

Outdoor Gas Fired Pizza Oven PICCOLO 60 & PICCOLO 75



ETL Listed to ANSI Z21.89/CSA 1.18

Mugnaini Imports, Inc.
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IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE



DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- Open door.
- If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire or explosion which could cause property damage, personal injury or death.



DANGER

- Never operate this appliance unattended. Keep children and pets away from the appliance at all times.
- The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.
- Never operate this appliance within 10 ft. (3.0 m) of any other gas cylinder.
- Never operate this appliance within 25 ft. (7.5 m) of any flammable liquid.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

CONSIGNES DE SÉCURITÉ IMPORTANTES

LIRE TOUTES LES INSTRUCTIONS AVANT UTILISATION



DANGER

Si vous sentez une odeur de gaz:

- Coupez l'admission de gaz de l'appareil.
- Éteindre toute flamme nue.
- Ouvrir la porte.
- Si l'odeur persiste, appelez immédiatement votre fournisseur de gaz ou votre service des incendies.

Le non respect des instructions suivantes peut entraîner des dommages matériels, des blessures graves, ou la mort résultant d'un incendie ou d'une explosion.



DANGER

- Ne jamais faire fonctionner cet appareil sans surveillance. Gardez les enfants et les animaux domestiques éloignés de l'appareil à tout moment.
- La consommation d'alcool, ordonnance ou sans ordonnance des médicaments peut nuire à la capacité du consommateur à assembler correctement ou en toute sécurité utiliser l'appareil.
- Ne jamais faire fonctionner cet appareil à moins de 10 pieds (3,05 m) d'une autre bouteille de gaz.
- Ne jamais faire fonctionner cet appareil à moins de 25 pieds (7,5 m) d'un liquide inflammable.
- Si un incendie devait se produire restez loin de l'appareil et appelez immédiatement le service des incendies. Ne tentez pas d'éteindre l'huile ou la graisse en feu avec de l'eau.

Le non respect des instructions suivantes peut entraîner des dommages matériels, des blessures graves, ou la mort résultant d'un incendie ou d'une explosion.

INSTALLATION, USE AND MAINTENANCE MANUAL

IMPORTANT SAFETY INSTRUCTIONS

READ ALL INSTRUCTIONS BEFORE USE

English	French
This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.	Cette notice contient des renseignements importants permettant un assemblage adéquat et à une utilisation sécuritaire de l'appareil.
Read and follow all warnings and instructions before assembling and using the appliance.	Lire et suivre toutes les mises en garde et toutes les instructions avant l'assemblage et l'utilisation de l'appareil.
Follow all warnings and instructions when using the appliance.	Suivre toutes les mises en garde et toutes les instructions lors de l'utilisation de l'appareil.
Keep this manual for future reference.	Conservez cette notice pour consultation ultérieure.
Keep any electrical supply cord and the fuel supply hose away from any heated surfaces.	Tenir le tuyau d'alimentation loin des surfaces chauffées.
Keep the fuel supply hose away from any heated surfaces.	Tenir le tuyau d'alimentation loin des surfaces chauffées.
Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.	Toujours placer un bouchon cache-poussière sur la sortie du robinet de la bouteille lorsque la bouteille n'est pas en service. Utiliser uniquement le type de bouchon cache-poussière fourni avec le robinet de la bouteille. D'autres types de bouchons peuvent permettre des fuites de propane.

