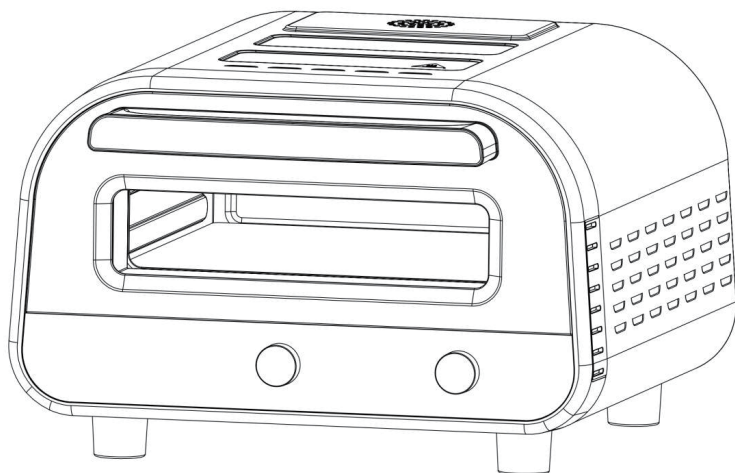




USER MANUAL

Smart Pizza Oven

Brand: amzchef

Model: DL-P1208

120V~ 60Hz 1700W



Welcome to the Amzchef Family!

Cheers to you for owning a new Amzchef product!

We are devoted to making high-quality kitchen, home, and personal care products for all our customers. As a respected manufacturer, all our products adhere to rigorous standard, safety, and functionality.

We are dedicated to offering exceptional customer service, which is why we provide a 1-year warranty on this product to guarantee your satisfaction for years to come.

If you have questions or need assistance, please get in touch with us via our website: **www.iamzchef.com**, or email: **info@iamzchef.com**. Problem + order number + a photo or a video attached in the email would help us solve the problem better and faster.

Your thoughts and suggestions matter to us, so please don't hesitate to email them at **info@iamzchef.com**.

The Amzchef Team

PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLY
RETAIN THIS MANUAL FOR FUTURE REFERENCE

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⚠ Safety Precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

- This appliance is intended for private domestic use and the household environment only. The appliance must only be used for the preparation of food and beverages. The cooking process must be supervised. A short cooking process must be supervised without interruption. Only use the appliance in enclosed spaces.
- Warnings and important instructions appearing in this guide are not meant to cover all possible conditions and situations that may occur. Common sense, caution, and care must be exercised when installing, maintaining, or operating your appliance.
- This appliance is intended for use up to a maximum height of 2000 meters above sea level.
- This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capabilities or by persons with a lack of experience or knowledge if they are supervised or instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.
- 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 outdoors. Do not use it in any type of moving vehicles or store it outdoors. Misuse can lead to injury.
- DO NOT touch hot surfaces. Use handle or knobs.
- 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.
- DO NOT operate oven with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner. Contact the agent for examination, repair, or adjustment.
- DO NOT place the appliance on or near a hot gas or electric burner, or in a heated oven.
- DO NOT let the cord hang over the edge of the table or counter, or touch hot surfaces.
- DO NOT place the appliance near the edge of a countertop or table.
- Ensure the surface where the appliance is placed is stable, level, heat-resistant, and clean.
- Ensure adequate space around the appliance. A minimum space of 4 in (10 cm) is required.
- 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.



