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VEVOR 12-inch Outdoor Pizza Oven (Model GB-PO12D) Instruction Manual

Model: GB-PO12D

INTRODUCTION

Thank you for choosing the VEVOR 12-inch Outdoor Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new pizza oven. Please read all instructions carefully before use and retain this manual for future reference.

The VEVOR Outdoor Pizza Oven is designed for versatile outdoor cooking, capable of reaching high temperatures for quick and delicious pizzas, as well as other dishes. It supports multiple fuel types including wood pellets, wood chips, and charcoal, offering flexibility for various culinary preferences.



Figure 1: VEVOR 12-inch Outdoor Pizza Oven with included accessories (carry bag, shovel).

SAFETY INFORMATION

Always prioritize safety when operating the pizza oven. Failure to follow safety guidelines may result in injury or property damage.

- **Outdoor Use Only:** This appliance is designed for outdoor use in a well-ventilated area. Do not operate indoors or in enclosed spaces.
- **Hot Surfaces:** The oven's exterior and interior surfaces become extremely hot during operation. Always use heat-resistant gloves and appropriate tools when handling the oven or food.
- **Keep Away from Children and Pets:** Ensure children and pets are kept at a safe distance from the

oven during operation and while it cools down.

- **Stable Surface:** Place the oven on a stable, level, non-combustible surface.
- **Proper Fuel:** Use only recommended fuels (wood pellets, wood chips, charcoal). Do not use gasoline, kerosene, or other volatile liquids to start or rekindle the fire.
- **Clearance:** Maintain adequate clearance from combustible materials (e.g., walls, fences, trees).
- **Never Leave Unattended:** Do not leave the oven unattended while in use.
- **Cool Down:** Allow the oven to cool completely before cleaning, moving, or storing.

PRODUCT OVERVIEW AND COMPONENTS

The VEVOR Outdoor Pizza Oven is constructed from durable 430 stainless steel and cold-rolled sheet, featuring a 2-layer thermal insulation structure for efficient heat retention. It includes a 0.4-inch/10 mm thickened cordierite pizza stone for optimal cooking results.

Included Components:

- 1 x 12-inch Pizza Oven
- 1 x Carry Bag
- 1 x Shovel



Figure 2: Main components of the VEVOR Outdoor Pizza Oven.

