



**KETTLEPIZZA**<sup>®</sup>



## Frequently Asked Questions

**Q: What type of stone should be used?**

**A:** *You must use a "Hi-Temp" Stone – our stones are designed to withstand temperatures up to 1200 degrees.*

**Q: Can I use the stone I use in my oven?**

**A:** *Only if it is a "Hi-Temp" Stone and can withstand over 700-900 degree temps.*

**Q: Do I have to use a stone?**

**A:** *No. You can use the pan that comes with the KettlePizza. Cooking with a stone designed for high temperatures helps get an evenly cooked crispy crust.*

**Q: Can I make other things in my KettlePizza besides pizza?**

**A:** *Yes. Almost anything you can cook in your oven you can cook in the KettlePizza (steaks, fish, cookies, etc...).*

**Q: Will the KettlePizza work with my "Smoker" Grill?**

**A:** *Yes. KettlePizza will fit 18.5" or 22.5" Smoker Grills. You would need to remove the middle cylinder to work with the KettlePizza. This will bring the fire box and cooking grate closer together.*

**Q: What country is KettlePizza made in?**

**A:** *KettlePizza is proudly Made in the USA.*