



Outdoor wood-fired Pizza Oven- Pizza Party

User Manual – Original Instructions

0 GENERAL PRODUCT INFORMATION

| | | |
|--|--|--------------------------------|
| Builder | Pizza Party di Villani Marisa Via Don Minzoni, 8 – Scarperia e San Piero - 50038 Firenze(FI) - Italy | |
| Type | Wood-fired oven for outdoor use | |
| Model | Pizzone – 70x70 | |
| Manual revision | Date | Reason for the revision |
| 000 | 25/10/2019 | Instructions update |
| EVERY YEAR DOWNLOAD THE LATEST VERSION - Keep up to date. The latest version of this user manual is available online at Pizzapartyshop.com This manual cancels and replaces all previous versions | | |

1 PREMISE

Kind Customer,

We thank you for the trust placed in us by purchasing our product and we remind you of some simple but important information:

- This manual is an integral part of the product and must be consulted before the product is put into operation.
- This information is the property of Villani Marisa's Pizza Party, by law it strictly forbids the reproduction or communication to third parties without explicit authorization.
- This manual cannot be altered or changed in any of its parts by the purchaser, otherwise the guarantee will be forfeited and the purchaser will assume all civil and criminal liability for damages caused to people and / or things.
- The Villani Marisa Pizza Party company reserves the right to update production and manuals, in a policy of continuous improvement of its products, without the obligation to update previous production or manuals, except in exceptional cases.
- The manual being considered an integral part of the product must be kept in good condition until its final disposal.
- This manual must be kept in a protected, dry place, away from sunlight and must always be present near the product for consultation.
- The product cannot be put into service, or made available without having read the attached documentation, on penalty of forfeiture of the granted guarantee and the assumption by the purchaser of all civil and criminal liability arising from damage caused to people and / or things.
- If some photos or drawings are not consistent with what was delivered it is likely that the photos or drawings refer to a different product configuration

2 INTRODUCTION

2.1 General Informations

All phases of the product "life" can be a source of danger if followed outside of the indications of this manual.

This documentation contains important information the knowledge of which we consider essential for the operator, in order to be able to operate in safe conditions.

Since they are widely used terms, we consider it essential to clearly explain the meaning attributed to:

| Term | Description |
|--------------------------|--|
| <i>Operator</i> | Person in charge of operating, regulating, performing, performing routine maintenance, cleaning the product. |
| <i>Service Attendant</i> | Specialized employee, specially trained and qualified to carry out support and provide telephone assistance, via e-mail and video for extraordinary maintenance, as well as providing support for repairs that require an in-depth knowledge of the product, of its operation, of safety and related methods of intervention |
| <i>Dangerous Area</i> | Any area inside and / or near the product where the presence of an exposed person constitutes a risk to his/her safety and health. |
| <i>Exposed Person</i> | Any person who is wholly or partially in a dangerous area. |

Villani Marisa's Pizza Party, however, is available to provide its own experience and collaboration to resolve any problems as described in the warranty paragraph.

- Failure to comply with the information described in this publication will result in the immediate invalidation of the guarantee granted and the assumption by the purchaser of all civil and criminal liability in the event of injury to property and / or persons
- This manual reflects the state of the art at the time the product was marketed, as well as the national and international safety and hygiene prescriptions in force at the time it was sold; any subsequent technological innovation will not affect its validity provided the owner always verifies the compliance of the installation with the provisions of future laws.

2.2 By the customer

If not required by specific contractual agreements, the following arrangements are always up to the customer:

- Installation
- Placement of the bricks inside the oven

2.3 Manual preservation

The manual being considered an integral part of the product must be kept in good condition until its final disposal.

The manual must be kept in a protected, dry place, away from sunlight and must always be available and ready for consultation near the product..

2.4 Main Warnings

- Any flammable materials must not be within 200 cm (78,74 in) from the exterior of the oven and the flue. The oven must not be placed in covered areas and with flammable roofs.
- For safety reasons keep out of reach of children, pets, people with disabilities and people under the influence of alcohol or drugs..
- Wear heat-resistant kitchen gloves and clothing when using the oven..
- Do not use in windy conditions..
- Keep your face and body at a distance of no less than 50 cm (19,68 in) from the mouth of the oven.
- Do not leave the oven unattended when it is switched on. At the end of cooking, wait for the oven to cool completely before moving it. Do not leave flammable materials inside the oven.
- Do not touch the oven, the smoke outlet and the steel door during operation would cause burns.
- Do not use chemicals for cleaning and ignition.

3 DESCRIPTION

3.1 Constructive purposes and reasonably foreseeable use

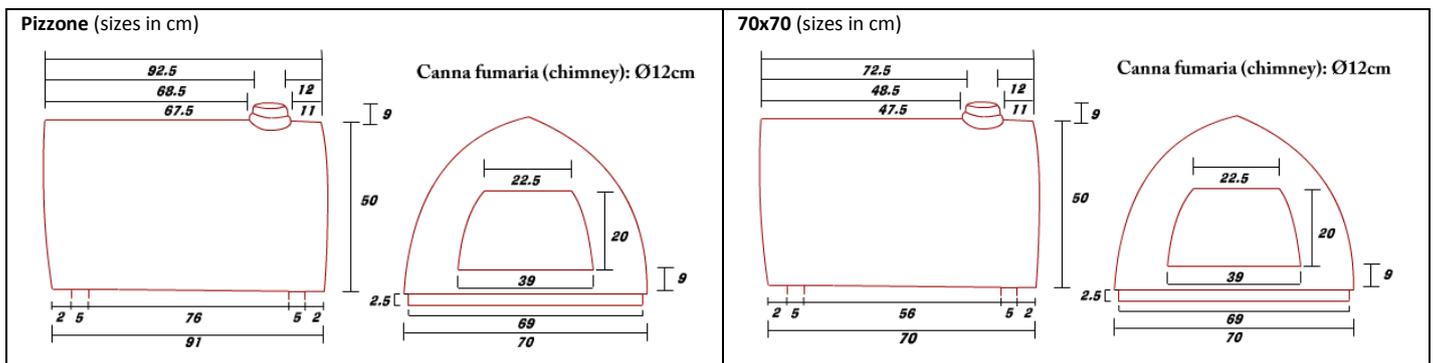
The ovens are produced and designed so as not to require connections to fixed systems and are therefore particularly versatile as long as they are installed and used in compliance with the instructions in this manual. The product was designed and created for outdoor use only and in non-professional environments for cooking food. At present, no other type of use is considered outside of the one indicated.

- This oven has been designed exclusively for outdoor use and should never be used in closed rooms, garages, porches, closed or covered verandas, The customer assumes all responsibility in case of use inside closed or covered rooms.
- Any other use other than that indicated is to be considered "IMPROPER USE" and relieves Villani Marisa's Pizza Party from any liability or legal involvement in the event of damage to persons and / or property
- Do not use the oven in case of wind.
- Use cutlery and tools resistant to high temperatures
- For safety reasons keep out of reach of children, pets, the people with disabilities and people under the influence of alcohol or drugs.
- Do not use the oven in a vehicle or in the loading area of a vehicle, cars, trucks, station wagons, minivans, SUVs, recreational vehicles and boats.
- Keep any electrical cables and fuel supply pipes away from hot surfaces
- Do not use the oven in the event of abnormal operation or suspected breakage.
- Do not move the oven during use or when it is hot.
- Do not leave inflammable materials inside the oven even if it is turned off and cold.
- Do not hit the metal parts inside the oven in any way. Any damage is not covered by the warranty
- Do not lean or place objects in the oven, stability may be compromised.
- Never try to extinguish the flames with water
- Do not turn off the oven by throwing water inside
- Do not store gas cylinders nearby
- Do not color or apply any object on the oven
- Do not use fuels other than wood
- When using wood charcoal, use only high quality natural wood charcoal. Do not use briquettes, lava stone, charcoal, liquid fuels or anything else other than that expressly indicated.
- The parts sealed by the manufacturer must not be modified by the user
- Any flammable materials must not be within 200 cm (78,74 in) from the outside of the oven and the flue. The oven must not be placed in covered areas and with flammable roofs.
- In case of uncontrolled flames, move the food away from the flames until they are turned off
- If the fat catches fire, keep the door closed until the flames are exhausted

3.2 Characteristic elements

Pizza Party ovens are easily recognizable thanks to the words Pizza Party or Passione Toscana on the refractory front.

3.3 Technical features



| FEATURE | Model: Pizzone | Model: 70x70 |
|------------------------------|--|--|
| External Size | 70 x 90 cm = 0.63 mq (27" ½ x 35" 7/16) | 70 x 70 cm = 0.49 mq (27" ½ x 27" ½) |
| Cooking floor | 60 x 80 cm = 0.48 mq (23" 5/8 x 31" 1/2) | 60 x 60 cm = 0.36 mq (23" 5/8 x 23" 5/8) |
| Weight | 69 kg (152.12 lb.) | 50 kg (110 lb.) |
| Weight without bricks | 39 kg (85 lb.) | 35 kg (77 lb.) |
| Power | 18KW | 18KW |
| Average consumption | 2,5 Kg/h (5 lb./h) | 2,5 Kg/h (5 lb./h) |

| FEATURE | Model: Pizzone | Model: 70x70 |
|-------------------------|--|--|
| Max. Temperature | 550 °C – 1022 °F | 550 °C – 1022 °F |
| Fuel | Wood | Wood |
| External coating | Easy-to-clean weatherproof aluminum | Easy-to-clean weatherproof aluminum |
| Insulating | “High density” professional ecological ceramic fiber | “High density” professional ecological ceramic fiber |
| Type of use | Private, non-professional | Private, non-professional |
| Places of use | Terraces, gardens, courtyards, outdoor use and must never be used in closed rooms, garages, porches, closed or covered verandas | Terraces, gardens, courtyards, outdoor use and must never be used in closed rooms, garages, porches, closed or covered verandas |
| It Includes | Wood oven, 8 + 2 refractory bricks, chimney, adjustable hat, log-lift and flame spreader, traditional door without glass, instruction manual, front protector, new front panel with optimized 39cm spout and Firenze Style included in the price | Wood oven, 6 + 2 refractory bricks, chimney, adjustable hat, log-lift and flame spreader, traditional door without glass, instruction manual, front protector, new front panel with optimized 39cm spout and Firenze Style included in the price |

3.4 Warranty

The Villani Marisa Pizza Party manufacturer guarantees its machines for a period of:

24 months from the date of shipment

Villani Marisa's Pizza Party guarantees the purchaser, but not his/her successors, the products covered by the following contract for the period indicated therein. The warranty materializes becomes effective and is exhausted with the repair or free replacement of the pieces that cannot be used due to defects or defects in material, construction or work, provided that these parts are delivered ex factory Villani Marisa's Pizza Party.

The validity of the warranty coverage is for all the material and components that manifest construction defects, assessed by our authorized technical personnel.

The guarantee provided is subject to forfeiture if the defective parts are tampered with, modified or disassembled by persons not previously authorized by Villani Marisa's Pizza Party.

In addition to the aforementioned repair and replacement, the Pizza Party of Villani Marisa does not incur in any obligation and in particular the purchaser is excluded from the right to demand the termination of the contract or recognition of lost profits and any other direct or indirect damage.

If repairs and replacements must be made in the place where the machine is installed, the travel and accommodation expenses of the Villani Marisa Pizza Party operators and technicians will be invoiced to the Buyer based on the company rates in effect at the time of the intervention.

Villani Marisa's Pizza Party will not be liable for defects resulting from material or projects provided by the Buyer.

The warranty does not extend to breakdowns or breakages due to natural wear, negligent maintenance, inexperience, negligence, use of materials other than those described in this manual or to the Purchaser's misuse of the machine and ceases if payments are not made by Purchaser at agreed intervals or if the product, or parts of it, has been modified or repaired without permission from Villani Marisa's Pizza Party.

Any damage to the cooking floor bricks are not included in the warranty.

Therefore, any part that could be accidentally broken or having visible signs of use in consumable products is excluded from the guarantee, and any defect whatsoever resulting from non-respect of the rules for use, negligence in usage and/or maintenance of the appliance, damage during transport and any other damage not attributable the supplier.

4 SECURITIES

4.1 General Informations

The product in question was built taking into account the possible risks that it may cause during its operating life.

The user must be aware of the presence of residual risks, of the precautions to be taken and of the general accident prevention rules to be followed and respected, therefore the operator:

- Must read and learn these instructions;
- The concept of responsibility and competence must be clear.
- The product should only be used by users who have read and learned the instructions
- Fully comply with the instructions, procedures, warnings and general rules to be followed contained in this manual.
- Unauthorized tampering / replacement of one or more parts of the product, the use of accessories, tools or consumables other than those indicated by the manufacturer may constitute a real risk of injury.

4.2 Expected, unintended, incorrect uses, warnings

In order to maintain safety conditions the operator must always pay attention to:

- Not tampering with any part of the product for any reason.

4.3 Residual risks present during the various work phases

Those "residual risks" that cannot be completely eliminated without compromising the normal operation of the product are highlighted. In these areas it will be necessary to work with the utmost care taking into account all the information and suggestions contained in this manual.

The product has been designed and built to work effectively and safely, guaranteeing the operator's safety. However, the product has residual risks the elimination of which is physically impossible.

4.3.1 Use Phase

During use of the product there is a residual risk of burns / burns to the hands / arms during use. For use it is recommended to wear sleeve gloves resistant to high temperatures and always pay the maximum attention in order to minimize the risks. Wear heat-resistant clothing when using the oven.

4.3.2 Maintenance Phase

See chapter 7, during the product maintenance phase there is still a residual risk, we recommend always paying close attention even at this stage.

4.3.3 Fire risk

The risk of fire is linked to the use of the oven with any flammable materials that must not be within 200 cm (78,74 in) from the exterior of the oven and the flue. The oven must not be placed in covered areas and with flammable roofs. Ash disposal should only be carried out after the oven has cooled down and the ash is thrown into a heat-resistant metal container. Do not leave the oven unattended when it is switched on. Do not leave flammable materials inside the oven.

4.3.4 Ergonomic risk

The operator is advised to use the product only as described in this manual, devoting himself exclusively to the use of the same and interrupting any other operation.

4.4 DPI required for installation and maintenance

For the installation phases, wear suitable safety protections.

| Gloves | Safety shoes |
|---|---|
|  |  |

5 HANDLING, INSTALLATION AND MAINTENANCE

5.1 General

The product can be shipped to the customer using a suitable packaging or in a wooden case.

Upon receipt of the packages, it will be the customer's responsibility to verify:

- The integrity of the packages;
- Correspondence with the packing list;
- The integrity of the various parts of the product.
- In the event of damage to packages, equipment or missing parts, notify the shipper and the manufacturer immediately.

5.2 Installation

- Parts sealed by the manufacturer (or its agent) must not be manipulated by the user
- On our site in the assistance section you will find some videos with the assembly procedures, fire management and advice on how to best use the product: pizzapartyshop.com, forni-a-legna.com/consigli (IT), wood-fired-pizza-oven.us/support (UK)
- The product must be placed on a level and leveled, with the three sides of the oven at least 10cm (3,93 in) from walls or other non-flammable obstacles.
- Any flammable materials must not be within 200 cm (78,74 in) from the exterior of the oven and the flue. The oven must not be placed in covered areas and on roofs made of flammable or non-flammable material.
- Place the oven on a flat and stable surface and away from strong gusts of wind, the oven must never be placed on wooden surfaces or other flammable surfaces and attics or roofs made of unprotected combustible material.
- Check the stability of the oven support surface before each use.
- The support surface must be suitable to support the weight of the oven
- We recommend installing the oven at a height from the ground that ranges from 70 cm (27,56 in) to 120 cm (47,24 in)

| Operation 1 | Operation 2 | Operation 3 | Operation 4 |
|--|---|--|---|
| Once unpacked the product remove it from the box ATTENTION: this operation must be carried out by two people, wearing safety gloves and safety shoes | Remove the film and the protective packaging from the oven and position the chimney | Remove all the accessories contained in the oven | Place the refractory bricks (you will find 2 spare refractory bricks) |
|  |  |  |  |

5.3 Storage

If the equipment is stored, it is designed to withstand the following characteristics:

- Temperature from -20 ° C to +50 ° C for periods longer than 24 hours
- Temperature from -20 ° C to +60 ° C for periods of less than 24 hours
- Relative humidity between 20% and 90%
- During inactivity it is recommended to keep the product indoors away from atmospheric agents and from high humidity, if this is not possible, cover the oven with the "Pizza Party cover", waiting at least 5 hours after switching off.
- Cover the oven only with the "Pizza Party Cover". Do not use any other material.
- If the product is stored in an enclosed area, make sure all surfaces are cold.
- Close door and chimney .

5.4 Handling

- Move the oven only when it is switched off and cold by wearing protective gloves and safety shoes.
- The oven must be moved by two people, wearing safety shoes.

6 UTILIZATION

Once all the procedures relating to the installation of the product have been carried out, it is ready for commissioning.

6.1 Switch on and start up

- Use thermal gloves to prevent burns
- Do not bend over the oven during the ignition; hold with your face and body at a distance of no less than 50 cm (19,68 in) from the mouth of the oven
- This appliance must be kept away from flammable materials during use
- Some accessible surfaces can be very hot, keep away from children
- Under no circumstances should you place baked objects
- Do not touch the external surfaces and the chimney during use
- Due to the temperature, the color of the surfaces may vary
- Do not introduce live animals
- Limit the amount of wood to introduce into the oven, to prevent the flames from coming out of the mouth and from the chimney. In the event of excessive fire inside the oven, close the door completely.
- The embers (or ashes) must be removed when the oven is cold, putting them in a metal container.
- The first ignition must be a little longer, about 1h30min at moderate heat around 200°C (400°F), in order to dry refractory materials in the best way and have maximum performance from the first ignition.
- For combustion it is preferable to use small dry wood. It is advisable to store it in dry and ventilated places.

Physical disabilities that can compromise the use of the product:

- o Intellectual or motor disabilities of the upper limbs
- o The product cannot be used by people under the age of 18
- o Do not use the product while drunk or under the influence of drugs

6.2 Shutdown

Stop feeding the fire to reduce the flames until it is turned off and close the door completely.

6.3 Abnormalities

The anomalies found are due to the choice of wood. For combustion it is preferable to use split wood with a humidity of less than 20%. It is advisable to buy it in the prior-season and stack it in dry and ventilated places, possibly not towards the north. How to recognize dry firewood: it is very light, often has large cracks, the bark tends to fall off. To recognize if the wood is dry or damp, there is also a system that consists in throwing a log to the ground, and if the impact noise on the ground is dark it means that it is damp wood. The burning of dry firewood reduces wood consumption and reduces the emission of smoke to a minimum. The types of firewood to be favoured are beech ash oak, they have an excellent heat value. How to recognize wet firewood: it is rather heavy, has few cracks, the bark does not come off, sometimes it has mushrooms. The combustion of wet firewood causes smoke, pollutes and creates debris that settles in the flue also produces less heat and it is more difficult to light.

7 MAINTENANCE, ADJUSTMENTS AND SUBSTITUTIONS

The product has been designed to reduce maintenance operations to a minimum.

Although this is a concept that has already been reiterated several times, it is essential that all maintenance operations must be carried out after contacting the Pizza Party company, and the normal safety precautions must be used..

7.1 Ordinary maintenance

Perform before each use:

- Clean the cooking floor with a damp cloth and remove any organic residues.

7.2 Extraordinary maintenance

As far as extraordinary maintenance is concerned, it can only consist of replacing the components of the product. Spare parts must be requested from Pizza Party.

After a period of inactivity, check that there are no breaks or failures or obvious signs of wear.

7.3 Product cleaning

To clean the product remember that:

- It must be cleaned with a vacuum cleaner or a cloth
- Don't use water jets
- Don't use compressed air
- Don't use solvents and chemicals of any kind.

8 DEMOLITION AND DISPOSAL

The equipment at the end of its working life must be disposed of as industrial waste and, therefore, the waste must be sorted, collected, transported and treated deriving from the disposal as well as being deposited according to the regulations in force and in compliance with the European Directive 2006/12 / EC of the European Parliament and of the Council of 5 April 2006 and its subsequent amendments..

If the user of the product is in a foreign country, the waste disposal must be carried out in compliance with the laws in force in the customer's country.