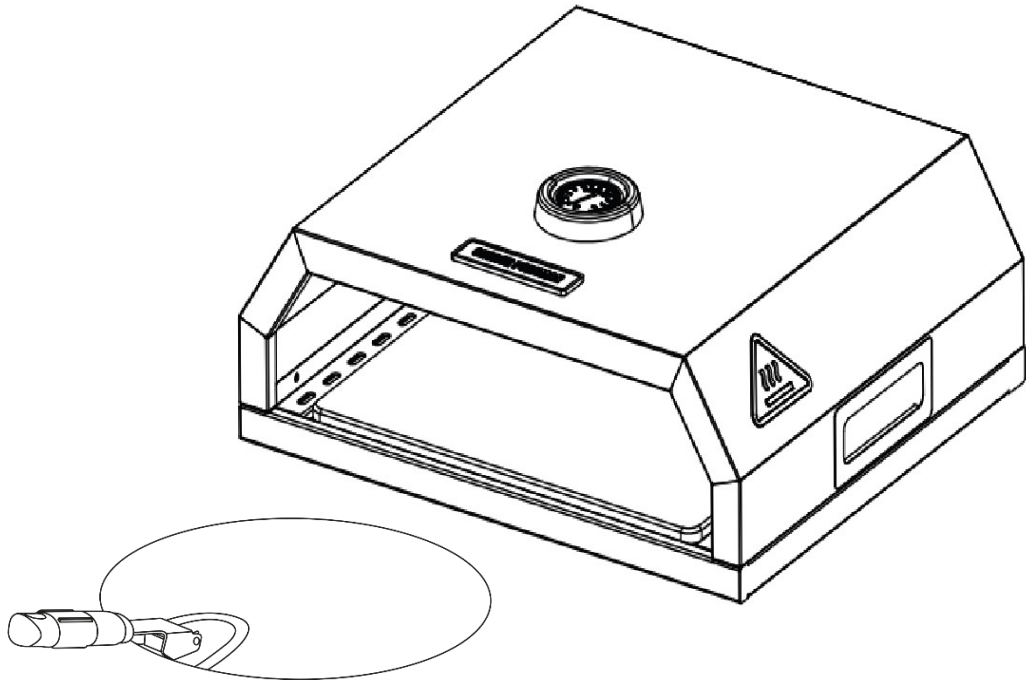


# GEORGE FOREMAN®

## BBQ PIZZA OVEN WITH PADDLE GFPO1SSPC



Please scan the QR code for step by step video assembly and usage instructions. Alternatively, you can visit: [bbqs.georgeforeman.co.uk](http://bbqs.georgeforeman.co.uk). From here, please select the product that you are looking to build and view the 'How To' video located at the bottom of the page.

**WARNING: PLEASE ENSURE YOU HAVE READ THROUGH THE SAFETY AND OPERATING INSTRUCTIONS BEFORE USE.**

**PLEASE RETAIN INSTRUCTIONS FOR FUTURE REFERENCE**

For Customer Services and Spare Parts please call **0345 209 7461**  
Or visit us at [bbqs.georgeforeman.co.uk](http://bbqs.georgeforeman.co.uk)

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# SAFETY INSTRUCTIONS

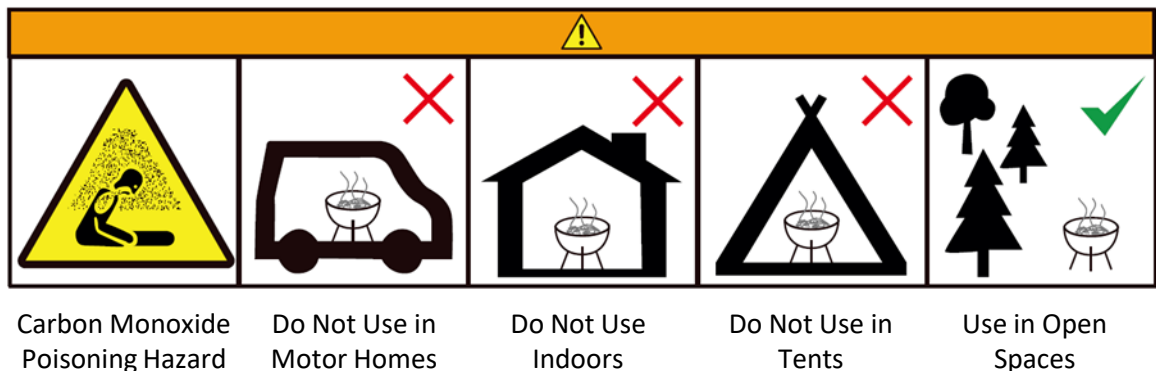
## **WARNING: IMPORTANT SAFETY INSTRUCTIONS**

