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ELECTRIC PIZZA OVEN USER'S MANUAL

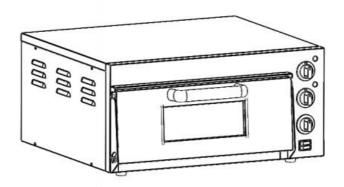
Model: ZH-PT-21M/ZH-1M/ZH-3M /ZH-PT-1D/ZH-PT-1M

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 doses 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.



ELECTRIC PIZZA OVEN



NEED HELP? CONTACT US!

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

◯ CustomerService@vevor.com

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.

INSTRUCTIONS

Welcome to purchase and use our electric pizza oven!

Give full play to the performance of this product, to reduce unnecessary losses and injuries, read the instructions carefully before use and retain for future reference.

This series of products is to absorb foreign and domestic benefits of the product of the same type of design is made, fashionable and vivid color, reasonable structure, convenient operation, fast heat up, good insulation properties, energy-saving advantages. This product series includes baked pizza, uniform color, crisp and delicious, and excellent flavor.

- 1. ZH-1M,ZH-3M,ZH-PT-1M,ZH-PT-21M:Baking instructions:Open the power switch, adjust the thermostat knob to the desired temperature, then adjust timer(must adjust thermostat and timer, then machine will start heating);
- 2. ZH-PT-1D:Baking instructions:After 3-5 minutes of baking, please open the drawer to check the baking status of the food and confirm if it is ready for consumption. If it is not yet cooked, you can continue to put it in for baking(Baking time needs to be controlled by oneself)
- 3. When the temperature reaches the set temperature, you can start to bake the Roast; When finishing the grilled pizza, turn off the power switch and open the door to remove the pizza.

WARNING!



Read all safety warnings, instructions, illustrations and

specifications provided with this electric pizza oven. Failure to follow all instructions listed below may result in electric shock, fire and/or serious injury.

- 1. This product is a commercial machine by trained personnel.
- 2. This product can not be demolished or modified, or tilt the installation.
- 3. Demolition and conversion of this product will cause serious accidents have occurred.

- 4. To protect against risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid. When cleaning, cut off the power, do not direct spray water to the product. Water conductivity, the product may cause an electric shock due to leakage. Do not pat the product or place heavy objects on the product, normal operation can cause equipment damage and danger.
- 5. In the course of their work, front and rear, due to the high-temperature relationship, do not make direct contact with the body inside and door by hand.
- 6. Prohibit the use of the product labeling other than the power supply power. Prohibit the use of a power supply that does not meet safety standards. **FOR HOUSEHOLD USE ONLY**
- 7. Keep the appliance and its cord out of reach of children less than 8 years. Close supervision is necessary when any appliance is used by or near children.
- 8. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- 9. TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, ONLY AUTHORIZED PERSONNEL SHOULD DO REPAIRS. Any modification, improper installation, adjustment, repair, or maintenance may result in property damage or personal injury. For adjustment or repair, you should contact the supplier by trained professionals.
- 10. For your safety, please do not store or use flammable or explosive gases, liquids or articles in the vicinity of this product.
- 11. **GROUNDED PLUG:** To reduce the risk of electric shock this appliance has a grounded plug. If the plug does not fit fully into the 12. electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

13. To reduce the risk of burns, electrocution, fire or injury to persons!

- a) Do not disassemble the unit except for the authorized serviceman.
- b) Unplug the unit before filling it. Do not exceed the MAX mark.
- c) Do not touch the socket with wet hand to reduce the risk of electrocution.

Attention!

- 1. Occurrence of thunder and lightning, disconnect the power as soon as possible to avoid lightning damage. Prohibit the use of complex, sharp objects to damage the body surface and the control panel. After use, disconnect the power. A qualified professional engineering staff must carry out circuit installation and maintenance.
- 2. If the power cord is damaged, it will be replaced by the manufacturer, the maintenance department, or similarly qualified persons to avoid danger.

SAVE THESE INSTRUCTIONS

PRODUCTS SPECIFICATIONS

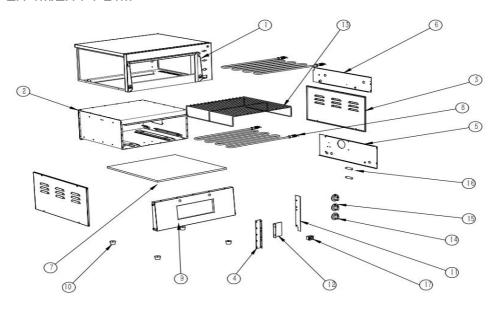
Name	Electric pizza oven (ZH-3M)	Electric pizza oven (ZH-1M)	Electric pizza oven(ZH- PT-21M)	Electric pizza oven (ZH-PT-1 M)	Electric pizza oven (ZH-PT-1 D)
Power (KW)	1.74	1.3	1.7	1.5	1.5
Voltage (V)	110	110	110	110	110