Continued on next two pages

INSTALLATION, USE AND MAINTENANCE MANUAL

Removal of this marking will void compliance of this appliance with ANSI Z21.89/CSA 1.18.	La suppression de ce marquage annulera la conformité de cet appareil à l'ANSI Z21.89/CSA 1.18.
For Outdoor Use Only. If Stored Indoors, Detach and Leave Cylinder Outdoors.	Pour utilisation à l'extérieur seulement. Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser à l'extérieur.
ANS Z21.89-(year)•CSA 1.18-(year) Outdoor Specialty Gas Appliance;” “ANS Z21.89a-(year)•CSA 1.18a-(year) Outdoor Specialty Gas Appliance;” or “ANS Z21.89b-(year)•CSA 1.18b-(year) Outdoor Specialty Gas Appliance.	ANS Z21.89-(année)•CSA 1.18-(année) Outdoor Specialty Gas Appliance,» «ANS Z21.89a-(année)•CSA 1.18a-(année) Outdoor Specialty Gas Appliance,» ou «ANS Z21.89b-(année)•CSA 1.18b-(année) Outdoor Specialty Gas Appliance
The instruction manual contains important information necessary for the proper assembly and safe use of the appliance.	Cette notice contient des renseignements importants permettant un assemblage adéquat et à une utilisation sécuritaire de l'appareil.
Read and follow all warnings and instructions before assembling and using the appliance.	Lire et suivre toutes les mises en garde et toutes les instructions avant l'assemblage et l'utilisation de l'appareil.
Follow all warnings and instructions when using the appliance.	Suivre toutes les mises en garde et toutes les instructions lors de l'utilisation de l'appareil.
If instructions or parts are missing contact <u>Mugnaini Imports, Inc.</u>	Si vous n'avez pas toutes les instructions ou toutes les pièces, communiquez avec <u>Mugnaini Imports, Inc.</u>
<ul style="list-style-type: none"> a) Read instructions before lighting. b) Open lid during lighting. c) If ignition does not immediately take place, turn the burner valve handles to off, wait 5 minutes, and repeat the lighting procedure. 	<ul style="list-style-type: none"> a) Lisez les instructions avant d'allumer l'appareil. b) Ouvrez le couvercle avant d'allumer l'appareil. c) Si l'appareil ne s'allume pas immédiatement, fermez le robinet du brûleur, attendez 5 minutes puis procédez de nouveau à l'allumage.

INSTALLATION, USE AND MAINTENANCE MANUAL

For use with a gas appliance pressure regulator.	Pour utilisation avec un régulateur de pression d'appareil au gaz.
The regulator supplied must be used with this appliance.	Le régulateur fourni doit être utilisé avec l'appareil.
▲ CAUTION: The gas pressure regulator provided with this appliance must be used. Replace only with regulator Model No. _____ (Model No. to be provided by the appliance manufacturer).	▲ Attention: Le régulateur de pression de gaz fourni avec cet appareil doit être utilisé. Remplacez le régulateur seulement avec le modèle no _____. (Le numéro de modèle est fourni par le fabricant de l'appareil).
Top cover must be open when main burner(s) is in operation.	Le couvercle supérieur doit être ouvert si le brûleur principal est en fonctionnement.
▲ WARNING - Do not use this appliance under extended awnings. Failure to comply could result in a fire or personal injury.	▲ AVERTISSEMENT – Ne pas utiliser cet appareil sous un auvent. Le non respect de cette mesure de sécurité pourrait entraîner un incendie ou des blessures.

SAVE THESE INSTRUCTIONS

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INTRODUCTION

Congratulations on the purchase of your new *Piccolo 60 Outdoor Gas Fired Pizza Oven*! Your new oven has been specially designed to bake pizza and other menu items just like a large masonry built oven. The *Piccolo 60/75* is appropriate to use on patios, balconies and most any outdoor settings.

The *Piccolo 60/75* is a portable oven designed for space savings and the convenience of a gas burner. These added features do require the user to observe the same type of safety measures one would use with a gas-fired grill. Be sure to read all instructions first to familiarize yourself with the oven and proper handling of propane tanks and gas supply lines.

After installation is complete, using either Natural Gas or Propane Gas, your oven can be fired with the push of a button. The flame is controlled with a convenient dial that ranges from a low maintenance flame to a large flame rolling across the top of the dome just like a wood fired oven.



INSTALLATION, USE AND MAINTENANCE MANUAL

INSTALLATION INSTRUCTIONS

The *Piccolo 60/75 Outdoor Gas Fired Pizza Oven* comes from the factory fully assembled, tested and equipped for use with either LPG (liquid propane gas) or Natural Gas. The gas type can be verified by looking under the oven to check the label on the burner.

Basic Requirements for a Safe Installation

- The oven must be installed outdoors and operated on a hard, flat and level surface.
- Not for use under an over hang, pergola, balcony or other overhead obstruction.
- When using the steel stand, installation on a non-combustible surface is allowed.
- Install only in a well-ventilated draft free location.
- Ensure adequate clearance around oven and chimney cap.
- The oven must be cured first before use!

Natural Gas Connection

The natural gas supply line needs to be installed by a qualified technician: follow all local codes and check for leaks.

