

# *User Instructions*

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# ROSSOFUOCO®

Wood burning ovens & barbecues

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## NOTICE

This manual provides information for the transport, installation, correct use and maintenance of the Rossofuoco's ovens; it is aimed at people involved in the installation, use and maintenance of the equipment.

Before carrying out any operation, read carefully these instructions.

In case of doubts about the correct interpretation of the instructions, contact the manufacturer or the reseller to obtain the clarifications that you need.

It is forbidden to carry out any operation without having read and understood the contents of this manual.

Non-compliance, even partial, of the recommendations contained in this handbook may lead to dangers for the user, the irregular operation of the oven and possible damage to the equipment.

The manufacturer is not liable for damages or injury resulting from failure to observe this prohibition.

## HANDBOOK KEEPING

This manual is an integral part of the product.

It must always accompany the oven even in case of transfer to other people.

This document should always be available for staff enabled to install, for the use and to perform the maintenance of the oven.

It must be kept in the immediate vicinity thereof.

The document must be preserved in good condition and easily readable during the all lifetime of the oven.

Consequently:

- keep this manual in a place protected from heat and moisture, away from liquids.
- use the document without damaging it.
- do not tear the pages and don't modify the contents of this handbook.

In the event that this booklet has damages that may impair its legibility, or is lost, you will immediately request a replacement copy from the manufacturer or from the reseller.

# SAFETY AND E CONTRAINDICATIONS

Read carefully the entire manual.

- 01) The oven is designed exclusively for cooking food and should not be used for any other purpose.
- 02) The oven is intended for domestic use only. The operator before using the equipment must read and know all the safety precautions outlined in this document.
- 03) All local regulations, including those that refer to national and European laws must be respected when installing or using the unit.
- 04) The oven must be placed on a floor or platform leveled, with load-bearing capacity appropriated to sustain the weight of the oven declared by the manufacturer (for built-in ovens also see pag.08).  
If you install the oven on the cart supplied by the manufacturer use a proper equipment for lifting and handling the equipment (also see pag. 08); the floor or the platform must be appropriated to sustain the weight of the equipment in the support points of the cart.  
If the characteristics of the floor or of the platform where you intend to place the oven are not responding to the needs use appropriated load distribution plates.
- 05) When you install the oven remove all the protective films, the internal and the external packagings.
- 06) The outdoor oven must be placed in a suitable position so that the smoke does not create any damage or trouble.
- 07) The oven must be installed to provide access to clean the flue.
- 08) The connection to the mains must be carried out in accordance with the safety standards in force in the country of use.
- 09) The socket which connect the oven must be:
  - Complies with the type of plug installed in the same.
  - Sized to comply with the nameplate data for power equipment.
  - Connected to an efficient earthing system.
  - Connected to a power supply system with a protecting device against overload and discharge currents (breaker / differential or similar devices) in accordance with the rules laid down by the European and national laws.
- 10) The power cord must not:
  - come in contact with any type of liquid.
  - come in contact with hot surfaces or parts of the equipment.
  - be crushed and / or come in contact with sharp surfaces.
  - be used to move the equipment.
  - be used if damaged.
  - be handled with damp or wet hands.
  - be wrapped in coil when the oven is working.
  - be manipulated.
- 11) Place any furniture at a distance greater than 15 cm from the oven walls, and 50 cm from the radiation area of the front doors.
- 12) Use the oven only when equipped with oven mitts able to provide adequate protection against heat.
- 13) Do not touch the oven during normal operation without these protections.
- 14) **WARNING:** Accessible parts may become hot during use. Children should be kept away.
- 15) The oven should be fuelled only with dry virgin wood of small size; it is forbidden to burn any other material as (for example) pieces of chipboard, "medium density", pieces of painted wood panel pieces that may contain resins, foils ant or other media finishing of wood.
- 17) The use of types of wood different from virgin wood can generate toxic combustion gas and cause damage to the structure of the oven.  
The combustion of materials different from virgin wood is also prohibited by law.

- 18) The oven must be steadily controlled by the user during its normal operation.
- 19) The combustion chamber must always remain closed during operation of the oven, except during the charging of the wood.
- 20) The oven must not exceed a temperature of 400 °C (752 F) , beyond this temperature the yield is not optimal and the equipment can be damaged.  
To avoid exceeding this threshold, do not introduce wood in quantities greater than 5 kg at power up.
- 21) Never introduce paper, plastic or silionic materials in order to avoid possible generations of flames.
- 22) If you see smoke, turn off the power or unplug the appliance and keep the door closed in order to extinguish any flames.
- 23) Follow the detailed instructions for cleaning door seals, cavities and adjacent parts.
- 24) Clean the oven regularly and remove any residual food. Neglecting to clean the oven could cause a deterioration of the surface that could adversely affect the life of the device and lead to dangerous situations.  
In addition, where possible, periodically, before switching the oven clean the smoke duct and the flue, in particular to check for obstructions, especially after a long period of inactivity of the equipment.  
Before cleaning the oven be sure to disconnect the plug from the socket.  
Clean the equipment thoroughly following the procedures indicated in this manual.
- 25) After each use the temperature of the oven remains at high values for a long time.  
Make sure that the temperature of the inner and outer walls has reached room temperature before acting on the oven without the necessary protections.
- 26) It is recommended to discharge the ashes each time, before the use of the equipment.  
When you do it check that there are not burning or hot coals, to avoid burns and / or fire and, however, put the ashes in a steel bin or made with similar material.
- 27) Any repair, replacement or maintenance must be performed by qualified technician authorized by the manufacturer.
- 28) Please contact your dealer or the manufacturer directly for the resolution of any problem.
- 29) Any type of work on the domestic system that may be necessary to install and use the oven, should be performed by qualified technician and in accordance with the laws in force in the country where you live and where you intend to use the equipment.
- 30) WARNING: IN you need to replace the lamp, to avoid the possibility of electric shock, make sure that the appliance is switched off and disconnected from the power supply before doing it.  
Follow the replacement instructions mentioned in the section "Electrical System" of this manual.
- 31) In case of fire, use carbon dioxide (CO<sub>2</sub>) extinguishers ; do not use water or powder extinguishers.
- 32) It is also strictly prohibited:
  - Install the unit in a manner different from how in this manual.
  - Install the equipment in presence of sources that can cause possible combustion (flames, cigarettes, sparks, etc.).
  - Install the unit in areas where there is the possibility of water jets.
  - Install and use the equipment close to combustible materials, flammable and / or explosive, or in places with hazardous atmospheres of fire.
  - Smoke while using the device, or get closer with devices that can generate combustion, such as cigarettes or lighters lit, any kind of flames, scintillators.
- 33) Do not modify the equipment or perform technical operations that are not authorized by the manufacturer. Each technical maintenance or repairs should always be carried out at specialized centers authorized by the manufacturer.
- 34) Do not use any accessories other than those supplied with the oven.

