

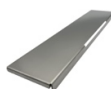


## **Forno Venetzia Accessories**

### **Hybrid Fuel Kits** **Installation and Operating Guide**

Thank-you for purchasing your Forno Venetzia Hybrid Fuel Kit. With proper care and maintenance will this Hybrid Fuel Kit will help you realize the full potential of your Forno Venetzia Hybrid Gas Oven.

Your Hybrid Fuel kit includes a protective cover for the gas burner and a *Paralegna* wood holder.



Gas Burner Cover



Paralegna (Wood Holder)



**WARNING – Do not burn gas and wood at the same time.**



**WARNING: When switching to wood burning, ensure the gas is shut off on the oven and the propane tank or natural gas supply valve.**

Your Forno Venetzia is a **Hybrid** Oven and is designed to burn either gas **or** wood. It is not designed to burn both at the same time. Always use the gas burner cover when burning wood to ensure, no ash, soot, embers or any other debris can enter the gas burner and the gas orifices. This will inhibit and/or prevent the proper flow of gas and negatively affect the performance of the burner. Failure to do so will void the manufacturer's warranty.

- 1.) Remove the laser film from the gas burner cover and *Paralegna* **before** using. This film is intended to protect these accessories from scratches during shipping. This film is plastic and will melt when exposed to high temperatures.
- 2.) Place the gas burner cover over the gas burner with the sides pointing down.
- 3.) Place the *Paralegna* on the far-right side of the oven, opposite the gas burner. The *Paralegna* is designed to hold the wood, embers and ash when burning wood. This helps to keep the fire in a more contained and controlled area and will help to maximize the size of the cooking surface.
- 4.) Turn the butterfly valve on the chimney pipe to the fully open position when burning wood and remove the oven door to allow maximum air flow.
- 5.) Place the kindling on top of the *Paralegna* with your newspaper or other dry starter material underneath.



**NOTE:** Do not use any accelerant or starter fluid to start the fire.

- 6.) Once the fire has started, slowly add slightly larger pieces of well-seasoned dry hardwood on top to build your fire.



**NOTE:** Only use well-seasoned dry hardwood. Ideally wood that was harvested, cut, split and stacked and allowed to dry for two seasons. Wood that is still *green* and still contains moisture will not burn as hot or as thoroughly and will produce more smoke and soot. Additionally, your oven will not reach the preferred temperatures.

- 7.) When the oven has reached the desired temperature, sweep the hearth clean before placing your pizza or other dishes in the oven.



**NOTE:** Always sweep the hearth away from the gas burner and toward the fire on the **right** side of the oven.

#### **Cleaning your oven after a wood fire.**

- 1.) To clean your oven, after a wood fire, allow the oven to cool completely before removing the ash and soot. This may take a day or two to ensure the fire is completely extinguished.
- 2.) Use a steel bucket or non-flammable container to place the ash in, as there maybe some glowing embers still buried in the ash.
- 3.) Sweep all remaining ash, soot and any remaining wood toward the right side of the oven, away from the gas burner and remove the *Paralegna*.
- 4.) Ensure the oven is completely clean and all residual ash and soot has been removed **before** removing the gas burner cover.

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