

evolve



by **REVOLVE**

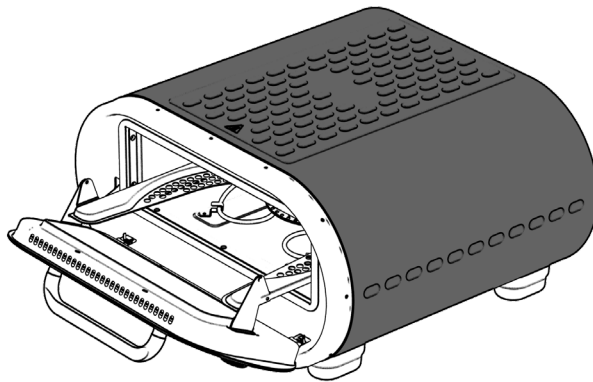
Pizza Oven User Manual

Model no.

RVEPO1001-NA

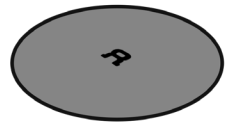
CREATED BY PIZZA EXPERTS, THE EVOLVE REDEFINES ELECTRIC COOKING WITH INTELLIGENT SOFTWARE.

PARTS LIST

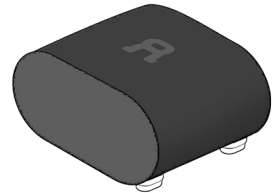


Evolve Pizza Oven

Ceramic Pizza Stone



Oven Cover



? CUSTOMER SERVICE

For customer service, technical information and replacement parts contact us by email:
revolvesupport@nwsourcing.com

Visit our website for more information:
www.revolvepizzaoven.com



California Proposition 65:

(Applicable for California Residents only)

WARNING: Cancer and Reproductive Harm

www.P65Warnings.ca.gov

WARNINGS



ATTENTION

Read and follow all warnings and instructions before using the appliance.
Follow all warnings and instructions when using the appliance.
Keep this manual for future reference.

WARNING

This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs. Always protect your hands with non-slip oven mitts or similar.

 **DO NOT TOUCH** hot surfaces, as possible injury could occur.

 **THIS IS AN ATTENDED APPLIANCE.** Do not leave unattended during use.

IMPORTANT

Leave the unit plugged in after use until the fans shut off, to ensure proper cooling of the oven and electronics.

IMPORTANT

The appliance should not come into contact or be covered with easily flammable materials, like curtains, textiles, walls and the like. Always ensure sufficient safety distance to flammable materials.

IMPORTANT

The appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

IMPORTANT

Children should always be supervised to ensure that they do not play with this appliance.

WARNING

To avoid burns, use extreme caution when removing accessories from the Pizza Oven.

IMPORTANT

The supply cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance should not be used. The supply cord must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid a hazard. Do not leave the supply cord hanging over the edge of a kitchen table or worktop.

IMPORTANT

The appliance is intended to be used in household applications only.

⚠ ATTENTION

Do not rest anything on the door once open.
Avoid cold items of food dropping onto the inside of the door.

⚠ ATTENTION

As the outer surfaces may get hot when the appliance is in use, take care not to allow the appliance surfaces to come into contact with other heat sensitive surfaces.

ELECTRICAL SAFETY



⚠ ATTENTION

Always ensure the voltage to be used corresponds with the voltage on the appliance, this is indicated on the back cover of the unit.

⚠ ATTENTION

Always disconnect the appliance from the electric supply if it is left unattended and before assembling, disassembling or cleaning.

⚠ ATTENTION

Never pull the plug out of the mains socket by the supply cord.

⚠ ATTENTION

Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.

⚠ ATTENTION

Don't use oven cleaners or metal scourers to clean your pizza oven because they will damage the oven.



