



Monterings och Bruksanvisning

Vedspisar DeManincor / Classic - Domino - Eco

svenska



SAFETY RULES



**REGLER ELLER INSTRUKTIONER
MARKERADE MED DENNA SYMBOL ÄR
FÖRENADE MED SÄKERHET!**

Följande regler och försiktighetsåtgärder hjälper dig att undvika riskerna med användningen av denna produkt:

- denna produkt måste installeras enligt reglerna i avsnitt 2 i denna manual;
- installationen måste utföras i enlighet med alla regler på arbetsplatsen, såväl som med alla nationella och europeiska bestämmelser;
- se till att rökkanalen är lämplig innan du ansluter vedspisen;
- det är strängt förbjudet att använda kemiska produkter för att tända spisen – såsom alkohol, olja, bensin, etc.;
- fyll inte på för mycket bränsle eftersom detta kan producera överdriven värme och överhettas apparaten, vilket kan orsaka skada;
- kokplattan kan nå höga temperaturer, upp till cirka 400 °C; var därför försiktig och rör inte vid den utan lämpligt skydd – detsamma gäller för övriga komponenter såsom eldstaden och ugnsluckan och deras respektive handtag, glasytor och rökrör;
- ställ inga plastflaskor eller sprayburkar ovanpå eller i omedelbar närhet av apparaten (risk för brand och explosion);
- varna barn för riskerna och håll dem borta från kaminen när den är igång;
- placera gnistskydd på golv under lucka vi brännbart golv;
- använd endast naturligt bränsle såsom: ved eller briketter av komprimerat trä
- bränn inte plast, behandlat trä (t.ex. spånskivor) eller textilier;
- rengör rökkanalen regelbundet.

1. IDENTIFIKATION AV PRODUKT

1.1 MÄRKSKYLT FÖR IDENTIFIERING

Det finns en identifieringsskylt på baksidan av apparaten som anger modell och serienummer.

1.2 TABELL ÖVER TEKNISKA SPECIFIKATIONER

CLASSIC					
TEKNISKA SPECIFIKATIONER	Enhet	F40 - F50	F60 - F70	F80 - F90	F100 - F110
Yttre mått: LxDxH	cm	40-50x60x86	60-70x60x86	80-90x60x86	100-110x60x86
Värmeplatta: LxD	cm	34x49	53x47	73x47	93x47
Nettovikt	kg	120-125	165-170	180-185	235-240
Minsta krav skorstenstryck	mbar	0,12	0,12	0,12	0,12
Nominell termisk effekt (Max.)	kw	4,5 (6,5)	5,1 (6,5)	5,8 (7,5)	5,8 (7,5)
Co vid 13% O ₂	%	0,09	0,09	0,10	0,10
Genomsnittlig rökgastemperatur	°C	204	197	212	212
Rökgasmassflöde	g/s	5,0	6,7	7,5	7,5
Verkningsgrad	%	87,5	85	85	85
DOMINO					
TEKNISKA SPECIFIKATIONER	Enhet	D60	D60maxi	D80	D80maxi
Yttre mått: LxDxH	cm	60x60x86	60x60x86	80x60x86	80x60x86
Värmeplatta: LxD	cm	45x48	45x48	66x48	66x48
Nettovikt	kg	180	180	195	195
Minsta krav skorstenstryck	mbar	0,12	0,12	0,12	0,12
Nominell termisk effekt (Max.)	kw	5,5 (7,5)	5,5 (7,5)	7,5(10)	7,5 (10)
Co vid 13% O ₂	%	0,08	0,08	0,10	0,10
Genomsnittlig rökgastemperatur	°C	238	238	236	236
Rökgasmassflöde	g/s	6,3	6,3	7,2	7,2
Verkningsgrad	%	85	85	87	87
ECO					
TEKNISKA SPECIFIKATIONER	Enhet	E60	E60F	E80	E90
Yttre mått: LxDxH	cm	60x60x86	60x60x86	80x60x86	90x60x86
Värmeplatta: LxD	cm	48x45	53x47	68x45	74x45
Nettovikt	kg	130	140	165	175
Minsta krav skorstenstryck	mbar	0,12	0,12	0,12	0,12
Nominell termisk effekt (Max.)	kw	5 (6,5)	5,3 (6,5)	6,3 (7,5)	6,3 (7,5)
Co vid 13% O ₂	%	0,06	0,07	0,09	0,09
Genomsnittlig rökgastemperatur	°C	245	180	224	224
Rökgasmassflöde	g/s	5,8	5,2	7,0	7,0
Verkningsgrad	%	83	89,5	85	85

