

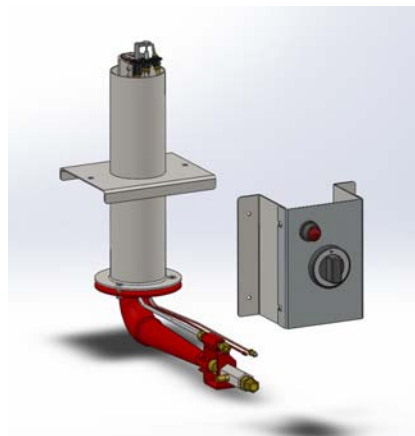


CONVERSION GAS BURNER for refractory ovens

OPERATION AND INSTALLATION MANUAL

MANUAL SERIES: M-0 / M-1 / M-2

**IMPORTANT SAFETY INFORMATION.
READ ALL INSTRUCTIONS BEFORE USING.**



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Symbols Used in the Manual



Warning

This is the safety alert symbol. This symbol alerts you to potential hazards that can kill or hurt you and others.



Danger

Indicates the risk situations for the burner and/or the product while operating.



Note well

Indicates information of interest in the manual and for the proper operation of the burner



Qualified technician

Indicates the procedures for installation, maintenance or adjustments that are strictly to personnel of the manufacturer, the Technical Service Center or qualified technicians.

For future reference write the model and serial numbers here :

Model #: M—_____ **Serial # :** _____

They are on the label affixed to the burner



File # MH60821
ANSI Z21.17/CSA 2.7
Conversion Burner



WARNING! *If the information in these instructions is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death*

- *Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.*
- *Installation and service must be performed by a qualified installer, service agency or the gas supplier.*

WHAT TO DO IF YOU SMELL GAS:

- *Do not try to light a match, or cigarette, or turn on any gas appliance.*
- *Do not touch any electrical switch; do not use any phone in your building.*
- *Clear the room, building or area of all occupants.*
- *Immediately call a gas supplier from a neighbor's phone. Follow the gas supplier's instructions.*
- *If you cannot reach your gas supplier, call the fire department.*



AVERTISSEMENT! *Si les renseignements dans ce manuel ne sont pas exactement observés, un incendie ou une explosion peut survenir, causant des*

- *Ne pas entreposer ni utiliser de l'essence ou d'autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil électroménager.*
- *L'installation et l'entretien doivent être effectués par un installateur qualifié, une agence de service ou le fournisseur de gaz.*

QUE FAIRE DANS LE CAS D'UNE ODEUR DE GAZ :

- *Ne pas tenter d'allumer un appareil.*
- *Ne pas toucher à un commutateur électrique.*
- *Ne pas utiliser le téléphone se trouvant sur les lieux.*
- *Appeler immédiatement le fournisseur de gaz à partir du téléphone d'un voisin. Suivre ses instructions.*
- *À défaut de joindre votre fournisseur de gaz, appeler les pompiers.*

Read this before you begin installation:



- The installation must conform with local codes or, in the absence of local codes, with the Standard for the Installation of Domestic Gas Conversion Burners, ANSI Z21.8, and the National Fuel Gas Code, ANSI /223.1, or the CAN/M-13149, Installation Codes.
- The appropriate burner size should be selected according to the burner sizing chart.
- Do not allow unauthorized personnel to work on the burner.
- The burner must only be incorporated into an oven of a domed structure constructed of refractory clay or firebrick as a heating appliance for the oven.
- The burner must be protected from air movement of more than 3 mph.
- In order to avoid variances in pressure, the burner must draw air from the same source as the oven chamber.
- The burner may not be started or operated unless fully and correctly installed.
- The appliance must be installed in a well ventilated place. For proper combustion a minimum area of 4 square feet is required in area below burner.
- If flammable panels used for lining, use insulating material and strictly respect the ventilation in the upper surfaces. Parts sealed by the manufacturer or its agent cannot be adjusted by the installer and the user
- Vamparossa reserves the right to update the production and manuals without having to upgrade the production and previous manuals. Customer service is available to provide upon request, information about updates Vamparossa has made on burners.

Ensure the burner you select is the right size for your oven:

	24"	28"	32"	36"	40"	44"	48"	52"	56"	60"	64"	68"	72"
M-0													
M-1/E-1													
M-2/E-2													
E-3													

You'll receive these parts:

- Burner
- Control box
- Flange with sleeve
- Flexible gas line
- Gas valve
- Regulator Pietro Fiorentino F30051
- Adapter
- AA battery

You'll need these tools:

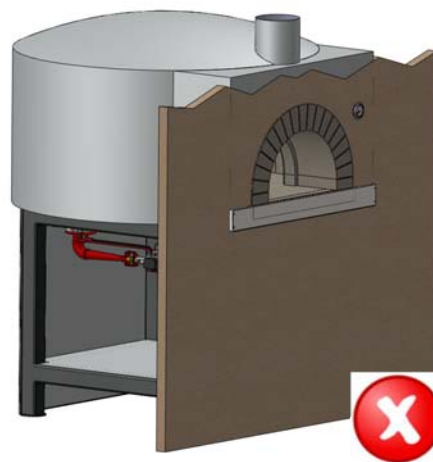
- Heavy duty drill
- Core bit for sleeve
- Drill bit for fixing screws
- Fixing screws (self-tapping or anchor bolts)
- Screwdriver and adjustable wrench
- PTFE tape
- Reciprocating saw

CAUTION:

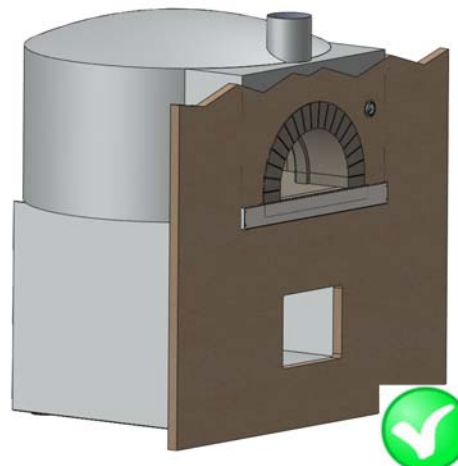
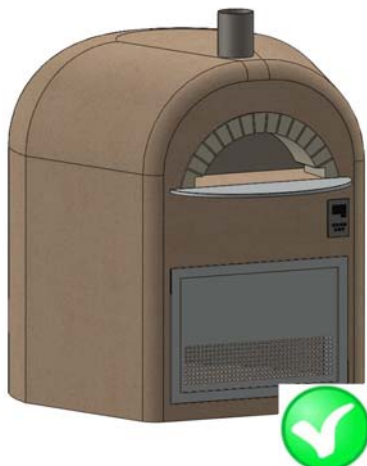
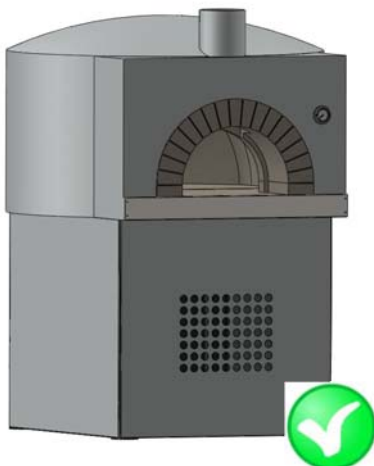


- Always ensure the burner is protected from wind speeds in excess of 3mph.
- The air intake for the burner must always be at the front of the oven assembly.
- The area of the air intake shall be not less than 384 square inches.

INCORRECT INSTALLATION



CORRECT INSTALLATION

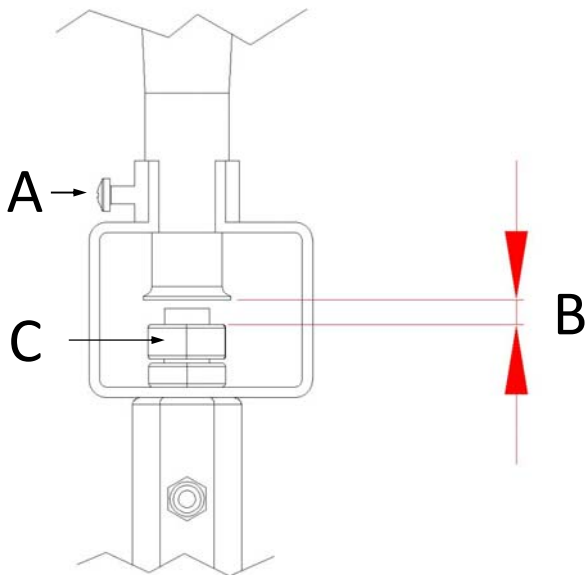


Technical Information

Natural Gas	Pilot nozzle	Pilot Air gap mm	Burner Nozzle mm	Burner Air gap mm	Inlet pressure WC/Mbar	Manifold pressure WC/Mbar	BTU Max	Consumption Max/Min
M-0	0.4	0.5	2.6	8	4.5/ 11.20	4/10	32,439	0,93-044 m3/h
M-1	0.4	0.5	3.4	7	5.4/13.45	4/10	52,445	1,62-0,6 m3/h
M-2	0.4	0.5	2.6	6	5.7/14.20	4/10	64,601	1,85-0,85 m3/h
LPG	Pilot nozzle	Pilot Air gap mm	Burner Nozzle mm	Burner Air gap mm	Inlet pressure WC/Mbar	Manifold pressure WC/Mbar	BTU Max	Consumption Max/Min
M-0	0.21	0.5	1.7	6	11/27.40	10.7/26.65	32,125	1.65/1.32 Kg/h
M-1	0.21	0.5	2.2	6	11/27.40	10.5/26.15	54,626	2.8/1.42 Kg/h
M-2	0.21	0.5	1.7	6	11/27.40	10.5/26.15	84,911	4.31/2.07 Kg/h

Adjust air intake

To adjust air intake loosen screw A and increase or decrease gap B.

