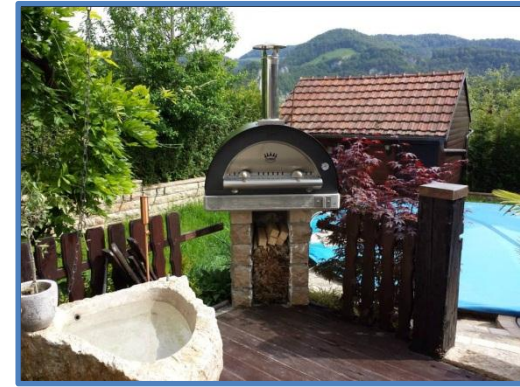




PULCINELLA LINE



OPERATING INSTRUCTIONS



I love the Clementi ovens because they are like me





Il re del fuoco. Dal 1975.



Congratulations for your choice of a wood burning oven by CLEMENTI S.r.l., a company with a great experience in the wood cooking sector.

Our ovens are top quality articles; built with care, precision and selected materials, they are the result of long study and research.

IMPORTANT: for a correct use of the oven, read carefully the following information.



OPERATING INFORMATION

To heat the oven is better to use dry, small cut wood.

You can put the wood in the center of the chamber and light the fire, it is advisable to keep the door closed till the reaching of the temperature desired (about 45 minutes to reach 300°). To reach the maximum temperature of 400°C you need about 4kg of wood for the oven 60x60cm; 5kg for the oven 80x60cm and 8kg for the oven 100x80 cm.

To maintain the temperature desired for a long time it is advisable to spread the embers on the whole oven floor up to the achievement of 400/500 °. When the required temperature is reached, you can move the fire on the left side, thanks to the rake to move the brazier (see the picture).





BAKING TEMPERATURES:

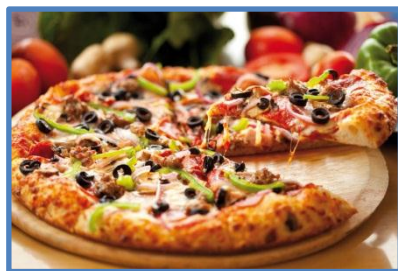
Pizza 300°C

Grilled meat 300°C

Grilled fish 300°C

Potatoes 250/300°C

Cakes about 200°C



The ideal temperature for the using of the oven is 300° . When the temperature drops during the cooking, feed the fire with very little wood. When the oven is working, the temperature should never be over 450°C. Note: The manufacturing firm disclaims all responsibilities if the above mentioned rules and advices are not followed.



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NEAPOLITAN PIZZA

INGREDIENTS:

250 gr of dough;
150 gr of tomato pulp;
oregano;
basil;
olive oil;



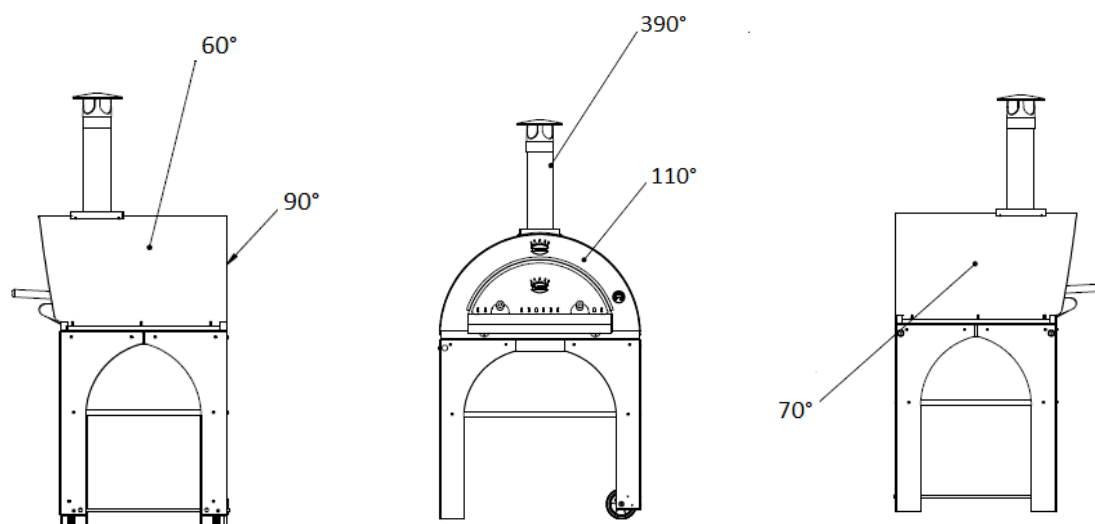
PROCEEDINGS:

