

Pellethead PH-FSPO Pizza Oven Attachment for Pellet Grills

QUICK BUYER GUIDE



Home grillers who want 800°F pizza on pellet smokers

At a Glance Specs



COMPATIBILITY

**Fits Traeger Pit Boss GMG
Camp Chef**



MAXIMUM TEMPERATURE

Heats to 800°F plus



COOKING MODES

**Convection radiant and
conduction**



MATERIAL

**Brushed polished stainless
steel**



FOOTPRINT

16.5 by 14.5 inches



WEIGHT

About 29.6 pounds



INSTALLATION

**Freestanding no tools
required**



Who It Is For

- ✓ Owners of Traeger Pit Boss
GMG Camp Chef grills
- ✓ Home cooks seeking 800°F
pizza results
- ✓ Backyard chefs with existing
pellet smokers
- ✓ People who want fast high-
temperature baking



Who It Is Not For

- ✗ Gas or charcoal grill owners
without pellets
- ✗ Users without center-burn
pellet grills
- ✗ Those needing indoor electric
pizza ovens
- ✗ People who avoid high-
temperature cooking



Trade Offs to Consider

- Adds 29.6 lb to grill setup
- Works only with center-burn pellet grills
- Produces very high heat unsuitable for delicate foods
- Requires routine cleaning after use



Users Say

● POSITIVES

- ✓ High-heat capability up to 800°F
- ✓ Durable stainless steel construction
- ✓ Tool-free installation and easy cleanup



How It Compares

- Vs pizza stone: creates enclosed oven environment
- Vs wood-fired oven: uses pellet grill heat source
- Vs separate oven: attaches to existing pellet grill



Choose This If...

- ✓ You have a compatible center-burn pellet grill
- ✓ You want authentic high-heat pizza at home
- ✓ You prefer stainless steel outdoor equipment
- ✓ You want fast crispy crusts from high heat



Skip This If...

- ✗ You only own gas or charcoal grills
- ✗ You need an indoor pizza oven solution
- ✗ You do not want extra grill accessories to store
- ✗ You avoid cooking at very high temperatures



Learn More



Read our Review

[Pellethead Pizza Oven Attachment for Pellet Grills – Convert Traeger, Pit Boss, GMG & Camp Chef into Outdoor Pizza Oven](#)



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