



**TRENTO**

**HOW TO MOVE  
PROFESSIONAL OVEN  
"VESUVIO" IGLOO**



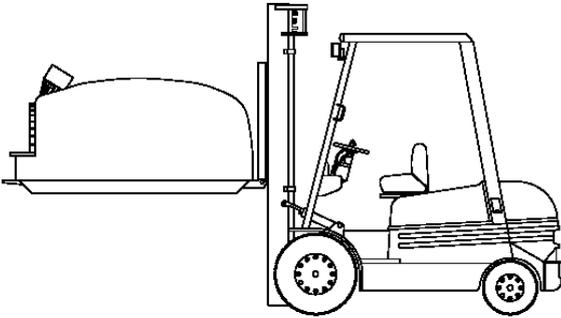
**VALORIANI**



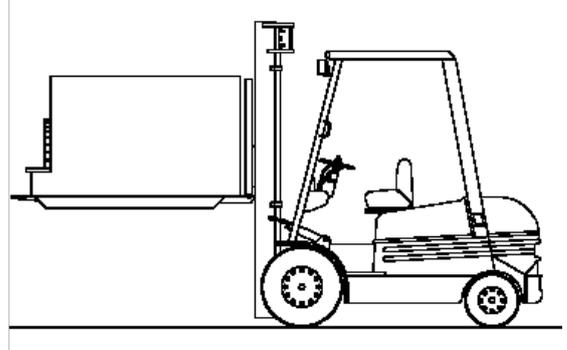
## HOW TO MOVE AND UNLOAD THE OVEN

### HOW TO MOVE WITH FORK LIFT

MOVE THE OVEN FOLLOWING THE BELOW INSTRUCTIONS



**OVEN SERIE IGLOO/VERACE**



**OVEN SERIE OT**





**USE A FORKLIFT OF ADEQUATE CAPACITY WITH SUFFICIENTLY LONG LIFTING FORKS, SO THAT THE ENTIRE OVEN BASE IS SUPPORTED THROUGHOUT MOVEMENT.**

