

Elevon Pizza Oven

Elevon Pizza Oven Wood Fired Pizza Maker Instruction Manual

MODEL: PIZZA OVEN

Brand: Elevon

Introduction

Thank you for choosing the Elevon Pizza Oven Wood Fired Pizza Maker. This portable stainless steel pizza oven is designed for outdoor use, allowing you to enjoy delicious wood-fired pizzas, roasted meats, and vegetables. Its sturdy, compact design ensures safety and efficiency for all your outdoor cooking needs.

- **Premium Stainless Steel:** Constructed from durable stainless steel, ensuring longevity and safety for various foods.
- **Quick Cooking:** Reaches temperatures up to 860°F (460°C) in approximately 18 minutes, cooking pizzas in 90 seconds or less.
- **Versatile Use:** Ideal for pizzas, roasting steaks, fish, pork chops, burgers, salmon, and vegetable dishes.
- **Portable & Easy Assembly:** Lightweight design with 4 sturdy legs for minimal assembly, easy cleaning, and convenient storage.

What's Included

Your Elevon Pizza Oven package includes the following components:

- Elevon Pizza Oven Unit
- Pizza Stone (13"L x 13"W)
- Pizza Peel (5.9" Handle, 9.8" Diameter)



Image: The Elevation Pizza Oven shown with its accompanying pizza peel and square pizza stone.

Setup and Assembly

The Elevation Pizza Oven requires minimal assembly. Follow these steps to set up your oven:

1. Unpack all components and ensure all parts are present.
2. Attach the four sturdy legs to the base of the oven using the provided screws.
3. Insert the pizza stone into the main cooking chamber.
4. Attach the chimney to the top of the oven.
5. Ensure all connections are secure before use.



Image: The main body of the Elevation Pizza Oven with the chimney being attached, illustrating the assembly process.



Image: The Elevon Pizza Oven with the fuel tray inserted at the rear, ready for wood pellets or chips.

Assembly Video Guide

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Video: An official video demonstrating the assembly and initial setup of the Elevon Pizza Oven. This video is provided by BalanceFrom LLC, the manufacturer.

Operating Instructions

Achieving perfect wood-fired results is simple with your Elevon Pizza Oven. Follow these steps for optimal performance:

1. **Fueling:** Load wood pellets or wood chips into the rear fuel tray. Ensure adequate airflow for combustion.
2. **Preheating:** Ignite the fuel and allow the oven to preheat for approximately 18 minutes. The oven can reach temperatures up to 860°F (460°C). Monitor the built-in thermometer for desired temperature.
3. **Cooking:** Once preheated, use the pizza peel to slide your pizza onto the hot pizza stone inside the oven.

4. **Rotation:** For even cooking, rotate the pizza every 30-60 seconds using the pizza peel. Pizzas typically cook in 90 seconds or less.
5. **Removal:** Carefully remove the cooked pizza with the peel once the crust is golden brown and the cheese is bubbly.



Image: A pizza baking inside the hot chamber of the Elevon Pizza Oven, showing the flames from the wood fuel.

