

Il Forno del Nonno

ASSEMBLY INSTRUCTIONS FOR “PROFESSIONAL” SERIES (P120, P140, P140l)

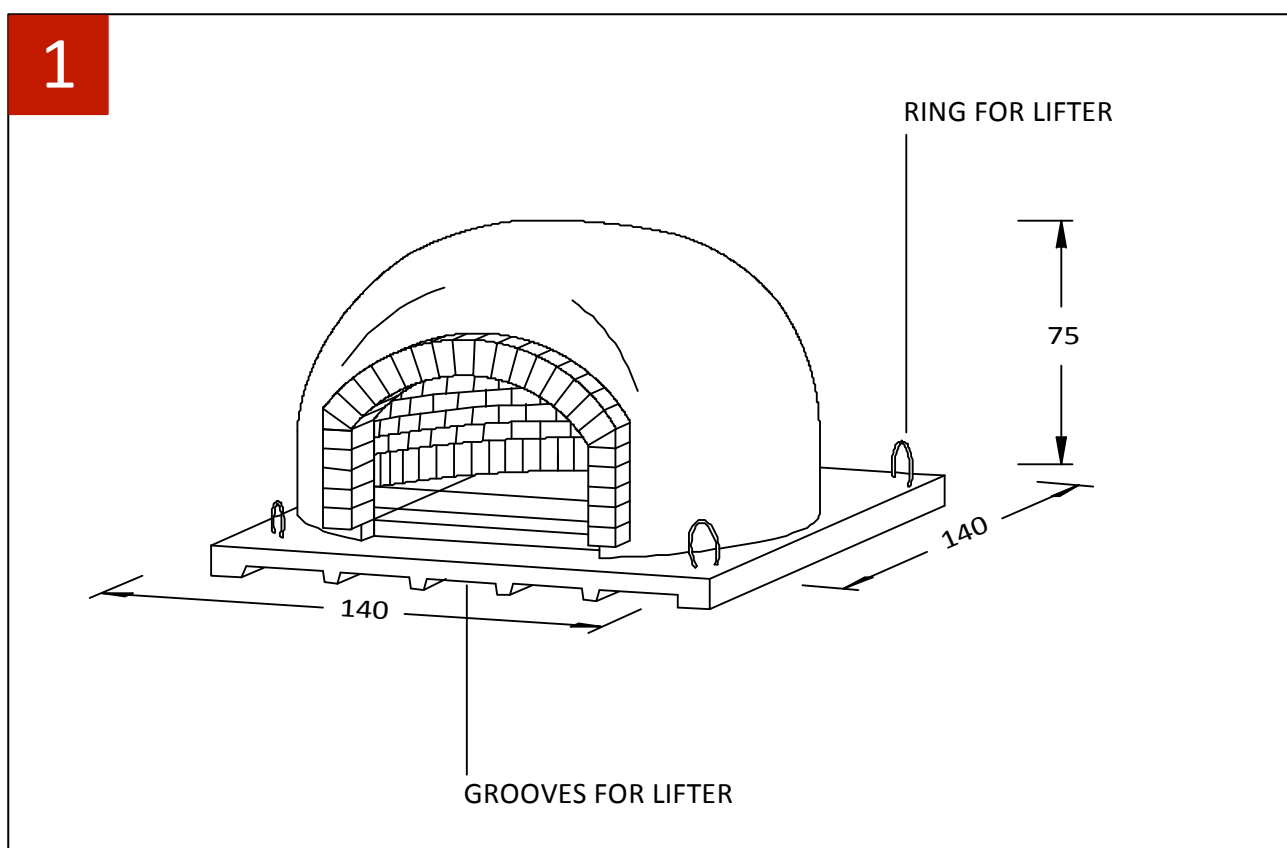
PREPARING THE SUPPORT BASE

OUR “PROFESSIONAL” OVENS ARE BUILT ON A CONCRETE BASE, USING THICKER MATERIALS THAN THOSE USED ON THE “FAMILY” SERIES. THE COOKING FLOOR, WHICH IS STILL IN FIRE CLAY IS ALREADY PLACED AND LEVELLED INSIDE AND CANNOT BE REMOVED.

