



**DI VICINO FORNI S.r.l.s. Via Pietrarse, 53 - 80078 Pozzuoli (NA)
ITALY**



USE AND MAINTENANCE MANUAL

Ovens for pizzeria DVFO

Revision 2 del 2021/06/15



Read carefully before using the oven



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1 TERMS AND DEFINITIONS

<u>Lifting accessories</u>	Components or equipment not connected to the lifting machine, which allow the load to be gripped, arranged between the machine and the load or on the load itself, or intended to become an integral part of the load and to be placed on the market separately; slings and their components are also considered lifting accessories;
<u>Chains, ropes and straps</u>	Chains, ropes and straps designed and constructed for lifting purposes as an integral part of lifting machinery or lifting accessories;
<u>Manufacturer</u>	Physical or legal person who designs and / or manufactures a machine or partly completed machine covered by Directive 2006/42/EC, and is responsible for the machine or partly completed machine with this Directive for the purpose of placing it on the market under his own name or with its own brand or for personal use. In the absence of a manufacturer, as defined above, the natural or legal person who places on the market or puts into service a machine or partly completed machine covered by the aforementioned Directive is considered a manufacturer;
<u>Baker</u>	Person responsible for introducing the pizzas to be cooked and their management up to the moment of extraction from the cooking chamber;
<u>Oven</u>	From the Latin fūrnus, similar to formus «hot» - A vaulted masonry construction, with a semicircular or rectangular opening (called the mouth), which is heated with lighted bundles to cook bread, sweets or other foods;
<u>Pizza oven</u>	Vault masonry construction, with a semicircular or rectangular opening (called mouth), which is heated with lit bundles, or with a gas system, or electrically, to cook, in particular, the famous "Neapolitan pizza";
<u>Infornale</u>	Italian term used to define the "Cooking chamber": compartment in which the pizzas are placed for cooking;
<u>Authorized representative</u>	Any physical or legal person established within the Community who has received a written mandate from the manufacturer to perform in his name, in whole or in part, the obligations and formalities associated with this Directive;
<u>Commissioning</u>	First use, in accordance with its intended purpose, within the Community of a machine subject to Directive 2006/42/EC;
<u>Harmonized standard</u>	Technical specification adopted by a standardization body, i.e. the European Committee for Standardization (CEN), the European Committee for Electrotechnical Standardization (CENELEC) or the European Institute for Telecommunications Standards (ETSI), within the framework of a mandate issued by the Commission in accordance with the procedures established by Directive 98/34 / EC of the European Parliament and of the Council of 22 June 1998, which provides for an information procedure in the field of Technical Standards and Regulations and Rules relating to information society services, and not having a binding character;
<u>Rotating hob</u>	Device equipped with a gear motor, which can only be installed in gas-powered ovens, which allows a slow rotation of the surface on which the pizzas are placed in order to obtain greater cooking uniformity;
<u>Rotating support for rotating hob:</u>	device, fixed to the base of the hillock of a pizzeria oven, equipped, inside, with a rotating pin operated by a gear motor which, electrically powered, allows a slow rotation of the cooking surface of a pizzeria oven fixed to it;

2 IMPORTANT INFORMATION

2.1 GENERAL WARNINGS

The DVFO pizza oven has been designed and built in accordance with the quality and safety standards in force. This document is designed to provide advice and information to the user and maintenance personnel so that they can intervene safely in all situations that may arise during its use and maintenance.

Potential risks for users are indicated as follows:



ATTENTION: The presence of this symbol with a sentence shown to its right indicates the possibility of a danger for the person. The indicated danger is usually associated with one or more protection measures to be adopted.

Potential hazardous situations that can cause damage to the oven are indicated as follows:

IMPORTANT: Information with this heading indicates the possibility of damage to the equipment.



ATTENTION: The oven can only be put into service after careful assembly and installation of the flue



ATTENTION: If the oven is powered by methane gas or LPG, before commissioning, make the connection to the distribution system and to the electrical system. In these cases, connect the oven to the ground plant. It should be noted that both the gas / LPG supply system and the electrical system must comply with current regulations.



ATTENTION: If the oven is powered by LPG, the installation of the storage tank must comply with the regulations relating to pressure equipment. The installation must have the relevant Declaration of Conformity.



ATTENTION: Before starting to use the oven, read this manual carefully.

2.2 USE AND STORAGE OF THE MANUAL

IMPORTANT: This document must be kept intact in all its parts and find a suitable location to avoid damage or loss of part of the documentation that composes it. It is advisable to make a copy of this document in case of frequent consultation.



ATTENTION: The use of the oven and its maintenance can constitute a source of danger in the event of non-compliance with some of the safety measures contained in this document. No liability is accepted for damage to persons or property due to improper use of the oven, total or partial non-compliance with the instructions contained in this manual, or use contrary to the specific rules relating to safety in the workplace.

2.3 GENERALE SECURITY MEASURES

2.3.1 *Safety measures for the installation of the oven*

The DVFO Di Vicino oven is safe and remains so if the following aspects are taken into account before, during and after its installation:

- ☐ The work environment in which it will be installed must have suitable dimensions to contain it;
- ☐ The floor on which the oven will be installed must be able to support its weight (see the technical characteristics of the oven to find out the weight of the model purchased);
- ☐ The installation of the furnace will alter the current operating structure of the work environment for which it is necessary, on the part of the customer, a risk assessment that takes into consideration the presence of any transversal and / or interfering risks and adopts the necessary preventive or protective measures.



ATTENTION: It should be noted that the oven installed in a public place is considered a work equipment. It is therefore advisable to check that the lighting of the work environment and the space dedicated to the baker's activities are sufficient to ensure perfect visibility of the maneuvering range and sufficient room for maneuver.



ATTENTION: Any modification made to the oven without the prior authorization of the manufacturer will invalidate its compliance with the Machinery Directive (CE marking). The oven becomes the subject of a crime, in the event of an accident, for the owner who has allowed unauthorized changes and / or non-compliance.

