



ROSSOFUOCO[®]

Wood burning ovens & Barbecues

GAS BURNER ASSEMBLY INSTRUCTIONS FOR "NONNA LUISA" AND "PIÚ TRECENTO" OVENS





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KEY WARNINGS

This document provides information for a correct installation of gas burner for direct cooking ovens. This booklet is addressed to installers, users and maintenance of the machine. Before doing any actions, read carefully the instructions of this booklet, of the oven booklet and of the gas burner booklet. In case of doubt about the correct interpretation of the instructions, contact the Builder to obtain the necessary clarifications. It is forbidden to make any operations without read and well understood these instructions, the instructions of the oven and the instructions of the gas burner. Non-respect, even partial, of the recommendations contained therein can give rise to risks for the users, to the malfunctioning of the machine and to possible damage to the machine. The Builder is not responsible for damage to things or people deriving from the non respect of this ban.

HANDBOOK KEEPING

This booklet is integral part of the product. It has always to go with the machine even in the case of next sales. This document must always be available to people authorized to install the gas burner. This document has to be in close proximity of the machine. The document must be kept in its entirety and it must be easily read. To ensure the integrity of this document we recommend:

- to keep the booklet in a place protected from heat and humidity and away from the liquid.
- to use this document in order not damage the content.
- do not remove, rip or change the content

In the case that this booklet has damage that do not allow the readability or it gets lost, the users have to ask a copy to the Builder or to the authorized distributor.

SAFETY AND CONTRAINDICATIONS

Read carefully the gas burner booklet and the oven one completely. Ensure that each safety standards have been respected and there were not contraindications..

1. The gas burner is provided to be installed on the Rossofuoco's direct cooking oven and it is created only to cook food. It must not be used for other purposes.
2. The gas burner is for a domestic use. The operator has to read and to know all the safety requirements of this document, of the oven booklet and of the gas burner one before using the machine.
3. All local rules including those which refer to national and European rules must be respected at the moment of the gas burner installation.
4. For the right installation of the gas burner on a Rossofuoco's oven, this latter must be placed and fixed on the trolley by following the related instructions described in its handbook.
5. At the time of assembly the burner must not be connected to any gas supply.
6. Any repair and substitution action or emergency maintenance must be done by qualified technical personnel as described in the gas burner booklet and in the oven one.
7. To resolve any problem please contact the authorized dealer or directly the producer company.
8. In addition it is forbidden:
 - To install the gas burner in a different way than instructed in this booklet;
 - To install the gas burner close to sources which can cause possible combustions (flame, sparks etc.);
 - To install the gas burner where there are possible water jets;
 - To install the gas burner close to combustible material, flammable and/or explosive ones, or in a place with a risk of fire atmosphere;
 - To smoke during the functioning of the gas burner and moving close to it with cigarettes, turned on lighter, different kind of flame, scintillators.
9. Do not change the gas burner and do not do technical works no authorized by the manufacturer.
10. Do not use different accessories other than those issued as standard equipment.
11. Do not use the gas burner in a different way and/or with different goals than those ones described in this booklet.
12. Do not use the gas burner under altered physical and psychological conditions or under the influence of alcohol, drugs or meds.
13. Do not cover, damage, remove the plaque on the machine.

WARNINGS ABOUT IMPROPER USE

In the event of improper use decades any forms of warranty and the builder shall decline any responsibility for damage to people and/or things.

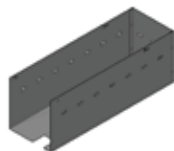
Improper use means:

- any different use, technique and way other than those described in this booklet;
- any action on the machine in contrast with the instructions of this booklet;
- any use after tampering to components and/or safety equipment alterations;
- any use after reparations done with components not authorized.

OVERVIEW AND COMPONENTS DESCRIPTIONS

The packaging provided consists of an external metal casing, a container (called gas burner protection box) and a support where there is installed the gas burner.

The gas burner protection box in its upper part has 3 loops which will fit together with 3 screws fixed on the gas burner support, and 1 hole with 1 screw which will be unscrewed and then screwed to fix the gas burner protection box at the gas burner support.



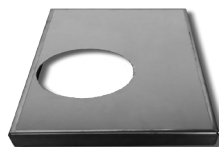
The upper part of the gas burner support has 4 screws to be fixed under the base of the oven where the gas burner will be installed. There are also 3 fixed screws which must be slid through the loops of the gas burner box protection as you will see in the next paragraph.



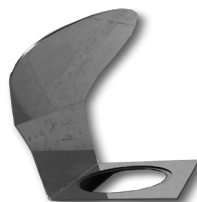
All the parts that could come into contact with the atmospheric agents are treated with additional protection against corrosion in order to prolong its duration in time.

Under the base of the direct cooking ovens there is a loop long 14 cm, that comes already opened if you bought a gas powered oven. If, on the other hand, you have purchased a wood-fired oven, it is still possible to install the gas burner thereafter; in this case it can be opened by pressing on the surface of the slot because it is blocked by only 4 micro joints.

