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OUTDOOR OVENS FOR DOMESTIC USE
MODELS: 6050-…PRO / 6070-…PRO / 8070-…PRO

USER MANUAL

Installation, operation and maintenance

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ROUTINE AND NON-ROUTINE MAINTENANCE

Dear customer,

we would like to thank you for the preference you have given to our products. **This manual will allow you to install and use the oven you purchased in the best possible way and safely. We advise you to carefully read the following manual before carrying out the first ignition**. If you have any doubts or problems, please contact your dealer who will ensure the utmost cooperation and support.

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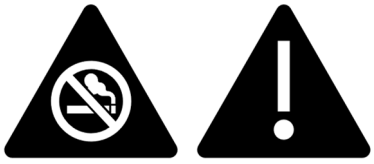
All work must be carried out under conditions of safety and with the gas line shut off and/or disconnected.



GENERAL WARNINGS

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNING: Improper connection as well as any alterations or improper maintenance can cause material damage to property or persons and even death in extreme cases. Read the instructions carefully before installing and using the appliance.

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

- The identification plate, including technical data, serial number and marking is visibly affixed to the appliance. The plate must never be removed.

- Before operating the appliance, it is mandatory to remove all protective films present.

- Absolutely avoid the use of steel sponges and sharp scrapers to avoid damaging the surfaces. Use normal, non-abrasive products, possibly using wooden or plastic tools. Rinse thoroughly and dry with a soft cloth or microfibre cloth.

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

- Use cutlery and tools that are resistant to high temperatures.

- Place the oven on a flat surface.

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

- The installation of the product must ensure easy access for cleaning.

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

- Do not allow children to approach the appliance during operation, DANGER OF BURNS or to play with it even when off.

Do not insert sharp metal objects (cutlery or tools) into the slits of the appliance.

- The furnaces, although they have insulating material between the two layers of steel, may overheat outside.

- Make sure the oven is positioned away from objects and materials that may be damaged by heat. Do not place flammable materials in the area of the floor in front of the oven, protect the floor with fireproof material if it is made of flammable material.

- Do not store flammable material on the trolley shelf (if present) under the oven.

- Manoeuvre the door by holding the handle. Do not touch external surfaces or flue when in use.

- Do not use flammable liquids near the oven.

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

- Do not use the oven in case of abnormal operation or suspected breakage.

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

- Do not lean or place objects in the oven, their stability may be compromised.

- Do not use naked flames near the oven.

- In case grease catches fire, stop the power supply and leave the oven door closed until the fire extinguishes.

- Wear heat-resistant kitchen gloves when using the oven.

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

- Do not leave the appliance unattended during cooking, which may release grease or oils. Fats and oils may catch fire.

- Do not obstruct the openings, ventilation and heat disposal slots where present.

- When in use, for ovens with integrated base (trolley), remember to lock the wheels using the brake.

SAFETY WARNINGS

READ ALL THE INSTRUCTIONS BEFORE INSTALLING AND USING THE PRODUCT.

Read the entire manual before proceeding with installation. Failure to follow these procedures could result in damage to property and persons and possibly death. Contact the competent authorities regarding any installation restrictions.

ONE OF THE MAJOR CAUSES OF FIRES INVOLVING THE OVEN IS DUE TO FAILURE TO OBSERVE MINIMUM DISTANCES FROM COMBUSTIBLE MATERIALS OR INCORRECT INSTALLATION. IT IS ESSENTIAL THAT THIS OVEN IS INSTALLED IN ACCORDANCE WITH THESE INSTRUCTIONS.

FOR YOUR SAFETY: Do not deposit or use gasoline or other flammable vapours or liquids in the vicinity of this or other appliances. Keep the area below and around the appliance free from combustible materials.

CAUTION: Improper connection as well as any alterations or improper maintenance can cause material damage to property or persons and even death in extreme cases.

GAS LEAKS MAY CAUSE FIRE OR EXPLOSION AND CAUSE SERIOUS OR FATAL PERSONAL INJURY, OR PROPERTY DAMAGE.

CAUTION IF YOU SMELL GAS:

1. Immediately shut off the gas supply.
2. Extinguish any open flames.
3. Open the oven door.
4. Contact a specialist technician.

CAUTION:
When the gas oven is not in use, shut off the gas supply valve, and do not store unused gas cylinders nearby, even when empty.

WARRANTY

In compliance with Italian and European regulations, ovens are covered by the legal guarantee, payable by the retailer, 24 months from the date of purchase. After the 24-month warranty period, all repairs will be borne by the consumer.

YOU ARE REQUIRED TO KEEP THE RECEIPT OR PURCHASE INVOICE TO BE SHOWN TO THE RETAILER. WE RECOMMEND THAT YOU NOTE DOWN THE SERIAL NUMBER ON THE PRODUCT IDENTIFICATION PLATE.

Good maintenance and proper use can help prolong the shelf life of the product. It is advisable to store the oven indoors in the winter months to protect it from the elements. If this is not possible, protect the oven using a breathable, waterproof tarpaulin.

The warranty DOES NOT apply in the following cases:

• If the oven is NOT properly used and installed as described in this manual.

• In the event that the oven has been tampered with in any way, voluntarily or involuntarily.

• In the event that adequate maintenance has not been carried out. Damage to the burner due to cooking residues or the use of other fuels is not covered by the warranty.

• In the event that the oven, for any reason, has been altered and is no longer in the condition found when the product is delivered.

• If you HAVE NOT used only the recommended fuel. Do not use liquid charcoal for barbecue, chemicals or other fuel.

• In the event that the damage is the result of the use of chemicals inside or outside the oven.

• The door is not under warranty.

• Damage due to exceeding the indicated temperature of the pyrometer supplied. Above 450°/500°C (840°/1000°F).

• If components not produced or recommended by the manufacturer are used.

• Damage to non-functional and decorative parts that do not affect normal oven use, including scratches and colour differences.

• In the event that the plate is removed, modified or rendered illegible.

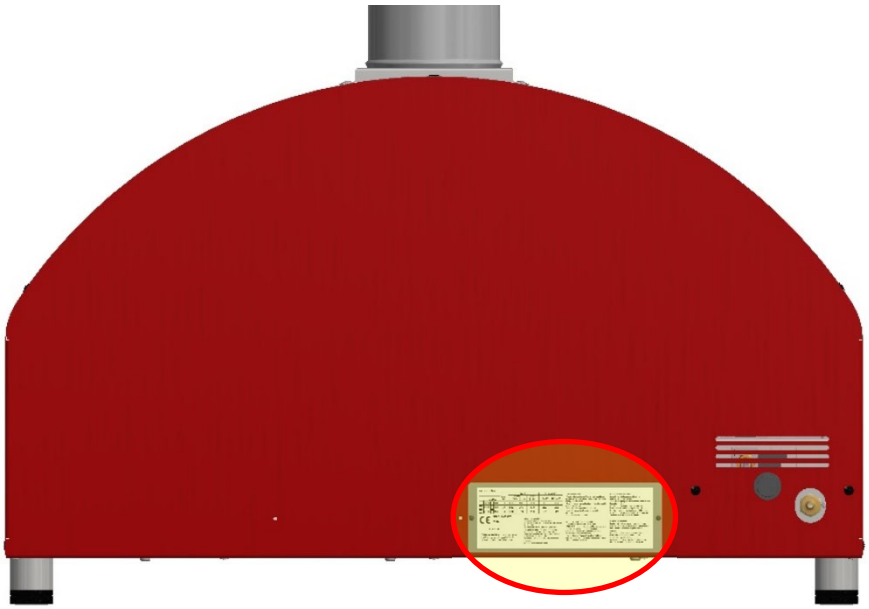
• Tables are not covered by warranty, additional spare parts can be purchased on request.

