Morello Forni

ovens manufacturers in Genoa since 1969

FIRE BRICKS GAS OVENS RANGE “PG” WITH SINGLE GAS BURNER, THERMOSTATIC DIGITAL CONTROLS

INSTRUCTIONS FOR THE INSTALLATION FOR THE USE
FOR THE MAINTENANCE

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Assistance : Contact either your retailer or the builder directly.
The builder claims the right to change in any moment without notice the content of this Instructions Manual.



PG

rev05_17112011

DICHIARAZIONE DI CONFORMITA'

CE

DECLARATION OF CONFORMITY

In accordo con la Direttiva Bassa Tensione **2006/95 CEE**, con la Direttiva **2004/108 CEE** (Compatibilità Elettromagnetica), con la direttiva **2006/42 CEE** (macchine), con il regolamento **CE 1935/2004** (materiali ed oggetti destinati ad avvenire in contatto con prodotti alimentari).

*According to the Low Voltage Directive **2006/95 EEC**, the EMC Directive **2004/108 EEC**, the Safety of machinery **2006/42 EEC**, with the rules **CE 1935/2004** (materials and articles intended to come into contact with foodstuffs)*

Tipo di apparecchio - *Type of equipment*	:	Forno a gas - *Gas oven*
Marchio commerciale - *Trademark*	:	Morello Forni
Modello - *Type of designation*	:	PG
Costruttore - *Manufacturer*	:	Morello Forni S.a.s. di Morello Marco & C.
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Le norme armonizzate o le specifiche tecniche (designazioni) che sono state applicate in accordo con le regole della buona arte in materia di sicurezza in vigore nella CEE sono:

The following armonised standard or technical (designations) which comply with good engineering pratice in safety matters in force within the EEC have been applied:

Norme o altri documenti normativi *Standards or other normative documents*	Rapporto collaudo - Schede tecniche *Test report - Tecnical files*
EN 60204.1 EN 60335.1, 60335.2.36 Emission: EN50081.1 Immunity: EN50082.1	In fase di emissione - *on progress*

Informazioni ulteriori
Additional informations

In qualità di costruttore e/o rappresentante autorizzato della società all'interno della CEE, si dichiara sotto la propria responsabilità che gli apparecchi sono conformi alle esigenze essenziali previste dalle direttive su menzionate.

As the Manufacturer's authorised representative established within EEC, we declare under out sole responsability that the equipment follows the provision of the Directives state above.

Data e luogo di emissione *Date and place of issue*	Nome e firma di persona autorizzata *Name and signature of authorised person*
.....	..... (Capo Tecnico - *Tecnical Director*)

Gas appliances directive 2009/142/CE
Gas Oven model “PG”
Test certificate: CE 1312 n° C.I.0215

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Chapter. 1 General warnings

1.1 TESTING AND GUARANTEE

The oven is tested in our works in compliance with established regulations and then shipped ready for use.
The guarantee is valid for a full 24 months from the date of delivery of the oven and it covers the repair or replacement of any defective parts.
Manifest defects or differences with respect to the client's order must be communicated to the manufacturer within 5 days from the receipt of the goods or they will not be covered by the guarantee terms.
Any hidden or other defects must be communicated to the manufacturer within 5 days from the time that they are discovered and, in any event, within the maximum guarantee term.
The purchaser shall be entitled only to request repair or replacement of the goods.
The purchacer is not entitled to claim compensation for direct or indirect damages of any whatsoever nature. In any event, the entitlement to repair or replacement of the materials must be exercized wihin the maximum term of the guarantee, which is contractually stipulated to cover a shorter period than the maximum term established by law.
Repairs or replacement of defective materials will be carried out at the manufacturer's works; material returned to the manufacturer must be shipped carriage paid and will be returned to the purchaser carriage forward.

1.2 INTRODUCTION

This manual is supplied in order to provide all the instructions for a correct use and maintenance of the oven, and the maximum safety of users.
The description of the following professional qualifications and related duties are provided for further clarification.
Installer:qualified technician in charge of the installation and commissioning of the oven in accordance with the instructions of this manual.
User: any person who is familiar with the content of the manual and who uses the oven for the intended use and in accordance with the instructions provided. Users are always expected to carefully read and consult the manual. Users are recommended to specifically and frequently read and refer to paragraph **1.5 Safety Precautions.**
Technician responsible for ordinary maintenance: qualified technician trained to perform ordinary maintenance operations in accordance with the instructions of this manual.
Technician responsible for extraordinary maintenance: qualified technician trained to perform extraordinary maintenance on the unit.



This symbol appears at certain points in the manual to draw the reader's attention to important safety information.

The manufacturer declines any whatsoever responsibily in the case of improper use of the oven deviating from the reasonably construed intended use, and for all operations carried out that are not in compliance with the instructions laid down in the manual.
This manual must be conserved in a place that is accessible and known to all operators (installer, user, routine maintenance technician, special maintenance technician).
This manual must not be reproduced or divulged, in whole or in part, using any whatsoever means or in any whatsoever form.

1.3 CLIENT'S RESPONSIBILITIES

The customers is required to:
- make sure of a guaranted and proper installation of the oven received
- electrical supply of the oven
- gas supply of the oven
- chimney connection
- provide consumable materials for cleaning
- perform routine maintenance

1.4 OVEN DESCRIPTION

It is a stone heart gas oven made as a cylindrical monocoque body in painted iron that contains a composite heavy refractory structure, it's heated by a doble burner gas sistem with independent temperature regulation digitally controlled (FIG.1).
The arc brick front and the bracket are made in stone and granite and the lower shelf contain the controls and its front comand panel.

1.5 GENERAL SAFETY STANDARDS

Before starting up the oven read carefully the instructions in the manual for use and maintenance,bering in mind that the manual is a component of the oven and must be carefully preserved.
In event of loss or damage, ask for a new copy, stating the model and date of purchase.



FIG.1

PRINCIPAL GENERAL SAFETY REGULATIONS:

- Do not switch on the oven until installation has been completed fully.
- Do not touch the oven when your hands or feet are wet.
- Do not insert screwdrivers or other objects into the protective grilles or moving parts.
- Do not pull the power cable to disconnect the machine from the power supply.
- Do not allow minors or untrained personnel to use the oven.
- Before carrying out any cleaning or
- Maintenance operations disconnect the oven from the power supply by switching off the main switch.
- In case of breakdown and/or malfunction of the oven switch it off and do not attempt to repair it. Suitably qualified personnel must be contacted in this situation.

1.6 SERVICES FOR THE CLIENT'S ACCOUNT

The following are to be provided at the Client's expense :
- the machine's electrical connection
- the machine's gas connection
- the provision and connection of the smoke stack
- preparation of the area for installation.
- cleaning consumables.
- routine maintenance.

1.7 INSTRUCTIONS FOR REQUESTING SERVICE

Should any problems of a technical nature arise or for any requests for assistance, contact your supplier.

1.8 INSTRUCTIONS FOR ORDERING SPARE PARTS

To order spare parts consult the relevant parts list that is in your supplier's possession.

Chapter. 2 instructions for the installer

2.1 WEIGHT AND DIMENSIONS

Here after you can find in a schematic way the views of the oven with the dimension on centemeters (FIG.2) .

