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› ECOWELL 12-inch Gas Pizza Oven (Model EPO120) Instruction Manual

ECOWELL EPO120

ECOWELL 12-inch Gas Pizza Oven Instruction Manual

Model: EPO120

IMPORTANT SAFETY INFORMATION

Please read this entire manual carefully before assembling, operating, or servicing your ECOWELL Gas Pizza Oven. Failure to follow these instructions could result in property damage, bodily injury, or death. Keep this manual for future reference.

- For outdoor use only. Do not operate indoors.
- Ensure adequate ventilation.
- Keep children and pets away from the oven during operation.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Always connect the oven to a propane cylinder outdoors in a well-ventilated area.
- Check for gas leaks before each use.
- Do not attempt to repair or alter the oven. Contact customer support for assistance.
- Always use heat-resistant gloves when handling hot components.

PACKAGE CONTENTS

Verify that all items are present in the package:

- ECOWELL 12-inch Gas Pizza Oven
- 12-inch Square Pizza Stone (340x305x12mm)
- Pizza Peel
- Waterproof Cover
- Infrared Thermometer
- Regulator Valve and 3FT Gas Hose
- Pizza Cutter
- Pizza Recipes (Booklet)

PACKAGE INCLUDED

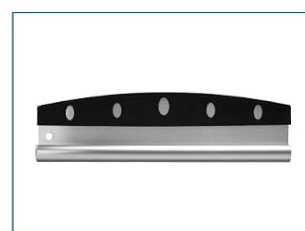
Includes Everything You Need



13.4" x 12"
Pizza Stone



Space Aluminum
Pizza Steel



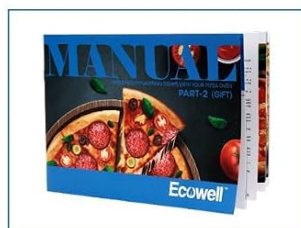
Stainless Steel
Pizza Cutter



Regulators &
3FT Gas Hose



Waterproof
Carry Cover



30
Pizza Recipes



-58°F-1112°F
Infrared
Thermometer

Image: Contents of the ECOWELL 12-inch Gas Pizza Oven package.

SETUP INSTRUCTIONS

Follow these steps to set up your ECOWELL Gas Pizza Oven:

1. **Unfold the Legs:** Place the oven on a stable, flat, non-combustible surface. Carefully unfold the four legs until they lock into position.
2. **Insert Pizza Stone:** Slide the ceramic pizza stone into the oven's cooking chamber. Ensure it is seated correctly and level.
3. **Connect Propane Tank:** Attach the regulator valve and gas hose to the oven's gas inlet. Connect the other end of the hose to a standard propane tank (not included). Ensure all connections are tight.
4. **Check for Leaks:** Before lighting, perform a leak test. Apply a soapy water solution to all gas connections. If bubbles appear, there is a leak. Tighten connections or replace parts as necessary. Do not operate the oven if a leak is detected.

EASY TO USE

Make Your Outdoor Baking Simple

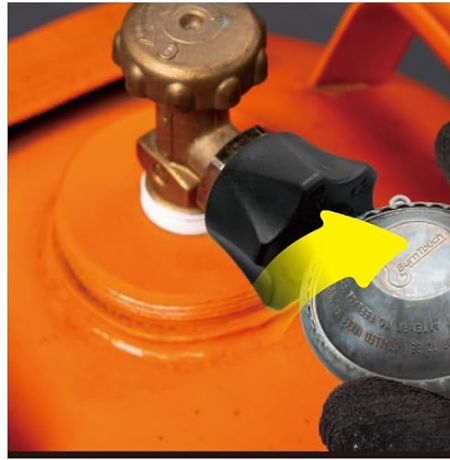


Image: Visual guide for setting up the pizza oven, including unfolding legs and connecting the gas hose.

OPERATING INSTRUCTIONS

Operating your ECOWELL Gas Pizza Oven for optimal results:

1. **Ignition:** Turn the control knob to the "MAX" position and press the one-touch ignition switch. You should hear a click and see the flame ignite. If it doesn't light, repeat the process.
2. **Preheating:** Allow the oven to preheat for approximately 12 minutes. Use the included infrared thermometer to check the pizza stone surface temperature. Aim for around 300°C (572°F) for Neapolitan-style pizza. The oven can reach a maximum temperature of 475°C (887°F).
3. **Cooking Pizza:**
 - Prepare your pizza on the pizza peel.
 - Slide the pizza into the preheated oven.
 - Monitor the pizza closely. Due to high temperatures, pizzas cook very quickly (often in 60-90 seconds).

