

RHHP

Hot News from RH Peterson Co.

June, 2022

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TECH TALKS

Anna Rossi whips up White Clam Pizza, a NE specialty

"That's MY Grill!"

**The Pizza Ovens Have Left
The Building!**

... Well, **some of them** have
started shipping!

If you have a pizza oven(s) on order, we thank you for your patience. Lead times are improving as our teams are working hard to build and ship your orders as quickly as possible, for ALL of the Peterson Co. brands.



Don't forget about **Stream!**

Nine months ago, we launched **Stream**, a new live streaming field service resource that uses your cell phone's camera and speakers (or tablet) as an interactive diagnostic and repair tool.

The program is simple and intuitive to use (note: there is no APP to download). To access, just call our Technical Service team and a link will be sent to your phone to begin the interactive call and video. You can also email or phone RHP to set up an appointment for the service at the time you request (please provide 48 hours notice when requesting an appointment.)



Already successfully used to address many field issues, this tool can be used by technicians or homeowners to diagnose problems or assist with installations. Give Stream a try when you're stumped with an installation or service issue and let us know what you think.

Discontinued Items from Real Fyre



Real Fyre CHCR Charred Cedar Log Sets Discontinued

Effective immediately, the following Real Fyre Charred Cedar CHCR log sets are being discontinued:

- CHCR-18/20
- CHCR-24
- CHCR-30

While limited quantities may still be available for a short time, these products are being removed from our marketing materials and have been discontinued due to low sales and to improve production capacity. In-house orders for these items will be processed conditional on availability of parts. Please adjust your records accordingly.

June 1, 2022

[Print the Discontinued Products Listing](#)

In the June issue of *Tech Talks*, we cover the Echelon Thermometers and which temps you are measuring. Read on...

RHP Tech Talks

June, 2022

Fire Magic Echelon Thermometer Characteristics

Fire Magic Echelon grills are available with either digital or analog thermometers.

The digital display shows the temperature measured in three specific locations that are in three separate zones respectively. Here are some facts:

- The measurement point is near the front of the grill inside the combustion area, a few inches under the cooking surface.
- These measurements were designed to give you an indication of what the average temperature is on the grilling surface in that zone, when the grill has been operating for about 30 minutes with the hood closed.
- The average temperature of the cooking surface is measured by taking three measurements and averaging them. The measurements are taken in each zone in the front, the middle and the back.
- Air currents in and around the grill and outside temperatures can create heat temp inaccuracies shown on the thermometer temperature screen.

An analog thermometer (located in the center of the oven hood) measures the air temperature of the inside "oven space" of the grill and not the surface temperature of the cooking grids.



[Print June's Tech Talks Sheet](#)

Fire Magic in the Media

Anna demonstrates the art of a White Clam Pizza

Recently, *Barbecue Bible* guru Steven Raichlen joined Fire Magic's chef and lifestyle expert, Anna Rossi, at her Boston home to make a New England favorite, White Clam Pizza. With an easy-to-make pizza dough and a minimal ingredient listing, Anna takes the guesswork out of cooking pizza on the grill with a pizza stone.

For great grilling recipes, visit the **Fire Magic website** where Anna Rossi shows you it's fun, easy and delicious! Check it out [here](#).

More of Steven's video recipes are available - check the [Project Fire website](#) for a list of local stations airing the show.

[View White Clam Pizza Video Recipe](#)



Broken Link for Grilled Ravioli

Whoops! In the **May** issue of *RHP Connect*, a recipe for Grilled Ravioli was featured but the the link was not a working link. Our apologies for the

snafu.

Here is the correct link, scout's honor:

<https://www.stevenraichlen.com/programs/project-fire/project-fire-streaming-video/>

Select: Season 4

Select: Episode 401

(NOTE: The Grilled Ravioli recipe begins at the 13:08 timestamp. We are unable to crop out the clip alone.)

"THAT'S MY GRILL!"



Thanks to all who submitted photos for "That's MY Grill!" Your photo may be used in a future issue of *RHP Connect*.

Wouldn't it be a dream to walk out to your backyard that looked like this?

A robust, custom-designed covered patio anchors the space with vaulted ceiling while rustic support beams make this shaded space ideal for relaxation. The owners of this Pennsylvania home outfitted their retreat with a Fire Magic Echleon Grill, a recessed Power Burner (installed below countertop-height for safety) and an ice maker, making it THE SPOT for entertaining.

Other features include a handsome stone fireplace with big screen television, butcher block topped island seating, pendant lighting and lush foliage in the background. The homeowners added a pool that resembles a pond, for lazy summer days.

Thank you [@earthturfandwood](https://www.instagram.com/earthturfandwood) for your submission. Not on Instagram? Check out: www.EarthTurfWood.com

Thank you and cheers to good
health.

RH  PETERSON co.