

# USER MANUAL

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## USER MANUAL PIERO OVEN

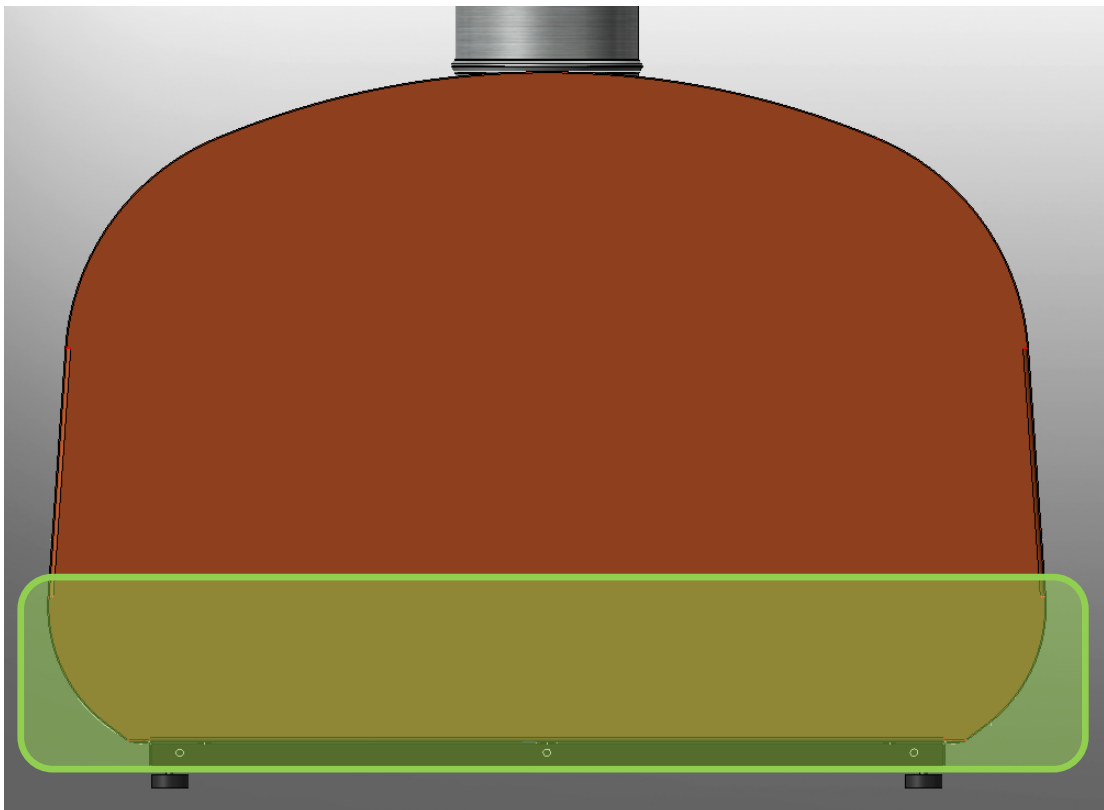
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PLEASE NOTE BELOW THE MODEL, SERIAL NUMBER AND DATE OF PURCHASE FOR FUTURE REFERENCE:

model\*: .....

serial number\*: .....

purchase date: .....



\*The identification plate is visible at the rear of the oven.

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Dear customer

we want to thank you for choosing our products. **This manual will allow you to install and use your oven safely and in the best possible way. We recommend that you read the following manual carefully before turning it on for the first time.** Should you have any doubts or problems, please contact your dealer who will provide you with the best assistance and support.

### HOW TO TAKE CARE OF AND CONSULT THE MANUAL

- Take care of this manual because it is an integral part of the oven you purchased, and therefore it should be kept for the entire life of the product and for future reference.
- In case of loss or improper storage, you can request a copy from the dealer or the manufacturer specifying the oven model.
- Important information or information which requires attention is reported **in bold**
- The "notes" provide additional information
-  the warning symbol indicates that you should read and understand the message referred to because failure to do so may compromise the functionality of the oven or cause damage or injury to the user.

### SAFETY

- Appliance for external use only (outdoors).

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**Use is prohibited in closed areas, campers or boats.**

- **If, when not in use, it is stored indoors or in closed rooms, it is compulsory to disconnect the gas cylinder, which must be stored outdoors and safely in accordance with local regulations.**
- **When used, the appliance must be supervised and never left on without the presence of an operator.**
- **Special care must be taken to ensure that children or people with cognitive impairments stay away from the appliance, even when not in use, in order to avoid accidents or serious injuries.**
- **Also be careful of any pets that might interfere or cause damage during operation.**
- **Parts of the oven may become very hot during and immediately after use - use suitable gloves and protection.**
- **Do not move the oven when in use, wait until the internal temperature is below 40/45°C before moving it or putting it back indoors (Only after disconnecting the gas cylinder).**
- **Metal parts may be sharp, use suitable gloves when lifting or handling this product.**
- **This appliance must not be used as a heating source or for any other purpose other than for its intended use.**
- **Appliance is for domestic use and it is not intended for commercial and/or professional use.**

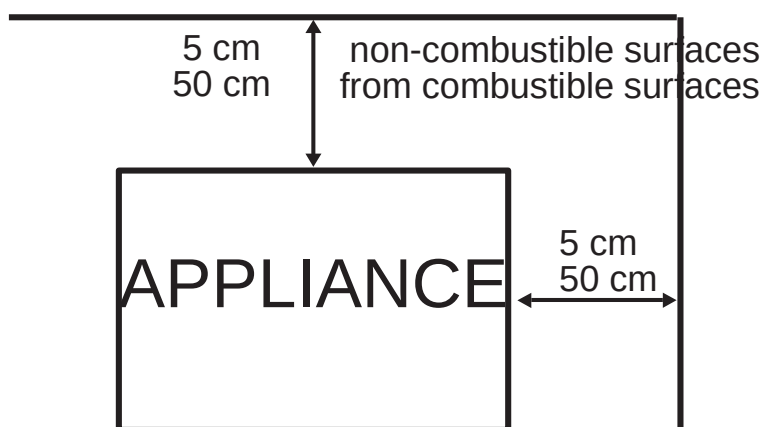
## INSTALLATION

- **The appliance must be positioned at least 5 cm away from non-combustible surfaces and at least 50 cm from each side and from**

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the rear. If the legs are not installed, the unit should only be placed on a non-combustible surface.



- Do not place it under a cover or shelter that might be flammable.
- DO NOT restrict the airflow to the unit.
- Keep the area around the equipment free of combustible materials, petrol and all flammable liquids and vapours.
- Your new oven is factory configured for use with LPG gas.
- The burner has been adjusted at the factory and it will not be necessary to make any changes to the setting for proper use.

### PRECAUTIONS FOR GAS CYLINDER!



- We recommend using cylinders weighing no more than 10 Kg if stored in the oven trolley.
- Maximum length of the gas pipe allowed is 1.5mt
- Always handle the gas cylinder with care. Never put it back in a horizontal position as the valve could get damaged. This could cause serious safety problems. Always use the cylinder in an

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**upright position. If positioned horizontally, the cylinder may allow the combustible liquid to reach the pipes, causing damage and the risk of explosion.**

- **Always place the cylinder in an accessible location to facilitate turning it on and off in case of emergency.**
- **Never subject cylinders to heat. The internal pressure could increase and exceed its safety limits.**
- **Never store Butane or Propane gas cylinders (even if empty) in the house, basement or cellar. Propane gas is heavier than air, if there is a leak the gas will accumulate at the lowest level and become dangerous if there is a spark or flame.**
- **Never store spare cylinders of Butane or Propane gas near the appliance in use - "danger of fire/explosion".**

## STORAGE AND CONSERVATION

When storing the appliance due to long periods of inactivity, remove the cylinder and cover the appliance in a way that ensures good ventilation so as to reduce the formation of condensation.

Store the cylinder outdoors in a well-ventilated area.

## ASSISTANCE

This gas appliance must not be altered or manipulated.

Any repairs or servicing must be carried out by a qualified technician.

Regular maintenance is recommended. See maintenance instructions.



**PRESSURE REGULATOR**

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This device must be equipped with a pressure regulator in accordance with local/national standards and/or regulations with a nominal pressure output of:

**CATEGORY I3+(28-30/37)** Propane 37 mbar. Butane 28-30 mbar.

**CATEGORY I3B/P(30)** Propane/Butane 30 mbar

**CATEGORY I3B/P(37)** Propane/Butane 37 mbar

**CATEGORY I3B/P(50)** Propane/Butane 50 mbar

**NEVER USE A GAS SOURCE WITHOUT PRESSURE REGULATOR.**

### Regular MAINTENANCE

When oven is cool or before each use, remove any food residues from the hob due to previous preparations. Use a vacuum cleaner to clean and empty the area around the burner to avoid malfunctions due to ash or food residue. External parts should be cleaned regularly to prevent oxidation, especially steel parts. Use specific cleaning products for stainless steel. Even if the steel is of good quality, over time, and if not treated regularly, it may present surface stains that in no way compromise the safety and functionality of your oven. Oxidation may occur in the presence of salt and/or moisture. After cleaning, and in order to improve protection, apply a light layer of Vaseline oil. If not used for a long time, shelter it in a dry and ventilated environment or

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protect it with a suitable cover to ensure ventilation and to prevent condensation.

Note: if there are long periods of non-use, clean the oven immediately afterwards (as soon as it has cooled down) because deposits of fatty residues and/or acidic food could affect and stain the steel parts, making it difficult to clean them after a long time.

### INSTALLATION AND FIRST IGNITION

Follow the precautions and recommendations listed in the "installation" section to position the oven correctly and safely. In models equipped with a trolley, after positioning it, ensure that the oven is stable to avoid accidental movement during use. If possible, place it on hard or compact surfaces so as not to alter the oven set-up during use. In free-standing models, make sure that the support surface is fireproof.

#### Technical data for gas connection

**The inlet pipe of your utility should NOT be less than:**

Ø1/4" = 8 mm for Propane

**The recommended pressure for optimal operation is:**

30 / 37 / 50 mbar for PROPANE

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The maximum capacity of the appliance is around **8000 Kcal/h** which is equivalent to about **10 kW/h**

30Mbar pressure and PROPANE gas

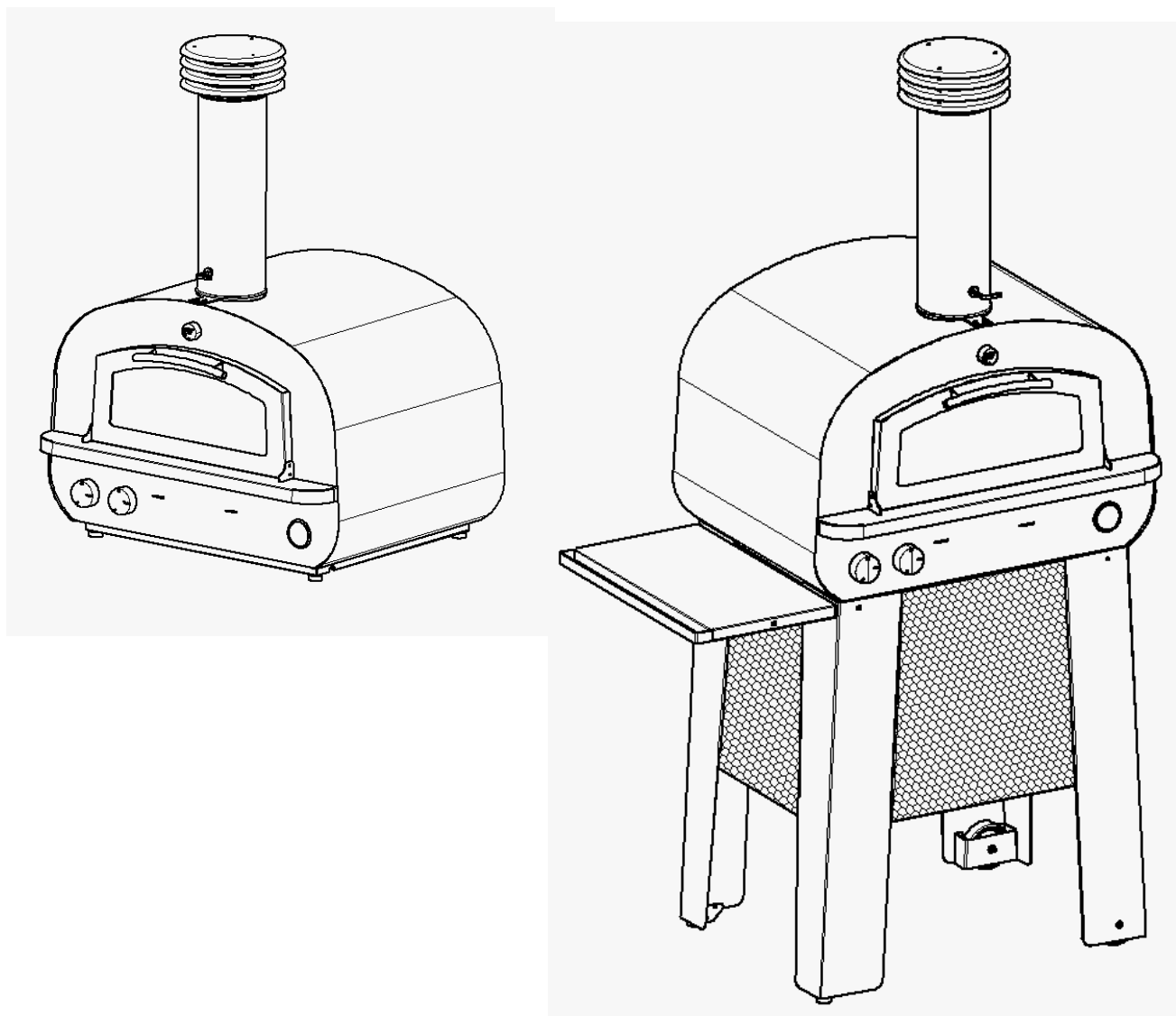
**max. hourly consumption**

PROPANE 1.0 Kg/h

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### TYPE OF OVEN: FREE STANDING OR TROLLEY VERSION

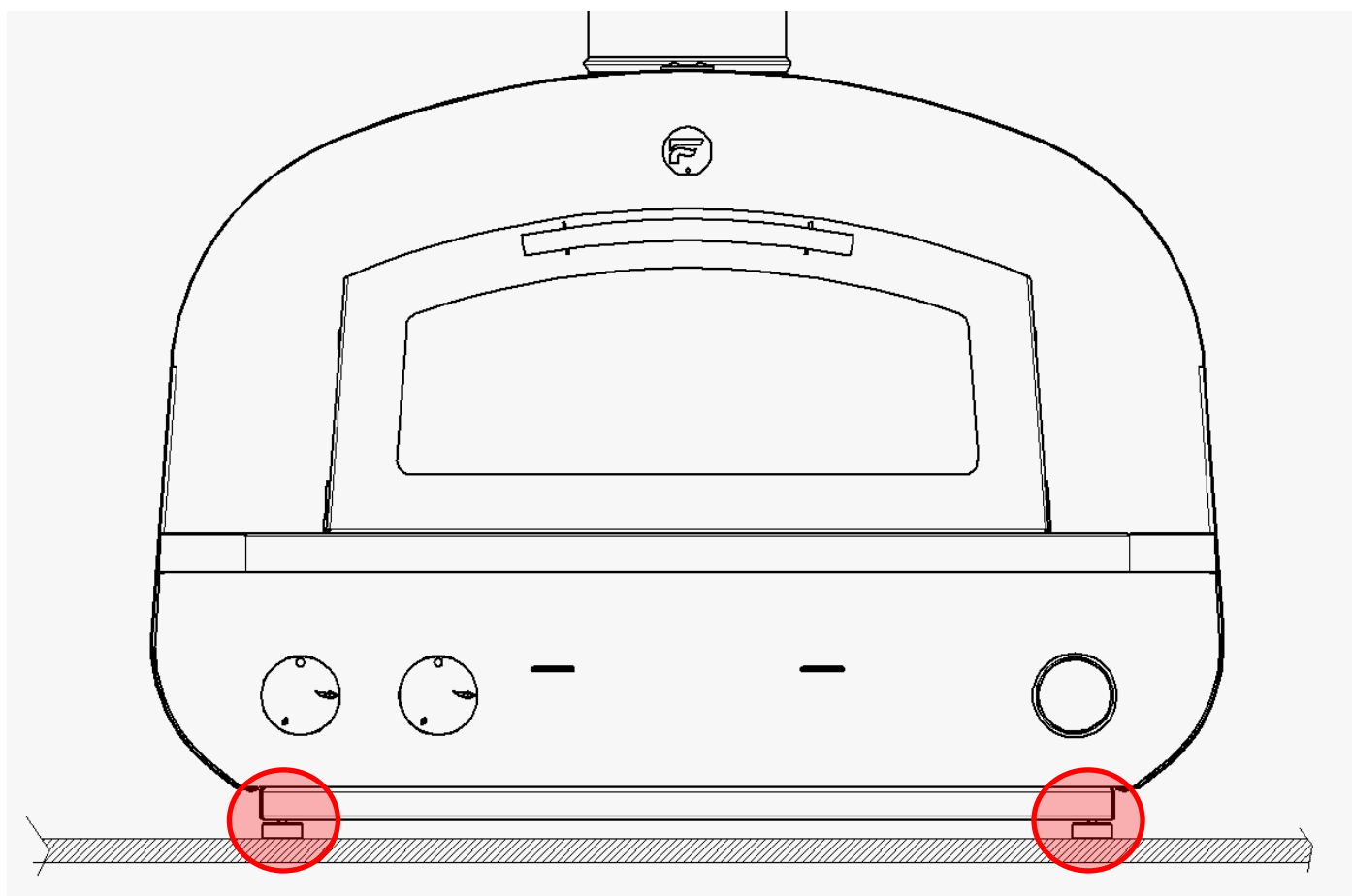


Free standing models must always be placed on a fireproof surface while trolley models can be transported and positioned according to safety instructions and distances from flammable materials as seen in the previous chapters.

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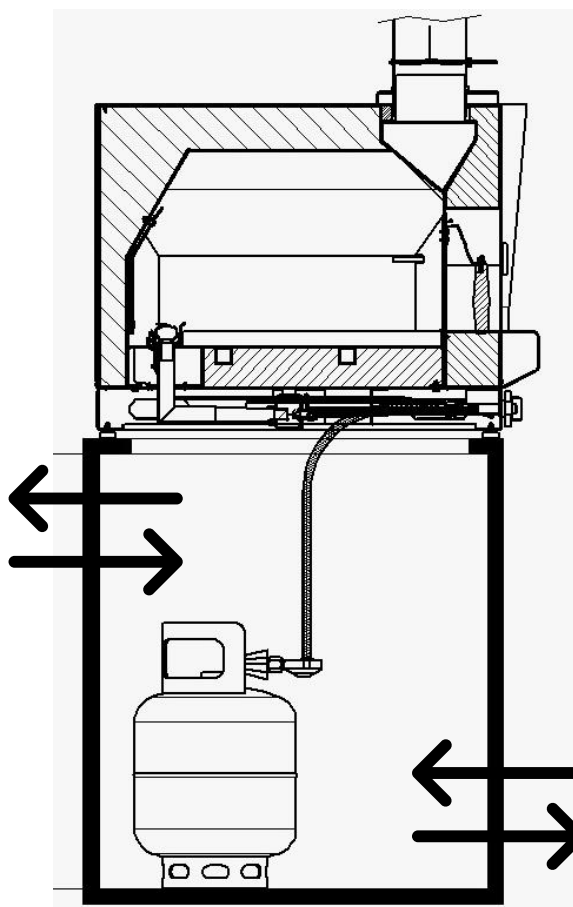
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In the free-standing version there are non-slip rubber feet at the base of the oven that can be adjusted in height for optimal levelling and good ventilation in the lower part of the oven itself. Removing these feet and placing the entire base of the oven on the table could compromise or limit the performance of the burner as well as compromise operating safety and lead to excessive heat accumulation in the lower part of the oven and inside the control panel.



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If the oven is placed on a furniture unit, make sure that it is strong enough to support its weight. Always leave one side open if the gas cylinder is placed inside the furniture unit or ensure adequate air intakes to prevent gas accumulation that could result in fire or explosion. Adequate ventilation also prevents the gas cylinder from overheating. **In the event of a malfunction and/or outbreak of fire it must be possible for the user to take prompt action to close the cylinder valve and make it safe.** Never store spare cylinders (even empty ones) near the oven. They must be stored safely.

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In the trolley versions, the lower support surface can also be used for placing the cylinder. This ensures stability when the oven is moved and repositioned in addition to ensuring the vertical position for proper use. Suitable cylinders that can be inserted in the structure must be small (camping type\*). Cylinders of larger dimensions are not suitable, both because of their size and because they are too close to the bottom of the oven which may become very hot during use.

Conventional gas cylinders should be placed in the vicinity of the oven and their stability must be ensured to avoid them tipping over.

**N.B. Moving the oven is allowed only if it is cool and after closing the cylinder valve if the cylinder is housed in the appropriate surface of the trolley. If the cylinder is out of the trolley, it is advisable to close the valve and disconnect it before moving the oven to avoid the cylinder from overturning and/or being damaged, which could compromise its use and functionality and cause fire and/or explosion.**

\*Check the dimensions because there are no standard sizes. There are various sizes and for the same weight they may differ between suppliers. Approximately the maximum cylinder height should be no more than 400mm.

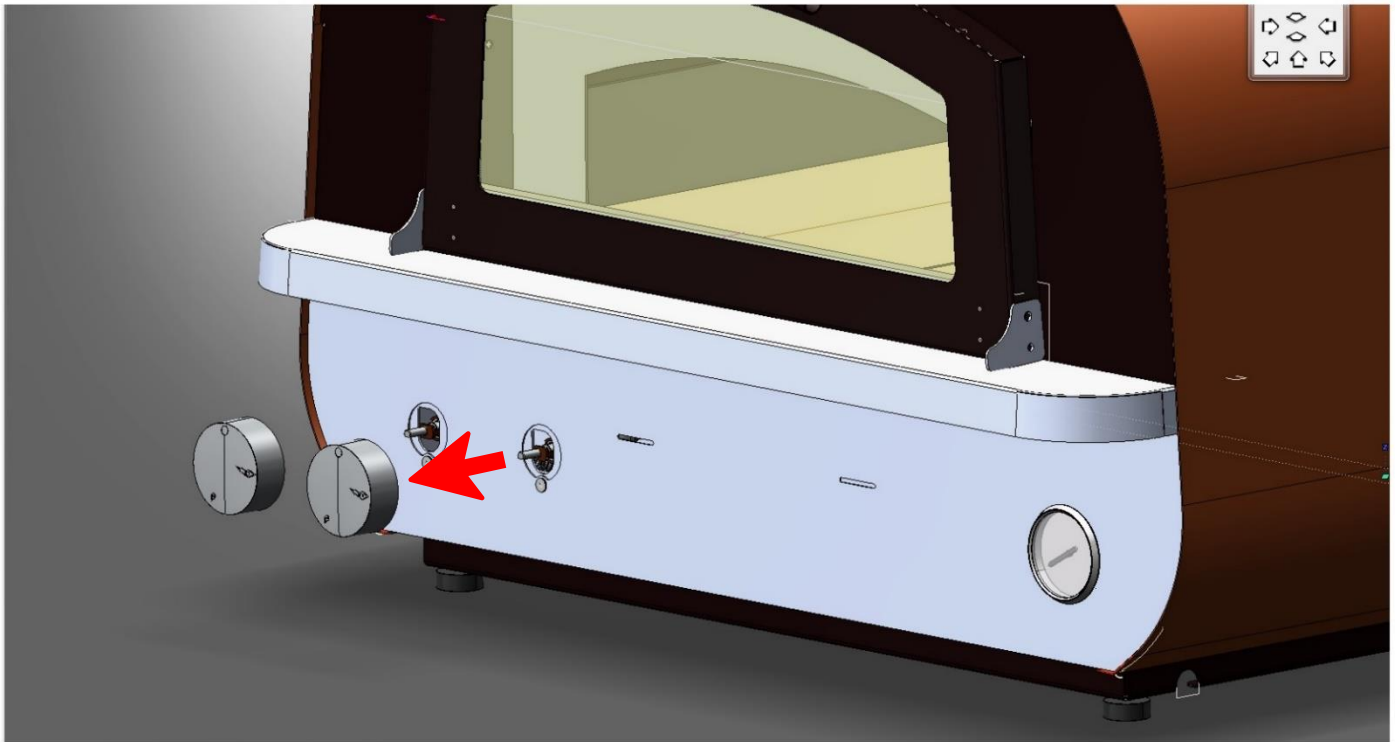
### CYLINDER CONNECTION

The cylinder must have a pressure regulator (not supplied) suitable for the type of gas used, while the oven is already equipped with the pipe

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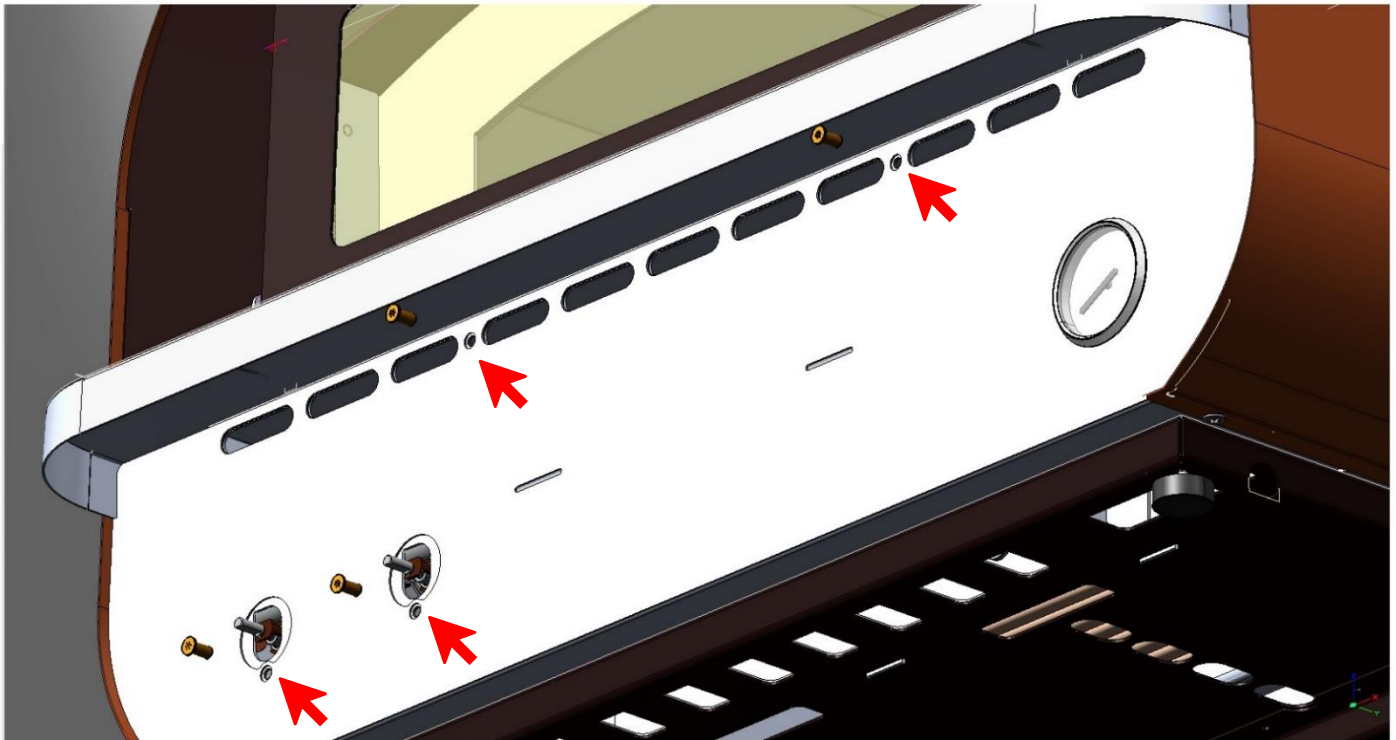
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(~1.5mt) that must be connected to the pressure regulator. If it is necessary to change the gas pipe because of safety reasons or due to wear and tear, follow the instructions below.

