GOZNEY°

MASTER 125 X 100

INSTALLATION MANUAL
(EUROPE)

VERSION 1.8
DATED 04/09/2020

CAUTIONS AND WARNINGS

OVERVIEW

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLATION OR SERVICING THE EQUIPMENT

IMPORTANT: CONSULT YOUR LOCAL GAS SUPPLIER FOR A STATEMENT OUTLINING A PROCEDURE TO BE FOLLOWED IN THE EVENT YOU SMELL GAS. POST THE STATEMENT IN A PROMINENT LOCATION.

AREA MUST BE FREE AND CLEAR FROM COMBUSTIBLES AT ALL TIMES

DO NOT OBSTRUCT THE FLOW OF COMBUSTION AND VENTILATION AIR, INCLUDING VENTILATION OF CYLINDER ENCLOSURES, IF APPLICABLE

THE CUSTOMER'S BASE MUST NOT BE MADE OUT OF A COMBUSTIBLE MATERIAL

INSTALLATION MUST CONFORM WITH LOCAL CODES.

THE APPLIANCE MUST BE DISCONNECTED FROM THE GAS SUPPLY PIPPING SYSTEM DURING ANY PRESSURE TESTING EXCESS OF 1/2 PSI (3.5KPA).

THE APPLIANCE MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH LOCAL CODES.

THE STORAGE, HANDLING AND TRANSPORTATION OF ALL SIZES OF GAS CYLINDERS, MUST BE IN ACCORDANCE WITH LOCAL CODES. APPLIANCE PRESSURE REGULATOR SHALL BE INSTALLED TO THE OUTDOORS IN ACCORDANCE WITH LOCAL CODES.

Symbol	
Description	An appropriate safety instruction should be followed or a Warning/ caution to a potential hazard exists

SAVE THESE INSTRUCTIONS

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CAUTIONS AND WARNINGS

This section details the correct operation and install of a Gozney Oven.

CAUTIONS AND WARNINGS

OVEN OVERVIEW

FOR YOUR SAFETY

⚠ Ensure the oven is installed in accordance with the installation instructions and local building regulations.

⚠ Installation and servicing of this product could expose you to glasswool/ceramic fibres as well as calcium silicate dust. Always wear respiratory and eye protection when installing or servicing this appliance.

⚠ It is of utmost importance that the correct air circulation and clearances are complied with at all times. Failure to adhere to the required clearances is a major cause of oven related fires.

⚠ Do not pack clearance spaces with insulation or any other materials that could hamper air circulation.

⚠ Never store or use petrol or other such flammable vapours or liquids in the proximity of this or any other appliance. Always keep the vicinity under and around this appliance free and clear of any combustible materials.

⚠ Never use liquid fuels such as petrol, lighter fluid or similar to start, maintain or 'boost' a fire in the oven.

⚠ Ensure the oven is extracted correctly, failure to provide a correct flue/ extraction system for the oven may result in oven damage, fire or even death. Ensure the correct flue/ extraction system is maintained and cleaned at all times. If uncertain, do not use the oven.

⚠ Oven surfaces are hot whilst in operation. Keep children, pets, members of the public, clothing and furniture away at all times. Direct contact with the oven may result in skin burns.

⚠ Beware of high oven temperatures, ensure you use protective long gloves when handling oven tools. Ensure you use appropriate high heat cookware and oven tools at all times. Do not place unprotected hands or arms inside the oven whilst the oven is lit. Wait until the oven is completely cool before removing ashes. Please note, ashes and embers may retain heat for long periods of time.

⚠ Beware of flying sparks from the mouth of the oven, ensure that no combustible materials are within range of the oven at any time. Please refer to this manual's section on *Oven Clearances* for more information.

⚠ Never use ice, water or any other liquids to lower the temperature or extinguish a fire in the oven. This can result in thermal shock and will void manufacturer's warranty.

⚠ Ensure a fire extinguisher is located at a safe distance from the oven at all times. The correct type of extinguisher for your oven must be used. Please seek advice from a registered professional for more information.

⚠ Always use the Oven Door in accordance with the User Manual. The Door must never be in the Closed position whilst a fire is lit in the oven. Cutting off the oxygen can cause the fire to erupt suddenly when the door is removed.

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⚠ In the event of a power failure, no attempt should be made to operate the oven and the manufacturer Gozney, should be contacted.

⚠ For gas models: USE ONLY THE CORRECT GAS FUEL FOR YOUR OVEN BURNER, DO NOT USE ANY PRODUCTS NOT SPECIFIED FOR THIS OVEN. This product must be installed by a licensed plumber or gas fitter.

⚠ Failure to correctly install this oven can result in a fire. Ensure the oven is installed within the manufacturers guidelines. The following operation instructions must be followed to reduce the risk of a fire.

⚠ Do not pack required air spaces with insulation or other materials.

⚠ Do not store anything directly beneath the oven.

⚠ It is recommended to install a CO2 alarm and a CO alarm within the same room as the appliance.

⚠ It is recommended to use appropriate pizza oven tools to operate the oven safely and efficiently.

Contact Gozney Ltd in the event that your oven requires maintenance or servicing.

CAUTIONS AND WARNINGS

DEFRA

The Clean Air Act 1993 and Smoke Control Areas

Under the Clean Air Act local authorities may declare the whole or part of the district of the authority to be a smoke control area. It is an offence to emit smoke from a chimney of a building, from a furnace or from any fixed boiler if located in a designated smoke control area. It is also an offence to acquire an “unauthorised fuel” for use within a smoke control area unless it is used in an “exempt” appliance (“exempted” from the controls which generally apply in the smoke control area).

In England appliances are exempted by publication on a list by the Secretary of State in accordance with changes made to sections 20 and 21 of the Clean Air Act 1993 by section 15 of the Deregulation Act 2015. Similarly in Scotland appliances are exempted by publication on a list by Scottish Ministers under section 50 of the Regulatory Reform (Scotland) Act 2014.

In Wales and Northern Ireland these are authorised by regulations made by Welsh Ministers and by the Department of the Environment respectively.

Further information on the requirements of the Clean Air Act can be found here at: https://www.gov.uk/smoke-control-area-rules

Your local authority is responsible for implementing the Clean Air Act 1993 including designation and supervision of smoke control areas and you can contact them for details of Clean Air Act requirements.

The Gozney 1012 oven is an exempt appliance suitable for burning wood logs and gozney manufactured wood logs in accordance with the manufacturer instructions.

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PRE-INSTALL

This section details how to correctly install a Gozney oven.

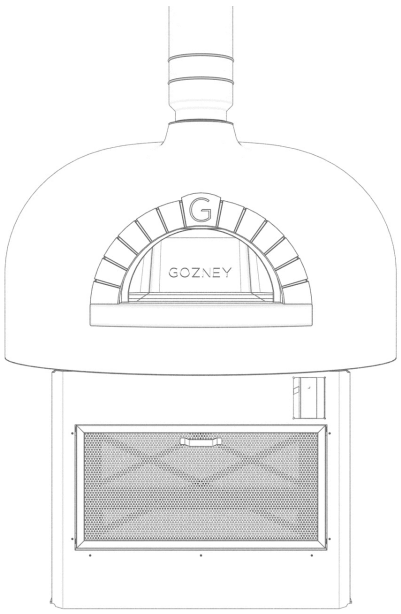
PRE-INSTALL
EXTRACTION

INTRODUCTION

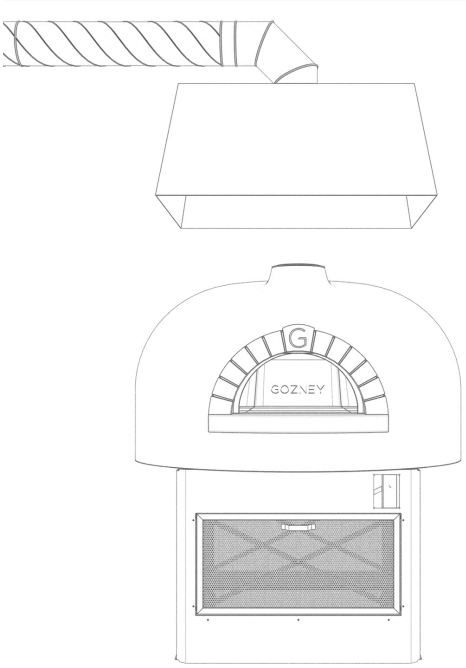
A gas only oven can be extracted with two different methods. It can have a direct twin walled flue system or an industrial extraction canopy.

OPTION 1 - FLUE

For a direct flue the oven will require direct connection to a 150mm (5.9 inch) internal diameter, twin walled flue system that is appropriate for solid fuel burning. Refer to the manufacturer's guidelines regarding installation and clearances.



Extraction option 1 - Flue



Extraction option 2 - Canopy

OPTION 2 - CANOPY

When operating a Gozney Oven exclusively on gas, it may be possible to utilise an existing or new kitchen extract system via the use of an extraction canopy.

ALWAYS CHECK WITH YOUR EXTRACTION PROVIDER PRIOR TO USING YOUR OVEN.

When using a canopy for extraction of gas emissions, always ensure that the canopy is working to a sufficient level prior to gas burner ignition. In addition, canopy extraction should remain on for at least 5 minutes after the gas burner flame has been fully extinguished.

If adding any kind of facade to the oven, always ensure that proper access is maintained, including sufficient room for maintenance to the extraction canopy filters.

WARNING: EMISSIONS FROM THE OVEN WILL BE HOT AND DISTANCES FROM ANY COMBUSTIBLES (INCLUDING COMBUSTIBLE EXTRACTION COMPONENTS) MUST BE ADHERED TO.

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WARNING: OVEN SHOULD NEVER BE DIRECTLY CONNECTED TO A CANOPY EXTRACTION SYSTEM. ALWAYS ADHERE TO CLEARANCES FROM COMBUSTIBLES



WARNING: VENTING OPTION 2 IS FOR A GAS BURNING OVEN ONLY. NEVER BURN WOOD OR ANY OTHER SOLID FUELS WHEN EXTRACTING WITH A CANOPY.



WARNING: ALWAYS ENSURE THAT A CARBON MONOXIDE MONITOR IS FITTED WITHIN A SAFE DISTANCE OF THE OVEN.



WARNING: ENSURE THAT REGULAR INSPECTION OF THE EXTRACTION FILTER IS MAINTAINED. BUILD UP OF CREOSOTE CAN CAUSE BLOCKAGES AND RISK OF FIRE

OPTION 2 - CANOPY

It is highly recommended that a sign is placed within close proximity to warn users never to burn wood in the oven when extracting with a canopy. Burning wood without the use of a specialist twin walled flue system can cause breakdown, creosote build up, melting of the system, and ultimately result in property damage, injury and in some cases, death.

Dimensions of the canopy must be sufficient for the entirety of the equipment it is serving, including the oven.

Unless restricted by walls, the dimensions of the canopy must always exceed the area of the oven mouth and flue terminal by a minimum of 250mm on each free side, and by 250mm at the front and rear. These dimensions refer to the inside of the condensation or stiffening panel / air intake channel of the canopy.

Gozney Ovens suggest that an extraction canopy is positioned at a distance of 350mm from the top of the oven dome. Emissions will be hot when leaving the oven and positioning the extraction hood at the correct distance from the where emissions exit is of vital importance. Positioning the canopy closer than recommended can cause heat damage to the canopy and a potential risk of fire, whilst positioning the extraction too far away from the oven is likely to compromise on the canopy's ability to extract emissions effectively.

EXCESSIVE VENTILATION FROM OVER HEAD CANOPIES

In the event that the overhead canopy is extracting too vigorously it can effect the gas burner's performance and on occasion, remove air too quickly from the oven and cause excessive heat loss. Always check with your extraction provider if you suspect the canopy is over or under performing.

PRE-INSTALL
VENTING

INTRODUCTION TO VENTING

When installing a Gozney commercial gas fired oven there are some basic guidelines to follow to ensure that the gas burner is vented well and can operate correctly. Not adhering to guidelines can be detrimental to the burner's performance and can even cause damage to the burner, wiring and controller components.

The air drawn into the air intake vents should be of the same atmospheric pressure as that of the oven mouth.

- In order to function properly, the gas burner requires a sufficient flow of air from the air intake vent on the burner.
- Drafts and external interruptions to air flow can effect the efficiency of the gas burner flame or cause it to fail.
- Blocking the air intake will also interrupt the flow of air and decrease the efficiency and performance of the burner.
- Always use the correct type of flue

DAMAGE CAUSED BY NOT ADHERING TO VENTING INSTRUCTIONS WILL NOT BE COVERED BY WARRANTY.

SERVICING & REPAIRS REQUIRED BY NOT ADHERING TO VENTING GUIDELINES WILL NOT BE COVERED BY WARRANTY



Gozney Classic oven enclosure with adequate venting

IMPORTANT NOTE: IF ENCLOSING THE OVEN IN A FACADE, YOU MUST LEAVE AN ACCESS PANEL TO ALLOW FOR SERVICE OF THE GAS BURNER SYSTEM AND EXTRACTION WHERE APPLICABLE.

FACADE CLEARANCE

When installing a facade to the oven, a minimum of 500 mm x 500 mm or equivalent area air intake is required for the oven stand enclosure and must be maintained at all times. This air intake must not be covered or obstructed with objects and must not be smaller than the dimensions listed as to provide access and maintenance to the ovens.

Always ensure that the air intake does not become blocked with insulation or any other materials. Any blockage is likely to cause interruptions to the air flow and will effect the performance of the gas burner.

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ACCEPTABLE VENTING

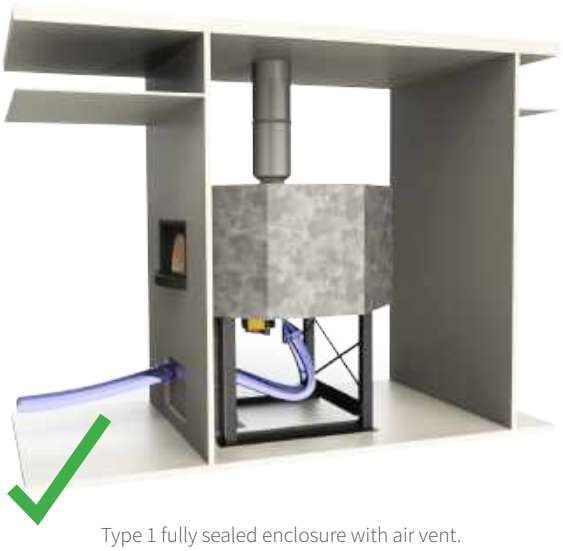
It is important that the gas burner has sufficient ventilation to operate correctly.

GENERAL DOS

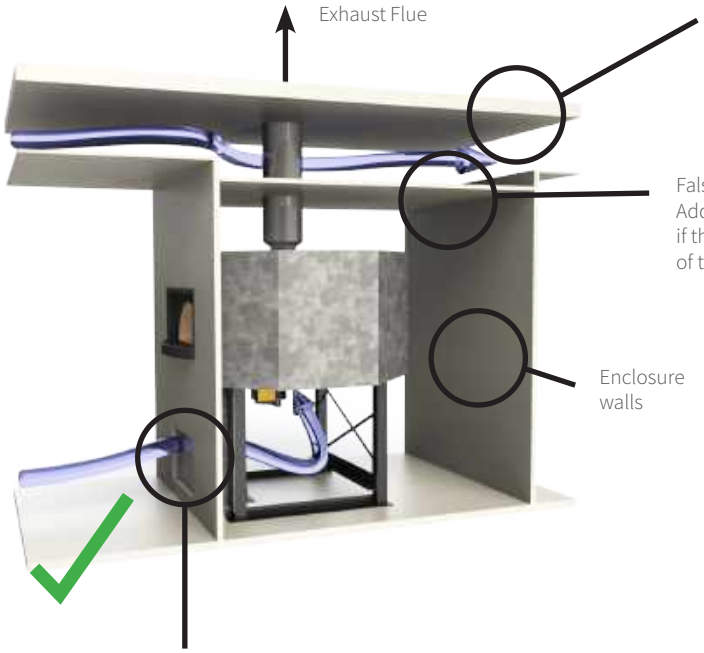
- Maintain a clear air flow to the gas burner from the same area as the oven mouth.
- The gas burner must be accessible at all times.
- Air vent must be no smaller than 500mm x 500mm to allow adequate air flow.

GENERAL DON'TS

- Don't block the air vent
- Don't add additional ventilation to the oven enclosure



Type 1 fully sealed enclosure with air vent.

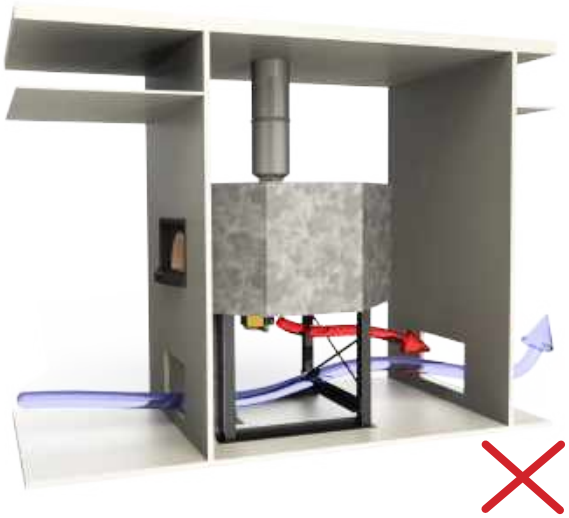


Type 2 fully sealed enclosure with air vent

PRE-INSTALL

VENTING

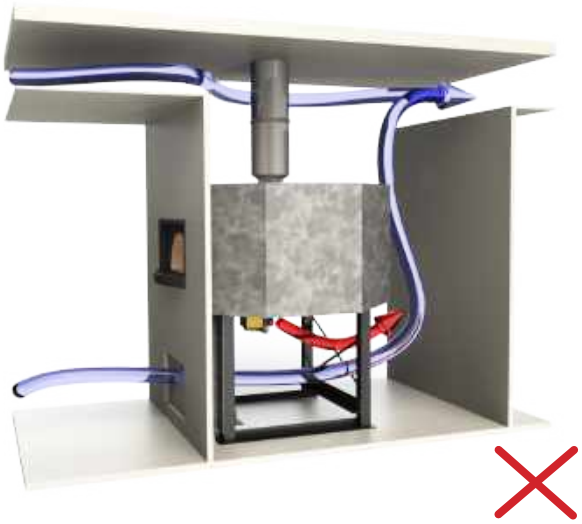
UNACCEPTABLE VENTING



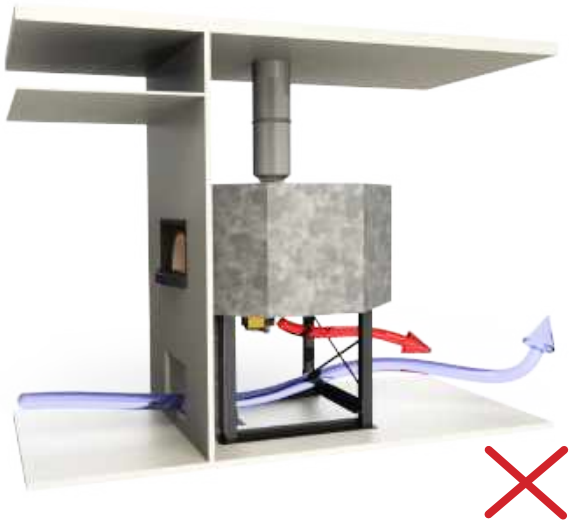
Additional Venting or Poorly Sealed enclosure



Blocked Air Vent



Enclosure Open to False Ceiling Void

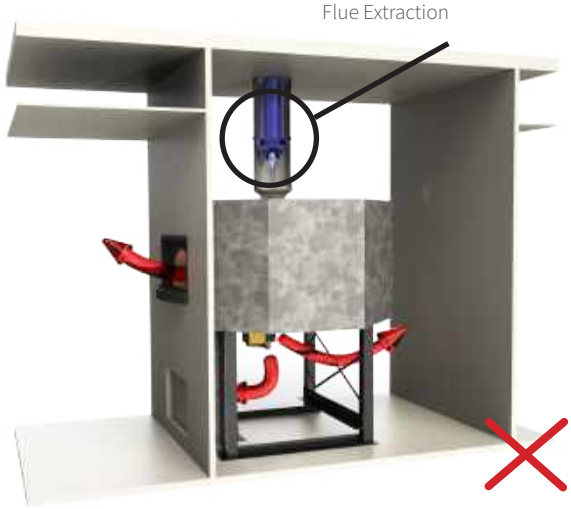


No Rear/ceiling/side around Enclosure

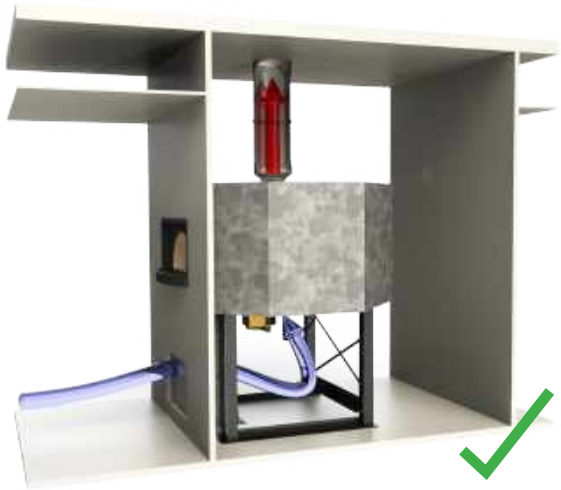
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Flue Extraction



Incorrect exhaust draft direction



Correct exhaust draft direction

ALWAYS ENSURE THAT THE FLUE IS PERFORMING CORRECTLY PRIOR TO USING THE OVEN. IF THE FLUE IS NOT PERFORMING CORRECTLY IT CAN PUSH EMISSIONS BACK DOWN INTO THE OVEN CAVITY AND INTO THE ROOM WHERE THE OVEN IS SITUATED.

INCORRECT EXTRACTION POSES A SERIOUS RISK OF CARBON MONOXIDE POISONING.

FACTORS AFFECTING FLUE SYSTEM PERFORMANCE

DOWNDRAFT CONDITIONS

Downdraft is caused when air is forced back down the flue system and into the oven cavity and room where the oven is situated. This can be caused by environmental conditions acting on an incorrectly positioned flue terminal. Downdraft is usually only apparent in flue systems that do not include fan aided extraction.

EFFECTS FROM ENVIRONMENT

When wind blows across a building, it can cause a difference in pressure between the entrance and exit of the flue. This will depend upon the:

- wind speed
- direction of the wind
- position of flue outlet in relation to the building
- location of neighbouring buildings and structures
- geographical features (e.g. hills and valleys).

These can cause or prevent a natural draft to occur in the flue. Because of this it may cause any one of the following to occur:

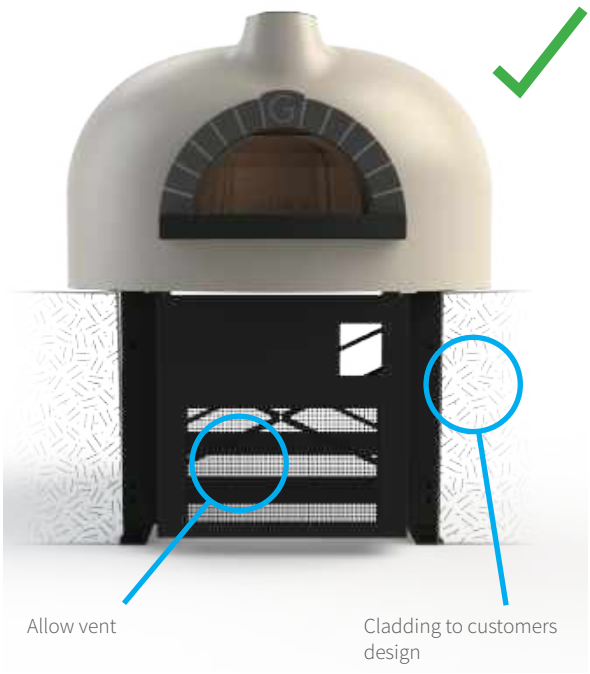
- increased flow up the flue
- reduced flow up the flue
- intermittant downdraft.

Because of its nature, wind pressure on occasions can be greater than the flue draught from open flues. To minimise this effect it is important that you position the flue terminal where the effect of the wind is minimised.

FAN AIDED EXTRACTION

If at any moment you believe that the fan is working incorrectly and pushing emissions back down the flue system, you should extinguish the oven and extraction immediately and seek further assistance.

PRE-INSTALL
VENTING



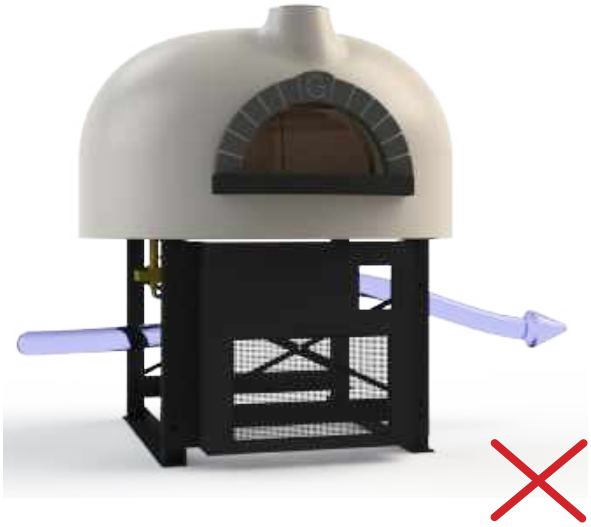
Correct gas enclosure

GAS CLOSURE VENTILATION

It is important that the gas burner has sufficient ventilation to operate correctly.

Gas ovens require clearance air spaces to ensure the gas burner has adequate air intake. It is necessary to create an air intake opening, measuring at least 500 mm x 500 mm, located underneath the oven door/opening, as shown in the diagrams above. Doing so will ensure that the air required for the gas burner will be taken from the same atmospheric environment in which the oven chamber opens. This is required for optimum gas burner operation.

WARNING: Ensure the air intake opening remains clear from obstruction at all times. When installing the oven outdoors, the area around and beneath the oven must be kept clear of grass, leaves and other combustible materials at ALL times.



Incorrect gas enclosure

OVEN SUPPORT STAND ENCLOSURE

In order for the gas burner to operate correctly, the external walls of the oven support stand must be enclosed on all sides to shield the gas burner from drafts or other atmospheric interruptions.

Support stand enclosure must be made entirely from non-combustible materials.

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PRE-INSTALL

CLEARANCES

CEILING CLEARANCE

A minimum clearance of 350mm from any combustible material is required from the top of the oven. These clearances apply over and above the oven core and insulation materials, from the outer most extremity of the oven's final finished surface.

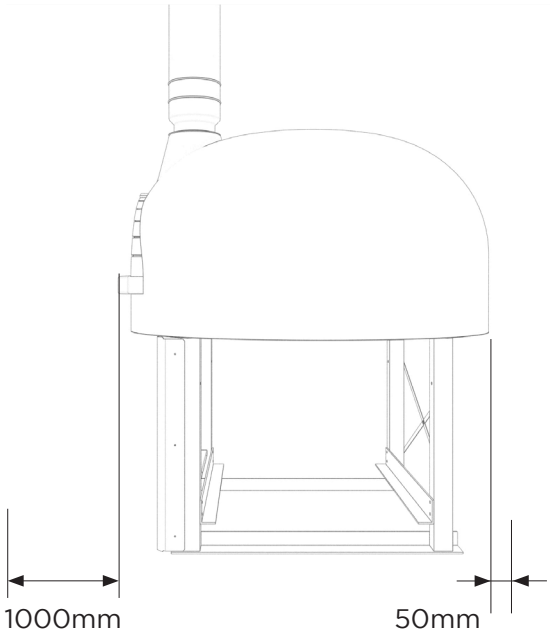
WALL CLEARANCE

A minimum of 50mm clearance is required from all sides of the outermost extremity of the oven walls. If a façade or material is in contact with the oven, it must be comprised of completely non-combustible materials. When non-combustible materials are attached to the oven, the above clearances must be measured from the outside of those non-combustible materials.

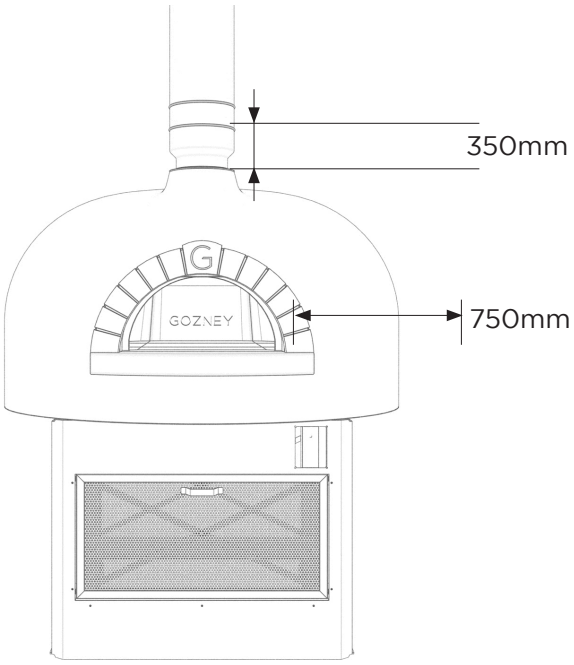
Any materials 750mm to each side of the oven doorway and above must be constructed of non-combustible materials.

The oven stand should only be installed on a non-combustible floor surface. The non-combustible floor surface should extend a minimum of 1000mm out in front of the oven and extend by a minimum of 750mm from either side of the oven entrance.

When using a gas burning oven the space below the stand must NEVER be used for storage. This space is required for air intake of the gas burner. Not maintaining air access to the burner is a serious risk and could void the oven warranty.

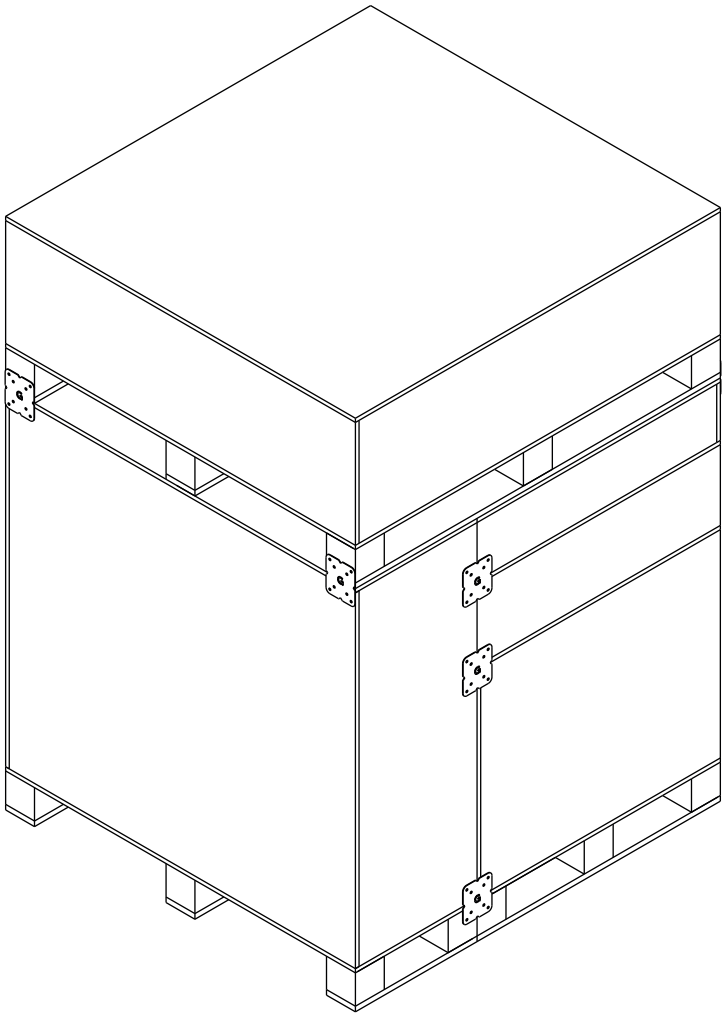


Side profile of Classic oven.
Red area: minimum clearance

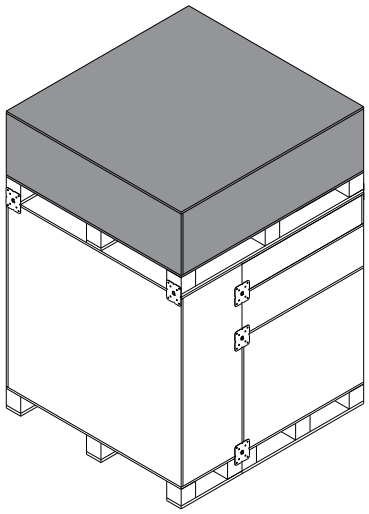


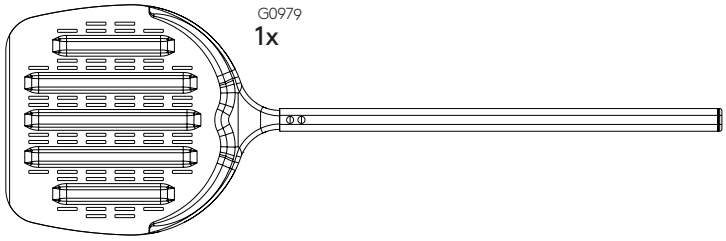
Front profile of traditional oven.
Red area: minimum clearance

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Parts List

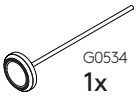


Liste der Einzelteile
Lista de partes
Elenco delle parti
Liste des pieces

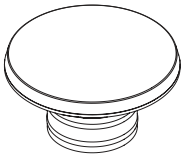




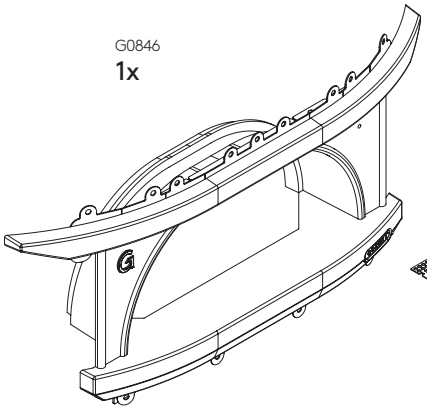
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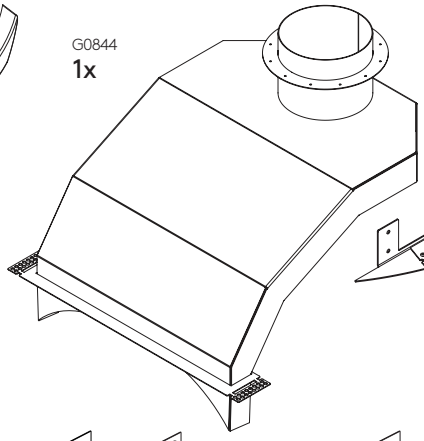
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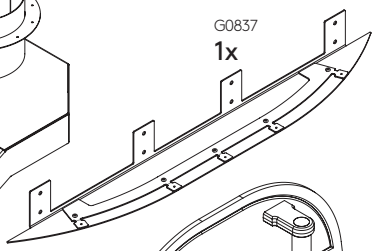
G0889
1x



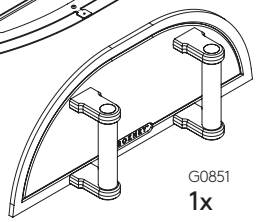
G0846
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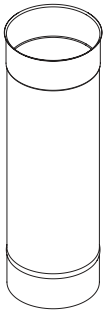
G0844
1x



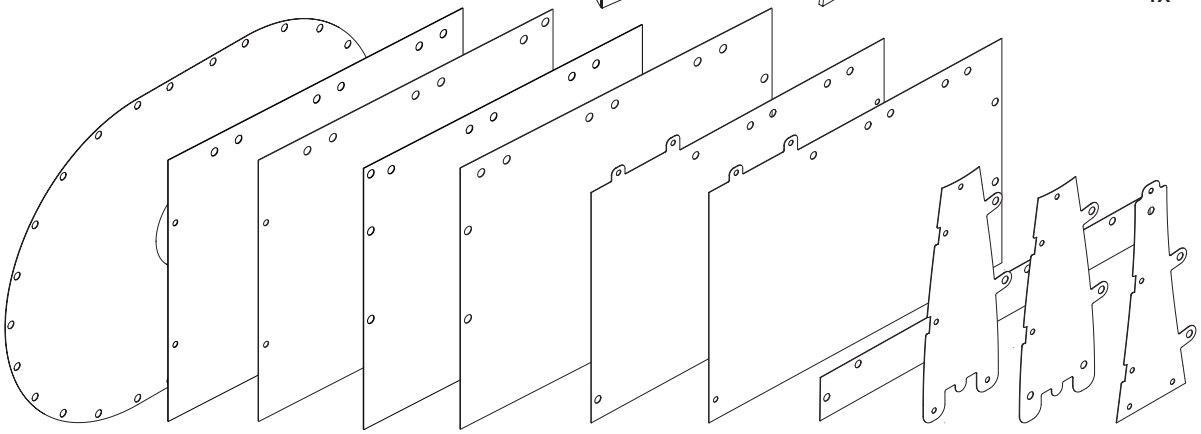
G0837
1x



G0851
1x

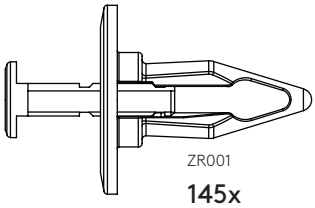


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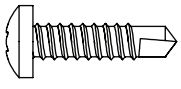


G0868 1x
G0870 1x
G0869 1x
G0862 1x
G0861 1x
G0859 1x
G0858 1x
G0860 1x
G0863 16x
G0864 6x
G0865 2x

Scale: 1:1



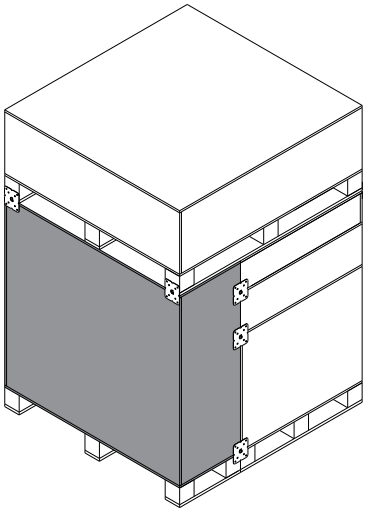
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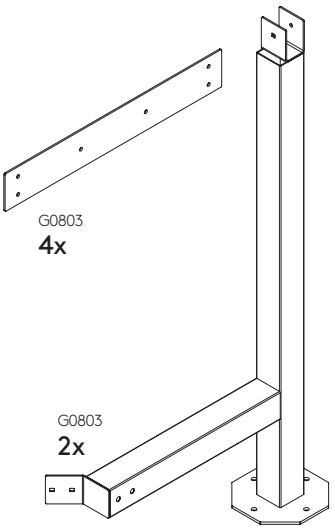


ZS002
55x

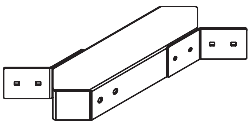
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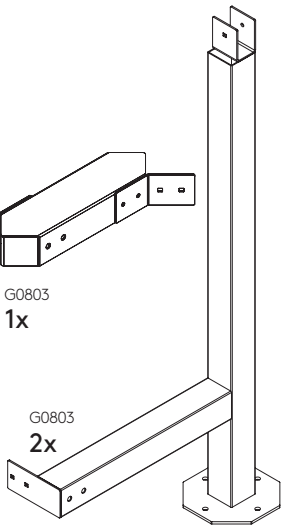


G0803
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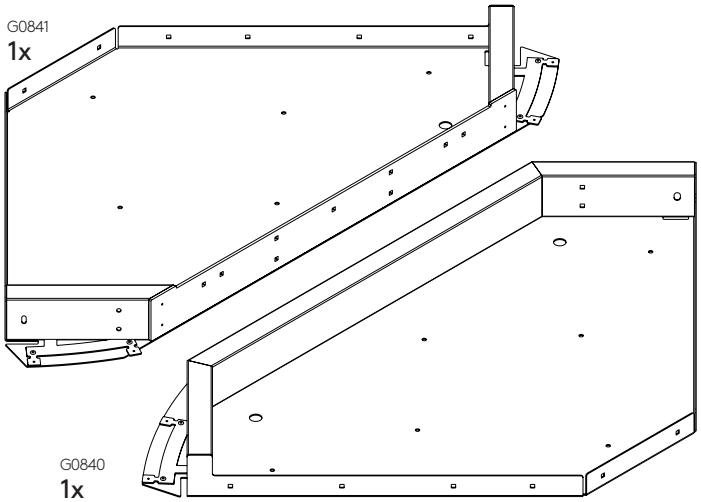
G0803
1x

G0803
2x

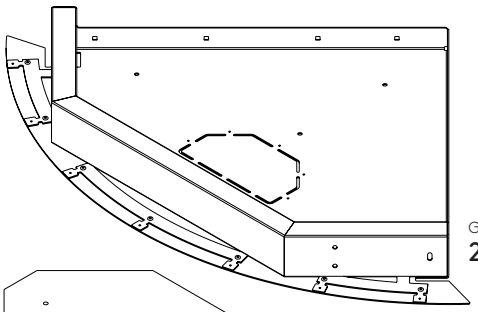


G0803
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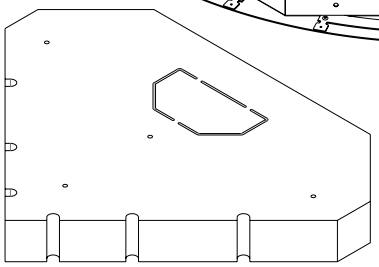
G0841
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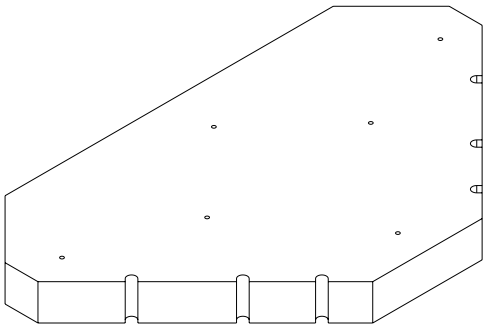
G0840
1x



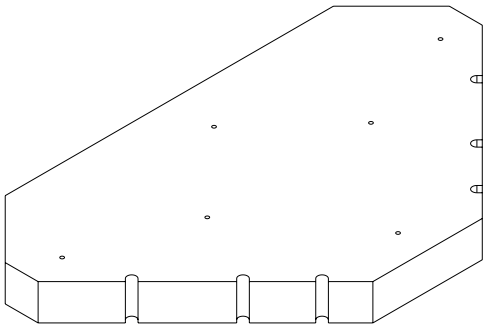
G0839
2x



G0843
1x

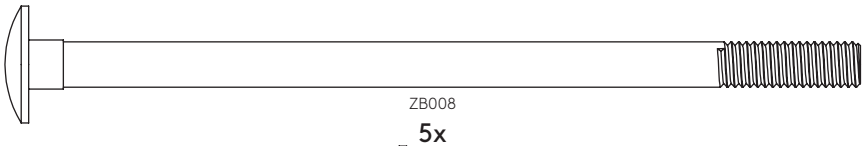


G0842
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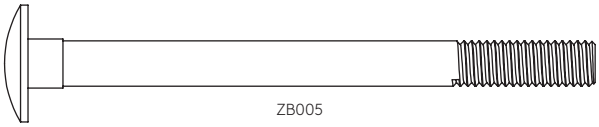


G0803
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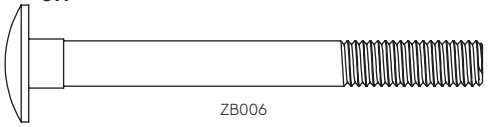
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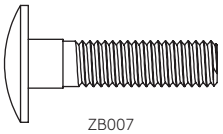
ZB008
5x



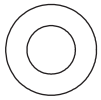
ZB005
10x



ZB006
27x



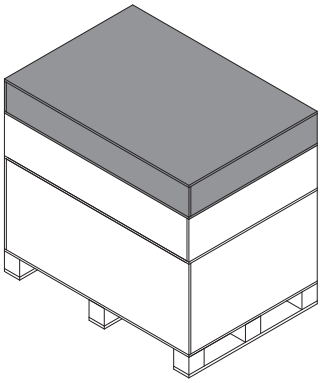
ZB007
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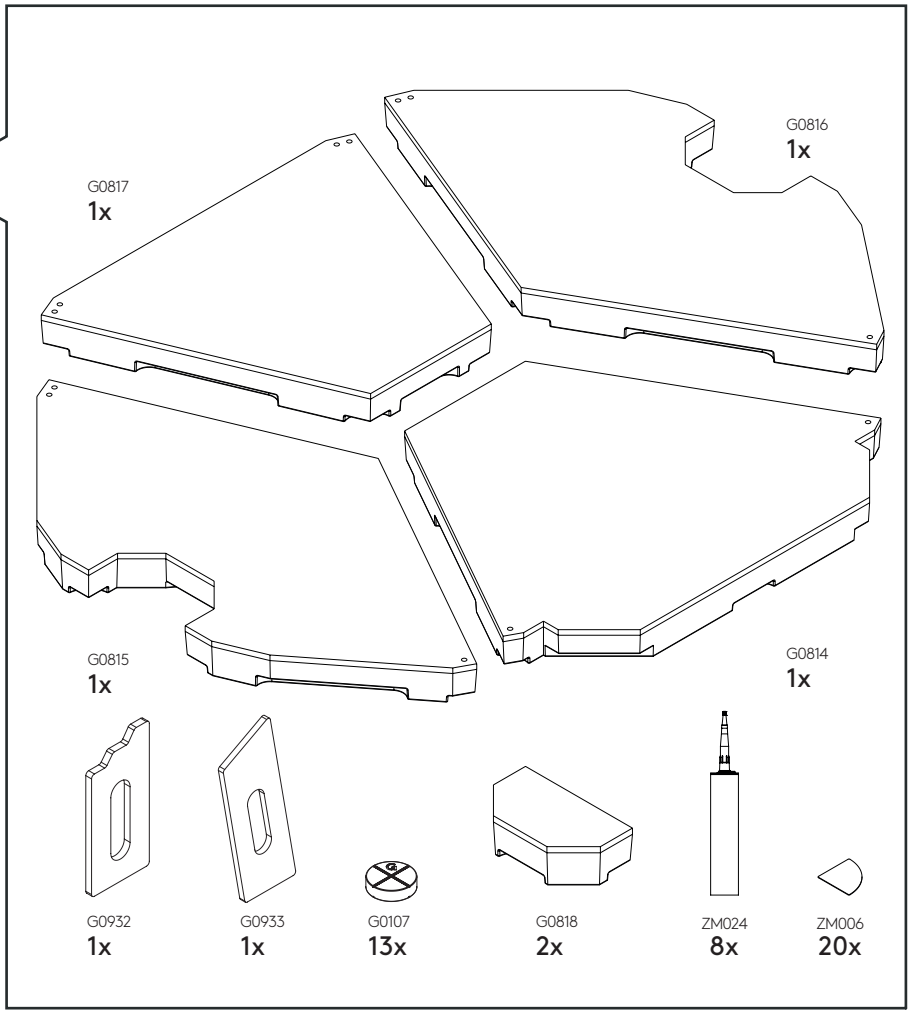


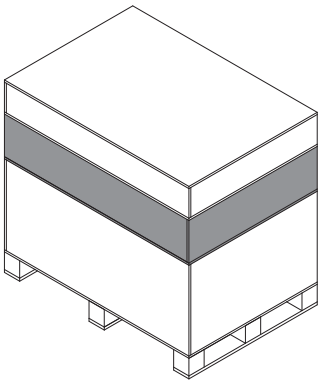
ZW002
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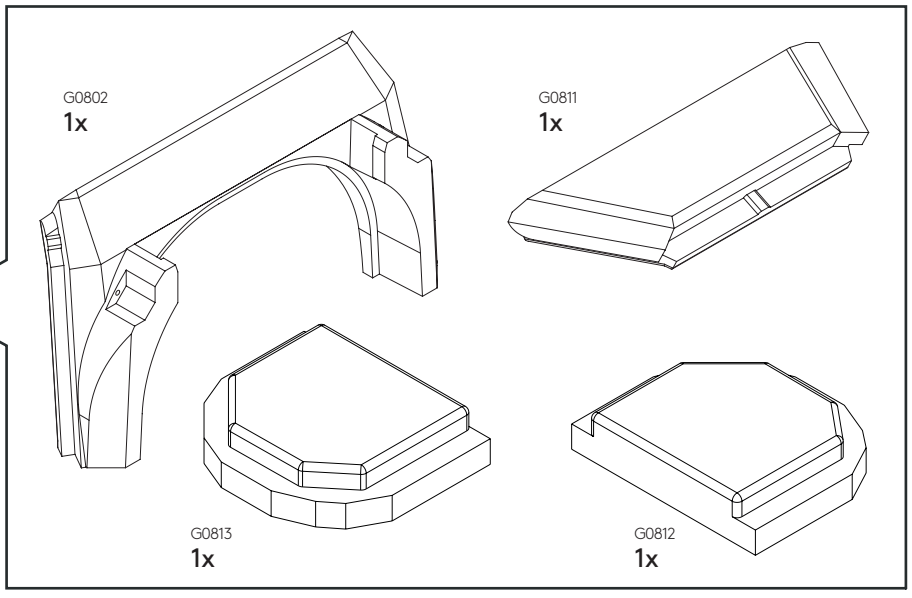


ZN002
72x



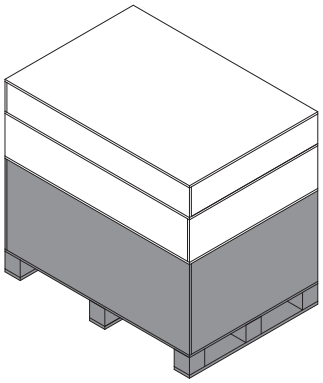


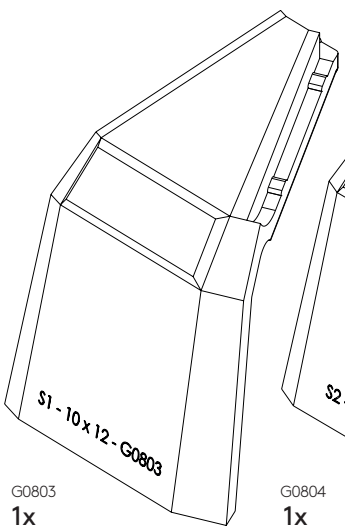




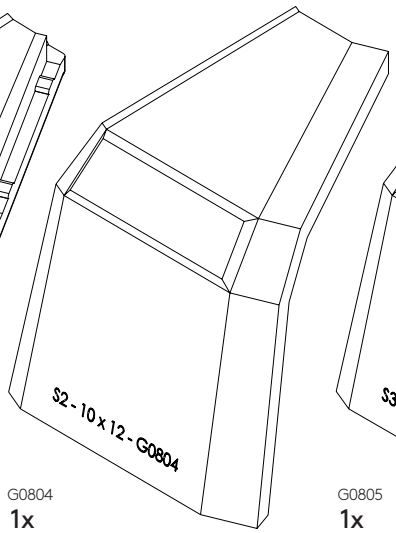
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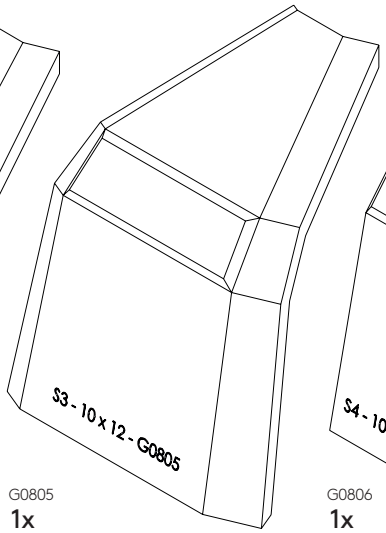




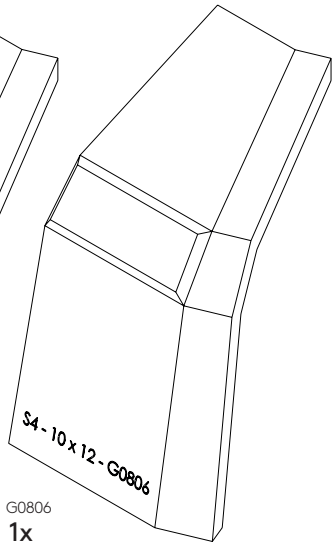
G0803
1x



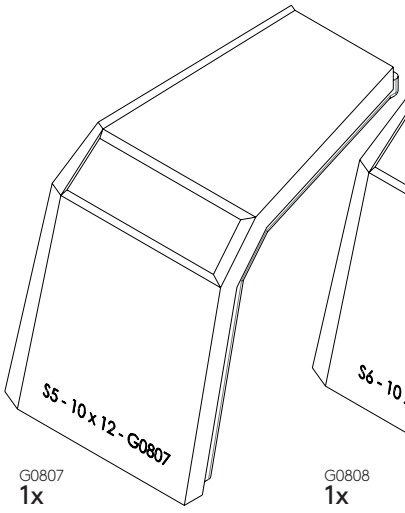
G0804
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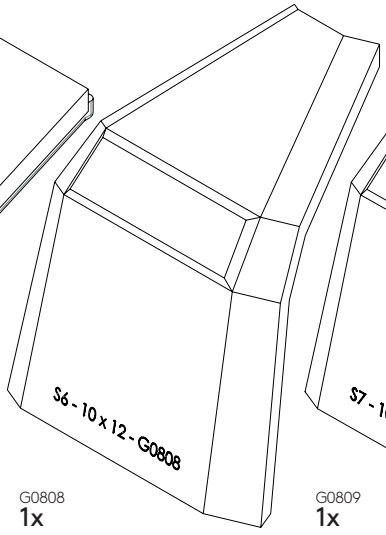
G0805
1x



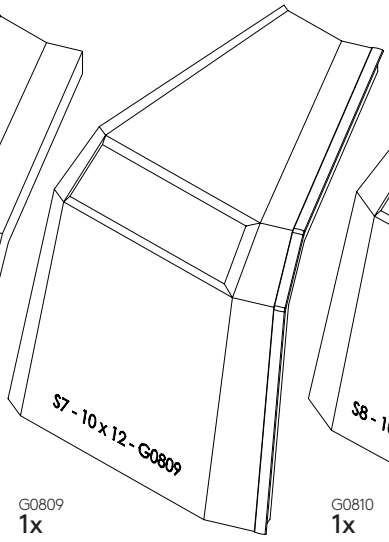
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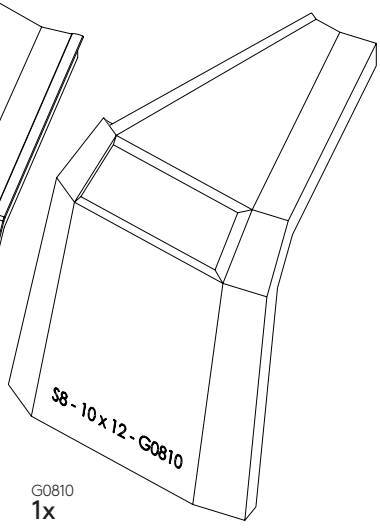
G0807
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G0808
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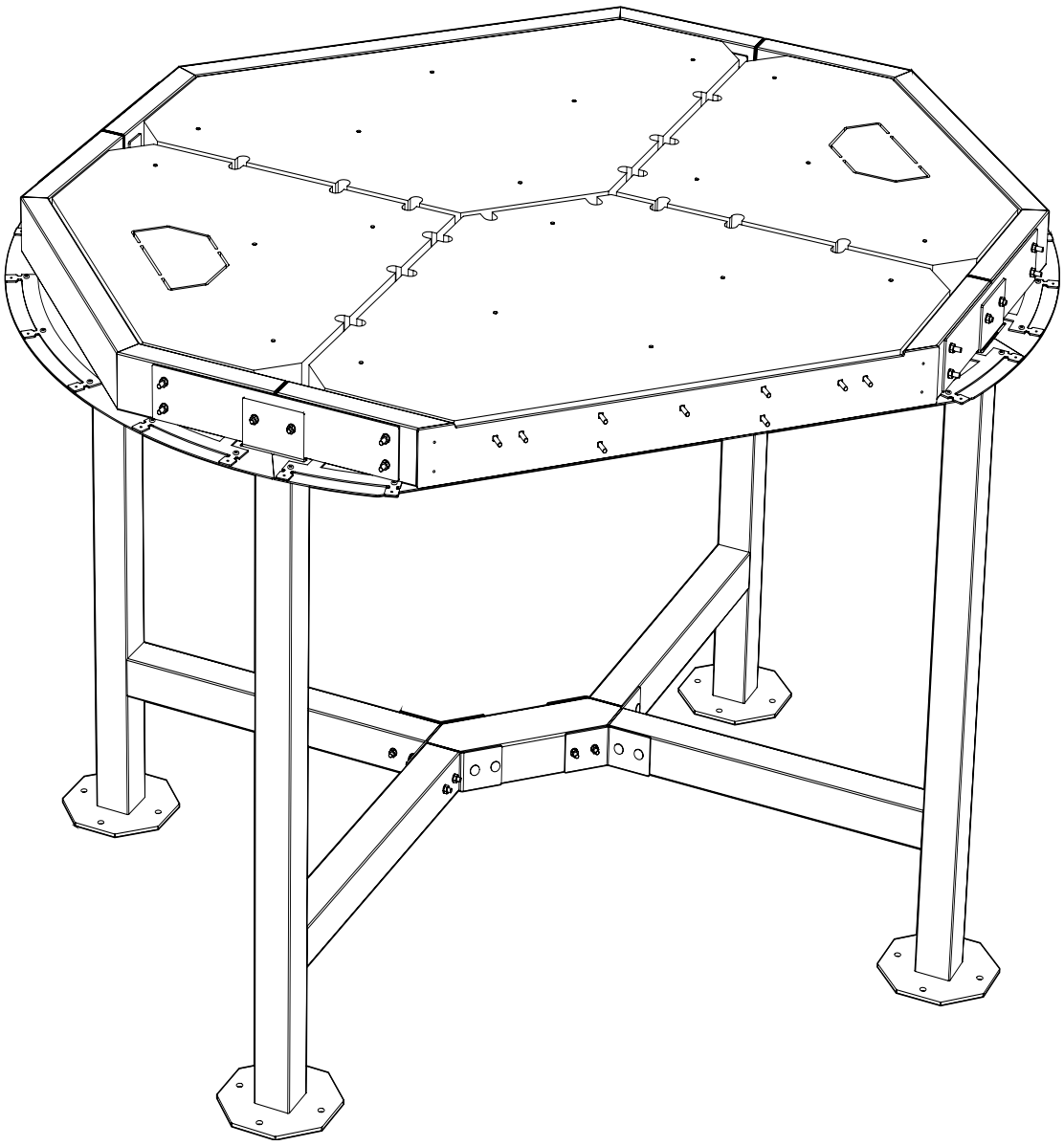


G0809
1x



G0810
1x

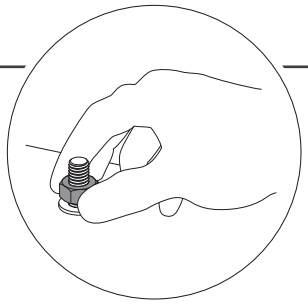
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Stand

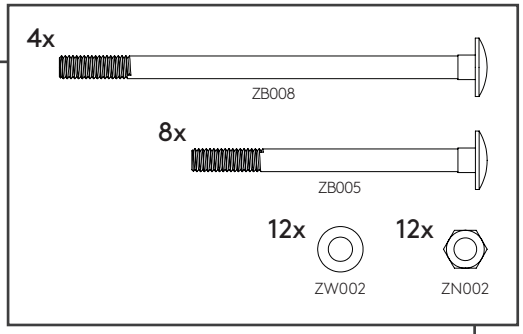


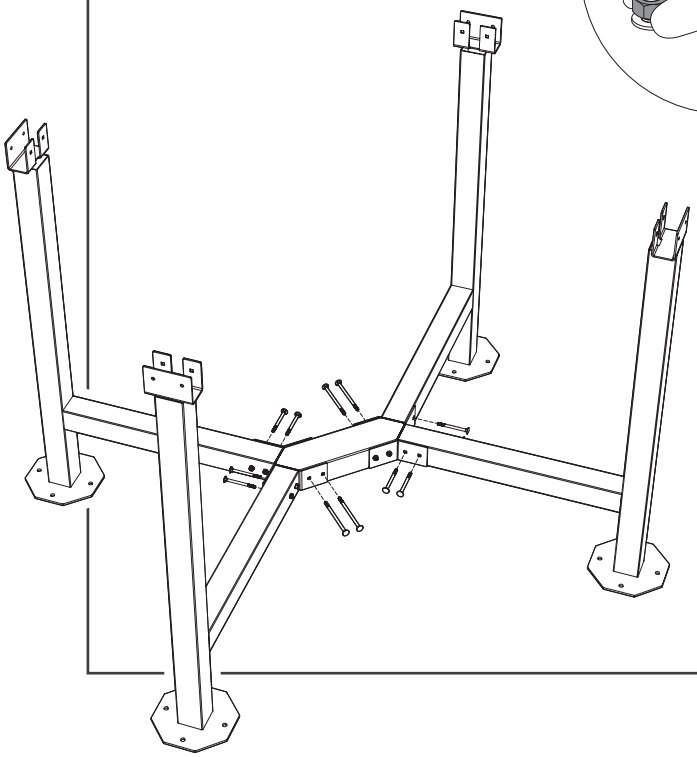
Stand
Estar
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Supporter

