WOOD OVENS FOR PIZZA

MODELS :

MF39
MF43
MF51
MF59

INSTALLATION INSTRUCTIONS MANUAL
FOR USE AND MAINTENANCE

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CHAPTER 1 : RECEIVING THE OVEN

You have just received an oven produced by "MORELLO OVENS". Before starting with the installation operations read this manual carefully.

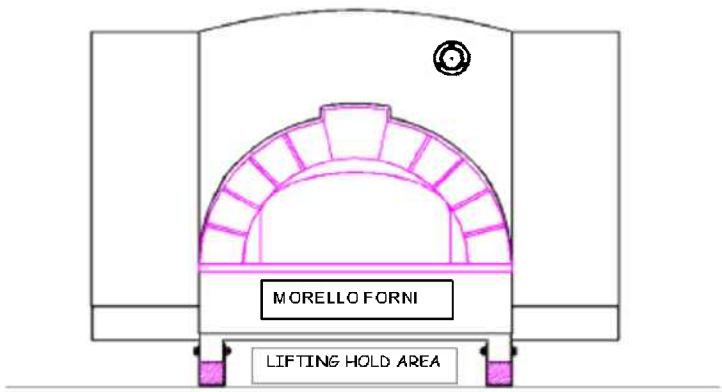


Fig. 1

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 (see "WEIGHT AND DIMENSIONS").

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.
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 traveling lift commonly called "transpallet" (see "SUPPORT BASE ASSEMBLING INSTRUCTIONS").
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.

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.
Once you finished the unloading and stand fixing operations, carry out the oven positioning using the transpallet inside the installation room being careful to lift the oven not higher than it is necessary in order to move it.

Lifting the oven too high might cause the oscillation or even the fall of the oven during its moving and its positioning due to the fact that the oven barycenter lies high from the ground.

POSITIONING INSTRUCTIONS :

Your oven - you can find its dimensions in the enclosed technical sheet - needs to be lifted in order to be positioned ; in the illustration beside you can see how it looks after being unpacked.
The two wooden chocks support it and lift it from the ground enough to make it easily lifted with a lift truck.
The lifting hold area is shown (fig. 1).
In case the means of transport were not provided with a crane and a lift fork of appropriate capacity load it will be necessary to use a lift truck.
Carry out this phase carefully or have it carried out carefully, lifting the oven cautiously and avoiding sharp movements, estimating the lever effect of the oven weight which according to its dimensions requires the use of a lifting means with a nominal capacity load superior to the one of its weight mass. This oven does not need any electric connection to run.

SUPPORT BASE ASSEMBLING INSTRUCTIONS:

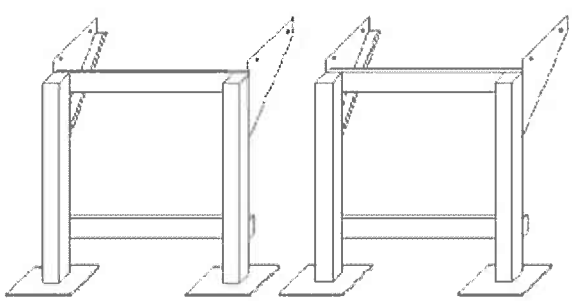


Fig. 1A

In a package enclosed to the oven you find two support stands which constitute the oven base (FIG. 1A).
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 the lift truck can enter 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. 2 and 3).
Fix the two support stands to the oven and tighten the respective fixing nuts while the lift truck keeps the oven suspended (fig. 4).
If the lift truck can place the oven in the final position then do so, otherwise use a "transpallet" truck as shown (fig. 5).