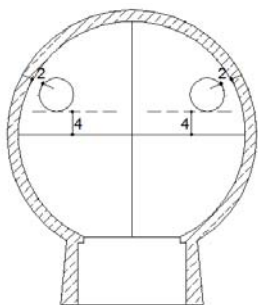


Conversion to alternative gas type

To be carried out by a qualified technician

- Loosen the screw A and slide the bushing
- Slide the brass bushing.
- Unscrew and replace the nozzle C for the new type of gas.
- Remove pilot nozzle and replace for the new type of gas.
- Reassemble pilot
- **Affix an indelible adhesive data plate with the new configuration.**
- Restore the seals of paint on the set.
- Carry out the appropriate gas leakproof tests.

Installation Instructions



Step 1 Using a core bit, create the hole for the sleeve from oven base to floor of oven, either at A ("10 o'clock") or B ("2 o'clock") locations. The edge of hole should be 2" from the side wall, and approximately 4" from the widest diameter ("equator").

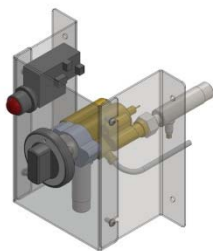
Tip: If a suitable core bit is not available, a small bore drill can be used to create a series of holes around the perimeter of the hole.



Step 2 Align the flange with the hole A or B on the underside of the oven and attach using self-tapping screws that have been provided.

Step 3 Slide burner into flange and swivel it so the tubes are oriented towards the front of the oven base.

Step 4 Adjust burner so the sleeve protrudes 1/2" above the floor. Tighten sleeve clamp



Step 5 Mount the control box so that the tip of the burner inside the oven is visible when operating the control. You have different choices for mounting the controller. For example, either:

- build it into the base so that the face of the control box is flush with the base, or
- attach brackets to the underside of the oven (in wood storage area) and attach controller to brackets

Step 6 ONLY FOR M-2 BURNERS

See diagram page 12

Mark a point 8" above the deck, diagonally opposite the burner.

Using a masonry bit drill a 1/4" hole through the oven wall. Insert the probe until the tip protrudes 1/2" into the oven.

Step 7 Attach hoses, copper lines and thermocouple wire.

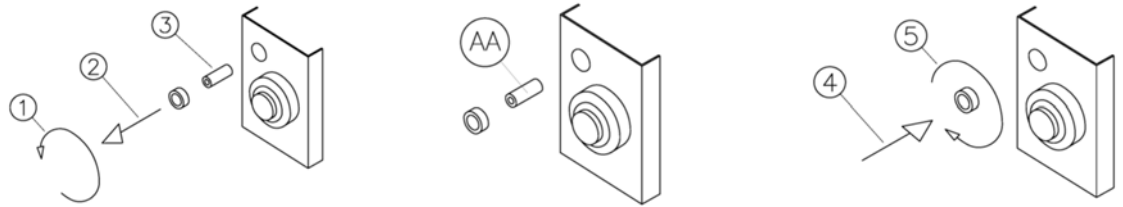


Warning! *Do not over-tighten thermocouple. Doing so may damage the connection and make it inoperable.*

Step 8 Attach main gas line with inline regulator. Read instructions that accompany the regulator to ensure proper installation.

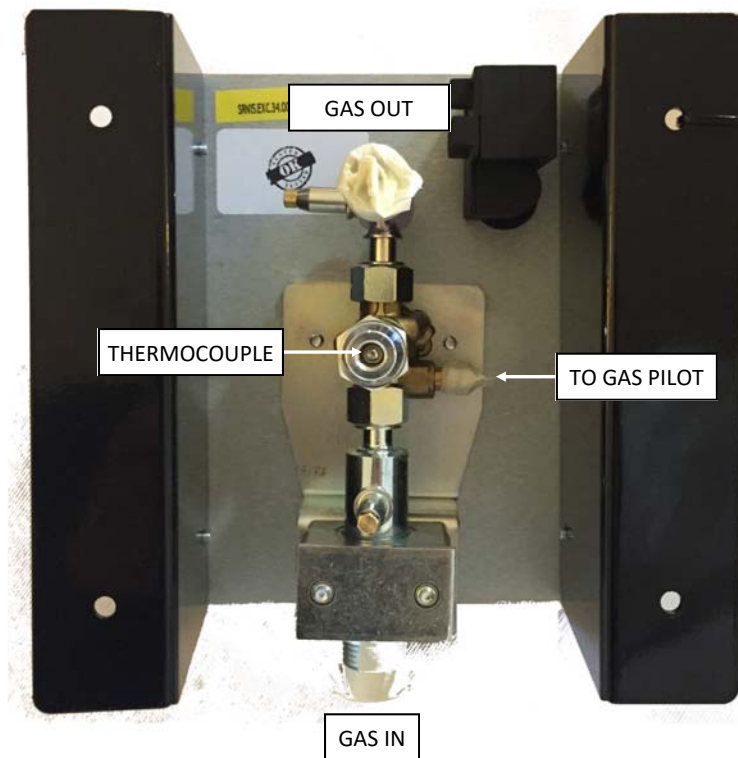
Step 9

To install or replace AA battery in controller remove red button by unscrewing securing nut. Insert positive + end first and replace securing nut.