Frequen cy (Hz)	60	60	60	60	60	
Dimensi ons (mm)	560×556× 435	560 × 556 × 270	585x584x 290	485x390x 215	485x390x 215	
Inner size (mm)	400×400× 150	400 × 400 × 150	445*445*1 50	345x342x 120	345x342x 120	
Layers	2	1	1	1	1	

PRODUCT BRIEF

Maintenance of three-dimensional exploded view:

ZH-1M/ZH-PT-21M:

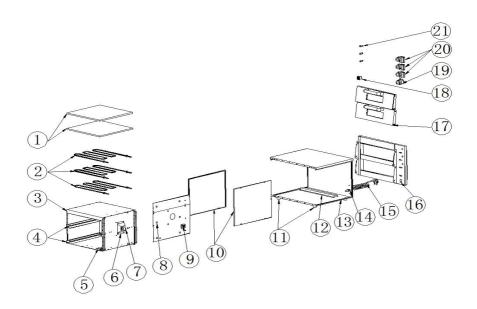


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- 2.Inner tank
- 3.left and right sealing plates
- 4.cotton pressing positioning plate
- 5.under the cotton plate
- 6.on the cotton plate
- 7.ceramic wafer
- 8.heating tube
- 9.door

- 10.rubber feet
- 11.control box sealing cotton
- 12.light barrier
- 13.layer frame
- 14.time-meter
- 15.temperature controller
- 16.pilot light
- 17.double fish eye switch

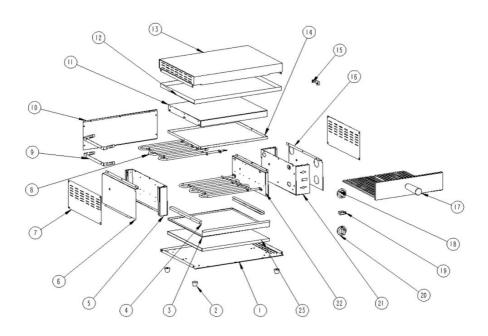
ZH-3M:



- 1.pizza stone, 400*400*9.5mm
- 2.heating tube,
- 3.inside components
- 4. support place of pizza stone
- 5.downside support plate of heating tube
- 6.lampshade
- 7.Heat lamp
- 8.board that holds down cotton
- 9. Five cylinder terminal
- 10. left and right plate of machine
- 11.supporting leg

- 12.support plate of inside components
- 13.outside components
- 14. Cable head
- 15.power line
- 16.Before frame components
- 17.components of door
- 18.on-off switch
- 19.timer
- 20.Thermostat
- 21.indicator light

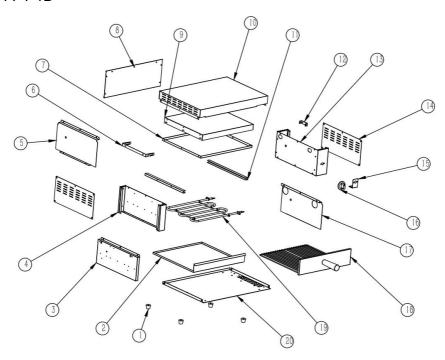
ZH-PT-1M



- 1.the new baseplate
- 2.rubber feet
- 3.the new sundry basin
- 4.the new baked net fixed strip
- 5.the new left board
- 6.left cotton plate
- 7.the new left and right sealing plate
- 8.the new heating tube
- 9.heat tube fixed plate
- 10.after the sealing plate
- 11.top pressure cotton 1
- 12.the new top pressing cotton board

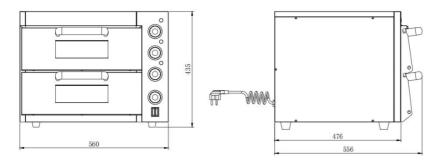
- 13.the new top tray
- 14.the new upper side connecting plate
- 15.turbine stent
- 16.right cotton plate
- 17.drawer components
- 18.time-meter
- 19.single jade eye switch
- 20.temperature controller
- 21.the new right board
- 22.inside the right plate
- 23.bottom pressure cotton board

ZH-PT-1D

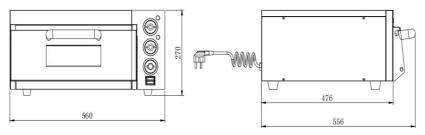


1.rubber feet	11.grill net fixing strip
2.sundry basin	12.probe bracket
3.inner chamber right plate	13.the right board
4.the left board	14.left and right sealing plates
5.left sealing cotton board	15.temperature control bracket
6.heating tube fixing plate	16.time-meter
7.upper connecting plate	17.right sealing cotton board
8.after the sealing plate	18.drawer assembly
9.top pressing cotton 1	19.heating tube
10.top tray	20.baseplate