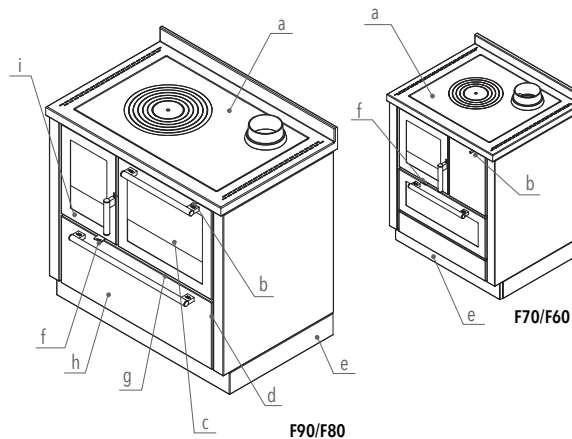
* Anslutning topp, bak och på sidan Ø 130 mm (eller Ø 140 mm)

Innerdiameter
av skorsten vid test
Ø = 150 mm

Innerdiameter	
Topp	Ø 130 mm
Bak	Ø 130 mm
Sida	Ø 130 mm

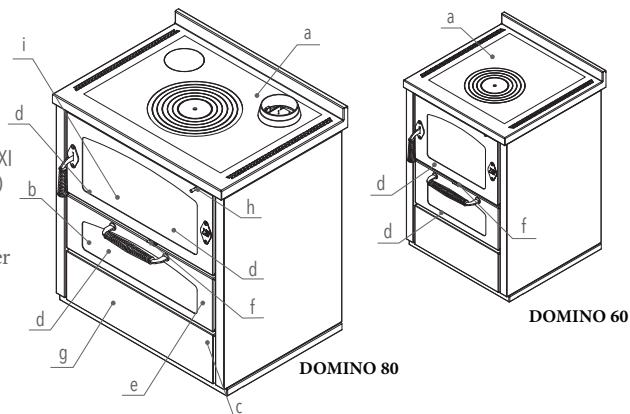
1.3 Beskrivning CLASSIC

- a. Kokplatta i gjutjärn
- b. Start spjäll
- c. Ugn med termometer
- d. Strömbrytare ugnsbelysning
- e. Avtagbar sockelkåpa
- f. Spak för primärluftjustering, placerad under vedlucka
- g. Tillgång för rengöring av rökgasutrymme
- h. Förvaringslåda
- i. Asklåda



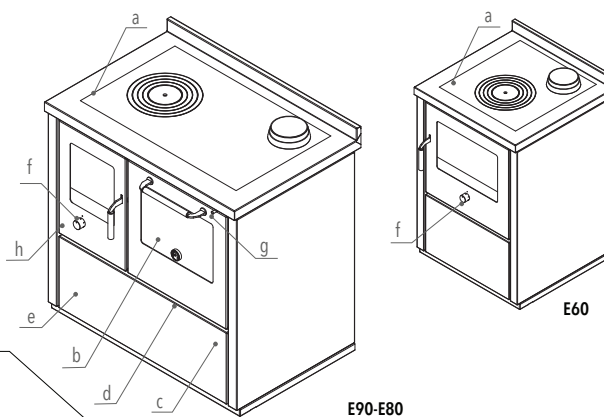
1.4 Beskrivning DOMINO

- a. Kokplatta i gjutjärn
- b. Ugn med termometer
- c. Strömbrytare ugnsbelysning (på modell MAXI finns brytaren under nedre panel till höger)
- d. Tillgång för rengöring av rökgasutrymme
- e. Ugnsventil för utsläpp av fukt
- f. Spak för primärluftjustering, placerad under vedlucka
- g. Förvaringslåda
- h. Start spjäll
- i. Asklåda



1.5 Beskrivning ECO

- a. Kokplatta i gjutjärn
- b. Ugn med termometer
- c. Strömbrytare ugnsbelysning
- d. Tillgång för rengöring av rökgasutrymme
- e. Förvaringslåda
- f. Primärluftjustering
- g. Start spjäll
- h. Asklåda



1.6 MEDFÖLJANDE TILLBEHÖR

Spisen levereras med dessa tillbehör:

- stång för att flytta ringarna;
- bakplåt;
- ugnshandske;

2. INSTALLATION

VARNING: Underlåtenhet att följa dessa instruktioner kommer ogiltigförklara din garanti.

2.1 HANTERING OCH INSTALLATION

Se till att rökkanalen är lämplig innan du ansluter spisen till den (se avsnitt 2.4).

