VEVOR

Affordable. Reliable. Home Improvement.

HIGH TEMPERATURE MULTI-FUNCTION COOKER

Model: JG2-18H

VEVOR
Affordable. Reliable. Home Improvement.

HIGH TEMPERATURE MULTI-FUNCTION COOKER

Model: JG2-18H



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.

Thank you for purchasing or multi-function cooker ,it combine with pizza oven and air fryer function.

Before using this oven, take a few minutes to read this manual to familiarize
Yourself with its parts and operation

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or main body of appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer as it may cause injuries.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to ″off″ , then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Extension Cord:

a) A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

b) Extension cords are available and may be used if care is

exercised in their use.
c) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance;
d) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally;
e) The appliance is of the
grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
14.Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
15. A fire may occur if the appliance is covered or touching flammable material, including curtains,
draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
19. Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
20.Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. Press and hold the power button until the device turns off
22. Household Use Only

SAVE THESE INSTRUCTIONS

Our ovens can reach high temperatures of up to 400 °C(750°F) and we ask you to be extremely careful when using any electrical appliances and to observe the following precautions.

Important safeguards

Please read all instructions carefully before use and save them for future reference

Basic safety measures must be observed when using electrical appliances, including:

- Remove and safely discard any packaging materials and promotional labels before using the smart pizza oven for the first time.
- This appliance is intended for domestic use only. Do not use it in any moving.

When the appliance is used near children, it must be closely supervised:

- Eliminate the risk of suffocation of young children by removing and safely disposing of the protective cover installed on the power plug.
- Ensure that the surface on which the pizza oven is placed is stable, flat, heat-resistant and clean;
- Do not place the device near the edge of the counter or table.
- Make sure there is enough space around the oven. The space between cabinets must be at least 10cm.
- Avoid using or placing the oven on cloth-covered surfaces, near curtains or other objects.
- The oven may cause fire if it comes into contact with or is covered by flammable materials such as curtains, curtains, walls, tablecloths, and plastics during use.

To use the pizza oven:

• Never put cardboard, plastic, paper, or other flammable materials in the pizza oven.

• Do not store any materials in the pizza oven other than the manufacturer's recommended accessories when not in use.

• Using accessories and accessories that are not recommended or come with the pizza oven can cause injury.

• Do not place any items on top of the pizza oven while running or storing.

• Do not cover any part of the pizza oven with foil, as it may cause

overheating and pose a risk of electrical and fire damage.
• The crust of the pizza oven may become hot during or after cooking. Do not touch hot surfaces.
• Don't leave the door open for long periods of time.
• To disconnect the power, press the round knob 2 seconds continuously till it come to standby state , after 15 minutes the cooling fan will be off , after the cooling fan offer ,then you can remove the plug from the wall outlet .
• Let your pizza oven "turn on" within two hours and take a break after 60 minutes.
• Be extra careful when removing the included pizza pan or pizza stone as they can be very hot. Do not place Kitchen utensils, baking pans or plates are placed on glass doors.
• We recommend using a dedicated pan for the pizza oven mode, but other suitable cast iron/carbon steel pans are acceptable. Except air fry mode and the DIY model less than 230 °C(450°F) you can use the normal oven accessories usually.
• Do not use a non-stick pan or coated pan in the oven at Pizza Mode.
• Be careful when using stainless steel POTS as they may discolor at high temperatures.
• When removing the pan from the pizza oven, wear oven mitts and place the pan on a heat-resistant material.
• Do not use any type of lid on a pizza oven or any pan.
• Avoid placing oversized food or metal utensils in the pizza oven, as they may pose a fire or electric shock hazard.
• Always use the provided pizza spatula when inserting a pizza into the inner cavity, unless making a pizza in a pan, to prevent direct contact with the high temperature oven inner cavity to prevent burns.