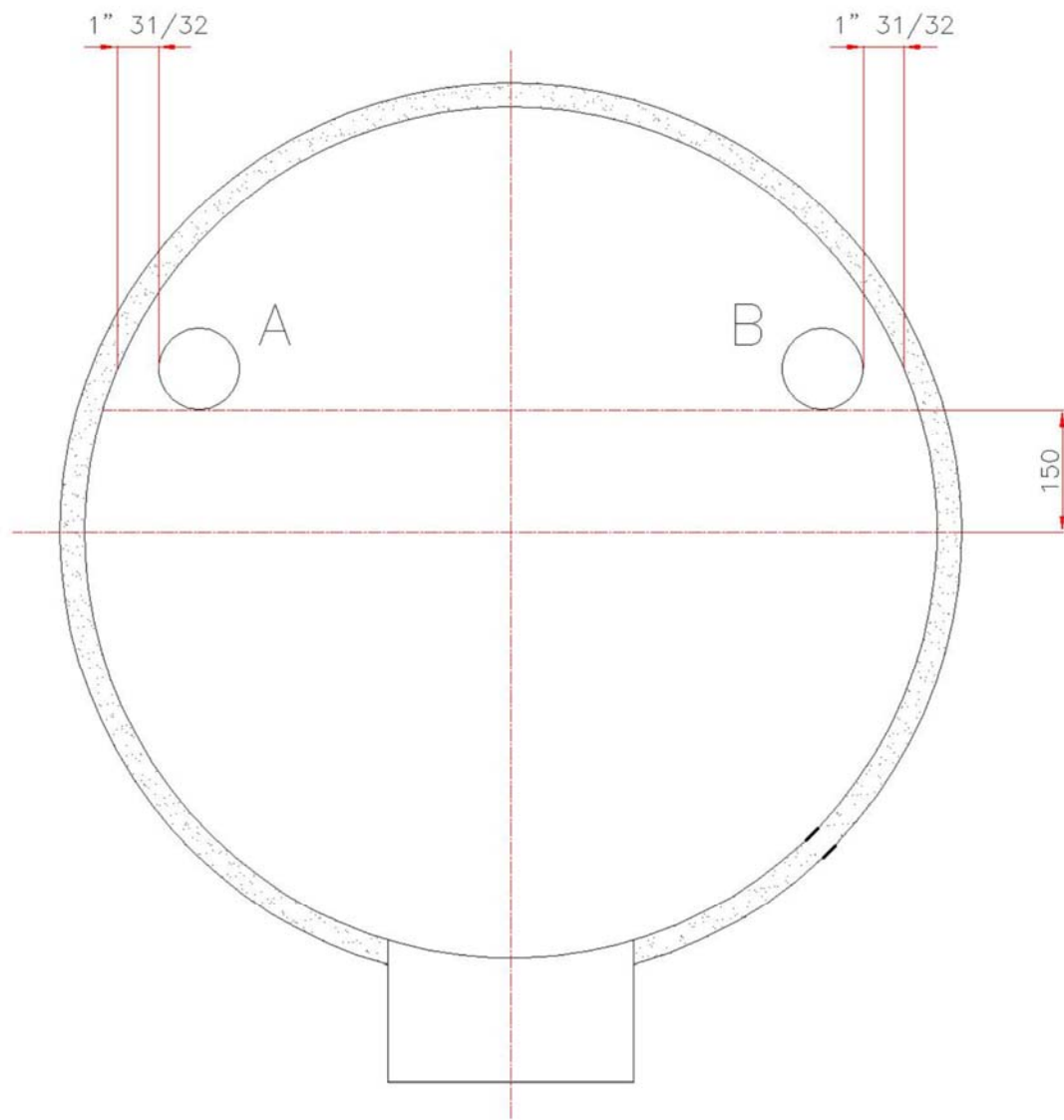


**CAUTION: DO NOT TOUCH ELECTRONIC STARTER CONNECTIONS.
DANGER OF ELECTRIC SHOCK.**

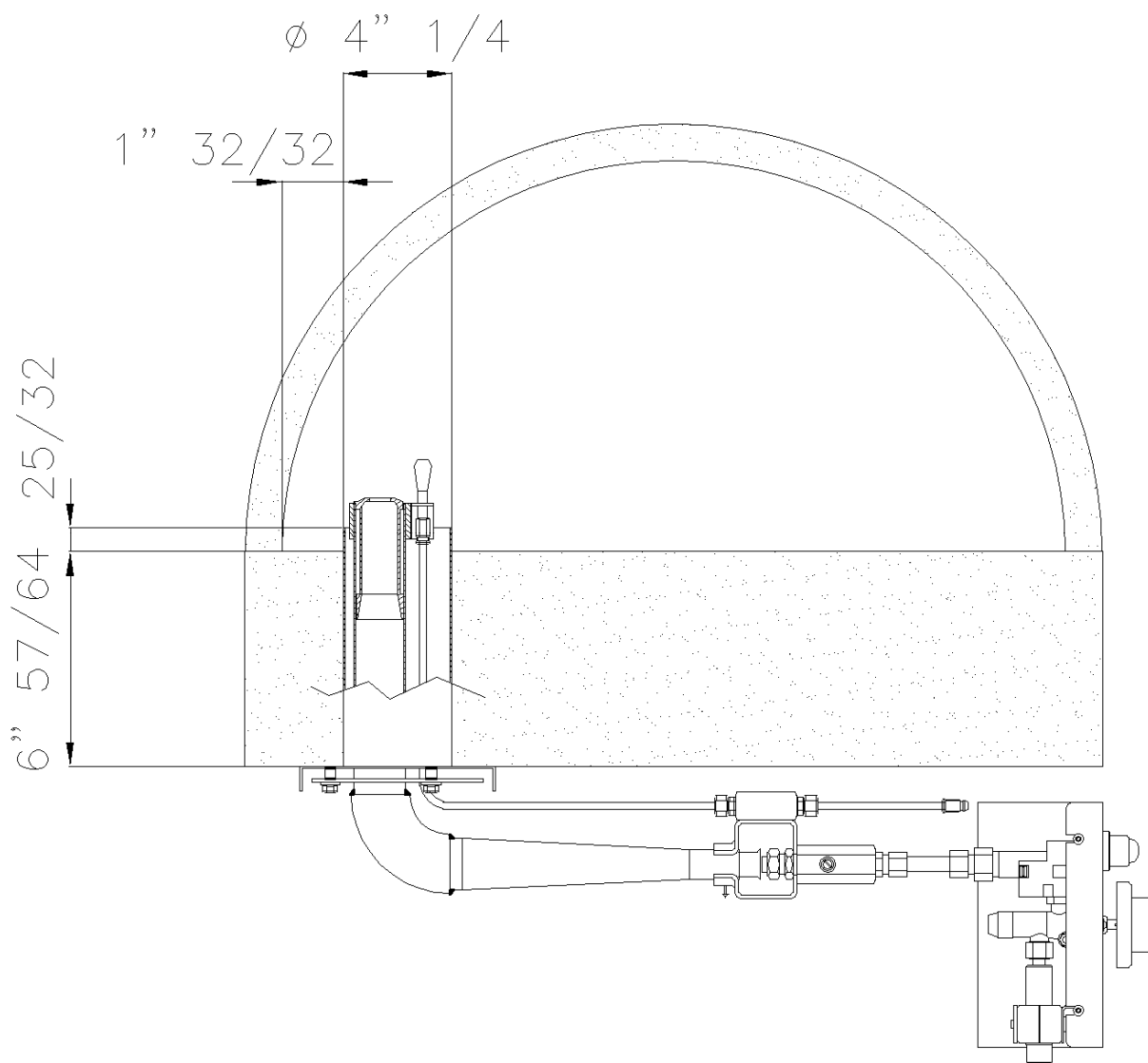
Connections:



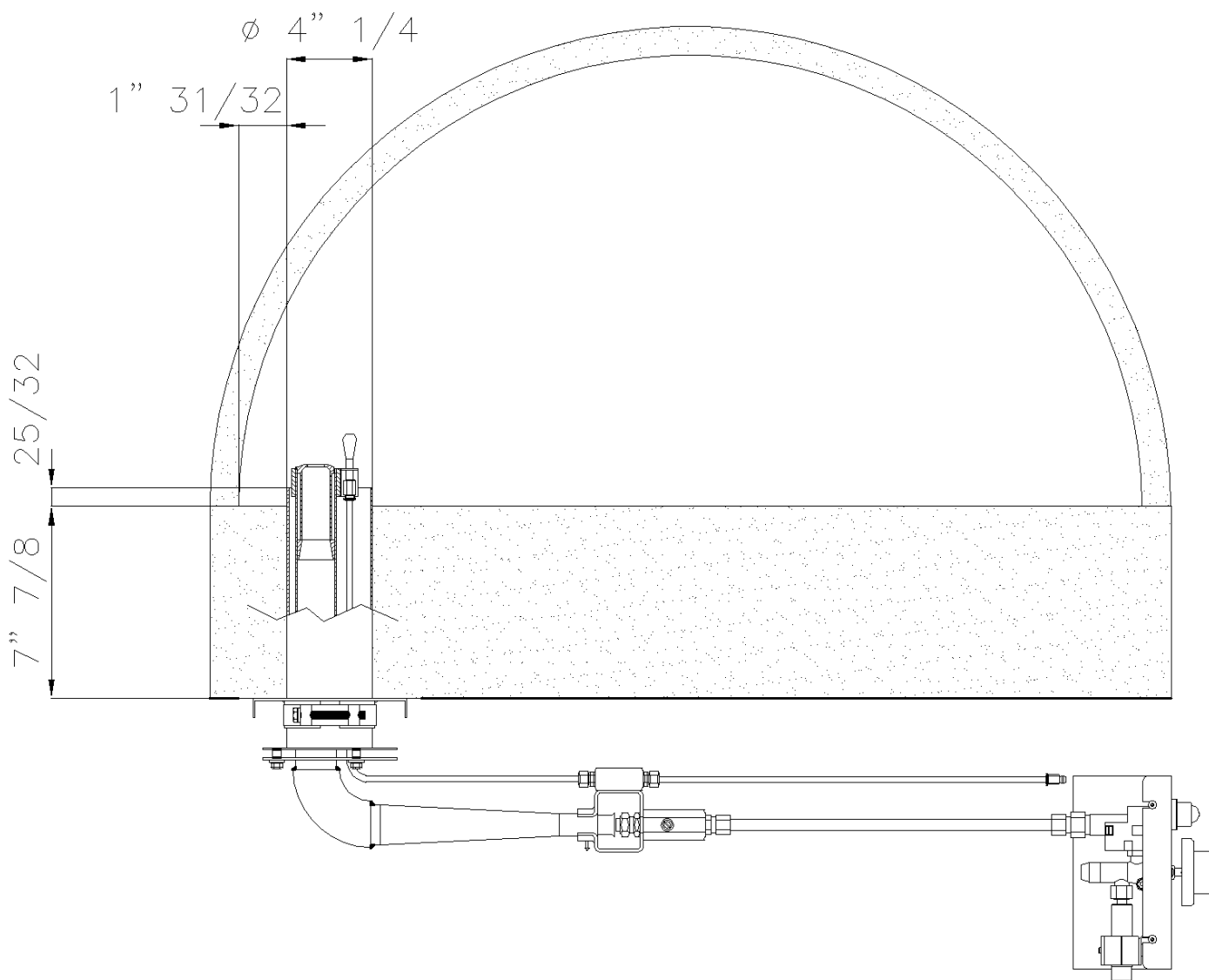
CAUTION: BEFORE FIRST IGNITION ENSURE ALL CONNECTIONS ARE CORRECT, IN PARTICULAR GAS IN AND GAS OUT.