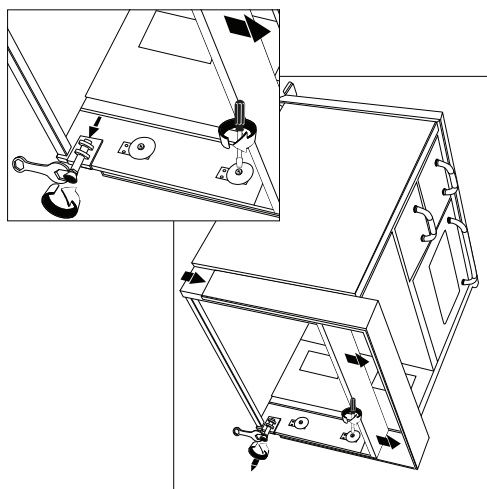
VARNING: Lyft inte vedspisen i ledstången

ANMÄRKNINGAR:

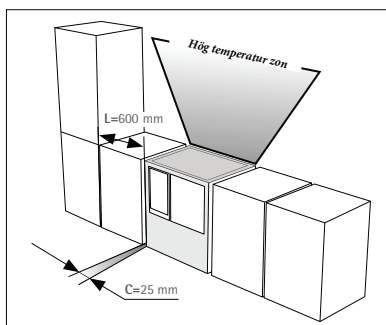
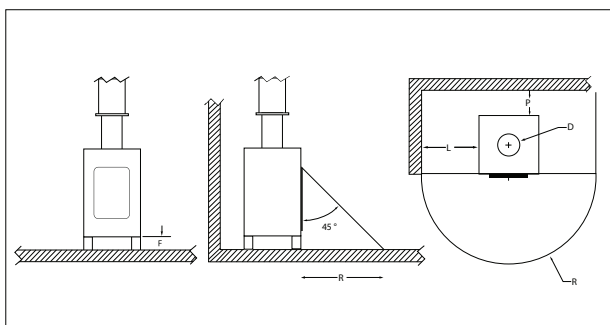
- apparaten måste installeras på ett golv med tillräcklig bärformåga. Om det inte är tillfredsställande, vidta lämpliga åtgärder;
- apparaten måste installeras för att säkerställa enkel åtkomst för rengöring av rökkanal,
- apparaten kan inte anslutas till gemensam skortsen
- Luftsugsanordningar får inte användas i samma rum som apparaten, såvida det inte finns ett lämpligt luftventilationssystem;
- installera apparaten i ett rum av en storlek som är anpassad till dess potential och som är tillräckligt ventilerat .

CLASSIC

Placera spisen på golvet, dra ut vedlådan, ta bort de 4 skruvarna på sockelkåpan (2 på varje sida), ta bort sockelkåpan, installera spisen i önskat läge, anslut den till rökkanalen och injustera spis genom att justera fötterna med en 17 mm skiftnyckel.



2.2 SÄKERHETSAVSTÅND BRÄNNBART MATERIAL



Från sidoväggen	L	600 mm
Från bakvägg	P	200 mm + strålskyddsplåt 20/10
	P	0 mm + 80 mm isoleringskiva av kalciumsilikat
Golv	F	0 mm
Från brandfarligt material	R	> 300 mm
Minimavstånd luft från brandfarliga inbyggda möbler	C	25 mm

Om spisen ska installeras mellan andra enheter, lämna ett mellanrum på minst 2 mm på varje sida eftersom spisen tenderar att expandera med värme.

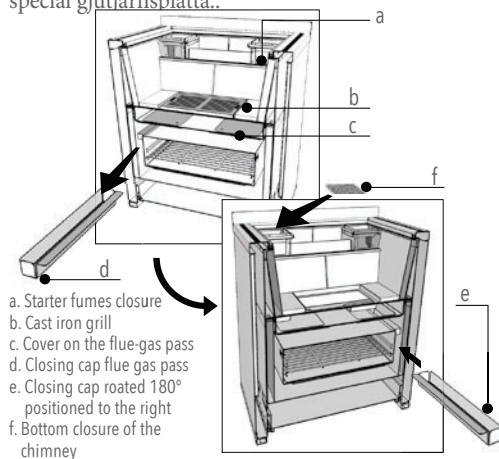
För inbyggdamöbler rekommenderas att använda speciell 25 mm rostfri sidodistans och vid behov profilen i stål för toppen.

