

TRAVALI

PIZZA SPECIALIST



THANK YOU FOR CHOOSING TRAVALI PIZZA SPECIALIST

The Travalì Pizza Oven brings high quality pizza baking to the backyard. Made with premium materials, the oven heats quickly and maintains its heat so you get a perfectly baked pizza. A tailored ceramic pizza stone cooks an authentic pie in as little as 5 minutes. The oven can be used on any type of BBQ grill with a lid.



Please read all safety precautions and instructions carefully before installation and use, and keep these instructions handy for future reference.

READ ALL THE INSTRUCTIONS BEFORE USING





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PARTS LIST & SPECIFICATIONS

Model: Travali Pizza Oven
Black T0007013

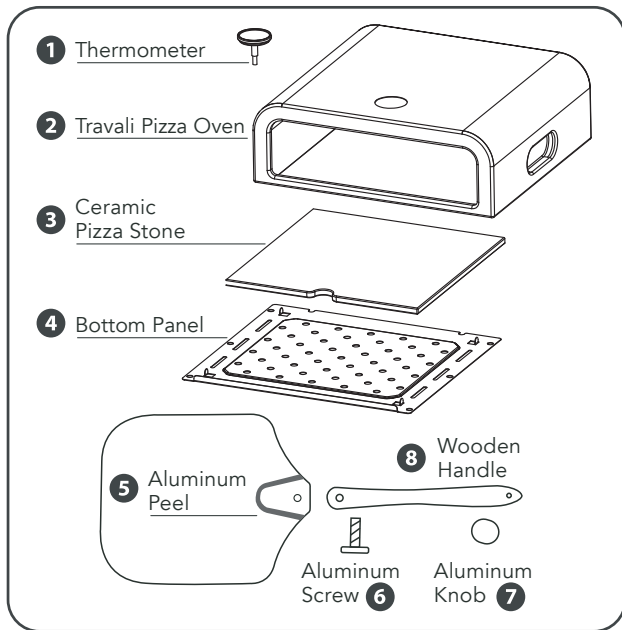
Oven Size:
15.75" x 14.17" x 5.5"

Pizza Stone Size:
12.6" x 12.6" x 0.4"

Pizza Peel Size:
13.8" x 12"

Weight: 14.9 lbs
(Oven + Pizza Stone + Pizza Peel)

Country of Origin: China

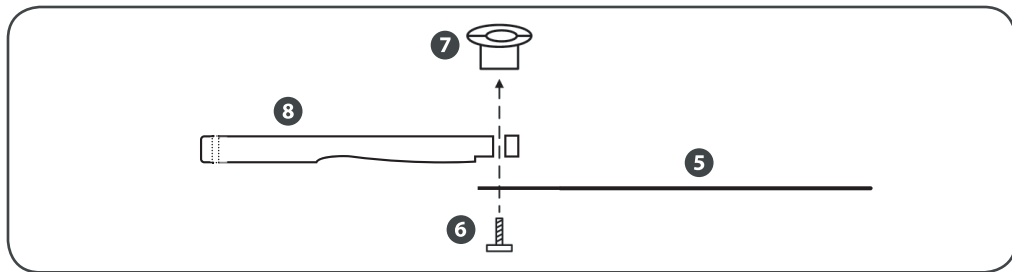


HOW TO SET UP

Your Travalì Pizza Oven comes preassembled! Just insert the Ceramic Pizza Stone into the base of the oven and you're ready to cook.

Assemble your Pizza Peel

Remove the protective film from the surface of the peel. Align the ❸ wooden handle to the ❶ aluminum peel. Using the ❷ aluminum screw on bottom and the ❸ aluminum knob on top, screw together clockwise until the piece is secured tightly.



PRECAUTIONS

Always exercise reasonable care when operating your Travalì Pizza Oven

1. The Travalì Pizza Oven will be hot during and after cooking and should never be left unattended while in use or while the grill is still hot.
2. Never leave children, infants or pets unattended near a hot Travalì Pizza Oven.
3. Only use outdoors in areas with adequate ventilation.
4. Keep grill and Travalì Pizza Oven far away from combustible materials.
5. Easy access to a fire extinguisher whenever using a cooking grill is highly recommended.
6. Do not use in high winds. Do not wear loose clothing that can catch fire while operating the Travalì Pizza Oven.
7. Always ensure oven is clean and free from oil or grease (internally and externally) to ensure longevity of the oven.
8. Heat resistant gloves are recommended when handling the Travalì Pizza Oven.
9. Always keep oven and peel dry.

Never remove a hot Travalì Pizza Oven from the grill. Always wait for the Travalì Pizza Oven to cool completely before removal or cleaning.



HOW TO PREHEAT TRAVALI PIZZA OVEN

The Travalì Pizza Oven requires a grilling surface of at least 16 inches in depth x 15 inches in width, and requires a grill lid for preheating. Use a gas grill with three burners for optimal cooking.

1. Fire up your grill according to grill manufacturer's instructions.
2. Place Travalì Pizza Oven onto the grill grate centrally over the grill burners, and push to rear of grill.
3. Turn all the burners to high and close the grill lid.
4. Allow the Travalì Pizza Oven to heat up for about 10-15 minutes until the thermostat on the pizza oven reaches 400-500°F.