NOTE DOWN THE MODEL, SERIAL NUMBER AND DATE OF PURCHASE FOR FUTURE REFERENCE:

model*: ……

serial number*: ……..

date of purchase: ……..



*The data plate is visible at the rear of the oven.

INSTALLATION (FOR EXTERNAL USE ONLY)

WARNING: Oven exterior walls may reach temperatures above 50°C (120°F) any flammable materials must not be within 1 meter of the oven. **It is recommended to place the oven during use at a sufficient distance from flammable materials or materials that may be damaged by heat.**

IMPORTANT: Exposure to strong wind or draughts could alter the performance of the oven.

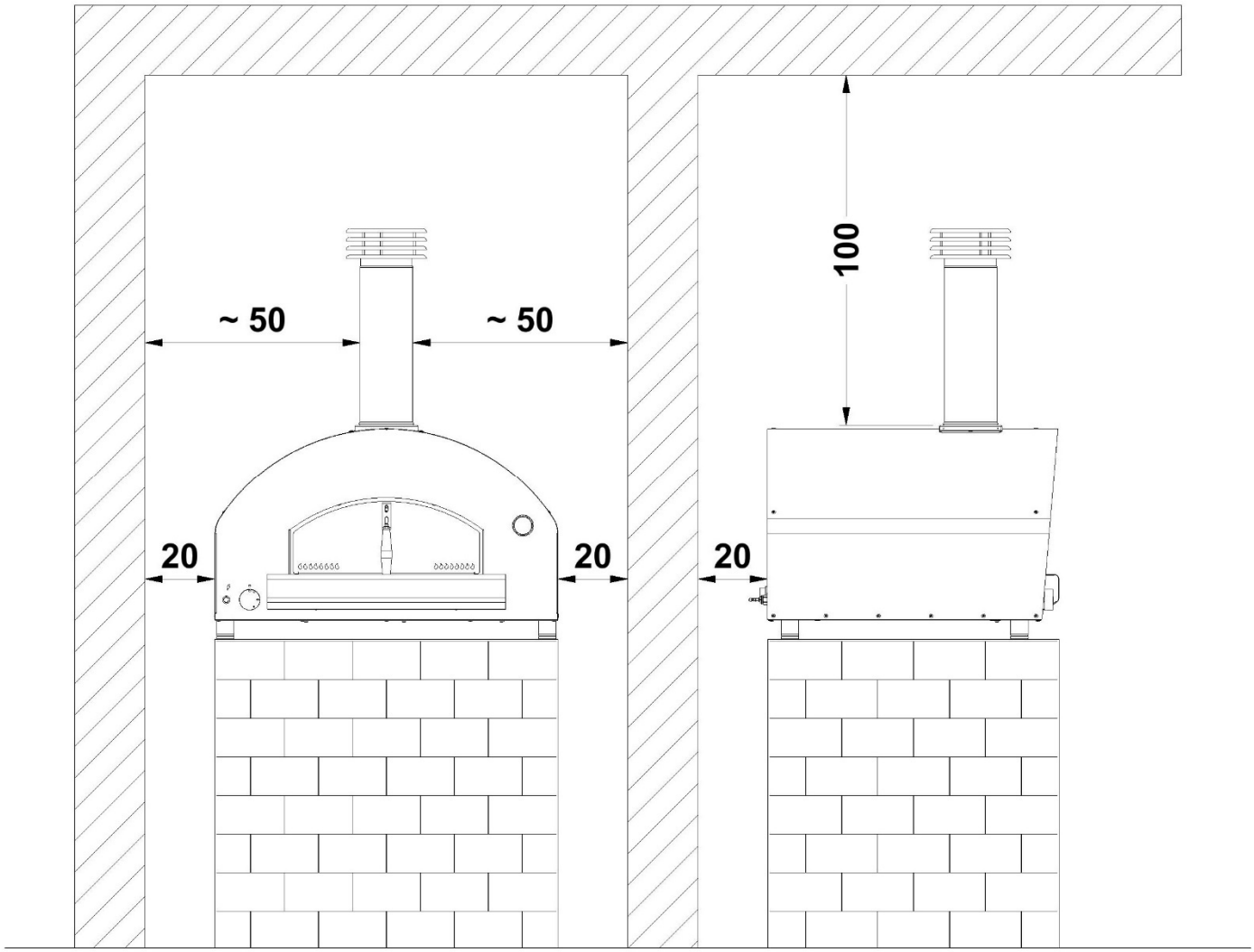
IMPORTANT: Do not extend and/or connect the chimney to an existing one.

IMPORTANT: Place the oven on a flat surface and make sure it is perfectly stable. Accidental movement when in use can be extremely dangerous for persons and property.

IMPORTANT: Place the oven at a minimum distance of **20 cm** from walls or any other equipment. Increase the minimum distance to **50 cm** around the flue and **1 m** from the top of the oven.

FREE-STANDING OVENS MUST BE POSITIONED ON TABLES OR OTHER FIRE-RESISTANT SURFACES OF ADEQUATE LOAD-BEARING CAPACITY (for weights refer to the product data sheet), **IF PRESENT, ADJUST THE FEET TO LEVEL THE OVEN ON THE SUPPORTING SURFACE.**

To facilitate handling and positioning, we recommend removing the chimney, the door and the tiles located inside the combustion chamber.


~ 50
~ 50
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20
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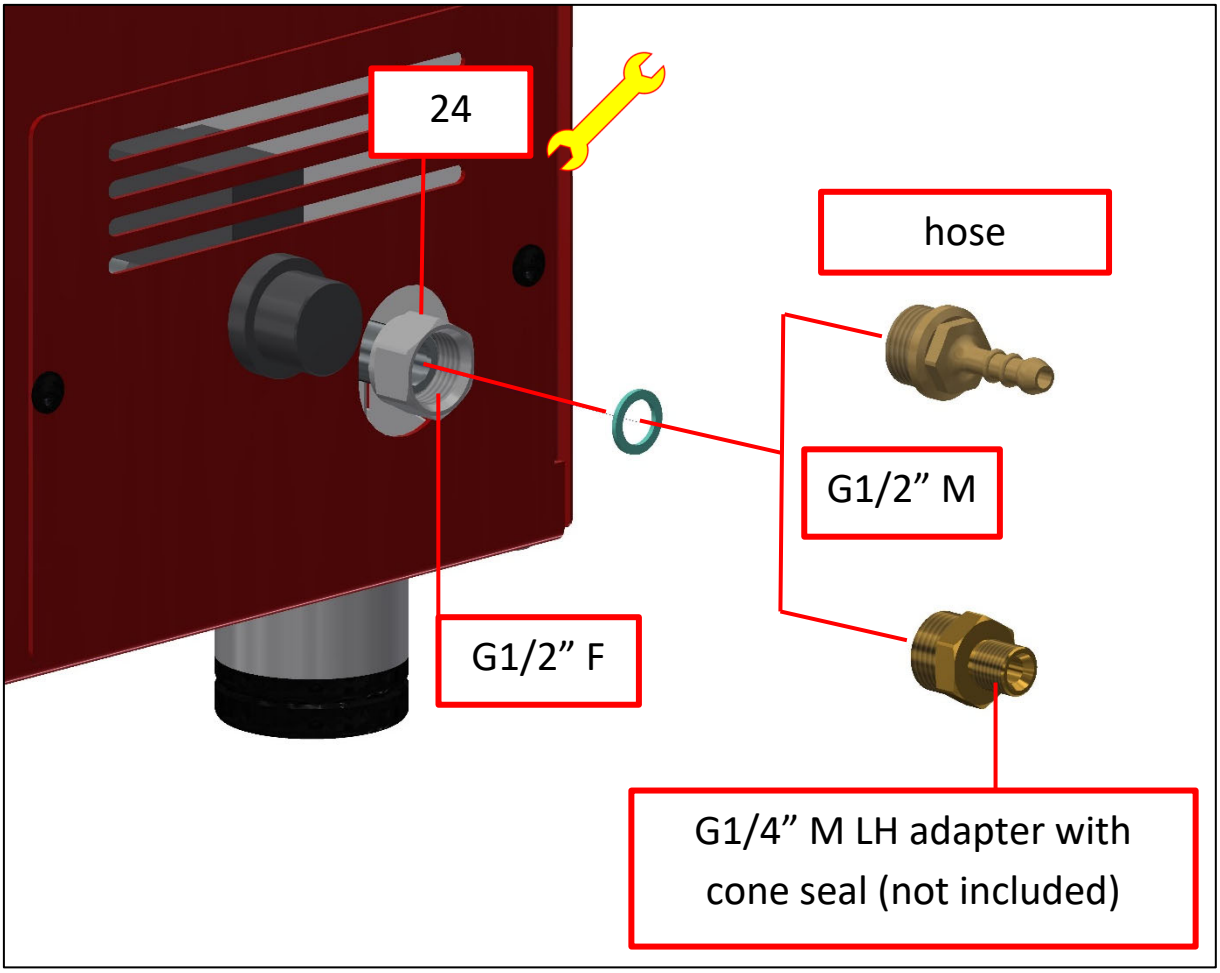
100