2.3 Tillval DOMINO

VÄNDNING AV RÖKGASUTSLÄPP: FRÅN VÄNSTER UTTAG TILL HÖGER UTTAG

- ta bort kokplattan, asklådan, fendern och plåten i eldstaden;
- ta bort locket på rökgaspassagen under asklådan; 80 cm modellen har två till vänster och höger;
- ta bort locket på rökgaspassagen från dess vänstra hölje (vid sidan av ugnen), vrid den 180° och placera den i det högra höljet;
- flytta den nedre förslutningen av skorstenen från höger till vänster;
- vrid startspjäll från vänster till höger: lossa vredet, skjut ut stiftet från gångjärnet och ta bort panelventilen; ta sedan bort styrvasten. Lossa M5-bultarna på locket till den vänstra kanalens stratspjäll och sätt tillbaka dem på den högra. Använd en 8 mm hylsnyckel och en 8 mm rörnyckel. Ta bort skruven i hålet på startstången mitt emot positionen för den borttagna stången;
- sätt tillbaka startspjällets komponenter i ordning på höger sida (OBS: rökgasutloppet, rökgaspassagelocket och startspjället måste vara på samma sida).

OBS: för att vända det övre rökgasutloppet på DOMINO D60 modeller måste du beställa special gjutiärnsplatta..



DOMINO OCH ECO-SERIEN: JUSTERING AV DÖRRLÅSNING

- använd en stjärnskruvmejsel för att lossa de övre och nedre skruvarna;
- använd en 3 mm sexkantsnyckel och:
 - dra åt för att minska spelet i förslutningen;
 - lossa för att öka spelet i förslutningen;
- Sätt tillbaka de två skruvarna.

2.4 RÖKGASKANAL

EGENSKAPER FÖR SKORSTEN

Det är viktigt att rökkanalen är lämplig för att apparaten ska fungera korrekt.

Röksystemet bör inspekteras av en tekniker med erfarenhet av rökkanaler innan du installerar apparaten och sedan kontrolleras minst en gång om året.

Rökröret måste överensstämma med gällande föreskrifter och hållas i perfekt skick.

FLUE PIPE DIMENSIONS

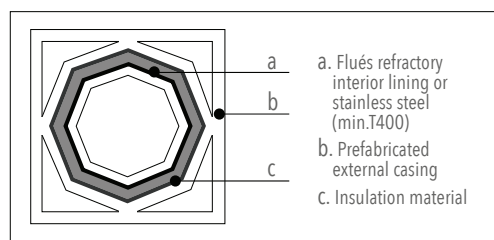
Guideline for sizing the flue as a function of it's height:

FLUE PIPE (h)	FLUE PIPE DIMENSIONS
< 4m	Draw not guaranteed
4m < 6m	Ø 160 mm
> 6m	Ø 150 mm

If this is not feasible you should contact a flue specialist.

CROSS-SECTION: the flue pipés cross-section depends on the height of the flue and the thermal power of the installed cooker.

To ensure the optimal yield of our cookers we recommend you use circular flue pipe with smooth interior lining and of the same length all the way up.



INSULATION: flue draught pressure also depends on the difference in the temperature of the hot flue gases and that of the air outside.

The flue pipe must be insulated to restrict absorption of heat into the walls and therefore avoid condensation, which can cause tarry residues. Use only suitable heat- and corrosion-resistant materials conforming to building and fire-prevention regulations. You should not use flue pipes comprising simple or flexible metal tubes, cement tubes for vents, etc.

DEPRESSION: the optimal depression (flue draught pressure) for DeManincor's cookers is 0,12 mbar.

At a depression below 0,12 mbar, the fire will burn too slowly and form carbon residue excessive gases. If instead depression is any greater, combustion will be too fast and not transmit as much heat to the oven and the heating plate.

CONNECTION TO THE FLUE PIPE

The cooker is delivered with the connection corresponding to the flue exit chosen when ordering:

Above	Fix	Cast Iron	Ø 130 mm
Rear	Fix	Cast Iron	Ø 130 mm
Side	Telescopic	Steel	Ø 130 mm



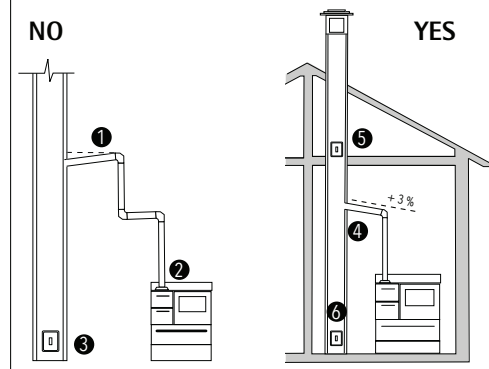
EACH COOKER SHOULD HAVE ITS OWN FLUE PIPE. DO NOT USE THE SAME FLUE PIPE FOR MORE THAN ONE APPLIANCE.



THE COOKER SHOULD BE CONNECTED TO THE FLUE PIPE AVOIDING AS FAR AS POSSIBLE ANY BENDS, DIVERSIONS AND DOWNWARD OR HORIZONTAL SECTIONS.