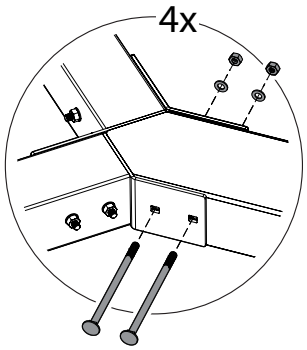


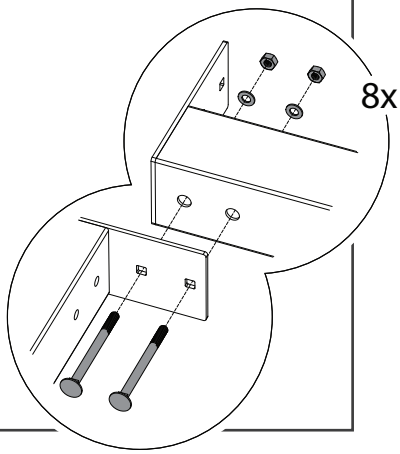
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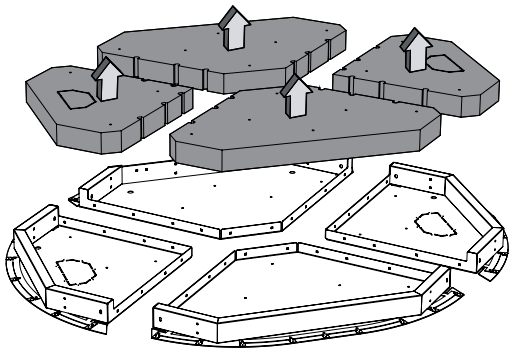


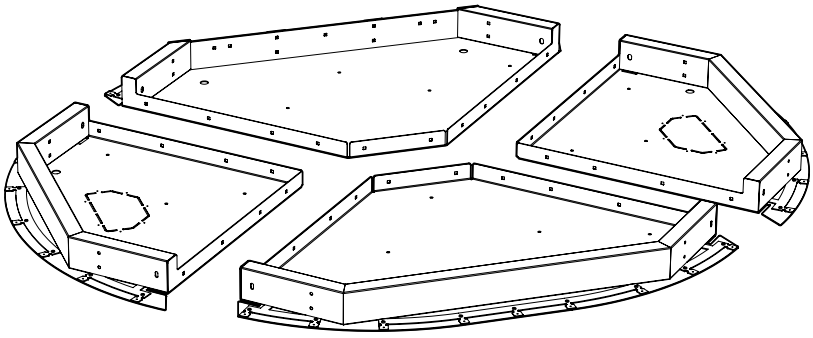






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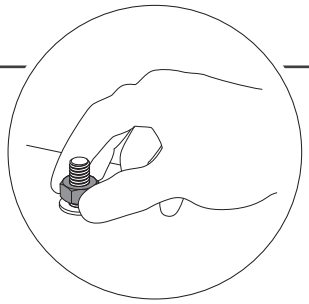




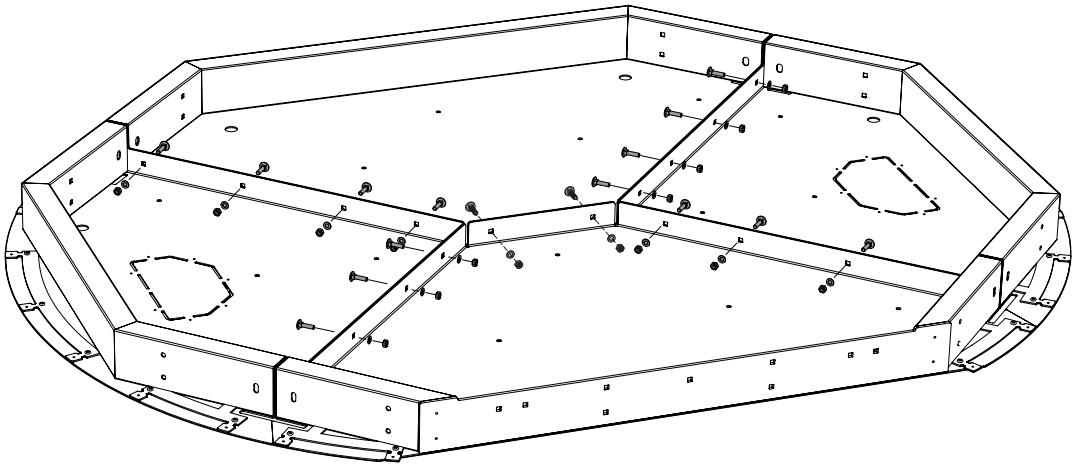
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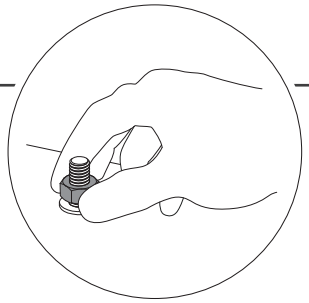
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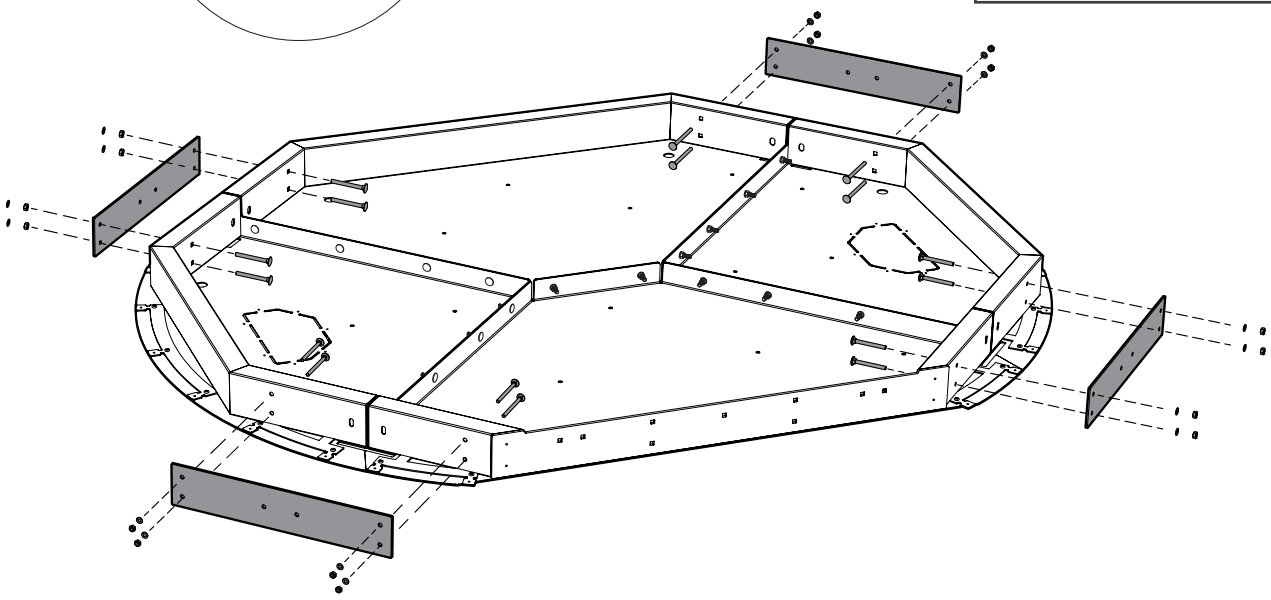
18x ZW002
18x ZN002
18x ZB007



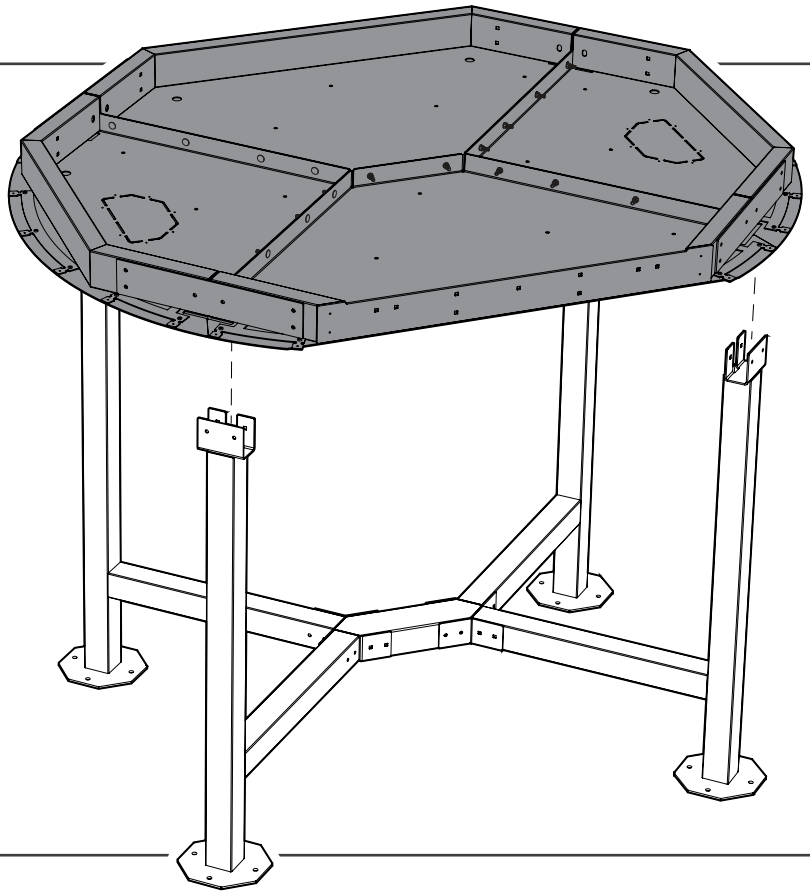
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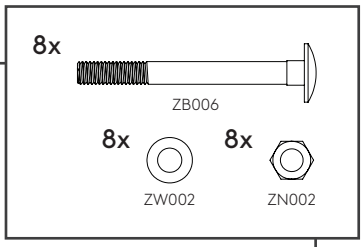
16x ZB006
16x ZW002
16x ZN002

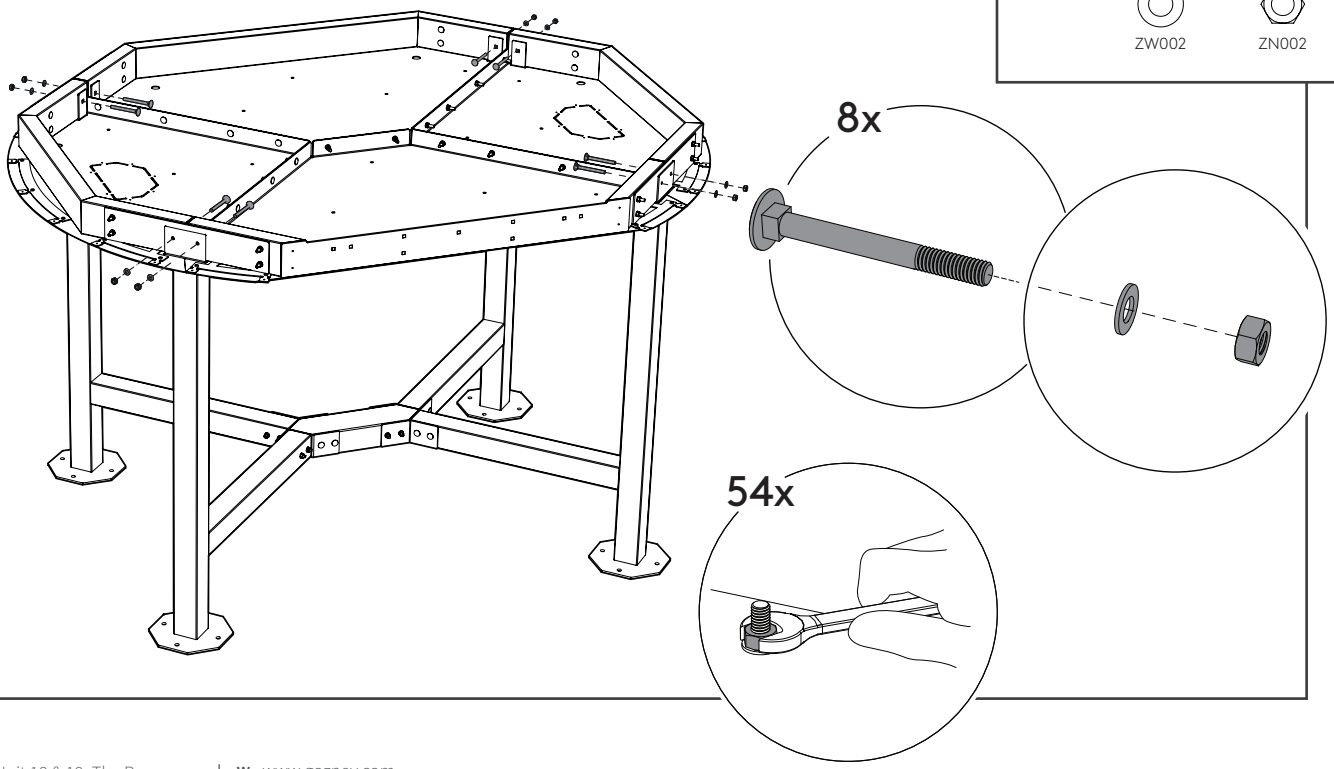


1.5



1.6

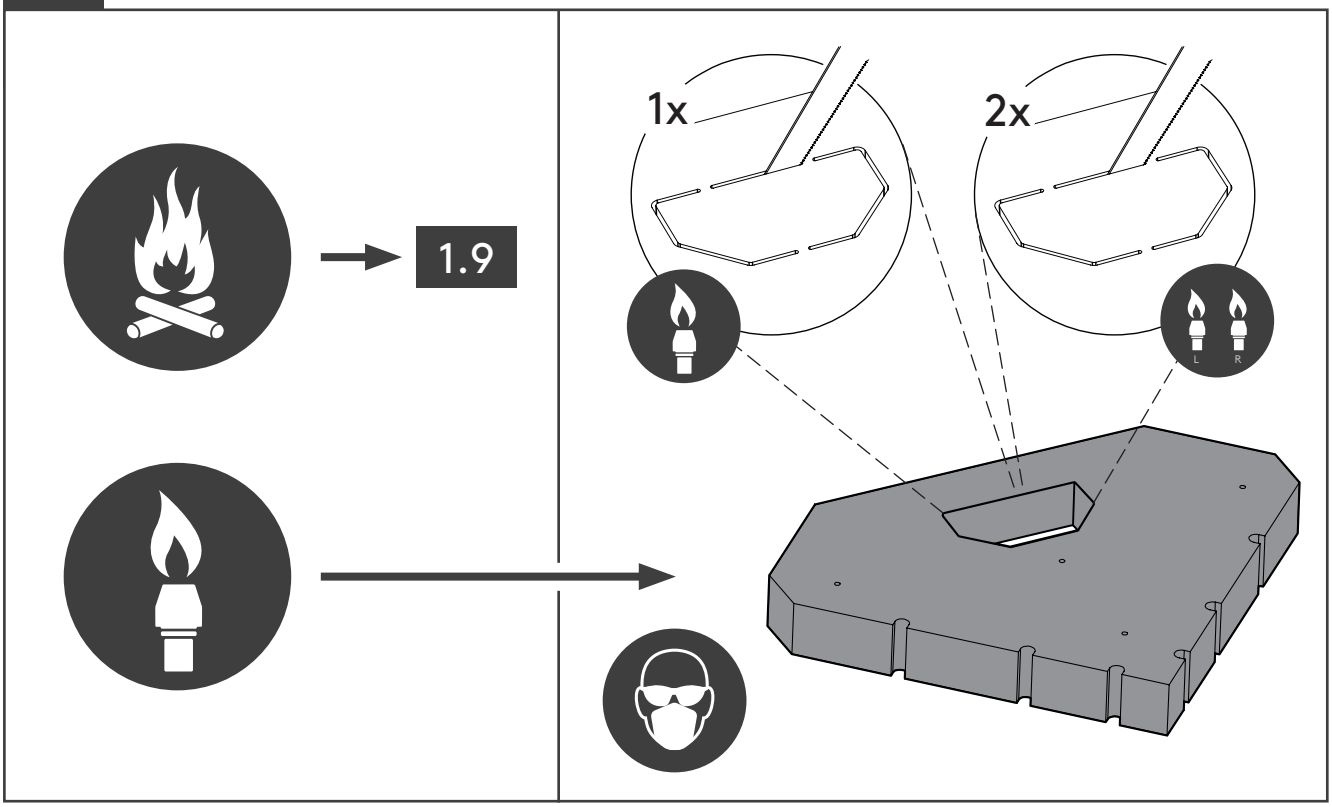




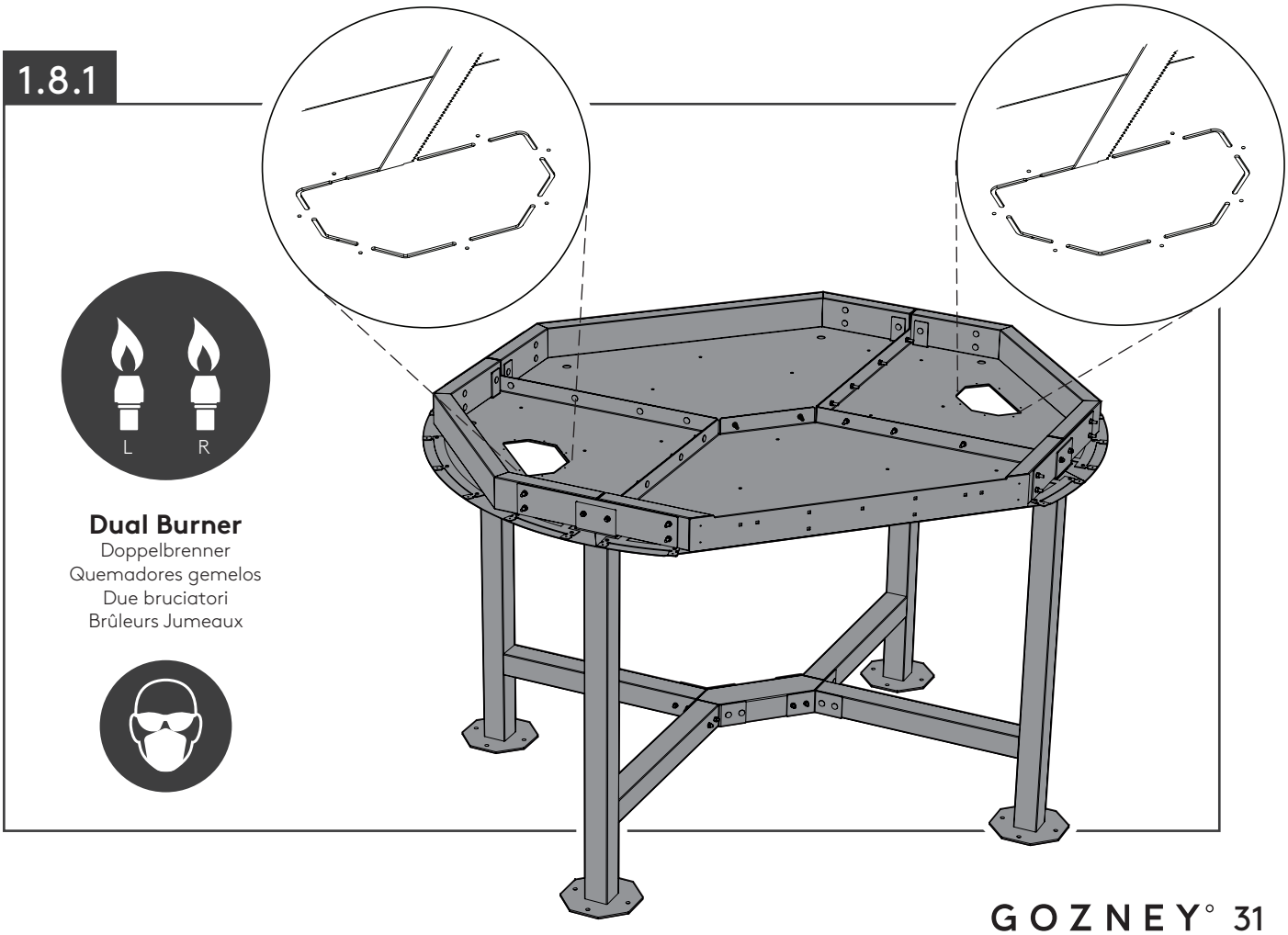
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1.7



1.8.1



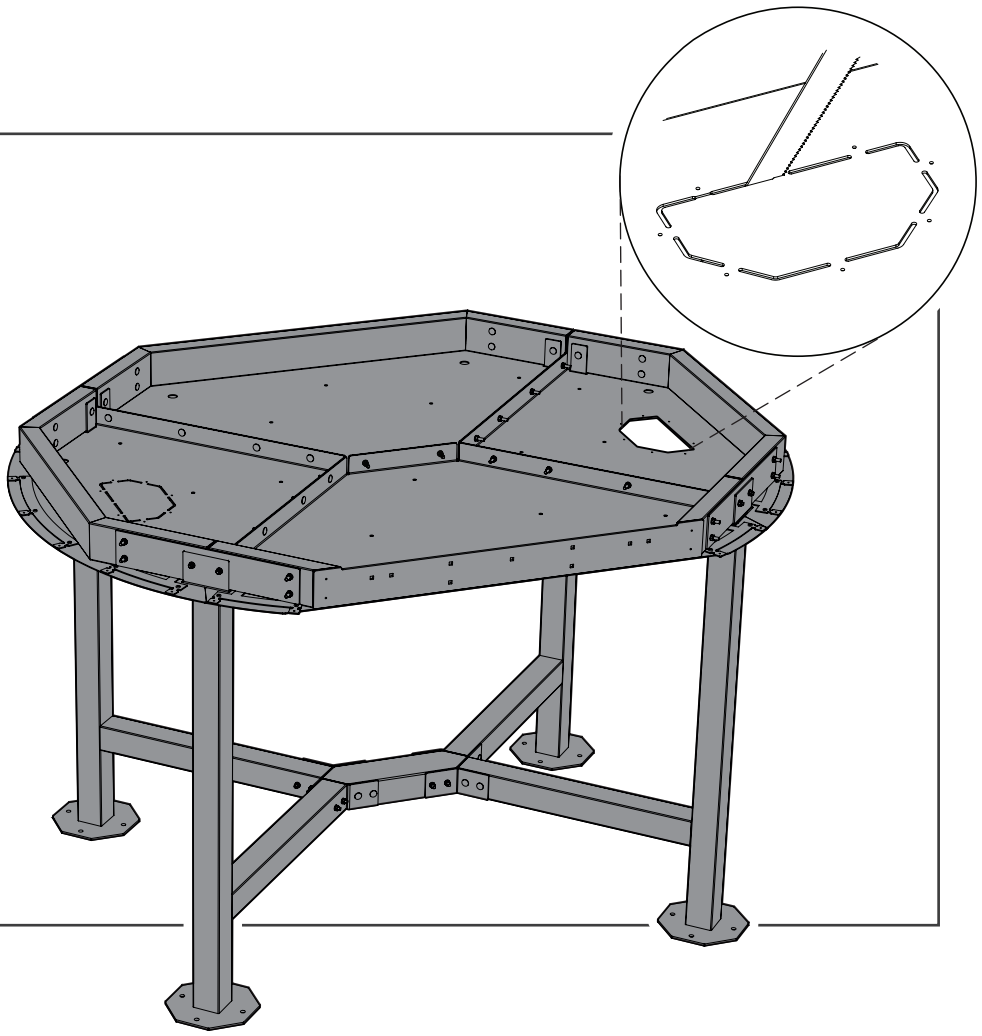
Dual Burner
Doppelbrenner
Quemadores gemelos
Due bruciatori
Brûleurs Jumeaux

1.8.2



Right Hand Burner
Rechter Brenner
Quemador de mano derecha
Bruciatore a mano destra
Bruleur Droite



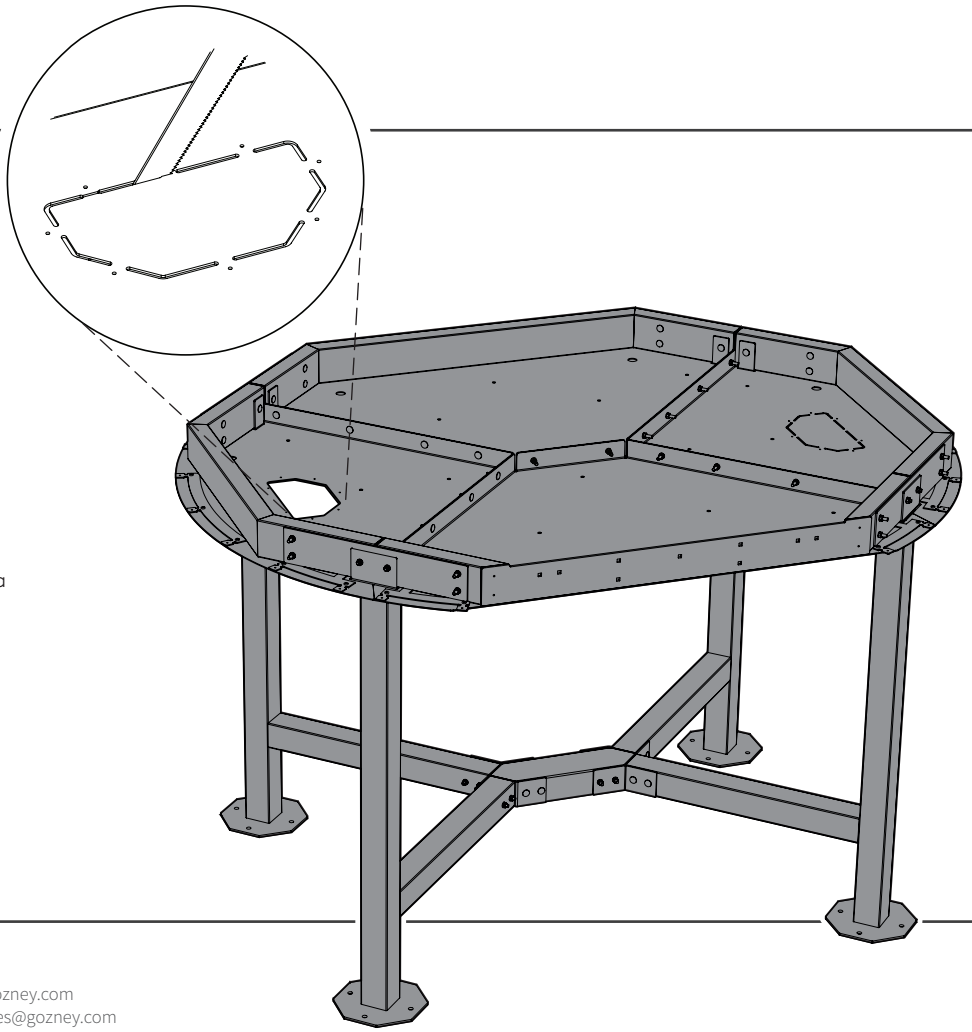


1.8.3



Left Hand Burner
Linker Handbrenner
Quemador de mano izquierda
Bruciatore a mano sinstra
Bruleur Gauche

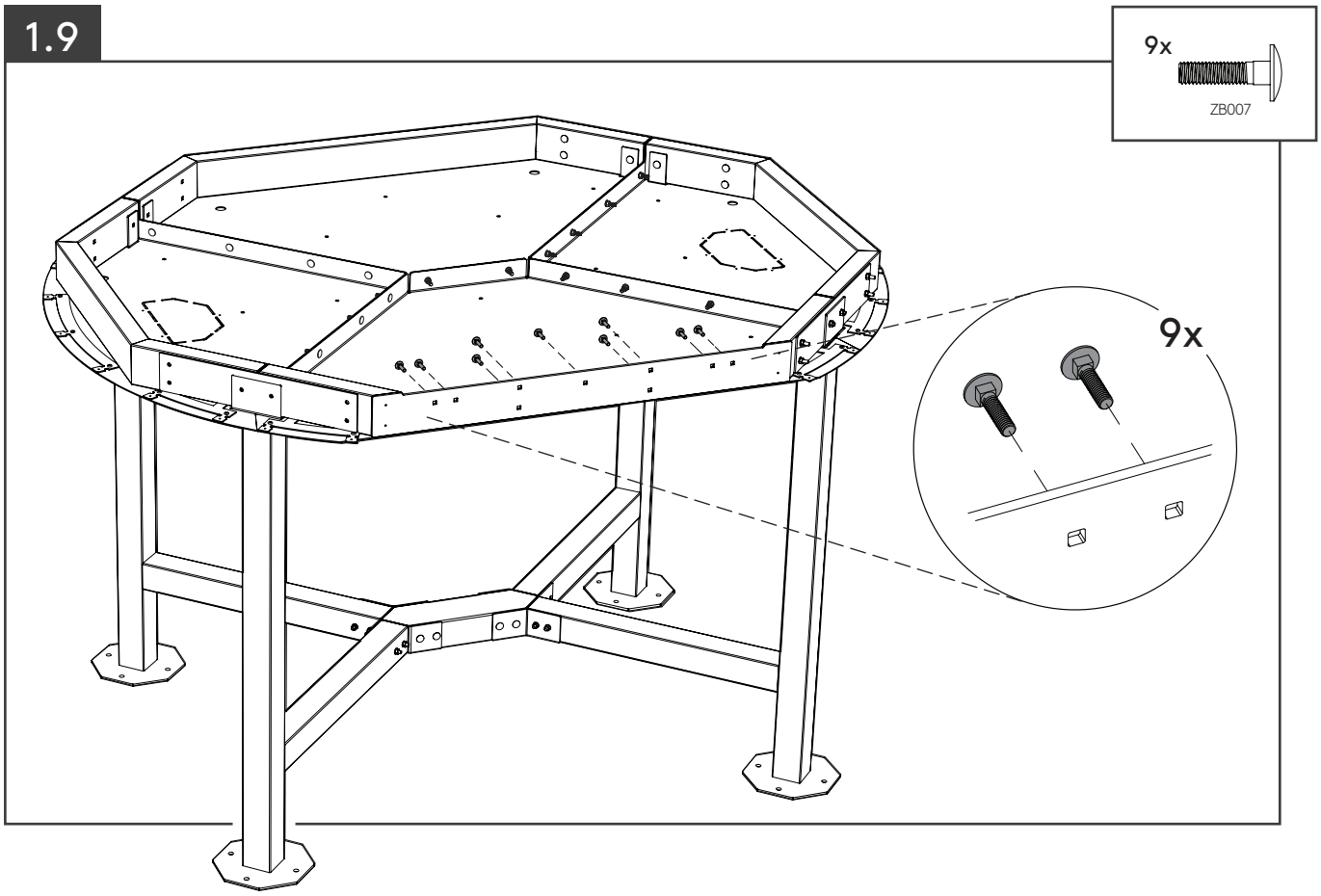




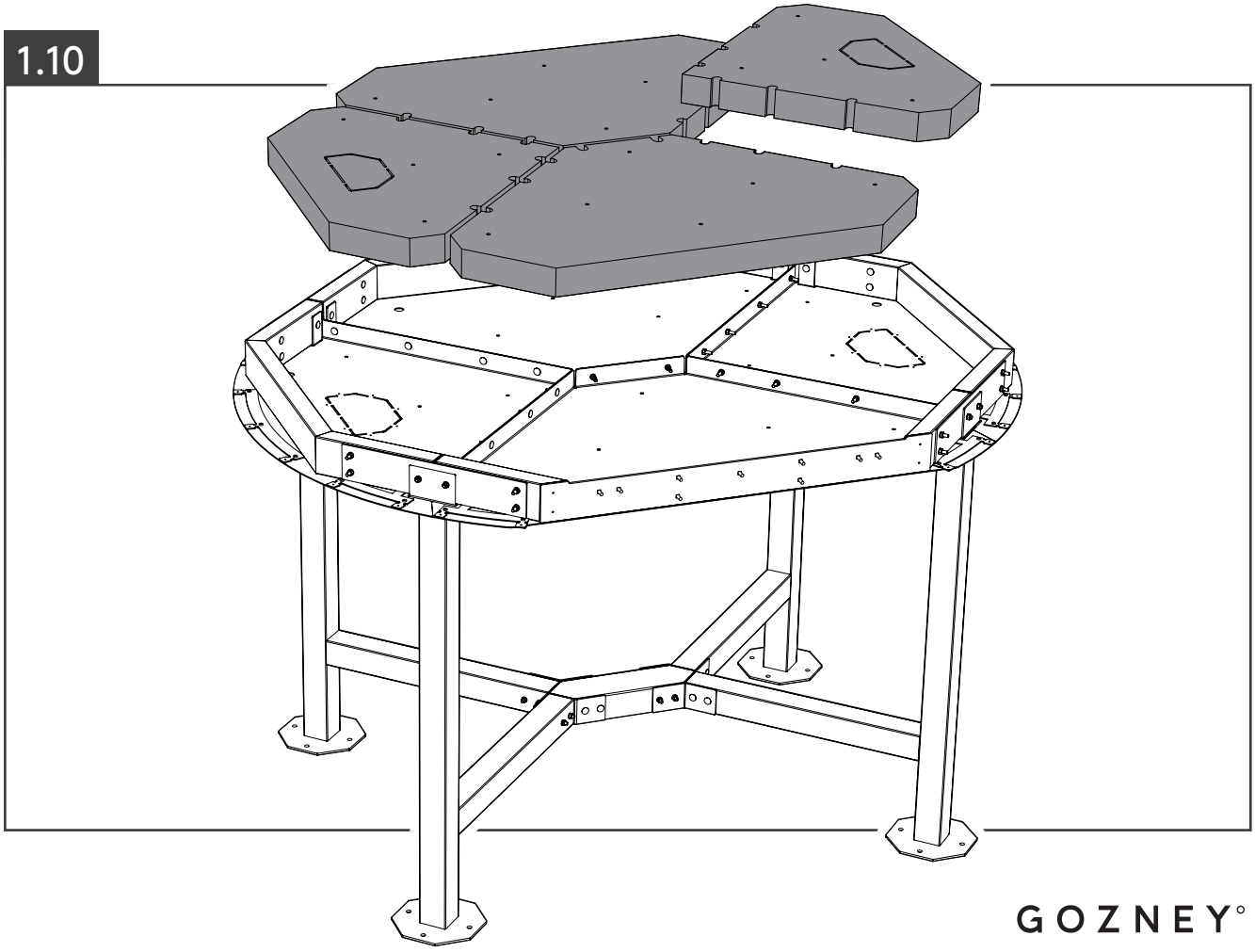
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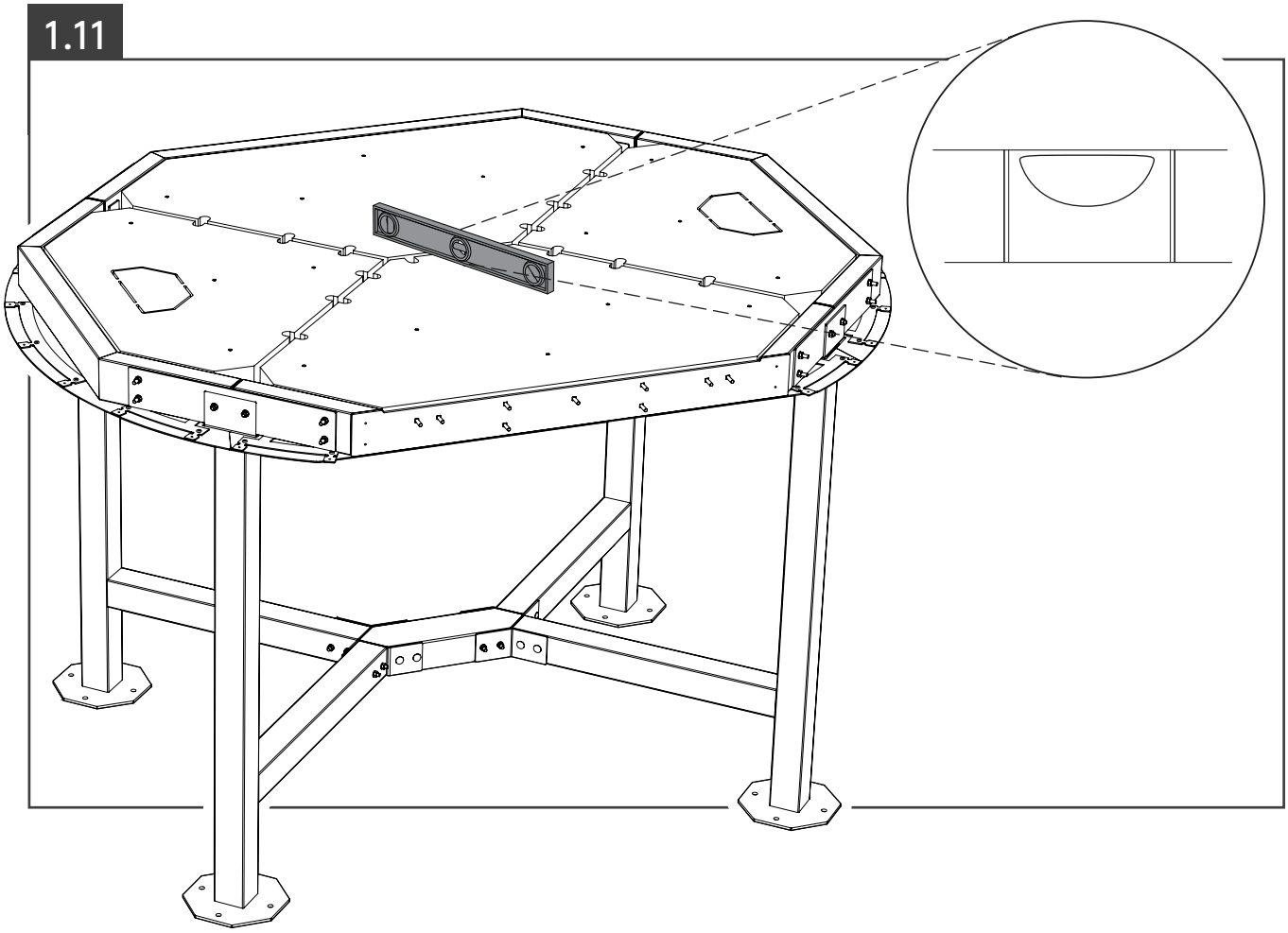
1.9



1.10



1.11





→ 1.12.1 → 2.1



→ 1.12.2 / 1.12.3 → 2.1

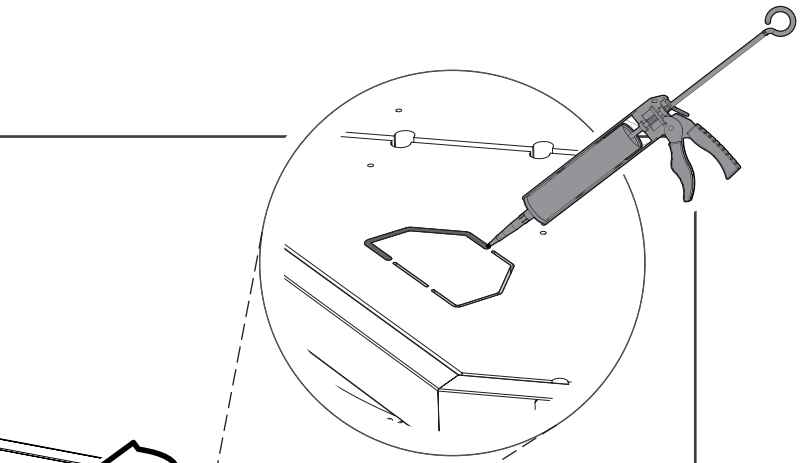


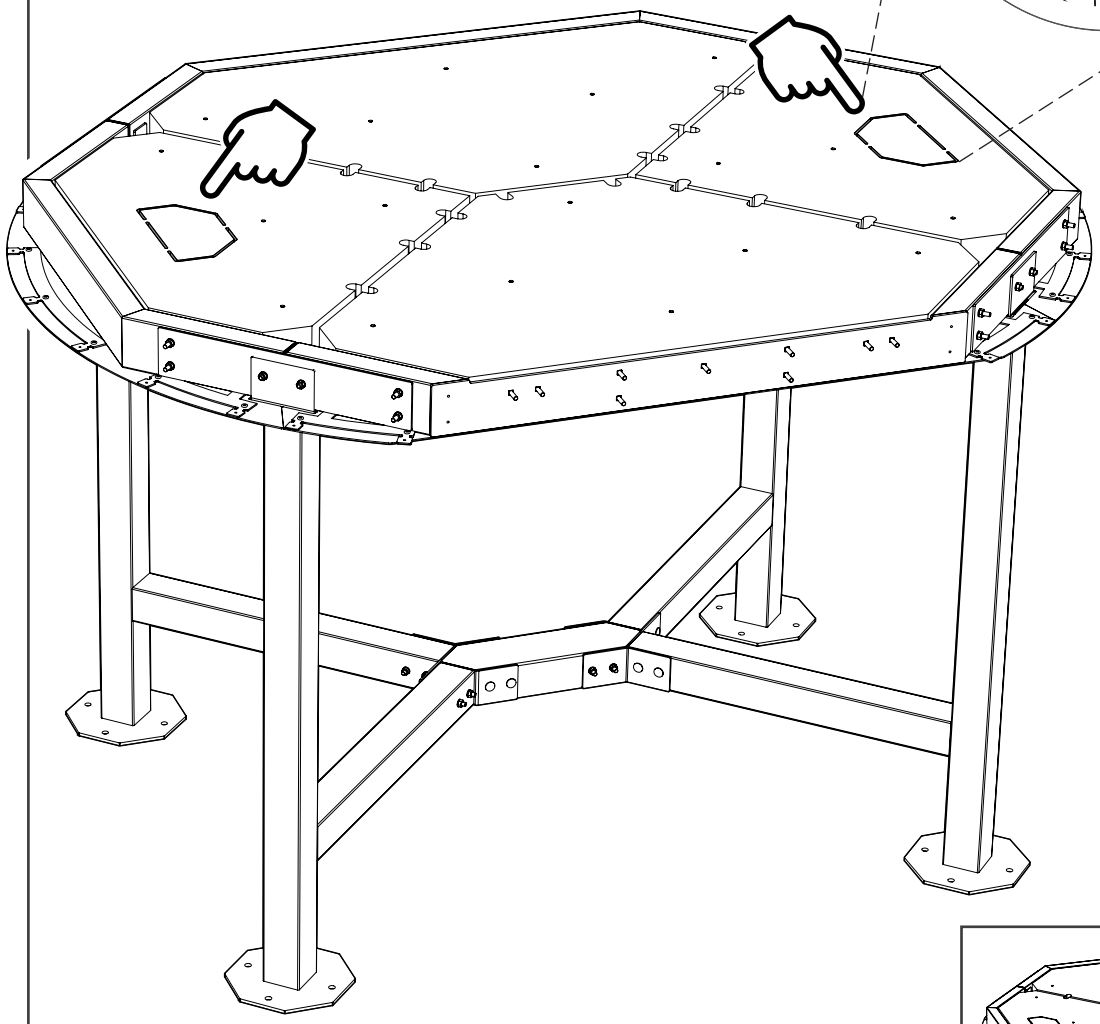
→ 2.1

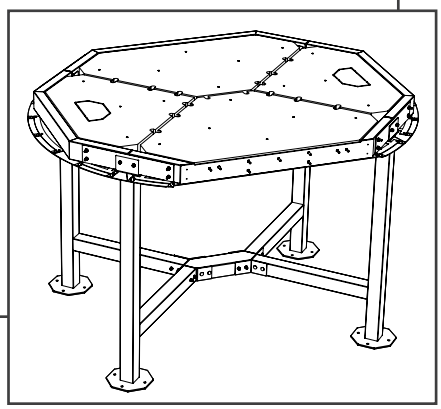
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1.12.1



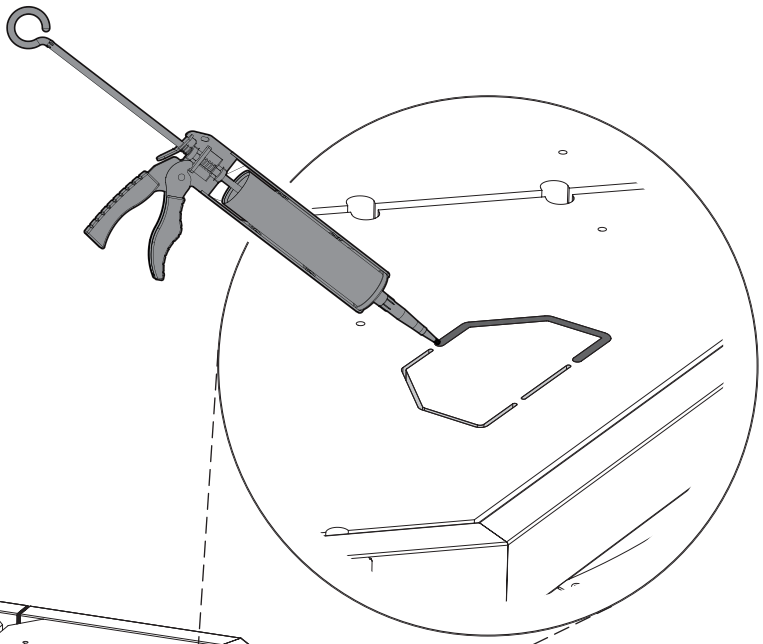


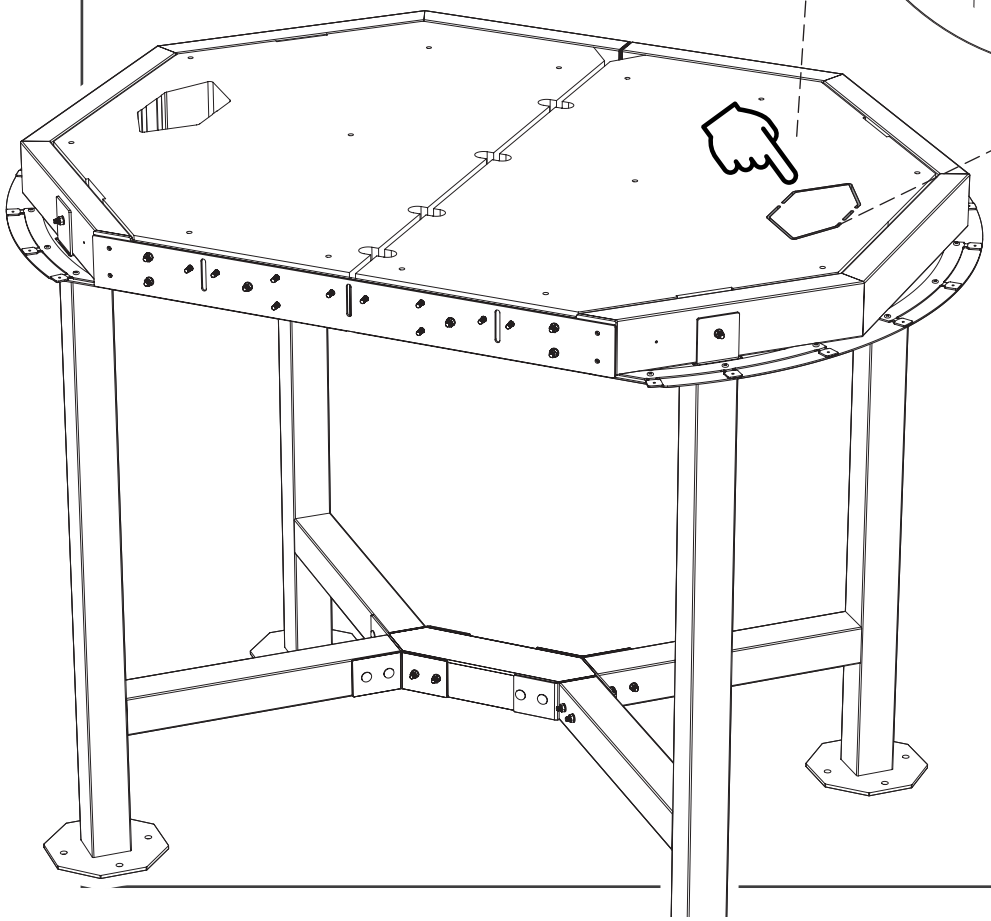


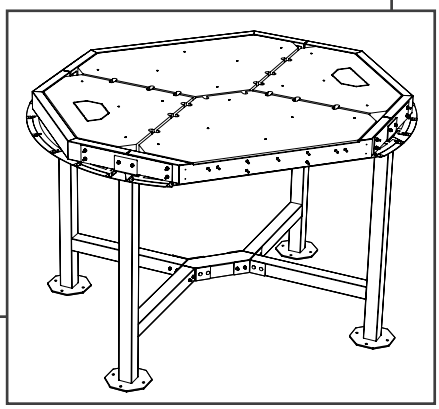
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Left Hand Burner
Linker Handbrenner
Quemador de mano izquierda
Bruciatore a mano sinstra
Bruleur Gauche







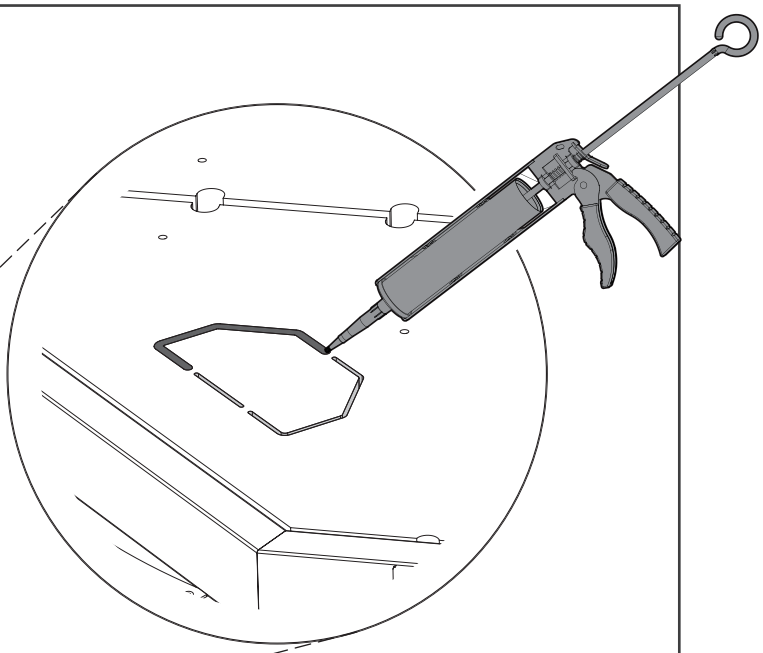
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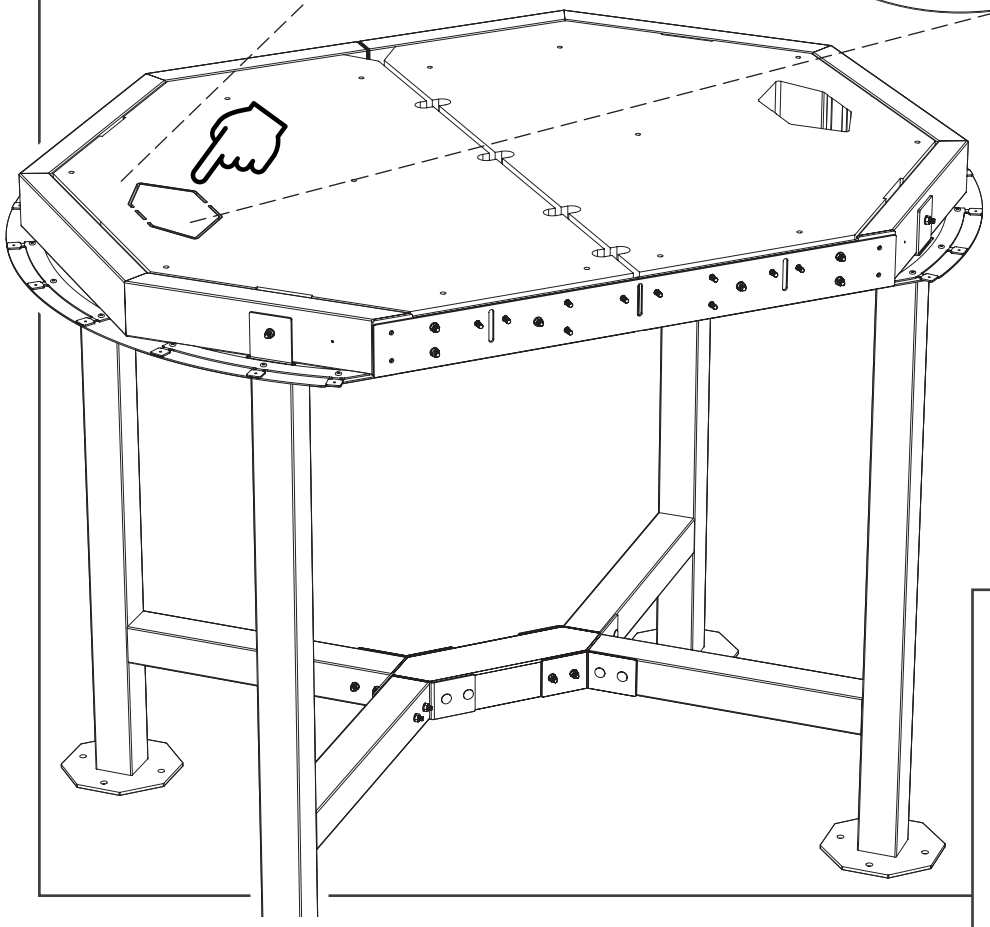
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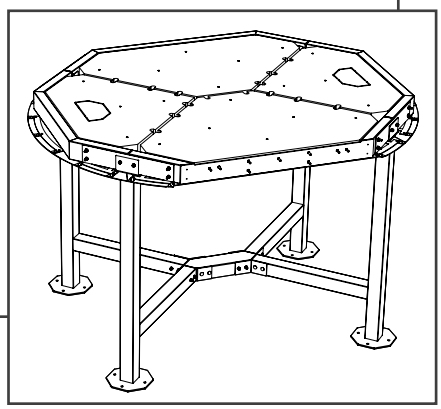
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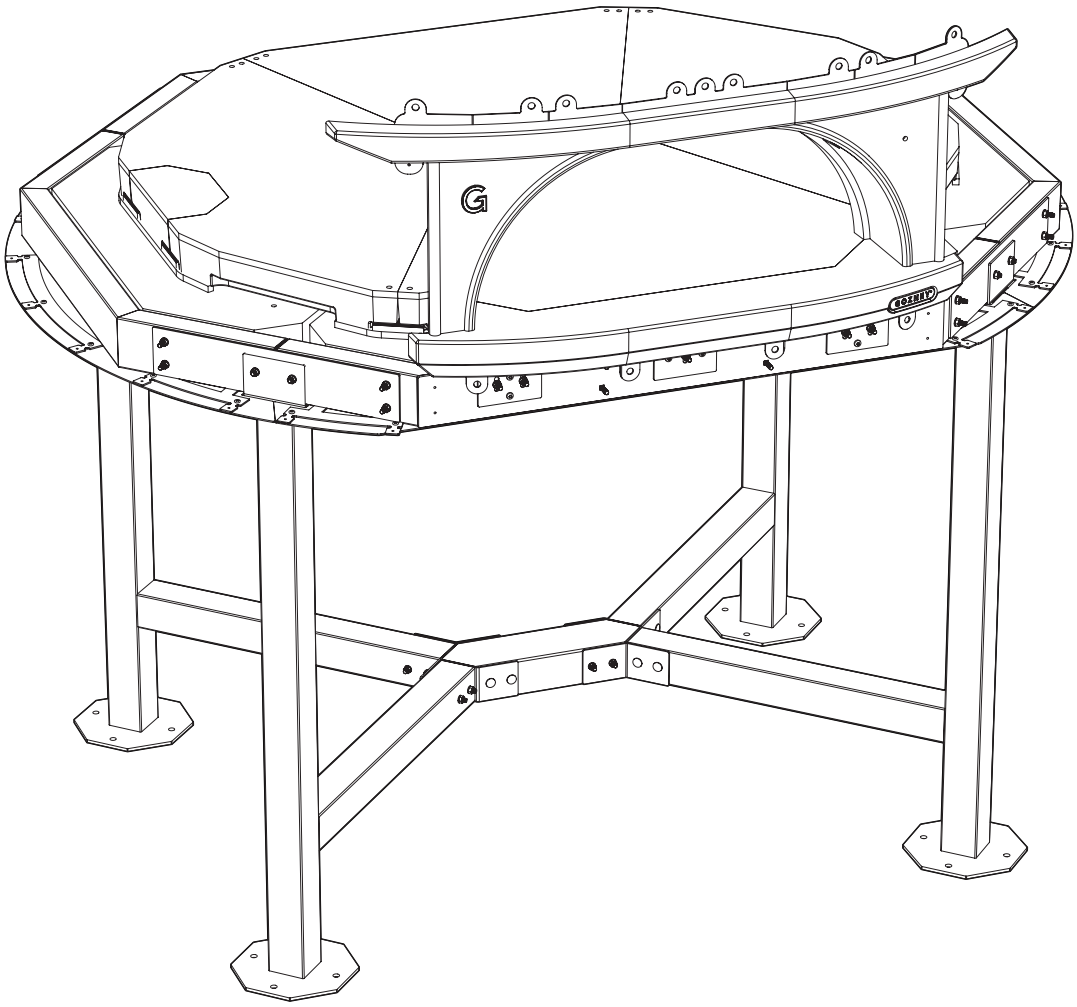
Right Hand Burner
Rechter Brenner
Quemador de mano derecha
Bruciatore a mano destra
Bruleur Droite







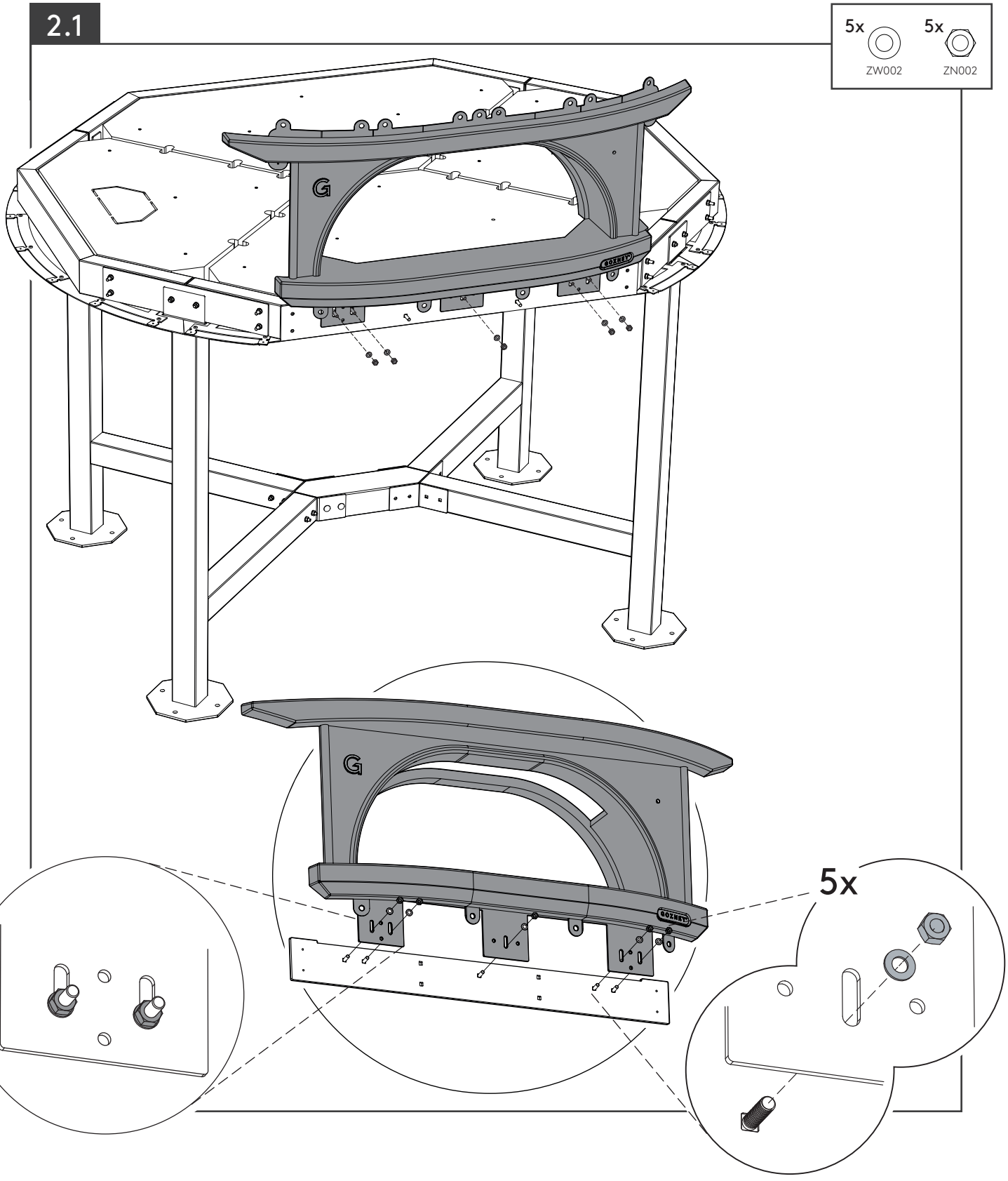
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Arch and Floor