Take the dough and place it on a slightly floured pastry board. Stretch the dough out with your hands until making the form desired. Spread the tomato pulp, put the oregano and 2 or 3 leaves of basil over it, leaving about 2 cm of the edge of the pasta (“the frame”) uncovered. Pour abundant oil over it and cook for about 3-4 minutes in a very hot oven at 350-400°C.

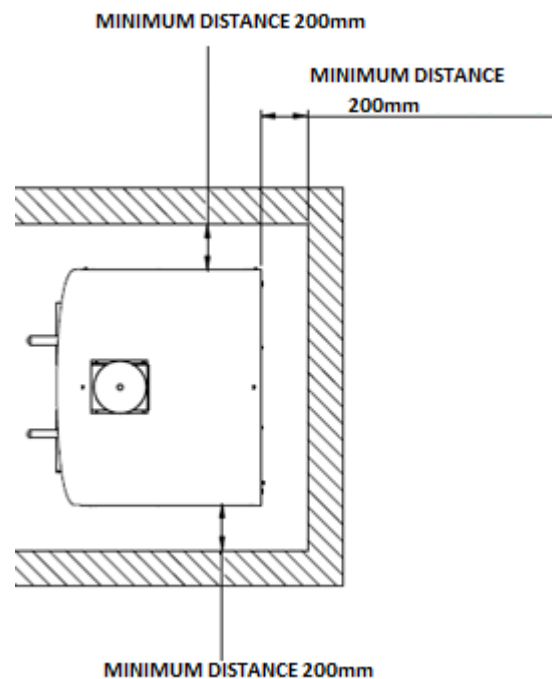


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TEMPERATURES (ATTENTION TO HOT PARTS)



**EXTERNAL TEMPERATURE
REVEALED WHEN THE
THERMOMETER INDICATES 400°**

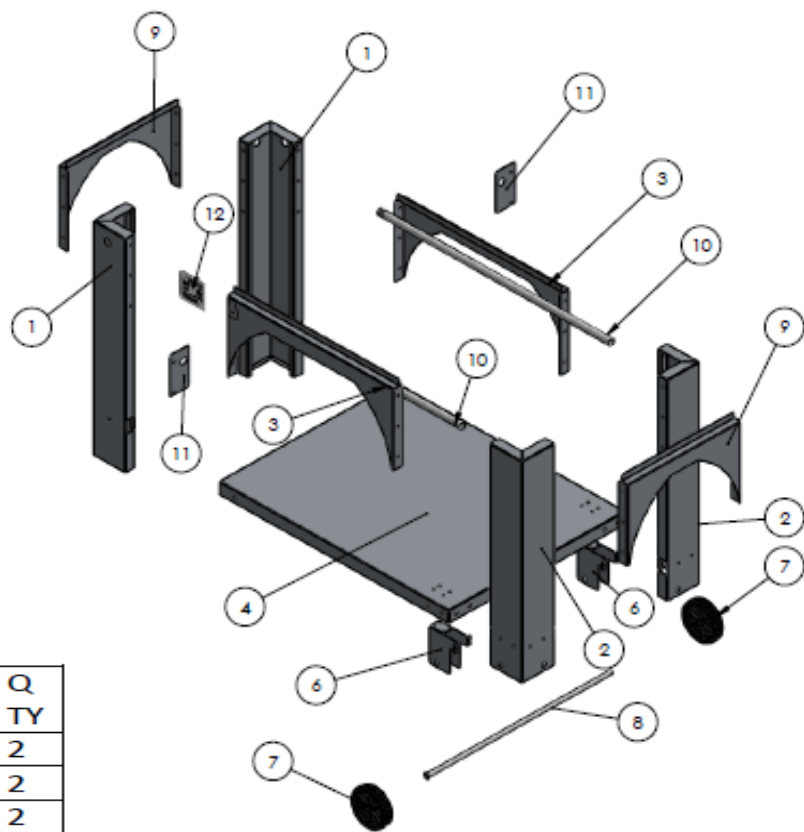
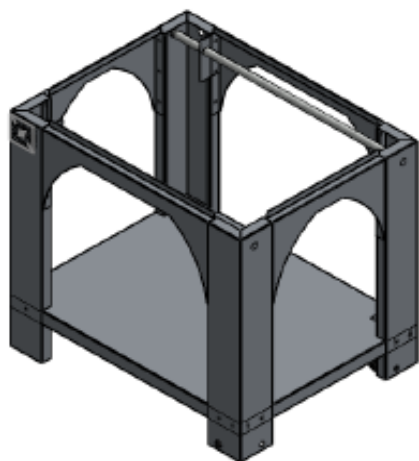





