



ZPO003

USER MANUAL

PIZZA OVEN



Model No.: JG2-12P1

For your safety and correct use of the product,
please read the instructions carefully before use.



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CONTENT

SAFETY FIRST	1
COMPONENTS	4
BEFORE FIRST USE	5
OPERATING INSTRUCTIONS	6
PIZZA FUNCTIONS	8
CLEANING & CARE	9
TROUBLESHOOTING	10
CUSTOMER SUPPORT AND SERVICE	Back Cover

SAFETY FIRST

RECOMMENDS SAFETY FIRST

We are very safety conscious. Our oven can reach intense heat up to 750° F. We design and manufacture our products for the safety of our valued customer. In addition, we ask that you exercise a high degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

When using electrical appliances, always follow basic safety precautions, including:

- Before using the smart pizza oven for the first time, remove and safely discard any packing materials and promotional labels.
- This appliance is intended for household use only. Do not use it in any type of moving vehicles or store it outdoors. Misuse can lead to injury.
- Close supervision is necessary when the appliance is used near children.
- Eliminate the risk of choking for young children by removing and safely disposing of the protective cover fitted on the power plug.
- Ensure the surface where the Pizza Oven is placed is stable, level, heat-resistant, and clean.
- Do not place the appliance near the edge of a countertop or table.
- Ensure adequate space around the oven. A minimum space of 4 in (10 cm) is required.
- This oven can be used outdoors, but it must be positioned away from weather elements that could cause damage. Do not store the oven outdoors.
- Avoid using or positioning the oven on a cloth-covered surface, near curtains, or other flammable materials.
- A fire may occur if the pizza oven comes into contact with or is covered by flammable materials such as curtains, draperies, walls, tablecloths, and plastics while operating.

Using the Pizza Oven:

- Never place cardboard, plastic, paper, or other flammable materials inside the pizza oven.
- Do not store any materials other than manufacturer-recommended accessories in the pizza oven when not in use.
- The use of accessories and attachments not recommended or supplied with the pizza oven may cause injuries.
- Do not place any item on top of the pizza oven while in operation or in storage.
- Do not cover any part of the pizza oven with metal foil, as it may cause overheating and pose risks of electrical and fire damage.
- The outer housing of the pizza oven may become hot during and after cooking. Do not touch hot surfaces.
- Refrain from leaving the door open for extended periods.

SAFETY FIRST

- To disconnect, push the power “off” button, then remove the plug from the wall outlet after the fan has completely turned off.
- Allow your pizza oven to rest after it has been “on” for 60 minutes in a two-hour period.
- Use extreme caution when removing the included pizza pan or pizza stone, as they may be extremely hot. Do not place cooking utensils, roasting pans, or dishes on the glass door.
- We recommend using the dedicated pan with the pizza oven, although other suitable cast iron/carbon steel pans that fit are also acceptable.
- Do not use non-stick or coated pans in the oven.
- Exercise caution when using stainless steel pans, as they may discolor at high temperatures.
- When removing the pan from the pizza oven, use oven mitts and place the pan on heat-proof material.
- Do not use any type of lid in the pizza oven or on top of any pan.
- Avoid inserting oversized food or metal utensils into the pizza oven, as they may create a fire or risk of electric shock.
- Always use the provided pizza peel for inserting a pizza into the cavity, unless cooking a pan pizza, to prevent direct contact with the oven.

Cleaning Caution – refer to Cleaning & Care instructions (page 9) for more detail:

- Unplug the appliance from the outlet when not in use and before cleaning. Allow the oven to cool completely before cleaning or removing the pizza stone. Be aware that residual heat may remain even after the fan turns off.
- Do not clean the oven with metal scouring pads, as pieces can break off and touch electrical parts, creating a risk of electric shock.