- Rotate the pizza frequently (every 15-20 seconds) using the pizza peel to ensure even cooking and prevent charring, especially at the back where heat is most concentrated.
 - Remove the pizza once the crust is golden brown and the cheese is melted and bubbly.
4. **Adjusting Flame:** The control knob allows you to adjust the flame intensity. For Neapolitan-style pizzas, you may need to turn the heat down slightly after preheating to prevent the crust from charring too quickly.
 5. **Other Foods:** This oven is versatile. You can also use it to sear steaks, roast vegetables, or bake bread. Adjust cooking times and temperatures accordingly.

WHY CHOOSE GAS OVER WOOD?



Image: The oven demonstrating its high heat capability with a pizza cooking inside.



Image: Examples of versatile cooking with the oven, including steak, vegetables, and bread.

Official Product Video: How To Use ECOWELL Outdoor Gas Pizza Oven

Your browser does not support the video tag.

Video: A demonstration of how to use the ECOWELL Outdoor Gas Pizza Oven, covering setup and cooking.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your pizza oven.

- **Cool Down:** Always allow the oven to cool completely before cleaning or storing.
- **Cleaning the Interior:** The stainless steel interior is designed for easy cleaning. Once cool, wipe down the interior surfaces with a damp cloth. For stubborn residue, a mild detergent can be used, followed by a thorough rinse and dry.
- **Pizza Stone Care:** The pizza stone will naturally darken over time. Do not use soap on the pizza stone as it can absorb flavors. Scrape off any burnt food residue with a spatula or brush. For deep cleaning, heat the stone in the oven at high

temperature for an hour to burn off residue, then brush clean once cool.

- **Exterior Cleaning:** Wipe the exterior with a damp cloth. Avoid abrasive cleaners that could damage the finish.
- **Storage:** When not in use, store the oven in a dry place. Use the included waterproof cover to protect it from elements. The foldable legs make it compact for storage.

STAINLESS STEEL MATERIAL

EASY TO CLEAN AND SAFE



Image: Components of the oven, highlighting the stainless steel material for easy cleaning.

TROUBLESHOOTING GUIDE

Refer to this guide for common issues and their solutions.

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Oven does not ignite.	- No gas flow from propane tank. - Gas hose or regulator not properly connected. - Igniter malfunction.	- Ensure propane tank valve is open. - Check all gas connections for tightness and leaks. - Contact customer support if igniter fails repeatedly.
Pizza cooks unevenly or chars quickly.	- Oven too hot or flame too high. - Pizza not rotated frequently enough.	- Reduce flame intensity using the control knob. - Rotate the pizza every 15-20 seconds during cooking. - Allow the oven to cool slightly if it's excessively hot.
Low flame or insufficient heat.	- Low propane level. - Gas hose kinked or obstructed. - Regulator issue.	- Check propane tank level and replace if empty. - Ensure gas hose is straight and clear. - Verify regulator is properly attached and functioning.

SPECIFICATIONS

Model Number	EPO120
Size	12 inches
Dimensions (D x W x H)	24.4"D x 14.6"W x 13.4"H
Item Weight	28 pounds
Material	Stainless Steel
Fuel Type	Liquefied Petroleum Gas (Propane)
Wattage / Heat Power	4.4 KW (15,000 BTU/hr)
Max Temperature	475°C (887°F)
Preheat Time	Approx. 12 minutes to 300°C (572°F)
Included Components	Pizza Oven, Pizza Stone, Pizza Peel, Pizza Cutter, Infrared Thermometer, Regulator & Gas Hose, Waterproof Cover, Pizza Recipes

WARRANTY INFORMATION

The ECOWELL 12-inch Gas Pizza Oven (Model EPO120) comes with a **2-Year Warranty** from the date of purchase. This warranty covers manufacturing defects and workmanship under normal use. It does not cover damage resulting from misuse, accident, unauthorized modification, or failure to follow the instructions in this manual. Please retain your proof of purchase for warranty claims.

CUSTOMER SUPPORT

For any questions, concerns, or warranty claims regarding your ECOWELL Gas Pizza Oven, please contact ECOWELL customer support. Refer to the contact information provided with your product packaging or visit the official ECOWELL website for assistance.

Manufacturer: ECOWELL

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question