- 35) Do not use the device in different ways and / or for purposes other than those specified in this manual.; in particular, the appliance should not be used as an incinerator.
- 36) Don't use fuels other than those recommended, including liquids.
- 37) Do not use the unit in physical and mental condition impaired, or under the influence of alcohol, narcotics or psychotropic drugs.
- 38) Do not cover, damage or remove the license and/or technical plates applied on the oven and on its accessories.

## WARNING

In case of improper use any form of guarantee is void and the manufacturer declines any responsibility for damages to persons and / or things.

Improper use means:

- any use other than that specified in this manual.
- any use made with ways or techniques other than those permitted in this manual.
- any work on the apparatus in contrast with the instructions provided in this manual.
- any use after tampering of components and / or after alteration of the safety devices.
- any use after repairs performed with unauthorized components.

# TECHNICAL DATA AND LABELING

## technical data

**Table 1 – technical data of the equipment**

General	Descrizione
Manufacturer	ROSSOFUOCO s.r.l. unipersonale Via Cavalieri di Vittorio Veneto, 21 61045 PERGOLA (PU) - ITALY Tel. +39 0721/735926 fax +39 0721/737107
manufacturer's brand	Rossofuoco
Model	see rating plate on the oven
Serial number	see rating plate on the oven
ELECTRICAL SPECIFICATIONS	
Rated supply voltage	230 V
Rated supply frequency	50 Hz
Rated output power	60 W
Secondary supply voltage of the transformer	12 V
Insulation class	II
IP Degree of protection	IP X4
DIMENSIONS AND WEIGHT OF THE OVENS	
Width x Length x Height; Weight(*); *(for outdoor models is intended with trolley) (height of the outdoor models without chimney; height of the indoor models expet smoke pype(15mm))	
Outdoor oven ECO 50 with trolley	840x890x1745 mm; 154 kg
Outdoor ovens type 65 with trolley	1000x1050x1770 mm; 234 kg
Outdoor ovens type 80 with trolley	1060x1180x1770 mm; 271 kg
Outdoor oven SEDICINONI with trolley	1250x1070x1820 mm; 277 kg
Outdoor ovens type 100 with trolley	1060x1380x1770 mm; 325 kg
Indoor oven ECO 50	610x690x850 mm; 115 Kg
Indoor ovens type 65	750X810X970 mm; 178 Kg
Indoor ovens type 80	800x970x970 mm; 205 Kg
Indoor oven SEDICINONI	1000X820X1000 mm; 205 Kg
Indoor ovens type100	800X1170X970 mm; 253 Kg

<b>CLIMATE CONDITIONS OF USE</b>	
Temperature:	5 – 40 °C
Relative humidity	20 – 90 %
<b>FEATURES OF THE LAMP</b>	
Type	Halogen
Voltage	12 V ac
Power	20 W
<b>THERMAL FEATURES</b>	
Maximum load of firewood	4 Kg max
Calorific Value low. Ki	3500 Kcal/Kg
Useful Thermal Energy (Q)	8500 Kcal/load
Maximum temperature of the oven (Tf)	400 °C
Maximum temperature of the combustion chamber (Tcc)	850 °C
Mass flow of combustion gases	7,5 g/s
Flue gas temperature after the stub pipe	270 °C
Minimum supply pressure to the rated thermal output	0,10 mBar

#### **Included Accessories with the oven**

Oven mitts - User and installation handbook

## Labeling

Fig. 1 - data label installed on the oven

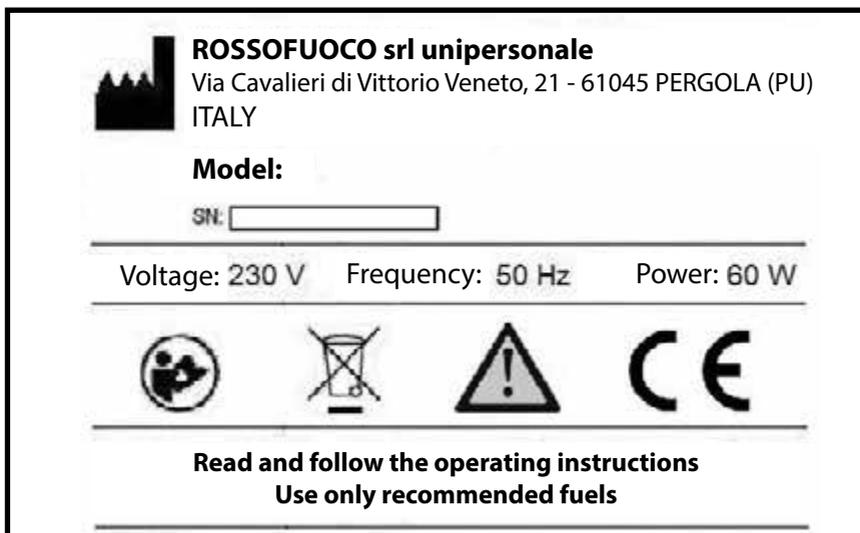


Fig. 2 - Security labels installed on the oven



## TECHNICAL DESCRIPTION OF THE OVEN

The oven consists essentially of a metal casing (or container), of an internal chamber called cooking chamber and another separated chamber airtight called combustion chamber that is connected directly to a particular flue for the output of the smoke. In the lateral spaces between the side panels and the cooking chamber, has been applied an additional layer of thermal insulation (rock wool) to better protect the outer walls of the oven by the heat and improve the maintenance of right temperature in the cooking chamber, that so will last longer constant.

The cooking chamber is all made with hi quality polished stainless steel, specifically suitable for food; the interior thereof, is assembled "cold", with screws and slots capable of absorbing without deformations the thermal expansion due to heat.