### **READ CAREFULLY AND KEEP FOR FUTURE REFERENCE**

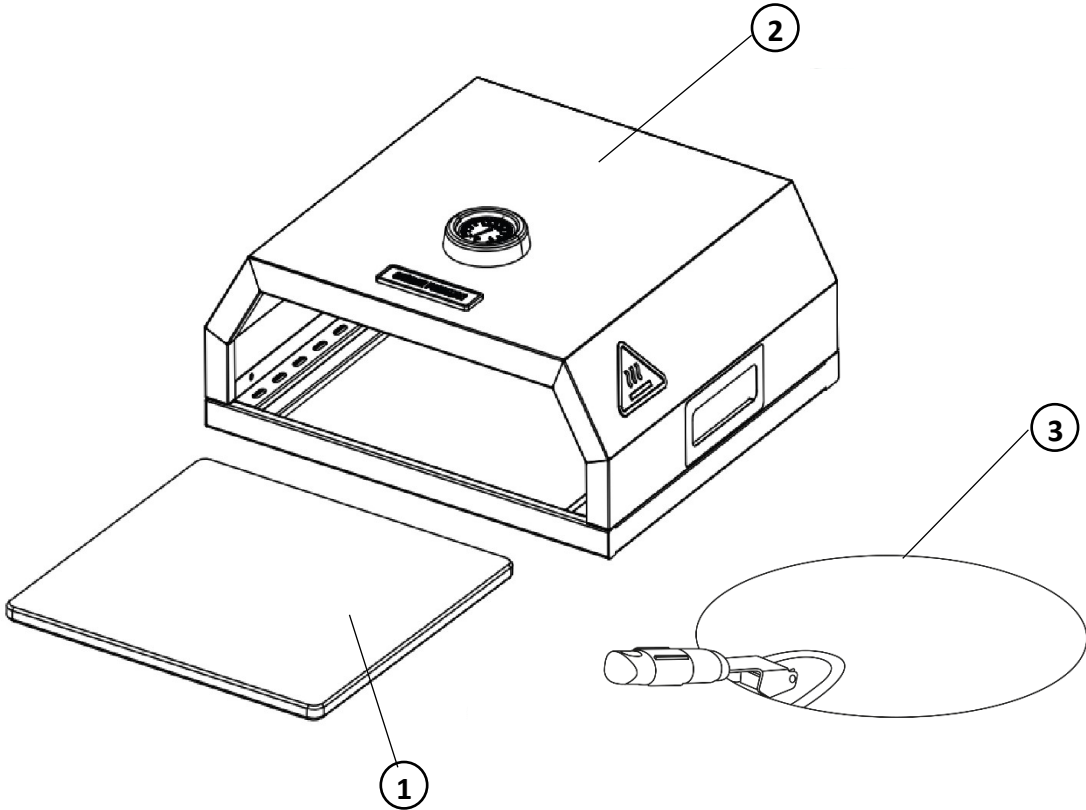
- To minimize the risk of serious burn injuries or property damage, follow the safety precautions below when using the BBQ pizza oven:
- **WARNING:** Only use your BBQ pizza oven on a properly maintained, well ventilated outdoor grill with the lid fully open at all times.
- Always wear heat resistant oven mitts or gloves designed for outdoor cooking when handling the BBQ pizza oven.
- **WARNING:** Do not touch the BBQ pizza oven when it is on the grill, until it has completely cooled. The bottom metal housing can reach temperatures of 400°F(200°C) +/- during use.
- Do not turn on or preheat BBQ before placing the BBQ pizza oven on the grill.
- Do not leave the BBQ pizza oven unattended or allow unsupervised children nearby while the grill is on or coals are hot.
- Only use appropriate utensils while baking and cleaning your BBQ pizza oven. Do not use plastic, silicone or glass.
- Do not allow food other than pizza or bread dough to come into contact with the pizza stone. 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 pizza stone will absorb the fat, oil and butter which can cause smoking, odours, staining, and can impart rancid flavours to items that you bake in the future.
- The pizza stone is fragile and can break if dropped.
- **WARNING:** The BBQ pizza oven becomes extremely hot; do not touch the pizza stone or any other part of the BBQ pizza oven while it is in use.

