN USE.**

! To clean stones, heat the Grill Top Pizza Oven 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.

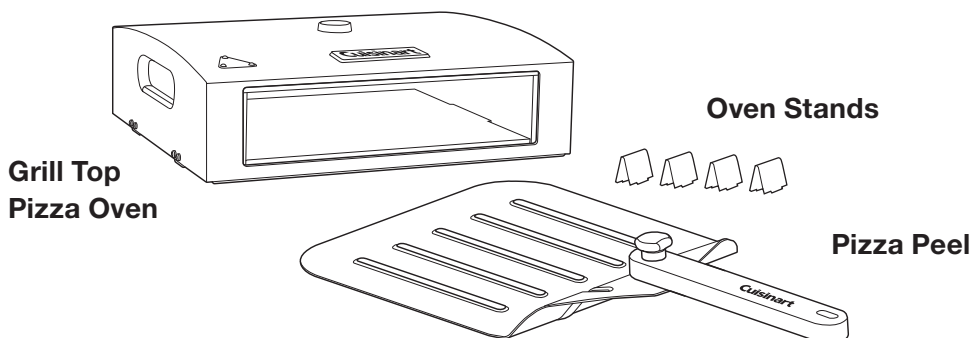
! **DO NOT REMOVE GRILL TOP PIZZA OVEN UNTIL COMPLETELY COOL.**

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 Grill Top Pizza Oven after use.

! Do not place gasoline, alcohol, wood products, charcoal or any other combustible material in the baking chamber.

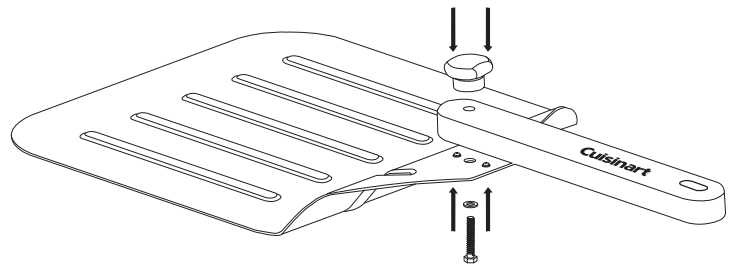
! Grill Top Pizza Oven must never be used indoors or for heating purposes.

Whats in the box



ASSEMBLING THE PIZZA PEEL

- Line up the hole on the wooden handle with the hole on the edge of the pizza peel.
- Put the washer onto the bolt and insert the bolt through the pizza peel from the bottom and then through the handle. Secure the screw with the wooden knob by hand tightening.
- For storage, loosen the knob enough so the handle will rotate down over the peel, then retighten the knob to secure.



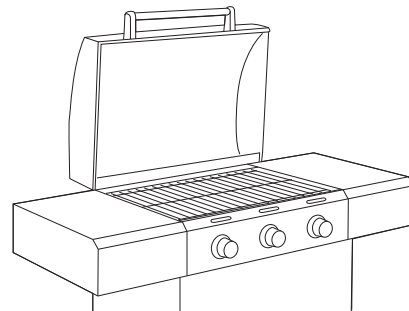
HOW TO PLACE GRILL TOP PIZZA OVEN ON A GAS / PELLETT GRILL

Step 1

- Open the lid on the grill that will be used with the Grill Top Pizza Oven.

WARNING

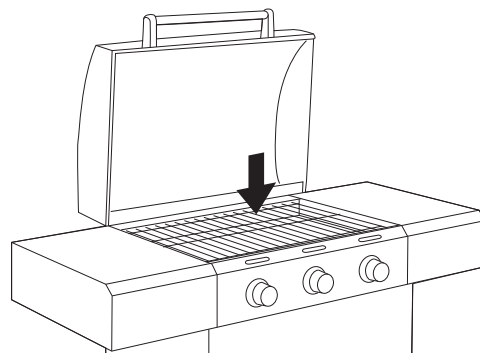
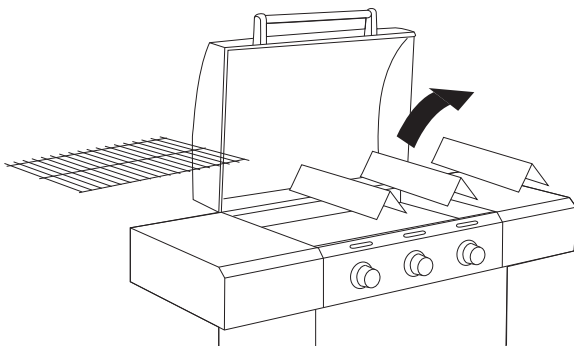
Grill lid must remain **OPEN AT ALL TIMES** while the Grill Top Pizza Oven is on the grill.