All materials that remain in contact with atmospheric agents are treated with additional protection against corrosion that prolongs the durability.

The exclusive system for conveying fumes has also allowed us to create a totally square cooking chamber, without the usual vault;

so our oven has more space to contain and cook everything well, on any hob, ensuring on each level the same volume of air and an almost identical amount of heat.

In the cooking chamber it's possible to accommodate in the same time three shelves at different heights; in the lower part of the room is positioned a refractory plate which also has the function of allowing a more uniform distribution of the internal heat.

On most of our ovens are installed two valves: one for adjusting the smoke outlet and one to adjust the output of the steam from the cooking chamber.

The oven is equipped with a thermometer to check the temperature inside the cooking chamber, a timer, interior lighting, ventilation, chrome grilles, trays, poker and pan holder.

## LIFTING AND CARRYING

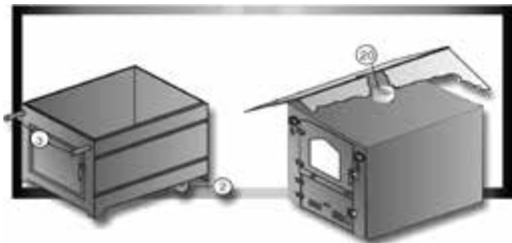
For lifting and moving the oven use an appropriate equipment able to sustain its weight.

The oven can be lifted using the appropriate engagement (pos. 20) located inside the outlet duct of the fumes.

Once unpacked, never lift the oven using systems forks; it's absolutely forbidden to lift the oven by hand.

The oven can be equipped, where not supplied as standard, with our cart (supplied separately on request), with extractable handles (position 3) and with wheels (position 2) .

The cart is made for small shifts of the oven in the area where you are using it. Avoid to move the oven on inclined planes. Avoid to move the oven when it is working.



## HOW TO INSTALL THE BUILT-IN OVEN

For the installation of the built-in oven, in addition to what is indicated in other parts of this manual, the following is recommended:

1. To place the oven prepare a compartment with two supporting walls with longitudinal length equal to that of the oven and with a recommended height of about 60/70 centimeters, or use our specific metal support (optional); the oven should be installed so that it can be moved easily for any maintenance if necessary;
2. Depending on the location (near or far from flammable materials) follow the minimum requirements set out in the diagram on the next page;
3. Connect the smoke pipe of the oven to the chimney with a stainless steel tube (130mm diameter);
4. Check that the flue is sized appropriately for the draft in compliance with the regulations in force in the country where the oven is installed;  
The section must be no less than 120x120mm (if square) or with a diameter of at least 150mm (if round);
5. In case of realization of a counterhood above the oven, in order to facilitate any maintenance, it is essential to make it removable or equip it with an opening part (see scheme 1 and 2 in the next page);
6. if it is not already present in the oven, apply a damper (this could be useful in chimneys over 2m.); make sure that the chimney is free from obstructions. The damper shall be of the type that does not totally block the smoke even in case of accumulation of combustion residues. The damper must be easy to handle and with an opening in the plate which, in a continuous area, occupies at least 20cm<sup>2</sup> or 3% of the section of the plate if this is larger;
7. Channelized output of the vapors, from the control valve to the outside, or in any case in an area not watertight;
8. The AC adaptor supplied with the oven must remain accessible for any check and maintenance, so install it in a fixed position outside the masonry wall of the compartment that houses the oven;
9. Ensure that the ventilation engine on the rear of the oven has always enough space for the flow of the air required to keep it cool;
10. Make sure that the room where you install the oven has a proper air exchange (refer to the relevant laws in force in your country).

**NB:** an installation that does not comply with even one of the above conditions cause the void of the warranty and exempts the manufacturer from any liability for any consequence.

**Fig. 3 - Scheme for mounting the built-in oven**

Diagram 1: standard installation in masonry  
(dimensions in millimeters)

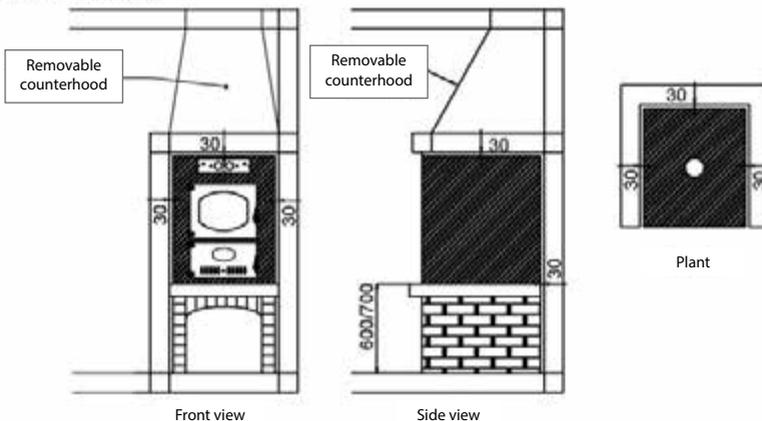
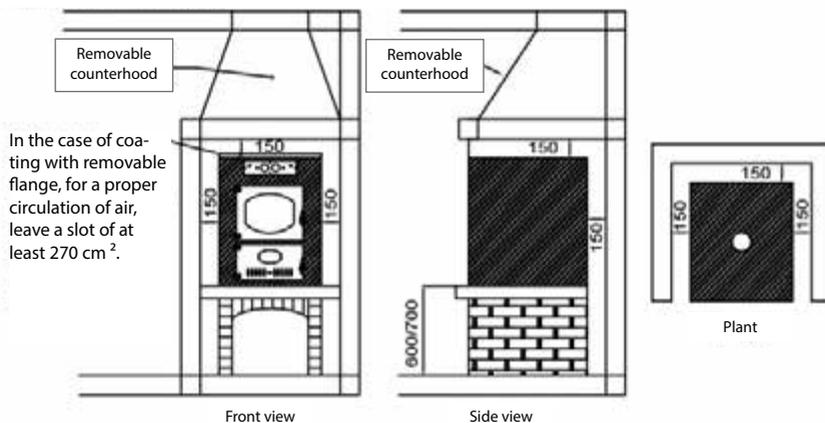


Diagram 2: installation near inflammable materials  
(dimensions in millimeters)



***An installation that does not comply with even one of the above conditions cause the void of the warranty and exempts the manufacturer from any liability for any consequence.***

# FIRST START OF THE OVEN

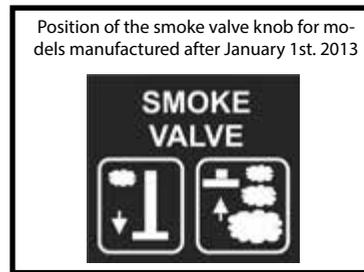
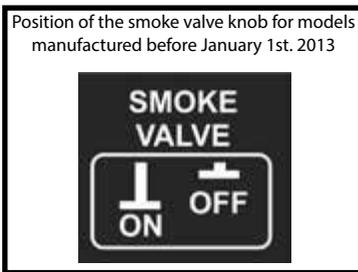
The first lighting of a new oven must be done without cooking any of food.