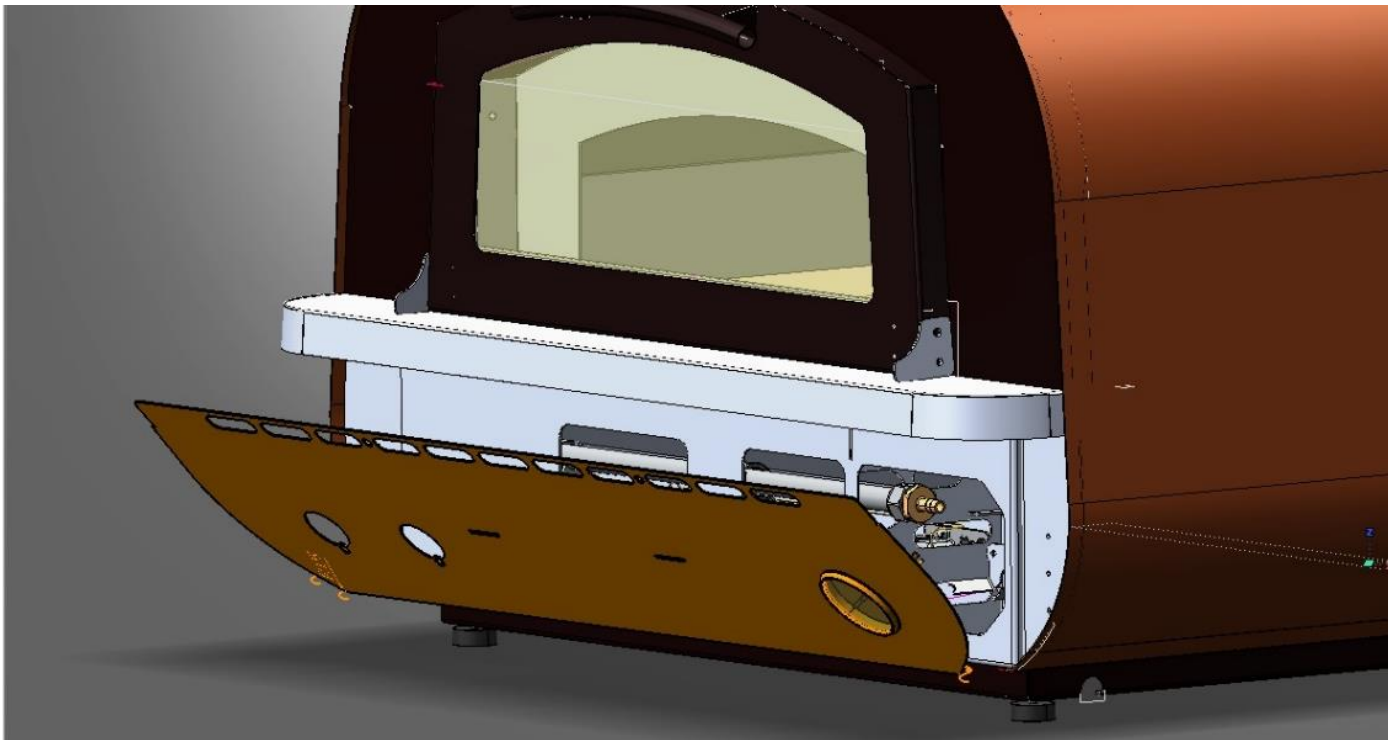


Gently pull the knobs until they detach from the valve block.

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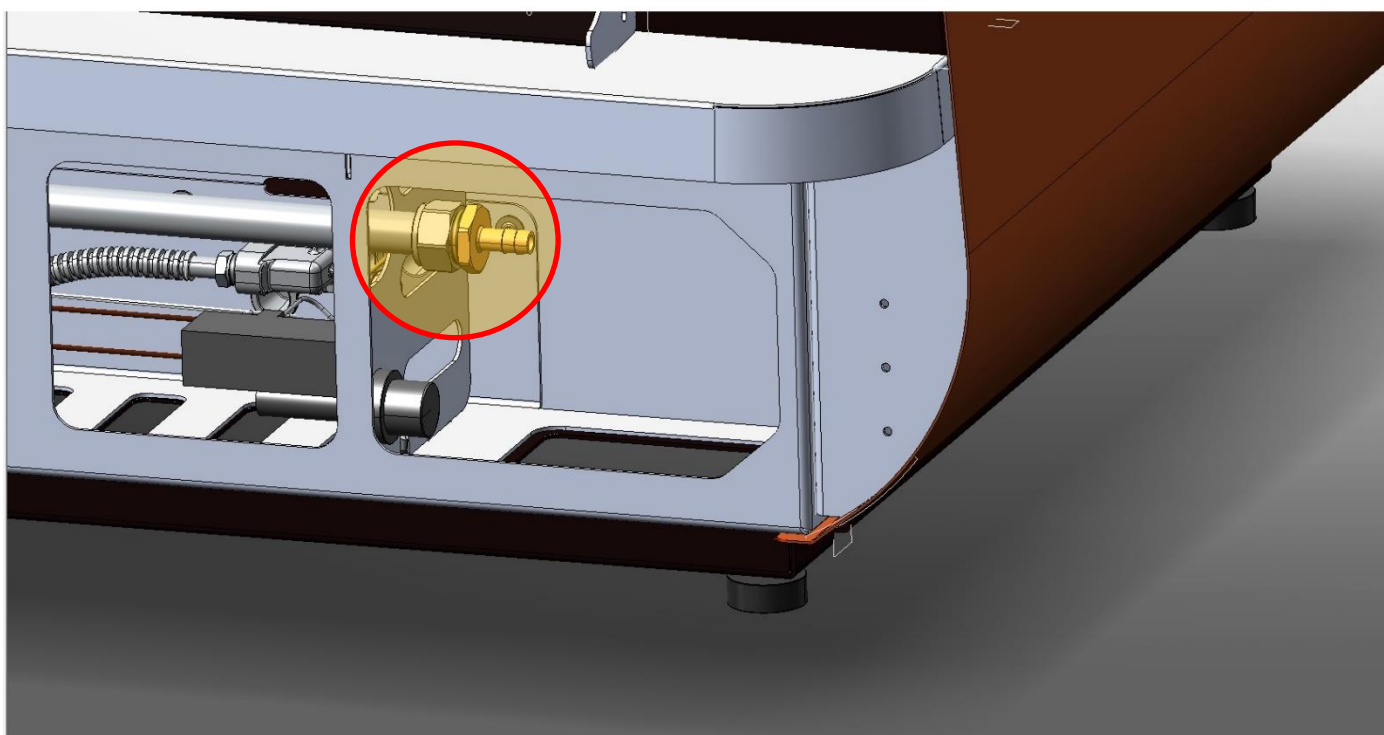
Locate the 4 screws indicated in the arrows, 2 under the knobs and 2 under the shelf. Unscrew and save for reassembly.



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At this point the cover is supported only by the side magnets. Pull slightly to detach it. Pay attention to the capillary tube of the thermometer that is inside the structure, make sure not to crush or bend it.

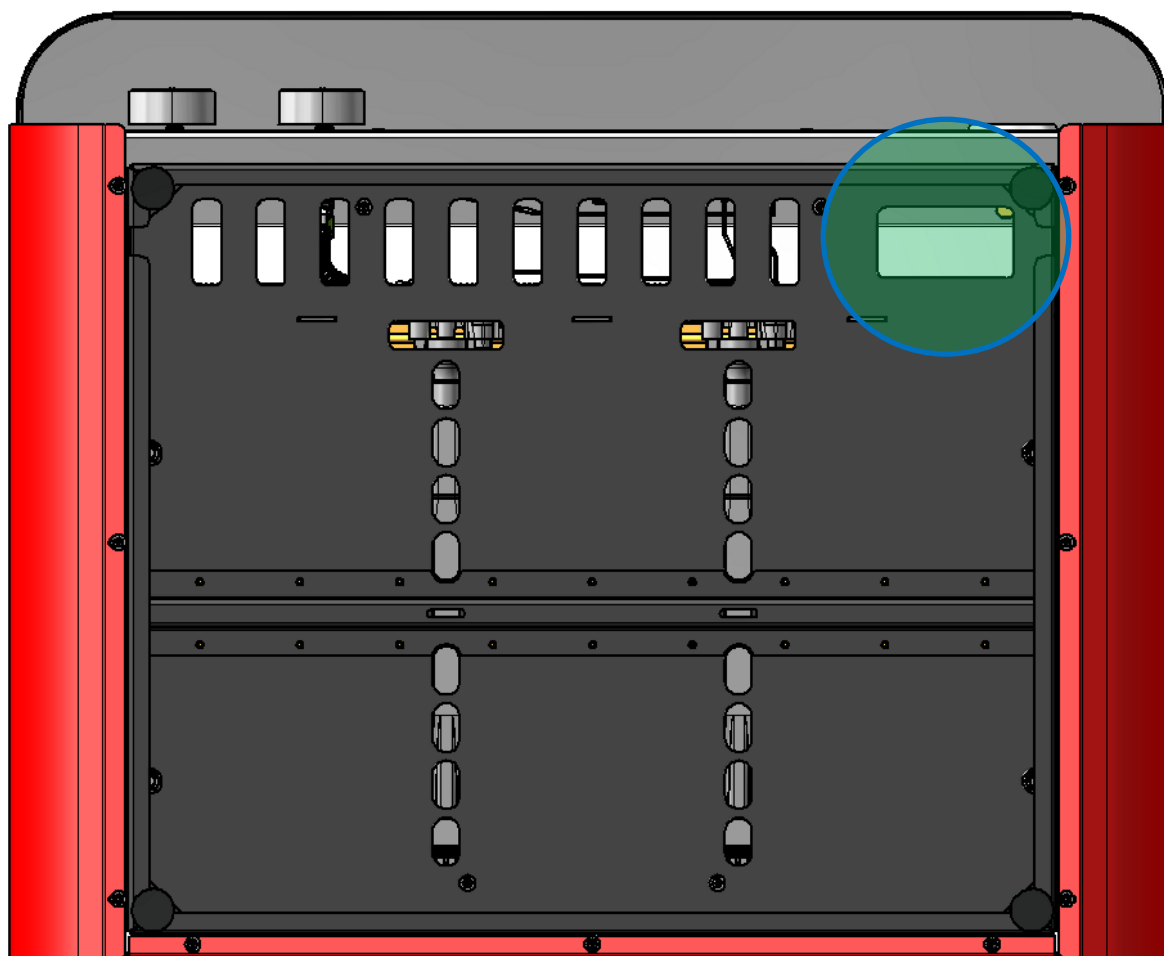


In the box on the right you will find the pipe holder to connect the gas pipe. Once the pipe has been replaced and tightened properly with a strap, pass it through the opening under the dedicated oven surface (see next page).

Reassemble everything taking care not to damage the capillary tube of the thermometer.

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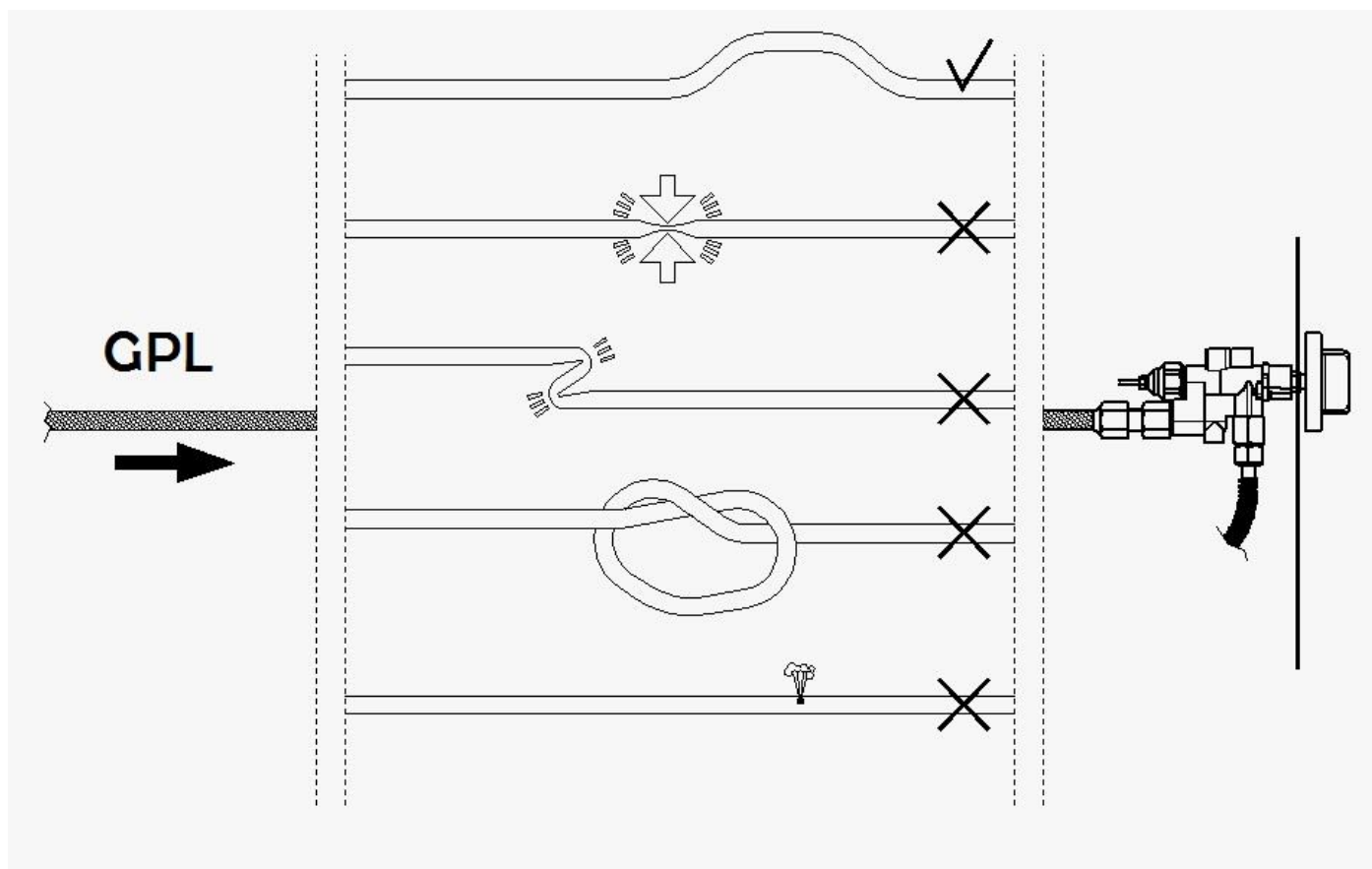
### Detail of lower passage for gas pipe

The cylinder must always be fitted with a pressure regulator\* calibrated for the type of gas used (G30\_28/30mbar, G31\_30/37mbar).

**Avoid twisting, bending or crushing the pipe.** If there are visible signs of wear or the date of use stamped on the pipe has expired, replace it immediately.

\* pressure regulator is not supplied

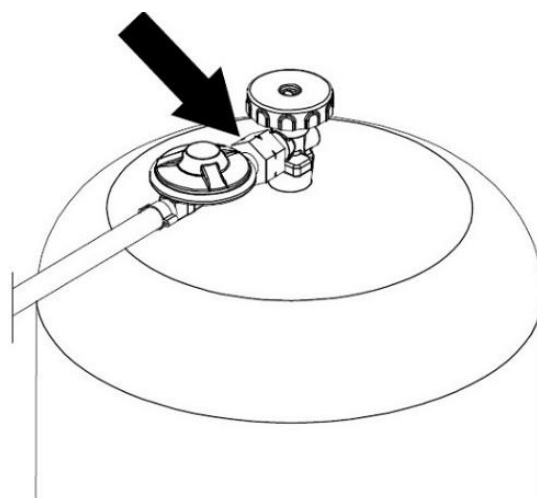
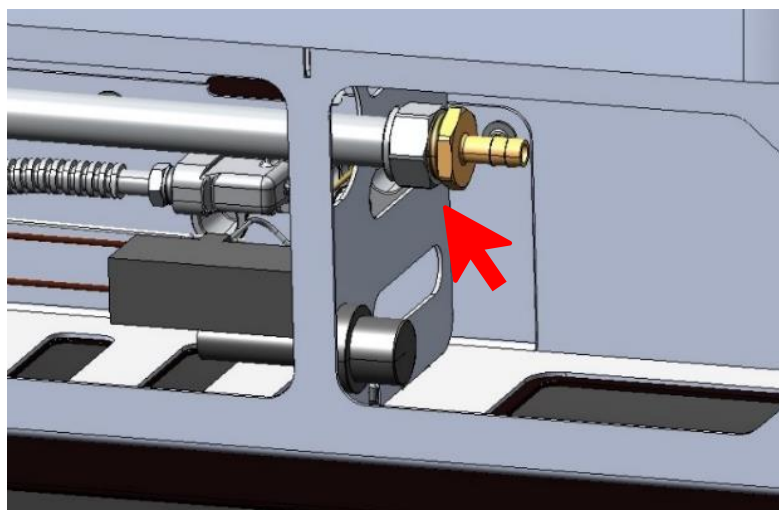
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Once the connections have been made, check the system for leaks.



Before proceeding, you must make sure that you have tightened the various fittings in case of maintenance or parts replacement. The check should be carried out outdoors away from naked flames. **Smoking is forbidden.** The points to be checked are the gas supply connection points (cylinder connection, pipe holder connection and gas ramp). To carry out the test safely, first prepare a solution consisting of one part water and one part soap detergent, then open the valve on the cylinder. Apply the soap solution on all indicated checkpoints. If you notice the formation of small bubbles in the water/soap solution it means there is a small leak. If a leak is detected, try tightening the fitting and then repeat the test. Remember that every time the cylinder is replaced, the sealing must also be replaced. If the problem is not solved, do not use the oven.

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**DANGER OF FIRE OR EXPLOSION.** As for the final part of the system (between the ramp and the burner) this must be checked by a technician (see next pages).

The entire circuit is factory tested and guaranteed against leakage, while the connection to the cylinder is the responsibility of the end customer.

**EACH TIME THE CYLINDER IS REPLACED, CHANGE THE SEALING OF THE CONNECTION ON THE PRESSURE REGULATOR.**

PRE-ASSEMBLED CIRCUIT CHECK.

The functional parts of the gas circuit are pre-assembled in the factory and guaranteed against leaks (individually tested). The whole system consisting of ramp, taps, flex tubes and burner holder are contained and protected inside a box located at the front of the oven. Any unauthorized intervention or tampering will void the warranty and put the product in a dangerous or malfunctioning condition that could cause accidents, fires or gas leaks.

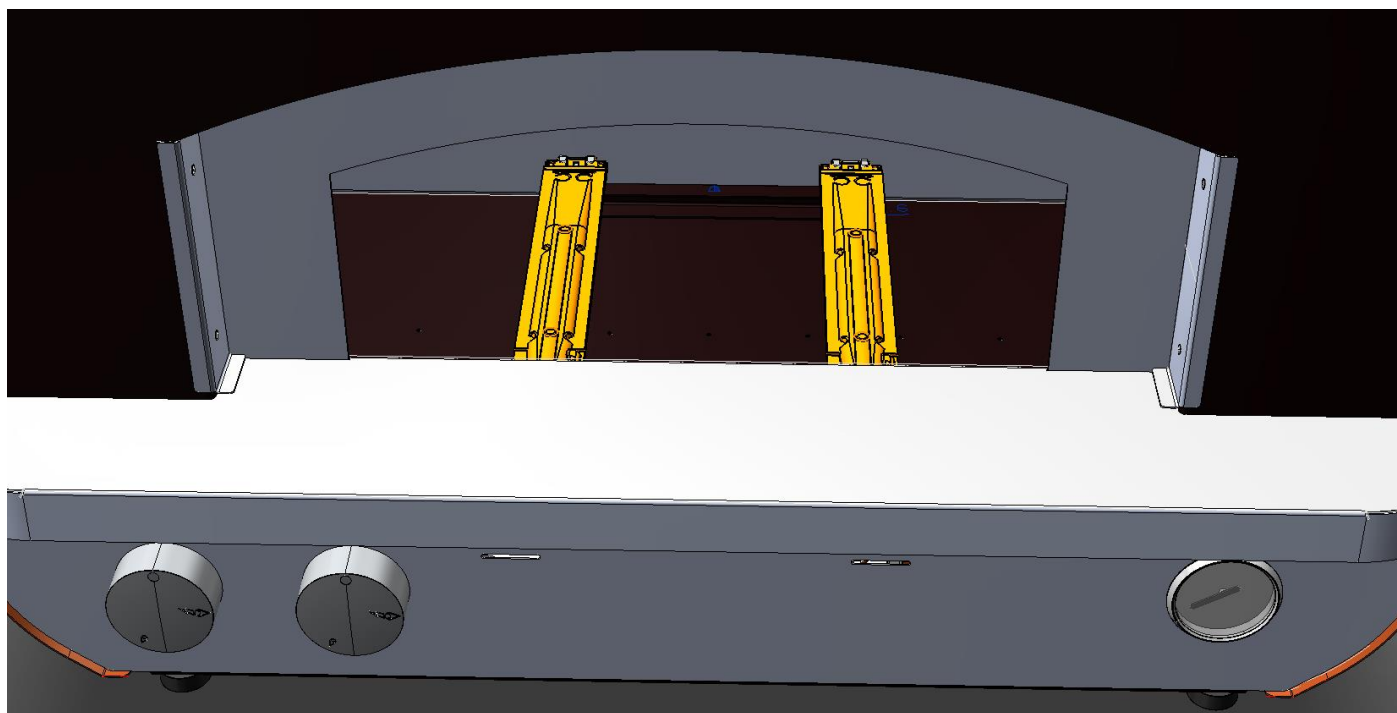
**ANY INTERVENTION ON THIS PART MUST BE CARRIED OUT BY AN AUTHORISED TECHNICIAN.** To perform a thorough check, you must have access to the lower part of the oven. The control points are the connections between ramp, taps and flex tubes. Before proceeding, the burners must be removed in order to access the injector located on the burner holder (see below).

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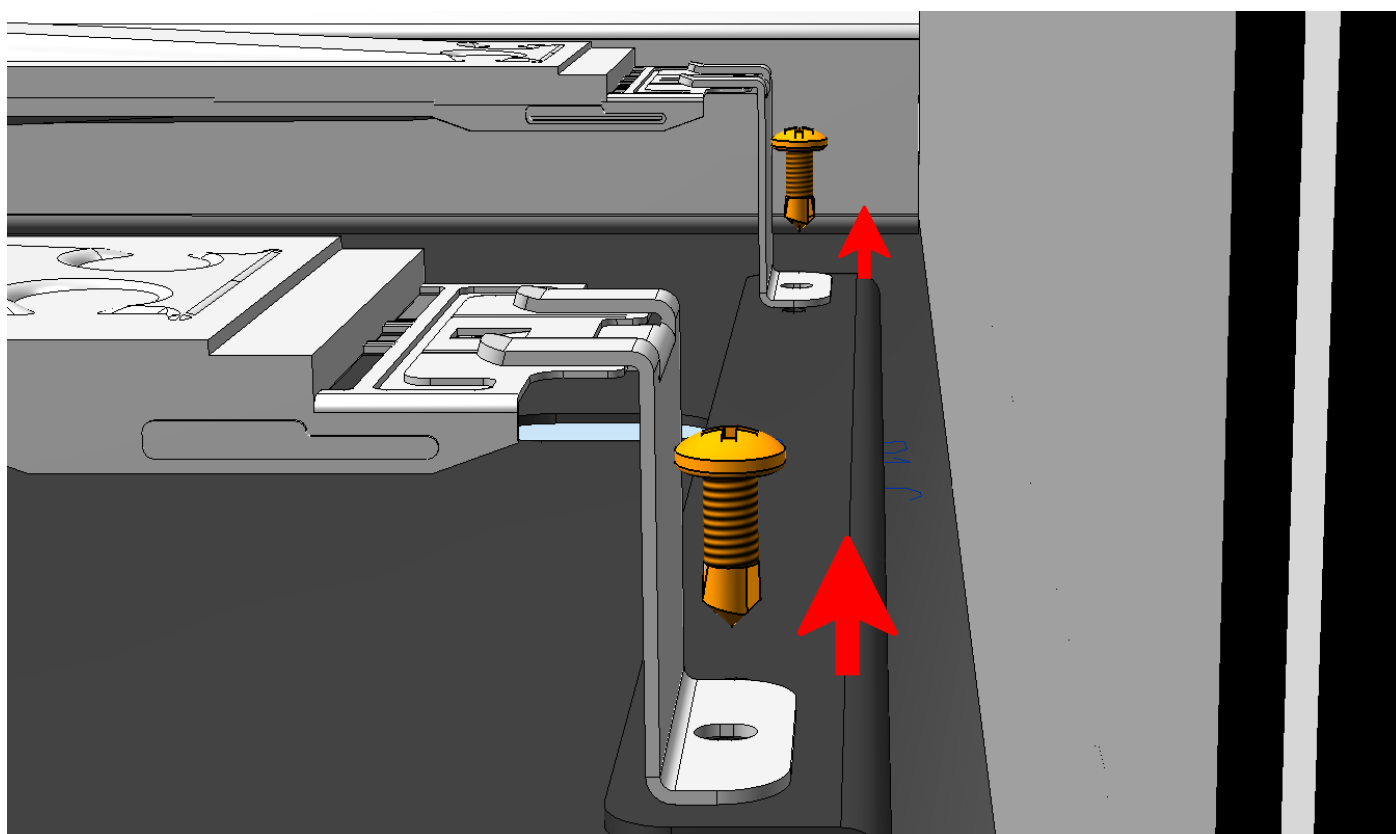
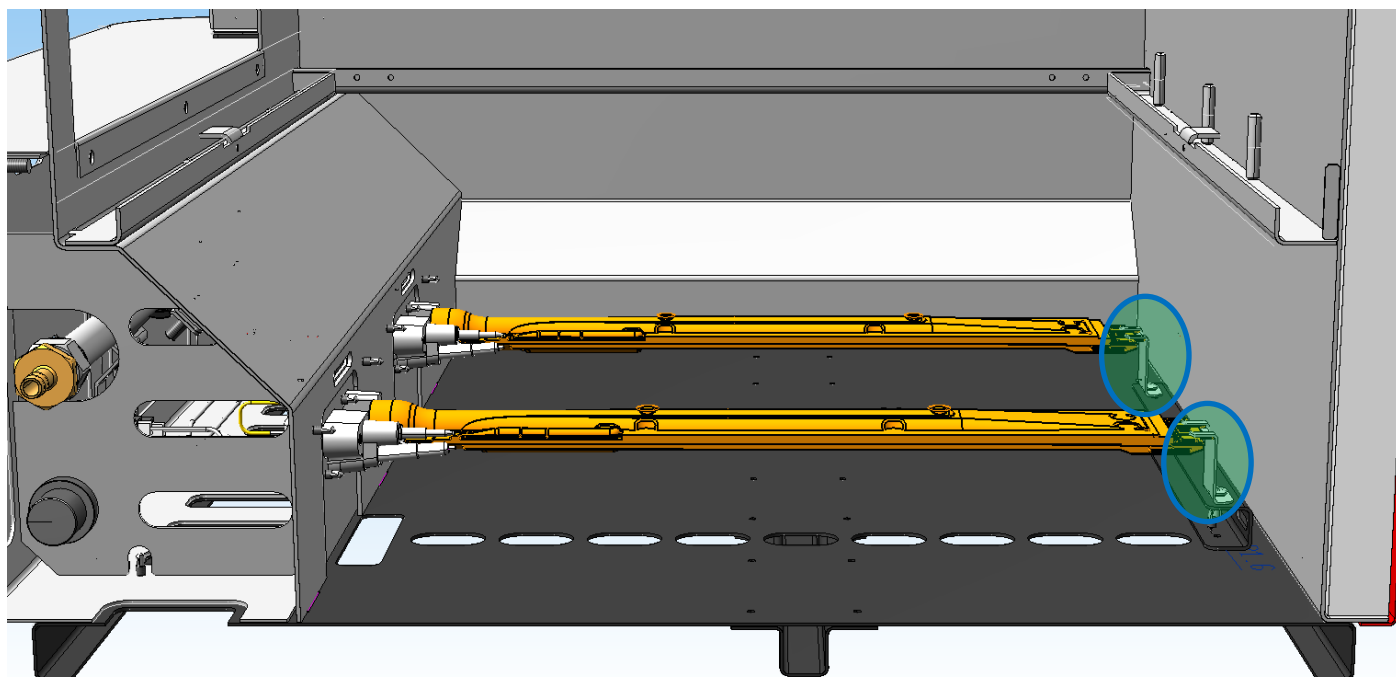
### 1-Removing burners

Remove the refractory tops and the ash collecting duct to gain access to the burners at the bottom of the oven.