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 Grill Top Pizza Oven Box on top. Use of the Grill Top Pizza Oven Box on infrared grills may require removal of heat emitter between burners and cooking surface to function properly.

Step 2

- Remove the grill grates from your grill and then remove the heat tents from over the gas burners.
- If using on a pellet grill, remove the grease tray components from over the fire pot.
- Replace grill grates.

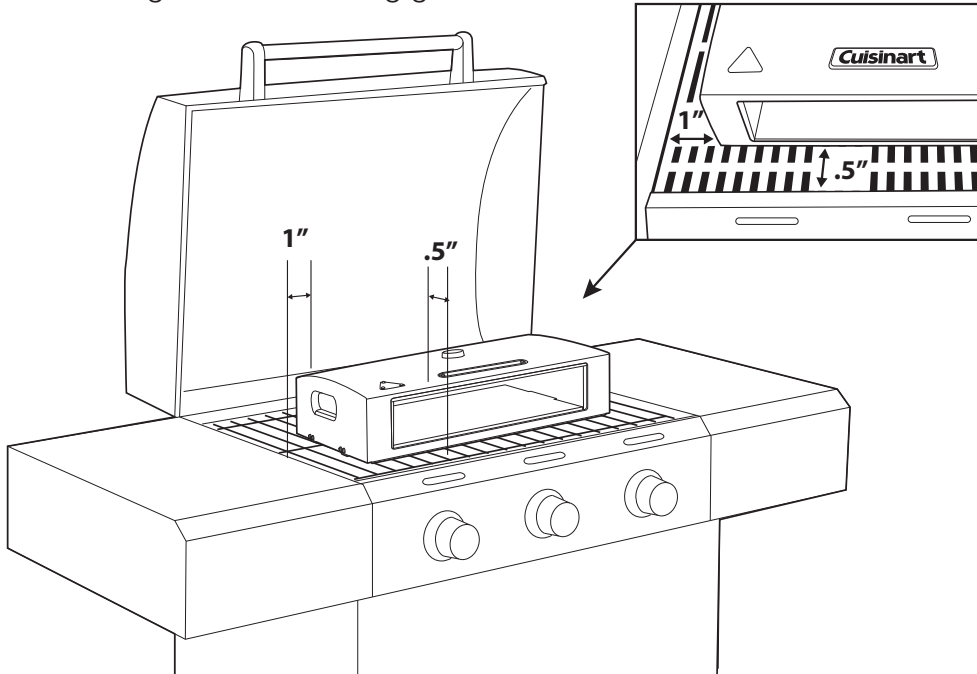


Note: You will get the best performance out of your Grill Top Pizza Oven by removing these components from your gas or pellet grill.

HOW TO PLACE GRILL TOP PIZZA OVEN ON A GAS / PELLET GRILL

Step 3

- Place the Grill Top Pizza Oven on the cooking grate of the grill, leaving at least a 0.5" space between the front edge of the Grill Top Pizza Oven and the front edge of the cooking grate of the grill and at least 1" of space between both side edges of the Grill Top Pizza Oven 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.

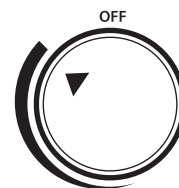
DO NOT USE THE GRILL TOP PIZZA OVEN WITH YOUR GAS GRILL IF YOU CANNOT LEAVE ADEQUATE SPACE FOR VENTILATION AS DESCRIBED ABOVE.

Step 4

- With the grill lid completely open and proper spaces surrounding the Grill Top Pizza Oven, start your grill as instructed by the grill manufacturer.

Step 5

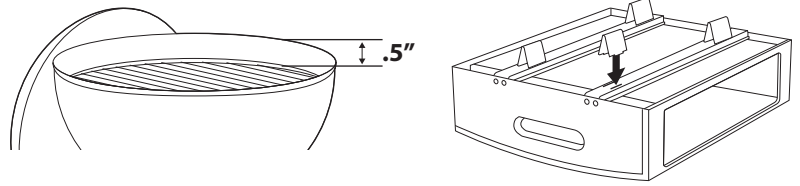
- For gas grills, set all burners to HIGH and preheat the Grill Top Pizza Oven for approximately 20 minutes. For pellet grills, set the grill to highest temperature setting and preheat for 20 minutes.



HOW TO PLACE GRILL TOP PIZZA OVEN ON A CHARCOAL GRILL



Note: If using the Grill Top Pizza Oven Box on a kettle style grill, or any grill where the cooking surface of the grill is 0.5" (12mm) or lower than the front edge of the grill, the included OVEN STANDS need to be used.