Proceed as follows:

Load the combustion chamber (the lower door with louvers to adjust the air - page. 14 - Pos. 26 or page 16 - Pos. 14) with small pieces of dry virgin wood putting it above the grid; for the first lighting 2/3 kg of wood are enough.

Make sure that everything is set for the correct functioning; open the smoke valve (where applicable) and then light the fire using some very small pieces of wood or some few little pieces of paper.

Warning: the action of the knob on the valve fumes was reversed on models produced from 1 January 2013 where, to open the valve and increase the output of the fumes, the knob must be pushed towards the oven.



*(Be careful to never use any type of liquid or gaseous fuel or explosive mixtures as well as chemicals or petroleum-based, or alcohol or gasoline or anything not made for these purposes.)*

After starting the fire close the door leaving fully open the slots for the airflow so that the wood burns well to turns into burning coals.

In this first ignition phase heat the oven over 150 °C (302°F), but without reaching the maximum temperature, and leave it on for an hour; this will eliminate the residual of moisture from the firebricks.

Do not worry if you see whitish smoke and feel unpleasant smells; it is normal at the first heating of the new materials.

***Please remember that the release of whitish smoke and unpleasant smells may continue for 5/6 ignitions; this does not means a malfunction.***

If the temperature inside the cooking chamber rises too, you can momentarily open the door of the cooking chamber to let out a bit of hot air, or you can act on the slits on the door of the combustion chamber to decrease the air flow on the coals in order to reduce the combustion.

After this first start the oven is ready for normal use.

## LIGHTING THE OVEN AND COOKING FOODS

Repeat the lighting procedure as described on the previous page, but changing the amount of wood to be inserted in relation to what you are going to cook (the scheme on the next page will help you).

During the lighting phase open the valve that regulates the output of fumes and adjustable slots on the door of the combustion chamber.

It is important to keep in mind that the oven should work with burning coals and not with vivid flame inside the combustion chamber.

The amount of wood recommended is approximate and calculated to reach the right operating temperature of the oven in the same time in which the burning wood turns to hot coals; hot coals instead of vivid flames will give to the cooking chamber the right heat for all the time of cooking.

In this condition the oven will almost never need to be further fed except when the cooking times are particularly long or when you open many times the door of the cooking chamber, such as when baking pizzas; in this case if necessary add more wood, but only small pieces, each once.

If it happens that the operating temperature in the cooking chamber is reached when the flame is still alive inside the combustion chamber, cool the cooking chamber opening its door; the next time you turn on the oven, reduce the amount of wood introduced.

When, after turning on the oven, the desired temperature has been reached and the fire will be turned into hot coals insert into the cooking chamber the food to cook, keeping the door open less time as possible.

Thanks to the glass on the door and the internal lighting (that can be activated with the switch that gives the symbol), you can easily control the food while cooking.

Since the oven is provided with ventilation system, have the foresight to disable it before opening the door of the cooking chamber, to avoid a more consistent dispersion of heat to the outside.

If you want to cook food directly on the grill it is recommended to put under it a baking pan, large enough, with a small amount of water in which will drop the fat of the food; so the bottom of the oven does not get dirty and will not be produced unpleasant fumes and smells.

In all operations with hot oven, check continuously it and its functioning; always use protections to avoid burns.

The temperatures and cooking times given in the table on the next page, or in the brochures of our oven, or in the cookbook or in our web site, are for guidance only and must be directly evaluated and adjusted by the oven's user according to common sense and to the specific conditions of the moment.

After each use (but when the oven is cold) it is recommended to thoroughly clean the oven and to empty the combustion chamber from the ashes, following the recommendations given in this booklet.

If combustion ends before you have finished cooking, in order to preserve for longer a high temperature, close the fumes valve (but not totally) and close the adjustable aerator of the combustion chamber too.

If you want drier air inside the cooking chamber open the steam valve (if available).

**Fig. 4 - Table of cooking times and temperatures**

<b>Cooking times and temperatures</b>				
<b>Food</b>	<b>Temperature C°</b>	<b>Heating time (minutes)</b>	<b>Cooking time (minutes)</b>	<b>Wood load (Kg.)</b>
Pizza	350-380	60	07-10	6
Bun	320-350	45	15-20	4-5
Bread	280-300	54	70-90	4-5
Lasagna	280-300	40	30-40	3-4
Roast meat	300-350	45	60-90	4-5
Grilled fish	230-250	35-40	20-30	3-4
Grilled vegetables	230-270	35-40	20-30	3
Cakes	180-220	30-35	20-30	3

*The charge of wood indicated in the table refers to the total of the initial amount and that estimated to be added while baking in order to maintain the right temperature for all the time of cooking.*

## **CLEANING OF THE OVEN**

To clean the oven do not use abrasive cleaners, scouring pads, steel wool, acids or rough cloths because these products may permanently compromise the aesthetics of the oven.

Clean the inside of the cooking chamber, when the oven is off and cool, using a soft cloth with warm water and mild soap, then dry it with a soft cloth or chamois leather.