Cleaning Precautions

• Unplug the device from the socket before not using and cleaning it. Allow the and contact electrical parts, creating a risk of electric shock.
Power Cord Use - Please refer to the short cord instructions for more

Details.
• Keep the power cords of this pizza oven and nearby appliances away from the oven shell.
• The device is equipped with a power cord with a ground cable and a ground plug. Devices must be grounded using a properly grounded 3-hole socket.
Grounding reduces the risk of electric shock in the event of an electrical short circuit.
• Do not, under any circumstances, cut or remove the third (grounded) plug of the power cord or use an adapter.
• If used with care, a longer detachable power cord or extension cord can be used.
• Prevent power cords from hanging over the edge of tables or counters, touching hot surfaces, or becoming knotted.
• Do not immerse the power cord, plug or product in water or other liquids to avoid electric shock.
• If you do not fully understand the grounding instructions, or if you are in doubt about whether the equipment is properly grounded, consult a qualified electrician.
• Do not operate appliances with damaged wires or plugs, or after the appliance has malfunctioned or been damaged in any way. Return equipment to the nearest
authorized repair facility for inspection, repair or adjustment.
• It is recommended to install a leakage device (Safety Switch)(GFCI) to provide additional safety protection when using electrical appliances. The circuit supplying power to the appliance should be equipped with a safety switch with rated residual working current not exceeding 30mA. Please consult an electrician for professional advice.
• Check electrical appliances and power cords regularly. If the power cord or plug is damaged, or the device malfunctions or is damaged in any way, stop using it immediately and send an email .
• Repairs should be carried out by an authorized maintenance representative.

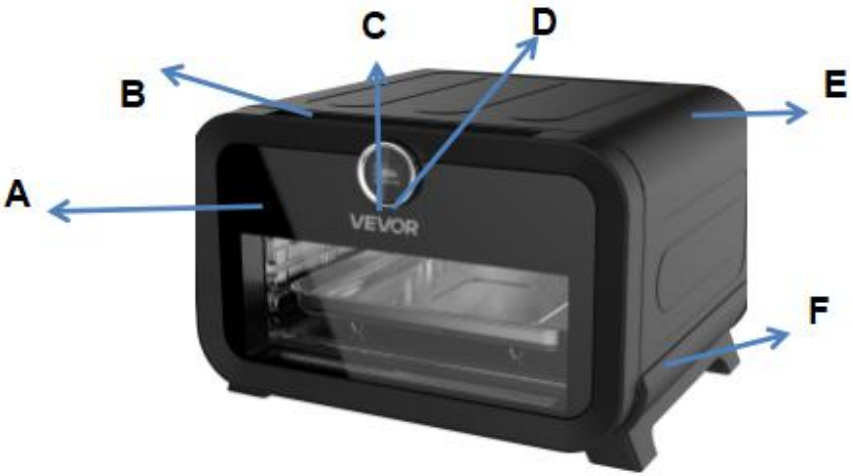
Warning: To prevent electric shock, unplug your pizza oven before cleaning and make sure it is completely cool.

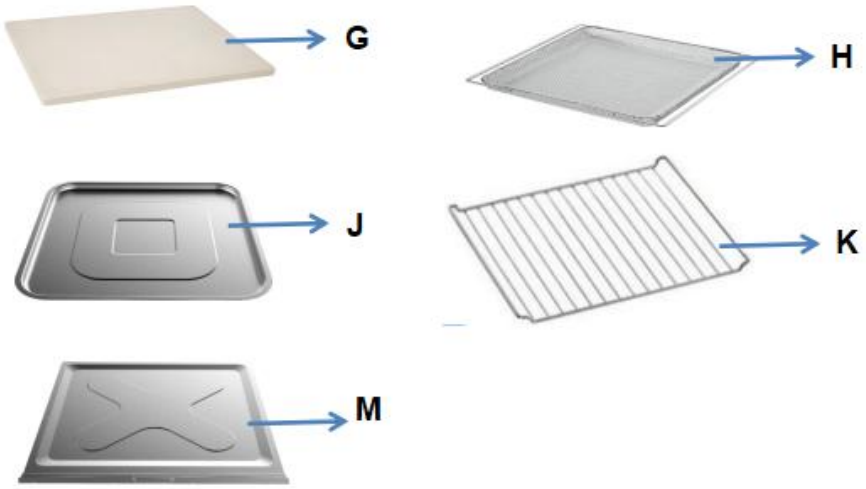
Power cord instructions:

This pizza oven comes with a short power cord to minimize the risk of personal injury or property damage caused by pulling, tripping, or entanglement with a
longer power cord. If you need to use an extension cord, follow these instructions:

1. Ensure that the marked electrical rating of the cable group or extension cable
is equal to or greater than the electrical rating of the appliance.
2. Arrange the rope so that it does not hang over the counter or table top to prevent children from pulling it or accidentally tripping.
3. The extension cable must have a 3-pin ground plug.
4. Don't store the oven outside.

Components





A. Door
B.DoorHandle
C.Operating Knob
D.TFT Display
E. Shell
F. Furnace bottom
G.Pizza Stone
H. Meshtray
J. Baking Pan
K. Bake & Pizza stone rack
M. Drip tray

Unit Specifications:

Model Number	Supply Power	Rated Power	Temperature Range
JG2-18H	120V~ 60Hz	1700W	Pizza/DIY (175℉-750℉) AIR FRY(120-450℉)

Before First Use

• To remove any protective substances from the heating element, run the oven on empty for 20 minutes before use. Make sure the area is well ventilated, as the pizza oven may give off steam or vapors.These vapors are safe and do not negatively affect the performance of the oven. Remove from the oven and safely discard any packaging materials, promotional labels and tape.
• Remove the pizza stone from the packaging. Gently wipe the top surface of the pizza stone with a damp cloth. After drying thoroughly, place the pizza stone in the oven chamber.
• Clean the inside of the oven with a soft damp sponge.
• Clean the inside of the oven with a soft, damp sponge.
• Place oven on a flat, dry surface. Make sure the oven has at least 4 inches(10 cm) of space on the sides and at least 6 inches (15 cm) of space on top.
• Fully unplug the power cord and plug the power plug into the grounded power outlet.
• Start using the knob to turn and set the cooking function (when the pizza function is used, it will be preheated first, indicating that the food can be put in for cooking after the preheating is completed).
• The oven is now ready to use.

ATTENTION:
For high temperature cooking (over 750℉), be sure to monitor and stay close to this pizza oven, as your food can quickly become overheated and eventually ignite. For more information, see Troubleshooting .

Instructions for operation:

Knob operation
1. turn the knob, the display screen to switch different function menu display;

2. press the "knob" button once, the display switch to the next level of function
menu or function determination;
3. continuously or quickly double click the "knob" button, the display switch back to the upper-level function menu;
4. long press the "Knob" button for 2 seconds, the display switch back to the main menu interface.

Function Operation Guide

The pizza cooking mode is high temperature cooking above 750℉. When cooking food, please be sure to monitor and close to the pizza oven. When cooking is finished, you must take out the food in time, otherwise the food will quickly become overheated in high temperature environment and eventually ignite.

Pizza Mode Operation

The PIZZA function mode, select the [Neapolitan] function, and the operation guidance for cooking is as follows:

Step 1: Prepare before cooking

	Place pizza plate at the rack
	Plug-in and turn on the power the display will show Power on

Step 2: Function menu selection

	PIZZA Mode (Turn the knob to Pizza mode and press it once)
	Turn the pizza menu and choose the The function of NEAPOLITAN Pizza and press it once.Then it will come to default temperature

Step3: Adjust the temperature and time of the function menu

	Default time and temperature. If you think it OK you press the knob once to start cooking.
	Temperature adjustment: Turn the knob and you will found an arrow to Temperature.Press it once and turn the knob to change the temperature.Then press the knob once to confirm the set temperature.
	Time adjustment:Turn the knob and till the arrow come to Time. Then press it once and turn the knob to the temperature you want, then press it once again to confirm.

Turn the knob once again til you found no arrow , then you press the knob once again to start the menu as you set time and temperature.

