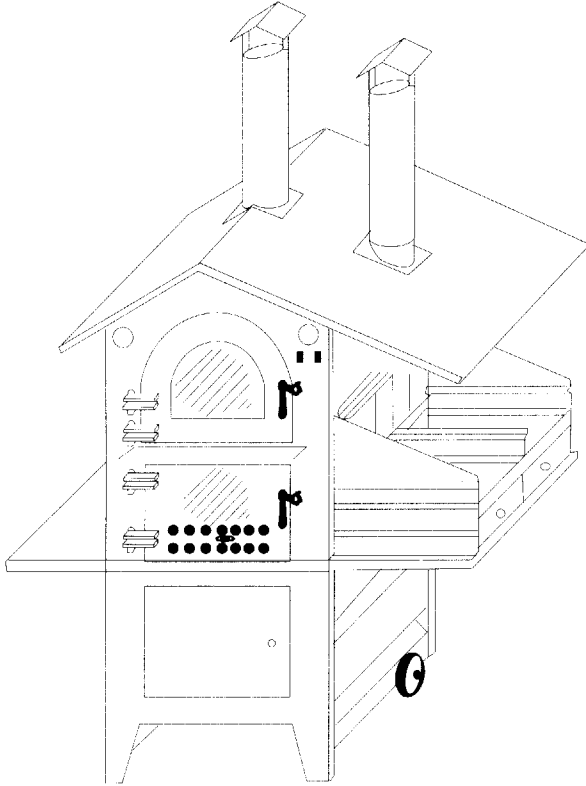




INDIRECT-FIRED WOOD OVEN



GB

**USE AND MAINTENANCE
INSTRUCTIONS**



Dear Customer,

We compliment you on your choice and thank you for having selected a "Gemignani" oven.

Your owner's manual is designed to help you understand the characteristics of your oven.

Take time to read through it carefully before using the oven for the first time.

With compliments
F.ili Gemignani & C. snc

Gemignani wood ovens are designed and manufactured in compliance with current safety regulations.

GENERAL INSTRUCTIONS

Important information

- Keep children away from the oven.
- Always wear kitchen gloves when using the oven.
- This oven is designed to bake any type of food by means of the heat deriving from wood combustion.
- Use the oven only for foodstuffs.
- Never use any other type of fuel but wood for heating.
- Use the oven in a well ventilated area to allow complete dispersion of the fumes produced by combustion of the wood.
If the oven is to be used in a room, connect the fume outlet to a flue using a standard rigid or flexible pipe.
- Never use the barbecue (if your oven has one) in a closed area.
- The electrical connections should be made only by a qualified electrician.

MAIN COMPONENTS

Getting to know your oven

The main feature of "Gemignani" wood stoves with respect to conventional wood ovens is that the baking chamber is completely separated from the combustion chamber which ensures that food in the oven is not contaminated by smoke, ash and toxic gas.

The oven is manufactured with specially selected materials in order to guarantee resistance to high baking temperatures as well as the life of the oven.

The cooking chamber is made entirely of 18/8 (304) stainless steel and has two cooking shelves; moreover the cooking chamber is separated from the combustion chamber by means of a thick steel sheet, firebricks and a shelf in refractory material approved for use with foodstuffs, which ensure ideal distribution of heat.

The baking chamber has a lamp which lights the chamber and allows you to check the food through a glass window on the door.

The baking chamber is also equipped with a fume pipe through which the

baking fumes are discharged to the exterior.

The oven has a thermometer which shows the internal temperature of the baking chamber as well as a minute minder.

The doors of the combustion and baking chamber are made of aluminium approved for use with foodstuffs which prevents the formation of oxides in the interior which communicates with the baking chamber.

All the models can be supplied with an optional ventilation system in the baking chamber which ensures a more uniform temperature in the baking chamber.

The oven is thermally insulated with wool rock which prevents heat dispersion ensuring that the cooking temperature remains Constant for hours.