- DO NOT use the appliance without the included pizza stone.
- DO NOT use the appliance for other than its intended use.
- DO NOT place cardboard, plastic, paper, or other flammable materials inside the pizza oven.
- Oven and pizza stone retain heat long after use. Do not attempt to handle a hot stone. Do not attempt to move the oven until fully cooled.
- To avoid burns, only use a suitable peel to insert and remove pizzas from the oven. When baking pan pizzas, use oven mitts to handle the pan, and place the pan on heatproof material.
- The oven exterior gets very hot. Do not place items on top or lean items against the sides or door.
- Excess flour and burnt food on the stone can ignite at high temperatures. If this happens, keep the door closed and the flames will extinguish themselves. If flames are not extinguished within 15 seconds, unplug the unit.
- If the pizza is left excessive time in high temperature, it may be ignited. If this happens, keep the door closed and the flames will extinguish themselves. Shut down the appliance, do not remove the pizza until the oven fully cooled.
- For high temperature cooking functions (over 750°F), it's advisable to keep a close eye on the pizza oven as your food can quickly become over-done and eventually ignite.
- 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.
- Refrain from leaving the door open for extended periods.
- To disconnect, press the power button, then remove the plug from the wall outlet after the fan, which continues to work for 15 minutes, has completely turned off.
- Allow your pizza oven to rest after it has been "on" in a two-hour period.
- The use of accessories and attachments not recommended or supplied with the pizza oven may cause injuries.
- 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.
- 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 suitable pizza peel for inserting a pizza into the cavity, unless cooking a pan pizza, to prevent direct contact with the oven.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- DO NOT clean the oven with metal scouring pads, as pieces can break off and touch off and touch electrical parts, creating a risk of electric shock.
- Keep the power cord of this 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 reduce the risk of electrical shock.
- Never cut or remove the third (ground) prong from the power cord or use an adapter under any circumstances.
- Long detachable power supply cords or extension cords may be used if care is exercised in their use.
- To avoid electric shock, never immerse the cord, plug, or the product in water or any other liquids.

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:

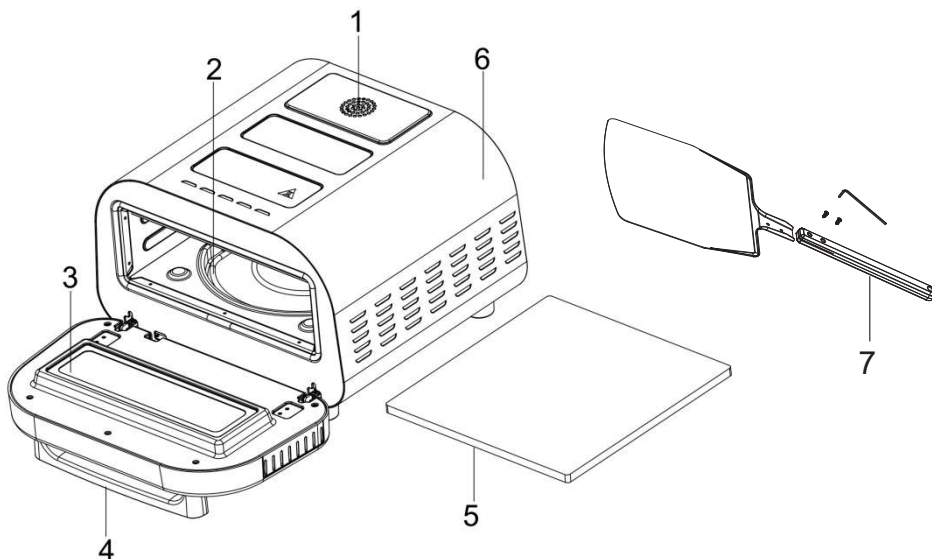
1. Ensure the marked electrical rating of the cord set or extension cord is equal to or greater than the electrical rating of the appliance.
2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
3. Arrange the cord so it does not drape over the countertop or tabletop, preventing children from pulling on it or accidental tripping.

GROUNDING INSTRUCTION

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. To protect against electrical shock, this appliance is equipped with a cord having a 3-prong grounding-type plug for insertion into a proper grounding-type electrical outlet.

