

TEK REF SRL
Z.I. Loc. Feurredda - 09088 SIMAXIS / ORISTANO / ITALY
Phone+39 0783 406005
info@zio-ciro.com www.zio-ciro.com

NANO OVENS USER MANUAL

Doc 5_MI Rev.0 date 15.02.2022



USER MANUAL
gas fired oven for outdoor use



**FOR YOUR SAFETY: READ THIS MANUAL
KEEP THIS MANUAL FOR FUTURE REFERENCE**

THE MANUFACTURER RESERVES TO CHANGE THE GRAPHICS AND CHARACTERISTICS OF THE PRODUCT AT ANY TIME WITHOUT NOTICE: THE IMAGES REFER TO THE MATERIAL AVAILABLE AT THE MOMENT.

Summary

SPECIFICATIONS	3
GENERAL INFORMATION	6
ADDITIONAL WARNINGS FOR GAS MODELS	8
REMOVE PACKAGING.....	8
INSTALLATION	8
CONNECTION MODELS TO LPG or PROPANE.....	9
CONNECTION OF METHANE MODELS	Errore. Il segnalibro non è definito.
SOSTITUZIONE BATTERY IGNITION AA 1.5 Volt (GAS MODELS ONLY)	Errore. Il segnalibro non è definito.
ASSEMBLING THE SUPPORT AND POSITIONING THE OVEN	Errore. Il segnalibro non è definito.
SPECIFIC STABILITY INSTRUCTIONS.....	Errore. Il segnalibro non è definito.
OVEN CLEANING AND MAINTENANCE.....	10
IGNITION OVEN GAS MODELS	11
OVEN CONTROLS	11
WARRANTY	12
MOCA REGULATION	12

SPECIFICATIONS

Thank you for choosing NANO!

Nano by Zio-Ciro is a very light professional performance gas oven, ideal for residential use, with top and dome entirely made of high quality refractory concrete.

Like a traditional wood-burning oven, once the cooking temperature has been reached, it is maintained for a long time, even after the flame is extinguished. Nano is entirely insulated with high-density ceramic fiber and is a ready-to-use oven.

Ideal for cooking Italian-style pizza, it is also suitable for cooking other foods such as meat, fish, vegetables and desserts. The oven is very light, it can be transported and used even in small spaces and on terraces, outdoor kitchens or gardens. The gas consumption is very low, it is equipped with a Made in Italy burner of 7 KW of power.

Use with LPG or Propane gas only. Use with methane gas or natural gas is not allowed.

It is also supplied with a pressure regulator kit, hose, clamps and wrench to tighten the cylinder.

The oven can reach a cooking temperature of 450 ° C (850 ° F) in just 15 minutes. It has a hob of 38 x 40 cm. It comes with a very convenient front shelf in stainless steel that allows the pizza to be turned even outside the oven.

Dettagli tecnici	
Modello	Nano
Informazioni tecniche	LPG / Propane - consumption 0,47 kg/h Thermal Potential > MIN 3KW – MAX 6KW GAS pressure > Da 28 a 30 mbar Flow rate 1,5 Kg/h

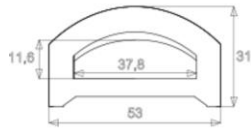
Limitation and use conditions	
Installation	The NANO is not a construction product (EU Regulation 305/2011) and is not designed to be incorporated in a building. The product is designed, built and sold as "transportable"
Use intended for	Non-professional
Areas of use	Outdoor use only
Fuel	Use only with: <ul style="list-style-type: none"> • Propane, LPG
Minimum storage temperature (without gas connection)	- 40°C
GAS models operating range temperature	+4°C to +40°C (39.20°F – 104.00°F)
Maximum cooking temperature	450°C (850.00°F)

Nozzle diameter		
Modello Forno	Burner	Nozzle diameter
NANO	Flam Gas 1RC	1,2 mm – 1,15 mm

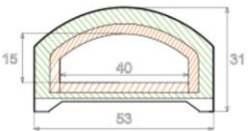
DIMENSIONS (cm)

LEGENDA

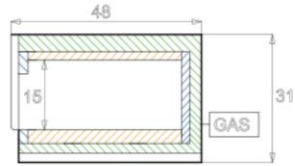
 Acciaio inox  Refrattario  Isolante



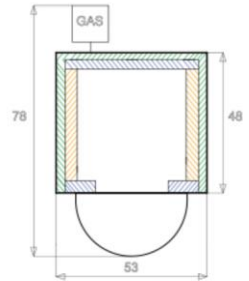
Vista frontale



Sezione frontale

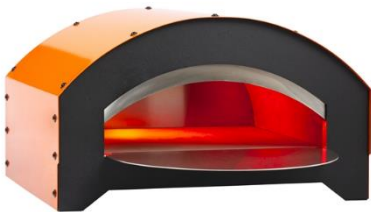


Sezione trasversale

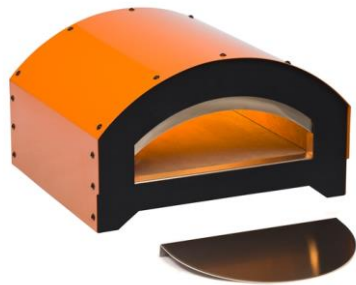


Sezione dall'alto

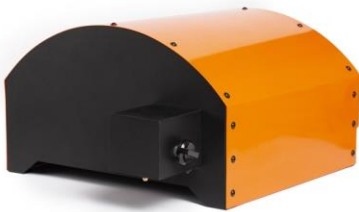
Pictures (colors and accessories may be different)



front view



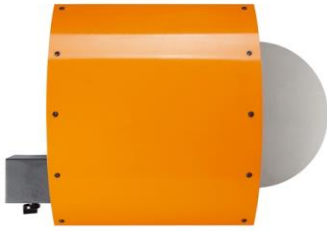
Front view with disassembled front shelf



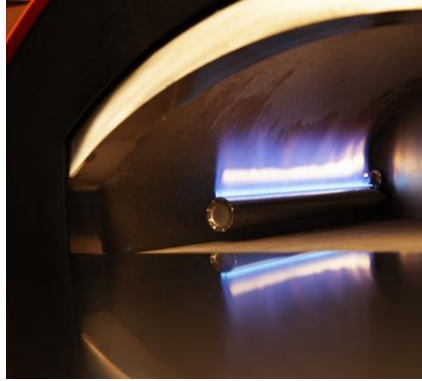
Rear view



Side view



Top view



Details of the inside



Front view with burning flame

GENERAL INFORMATION



WARNING

READ ALL INSTRUCTIONS AND WARNINGS BEFORE INSTALLING AND USING THE PRODUCT
Incorrect behavior may cause damage to property and persons and death.

Please consult the territorial competent authorities for any installation and use restrictions



WARNING

The oven becomes very hot during use, particularly, at the cooking door, the oven body and at the flue.

Do not leave child and domestic animals unattended while the oven is in use.

At the first ignition of the NANO, smoke of acrid odor may develop, caused by the first heating of the insulation panels, concrete and glue.

If it occurs, don't worry, it is a normal behavior due to the still new materials. In that case, before introducing food, it is necessary to wait until the emanation of smoke and smell ceases.

High temperatures could change the colors of the oven; don't worry this is a normal reaction of materials.



WARNING Hot surfaces

The oven is equipped with insulating layers, but the external parts could still overheat; always use suitable clothing and protective gloves against heat.



Always open the door with the special handle and using protective heat-resistant gloves.
Do not touch the external surfaces and the flue during use.

PLEASE READ THE FOLLOWING WARNINGS FOR A SAFE USE

- The oven has an identification label with technical details and serial number written on it
- Do not remove labeling
- Upon purchase, the NANO oven is protected by materials to prevent damage during transport.
- Before using the oven, it is mandatory to remove all parts of the packaging and any protective films
- Dispose packaging in accordance with current legislation
- Use the product only outside
- When not in use, store the oven indoors or protecting it with a waterproof cloth that still allows free access to air
- Place the oven on a flat and stable surface suitable to withstand the weight of the product
- The product must be positioned in such a way that easy and safe use is guaranteed
- Place the oven away from objects could be damaged
- Place the oven away from electrical cables and other electrical parts
- Do not park cars or other vehicles near the oven during use
- The oven is a transportable product. Do not incorporate the oven into building.
- Do not put the plastic in the hot oven. The plastic could melt and burn causing damage to the oven and causing health and safety hazards
- To cooking Use only high temperatures resistant tools
- Never put flammable substances or objects into the oven
- Keep flammable materials, objects, and liquids away from the oven
- When the flame is lit do not leave the oven unattended
- Don't expose yourself to heat for too long time
- Never keep the gas burner at maximum for too long time
- Don't disconnect the gas pipe or other gas connection while the oven is using
- Do not color or painting the oven
- Do not apply or attach object on the oven
- Keep children away from the oven during use
- Keep pets away from the oven during use
- Do not burn wood
- Do not use the oven if damaged or malfunctions
- Do not move the oven during use. The oven should be moved by 3-4 adult people when is cold and turned off
- To move the oven, use trans pallet or other mechanical equipment
- Do not move the oven on inclined surfaces, the oven could fall, damaging it and causing serious injuries to people
- keep the oven away from external fires
- Do not climb or lean on the oven. The oven is very heavy and could fall, causing serious injury to people and animals
- Do not touch the external surfaces during use
- If the fire is out of control, remove the food from the oven
- Follow the cleaning instructions to keep the oven safe and efficient
- In the event the food or greasy from the food burns, close the oven door and wait a few minutes until the fire is completely extinguished and the oven has cooled down.
- If the oven is equipped with wheels, keep them locked with the brake to avoid unwanted movements
- Do not use the gas oven in windy weather
- Do not use the gas oven in case of very low temperatures
- Do not use the oven under gazebos, pergolas, canopies, etc ...
- Do not modify or tamper the oven
- The oven is only for cooking use

ADDITIONAL WARNINGS

Gas can be extremely dangerous and may cause explosions, fires, damage property, serious injuries and death.

If you feel the smell of gas:

- 1) Close the gas immediately
- 2) Extinguish any open flames
- 3) Do not use electrical or electronic equipment
- 4) Open the oven door
- 5) Consult a specialized technician immediately

Additional warnings

- Installation of the product must be carried by specialized technician.
- Close the gas supply valve when the oven is not in use
- the oven must only be connected to gas systems or gas cylinders that comply with laws and regulations
- Read the gas cylinder and gas system instruction before connecting the oven.
- Keep any cylinders (even empty) away from the oven
- To avoid damage, protect the gas burner to mechanical stress or impact
- See the color of the flame; a yellow flame is bad combustion: contact a specialized technician immediately
- Use only recommended gas

REMOVE PACKAGING

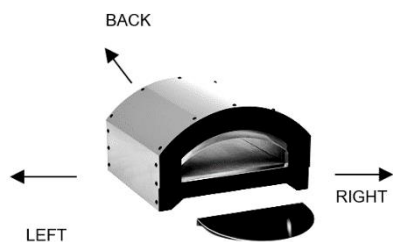


Before using the oven remove the packaging, shock absorber material and the supporting wooden footboard.

To remove the packaging and footboard use mechanical hazard protective gloves (EN 388) and protective goggles (EN 166) to avoid injuries.

INSTALLATION

During use, the external temperatures of the oven can exceed 50 ° C. Keep away flammable materials and substances, combustibles and objects that could be damaged by heat. Place the oven at a distance as in the picture below.



Minimum distance from walls and flammable materials

RIGHT 50 cm
LEFT 50 cm
BACK 50 cm

NANO must be placed on a stable and non-flammable plane.

CONNECTION MODELS TO LPG or PROPANE

For installation, call a specialized technician. Make and check all connections before using the oven

General information



WARNING

LPG is heavier than air and can settle on the ground
Beware empty gas cylinders. Some gas may still in the cylinder

- Avoid shocks and any mechanical stress to the cylinders
- Place the cylinder away from other objects
- Place the cylinder in ventilated environments
- Place the cylinders away from sources of heat and sunlight
- The LPG cylinder must be transported, installed, and stored in vertical position.
- Never place the replacement gas cylinder near the oven
- Never subject LPG cylinders to temperatures of 50 ° C (120 ° F) or higher
- Always close the gas valve before disconnecting the cylinder
- Check gas valve is closed when the oven is not in use or during cleaning and/or maintenance operations
- Replace the cylinder only when the oven is off and away from fire and heat sources
- Connect the oven to LPG cylinders only, not to gas systems or fixed tanks
- Replace the gas pipe Periodically
- Do not twist the gas pipe
- Before each use the oven, check gas pipe does not have cracks, cuts, abrasions and / or other damage
- Do not use the oven if gas pipe is damaged

What you need for installation:

- (a) CE EN 14800 diameter DN 12mm flexible pipe length 1.5 meters (not supplied)
- (b) Pressure regulator with a flow rate of up to 4 kg per hour (not supplied). Pressure regulator outlet pressure:
 - 1. Gas G30 between 25 to 45 mbar
 - 2. Gas G31 25 a 45 mbar
- (c) Teflon tape (not supplied)



