The use of economic and ecologic combustibles, the sweet warm of natural fire, the sweet fragrance of the wood of our forests are the qualities that make indispensable wood fired cookers in every house.
Your choice fell upon a Rizzoli cooker, result of a tradition started in 1912 when Carlo Rizzoli began the production of wood fired cookers with the typical style of the valley in the dolomites. Year after year Rizzoli continued to refine its cookers using even more advanced technologies, but without losing contact with the elegance, the beauty and the functionality of the original product.

1. INSTRUCTIONS

1.1 GENERAL INSTRUCTIONS

For the perfect working of Rizzoli cookers it is necessary the correct placing and connection to the chimney, to AC power and to the heating system if it is necessary. The installation normally ends when you light the cooker. It is necessary to predispose a duly made chimney and well suited to the model you chose. Before the connection of the cooker it is necessary to contact a local chimney sweeper. The installation usually ends with the lighting of the cooker and the verify of the correct working.

It is necessary to use well dried and good quality wood: it is also necessary to sweep the chimney and the cooker regularly.
We recommend to read carefully the instructions in this booklet before starting to use the cooker. Keep this booklet because it could be useful in case of necessity.
Talking about the working and the installation of Rizzoli cookers, all the European laws, national and local laws and rules must be respected.

1.2 SAFETY INSTRUCTIONS

- Respect all the safety distances during the installation of the cooker.
- The grids and the ventilation holes must not be obstructed when you use the device.
- When using the cooker, some parts of the device may be very hot, keep attention not to lean and not to touch by hand hot parts (frame, plate and doors).
- When you cook and generally when you use the cooker you must not wear inflammable dresses. • Keep more attention in presence of children.
- Do not lean to the cooker inflammable or explosive materials, in particular curtains or very close to it, inflammable flacons and aerosol bombs.
- The fire door must always be closed except for lighting operations, fire feeding operations and during the maintenance operations.
- Check regularly the fume-circuit and, the chimney connection and the chimney itself. At least every six months of normal use contact an experienced technician for checking and cleaning of the wood fired cooker.
- The plate must be cleaned regularly according to necessities after every use and make regularly the specific maintenance.
- Before you go away for a long time, be sure that the fire is terminated.
- The first lightings of the cooker and the first seasonal lightings must be done with temperate fire in order to prevent possible breakings of the internal parts.
- After a long period in which you do not use the cooker, check carefully that obstructions are not present and that the cooker works regularly.
- Use only original or authorized spare parts.
- Do not make any unauthorized modification.

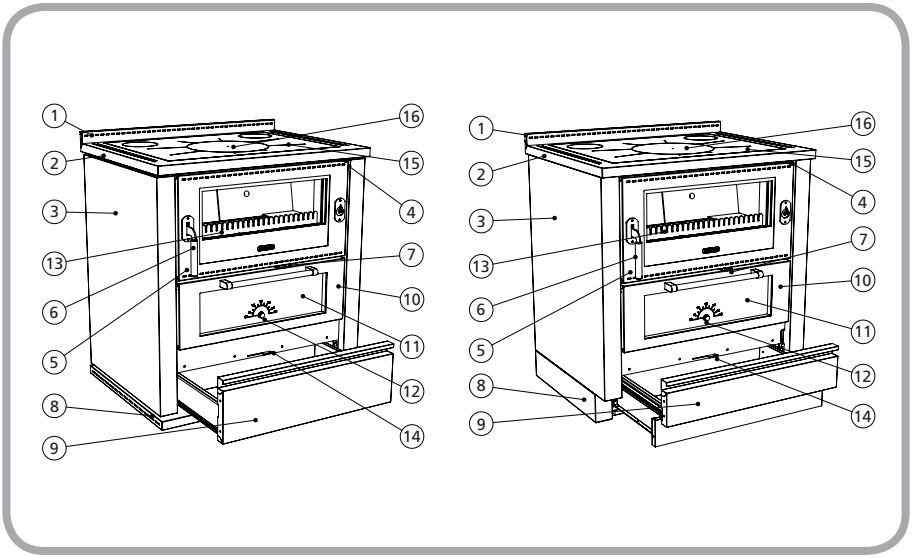
1.3 RECOMMENDED COMBUSTIBLES

Wood fired cookers are built to use wood for burning. We recommend to use good quality wood, dry, seasoned and possibly broken.
Using good quality wood is warranty of good heating power and avoid the forming of carbon residuals and soot.
To avoid dissipation of energy and eventual deforming and damaging processes you must not use excessive combustible.

1.4 OTHER COMBUSTIBLES

The use of pre-compressed trunks and coal is allowed only desultorily and with moderation, because the strong heating produced may damage the internal refractors, the wood-carrying grill, the oven and in general all the parts directly exposed to fire. Other combustibles and refuses, for example plastic, enamelled or treated wood or carton must not be burned. Using this materials cause serious damage not only to your health and environment but also to wood fired cooker and chimney. The cooker must not be used as incinerator. It is recommended to use only the suggested combustibles and not liquid combustibles.

1.5 PARTS OF THE COOKER



Picture 1

1	Riser
2	Frame
3	Side
4	Regulation of the fire door cooling air
5	Fire door
6	Ash door
7	Starting air regulation
8	Plinth
9	Wood box
10	Oven door
11	Oven door glass
12	Thermometer
13	Flame keeper
14	Primary and secondary air regulation
15	Plate
16	Disc or circles

1.6 ACCESSORIES

Together with the wood fired cookers you will find some accessories that simplify the installation, the maintenance and the daily use of the device.

- Ash drawer
- Glove
- Poker
- Scraper
- Plate care oil
- Plate cleaning oil
- Abrasive sponge
- Devices for the connection to the chimney, variable depending on the model of cooker
- Oven grill
- Baking pan
- Instruction and maintenance booklet
- Green booklet and warranty certificate of the wood fired cooker
- Certificate of quality for the refractory bricks used

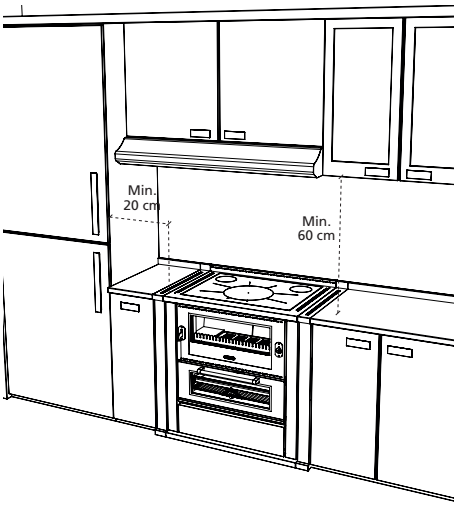
2. INSTALLATION

2.1 GENERAL NOTES

Wood fired cookers are easy to install; anyway you must take some cares to avoid damages due to unskillfulness. Before the installation, we recommend to verify the necessary space, the safety distances, the correct predisposition of the chimney and the possibility to make the necessary connections.
Do not drag the cooker, move it keeping it lifted from the floor. The cooker must not be moved making effort on the handrail or on the handles.

