

# Pizza Grilling Instructions

## READ FIRST

### Protect yourself against charred pizza!

Burnt pizza does not taste as good as unburnt pizza. We're here to help.

Our trays are flammable and must be protected from direct exposure to the heat source. To prevent scorching or igniting the paper tray or Fresh Pan aluminum pan, place it on a heat-shielding surface, such as foil or a pizza stone. Pre-heat pizza stone for 10-15 minutes for best results.



## Gas Grill

**Cook Time:** Approximately 20-30 minutes

**Setup:** Grill surface should be at least 16"x16"

1. For 2 burner grills, light both burners and preheat to 375°-400°F (190°-200°C). For grills with 3 or more burners, preheat to 425°-450°F (220°-235°C) and light outer burners only. To confirm temperature use an oven thermometer. Grill should be held at desired temperature for 15 minutes prior to baking.
2. Remove plastic wrap. Put pizza and tray on heat-shielding surface. Place in the center of the grill surface and close lid. Note that if you have a thermometer in the lid of the grill, it will no longer read the correct temperature. Temperature should not be adjusted once grill is preheated.
3. Bake for approximately 20-30 minutes. Do not leave grill unattended. Check pizza frequently by lifting crust with a spatula. Turn pizza 1/4 turn every 5 minutes... turn it, don't burn it! Baking times may vary.
4. Use oven mitts to remove pizza and heat shield from grill. Let stand 5 minutes. Remove pizza and tray from heat-shielding surface. Cut and serve.



## Gluten Free on Gas Grill

**Cook Time:** Approximately 12-18 minutes

1. Pre-heat grill to 400°-425°F. Turn off middle burner if one is available.
2. Remove plastic wrap. Put pizza and paperboard tray on heat-shielding surface. Place in the center of the grill surface and close lid. Note: temperature on thermometer may change once grill is opened. Temperature should not be adjusted once grill is preheated.
3. Grill for approximately 12-18 minutes or until cheese starts to bubble and crust begins to brown around the edges. Rotate pizza as it cooks to ensure an even cook.
4. Use oven mitts to remove pizza and heat shield from grill. Let stand 5 minutes. Cut and serve.

## Wood Pellet Grill

**Cook Time:** Approximately 20-30 minutes

1. Preheat grill to 425°-450°F (220°C-235°C). Start on SMOKE, allowing pellets to ignite. Switch to HIGH and heat for at least 15 minutes.
2. Remove plastic wrap. Put pizza and tray on heat-shielding surface. Place in the center of the grill surface and close lid.
3. Bake for approximately 20-30 minutes. **Do not leave grill unattended.** Check pizza frequently by lifting crust with a spatula. Turn pizza 1/4 turn every 5 minutes... turn it, don't burn it! Baking times may vary.
4. Use oven mitts to remove pizza and tray from grill. Let stand 5 minutes. Remove pizza and tray from heat-shielding surface. Cut and serve.

## Charcoal Grill

**Cook Time:** Approximately 20-30 minutes

**Setup:** Grill surface should be at least 18" in diameter

1. Open all vents. Use recommended amount of charcoal (see chart), light and let burn until lightly covered with ash (20-25 minutes). Once coals are ready, divide evenly and pile on two sides of fire grate (distribute on all 4 sides for square grills), then put the grilling surface on grill. Never put coals directly under pizza.

Grill Diameter	Coals Needed
18"	25 per side
22.5"	30 per side
26.5"	50 per side
37.5"+	75 per side

2. Preheat grill to 425°-450°F (220°-235°C). To confirm temperature, use an oven thermometer in the center of the grilling surface.
3. Remove plastic wrap. Put pizza and tray on heat-shielding surface. Place on center of the grill surface and close lid, leaving vent open.
4. Bake for approximately 20-30 minutes. **Do not leave grill unattended.** Check pizza frequently by lifting crust with a spatula. Turn pizza 1/4 turn every 5 minutes... turn it, don't burn it! Baking times may vary.
5. Use oven mitts to remove pizza and heat shield from grill. Let stand 5 minutes. Remove pizza and tray from heat-shielding surface. Cut and serve.