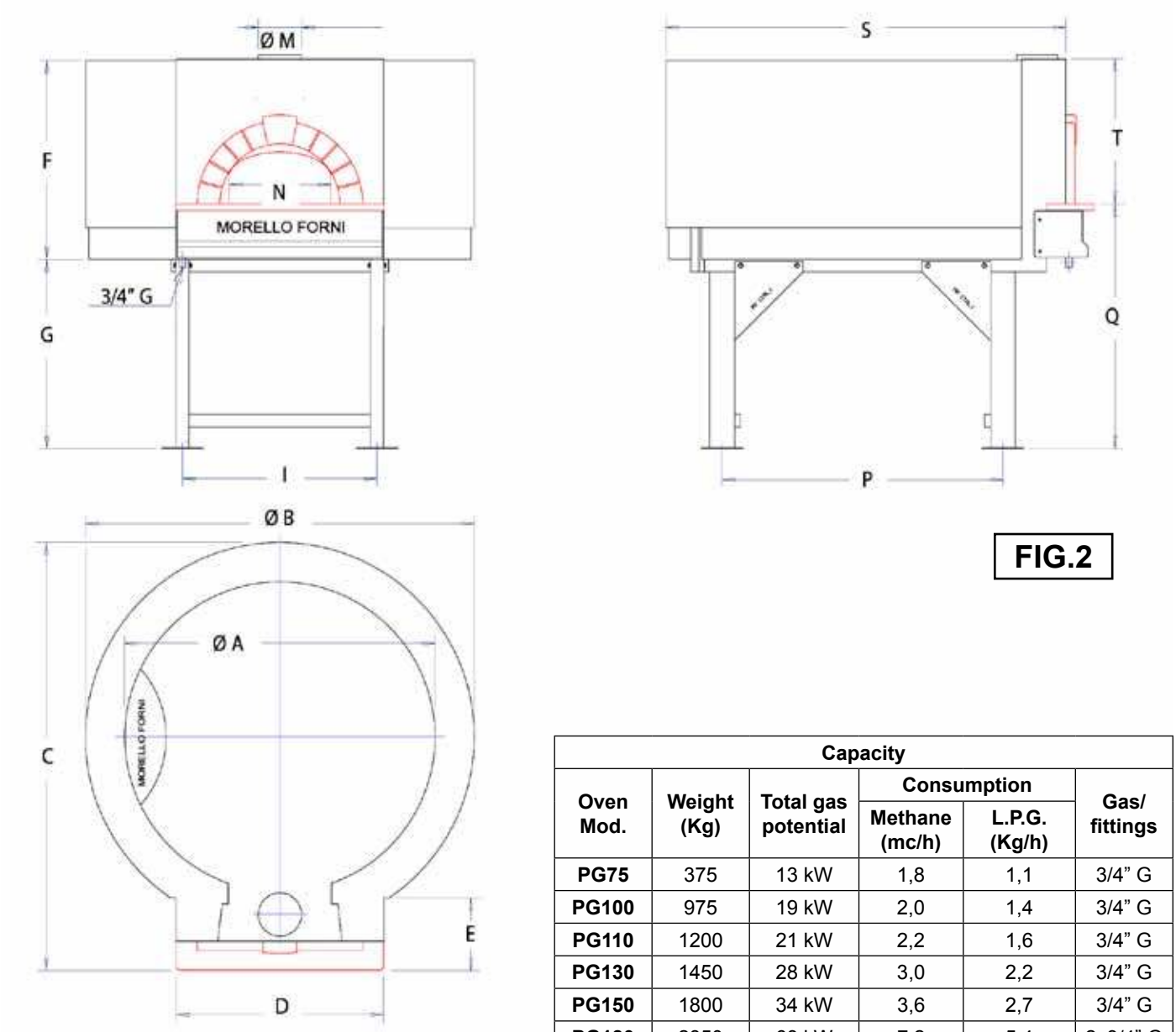


FIG.2

Capacity					
Oven Mod.	Weight (Kg)	Total gas potential	Consumption		Gas/ fittings
			Methane (mc/h)	L.P.G. (Kg/h)	
PG75	375	13 kW	1,8	1,1	3/4” G
PG100	975	19 kW	2,0	1,4	3/4” G
PG110	1200	21 kW	2,2	1,6	3/4” G
PG130	1450	28 kW	3,0	2,2	3/4” G
PG150	1800	34 kW	3,6	2,7	3/4” G
PG180	2850	68 kW	7,2	5,4	2x3/4” G

Ref. / Mod	Ø A	Ø B	C	D	E	F	G	H	I	Ø M	N	P	Q	S	T
PG75	75	110	130	80	29	50	92	66	74	15	35	68	118	122	50
PG100	100	138	152	80	29	86	92	66	74	20	45	104	118	144	60
PG110	110	148	165	80	29	96	92	66	74	20	45	108	118	155	70
PG130	130	168	185	80	29	96	92	66	74	20	50	130	118	170	70
PG150	150	188	208	100	35	96	92	66	94	20	50	135	118	192	70
PG180	180	220	240	120	35	114	92	66	114	25	80	160	118	235	86

Sizes on cm

2.2 RECEIVING THE OVEN

You have just received an oven produced by “MORELLO FORNI”. Before starting with the installation operations read this manual carefully.
The oven you received has been treated with great attention, handle it with care and make sure it is intact when the carrier delivers it.
Efficient and appropriate capacity load machines are required to unload and place the oven.
For the base transportation the base of the oven has not been assembled to it because the oven barycenter lying high from the ground might cause danger and damaging during transportation.
Once the oven has been unpacked you will notice that it lies on two wooden chocks which are fastened to the oven with metallic clips (FIG.3).
When unloading the oven it will be necessary to unfasten the chocks in order to fix to the oven the two support elements which constitutes its support base and which allow the moving of the oven in places where bulky capacity load machines cannot go just using a pallet jack.
You will find the aforementioned support elements, which from now on we will call “front stand” and “rear stand”, in a special package enclosed to the oven. They come complete with fixing nuts and bolts which must be fixed as shown below after removing the clips which fasten the two wooden chocks on which the oven lies during transportation.
BE SURE TO REPLACE THE BOLTS THAT ATTACH THE FRONT AND REAR STAND TO THE OVEN.



Carry out this operation or have it carried out by skilled people without endangering your life!
During this phase do not stand under the oven hung in the air!

The oven metal structure allows its handling with a crane employing the two iron bars relative to the oven overstructure. At these bars can be properly fitted straps or chains in way to lift the oven with a crane.
The oven metal structure allows to move or lift the oven with a pallet jack or a forklift that in various moments may be request for its handling.
A special and reinforced FORKS HOLD AREA enables the oven lifting with any adequate forklift, it is pointed in the FIG.3 .