The electrical system which is realised in silicone cable is transformed at 12 V to ensure total safety.

How to Use the Oven

Before using the oven the first time, preheat the oven to 200°C for 4 - 5 hours in order to eliminate any bad odours resulting from production.

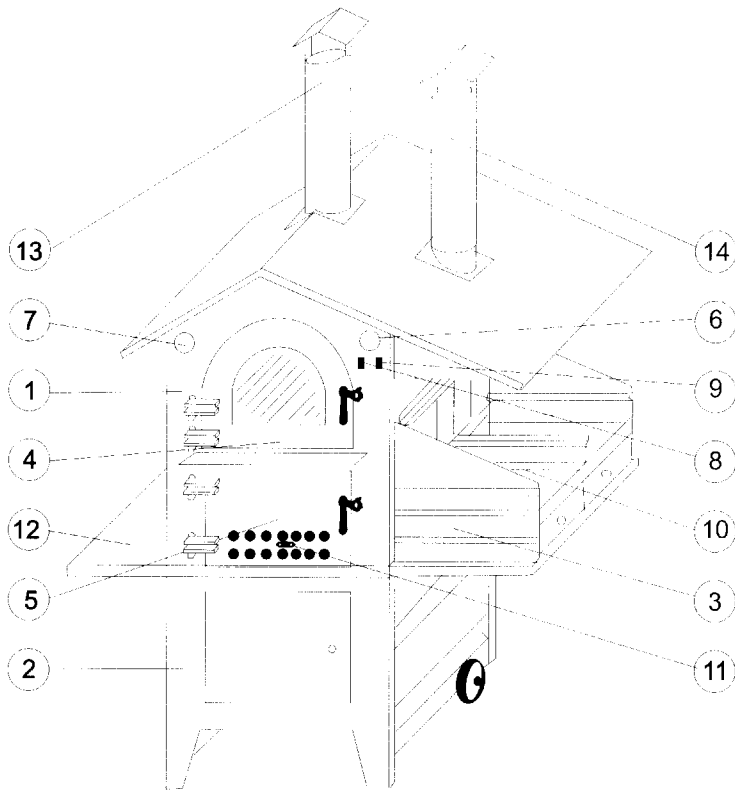
The following recommendations, which are the result of many years of experience in this field, will help you obtain the best performance from your oven and consequently the best cooking results:

- Use small pieces of dry wood in the combustion chamber.
Remember that 3 - 5 kg of wood (according to the model) are sufficient to attain the required temperature which will remain Constant for about 2 hours.
- The fire should be spread evenly over the combustion chamber and not heaped in just one area.
- Feed the fire with small quantities of wood at a time in order to avoid sudden increases in temperature in the cooking chamber.
- Never allow the temperature to exceed 450°C.
- The door of the combustion chamber has an air-valve to regulate the inflow into the chamber.
- For best cooking results, allow the oven to reach the required temperature, (see recommended temperature values) and keep it Constant for 15 - 20 minutes before placing the food in the oven.
This is particularly important for leavened food such as bread, pizza and cakes.
- When grilling, place a baking tin with water under the grill to collect the drippings which would otherwise causing smoke and bad smells.
- The space in the trolley (for models with trolley) may be used for leavening food when the oven is hot.

Recommended temperatures

Foodstuff	Temperature	Cooking time	Heating time	Wood consumption
Pizza	350÷400	12÷18'	30'	4÷5 Kg.
Bread	240÷280	45÷75'	30'	4÷5 Kg.
Roasts	250÷300	60÷95'	25'	3÷6 Kg.
Lasagne	250÷270	20÷25'	20'	3÷3,5 Kg.
Cakes	200÷250	10÷35'	30'	3÷4 Kg.
Grilled fish	300÷400	25÷30'	35'	4÷6 Kg.