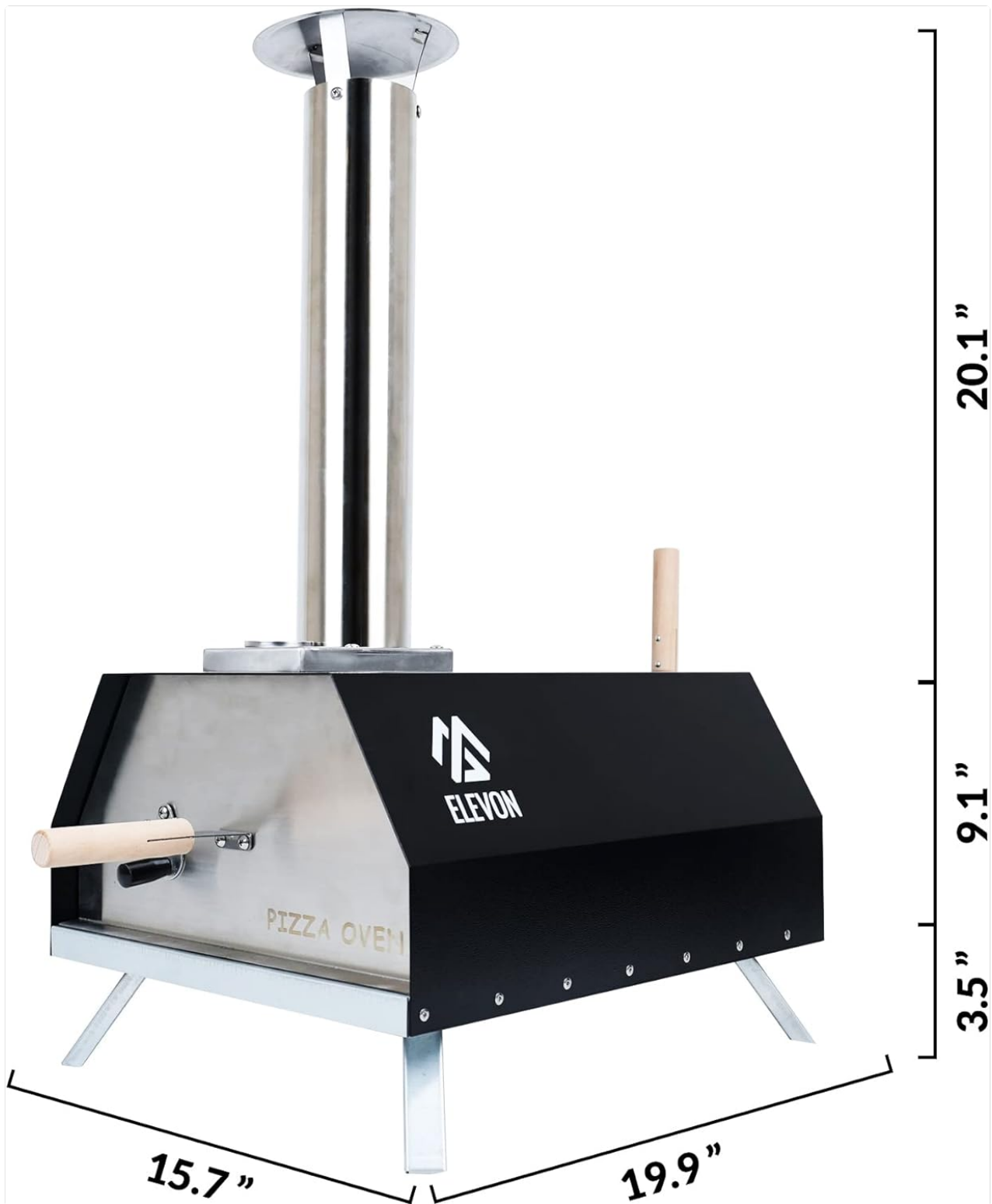


Image: A perfectly cooked pizza being carefully removed from the Elevation Pizza Oven using the provided pizza peel.

Maintenance

Regular maintenance ensures the longevity and optimal performance of your Elevation Pizza Oven:

- **Cleaning:** Allow the oven to cool completely before cleaning. The oven can be quickly disassembled for easy cleaning. Wipe down stainless steel surfaces with a damp cloth.
- **Pizza Stone Care:** Scrape off any burnt food residue from the pizza stone. Do not use soap or harsh detergents on the stone, as it is porous and can absorb chemicals.

- **Ash Removal:** Regularly empty the ash tray from the fuel chamber.
- **Storage:** Store the oven in a dry, covered area when not in use to protect it from the elements.

Troubleshooting

If you encounter any issues with your Elevon Pizza Oven, consider the following common solutions:

- **Oven Not Reaching Temperature:** Ensure sufficient fuel is loaded and that the chimney damper (if applicable) is open for proper airflow. Use dry, high-quality wood pellets or chips.
- **Uneven Cooking:** Ensure the oven is fully preheated. Rotate the pizza frequently during cooking to achieve an even crust.
- **Excessive Smoke:** This may indicate insufficient airflow or damp fuel. Ensure the chimney is clear and use dry fuel.