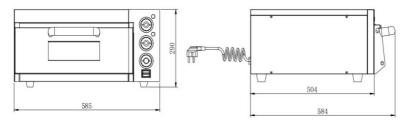
Product Shape Structure: ZH-3M



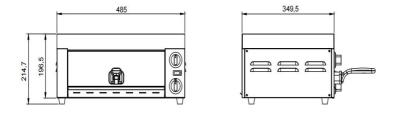
ZH-1M



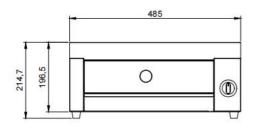
ZH-PT-21M

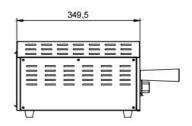


ZH-PT-1M



ZH-PT-1D





INSTALLATION NOTES

- 1. The supply voltage must be consistent with the supply voltage of the product nameplate.
- 2. The furnace should be placed on the balance left and right side of the left objects 10cm or more, on the back should be away from combustible material (such as brick, etc.) 20cm
- Or more. Work can not be placed at the top of combustible materials such as towels, clothing, etc.
- 3. When used, can not open the door to pick and place items in order to avoid danger (cut off the power).
- 4. The device temperature adjustment range is between 50-350 $^{\circ}$ C; it is recommended that the normal use temperature of 200-300 $^{\circ}$ C (depending on the need to adjust themselves to the set temperature).
- 5. Near the installation location is no flammable and explosive materials storage.
- 6. The product installation should be invited professional and technical personnel to operate, who are not free to make changes.
- 7. Electrical connection and furnace installation should be invited to hold the electrical operating permit to install.

TRANSPORTATION AND STORAGE

During transport, the product should be handled carefully, not upside down, to prevent damage to the shell and internal. The packaging has a sound effect and should be placed within the warehouse of well-ventilated, non-corrosive gases. Need temporary storage should be taken when the rain measures.

DAILY CHECKS

Before and after use to pay attention to check the machine status Before using the machine is tilted? Are power lines aging, cracked, or broken?

The control panel is not damaged?

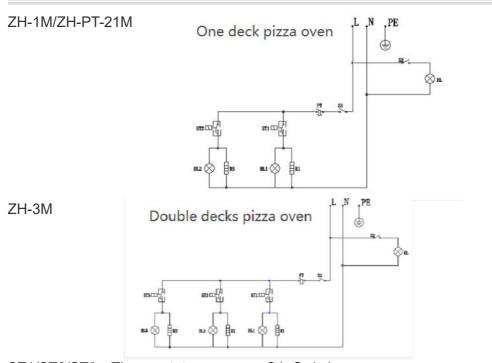
Is it heated?

Is there no abnormal noise or loss of control?

WARNING!

Must often carry out routine inspections. Regular checks of the product can prevent serious accidents have occurred. Feel the circuit, and stop using the machine failure. They have notified as soon as professional and technical personnel are inspected and maintained.

ELECTRICAL SCHEMATIC



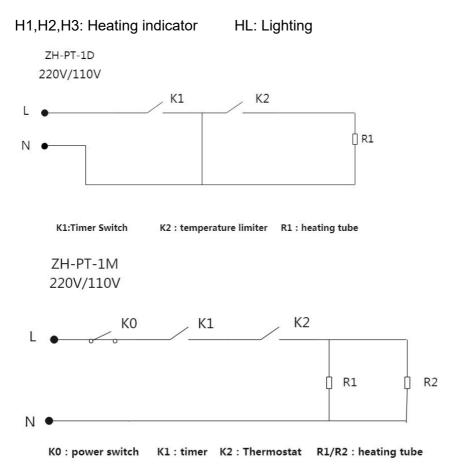
ST1/ST2/ST3: Thermostat

S1: Switch

S2:Switch of inner lighting

PT: Timer Switch

R1: Top heating tube R2: Middle heating tube R3: Bottom heating tube



CLEANING AND MAINTENANCE

- 1.Before cleaning off the power to prevent the occurrence of an accident.
- 2. Work a week after the wet towels are available free of corrosive detergent, and scrub the pizza plate, body surface, and the power cord. Never use water to flush directly. Prevent the water from penetrating the destruction of the electrical properties, resulting in electrical safety incidents.
- 3. When unused for long periods should be cleaned and placed in well-ventilated, non-corrosive gases inside the warehouse.

we suggest you out this machine on stainless steel table, and do not put flammable materials under machine

THE GENERAL FAULT DIAGNOSIS

	malfunction	reason	methods	
1	Switch on the power supply, the indicator light is on, but the machine does not heat up	1.Thermostat damaged. 2.The heating tube burns out	1.Replace the temperature controller 2. Replace theating tube	
2	Switch on the power supply, turn the thermostat, temperature rise can not be controlled	Thermostat malfunction	Replace temperature controller	
3	Switch on the power supply, the indicator light is not on	Indicator light damage	Replacing an indicator	
4	When the power supply is switched on, the indicator light is not on and heating tube not heated	The power supply is abnormal. 2.The fuse blew out	1. Check the power supply and connection cables to ensure that the power supply is normal. 2.Replace fuse	

The fault projects for reference only, if failure occurs, stop using them immediately and notified as soon as the inspection and maintenance of professional and technical personnel.

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