2.3.2 *Additional safety measures for gas fired ovens*



ATTENTION: The burner with which the oven is equipped requires an electrical power supply and to be connected to the gas distribution system. Both systems must be built in a workmanlike manner and have the relevant Declarations of Conformity.

Please note: The above safety measures also apply to ovens equipped with a rotating hob.

2.3.3 *Security measures for the baker*

The operator in charge must be trained in the use of the oven and familiarize with the present Use and maintenance manual. Therefore, he must:

- ☐ Strictly comply with the provisions contained in this document;
- ☐ Be equipped with the individual safety devices provided during use of the oven (PPE);



ATTENTION: The internal temperature of the oven can reach 450 ° C and the external one, in correspondence with the heat source, can fluctuate between 50 ÷ 60 ° C. It is compulsory to wear heat-protective gloves or, alternatively, a suitable tool for laying wood / wood logs inside the cooking chamber as well as for laying the food to be cooked



ATTENTION: there is a risk of fatigue for the operator due to the need to stand up to handle the pizzas. Place a chair near the oven that allows the operator to rest in case of fatigue.

Finally, it should be noted that warnings, prescriptions, prohibitions, etc., do not eliminate the danger in absolute terms. Therefore, maximum attention is required both during use and during maintenance activities.

3 GENERAL TECHNICAL CHARACTERISTICS

3.1 TYPES OF OVENS

Model List DVFO ovens								
Model	Dimensions (diametr for height) (mm)				Supply		Stove	
	External φ (mm)	indoor φ (mm)	Stove φ (mm)	Height (mm)	Wood	Gas	Fixed	Swivel
DVFO-LF100	1.300	1.000	1.000	2.100	SI		SI	
DVFO-GF100	1.300	1.000	1.000	2.100		SI	SI	
DVFO-GG100	1.550	1.350	1.000	2.100		SI		SI
DVFO-LF120	1.400	1.200	1.200	2.100	SI		SI	
DVFO-GF120	1.400	1.200	1.200	2.100		SI	SI	
DVFO-GG120	1.750	1.550	1.200	2.100		SI		SI
DVFO-LF130	1.500	1.300	1.300	2.100	SI		SI	
DVFO-GF130	1.500	1.300	1.300	2.100		SI	SI	
DVFO-GG130	1.750	1.550	1.300	2.100		SI		SI
DVFO-LF140	1.600	1.400	1.400	2.100	SI		SI	
DVFO-GF140	1.600	1.400	1.400	2.100		SI	SI	
DVFO-GG140	==	==	==	2.100		SI		SI
DVFO-LF150	1.700	1.500	1.500	2.100	SI		SI	
DVFO-GF150	1.700	1.500	1.500	2.100		SI	SI	
DVFO-GG150	==	==	==	2.100		SI		SI

3.2 CHARACTERISTICS OF WOOD-FIRED OVENS

Identification data e main characteristics						
Main identification data	Manufacturer	DI VICINO FORNI S.r.l.s.				
	Main code	DVFO = pizza oven				
	Power type	L = Wood powered				
	Type of stove	F = fixed stove N = no rotating hob				
Dimensional Characteristics	Height (cm)	210				
	External Diameter (cm)	110	130	140	150	160
	Internal diameter (cm)	100	120	130	140	150
	Stove diameter ¹ (cm)	100	120	130	140	150
	Weight (Quintal)	14	18	20	22	25
Pizza capacity	Max (number pizzas)	4	6	8	9	11
Wood supply	Minimum consumption (kg/h)	5	5	5	6	8
	Maximum consumption (kg/h)	5	5	6	7	8
Operating temperature		400÷450 °C				
Smoke outlet temperature (at the neck of the oven)		150 °C				
Thermal power		Minimum = 25.000 kCAL (≈ 29 kW)		Maximum = 29.000 kCAL (≈ 33 kW)		

¹ The stove diameter determine the last three digits of the oven code

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3.3 CHARACTERISTICS OF GAS POWERED OVEN AND FIXED STOVE (DVFO-GF-ZZZZ)

