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> ADVWIN Upgrade Pizza Oven Indoor Instruction Manual

advwin PM120T

ADVWIN Upgrade Pizza Oven Indoor

Model: PM120T

IMPORTANT SAFETY INFORMATION

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

- Always place the oven on a stable, heat-resistant surface.
- Ensure adequate clearance around the oven for proper ventilation. Do not place near walls or under cabinets.
- Do not touch hot surfaces. Use oven mitts or gloves when handling the oven or its contents.
- Unplug the oven from the outlet when not in use and before cleaning. Allow to cool completely before handling.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- This appliance is for household use only. Do not use outdoors.
- Supervise children closely when the appliance is in use.
- Do not operate the oven with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.

PRODUCT OVERVIEW

The ADVWIN Upgrade Pizza Oven Indoor is a versatile electric countertop appliance designed for rapid and efficient cooking of pizzas and other foods. It features high heating capabilities, a user-friendly touchscreen interface, and multiple preset options.

What's Included in the Box:

- 1 x ADVWIN Pizza Oven
- 1 x Pizza Stone
- 1 x Pizza Peel
- 1 x User Manual (includes cookbook)

Main Components:

The pizza oven features a durable stainless steel construction, a dropdown glass door for easy access and viewing, and

an LED display for temperature and time control.



Image: The ADVWIN Upgrade Pizza Oven Indoor, showcasing its sleek design and compact size, suitable for countertop use. A pizza is visible inside the oven, and other pizzas are on the table, suggesting its use in a social setting.

Product Dimension

17.3"(L)*18.5"(W)*11"(H)



Product Details

Power 1700W

Temperature Range 175-840°F

Material Stainless Steel

Menus 6 Presets, Intelligent Temperature control

Voltage 110-120V

Suitable Pizza Size 6-12 inch

Product Weight 28.6 Pounds

Timer 1-60 Minutes

Image: A detailed diagram illustrating the dimensions of the ADVWIN Pizza Oven (17.3"L x 18.5"W x 11"H) and key specifications such as 1700W power, 175-840°F temperature range, stainless steel material, 6 presets, 110-120V voltage, 6-12 inch suitable pizza size, 28.6 pounds weight, and 1-60 minute timer.

SETUP

- Unpacking:** Carefully remove all packaging materials and accessories from the box.
- Placement:** Place the pizza oven on a flat, stable, and heat-resistant surface. Ensure there is at least 6 inches of clearance on all sides and above the oven for proper ventilation. Do not place it on or near a hot gas or electric burner, or in a heated oven.
- Power Connection:** Plug the power cord into a grounded 110-120V AC electrical outlet.
- Initial Cleaning:** Before first use, wipe down the exterior with a damp cloth. The pizza stone should be wiped clean with a dry cloth. Do not wash the pizza stone with soap or immerse it in water.
- First Use Burn-Off:** It is recommended to run the oven empty for about 15 minutes at the highest temperature (840°F) during the first use. This will burn off any manufacturing residues and odors. Ensure the area is well-ventilated during this process.

OPERATING INSTRUCTIONS

The ADVWIN Pizza Oven features a touchscreen control panel for easy operation.

Basic Controls:

- **Power Button:** Press to turn the oven on or off.
- **LED Display:** Shows current temperature and remaining cooking time.
- **Temperature Control:** Use '+' and '-' buttons to adjust temperature.
- **Timer Control:** Use '+' and '-' buttons to adjust cooking time.
- **Preset Buttons:** Select from 6 pre-programmed cooking modes.
- **Start/Stop Button:** Initiates or pauses the cooking cycle.

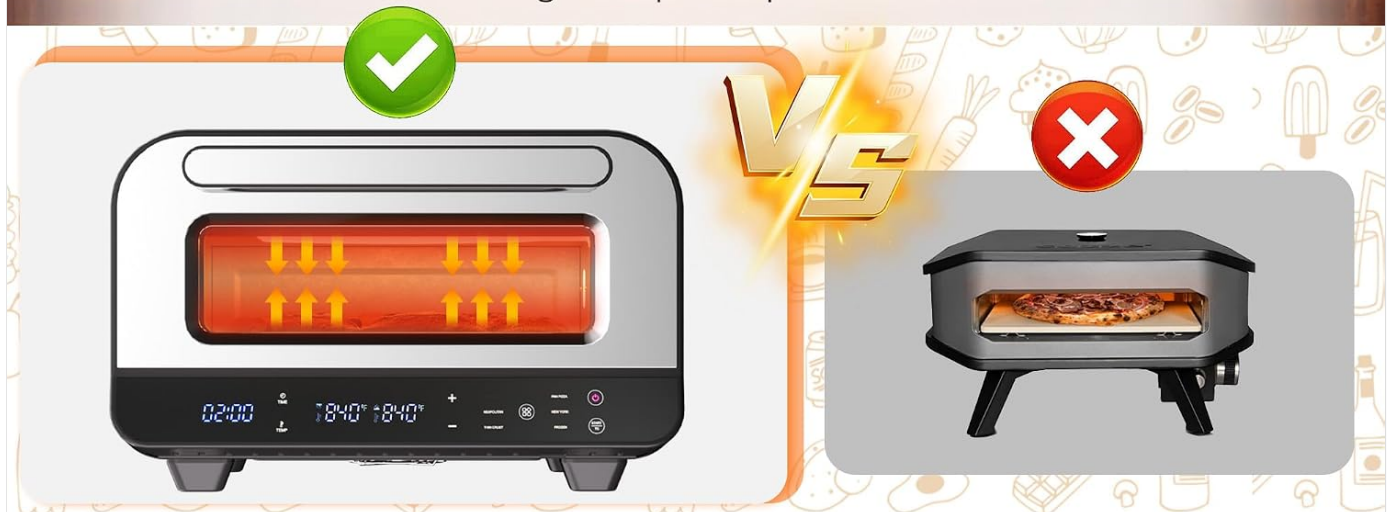


Image: A close-up view of the interior of the ADVWIN Pizza Oven, highlighting the efficient upper and lower fast heating tubes designed for even heat distribution and perfect homemade pizzas.

