Pizza Grilling Instructions

READ FIRST

Warning: Paper tray is flammable and must be protected from direct exposure to heat source. To prevent scorching or igniting the paper tray, place it on a heat-shielding surface such as an aluminum tray, foil or pizza stone*. Grilling without aluminum grilling tray or other heat-shielding surface is strictly prohibited. Not recommended for Stuffed pizzas.

* Pre-heat pizza stone for 10-15 minutes for best results

Gas Grill

Cook Time: Approximately 20–30 minutes
Setup: Grill surface should be at least 16”x16”

1. For 2 burner grills, light both burners and pre-heat to 375°–400°F (190°–200°C). For grills with 3 or more burners, pre-heat to 425°–450°F (220°–235°C) and light outer burners only. To confirm temperature use an oven thermometer. Grill should be held at desired temperature for 15 minutes prior to baking.

2. Remove plastic wrap. Put pizza and paper tray on aluminum grilling tray or other heat-shielding surface. Place in the center of the grill surface and close lid. Note that if you have a thermometer in the lid of the grill, it will no longer read the correct temperature. Temperature should not be adjusted once grill is preheated.

3. Bake for approximately 20-30 minutes. Do not leave grill unattended. Check pizza frequently by lifting crust with a spatula. Turn pizza 1/4 turn every 5 minutes... turn it, don’t burn it! Baking times may vary.

4. Use oven mitts to remove pizza and tray from grill. Let stand 5 minutes. Remove pizza and paper tray from aluminum grilling tray or other heat-shielding surface. Cut and serve.

Papa Murphy’s®
TAKE ‘N’ BAKE PIZZA

Charcoal Grill

Cook Time: Approximately 20–30 minutes
Setup: Grill surface should be at least 18" in diameter

1. Open all vents. Use recommended amount of charcoal (see chart), light and let burn until lightly covered with ash (20-25 minutes). Once coals are ready, divide evenly and pile on two sides of fire grate (distribute on all 4 sides for square grills), then put the grilling surface on grill. Never put coals directly under pizza.

Grill Diameter	Coals Needed
18"	25 per side
22.5"	30 per side
26.5"	50 per side
37.5"+	75 per side

2. Preheat grill to 425°–450°F (220°–235°C). To confirm temperature, use an oven thermometer in the center of the grilling surface.

3. Remove plastic wrap. Put pizza and paper tray on aluminum grilling tray or other heat-shielding surface. Place on center of the grill surface and close lid, leaving vent open.

4. Bake for approximately 20-30 minutes. **Do not leave grill unattended**. Check pizza frequently by lifting crust with a spatula. Turn pizza 1/4 turn every 5 minutes... turn it, don't burn it! Baking times may vary.

5. Use oven mitts to remove pizza and tray from grill. Let stand 5 minutes. Remove pizza and paper tray from aluminum grilling tray or other heat-shielding surface. Cut and serve.

Wood Pellet Grill

Cook Time: Approximately 20–30 minutes

1. Preheat grill to 425°–450°F (220°C–235°C). Start on SMOKE, allowing pellets to ignite. Switch to HIGH and heat for at least 15 minutes.

2. Remove plastic wrap. Put pizza and paper tray on aluminum grilling tray or other heat-shielding surface. Place in the center of the grill surface and close lid.

3. Bake for approximately 20-30 minutes. **Do not leave grill unattended.** Check pizza frequently by lifting crust with a spatula. Turn pizza 1/4 turn every 5 minutes... turn it, don't burn it! Baking times may vary.

4. Use oven mitts to remove pizza and tray from grill. Let stand 5 minutes. Remove pizza and paper tray from aluminum grilling tray or other heat-shielding surface. Cut and serve.

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