Identification data e main characteristics								
Main identification data	Manufacturer			DI VICINO FORNI S.r.l.s.				
	Main code			DVFO = pizza oven				
	Power type			G = Gas powered (methane or LPG)				
	Type of stove			F = fixed stove				
Dimensional Characteristics	Height (cm)			210				
	External Diameter (cm)			110	130	140	150	160
	Internal diameter (cm)			100	120	130	140	150
	Stove diameter ² (cm)			100	120	130	140	150
	Weight (Quintal)			14	18	20	22	25
Pizza capacity	Max (number pizzas)			7	9	11	13	14
Power supply	Supply voltage (V _{AC})			230				
	Frequency (Hz)			50				
	Power (kW)			1,2				
	Three-phase asynchronous geamotor			380 V – 50 Hz – 0,4 kW				
LPG supply (oven with fixed stove and pizza cooking temperature = 330-350°C on the stove)	SPITFIRE SILVER	Therm Pow./Consump.		Max = 25 kW		Max = 2,08 kg/h		
		Average Cons	after 5 h	0,70	1,15	1,15	==	==
			after 10 h	0,45	0,75	0,75	==	==
	SILVER GOLD 29	Therm Pow./Consump.		Max = 29 kW		Max = 2,08 kg/h		
		Average Cons	after 5 h	0,70	1,15	1,15	1,35	1,35
			after 10 h	0,45	0,75	0,75	1,10	1,10
	SILVER GOLD 34	Therm Pow./Consump.		Max = 34 kW		Max = 2,44 kg/h		
		Average Cons	after 5 h	0,70	1,15	1,15	1,35	1,35
			after 10 h	0,45	0,75	0,75	1,10	1,10
	GR-S8	Therm Pow./Consump.		Max = 34 kW		Max = 3,14 kg/h		
		Average Cons	after 5 h	1,10	1,35	1,50	1,85	1,85
			after 10 h	0,90	1,05	1,20	1,40	1,40
	GR-S9	Therm Pow./Consump.		Max = 34 kW		Max = 3,14 kg/h		
		Average Cons	after 5 h	1,10	1,35	1,50	1,85	1,85
			after 10 h	0,90	1,05	1,20	1,40	1,40
Methane supply (oven with fixed stove and pizza cooking temperature = 330-350°C on the stove)	SPITFIRE SILVER	Therm Pow./Consump.		Max = 25 kW		Max = 2,50 m ³ /h		
		Average Cons	after 5 h	0,90	1,40	1,50	==	==
			after 10 h	0,55	0,85	0,90	==	==
	SILVER GOLD 29	Therm Pow./Consump.		Max = 29 kW		Max = 2,90 m ³ /h		
		Average Cons	after 5 h	0,90	1,40	1,50	1,65	1,75
			after 10 h	0,55	0,85	0,90	1,00	1,15
	SILVER GOLD 34	Therm Pow./Consump.		Max = 34 kW		Max = 3,42 m ³ /h		
		Average Cons	after 5 h	0,90	1,40	1,50	1,65	1,75
			after 10 h	0,55	0,85	0,90	1,00	1,15
	GR-S8	Therm Pow./Consump.		Max = 34 kW		Max = 4,67 m ³ /h		
		Average Cons	after 5 h	1.35	1.88	2.22	2.55	2.55
			after 10 h	1.05	1.50	1.70	1.90	1.90
	GR-S9	Therm Pow./Consump.		Max = 34 kW		Max = 4,67 m ³ /h		
		Average Cons	after 5 h	1.35	1.88	2.22	2.55	2.55
			after 10 h	1.05	1.50	1.70	1.90	1.90
Operating temperature				400÷450 °C				
Smoke outlet temperature (at the neck of the oven)				150 °C				
Thermal power	Minimum			25.000 kCAL (≈ 29 kW)				
	Maximum			29.000 kCAL (≈ 33 kW)				

² The stove diameter determine the last three digits of the oven code

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3.4 CHARACTERISTICS OF GAS POWERED OVEN AND SWIVEL STOVE (DVFO-GG-ZZZZ)

Identification data e main characteristics								
Main identification data	Manufacturer		DI VICINO FORNI S.r.l.s.					
	Main code		DVFO = pizza oven					
	Power type		G = Gas powered (methane or LPG)					
	Type of stove		G = swivel stove					
Dimensional Characteristics	Height (cm)		210					
	External Diameter (cm)		==	==	155	175	185	
	Internal diameter (cm)		==	==	135	155	165	
	Stove diameter ³ (cm)		==	==	100	120	130	
	Weight (Quintal)		==	==	20	22	25	
Pizza capacity	Max (number pizzas)		==	==	7	8	9	
Power supply ⁴	Supply voltage (V _{AC})		230					
	Frequency (Hz)		50					
	Power (kW)		1,2					
	Three-phase asynchronous geamotor		380 V – 50 Hz – 0,4 kW					
LPG supply (oven with swivel stove and pizza cooking temperature = 330-350°C on the stove)	SPITFIRE SILVER	Pot term./Consumo		Max = 25 kW		Max = 2,08 kg/h		
		Cons. medio	after 5 h	==	==	1,15	==	==
			after 10 h	==	==	0,75	==	==
	SILVER GOLD 29	Pot term./Consumo		Max = 29 kW		Max = 2,08 kg/h		
		Cons. medio	after 5 h	==	==	1,15	1,35	1,35
			after 10 h	==	==	0,75	1,10	1,10
	SILVER GOLD 34	Pot term./Consumo		Max = 34 kW		Max = 2,44 kg/h		
		Cons. medio	after 5 h	==	==	1,15	1,35	1,35
			after 10 h	==	==	0,75	1,10	1,10
	GR-S8	Pot term./Consumo		Max = 34 kW		Max = 3,14 kg/h		
		Cons. medio	after 5 h	==	==	1,50	1,85	1,85
			after 10 h	==	==	1,20	1,40	1,40
	GR-S9	Pot term./Consumo		Max = 34 kW		Max = 3,14 kg/h		
		Cons. medio	after 5 h	==	==	1,50	1,85	1,85
			after 10 h	==	==	1,20	1,40	1,40
Methane supply (oven with swivel stove and pizza cooking temperature = 330-350°C on the stove)	SPITFIRE SILVER	Pot term./Consumo		Max = 25 kW		Max = 2,50 m ³ /h		
		Cons. medio	after 5 h	==	==	1,50	==	==
			after 10 h	==	==	0,90	==	==
	SILVER GOLD 29	Pot term./Consumo		Max = 29 kW		Max = 2,90 m ³ /h		
		Cons. medio	after 5 h	==	==	1,50	1,65	1,75
			after 10 h	==	==	0,90	1,00	1,15
	SILVER GOLD 34	Pot term./Consumo						
		Cons. medio	after 5 h	==	==	1,50	1,65	1,75
			after 10 h	==	==	0,90	1,00	1,15
	GR-S8	Pot term./Consumo		Max = 34 kW		Max = 3,42 m ³ /h		
		Cons. medio	after 5 h	==	==	2.22	2.55	2.55
			after 10 h	==	==	1.70	1.90	1.90
	GR-S9	Pot term./Consumo		Max = 34 kW		Max = 3,42 m ³ /h		
		Cons. medio	after 5 h	==	==	2.22	2.55	2.55
			after 10 h	==	==	1.70	1.90	1.90
Temperatura di esercizio			400÷450 °C					
Temperatura fumi in uscita (al collo del forno)			150 °C					
Potenza termica	Minima		25.000 kCAL (≈ 29 kW)					
	Massima		29.000 kCAL (≈ 33 kW)					

³ The stove diameter determine the last three digits of the oven code;

⁴ The power supply is present only on the gas oven with swivel stove;