DO NOT ATTEMPT FIELD CONVERSIONS FROM LPG TO NATURAL GAS OR FROM NATURAL GAS TO LPG.

- The natural gas supply line must terminate with a gas shut-off valve.
- The connector pipe between the gas shut-off valve and the pizza oven can be either an approved flex line or rigid pipe.

Liquid Propane Gas Connection (propane tank)

The propane tank must be constructed and marked in accordance with the specifications for LP-gas tanks of the U.S. Department of Transportation (DOT) or the National Standard of Canada, CAN/CSAB339, tank, Spheres and Tubes of the Transportation of Dangerous Goods.

DO NOT ATTEMPT FIELD CONVERSIONS FROM LPG TO NATURAL GAS OR FROM NATURAL GAS TO LPG.

- Use only a U.S. DOT or CSA approved LP gas supply tank. The LP tank must include a collar to protect the tank valve and a shut-off valve. The cylinder supply system must be arranged for vapor withdrawal and provided with a listed overfilling prevention device.
- Never use a dented or rusty LP tank. If there is any question as to the soundness of the tank, have it checked by your LP gas supplier. Never use a tank with a damaged or defective shut-off valve.
- Use only the type 1 connector, hose and regulator assembly supplied with the *Piccolo 60 Outdoor Gas Fired Pizza Oven*.

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- When the LP tank is enclosed; it must be ventilated by openings on the sides, back and floor of the enclosure. Each opening must have a total area of no less than 10 square inches. Keep the ventilation openings for the LP tank free and clear from debris.
- Check the gas supply line for damage before each use. Check for leaks after every tank change. NEVER check for leaks using a match or open flame.
- Do not use a tool to connect a LP tank. Damage resulting in an explosion hazard may occur.
- Always handle LP tanks with care. Do not drop or bump against sharp objects.
- When disconnecting and/or transporting a LP tank, always close the shut-off valve and cover the connector. Always keep a LP tank in the upright position. Keep it away from any sources of high heat.
- Never fill and LP tank beyond 80 percent full (by weight).
- Unused or extra LP tanks must be stored outdoors in a well-ventilated area out of the direct sunlight and sources of high heat, flames or sparks. Keep out of reach of children. Do not store additional LP tanks under the oven.
- Always close the shut-off valve on the LP tank when the appliance is not in use.
- A LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.
- If the outdoor grill is stored indoors, the LP tank must be disconnected and removed from the appliance.
- If the above instructions are not followed exactly, a fire or explosion causing death or serious injury may occur.

Steps to connect propane tank to oven

1. Check the gas connector from the pizza oven and the LP tank connector. Make sure no dirt, bugs or debris has accumulated inside. If there is debris inside, brush it out with a soft bristled brush or a blast of air.
2. Place the LP tank in position under the oven.
3. Make sure the gas shut-off valve on top of the LP tank is completely closed.
4. Insert the hose connector with pressure regulator into the valve outlet. Tighten the plastic collar firmly into place. Hand tighten only – do not use tools. Ensure the pressure regulator is level and positioned per the photo.
5. After hose connector installation, open the shut-off valve slowly. Keep turning until the shut-off valve is fully open. Use a spray bottle filled with a soapy solution to test all the gas connections for leaks. If the solution bubbles, there is a leak. Close the shut-off valve and have the gas line repaired by a qualified service technician.
6. Close the shut-off valve until you are ready to use the oven.



HOW TO USE YOUR OVEN

Turning on the burner

The **Piccolo 60/75** utilizes a *standing pilot flame* to light the oven burner. Look inside the oven to familiarize yourself with the burner tube and pilot light assembly. This *pilot light* will need to be lit for the burner to operate and should stay lit for your entire cooking process.

Lighting the pilot flame

1. Open the gas shut-off valve slowly. Keep turning until the valve is fully open.
2. Locate the black control box. The triangle at the base of the yellow DRAGO logo is the alignment index and points to the flame setting on the control dial.
3. Locate the red spark button in the upper left hand corner. Pressing this button will create the spark to light the pilot flame.
4. Locate the round black control dial with four settings:
 - a. Black circle = Off
 - b. Star Symbol = Pilot Light
 - c. Large Flame = High Flame (maximum power setting)
 - d. Small Flame = Low Flame (minimum power setting)

NOTE: You must push the dial inwards in order to change settings. Push the dial in (which opens the gas valve) and turn to the appropriate setting.
5. Press the control dial in, hold and rotate until the star symbol is aligned with the triangle. Simultaneously, press the red button to create a spark. This will light the pilot light.