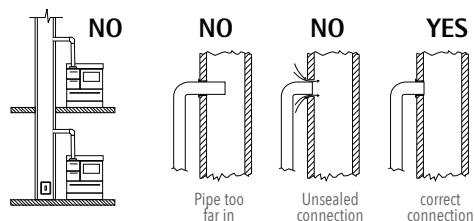
1. Pipe is too long and on inclined plane
2. Pipe narrower than outlet hole
3. Leaky cleaning panel

4. Sealed connections
5. Inspection
6. Cleaning



Connecting pipes must be perfectly sealed to each other and to the stove and flue pipe. These precautions must be taken:

- use a seal to avoid infiltration of air into the flue;
- the pipe must not be narrower at the end;
- the end of the pipe must not protrude into the flue.



3. INSTRUCTIONS ON USE

INITIAL NOTES:

- do not use the appliance as an incinerator or in any way for which it was not intended;
- do not use fuel other than that recommended;
- do not burn any plastics or treated wood (such as chipboard) or textiles;
- do not use liquid fuel;
- the appliance, especially its outer surfaces, can become extremely hot to the touch when in use; handle with care to avoid burning yourself;
- do not put any plastic bottles or spray cans on top or in the immediate vicinity of the appliance (risk of fire and explosion);
- warn children of the risks and keep them away from the stove when it is in operation;
- do not make any unauthorized changes to the appliance;
- do not put in too much fuel as this can produce excessive heat and overheat the appliance, causing potential damage;
- use only original spare parts approved by the manufacturer.

WHAT TO DO IN THE EVENT OF A FIRE IN THE FLUE PIPE

The use of damp and inappropriate fuel or operating the stove at too low a capacity can cause easily inflammable substances, such as ash and soot, to accumulate in the flue pipe. **This can in the long term be a potential cause of fire in the flue pipe!**

In the event of this happening:

- **shut off the flow of primary and secondary air;**
- **make sure everybody leaves the apartment or house;**
- **call the fire brigade.**

FUEL

The appliance is designed for burning solid fuel: wood, blocks of compressed wood and lignite briquettes. We recommend you use reasonably small pieces of wood that have been seasoned for at least two years in a ventilated and covered area. They should ideally measure 6-10 cm in diameter and 25-30 cm in length.

Dry wood ensures minimal gas emissions and the easier it is to burn, the less gas and soot it will produce. We advise you bring wood into the house a few days before burning it so the heat in the home will dry it out more quickly.

INITIAL USE

The flue system should be inspected by a technician experienced in flues before installing the appliance, and then be checked at least once a year.



CHECK THE GRILL IS IN ITS CORRECT POSITION IN THE HEARTH: THE NARROW END OF THE SLITS SHOULD FACE UPWARDS.

3.1 WOOD COOKER OPERATING INSTRUCTIONS

WARNING: when you use the cooker for the first time, it is normal for condensation to form due to humidity in the refractory materials. Start with a small fire and keep the fill opening and ash drawer ajar for a few hours to encourage evaporation.

INITIAL START-UP

After putting dry kindling into the hearth for your initial fire, continue as follows:

- pull the starter to let the gases flow directly into the flue pipe;
- fully open the primary air source by turning the lever all the way round to the right;
- light the fire;
- **WARNING:** (hearth with glass door) to **prevent the glass from getting dirty** leave the door ajar with the handle in closed position (see photo 5) and wait for ten minutes or so for the glass **to heat up** and thereby avoid **condensation on the inside** due to the difference in the temperature of the flames and the internal surface of the glass;
- when the fuel is burning brightly and the flue has heated up sufficiently (this may take 30 minutes or more), close the starter and put in some larger pieces of wood.



DO NOT USE ALCOHOL OTHER FUEL TO ENCOURAGE OR SPEED UP THE FIRE.

OPERATING THE WOOD COOKER



LIGHTING THE FIRE IS THE MOST CRITICAL PHASE FOR GENERATING FLUE DRAUGHT PRESSURE; AFTER THIS YOU SHOULD KEEP MONITORING THE FIRE.

It is possible that the wood will not catch fire and that your initial fire might go out after a few minutes. This is because **the flue pipe is cold and there is insufficient flue draught pressure**. Start your fire again using easily combustible material: thin dry sticks, shrubs, pine cones and newspaper are ideal for this first phase.

When the wood has caught fire, regulate the primary air supply by turning the lever under the hearth door or turning the thermostatic control (Eco line), so that the logs burn well with tall flames. Avoid too great a flue draught pressure but also don't let combustion get too slow as this can result in the deposit of soot in the stove.

