

VEVOR[®]

TOUGH TOOLS, HALF PRICE

12 INCH PORTABLE WOOD PELLET PIZZA OVEN USE & CARE GUIDE

We continue to be committed to provide you tools with competitive price. "Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

VEVOR[®]

**12 INCH PORTABLE
WOOD PELLET PIZZA OVEN**



NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

 [**CustomerService@vevor.com**](mailto:CustomerService@vevor.com)

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

Thank you for your purchase!

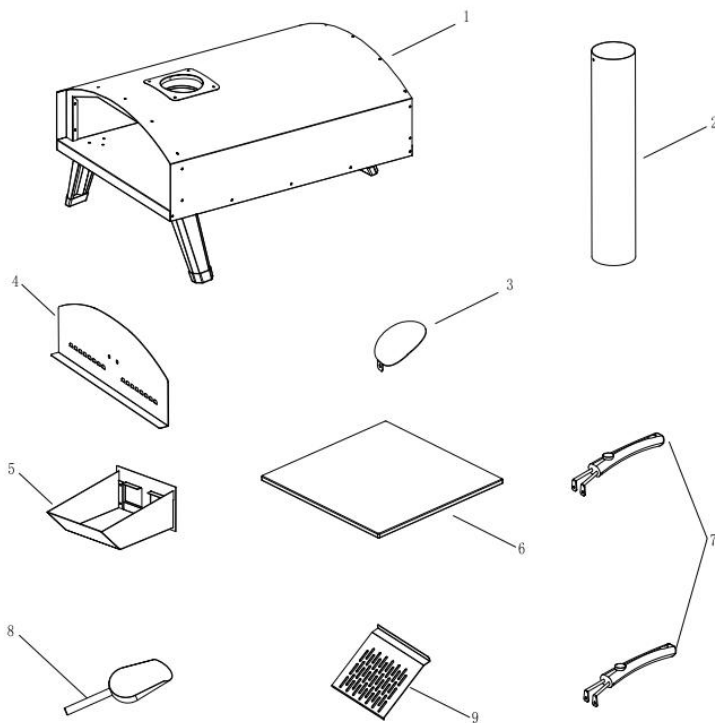
We are pleased that you have chosen our product for your barbecue purchase. We hope that you enjoy the unmatched quality, comfort, and style of your new outdoor garden products. Every piece is meticulously considered all the way down to the smallest details, exclusively for you, by our world-class design team. We know you have a choice when it comes your outdoor garden needs, so from our team to yours, thank you for letting us be a part of your outdoors.




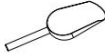







USE OUTDOORS ONLY
PLEASE READ USE & CARE GUIDE CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE

Assembly

NOTICE: Make sure all the plastic protection rip off before assembling!

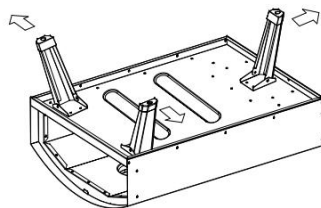
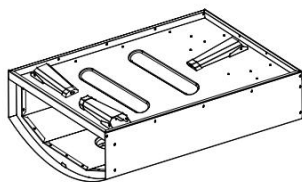
Product diagram



NO.	NAME	PART	QTY	NO.	NAME	PART	QTY
1	Body		1	7	Door handle		2
2	Chimney		1	8	Spoon		1
3	Chimney cover		1	9	Pellet box grate		1
4	Door		1				
5	Pellet box		1				
6	Pizza stone		1	 M5*12MM 13 PCS  M5 7 PCS			