**DO NOT USE SHORT FORKS, WHICH DURING LIFTING COULD DAMAGE THE OVEN AND CAUSE IT TO TIP OVER.**

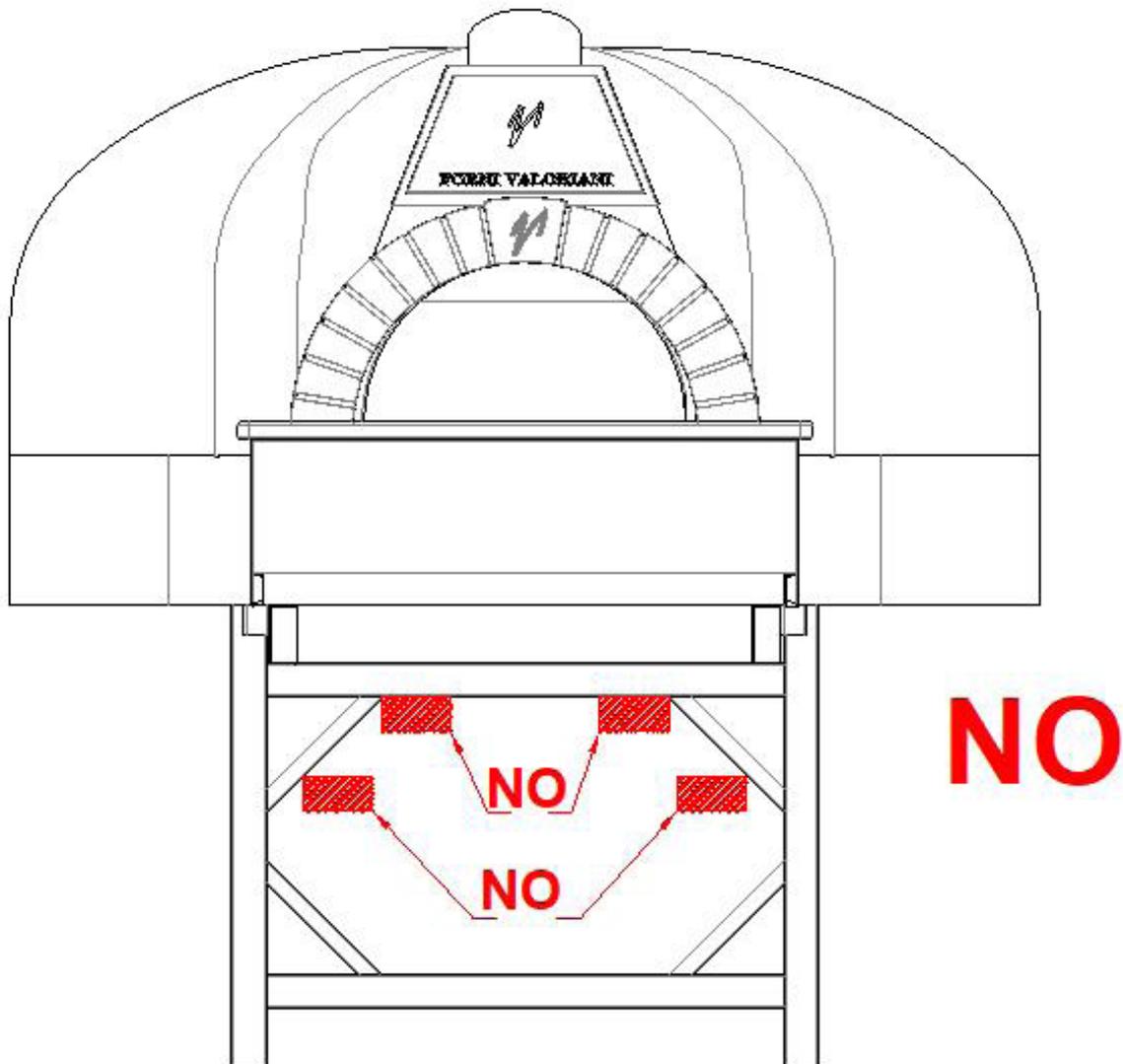
**LOAD THE OVEN FROM THE BACK AND NOT FROM THE FRONT.**

**ALWAYS USE LIFTING MEANS WITH LOADING CAPACITY MUCH HIGHER THAN THE DIMENSIONS AND WEIGHT OF THE OVEN - AT LEAST DOUBLE THE WEIGHT OF THE OVEN.**



