



**BULL
EUROPE**

- #66025 Large Wood Fired Oven with Cart
- #66042 Extra Large Wood Fired Oven with Cart
- #66125 Large Gas Fired Oven with Cart
- #66142 Extra Large Gas Fired Oven with Cart
- #66024 Large Wood Fired Oven Only
- #66040 Extra Large Wood Fired Oven Only
- #66124 Large Gas Fired Oven Only
- #66140 Extra Large Gas Fired Oven Only

GUIDE FOR USE
AND MAINTENANCE

MANUALE USO
E MANUTENZIONE

MANUEL D'UTILISATION
ET D'ENTRETIEN

BEDIENUNGSANLEITUNG
UND INSTANDHALTUNG



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BENUTZERHANDBUCH

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USERS GUIDE INSTALLATION AND MAINTENANCE INSTRUCTIONS

Congratulations on your purchase of a Pizza Oven made in Italy by Fontana, the world's leading manufacturer of high quality residential wood fired ovens.

This manual will help you to achieve a perfect installation and demonstrate the correct use and a proper maintenance of your oven. It will also help you to obtain the best cooking results.

To get the best result from your oven we suggest you to read this manual and keep it in a safe place for future needs.

GUIDA ALL'UTENTE ISTRUZIONI D'USO E MANUTENZIONE

Questo manuale vi aiuterà ad installare ed utilizzare correttamente il forno, oltre alla necessaria manutenzione. Vi aiuterà inoltre a raggiungere i migliori risultati di cottura.

Per ottenere le migliori performance dal vostro forno, vi consigliamo di leggere attentamente questo manuale e conservarlo per future necessità.

NOTE SUL MANUALE D'USO

Il manuale d'uso è parte integrante del forno ed è anche una prescrizione di sicurezza.

Pertanto si prega di conservarlo in buono stato e passarlo a qualsiasi successivo proprietario del forno. Il manuale non deve essere danneggiato, va conservato al riparo da umidità e calore. E' vietata qualsiasi riproduzione del testo e delle illustrazioni.

MANUEL POUR L'UTILISATEUR NOTICE D'UTILISATION ET ENTRETIEN

Nos compliments pour l'achat d'un four Fontana, construit entièrement en Italie par le producteur leader au monde de four domestique à combustion de bois.

Ce manuel vous aidera à l'installation et à l'utilisation correcte du four, ainsi que de l'entretien et des plus grands résultats de cuisson.

Pour obtenir les meilleures performances de votre four, nous vous conseillons de lire attentivement ce manuel et de le préserver pour futurs besoins.

BENUTZERHANDBUCH BEDIENUNGSANLEITUNGEN UND PFLEGE

Herzlich Willkommen!
Vielen Dank, Sie haben sich für einen hochwertigen Pizzaofen Made in Italy von FONTANA, dem leitenden Hersteller für Holzöfen für den häuslichen Gebrauch, entschieden.

Dieses Handbuch wird Ihnen helfen, den Ofen perfekt aufzustellen, korrekt zu benutzen und zu pflegen. Darüber hinaus werden Ihnen wertvolle Hinweise für optimale Resultate bei der Benutzung gegeben. Um die besten Leistungen und Ergebnisse Ihres Ofens zu erhalten, empfehlen wir Ihnen, das Handbuch sorgfältig zu lesen.

ANMERKUNG

Das Benutzerhandbuch ist ein integraler Bestandteil des Lieferumfangs. Gleichzeitig dient es den Sicherheitsbestimmungen. Deshalb wird gebeten - auch für einen eventuellen Besitzerwechsel - das Handbuch an einem sicheren Ort aufzubewahren.



Bull Dealer
Location



About Bull



GENERAL OVERVIEW ON THE DELIVERY

The oven and the trolley are shipped in special cardboard packaging.

PACKAGING LARGE MODEL :

OVEN
L90 x D83 x H64 110 kg
CART
L90 x D70 x H32 20 kg

PACKAGING EXTRA LARGE MODEL :

OVEN
P103 W90 x H64 x 130 kg
TROLLE Y
L90 x D70 x H32 23 kg

Upon receipt of goods check:

- Integrity of packaging
- The goods correspond to the order
- In case of damage or missing parts, please notify your dealer.

Any complaints are only accepted in writing within 8 days from receipt of goods as specified in art. 1698 cc

NOTE GENERALI ALLA CONSEGNA

Il forno e il carrello vengono spediti in appositi imballi di cartone.

IMBALLI MODELLO 'LARGE' :

FORNO
L90 x P83 x H64 x kg 110
CARRELLO
L90 x P70 x H32 x kg 20

IMBALLI MODELLO 'EXTRA LARGE' :

FORNO
L90 x P103 x H64 x kg 130
CARRELLO
L90 x P70 x H32 x kg 23

Al ricevimento merci controllare:

- Integrità degli imballi
- La merce corrisponda all'ordine
- In caso di danni o pezzi mancanti informare immediatamente il rivenditore autorizzato.

Eventuali reclami sono accettati solo per iscritto entro 8gg da ricevimento merci come specificato art. 1698 c.c.

INFORMATION SUR LA LIVRAISON

Le four et le chariot sont expédiés dans des emballages spéciaux en carton.

EMBALLAGE 'LARGE' MODÈLE :

FOUR
L90 x H64 x D83 110 kg
CHARIOT
L90 x H32 x D70 20 kg

EMBALLAGE 'EXTRA LARGE' MODÈLE :

FOUR
P103 W90 x H64 x 130 kg
CHARIOT
L90 x H32 x D70 23 kg

Lors de la réception des marchandises vérifier:

- L'intégrité de l'emballage
- Les marchandises correspondent à l'ordre
- En cas de dommages ou pièces manquantes, s'il vous plaît aviser votre revendeur.

Toutes les réclamations ne sont acceptées que par écrit dans les 8 jours à compter de la réception des marchandises telles que spécifiées dans l'art. 1698CC

ALLGEMEINE INFORMATIONEN ZUR LIEFERUNG

Der Ofen und das Untergestell werden in spezieller Verpackung aus Karton geliefert.

VERPAC KUNG 'LARGE' MODELL :

OFEN
L90 x H64 x D83 110 kg
UNTERGESTELL
L90 x H32 x D70 20 kg

VERPAC KUNG 'EXTRA LARGE' MODELL :

OFEN
P103 W90 x H64 x 130 kg
UNTERGESTELL
L90 x H32 x D70 23 kg

Bitte überprüfen Sie bei Lieferung:

- Die Verpackung ist unbeschädigt
- Die Waren entsprechen der Bestellung
- Im Fall von Schäden oder fehlenden Teilen informieren Sie bitte umgehend Ihren Fachhändler.

Eventuelle Reklamationen werden nur in Schriftform und innerhalb von 8 Tagen nach Lieferung nach Art. 1698 c.c. (BGB) akzeptiert.



Read the following information to ensure the correct installation and the best performance of your oven.

Leggere attentamente le seguenti informazioni per assicurare la corretta installazione e le migliori prestazioni del vostro forno.

Lire attentivement les suivantes informations pour assurer une correcte installation et les meilleures performances avec votre four.

Lesen Sie bitte aufmerksam die folgenden Informationen, um die korrekte Aufstellung und die größtmögliche Leistung Ihres Ofens zu gewährleisten.

1.1

WARNING: your wood fired oven is designed for outdoor use; if it is installed indoor or in an enclosed area, make sure you have good ventilation for air exchange to prevent the risk of developing carbon monoxide.

ATTENZIONE: il vostro forno a legna è realizzato per un uso all'aria aperta; qualora venga installato in aree chiuse assicurarsi di avere una buona ventilazione per il ricambio di aria per prevenire il rischio di formazione di monossido di carbonio.

ALERTE : votre four est réalisé pour une utilisation en plein air ; s'il est installé à l'intérieur assurez vous d'avoir une bonne ventilation pour l'échange d'air pour éviter le risque de formation de monoxyde de carbone.

ACHTUNG: Ihr Holzofen ist für den Gebrauch im Freien bestimmt; wenn er in geschlossenen Räumen installiert werden sollte, muss eine gute Ventilation für den Luftaustausch sichergestellt sein, um das Risiko einer Kohlenmonoxidbildung zu vermeiden.

1.2

WARNING: always place the oven on a flat surface and out of strong winds.

ATTENZIONE: posizionare il forno su una superficie piatta e lontano da vento forte.

ALERTE : placer le four sur une surface lisse et loin de vents violents.

ACHTUNG: Positionieren Sie den Ofen auf einer ebenen Fläche und geschützt vor starkem Wind.

1.3

WARNING: never move the oven while working.

ATTENZIONE: non spostare il forno quando acceso.

ALERTE : ne pas déplacer le four quand en fonction.

ACHTUNG: Bewegen Sie den Ofen niemals während des Gebrauchs.

1.4

WARNING: always keep children and pets away from the oven when in use. The temperatures could be extremely high and cause serious burns.

ATTENZIONE: tenere lontani bambini e animali dal forno quando in uso. Le temperature di alcune parti potrebbero essere molto elevate e causare scottature.

ALERTE : éloigner des animaux et des enfants quand en fonction. Les températures pourront être beaucoup élevées et provoquer des brûlures.

ACHTUNG: Achten Sie darauf, Kinder und Tiere dem Ofen während des Gebrauchs fernzuhalten. An einigen Stellen können die Temperaturen extrem hoch sein und Verbrennungen verursachen.

1.5

WARNING : always use heat resistant tools while cooking. Plastic kitchen tools and others similar items will not withstand the high temperatures in your oven and should be avoided.

ATTENZIONE: utilizzare sempre utensili resistenti al calore. Utensili da cucina in plastica o similari potrebbero non resistere alle alte temperature del vostro forno.

ALERTE: utiliser seulement des outils de cuisson résistantes aux hautes températures. Outils en plastique ou similaires pourront ne pas résister aux hautes températures de votre four.

ACHTUNG: Benutzen Sie bitte immer hitzebeständige Utensilien. Küchengeschirr aus Kunststoff o. Ä. ist nicht unbedingt hitzeresistent.

1.6

WARNING: although the oven is well insulated, improper use can cause the external surfaces to overheat. For this reasons all contact with the oven's external surfaces should be avoided during operation. If not properly used the oven may cause fires. To reduce the risk of fire follow the instructions and use only well dried seasoned wood as fuel.

ATTENZIONE: anche se il forno è ben isolato, l'uso improprio potrebbe portare le superfici esterne ad alte temperature. Per questa ragione consigliamo di evitare contatti con la superficie esterna del forno durante l'utilizzo. Se non propriamente utilizzato il forno può provocare incendi. Per ridurre questi rischi leggere attentamente le istruzioni e usare legno molto secco come combustibile.

ALERTE : votre four est bien isolé, néanmoins l'utilisation inappropriée peut amener les surfaces extérieures du four à des températures élevées. Pour cette raison nous vous conseillons d'éviter les contact avec la surface extérieure du four pendant l'utilisation. Si ne pas utilisé dans un manière appropriée le four peut provoquer des incendies. Pour réduire ces risques lire attentivement les instructions et utiliser du bois sec comme combustible.

ACHTUNG: Auch wenn der Ofen gut isoliert ist, kann durch unsachgemäße Bedienung die äußere Oberfläche stark überhitzen. Aus diesem Grund empfehlen wir Ihnen, den Kontakt mit der Oberfläche während der Benutzung zu vermeiden. Nicht sachgemäße Bedienung des Ofens kann zu einem Brand führen. Lesen Sie deshalb aufmerksam die Bedienungsanleitung und benutzen Sie als Brennstoff gut getrocknetes Holz.

1.7

WARNING: Only use suitable cookware for high temperature, such as terracotta or cast iron pots.

ATTENZIONE: Usare esclusivamente pentole e casseruole per alte temperature.

ALERTE : Utiliser exclusivement poêles et casseroles pour les hautes températures.

ACHTUNG: Benutzen Sie ausschließlich Kochgeschirr, das für hohe Temperaturen geeignet ist.

1.8

WARNING: flames can come out of the mouth of the oven. Keep away any flammable liquid or material. Please read the oven manual before assembling it. Incorrect assembly or installation may cause damages and bodily harm. For additional information please contact your local dealer or a professional oven installer.
DO NOT EXTINGUISH FIRE USING WATER.
DO NOT throw logs, place them carefully instead. Throwing logs into the oven will damage the inner components of the oven. **DO NOT** use any flammable liquids in the nearby of the oven. **DO NOT** use any artificial or chemical fire lighters nor alcohol to start the fire.
DO NOT use any artificial wood or other chemical fuels.
DO NOT burn any plastics, food packaging, wrap, etc.
THE OVEN IS NOT AN INCINERATOR!

ATTENZIONE: le fiamme potrebbero uscire dalla bocca del forno. Tenere lontano qualsiasi materiale o liquido infiammabile. Leggere il manuale prima di procedere all'uso. Una scorretta installazione potrebbe provocare danni alle cose e alle persone. Per ulteriori informazioni contattare il vostro rivenditore.
NON SPEGNERE IL FUOCO CON L'ACQUA.
 Lanciare i pezzi di legna nel forno potrebbe danneggiare le componenti interne. Introdurre la legna con delicatezza.
NON USARE liquidi infiammabili.
NON USARE nessun accendi fuoco artificiale o chimico e nemmeno alcool per accendere il fuoco.
NON USARE legna artificiale o altri combustibili chimici.
NON BRUCIARE plastica, imballi ecc. nel forno. **NON E' UN INCENERITORE!**

ALERTE : les flammes pourront sortir de la bouche du four. Eloigner tous matériaux ou fluides inflammables. Lire le manuel avant de procéder avec l'utilisation. L'incorrecte installation peut provoquer d'endommagements. Pour plus d'informations veuillez contacter votre revendeur.
NE PAS ETAINDRE LE FEU AVEC L'EAU.
 Jeter les morceaux de bois dans le four pourra endommager les parties intérieures. Introduire avec soin le bois.
NE PAS utiliser des liquides inflammables.
NE PAS utiliser des allume-feu artificiels ou chimiques, ou d'alcool pour allumer le four.
NE PAS utiliser du bois artificiel ou d'autres combustibles chimiques.
NE PAS brûler plastique, packaging, etc. dans le four !
LE FOUR N'EST PAS UN INCINERATEUR !

ACHTUNG: Die Flammen können aus der Ofenöffnung herauschlagen. Halten Sie entzündliche Flüssigkeiten oder Materialien fern. Lesen Sie bitte das Handbuch bevor Sie den Ofen in Gebrauch nehmen. Eine unsachgemäße Installation könnte Schäden für Gegenstände und Personen verursachen. Für weitergehende Informationen kontaktieren Sie Ihren Händler.
LÖSCHEN SIE NIEMALS DAS FEUER MIT WASSER.
 Legen Sie das Holz vorsichtig in den Brennraum, nicht werfen, es könnten im Inneren Schäden entstehen. Benutzen Sie keine entzündlichen Flüssigkeiten. Benutzen Sie keine künstlichen oder chemischen Anzündler oder Alkohol zum Entzünden. Benutzen Sie kein künstliches Holz oder andere chemische Brennstoffe.
 Verbrennen Sie niemals Plastik, Verpackungsmaterialien etc. im Ofen.
IHR OFEN IST KEINE MÜLLVERBRENNUNGSANLAGE!





FOLLOW THIS GUIDE TO GET THE MAXIMUM PERFORMANCE FROM YOUR OVEN

First of all, remove the protection from the stainless steel parts; assemble the trolley as indicated in the attached instructions using a cross screwdriver, put the oven over the trolley and secure it with the provided screws, insert the smoke pipe with diameter of 140 mm. Now your oven is ready for use.

SEGUITE LE SEGUENTI INDICAZIONI PER OTTENERE IL MASSIMO DAL VOSTRO FORNO

Come prima avvertenza togliere la protezione dalle parti in acciaio inox, procedere al montaggio del carrello come indicato nelle istruzioni con apposito gira-vite, appoggiare il forno sopra il carrello e fissarlo con le apposite viti in dotazione, inserire il tubo dei fumi in dotazione del diametro 140mm. Ora il vostro forno è pronto per l'uso.

SUIVRE LES INDICATIONS SUIVANTES POUR OBTENIR LA MEILLEURE PERFORMANCE

Supprimer la protection des pièces en acier inoxydable, assembler le chariot comme décrit dans les instructions fournies avec le tournevis approprié, placer le four sur chariot et fixez-le avec les vis fournies, insérez le tube de sortie-fumée en 140 mm de diamètre. Maintenant, votre four est prêt à l'emploi.

FOLGEN SIE DEN NACHFOLGENDEN ANWEISUNGEN UM DAS MAXIMUM IHRES OFENS ZU ERHALTEN.

Entfernen Sie zunächst den Schutz von allen Teilen aus Edelstahl und fahren Sie dann mit der Montage des Untergestells mit Hilfe der Anweisungen fort. Benutzen Sie dazu einen geeigneten Schraubenzieher. Stellen Sie den Brennofen auf das Untergestell und schrauben Sie ihn mit den mitgelieferten Schrauben fest. Setzen Sie das mitgelieferte Ofenrohr von 140mm ein. Der Holzofen ist fertig zum Gebrauch.

2.1

IGNITION

ACCENSIONE

ALLUMAGE

ANZÜNDEN DES FEUERS

2.1.1

Fire must be lighted with small pieces of wood arranged radially above a paper pellet placed in the centre of the cooking surface.

Il forno va acceso con legni di piccolo taglio disposti a raggiera sopra ad un cartocchetto di carta posizionato nella parte centrale del piano cottura.

Le four doit être allumé avec de petites bouts de bois disposés radialement au-dessus du papier, positionné dans la partie centrale de la surface de cuisson.

Mit kleineren Stücken Holz, die Sie in die Mitte des Brennraumes auf zerknittertes Papier legen, zünden Sie den Ofen an.

2.1.2

Feed the fire for about 20 minutes adding medium cut wood, wait until the temperature of the thermometer reaches about 400°C, then move all the embers on the left side with the poker supplied and hold them with the special accessory included, taking care not to extinguish the fire, also using the smoke exit valve situated on the chimney flue.

Alimentare il fuoco per circa 20 minuti aggiungendo legni di medio taglio, attendere che la temperatura del termometro raggiunga circa i 400° poi spostare tutte le braci sul lato sinistro con l'attizzatoio e contenere le stesse con l'apposito accessorio in dotazione facendo attenzione a non spegnere il fuoco utilizzando anche la valvola per regolare il tiraggio fumi posta sulla canna fumaria.

Alimentez le feu pendant environ 20 minutes, ajouter du bois de coupe moyenne, attendre que la température du thermomètre atteinte environ 400° pour déplacer alors tous les charbons sur la côté gauche avec le tisonnier fourni en faisant attention de ne pas éteindre le feu, en utilisant aussi la valve pour régler la sortie des fumes situé sur la conduite de fumée.

Nach und nach – für ca. 20 Minuten – geben Sie dann mittelgroße Holzstücke dazu, bis eine Temperatur von ca. 400 C erreicht ist. Schieben Sie nun die Glut mit dem Feuerhaken auf die linke Seite und halten Sie sie mit dem dafür vorgesehenen mitgelieferten Zubehörteil. Achten Sie darauf, dass das Feuer nicht ausgeht und benutzen Sie dazu auch die Ventilklappe am Ofenrohr, um den Zug zu regulieren.

2.1.3

Keep feeding the fire with good quality wood even during the cooking of pizzas and other dishes.

Continuare ad alimentare il fuoco con legni di buona qualità anche durante la cottura delle pizze e altre pietanze

Alimenter le feu avec du bois de bonne qualité, même pendant la cuisson des pizzas et autres aliments.

Fahren Sie kontinuierlich fort, das Feuer mit Holz guter Qualität zu unterhalten, auch während des Backens oder Garens.

2.2

ESTINGUISH THE FIRE

SPEGNERE IL FUOCO

COUPER LE FEU

LÖSCHEN DES FEUERS

2.2.1

To extinguish the fire, close the oven with the door supplied holding the valve open and wait until the embers become ash.

Per spegnere il fuoco, chiudere il forno con la porta in dotazione tenendo aperta la valvola di tiraggio e attendere che le braci si trasformino in cenere.

Pour éteindre le feu, fermer le four avec la porte et attendre jusqu'à ce que les braises se transforment en cendres.

Um das Feuer zu löschen, schließen Sie den Ofen mit der mitgelieferten Tür, lassen Sie die Ventilklappe am Ofenrohr geöffnet und warten Sie bis die Glut zu Asche geworden ist.

2.2.2

Once the fire has been completely extinguished, remove ashes.

Una volta che le braci si sono completamente spente procedere alla rimozione delle ceneri.

Une fois que le feu est complètement éteint procéder à l'enlèvement des cendres.

Wenn die Glut vollständig erkaltet ist, entnehmen Sie die Asche.

NEVER USE WATER TO EXTINGUISH THE FIRE.

NON USARE ACQUA PER SPEGNERE IL FUOCO

NE PAS UTILISER D'EAU POUR COUPER LE FEU.

NIEMALS WASSER ZUM LÖSCHEN DES FEUERS ODER DER GLUT BENUTZEN

2.3.

LIGHTING INSTRUCTIONS
GAS MODELS

Read operating instructions before lighting.

1. open door during lighting.
2. push end turn control knob to high.
3. push igniter.
4. if ignition does NOT occur in 5 seconds turn the burner off, wait 5 minutes, and repeat the lighting procedure.
5. to shut off: turn gas supply valve off, allow gas in line to burn out, turn valves off.

3.1

THE TYPES OF WOOD

While any dried hardwood is the best for your oven, different dishes can be cooked by using different types of hardwood. Wood from fruit trees (apple, cherry, peach etc.) can add delicious flavours and aromas to your food. Dry and well-seasoned hardwood will burn longer and at higher temperatures resulting more cost effective. Treated and resinous wood must be absolutely avoided. Being in contact with food, it can be dangerous for your health and affect the taste of food.

IL TIPO DI LEGNA

Qualsiasi tipo di legna duro e secco è il combustibile migliore, piatti diversi possono essere cucinati con legna diversa. Legna da alberi da frutta (mela, ciliegio, pesco, ecc.) può aggiungere deliziosi aromi al vostro cibo. Legna asciutta e dura brucerà più a lungo e a temperature più elevate risultando più economica. Legna trattata o resinosa va assolutamente evitata. Essendo in contatto con i cibi, può risultare pericolosa per la salute e rovinare il sapore dei cibi.

LA QUALITE DU BOIS

Si n'importe quel type de bois dur et sec est le meilleur combustible, différents plats peuvent être cuits avec du bois différent. Le bois des arbres fruitiers (pomme, cerise, pêche, etc.) peut ajouter une saveur délicate à votre nourriture. Le bois sec et dur brûlera plus longtemps et à des températures plus élevées résultant en plus économique. Bois traité ou avec résine doivent être évités. Être en contact avec les aliments, il peut être dangereux pour votre santé.

DIE QUALITÄT DES HOLZES

Jede Art von hartem, trockenem Holz ist der beste Brennstoff; verschiedene Gerichte können mit unterschiedlichem Holz gegart werden. Insbesondere Obsthölzer wie Apfel, Kirsche, Pfirsich etc. können delikate Aromen an Speisen abgeben. Trockenes und hartes Holz verbrennt langsamer und länger mit höherer Temperatur und ist damit ökonomischer. Behandeltes Holz oder sogar mit Kunstharzen versiegeltes sollte auf keinen Fall verbrannt werden. Der Kontakt mit Nahrungsmitteln kann gefährlich für die Gesundheit sein und den Geschmack der Speisen ruinieren.

3.2

OPERATING YOUR OVEN

Always remove the ashes when the oven is cool. Do not leave ashes and unburned pieces of embers for long periods, as this will tend to collect moisture and may damage your oven. Sweep and clean the chimney flue once a year, so that soot and ashes will not fall back into the oven. You can operate the oven all year long, however when using it in the colder season, build your fire more slowly in order to avoid thermal shocks to the oven. This may damage your oven and increase the risk of cracking. If it happens to spill any juices or sauces during cooking don't worry. Simply place the embers over the spot the next time you cook. This is one of the easiest self-cleaning tools available and the hot temperatures will burn off any residual drippings or food.

UTILIZZARE IL VOSTRO FORNO

Rimuovere sempre le ceneri a forno freddo. Non lasciare ceneri e pezzi di brace incombusti per lunghi periodi, in quanto sono elementi che tendono a raccogliere umidità che potrebbe rovinare il forno. Pulire la canna fumaria una volta all'anno, per evitare che le ceneri ricadano nel forno. Il forno può essere usato sempre, tuttavia nelle stagioni fredde si consiglia di accendere il fuoco con maggiore lentezza per evitare shock termici al forno. Questi potrebbero danneggiare il forno e aumentare i rischi di rotture. Se si verificano perdite di salse o sughi durante la cottura, non è un problema. È sufficiente posizionare le braci sopra il residuo la volta successiva che si accende il forno. Questo è uno dei più efficaci strumenti auto-pulenti disponibili e le alte temperature bruceranno qualsiasi residuo.

UTILISER VOTRE FOUR

Toujours retirer les cendres à four froid. Ne pas laisser des cendres et des morceaux non brûlés de braises pendant de longues périodes, car ils sont des éléments qui tendent à collecter l'humidité qui pourrait ruiner le four. Nettoyez la cheminée une fois par an, afin d'éviter que les cendres tombent dans le four. Le four peut être utilisé toute l'année, mais en saison froide, il est conseillé d'allumer le feu plus lentement pour éviter tout choc thermique au four. Celles-ci pourraient endommager le four et augmenter le risque de bris. Si des pertes de jus ou sauces se produisent lors de la cuisson, ce n'est pas un problème. Il suffit de placer les charbons sur le résidu la prochaine fois que vous allumez le four. Il est l'un des outils les plus efficaces d'auto-nettoyage et les hautes températures brûlent tout résidu.

GUT ZU WISSEN

Die Asche aus dem kalten Ofen entfernen. Asche oder Holzstücke nicht über längere Zeit im Brennraum belassen, weil sie Feuchtigkeit anziehen und diese den Ofen ruinieren kann. Das Ofenrohr sollte einmal im Jahr gereinigt werden, um zu vermeiden, dass Ruß und Asche nicht in den Ofen zurückfallen. Der Ofen kann jederzeit benutzt werden, jedoch empfiehlt es sich, in der kalten Jahreszeit das Feuer so langsam und behutsam wie möglich anzufachen, um thermische Schocks zu vermeiden. Diese könnten dem Ofen schaden und zu Rissen im Material führen. Sollten Soßen oder Flüssigkeiten während des Garens auslaufen, ist das kein Problem. Es reicht völlig aus, wenn Sie auf die betreffende Stelle beim nächsten Gebrauch etwas Glut legen. Es ist eine der effizientesten Möglichkeiten der Selbstreinigung, da die hohen Temperaturen Verunreinigungen verbrennen.

4.1

MAINTENANCE

For the correct maintenance of the oven be sure, before lighting it, that there is nothing obstructing the chimney flue and the ashes from the previous use have been removed.

MANUTENZIONE

Per una corretta manutenzione del forno, assicurarsi, prima dell'accensione, che nessun elemento ostruisca la canna fumaria e che le ceneri del precedente utilizzo siano state rimosse.

ENTRETIEN

Pour un correct entretien du four, il faut s'assurer que, avant l'allumage, la sortie de fumée et la cheminée ne soient pas bloquées et que les cendres ont été retirées.

PFLEGE

Für die korrekte Pflege und den Erhalt des Ofens überzeugen Sie sich vor dem Entzünden, dass Nichts das Ofenrohr verstopf oder behindert und dass die Asche des vorhergehenden Gebrauchs entfernt worden ist.

4.2

CLEANING

PULIZIA

NETTO YAGE

REINIGUNG

4.2.1

When the fire is extinguished and the oven is cool, remove the ash using a brush and an ash bucket.

Attendere che il fuoco sia spento e che il forno sia raffreddato, poi rimuovere la cenere con una spazzola e un contenitore.

Retirer les cendres avec une brosse et un récipient, seulement après l'extinction complète du feu et le refroidissement du four.

Wenn das Feuer erloschen ist und der Ofen abgekühlt ist, entfernen Sie die Asche mit einem Besen und einem Behälter.

4.2.2

Clean the oven floor with a brush and a wet cloth.

Pulire la base del forno con una spazzola e un panno umido.

Nettoyer la surface de cuisson du four avec une brosse et un chiffon humide.

Reinigen Sie den Ofenboden mit einer Bürste und einem feuchten Tuch.

4.2.3

The external surfaces can be cleaned with warm water and neutral soap.

Le superfici esterne possono essere pulite con acqua calda e detergente neutro.

Les surfaces extérieures peuvent être nettoyyées avec de l'eau chaude et détergent neutre.

Die äußeren Oberflächen können Sie mit heißem Wasser und Neutralseife reinigen.

4.2.4

When you have finished cooking, we recommend you to scatter the remaining embers on the entire cooking surface, half-close the door and wait until the oven is cool; this operation is recommended to keep the cooking surface always clean and free from dirt due to previous cooking. When the embers are cold, suck up or brush the residual ash. In this way your oven will always be clean and ready for the next use.

Una volta terminata la cottura si consiglia di spargere le braci residue per tutta la superficie del piano cottura, socchiudere lo sportello ed attendere che il forno si raffreddi; tale operazione è consigliata per mantenere il piano cottura sempre pulito, esente da imbrattamenti dati dalle cotture precedenti. Infine, quando tutte le braci si sono raffreddate, aspirare o spazzolare le ceneri residue. Così facendo il vostro forno rimarrà sempre pronto e pulito per il prossimo utilizzo.

Une fois terminé la cuisson, nous conseillons de distribuer les braises restantes sur toute la surface de cuisson, fermer la porte et attendre que le four soit refroidit; cette opération est conseillé pour maintenir le plan de cuisson toujours propre et exempt de résidus de cuisson précédente. Enfin, quand les braises seront froides, retirez les cendres avec une brosse. Ce faisant votre four restera propre et prêt pour la prochaine utilisation.

Nach Beendigung des Backvorganges empfiehlt es sich, die vorhandene Kohleglut auf der gesamten Bodenfläche zu verteilen, die Ofentür zu schließen und zu warten, bis der Ofen vollständig erkaltet ist; auf diese Weise kann die Bodenfläche sauber und frei von Verunreinigung gehalten werden. Wenn die Glut komplett erkaltet ist, kann die Asche herausgesaugt oder -gekehrt werden. So ist Ihr Ofen immer sauber und bereit für die nächste Benutzung.

5.1

THE OVEN PRODUCES
MUCH SMOKE

- make sure the wood used is not too green and damp and therefore incombustible. The wood to use should be dry and hard.
- be sure that the fire is fed gradually by increasing a constant living flame, in order to avoid incomplete combustion.
- ensure that there is adequate ventilation in the oven area, so as to ensure proper evacuation of smoke
- ensure proper draft of the smoke by acting on the regulating valve

IL FORNO PRODUCE
MOLTO FUMO

- assicurarsi che la legna usata non sia verde e umida. La legna da utilizzare deve essere dura e secca.
- assicurarsi che il fuoco venga alimentato gradualmente incrementando progressivamente la fiamma, evitando pezzi di legna incombusti
- assicurarsi che ci sia una adeguata ventilazione nell'area del forno, tale da garantire una corretta evacuazione del fumo
- assicurare il corretto tiraggio dei fumi agendo sull'apposita valvola di regolazione

LE FOUR PRODUIT TROP
DE FUMÉE

- assurer que le bois utilisé ne soit pas trop vert ou humide. Le bois doit être sec et dur
- assurer que le feu soit réalisé graduellement, en augmentant progressivement la flamme et en évitant morceaux de bois imbrûlés
- assurez-vous que la ventilation est adéquate dans la zone du four, de manière à assurer une bonne évacuation de la fumée
- assurer un bon tirage de la fumée, en agissant sur la valve de régulation.

DER OFEN PRODUZIERT
ZUVIEL RAUCH

- Vergewissern Sie sich, dass das Holz nicht frisch und feucht ist. Das Holz muss trocken und hart sein.
- Sorgen Sie dafür, dass das Feuer nach und nach größer wird, indem Sie mit kleinen Holzstücken beginnen und größere Stücke erst dann auflegen, wenn die Flammen ausreichen. Vermeiden Sie, dass unverbranntes Holz entsteht.
- Stellen Sie sicher, dass eine ausreichende Ventilation im Brennraum herrscht, damit ein korrekter Rauchabzug gewährleistet ist.
- Regulieren Sie die Ventilklappe in der Weise, dass der Rauch korrekt abziehen kann.

5.2

THE OVEN DOES NOT
HEAT PROPERLY

- the fire has to be placed laterally within the baking chamber and removed from the oven's mouth, holding the control valve of the fumes slightly closed
- produce 20-30 minutes of blazing flame
- do not use green or wet wood
- add additional wood gradually

IL FORNO NON
SCALDA

- il fuoco va posizionato lateralmente all'interno della camera di cottura e allontanato dalla bocca del forno tenendo la valvola di regolazione dei fumi leggermente chiusa
- produrre 20-30 minuti di fuoco vivace
- non usare legna verde o umida
- aggiungere ulteriore legna gradualmente

LE FOUR NE CHAUFFE
PAS

- le feu doit être positionné latéralement dans la chambre de cuisson et retiré de la bouche du four en maintenant la valve de régulation des fumées partiellement fermée
- réaliser 20-30 minutes de feu animé
- ne pas utiliser du bois vert ou humide
- ajouter d'autre bois graduellement

DER OFEN WIRD NICHT
AUSREICHEND HEISS

- Schieben Sie das Feuer und die Glut an die Seite des Brennraumes, entfernt von der Ofenöffnung und halten Sie die Ventilklappe leicht geschlossen.
- Entfachen Sie für 20 – 30 Minuten ein lebhaftes Feuer.
- Benutzen Sie kein frisches oder feuchtes Holz.
- Legen Sie das Holz nur nach und nach auf.

5.3

THE OVEN COOLS DOWN TOO QUICKLY

- the oven has been lighted after a long period of inactivity
- the fire is too small or not very intense and this not allows to properly heat the dome
- check if water or humidity have infiltrated the oven
- close the smoke control valve

IL FORNO SI RAFFREDDA TROPPO VELOCEMENTE

- il forno è stato acceso dopo un lungo periodo di non utilizzo
- il fuoco è poco intenso o piccolo e non riesce a scaldare efficacemente la volta
- controllare se acqua o umidità si sono infiltrate nel forno
- chiudere la valvola di regolazione fumi

LE FOUR SE REFROIDISSE TROP RAPIDEMENT

- le four a été allumé après une longue période de non utilisation
- le feu n'est pas assez intense ou trop petit et il ne réussit pas à chauffer la voute
- vérifier si de l'eau ou de l'humidité se sont infiltré dans le four
- fermer la valve de régulation des fumées

DER OFEN KÜHLT ZU SCHNELL AB

- Der Ofen wurde nach langer Zeit des Nichtgebrauchs in Betrieb genommen.
- Das Feuer ist zu schwach und zu klein, um den Brennraum effektiv zu erhitzen.
- Kontrollieren Sie, ob Wasser oder Feuchtigkeit in den Ofen gedungen sind.
- Schließen Sie die Ventilklappe des Rauchabzuges.

5.4

FLAMES COME OUT OF THE OVEN MOUTH

- avoid to make any excessively large fire and contain any fire that comes out of the oven mouth by placing the door near the oven mouth leaving it open with 2-3 cm

LE FIAMME FUORIESCONO DALLA BOCCA DEL FORNO

- evitare di realizzare fuochi troppo ampi e nel caso in cui si verifici la fuoriuscita di fiamme, posizionare la porta sulla bocca del forno lasciando un varco di 2-3 cm ed aprire la valvola di regolazione fumi

LES FLAMMES SORT DE LA BOUCHE DU FOUR

- éviter de réaliser de feu trop grand et dans le cas où se vérifie la sortie des flammes de la bouche du four veuillez placer la porte devant la bouche en laissant 2-3 cm de ouverture

DIE FLAMMEN SCHLAGEN AUS DEM BRENNRAUM HERAUS

- Vermeiden Sie eine große Ausdehnung des Feuer und für den Fall, dass dennoch Flammen herausschlagen, schließen Sie die Öffnung mit der Tür, lassen jedoch einen Spalt von 2 – 3 cm offen und öffnen Sie die Ventilklappe des Rauchabzuges.

GAS BURNER MLL 14.2 FOR
BULL OVENS
LARGE
AND
EXTRA LARGE



I N D E X

PAG. 6.01	Precautions for safe use
PAG. 6.02	Technical data for the gas connection
PAG. 6.03	Technical specifications of the burner
PAG. 6.04	Switching the burner system
PAG. 6.05	Adjusting the air/gas
PAG. 6.06	Gas safety equipment
PAG. 6.07	Ordinary Maintenance
PAG. 6.08	Elements of Safety Regulations
PAG. 6.09	Parts List & Images
PAG. 6.10	Warranty Conditions
PAG. 6.11	Certificate of Conformity

FIELD OF APPLICATION

The gas burners Millberg model **MLL 14.2** have been designed and manufactured to be used within BULL OVENS of BULL EUROPE LTD. Ovens built in stainless steel suitable for cooking and refractory material, combined with gas burners, specifically for products for Pizzeria, Bakery, Gastronomy and Catering.

The gas burners Millberg model **MLL 14.2**, inserted into RED PASSION OVENS replace the charcoal or wood used as fuel for cooking pizza, pasta, meat in the pan, grilled or barbecued, for direct cooking of food, ensuring the same cooking results and reducing the environmental pollution that instead the combustion of wood produces.

It is known that soot emissions and outdoors associated with the combustion of wood as it burns in a barbecue or charcoal grill can be a source of disagreement between neighbors and civil cases. The use of RED PASSION gas ovens eliminates these problems thanks to the reduced atmospheric emissions.

6.01

PRECAUTIONS FOR SAFE USE

Read the instructions carefully before using the system.

The equipment must be used ONLY by people of proven confidence.

Incorrect installation may cause damages to persons, animals or things, for which the manufacturer is not responsible. Make sure that the burner is used in an open place with the minimum ventilation as required by mandatory laws, so that the combustion fumes can be evacuated in the environment without causing damage to property or persons, and in any case sufficient to obtain a perfect combustion.

Do not obstruct the ventilation openings of the place where the equipment is installed, in order to avoid overheating of the equipment, ensure the correct combustion of the gas, and evacuate the combustion fumes.

The system is easy to use for the operating staff and thanks to the gas control system with thermocouple for flame monitoring, is it possible to keep the flame lit for safety.

To ensure the working area it is essential to delimit the area with barriers and warning signs for open flames.

This burner must be used only for the purpose for which it has been built.

The ignition must be performed by persons trained on the features and functioning of the system, as well as on the gas adjustments, and the dangers associated with its use.

Do not touch the hot parts of the equipment, both during use and after use.

When the system is turned off, make sure that the general gas taps are closed.

When you decide to perform routine maintenance, turn off the gas supply on the fixed pipes.

During the phases of cleaning, be careful not to wet the electrical equipment with water or any other liquids.

Do not strike any part of the burner, with any kind of object in order to obtain voluntary or involuntary damage to the system itself.

Avoid tampering or modifications not conform to the type of equipment.

Any mechanical or electrical part that needs to be replaced for maintenance, should correspond to the same component installed.

In the event that not suitable devices or extraneous to the system are found installed on it, without the approval of the manufacturer, the latter rejects any responsibility in case of damage to persons or property of others.

6.02

TECHNICAL DATA FOR THE GAS CONNECTION

The gas inlet pipe of your network must NOT be less than:

Ø 1/2" = Ø 14 mm	for METHANE gas
Ø 1/4" = Ø 8 mm	for PROPANE gas

The recommended pressure for the burner functioning is of:

20 mbar	for METHANE GAS
30 mbar	for PROPANE GAS

The maximum power with a pressure of 20 mbar using methane gas is

12000 Kcal/h = 14 KW

The maximum power with a pressure of 30 mbar using propane gas is

12000 Kcal/h = 14 KW

Hourly consumption with methane gas

1,4 m³/h

Hourly consumption with propane gas

1,0 kg/h

THE GAS SAFETY SYSTEM APPLIED

Internal view of the thermoelectric gas safety valve installed on the burner, complete with thermocouple for flame detection and gas safety.

IGNITION BUTTON

To make spark and ignite fire

GAS VALVE

Gas Valve for Gas System Safety

SPARK

Ignition transformer

CABLE

Silicone cable for the spark

GAS PIPE

Gas Pipe for the burner

IN-GAS

Inlet Gas

GAS SAFETY PROBE

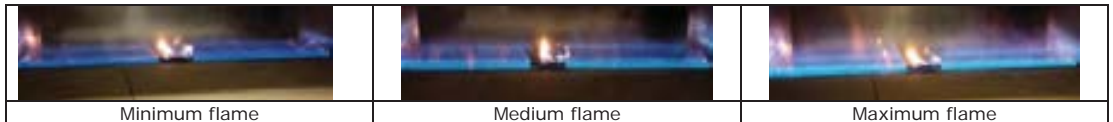


6.03

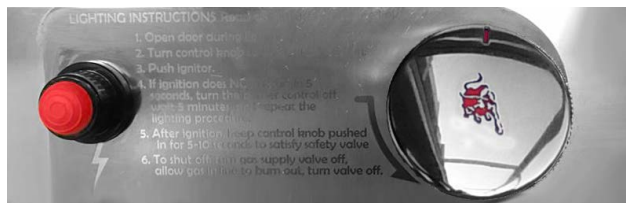
TECHNICAL SPECIFICATIONS OF THE BURNER

The gas burners Millberg model **MLL 14.2**, are made of stainless steel to withstand high temperatures.

These burners are atmospheric, commonly called aspirated burners, and use a Venturi cone for the aspiration of atmospheric air for the combustion of the gas used. The start is provided by **an ignition electrode and thermocouple** with thermoelectric valve with adjustment tap for the control of the burner's flame.



POWER AND ADJUSTMENT KNOB OF THE BURNER



FLAME POWER BUTTON WITH INTERNAL BATTERY AA 1,5V

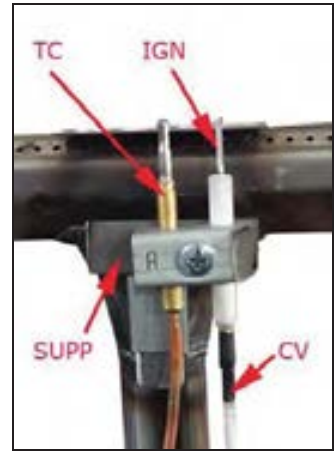
MAINTENANCE OR REPLACEMENT OF THE INJECTOR AND THERMOCOUPLE FOR GAS SAFETY



PUSH UP INSIDE THE HOLE



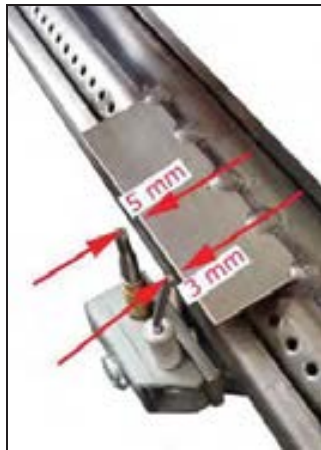
PUT INSIDE THE SUPPORT SUPP 1



THEN PLACE SUPP IN THE RIGHT POSITION



CHECK RIGHT POSITION



RESPECT DISTANCE



CLOSE THE HOLE

SWITCHING THE BURNER SYSTEM

Before performing the ignition ensure that the gas pipe is connected properly, and that the pressure used is that recommended. Make sure that the flue, if present, is connected correctly.

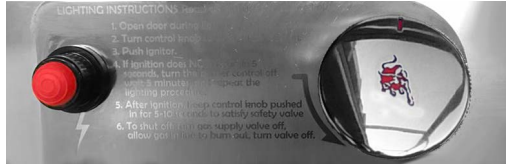
Follow carefully the procedure for the first ignition.

Open the main gas valve, or open the valve of the gas cylinder

point 1A

Press and turn the red knob in the position of minimum or maximum flame.

Press the red button to execute the discharge on the electrode and the burner.



Wait some seconds until you see the flame of the burner lit.

The flame will hit the thermocouple for flame detection which is located nearby; releasing only the red button wait 10-15 seconds to ensure the insertion of the safety valve for the gas.



Release the red knob to verify the activation of the gas safety.

If the pilot flame turns off, repeat the operation **from point 1A**

Once the flame remains lit, the gas safety valve has been activated.

Turn the red knob to the desired position for the use of the oven.

In case of accidental extinguishing of the flame, the valve will close the gas flow as soon as the thermocouple, cooling down, no longer transmits the flame signal in a time of about 20-30 seconds.

In case of re-ignition of the flame, be very careful, and wait some minutes before restarting again. Always pay close attention to the flames and the parts of the oven that will heat at high temperatures.

After using the oven, close the gas valve first, and when the pipe is empty and the burner is off, proceed to the closing of the valves and the mouth of the oven if desired.

ADJUSTING THE AIR / GAS

Use a correct AIR/GAS mixing has many advantages:

Execution of the job with less risk

Less wear of the burner

Higher efficiency of the flame

Saving in consumption of gas used

Better result of the work

ATTENTION:

If the terminal part of the flame is yellow, it means that you are using an excess of gas.

Move the position of the AIR REGULATOR to have a higher air intake by loosening the SAR screw, move the bushing then lock the screw again.

If the flame is very small and blue with a tendency to burn out, we are in excess of air.

Move the position of the AIR REGULATOR closer to have a lower air intake by loosening the SAR screw, move the bushing then lock the screw again.

The pressure levels indicated provide a sufficient quantity of gas for the functioning of the system and a saving in the gas consumption in compliance with the characteristics of the equipment used.

Propane Gas : 30 mbar - Low pressure regulator 4 kg/h

Butane Gas : 20 mbar - Low pressure regulator 4 kg/h



The thermoelectric valve for gas safety PEL 20 S installed provides an adequate safety applied to the type of burner and job for which it has been installed.

The thermoelectric valve for gas safety PEL 20 S installed is used with a thermocouple coated in copper for flame detection. These devices are installed in accordance with the current safety standards.

EN 125 "Flame control thermoelectric safety devices for gas appliances"

In the event that the flame accidentally extinguishes, the thermocouple, no longer feeling the heat, intervene to close the thermostatic valve in a time of 20-30 seconds, in compliance with the current regulations for the safety of atmospheric gas burners.

In order to maintain the efficiency of the burner system it is sufficient to perform a periodic cleaning of the safety components and execute the routine maintenance.

The main parts to inspect periodically to always have an efficient system are:

THE THERMOCOUPLE FOR FLAME DETECTION

It is a delicate component and must be handled with care. If used properly it can last for a long time. Clean the terminal part with an iron brush removing the dirt that settles, thus maintaining its monitoring function.

THE GAS SAFETY VALVE

Carefully operate the valve knob. Avoid subjecting it to strong impacts. Do not tamper in any way the button of the thermoelectric valve for gas safety. Keep the adjustment zone clean.

THE BURNER MLL 14.2

It is not subject to heavy wear because it is made of stainless steel, but must be kept efficient and clean from residues due to cooking.

Be very careful when cleaning, never use water to clean the equipment.

Operations to be performed with the system cold.

Keep clean from incrustations and residues of cooking the tubular element of the burner using a dry cloth.

The dirt that settles on the holes for the gas outlet will not allow a correct combustion of the flame.

PIEZOELECTRIC IGNITION

Periodically check that the AA battery 1.5 V is in good condition and not leaking oxides. Replace in case of damage or loss of power.

SAFETY REGULATIONS IN FORCE REFERRING TO THE SYSTEM

The system has been built in compliance with the legal provisions laid down by the Regulations of European Community:

Reference standards EU/90/396/EWG,

EN 203-1/2005 Harmonized Standards for Gas Professional Equipment

EN 126/2004 Gas equipment

EN 13611 + EN 125 (Surveillance systems for thermoelectric safety)

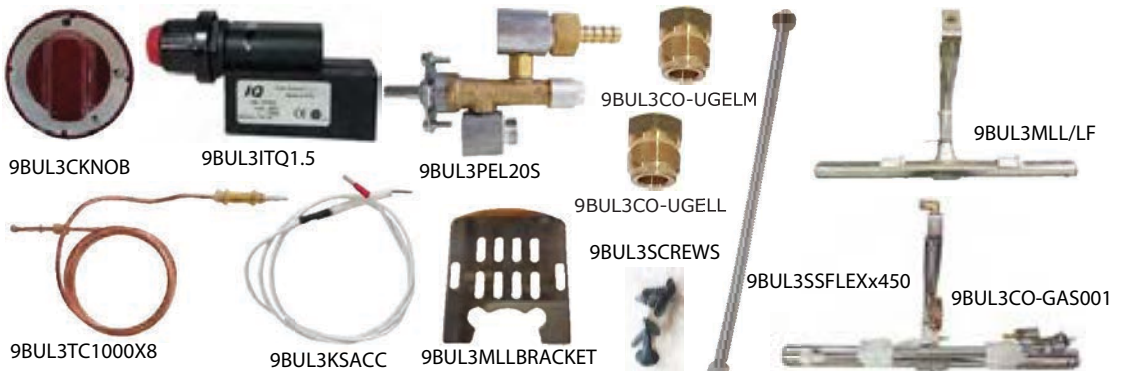
EN 746-2 Directive on thermal processing equipment and safety requirement,

Directive 142/2009/EC, Directive on Appliances Burning gaseous fuels 90/396/EEC, (93/68/EC), Directive on Machines 2006/42/CE and New Harmonized UNI EN ISO 14121-1

Directive 91/368/EEC, 93/44/EEC, and following changes

EN 60335 partially

PARTS IMAGES



The system must be in possession of the original purchaser, if it is sold after the first ignition, the same warranty is not valid.

The Warranty Certificate must be presented to the staff Millberg in case of assistance required.

WARRANTY AND RESPONSIBILITY

Millberg guarantees all its products from the date of testing for a period of 12 months.

The warranty excludes any electrical parts, glass components and paints.

DURING THE WARRANTY PERIOD

Millberg undertakes to repair or replace (at its discretion) free of charge the parts that present defects in materials or construction.

If the intervention is not covered within the terms of warranty, the costs for dismantling and assembling the parts repaired or replaced will be at the purchaser's charge, as well as the costs for the transport of materials and the travel expenses of the staff MILLBERG.

The buyer must ensure that the plant conditions allow, on the occasion of the visit, to carry out the operations of intervention required. If it will not be possible to perform the intervention for reasons not attributable to MILLBERG, the purchaser will be charged the cost of intervention as described in the previous paragraph.

If the buyer wishes to have the immediate exchange of the faulty piece, without waiting for the control of the personnel employed by MILLBERG, he can request it upon payment in advance.

MILLBERG reserves the refund at its sole discretion.

The parts to repair or replace must be sent to MILLBERG at the expense and risk of the purchaser. Replacement parts will be returned to the buyer free of charge, if it fulfills the terms of the warranty, cash on delivery otherwise. The parts replaced will remain property of MILLBERG.

MILLBERG does not recognize the refund of any costs of repair or intervention carried out directly by the buyer, unless it has been previously authorized.

MILLBERG is not responsible for any damages, direct or indirect, caused to persons or things by damage of the appliance or resulting from the forced suspension of the use of the same.

INVALIDATION OF THE WARRANTY

The warranty is void if it occurs even one of the following circumstances:

The buyer does not respect even only in part the payment terms established in the order.

The installation is performed without complying with the Pertinent regulations and the instructions for use and installation in the manual.

The electrical connection is not performed in accordance with the instructions given in the scheme attached to the manual.

The electrical and hydraulic system do not comply with the Pertinent regulations and with the directions in the instruction manual.

Inefficiency of the air draft of the venting channels and/or adverse conditions of the fumes exhaust.

Use of the burner by methods different from those described in the instruction manual or for purposes other than those for which it is intended.

Overload of operation of the burner, excessive weather conditions to which the burner is subjected.

Use of fuels other than those specified in the instruction manual or however contaminated by foreign substances.

Malfunctions caused by external factors such as humidity, bumps, fires, short-circuits, damages and breakages caused by transportation.

Tamperings or repairs carried out by personnel not recognized by Millberg or with non-original parts.

The warranty excludes normal maintenance such as, for example, cleaning the fan, the electrodes and the burner, as well as the burden of the call of Qualified Technicians for routine and extraordinary maintenance.

MILLBERG recognizes this as the only valid warranty; No one is authorized to modify its terms or issue other warranties, either verbal or written.

CERTIFICATE OF CONFORMITY

MLL 112218



Mr. LIBANORE DIEGO as the owner of the MILLBERG Company, operating in the wholesale and retail of equipment and gas burner for industry, Headquarter in STEZZANO 24040 Italy, C.F. LBNBGS68A19A794M, P.IVA 02326970163 ,

* included in registry entities R.D. N ° 280256 - 14.07.94 of the C.C.I.A.A. of BERGAMO

* included in registry operators trade of BERGAMO N ° 87492

DECLARES under its responsibility that this system

GAS BURNERS FOR FONTANA FORNI MLL 14.2 series number 2014 MLL 114 4849

OBSERVES THE FOLLOWING EUROPEAN NORMATIVES

Norme di riferimento EU/90/396/EWG,

EN 203-1/2005 Direttiva Apparecchiature Professionali alimentate a gas

EN 126/2004 Apparecchiature a gas

EN 13611 + EN 125 (Sistemi di sorveglianza di sicurezza termoelettrica)

EN 746-2 Direttiva Apparecchiature di Processo Termico e Requisiti di sicurezza, Direttiva 142/2009/EC, Direttiva Impianti Termici a gas 90/396/EEC, (93/68/EC),

Direttiva Macchine 2006/42/CE e Norma Armonizzata UNI EN ISO 14121-1

Direttiva 91/368/EEC, 93/44/EEC, e successive modifiche

EN 60335 parzialmente

Standards EU/90/396/EWG

EN 203-1/2005 Harmonized Standards for Gas Professional Equipment

EN 126/2004 (gas equipment) and following changes

EN 13611 + EN 125 (flame supervision devices thermoelectric safety) and following changes

EN 746-2 Directive Equipment of Gas Burner Systems and safety appliances,

Directive 142/2009/EC, Directive Appliances Burning gaseous fuels 90/396/EEC, (93/68/EC),

Directive Machine 2006/42/CE and Harmonized Standards UNI EN ISO 14121-1

Directive 91/368/EEC, 93/44/EEC, and following changes

EN 60335 Partially

TEST CERTIFICATE

The BURNER SYSTEM DESCRIBED ABOVE HAS BEEN SUBMITTED TO THE FOLLOWING TESTS:

WE DECLARE THAT THE FOLLOWING OPERATIONS HAVE BEEN PERFORMED IN ACCORDANCE WITH THE CURRENT REGULATIONS:

- Inspection and verification for the ascertainment of the installation of suitable material and the absence of any defects.
- Verification of the gas group with leakage test
- Verification of the air group with leakage test
- Verifica a vuoto dell'impianto elettrico
- Collaudo completo dell'impianto con prova gas

Pressione d'ingresso		Flangia Calibrata	Consumo Gas	Potenzialità Bruciatore
Metano 20 mbar			1,4 m ³ /h	12.000 Kcal / h = 14,0 kW
Propano 30 mbar			2,00 l/h	12.000 Kcal / h = 14,0 kW

Il costruttore DECLINA qualsiasi responsabilit  per sinistri a persone o a cose derivanti da manomissione dell'impianto da parte di terzi oppure causate da mancanza di manutenzione o riparazione dell'impianto.

Data , 25/03/2014

Il Dichiarante



WARRANTY INFORMATION

WARRANTY

The ovens have 2 years warranty on the dome and on all the other parts for any production defect.

WARRANTY EXCEPTIONS

Warranty is considered void in the following circumstances:

- damages caused by misuse or negligence
- damages caused by the transporter if these damages are not highlighted in the bill of lading at the receiving of the oven
- the oven has not been assembled, installed or used properly
- the oven is damaged in any way, both voluntarily or involuntarily
- the oven is altered or tampered with. Any modifications made by unauthorized personnel will void the factory warranty.
- combustible material other than wood was used to light fires in the oven.
- damage to the oven resulting from the use of chemical products inside or outside the oven.

MICRO-VEINS, CRACKS OR BREAKS IN THE OVEN FLOOR ARE INTRINSIC CHARACTERISTICS OF THE REFRACTORY MATERIAL ITSELF, SO NO WARRANTY IS DUE

INFORMAZIONI DI GARANZIA

GARANZIA

I forni hanno 2 anni di garanzia sulla volta e sulle restanti componenti contro qualsiasi difetto di produzione.

ECCEZIONI

La garanzia non è valida nelle seguenti circostanze:

- danni causati da errato uso o negligenza da parte dell'utente
- danni causati dal trasportatore nel caso in cui gli stessi danni non vengano notificati immediatamente sul documento di trasporto e di consegna alla ricezione del prodotto
- il prodotto non è stato montato, installato o utilizzato correttamente
- il forno viene danneggiato in qualsiasi maniera volontariamente o involontariamente
- il forno viene alterato o manomesso. Qualsiasi modifica apportata da personale non autorizzato dalla fabbrica rende nulla la garanzia.
- combustibile utilizzato differente dalla legna
- danneggiamenti risultanti dall'uso di prodotti chimici sia internamente e/o esternamente.

FESSURAZIONI , MICRO-
VENATURE O PICCOLE
ROTTURE DELLA
PIASTRA DI COTTURA
SONO CARATTERISTICHE
INTRINSECHE DEL MATERIALE
REFRATTARIO STESSO E
QUINDI NESSUNA GARANZIA
E' DOVUTA

INFORMATION DE GARANTIE

GARANTIE

Les four sont garanti 2 ans sur la voule et sur tous les autres éléments contre toute vice de fabrication.

EXCEPTION

La garantie n'est pas valable dans les suivantes circonstances:

- dégâts causés par une mauvaise utilisation ou négligence de la part de l'utilisateur
- dommages causés par le transitaire dans le cas que les mêmes dommages ne sont pas déclarés en bon de livraison au moment de la réception du produit.
- le produit n'a pas été monté, installé ou utilisé d'une manière correcte
- le four est endommagé de quelque façon volontaire ou involontaire
- le four est modifié ou altéré. Toutes les modifications apportées par le personnel non autorisé annuleront la garantie d'usine
- le fuel utilisé n'est pas du bois
- dommages résultant de l'utilisation de produits chimiques à la fois en interne et/ou externe.

FISSURES ET PETITES
RUPTURES DANS
LES PLAQUES DE LA
SURFACE DE CUISSON
SONT CARACTERISTIQUE
INTRINSEQUES DU MATERIAU
REFRACTAIRE ET DONC
AUCUNE GARANTIE EST
PREVUE

GARANTIEINFORMATIONEN

GARANTIE

Die Öfen haben 2 Jahre Garantie auf das Gewölbe und alle anderen Teile gegen jegliche Produktionsfehler.

AUSNAHMEN

Die Garantie gilt nicht unter folgenden Umständen:

- Schäden, die auf Grund falscher Behandlung oder Nachlässigkeit entstanden sind.
- Schäden, die der Transporteur verursacht hat und die nicht umgehend auf dem Lieferschein vermerkt wurden beim Empfang der Ware.
- Der Ofen wurde nicht sachgemäß montiert, installiert oder bedient.
- Der Ofen wurde in beliebiger Art willentlich oder unwillentlich beschädigt.
- Der Ofen wurde abgeändert oder manipuliert. Jegliche Veränderung, vorgenommen von einer nicht autorisierten Person, führt zum Ausschluss der Garantie.
- Benutzung von Brennmaterial außer Holz.
- Schäden, die durch die Anwendung chemischer Produkte im Inneren des Ofens und/oder auf dessen Oberfläche entstanden sind.

RISSBILDUNG ,MINI-ADERN
ODER KLEINE BRÜCHE IN
DER OFENPLATTE SIND
CHARAKTERISTISCHE
EIGENSCHAFTEN DER
SCHAMÖTTZIEGEL UND
UNTERLIEGEN NICHT DER
GARANTIE .

NOTES

Made in Italy

Visit bullbbq.eu or contact us at (356) 99 79 20 77

The Brand Choice for Commercial and Professional Pizza Ovens

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