Bogen und Boden
Arco y piso
Arco e pavimento
Voûte et plancher



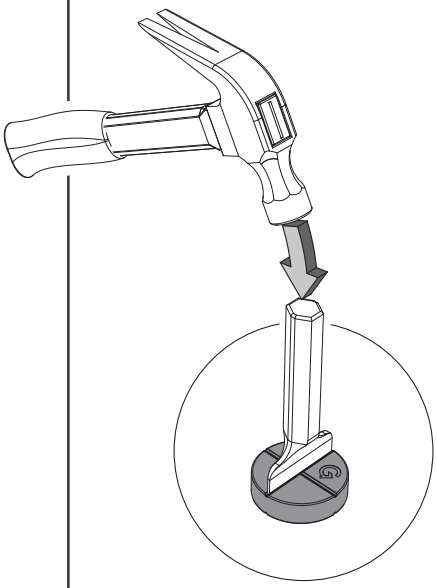
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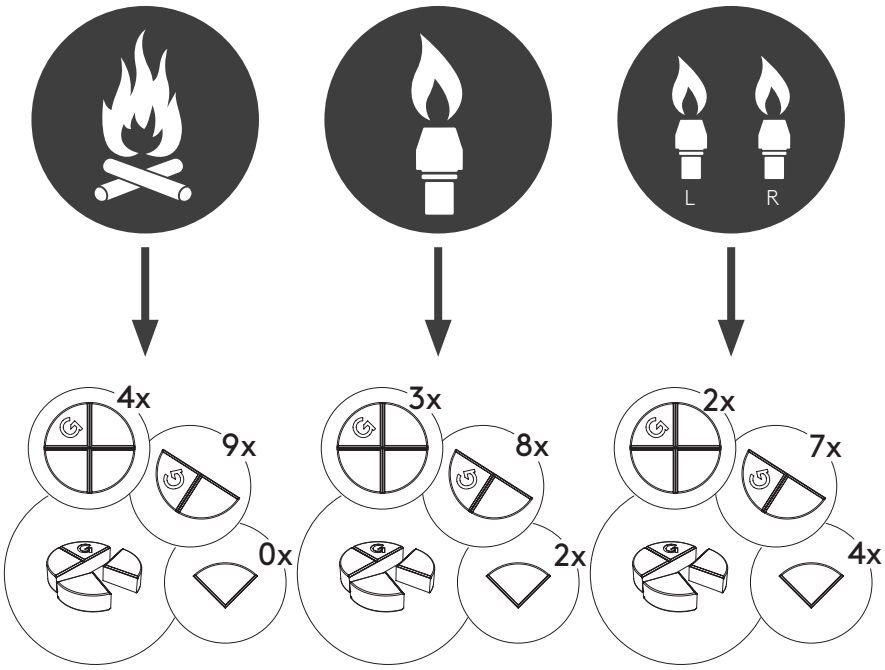


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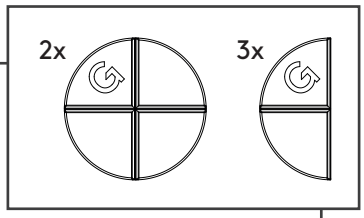
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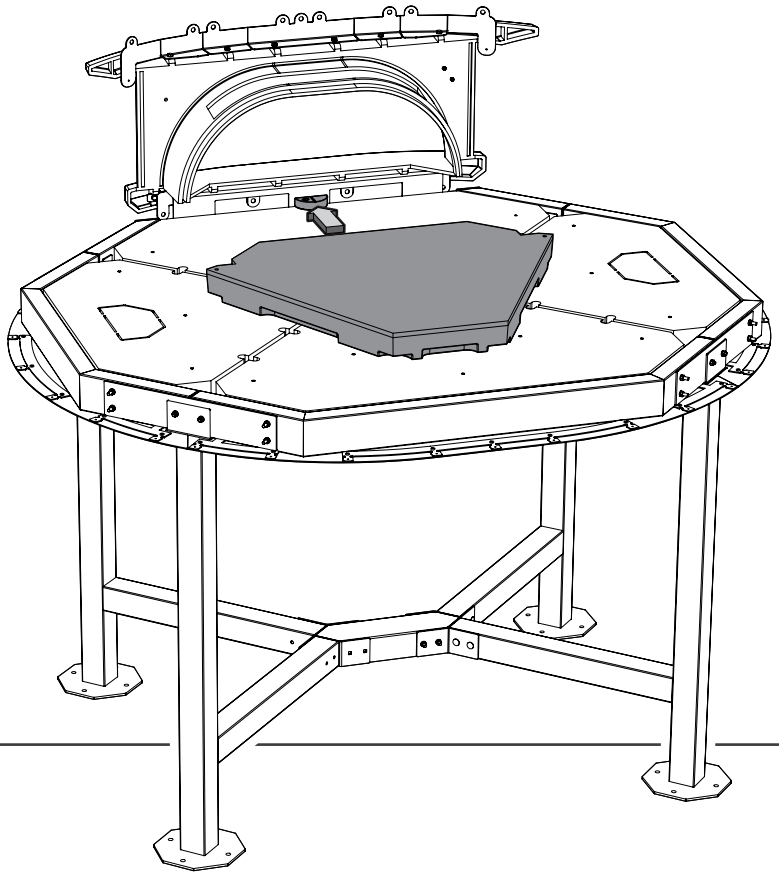
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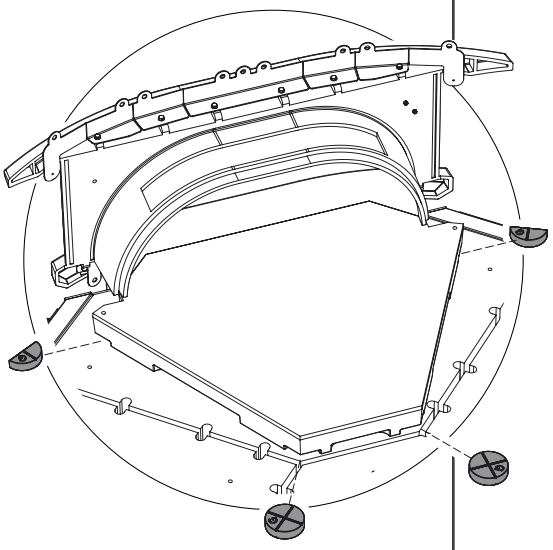


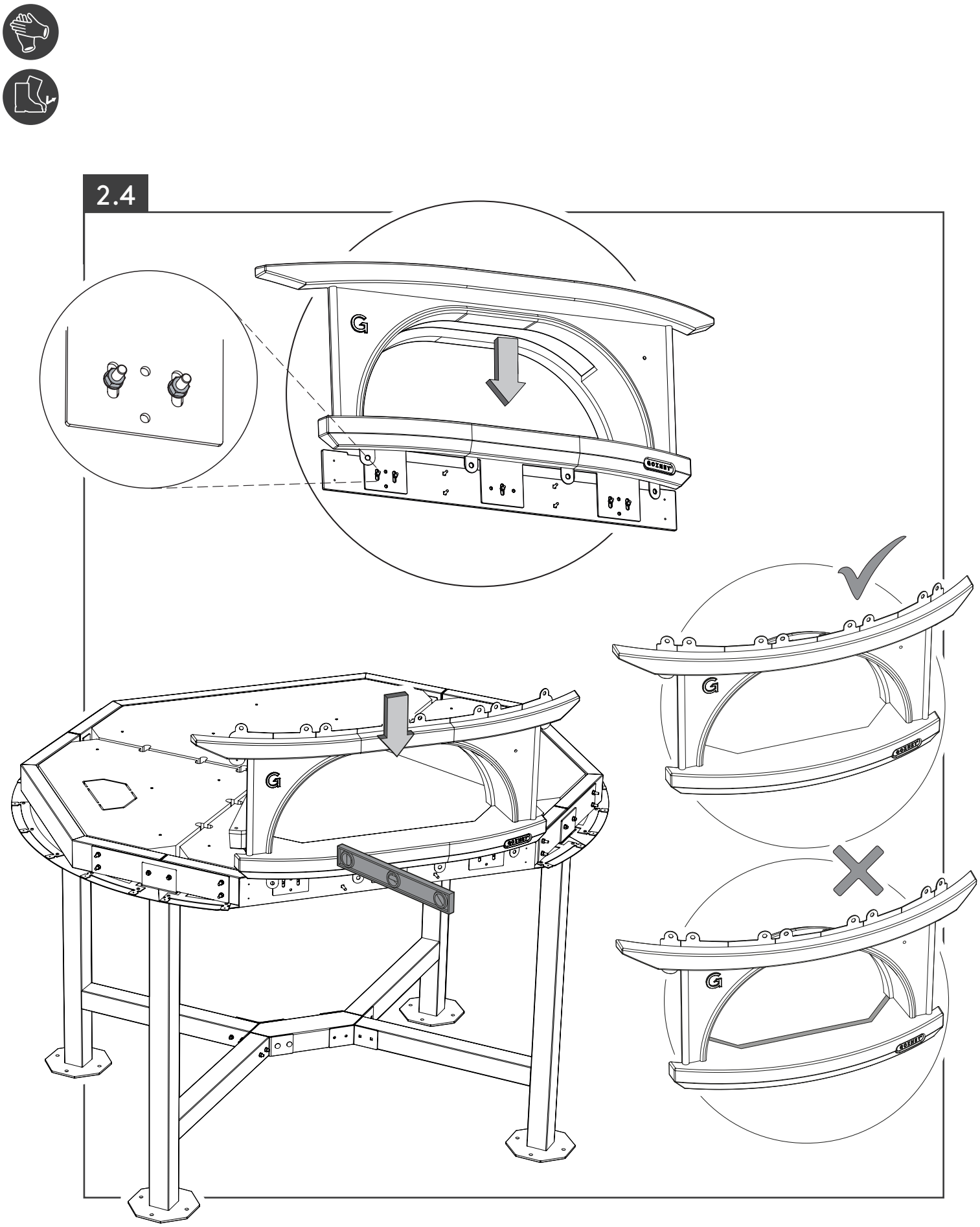


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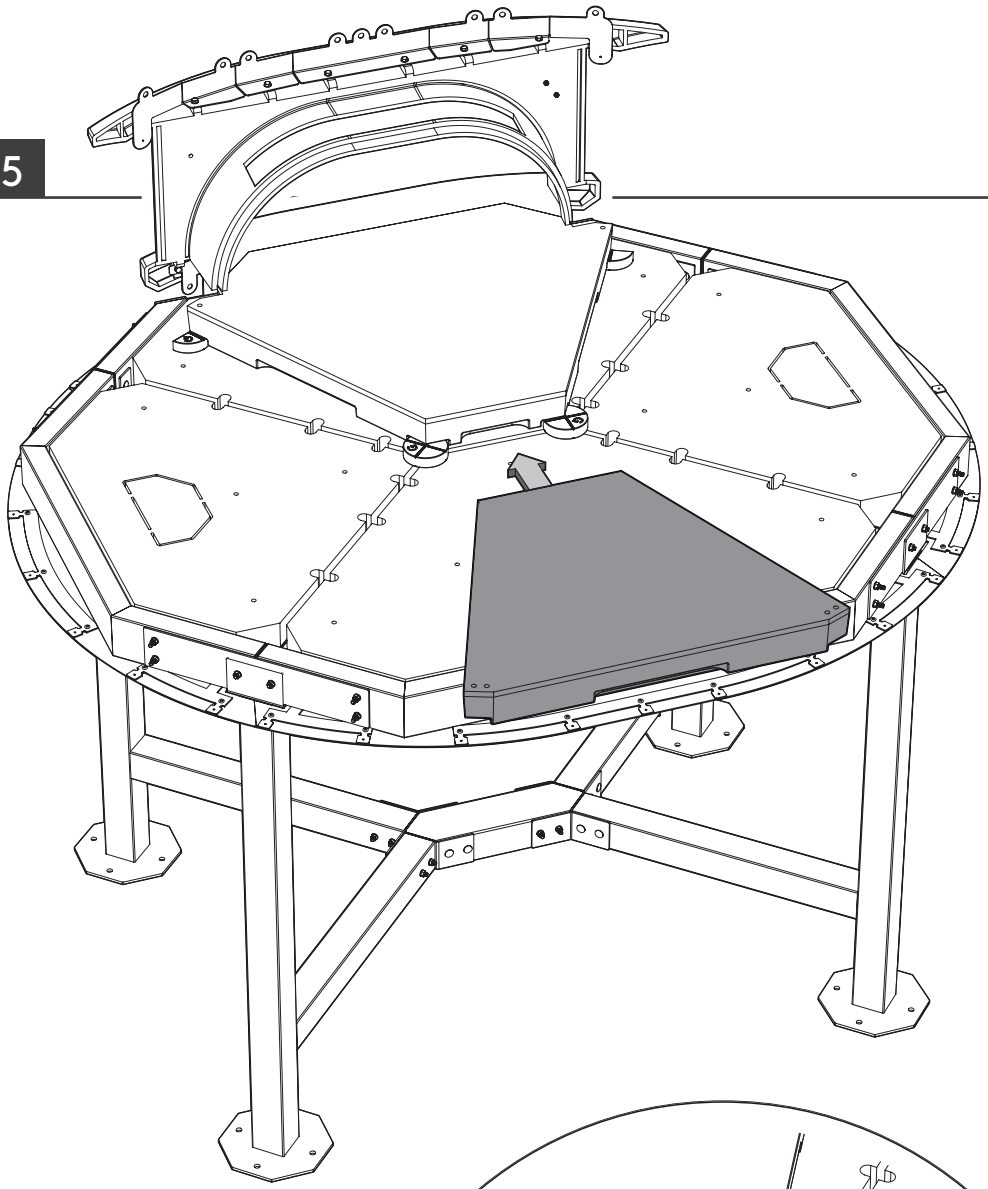


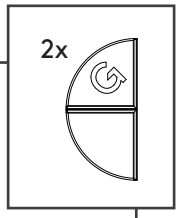


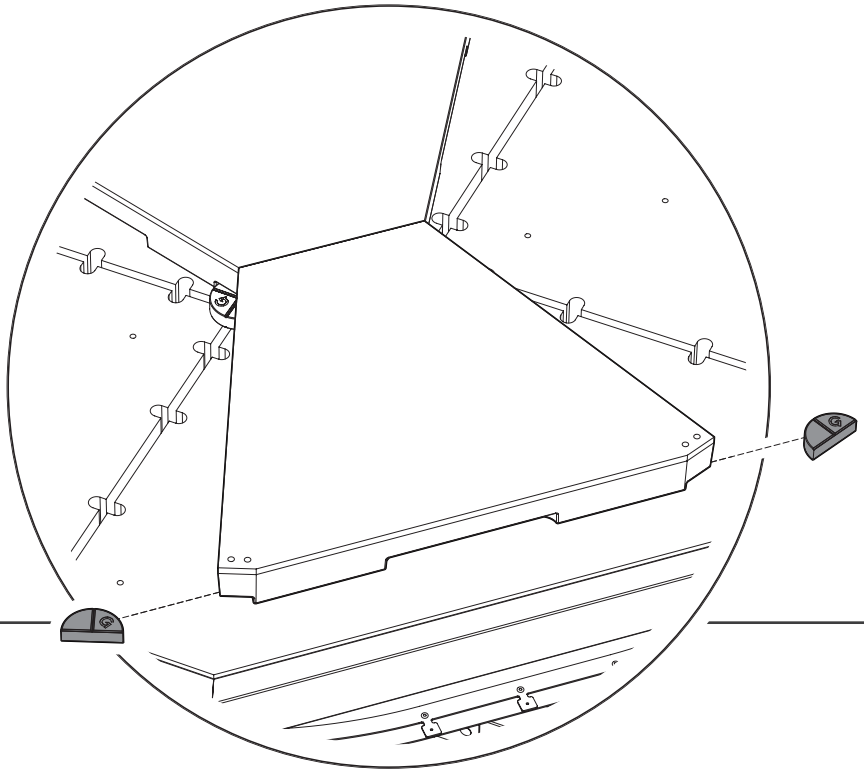
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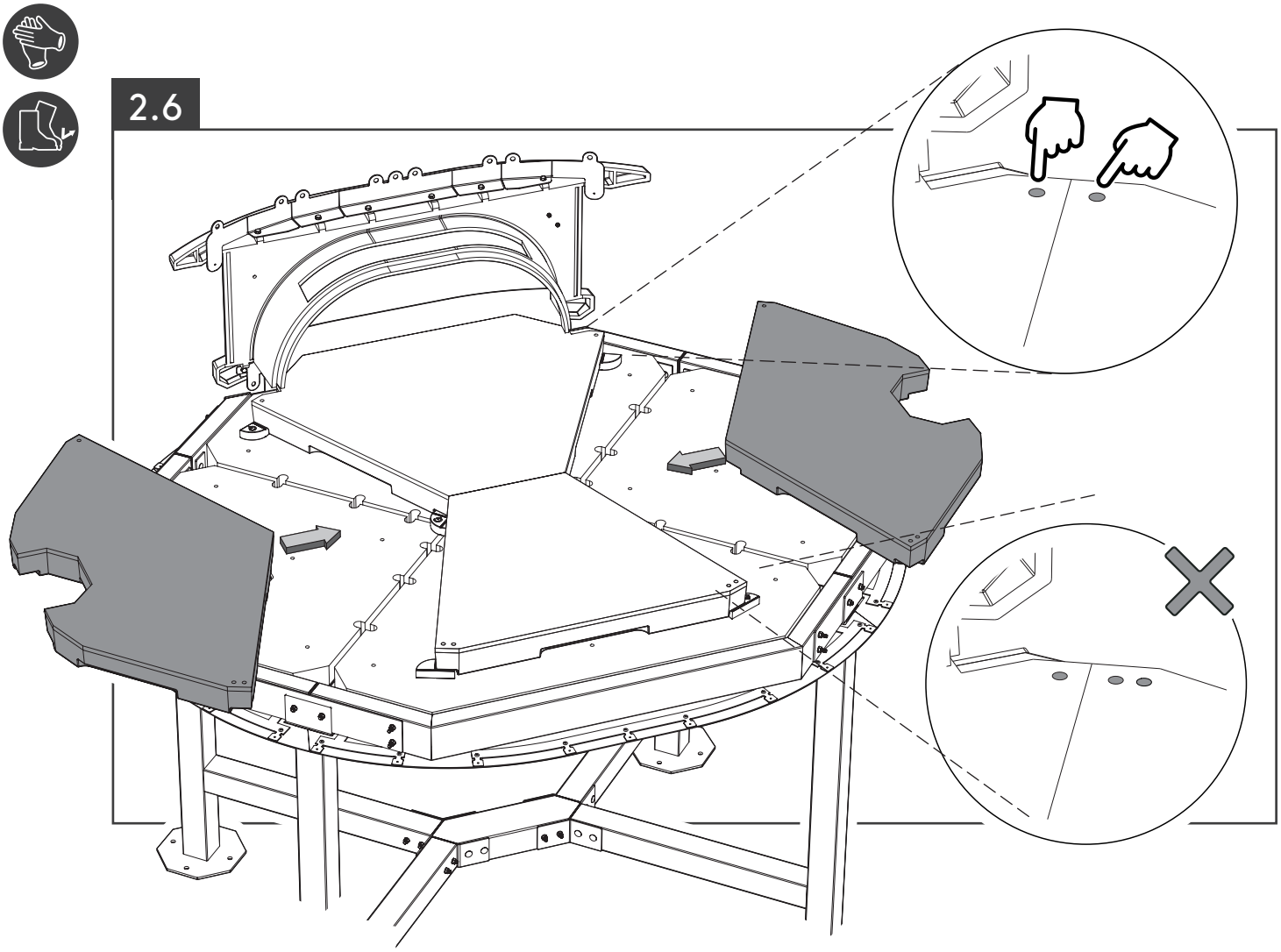
2.5







2.6





→ 2.7.1 → 2.8



→ 2.7.2 2.7.3 → 2.8

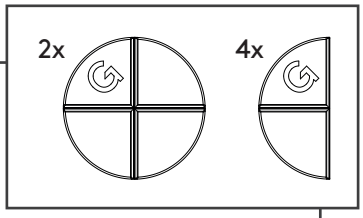


→ 2.7.4 → 2.8

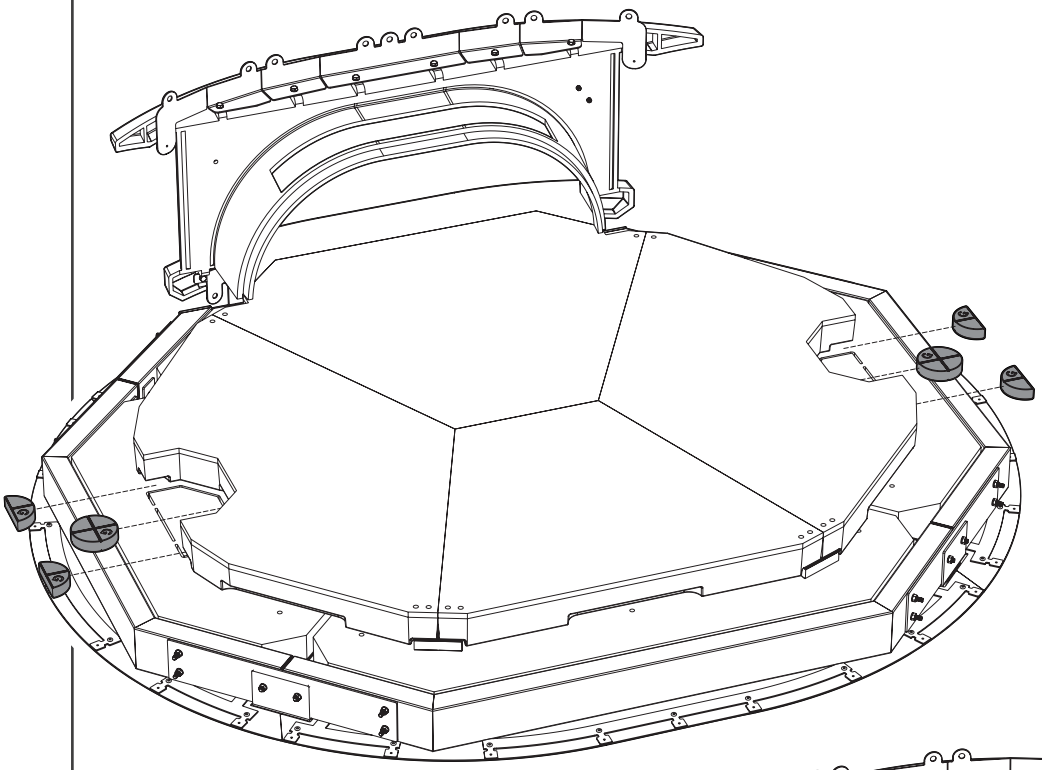
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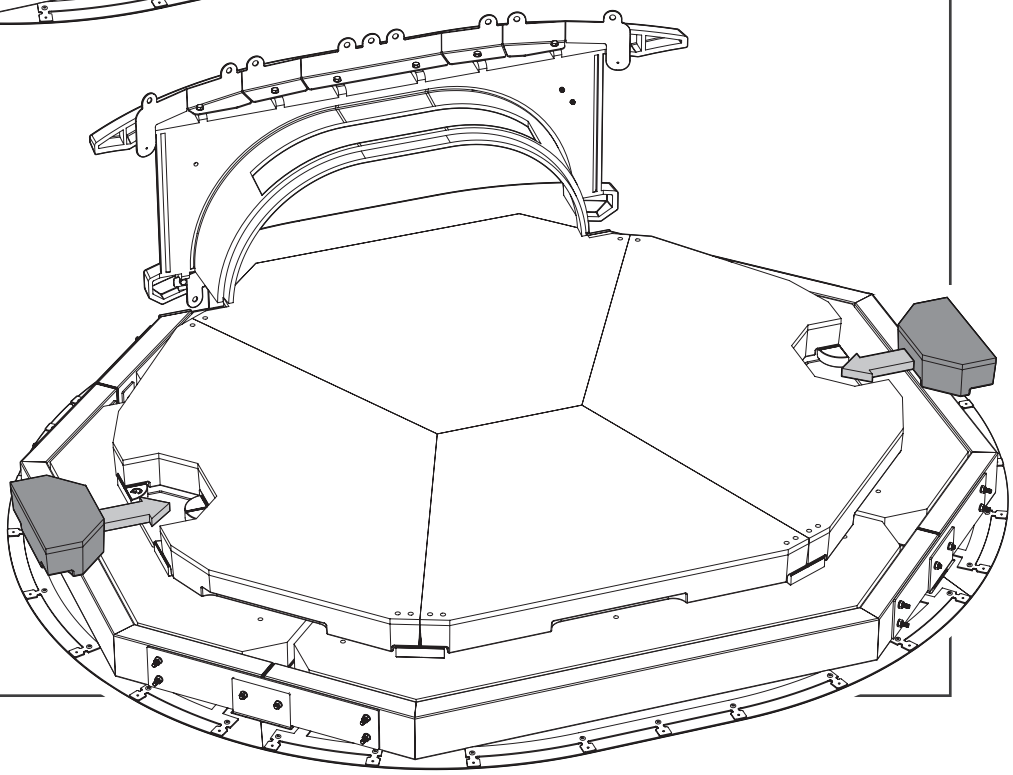
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2.7.1

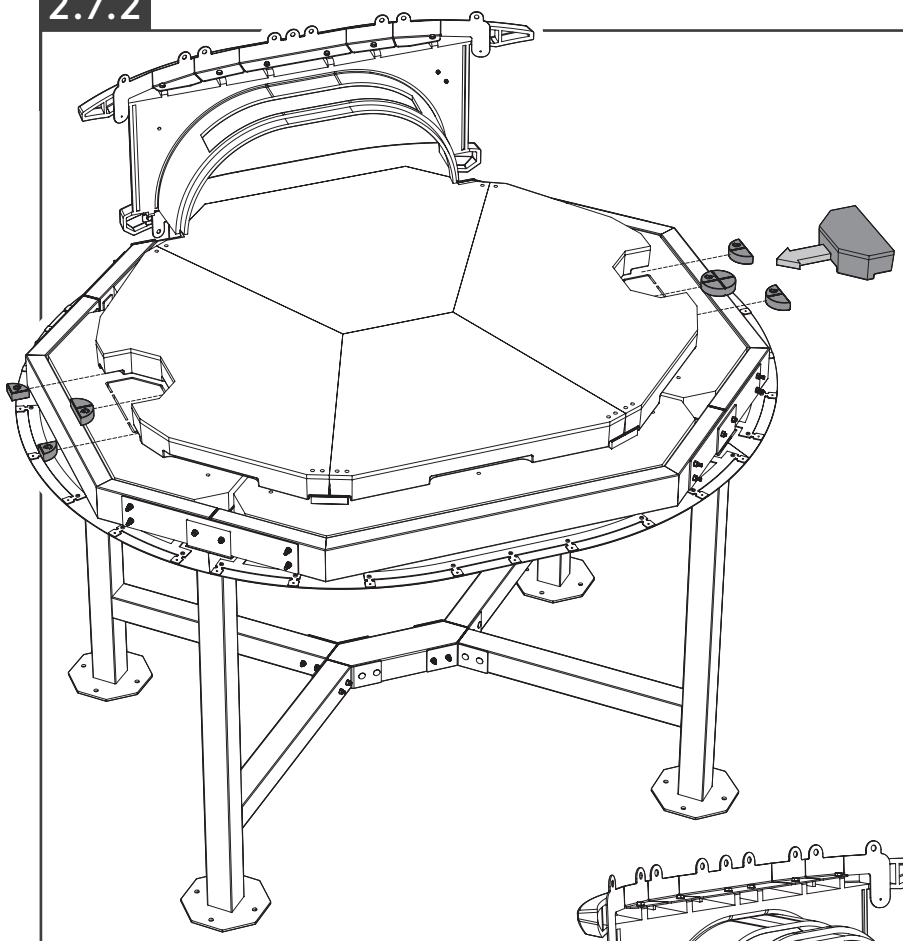


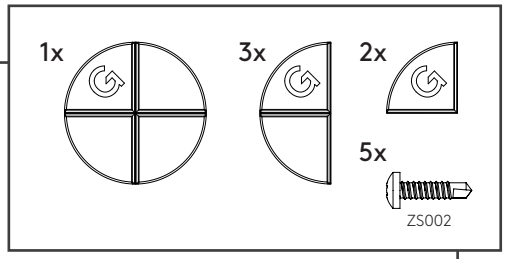






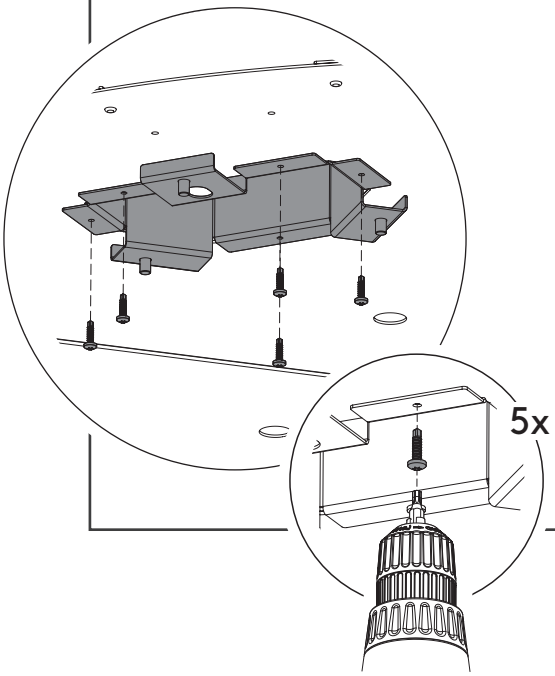
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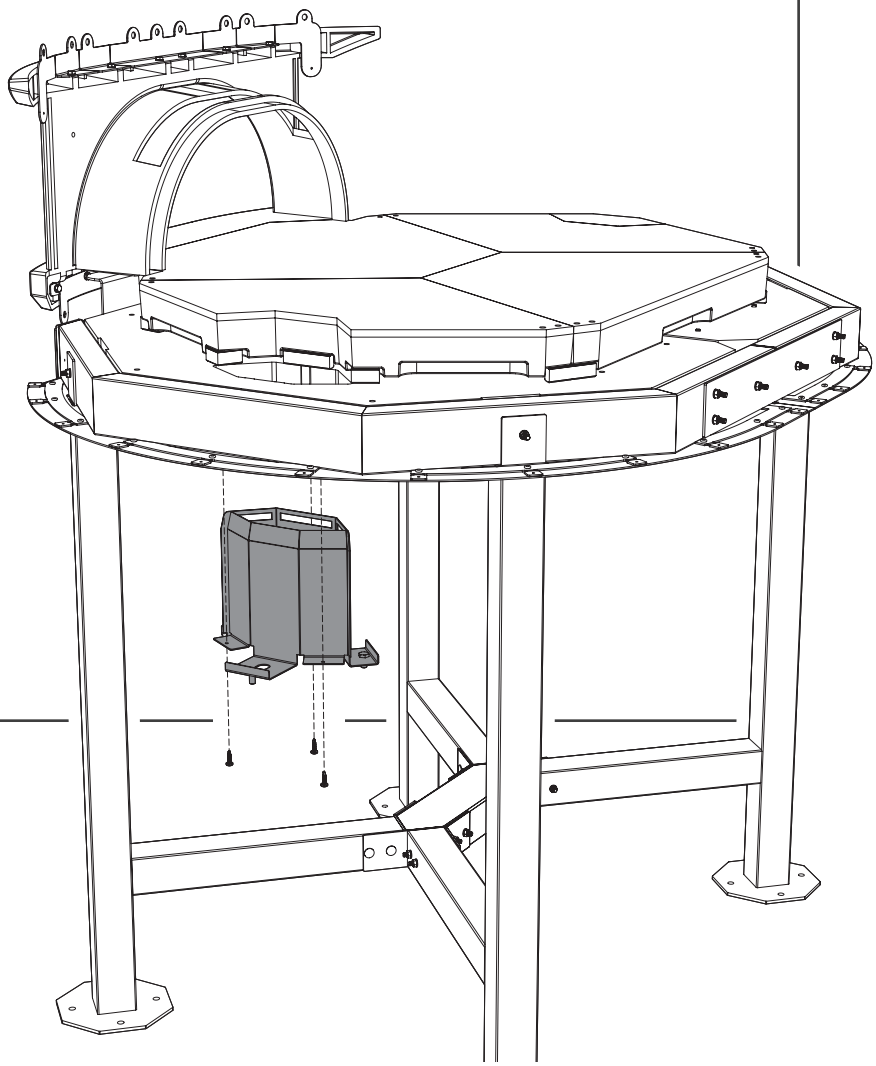






Right Hand Burner
Rechter Brenner
Quemador de mano derecha
Bruciatore a mano destra
Bruleur Droite

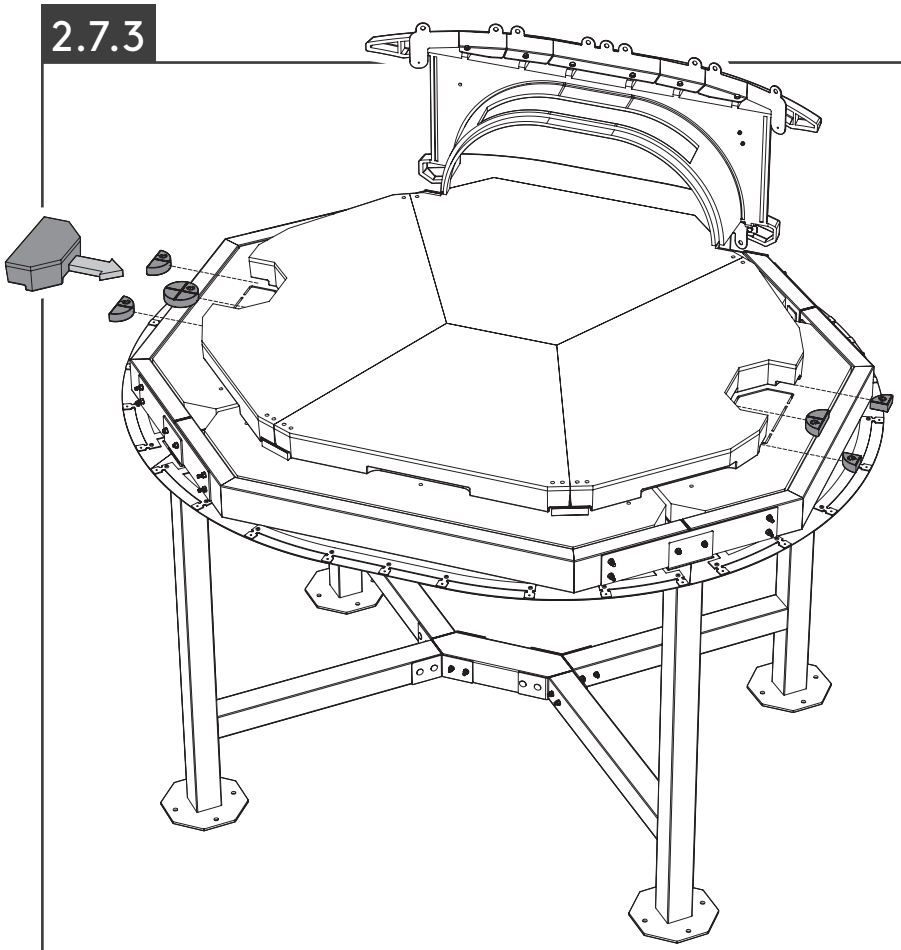


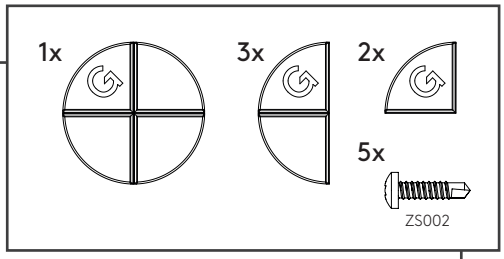


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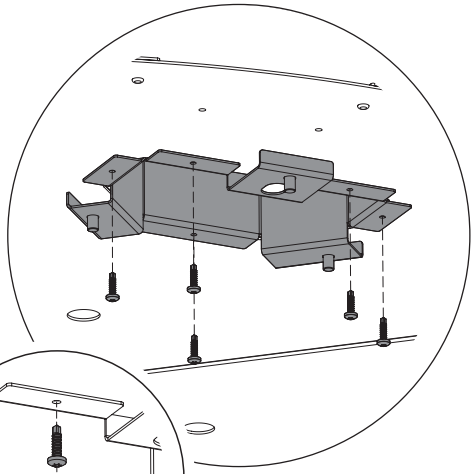
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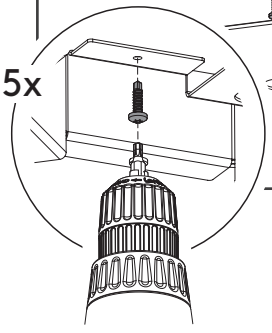
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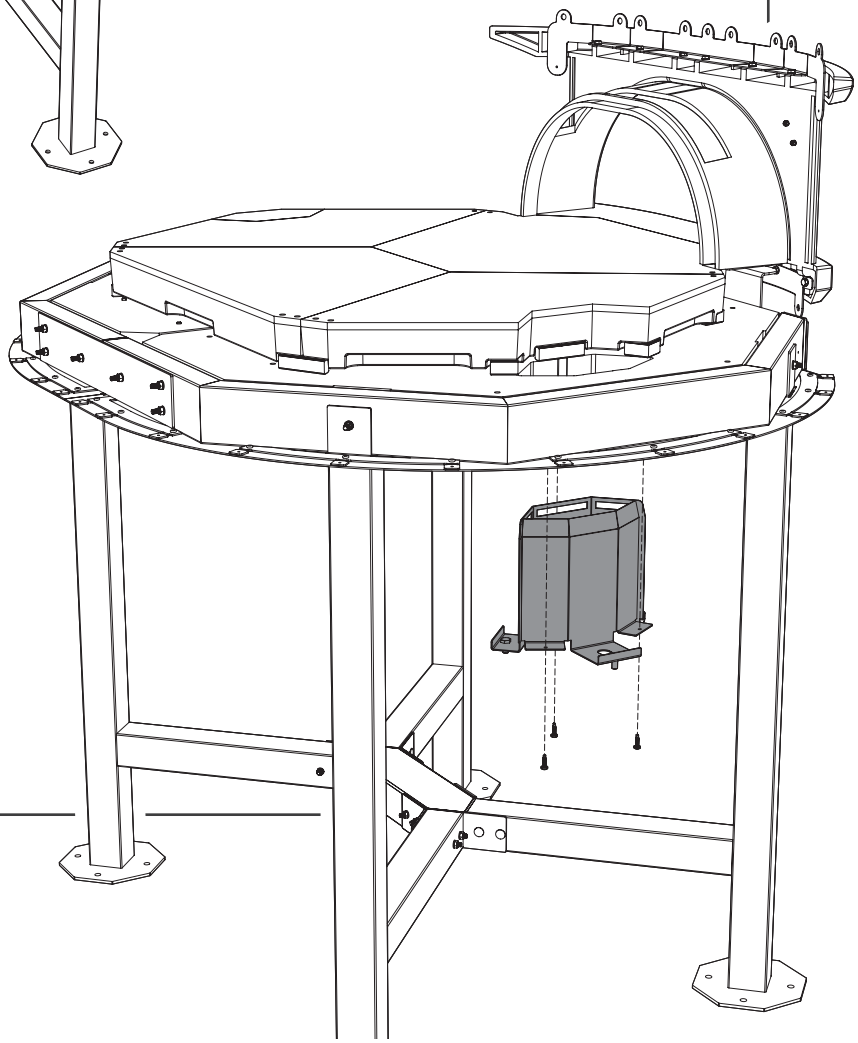




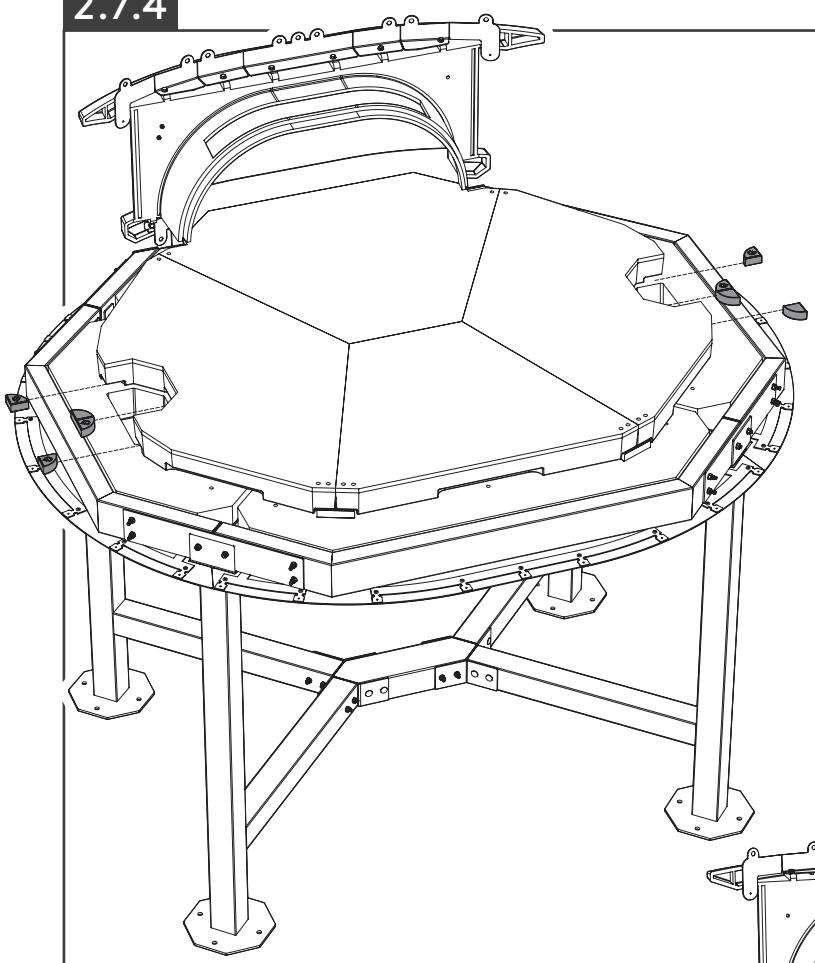
Left Hand Burner
Linker Handbrenner
Quemador de mano izquierda
Bruciatore a mano sinistra
Bruleur Gauche

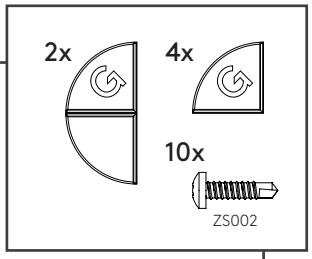






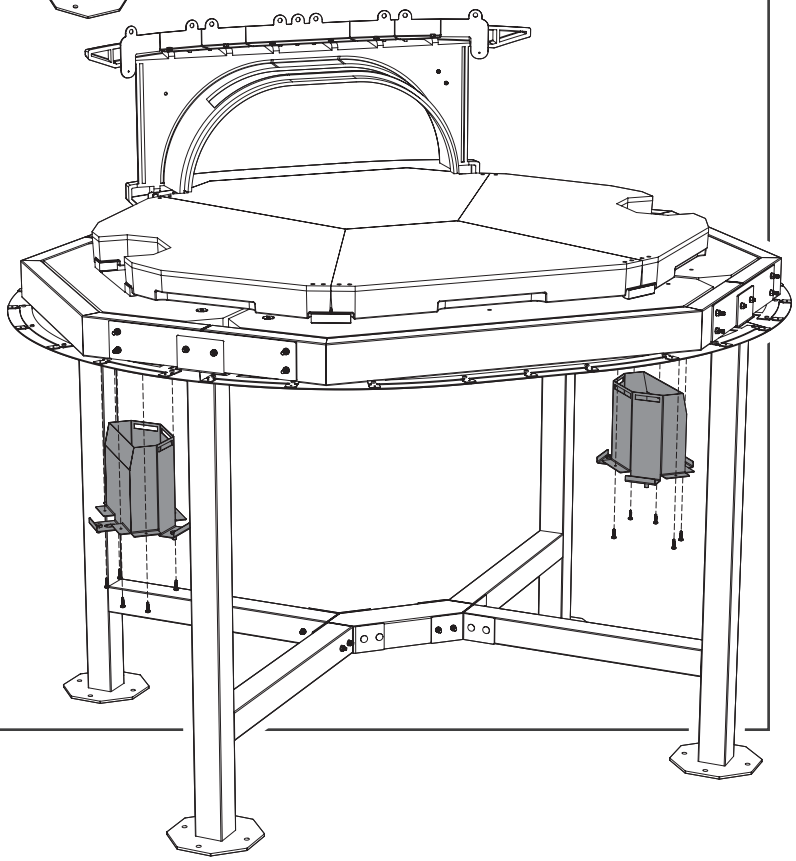
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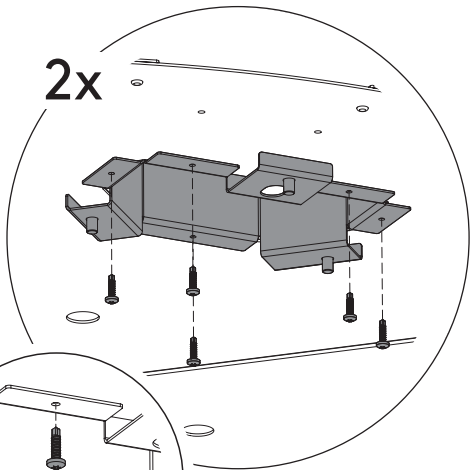


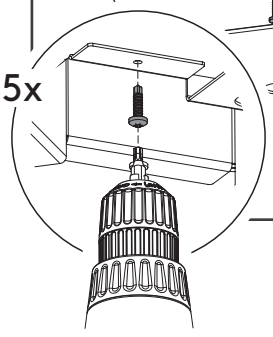




Dual Burner
Doppelbrenner
Quemadores gemelos
Due bruciatori
Brûleurs Jumeaux

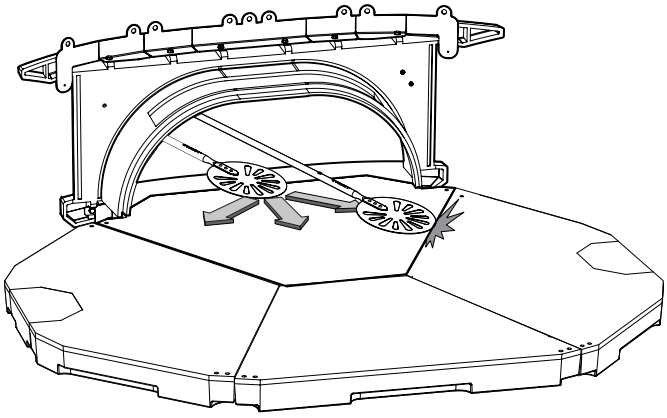


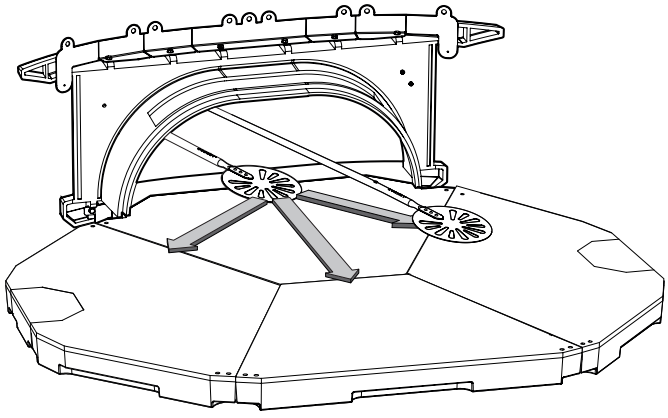




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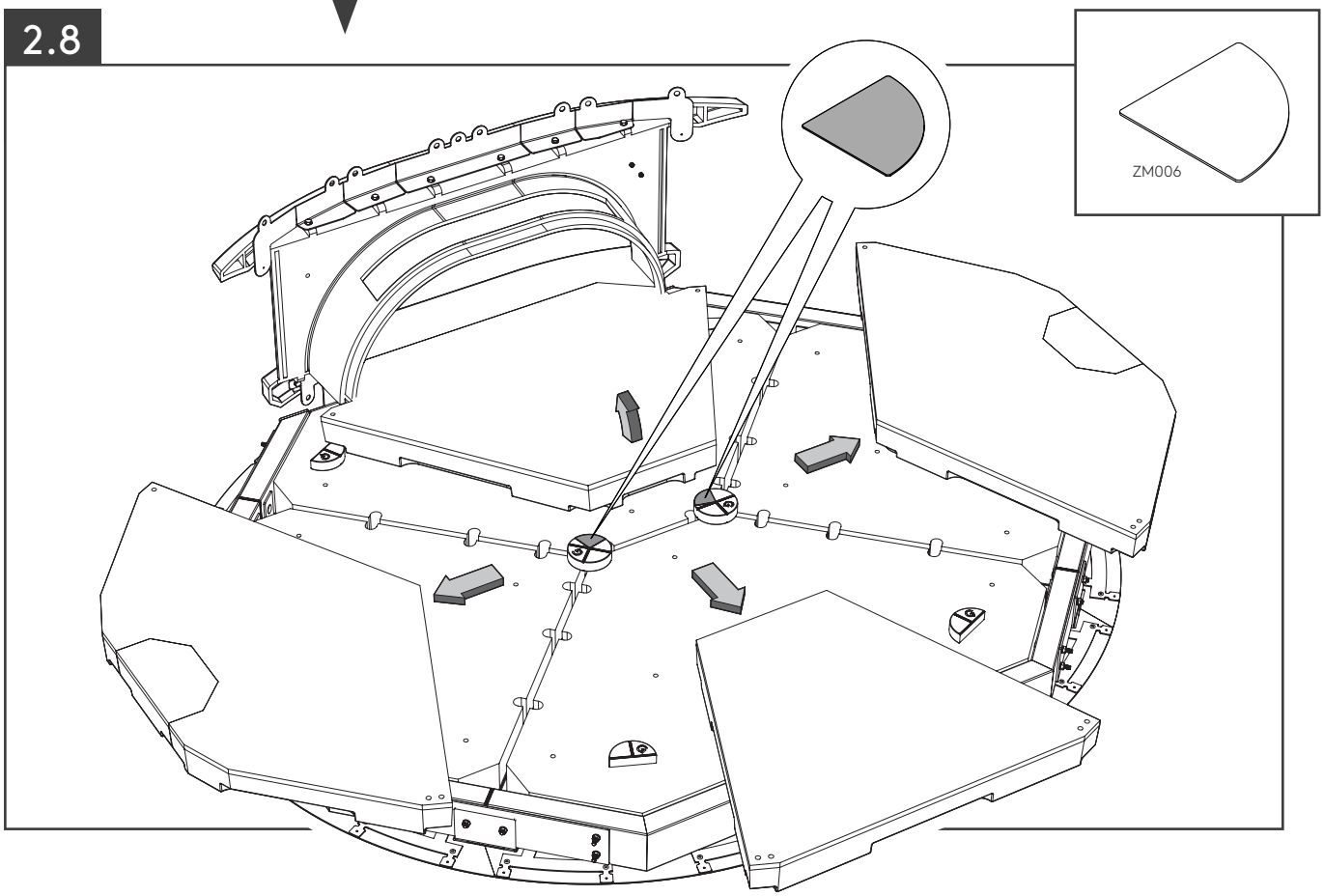
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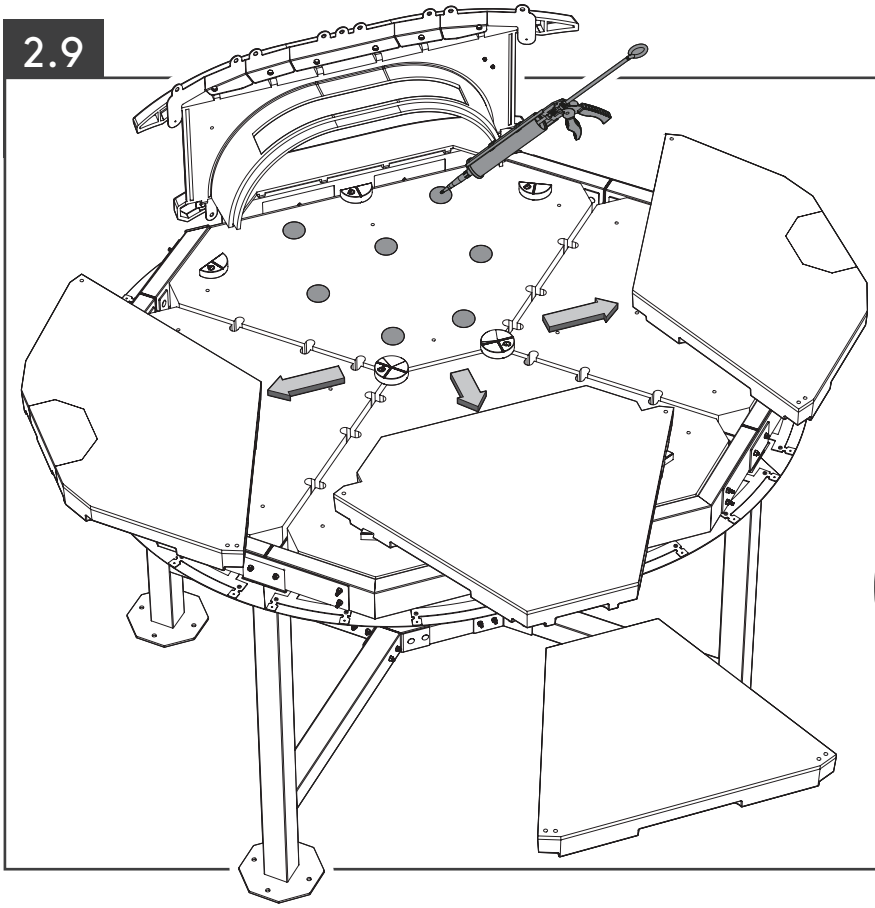


2.9

2.8



2.9

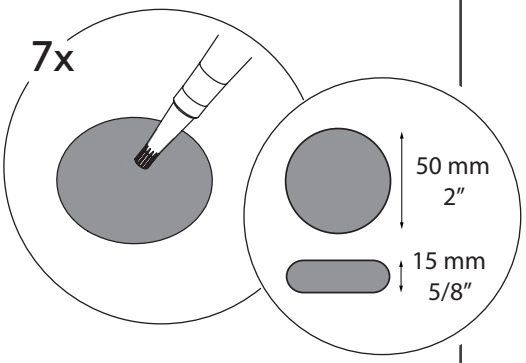


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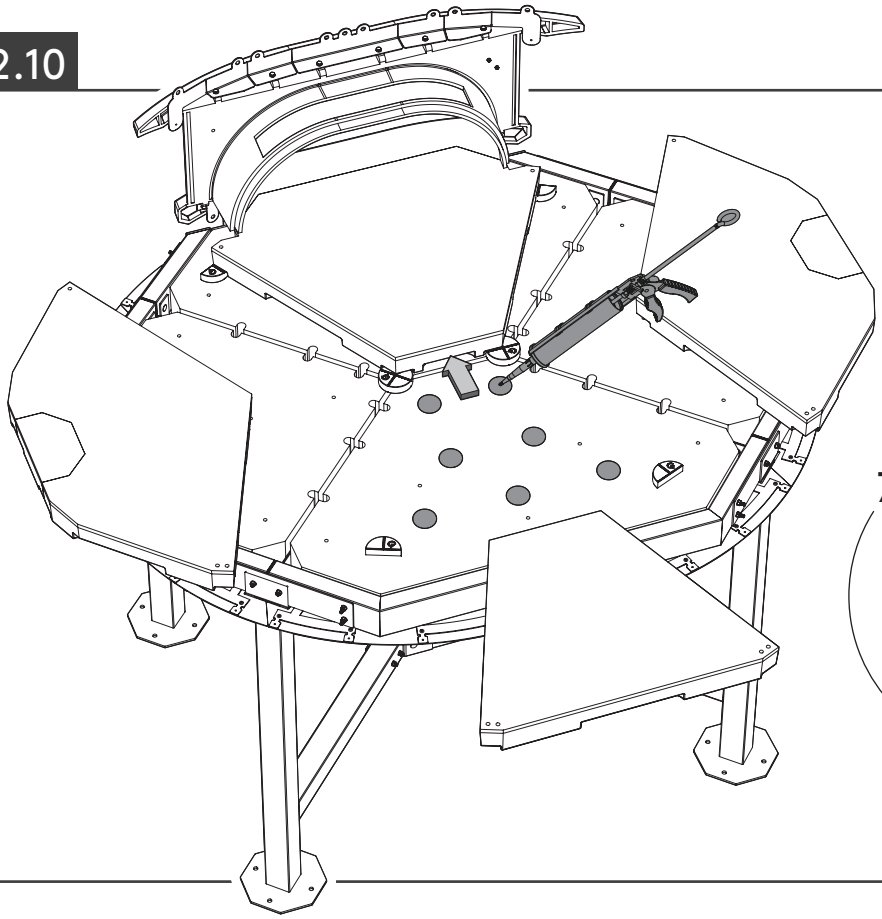


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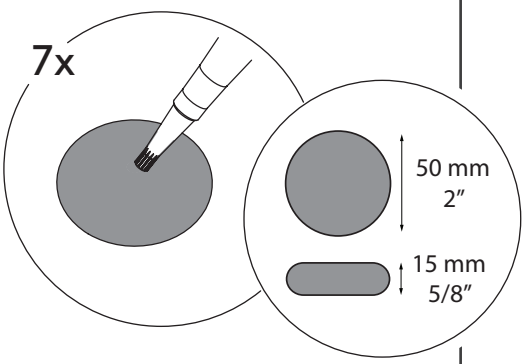
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2.10



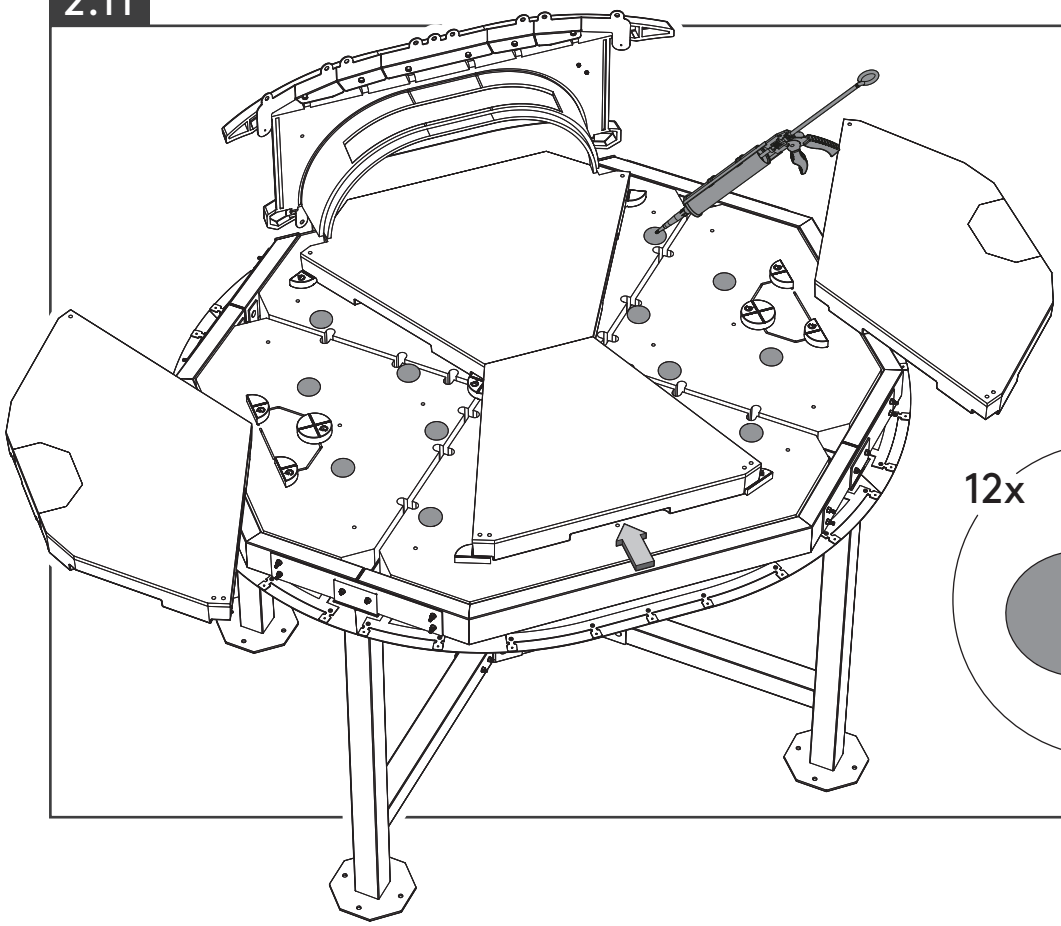
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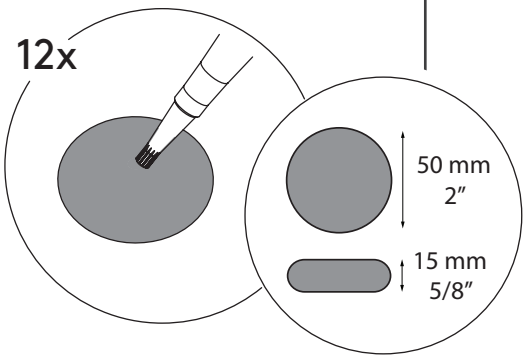