3.5 CHARACTERISTICS OF THE BURNERS

Identification data e main characteristics						
Main identification data	Manufacturer	MILLBERG di Diego Libanore				
	Name	Gas powered (methane or LPG)				
	Model	SILVER	GOLD 29	GOLD 34	GR-S8	GR-S9
Electrical characteristics	Supply voltage (V _{AC})	230	230 115	230 115	230	230
	Frequency (Hz)	50	50 60	50 60	50	50
	Electrical Power (kW)	25	29	34	34	34
Safety devices	Automatic flame control	Si	Si	Si	Si	Si
	Automatic temperature control	Si	Si	Si	Si	Si
	Gas Safety System	Si	Si	Si	Si	Si
	Gas-air self-regulation System	Si	Si	Si	Si	Si
Thermal characteristics	Flame number	2	8	8	1	1
	Different flame selection	===	7	7	1	1
	Suitable for ovens with internal $\varnothing \geq$	100 cm	120 cm	120 cm	100 cm	100 cm
	Suitable for ovens with internal $\varnothing \leq$	160 cm	200 cm	200 cm	140 cm	140 cm

4 GENERAL DESCRIPTION

4.1 PRINCIPAL COMPONENTS OF THE OVEN



Picture 1 – Main oven components

4.2 SUPPLY SYSTEM FOR GAS OVEN – MODELS DVFO-GFxxx AND DVFO-GGxxx

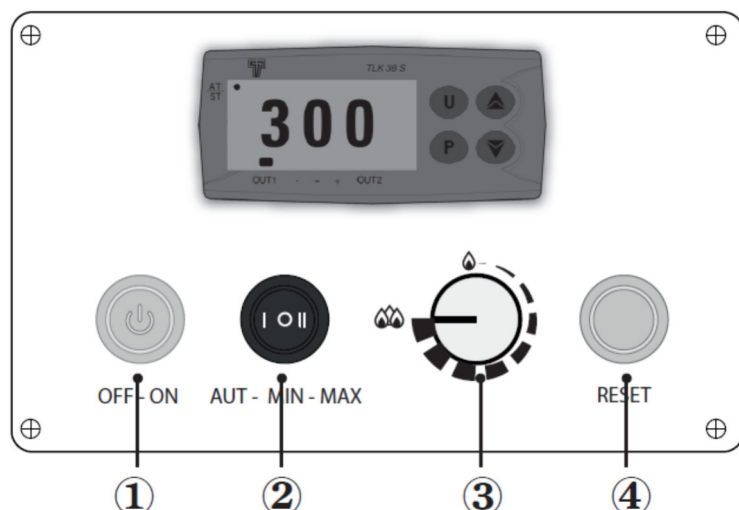


DVFO-GFxxx⁵ (gas-fired oven and fixed hob) and **DVFO-GGxxx** (gas-fired oven and rotating hob) models are equipped with a gas burner, which simulates the burning of wood in the oven and it directly heats the cooking chamber to a constant temperature of $400 \div 450^{\circ}\text{C}$.

The gas supply system consists of a gas supply nozzle, positioned on the hob of the oven, connected to a power supply unit, equipped with a control panel, which can be positioned under the support surface oven (Picture 2a) or even in a different position chosen by the customer.

Picture 2a – Control unit and gas burner of Millberg model Silver, Gold 29 and Gold 34

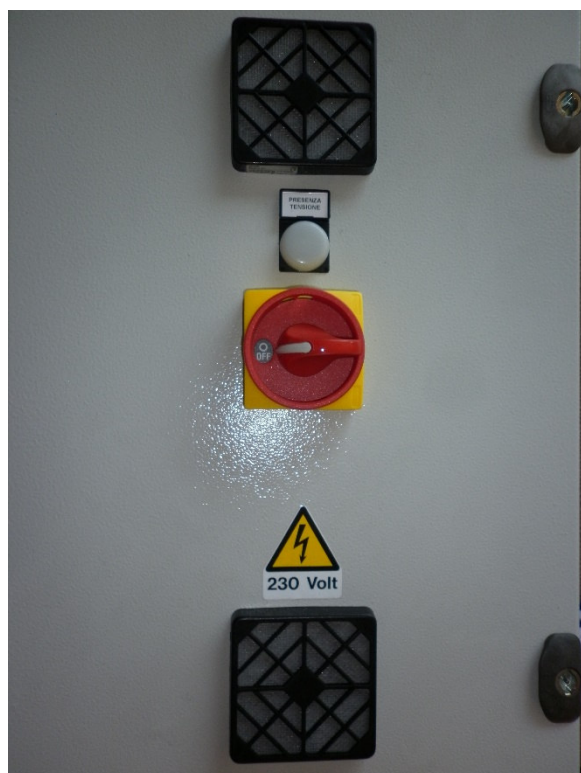
⁵ The "xxx" characters indicate external oven diameter.



Picture 2b - Control unit of Millberg model GR-S8 and GR-S9

4.3 POWER SUPPLY SYSTEM FOR OVEN WITH ROTATING HOB – MODELS DVFO-GGxxx

Gas-fired ovens can also have a rotating hob. These models, in addition to the gas supply system (see previous paragraph), have an electrical panel (see figure 3) and a small control operator panel (see figure 4) which can be positioned during the assembly, in the most suitable positions for use.



Picture 3 - electrical cabinet



Picture 4 – Operating panel

5 INSTRUCTIONS FOR DISASSEMBLY, TRASPORT E INSTALLATION

5.1 DISASSEMBLY AND TRASPORT



ATTENTION: Entrust the loading or unloading operations of the oven only to personnel who are adequately informed about:

- Risks deriving from the manual handling of loads;
- Risks arising from falling materials from above;



ATTENTION: People assigned to loading and unloading operations must wear:

- Anti-crushing shoes;
- Protective gloves;
- Hard hat and high visibility clothing;



ATTENTION: Before starting the loading / unloading operations:

- Identify an area for operations and for the temporary storage of the machine;
- Enclose the area by reporting the existing dangers;
- Use suitable means of lifting and handling loads equipped with the related harness accessories, checking their efficiency and state of wear before use.