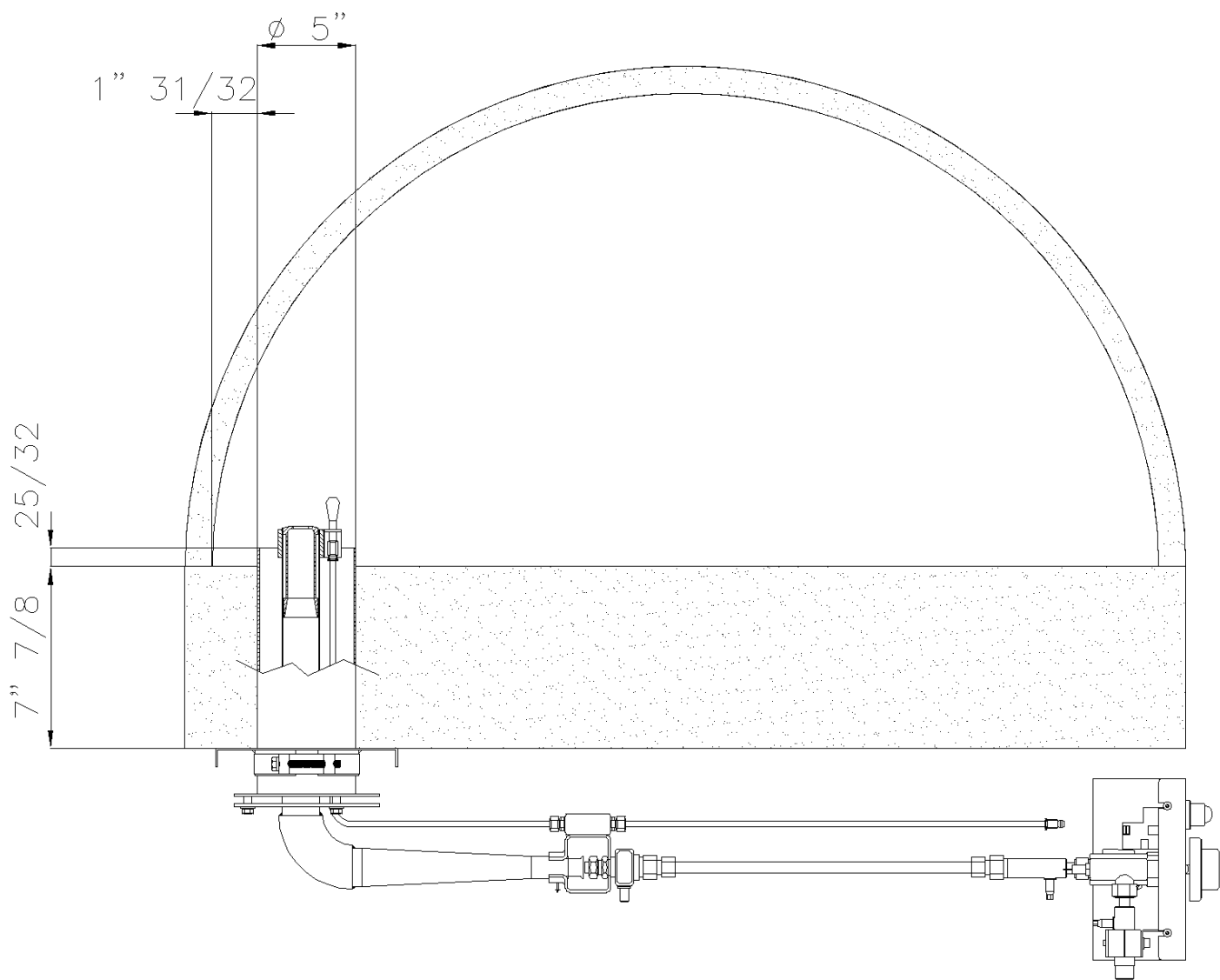
Burner location



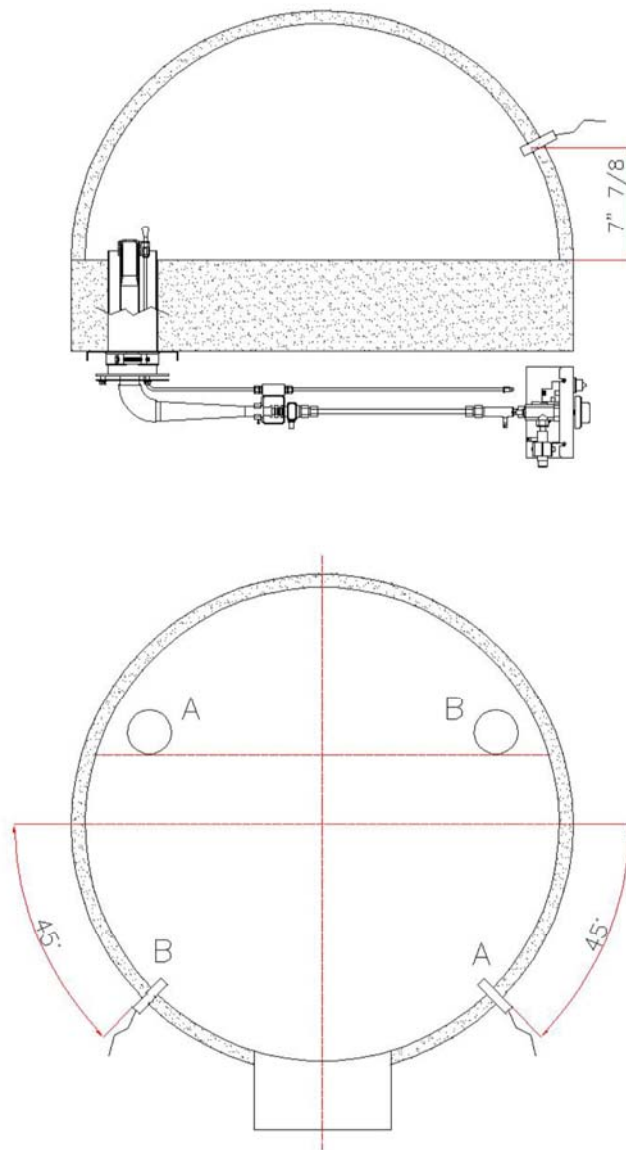
Vamparossa M-0



Vamparossa M-1



Vamparossa M-2



Vamparossa M-2 placement of the probe

Operating Instructions

Before ignition

- Before starting the burner make sure that nothing blocks the air flow to the burner and the burner's entry is not in any way blocked.
- The burner may only be used with the gas specified on the name-plate unless the user follows written instructions from Vamparossa or its Authorized Agent on how to convert the burner to alternate gas for which the unit has been tested.
- If necessary check inlet and manifold gas pressure using a pressure gauge . See Technical Information table for correct setting.
- The oven door must not be closed while the burner is in operation
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during pressure testing of that system when the test pressure is greater than 0.5 psi .
- Check that all gas taps are open, bleed the gas pipe if necessary.



Gas off



Spark ignition





Maximum power



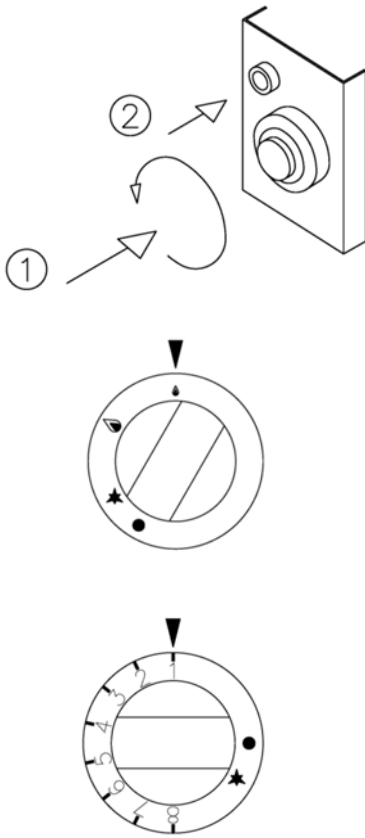
Minimum power



Identification plate

 GAS BURNER FOR PIZZA OVENS		S/N	
		Series	Model
C  US LISTED		ANSI-Z21.17° CSA 2.7°-2008	
Rated Power (Kw)		Type of Gas	
N. Phases		Air Adjustment	
Voltage (V)		Inlet Pressure (IWC)	
Frequency (Hz)		Manifold Pressure (IWC)	
Nominal Current (A)		Total Gas (BTU/Hr)	
Control Circuit (V)			
		Nominal	Reduced

To ignite

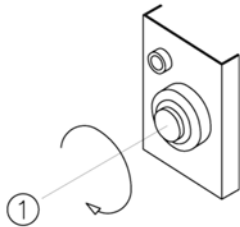


- Press the knob 1 and turn it anti-clockwise as shown in the figure. Simultaneously press the power button 2
- Keep the knob pressed 1 for about 10-15 sec in order to heat the thermocouple, then release the knob 1.
- Turn the knob counterclockwise to move the burner to maximum power
- Turn the knob counterclockwise to move the burner to lowest power
- Adjust the power of the burner to the minimum desired output.
- Adjust the burner power to Max output .

