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VEVOR QL25

VEVOR QL25 14-inch Electric Pizza Oven Instruction Manual

Model: QL25

1. Introduction

Thank you for choosing the VEVOR QL25 14-inch Electric Pizza Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before use and retain it for future reference.

2. Safety Instructions

- **WARNING:** The machine needs to be preheated before baking the pizza.
- **CAUTION:** The surface of the machine is very hot. Be careful not to get burned.
- The machine and the baking tray cannot be washed with water.
- Oil and other seasonings cannot be applied on the pizza stone.
- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the appliance in water or any other liquid.
- Keep out of reach of children and pets.
- Unplug the appliance when not in use and before cleaning.

3. Package Contents

The VEVOR QL25 Electric Pizza Oven package includes the following items:

- VEVOR QL25 Electric Pizza Oven unit
- 14.57 inch (370 mm) round Cordierite Pizza Stone
- 2 Pizza Spatulas
- 1 Pizza Cutter
- Instruction Manual



Item Model Number:
QL25

Input Voltage:
AC 120V 60Hz

Control:
Three-Knob Control

Power:
1600W

Temperature Range:
77-698°F/25-370°C

Adjustable Levels:
5

Net Weight:
15.98 lbs/7.25 kg

Color:
Red

Product Size:
18.5 × 17 × 10.63 in/470 × 430 × 270 mm

Image: The VEVOR QL25 Pizza Oven with its included accessories (pizza cutter, two spatulas) and key dimensions.

4. Product Overview & Features

The VEVOR QL25 Electric Pizza Oven is designed for high-temperature, fast baking, ensuring delicious crispy pizzas in minutes. Its key features include:

- **High-Temperature Fast Baking:** Features 1600W power and double upper and lower heating tubes, reaching up to 698°F (370°C) for pizzas in approximately 8 minutes.

- **Even Heat Distribution:** Equipped with 3 control knobs for switch/gear/time control, offering 5 temperature settings. The natural cordierite stone ensures even heat for a crispy, well-baked pizza.
- **Versatile Cooking:** Deep design provides ample space, ideal for baking thick homemade pizza, wings, sausages, steaks, and other dishes.
- **14-Inch Pizza Stone:** A large 14.57 inch (370 mm) round pizza stone accommodates 14-inch pizzas. It features a detachable design and non-stick coating for easy cleaning.
- **Compact & Portable:** Designed to be compact, portable, and easy to use, making it suitable for countertop use, indoor, and outdoor cooking.



Image: The VEVOR QL25 Pizza Oven in a home setting, showcasing its ability to cook a 14-inch pizza quickly.



Image: An internal view of the oven highlighting the 1600W high power, 698°F max temperature, and dual heating tubes for even heat distribution.



Image: The control panel featuring three knobs for precise temperature and timing control, and a viewing window to monitor cooking progress.

5. Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wipe down the exterior of the oven with a damp cloth. The pizza stone should not be washed with water; simply wipe it clean.

3. **Placement:** Place the oven on a stable, heat-resistant countertop or surface.
4. **Insert Pizza Stone:** Ensure the cordierite pizza stone is correctly placed inside the oven.
5. **Initial Burn-off:** Before first use, plug in the oven, set both temperature dials to '5' (maximum), and let it preheat for approximately 10-15 minutes without food. This will burn off any manufacturing residues. Some smoke may be observed during this process; ensure adequate ventilation.

6. Operating Instructions

Preheating

1. Plug the pizza oven into a suitable electrical outlet.
2. Turn both temperature control knobs to your desired setting (e.g., '5' for maximum heat).
3. Allow the oven to preheat for 10-15 minutes. The built-in thermometer will indicate when the desired temperature is reached.

Cooking Pizza

1. Ensure your pizza is completely thawed for best results.
2. Carefully open the oven lid.
3. Using the provided pizza spatulas, slide the pizza onto the preheated cordierite stone.
4. Close the oven lid.
5. Set the timer knob to the desired cooking time (e.g., 5-8 minutes for most pizzas).
6. Monitor the pizza through the viewing window to prevent overcooking. Adjust temperature or cooking time as needed.
7. Once cooked, carefully open the lid and use the spatulas to remove the pizza.
8. Always transfer the pizza to a cutting board before slicing to avoid damaging the pizza stone.

