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VEVOR FY-P0-1

VEVOR Electric Pizza Oven

MODEL: FY-P0-1 (12-INCH, 1500W)

Instruction Manual

Important Safety Instructions

Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Ensure the power supply voltage matches the rating label on the appliance.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Always supervise children when the appliance is in use.
- Unplug the oven from the outlet when not in use and before cleaning. Allow it to cool completely before handling parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use accessories not recommended by the manufacturer, as this may cause injuries.
- Do not place the oven on or near a hot gas or electric burner, or in a heated oven.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for anything other than its intended use.
- Always use oven mitts or a heat-resistant handle when handling hot parts or surfaces.
- Ensure adequate ventilation around the oven during operation.

Package Contents

Verify that all items are present in the package:

- 1 x 12-inch Electric Pizza Oven
- 1 x Grilling Rack
- 1 x Door Handle
- 1 x Crumb Tray

Product Overview

The VEVOR Electric Pizza Oven is designed for efficient and even baking of pizzas and other items. Constructed with food-grade stainless steel, it features dual heating tubes for uniform cooking and intelligent temperature and time controls.



Image: The VEVOR 12-inch Electric Pizza Oven, showcasing its compact design and user-friendly controls.

12" COUNTERTOP PIZZA OVEN

Ensure Bake Easy and Tasting



Image: The pizza oven in use, emphasizing its key benefits for baking.

Setup

Before first use, ensure the oven is placed on a stable, heat-resistant surface with adequate clearance from walls and other appliances. Install the grilling rack and crumb tray as follows:

1. Carefully unpack the pizza oven and all its components.
2. Slide the crumb tray into the lowest slot at the bottom of the oven chamber.
3. Place the grilling rack above the crumb tray, ensuring it sits securely on the support rails.
4. Attach the door handle to the oven door using the provided screws, if not already assembled.



Image: The pizza oven positioned on a countertop, illustrating proper placement.

Video: A demonstration of the VEVOR Electric Pizza Oven, including assembly of internal components and general usage.

Operation

Temperature and Timer Control

The oven features two separate knobs for precise control over baking temperature and time. The temperature can be adjusted from 32°F to 662°F (0-350°C), and the timer can be set from 0 to 60 minutes.

- **Temperature Knob:** Rotate to select the desired baking temperature.
- **Timer Knob:** Rotate to set the baking duration. The oven will automatically shut off once the set time has elapsed.

TEMPERATURE & TIME CONTROL

Time and Energy Saving, More Fun Cooking



Image: Detailed view of the oven's temperature and timer controls.

Baking Process

The 1500W heating system, coupled with top and bottom dual heating tubes, ensures 360° uniform baking. This technology provides sufficient heat to cook food thoroughly and quickly.

- Preheat the oven to the desired temperature before placing food inside for optimal results.
- Place your pizza or other food item on the grilling rack.
- Close the oven door and set the timer.
- Monitor the cooking progress through the oven door.

DOUBLE HEATING TUBES

Rapid Heat and Wide Temper Range



Wide Temperature 122° -662° F

1500 Watts High Power

Image: Illustration of the oven's dual heating tube system for even baking.

Versatile Usage

This electric oven is suitable for baking various items beyond pizza, including pretzels, potatoes, bread, cakes, pies, pastries, and chicken wings.

VERSATILE & MULTIFUNCTIONAL

Perfect for Commercial and Home Use



Pizza



Steak



Toast



Chicken wing

Image: Examples of diverse food items that can be prepared in the oven.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and longevity of your pizza oven. Always unplug the oven and allow it to cool completely before cleaning.

- **Crumb Tray:** The removable pull-out crumb tray simplifies cleaning. Empty and wash the tray after each use to prevent buildup.
- **Interior:** The non-stick interior material makes cleaning easy. Wipe down the interior with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads.
- **Exterior:** Wipe the exterior with a damp cloth. Do not use harsh chemicals.
- **Grilling Rack:** The grilling rack can be removed and washed with warm, soapy water.

QUALIFIED STAINLESS STEEL MATERIAL



Image: Cleaning the removable crumb tray for easy maintenance.

Troubleshooting

If you encounter issues with your VEVOR Electric Pizza Oven, refer to the following common solutions:

- **Oven not heating:** Ensure the oven is properly plugged into a working power outlet. Check if the temperature and timer knobs are set correctly.
- **Uneven cooking:** Ensure the oven is preheated sufficiently. Distribute food evenly on the grilling rack.
- **Excessive smoke:** This may indicate food residue or grease buildup. Clean the interior and crumb tray thoroughly.
- **Timer not working:** Verify the timer knob is set to a duration greater than zero.

For persistent issues not resolved by these steps, please contact VEVOR customer support.

Specifications



SPECIFICATIONS

| | |
|---------------------------|---|
| Item Model Number: | FY-P0-1 |
| Power: | 1500W |
| Control Method: | On-Off, Temp, Control with Knob |
| Temp Range: | 50-350°C/122-662°F |
| Net Weight: | 21 lbs / 8.9 kg |
| Product Size (L x W x H): | 18.77 x 14.56 x 7.48 inch / 477x 370 x 190 mm |
| Accessories: | 1 x Grilling Rack 1 x Door Handle 1 x Crumb Tray |

Image: Visual representation of the oven's technical specifications.

| Specification | Detail |
|--------------------------------|--|
| Item Model Number | FY-P0-1 |
| Power | 1500W |
| Control Method | On-Off, Temp. Control with Knob |
| Temperature Range | 32-662°F (0-350°C) |
| Net Weight | 19.62 lbs (8.9 kg) |
| Product Dimensions (L x W x H) | 18.8"D x 14.6"W x 7.5"H (477 x 370 x 190 mm) |
| Material | Stainless Steel |
| UPC | 197988418313 |

Warranty and Support

For warranty information or technical support, please contact VEVOR customer service. Keep your

purchase receipt for warranty claims.

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