Assembly

1. Remove all parts from the packaging.
2. Open the legs.

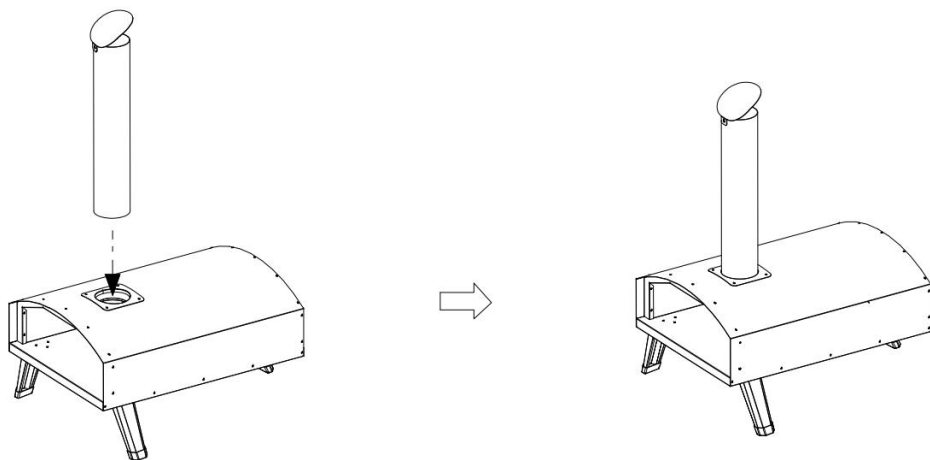
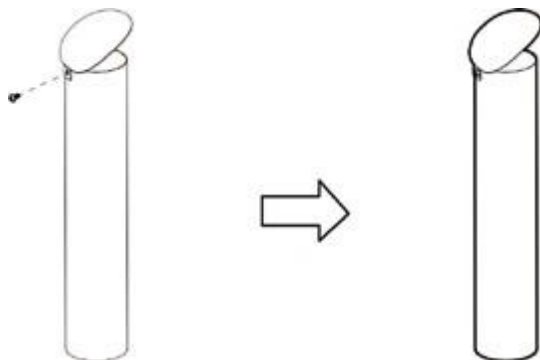


3. Install the chimney

(The screw has been pre-installed on the chimney. Unscrew & reinstall to attached chimney piece.)

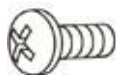


M5 x10 1PCS



4. Install the door

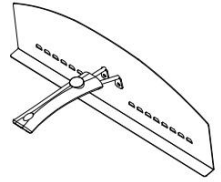
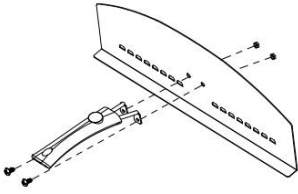
(The screws and nuts have been pre-installed on the handles. Unscrew & reinstall to the door.)



M5 x10 2PCS



M5 Nut 2PCS



5. Install the pellet box

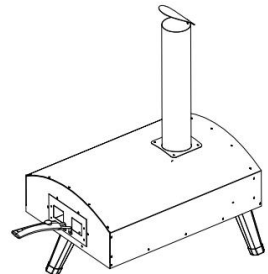
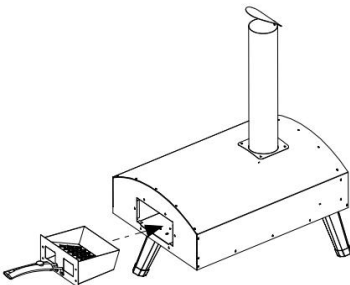
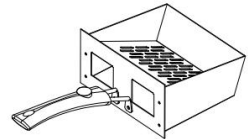
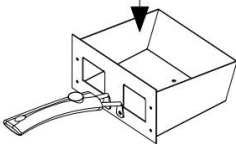
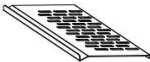
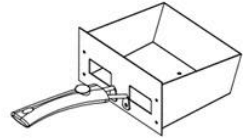
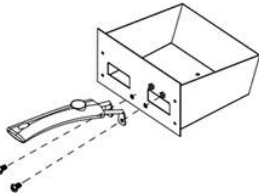
(The screws and nuts have been pre-installed on the handles. Unscrew & reinstall to the pellet basket. Then put the pellet box into the pizza oven.)



