



PARADISE GRILLS®

Professional Pizza Conversion

# Operator Manual



**Professional Pizza Conversion Operator Manual  
December 2022**

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**ATTENTION CONSUMER:** PLEASE RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE. You are responsible for checking updates and revisions available online at <https://paradisegrillsdirect.com/owners/>.

Purchase date \_\_\_\_\_

# Contents

- Safety Considerations** **2**
  - Safety Symbols.....2
  - Operational Warnings.....2
  
- Using the Pizza Conversion** **4**
  - Description .....4
  - Setup the Pizza Conversion .....5
  - Normal Operation.....6
  - Making Pizza.....7
    - Making Dough.....7
    - Bake the Pizza.....8
    - Using Wood.....9
  
- Cleaning and Maintenance** **10**
  - Cleaning the Pizza Conversion.....10
  - Cleaning the Stone .....10
  - Caring for the Pizza Peel .....11
  - Maintain your Appliance.....11
  - Stainless Steel Maintenance .....12
  - Corrosive Environmental Conditions.....12
  
- Limited Manufacturer’s Warranty** **13**
  - Limited Warranty .....13
  - Warranty Claim Submission .....14

# Safety Considerations

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## Safety Symbols


Throughout this manual, important safety information will be highlighted and marked as **CAUTION**, **DANGER**, or **WARNING**.

	A potentially hazardous situation or unsafe practice which, if not avoided, may result in minor or moderate injury, or property damage.
	A potentially hazardous situation which, if not avoided, could result in death or serious injury, or property damage.
	An imminently hazardous situation which, if not avoided, will result in death or serious injury, or property damage.

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## Operational Warnings

All users must read this entire manual before attempting to operate the accessory. Do not use appliance for other than intended use. Follow these safety precautions every time the accessory is used:


All appliance surfaces will get hot during use. Use extreme caution when operating the appliance. Do not touch hot surfaces.
Always use grill or oven gloves or mitts when reaching toward the pizza enclosure.
Never leave the pizza conversion unsupervised when it is hot and in use.
Close supervision is necessary when this or any heated appliance is used near children. Keep children away from the accessory during operation and until it has cooled off.
This accessory is intended for outdoor use only.

Comply with all safety information and precautions provided in the grill Operator Manual.



Read this manual thoroughly before using this equipment to reduce risk of fire, burn hazard, or other injury.

This accessory is for single family/residential use only, and not intended for commercial.

Keeping a fire extinguisher on hand during any grilling operation is highly recommended.

Avoid high winds when using the Pizza Conversion.

Remove loose clothing when using the Pizza Conversion.

Do not remove a hot pizza enclosure or stone from the grill. Allow them to cool first.

# Using the Pizza Conversion

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## Description

The Paradise Grilling Systems Professional Pizza Conversion includes a one-piece, heavy-duty stainless steel cooking box that fits inside your grill to cook the pizza. A pizza stone beneath the box ensures the crust cooks perfectly.



Always operate your grilling equipment per the appropriate grill Operating Manual.

All users must read this entire instruction manual before use.

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## Setup the Pizza Conversion

1. Remove the Professional Pizza Conversion from the box; contents include:



- a. Stainless steel cover – lift carefully, the unit is heavy
  - b. Pizza stone – lift carefully and do not drop
  - c. Thermometer
  - d. Pizza peel
  - e. Leather gloves
2. Install the thermometer



- a. Remove the wing nut
  - b. Insert the thermometer shaft through the hole in the cooking box
  - c. Reinstall the wingnut to the thermometer and tighten
3. Remove the pizza stone from its protective sleeve and set aside



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## Normal Operation

The goal is to get the stainless steel of Pizza Conversion as hot as possible, at least 500°F, so the radiant heat will cook the top of the pizza. Follow these steps to use the Professional Pizza Conversion with your Paradise Grilling systems grill:

1. Clean the grill grates according to the grill's Operator Manual
2. Place the Professional Pizza Conversion on the grates, centered over either of the middle burners
3. Light the burners per the grill's operator Manual
4. Turn the burners to HIGH and close the grill lid
5. Allow the grill to heat up until the grill's thermometer indicates 500°
6. Check the Pizza Conversion thermometer; keep heating until the temperature is greater than 500°F
7. Wearing gloves and or using utensils, carefully place the pizza stone onto the grate in the center of the Pizza Conversion and push it all the way in
8. Allow the stone to heat for 10 minutes:
  - The stone temperature should be 100-200°F less than the pizza conversion thermometer
  - Use a digital infrared thermometer to test temperature, OR
  - At proper temperature, a few water droplets on the stone should “dance” before evaporating



Congratulations! You are now ready to cook pizza!