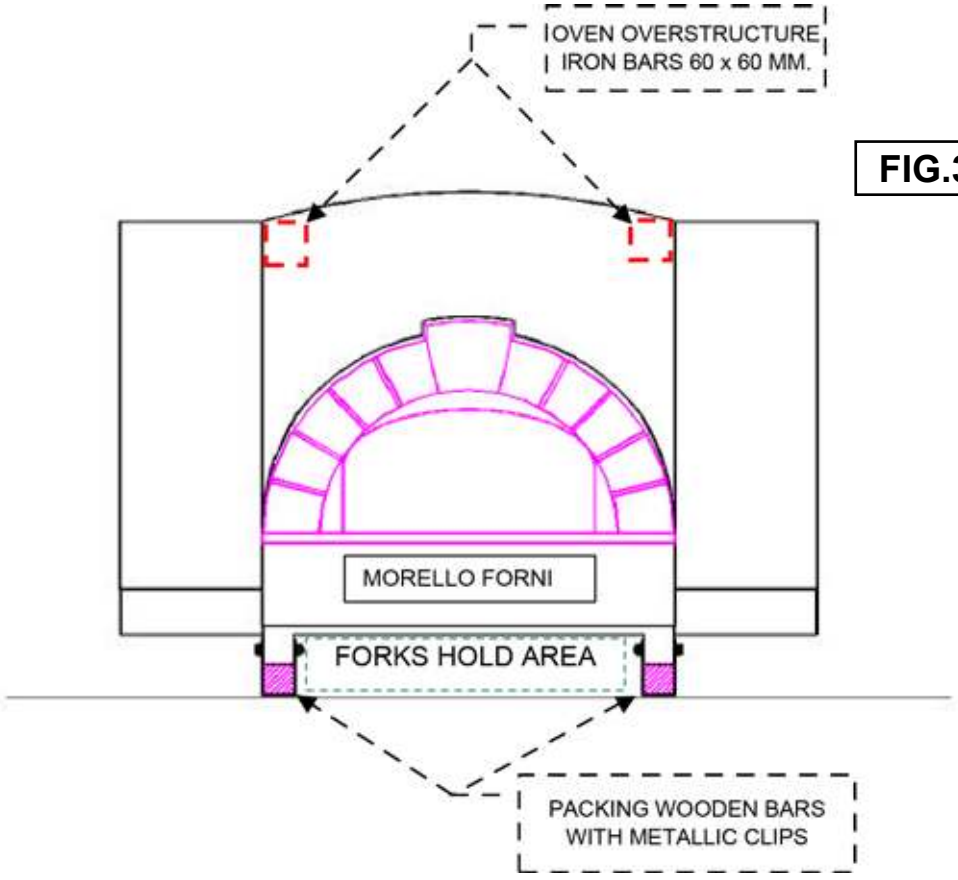


FIG.3

2.3 HANDLING AND SUPPORT BASE ASSEMBLING

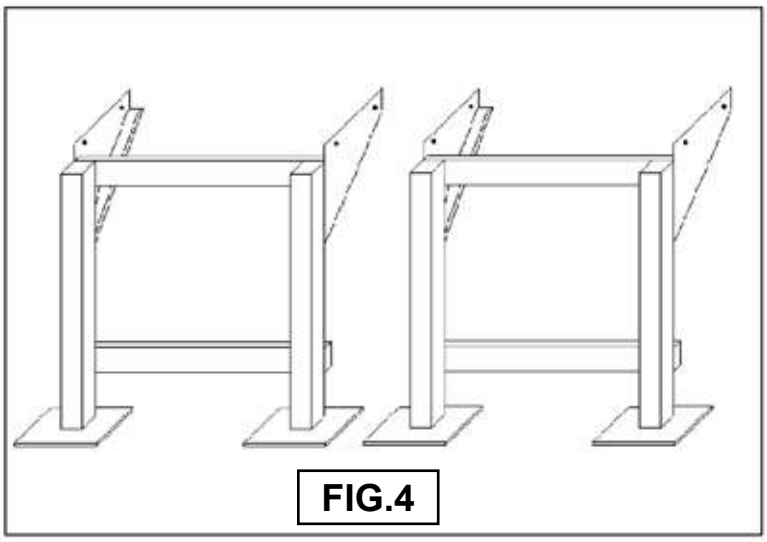
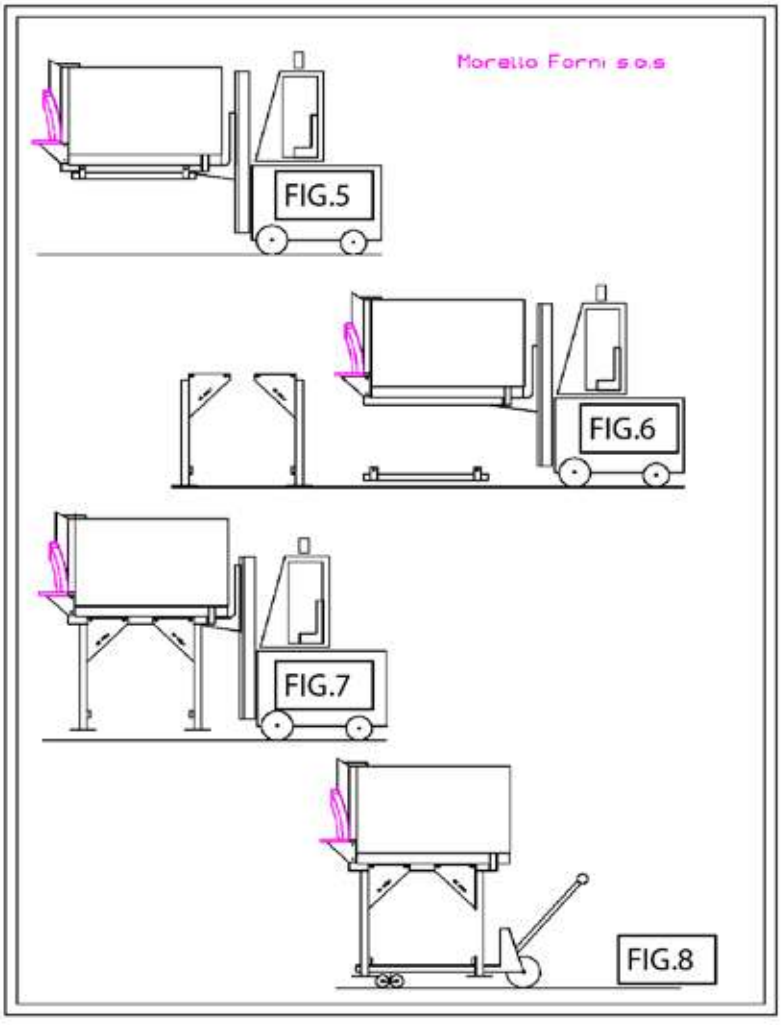


FIG.4



In a package enclosed to the oven you find two support stands which constitute the oven base (FIG.4). This base must be fixed to the oven before moving it to the installation room in case the lift truck could not enter it.

If forklift can enter into the room, place the base directly on the positioning place and in any case carry on as follows.

Lift the oven as shown in the illustration and detach the fixing clips of its transportation wooden supports (FIG. 5 and 6).

Fix the two support stands to the oven and tighten the respective fixing nuts while the forklift keeps the oven suspended (FIG. 7).

If forklift can place the oven in the final position then do so, otherwise use a “pallet jack” as shown (FIG. 8).



ATTENTION ! THE OVEN IS VERY TOP-HEAVY.

Lifting the oven too high or moving the oven up or down a ramp might cause the oscillation or even the fall of the oven.
THE OVEN BARICENTER LIES VERY HIGH FROM THE GROUND!

DO NOT TURN THE OVEN ON ITS SIDE!

2.4 GENERAL DIRECTIONS

The oven is exclusively made for cooking food.Here after the main components are shown. The area under the oven must be always free and it must not be obstructed from any material.
THE MANUFACTURER IS NOT RESPONSABLE FOR ACCIDENTS DUE TO NON OBSERVATION OF THESE INSTRUCTIONS.
For electrical connection use a plug according to safety laws and equipped with safety circuit breaker.
Ensure that the voltage and capacity of the power supply are adeguate to the power absorbed by the oven.

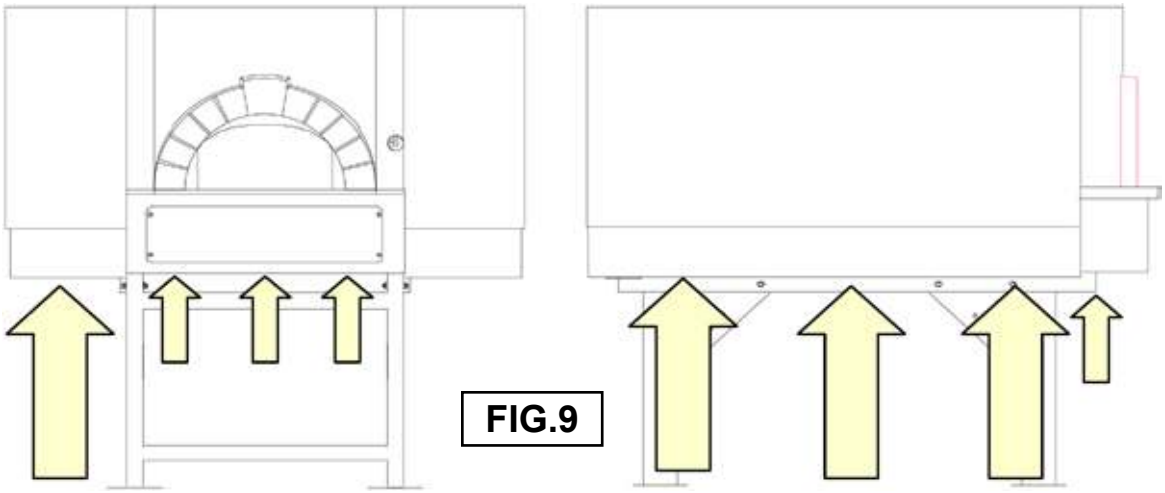


FIG.9

2.5 OVEN POSITIONING

This oven belongs to the group of combustion ovens therefore it must necessarily be placed in a well-aired room, following the regulations issued by the proper offices.
Beside consider that the access to this oven burners maintenance is in the bottom through the orifice made in the carrying structure protected by a removable metallic grill and corresponding to the internal position of the burner. An engineer must do a periodical maintenance of the burner through this opening and it is necessary to make sure that this opening remains accessible and that it is not occluded so that air can go through it.
- The area under the shelf that contains the “CONTROLLER” must be always free from any obstruction, because it is near the underfloor burner air outtake of the oven.
Through this area you e only allowed to attach the feeding gas pipe.
- The area corresponding under the crown burner must be always free from any obstruction, it is near the crown burner air outtaken of the oven, and it must be accessible for maintenance(FIG. 9).