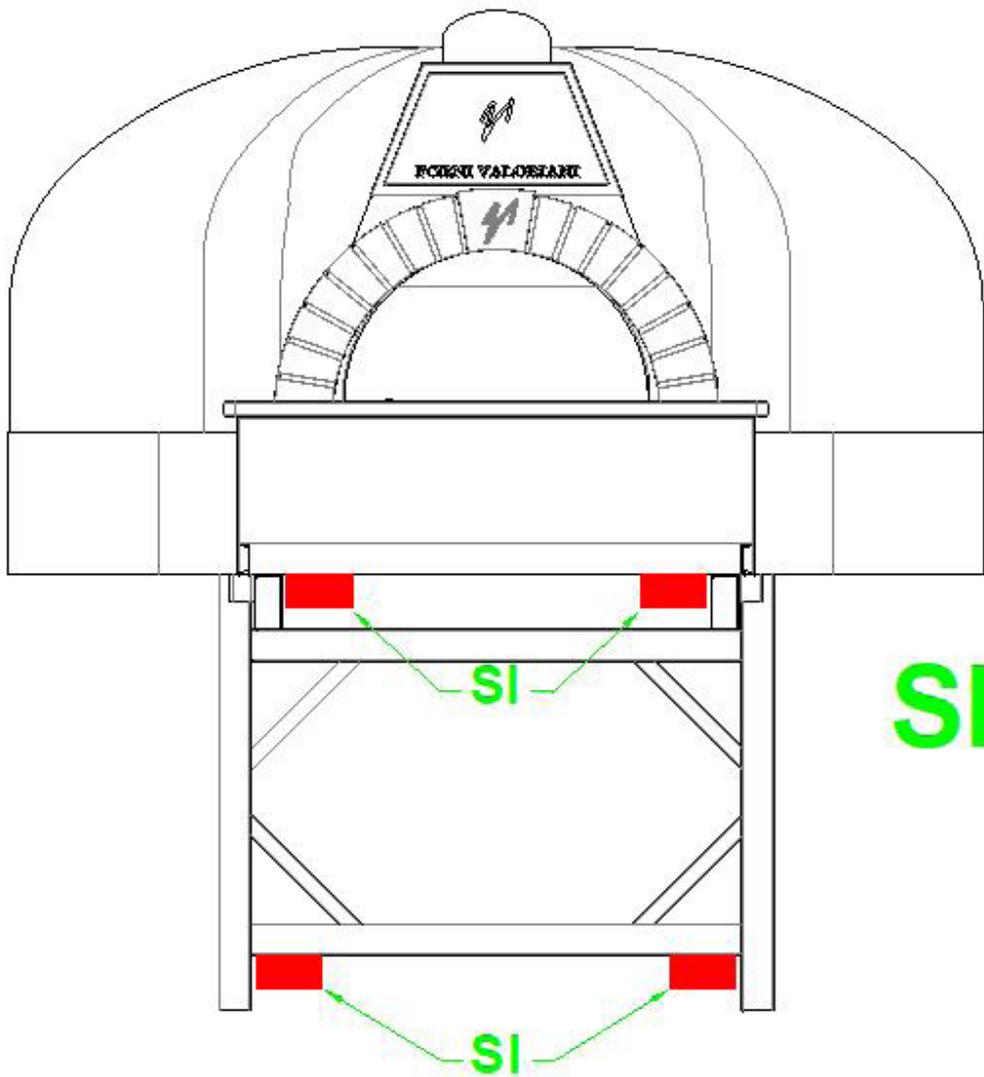
# ATTENTION

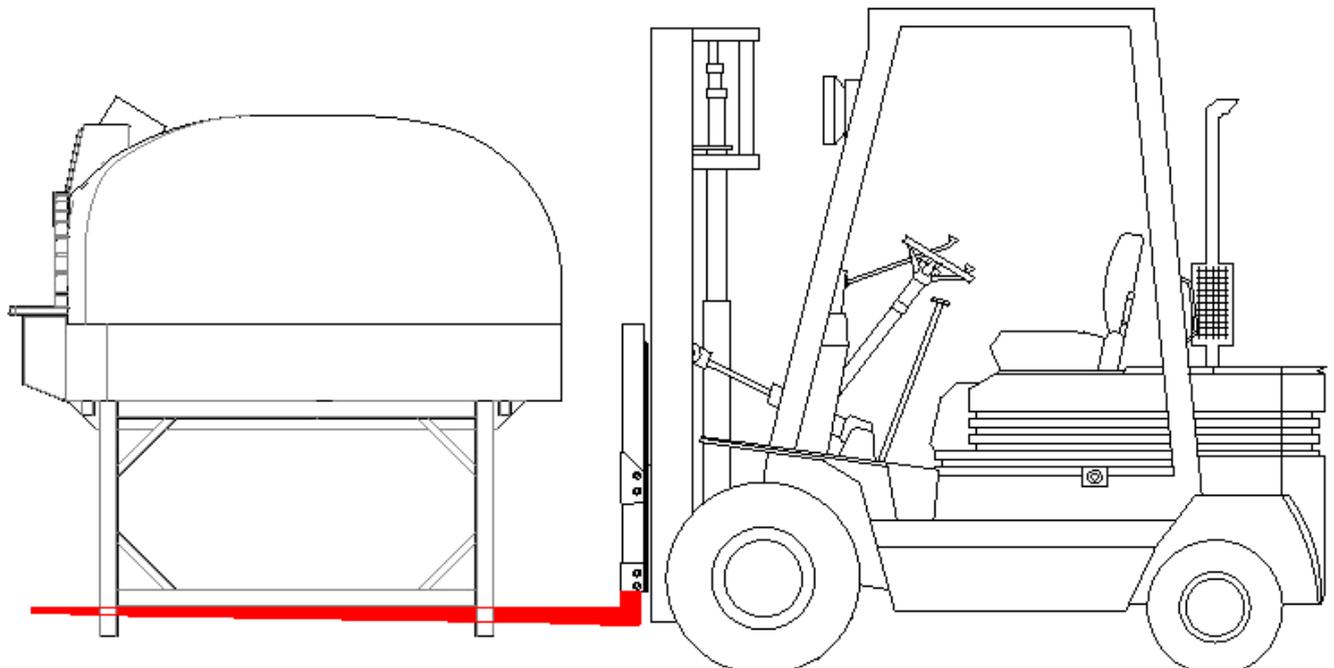
## FORBIDDEN LOADING POINTS



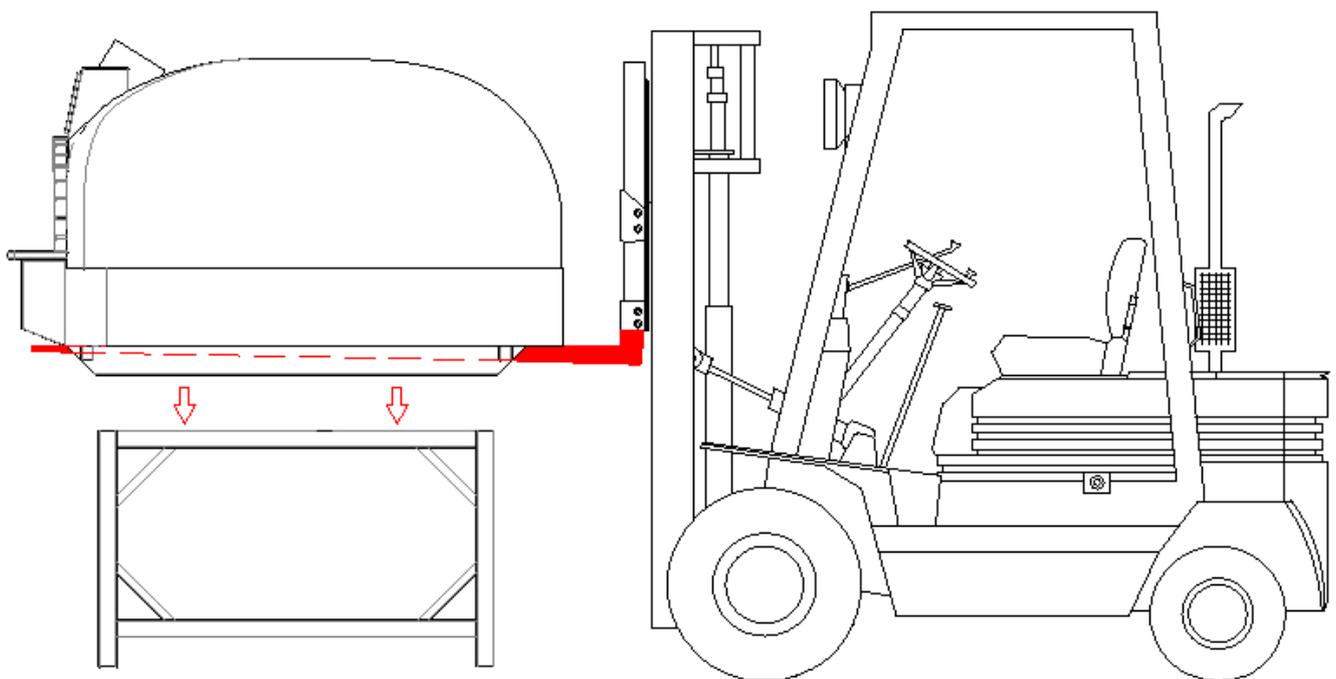


## ALLOWED LOADING POINTS (SI)





The movement of the oven shown is permitted only on smooth and resistant flooring. We recommend placing rubber strips between the lifting bars and the base of the oven to increase friction so as to avoid accidental sliding



To move the oven for long distances or on uneven terrain, it is essential to move the separate oven from the base. Only once a smooth floor and resistances have been reached can the oven be positioned on its base and then moved manually with a pallet truck.