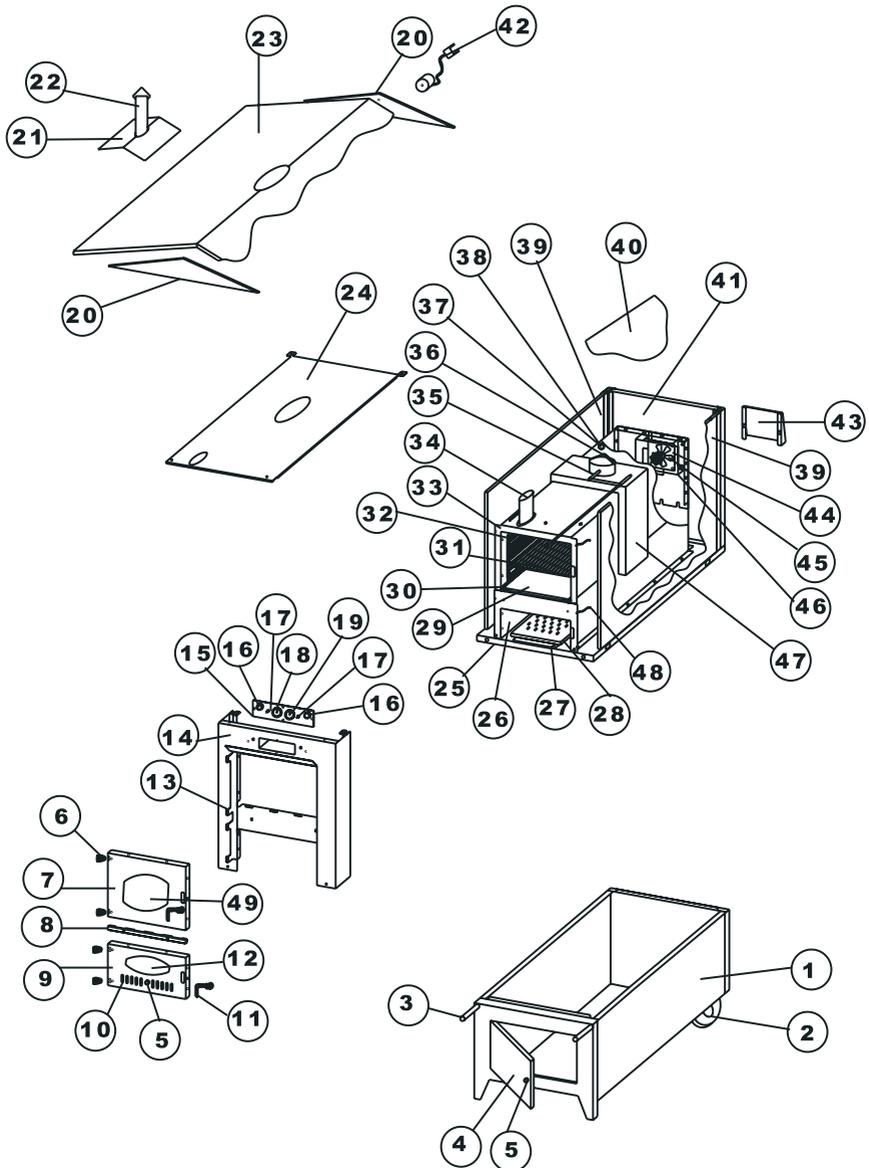
Remove each time any possible residue of the food to prevent its burning the next time you use the oven.

Also clean the painted parts and the glass with a soft cloth, mild soap and water.

Thoroughly clean the combustion chamber from the ashes and empty the ash pan following the recommendations already given in other sections of this manual.

# SCHEME OF THE OVEN

models with forced convection system, except "Garden" and "Garden Plus"



# LIST OF PARTS

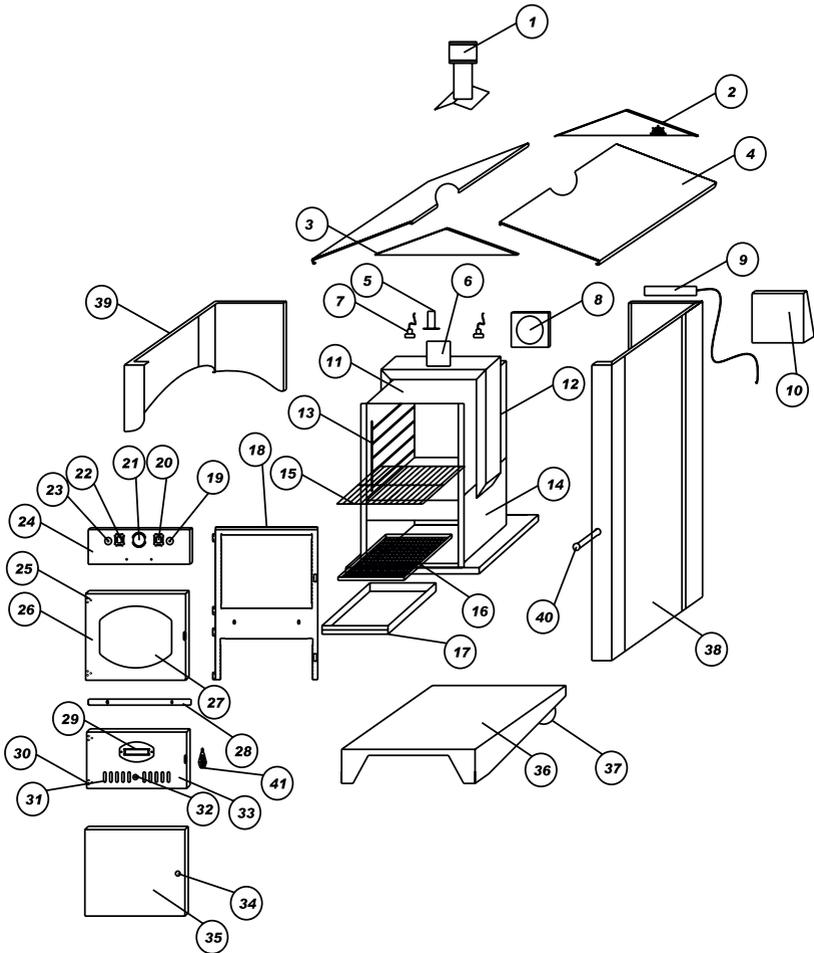
models with forced convection system, except "Garden" and "Garden Plus"

