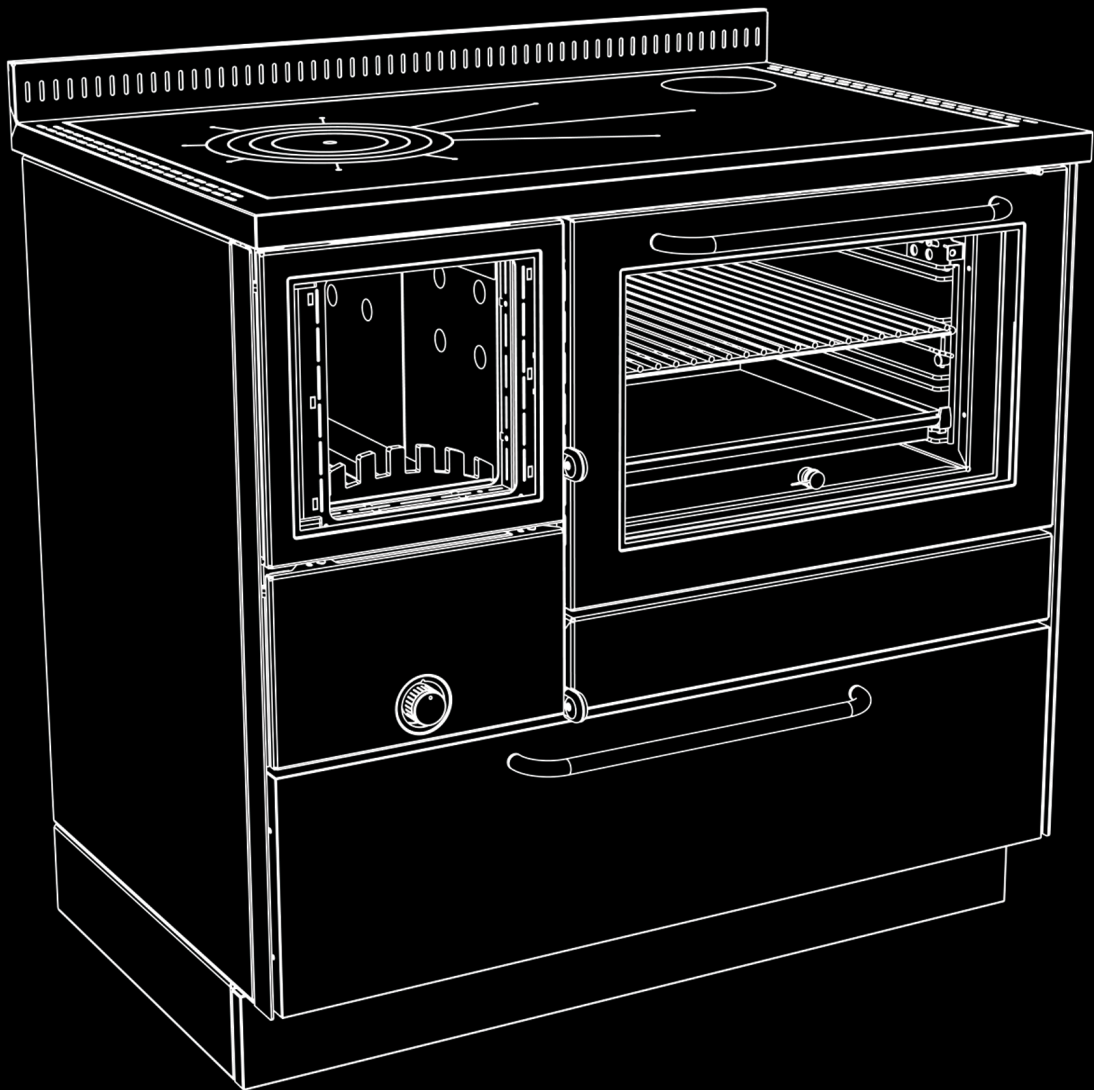


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Instructions • Manuel d'utilisation



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The use of economic and ecologic combustibles, the sweet warm of natural fire, the sweet fragrance of the wood of our forests are the qualities that make indispensable wood fired cookers in every house. Your choice fell upon a Rizzoli cooker, result of a tradition started in 1912 when Carlo Rizzoli began the production of wood fired cookers with the typical style of the valley in the dolomites. Year after year Rizzoli continued to refine its cookers using even more advanced technologies, but without losing contact with the elegance, the beauty and the functionality of the original product.

1 INSTRUCTIONS

1.1 GENERAL INSTRUCTIONS

For the perfect working of Rizzoli cookers it is necessary the correct placing and connection to the chimney, to AC power and to the heating system if it is necessary. The installation normally ends when you light the cooker. It is necessary to predispose a duly made chimney and well suited to the model you chose. Before the connection of the cooker it is necessary to contact a local chimney sweeper. The installation usually ends with the lighting of the cooker and the verify of the correct working. It is necessary to use well dried and good quality wood: it is also necessary to sweep the chimney and the cooker regularly. We recommend to read carefully the instructions in this booklet before starting to use the cooker. Keep this booklet because it could be useful in case of necessity. Talking about the working and the installation of Rizzoli cookers, all the European laws, national and local laws and rules must be respected.

1.2 SAFETY INSTRUCTIONS

- Respect all the safety distances during the installation of the cooker.
- The grids and the ventilation holes of the device must not be obstructed during the installation or the use of the device.
- The extracting fans, if working in the same room in which the device is installed, might create problems in case of not proper aeration.
- When using the cooker, some parts of the device may be very hot, keep attention not to lean and not to touch by hand hot parts (frame, plate and doors).
- When you cook and generally when you use the cooker you must not wear inflammable dresses.
- Keep more attention in presence of children.
- Do not lean to the cooker inflammable or explosive materials, in particular curtains or very close to it, inflammable flacons and aerosol bombs.
- The fire door and the ash door must always be closed except for lighting operations, fire feeding operations and during the maintenance operations.
- Check regularly the fume-circuit and, the chimney connection and the chimney itself. At least every six months of normal use contact an experienced technician for checking and cleaning of the wood fired cooker.
- The plate must be cleaned regularly according to necessities after every use and make regularly the specific maintenance.
- Before you go away for a long time, be sure that the fire is terminated.
- Do not open the fire door when the cooker is working and in presence of flame.
- The first lightings of the cooker and the first seasonal lightings must be done with temperate fire in order to prevent possible breakings of the internal parts.
- The load of an excessive quantity of wood can overheat the device and be dangerous for things and persons.
- Check regularly the gaskets, the carbon and ash residuals inside the cooker, the in the fume circuit and in the chimney connection.
- After a long period in which you do not use the cooker, check carefully that obstructions are not present and that the cooker works regularly.
- Use only original or authorized spare parts.
- Do not make any unauthorized modification.

1.3 RECOMMENDED COMBUSTIBLES

Wood fired cookers are built to use wood for burning. We recommend to use good quality wood, dry, seasoned and possibly broken. Using good quality wood is warranty of good heating power and avoid the forming of carbon residuals and soot. To avoid dissipation of energy and eventual deforming and damaging processes you must not use excessive combustible (see the attached technical sheet). Burning an excessive amount of wood can cause the sudden ignition of flammable gases, with the risk of causing damage to things and people.



WARNING! The painted parts of the cooker might discolour because of too high temperatures in the combustion chamber. The causes could be the insertion of excessive quantity of wood and the use of not suitable combustible. This damage is not covered by the warranty.

1.4 OTHER COMBUSTIBLES

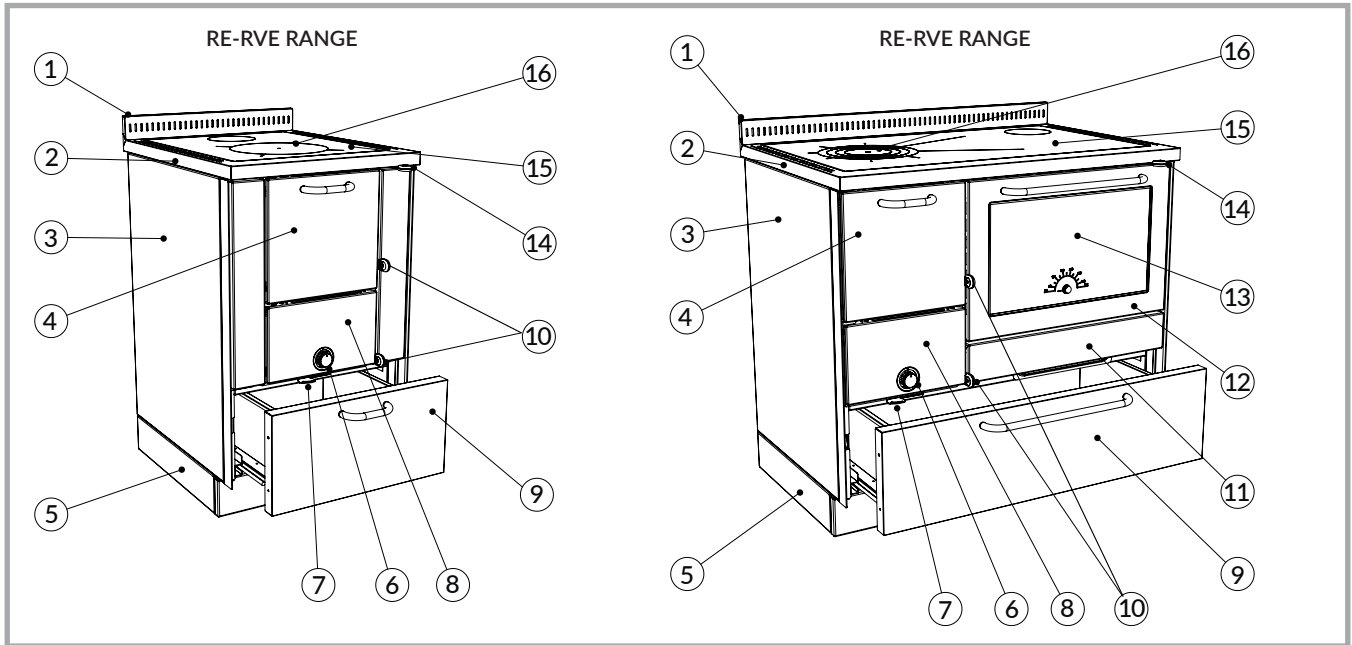
The use of pre-compressed trunks and coal is allowed only desultorily and with moderation, because the strong heating produced may damage the internal refractors, the wood-carrying grill, the oven and in general all the parts directly exposed to fire. Other combustibles and refuses, for example plastic, enamelled or treated wood or carton must not be burned. Using this materials cause serious damage not only to your health and environment but also to wood fired cooker and chimney. The cooker must not be used as incinerator. It is recommended to use only the suggested combustibles and not liquid combustibles.

1.5 ACCESSORIES

Together with the wood fired cookers you will find some accessories that simplify the installation, the maintenance and the daily use of the device.

