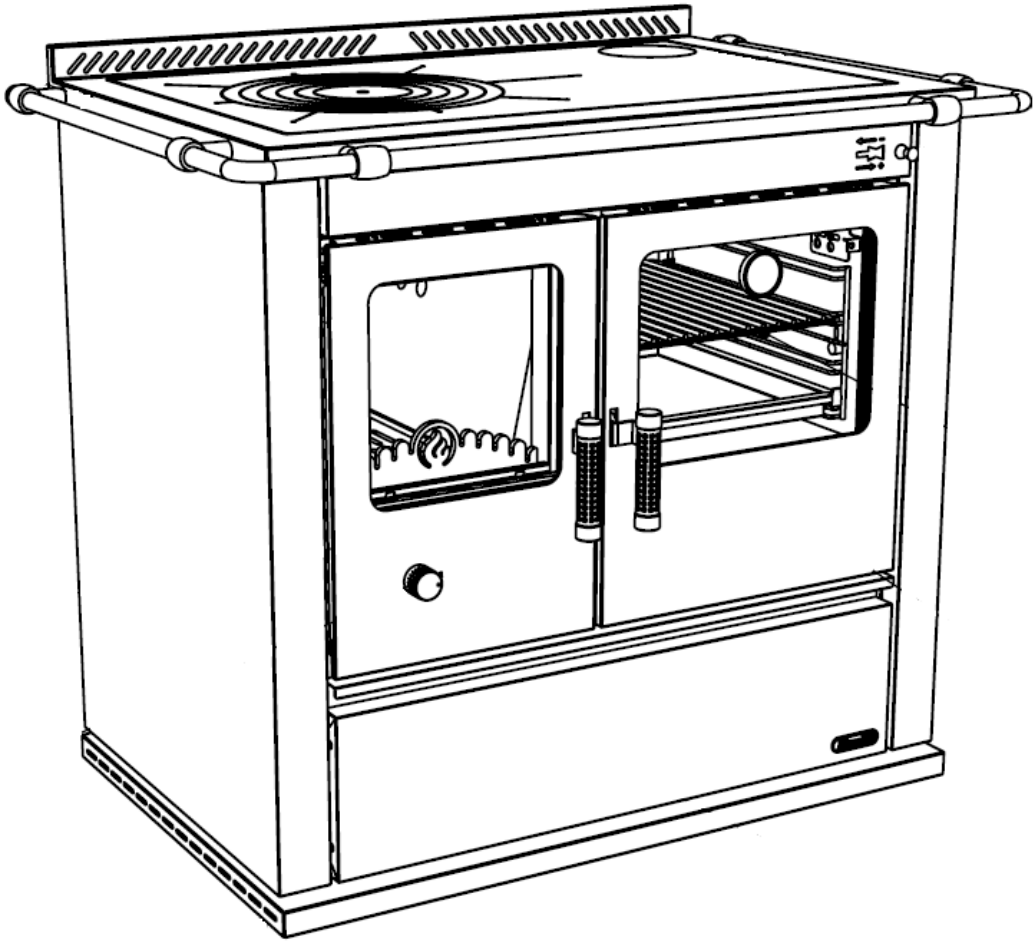
L - LT - S - ST RANGE

Part 1: Operational Manual for USA/Canada



Rizzoli®
Wood-fired cookers, since 1912.

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

1. INSTRUCTIONS

1.1 GENERAL INSTRUCTIONS

For the perfect working of Rizzoli cookers it is necessary the correct placing and connection to the chimney and to the heating system if it is necessary. Before the connection of the device it is necessary to contact a local chimney sweeper. The installation usually ends with the lighting of the cooker and the verify of the correct working.
It is necessary to use well dried and good quality wood: it is also necessary to sweep the chimney and the cooker regularly.
We recommend to read carefully the instructions in this booklet before starting to use the device. Keep this booklet because it could be useful in case of necessity. Talking about the working and the installation of Rizzoli cookers and thermal cookers, all the European/USA/Canadian laws, national and local laws and rules must be respected.

1.2 SAFETY INSTRUCTIONS

• Respect all the safety distances during the installation of the device.
• The grids and the ventilation holes of the device must not be obstructed during the installation or the use of the device.
• Extracting fans, if working in the same room where the device is installed, might cause problems when a correct ventilation is not guaranteed.
• When using the cooker, some parts of the device may be very hot, keep attention not to lean and not to touch by hand hot parts (frame, plate and doors).
• When you cook and generally when you use the cooker you must not wear flammable dresses.
• Keep more attention in presence of children.
• Do not place on the device flammable or explosive materials, in particular curtains or do not place near flammable chemicals and aerosol cans.
• The fire door must always be closed except for lighting operations, fire feeding operations and during the maintenance operations.
• Check regularly the fume-circuit and, the chimney connection and the chimney itself. At least every six months of normal use contact an experienced technician for checking and cleaning the device.
• The plate must be cleaned regularly according to necessities after every use and make regularly the specific maintenance.
• Before you go away for a long time, be sure that the fire is terminated.
• The first lightings of the cooker and the first seasonal lightings must be done with temperate fire in order to prevent possible breakings of the internal parts.

• After a long period in which you do not use the cooker, check carefully that obstructions are not present and that the cooker works regularly.
• Use only original or authorized spare parts.
• Do not make any unauthorized modification.

1.3 RECOMMENDED COMBUSTIBLES

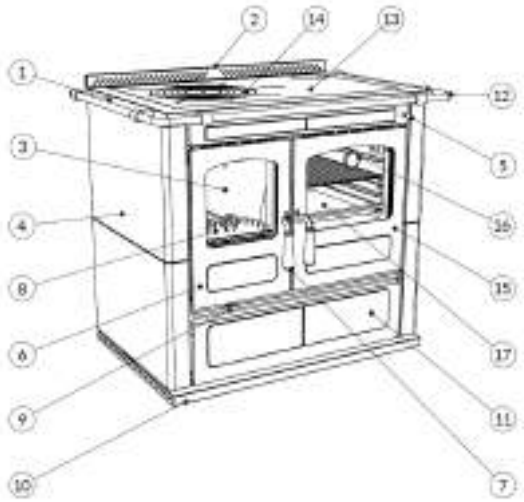
Wood fired cookers L - S Range and thermal wood fired cookers LT - ST Range are built to use wood for burning. We recommend to use good quality wood, dry, seasoned and split. Using good quality wood is warranty of good heating power and avoid the forming of carbon residuals and soot. To avoid dissipation of energy and eventual deforming and damaging processes you must not use excessive combustible (see paragraph 7.1).

1.4 OTHER COMBUSTIBLES

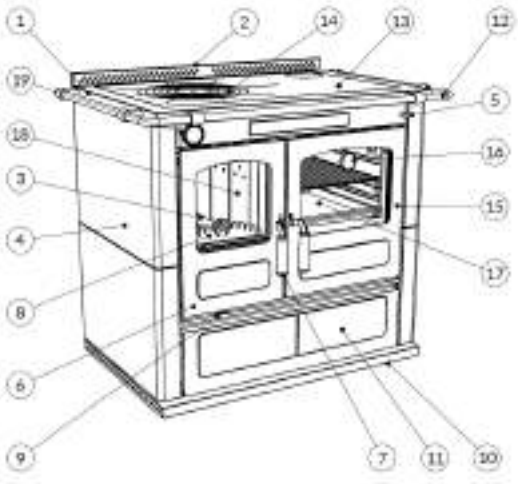
The use of pre-compressed trunks and coal is not allowed, because the strong heating produced may damage the internal refractors, the wood-carrying grill, the oven and in general all the parts directly exposed to fire. Other combustibles and refuses, for example plastic, enamelled or treated wood or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

1.5 PARTS OF COOKERS AND THERMAL COOKERS

L RANGE



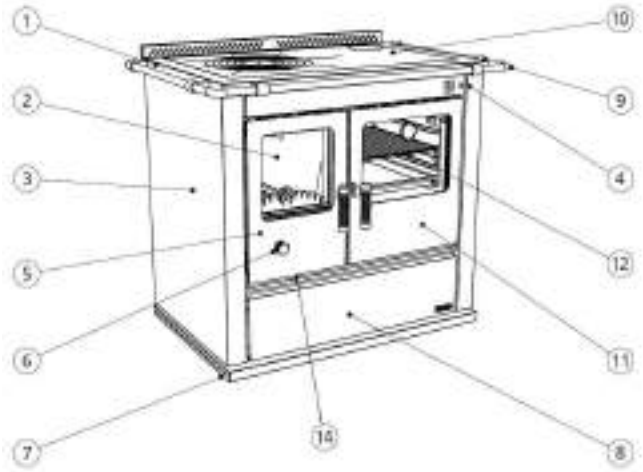
LT RANGE



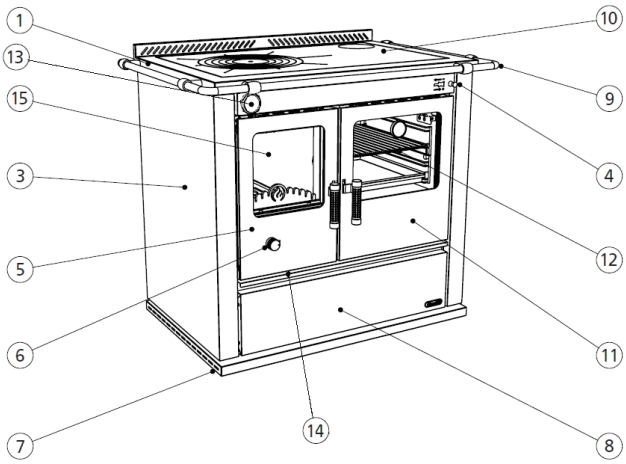
Picture 1

1	Frame	8	Flame keeper	14	Disc or circles
2	Riser	9	Primary and secondary air regulation	15	Oven door
3	Combustion chamber			16	Oven thermometer
4	Side	10	Plinth	17	Oven
5	Starting lever	11	Woodbox	18	Boiler
6	Fire door	12	Handrail	19	Boiler thermometer
7	Door opening lever	13	Plate		

S RANGE



ST RANGE



Picture 2	1	Frame	6	Draught regulator	11	Oven door
	2	Combustion chamber	7	Plinth	12	Oven
	3	Side	8	Woodbox	13	Boiler thermometer
	4	Starting lever	9	Handrail	14	Primary air regulation
	5	Fire door	10	Plate	15	Boiler

1.6 ACCESSORIES

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

- Ash drawer
- Glove
- Poker
- Scraper
- Oil for the care of the plate
- Cleaning oil for the plate
- Abrasive sponge
- Sponge for fire door cleaning
- Hex key for disassembling the handrail
- Restoring screws for the disassembly of the handrail
- Devices for the connection of the exhaust-pipe
- Grill for the oven
- Baking-pan
- Baking-pan holder
- Glove box
- Instruction booklet for use and maintenance
- Green booklet and warranty certificate
- Quality certificate of the refractory bricks

2. INSTALLATION

2.1 GENERAL NOTES

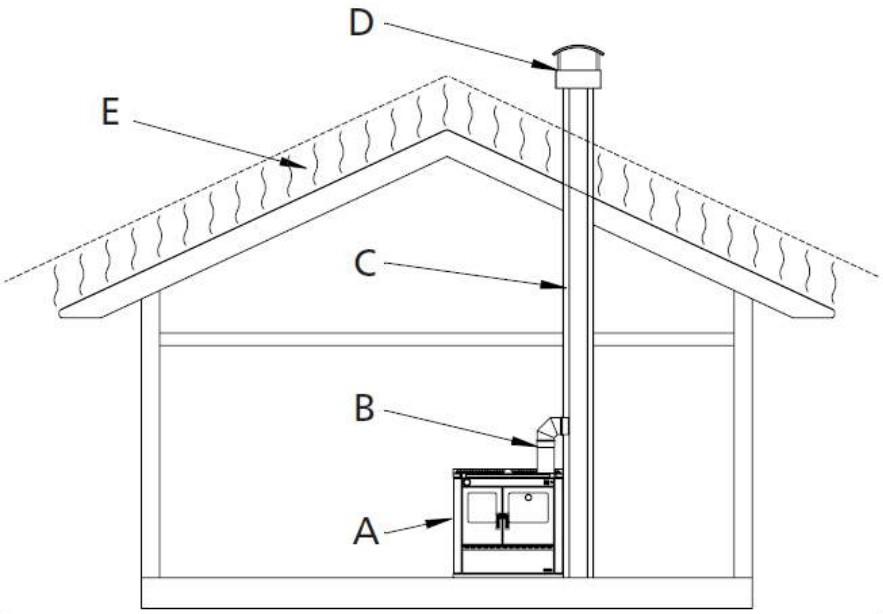
Wood fired cookers and thermal cookers are easy to install; anyway you must take some cares to avoid damages due to unskillfulness. Before the installation, we recommend to verify the necessary space, the safety distances, the correct predisposition of the chimney and the possibility to make the necessary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

2.2 SAFETY DISTANCES

Be sure that the cookers and the thermal cookers that have to be framed have the minimum safety distances to flammable or high temperatures sensible materials (see paragraph 7.2 and safety label page 10 in Part 2 Installation Instruction). Rizzoli also produces isolated spacers to reduce distances. The device is very heavy and must be placed on floor that can support its load capacity. Follow local codes.

2.3 CHIMNEY

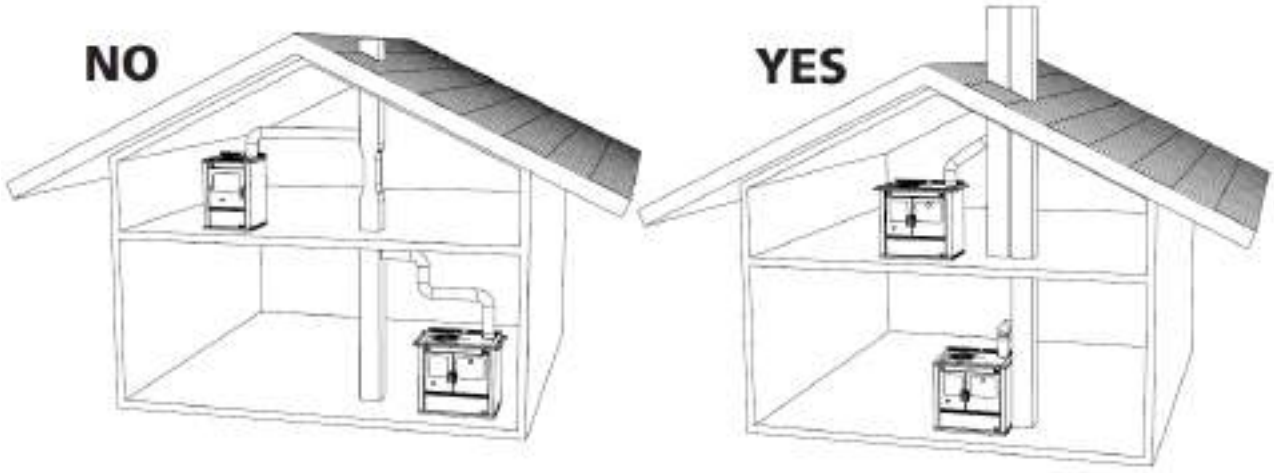
Chimney has a main importance for a correct working. Wood fired cookers and thermal cookers are built to insure the maximum efficiency, anyway the performances of the cooker are deeply influenced by the chimney. If the chimney has defects or does not match the building laws, it is not insured the correct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



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

2.4 DIMENSIONS AND CORRECT FORMS OF CHIMNEY

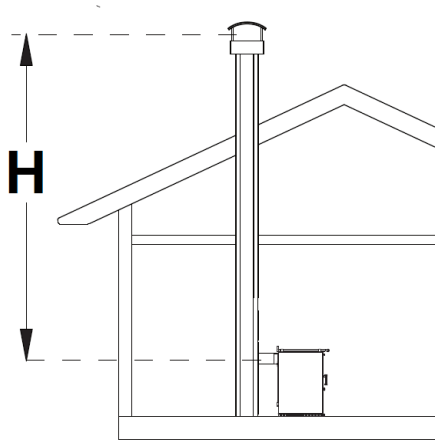
Chimney must be dimensioned in a correct way according to the type of device it is connected with, minding the environmental and general conditions of the place in which it is placed. The section of the chimney must permit the flow of the fumes produced by the cooker or thermal cooker without difficulties, but it must not be too big otherwise the chimney will experience problems in heating itself and this may generate problems like weak draught and condensation. In table 1 it is indicated the recommended diameter for the flue according to the model of device and to the height of the chimney (H). The height of the chimney must be enough to insure the draught necessary to the chosen model. Bigger is the height of the chimney, bigger is the draught; if the chimney is lower than 4 m (13,2'), the correct working of the cooker is not insured. The chimney must not have tortuous parts, horizontal parts or counterslope parts; the number of bends must be reduced to minimum. In picture 4 you can see some examples of good and bad chimney connection.



Picture 4 - Samples of correct and incorrect chimney connection.

Model	L - S	LT - ST
ø entrance	130 mm (5,1")	140 mm (5,5")
ø flue **H < 4 m (13,2')**	Draught not guaranteed	Draught not guaranteed
ø flue **4 m (13,2') < H < 6 m (19,7')**	160 mm (6,3")	180 mm (7,1")
ø flue **H > 6 m (19,7')**	150 mm (5,9")	160 mm (6,3")
Necessary chimney draft	12 Pa (0.0482wc)	12 Pa (0.0482wc)

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



Picture 5 - H dimension for the sizing of the flue.

2.5 CHIMNEY FLUE

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

2.6 CHIMNEY POT

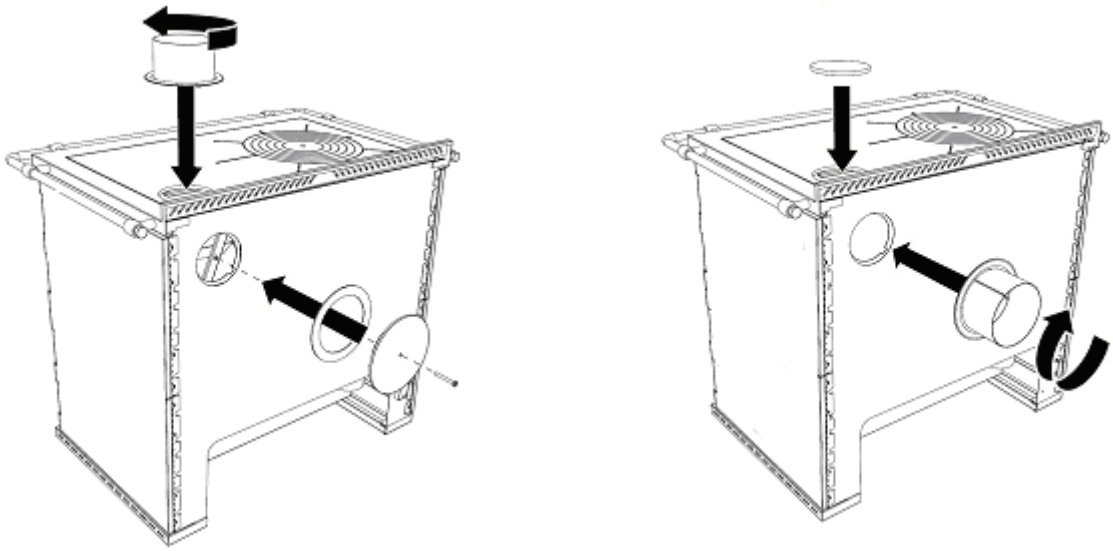
The chimney pot must have an exit section doubled than the one of the chimney, in order to make easier the exit of the smoke. The chimney pot must be enough tall to lean out over the reflow zone generated by the roof: if you are not sure about this contact experienced technicians. If you are in a windy place, it might be necessary to install windproof devices.
The chimney should extend at least 3 feet above the roof surface it penetrates and 2 feet higher than any roofline or other obstacle within a horizontal distance of 10 feet.

2.7 STOVE PIPES CONNECTION

The connection of the device to the flue must be as short as possible and must not have horizontal or not much inclined parts. The counterslope parts are forbidden and must be absolutely avoided. Near the conjunction, flammable materials must not be present. The conjunction must not go inside the flue. To increase the safety of the conjunction, we suggest to install a washer on the wall being sure that the connection between the washer and the chimney is walled and well sealed. Also all the connection must be fixed and sealed. Connections through wall, ceiling and floor (see page 4 Part 2 Installation instruction).