Getting to Know Your Appliance

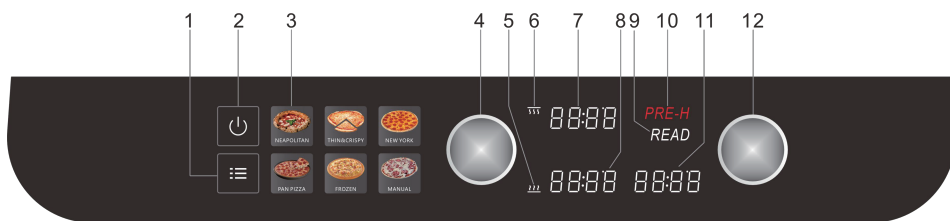
OVERVIEW



1. Cooling Fans
2. Lower heating element
(The Upper one is not shown)
3. Double glazed window

4. Door handle
5. Pizza stone
6. Housing
7. Pizza peel
(with 2 screws and 1 Allen Wrench)

CONTROL PANEL

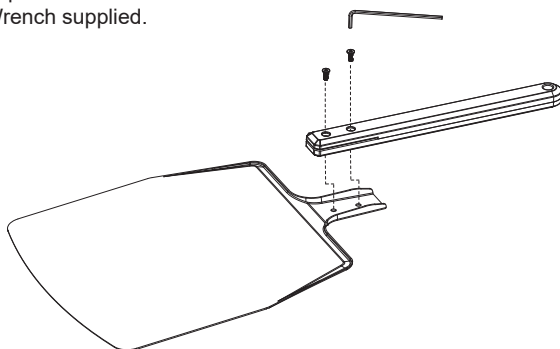


1. Function button
2. Power button
3. Function menu
4. Temperature adjustment knob¹
5. Icon of Lower heating temperature
6. Icon of Upper heating temperature
7. Upper heating temperature
8. Lower heating temperature
9. Ready prompt
10. Preheating prompt
11. Countdown time
12. Countdown adjustment knob²

1. To change the temperature of the upper or lower heating component, press the Temperature Adjustment Knob and rotate it, then press once more to set the temperature for the other element.
2. To adjust the countdown, rotate the Countdown Adjustment Knob; when the oven is preheated, press Countdown Adjustment Knob will begin countdown.

PIZZA PEEL

Assemble the pizza peel with the screws and Allen Wrench supplied.



Initial Use

To eliminate any protective substances from the heating elements, run the oven empty for 25 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.

1. Remove all packaging materials and any transport protection, such as plastic, paperboard and EPE foam inserts. Keep packaging materials away from children – risk of suffocation! Dispose of the packaging materials according to the relevant local waste disposal regulations.
2. Read and remove any stickers on the appliance except for the rating label, which should remain on the appliance.
3. Assemble the peel, if which is included: screw the handle into the peel unit, follow the instructions attached.
4. Wipe down the exterior of the oven and the pizza stone with a damp cloth and allow them to dry completely.

Caution: Washing-up liquid may damage the stone. Please do not rinse the pizza stone with water or soak it in water as this may shorten the life of the pizza stone.
5. Put the pizza stone into the oven, making sure to push it to the end of the cavity.
6. The plug may be protected by a cover. Remove the cover. Make sure that the cover is disposed of immediately. If swallowed, there is a risk of suffocation, especially for children and animals.
7. Inspect the appliance for damage. If there is visible damage, do not operate the appliance; instead, contact Customer Services.
8. Before first use, the empty appliance must be heated for 25 minutes to remove any production residues. Make sure that the room is well ventilated during this time.
9. Insert the plug into a power socket.
10. A short beep sounds, the control panel lights and then go off again. The power button still lights with white color. Press the power button once.
11. The control panel lights and default on NEAPOLITAN. The display shows the temperature "840°F" and the time "2:00".
12. Press the Power button, and the pizza oven will start preheating. This takes approx. 22 minutes.
13. When the process is complete, a beep sounds three times. The temperature stop flash.
14. Now switch off the appliance with the power button and let it cool down. The cooling fans will continue to run for some time.
15. The appliance is now ready for use.

Function	NEAPOLITAN
Temperature	840°F
Cooking time	Approx. 22 minutes



The appliance and the pizza stone are very hot during and after operation!

Avoid contact with hot surfaces of the appliance!

Keep children away from the appliance!

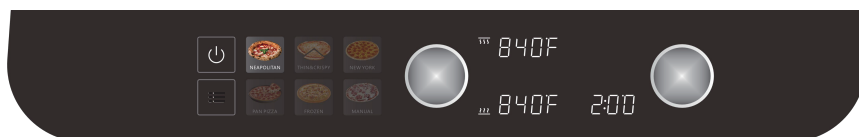
Do not remove the pizza stone from the pizza oven! Unless it's completely cooled.