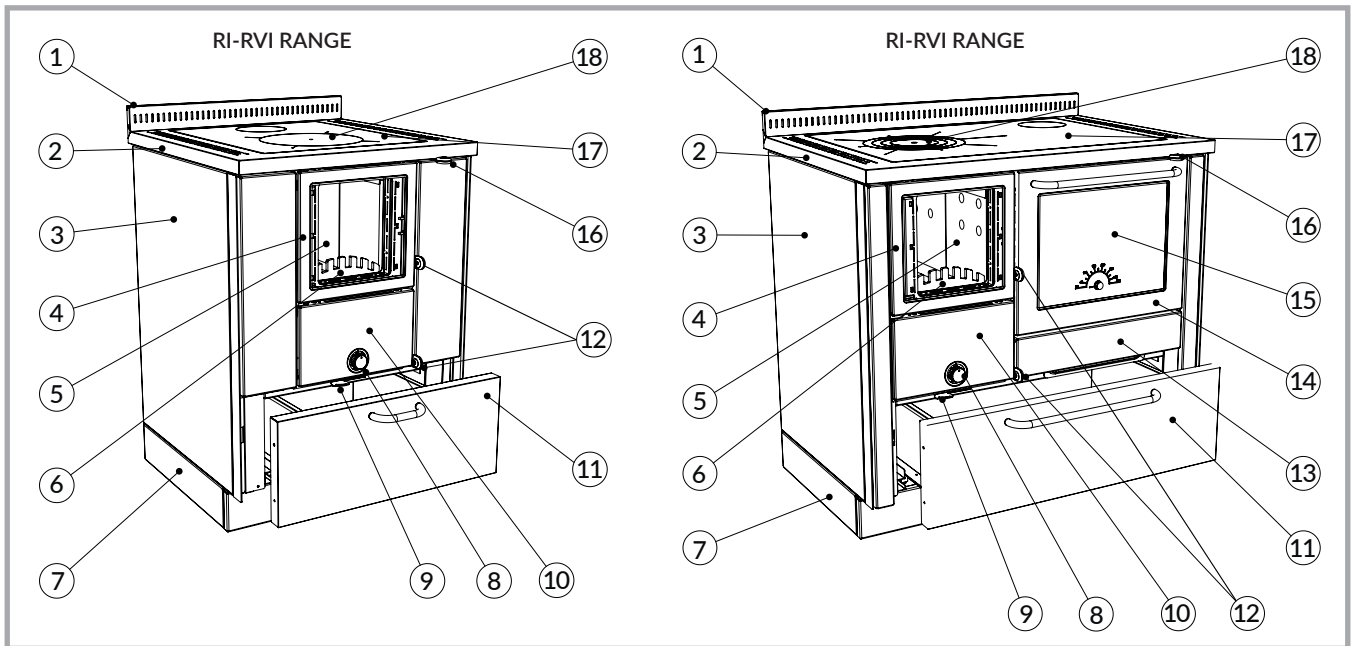
- Ash drawer
- Glove (RVE-RVI models)
- Poker
- Scraper (for cookers with oven)
- Oil for the care of the plate
- Cleaning oil for the plate
- Abrasive sponge
- Sponge for fire door cleaning (RVE-RVI models)
- Devices for the connection to the chimney, variable depending on the model of cooker
- Grill for the oven (for cookers with oven)
- Baking-pan (for cookers with oven)
- Baking-pan holder
- Glove box
- Hex key size 28 (see chapter 2.17)
- Instruction and maintenance booklet
- Green booklet and warranty certificate of the wood fired cooker
- Certificate of quality for the refractory bricks used

1.6 PARTS OF THE COOKER



Picture 1a

- | | | |
|-------------------------|-----------------------|--------------------|
| 1 Riser | 7 Air intake lever | 13 Oven door glass |
| 2 Frame | 8 Ash door | 14 Starting lever |
| 3 Side | 9 Woodbox | 15 Plate |
| 4 Fire door | 10 Door opening lever | 16 Disc or circles |
| 5 Plinth | 11 Dashboard | |
| 6 Primary air regulator | 12 Oven door | |



Picture 1b

- | | | |
|-------------------|-------------------------|--------------------|
| 1 Riser | 7 Plinth | 13 Dashboard |
| 2 Frame | 8 Primary air regulator | 14 Oven door |
| 3 Isolated Side | 9 Air intake lever | 15 Oven door glass |
| 4 Fire door | 10 Ash door | 16 Starting lever |
| 5 Fire door glass | 11 Woodbox | 17 Plate |
| 6 Flame keeper | 12 Door opening lever | 18 Disc or circles |

2 INSTALLATION

2.1 GENERAL NOTES

Wood fired cookers are easy to install; anyway you must take some cares to avoid damages due to unskillfulness. Before the installation, we recommend to verify the necessary space, the safety distances, the correct predisposition of the chimney and the possibility to make the necessary connections. Do not drag the cooker, move it keeping it lifted from the floor. The cooker must not be moved making effort on the handrail or on the handles.

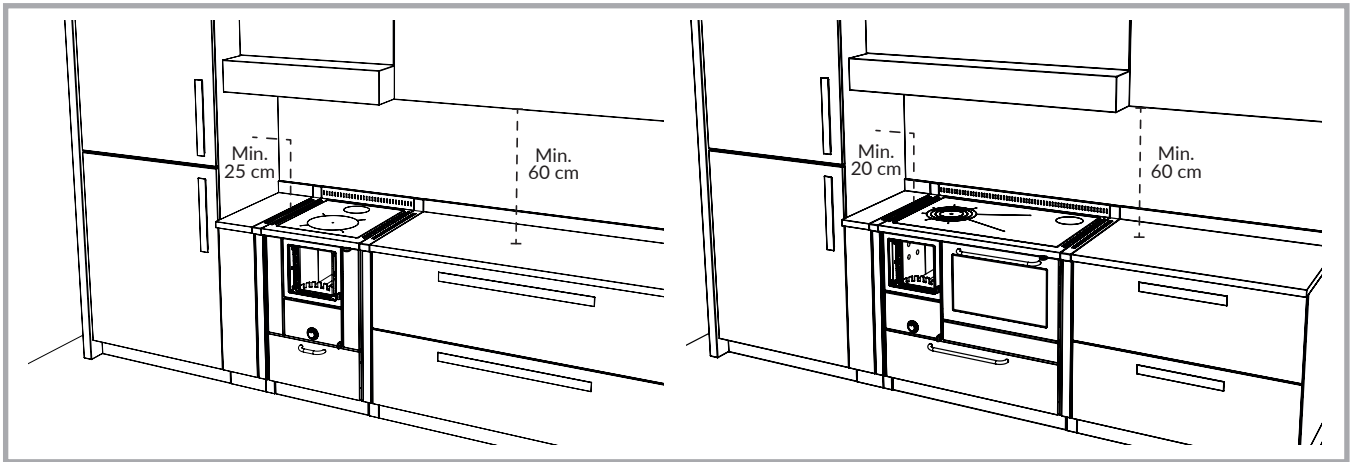
2.2 SUGGESTIONS FOR INSTALLATION

Device must be placed on a floor with enough load capacity. If the existing building does not satisfy this condition, you must adopt different solutions (for example you can use a plate to distribute the load). In case of floor made with inflammable material, it is necessary to use a fireproof protection for the floor in front of the fire door. The cover of the floor must extend for 50 cm minimum in the front part and 30 cm minimum over the fire door on the sides. We suggest not to install furniture on the cooker. Eventually, the resistance of the furniture to heat must be guaranteed, in this case you must respect a minimum distance of 60 cm from the plate. In case you want to use an aspiring hood, it is absolutely necessary that it is resistant to high temperatures. Rizzoli is specialized in the production of aspiring hoods to be used together with the wood fired cookers.

If the cooker is framed between not sensible to heating materials, it is necessary anyway to keep a minimum distance of 1-2 mm to allow the dilatation of the materials when the temperature changes. During the installation, you must be sure not to obstruct the ventilation holes on the top and in the plinth: this to prevent the decadence of the isolating properties of the cookers and, in general, of its correct working.

2.3 SAFETY DISTANCES (RE - RVE)

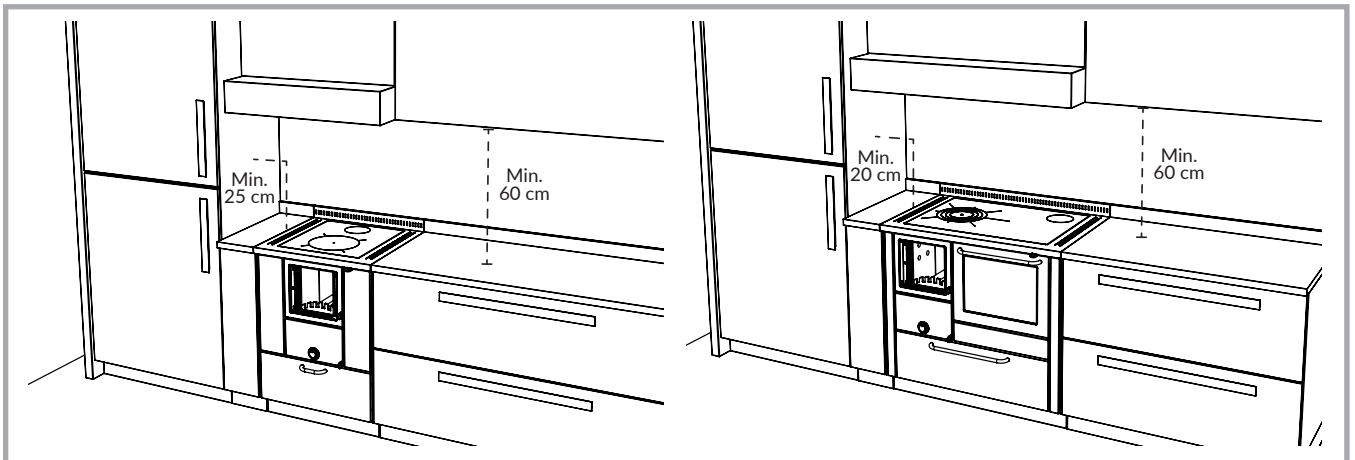
With RE - RVE range cookers to be framed into furniture, be sure to keep the minimum safety distances in case of inflammable or sensible to high temperatures materials (see attached technical sheet). The cookers have an isolation system on the sides through electrical fans that allows a better isolation and the possibility to maximize the heat produced by the cooker. Rizzoli produces apposite spacers to make the installation into furniture easier.



Picture 2 - Minimum safety distances when using suited spacers for the installation into furniture of the cookers RE - RVE range in presence of inflammable materials.

2.4 SAFETY DISTANCES (RI - RVI)

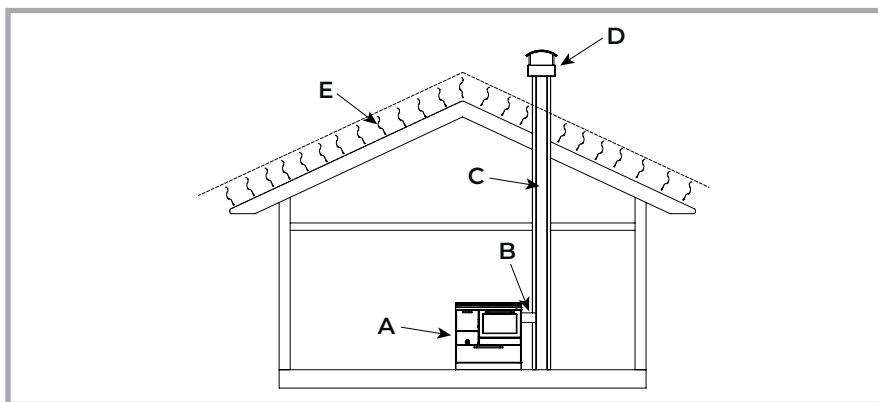
Wood fired cookers RI - RVI range are designed to be installed into furniture. They are endowed with an incorporated sides isolation system that, together with the forced ventilation, ensure a perfect isolation. The minimum safety distances must be kept anyway for both the thermal dilatation of the materials (1-2 mm) and the safety from combustibile material, specially in the rear part of the cooker (see attached technical sheet).



Picture 3 - Minimum safety distances for the installation into furniture of the cookers RI - RVI range in presence of inflammable materials.