Carry out the following instructions for moving the oven to a different location in which were installed by manufacturer.

Phase 1: Preparation

- 1) Operations valid only for gas powered ovens:
 - a) Disconnect the gas supply unit;
 - b) Open the power switch of the area panel;
 - c) Unhook the power cable;
 - d) Close the gas stop key;
 - e) Disconnect the burner from the gas distribution system;
- 2) Operations valid only for ovens with revolving hob:
 - a) Disconnect the electrical panel of the hob;
 - b) Open the power switch of the area panel;
 - c) Unhook the power cable;
- 3) Thoroughly clean the inside of the cooking chamber;
- 4) Thoroughly clean the outside of the oven;
- 5) Protect the cooking chamber with packaging materials suitable for transport (polystyrene, plastic film, bubble wrap or similar materials);
- 6) Unhook the cooking chamber from the telescope fixing system on the supporting structure by lifting it and place it on a special pallet;
- 7) Thoroughly clean the supporting structure;
- 8) Protect the supporting structure with packaging materials suitable for transport;
- 9) Protect the accessories with packaging materials suitable for transport.

Phase 2: Taking

- 1) Before lifting the oven, check the effectiveness of the harness accessories;
- 2) Check the lifting capacity of the vehicles to be used;
- 3) Stabilize the truck on which the oven will be deposited.

Phase 3: Loading on the transport vehicle

- 1) Place, on the loading area of the vehicle, elements capable of dampening the stresses of movements during the journey;
- 2) With a forklift, take the cooking chamber and transfer it to the loading area, lift it, placing it on the vehicle body, taking care to position it near the driver's cab, in a central and balanced position, to obtain a center of gravity of the vehicle / load complex that is as low as possible;
- 3) Rigidly fix the cooking chamber to the vehicle body by means of metal ropes or chains;

- 4) Pick up the supporting structure with a forklift and transfer it to the loading area, lift it, placing it on the box, taking care to position it in adherence to the cooking chamber. Rigidly fasten to the vehicle body;
- 5) Take the accessories, deposit them on the vehicle body and fix them properly.

5.2 INSTALLATION

5.2.1 *Prevention and protection measures*



ATTENTION: During operations, personnel are exposed to the following risks. Therefore, the adoption of suitable prevention and protection measures is recommended for:

- falling materials risk;
- Risk deriving from the manual handling of loads;
- Generic physical risk (collisions with fixed parts, slipping, etc.);

Based on what has been indicated, it is recommended to:

- Enclose the machine installation area by affixing warning signs prohibiting access to unauthorized persons;
- Only use personnel who are fully trained in assembling the machine and able to use the relative instructions;
- Always keep the parking area tidy and clean in order to avoid tripping hazards to personnel;
- Use suitable lifting equipment for loads over 25 kg;
- Inform the staff on the risks deriving from MMC and on the correct posture to be assumed;
- During operations, arrange for the person in charge of supervising the works to verify the implementation of the prevention and protection measures provided, in particular, the use of PPE,



ATTENTION: The commissioning operation can only be carried out by manufacturer's personnel or by personnel adequately trained by the same manufacturer, who are perfectly aware of the oven and the operations to be performed.



ATTENTION: The people involved in the picking and positioning operations must wear:

- Anti-crushing shoes;
- Protective gloves;
- Protective helmet;



ATTENTION: Before starting the picking and positioning operations:

- Eliminate potential obstacles for handling the machine;
- If necessary, fence off the area reporting the existing dangers;
- Use suitable lifting equipment;
- Check the state of use of the harness accessories;

5.2.2 *Operating instructions*

IMPORTANT: To obtain an excellent functionality of the oven, avoid to bend the flue before to reach an height of 4 ÷ 5 meters from the exit from the cooking chamber.

Phase 1: Check of the environment in which the oven must be installed

- 1) Identify the path to take to transfer the oven from the unloading area to the installation area, taking care to eliminate any material that may hinder the operations;
- 2) Arrange fences, warning signs, or personnel responsible for keeping at a safe distance (at least 2 meters from the vehicle) people not involved in unloading and handling the oven;
- 3) Check the support capacity of the transit route along which the oven will be transported;
- 4) Check the supporting capacity of the area on which the oven will be installed;
- 5) Verify the existence of an air extraction system from the oven (presence of the flue adductor);
- 6) Check availability of connection to the electrical system (in the case of a gas powered oven);
- 7) Check availability of connection to the gas distribution system (in the case of a gas powered oven);

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- 8) Eliminate the presence of materials and anything else that may constitute an obstacle during the phases of unloading, transport and handling and deposition of the **furnace** (uso industrial preferibile usare furnace invece di oven);

Phase 2. Unloading of materials and installation

*Perform the following steps if the area intended to accommodate the oven **is able** to withstand the weight of the oven and that of the lifting equipment, moreover, if the area has sufficient space for their handling.*

- 1) Remove the harnesses from the accessories and deposit in a temporary storage area;
- 2) Remove the harnesses from the supporting structure, pick up and place in the unloading area;
- 3) Pick up with a suitable lifting means and transfer the structure to the intended area;
- 4) Orient the structure until it is positioned correctly. If necessary, fix to the floor;
- 5) Remove the harnesses from the cooking chamber, remove and place in the unloading area;
- 6) Remove the cooking chamber with a suitable lifting device and transfer to the intended area;
- 7) Orient the cooking chamber so as to easily use the telescope fixing system available on the structure;
- 8) Lift the cooking chamber taking care to insert the supports into the telescope fixing system.