POS.	DESCRIPTION	CODE
1	Cart (**)	03_01_01
2	Cart wheels (**)	03_02_02
3	Cart extractable handles (**)	03_03_02
4	Cart door (**)	03_04_01
5	Knobs for cart door and for air regulator	03_05_02
6	Stainless steel hinges for combustion chamber and cooking chamber doors	03_06_04
7	Cooking chamber door	03_07_01
8	Central faceplate	03_01_04
9	Combustion chamber door	03_09_01
10	Air regulation slits for combustion chamber	03_10_01
11	Ergonomic "cool-grip" handle	03_11_02
12	Company Logo	03_12_01
13	Doors subframe	03_13_01
14	Front panel	03_14_01
15	Tools faceplate	03_15_01
16	Smoke valve and steam valve knobs	03_16_02
17	Fan and lamp switches	03_17_02
18	Timer	03_18_01
19	Thermometer	03_19_01
20	Front and rear under-roof panels - tympanums (*)	03_20_02
21	Smoke pipe flange (*)	03_21_01
22	Chimney (*)	03_22_01
23	Roof (*)	03_23_01
24	Top panel	03_24_01
25	Base structure	03_25_01
26	Combustion chamber	03_26_01
27	Ash pan	03_27_01
28	Fire grate	03_28_01
29	Refractory plate	03_29_01
30	Refractory plate slit	03_30_02
31	Plain chrome plated grid	03_31_03
32	Supports for grids	03_32_02
33	Cooking chamber	03_33_01
34	Steam valve	03_34_01
35	Smoke valve	03_35_01
36	lift engagement	03_36_01
37	Lamp holder	03_37_01
38	Lamp	03_38_01
39	Right and left panels	03_39_02
40	Rockwool	03_40_01
41	Rear panel	03_41_01
42	AC adapter	03_42_01
43	Air conveyor	03_43_01
44	Fan system cover	03_44_01
45	Fan system kit	03_45_01
46	Air flow grid	03_46_01
47	Fume duct	03_47_01
48	Metal springs and Locking spring hooks	03_48_02
49	Tempered Glass	03_49_01

(\*) = only for outdoor versions (\*\*) = optional

# SCHEME OF THE OVEN

"Garden" and "Garden Plus" with forced convection system



# LIST OF PARTS

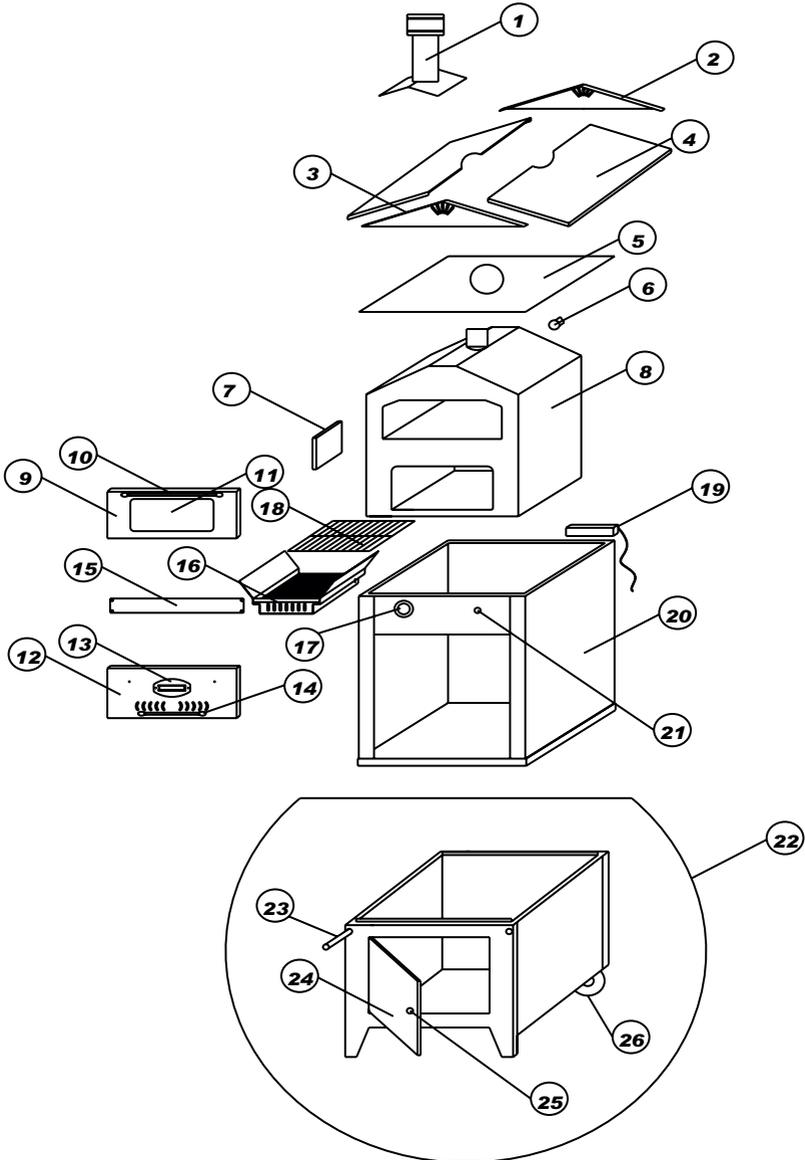
## “Garden” and “Garden Plus” with forced convection system

POS.	DESCRIPTION	CODE
1	Chimney wind cap (*)	04_02_01
2	Rear under-roof panel - tympanum(*)	04_02_02
3	Front under-roof panel - tympanum (*)	04_02_03
4	Roof (*)	04_02_04
5	Steam valve	04_01_01
6	Flue	04_01_02
7	Lamp	04_01_03
8	fan system	04_01_04
9	AC adapter	04_01_05
10	Air conveyor	04_01_06
11	Cooking chamber	04_05_01
12	Fume duct	04_01_08
13	Supports for grids	04_05_02
14	Combustion chamber	04_06_01
15	Plain chrome plated grid	04_05_03
16	Fire grate	04_06_02
17	Ash pan	04_06_03
18	Doors subframe	04_01_14
19	Smoke valve knob (*)	04_03_01
20	Fan switch	04_03_02
21	Thermometer	04_03_03
22	Lamp switch	04_03_04
23	Steam valve knob (*)	04_03_05
24	Tools faceplate	04_03_06
25	Stainless steel hinges for cooking chamber door	04_04_02
26	Cooking chamber door	04_04_04
27	Tempered Glass	04_04_03
28	Central faceplate	04_04_05
29	Company Logo	04_04_06
30	Stainless steel hinges for combustion chamber door	04_04_07
31	Air regulation slits for combustion chamber	04_04_08
32	Knob for air regulator	04_04_09
33	Combustion chamber door	04_04_10
34	Knob for lower compartement door	04_01_15
35	Lower compartment door	04_01_16
36	Base structure	04_01_17
37	Wheels	04_01_18
38	Right side panel	04_01_19
39	Left side panel	04_01_20
40	Extractable handles	04_01_21
41	Ergonomic “cool-grip” handle	04_04_11