2.5 CHIMNEY

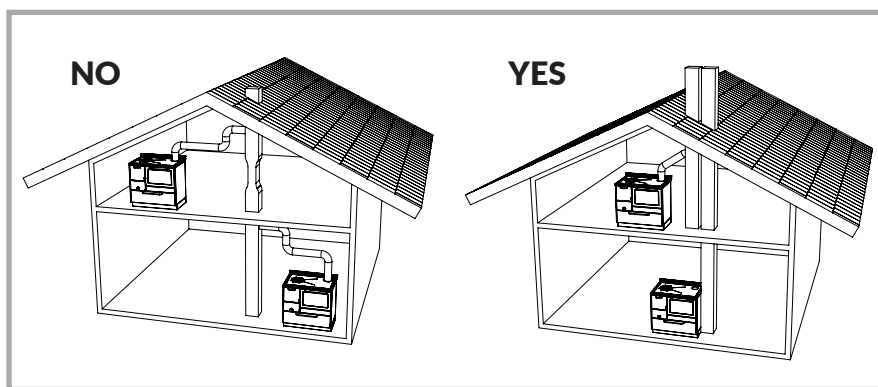
Chimney has a main importance for the correct working of a wood fired cooker. Wood fired cookers are built to insure the maximum efficiency, anyway the performances of the cooker are deeply influenced by the chimney. If the chimney has defects or does not match the building laws, it is not insured the correct working of the cooker. To build the chimney you must use suitable materials, made to work with high temperatures and according to fireproof laws: it is not important the kind of material, on condition that it is right and that the chimney is isolated. Contact a specialized technician or a local chimney sweeper for any problem dealing with the chimney, chimney hood and connection to cooker.



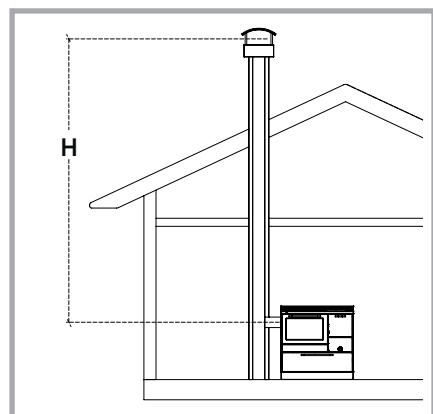
Picture 4 - Components of the chimney. A= cooker, B= conjunction, C= flue, D= chimney, E= reflow zone.

2.6 DIMENSIONS AND CORRECT FORMS OF CHIMNEY

Chimney must be dimensioned in a correct way according to the type of cooker it is connected with, minding the environmental and general conditions of the place in which it is placed. The section of the chimney must permit the flow of the fumes produced by the cooker without difficulties, but it must not be too big otherwise the chimney will experience problems in heating itself and this may generate problems like weak draught and condensation. In table 1 it is indicated the recommended diameter for the flue according to the model of cooker and to the height of the chimney (H). The height of the chimney must be enough to insure the draught necessary to the chosen model. Bigger is the height of the chimney, bigger is the draught; if the chimney is lower than 4 metres, the correct working of the cooker is not insured. The chimney must not have tortuous parts, horizontal parts or counterslope parts; the number of bends must be reduced to minimum. In picture 5 you can see some examples of good and bad chimney connection.



Picture 5 - Samples of correct and incorrect chimney connection.



Model	R range without oven	R range with oven
ø entrance	130 mm	130 mm
ø flue H < 4m	Draught not guaranteed	Draught not guaranteed
ø flue 4m < H < 6m	160 mm	160 mm
ø flue H > 6m	150 mm	150 mm
Necessary depression	11 Pa	12 Pa

Table 1 - Indications for the dimension of the chimney according to its height

Picture 6 - H dimension for the sizing of the flue.

2.7 FLUE

The flue must be well isolated and circular if possible. The flue must not have defects, narrowings or losses. All the inspection doors must be closed and well sealed. The connection of other devices to the same chimney is not allowed.

2.8 CHIMNEY POT

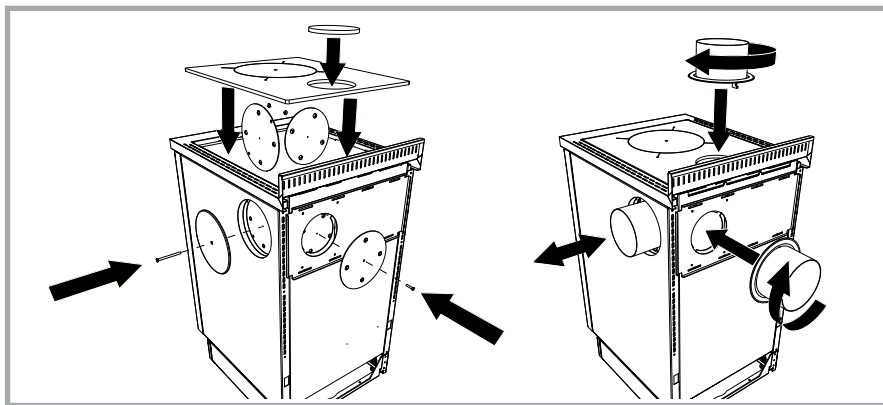
The chimney pot must have an exit section doubled than the one of the chimney, in order to make easier the exit of the smoke. The chimney pot must be enough tall to lean out over the reflow zone generated by the roof: if you are not sure about this contact experienced technicians. If you are in a windy place, it might be necessary to install windproof devices.

2.9 CONJUNCTION

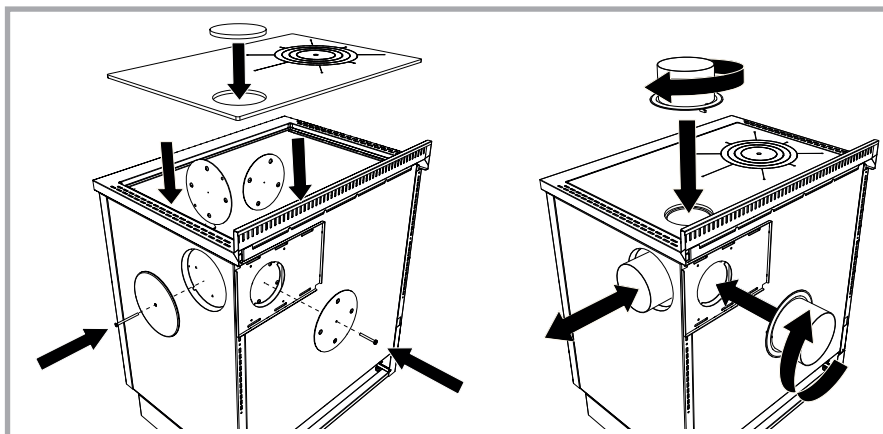
The conjunction of the cooker to the flue must be as short as possible and must not have horizontal or not much inclined parts. The counterslope parts are forbidden and must be absolutely avoided. Near the conjunction, inflammable materials must not be present. The conjunction must not go inside the flue. To increase the safety of the conjunction, we suggest to install a washer on the wall being sure that the connection between the washer and the chimney is walled and well sealed. Also the connection between the cooker and the conjunction must be fixed and sealed.

2.10 FLUE OUTLET PREDISPOSITION

Wood fired cookers are predisposed to have flue outlets in different positions (up, back, sides). Before connecting the cooker to the chimney you must be sure that all the outlets you will not use are well closed. Eventually, you can make modifications using the devices given together with the cooker.



Picture 7 - Multiflue cooker without oven, predisposition of the correct flue outlet



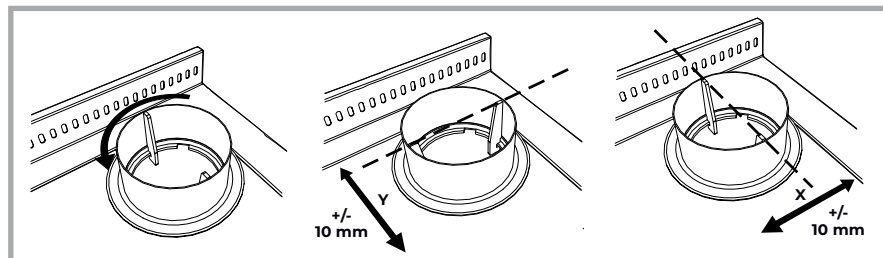
Picture 8 - Multiflue cooker with oven, predisposition of the correct flue outlet.

2.11 CORRECT CONJUNCTION TO THE CHIMNEY

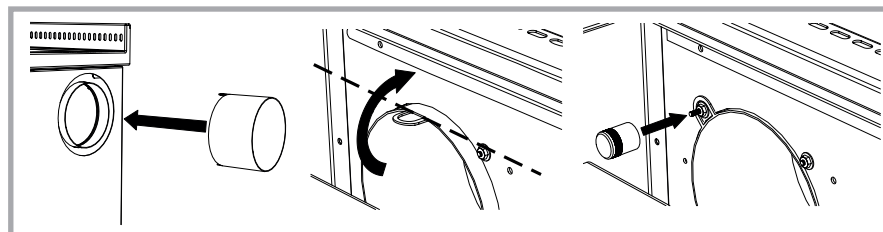
If the conduct of the chimney starts from a lower floor than the connection point of the cooker, it may be necessary to close the conduct under the connection pipe with fireproof materials. If you have the chimney behind or up, you have to use the connector with bayonet coupling. This must be inserted and turned so that it can remain blocked. This connector has a tolerance of about 1 cm to make the installation easier. The tolerance is available according to a single direction which depends on the orientation of the connector (see picture 9).

If you have a lateral chimney in correspondence of a side, the connector is sliding. To install it correctly, it is necessary to remove the cooking plate. Now, the connector must be completely inserted inside the wood fired cooker or the chimney, keeping the fixing buttonhole on the same side of the cooker. Then, you can place the wood fired cooker, extract correctly the connector so that it connects the cooker with the chimney. Finally, bend the buttonhole and block the parts with the screw-lock (see picture 10).

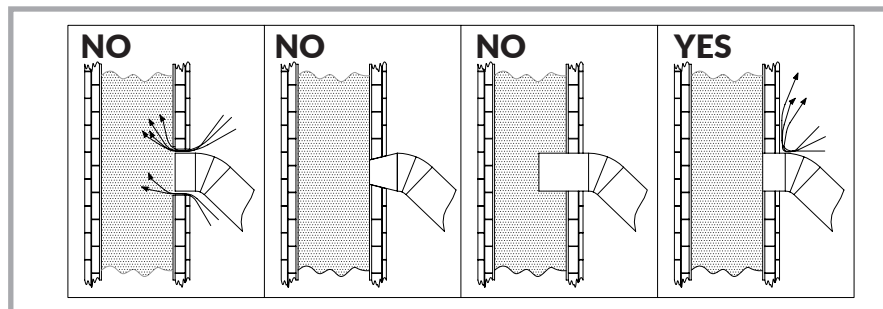
The connection with the chimney must be always well fixed and sealed, it must not have narrowing and must not decrease the usable section of the chimney (see picture 11). If near the cooker there is inflammable material or high temperatures sensible, the connection must be isolated and the safety distances must be strictly observed.



Picture 9 - Tolerance for flue outlet on the top and back. The tolerance depends on the orientation of the connector.



Picture 10 - Flue outlet on the side. Fixed connector for the flue outlet on the side.



Picture 11 - Examples of correct and incorrect connection of the chimney.