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TROLLEY ASSEMBLY INSTRUCTIONS

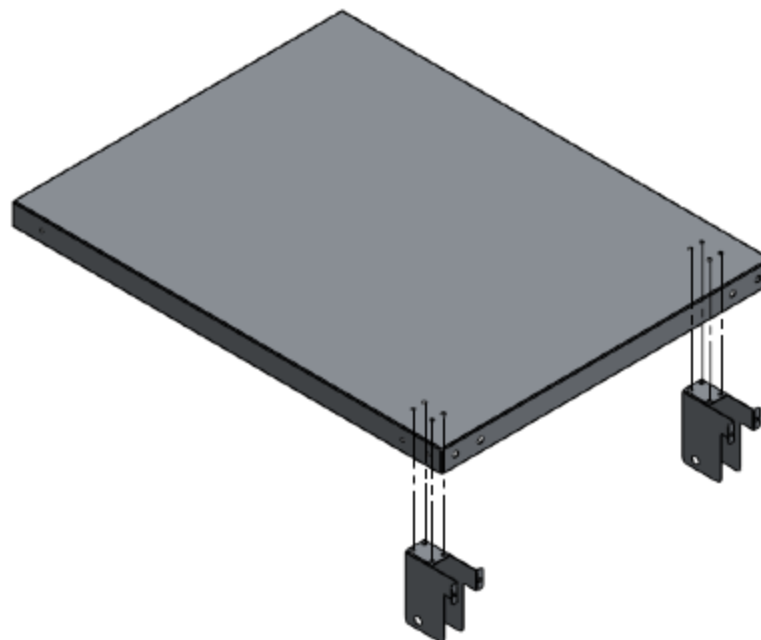





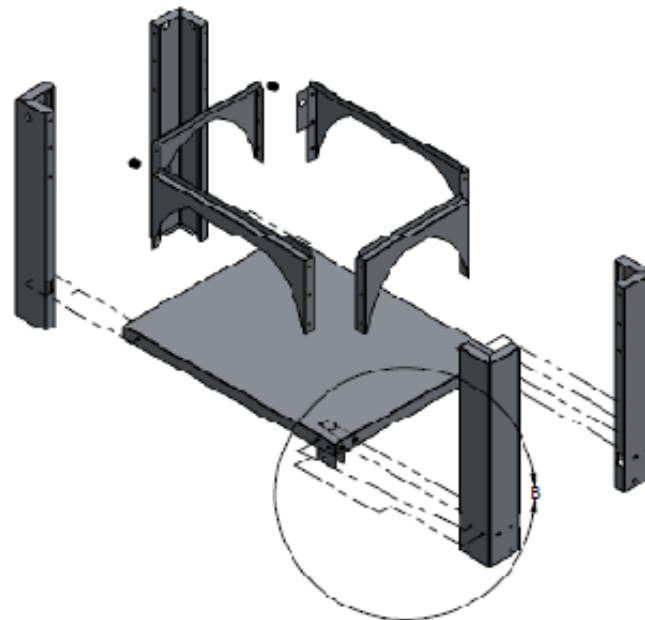
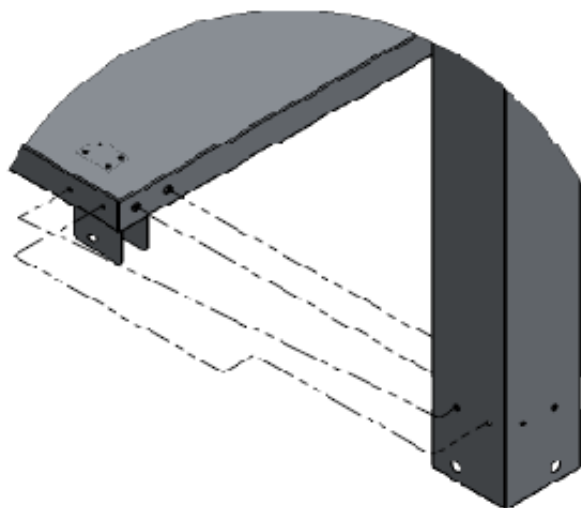
N°	DESCRIPTION	Q TY
1	LEFT LEG	2
2	RIGHT LEG	2
3	FRONT CROSSBAR	2
4	SHELF UNDER THE TROLLEY	1
6	RETAINING BRACKET FOR THE WHEEL	2
7	WHEEL	2
8	AXIS FOR THE WHEELS	1
9	LATERAL CROSSBAR	2
10	HANDLE	2
11	PIECE OF METAL TO HOLD THE HANDLE	2
12	LOGO CLEMENTI	1

AUTORE	DATA	NOTA			0
materiale:		spessore:	A4	scala: 1:50	codice: G01405
