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## Davivy PO-1537

# Davivy 12" Electric Pizza Oven User Manual

Model: PO-1537

## INTRODUCTION

Thank you for choosing the Davivy 12" Electric Pizza Oven. This appliance is designed to bring the joy of delicious, homemade pizza to your kitchen with ease and efficiency. Capable of reaching temperatures up to 800°F, it ensures a crispy crust and perfectly melted cheese in minutes. Please read this manual thoroughly before operation to ensure safe and optimal performance.

## IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or 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.
- The appliance surface may become hot during rapid heating. Use oven mitts when handling hot parts.

## PACKAGE CONTENTS

Your Davivy Electric Pizza Oven package includes the following items:

- Davivy Electric Pizza Oven (Main Unit)
- 12" Round Pizza Stone (Natural Ceramic)
- Stainless Steel Pizza Cutter
- Wooden Pizza Peels (Set of 2)
- Stainless Steel Scraper
- Silicone Oven Mitts (Pair)
- Pizza Server



Image: The Davivy Electric Pizza Oven shown with all its included accessories: pizza stone, wooden peels, pizza cutter, pizza server, scraper, and silicone oven mitts.

# All the Accessories YOU NEED

## Pizza Stone & Pizza Peels



## Silicone Oven Mitts



## Pizza Server



## Stainless Scraper



## Stainless Pizza Cutter



Image: A detailed view of the seven essential accessories: pizza stone, wooden pizza peels, silicone oven mitts, pizza server, stainless scraper, and stainless pizza cutter.

## SETUP

- Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
- Placement:** Place the pizza oven on a stable, heat-resistant, and flat surface. Ensure there is adequate clearance around the oven for ventilation (at least 6 inches from walls or cabinets). Do not place on or near a hot gas or electric burner.
- Initial Cleaning:** Before first use, wipe down the exterior of the oven with a damp cloth. The pizza stone can be wiped clean with a dry cloth. Do not wash the pizza stone with soap or immerse it in water.
- Power Connection:** Ensure the power cord is fully extended and plug the oven into a standard 120V~60Hz electrical outlet.

## OPERATING INSTRUCTIONS

The Davivy Electric Pizza Oven is designed for simple and efficient operation.

## Controls Overview

- **Power Control Knob:** Adjusts the heating intensity. Settings typically range from 0 (Off) to 5 (Max).
- **Timer Knob:** Sets the cooking duration, up to 15 minutes. The oven will automatically turn off when the timer expires.
- **Power Indicator Light (Red):** Illuminates when the oven is powered on.
- **Heat Indicator Light (Green):** Illuminates when the heating elements are active. It will cycle on and off during operation to maintain the set temperature.
- **Built-in Thermometer:** Displays the internal temperature of the oven, allowing you to monitor preheating and cooking temperatures accurately.
- **Visual Window:** Located on top, this window allows you to observe the pizza's cooking progress without opening the lid.

## Master Your Pizza Cooking Easy

### Power & Time Control Knobs

Provide a perfect control over cooking process.



### Big Viewing Window

You can fully observe the cooking process.

### Built-in Thermometers

The built-in temperature detector can display the temperature accurately.



Image: Detailed view of the oven's control knobs for power and timer, the large viewing window, and the built-in thermometer for precise temperature monitoring.

## Cooking Your Pizza

1. **Preheating:** Close the oven lid. Turn the Power Control Knob to the desired setting (e.g., Max for 800°F). Set the Timer Knob to 10-15 minutes for preheating. The green heat indicator light will turn on. Allow the oven to preheat until

the built-in thermometer reaches the desired temperature, typically 700-800°F for optimal pizza cooking.



Image: Illustration showing the Davivy Pizza Oven's capability to heat up to 800°F, with a temperature scale indicating the range from 500°F to 800°F.

2. **Preparing Pizza:** While the oven preheats, prepare your pizza on one of the wooden pizza peels. Ensure the pizza stone is clean and dry.
3. **Loading Pizza:** Once preheated, carefully open the oven lid using the cool-touch handles. Using the wooden pizza peel, slide the pizza onto the hot pizza stone. Close the lid immediately.