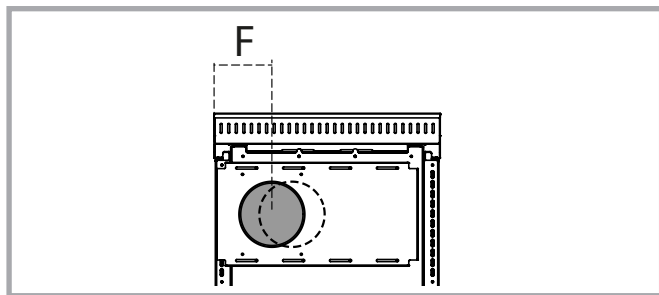
2.12 ADJUSTABLE REAR FLUE OUTLET (COOKERS WITHOUT OVEN)

On each model without oven it is possible to change the position of the flue outlet from right to left and vice versa. Moreover, it is possible also to change the horizontal and vertical position in order to connect more easily the pipe to the chimney hood. For the horizontal regulation, it is necessary to unscrew the 8 screws sustaining the external sheet and then screw again them when the flue outlet is in the chosen position. To vary the flue outlet from right to left remove and tilt the sheet, then fix it. On demand, Rizzoli can provide an extra sheet to be used in the intermediate positions of the sheet (see picture 12b). For both the horizontal and the vertical regulations there is a tolerance of 1 cm thanks to the provided bayonet fitting as described in paragraph 2.11. In the following tables are reported the minimum and maximum dimensions (in mm) of the distances from the centre of the hole of the rear flue outlet from the external side of the frame. On demand it is possible to order an extra sheet able to fill an intermediate interval for the rear flue outlet. When ordering, it must be defined the base position (X). The excursion of the sheet allows a variation of the position of ± 20 mm horizontally.

STANDARD SHEET

Model	F min	F standard	F max
RE 40 - RVE 40	115	135	155
RE 45 - RVE 45	115	135	155
RE 50 - RVE 50	115	135	155
RI 60 - RVI 60 - FE 60 - FVE 60	165	185	205

Table 2a - Minimum and maximum distances (in mm) from the centre of the hole of the flue outlet. It is not considered the tolerance generated by the bayonet fitting.

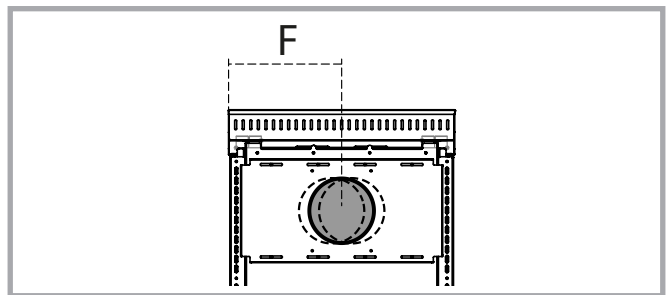


Picture 12a - Rear sight of the cooker and representation of the minimum and maximum movement of the rear flue outlet position with standard sheet.

EXTRA SHEET (OPTIONAL)

Model	F min	F standard	F max
RE 40 - RVE 40	155	175	195
RE 45 - RVE 45	185	205	225
RE 50 - RVE 50	210	230	250
RI 60 - RVI 60 - FE 60 - FVE 60	260	280	300

Table 2b - Minimum and maximum distance (in mm) from the centre of the hole with the extra sheet. It is not considered the tolerance generated by the bayonet fitting.



Picture 13b - Rear sight of the cooker and representation of the minimum and maximum movement of the rear flue outlet position with extra sheet.

2.13 ADJUSTABLE REAR FLUE OUTLET (COOKERS WITH OVEN)

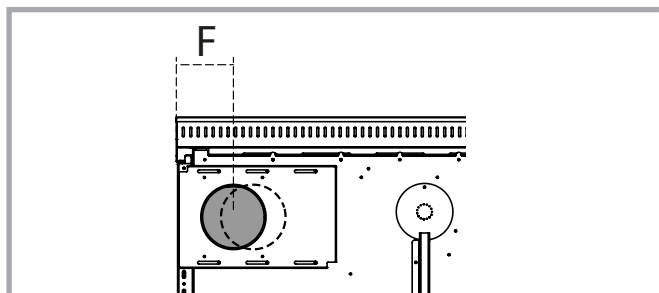
On each model with oven it is possible to change the position of the rear flue outlet. The movement can be done both horizontally and vertically, in order to connect more easily the pipe to the chimney hood. For the horizontal regulation, it is necessary to unscrew the 8 screws sustaining the external sheet and then screw again them when the flue outlet is in the chosen position. On some models, it is possible to obtain further regulations removing and tilting the sheet (see picture 13b). On demand, Rizzoli can provide an extra sheet to be used in the intermediate positions of the sheet. For both the horizontal and the vertical regulations there is a tolerance of 1 cm thanks to the provided bayonet fitting as described in paragraph 2.11.

In the following tables are reported, for each model with oven, the minimum and maximum dimensions (in mm) of the distances from the centre of the hole of the rear flue outlet from the external side of the frame.

STANDARD SHEET

Model	F min	F standard	F max
RE 60 - RVE 60	115	135	155
RE 80 - RVE 80	115	135	155
RE 90 - RVE 90	115	135	155
RI 70 - RVI 70 - FE 70 - FVE 70	165	185	205
RI 80 - RVI 80	165	185	205
RI 90 - RVI 90 - FE 90 - FVE 90	165	185	205
RI 100 - RVI 100 - FE 100 - FVE 100	165	185	205

Table 3a - Minimum and maximum distances (in mm) from the centre of the hole of the flue outlet. It is not considered the tolerance generated by the bayonet fitting.

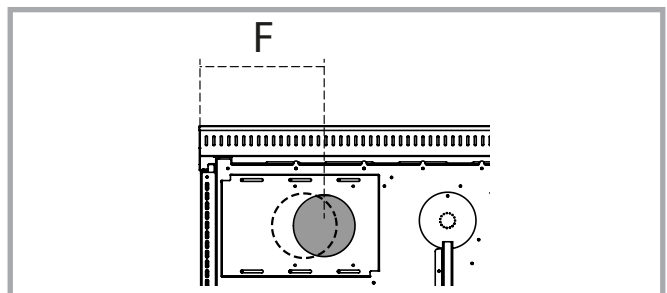


Picture 13a - Rear sight of the cooker and representation of the minimum and maximum movement of the rear flue outlet position with standard sheet.

TILTED STANDARD SHEET

Model	F min	F standard	F max
RE 80 - RVE 80	210	230	250
RE 90 - RVE 90	210	230	250
RI 90 - RVI 90 - FE 90 - FVE 90	260	280	300
RI 100 - RVI 100 - FE 100 - FVE 100	260	280	300

Table 3b - Minimum and maximum distance (in mm) from the centre of the hole with tilted standard sheet. It is not considered the tolerance generated by the bayonet fitting.

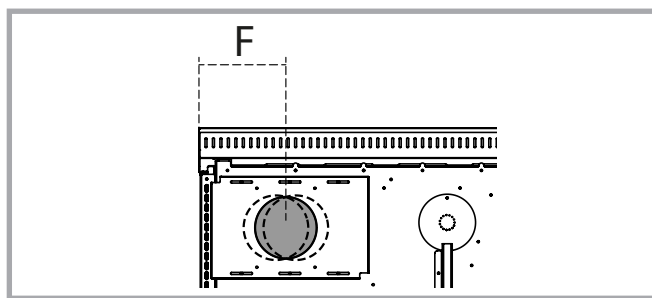


Picture 13b - Rear sight of the cooker and representation of the minimum and maximum movement of the rear flue outlet position with tilted standard sheet.

EXTRA SHEET (OPTIONAL)

Model	F min	F max
RE 80 - RVE 80	155	210
RE 90 - RVE 90	155	210
RI 90 - RVI 90 - FE 90 - FVE 90	205	260
RI 100 - RVI 100 - FE 100 - FVE 100	205	260

Table 3c - Minimum and maximum distance (in mm) from the centre of the hole with the extra sheet. It is not considered the tolerance generated by the bayonet fitting.



Picture 13c - Rear sight of the cooker and representation of the minimum and maximum movement of the rear flue outlet position with extra sheet.

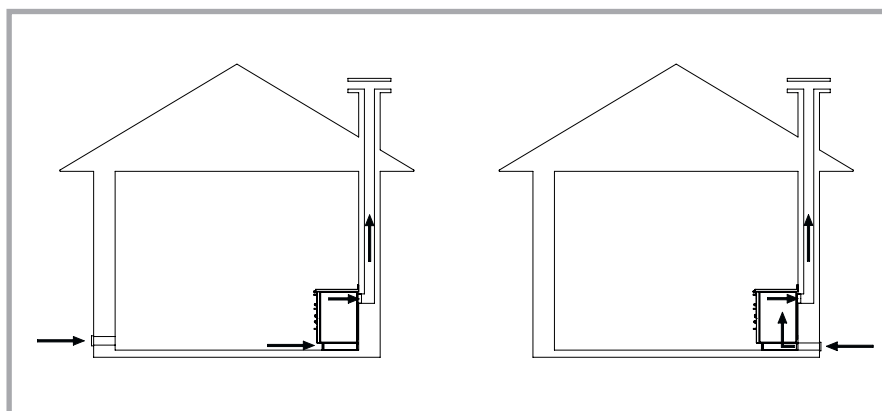
Eventually, it could be necessary to turn the extra sheet on the right side to obtain the chosen position.

2.14 AIR INTAKE

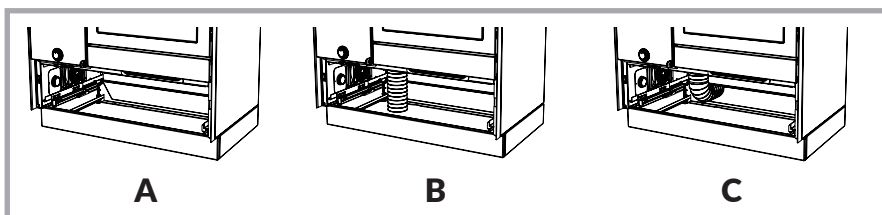
The standard installation of the wood fired cooker considers that the comburent air is taken from the room where the cooker is installed through the air intake of the cooker located in the plinth. In this case, in the room must be always ensured the recycle of fresh air, in particular if the room is small and window and door frames are hermetic. The correct flow of air in the room must be ensured also in presence of other combustion based devices, aspiring hoods, chimneys and vent-holes. The air intake in the room must have a minimum surface of 80 cm², in order to warrant a maximum depression of 4 Pa in the place of installation.

The wood fired cookers can also be connected so that the comburent air comes directly from outside. In this way, for the wood fired cooker it is not necessary another air intake in the room of installation.

To make this it is necessary to prepare a conduct connected directly with the external part of the house and make a direct connection with the air intake of the cooker. The air intake of the cooker is located inside the woodbox in correspondence of the combustion chamber. For the connection, we suggest to use a flexible pipe.



Picture 14 - Installation with air intake in the room of installation and installation with air intake directly connected to the wood fired cooker.

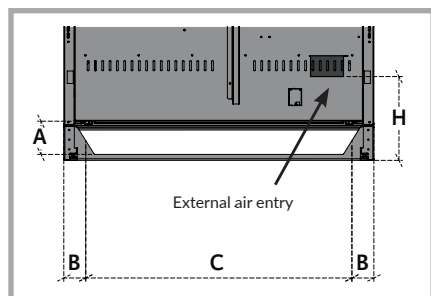


Picture 15 - Possible connections of the air intake of the cooker. A= External air intake not connected, B= External air intake on the floor, C=External air intake on the wall.

To make the connection easier we suggest to make the external air intake on the floor in correspond-ence with the internal part of the plinth, or on the wall through the rear part of the cooker according to specifies depending on the model (see picture 16 and table 4). Are also possible other solutions for the connection but they must be decided together with Rizzoli.



WARNING! Aspiring hoods or extracting air fans in the room may generate problems to the device if there is not a suited air intake or in case of air intake sub-dimensioned.



Picture 16 - Rear sight of the plinth of the wood fired cooker and specifies for the connection with the air intake.

Models	A	B	C	H	∅
RE 40 - RVE 40	95	76	243	272	95
RE 45 - RVE 45	95	76	293	272	95
RE 50 - RVE 50	95	76	343	272	95
RE 60 - RVE 60	95	76	443	272	95
RE 80 - RVE 80	95	76	643	272	95
RE 90 - RVE 90	95	76	743	272	95
RI 60 - RVI 60	95	76	443	272	95
RI 70 - RVI 70	95	76	543	272	95
RI 80 - RVI 80	95	76	643	272	95
RI 90 - RVI 90	95	76	743	272	95
RI 100 - RVI 100	95	76	843	272	95

Table 4 - Dimensions for the connection of the external air intake.

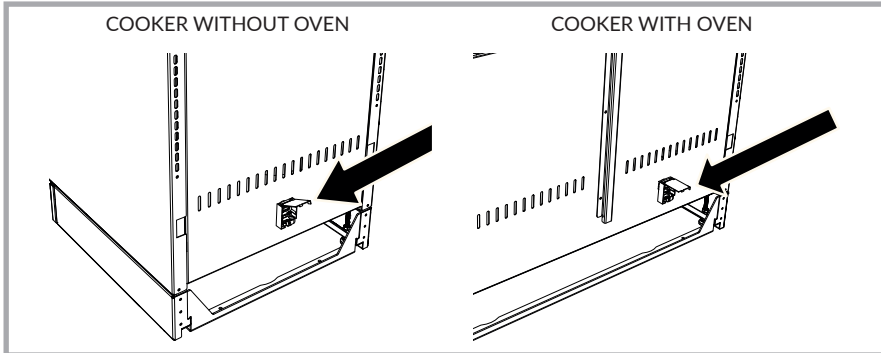
Dimensions in mm



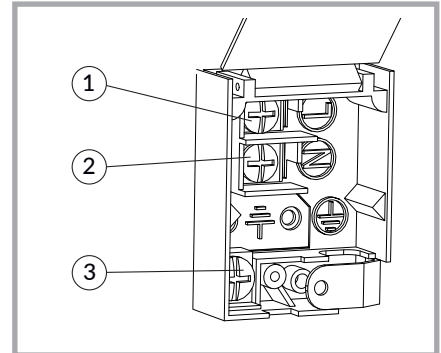
WARNING! For the correct working of the wood fired cooker verify that the passage of comburent air is not obstructed or, in case of connection with external air intake, that the air aspiration grill is not obstructed.

2.15 ELECTRIC CONNECTIONS

The electric connection of the cookers allows the working of the fans placed on the sides and the lighting of the oven lamp for the models with oven. The connection to AC power must be done by experienced people and according with existing laws. The installer is responsible of the correct connection according with safety rules. To make the connection, you have to connect an electric cable to the terminal board placed in the rear side of the cooker. Must be done the correct connections of line, neutral and earth as described in the picture 18. The cable and every other electric device added must be dimensioned for the electric load to sustain and must not be in contact with points 50° C hotter than ambient temperature.



Picture 17 - Position of the terminal board for the connection to the network.

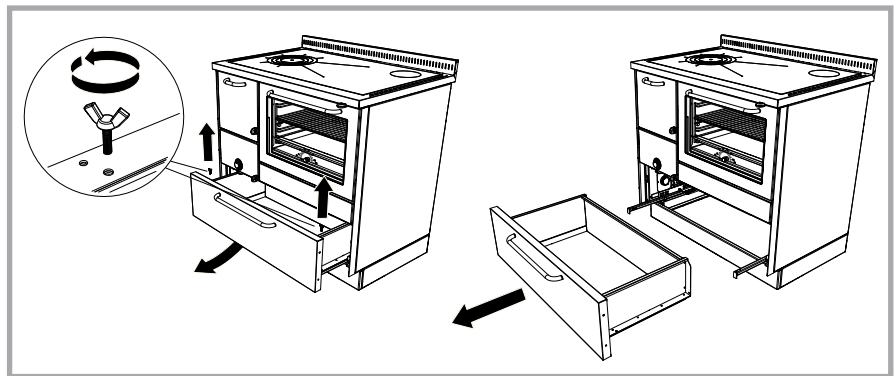


Picture 18 - Terminal board for the connection to the network: 1. Line 2. Neutral 3. Earth.

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2.16 WOODBOX EXTRACTION

To remove the woodbox it is necessary to extract the woodbox to limit switch, remove the two thumbscrews that keep it fixed to the sliding rails. When the box is free, it can be lifted and extracted. To reinsert the woodbox repeat the operations in the opposite sense paying attention to insert correctly the woodbox in the sliding rails.



Picture 19 - Woodbox extraction.



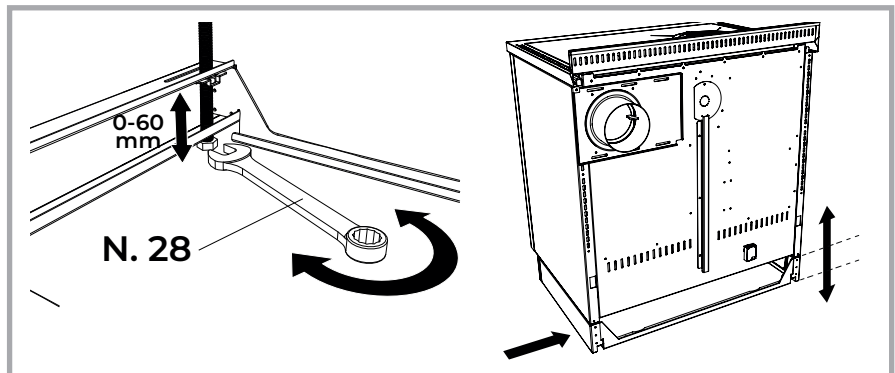
WARNING! Do not put inflammable products in the woodbox! The objects placed inside must not reach the upper wall of the woodbox.

2.17 STANDARD PLINTH REGULATION

The regulation of the plinth must be done inside the woodbox, to access the vain extract the woodbox as described in paragraph 2.16.

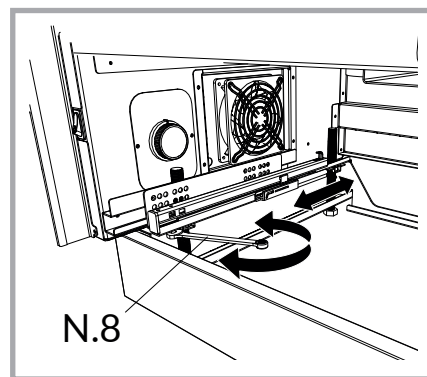
The plinth of the cookers can be regulated in order to match the space in which the cooker is inserted. It is possible to adjust the level of the cooker by operating on the levelling pins that can be regulated in height. To do this, it is necessary to remove the woodbox and regulate singularly each pin placed in the plinth near the corners, so that the adjustment of the cooker is correct.

For the regulation of the pins, use the hex key n.28 given together with the cooker (see picture 20). The pins have an excursion of 60 mm.



Picture 20 - Regulation of the height of the cooker with hex key through the levelling pins.

To regulate the plinth recess to the front release the bolt that keep fixed the plinth to the cooker: the bolts are screwed vertically from the bottom to the top. Then scroll the plinth in the chosen position and close the bolts. For this operation it is necessary an hex key size 8 (see picture 21). It is necessary to pay attention to not remove completely the bolts, release them only for what it is necessary.

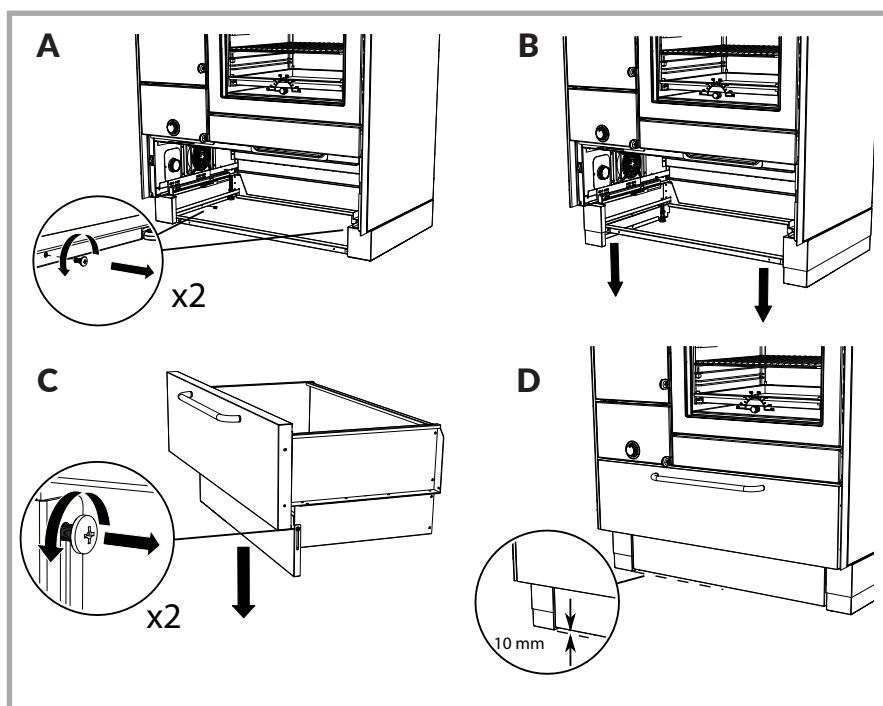


Picture 21 – Regulation of the plinth recess to the body of the cooker.

2.18 TELESCOPIC PLINTH REGULATION

The wood fired cookers can have on demand a special woodbox enlarged integrated with the plinth. In this case it is anyway possible the regulation of the height of the plinth but not the regulation of the recess that is fixed to 70 mm. Different recesses are possible but must be agreed with Rizzoli during the order phase.

The regulation of the height of the plinth can be made in the same way as described in paragraph 2.16. After the regulation of the pins, it is possible to regulate the sliding part of the plinth to cover the empty part: to do this, remove the 2 screws as picture 22A and 22B. Then, it is necessary to regulate also the height of the plinth integrated in the woodbox. To do this, release the two screws on the woodbox, lower slowly the plinth then screw again when the chosen height is reached (as in pictures 22C and 22D).



Picture 22 – Regulation of the telescopic plinth.



WARNING! For a correct installation it is necessary to keep about 10 mm between the floor and the plinth of the woodbox.

2.19 FANS REGULATION

The cookers are endowed with a device that insulates the sides: it consists of two fans, fed by AC power that allow a best isolation and allow to exploit the heat produced by the cooker at its best. This solution is useful in case of installation between furniture or walls. The fans are governed by a thermostat: you can regulate it by setting the switching on temperature on the hand grip located inside the compartment that hosts the wood box. For installations inside other furniture we suggest to set the thermostat on the value of 60° C.



WARNING! During the installation and during the use pay attention not to obstruct the air flow holes located in the plinth, this can compromise the isolation and the correct working of the cooker.

2.20 FIRST LIGHTING

Before starting to use the cooker, remove the packaging materials in the oven and in the wood box, remove the stickers and remove the plastic film in which is wrapped the plate and remove with a rag the most of the oil on its surface. We suggest to make a first lighting of the cooker just to verify the correct installation. The first lighting must be done with moderate fire, using little wood broken in small pieces. In the next lightings you can progressively increase the load of combustible. In the first lightings, bad smell caused by processing residuals might happen. This is normal, it requires the ventilation of the room and will fade quickly.



WARNING! During the first lightings of the cooker it is recommended to keep the oven door open to allow the expulsion of eventual working residuals, otherwise the cooker could suffer damages.

