

INSTRUCTION MANUAL

PIZZA OVEN “VITA”

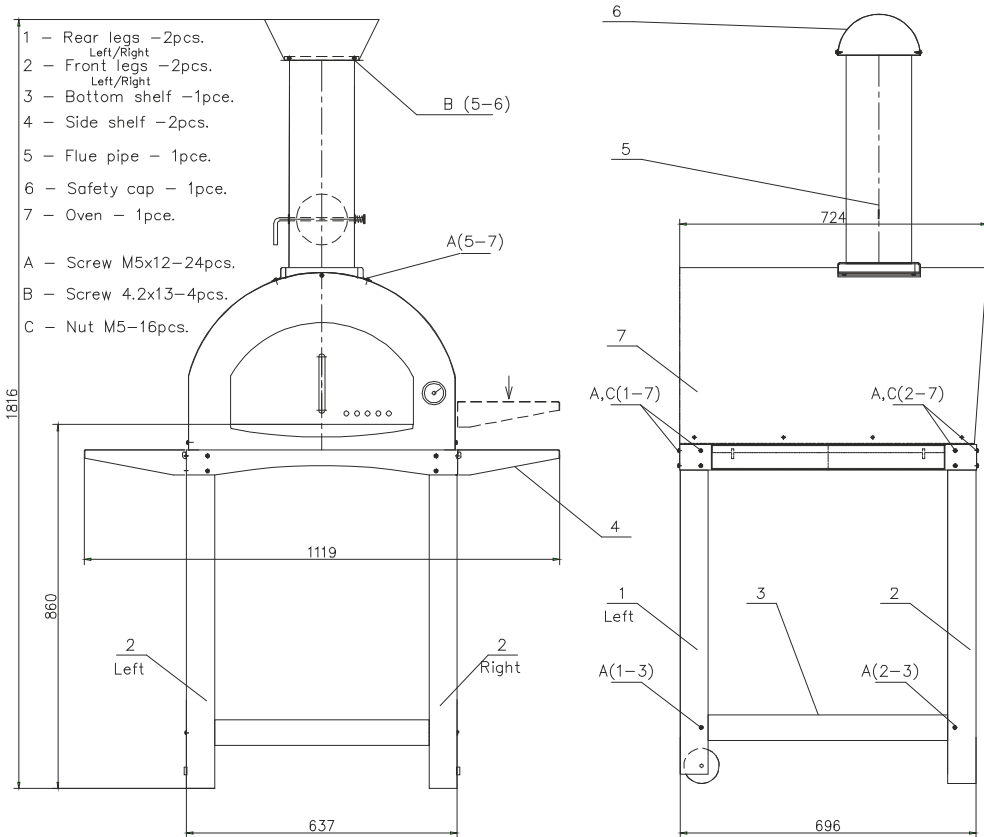


Fig. 1.

TECHNICAL DATA

Parameter	Value
Fuel	Dry wood
Depth (cm)	70
Width (cm)	64
Height (cm)	182
Number of pizzas	2
Cooking plate dimensions (cm)	60 x 53
Number of pizzas for 15 min.	6
Door aperture width (cm)	40
Door aperture height (cm)	19,5
Working temperature (°C)	200
Heat up time (min)	15
Weight	74

Safety distances for installing the appliance, to avoid fire: 140 cm – in front, 80 cm – from the sides and 80 cm – from the back. When there are easily flammable materials and constructions the oven has to be placed on at least 100 cm distance or to be equipped with non flammable screen.

Exploitation: The Pizza Oven is designed the work with dry wood logs. The ignition is made by using dry kindling at the front part of the inox oven. The oven is equipped with a flap in the chimney pipe. During ignition, the flap has to be opened (vertical position) and the door to be slightly opened. After reaching optimal temperature and heating up the fire bricks at around 15 min. the fire has to be moved at the sides and the pizza (or other baking) is placed on the cleared space. The baking is performed with closed door and chimney flap half opened. The temperature in the oven depends from the intensity of the burning, the position of the flap and the amount of fuel. At the front panel is installed a thermometer for easy temperature control.



It is not recommended to exceed temperatures above 350 °C.

Refractory plates

The Pizza Oven is supplied with refractory plates. These plates keep the heat and give it back into the oven in order to increase the burning temperature. The higher is the burning temperature, the higher is the efficiency of the burning process. As a result of too high temperatures or mechanical influences the refractory plates might be damaged. Under mechanical influence, it is understood e.g. throwing a wood log into the firebox or using bigger wood logs.

The refractory plates might be easily exchanged.

The refractory plates are quickly worn out and that is why they are not included in the warranty conditions.

Handle

The handle of the appliance is made of steel. This is an advantage because the handle cannot be worn out. It is heated to such a degree as the front part of the appliance is, that is why the handle must be serviced by using a heat-resistant glove.

Paint

The appliance is painted with highly temperature-resistant paint. This paint is resistant to high temperatures, but it is not resistant to rust. Please do not put any objects on the paint. When dust eventually accumulates then clean by brush or dry towel, but not by wet towel or water.

When the appliance is set to work for the first time, it is necessary to leave the paint to be heated for a few hours to be baked and to reach its ultimate stability. During the first fire, there could be visible shades in the paint color. During that period do not put anything on the appliance or do not touch the outer surface, so that it can remain unaffected. The smell, which is produced, is caused by the baking of the paint and disappears after a few hours.

Because of overheating or incorrect servicing, the color changes into white-grey or a stain of rust appears or a part of the surface is damaged, then it is not a problem. You may order a spray in the appropriate color to your dealer.

Bricks layout

2	2
1	1
1	1

Fig. 2.

1. Brick schamotte (30 x 200 x 266) -4 pcs.
2. Brick schamotte (30 x 191x 266) -2 pcs.



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