For further assistance, please refer to the support information provided in the Warranty and Support section.

Specifications

Feature	Detail
Overall Dimensions (D x W x H)	32.7"D x 15.7"W x 32.7"H
Pizza Stone Dimensions	13"L x 13"W
Pizza Peel Dimensions	5.9" Handle, 9.8" Diameter
Item Weight	35 lbs (as per feature bullets, JSON spec says 5 lbs, using feature bullets for consistency with portability)
Fuel Type	Wood
Finish Type	Stainless Steel
Heating Method	Conduction
Maximum Temperature	860°F (460°C)

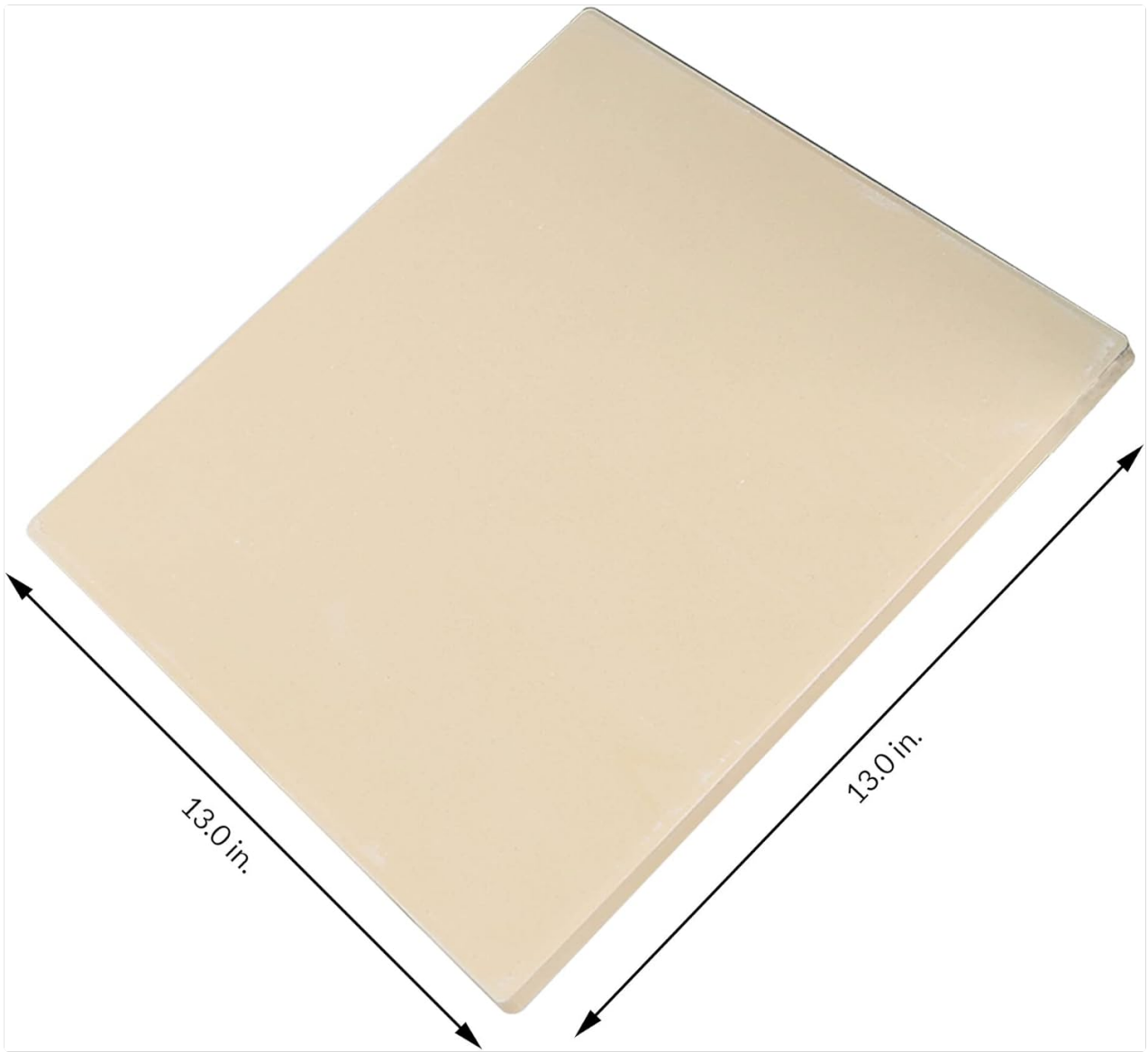


Image: Visual representation of the overall dimensions of the Elevon Pizza Oven.