2.2 SAFETY DISTANCES

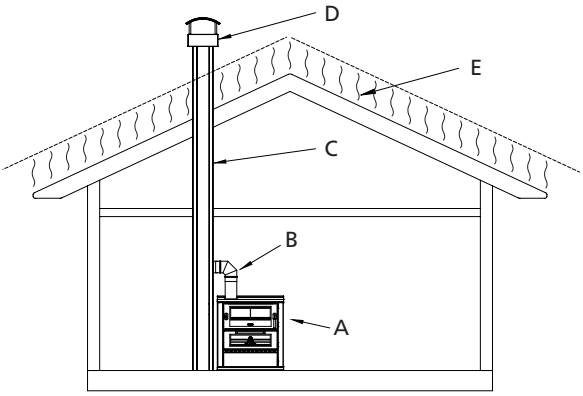
For the cookers to be framed into furniture, be sure that the minimum safety distances are respected in presence of inflammable or sensible to high temperatures materials (see chapter 6.4). Rizzoli produces suited spacers to make easier the installation of the cooker into furniture. The device must be placed on a floor with enough load capacity. If the existing building does not satisfy this condition, you must adopt different solutions (for example you can use a plate to distribute the load).
In case of floor made with inflammable material, it is necessary to use a fireproof protection for the floor in front of the fire door. The cover of the floor must extend for 50 cm minimum in the front part and 30 cm minimum
over the fire door on the sides.
We suggest not to install furniture on the cooker. Eventually, the resistance of the furniture to heat must be guaranteed. In case you want to use an aspiring hood, it is absolutely necessary that it is resistant to high temperatures. Rizzoli is specialized in the production of aspiring hoods to be used together with the wood fired cookers.
If the cooker is framed between not sensible to heating materials, it is necessary anyway to keep a minimum distance of 1-2 mm to allow the dilatation of the materials when the temperature changes.
During the installation, you must be sure not to obstruct the ventilation holes on the top and in the plinth: this to prevent the decadence of the isolating properties of the cookers and, in general, of its correct working.



Picture 2 - Minimum safety distances when using suited spacers for the installation into furniture

2.3 CHIMNEY

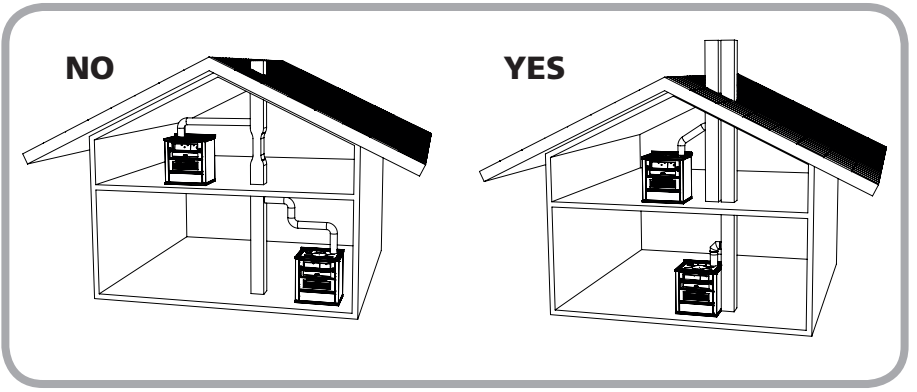
Chimney has a main importance for the correct working of a wood fired cooker. Wood fired cookers are built to insure the maximum efficiency, anyway the performances of the cooker are deeply influenced by the chimney. If the chimney has defects or does not match the building laws, it is not insured the correct working of the cooker. To build the chimney you must use suitable materials, made to work with high temperatures and according to fireproof laws: it is not important the kind of material, on condition that it is right and that the chimney is isolated.



Picture 3 - Components of the chimney. A= cooker, B= conjunction, C= flue, D= chimney, E= reflow zone

2.4 DIMENSIONS AND CORRECT FORMS OF CHIMNEY

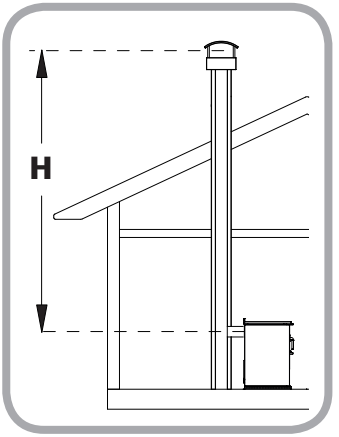
Chimney must be dimensioned in a correct way according to the type of cooker it is connected with, minding the environmental and general conditions of the place in which it is placed. The section of the chimney must permit the flow of the fumes produced by the cooker without difficulties, but it must not be too big otherwise the chimney will experience problems in heating itself and this may generate problems like weak draught and condensation. In table 1 it is indicated the recommended diameter for the flue according to the model of cooker and to the height of the chimney (H). The height of the chimney must be enough to insure the draught necessary to the chosen model. Bigger is the height of the chimney, bigger is the draught; if the chimney is lower than 4 metres, the correct working of the cooker is not insured. The chimney must not have tortuous parts, horizontal parts or counterslope parts; the number of bends must be reduced to minimum. In picture 4 you can see some examples of good and bad chimney connection.



Picture 4 - Samples of correct and incorrect chimney connection

Model	M 60 - M 70 - M 80
Ø entrance	140 mm
Ø flue H < 4m	Draught not guaranteed
Ø flue 4 m < H < 6m	180 mm
Ø flue H > 6m	160 mm
Necessary depression	10 Pa

Table 1 - Indications for the dimension of the chimney according to its height



Picture 5 - H dimension for the sizing of the flue

2.5 FLUE

The flue must be well isolated and circular if possible. The flue must not have defects, narrowings or losses. All the inspection doors must be closed and well sealed. The connection of other devices to the same chimney is not allowed.

2.6 CHIMNEY POT

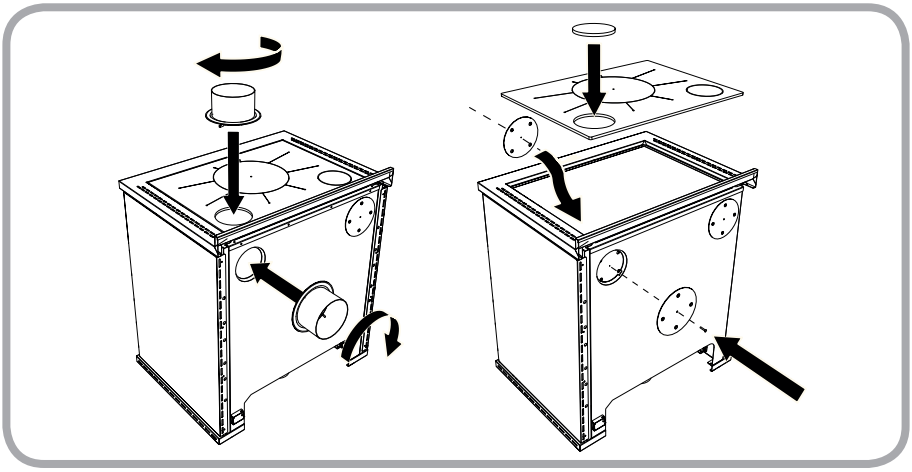
The chimney pot must have an exit section doubled than the one of the chimney, in order to make easier the exit of the smoke. The chimney pot must be enough tall to lean out over the reflow zone generated by the roof: if you are not sure about this contact experienced technicians. If you are in a windy place, it might be necessary to install windproof devices.

2.7 CONJUNCTION

The conjunction of the cooker to the flue must be as short as possible and must not have horizontal or not much inclined parts. The counterslope parts are forbidden and must be absolutely avoided.
Near the conjunction, inflammable materials must not be present. The conjunction must not go inside the flue. To increase the safety of the conjunction, we suggest to install a washer on the wall being sure that the connection between the washer and the chimney is walled and well sealed. Also the connection between the cooker and the conjunction must be fixed and sealed.