(\*) “Garden Plus” only

# SCHEME OF THE OVEN

Models without forced convection system



# LIST OF PARTS

## Models without forced convection system

POS.	DESCRIPTION	CODE
1	Chimney wind cap (*)	05_02_01
2	Rear under-roof panel - tympanum (*)	05_02_02
3	Front under-roof panel - tympanum (*)	05_02_03
4	Roof (*)	02_02_04
5	Internal Roof	05_01_01
6	Lamp	05_01_02
7	Firebrick	05_01_03
8	Machine body	05_01_04
9	Cooking chamber door	05_03_01
10	Handle of the cooking chamber door	05_03_02
11	Tempered Glass	05_03_03
12	Combustion chamber door	05_04_01
13	Company Logo	05_04_02
14	Handle of the combustion chamber door	05_04_03
15	Central faceplate	05_01_05
16	Ash pan and fire grate with barbecue function	05_05_01
17	Thermometer	05_01_06
18	Chrome plated grid	05_05_02
19	AC adapter	05_01_07
20	External casing	05_01_08
21	Lamp switch	05_01_09
22	Cart	05_06_00
23	Extractable handles	05_06_01
24	Cart door	06_06_02
25	Door's cart knob	05_06_03
26	Cart wheels	05_06_04

(\*) only for outdoor models

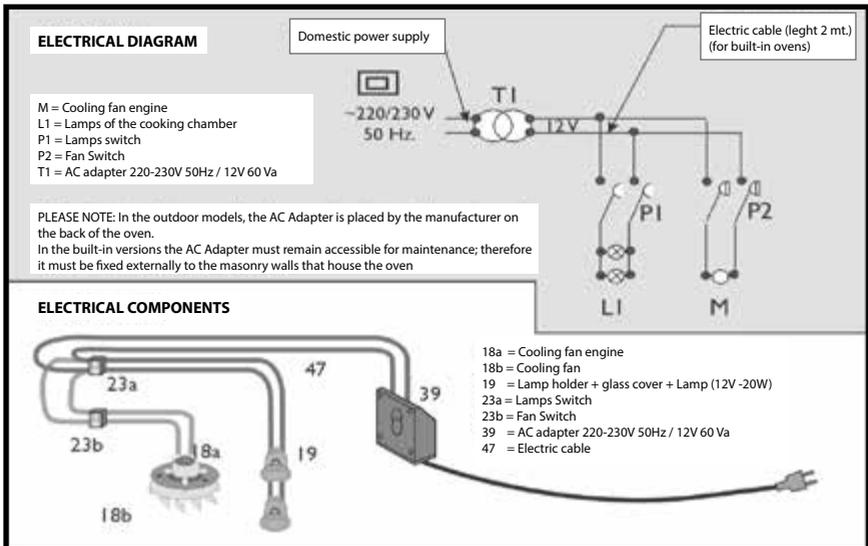
# ELECTRICAL SYSTEM

The oven may work well even without electricity that is necessary only for the lamp and for the ventilation.

Note that even turning off the ventilation you get a good cooking.

As told before the electrical system of the oven has the function to supply the internal fan of the ventilation system and the halogen bulb used to illuminate the inside of the cooking chamber.

The oven is equipped with a secure power supply adapter which outputs a safety low voltage (12 V ac) for supplying electrical components inside.



# LAMPS REPLACEMENT

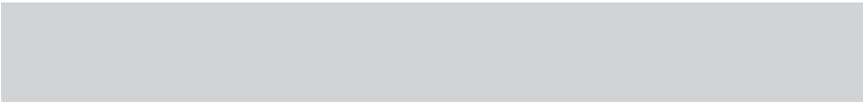
This operation must always be performed when the oven is cold:

- 1 Disconnect the oven from the power supply;
- 2 Unscrew the glass cover that protects the lamp;
- 3 Remove the old lamp by pulling it out and replace it with another of the same characteristics as the original (see Table 1 of Technical Data page 06), being careful to do not touch directly the new lamp with your fingers;
- 4 Screw the glass cover of the lamp and then reconnect the oven to the mains.

**Warning: The lamps are halogen bulbs, so in case of replacement, the new lamps can not be touched with the fingers; use a handkerchief (for example) to handle them.**

# TROUBLE SHOOTING

TROUBLE	POSSIBLE REASON	SOLUTION
The electrical system of the oven does not work	The power plug not properly inserted in the socket.	Check the connection and the functioning of the outlet.
	Electrical cable frayed and broken.	Contact the manufacturer or an authorized service center.
	Failure of the electronic control circuit.	
The interior light does not work	Lamp to be replaced or not fully inserted into the holder.	Replace the lamp, or push it further into its holder following the directions given in this manual
	The power switch is not working	Contact the manufacturer or an authorized service center.
The internal fan does not work	fan damaged	Contact the manufacturer or an authorized service center.
	Fan switch not working	
The timer does not work	The timer is damaged	Contact the manufacturer or an authorized service center.
The thermometer does not work	The thermometer is damaged	Contact the manufacturer or an authorized service center.
The fire don't lights	Damp wood and / or closed valves	Use appropriate wood and / or check the correct opening of the valve.
The oven does not reach the right temperature	Amount of wood insufficient or unsuitable	Add more wood (within the limits recommended) and check that it is of a type suitable.
Improper release of smoke	Failure to follow the prescriptions about the installation and the use of the oven	Please read again carefully this manual and correct any differences in the installation or use, according to the recommendations given in it.