Operating Instruction

Due to the extremely high temperatures, place the pizza oven in a well-ventilated area as it will emit smoke when cooking.

Note: If the appliance is powered on but no settings have been input for more than 2 minutes, the control panel will shut down. You will need to turn the appliance on again before cooking.

1. Insert the pizza stone into the pizza oven cavity.
2. Plug your pizza oven into a supported GFCI outlet.
3. Press the Power button  to turn on the pizza oven.



4. Use the Function button  to select a desired pizza style.

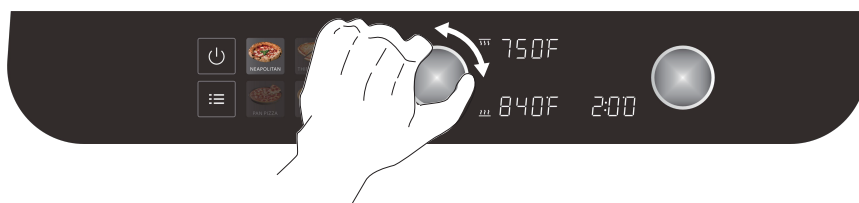
5. Option to adjust the preset of the function:

- Adjust temperature of the upper or lower heating component:

Press the left knob to select either the upper  or lower  heating component.

As the icon flashes, rotate the knob to adjust the temperature of the relevant heating component.

After that, to change the temperature setting of another heating component, press the knob again.



- Adjust countdown:

Rotate the right knob to adjust countdown.



- The control panel will automatically shut down after 2 minutes of inactivity, as long as the oven is not in operation.
- If the control panel remains inactive for more than two hours, the oven will turn off.
- After the oven is shut down, the cooling fan will continue to run for 15 minutes.

6. Press the Power button  to start. The pizza oven will begin the preheating process, and the Preheating Prompt ("PRE-H") will be solid.

Note: During the preheating process, the countdown function is not available.



7. When both the upper and lower temperatures reach the preheating temperature, the Preheating Prompt ("PRE-H") will disappear, and the Ready Prompt ("READ") will be solid.

Note: The pizza oven takes approx. 22 minutes to reach maximum temperature of 840°F (with the pizza oven inserted).



8. You can now launch your first pizza. Use the pizza peel to transfer it straight onto the pizza stone. Do not use the peel when using the pizza pan. Close the oven door.
9. Press the right knob to start the countdown. The suggested cooking duration will appear based on the chosen pizza type, but you have the option to modify it prior to cooking to suit your preference.

NOTE: Make sure the pizza oven is preheated before placing the pizza in the cavity. If cooking multiple pizzas, allow a 3-4 minute interval after finishing the previous one.

10. At the end of the cooking cycle, the oven will emit a beep and reset the timer. Take out your pizza and enjoy every bite.
11. Press the Power button  to turn off the oven, and the cooling fan will continue to operate for an additional 15 minutes.



- **Excess flour and burnt food on the stone can ignite at high temperatures. If this happens, keep the door closed and the flames will extinguish themselves. If flames are not extinguished within 15 seconds, unplug the unit.**



- **If the pizza is left excessive time in high temperature, it may be ignited. If this happens, keep the door closed and the flames will extinguish themselves. Shut down the appliance, do not remove the pizza until the oven fully cooled.**

- **For high temperature cooking functions (over 750°F), we recommend you monitor and stay to this pizza oven as your food can quickly become over-done and eventually ignite.**

- **After cooking, to protect the internal electrical components, do not unplug the plug immediately. Let the oven cool completely, and then unplug from the wall.**

- **Do not block the ventilation slots in the top, bottom and side panel.**

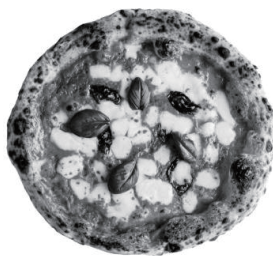
- **Do not remove the pizza stone from the pizza oven, unless it's completely cooled.**