2.21 SETTLEMENTS

The refractory mortar used for the internal walling contains always a little moisture that is eliminated after the first periods of use: so it is normal that the first times you light the cooker a little condensation is being generated. All the refractory materials inside the cooker experience a settlement process that may generate small holes on the bricks, such holes do not preclude anyway the working of the cooker. Other settlements may involve other parts of the cooker so during the heating and cooling phases you might hear light noises. These symptoms do not absolutely preclude the use of the cooker and fading out till disappearance with the constant use of the cooker.

During use, the frame may show some deformations, caused by normal sudden changes in temperature and which do not compromise the functionality and duration of the appliance.

3 USE

3.1 WORKING OF THE COOKER

During the working, inside the cooker happens a combustive reaction of combustible (the wood inserted in the combustion chamber) and burning (the oxygen present in the air of the room in which the cooker is placed). The wood fired cooker makes an intermittent combustion: after the lighting, the combustion goes on till the exhaustion of the combustible but it can be maintained lighted by making another load of combustible and so on.

The maintenance of the combustion in time is guaranteed by the correct working of the chimney, which allows to evacuate the fumes and in the same time to feed the flame with comburent air. In this way, the features of the chimney have a big influence on the correct working of the cooker.

The combustion of wood requests that the air flow inside the combustion chamber happens in different points to obtain the maximum efficiency. In particular, it is present a primary air feeding that flows in the lower part of the combustion chamber by the grill, and one or more secondary air feedings that flow in the upper part of the combustion chamber.

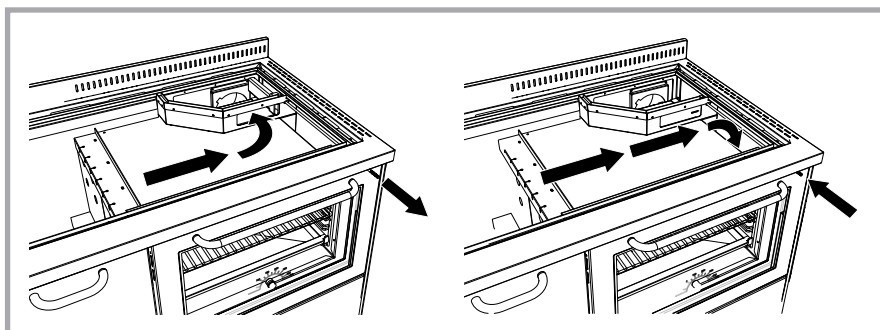
The primary air is the main air and regulates the combustion speed. The secondary air allows the post-combustion of the fumes, generating further heating, knocking down the amount of harmful gas and so improving both the rendering and the impact on the environment. Once started the combustion it cannot be interrupted in a safe way: it must be always faded out naturally with the exhaustion of all the combustible inserted.



WARNING! For the correct working of the wood-fired cooker verify that the passage of comburent air is not obstructed or, in case of connection with external air intake, that the air aspiration grill is not obstructed.

3.2 STARTING

To allow an easier lighting of the cooker with cold chimney, wood-fired cookers are endowed with starting key governed by a rod: if you extract this rod, the key opens. The opening of the key creates a direct connection between the combustion chamber and the chimney, in order to obtain a better draught. To light the fire, you can use well-dried wood, very subtly cut, together with the specific products you can find in commerce. The combustion may be difficult as long as the chimney is cold. The necessary time depends on the chimney and on the weather conditions. When the fire becomes powerful you must turn off the key in order to force the fume to heat the other parts of the cooker. The cooker is designed to work with the key turned off, the use with the key opened does not allow the cooker to work at its best and may cause overheating and consequent damages.



Picture 23 - Starting key. With lever outside, the key is open and the starting is easier; with lever inside the key is closed for the normal working.



WARNING! It is important that the wood starts to burn quickly. The lighting of a big amount of wood in starting phase can cause an excessive production of smoke and a quick gas emission with consequent damage to the cooker.

3.3 AIR REGULATION

On each model there are two air regulations: external air intake lever, primary and secondary air regulation.

The entrance of comburent air inside the cooker is regulated by a valve ruled by a lever placed below the ash door. The valve is closed in the right position while is open in the left position. To regulate this device, see picture 24. In case of model with flue outlet on the left, the regulation of the lever is symmetrical (valve closed in the left position, open in the right position).

The open position is indicated when the device is working. It allows the entrance of the combustive air necessary to feed the flame. The cooker cannot work with the lever in closed position. In presence of a hood with high draught it could be useful to set the lever at an intermediate position, in order to obtain a partial opening of the air conduct. The primary air regulator, located in the front of the cooker, is ruled by a graduate hand grip which regulates the combustion speed. Low values ensure less power and bigger autonomy. High values ensure more power and less autonomy. The regulator is automatic and maintains steady the heating produced by the cooker. The secondary air is set automatically according both to the setting of opening of the air entrance lever and to the primary air lever and the effective working conditions and draught of the device. The air introduced in correspondence of the fire door is fixed and set to allow an optimal combustion and, in case of cookers with fire door with glass, to keep clean the glass.

When the cooker is cold, we suggest to close the lever below the ash door and set the primary air regulator to value 0, in order to limit the undesired air flow that may cause an anticipated cooling of the device and the room. This operation is particularly important when the external air intake of the cooker is directly connected. Generally, for an optimal working of the device, it is suggested to follow the indications for the regulation of air reported in table 5.

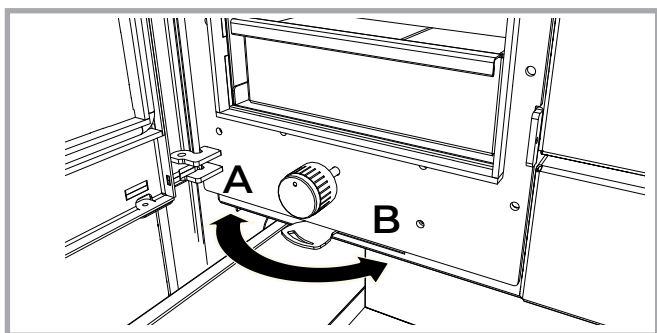
Condition	Air intake lever	Primary air	Starting key
Starting	Open	Open (7/8)	Open
Fast cooking	Open	Open (7/8)	Closed
Slow cooking	Half open	Half open (3/4)	Closed
Fast heating	Open	Open (7/8)	Closed
Slow heating	Half open	Closed (1/2)	Closed

Table 5 - Cooker regulations in the different use conditions.

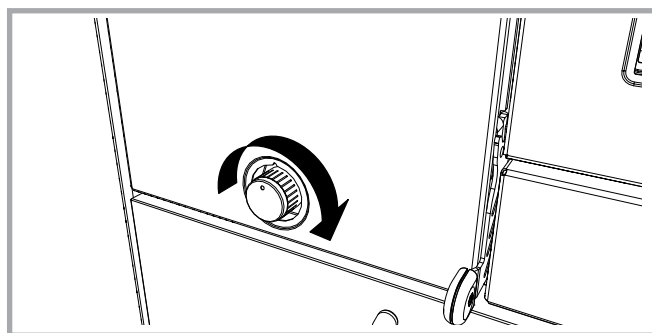


WARNING! Do not open the fire door during combustion, as otherwise smoke may escape. The cooker is designed to be used with the closed fire door.

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Picture 24 - Regulation of the air intake lever. The valve is open in correspondence of the position indicated by letter "A" while it is closed in the position indicated with letter "B".



Picture 25 - Regulation of primary and secondary air. The regulator opens rolling the hand grip clockwise.



WARNING! When loading wood, it is recommended to keep a distance of some centimetres between the fire door and the combustible, in order to not expose the glass to high temperatures that could damage it.

3.4 PLATE COOKING

The radiant plate is designed to allow a fast and simple cooking. The hotter part is situated in correspondence with the hotplate, this is the best part for placing a pot which must get warm quickly. The external parts of the plate are better to keep foods warm. To obtain the maximum cooking speed you have to use broken and thin wood and make the regulations as described in the previous chapters.

The plate must not be overheated and made red hot because in such way the cooker may experience damages without having no advantage for the cooking of foods.

3.5 OVEN COOKING (COOKERS WITH OVEN)

The internal temperature of the oven depends on the combustion speed and on the amount of combustible used. In particular, working on the primary air regulator and so on the speed combustion, you can obtain a more steady combustion in order to avoid sudden changes in temperature inside the oven. If you want to heat the oven starting from cold cooker, we suggest to increase the temperature with bright fire and then to decrease the speed combustion to keep the temperature steady. The cookers with oven are endowed with fire door with glass and thermometer that makes easier the temperature controlling operations; the temperature indicated by the thermometer is approximate and is useful only for the cooking of foods. If you want to brown the meals, you should keep them in the upper part of the oven: instead, if you want to cook in a steadier way you should keep the meals in the centre. When you do not use the oven, we suggest to keep the oven's door slightly open in order to let the heat go outside the cooker: an overheating can damage the cooker.

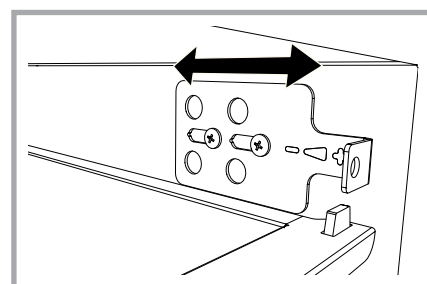
For example, to cook the spineless person biscuits in a correct way, it is necessary the pre-heating of the oven at a temperature indicated on the thermometer of 150°, keeping it in temperature by adding more or less 1 Kg of wood for every charge as the reaching of the coals. Once the temperature becomes stable, insert the baking-pan with the biscuits in the central position in the oven for 10 minutes, then extract the baking-pan, rotate it and reinsert it again in the central position for other 5 minutes. In the end, remove the baking-pan from the oven and leave cool the biscuits.



WARNING! Some components of the cooker (for example gaskets) could be damaged due to excessively high temperatures inside the oven. When not used for cooking food, it is recommended to keep the oven door slightly open, in order to take advantage of the additional heat produced by the cooker and avoid possible damage. Any damage is not covered by the warranty.

3.6 STEAM EXCESS VALVE (COOKERS WITH OVEN)

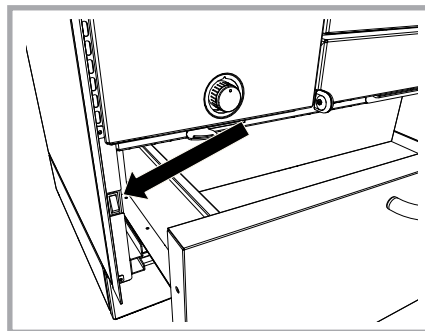
Cooking meals sometimes may generate a steam excess inside the oven. For this reason on models with oven there is a valve that allow to eject the steam in excess. The valve is placed inside the oven on the lateral side towards external and when necessary it shall be regulated to open the air intakes. To avoid possible burns, it is recommended to regulate the valve only before the lighting of the cooker.



Picture 26 - Steam excess valve.

3.7 OVEN LIGHT (COOKERS WITH OVEN)

The cookers with oven have a light inside the oven which, together with the wide glass of the door, allows to control the cooking process at sight without opening the door. The lighting switch is located on a lateral upright you can find extracting the wood box.



Picture 27 - Switch to light the oven.

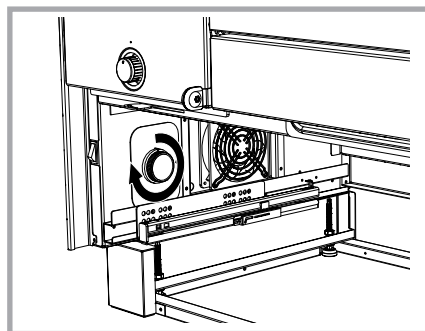
3.8 HEATING

Wood fired cookers may be used also to heat the ambient in which they are installed. The heating comes from the plate and from the front of the cooker. So the heating is effective just in the ambient in which the cooker is inserted and in particular near the cooker itself.

