

User's guide



"DIRECT-COOKING" OVENS



ROSSOFUOCO®

Wood burning ovens & barbecues

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NOTICE

This manual provides information about 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.

This 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 or download from the download section of our web site (www.rossofuoco.com).

SAFETY AND E CONTRAINDICATIONS

Read carefully the entire manual.

1. The oven is designed exclusively for cooking food and should not be used for any other purpose.
2. 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.
3. All local regulations, including those that refer to national and European laws must be respected when installing or using the unit.
4. The oven must be placed on a floor or on a platform leveled and with appropriated load bearing capacity in order to sustain the weight of the oven declared by the manufacturer (for built-in ovens. If you install the oven on the cart supplied by the manufacturer use a proper equipment for lifting and handling the equipment; 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.
5. When you install the oven remove all the protective films, the internal and the external packagings.
6. The outdoor oven must be placed in a suitable position so that the smoke does not create any damage or trouble.
7. The oven must be installed to provide access to clean the flue.
8. 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.
9. The oven only when you are equipped with oven mitts able to provide adequate protection against heat.
10. Do not touch the oven during normal operation without these protections.
11. **WARNING:** Accessible parts may become hot during use. Children should be kept away.
12. 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.
13. 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.
14. The oven must be steadily controlled by the user during its normal operation.
15. The combustion chamber must always remain closed during operation of the oven, except during the charging of the wood.
16. 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 3 kg at power up.
17. Never introduce paper, plastic or silionic materials in order to avoid possible generations of flames.
18. If you see smoke, turn off the oven keeping the door closed in order to extinguish any flames.
19. Follow the detailed instructions for cleaning door seals, cavities and adjacent parts.
20. 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 turning on 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. Clean the equipment thoroughly following the procedures indicated in this manual.
21. 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.
22. It is recommended to remove 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.
 23. Any repair, replacement or maintenance must be performed by qualified technician authorized by the manufacturer.
 24. Please contact your dealer or the manufacturer directly for the resolution of any problem.
 25. 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.
 26. In case of fire, use carbon dioxide (CO₂) extinguishers; do not use water or powder extinguishers.
 27. 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.
 28. If the oven is equipped with a gas burner, refer to the manufacturer's manual for installation and use.
 29. 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.
 30. Do not use any accessories other than those supplied with the oven or suggested by the manufacturer.
 31. 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.
 32. Don't use fuels other than those recommended, including liquids.
 33. Do not use the unit in physical and mental condition impaired, or under the influence of alcohol, narcotics or psychotropic drugs.
 34. Do not cover, damage or remove the license and/or technical plates applied on the oven and on it's 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

Table 1 – technical data of the equipment

General data	Descrizione
Manufacturer	ROSSOFUOCO s.r.l. unipersonale Via Cavalieri di V. Veneto, 21 61045 PERGOLA (PU) Tel. +39 0721735926 - fax +39 0721737107
Manufacturer's brand	Rosso Fuoco
Model	see rating plate on the oven
Serial number	see rating plate on the oven
DIMENSIONS AND WEIGHT OF THE OVENS Width x Length x Height; Weight (the height is indicated without chimney)	
Outdoor ovens PIU'TRECENTO	990x1135x520 mm; 158,5 kg
Outdoor ovens NONNALUISA	990x835x520 mm; 108,5 kg
Outdoor ovens BENNI	985x840x500 mm; 98 kg
Outdoor ovens CAMPAGNOLO	790x740x520 mm; 77 kg
Outdoor ovens MINO	705x485x315 mm; 34 kg

CLIMATE CONDITIONS OF USE	
Temperature	5 – 40 °C
Relative humidity	20 – 90 %
THERMAL FEATURES	
Maximum load of firewood	2-3 Kg max
Calorific Value low. Ki	3500 Kcal/Kg
Useful Thermal Energy (Q)	8500 Kcal/carica
Maximum temperature of the oven (Tf)	400 °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
GAS BURNER	
Refer to the manufacturer's manual for the technical characteristics of the gas burner.	