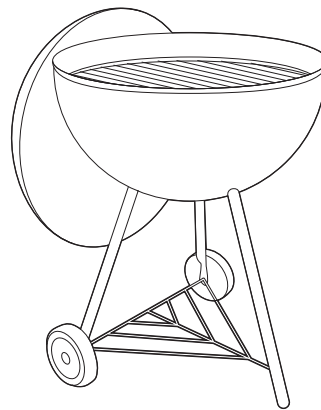


Step 1

- Open/remove the lid and all vents on the grill that will be used with the Grill Top Pizza Oven.

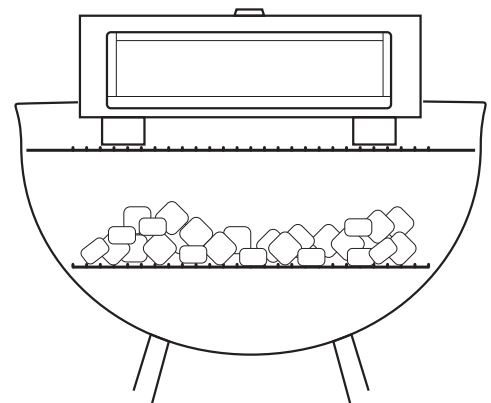
WARNING

Charcoal grill lid must remain **OPEN AT ALL TIMES** while the Grill Top Pizza Oven is on the grill.



Step 2

- Heat 75-100 charcoal briquettes as recommended by grill manufacturer. Increasing or decreasing the amount of charcoal briquettes will affect baking temperatures and baking times.
- Using barbecue mitts AND long tongs or spatula spread the hot briquettes on the charcoal grate, under the area the Grill Top Pizza Oven will sit. Place more briquettes around the outer perimeter, allowing more heat to flow into the vent at the rear of the baking chamber and up the sides to evenly heat the side and top stones.



Note: Placement of charcoal briquettes shown above.

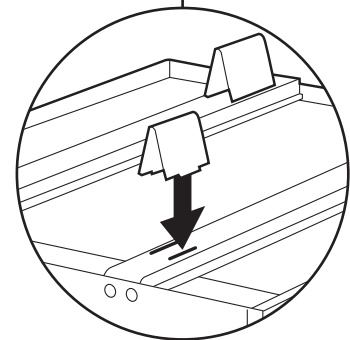
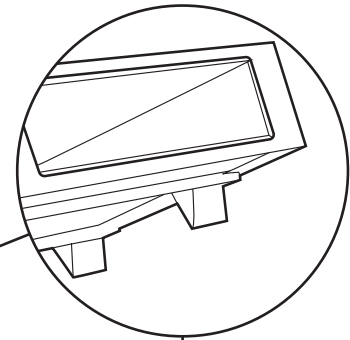
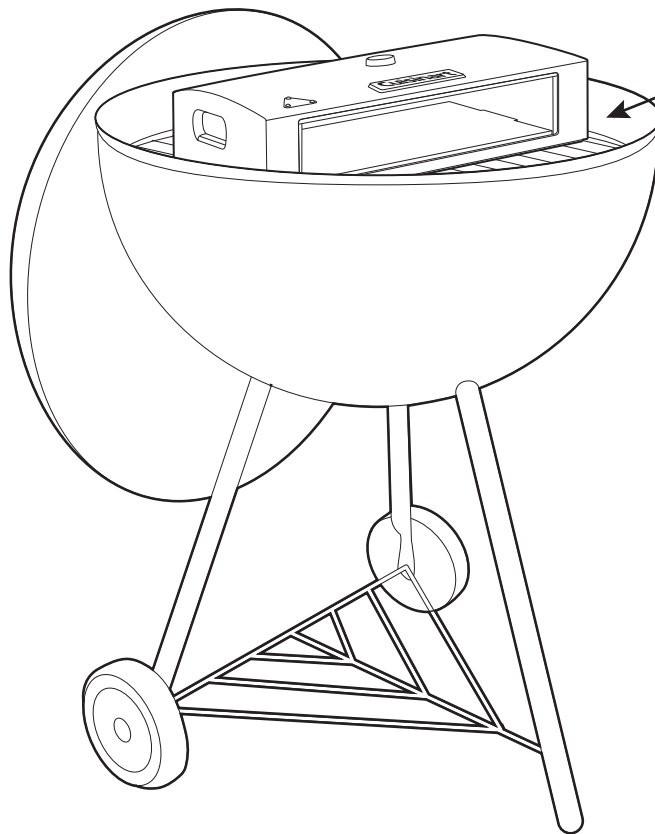
HOW TO PLACE GRILL TOP PIZZA OVEN ON A CHARCOAL GRILL