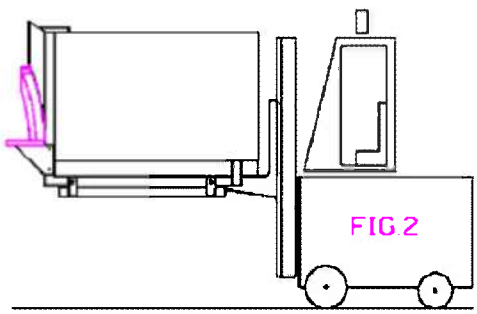


FIG 2

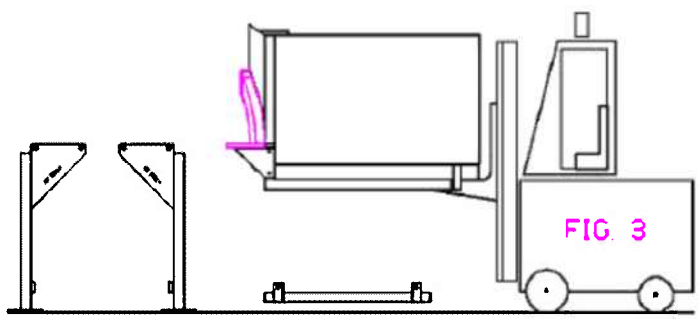


FIG. 3

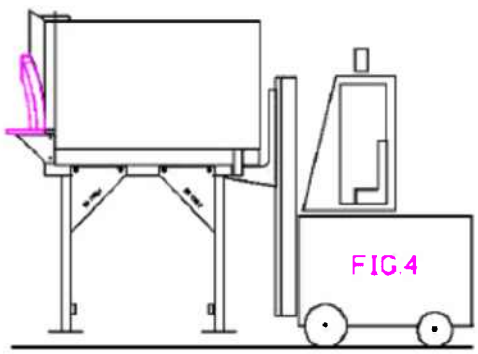


FIG 4

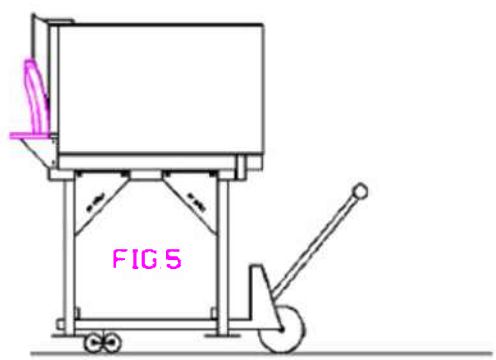


FIG 5

Moving the oven with the transpallet pay attention that you do not lift it too high because it might fall accidentally while moving !!!

OVEN INSTALLATION

This oven belongs to the group of combustion ovens therefore it must necessarily be placed in a well-aired room, following the DIN regulations .

Here we shortly resume :

- The oven can be installed inside the building as technological fireplace for the production of wood oven backing food.
- For the exhaust flue gas this oven need a chimney that can resist to the combustion of the soot .
- The oven cannot be installed inside rooms having on forced ventilation and/or forced exctraction , unless a technical stuff establishes, by the duececk, that it is not prejudicial to the working of the oven.
- **The connecting of the oven with the chimney must be by pipe fitting by rules DIN 1298 NW** 200.
- The dimension of the chimney must correspond to the triple point values shown in the label 2,1.
- While the oven is working the air combustion stream shown in the same label have to be granted.
- In the case where there is a technical appliance for the ventilation and /or conditioning in the area of the oven, its function is allowed only when its safety working is cecked without doubt.
- The making and the setting of the oven and of the exhaust fumes chimney have to be done observing the rules about the combustion appliances: DIN 18 160.
- The distance between inflammable panels and the cover of the oven and of the chimney have to be at least 3 cm.

		MF39	MF43	MF51	MF59
WOOD OVEN FOR PIZZA MODEL		**L100**	**L110**	**L130**	**L150**
HEAT-PRODUCING POWER OF THE OVEN	kW	25	28	35	46
NEED OF COMBUSTION AIR	m^3/h	165	167	173	180
TRIPLE POINT VALUE TO CALCULATE THE CHIMNEY BY LAW "DIN 4705"					
- EXHAUST FLUE AMOUNT	G/s	120	128	148	175
- EXHAUST GAS TEMPERATURE	°C	85	100	110	120
- NEED PRESSURE FOR FEEDING	mbar	0,07	0,07	0,07	0,07
DIAMETER EXHAUSTING PIPE	mm	200	200	200	200
BAKING BEDPLATE SURFACE	m^2	0,785	0,950	1,237	1,766

Area coverable only with metal, paving tiles and / or plaster on metallic grill fitted on the front oven.

Minimum distance equal to zero for cover or panels made with not combustible as: brickworks, plaster and/or material not sensitive to the calor .