Accessories supplied with the oven

Oven mitts - User and installation handbook

TECHNICAL DESCRIPTION OF THE OVEN

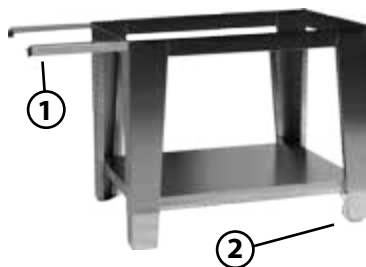
The oven consists essentially of a metal casing (or container), of an internal chamber called "cooking and combustion chamber" that is connected directly to a particular flue for the output of the smoke. In the lateral spaces between the side panels and the cooking chamber, has been applied a layer of thermal insulation (rock wool) to better protect the outer walls of the oven by the heat and improve the maintenance of right temperature. - The oven is made with hi-quality polished stainless steel, specifically suitable for food. - All materials exposed to the atmospheric agents are treated with additional protection against corrosion that extend the durability. - The oven is equipped with a thermometer to check the temperature inside.

LIFTING AND CARRYING

For lifting and moving the oven use an appropriate equipment able to sustain its weight. Once unpacked, never lift the oven using systems forks.

The oven can be equipped, where not supplied as standard, with our cart (supplied separately on request), with extractable handles (position 1) 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.



BUILT-IN OVEN'S INSTALLATION

For a built-in installation of 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 70/80 centimeters; 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 (150 mm 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 150x150mm (if square) or with a diameter of at least 150 mm. (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. Make sure that the chimney is free from obstructions.
7. 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).

Fig. 3 - Built-in oven's installation scheme

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

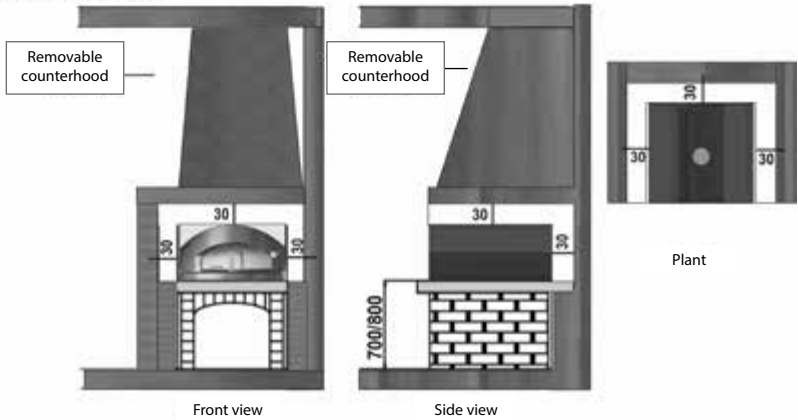
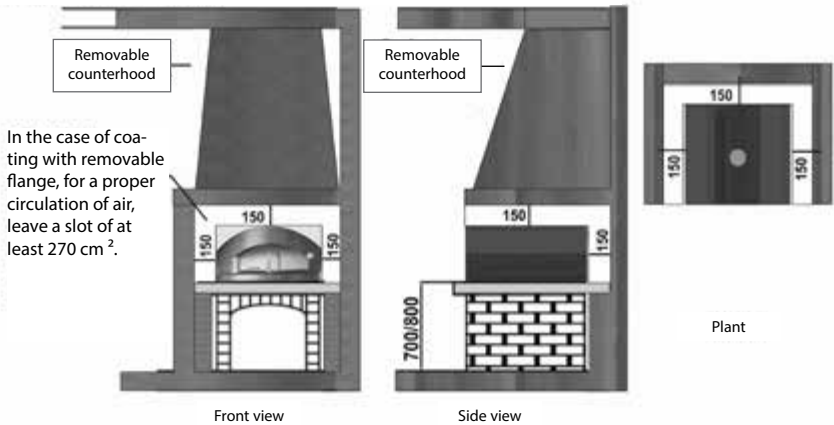


Diagram 2: installation near inflammable materials
(dimensions in millimeters)



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 the oven with small pieces of dry virgin wood; 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

Light the fire using some very small pieces of wood or some few little pieces of paper.

(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.)

In case of installation of the gas burner all operations such as assembly, maintenance adjustment must be done by a qualified technician and must be carried out in compliance with the regulations in force.

The technician must also provide and apply a suitable connector for a perfect connection to the gas supply network.