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# Making Pizza

Making pizza at home with your Paradise Grill should be fun and tasty! Here is a simple recipe to start with. The recipe should make enough dough for two 12-inch pizzas, and you can freeze some for later if desired.

## Making Dough

### Ingredients:

- 1 1/3 cups (320ml) warm water (between 100-110°F, 38-43°C)
- 2 1/4 teaspoons (7g) instant yeast (1 standard packet) (NOTE: active dry yeast can be used instead, with a rise time of at least 90 minutes)
- 1 Tablespoon (13g) granulated sugar
- 2 Tablespoons (30ml) olive oil, plus more for pan and brushing on dough
- 1 teaspoon salt
- 3 1/2 cups (about 450g) all-purpose flour (spoon & leveled), plus extra for hands and surface
- Sprinkle of cornmeal for dusting the pan

### Instructions:

1. Whisk the warm water, yeast, and granulated sugar together in a large mixing bowl; cover and allow to rest for 5 minutes
2. Add the olive oil, salt, and flour, and mix with a wooden spoon for 2-3 minutes, and turn out the dough onto a lightly floured surface
3. Knead the dough for 3-4 minutes with lightly floured hands; the dough should still feel a little soft. Poke it with your finger – if it slowly bounces back, the dough is ready to rise. If not, keep kneading
4. Lightly grease the dough bowl with oil or nonstick spray; place the dough in the bowl and turn it to coat all sides in the oil
5. Cover the bowl with aluminum foil, plastic wrap, or a clean kitchen towel.
  - Allow the dough to rise at room temperature for 60-90 minutes or until double in size.
  - If the room is cool, heat the oven to 150°F (66°C). Turn the oven off, place the dough inside, and keep the door slightly ajar and allow the dough to rise. After 30 minutes, close the oven door. Remove the dough from the oven when it has doubled in size.
6. Preheat the grill and pizza conversion as described in Normal Operation above
7. Shape the dough:
  - When the dough is ready, punch it down to release any air bubbles; divide the dough in half
  - Use lightly floured hands or a rolling pin to gently flatten the dough into a circle on a lightly floured work surface
  - Sprinkle flour or cornmeal on the pizza peel. Place the dough on the peel. Stretch and flatten the dough into a 12-inch circle, about 1/2-inch thick.
  - If the dough keeps shrinking back as you try to stretch it, stop, cover it lightly for 5-10 minutes, then try again.
  - Lift and pinch the edge of the dough to create a lip around the edges

## 8. Add Toppings:

- Use your fingers to push dents into the surface of the dough to prevent bubbling
- Brush the top lightly with olive oil to prevent the filling from making your pizza crust soggy
- Top with your favorite toppings

## Bake the Pizza

1. Use the pizza peel to slide the pizza into the center of the cooking stone; close the grill lid
2. Bake the pizza for 5-8 minutes or until the crust is golden brown
  - Rotate the pizza 90° every few minutes to ensure even cooking
  - Check the pizza top and bottom to ensure it is thoroughly cooked
  - If the top of the pizza needs more cooking, turn down the burner directly below the stone
  - If the bottom of the pizza needs more cooking, it can be placed directly onto the pizza box
3. Use the pizza peel to remove the cooked pizza; slice and serve immediately



## Using Wood

Adding wood-fired flavor to your pizza is easy with Paradise Grills wood smoker box.



To use:

1. Remove the left hand grate, and remove the left-hand flame tamer, per the grill Operator Manual
2. Add wood chips and liquid of your choice, if desired, and close the cover
3. Place the smoker box in place of the flame tamer, and replace the grate
4. Adjust the flame below the smoker box to get the desired amount of smoke

# Cleaning and Maintenance

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## Cleaning the Pizza Conversion

Apply a small amount stainless steel cleaning solution to the outside of your unit using a towel or rag

Use a nylon scrubbing pad to work the polish onto the conversion; the coloring should be noticeably cleaner almost immediately

For older or more frequently used units the cleaning could take more than one coat of polish

Once the unit has regained its original silver appearance, rinse the outside lightly with water

The brownish heat tint on the unit will not go away, especially on units that have been used repeatedly. This is normal and will not damage your unit

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## Cleaning the Stone

Pizza stones are hand-made and may have slight imperfections that will not affect cooking performance.