Distance equal to at least 3 cm.for cover or panels made with combustible material or even partially combustible as wood, plastic material or anyway sensitive to the calor or similars.

MF39

n. 3 X

pizza 40 cm.

n. 5 X

pizza 30 cm.

Weight :

1000 KG

ACCESSORIES FOR THE OVEN

DIN 18 800 APPROVED

MF43

n. 3 X

pizza 40 cm.

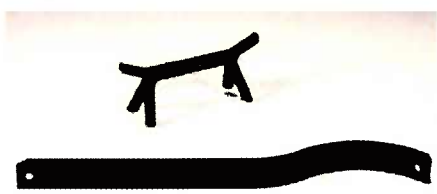
n. 6 X

pizza 30 cm.

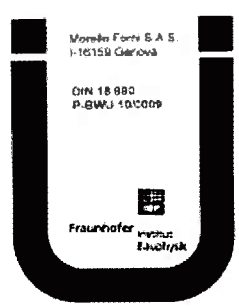
Weight:

1250 KG

ACCESSORIES FOR THE OVEN



DIN 18 800 APPROVED



MF51

n.4-5 X

pizza 40 cm.

n.8-9 X

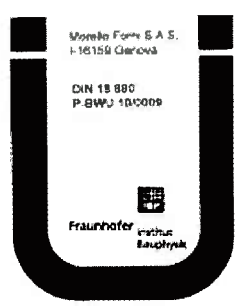
pizza 30 cm.

Weight :

1550 KG

ACCESSORIES FOR THE OVEN

DIN 18 800 APPROVED



MF59

n.6-7 X

pizza 40 cm.

n.10-12 X

pizza 30 cm.

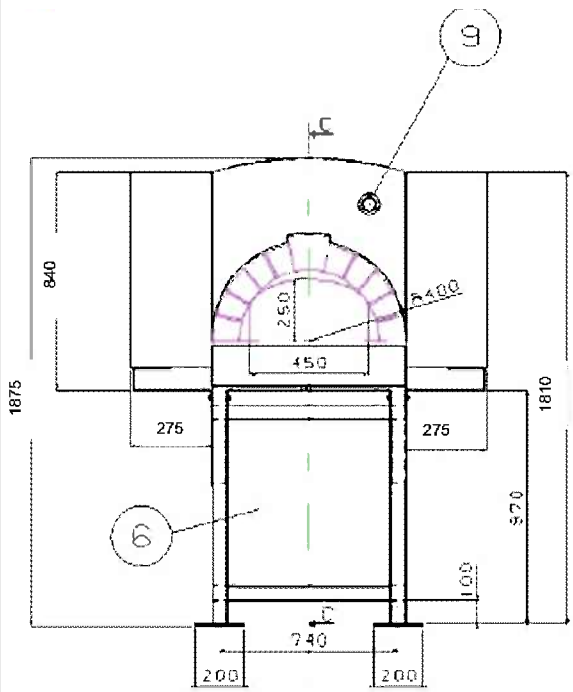
Weight:

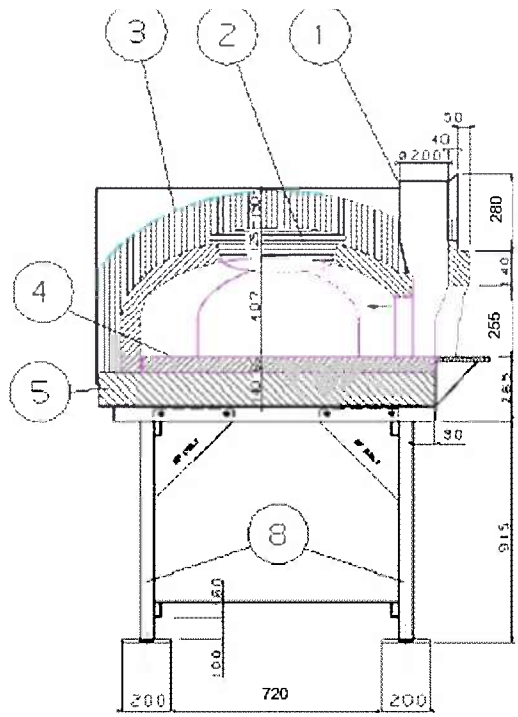
2150 KG

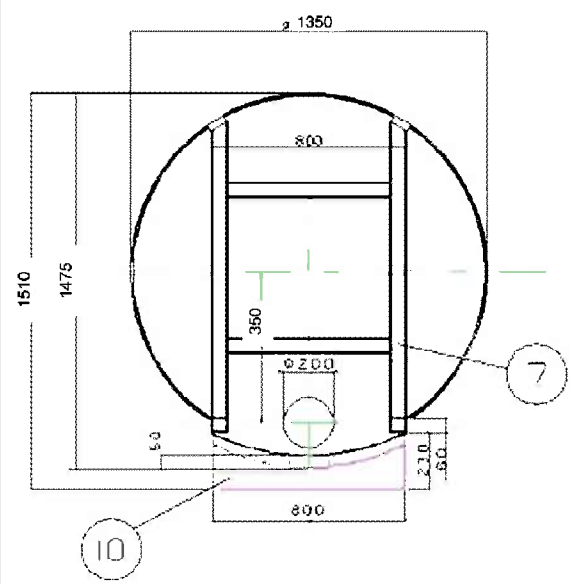
ACCESSORIES FOR THE OVEN

DIN 18 800 APPROVED

MF39



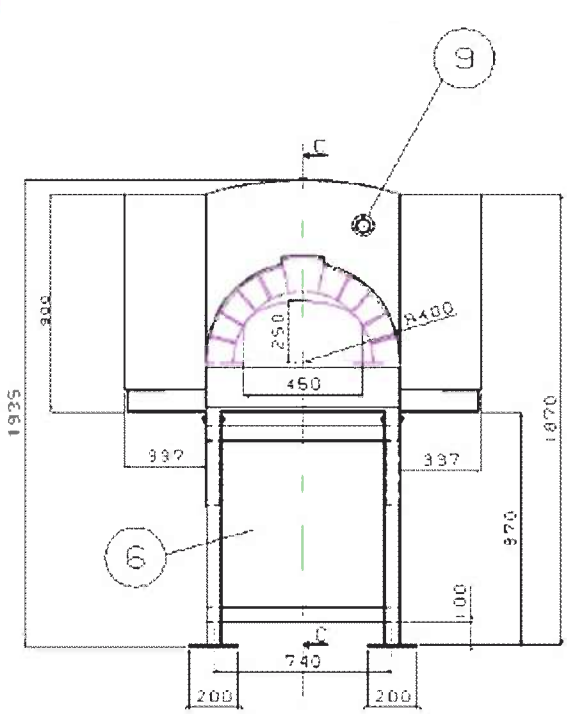


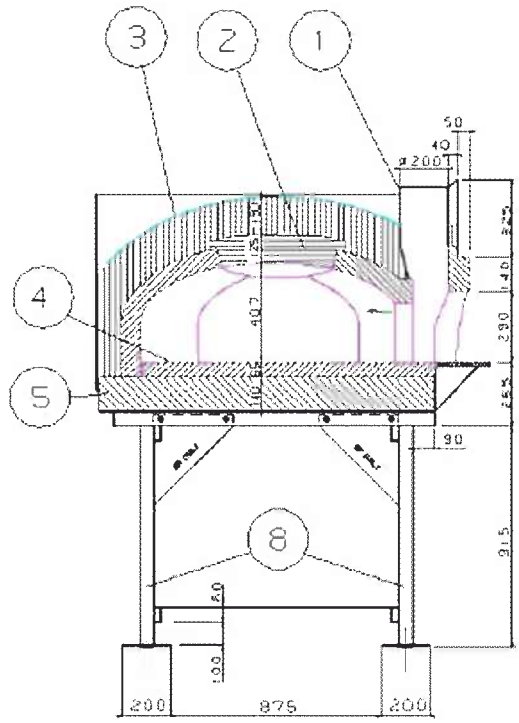


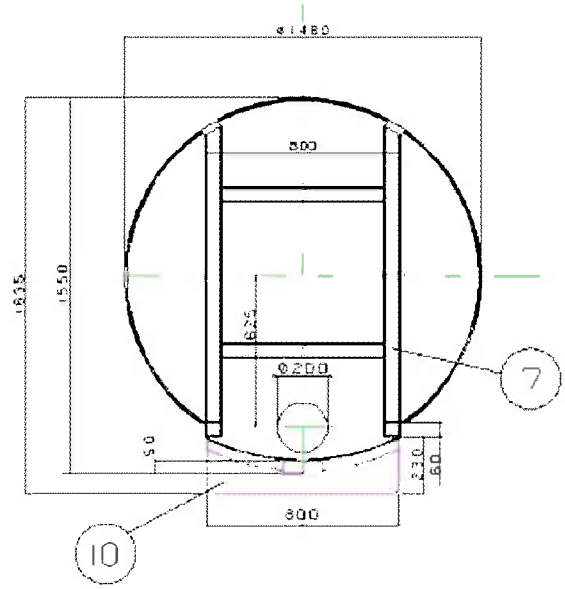
CAPTION:

1) flue gas exhaust diam. 20 cm.
2) cooking chamber
3) lagging
4) cooking bedplate
5) insulating base
6) wood storage box (optional)
7) metal tubular over structure
8) stands for the support
9) thermometer
10) **natural granite plate**

MF43







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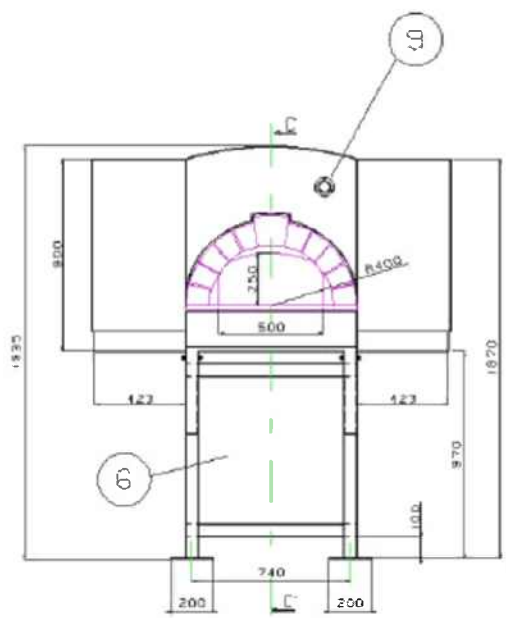
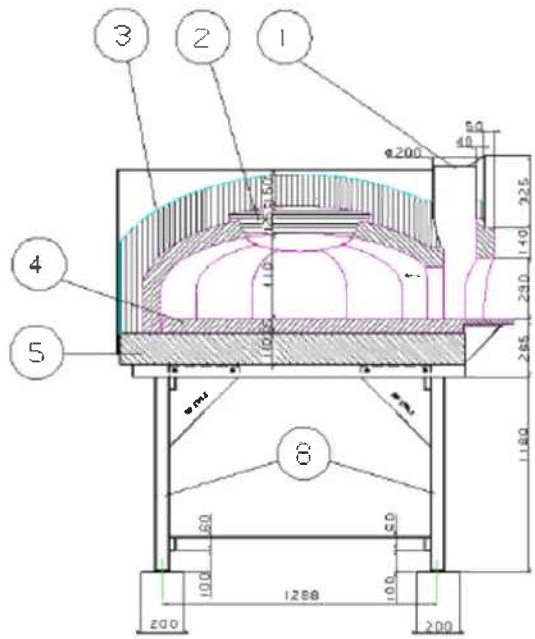
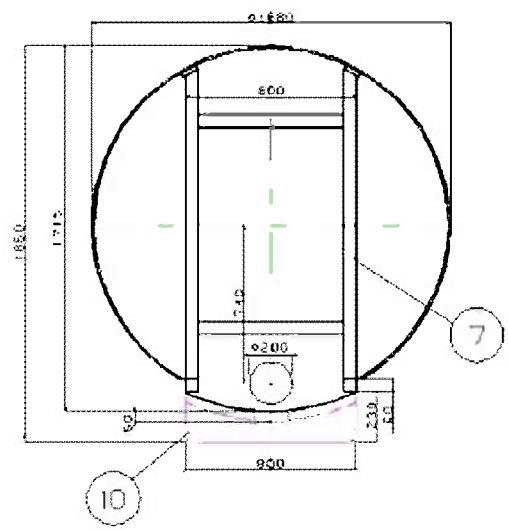
MF51







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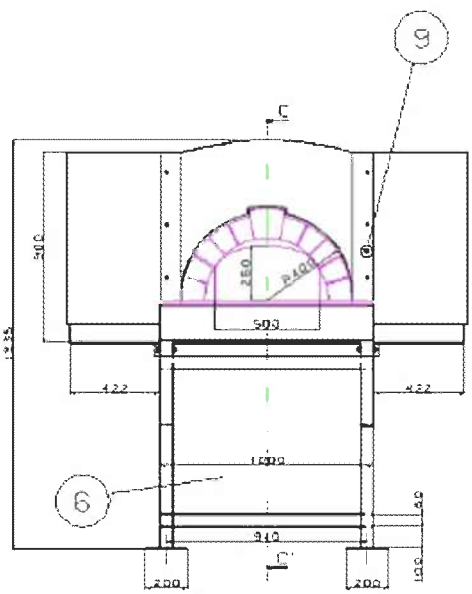
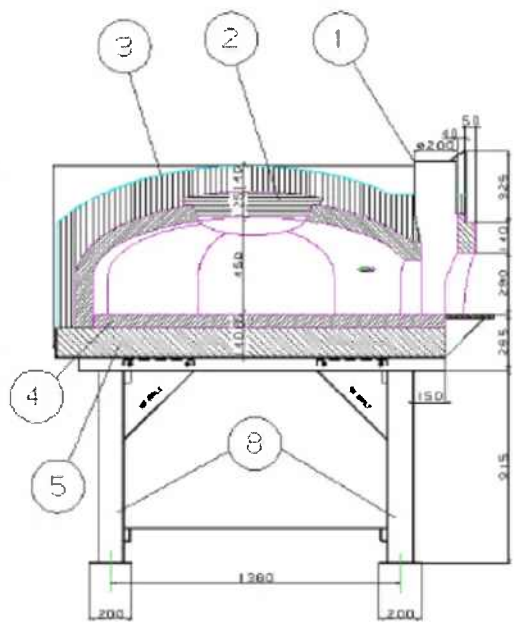
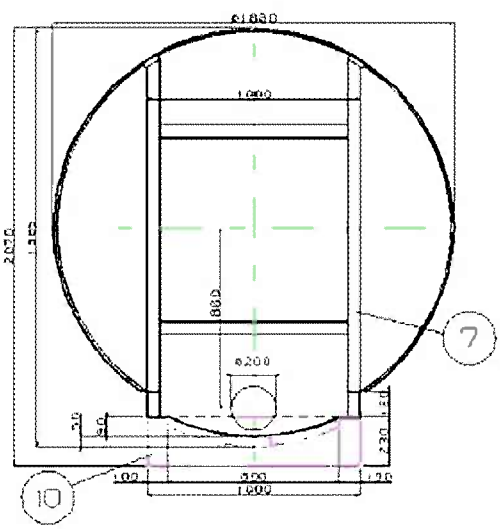
10) **natural granite plate** (optional)

MF59







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10) natural granite plate

USE OF THE WOOD OVEN :

1) WARNING ! ! ! ! : WITH REFERENCE TO THE SAFETY REGULATIONS ABOUT THE EMISSION IN THE ATMOSPHERE CURRENTLY IN FORCE IN YUOR COUNTRY, IT IS **ALLOWED TO BURN DRY NATURAL WOOD (OF PROPER SIZE) WHICH HAS NOT BEEN** TREATED (BASKETS, MACHINE REJECTIONS, VARNISHED AND/OR CHEMICALLY TREATED WOOD, ETC.)
2) FOR A CORRECT FUNCTIONING OF THE OVEN USE EITHER TRUNKS OR NATURAL WOOD CHOPS NOT LONGER THAN 40/50 CM AND NOT THICKER THAN 15 CM.
3) **AS AN ALTERNATIVE TO THESE YOU MIGHT USE SMALL TRUNKS OF PRESSED** WOOD WHICH HAS BEEN CERTIFIED AS NATURAL AND WHICH CAN BE EASILY FOUND IN COMMERCE.

IF YOU DO NOT FOLLOW THESE REGULATIONS YOUR WARRANTY WILL BE AUTOMATICALLY SUSPENDED.

OVEN PREHEATING PHASE.

The oven you are going to use belongs to the type called "**with direct combustion with heavy· working structure**".

This means that the heat source which enables the cooking is set inside the cooking chamber (wood fire) and that the cooking chamber is very heavy because of its structure.

The wood fire inside the cooking chamber must necessarily be kept within the embers and ash keeping barrier which must be placed as shown.

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 lagging

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 250° - 300°C.

Do not cook any food during this phase ; the oven needs to neutralize possible residual machining products which are still 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.

It is an absolutely normal thing that the condensate drops on the floor through the outer cavity walls of the oven ; **dry it as you prefer being careful not to either damage or cause accidents or endanger things or other people's lives.**

THE BUILDING FIRM DECLINES ALL RESPONSIBILITY FOR ANY PROBLEMS COMING FROM THE NON-OBSERVANCE OF THE PRESCRIBED INSTRUCTIONS.

DESCRIPTION OF THE OVEN AND OF ITS ATTACHMENTS :

Fig.5 : stand for the support of the wood
Fig.6 : separator cast ironandiron between the fire area and the cooking area
Fig.7 : manual door
Fig.8 : tools disposition inside the oven

STARTING MODALITIES :

1) DURING THE STARTING PHASE WORK WITH THE OPEN OVEN : THE MANUAL DOOR DOES NOT HAVE TO BE IN FRONT OF THE OVEN MOUTH.

2) PUT THE STAND AND THE CAST IRONANDIRON SEPARATOR INSIDE THE OVEN AS SHOWN IN FIG. 8 .

3) PLACE THE SMALL WOOD TRUNKS TO BE BURNED ON THE STAND IN THE FIRE AREA AND LIGHT THEM WITH WOOD AND/OR WITH NOT-INKED, NOT-PLASTICIZED OR TREATED PAPER .


WARNING ! ! ! : DO NOT USE TO LIGHT THE FIRE ANY INFLAMMABLE SUBSTANCE OF ANY NATURE BOTH LIQUID AND SOLID DIFFERENT FROM THE FOLLOWING ONES : ALCOHOL, GASOLINE, COAL, ETC.

4) ONCE YOU LIT THE FIRE FEED IT CONSTANTLY NEVER EXCEEDING THE CONSUMPTION OF AROUND 15 KILOGRAMS PER HOUR AS WE SUGGEST . CONSIDER AN AVERAGE CONSUMPTION OF 5/10 KILOS PER HOUR .
5) THE OVEN THERMOMETER TAKES THE TEMPERATURE INSIDE THE COOKING CHAMBER ; REACH THE DESIRED TEMPERATURE FEEDING THE FIRE ; WE SUGGEST YOU DO NOT EXCEED IN ANY CASE THE TEMPERATURE OF 450° C.
6) IF YOU NEED TO BAKE IN THE PRESENCE OF THE FLAME FEED THE FIRE AND TRY TO KEEP THE DESIRED TEMPERATURE CONSTANT.
7) IF YOU NEED TO BAKE WITHOUT THE FLAME REACH THE DESIRED TEMPERATURE AND EXCEED IT OF 50° C ; WAIT UNTIL THE FIRE GOES OUT, PUT THE FOOD INTO THE OVEN AND CLOSE THE OVEN MANUAL DOOR.
8) AFTER USING THE OVEN WE SUGGEST THAT YOU WAIT FOR THE FLAME TO GO OUT AND THAT YOU CLOSE THE OVEN MANUAL DOOR IN ORDER TO RETAIN THE TEMPERATURE INSIDE THE OVEN FOR THE NEXT BAKING.

ATTACHMENTS FOR THE WOOD OVEN

Fig. 5 : STAND FOR THE SUPPORT OF THE WOOD

Fig. 6 : SEPARATOR CAST IRONANDIRON

Fig. 7 : MANUAL DOOR

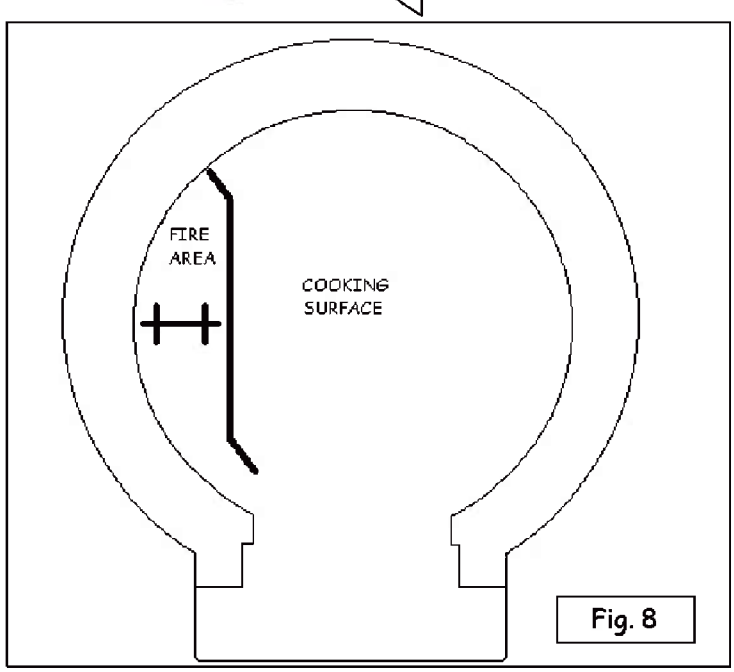

Fig. 8

PRECAUTIONARY MEASURES :

1) Once the engineer has completed the correct installation of the oven and has carried out the functional inspection, the oven is ready to be turned on.
2) The staff who run the oven must learn the instructions given in this manual in order to be able to run this wood oven.
3) Always control the oven while functioning.
4) Always keep within reach the manual door in case it were necessary to turn off the oven quickly by closing it.
5) Always keep near the oven some FIRE-EXTINGUISHING MEANS adequate to the room in case the fire accidentally spread out of the combustion chamber.

DO NOT USE IN ANY CASE THE FIRE EXTINGUISHER INSIDE THE OVEN.

OVEN CLEANING :

1) before turning on the oven remove the ash in the fire area with a proper shovel.
2) use a proper mop to clean the baking area.
3) in case 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 a proper mop.
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.

"MORELLO" WOOD OVENS GENERAL PROPERTIES :

1) Pizza baking time generally not longer than two or three minutes.
2) Baking through direct contact of the pizza with the oven cooking surface.
3) Heat source inside the cooking chamber.

ADVANTAGES :

1) Elevation of the organoleptic and nutritional properties of the baked food.
2) Very short cooking and production time.
3) Direct radiation of the heat source inside the cooking chamber.
4) Easier and quicker use of the oven.
5) Baking with open flame.

NOTE ON THE TYPES OF WOOD

Depending on the possibility of finding some types of wood and on their prices there will be different working conditions. The table below sums up the main characteristics of these types of wood. This is just an indicative guide.

TIPE	HEAT	FIRING	SPARKS	AROMA
ACACIA	☆☆☆☆☆	☆☆☆	VERY LITTLE	NEGLIGIBLE
MAPLE	☆☆☆	☆☆	LITTLE	NEGLIGIBLE
BURCH	☆☆	☆☆☆☆☆	MODERATE	NEGLIGIBLE
CAROB	☆☆☆☆☆	☆☆☆	VERY LITTLE	NEGLIGIBLE
CHERRY	☆☆	☆☆☆	LITTLE	EXCELLENT
BEECH	☆☆☆☆	☆☆☆	LITTLE	GOOD
ASH	☆☆☆☆	☆☆	LITTLE	NEGLIGIBLE
APPLE	☆☆☆	☆☆☆	LITTLE	EXCELLENT
WALNUT	☆☆☆☆	☆☆	LITTLE	EXCELLENT
ELM	☆☆☆☆	☆	VERY LITTLE	FAIR.
ALDER	☆	☆☆☆☆	MODERATE	NEGLIGIBLE
OAK	☆☆☆☆☆	☆	LITTLE	FAIR.