# SAFETY INSTRUCTIONS

- To clean the pizza stone, heat the BBQ 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.
- **WARNING:** Do not remove the BBQ pizza oven from the grill until it is completely cool. Allow at least 90 minutes after turning off the 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 BBQ pizza oven after use.
- Do not place gasoline, alcohol, wood products, charcoal or any other combustible material (unless otherwise stated), inside the baking chamber.
- The BBQ pizza oven must never be used indoors or for heating purposes.
- Do not heat any unopened glass or metal container inside the BBQ pizza oven. Pressure may build up and cause the container to burst, possibly resulting in serious personal injury or damage to the appliance.
- Never operate this appliance unattended, always ensure there are at least two people present.
- **WARNING:** This appliance will become very hot, do not move it during operation.
- **WARNING:** Keep children and pets away.
- **WARNING:** Do not use the appliance in a confined and/or habitable space e.g. houses, tents, caravans, motor homes, boats. Danger of carbon monoxide poisoning fatality.



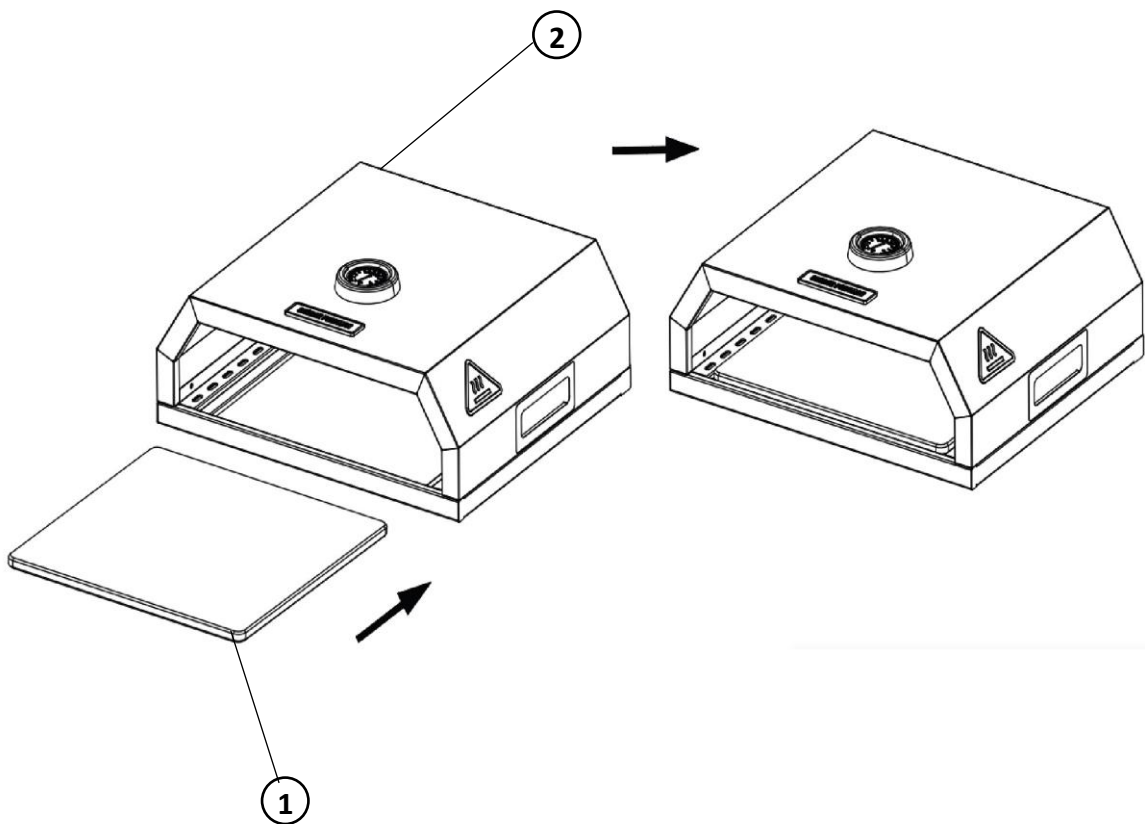
# FEATURE DIAGRAM & PARTS LIST



PART	DESCRIPTION	QTY
1	Pizza Stone	1
2	Pizza Oven Body	1
3	Pizza Peel	1

# PIZZA OVEN ASSEMBLY

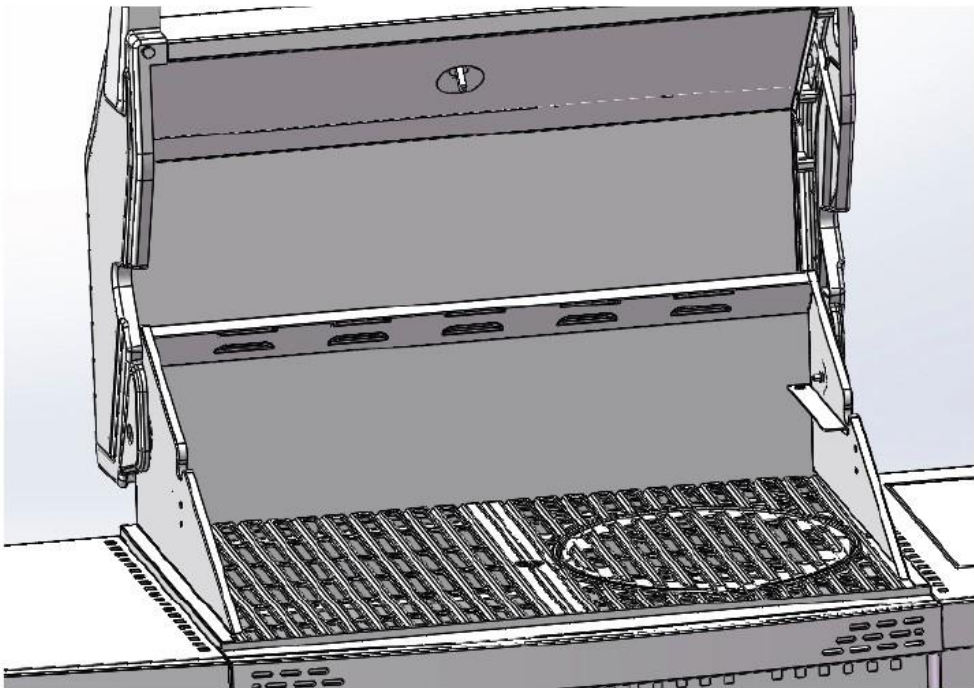