# 12" Pizza Stone for Homemade

Invite your family and friends  
for a night of delicious pizza.



Image: The Davivy Pizza Oven with its lid open, revealing the 12-inch pizza stone ready for cooking. A prepared pizza is shown on a wooden peel next to the oven.

4. **Cooking:** Set the Timer Knob for your desired cooking time. For a typical 12-inch pizza, cooking takes approximately 6 minutes after preheating. Monitor the pizza through the visual window. Cooking times may vary based on crust thickness and toppings.



## Pizza in 6 Minutes Maximum 800° F

Customize your pizza with toppings you like, ready for perfect crispy.

Image: A freshly cooked pizza inside the Daviyv oven, highlighting its ability to cook pizzas in 6 minutes at a maximum temperature of 800°F.

- Removing Pizza:** When the pizza is cooked to your preference, carefully open the lid. Use the wooden pizza peel or pizza server to remove the hot pizza from the stone. Close the lid.
- Serving:** Transfer the pizza to a cutting board. Use the stainless steel pizza cutter to slice and the pizza server to serve.
- Cool Down:** After use, turn both control knobs to the "OFF" position and unplug the oven. Allow the oven and pizza stone to cool completely before cleaning or storing.

### Versatility

Beyond pizza, your Daviyv Electric Pizza Oven can be used to cook a variety of other dishes. Experiment with different plates and settings to prepare items such as sausages, chicken wings, chips, and steak.

# Discover More Recipes with Davivy Electric Pizza Oven

Davivy



Image: The Davivy Electric Pizza Oven is shown with various cooked foods, demonstrating its versatility beyond just pizza, including sausage, chicken wings, chips, and steak.

## MAINTENANCE AND CLEANING

Regular cleaning will help maintain the performance and longevity of your Davivy Electric Pizza Oven.

- **Always Unplug:** Ensure the oven is unplugged from the power outlet and completely cooled down before cleaning.
- **Exterior Cleaning:** Wipe the exterior surfaces of the oven with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- **Pizza Stone Cleaning:** Allow the pizza stone to cool completely. Scrape off any excess food residue with the provided stainless steel scraper or a stiff brush. For stubborn stains, you can gently wipe with a damp cloth, but avoid soap or detergents as they can be absorbed by the porous stone and affect future food taste. Air dry completely before next use. Do not immerse the stone in water.
- **Accessories:** The stainless steel pizza cutter, pizza server, and scraper can be washed with warm, soapy water and dried thoroughly. The wooden pizza peels should be hand-washed and air-dried. Silicone oven mitts can be washed with warm, soapy water.
- **Storage:** Store the oven in a cool, dry place when not in use.

## TROUBLESHOOTING

If you encounter any issues with your Davivy Electric Pizza Oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven not heating	Not plugged in; Power knob off; Circuit breaker tripped.	Ensure oven is plugged in; Turn Power knob to desired setting; Check household circuit breaker.
Pizza not crispy	Insufficient preheating; Too much moisture in toppings/dough; Not high enough temperature.	Ensure oven is fully preheated to 700-800°F; Reduce moisture in toppings; Use a thinner crust.
Pizza burning on top/bottom	Too high temperature; Too long cooking time.	Reduce power setting; Decrease cooking time; Monitor closely through viewing window.
Smoke coming from oven	Food residue on heating elements or stone; Excessive oil/grease.	Unplug and allow to cool. Clean heating elements and pizza stone thoroughly. Use less oil/grease.

If the problem persists after trying these solutions, please contact Davivy customer support for assistance.