In gas burner ovens the refractory brick, which is normally installed in the wood-fired oven, is replaced by a fake INOX brick, which has the function of protecting the burner flame output.



Another element supplied in gas-fired ovens is the flame guard, also in stainless steel, which must be positioned above the flame output of the gas burner and will protect the oven's cooking chamber from the direct flame, deviating it on the vault in order to distribute and uniform the heat over the entire surface of the chamber.



In order to have a better control of the internal temperature, the oven is equipped with a thermometer with a 40 cm long bulb that allows to correctly detect the heat even at about half of the oven chamber.

Who originally bought a gas-powered oven can convert it into the wood-fired version by purchasing the needed parts and removing the gas system from the oven. To do this, it is necessary to proceed backwards during the assembly of the gas burner described above.

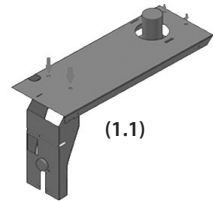
In this case must be purchased, the real refractory brick (to replace the one in INOX) and the brazier for the wood to be placed inside the oven.

GAS BURNER INSTALLATION

To mount the gas burner on the oven you must have already installed the oven on the trolley, then:

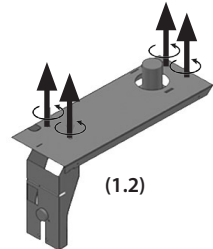
1

Take from the packaging the gas burner support where it has already been installed the gas burner (image 1.1).



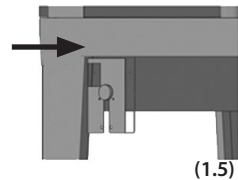
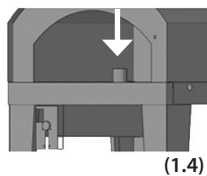
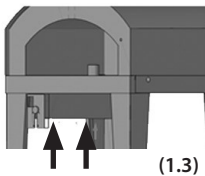
2

Unscrew the 4 screws given as standard equipment located in the upper part of the gas burner support (Image 1.2).



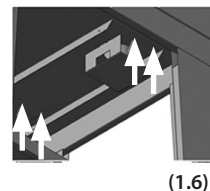
3

With a simple bottom-up movement (image 1.3) fit the part where the flame gets out from the gas burner in the hole of the oven bas (image 1.4 as described in the *DESCRIPTION OF THE COMPONENTS*) then frame the frontal part of the gas burner on the frontal part of the trolley (image 1.5).



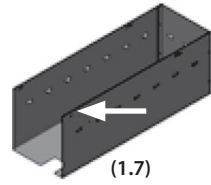
4

Screw from below the 4 screws previously unscrewed from the gas burner and fix them on the base of the oven (image 1.6).



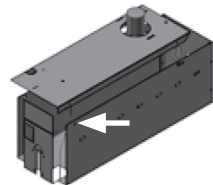
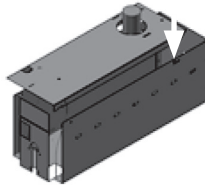
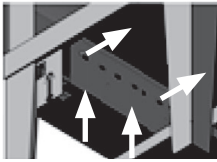
5

Take the protection box of the gas burner that previously contained the gas burner support with the gas burner and unscrew the screw given as standard equipment (image1.7).



6

The gas burner support screws are laterally fixed and they must slide inside the lateral loop of the gas burner protection box firstly with a bottom-up movement to let them enter then pulling toward yourself the gas burner protection box. At the end insert the mounting screw removed from the gas burner protection box to fix the gas burner at the gas burner support (see the following images).



FIRST IGNITION WITH THE GAS BURNER

The first ignition of the new oven with the gas burner must be without cooking food and go on as follow.

Be sure that everything is prepared for the proper functioning and light the gas burner as previously described in this booklet.

ATTENTION never use any kind of liquid or gaseous fuel or explosive mixtures or chemical or petroleum-based products. Do not use alcohol or oil or other procedures for ignition which are not indicated in this booklet.

All the operations regarding the gas burner installation, regulation, maintenance must be executed by qualified technical personnel in the existing rules. The qualified technical personnel will have to provide and apply appropriate connecting and ensuring the perfect connection to the system/supply network of the fuel gas.

For the first ignition bring the oven temperature over 150° degree Celsius always in accordance with the maximum limit of the temperature achievable. Leave the oven on for at least 1 hour, this will allow the removal of the humidity residues in the refractory bricks. This operation of first ignition of new materials usually produces smoke and unpleasant smells. This might happen also for the following 5/6 ignitions but it does not mean that the oven does not function well. To regulate the temperature inside the oven with the gas burner please look at the instructions in the specific gas burner booklet provides by the builder.

Completed the first ignition the oven is ready to be normally used.

TROUBLESHOOTINGS

For functioning problems of the oven please examine the booklet of the oven given as standard equipment. For functioning problems of the gas burner examine the gas burner booklet given as standard equipment



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