Power Cord Usage – refer to Short Cord instructions (page 3) for more detail:

- Keep the power cord of this pizza oven and those of nearby appliances clear of the oven housing.
- This appliance is equipped with a power cord that has a grounding wire with a grounding plug. The appliance must be grounded using a 3-hole properly grounded outlet. In the event of an electrical short circuit, grounding reduces the risk of electrical shock.
- Never cut or remove the third (ground) prong from the power cord or use an adapter under any circumstances.
- Longer detachable power supply cords or extension cords may be used if care is exercised in their use.
- Prevent the power cord from hanging over the edge of a table or counter, touching hot surfaces, or becoming knotted.
- To avoid electric shock, never immerse the cord, plug, or the product in water or any other liquids.

SAFETY FIRST

- If the grounding instructions are not completely understood, or if there is doubt as to whether the appliance is properly grounded, consult a qualified electrician.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The installation of a residual current device (safety switch) (GFCI) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. Consult your electrician for professional advice.
- Regularly inspect the appliance and power cord. If there is damage to the power cord or plug, or if the appliance malfunctions or has been damaged in any way, immediately stop use and email
- Servicing should be performed by an authorized service representative.

WARNING: To prevent electric shock, unplug before cleaning and make sure that your pizza oven is completely cooled off.

SHORT CORD INSTRUCTIONS

This pizza oven is equipped with a short power supply cord to minimize the risk of personal injury or property damage caused by pulling, tripping, or entanglement with a longer cord. If an extension cord is necessary, please follow these guidelines:

1. Ensure the marked electrical rating of the cord set or extension cord is equal to or greater than the electrical rating of the appliance.
2. Arrange the cord so it does not drape over the countertop or tabletop, preventing children from pulling on it or accidental tripping.
3. The extension cord must have a 3-prong grounding plug.
4. While the oven can be used outdoors, it must be placed away from weather elements that could cause damage.
5. Do not store the oven outdoors.

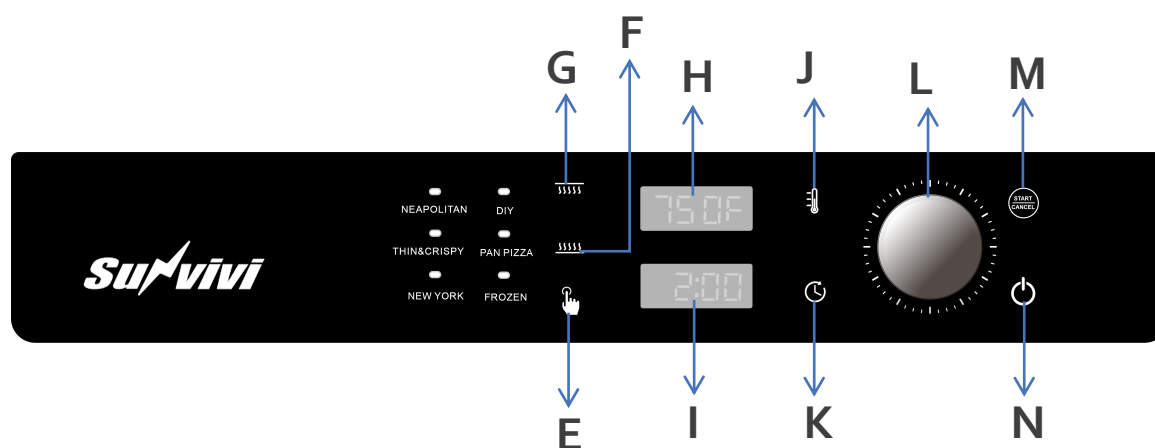
COMPONENTS

A. Door Handle

B. Pizza Stone

C. Ventilation Slots

D. Control Panel



E. Function Selection Button

F. Lower Heating Element Control

G. Upper Heating Element Control

H. Temperature Display Window

I. Time Display Window

J. Temperature Button

K. Time Button

L. Knob

M. Start/Cancel

N. Power Switch

Unit Specifications

Model Number	Supply Power	SRated Power	Temperature
JG2-12P1	120V~ 60Hz	1700W	175 F - 750 F