2.8 FLUE OUTLET POSITION

Wood fired cookers and thermal cookers are predisposed to have flue outlets in different positions (up, back, sides). Before connecting the device to the chimney you must be sure that all the outlets you will not use are well closed. Eventually, you can make modifications using the devices given together with the device.

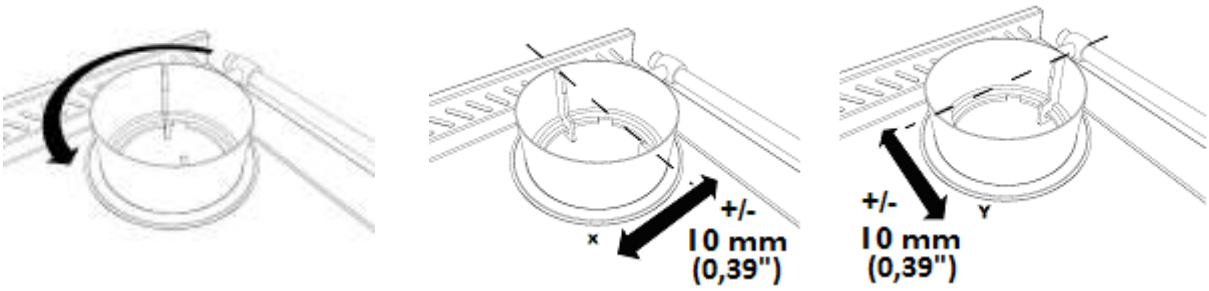


Picture 6 - Multiflue cooker/thermal cooker, predisposition of the correct flue outlet.

2.9 CORRECT CONNECTION TO THE CHIMNEY

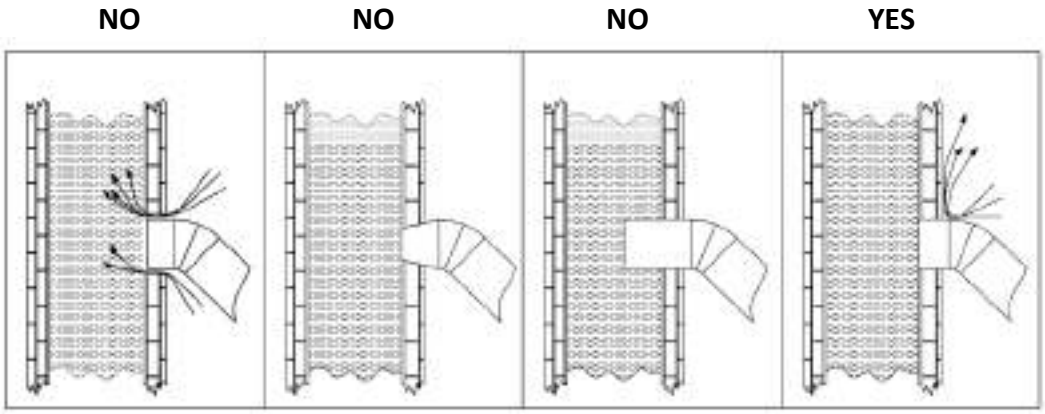
If the conduct of the chimney starts from a lower floor than the connection point of the device, it may be necessary to close the conduct under the connection pipe with fireproof materials. If you have the chimney behind or up, you have to use the connector with bayonet coupling. This must be inserted and turned so that it can remain blocked. This connector has a tolerance of about 1 cm

(0,39”) to make the installation easier. The tolerance is available according to a single direction which depends on the orientation of the connector (see picture 7).



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

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

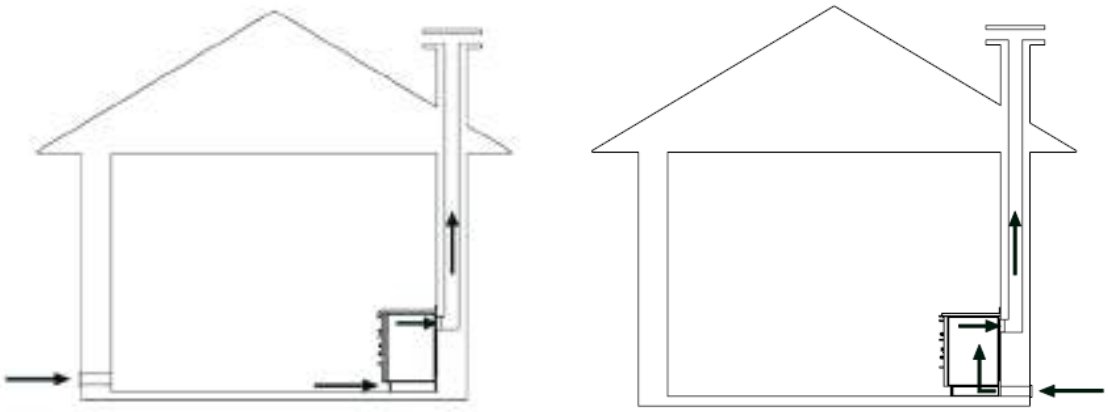


Picture 8 - Examples of correct and incorrect connection of the chimney.

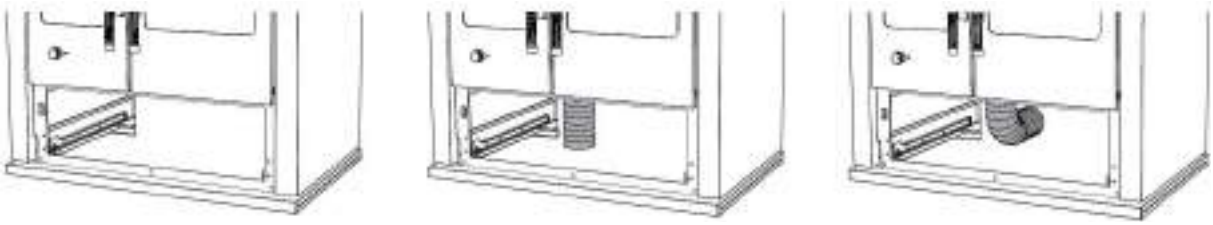
2.10 AIR INTAKE

The standard installation of the wood fired cooker and thermal cooker considers that the comburent air is taken from the room where the device is installed through the air intake of the device located in the plinth. In this case, in the room must be always ensured the recycle of fresh air, in particular if the room is small and window and door frames are hermetic. The correct flow of air in the room must be ensured also in presence of other combustion based devices, aspiring hoods, chimneys and vent-holes. The air intake in the room must have a minimum surface of 80 cm^2. On demand, Rizzoli can give specific valves which can allow the automatic opening of the air intake only when it is necessary for the correct working of the device in order to warrant a maximum depression of 4 Pa in the place of installation. The wood fired cookers and thermal cookers can also be connected so that the comburent air comes directly from outside. In this way, for the device it is not necessary another air intake in the room of installation. To make this it is necessary to prepare a conduct connected directly with the external part of the house and make a direct connection with the air intake of the device. The air intake of the cooker is located inside

the woodbox in correspondence of the combustion chamber. For the connection, we suggest to use a flexible pipe.



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

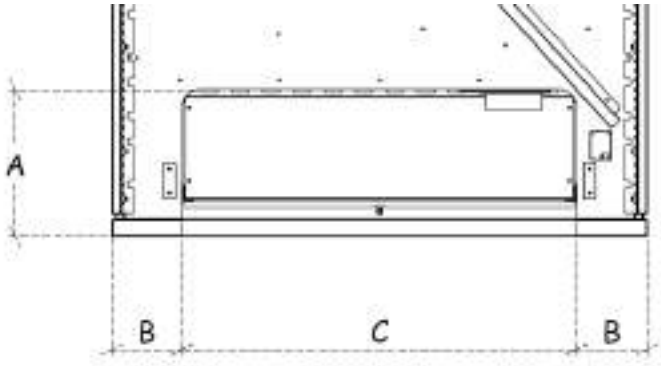


A **B** **C**

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

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

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



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

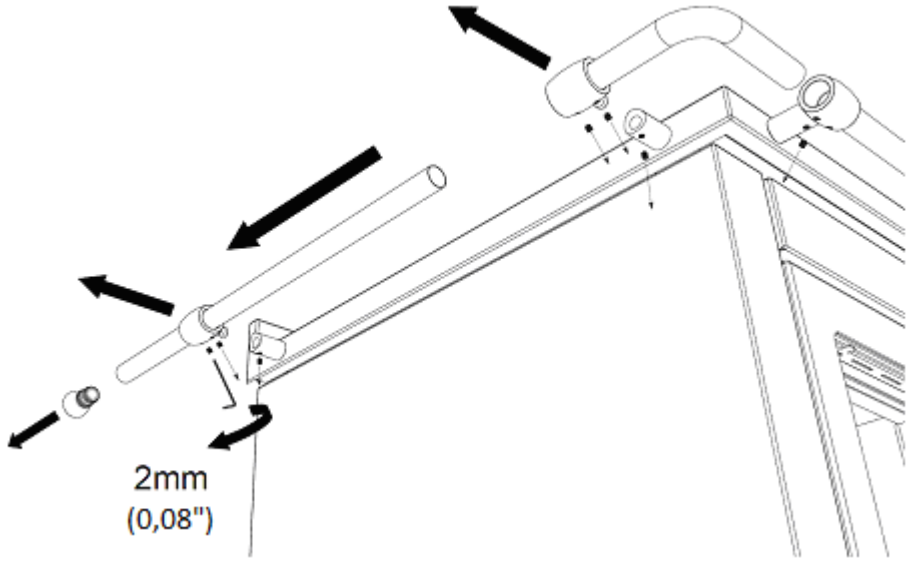
Dimensions				
Models	**A**	**B**	**C**	**ø**
L 90	248 mm (9,76”)	118 mm (4,64”)	664 mm (26,14”)	95 mm (3,74”)
LT 90	248 mm (9,76”)	118 mm (4,64”)	664 mm (26,14”)	95 mm (3,74”)
S 80	248 mm (9,76”)	118 mm (4,64”)	664 mm (26,14”)	95 mm (3,74”)
S 90	248 mm (9,76”)	118 mm (4,64”)	664 mm (26,14”)	95 mm (3,74”)
ST 90	248 mm (9,76”)	118 mm (4,64”)	664 mm (26,14”)	95 mm (3,74”)

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

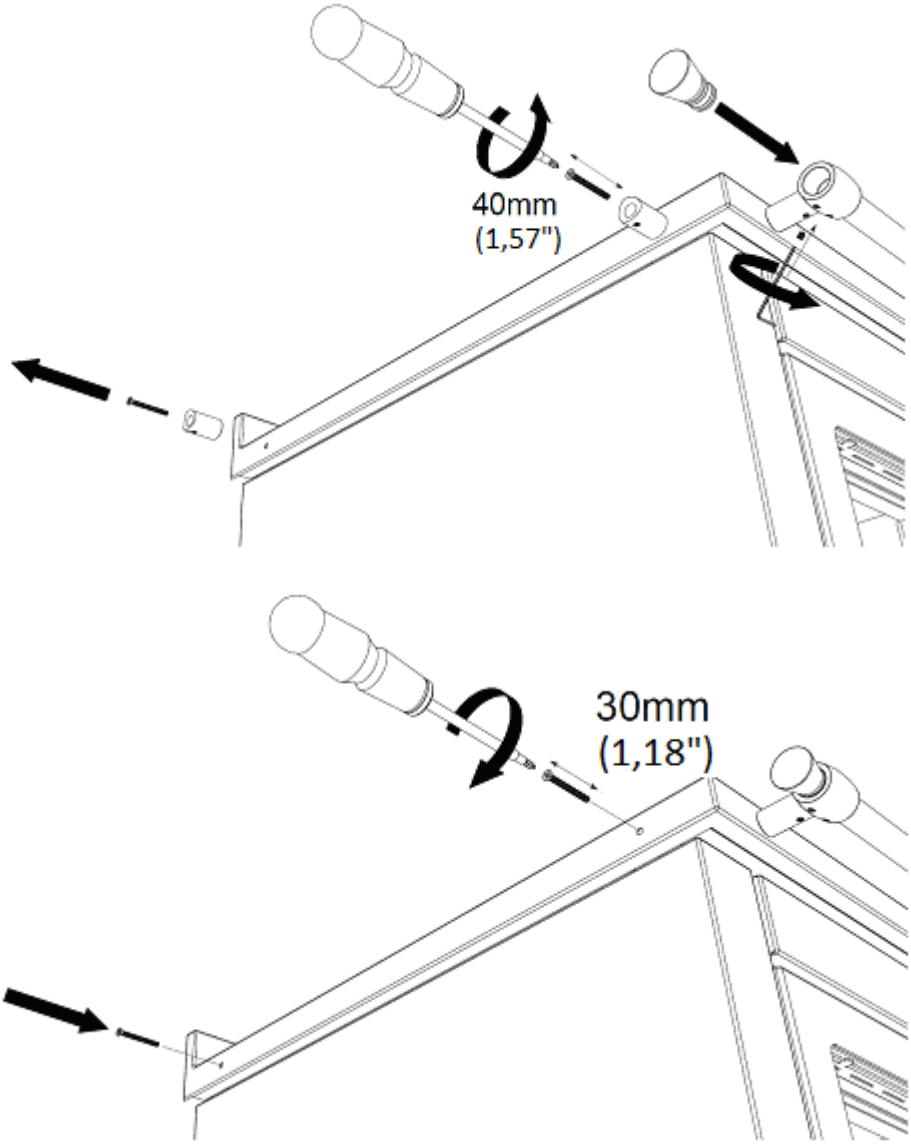
WARNING! For the correct working of the device verify that the passage of comburent air is not obstructed or, in case of connection with external air intake, that the air aspiration grill is not obstructed.

2.11 HANDRAIL PREDISPOSITION

L-S cookers and LT-ST thermal cookers are endowed with handrail on three sides (front, left side, right side). In some situations it may be necessary to remove the handrail from one or more sides. To make this operation, you need a star screwdriver and the hex key with the screws given together with the device. First, you must remove the final part, which is just inserted by pressure. Then you have to release the hex head screws under the carrying of the handrail where necessary. Now you can extract the handrail bar from the carryings, then unthread the pommels of the carryings and the bend of the handrail. Now you must insert the final part where was inserted the bend before, then remove the carryings with the star screwdriver, replace the fixing screws with the screws given as endowment and finally close again the hex head screws released before.



Picture 12 - Modification of the handrail



Picture 13 - Modification of the handrail

WARNING! Do not lean flammable objects on the handrail, like kitchen rags orpinches. Do not hang the linen to dry on the handrail.

2.12 FIRST LIGHTING

Before starting to use the cooker, remove the packaging materials in the oven and in the wood box, remove the stickers and remove the plastic film in which is wrapped the plate and remove with a rag the most of the oil on its surface. We suggest to make a first lighting of the device just to verify the correct installation. The first lighting must be done with moderate fire, using little wood broken in small pieces. In the next lightings you can progressively increase the load of combustible. During the first lightings some smell due to processing residuals might happen. This phenomenon is normal, it requires the ventilation of the room and will disappear quickly.

2.13 SETTLEMENTS

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

3. HEATING SYSTEM (LT 90 - ST 90)

3.1 GENERAL NOTES

LT - ST thermal cookers are endowed with boiler to use the heating produced by the device through a system with fluid vector for heating and for the production of hot water. Usually the system shall be designed according to UNI 10412-2 law by a qualified thermal technician and installed by specialized staff according to the existing laws and the UNI 10683 law. The LT - ST Range thermal cookers are endowed with all the necessary predispositions for a correct installation, every external component (as pumps, valves, acoustic alarms system, pressure switches, expansion tank) must be obtained by third parts according to the specifies of designer and installer.

3.2 CONNECTIONS TO THE HEATING SYSTEM

Before the lighting of the thermal cooker it is necessary to make the connections to the heating system. The use of the thermal cooker with empty or not connected to the system boiler causes the irreversible damaging of the boiler itself. Anyway, it is necessary to connect the going connector, the return connector and the discharge connector (necessary to empty the boiler in case of maintenance).

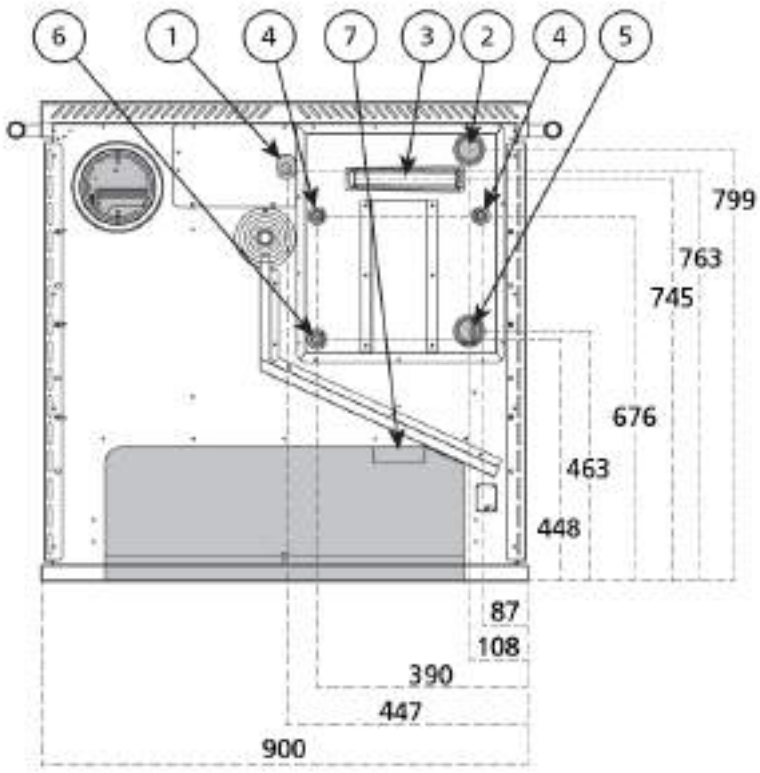
3.3 AUXILIARY CONNECTIONS

According to the system you want to install, there are some auxiliary connectors for facultative use, but sometimes necessary. These are the connectors for the thermal discharge circuit, the connector for the detector of thermal discharge valve and the connector for the thermostat. If not used, these connectors must be covered.

3.4 THERMOSTAT

LT - ST thermal cookers are not endowed with thermostat. If you want to create a forced circulation based heating system it is necessary to use an external thermostat to control the working of the circulation pump of the system, according to the temperature of the water in the boiler. The thermostat must be placed external to the device with the temperature detector inserted in an suited cockpit in the rear part of the thermal cooker. The thermostat must guarantee the working of the pump each time the water temperature of the boiler exceeds the set temperature.

WARNING! For a longer duration of the boiler of the thermal cooker, you must not make circulate the water with temperatures lower than 55-60° C. Lower temperatures generate acid condensation and gas-black on the walls of the boiler.



Picture 14

1	Connection thermostat detector Ø 1/2'' female	5	Return connection Ø 1''1/4 female
2	Going connection Ø 1''1/4 female	6	Connection discharge Ø ½" female
3	Connection for thermal discharge detector Ø 1/2'' female	7	External air intake (optional)
4	Connections for thermal discharge circuit Ø 1/2'' male		

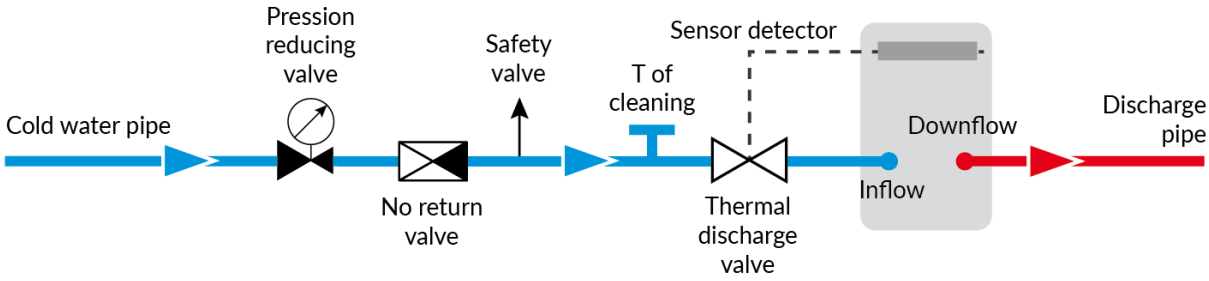
3.5 SAFETY

On every solid combustible based boilers it is not technically possible to break the combustion immediately as happens for boilers based on liquid or gas combustible according to necessity. For this reason, it is important to swallow always the produced heating also even if the heating system does not request that and also in case of lack of AC power. On contrary, the water in the boiler could boil without possibility of outlet, with serious danger of explosion of the boiler and serious injury risk for the people present near the thermal cooker. For this reason, we recommend to follow strictly what is written in UNI 10412-2 law in the various cases and we suggest also to insert in the system also a boiler able to accumulate the heating in excess produced as sanitary hot water.

3.6 THERMAL DISCHARGE

For more safety, it is possible to make an auxiliary circuit of thermal discharge connected directly to the boiler. The thermal discharge circuit is mandatory in case of closed expansion tank installation.
The thermal cooker has a predisposition for this solution. The thermal discharge system allows to cool directly the boiler when it is necessary by making flow cold leaking water in a separate circuit inside the boiler.
The making of the thermal discharge system is under responsibility of the installer. All the components of the thermal discharge system external to the thermal cooker must be obtained by third parts according to the specifies of designer and installer. To make this system it is necessary to make the going and return connections, that are interchangeable, the detector that rules the

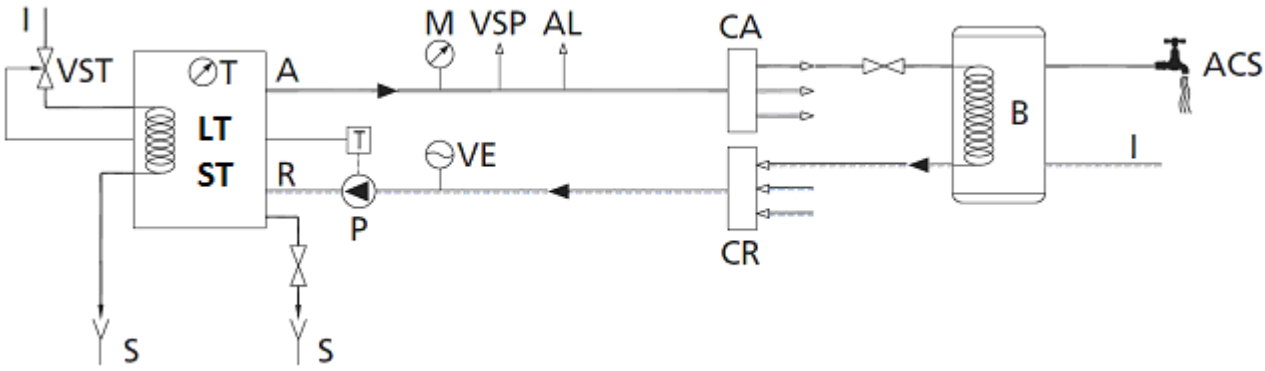
device must be inserted in the apposite connection bulb. The system, to be effective, must be able to work and must have availability of cold water also in case of lack of AC power. The safety devices must be accessible also after the installing for the maintenance and the functional verify. The functional verify must be done regularly: we suggest at least once a year. The thermal discharge circuit must not be used for the production of hot water for domestic use. On demand, Rizzoli can provide a thermal discharge valve suited for its devices.



Picture 15 – Thermal discharge circuit scheme.

3.7 EXAMPLES

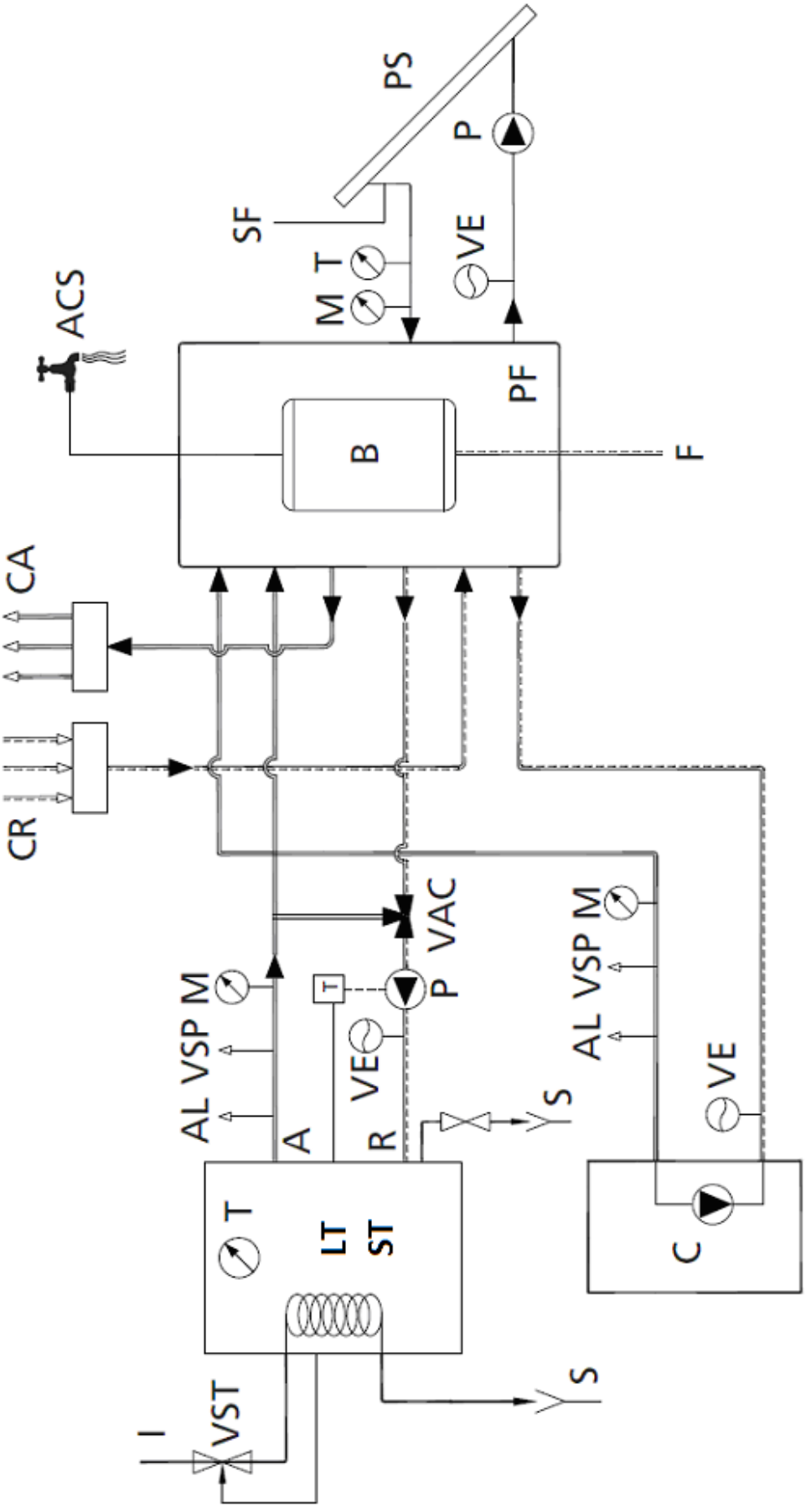
Here are some examples of possible system realization. These schemes are just valid as example and must not be used in the making of the system. Ask always a thermal technician for an installation that best suites your needs.



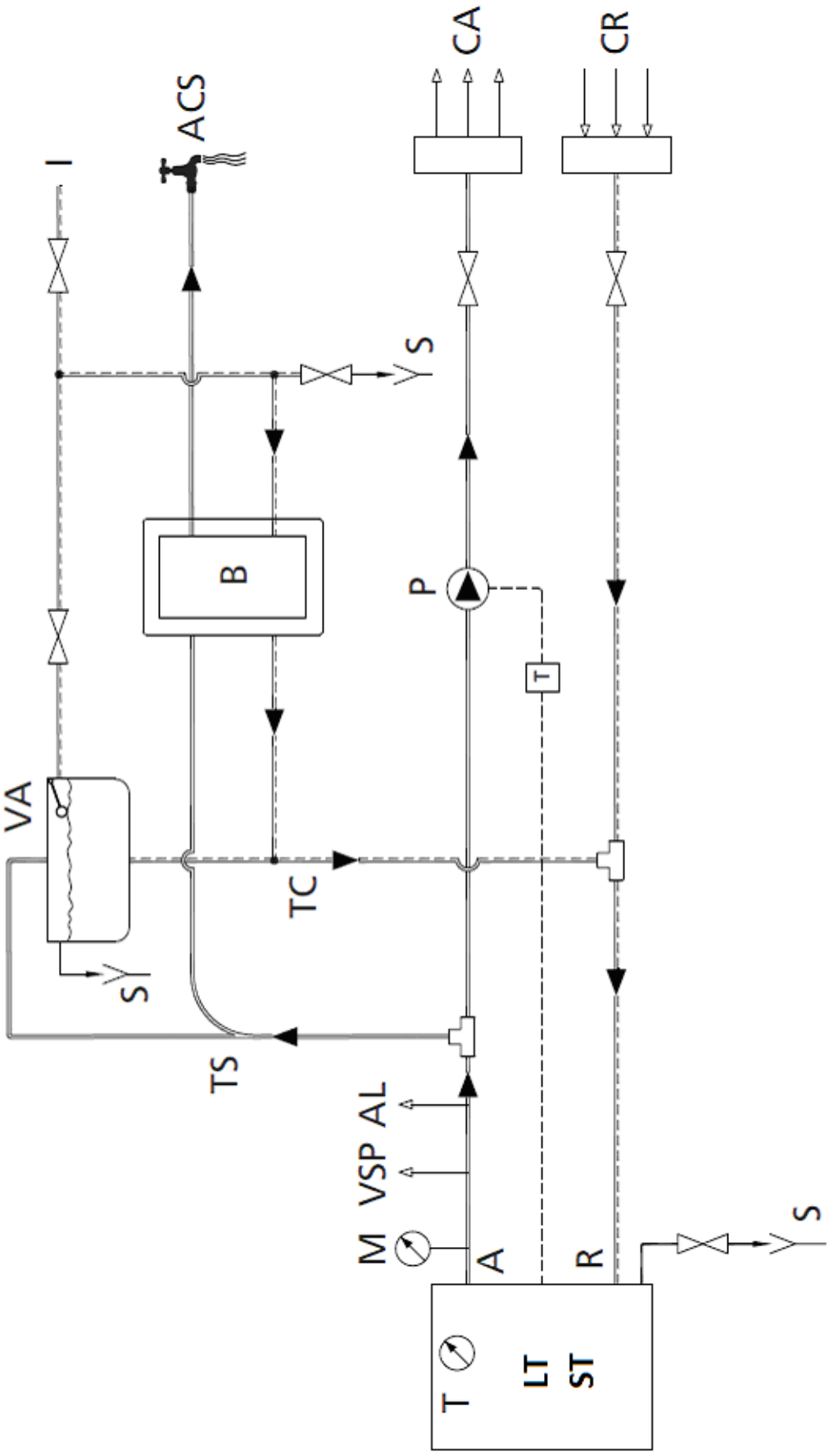
Picture 16 – Simplified schemes for the installing of a heating system with the thermal cooker LT 90 or ST 90 as heat generator.

CAPTION

	Hot water	VSP	Overpressure valve	CA	Going header
	Cold water	AL	Acoustic alarm	CR	Return header
M	Manometer	TP	T of cleaning	VST	Thermal discharge valve
P	Circulator	A	Going	ACS	Sanitary hot water
VE	Closed expansion tank	R	Return	I	Cold water entrance
T	Thermostat	VRP	Pressure reduction valve	TS	Safety pipe
VNR	No return valve	S	Discharge	TC	Loading pipe
T	Thermometer	B	Boiler	VA	Open expansion tank



Picture 17 – Simplified schemes for the installing of a heating system with the thermal cooker LT 90 or ST 90 as heat generator.



Picture 18 – Simplified schemes for the installing of a heating system with the thermal cooker LT 90 or ST 90 as heat generator.

4. USE

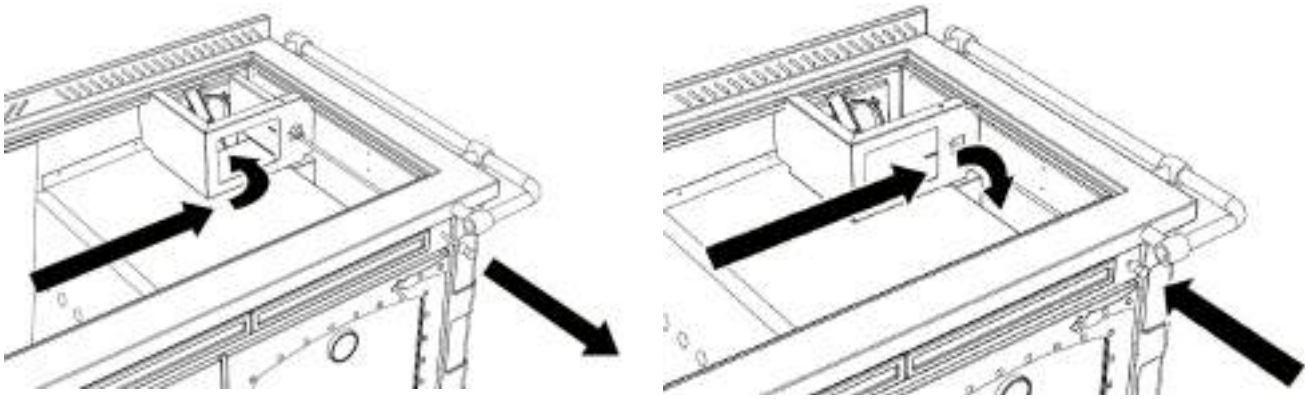
4.1 OPERATION

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

WARNING! For a correct operation verify that the eventual external air intake in the room and the air aspiration and ventilation grids are not obstructed.

4.2 STARTING

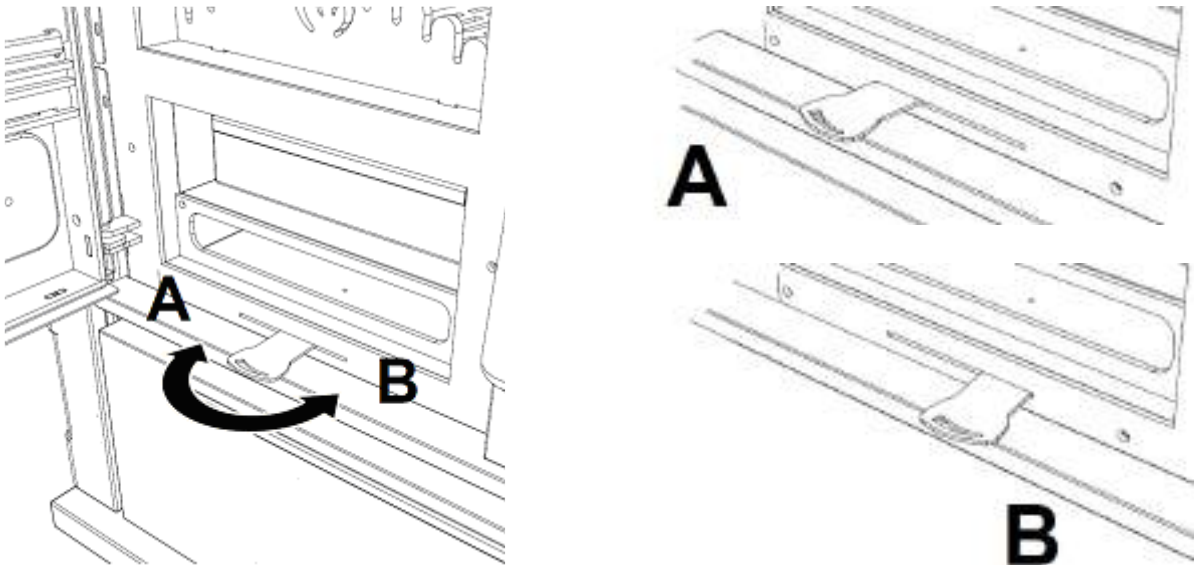
To allow an easier lighting of the cooker with cold chimney, wood fired cookers and thermal cookers are endowed with starting key governed by a rod: if you extract this rod, the key opens. The opening of the key creates a direct connection between the combustion chamber and the chimney, in order to obtain a better draught. To light the fire, you can use well dried wood, very subtly cut, together with the specific products you can find in commerce. The combustion may be difficult as long as the chimney is cold. The necessary time depends on the chimney and on the weather conditions. When the fire becomes powerful you must turn off the key in order to force the fume to heat the other parts of the device. Both the cooker and the thermal cooker are designed to work with the key turned off, the use with the key opened does not allow the device to work at its best and may cause overheating and consequent damages.



Picture 19 - Starting key. With lever outside, the key is open and the starting is easier; with lever inside the key is closed for the normal working.

4.3 AIR INTAKE REGULATION

On every model the entrance of oxidising air inside the device is ruled by a valve controlled by a lever placed below the fire door. The valve is closed in the right position while it is open in the left position. For the regulation of this device see picture 20. If the device has the flue outlet on the left side, the regulation of the lever is symmetrical (valve closed in left position, open in right position).



Picture 20 - Air regulation fire door lever: the valve is open in correspondence of the position indicated with letter A while it is closed in correspondence of the position indicated with letter B.

The open position is indicated when the device is working. It allows the entrance of the combustive air necessary to feed the flame. The cooker or thermal cooker cannot work with the lever in closed position.
In presence of a hood with high draught it could be useful to set the lever at an intermediate position, in order to obtain a partial opening of the air conduct.
On models S-ST range there is a further regulation: the primary air regulator, placed on the front part of the cooker, is ruled by a graduated hand gript that operates on the combustion speed. Low values guarantee less power and more autonomy. High values guarantee more power and less

autonomy. The regulator is automatic and has the task to keep steady the heat produced by the cooker.
When the device is not operating, we suggest to close the lever below the fire door in order to limit the undesired air flow that may cause an anticipated cooling of the device and the room.
This operation is particularly important when the external air intake of the device is directly connected. Generally, for an optimal working of the device, it is suggested to follow the indications for the regulation of air reported in table 3.

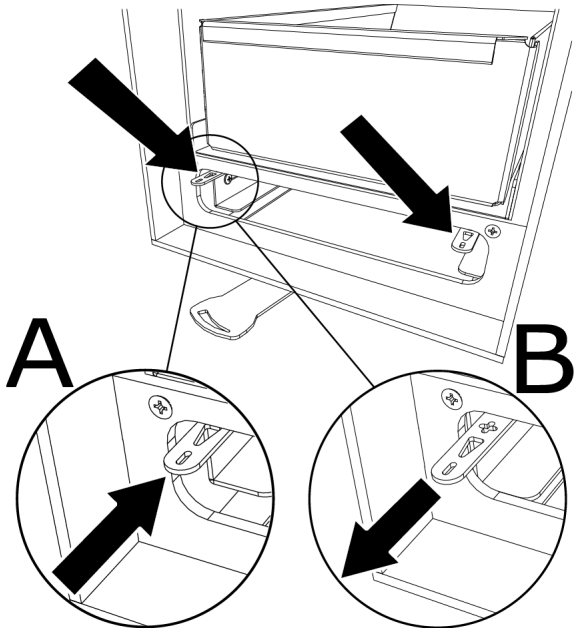
Condition	Air intake lever	Primary air (S-ST only)	Starting key
Starting	Open	Open (7/8)	Open
Fast cooking	Open	Open (7/8)	Closed
Slow cooking	Half open	Half Open (3/4)	Closed
Fast heating	Open	Open (7/8)	Closed
Slow heating	Half open	Closed (1/2)	Closed

Table 3 – Settings of the wood fired cooker and thermal cooker according to their use.

WARNING! When loading wood, it is recommended to keep a distance of some centimetres between the fire door and the combustible, in order to not expose the glass to high temperatures that could damage it.

4.4 SECONDARY AIR REGULATION (LT 90 - ST 90)

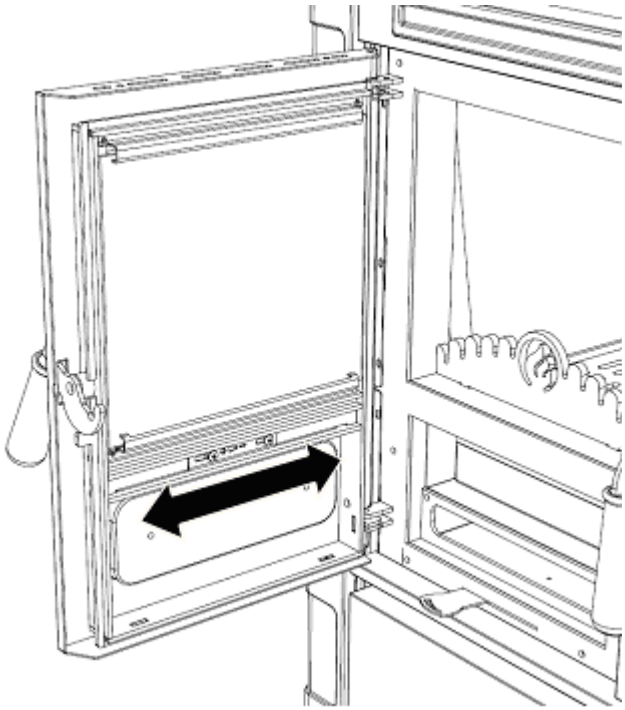
The secondary air is already set to work correctly in standard installation conditions. When inside the combustion chamber of thermal cooker LT - ST range an excessive accumulation of embers happens or generally it is necessary a bigger quantity of primary air, it is possible to use the two addictive regulations located in the lower vain below the ash drawer, accessible opening the fire door (see picture 21). The position towards internal is factory set and it is the one of normal use. The extraction of the lever causes the closure of the secondary air inflow.



Picture 21 - Secondary air regulation. The regulation is open in correspondence of the position indicated by letter “A” (bigger inflow of secondary air than primary air) while it is closed in the position indicated with letter “B” (bigger inflow of primary air than secondary air).

4.5 GLASS CLEANING AIR REGULATION

On wood fired cookers and thermal cookers the glass cleaning air is fixed and set so that the combustion is optimal and the glass of the fire door is clean. When the device is installed on a chimney with high draught, it is possible to experience an excessive air inflow. In this situation it is necessary to restrict partially the air flow as indicated in picture 22, so that the excessive draught is compensated. This regulation shall be done, when necessary, only during the installation of the device. To make the regulation: open the fire door, release the screws, scroll the regulating plate and then fix the screws again. The regulating plate scrolls horizontally and opens or closes the air flow according to the indicated direction. Do not close completely the air flow because it may cause a not regular working of the cooker that could make dirty the glass of the fire door.



Picture 22 – Glass cleaning air regulation

4.6 PLATE COOKING

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

4.7 OVEN COOKING

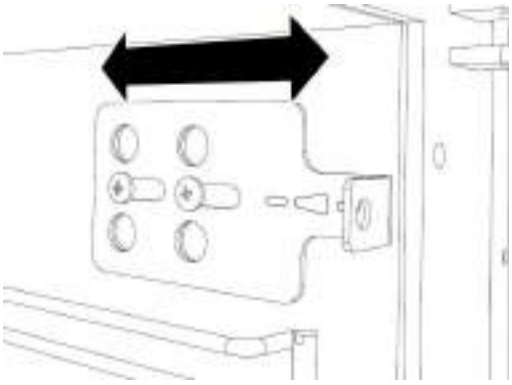
The internal temperature of the oven depends on the combustion speed and on the amount of combustible used. In particular, working on the lever of the air intake and so on the speed combustion, you can obtain a more steady combustion in order to avoid sudden changes in temperature inside the oven. If you want to heat the oven starting from the device, we suggest to increase the temperature with bright fire and then to decrease the speed combustion to keep the

temperature steady. L - S and LT - ST range models are endowed with fire door with glass and thermometer that makes easier the temperature controlling operations; the temperature indicated by the thermometer is approximate ad is useful only for the cooking of foods. If you want to brown the meals, you should keep them in the upper part of the oven: instead, if you want to cook in a steadier way you should keep the meals in the centre. When you do not use the oven, we suggest to keep the oven's door slightly open in order to let the heat go outside the cooker: an overheating can damage the cooker.

For example, to cook the spineless person biscuits in a correct way, it is necessary the pre-heating of the oven at a temperature indicated on the thermometer of 150°C (302°F), keeping it in temperature by adding more or less 1 Kg (2,2 lbs) of wood for every charge as the reaching of the coals. Once the temperature becomes stable, insert the baking-pan with the biscuits in the central position in the oven for 10 minutes, then extract the baking-pan, rotate it and reinsert it again in the central position for other 5 minutes. In the end, remove the baking-pan from the oven and leave cool the biscuits.

4.8 STEAM EXCESS VALVE

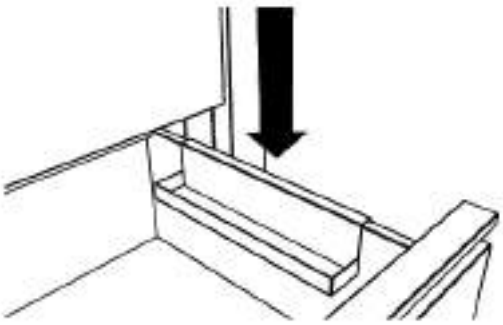
Cooking meals sometimes may generate a steam excess inside the oven. For this reason on models S and LT - ST there is a valve that allow to eject the steam in excess. The valve is placed inside the oven on the lateral side towards external and when necessary it shall be regulated to open the air intakes.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



Picture 23 - Steam excess valve.

4.9 GLOVE BOX

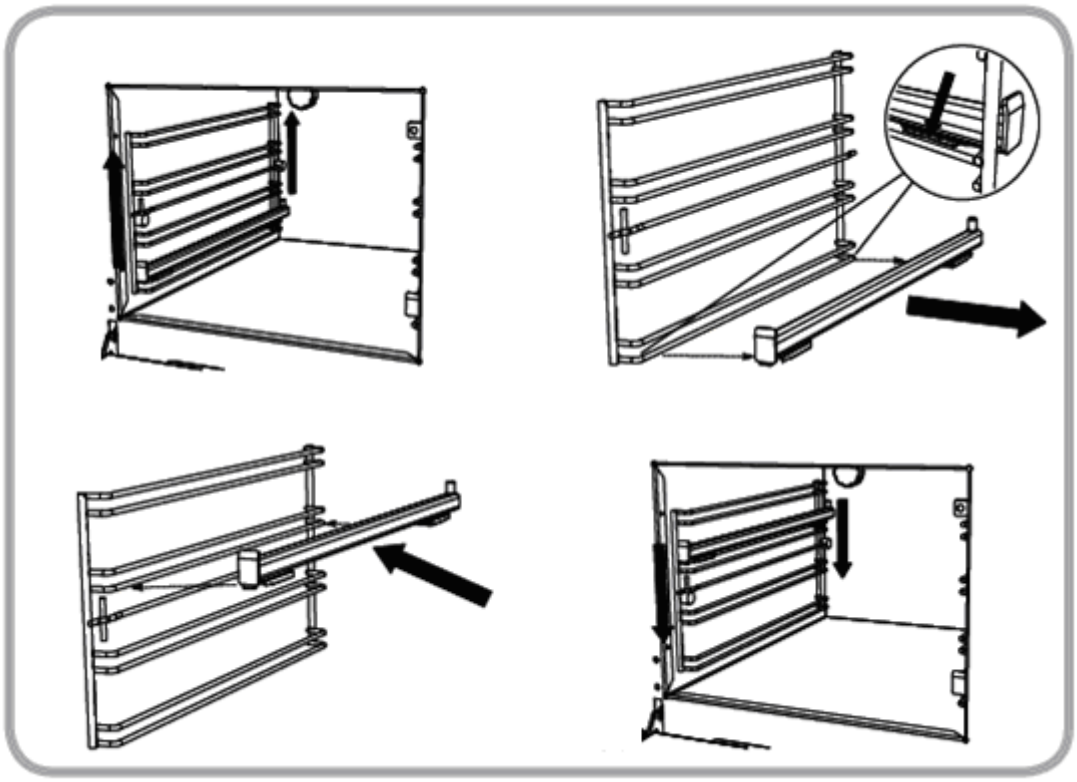
Inside the wood box you can find a small glove box that can be useful to keep the smallest tools, that in this way remain separated from the wood.



Picture 24 - Glove box fixed on the wood box.

WARNING! Do not insert material or flammable devices inside the glove box.

4.10 TELESCOPIC PULLOUT FOR BAKING PAN



Picture 25 - Instructions for the variation of the position of the telescopic pullout.

All the devices have a telescopic pullout for endowed baking pan system. In this way, it is possible to extract the baking pan without the necessity to sustain it, ensuring a better practicality. On the cookers and thermal cookers the telescopic pullout is placed in a single position inside the oven but this can be changed by moving it in the lowest part or in the middle-upper and upper position. To make this, see picture 25.

4.11 BAKING-PAN HOLDER

The baking-pan holder allows to extract the baking-pan in a safe way, with no need to use rags or hot pads. The baking-pan holder must be hooked to the baking-pan edge and used with two hands.

Picture 26 - Baking-pan holder.

4.12 FIRE DOOR PROTECTION (OPTIONAL)

The L - S and LT - ST range wood fired cookers are endowed with a steel protection which could be placed on the fire door. This protection is designed to shield the door when the cooking operations require the continuous presence of the user in front of the cooker or in presence of children. In the other situations the use of the protection depends on your discretion. The placing operations must always be done with cold cooker opening the fire door and placing the protection on the door by joint.

Picture 27 – Fire door protection.

4.13 PLATE COVER (OPTIONAL)

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

5. MAINTENANCE

5.1 CLEANING

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

WARNING! All these operations must be done with cold cooker or thermal cooker.

5.2 CLEANING THE VISIBLE PARTS

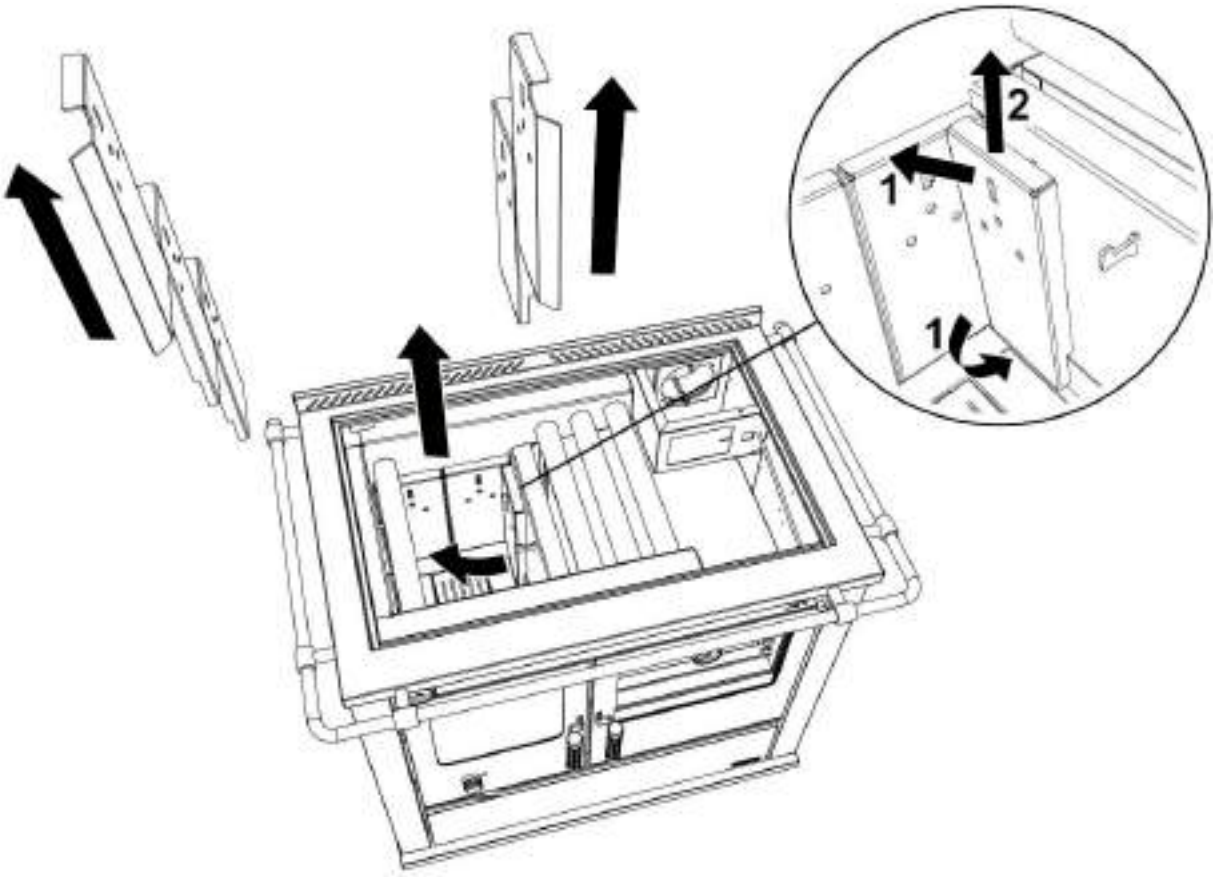
Stainless steel parts have to be cleaned cold with neutral detersives or with a specific solution for stainless steel in case of hard to remove dirt. Do not use at all abrasive sponges that may scratch the surface. Dry with a soft rag, following the glazing wise.
In particular situations, after the installation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

5.3 CLEANING THE CERAMIC COVERING (L 90 - LT 90)

The ceramic covering of the device must be cleaned only with cold cooker or thermal cooker using a soft and dry rag and the suited products available on the market.

5.4 MAINTENANCE OF THE COMBUSTION CHAMBER SHEETS (LT 90 - ST 90)

Inside the combustion chamber of the wood fired thermal cooker are placed some mobile steel sheets that have a double function: they allow the entrance of the secondary air after-combustion at an optimal height for the reduction of the emissions and they protect the integrity of the boiler acting as protective shield between the flame and the wall of the boiler.
Anytime it is necessary a deeper ash cleaning, when the thermal cooker is cold it is possible to remove these sheets. To do this, it is necessary to remove the hotplate disc or the circles.
Then it is necessary to remove the plate in order to have more space to do the operation. At this point, remove the sheets starting from the sides of the combustion chamber and last the ones placed in the rear part, unhooking them from the pin and unthreading them up.
To reassembly the sheets it is necessary to do the reversal operation, paying attention to insert them in the correct position and in the correct order, placing in the first time the base and then hooking them to the pin.



Picture 28 – Maintenance of the combustion chamber sheets

5.5 GRILL CLEANING

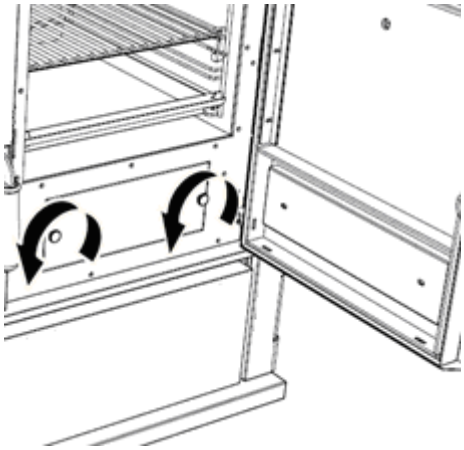
Every time you use the cooker or the thermal cooker you have to clean the wood carrying grill before, at least you have to clean the more rough deposits: the holes of the grill should not be obstructed. To make this you can use the poker given together with the cooker. If the grill is not well cleaned,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

5.6 ASH BOX

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

5.7 FUME-CIRCUIT INSPECTION

In the cookers and thermal cookers with oven the combustion fumes are forced to turn completely around the oven. For this reason, the devices with oven are endowed with an inspection door to clean the fume-circuit. The cleaning must be done at least every six months of normal use, like for the chimney sweeping: according to use, you could have to make the cleaning more often. The inspection door is located under the oven door opening the apposite wing.



Picture 29 - Fume-circuit inspection.

5.8 OVEN CLEANING

Before cleaning it is recommended to remove both the baking pan and the grill. For an accurate cleaning, it is possible to remove also the lateral grills. The oven must be cleaned with products available in the commerce.

5.9 CHIMNEY CLEANING

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

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

5.10 GLASS CLEANING

The glasses of the fire door and the combustion chamber can be cleaned with normal specific products you can find in commerce. The internal part of the combustion chamber door is designed to clean itself during the use of the cooker. Anyway, sometimes you could have the need to clean also the internal part. To do this, it is necessary to remove the internal glass unscrewing the four Allen screws that block it.

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

5.11 WOODBOX EXTRACTION

The woodbox is endowed with a sliding rails system that allows an easy closure. It would be enough to juxtapose the box to close it automatically. For cleaning or other reasons it could be necessary to remove the woodbox. To do this, it is necessary to extract the woodbox to limit switch, then lift it slightly and at the same time extract it again. To reinsert the woodbox repeat the operations in the opposite sense.

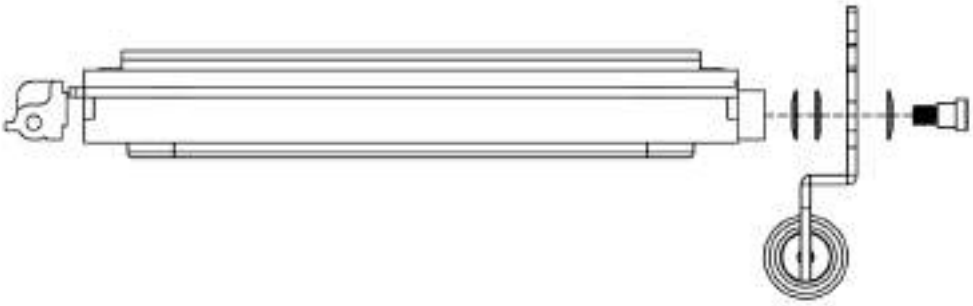
WARNING! Do not put flammable products in the woodbox! The objects placed inside must not reach the upper wall of the woodbox.

5.12 PLATE CLEANING AND MAINTENANCE

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

5.13 HANDLES MAINTENANCE

When it is necessary to replace or to tighten the handles of the fire door or the oven door it is essential to follow the correct sequence of the conic washers, see picture 30.



Picture 30 – Correct position of the rounded washers.

5.14 THERMIC DILATATION

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

5.15 EXTRAORDINARY MAINTENANCE

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

6. WHAT TO DO IF…

Problems	Effects	Possible solutions
Bad working	Irregular combustion. Incomplete combustion. Smoke comes out of the plate. Smoke comes out of other parts of the device.	• Verify that the air regulations is at its maximum opening • Verify that ash or other residuals do not obstruct the grill • Verify that the grill is not inserted correctly (the flat part is up) • Verify that the place in which the device is situated is well aired and that aspiring hoods or other devices are not working • Verify the correct dimensioning of the chimney and of the entrance of the chimney • Verify that the chimney is not obstructed and that it was cleaned recently • Verify that there are no losses in the exhaust-pipe and in the conjunctions • Verify that no other devices are connected to the flue • Verify that the chimney suites the position in which it is situated, in windy places you could have to install an anti-wind chimney • Verify that the combustible is right, dry and of good quality • Verify that the chimney does not go on under the wood fired cooker or thermal cooker
Bad working	Bad working due to bad weather.	• Allow the flow of air in the room • Eventually, use a windproof chimney-pot
Fire	The chimney and other parts near the cooker or the thermal cooker take fire.	• Close the air regulation of the cooker or thermal cooker • Close doors and windows of the room in which the cooker is placed • Call the firemen
Overheating	The cooker overheats. Oven's thermometer is over 300 °C (572 °F).	• Close all the air regulations and if it is necessary open the oven door
Heating of oven is weak	The oven does not reach high temperatures.	• Verify that oven door is well closed • Verify that the starting key is closed • Set the air regulation to its maximum opening • Use good quality wood, well dried and little patched • Verify that combustion has strong flame
Condensation	Condensation is created inside the cooker; it may be caused by humidity inside the walled parts. After the first lightings it is normal the creation of some condensation inside the new cooker.	• Verify to use good and well seasoned wood • Verify that the chimney has not imperfections • Verify that the chimney is well isolated • Verify that the chimney is not over dimensioned • Verify that the device had the time to dry and to balance itself
Condensation in the combustion chamber (LT 90 - ST 90)	Condensation is created on the walls of the boiler.	• Verify that the circulation pump activation temperature is not below 55-60°C (131-140°F) • In presence of big hot water tank it is suggested to install a valve or an anti-condensation system • Verify the correct position of the sheets in the combustion chamber
Lighting failed	It is not possible to light the cooker.	• Air the place • Open the starting key • Use well dried wood • Burn specified product existing in commerce
Rust	Presence of rust and deformations on the plate	• Do not clean the plate with water • Do the regular maintenance of the plate as describe • Contact your dealer or the customer service

7. TECHNICAL DATA

7.1 TECHNICAL DATA

Model	L 90	S 80	S 90	LT 90	ST 90
Weight	569 lbs	419 lbs	463 lbs	630 lbs	485 lbs
Nominal power	34'803 BTU/hr	34'803 BTU/hr	34'803 BTU/hr	81'209 BTU/hr	81'209 BTU/hr
Nominal power given to water	--	--	--	45'722 BTU/hr	45'722 BTU/hr
Nominal power given to environment	34'803 BTU/hr	34'803 BTU/hr	34'803 BTU/hr	35'827 BTU/hr	35'827 BTU/hr
Efficiency	83,3 %	83,3 %	83,3 %	77,0 %	77,0 %
Emissions CO (13% O_2)	0,04 %	0,04 %	0,04 %	0,52 %	0,52 %
Chimney vacuum	0.0478 wc	0.0478 wc	0.0478 wc	0.0482 wc	0.0482 wc
Exhaust gas temperature (*)	333,5 °F	333,5 °F	333,5 °F	588,8 °F	588,8 °F
Exhaust gas flow	0,027 lbs/s	0,027 lbs/s	0,027 lbs/s	0,038 lbs/s	0,038 lbs/s
Boiler capacity	--	--	--	3,17 gal	3,17 gal
System pressure (max)	--	--	--	43,5 psi	43,5 psi
Combustible consumption	6,17 lbs/h	6,17 lbs/h	6,17 lbs/h	15,4 lbs/h	15,4 lbs/h
Max. combustible quantity	6,6 lbs	6,6 lbs	6,6 lbs	15,4 lbs	15,4 lbs
Autonomy	1 h	1 h	1 h	1 h	1 h
Electric power	--	--	--	--	--
Tension	--	--	--	--	--
Frequency	--	--	--	--	--

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

7.2 SAFETY DISTANCES SINGLE WALL PIPE

Safety distances from flammable or sensible to heat materials in absence of other isolating systems.				
Model	**Sides**	**Back**	**Front**	**Top**
L 90	46 cm (18”)	46 cm (18”)	91 cm (36”)	122 cm (48”)
S 80	46 cm (18”)	46 cm (18”)	91 cm (36”)	122 cm (48”)
S 90	46 cm (18”)	46 cm (18”)	91 cm (36”)	122 cm (48”)
LT 90	46 cm (18”)	46 cm (18”)	91 cm (36”)	122 cm (48”)
ST 90	46 cm (18”)	46 cm (18”)	91 cm (36”)	122 cm (48”)

For double wall pipe see SAFETY LABEL page 10 Part 2.

7.3 REGULATIONS AT NOMINAL POWER

Model	L 90	S 80	S 90	LT 90	ST 90
Air intake lever	Open	Open	Open	Slightly open	Slightly open
Draught regulator	--	Open (5/6)	Open (5/6)	--	Open (7/8)
Starting key	Closed	Closed	Closed	Closed	Closed

8. WARRANTY

8.1 DECLARATION OF PERFECTLY MADE PRODUCT

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

8.2 GENERAL CLAUSES

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

8.3 WARRANTY MODALITIES

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

8.4 IMPERFECTIONS OR DEFECTS IN THE MATERIALS

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

8.5 PARTS NOT INCLUDED IN WARRANTY

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

- Any defect that occurs due to mishandling.
- Any defect that occurs due to operations performed that are not mentioned in the sections of these instructions.
- Damages due to an excessive use of the cooker with consequent overheating of itself.
- Damages due to the connection of the hood to a wrong sized vent-hole pipe.
- Any defect that occurs due to the lack of application of the national and local laws.
- Any defect that occurs due to not perfectly made installations.
- Any defect that occurs due to repair, modification, cleaning, etc. performed by anyone other than Rizzoli authorized Customer Service centres.
- Consumer parts like bulbs, grills, gaskets, baking pans, glasses etc.

8.6 BOILER WARRANTY (LT 90 - ST 90)

The warranty for the boiler of the thermal cooker is 6 years since the date of purchase. The warranty covers eventual defects of the boiler itself. Are excluded from the warranty damages caused by a thermosanitary system connected to the thermal cooker not planned or duly made or the damages caused by a not proper use of the thermal cooker.
In particular, are excluded from the warranty the damages caused by:

- Circulation pump activation temperature set on the thermostat or on the control unit to a temperature lower than 55 °C (131 °F).
- Lack of anti-condensation valve in the system in presence of a heat accumulation system (boiler or puffer) or characterized by considerable thermal inertia.
- Lack of a safety system as described in chapter 3 and as stated by the existing technical laws.
- Water boiling in the boiler.
- Use of the thermal cooker with boiler empty or not connected to the system.
- Use of the thermal cooker without the sheets inside the combustion chamber.
- Excessive or not proper wood loading in the combustion chamber.
- Use of not adequate combustible (wood not dry, coal, other combustibles).
- Problems caused by rambling power generated by missed earthing of the system and the thermal cooker.
- Use of antifreeze inside the boiler.
- Use of calcareous water.
- Chimney not adequate, the chimney must meet the specifics indicated in chapter 2.

8.7 OPERATIONS MADE OUT OF THE WARRANTY PERIOD

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

8.8 RESPONSIBILITY

Rizzoli is not responsible for incidental or consequential damages due to the lack of application of the national and local law and of the instructions written in this booklet.

8.9 LIMITED WARRANTY AND LAW

Rizzoli S.rl. will not be liable for incidents and consequential damage of any nature. This warranty gives the purchaser specific legal rights which may vary from state to state. No other warranty is to be implied or expressed, including warranties implied for specific or particular purpose. Rizzoli S.r.l. reserves the right to have its representative inspect any products or part thereof prior to honoring any warranty claim.

8.10 COMPETENT LAW COURT

In case of controversy will be competent the law-court of Bolzano only.

INDEX

Rizzoli s.r.l.
Zona Artigianale 1, Frazione San Lugano - 39040 Trodena nel Parco Naturale (BZ) - Italia
Tel. +39 0471 887551 - Fax +39 0471 887552 - info@rizzolicucine.it - www.rizzolicucine.it
R.I. (BZ) - C.F. - P.IVA 00624200226 - Capitale Sociale € 80.600,00 i.v.

Part:2 Installation Instructions

for US and Canada users only

Rizzoli Cook Stoves

L90, S90, S80, LT90, ST90

Tested and Certified to UL 1482, ULC-S627
Tested to: EN 12815

PLEASE READ ALL INSTRUCTIONS BEFORE YOU INSTALL YOUR NEW STOVE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH.

SAFETY NOTICE: FOR YOUR SAFETY, CONTACT LOCAL BUILDING OR FIRE OFFICIAL ABOUT PERMITS, RESTRICTIONS, AND INSTALLATION REQUIREMENTS FOR YOUR AREA. PLEASE CHECK WITH YOUR INSURANCE BEFORE USING IN YOUR HOME. USE PROFESSIONAL INSTALLER.

CAUTION
Hot while in operation- do not touch Contact may cause skin burns
Keep children and clothing away
Keep furnishing and other combustible materials a considerable distance away from stove.

Do not overfire. If stove or chimney connector glows, you are overfiring

Tested By:

Guardian Fire Testing Laboratories Inc

SAFETY INSTRUCTIONS

Read all instructions carefully.

1. ***1.*** The installation of this stove must comply with your local building codes. Please observe the clearance to combustible. ***Stove must be 18“(46cm) side and 18“(46cm) back, from any combustible material, wall, wood, furniture, paper, etc.***
2. Always connect this stove to a chimney and vent outside. This stove requires approved masonry or factory build 6" diameter UL 103 Type HT chimney, that is high enough to give good draft. Min. 13.2' (4m)
3. Do NOT connect this stove to a chimney flue serving another appliance.
4. Be sure that your chimney is safely constructed and in good repair. Have chimney inspected by the fire department or a qualified inspector.
5. Creosote or soot may build up in the chimney connector and chimney and may cause a house or building fire. Inspect the chimney connector and chimney twice monthly during the heating season and clean if necessary.
6. Burning any kind of fuel uses oxygen from the dwelling. Provide fresh air for proper combustion from outside the house into the room where the stove is located.
7. To prevent injury, do NOT allow anyone to use this stove who is unfamiliar with the correct operation of the stove. Do not operate stove while under the influence of drugs or alcohol.
8. Flue connector pipe should be 6" diameter, minimum single wall 24 msg black or 25 msg blued steel. (Listed to UL 103, Type HT and evaluated to CAN/ULC-S629-M87)
9. Do Not overfire. The special paint used on stove may give off some smoke and an odor while they are curing during first few fires. Open windows and doors as needed to clear smoke and odor. Overfiring may cause some damage to the stove.
10. Use only dry, seasoned, natural untreated wood. Do not burn garbage or flammable fluids, such as gasoline, naphtha, kerosene or engine oil.
11. Use the metal ash drawer only to dispose of ashes. Dispose of ashes in a metal container with a tight fitting lid. Keep the closed container on a non-combustible floor, well away from all combustible materials. Keep ashes in the closed container until all cinders have thoroughly cooled. The ashes may be buried in the ground or picked up by a refuse people.
12. CAUTION: Hot while in operation. All people, especially young children should be alerted and trained to stay a safe distance from the stove. Small children should be all the time carefully supervised when they are in the same room with the stove.
13. This stove requires non-combustible floor protection.
14. Keep stove area clear and free from all combustible materials such as gasoline and/or other flammable vapors and liquids at minimum 40".
15. Never leave an unattended woodstove burning on high.
16. It is highly recommended to install smoke and carbon monoxide detectors in the home when installing a wood stove.

SAVE THESE INSTRUCTIONS

INSTALLATION INSTRUCTION

NOTE: FLOOR EMBER PROTECTION IS REQUIRED FOR SPARK AND ASH SHIELDING, NOT FOR LIMITING FLOOR TEMPERATURE FROM THE RADIANT HEAT OF THE APPLIANCE.

1. Proper clearances must be maintained for adequate air circulation. Adequate ventilation must be provided while operating this stove.
2. The stove must be placed on solid masonry, solid concrete, or when installing on combustible floor, on a UL 1618 listed floor protector or flammable floor must be protected by insulating plate (steel, brass, marble, stone, ceramic tiles, etc.) . The base must extend at least 18" (46 cm) beyond the front of the stove and 8"(20 cm) to the sides, and MUST extend under the stove pipe. (Check local building codes and fire protection ordinances.)
3. The stove must have its own flue. DO NOT CONNECT THIS UNIT TO A CHIMNEY SERVING OTHER APPLIANCES.
4. Connect flue collar to the stove and adapter for creosote leakage. The crimped end of the stove pipe must be installed facing down to fit inside the adapter. Figure 1, page 9
5. Use three (3) sheet metal screws at each joint of stove pipe and adapter to firmly hold stove pipe together. Use 6" round black/blue stove pipe (Listed to UL 103, Type HT and evaluat-ed to CAN/ULC-S629-M87) NOT galvanized pipe. DO NOT CONNECT THIS STOVE TO ANY AIR DISTRIBUTUIN OR DUCT SYSTEM.
6. Slope any horizontal stove pipe upward toward the chimney at least 1/4 inch for each foot of horizontal run.
7. You must have at least 18"(single wall pipe) of clearance between any horizontal pipe and ceiling.
8. The stove pipe must NOT extend into the chimney flue.
9. It is recommended that no more than two (2) 90 degree bends be used in the stove pipe installation.
10. Connect to minimum 6" inspected masonry chimney or minimum 6" UL Type HT listed chimney.

MASONRY CHIMNEY

Before using an existing masonry chimney, clean the chimney, inspect the flue liner and make any repair needed to be sure it is safe to use.

If connector stove pipe must go through a combustible wall before entering the masonry chimney, consult a qualified mason or chimney dealer. The installation must conform to local fire codes, and NFPA 211.

Do NOT connect this stove into the same chimney flue as the fireplace or flue from another stove. If there is a cleanout opening in the base of the chimney, close it tightly.

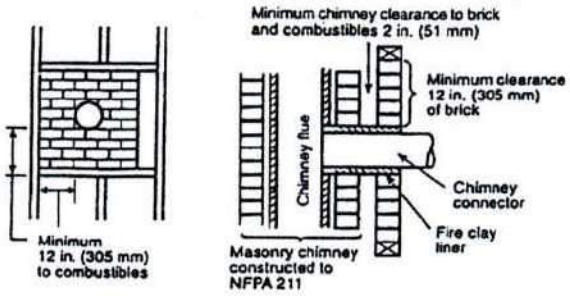
UL LISTED CHIMNEY

Carefully follow chimney manufacturer's instructions. Us only a UL 103 Type HT Listed Residential Type and Building Heating Appliance Chimney. The top of the chimney must be at least three (3) feet above the roof and be at least two (2) feet higher than any point of the roof within ten (10) feet.

A PROFESSIONAL, LICENSED HEATHING AND COOLING CONTRACTOR SHOULD BE CONSULTED IF YOU HAVE QUESTIONS REGARDING THE INSTALLATION OF THIS SOLID FUEL BURNING APPLIANCE.

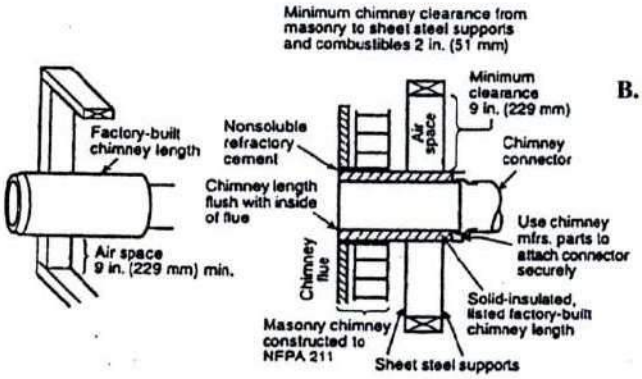
Chimney connector systems and clearances

Chimney connector shall not pass through attic or roof space, closet or similar concealed space, or a floor, or ceiling. When passage through a wall, or partition of combustible is desired, the installation shall conform to CAN/CSA-B365, Installation Code for Solid-Fuel-Burning Appliances and Equipment:



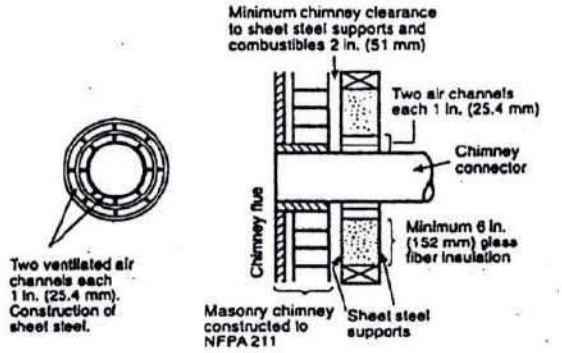
A. Brick Masonry

Minimum 3.5-inch thick brick masonry all framed into combustible wall with a minimum of 2-inch brick separation from clay liner to combustibles. The fireclay liner shall run from outer surface of brick wall to, but not beyond, the inner surface of chimney flue liner and shall be firmly cemented in place.



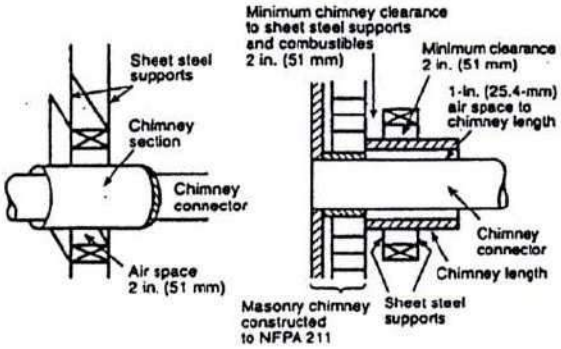
B. Insulated Sleeve

Solid-insulated, listed factory-built chimney length of the same inside diameter as the chimney connector and having 1-inch or more of insulation with a minimum 9-inch air space between the outer wall of the chimney length and combustibles.



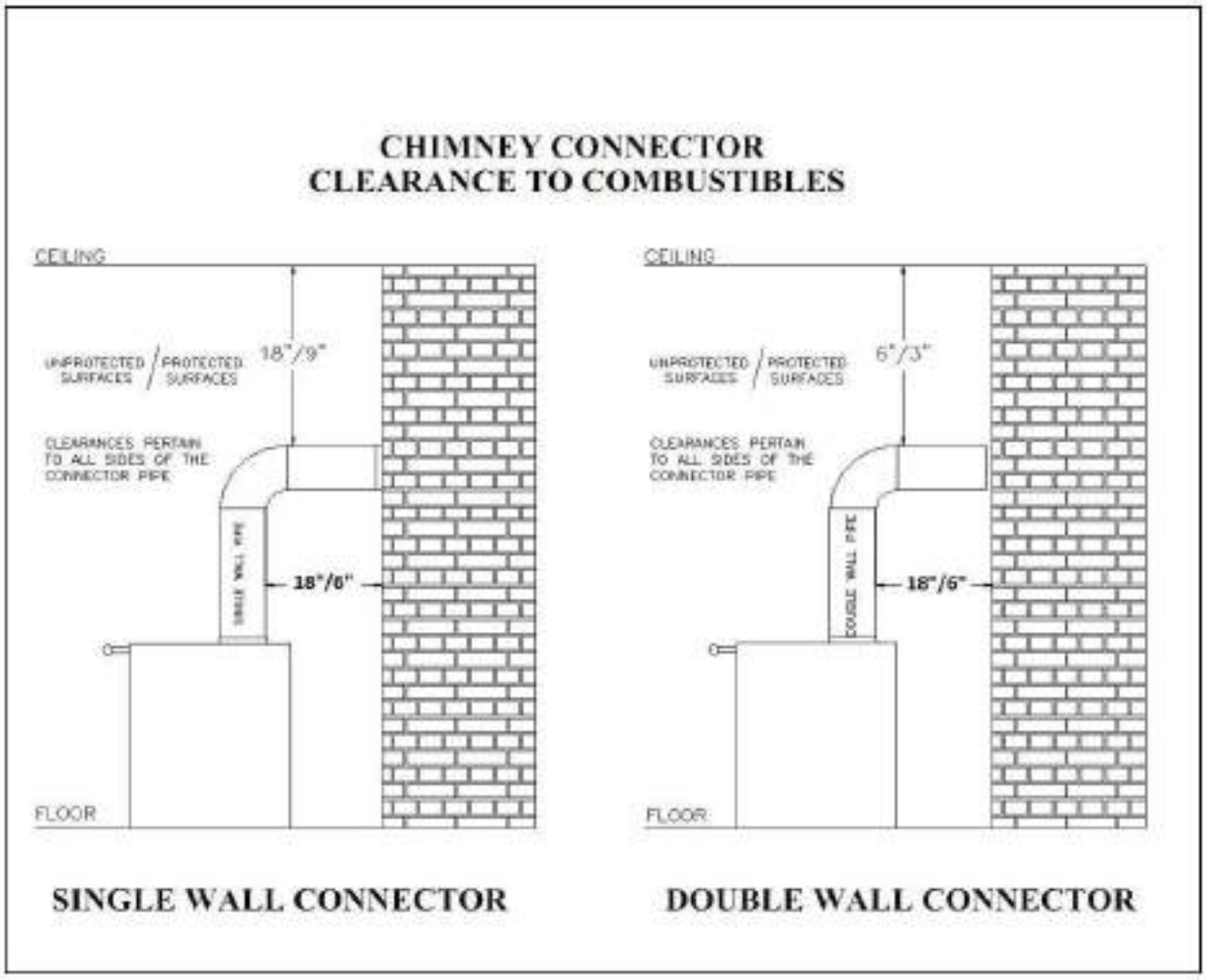
C. Ventilated Thimble

Sheet steel chimney connector, minimum 24 gauge in thickness, with a ventilated thimble, minimum 24 gauge in thickness, having two 1-inch air channels, separated from combustibles by a minimum of 6-inch of glass fiber insulation. Opening shall be covered, and thimble supported with a sheet steel support, minimum 24 gauge in thickness.



D. Chimney Section Pass-through

Solid insulated, listed factory-built chimney length with an inside diameter 2-inch larger than the chimney connector and having 1-inch or more of insulation, serving as a pass-through for a single wall sheet steel chimney connector of minimum 24 gauge thickness, with a minimum 2-inch air space between the outer wall of chimney section and combustibles. Minimum length of chimney section shall be 12-inch chimney section spaced 1-inch away from connector using sheet steel support plates on both ends of chimney section. Opening shall be covered, and chimney section supported on both sides with sheet steel support securely fastened to wall surfaces of minimum 24 gauge thickness. Fasteners used to secure chimney section shall not penetrate chimney flue liner.



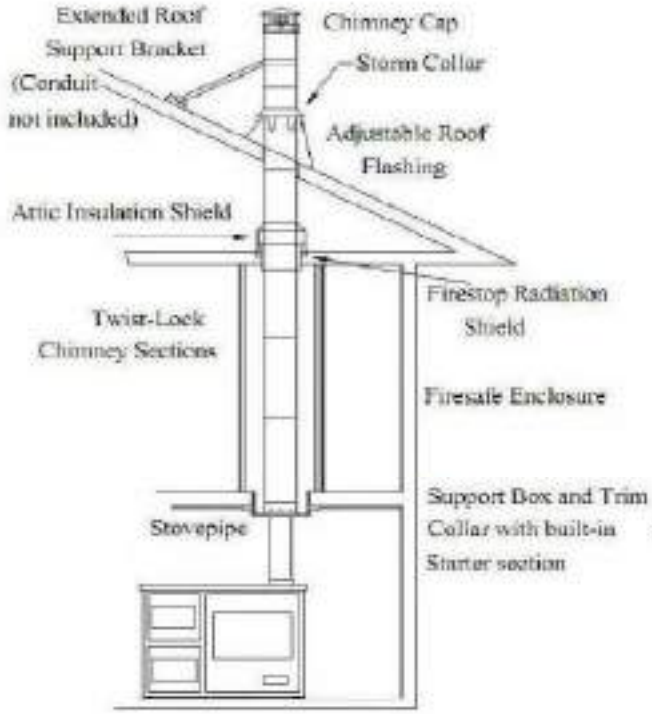
STOVE CLEARANCES WITH SINGLE WALL CONNECTOR:

	Combustible	*NON-combustible (Protected Walls)
Back of Stove	**18" (46cm)**	***Reduction by 33- 66%**
Side of Stove	**18" (46cm)**	***Reduction by 33- 66%**

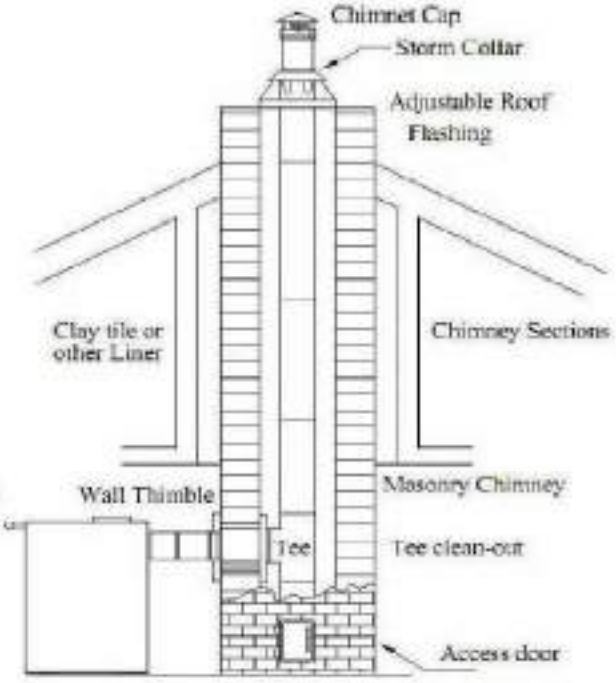
STOVE CLEARANCES WITH DOUBLE WALL CONNECTOR:

	Combustible	* NON-combustible
Back Of Stove	**12"(30cm)**	***Reduction by 33- 66%**
Side of Stove	**10"(25cm)**	***Reduction by 33-66%**

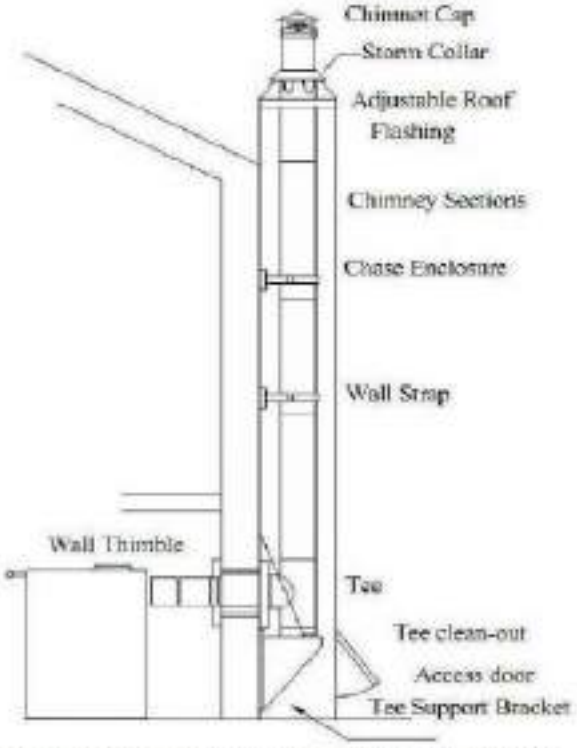
***"Reduction of distances or 33- 66% only to suitably protected walls may be permitted per NFPA 211-2016 table 13.6.2.1, see table for details".**



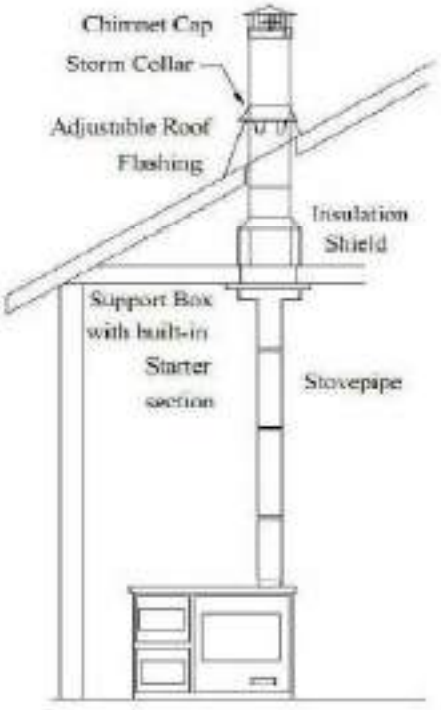
Two story house installation with attic.



Chimney pipe through Clay tile
or other Lined Masonry Chimney



Chimney through outer wall with enclosed chase.
Chimney is supported by Tee Support Bracket.



One story house installation with attic.
Chimney is supported by Ceiling.

MINIMUM CLEARANCES TO COMBUSTIBLE SURFACES
Single Wall Connector

Unit to Sidewall - - - - - - - - - - - -18" (46 cm) **Unit to Backwall - - - - - - - - - - - -18" (46 cm)** **Unit Corner to wall - - - - - - - - - 18" (46 cm)** **Pipe Connector to Ceiling - - - - - - - 18" (46 cm)**	**CAUTION: KEEP FURNISHING AND OTHER COMBUSTIBLE MATERIALS AWAY FROM THE STOVE.**
Clearances may only be reduced by means approved by regulatory authority.	

OPERATION OF THE STOVE

1. Burn wood only. The wood should be natural, air dried (seasoned) for at least six (6) months. Before lighting open draft, located on front left or right side of stove. Light wood using paper, twigs, etc. NEVER USE ANY FLAMMABLE LIQUIDS OR GASOLINE TO START OR FRESHEN UP A FIRE IN THE STOVE.
2. After the fire has been started, adjust the rate of burning by opening or closing the draft con-trol.
3. Do NOT touch the stove after firing until is has cooled.
4. Never overfire this stove by building excessively hot fires.
5. If stove begins to glow or turn red, you are overfiring the stove.
6. Inspect stovepipe every 60 days. Replace immediately if stove pipe is rusting or leaking smoke.
7. Inspect the stove pipes, connectors, and chimney twice monthly during the heating season and clean if necessary.

CAUTION: SLOW BURNING FIRES AND EXTENDED USE MAY CAUSE EXCESSIVE CREOSOTE BUILDUP. IGNITION OF CREOSOTE/SOOT OR OVERFIRING MAY CAUSE CHIMNEY FIRE. CHIMNEY FIRES BURN EXTREMELY HOT AND MAY IGNITE SURROUNDING MATERIALS. IN CASE OF CHIMNEY FIRE CALL THE FIRE DEPARTMENT IMMEDIATELY.

CHIMNEY MAINTENANCE - Creosote/Soot Formation and Need for Removal

When wood is burned slowly, it produces tar and other organic vapors which combine with ex-pelled moisture to form creosote. The creosote vapors condense in relatively cool chimney flue of a slow burning fire. As a result, creosote residue accumulates on the flue lining. When ignited, this soot/creosote makes an extremely hot fire. The chimney and the chimney connector should be inspected at least twice monthly.
If creosote/soot has accumulated, it should be removed. Failure to remove creosote/soot may cause a house or building fire. Creosote/soot may be removed by using chimney brush. Chimney fires burn very hot. If the chimney connector glows red, immediately call the fire department.

PROVIDE AIR INTO THE ROOM FOR PROPER COMBUSTION.

CAUTION: HOT WHILE IN OPERATION. KEEP CHILDREN, ANIMALS, CLOTHING AND FURNITURE AWAY FROM THE STOVE. DO NOT TOUCH HOT STOVE. CONTACT MAY CAUSE SKIN BURNS. TRAIN CHILDREN TO STAY A SAFE DIS-TANCE FROM THE UNIT. CHILDREN SHOULD BE ALL THE TIME CAREFULLY SUPERVISED WHEN THEY ARE IN THE SAME ROOM WITH THE STOVE.

CAUTION: NEVER USE CHEMICALS, GASOLINE, KEROSENE, CHARCOAL LIGHTER FLUID OR SIMILAR FLAMMABLE LIQUIDS TO START OR FRESHEN UP A FIRE IN THE STOVE. KEEP ALL FLAMMEBLE LIQUIDS AWAY FROM THE STOVE-WHETHER IN USE OR IN STORAGE.

OPERATING SAFETY PRECAUTIONS

1. **NEVER BUILD EXTREMELY LARGE FIRES IN THE STOVE AS DAMAGE TO THE STOVE OR SMOKE LEAKAGE MAY RESULT.**
2. **NEVER OVERFIRE THIS STOVE BY BUILDING EXCESSIVELY HOT FIRES AS A HOUSE OR BULDING FIRE MAY RESULT. YOU ARE OVERFIRING THE STOVE IF STOVE OR STOVE PIPE BEGINS TO GLOW OR TURN RED.**
3. **PROVIDE AIR INTO THE ROOM FOR PROPER COMBUSTION.**
4. **USE SOLID NATURAL AIR DRIED (SEASONED) WOOD, only.**
5. **INSPECT STOVE PIPES, CHIMNEY AND STOVE AT LEAST TWICE A MONTH AND CLEAN IF NECESSARY.**
6. **WHILE IN OPERATION, KEEP THE FEED DOOR CLOSED ALL THE TIME, EXCEPT WHILE TENDING THE FIRE. ALWAYS OPEN DRAFT CONTROLER BEFORE OPENING THE FEED DOOR.**

ABOUT DRAFT:

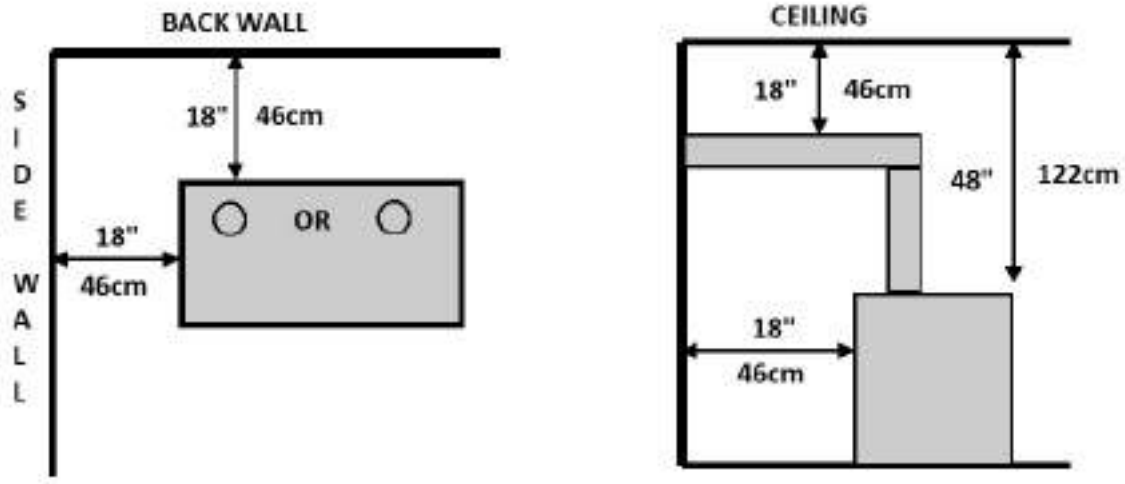
The principle of draft is that warm air rises. Your chimney provides draft which sucks the smoke up the chimney. The stove does NOT PUSH out the smoke. Your stove has been designed and approved for use under normal conditions. Unacceptable smoking usually indicates poor draft in your chimney. Normal operating draft for this stove is 12 Pa +- 2 Pa(0.04“w.c. - 0.056“w.c.). For draft above 15 Pa (0.06“w.c.) install a stovepipe damper. Gauges to measure draft are readily available at stove stores and are economical to rent or purchase.

Should you have a problem with inadequate draft, you should contact a licensed heating and cooling contractor for assistance in solving the problem.

PROBABLE CAUSES FOR SMOKING ARE:

Insufficient chimney height above nearby obstructions.
Clogged or obstructed chimney system
Downdraft caused by nearby trees, hills, buildings, etc.
Negative draft. In a cold chimney, a cold air column rushing down the chimney can prevent stove start-up

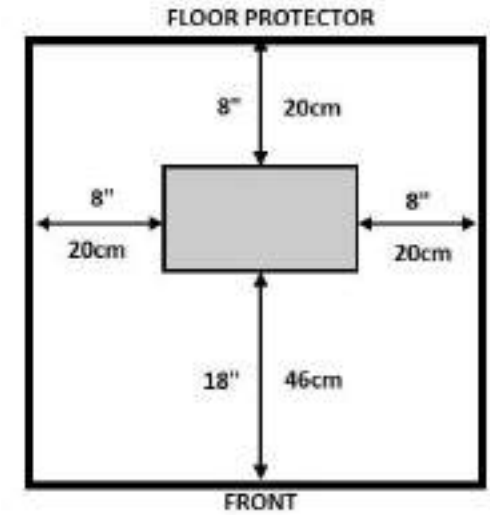
causing the stove or chimney pipe joins to smoke. SOLUTION: Open nearby window, and use small strips of newspaper or tinder loosely placed in the firebox that will provide quick and hot heat up the chimney, thereby reversing draft.

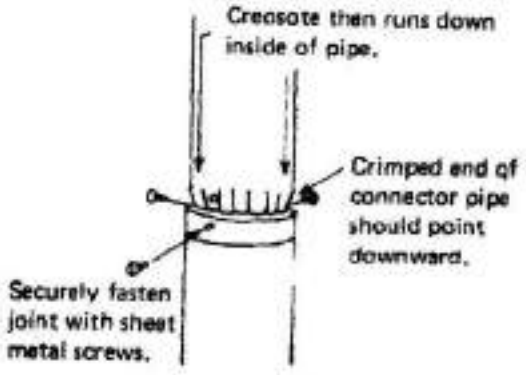


SINGLE WALL PIPE-MINIMUM CLEARANCES FOR USA/CANADA

Some example of clearance reduction;

- Using heat shields on back and sidewalls allowing at least 1" of space away from the walls for ventilation. The inch spacing is necessary to ensure air circulation between the protection and the wall so that the wall is not subject to high temperatures. The spacer used must be non-combustible. Another method to achieve the same type of protection is using brick or masonry with 1" air space between the brick or masonry and the wall. When reducing distances, please check local codes and consult with professional installer.
- Using special interior double wall stove pipe can reduce distance.
- Protecting wall or ceiling adjacent to the pipe.
- Installing an approve 'pipe heat shield' onto the stove pipe.
- WARNING: Do not place stove to close to the shield. There should be enough space between for proper air ventilation.





Manufactured by:
Rizzoli S.r.l.
Zona Artigianale 1 Frazione San Lugano
39040 Trodena nel Parco Naturale (BZ)
Made in Italy

Imported and Distributed by:
SCC Holdings
1660 Whalebone Dr.
Kalispell, MT 59901
406-291-5681
www.stainless-cabinet.com

Evaluated to:
UL 1482, ULC-S627
Tested to:
EN 12815: 2001

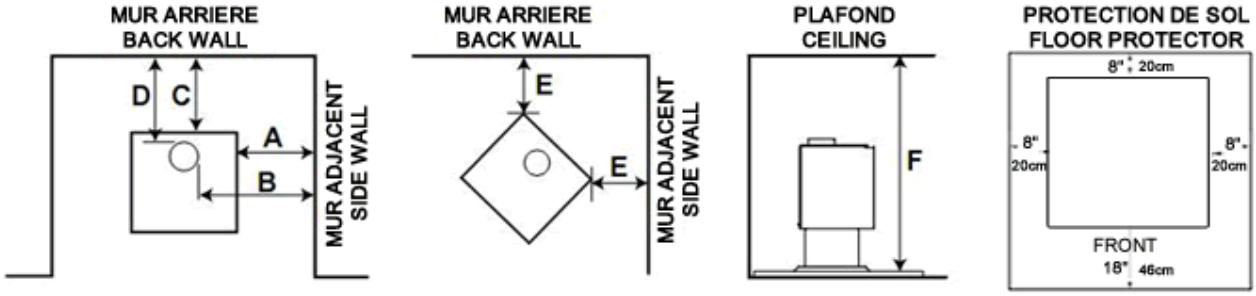
Listed and Labeled by:
Guardian Fire Testing Laboratory
www.firetesting.com

- Solid Fuel Cook Stove - For Use with Solid Wood Fuel only

Model Modèle	L90 S90 S80 LT90 ST90	Year Année	Serial No. N° de série

TO PREVENT HOUSE FIRES:
Contact local building or fire officials about restrictions and installation inspection in your area.
Install and use only in accordance with manufacturer's installaton and operating instructions and local codes.
In the absence of any local codes, installation must meet minimum requirements of NFPA 211 in the USA, and B365 in Canada.
Refer to manufacturer's instructions and local codes for precautions required for passing a chimney through a combustible wall or ceiling.
Inspect and clean chimney system frequently in accordance with manufacturer's instruction.
Do not connect this stove to a chimney flue serving another appliance.
Do not use grate or elevate fire. Build wood fire directly on hearth.
Flue connector pipe must be 6" diameter, minimum single wall 24 msg black or 25 msg blued steel.
Chimney must be factory built 6" diameter Class,"A" 103 Type HT, or masonry.
TO PREVENT CREOSOTE FIRES:
Inspect and clean chimney frequently - under certain conditions of use, creosote buildup may occur rapidly. Do not use other fuels than firewood.
CAUTION: Fully open combustion air control before opening the fuel feed door. Only operate the wood heater with the doors closed.
Replace fire box glass only with original "Ceramic" glass available from manufacturer or authorized dealer, only.

POUR EVITER LES INCENDIES DOMESTIQUES:
Contactez les Autorités des bâtiments et les pompiers pour obtenir des instructions concernant les restrictions et inspections d'installation dans votre région. Installez et utillisez cet appareil uniquement en respectant les instructions d'installation et d'utilisation du fabriquant. Respectez également les réglementations locales.
En l' absence de réglementations locales, l' installation doit respecter les normes minimales de NFPA 211 aux Etats -Unis et B365 au Canada.
Référez-vous aux instructions du fabriquant aux réglementations locales pour obtenir des instructions concernant les précautions nécessaires pour le passage de la cheminée á travers une paroi ou un plafond combustible. Inspectez et nettoyez le systeme de cheminée fréquement selon les instructions du fabriquant.
Ne connectez pas ce poele a un conduit de cheminée utilisé par un autre appareil.
N'utilisez pas de grille et ne faites pas monter le feu. Etablissez le feu de bois directement dans l'âtre. Le tuyau de connexion au conduit doit avoir un diametre de 6" (152 mm), une paroi unique en acier de 24 msg (noir) ou 25 msg (bleu).
Le matériau de la cheminée doit etre 103HT de classe A de 6" (152 mm) ou une construction en dur.
POUR EVITER LES FEUX DE CREOSOTE:
Inspectez et nettoyez la cheminée régulierement - Sous certaines condition d'emploi, la créosote peut s'accumuler rapidement. Ne pas utiliser d'autres combustibles que le bois.
ATTENTION: Ouvrez complétement le contrôle d' air de combustion avant d' ouvrir la porte du foyer. N'utilisez le poele que lorsque les portes sont fermées. Remplacez la vitre du foyer de feu seulement par une vitre en "céramique" d'origine, fournieuniquement, par le fabricant ou un revendeur autorisé.



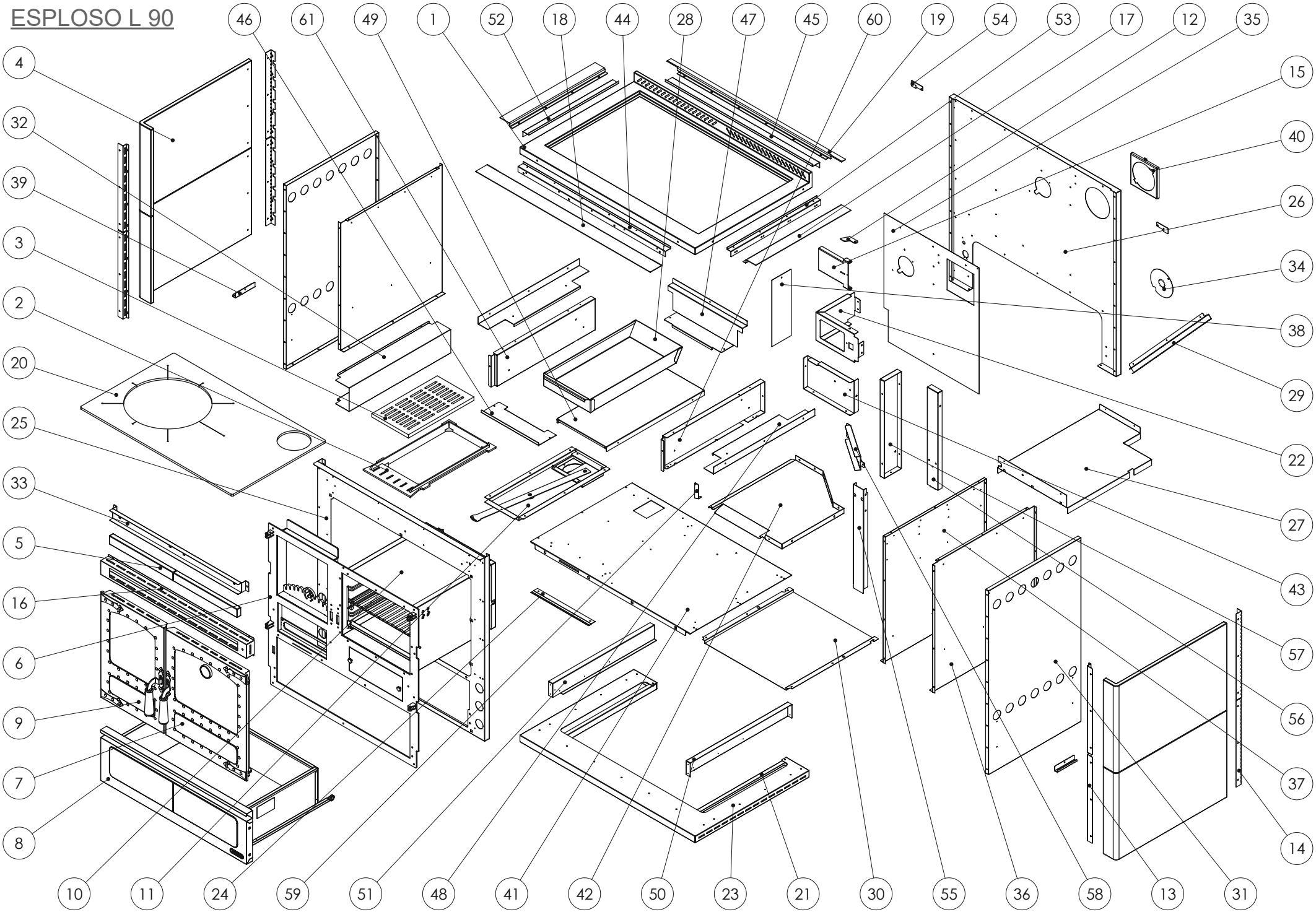
Parallel & Corner	A	B	C	D	E	F
Single Wall Connector	18" (46cm)	18" (46cm)	18" (46cm)	18" (46cm)	N/A	84" (213cm)
Double Wall Connector	10" (25cm)	10" (25cm)	12" (30cm)	12" (30cm)	N/A	84" (213cm)
Floor / Ember protector minimum extension on: sides and back 8"(20cm) ; front 18"(46cm)						
Clearances can be reduced with shielding acceptable to local authorities. Reduced installation must comply with NFPA 211 or CAN/CSA-B365.						

CAUTION
HOT WHILE IN OPERATION - DO NOT TOUCH. KEEP CHILDREN AND CLOTHING AWAY. CONTACT MAY CAUSE SKIN BURNS. SEE NAMEPLATE AND INSTRUCTIONS. KEEP FURNISHINGS AND OTHER COMBUSTIBLE MATERIALS A CONSIDERABLE DISTANCE AWAY FROM THE APPLIANCE.
DO NOT OVERFIRE - IF HEATER OR CHIMNEY CONNECTOR GLOWS, YOU ARE OVERFIRING.

ATTENTION
CHAUD PENDANT LE FONCTIONNEMENT - NE PAS TOUCHER. TENIR ELOIGNES LES ENFANTS ET LES VETEMENTS - LE CONTACT PEU CAUSER DES BRULURES. CONSULTEZ LA PLAQUE D'IMMATRICULATION ET LES INSTRUCTIONS. TENIR LES FOURNITURES ET AUTRES MATIERES COMBUSTIBLES A DISTANCE DE L'APPAREIL. EVITER
DE SURCHAUFFER - SI LE FEU OU LA CHEMINE DEVIENT ROUGE, VOUS SURCHAUFFEZ.

DO NOT REMOVE THIS LABEL / NE PAS ENLEVER CETTE ETIQUETTE

ESPLOSO L 90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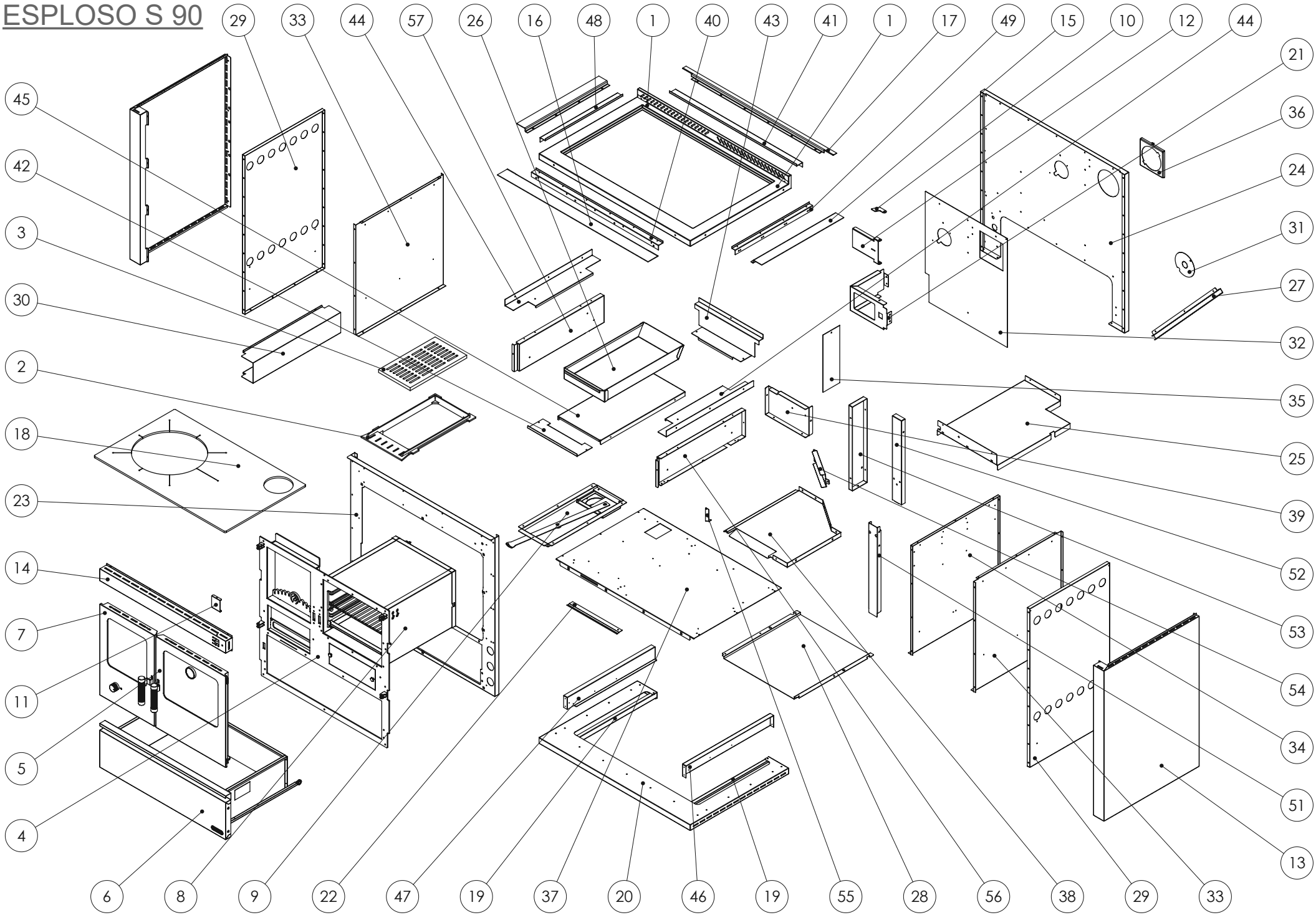
Components L 90 RUSTIK (2016)					
Number	Code	Description	Material	THICKNESS	QUANTITY
1		Frame S90			1
2		Fire grill holder S60			1
3		KN fire grill			1
4		LATERAL CERAMIC L 90 RUSTIK SERPENTINO			4
5		DASHBOARD CERAMIC L 90 RUSTIK SERPENTINO			2
6		FRONT S90 RIGHT (2013)			1
7		OVEN DOOR RIGHT L 90			1
8		WOOD BOX L 90			1
9		FIRE DOOR LEFT L 90			1
10		OVEN BOX S90 (2013)			1
11		AIR SHUTTER S (2015)			1
12		HOOK ROD STARTING KEY			1
13	7LM36160	FRONT FIXING SERPENTINO LATERAL L RUSTIK	Steel	43444	4
14	7LM36161	REAR FIXING SERPENTINO LATERAL S RUSTIK	Steel	43444	4
15	7LM34510	STARTING SHUTTER S 80/90	Steel	25/10	1
16	7VE32350	DASHBOARD L 90 RUSTIK	Iron	43383	1
17	7LM35590	Lateral reinforcement frame S	Iron	15/10	2
18	7LM35530	Front reinforcement frame S 90	Iron	20/10	1
19	7LM35535	Rear reinforcement frame S 90	Iron	20/10	1
20	7PS30040	PLATE S 90 RIGHT	Iron	80/10	1
21	7LM34400	Reinforcement plinth S	Inox 430	15/10	2
22	7LM34500	STARTING KEY S 80/90	Inox 430	15/10	1
23	7LM36010	PAINTED PLINTH L 90	Inox 430	15/10	1
24	7LM23231	Cable holder draught regulator detector GR	Galvanized	43383	1
25	7LM30811	GALVANIZED FRONT S 90 RIGHT	Galvanized	43383	1
26	7LM30815	REAR WITH HOLE S 90 RIGHT	Galvanized	43383	1
27	7LM30821	OVEN COVER S 90 Right	Galvanized	43383	1
28	7LM30830	Ash drawer S90	Galvanized	43383	1
29	7LM30832	CABLE COVER REAR S90	Galvanized	43383	1
30	7LM30835	INTERSPACE BOTTOM S90 / ST 90	Galvanized	43383	1
31	7LM34100	GALVANIZED INTERNAL SIDE S	Galvanized	43383	2
32	7LM34110	CABLE COVER SIDE S	Galvanized	43383	1
33	7LM36070	CERAMIC HOLDER DASHBOARD L 90 RUSTIK	Galvanized	43383	1
34	7LM40917	LAMP HOLDER CAP R / S / ZV 90	Galvanized	43383	1
35	7LM30845	STEEL SHEET WITH HOLE S 90	Galvanized	43444	1
36	7LM34200	INTERSPACE S	Galvanized	43444	2
37	7LM34210	COUNTERINTERSPACE S	Galvanized	43444	1
38	7LM34220	LATERAL OVEN COVER LIGHT PROTECTION S	Galvanized	43444	1
39	7LM36090	CERAMIC BLOCKER CORNER L 90 RUSTIK	Galvanized	43444	2
40	7LM23430	Box cast iron adapter Ø130	Galvanized	15/10	1
41	7LM30850	BOTTOM S 90 DX	Galvanized	15/10	1
42	7LM30855	FRAME FUME CIRCUIT S 90 RIGHT	Galvanized	15/10	1
43	7LM30861	STEEL SHEET FUME CIRCUIT BIG RIGHT	Galvanized	15/10	1
44	7LM30865	REINFORCEMENT FRONT S 90	Galvanized	15/10	1
45	7LM30866	REINFORCEMENT REAR S 90	Galvanized	15/10	1
46	7LM30870	FRONT FIRE GRILL HOLDER S 90	Galvanized	15/10	1
47	7LM30871	REAR FIRE GRILL HOLDER S 90	Galvanized	15/10	1
48	7LM30872	LATERAL FILLER FIRE GRILL HOLDER S 90	Galvanized	15/10	2
49	7LM30873	FIRE GRILL HOLDER BOX S 90	Galvanized	15/10	1
50	7LM34301	RAIL HOLDER RIGHT S	Galvanized	15/10	1
51	7LM34302	RAIL HOLDER LEFT S	Galvanized	15/10	1
52	7LM34305	REINFORCEMENT LATERAL FIRE S	Galvanized	15/10	1
53	7LM34306	REINFORCEMENT LATERAL CHIMNEY S	Galvanized	15/10	1
54	7LM34310	PIECE FRAME FIXING S	Galvanized	15/10	2
55	7LM34320	INTERNAL FILLER OVEN S 80/90	Galvanized	15/10	1
56	7LM34330	FUME CIRCUIT SHOULDER S 80/90	Galvanized	15/10	1
57	7LM34331	STEEL SHEET REAR FUME CIRCUIT S 80/90	Galvanized	15/10	1
58	7LM34332	STEEL SHEET FUME CIRCUIT PIECE S 80/90	Galvanized	15/10	1
59	7LM34335	FUME CIRCUIT PIECES S 80/90 RIGHT	Galvanized	15/10	1
60	7LM34350	LATERAL FIRE GRILL HOLDER S80/90 RIGHT	Galvanized	15/10	1
61	7LM34351	LATERAL FIRE GRILL HOLDER S80/90 LEFT	Galvanized	15/10	1

ESPLOSO S 90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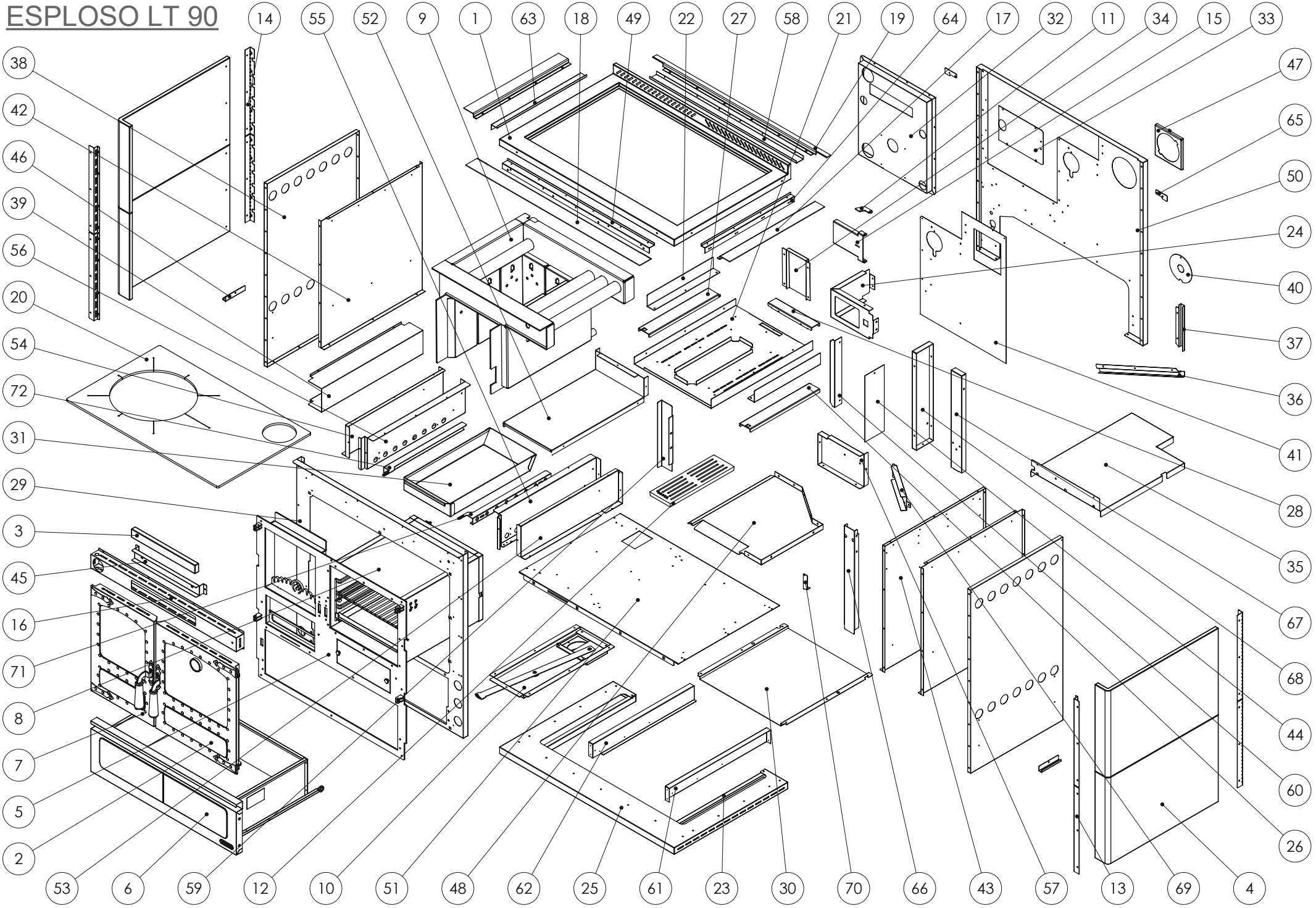
Components S 90 (2015)					
Number	Code	Description	Material	THICKNESS	QUANTITY
1		Frame S90			1
2		Fire grill holder S60			1
3		KN fire grill			1
4		FRONT S90 RIGHT (2013)			1
5		MOBILE PART FIRE DOOR S 90 RIGHT (2013)			1
6		CASSA LEGNA S90 (2013)			1
7		MOBILE PART FIRE DOOR S 90 LEFT (2013)			1
8		OVEN BOX S90 (2013)			1
9		AIR SHUTTER S (2015)			1
10		HOOK ROD STARTING KEY			1
11	7LM34915	PIECE DASHBOARD S	Steel	43444	1
12	7LM34510	STARTING SHUTTER S 80/90	Steel	25/10	1
13	7VE01006	SIDE S RANGE BLACK	Iron	43383	2
14	7VE20350	PAINTED DASHBOARD ST 90	Iron	43383	1
15	7LM35590	Lateral reinforcement frame S	Iron	15/10	2
16	7LM35530	Front reinforcement frame S 90	Iron	20/10	1
17	7LM35535	Rinforzo Banchina Dietro S 90	Iron	20/10	1
18	7PS30040	PLATE S 90 RIGHT	Iron	80/10	1
19	7LM34400	Reinforcement plinth S	Inox 430	15/10	2
20	7LM30889	PLINTH S 90	Inox 430	15/10	1
21	7LM34500	STARTING KEY S 80/90	Inox 430	15/10	1
22	7LM23231	Cable holder draught regulator detector	Galvanized	43383	1
23	7LM30811	GALVANIZED FRONT S 90 RIGHT	Galvanized	43383	1
24	7LM30815	REAR WITH HOLE S 90 RIGHT	Galvanized	43383	1
25	7LM30821	OVEN COVER S 90 RIGHT	Galvanized	43383	1
26	7LM30830	ASH DRAWER S90	Galvanized	43383	1
27	7LM30832	CABLE COVER REAR S90	Galvanized	43383	1
28	7LM30835	INTERSPACE BOTTOM S90 / ST 90	Galvanized	43383	1
29	7LM34100	GALVANIZED INTERNAL SIDE S	Galvanized	43383	2
30	7LM34110	CABLE COVER SIDE S	Galvanized	43383	1
31	7LM40917	LAMP HOLDER CAP R / S / ZV 90	Galvanized	43383	1
32	7LM30845	STEEL SHEET WITH HOLE S 90	Galvanized	43444	1
33	7LM34200	INTERSPACE S	Galvanized	43444	2
34	7LM34210	COUNTERINTERSPACE S	Galvanized	43444	1
35	7LM34220	LATERAL OVEN COVER LIGHT PROTECTION S	Galvanized	43444	1
36	7LM23430	Box cast iron adapter Ø130	Galvanized	15/10	1
37	7LM30850	BOTTOM S 90 DX	Galvanized	15/10	1
38	7LM30855	FRAME FUME CIRCUIT S 90 RIGHT	Galvanized	15/10	1
39	7LM30861	STEEL SHEET FUME CIRCUIT BIG RIGHT	Galvanized	15/10	1
40	7LM30865	REINFORCEMENT FRONT S 90	Galvanized	15/10	1
41	7LM30866	REINFORCEMENT REAR S 90	Galvanized	15/10	1
42	7LM30870	FRONT FIRE GRILL HOLDER S 90	Galvanized	15/10	1
43	7LM30871	REAR FIRE GRILL HOLDER S 90	Galvanized	15/10	1
44	7LM30872	LATERAL FILLER FIRE GRILL HOLDER S 90	Galvanized	15/10	2
45	7LM30873	FIRE GRILL HOLDER BOX S 90	Galvanized	15/10	1
46	7LM34301	RAIL HOLDER RIGHT S	Galvanized	15/10	1
47	7LM34302	RAIL HOLDER LEFT S	Galvanized	15/10	1
48	7LM34305	REINFORCEMENT LATERAL FIRE S	Galvanized	15/10	1
49	7LM34306	REINFORCEMENT LATERAL CHIMNEY S	Galvanized	15/10	1
50	7LM34310	PIECE FRAME FIXING S	Galvanized	15/10	2
51	7LM34320	INTERNAL FILLER OVEN S 80/90	Galvanized	15/10	1
52	7LM34330	FUME CIRCUIT SHOULDER S 80/90	Galvanized	15/10	1
53	7LM34331	STEEL SHEET REAR FUME CIRCUIT S 80/90	Galvanized	15/10	1
54	7LM34332	STEEL SHEET FUME CIRCUIT PIECE S 80/90	Galvanized	15/10	1
55	7LM34335	FUME CIRCUIT PIECES S 80/90 RIGHT	Galvanized	15/10	1
56	7LM34350	LATERAL FIRE GRILL HOLDER S80/90 RIGHT	Galvanized	15/10	1
57	7LM34351	LATERAL FIRE GRILL HOLDER S80/90 LEFT	Galvanized	15/10	1

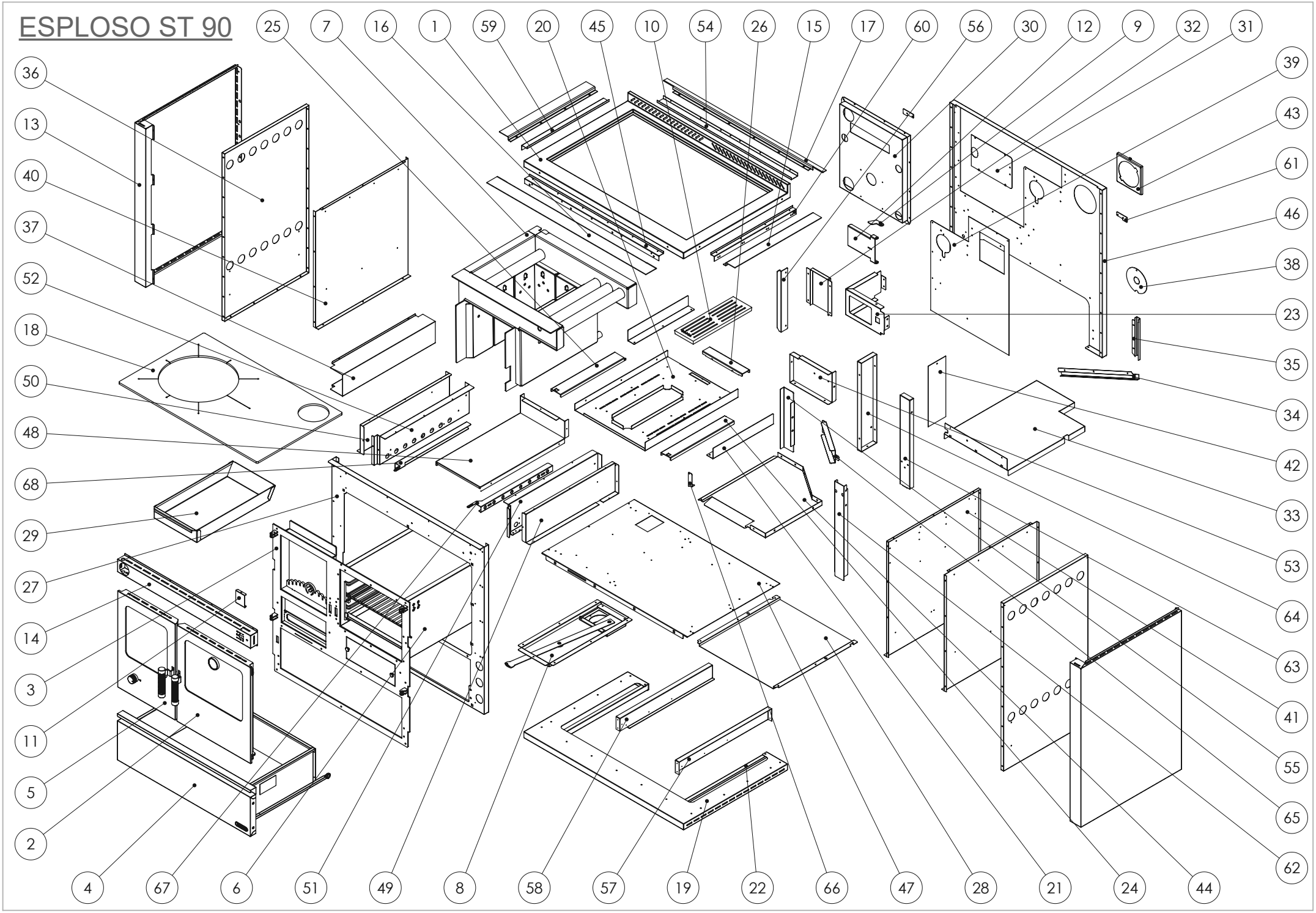
ESPLOSO LT 90



Components LT 90 RUSTIK (2017)					
Number	Code	Description	Material	THICKNESS	QUANTITY
1		Frame S90			1
2		OVEN DOOR RIGHT L 90			1
3		CERAMIC L 90 RUSTIK SERPENTINO DASHBOARD			1
4		CERAMIC L 90 RUSTIK SERPENTINO LATERAL			4
5		FRONT S90 RIGHT (2015)			1
6		WOOD BOX L 90			1
7		FIRE DOOR LEFT L 90			1
8		OVEN BOX S90 (2013)			1
9		Boiler ST 90 (2015)			1
10		AIR SHUTTER S (2015)			1
11		HOOK ROD STARTING KEY			1
12		FIRE GRILL ZV 60			1
13	7LM36160	FRONT FIXING SERPENTINO LATERAL L RUSTIK	Steel	43444	4
14	7LM36161	REAR FIXING SERPENTINO LATERAL S RUSTIK	Steel	43444	4
15	7LM34510	STARTING SHUTTER S 80/90	Steel	25/10	1
16	7VE32360	DASHBOARD L 90 RUSTIK	Iron	43383	1
17	7LM35590	Lateral reinforcement frame S	Iron	15/10	2
18	7LM35530	Front reinforcement frame S 90	Iron	20/10	1
19	7LM35535	Rear reinforcement frame S 90	Iron	20/10	1
20	7PS30040	PLATE S 90 RIGHT	Iron	80/10	1
21	7LM30940	FIRE GRILL HOLDER ST 90 DX	Inox 430	15/10	1
22	7LM30942	BOILER STEEL SHEET-HOLDER ST 90	Inox 430	15/10	2
23	7LM34400	Reinforcement plinth S	Inox 430	15/10	2
24	7LM34500	STARTING KEY S 80/90	Inox 430	15/10	1
25	7LM36010	PAINTED PLINTH 90	Inox 430	15/10	1
26	7LM30947	LATERAL FILLER FIRE GRILL HOLDER ST 90 RIGHT	Inox 430	25/10	1
27	7LM30948	LATERAL FILLER FIRE GRILL HOLDER ST 90 LEFT	Inox 430	25/10	1
28	7LM30949	REAR FIRE GRILL HOLDER ST 90	Inox 430	25/10	1
29	7LM30811	GALVANIZED FRONT S 90 RIGHT	Galvanized	43383	1
30	7LM30835	INTERSPACE BOTTOM S90 / ST 90	Galvanized	43383	1
31	7LM30907	Ash Drawer ST 90	Galvanized	43383	1
32	7LM30910	BOX BEHIND BOILER ST 90 RIGHT (2015)	Galvanized	43383	1
33	7LM30915	PIECES BOX BEHIND BOILER ST 90	Galvanized	43383	1
34	7LM30916	SECONDARY AIR BOX ST 90 (2015)	Galvanized	43383	1
35	7LM30921	OVEN COVER ST 90 RIGHT	Galvanized	43383	1
36	7LM30936	CABLE COVER REAR ST 90 RIGHT	Galvanized	43383	1
37	7LM30938	PIECES CABLE COVER REAR ST 90 RIGHT	Galvanized	43383	1
38	7LM34100	INTERNAL GALVANIZED SIDE S	Galvanized	43383	2
39	7LM34110	CABLE COVER SIDE S	Galvanized	43383	1
40	7LM40917	LAMP HOLDER CAP R / S / ZV 90	Galvanized	43383	1
41	7LM30920	STEEL SHEET WITH HOLE ST 90	Galvanized	43444	1
42	7LM34200	INTERSPACE S	Galvanized	43444	2
43	7LM34210	COUNTERINTERSPACE S	Galvanized	43444	1
44	7LM34220	LATERAL OVEN COVER LIGHT PROTECTION S	Galvanized	43444	1
45	7LM36071	CERAMIC HOLDER DASHBOARD LT 90 RUSTIK	Galvanized	43444	1
46	7LM36090	CERAMIC BLOCKER CORNER L 90 RUSTIK	Galvanized	43444	2
47	7LM23430	Box cast iron adapter Ø130	Galvanized	15/10	1
48	7LM30855	FRAME FUME CIRCUIT ST 90 RIGHT	Galvanized	15/10	1
49	7LM30865	REINFORCEMENT FRONT S 90	Galvanized	15/10	1
50	7LM30905	REAR WITH HOLE ST 90 RIGHT	Galvanized	15/10	1
51	7LM30912	BOTTOM ST 90 RIGHT	Galvanized	15/10	1
52	7LM30924	FIRE GRILL HOLDER BOX ST 90	Galvanized	15/10	1
53	7LM30925	LATERAL FIRE GRILL HOLDER RIGHT EXTERNAL ST 90	Galvanized	15/10	1
54	7LM30926	LATERAL FIRE GRILL HOLDER LEFT EXTERNAL ST 90	Galvanized	15/10	1
55	7LM30927	LATERAL FIRE GRILL HOLDER RIGHT INTERNAL ST 90	Galvanized	15/10	1
56	7LM30928	LATERAL FIRE GRILL HOLDER LEFT INTERNAL ST 90	Galvanized	15/10	1
57	7LM30929	STEEL SHEET CIRCUIT ST 90 RIGHT	Galvanized	15/10	1
58	7LM30931	REINFORCEMENT REAR ST 90	Galvanized	15/10	1
59	7LM30932	FILLER BOILER FRONT ST 90	Galvanized	15/10	1
60	7LM30933	FILLER BOILER REAR ST 90	Galvanized	15/10	1
61	7LM34301	RAIL HOLDER RIGHT S	Galvanized	15/10	1
62	7LM34302	RAIL HOLDER LEFT S	Galvanized	15/10	1
63	7LM34305	REINFORCEMENT LATERAL FIRE S	Galvanized	15/10	1

64	7LM34306	REINFORCEMENT LATERAL CHIMNEY S	Galvanized	15/10	1
65	7LM34310	PIECE FRAME FIXING S	Galvanized	15/10	2
66	7LM34320	INTERNAL FILLER OVEN S 80/90	Galvanized	15/10	1
67	7LM34330	FUME CIRCUIT SHOULDER S 80/90	Galvanized	15/10	1
68	7LM34331	STEEL SHEET REAR FUME CIRCUIT S 80/90	Galvanized	15/10	1
69	7LM34332	STEEL SHEET FUME CIRCUIT PIECE S 80/90	Galvanized	15/10	1
70	7LM34335	FUME CIRCUIT PIECES S 80/90 RIGHT	Galvanized	15/10	1
71	7LM34641	SHUTTER RIGHT SECONDARY AIR ST90	Galvanized	15/10	1
72	7LM34642	SHUTTER LEFT SECONDARY AIR ST90	Galvanized	15/10	1

ESPLOSO ST 90



Components ST 90 (2015)					
Number	Code	Description	Material	THICKNESS	QUANTITY
1		FRAME S90			1
2		MOBILE PART OVEN DOOR RIGHT S 90 (2013)			1
3		FRONT S90 RIGHT (2015)			1
4		WOOD BOX S90 (2013)			1
5		MOBILE PART FIRE DOOR LEFT S 90 (2013)			1
6		OVEN BOX S90 (2013)			1
7		BOILER ST 90 (2015)			1
8		AIR SHUTTER S (2015)			1
9		HOOK ROD STARTING KEY			1
10		FIRE GRILL ZV 60			1
11	7LM34915	PIECE DASHBOARD S	Steel	43444	1
12	7LM34510	STARTING SHUTTER S 80/90	Steel	25/10	1
13	7VE01006	SIDE S RANGE BLACK	Iron	43383	2
14	7VE20360	PAINTED DASHBOARD ST 90	Iron	43383	1
15	7LM35590	Lateral reinforcement frame S	Iron	15/10	2
16	7LM35530	Front reinforcement frame S 90	Iron	20/10	1
17	7LM35535	Rear reinforcement frame S 90	Iron	20/10	1
18	7PS30040	PLATE S 90 RIGHT	Iron	80/10	1
19	7LM30889	PLINTH S 90	Inox 430	15/10	1
20	7LM30940	FIRE GRILL HOLDER ST 90 RIGHT	Inox 430	15/10	1
21	7LM30942	BOILER STEEL SHEET-HOLDER ST 90	Inox 430	15/10	2
22	7LM34400	Reinforcement plinth S	Inox 430	15/10	2
23	7LM34500	STARTING KEY S 80/90	Inox 430	15/10	1
24	7LM30947	RIGHT SIDE COVERING FIRE GRILL HOLDER ST 90	Inox 430	25/10	1
25	7LM30948	LEFT SIDE COVERING FIRE GRILL HOLDER ST 90	Inox 430	25/10	1
26	7LM30949	REAR SIDE COVERING FIRE GRILL HOLDER ST 90	Inox 430	25/10	1
27	7LM30811	GALVANIZED FRONT S 90 RIGHT	Galvanized	43383	1
28	7LM30835	INTERSPACE BOTTOM S90 / ST 90	Galvanized	43383	1
29	7LM30907	Ash Drawer ST 90	Galvanized	43383	1
30	7LM30910	BOX BEHIND BOILER ST 90 RIGHT (2015)	Galvanized	43383	1
31	7LM30915	PIECES BOX BEHIND BOILER ST 90	Galvanized	43383	1
32	7LM30916	SECONDARY AIR BOX ST 90 (2015)	Galvanized	43383	1
33	7LM30921	OVEN COVER ST 90 RIGHT	Galvanized	43383	1
34	7LM30936	CABLE COVER ST 90 RIGHT	Galvanized	43383	1
35	7LM30938	PIECES CABLE COVER REAR ST 90 RIGHT	Galvanized	43383	1
36	7LM34100	GALVANIZED INTERNAL SIDE S	Galvanized	43383	2
37	7LM34110	CAVBLE COVER SIDE S	Galvanized	43383	1
38	7LM40917	LAMP HOLDER CAP R / S / ZV 90	Galvanized	43383	1
39	7LM30920	STEEL SHEET WITH HOLE ST 90	Galvanized	43444	1
40	7LM34200	INTERSPACE S	Galvanized	43444	2
41	7LM34210	COUNTERINTERSPACE S	Galvanized	43444	1
42	7LM34220	LATERAL OVEN COVER LIGHT PROTECTION S	Galvanized	43444	1
43	7LM23430	Box cast iron adapter Ø130	Galvanized	15/10	1
44	7LM30855	FRAME FUME CIRCUIT S 90 RIGHT	Galvanized	15/10	1
45	7LM30865	FRONT REINFORCEMENT S 90	Galvanized	15/10	1
46	7LM30905	REAR WITH HOLE ST 90 RIGHT	Galvanized	15/10	1
47	7LM30912	BOTTOM ST 90 DX	Galvanized	15/10	1
48	7LM30924	FIRE GRILL HOLDER BOX ST 90	Galvanized	15/10	1
49	7LM30925	LATERAL FIRE GRILL HOLDER RIGHT EXTERNAL ST 90	Galvanized	15/10	1
50	7LM30926	LATERAL FIRE GRILL HOLDER LEFT EXTERNAL ST 90	Galvanized	15/10	1
51	7LM30927	LATERAL FIRE GRILL HOLDER RIGHT INTERNAL ST 90	Galvanized	15/10	1
52	7LM30928	LATERAL FIRE GRILL HOLDER LEFT INTERNAL ST 90	Galvanized	15/10	1
53	7LM30929	STEEL SHEET CIRCUIT ST 90 RIGHT	Galvanized	15/10	1
54	7LM30931	REINFORCEMENT REAR ST 90	Galvanized	15/10	1
55	7LM30932	FILLER BOILER FRONT ST 90	Galvanized	15/10	1
56	7LM30933	FILLER BOILER REAR ST 90	Galvanized	15/10	1
57	7LM34301	RAIL HOLDER RIGHT S	Galvanized	15/10	1
58	7LM34302	RAIL HOLDER LEFT S	Galvanized	15/10	1
59	7LM34305	REINFORCEMENT LATERAL FIRE S	Galvanized	15/10	1
60	7LM34306	REINFORCEMENT LATERAL CHIMNEY S	Galvanized	15/10	1
61	7LM34310	PIECE FRAME FIXING S	Galvanized	15/10	2
62	7LM34320	INTERNAL FILLER OVEN S 80/90	Galvanized	15/10	1
63	7LM34330	FUME CIRCUIT SHOULDER S 80/90	Galvanized	15/10	1

64	7LM34331	STEEL SHEET REAR FUME CIRCUIT S 80/90	Galvanized	15/10	1
65	7LM34332	STEEL SHEET FUME CIRCUIT PIECE S 80/90	Galvanized	15/10	1
66	7LM34335	FUME CIRCUIT PIECES S 80/90 RIGHT	Galvanized	15/10	1
67	7LM34641	SHUTTER RIGHT SECONDARY AIR ST90	Galvanized	15/10	1
68	7LM34642	SHUTTER LEFT SECONDARY AIR ST90	Galvanized	15/10	1