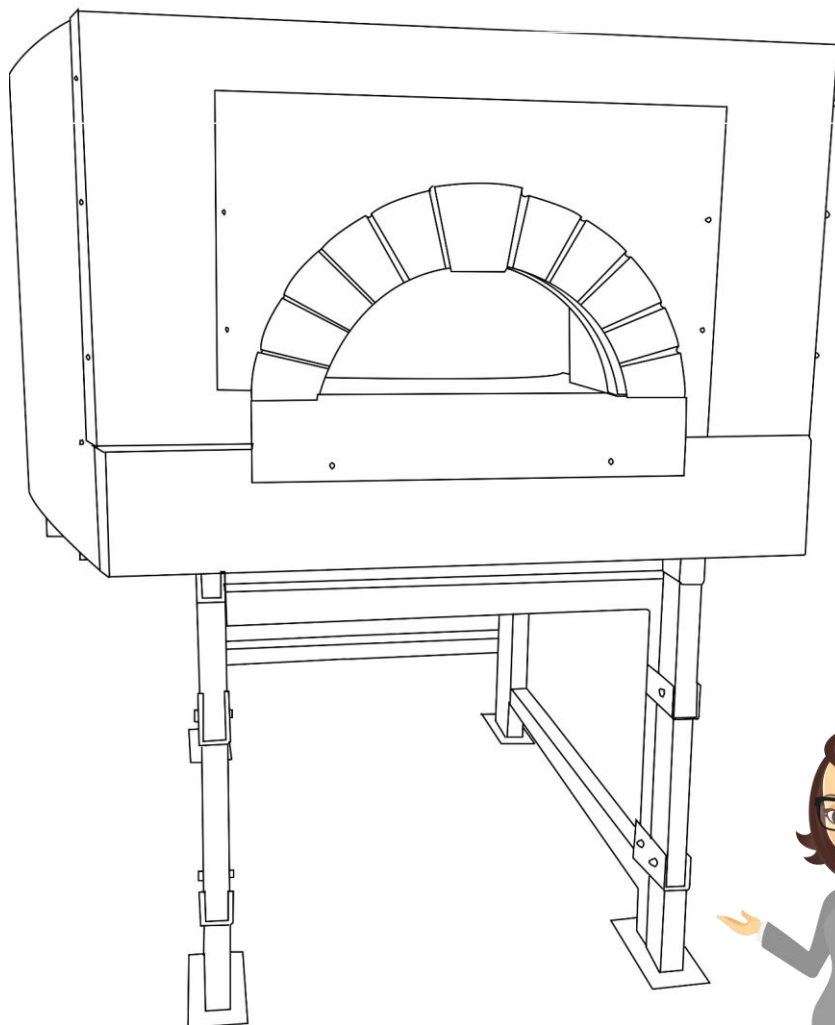


Verracchia

LLKVR4 . LLKVR7 . LLKVR9 . LLKVR13 . LLKVR16

INSTRUCTION MANUAL, INSTALLATION, USE AND MAINTAINANCE





Verracchia

GAS PIZZA OVEN

The Verracchia is LLK's fantastic range of Italian gas and living flame pizza ovens. The Verracchia is available in various deck sizes according to the user's requirements.

All of our gas ovens can be supplied with our forced draft gas burner, which has lowest gas consumption in the world and throws a highly energy efficient flame of up to 1500mm, providing perfect heat distribution throughout the deck. Our patented burner creates a radiant coloured flame simply by using a mixture of gas and air to create the authentic look of a wood fired oven. Taking up less space than wood in the oven, the gas burner option offers increased production of up to three extra pizzas at a time. An additional benefit of using a gas burner is the fact that it doesn't produce soot, eradicating the cost of smoke suppressants which commonly come with the wood fired option. No insects can be found lurking in the gas burner, which can be sometimes found in the logs.

Lovingly developed over 30 years, our range of gas living flame ovens feature the latest technology and innovation, inspired by traditional techniques. Our innovative manufacturers possess extensive knowledge and experience and are experts in their field.

Our forced draft gas burner has the lowest gas consumption in the world.



| INDEX

- 1 GENERAL WARNINGS
- 2 GENERAL INFORMATION
- 3 DECLARATION OF CONFORMITY
- 4 OVEN DIAGRAM
- 5 DIMENSIONS & WEIGHT
- 6 TRANSPORTATION, HANDLING & DELIVERY
- 7 POSITIONING
- 8 VENTILATION
- 9 INSTALLATION
- 10 START UP
- 11 USING THE OVEN
- 12 CONTROL PANEL
- 13 BURNER MAINTENANCE
- 14 BURNER FAULTS
- 15 BURNER SPARES
- 16 WARNINGS
- 17 MAINTENANCE
- 18 WARRANTY

Linda Lewis
— KITCHENS —



Unit 3, 4 & 5 Monarch House,
Belgrave Industrial Estate, Honeywell Lane
Oldham, OL8 2JP

t 0161 633 5797 / *f* 0161 624 1554

PIZZA AND CATERING EQUIPMENT PROFESSIONALS

linda-lewis.co.uk

1 | GENERAL WARNINGS

Installation must be carried out by a qualified personnel and according to current regulations, following the instruction provided by the manufacturer.

A wrong installation may cause damage to people, animals or then environment, if the oven is incorrectly installed the manufacturer will not be held responsible.

After removing all the packaging make sure to check for any damage to the contents; if there is any doubt to the quality or contents, please contact the manufacturer within 24 hours of delivery. The packaging materials (wooden cage, screws, staples, plastic bags, polystyrene foam, etc.) must not be left within reach of children as they are potential sources of danger.

Any repairs must be performed only by a qualified service personnel authorized by the manufacturer, using original spare parts. Failure to comply with these instructions may compromise the safety of the device.

In order to ensure the maintenance of your oven the following is essential:

- a) to carry out periodic maintenance by a qualified personnel following the manufacturer's instructions;
- b) If you decide not to use the equipment, parts likely to cause a safety hazard must be made safe.
- c) If the appliance is sold or transferred to another owner if you move and leave the appliance, always make sure that this booklet stays with the appliance, so that it can be consulted by the new owner and/or maintainer;
- d) For all ovens supplied with extras (including electrical), you must use only original parts.

This appliance must be used for the purpose for which it was intended. Any other use is considered improper and therefore dangerous. And it excluded any contractual and tort liability of the manufacturer for damages caused by incorrect installation or use, or failure to comply with the instructions provided by the manufacturer.

2 | GENERAL INFORMATION

Failure to observe the instructions in this manual can compromise safety.

- The manual must be kept with care and in an accessible place, also must always accompany the product throughout its life. Before installation and use of the oven Carefully read this manual and follow all instructions.

- The manufacturer assumes no civil or criminal liability for damages to people, things or animals, arising from failure to comply with safety regulations, failure to meet the content of this manual and any typographical errors or transcription of the same. Further declares that it reserves the right to make the product, all the changes deemed necessary without prior notice.

- Before moving the product, installation or use, ensure the suitability of the premises which will house the same. Make sure you have taken all the safety measures necessary to avoid the risk of accidents.

- Some parts of the oven may become hot. It is advisable to be careful not to touch the surfaces and not bring materials that may be flammable. The presence of children, elderly and / or disabled people requires the supervision of an adult.

- In case of a malfunction, do not use the oven and contact your supplier.

- The equipment must only be used by trained personnel to operate the equipment.

- The oven is a product used for cooking pizza and similar products, any other use is considered improper.

- Periodically check the efficiency of the exhaust pipes.

- In the event of any malfunction or breakdown of the oven, contact only qualified personnel. For replacement parts only use original spare parts, supplied by the manufacturer.

2 | GENERAL INFORMATION

LLKVR4-G:	LLKVR4-FG:
LLKVR7-G:	LLKVR7-FG:
LLKVR9-G:	LLKVR9-FG:
LLKVR13-G:	LLKVR13-FG:
LLKVR16-G:	LLKVR16-FG:

3 | DECLARATION OF CONFORMITY

In accordance with the CPR 305/2011 (building products), with the Regolamento 1935/2004 (materials and articles which have to be in contact with food) the Directive 2004/108/CE (Electromagnetic Compatibility) and Directive 2006/95/CE (Low Tension).

Equipment type:	Gas pizza oven
Manufactured in Italy for:	Linda Lewis Kitchens Ltd Units 3-5 Belgrave Industrial Estate Honeywell Lane Oldham, OL8 2JP
Manufacturer:	Forni Dorigo S.r.l Via Gritti 48 30021 Carole, Venezia
Verrocchio fixed base models:	LLKVR4 LLKVR7 LLKVR9 LLKVR13 LLKVR16
CE compliancy The following harmonised standard or technical specifications (designations) which have been applied following the good engineering and safety matter in force within the EEC ::	EN 13229:2001 EN 13229:2001/A1:2003 EN 13229:2001/A2:2004
Test report/technical file:	151101792

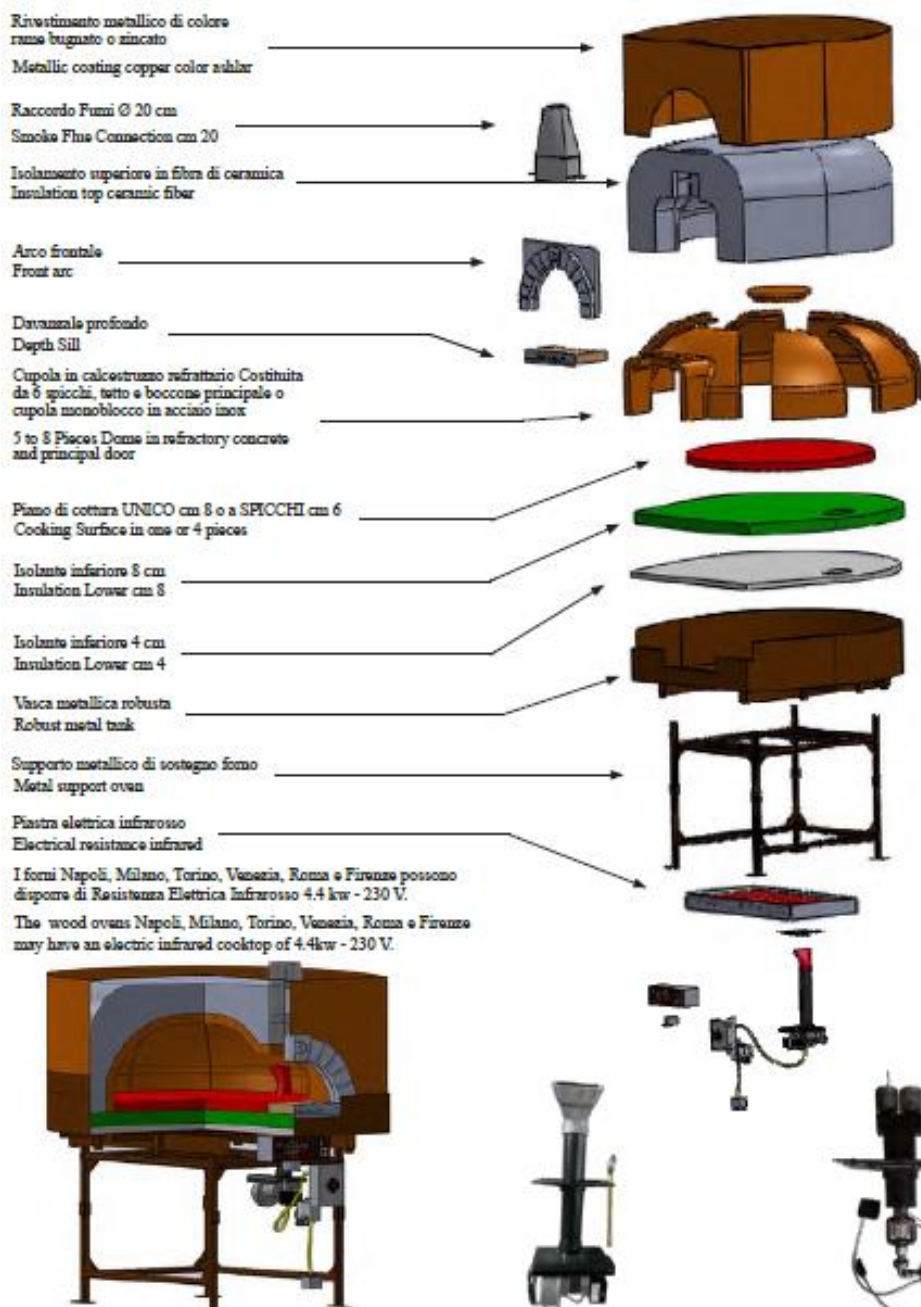
On behalf of the Producer and as authorized representative of FORNI DORIGO SRL company within the EEC, I declare under my responsibility that this product complies in conformity with the directives above mentioned.

The following harmonised standard or technical specifications (designations) which have been applied following the good engineering and safety matter in force within the EEC are:

Date and place of issue

Signature of authorized person

4 | VERROCCHIO DIAGRAM



Tutti i forni possono disporre di quadro digitale con visualizzazioni 2 temperature e timer cottura, (cavo 3x1mm - 230V)

All wood ovens may have a digital board with 2 probes and cooking timer (cord plug 3x1mm - 230V)

5 | DIMENSIONS & WEIGHT

MODEL	LLKVR4	LLKVR7	LLKVR9	LLKVR13	LLKVR16
DIAMETER OF COOKING FLOOR	850 Ø	1000 Ø	1150 Ø	1450 Ø	1650 Ø
THICKNESS OF COOKING FLOOR	60	80	60-80	60-80	80
EXTERNAL WIDTH AT WIDEST POINT	1140	1450	1500	1800	2000
EXTERNAL DEPTH	1220	1550	1650	1950	2200
EXTERNAL WIDTH FRONT	1000	1300	1300	1300	1300
SILL DEPTH	240	280	280	300	340
HEIGHT TO SILL	1200	1200	1200	1200	1200
INTERNAL HEIGHT	410	410	440	440	520
WIDTH OF OVEN MOUTH	450	580	580	580	580
FLUE DIAMETER	195	195	195	195	250
WEIGHT STANDARD KG	900	1100	1300	1500	1800
WEIGHT DOME FINISH KG	1100	1300	1500	1800	2200
WEIGHT KG MOSAIC FINISH	1200	1400	1600	2000	2400

Please note: There may be some variations in dimensions, as with an handmade product. Sizes are approximate and are as accurate as possible.

7 | TRANSPORT, HANDLING & DELIVERY

Transportation must be performed by qualified personnel. The oven must be transported in such a way as to avoid any damage to the parts. For lifting, handling and positioning of the oven use efficient and appropriate discharge means and positioning such as: trans pallets, trans pallet lifting, cranes and forklifts. (Img 18)

Be particularly careful when handling: there is a risk of tipping of the furnace and the danger of collision or crushing for people. Stretch slowly and with continuity without tearing or impulses. Keep the load as low as possible during the movements for a better stability' and visibility.

Before starting the lift of the oven is necessary for the installer to conduct a stability control consisting of raising the machine from the ground of few centimetres.

During any lifting operation or transportation there must not be any personal presence in the surrounding area to be considered dangerous.

In the case in which the machine is not installed in a short time, it is recommended to deposit it in a covered, free of moisture.



Img 18

ATTENZIONE!
NON E' POSSIBILE RUOTARE IL FORNO A
CUPOLA REFRATTARIA SU UN FIANCO !



WARNING!
IS NOT POSSIBLE TO TURN THE OVEN
DOME FIREWALL ON ITS SIDE

7 | TRANSPORT, HANDLING & DELIVERY

When taking delivery of the oven:

1. Check all outer packaging is in good condition and there are no obvious visual signs of damage in transit.
2. Never remove packaging alone as some components may have shifted during transit.
3. Remove outer packaging and cut strap holding the components of the oven together. Please not if any sticky residue remains from the strap, this can be removed with warm soapy water.
4. Remove the support stand from underneath the oven first as you will need these to mount the oven into position,

WARNING!

If you notice damage to the packaging on arrival, you must sign for as damaged. If damage is noted during unpacking of the oven, this must be reported to the manufacturer within 24 hours of delivery.



7 | TRANSPORT, HANDLING & DELIVERY

The lower legs of the stand for the oven are separate within the packaging. The stand can be erected and attached to the oven before positioning. Or you can lift the oven in position and fix the support stand. See below methods for guidance.

WARNING! If moving the oven mounted on the stand using a pallet truck, please be aware the oven will be top heavy, you will need to take the centre of gravity into consideration.

Positioning the oven using a crane assisted by straps.



Positioning the oven using a fork lift truck.



Positioning the oven using a high lift pump truck.

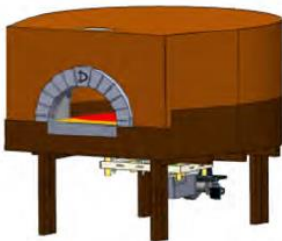


7 | TRANSPORT, HANDLING & DELIVERY

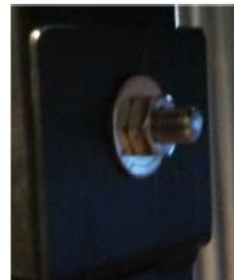
WARNING! Larger models may require the use of 2 x high lift pump trucks in order to lift the oven onto support stands. The installer must ensure the high lift pump trucks are equipped to lift the weight of the oven.

Pallets may be needed in order to lift the oven high enough to fit the legs onto the support frame. See below pictures for guidance.

Positioning the oven using a high lift pump truck and pallets.



Building the support stand.



Fix the support frame together using the bolts provided by the manufacturer. Please be sure to use all bolts.

WARNING! All bolts must be used. If installed incorrectly, this could cause the stand to collapse once the oven is positioned on top.

8 | POSITIONING

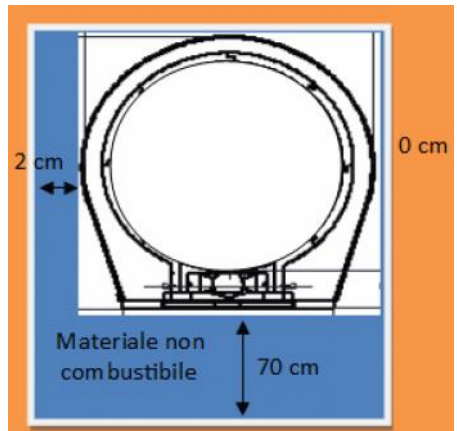
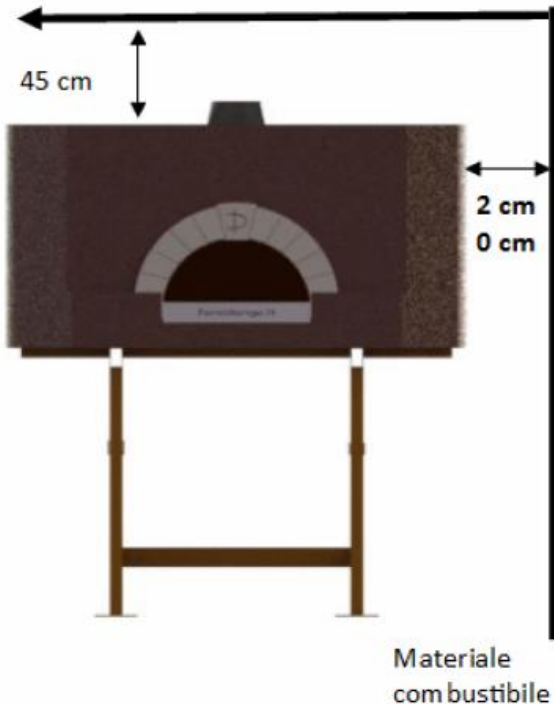
We recommend where possible to use a fork lift truck to manoeuvre the oven to its final position.

In cases where a fork lift truck cannot be used we recommend using one or two pump trucks positioned under the support stand. Otherwise the oven can be manoeuvred on the pallet using one pump truck, lifted into position using a high lift pump truck and subsequently be fixed to the support stand last. See pg 24/25.

Ensure the oven is on level ground, make adjustments if necessary.

The minimum distance from the oven walls using non-combustible materials can be 0cm compared to combustible materials that need to be at least 2-5 cm away from the oven walls.. In reference to the mouth of the oven, an open, clear space of at least 70cm is required.

A distance of 450mm is required above the oven, when the top remains open such as when the oven has a standard or mottled copper finish.



IMPORTANT!

Linda Lewis Kitchens Ltd highly recommend the user of their ovens to contact a qualified ventilation system supplier/installer. The flue system is unique to where the oven is located in your premises and the environment surrounding the oven. All ventilation systems must comply with current regulations relating to solid fuel appliances.

All solid fuel ovens require a flue system that is appropriate for a solid fuel appliance and is independent from any existing extraction.

Linda Lewis Kitchens do not include flue systems in their pricing, therefore this must be supplied and installed independently by qualified personnel. Please contact us for a recommended supplier.

Any flue supplied for use with the oven must be equipped to withstand high temperatures exceeding 200 degrees and is recommended to be Class 1, twin walled.

Linda Lewis Kitchens will not take any responsibility for incorrect or inadequate flue systems. We advise it is a very important, integral part of the correct installation of your oven and should be planned in advance of making the decision to install a solid fuel oven.

9 | INSTALLATION

Existing electrical and gas supplies must comply with all safety regulations according to the laws in the country of use. This includes health & safety standards as well as fire prevention regulations. If these regulations are not met the manufacturer will not be liable for any direct or indirect damage to persons or property. Before proceeding with installation of the oven, the following conditions must be in place for proper operation and maintenance. The customer is responsible for these conditions to be in place prior to install:

1. Final position: Ensure the floor can support the weight of the oven.

2. Delivery: The oven must be manoeuvred using a fork lift truck or a high weight bearing pallet truck.

3. Electrical requirements: Electricity supply must be existing within 1m range of the ovens position. Prior to connection the data plate must be checked to ensure the power supply is efficient. All electrical work must be carried out by qualified personnel.

4. Ventilation: The oven must be ventilated in accordance to current regulations regarding the use of solid fuel appliances. All components used must comply with the regulations and be suitable for high temperature cooking. Linda Lewis Kitchens advise to use a professional in ventilation and do not take any responsibility for insufficient ventilation connect to the oven.

5. Safety distances: It is mandatory to meet the minimum safety distance between the furnace and other equipment or flammable materials. It is also prohibited to use the oven in areas at risk of explosion. The distances should be increased in the presence of heat sensitive materials.

7. Waste disposal: At the end of the installation, dispose of packaging as specified by your local ecological and environmental site. The materials used for packaging are compatible with the environment and can be stored without danger or burn in a separate combustion plant waste.

WARNING!

Disconnect the oven from any power supply before commencing repairs.

Do not ignite the oven until it is connected to the flue, and it has been proved the ventilation is working sufficiently.

Do not commence regular use of the oven until the burn off procedure has been carried out. Refer to pg 28 for guidance.

9 | INSTALLATION OF PROBES

Ovens supplied with forced draft gas systems are supplied with probes that connect directly to the control panel. The forced draft burner will go in to stand by mode once the oven has reached required temperature.



Ovens supplied with a box finish and standard burner are supplied with a probe that is connected to a dial on the external of the oven.



When fitting the probes, it must be noted that they must be positioned at the opposite side of the gas burner within the dome approximately 100mm from the cooking floor to achieve the most accurate reading.



Important!

Please be aware that ovens supplied with a standard gas burner are not supplied with a digital control panel as standard, but are available at an additional cost.



9 | INSTALLATION OF CONTROL PANELS



| Img. 32 |



| Img. 33 |

Control panel with timer and digital thermometer (Img 32), and with rotating plate (Img 33).

The electrical safety is only guaranteed when it is correctly connected to an effective grounding system, executed according to current safety standards. Is necessary to verify this fundamental safety requirement. If in doubt, call for a careful electrical check by a qualified technician, as the manufacturer is not liable for any damage caused by failure to earth the system.

Professionally qualified personnel to check that the electrical system is adequate for the maximum absorbed power, indicated on the plate, with particular attention to the section of the cables is suitable for the power absorbed by.

The connection to the mains must be performed by a qualified and authorized technician. The rating plate, on the back of the oven, contains all the necessary information for a correct installation.

For the power supply to the power grid, it is not permitted to use adapters, multiple sockets and/or extensions. For connection to the network is necessary to provide an isolating switch as required by current safety regulations.

The use of components involving use of electrical power requires observance of some fundamental rules:

- a) never touch the appliance with wet or damp body parts and/or bare feet
- b) do not pull electric cables
- c) not leave the appliance exposed to the elements (rain, sun, etc.)
- d) not allow the appliance to be used by children or inexperienced persons.

The machine's power cord must not be replaced by the user. If the cable is damaged, turn off the power, and, for its replacement, contact a qualified technician.

CAUTION!

- 1 - Power supply 240 Volts +/- 10 % at 50 Hz .
- 2 - Do not reverse phase with neutral
- 3 - Ensure good grounding
- 4 - The power consumption for electric and rotary mixed oven is 16 A and 5500 W.

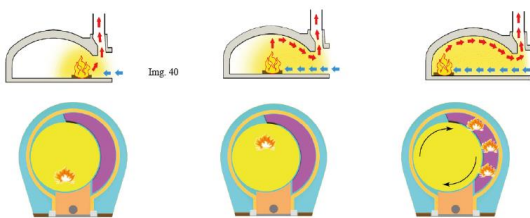
When installing the battery, the oven must be included in an equipotential system, connecting it to other equipment using a cable wire section not less than 4mm² through the terminal marked by the following symbol.

IMPORTANT!

After connecting the chimney and ensuring it is drawing sufficiently you can turn on the oven. Before proceeding to the normal use of the oven, it is **essential** to perform a series of small ignitions in order to be able to remove the residual moisture present in the structure. This will prevent severe breakages. The oven will contain a quantity of moisture that in drying phase must not turn into steam inside the oven, therefore slowly heating the stone will withdraw moisture without the creation of steam.

Ignite the gas burner and set to a low flame, slowly heat up the oven to the recommended temperature for that day. Be sure to maintain this temperature, do not let the oven heat beyond this. Try to maintain this temperature for approximately 8 hours.

Repeat the low flame process on the next day, to reach the recommended temperature. You will find that the oven will be warm already from the previous day heat up, therefore it will quickly reach temperature. Keep repeating this process for recommended amount of days.



DAY ONE	100 DEGREES
DAY TWO	130 DEGREES
DAY THREE	170 DEGREES
DAY FOUR	210 DEGREES
DAY FIVE	250 DEGREES
DAY SIX	290 DEGREES

The oven at this point is ready. This procedure is used to prepare the oven FOR perfect cooking. **If this process is not followed and cracks appear due to moisture, this will void the warranty on the oven.**

Cracks within the interior dome are perfectly normal and due to the expansion of the same (thermal expansion joints). Micro or macro cracks caused by structural factors or thermal expansion characteristics of the product are refractory and do not compromise the stability, durability and functionality. Characteristics of refractory materials include some hair line cracks to appear during it's life time, hairline fractures are therefore not covered under the warranty of the oven.

11 | USING THE OVEN

If the dome becomes fouled with black, this indicates the oven is cold and therefore is not ready for cooking.

At cold the heating time of the furnace is about 3-4 hours. For a daily use time is reduced to about half an hour.

The use of a laser thermometer directly on the base can give an accurate reading of the temperature inside the oven.

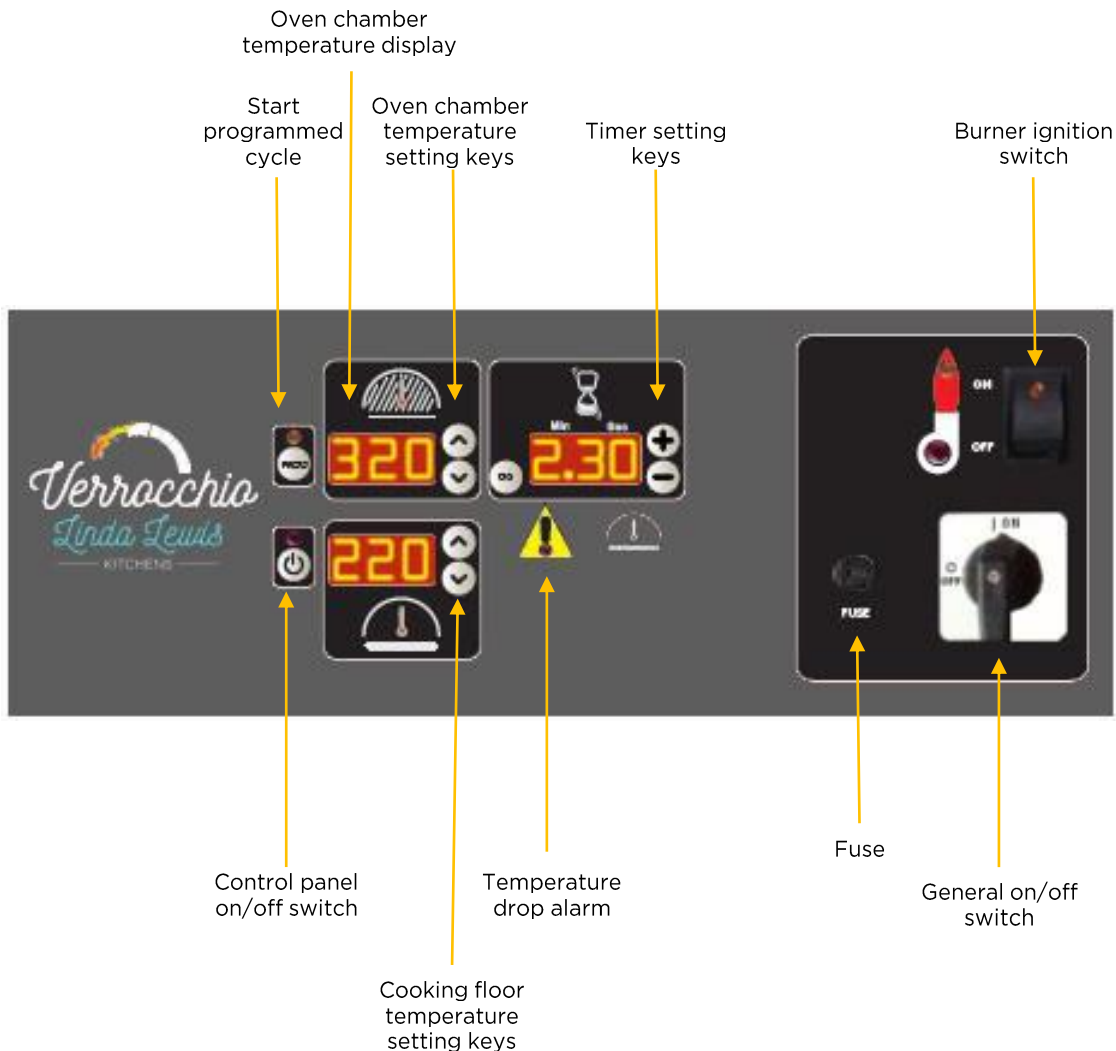
IMPORTANT!

1. Always remove the door from the mouth of the oven when burning wood.
2. Do not use plastic brushes
3. Take care when loading and unloading pizzas with a paddle, do not put unnecessary stress on the cooking floor.
4. Do not expose the internal oven to any moisture.
5. Do not use wet clothes to cool the cooking floor.
6. Do not put salt in the oven

WARNING!

Failure to comply with the above advice can result in serious damage to the oven and its structure.

12 | CONTROL PANEL

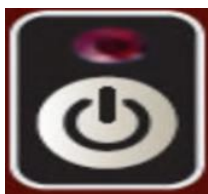


The digital control panel allows you to manage the temperature control of a cooking chamber of a pizza oven with its alarm management system. The working temperatures can be changed at any time by the user. They are detected and reported temperatures related to the cooking chamber of the oven, the hob or the control panel.

12 | CONTROL PANEL



General power on/off switch



Control panel display on/off button. This button must be switched on to enable all functions of the control panel.



Up and down arrows to set the temperature of the cooking chamber. Temperatures can be set between 100 °c and 450°c



Up and down arrows to set cooking floor temperature. Temperatures can be set between 100 °c and 450°c
*This setting is relevant only for Giovanni models with rotational plate



+/- buttons to increase/decrease timing setting. Press Go to activate timer. Once time is up the display will flash and a buzzer will sound.

12 | CONTROL PANEL: ALARMS



AL1 : Oven chamber probe failure.

Setting the temperature of the oven is always controlled through the control panel. AL1 will flash on the display and a buzzer will sound for 10 seconds. This warning will disrupt the working of the oven. Turn the panel off & on again. If this doesn't clear the alarm, please contact your manufacturer, the probe may need replacing.



AL2 : Secondary probe failure.

Setting the temperature of the oven is always controlled through the control panel. AL2 will flash on the display and a buzzer will sound for 10 seconds. This alarm will not disrupt the working of the oven. Turn the panel off & on again. If this doesn't clear the alarm, please contact your manufacturer, the probe may need replacing.



Low temperature alarm

This alarm is enabled during timed cooking only. The alarm will sound to warn the user the temperature of the oven is not reaching the desired heat set. The alarm will reset once the oven reaches the set temperature.

13 | BURNER MAINTENANCE

Burner maintenance is advised to be carried out at least every 6 months in establishments with a high output. In order to carry out a deep clean of the burner, it is necessary to remove the burner from the oven and disconnect from any power.

At least once a year carry out the maintenance operations listed below.

- Check and cleaning the gas filter cartridge and, if necessary, replace it.
- Remove, examine and clean the combustion head.
- Check ignition cable and electrode, clean and adjust it and, eventually, replace it
- Check the detection cable and the detection electrode, clean and adjust the electrode and, eventually replace it.

It is advised very three months to remove any flour or dust from the burner using compressed air or something of the same nature.

Ensure the area that is used to clean the burner is dry, clean and free from any presence of water. If using a forced draft system it will be necessary to remove the nozzle before cleaning.



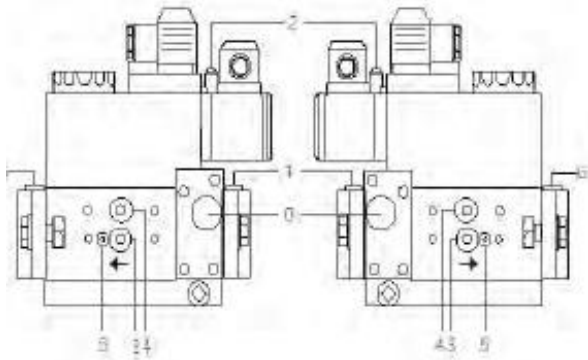
WARNING!

All maintenance on the burner must be carried out with the mains disconnected and the gas valves should also be closed.

13 | BURNER MAINTENANCE

Removing the filter

- Check the filter at least once a year
- Change the filter if the pressure difference between pressure connection 1 and 3 is > 10 mbar.
- Change the filter if the pressure difference between pressure connection 1 and 3 is twice as high compared to the last check.



You can change the filter without removing the fitting.

1 Interrupt the gas supply closing the on-off valve.

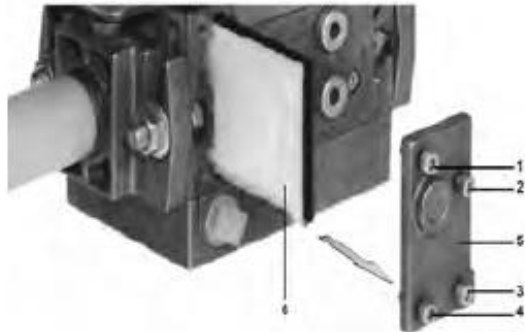
2 Remove screws 1-4 using a Allen key and remove filter cover 5.

3 Remove the filter 6 and replace with a new one.

4 Replace filter cover 5 and tighten screws without using any force and fasten.

5 Perform leakage and functional test, $p = 360$ mbar.

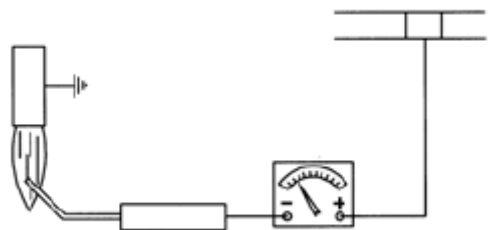
6 Pay attention that dirt does not fall inside the valve.



Checking of the ionization current

To measure the detection signal follow the diagram shown.

If the signal is less than the value indicated, check the position of the detection electrode, the electrode contacts and if necessary replace the detection electrode.



14 | BURNER FAULTS

CAUSE / FAULT	THE BURNER DOESN'T START	PURGUE PHASE THE BURNER CONTINUES THE PRE-	STOPS THE BURNER DOESN'T START AND	THE BURNER DOESN'T START AND REPEATS CYCLE	THE BURNER STARTS AND REPEATS CYCLE	THE BURNER STOPS DURING OPERATION	STOPS AND REPEATS CYCLE DURING
LACK OF GAS	■						
FAULTY GAS PRESSURE SWITCH	■						
FAULTY MAXIMUM PRESSURE SWITCH	■						
FAULTY AIR PRESSURE SWITCH	■		■			■	
FAULTY FLAME CONTROL DEVICE	■	■	■			■	
AIR PRESSURE SWITCH FAULTY OR NOT CALIBRATED						■	
GAS PRESSURE SWITCH NOT CALIBRATED				■	■		■
FAULTY IGNITION TRANSFORMER			■				
WRONG ELECTRODES POSITION			■				
FAULTY GAS GOVERNOR				■	■		■
WRONG POSITION OF THE DETECTION ELECTRODE						■	

14 | BURNER FAULTS

Burner failure

In the event of a defect the inflow of fuel is interrupted. When the block occurs in the prevention time (not indicated by the symbol) the causes may be the air pressostat LP or a premature signal of flame presence.

-Failure to start up the burner: safety stop after safety time TSA

-Absence of flame during functioning: immediate safety stop.

-Checking the ignition spark with QRE: with absence of spark there is no consent to the fuel, safety stop (block) after time t2

Unblocking the appliance

Unblocking of the appliance can be effected

immediately after the safety stop without causing modification of the programme

Indicator of the command programme of the defective item

On the front part of the safety appliance is located a plexiglass lunette under which there is the indicator disc of programme's progress.

In the event of safety stop, the programmer stops.

The disc shows, as follows, The position of the programme at which the interruption occurred:

No start-up, the command ring is open

Interval tw or t10 on LGB21;

Air damper open (LGB22) safety stop (block)

through absence of the air pressure signal (LGB21) the air damper is not open

Interval t1, t3 (t12)

Safety stop (block) through absence of the flame signal at the end of the 1st safety time

Consent of the 2nd fuel valve (LGB 21)

Functioning of the burner at partial or maximum power (or return to the service position)



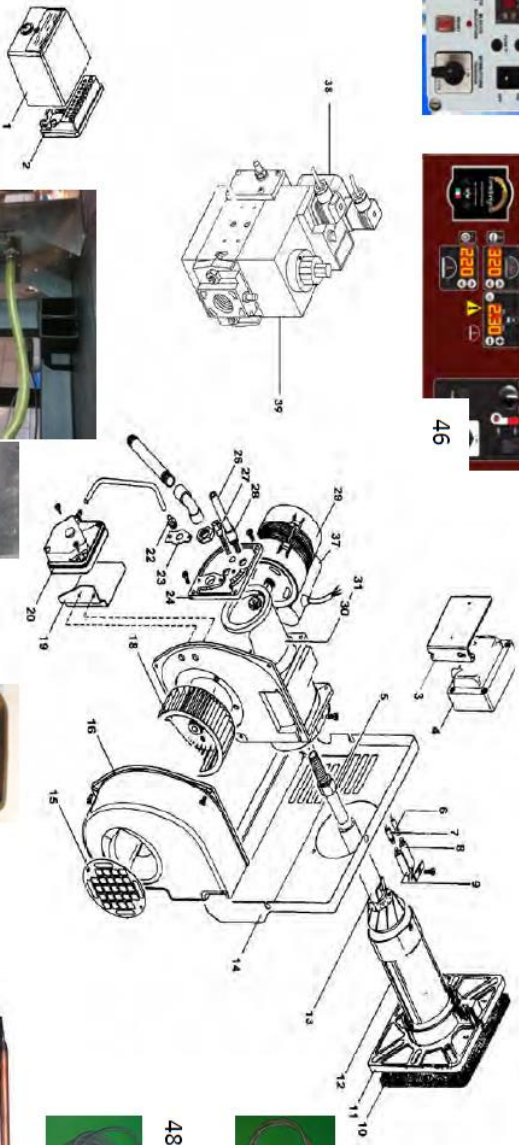
15 | SPARE PARTS – FORCED DRAFT BURNER



45



46







44





12



48

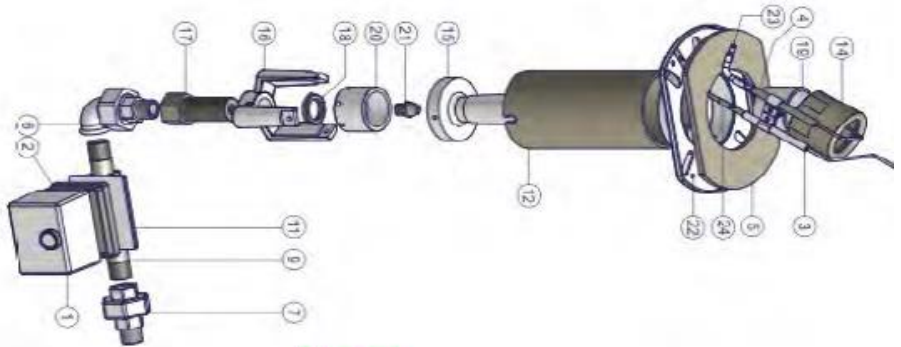
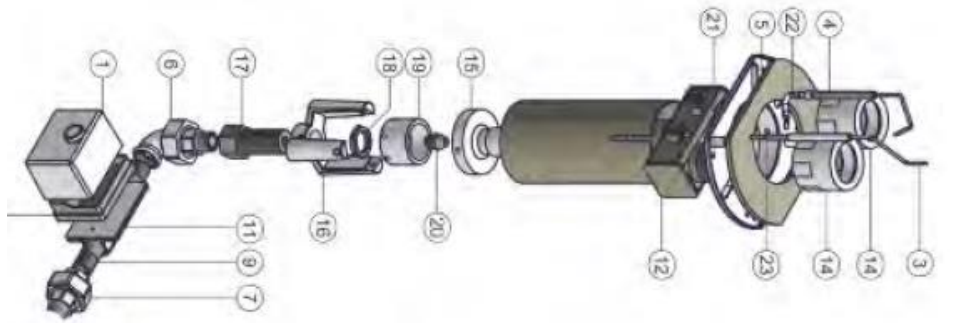


47

15 | SPARE PARTS - FORCED DRAFT BURNER

POS.	DESCRIZIONE	CODICE
1	APPARECCHIATURA CONTROLLO FIAMMA	2020466
2	BASETTA APPARECCHIATURA	
3	SQUADRETTA SUPPORTO APPARECCHIATURA	
4	TRASFORMATORE ACCENSIONE	2170119
5	TUBO CENTRALE TESTA	
6	CAVO DI RILEVAZIONE	6050214
7	CAVO DI ACCENSIONE	6050153
8	ELETTRODO DI RILEVAZIONE	2080320
9	ELETTRODO DI ACCENSIONE	2080319
10	GUARNIZIONE	2110046
11	FLANGIA SCORREVOLE	
12	BOCCAGLIO	
13	TESTA DI COMBUSTIONE GAS NATURALE	3060582
13	TESTA DI COMBUSTIONE G.P.L.	3060595
14	FONDO	
15	RETE DI PROTEZIONE	
18	VENTOLA	2150020
19	SQUADRETTA SUPPORTO PRESSOSTATO	
20	PRESSOSTATO ARIA	2160060
22	PRESA DI PRESSIONE	
24	FLANGIA SUPPORTO TESTA	
26	VITE REGOLAZIONE SERRANDA	
28	SEDE VITE REGOLAZIONE SERRANDA	
29	MOTORE	2180093
30	SERRANDA ARIA CILINDRICA	
31	INGRANAGGIO SERRANDA ARIA	
37	CONDENSATORE	
39	GRUPPO VALVOLE MULTIBLOC MB-DLE 405	2190339
38	FILTRO STABILIZZATORE	
41	REGOLATORE MANUALE	2570203
42	FLESSIBILE	234FX63
43	TERMOSTATO IMIT LS1 - 100 °C - capillare da 3 m	541596
44	MANOPOLA	SUP01
45	QUADRO ELETTRICO IN PLASTICA	
46	QUADRO DIGITALE	
47	SONDA PT1000 PER QUADRO DIGITALE	
48	SONDA PT 100 PER QUADRO ELETTRICO	

15 | SPARE PARTS - STANDARD BURNER



15 | SPARE PARTS - STANDARD BURNER

1	APPARECCHIATURA CONTROLLO FIAMMA		
2	BASETTA APPARECCHIATURA		
3	SQUADRETTA SUPPORTO APPARECCHIATURA		
5	TUBO CENTRALE TESTA		
6	CAVO DI RILEVAZIONE		
7	CAVO DI ACCENSIONE		
8	ELETTRODO DI RILEVAZIONE		
9	ELETTRODO DI ACCENSIONE		
10	GUARNIZIONE		
11	FLANGIA SCORREVOLE		
12	BOCCAGLIO		
13	TESTA DI COMBUSTIONE GAS NATURALE		
13	TESTA DI COMBUSTIONE G.P.L.		
22	PRESA DI PRESSIONE		
24	FLANGIA SUPPORTO TESTA		
	VITE REGOLAZIONE SERRANDA		
	SEDE VITE REGOLAZIONE SERRANDA		
	INGRANAGGIO SERRANDA ARIA		
	SPINA 7 POLI NERO VERDE		

16 | WARNINGS

These devices are intended only for the industrial and professional cooking pizza or similar foods in the manner indicated in this instruction booklet.

Use other than as disclosed is considered improper, potentially dangerous for people and animals and could cause irreparable damage to the equipment.

Improper use of the equipment will void the warranty and the manufacturer does not accept responsibility for damage to people, animals or property.

FIRE HAZARD:

Leave the area around the equipment clean and free from fuel.

Do not keep flammable materials in the vicinity of this equipment.

All the models described in this manual have parts that are heated by direct contact, convection of air or fumes and radiation: careful risk of burns! Avoid any manipulation of parts without proper protection.

This equipment is not suitable for use by people (including children) with reduced physical, sensory or mental capabilities, reduced or lack of experience and knowledge, unless a person responsible for their safety to provide these as supervision about the use of the the equipment.

Personnel using the equipment must be professionally trained and should be periodically trained on its use and on the safety and accident prevention.

Children should be supervised to ensure that they do not play with the equipment or parts of it.

CAUTION:

It is forbidden to enter in the cooking chamber solids or flammable liquids such as liquor, during operation. Monitor the equipment throughout its operation; do not leave food in the oven without housing! The oven must be used only under supervision. The oven is designed for professional use, therefore only qualified personnel who can use

17 | MAINTENANCE

A wood stove actually requires very little maintenance. The checks to be carried out periodically are more or less the same as for an open fire: check and clean the flue, remove the residual ash, etc. Given the temperature to which an oven is brought to cooking, it is difficult that inside the firebox forming durable soot deposits.

If the oven is produce to much smoke, make sure the wood is not too damp, or that there are no unburned coals in the oven. Make sure the flame is still alive, with gradual but steady fire, to prevent incomplete combustion. Finally check height and section of the chimney, which may be insufficient.

Never turn off the fire with water. Suitable material used for lighting the fire: avoid especially alcohol, gasoline and other fuels subject to explosion or high flammability. To safeguard your health and also not to pollute the environment not ever burned cardboard, plastic and other waste material, moist, containing resins or toxic chemicals. Employed preferably dry beech wood.

The wood can be dried placing it just inside the mouth of the oven but with no door on the mouth.

Pay attention to the phenomenon of the spontaneous combustion!

Closing the wood oven overheats because of a lack of oxygen; in the moment that is going to remove the door, the sudden input of a large amount of oxygen

could trigger the spontaneous combustion of the firewood that would cause a violent reaction with dangerous flare-ups. Flare-ups can leak from the oven also has a couple of meters!

Fed the fire with little wood at a time until acquired a little 'practice: high temperatures create strong expansion that could cause cracks in the structure.

PERIODIC OPERATIONS IN OVEN

- a) Clean daily the hob with a brush before turning on the oven.
- b) Remove any food residues .
- c) Do not use water or other liquids to clean the inside of the oven.
- d) Whenever the oven reaches the cooking temperature, the aromas of the previous firings are deleted.
- e) Clean the exterior surfaces with a dry cloth, avoiding the use of solvents or products containing abrasives or dyes.

Check the chimney at least once a year. Periodic cleaning depends on the frequency of use of the oven. When cleaning is necessary to place a door at the base of the chimney. The inspection door during operation of the oven is to be closed.

All these measures are crucial for the proper conservation of the oven and their failure to comply could result in damage not covered by the warranty!

18 | WARRANTY

LLK guarantees the internal structure of the oven for 10 years from date of purchase against defects in workmanship and materials. OVENS DORIGO SRL assures that all its products are manufactured with the highest quality materials and with manufacturing techniques which guarantee total efficiency. If during normal use a parts is detected faulty or malfunctioning it will be replaced free of charge.

If the oven is supplied fully assembled by LLK and installed by others, the work must be carried out by qualified personnel. If the oven is installed by an outside party LLK will not be held responsible for any incorrect installation. There will be no liability on the part of LLK in case of non compliance with the instructions for installation, use and maintenance eponymous manual attached to each product. The facilities in public places are subject to special rules.

The guarantee is valid only under these conditions:

1. the unit is installed by a qualified person capable or suitable to evaluate all the technical characteristics of the plant where it will be connected to the device, which must however necessarily comply with the requirements provided in the brochure of all products;
2. the installer confirm that you have successfully performed the testing of the product after installation of the same;
3. the appliance is used as prescribed by the instruction manual included on all products.

The guarantee does not apply to damage caused by:

1. weather, chemicals, fire, defects in the electrical system of the premises, improper use, lack of maintenance, modifications or tampering of the product, ineffectiveness and / or unsuitability of the flue and / or other causes not related to the product.
2. all damages caused by transport (for which the vector is responsible) so be sure to carefully check the goods on receipt, immediately informing the dealer of any damage, making a note on the transport document and on the copy that remains with the transporter-importer.

The apparent defects and any deviations from the orders must, under penalty of forfeiture, be communicated the manufacturing company within 5 days of receipt of goods.

Any other defect (not apparent) must be reported within five days of discovery, within however, the maximum warranty period of months 6. The customer will only have the right to require repair or replacement of the goods, with absolute exclusion of any right to compensation for any direct or indirect damage of any kind. In any case the right to the repair or replacement of materials must be exercised within the time limit set by the warranty, the more prejudice contractually abbreviated terms established by law.

The repair or replacement of defective materials will be carried out at the manufacturer's factory, at the which materials must be sent carriage free, and it will be returned carriage free.

The warranty excludes all parts subject to wear and tear, including:

They are excluded from warranty any calibrations or adjustments of the product based on the type of installation. This warranty is valid only for the purchaser and can not be transferred. In case of replacing parts, the warranty is not extended. For the period of inefficiency of the product it is not entitled to any compensation. This is the only valid warranty and no one is authorized to issue others in name or on behalf of OVENS DORIGO SRL.

WARRANTY SERVICE

Any Defects or faults must be reported to LLK by filling in the warranty form and notifying the office with 24 hours of identifying the fault. In the event of a justified claim the warranty intervention envisions the repair of the device without any charge, as provided by applicable law.

This manual is an integral part of the oven and must be kept throughout the entire service. In case of damage that invalidates the copy of the manual in its possession, the user can request a copy to customer service, presenting a copy of the purchase invoice or specifying the type of oven and the serial number on the nameplate CE.

The OVENS DORIGO SRL/LINDA LEWIS KITCHENS LTD reserves the right to update products and manuals without the obligation to update products and manuals above.