BEFORE FIRST USE

- To eliminate any protective substances from the heating elements, run the oven empty for 20 minutes. Ensure proper ventilation in the area, as the pizza oven may emit vapor. These vapors are safe and will not negatively impact the oven's performance.
- Remove and safely discard any packing material, promotional labels, and tape from this pizza oven.
- Remove the pizza stone from its packaging. Gently wipe the top surface of the deck with a damp cloth. Dry thoroughly and place the pizza stone in the oven cavity.
- Wipe the interior of the oven with a soft, damp sponge.
- Place the oven on a flat, dry surface. Ensure there is a minimum distance of 4" (10cm) of space on both sides of the oven and 6" (15cm) above.
- Unwind the power cord completely and insert the power plug into a grounded power outlet.
- The pizza oven alert will sound, and the display window lights will illuminate and show the function menu.
- Press Pizza Function to Neapolitan and then press POWER . The temperature setting will start flashing and the heating process has begun.
- Let the oven run for 20 minutes.
- The pizza oven is now ready to use

ATTENTION:

For high temperature cooking functions (OVER 450 degrees), we recommend you monitor and stay close to this pizza oven as your food can quickly become overdone and eventually ignite.

See Troubleshooting (page 10) for more information.

OPERATING INSTRUCTIONS

I. Product Overview

- 1. This control panel has 13 high-brightness white LEDs (Φ5)
- A. 6 function lights (white): DIY, NEAPOLITAN, THIN&CRISPY, PAN PIZZA, NEW YORK, FROZEN
- B. 3 function selections (white): Function selection, upper heating, lower heating
- C. 4 function adjustments (white): temperature, time, start/cancel, power switch
- 2. 7 touch buttons: function selection, upper heating, lower heating, temperature, time, start, power on/off
- 3. 2 four-digit white digital tubes: temperature display area, time display area
- 4. 1 knob

II. Display Interface

- 1. Power-on standby display: All indicator lights light up for 1 second, and the digital display shows "88:88" for 1 second. The power button  light stays on, and all other indicator lights turn off.
- 2.  Power On/Off button: In standby mode, press this button to turn on the machine, illuminating the indicator lights, digital tube, and oven light. Once lit, the default function is NEAPOLITAN. During operation, pressing this button again turns the machine off. After the function is activated, the indicator light turns off. In the off state, the indicator light stays on. To turn off: press and hold for 3 seconds. After stopping the work, the fan continues running for 15 minutes.
- 3. After lighting up, press the function selection button  to choose from the following functions (NEAPOLITAN, DIY, THIN & CRISPY, PAN PIZZA, NEW YORK, FROZEN). After selecting a function, press the button  to enter working mode (if the start button is not pressed, it will exit the function after 2 minutes and return to the off state).
- 4. When all functions reach the required preheat temperature, a sound will be heard 5 times. During the preheating process, the temperature display window alternates between PRE and the temperature, each flashing for 2 seconds. After preheating: only the temperature is displayed (without flashing), and PRE is no longer displayed. In the flashing state, the  indicator light flashes. Once the temperature is reached, the indicator light  stops flashing, and the time is not counted. Pressing the button  will start the countdown for the function time. After the countdown completes, the buzzer will sound 5 times, and the machine will enter the keep-warm state.
- 5. After the function reaches the temperature, the heating element continues to work, maintaining a constant temperature. After pressing the button , the time will begin to run.

OPERATING INSTRUCTIONS

Once the time is completed, the digital tube will display the starting time and temperature of the function, and the heating element will continue to work for another 2 hours. The heating element will only stop working when the off button "" is pressed.

6. The machine will automatically turn off 2 hours after the last operation (for example, if no button is pressed from the start to the end of preheating, the maximum time from start to end is 2 hours; if the start button is pressed after preheating is completed, the maximum time is counted from when the cooking time starts. If a button is pressed during the keep-warm state, the 2-hour countdown will restart; 2-hour automatic shutdown).

7. "" upper heating element touch button: First press this heating element button, then press the time/temperature button to adjust the progress (whether you press the upper or lower heating element first, or press the temperature/time first, the adjustment mode will be activated).

