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## VEVOR CPO-16F

# VEVOR CPO-16F 16-Inch Electric Pizza Oven Instruction Manual

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## 1. IMPORTANT SAFEGUARDS

Please read all instructions carefully before using your VEVOR Electric Pizza Oven. Retain this manual for future reference.

- **Electrical Safety:** Ensure the oven is connected to a grounded power outlet with the correct voltage (120V AC). Do not overload circuits.
- **Hot Surfaces:** The oven surfaces become extremely hot during operation. Always use oven mitts or heat-resistant gloves when handling the oven or its components. Avoid touching hot surfaces directly.
- **Ventilation:** Operate the oven in a well-ventilated area. Maintain adequate clearance around the oven to prevent overheating.
- **Children and Pets:** Keep children and pets away from the oven during operation and while it is cooling down.
- **Cleaning:** Always unplug the oven and allow it to cool completely before cleaning. Do not immerse the electrical components in water.
- **Proper Use:** Use the oven only for its intended purpose of cooking food. Do not place flammable materials in or near the oven.
- **Damage:** Do not operate the oven if the power cord or plug is damaged, or if the oven malfunctions or has been dropped. Contact customer service for assistance.

## 2. PRODUCT OVERVIEW

The VEVOR CPO-16F Electric Pizza Oven is designed for efficient and consistent cooking of pizzas and other baked goods. Its powerful heating elements and precise controls ensure delicious results every time.

# 16" Countertop Pizza Oven

Ensure Bake Easy and Tasting



Rapid Heat



Temp Control



Easy to Operate



Easy to Clean

Figure 2.1: VEVOR 16-inch Electric Pizza Oven on a kitchen countertop, showcasing its sleek design and front-loading tray.

## Key Features:

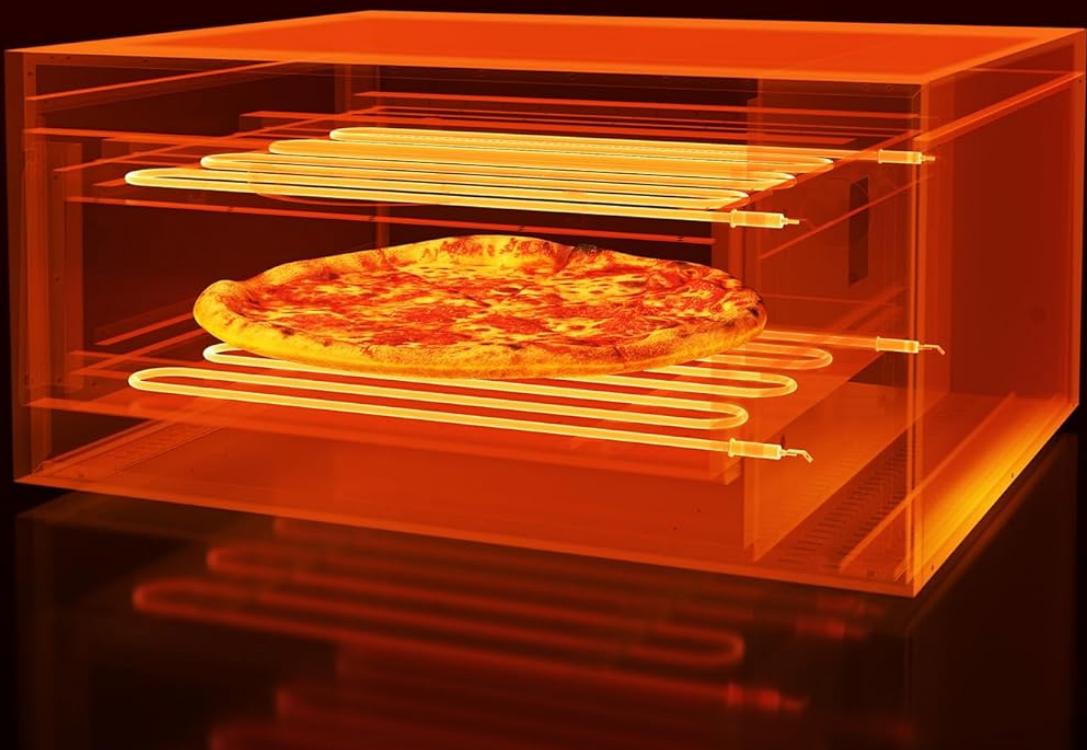
- **Powerful Heating:** Equipped with a 1750W heating system for rapid and even cooking.
- **Dual Heating Tubes:** Top and bottom heating tubes ensure 360° uniform baking, resulting in crispy crusts and perfectly melted toppings.
- **Precise Temperature Control:** Adjustable temperature range from 77°F to 572°F (25°C to 300°C) for versatile cooking.
- **Integrated Timer:** A 0-60 minute timer allows for precise cooking duration, preventing overcooking or

underbaking.

- **Easy Cleaning:** Features a detachable pull-out crumb tray and baking grill, along with a non-stick interior for effortless cleanup.
- **Durable Construction:** Crafted with a robust body and scratch-resistant design for long-lasting performance.
- **Versatile Use:** Ideal for baking 16-inch pizzas, pretzels, potatoes, bread, cakes, pies, pastries, chicken wings, and more.

## Double Heating Tubes

Rapid Heat and Wide Temper Range



Wide Temperature **77°-572°F**

**1750** Watts High Power

Figure 2.2: Internal view of the oven highlighting the dual heating tubes for comprehensive heat distribution.

## 3. SETUP

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### Unpacking and Initial Inspection:

1. Carefully remove the pizza oven and all accessories from the packaging.
2. Inspect the oven for any signs of damage during transit. If damaged, do not operate and contact customer service.
3. Remove all protective films, stickers, and packaging materials from the oven.