## WARRANTY CARD

**To be completed and stored by the customer**

Model	Serial	Date of purchase
Stamp and signature of the dealer		<b>Attention, this part of the warranty card must be stored by the customer, while the part below, completed with all the required data, must be cut and sent to the manufacturer at the address indicated on the back.</b>
<b>Customer's data</b>		
Name	Surname	
Address		
Post code	City	Region/ prov/county
State	Phone number (with international code)	
e mail		

section for the customer



## WARRANTY CARD

**To be completed and sent to the manufacturer**

Model	Serial	Date of purchase
Stamp and signature of the dealer		<b>Attention, this part of the warranty card must be completed with all the required data, cut and sent, to the manufacturer at the address indicated on the back.</b>
<b>Customer's data</b>		
Name	Surname	
Address		
Post code	City	Region/ prov/county
State	Phone number (with international code)	
e mail		
Customer's signature		

section to be sent to the manufacturer

*Warnign, the Warranty cards incomplete, or without the stamp and the signature of the dealer will be not considered valid.*

# WARRANTY CARD

section for the customer

The oven is guaranteed for 2 years from the date of purchase shown on the back of this card and affixed by the dealer at the time of sale along with stamp and signature.  
The manufacturer's warranty covers the cost of the parts, while the costs of transportation, labor, technician, or any other costs shall be borne by the customer as any works of demolition and / or restoration.  
The electrical system is not covered by the guarantee; will also not be covered by warranty faults or failures due to neglect, improper handling, installation, normal wear and tear, acts of God, fire, vandalism, tampering, damage during installation or transport and in any case everything is a result of misuse of the oven, with particular regard to breaches of the limits of temperature (400 °C), the use of non-approved fuels and non-compliance with the instructions regarding installation and housing (with particular reference to the built-in models).  
The manufacturer does not assume any further liability or other than those mentioned here.  
For the request of such work and / or repairs we recommend that you contact the retailer from whom the oven has been purchased.

**Attention, this part of the warranty card must be stored by the customer, while the part below, completed with all the required data, must be cut and sent to the manufacturer at the address indicated on the back.**



# WARRANTY CARD

section to be sent to the manufacturer

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The manufacturer does not assume any further liability or other than those mentioned here.  
For the request of such work and / or repairs we recommend that you contact the retailer from whom the oven has been purchased.

**Warning:** this part of the warranty card must be completed with all the required data, cutted and sent to the manufacturer at the following address:  
**ROSSOFUOCO srl - Via Cavalieri di V. Veneto, 21 - 61045 PERGOLA (PU) - ITALY**

# DECLARATION OF CONFORMITY - CE

ROSSOFUOCO S.r.l. unipersonale  
Via Cavaliere di Vittorio Veneto, 21 – 61045 PERGOLA (PU)- ITALY

*declares under its own responsibility that the following products:*

- SERIES: STEEL, outdoor and built-in models 65 - 80 -100
- SERIES: ECO, outdoor and built-in 50 - 65 - 80 -100
- SERIES: FIAMMA, outdoor and built-in 65 - 80 -100
- SERIES: EFFE, outdoor and built-in models 65 - 80 -100
- SERIES: RAGGIO, GARDEN, GARDEN PLUS all models
- SERIES QUATTROSTAGIONI
- SERIES: RED, built-in models 65 - 80 -100
- SERIES: SEDICINONI, outdoor and built-in models 80



*complies with the following product's standards and subsequent amendments*

Rule	European references	Description
CEI EN 60335-1(2008)	EN 60335-1 (2002) EN 63335-1/A1 (2004) EN 60335-1/A11 (2004) EN 60335-1/A2 (2006) EN 60335-1/A12 (2006) EN 60335-1/A1/EC (2007)	Safety of household and similar devices nature Part 1: General requirements
CEI EN 60335-2-102 (2007) A1(2011)	EN 60335-2-23 (2006)	Safety of household and similar electrical. Part 2: Particular requirements for appliances with gas burners, gas oil and solid fuel fitted with electrical connections.
CEI EN 62233 (2009)	EN 62233 (2008)	Methods of measurement for electromagnetic fields of household appliances and similar apparatus with regard to human exposure.
CEI EN 55014-1 (01-2008) A1 (2010) A2 (2012)	EN 55014-1 (12-2006) A1 (2009) A2 (2011)	Electromagnetic compatibility - prescription for household appliances, electric tools and similar apparatus. Part 1: Emission.
CEI EN 55014-2 (2015)	EN 55014-2 (2015)	Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus. Part 2: Immunity - Product family.
CEI EN 61000-3-2 (2015)	EN 61000-3-2 (2014)	Electromagnetic compatibility (EMC) Part 3-2: Limits - Limits for harmonic current emissions (equipment input current <= 16 A per phase)

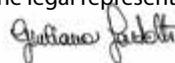
Rule	European references	Description
CEI EN 61000-3-3 (2014) EC 1(2014)	EN 61000-3-3 (2013)	Electromagnetic compatibility (EMC) Part 3-3: Limits - Limitation of voltage changes, voltage fluctuations and flicker in low-voltage supply systems for equipment with rated current <= 16 A per phase and not subject to conditional connection.
UNI EN 13229 (2006)	EN 13229 (2001)	Inset appliances including open fires fired by solid fuels - Requirements and test methods
UNI EN 12815 (2006) EC 1 (2008) EC 2 (2011)	EN 12815 (2001)	Residential cookers fired by solid fuel - Requirements and test methods.
CEI EN 50581 (2013)	EN 50581 (2011)	Technical documentation for the assessment of electrical and electronic products with respect to the restriction of hazardous substances

... and in accordance with the provisions of the following EC directives and following amendments:

Directive/Regulation	Description
Directive 2014/30/UE	Directive 2014/30/UE of the European parliament and of the Council of 26 February 2014 on the approximation of the laws of the Member States relating to electromagnetic compatibility.
Directive 2014/35/UE	Directive 2014/35/UE of the European parliament and of the Council of 26 February 2014 on the harmonisation of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.
Regulation 1935/2004	Regulation (EC) No 1935/2004 of the European parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.
Directive 2011/65/UE	Directive 2011/65/EU of the European parliament and of the Council of 8 June 2011 on the restriction of the use of certain hazardous substances in electrical and electronic equipment (recast).
Directive 2012/19/CE	Directive 2012/19/CE of the European parliament and of the Council of 04 July 2012 on waste electrical and electronic equipment (WEEE) (RAEE).

Pergola (Italy) , July 12<sup>th</sup> 2020

(ROSSOFUOCO s.r.l. unipersonale)  
The legal representative







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manufactured by:

**ROSSOFUOCO srl unipersonale**

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