



OPERATOR'S HANDBOOK
WOODBURNING PROFESSIONAL OVEN
"VESUVIO" MOD. OT



La Bottega Toscana



First of all we wish to thank you for selecting a professional oven of the "VESUVIO" line and we congratulate you on your choice.

Our company has manufactured refractory items and PREFABRICATED ovens for over 50 years in our premises located in Reggello, close to Florence. All items produced spring from an idea that Mr. SILVIO VALORIANI had right after World Word II for bread baking.

The concept immediately met the favour of the Italian people and proved to be the winning card of the company. Thanks to their easy assembly, installation and use, these ovens are used to cook many traditional dishes, such as lasagne, roasts, baked pasta, besides of course bread and PIZZA

The special design of the vault in refractory *cotto* perfectly matches the cooking surface made up of elements in REFRACTORY COTTO.

This way our ovens offer the same – or even improved, we may add – features of old wood-fired ovens, which were built with refractory bricks laid down following a special design according to ancient building techniques, whose origins are lost in the mists of time.

Massimo Valoriani

CONTENTS

PART A FIRST OVEN'S FIRING

PART B OUTLET FLUE MANIFOLD

PART C FIRE'S POSITION AND WOOD'S USE – DIRECTIONS FOR THE USE

PART D BACKING TIMES

PART E CLEANING AND MAINTENANCE

PART F HANDLING AND UNLOADING OF THE OVEN



PART OVEN'S FIRING

The oven when it's new, has a big water's content, which during the drying must not turn into steam inside the handwork.

Therefore it's **NECESSARY** to start very carefully with the first firing in order to avoid the above mentioned effect, which could create cracks to the handwork.

For **THE FIRST FIRING**, which has to be carried out gradually and constantly for 7 days, we suggest you to follow these instructions:

- 1) Light the fire in the central part of the oven.
- 2) Keep an even inside temperature to about 150 C for the first two days
- 3) Raise of 50 C from the third day, for each day (and keep it constant for all the day until the total dehumidification of the handwork)

IMPORTANT

LITTLE AND EVENTUAL CRACKS INSIDE THE CROWN'S ELEMENTS ARE PERFECTLY NORMAL AND ARE DUE TO THE THERMAL EXPANSION OF THESE ONES TO THE HIGH TEMPERATURES . SUCH CRACKS DO NOT COMPROMISE IN ANY WAY THE WORKING OF THE OVEN, ON THE CONTARY, THEY ARE SYMPTONS OF A VERY GOOD DEHUMIDIFICATION OF THE HANDWORK.

IMPORTANT

THE OVEN'S CROWN MUST NOT BE FIXED BUT THERE MUST BE BETWEEN THEM A THERMAL EXPANSION JOINT, IN ORDER TO LEAVE A RIGHT DEGREE OF MOBILITY, TO COMPENSATE THE TEHRMAL EXPANSIONS. THIS JOINT MAY INCREASE OR DECREASE DURING THE OVEN'S LIFE, BECAUSE OF THE THERMAL EXPANSION , THESE MOVEMENTS ARE PERFECTLY NORMAL AND NOT NOT COMPROMISE AT ALL THE PERFORMANCES OR STABILITY OF THE OVEN.

IMPORTANT

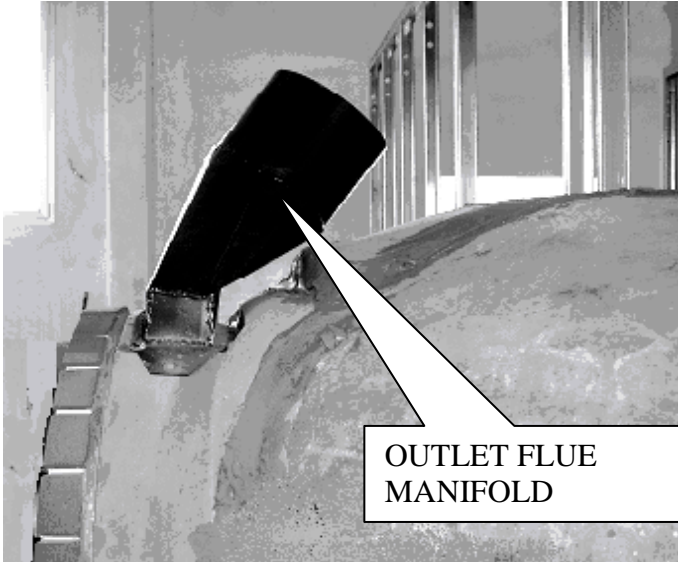
IN CASE OF AN EXTENDED INACTIVITY OF THE OVEN, PROCEED WITH A SLOW RELIGHTING FOR ABOUT 24/36 HOURS

IMPORTANT

WE RECOMMEND TO FOLLOW CAREFULLY WHAT ABOVE INDICATED, SINCE THE ALMOST TOTALITY OF THE CRACKS ON THE CROWN'S ELEMENTS OCCUR DUE TO A TOO FAST DRYING.



PART B – **OUTLET FLUE MANIFOLD**



WE REMIND YOU THAT THE CHIMNEY FLUE MUST NOT REST ITS WEIGHT ON THE FLUE MANIFOLD EQUIPPED WITH THE OVEN.

CONCERNING THE CHIMNEY FLUE, THIS ONE MUST BE INSTALLED BY SKILLED PERSONNEL AND MUST BE CONFORM TO THE NORMS UNI 9615..

**OUTLET DIAMETER OF
THE FLUE MANIFOLD =
20 CM.**

PART C - **FIRE'S POSITION AND WOOD'S USE-DIRECTIONS FOR USE**

With a normal oven's utilisation the fire should be positioned **sideways**; as the part most exposed to the fire **will suffer** consequently the most thermal expansions and the most wear during the years.

We **recommend to alternate the fire** from the right side to the left side and vice-versa; in this way you will obtain a constant **balance for the structure** and surely a **better yield in time**.

We suggest to use thin, light and dry wood, to make easier the fire's lighting and a better initial heating.

Successively, in order to have an optimum yield with a low wood consumption, we suggest to **use heavier and thicker wood** (Oak - Beech – Oliva in trunks long cm 30-40), by observing the quantities shown in our brochure.

We don't suggest the use of resinous wood (Pine - Spruce) because it transmits a particular and not suitable odour; **we don't suggest** also the use of Poplar - Birch because of its high residual of carbonic particles.

Do not use any other kind of fuel, such as coal, charcoal slak, petrols, an so on.

The wood oput into the oven must NEVER be beaten against the crown because at high temperatures some damages to the structure may occur.



PART D COOKING TIMES

The cooking times are very variable; normally from 1,5 to 3,5 minutes for the traditional pizza, and are due to the kind of dough and to the inside temperature employed from each single pizzaman. One of the most important performance of our Vesuvio ovens is just the uniform backing capacity even in stressing working conditions. The perfect balance between the crown and the floor and the special refractory "cotto clay" contained in the floor enable an optimal backing, both slow at low temperature (250/300 C) and fast and high temperature (over 400 C without that the pizza dough sticks or burns.

PART E - INSIDE CLEANING AND MAINTENANCE

We suggest to use the suitable brass brushes for the inside cleaning of the oven, which you can easily find in commerce or at Refrattari Valoriani and DO NOT NEVER beat the shovel on the oven's cooking floor in order to avoid any damages.

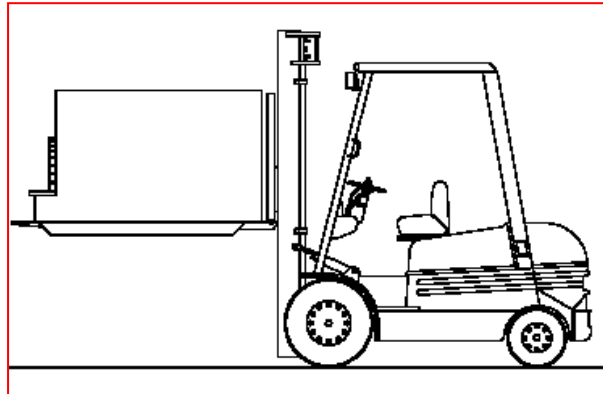
DON'T USE wet rags or other materials containing dampness. **NEVER THROW** water inside; IT'S IMPORTANT TO AVOID strong thermal rushes which could damage the oven.

DONT'T USE SALT INSIDE THE OVEN.



PART E **HANDLING AND UNLOADING OF THE OVEN**

HANDLING WITH LIFT FORK



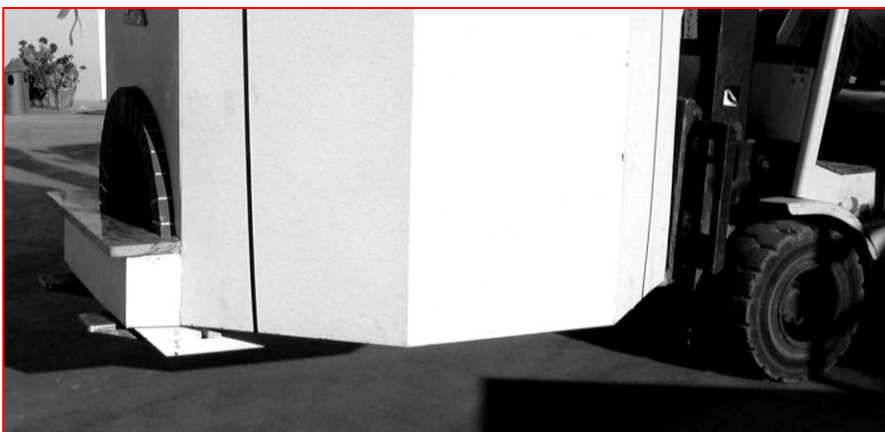
OVEN OT SERIE

USE LIFT TRUCK FORKS SUFFICIENTLY LONG, SO THAT ALL THE OVEN'S BASE RESTS ON THE FORKS, AS SHOWN IN PICTURE 2 AND 3 .

DO NOT USE SHORT FORKS WHICH DURING THE LIFTING COULD DAMAGE THE OVEN



Picture 2



Picture 3



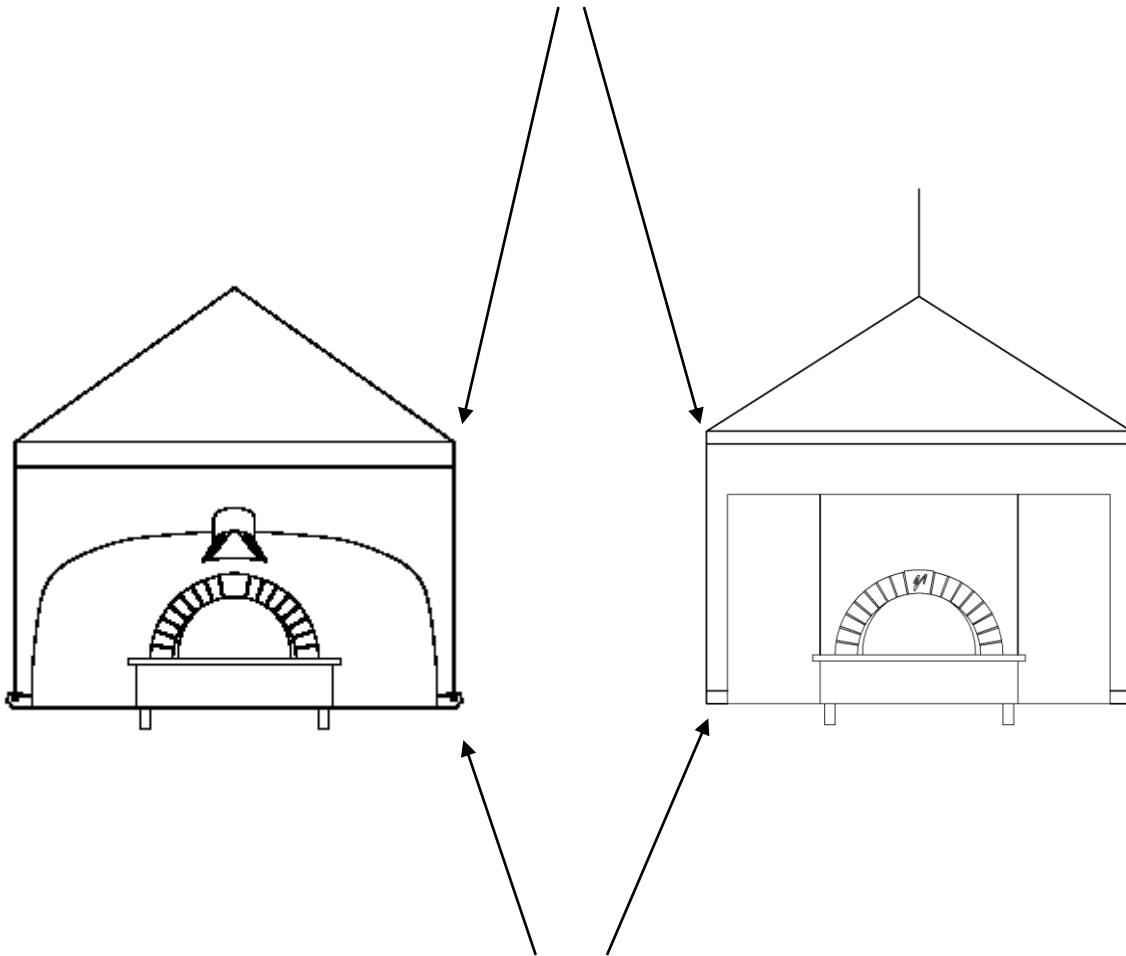
HANDLING WITH JIB CRANE

WE SUGGEST TO HANDLE THE OVENS AS SHOWN IN THE PICTURES :

LIFTING OVEN SERIE OT :

LIFT THE OVEN BY SLINGING SO THAT THE SLING ROPES NEVER PRESS AGAINST THE OVEN'S STRUCTURE

ALWAYS MAINTAIN THE ROPES SPACED, SO THAT THEY DO NOT PRESS AGAINST THE OVEN'S STRUCTURE.



POSITION AT THE LOW PART OF THE STEEL STRUCTURAL WORK, N. 2 STIFF BARS, ON WHICH TO HOOK THE LIFTING BANDS. THESE LIFTING BANDS



MUST STAY FROM THE OUTSIDE OF THE OVEN , IN ORDER NOT TO ENDANGER IT.

WEIGHT OF THE OVENS IN KG.

OT OVENS	KG
100	1000
120	1250
140	1500
120X160	1500
140X160	1650
140X180	1800
180X180	2100

ALWAYS USE HOISTING EQUIPMENTS FITTING THE SIZE AND WEIGHT OF THE OVEN.

The professional ovens VESUVIO have been planned and designed for the cooking of pizza-bread-cookies-roasts. Refrattari Valoriani s.r.l. declines all responsibility in case of a different use, except for the above mentioned ones.

www.Pizza-Ofen.de