- As shown in the image below, push the **pizza stone** (1) into the **pizza oven body** (2) so that it sits between the racking on both sides.
- The pizza oven can now be placed on your BBQ grill ready for use.



# USING YOUR PIZZA OVEN

## STEP 1 – Preparing the BBQ

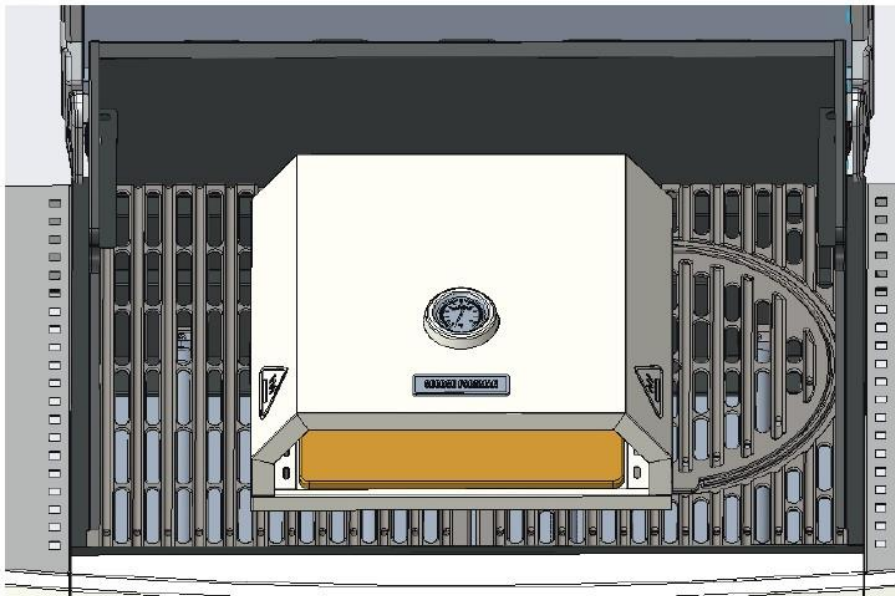
- Completely open the lid on the gas BBQ/Grill that will be used with the pizza oven.
- **WARNING:** Gas BBQ/Grill lid must remain open at all times while the pizza oven is on the grill.
- **PLEASE NOTE:** If your BBQ/Grill configuration includes a hot plate (Griddle), remove this prior to use. Centre the remaining section of the open grill rack in the BBQ/Grill and place the pizza oven on top.



# USING YOUR PIZZA OVEN



## STEP 2 – Centring the pizza oven

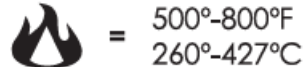
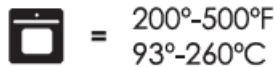
- Place the pizza oven on the cooking grate of the BBQ/Grill, leaving a 0.5”(1.2cm) space between the front edge of the pizza oven and the front edge of the cooking grate of the grill. There should also be at least 1”(2.5cm) of space between both side edges of the pizza oven and both side edges of the 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 PIZZA OVEN BOX WITH YOUR GAS GRILL IF YOU CANNOT LEAVE ADEQUATE SPACE FOR VENTILATION AS DESCRIBED ABOVE.