Make sure there is always a good bed of glowing embers at the bottom of the stove and add wood as soon as the previous logs have turned into embers: the bed of embers maintains the temperature required for igniting more wood and ensures correct combustion. Always arrange the logs crosswise so that air can pass between them and ensure good oxygenation. Try and keep the flames burning; most heat is generated by the combustion of the gases. If the flames die down completely, unburned gases are produced that waste energy and pollute.

COMBUSTION SPEED

You can adjust the air control devices and grill to increase or decrease combustion speed and therefore the heating or cooking temperature:

- **Fast combustion:** primary air lever open (fully to right) CLOSED  OPEN (only for F80/F90 OPEN  CLOSED fully to left);
- **Slow combustion:** primary air lever closed (fully to left) CLOSED  OPEN (only for F80/F90 primary air OPEN  CLOSED fully to right)



AVOID OVERLOADING THE APPLIANCE.

A relatively small and well oxygenated fire will burn better and produce more heat than a large stack of wood blocking the hearth.

IMPORTANT: during fast combustion make sure there is no more than 2/2,5 kg of wood in the stove at all times. A greater amount of fuel requires you to reduce the combustion speed proportionally by closing the primary air control and opening the secondary one. Adding more fuel without changing the combustion speed will produce thermal power greater than the cooker – environment exchange capacity. This will not only waste fuel but could also **damage and deform the appliance.**

The ideal load for efficient and clean combustion is 1,5 kg of wood per hour.

WARNING: Thermal shock caused by a sudden increase in temperature can form cracks in the refractory bricks. These cracks will not compromise the structure and resistance of the bricks or cooker in any way.

When combustion has ended close all air lever and to prevent the heat in the stove escapes with the flow of air in the flue.

Lack of flue draught pressure. A column of cold air could form in the flue pipe for a variety of reasons. These could be low atmospheric pressure, humidity, strong winds or depression in the house (e.g. if the hood above your kitchen stove is switched on).

In the event of low atmospheric pressure or rain, the flue draught pressure will not be nearly as good as on a clear day or during a cold, dry winter. Humidity can also form in the flue pipe if the stove is not used for a long period of time. It is worth keeping the stove's doors ajar to let air circulate in the flue pipe.

3.2 USING THE OVEN

The oven always needs to be pre-heated for cooking. Add a suitable amount of fuel to the combustion chamber, open the primary air lever to obtain the required temperature. Leave the fire to burn for about an hour with the primary air valve open and then wait for about ten minutes after the flames have died down in the combustion chamber. Keep the temperature constant by adding thin wood to the stove measuring about 3 cm in diameter at a rate of one or two pieces every ten minutes.

DOMINO MODELS: oven chamber steam release valve

On the right-hand side of the oven is a valve for releasing any steam generated during the cooking phase. To operate the valve, simply turn it with the poker.

3.3 USEFUL NOTES

COOKING PLATE

The cast iron cooking plate must never become incandescent. Always use receptacles with flat heavy bases. (for maintenance see chapter 4.2)

HEARTH GRILL

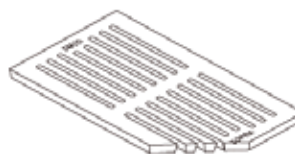
Poking the embers on the iron grille in the combustion chamber will make the ash fall through into the ash drawer below. This clears the way for the supply of primary air to the combustion chamber – particularly important when starting up your fire. combustion chamber – particularly important when starting up your fire.

The slits in the grill have two specific functions: they let combustion air pass through and, at the same time, enable the disposal of the embers and ash.

The slits are wide enough to let through the ash and any dead embers; while the walls of the slits are conical so as to not block the flow of air.



THE GRILL MUST BE POSITIONED WITH THE NARROW SIDE OF ITS SLITS FACING UPWARDS.



INTERNAL ASH DRAWER

The ash drawer must be emptied on a regular basis to prevent the iron grill from overheating.



THERE MAY STILL BE SOME GLOWING EMBERS IN WITH THE ASH.

3.4 FELSÖKNING

PROBLEM	MÖJLIG ORSAK
Kaminen fungerar inte	It is not connected properly to the flue The flue pipe does not conform Other appliances are connected to the flue pipe The hearth grill is the wrong way round The hearth grill is blocked with ash
Rök kommer ut ur hålet i spisringen	No flue draught pressure It is not connected properly to the flue The starter and/or primary air valve is closed The platés seals have come loose or are broken
Kondens i eldstaden	The wood is damp or not properly seasoned The flue is too wide Poor flue draught pressure
Brasan tänds med svårighet	The starter is not fully open The flue is cold (due to a long period of inactivity)
Ugnen blir inte tillräckligt varm	Poor or insufficient flue draught pressure The internal pipes are clogged The starter is open Excessive flue draught pressure (DOMINO model only) Check the version of the flue outlet

THE VARIOUS REASONS THE STOVE MIGHT NOT WORK PROPERLY

THE FLUE PIPE

- **Too short.** The flue pipe stretches from the connection with the stove to the base of the chimney pot. If the flue pipe is too short, increasing its internal width will never compensate for the reduction in height as that will only increase heat dispersion, lower the temperature of the gases and potentially compromise flue draught pressure. You are better advised to use a flue pipe of the correct width and increase its height by 1 or 2 metres to ensure decent flue draught pressure.
- **Too long.** This doesn't generally affect flue draught pressure; however the flue pipe should be well INSULATED to minimize heat dispersion.
- **Too wide.** A flue pipe that is too wide will have a proportionally larger surface area that will encourage the gases to cool down and therefore compromise flue draught pressure. One option is to put a stainless steel pipe of suitable width inside the existing flue pipe and, after connecting it to the stove, fill the gap between the two pipes with heat-resistant granular insulation material (such as mineral perlite).
- **Too narrow.** In this case you will not be able to exploit the stove's potential. We can only suggest that you reconstruct the flue pipe according to the required specifications.
- **Tight sections.** Changes in the pipes width will cause a loss of flue draught pressure, slowing down and potentially preventing the gases from leaving the flue.
- **Too many bends.** Bends cause a loss of flue draught pressure, preventing the gases from leaving the flue. For each

bend you need to increase the height of the flue pipe by 50 centimetres so as to ensure optimal flue draught pressure.

- **Excessive deviations.** Deviations affect the discharge of gases and should generally be avoided.
- **Horizontal sections.** These should be avoided or kept as short as possible and always at a minimum gradient of 2 cm per metre. You are advised to assess the depression to guarantee sufficient gas evacuation. The flue pipe should be increased in proportion to requirements.
- **Obstruction in the flue pipe.** When the stove is not used for a long period of time, and especially during the summer, you might find that birds, wasps or bees will nest in the chimney pot; in which case you will have trouble lighting the stove again. Moreover, a poorly or improperly made flue pipe may cause instances of crumbling plaster or cracks through which air enters.



CLEANING THE FLUE PIPE. THE FLUE PIPE MUST BE CLEANED ON AN ANNUAL BASIS.

AIR RECOVERY

- **No air recovery.** The stove can still be lit but soon burns up the available oxygen, reducing combustion and causing the gases to build up and come out of the stove. The purity of the ambient air is compromised as a result. In this case you definitely need an outside air vent.
- **Insufficient air recovery.** If there is insufficient air recovery, combustion is poor and gases will come out of the stove especially when you open the door to add more wood.

OTHER REASONS

- **The position is too windy.** You need to install a WINDPROOF chimney pot, otherwise any change in the direction of the wind will compromise evacuation of the gases.
- **Presence of two flue pipes in the same room or in two adjacent rooms.** The flue pipe with the more powerful draught pressure will draw the gases from the one with the least powerful one; as a result gases will come out of the stove with the poorer flue draught pressure.
- **Presence of a ventilating hood in the room.** If there is insufficient air recovery, the air will be retrieved by the stove causing smoke. If you switch on the hood while the stove is in use, you must leave a window ajar for all the time the ventilating hood is in operation.
- **Poor connections.** Narrow sections, internal edges, imperfect joints and sharp bends might accidentally be created when connecting the stove to the flue that could impede the evacuation of the gases.
- **Uninsulated flue pipe.** Gases passing through an uninsulated flue pipe will cool down and compromise flue draught pressure. This causes atmospheric pollution, condensation and the deposit of unburned products inside the pipe, affecting its efficiency.

4. MAINTENANCE

4.1 ROUTINE CLEANING AND CHECKS

The cooker is at its most efficient when all the surfaces and pipes the gases come in contact with are kept perfectly clean. We advise regular maintenance by a qualified technician.

All maintenance and cleaning must only ever be carried out when the stove has fully cooled down:

- remove the cast iron cooking plate and clean underneath;
- DOMINO models: the flue gas pass is cleaned as above; the part above and the side of the oven, instead, is accessed by removing the closures under the ash drawer;
- **ATTENTION:** DOMINO models clean with the brush supplied the opened side of the oven, opposite the smoke outlet;
- remove the pressurized door under the oven and use the small shovel to clean the flue-ways, removing all the ash at the base;
- F60/F70 model: the flue gas pass under the oven is cleaned by removing the cast iron plate at the base of the oven; be careful not to damage the fibre-glass seal when you put the plate back again;
- clean all accessible areas.