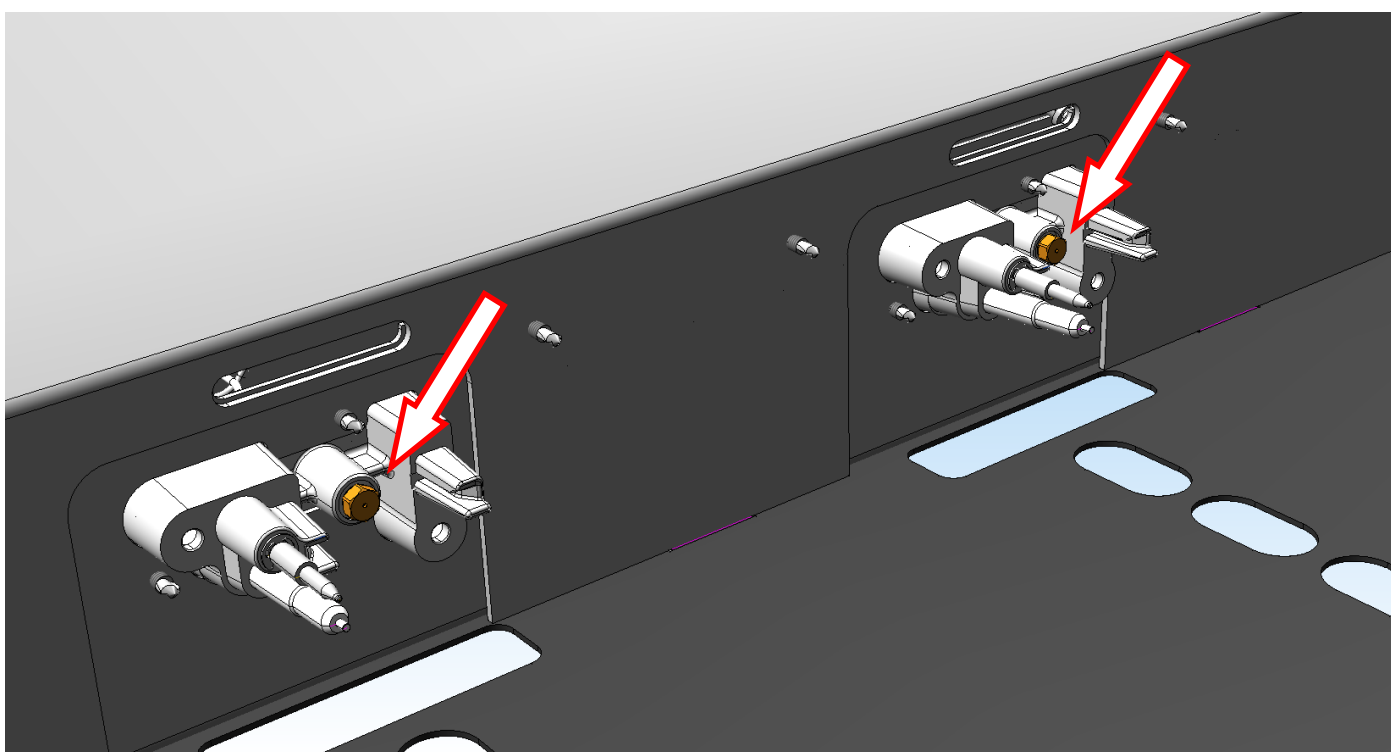
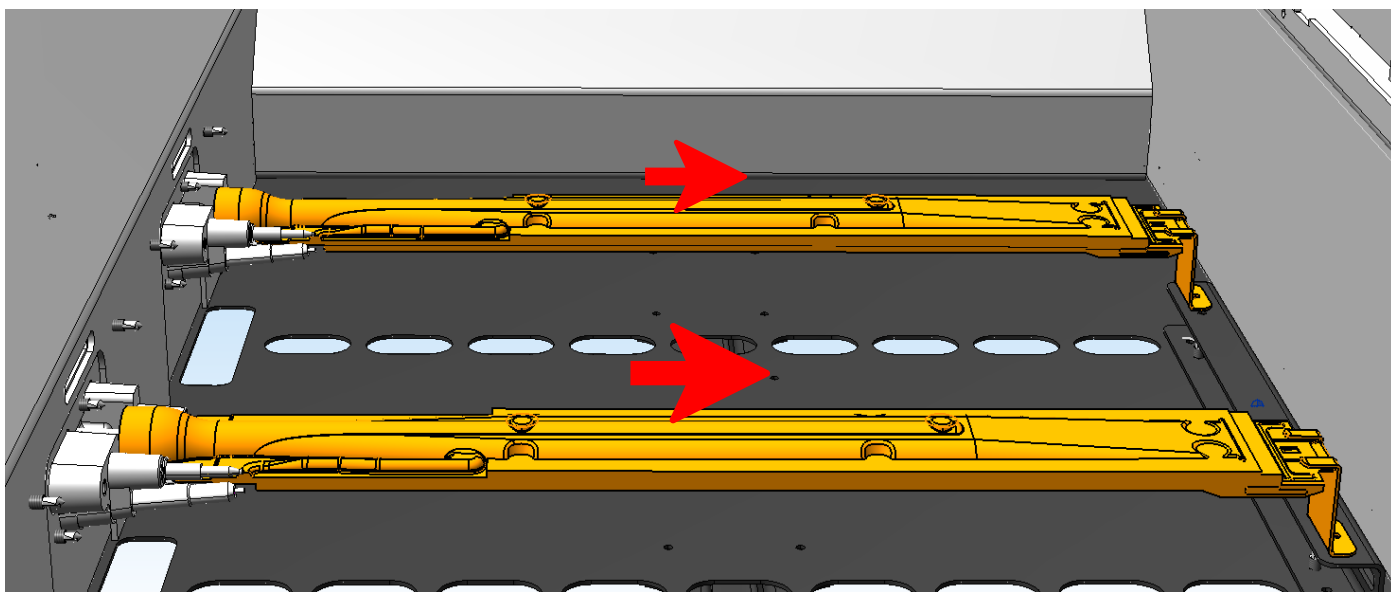
Unscrew and release the burner support brackets

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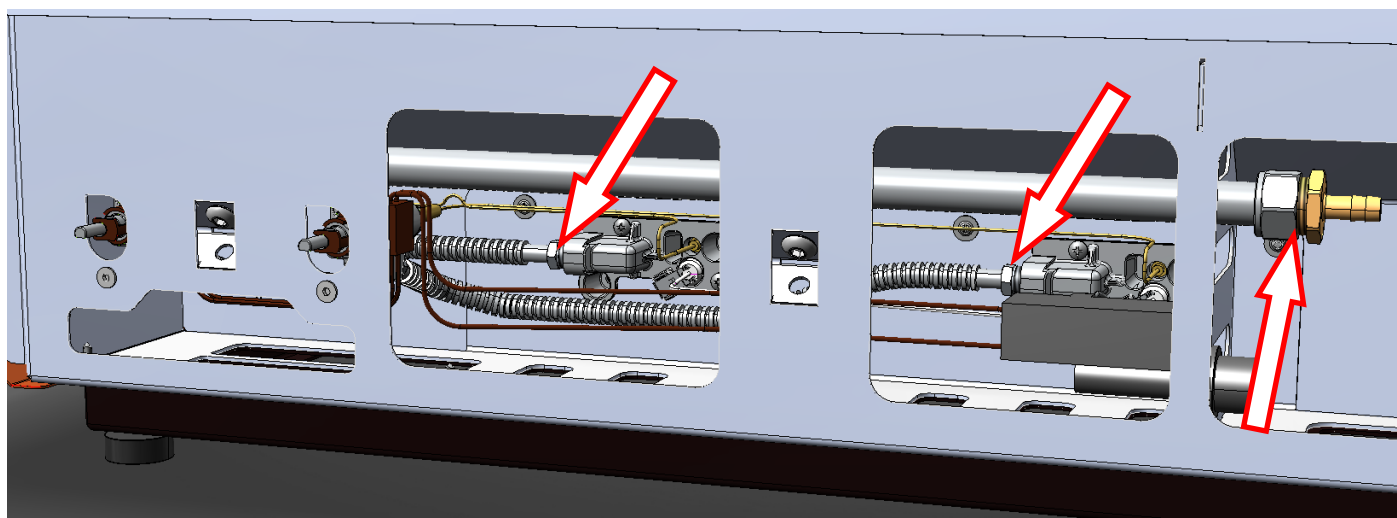
Remove burners from supports to free them and access injectors

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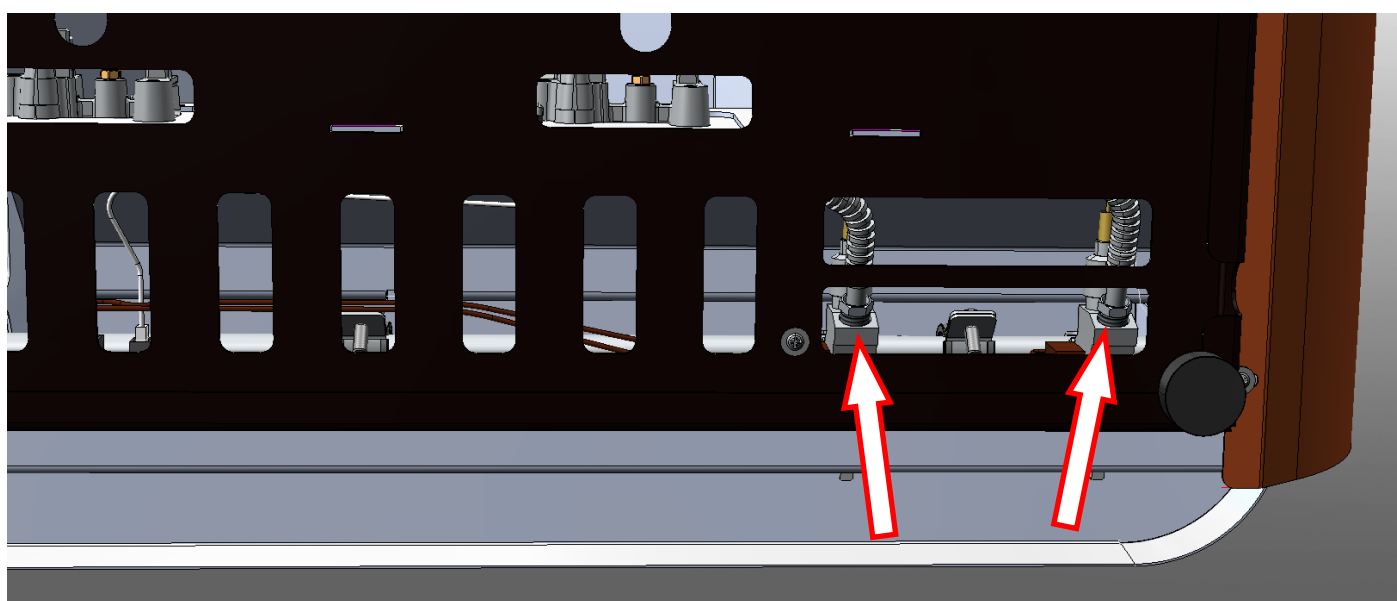


After gaining access to the injectors (see above) proceed by applying the soapy solution to all the connections mentioned to check for any leaks (following diagrams).

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Flex tube connection to burner door and tube connection on gas ramp  
(front access)



Valve flex tube connection (access from bottom)

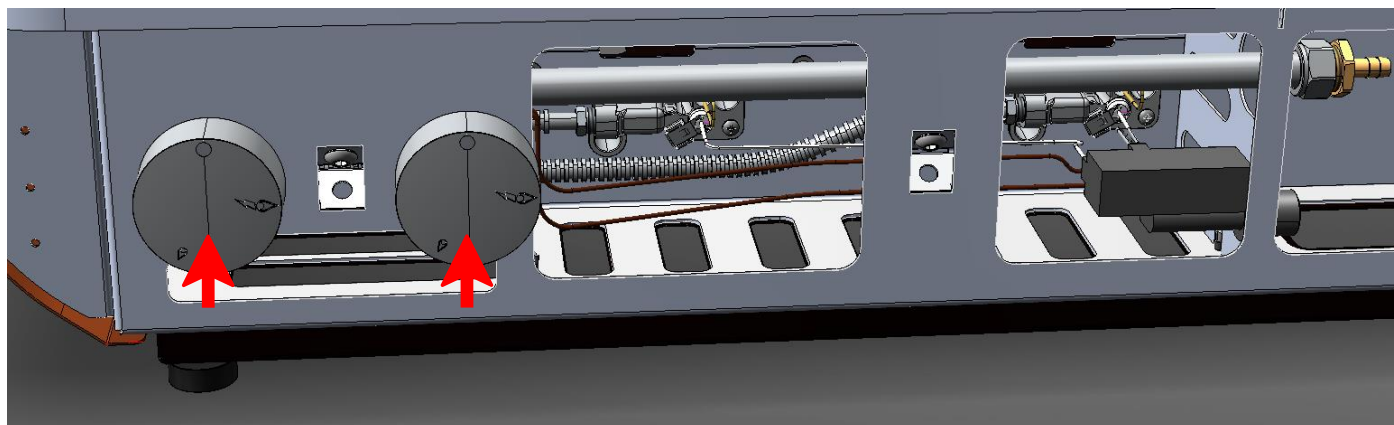
The correct procedure for the test is:

- open the valve on the gas cylinder so that the circuit is under pressure (always with pressure regulator fitted). Check if there are any leaks at

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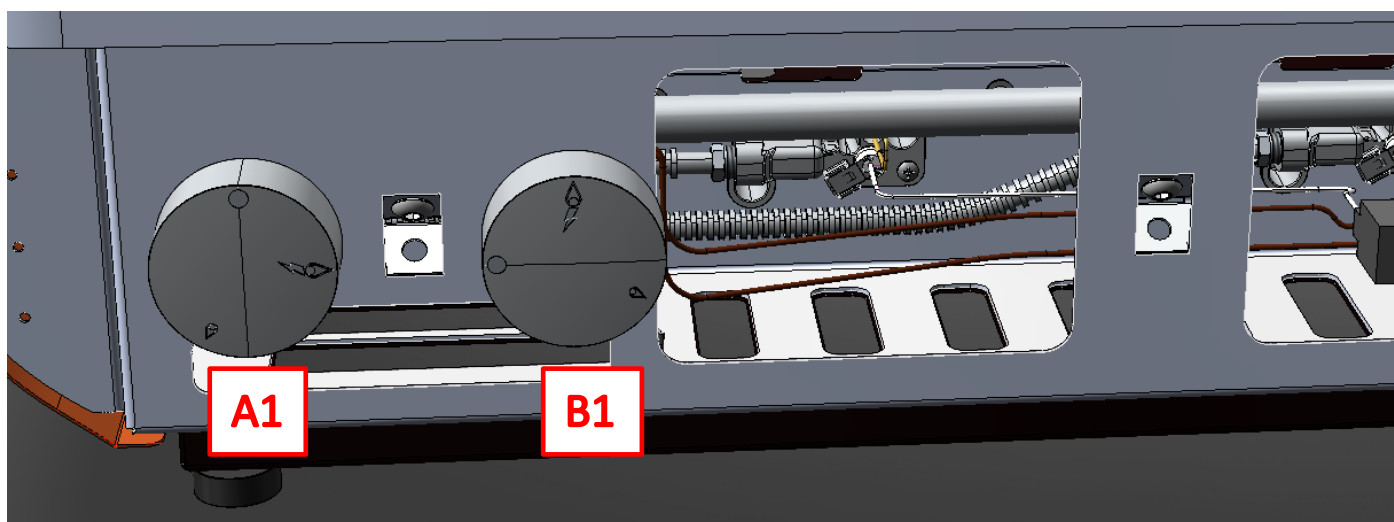
the connection between the ramp and the pipe holder, if it is OK then continue.

- reassemble the knobs on the valve rods



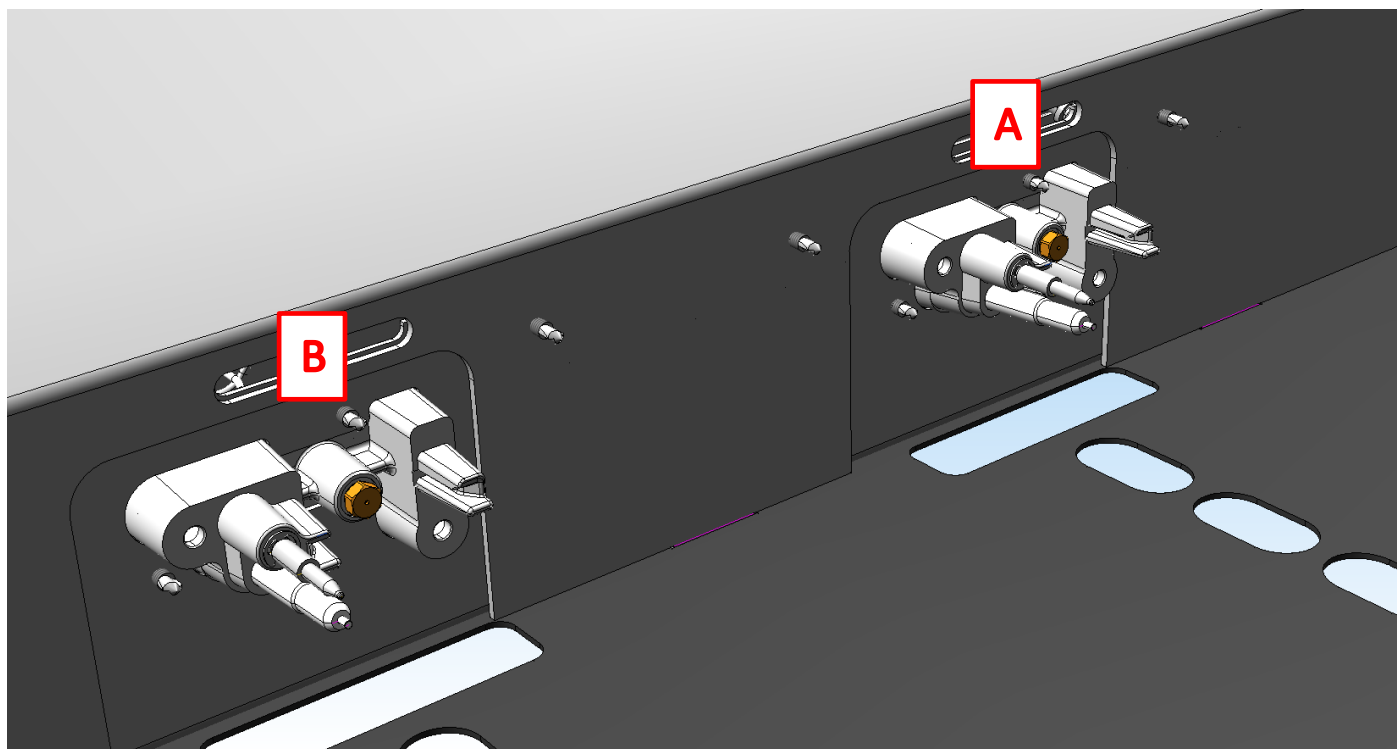
Test one circuit at a time as follows

Before starting, make sure you have removed the battery from the spark generator (see dedicated section) to avoid getting an electric shock or igniting a flame in case of a leak that could result in burns or fire. This is necessary because the piezo ignition is automatically connected to the knob and is activated by holding it down.



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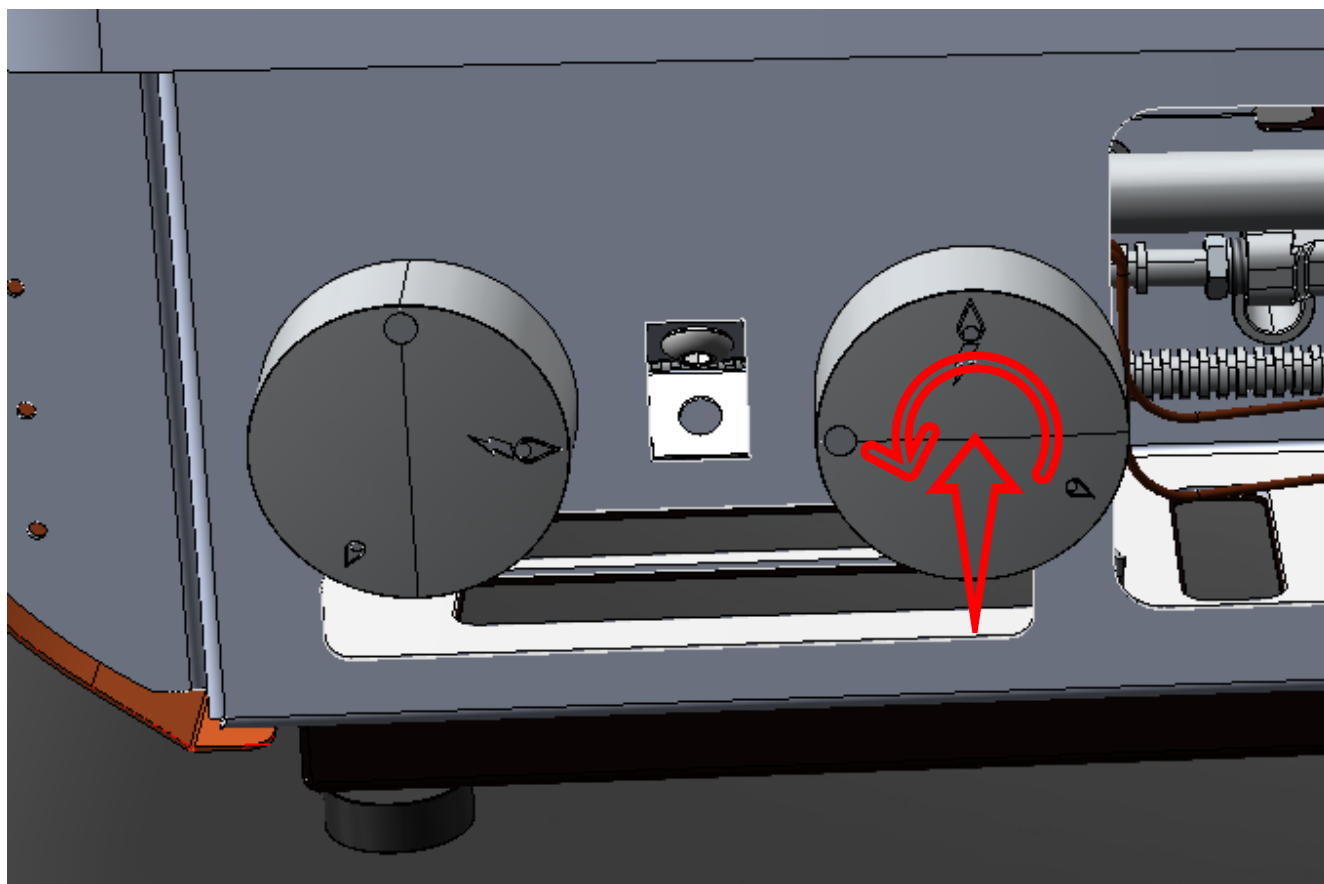
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Press firmly and close the hole of injector B with a finger while simultaneously pressing and turning the corresponding valve B1 to the MAX flame position

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Press and hold the valve and check the soapy connections for leaks. Repeat the operation with the second circuit

***N.B. While performing the above, the knobs must always be kept pressed to bypass the safety device that would otherwise interrupt the flow in the absence of flame.***

Once finished, reassemble the burners following the disassembly instructions in reverse. The pre-assembled circuit test should be done annually and always after a repair and/or replacement of parts.

