

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

## Solo Stove PRIME-20

# Solo Stove Pi Prime Pizza Oven Instruction Manual

Model: PRIME-20

## INTRODUCTION

Welcome to the Solo Stove Pi Prime Pizza Oven. This gas-powered outdoor pizza oven is designed for fast, efficient, and high-temperature cooking, allowing you to create delicious, crispy-crust pizzas in minutes. Its portable design and precise temperature control make it ideal for outdoor kitchens and on-the-go culinary adventures.

## SAFETY INFORMATION

- Outdoor Use Only:** This appliance is for outdoor use only. Do not operate indoors or in enclosed spaces.
- Clearance:** Maintain adequate clearance from combustible materials. Refer to the product label for specific distances.
- Stable Surface:** Always place the oven on a stable, level, non-combustible surface.
- Propane Safety:** Ensure propane tank is securely connected and free of leaks. Do not store spare propane cylinders near the oven.
- High Temperatures:** The oven reaches extremely high temperatures (up to 900°F). Use heat-resistant gloves and appropriate tools when operating. Keep children and pets away.
- Ventilation:** Ensure proper ventilation during operation.
- Never Leave Unattended:** Do not leave the oven unattended while in use.
- Cool Down:** Allow the oven to cool completely before cleaning or moving.

## WHAT'S IN THE BOX

The Solo Stove Pi Prime Pizza Oven package includes the following components:

- Solo Stove Pi Prime Pizza Oven Unit
- Cordierite Pizza Stone (two-piece)
- Propane Regulator and Hose
- User Manual (this document)



Image: The Solo Stove Pi Prime Pizza Oven, showcasing its sleek stainless steel design and wide opening.

## SETUP

- 1. Unboxing:** Carefully remove all components from the packaging.
- 2. Placement:** Position the oven on a flat, stable, non-combustible outdoor surface. Ensure adequate clearance from walls and other objects.
- 3. Insert Pizza Stone:** Place the two-piece cordierite pizza stone inside the oven, ensuring it sits flat and securely.
- 4. Connect Propane:** Attach the propane regulator and hose to the oven's gas inlet and then to your propane tank. Tighten all connections securely. Check for leaks using a soapy water solution (bubbles indicate a leak).
- 5. Initial Burn-in:** Before first use, operate the oven on high for at least 15 minutes to burn off any manufacturing residues.