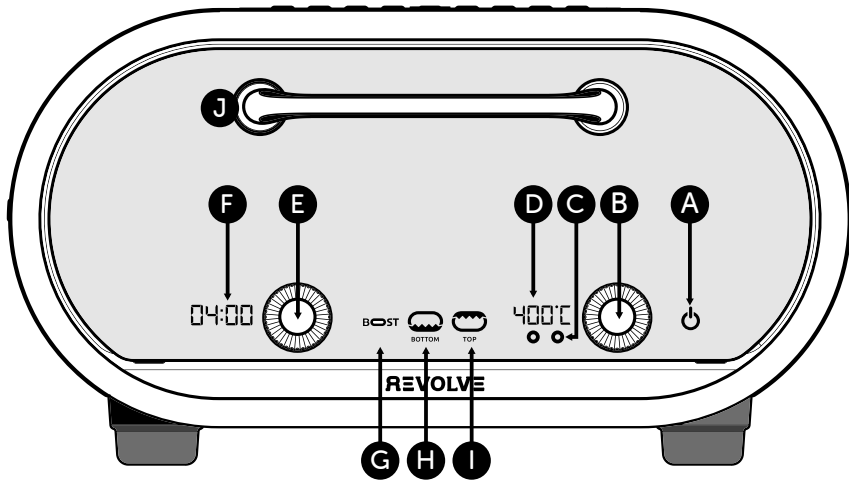
DISPOSING OF ELECTRICAL AND ELECTRONIC APPLIANCES AT THE END-OF-LIFE

This symbol on the product or on the packaging indicates that this product may not be treated as household waste. Instead, it should be handed over to the appliance collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly you will help prevent potential negative consequences for the environment and human health which could otherwise be caused by inappropriate waste handling of the product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.



OVEN CONTROLS

OVEN CONTROLS



- A** Power Button
- B** Temperature Selector
- C** Power Indicator Light
- D** Temperature Display
- E** Timer Selector
- F** Timer Display
- G** Boost Indicator Light
- H** Boost Bottom (Button)
- I** Boost Top (Button)
- J** Door handle

FUNCTIONS

A Power button

Pressing the button will switch the oven **ON** to standby mode. Pressing again will turn the oven **OFF**.

B Temperature Selector

Turn the knob clockwise to choose a temperature between 300F to 850F (150C to 450C). Pressing the knob down will turn the oven **ON** and start preheating to the selected temperature. Pressing the knob again will turn the heating **OFF** and put it into standby mode. **Note! The pizza stone will start to rotate after pressing the temperature selector and the red indicator light will turn ON to indicate the oven is preheating.**

C Power Indicator LED

When the red indicator light is **ON**, the oven is preheating and not ready to cook. After the oven reaches the selected temperature the green indicator light will turn on to let you know the oven is now ready to cook.

D Temperature Display

Displays the selected temperature of the oven. To change between Fahrenheit and Celsius press both the temperature and time selector knobs down for 10 seconds.

E Timer Selector

Turn the knob clockwise to select time between 30 seconds and 60 minutes. Press down to start the countdown.

F Timer display

Displays the set time. **IMPORTANT!** When the timer reaches 00:00, the oven is still **ON** and heating. To switch the oven **OFF**, press the temperature adjustment knob or the power button.

When the oven is up to the selected temperature:

G BOOST Indicator Light

After the oven reaches the selected temperature, this light will turn on to indicate the **BOOST** functions are ready to use. Boost Top and Boost Bottom buttons will appear on the right side.

H BOOST Top

Press to direct all the heating power to the top and back heating elements for 2 minutes. Use this function to get better cooking results on the crust and the toppings. If the base of the pizza is cooking faster than the top, or if you do not get the desired colour and charring on the edges, use this function.

I BOOST Bottom

Press to direct all the heating power to the bottom heating element for 2 minutes. Use this function to reheat the stone inbetween cooking multiple pizzas in a row, or if the base of the pizza is cooking slower than the toppings.

COOLING DOWN



Please leave the oven plugged in after you finish cooking. The oven has a built in cooling down mode, where the temperature display shows "HOT" for 20 minutes and the fans are cooling the unit down.

For safety reasons, the oven will automatically shut down after 2 hours of use. You can turn the oven back on and keep using it.

OVEN LAMP



The oven light will automatically turn on when starting the heating and turn off 20seconds after turning the oven off.



CLEANING & MAINTENANCE

PIZZA STONE



Cleaning the stone

Never wash or wet the pizza stone. **To clean the stone, follow the steps below:**

- Heat the oven to 850°F / 450°C
- Leave the oven ON at full temperature for 20 min. The high heat will burn off the dirt on the stone.
- Let the oven and the stone cool down and gently brush or scrape any loose debris off the stone.