### GAS PIPE PASSAGE.

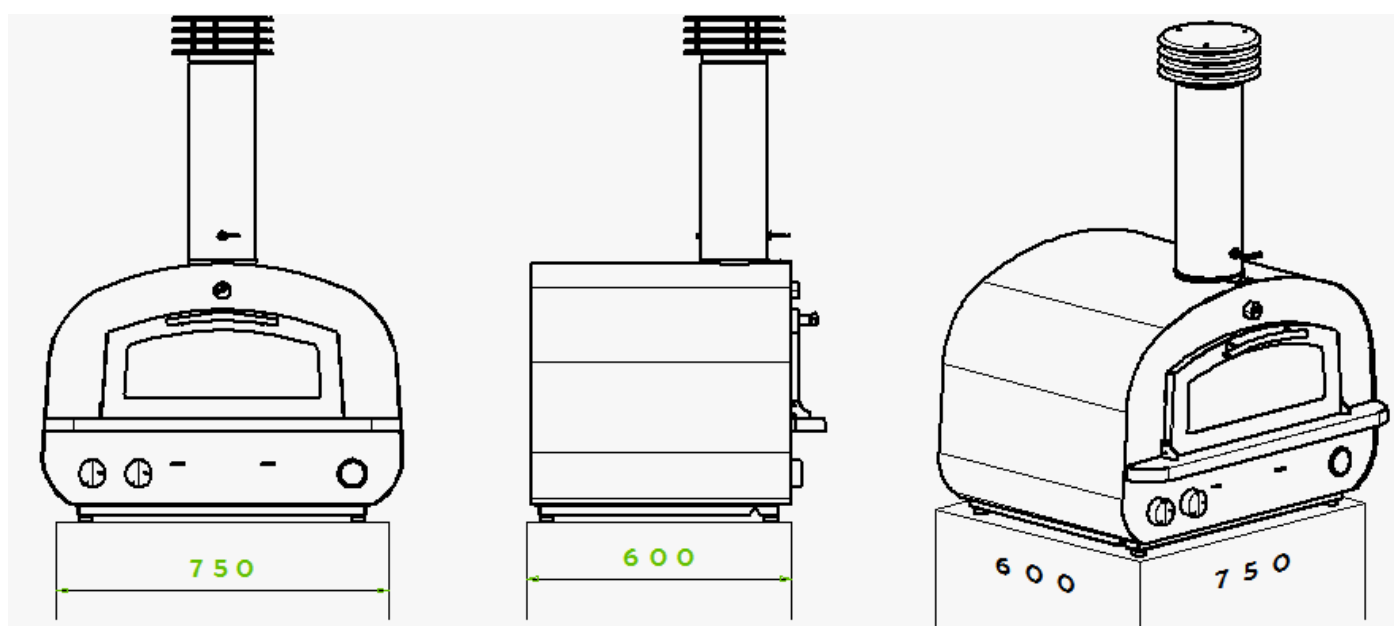
In the version with trolley, the pipe comes out of the hole under the surface and can then be directed at will to reach the cylinder, thus

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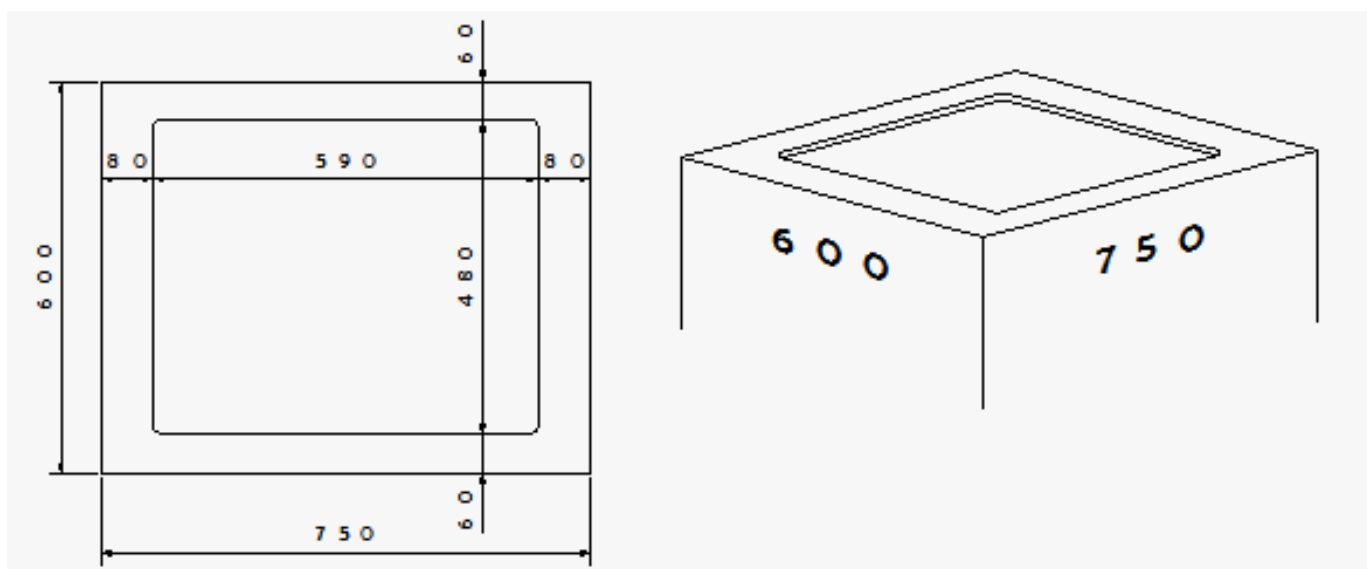
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avoiding it coming into contact with the base of the oven, because when the oven is running it can reach high temperatures with the risk of damaging the rubber pipe if in direct contact.

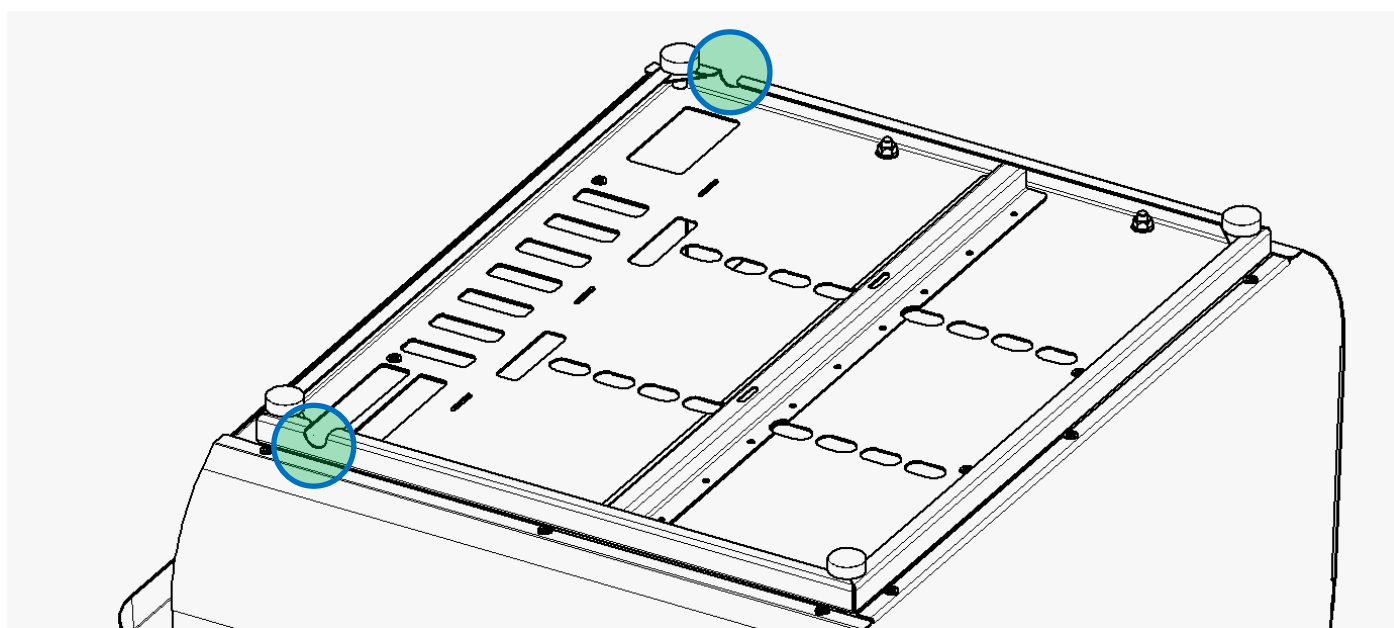
In the free-standing version (on a furniture unit or countertop) it would be preferable to provide an opening in correspondence with the ventilation slots located at the front under the control box which help to keep the temperatures of the controls and components under control during prolonged use of the appliance. If you opt for this solution, the gas pipe can be passed under the surface and then connected to a cylinder in the immediate vicinity. The minimum measures of the supporting surface and its corresponding perforated section are as follows:



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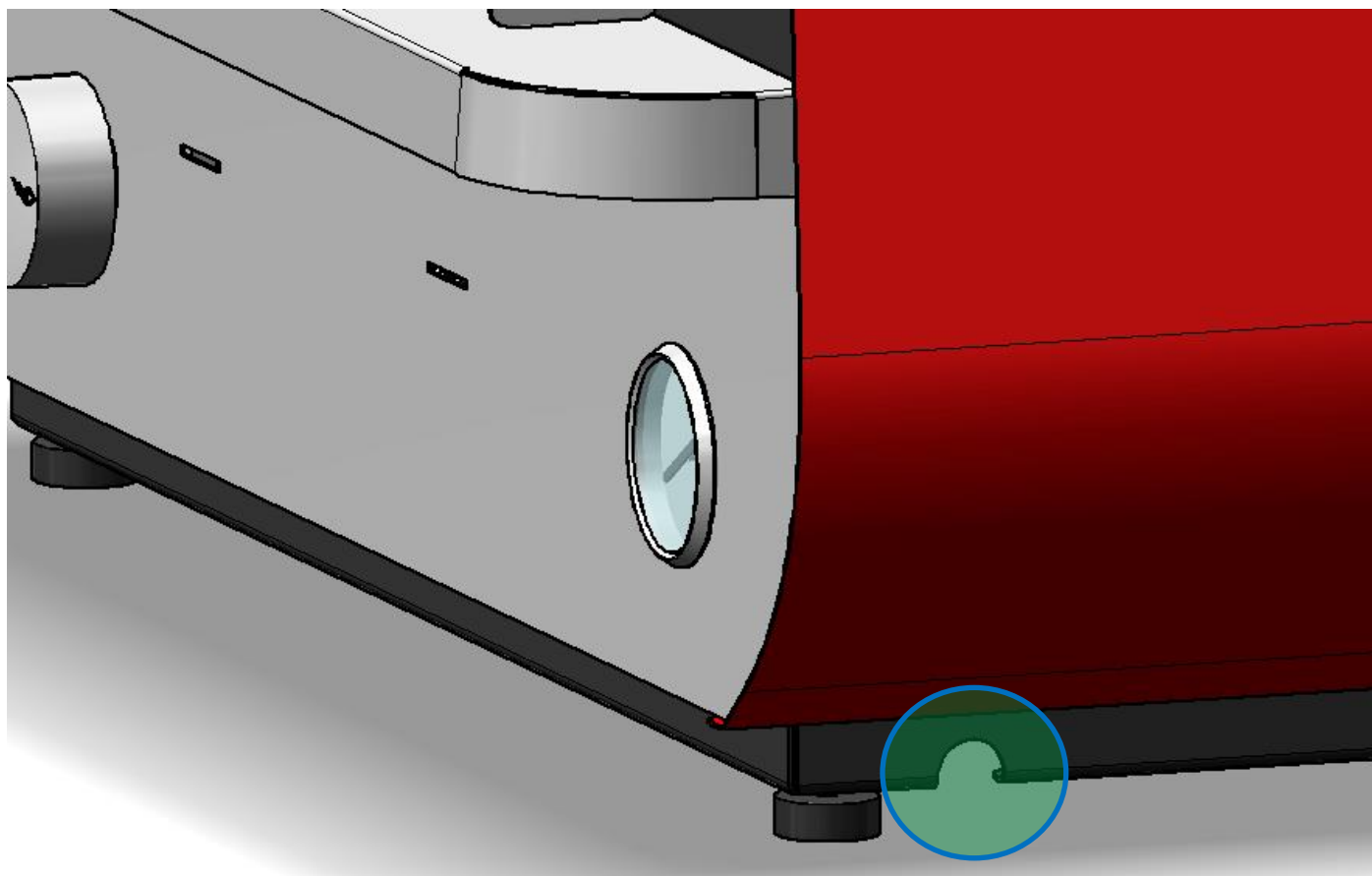


If, on the other hand, the support surface cannot be prepared with a hole for its passage, the oven is in any case equipped with lateral provisions for the passage of the gas pipe. **Important, do not pass the pipe under the oven floor at the burners because there is a risk of damage to the pipe resulting in gas leakage that could cause a fire or explosion.**



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If the oven is placed on a closed surface, set the feet at the maximum possible height to ensure that there is as much air flow as possible into the lower part so as to facilitate both combustion and general cooling of the control area. **IT IS FORBIDDEN TO PLACE THE OVEN WITHOUT ADJUSTABLE FEET, there is a risk of incorrect combustion and overheating which can lead to the oven being damaged or fire.** The control box is equipped with lower air intakes and outlets located under the surface. Improper use could still damage the components that are inside even if they are guaranteed to operate at temperatures of 100°C.

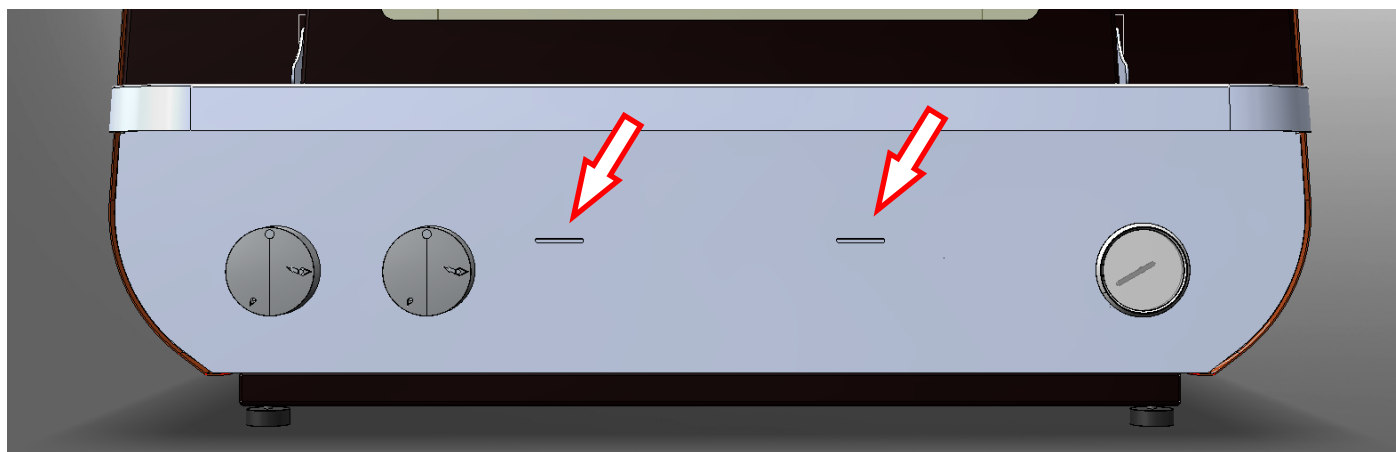
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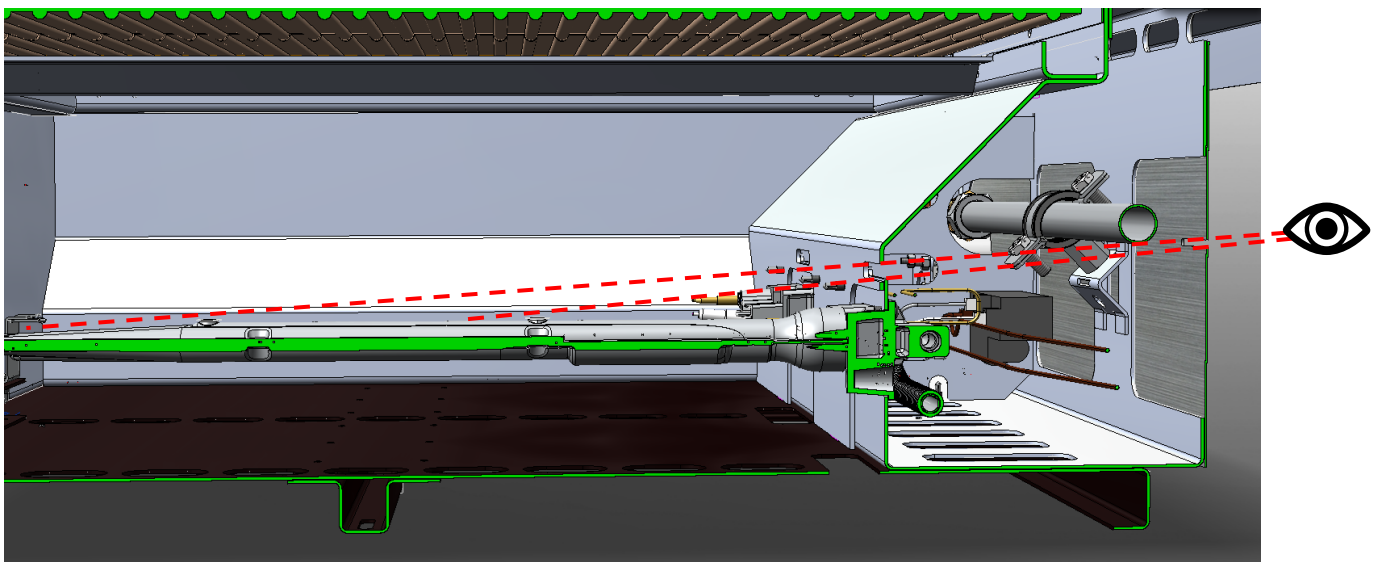
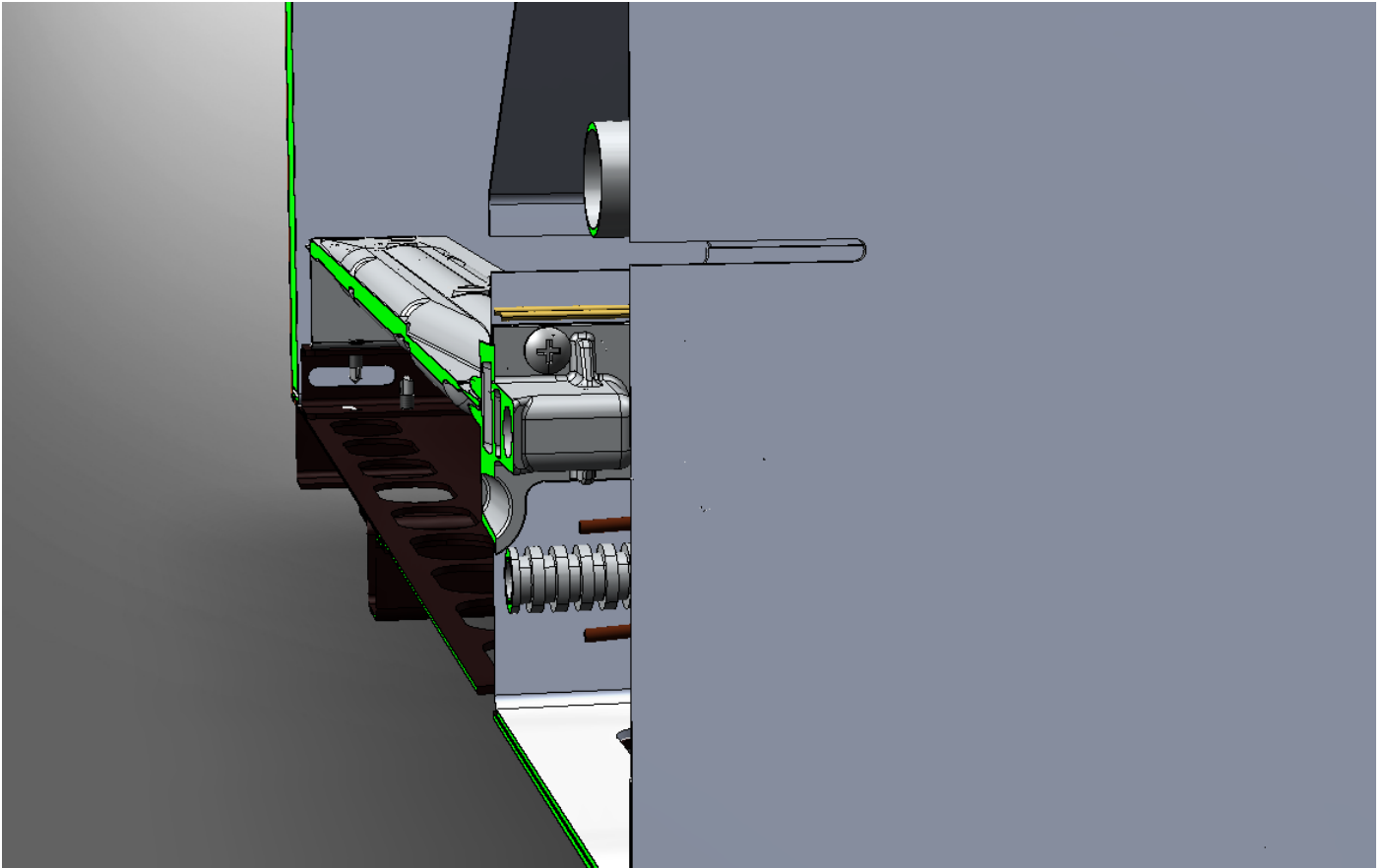
### INITIAL GAS IGNITION.

After testing for leaks and placing the oven on a stable surface we can proceed with the ignition.

Open the tap on the gas bottle equipped with pressure regulator. Always keep the oven door open during the ignition phases. Turn a knob to MAX and simultaneously hold it down to activate the spark generator. In this phase the gas comes out of the burner and the spark ignites the flame. Keep the knob pressed for about 5/10 seconds to allow the thermocouple to operate and activate the safety mechanism. To check if the burner actually remains lit on the max flame position, on the front of the control panel there are two slots that allow, if you look at them from a certain angle, to see the front of the flame on the burner.



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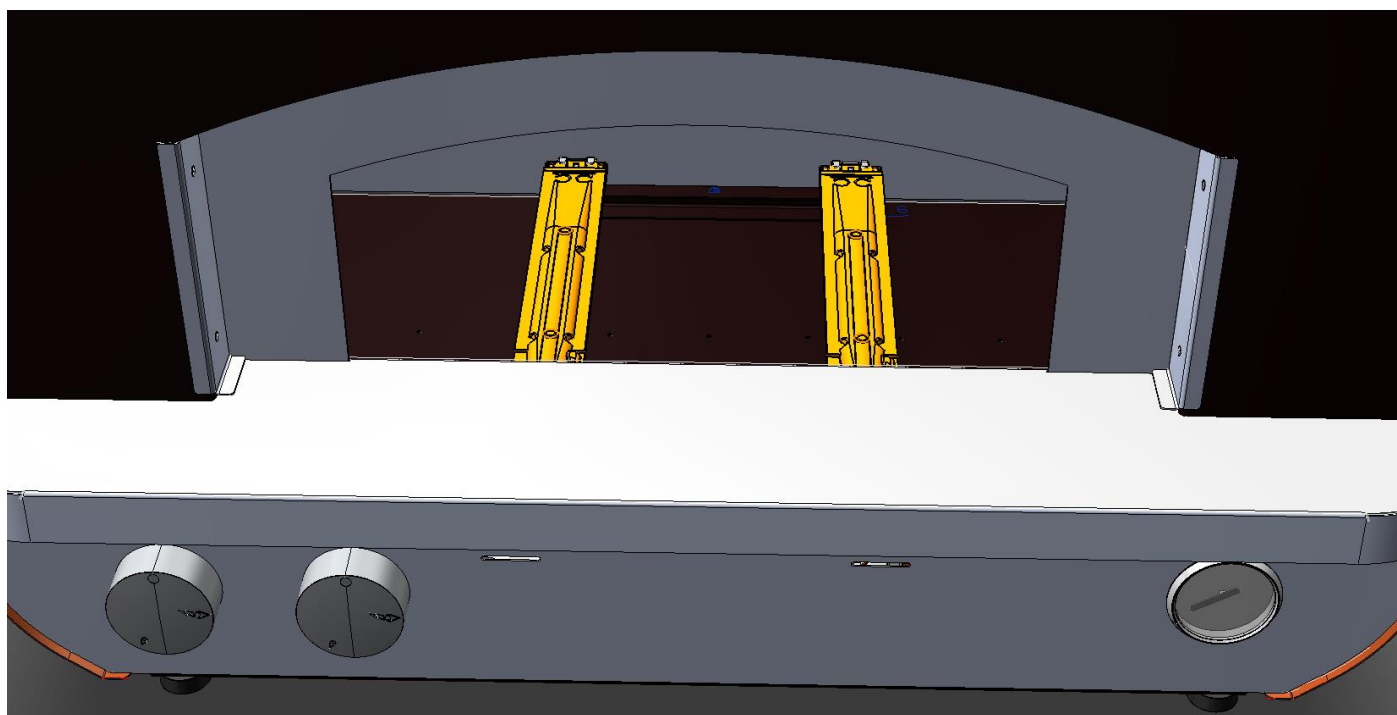
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Repeat the procedure with the second burner. Once both burners are lit, you can adjust the power by turning the knobs between the MAX and MIN flame positions. If for any reason the ignition is not successful, wait a few minutes before retrying to allow any gas accumulated inside the oven to disperse. The gas flow in the MAX flame position is fixed and calibrated on the valve at the factory. The minimum flow can be adjusted as required.

### MINIMUM SETTING

This operation must be done before using the oven and in any case always outdoors and in a cool oven. To get the best view, remove the refractory surfaces inside the cooking chamber so that you can get a view of the burners below.

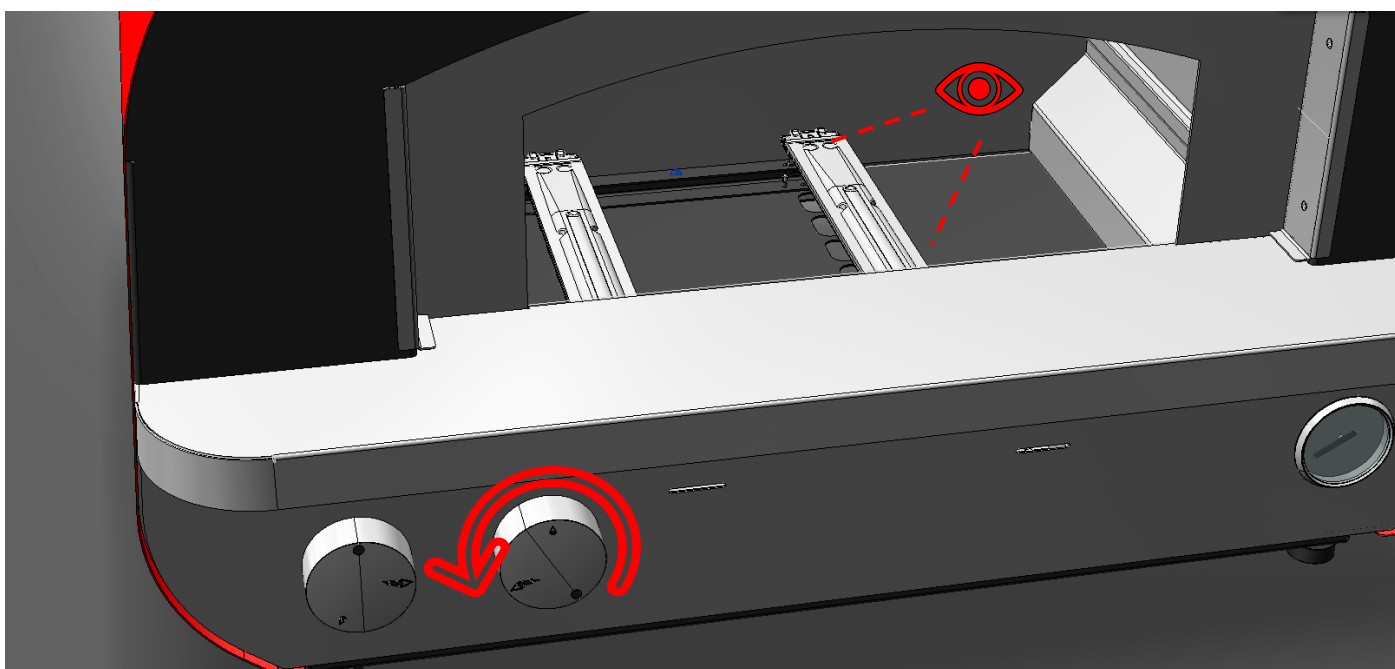


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The adjustment must be made on one burner at a time.