SUPERIOR THERMAL INSULATION

Heat Up Faster & Save More Energy

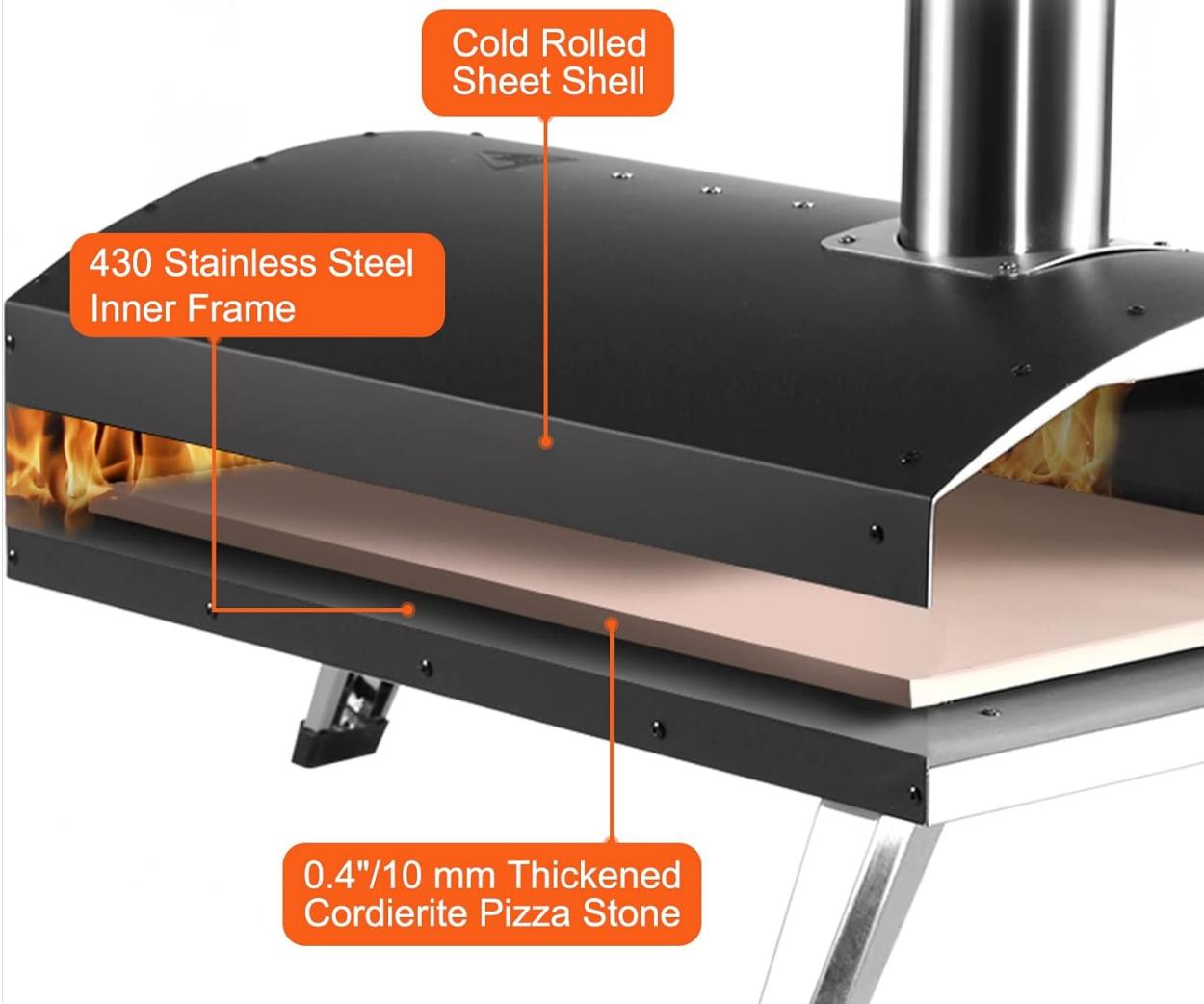


Figure 3: Illustration of the oven's thermal insulation structure and materials.

SETUP

The VEVOR Outdoor Pizza Oven is designed for quick and easy setup. Most components are pre-assembled, requiring minimal effort to prepare for use.

1. **Unpack:** Carefully remove all components from the packaging.
2. **Unfold Legs:** Extend the foldable legs and ensure they are securely locked into place for stability.
3. **Install Chimney:** Insert the chimney pipe into the designated opening on top of the oven.
4. **Insert Pizza Stone:** Place the cordierite pizza stone onto the internal rack within the cooking chamber.
5. **Prepare Fuel Tray:** The oven features an efficient wood-burning design. The fuel tray is located at the rear of the oven.

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Video 1: Visual guide on how to install the VEVOR Outdoor Pizza Oven components.

PORTABLE & READY TO GO

Enjoy Wood Fired Pizza Anywhere



Only 21.2 lbs
/9.6 kg



Foldable Legs

Carry Bag Included

Figure 4: The oven features foldable legs and comes with a waterproof carry bag for portability.

OPERATING INSTRUCTIONS

Follow these steps to operate your VEVOR Outdoor Pizza Oven for optimal cooking results.

Fueling the Oven

The oven supports wood pellets, wood chips, or charcoal. Choose your preferred fuel for an authentic flame-cooked taste or a slower burn.

- Load Fuel:** Use the provided shovel to fill the fuel tray at the rear of the oven with your chosen fuel.
- Ignite:** Use a safe fire starter or torch to ignite the fuel. Ensure proper ventilation.