Using Presets:

The oven offers 6 pre-programmed settings optimized for different pizza types. Simply select the desired preset, and the oven will automatically set the recommended temperature and time.



Image: A circular diagram illustrating the 6 touchscreen pizza presets available on the ADVWIN Pizza Oven: Homemade, Neapolitan, New York, Thin-Crust, Pan, and Frozen. Each preset shows recommended temperature and cooking time ranges.

- **Homemade:** For freshly prepared pizza dough.
- **Neapolitan:** Optimized for traditional Neapolitan-style pizzas.
- **New York:** Ideal for New York-style crusts.
- **Thin-Crust:** Perfect for crispy thin-crust pizzas.
- **Pan:** Suitable for thicker, pan-style pizzas.
- **Frozen:** Designed for cooking frozen pizzas.

After selecting a preset, you can still manually adjust the temperature and time if needed to achieve your desired results.

Manual Operation:

For full control, use the manual setting. The digital variable temperature control offers a wide range from 175°F to 840°F,

and the timer function ranges from 1 to 30 minutes. This allows for customized heat settings for various recipes.



Image: The ADVWIN Pizza Oven with a pizza inside, displaying a 2-minute cooking time and a maximum temperature of 840°F, emphasizing its quick cooking capability.

Cooking Other Foods:

Beyond pizza, this oven can cook a variety of foods including cookies, dried fruits, steaks, pretzels, chicken wings, bread, and grilled fish. When cooking non-pizza items, it is recommended to remove the pizza stone to avoid staining and use appropriate bakeware.

Multifunctional Electric Pizza Oven



Bake a Wide Variety of Foods



Maximum 60 mins Setting



Easy to Clean



840°F High-heat Cooking



1700W Double Heating Element



Image: The ADVWIN Electric Pizza Oven displayed with various food items like pizzas, sausages, and chicken wings, illustrating its multifunctional capabilities. Icons highlight features such as baking a wide variety of foods, maximum 60 mins setting, easy to clean, 840°F high-heat cooking, and 1700W double heating element.

MAINTENANCE

Cleaning the Oven:

- Always unplug the oven and allow it to cool completely before cleaning.
- Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- For the interior, wipe with a damp cloth. For stubborn stains, a mild detergent can be used, but ensure to wipe thoroughly with a clean, damp cloth afterwards to remove any residue.
- Do not immerse the oven in water.

Cleaning the Pizza Stone:

- Allow the pizza stone to cool completely before cleaning. Rapid temperature changes can cause the stone to crack.
- Scrape off any excess food residue with a plastic scraper or stiff brush.
- Wipe the stone with a dry cloth. Do not use soap or detergent, as they can be absorbed by the porous stone and affect the taste of future foods.
- Do not immerse the pizza stone in water. If necessary, a small amount of warm water can be used with a brush, but ensure the stone is completely dry before next use (preferably by heating it in the oven).

Cleaning the Pizza Peel:

- Wash the pizza peel with warm, soapy water.
- Rinse thoroughly and dry immediately to prevent warping or damage, especially if it has a wooden handle.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; Power outlet issue; Power button not pressed.	Ensure the oven is securely plugged into a working outlet. Press the power button firmly.
Oven not reaching desired temperature.	Insufficient preheating time; Thermostat issue.	Allow sufficient preheating time (at least 15-20 minutes for high temperatures). If issue persists, contact customer support.
Pizza not cooking evenly.	Pizza not centered; Uneven heat distribution; Stone not fully preheated.	Ensure pizza is centered on the stone. Allow adequate preheating time for the stone to reach full temperature. Rotate pizza halfway through cooking if necessary.
Smoke or unusual odor during operation.	Food residue inside; First use burn-off.	For first use, this is normal. Ensure good ventilation. For subsequent uses, clean the interior thoroughly to remove any food debris. If excessive or persistent, unplug and contact support.

SPECIFICATIONS

Feature	Detail
Brand	advwin
Model Name	Pizza Oven (PM120T)
Color	Black
Product Dimensions (D x W x H)	17.12" x 18.89" x 11.02"
Item Weight	26.9 pounds
Power Source	Electric

Feature	Detail
Wattage	1700W
Voltage	110-120V
Temperature Range	175°F to 840°F
Control Type	Touch Control
Special Feature	LED Display
Material Type	Stainless Steel
Door Style	Dropdown Door
Suitable Pizza Size	6-12 inch
Timer Range	1-60 Minutes

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the specific warranty card included with your product or visit the official ADVWIN website. Keep your purchase receipt for warranty claims.

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.

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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

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