Proceed as normal with ignition of a burner. Once the thermocouple has been activated, which allows the flame to remain lit, release the knob and turn it to the MIN flame position.



Observe the flame, which should be stable and blue. Pull the knob gently until it comes off the tap. Near the valve axle, at the top left, there is a small screw which is used to adjust the gas flow to minimum.



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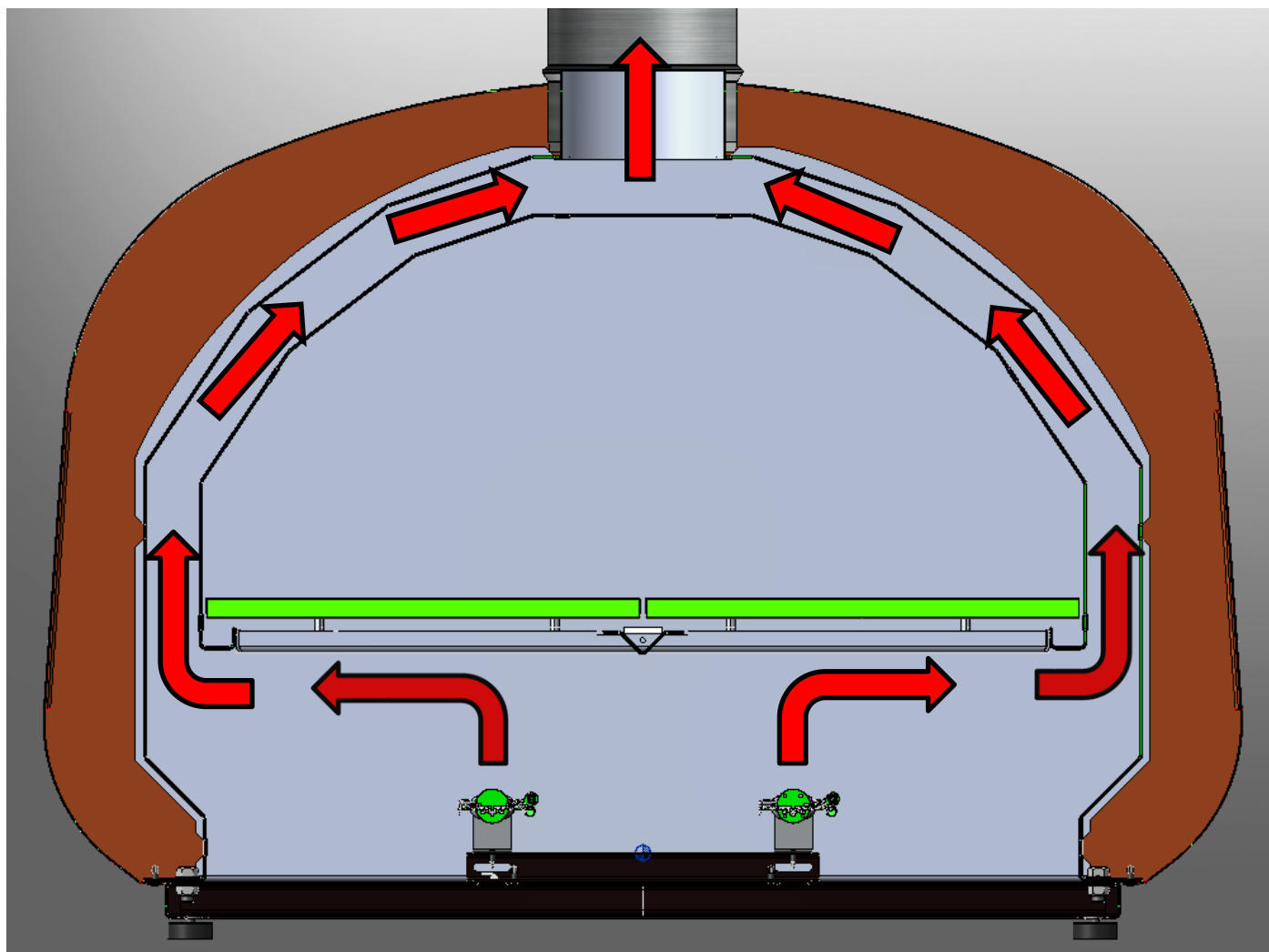
With a screwdriver adjust to a flame level of your choice. Once the adjustment has been decided, put the knob back on the axle and repeat the operation on the other valve. It is advisable to adjust both the burners to equal minimum levels in order to avoid non-homogeneous temperatures during minimum use. Once you have found your preferred settings, wait until the internal chamber has cooled down before putting the refractory surfaces back in place to avoid getting burned during use.

IT IS ADVISABLE TO SET THE BURNERS TO THE MINIMUM FOR A FEW MINUTES, AFTER IGNITION, TO AVOID THERMAL SHOCK DEFORMATION OR BREAKAGE OF THE REFRACTORY SURFACES DUE TO THE PRESENCE OF RESIDUAL MOISTURE ABSORBED DURING NON-USE. Then turn to MAX flame to reach the desired operating temperature in a short time.

### INTERNAL TEMPERATURE CONTROL IN GAS MODE

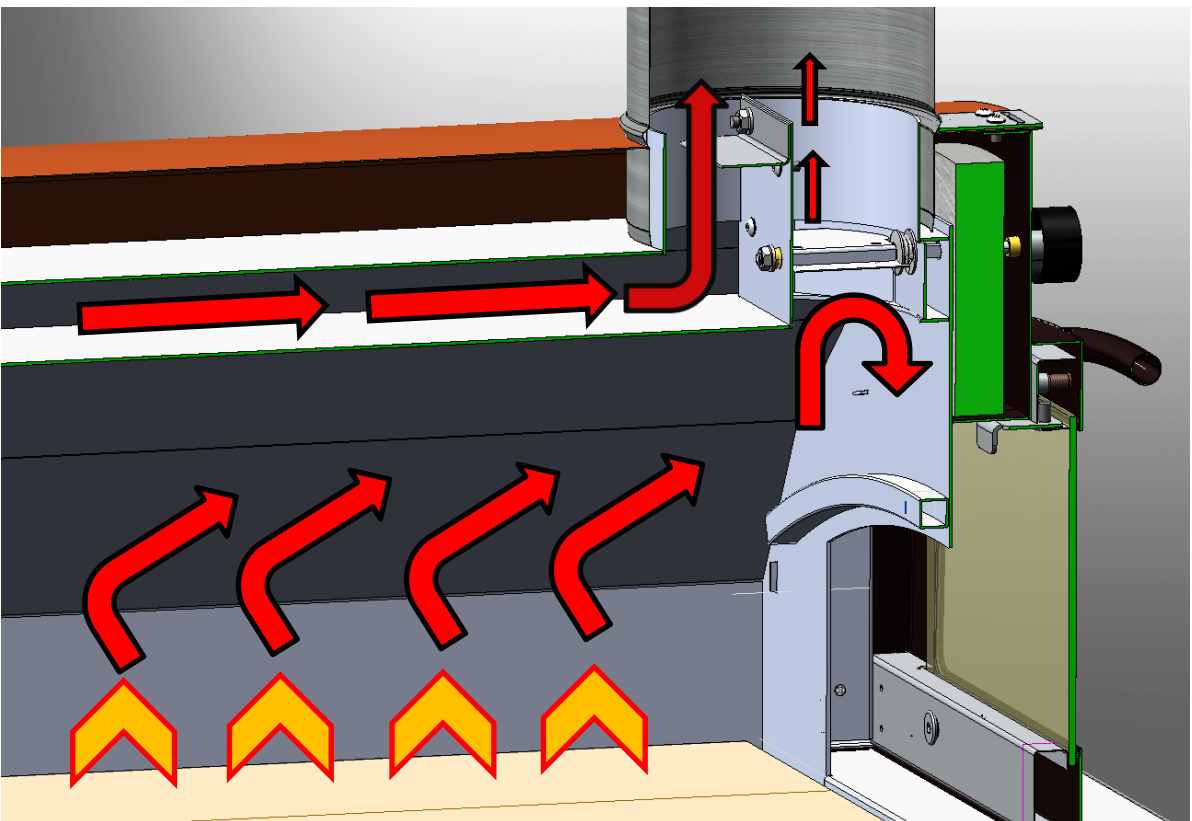
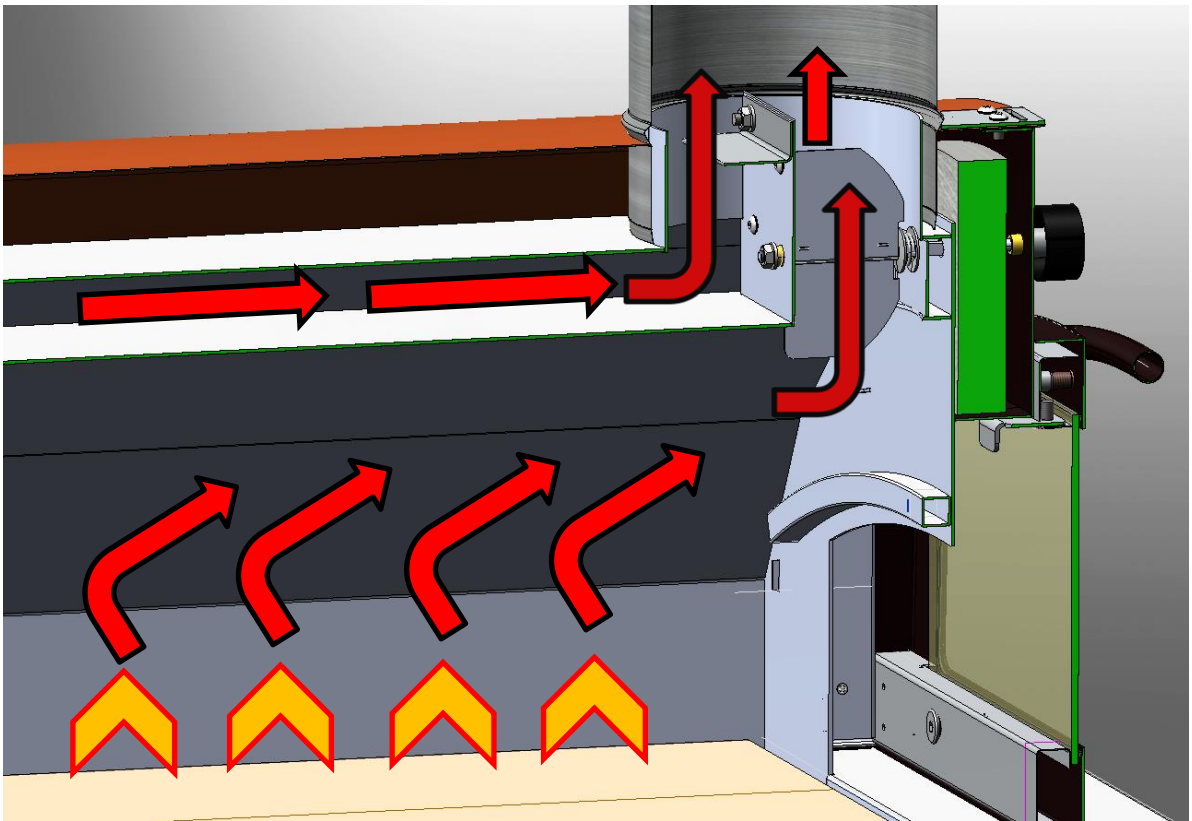
The combustion chamber (in gas use) and the cooking chamber are separated, although not hermetically sealed. The hot combustion gases directly heat the lower part of the refractory surfaces and are then discharged through the side cavity directly into the exhaust flue. The upper part of the convergence of the fumes, where the outlet pipe is engaged, is divided into two parts. Seen from the front, the rear pipe section is used exclusively for the discharge of hot fumes from gas combustion. While the front section is directly connected to the cooking chamber.

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The section dedicated to the exhaust of combusted gases is always open to allow them to escape into the exhaust flue. The front section is equipped with an adjustment valve that can be opened or closed (max~80%). During gas operation you can act on the control valve to better manage the internal temperatures of the cooking chamber.

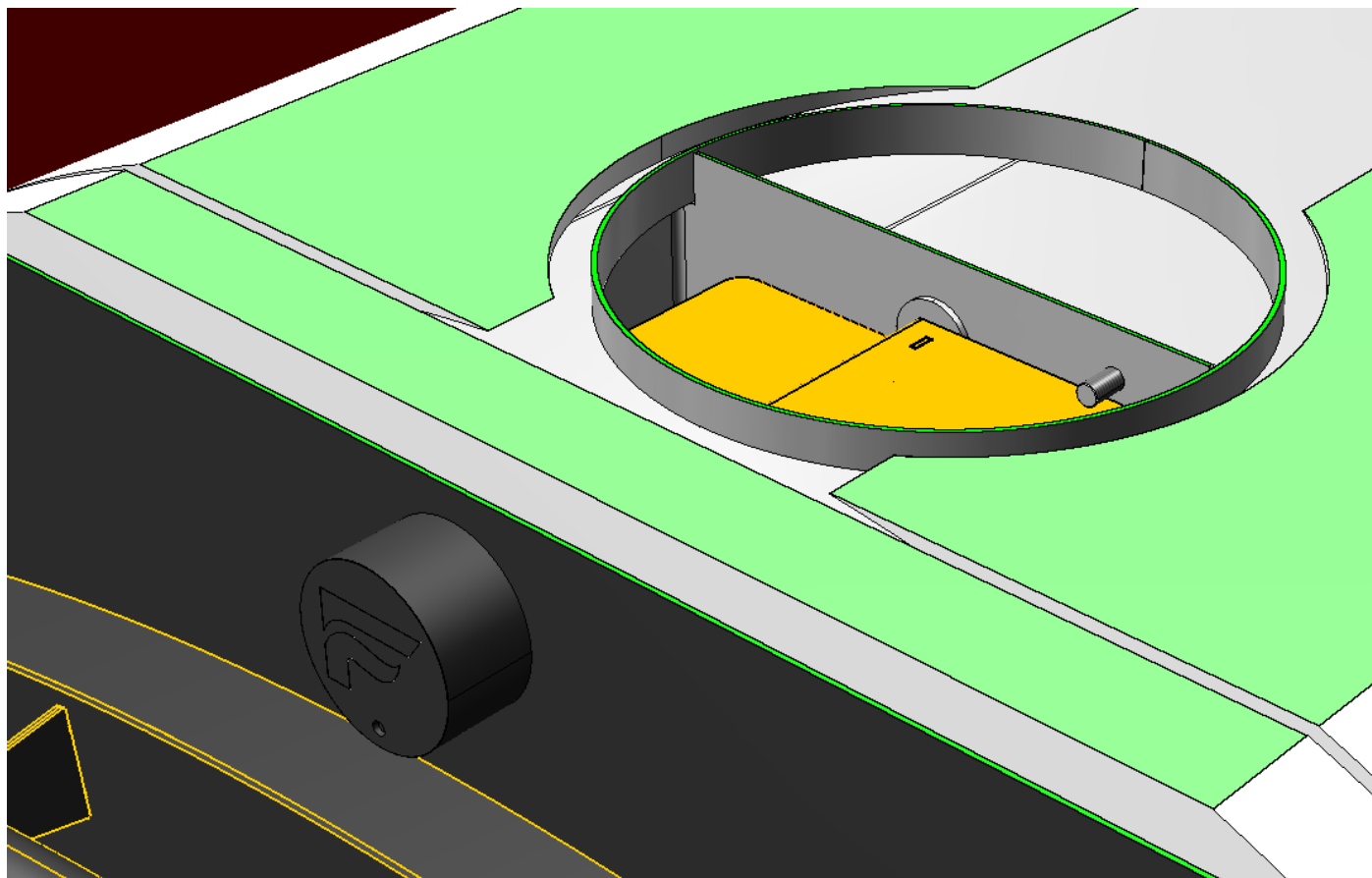
## USER MANUAL PIERO OVEN



## USER MANUAL PIERO OVEN

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After the initial start-up and pre-heating phases, if you want to reach the operating temperature quickly, just keep the door in place and the register valve closed. Viewed from the front, the knob with the "F" logo remains with the vertical letter.

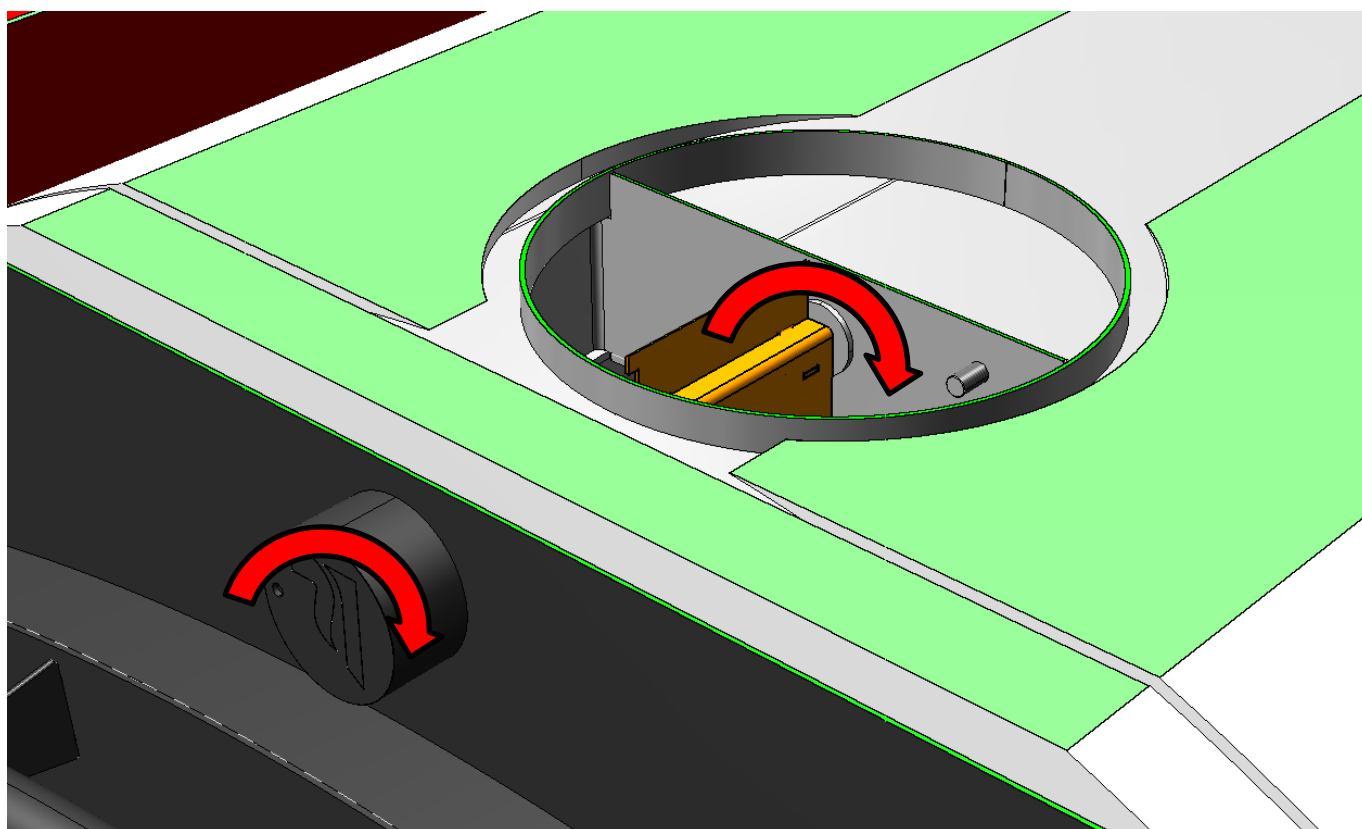


In this way the cooking surface is heated directly by the burner, the hot exhaust gases passing through the side sections of the internal walls help to heat the cooking chamber and at the same time the closed door and the closed register help to retain heat avoiding a fast dispersion in the flue. The closed register valve, in combination with the burners' MAX flame regulation, allows a quick increase of the internal temperature even after the door has been opened to place the

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food. The closed valve register is also useful when maintaining temperatures, saving fuel because we can work with the burners at minimum (see minimum regulation section) while maintaining a controlled dispersion of heat in the exhaust flue. For any reason, if we need to lower the internal temperature by a few degrees without having to open the door (thus avoiding an excessive lowering of temperatures), we can adjust the valve by putting it in the "open" position in order to manage the temperature decrease in a more controlled way. The knob must be turned clockwise by 90° in order to have the "open" position.



## USER MANUAL PIERO OVEN

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Once the cooking is finished, turn it off properly by first closing the supply valve on the gas cylinder. Wait a few seconds until the flame extinguishes itself due to lack of gas. At this point turn off the taps. This procedure is used to empty the entire gas circuit and avoid fires or gas accidents inside the oven. Wait until the oven has cooled down before moving it (if it is wheeled) or cleaning it inside.

## USE OF THE OVEN IN DIRECT WOOD-BURNING MODE

## USER MANUAL PIERO OVEN

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The Piero model can also be used as a direct wood-burning oven like old traditional ovens. In this case it is recommended not to connect the gas cylinder to the oven as an accidental leakage could create a dangerous gas accumulation with the risk of explosion or fire.

Prepare a few small pieces of dry wood and then place them in the middle of the cooking chamber, creating an irregular heap.

Ignite the wood while avoiding the use of chemical igniters and when it has caught fire properly add larger-sized wood in order to obtain a good flame.

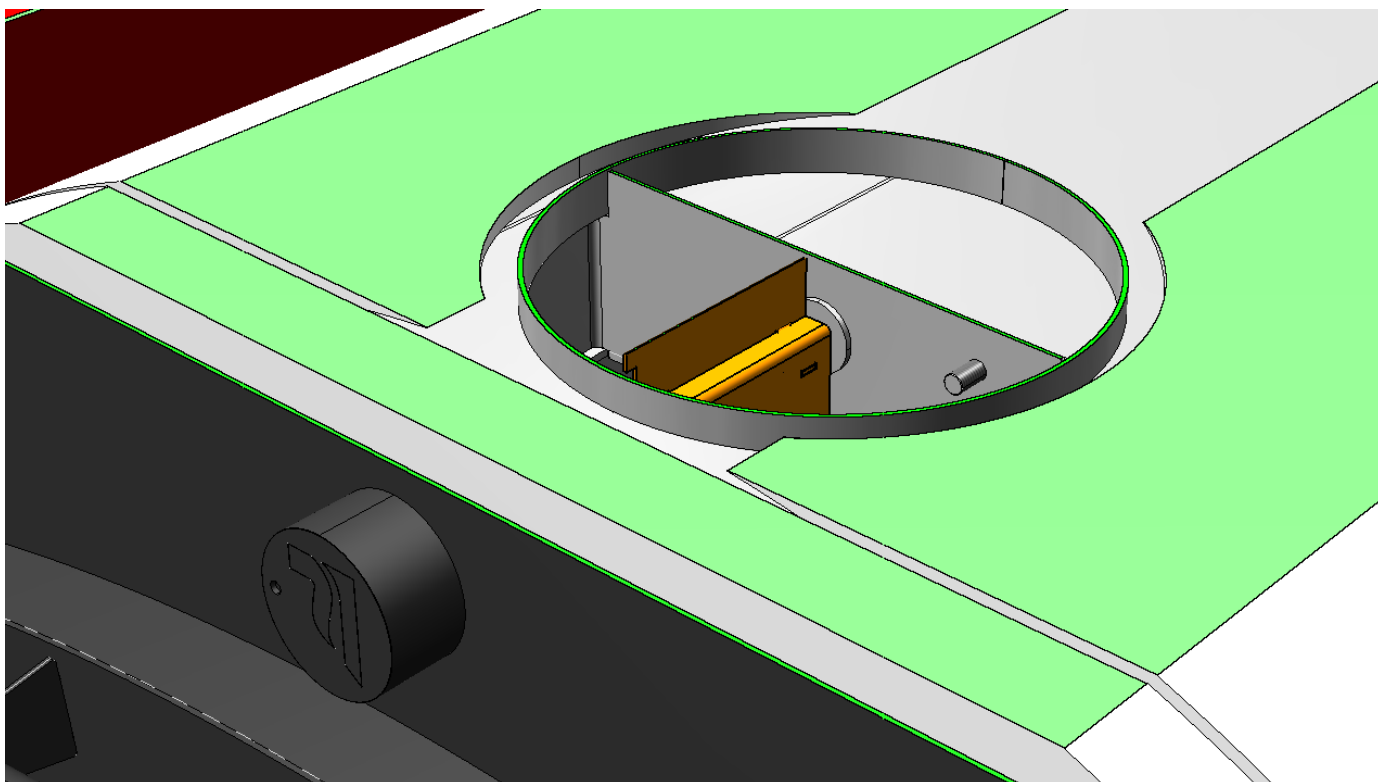
Continuously feed the fire with small additions after which you should move the embers to one side of the chamber.

At this point the refractory surface will be nice and hot and at the same time the flame can be fed by adding small quantities of wood.