Wood Pellets



Wood Chips



Charcoal

Figure 5: The oven supports multiple fuel sources for varied cooking experiences.

Preheating

Allow the oven to preheat to the desired temperature before cooking.

- 1. Monitor Temperature:** Use the built-in thermometer to monitor the oven's internal temperature. The oven can reach 1000°F/540°C in approximately 20 minutes.
- 2. Achieve Optimal Heat:** For best results, aim for a temperature between 600-700°F (315-370°C) for pizzas.

COOK PIZZA IN 90 SECONDS

Reach 1000°F/540°C in 20 Minutes



Figure 6: The oven quickly reaches high temperatures for fast cooking.

Cooking Pizza

The oven is designed to cook a 12-inch pizza in 90 seconds or less once preheated.

1. **Prepare Pizza:** Place your prepared 12-inch pizza on the shovel.
2. **Insert Pizza:** Carefully slide the pizza into the oven onto the preheated pizza stone.
3. **Rotate Pizza:** Due to the intense heat, rotate the pizza frequently (every 30-60 seconds) using the shovel to ensure even cooking and prevent burning.
4. **Remove Pizza:** Once the crust is golden brown and the cheese is melted and bubbly, carefully remove the pizza from the oven using the shovel.
5. **Enjoy:** Allow the pizza to cool slightly before slicing and serving.

OPERATE WITH EASE

Make Your Outdoor Baking Simple



Figure 7: Step-by-step guide for operating the VEVOR Outdoor Pizza Oven.

MAINTENANCE

Regular maintenance ensures the longevity and optimal performance of your pizza oven.

- **Cool Down:** Always allow the oven to cool completely before attempting any cleaning or maintenance.
- **Clean Exterior:** Wipe down the stainless steel exterior with a damp cloth. Avoid abrasive cleaners that could scratch the surface.
- **Clean Pizza Stone:** Once cool, scrape off any burnt food residue from the pizza stone using a brush or scraper. Do not use soap or detergents on the stone, as it is porous and may absorb chemicals. The stone can be flipped for extended use.
- **Empty Ash Tray:** Remove and empty the ash tray after each use.
- **Storage:** When not in use, store the oven in a dry place. Use the provided waterproof carry bag for protection against elements.

TROUBLESHOOTING

If you encounter issues with your pizza oven, refer to the following common troubleshooting tips:

- **Oven Not Heating Up:**

- Ensure sufficient fuel is loaded in the tray.
- Check that the fuel is properly ignited and burning consistently.
- Ensure the chimney is clear and not obstructed.

- **Pizza Burning on One Side:**

- Increase the frequency of pizza rotation during cooking.
- Ensure the oven is preheated evenly.

- **Pizza Not Cooking Evenly:**

- Verify the oven has reached the optimal cooking temperature.
- Ensure the pizza stone is fully preheated.
- Rotate the pizza more frequently.

SPECIFICATIONS

Detailed technical specifications for the VEVOR 12-inch Outdoor Pizza Oven.