PAY ATTENTION!!! THE OBSTRUCTION, EVEN IF PARTIAL, OF THESE AREAS ENDANGERS THE GOOD WORK OF THE BURNERS AND ITS SAFETY!

2.6 OVEN DECORATION DIRECTIONS

The oven could be covered with various material as following picture, the frontal panel and the other parts that are required to stay accessible cannot be compromised by any covering (FIG.10). Always follow the recommended instructions and do not hesitate to contact the manufacturer for further information.



FIG.10

Chapter. 3 Installation

3.1 WIRING AND ELECTRICAL HOOK-UP AND POWER ABSORPTION

The electrical plant and electrical hook-up operations must be performed by a qualified electrician.
The power absortion of this oven range “PG” is of 4 A .
The power supply must be 220V +/- 10% at 50/60 Hz.
For safety reasons adhere to the following indications:
- With the oven comes a power cord .
- ceck that the electrical plant is suitably sized for the absorbed power of the oven.
- if the electrical and the plug of the appliance power cord are incompatible, change the soket with a suitable and approved component.
- Ceck the position of single phase in the electrical oven wiring (see diagram), the digital gas control CVI system admits its right position only!
- do not use reductions or multi-way adapters.

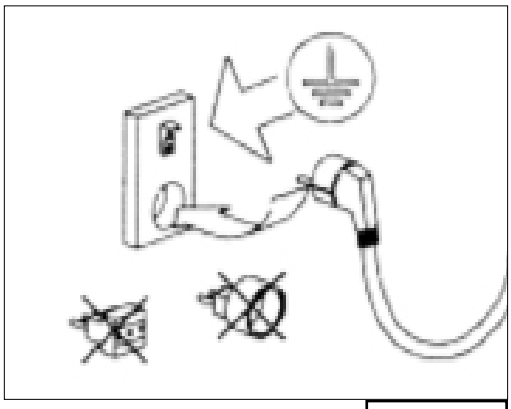


FIG.11

IMPORTANT*: It is important to connect the appliance correctly to an efficient earth system executed in compliance with the relevant legislation!*

3.2 DIAGRAMS

The last page of this manual contains the electrical diagram for the oven

THE DIAGRAM IS FOR THE USE OF SPECIALIZED PERSONNEL RESPONSABLE FOR SPECIAL MAINTENANCE WORK.

3.3 LIST OF COMPONENTS

1.	Transformer 24V dc	MF.01.003/048
2.	Line filter	MF.02.001
3.	Inteltouch MF - S	MF.01.024
4.	Network filter	MF.02.002
5.	Dome temperature probe	MF.01.006
6.	General PLC	MF.01.005
7.	Dome Relay R1	MF.01.010
8.	Dome Relay R2	MF.01.010
9.	Ignition control Dome burner	MF.02.007
10.	Dome safety gas valve	MF.02.004
11.	Modulplus	MF.02.004
12.	Dome burner Hi-Low Flame Modulator	MF.02.005
13.	Fuse 1 A	MF.01.050
14.	Fuse 2,5 A	MF.01.051

3.4 EXHAUST OF COMBUSTION PRODUCTS

The apparatuses are provided with a chimney for the exhaust of the products of combustion which must be connected in one of the following ways provided for by the installation regulations in force.
TYPE “B” APPARATUSES (SEE TEST DATA PLATE)

1) Natural drawing
Connection to a chimney with natural draught, in perfect working order through the anti-wind connection, with exhaust of the products of combustion directly outside. (see fig. 12).

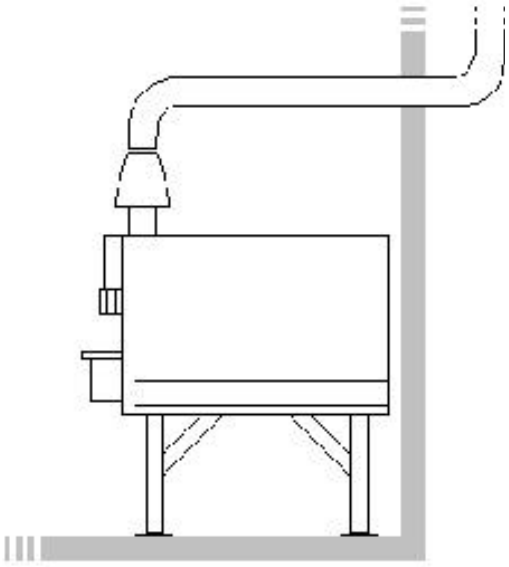


FIG.12

2) Forced direct drawing
Connection to a chimney with forced draught, through the anti-wind connection. (see fig. 13).
The gas feeding of the oven must be directly interlocked to the forced drawing system and must stop if the feeding flow goes below the values prescribed at point 4.3 of standard UNICIG 8723.
The gas feeding of the apparatus must be restored only manually.

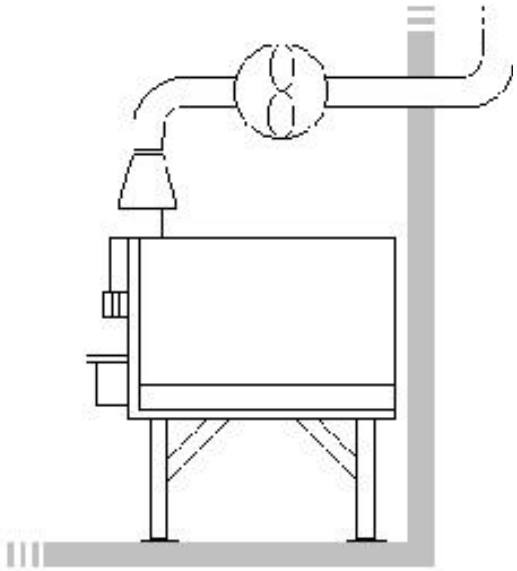


FIG.13

3) Forced drawing under the extractor hood
In case you installed the oven under the extractor hood, one end of the exhaust flue of the apparatus must lie at at least 1.8 m high from the support surface of the apparatus (ground), the section of the outlet of the products of combustion exhaust flues must be placed within the base perimeter of the same extractor hood (see fig. 14).

The gas feeding of the apparatus must be directly interlocked to the forced drawing system and must stop if the feeding flow goes below the values prescribed by the installation regulations. The gas feeding of the apparatus must be restored only manually

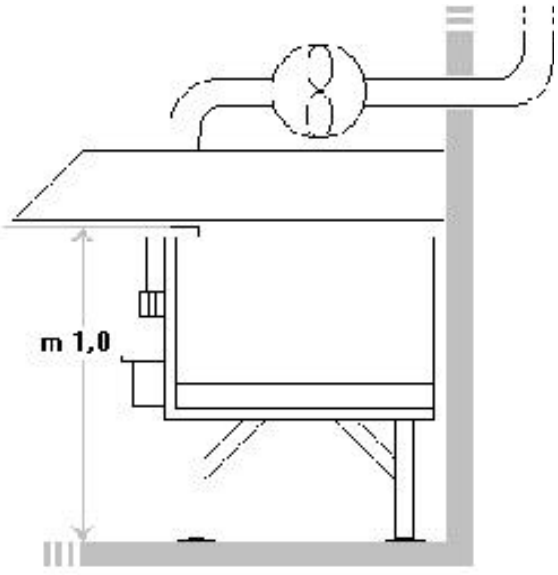


FIG.14

3.5 TECHNICAL DATA BURNER

CROWN BURNER				
Ref./ Mod	NOMINAL CAPACITY Kw 21		REDUCED CAPACITY Kw 5	
	MAIN INJECTOR BURNER DIAMETER 1/100 MM		POSITION PRIMARY AIR MAIN BURNER MEASURES “X” %	
	LIQUID GAS G30/ G31/30/37 mbar	NATURAL GAS G20 (20 mbar) G25 (25 mbar)	LIQUID GAS G30/ G31/30/37 mbar	NATURAL GAS G20 (20 mbar) G25 (25 mbar)
PG75	2 x 140	2 x 220	50%	50%
PG100	2 x 140	2 x 230	80%	75%
PG110	3 x 140	3 x 250	100%	75%
PG130	3 x 150	3 x 250	100%	75%
PG150	3 x 150	3 x 260	100%	75%
PG180	6 x 150	6 x 260	100%	75%



3.6 OVEN SETTING

As this oven belongs to the group of combustion ovens, it must be placed in a well ventilated place, according, anyway, to what established by law from the responsible offices.