Cooking Guideline

Pizza Styles

Below are the preset temperature and countdown settings, along with the customizable countdown intervals for every function:

Function	Upper Heater	Lower Heater	Temp. Range	Default Countdown	Countdown Range
NAPOLITAN	840°F 450°C	840°F 450°C	390-840°F 200-450°C	2 minutes	1-10 minute(s)
THIN & CRISPY	520°F 270°C	625°F 330°C	175-840°F 80-450°C	6 minutes	1-10 minute(s)
NEW YORK	475°F 245°C	520°F 270°C	175-840°F 80-450°C	8 minutes	1-20 minute(s)
PAN PIZZA	430°F 220°C	645°F 340°C	175-840°F 80-450°C	12 minutes	1-30 minute(s)
FROZEN	475°F 245°C	400°F 205°C	175-840°F 80-450°C	16 minutes	1-20 minute(s)
MANUAL	750°F 400°C	750°F 400°C	175-840°F 80-450°C	2 minutes	1-30 minute(s)



NEAPOLITAN PIZZA “BRICK OVEN” ¹

(Recommended: 90 seconds - 2 minutes)

Achieve authentic Neapolitan pizza results at home!

Extremely high heat.

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

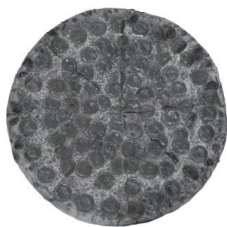
¹ Brick oven references specific heat performance characteristics that replicate that of a wood fired brick oven.



THIN & CRISPY PIZZA

(Recommended: 5-7 minutes)

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: 7-8 minutes)

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: 12-15 minutes)

Amazing crunchy base, fluffy dough, and plenty of toppings with sauce almost to the edge. This setting requires the use of the pan provided with your pizza oven.

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

FROZEN PIZZA

(Recommended: 15-20 minutes)

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

MANUAL (750°F / 400°C)

(Recommended: 2-3 minutes)

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.

PIZZA & PEEL TIPS

Here are some excellent tips for making homemade pizza:

1. Choose high-quality “00” flour and fresh ingredients for your pizza. “00” flour is an Italian-style, finely milled flour that is considered the gold standard for pizza dough.
2. Stretch the dough into a thin base, leaving a one-centimeter-wide space around the edge to form a crust that will puff up when exposed to high heat.
3. When cooking at lower temperatures and longer durations, keep an eye on New York, Manual, and PAN pizzas. If needed, rotate them midway through baking to ensure even cooking.
4. Allow a few minutes between pizzas for the oven temperature to recover. The temperature display will be solid and no longer flashing when it's ready.
5. Avoid using excess flour, as it can burn on the stone, resulting in a bitter taste and yellow discoloration on the pizza's base. Excessive flour also increases the risk of smoke and potential fire in the oven after removing the pizza.

NOTE: The peel needs to remain cool and clean to prevent the dough from sticking. Do not sit the peel under the pizza oven, while waiting to load the pizza onto its surface.

HOW TO LAUNCH PIZZA INTO YOUR PIZZA OVEN

1. Make sure your peel, dough, and ingredients are within reach before starting. Cold dough is too springy; dough that is too warm is too loose. Stretch your pizza base at room temperature and use the included pizza peel to launch it into your Pizza Oven.
2. Don't forget the flour! Your hands and work area should be generously floured prior to working with the dough. Sprinkling flour, semolina, or cornmeal on your peel can help avoid the pizza base from sticking.
3. Check for holes or tears in the pizza base before adding your toppings. If sauce gets between the dough and the peel, the dough may stick and refuse to slide into the oven.
4. Give the peel a gentle shake to make sure the dough moves freely before adding any toppings. If it doesn't slide around, add a little more flour beneath your base.
5. Keep your toppings light. Don't add too much sauce or too many toppings, or they'll weigh your pizza down and make it harder to launch into your oven.
6. Be efficient. Ensure your oven is fully heated and prepared before adding toppings to your pizza to reduce the chances of it becoming sticky.
7. If your pizza sticks, use the "hovercraft technique" to loosen it up. Lift the dough's edge and blow gently underneath the base to form air pockets and distribute flour to the sticky spots. Adding extra flour, semolina, or cornmeal beneath your pizza can help to release the dough.