Now you're ready to cook your pizza!



A close-up photograph showing a pair of hands with flour on them, stretching a piece of yellow pizza dough on a light-colored surface. The dough is being pulled outwards, creating a thin, irregular shape. The background is a light, textured surface, possibly a pizza peel or a countertop, with some flour scattered on it.

HOW TO COOK A PIZZA WITH TRAVALI PIZZA OVEN

1. Put a layer of flour on a clean flat surface and begin working a 8-10 oz. ball of dough into a 12 inch circle.
2. Coat the pizza peel with a generous layer of cornmeal to prevent the dough from sticking, and place the dough on the pizza peel.
3. Using the pizza peel, slide your pizza dough into the center of the oven onto the pizza stone. Cover the grill and pre-cook for 1-2 minutes.
4. Remove the pre-cooked dough using the pizza peel and transfer to a clean surface to create your pizza pies. Don't forget to close the grill cover to keep your Travali Pizza Oven hot.
5. Chef it up! Add your favorite sauces and toppings to create your MasterPizzas! It's not about how they look, it's all about how they taste – get creative!
No pizza is a bad pizza in our book.

6. Repeat Step 2 – the more cornmeal the better.
7. Open the grill and ensure the temperature reads between 400-500°F. Use the pizza peel to slide your pizza into the center of the oven onto the pizza stone. Close the grill cover and cook an additional 3-4 minutes to reach your preferred level of cooking.

Note: Cooking time is dependent on the thickness of your pizza dough and oven temperature; the hotter the oven is, the faster your pizza cooks.

TIPS

There are many great recipes and pizza making tips online!

- If you prefer your cheese well done, you can lower or turn off the grill burners but keep the pizza in the pizza oven. 1-2 extra minutes will bring extra heat to the top without overcooking the bottom.
- You can rotate your pizza while cooking if desired, but keep in mind it is best to minimize the number of times you open the grill cover to maximize heat containment.
- Making pizza is an art, the mentioned time and steps may vary according to the fuel type, grill design, dough thickness and topping choices, etc. Make sure to experiment and find your best way to cook pizza!



HOW TO CLEAN YOUR TRAVALI PIZZA OVEN



Wait until the oven, the stone and the grill completely cool down before cleaning and storing your Travalì Pizza Oven. The thermostat should read 0°F before proceeding.

Pizza Oven

Hand clean the external and internal surfaces with a warm wet towel, avoid using soapy water or soapy solutions. Dry completely.

Pizza Stone

Brush off excess food with a spatula and run the stone under hot water. Scrub clean with a brush, but avoid using soapy water or soapy solutions as this may leave an aftertaste on the stone. Let the pizza stone air dry. Please note: the natural properties of the stone will cause it to darken (or season) over time. Do not attempt to remove this discoloration.

TIPS

If your pizza stone becomes very seasoned and you'd like a fresh surface, flip the pizza stone over to use the other side.



HOW TO CLEAN YOUR TRAVALI PIZZA OVEN (continued)

Pizza Peel

Always hand wash your pizza peel in warm soapy water, rinse and dry completely.

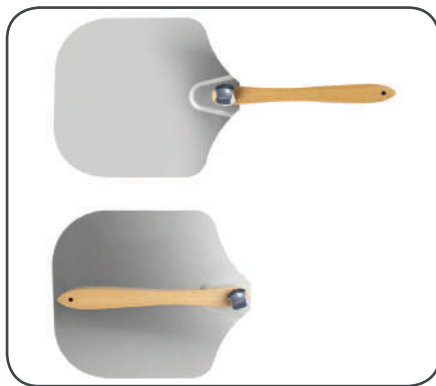
Note: Never clean your pizza peel in the dishwasher as it is not dishwasher safe.

HOW TO STORE YOUR TRAVALI PIZZA OVEN + PIZZA PEEL

The Travali Pizza Oven is compact for easy cabinet and pantry storage.

We recommend to store your pizza oven indoors in a cool, dry environment when not in use.

The Travali Pizza Peel is also designed for easy storage. Unscrew the ⑦ Aluminum Knob to turn the wooden handle inward into closed position. Screw ⑦ Aluminum Knob tightly to secure in place.



LIMITED WARRANTY

Travali Pizza Specialist warrants its products to be free from defects in material and workmanship under normal use. Conditions are as follows:

- Customer is responsible for inspecting product upon receipt of delivery.
- During the first 90 days from date of purchase, Travali Pizza Specialist will, subject to inspection, replace defective product parts with new or reconditioned units.
- Warranty is void if the product has been improperly handled or misused in any way.
- Where applicable, all requests for warranty must be accompanied by a proof of purchase.
- The warranty does not extend to the electronic equipment that is used, or incorporated with any of our products and accessories. Travali Pizza Oven shall not be held responsible for the improper use of its products.

For all questions or exchange requests, please contact us at customercare@ezbrands.com or call us at 1-856-329-7866.