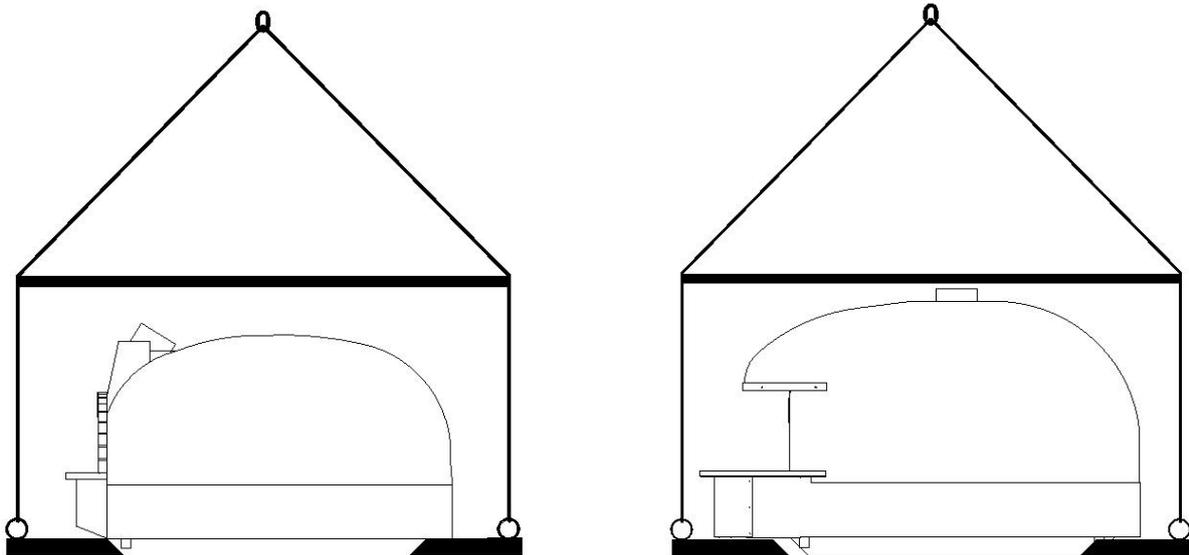
## HOW TO MOVE WITH JIB CRANE

MOVE THE OVEN FOLLOWING THE BELOW INSTRUCTIONS

### MOVE THE OVEN SERIE IGLOO/VERACE

LIFT THE OVEN BY STRAPPING IT SO THAT THE LIFTING ROPES NEVER PRESS AGAINST THE OVEN STRUCTURE

ALWAYS KEEP THE ROPES SPACED SO THAT THEY DO NOT PRESS AGAINST THE DOME OR THE OVEN SHEET METAL



**PLACE 2 RIGID BARS IN THE LOWER PART OF THE CARPENTRY, ON WHICH TO HOOK THE LIFTING ROPES. THESE ROPES MUST REMAIN OUTSIDE THE OVEN SO AS NOT TO COMPRESS IT. WE RECOMMEND PLACING RUBBER STRIPS BETWEEN THE LIFTING BARS AND THE BASE OF THE OVEN TO INCREASE FRICTION SO AS TO AVOID ACCIDENTAL SLIDING**