2.8 FLUE OUTLET PREDISPOSITION

M Range models are endowed with the predisposition of the flue outlet in the upper and rear parts, right or left. The choice of the side must be done when ordering the cooker. After the delivery, it is still possible to change the position from right to left and from left to right but it is necessary to make some variations inside the cooker in addition to the replacement of the flue connector. The variation must be done by experienced technicians. The use of the flue outlet upper or rear is free and can be cho-

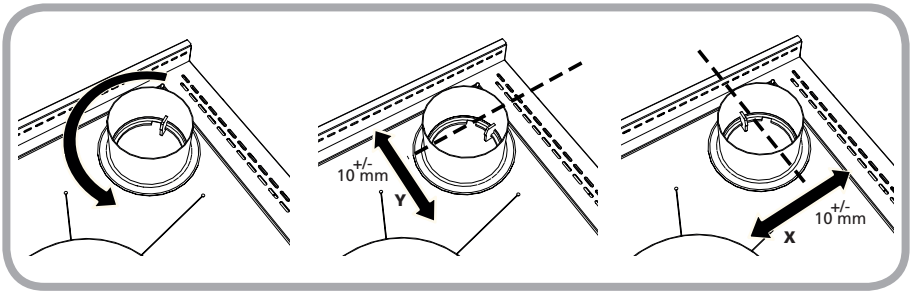


Picture 6 - Multiflue cooker, predisposition of the correct flue outlet

sen by the installer. Before connecting the cooker, it is necessary to chose the correct outlet and to verify that the other outlets are closed, eventually using the caps given as endowment of the cooker.

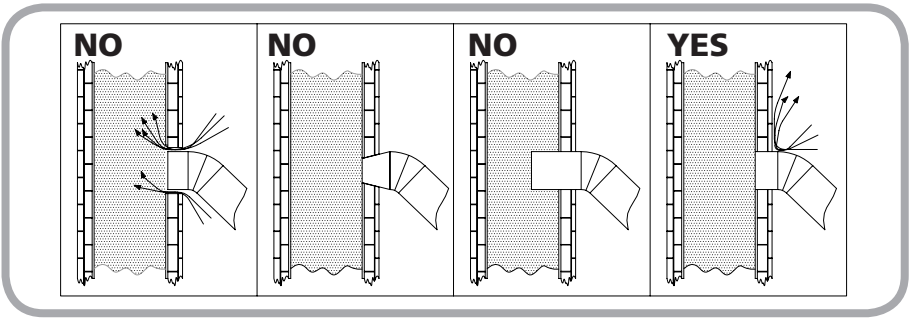
2.9 CORRECT CONJUNCTION TO THE CHIMNEY

If the conduct of the chimney starts from a lower floor than the connection point of the cooker, it may be necessary to close the conduct under the connection pipe with fireproof materials. If you have the chimney behind or up, you have to use the connector with bayonet coupling. This must be inserted and turned so that it can remain blocked. This connector has a tolerance of about 1 cm to make the installation easier. The tolerance is available according to a single direction which depends on the orientation of the connector (see picture 7).



Picture 7 - Tolerance for flue outlet on the top and back. The tolerance depends on the orientation of the connector.

The connection with the chimney must be always well fixed and sealed, it must not have narrowing and must not decrease the usable section of the chimney (see picture 8). If near the cooker there is inflammable material or high temperatures sensible, the connection must be isolated and the safety distances must be strictly observed.

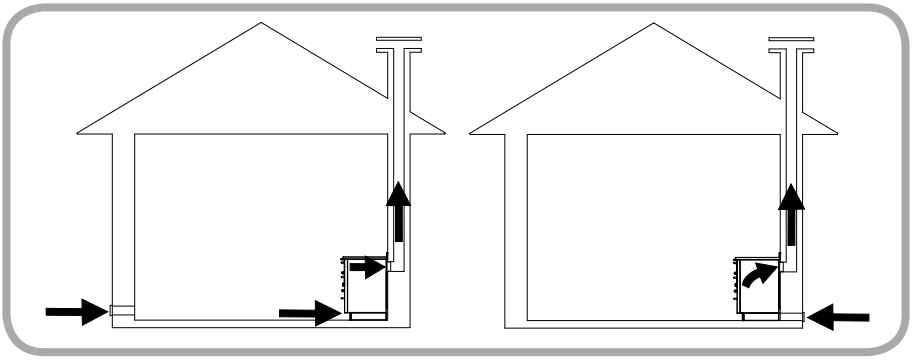


Picture 8 - Examples of correct and incorrect connection of the chimney

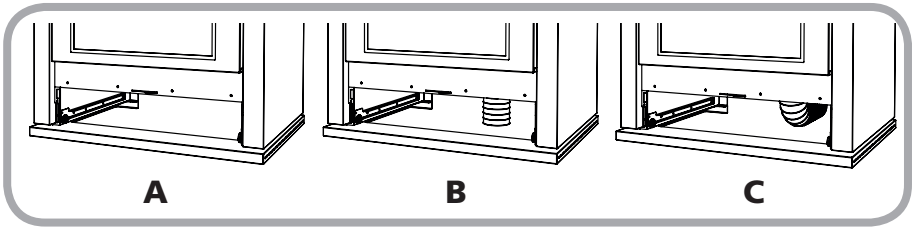
2.10 AIR INTAKE

The standard installation of the wood fired cooker considers that the comburent air is taken from the room where the cooker is installed through the air intake of the cooker located in the plinth. In this case, in the room must be always ensured the recycle of fresh air, in particular if the room is small and window and door frames are hermetic. The correct flow of air in the room must be ensured also in presence of other combustion based devices, aspiring hoods, chimneys and vent-holes. The air intake in the room must have a minimum surface of 80 cm2. On demand, Rizzoli can give specific valves which can allow the automatic opening of the air intake only when it is necessary for the correct working of the wood fired cooker, in order to warrant a maximum depression of 4 Pa in the place of installation.

M Range wood fired cookers can also be connected so that the comburent air comes directly from outside. In this way, for the wood fired cooker it is not necessary another air intake in the room of installation. To make this it is necessary to prepare a conduct connected directly with the external part of the house and make a direct connection with the air intake of the cooker. The air intake of the cooker is located inside the woodbox in correspondence of the combustion chamber. For the connection, we suggest to use a flexible pipe.



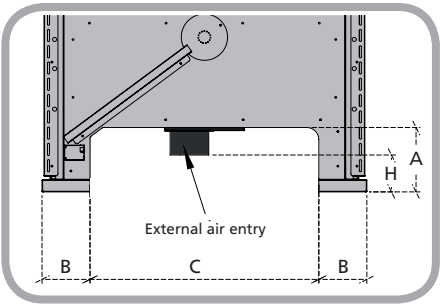
Picture 9 - Installation with air intake in the room of installation and installation with air intake directly connected to the wood fired cooker



Picture 10 - Possible connections of the air intake of the cooker. A = External air intake not connected B = External air intake on the floor C = External air intake on the wall

To make the connection easier we suggest to make the external air intake on the floor in correspondence with the internal part of the plinth, or on the wall through the rear part of the cooker according to specifies depending on the model (see picture 2 and table 11). Are also possible other solutions for the connection but they must be decided together with Rizzoli.

WARNING! Aspiring hoods or extracting air fans in the room may generate problems to the device if there is not a suited air intake or in case of air intake sub-dimensioned.



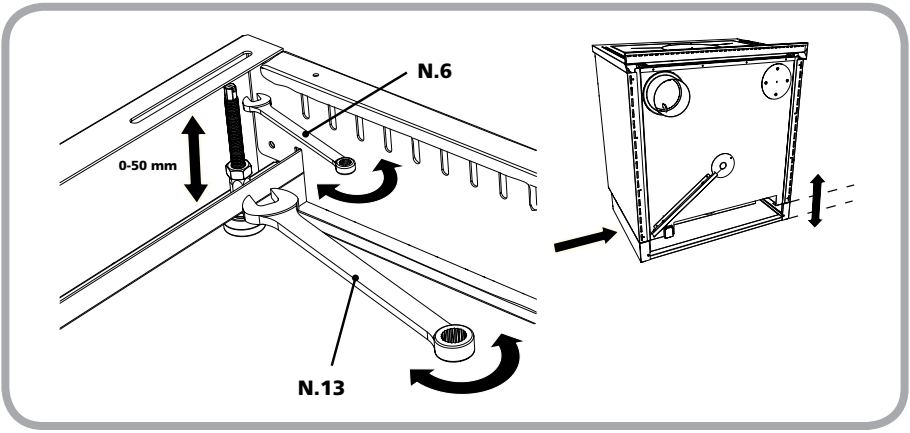
Picture 11 - Rear sight of the plinth of the wood fired cooker and specifies for the connection with the air intake through the plinth.