LPG CONNECTION

ONLY FOR LPG MODELS

CONNECT THE LPG CYLINDER TO THE OVEN

The cylinder, which is always equipped with a pressure regulator (not supplied), must be connected to the oven via a suitable flexible rubber hose (not supplied) between 60 and 150 cm in length. The inlet connection of the oven includes a G1/2" F thread on which a specific adapter can be attached to connect to the LPG cylinder according to the regulations of the country of destination.
In the example, we see a hose connection (not universally applicable) where the hose must be tightened with a clamp in order to avoid accidental losses or disconnections. The cylinder must always be equipped with a fixed calibration pressure regulator (not supplied) for the type of gas used and depending on the country of destination. Avoid twisting, bending or crushing the hose. If there are obvious signs of wear or the date of use imprinted on the tube has expired, replace it immediately.



PRESSURE REGULATOR (not supplied):
This appliance must be equipped with a pressure regulator in compliance with local/national standards and/or regulations with a nominal pressure output of:
29 mbar = CATEGORY I3+(28-30/37) Propane 37 mbar. Butane 28-30 mbar.
29 mbar = CATEGORY I3B/P (30) Propane/Butane 30 mbar.
37 mbar = CATEGORY I3B/P (37) Propane/Butane 37 mbar.
50 mbar = CATEGORY I3B/P (50) Propane/Butane 50 mbar.
NEVER USE AN UNREGULATED GAS SOURCE.

HOSE (not supplied)
The inlet pipe of the user must NOT be less than:
Ø½" = Ø14 mm for Natural Gas.
Ø¼" = Ø 8 mm for LPG (Max. length 1.5 metres).

LPG CYLINDER

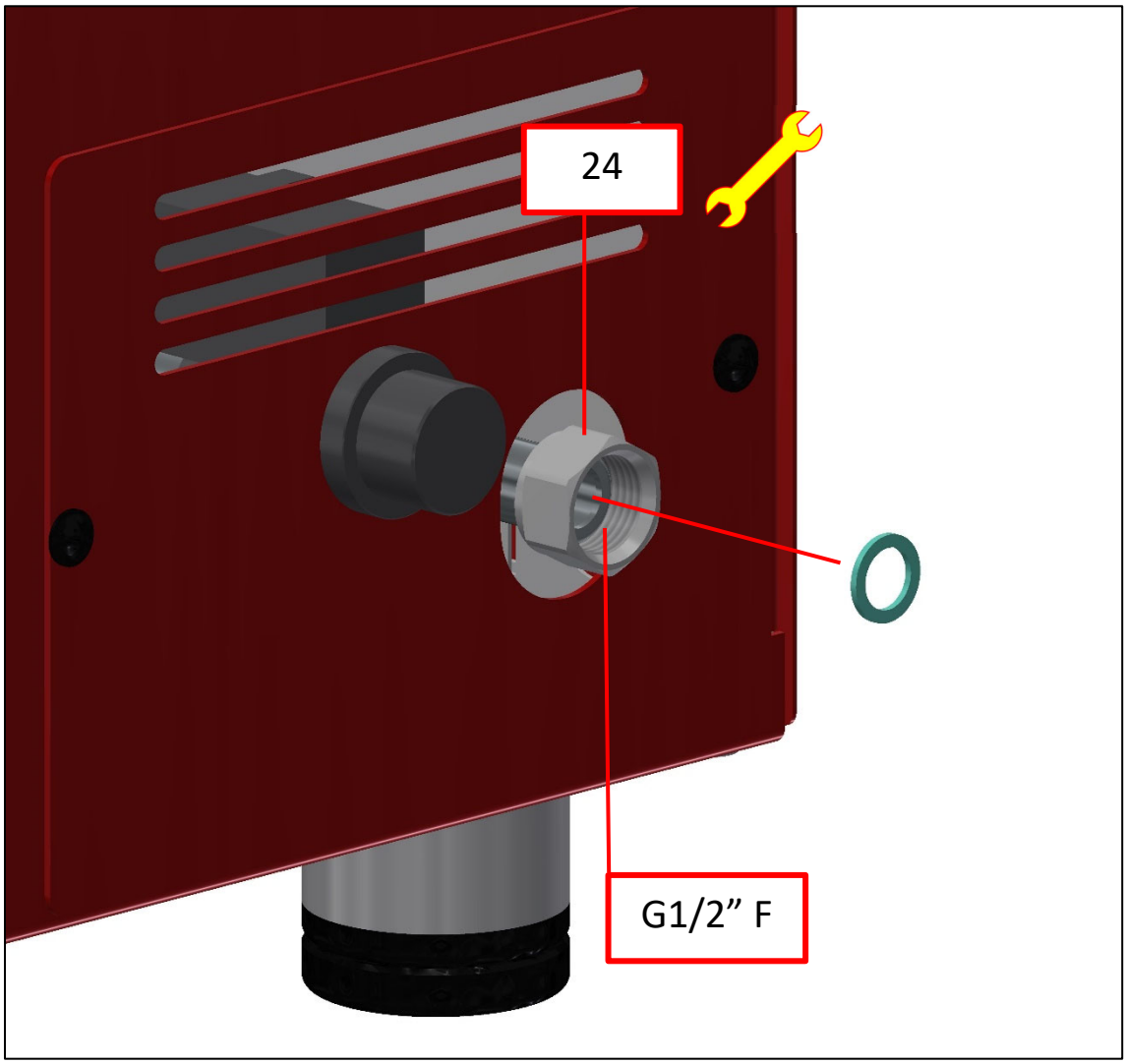
- We recommend using cylinders weighing no more than 10 kg when housed in an under-oven trolley.
- Max. permissible gas pipe length 1.5 m.
- Handle the cylinder with care. Never place it in a horizontal position as the valve may become damaged. This could cause serious safety issues. Always use the cylinder upright. When positioned horizontally, the cylinder may allow combustible liquid to reach the hoses, creating an explosion hazard.
- Place the cylinder always in an accessible location to facilitate opening and closing in an emergency.
- Do not subject cylinders to heat. The internal pressure could increase and exceed its safety limits.
- Do not store butane or propane gas cylinders (even when empty) in the home, basement or cellar. Propane gas is heavier than air, if there is a leak the gas will accumulate at the lowest level and become dangerous in the presence of a spark or flame.
- Do not store spare or even empty butane or propane gas cylinders near the appliance in use "**fire and/or explosion hazard**".

NG CONNECTION (natural gas)

FOR NATURAL GAS CNG MODELS ONLY

The oven can be fitted for natural gas operation on request when ordering. The conversion consists of fitting calibrated nozzles and minimum adjustment specific to the gas category. Approved countries and pressures are indicated on the following pages. Connection to a domestic natural gas line must be carried out in accordance with local regulations and only by qualified personnel. The gas line upstream of the oven must have a mandatory on/off shut-off valve. Connection to the oven can be carried out using rigid tubing (not recommended) or flexible hoses, the inlet thread diameter is G1/2” F with gasket seal. The gasket must be replaced each time the inlet pipe is replaced or after extended periods of non-use.

Always perform a leak test on new connections or after replacing pipes or gaskets.



STORAGE AND PRESERVATION

When storing the appliance for extended periods of time, remove the cylinder and cover it so that proper ventilation is ensured to reduce condensation.
Store the Cylinder outdoors in a well-ventilated area.

SERVICE

This gas appliance must not be altered or tampered with.
Any accommodation or assistance must be carried out by a technician.
Regular maintenance is advisable.
Refer to the maintenance instructions.

MAINTENANCE

When the oven is cold or before each use, remove any food residue from the hob due to previous preparations. With a vacuum cleaner clean and release the area around the burner to avoid malfunctions due to ash or food residues. The external parts must be kept clean regularly to prevent oxidation phenomena, especially steel parts. Use specific products for stainless steel where present. Even if the steel is of good quality over time and if not treated regularly it could present surface stains that in no way compromise the safety and functionality of your oven. Oxidation phenomena can occur in the presence of salt and/or moisture. After cleaning for better protection apply a light layer of vaseline oil. When not in use for a extended periods of time, place the oven in a dry, ventilated room or protect it using a suitable covering that provides ventilation and prevents condensation.
Note: if the oven is not in use for long intervals of time, try to clean the oven immediately after use, as soon as it has cooled down, as soiling from fatty residues and/or acidic foodstuffs can attack and stain steel parts, making it difficult to clean at a later date.

INDICATIONS for use and technical characteristics.

Follow the precautions and advice listed in the "installation" paragraph to position the oven correctly and safely. In models equipped with a trolley after positioning, ensure the stability of the oven to avoid accidental movement during use, prefer hard or compact surfaces so as not to alter the oven's structure during use. In the free standing models (support) make sure that the support surface is fireproof. If the oven is placed on a piece of furniture, make sure that it is strong enough to support its weight. Always leave one side open if the cylinder is placed inside the cabinet or provide adequate air intakes to avoid gas accumulations that could result in fires or explosions. Adequate ventilation is also used to prevent the cylinder from overheating.
In the event of a malfunction and/or fire start, prompt action must be taken to shut off the cylinder valve and place the cylinder in a safe location. Never store spare (even empty) cylinders near the oven, they must be stored safely.

N.B. moving the oven is only permitted when it has cooled down and after shutting off the cylinder valve if it is located beneath the trolley. If the cylinder is outside the trolley, it is advisable to close the valve and disconnect it before moving the oven to avoid tipping over and/or damage to the cylinder that could compromise its use and functionality with the risk of causing fires and/or explosions.

The above instructions apply to the entire range of ovens illustrated in this manual.
The technical specifications of the models are as follows:
6050-…PRO, **6070-…PRO**, **8070-…PRO**

Models: 6050-…PRO

The maximum system power output for each gas category (LPG or METHANE) is approximately: **16 kW/h**

- **LPG (G30-G31)**

GAS CATEGORY: I3+ (28-30/37 mbar)
injector bore Ø 1.95 mm
GAS PRESSURE: 28-30 mbar (butane G30) - 37 mbar (propane G31)
(BE , CH , CY , CZ , ES , FR , GB , GR , IE , IT , LT , PT , SI , SK , AL , MK , TR)

GAS CATEGORY: I3B/P (30 mbar)
injector bore Ø 1.95 mm
GAS PRESSURE: 28-30 mbar (butane G30, propane G31 or mixtures G30/G31)
(BG , CY , DK , EE , FI , GR , HU , IS , LT , LV , MT , NL , NO , RO , SE , SI , SK , AL , HR , MK , TR)

GAS CATEGORY: I3B/P (50 mbar)
injector bore Ø 1.70 mm
GAS PRESSURE: 50 mbar (butane G30, propane G31 or mixtures G30/G31)
(DE , AT , CH , SK)

- **METHANE (G20-G25)**

GAS CATEGORY: 2H, 2E, (20 mbar)
injector bore Ø 2.90 mm
(AT , BG , CH , CY , CZ , DE , DK , EE , FI , GB , GR , IE , IT , LT , LU , LV , NL , NO , PL , PT , RO , SE , SI , SK , AL , HR , MK , TR)
GAS CATEGORY: 2E+ (20/25 mbar)
injector bore Ø 2.90 mm
(BE , FR)

Models: 6070-…PRO

The maximum system power output for each gas category (LPG or METHANE) is approximately: **20 kW/h**

- **LPG (G30-G31)**

GAS CATEGORY: I3+ (28-30/37 mbar)
injector bore Ø 2.25 mm
pilot injector bore 1xØ 0.22mm
GAS PRESSURE: 28-30 mbar (butane G30) - 37 mbar (propane G31)
(BE , CH , CY , CZ , ES , FR , GB , GR , IE , IT , LT , PT , SI , SK , AL , MK , TR)

GAS CATEGORY: I3B/P (30 mbar)
injector bore Ø 2.25 mm
pilot injector bore 1xØ 0.22mm
GAS PRESSURE: 28-30 mbar (butane G30, propane G31 or mixtures G30/G31)
(BG , CY , DK , EE , FI , GR , HU , IS , LT , LV , MT , NL , NO , RO , SE , SI , SK , AL , HR , MK , TR)

GAS CATEGORY: I3B/P (50 mbar)
injector bore Ø 1.95 mm
pilot injector bore 1xØ 0.22mm
GAS PRESSURE: 50 mbar (butane G30, propane G31 or mixtures G30/G31)
(DE , AT , CH , SK)

- **METHANE (G20-G25)**

GAS CATEGORY: 2H, 2E, (20 mbar)
injector bore Ø 3.30 mm
pilot injector bore 2xØ 0.29mm
(AT , BG , CH , CY , CZ , DE , DK , EE , FI , GB , GR , IE , IT , LT , LU , LV , NL , NO , PL , PT , RO , SE , SI , SK , AL , HR , MK , TR)
GAS CATEGORY: 2E+ (20/25 mbar)
injector bore Ø 3.30 mm
pilot injector bore 2xØ 0.29mm
(BE , FR)

Models: 8070-…PRO

The maximum system power output for each gas category (LPG or METHANE) is approximately: **22 kW/h**

- **LPG (G30-G31)**

GAS CATEGORY: I3+ (28-30/37 mbar)
injector bore Ø 2.35 mm
pilot injector bore 1xØ 0.22mm
GAS PRESSURE: 28-30 mbar (butane G30) - 37 mbar (propane G31)
(BE , CH , CY , CZ , ES , FR , GB , GR , IE , IT , LT , PT , SI , SK , AL , MK , TR)

GAS CATEGORY: I3B/P (30 mbar)
injector bore Ø 2.35 mm
pilot injector bore 1xØ 0.22mm
GAS PRESSURE: 28-30 mbar (butane G30, propane G31 or mixtures G30/G31)
(BG , CY , DK , EE , FI , GR , HU , IS , LT , LV , MT , NL , NO , RO , SE , SI , SK , AL , HR , MK , TR)

GAS CATEGORY: I3B/P (50 mbar)
injector bore Ø 2.05 mm
pilot injector bore 1xØ 0.22mm
GAS PRESSURE: 50 mbar (butane G30, propane G31 or mixtures G30/G31)
(DE , AT , CH , SK)

- **METHANE (G20-G25)**

GAS CATEGORY: 2H, 2E, (20 mbar)
injector bore Ø 3.50 mm
pilot injector bore 2xØ 0.29mm
(AT , BG , CH , CY , CZ , DE , DK , EE , FI , GB , GR , IE , IT , LT , LU , LV , NL , NO , PL , PT , RO , SE , SI , SK , AL , HR , MK , TR)
GAS CATEGORY: 2E+ (20/25 mbar)
injector bore Ø 3.50 mm
pilot injector bore 2xØ 0.29mm
(BE , FR)

LIGHTING

IMPORTANT

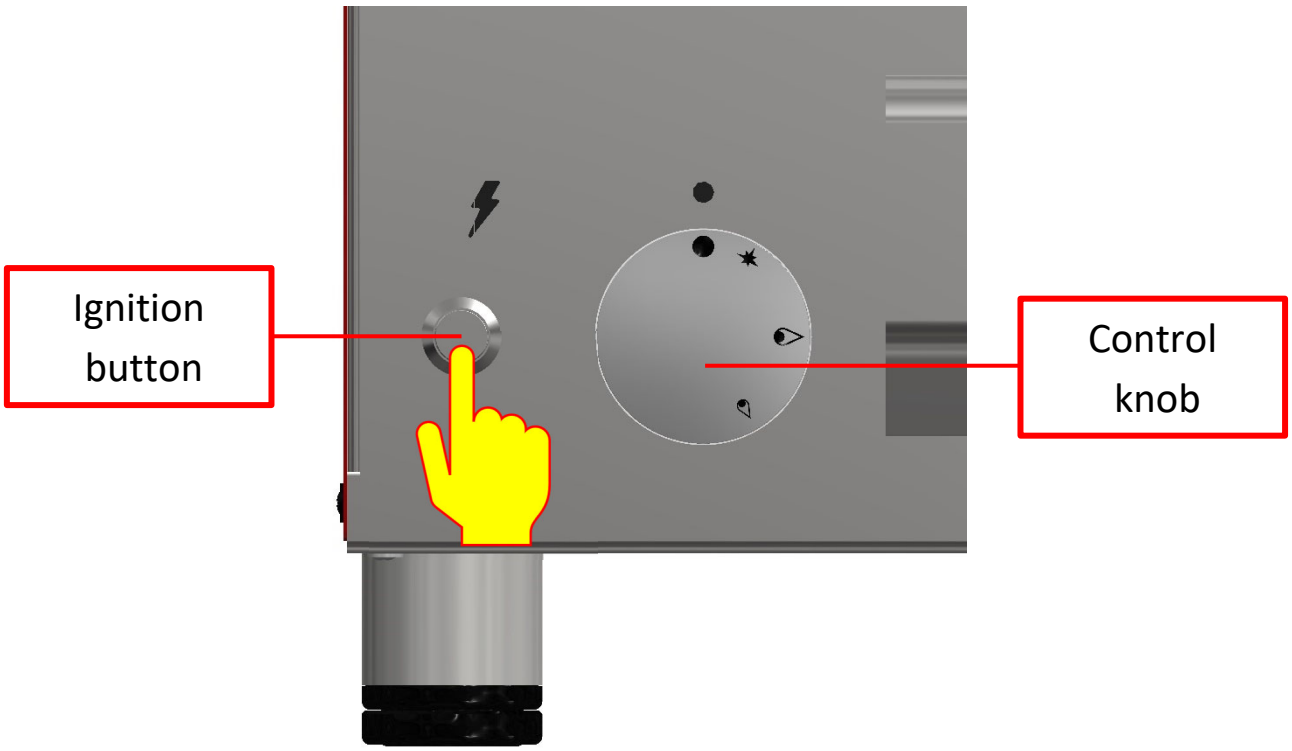
- **Before turning on the oven, check all connections and gas connections.**
- **Do not lean over the oven when lighting the gas and keep face and body away from the opening of the oven.**
- **When lighting, the door must NOT be closed, the opening of the oven must be open.**
- **The gas control knob must be in the zero (OFF) position.**
- **Do not move the oven when in use**.

PRELIMINARY PROCEDURES

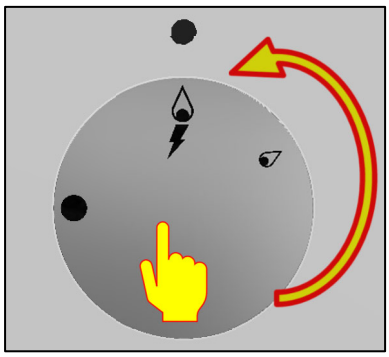
After connecting the gas line to the oven, check the connections for leakage. Repair if necessary.

With the knob in the zero (OFF) position, press the igniter button to check if it operates.

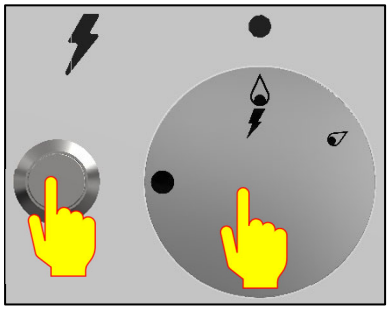
If all is well, open the gas cock on the cylinder and light the oven in accordance with the model-specific instructions below.



LIGHTING MODELS: 6050-…PRO

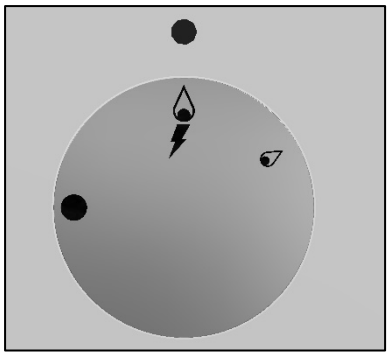


1. To light the oven burner, press and turn the control knob counter-clockwise to the high flame symbol.



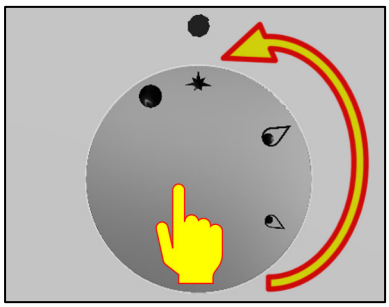
2. While holding down the control knob, simultaneously press the ignition button to light the burner.
   N.B. Lighting the burner for the first time, or after it has cooled down, may require several attempts due to air in the gas supply line.

3. Once the burner is lit, the ignition button can then be released, **<u>but</u> the control knob must be <u>held down</u> for a few seconds**. This ensures that the thermocouple is hot enough for the burner to remain lit.

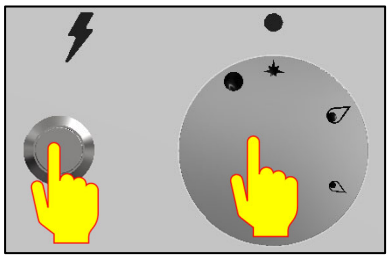


4. Release the control knob. The oven burner is lit on a high flame and the oven can be preheated. Shut the opening of the oven with the door and wait the necessary time (ex. 30-50 minutes) for the refractory bricks in the hob to heat up and reach the desired temperature.
5. After the desired time, the oven is ready to start baking. The flame can be adjusted by turning the control knob between the min<max positions (low and high flame symbol).

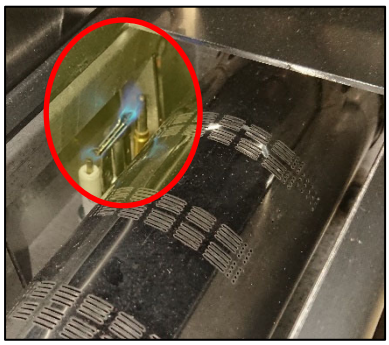
LIGHTING MODELS: 6070-…PRO, 8070-…PRO (with pilot light)



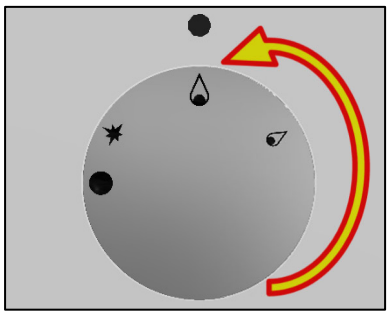
1. To ignite the pilot light, press and turn the control knob to the spark symbol.



2. While holding down the control knob, simultaneously press the ignition button to ignite the pilot light.
   N.B. During first ignition, it may take up to 2 minutes for the pilot flame to burn due to air present in the gas supply line, this is perfectly normal.



3. Once the pilot light is lit, a small flame will appear. The ignition button can then be released, **<u>but</u> the control knob must be <u>held down</u> for a few seconds**. This ensures that the thermocouple is hot enough for the pilot light to remain lit.



4. Release the control knob. The oven burner is lit on a high flame and the oven can be preheated. Shut the opening of the oven with the door and wait the necessary time (ex. 30-50 minutes) for the refractory bricks in the hob to heat up and reach the desired temperature.

5. After the desired time, the oven is ready to start baking. The flame can be adjusted by turning the control knob between the min<max positions (low and high flame symbol).

CAUTION: If the flame does not ignite on all models during the ignition phase, release the control knob and return it to the zero (OFF) position, wait a few minutes to allow any unburned gas to disperse into the air and repeat the lighting procedure.
Any accumulation of gas may give rise to potentially hazardous flames and/or detonations resulting in damage, burns or even death in extreme circumstances.

IMPORTANT: VISUAL INSPECTION OF THE FLAME FOLLOWING LIGHTING.
When the burner is lit on high flame (high flame symbol), all burner bores must exhibit a regular flame. If a smell of gas is detected, if flashbacks occur, if the burner makes a small popping sound or if the flames are uneven along the entire length of the burner, there may be a fault in the gas circuit.
SWITCH THE OVEN OFF IMMEDIATELY.

Once baking is complete or at the end of use, correctly follow the switch-off procedure below. When the flame is still lit, shut off the cock on the cylinder and wait for the burner to switch off. Only then turn the control knob to the zero (OFF) position. This ensures the complete emptying of the circuit from the gas.

IGNITER

The electronic igniter at the rear of the oven use a 1.5V AA battery. To insert it, follow the procedure below.

1. Unscrew the igniter cap
2. Insert a 1.5V AA battery observing the polarity
3. Screw on the igniter cap

Carry out the procedure with the oven switched off.
For extended periods of oven inactivity, remove the battery.

TROUBLESHOOTING

IGNITION FAILURE or MALFUNCTION troubleshooting

IGNITER: if this does not operate, the burner flame will not ignite.

Check the condition of the igniter batteries (1.5V AA), if flat or show signs of oxidation, replace them. For extended periods of oven inactivity, it is advisable to remove the battery in order to prevent malfunctions or damage to the igniter itself. If the battery is operating correctly, check the wires and glow plug to see if they are damaged and/or disconnected, replace if damaged. Check whether the circuit is working correctly by pressing the button with the gas shut off. If a spark can be seen on the burner, the circuit is working, otherwise check the connections once more. If the battery, cables and glow plug are connected correctly but the system does not operate, the electronic igniter probably needs to be replaced.

VALVE: if damaged, may not allow gas to transit or interrupts the flow.

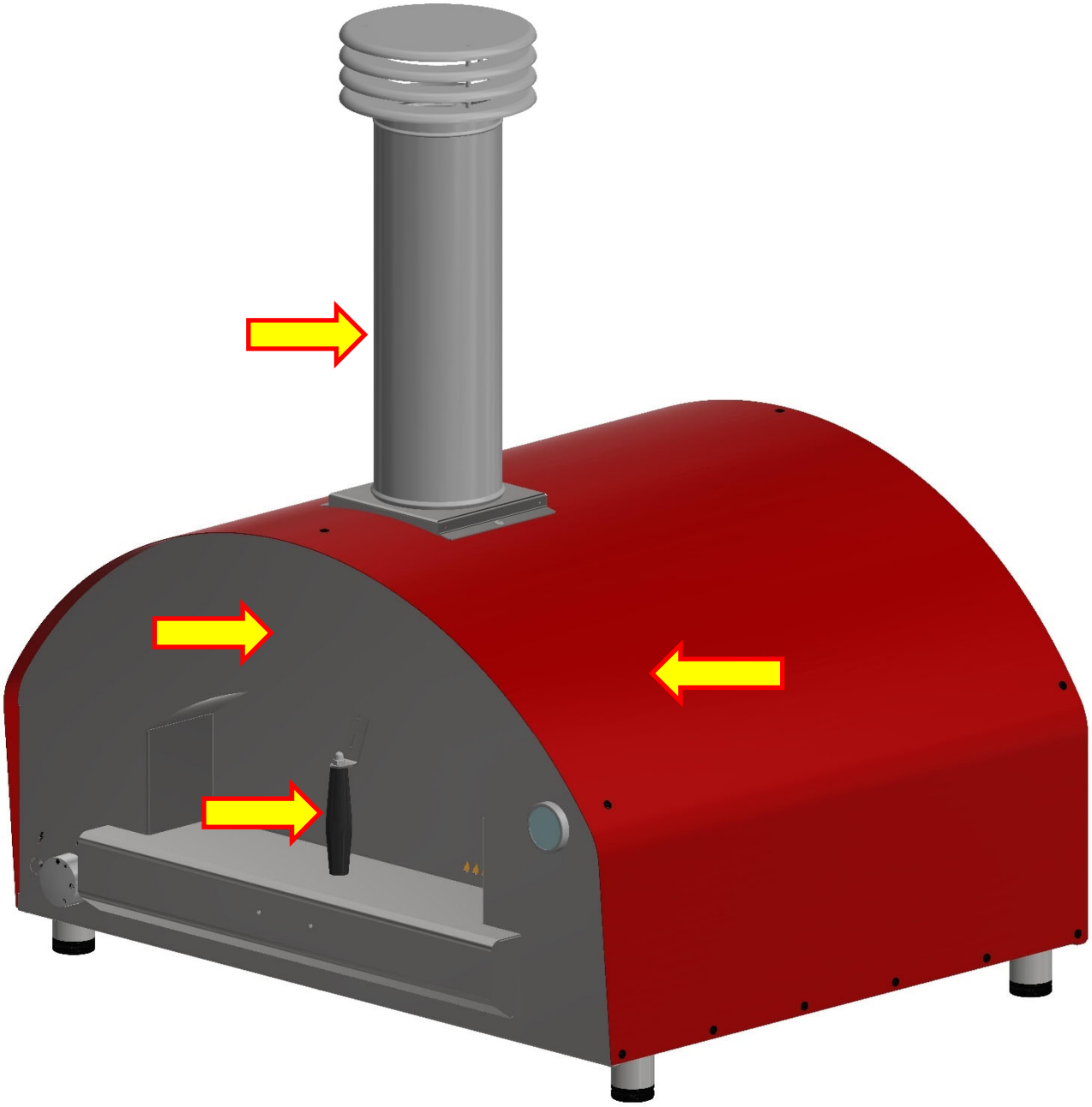
If, by setting the knob to the “max.” position (high flame symbol for models 6050-...PRO) or to the “spark” position (spark symbol for models 6070-...PRO, 8070-...PRO), there is no gas flow, ensure that the valve on the cylinder is open (fully) or the gas cock is open. In the first phases of ignition, keep the knob pressed to bypass the safety of the thermocouple and be able to ignite the flame. If the flame can be ignited but when the knob is released, it goes out, this means that the thermocouple is not yet hot enough to keep the circuit open. Repeat the ignition procedure and hold the knob down for a longer time. If the flame goes out after this operation, check that the thermocouple is connected, that it is in position and that it is not damaged. If damaged, replace it. If the thermocouple is replaced but the problem is not solved, the valve must probably be replaced. Ignition may even occur correctly, but when the control knob is turned to the “min” position (low flame symbol), the flame does not ignite independently; in this case, the minimum adjustment screw must be adjusted by increasing the gas supply (adjustment is default set at the factory and should not be changed, but a new adjustment may be required in the event of replacement).

BURNER: may result in flashbacks or partial ignition.

If there are flame returns, immediately close the gas supply (cylinder or domestic line) and turn off the fire. Probably the venturi tube has obstructions that must be removed, even simple cobwebs can compromise its operation. If the flame front does not burn completely along the entire length of the burner, as well as not heating adequately, small pops or flashbacks may occur. If this is the case ensure that all burner holes are clear and unobstructed by any food residue from previous use. If previous adjustments or injector replacements have been made, make sure that the air/gas carburation is correct for optimal operation. It may also depend on fitting an incorrectly sized calibrated hole injector to the gas used. If there are no evident obstructions, the bores are properly open and burning is regular but issues persist, the burner may need to be replaced because it is defective or worn. If regularly maintained, cleaned and used correctly, its duration over time is considerable.

Have a technician carry out control and maintenance. Some malfunctions may also depend on the incorrect positioning of the sensors on the burner. If the thermocouple is not at the correct distance from the support on the burner, it may misread the temperature and not work properly or wear out quickly and have a short life cycle. The same applies to the glow plug; if it is too far away, it may fail to produce a spark to ignite the burner or pilot light, or if it is placed in contact with the burner, the pulse is discharged without generating a spark.

TECHNICAL AND SAFETY NOTES



CAUTION: DANGER OF BURNS.
VERY HOT PARTS DURING OPERATION OF THE APPLIANCE.
WEAR PPE (gloves or similar) TO PREVENT ACCIDENTS AND BURNS.

Even the door handle, despite being made of silicone, may scald after prolonged use of the oven when not handled using gloves.

Models: 6050-…PRO

MAX. POWER OUTPUT: 16kW

CONSUMPTION: (1164 g/h → LPG) --- (1525 dm³/h → NG)

LPG	Ø INJECTOR
CATEGORY I3+ (28-30/37 mbar)	1.95 mm
CATEGORY I3B/P (30 mbar)	1.95 mm
CATEGORY I3B/P (50 mbar)	1.70 mm

CAT	GAS	G30	G31					
I_{3+}	p (mbar)	28-30	37	TO ☐	BE ☐	CY ☐	FR ☐	GR ☐
I_{3+}	p (mbar)	28-30	37	IE ☐	EN ☐	LT ☐	PT ☐	GB ☐
I_{3+}	p (mbar)	28-30	37	CZ ☐	MK ☐	SK ☐	Yes ☐	EN ☐
I_{3+}	p (mbar)	28-30	37	CH ☐	TR ☐			
$I_{3B/P}$	p (mbar)	30	30	TO ☐	BG ☐	CY ☐	HR ☐	DK ☐
$I_{3B/P}$	p (mbar)	30	30	EE ☐	FI ☐	GR ☐	IS ☐	LV ☐
$I_{3B/P}$	p (mbar)	30	30	LT ☐	MT ☐	NO ☐	NL ☐	PT ☐
$I_{3B/P}$	p (mbar)	30	30	MK ☐	RO ☐	SK ☐	Yes ☐	SE ☐
$I_{3B/P}$	p (mbar)	30	30	TR ☐	HU ☐			
$I_{3B/P}$	p (mbar)	37	37	PL ☐				
$I_{3B/P}$	p (mbar)	50	50	AT ☐	DE ☐	SK ☐	CH ☐	

NG	Ø INJECTOR
CATEGORY 2H , 2E (20 mbar)	2.90 mm
CATEGORY 2E+ (20/25 mbar)	2.90 mm

CAT	GAS	G20	G25	G25.1	G2.350	G25.3					
I_{2H}	p (mbar)	20	-	-	-	-	TO ☐	AT ☐	BG ☐	CY ☐	HR ☐
I_{2H}	p (mbar)	20	-	-	-	-	DK ☐	EE ☐	FI ☐	GR ☐	IE ☐
I_{2H}	p (mbar)	20	-	-	-	-	EN ☐	LV ☐	LT ☐	NO ☐	PT ☐
I_{2H}	p (mbar)	20	-	-	-	-	GB ☐	CZ ☐	MK ☐	TR ☐	SK ☐
I_{2H}	p (mbar)	20	-	-	-	-	Yes ☐	EN ☐	SE ☐	CH ☐	
I_{2E}	p (mbar)	20	-	-	-	-	LU ☐	RO ☐	DE ☐	PL ☐	
I_{2K}	p (mbar)	-	-	-	-	25	NL ☐				
I_{2L}	p (mbar)	-	20	-	-	-	RO ☐				
I_{2HS}	p (mbar)	25	-	25	-	-	HU ☐				
I_{2E+}	p (mbar)	20	25	-	-	-	BE ☐	FR ☐			
I_{2LL}	p (mbar)	-	20	-	-	-	DE ☐				
I_{2Lw}	p (mbar)	-	-	-	13	-	PL ☐				

AREAS IN GREY ARE NOT COVERED BY CERTIFICATION

Models: 6070-…PRO

MAX. POWER OUTPUT: 20kW

CONSUMPTION: (1455 g/h → LPG) --- (1906 dm³/h → NG)

LPG	Ø INJECTOR	Ø PILOT INJECTOR
CATEGORY I3+ (28-30/37 mbar)	2.25 mm	1x0.22 mm
CATEGORY I3B/P (30 mbar)	2.25 mm	1x0.22 mm
CATEGORY I3B/P (50 mbar)	1.95 mm	1x0.22 mm

CAT	GAS	G30	G31					
I_{3+}	p (mbar)	28-30	37	TO ☐	BE ☐	CY ☐	FR ☐	GR ☐
I_{3+}	p (mbar)	28-30	37	IE ☐	EN ☐	LT ☐	PT ☐	GB ☐
I_{3+}	p (mbar)	28-30	37	CZ ☐	MK ☐	SK ☐	Yes ☐	EN ☐
I_{3+}	p (mbar)	28-30	37	CH ☐	TR ☐			
$I_{3B/P}$	p (mbar)	30	30	TO ☐	BG ☐	CY ☐	HR ☐	DK ☐
$I_{3B/P}$	p (mbar)	30	30	EE ☐	FI ☐	GR ☐	IS ☐	LV ☐
$I_{3B/P}$	p (mbar)	30	30	LT ☐	MT ☐	NO ☐	NL ☐	PT ☐
$I_{3B/P}$	p (mbar)	30	30	MK ☐	RO ☐	SK ☐	Yes ☐	SE ☐
$I_{3B/P}$	p (mbar)	30	30	TR ☐	HU ☐			
$I_{3B/P}$	p (mbar)	37	37	PL ☐				
$I_{3B/P}$	p (mbar)	50	50	AT ☐	DE ☐	SK ☐	CH ☐	

NG	Ø INJECTOR	Ø PILOT INJECTOR
CATEGORY 2H , 2E (20 mbar)	3.30 mm	2x0.29 mm
CATEGORY 2E+ (20/25 mbar)	3.30 mm	2x0.29 mm

CAT	GAS	G20	G25	G25.1	G2.350	G25.3					
I_{2H}	p (mbar)	20	-	-	-	-	TO ☐	AT ☐	BG ☐	CY ☐	HR ☐
I_{2H}	p (mbar)	20	-	-	-	-	DK ☐	EE ☐	FI ☐	GR ☐	IE ☐
I_{2H}	p (mbar)	20	-	-	-	-	EN ☐	LV ☐	LT ☐	NO ☐	PT ☐
I_{2H}	p (mbar)	20	-	-	-	-	GB ☐	CZ ☐	MK ☐	TR ☐	SK ☐
I_{2H}	p (mbar)	20	-	-	-	-	Yes ☐	EN ☐	SE ☐	CH ☐	
I_{2E}	p (mbar)	20	-	-	-	-	LU ☐	RO ☐	DE ☐	PL ☐	
I_{2K}	p (mbar)	-	-	-	-	25	NL ☐				
I_{2L}	p (mbar)	-	20	-	-	-	RO ☐				
I_{2HS}	p (mbar)	25	-	25	-	-	HU ☐				
I_{2E+}	p (mbar)	20	25	-	-	-	BE ☐	FR ☐			
I_{2LL}	p (mbar)	-	20	-	-	-	DE ☐				
I_{2Lw}	p (mbar)	-	-	-	13	-	PL ☐				

AREAS IN GREY ARE NOT COVERED BY CERTIFICATION

Models: 8070-…PRO

MAX. POWER OUTPUT: 22kW

CONSUMPTION: (1601 g/h → LPG) --- (2096 dm³/h → NG)

LPG	Ø INJECTOR	Ø PILOT INJECTOR
CATEGORY I3+ (28-30/37 mbar)	2.35 mm	1x0.22 mm
CATEGORY I3B/P (30 mbar)	2.35 mm	1x0.22 mm
CATEGORY I3B/P (50 mbar)	2.05 mm	1x0.22 mm

CAT	GAS	G30	G31					
I_{3+}	p (mbar)	28-30	37	TO ☐	BE ☐	CY ☐	FR ☐	GR ☐
I_{3+}	p (mbar)	28-30	37	IE ☐	EN ☐	LT ☐	PT ☐	GB ☐
I_{3+}	p (mbar)	28-30	37	CZ ☐	MK ☐	SK ☐	Yes ☐	EN ☐
I_{3+}	p (mbar)	28-30	37	CH ☐	TR ☐			
$I_{3B/P}$	p (mbar)	30	30	TO ☐	BG ☐	CY ☐	HR ☐	DK ☐
$I_{3B/P}$	p (mbar)	30	30	EE ☐	FI ☐	GR ☐	IS ☐	LV ☐
$I_{3B/P}$	p (mbar)	30	30	LT ☐	MT ☐	NO ☐	NL ☐	PT ☐
$I_{3B/P}$	p (mbar)	30	30	MK ☐	RO ☐	SK ☐	Yes ☐	SE ☐
$I_{3B/P}$	p (mbar)	30	30	TR ☐	HU ☐			
$I_{3B/P}$	p (mbar)	37	37	PL ☐				
$I_{3B/P}$	p (mbar)	50	50	AT ☐	DE ☐	SK ☐	CH ☐	

NG	Ø INJECTOR	Ø PILOT INJECTOR
CATEGORY 2H , 2E (20 mbar)	3.50 mm	2x0.29 mm
CATEGORY 2E+ (20/25 mbar)	3.50 mm	2x0.29 mm

CAT	GAS	G20	G25	G25.1	G2.350	G25.3					
I_{2H}	p (mbar)	20	-	-	-	-	TO ☐	AT ☐	BG ☐	CY ☐	HR ☐
I_{2H}	p (mbar)	20	-	-	-	-	DK ☐	EE ☐	FI ☐	GR ☐	IE ☐
I_{2H}	p (mbar)	20	-	-	-	-	EN ☐	LV ☐	LT ☐	NO ☐	PT ☐
I_{2H}	p (mbar)	20	-	-	-	-	GB ☐	CZ ☐	MK ☐	TR ☐	SK ☐
I_{2H}	p (mbar)	20	-	-	-	-	Yes ☐	EN ☐	SE ☐	CH ☐	
I_{2E}	p (mbar)	20	-	-	-	-	LU ☐	RO ☐	DE ☐	PL ☐	
I_{2K}	p (mbar)	-	-	-	-	25	NL ☐				
I_{2L}	p (mbar)	-	20	-	-	-	RO ☐				
I_{2HS}	p (mbar)	25	-	25	-	-	HU ☐				
I_{2E+}	p (mbar)	20	25	-	-	-	BE ☐	FR ☐			
I_{2LL}	p (mbar)	-	20	-	-	-	DE ☐				
I_{2Lw}	p (mbar)	-	-	-	13	-	PL ☐				

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EXAMPLE OF DATA PLATE (the shape may change while retaining the same information)

serial number:

MODEL	input : kW	orifice Ømm LPG mbar 28/30	orifice Ømm LPG mbar 50	orifice Ømm NG mbar 20	CONSUMPTION LPG g/h	CONSUMPTION NG dm³/h
☐ 8070 - ☐ PRO	22	2.35	2.05	3.50	1601	2096
☐ 6070 - ☐ PRO	20	2.25	1.95	3.30	1455	1906
☐ 6050 - ☐ PRO	16	1.95	1.70	2.90	1164	1525

CE PIN: 51DM5037

0051-

COUNTRY

FONTANA FORNI srl Via G. Di Vittorio 6
61047 S. Lorenzo in Campo (PU) ITALY
Tel.0721-776697 **fax.** 0721-735370

-USARE SOLO ALL'APERTO
-LEGGERE LE ISTRUZIONI PRIMA DELL'USO
-ATTENZIONE: LE PARTI ACCESSIBILI POTREBBERO ESSERE MOLTO CALDE.
-TENERE LONTANO DALLA PORTATA DEI BAMBINI.
-TENERE LONTANO DA MATERIALE INFIAMMABILE
-NON MUOVERE L'APPARECCHIO DURANTE L'USO
-VIETATO TENERE BOMBOLE NON COLLEGATE VICINO ALL'APPARECCHIO QUANDO IN USO.
-CHIUDERE LA VALVOLA GAS SULLA BOMBOLA DOPO L'UTILIZZO.
-NON MODIFICARE L'APPARECCHIO

-Use outdoors only
-Read the instructions before using the appliance
-WARNING: accessible parts may be very hot. Keep young children away
-This appliance must be kept away from flammable material during use
-don't move the appliance during use
-turn off the gas supply at the gas cylinder after use.
-don't modify the appliance.

-A n'utiliser qu'à l'extérieur des locaux
-Consulter la notice avant l'utilisation
-ATTENTION : des par ties accessibles peuvent etre très chaudes. Eloigner les jeunes enfants
-Cet appareil doit etre éloigné des matériaux inflammables Durant l'utilisation
-Ne pas déplacer l'appareil pendant l'utilisation.
-Fermer le robine! du récipient de gaz après usage.
-Ne pas modifier l'appareil.

-Nur im Freien ver wenden.
-Lesen Sie die Bedienungsanleitung vor Inbetriebnahme des Gerates.
-ACHTUNG: Zugängliche Teile können sehr heir sein. Kinder fernhalten.
-Das Gerät muss während des Betriebs von brennbaren Materialien ferngehalten warden
-Das Gerät während des Betriebes nicht bewegen.
-Nach Gebrauch das SchlieBventi l der Gasflasche schlieBen.-Das Gerät nicht verandern!

-Usar solo al aire libre
-Lea las instrucciones antes de usar el aparato.
-ADVERTENCIA: las partes accesibles pueden estar muy calientes. Mantenga alejados a los niños pequeños
-Este aparato debe mantenerse alejado de materiales inflamables durante su uso
-no mueva el aparato durante el uso
-Cierre el suministro de gas en el cilindro de gas después de su uso. -no modifique el aparato.

DISPOSAL INFORMATION:

AT THE END OF ITS LIFE CYCLE, THE PRODUCT MUST BE TAKEN TO A SUITABLE COLLECTION POINT FOR IRON, ELECTRICAL OR ELECTRONIC WASTE.

NOTES

NOTES