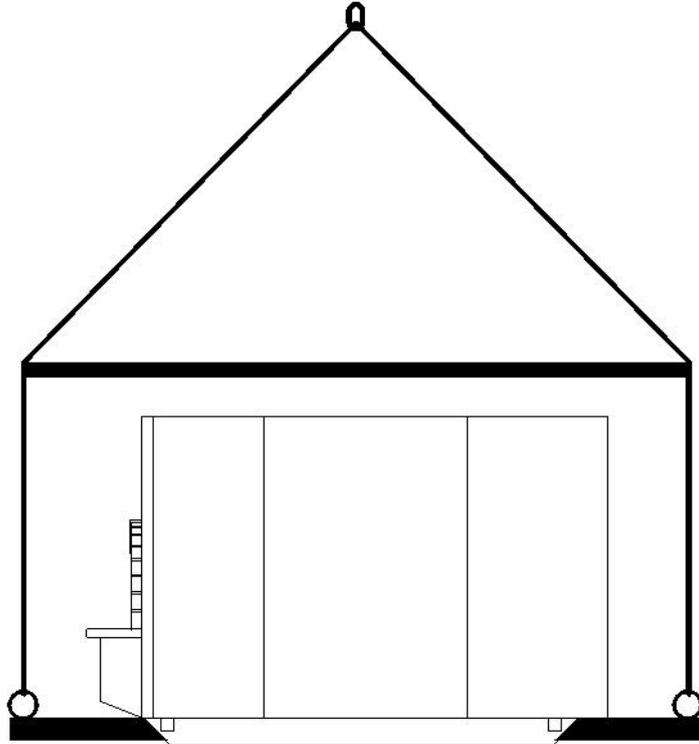
**EXAMPLE IMAGES OF HOW TO MOVE THE IGLOO WITH JIB CRANE**





## HOW TO MOVE OVEN SERIE OT

LIFT THE OVEN BY HARNESSING SO THAT THE LIFTING ROPES NEVER PRESS AGAINST THE OVEN STRUCTURE



ALWAYS KEEP THE ROPES SPACED SO THAT THEY DO NOT PRESS AGAINST THE OVEN SHEET METAL.

PLACE 2 RIGID BARS IN THE LOWER PART OF THE CARPENTRY, ON WHICH TO HOOK THE LIFTING ROPES.

THESE ROPES MUST REMAIN OUTSIDE THE OVEN SO AS NOT TO COMPRESS THE SHEET METAL CLADDING OF THE OVEN.

**NB:**

**ALL THE OPERATIONS DESCRIBED MUST BE CARRIED OUT IN MAXIMUM SAFETY AND IN TOTAL COMPLIANCE WITH ALL SAFETY REGULATIONS IN FORCE IN THE COUNTRY OF DESTINATION OF THE OVEN.**