Measures					
Models	**A**	**B**	**C**	**H**	**Ø**
M 60	158	118	364	120	95
M 70	158	118	464	120	95
M 80	158	118	564	120	95

Table 2 - Dimensions for the connection of the external air intake

2.11 PLINTH REGULATION (MZ)

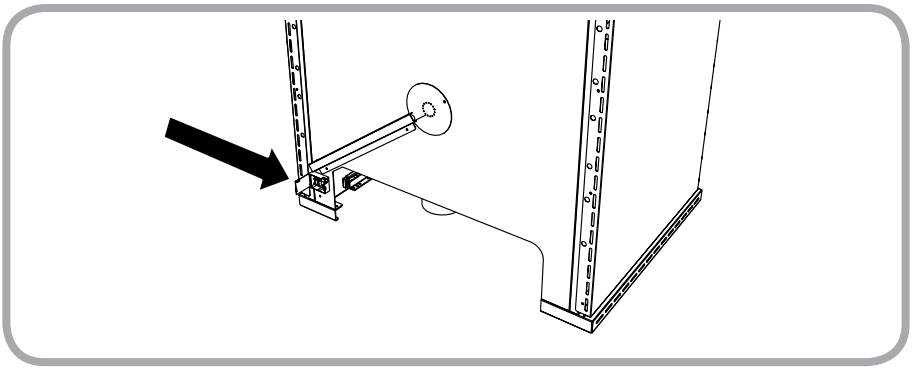
The plinth of MZ Range cookers can be regulated in order to match the space in which the cooker is inserted. It is possible to adjust the level of the cooker by operating on the levelling pins that can be regulated in height. To do this, it is necessary to remove the woodbox and regulate singularly each pin placed in the plinth near the corners, so that the adjustment of the cooker is correct. For the regulation of the pins, use an hex key n.6: once you have reached the desired height, fix the locknut with a n.13 key (see picture 12). The pins have an excursion of 50 mm.



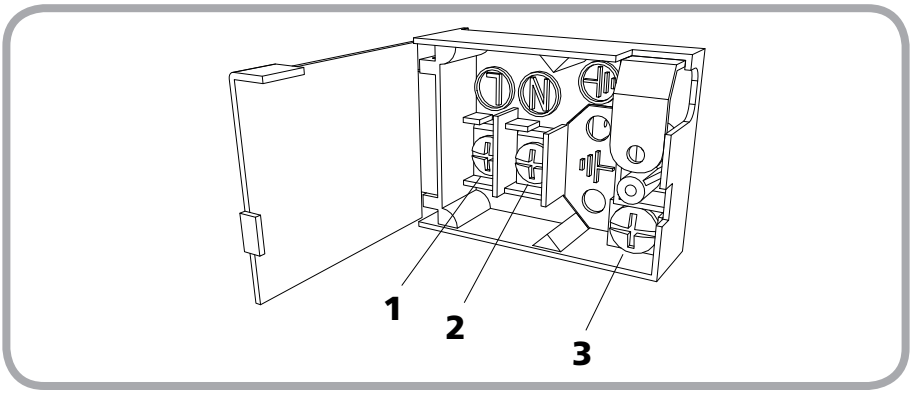
Picture 12 – Regulation of the height of the cooker with hex key through the levelling pins.

2.12 ELECTRIC CONNECTIONS

The electric connection of M Range cookers must be done in order to feed the lamp of the oven. The connection to AC power must be done by experienced people and according with existing laws. The installer is responsible of the correct connection according with safety rules. To make the connection, you have to connect an electric cable to the terminal board placed in the rear side of the cooker. Must be done the correct connections of line, neutral and earth as described in the picture 14.
The cable and every other electric device added must be dimensioned for the electric load to sustain and must not be in contact with points 50° C hotter than ambient temperature.



Picture 13 - Position of the terminal board for the connection to the network

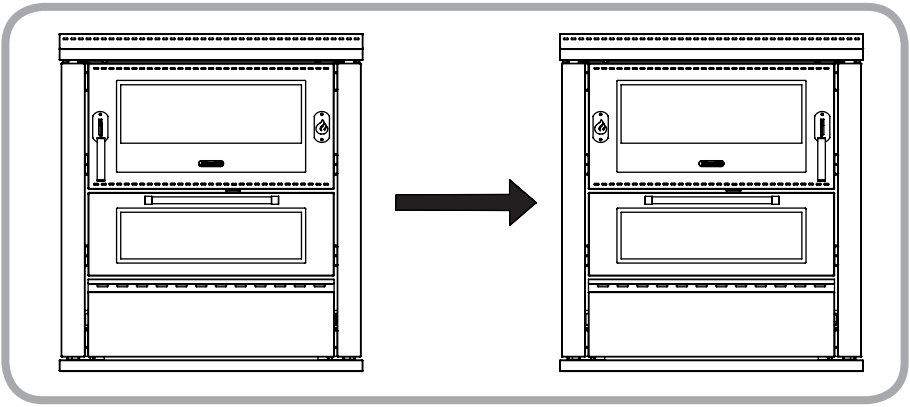


Picture 14 - Terminal board for the connection to the network: 1. Line 2. Neutral 3. Earth

2.13 DOOR OPENING VARIATION

M Range cookers are predisposed with the rightwards fire door opening, if not indicated leftwards at the order.

It is possible to change the opening also after the installation. The operation must be done by experienced people.



Picture 15 – Variation of the door opening direction

2.14 FIRST LIGHTING

Before starting to use the cooker, remove the packaging materials in the oven and in the wood box, remove the stickers and remove the plastic film in which is wrapped the plate and remove with a rag the most of the oil on its surface. We suggest to make a first lighting of the cooker just to verify the correct installation. The first lighting must be done with moderate fire, using little wood broken in small pieces. In the next lightings you can progressively increase the load of combustible.

2.15 SETTLEMENTS

The refractory mortar used for the internal walling contains always a little moisture that is eliminated after the first periods of use: so it is normal that the first times you light the cooker a little condensation is being generated.
All the refractory materials inside the cooker experience a settlement process that may generate small holes on the bricks, such holes do not preclude anyway the working of the cooker.
Other settlements may involve other parts of the cooker so during the heating and cooling phases you might hear light noises. These symptoms do not absolutely preclude the use of the cooker and fading out till disappearance with the constant use of the cooker.

3. USE

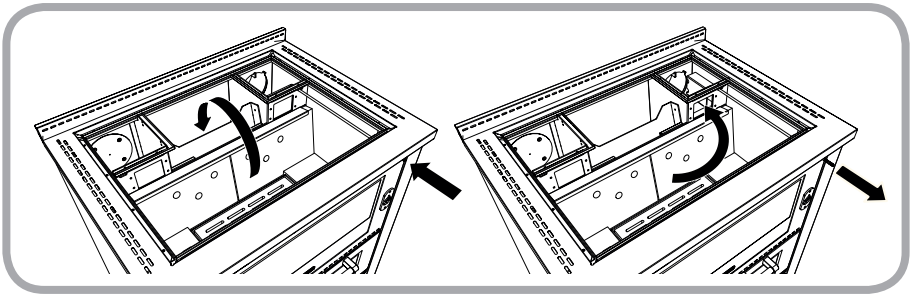
3.1 WORKING OF THE COOKER

During the working, inside the cooker happens a combustive reaction of combustible (the wood inserted in the combustion chamber) and burning (the oxygen present in the air of the room in which the cooker is placed). The wood fired cooker makes an intermittent combustion: after the lighting, the combustion goes on till the exhaustion of the combustible but it can be maintained lighted by making another load of combustible and so on.
The maintenance of the combustion in time is guaranteed by the correct working of the chimney, which allows to evacuate the fumes and in the same time to feed the flame with comburent air. In this way, the features of the chimney have a big influence on the correct working of the cooker.
The combustion of wood requests that the air flow inside the combustion chamber happens in different points to obtain the maximum efficiency. In particular, it is present a primary air feeding that flows in the lower part of the combustion chamber by the grill, and one or more secondary air feedings that flow in the upper part of the combustion chamber.
The primary air is the main air and regulates the combustion speed. The secondary air allows the post-combustion of the fumes, generating further heating, knocking down the amount of harmful gas and so improving both the rendering and the impact on the environment. Once started the combustion it cannot be interrupted in a safe way: it must be always faded out naturally with the exhaustion of all the combustible inserted.

WARNING! For the correct working of the wood fired cooker, verify that the comburent air flow through the intake of the cooker, the eventual air intake in the room and all the aeration and ventilation grills are not obstructed.

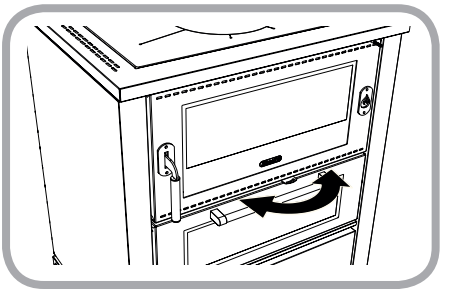
3.2 STARTING

To allow an easier lighting of the cooker with cold chimney, the M Range wood fired cookers have two devices useful for starting. The starting key is ruled by a rod: extracting the rod, the key opens. This creates a direct connection between the combustion chamber and the chimney, in order to obtain an improved draught.
The regulation of starting primary air allows the direct entrance of air from the room in which the cooker is installed to the combustion chamber. When starting, it is suggested to open both the devices that later shall be closed when the fire will be started for the normal working of the cooker.
The cooker is designed to be used with the starting regulations closed, using they in differ-



Picture 16 - Starting key. With lever outside, the key is open and the starting is easier; with lever inside the key is closed for the normal working

ent ways does not allow to the cooker to work at its maximum and may cause damages. To light the fire, you can use as combustible well dried wood, broken thin, together with the products available in commerce.
The combustion might be difficult as far as the chimney is cold. The necessary time depends on the chimney and the weather conditions.



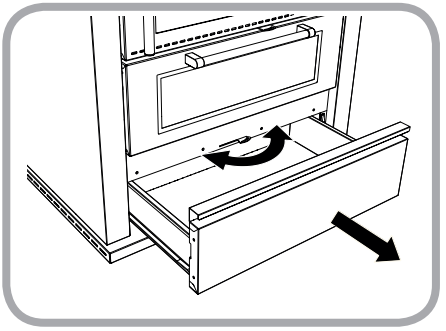
Picture 17 – Regulation of starting primary air.

3.3 AIR REGULATION

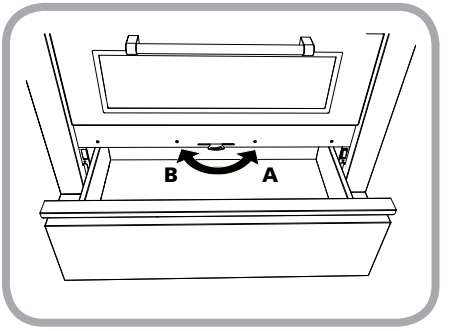
The air flow is ruled by an apposite valve ruled by a lever placed below the oven door. The valve is closed in the left position, is open in the right position.
The position of the valve rules the comburent air inflow: more it is open, faster will be the combustion and bigger will be the power of the device.
When the cooker is not working the primary air must be closed, in order to limit the undesired air flow that may cause an anticipated cooling of the device and the room.
This operation is particularly important when the external air intake of the cooker is directly connected.
Generally, for the good working of the device, we suggest to follow the indication for the regulation of air reported in table 3.

Condition	Air regulation	Starting air	Starting key
Starting	Open	Open	Open
Fast cooking	Open	Closed	Closed
Slow cooking	Half open	Closed	Closed
Fast heating	Open	Closed	Closed
Slow heating	Open at minimum	Closed	Closed

Table 3 - Cooker regulations in the different use conditions



Picture 18 – Regulation of the air intake lever.



Picture 19 – The valve is open in correspondence of the position marked by letter "A", while is closed in the position marked with letter "B".

ATTENZIONE! Nel caricare la legna si raccomanda di mantenere una distanza di alcuni centimetri tra il vetro della porta fuoco e il combustibile, in modo da non esporre il vetro a temperature eccessive che lo potrebbero danneggiare.

3.4 PLATE COOKING

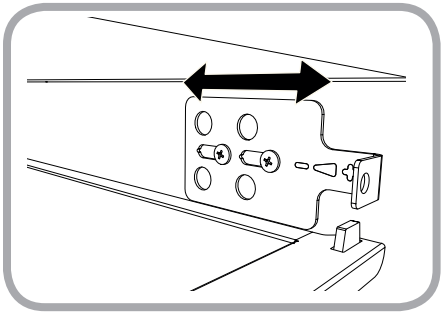
The radiant plate is designed to allow a fast and simple cooking. The hotter part is situated in correspondence with the hotplate, this is the best part for placing a pot which must get warm quickly. The external parts of the plate are better to keep foods warm. To obtain the maximum cooking speed you have to use broken and thin wood and make the regulations as described in the previous chapters.
The plate must not be overheated and made red hot because in such way the cooker may experience damages without having no advantage for the cooking of foods.

3.5 OVEN COOKING

The internal temperature of the oven depends on the combustion speed and on the amount of combustible used. In particular, working on the primary air regulator and so on the speed combustion, you can obtain a more steady combustion in order to avoid sudden changes in temperature inside the oven. If you want to heat the oven starting from cold cooker, we suggest to increase the temperature with bright fire and then to decrease the speed combustion to keep the temperature steady. The cookers are endowed with oven door with glass and thermometer that makes easier the temperature controlling operations; the temperature indicated by the thermometer is approximate ad is useful only for the cooking of foods. When you do not use the oven, we suggest to keep the oven's door slightly open in order to let the heat go outside the cooker: an overheating can damage the cooker.
For example, to cook the spineless person biscuits in a correct way, it is necessary the pre-heating of the oven at a temperature indicated on the thermometer of 150°, keeping it in temperature by adding more or less 1 Kg of wood for every charge as the reaching of the coals. Once the temperature becomes stable, insert the baking-pan with the biscuits in the central position in the oven for 10 minutes, then extract the baking-pan, rotate it and reinsert it again in the central position for other 5 minutes. In the end, remove the baking-pan from the oven and leave cool the biscuits.

3.6 STEAM EXCESS VALVE

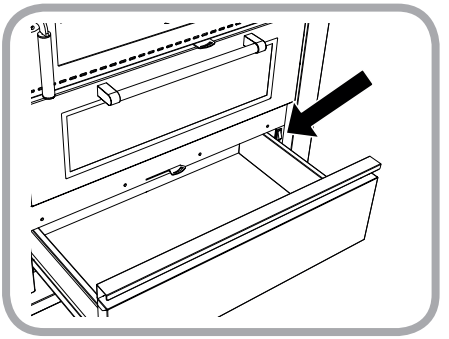
Cooking meals sometimes may generate a steam excess inside the oven. In M Range models there is a valve that allows to eject the steam in excess. The valve is placed inside the oven on the lateral side towards external and when necessary it shall be regulated to open the air intakes. To avoid possible burns, it is recommended to regulate the valve only before the lighting of the cooker.



Picture 20 - Steam excess valve.

3.7 OVEN LIGHT

M Range cookers have a light inside the oven which, together with the wide glass of the door, allows to control the cooking process at sight without opening the door. The lighting switch is located on a lateral upright you can find extracting the wood box.



Picture 21 - Switch to light the oven.

3.8 HEATING

Wood fired cookers may be used also to heat the ambient in which they are installed. The heating comes from the plate and from the front of the cooker. So the heating is effective just in the ambient in which the cooker is inserted and in particular near the cooker itself.
Also for the heating of an ambient you have to start the cooker with bright flame without using too much wood as long as a bed of cinders is created: at this point you can put more load of combustible inside the combustion chamber. For a bigger autonomy of the cooker we suggest to use wood cut in big pieces, hard if possible (ash-tree, beech, hornbeam and others) and to make the regulations as described for the slow heating.

3.9 TELESCOPIC PULLOUT FOR BAKING PAN

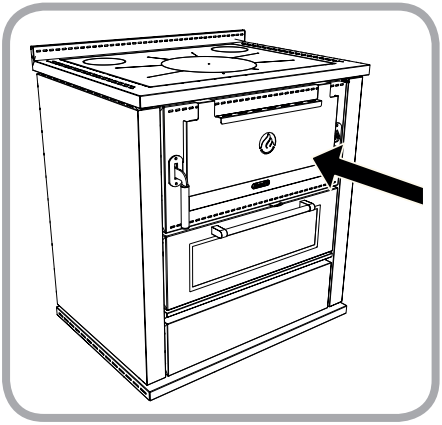
All the wood fired cookers have a telescopic pullout for endowed baking pan system. In this way, it is possible to extract the baking pan without the necessity to sustain it, ensuring a better practicality. On M range cookers the telescopic pullout is placed in a single position inside the oven, in the upper position. Anyway, in the lower position is possible to insert the baking pan without the telescopic pullout.

3.10 WOOD BOX

The wood box has a slide scroll system that allows an assisted closure. When pushing the box, it will close automatically.
For cleaning and for other reasons it could be necessary to remove the wood box. To make this you have just to extract the box as the end of its track, then lift it softly and at the same time extract it again. To set the box to the initial position, repeat the same operations inverted.

3.11 FIRE DOOR PROTECTION (OPTIONAL)

On M Range cookers it is possible to have on demand a steel protection which could be placed on the fire door. This protection is designed to shield the door when the cooking operations require the continuous presence of the user in front of the cooker or in presence of children. In the other situations the use of the protection depends on your discretion. The placing operations must always be done with cold cooker opening the fire door and placing the protection on the door by joint.



Picture 22 – Fire door protection

3.12 PLATE COVER (OPTIONAL)

On every cooker it is possible to use a stainless steel plate cover, made to cover the plate in the periods in which the cooker is not used. In this way you obtain an uniform desktop. The plate cover must be used with cold cooker. Before placing it, be sure that is not present humidity, that the plate is clean and that all the necessary maintenance is done.

4. MAINTENANCE

4.1 CLEANING

The cooker works better if all its parts are without combustion residuals, a clean cooker will be less exposed to problems due to wear. Cleaning frequency depends on how much and how the cooker is used, as well as on combustible quality.

WARNING! All these operations must be done with cold kitchen.

4.2 CLEANING THE VISIBLE PARTS

Stainless steel parts have to be cleaned cold with neutral detersives or with a specific solution for stainless steel in case of hard to remove dirt. Do not use at all abrasive sponges that may scratch the surface. Dry with a soft rag, following the glazing wise.
In particular situations, after the installation or with the cooking of meals, an oxidised superficial stratus may be generated, in particular on the inox stainless steel frame. Also in these situations, an accurate cleaning will restore the state of the product as it was new.
On request Rizzoli gives specific products to clean stainless steel. For enamelled or painted parts, do not use abrasive or aggressive solution and in case of stains pour some oil and wait while it absorbs the halo, then clean with a soft rag. It is also recommended to avoid the use of solvents or denatured alcohol on painted parts.

4.3 GRILL CLEANING

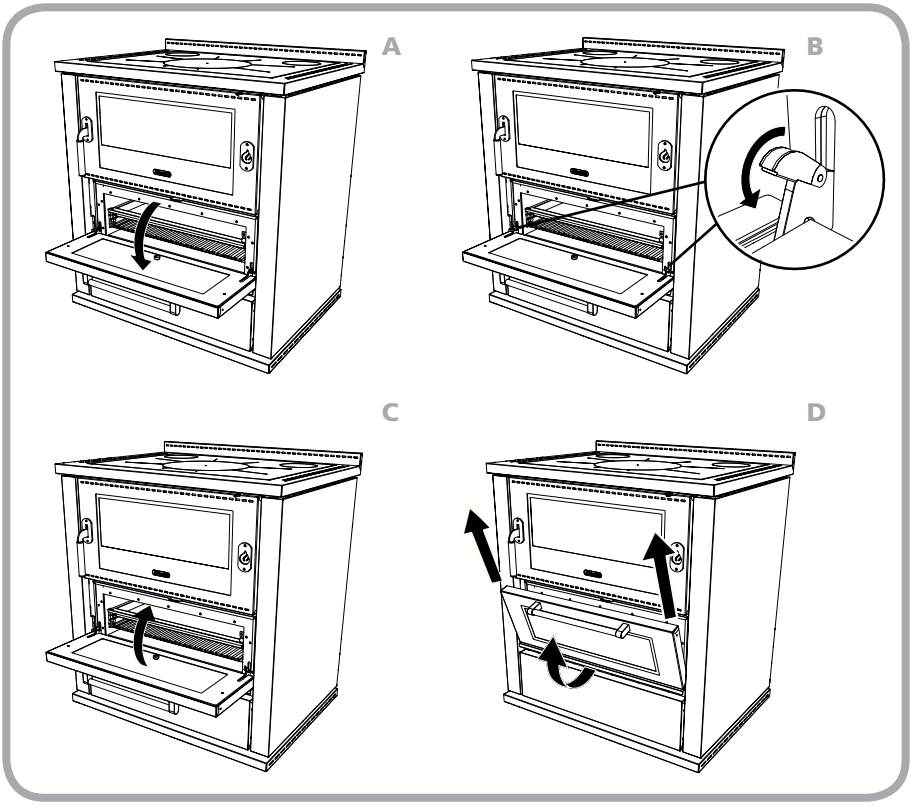
Every time you use the cooker you have to clean the wood carrying grill before, at least you have to clean the more rough deposits: the holes of the grill should not be obstructed. To make this you can use the poker given together with the cooker. If the grill is not well cleaned, the flame could not be well feed and so you could experience an irregular combustion. If the grill is being removed, it must be placed in its housing with the flat part turned upwards.

4.4 ASH BOX

Every time you use the cooker you have to check the ash box located under the combustion chamber. When the box is full, you have to empty it. If you do not empty it, the ash accumulates itself and makes the cleaning more difficult. In case of excessive cinders the flame could not be well fed and you could experience an irregular combustion.

4.5 OVEN CLEANING

The oven must be cleaned with apposite products available in commerce, to make this operation easier you can remove the oven door. To make this you have to open the oven door and raise the tongues located on the door's hinges. Now, you can unhook the door from the cooker closing it softly and lifting the lower part of the door. To hook again the door to the cooker, make the same operations reversed. Also the grids on the sides could be removed to make the cleaning more simple.



Picture 23 - Unhooking the oven door from the cooker

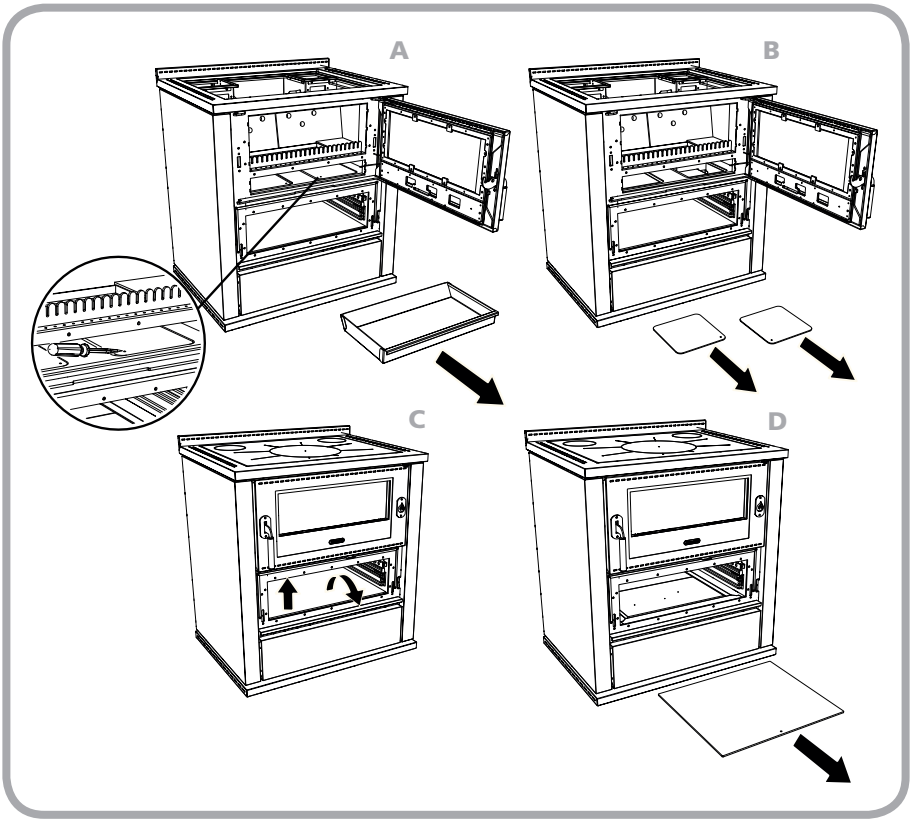
4.6 FUME-CIRCUIT INSPECTION

In the wood fired cookers, the combustion fumes are forced to turn completely around the oven. For this reason, M Range wood fired cookers are endowed with a double inspection to clean the fume-circuit. The cleaning must be done at least after six months of normal use of the cooker as the cleaning of the chimney, according to the use it might be necessary a more frequent cleaning.

To access the first inspection, it is necessary to lift the two plates placed below the ash drawer. The removal of the plates could be easier using a sharp tool inserted in the apposite hole in the centre of each plate (see pictures 24 A and B).

To allow the removal of combustion residuals also in the space below the oven, there is a mobile platform inside the oven. To proceed with the cleaning of the second inspection, it is suggested to remove the oven door (see chapter 4.5), lift the platform, remove the carbon residuals using the scraper and then close it, paying attention to not damage the fiber gasket (see picture 24 C and D).

The eventual presence of holes inside the refractory material predisposed at the base of the fume-circuit is normal and does not preclude the working of the cooker.



Picture 24 – Fume-circuit inspection.

4.7 CHIMNEY CLEANING

The cleaning of the chimney must be done by experienced technicians at least every six months of normal use of the cooker. Anyway, cleaning must be done every time it becomes necessary according to the use or to the combustible used. We recommend to follow strictly all the local laws dealing about chimney cleaning. All the parts of the chimney must be cleaned. Together with the cleaning of the chimney, make also the internal cleaning of the cooker, removing the plate and cleaning the upper part of the oven and the fume-circuits. After the cleaning of the chimney, be sure to have closed all the inspections doors in order to avoid draught problems.

WARNING! If the chimney cleaning is not made as recommended, fire in the flue could happen.

4.8 GLASS CLEANING

The glasses of the fire door and of the combustion chamber can be cleaned with normal specific products you can find in commerce. The internal part of the combustion chamber door is designed to clean itself during the use of the cooker. Anyway, sometimes you could have the need to clean also the internal part.

WARNING! Do not clean the glass before waiting for its cooling. Suddenly changes in temperature may cause breakings in the glass.

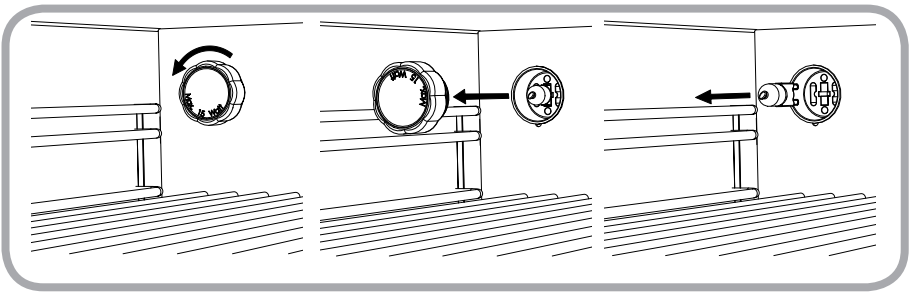
4.9 PLATE CLEANING AND MAINTENANCE

Radiating plates in special steel need regular maintenance, in particular they need cleaning after every use that brings moisture or dust on the plate itself. With cold cooker you have to remove all the pots and boilers that could maintain moisture on the plate. Together with the cooker are given two exclusive products, studied for the cleaning and the maintenance of the plate: they are an abrasive sponge, a cleaning oil and a protective oil, on how to use them please read the instructions written on the bottles.
The plates are all worked in with non acid anti-corrosion oil. The daily use of the cooker deletes this oil layer and so the contact with water may cause small rusty stains. In this case you have to wipe the plate with a rag soaked with the oil given together with the cooker. If the rusty stain is not being cleaned, you could have to wipe the plate with a lightly abrasive paper or with the abrasive sponge given together with the cooker. To restore the protecting layer wipe the plate with little oil. Do not clean the cooker with water when the cooker is cold. It is important to be sure that the expansion cuts and the hole between the plate and the frame are not obstructed by dust or by other residuals: the plate could suffer deformations, also permanent. When it is necessary, you should clean also the beating of the circled removing eventual residuals. The plate, exposed to continuous heating, trend slowly to take a burnished colour; if you want to accelerate the process, repeat frequently the oil wiping. When the cooker is not used for a long time, it is suggested to clean the plate with the oil, in order to protect it from moisture in the best way. To remove the plate, you have to lift it up. When you reinsert the plate, keep in mind to leave the 1 or 2 millimetres to allow the thermal expansion of the plate itself.

4.10 MAINTENANCE OF THE LIGHT

WARNING! Before starting any maintenance operation for the light, you must disconnect it from AC power and be sure that the cooker is not powered. Verify also if the cooker is cold and if the light was turned on in the previous minutes.

Oven lamp suffers high temperatures. Even if it is designed to work in these conditions, it could become out of order. You have to replace it with a lamp with the same features (halogen lamp 25W 230V 300° connection G9). To replace the lamp you have to unscrew the lamp cover, remove the lamp, insert the new lamp and finally screw in the lamp cover. Seldom, it is necessary to clean the glass of the lamp cover. To make this, you have to unscrew the lamp cover, remove the external residuals due to the cooking steams, wash the lamp cover and once it is dry you can screw it in its place.



Picture 25 - Take-down the oven lamp

4.11 THERMIC DILATATION

During the use all the materials of the thermal cooker are subjected to dilatation and light moving due to the temperature variations. This phenomenon must not be prevented otherwise deformations and breakings may occur. For this reason, the spaces that allow the dilatation both internal and external of the thermal cooker must be kept free and clean.

4.12 EXTRAORDINARY MAINTENANCE

Most of the cooker's parts are easy to remove with a simple screwdriver, eventual repairs or modifies will be faster if the concerned piece, directly or by a dealer is sent to our factory. If you need accessories or spare parts, please tell us the serial number of the cooker indicated in the green booklet given together with the wood fired cooker. The serial number is also indicated on a plate placed on the side of the wood box.

5. WHAT TO DO IF...

Problems	Effects	Possible solutions
Bad working	Irregular combustion. Incomplete combustion. Smoke comes out of the plate. Smoke comes out of other parts of the cooker.	• Verify that the primary air regulator is open • Verify that ash or other residuals do not obstruct the grill • Verify that the grill is not inserted correctly (the flat part is up) • Verify that the place in which the cooker is situated is well aired and that aspiring hoods or other devices are not working • Verify the correct dimensioning of the chimney and of the entrance of the chimney • Verify that the chimney is not obstructed and that it was cleaned recently • Verify that there are no losses in the exhaust-pipe and in the conjunctions • Verify that no other devices are connected to the flue • Verify that the chimney suites the position in which it is situated, in windy places you could have to install an anti-wind chimney • Verify that the combustible is right, dry and of good quality • Verify that the chimney does not go on under the wood fired cooker
Bad working	Bad working due to bad weather	• Allow the flow of air in the room • Open a little the ash door when you start the cooker • Eventually, use a windproof chimney-pot
Fire	The cooker and other parts near the cooker take fire	• Close all the air regulations of the cooker • Close doors and windows of the room in which the cooker is placed • Call the firemen
Overheating	The cooker overheats. Oven's thermometer is over 300 °C	• Close all the air regulations and if it is necessary open the oven door
Heating of oven is weak	The oven does not reach high temperatures	• Verify that oven door is well closed • Verify that the starting key is closed • Set the air regulation to the maximum opening position • Use good quality wood, well dried and little patched • Verify that combustion has strong flame
Condensation	Condensation is created inside the cooker; it may be caused by humidity inside the walled parts. After the first lightings it is normal the creation of some condensation inside the new cooker.	• Verify to use good and well seasoned wood • Verify that the chimney has not something wrong • Verify that the chimney is well isolated • Verify that the chimney is not over dimensioned • Verify that the cooker had the time to dry and to balance itself
Lighting failed	It is not possible to light the cooker	• Air the place • Open the starting key • Use well dried wood • Burn specified product existing in commerce
Rust	Presence of rust and deformations on the plate	• Do not clean the plate with water • Do the regular maintenance of the plate as describe • Contact your dealer or the customer service

6. TECHNICAL DATA

6.1 TECHNICAL DATA M RANGE

Model	M 60	M 70	M 80
Weight	160 kg	180 kg	210 kg
Nominal power	8 kW	8 kW	8 kW
Efficiency	80,2%	80,2%	80,2%
Emissions CO (13% O_2)	0,07%	0,07%	0,07%
Chimney vacuum	10 Pa	10 Pa	10 Pa
Exhaust gas temperature (*)	191,4 °C	191,4 °C	191,4 °C
Exhaust gas flow	10 g/s	10 g/s	10 g/s
Combustible consumption	2,3 kg/h	2,3 kg/h	2,3 kg/h
Max. combustible quantity	3,0 kg	3,0 kg	3,0 kg
Autonomy	1 h	1 h	1 h
Electric power	25 W	25 W	25 W
Tension	230 V	230 V	230 V
Frequency	50 Hz	50 Hz	50 Hz

(*) Average temperature at nominal power. It is possible to obtain higher instantaneous exhaust gas temperatures. It is recommended to use always pipes with minimum specify T400.

6.2 EMISSIONS ACCORDING TO 15A B-VG

Model	M 60	M 70	M 80	15a B-VG
Nominal power	8 kW	8 kW	8 kW	-
Efficiency	80,2%	80,2%	80,2%	> 72%
Emissions CO (0% O_2)	581 mg/MJ	581 mg/MJ	581 mg/MJ	< 1100 mg/MJ
Emissions NOx (0% O_2)	85 mg/MJ	85 mg/MJ	85 mg/MJ	< 150 mg/MJ
Dust Emissions (0% O_2)	10,2 mg/MJ	10,2 mg/MJ	10,2 mg/MJ	< 35 mg/MJ
OGC Emissions (0% O_2)	9 mg/MJ	9 mg/MJ	9 mg/MJ	< 50 mg/MJ
15a suitability (**)	Yes	Yes	Yes	-

(**) For devices with nominal power lower than 8 kW it is not requested the test with reduced power (Vereinbarung Art. 15a B-VG – 31.12.2012)

6.3 EMISSIONS ACCORDING TO BIMSCHV

Model	M 60	M 70	M 80	BImSchV
Nominal power	8 kW	8 kW	8 kW	-
Efficiency	80,2%	80,2%	80,2%	> 70%
Emissions CO (13% O_2)	871 mg/m³	871 mg/m³	871 mg/m³	< 1500 mg/m³
Dust emissions CO (13% O_2)	15,3 mg/m³	15,3 mg/m³	15,3 mg/m³	< 40 mg/m³
BimSchV suitability	Yes	Yes	Yes	-

6.4 SAFETY DISTANCES M RANGE

Safety distances from inflammable or sensible to heat materials in absence of other isolating systems

Model	Laterally	Behind	From	On
M 60	7 cm	25 cm	80 cm	60 cm
M 70	7 cm	25 cm	80 cm	60 cm
M 80	7 cm	25 cm	80 cm	60 cm

6.5 REGULATIONS AT NOMINAL POWER

Model	M 60	M 70	M 80
Air regulation	Half open	Half open	Half open
Starting air	Closed	Closed	Closed
Starting key	Closed	Closed	Closed

7. WARRANTY

7.1 DECLARATION OF PERFECTLY MADE PRODUCT

Rizzoli warrants that the device has passed all the quality controls and internal tests. Rizzoli also warrants that the device is working, without imperfections due to building or due to materials. This device is the result of the pluridecennial experience of Rizzoli, who warrants a perfectly made product.

7.2 GENERAL CLAUSES

Warranty lasts 2 years since the day of purchase. It is valid for the purchaser only, it is not transferable.
To receive the warranty services the customer must provide a valid fiscal document of purchase (cash voucher, invoice etc.) and the enclosed warranty card. Keep them with care.

7.3 WARRANTY MODALITIES

Rizzoli reserves, in its unquestionable judgement, to choose the the action that best fits the problem object of warranty.
The imperfect replaced parts remain property of Rizzoli. Rizzoli, in its unquestionable judgement, will decide if the warranty operations must be done in place or in its own factory. For operations made at home in the period of warranty, the customer must pay a fixed call fee in force. This fee must not be paid if the hood has been bought in the previous 3 months.
For reparations made in Rizzoli Customer Service centres, transport charges are due.

7.4 IMPERFECTIONS OR DEFECTS IN THE MATERIALS

Imperfections or defects in the materials must be signalled within 8 days since the customer receives the products and anyway this implies only the obligation to replace what provided, excluding any additional responsibility.

7.5 PARTS NOT INCLUDED IN WARRANTY

This warranty does not cover the following, and the customer will be required to pay repair charge, even for defects occurring within the warranty period referred to above:

- Any defect that occurs due to mishandling.
- Any defect that occurs due to operations performed that are not mentioned in the sections of these instructions.
- Damages due to the connection of the hood to a wrong sized vent-hole pipe.
- Any defect that occurs due to the lack of application of the national and local laws.
- Any defect that occurs due to not perfectly made installations.
- Any defect that occurs due to repair, modification, cleaning, etc. performed by anyone other than Rizzoli authorized Customer Service centres.
- Consumer parts like bulbs, active carbon filters, etc.

7.6 OPERATIONS MADE OUT OF THE WARRANTY PERIOD

Possible operations made out of the warranty period or in the cases in which warranty is not appliable, will be charged according to the pricelist in force. In this case will be also charged the price of the spare parts.