NOTE: The first time you light the pilot may take a few minutes. The gas from the tank will need to push all of the air out of the line before the gas can reach the spark and light.
6. Release the red spark button once the pilot flame is established. The entire pilot flame must light with all three small flames showing. Repeat step 5 if the pilot does not stay lit. Once the pilot flame is stable, you are able to turn the dial to the High or Low setting.



INSTALLATION, USE AND MAINTENANCE MANUAL

Choosing the cooking flame **CAUTION: OVEN MUST BE CURED BEFORE USING COOKING FLAME**

Press and turn the control dial anywhere in the range between the small flame symbol and the large flame symbol to light the cooking flame. Do not turn dial beyond the small flame symbol.

- To pre-heat the oven start with the largest flame and allow the oven to soak in the heat for at least 30 minutes.
- Use a handheld infrared thermometer to read the temperature of the floor:
 - 450 F is a baking oven
 - 550 F is a roasting oven
 - 650 F is a pizza oven
- Once your ideal temperature is reached, adjust the flame down to maintain it.



Turning the cooking flame off

The cooking flame may be turned down to the lowest setting to keep the oven hot using a small maintenance flame. Or the cooking flame may be turned off completely. Remember, even without a live flame, the pilot light will still be lit. To resume cooking, turn the dial to choose a cooking flame.

- Push in the control dial and turn to star symbol to turn the cooking flame off.
- The pilot light will stay lit and allow you to turn on the cooking flame at any time.
- **DO NOT CLOSE THE MOUTH OF THE OVEN WITH THE DOOR WHEN THE PILOT LIGHT OR COOKING FLAME IS LIT**
- **DO NOT LEAVE THE OVEN UNATTENDED WITH A COOKING FLAME ON**



DANGER: BLOW BACK HAZARD IN WINDY OR COLD WEATHER

If you here a loud whooshing sound or the cooking flame disappears while in use, immediately turn the burner control dial off. A blow back fire can occur when atmospheric or other conditions cause the burner flame to pull back down the burner tube with no visible flame. It is the responsibility of the user to avoid a blow back fire which has several causes.

- Windy conditions
- Low gas pressure/volume in tank
- Blockages in burner components from insects or debris
- Wait 5 minutes before re-lighting or postpone cooking in poor conditions

INSTALLATION, USE AND MAINTENANCE MANUAL

Turning the oven off

When you are done cooking you will want to turn off all flames and close the gas supply. Once the oven is off, it is safe to install the door in the fully closed position. This will also help to retain heat.

- Push in the control dial and turn to the black circle to turn off the gas supply.
- The pilot light will go out.
- Close the gas shut-off valve on the propane tank or gas supply line.
- Install door to the fully closed position.
- Roasting and baking can be accomplished with the residual heat in the clay.
- Be sure to protect the oven from the elements after it has cooled.



CURING YOUR OVEN

WARNING

FOLLOW THE COMPLETE CURING SCHEDULE BEFORE COOKING IN THIS OVEN. FAILURE TO DO SO MAY CAUSE PERMANENT DAMAGE TO YOUR OVEN AND WILL VOID THE WARRANTY.

DO NOT START A FIRE OR INITIATE THE CURING PROCESS UNTIL THE EXHAUST VENT HAS BEEN INSTALLED AND APPROVED BY THE LOCAL BUILDING OR FIRE OFFICIALS.

NEVER USE GASOLINE, GASOLINE TYPE LANTERN FUEL, KEROSENE, CHARCOAL LIGHTER FLUID OR SIMILAR LIQUIDS TO START OR "FRESHEN UP" A FIRE IN THIS OVEN. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE OVEN WHEN IN USE.

NEVER USE WATER TO LOWER TEMPERATURE INSIDE THE OVEN OR TO EXTINGUISH THE FIRE.

DO NOT BURN WOOD IN THE OVEN.