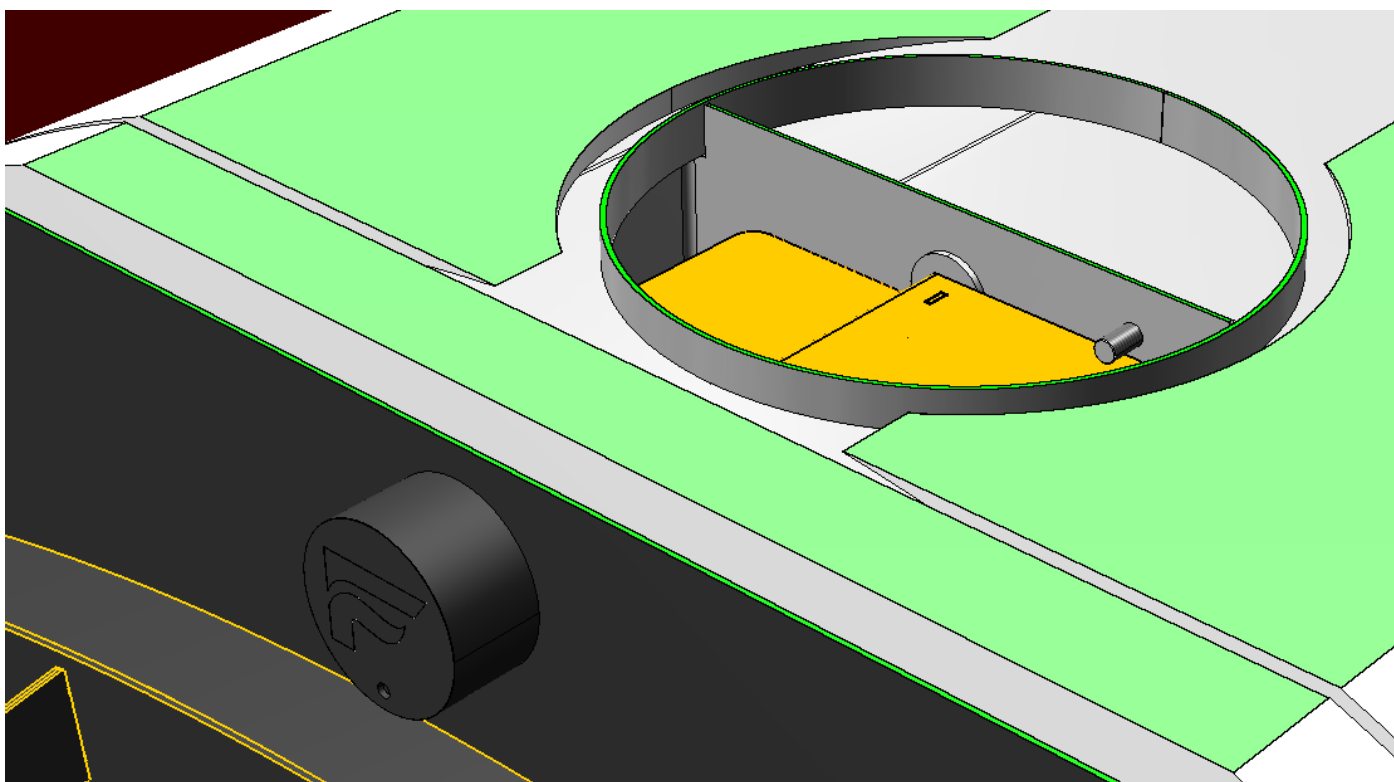
Through the register valve it will be possible to manage the heat dispersion inside the cooking chamber in the best way and according to the situation.

In the first phases of ignition it is advisable to operate with the smoke valve in the open position as there will probably be a lot of smoke to evacuate due to the newly lit wood.

## USER MANUAL PIERO OVEN



Open register (above) Closed register (below)



## USER MANUAL PIERO OVEN

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Once the flame has extinguished or the desired temperature has been reached, it is possible to maintain the flame for longer by closing the smoke register so as to limit its dispersion in the exhaust flue.

Remember that even if the register is closed, it still guarantees a minimum passage of around 20%.

The maintenance of the internal temperature depends on many interrelated factors such as the quality of the wood, the position of the valve and how much the door is open.

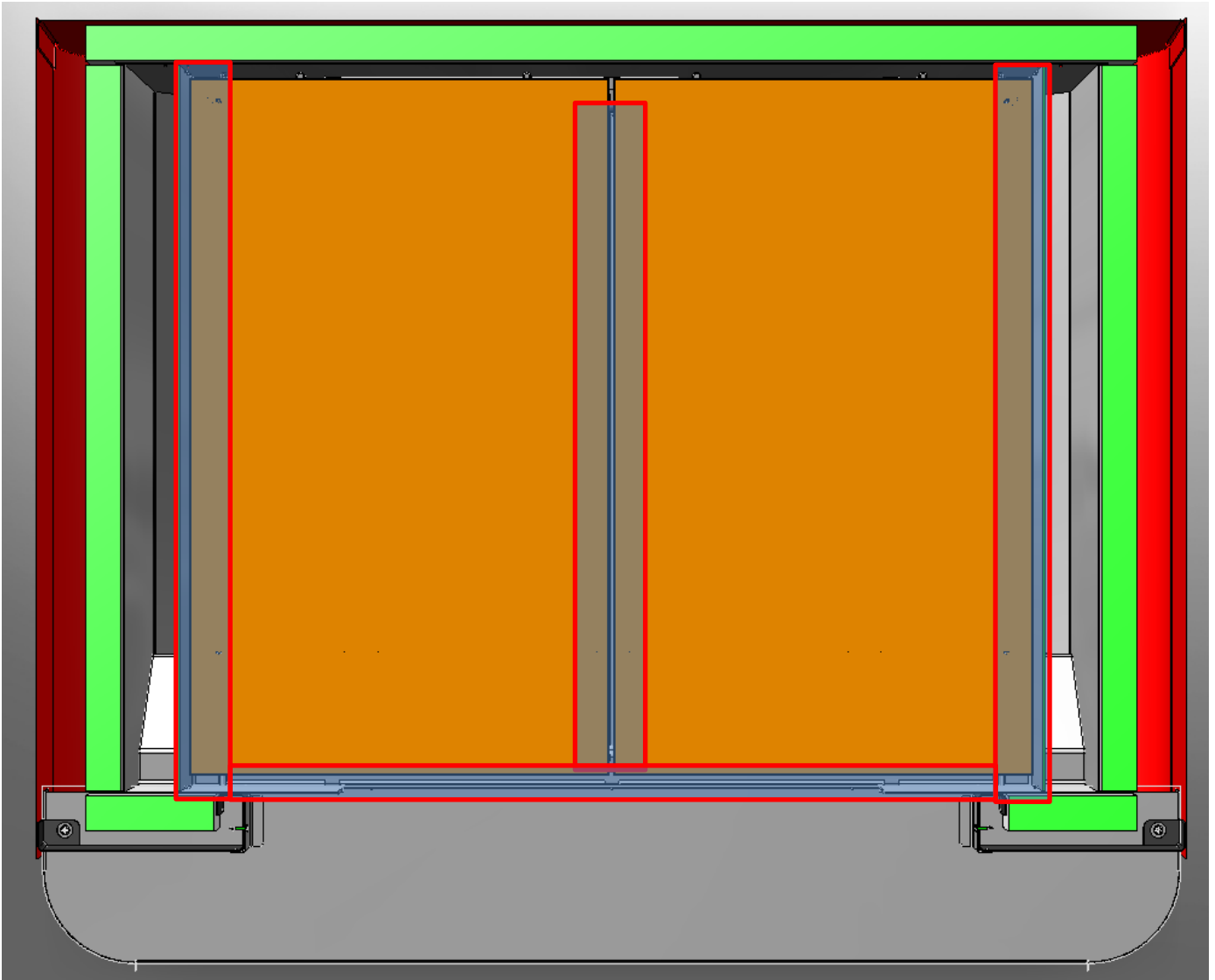
### INTERNAL CLEANING OF THE OVEN AFTER USE WITH WOOD

After each use PLEASE WAIT FOR THE OVEN TO BE COOL before starting cleaning. When using wood, there will certainly be an accumulation of ash from the combustion of wood or food residues left on the refractory surfaces. These leftovers have to be vacuumed at every use as there is no collection drawer to accumulate them besides the fact that the inner chamber is not large enough to be able to set them aside. The main reason for keeping the chamber clean at every use is the possibility that ash or residues may fall under the plates and clog the gas burners compromising their functionality in subsequent uses. Inside the cooking chamber there is a system to hold the ashes and prevent them from falling towards the gas combustion chamber below. These storage areas are small and should be kept clean with a suitable vacuum cleaner each time you use the oven. Due to thermal expansion, the refractory plates are slightly narrower than the cooking chamber so that ash and food residues can fall into the spaces between

## USER MANUAL PIERO OVEN

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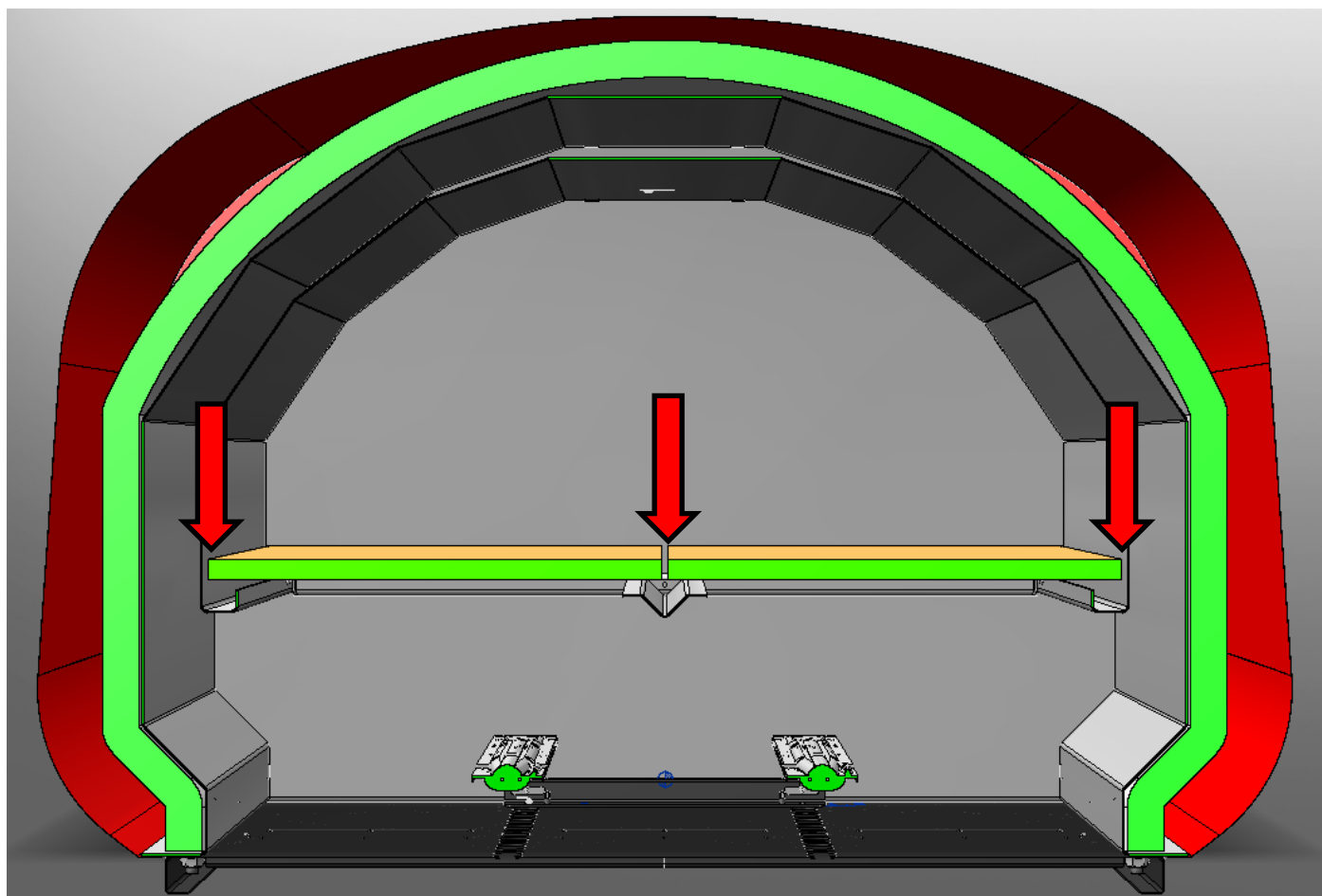
the plates. To prevent these residues from falling directly underneath the gas combustion chamber, a fixed perimeter collection system and a removable central duct are provided.



Section with top view of the cooking chamber and possible ash drop points (the entire perimeter and the central area).

## USER MANUAL PIERO OVEN

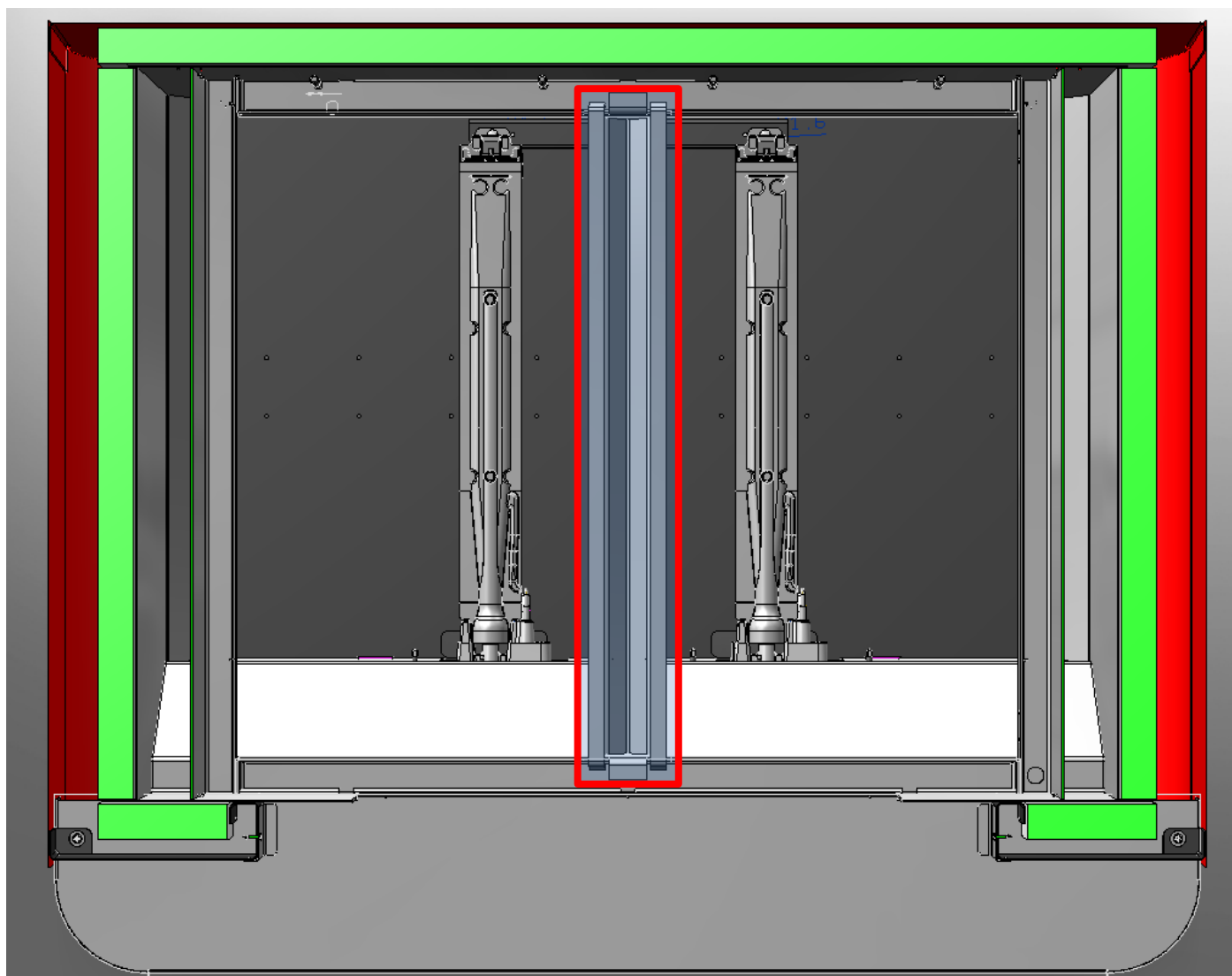
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Proceed with vacuuming the surface of the refractory plates then, taking care not to break them, lift them and remove them from the oven by storing them temporarily in a safe place. As mentioned before, under the plates there are ash collecting ducts that must be cleaned in order to avoid excessive accumulation and spillage of residues in the gas burner area.

## USER MANUAL PIERO OVEN

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The central duct can be removed to facilitate access to the gas combustion chamber.

**Vacuum and keep the burner holes free of obstruction.**

## USER MANUAL PIERO OVEN

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### NOTES:

## PARTS REPLACEMENT:

Some parts can be replaced by the customer/user following the instructions on the following pages while some components require the intervention of a specialized technician.

The parts that can be replaced independently are:

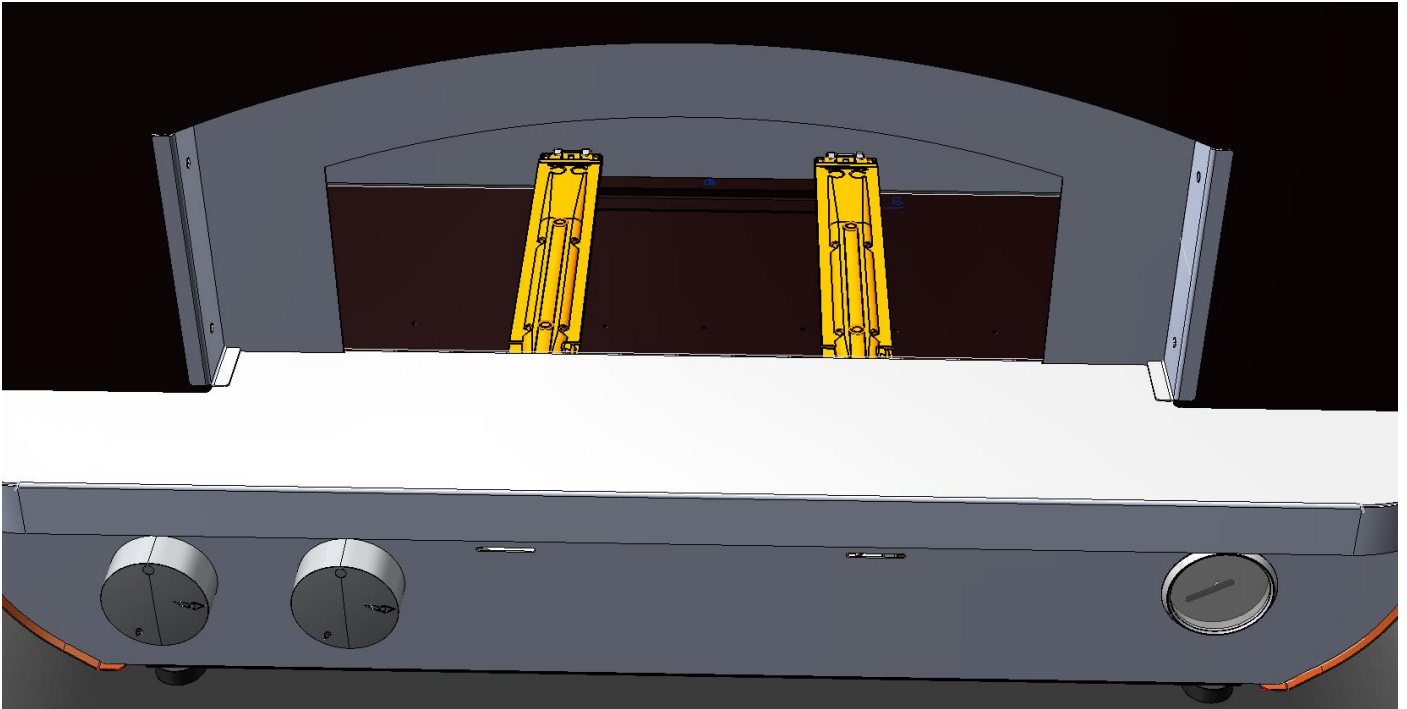
- battery and spark generator
- ignition spark plug
- burner
- thermometer
- refractory plates

**REFRACTORY PLATES.** Simply lift one side of the plate, lift it up and then pull it through the door. Put the new plate back in place taking care not to hit the edges as they may chip.

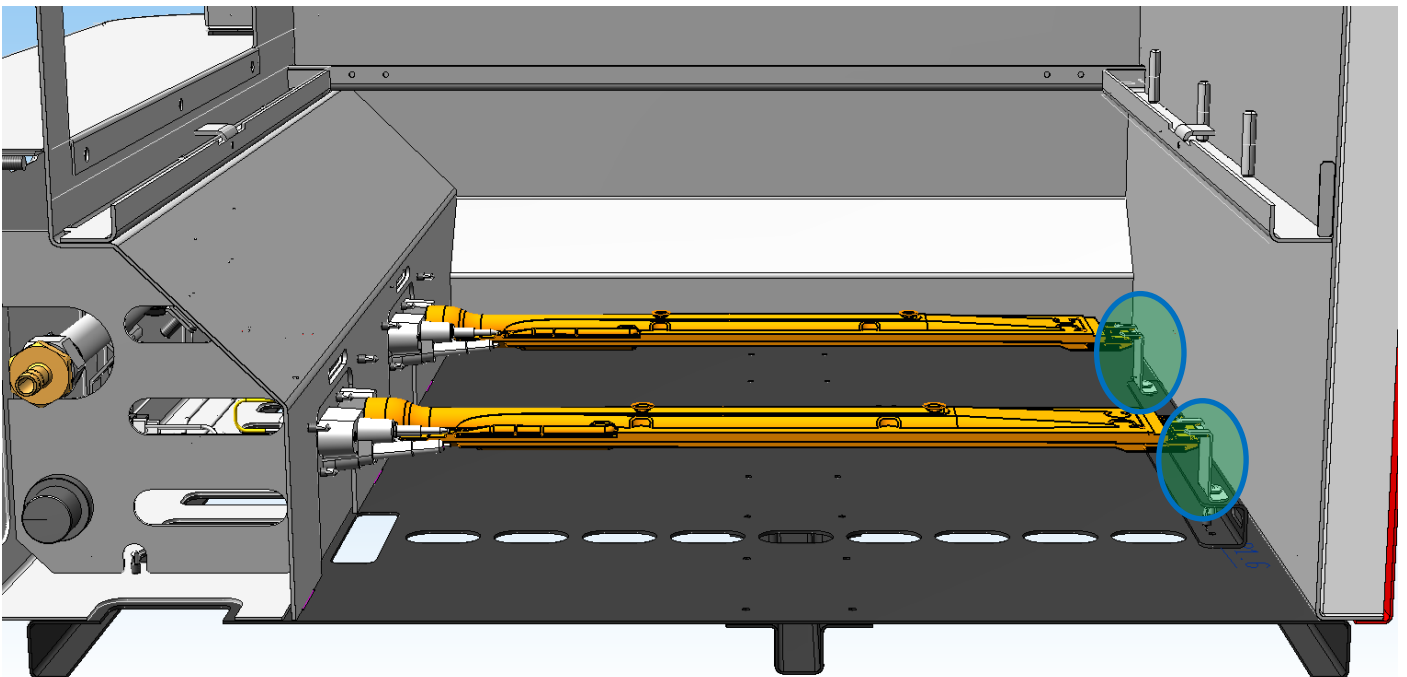
**BURNER:** The replacement of the burner (2) must be done after closing the inlet gas and disconnecting the cylinder. Follow the procedure as indicated above to perform the leak test.

## USER MANUAL PIERO OVEN

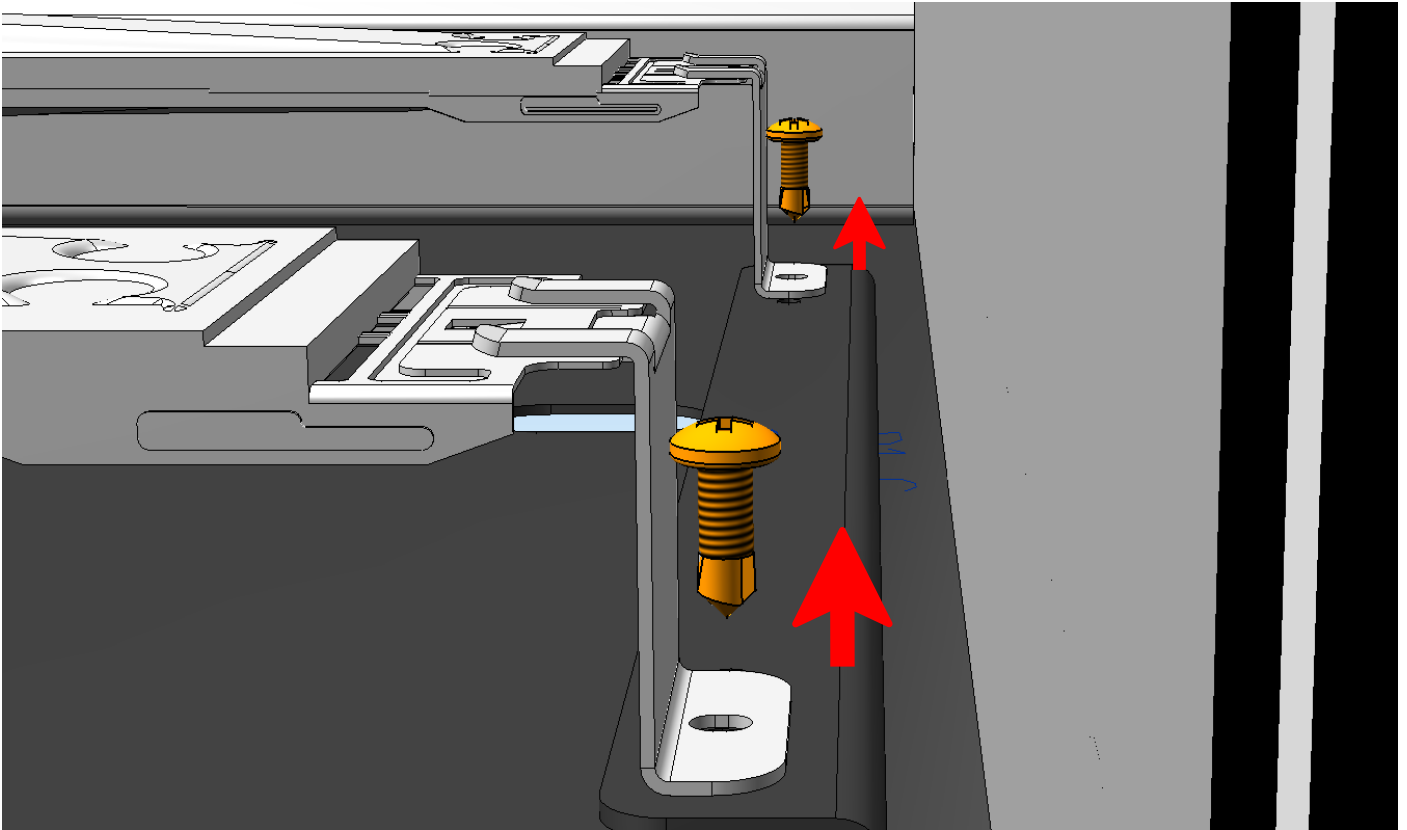
Remove the refractory tops and the ash collecting **duct** to gain access to the burners at the bottom of the oven.



