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› Skyflame Universal Stainless Steel Pizza Oven Kit (Model SK-QB0003-SS1) Instruction Manual

Skyflame SK-QB0003-SS1

Skyflame Universal Stainless Steel Pizza Oven Kit

Model: SK-QB0003-SS1

PRODUCT OVERVIEW

The Skyflame Universal Stainless Steel Pizza Oven Kit is designed to transform your existing grill into a high-performance pizza oven. This kit features a durable stainless steel housing and a cordierite ceramic pizza stone, allowing for efficient heat retention and superior crust quality. It is compatible with various grill types, including Weber, BGE, Kamado Joe Classic, Pit Boss, and Char Griller.

The compact design facilitates rapid heat buildup, enabling you to cook delicious pizzas in 8 to 15 minutes. The ceramic stone draws moisture from the dough, promoting a crispy crust while keeping the inside fluffy. The kit also includes a built-in thermometer for temperature monitoring.



Image: Components of the pizza oven kit, showing the stainless steel oven housing (22x15 inches) and the 14.5-inch round pizza stone, along with the thermometer.

COMPONENTS

- **Stainless Steel Pizza Oven Housing:** Provides a chamber for heat retention and cooking.
- **Cordierite Ceramic Pizza Stone:** Absorbs moisture for a crispy crust.
- **Built-in Thermometer:** For monitoring internal oven temperature.

PIZZA ESSENTIAL



- 1. Heavy duty stainless steel pizza cover**
- 2. Built-in temperature gauge monitor**
- 3. Cordierite ceramic pizza stone**

Image: Detailed view of the pizza oven kit components, including the heavy-duty stainless steel pizza cover, built-in temperature gauge, and cordierite ceramic pizza stone.

SETUP INSTRUCTIONS

- 1. Placement:** Position the Skyflame Pizza Oven Kit directly onto the cooking grates of your gas or pellet grill. Ensure it is stable and centered. The kit is designed for universal compatibility with various grill models.
- 2. Grill Lid Position:** For optimal performance and to prevent damage to the thermometer, operate the grill with its hood **open** during cooking. The pizza oven kit is designed to build up heat internally.
- 3. Preheating:** Turn on your grill burners to a medium-low setting. Allow the pizza oven kit to preheat for at least 15-20 minutes to reach the desired cooking temperature. Monitor the internal temperature using the built-in thermometer.

**Temperature monitoring
range: 50°F-800°F**



Image: The pizza oven kit positioned on a grill, demonstrating proper placement for use.

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Video: A short demonstration of the Skyflame Universal Stainless Steel Pizza Oven Kit being placed on a grill, highlighting its compatibility and ease of setup.

OPERATING INSTRUCTIONS

Preheating and Temperature Guidelines

Achieving the correct temperature is crucial for optimal pizza cooking. The ceramic stone and stainless steel housing work together to create a high-heat environment. Refer to the table below for approximate stone and oven temperatures based on preheating time:



Image: Temperature chart indicating stone and oven temperatures after 5, 10, and 15 minutes of preheating.

Pizza Preparation and Cooking

1. **Prepare Dough:** Knead and shape your pizza dough to your desired thickness.



Image: Hands kneading pizza dough.

2. **Add Toppings:** Apply sauce, cheese, and your preferred toppings to the pizza base.



Image: Spreading sauce on pizza.

3. **Launch Pizza:** Carefully transfer the pizza onto the preheated ceramic stone inside the oven kit using a pizza peel.
4. **Cook:** Cook the pizza for approximately 8 to 15 minutes. Cooking time may vary depending on your desired crispness and grill temperature. Rotate the pizza every few minutes for even cooking. The open hood design allows for easy monitoring.



Image: Pizzas cooking inside the oven.

5. **Remove and Serve:** Once cooked to your preference, carefully remove the pizza using a peel. Slice and serve immediately.



Image: Slicing a freshly baked pizza.

Versatile Cooking

Beyond pizza, this oven kit can be used for baking other items like bread, grilled vegetables, and even grilled wings, offering a healthy cooking method with low fat.



Image: Examples of various foods that can be cooked using the pizza oven kit, including pizza, vegetables, grilled wings, and biscuits.

MAINTENANCE

- **Cleaning the Pizza Stone:** Allow the pizza stone to cool completely before cleaning. Scrape off any excess food residue with a spatula or stiff brush. **Do not wash the ceramic stone with soap** as it is porous and will absorb soap, which can affect the taste of future foods. For stubborn stains, you can bake the stone at high temperatures to burn off residue.
- **Cleaning the Stainless Steel Housing:** Once cooled, wipe the stainless steel housing with a damp cloth. For tougher grease, use a mild dish soap solution and rinse thoroughly. Dry immediately to prevent water spots.
- **Thermometer Care:** Avoid closing the grill lid during operation to prevent excessive heat buildup around the thermometer, which can cause discoloration or damage.

TROUBLESHOOTING

- **Thermometer Discoloration:** If the thermometer window develops a brownish tint, this can occur due to high heat exposure, especially above 500°F. While it may still be readable, there is no recommended method for cleaning this discoloration. Ensure the grill lid remains open during use to mitigate this issue.
- **Pizza Not Cooking Evenly:** Ensure the pizza oven kit is properly preheated to the recommended temperatures. Rotate the pizza frequently during cooking to ensure even heat distribution across the crust and toppings.
- **Pizza Stone Sticking:** Lightly dust the pizza peel and stone with flour or cornmeal before placing the pizza to prevent sticking.

SPECIFICATIONS

Feature	Detail
Model Number	SK-QB0003-SS1
Dimensions (D x W x H)	22" x 15" x 5"
Pizza Stone Diameter	14.5 inches (approximate)
Material	Stainless Steel (Housing), Cordierite Ceramic (Stone)
Color	Silver
Heating Method	Conduction
Fuel Type Compatibility	Liquefied Petroleum Gas (Gas Grills)
Installation Type	Countertop (on grill grates)

WARRANTY AND SUPPORT

Specific warranty information for the Skyflame Universal Stainless Steel Pizza Oven Kit (Model SK-QB0003-SS1) is not provided in the available product data. For warranty details, product support, or to inquire about replacement parts, please contact Skyflame customer service directly or refer to the product packaging.

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