Correct storage of the stone

Store the pizza stone inside the oven when not in use.

Make sure the pizza stone is completely dry before placing it back in the oven.

⚠ ATTENTION

The naturally porous surface of the pizza stone can result in staining or discoloration regardless of how often you clean it, due to factors such as high heats and oily ingredients. This is completely normal and expected.

⚠ WARNING

The pizza stone is very porous, you should never use any soap or detergent on it. It should also never be submerged in water as the stone can be permanently damaged or cracked when heated if wet.

⚠ ATTENTION

When cooking pizza, always preheat the stone to the desired temperature. Never put pizza on a cold stone.

CLEANING THE OVEN



WARNING

Make sure to unplug the pizza oven from the power source and allow it to cool down before cleaning.

- Before cleaning any part of the oven or removing internal accessories, be sure the exterior and interior of the oven are completely cooled.
- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the oven, before cleaning.
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue with a clean, damp rag.
- Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use products such as steel wool pads on the interior of the oven.

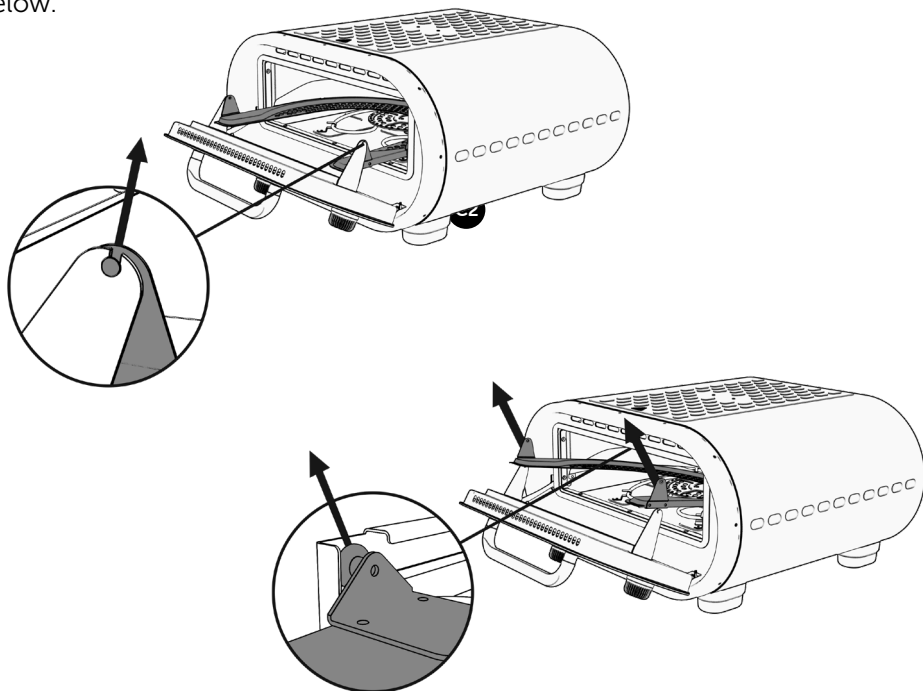
STORAGE



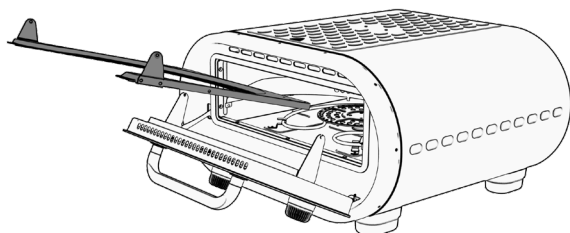
- You can use the oven outside. Store indoors in dry conditions when not in use.
- Only store the pizza stone inside the oven - don't store food or other items in the oven cavity.
- Do not lean on or put items on top of your oven. Doing so could damage your oven.
- Use the cover to protect your oven when in storage.

HOW TO REMOVE THE PIZZA STONE HOLDER

After taking out the pizza stone, hold C1 and C2 positions with both hands and lift the pizza stone holder up to release the joint, as shown in the figure below.



After the above clip position is completely lifted out, lift the back end of the pizza stone bracket so that the pulley at the back is out of the guide rail, as shown in the figure above, and then completely remove the pizza stone bracket.





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WWW.REVOLVEPIZZAOVEN.COM