 CLEMENTI srl zona ind. Berberlino, 8 60041 - Sassofenato (AN) Tel. 0730-959642 Fax 0730-959796 diego@clementifornelli.it		progetto: disegno: D. Clementi		descrizione: ASSIEME NUOVO CARRELLO PULCINELLA	rev: 0 data: 05/12/2015

Take 2 pieces (fig.6) and fix them (with the screws supplied) to the shelf (fig.4) matching the holes.

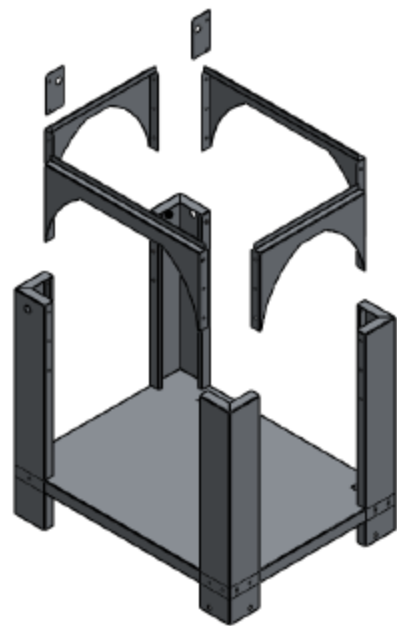


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						ASSIEME NUOVO CARRELLO PULCINELLA			

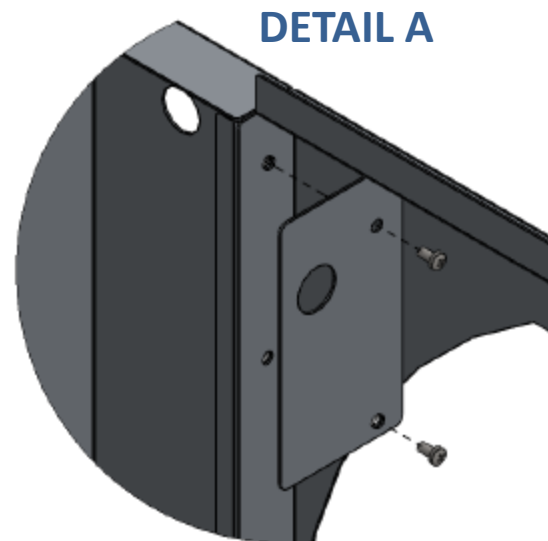
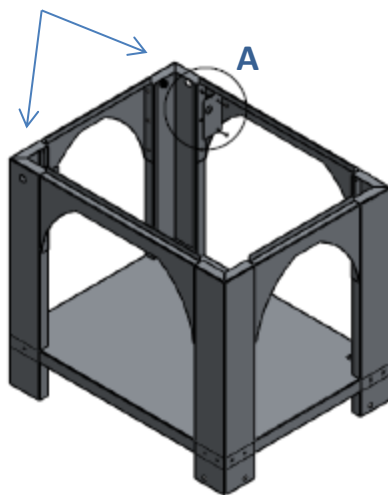