Step 3

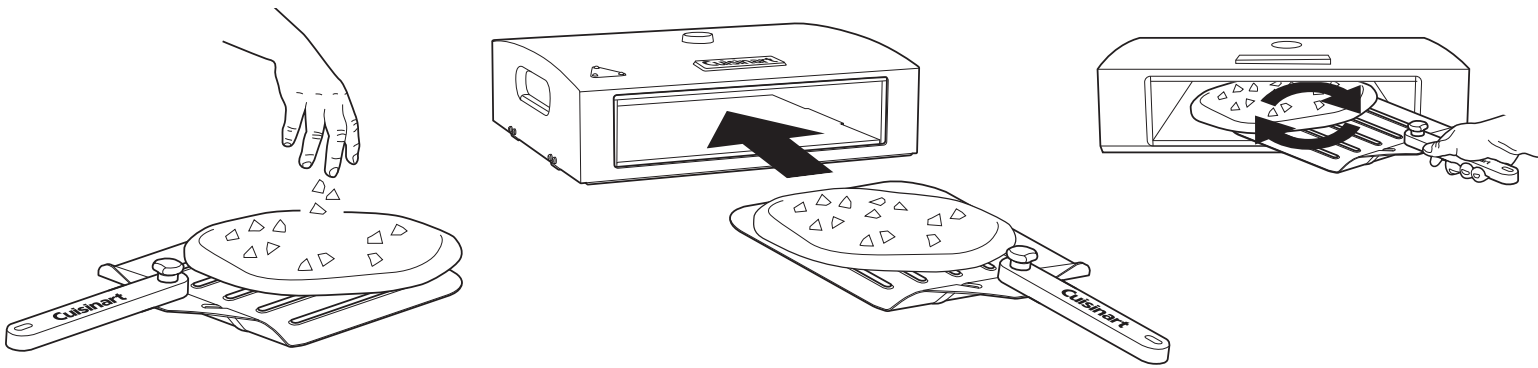
- Using barbecue mitts, place the Grill Top Pizza Oven on the cooking grate of the grill.



Note: The cooking surface of some charcoal grills is lower than the outer edge of the grill, this will make it difficult to use the Grill Top Pizza Oven. Use the included Oven Stands to lift the Grill Top Pizza Oven so the baking surface is above the outer edge of the grill.



GRILL TOP PIZZA OVEN USE GUIDE



CARE AND CLEANING

- Let the Grill Top Pizza Oven cool completely before removing from grill.
- Do not use household cleaners or liquids on stones or any other parts inside the Grill Top Pizza Oven.
- 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 Grill Top Pizza Oven by letting the burners remain on high for approx 15 minutes. Any residue should burn off and debris 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 Grill Top Pizza Oven.



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.

FREQUENTLY ASKED QUESTIONS

- **Why is my Grill Top Pizza Oven not getting hot enough?**

If your Grill Top Pizza Oven 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. Once your grill has completely cooled, remove these pieces and try again. If you have an infrared grill, you will need to remove the heat emitters that sits between the cooking grate and burners as these will block the heat from reaching the Grill Top Pizza Oven.

- **Can I close the lid of my grill while using the Grill Top Pizza Oven?**

We advise you to keep the lid of your grill in the fully opened position while using the Grill Top Pizza Oven in order to protect you and your grill. If you fully or partially close your grill lid while using the Grill Top Pizza Oven, 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 Grill Top Pizza Oven?**

To clean the stone, let the burners remain on high for approximately 15 minutes. The remaining residue should burn off or can be scraped off and pushed to the back of the oven by using a long handled cleaning brush. Do not use any cleaning agents or other liquids to clean the stone. 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 Grill Top Pizza Oven, any remaining residue will burn off.

Warranty Information

This warranty covers defects in parts and workmanship for a period of 1 year from the original purchase date. Any damage claim regarding the enameling must be submitted within 30 days of purchase to be covered by the warranty.

The following conditions are NOT covered by this warranty:

- Unevenness and color variations in the enamel coating.
- Damage caused by improper assembly or disregard of the manual.
- Use of spare parts not supplied by manufacturer.
- Damage resulting from modifications or inappropriate use.
- Abuse of the item
- Damage caused by improper maintenance or repairs by an unauthorized person.
- The Pizza Stone is covered for a period of 1 Year against defects in manufacture. Warranty does not include impact breaks, staining or discoloration.

Limitations and Exclusions:

1. This warranty applies only to the original purchaser and may not be transferred.
2. If you can not verify the purchase date of the item the warranty period will begin on the date the item was manufactured.
3. Replacement or repair parts are warranted for the remaining period of the original part warranty.