*Carry out following operations if the area intended to accommodate the oven **is not able** to withstand the weight of the oven and that of the lifting equipment, or if it does not have sufficient space for their handling.*

- 1) Remove the harnesses from the accessories and deposit in a temporary storage area;
- 2) Remove the harnesses from the supporting structure, pick up and place in the unloading area, taking care to position it in such a way as to have sufficient space for moving the cooking chamber;
- 3) Remove the harnesses from the cooking chamber, remove and place in the unloading area;
- 4) Orient the cooking chamber so as to easily use the telescope fixing system available on the structure;
- 5) Lift the cooking chamber taking care to insert the supports into the telescope fixing system available on the supporting structure;
- 6) Lift the oven thus composed and transfer to the area intended to contain it;
- 7) Orient and position taking care, if necessary, to fix it to the floor.

Phase 3. Preparation for entry into operation

- 1) Remove the packaging material from both the supporting structure and the cooking chamber;
- 2) Take the last section of the flue and hook it to the connection post on the top of the dome;
- 3) **Warning:** Following operations are valid only for gas powered ovens:
 - a) Connect the burner to the gas distribution system, taking care to verify the existence of a key to stop the gas flow to the burner;
 - b) The oven has a small electrical panel and a control unit that require electrical power.

If the electrical cabinet and the control unit have already been installed during construction:

 - ☐ Check that the differential magnetothermic switch (area panel) is in the [OFF] position;
 - ☐ Connect the power cable to the interlocked socket of the area panel;

If the electrical cabinet and the control unit were not installed during construction:

 - ☐ Install the electrical cabinet in a clearly visible position;
 - ☐ Install the control unit;
 - ☐ Check that the area panel switch is in the [OFF] position;
 - ☐ Connect the power cable to the interlocked socket of the area panel;
 - c) Check that the room in which the oven has been positioned is well ventilated, then open the shut-off valve for the gas distribution to the burner and check for gas leaks;
 - d) Turn the area panel switch in [ON] position;
 - e) Wait few seconds and verify the piezoelectric circuit functionality pressing the control button;
 - f) After checking of the system, turn off the gas supply;
 - g) Close the gas stop valve;
- 4) **Warning:** following operations are valid for ovens with a rotating hob:
 - a) Identify the position of the electrical cabinet and fix it;
 - b) Identify the position of the operator panel and fix it;
 - c) Check that the area panel switch is in the [OFF] position;
 - d) Connect the power cable to the interlocked socket of the area panel;
 - e) Turn the area panel switch in [ON] position;
 - f) Turn on the electrical cabinet of the rotating hob checking the "voltage presence" lamp is switched on;
 - g) Extract the mechanical retaining emergency button located on the operator panel;
 - h) Press the "Next" button on the operator panel and check that the hob starts to turn;

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- i) Activate the cooking hob potentiometer and check that the rotation speed increases / decreases following the variation set;
- j) Press the emergency button, then press the "Back" button and check that the direction of rotation is reversed;
- k) Activate the cooking hob potentiometer and check that the rotation speed increases / decreases following the variation set;
- l) Press the emergency button, open the main switch of the panel and that of the area panel;
- 5) Unpack the accessories and secure them to the oven;
- 6) Remove the packaging materials from the area and equipment;
- 7) The oven is ready for operation.

6 INSTRUCTION FOR USE

The oven use and maintenance instructions are intended to safeguard the physical integrity of the workers and the efficiency of the machine, thus protecting both people and property.

Proper use of the oven, together with proper and regular maintenance will ensure optimal performance.

6.1 FIRST START-UP OF THE OVEN

IMPORTANT: At the end of the assembly process, the “Di Vicino forni” ovens undergo a long drying process to prevent any defect or damage to the cooking chamber during operation. However, the first time you turn on the oven is recommended to proceed as follows.

6.1.1 Wood fired oven



ATTENTION: Use wood whose origin is certified by the supplier.

- 1) Check for the absence of materials inside the cooking chamber;
- 2) Insert wood of small size and in a not excessive quantity to facilitate ignition;
- 3) Add paper, preferably crumpled;
- 4) Trigger the ignition with a lighter or a flame source;
- 5) Wait for the wood to start burning before adding more wood;
- 6) Wait for the temperature inside the cooking chamber to reach a temperature between $200 \div 250^{\circ}\text{C}$ before adding wood logs;
- 7) It is advisable to start cooking the product with an internal temperature between $400 \div 450^{\circ}\text{C}$.

IMPORTANT: To favor the full functionality of the oven for as long as possible, it is recommended to use the aforementioned oven ignition mode whenever the internal temperature of the cooking chamber is close to room temperature.

6.1.2 Gas-fired oven

Instruction for Silver, Gold 29, Gold 34 models:

- 1) Power electrically the oven (turn the switch in [ON] position);
- 2) Open the gas stop key;
- 3) Press the burner ignition button (picture 5) and wait a few seconds before releasing it;
- 4) Use the adjustment keys to activate only one / two flames until gradually reaching a temperature of $200 \div 250^{\circ}\text{C}$;
- 5) Once the temperature of $200 \div 250^{\circ}\text{C}$ has been reached, activate further nozzles and adjust the flames appropriately, waiting for the internal temperature to reach $400 \div 450^{\circ}\text{C}$ before starting to cook your products