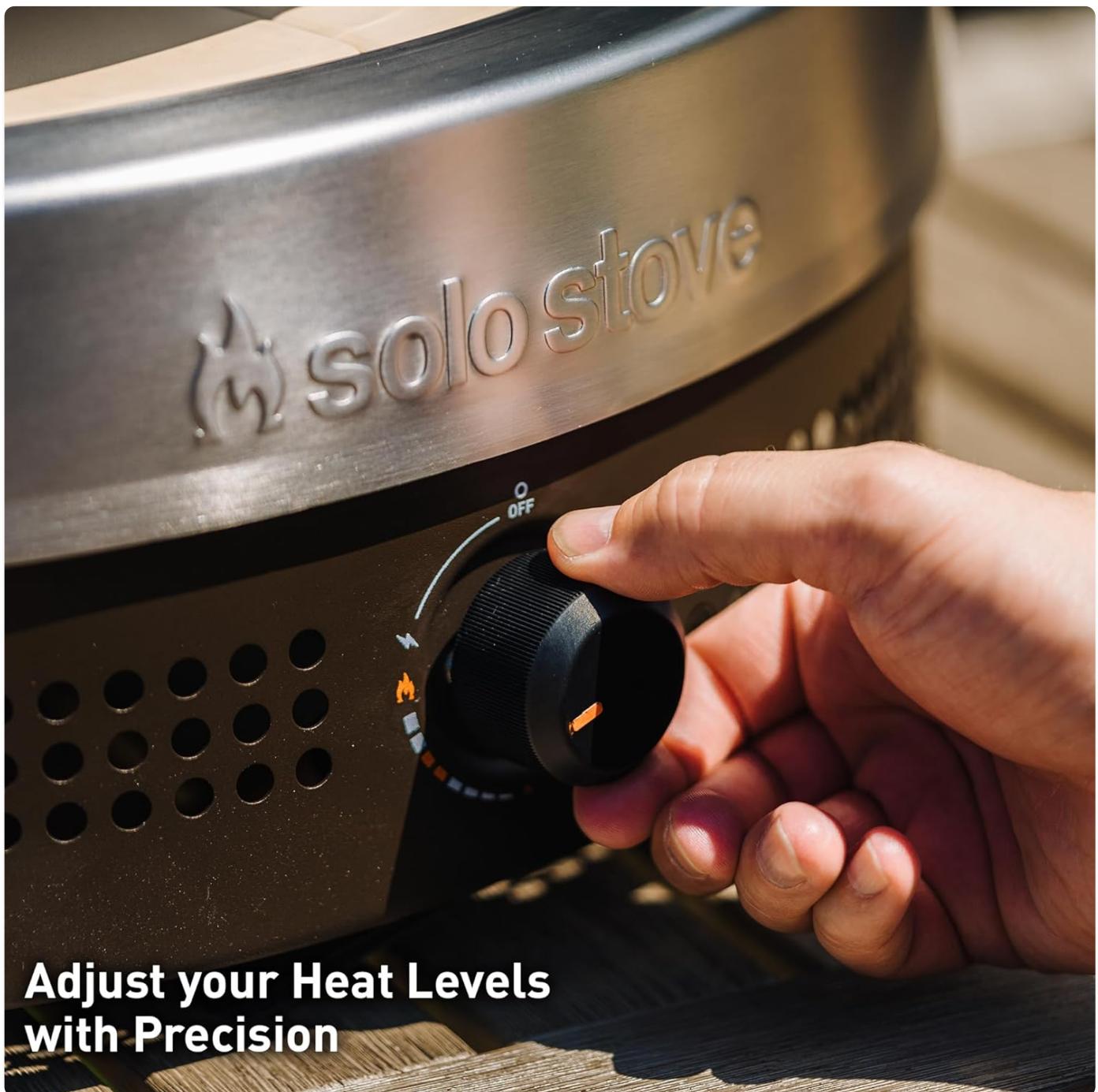


Image: The Solo Stove Pi Prime Pizza Oven with its dimensions (20.5 inches wide, 15.125 inches high) highlighted, demonstrating its compact size.

## OPERATING INSTRUCTIONS

- Ignition:** Turn the control knob to the "ON" position and press the igniter button. The flames should ignite. If not, repeat the process.
- Preheating:** Allow the oven to preheat for approximately 15-20 minutes on high. The cordierite stone needs to reach optimal temperature for a crispy crust. The oven can reach up to 900°F.
- Temperature Control:** Use the front-facing control knob to adjust the flame intensity and heat levels. Higher flames provide more top heat, while the stone provides bottom heat.
- Launching Pizza:** Lightly flour your pizza peel. Place your prepared pizza on the peel and swiftly slide it into the oven onto the hot stone.
- Cooking:** Pizzas cook very quickly, often in 60-90 seconds. Rotate the pizza frequently (every 15-20 seconds) using a pizza turning peel to ensure even cooking and prevent burning.

6. **Removal:** Once cooked to your desired crispness, use the pizza peel to remove the pizza from the oven.
7. **Shut Down:** After cooking, turn the control knob to the "OFF" position and close the valve on the propane tank.



## Adjust your Heat Levels with Precision

Image: A hand adjusting the precision temperature control knob on the Solo Stove Pi Prime Pizza Oven.

Your browser does not support the video tag.

Video: Official Solo Stove video demonstrating the ignition and operation of the Pi Prime Pizza Oven, highlighting its quick heating and ease of use.

### COOKING GUIDE (PIZZA SPECIFIC)

Achieving the perfect pizza requires attention to dough, toppings, and cooking technique.

- **Dough:** Use a high-hydration dough for best results, as it will cook quickly and develop a good char. Ensure your dough is at room temperature before cooking.
- **Toppings:** Keep toppings minimal to avoid overloading the pizza, which can lead to uneven cooking. Slice vegetables thinly and use fresh mozzarella for optimal melt.

- **Flour the Peel:** Generously flour your pizza peel (or use semolina flour) to prevent the dough from sticking when launching.
- **Turning:** The wide panoramic opening allows for easy turning. Turn the pizza frequently (every 15-20 seconds) to ensure the crust cooks evenly and the toppings are perfectly melted without burning.



Image: A pizza being launched into the Solo Stove Pi Prime, showcasing the wide panoramic opening designed for easy handling.



Image: A perfectly cooked pizza with a crispy crust being removed from the oven, ready in approximately 90 seconds.

## MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your Pi Prime Pizza Oven.

- **Cool Down:** Always allow the oven to cool completely before attempting any cleaning.
- **Pizza Stone:** The cordierite pizza stone will naturally darken over time. Do not use soap or detergents on the stone, as it is porous and will absorb them. Scrape off any burnt food residue with a stiff brush or metal scraper. For stubborn stains, you can flip the stone over for the next use, allowing the high heat to burn off residues from the underside.
- **Exterior:** Wipe down the stainless steel exterior with a damp cloth. For tougher stains, use a stainless steel cleaner. Avoid abrasive cleaners or scouring pads.
- **Burner:** Periodically inspect the burner for any blockages or debris. Clean gently with a soft brush if necessary.
- **Storage:** When not in use, store the oven in a dry, protected area. A weather-resistant cover is recommended to protect it from the elements.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven not igniting	No gas flow, igniter issue, low propane.	Check propane tank connection and level. Ensure gas valve is fully open. Check igniter for spark.
Pizza burning on top, raw on bottom	Stone not hot enough, too high top heat.	Preheat longer (20+ minutes). Reduce top flame slightly. Ensure pizza stone is clean.
Pizza sticking to stone	Insufficient flour on peel, stone not hot enough.	Use more flour/semolina on peel. Ensure stone is fully preheated.
Unevenly cooked pizza	Not rotating pizza frequently enough.	Rotate pizza every 15-20 seconds during cooking.

## SPECIFICATIONS

- **Model Name:** Pi Prime
- **Product Dimensions:** 20.5"D x 20.5"W x 15.13"H
- **Item Weight:** 36.6 pounds
- **Power Source:** Propane
- **Temperature Range:** Up to 900°F (482°C)
- **Material:** 304 Stainless Steel
- **Cooking Surface:** Cordierite Stone
- **Control Type:** Knob

## WARRANTY AND SUPPORT

Solo Stove products are built to last. For detailed warranty information and customer support, please visit the official Solo Stove website or contact their customer service team. Keep your proof of purchase for warranty claims.

**Online Support:** [www.solostove.com/support](http://www.solostove.com/support)