8. "" lower heating element touch button: First press this heating element button, then press the time/temperature button to adjust the progress (whether you press the upper or lower heating element first, or press the temperature/time first, the adjustment mode will be activated).

9. "" "" buttons: Temperature and time buttons, press these to adjust the function's temperature/time (whether you press the upper or lower heating element first, or press the temperature/time first, the adjustment mode will be activated).

10. Knob: After pressing the time/temperature button, use the encoder to adjust the time and temperature.

11. "" function button: Select the function menu.

12. "" Start/Cancel button: After selecting the corresponding function, press this button to start preheating. Once preheating is complete, the function working menu will be activated. Pressing the button "" again starts the countdown. After the countdown finishes, the machine will beep 5 times. The indicator light flashes during preheating and stays on after preheating. Cancel mode: After selecting a function and starting work, press and hold the "Start" button for 3 seconds to cancel the function and return to the default state after power-on.

13. When adjusting temperature/time/status, the display flashes. If no further action is taken, it will become solid.

PIZZA FUNCTIONS

NEAPOLITAN PIZZA “BRICK OVEN”

(Recommended: 2 mins.)

Achieve authentic Neapolitan pizza results at home! Extremely high heat.

Expect a cooked but malleable crust with distinct blisters and charring (leopard spotting)

*Brick oven references specific heat performance characteristics that replicate that of a wood fired brick oven.

DIY – (750°)

(Recommended time: 3 mins.)

Extremely intense heat. Ideal for cooking charred vegetables.

You can adjust temperature and time

Note that the cooking time can vary depending on the type of vegetable being cooked.

THIN & CRISPY PIZZA

(Recommended time: 4-5mins.)

This dough is rolled out thinly which gives the pizza a crisp result. The topping should be right to the edge and the sauce can be spread to the very outside of the pizza.

NEW YORK PIZZA

(Recommended time: 7-8mins.)

The heat profile has been designed to achieve the iconic New York style pizza. The toppings and crust should be evenly browned and the pizza should have a chewy mouth-feel.

PAN PIZZA

(Recommended time: 18mins.)

Amazing crunchy base, fluffy dough, and plenty of toppings with sauce almost to the edge.

For a crispier crust, you can consider par baking your dough before applying sauces and toppings.

FROZEN

(Recommended: 12-20mins.)

Great frozen pizza results. You can adjust the temperature to match what is on the package of your pizza.

Each function parameter table

Below are the pre-set temperature and time settings, as well as the adjustable time intervals for each function:

PIZZA FUNCTIONS

Function	Default Temperature	Lower Heating Element Default Temperature	Upper Heating Element Default Temperature	Adjustable Temperature	Default Time	Adjustable Time
NEAPOLITAN	750 °F	750 °F	750 °F	395-750 °F	2min	1-10min
DIY	750 °F	750 °F	750 °F	175-750 °F	2min	1-60min
THIN&CRISPY	520 °F	625 °F	520 °F	175-750 °F	6min	1-10min
PAN PIZZA	430 °F	645 °F	430 °F	175-750 °F	12min	1-30min
NEW YORK	475 °F	520 °F	475 °F	175-750 °F	8min	1-20min
FROZEN	475 °F	400 °F	475 °F	175-750 °F	16min	1-20min

Note: The default temperature is displayed

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.

Product Failure

E1: Top sensor open circuit (display after 5 seconds of continuous detection, buzzer sound 10, fault code displayed in temperature display window)

E2: The bottom sensor is open (display after 5 seconds of continuous detection, 10 buzzer sounds, and the fault code is displayed in the time display window)

E3: The top sensor overtemperature (650 degrees, after 5 seconds of continuous detection, the buzzer will sound 10, and the fault code will be displayed in the temperature display window)

E4: The bottom sensor overtemperature (650 degrees, after 5 seconds of continuous detection, the buzzer will sound 10, and the fault code will be displayed in the time display window)



Any Problem? Let Us Know.



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