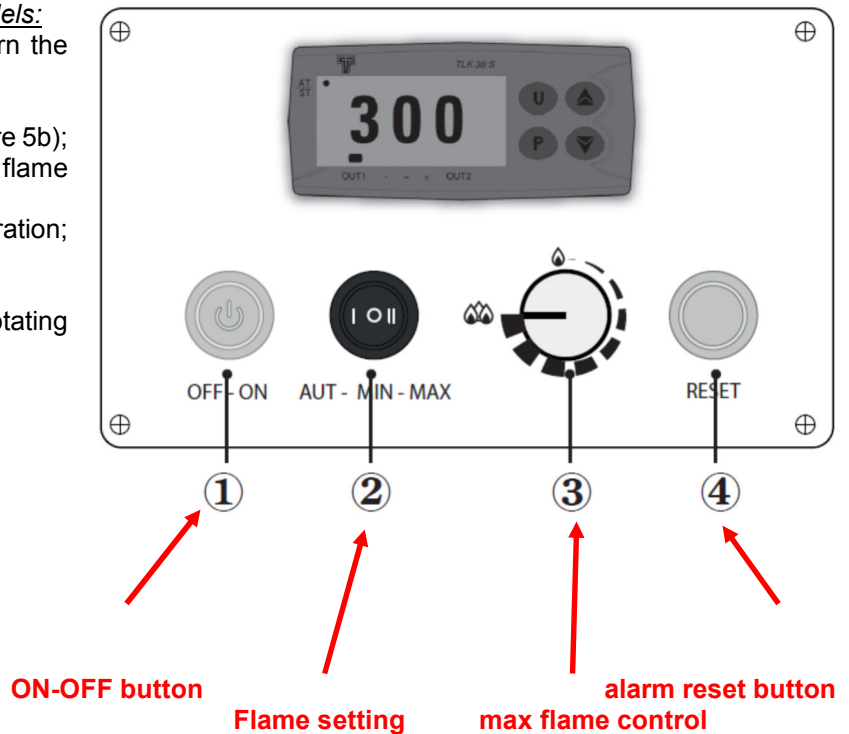
IMPORTANT: To obtain the full functionality of the oven for as long as possible, it is recommended to follow the above instructions when the internal temperature is close to room temperature.



Picture 5a – Gas control unit – Silver, Gold 29 and Gold 34 models

Instructions for GR-S8 e GR-S9 models:

- 1) Power electrically the oven (turn the switch in [ON] position);;
- 2) Open the gas stop key;
- 3) Press ON-OFF button [1] (picture 5b);
- 4) Wait few seconds, then use the flame setting [2]:
 - ☐ AUT = flame automatic operation;
 - ☐ MIN = minimum flame;
 - ☐ MAX = maximum flame;
- 5) Set temperature rotating potentiometer [3];



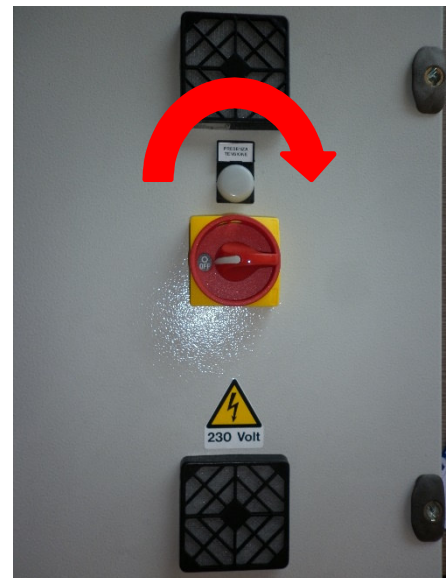
Picture 5b – Gas control unit of GR-S8 and GR-S9 models

Please note: for more informations see the technical data sheet attached to The Manual.

6.1.3 Gas-fired oven with rotating hob

- 1) Check that the power switch of the socket that powers the oven is in the [ON] position;
- 2) Turn the main switch of the cabinet (see picture 6) and check that the "voltage present" light turns on;
- 3) Release the emergency button by turning it clockwise (see operator panel in picture 7);
- 4) Press the "forward" or "back" button to set the desired direction of rotating hob (see picture 7);
- 5) Adjust the rotating hob speed acting on the potentiometer (see picture 7). It is recommended, initially, to position it on "1 run per minute";
- 6) Proceed to ignite the gas in accordance with what is indicated in §.6.1.2

Picture 6 - Electrical cabinet of the rotating hob



IMPORTANT: If you want to reverse the direction of rotating hob, for example after pressing the "forward" button, press the emergency button. With the hob stopped, release the emergency button and press the "back" button.

IMPORTANT: To obtain the full functionality of the oven for as long as possible, it is recommended to follow the above instructions when the internal temperature is close to room temperature.

Emergency button

Potentiometer



Picture 7 – hob operating panel

6.2 OVEN RECURRING IGNITION

Use the following procedures to switch on the oven when the internal temperature of the cooking chamber is well above the ambient temperature (about 200 ÷ 250 ° C or higher).

6.2.1 Wood-fired oven

- 1) Remove the closing device from the opening of the cooking chamber;
- 2) Remove accumulations of ash from inside the chamber that may prevent the wood from lighting properly;
- 3) Add wood, light and wait for the wood to start burning;
- 4) Add some wood logs and wait for the operating temperature.

6.2.2 Gas-fired oven

- 1) Remove the closing device from the opening of the cooking chamber;
- 2) Remove any residues present inside the cooking chamber;
- 3) Power the oven electrically (power switch in [ON] position);
- 4) Open the stop key of the gas supply system;
- 5) Turn on the nozzles necessary to reach the operating temperature;

6.2.3 Gas-fired oven with rotating hob

- 1) Remove the closing device from the opening of the cooking chamber;
- 2) Remove any residues present inside the cooking chamber;
- 3) Turn ON the main switch of the electrical cabinet (see figure 6);
- 4) Unlock the emergency button and activate the rotation of the hob;
- 5) Open the stop key of the gas supply system;
- 6) Act on the gas control unit (see figure 5) to switch on the oven.