Step 4: Start the function menu, enter the preheat state and complete

	Preheating state interface
	Preheat finish interface

Step 5: After preheating is complete, put in the food and press the knob once to start cooking, and the time begins to count down

	Place the food in the oven
	Food cooking interface

Step 6: Cooking is done

	Finish cooking it will alarming

	Open the door and Take out the food t enjoy

Note: Take out food (be sure to take out food in time)

Other Pizza Mode of Pan Pizza, Thin&Crispy,New York and Frozen Pizza you can refer the Neapolitan pizza operation accordingly.

AIR FRYER Mode Operation

Fries Function

The AIR FRYER function mode, select the [Fries] function, and the operation guidance for cooking is as follows:

Step 1: Prepare before cooking

Take out the pizza stone and rack, and put the drip plate inside.

Get ready the chips and place them into the mesh tray in the oven ,and put the bake try under the mesh try

Step 2 : Cooking Operation

Plug-in and turn on the power the display will show Power on, turn the knob to AIR FRYER Mode and press it once, then you turn the knob again to the Fries mode, then you press it once to choose the fries function ,it will come into default time and temperature. If you think it OK you press the knob once to start cooking. When the timer is over it will show finish on the display ,then you can open the door to use the tool of heat resisting to take out the chips to enjoy.

If you want to amend the default time and temperature ,when you see the default time and temperature , turn the knob then you will find an arrow in front of the temperature , then you press the knob once again and turn the

knob to change the temperature ,when you finished setting temperature , press the knob once to confirm ; then you turn the knob and the arrow is in front of the time ,then you press the knob once again and turn the knob to set the time, after setting time you press the knob to confirm ,then you turn the knob once you will find no arrow in front of time and temperature ,then it means time and temperature set already ,then you you press the knob once to start the cooking process.

Other AIR FRYER menu of Wings and Nuggets you can refer to Fries mode operation accordingly.

DIY Mode

You can refer to the AIR FRYER Mode function to change the time, temperature, fan speed accordingly.

Default Cook Menu




AIR FRY


Fries


Fries
400 °F
18:00 Min


18:00 Min
Fries
400°F


Wings


Wings
400 °F
18:00 Min


18:00 Min
Wings
400°F


Nuggets


Nuggets
450 °F
15:00 Min


15:00 Min
Nuggets
450°F


DIY


Temp/Time
DIY
Heater


12:00 Min
Temp/
Time
430 °F


Heater
HEATING
FAN SPEED


Fan Speed


Heating


FAN SPEED


Preheat
ON
OFF

CLEANING & CARE

WARNING: Be sure to unplug the oven and allow it to cool before cleaning.
If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent.
DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE CONTINUOUS CLEAN COATING.
All accessories should be washed in hot soapy water. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel.
Clean the outside with a damp sponge.
DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.
Don’t worry about your oven and stone changing color –
it’s completely normal and is the sign of a well-loved oven!

TROUBLESHOOTING

1. Oven will not switch “ON”
- Ensure that the power plug is securely inserted into the outlet.
- Plug the power cord into a different outlet or an independent outlet.
- Reset the circuit breaker if necessary.
2. The TEMPERATURE light is flashing.
- This indicates that the oven is not yet at the desired temperature for cooking.
- Wait until the preheating light becomes solid before loading your pizza.
3. Steam is coming out of the oven door.
- This is normal. The oven door is vented to release steam created from high moisture content foods.
- If moisture is found on the bench top around the base of your product, simply wipe it dry.
4. There is a noise coming from the oven after it is turned off.
- During cooking, cooling fans turn on to protect sensitive electronic

components from overheating.
- These fans remain on after cooking until the temperatures are low enough for the components.
- Do not unplug the oven from the wall until these fans turn off.
5. Smoke is coming out of the oven.
- This is normal during cooking due to the extremely high temperatures.
- To reduce this, try to limit the amount of flour or semolina used on your peel.
- It is also recommended to use the oven in a well-ventilated area.