Fig. 1



- | | |
|----------------------------|---------------------------------|
| 1) Oven | 12) Side shelf(***) |
| 2) Trolley (*) | 13) Oven chimney |
| 3) Barbecue (*) | 14) Barbecue chimney (****) |
| 4) Cooking chamber door | 15) Cooking chamber fume outlet |
| 5) Combustion chamber door | 16) Transformer |
| 6) Thermometer | 17) Interior of cooking chamber |
| 7) Minute minder | 18) Thermometer probe housing |
| 8) Lamp switch | 19) Fume outlet |
| 9) Fan switch (**) | 20) Internal lighting lamp |
| 10) Inspection glass | 21) Fan plate (**) |
| 11) Air regulation valve | 22) Data plate |

(*) Optional

(**) Only on models with interior ventilation (optional)

(***) Only for models with trolley

(****) Only for models with barbecue

Fig. 2

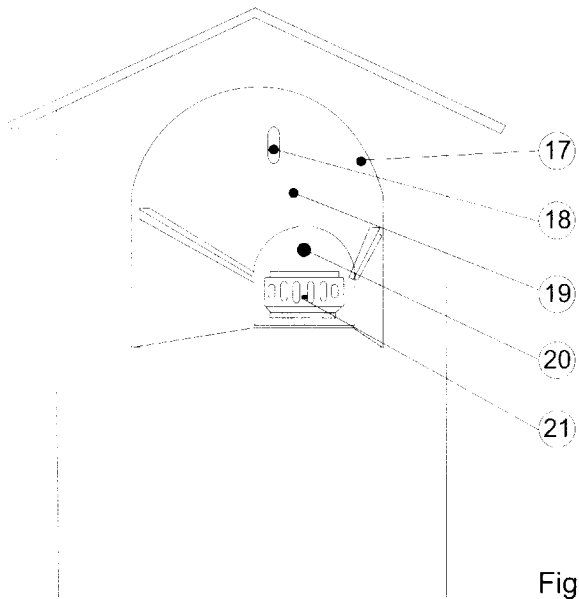
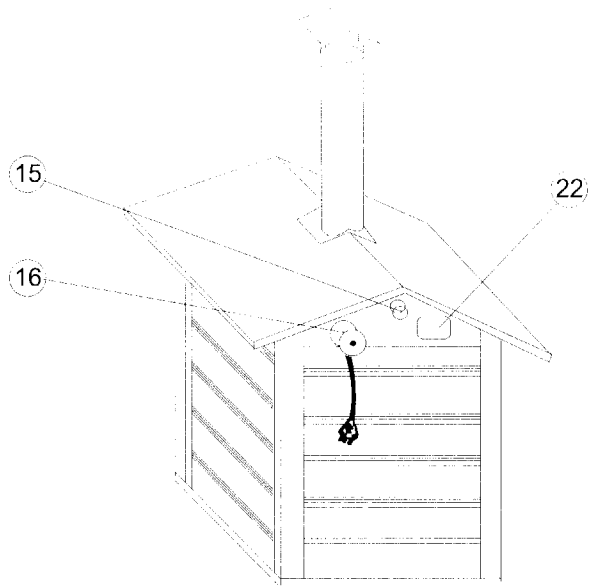


Fig. 3

Instructions for installing the built-in oven

The built-in oven (without trolley) must be positioned on two brick columns at the required height (recommended height 55 - 70 cm) strong enough to support its weight (see technical specifications table).

If the oven is to be built-in, remember to ensure that it may be removed easily from its casing to facilitate eventual repairs or maintenance. Never brick up the oven but allow a space of 20 mm on the sides which can be sealed with removable trims.

We recommend connecting the fume discharge to the flue.

Models with ventilation should be positioned at least 5 cm from the back wall to avoid overheating the fan motor.

Maintenance and Cleaning

Before cleaning the oven or starting maintenance, ensure that the oven is cool and that it is unplugged from the mains.

Remember to clean the cooking and combustion chambers every time you use the oven.

To clean the cooking chamber wipe down with a slightly abrasive sponge to remove all traces of grease and foodstuffs. ...

Do not use detergents or similar unless they are specially designed for use with foodstuff.

The combustion chamber should be cleaned at least once a year by blowing air from the fume outlet to eliminate soot.

TRANSPORT

Manual transport for models with trolley

(Fig. 4)

- Fit the handles from the pin side, into the holes on the front of the trolley.
- Give the handles a 1/4 of a turn in the direction shown by the arrow in the drawing.
- Check that the handles are flush to the trolley.
- Grip handles to push the oven like a wheelbarrow.
- Never push the oven over steep surfaces.
- Never transport the oven manually in any other way. After transporting the trolley, remove the handles and store in a safe place.

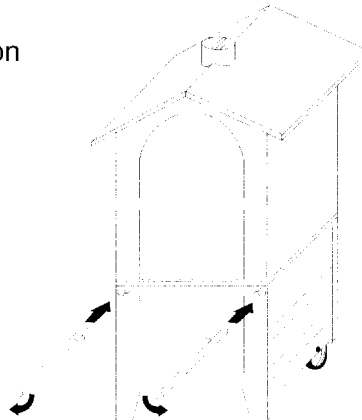


Fig. 4

LIFTING THE OVEN

Lift the oven with a crane or other conventional lifting means

- Remove the chimney.
- Hook the oven at point "A" (fig. 5).
- Before lifting ensure that the oven has been hooked securely and that the lifting means support the weight of the oven (see technical data on page 16 or data plate on the
- You may now lift the oven.
- Do not use the oven with a fork lift or similar equipment.
- Do not lift the oven manually (one or even more persons).

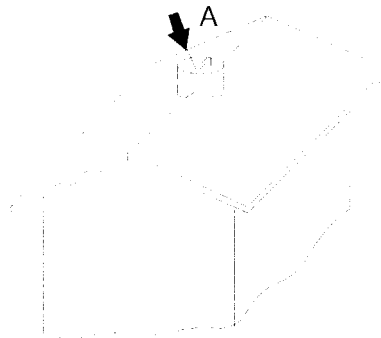
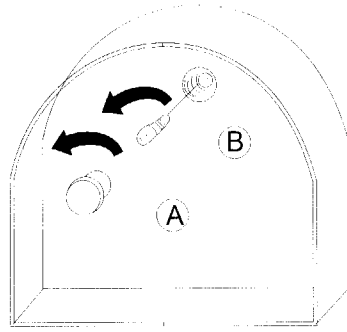


Fig. 5

SUBSTITUTING OVEN COMPONENTS

Replacing the lamp (Fig. 6)

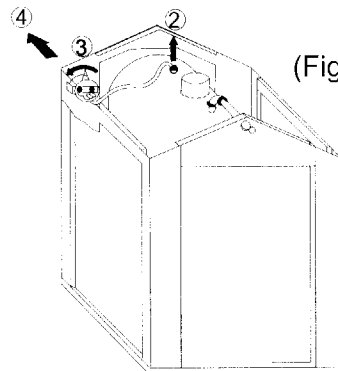
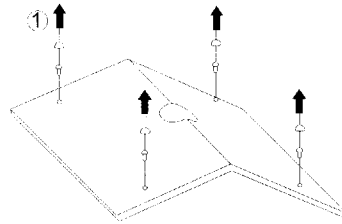
- Unscrew the glass cap "A" housing the lamp.
- Unscrew lamp "B" from the attachment.
- Replace the burnt lamp with a 12 V 15 W grade E14 heat resistant lamp.
- Use only the type of lamp recommended above or check that the voltage and absorbed power comply with the recommended values.
- To mount the lamp follow the above steps in reverse order.



(Fig. 6)

Replacing the thermometer (Fig. 7)

- Remove the plastic caps and remove the screws which fix the oven roof.
- Lift the oven roof and place aside.
- Remove the probe from its housing as shown in figure 7 (2).
- Unscrew the two wing nuts which fix the thermometer to the oven with a bracket (3).
- Remove the bracket.
- Remove the thermometer from the oven (4).
New thermometers are available on request from our authorised area dealers or from our company.
- To mount the new thermometer repeat the above steps in reverse order.



(Fig. 7)

FAULTS

Trouble shooting and remedies

- If the thermometer shows a temperature well below 0°C when the oven is cold or the pointer is jammed on an incorrect temperature, the thermometer is faulty and must be replaced as described in the paragraph "Replacing the thermometer".

TECHNICAL DATA AND DIMENSIONS

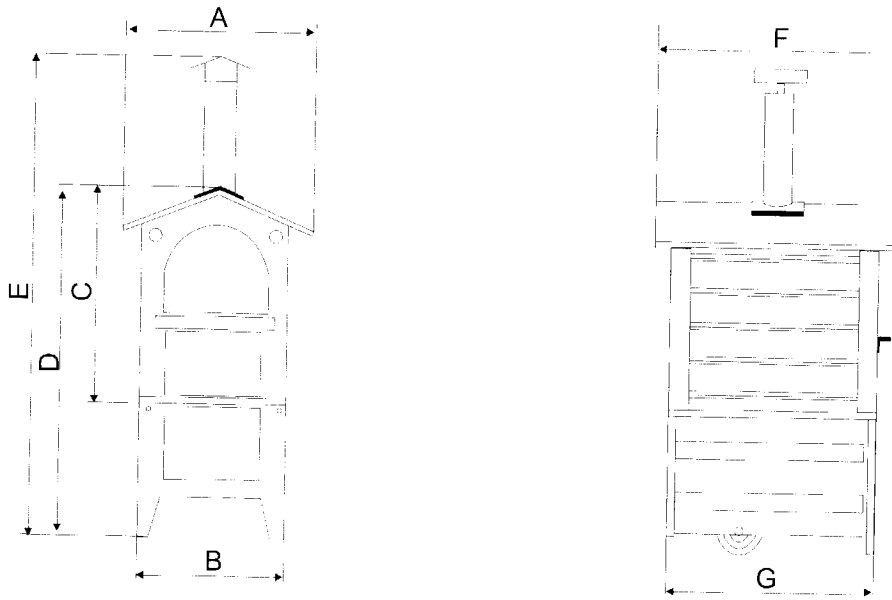


Fig. 8 - Exterior of the oven

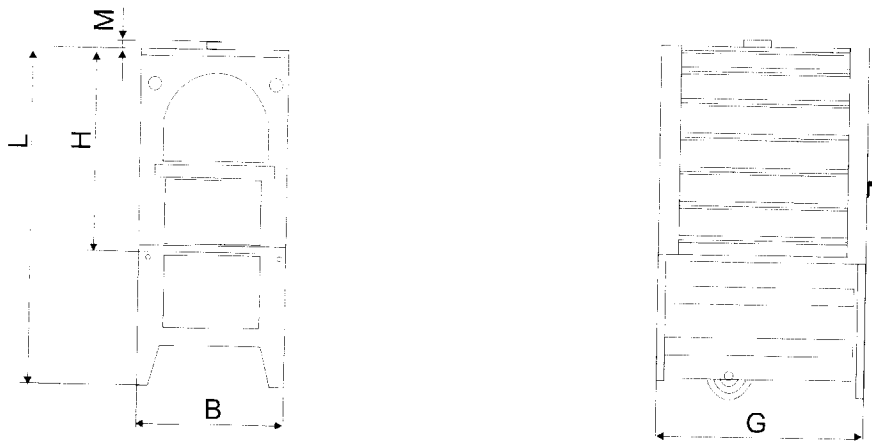


Fig. 9 - Interior of the oven

TYPE	dimensions and technical specifications											Oven weight (Kg.)	Trolley weight (Kg.)	Ø Flue (mm)	Cooking chamber (cm)	Primary coils (V)	Secondary coils (V)	
	A (cm)	B (cm)	C (cm)	D (cm)	E (cm)	F (cm)	G (cm)	H (cm)	L (cm)	M (cm)	N (cm)							
G 70 I		69					73	90	156	2			193	37	144	2 shelves 43x61	220	12
G 70 E	85	69	94	160	220	92	73						193	37	144	2 shelves 43x61	220	12
G 90 I		69					93	90	156	2			238	45	144	2 shelves 43x81	220	12
G 90 E	85	69	94	160	220	112	93						235	45	144	2 shelves 43x81	220	12
G 90 EB		69	94	160	220	112	93					125	315	45	144	2 shelves 43x81	220	12
G 95 I		80					104	95	161	2			345	52	144	3 shelves 51x90	220	12
G 95 E	100	80	99	165	225	124	104						350	52	144	3 shelves 51x90	220	12
G 95 EB		80	99	165	225	124	104					130	430	52	144	3 shelves 51x90	220	12
G 100 I		90					113	103	160	2			450	65	160	3 shelves 61x100	220	12
G 100 E	100	90	113	170	270	133	113						453	65	160	3 shelves 61x100	220	12

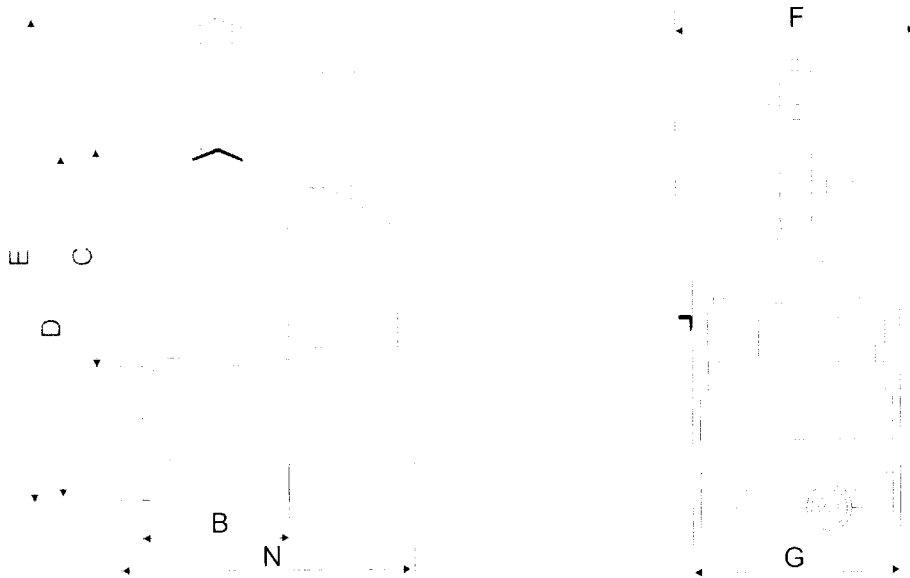


Fig. 10 - Outdoor model with barbecue

DECLARATION OF CONFORMITY

Gemignani & C. s.n.c. of Giuseppe and Renato, with registered offices in Mondolfo (Pesaro), Via Pergolese 48 - VAT no. 00476920418

h e r e b y d e c l a r e s

that the indirect-fired wood oven mod.

Serial no.

c o m p l i e s

with the safety provisions of ECC regulation 89/392 and subsequent amendments.

Date

GIUSEPPE AND RENATO GEMIGNANI
(legal representatives)

- The manufacturer declines any liability for damage to persons, property or animals resulting from failure to follow the instructions in this owner's manual.
- For any information or advice please contact our authorised area dealer or our company in Mondolfo (PS) directly at Via Pergolese 48, ZIP CODE 61037 - Phone 0721/959103 - Fax 0721/930136
- The information in the manual are purely approximate.
Gemignani reserves the right to modify the models described at any time for technical or commercial reasons, entirely at its discretion.
- This manual may not be reproduced, in part or in whole, for any reason whatsoever.