HOW TO STRETCH THE DOUGH

Neapolitan, New York

1. Place a proofed dough ball (it should be airy and stretchable) on a lightly floured work surface. Flour the top of the dough to prevent sticking when stretching. If the dough resists stretching, allow it to rest longer.
2. Leaving a 1" border of airy dough around the rim of the ball for Neapolitan, or a or 1/2" border for New York (this will become the outer crust), press the dough ball with your fingertips, flattening out the center (the goal is to remove the air in this section while maintaining the air in the crust).
3. Pick the dough up with two hands, holding it just inside the outer crust. Begin rotating the dough circle while gently stretching for one or two rotations.
4. Transfer the dough to the back of your hands and gently stretch the dough until a 10-12" round is formed. At this point the center should be an even thickness. Make sure the dough is not sticky when handling, or it will also stick to the peel.
5. Lay the dough on the floured peel if needed, make small adjustments to fix the circle, and top as desired.

Thin&Crispy

1. Place the proofed dough ball on a floured surface and dust the top of the dough with flour to prevent sticking.
2. Gently flatten the dough with your hands.
3. Using a rolling pin, roll the dough to your desired size, rolling from the center out in every direction to keep a circular shape.
4. Lay the dough on the floured peel if needed, make small adjustments to fix the circle, and top as desired.

Pan Pizza

1. Grease the bottom and sides of the pan.
2. Starting with un-proofed dough, place the dough ball in the center of the pan. Cover with plastic wrap and let rise until airy, at least 1 hour for room-temperature dough; refrigerated dough will take 2-3 hours.
3. Using your fingertips, gently press the dough so it fills the bottom of the pan. Be careful not to press too much air out of the dough; the air keeps the finished pizza crust fluffy. If you like, press some of the dough up the edges of the pan to form a high crust.
4. Gently lift up the sides of the dough and ensure there are not large air pockets on the bottom that may bake unevenly.
5. Top as desired and bake.

Cleaning & Maintenance

Note:

- Before cleaning, be sure the oven is unplugged and the interior is cool.
- Wear rubber gloves when cleaning the appliance.



Cleaning your oven mainly means cleaning the stone, and since heat is the best way to clean it, it's a largely hands-off process.

1. After each pizza, gently brush the stone clean of flour and debris with a long-handled, wire-bristled brush. A wood handle is less likely than plastic to melt from the heat. Do not scrub the stone with the brush.
2. After the oven has run the full cool-down cycle, slide the stone out of the oven and gently brush off any ash or burnt debris. If needed, flip the stone over to brush off the underside.
3. **Do NOT get the stone wet or immerse it in water, which could damage the stone. The stone is NOT dishwasher safe.**
4. Do NOT apply oil to the stone.
5. If necessary, brush or wipe any ash or debris out of the oven interior once the oven is fully cooled. Alternatively, a vacuum with a nozzle attachment can be used to remove ash from the oven. Do NOT use oven cleaning sprays or metal scouring pads.
6. Wipe down the glass viewing window with paper towels to remove grease. For more thorough cleaning, use soapy water to clean the window but make sure the unit is completely dry before using it again.
7. It is important to remove as much food debris/stuck-on food from the stone as possible to minimize smoking. If the stone has stuck-on food so that the dough can no longer make good contact with it, flip the stone over so the stuck-on food is on the underside, then return it to the oven and bake the stone alone in the oven at 840°F for 22 minutes (use the preheating process). This allows the stuck-on food to burn off the stone. After the baking cycle, allow the cool-down cycle to run fully.
8. To clean the peel: Wash it in soapy water; rinse and dry well. If needed, use a plastic scrubbing sponge to remove stubborn stuck-on food, but do not use metal scouring pads.