Fix the 4 legs (fig. 1 and 2) with the shelf under the trolley by matching the holes and using the screws supplied, like in the illustration above.

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CLEMENTI srl zona Ind. Barberfido, 8 60041 - Sassoferrato (AN) Tel. 0730-459840 Fax 0730-459796 cle@cleclementi.com		disegno: D. Clementi		descrizione: ASSEMBLEO NUOVO CARRELLI PULCINELLA data: 05/12/2015		




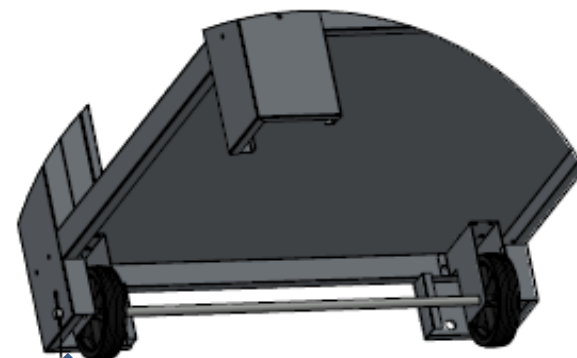
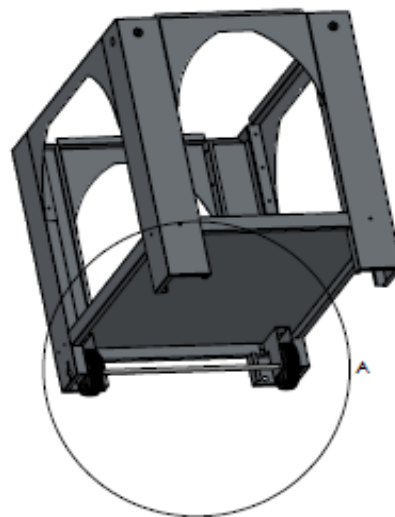
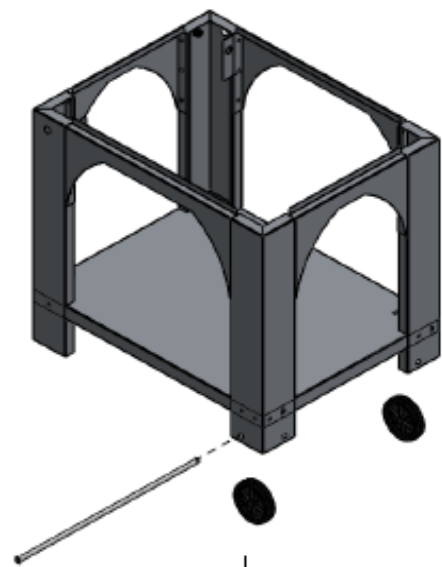
Enter the piece of metal (fig. 11)



Always with the screws supplied,
fix 4 front crossbar (fig. 3 and 9)
with the legs (fig. 1 and 2)
by matching the holes.

At the same time, fix 2 pieces of metal (fig. 11)
on left and on the right like in the detail A


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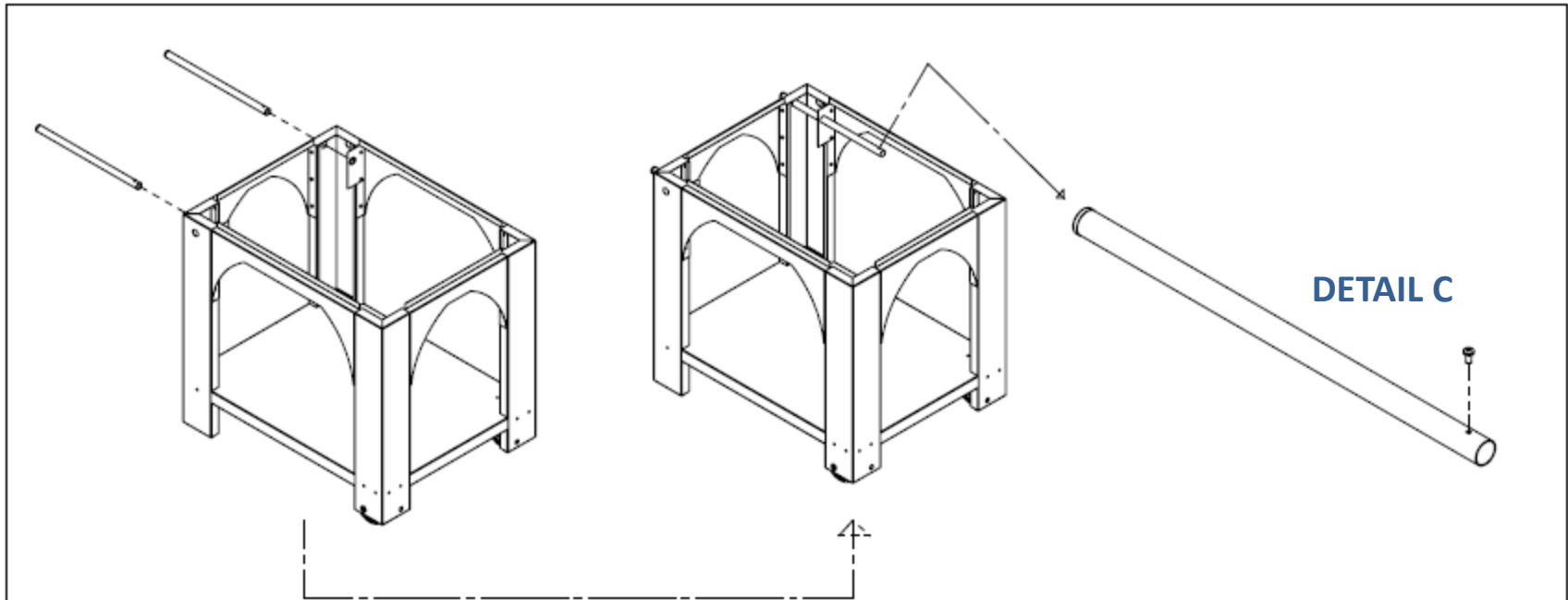


Enter the wheels (fig. 7) and the axis for the wheels (fig. 8) like illustrated in the image, then use the metallic piece to stop the wheels (see detail B)


After entering the axis for the wheels (fig. 8) put the metallic piece in the hole and turn the two tabs (see the picture)

