

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate www.vevor.com/support

Wood Fired Pizza Oven

MODEL:GB-PO12

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.

VEVOR®

TOUGH TOOLS, HALF PRICE

Wood Fired Pizza Oven

MODEL:GB-PO12



NEED HELP? CONTACT US!

Have product questions? Need technical support? Please feel free to contact us:

Technical Support and E-Warranty Certificate
www.vevor.com/support

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.



Warning-To reduce the risk of injury, user must read instructions manual carefully.

IMPORTANT SAFEGUARDS

When using this pizza oven, please always follow basic safety precautions and read the manual carefully before use.

It is the consumer's responsibility to ensure proper assembly, installation, and maintenance of the oven.

Failure to follow the instructions in this manual may result in bodily injury and/or property damage.

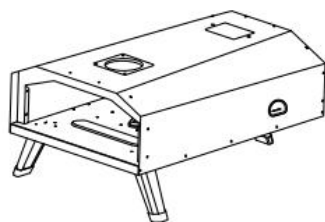
1. This pizza oven is for outdoor use only and must be kept away from flammable materials during use. Please do not use it in buildings, garages, or other closed areas or near any enclosed areas. Please keep the oven away from flammable or combustible materials, gasoline, or other flammable gases or liquids.
2. Please note that the pizza oven must be placed on a firm, horizontal, stable, and nonflammable surface. When using the oven, make sure there are no overhanging obstacles and there is at least 122cm (4 ft) of space around the sides and back of the appliance.
3. Please ensure good ventilation and avoid using the oven in the rain.
4. Please fully understand any local laws or regulations before use, which may stipulate the required distance between outdoor cookers and any structure, or may limit any type of outdoor flame during drought or other hazards.
5. Do not use the pizza oven on a boat or recreational vehicle.
6. Do not use the pizza oven in strong wind.
7. Do not move the device during use and be sure to supervise children and not allow them to play with the product.
8. Do not touch the oven when in use or immediately after use to avoid burns.
9. This pizza oven is not intended for use as a heater and should never be used as such.

10.Flames can be blown outside the metal enclosure: a. from behind the pellet box; b. from the top of the pellet feeder when the lid is opened; c. from the front of the oven when you open the door; or d, from the top of the chimney.

11.Do not modify the pizza oven, improper installation, adjustment, modification, repair, or maintenance of the oven may cause personal injury or property damage. Therefore, do not use your pizza oven unless it has been completely assembled and all parts have been firmly fastened.

PRODUCT INSTALLATION

NOTICE: MAKE SURE ALL THE PLASTIC PROTECTION RIP OFF BEFORE ASSEMBLING! Product diagram



① Body



② Chimney



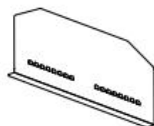
③ Chimney cover



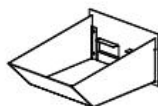
④ Pellet feeder



⑤ Pellet feeder handle



⑥ Door



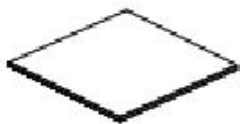
⑦ Pellet box



⑧ Pellet box grate



⑨ Door handle×1
Pellet box handle×1



⑩ Pizza stone



⑪ Pellet scoop



⑫ M4
(4 pcs)



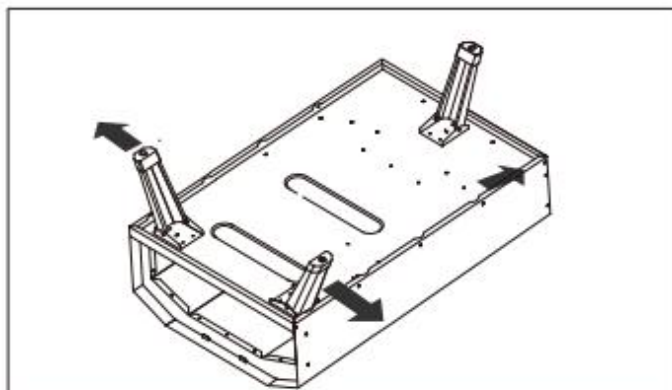
⑬ M5×10mm
(3 pcs)