To clean the pizza stone:

1. Allow the stone to cool completely
2. Scrape off excess food with a spatula (paint scrapers work great for this as well)
3. Run stone under hot water while scrubbing with a brush; NOTE: do not use soap on the stone as it may leave a soapy aftertaste
4. Over time, the stone will naturally darken or stain
  - Do not attempt to remove the discoloration; it doesn't affect performance
  - If desired, alternate sides each time you cook
5. Allow the stone to air-dry the stone after cleaning

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## Caring for the Pizza Peel

The stainless steel peel is an excellent tool to place the uncooked pizza onto the stone, and to remove the cooked pizza. It even has a bottle opener in the handle!



Hand wash your peel in warm soapy water. Rinse and hand dry. Never wash in a dishwasher.

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## Maintain your Appliance

PROTECT YOUR INVESTMENT! Stainless steel products are **not self-cleaning**. The #304 stainless steel used in the construction of your appliance is rust and corrosion **resistant**, not rust and corrosion **proof**. Follow the instructions in this manual to properly maintain your product for years of enjoyment.



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## Stainless Steel Maintenance

STAINLESS STEEL MUST BE CLEANED AND MAINTAINED.

You must regularly clean the appliance's stainless steel to preserve corrosion resistance and aesthetics. A thin layer of chromium oxide protects stainless steel from corrosion. Oxygen from the atmosphere combines with the chromium in the stainless steel to form a protective chromium oxide film. This protection will be reduced by any contamination of the surface by corrosive agents, such as dirt, fertilizers, chlorine, pesticides, high salt content air and or other corrosive substances. Any contamination of the surface by dirt, or other material, hinders this passivation process and traps corrosive agents reducing corrosion protection. Regular cleaning is necessary to preserve the stainless steel's appearance and integrity.

Routinely wipe down the exterior and interior of the appliance to remove grease and splatters. Use a good stainless steel cleaner to clean and polish the exterior surfaces. Doing so on a regular basis minimizes the amount of effort required to maintain the stainless steel. **DO NOT clean the appliance while it is still hot!**

To remove stubborn stains:

- DO NOT use metallic abrasives
- Use a good stainless-steel cleaner and non-abrasive microfiber towel or pad
- Always rub in the direction of the stainless steel's grain
- Read the product's label before using; some household cleaning products are not suitable for use on stainless steel
- Always start with the mildest cleaning solution first, rubbing in the direction of the grain
- Grease specks may gather in stainless steel's grain and bake onto the surface, giving the appearance of rust
- Some areas of the appliance may discolor from the intense heat given off by the heating element, which is normal and cannot be cleaned off. For light and heavy food stains, use the products and processes described above

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## Corrosive Environmental Conditions

Cover your Paradise Grills product when not in use. The #304 stainless steel materials used in the construction of your appliance are rust and corrosion **resistant**, not rust and corrosion **proof**. If neglected and left on the appliance, corrosive elements (such as chlorine in the air, high salt content air, blowing sand, fertilizers, pesticides, corrosive cleaning solutions, and masonry dust and debris) may cause the stainless steel to develop surface oxidation, rust, corrosion, and pitting. To minimize such issues:

- Regularly wipe down the appliance's stainless steel with a damp cloth or non-abrasive micro-fiber towel
- Allow the surfaces to dry before covering the appliance. Do not cover a damp appliance
- Apply a rust inhibitor which leaves a microscopic protective layer on the stainless steel
- For seasonal storage, use the process and products referred to above, and once the appliance is dry, cover and secure the appliance to minimize the amount of damp air getting to the surfaces



# Limited Manufacturer's Warranty

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## Limited Warranty

Your accessory (the “product”) is warranted to the ORIGINAL PURCHASER that it is free of original manufacturing defects from the date of purchase as follows:

- (i) Limited 5 Year Warranty to be free from defects and workmanship under normal residential use

This Limited Warranty is:

- (i) limited to the ORIGINAL PURCHASER at original site of delivery;
- (ii) limited to original manufacturing defects only; and
- (iii) limited to the shipment of replacement parts when covered by warranty

### **THIS LIMITED WARRANTY EXCLUDES ON-SITE SERVICE CALLS, LABOR, AND LABOR-RELATED COSTS.**

This Limited Warranty is void upon the ORIGINAL PURCHASER'S transfer of ownership of the product to any other person or entity.

