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RGV 111370

RGV Vulcano Pizza Oven User Manual

Model: 111370

1. INTRODUCTION

Thank you for choosing the RGV Vulcano Pizza Oven. This manual provides essential information for the safe and efficient operation of your new appliance. Please read all instructions carefully before use and keep this manual for future reference.



Figure 1: Front view of the RGV Vulcano Pizza Oven.

2. SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the oven.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse the cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.

3. PRODUCT OVERVIEW

Key Features:

- Reaches up to 450°C for rapid and uniform cooking.
- Integrated rotating plate for even baking without manual turning.
- Slide opening for easy and safe pizza insertion and removal.
- Removable stainless steel internal structure for simple cleaning.
- Integrated cable winder for convenient storage.
- LED display for precise temperature control.
- Adjustable thermostat to adapt to various cooking needs.

Included Accessories:

- **Pizza Peel:** For safely inserting and removing pizzas.
- **Pizza Cutter Wheel:** For precise slicing of cooked pizzas.
- **Protective Cover:** To keep the oven dust-free when not in use.

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Figure 2: Included accessories: pizza peel, pizza cutter, and protective cover.

4. SETUP

1. **Unpacking:** Carefully remove the pizza oven and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Placement:** Place the oven on a stable, heat-resistant, and flat surface. Ensure there is adequate clearance around the oven for ventilation. Do not place it near flammable materials.
3. **Initial Cleaning:** Before first use, wipe down the exterior of the oven with a damp cloth. The pizza stone should be wiped clean with a dry cloth. Do not wash the pizza stone with water or soap.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of the oven.
5. **First Use Burn-Off:** Before cooking food, operate the oven empty for approximately 10-15 minutes at maximum temperature (450°C) to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.

5. OPERATING INSTRUCTIONS

Preheating the Oven:

1. Turn on the oven using the power button.
2. Use the temperature controls on the LED display to set the desired cooking temperature, typically 400-450°C for pizza.
3. Allow the oven to preheat until it reaches the set temperature. The display will indicate when it's ready. This usually takes 15-20 minutes.

Cooking Pizza:

1. Prepare your pizza on the pizza peel, ensuring a light dusting of flour or semolina on the peel to prevent sticking.
2. Once the oven is preheated, use the slide opening mechanism to gently slide the pizza from the peel onto the rotating pizza stone.
3. Close the slide opening. The rotating plate will ensure even cooking.
4. Monitor the pizza through the viewing window. Cooking times for fresh pizza are typically 2-5 minutes, depending on the dough thickness and toppings.
5. When the pizza is cooked to your preference, use the pizza peel to carefully remove it from the oven via the slide opening.
6. Close the slide opening.



Figure 3: Digital display showing temperature and timer settings.



Figure 4: Using the slide opening to place pizza onto the rotating stone.

Other Cooking Modes:

The adjustable thermostat allows for cooking other items that require high heat, such as flatbreads or focaccia. Adjust the temperature and time as needed for your specific recipe.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your RGV Vulcano Pizza Oven.

- **Always unplug the oven and allow it to cool completely before cleaning.**
- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Pizza Stone:** The pizza stone should only be cleaned when completely cool. Scrape off any food residue with a plastic scraper or brush. For stubborn stains, you can gently rub with fine-grit sandpaper. **Never use soap or water on the pizza stone**, as it is porous and will absorb liquids, which can cause it to crack during heating.
- **Removable Stainless Steel Structure:** The internal stainless steel components can be removed for more thorough cleaning. Wash with warm, soapy water, rinse, and dry thoroughly before reassembling.
- **Storage:** When not in use, store the oven in a dry place. Use the provided protective cover to keep it dust-free. Utilize the integrated cable winder for neat storage of the power cord.

7. TROUBLESHOOTING

If you encounter issues with your RGV Vulcano Pizza Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power switch off; circuit breaker tripped.	Ensure power cord is securely plugged in. Turn power switch to ON. Check household circuit breaker.
Oven not heating up.	Temperature not set; heating elements faulty.	Verify temperature setting on the LED display. If problem persists, contact customer support.
Pizza not cooking evenly.	Oven not fully preheated; rotating plate not functioning.	Ensure oven is fully preheated to the desired temperature. Check if the rotating plate is obstructed or malfunctioning.
Excessive smoke during cooking.	Food residue on heating elements or stone; too much flour on pizza.	Clean the pizza stone and internal components. Use less flour/semolina when preparing pizza.

If the problem persists after trying these solutions, please contact RGV customer support.

8. SPECIFICATIONS

- **Brand:** RGV
- **Model:** 111370
- **Color:** Steel, Black
- **Product Dimensions:** 55.7 x 50 x 29.9 cm (Length x Width x Height)
- **Item Weight:** 14.5 Kilograms
- **Power:** 2100 Watts
- **Max Temperature:** 450°C
- **Special Features:** LED Display, Timer, Rotating Plate, Slide Opening

9. PRODUCT VIDEO

Video: An illustrative product video demonstrating the features and use of a pizza oven. This video is provided by Italia magazzini.

10. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official RGV website. Keep your proof of purchase for any warranty claims.

Return Policy: The product has a 14-day refund/replacement policy from Amazon. For specific details, please refer to your purchase documentation.

Manufacturer Contact: For technical assistance or service, please contact RGV customer service directly.