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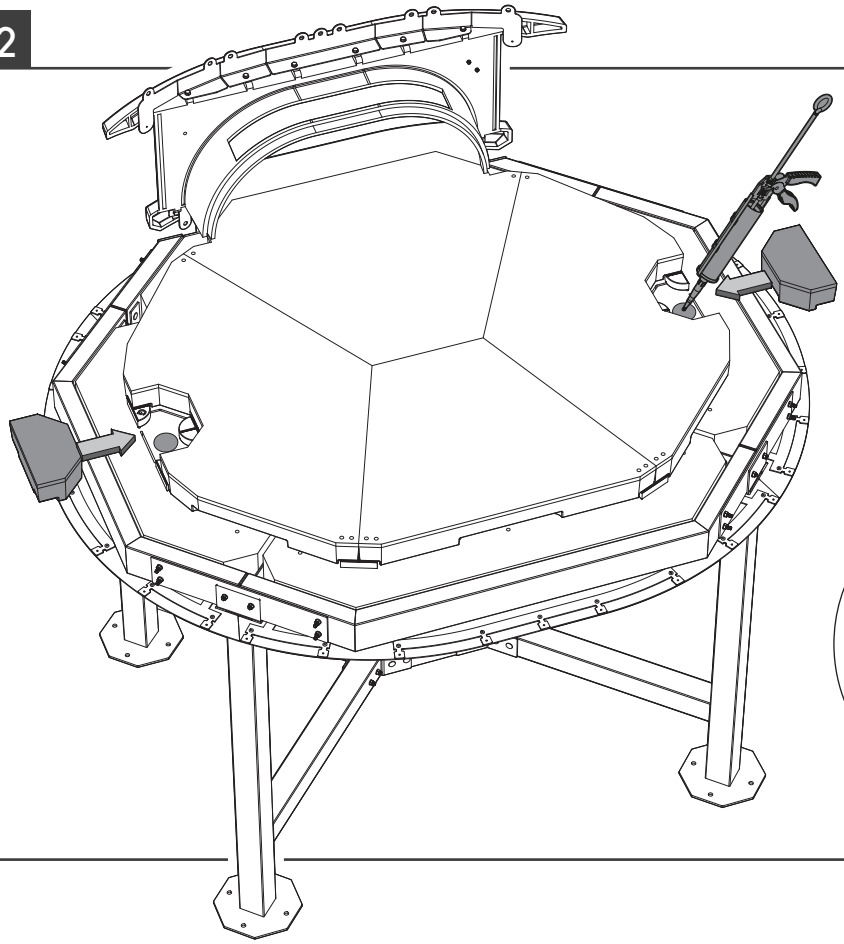
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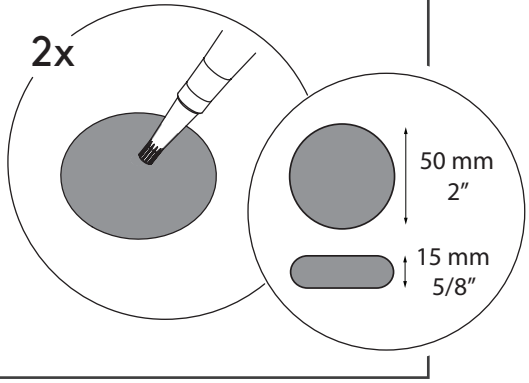
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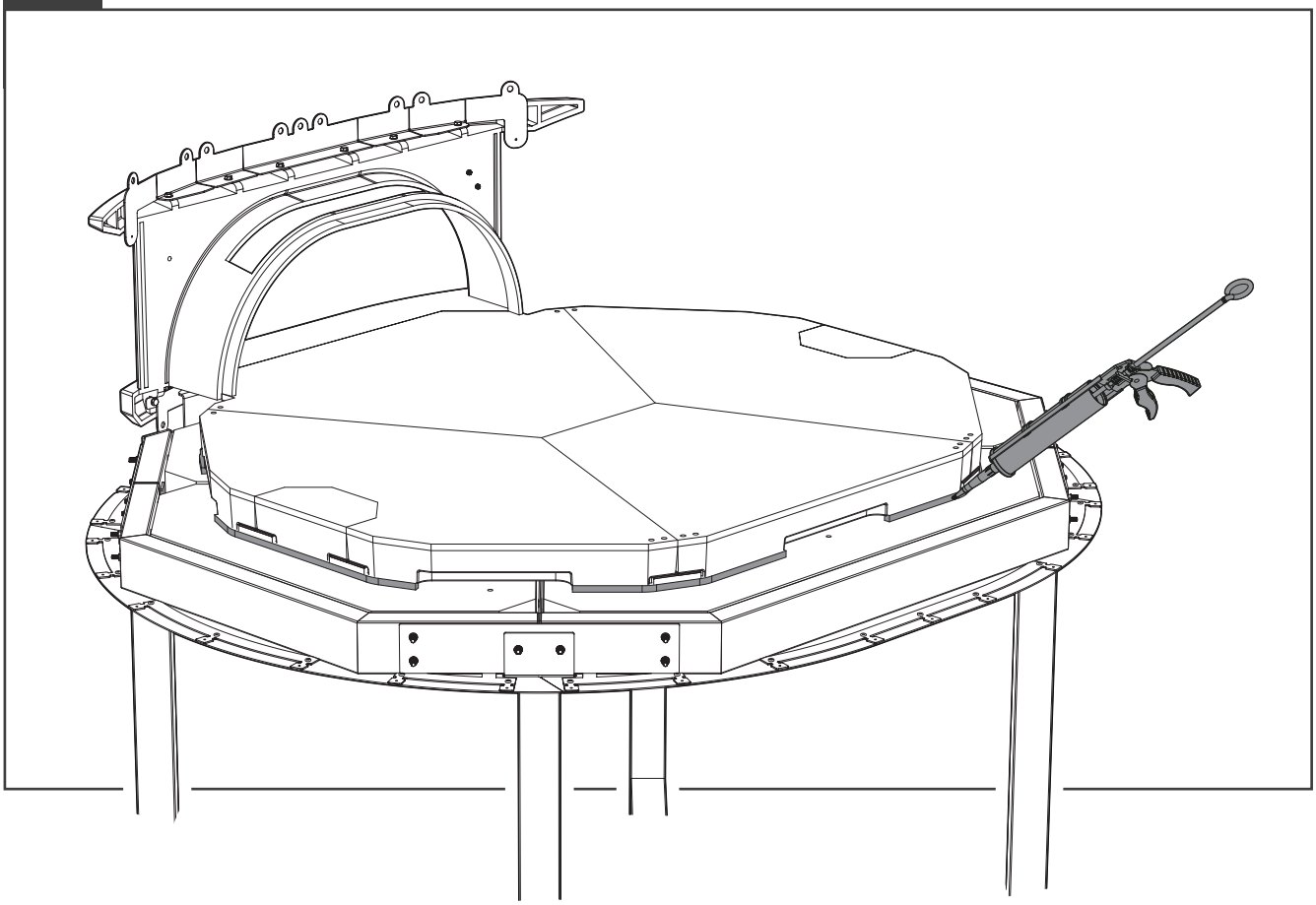


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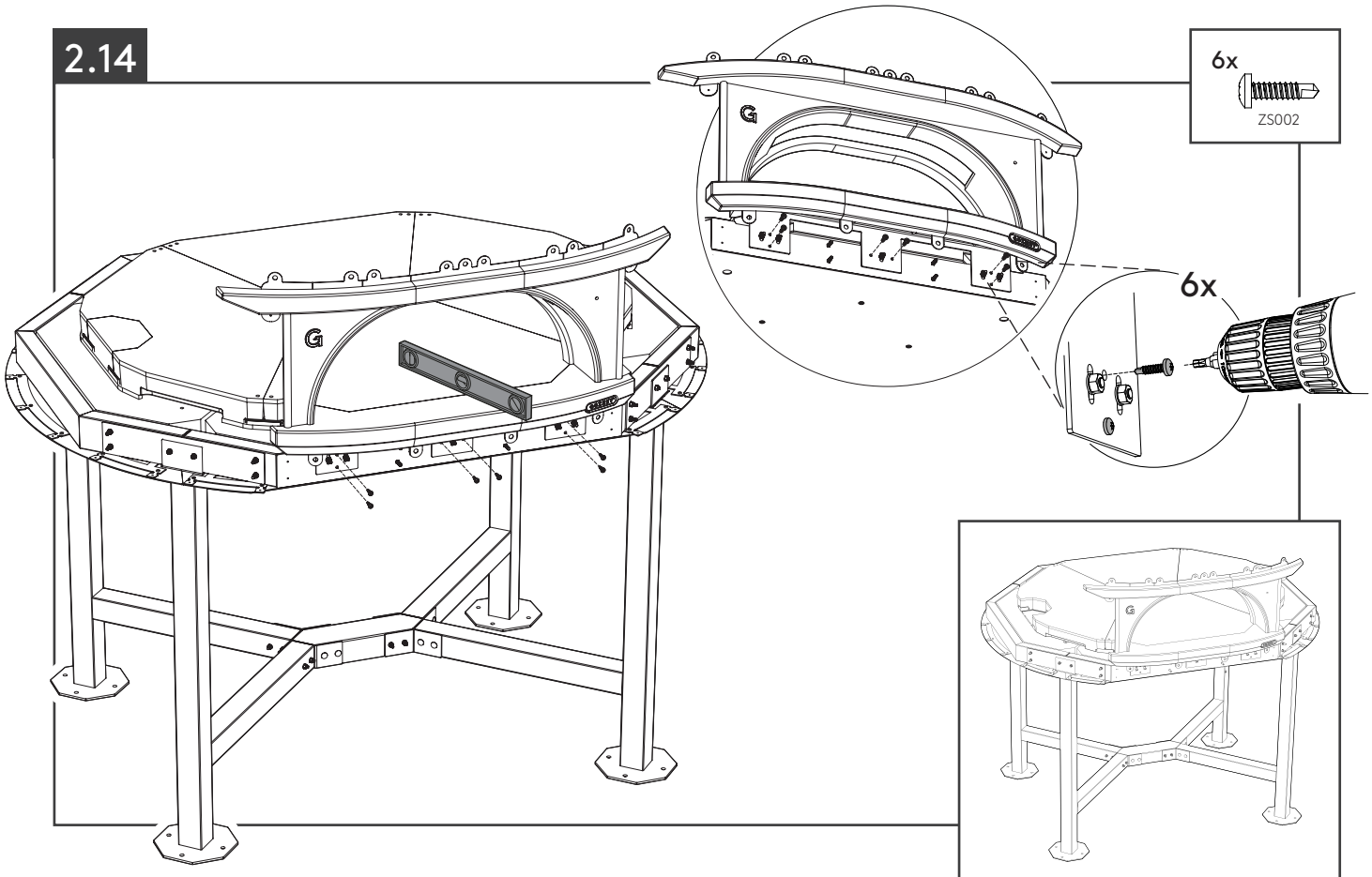




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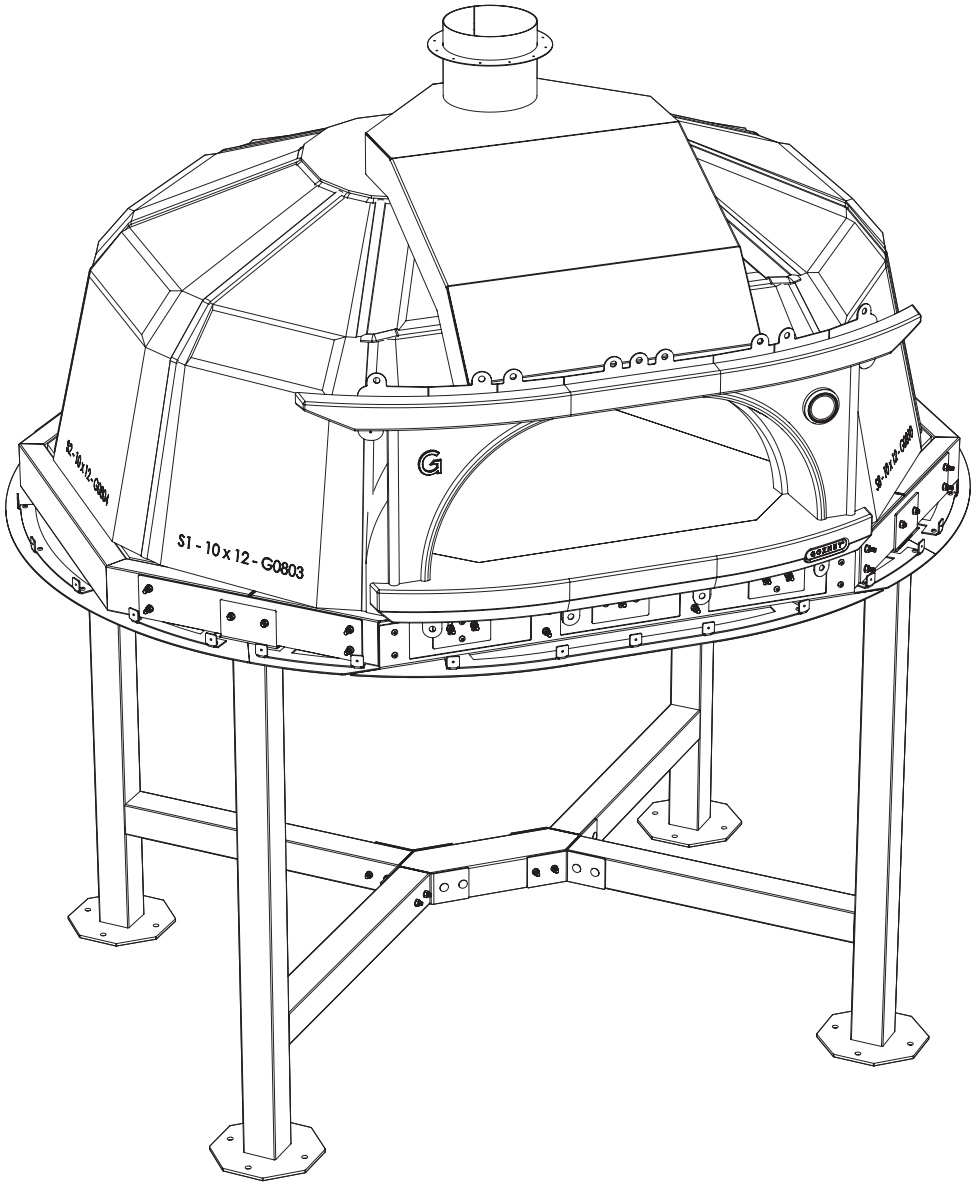
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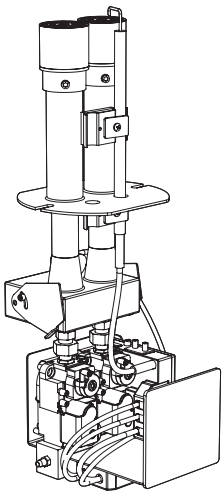
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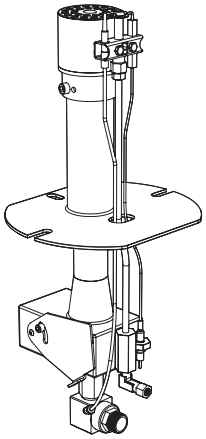
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Dome and Flue



Kuppel und Kamin
Cúpula y chimenea
Cupola e canna fumaria
Dôme et conduit



Electronic Burner 34kW



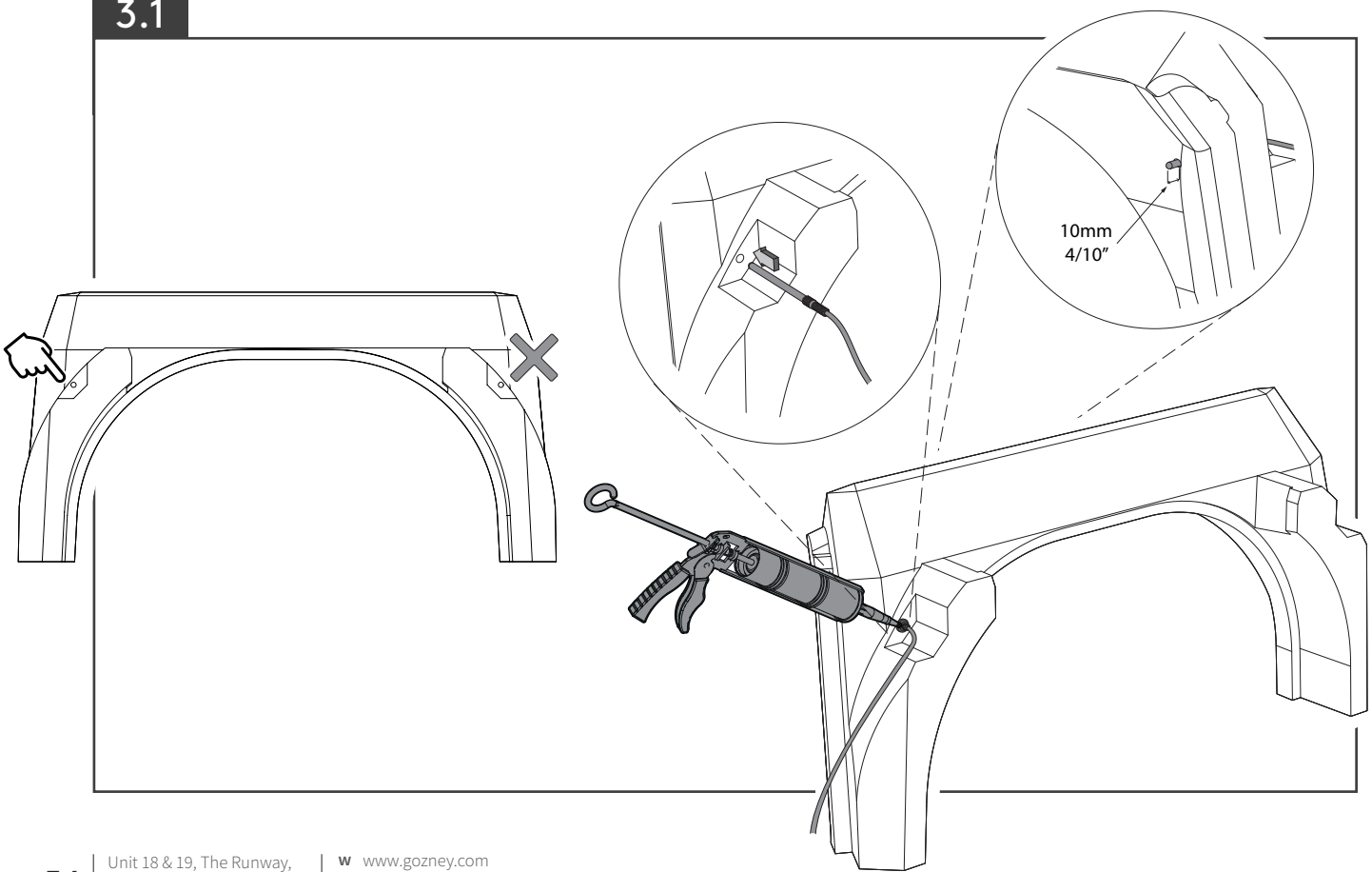
Manual Burner 24kW



3.2

3.2

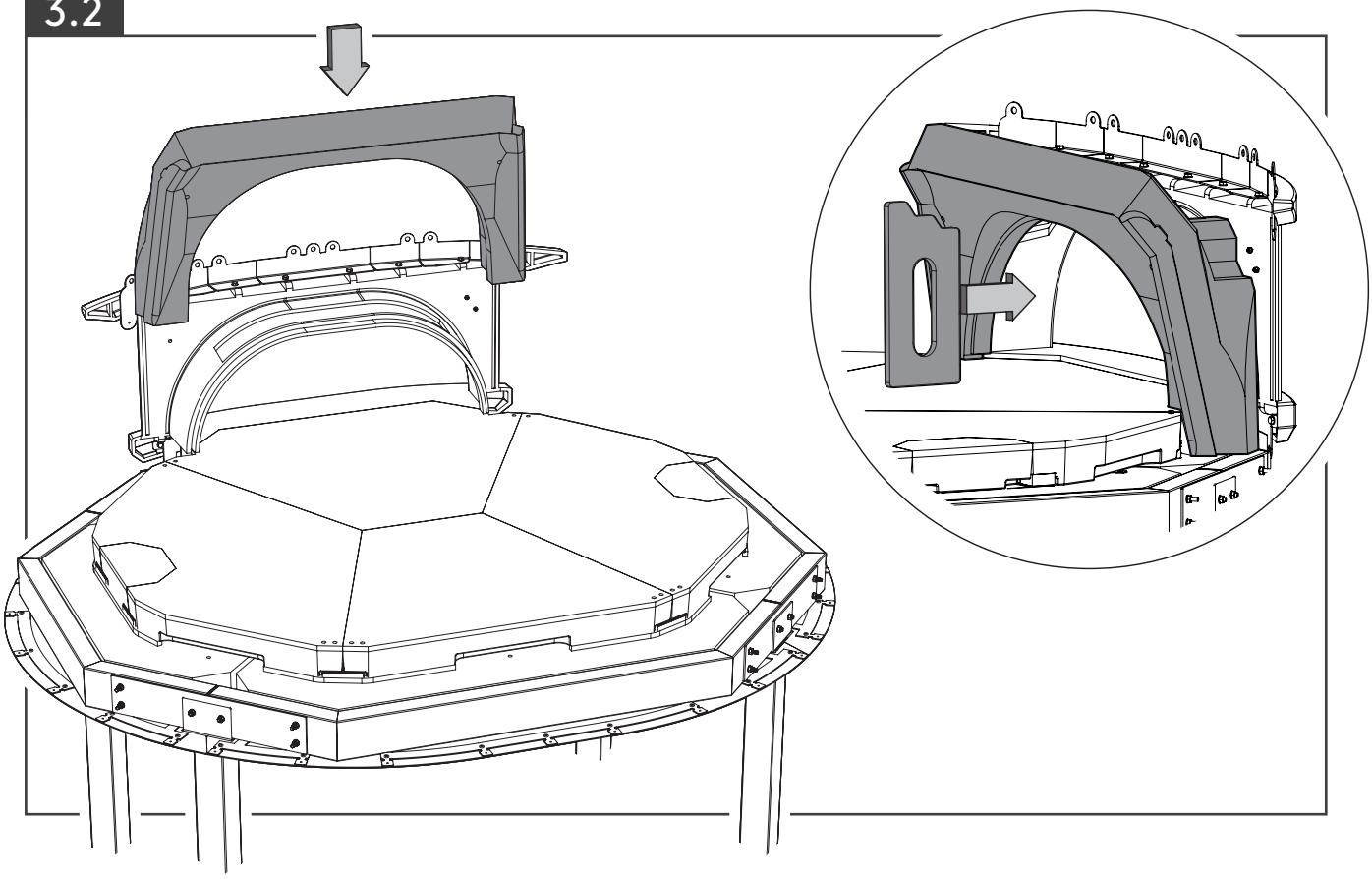
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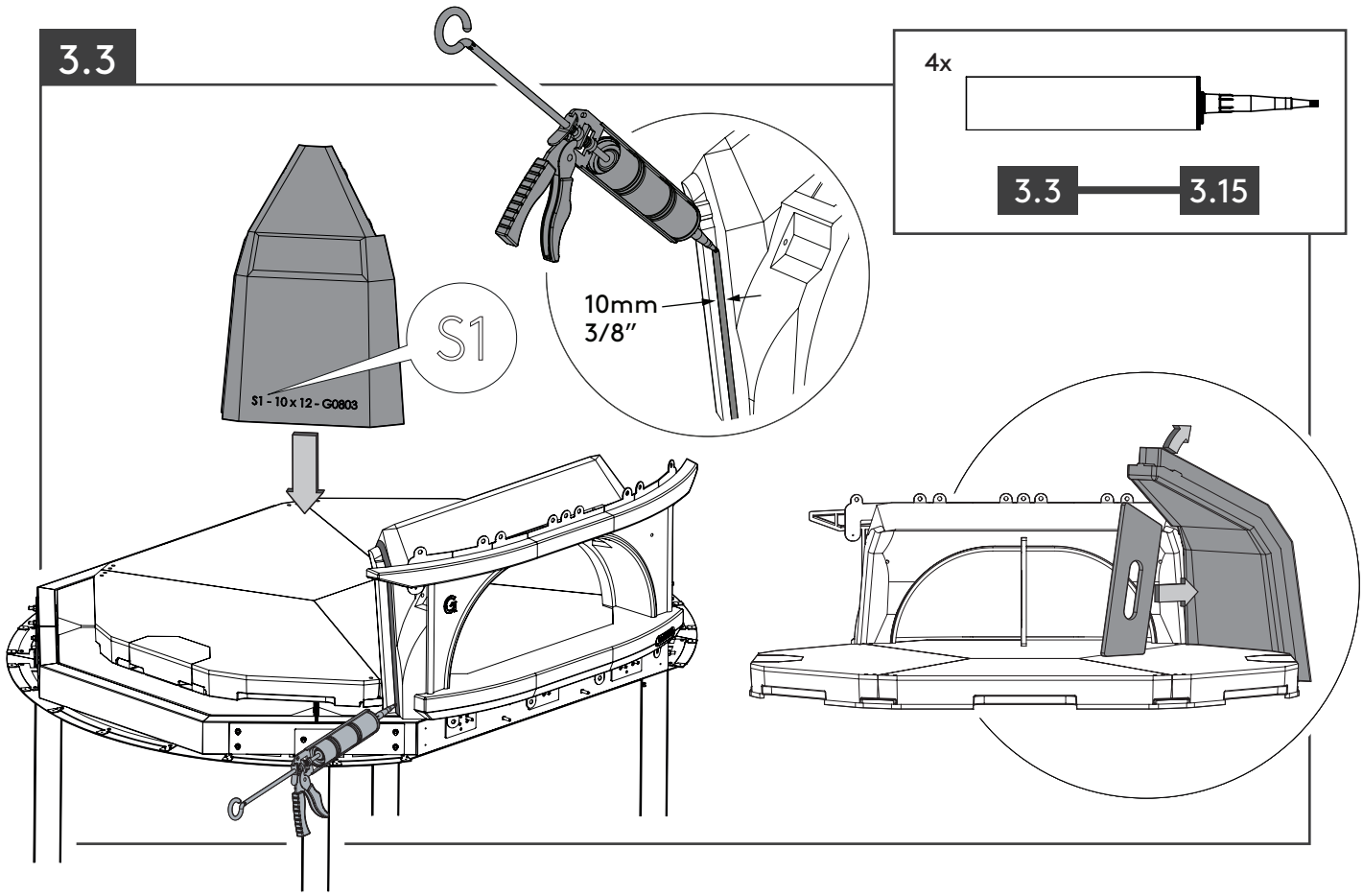
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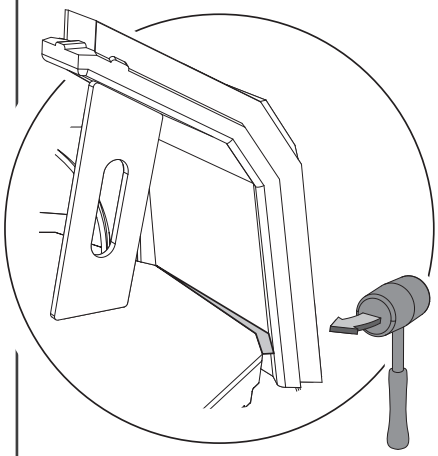
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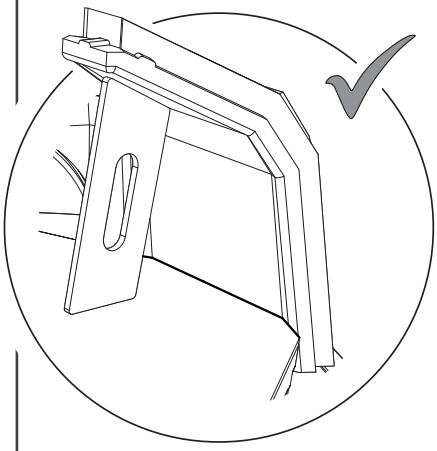


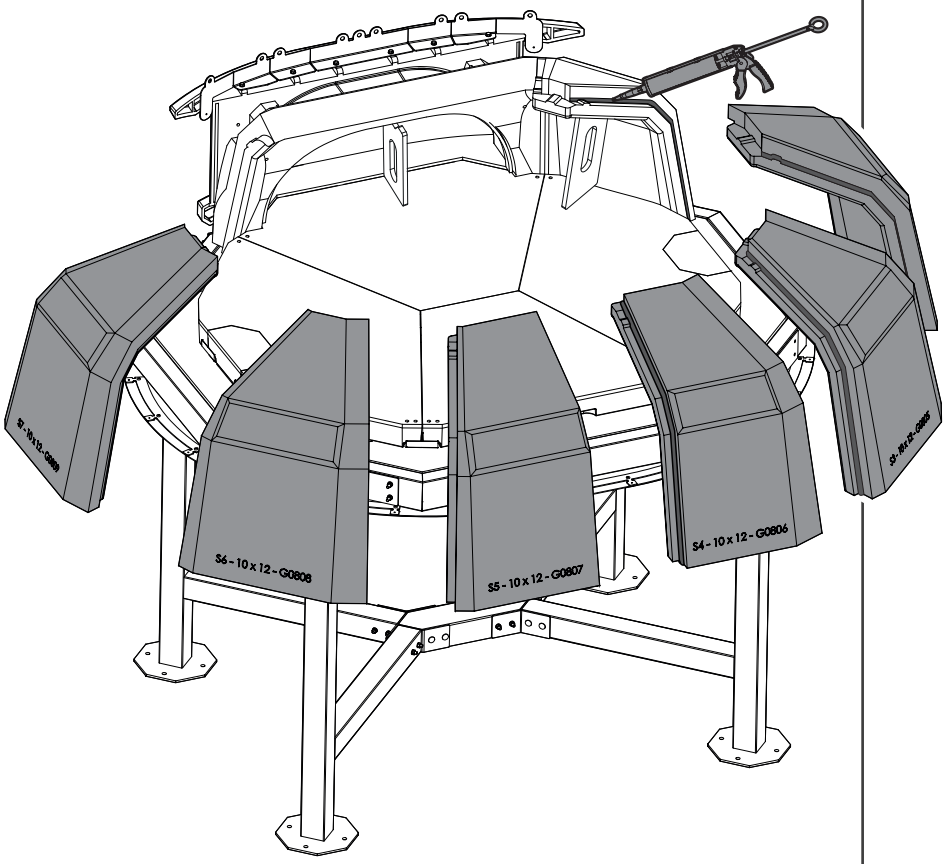
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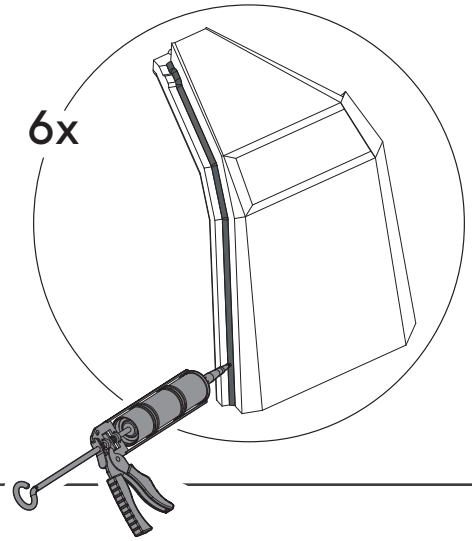


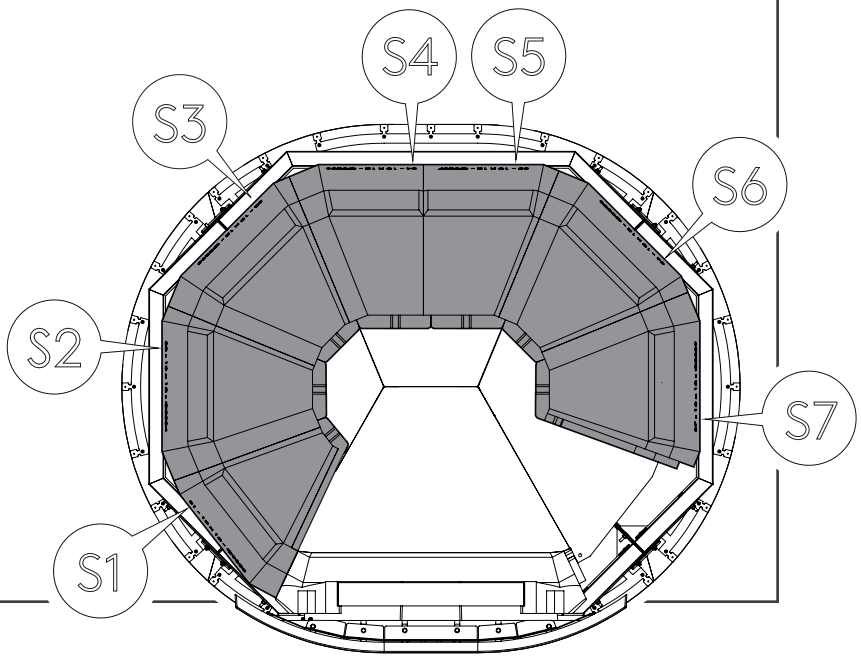
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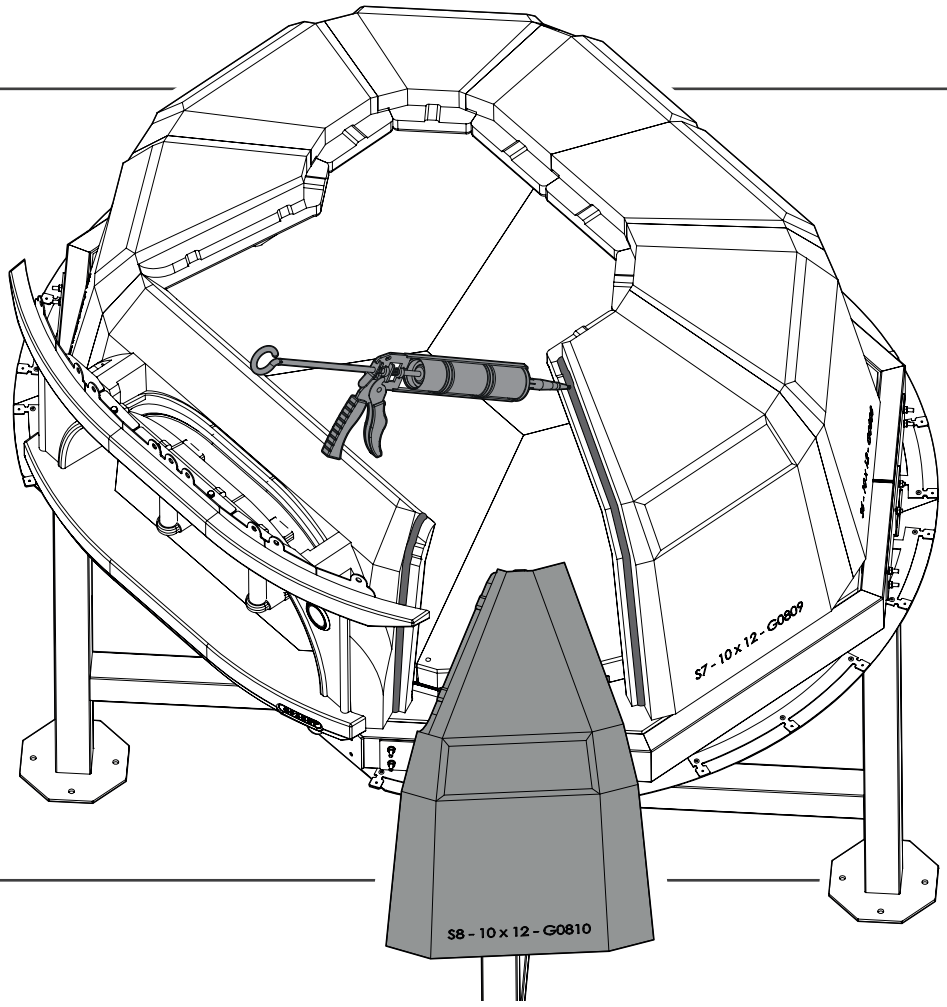




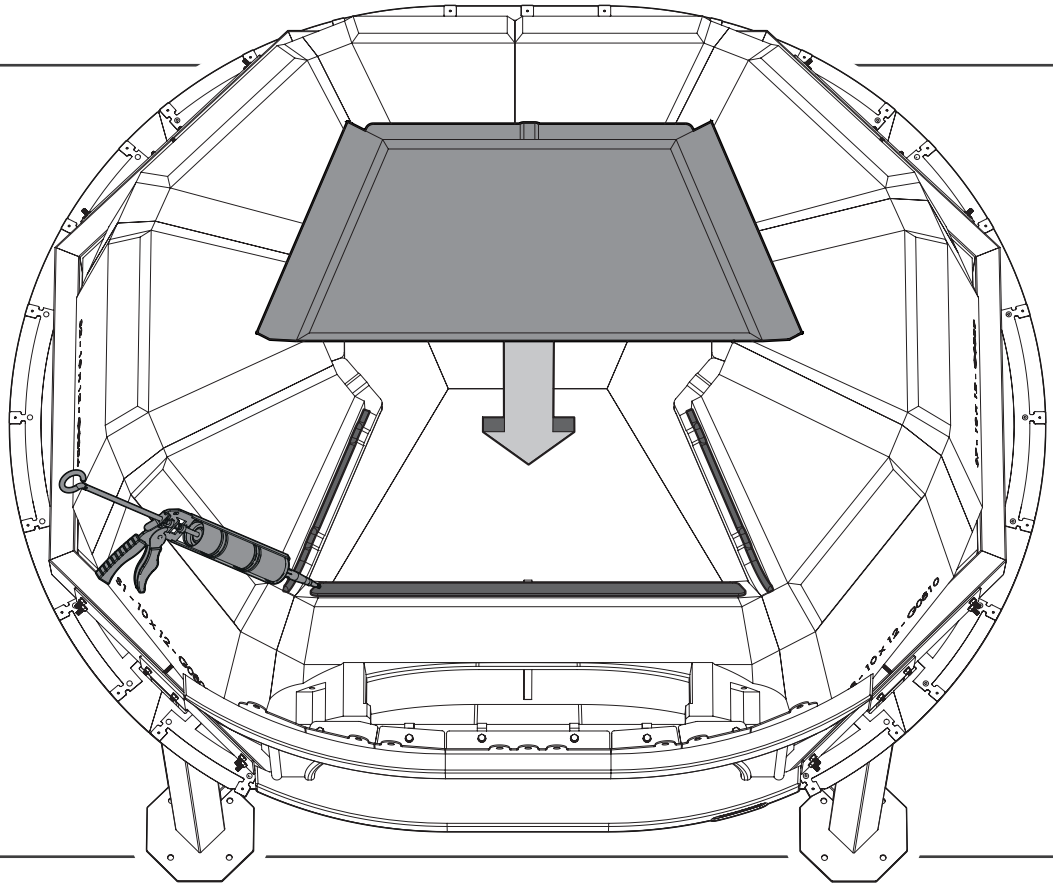
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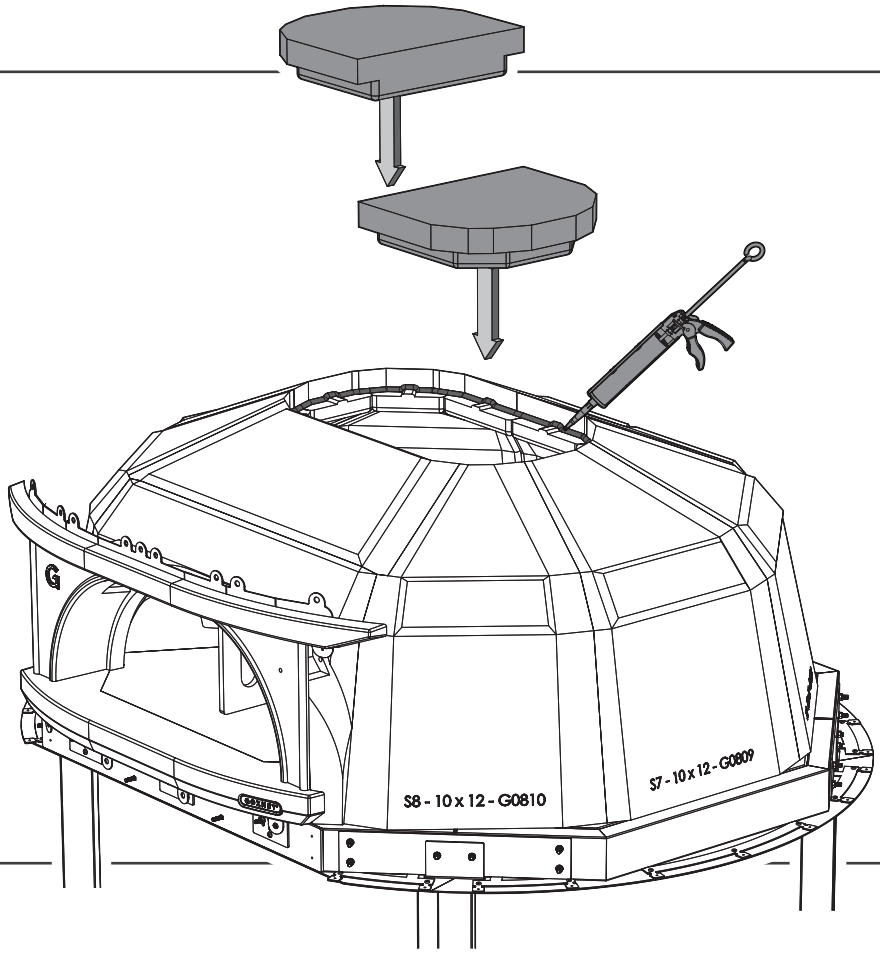
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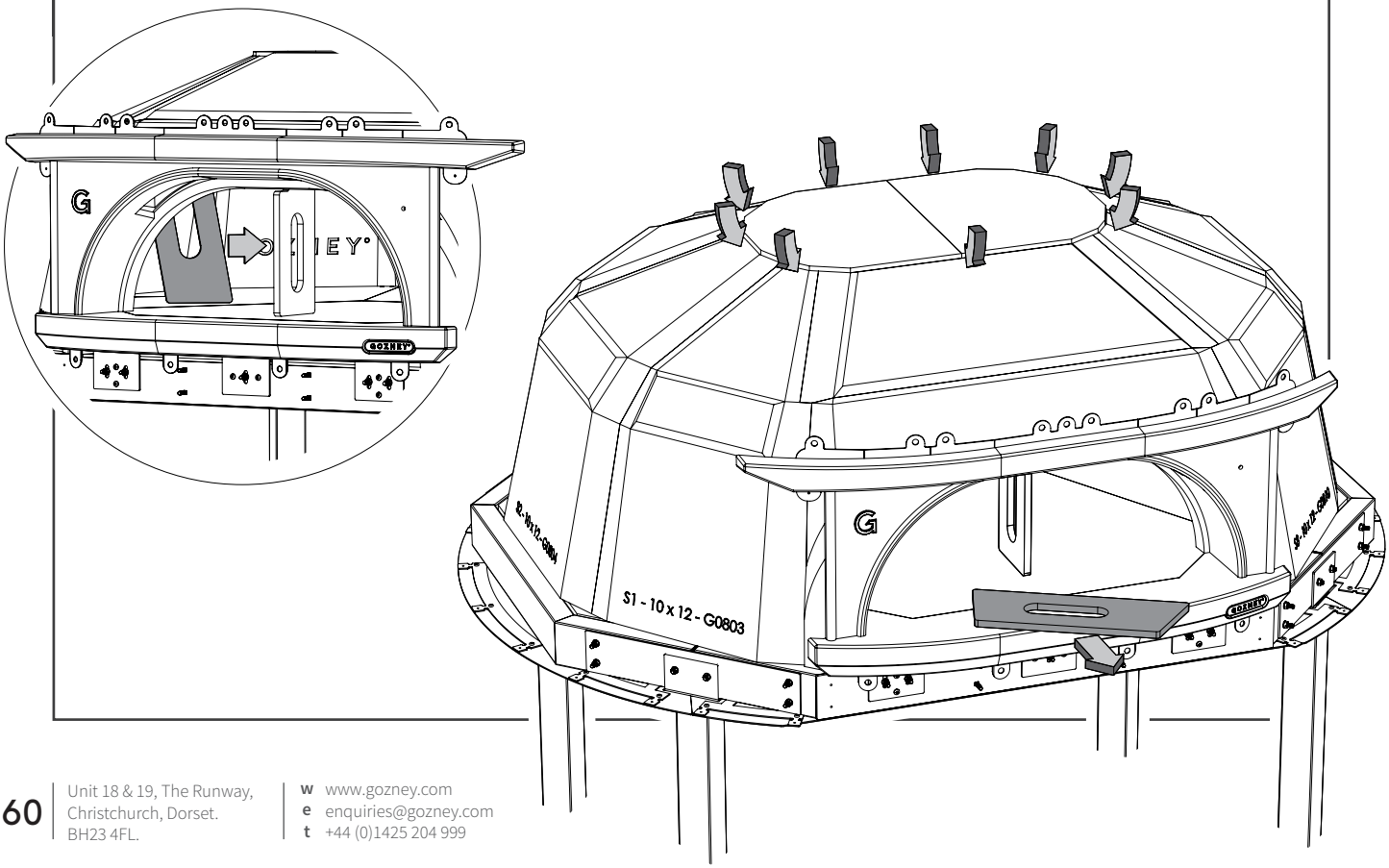
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3.7



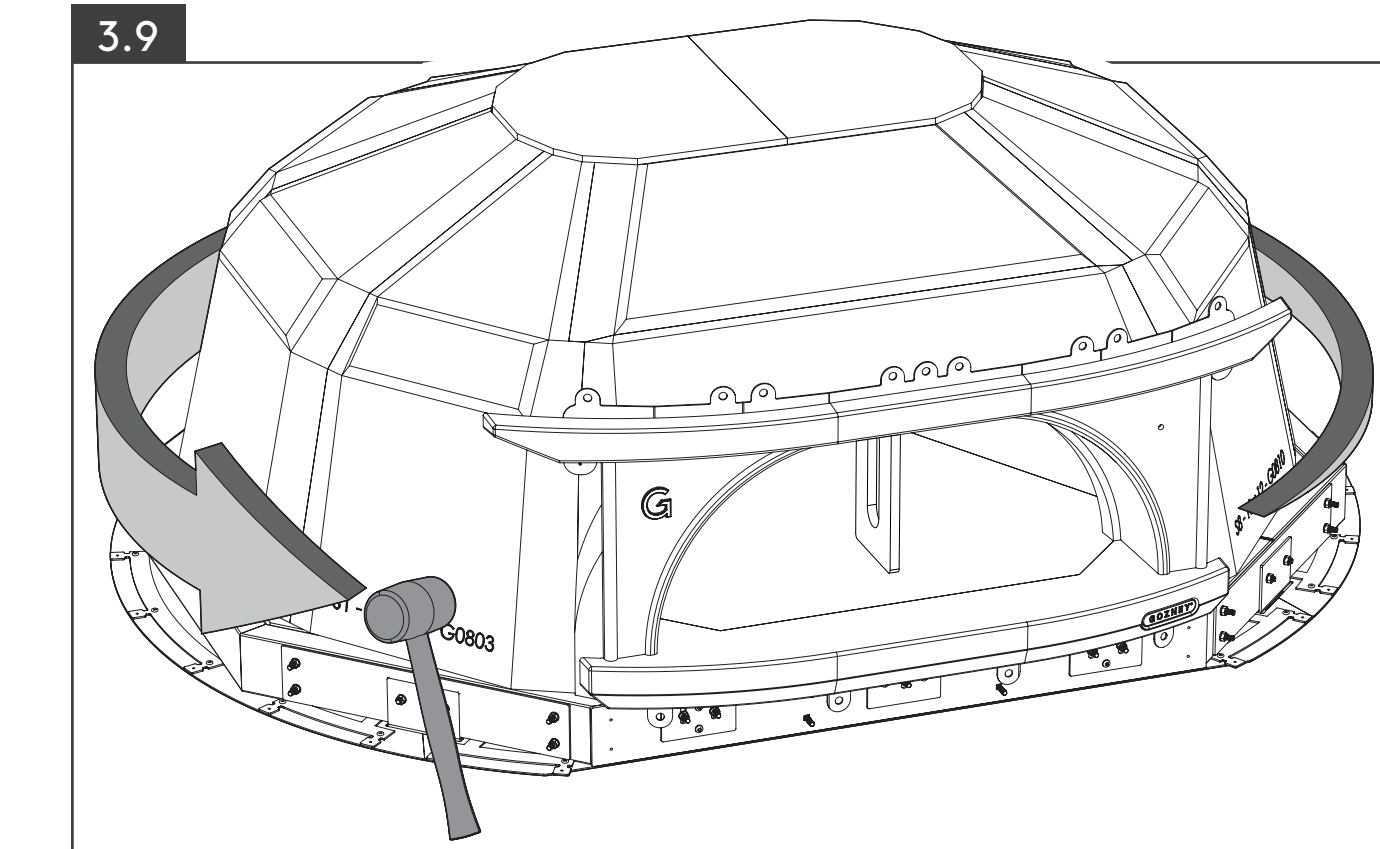
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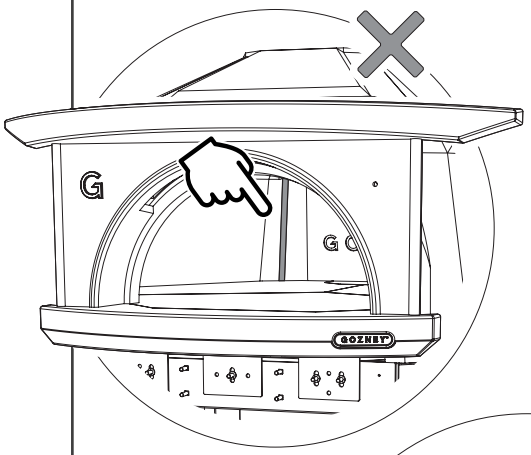


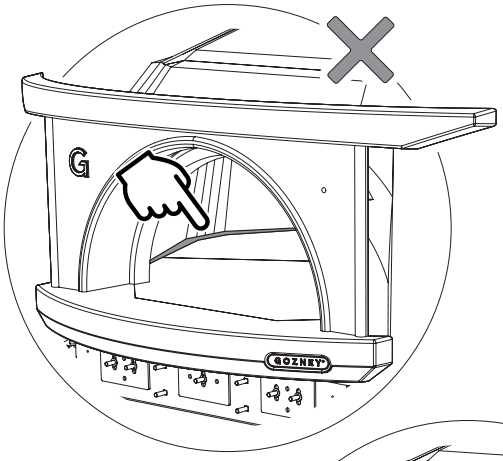
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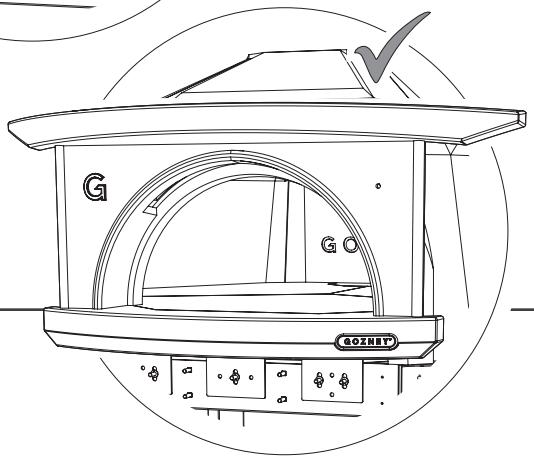
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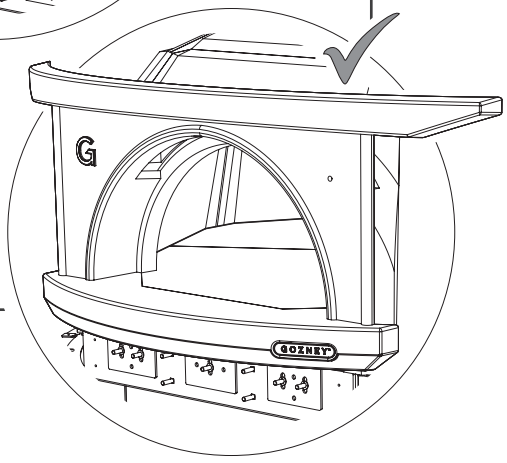
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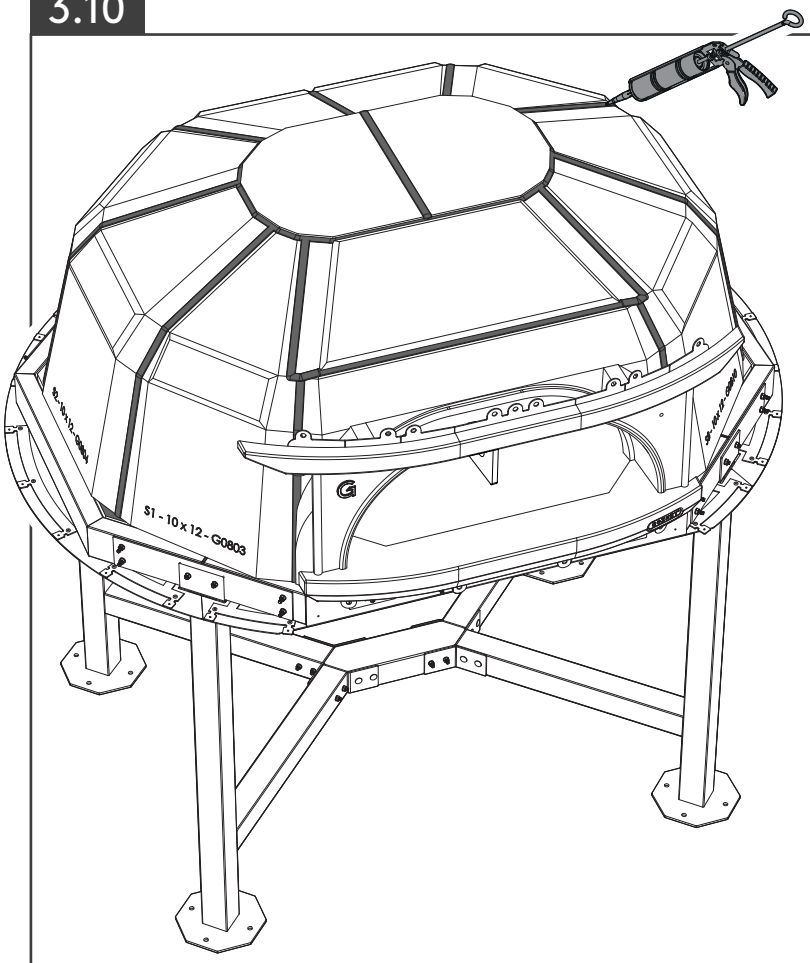


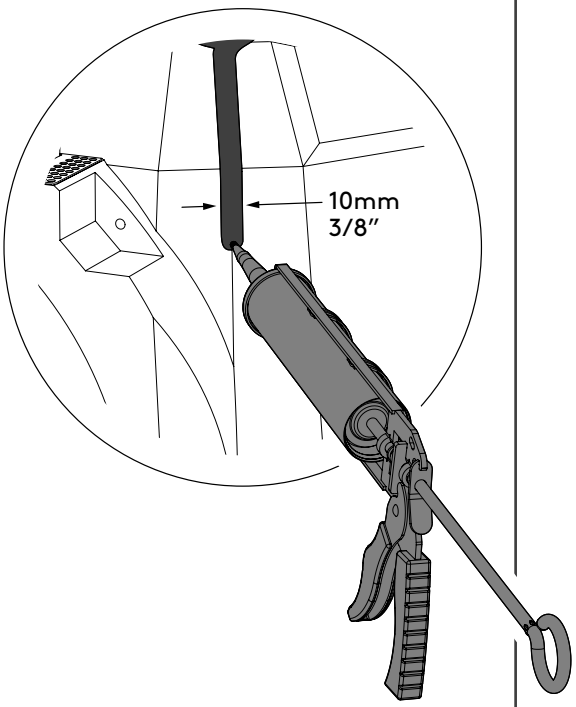


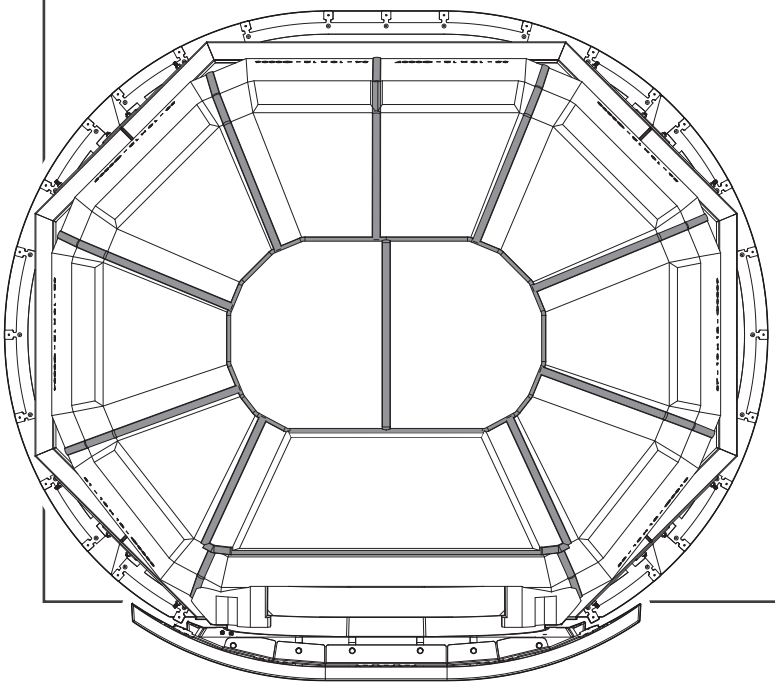


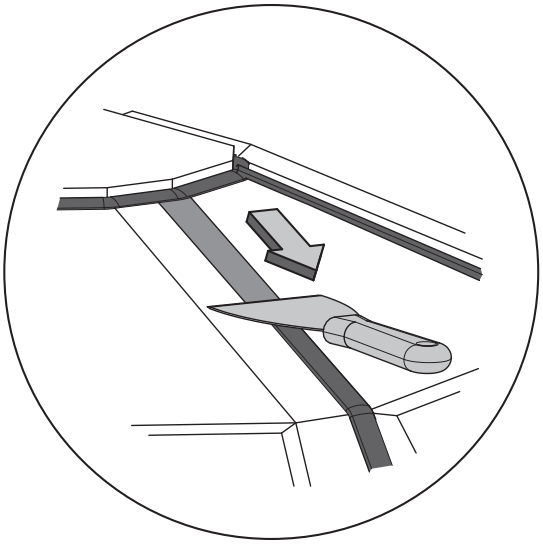


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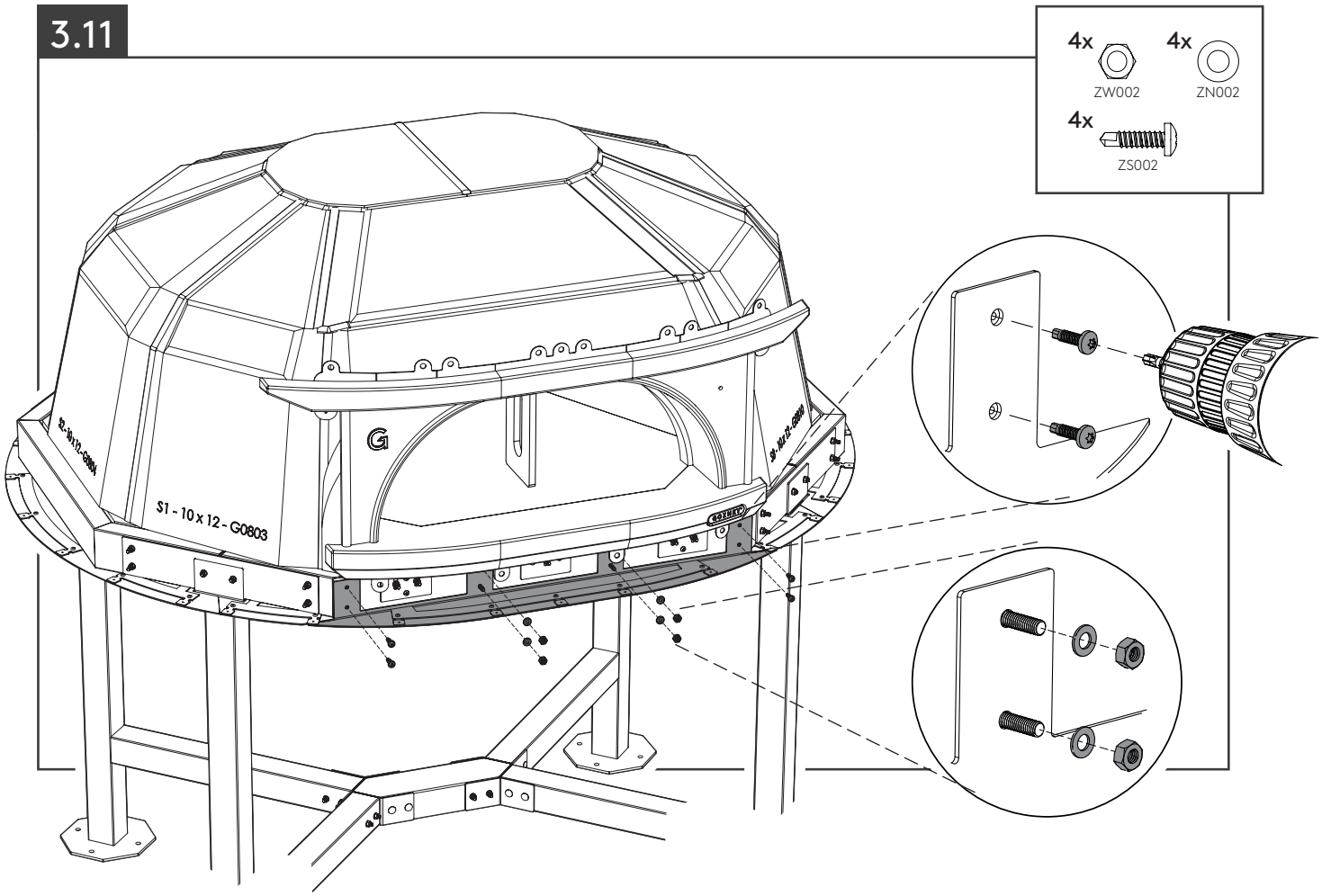




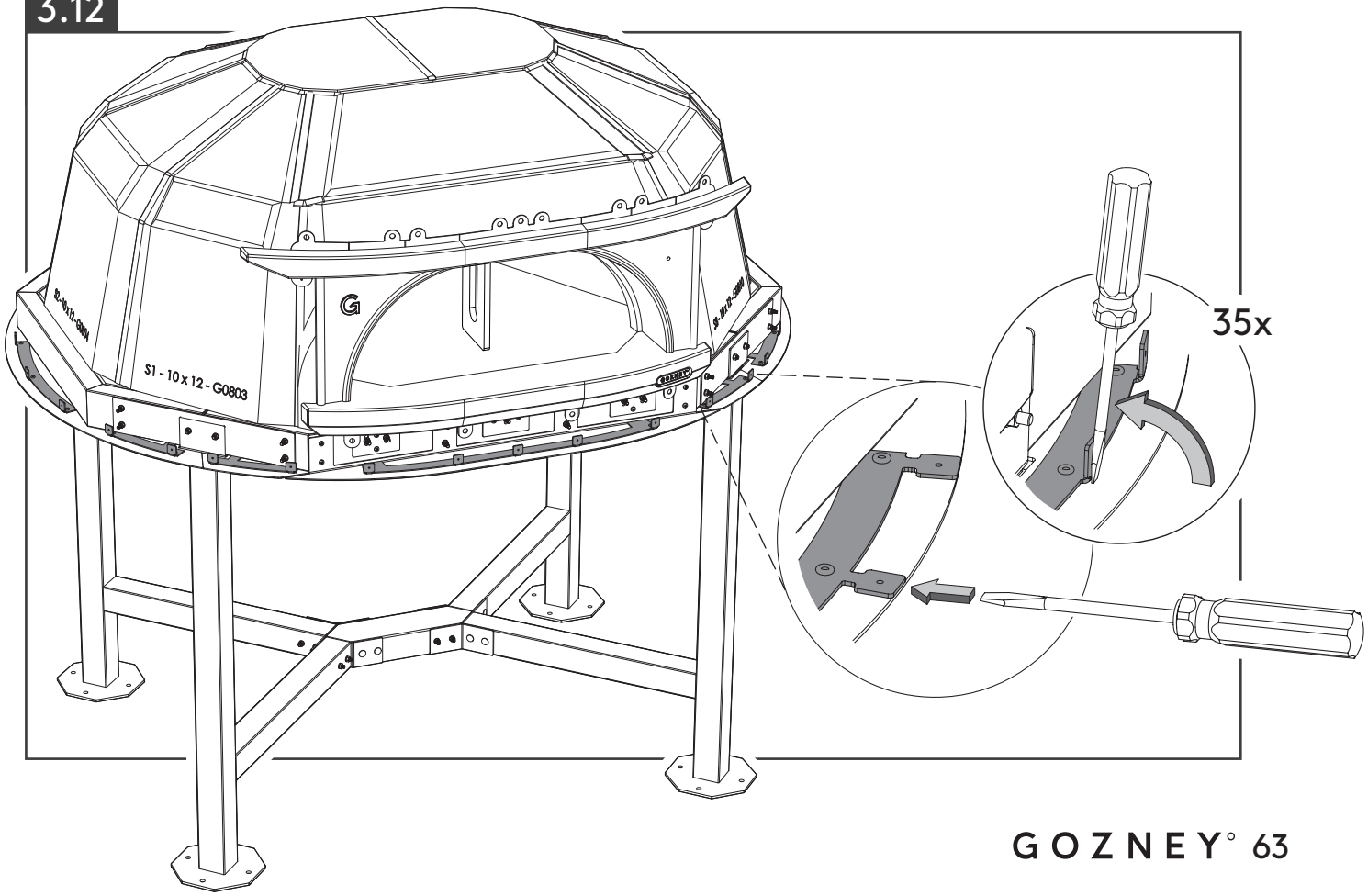
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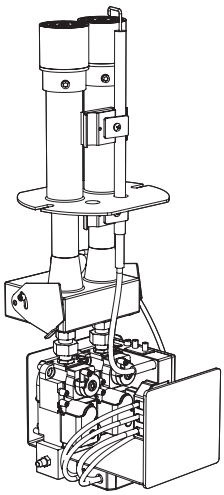
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3.11

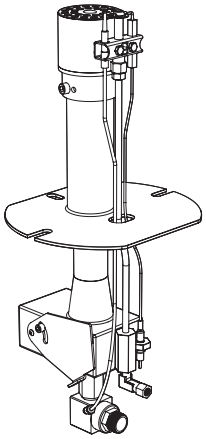


3.12





Electronic Burner 34kW



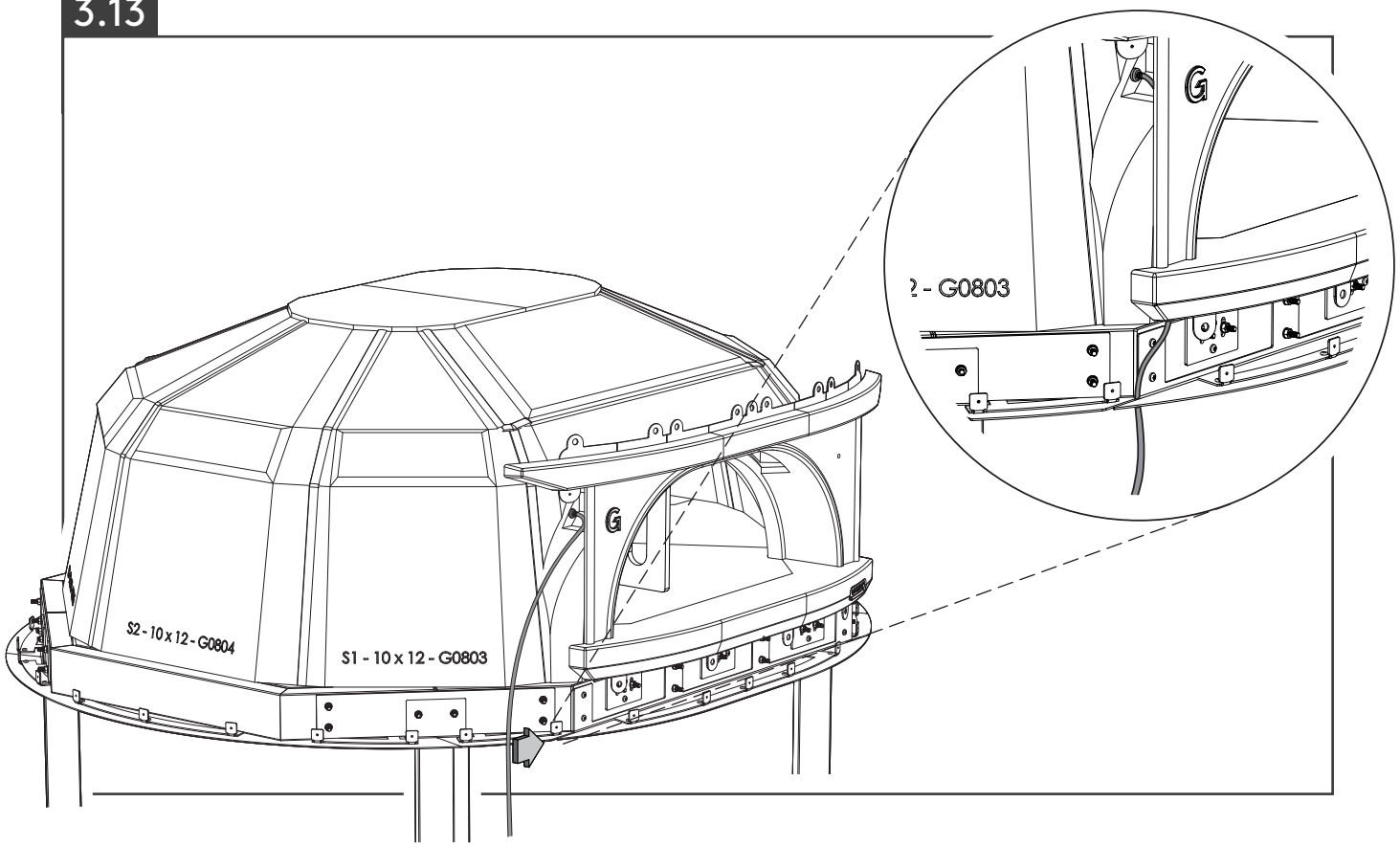
Manual Burner 24kW



3.14

3.14

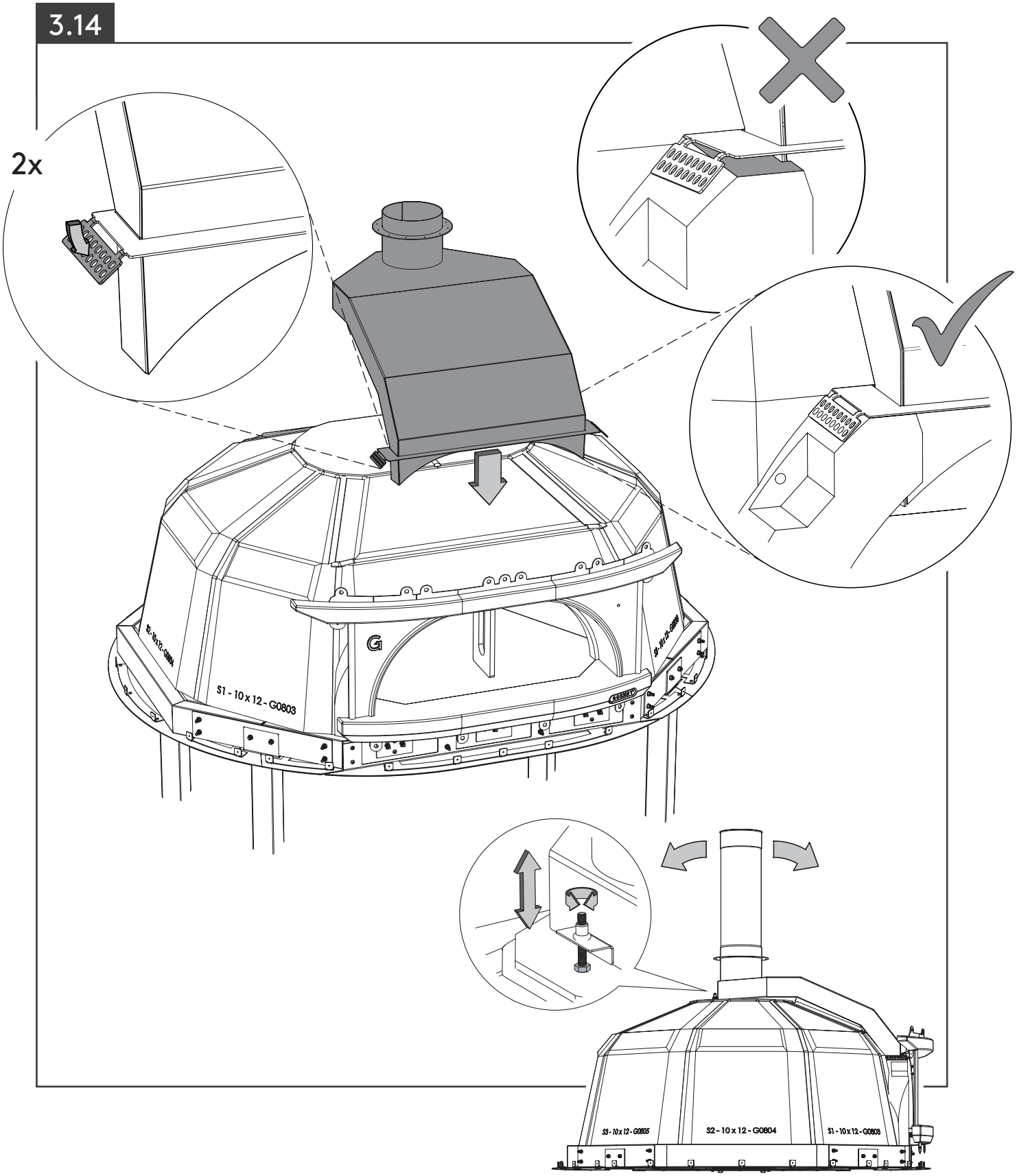
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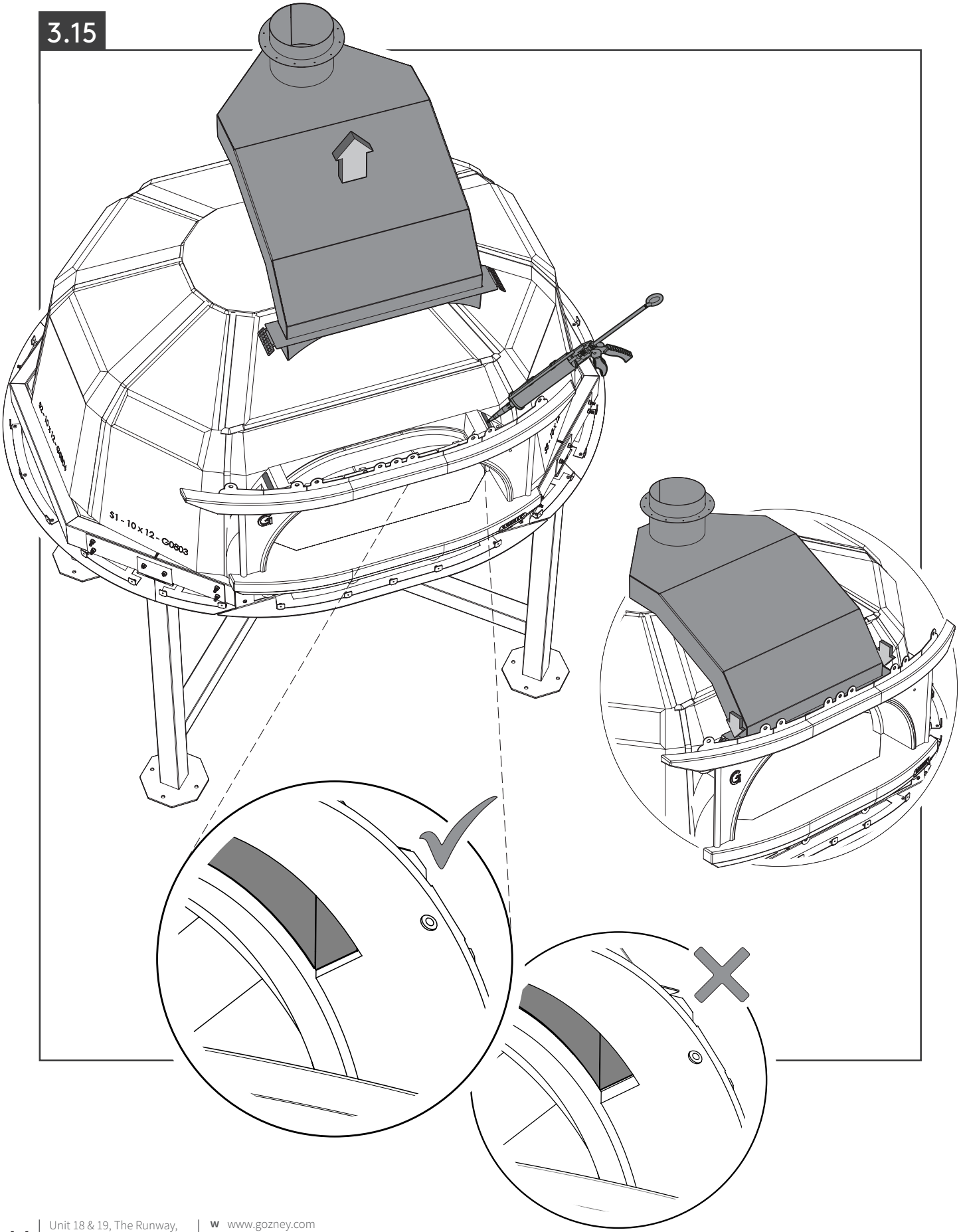
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3.14


2x
S1 - 10 x 12 - G0803
S3 - 10 x 12 - G0805
S2 - 10 x 12 - G0804
S1 - 10 x 12 - G0803

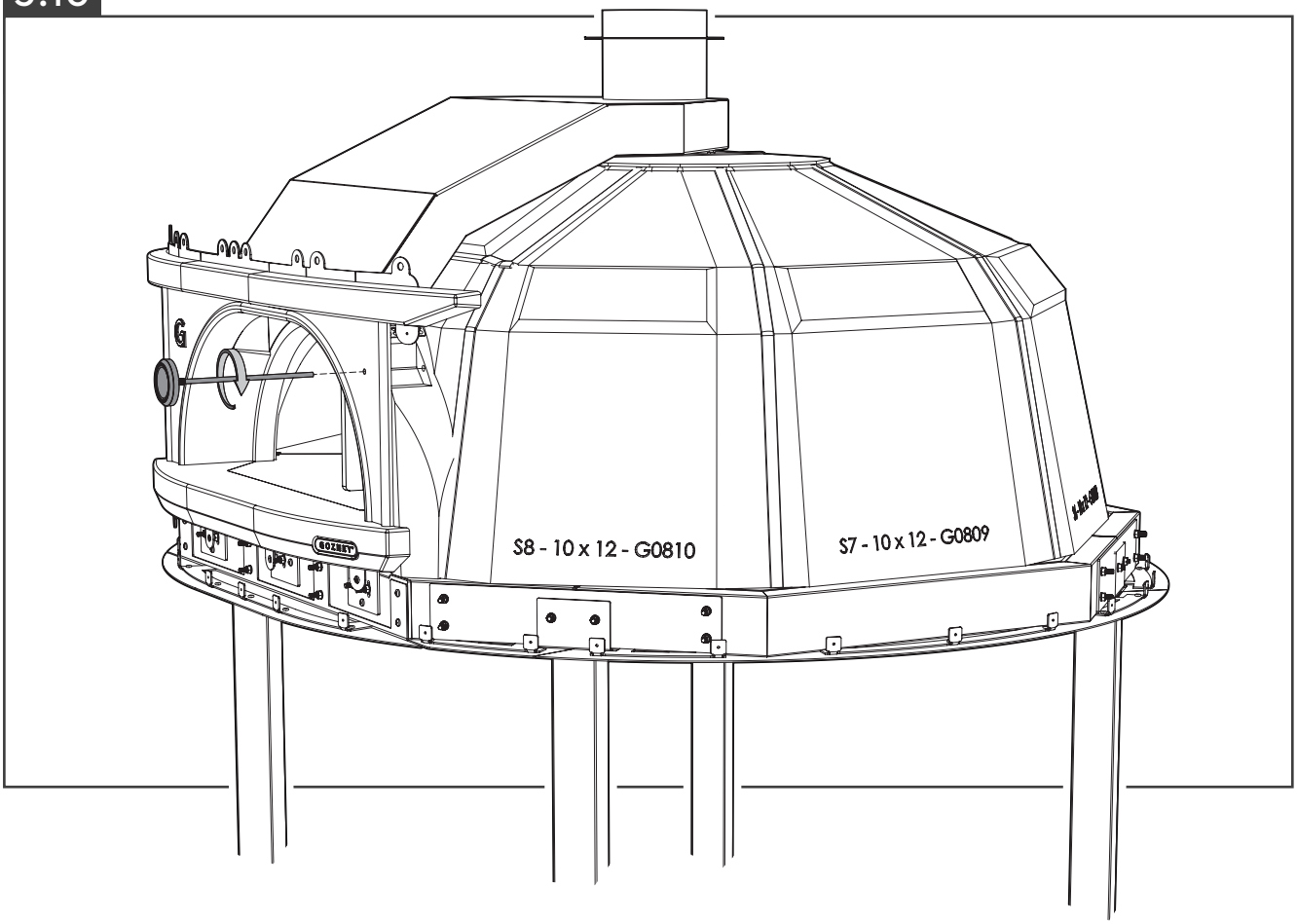
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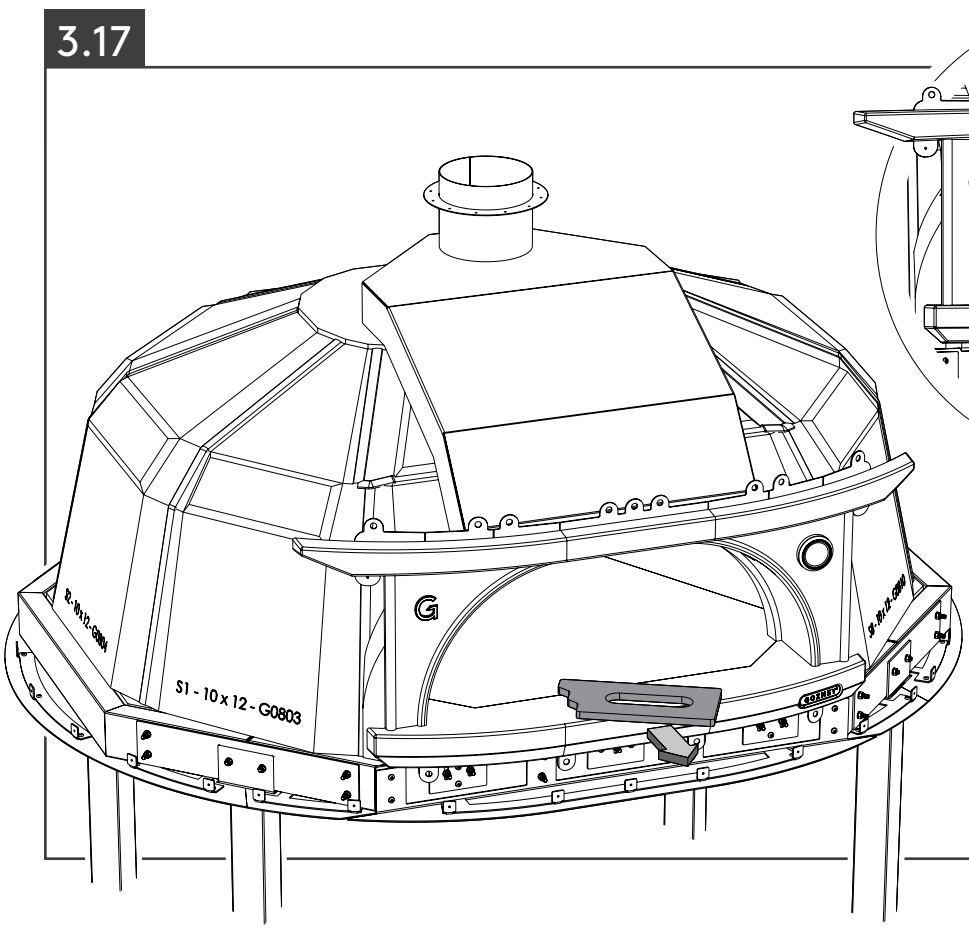
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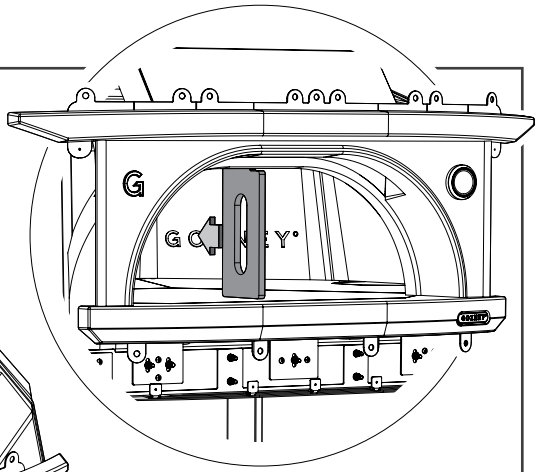
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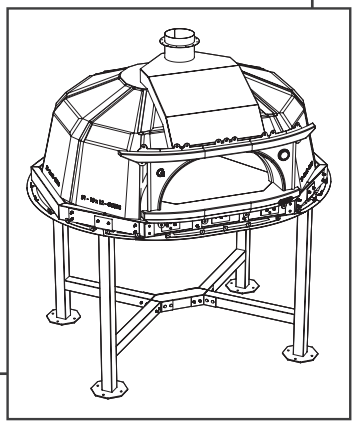
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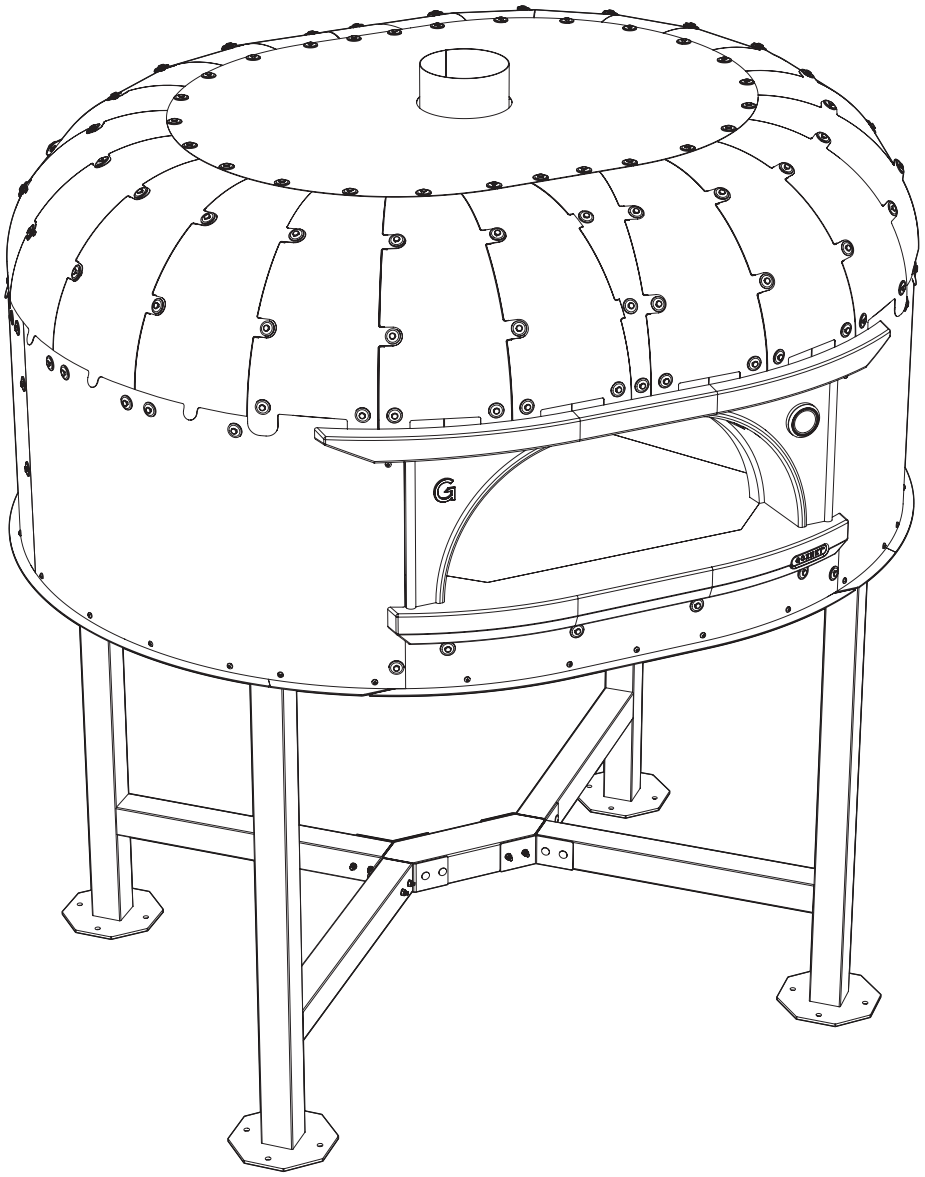
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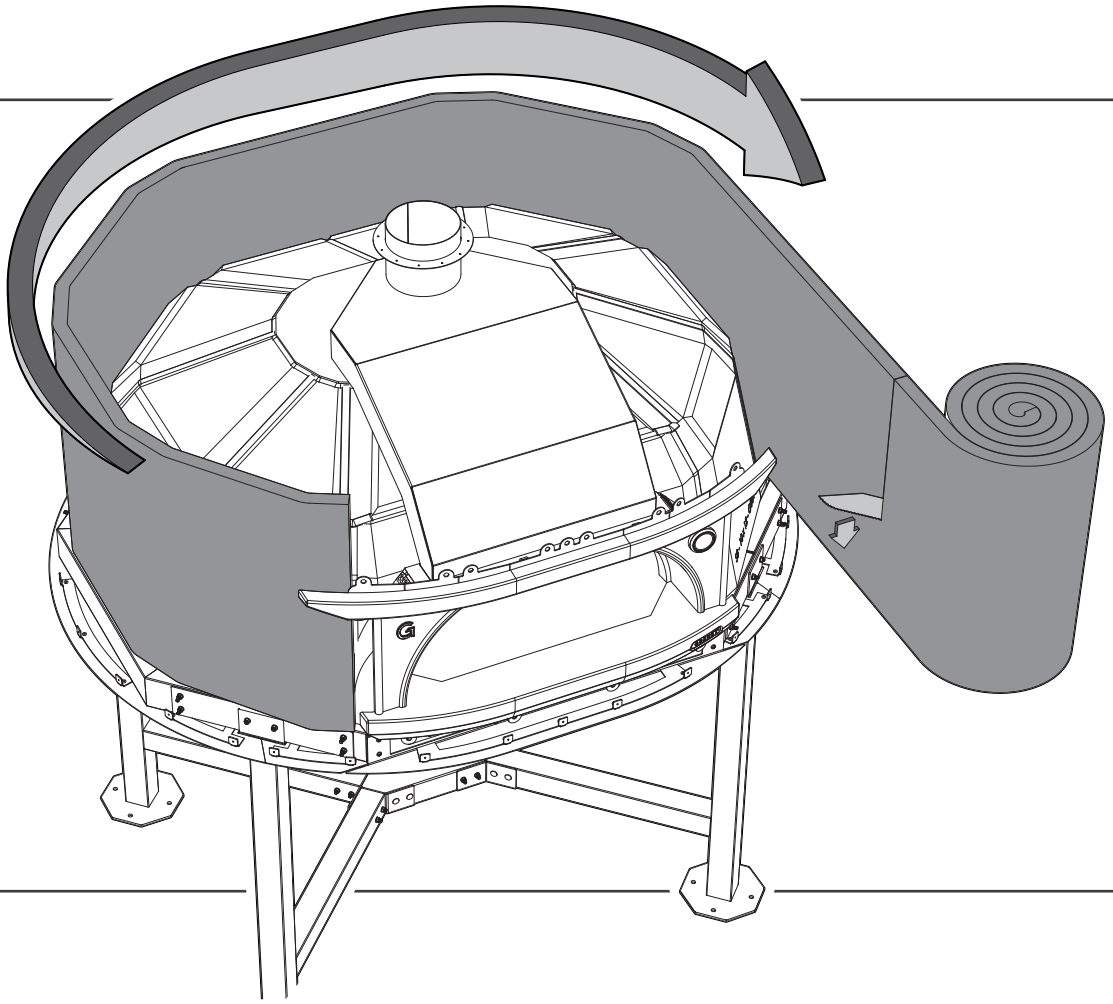
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Insulation and Mesh



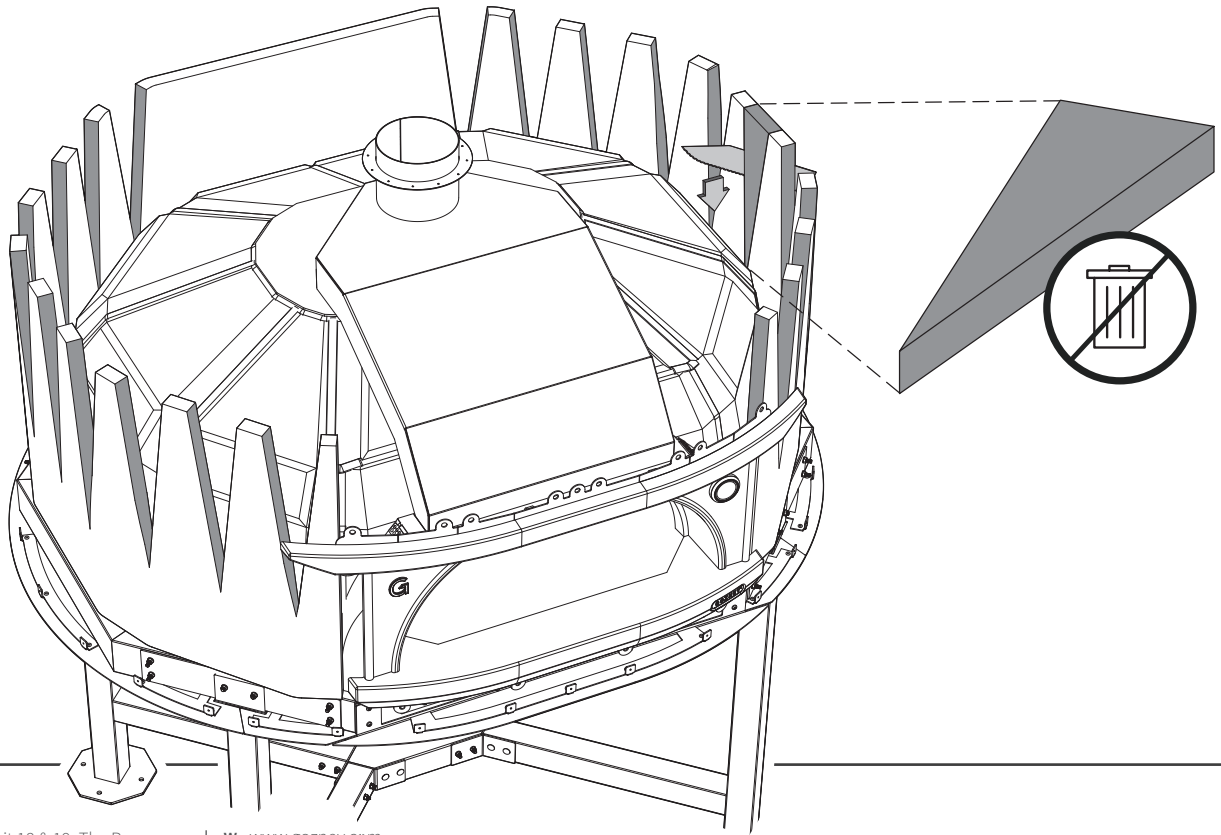
Isolierung und Mesh
Aislamiento y malla
Isolamento e maglia
Isolation et Mesh



4.1



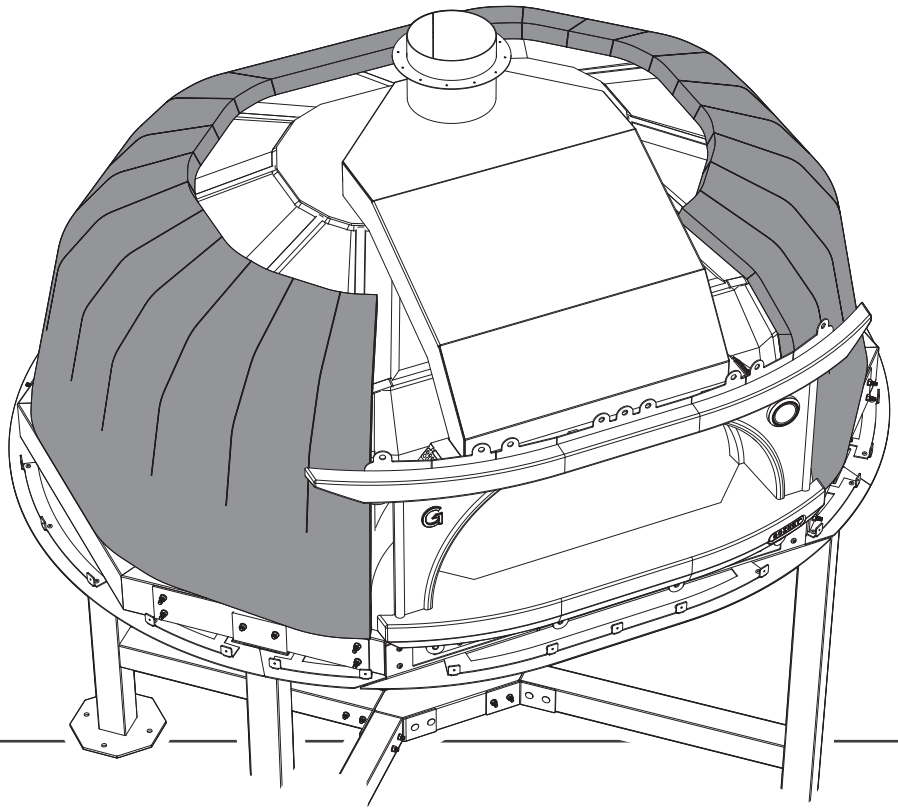
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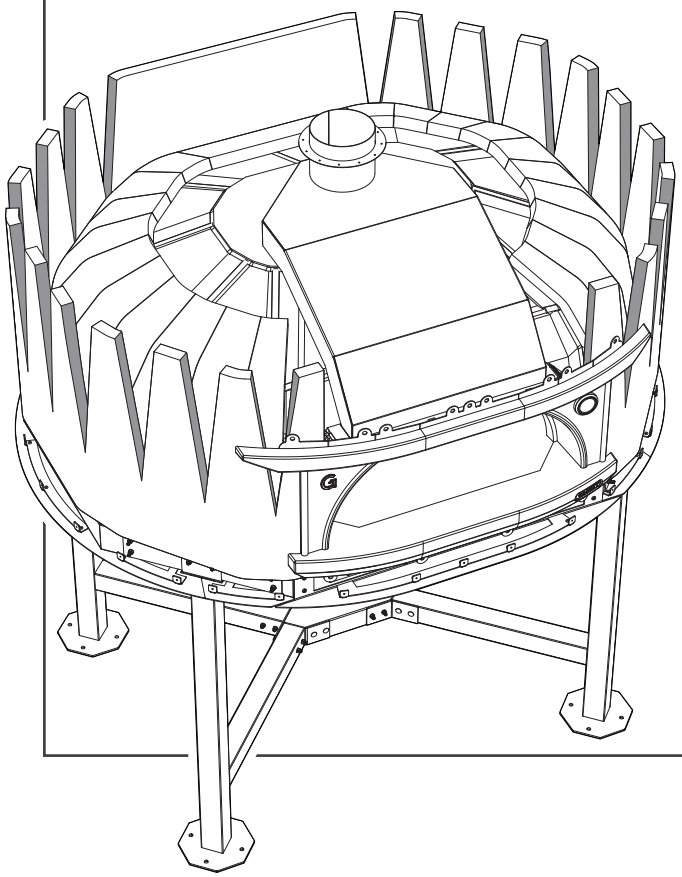
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4.3

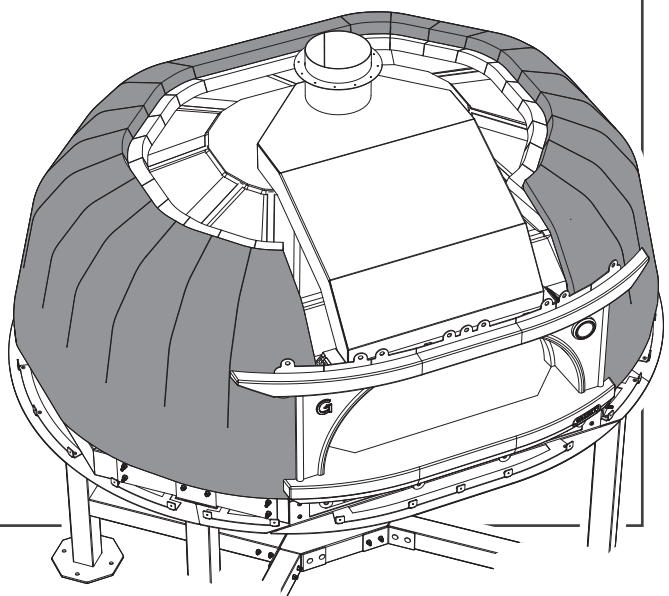


Layer 1
Schicht 1
Capa 1
Strato 1
Couche 1

4.4

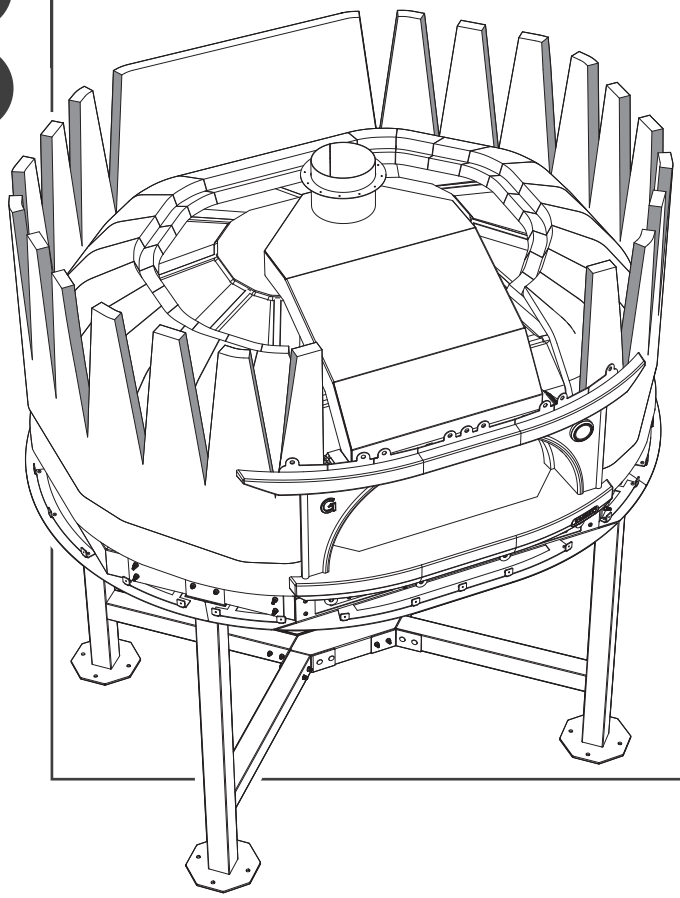


Layer 2
Schicht 2
Capa 2
Strato 2
Couche 2

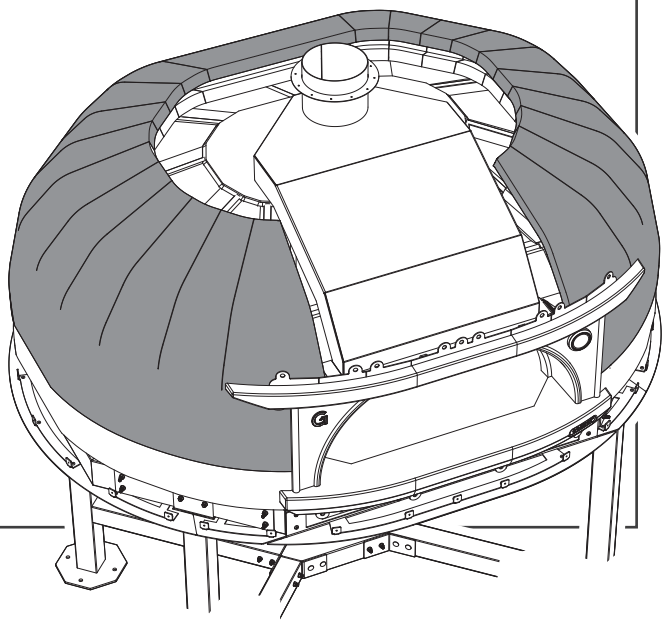


4.1 → 4.3

4.5

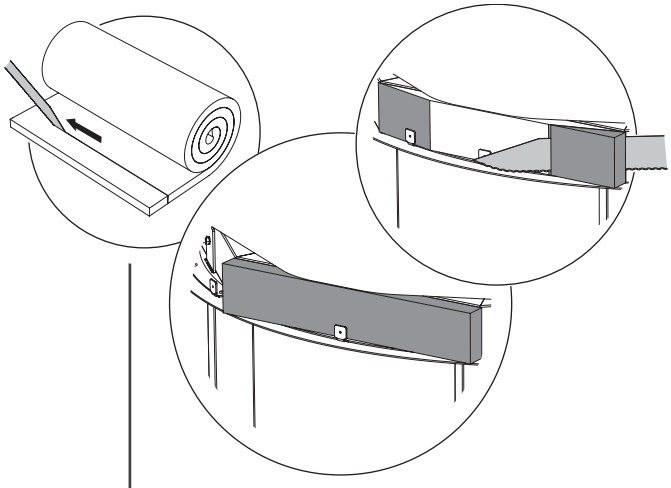


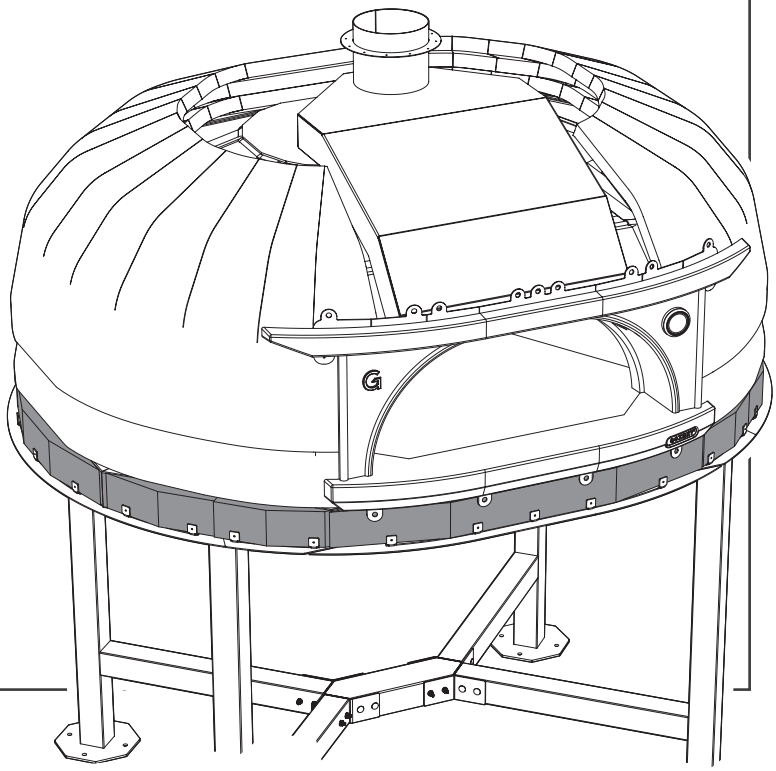
Layer 3
Schicht 3
Capa 3
Strato 3
Couche 3



4.1 → 4.3

4.6



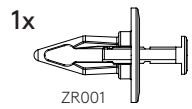


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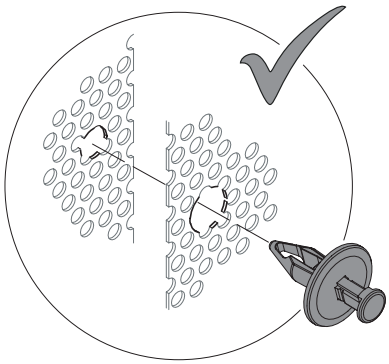
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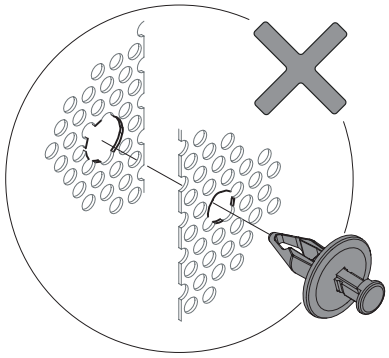
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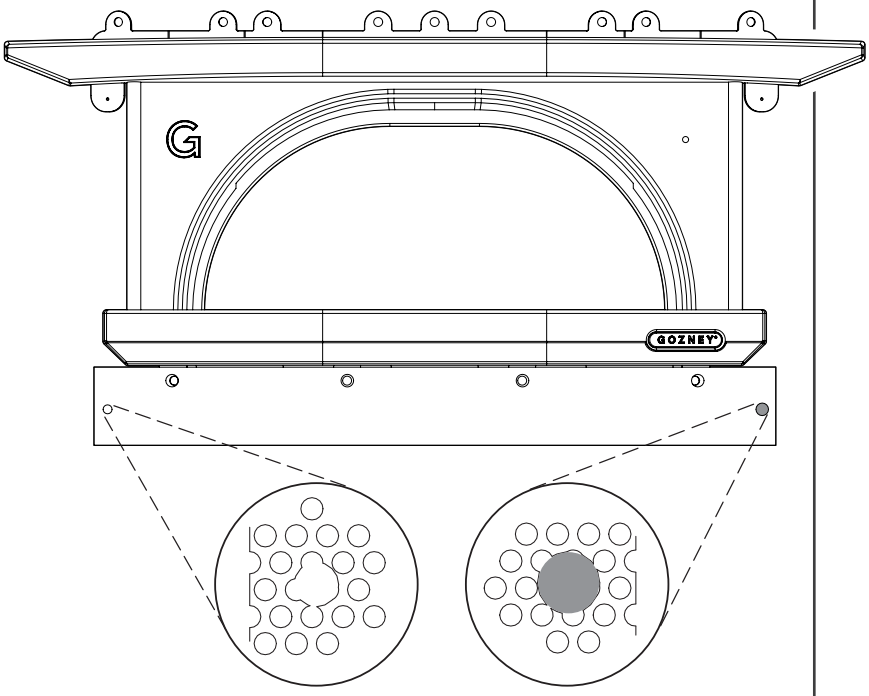
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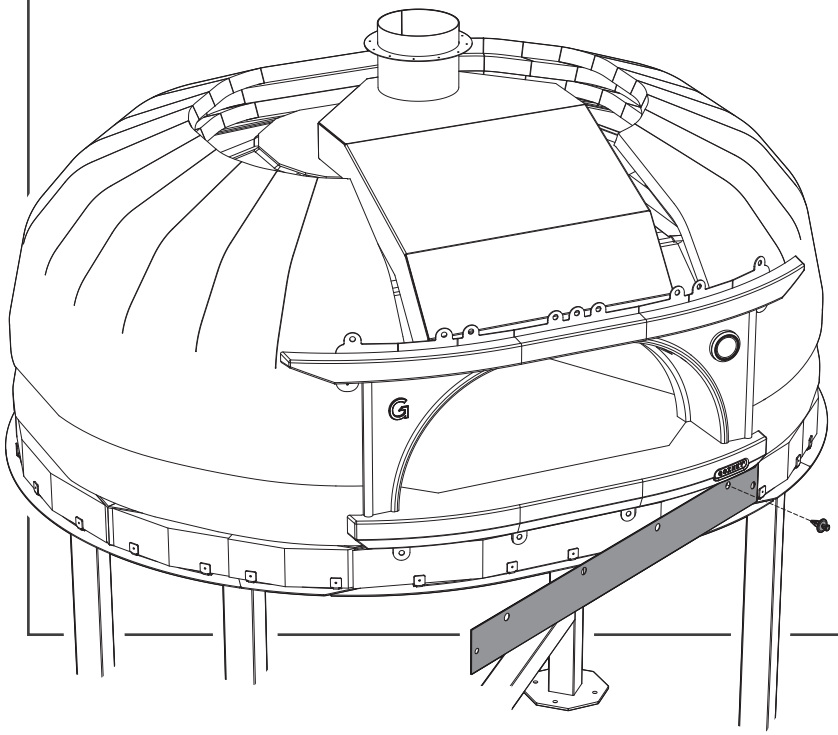


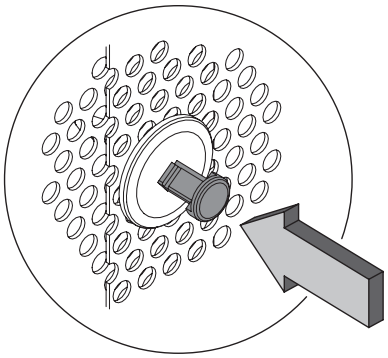
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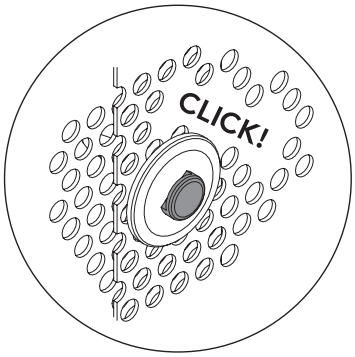




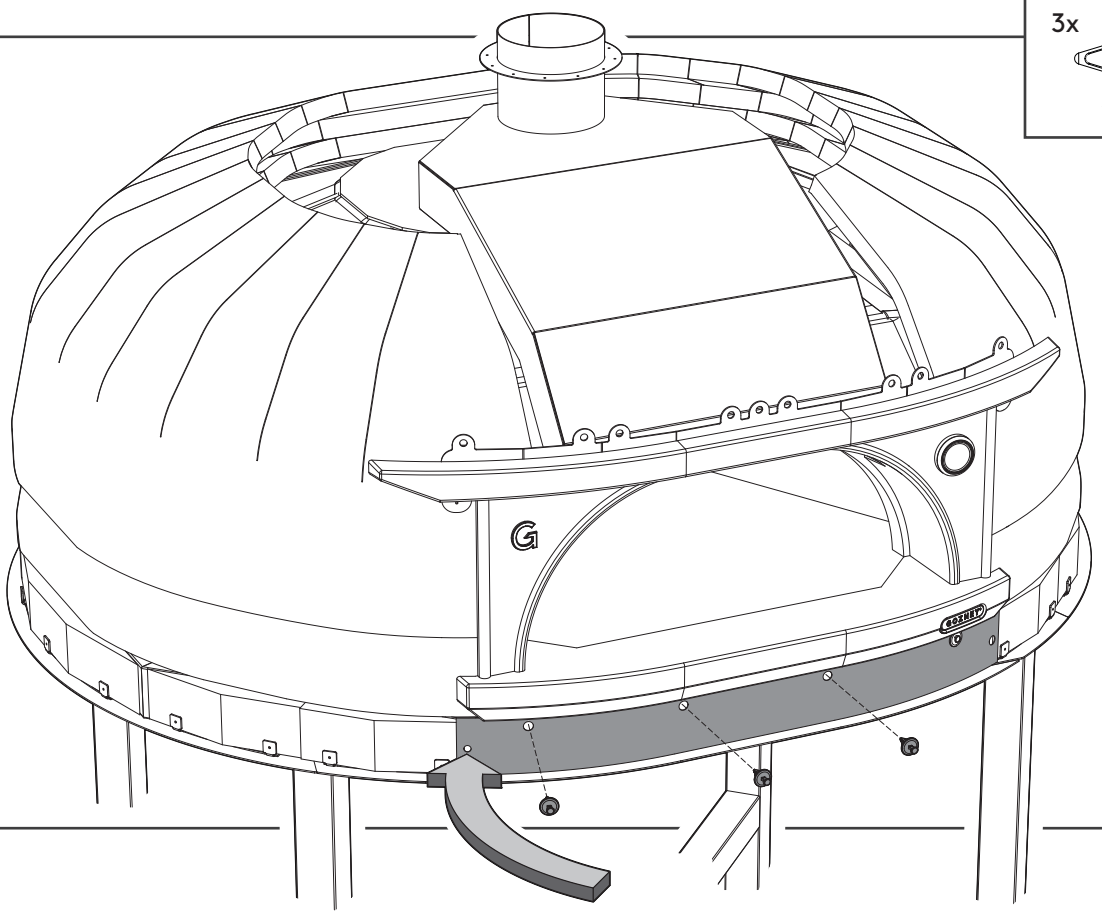




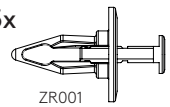




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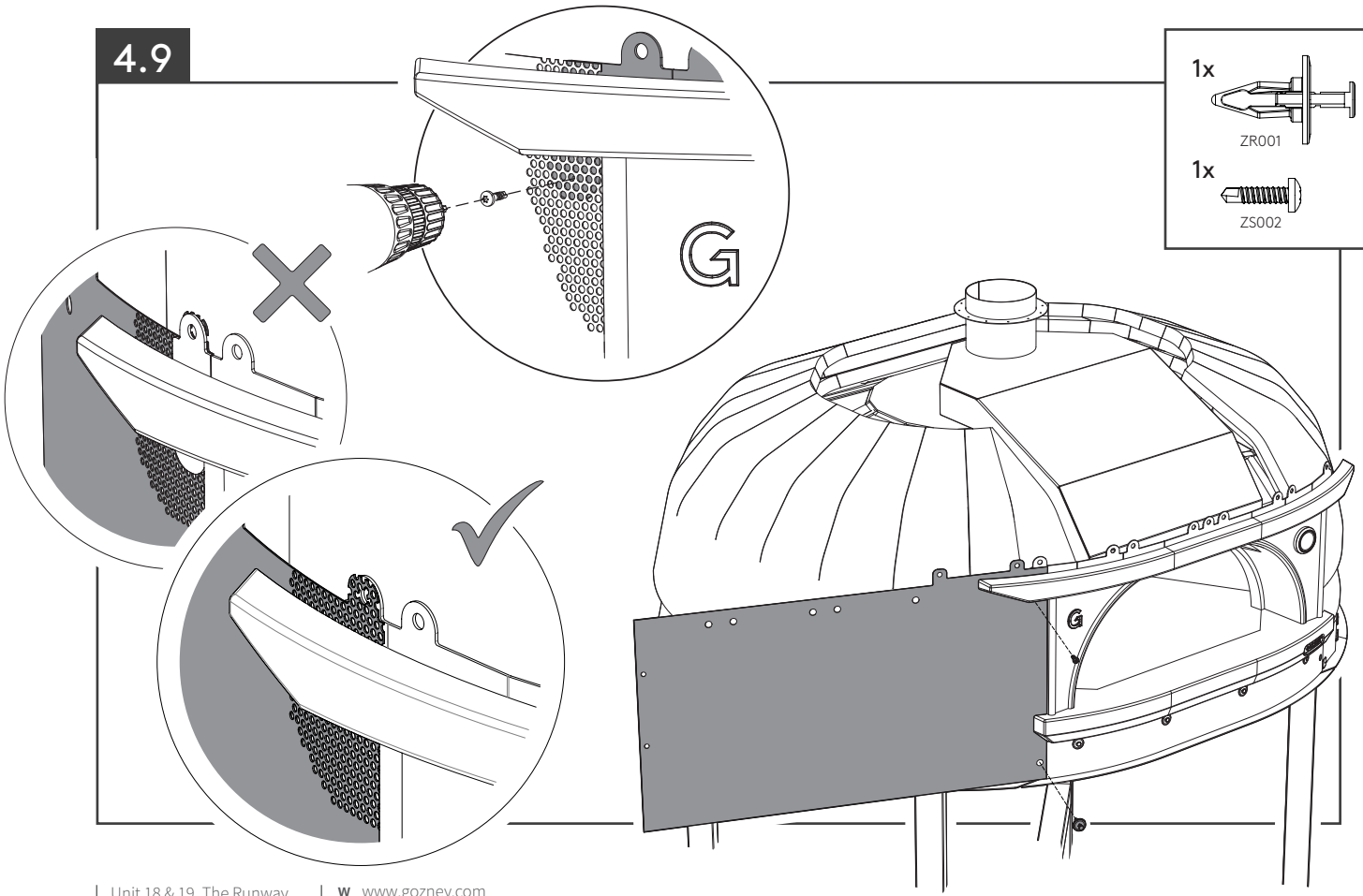


3x



ZR001

4.9



1x

ZR001

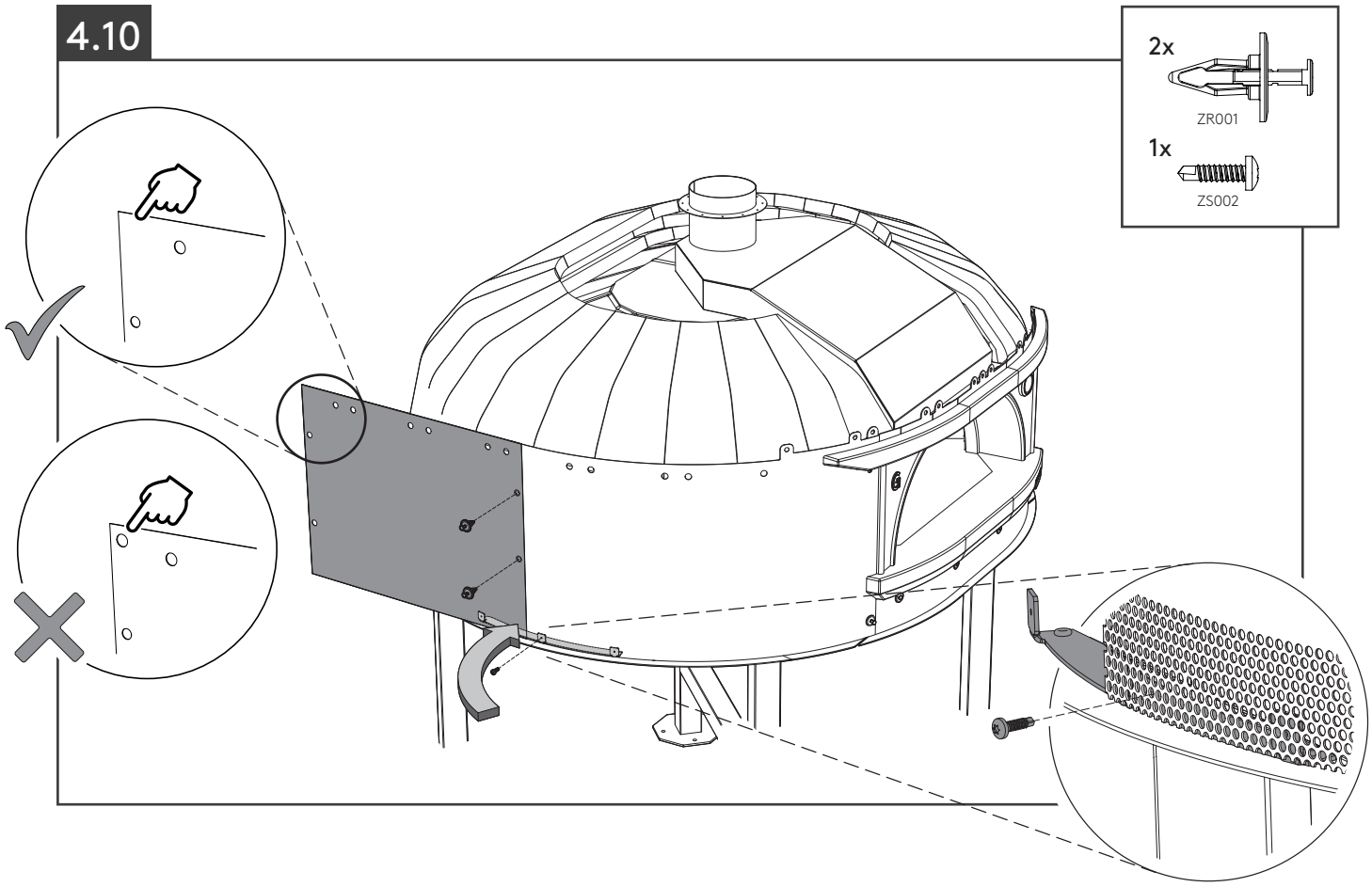
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ZS002

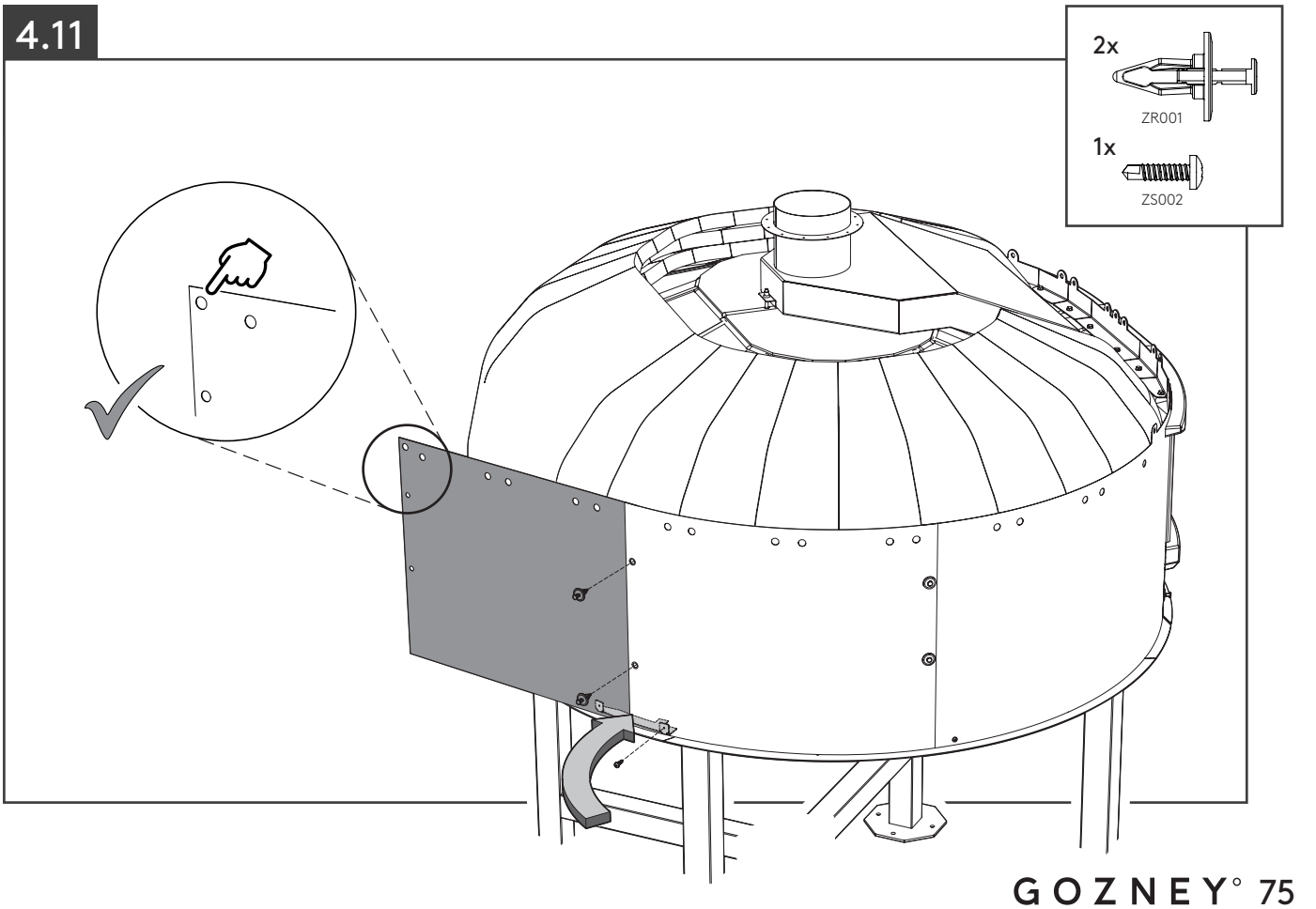
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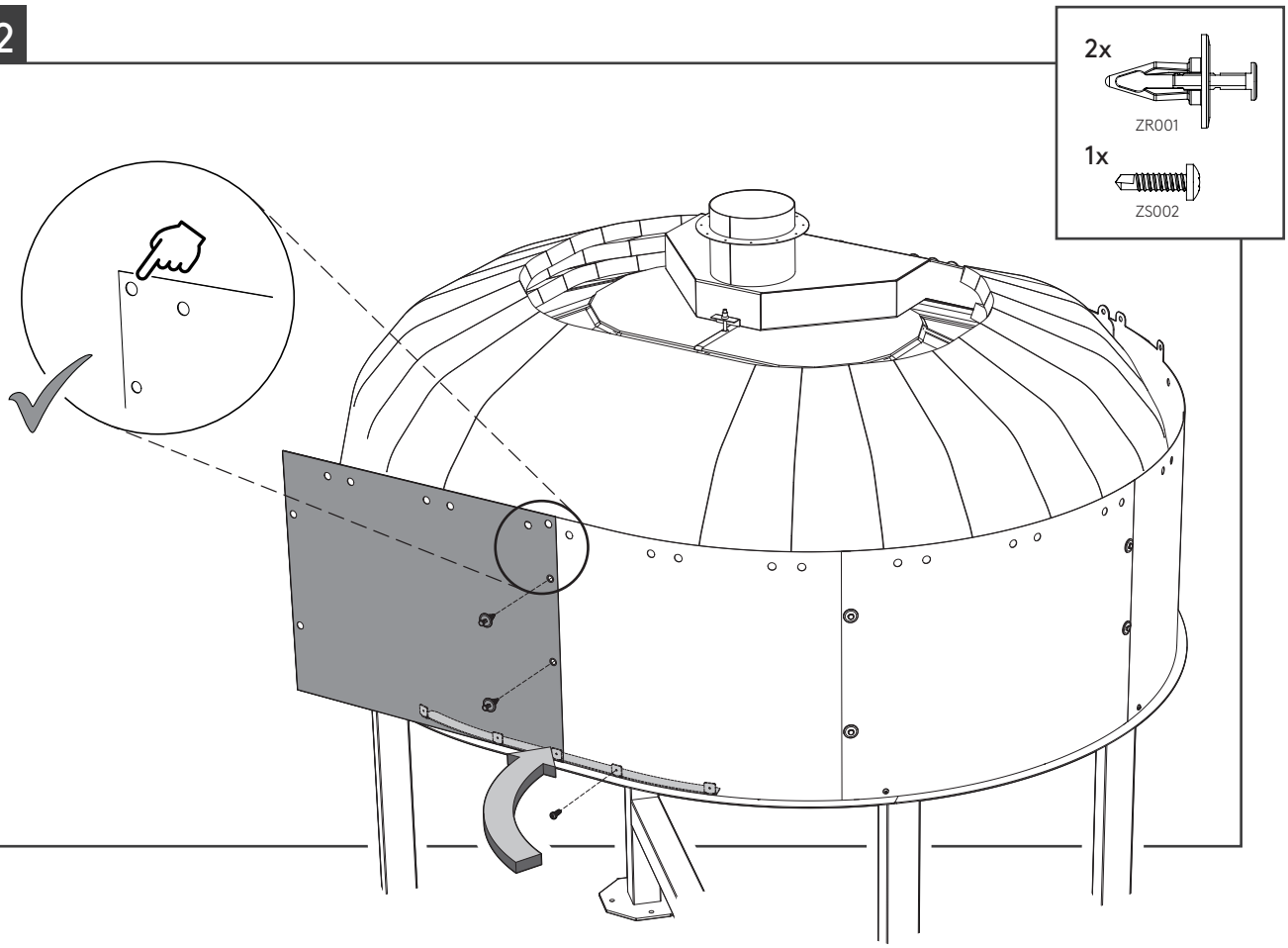
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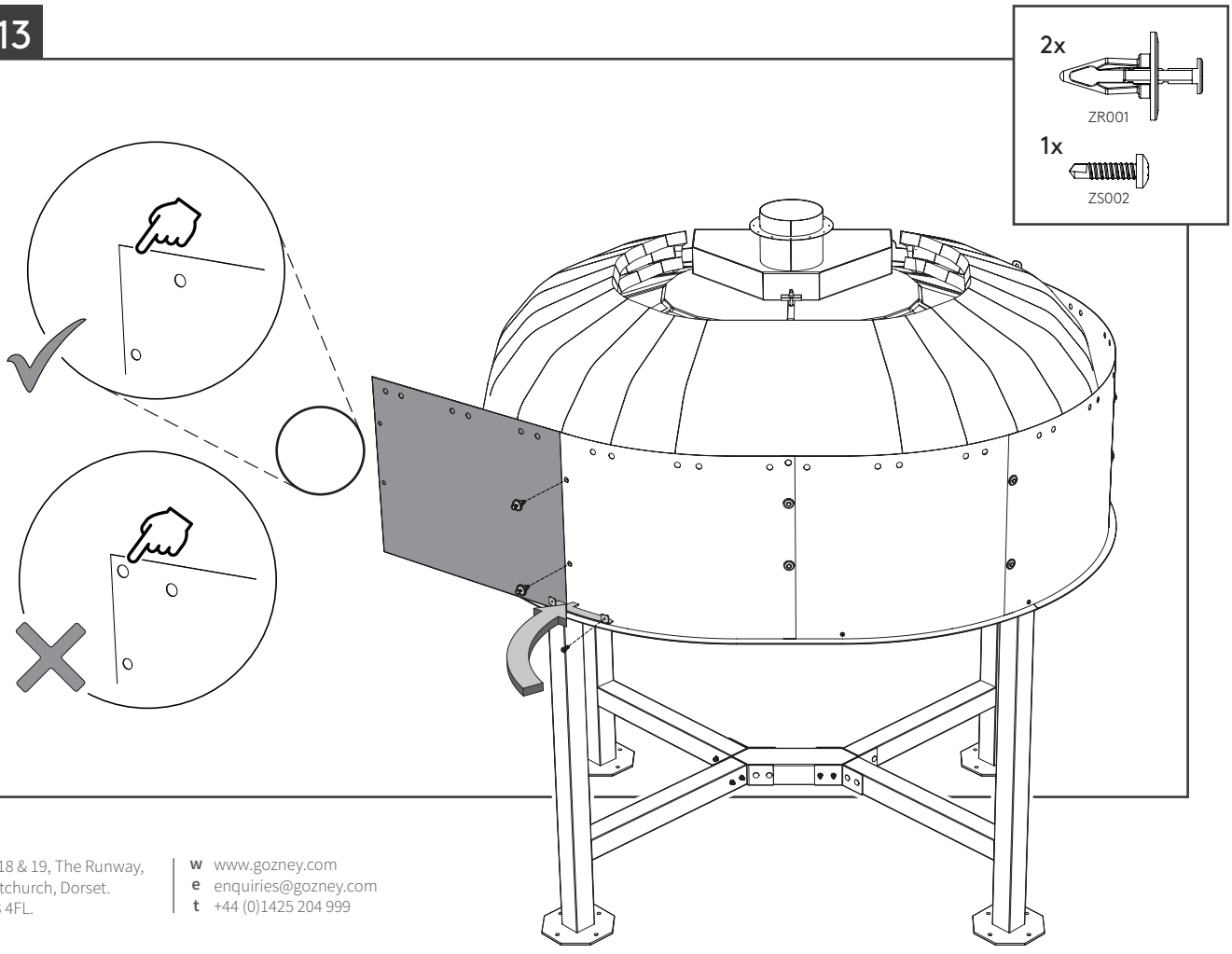
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4.12



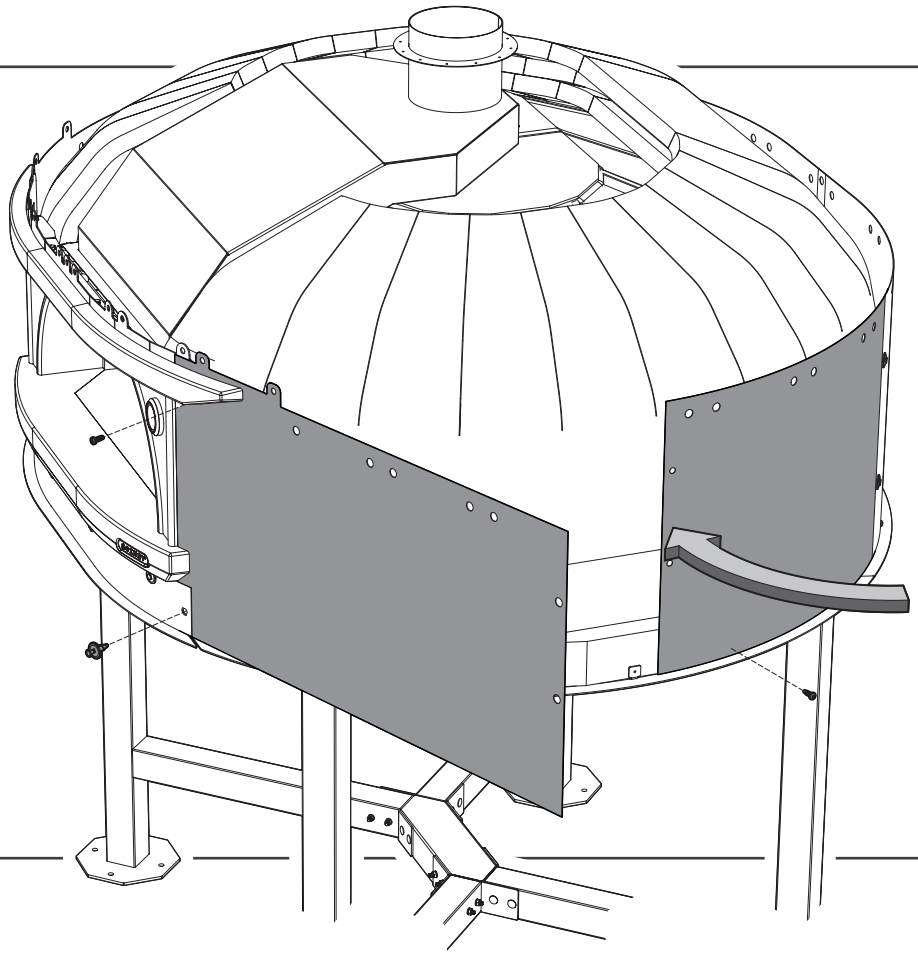
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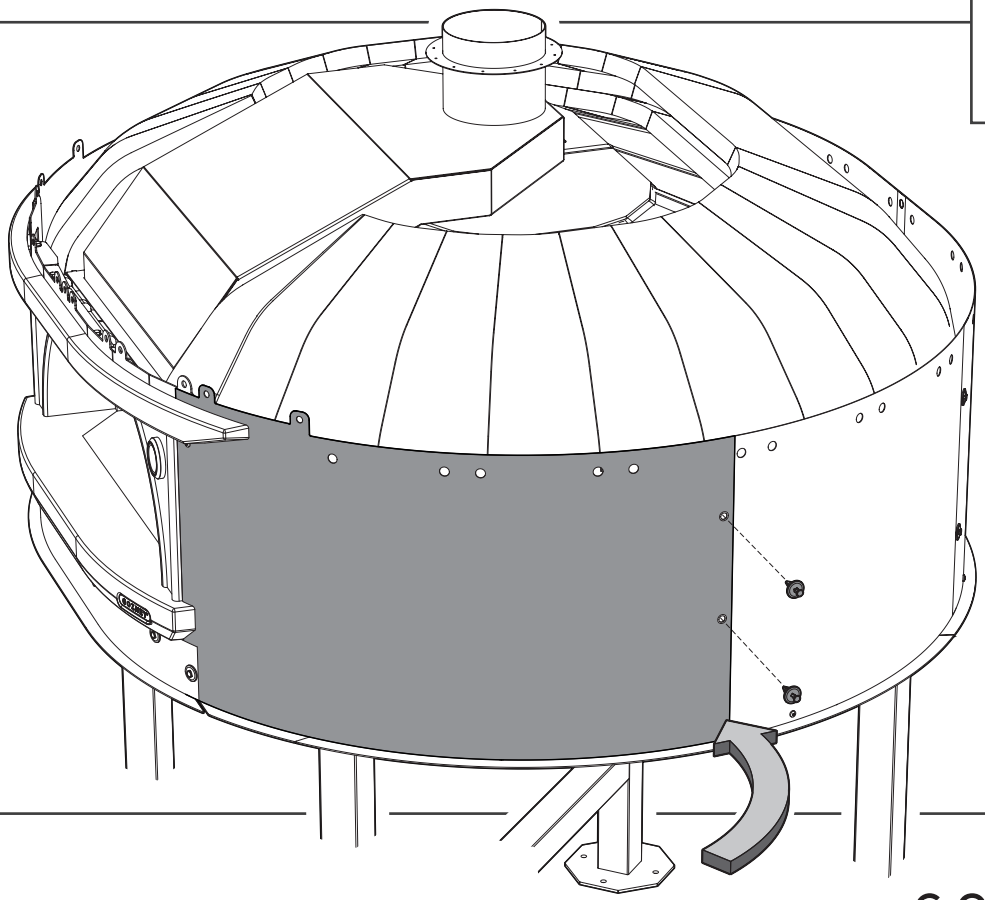
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4.14



1x
ZR001
2x
ZS002

4.15

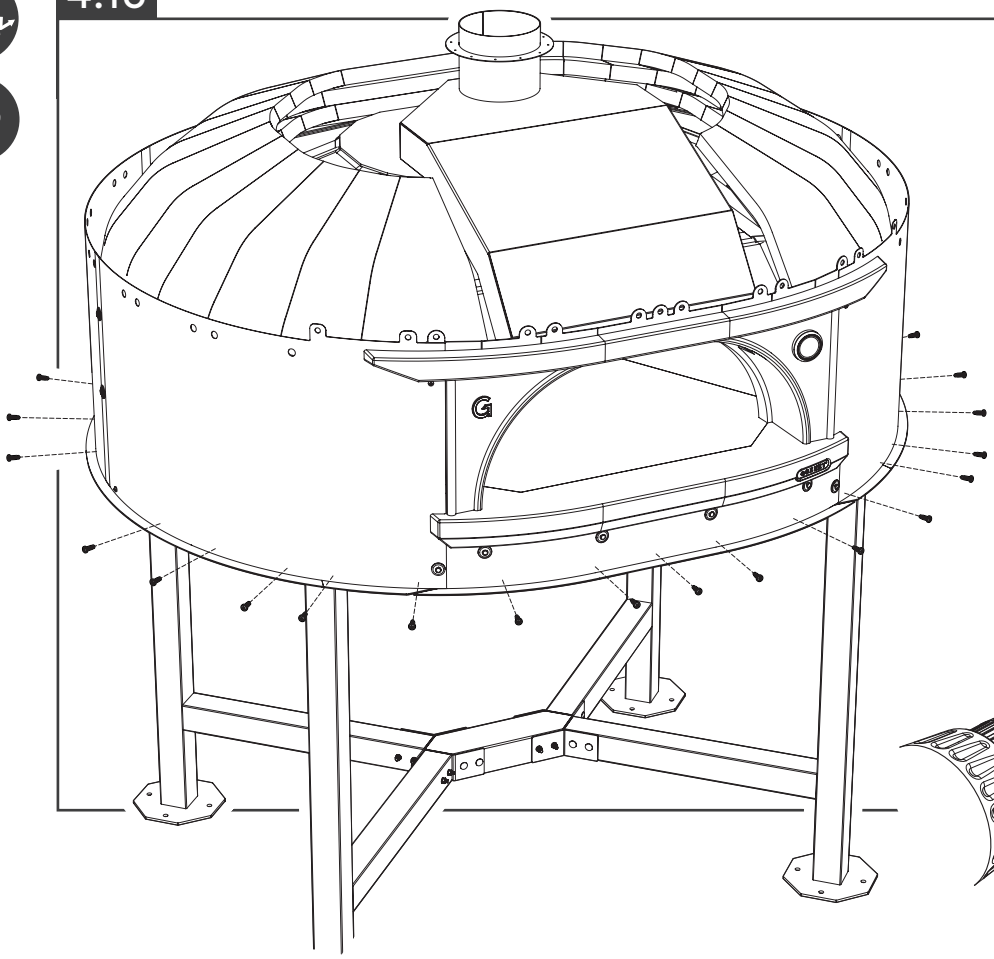


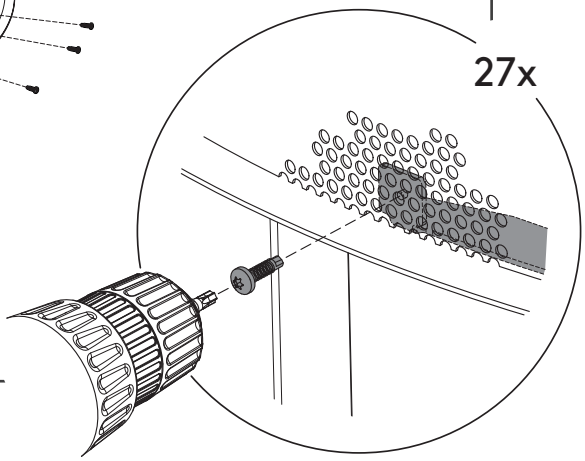
2x
ZR001

4.16

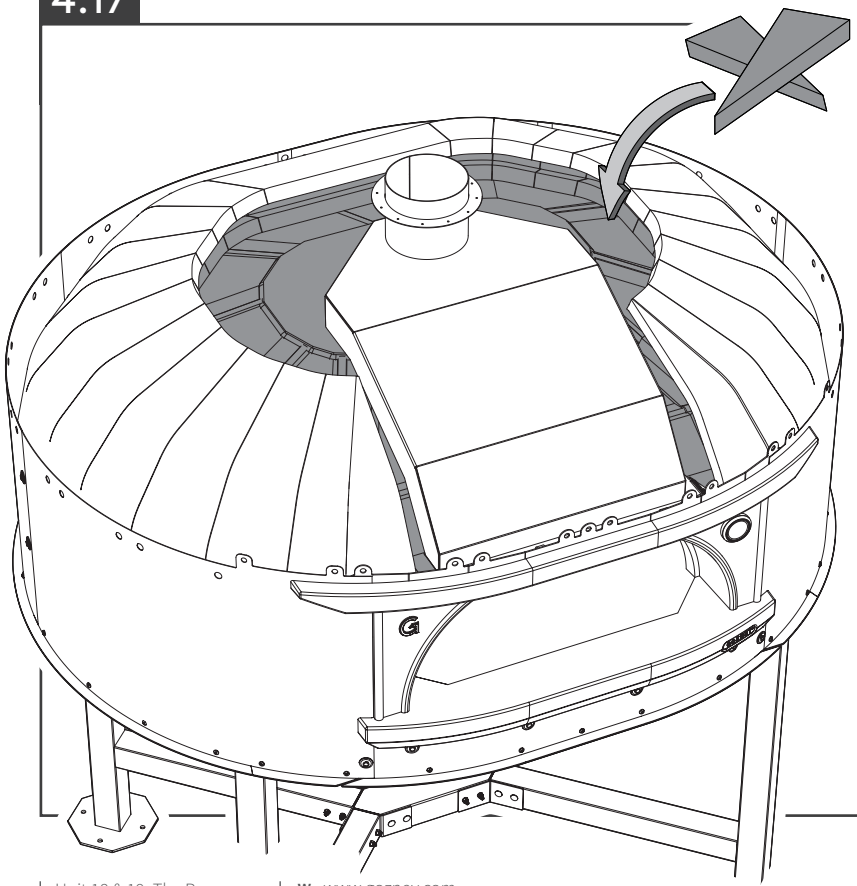
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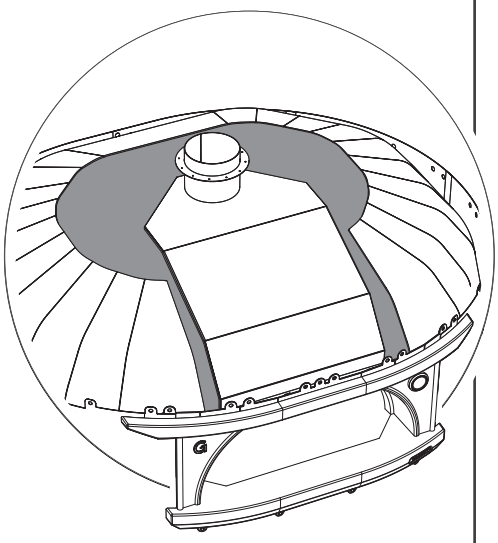
ZS002





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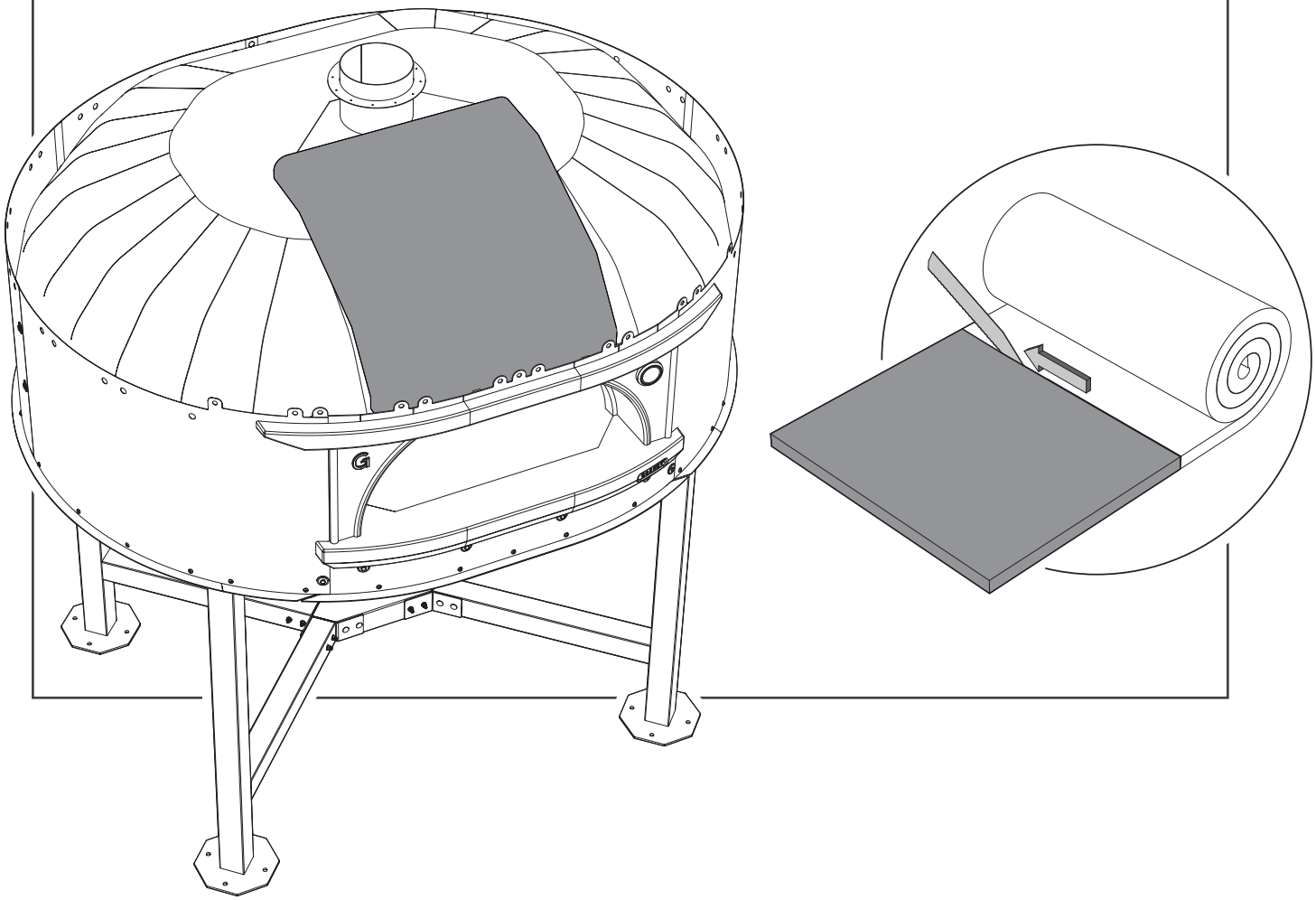




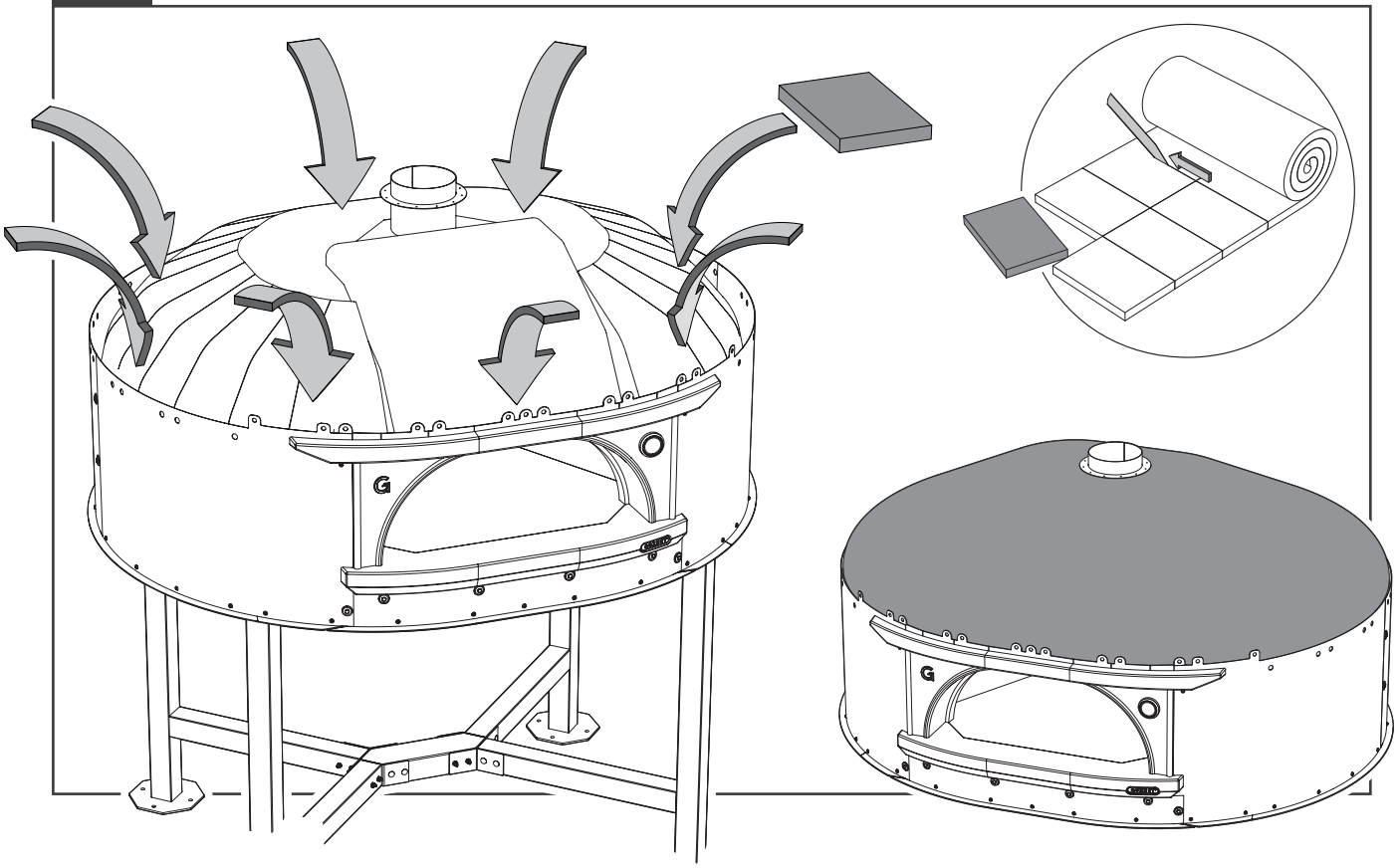
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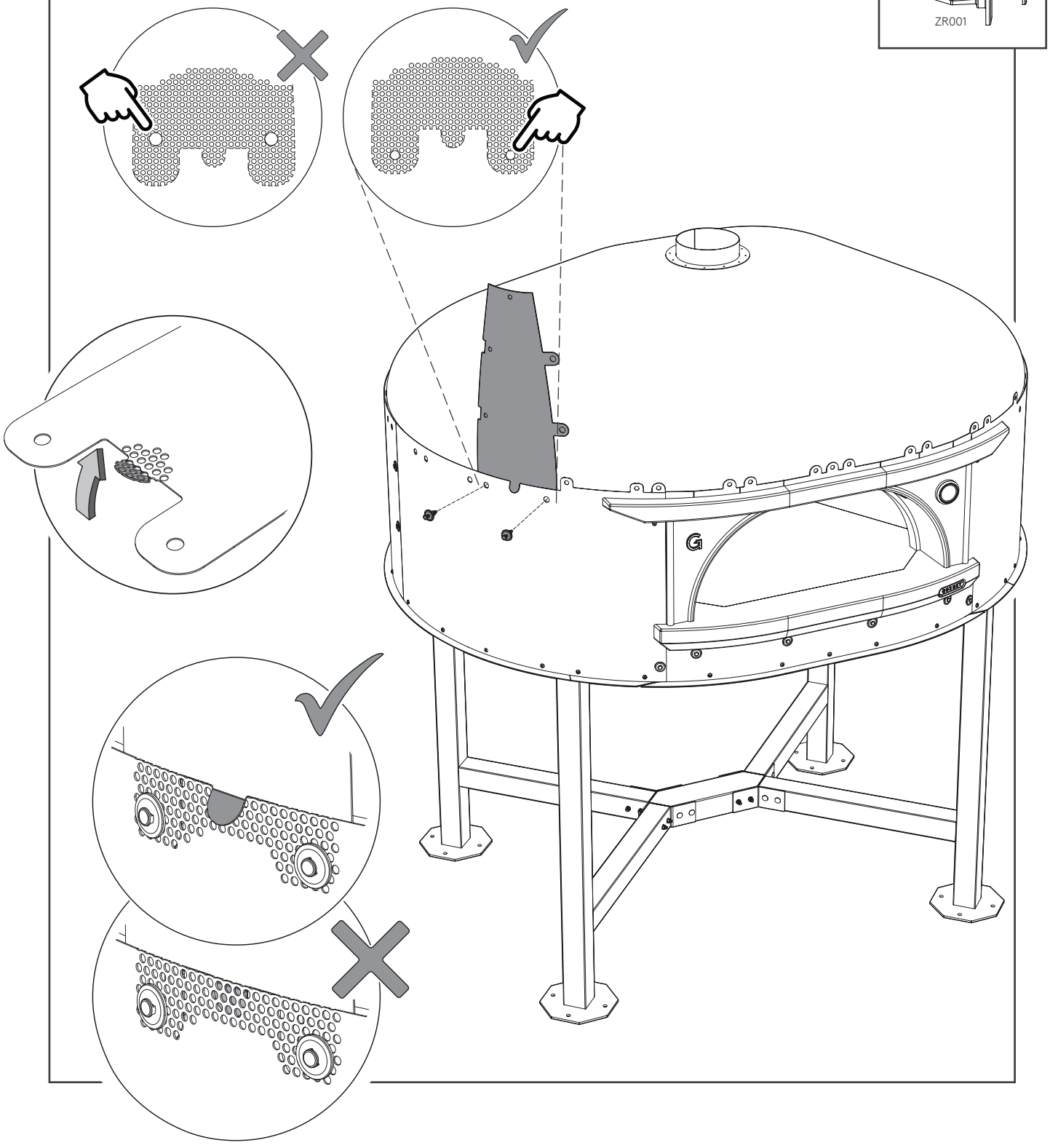
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4.19



4.20

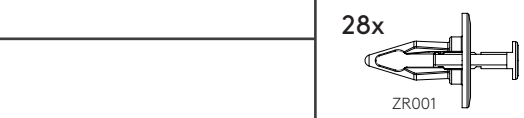


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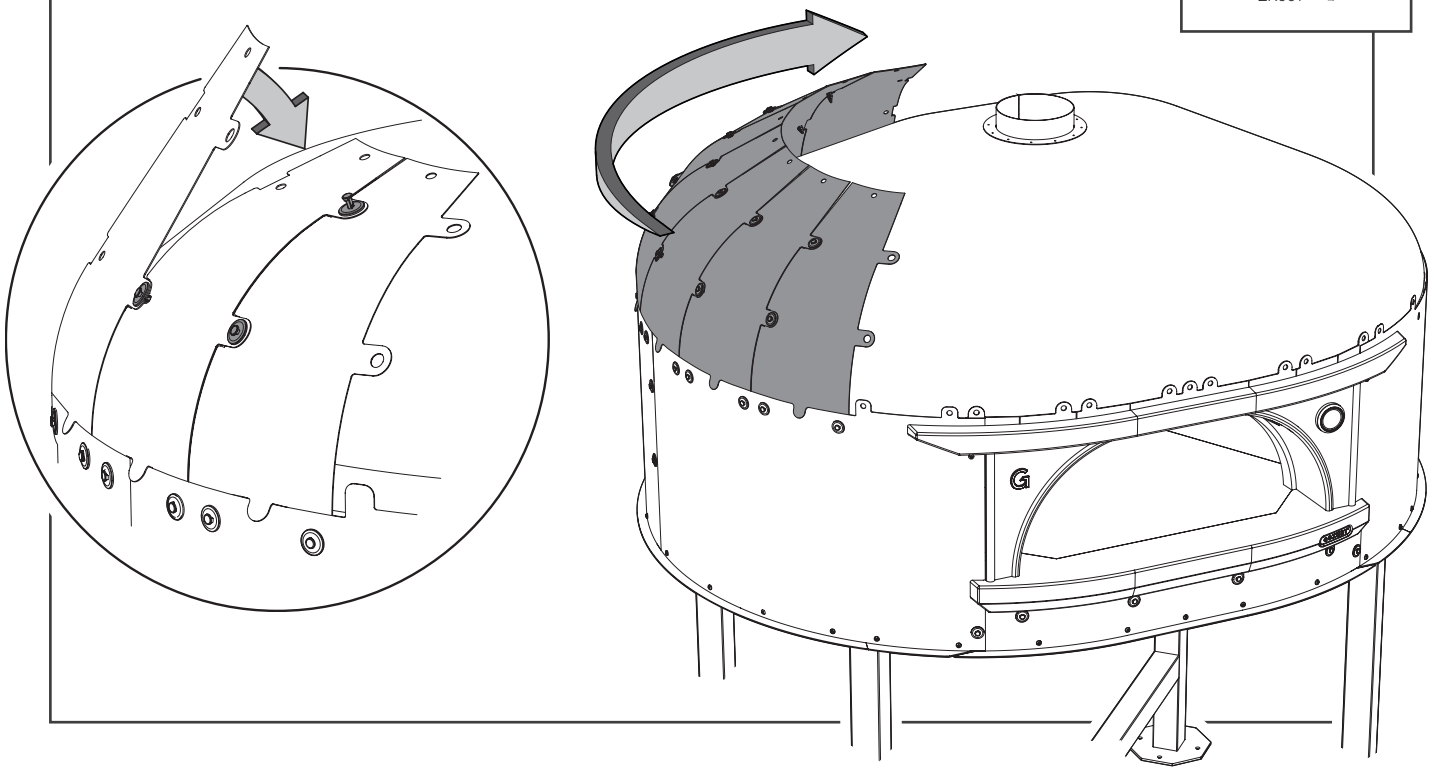
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4.21

28x

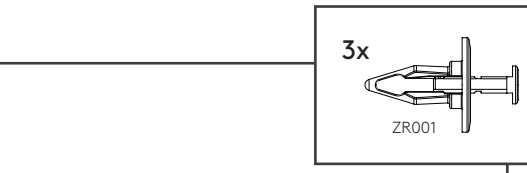


ZR001

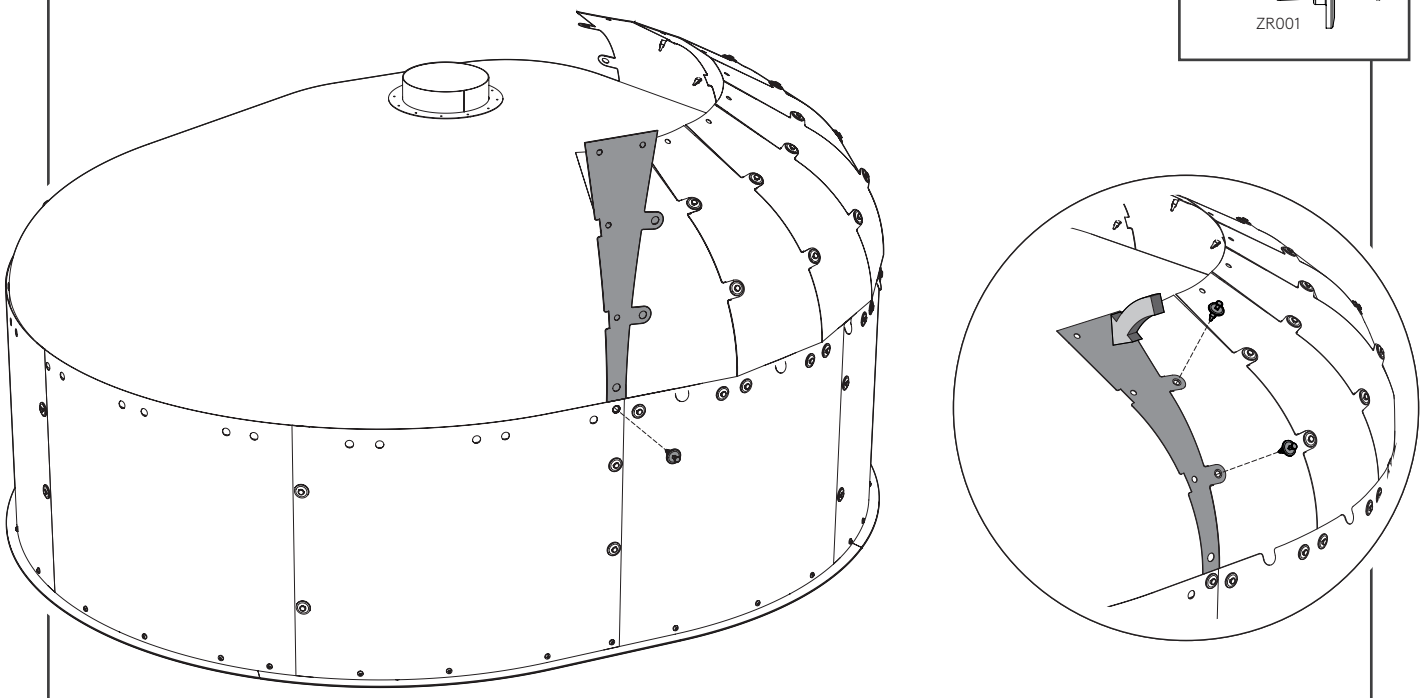


4.22

3x

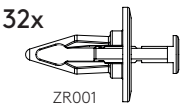


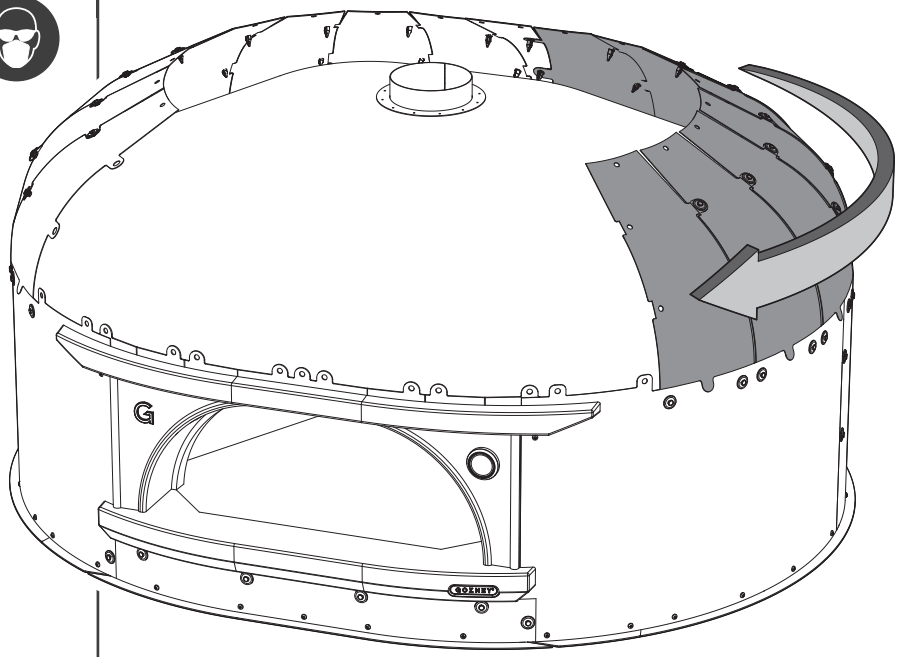
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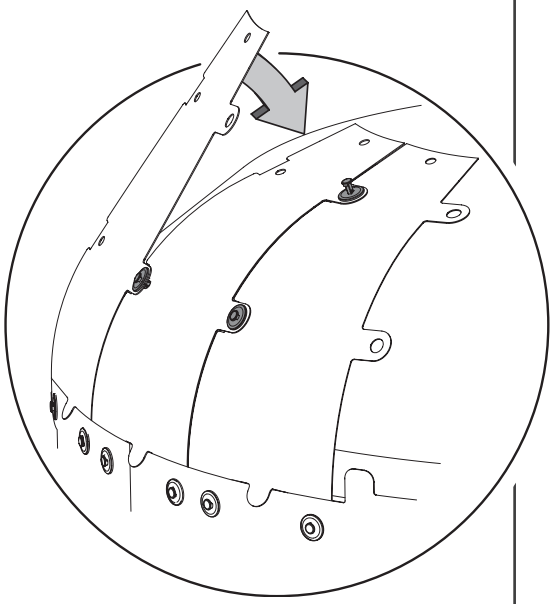


4.23

32x

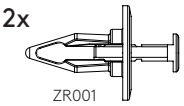


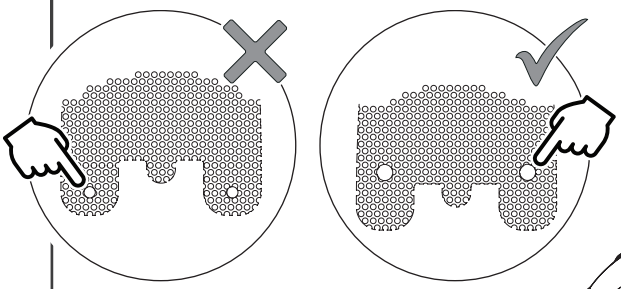


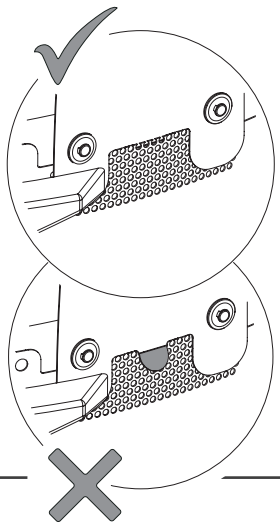


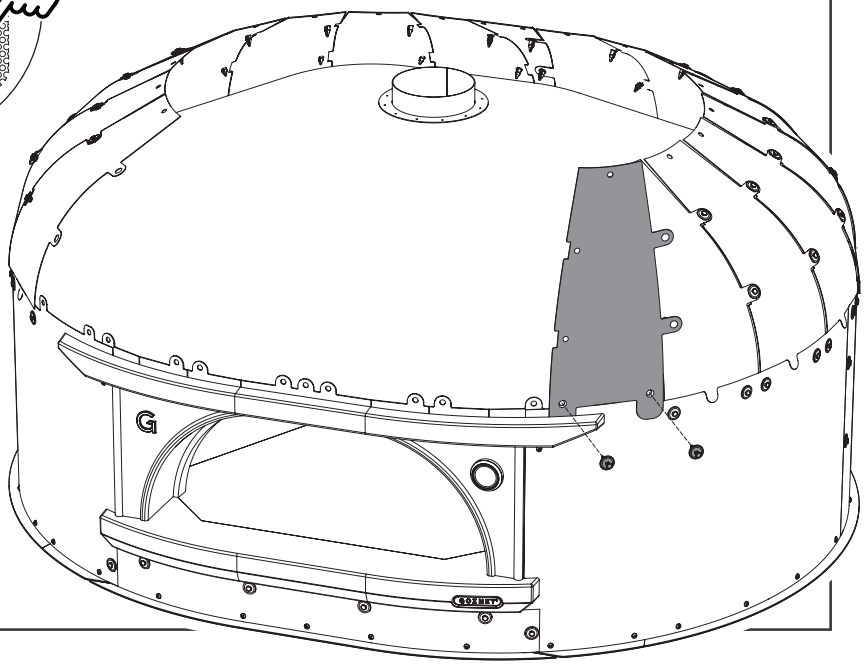
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2x





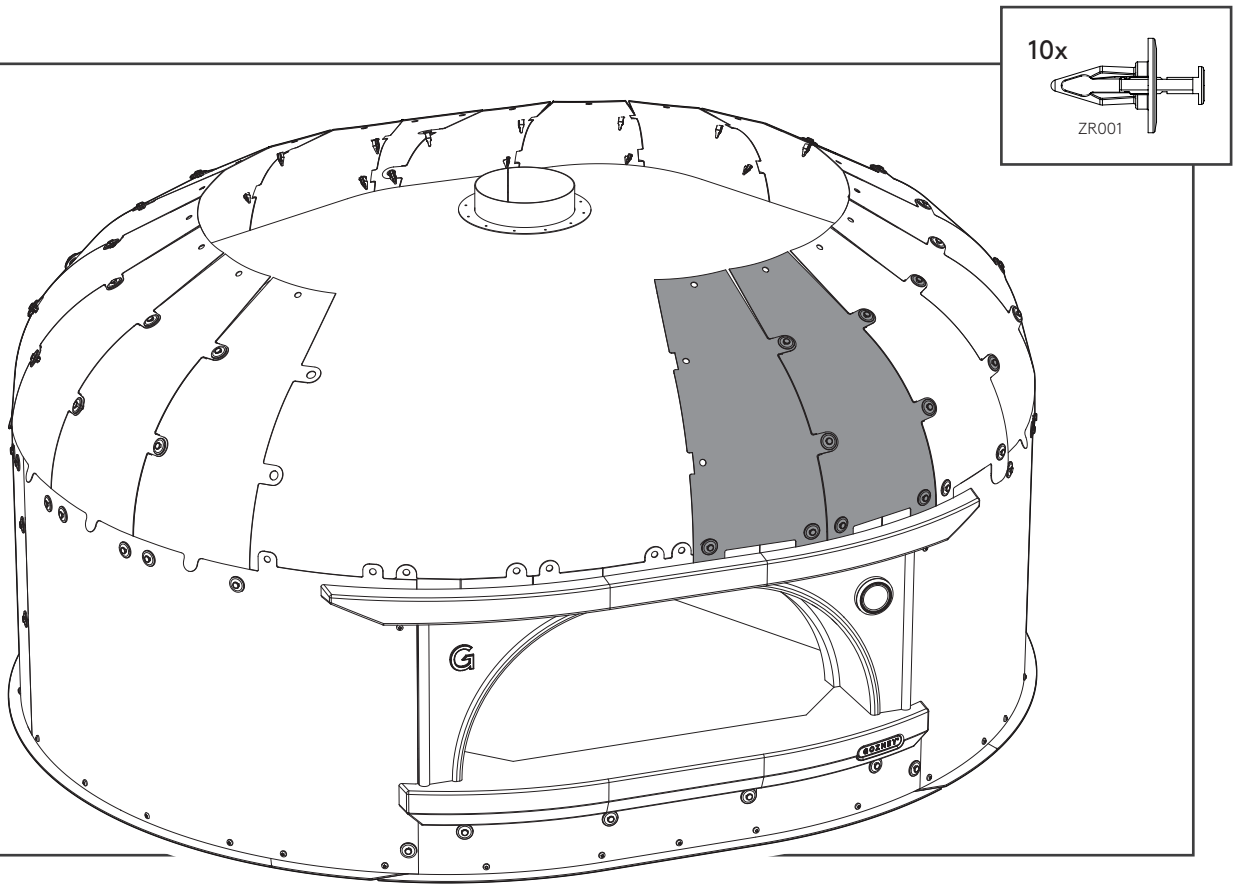




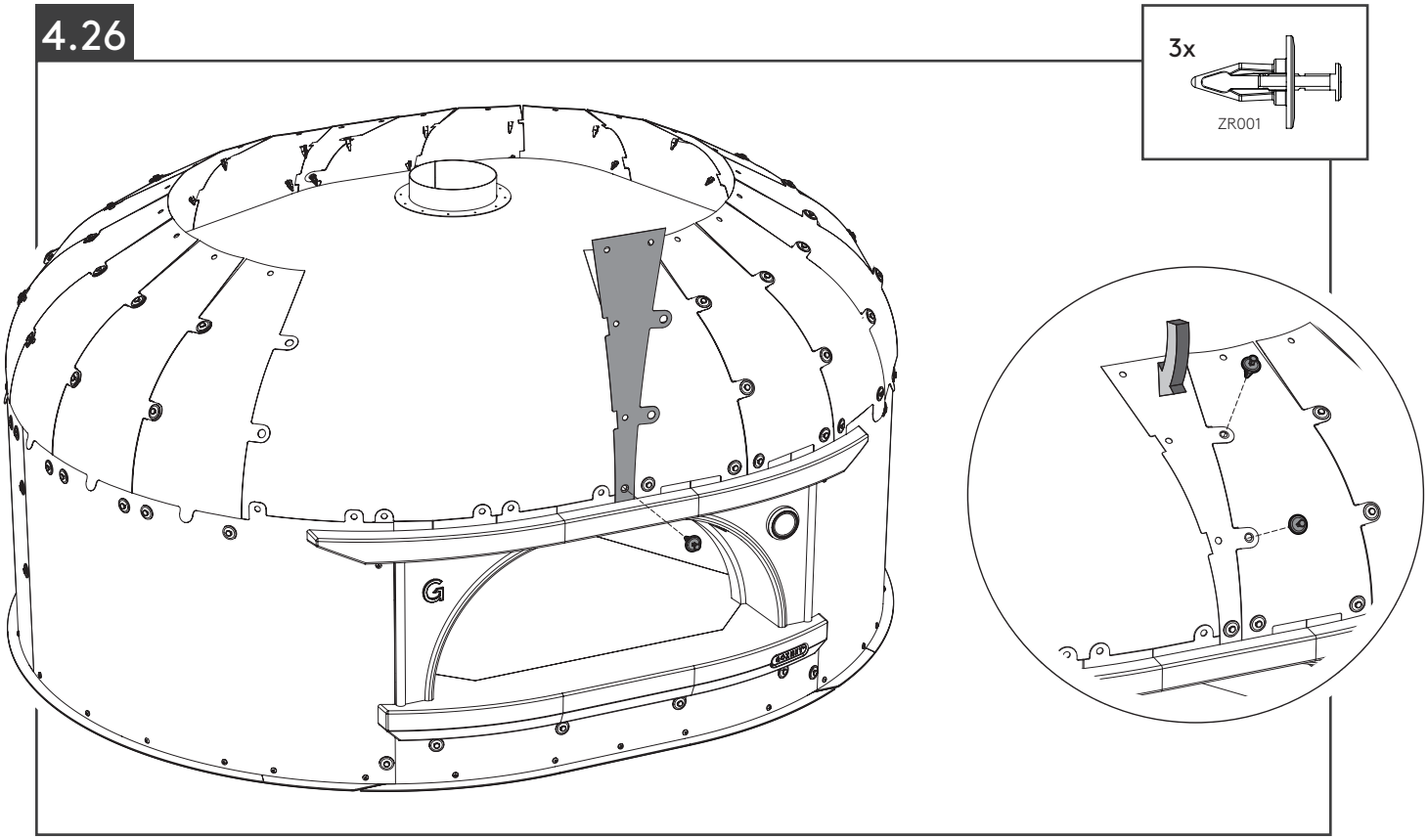
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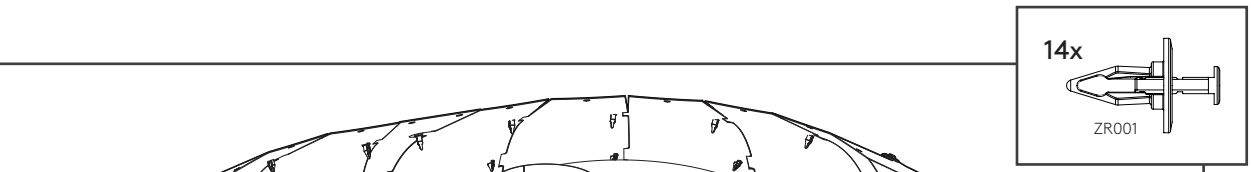
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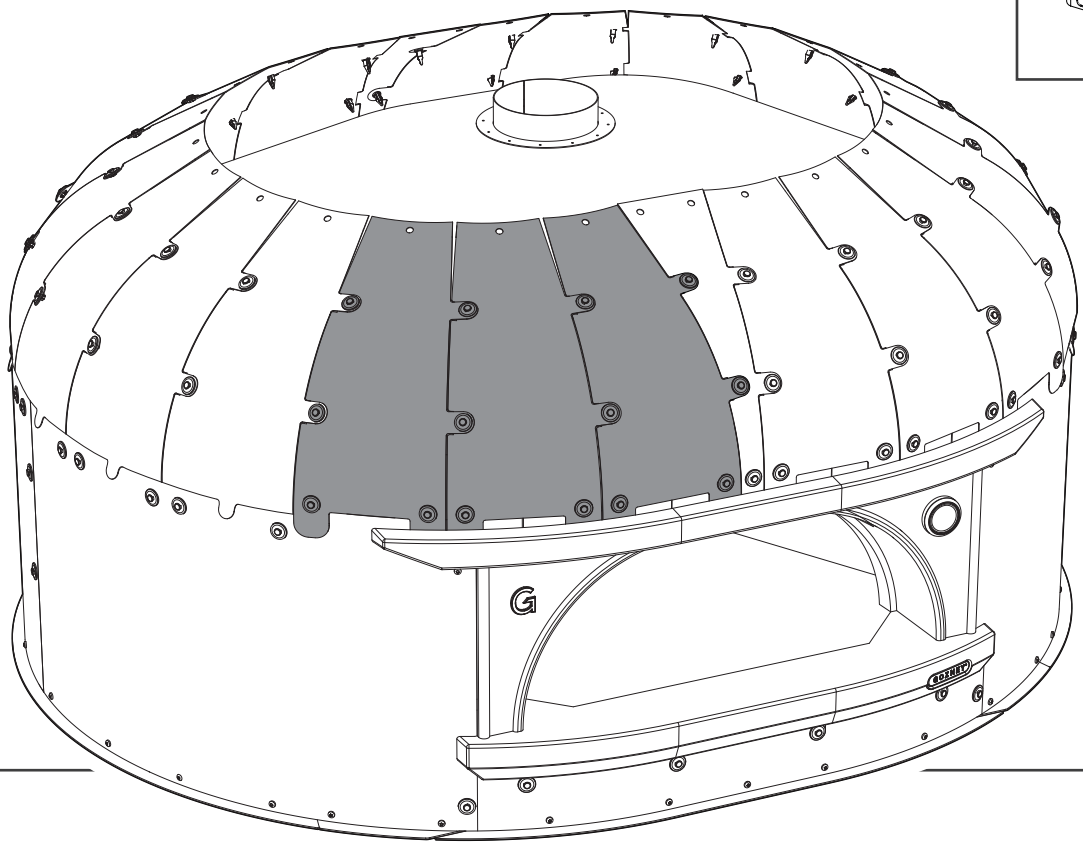


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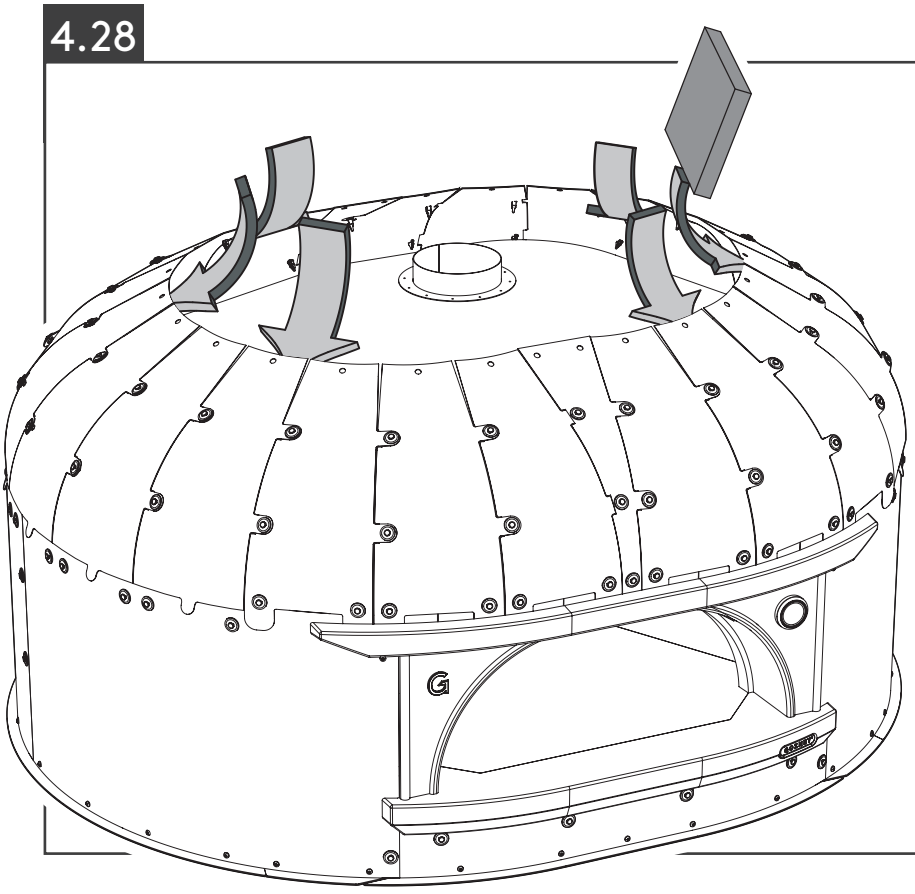


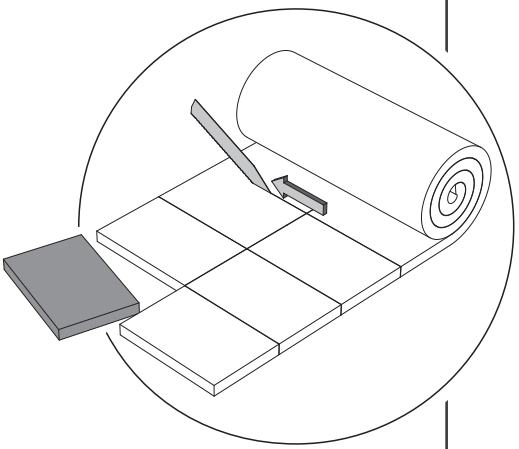
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4.28

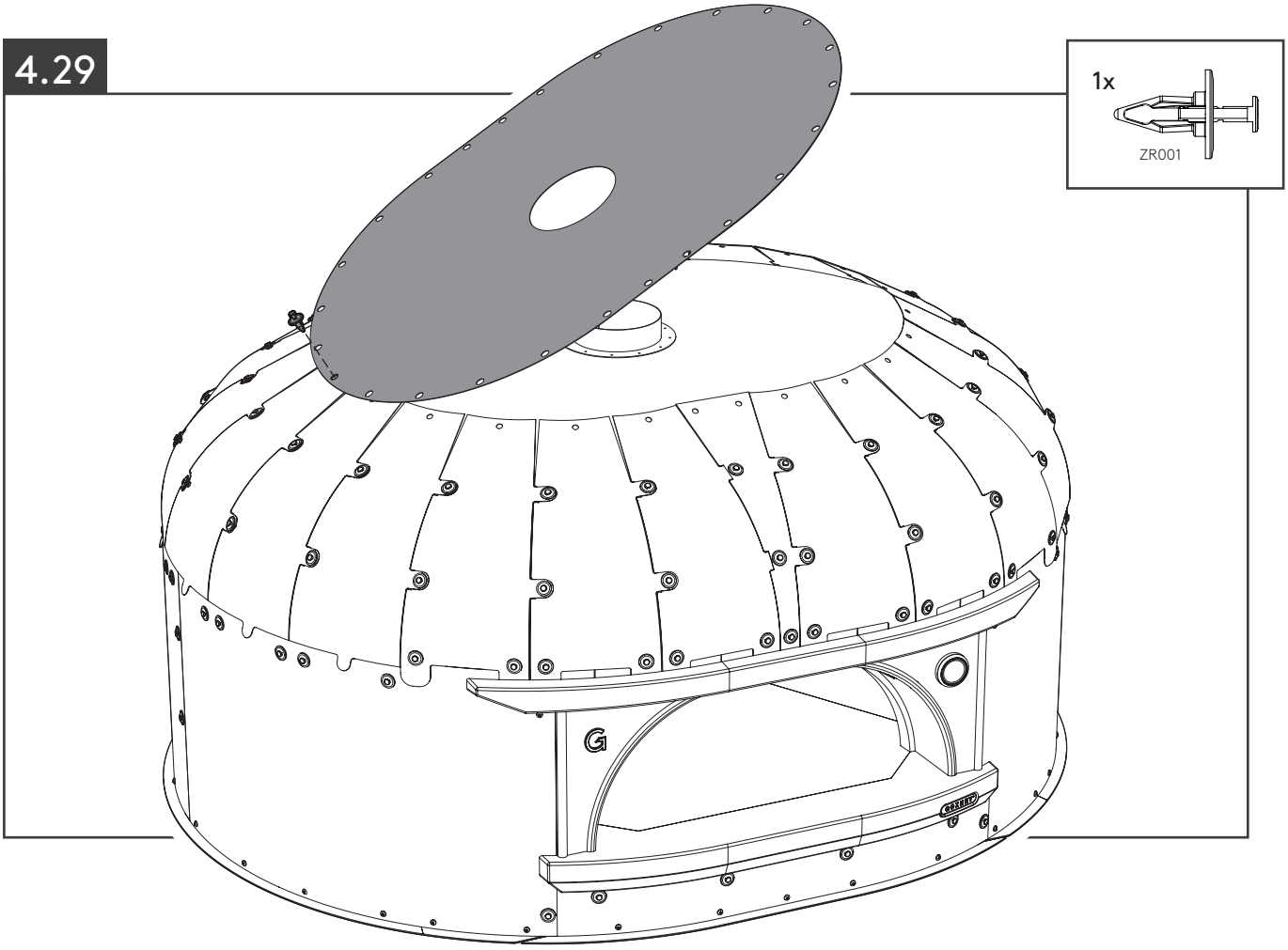




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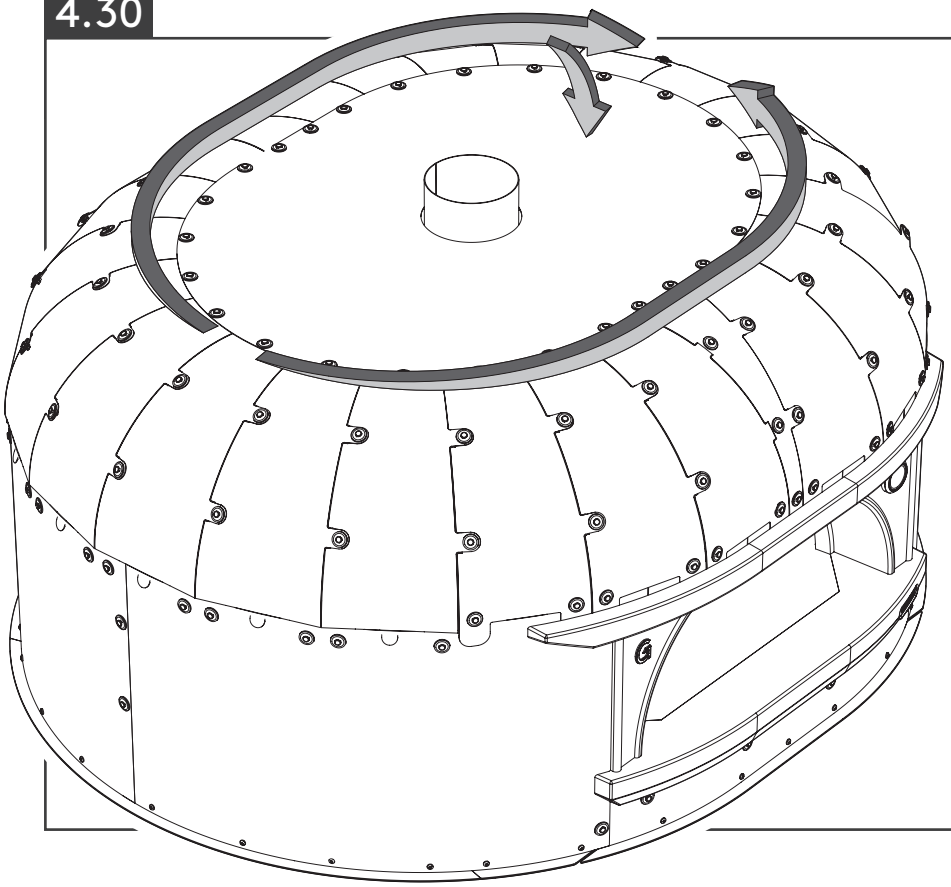
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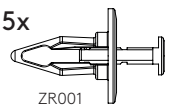
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ZR001

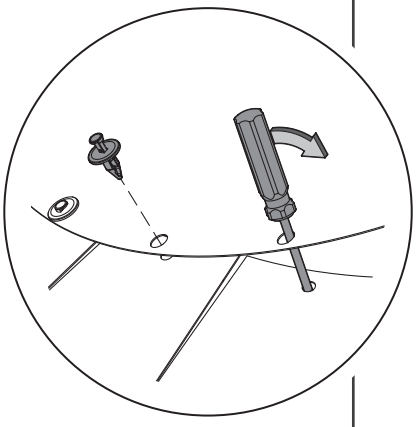
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25x

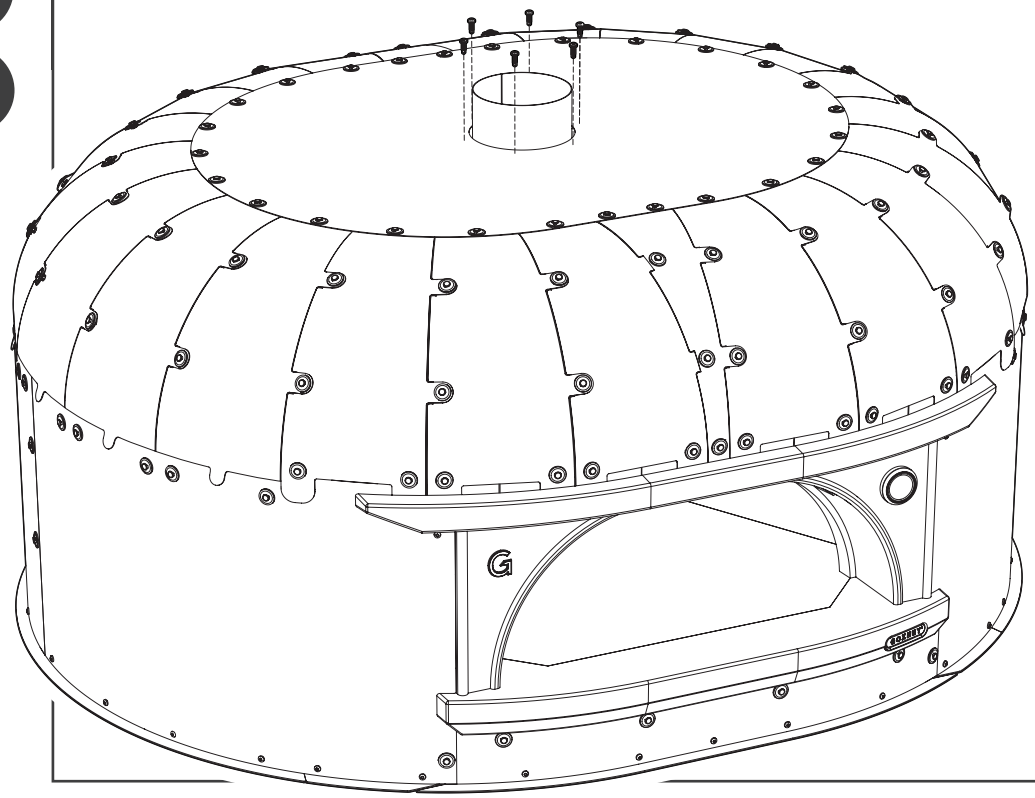


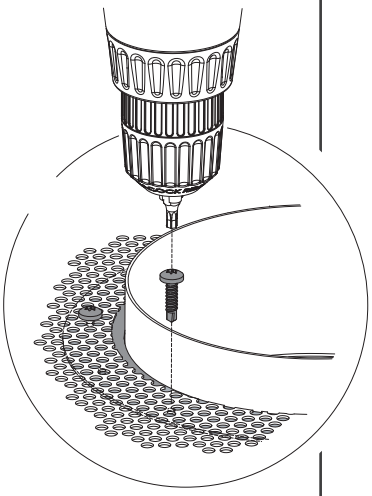
ZR001



4.31

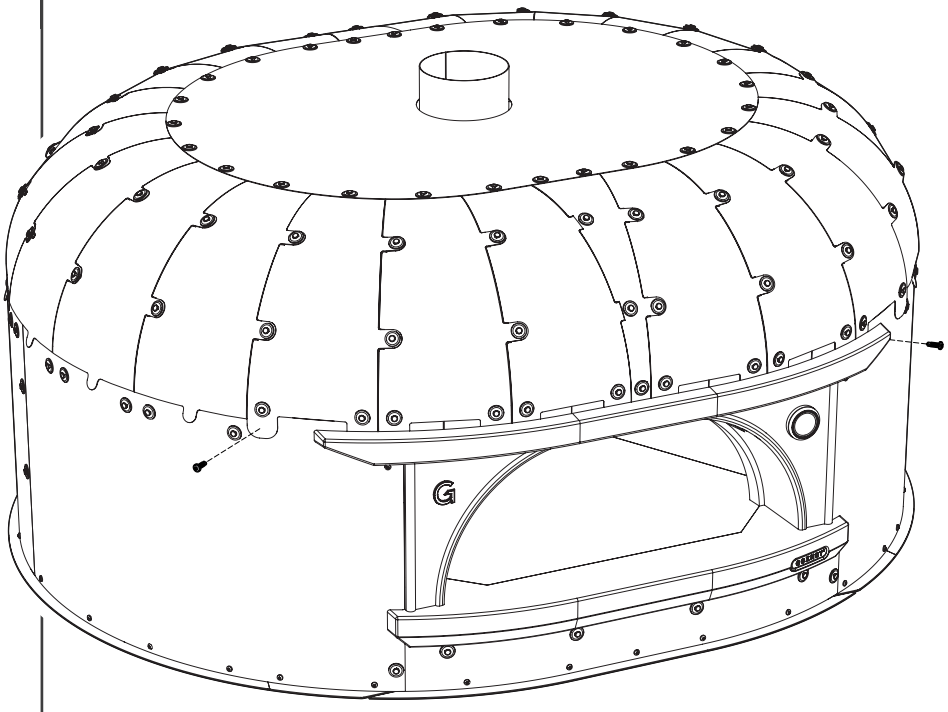
6x
ZS002

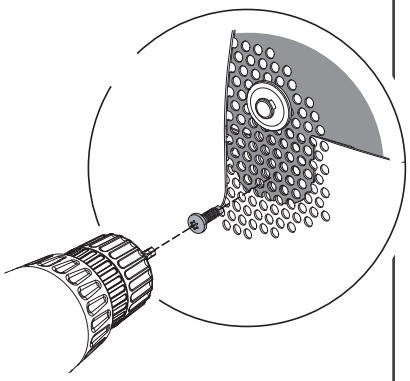


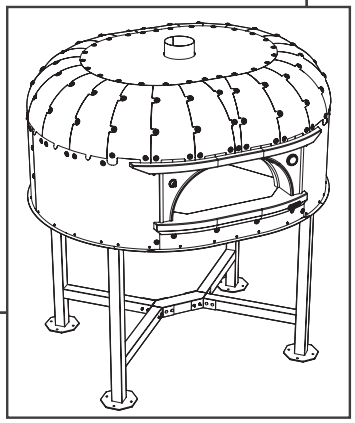


4.32

2x
ZS002



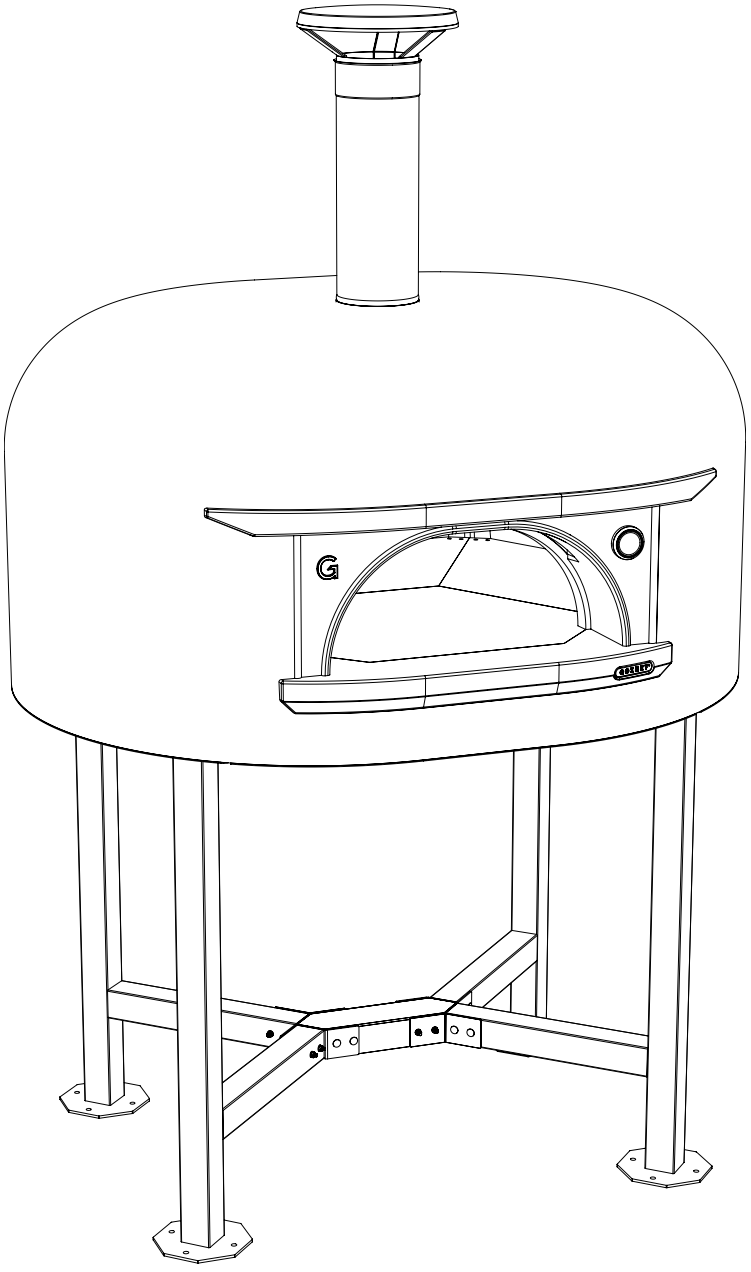




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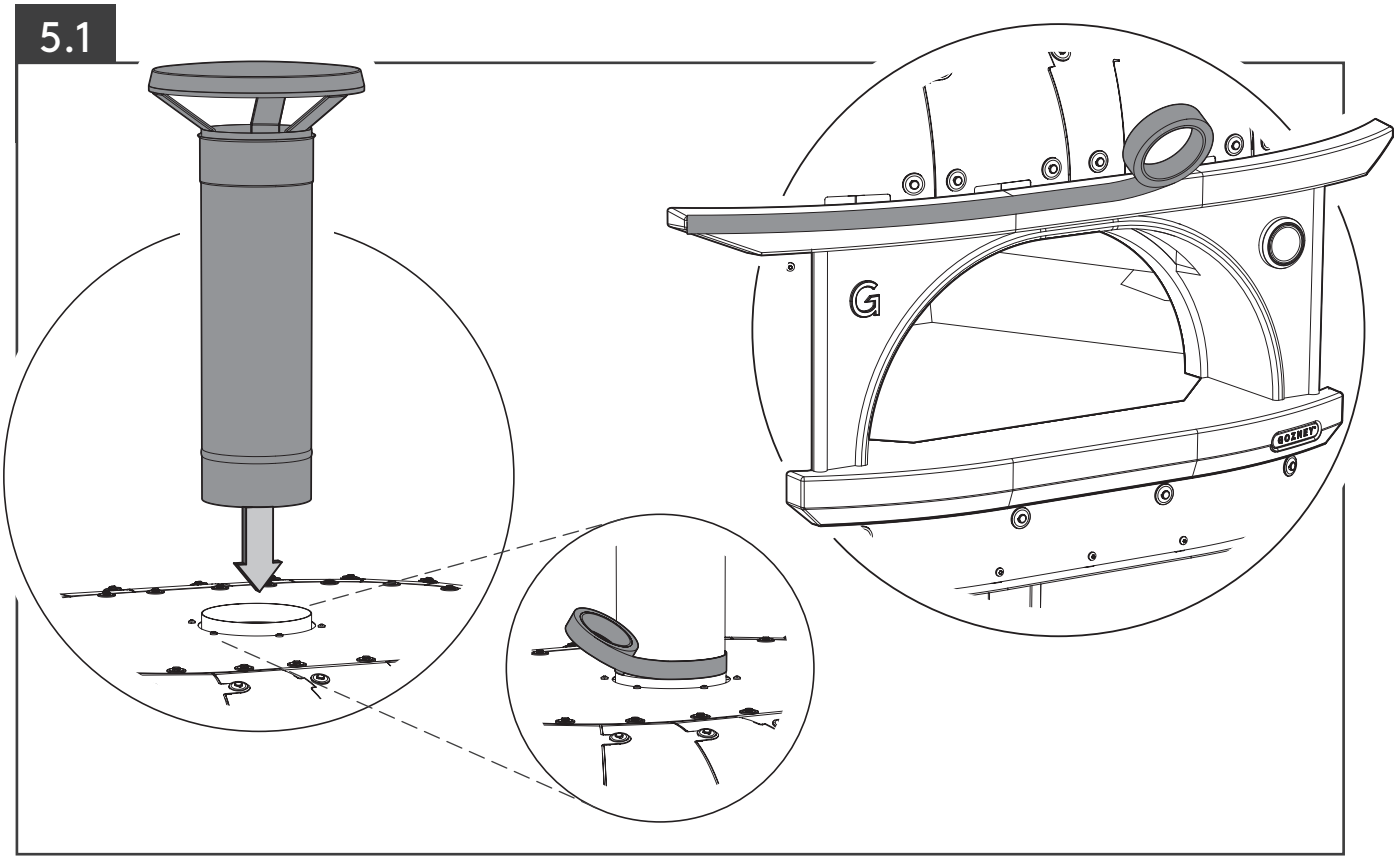
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Rendering



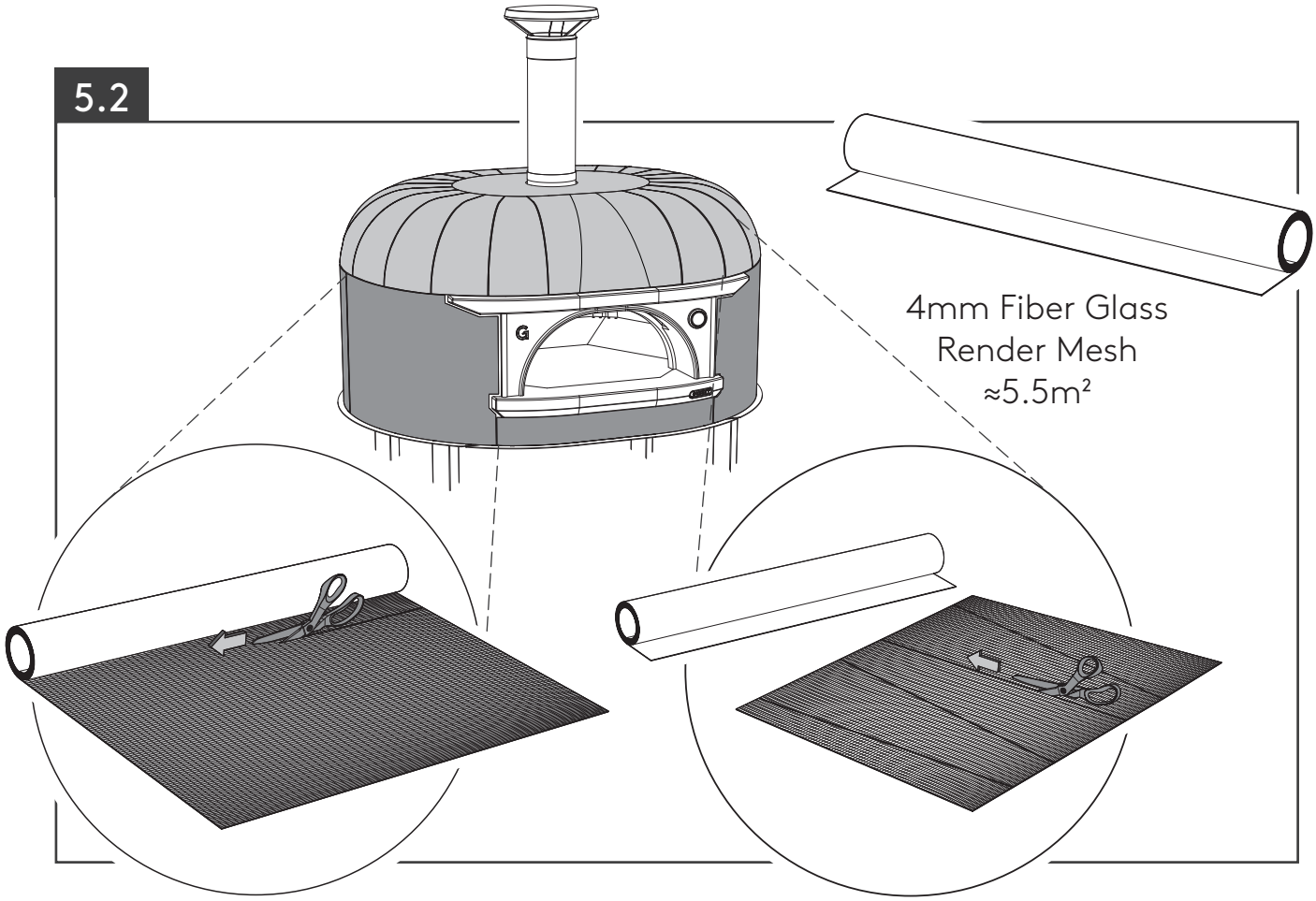
Rendering
Representación
Rendering
Le rendu



5.1



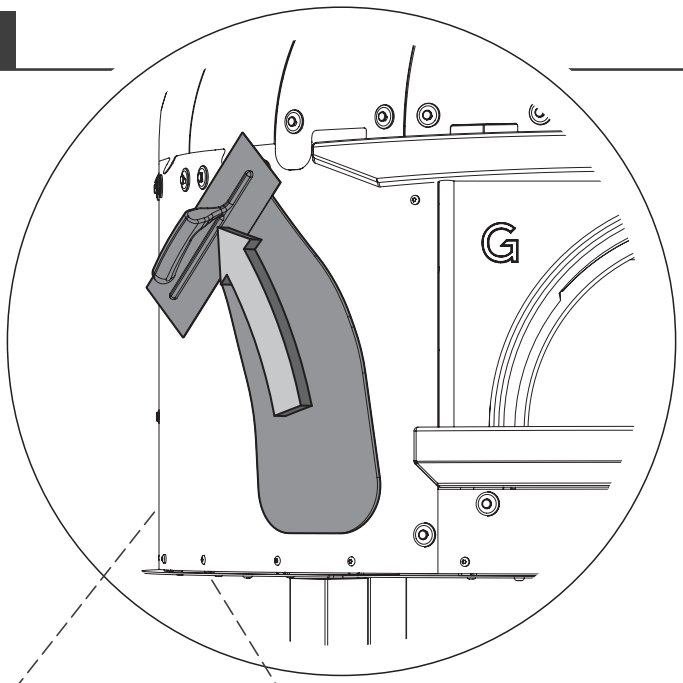
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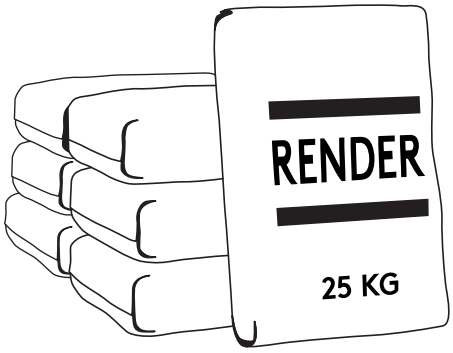


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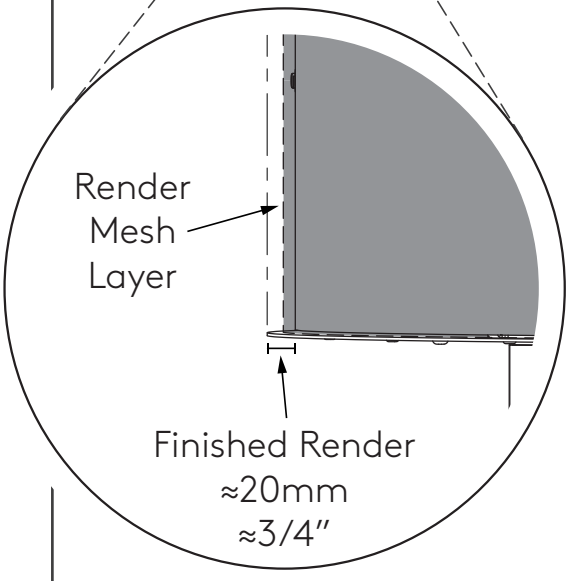
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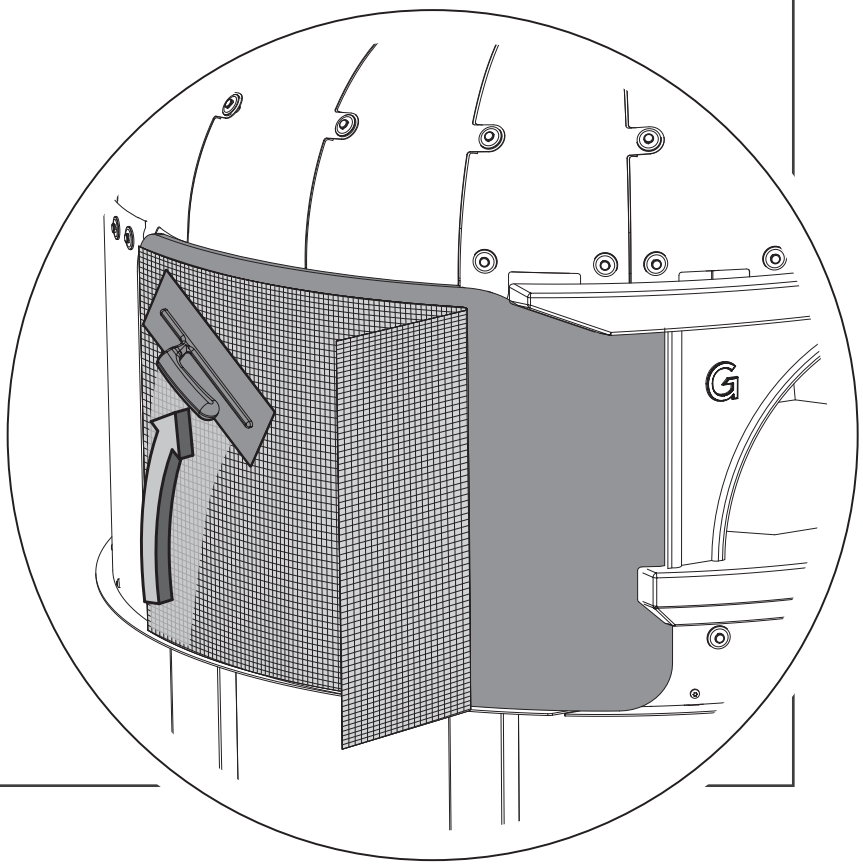
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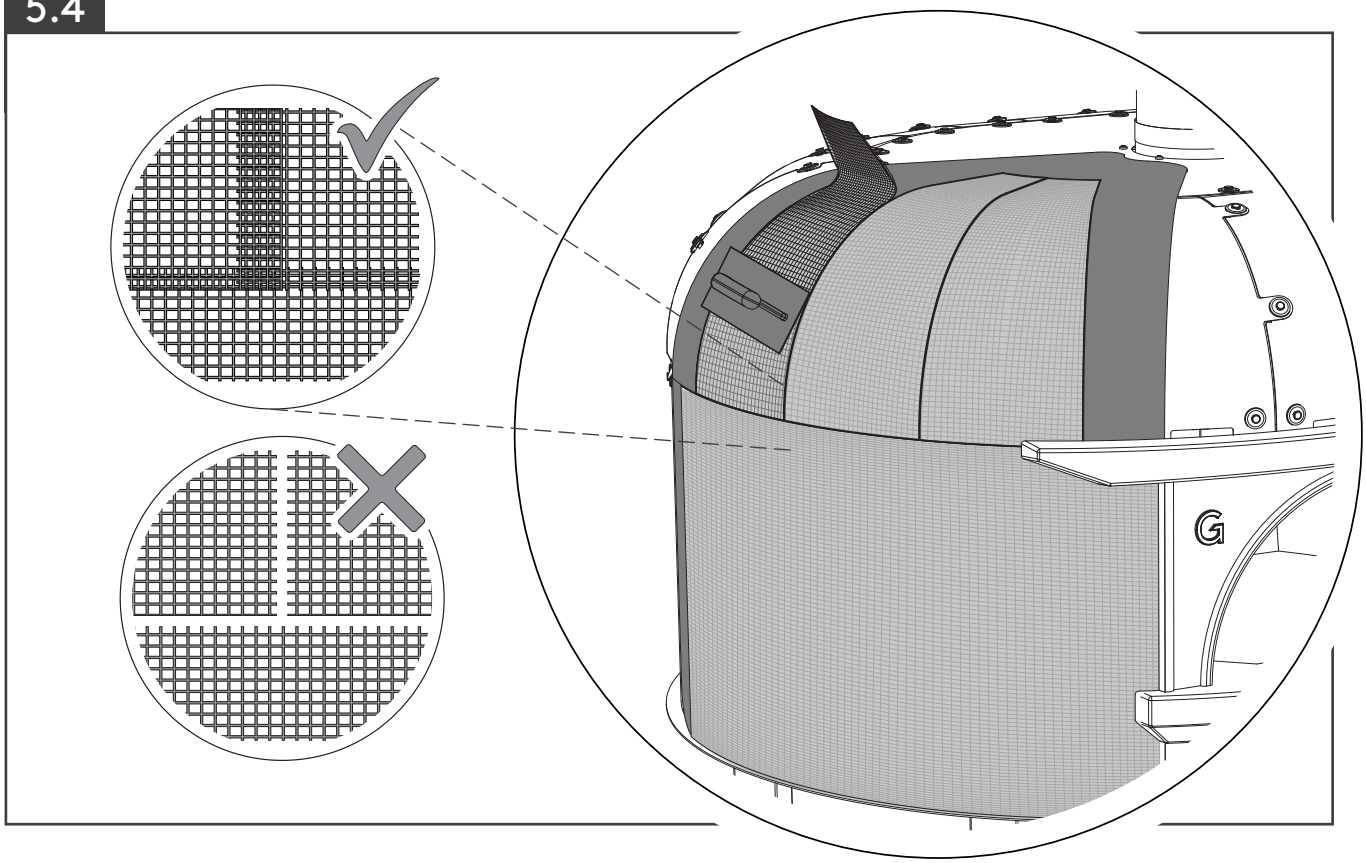


Pre-Mixed Lime Based
Render
7 x 25kg bags

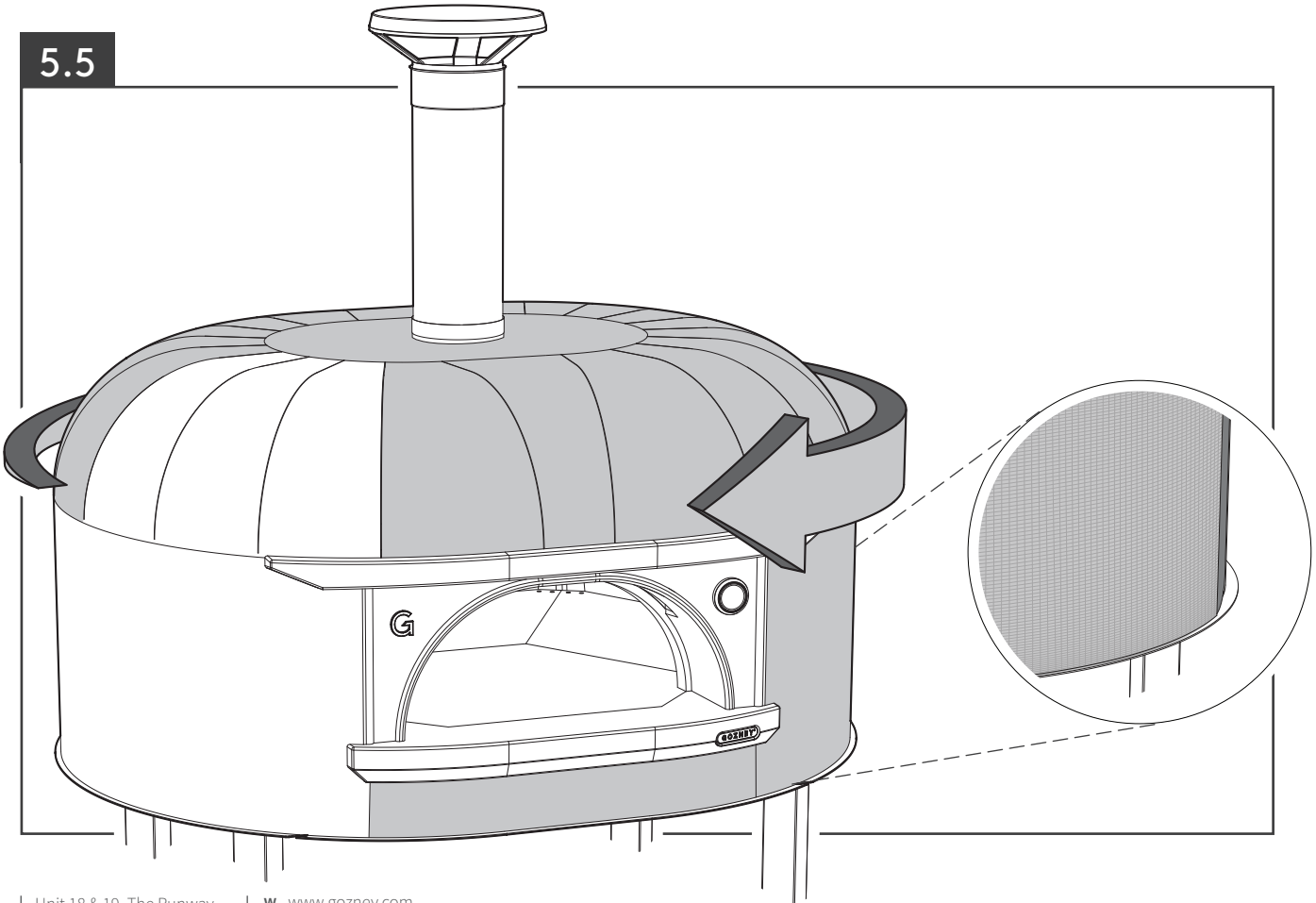




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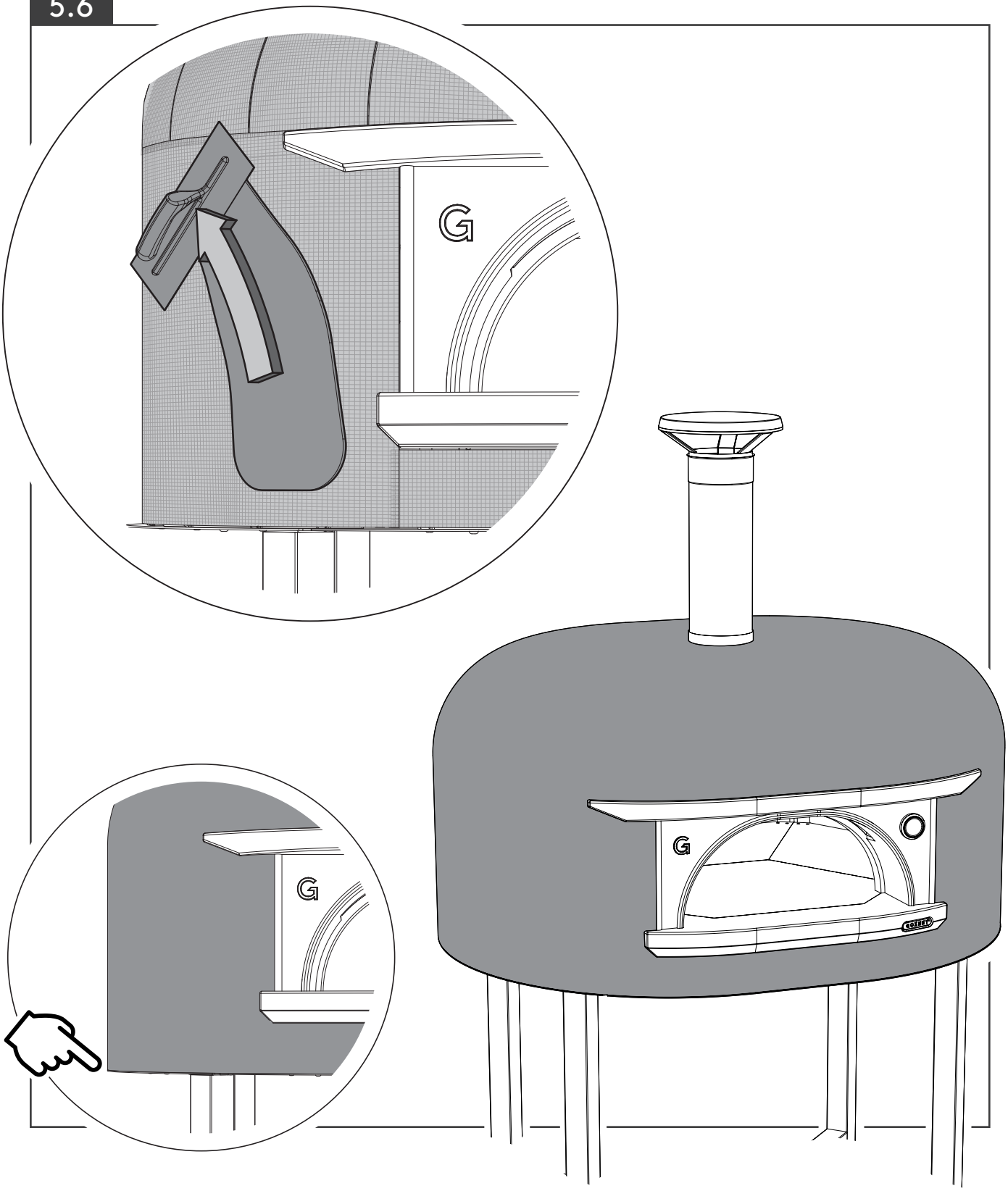
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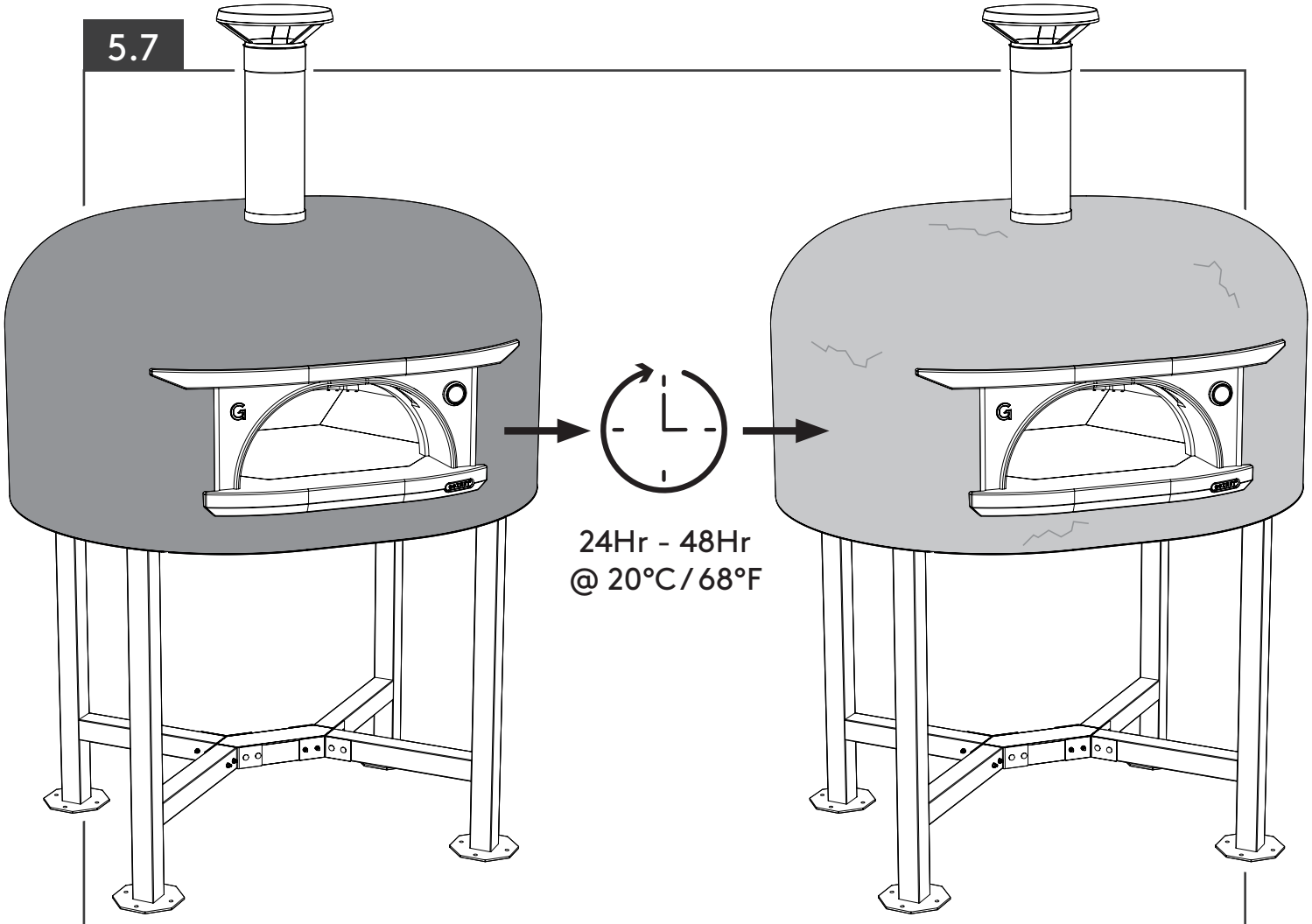
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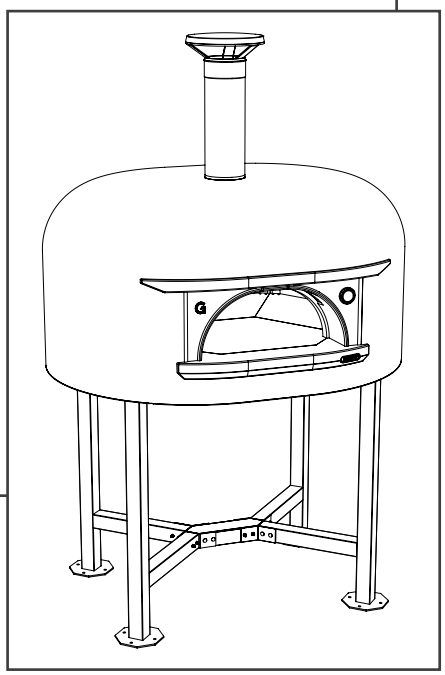
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WOOD FIRED

This section details safety and how to get the most from your oven when firing on wood.

WOOD FIRED
FIRST FIRING

INTRODUCTION

Before firing the oven for the first time, make sure the render is completely dry to help minimise excess cracking.

When firing the oven for the first time, it is important to bring the oven up to temperature slowly. This will help prevent thermal shock to the refractory parts. It is normal for small cracks to form on the inside of the dome and on the render on the outside of the oven during this process. These cracks are not damaging to the integrity of the oven and do not pose any cause for concern.

WOOD FIRING STEPS

1. Place a stack of kindling in the centre of the oven floor. Use 'chunky kindling' around 1-2 inches (25-50mm) thick and 12 inches (300mm) long (see following page)

2. Use a natural, taste free, odour free fire-lighter to light the stack of dry kindling.

3. Gradually add more kindling to the fire. Then using the turning peel carefully move the fire around the internal perimeter of the oven to saturate the sides and back of it.

4. Continue to add larger pieces of wood (2-4 inches, 50-100mm) over the course of a few hours to fully saturate the oven. A good indicator for when the oven is fully saturated is when clear patches that do not have any soot start to form on internal top of the dome. Then move the fire to the side of the oven to begin cooking.

5. Once the oven has been cured, future firings can be made quicker and do not need to be moved around the oven. If the oven has been left dormant for an extended period of time it is advised to fire the oven slowly again.

WARNING: DO NOT OVER FIRE THE OVEN. IF FLAMES EXIT THE MOUTH OF THE OVEN AND UP THE FLUE YOU HAVE OVER FIRED THE OVEN, IF YOU DO SO IT MAY AFFECT YOUR OVEN WARRANTY.

DO NOT THROW WOOD AGAINST THE BACK OR SIDE WALLS OF THE OVEN, THIS MAY VOID THE WARRANTY.

NEVER USE FLAMMABLE LIQUIDS INCLUDING, BUT NOT LIMITED TO, BARBECUE LIGHTING FLUID, PETROL OR LIGHTER FLUIDS TO START OR BOOST A FIRE IN THIS OVEN. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE OVEN WHILE IT IS IN USE. NEVER USE UNAPPROVED FUEL IN YOUR OVEN.

WARNING: BEFORE LIGHTING THE OVEN, ENSURE YOU HAVE ADHERED TO THE EXTRACTION SPECIFIED IN THIS MANUAL. IF YOU ARE UNSURE, DO NOT USE THE OVEN.

Flame type and temperature	Recipe examples	Wood size and type	Using the door
Large rolling flames. Temperatures of 400C+	Fast cook times such as Neapolitan pizza.	Lots of small piece of kiln dried hard wood kindling. (1-2 inches / 25-50mm)	DO NOT USE THE DOOR.
Small flames. Temperatures of 250C-350C	Finishing meats, charring vegetables or small items in a cast iron dishes such as lasagne.	Large pieces of kiln dried hard wood. (2-4 inches / 50-100mm)	Ok to use door when ajar do not close or leave unattended.
Embers, when the fire has died down.	Slow roasting meats or vegetables. Baking breads.	Fire has been left to die down after the oven has been saturated.	Ok to use door in closed or ajar positions.

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WOOD FIRED
MAINTENANCE

MEASURE OVEN'S TEMPERATURE
Using a high heat infrared thermometer gun take a measurement from the oven floor. The thermometer on the oven will show the air temperature so may vary to the floor readings.

FINISHED COOKING
Allow the fire to die down until there are no naked flames and only embers remain. The door can then be placed in the closed position to retain heat.

Never use water or other liquids to extinguish the fire within the oven. This may cause extreme thermal shock to the refractory and damage the oven.

ASH DISPOSAL
Even after 24 hours ashes can still be hot. When removing ash from your oven, a non-combustible tool must be used at all times.

1. Ash should be placed in a metal container, with tight fitting lid and removed using a non-combustible ash shovel.

2. The closed container of ashes should be placed in a safe place until thoroughly cooled.

CLEANING THE OVEN
It is required that the coldest part of the oven floor should reach temperatures of 343°C (650°F) to be hot enough for the oven to start "self-cleaning". To do this raise the temperature of the oven on to above 360°C (680°F) for a period of time.

FLUE SYSTEM MAINTENANCE
It is essential that regular cleaning of the flue and extraction system is undertaken. How you determine a regular cleaning routine will depend on the fuel burnt and the frequency of oven use. Failure to maintain a clean extraction or flue system is a likely source of fire. Ensure a regular cleaning routine is established and adhered to.

FUEL OVERLOADING
The maximum amount of fuel specified in this manual should not be exceeded, overloading can cause excess smoke.



WARNING: DO NOT POUR OR SPRAY LIQUIDS ONTO THE OVEN FLOOR OR INTO THE OVEN INTERIOR AS THIS CAN DAMAGE THE OVEN AND COULD VOID WARRANTY



CAUTION: DISPOSE OF ASHES IN A SAFE MANNER, BEWARE OF HOT EMBERS EVEN AFTER THE OVEN HAS COOLED.

REFUELLING ON TO A LOW FIRE BED
If there is insufficient burning material in the firebed to light a new fuel charge, excessive smoke emission can occur. Refuelling must be carried out onto a sufficient quantity of glowing embers and ash that the new fuel charge will ignite in a reasonable period. If there are too few embers in the fire bed, add suitable kindling to prevent excessive smoke.

COOKING WITH WOOD TIPS
For the best results and ease of cooking, be sure to use kiln dried wood with a moisture content of 20% or less, that are less than 4 inches (100mm) thick and 12 inches (300mm) long.

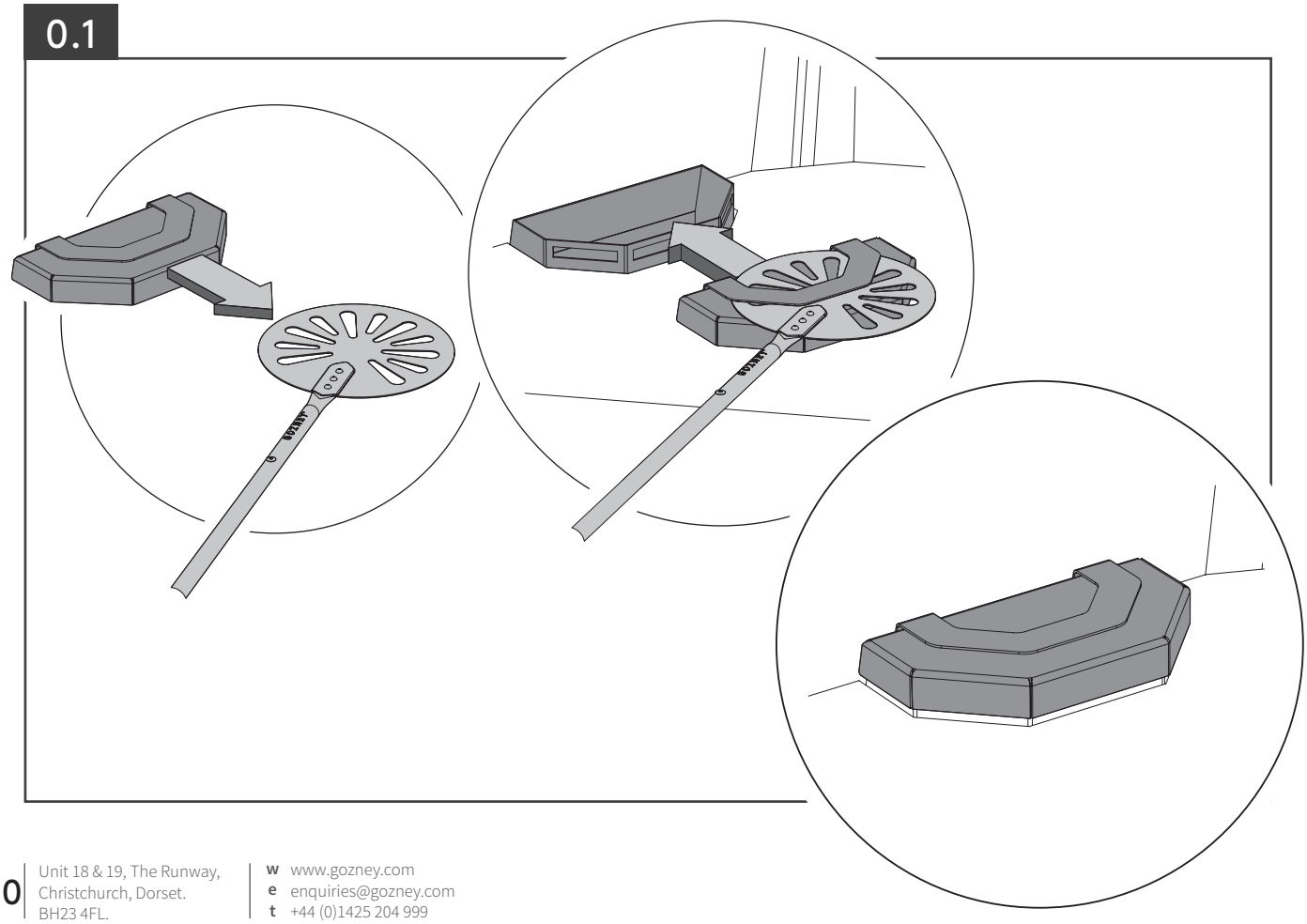
Standard logs (including kiln dried) should not be stored in a commercial kitchen. Only solid fuels that have been HACCP certified (Hazard Analysis and Critical Control Point) are permitted to be stored in commercial kitchen locations. Please contact Gozney Ovens for more information on HACCP certified fuels.





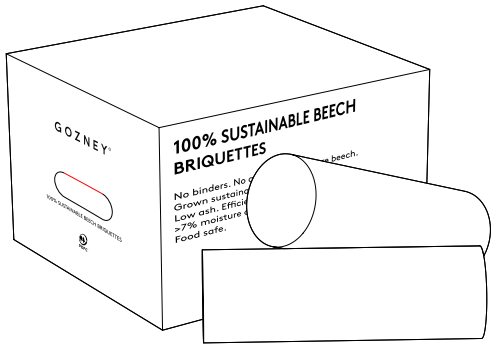
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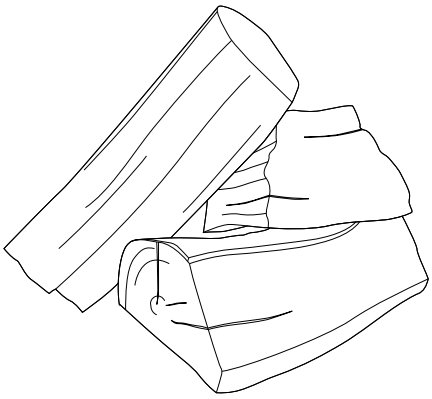
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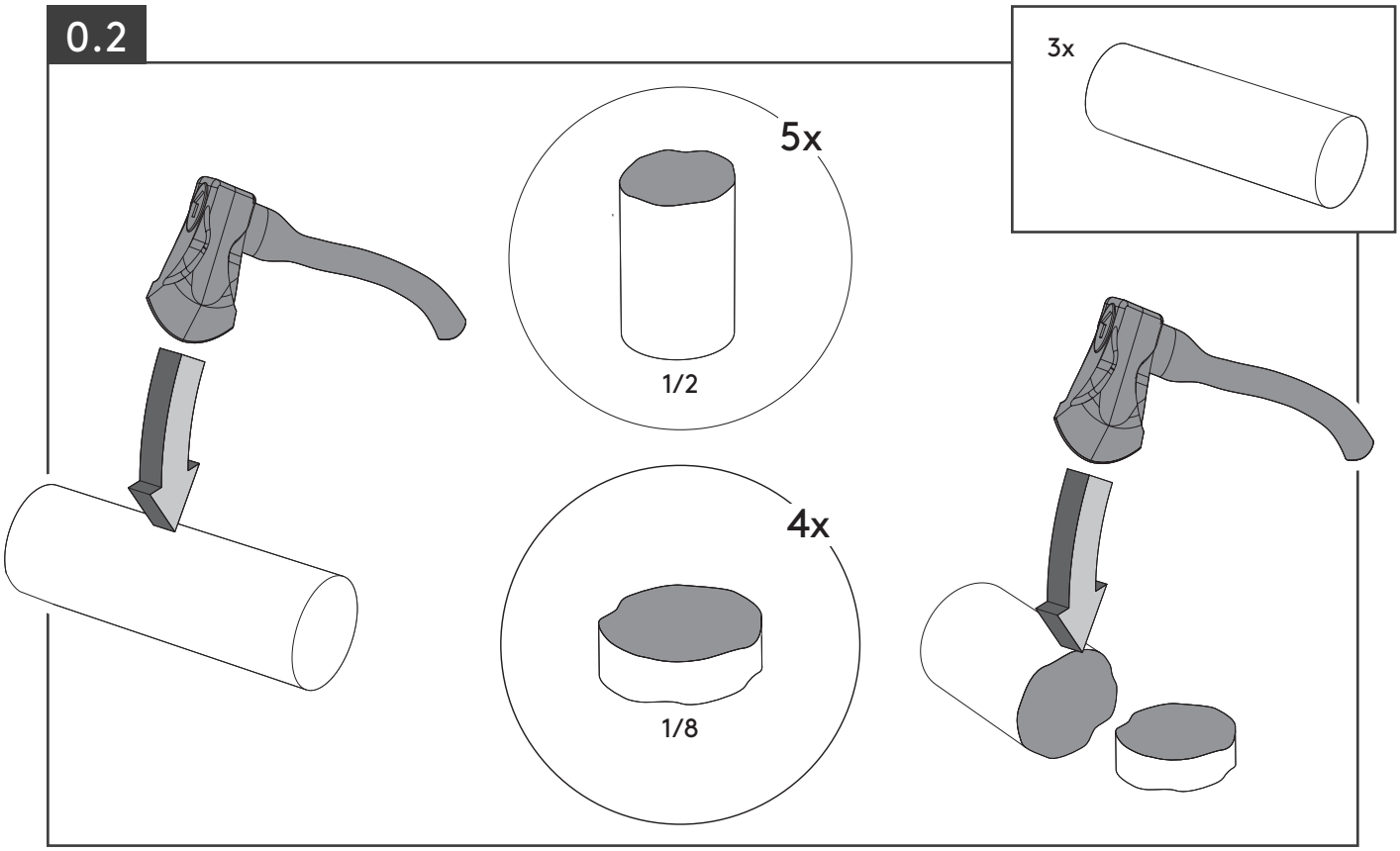
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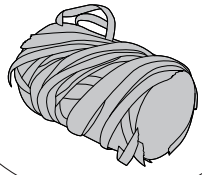
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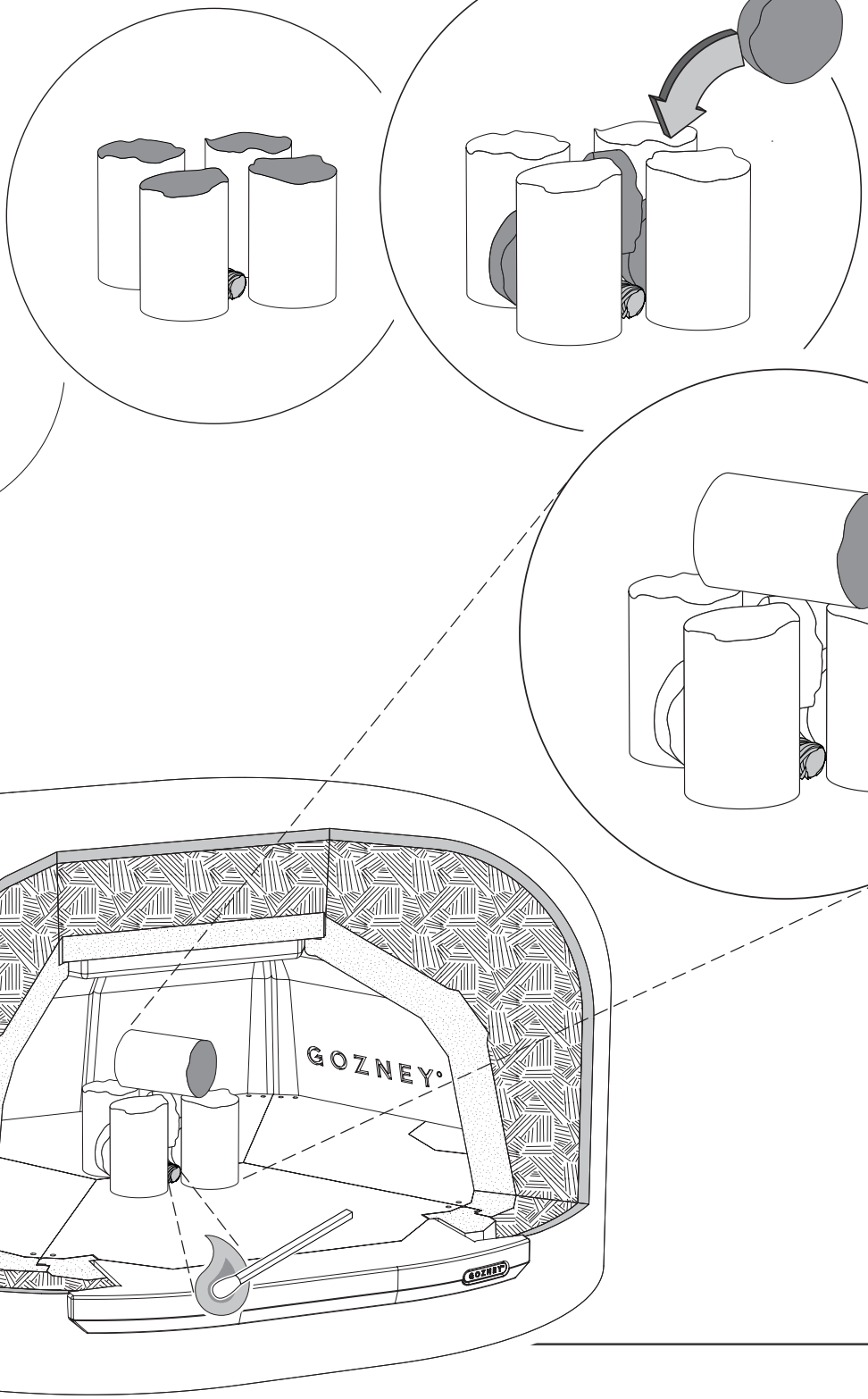
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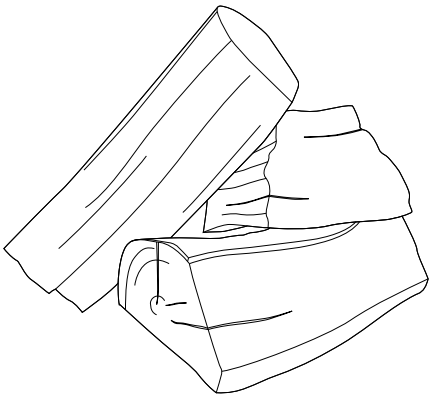
1x
Natural
Odour Free
Firelighter



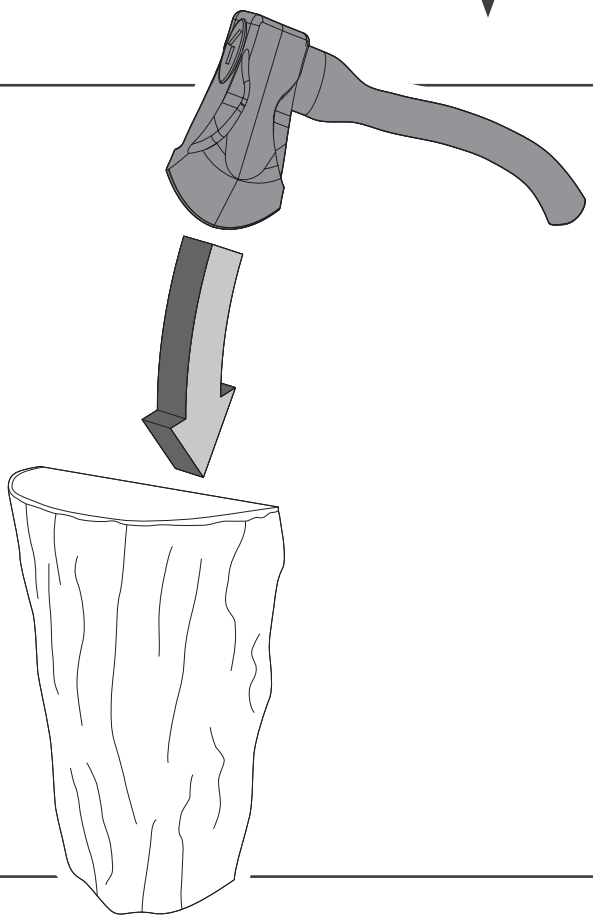


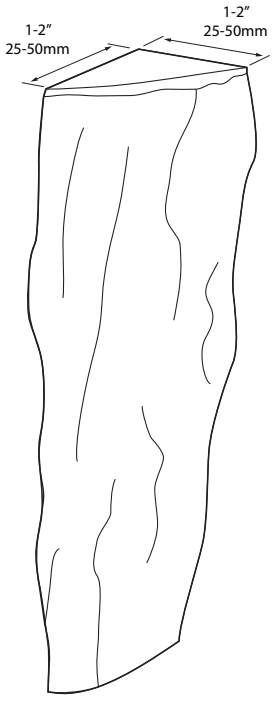
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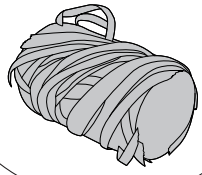
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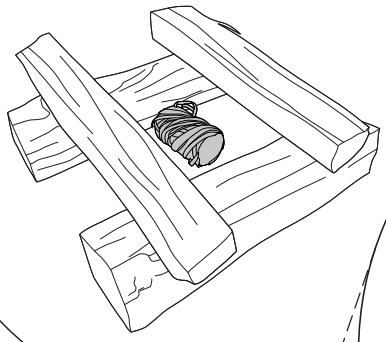


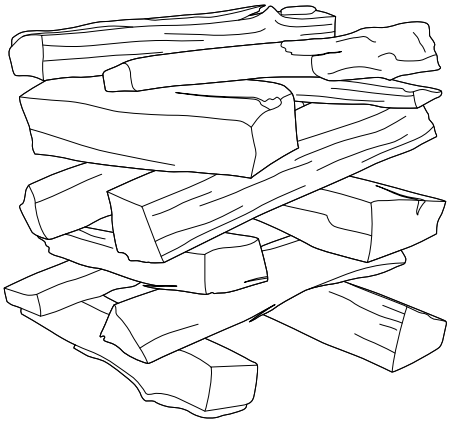


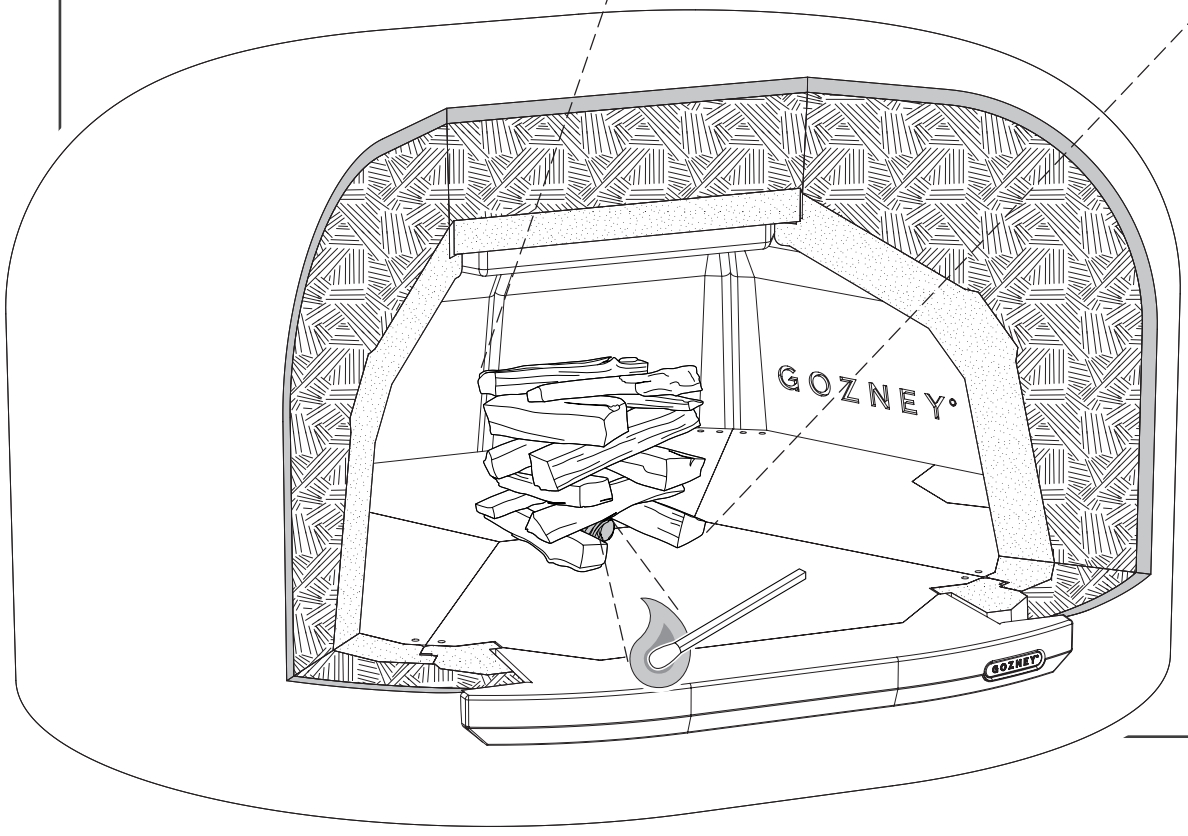
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1x
Natural
Odour Free
Firelighter









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GAS BURNERS

This section details safety and how to get the most from your oven when using a gas burner

GAS BURNERS

OVERVIEW

INTRODUCTION

This manual explains how to install your burner and perform an initial firing to cure your Gozney oven. For information on how to operate your burner, please refer to the Avanzini user manual provided.

DRAGO P1

Product Model	Thermal Capcity				Gas Pressure		Gas Volume		Gas Connection	Power Supply	Absorption	Weight
	Kw		Kcal/h		mbar		Nm3 /h		Inches	Volts	Watts	Kg
	Min	Max	Min	Max	Min	Max	Min	Max				
Drago P1 Natural Gas (Methane)	11	24	9.460	20.640	10	25	1,16	2,54	1/2”	N/A	N/A	5
Drago P1 LPG	11	24	9.460	20.640	25	35	0,79	1,72	1/2”	N/A	n/A	5

DRAGO 2

Product Model	Thermal Capcity				Gas Pressure		Gas Volume		Gas Connection	Power Supply	Absorption	Weight
	Kw		Kcal/h		mbar		Nm3 /h		Inches	Volts	Watts	Kg
	Min	Max	Min	Max	Min	Max	Min	Max				
Drago D1/M Natural Gas (Methane)	6	34	5.000	29,200	10	25	0.60	3,50	1/2”	230V Monofase	100	8
Drago D1/M LPG	6	34	5,000	29,200	20	35	0.20	1.22	1/2”	230V Monofase N/A	100	8

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FOR YOUR SAFETY

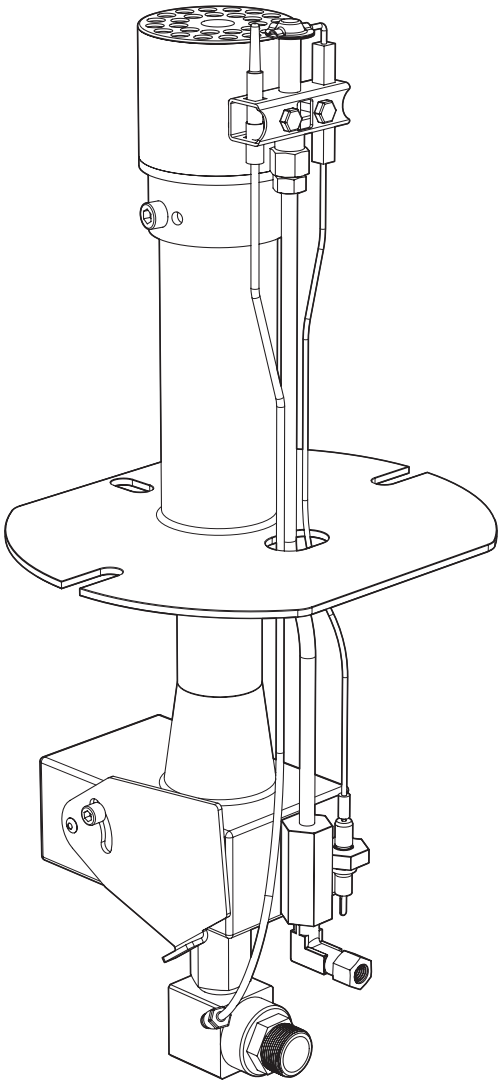
DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLATION OR SERVICING THE EQUIPMENT

IMPORTANT: CONSULT YOUR LOCAL GAS SUPPLIER FOR A STATEMENT OUTLINING A PROCEDURE TO BE FOLLOWED IN THE EVENT YOU SMELL GAS. POST THE STATEMENT IN A PROMINENT LOCATION.

Drago P1 Plus

Installation Manual



Installationsanleitung
Manual de instalación
Manuale di installazione
Installation Manuel



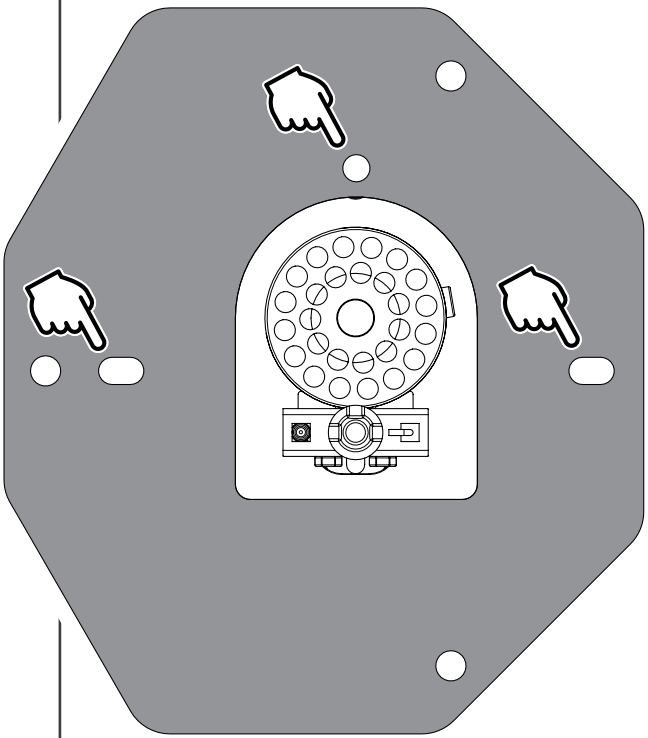
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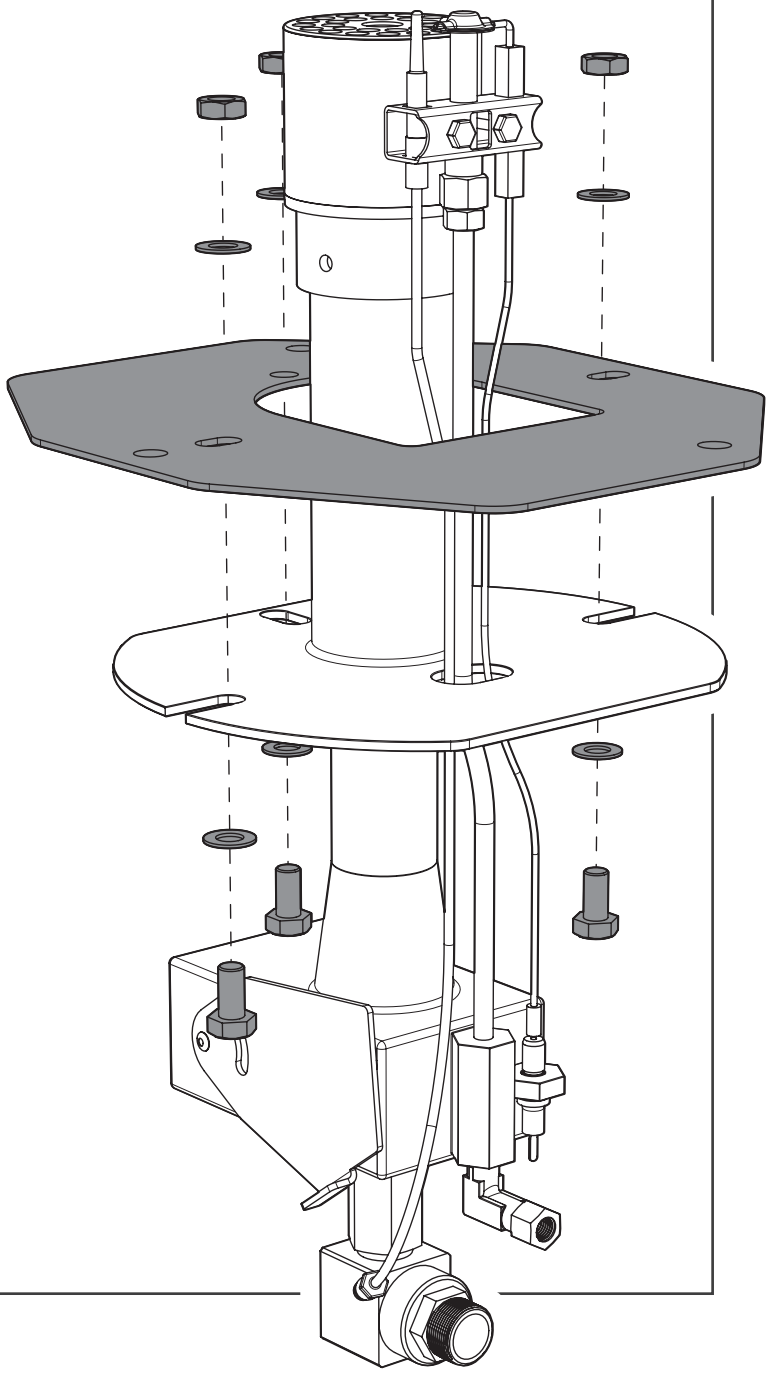


Left Hand Burner

Linker Handbrenner
Quemador de mano izquierda
Bruciatore a mano sinstra
Bruleur Gauche



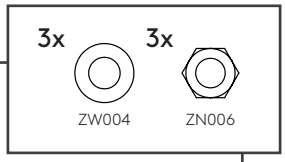


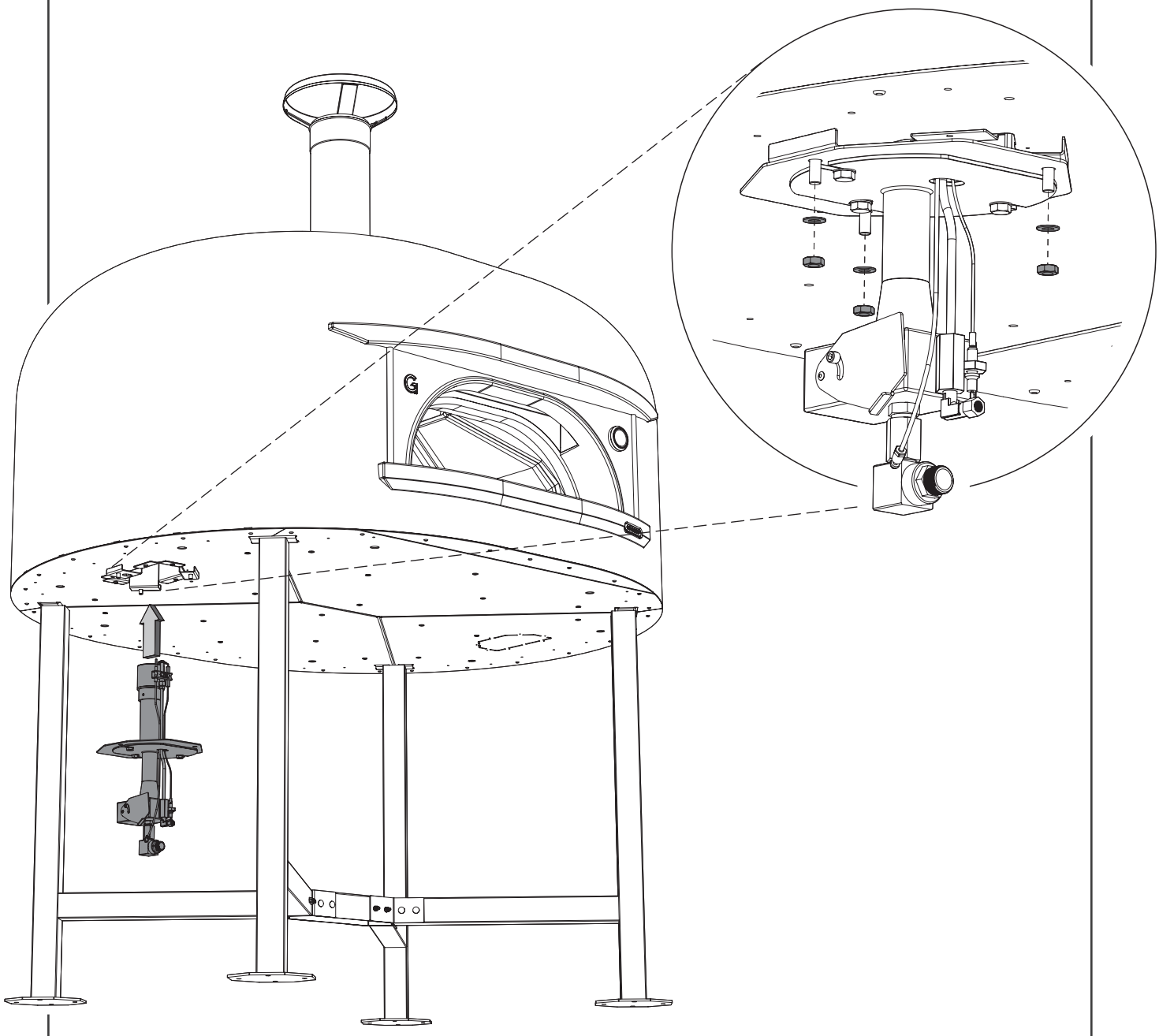


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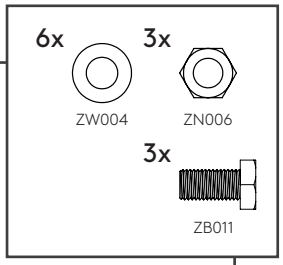


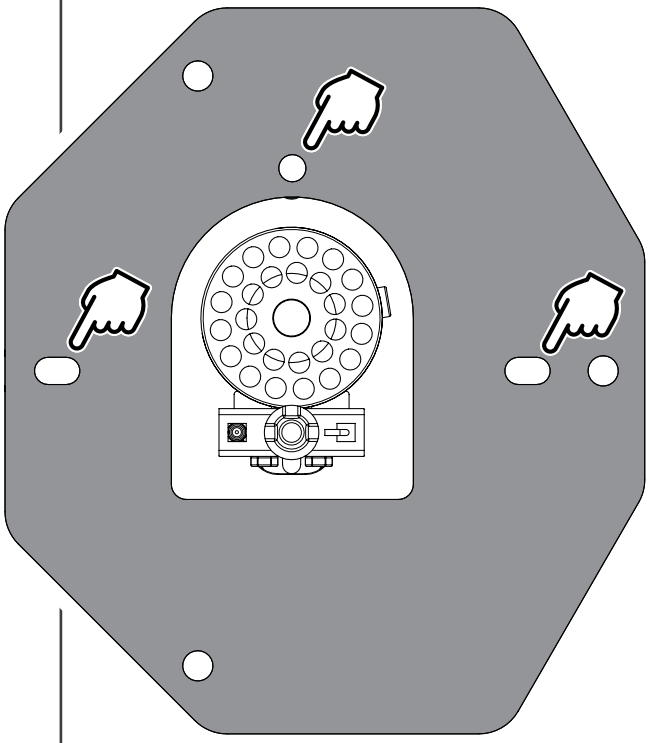


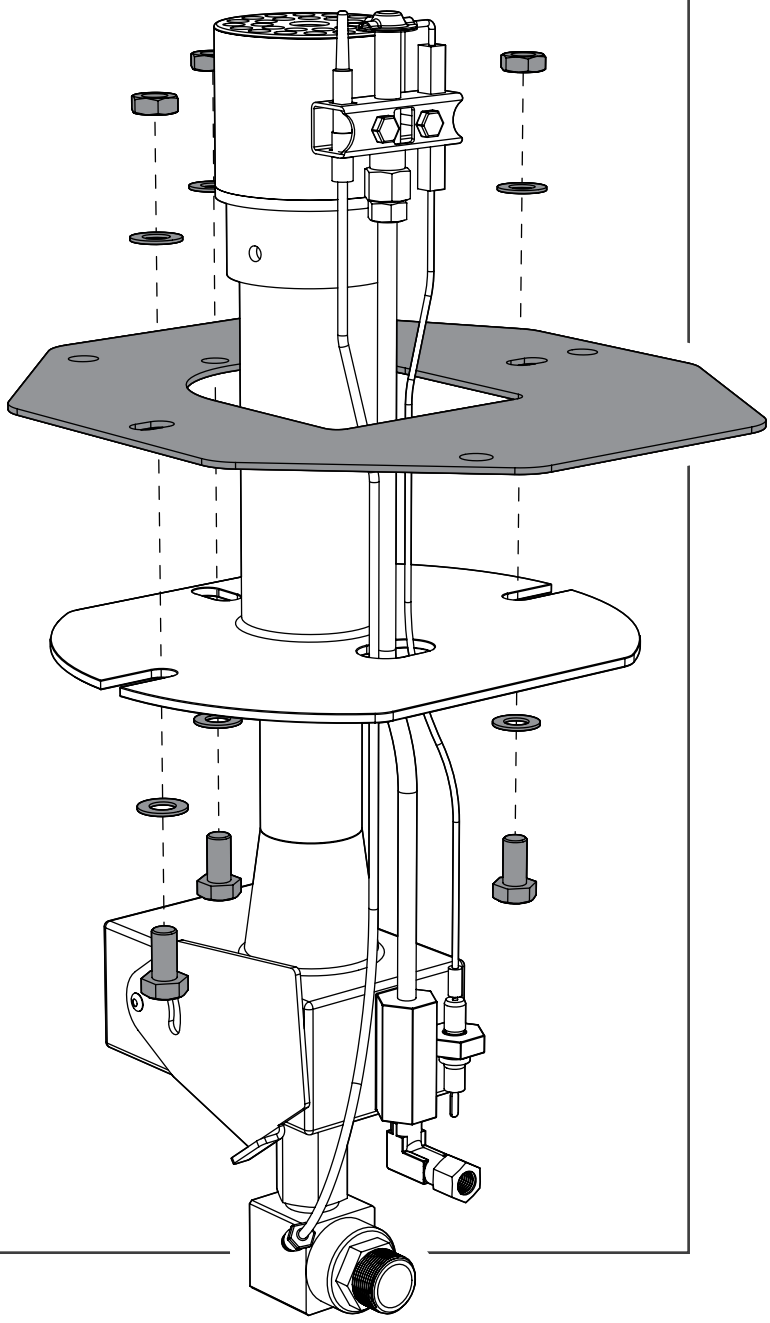
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Right Hand Burner
Rechter Brenner
Quemador de mano derecha
Bruciatore a mano destra
Bruleur Droite



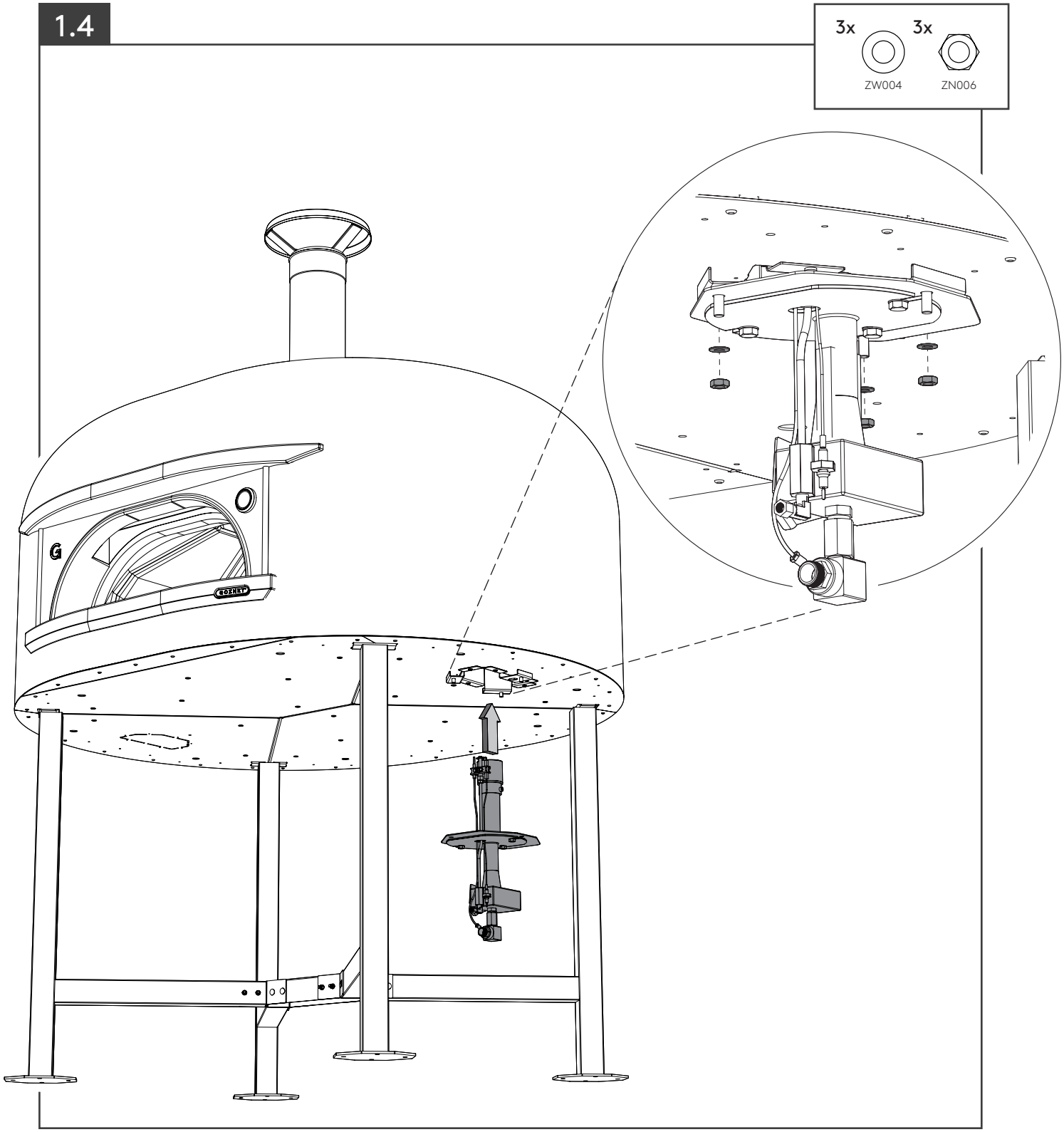




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1.4



DRAGO P1 PLUS

FIRST FIRING

INTRODUCTION

When firing the oven for the first time, it is important to bring the oven up to temperature slowly. This will help prevent thermal shock to the refractory parts. It is normal for small cracks to form on the inside of the dome and on the render on the outside of the oven during this process. These cracks are not damaging to the integrity of the oven and do not pose any cause for concern.

GAS FIRING STEPS

1. Remove the door from the oven mouth. The door must never be used when flames are present in the oven.

2. To turn the pilot flame on, the control dial must be pressed and turned to the star position. With the dial still pushed in, press the red button until the pilot flame is lit.

3. When the pilot flame has established itself turn the dial to the desired position between high and low flame.

4. Use the dial to adjust the flame until the temperature of the oven is 250C, then leave the oven to cure for 2 hours.

5. Once the oven has been cured, the temperature can be raised for cooking.

6. After cooking, future firings can be made quicker and the burner doesn't need to be set to 250C for 2 hours. However, if the oven has been left dormant for an extended period of time it is advised to fire the oven slowly again.

TURNING OFF THE BURNER

1. To turn the oven off turn the dial so it is positioned on the black dot.

2. When the flame and the pilot flame has gone out it is then safe to put the door on the oven.



NEVER USE FLAMMABLE LIQUIDS INCLUDING, BUT NOT LIMITED TO, BARBECUE LIGHTING FLUID, PETROL OR LIGHTER FLUIDS TO START OR BOOST A FIRE IN THIS OVEN. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE OVEN WHILE IT IS IN USE. NEVER USE UNAPPROVED FUEL IN YOUR OVEN.



WARNING: BEFORE LIGHTING THE OVEN, ENSURE YOU HAVE ADHERED TO THE EXTRACTION SPECIFIED IN THIS MANUAL. IF YOU ARE UNSURE, DO NOT USE THE OVEN.



WARNING: DOOR MUST NEVER BE USED WHEN FLAMES ARE PRESENT IN THE OVEN.

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DRAGO P1 PLUS

MAINTENANCE

OVERVIEW

For general cleaning and maintenance, Always ensure that the following steps are adhered to.

If your burner is blocked, it is often possible to resolve the issue without removal of the burner.

CLEANING THE BURNER WHILST CONNECTED TO THE OVEN

1. Switch the main gas tap off (close).

2. Use a vacuum cleaner or canister of compressed air to clean the gas burner from below the oven. Place the vacuum cleaner nozzle under the burner's air vent to clear debris from around the burner.

If you have followed these steps and the blockage still persists, removal of the burner may be required to gain further access to the blockage.

REMOVAL OF GAS BURNER

1. Switch the main gas tap off (close).

2. Unscrew the three nuts ØM8 and remove the burner from the oven.

3. Once burner has been removed, clear blockage as required.

FLUE SYSTEM MAINTENANCE

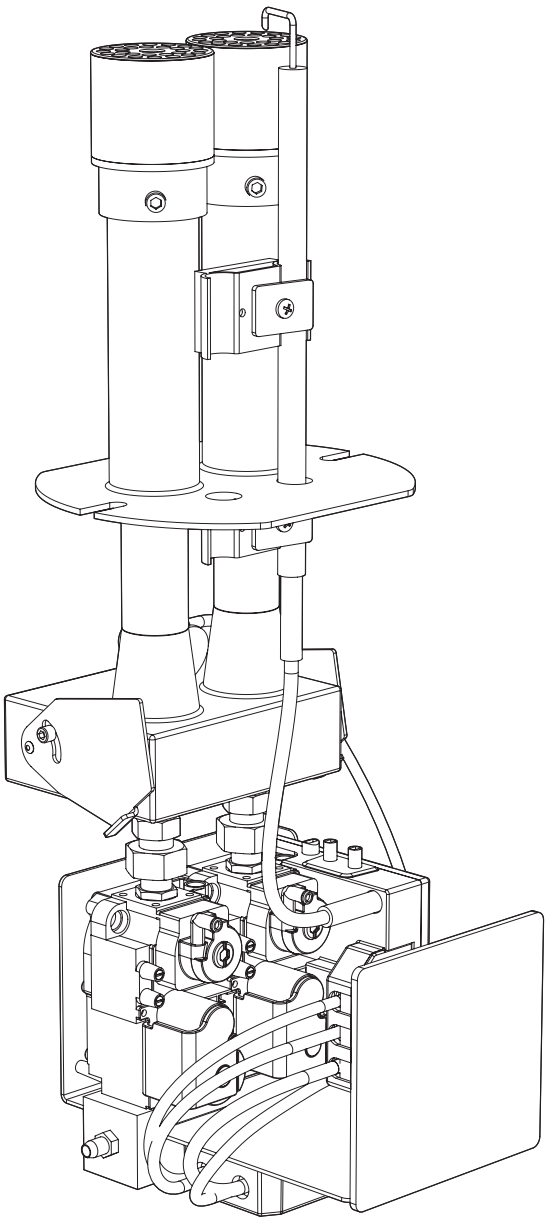
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CLEANING THE OVEN

It is required that the coldest part of the oven floor should reach temperatures of 343°C (650°F) to be hot enough for the oven to start "self-cleaning". To do this raise the temperature of the oven to above 360°C (680°F) for a period of time.

Drago D2

Installation Manual



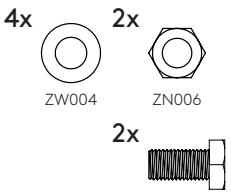
Installationsanleitung
Manual de instalación
Manuale di installazione
Installation Manuel

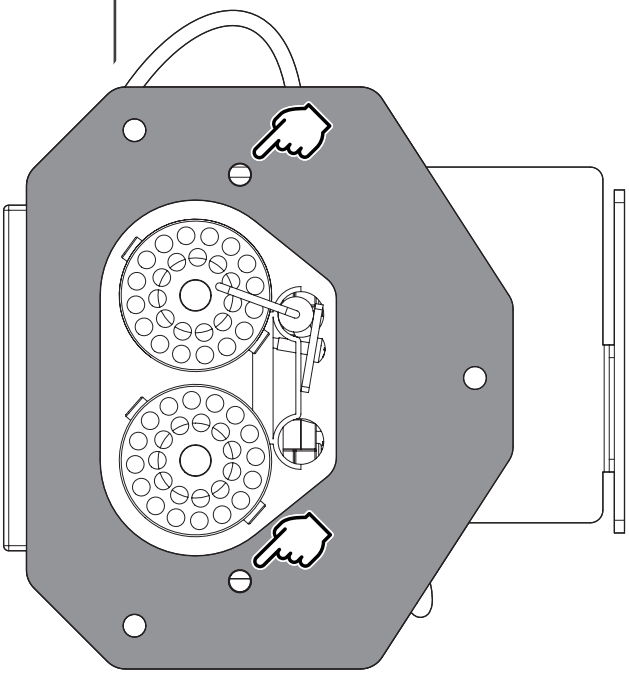


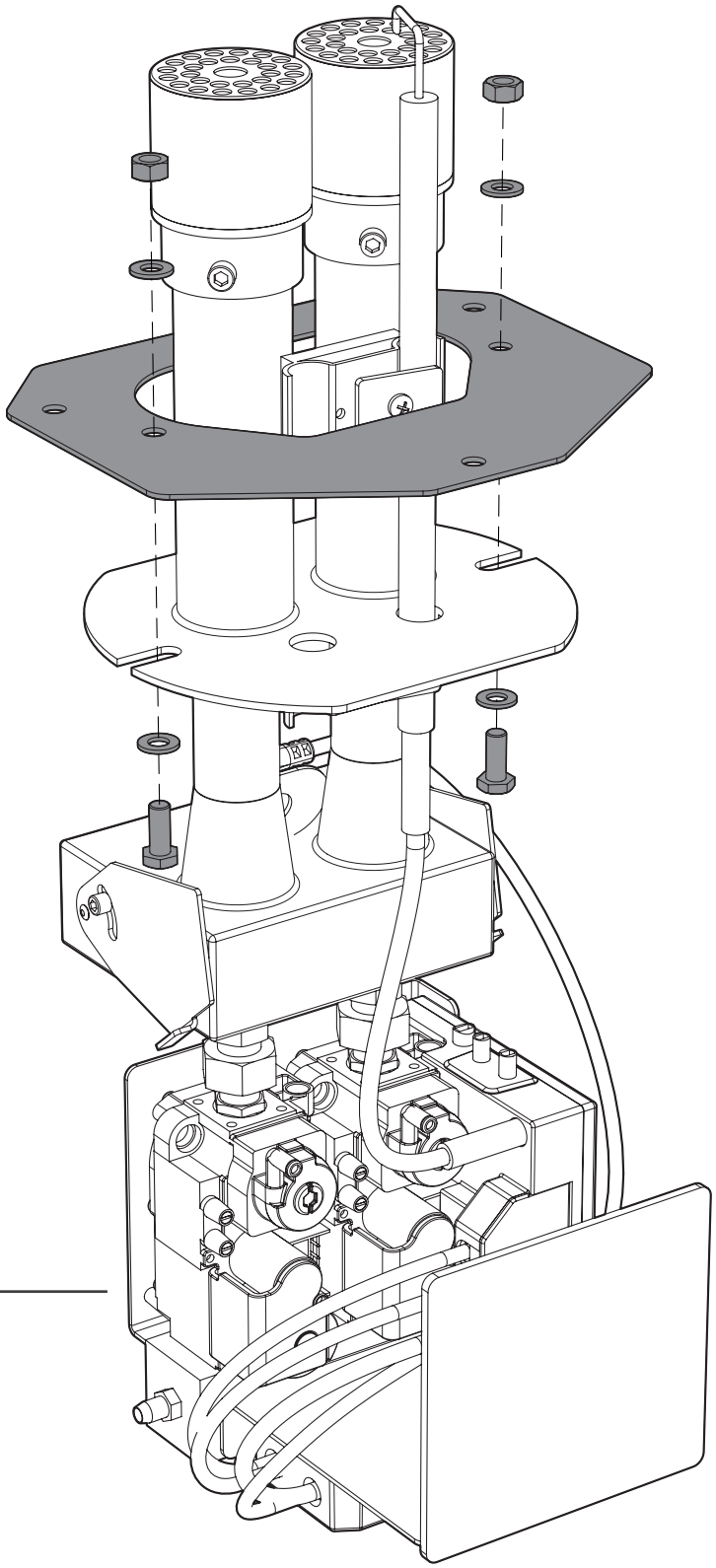
2.1



Left Hand Burner
Linker Handbrenner
Quemador de mano izquierda
Bruciatore a mano sinstra
Bruleur Gauche







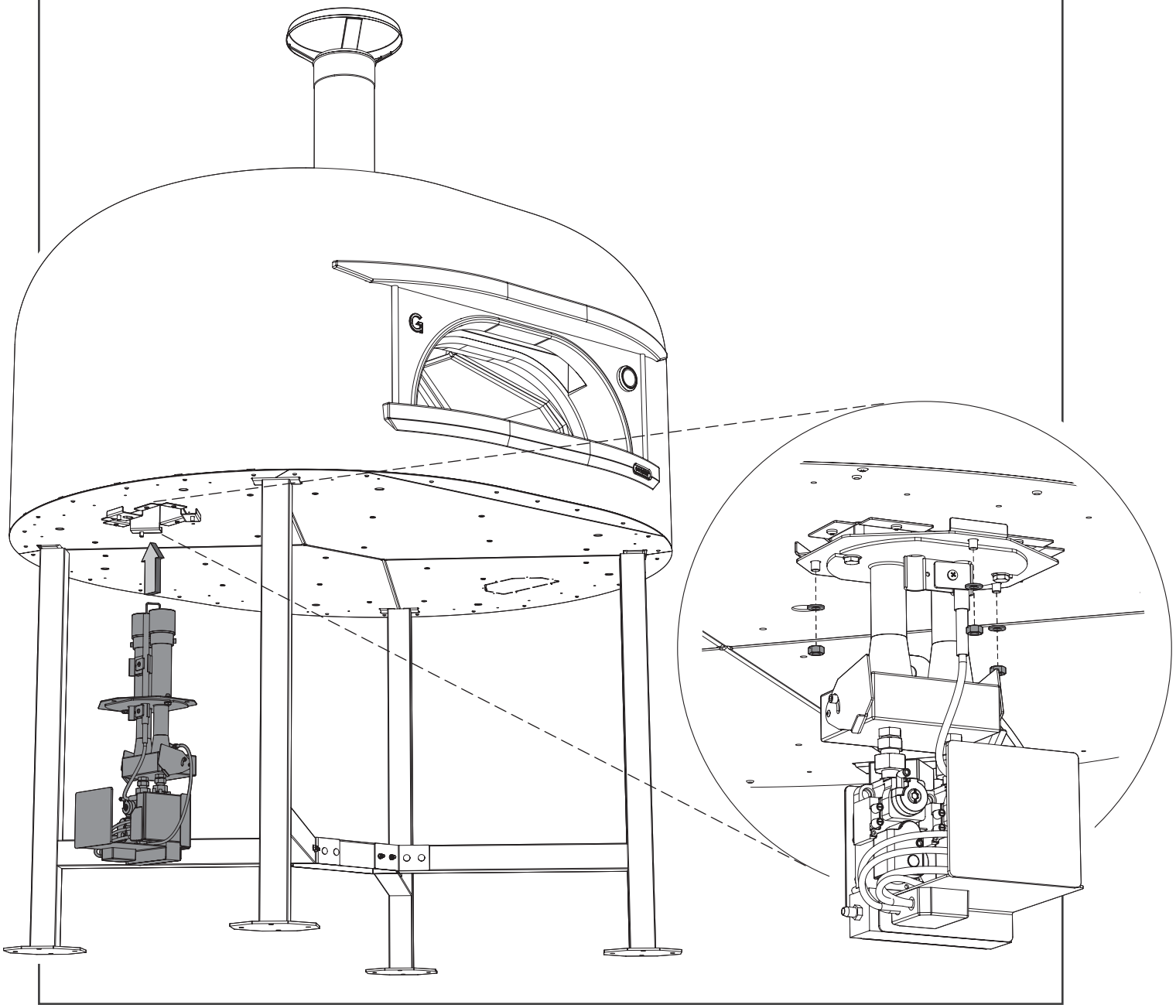
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2.2

3x ZW004

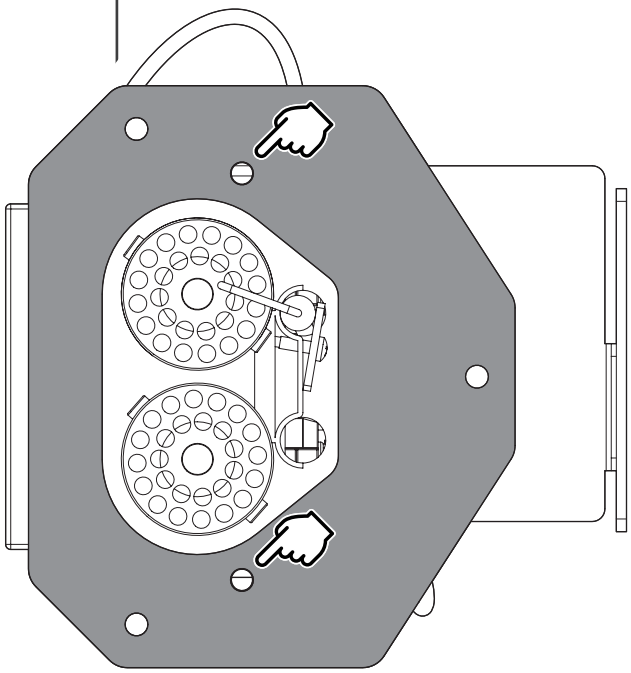
3x ZN006

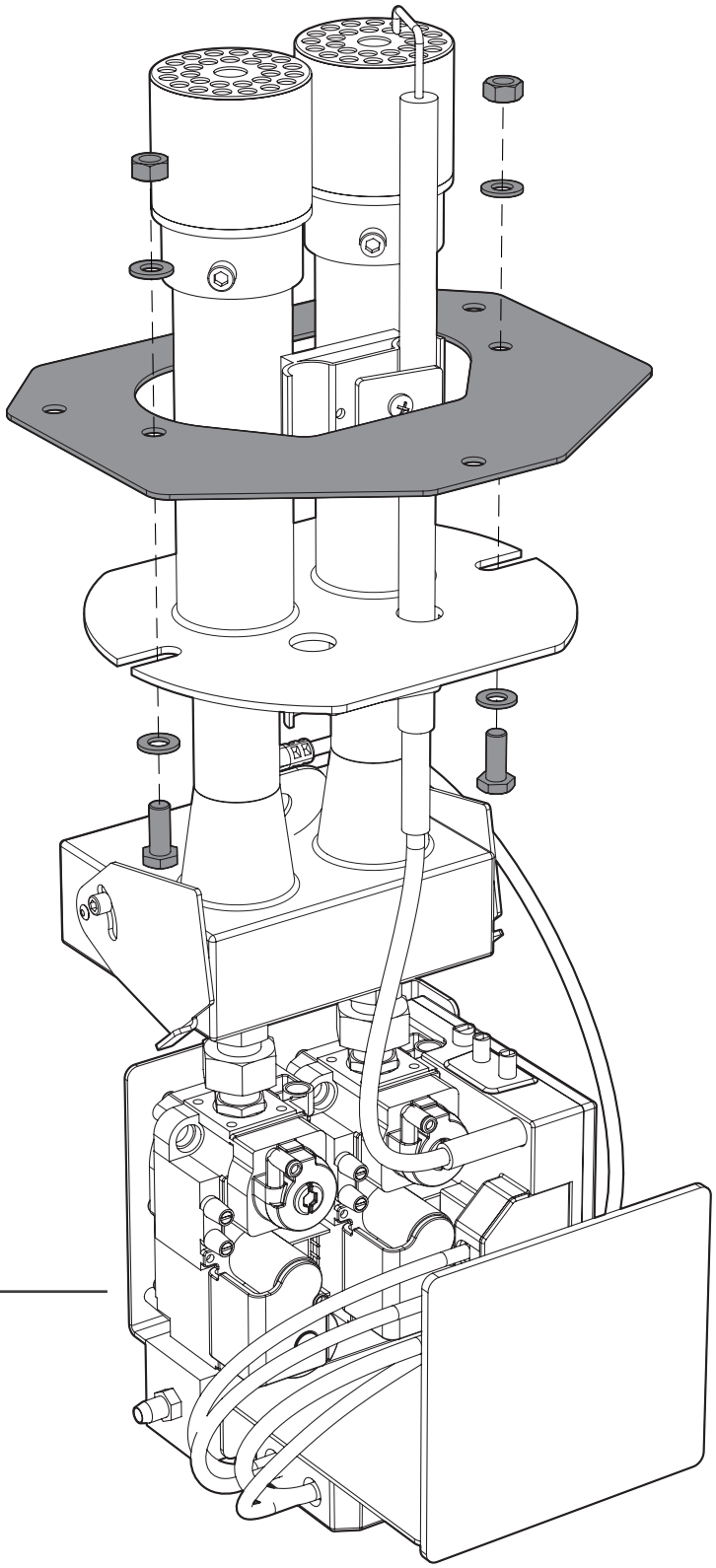


2.3

4x ZW004
2x ZN006
2x ZB011

Right Hand Burner
Rechter Brenner
Quemador de mano derecha
Bruciatore a mano destra
Bruleur Droite

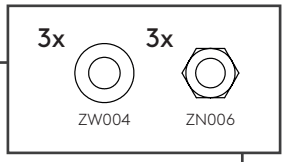


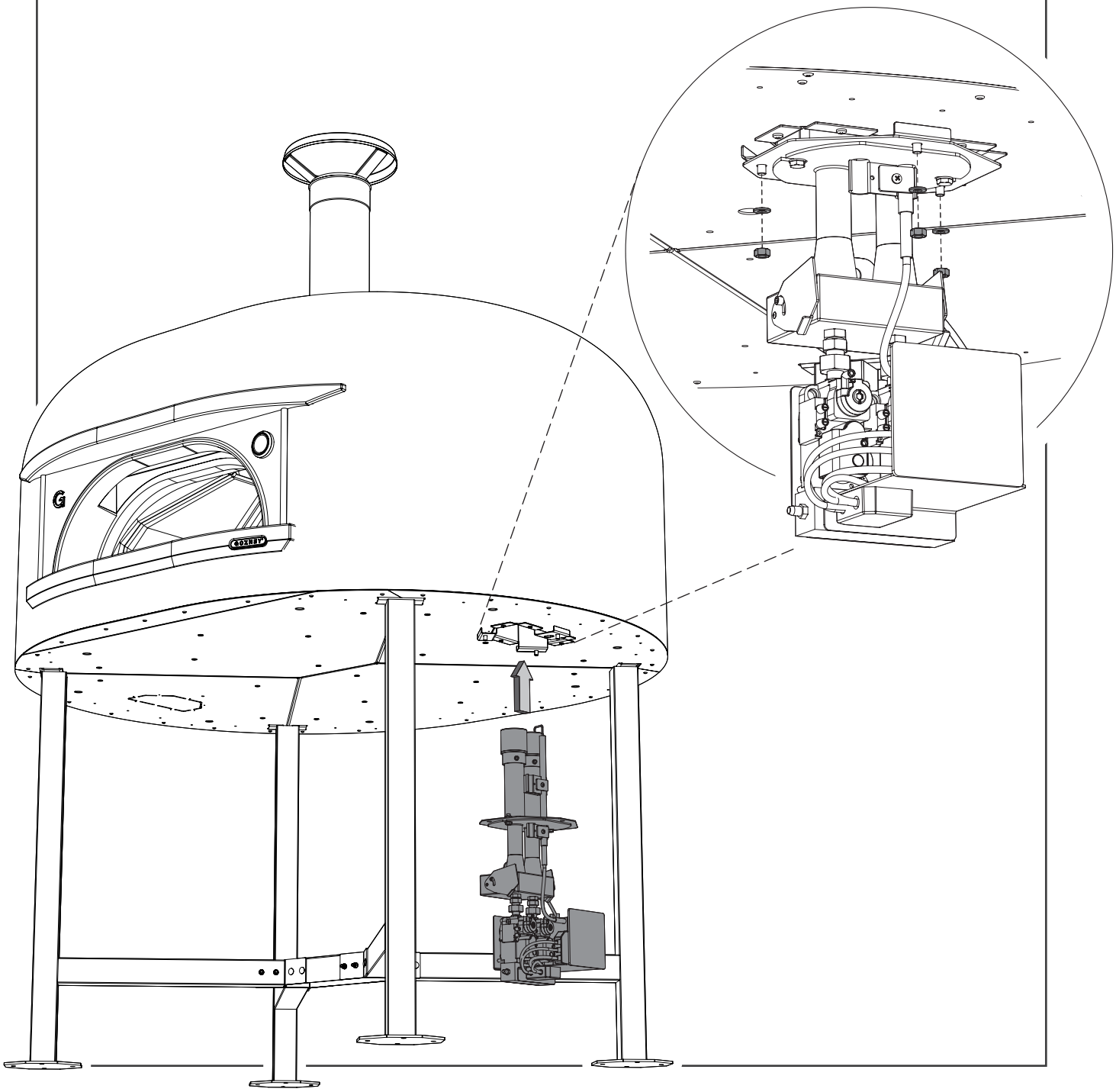


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2.4





DRAGO D2

FIRST FIRING

INTRODUCTION

When firing the oven for the first time, it is important to bring the oven up to temperature slowly. This will help prevent thermal shock to the refractory parts. It is normal for small cracks to form on the inside of the dome and on the render on the outside of the oven during this process. These cracks are not damaging to the integrity of the oven and do not pose any cause for concern.

GAS FIRING STEPS

1. Remove the door from the oven mouth. The door must never be used when flames are present in the oven.

2. Press the main red switch on the left side. On the green display “OFF” is displayed and the internal temperature of the oven is displayed on the red display.

3. Press the red button to ignite the burner in “ON”. On the green display the set temperature or zero is displayed.

4. Use the up arrow to increase the target temperature to 250C and leave to cure for 2 hours.

5. Once the oven has been cured, the temperature can be raised for cooking.

6. After cooking, future firings can be made quicker and the burner doesn’t need to be set to 250C for 2 hours. However, if the oven has been left dormant for an extended period of time it is advised to fire the oven slowly again.

TURNING OFF THE BURNER

1. To turn the oven off press the red button to set the burner to “OFF”.

2. Now press the main red switch on the left side to turner the controller off.

3. When the flame has gone out it is then safe to put the door on the oven.



NEVER USE FLAMMABLE LIQUIDS INCLUDING, BUT NOT LIMITED TO, BARBECUE LIGHTING FLUID, PETROL OR LIGHTER FLUIDS TO START OR BOOST A FIRE IN THIS OVEN. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE OVEN WHILE IT IS IN USE. NEVER USE UNAPPROVED FUEL IN YOUR OVEN.



WARNING: BEFORE LIGHTING THE OVEN, ENSURE YOU HAVE ADHERED TO THE EXTRACTION SPECIFIED IN THIS MANUAL. IF YOU ARE UNSURE, DO NOT USE THE OVEN.



WARNING: DOOR MUST NEVER BE USED WHEN FLAMES ARE PRESENT IN THE OVEN.

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DRAGO D2

MAINTENANCE

OVERVIEW

For general cleaning and maintenance, Always ensure that the following steps are adhered to.

If your burner is blocked, it is often possible to resolve the issue without removal of the burner.

CLEANING THE BURNER WHILST CONNECTED TO THE OVEN

1. Switch off the power supply to the gas burner and control panel.

2. Switch the main gas tap off (close).

3. Use a vacuum cleaner or canister of compressed air to clean the gas burner from below the oven. Place the vacuum cleaner nozzle under the burner's air vent to clear debris from around the burner.

If you have followed these steps and the blockage still persists, removal of the burner may be required to gain further access to the blockage.

REMOVAL OF GAS BURNER

1. Switch off the power supply to the gas burner and control panel.

2. Switch the main gas tap off (close).

3. Unscrew the three nuts ØM8 and remove the burner from the oven.

4. Once burner has been removed, clear blockage as required.

FLUE SYSTEM MAINTENANCE

It is essential that regular cleaning of the flue and extraction system is undertaken. How you determine a regular cleaning routine will depend on the fuel burnt and the frequency of oven use. Failure to maintain a clean extraction or flue system is a likely source of fire. Ensure a regular cleaning routine is established and adhered to.

CLEANING THE OVEN

It is required that the coldest part of the oven floor should reach temperatures of 343°C (650°F) to be hot enough for the oven to start "self-cleaning". To do this raise the temperature of the oven to above 360°C (680°F) for a period of time.

WARRANTY

This section explains the warranty associated to the oven.

WARRANTY

If you have purchased from us, we offer a warranty on the Products, the details of which are set out below. The warranty terms will depend on whether you are a consumer or a business customer.

WARRANTY FOR CONSUMERS

1. If you are a consumer purchasing a Product for personal use we warrant to you that for a period of 12 months (in the case of Roccbox ovens) or 36 months (in the case of other Products) from the date of purchase that your oven will be of satisfactory quality and reasonably fit for all the purposes for which goods of this kind are commonly supplied; and that, the Products will match their description or sample.

WARRANTY FOR BUSINESS CUSTOMERS

1.1 If you are purchasing a product for business use we warrant that, for a period of 12 months (in the case of Roccbox ovens) or 36 months (in case of other Products) from delivery, that your oven will: be free from material defects in design (unless the design was supplied by you), material and workmanship; and

1.1.2 comply with any agreed specification for the Products.

IMPORTANT INFORMATION RELATING TO WARRANTY CLAIMS

1.2 If you give us notice in writing during the warranty period within a reasonable time of discovery that your oven does not comply with the warranty set out above; and we are given a reasonable opportunity of examining the Products and we determine that your oven does not comply with the warranty set out above then we shall, at our option, replace, repair or refund the price of the defective oven on a pro rata basis based on the market value of the oven at the time any refund is payable and taking into consideration wear and tear and normal market depreciation in respect of the oven.

1.3 You must provide all information (including photographs where requested) and all assistance reasonably requested by us in order for us to properly assess your oven.

1.4 We reserve the right to require that faulty ovens be returned to us. In such circumstances we shall refund the cost of carriage by normal means of returned ovens and the replaced oven will be delivered free of charge by us to you at the original delivery address. If, following inspection of the returned oven, we determine, acting reasonably, that there has been no breach of the warranty above we will, if you so request, return the same oven to you at your cost. We shall have no liability to you (whether the oven is found to breach the applicable warranty or not) for the cost of removing ovens returned to us, or for re-installing them after they have been returned to you.

1.5 We shall not be liable for the oven's failure to comply with the warranty above in any of the following events:

1.5.1 you make any further use of the oven after giving notice that it is defective except as permitted in writing by us;

1.5.2 the defect derives from a textual manifest error contained in the order (including typographical errors);

1.5.3 the failure, in our reasonably held belief, is attributable to, caused by or has been substantially aggravated by:

1.5.3.1 any improper use, misuse or unauthorised alteration, storage or installation of the oven by you, your employees, agents or hired staff;

1.5.3.2 any use of the oven by you, your employees, agents or hired staff in a manner inconsistent with any specification and our directions; and/or

1.5.3.2.1 damage from external and/or environmental factors (e.g. lightning, electrical surges, floods or incorrect air flow);.

1.5.4 the defect arises as a result of you not following our instructions in relation to the type of fuel to be used with the oven, that is, only kiln dried untreated hard wood with a moisture content of 20% or less or our briquettes;

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1.5.5 the defect arises from the use of salt;

1.5.6 the defect arises from caustic cleaning materials;

1.5.7 the defect arises as a result of fair wear and tear; or

1.5.8 the Products differ from any corresponding specification as a result of changes made to ensure they comply with applicable statutory or regulatory requirements.

1.5.9 you have modified the oven in any way.

1.6 You shall be liable to cover any reasonable costs incurred by us for the replacement of any oven in the following circumstances:

1.6.1 the failure of the oven is a result of a defective part or parts not covered by the warranty above;

1.6.2 no fault is found;

1.6.3 the failure of the oven is due to damage caused at your premises;

1.6.4 the failure of the oven is a result of incorrect installation

1.6.5 the failure of the oven is a result of the oven being used in conjunction with other goods not supplied by us;

1.6.6 the failure of the oven is caused by external or environmental factors; or

1.6.7 the failure of the oven is a result of theft, loss or removal of equipment by you or a third party, and such costs may vary depending upon the location of the oven and any other reasonable costs incurred by us.

1.6.8 the failure of the oven is caused by modifications made by you.

1.7 The warranties in above shall not extend to:

1.7.1 the included tools, safety equipment, pizza peels and finishes such as render;

1.7.2 maintenance items which shall include without limitation airflow adjusters, air and gas mix adjusters, pilot flame adjusters, door mechanisms, timers, thermometers, lightbulbs, fuses, screws or fasteners; or to

1.7.3 products or components manufactured by third parties, in respect of which we will endeavour to assign for your benefit such rights (including warranty rights) as we have against the manufacturer.

1.8 Oven cracking is a normal expectation of your wood fired oven and Micro- Mesh Technology ensures the structural integrity of your oven over time. Hairline cracking is not covered by the warranties above Oven cracks need to exceed 3mm (or over a £1 coin thickness) to qualify as unusual, smaller hairline cracks are normal. Send us a photo if you need confirmation.

1.9 The warranty above shall apply to any replacement Products supplied by us save that the warranty period for replacement goods shall be the time remaining on the original Product's warranty period specified above.

IMPORTANT NOTE

This warranty, and our liability to you, is governed by our standard terms and conditions of sale. Please refer to our standard terms and conditions at **www.gozney.com/terms-conditions** In the event of any inconsistency, our standard terms and conditions will prevail.