INSTALLATION, USE AND MAINTENANCE MANUAL

Piccolo 60/75 Gas Fired Oven Curing

Your Mugnaini oven is made from Refrattari Cotto or refractory clay. The water used to form the clay must be cooked out prior to using your oven at full power. Curing is the process of slowly heating an oven to dry the moisture out of the clay components and then slowly raising the temperature to temper the oven dome. Once cured, your oven may be used at full power on any subsequent usage.

It is crucial that this curing schedule be followed in order to not “thermally shock” the oven components which will result in a crack. A crack does not ruin the oven but it can and should be avoided.

NOTE: Fine shallow cracks will become noticeable on the inside of the oven dome. This is a natural occurrence with refractory components and does not indicate a failure of the material.

Before you start curing, familiarize yourself with the proper method to fire and adjust the flame.

Day 1: 4 hour firing procedure

- The goal is to increase the temperature of the dome at a rate of 50 - 70° per hour up to a maximum temperature of 250 - 300° F.
- Alternate between the small flame and no flame (leaving only the pilot light on) to slowly raise the inner dome temperature. Monitor the oven at 15-minute intervals.
- Use the handheld infrared thermometer to measure the temperature on the back wall of the dome and make a note of the temperature and the time.
- Open the gas supply valve and ignite the pilot light.
- Use the control dial to select the small flame on the dial to fire the oven. Place the door on the shelf at angle leaving a 3-4” gap for combustion air to enter the bake chamber.
- After 15 minutes, turn off the flame by turning the control dial to the pilot light position and check the temperature on the back wall. Close off the bake chamber by placing the door in the fully closed position. This will help saturate the entire oven with heat.
- After another 15 minutes, check the temperature and repeat the firing process with the small flame and door on shelf.
- After another 15 minutes, turn of the flame to check the temperature and repeat the holding process by closing the door.
- **NOTE:** you need to turn the flame off to get an accurate reading of the dome temperature.
- Alternate between the firing and holding processes. As the oven gets hotter and starts to hold heat, you may to need to wait longer between the firing process and you may need to turn the flame up higher to keep the temperature rising.
- **NOTE:** it is normal to see water dripping from the oven and building up inside the door. This process is driving the free moisture out of the oven components.
- When you reach 300° F or 4 hours of firing, turn off flame and shut down oven by turning the control dial to the off position. Wait until the pilot light goes out and insert the door to close off bake chamber.

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Day 2: 4 - 6 hour firing procedure

- Open the gas supply valve and ignite the pilot light.
- Start with the low flame for 15 minutes and then continue heating the oven as per Day 1 instructions based on the temperature of the back wall and adjusting the flame to increase temperature 50 – 75°F/hour.
- As the temperature increases, adjust the control dial to the high flame.
- Once the oven is at the high flame setting, you no longer need to close the oven door. If the back wall starts getting too hot for the 75°F/hour pace, just lower the flame.
- Continue in this manner for 4 – 6 hours to reach a maximum temperature of 650 - 750°F measured in the center of the floor.
- **NOTE:** as soon as the floor temperature reaches 550°, you can start cooking in the oven!
- To finish, turn off flame and pilot light. Insert door to close off bake chamber.

Congratulations you have fully cured your oven and are ready to start cooking!

DAY 1	BACK WALL TEMPERATURE	TIME
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MAINTENANCE

Cleaning the oven

Use the brass bristle floor brush to sweep debris out of the oven mouth. Pay careful attention to keep debris out of burner tube. Scrape any buildup off the oven floor with the peel first before brushing. Stubborn buildups can be 'cooked' off by bringing oven up to temperature with a maximum flame for 30 – 45 minutes and then brushing clean.

DO NOT INTRODUCE WATER INTO THE BAKING CHAMBER - WATER WILL CAUSE THERMAL SHOCK!

TECHNICAL ADJUSTMENTS

Your oven ships from the factory with all of the setting in place. The following instructions are intended for work completed by a qualified technician. Please call our office before taking any action.

Adjusting the size of the high flame

1. Fire the oven and set the flame for the high setting (large flame symbol).
2. Remove the round flame control dial.
3. Access the high flame gas regulator screw above the post for the dial. (12 o'clock position)
4. Turn clockwise to decrease the size of the flame and counter clockwise to increase the flame.
5. The flame should reach the center of the dome.
6. Reinstall the control dial.