Attention, even for ovens with gas burner use only the fuel expected by the manufacturer. for more detailed information please refer to the manufacturer's manual

During the heating phase of the ovens **Più Trecento**, **Campagnolo**, **Nonna Luisa** and for the whole period of combustion, place the closing door at least 3 cm from the inside opening of the oven, this is necessary for a correct discharge of the fumes produced by combustion. This operation is not necessary in the **Benni** and **Mino** models where the valve in the chimney must be opened, leaving the front door closed

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 oven rises too, you can momentarily open the door of the cooking chamber to let out a bit of hot air.

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).

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 wich the burning wood turns to

hot coals; hot coals instead of vivid flames will give to the oven 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 gradually small pieces of virgin wood, 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 to use.

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.

In all operations with hot oven, checks continuously it and it's functioning; always use protections to avoid burns.

The temperatures and cooking times given in the following table, 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 empty the oven from the ashes, following the recommendations given in this booklet.

Fig. 4 - Table of cooking times and temperatures

Cooking times and temperatures

Food	Temperature C°	Heating time (minutes)	Cooking time (minutes)	Wood load (Kg.)
Pizza	300-350	10-15	02-03	2-3
Bun	280-300	10-15	15-20	2
Bread	180-200	10-15	45-60	2
Lasagna	280-300	10-15	30-40	2
Roast meat	300-350	10-15	45-60	2
Grilled fish	230-250	10-15	20-30	2
Grilled vegetables	230-270	10-15	20-30	2
Cakes	180-220	10-15	20-30	2

The amount of wood suggested in this 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.

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

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

Thoroughly remove the ashes following the recommendations already given.

TROUBLE SHOOTING

TROUBLE	POSSIBLE REASON	SOLUTION
The thermometer does not work	The thermometer is damaged	Contact the manufacturer or an authorized service center.
The fire does not burn	Damp wood and / or closed valves	Use appropriate wood and / or check the correct opening of the valve.
The oven does not reach the required 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.
Gas burner	refer to the manufacturer's manual	refer to the manufacturer's manual

WARRANTY CARD

To be completed and stored by the customer

Model	Serial	Date of purchase
Stamp and signature of the dealer		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.
Customer's data		
Name	Surname	
Address		
Post code	City	Region/ prov/county
State	Phone number (with international code)	
e mail		

section for the customer



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Model	Serial	Date of purchase
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Customer's data		
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 (when is present) 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.

Warning: 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.



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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

ROSSOFUOCO srl unipersonale
Via Cavalieri di V. Veneto, 21 – 61045 PERGOLA (PU)- ITALY

declares under its own responsibility that the following products:

- CAMPAGNOLO
- NONNA LUISA
- PIU'TRECENTO
- BENNI
- MINO



complies with the following product's standards and subsequent amendments

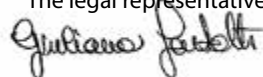
Rule	European references	Description
CEI EN 60335-1(2008)	EN 60335-1 (2002) EN 63335-1/A1 (2004) EN 60335-1/A11 (2004) EN 60335-1/A2 (2006) EN 60335-1/A12 (2006) EN 60335-1/A1/EC (2007)	Safety of household and similar devices nature Part 1: General require- ments
CEI EN 60335-2-102 (2007) A1 (2011)	EN 60335-2-23 (2006)	Safety of household and similar electrical. Part 2: Particular requi- rements for appliances with gas burners, gas oil and solid fuel fitted with electrical connec- tions.
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.

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

Directive/Regulation	Description
Directive 2001/95/EC	Directive 2001/95/EC of the European parliament and of the Council of 03 December 2001 on general product safety.
REGULATION 1935/2004/EC	Regulation 1935/2004/EC of the European parliament and of the Council of 27 october 2004 on general requirements for all food contact materials; this regulation replaces the directives 80/590/EC and 89/109/EC.

Pergola (Italy) , July 12th 2020

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



Labeling

Fig. 1 - data label installed on the oven



Fig. 2 - Security labels installed on the oven





manufactured and distributed by:

ROSSOFUOCO srl unipersonale

Via Cavalieri di V. Veneto, 21

61045 Pergola (PU) - ITALY

P.Iva: 02443170416

tel. +39 0721 735926 - fax +39 0721 737107

mail: info@rossofuoco.com

www.rossofuoco.com