DUE TO SIZE AND WEIGHT, OUR “PROFESSIONAL” OVENS MAY BE RAISED ONLY WITH A LIFTER, USING EITHER THE GROOVES UNDER THE BASE OR THE FOUR RINGS ON TOP. (See fig.1)

IMPORTANT: DO NOT TILT OUR “PROFESSIONAL” OVENS. BEFORE LIFTING, CHECK YOU HAVE SUFFICIENT SPACE TO GET BY:

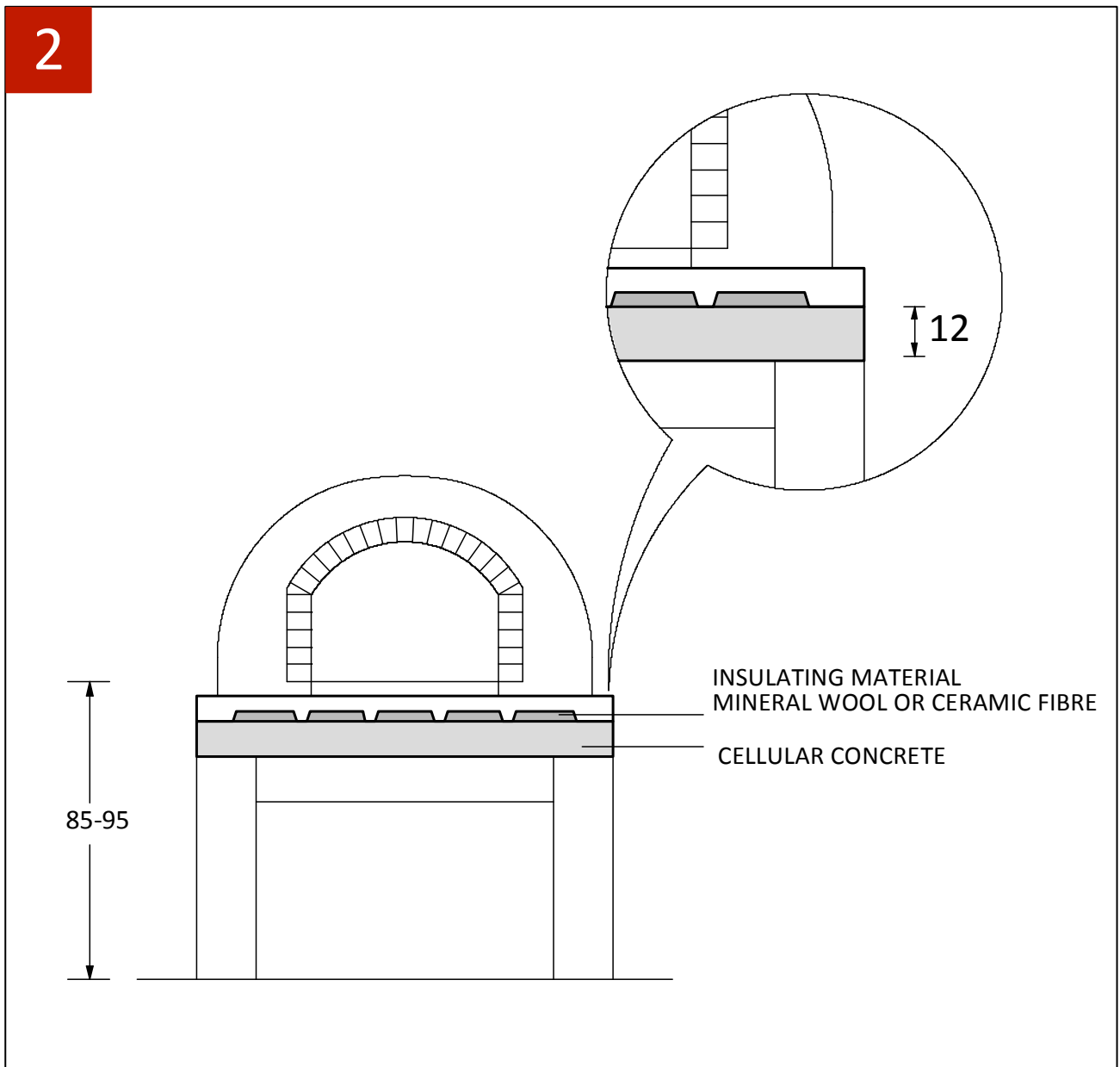
- P120 WIDTH 140 CM
- P140 AND P140L WIDTH 160CM



COMPLETE YOUR SUPPORTING BASE WITH A LAYER OF CELLULAR CONCRETE THICK AT LEAST 12CM. FOR A HEIGHT FROM GROUND BETWEEN 85 AND 95 CM.

FILL THE LIFTING GROOVES ON THE BASE WITH INSULATING MATERIAL (MINERAL WOOL OR CERAMIC FIBRE). (See fig.2)

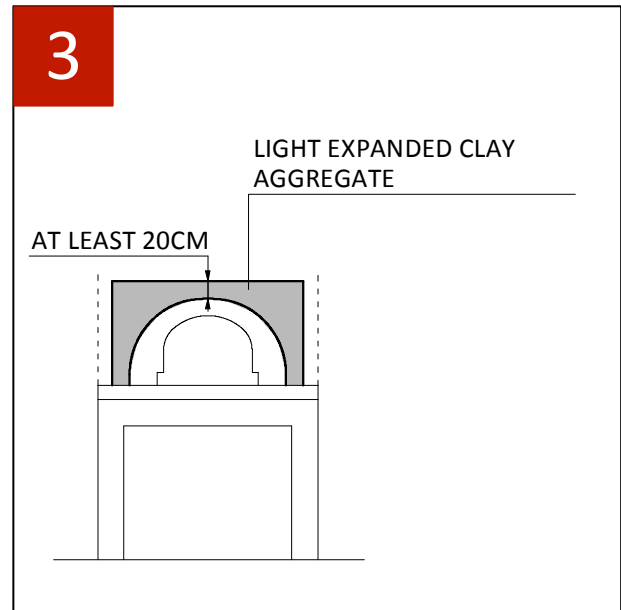
THIS WILL PROVIDE EXCELLENT THERMAL INSULATION IMPROVING THE COOKING CAPACITY OF THE FIRE CLAY.



COMPLETING AND INSULATION OF UPPER PART OF THE OVEN:

BUILD AROUND THE OVEN AN OUTER STRUCTURE WHICH YOU WILL FILL WITH LIGHT EXPANDED CLAY AGGREGATE FOR AT LEAST 20 CM ALL AROUND THE DOME. YOU WILL FIND READY FOR USE PRODUCTS AT ALL SPECIALISTS.

THIS WILL PROVIDE EXCELLENT INSULATION AND REDUCE THERMAL EXPANSION. (See fig.3)



SMOKE EXHAUST:

MANY POSSIBLE SMOKE EXHAUST SYSTEMS OF YOUR OWN CHOICE MAY BE APPLIED TO OUR OVENS.

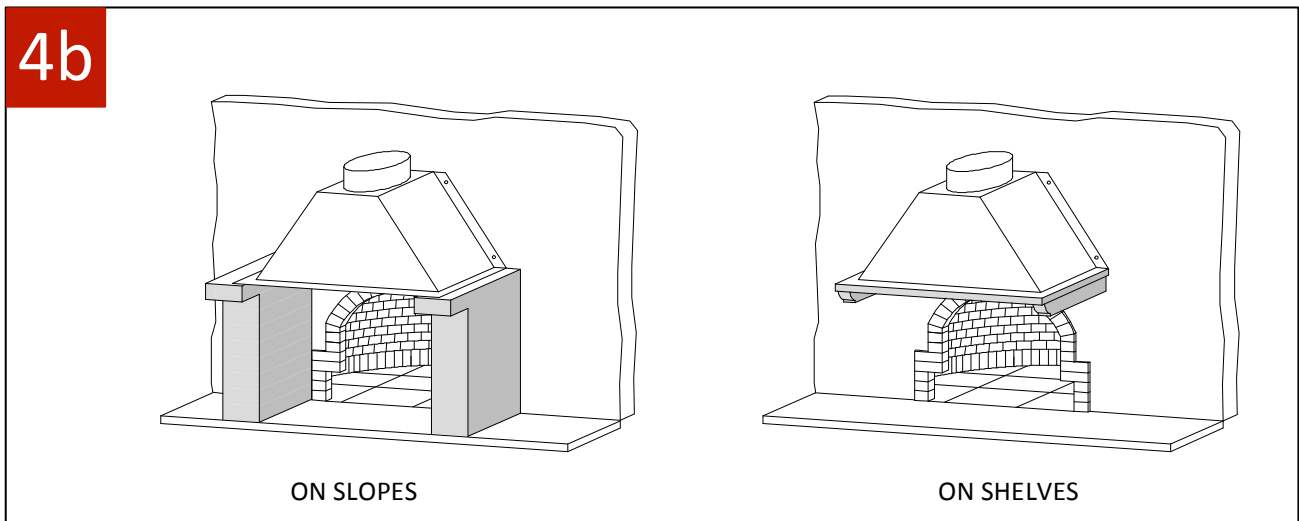
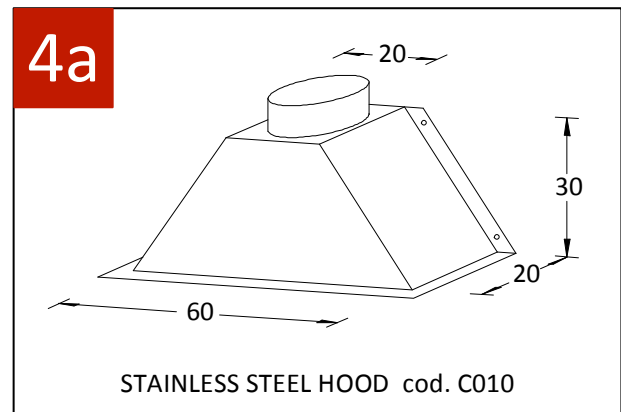
WE AT “IL FORNO DEL NONNO”, OFFER TWO BASIC OPTIONS:

1) STAINLESS STEEL HOOD (COD. C010)

(See fig. 4a)

ONLY FOR ITEM P120

CAN BE FINISHED IN VARIOUS STYLES PLACING IT ON SLOPES OR SHELVES OVER THE OVEN MOUTH. (See Fig 4b)

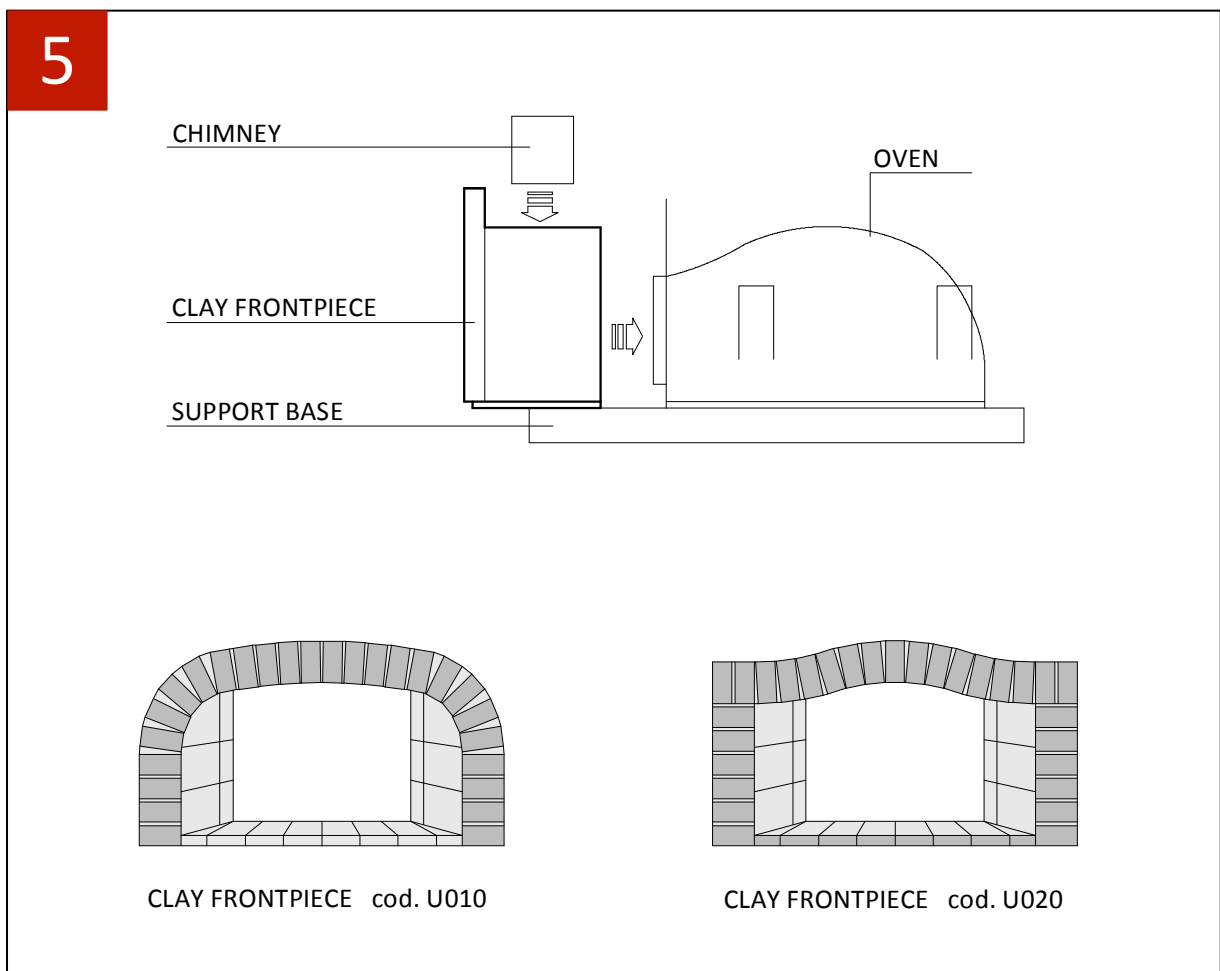


2) FIRE CLAY FRONTPIECE (IN TWO VERSIONS U010 AND U020)

ONLY FOR ITEM P120

THE CLAY FRONTPIECE CAN BE ASSEMBLED OVER THE THE OVEN MOUTH AND FIXED WITH PUTTY, PLACING IT PARALLEL TO THE COOKING FLOOR.

THE UPPER PART OF THE FRONTPIECE HAS A 20 CM DIAMETER HOLE TO INSERT A CHIMNEY. (See fig.5)



FOR ITEMS P140 AND P140L, A SMOKE EXHAUST SYSTEM MUST BE BUILT DIRECTLY ON SITE WITH A CHIMNEY DIAMETER OF AT LEAST 30 CM.

INSTRUCTIONS FOR LIGHTING THE OVEN

- BEFORE USING YOUR OVEN IT MUST BE GRADUALLY HEATED ONCE OR TWICE A DAY FOR AT LEAST 12 DAYS, IN ORDER TO ELIMINATE HUMIDITY.
- FOR THE FIRST 3 OR 4 TIMES IT WILL BE SUFFICIENT TO BURN A FEW NEWSPAPER PAGES. AS SOON THE FIRE DIES OUT, CLOSE THE OVEN MOUTH WITH ITS COVER.
- THEN GRADUALLY INCREASE THE FLAME WITH CARDBOARD OR SMALL PIECES OF WOOD.
- FOR THE FIRST 12 DAYS, DO NOT EXCEED 15 MINUTES OF FIRE INSIDE THE OVEN.

REACHING COOKING TEMPERATURES:

OUR OVENS MUST BE BROUGHT **GRADUALLY** TO COOKING TEMPERATURE.

IT WILL TAKE ABOUT 3 HOURS TO REACH AVERAGE COOKING TEMPERATURE FOR PIZZA (WHEN INSIDE THE INSIDE OF THE DOME BECOMES WHITE, YOU HAVE REACHED THE CORRECT TEMPERATURE OF ABOUT 400C°). THIS WILL HELP PREVENTING SMALL CRACKS ON THE DOME. IN ALL CASES DO NOT WORRY IF SMALL CRACKS DO APPEAR, AS THEY WILL NOT INTERFERE WITH THE COOKING CAPACITY OF YOUR OVEN.

HEATING **GRADUALLY** WILL ALSO BE USEFUL TO HEAT THE COOKING FLOOR IN ORDER TO ENHANCE COOKING FROM UNDERNEATH.

FOR FURTHER INFORMATION AND QUESTIONS PLEASE CONTACT US DIRECTLY:

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THANK YOU FOR CHOOSING **Il Forno del Nonno**