## SPECIFICATIONS

Feature	Detail
Model Number	PO-1537
Rated Voltage/Frequency	120V~60Hz
Rated Power	1200W
Maximum Temperature	800°F (427°C)
Pizza Stone Size	12 inches
Product Dimensions (L x W x H)	13.4" x 13.0" x 6.5" (34 x 33 x 16.5 cm)
Net Weight	6.99 kg (approx.)
Color	Cream White

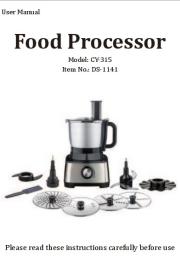
# Product Dimensions & Accessories



Image: Diagram illustrating the dimensions of the Davivy Electric Pizza Oven: 13.4 inches in length, 13 inches in width, and 6.5 inches in height.

## WARRANTY AND SUPPORT

Davivy products are manufactured to high-quality standards. For information regarding warranty coverage or if you require technical support, please refer to the warranty card included with your purchase or visit the official Davivy website. You may also contact Davivy customer service directly for assistance with product inquiries, troubleshooting, or replacement parts.

 <p>User Manual <b>Food Processor</b> Model CY-315 Item No: DS-1141</p> <p>Please read these instructions carefully before use</p>	<p><a href="#">Davy CY-315 Food Processor User Manual</a></p> <p>Comprehensive user manual for the Davivy CY-315 Food Processor, detailing safety instructions, operation guides for various attachments, cleaning procedures, troubleshooting tips, and specifications. Learn how to effectively use your food processor for chopping, slicing, shredding, and more.</p>
 <p><b>Bread maker</b> INSTRUCTION MANUAL</p> <p>Read this manual thoroughly before using the unit. For future reference, this product is for household or similar place of use.</p> <p>Model BM8906</p>	<p><a href="#">Davy BM8906 Bread Maker: Instruction Manual and Recipes</a></p> <p>Comprehensive instruction manual for the Davivy BM8906 850W Bread Maker. This guide covers operation, safety, maintenance, troubleshooting, and includes recipes for various bread types, cakes, and yogurt. Features include 15 programs, delay timer, and keep-warm function.</p>
 <p>ER Pizzarette® DE Pizzarette® FR Pizzarette® BE Pizzarette® NL Pizzarette® PL Pizzarette® IT Pizzarette® ES Pizzarette®</p> <p>CE</p>	<p><a href="#">Emerio Pizzarette: Easy Pizza Maker &amp; Recipe Guide</a></p> <p>Comprehensive guide to the Emerio Pizzarette pizza maker, including safety instructions, operating procedures, recipes, cleaning, maintenance, technical data, and warranty information.</p>
 <p>ER Pizzarette® DE Pizzarette® FR Pizzarette® BE Pizzarette® NL Pizzarette® PL Pizzarette® IT Pizzarette® ES Pizzarette®</p> <p>CE</p>	<p><a href="#">Emerio Pizzarette / Raclette 3 in 1: Instruction Manual &amp; Product Guide</a></p> <p>Comprehensive instruction manual for the Emerio Pizzarette / Raclette 3 in 1 appliance (Model PO-113255.4). Learn about safety, operation, cleaning, recipes, and technical specifications.</p>
 <p>ER Pizzarette® DE Pizzarette® FR Pizzarette® BE Pizzarette® NL Pizzarette® PL Pizzarette® IT Pizzarette® ES Pizzarette®</p> <p>CE</p>	<p><a href="#">Emerio Pizzarette Pizza Oven - User Manual and Instructions</a></p> <p>Comprehensive user manual for the Emerio Pizzarette pizza oven. Learn about safety, operation, recipes, cleaning, and maintenance for your Emerio pizza maker. Available in multiple languages.</p>
 <p>ER Pizzarette® DE Pizzarette® FR Pizzarette® BE Pizzarette® NL Pizzarette® PL Pizzarette®</p> <p>CE</p>	<p><a href="#">Emerio Pizzarette Pizza Oven - User Manual and Instructions</a></p> <p>Comprehensive user manual for the Emerio Pizzarette pizza oven (model PO-115985), including safety information, parts description, operating instructions, recipes, cleaning, maintenance, warranty, and disposal guidelines.</p>