PRODUCT SIZE

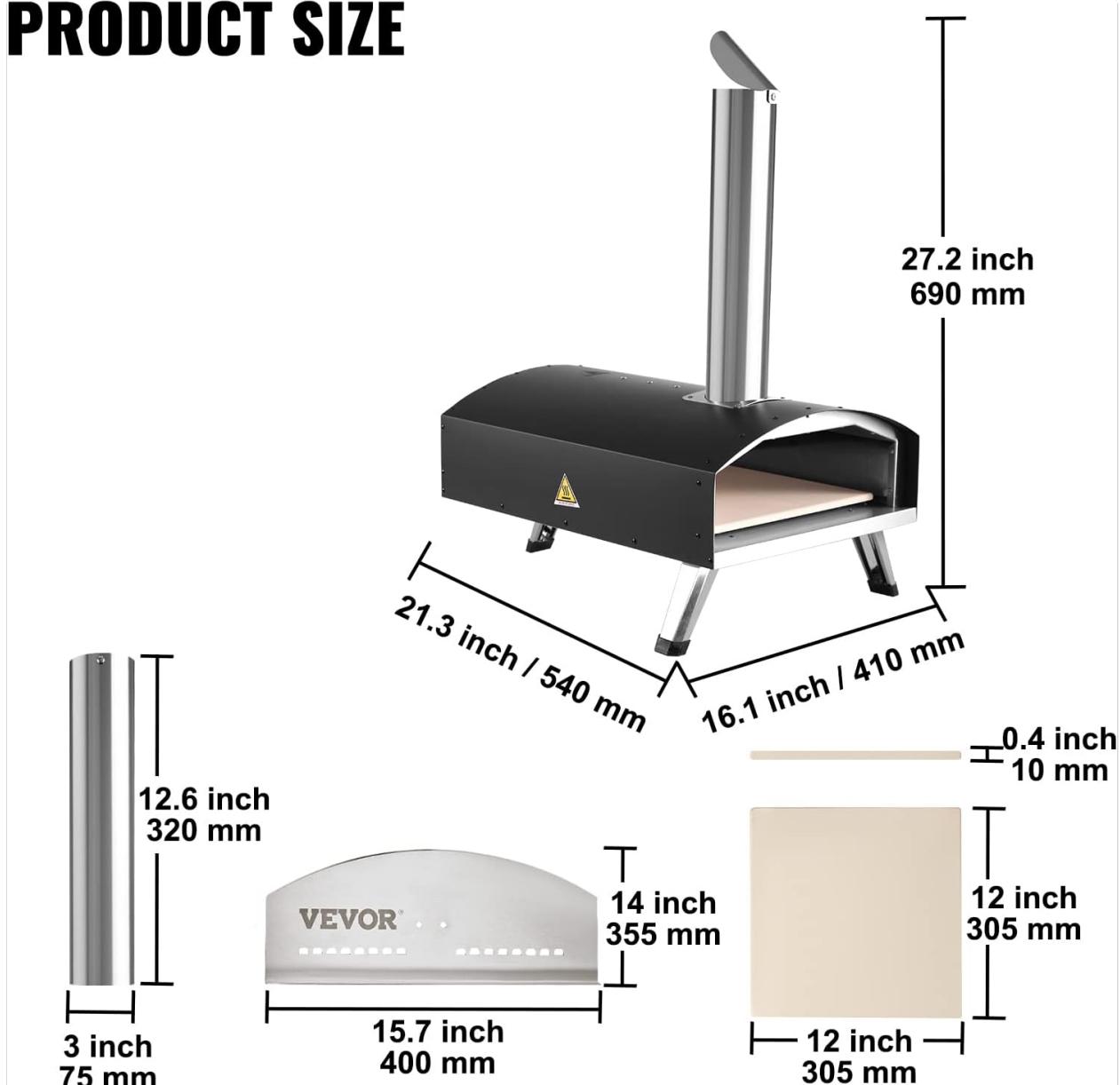


Figure 8: Detailed dimensions and key specifications of the pizza oven.

Feature	Specification
Model Info	GB-PO12D
Pizza Size Capacity	12-inch
Max Temperature	1000°F / 540°C
Preheating Time	20 minutes
Baking Time (Pizza)	90 seconds or less
Fuel Type	Wood (pellets, chips), Charcoal
Material Type	430 Stainless Steel + Cold Rolled Sheet
Pizza Stone Material	Cordierite (0.4 inch / 10 mm thick)
Item Weight	23 pounds (9.6 kg)
Product Dimensions	22.5 x 16.9 x 9.3 inches

WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the contact details provided with your purchase documentation or visit the official VEVOR website. Keep your proof of purchase for any warranty claims.