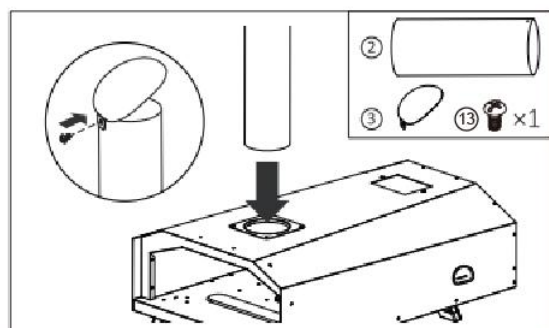
⑭ M4×12mm
(4 pcs)

Assembly

1.Remove all parts from the packaging.

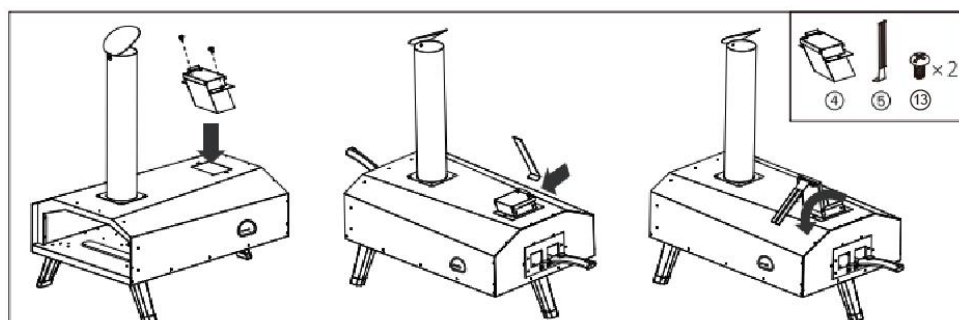


2. Open the legs.



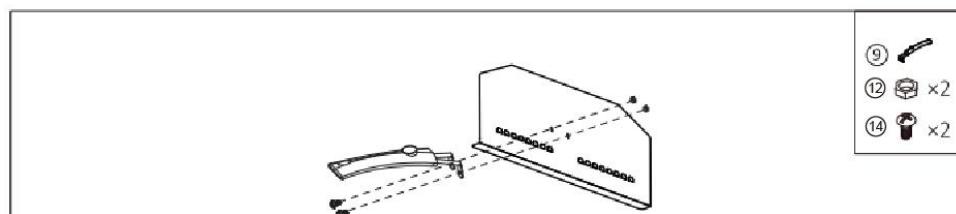
3. Install the chimney.

(The screw has been pre-installed on the chimney. Unscrew & reinstall to attached chimney piece.)



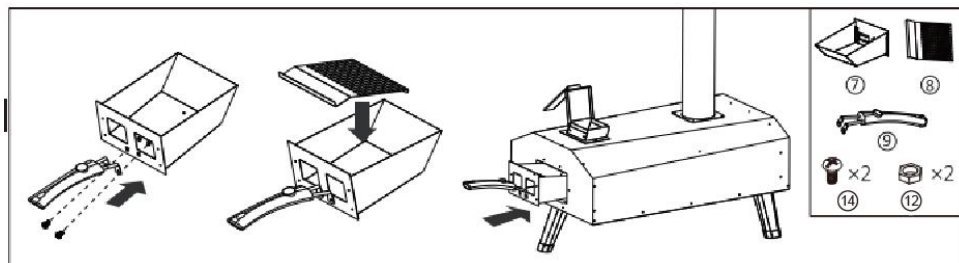
4. Install the pellet feeder parts

(The screws and nuts have been pre-installed on the handles. Unscrew & reinstall to the pizza oven.)
There is a pellet feeder handle to open and close the cover.



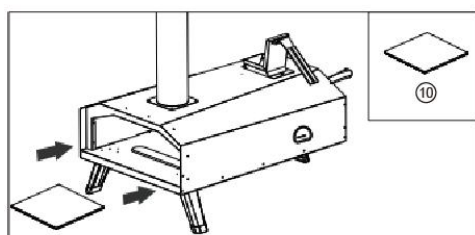
5. Install the door.

(The screws and nuts have been pre-installed on the door handles. Unscrew & reinstall to the door.)