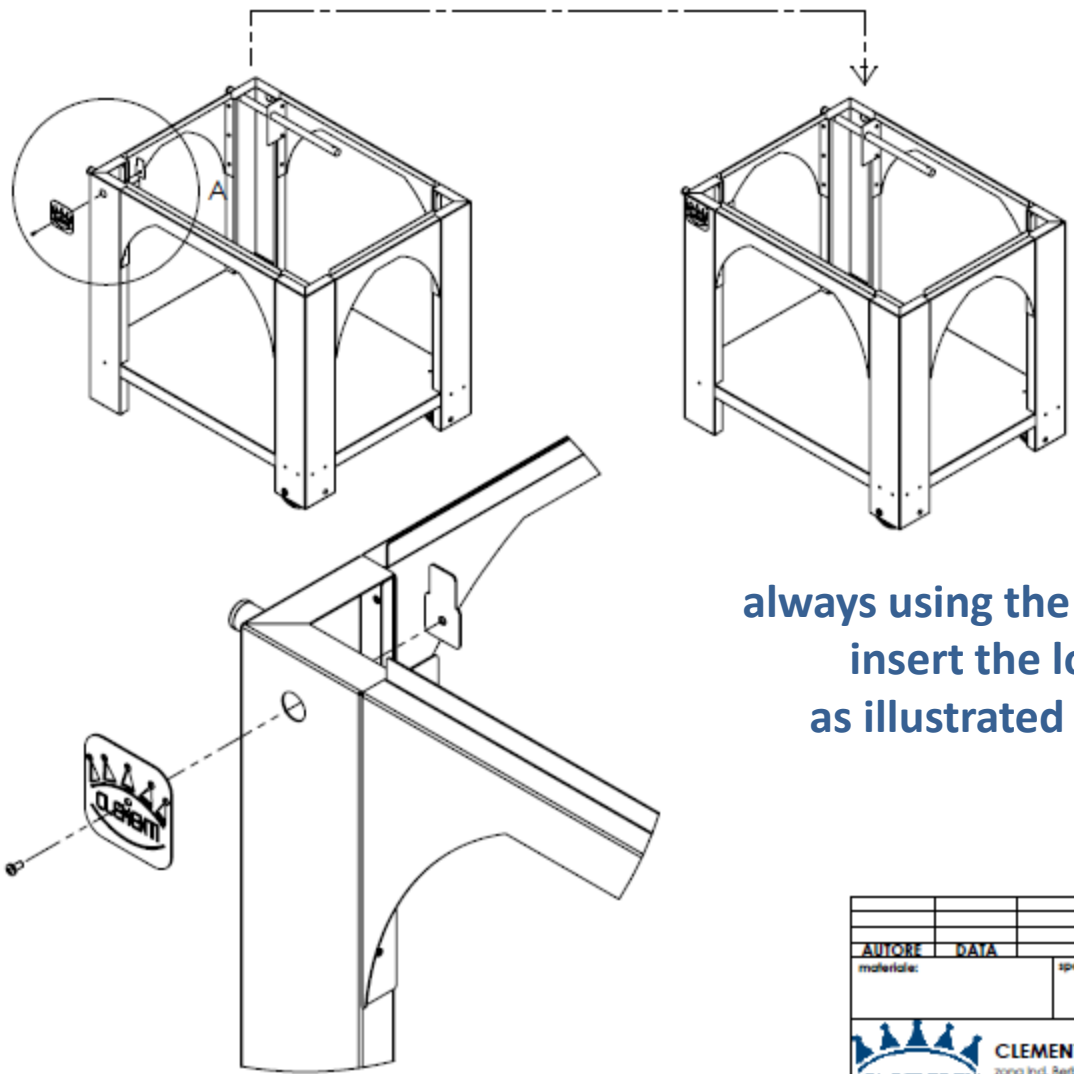


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data: 05/12/2015										




insert the handles (fig. 10)
 on both the sides of the trolley,
 like illustrated in the image,
 then insert the screw on both the handles
 (see DETAIL C)

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 CLEMENTI srl zona ind. Barberina, 8 60041 - Sassofenato (AN) Tel. 0730-959862 Fax 0730-959796 diego@clementi.com		progetto:			descrizione:				
I.r.l. s. r.l. AN, 201197 L		D. Clementi			ASSIEME NUOVO CARRELLO PULCINELLA data: 05/12/2015				



always using the screws supplied,
insert the logo (fig. 12)
as illustrated in the images

AUTORE		DATA		NOTA				0	
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								rev: 0	
 CLEMENTI srl zona Ind. Berberina, 8 60041 - Sassofenato (AN) Tel. 0730-959662 Fax 0730-959796 diego@clementi.com.it		progetto:		descrizione:					
		D. Clementi		ASSIEME NUOVO CARRELLO PULCINELLA		data: 05/12/2015			



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**HOPING THAT YOU
ARE SATISFIED WITH
YOUR PURCHASE OF
OUR OVEN, WE CAN
ONLY WISH YOU:**

ENJOY YOUR MEAL!!!