CLEANING THE CERAMIC GLASS OF THE COMBUSTION CHAMBER'S DOOR

Eliminate all traces of soot on the inner side of the ceramic glass using a soft cloth dampened with a little clean ash, or with a suitable product in the event of stubborn traces of tar.

Dry well afterwards. Clean the outer side of the ceramic glass with a damp cloth or, if necessary, with a little neutral detergent. Dry well afterwards.

DOMINO MODELS: EXTRACT THE OVEN DOOR

- extract the door's lock using a screwdriver if necessary;
- turn the lock to its locking position;
- close the door as far as the lock permits;
- remove the door by lifting it and pulling it towards you.

4.2 MAINTENANCE OF THE COOKING PLATE

When you first use the cooker, the cast iron plate will gradually change colour, starting with the hottest part and, after a while, the colder parts. The plate gradually becomes all one colour.

Clean the heating plate with any type of detergent; then rinse it only if it is slightly warm so that the humidity can evaporate naturally. Grease the entire plate with a cloth soaked in oil.

The heating plate is made of cast iron so prolonged contact with humidity will cause a thin layer of rust to form on its surface. This can be removed as follows:

- rub the surface of the plate with 120 grit abrasive paper;
- rub the surface with food oil;
- clean with a dry cloth.

4.3 TOP AND OTHER EXTERNAL PARTS

The stainless steel parts should be cleaned when cold with neutral detergents or with vinegar in the case of persistent stains. **You must avoid using abrasive or acid products** that could damage the surface. Dry with a soft cloth, following the grain of the glazing. The external parts can be cleaned easily with water and neutral detergent. Do not use aggressive or abrasive chemical products; any spills from pans or other should be cleaned immediately.

5. GUARANTEE

MANUFACTURER'S DECLARATION

The DeManincor Company guarantees the appliance has passed all the in-house tests and inspections and that it is therefore up to standard and without any manufacturing or material defects.

GENERAL TERMS

The guarantee is valid for 2 years from the date of purchase. It applies only to the original purchaser and is non-transferable. The guarantee covers original manufacturing defects and applies to all of the product's components.

To request a service under the terms of the guarantee, the customer must present a valid proof of purchase (payment receipt, invoice, etc.). The proof of purchase must be kept in good condition.

CONDITIONS

The request must be made through an authorized dealer. The DeManincor firm has the final say on what action should be taken to resolve any problems under the terms of the guarantee.

Any defective parts that are replaced remain the property of the DeManincor firm.

The DeManincor has the final say on whether the service under the terms of the guarantee should be done at the customer's or its own premises.

For services offered under the guarantee, the customer is required to pay the minimum charges according to the going rates. This is not the case however if the cooker is purchased less than three months previously.

For repairs at DeManincor's assistance centres, the customer is required to pay for the transport costs.

IMPERFECTION OR DEFECT IN THE MATERIALS

Imperfection or defect 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.

COMPONENTS NOT COVERED BY THE GUARANTEE

The following are not covered:

- damage to parts attributable to negligence, carelessness or ineptitude, in particular deterioration to the heating plate caused by improper or lack of maintenance;
- damage to parts attributable to non-compliance with the instructions in this handbook;
- damage to parts attributable to transportation and failure to comply with some or all domestic and local regulations;
- damage to parts attributable to improper installation, insufficient capacity or faults with the electrical, hydraulic and gas connections, and inefficiency of the flues and discharge systems;
- the guarantee does not cover parts repaired by anyone not authorized by the DeManincor firm;

- technical services requested attributable to inefficiency of the flue and/or connecting pipes are not covered by the guarantee and charged according to the going rates;
- consumer parts like gaskets, glass, grids, refractory bricks, etc.

SERVICES AFTER THE GUARANTEE

Any services after the period of the guarantee or which do not fall under the terms of the guarantee will be charged according to the going rates. In this case the cost of any replacements will also be charged.

RESPONSIBILITY

The DeManincor Company cannot accept any liability for any direct or indirect harm or damage to persons or objects caused by product defects if the rules set down by domestic or local law or by this handbook have not been complied with.

COMPETENT COURT

Disputes and litigations are always settled at the court of Trento, Italy.

PRODUCT MODIFICATIONS

The characteristics of the products described in the catalogues and this user and maintenance handbook are purely indicative. DeManincor aims to constantly improve upon its products and therefore reserves the right to make any changes and improvements it considers necessary without obligation for forewarning. DeManincor is also not obliged to apply previous or current changes to products already or in the progress of being constructed and assigned to customers.