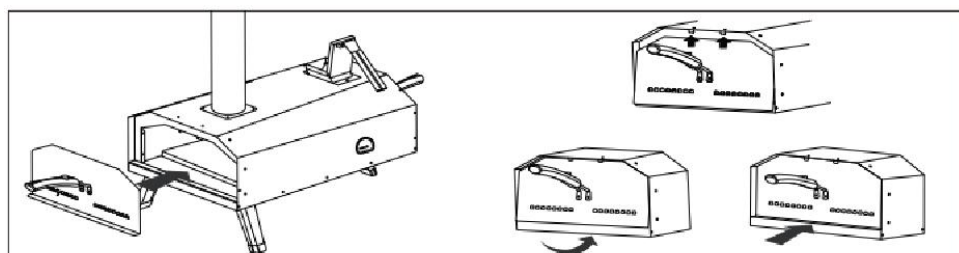


6. Install the pellet box.

(The screws and nuts have been pre-installed on the pellet box handles. Unscrew & reinstall to the pellet basket. Then put the pellet box into the pizza oven.)



7. Put in the pizza stone.



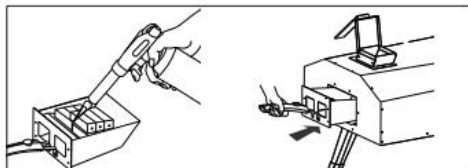
8. Attach the door.

QUICK START GUIDE

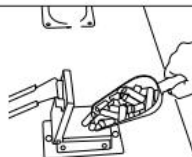
A SMART TIPS TO PREPARE A NEAPOLITAN PIZZA

Step 1: Glow the Pellet

Step 2: Preheat Your Oven

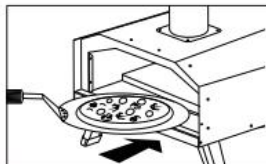


- Fully fill the pellet box with pellet;
- Burn the pellet with fire till it glows;
- Install the pellet box into the pizza oven.



- Burning the pellet for 2-3 mins. to preheat the pizza oven;
- Through the pellet feeder, refill more pellet;
- After preheating for 15 mins, turn the turntable handle to preheat the pizza stone evenly.

Step 3: Feed Your Pizza



- After preheating for around 15 mins, the oven temperature is now around 662°F (350°C);
- Use the pizza shovel to feed the pizza on the pizza stone, and close the oven door.

Tips:

Oven temperature can be checked by an infra-red thermometer gun (not included) to measure the temperature of the pizza stone for different cuisine.

Pizza scoops need to be purchased separately

Step 4: Pizza is Ready!



- After around 2 mins, the pizza is completed;
- Then use a pizza shovel to take out the pizza;
- Chef's Tips:
 - one may like more carbonized pizza can bake slightly longer;
 - thinner or thicker pizza dough may vary the baking time of each pizza.

Smart Tips:

1. Generally speaking, 2 pizzas can be baked with the first batch of pellet;
2. If more pizzas need to be baked. Please add pellet before baking;
3. Try not to add pellet during baking as it makes temperature inside the oven uneven. (However mid-cycle pellet feeding is unavoidably in some

occasions.)

BARBECUE FUNCTIONS

The pizza oven can be used as a barbecue function¹. Repeat Step 1 & 2 to

1. preheat the pizza oven for 5 mins;

2. Prepare the food in a cast iron pan (not supplied);

3. Cook the food according to the below table recommendation;

4. Chef's Tips:

To perfect the two sides, you need to split the mins on each side;

e.g. below lamb chop mentioned 6mins. Then each side will be 3 mins needed.

MAINTENANCE, CLEANING & STORAGE

CAUTION :

All cleaning and maintenance should be carried out when the pizza oven is cool.

CLEANING

1. Outside surface and bottom

Use a mild soap and water solution. For stubborn stains, use a non-abrasive scrubber and rinse well with water.

If the pizza oven surface has the appearance of peeling paint, this means the baking grease build-up has turned into carbon and flaked off. It is recommended to clean it thoroughly with a strong solution of hot soapy water; then rinse with water and dry completely. **NEVER USE OVEN CLEANER.**

2. Interior of pizza oven

We recommend simply removing the residue with a brush, scraper, and/or cleaning pad—no need to use water. Ovens operate at very high temperatures, and the high temperatures act as a sort of auto-matic "self-cleaning" which burns off any food that spills or sticks to it. Water-free cleaning prevents the oven from rusting and extends its life. As a

precautionary measure, dough-free food should always be placed on appropriate cookware before placing it in the oven.