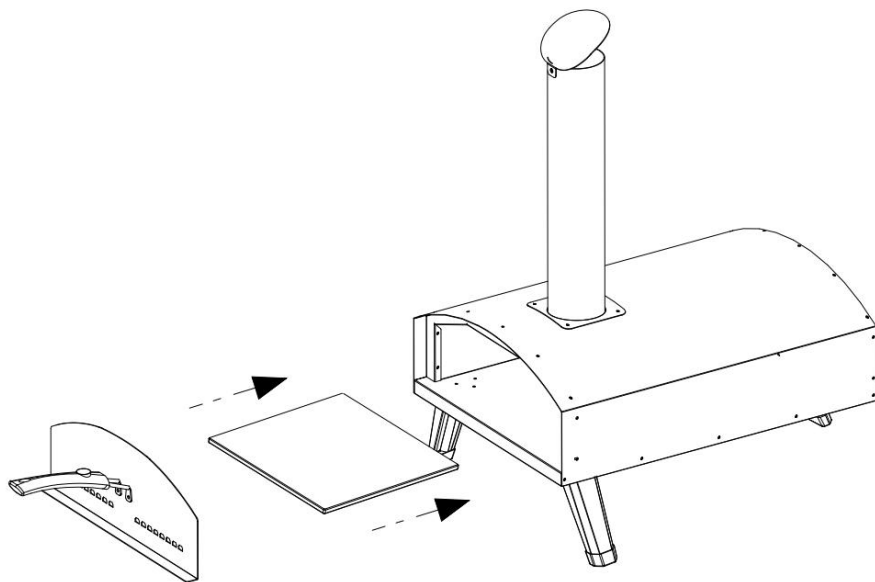
M5 x10 2PCS



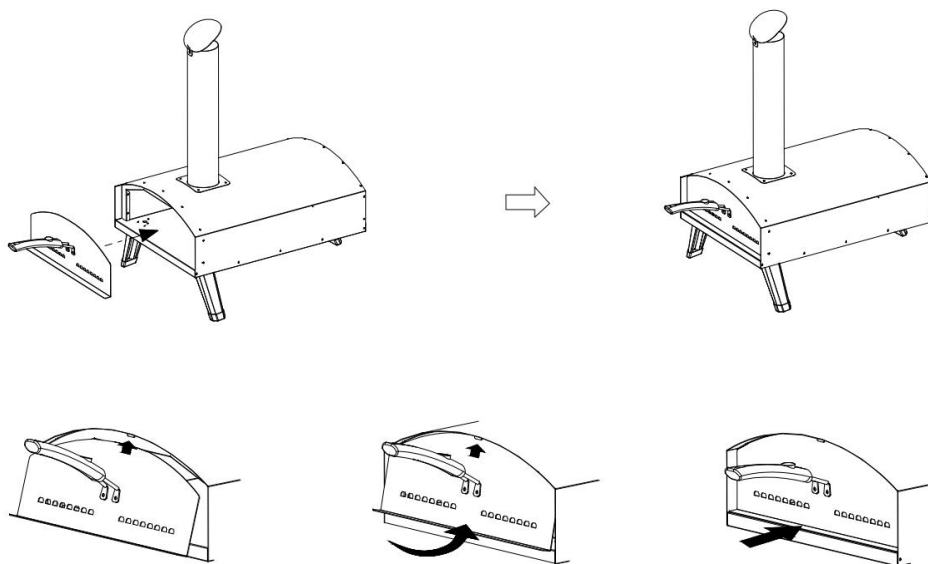
M5 Nut 2PCS



6. Put in the pizza stone

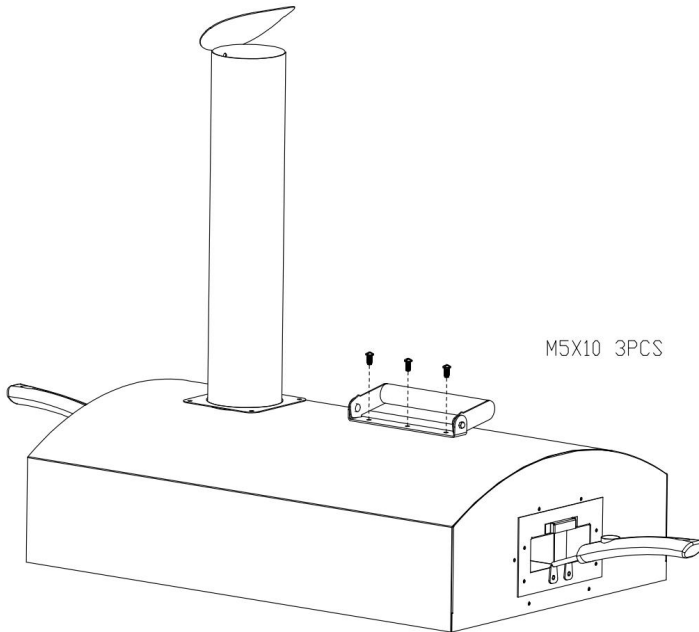


7. Attach the door



8.How to install the handle ?