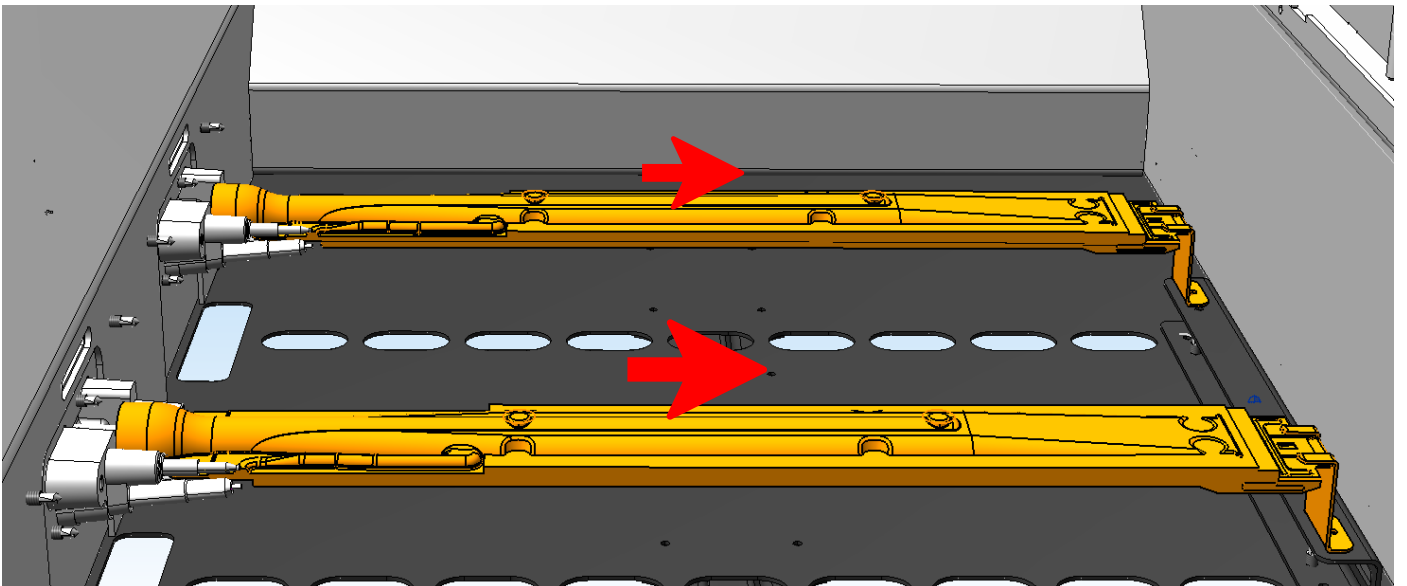
Unscrew and release the burner support brackets



## USER MANUAL PIERO OVEN



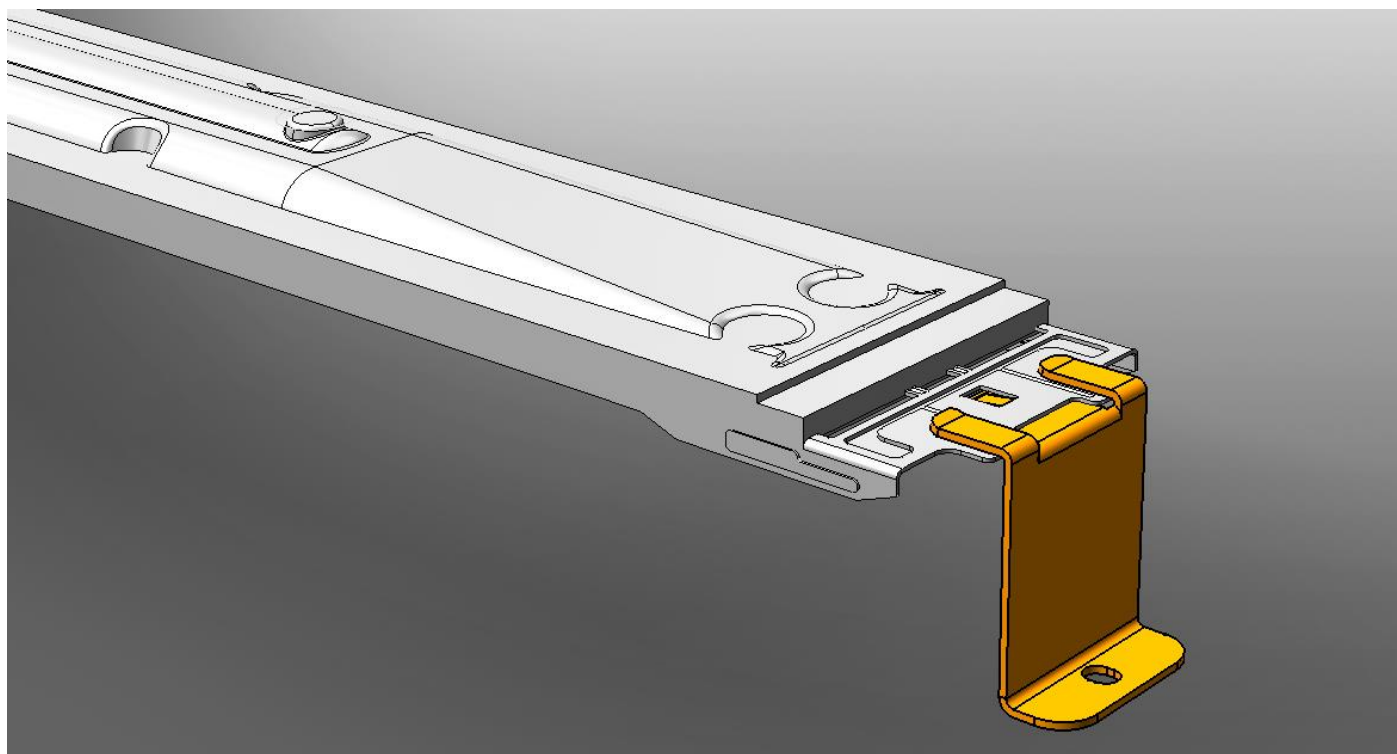
Remove the burners from the supports to release them



## USER MANUAL PIERO OVEN

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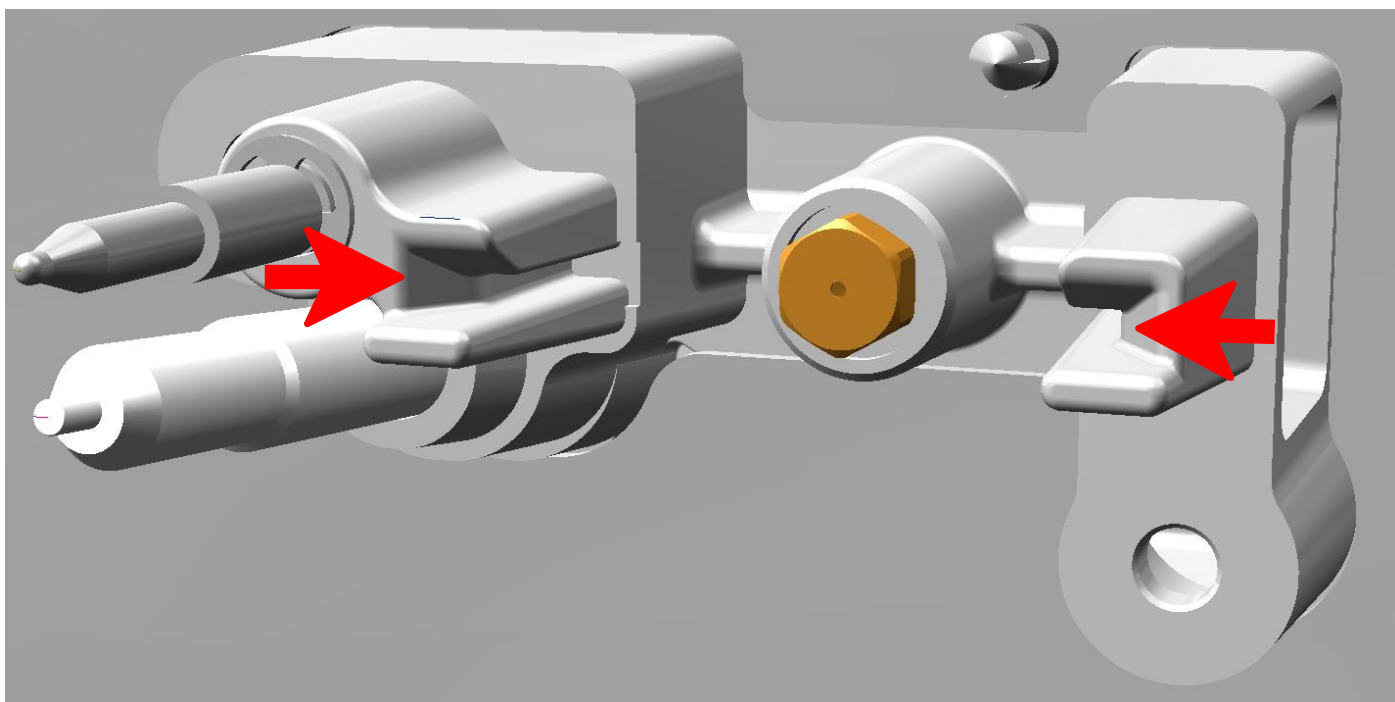
Unhook the bracket from the old burner and insert it on the new one taking care to insert it in the correct direction.



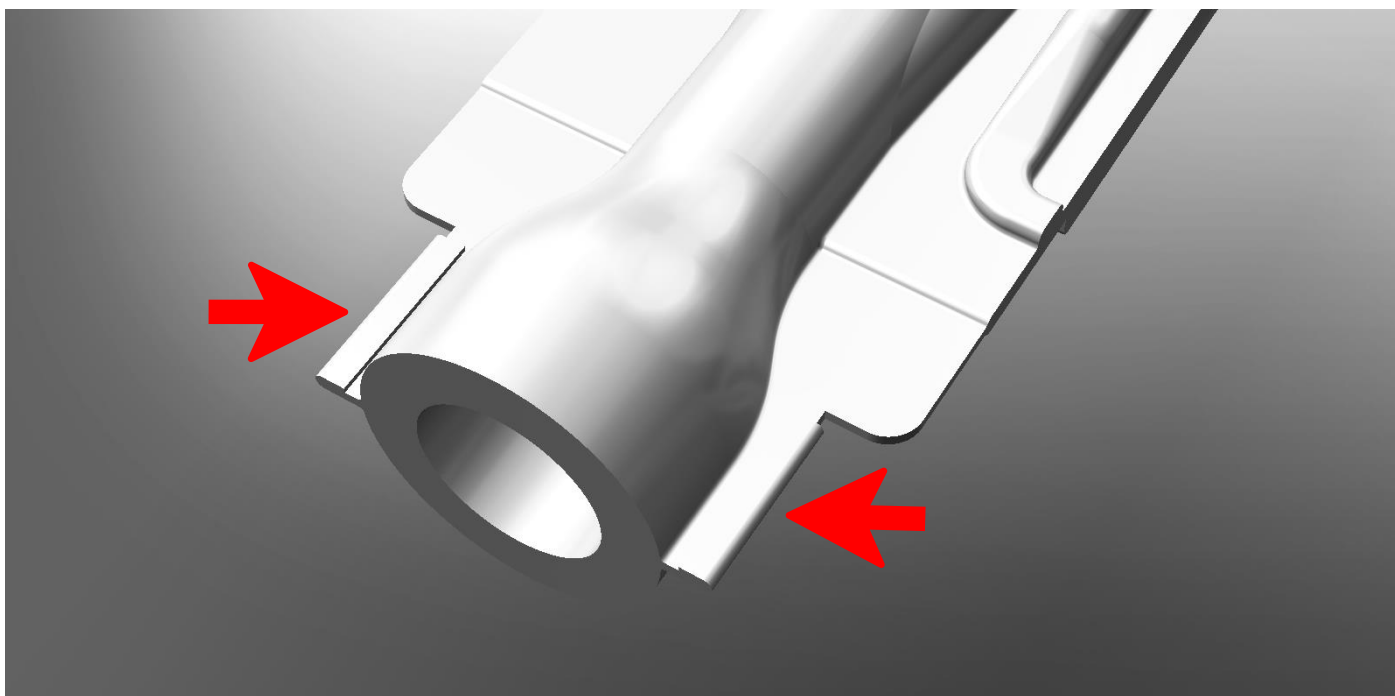
Put the replaced burner back in place taking care not to damage the spark plug and the thermocouple fixed on the burner holder block. Also pay attention to the burner: the burner holder block has slots for the burner insertion. Be sure of their centring otherwise the system will not work properly with the danger of fire or explosion

## USER MANUAL PIERO OVEN

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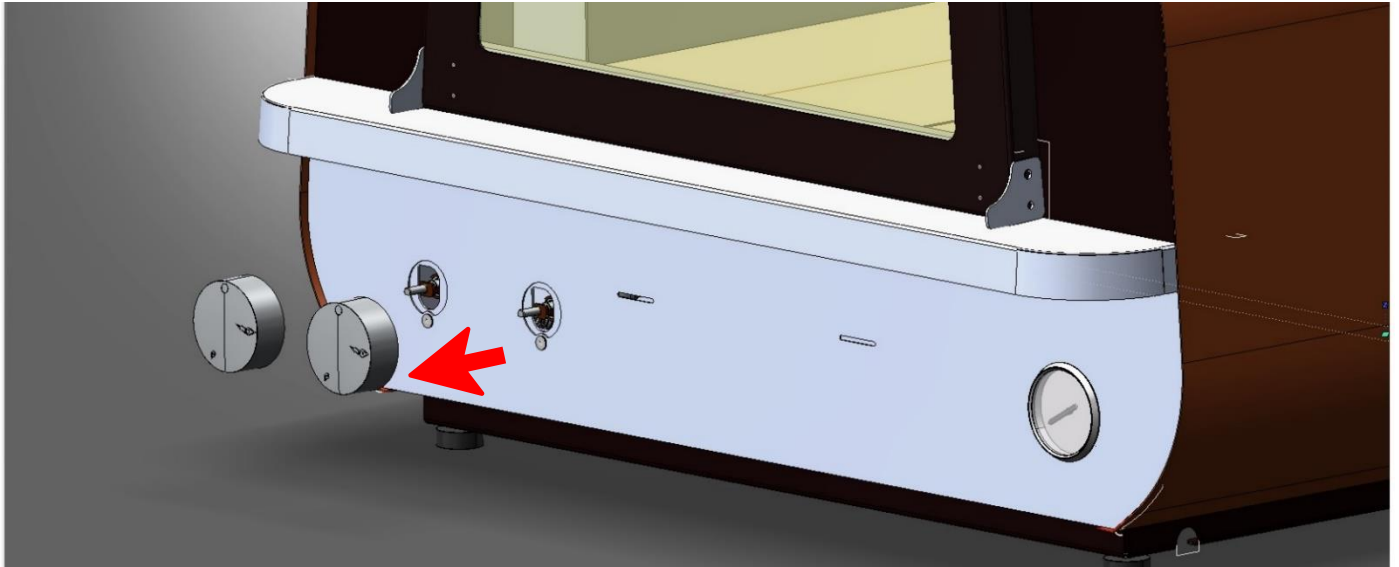
Interlocking slots on the burner holder



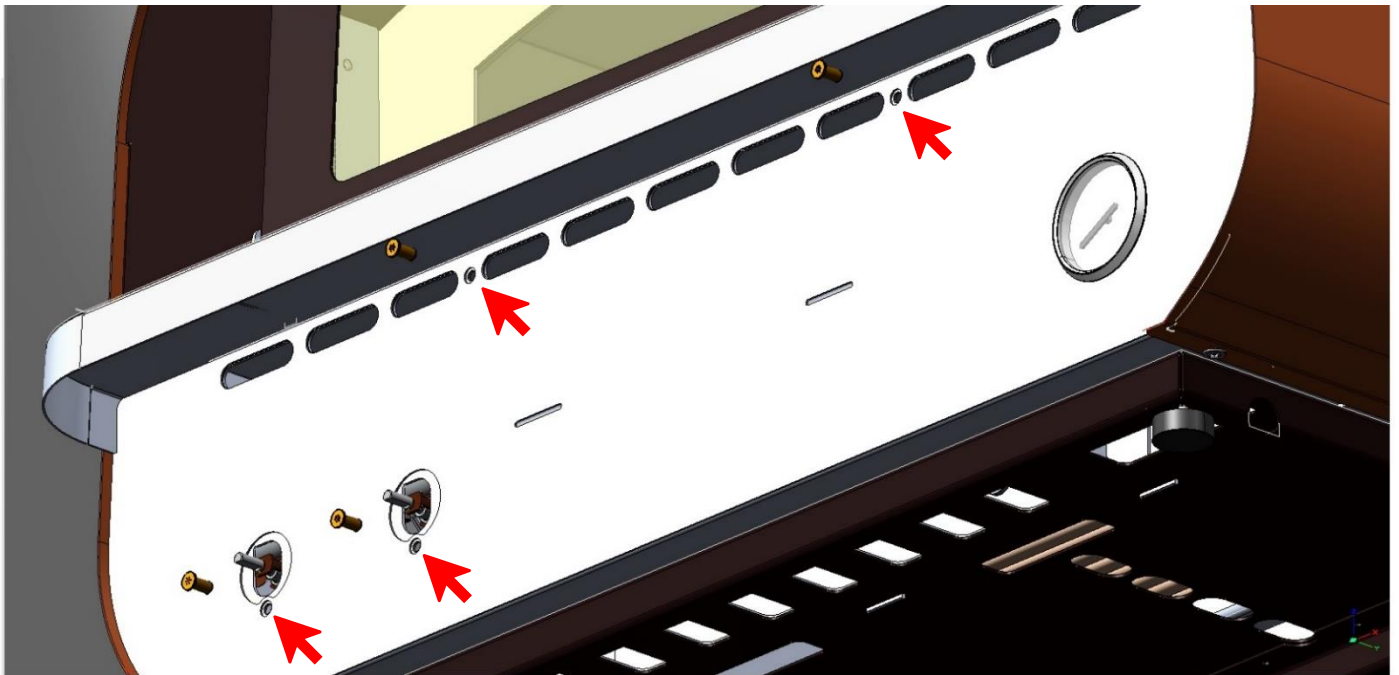
Profiles to be inserted in the burner holder interlocking slots

## USER MANUAL PIERO OVEN

**SPARK PLUG:** As for the replacement of batteries, ignitor or thermometer, the control box must be accessed by removing the front panel.



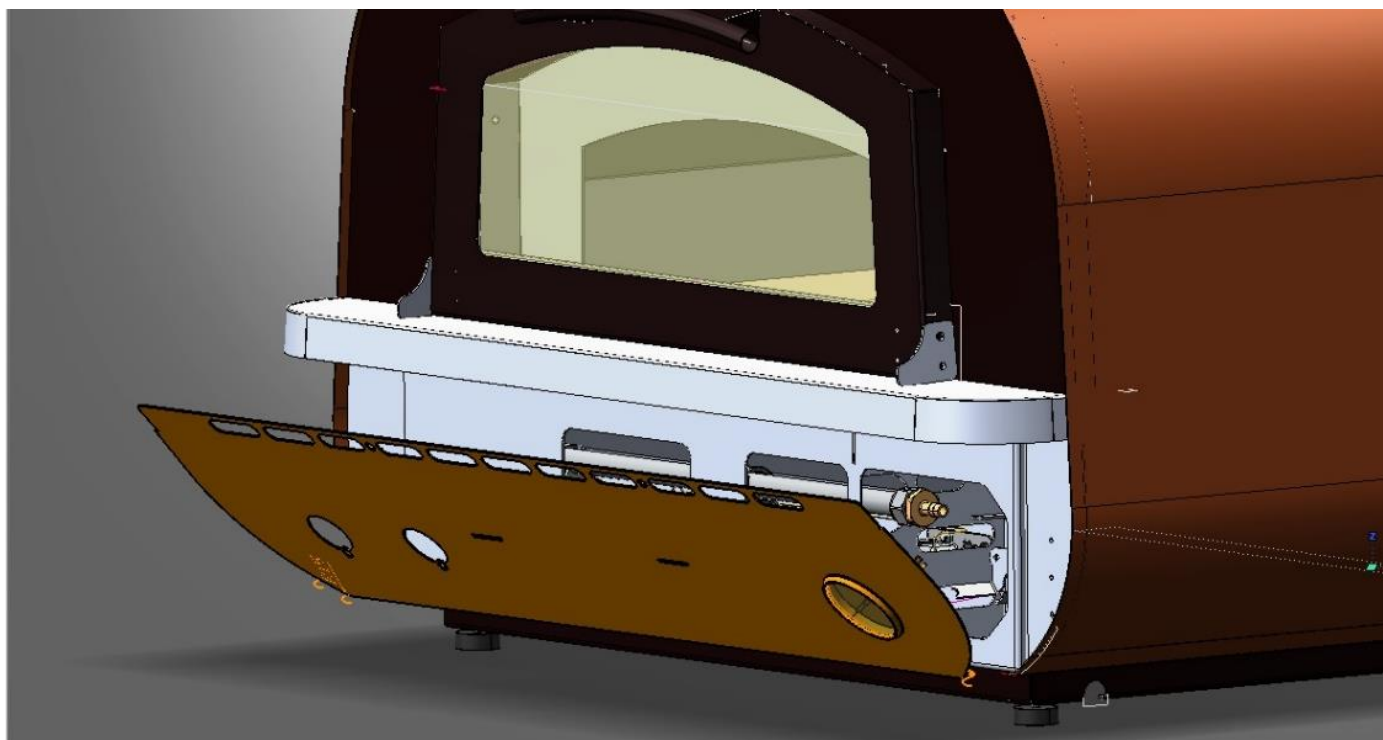
Gently pull the knobs until they detach from the valve block.



## USER MANUAL PIERO OVEN

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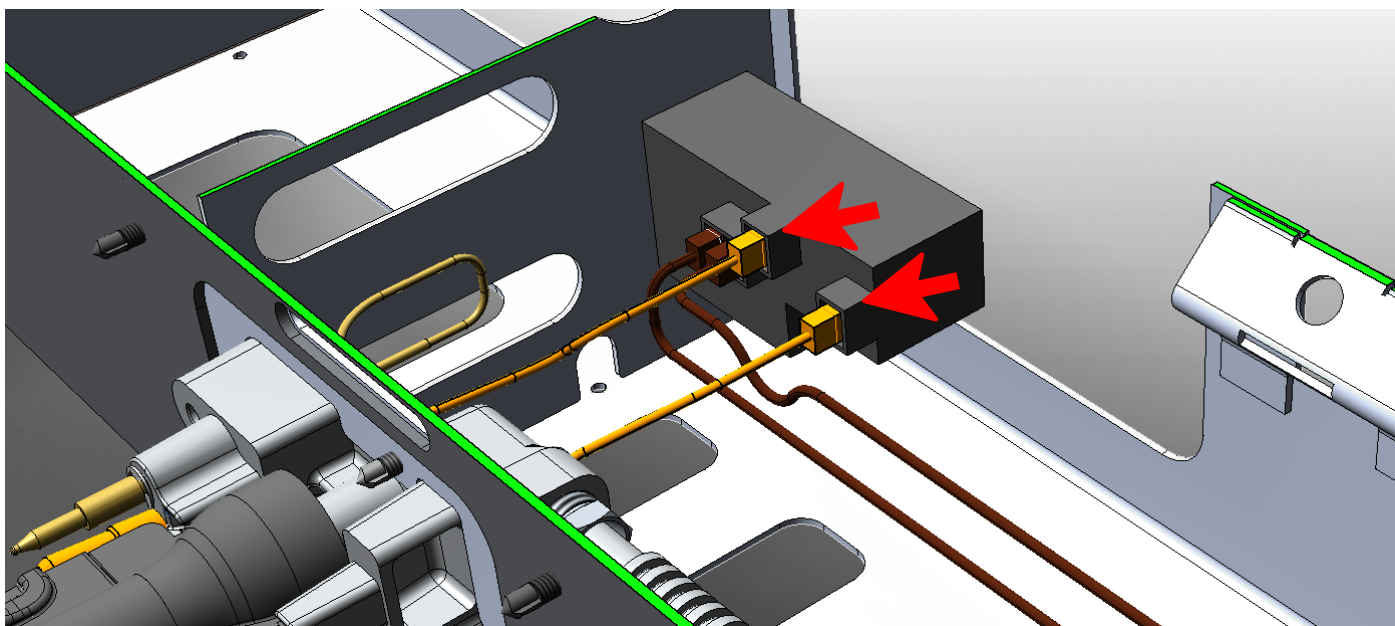
Locate the 4 screws indicated by the arrows, 2 under the knobs and 2 under the shelf. Unscrew and save for reassembly.



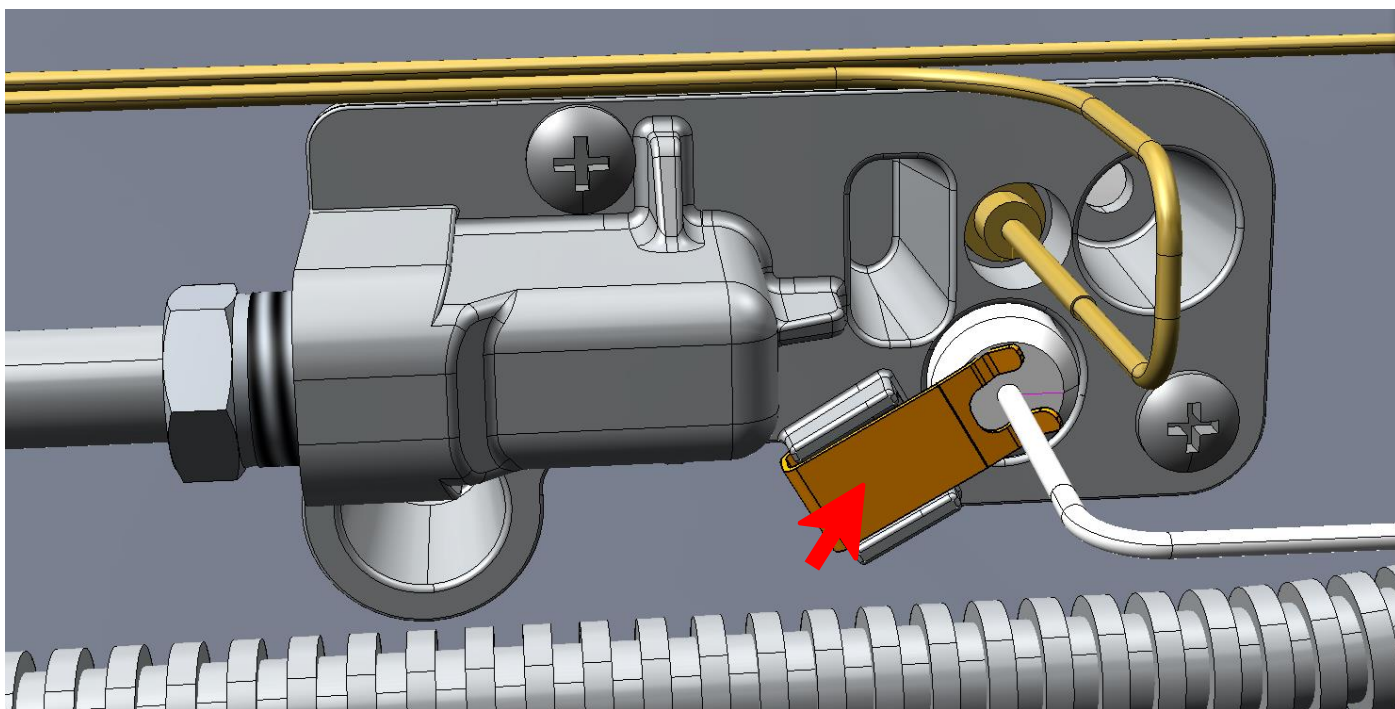
At this point the cover is supported only by the side magnets, pull slightly to detach it. Pay attention to the capillary tube of the thermometer that is inside the structure, be sure not to crush or bend it.