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Adjusting the size of the low flame

1. Fire the oven and set the flame for the low setting (small flame symbol).
2. Remove the round flame control dial.
3. Access the low flame gas regulator screw left of the post for the dial. (10 o'clock position)
4. Turn clockwise to decrease the size of the flame and counter clockwise to increase the flame.
5. The flame should be half as long as the high flame setting.
6. The goal for the low flame is to maintain heat in the oven but not raise it.
7. Reinstall the control dial.



Adjusting the quality of the flame

The ideal flame should have yellow tips and a blue flame. The air shutters are located under the oven on the yellow burner tube. Open or close the air shutters to achieve a proper flame. There is a numerical scale for convenience.

- The flame should not produce any black soot inside the oven.
- The flame should be quiet and blue in color.
- The flame should have yellow tips.



LIMITED WARRANTY

MUGNAINI IMPORTS, INC. (“Mugnaini”), a California corporation, is a distributor of Italian wood-burning residential and commercial ovens (the “Oven(s)”). Mugnaini warrants to the **original purchaser only** (“Original Purchaser”) that the Oven will be free from defects in materials and workmanship for a period of **five (5) years** from the date of delivery (“Warranty Period”).

Remedies available to the Original Purchaser against Mugnaini under this warranty are limited to: (i) repair and replacement of parts and/or the necessary labor and services required to repair the Oven; or, (ii) at Mugnaini’s option, refund of the purchase price.

Information in Mugnaini’s catalog or other information provided by Mugnaini is given after the exercise of due care in its compilation, preparation, and issuance; however, Mugnaini disclaims any liability resulting from such information, except for the obligation under the warranty provided herein.

NO OTHER EXPRESS WARRANTY IS GIVEN, AND NO AFFIRMATION OF MUGNAINI, BY WORDS OR ACTION, SHALL CONSTITUTE AN ADDITIONAL WARRANTY. THIS WARRANTY IS NON-TRANSFERRABLE.

THIS WARRANTY IS EXPRESSLY IN LIEU OF AND EXCLUDES ALL OTHER EXPRESS OR IMPLIED WARRANTIES WITH RESPECT TO THE OVEN OR ANY RELATED EQUIPMENT OR ACCESSORY, INCLUDING, BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR PARTICULAR PURPOSE, USE OR APPLICATION AND ALL OTHER OBLIGATIONS OR LIABILITIES ON THE PART OF MUGNAINI, UNLESS SUCH OTHER WARRANTIES, OBLIGATIONS OR LIABILITIES ARE EXPRESSLY AGREED TO IN WRITING BY MUGNAINI.

This warranty shall not apply:

- (a) To damage to any Oven, or related equipment or accessory, that results from the failure to adhere to the factory instructions regarding the use of the Oven, related equipment, and accessories;
- (b) To any Oven, or related equipment or accessory, that is improperly installed or maintained;
- (c) To products resold in other than Mugnaini original packaging or to Ovens modified or altered by the Original Purchaser;
- (d) To failure or malfunction of the Oven, or any related equipment or accessory, that results from improper use, improper maintenance, or any failure to assemble or install the Oven, or any related equipment or accessory, pursuant to factory instructions;
- (e) To any Oven, or any related equipment or accessory, that has been materially altered from the condition in which it was shipped to the Original Purchaser;
- (f) To any cracking of the Oven, or related equipment or accessory, that results from over firing the Oven, by failing to follow a proper curing schedule, or from the expansion or contraction in either refractory mortar or refractory Oven component;
- (g) To normal wear and tear;
- (h) To freight and shipping charges for sending an Oven to Mugnaini for repair;
- (i) To any damage to any Oven, or related equipment or accessory, that results from loading firewood into an Oven in a manner not in conformity with the factory instructions;
- (j) To any damage to any Oven, or related equipment or accessory, that results from improperly removing the log grate (which must be lifted out and not dragged across the oven floor);
- (k) To any damage to any Oven, or related equipment or accessory, that results from using any other log grate than the Mugnaini log grate provided with the Oven;
- (l) To any damage to any Oven, or related equipment or accessory, that results from icing or wet- mopping the Oven while it is still heated (which can result in the Oven floor cracking and decay setting it); and
- (m) To any damage to any Oven, or related equipment or accessory, that results from storing any items on top of preassembled Ovens