3.7 OVEN PRE-ARRANGEMENT

Our ovens come already fitted to the type of gas specified by the purchaser. In case the available gas were different from the one the apparatus has been fitted for (see test data plate) proceed with the oven adjustment for other types of gas.

3.8 OVEN ADJUSTMENT FOR OTHER TYPES OF GAS

In order to carry out this operation an engineer must replace the nozzles of the two burners and must mark the changes on the running test data plate. In case this operation were necessary consult either the assistance technical service of the firm or your retailer.
NEVER SWITCH ON THE OVEN IF THE GAS AND THE WORKING CONDITIONS WERE NOT THOSE GIVEN IN THE TEST PLATE SET ON THE OVEN!

3.9 GAS CONNECTION

The connection to the ¾" G ISO R7 junction of the apparatus can be either stationary or it can be disconnected through a type-tested stopcock.
The pipe section must be proportioned to the length of the pipe and to the gas flow of the apparatuses that it must feed. It must however be placed in accordance with standards UNI-CGI 8723.
For LPG gas it is necessary to place on the feed pipe a pressure regulator of proper capacity.
In case flexible ducts were used they must be made of stainless steel and type-tested.
After completing the gas connecting you must carry out a tightness test using a leak finder spray.



FIG.15

3.10 TECHNICAL PROPERTIES

The data plate is set either on the dashboard or on the right side of the apparatus.
- Category of the apparatus : B
- Feed pressure: Buthane/Propane (G30/G31) 30/37mbar
  Natural gas *H* (G20) 20 mbar
  Natural gas *L* (G25) 25 mbar

TABLE NUMBER 1: AIR FOR THE COMBUSTION

Ref./ Mod	Oven Potentiality	L.P.G. Consupmtion	Natural Gas Consupmtion	Air for the Combustion
PG75	13 kW	1,1 Kg/h	1,8 Mc/h	54 Mc/h
PG100	19 kW	1,4 Kg/h	2 Mc/h	60 Mc/h
PG110	21 kW	1,6 Kg/h	2,2 Mc/h	66 Mc/h
PG130	28 kW	2,2 Kg/h	3 Mc/h	90 Mc/h
PG150	34 kW	2,7 Kg/h	3,6 Mc/h	108 Mc/h
PG180	68 kW	5,4 Kg/h	7,2 Mc/h	216 Mc/h

3.11 FEEDING PRESSURE CHECK

The feeding pressure is measured with a manometer with liquid column (for example a U manometer, with minimum resolution of 0.1 mbar).
- After removing the dashboard, remove the screw which holds the feeding pressure tube which is set at the entrance of the cock and of the thermostat.
- Connect the U manometer.
- Start the apparatus up according to the use instructions.
- Measure the feeding pressure.
- Remove the U manometer.
- Tighten the screw back.

3.12 CHECK OF GAS LEAKS

After the installation operations it is necessary to check that there are no gas leaks in the room ; you can check brushing some soapy water on the junctions ; soap bubbles will show the smallest leak.
Another way to find gas leaks consists in checking on the gauger (if there is one) : in a 10 minutes testing time the gauger must not show any gas flow.



WARNING : NEVER USE ANY FLAME TO LOCATE GAS LEAKS !

Chapter. 4 Oven's operating

4.1 APPARATUS SAFETY DEVICES

Our oven is equipped with two digital safety gas control systems named "Combinated Valve and Ignition" (CVI). Eachone of these systems controls trought the correspondent burner and thermostate crown and Bedplate oven temperature.

The CVI controls and performs all the functions required for safe ignition, flame supervision and for safely regulating the gas flow to the burner.

The CVI consists of a gas valve and a dedicated ignition control whic is connected directly on to it.

The gas control can handle the three gas families, manufactured gas, natural gas and LP gas.

The CVI that controls the crown burner has been equipped with an extra pressure regulator, named electric modulating pressure (MODULPLUS), it controls between minimun and maximum outlet pressure gas supply to the burner, it depedent on the electrical signal coming from another instrument named "FLAME MODULATOR".

The minimun and maximum burner pressure are mechanically adjustable to guarantee good burner performance.FIG.17 shows the crown safety gas valve as configurated for the oven crown burner.

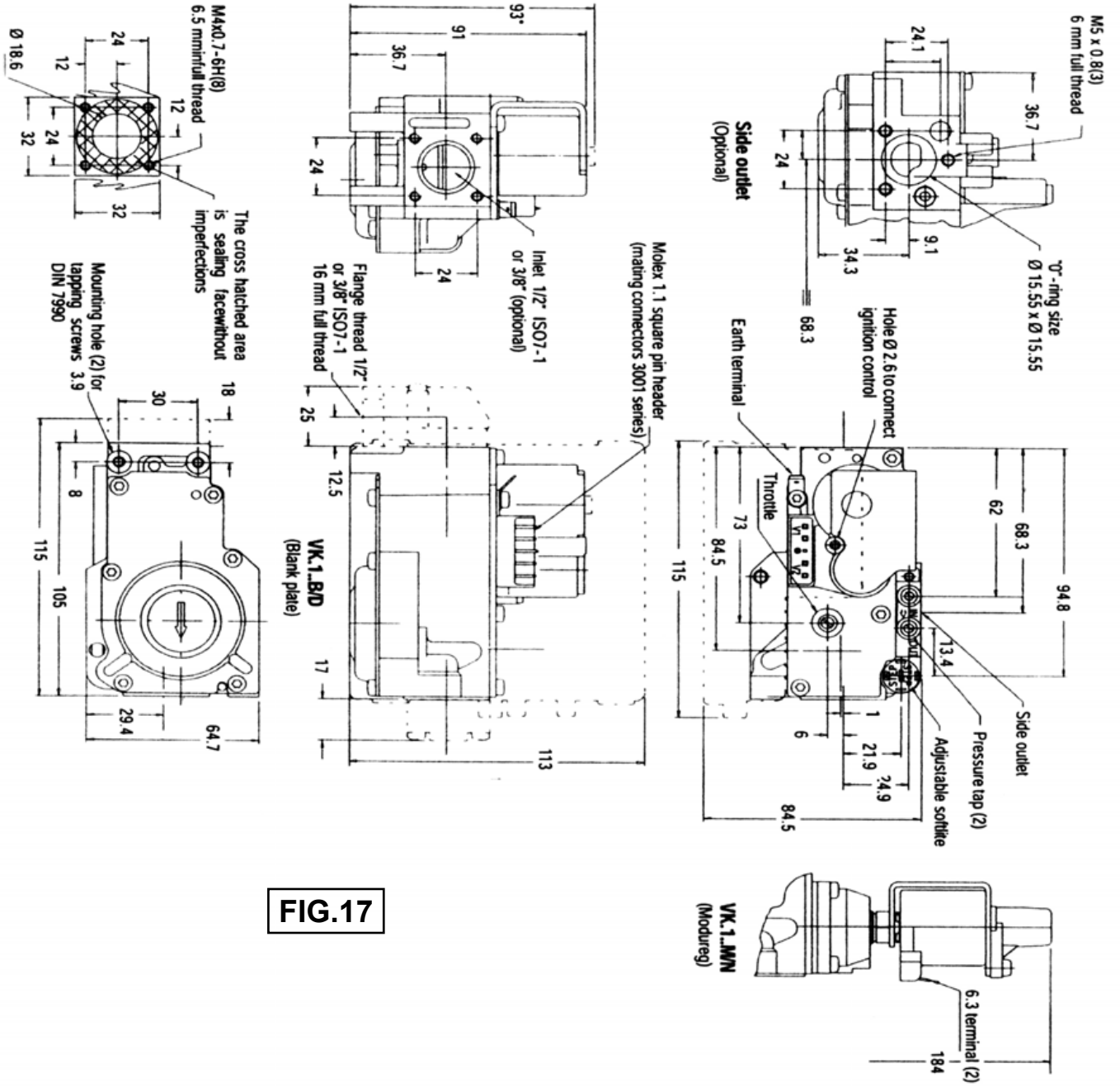


FIG.17

4.2 CROWN BURNER HI-LOW FLAME MODULATOR.
The crown burner intensity flame can be regulated by the User through this Flame Modulator.
Its frontal knob allows the User to increase or decrease the flame of crown burner.
This FLAME MODULATOR controls the MODULPLUS pressure gas regulator that is operating on the safety gas valve system (CVI).

