



Grilla Pie-Ro™ Perfects the Backyard, Wood-Fired, 2-Minute Pizza

May 14, 2025

The First Self-Monitoring, Pellet-Fed, Rotating Stone, Backyard Pizza Oven

(Columbia, MO) May 14, 2025 – Grilla®, an innovator of outdoor cooking equipment and gear designed to evolve the backyard, has simplified the art of creating backyard-made, restaurant-quality pizza, with the new Grilla Pie-Ro™. The Pie-Ro is the first self-monitoring, outdoor pizza oven that lets you deliver true wood-fired flavor and perfectly balanced baking with the push of a button. Simply fill the hopper with wood pellets, use the integrated controller or mobile app to set your temperature anywhere from 180° to 800°F, and let the Pie-Ro do the rest.

"The Grilla Pie-Ro has just changed the game for wood-fired pizza at home. I can spin out pizzas for 3-4 hours at a steady temp of 800° without having to add fuel or worry about maintaining the oven temp – it makes pizza night a breeze!" - David Gafford / The Barbecue Lab

Until now, creating the perfect backyard, wood-fired pizza was a complex process. Maintaining consistent temperature and results, manually turning the pizza, and building a fire in a wood burning oven are all pain points of the past. Enter the Grilla Pie-Ro, a breakthrough product that manages all these steps with a digital controller. Wood-fired flavor has never been easier.

Auger fed pellet technology allows the Pie-Ro to produce its own wood fire, and the integrated controller automatically monitors and adjusts the temperature throughout the entire cooking process, increasing or decreasing the pellet feed as needed to maintain a steady temperature without any intervention from the chef. At the same time, the automatic rotating pizza stone turns continually throughout the cooking process, delivering an evenly baked pie -- no hand-turning required. Simply press the button, design your perfect pizza, launch it into the oven, then enjoy time with your guests. The Pie-Ro takes the guesswork out of making a perfect, 2-minute, wood-fired pizza every time. The Pie-Ro can also be used to produce perfectly seared steaks, smoked wings, and even tasty wood-fired desserts.

The Pie-Ro is the newest addition to the Grilla family of popular backyard cooking products, which includes the Primate gas grill, the Silverbac wood pellet grill, and the Kong charcoal grill. Built to the same high standards as all Grilla equipment and gear, the Pie-Ro features stainless steel construction, double wall insulation, and Grilla's Alpha Connect 2.0 Wireless Controller, which connects the pizza oven to the mobile app and outdoor cooking ecosystem. The efficient pellet operation and 10-lb. hopper eliminate frequent pellet refills, and the folding lid design make launching and viewing easy, and cleaning a breeze. Years in the making, the Grilla Pie-Ro lives up to Grilla standards in every way, providing quality, durability, and consistently delicious results every time.



**Grilla Pie-Ro™ - MSRP \$799.95
(Limited Time - \$629.99)**

- Temperature range 180° - 800°F
- Rapid start-up, preheats to 800°F in 15 minutes
- Bakes pizza in as little as 2 minutes at 800°F
- Automatically controlled auger accurately tends wood fire throughout the cooking process
- Automatic, rotating 16" pizza stone prevents hot spots and burning
- 10-lb. pellet hopper
- Backlit, easy-read, touchscreen allows user to set-and-forget their desired settings
- Wi-Fi controller with free smartphone app enables full wireless control
- Standard countertop size of 27.4"L x 25.7"W x 16"H.
- All-season performance and durability

Grilla is partnering with Scheel's for the initial launch of the Pie-Ro. For additional information on the Grilla Pie-Ro and to purchase, visit <https://www.grillagrills.com/page/grillapiero> or scheels.com/p/19870000033.

About Grilla®

Grilla innovates high-quality outdoor cooking equipment and gear that allows home chefs to evolve their backyard. Grilla's innovative, feature-rich products include barbecue grills, Wi-Fi-enabled wood pellet grills, smokers, outdoor pizza ovens, modular outdoor kitchens, and accessories. Grilla products incorporate contemporary designs, and are built from durable materials for longevity and durability. For more information on the full line of Grilla products, visit www.grillagrills.com.

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