This Limited Warranty excludes and does not cover:

- (1) oxidation, rust, corrosion, discoloration, staining, or other cosmetic issues; or
- (2) damage, deterioration, or warping related to or resulting from, in whole or in part:
  - (a) improper installation or operation, neglect, failure to maintain, misuse, commercial use, abuse, alteration, infestation, vandalism, accident, extreme environments, grease fires, or exposure to high cooking temperatures.
  - (b) severe weather conditions such as hail, earthquake, hurricane, snow, windstorm, tornado, micro/microburst, or heavy rainfall;
  - (c) corrosive conditions such as chlorine in the air, high salt content air, fertilizers, pesticides, corrosive cleaning solutions, or masonry dust and debris; or

The ORIGINAL PURCHASER is responsible for the safe and proper installation, usage, maintenance, servicing and cleaning of the product in accordance with all instructions in this Operator Manual.

For shipped products, immediately inspect your product upon receipt and inform the delivery company of any visible damage and ensure such damage is noted on the delivery receipt or freight bill and signed by the person making the delivery. File your written claim for damages immediately with the delivery company, regardless of the extent of damage. Paradise Grilling Systems, Inc. and/or Paradise Grills Direct, Inc. (collectively, “Paradise Grills”) shall not be liable for any damage that occurs during shipment. If damages are unnoticed until the product is unpacked, immediately notify the delivery company and file a written concealed damage claim with them. This must be done within (5) days of the delivery date. Be sure to keep the box and shipping materials for inspection. All out-of-box claims must be made prior to installation. Any product installed in a damaged condition shall be conclusively deemed to have been damaged during installation and not covered under warranty.



**THIS LIMITED WARRANTY IS THE ORIGINAL PURCHASER'S SOLE AND EXCLUSIVE WARRANTY. THERE ARE NO WARRANTIES WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF. ALL OTHER EXPRESS OR IMPLIED WARRANTIES ARE FULLY DISCLAIMED. THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED AND DESCRIBED ON THE FACE OF THIS LIMITED MANUFACTURER'S WARRANTY. NO WARRANTIES, WHETHER EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE SHALL APPLY. NO OTHER EXPRESS OR IMPLIED WARRANTY OR GUARANTY GIVEN BY ANY PERSON OR ENTITY WITH RESPECT TO THIS PRODUCT SHALL BE BINDING ON PARADISE GRILLS.**

Paradise Grills shall not be liable to the ORIGINAL PURCHASER (or any other person or entity) for any incidental, indirect, special, reliance, general, ordinary, nominal, pain and suffering, lost profits, exemplary, general, punitive, or consequential damages that are in any way based upon, related to, or arising from the product, either in whole or in part, regardless of the legal theory on which the claim is based (including without limitation, claims based on negligence, gross negligence, breach of warranty, statutory liability, regulatory liability, strict liability, contract, third-party liability or any other theory of law), and even if Paradise Grills has been advised of the possibility of such damages. The maximum liability of Paradise Grills to the ORIGINAL PURCHASER (or any other person or entity) in any way based upon, related to, or arising from the product, either in whole or in part, shall not exceed the total amount paid for the product by the ORIGINAL PURCHASER.

**No oral or written representation or commitment given by anyone, including but not limited to, an employee, representative, agent or affiliate of Paradise Grills shall in any way create a warranty (express, implied or otherwise) or in any way increase the scope of this express Limited Warranty.** If there is any inconsistency between this Limited Warranty and any other agreement or statement included with or relating to the appliance, the terms of this Limited Warranty shall govern and control. If any provision of this Limited Warranty is found invalid or unenforceable by a court of competent jurisdiction, it shall be deemed modified to the minimum extent necessary to make it enforceable and the remainder of the Limited Warranty shall remain valid and enforceable according to its terms.

This Limited Warranty gives you specific legal rights; you may have other rights which vary by state.

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## Warranty Claim Submission

The ORIGINAL PURCHASER must submit to Paradise Grilling Systems, Inc. a warranty claim within five (5) business days of date such claim is or should have been discovered, or else such claim is forever waived and barred.

To submit a warranty claim, the ORIGINAL PURCHASER must submit a written description and photographs detailing the appliance's damage or defect(s), along with a complete copy of the Final Sales Agreement either:

- (i) via email to [Warranty.Claim@paradisegrills.com](mailto:Warranty.Claim@paradisegrills.com); or
- (ii) via U.S. mail to Paradise Grilling Systems, Inc., Attn: Warranty Claim, 640 Ocoee Business Parkway, Suite 80, Ocoee, Florida 34761.

For more information, please call Paradise Grilling Systems, Inc. at 800-604-2023.