The spark plugs are connected to the spark generator by means of a Faston quick coupling while on the burner unit they are installed in a pre-drilled seat and locked with a metal clip. To replace them, gently pull the wire until it comes off the generator. With the help of a screwdriver release the metal locking clip on the burner side and remove the spark plug.

## USER MANUAL PIERO OVEN



Faston connection on the spark generator

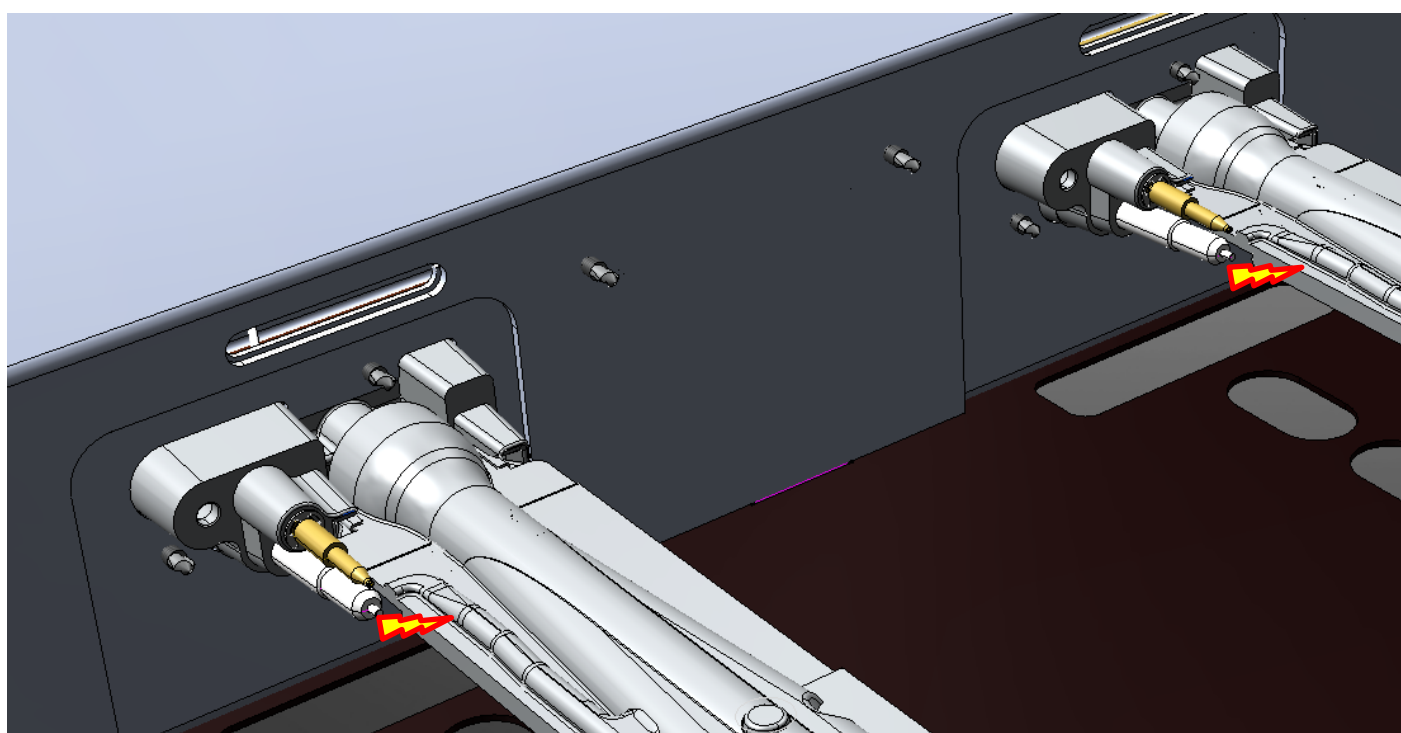


Metal locking clip.

## USER MANUAL PIERO OVEN

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Replace the spark plug by reconnecting it to the spark generator and replacing the locking clip which not only blocks the spark plug but also ensures the correct distance from the burner for proper use. Before restarting the oven, check the function of the replaced part and make sure that it is able to ignite the spark on the burner. To check visually, simply remove the refractory plate, press a knob without turning it so as to activate the ignition circuit and observe if the spark glow plugs generate the spark that will discharge on the burner at the point indicated on the drawing below.

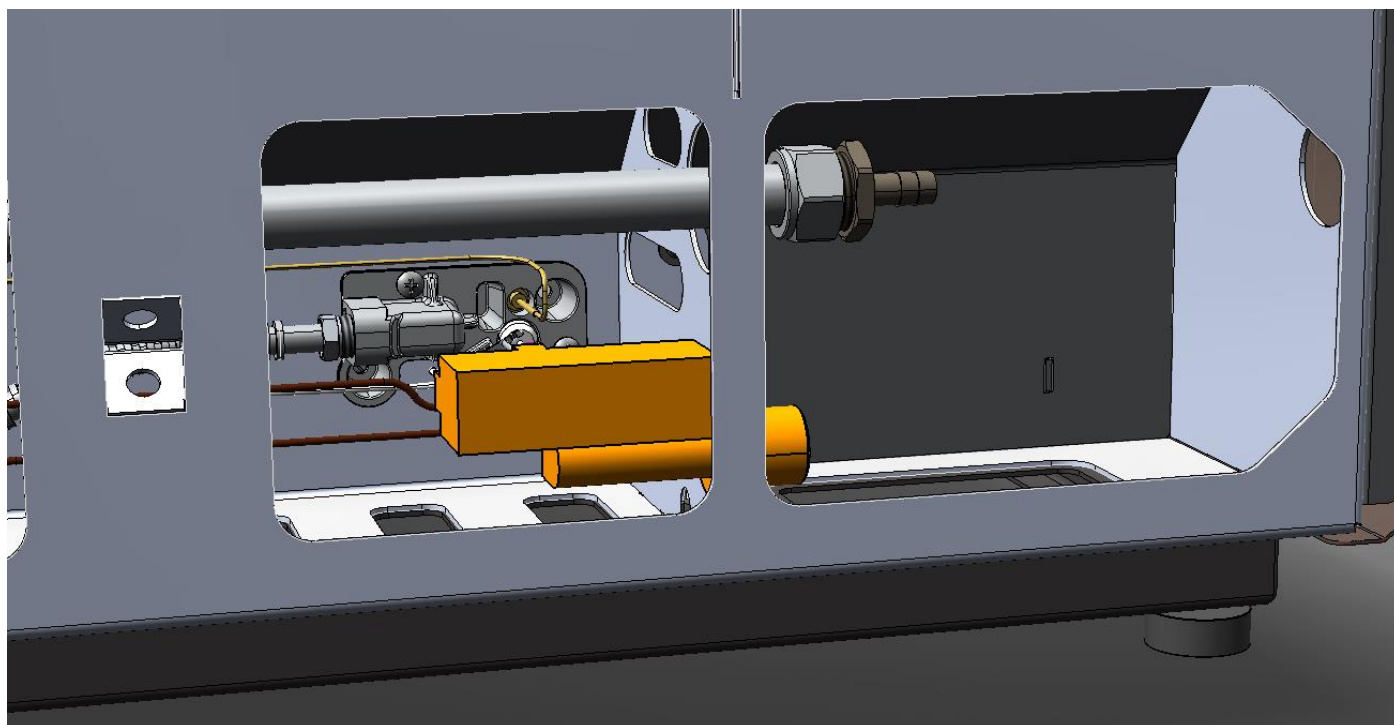


**Both glow plugs must operate at the same time to avoid ignition delays or an accumulation of unburnt gas in the combustion chamber. By pressing either knob the circuit activates both spark plugs simultaneously.**

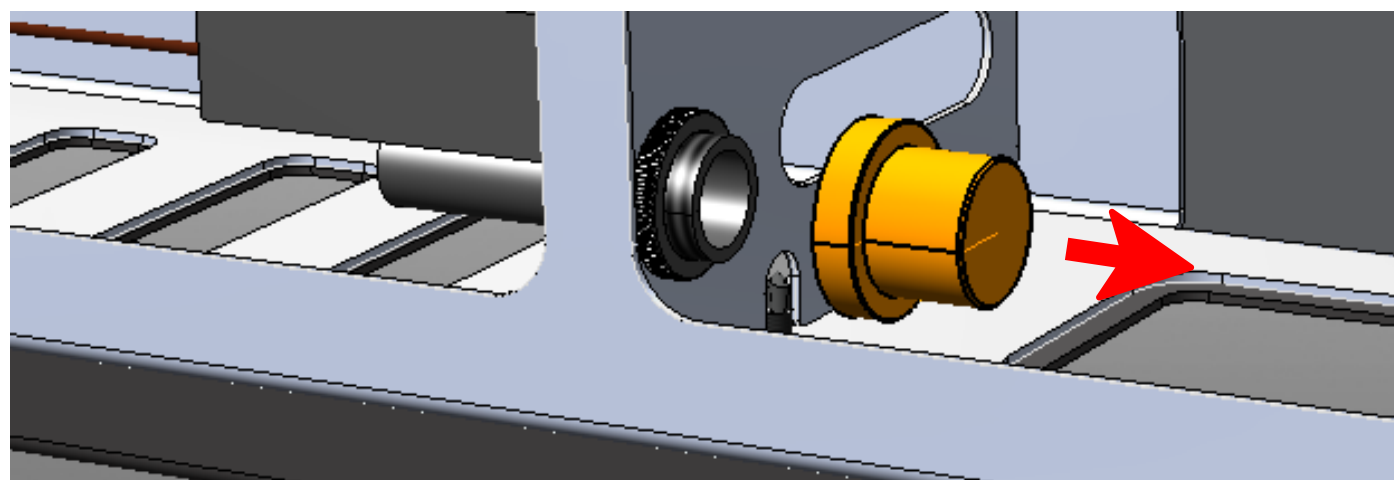
## USER MANUAL PIERO OVEN

### SPARK GENERATOR AND BATTERY:

After removing the front cover (see previous page) you can find the spark generator in the central part of the control box.

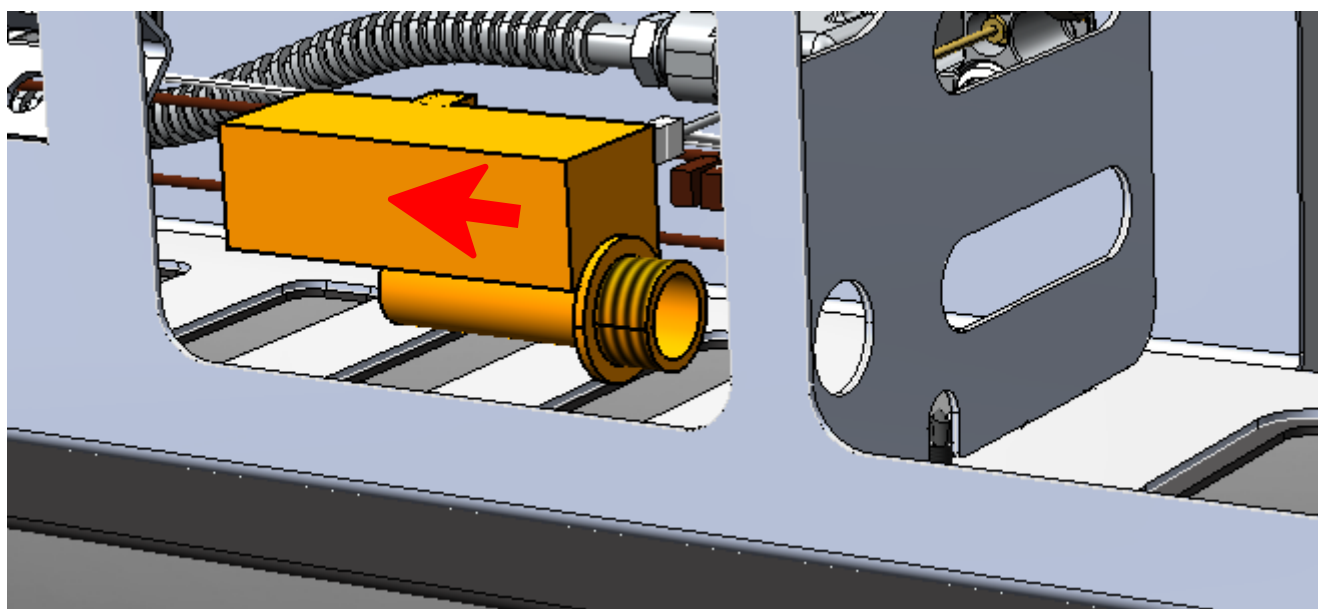
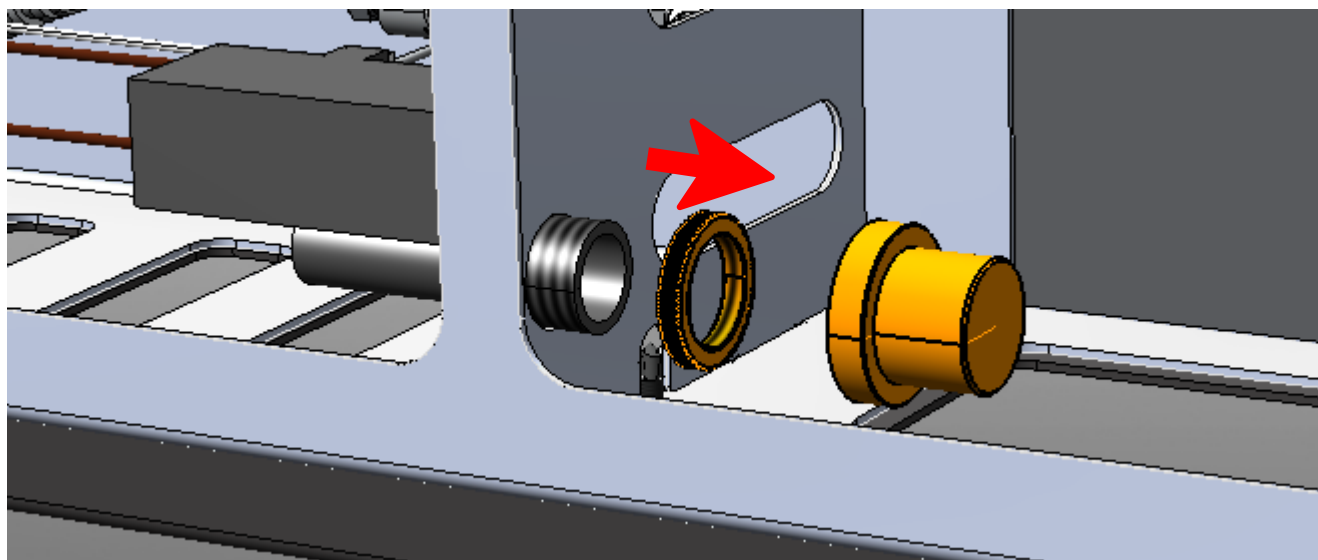


To replace the battery, unscrew the cap on the right side, remove the AAA battery and insert a new one.



## USER MANUAL PIERO OVEN

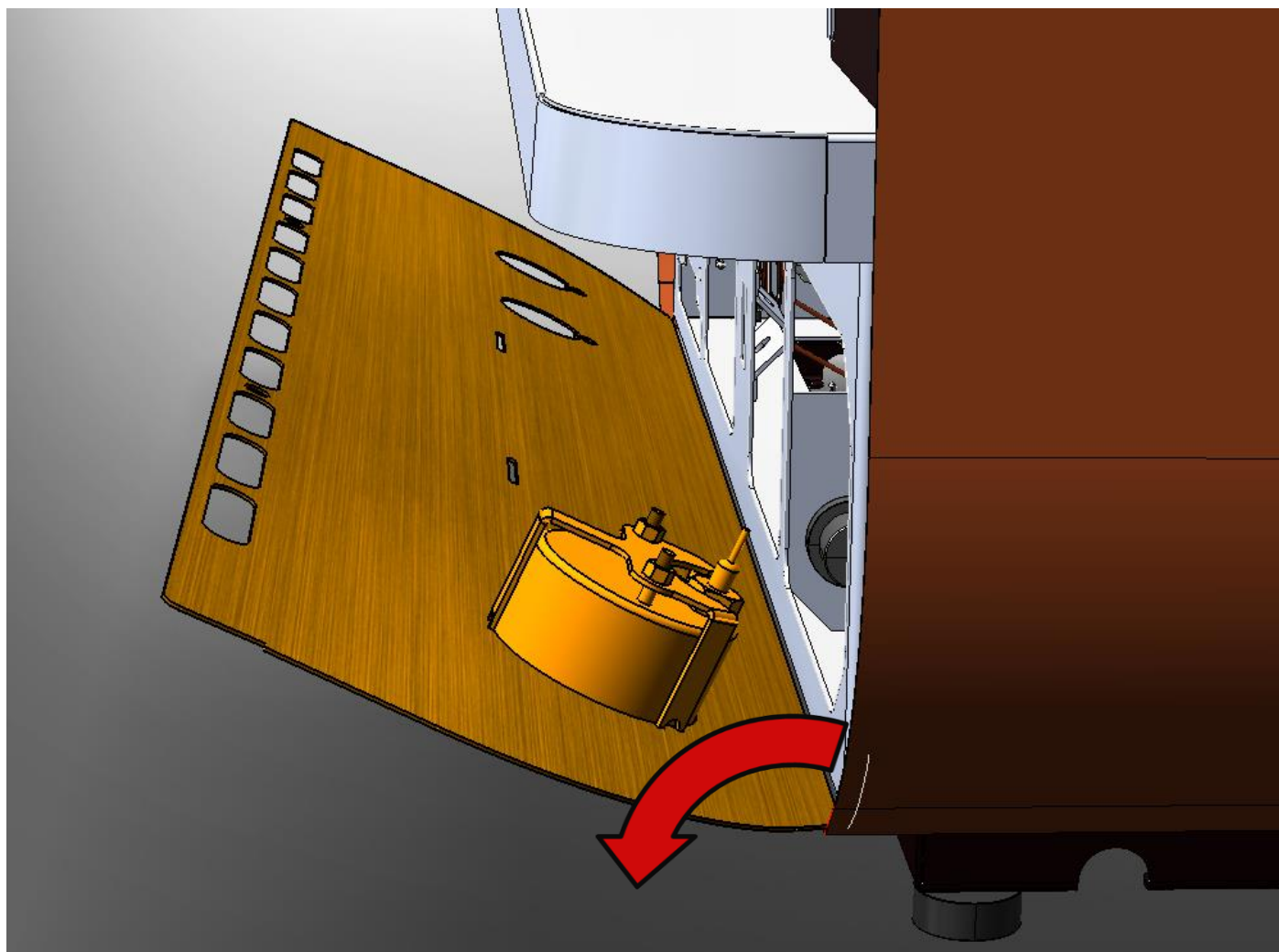
If the generator has to be replaced, also unscrew the locking ring in order to remove the device. Gently unplug the wiring so as not to damage the terminals, taking care to reconnect them properly to the new generator.



## USER MANUAL PIERO OVEN

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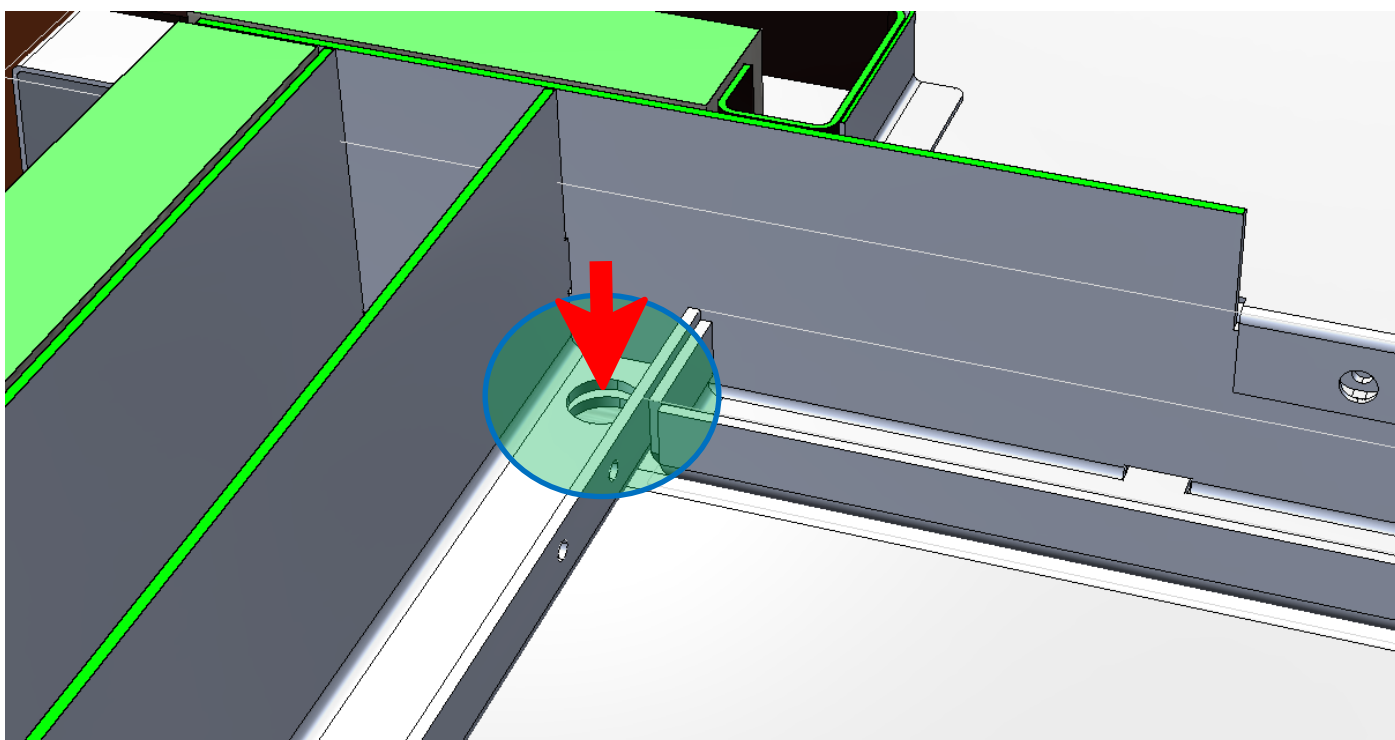
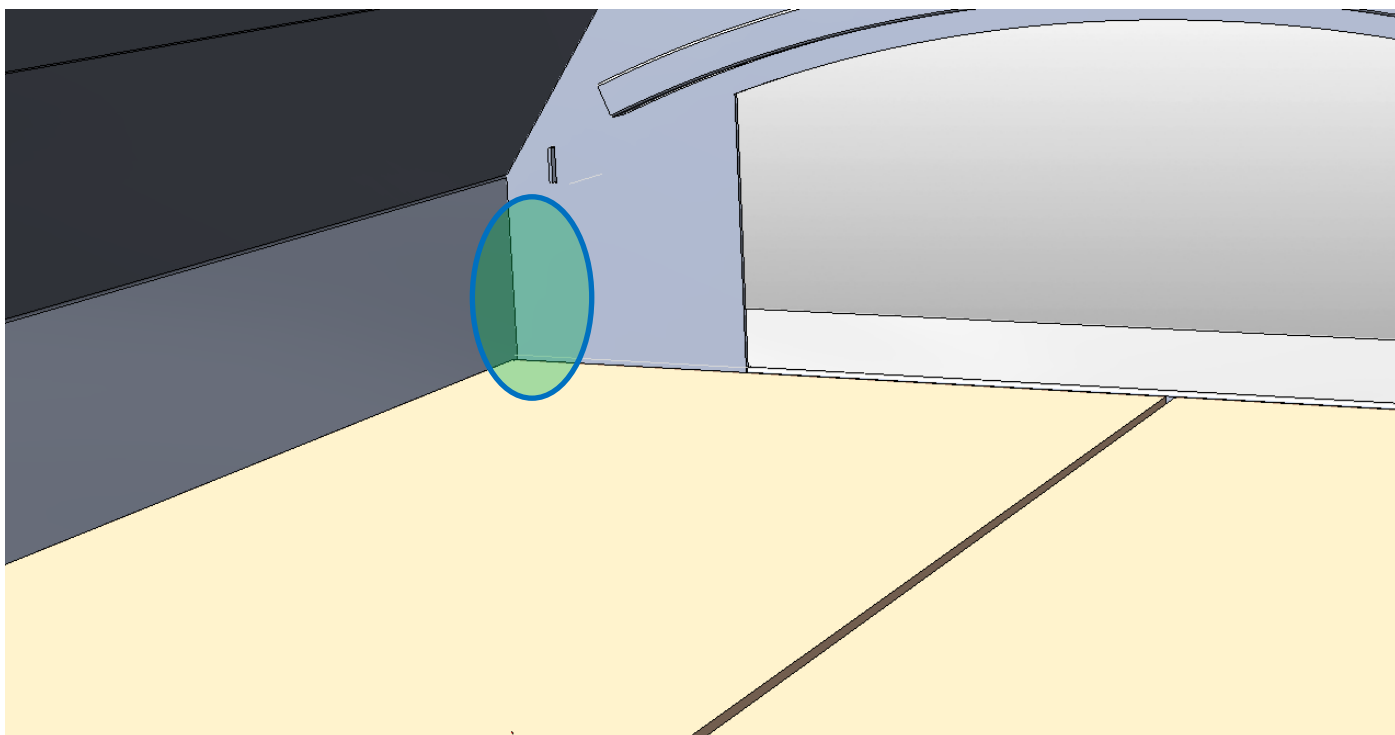
**THERMOMETER:** follow the procedure until the front cover is removed. This is to access the place where the thermometer is attached.



Before removing the thermometer from the cover, it is necessary to remove the capillary bulb located inside the cooking chamber in the right corner next to the door opening. Remove the refractory plate first to facilitate removal.

## USER MANUAL PIERO OVEN

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Underneath the plate, in the corner, there is a hole for the capillary bulb to pass through.

## USER MANUAL PIERO OVEN

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Unscrew the 2 screws and remove the fixing cage that holds the thermometer body attached to the front cover. At this point remove the thermometer and replace it taking care not to bend or crush the capillary tube in order not to compromise its operation. Fix the new compound to the cover by centring the positioning and then tighten the screws to prevent rotation. Carefully unroll the capillary tube and gently pass the bulb through the hole that is connected to the cooking chamber. Leave the bulb a few centimetres above the level of the refractory plate to measure an average temperature between air and plate. In order to hold the bulb in place, simply put the refractory plate back in place, taking care not to crush the capillary tube. The rest of the capillary tube that is underneath must be placed inside the control box so as not to interfere with the gas pipe and prevent it from coming out of the opening on the lower plate. Close the cover taking care not to crush the capillary tube.

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### NOTES: