



## **PIZZA OVEN – MODEL: FAMILY/JOLLY RIFINITO & GREZZO**

### **INSTALLATION & OPERATING MANUAL - CANADA**

---

AMBROGI SNC  
Via B. Buozi 3  
20090 Pieve Emanuele  
Milano, Italy  
[www.ambrogi.it](http://www.ambrogi.it)

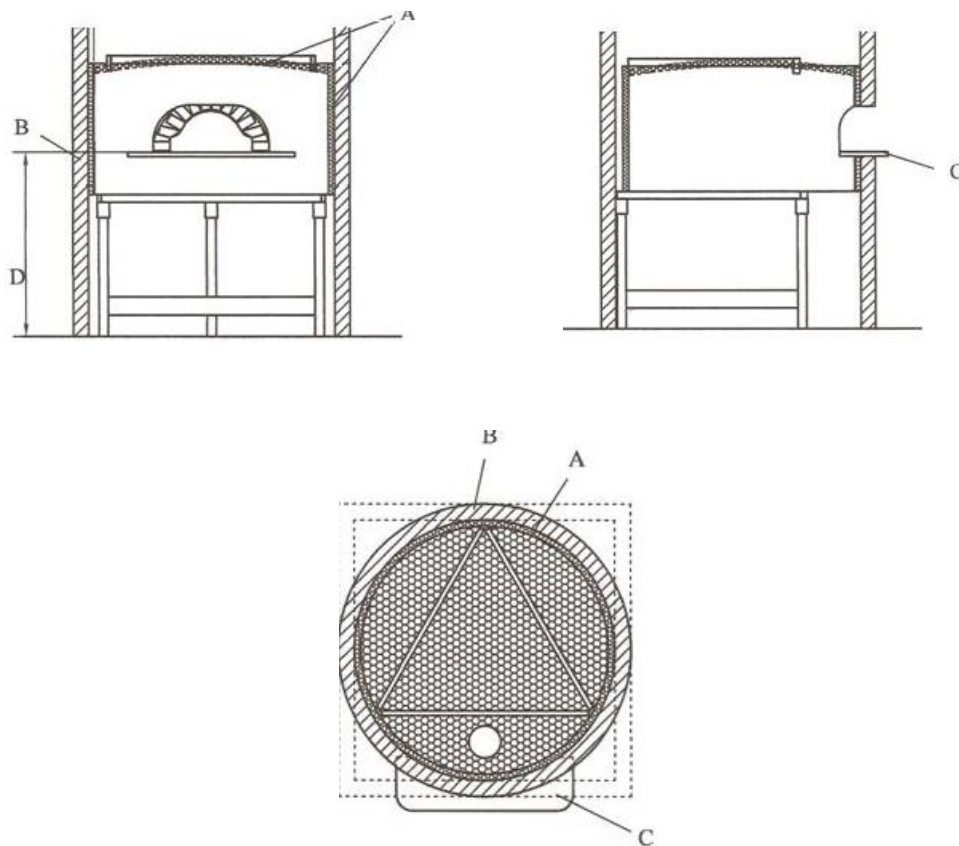
Imported by: WESTROAST COFFEE COMPANY LTD.  
Unit 1B, 416 Meridian Road S.E.  
Calgary, Alberta  
Canada T2A 1X2  
[www.mrcappuccino.com](http://www.mrcappuccino.com)

## HISTORY:

Ambrogi was established in the Milan city center in 1939 by Primo Ambrogi. As an expert flue technician, he built his first wood fired pizza oven in a renowned restaurant in Milan. Years later, his heirs Francesco and Pieremilio continued the family business specializing in full production of wood fired ovens, and soon created a new market worldwide. Thanks to the choice of materials, the shape of the cooking chamber, their extensive experience and word of mouth of satisfied customers, the Ambrogi business is now in its third generation. The traditional professional ovens are becoming more and more popular in both restaurant and domestic environments.

## THE OVENS:

The oven is the heart of any pizzeria or home. The professional wood ovens are designed and assembled to assure excellent performance and low waste. The baking surface is made of highly resistant brick. The dome is made of a vibrated refractory material with alumina cements. The height and curvature of the dome and dimension of the opening are proportionate to the oven size. Suitable materials such as calcium silicate and expanded perlite are used as insulation.



## **WARNINGS:**

***Read carefully all instructions listed in this manual before installation and use. Improper installation, adjustment, alteration, service or maintenance may result in property damage, injury, or death. The manufacture nor its representative will not be considered responsible in case of accidents, injuries or damages caused by negligence or failure to follow all instructions.***

Receiving and handling of the oven(s) must be carried out by qualified and expert personnel at all times.

The oven must be connected to a factory chimney certified to CAN/ULS S629M Standard. Installation of necessary flue pipes or breaching must follow section 5.3 of CAN/CSA – B365 Installation Code for Solid Fuel Burning Appliance and Equipment.

The oven may be installed in an area of the restaurant or home that has a minimum clearance of 18`` from the mouth of the oven to any combustible material. Do not place the oven in dips or in airless areas. The ovens are suitable for both indoor and outdoor use.

A minimum of 3-4cm. of clearance must be left between the oven and any surrounding finishing walls.

A combustions air supply opening having an area of 0.5 times the flue collar area shall be provided in close proximity to the oven. No mechanical or manual dampers are required. The operation of the oven is based on a natural draught; no mechanical venting is required.

The oven is non-conducting; however, additional insulation may be placed on top of the oven. Sand or vermiculite is acceptable and should be spread liberally on top.

Only suitable products to light the oven are acceptable e.g.) small logs, ecological fire-lighters. Do not use flammable liquids, alcohol, oil by-products, kerosene, and gasoline; nor greaseproof or coated papers. You should only use dried, untreated solid wood. Do not use painted, chipped or laminated wood, plastic or charcoal. Do not use water or any chemical products to clean the oven cooking top.

Ambrogi ovens have been extensively tested and approved by CSA for use in Canada. A CSA Special Inspection – Fuel Burning Appliances Label is permanently attached to each oven.

***If you are in need of any clarification of the above mentioned warnings, please contact us directly at 1.800.813.5336 or +1.403.230.8636***

## RECEIVING GOODS AND HANDLING

The Model Family/Jolly Rifinito requires careful transport. Only trained professionals using the proper machinery and handling equipment should lift and move the oven. Damage to the unit, voiding of warranty, and personal injury may occur due to improper handling.

Before installing the oven, remove any plastic film and papers left from the packing and dispose responsibly.

The ovens are very heavy. Make sure the fork lift, pallet jack or crane can handle the weight capacity of the oven. The Model Family weighs about 500kg. You must ensure the forks are long enough to securely lift the oven with BOTH steel forks so that no contact with the oven shell is made.

Do not stand underneath the oven when lifted. Do not lift the oven too much as to avoid any accidental swings and/or falls.

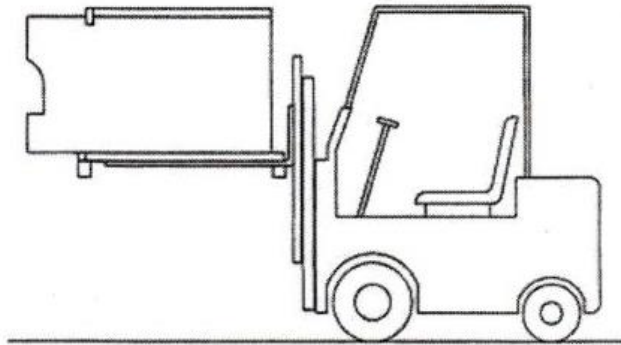
When included, an iron tripod support stand is upside down for transport purposes. When placed on the ground, it can be used to move the oven using a pallet jack. Use of a supporting wall is optional (in place of iron stand); may be manufactured in cinder block, concrete or metal.

See instructions for assembly of the oven with support stand below.

See instructions for handling the oven below.

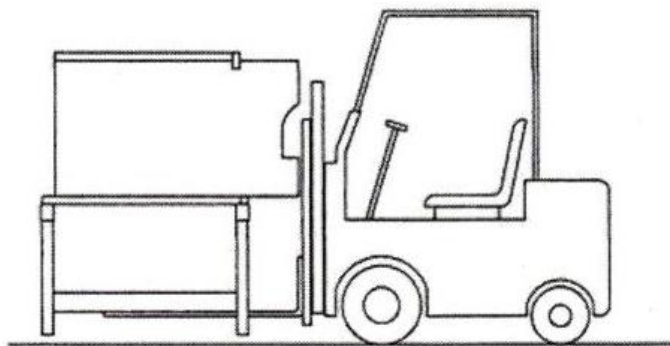
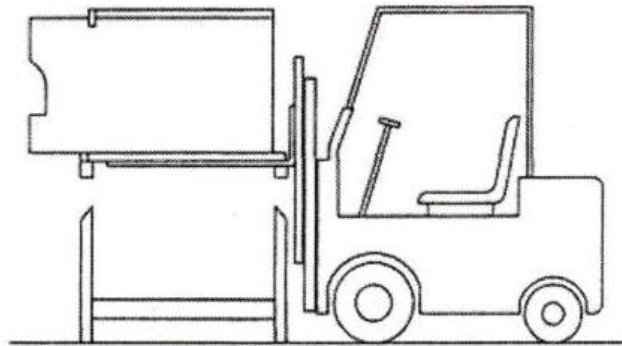
Ambrogi snc

handling – lift truck



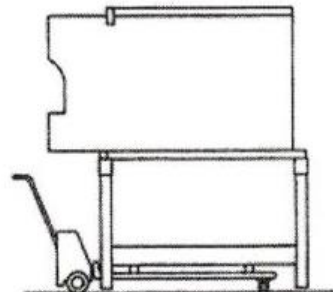
Unload the oven from the truck using a lift truck

Place the oven on its support stand



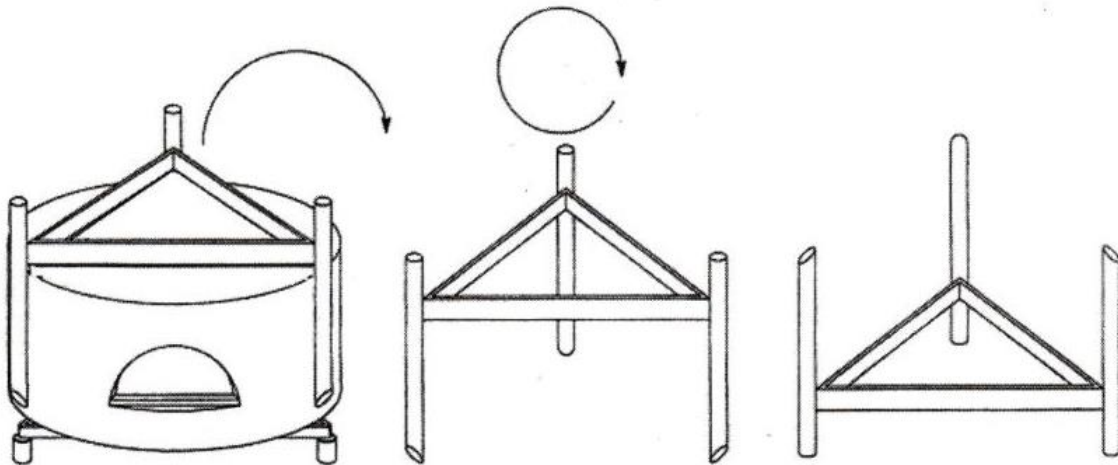
Fork lift handling

Manual handling using a transpallet

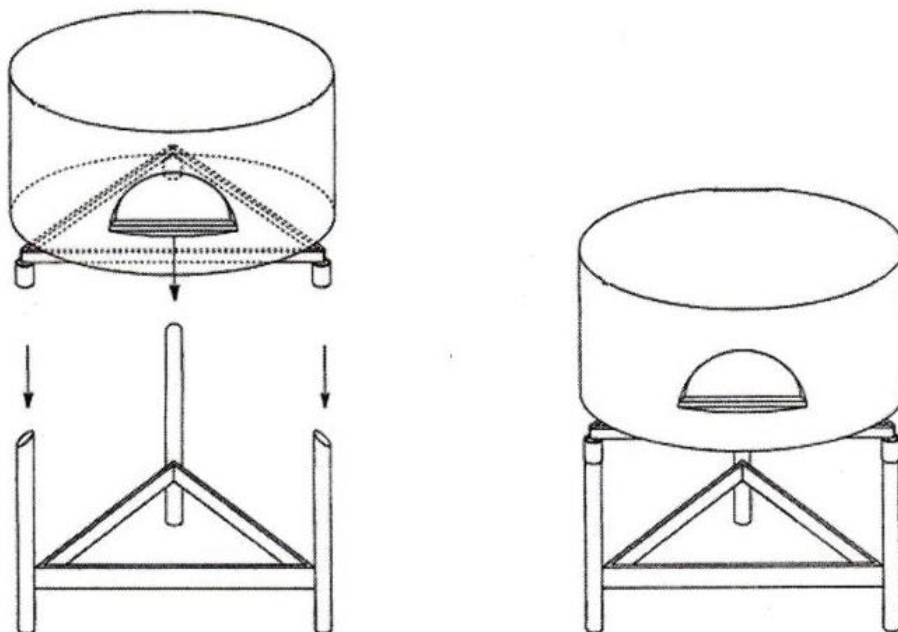


Ambrogi snc

oven support stand



1) Place the support stand on the ground



2) Line up the support legs with the oven feet

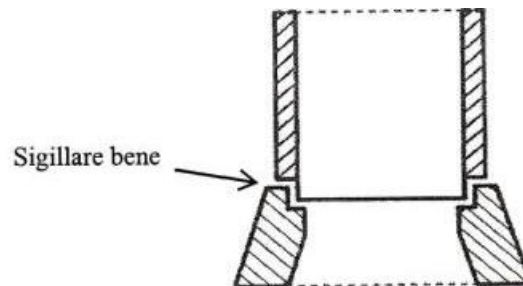
## FLUE CONNECTION

The oven is designed to be connected to a Type “A” chimney with a 150mm. internal diameter. The flue hole must be properly sealed to the oven using appropriate materials. Note: Venting pipes are not subject to a height/length restriction, but are limited to a maximum of two 45 degree elbow bends.

The oven must be connected to a factory chimney certified to CAN/ULC S629M Standard. Installation of necessary flue pipes or breaching must follow section 5.3 of CAN/CSA – B365 Installation Code for Solid Fuel Burning Appliance and Equipment.

If smoke comes out from the oven, there is a problem with the chimney flue. It could be too small, too short or might need to be cleaned or checked.

***Refer to the installation and operating instruction manual provided by your chimney supplier for maintenance instructions.***



## CURING THE OVEN

All new ovens must be warmed up with a slow fire for at least a couple of days. You never overload the oven with wood; add it gradually.

When first used, water drops and/or steam might come out from the oven. This is normal as new ovens are very humid. It is very important that you allow air circulation to avoid damage during use. Do not close the oven door during the curing process.

If you neglect to cure your oven, the oven will become damaged during use.

Small cracks can occur in the new ovens. These small “veins” are to be considered normal as caused by thermal expansion of the materials. In no way will they affect the performance of the oven.

## OPERATING THE OVEN

The oven is designed for cooking pizza directly on the cooking floor. Other foods can be cooked as well. Make sure no greasy residues are left on the cooking top. Do not put anything in the cooking chamber other than wood or food.

The user will determine the optimal temperature for the oven. Normally at 200/250/300°C the oven is ready to cook. Pay attention not to touch hot parts of the oven to avoid burns e.g.) the internal part of the oven opening, cooking top, etc.

Always use the right oven tools to avoid burns (professional pizza peels, open gloves or mitts when using baking trays). Make sure the handle of your pizza peel is long enough to prevent burns. Never leave the pizza peel inside the oven.

Only use proper tools to clean the oven (professional sweepers that are non-combustible.). For the removal of excess residue (e.g. flour or ash), wrap a warm, damp cloth around a brush head and briskly wipe the oven floor.

Do not leave any wood to dry when the oven door is on. Hot wood produces gases. With the door closed, you cut off oxygen to the fire cause this latter to suddenly erupt when the door is removed. Do not leave hot wood in the wood-storage under the oven. This might cause a fire. Should you use the wood storage area, do not fill it completely. Do not store combustible or inflammable materials.

The oven door must only be placed when the oven is not used and no fire burns. This will keep the oven from cooling down.

Keep a wood fire-rated fire extinguisher close to the oven. Ensure that all personnel using the oven are aware of its location and use, as well as what to do in case of emergency. Do NOT use liquids to extinguish the fire.

Any residual cinders must be removed from the cooking chamber daily. Make sure embers are well extinguish and are disposed of responsibly. You can leave a small amount of cinder in the oven. This will guarantee more space for cooking and the wood will burn better the following day.

***The information provided in this document is subject to change without notice. If you are in need of any clarification, please contact us directly at 1.800.813.5336 or +1.403.230.8636***



## ADDITIONAL INFORMATION

Not all wood is created equal. Some types of wood have greater energy potential than others. Some logs will give you a hot, crackling fire, other will burn longer and more evenly.

Wood Type	Ability to Create Long Lasting Coals	Sparks	Fragrance	Heating Qualities
Black Locust	Excellent	Very Few	Slight	Excellent
Maple	Excellent	Few	Good	Excellent
Oak	Excellent	Few	Fair	Excellent
Hickory	Excellent	Moderate	Slight	Excellent
Beech	Good	Few	Slight	Excellent
Cherry	Excellent	Few	Excellent	Good
Apple	Excellent	Few	Excellent	Good
Elm	Good	Very Few	Fair	Good
Ash	Good	Few	Slight	Good
Birch	Good	Moderate	Slight	Good
Hemlock	Low	Many	Good	Fair
Pine	Poor	Moderate	Good	Fair