The peel is not dishwasher safe.

9. Store the stone in the oven in between uses, and only remove it to flip it or during cleaning. The stone is fragile and sensitive to quick temperature changes.
10. The stone and oven interior may become discolored with use over time, but the discoloration will not affect performance. You can use either side of the stone for baking.

? Troubleshooting

Problem	Possible causes	What to do
The pizza oven does not turn on.	The power cord may not be plugged in, or it has poor contact	Make sure your product is plugged into a functional outlet.
Uncooked pizza sticks to peel	Not enough flour on bottom; pizza sat too long on peel; too much topping weight	Be sure dough is well-floured on the bottom. Build pizza right before it goes in the oven and go light on the toppings; do not let the topped pizza sit on the peel for more than a minute or two, or it will start to stick. Use quick, short movements to pull the peel back after placing the pizza on the stone.
Raw base/top of pizza too dark	Too much heat on top. This can particularly happen to pan pizzas or other thick foods if they are very close to the top heating element.	Reduce upper temp. and/or increase lower temp.
Undercooked base	Stone isn't hot enough	Be sure the READ prompt indicator is on before putting pizza in oven. If the stone still isn't hot enough, increase the Lower Temp.
Pizza is burnt	Temperature too high	Cook for a longer time at a lower temperature. Not all pizzas need the highest heat. On Neapolitan pizza, which does use very high heat, some char is desirable.
Smoke comes out of the oven	It's normal due to high temperature	To reduce smoke, try using less flour on the pizza peel.
Food catches on fire	Food is overcooked; excess flour or baked-on on stone	If food ignites, DO NOT open the door. The flames will extinguish themselves. Prevent fires by staying near the oven and removing food when done, and by cleaning stone in between uses.

The above is the judgment and inspection of common failures.

Please do not attempt to disassemble the unit yourself to prevent any potential dangers or damage to the appliance.

If the problem persists, please contact the after-sales service.

Error Codes

If an abnormality comes up, the oven will display the corresponding error codes.

Please do not attempt to disassemble the unit yourself to prevent any potential dangers or damage to the appliance.

Code	Possible causes	Measures
E1	The upper heating component sensor is open-circuit.	Contact the after-sales service.
E2	The lower heating component sensor is open-circuit.	Contact the after-sales service.
E3	Five minutes after the cooking starts, the upper temperature sensor fails to detect the cavity temperature	Contact the after-sales service.
E4	Five minutes after the cooking starts, the lower temperature sensor fails to detect the cavity temperature	Contact the after-sales service.
E5	Internal communication failure between power board and control board	Contact the after-sales service.

Technical Specification

Model	DL-P1208
Voltage	120V~ 60Hz
Rated power	1700W
Cavity size (L×W×H)	350mm×331mm×110mm 13.78"×13.03"×4.33"
Pizza stone size (L×W×H)	320mm×320mm×12mm 12.60"×12.60"×0.48"
Product size (L×W×H)	476mm×432mm×290mm 18.74"×17.01"×14.42"



Dimensions may vary due to improvement. We may change specifications and designs without prior notice.

Manufacturer: Zhongshan Dalian Electrical Industrial Co., Ltd.

Add.: No.39 Feiyue Road, Nantou, Zhongshan, Guangdong, China

Contact: Emily Tel: +1 (838) 910 8317 E-Mail: info@iamzchef.com



1-YEAR WARRANTY

Thank you for choosing **AMZCHEF** product. We sincerely hope that you are satisfied with it.

This product is warranted against any electronic or mechanical defects for a period of 1 year from the date of original purchase by the consumer. Replacement unit/parts will be warranted for the remaining portion of the original warranty period.

Questions? Problems? Concerns?

If you need any help, please feel free to contact us, via our website: www.iamzchef.com or email: info@iamzchef.com. Problem + Order number+ a photo or a video attached in the email would help us solve the problem better and faster. We will get back to you within 24 hours once we received the email.



Problem+Order Number
+Photo/Video



Contact us



Within 24 hours



We must find a
a solution for you