

Use and installation of the oven



DOUBLE COOKING OVENS

CUBO AND CLESSIDRA



ROSSOFUOCO®

Forni a legna & Barbecues

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IMPORTANT WARNINGS

The document provides information for the transport, installation, and correct use and maintenance of Rossofuoco ovens.

This manual is intended for persons in charge of installation, commissioning, use and maintenance of the equipment.

Before carrying out any operation, read the instructions in this manual carefully. If there is any doubt as to the correct interpretation of the instructions, contact the manufacturer for clarification.

It is forbidden to carry out any operation without having read and understood the contents of this manual.

Failure to comply, even in part, with the recommendations contained herein may result in hazards for the user, abnormal operation of the machine and possible damage to the equipment.

The manufacturer is not liable for damage to property or persons resulting from failure to observe this prohibition.

STORAGE

The manual is an integral part of the product.

It must always accompany the equipment, even in the event of subsequent disposal.

This document must always be available to personnel authorised to install, commission and maintain the machine.

It must be kept in the immediate vicinity of the machine. The document must be kept intact and easily readable.

The following warnings are recommended to ensure it can be consulted over time:

- Store the manual in a place protected from heat and humidity and away from liquids.
- Fold the document so as not to damage its contents.
- Do not remove, tear or modify the contents.

If the manual is damaged in such a way as to impair readability, or if it is lost, a replacement copy should be requested immediately from the manufacturer or authorised distributor.

SAFETY AND CONTRAINDICATIONS

Read the instruction manual thoroughly.

1. The oven is designed exclusively for cooking food. It must not be used for other purposes.
2. The oven is intended for domestic use. The operator must read and be familiar with all the safety instructions in this document before using the appliance.
3. All local regulations, including those referring to national and European standards, must be observed when installing the appliance.
4. The oven must be placed on a level floor or platform with a load-bearing capacity capable of supporting the weight declared by the manufacturer
5. If the oven is installed on its cart, use suitable lifting and handling equipment. The platform must be adequate to support the weight of the equipment at the points on the cart. If the construction provided for the installation does not conform to the required load-bearing capacity, use a suitable load distribution plate.
6. Upon installation, remove all protective films and all internal and external packaging.
7. Place the outdoor oven in a suitable position so that the exhaust smoke does not cause any damage or disturbance.
8. The oven must be installed in such a way as to provide access for cleaning the appliance, chimney and flue.
9. The mains connection must be made in accordance with the safety regulations in force in the country of use.
10. The socket to which the apparatus is to be connected must be:
 - Conform to the type of plug installed in it.
 - Sized to comply with the nameplate data for the power supply of the equipment.
 - Connected to an efficient earthing system.
 - Connected to a power supply system equipped with an overcurrent and leakage current protection device (thermal/magnetic circuit breaker or similar devices) complying with the installation rules laid down by European and National regulations.The power supply cable **MUST NOT**:
 - Come into contact with any kind of liquid.
 - Come into contact with hot surfaces or parts of the equipment.
 - Being crushed and/or coming into contact with sharp surfaces.
 - Being used to move the equipment.
 - Being used if damaged.
 - Be handled with damp or wet hands.
 - Be coiled when the equipment is in operation.
 - Being tampered with.
11. Place any furniture more than 15 cm away from the walls of the oven, and 50 cm from the radiation zone of the inspection window.
12. Use the oven only with gloves intended for food preparation with cookers or ovens, and providing adequate protection against heat. Do not touch the oven during normal operation without these protections.
13. **WARNING:** Accessible parts can become very hot during use; children must be kept at a distance.
14. The oven must be fuelled exclusively with small pieces of virgin dry wood; it is absolutely forbidden to burn any other pieces of wood that are not waste from virgin wood.
15. Do not use other types of fuel as for example pieces of chipboard 'medium density', pieces of painted wood, pieces of panel that may contain resins, laminate or other wood refinishing substrates.
16. The use of the types of wood identified above can generate toxic combustion gases and cause damage to the oven structure. The combustion of these types of wood is

- also forbidden by law.
17. The oven must always be supervised by the user during normal operation.
 18. The combustion chamber must always be closed while the oven is in operation, except during fuel refuelling.
 19. The oven must never exceed a temperature of 400 °C; above this temperature the output is not optimised and the appliance may be damaged. To avoid exceeding this threshold, do not introduce more than 5 kg of wood when lighting.
 20. Do not introduce paper, plastic or silicone material in order to avoid possible flame generation.
 21. If you notice smoke emission, switch off the appliance or unplug the appliance and keep the door closed to extinguish any flames.
 22. Follow the detailed instructions for cleaning door seals, cavities and adjacent parts.
 23. Clean the oven periodically and remove any food residue. Neglecting to clean the oven could cause deterioration of the surfaces which could negatively affect the life of the appliance and lead to a dangerous situation. In addition, where applicable, regularly clean the chimney, above all check for obstructions before switching on the appliance following prolonged non-use of the appliance. Before cleaning the unit, make sure that the plug is unplugged from the socket. Clean the machine according to the instructions in this manual.
 24. After use, the oven temperature remains at a high level for an extended period of time. Make sure that the temperature of the inner and outer walls has reached room temperature before operating the appliance without proper protection.
 25. It is recommended that the oven ash be drained every time. Check that there are no burning coals in order to avoid burns and/or fires. Then place the ashes in a steel container or similar material.
 26. Any repair, replacement or extraordinary maintenance work must be carried out by specialised technical personnel authorised by the manufacturer.
 27. Therefore, please contact your authorised dealer or the manufacturer directly to solve any problems.
 28. Any work on the domestic installation and use of the oven must be carried out by qualified personnel in accordance with the legislation in force in the country where the appliance is installed.
 29. **WARNING:** Ensure that the unit is switched off before replacing the internal lamp to avoid the possibility of electric shock. Follow the replacement instructions given in the relevant section 'Electrical system'.
 30. In case of fire use carbon dioxide (CO₂) fire extinguishers. Do not use water or powder extinguishers.
 31. **The following requirements and precautions must also be observed:**
 - a. do not deposit wood or other flammable material in general inside the oven cart compartment
 - b. do not install the appliance in any way other than as provided for in this manual.
 - c. do not install the appliance in the presence of sources that may cause possible combustion (flames, cigarettes, sparks, etc.)
 - d. do not install the equipment in areas where water jets are possible.
 - e. Do not install and use the equipment next to combustible, flammable and/or explosive material, or in places with a fire-risk atmosphere.
 - f. do not smoke while the oven is in operation, and do not approach the oven with objects and anything else that may generate combustion such as cigarettes or lit lighters, flames of various kinds, sparklers.
 - g. do not make any modifications to the equipment and carry out any technical intervention not authorised by the manufacturer.
 - h. Any technical maintenance or repair work must always be carried out by personnel appointed by the company.
 - i. do not use accessories other than those supplied with the equipment. Do not use the appliance in any other manner and/or for any purpose other than that provided

for in this manual. In particular, the appliance must not be used as an incinerator and no fuels other than those recommended, including liquid fuels, must be used.

j. do not use the appliance in altered psychophysical conditions or under the influence of alcohol, narcotics or psychotropic drugs.

k. do not cover, damage or remove the plates on the equipment.

l. do not put wood or other flammable material in general in the oven.

WARNING

In the event of improper use, all forms of guarantee will be rendered null and void and the manufacturer declines all liability for damage to persons and/or property.

Improper use means:

- Any use other than that intended or carried out using methods or techniques other than those permitted in this manual.

- Any intervention on the equipment contrary to the indications in this manual.

- Any use after tampering with components and/or after altering safety devices.

- Any use after repairs carried out with unauthorised components.

TECHNICAL DATA AND LABELLING

Technical Data

Table 1 - Equipment Technical Data

General	Description
Manufacturer	ROSSOFUOCO s.r.l. unipersonale Via Cavalieri di Vittorio Veneto, 21 61045 PERGOLA (PU) Tel. 0721/735926 fax 0721/737107
Brand	Rossofuoco
Model	see plate attached to oven
Serial Number	see plate attached to oven
ELECTRICAL FEATURES	
Nominal supply voltage	230 V
Nominal supply frequency	50 Hz
Power supply rating	60 W
Secondary transformer supply voltage	12 V
Equipment insulation class	II
IP rating	IP X4
OVENS DIMENSIONS AND WEIGHT:	
Width x Length x Height; Weight(*); *(weight outdoor oven incl. cart) (height outdoor ovens excl. chimney; indoor ovens excl. chimney (150mm))	
Outdoor CUBO oven complete with cart	Mm 1006x900x1667h 262 kg
Outdoor CLESSIDRA oven complete with cart	Mm 1085x921x1508h 290 kg
Indoor oven CUBO	Mm 1006x900x857h 206 kg

CLIMATE CONDITIONS OF USE	
Temperature:	5 - 40 °C
Relative humidity	20 - 90 %
LAMP FEATURES	
Type	Halogen
Voltage	12 V ac
Power	20 W
THERMAL CHARACTERISTICS	
Wood quantity each charge	4 Kgs max
Calorific value inf. Ki	3500 Kcal/Kgs
Useful thermal energy (Q)	8500 Kcal/load
Max. oven temperature (Tf)	500 °C
Max. combustion chamber temperature (Tcc)	850 °C
Flue gas mass flow rate	7,5 g/s
Flue gas temperature after the exhaust nozzle	270 °C
Minimum supply pressure at nominal heat output	0,10 mBar

Accessories supplied with the oven
Protective gloves - User and installation manual

Labels

Fig. 1 – Data plate

	ROSSOFUOCO s.r.l. unipersonale Via Cavalieri di Vittorio Veneto, 21 - 61045 PERGOLA (PU) ITALIA			
Modello:				
SN: <input type="text"/>				
<hr/>				
Tensione: 230 V	Frequenza: 50 Hz	Potenza: 60 W		
				MADE IN ITALY
<hr/>				
- Leggere e seguire le istruzioni di funzionamento				
- Utilizzare solo combustibili raccomandati				
<hr/>				

Fig. 2 - Security labels installed on the apparatus



DESCRIPTION CUBO AND CLESSIDRA DOUBLE BAKING OVENS

Cubo and Clessidra ovens are defined as dual firing system ovens as they can be used to bake with both direct and indirect fire.

The oven consists of an outer casing or container an inner chamber called the “baking-burning chamber” and another airtight inner chamber, separate from the first, called the “combustion-only chamber”. Both are directly connected by a special smoke outlet duct. A layer of rock wool thermal insulation is applied to the sides of the “baking-burning chamber” to better protect the outer walls of the oven from heat and improve its maintenance. The baking-combustion chamber is all made of high-quality stainless steel, specifically suitable for foodstuffs, the inside of which is cold-assembled with screws and slots capable of absorbing thermal expansion due to heat without deformation. All materials in contact with atmospheric agents are treated with additional corrosion protection to prolong their service life. The unique smoke conveyor system has allowed us to create a semi-squared “baking-burning chamber” similar to the classic vault; our oven thus has more space to hold and bake both directly (as a classic pizza oven) and separately (as an indirect cooking oven).

In the “baking-burning chamber”, it is possible to both bake directly with the application of the wood-burning brazier and to bake indirectly by placing 1 shelf above the 2 corresponding supports with baking trays. Bricks of refractory material are placed in the lower part of the firing chamber to allow a more uniform distribution of the internal heat. In the Cubo and Clessidra models, a smoke valve is installed to regulate smoke outlet.

The oven is complete with 1 thermometer: digital for Cubo and analogue for Clessidra, 1 timer for Clessidra, internal lighting, 1 chrome-plated grill, 2 grill supports, 3 baking pans, poker, pan-catcher accessory and wood-burning brazier.

LIFTING AND MOVING

For lifting and moving the oven, use equipment with a capacity appropriate to the weight of the oven. When lifting the oven, use the hook located inside the smoke outlet.

Once unpacked, never lift the oven using a fork system.

Lifting the oven by hand is absolutely forbidden.

The oven is equipped with a special trolley with pull-out handles and wheels, intended for moving the oven within the area intended for its use. Avoid moving on inclined planes. Avoid moving the oven when it is on



INSTALLATION OF THE BUILT-IN CUBO OVEN

The following is recommended for the installation of the built-in oven, in addition to what is stated elsewhere in this manual:

1. To place the oven, prepare a space with two longitudinal support walls of the same length as the oven and with a recommended height of about 60/70 centimetres; the oven must be installed in such a way that it can be easily moved later for any maintenance work;
2. Depending on the location (near flammable materials or not), follow the minimum requirements given in the diagram on the next page;
3. Connect the oven chimney (smoke outlet) to the chimney with a stainless-steel pipe of diameter 150 mm;
4. Check that the chimney is sized appropriately for the correct draught in accordance with the relevant regulations in the country where the oven is installed;
5. The cross-section must be no smaller than 150x150 mm if square or at least 150 mm in diameter if round;
6. If a cover (counter hood) is to be installed on the upper part of the oven to facilitate any maintenance work, it is **INDISPENSABLE** to equip it with an opening part (see diagram 1 and 2 on the next page);
7. The transformer supplied must remain accessible for any work; it must therefore be installed in a fixed position outside the masonry wall of the oven compartment;
8. Ensure that the room where the installation is carried out has an adequate air exchange (consult the relevant law in force).

NOTE: Any installation that fails to comply with even one of the above conditions will render the warranty null and void and release the manufacturer from any liability for any consequences.

Fig. 3 - Scheme for mounting the built-in oven

Diagram 1: standard installation in masonry - (dimensions in millimeters)

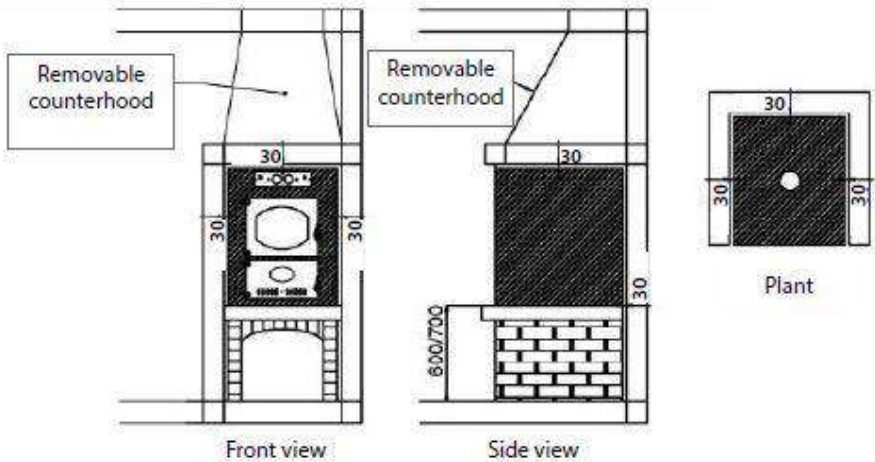
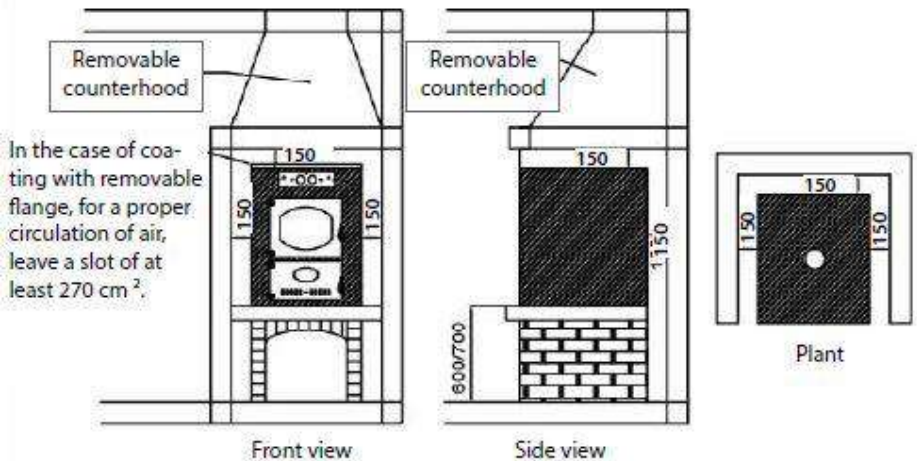


Diagram 2: installation near inflammable materials - (dimensions in millimeters)



an installation that fails to comply with even one of the conditions described shall invalidate the warranty and release the manufacturer from any liability for any consequences thereof.

FIRST IGNITION CUBO/CLESSIDRA SEPARATE COMBUSTION CHAMBER

If you want to use Cubo/Clessidra for indirect cooking remove the wood-burning brazier from the cooking chamber and insert the two grill supports provided, one to the right and one to the left of the cooking chamber respectively. Then place the grill provided and the corresponding pans on top. When a new oven is switched on for the first time, steam may be generated inside the cooking chamber, which may look like smoke; the steam is caused by the humidity in the stone and rock wool and also gives off an acrid smell.

The first ignition of a new oven must be done without cooking food in it and proceed as follows. Place virgin dry wood in the combustion chamber (i.e. in the lower door with the air slots of small wood by placing it on the fire grate that keeps it away from the bottom.

For the first start-up, 3 kg of wood is sufficient to be placed precisely on the fire grate, starting with the largest.

Make sure that everything is set up for correct operation, make sure that the smoke valve is open (in models where this is foreseen).

Smoke valve close



Smoke valve open



Ignite the fire using an ecological firestarter placed on top of the already prepared virgin wood with smaller pieces of wood placed on top of it; in this way the wood will ignite from above and combustion will generate less smoke and the fire glass will remain cleaner. This method will not affect the heating time of the cooking chamber.

Caution: Never use any kind of liquid or gaseous fuel, nor explosive mixtures, nor chemical or petroleum-based products, nor alcohol, nor petrol, nor anything else other than what is indicated, unless specifically produced for these purposes).

After starting the fire close the door but leave the slits completely open for the passage of air so that the wood burns well and turns into glowing coals.

During this first ignition, bring the oven to a temperature above 150° centigrade, respecting in any case the maximum temperature limit that can be reached; leave the oven on for at least an hour; this will allow the elimination of residual humidity in the refractory bricks. This operation of first heating new materials usually produces smoke and unpleasant odours.

The escape of whitish smoke and the emanation of unpleasant odours may continue even for 5/6 ignitions; this does not mean that the product is malfunctioning.

The temperature inside the "baking-combustion chamber" can be controlled, if it rises too much opening the door of the "baking-burning chamber" to let out some hot air or by acting on the slits of the "combustion-only chamber" by decreasing their opening in order to regulate the amount of air that feeds combustion thus attenuating its intensity. Once the first ignition has taken place, the oven is ready for its normal use.

COOKING FOOD IN THE INDIRECT WAY



Repeat the lighting operations and follow the prescriptions as described on the previous page, changing only the amount of wood to be inserted, which must be in relation to what you are going to cook (help yourself with the table on the opposite page). During the ignition phase, it is essential to make sure that everything is set up for proper operation: the adjustable aerator on the firing chamber door and that of the combustion chamber

(lower part) are open and that the flue valve is also open (the knob must remain pushed towards the oven).

It is important to cook with burning coals and not with an open flame inside the "combustion chamber only"; the recommended amount of wood is roughly calculated for the oven to reach the right temperature and at the same time become burning coals, thanks to which the "baking-burning chamber" will receive the right amount of heat for the entire baking time. The oven will therefore hardly ever need additional wood, unless cooking times are particularly long or the door is opened several times (such as when baking several pizzas in succession) in this case only a small piece of wood is added each time. If the operating temperature is reached while the flame is still alive, cool the "baking-burning chamber". The next time you light the oven, reduce the amount of wood introduced into the "combustion-only chamber" accordingly.

When, after lighting the oven, the desired temperature has been reached and the fire has turned to coals, introduce the food to be cooked into the "baking-burning chamber", trying to keep the door open as little as possible.

Thanks to the glass on the door and the internal lighting (which can be activated with the switch bearing the symbol) you can easily check the food while it is cooking. When cooking food directly on the grill, it is a good idea to place a sufficiently large baking tray with a little water underneath it, so that cooking fat can drip off, so that it does not foul the bottom and does not produce unpleasant smoke and smells. In all operations with a hot oven, continuously monitor its operation and use protection and precautions to avoid burns.

The temperature and cooking times given in the table on the next page or in our oven brochures or recipe booklet are purely indicative and should be assessed directly and adjusted according to common sense and specific conditions by the person using the oven.

After each ignition it is recommended to clean the oven thoroughly and empty the "combustion-only chamber" of ashes, with the care recommended elsewhere in this brochure. During the firing phase, in order to maintain a high temperature for longer, close the smoke valve and the adjustable aerator in the combustion chamber door once combustion is complete. During combustion and firing make sure that there is no wood or other flammable material in the trolley in the case of outdoor ovens or under the oven in the case of built-in ovens.

FIRST IGNITION CUBO/CLESSIDRA AS A PIZZA OVEN



If you want to use the Cubo/Clessidra as a pizza oven, remove the two grill-stands with their grill and pans from the “baking-burning chamber” and leave the wood-burning brazier inside, where combustion will take place.

When a new oven is switched on for the first time, an acrid smell may be perceived and steam may also be generated inside the baking chamber due to the humidity in the refractory bricks

at the base of the oven.

The first lighting of a new oven must be done without cooking food in it and proceed as follows.

Place small pieces of virgin dry wood in the “baking-burning chamber”(i.e. in the refractory brick area) by placing them on top of the brazier provided. Keep the slits in the “baking-burning chamber” door and the smoke valve open for air regulation. For the first lighting 3 kgs of wood are sufficient, which must be placed on the brazier. Make sure everything is set up for proper operation, make sure the smoke valve is open During heating and for the period of direct fired combustion, keep the oven door closed, this is necessary for the correct discharge of fumes produced by combustion. For the first ignition, bring the oven to a temperature above 150° centigrade, respecting in any case the maximum temperature limit; leave the oven on for at least one hour; this will allow the elimination of residual humidity in the refractory brick; this initial heating of new materials usually produces smoke and unpleasant odours.

The escape of whitish fumes and the emanation of unpleasant odours may continue even for 5/6 ignitions; this does not mean that the product is malfunctioning.

The temperature inside the oven can be controlled, if it rises too high, by opening momentarily opening the door to let out some hot air.

Once the first ignition has taken place, the oven is ready for its normal use. It is important to bear in mind that the oven will always work with an open flame, so in order to maintain the right temperature, it will be necessary to gradually add small pieces of dry, virgin wood.

In all operations with the oven on, continuously monitor its operation and use protection and precautions to avoid burns.

The temperature and baking times given in the table on the next page or in our oven brochures or recipe booklet are purely indicative and should be evaluated directly and adjusted according to common sense and specific conditions by the person using the oven.

After each ignition it is recommended to clean the oven well, empty it of ashes with the care recommended elsewhere in this brochure.

CUBO/CLESSIDRA IGNITION AND COOKING FOOD WITH DOUBLE COMBUSTION



In this type of oven it is possible to light the fire in both chambers: the "baking-burning chamber" (direct cooking) and the "combustion-only chamber" (indirect cooking) at the same time. Read on page 13/14 how to light the oven as a pizza oven and as an indirect oven.

In this way, the temperature in the "baking-burning chamber" will be constant, long-lasting and uniform over a longer period of time.

When using both combustions, the prescriptions described in both chapters for both direct and separate firing must be followed.

Cooking times and temperatures

Food	Temperature C°	Heating time (minutes)	Cooking time (minutes)	Wood load (Kg.)
Pizza	300-350	60	07-10	6
Bun	300-350	45	15-20	4-5
Bread	180-200	54	70-90	4-5
Lasagna	280-300	40	30-40	3-4
Roast meat	280-300	45	60-90	4-5
Grilled fish	230-250	35-40	20-30	3-4
Grilled vegetables	230-270	35-40	20-30	3
Cakes	180-220	30-35	20-30	3

The charge of wood indicated in the table refers to the total of the initial amount and that estimated to be added while baking in order to maintain the right temperature for all the time of cooking.

CLEANING OVEN

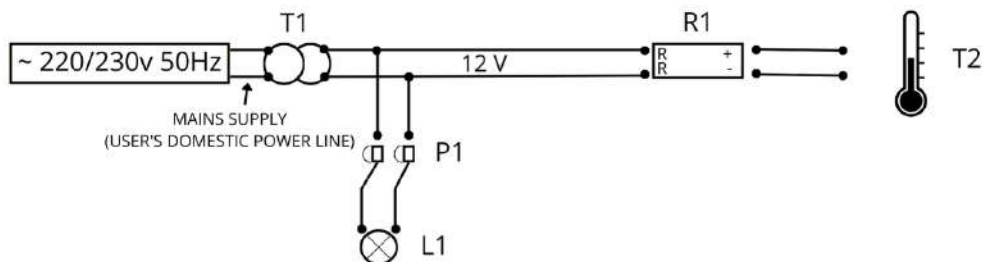
Abrasive products, steel wool, acids and rough cloths are not recommended for cleaning; such products can permanently impair the oven's appearance.

Clean the inside of the cooking chamber when the oven is switched off and cold, using a soft cloth with lukewarm water, then wipe dry with another soft cloth or buckskin. Wipe off any cooking residue each time to prevent it from burning when the oven is next used.

Also clean the painted parts and the glass of the firing chamber with a soft, damp cloth.

Thoroughly clean the combustion chamber of ashes and the ash collection tray in the manner described elsewhere in this manual.

CUBO ELECTRICAL DIAGRAM



T1 = TRANSFORMER 220-230v 50Hz/12v 60Va

P1 = OVEN LIGHT SWITCH

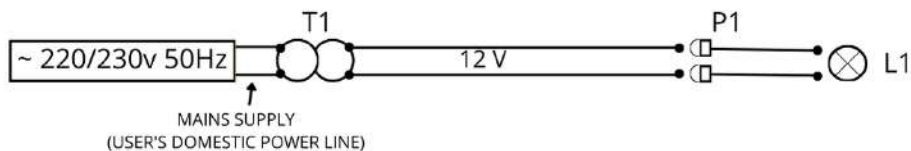
R1 = REDUCED VOLTAGE CONVERTER

T2 = DIGITAL THERMOMETER

ELECTRICAL COMPONENTS

NOTE: in the outdoor version, the transformer is positioned by the manufacturer at the rear of the oven; in the built-in version, the transformer must remain accessible for any interventions and must therefore be fixed externally to the masonry walls housing the oven.

CLESSIDRA ELECTRICAL DIAGRAM



T1 = TRANSFORMER 220-230v 50Hz/12v 60Va

P1 = OVEN LIGHT SWITCH

L1 = OVEN LIGHTING BULB

ELECTRICAL COMPONENTS

NOTE: in the outdoor version, the transformer is positioned by the manufacturer at the rear of the oven; in the built-in version, the transformer must remain accessible for any interventions and must therefore be fixed externally to the masonry walls housing the oven.

The oven could also function without electricity. It serves only for lighting .

The electrical system of the apparatus has the function of powering the halogen bulb intended for the internal lighting of the oven .

The appliance is equipped with a safety power supply at the input which supplies a safety extra-low voltage (12 V ac) at the output intended for supplying the internal electrical components.

LAMP REPLACEMENT

This operation must always be carried out when the oven is cold.

1. Disconnect the oven from the power grid;
2. Unscrew the glass cap which protects the lamp;
3. Remove the old lamp, pulling it out and replacing it with another one with identical characteristics to the original (see Table 1 'Technical data of the appliance'), taking care not to touch the new lamp directly with your fingers;
4. Screw on the protective glass cap of the lamp and then reconnect the oven to the power supply.

Attention: the lamps are halogen type, so in case of replacement the new ones cannot be touched with fingers, use a handkerchief or other to handle them.

TROUBLE SHOOTING

TROUBLE	POSSIBLE REASON	SOLUTION
The electrical system of the oven does not work	The power plug not properly inserted in the socket.	Check the connection and the functioning of the outlet.
	Electrical cable frayed and broken.	Contact the manufacturer or an authorized service center.
	Failure of the electronic control circuit.	
The interior light does not work	Lamp to be replaced or not fully inserted into the holder.	Replace the lamp, or push it further into its holder following the directions given in this manual
	The power switch is not working	Contact the manufacturer or an authorized service center.
The internal fan does not work	fan damaged	Contact the manufacturer or an authorized service center.
	Fan switch not working	
The timer does not work	The timer is damaged	Contact the manufacturer or an authorized service center.
The thermometer does not work	The thermometer is damaged	Contact the manufacturer or an authorized service center.
The fire don't lights	Damp wood and / or closed valves	Use appropriate wood and / or check the correct opening of the valve.
The oven does not reach the right temperature	Amount of wood insufficient or unsuitable	Add more wood (within the limits recommended) and check that it is of a type suitable.
Improper release of smoke	Failure to follow the prescriptions about the installation and the use of the oven	Please read again carefully this manual and correct any differences in the installation or use, according to the recommendations given in it.

INFORMATION ON THE PROCESSING OF PERSONAL DATA (Art. 13 Reg. UE 2016/679)

For the purposes of EU Regulation 2016/679 of 27 April 2016 on the protection of individuals with regard to the processing of personal data, we hereby inform you that your data provided to us and registered by us will be processed in accordance with the regulations set out in the aforementioned Regulation, in compliance with the rights and obligations arising therefrom.

Data controller

The data controller is ROSSOFUOCO s.r.l unipersonale based in via cavalieri di Vittorio veneto 21 – 61045 PERGOLA (PU) Italy. Of which he is the legal representative Santarelli C.F. SNTGLU76H66G453U can be contacted at the same contact details as the data controller.

Type of data processed and purpose of processing

- Personal and tax data, such as name and/or company name, CF and/or VAT number, provided to us and registered by us, are those necessary for the purposes of business relations and the consequent tax and legal obligations (personal data, tax).
- Bank data such as credit institution and/or account number and/or iban or those necessary for collections or payments related to business transactions, credit card numbers are excluded.
- Contact/communication data such as telephone and/or email address possibly provided to us and recorded by us, are those necessary for the timely and mutually satisfactory performance of business relations, such as the sending of accounting and tax documents (invoices and delivery notes) and also the forwarding of information and/or business proposals, limited to the case of Services/Products similar to those being sold, unless the person concerned explicitly objects.

Period of data retention

The retention of personal/fiscal data provided to us and acquired for administrative reasons is permanent and in anycase will never be shorter than the time set by law for the retention of documents of a fiscal nature; the same time frame is reserved for related contact/communication data.

Rights of the data subject

In relation to the data subject of the processing referred to in this information notice and in accordance with the provisions of the aforementioned Regolamento UE 2016/679, and in any case with any limitations provided for by current tax legislation, the person concerned is entitled at any time to Access (art. 15), Rectification (art. 16), Cancellation (art. 17), Limitation (art. 18), Portability (art. 20), Opposition to processing (art. 21), Revocation of consent to processing (art. 7, par. 3), and to lodge a complaint with the Data Protection Authority (art. 51). The exercise of the aforementioned rights may be exercised by written notice to be sent by PEC to raypitalia@pec.it or registered letter with return receipt to: Rossofuoco srl Via Cavalieri di V. Veneto, 21 – 61045 PERGOLA (PU) ITALY.

WARRANTY CARD

To be completed and stored by the customer

Model	Serial	Date of purchase
Stamp and signature of the dealer		Attention, this part of the warranty card must be stored by the customer, while the part below, completed with all the required data, must be cut and sent to the manufacturer at the address indicated on the back.
Customer's data		
Name	Surname	
Address		
Post code	City	Region/ prov/county
State	Phone number (with international code)	
e mail		

section for the customer



WARRANTY CARD

To be completed and sent to the manufacturer

Model	Serial	Date of purchase
Stamp and signature of the dealer		Attention, this part of the warranty card must be completed with all the required data, cut and sent, to the manufacturer at the address indicated on the back.
Customer's data		
Name	Surname	
Address		
Post code	City	Region/ prov/county
State	Phone number (with international code)	
e mail		
Customer's signature		

section to be sent to the manufacturer

Warnign, the Warranty cards incomplete, or without the stamp and the signature of the dealer will be not considered valid.

WARRANTY CARD

section for the customer

The oven is guaranteed for 2 years from the date of purchase shown on the back of this card and affixed by the dealer at the time of sale along with stamp and signature.

The manufacturer's warranty covers the cost of the parts, while the costs of transportation, labor, technician, or any other costs shall be borne by the customer as any works of demolition and / or restoration.

The electrical system is not covered by the guarantee; will also not be covered by warranty faults or failures due to neglect, improper handling, installation, normal wear and tear, acts of God, fire, vandalism, tampering, damage during installation or transport and in any case everything is a result of misuse of the oven, with particular regard to breaches of the limits of temperature (400 °C), the use of non-approved fuels and non-compliance with the instructions regarding installation and housing (with particular reference to the built-in models).

The manufacturer does not assume any further liability or other than those mentioned here.

For the request of such work and / or repairs we recommend that you contact the retailer from whom the oven has been purchased.

Attention, this part of the warranty card must be stored by the customer, while the part below, completed with all the required data, must be cut and sent to the manufacturer at the address indicated on the back.



WARRANTY CARD

section to be sent to the manufacturer

The oven is guaranteed for 2 years from the date of purchase shown on the back of this card and affixed by the dealer at the time of sale along with stamp and signature.

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The manufacturer does not assume any further liability or other than those mentioned here.

For the request of such work and / or repairs we recommend that you contact the retailer from whom the oven has been purchased.

Warning: this part of the warranty card must be completed with all the required data, cutted and sent to the manufacturer at the following address:

ROSSOFUOCO srl - Via Cavalieri di V. Veneto, 21 - 61045 PERGOLA (PU) - ITALY

DECLARATION OF CONFORMITY - CE

ROSSOFUOCO S.r.l. unipersonale
Via Cavalieri di Vittorio Veneto, 21 – 61045 PERGOLA (PU)- ITALY

declares under its own responsibility that the following products:

- . CLESSIDRA OUTDOOR SERIES
- . CUBO OUTDOOR AND INDOOR SERIES



to which this declaration refers, comply with the following product standards and subsequent variations:

Rule	European references	Description
CEI EN 60335-1(2008)	EN 60335-1 (2002) EN 63335-1/A1 (2004) EN 60335-1/A11 (2004) EN 60335-1/A2 (2006) EN 60335-1/A12 (2006) EN 60335-1/A1/EC (2007)	Safety of household and similar devices nature Part 1: General requirements
CEI EN 60335-2-102 (2007) A1(2011)	EN 60335-2-23 (2006)	Safety of household and similar electrical. Part 2: Particular requirements for appliances with gas burners, gas oil and solid fuel fitted with electrical connections.
CEI EN 62233 (2009)	EN 62233 (2008)	Methods of measurement for electromagnetic fields of household appliances and similar apparatus with regard to human exposure.
CEI EN 55014-1 (01-2008) A1 (2010) A2 (2012)	EN 55014-1 (12-2006) A1 (2009) A2 (2011)	Electromagnetic compatibility - prescription for household appliances, electric tools and similar apparatus. Part 1: Emission.
CEI EN 55014-2 (2015)	EN 55014-2 (2015)	Electromagnetic compatibility - Requirements for household appliances, electric tools and similar apparatus. Part 2: Immunity - Product family.
CEI EN 61000-3-2 (2015)	EN 61000-3-2 (2014)	Electromagnetic compatibility (EMC) Part 3-2: Limits - Limits for harmonic current emissions (equipment input current \leq 16 A per phase)

Rule	European references	Description
CEI EN 61000-3-3 (2014) EC 1(2014)	EN 61000-3-3 (2013)	Electromagnetic compatibility (EMC) Part 3-3: Limits - Limitation of voltage changes, voltage fluctuations and flicker in low-voltage supply systems for equipment with rated current ≤ 16 A per phase and not subject to conditional connection.
UNI EN 13229 (2006)	EN 13229 (2001)	Inset appliances including open fires fired by solid fuels - Requirements and test methods
UNI EN 12815 (2006) EC 1 (2008) EC 2 (2011)	EN 12815 (2001)	Residential cookers fired by solid fuel - Requirements and test methods.
CEI EN 50581 (2013)	EN 50581 (2011)	Technical documentation for the assessment of electrical and electronic products with respect to the restriction of hazardous substances

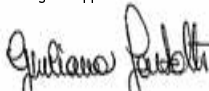
... and in accordance with the provisions of the following EC directives and following amendments:

Directive/Regulation	Description
Directive 2014/30/UE	Directive 2014/30/UE of the European parliament and of the Council of 26 February 2014 on the approximation of the laws of the Member States relating to electromagnetic compatibility.
Directive 2014/35/UE	Directive 2014/35/UE of the European parliament and of the Council of 26 February 2014 on the harmonisation of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.
Regulation 1935/2004	Regulation (EC) No 1935/2004 of the European parliament and of the Council of 27 October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC.
Directive 2011/65/UE	Directive 2011/65/EU of the European parliament and of the Council of 8 June 2011 on the restriction of the use of certain hazardous substances in electrical and electronic equipment (recast).
Directive 2012/19/CE	Directive 2012/19/CE of the European parliament and of the Council of 04 July 2012 on waste electrical and electronic equipment (WEEE) (RAEE).

Pergola li, 04/12/2024

(ROSSOFUOCO s.r.l. unipersonale)

il legale rappresentante





Prodotti e distribuiti da:

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