

MELLA Forni



USER MANUAL

Ovens for domestic use

ALTO 6060

ADIGE 6080



Model	ALTO 6060	ADIGE 6080
Width (without Stand & Chimney)	82 cm / 32.28"	100 cm / 39"
Depth (without Stand & Chimney)	76 cm / 29.92"	76 cm / 29.92"
Height (without Stand & Chimney)	43 cm / 16.92"	43 cm / 16.92"
Weight	65 kg / 143 lbs	110 kg / 242.5lbs
Cooking Chamber Dimensions	60 x 60 cm / 24" x 24"	60 x 80 cm / 24" x 32"
Power Supply	2	4
Number of Pizza	Wood	Wood
Wood Consumption	2 kg per hour	2 kg per hour
Heating Times	400 ° C in 15/20 minutes	400 ° C in 15/20 minutes
Stand Dimensions(Approx.)	104 cm x 70 cm x 86 cm / 41" x 27.5 x 33.5"	104 cm x 70 cm x 86 cm / 41" x 27.5 x 33.5"

*both models come with or without a stand

GENERAL WARNINGS

SAVE THIS MANUAL FOR FUTURE REFERENCE

Further copies of this manual are to be requested from

ATTENZIONE: Un allacciamento improprio nonché eventuali alterazioni o una manutenzione inadatta possono causare danni materiali a cose o persone e persino la morte nei casi estremi.

Leggere attentamente le istruzioni prima di installare ed usare l'apparecchio.

CAREFULLY READ THE FOLLOWING INFORMATION FOR CORRECT INSTALLATION AND OPTIMAL OPERATION OF THE OVEN.

- Before putting the appliance into operation, it is mandatory to remove all films protective devices present.

- Absolutely avoid the use of steel sponges and sharp scrapers for non damage the surfaces. Use normal, non-abrasive products. Rinse carefully and dry with a soft cloth or microfibre cloth.

- Do not use dishes or containers made of plastic material. The temperatures high reached inside the oven could melt this material bearing damage to the appliance.

- Use cutlery and tools resistant to high temperatures.

- Place the oven on a flat surface.

- Due to the temperature, the color of the surfaces may vary.

- Do not paint or apply any object to the oven.

- Product installation must ensure easy access for cleaning.

- Never put flammable objects in the oven: if it is accidentally turned on a fire could start.

- Do not allow children to approach the appliance during operation or to make it an object of play

- Nella Forni ready-to-use stainless steel ovens, even if they include some material insulation between the two steel layers, they could overheat on the outside.

- Make sure that the oven is positioned away from objects and materials that can be damaged by heat.

- Maneuver the door by holding the handle with fireproof gloves.

- Do not touch the external surfaces and the flue during use.

- Do not use flammable liquids near the oven.

- Keep any electrical cables and fuel lines away from hot surfaces.

- Do not use the oven if it malfunctions or if it is suspected of breaking.

- Do not move the oven during use or when it is hot.

- Do not lean or place objects on the oven, it could compromise its stability.

- Do not use naked flames near the oven.

- In case of uncontrolled flare-ups, move the food away from the flames up to their shutdown.

- In the event that the fat catches fire, interrupt the power supply and leave it door closed until the fire is extinguished.

- When using the oven, wear heat-resistant kitchen gloves.

- The parts sealed by the manufacturer must not be modified by the user.

- Do not leave the appliance unattended during cooking which can release fat or oils. Fats and oils can catch fire.

- Do not obstruct the openings, ventilation and heat dissipation slots.

- When using charcoal, use only high natural wood charcoal quality. Do not use briquettes, liquid fuels or anything other than that expressly indicated.

- Do not lift the oven from the Sill

- The measurements of the hob may vary by a few millimeters, this tolerance is due to the craftsmanship of the product.

SAFETY WARNINGS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE PRODUCT

Read the entire manual before proceeding with the installation. Failure to comply with these procedures could cause damage to property and people and possibly death.

ONE OF THE MAJOR CAUSES OF FIRE RELATING TO THE OVEN IS DUE TO THE FAILURE TO COMPLY WITH THE MINIMUM DISTANCES FROM COMBUSTIBLE MATERIALS OR INCORRECT INSTALLATION. IT IS VERY IMPORTANT THAT THIS OVEN IS INSTALLED IN ACCORDANCE WITH THESE INSTRUCTIONS.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Keep the area below and surrounding the appliance free from combustible materials.

ATTENTION: Improper connection as well as any alterations or unsuitable maintenance can cause material damage to things or people and even death in extreme cases.