Also for the heating of an ambient you have to start the cooker with bright flame without using too much wood as long as a bed of cinders is created: at this point you can put more load of combustible inside the combustion chamber. For a bigger autonomy of the cooker we suggest to use wood cut in big pieces, hard if possible (ash-tree, beech, hornbeam and others) and to make the regulations as described for the slow heating.

3.9 FANS

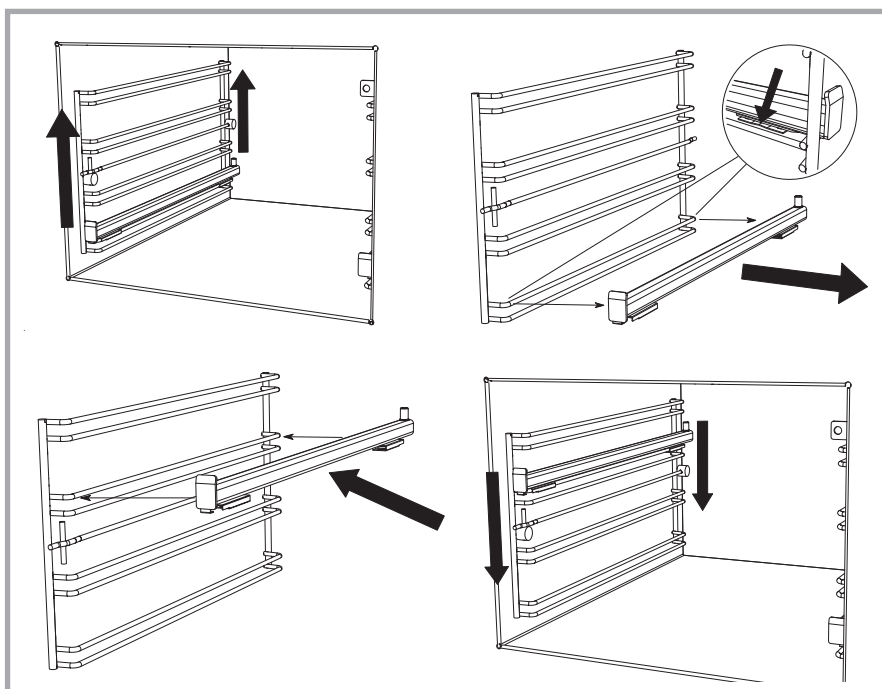
The cookers are endowed with forced ventilation on both sides. These models can generate a part of heating by convection. With this device, the holes in the plinth absorb cold air that is forced to flow on the sides and in the rear part of the cooker and finally is turned out by the holes on the plate and in other parts of the cooker. The fans are governed by a thermostat sensible to the temperature of the sides: when the temperature reaches the set value the fans start to run. The thermostat is set on a temperature of 60° C (standard), in case of installation of the cooker inside other furnitures this setting must not be modified. If you want to set a different temperature you have to regulate the hand-grip on the desired value. The hand-grip is situated inside the compartment that hosts the wood box. If you do not want to use the fans you have to set the hand-grip to the maximum temperature.



Picture 28 - Regulation of the thermostat that governs the fans.

3.10 TELESCOPIC PULLOUT FOR BAKING PAN (COOKERS WITH OVEN)

All the wood fired cookers with oven have a telescopic pullout for endowed baking pan system. In this way, it is possible to extract the baking pan without the necessity to sustain it, ensuring a better practicality. On the cookers the telescopic pullout is placed in a single position inside the oven but this can be changed by moving it in the lowest part or in the middle-upper and upper position. To make this, see picture 29.



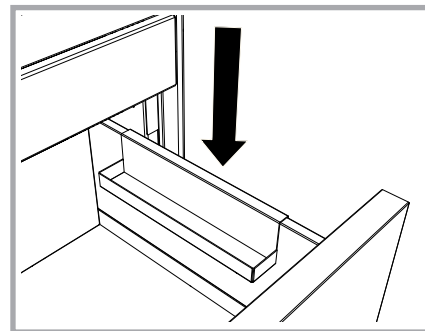
Picture 29 - Instructions for the variation of the position of the telescopic pullout.

3.11 GLOVE BOX

Inside the wood box you can find a small glove box that can be useful to keep the smallest tools, that in this way remain separated from the wood.



WARNING! Do not insert material or inflammable devices inside the glove box.

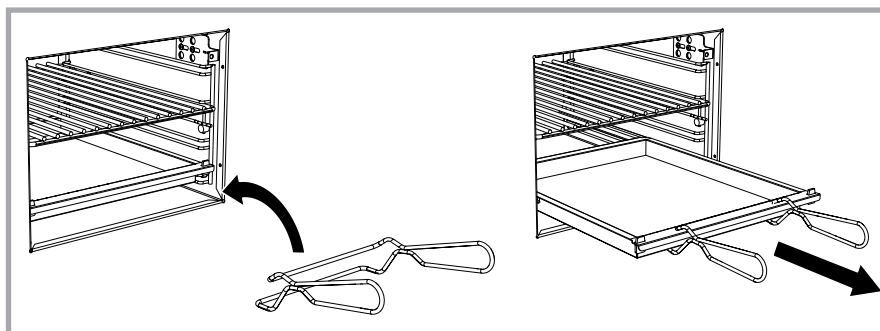


Picture 30 - Glove box fixed on the wood box.

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3.12 BAKING-PAN HOLDER (COOKERS WITH OVEN)

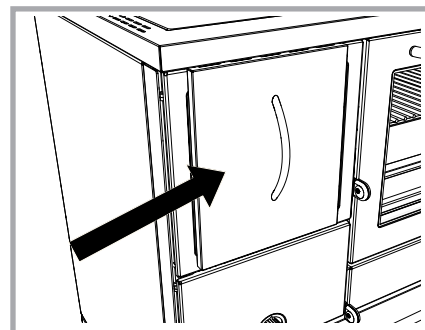
The baking-pan holder allows to extract the baking-pan in a safe way, with no need to use rags or hot pads. The baking-pan holder must be hooked to the baking-pan edge and used with two hands.



Picture 31 - Baking-pan holder.

3.13 FIRE DOOR PROTECTION (OPTIONAL)

For RVE - RVI range wood fired cookers it is possible to request a steel protection which could be placed on the fire door. This protection is designed to shield the door when the cooking operations require the continuous presence of the user in front of the cooker or in presence of children. In the other situations the use of the protection depends on your discretion. The placing operations must always be done with cold cooker opening the fire door and placing the protection on the door by joint.



Picture 32 - Fire door protection.

3.14 PLATE COVER (OPTIONAL)

On every cooker it is possible to use a stainless steel plate cover, made to cover the plate in the periods in which the cooker is not used. In this way you obtain an uniform desktop. The plate cover must be used with cold cooker. Before placing it, be sure that is not present humidity, that the plate is clean and that all the necessary maintenance is done.

4 MAINTENANCE

4.1 CLEANING

The cooker works better if all its parts are without combustion residuals, a clean cooker will be less exposed to problems due to wear. Cleaning frequency depends on how much and how the cooker is used, as well as on combustible quality.



WARNING! All these operations must be done with cold kitchen.

4.2 CLEANING THE VISIBLE PARTS

Stainless steel parts have to be cleaned cold with neutral deteratives or with a specific solution for stainless steel in case of hard to remove dirt. Do not use at all abrasive sponges that may scratch the surface. Dry with a soft rag, following the glazing wise. In particular situations, after the installation or with the cooking of meals, an oxidised superficial stratus may be generated, in particular on the inox stainless steel frame. Also in these situations, an accurate cleaning will restore the state of the product as it was new. On request Rizzoli gives specific products to clean stainless steel. For enamelled or painted parts, do not use abrasive or aggressive solution and in case of stains pour some oil and wait while it absorbs the halo, then clean with a soft rag. It is also recommended to avoid the use of solvents or denatured alcohol on painted parts.

4.3 GRILL CLEANING

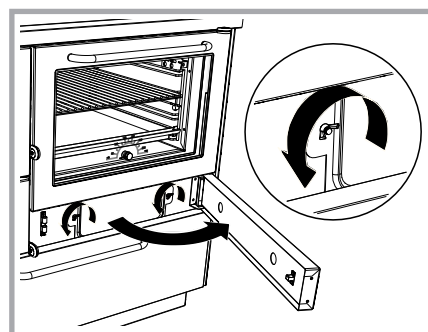
Every time you use the cooker you have to clean the wood carrying grill before, at least you have to clean the more rough deposits: the holes of the grill should not be obstructed. To make this you can use the poker given together with the cooker. If the grill is not well cleaned, the flame could not be well feed and so you could experience an irregular combustion. If the grill is being removed, it must be placed in its housing with the flat part turned upwards.

4.4 ASH BOX

Every time you use the cooker you have to check the ash box located under the combustion chamber. When the box is full, you have to empty it. If you do not empty it, the ash accumulates itself and makes the cleaning more difficult. In case of excessive cinders the flame could not be well fed and you could experience an irregular combustion.

4.5 FUME-CIRCUIT INSPECTION (COOKERS WITH OVEN)

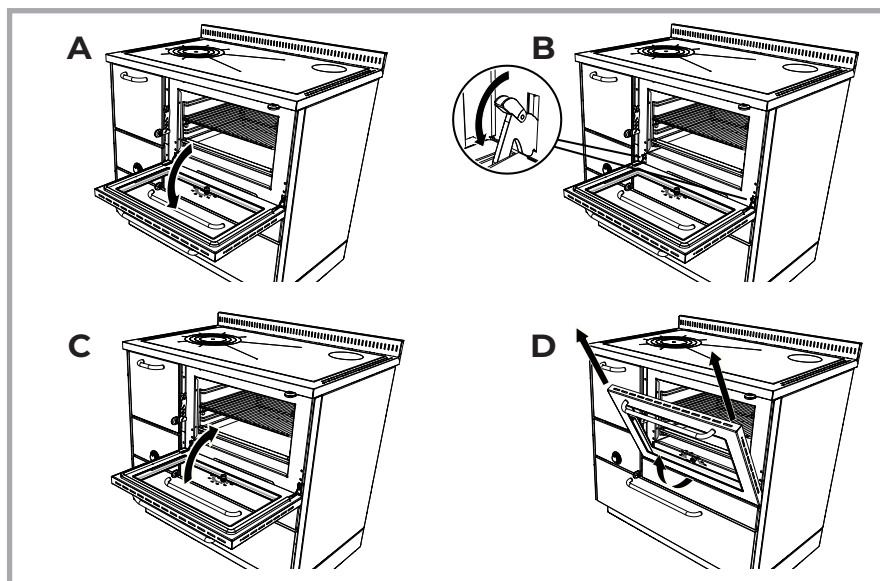
In the cookers with oven the combustion fumes are forced to turn completely around the oven. For this reason, the cookers with oven are endowed with an inspection door to clean the fume-circuit. The cleaning must be done at least every six months of normal use, like for the chimney sweeping: according to use, you could have to make the cleaning more often. The inspection door is located under the oven door opening the apposite wing.



Picture 33 - Fume-circuit inspection.

4.6 OVEN CLEANING (COOKERS WITH OVEN)

The oven must be cleaned with apposite products available in commerce, to make this operation easier you can remove the oven door. To make this you have to open the oven door and raise the tongues located on the door's hinges. Now, you can unhook the door from the cooker closing it softly and lifting the lower part of the door. To hook again the door to the cooker, make the same operations reversed. Also the grids on the sides could be removed to make the cleaning more simple.



Picture 34 - Unhooking the oven door from the cooker.

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4.7 CHIMNEY CLEANING

The cleaning of the chimney must be done by experienced technicians at least every six months of normal use of the cooker. Anyway, cleaning must be done every time it becomes necessary according to the use or to the combustible used. We recommend to follow strictly all the local laws dealing about chimney cleaning. All the parts of the chimney must be cleaned. Together with the cleaning of the chimney, make also the internal cleaning of the cooker, removing the plate and cleaning the upper part of the oven and the fume-circuits. After the cleaning of the chimney, be sure to have closed all the inspections doors in order to avoid draught problems.



WARNING! If the chimney cleaning is not made as recommended, fire in the flue could happen.

4.8 GLASS CLEANING

The glass of the fire door might be dirtied by soot. In case of bad combustion, bad draught or in presence of low quality wood, the glass could become more dirty. The glasses of the fire door and, in the models of RVE - RVI range of the combustion chamber, can be cleaned with normal specific products you can find in commerce. The internal part of the combustion chamber door is designed to clean itself during the use of the cooker. Anyway, sometimes you could have the need to clean also the glass in touch with the flame of combustion.



WARNING! Do not clean the glass before waiting for its cooling. Suddenly changes in temperature may cause breakings in the glass.

4.9 PLATE CLEANING AND MAINTENANCE

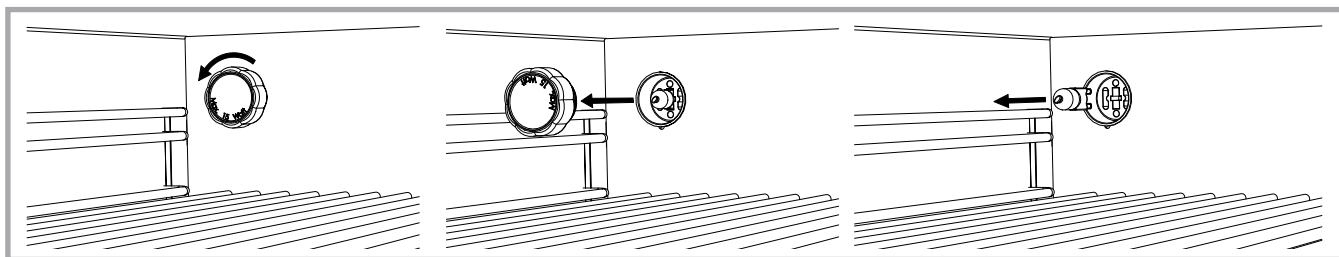
Radiating plates in special steel need regular maintenance, in particular they need cleaning after every use that brings moisture or dust on the plate itself. With cold cooker you have to remove all the pots and boilers that could maintain moisture on the plate. Together with the device are given some exclusive products, studied for the cleaning and the maintenance of the plate: the abrasive sponge, the plate cleaner and the oil for plate care. On how to use them please read the instructions written on the bottles. The plates are all worked in with non acid anti-corrosion oil. The use of the cooker deletes this oil layer and so the contact with water may cause small rusty stains. In this case you have to wipe the plate with a rag with the plate cleaner given together with the device. If the rusty stain is not being cleaned, you could have to wipe the plate with the abrasive sponge or with a lightly abrasive paper. To restore the protecting layer wipe the plate with little oil for plate care. In any case, cleaning with water must be avoided. It is important to be sure that the expansion cuts and the hole between the plate and the frame are not obstructed by dust or by other residuals: the plate could suffer deformations, also permanent. When it is necessary, you should clean also the beating of the circled removing eventual residuals. Radiating steel plates, exposed to continuous heating, trend slowly to take a burnished colour; if you want to accelerate the process, repeat frequently the wiping with oil for plate care. When the cooker has not been used for a long time it is suggested to treat the plate with the oil for plate care, in this way the plate is protected against moisture in the best way. To remove the plate, you have to lift it up. When you reinsert the plate, keep in mind to leave the 1 or 2 millimetres to allow the thermal expansion of the plate itself.

4.10 MAINTENANCE OF THE LIGHT



WARNING! Before starting any maintenance operation for the light, you must disconnect it from AC power and be sure that the cooker is not powered. Verify also if the cooker is cold and if the light was turned on in the previous minutes.

Oven lamp suffers high temperatures. Even if it is designed to work in these conditions, it could become out of order. You have to replace it with a lamp with the same features (halogen lamp 25W 230V 300° connection G9). To replace the lamp you have to unscrew the lamp cover, remove the lamp, insert the new lamp and finally screw in the lamp cover. Seldom, it is necessary to clean the glass of the lamp cover. To make this, you have to unscrew the lamp cover, remove the external residuals due to the cooking steams, wash the lamp cover and once it is dry you can screw it in its place.



Picture 35 - Take-down the oven lamp.

4.11 THERMIC DILATATION

During the use all the materials of the thermal cooker are subjected to dilatation and light moving due to the temperature variations. This phenomenon must not be prevented otherwise deformations and breakings may occur. For this reason, the spaces that allow the dilatation both internal and external of the thermal cooker must be kept free and clean.

4.12 EXTRAORDINARY MAINTENANCE

Most of the cooker's parts are easy to remove with a simple screwdriver, eventual repairs or modifies will be faster if the concerned piece, directly or by a dealer is sent to our factory. If you need accessories or spare parts, please tell us the the serial number of the cooker indicated in the green booklet given together with the wood fired cooker. The serial number is also indicated on a plate placed on the side of the wood box.

4.13 INFORMATION ON DISPOSAL AT THE END OF LIFE



WARNING! Observe the regulations in force in the country where the disposal is carried out. All disassembly operations must be carried out with the appliance switched off.

The demolition and disposal of the appliance are the sole responsibility and responsibility of the owner, who must contact authorized companies for the recovery and disposal of the materials making up the appliance. Adequate separate collection helps to avoid possible negative effects on the environment and health and promotes the recycling of the materials that make up the equipment. Illegal disposal or abandonment of the product by the user constitutes a serious danger to people and animals. The responsibility for any damage to third parties always lies with the owner. During the demolition phase, both the CE marking and all documents relating to the product, including the instruction booklet, must be destroyed.

5 WHAT TO DO IF...

Problems	Effects	Possible solutions
Bad working	Irregular combustion. Incomplete combustion. Smoke comes out of the plate. Smoke comes out of other parts of the cooker.	<ul style="list-style-type: none"> Verify that all air regulations are at their maximum opening Verify that ash or other residuals do not obstruct the grill Verify that the grill is not inserted correctly (the flat part is up) Verify that the place in which the cooker is situated is well aired and that aspiring hoods or other devices are not working Verify the correct dimensioning of the chimney and of the entrance of the chimney Verify that the chimney is not obstructed and that it was cleaned recently Verify that there are no losses in the exhaust-pipe and in the conjunctions Verify that no other devices are connected to the flue Verify that the chimney suites the position in which it is situated, in windy places you could have to install an anti-wind chimney Verify that the combustible is right, dry and of good quality Verify that the chimney does not go on under the wood fired cooker
Bad working	Bad working due to bad weather	<ul style="list-style-type: none"> Allow the flow of air in the room Open slightly the ash door when you start the cooker Eventually, use a windproof chimney-pot
Fire	The chimney and other parts near the cooker take fire	<ul style="list-style-type: none"> Close all the air regulations of the cooker Close doors and windows of the room in which the cooker is placed Call the firemen
Overheating	The cooker overheats. Oven's thermometer is over 300 °C	<ul style="list-style-type: none"> Close all the air regulations and if it is necessary open the oven door
Heating of oven is weak	The oven does not reach high temperatures.	<ul style="list-style-type: none"> Verify that oven door is well closed Verify that the starting key is closed Set all air regulations to their maximum opening Use good quality wood, well dried and little patched Verify that combustion has strong flame
Condensation	Condensation is created inside the cooker; it may be caused by humidity inside the walled parts. After the first lightings it is normal the creation of some condensation inside the new cooker.	<ul style="list-style-type: none"> Verify to use good and well seasoned wood Verify that the chimney has not imperfections Verify that the chimney is well isolated Verify that the chimney is not over dimensioned Verify that the cooker had the time to dry and to balance itself
Lighting failed	It is not possible to light the cooker	<ul style="list-style-type: none"> Air the place Open the starting key Use well dried wood Burn specified product existing in commerce
Rust	Presence of rust and deformations on the plate	<ul style="list-style-type: none"> Do not clean the plate with water Do the regular maintenance of the plate as describe Contact your dealer or the customer service
Dirty glass	The glass of the fire door gets dirty	<ul style="list-style-type: none"> Check the draft of the chimney Clean the glass with specific products
Excessive noise	The ventilation system generates noise, the fans may have a break or imbalances. The presence of dust accumulations hinders its proper functioning.	<ul style="list-style-type: none"> Perform a periodic cleaning of the fans on the hips Remove the wood box (see Chapter 2.16) and clean both fans using a vacuum cleaner

ENGLISH

6 WARRANTY

6.1 DECLARATION OF PERFECTLY MADE PRODUCT

Rizzoli warrants that the device has passed all the quality controls and internal tests. Rizzoli also warrants that the device is working, without imperfections due to building or due to materials. This device is the result of the multi-decennial experience of Rizzoli, who warrants a perfectly made product.

6.2 GENERAL CLAUSES

Warranty lasts 2 years since the day of purchase. It is valid for the purchaser only, it is not transferable. To receive the warranty services the customer must provide a valid fiscal document of purchase (cash voucher, invoice etc.) and the enclosed warranty card. Keep them with care.

6.3 WARRANTY MODALITIES

Rizzoli reserves, in its unquestionable judgement, to choose the the action that best fits the problem object of warranty. The imperfect replaced parts remain property of Rizzoli. Rizzoli, in its unquestionable judgement, will decide if the warranty operations must be done in place or in its own factory. For operations made at home in the period of warranty, the customer must pay a fixed call fee in force. This fee must not be paid if the hood has been bought in the previous 3 months. For reparations made in Rizzoli Customer Service centres, transport charges are due.

6.4 IMPERFECTIONS OR DEFECTS IN THE MATERIALS

Imperfections or defects in the materials must be signalled within 8 days since the customer receives the products and anyway this implies only the obligation to replace what provided, excluding any additional responsibility.

6.5 PARTS NOT INCLUDED IN WARRANTY

This warranty does not cover the following, and the customer will be required to pay repair charge, even for defects occurring within the warranty period referred to above:

- Any defect that occurs due to mishandling.
- Any defect that occurs due to operations performed that are not mentioned in the sections of these instructions.
- Damages due to an excessive use of the cooker with consequent overheating of itself.
- Damages due to the connection of the hood to a wrong sized vent-hole pipe.
- Any defect that occurs due to the lack of application of the national and local laws.
- Any defect that occurs due to not perfectly made installations.
- Any defect that occurs due to repair, modification, cleaning, etc. performed by anyone other than Rizzoli authorized Customer Service centres.
- Consumer parts like refractory materials, bulbs, grills, gaskets, baking pans, glasses etc.

6.6 OPERATIONS MADE OUT OF THE WARRANTY PERIOD

Possible operations made out of the warranty period or in the cases in which warranty is not applicable, will be charged according to the pricelist in force. In this case will be also charged the price of the spare parts.

6.7 NON-RESPONSIBILITY DECLARATION

Rizzoli is not responsible for incidental or consequential damages due to the lack of application of the national and local law and of the instructions written in this booklet.

6.8 COMPETENT LAW COURT

In case of controversy will be competent the law-court of Bolzano only.

Note

Rizzoli S.r.l. is constantly working to improve its products, for this reason the contents of this booklet may vary without notice.