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All claims under warranty (“Warranty Claim(s)”) must be made within fifteen (15) days after occurrence of circumstances giving rise therein and all Warranty Claims must be received within the applicable Warranty Period by Mugnaini or its authorized representative. Any and all rights under this warranty or at law of Original Purchaser against Mugnaini shall terminate and be void in the event Warranty Claims are not submitted within the time set forth in the immediately preceding sentence. Such Warranty Claims must be in writing and include the Oven type, the model and serial number of the Oven, the purchase date and a full description of the circumstances giving rise to the Warranty Claim. Warranty Claims under this warranty are to be mailed to:

**MUGNAINI IMPORTS, INC.
1530 Grove Street
Healdsburg, California 95448**

Before any Oven is returned for repair, written authorization must be obtained from Mugnaini or its authorized representative for the return and instructions, as to how and where the Oven should be shipped. Any Oven returned to Mugnaini for examination shall be shipped with all shipping charges prepaid, at Original Purchaser’s expense, via the means of transportation indicated as acceptable by Mugnaini. Mugnaini reserves the right to reject any Warranty Claim not promptly reported and any Warranty Claim on any Oven that has been altered or has been shipped by non-acceptable means of transportation. When an Oven is returned for examination and inspection or for any other reason, Original Purchaser shall be responsible for all damages resulting from improper packing or handling and the risk of loss in transit, notwithstanding any defect or nonconformity in the Oven.

In all cases, Mugnaini has sole responsibility in its reasonable judgment for determining the cause and nature of failure, and Mugnaini’s determination with regard thereto shall be final and binding upon the Original Purchaser. If it is found that Mugnaini’s Oven has been returned without cause and is still serviceable, Original Purchaser will be notified and the Oven returned at Original Purchaser’s expense. In addition, a charge for testing and examination may, in Mugnaini’s sole and reasonable discretion, be made on any Oven so returned.

THE LIABILITY OF MUGNAINI FOR WARRANTY CLAIMS (REGARDLESS OF THE LEGAL THEORY ASSERTED, SUCH AS BREACH OF CONTRACT, BREACH OF WARRANTY, NEGLIGENCE, TORT, VIOLATION OF STATUTE OR REGULATION, STRICT PRODUCTS LIABILITY, CONSUMER PROTECTION STATUTES OR DECEPTIVE TRADE PRACTICES STATUTES); OR (2) DAMAGES (INCLUDING SETTLEMENTS, JUDGMENTS AND AWARDS, AND COSTS, INCLUDING ATTORNEYS’ FEES AND EXPENSES INCURRED IN DEFENDING CLAIMS) ARISING OUT OF THE OVEN, SHALL NOT BE GREATER THAN THE ACTUAL PRICE OF THE OVEN WITH RESPECT TO WHICH THE WARRANTY CLAIM OR DAMAGES ARISES.

UNDER NO CIRCUMSTANCES IS MUGNAINI LIABLE FOR CONSEQUENTIAL, SPECIAL, INCIDENTAL OR INDIRECT DAMAGES OF ANY KIND OR TYPE INCLUDING WITHOUT LIMITATION, CLAIMS FROM ORIGINAL PURCHASER, OR OTHER THIRD PARTIES, PROSPECTIVE OR PRESENT LOSS OF PROFITS, BUSINESS REPUTATION OR GOODWILL, EVEN IF MUGNAINI WAS AWARE OF A POTENTIAL FOR SUCH DAMAGE.

If Original Purchaser is not satisfied with the warranty service, the Original Purchaser must submit a Warranty Claim in writing to Mugnaini’s Dispute Settlement Representative at 1530 Grove St, Healdsburg, California 95448. The written notice must include the Oven type, the model and serial number of the Oven, the purchase date, a detailed description of the problem and the address at which the Original Purchaser can be reached. Mugnaini will review each notice and respond to the Original Purchaser in an effort to settle such dispute. Under federal law, no lawsuit may be initiated unless and until the dispute settlement procedures outlined in this warranty have been exhausted. Any Warranty Claim shall be governed by and construed in accordance with the internal laws of the State of California. Original Purchaser consents to the jurisdiction and venue of any court, federal or state, sitting in the State of California, County of Sonoma, for the resolution of any dispute arising out of the Warranty Claim.

This warranty gives Original Purchaser specific legal rights, and Original Purchaser may also have other rights that vary from state to state. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply.