

# Da Vinci

WOODFIRED OVEN



*llk.*

0161 696 0052 [SERVICE@LINDA-LEWIS.CO.UK](mailto:SERVICE@LINDA-LEWIS.CO.UK)

INSTRUCTIONS FOR INSTALLATION, USE AND MAINTENANCE

Issue 1 01.05.17

# INDEX

1. General warnings
2. General information
3. Declaration of conformity
4. Declaration of conformity
5. Da Vinci: Diagram and dimensions
6. Installation guidance
7. Transport, handling and delivery
  8. Positioning
  9. Ventilation
10. Start up process
11. Using the oven
  12. Warnings
13. Maintenance
14. Warranty

# 1 | GENERAL WARNINGS

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

Incorrect installation may cause damage to people, property or the 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 even 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

DA VINCI WOOD-FIRED MODEL	
CO emissions in combustible products	0.19% AL 13% O2
Combustion smoke temperature	165 degrees
Thermal output (during heat up)	9.4 Kw
Energy efficiency	73%
Type of fuel	Wood with a less than 20% moisture content
Recommended fuel	Beech, Oak, Ash
Recommended sizes	30-50cm logs

# 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:	Wood-fired 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
Da Vinci fixed base models:	LLKDV3 LLKDV5 LLKDV7 LLKDV9 LLKDV13
CE compliancy <small>The following harmonised standard or technical specifications (designations) which have been applied following the good engineering and safety matter in force within the EEC ::</small>	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:

Place of issue
Forni Dorigo S.r.l Via Gritti 48 30021 Carole, Venezia

Signature of authorized person
Linda Lewis Kitchens Ltd Units 3-5 Belgrave Industrial Estate Honeywell Lane Oldham, OL8 2JP

## *The Clean Air Act 1993 and Smoke Control Areas*

*Under the Clean Air Act local authorities may declare the whole or part of the district of the authority to be a smoke control area. It is an offence to emit smoke from a chimney of a building, from a furnace or from any fixed boiler if located in a designated smoke control area. It is also an offence to acquire an “unauthorised fuel” for use within a smoke control area unless it is used in an “exempt” appliance (“exempted” from the controls which generally apply in the smoke control area).*

*In England appliances are exempted by publication on a list by the Secretary of State in accordance with changes made to sections 20 and 21 of the Clean Air Act 1993 by section 15 of the Deregulation Act 2015. Similarly in Scotland appliances are exempted by publication on a list by Scottish Ministers under section 50 of the Regulatory Reform (Scotland) Act 2014.*

*In Northern Ireland appliances are exempted by publication on a list by the Department of Agriculture, Environment and Rural Affairs under Section 16 of the Environmental Better regulation Act (Northern Ireland) 2016.*

*In Wales these are authorised by regulations made by Welsh Ministers.*

*Further information on the requirements of the Clean Air Act can be found here: <https://www.gov.uk/smoke-control-area-rules>*

*Your local authority is responsible for implementing the Clean Air Act 1993 including designation and supervision of smoke control areas and you can contact them for details of Clean Air Act requirements.*

*In the event that substantial smoke is observed during start-up from cold, the pizza oven should be used with an authorised fuel or gas lance until the defined operating temperature is reached.*



## Exempt Appliances Search Results

File created at 04/07/2017 08:23:43

### Search criteria:

Appliance Category: Pizza Oven  
Manufacturer Name: "linda lewis"  
Country: All  
Exempt dates: Current

The results provided below are on the basis of the above search criteria. The exemption statuses of appliances by country are provide to ensure complete information for the entries meeting the search criteria.

Some of the information provided here has been prepared by Ricardo-AEA Ltd on behalf of the Department for Environment, Food & Rural Affairs (Defra) and for convenience as part of the services Defra offer. No representation, warranty or undertaking (expressed or implied) is made in relation to it. Defra, the Devolved Administrations, Ricardo-AEA Ltd and its contractors cannot accept any liability for the adequacy, reliability, completeness or accuracy of the information or the assumptions on which it is based and accepts no liability to any third party for any loss or damage arising from any interpretation or use of the information or reliance on anything expressed therein.

The information provided here in respect of England and Scotland only, however, constitutes the publication of lists of exemptions and approvals required by statute. Nothing in this disclaimer shall operate to exclude or restrict our liability where such exclusion or restriction would not be permitted by law.

The appliances listed below are exempt in the relevant country or countries when using the specified fuel(s), when operated in accordance with the instruction and installation manuals and when any conditions are met.

## Footnotes

1. The fuel must not contain halogenated organic compounds or heavy metals as a result of treatment with wood-preserved or coatings.
2. The conditions of exemption have been amended to remove references to fuels which are either no longer available or which cannot be used without contravening the Environmental Permitting (England and Wales) Regulations 2010 (S.I. 2010/675) or the Pollution Prevention and Control (Industrial Emissions) Regulations (Northern Ireland) 2013 (S.R. 2013 No. 160)
3. The Environmental Permitting Regulations (England and Wales) 2010 (SI 2010/675) may apply to the burning of some of these wastes.
4. Previously exempted by The Smoke Control Areas (Exempted Fireplaces) (England) Order 2015 (SI 2015/307), no longer in force as of 1 October 2015. Now exempted by publication of this list by the Secretary of State in accordance with changes made to sections 20 and 21 of the Clean Air Act 1993 by section 15 of the Deregulation Act 2015.
5. Exempted for use in England by publication of this list by the Secretary of State in accordance with changes made to sections 20 and 21 of the Clean Air Act 1993 by section 15 of the Deregulation Act 2015.
6. Previously exempted by The Smoke Control Areas (Exempted Fireplaces) (Scotland) Regulations 2014 (SI 2014/316), no longer in force as of 30th June 2014. Now exempted by publication of this list by Scottish Ministers under section 50 of the Regulatory Reform (Scotland) Act 2014.
7. Exempted for use in Scotland by publication of this list by Scottish Ministers under section 50 of the Regulatory Reform (Scotland) Act 2014.
8. Previously exempted by the Smoke Control Areas (Exempted Fireplaces) (No. 2) Regulations (Northern Ireland) 2013 (S.R. 2013 No. 292), as amended, no longer in force as of 10th October 2016. Now exempted by the publication of this

list by the Department of Agriculture, Environment and Rural Affairs in accordance with changes made to Article 17(7) of the Clean Air (Northern Ireland) Order 1981 by section 16 of the Environmental Better Regulation Act (Northern Ireland) 2016.

9. Exempted for use in Northern Ireland by publication of this list by the Department of Agriculture, Environment and Rural Affairs in accordance with changes made to Article 17(7) of the Clean Air (Northern Ireland) Order 1981 by section 16 of the Environmental Better Regulation Act (Northern Ireland) 2016.

### Da Vinci DV13 LLKDV13 wood-burning oven

**Output:** n/a

**Fuel Type:** Wood based

**Appliance Type:** Pizza Oven

**Manufacturer:** Linda Lewis Kitchens Ltd, Units 3-5, Belgrave Industrial Estate, Honeywell lane, Oldham, OL8 2JP, United Kingdom

The fireplace must be installed, maintained and operated in accordance with the following specifications:

**Instruction manual title:** Instruction manual - Installation, Use and Maintenance

**Instruction manual date:** 01/05/2017

**Instruction manual reference:** Issue 1

**Installation manual title:** See conditions if applicable

**Installation manual date:** See conditions if applicable

**Installation manual reference:** See conditions if applicable

**Additional conditions:** n/a

**Permitted fuels:** Wood logs<sup>1</sup>

**England Status:** Exempt (Footnote 5)

**Date first exempt:** 01/07/2017

---

**Wales Status:** No

**Date first exempt:** No date available

---

**Scotland Status:** Exempt (Footnote 7)

**Date first exempt:** 01/07/2017

---

**N. Ireland Status:** Exempt (Footnote 9)

**Date first exempt:** 01/07/2017

### Da Vinci DV3 LLKDV3 wood-burning oven

**Output:** n/a

**Fuel Type:** Wood based

**Appliance Type:** Pizza Oven

**Manufacturer:** Linda Lewis Kitchens Ltd, Units 3-5, Belgrave Industrial Estate, Honeywell lane, Oldham, OL8 2JP, United Kingdom

The fireplace must be installed, maintained and operated in accordance with the following specifications:

**Instruction manual title:** Instruction manual - Installation, Use and Maintenance

**Instruction manual date:** 01/05/2017

**Instruction manual reference:** Issue 1

**Installation manual title:** See conditions if applicable

**Installation manual date:** See conditions if applicable

**Installation manual reference:** See conditions if applicable

**Additional conditions:** n/a

**Permitted fuels:** Wood logs<sup>1</sup>

**England Status:** Exempt (Footnote 5)

**Date first exempt:** 01/07/2017

---

**Wales Status:** No

**Date first exempt:** No date available

---

**Scotland Status:** Exempt (Footnote 7)

**Date first exempt:** 01/07/2017

### Da Vinci DV5 LLKDV5 wood-burning oven

**Output:** n/a

**Fuel Type:** Wood based

**Appliance Type:** Pizza Oven

**Manufacturer:** Linda Lewis Kitchens Ltd, Units 3-5, Belgrave Industrial Estate, Honeywell lane, Oldham, OL8 2JP, United Kingdom

The fireplace must be installed, maintained and operated in accordance with the following specifications:

**Instruction manual title:** Instruction manual - Installation, Use and Maintenance

**Instruction manual date:** 01/05/2017

**Instruction manual reference:** Issue 1

**Installation manual title:** See conditions if applicable

**Installation manual date:** See conditions if applicable

**Installation manual reference:** See conditions if applicable

**Additional conditions:** n/a

**Permitted fuels:** Wood logs<sup>1</sup>

**England Status:** Exempt (Footnote 5)

**Date first exempt:** 01/07/2017

---

**Wales Status:** No

**Date first exempt:** No date available

---

**Scotland Status:** Exempt (Footnote 7)

**Date first exempt:** 01/07/2017

---

**N. Ireland Status:** Exempt (Footnote 9)

**Date first exempt:** 01/07/2017

### Da Vinci DV7 LLKDV7 wood-burning oven

**Output:** n/a

**Fuel Type:** Wood based

**Appliance Type:** Pizza Oven

**Manufacturer:** Linda Lewis Kitchens Ltd, Units 3-5, Belgrave Industrial Estate, Honeywell lane, Oldham, OL8 2JP, United Kingdom

The fireplace must be installed, maintained and operated in accordance with the following specifications:

**Instruction manual title:** Instruction manual - Installation, Use and Maintenance

**Instruction manual date:** 01/05/2017

**Instruction manual reference:** Issue 1

**Installation manual title:** See conditions if applicable

**Installation manual date:** See conditions if applicable

**Installation manual reference:** See conditions if applicable

**Additional conditions:** n/a

**Permitted fuels:** Wood logs<sup>1</sup>

**England Status:** Exempt (Footnote 5)

**Date first exempt:** 01/07/2017

---

**Wales Status:** No

**Date first exempt:** No date available

---

**Scotland Status:** Exempt (Footnote 7)

**Date first exempt:** 01/07/2017



**Da Vinci DV8 LLKDV8 wood-burning oven****Output:** n/a**Fuel Type:** Wood based**Appliance Type:** Pizza Oven**Manufacturer:** Linda Lewis Kitchens Ltd, Units 3-5, Belgrave Industrial Estate, Honeywell lane, Oldham, OL8 2JP, United Kingdom

The fireplace must be installed, maintained and operated in accordance with the following specifications:

**Instruction manual title:** Instruction manual - Installation, Use and Maintenance**Instruction manual date:** 01/05/2017**Instruction manual reference:** Issue 1**Installation manual title:** See conditions if applicable**Installation manual date:** See conditions if applicable**Installation manual reference:** See conditions if applicable**Additional conditions:** n/a**Permitted fuels:** Wood logs<sup>1</sup>**England Status:** Exempt (Footnote 5)**Date first exempt:** 01/07/2017**Wales Status:** No**Date first exempt:** No date available**Scotland Status:** Exempt (Footnote 7)**Date first exempt:** 01/07/2017**N. Ireland Status:** Exempt (Footnote 9)**Date first exempt:** 01/07/2017**Da Vinci DV9 LLKDV9 wood-burning oven****Output:** n/a**Fuel Type:** Wood based**Appliance Type:** Pizza Oven**Manufacturer:** Linda Lewis Kitchens Ltd, Units 3-5, Belgrave Industrial Estate, Honeywell lane, Oldham, OL8 2JP, United Kingdom

The fireplace must be installed, maintained and operated in accordance with the following specifications:

**Instruction manual title:** Instruction manual - Installation, Use and Maintenance**Instruction manual date:** 01/05/2017**Instruction manual reference:** Issue 1**Installation manual title:** See conditions if applicable**Installation manual date:** See conditions if applicable**Installation manual reference:** See conditions if applicable**Additional conditions:** n/a**Permitted fuels:** Wood logs<sup>1</sup>**England Status:** Exempt (Footnote 5)**Date first exempt:** 01/07/2017**Wales Status:** No**Date first exempt:** No date available**Scotland Status:** Exempt (Footnote 7)**Date first exempt:** 01/07/2017**Giovanni GV13-W LLKGV13 wood-burning oven****Output:** n/a**Fuel Type:** Wood based**Appliance Type:** Pizza Oven**Manufacturer:** Linda Lewis Kitchens Ltd, Units 3-5, Belgrave Industrial Estate, Honeywell lane, Oldham, OL8 2JP, United Kingdom

The fireplace must be installed, maintained and operated in accordance with the following specifications:

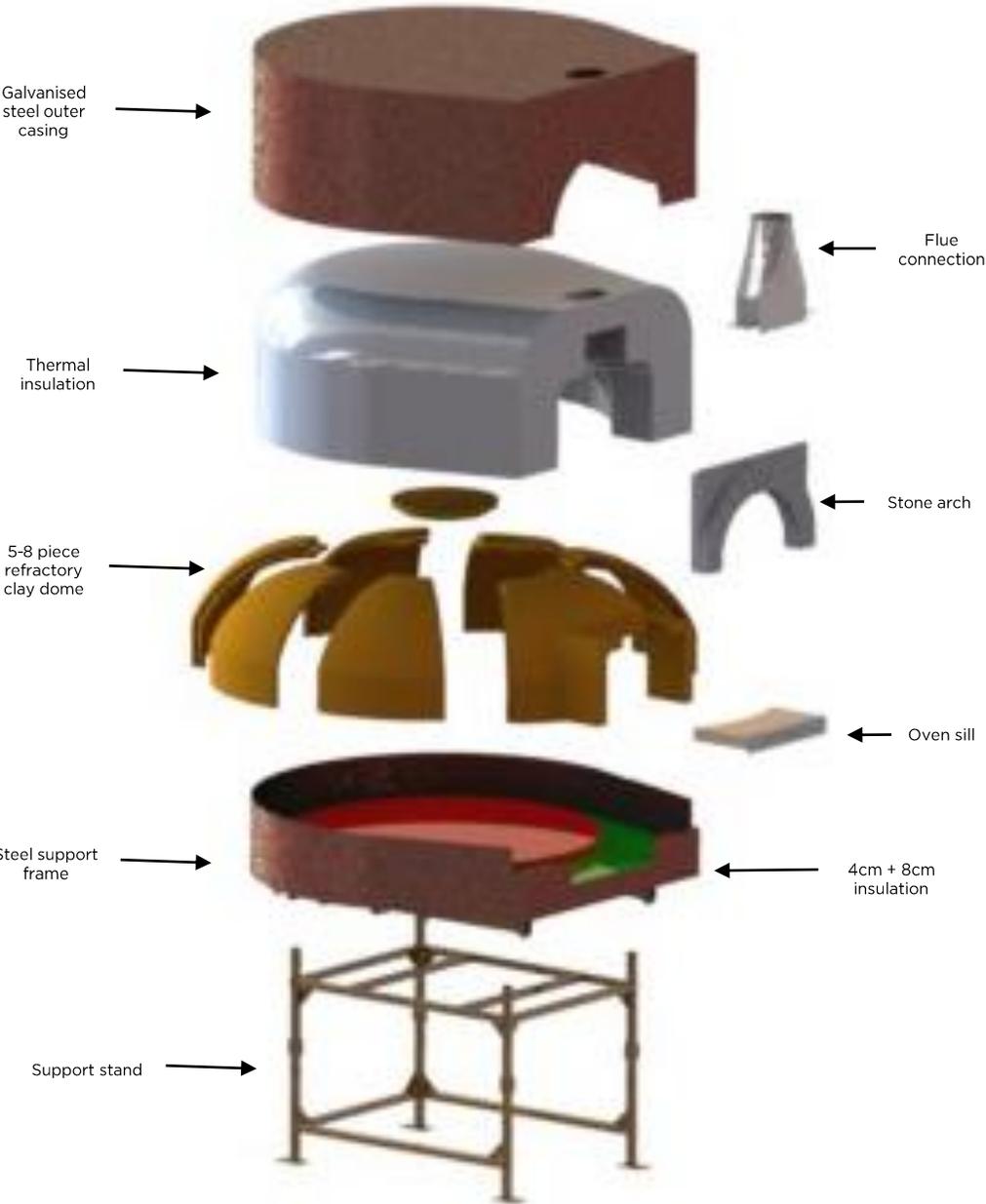
**Instruction manual title:** Instruction manual - Installation, Use and Maintenance**Instruction manual date:** 01/05/2017**Instruction manual reference:** Issue 1**Installation manual title:** See conditions if applicable**Installation manual date:** See conditions if applicable**Installation manual reference:** See conditions if applicable**Additional conditions:** n/a**Permitted fuels:** Wood logs<sup>1</sup>**England Status:** Exempt (Footnote 5)**Date first exempt:** 01/07/2017**Wales Status:** No**Date first exempt:** No date available**Scotland Status:** Exempt (Footnote 7)**Date first exempt:** 01/07/2017**N. Ireland Status:** Exempt (Footnote 9)**Date first exempt:** 01/07/2017**Giovanni GV4-W LLKGV4 wood-burning oven****Output:** n/a**Fuel Type:** Wood based**Appliance Type:** Pizza Oven**Manufacturer:** Linda Lewis Kitchens Ltd, Units 3-5, Belgrave Industrial Estate, Honeywell lane, Oldham, OL8 2JP, United Kingdom

The fireplace must be installed, maintained and operated in accordance with the following specifications:

**Instruction manual title:** Instruction manual - Installation, Use and Maintenance**Instruction manual date:** 01/05/2017**Instruction manual reference:** Issue 1**Installation manual title:** See conditions if applicable**Installation manual date:** See conditions if applicable**Installation manual reference:** See conditions if applicable**Additional conditions:** n/a**Permitted fuels:** Wood logs<sup>1</sup>**England Status:** Exempt (Footnote 5)**Date first exempt:** 01/07/2017**Wales Status:** No**Date first exempt:** No date available**Scotland Status:** Exempt (Footnote 7)**Date first exempt:** 01/07/2017



# 5 | DA VINCI DIAGRAM



## 5 | DIMENSIONS & WEIGHT

DA VINCI MODELS	LLKDV3	LLKDV5	LLKDV7	LLKDV9	LLKDV13
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
WOOD CONSUMPTION	0.4 M3/gg	0.5-0.8 m3/gg	0.5-0.8 m3/gg	0.8-1.1 m3/gg	0.8-1.1 m3/gg
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.

# 6 | 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.

# 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 REFRAATTARIA 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.

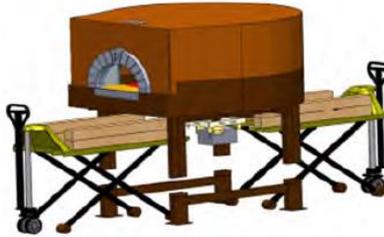
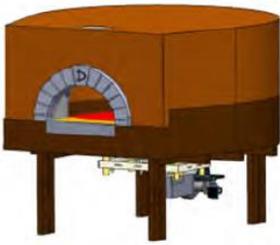


# 7 | TRANSPORT, HANDLING & DELIVERY

**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.



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

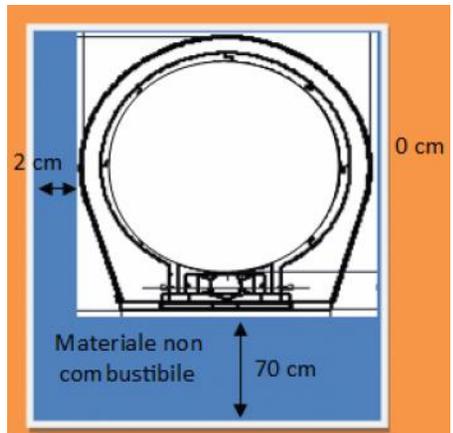
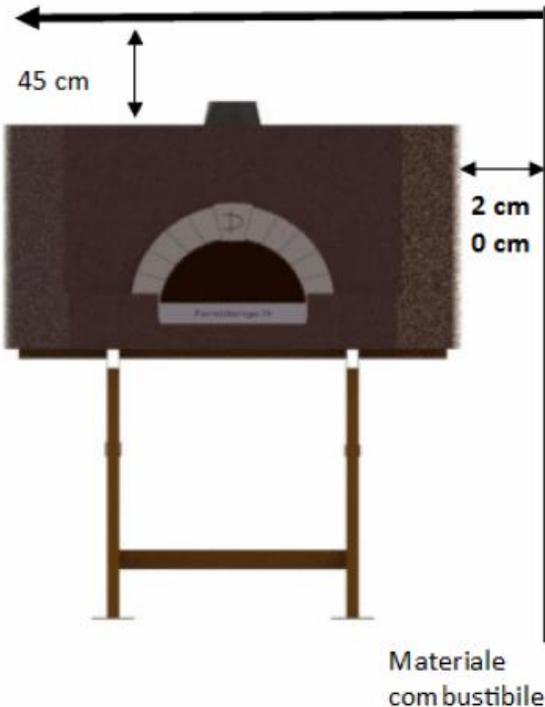
We recommend where possible to use a fork lift truck to manoeuvre the oven to its final position.

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.



# 9 | VENTILATION

## IMPORTANT!

LLK 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.

LLK Ltd 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.

LLK Ltd 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.

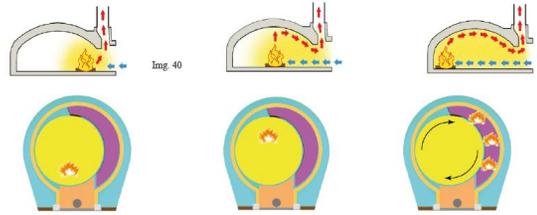
# 10 | START UP

## **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.

Prepare a pile of wood near the mouth and ignite. Gradually add pieces of wood to bring to recommended temperature and keep it consistent for at least 6 hours. When the fire is well underway, and the chimney draws well, move the fire around the oven, typically to the side where you plan to bake. After half an hour or more, depending on the size of the oven, proceed to move fire and embers to the opposite side. It is important to maintain the stated temperature and not go over it, as the oven will be at risk of severe cracking.

**If this process is not followed and cracks appear due to moisture, this will void the warranty on the oven.**



DAY ONE	100 DEGREES
DAY TWO	130 DEGREES
DAY THREE	160 DEGREES
DAY FOUR	200 DEGREES
DAY FIVE	240 DEGREES
DAY SIX	280 DEGREES
DAY SEVEN	320 DEGREES
DAY EIGHT	380 DEGREES

The oven at this point is ready. This procedure is used to prepare the oven for perfect cooking. When start up is completed place the wood to the right or left according to the need of the operator.

Cracks within the interior dome are normal and are due to the natural expansion of the thermal compound. Hairline cracks caused by structural factors or thermal expansion characteristics of the product are considered standard and do not compromise the stability, durability or 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

The oven is a device suitable for burning wood intermittently. The fuel used in this oven should follow the recommendations of the manufacturer and Defra, refer to pg 6. Do not use wood kindling.

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

The amount of the consumption of wood varies from the size of the oven and the output of pizzas, please refer to consumption table for more accurate measures.

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
7. It is essential kiln dried wood with a moisture content less than 20% is used.

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

## 12 | WARNINGS

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

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

Improper use of the equipment will void the warranty and the manufacturer will 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 hot surfaces and risk of burns!

Avoid any contact of hot surfaces 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 takes responsibility for their supervision and proper use of the equipment.

Persons 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

# 13 | 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.

If the oven produces too 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. Be sure the ventilation system is sufficient and working correctly and has been cleaned if necessary.

Never put out the fire with water.

Suitable material used for lighting the fire: avoid alcohol, gasoline and other fuels subject to explosion or high flammability.

To safeguard your health and also not to pollute the environment do not burn cardboard, paper, plastic or other waste materials, containing resins or toxic chemicals.

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!

The fire should only require small amounts of wood adding throughout service, remember unnecessarily 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, any debris from previous service will disappear.
- e) Clean the exterior surfaces with a dry cloth, avoiding the use of solvents or products containing abrasives or dyes.
- f) 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.

**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!**

# 14 | 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.

# 15 | TERMS & CONDITIONS

## 1. General

(a) These terms and conditions shall apply to all trading between Linda Lewis Kitchens (LLK) and the customer. Acceptance by us of your order is conditional upon acceptance by you of the following conditions which override all other terms or conditions inconsistent therewith, express, implied or otherwise.

(b) Any variation of these conditions shall only be binding if agreed by a director in writing. Any stipulation or conditions on a customer's order form shall be deemed to be inapplicable to any order placed with us unless expressly agreed to by a director in writing when acknowledging the order in question.

## 2. Acceptance of orders

No binding contract shall be deemed to have been effective until confirmed in writing by LLK by an order acknowledgement. Quotations are valid for 30 days. Price lists and other publications by LLK do not constitute an offer.

## 3. Payment

(a) Subject as herewith in after provided payment is strictly by the end of the month following the date of the invoice.

(b) Payment, sub clause (b) The company reserves the right to charge interest on overdue accounts at 5% per annum over HSBC's minimum lending rate. In addition, any overdue invoices outstanding beyond the end of the month following from the invoice date unless other terms are agreed in writing prior to despatch will be referred to Daniels Silverman Limited and will be subject to a surcharge of 15% plus VAT to cover the collection costs incurred. This surcharge, together with all other charges and legal fees incurred in recovering unpaid invoices, will be the responsibility of the customer and will be legally enforceable.

(c) Any payment due under the agreement shall be made in full without set off, deduction or counter claims whatsoever.

(d) In the event of default in payment by the customer, in accordance with the agreed terms the company shall be entitled without prejudice to any other right or remedy to suspend all further deliveries without notice.

(e) Credit terms granted may be withdrawn by the company at any time without notice.

## 4. Price

(a) Notwithstanding any offer, quotation, tender or price list, orders can only be accepted at price ruling at the date of despatch.

(b) All orders are regarded as separate transactions and will be subject to small surcharges as appropriate.

## 5. Delivery

(a) Delivery dates are estimates only and the time of delivery shall not be of the essence of the contract. We shall not in any event be liable to compensate the customer in damages or otherwise for any non-delivery or late delivery of goods or for any loss consequential or otherwise arising there from.

(b) If the customer wishes to claim that there is any shortage on delivery of any goods delivered or that the same have been damaged in transit he shall give notice in writing to us and the carrier by whom the goods have been delivered within 24 hours after the delivery is made, failing which the delivery shall be deemed to have been delivered undamaged and in accordance with the delivery documents.

(c) Unless otherwise expressly agreed in writing, our prices only cover delivery and working on normal working days and during normal working hours. All deliveries made or work done at the customer's request on Bank Holidays, Saturdays, Sundays, and outside normal working hours, will be subject to extra charges.

(d) In the event of any goods or any packing or container being delivered and deposited whether on the public highway or elsewhere the customer shall be responsible for compliance with all regulations and for all steps which need to be taken for the protection of persons or property in relation to such goods packing or container and shall indemnify us in respect of all or any costs, claims, losses or expenses which we may incur because of such delivery.

## 6. Inspection of Goods/Reporting of damages

It is the customer's responsibility to inspect the condition of all goods received immediately upon arrival. The carrier will not accept claims if the goods have been signed for without noting any damage. All damages must be reported on the same day of the delivery otherwise a claim cannot be made. If no damage is reported that day then the goods will be deemed received in good condition.

## 7. Warranty/Guarantee

LLK warrants that subject to the following terms will cover the parts and labour costs for work carried out during the warranty period as stated at the time of purchase subject to the following conditions.

(a) The goods have been installed by a qualified engineer and correctly cleaned and maintained.

(b) No misuse of the goods has taken place and the operating instructions as to storage, installation, commissioning use or maintenance have been properly adhered to.

(c) The goods have been used for the purpose for which they were originally designed.

(d) No unauthorised alterations to the design or usage have been implemented or the defect in the goods does not arise from any design defect in any drawing or specification provided by the Purchaser.

(e) LLK have been given reasonable opportunity after receiving a completed warranty form from the purchaser to arrange for inspection of the goods.

# 15 | TERMS & CONDITIONS

(f) Warranty liability does not cover non-mechanical parts which includes but is not exclusive to glass, bulbs and refractory bricks on pizza ovens; plaques, thermocouples and grilling hearths have a 3 months warranty.  
(g) LLK reserve the right to carry out all warranty work between the hours of 9:00am to 5:00pm Monday to Friday and work carried outside of these hours will incur a cost in line with engineer's charges.

(h) Nothing in these terms and conditions excludes the liability of LLK for death or personal injury caused by LLK's negligence or fraudulent misrepresentation.

(i) In no circumstances, whatsoever, shall LLK be liable to the purchaser whether for breach of contract in tort (including but not limited to negligence), breach of statutory duty, breach of warranty or otherwise loss of profit, loss of use, loss of business, loss of goodwill, loss of contracts or any other economic, financial or monetary loss whatsoever that may be suffered by the purchaser or for any other indirect or consequential loss whatsoever.

## 8. Title and Risk

(a) The goods shall be at the risk of the customer as from the time when they are ready for delivery.

(b) The property in the goods shall not pass to the customer but shall remain vested in us until all sums owing from the customer to us on whatsoever grounds shall have been paid, and until such time the customer shall hold the goods on trust for us. Such sums shall not be treated as paid until all cheques, bills or other instruments of payment given to us by the customer have been met or honoured in accordance with their terms.

(c) The customer shall if so required store, mark or designate all goods referred to hereof so as clearly to show that they are our property.

(d) If the customer shall default in the punctual payment of any sum due to us we shall be entitled forthwith to repossess any goods which remain our property and the customer shall for that purpose afford us access to and we shall be entitled to enter any premises in the occupation of the customer or

to which he has access and where the goods may then be situated.

(e) The customer shall not pledge or allow any lien or charge to arise over the goods or the documents of title thereto and shall not deal with them otherwise than in the ordinary course of the customer's business.

(f) In the event of any sale or disposition of the goods by the customer the customer shall hold on trust for us:

(f.1) If the goods have not been mixed with or incorporated in or attached to other goods or land or buildings, the whole of the proceeds of the sale or disposition.

(f.2) If the goods have been mixed with or incorporated in other goods or have become attached to land or buildings, so much of the proceeds of sale as is equal to the price of the goods under this agreement.

## 9. Value Added Tax

All quotations and offer prices are exclusive of Value Added Tax (VAT) which will be added to all invoices at the rate applying at the appropriate tax point.

## 10. Re-stocking

(a) The company at its discretion may agree to the return of goods by the customer, provided the goods are returned to the company, at the customers expense, in the same condition as the date of dispatch by the company. If the company agrees to accept the return of the goods then the customer will be required to pay to the company 20% of its invoice value.

(b) Non-stock goods are supplied at the request of the customer and are non-returnable. The customer makes no representation as to the quality or suitability for the purpose of the goods supplied. Where an order for a non-stock item is cancelled prior to delivery, the customer will be required

to pay any cancellation charge levied by the manufacturer/supplier.

(c) No returns will be considered after 3 working days from receipt of the goods. All returns must be authorised by LLK. The sender must obtain a returns number from LLK and add it to the returns paperwork. Returns will only be received by our warehouse bearing this information. The cost of the return will be paid by the sender.

## 11. English Law

Every contract to which these conditions apply shall be construed and operate as an English contract and in accordance with English Law and all disputes shall be submitted to the jurisdiction of the English Courts.

## 12. Special Orders

Equipment that is built to order is considered a non-stock item and will require a 50% non-refundable deposit at the time of order.