(The screws in the product manual have been installed on the product, so that you can find the corresponding screws better.)



How to use the pizza oven

1. Use around 450-500g pellet in the carbon box.
2. Use flame gun to burn the pellet, around 2-3 mins, the pellet will be burned.
3. If making a pizza, place the pizza stone inside and preheat for 15 minutes. Put the pizza in it, turn around after 60 seconds, and burn it for another 90-120 seconds according to the thickness of the pizza.
4. Use beef function, Preheat 3 mins, prepare the food in the grid, Put the food inside, base on different food to turn around it.

Replenishing the pellet

- During cooking, keep the pellet in hopper assembly at more than half the capacity of the hopper assembly.
- To replenish the pellet during use, use the handle to open the hopper assembly lid, then use the hopper shovel to take some pellets and pour them into the hopper assembly. Place the hopper assembly lid back on the hopper assembly with the handle.
- Make sure oven gloves or mitts are used.

Remark:

- When you cook around 20mins later, it is better to add some more pellet in the carbon box.
- Take out a little of the carbon box.
- Please dispose all plastic bags carefully and keep it away from children.
- Always use heat resistant gloves when handling the product.
- Use flame gun to make fast burn again.
- Take some time to familiarise yourself with the contents and check that all the holes are free of any paint residue before you start.

Water:

- Water can damage the inside of your oven. You must ensure that no water enters the oven chamber, either through the oven door opening, or through the chimney.
- Always place the provided metal door in the oven opening when not in use to stop water from entering through the opening into the oven chamber.
- Do not install the oven at a backward angle, as water may enter the oven and the sink, causing damage.
- Do not ice or wet-mop the oven floor.
- Water is not required to clean the cooking floor. The oven operates at very high temperatures. The high heat act as an automatic “self-cleaning” mode, burning off all spilled or stuck-on foods. If stuck-on food is a problem during cooking, you can remove it with a brass oven brush. As a precautionary measure, non-fried based foods should always be placed on appropriate cookware before being placed in the oven.

Maintenance and Cleaning Instructions:

CAUTION: All cleaning and maintenance should be carried out when the pizza oven is cool.

OUTSIDE SURFACE

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water. If the internal surface of the pizza oven lid has peeling appearance paint, it will become carbon and peel off when baked on the grease deposit. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. NEVER USE OVEN CLEANER.

INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper and/or cleaning pad then wash with

a soapy water solution. Rinse with water and allow to dry.

COOKING GRID

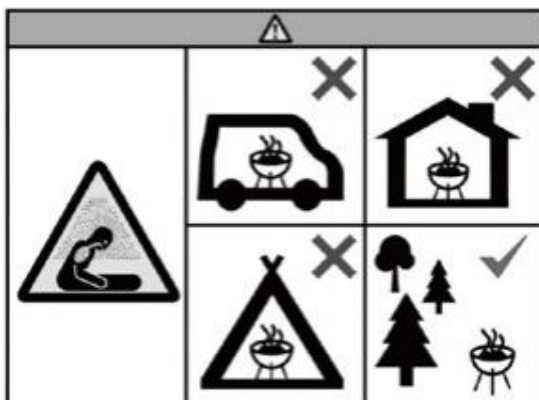
Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

INTERIOR OF BARBECUE BOTTOM

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry. It should be clean the carbon deposition after use.

WARNING!

Danger of suffocation! The oven is intended for outdoor use only. It must not be used in buildings, garages or other closed areas. Toxic fumes may form, which can lead to suffocation.