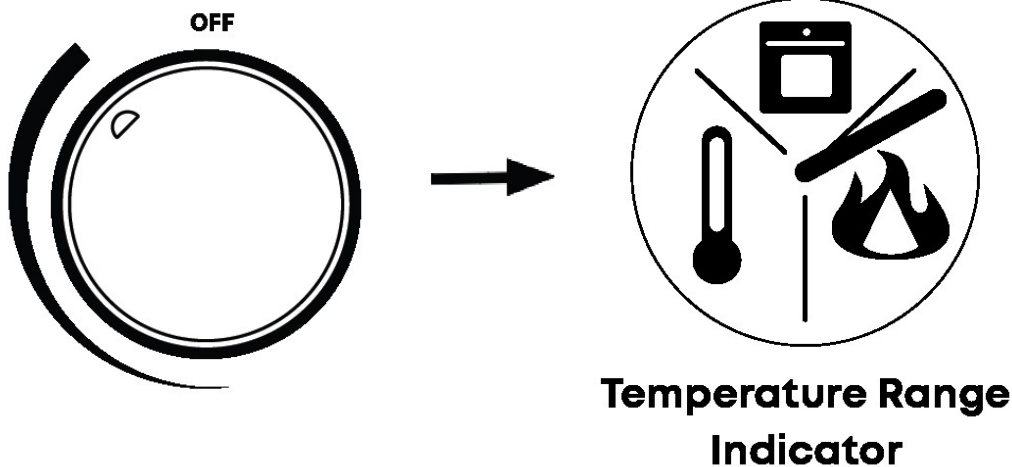
# USING YOUR PIZZA OVEN

## STEP 3 – Preheating the pizza oven

- With the gas grill lid completely open and proper spaces surrounding the pizza oven, light your gas grill as instructed by the manufacturer.
- Once ignited, set all burners to HIGH and preheat the pizza oven for 20 minutes.
- Then adjust the burner settings on the gas grill to obtain the desired temperature range for the foods that are being baked.
- **PLEASE NOTE:** It will take 15 minutes for the temperature range indicator to function.
- For baking items such as breads and cookies, adjust the heat of the grill so that the indicator reads in the  cooking zone.
- For pizza and roasting meats and vegetables, adjust the heat so that the indicator reads in the  cooking zone.



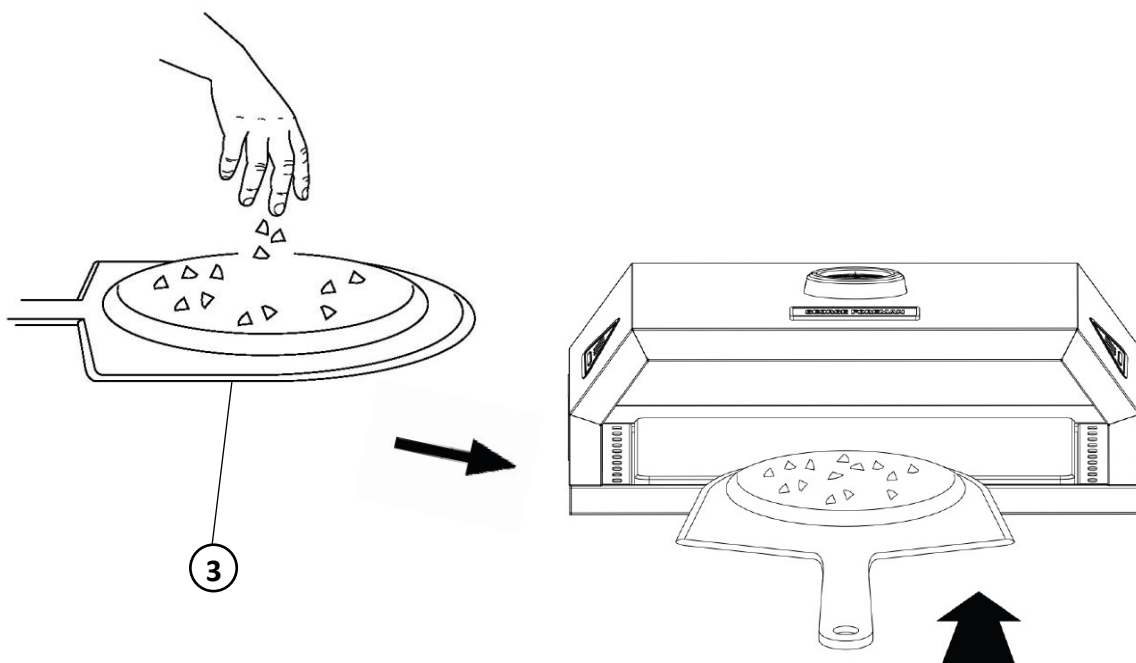
- **PLEASE NOTE:** Temperature range indicator is not an accurate measuring instrument.



# USING YOUR PIZZA OVEN

## STEP 4 – Inserting your pizza

- Dust the **pizza peel** (3) with flour (approximately 2 tbsp); ensuring the entire peel is evenly coated.
- Then, holding the peel at a 45 degree angle over a sink or bin, gently tap the peel to remove the excess flour. This will ensure that the pizza does not stick to the peel when launching the pizza into the pizza oven.
- Place a hand-stretched or rolled-out pizza dough on the floured pizza peel, ensuring it is no bigger than the peel itself. Then create your pizza using your favourite sauce and toppings.
- Using the pizza peel, launch your pizza into the pizza oven. This can be accomplished by placing the pizza peel just over half-way into the pizza oven and using a quick back and forth shaking motion while sliding the peel out of the pizza oven.
- **WARNING:** Failure to use pizza peel to insert pizza can result in serious injury.
- **PLEASE 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 pizza stone directly. These items should be baked in a metal baking pan, on a metal baking sheet or in a cast-iron pan/plate as the pizza stone will absorb the fat, oil, and butter which can cause smoking, odours, staining, and can impart rancid flavours into items that you bake in the future.

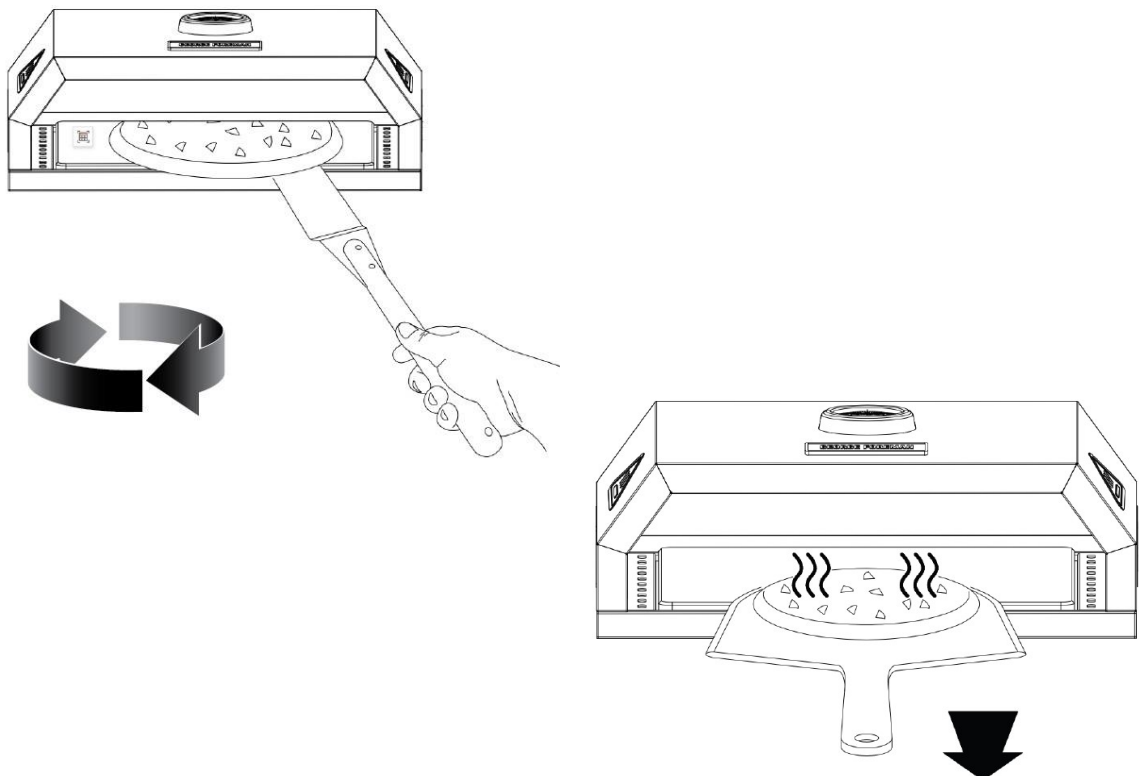


# USING YOUR PIZZA OVEN

## STEP 5 – Baking your pizza

- Bake the pizza for 1 minute\* to allow the crust to set.
- After 1 minute\*, use the pizza peel or a long spatula to rotate the pizza 1/4 to 1/3 turns roughly every 45 seconds\*. Bake your pizza for approximately 2-4 minutes\*, being careful not to burn your pizza. The pizza oven is hottest in the back, therefore periodically rotating your pizza helps ensure it is baked evenly.
- Using a pizza peel, remove the fully cooked pizza from the pizza oven and transfer to a cutting board or serving tray and allow to cool. The pizza will be very hot when you remove it from the pizza oven, so be sure to take precaution,.
- **WARNING:** Touching the pizza oven anywhere with your bare hands or skin could cause serious injury.
- **WARNING:** Removing the pizza with anything but the pizza peel could result in serious injury.

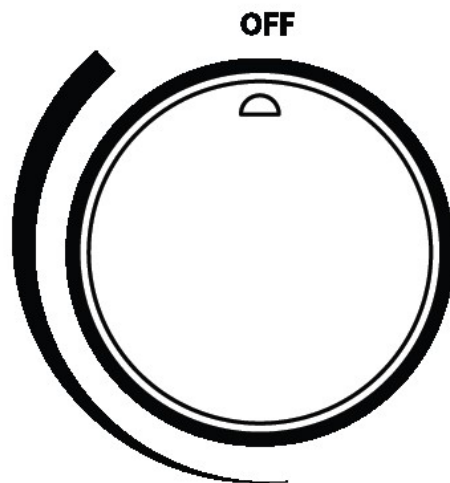
\*Cooking times are provided as basic guidelines. Times can vary depending on weather conditions, gas grill condition and gas grill performance.



# USING YOUR PIZZA OVEN

## STEP 6 – Turning off your BBQ

- When finished baking, turn the burners on the gas BBQ/Grill to the off position and allow the gas BBQ/Grill and the pizza oven to cool for a period of at least ninety (90) minutes.
- **PLEASE NOTE:** If cleaning is required, leave the burners on and continue to heat the oven for 15-30 minutes to burn off any excess food. Then follow the instructions above; see “Cleaning Instructions” on page 15 for further details.
- **WARNING:** Serious injury can occur if the gas BBQ/Grill and pizza oven are not allowed to completely cool and you touch them.



