

CLAYBURN

GAS- FIRED (NAT & LPG)

From The Clay Oven Company Ltd.
Leading manufacturers of clay ovens since 1974



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CONFORMS TO ANS Z83.11b-2006
CONFORMS TO ANSI/NSF 4
CERTIFIED TO CSA 1.8a-2006
CONFORMS TO 90/396/EEC

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FOREWORD

IMPORTANT

Please read and understand these instructions before installation or operation of the appliance. This appliance must be installed in accordance with current local regulations and only used in a well ventilated area.

WARNING

Whilst in operation, parts of the appliance will become hot. Suitable precautions must be taken to avoid accidental burns. Therefore it should be positioned to avoid the possibility of accidental touching. This appliance is for professional use and must only be operated by suitably trained personnel.

CONSEQUENTIAL LOSS

The Clay Oven Company Limited does not accept responsibility for loss of food, production time, profit etc., which may result from a breakdown of the appliance.

INTRODUCTION

The Clayburn Fornette is primarily a gas-fired pizza oven. The burners are located along the rear of the hearth. To enhance ambience and aroma you can also burn a small amount of wood on the ceramic tray supplied if requested. It should be placed towards the rear corner of the hearth, making sure it does not obstruct the gas jets. If you choose to burn wood, regular removal of the ashes is necessary.

Easy access to gas inlet, pilot light and thermocouple is available via the removal of the shelves located underneath the oven.

INSTALLATION INSTRUCTIONS

This product is made with the safest materials conforming to the United States NSF and according to the relevant CE directives. Proper installation must conform to all local codes and with US Fuel GAS Code, ANSI Z223.1-1988 or its latest edition. Within Europe, appliances should be installed in accordance with BS 6173:1982 code of practice for installation of gas catering appliances, taking into account Gas Safety Regulations 1984 as amended by the Gas Safety (Installation and Use) (Amendment) Regulations 1990, 1996 and Health and Safety at Work Act 1974.

Installation of this equipment must be performed by a registered gas-safe gas fitter.

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa). In Europe a gas soundness test must be carried out.

UNPACKING

- Un-crate the unit with extreme care, do not use a hammer or heavy tools to un-crate the unit, always use outward prying.
- Make sure the unit is in the upright position before starting to un-crate.
- **Before fixing the appliance in place, remove all protective plastic coating from the unit.**
- Oven is on 4”(100mm) wheel castors and can be rolled out easily to the designated installation area.
- Unit must be rolled around by hand. Do not use a lift jack.

VENTILATION

- The area in which the appliance is to be installed should have sufficient fixed ventilation to comply with the requirements of Approved Document J in the 1985 Building Regulations. It is recommended that a minimum area of 4.5cm² per 1kWh (3412 Btu/hr) of total heat input is allowed.
- Particular attention should be paid to the low level ventilation to ensure that the appliance has a good supply of clean fresh air.
- It is recommended that where possible, a canopy is fitted above the appliance, vented to the outside to remove water vapour and products of combustion.

POSITIONING OF APPLIANCE

- A clear space of at least 50mm should be left at the rear and sides of the appliance.
- The user must have free access to the gas control at the rear of the oven.
- Before fixing the appliance in place, remove all protective plastic coating from the unit.
- Ensure that the appliance is level.

GAS SUPPLY AND CONNECTION

- Check that gas supply corresponds to that specified on the data plate.
- Connection is via a ½” BSP female thread on the right hand side of the appliance.
- Connection to the appliance may be with fixed pipe work or flexible hose. If using flexible hose, ensure that the hose is suitable for commercial catering appliances and a restraining wire and warning label are used.
- When making the connection onto the appliance, ensure that the connection is supported to prevent stress on the internal pipe work.
- An isolation tap should be fitted into the supply pipe work to the appliance for servicing purposes.
- Carry out gas soundness test.

COMMISSIONING APPLIANCE

All appliances are operationally checked during manufacture, however, during commissioning all controls should be checked for correct operation.

PRESSURE SETTING

- To check gas pressure to the appliance, attach pressure gauge to the pressure test point adjacent to the gas inlet connection (this can be found at the back of the oven).
- Light the appliance (see user instructions).

- Check that the gas pressure is correct on high setting and that the gas rate is correct on both high and low setting. See Technical data for correct setting.
- Adjustment of the low setting is via the screw behind the control knob.
- Check flame stability and flame picture.
- Check correct functioning of flame sensing device; it should establish after 20-30 seconds of flame. It should shutdown less than 60 seconds after loss of flame.

All operators must be instructed in how to light, operate and shut down the appliance.

USER INSTRUCTIONS

WARNING: The appliance must only be used with the gas and supply pressure as detailed on the data label.

To light the burner(s), press in the knob and rotate anti-clockwise to the ignition position indicated by a * (see illustration below). Keeping the knob pressed in, push in the piezo-ignitor button. Repeat this procedure until the pilot lights. It is visible through the small hole at the rear right of the hearth.

Continue to keep the control knob depressed for 20-30 seconds for the flame sensing device to establish itself.

If the pilot light extinguishes itself when the knob is released, repeat the above procedure.

If the burner(s) become extinguished for any reason while the oven is operating, switch gas control off and **WAIT 3 MINUTES BEFORE RELIGHTING.**

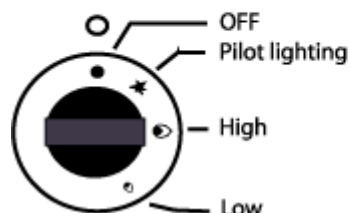
Rotate the control anti-clockwise – the burner can now be set to the low flame setting indicated by the small flame symbol, the high flame position indicated by a large flame symbol, or anywhere between the two.

The burner(s) should light smoothly and quietly. If ignition is delayed or becomes noisy, turn off the appliance and call a service engineer. Burner flames should be predominantly blue.

Do not allow the air intake vents underneath the control panel on the front of the appliance to be obstructed in any way.

When not in use, the control knobs should always be left in the OFF position.

WARNING – The outer panels of the appliance will get hot during operation, therefore care must be taken when working next to them.



FIRST FIRING

- Once the gas is connected, switch on **only** the pilot light and leave it on for 12 hours with the hearth opening closed.
- Then turn the dial to low flame setting and leave on for 6 hours.
- The oven is now ready to be used.

If solid fuel (wood or charcoal) is to be used, pull out the vent shaft located above the hearth opening, which in turn will open the rear exhaust outlet.

SHUTDOWN OF THE APPLIANCE

To turn off the appliance, turn the control knob clockwise until the indicator on the knob is in the off position indicated by a ● symbol (see illustration).

WARNING – after operation the appliance will remain hot for some time, therefore care should be taken to avoid injury.

MAINTENANCE AND CLEANING OF APPLIANCE

- **DO NOT WET THE INNNER CLAY DOME.**
- Clean all external panels with a non abrasive detergent.
- Scrape off any debris on the clay base using the scrubber provided and then brush away the dirt.
- To clean oil residue, dampen a cloth with salt and white vinegar and gently wipe the clay base.

SERVICING

Gas catering equipment should be routinely serviced to ensure a long trouble free life. It is recommended that the appliances are serviced every 6 months by a registered gas fitter.

GENERAL CHECK

1. General check of the appliance, e.g. installation, ventilation, correct gas type, correct pipe/flexible hose, restraining wire fitted, isolation valve fitted.
2. Check flame picture.
3. Check low flame setting, adjust as necessary.
4. Check general burner condition, clean burner ports.
5. Clean aeration port and injector of any lint build up.
6. Carry out gas soundness test.

COMPONENT REPLACEMENT

Access to controls is gained by removal of the shelves and reaching underneath the control panel.

THERMOCOUPLE (located underneath and towards the back of the unit)

1. Remove the 2 screws securing the retaining bracket on the pilot burner assembly, and remove bracket.
2. Loosen the connection at the valve and remove.
3. Withdraw the thermocouple.
4. Replace as above in reverse order.

DO NOT OVER TIGHTEN THE CONNECTION AT THE VALVE.

The tip of the thermocouple should be 25mm from the edge of the main burner and level with the top of the main burner.

The pilot flame should completely envelope the tip of the thermocouple.

IGNITER ELECTRODE

1. Remove the 2 screws securing the retaining bracket on the pilot burner assembly and remove bracket.
2. Remove the igniter lead.
3. Remove igniter electrode.
4. Replace as above in reverse order.

PILOT BURNER

1. Loosen and remove the nut securing the pipe to the pilot burner.
2. Remove the 2 screws securing the retaining bracket on the pilot burner assembly and remove bracket.
3. Lift the pilot burner off the pipe and remove from bracket.
4. Replace as above in reverse order.

GAS TAP ASSEMBLY

1. Loosen and remove connections to burner pipe, gas inlet pipe and pilot burner pipe.
2. Loosen connection to thermocouple and remove.
3. Loosen and remove holding plate nut.
4. Withdraw gas tap assembly.
5. Replace as above in reverse order.

BURNER

1. Remove gas tap assembly.
2. Pull burner towards you to disengage bracket and remove from appliance.
3. Replace as above in reverse order.

INJECTOR

1. Remove burner assembly.
2. Loosen and remove injector carrier from burner.
3. Loosen and remove injector from injector carrier.
4. Replace as above in reverse order.

SPARES LIST

Part no.	Description
P-010	Thermocouple
P-020	Igniter electrode
P-030	Pilot Burner Assembly
P-040	Tap Assembly
P-060NAT	Injector – Natural Gas - Ø 2.64mm
P-080	Burner
P-090	Control Knob
P-100	Igniter Lead
P-110	Piezo Generator
P-120	Ceramic Tray

TECHNICAL DATA

Dimensions:

	Height	Width	Depth	Weight
Mini	69”(1750mm)	29.5”(750mm)	35.5”(900mm)	220kgs(485lbs)
Standard	69”	46”(1170mm)	37.5”(950mm)	340kgs(750lbs)
Large	69”	70”(1778mm)	37.5”(950mm)	470kgs(1036lbs)

Inlet connection: ½” BSP(NPT)

Natural Gas (Cat I2H)

Heat Input	Mini	Standard	Large
High setting	10 kW/33,000BTU	14kW /46,000 BTU	26.5kW/86,000 BTU
Low setting	3.4kW/1,100 BTU	4.2kW/14,400 BTU	10.4Kw/33,000 BTU

Gas Supply Pressure 20 mbar (NAT) 37mbar (LPG)

Gas Rate 2.39m³/h (NAT) 0.74 kg/hr (LPG)

FREQUENTLY ASKED QUESTIONS

1. **What is the average cooking temperature for pizzas?** 280-320C/ 550-600F
2. **How long does it take to reach this temperature?** Approximately 45 minutes
3. **What do I do if the burner switches itself off during operation?** This means that the pilot light is lifting off the thermal sensor caused by either
 - a) excessive draft due to high level of extraction from the ventilation system or
 - b) some obstruction between the pilot light and the thermocouple or
 - c) dirt lodged in the pilot light nozzle or
 - d) the exhaust duct could be blocked or
 - e) there might be a blockage in the extraction system hence the burner suffers from oxygen deprivation.

In the case of:

- a) Reduce the air flow through the ventilation system.
 - b) Remove obstruction and clean the sensor point gently.
 - c) Undo pilot light connection and blow out obstruction.
 - d) Make sure there is no obstruction in the ventilation system.
 - e) Inspect the ducting system to see if there is any blockage.
4. **What do I do if the pilot light comes on but on release of the control knob it extinguishes?** First check the connection between the end of the thermocouple and the gas valve making sure it is tight. If this fails replace the universal thermocouple - see spares list.
 5. **What do I do if the pilot light will not come on at all?** The reason for this is maybe that the piezo igniter is faulty. To override this problem you can light the pilot light manually with a lit taper. If it still will not light, examine the main gas supply ensuring that gas connection to the oven is in order.
 6. **What is the process of setting the unit up in my premises?** Measure the minimum access doors to make sure the unit can pass through them. Make sure a ventilation system is set up for the exhaust fumes and that a 22mm or 3/4 inch gas supply is connected to the rear of the unit.
 7. **What kind of external finishes can I have on my pizza oven?** You can have a standard stainless finish with either a curved or squared off fascia hood and side panels. The other option is in expanded metal to take up a tiled finished. Any other finishes required can be discussed.
 8. **What sort of ventilation is required for the Clayburn Fornette?** You can place the unit under a ventilated canopy or run the exhaust duct into a non-mechanized exhaust making sure the stack height is over 4 meters (14 ft).
 9. **Can I burn wood in the Clayburn Fornette?** To enhance ambience and aroma you can burn a small amount of wood on the ceramic tray supplied if requested. It should be placed towards the rear corner of the hearth, making sure it does not obstruct the gas jets. If you choose to burn wood, regular removal of the ashes is necessary.