Reference cookbook:

For reference (adjust the time for different thickness)

Food	Time
Pizza(thin)	1-2 mins
Steak	3 mins (medium)
Sausage	4 mins

Pork	6 mins
Sheep frame	6 mins
Chicken wing	6 mins
Bread	15 mins

Limited Warranty

This product is warranted against defects in materials and workmanship for 1 year from the date of purchase. Within 1-year warranty period the item will be replaced or your money will be refunded at the place of purchased upon presentation of sales receipt or other proof of purchase. This warranty does not apply to items subjected to misuse or accidental damage.

IMPORTANT SAFETY INSTRUCTIONS

WARNING

Hazardous fire or explosion may result if instructions are ignored. It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in personal injury and/or property damage.

- Read the instructions before using the pizza oven.
- Retain this use & care guide for future reference.
- Use outdoors only.
- Warning accessible parts may be very hot. Keep young children away.
- Do not move the pizza oven during use.
- Do not modify the pizza oven.
- This pizza oven must be kept away from flammable materials during use.
- The particles will be very hot, so take appropriate precautions.
- Do not leave the handle on the pizza oven.
- Never touch metal parts that may be hot.
- Do not cook until the fuel has a layer of ash.

General Safety Guidelines

Must be read in full prior to use

Please read the general safety guidelines fully before assembling, installing and using/servicing your pizza oven. Failure to comply with all

the provisions of the present legal disclaimer could result in property damage, serious bodily injury or even death.

1. Pizza oven is designed for outdoor use only. The pizza oven must always be placed outdoors, away from structures and never inside a building or a garage , and not close to any enclosed areas. Place your pizza oven on a sturdy, level, stable and non-flammable surface and keep it clean and free from flammable or combustible materials, gasoline and other flammable vapors and liquids.
2. Be aware of any local laws or regulations that may specify a required distance between outdoor cookers and any structures, or that may limit outdoor flame of any type during drought or hazard periods.
3. Do not install or use your pizza oven in or on boats or recreational vehicles.
4. Do not use your pizza oven in high winds.
5. Your pizza oven is not intended to, and should never be used as a heater.
6. Toxic fumes can accumulate and may cause asphyxiation.
7. Flames can blow outside of the metal enclosure: a.at the back where the fire is; b.from the top of the hatch when the lid is opened; c.from the front of the oven when you open the door; or d.from the top of the chimney.
8. Please keep away from the pizza oven's openings and warn others around you.
9. Improper installation, adjustment, alteration, service or maintenance of your VEVOR may cause injury or property damage. Therefore, do not use your pizza oven unless it is completely assembled and all parts are securely fastened and tightened.
10. When using the pellet burner:
The length of pellets used can greatly affect the temperature of your pizza oven. The recommended pellet length should be no longer than 1.25" (3cm). Longer pellets have a slower feed rate which can cause your pizza oven to burn colder. When replacing or refilling pellets, pay attention to the average length and adjust your pizza oven settings accordingly. Only use pellets intended for use in cooking.
11. When using the charcoal/wood burner:
Gradually add kindling to achieve the optimum temperature. Adding too much kindling will enlarge the fire, risking damage to you or your pizza oven.
12. When using your pizza oven, there is a risk for your hands to be burned. Protective heat resistant gloves should be worn at all times to avoid burns and you should never set hot items on or near combustible surfaces. DO NOT touch any metal parts when your pizza oven is

operating. Only touch the wooden handles to open the door and lift the fuel hatch.

13. Never leave your pizza oven unattended. Do not leave your pizza oven unattended with the lid open while lit. Be aware of the hazards that may exist during the use of the pizza oven (dry leaves, decorative panels and other flammable materials), as these may cause a fire if they come into contact with any sparks.

14. Keep all electrical cords away from your pizza oven.

Pizza oven (when being used) ranges from 100°f (50 °C) to 1200°f (650 °C).

15. Pizza oven is safe and hazard free when used as intended and according to safety guidelines, and will provide years of trouble-free use and enjoyment. It is the users' responsibility to maintain safe operation of the pizza oven and to exercise reasonable standards of care at all times.

16. Although every effort has been made to remove any sharp edges when making the barbecue, you should handle all parts carefully to avoid accidental injury.