# FOOD SAFETY

- Thoroughly defrost frozen meat and poultry in the refrigerator before cooking. Keep raw meat and poultry separate from cooked foods.
- Always wash hands after handling raw meat and poultry, before handling any ready to eat foods.
- Wipe and disinfect surfaces that have been in contact with raw meat and poultry.
- When barbecuing meat and poultry, make sure the barbecue is extremely hot. Place the larger, thicker portions furthest away from the most intense heat to ensure thorough cooking without burning and turn regularly.
- Use separate utensils for handling raw meat/poultry and cooked food on the barbecue, or wash them thoroughly between uses.
- To check whether meat, particularly poultry, is cooked, pierce the flesh with a skewer or fork; the juices should run clear. Ensure the product is piping hot throughout.

# TIPS FOR USE

- Use good quality 00 flour in your pizza dough recipe and for dusting. This will give your dough the perfect texture.
- Get your peel, dough and ingredients to room temperature. Cold dough will spring back on itself and stick; warm dough will stretch too far and tear. If you stretch your pizza on a warm peel, the dough will start to sweat, which will cause it to stick.
- Flour your hands and the surface you are working on before you begin stretching.
- Check for holes in the pizza base before adding toppings – if sauce gets between the dough and peel it will have a gluey effect and your dough will stick.
- Before you add any toppings - stop and shake the peel to check that your dough is moving freely. If it's stuck, pick it up and add more flour to the peel. You have to do this before you add toppings!

**PLEASE NOTE:** Food must be thoroughly cooked before if it consumed.

**PLEASE NOTE:** After the first round of baking is complete, if you want to continue to cook another pizza, please change the baking time to around 10 seconds between each rotation as the temperature inside the oven will have increased, and can reach over 350 degrees.

## STORAGE

After use and once the pizza oven has cooled down, we recommend that your pizza oven is stored indoors, or in a garage or shed.

# CLEANING INSTRUCTIONS

**WARNING:** Ensure the appliance is cold before cleaning.

- Once cool, the pizza peel should be cleaned by soaking and washing in warm soapy water.
- The outside of the pizza oven can be wiped down with warm, soapy water and dried immediately. Make sure to avoid abrasive cleaning products or those with harsh chemicals.
- To clean the combustion chamber (where the food is placed inside) and pizza stone, run the pizza oven at top temperatures for 15 - 30 minutes to burn off any excess food, and then wipe down with kitchen paper once completely cool.
- **CAUTION:** The pizza stone is not dishwasher safe - do not use dishwashing liquid.
- Store in a dry environment. Never store when wet.