(a)



(b)



(c)

Procedure

- 1) Insulate the LPG gas connection of the oven with Teflon tape and screw in the connection connector
- 2) Connect the pipe to the oven
- 3) Screw the gas regulator into the gas cylinder valve and with your hands turn the bolt counterclockwise.
- 4) Use a special LPG regulator key to tighten perfectly without damaging the valve gasket compromising its watertightness
- 5) Connect the pipe with the pressure regulator from the gas
- 6) Screw the hose to the oven and help yourself with a special key to tighten perfectly
- 7) Apply a little soap and water solution to all connection points.
- 8) Open the valve of the gas cylinder, but without turning on the oven.
- 9) Check that no air-bubbles are where the soap and water solution has been applied
- 10) If you see bubbles, replace the parts where you see it
- 11) If no bubbles are seen, place the opening of the LPG cylinder valve facing the back of the oven. Now you can turn on the oven



CAUTION: Only if no bubbles are seen you can turn on the oven

OVEN CLEANING AND MAINTENANCE



CAUTION: always clean when the oven is off and cold

Clean the oven to ensure its hygiene, safety, and durability.

- Never use strongly abrasive objects, steel sponges, brushes and / or scrapers so as not to damage the surfaces
- For cleaning use wooden or plastic utensils
- For cleaning do not use chemicals and / or aggressive substances
- Rinse thoroughly with water and dry with a soft microfiber cloth
- Do not wet the gas burner
- Clean the burner with a dry cloth
- Clean the inside of the chimney periodically to avoid deposit of grease and / or soot could cause fire



Protect respiratory tract and eyes during cleaning

OVEN CLEANING		
Part to clean	To do	Interval
Oven interior / cooking chamber	Maintain the maximum temperature 450 ° C (850.00 ° F) for 2-3 minutes. The heat will reduce the organic compounds to dust. When the oven is cold, remove the residues with a delicate brush and finally with a damp cloth	Before and after each use
Exterior of the oven	Clean with a cloth dampened with water or use non-aggressive products such as water and mild soap. Wash off the remaining soap and dry with a dry cloth	Weekly
Gas Burners	Clean with a mild brush and then vacuum the dust residues taking care to not damage the gas burner	Monthly

When the oven is not use, protect with a waterproof cloth without sealing it completely or storing it indoors.



WARNING: do not cover the oven when it is hot

IGNITION OVEN GAS MODELS

Maximum permissible temperature	450°C(850.00°F)
---------------------------------	-----------------



OVEN CONTROLS



CAUTION

Follow the instructions before turning on the oven.
Check all gas connections before using the oven
The gas control must be in the "OFF" position
Turn on the oven only with the door open
During the ignition keep body and face at one
distance of at least 50 cm from the opening of the oven door
In the first ignitions it may be necessary to keep the knob pressed in the position of
ignition for a few seconds to allow the gas to flow inside the pipes.

IGNITION PROCEDURE

1. To turn the oven on, keep the gas knob pressed and turned to the "ON" position
2. Ignite with a gas lighter
3. Keep pushed the knob for a few seconds
4. Release the burner knob
5. The flame can be adjusted by turning the burner knob

SHUTDOWN PROCEDURE

- To extinguish the burner flame, place the knob in the "OFF" position

WARRANTY

In compliance with Italian and EU regulations, NANO ovens by TEK REF s.r.l. enjoy a legal guarantee of 24 months from the date of purchase. At the end of the warranty period, any repair will be borne by the consumer. To take advantage of the warranty it is necessary to keep the invoice or the purchase receipt.

The warranty does NOT cover damages related to:

- Improper use of the oven
- Voluntary and/or involuntary tampering
- Use of fuels other than those recommended
- Lack of cleanliness and/or maintenance
- Poor state of conservation attributable to the Customer
- Damage caused by aggressive cleaning substances
- Damage to burners and / or other parts of the oven attributable to the Customer
- Damage due to exceeding the expected temperature

MOCA REGULATION

This equipment, in the parts intended to come into contact with food substances, complies with the requirements of Regulation (EU) 2023/2006 and Regulation (EU) 1935/2004

Parts in contact with food: Refractory internal base

TEK REF SRL

Z.I. Loc. Feurredda - 09088 SIMAXIS / ORISTANO / ITALY
Phone+39 0783 406005
info@zio-ciro.com www.zio-ciro.com