4.2/1 OPERATING DIRECTIONS
- Lighting ON the oven the Flame Regulator will start from a pre-adjusted position
- At following burner restarting cycle allowed by thermostate, the Flame Modulator will remain at the percentage manually set on its front keypad.



FIG.18

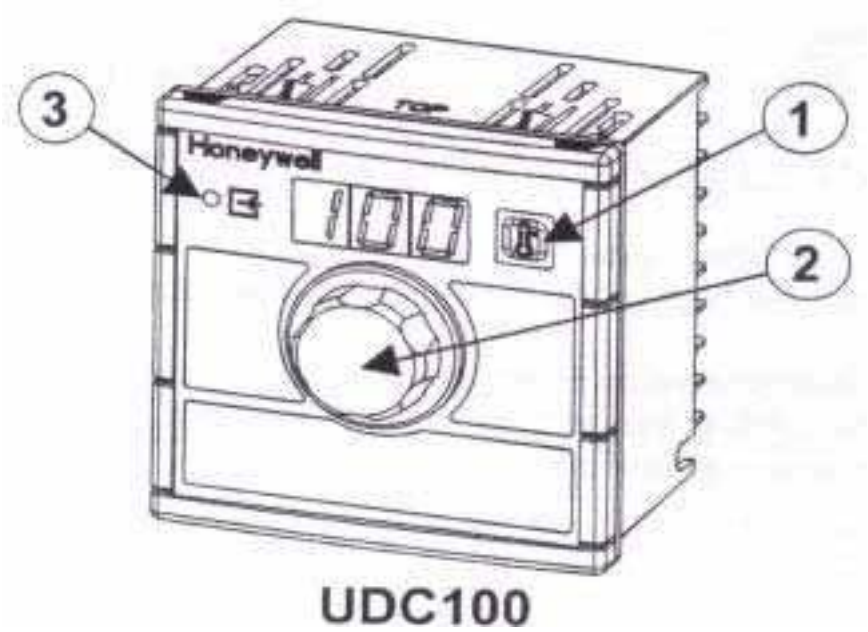


FIG.18/A

4.3 SETTING THE OVEN DOME TEMPERATURE
To set the temperature of the oven dome (top), press button 1 (Fig. 18/A); the setting will flash on the lower display and can be modified by turning control 2. When the desired value is reached, the display will flash for five seconds, after which the new setting will be memorised automatically. LED 3, shown in Fig. 18/A, remains lit until the temperature of the cooking area reaches the level set on the thermostat.
.

4.4 MODUPLUS: ADJUSTMENT, CHECKOUT AND MAINTENANCE.

- Adjustments should be made by qualified persons only.
- Allows time for pressure to stabilize before making adjustments
- It is recommended that the Moduplus is operated a few times to ensure correct setting.
- Remove cap before adjustment.
- Take care that after any adjustment cap is mounted.

WARNING

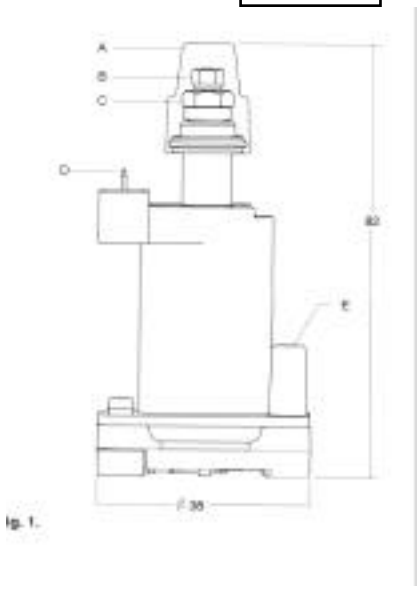
DO NOT DISMOUNT PARTS OF THE MODUPLUS.
DISMOUNTING CAN CAUSE MALFUNCTION OF THE MODUPLUS

The maximum pressure setting must first be adjusted to ensure that burner will safely light up, then the minimum pressure setting can be adjusted.
Any adjustment of maximum pressure setting influences minimum pressure setting.

ADJUSTING THE MAXIMUM PRESSURE SETTING:

- Make sure that the burner is in operation and the Modulplus coil is energized with maximum current.
- Dismount the cap “A”
- If maximum rate pressure needs adjustment then use an 8 mm wrench to turn adjustment screw for maximum pressure setting clockwise to increase or counter-clockwise to decrease pressure, until desired maximum outlet pressure obtained.
- Disconnect elecrical connection of Modulplus.
- Check minimum pressure setting and readjust if necessary.
- Mount the cap “A”

FIG.19



ADJUSTING THE MINIMUM PRESSURE SETTING

- Make sure that the burner is in operation and the modulplus coil is energized with minimum current.
- Dismount the cap “A”
- If minimum rate pressure needs adjustment use a 8 mm wrench to mantain in its postion the maximum adjustment screew, then use an 5 mm wrench to turn adjustment screw for minimum pressure setting clockwise to increase or counter-clockwise to decrease pressure, until desired minimum outlet pressure obtained.
- Check maximum pressure setting
- Check minimum pressure setting and readjust if necessary.
- Mount the cap “A”

CHECKOUT

After any adjustment, set appliance in operation and observe through some complete cycles to ensure that burner system components functions correctly.

MAINTENANCE

It is required to check yearly the minimum and the maximum setting and readjust them if necessary.

Chapter. 5 User's instructions

5.1 OVEN OPERATIVE INSTRUCTIONS

Once the engineer has completed the correct installation of the oven and has carried out the functional inspection and operating ceck, the oven is ready to be turned on by the User.



The staff who run the oven must learn the instructions given in this manual in order to be able to run this oven safely and autonomously. The oven you are now learning to use has been built with a scrupulous handicraft workmanship we recommend to use it with care so that it lasts longer safely works .

5.2 SAFETY GAS SYSTEM AND OVEN CHECK

The burners installed in your oven have been treated in a way that they can work as safely as possible thanks to the combined action of its CVI - Combined Valve Ignition.
This system provides a programmed safe light up, flame supervision and regulation of gas flow to the main burners of the oven.
Once the burner switch has been turned "ON", if the thermostate that controls the oven temperature (crown or bedplate) gives its consent, the CVI system starts with burner lighting phase, the system will start the main burner with a programmed lighting cycle of 10 seconds time, during this phase the CVI throught the flame sensor electrode try to detect the flame on the main burner that must be started by the spark electrode.



The flame detection and spark electrodes are fitted on the burner throught a metallic arm, do not touch or hit on the electrodes. It would cause the oven stop until the intervention of an engineer.

Every time that during a spark period of 10 seconds the CVI gas controls do not detects any flame established on the main burner, it will stop the gas flow to the burner.
In this case of failed lighting operation, the red reset press button will be light on.
After 10 seconds only, pushing on the reset button will be possible to restart a new lighting phase.
The reset button red light will be "OFF" and the CVI will operate a new burner lighting operation.
This meanwhyle it's not possible to restart the burner, this is the purge time, it is necessary to ensure safely burner lighting operations.

The thermostate installed, controls separately the oven temperature crown, it allows or not the burner operating mode depending of the temperature value set on its front keypad.
The output light on the frontal keypad thermostate shows the actual status burner,
- light ON for depending burner ON
- light OFF for depending burner OFF

The Crown Burner is normally installed inside the oven on the left . Its intensity flame can be regulated throught the flame modulator, its operating is always dependending by the CVI Crown Burner System and Crown Thermostate conditions.



The oven lighting operation of the crown burner is admitted only if oven manual door it is totally removed by the door opening.

5.3 THERMAL OVEN SYSTEM AND PREHEATING PHASE

The oven you are going to use belongs to the type called “stone heart oven with direct combustion”.
This means that the heat source which enables the cooking is set inside the cooking chamber and that the cooking chamber is very heavy and made of refractory stone because of its structure.
This implies that its mass is heated by the gas burners of which lies inside the cooking chamber.
The burner keeps the temperature constant inside the oven and bakes because of radiation the food which is put inside the oven ; this gives the baking a typical characteristic, makes it simple and represents a cheap way of baking without equal.
In case you are taking the oven to the right temperature for the first time, you must carry out a preheating phase.
This means that your new oven needs to let out the humidity which lies inside its structure, both in the refractory material of the cooking chamber and in the mineral fiber of the insulating shell.
In practice you must gradually take the oven to the right temperature, preheating it slowly for 24 hours in order to raise its temperature from the room temperature of the cold oven up to around 300°-350° C which is the oven running temperature.



Do not bake anything in this phase, in this period the oven needs to neutralize any possible residual products of past processing inside the cooking chamber.



During this phase the oven will let out a great quantity of steam ; therefore a good aerification of the room where the oven is will be necessary in order to avoid the condensate in the room.
This phenomenon will last for the first 3 - 4 days of running - during which it will progressively diminish.
This is the rule, not an exception.

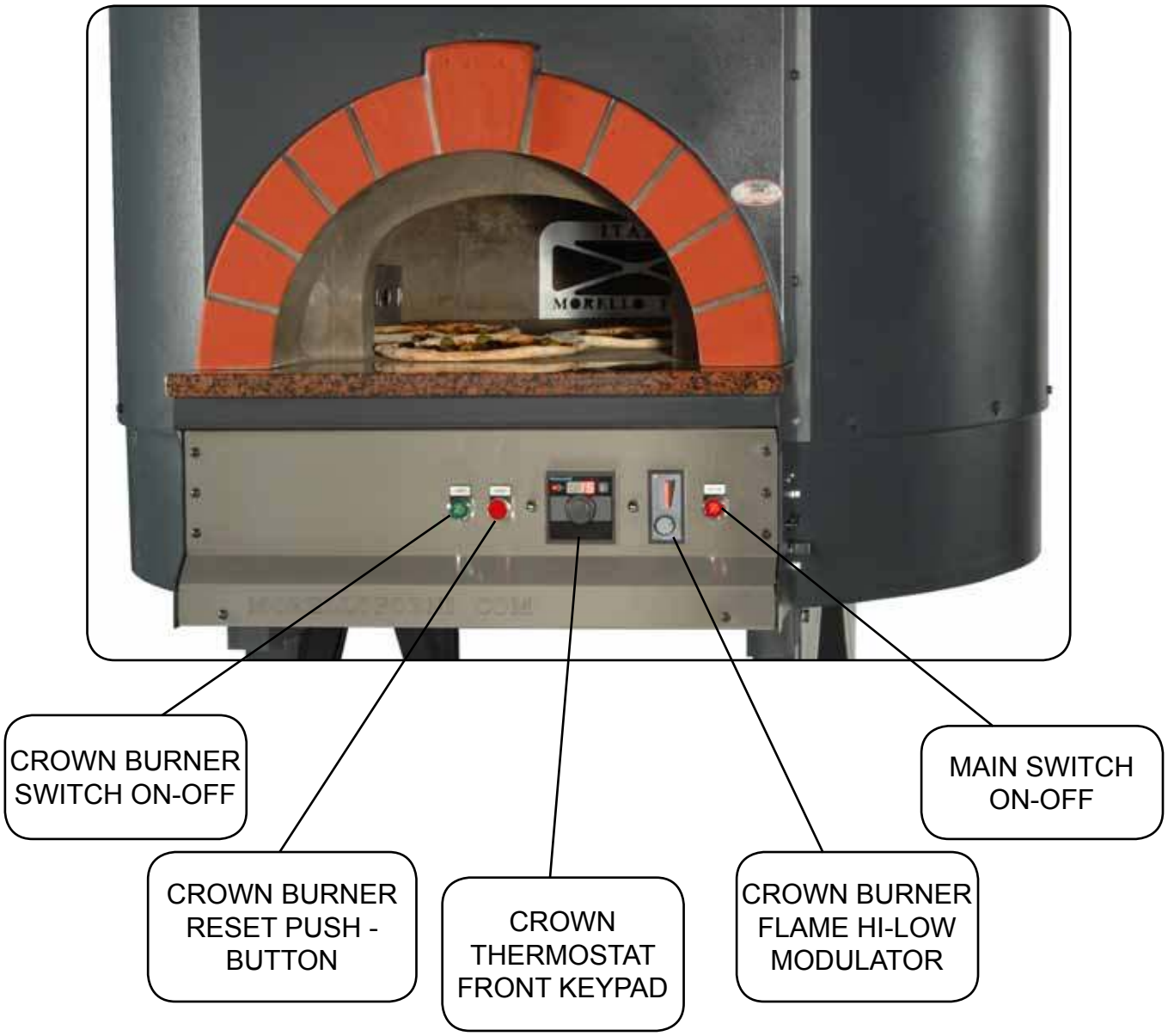


Look out for electric systems and condensate- and steam-sensitive materials which might either cause accidents or damage things or people.

5.4 CONTROL PANEL DESCRIPTION

On the oven frontal panel are positioned the oven control instruments accessable to the User.
Its configuration allow to the user a faster and easiear employ.
Each switch or button is lighten.
The thermostate set on the oven front takes the crown temperature;
On the left side of the thermostate are positioned the respective burner starting button ON - OFF and reset push-button which corresponds to the controlled burner.
On the thermostates right side are positioned the crown burner regulator and the main switch ON - OFF.

FIG.20



5.5 OVEN RUNNING OPERATIONS

1)STARTING THE CROWN BURNER

- remove from the oven door opening its manual door (if there positioned FIG 19).
- turn “ON” the feeding gas cock
- set “ON” the main power switch
- set “ON” the crown burner switch, if its thermostate setpoint temperature allows it, the CVI crown system will be enabled to light and stabilize the crown flame burner.
- After the first seconds of stabilization the flame can be manually adjusted operating on the flame modulator keys “UP” and “DOWN” as required by the User.
- setting the required maximum crown temperature the user can optimize and customize with the flame modulation the oven performances.

2) TURNING OFF THE CROWN BURNER

- To turn OFF the crown burner turn OFF the crown burner switch.

PAY ATTENTION: DO NOT EVER LIGHT THE BURNERS
IF THE OVEN DOOR OPENING IS CLOSED WITH ITS MANUAL DOOR !!!
ALL THE LESS SO AS PUT THE DOOR BEFORE THE OVEN DOORWAY
WHEN THE BURNERS RUN !!!



FIG.21



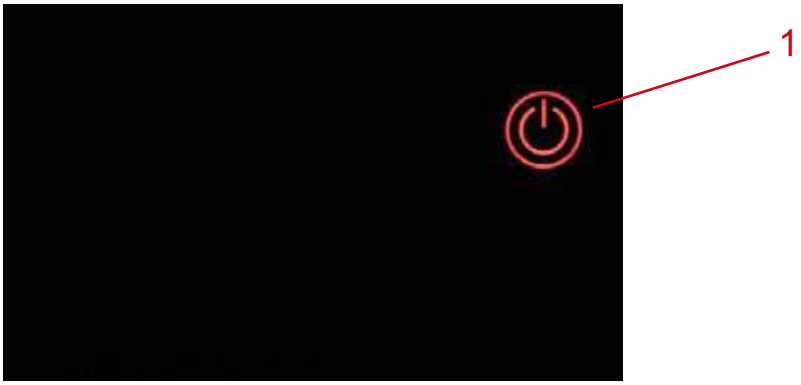
ONLY WHEN YOU TOTALLY SWITCH OFF THE OVEN,WE SUGGEST YOU TO CLOSE ITS DOOR OPENING WITH THE OVEN MANUAL DOOR, IN ORDER TO RETAIN THE INTERNAL OVEN TEMPERATURE.

5.6 OVEN CLEANING

1) before turning ON the oven, clean the oven bedplate area with an oven brush.
3) in case of some embers dropped on the cooking surface remove the biggest parts with a oven shovel and let the rest char. After some minutes remove the ash with an oven brush.
4) do not use water or any other type of liquid to clean the oven inside.
5) each time you take the oven up to the cooking temperature the oven neutralizes the aroma of the previous baking.
6) to clean the natural stone shelf of the oven use a damp cloth without cleanser.

Chapter. 6 Oven programming and control system "INTELTOUCH-MF10".
Control panel "Inteltouch MF10" is an advanced digital board control that enables the user to launch and monitor oven main function.
"Inteltouch MF10" system, by acoustic advice, light and colours intensity changes, numerical marks, can display oven status and programme.
User can activate or change functions by easy and direct one-touch, following instruction listed below.

6.1 OVEN START UP
Once plugged, control panel shows stand-by mode.



One touch on icon (1) "On/Off" activates dome and bedplate temperature releaver and relating status for thermostatic intervention system.
Start button shows own running status changing Color from red to green and V/V.



D.O.S. COMMANDS AND ICONS:

1) On/Off button
2) Dome burner flame modulator
3) Dome burner button
4) Dome temperature monitor
5) Value increasing button
6) Value decreasing

6.2 BURNER COMMAND DESCRIPTION

It is possible to activate the Oven gas burner by specific icon switch on/off burner.
Pressing relating icon (3) can be enable Relating burner switch on.
Actual switch on is managed by oven thermostatic System.
When button is green, burner is able to run.
When button is red, burner is unable to run.
Reflecting temperature, burner - when enable - can start To heat automatically the oven.
Yellow mark led is posted in the middle of icon.
When light on, said led marks thermostat intervention request based on selected temperature.
Only when enable the burner switch on automatically heating oven up to selected temperature refl ected bymonitor. When selected temperature is reached up Burner led in the middle of own icon switch off.



- Dome Burner: unable
- Dome Burner led: on
- Dome Burner status: OFF



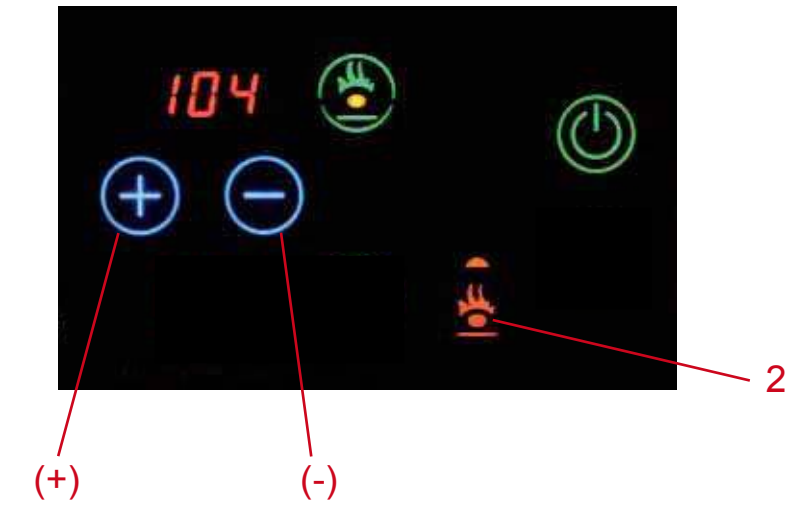
- Dome Burner: enable
- Dome Burner led: on
- Dome Burner status: ON

6.3 TEMPERATURE SELECTION

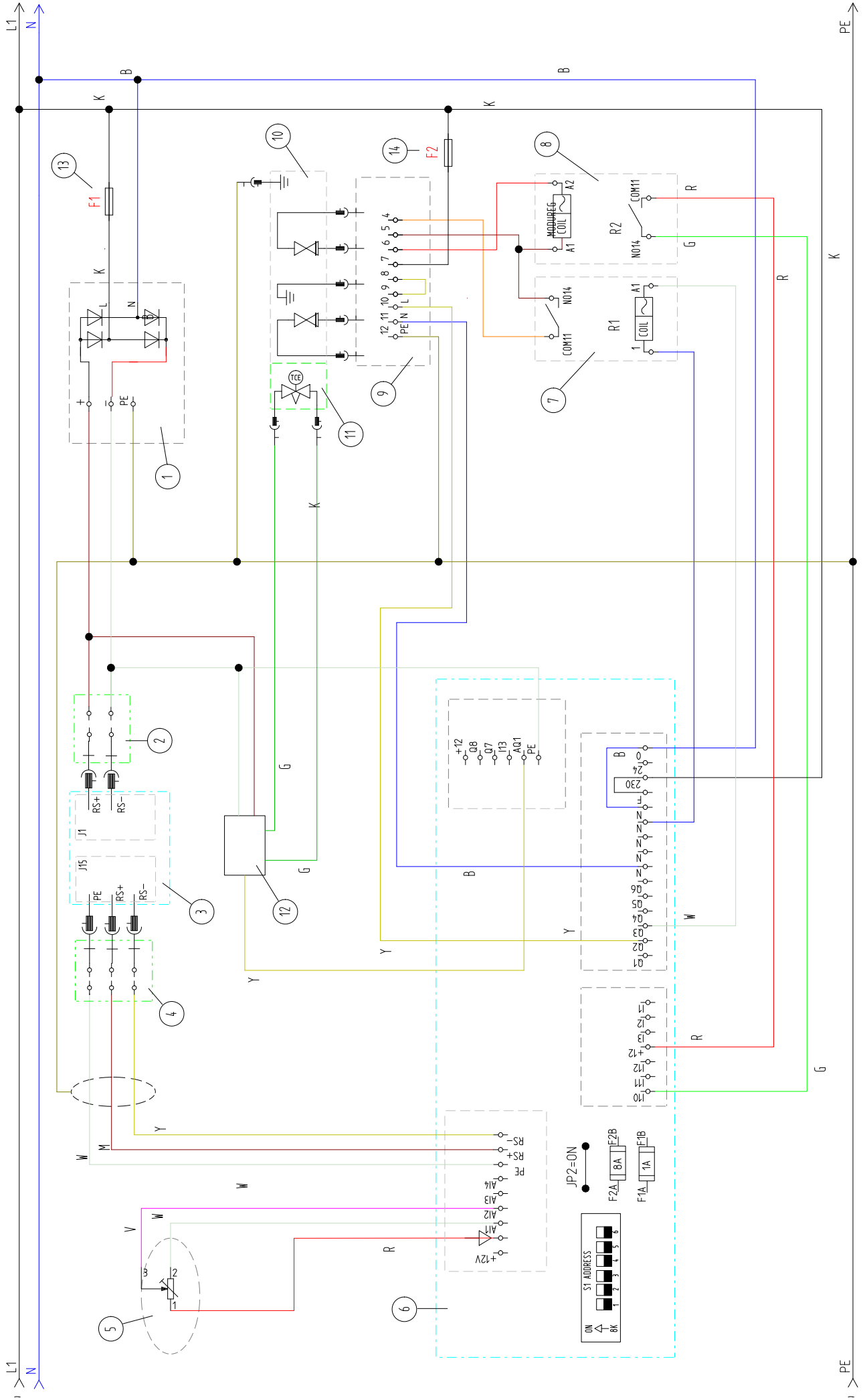
It is possible to select minimum temperature by a first touch of Temperature monitor and going on pressing (+) or (-) Increasing or decreasing the temperature as one likes.
After 5 sec. without any action relived display records parameter.
Flashing icon (4) showing active Change status for captioned value.
By selected temperature when enable to run, can Switch on to heat proper area.

6.4 DOME BURNER FLAME TUNING

Dome burner is modulating, fl ame can be settled Continuatively from minimum to maximum by fi rst Onetouch on icon (2) “Dome burner fl ame modulator” followed by one touch on (+)/(-) Buttons to increase and/or decrease as much As one likes fl ame enlargement.
Icon (2) pulse light showing active changing Status on value.
Scale made by a series of queued lights, Posted on top icon (2) lightning in sequence following action relieved for button (+)/(-) After 5 sec. Without any action releaved Selected flame level becomes rekord.






L1
N
PE
F1
F2
MODUREG
COIL
A1
A2
R1
R2
COM11
NO14
TCE
RS+
RS-
PE
JP2=ON
F2A
8A
F2B
F1A
1A
F1B
S1 ADDRESS
ON
+12V
+12
Q8
Q7
I13
AO1
230
24
Q1
Q2
Q3
Q4
Q5
Q6
I1
I2
I3
I4
I5
I6
I7
I8
I9
I10
I11
I12
I13
AI1
AI2
AI3
AI4
B
K
G
R
W
Y
M
V