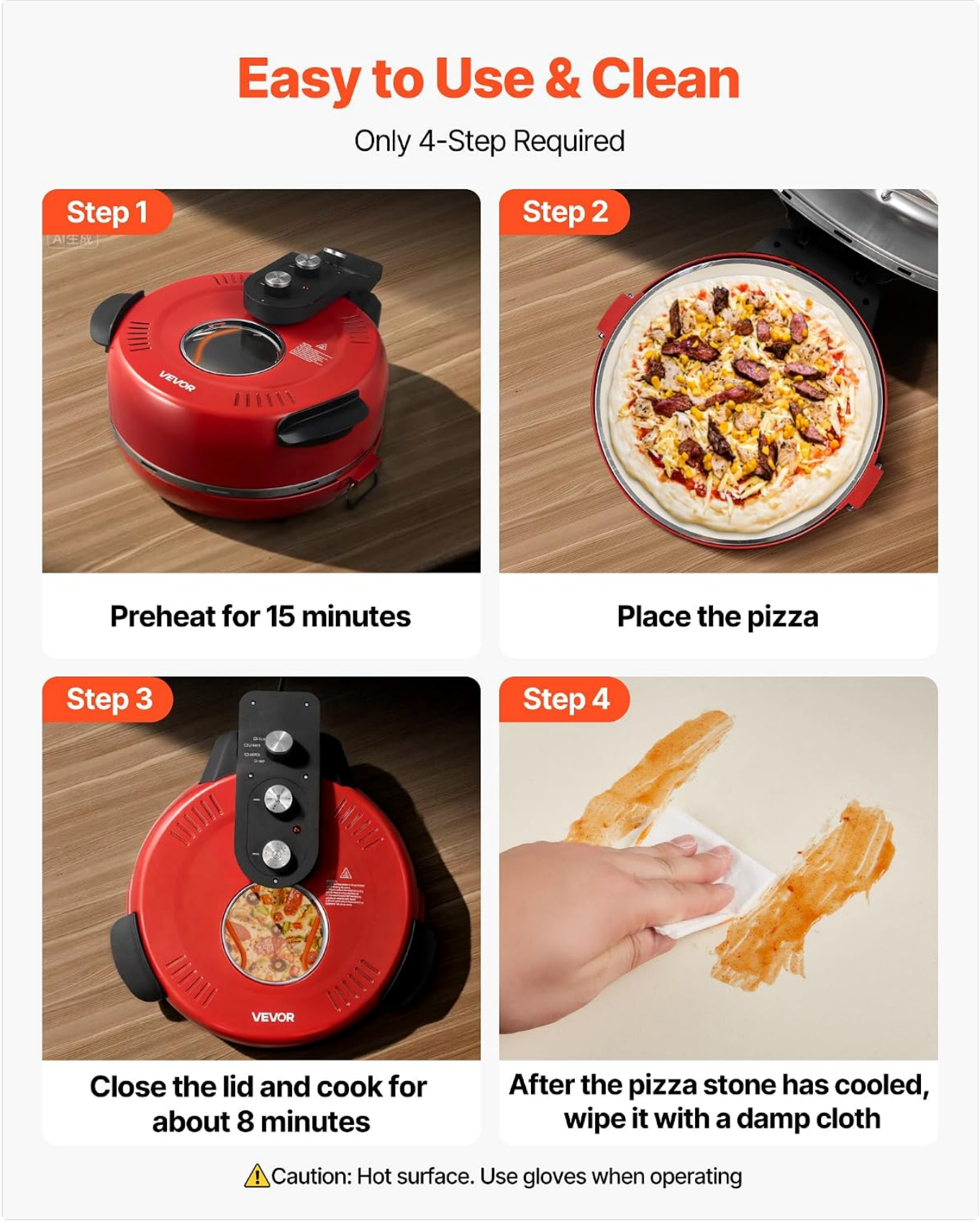

Image: A step-by-step guide demonstrating the simple operation of the pizza oven, from preheating to cleaning.

7. Maintenance and Cleaning

- **Always unplug** the appliance and allow it to cool completely before cleaning.
- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scourers.
- **Pizza Stone:** The cordierite pizza stone should **NOT** be washed with water or soap. After it has cooled, gently scrape off any food residue with a plastic scraper or brush. For stubborn stains, you can use a dry cloth. The

stone will naturally season over time, which is normal and desirable.

- **Accessories:** The pizza spatulas and pizza cutter can be washed with warm, soapy water.
- **Storage:** Store the clean and dry appliance in a cool, dry place.

8. Troubleshooting

If you encounter any issues with your VEVOR QL25 Electric Pizza Oven, please refer to the following common troubleshooting tips:

- **Appliance not turning on:** Ensure the power cord is securely plugged into a working outlet. Check your household's circuit breaker.
- **Pizza not cooking evenly:** Ensure the oven is fully preheated before placing the pizza. Check that both upper and lower heating elements are functioning (indicated by indicator lights). Adjust temperature settings as needed.
- **Excessive smoke during first use:** This is normal during the initial burn-off to remove manufacturing residues. Ensure good ventilation. If smoke persists after initial use, unplug the unit and contact customer support.
- **Pizza sticking to the stone:** Ensure the pizza stone is clean and dry. For raw dough, a light dusting of flour on the stone can help prevent sticking (avoid oil or other seasonings directly on the stone).

9. Specifications

Feature	Specification
Brand	VEVOR
Model Number	QL25
Power	1600W
Voltage	AC 120V 60Hz
Max Temperature	698°F (370°C)
Temperature Control	5-Mode Knob Control
Pizza Stone Size	14.57 inch (370 mm) round
Product Dimensions (D x W x H)	18.5" x 17" x 10.63" (470 x 430 x 270 mm)
Item Weight	16 lbs (7.25 kg)
Material	Metal
Special Feature	Portable

10. Warranty and Support

For warranty information or technical support, please refer to the documentation included with your purchase or visit the official VEVOR website. Please have your model number (QL25) and purchase date ready when contacting support.

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