Image: Detailed dimensions of the pizza peel included with the oven.

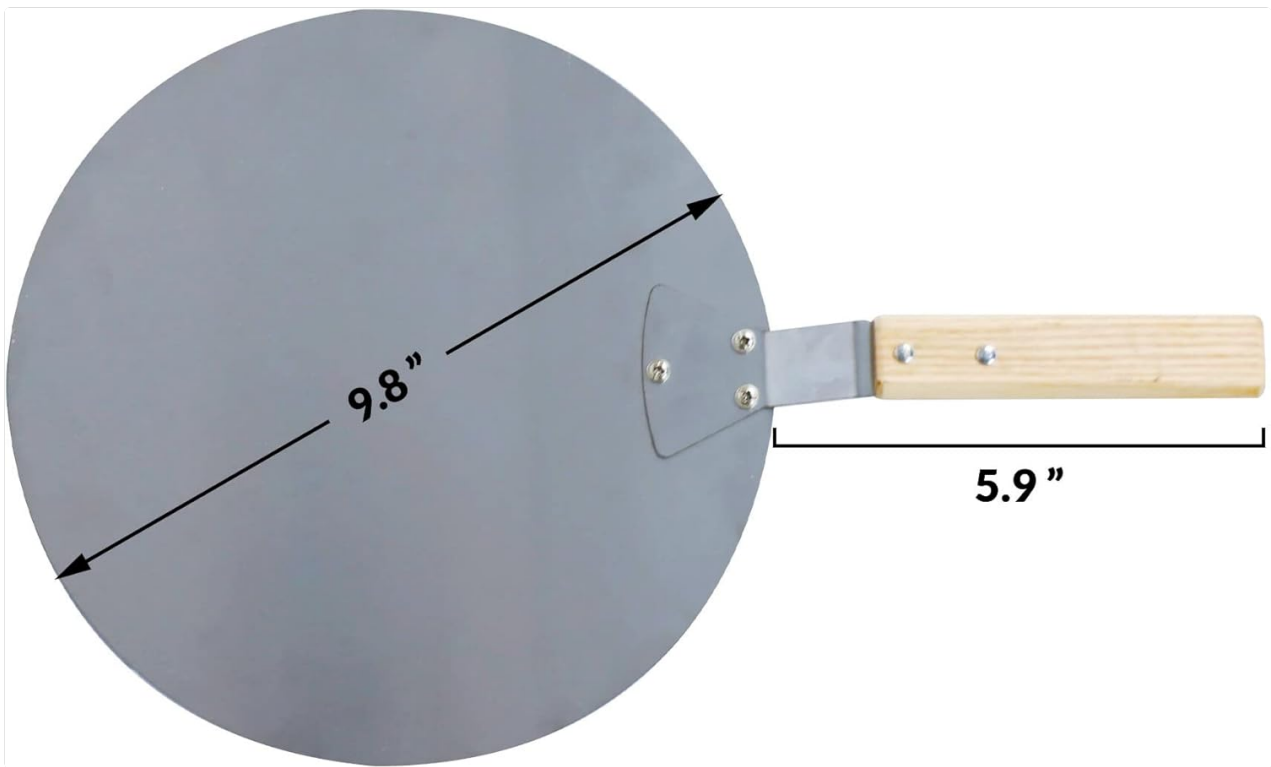


Image: Detailed dimensions of the pizza stone included with the oven.

Warranty and Support

The Elevon Pizza Oven comes with a **2-year manufacturer warranty**. For warranty claims, technical support, or any product-related inquiries, please contact Elevon customer service through the retailer where the product was purchased or visit the official Elevon store on Amazon: [Elevon Store](#).