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	PREVENTION/ SOLUTION
The pizza oven is running too hot	<ul style="list-style-type: none"> <li>You have preheated for too long.</li> </ul>	<ul style="list-style-type: none"> <li>You will know that the pizza oven is too hot if your food is cooking too quickly and beginning to burn. If your pizza oven is running too hot, reduce your preheat time.</li> <li>If your bases are burning and the stone is too hot, rest a cast iron dish on it for 30 seconds or so to absorb some of the heat.</li> </ul>
The pizza oven is not hot enough	<ul style="list-style-type: none"> <li>You have not allowed for the full preheat time.</li> <li>There are low ambient temperatures.</li> </ul>	<ul style="list-style-type: none"> <li>This pizza oven is designed to reach optimum temperatures in 20 minutes preheat time.</li> <li>Add an extra 10-15 minutes to this preheating time when accounting for low ambient temperatures.</li> </ul>
The pizza stone looks dirty	<ul style="list-style-type: none"> <li>Excess food which has not yet been burnt off.</li> </ul>	<ul style="list-style-type: none"> <li>The stone baking board in your pizza oven may change colour but this will not affect performance.</li> <li>Excess food can be left to burn off under the high temperatures inside of the oven.</li> <li>Cleaning and care instructions for the stone baking board can be found on page 15.</li> </ul>
My pizza is burning	<ul style="list-style-type: none"> <li>You have not rotated your pizza in the cooking process.</li> </ul>	<ul style="list-style-type: none"> <li>If you find that your pizza is burning, rotate the pizza more frequently and start rotating it sooner after placing it inside the oven.</li> <li>This pizza oven can cook at very high temperatures and so it's important to keep an eye on your food while it does.</li> </ul>
My pizza isn't cooked through	<ul style="list-style-type: none"> <li>The dough or toppings are too thick.</li> </ul>	<ul style="list-style-type: none"> <li>These pizzas will cook best when the toppings are light.</li> <li>Follow the cooking instructions for pizza on page 11, and ensure that the dough is well spread out, and that the toppings are not overloaded.</li> </ul>
My pizza oven has changed colour	<ul style="list-style-type: none"> <li>Parts of your pizza oven have been exposed to very high temperatures.</li> </ul>	<ul style="list-style-type: none"> <li>Stainless steel may change colour after exposure to temperatures of 1000°F (537°C) and some parts of your pizza oven will reach this temperature and above.</li> <li>This will NOT affect the way that your pizza oven performs.</li> <li>Some imperfections may be removed using a stainless steel cleaner.</li> </ul>

# GUARANTEE & CUSTOMER SERVICES

This product is guaranteed for **12 months** from the date of the original purchase. If any defect arises due to faulty materials or workmanship, the faulty product must be returned to the place of purchase.

Refund or replacement is at the discretion of the retailer.

## **The following conditions apply:**

- The product must be returned to the retailer with the original proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide and any other instructions for use which are supplied.
- It must be used for domestic purposes only and for its intended use.
- This guarantee does not cover wear and tear, damage, misuse or consumable parts.

**This does not affect your statutory rights.**

For Customer Services & Spare Parts please call **0345 209 7461**

Or visit us at **[bbqs.georgeforeman.co.uk](http://bbqs.georgeforeman.co.uk)**

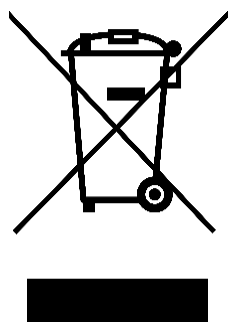
# NOTES

# NOTES

# GEORGE FOREMAN®

## BBQ PIZZA OVEN WITH PADDLE GFPO1SSPC

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The 'wheelee bin' symbol is known as the 'Crossed-out wheelee bin Symbol'. When this symbol is marked on a product/batteries, it means that the product/batteries should not be disposed of with your general household waste. Only discard electrical/electronic/battery items in separate collection schemes, which cater for the recovery and recycling of materials contained within. Your co-operation is vital to ensure the success of these schemes and for the protection of the environment. For your nearest disposal facility, visit [www.recycle-more.co.uk](http://www.recycle-more.co.uk) or ask in store for details.

SEDEX – Connecting businesses and their global suppliers to share ethical data and enabling improvement in ethical performance. Visit [www.sedex.org.uk](http://www.sedex.org.uk) for further information.

We reserve the right, due to possible changes to design, to alter the instruction manual without prior notice.

Revision 1.3