CHOICE OF FIREWOOD PELLETS

1. Recommended length of firewood pellets: Firewood pellets no longer than 1.25 inches (3cm) is recommended.

2. Use only firewood pellets suitable for cooking, do not use pellets from animal bedding and heating pellets, which contain chemicals.

3. Make sure the wood pellets are dry, not wet.

4. Please choose 100% hardwood pellets, softwood pellets may not burn fully.



HOW TO IGNITE FIREWOOD PELLETS?

It will be difficult to ignite the firewood pellets for the first time. You can refer to the method in the manual or choose the combustible material to fully burn the firewood pellets. It is more difficult to directly ignite the firewood pellets.

1. Some accessories that may need to be prepared.

- a. 100% Hardwood Pellets
- b. Fire starter
- c. Blo

2. Ignite step

- a. Fill 50% of the burner grates with hardwood pellets, about 1.8 lbs, 7-8 scoops.
- b. Place a natural fire starter on the edge of the burner grate.



- c. Ignite with a igniter and slide the burner grate into the pizza oven.



d. You may want to refill with firewood pellets to maintain a certain temperature. When you need to refill the firewood pellets, slide out the grate, fill the grate with a small amount of firewood pellets, and slide the grate back into the pizza oven.

HOW TO BAKE PIZZA?

PREPARING TO BAKE PIZZA

1. Pizza Oven
2. Pizza Stone
3. Thermometer gun (you need to buy it yourself)
4. Pizza spatula (you need to buy it yourself)

1. After the firewood pellets start to burn, close the door and let the oven preheat for 15 minutes so that the temperature reaches the right temperature for baking, which is expected to be around 750F-860F. (If there is a temperature measuring gun, the second step can be performed when the test reaches 750F.)

2. When the temperature is right, open the oven door and place the pizza inside, then close the door.

3. Wait about 15 seconds, open the door, rotate the pizza 180° with the pizza spatula, and close the door again.

4. And then wait about 15 seconds, open the door, turn the pizza 90° and close the door, continue this step 4 times.

5. Finally take out the pizza and finish baking.

Note: The time of each step is not fixed, it is related to the temperature, and if you want a softer pizza, you can shorten the time appropriately to ensure the freshness of the pizza.

PRECAUTIONS AFTER BAKING

When you're done baking pizza, let the pizza oven cool for 60 minutes before cleaning it up and then dumping the ashes in the trash.

Note: Please do not use water or other substances to lower the temperature of the oven, it may be dangerous.

MAINTENANCE AND CLEANING

1.ABOUT STORAGE.

Please store your oven indoors and keep your pizza stone in a warm, dry environment when you are not using it.

2.HOW TO CLEAN THE OVEN?

Please wipe the interior with a dry paper towel, wipe the exterior with stainless steel cleaner, and avoid external cleaning products such as dishwashers.

3.HOW TO CLEAN THE PIZZA STONE?

a.Let it cool: Allow your pizza stone to cool completely before cleaning it, otherwise, the pizza stone could crack or break if being immersed in cold water while it is still hot. Please use only hot water instead of detergent.

b.Use a scraper or brush to remove any debris. Alternatively, placing a sheet of greaseproof paper on the stone to avoid being soiled, which virtually saves cleaning work and provides an easy way to remove the food cooked.

c.Let it dry: Let your stone dry completely at least 1 to 2 hours before, using it again.

d.Don't worry about the pizza stone gets stained. The color of the baking stone will become darker after continuous use. This is normal and a part of the stone's natural seasoning process. It will not affect its cooking performance or the taste of food.

GUARANTEE

We offers a 30-day warranty that begins on the date of the original purchase and applies to problems caused by the manufacturer. For questions, assistance, or support, please contact the Customer Service by e-mail to us with your order number and details. We will send you further information about the solution.

Importer: WAITCHX

Address: 250 bis boulevard Saint-Germain 75007 Paris

Importer: FREE MOOD LTD

Address: 2 Holywell Lane, London, England, EC2A 3ET

Manufacturer: Guangdong Sheng Bao Industry Co.,Ltd

Address: Floor 4, Floor 6, Building 27, Shunde Zhifu garden, No.8, 2nd Ring Road, Gaozan village, Xingtan town, Shunde District, Foshan City, Guangdong Province, China

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