### Placement:

- Place the oven on a stable, heat-resistant, and level surface.
- Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation.
- Do not place the oven near flammable materials, walls, or under cabinets.

### Initial Cleaning and Pre-burn:

Before first use, it is recommended to clean the interior and perform a pre-burn cycle to eliminate any manufacturing odors or residues.

1. Wipe the interior of the oven, the grill rack, and the crumb tray with a damp cloth and mild detergent. Dry thoroughly.
2. Insert the grill rack and crumb tray into their positions.
3. Plug the oven into a grounded electrical outlet.
4. Turn the temperature knob to the maximum setting (572°F / 300°C) and the timer knob to 10-15 minutes.
5. Allow the oven to run for the set time. Some smoke or odor may be present during this initial burn-off; this is normal. Ensure the area is well-ventilated.
6. Once the cycle is complete, turn off the oven, unplug it, and let it cool completely before further use.

## 4. OPERATING INSTRUCTIONS

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### Controls:

# Temperture & Time Control

Time and Energy Saving, More Fun Cooking



Timing Function  
0~60Mins



Wide Temperature Range  
77°-572°F

77°F 122°F 150°F 280°F 380°F 480°F 572°F

Figure 4.1: The oven features a 0-60 minute timer knob and a temperature control knob (77°F-572°F).

- **Power Switch:** Located on the side, this switch turns the oven on and off. The indicator light will illuminate when the oven is on.
- **Temperature Knob:** Adjusts the desired cooking temperature.
- **Timer Knob:** Sets the cooking duration up to 60 minutes. The oven will automatically turn off the heating elements when the timer expires.

## Cooking Process:

1. **Preheat:** Plug in the oven and turn on the power switch. Set the desired temperature using the temperature knob. Allow the oven to preheat for 10-15 minutes until the indicator light turns off, signaling it has reached the set temperature.

- 2. Prepare Food:** Place your pizza or other food item on the grill rack. For best results with pizza, ensure the pizza is not too large for the 16-inch capacity.
- 3. Load Food:** Carefully pull out the front tray using the handle. Place the grill rack with your food onto the sliding mechanism. Push the tray back into the oven.
- 4. Set Timer:** Set the cooking time using the timer knob. The recommended cooking time will vary based on the food item and desired crispness.
- 5. Monitor Cooking:** Observe the food through the viewing window. Adjust the temperature or cooking time as needed.
- 6. Remove Food:** Once cooking is complete and the timer has sounded, carefully pull out the tray using the handle. Use oven mitts to remove the hot food from the grill rack.
- 7. Turn Off:** Turn the temperature knob to 'OFF' and the timer knob to '0'. Switch off the main power switch and unplug the oven when not in use.

## Cooking Tips:

- For a crispier pizza crust, ensure the oven is fully preheated before inserting the pizza.
- Rotate the pizza halfway through cooking for more even browning, if necessary.
- Experiment with different temperatures and times for various food items to achieve your preferred results.

## 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will prolong the life of your VEVOR Electric Pizza Oven.

- 1. Unplug and Cool:** Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- 2. Remove Crumb Tray:** Pull out the front tray and remove the crumb tray from underneath the grill rack. Empty any crumbs or food debris.
- 3. Clean Components:** Wash the grill rack and crumb tray with warm, soapy water. Rinse thoroughly and dry completely before reinserting.
- 4. Clean Interior:** Wipe the interior surfaces of the oven with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner can be used. Avoid using harsh chemicals or abrasive pads that could damage the non-stick coating.
- 5. Clean Exterior:** Wipe the exterior of the oven with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- 6. Storage:** Store the oven in a cool, dry place when not in use.



Figure 5.1: The detachable crumb tray simplifies cleaning and maintenance.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on	Not plugged in; Power switch off; Circuit breaker tripped	Ensure plug is securely in outlet; Turn power switch ON; Reset circuit breaker
Food not cooking evenly	Oven not preheated; Incorrect temperature/time; Food not centered	Preheat oven fully; Adjust temperature/time settings; Center food on grill rack, rotate if needed

Problem	Possible Cause	Solution
Excessive smoke/odor during first use	Manufacturing residues burning off	This is normal. Ensure good ventilation. It should dissipate after initial use.
Pizza crust is too dark/burnt	Temperature too high; Cooking time too long	Lower temperature setting; Reduce cooking time; Monitor closely.

## 7. SPECIFICATIONS

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Feature	Detail
Item Model Number	CPO-16F
Power	1750W
Control Method	Temp Control with Knob
Temp Range	77-572°F / 25-300°C
Net Weight	28.66 lbs / 13 kg
Product Size (L x W x H)	21.46"D x 21.5"W x 7.28"H (545×507×185 mm)
Included Components	1 x Grill Rack, 1 x Pizza Oven
Material	Cast Iron (Door Material Type)
Color	Black



## Specifications

Item Model Number:	CPO-16F
Power:	1750W
Control Method:	Temp Control with Knob
Temp Range:	77-572°F / 25-300°C
Net Weight:	28.66 lbs / 13 kg
Product Size (L x W x H):	21.46×19.96×7.28 in / 545×507×185 mm
Accessories:	1 x Grill Rack

Figure 7.1: Detailed dimensions and specifications of the VEVOR CPO-16F Electric Pizza Oven.

## 8. WARRANTY AND SUPPORT

VEVOR products are designed for durability and performance. This product comes with a standard manufacturer's warranty against defects in materials and workmanship. For specific warranty terms, registration, or technical support, please refer to the warranty card included with your product or visit the official VEVOR website. For any questions or assistance, please contact VEVOR customer service.