If water cleaning is required, use a mild soap and water solution, then rinse well with water and dry well. Stones must be well dried or poor preheating will result. The interior of the oven must be dried as soon as possible after cleaning, and we recommend using rust-preventive oil after cleaning.

STORAGE

When not in use, be sure to attach the door to prevent water from entering the oven.

Clean the oven and make sure it is completely dry before storing.

Store the oven in a dry, rain-proof area.

We recommend using a storage bag (carrier bag) to store the oven.

PIZZA STONE BOARD

1. DO NOT use the stone over an open flame.
 2. Avoid extreme temperature change to the stone. DO NOT place frozen foods on a hot stone.
 3. The stone is fragile and can break if bumped or dropped.
 4. The stone is very hot during use and stays hot for a long time after use.
 5. DO NOT cool the stone with water when the stone is hot.
 6. After cleaning the stone with water, please dry the stone before use.
- This can be done in a conventional oven at 60°C (140°F) for 2 hours.

CHOICE OF FIREWOOD PELLETS

1. Recommended length of firewood pellets: It is recommended that the length of firewood pellets should not exceed 1.25 inches (3 cm).
2. Use only firewood pellets suitable for cooking, do not use pellets from animal bedding and heating pellets, which contain chemicals.
3. Make sure the wood pellets are dry, not wet.
4. Please choose 100% hardwood pellets, softwood pellets may not burn fully.



HOW TO IGNITE FIREWOOD PELLETS?

It will be difficult to ignite the firewood pellets for the first time. You can refer to the method in the manual or choose the combustible material to fully burn the firewood pellets. It is more difficult to directly ignite the firewood pellets.



1. Some accessories that may need to be prepared.

- a. 100% Hardwood Pellets
- b. Fire Starter
- c. Blo

2. Ignite step

- a. Fill 50% of the burner grates with hardwood pellets, about 1.8 lbs, 7-8 scoops.
- b. Place a natural fire starter on the edge of the burner grate.
- c. Light the fire with a igniter and slide the burner grate into the pizza oven.



- d. You may want to refill with firewood pellets to maintain a certain temperature. When you need to refill the firewood pellets, slide out the grate, fill the grate with a small amount of firewood pellets, and slide the grate back into the pizza oven.

HOW TO BAKE PIZZA?

PREPARING TO BAKE PIZZA

1. Pizza Oven
 2. Pizza Stone
 3. Thermometer Gun (you need to buy it yourself)
 4. Pizza Spatula (you need to buy it yourself)
1. After the firewood pellets start to burn, close the door and let the oven preheat for 15 minutes so that the temperature reaches the right temperature for baking, which is expected to be around 750°F-860°F. (If there is a temperature measuring gun, the second step can be performed when the test reaches 750°F.)
 2. When the temperature is right, open the oven door and place the pizza inside, then close the door.

- 3.Wait about 15 seconds, open the door, rotate the pizza 180° with the pizza spatula, and close the door again.
- 4.And then wait about 15 seconds, open the door, turn the pizza 90° and close the door, continue this step 4 times.
- 5.Finally take out the pizza and finish baking.

Manufacturer: Shanghaimuxinmuyeyouxiangongsi
Address: Shuangchenglu 803nong11hao1602A-1609shi, baoshanqu, shanghai 200000 CN.
Imported to AUS: SIHAO PTY LTD. 1 ROKEVA STREETEASTWOOD NSW 2122 Australia
Imported to USA: Sanven Technology Ltd. Suite 250, 9166 Anaheim Place, Rancho Cucamonga, CA 91730

UK	REP	YH CONSULTING LIMITED. C/O YH Consulting Limited Office 147, Centurion House, London Road, Staines-upon-Thames, Surrey, TW18 4AX
EC	REP	E-CrossStu GmbH Mainzer Landstr.69, 60329 Frankfurt am Main.

VEVOR[®]

TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate

www.vevor.com/support