SAFETY WARNINGS ONLY FOR GAS MODELS

GAS LEAKS COULD RESULT IN FIRE OR EXPLOSION AND CAUSE DEATH OR SERIOUS PERSONAL INJURY, OR PROPERTY DAMAGE.

ATTENTION IF YOU SMELL GAS:

1. Turn off the gas immediately.
2. Extinguish any open flames.
3. Open the oven door.
4. Consult a specialized technician.

ATTENTION: The oven can be converted from Methane to LPG and vice versa, the conversion must be carried out by specialized personnel, otherwise the guarantee will no longer be valid.

ATTENTION: If the gas oven is not used, close the gas supply valve..

ATTENTION: Do not store unused gas cylinders nearby..

WARRANTY

In compliance with Italian and European regulations, Edil Planet ovens are covered by the guarantee, lasting 24 months from the date of purchase.

After the 24-month warranty period has elapsed, any repairs will be charged to the consumer.

YOU ARE REQUIRED TO KEEP THE RECEIPT OR PURCHASE INVOICE TO SHOW TO THE DEALER.

In addition, Edil Planet Forni provides a telephone technical service from Monday to Friday from 9:00 to 17:00.

Good maintenance and proper use can help prolong life shelf life of the product.

It is advisable to store the oven indoors in the winter months to protect it from weathering. Otherwise it is advisable to protect the oven with a cloth breathable waterproof.

The warranty is NOT applied in the following options:

- If the oven is NOT properly used and installed as described in this manual.
- In the event that the oven has been tampered with in any way, voluntarily or accidentally.
- If adequate maintenance has not been carried out. Damage to the burner due to cooking residues or the use of other fuels are not covered by the warranty.
- In the event that the oven, for any reason, has been altered and is no longer in the condition found on delivery of the product.
- If you have NOT used the recommended fuel only. Do not use charcoal liquid for barbecue, chemicals or other fuel.
- In the event that the damage is the result of the use of chemicals inside or outside of the oven.
- If components not manufactured or recommended
- Damage to non-functional and decorative parts that do not affect the normal use of the oven including scratches and color differences.
- Bricks are not covered by warranty, spare parts can be purchased on request

INSTALLATION

ATTENTION

the outer walls of the oven can reach temperatures above 100 ° C (212 ° F)
any flammable materials must not be within 1 meter of the oven

IMPORTANT: It is recommended that the oven be positioned sufficiently during use
distance from flammable materials or materials that can be damaged by heat

IMPORTANT

Place the oven away from wind or strong air currents.

FOR YOUR SAFETY

Place the oven on a flat surface and make sure
that it is perfectly stable. Involuntary movements during
use can be very dangerous for things and people

IMPORTANT: Place the oven at a minimum distance of 20 cm from the walls and any
other equipment. Increase the minimum distance to 50 cm around the flue.

**THE OVENS MUST BE POSITIONED ON TABLES OR OTHER
FIREPROOF SURFACES WITH ADEQUATE LOAD-BEARING CAPACITY.**



CONNECTION

ONLY FOR LPG MODELS

CONNECT THE LPG CYLINDER

Connect the hose to the rear of the product

PRESSURE REGULATOR

(not supplied):

- Capacity: 1,5Kg
- Outlet pressure:
 1. Gas G30 between 28 and 30 mbar
 2. G31 gas between 30 and 37 mbar

FLEXIBLE HOSE (not supplied):

- Diameter 13mm external / 8mm internal
- Length 1.5 meters

CYLINDER

It is recommended to use a cylinder between 10kg and 30kg

ATTENTION: Follow these tips for using an LPG gas cylinder.

- Use a suitable pressure regulator (not supplied) with operation at G30 / G31 of 28..30 / 37 mbar, and a external 13mm /8mm internal
- LPG has a heavier weight than air. Any LPG leaks could collect at the bottom, avoiding dispersion
- The LPG bottle must always be installed, transported and stored in position vertical. Handle with care and do not drop LPG bottles
- Make sure that the gas cylinder is placed in ventilated areas and that it is far away from other objects.
- Never keep a spare gas bottle near the gas oven
- Never leave or transport LPG cylinders in places where temperatures they can reach 50 ° C (120 ° F) (too hot to handle. For example: not leave the cylinder in the car on very hot days).
- Treat "empty" LPG cylinders with the same care as full ones. Though there is no more liquid in the cylinder, there may always be some gas under pressure left. Always close the cylinder valve before disconnecting it.
- Make sure that the valve of the LPG bottle or regulator is closed. There cylinder replacement must be done away from heat sources and with the oven off
- It is advisable to replace the gas pipe periodically, respecting the indicated deadline
- Use only LPG cylinders
- Do not twist the hose
- Before each use, check the flexible hose for notches, cracks or abrasions or cuts. If the hose is damaged in any way, do not use the oven.
- It is recommended to connect all gas connections before using the oven.