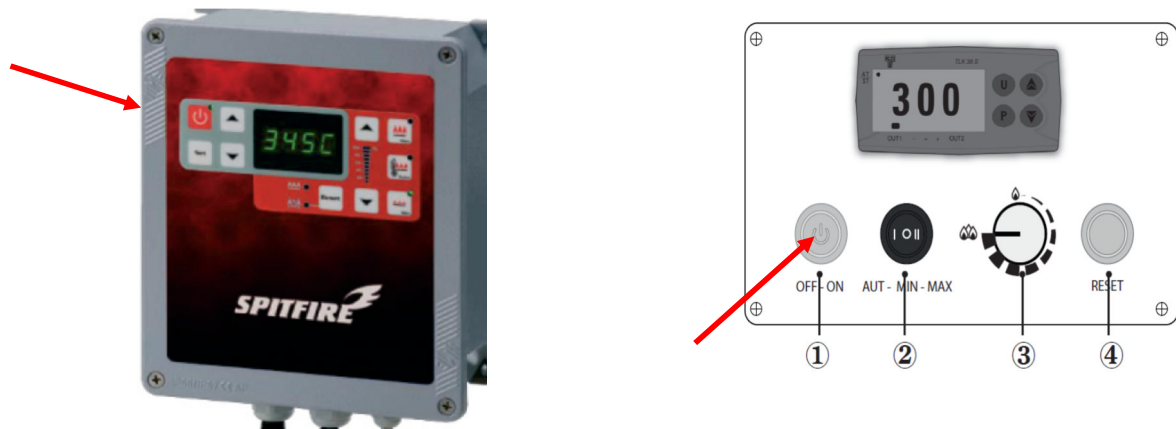
6.3 OVEN TURNING OFF

6.3.1 Wood-fired oven

- 1) Clean very well the cooking chamber;
- 2) If necessary, clean the external support surface;
- 3) Apply the closing device to the opening of the cooking chamber.

6.3.2 Gas-fired oven

- 1) Turn off the gas control unit control button (see picture 8);
- 2) Close the stop key of the gas supply system;
- 3) Turn off the burner acting the switch on the area panel;
- 4) Clean very well the cooking chamber;
- 5) If necessary, clean the external support surface;
- 6) Apply the closing device to the opening of the cooking chamber.



Picture 8 – ON-OFF button according gas control unit models

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6.3.3 Gas-fired oven with rotating hob

- 1) Turn off the gas control unit control button (see picture 8);
- 2) Close the stop key of the gas supply system;
- 3) Clean very well the cooking chamber;
- 4) Press the emergency button on the operator panel (see figure 7);
- 5) Turn off the main switch of the electrical cabinet (see figure 6);
- 6) If necessary, clean the external support surface;
- 7) Apply the closing device of the opening of the cooking chamber.

7 DIAGNOSTICS

Wood-fired oven	
Anomaly	Checks
The temperature of the cooking chamber does not reach the value of $400 \div 450^{\circ}\text{C}$	- Check that the quantity of wood is sufficient; - Check the flue draft, in special, it is not obstructed;
Smoke comes out from the mouth of the cooking chamber	- Check opening flue; - Clean the flue;

Gas-fired oven and fixed hob	
Anomaly	Checks
By pressing the piezoelectric control of the burner, no flames are seen coming out of the nozzles	- Check that the oven is electrically powered; - Check that the gas stop key is open;
The temperature of the cooking chamber does not reach the value of $400 \div 450^{\circ}\text{C}$	- Check that all the flames are lit; - Check the flue draft, in special, it is not obstructed;
Smoke comes out from the mouth of the cooking chamber	- Check opening flue; - Clean the flue;

Gas-fired oven with rotating	
Anomaly	Checks
By pressing the piezoelectric control of the burner, no flames are seen coming out of the nozzles	- Check that the oven is electrically powered; - Check that the gas stop key is open;
The temperature of the cooking chamber does not reach the value of $400 \div 450^{\circ}\text{C}$	- Check that all the flames are lit; - Check the flue draft, in special, it is not obstructed;
Smoke comes out from the mouth of the cooking chamber	- Check opening flue; - Clean the flue;
Turning ON the switch on the hob electrical cabinet, the "voltage present" light does not come on	- Check that the switch on the area panel is turned [ON]; - Check the integrity of the fuses (inside the hob electrical cabinet); - Check the functionality of the "voltage presence" lamp;
By pressing the "forward" or "back" button on the hob operator panel, the hob does not rotate;	- Check that the hob power supply panel is powered ("voltage presence" light on); - Rotate and extract the emergency button; - Check that the inverter power supply magnetothermic switch (inside the hob panel) is in the [ON] position;

8 OVEN PREVENTIVE MAINTENANCE



ATTENTION: To ensure the health and safety of operators, carry out preventive maintenance interventions according to the indicated frequency. In case of intensive use of the oven, it is advisable to increase the frequency of interventions.



ATTENTION: Have maintenance interventions carried out only by qualified personnel experienced, in particular, in the electricity sector.

Type of oven	Frequency	Intervention
All types of oven	Yearly	Clean flue (Attention: in the case of a draft reduction or of intensive use of the oven, increase the frequency of interventions)
Gas-fired oven with or without rotating hob	quartely	In the case of using a rubber tube for gas supply, check the expiration date by which it must be replaced;
	Yearly	In the case of using a safety pipe for gas supply, check the tightness;
		- Clean the burner nozzles eliminating any oil presence; - Check the tightness of the earth cable;
Gas-fired oven with rotating hob	Yearly	Check the tightness of the components and cables inside the hob electrical cabinet;
		Check the tightening of the fixing screws of the rotating support located under the cooking chamber;

9 LIST OF FINISHES AND ACCESSORIES

Code	Component description	Technical characteristics
SP-SILVER	Spitfire Silver gas burner	Alim.: 230 V – 50 Hz; 2 flames; Pot. Term.: 25 kW;
SP-GOLD 29	Spitfire Gold gas burner	Alim.: 230 V – 50 Hz; 8 flames; Pot. Term.: 29 kW;
SP-GOLD 34	Spitfire Gold gas burner	Alim.: 230 V – 50 Hz; 8 flames; Pot. Term.: 34 kW;
DVFO-TE1	Thermometer	
DVFO-CCC1	Cooking chamber mouth closure	AISI275 still - thickness 7 mm;
DVFO-CPL1	Wood container	

10 ATTACHMENTS

- Wiring diagram of Gas fuel system;
- User manual of the gas system control unit;
- Wiring diagram of the power supply system of the rotating hob (only for ovens equipped with this system);