## POSITIONING OF THE OVEN

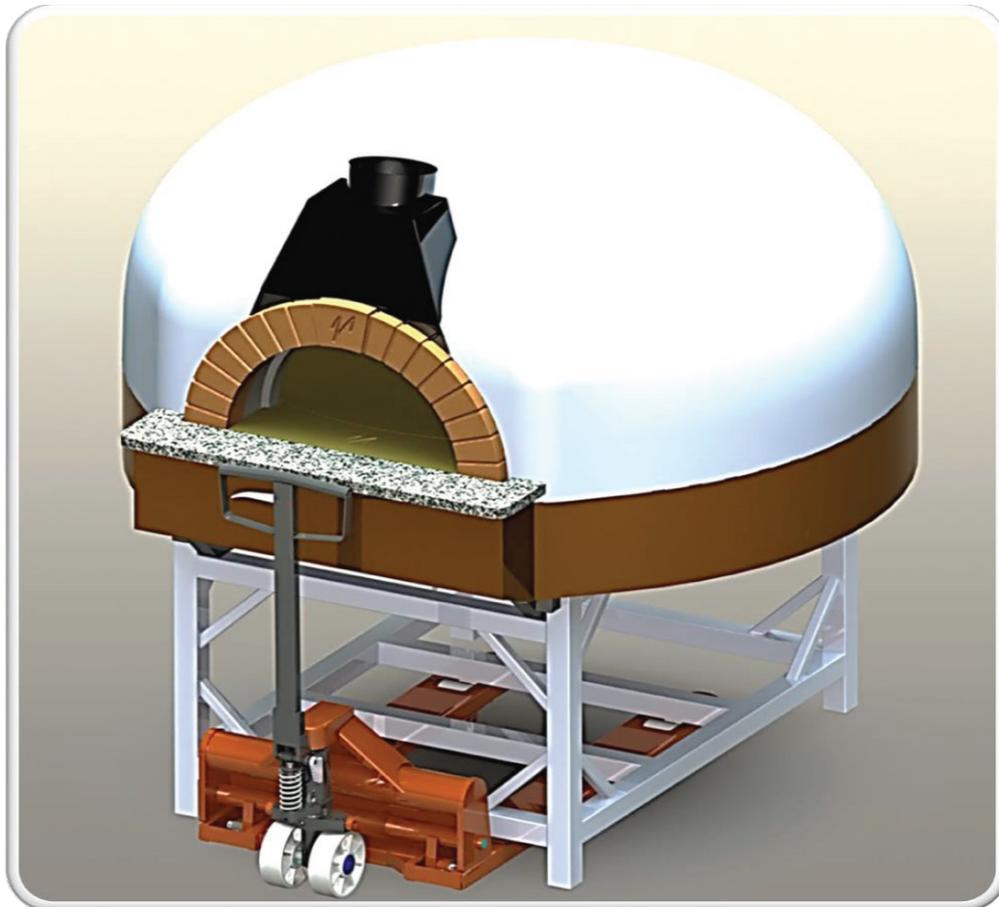
PLACE THE OVEN ON ITS METAL BASE AS SHOWN IN THE PHOTO.

THE OVEN MUST BE INSTALLED ON A FLAT, NONYELDING FLOOR WITH ADEQUATE LOAD CAPACITY.

IF THE EXISTING CONSTRUCTION DOES NOT MEET THIS REQUIREMENT, APPROPRIATE MEASURES MUST BE TAKEN TO MAKE IT STRUCTURALLY SUITABLE.

### POSITIONING THROUGH TRANS PALLETS

AFTER POSITIONING THE OVEN ON ITS METAL BASE, IT IS STILL POSSIBLE TO MOVE IT TO A FLAT, NONYELDING FLOOR WITH ADEQUATE LOAD CAPACITY, USING A TRANS PALLET POSITIONED UNDER THE BASE CROSSPIECES AS INDICATED IN THE IMAGE BELOW.



**EXAMPLE OVE IGLOO/VERACE**



**EXAMPLE OVEN OT**



## **WARNINGS FOR SUBSEQUENT MOVEMENT**

IN THE EVENT OF SUBSEQUENTLY MOVING THE OVEN FROM THE EXACT POINT WHERE IT HAS BEEN INSTALLED, REMEMBER TO DO THIS WITH EXTREME CARE, TRYING TO AVOID BRUSH AND VIOLENT SHOCKS WHICH COULD CREATE SMALL MOVEMENTS BOTH ON THE COOKING SURFACE AND THE Vaults.

THE VESUVIO PROFESSIONAL OVENS HAVE BEEN DESIGNED FOR COOKING PIZZA, BREAD, DESSERTS AND ROASTS, THEREFORE REFRATTARI VALORIANI S.R.L. DECLINES ANY RESPONSIBILITY FOR USES AND METHODS OF USE DIFFERENT FROM THOSE INDICATED ABOVE.

It is acknowledged that any masonry work, building work in general, will be carried out at the customer's expense and responsibility, under his full and exclusive responsibility from an administrative, civil and criminal point of view.

The customer undertakes and guarantees from now on to take over Refrattari Valoriani srl unharmed from any and all negative consequences that may arise from any administrative, building, urban planning and criminal violations, guaranteeing to cover all possible expenses, fines, sanctions incurred as a result of violations committed by the same customer.