

[Manuals.plus](#) /

› [ECOWELL](#) /

› ECOWELL EPO12L Outdoor Wood Pellet Pizza Oven Instruction Manual

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Model: EPO12L

1. INTRODUCTION

Thank you for choosing the ECOWELL EPO12L Outdoor Wood Pellet Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new pizza oven. Please read these instructions carefully before first use and retain them for future reference.

The ECOWELL EPO12L is a portable, high-efficiency outdoor oven designed to cook authentic pizzas and other dishes using wood pellets as fuel. Its robust construction and excellent insulation ensure rapid heating and consistent cooking results.

2. SAFETY INFORMATION

- **Outdoor Use Only:** This oven is designed for outdoor use in a well-ventilated area. Do not operate indoors or in enclosed spaces.
- **Keep Away from Combustibles:** Maintain a safe distance from walls, fences, furniture, and any other combustible materials.
- **Hot Surfaces:** The oven surfaces become extremely hot during operation and remain hot for a significant period after use. Always use heat-resistant gloves and avoid direct contact.
- **Children and Pets:** Keep children and pets away from the oven at all times.
- **Stable Surface:** Place the oven on a stable, level, non-combustible surface.
- **Fuel Type:** Only use food-grade wood pellets as fuel. Do not use charcoal, lighter fluid, or other accelerants.
- **Fire Safety:** Have a fire extinguisher or a bucket of sand readily available in case of emergency.
- **Supervision:** Never leave the oven unattended while in use.
- **Proper Ventilation:** Ensure the fuel tray is not overfilled to allow for proper airflow and combustion.

3. PACKAGE CONTENTS

Verify that all components are present and undamaged upon unpacking.

- ECOWELL EPO12L Pizza Oven Unit
- 12" x 12" Pizza Stone
- Space Aluminum Pizza Peel
- Stainless Steel Pizza Cutter
- Infrared Thermometer (-58°F to 1112°F)
- Waterproof Carry Cover
- Pizza Recipes Booklet



Figure 3.1: All items included in the ECOWELL EPO12L pizza oven package.

This image displays the ECOWELL EPO12L pizza oven unit along with its accessories: a 12x12 inch pizza stone, a space aluminum pizza peel, a stainless steel pizza cutter, an infrared thermometer, a recipe book, and a waterproof carry cover. These components are essential for the full functionality and portability of the oven.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Position the Oven:** Place the oven on a flat, stable, non-combustible outdoor surface. Ensure there is adequate clearance from any flammable materials.
3. **Unfold Legs:** Extend and lock the foldable legs into position to ensure the oven is stable.
4. **Insert Pizza Stone:** Carefully slide the 12" x 12" pizza stone into the oven chamber. Ensure it is seated correctly.



Figure 4.1: The ECOWELL EPO12L pizza oven is portable with foldable legs and includes a carry bag for easy transport.

This image illustrates the portability of the ECOWELL EPO12L pizza oven, showing a person carrying it in its black waterproof cover. An inset image highlights the foldable leg mechanism, demonstrating how the legs can be collapsed for compact storage and transport.

5. OPERATION

1. **Fueling:** Fill the fuel hopper at the rear of the oven with wood pellets. The hopper can hold approximately 1.1 kg of pellets when full.

2. **Ignition:** Ignite the wood pellets using a natural fire starter. Ensure a steady flame is established.
3. **Preheating:** Allow the oven to preheat. The ECOWELL EPO12L can reach 662°F (350°C) in approximately 120 seconds and a maximum temperature of 1000°F (537°C). Use the included infrared thermometer to monitor the pizza stone temperature.
4. **Cooking:** Once the desired temperature is reached, use the pizza peel to carefully slide your pizza onto the hot pizza stone.
5. **Rotation:** For even cooking, rotate the pizza periodically using the pizza peel.
6. **Monitoring:** Keep an eye on the pizza as it cooks rapidly. A 12-inch Neapolitan pizza can cook in as little as 120 seconds.
7. **Refueling:** Add more pellets to the hopper as needed to maintain temperature during extended cooking sessions.



Figure 5.1: The fuel hopper with ignited wood pellets, demonstrating the easy ignition process.

This close-up image shows the fuel hopper of the ECOWELL EPO12L pizza oven, filled with burning wood pellets, illustrating the simple ignition process required to start the oven.

12" WOOD PELLET OUTDOOR PIZZA OVEN

You can adjust the angle of the heater according to your different postures



Figure 5.2: The ECOWELL EPO12L pizza oven in operation, cooking a pizza.

This image features the ECOWELL EPO12L pizza oven in an outdoor setting, with a pizza actively cooking inside its chamber. The oven is shown on a wooden surface, highlighting its readiness for use in a backyard environment.

6. MAINTENANCE

- **Cool Down:** Always allow the oven to cool completely before cleaning or storing.
- **Cleaning the Oven Body:** Wipe the exterior of the oven with a damp cloth. For stubborn stains, use a mild detergent. Avoid abrasive cleaners.
- **Cleaning the Pizza Stone:** Once cool, scrape off any burnt food residue from the pizza stone. Do not use soap or harsh chemicals, as the stone is porous and will absorb them. Wipe with a damp cloth and allow to air dry completely.
- **Ash Removal:** Regularly empty the ash tray from the fuel hopper once the oven is cool.
- **Storage:** When not in use, store the oven in a dry place. Use the provided waterproof carry cover to protect it from

the elements.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven not reaching high temperatures	Insufficient fuel; poor airflow; wet pellets	Add more dry wood pellets; ensure fuel hopper is not overfilled; check for blockages in airflow; use dry pellets.
Pizza cooking unevenly	Insufficient rotation; uneven heat distribution	Rotate pizza more frequently; allow longer preheat time for stone to heat evenly.
Excessive smoke	Wet pellets; insufficient airflow; improper ignition	Use dry wood pellets; ensure proper airflow to the flame; ensure pellets are fully ignited before cooking.
Difficulty igniting pellets	Wet pellets; no fire starter; insufficient kindling	Use dry pellets; use a natural fire starter; ensure small kindling is used to start the flame.

8. SPECIFICATIONS

Feature	Specification
Brand	ECOWELL
Model Number	EPO12L
Product Dimensions (L x W x H)	26.38" x 17.32" x 11.02" (67cm x 44cm x 28cm)
Item Weight	30 pounds
Color	Black
Material	Stainless Steel
Fuel Type	Wood Pellets
Heating Method	Conduction
Installation Type	Freestanding
Max Temperature	Up to 1000°F (537°C)
Pizza Stone Size	12" x 12"
Timer Function	Not available
Smart Home Compatibility	Not smart home compatible

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or contact ECOWELL customer service. Keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance, please visit the official ECOWELL website or contact their customer support team directly. Contact details are typically found on the product packaging or in the included documentation.