IMPORTANT: the connection must be made only by specialized firms.



Screw the gas regulator into the valve of the cylinder and, by hand, turn the bolt. Help yourself with a special key for gas regulator for perfect tightening and for avoid damaging the valve gasket compromising the watertight seal.



Connect the hose to the pressure regulator.

It is advisable to apply a little soap and water solution to all connection points. Open the valve of the gas cylinder, but without turning on the connected appliance yet. Check that no bubbles form at the point where you have applied the soap and water solution, only then can you turn on the appliance. If there are any leaks, you must properly replace the affected element.

OVEN IGNITION WOOD VERSION

ATTENTION: follow the instructions before turning on the oven.

- Do not use flammable liquids or other combustibles to light the oven.
- Make sure there are no flammable materials near the oven and that it is respected the minimum safety distance

1 - In the center of the oven or slightly to the left, create a small wood frame using small logs. To optimize ignition you can use some "firelighter" wool.

2 - Light the fire. Always on the appropriate wood holder supplied.

3 - After lighting the fire and getting a lively flame, close it door leaving a few centimeters to ventilate the room and facilitate combustion. This helps to keep the fire alive and to heat the oven to the desired temperature faster.

4 - Gradually add larger wood logs to get a more intense fire. Do this for about 15-20 minutes depending on the size of your oven.
Larger ovens may take longer to heat up.
Do not insert too much wood at once and reposition the door as indicated in section 3 to keep the flame inside the oven.

5 - After having consumed some of the wood and obtained a warm bed of coals, move them to the opposite side.

6 - Clean the hob with a brass brush.

7 - Use a laser thermometer (not supplied) to check that the hob temperature is the desired one.

8 - When the refractory surface temperature is correct, you are ready to start to cook your pizzas! Cook the pizzas without using the door.

EXTINGUISH THE FIRE

- To extinguish the fire, close the oven door and wait for the ash to form.
- Never use water
- When the fire is out and the oven is completely cold, you can remove the ash and move it to a fire resistant metal container.
- Never put hot coals or ashes on the ground, patio or near plants or trees.

TYPES OF WOOD

- Use small and very dry wood especially for lighting.
- Each type of wood gives a fragrance to food in a different way, for example when used fruit tree wood can give food a tastier aroma. Similarly, maple, walnut and chestnut will do well for other foods such as meat.
- Treated, resinous wood or wood scraps are strictly excluded.
- Wet or slightly damp wood may cause pops that are a consequence of the increase in the volume of water. This will produce a lot of smoke and less heat and can cause the stones to thermal shock

FOR YOUR SAFETY

- Do not exceed the temperature limit of 450 ° / 500 ° C (840 ° / 1000 ° F)
- Do not leave the oven unattended when the flame is on
- To maintain the temperature it is sufficient to insert small quantities of small pieces of wood at regular intervals, the use of an excessive amount of wood can cause a dangerous rise in temperature and a flames escaping from the mouth, with the possibility of damage to things and people

POWER ON
ONLY FOR GAS MODELS

ATTENTION: Before turning on the oven, follow the instructions below.

- It is recommended to check all gas connections before using the oven.
- Do not bend over the oven while igniting the gas; hold with the face and the body to one distance not less than 50 cm from the oven mouth.
- There must be no door at the time of switching on
 - The gas cock must be in the 'closed' position.

1 - To light, open the cylinder tap and lightly the burner tap and immediately with a long neck lighter, light in one of the numerous burner holes on the side of the oven mouth.

FOR YOUR SAFETY:

- Do not exceed the temperature limit of 450 ° / 500 ° C (840 ° / 1000 ° F)
- Do not leave the oven unattended when the flame is on
- Never keep turned on at maximum for too long
- Under no circumstances should you attempt to disconnect the gas pipe or other fittings while using the oven
- Do not touch the external surfaces and the flue during use.

MAINTENANCE AND CLEANING

1. Clean the combustion chamber. Pyrolysis at 500 ° C (1 000 ° F). Nella Forni ovens yes they clean themselves thanks to pyrolysis (Pyro-fire Lysis # Separation). It is a process that uses very high heat to decompose organic materials by carbonizing them into volatile compounds. To activate pyrolysis, it is recommended to maintain a temperature of 500 ° C (1 000 ° F) for 2-3 minutes.

2. Clean the hob. Once the pyrolysis is finished, wait for the oven to cool down to eliminate residues left on the hob with the use of the brush with brass bristles.

3. Clean the outside of the oven. Like all 304/430 stainless steel products, these ovens are built to withstand any type of environmental aggression including salt as long as punctual and effective maintenance is ensured. To clean stainless steel, use a soft cloth soaked in a soap and water solution. Rub gently when the oven is completely cold

IMPORTANT: always check the certification of the product you use and that the components are those declared.

ATTENTION: Steels subjected to high temperatures and direct flames tend to change color on the surface.

This is an inherent feature of the material.

4. Clean the stainless steel parts. Nella Forni ovens are built with 304 stainless steel on the outside and 430 on the inside. To clean these parts, we recommend a stainless steel cleaner. It is also recommended to carefully read the warnings and instructions for use shown on the packaging of the cleaning product. Do not use detergents containing acids, white spirit or xylene. Rinse well after cleaning the oven

5. Protect the stainless steel. For better protection of stainless steel parts, we recommend the use of vaseline oil (or WD40). In case installation in seaside places, in order to avoid corrosion and encrustations, it is recommended to clean often the oven with fresh water.

6. The gas burner must be cleaned by carefully vacuuming the residues periodically cooking with a brush. When cleaning valves and burners, be careful not to damage the burner and not to enlarge the holes on the burner.

7. Clean the nozzles at least once a year to prevent them from clogging limiting the passage of gas (contact specialized personnel)

8. Oxidation protection. Stainless steel resists oxidation but occasionally (humidity, saltiness, etc.) rust stains may appear on the surface. In this case, use a rust remover to make the oven look like new.

COVER OF THE OVEN

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Don't forget to cover the oven with a waterproof and breathable protective sheet.

MAINTENANCE AND CLEANING ONLY FOR WOOD-BURNING MODELS

- For proper maintenance of the oven, before lighting it, make sure that the flue is free from any object and that the ash from the previous cooking has been removed.
- When the fire is out and the oven is cold, collect the ash from the previous cooking with a wire brush and the shovel.
- The oven can be used all year round; in the winter months, light the oven with a moderate fire to avoid thermal shocks due to humidity
- The oven flue must be inspected at least twice a year to determine the amount of creosote accumulation. When creosote has built up, it should be removed to reduce the risk of fire.
- Every year remove and clean the flue; animals and / or ashes could nest and obstruct the regular passage of fumes.

MAINTENANCE AND CLEANING ONLY FOR GAS MODELS

1. MAINTENANCE.

The gas burner must be cleaned by carefully vacuuming cooking residues periodically. When cleaning valves and burners, be careful not to damage the burner. Do not widen the burner holes (the openings where the gas comes out)

2. STORE THE OVEN

If the gas oven is not used, close the supply valve of the gas cylinder. If the gas oven is stored in a closed room, disconnect the gas supply. The gas cylinder must be left outside in a well-placed area

ventilated. In the event that the cylinder is not removed from the gas oven, store the entire device and the cylinder in a well-ventilated outdoor area. Gas cylinders must be stored outside in a well ventilated position and out of reach of children. Unused cylinders must not be stored in buildings, garages or other enclosed places.

SMOKE EXHAUST FOR WOOD AND GAS OVENS

IN THE GARDEN

If the Nella oven is installed in an outdoor kitchenette with the exhaust system away from low structures or ceilings, the pipe and chimney in high quality stainless steel are sufficient.

ATTENTION: The main cause of fires related to the exhaust system is due to failure to comply with the minimum distances (useful space) from flammable materials.

Note: The outside walls of the oven can reach high temperatures, more than 100 ° C (212 ° F). Make sure that the oven is not in contact with the wall or other furniture and that there is a space of at least 20 cm

ON THE TERRACE OR UNDER A PERGOLA

For flue gas exhaust systems in outdoor environments where the oven a

wood is placed under roofs, pergolas or terraces.

If you cross an overhead object it is necessary remove the supplied flue and contact a company specialized to obtain the necessary products for example the insulated flue. If you need an elbow to avoid obstruction or change the direction of the flue, you can use one at 45 ° but never use closed 90 ° bends

ELBOW JOINT INSTALLATION:

- Avoid elbows if possible: a flue or vertical duct is more effective.
- The flue can have a maximum of 1 joint at 45 °.

DO NOT CONNECT TWO APPLIANCES TO THE SAME FLUE

USE

- Pizza

The cooking of the pizza requires a lively flame and a high temperature (floor and ceiling). Use small pieces of dry wood to light the fire and control the flame and temperature.

Light the fire with small pieces of wood in the center of the hob. After the fire has taken, move the wood to the side right. Keep adding wood (one or two pieces) for keep the temperature around 450 ° C (840 ° F).

- Barbeque

For grilling, use the embers to obtain the smoky taste in the oven and less flame to avoid excessive combustion. By using larger pieces or charcoal (not briquettes) you get better temperature control.

Light the fire with small pieces of wood in the center of the hob. Feed the fire with larger pieces or charcoal making sure to keep the flame low unless you want to cook over a high heat. Wait for the temperature to stabilize around 180 ° C (350 ° F) to be able to grill. By increasing the flame you can raise the temperature to cook over high heat

Baking in a pan

The stainless steel ovens are made for quick ignition and to maintain the temperature for a long time.

Light the fire by placing small pieces of wood in the center of the oven hob. Feed the fire with larger pieces or with charcoal to have a glowing embers without a flame. Stabilize the oven around 180 ° C (350 ° F) or the desired cooking temperature. When the oven has reached 180 ° C (350 ° F) and the embers occupy at least one third of the cooking surface, insert the bread or pan and close the door. If the temperature drops, add a piece of wood or a little charcoal. If it increases, open the door slightly.

- Smoke management

Smoking is a welcome guest of the traditional barbecue from both a spectacular and a gustatory point of view, but you need to be able to control it so that it doesn't turn into a nuisance.

1. Use dry wood (wet wood burns badly and produces a lot of smoke).
2. Always keep the flame.
3. In the case of smoldering embers, add a piece of paper or use a starter and then insert a small piece of wood, leaving the necessary space for air circulation.
4. To avoid smoking, do not use the door; the more air enters, the less smoke you get.
5. Place the oven in a position so that the smoke does not penetrate the area dedicated to guests taking into account the action of the wind.

For those who want the smoky taste

For those who want to give a smoky flavor to their dishes we suggest:

1. Close the door if the flame is present.
2. Use large pieces of wood or charcoal.
3. If the flame is too high, reduce it to get embers and then use the door or large pieces of wood

USE THE DOOR AND SMALL PIECES OF WOOD TO STABILIZE THE OVEN

- Stabilize the temperature

The wood-burning oven is designed to allow the user to choose the most suitable temperature based on what he wants to cook. Stabilizing the temperature is the greatest challenge for the user: a challenge that can be won with a little practice.

There are three elements that help stabilize the temperature.

The counter. Use the door to adjust the internal temperature of the oven: open it to decrease the temperature and close it to increase it. Close the door completely for several minutes to suffocate the fire.

The fuel: once the temperature is stable, add small pieces of wood or a little charcoal to maintain it and prevent it from dropping or rising abruptly with sudden flames.

The rotation. Check the distance of the food from the flame or embers to prevent burning the food. (The temperature is higher near the flame or embers). Rotation is essential for perfect cooking.

-Cool the oven

The wood-fired oven can easily reach temperatures above 500 ° C (1000 ° F) but cannot be turned off immediately (do not use water as it could damage the refractory bricks of the hob). Here are three tips for cooling the oven: Open the door. The longer the door is opened, the faster the oven cools down.

Use the pizza shovel or the pincer to disperse the wood and the fire.

-Increase the temperature

The wood-fired oven can quickly raise the temperature thanks to its stainless steel dome. It's super easy to do. Add small pieces of wood and ajar the door on the side opposite the flame.

INTENSITY OF THE FLAME, HOB AND TEMPERATURE

Flame and hob for Neapolitan pizza

To cook Neapolitan pizza you need a strong flame. Use a laser thermometer to measure the hob temperature. The temperature should be around 380-400 ° C (700-750 ° F). The flame must be very lively.

Flame for focaccia and Roman pizza

Focaccia or Roman pizza cook at lower temperatures than Neapolitan pizza. To reach this temperature, the flame must be lively.

Deep pan or Detroit-style pizza

The pan pizza allows an important filling and has a thicker crust. We recommend the use of cast iron or stainless steel trays. The difficulty in this case is to cook the lower part of the pizza well; a tip is to cover the pizza with aluminum foil near the flame. Check the cooking after ten minutes; if the bottom of the pizza tends to brown, the aluminum foil can be removed to cook the top.

Loaf.

To cook a 1 kg loaf (equivalent to 4 pizzas) you need to produce a lot of embers. Bake the loaf when it has reached a temperature of 200 ° C (400 ° F). We suggest closing the door and checking the temperature every 5-10 minutes. The oven should reach 160 ° C (325 ° F) in an hour and cook the loaf perfectly. Let the bread cool before cutting it.