M-2 ONLY:

- Even if you turn the knob to the minimum (1) but the temperature inside the oven is lower than 120° C the flame will be at full intensity until reaching the minimum temperature thermostat.

Shutdown



- Press and turn the knob 1 clockwise to turn off the main burner and leave only the pilot light lit.
- Press and turn the knob 1 clockwise to turn off the pilot flame.

Troubleshooting

1. If the burner does not light:

- Check that the burner inlet is not blocked
- Check that the gas enters properly.
- Dirt (soot, flour, pasta, pizza, etc) could have dropped into the burner tip. To clean proceed as follows:
 - Close the gas tap.
 - From beneath the burner, loosen the bolts which attach the burner to burner base.
 - Drop the burner down (taking care not to bend or break power devices and flame detection) and pull it out through the hole.
 - Remove any dirt from burner (recommend blowing it with compressed air)
 - Reinstall the burner and secure it properly. If problems persist, contact the customer care center.

2. If the flame is too low:

- Verify that the burner is configured with the correct supply type.
- Verify nozzle and air gap settings.

3. If the flame is too yellow:

- Verify that the air gap B is correct depending on the type of burner configuration.
- Possibly increase slightly the air gap B until a flame is ideal when only the upper part of the flame is yellow

4. If the flame is too light:

- Verify that the air gap B is correct depending on the type of burner configuration.
- Possibly slightly decrease air gap B.

Removal and Disposal

- At the end of its working life it is necessary to uninstalled and disassemble the burner.
- ALL DISASSEMBLY MUST BE PERFORMED BY PERSONNEL WHAT FIELD SERVICE PERSONNEL AND IN COMPLIANCE WITH SAFETY STANDARDS.
- Therefore it is mandatory that during disassembly to wear personal protective equipment:
- After dismounting the burner should be broken into components and dsiposed of in a recycling facility.

Lighting

Lighting of the area must comply with the laws in force where it is installed . To ensure good visibility and to allow the clear reading of the control panels, a value of illumination of not less than 400 Lux is recommended.

Maintenance

- Contact a plumber or gas service company to perform maintenance and repairs.
- To ensure safe conditions ANY maintenance operation the equipment must be performed by QUALIFIED and AUTHORIZED personnel.
- Ensure the maintenance area is both CLEAN and dry.
- WEAR EYEGLASSES.
- The equipment must be clean to ensure a correct and lasting functionality. Periodically check the status of pipes and gas supply tubes. For cleaning of the system, execute and comply with the following operations and warnings:
 - make sure the gas valve upstream is closed and that all burners are off.
 - allow the equipment to cool.
 - blow out the burner venturi tube with compressed air or vacuum with a vacuum cleaner.
 - never wash the machine with direct water jets, high pressure.
- The equipment must be inspected at least once a year and for this reason we recommend that you subscribe to a service contract. It is necessary to check that the flame ports are always clean.
- All maintenance and repair must be carried out by authorized and qualified personnel.

Replacing the thermostat probe (ONLY M-2)

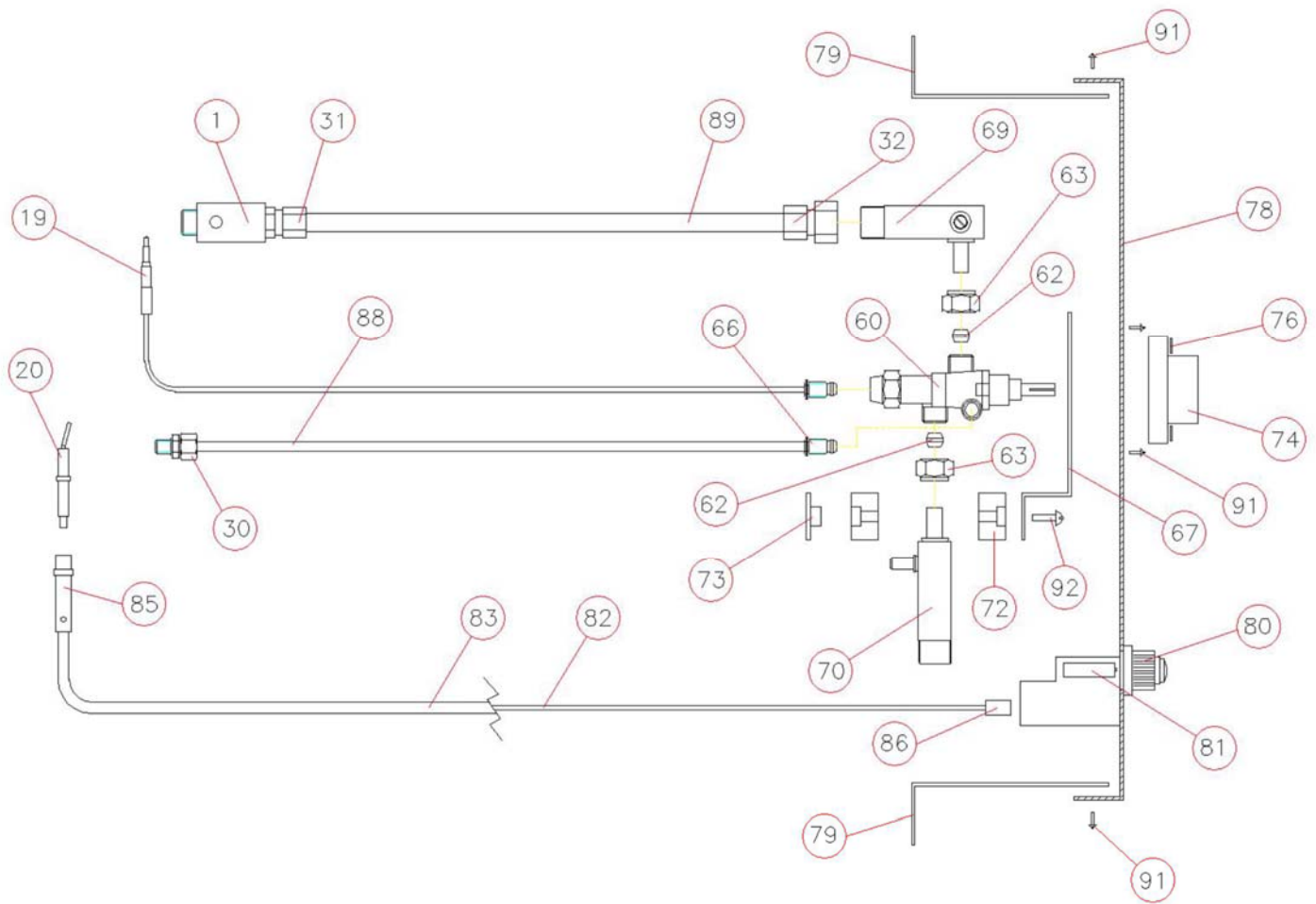
- Be especially careful when changing the probe, make sure the burner is switched off and the oven temperature does not exceed 104° F.
- Remove any insulation in the proximity of the probe.
- Remove the thermostat bulb in oven dome.
- Remove the bulb from the valve.
- Install the new bulb in the oven dome.
- Fit new bulb into the valve.
- Restore the insulation.

M-SERIES PARTS NUMBERS

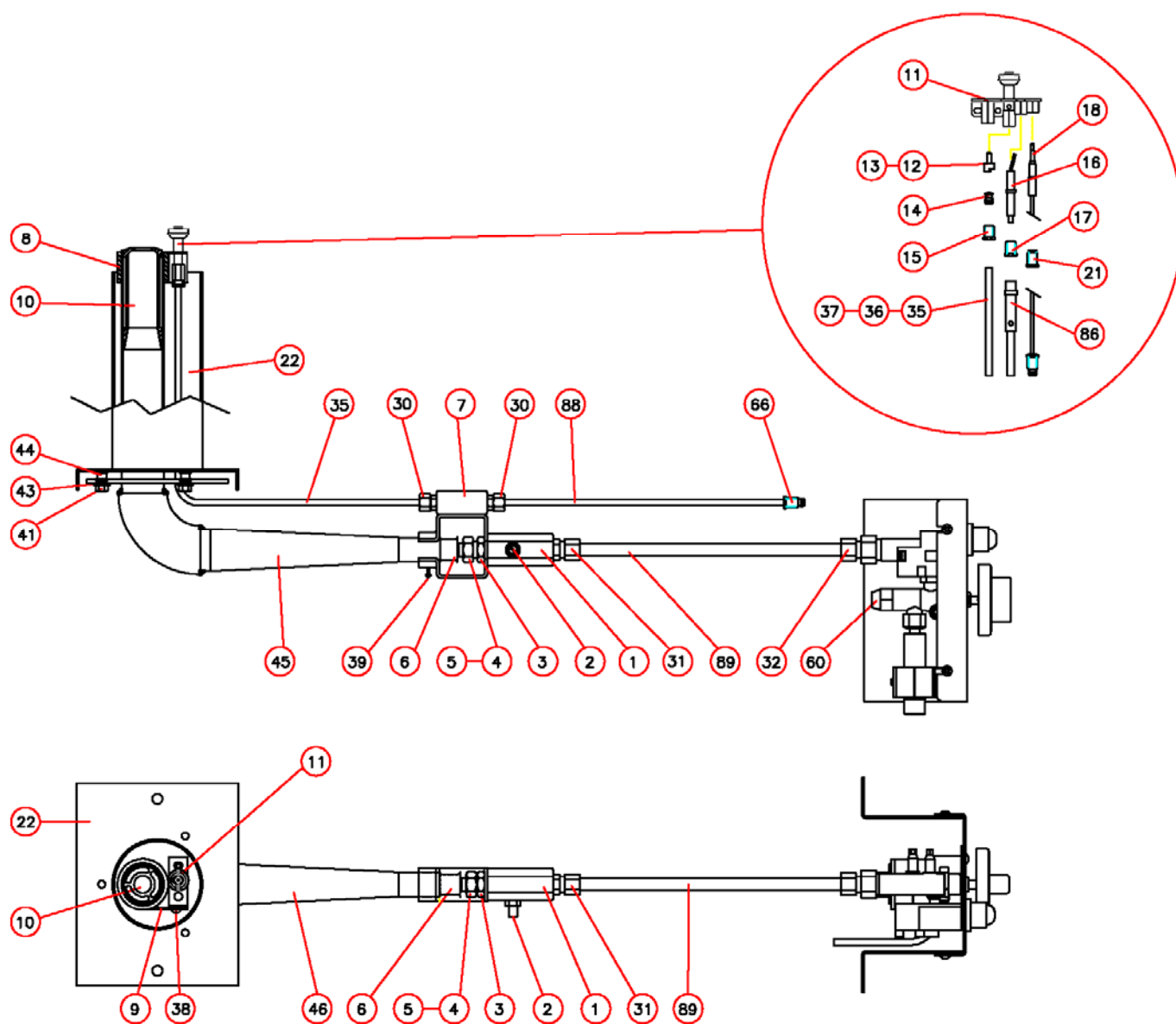
0	M0	M1	M2	60242700	TUBE VENTURI A 90
1	M0	M1		16A014	1/2 NPT GAS TRAIN FOR A BURNER
3	M0	M1		12E,001	HEX NUT 3/8 GAS
3			M2	12E,001	HEX NUT 3/8 GAS
4	M0	M1		16A020	GAS NOZZLE LPG DIAMETER 2,2MM
4			M2	16A020	GAS NOZZLE LPG DIAMETER 2,2MM
5	M0	M1		16A021	GAS NOZZLE NG DIAMETER 3,4MM
5			M2	16A021	GAS NOZZLE NG DIAMETER 3,4MM
6	M0	M1		16A010	BUSH DIAMETER 20MM
6			M2	16A010	BUSH DIAMETER 20MM
8	M0	M1	M2	14C012	RING SUPPORT GROUP PILOT TYPE G1.802.334
9	M0	M1		14L022	STEEL SUPPORT SERIES PILOT 190
10	M0	M1		14F001	SEPARATOR FLAME
10			M2	14F001	SEPARATOR FLAME
11	M0	M1	M2	S0502147	PILOT BURNER TARGET SIT 3 FLAMES
12	M0	M1	M2	G6.057. 002	NOZZLE 0.40 PILOT NG
13	M0	M1	M2	G6.057.036	NOZZLE 0.21 PILOT LPG
14	M0	M1	M2		PILOT CONE DIAM 6MM
15	M0	M1	M2		TUBE CONNECTOR DIAM 6MM
16	M0	M1	M2	3001003	SPARK PLUG ROUND DIAMETER 7X44
17	M0	M1	M2		CONNECTOR FOR SPARK PLUG
18	M0	M1	M2	3440039	THERMOCOUPLE M9X1 LENGHT 1500 MM
21	M0	M1	M2		CONNECTOR FOR THERMOCOUPLE
22	M0			14X011	FLANGE / PIPE DIAM.89X147
22	M0			14X005	FLANGE / PIPE DIAM.89X195
23		M1		14X006	FLANGE / PIPE DIAM.89X357
24			M2	14X007	FLANGE / PIPE DIAM.108X357
25		M1		14K002	FLANGE SQUEEZE TUBE DIAM.89
26			M2	14K003	FLANGE SQUEEZE TUBE DIAM.108
27			M2	16A015	RAMP FOR TWO BURNER GAS 1/2 NPT
28		M1		CLAMPR	COLLAR SQUEEZE TUBE TYPE STRONG RANGE 92-97 ALT.25
29			M2	CLAMPT	COLLAR SQUEEZE TUBE TYPE STRONG RANGE 104-112 ALT.25
30	M0	M1	M2	GIG601806	FITTING 1/8"M STRAIGHT X PIPE DIAMETER 6MM
35	M0			EBRI3	PIPE ALUMINIUM DIAMETER 6MM
36		M1		EBRI3	PIPE ALUMINIUM DIAMETER 6MM
37			M2	EBRI3	PIPE ALUMINIUM DIAMETER 6MM
38	M0	M1	M2	ZB738005006	SCREW M5X5 TSB
39	M0	M1		ZB768705010	SCREW M5X10 TB
39			M2	ZB768705010	SCREW M5X10 TB
41	M0	M1	M2	ZB59318806016	SCREW M6X16 TB

M-SERIES PARTS NUMBERS continued

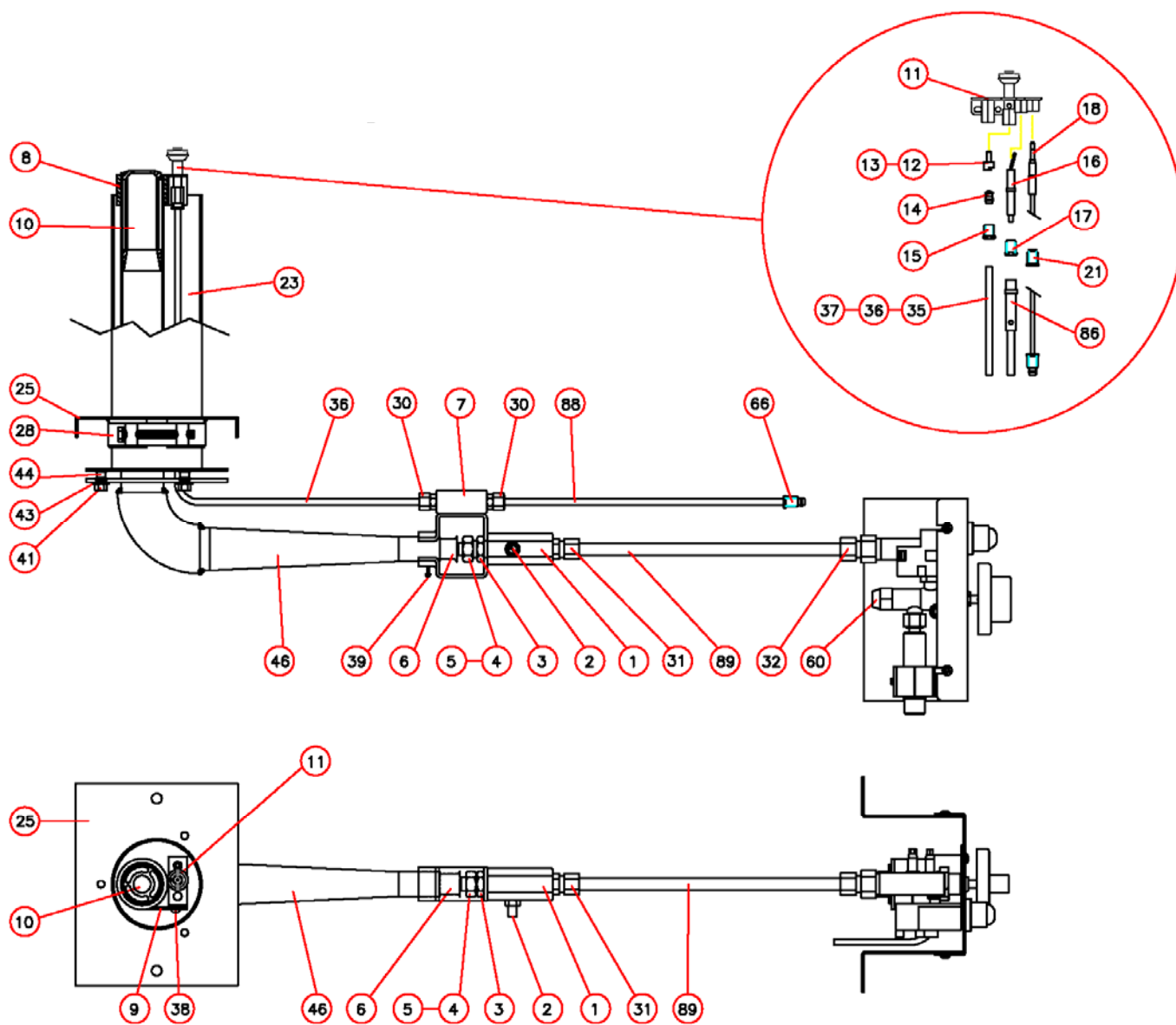
43	M0	M1	M2	1REFZ06180000	WASHER 6X20
44	M0	M1	M2	FARFTSC06	RIVET THREADED M6
46	M0	M1		34X001	BODY BURNER HOR. 1 VENTURI LUNG.400 MM
48			M2	34X002	BODY BURNER HOR. 2 VENTURI LUNG.400 MM
60	M0	M1		3348016	GAS VALVE MOD.21S
61			M2	3345006	GAS VALVE WITH THERMOSTAT MOD. 24ST
62	M0	M1		3348044	BICONE DIAMETER 10 MM
63	M0	M1		3348043	FITTING FOR TUBE DIAMETER 10 MM
64			M2	3020082	BICONE DIAMETER 12 MM
65			M2	3348032	FITTING FOR TUBE DIAMETER 12 MM
66	M0	M1	M2	3020084	FITTING AND BICONE DIAM.6 MM
67	M0	M1		14L009	BRACKET SUPPORT TAP GAS 21 S
68			M2	14L010	BRACKET SUPPORT TAP GAS 24 ST
69	M0	M1		16A017	GAS TRAIN 1/2 NPT X 10 MM 90
70	M0	M1		16A018	GAS TRAIN 1/2 NPT X 10 MM STRAIGHT
71			M2	16A019	GAS TRAIN 1/2 NPT X 12 MM STRAIGHT
69	M0	M1		16A011	GAS TRAIN 1/2 GAS X 10 MM 90
70	M0	M1		16A012	GAS TRAIN 1/2 GAS X 10 MM STRAIGHT
71			M2	16A013	GAS TRAIN 1/2 GAS X 12 MM STRAIGHT
72	M0	M1	M2	16A004	COLLAR SERIES STANDARD TYPE AC4-1 / 2
73	M0	M1	M2	16A005	PLATE WELDING TYPE P4
74	M0	M1		3241401	BLACK KNOB DIAMETER 70MM HOLE DIAM. 8MM
75			M2	3241400	BLACK KNOB DIAMETER 70MM HOLE 10MM
76	M0	M1		3241450	ADHESIVE DISC WITH SYMBOLS
77			M2	3241452	DISC STICKER WITH 8 POSITIONS
78	M0	M1	M2	P2368	SCREEN PRINTING PANEL
78	M0	M1	M2		
79	M0	M1	M2	14L001	LATERAL PANEL
80	M0	M1	M2	P003/A/1S/PIQ	IGNITER PUSH BUTTON P003/A/01
81	M0	M1	M2	SUPERMN1500B4	BATTERY TYPE 1.5V AA SIZE
82	M0	M1	M2	09CA091898	IGNITER CABLE UL
83	M0	M1	M2	SV.C2.5D8	SYNFLEX SHEATH GLASS SILICON 230 2.5KV
85	M0	M1	M2	RF-M4	TERMINALS RED
86	M0	M1	M2	RF-F308	FASTON RED
88	M0	M1	M2	EBRI3	FEEDING TUBE FOR PILOT DIAM.6
91	M0	M1	M2	ZB738005006	SCREW M5X5 TSB
92	M0	M1	M2	ZB59318806040	SCREW M6X40 TB
92	M0	M1	M2	ZB659206	WASHER DIAM.6



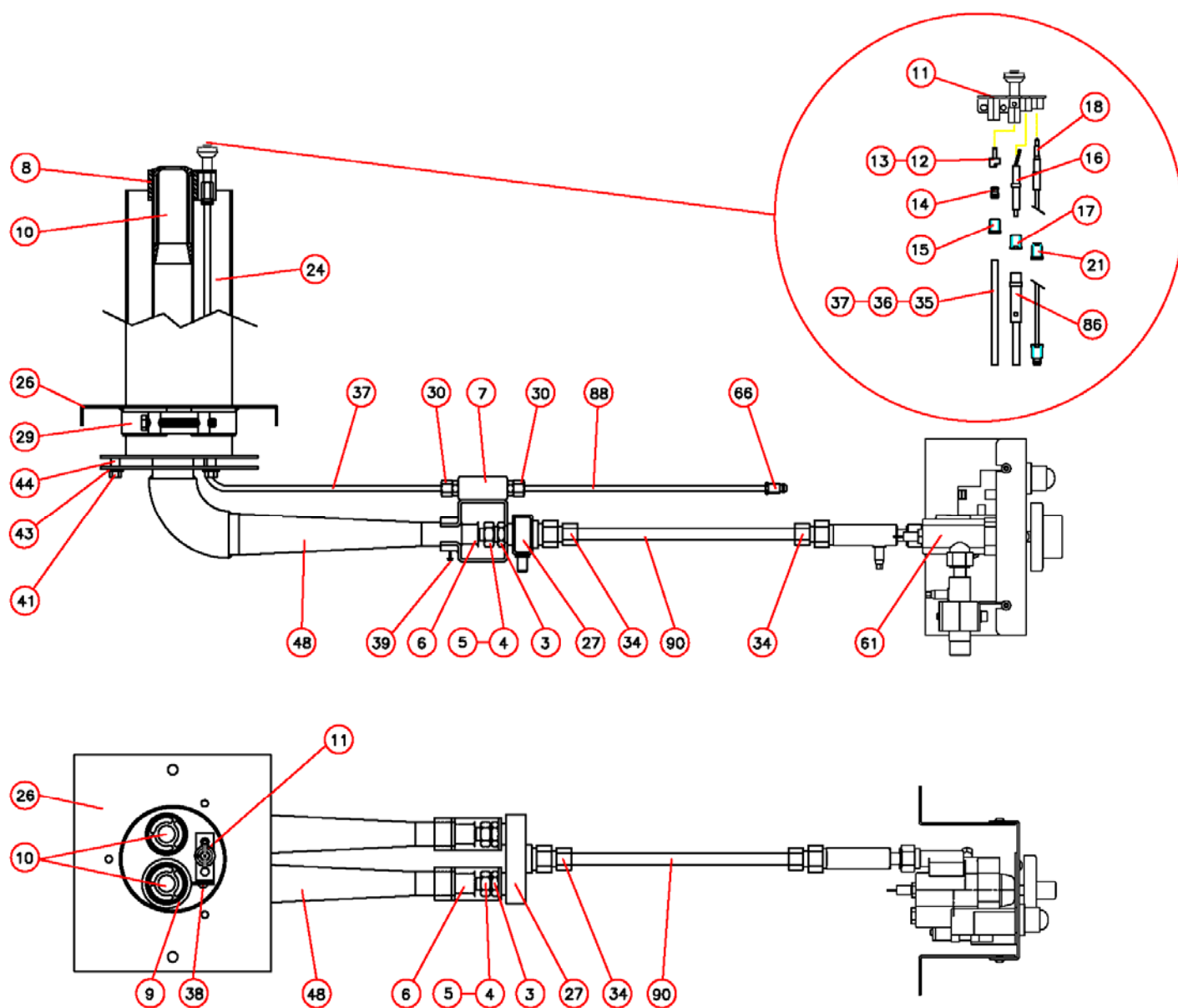
Vamparossa 21 S valve parts



Vamparossa M-0 parts



Vamparossa M-1 parts



Vamparossa M-2 parts

CERTIFICATE OF WARRANTY

1. Duration and subject of the warranty:

- a. Vamparossa guarantees its products for defects with expressed exclusion of any defect in assembling and maintenance of product and its correct operation.
- b. The warranty period is 12 months.

2. Terms and disqualification:

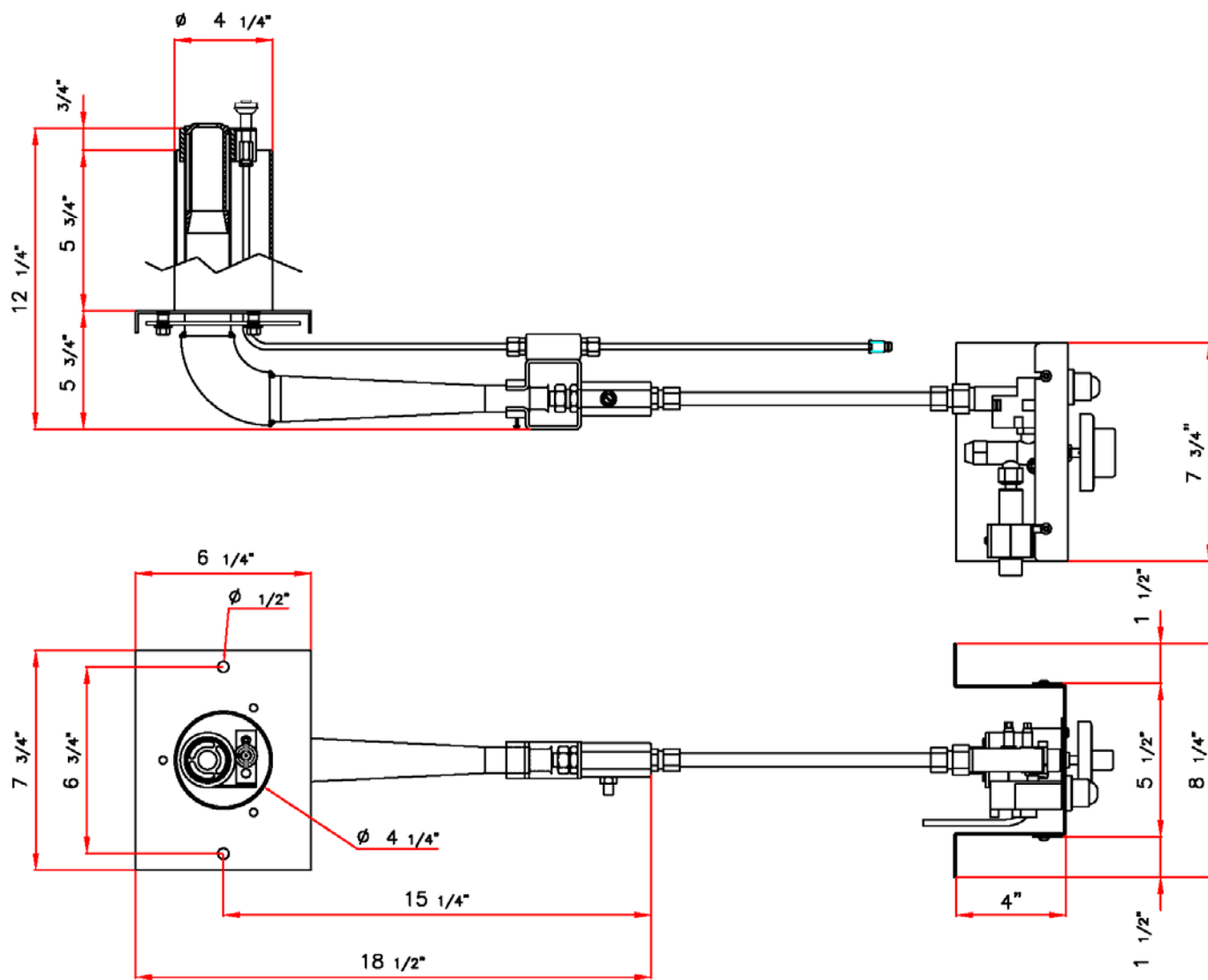
- a. The warranty begins on the date of first test of operation resulting in the minutes drawn up by the installer, and in any case not later than 60 days from the date of delivery to the buyer. The warranty is valid only if the burner is fully paid for.
- b. The minutes of the first test by a qualified person must be returned to Vamparossa within 8 days after the first test run. In case of loss or the minutes of the first test run, the serial number, place on plate, is decisive for the purposes of validity.
- c. The warranty lapses if buyer does not announce the defect within 8 days from discovery and preceding course of maximum period of duration of the warranty.

3. Exclusion and warranty conditions:

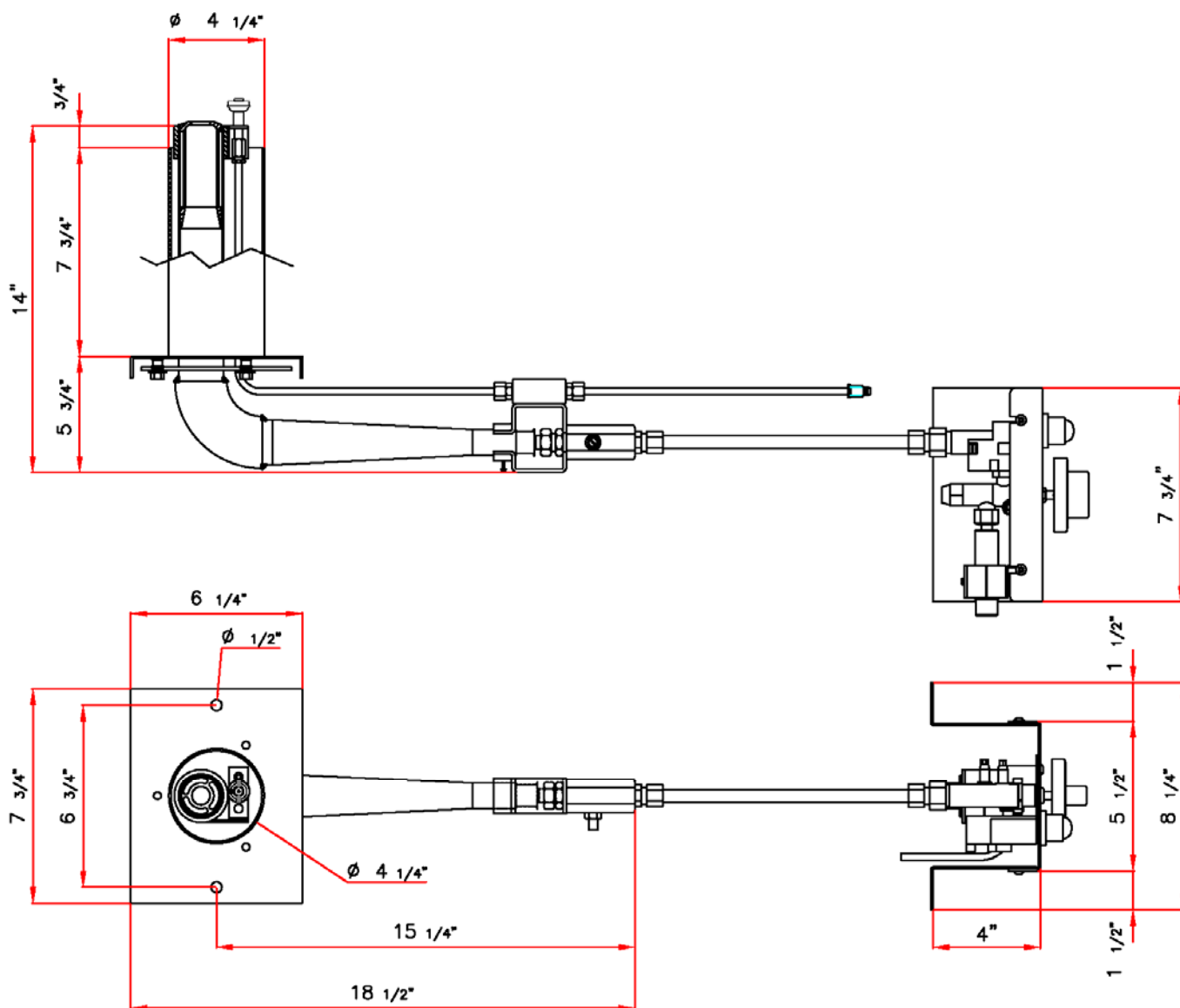
- a. No warranty is given due to damage caused by misuse, improper installation, or by improper commissioning by the buyer or by third parties, natural wear and tear, incorrect or negligent treatment, improper device for operation or as a result of continued use after the occurrence of disorders, from the incorrect choice of burner or by incorrect calibration, unsuitable fuel and chemical influences, electrochemical or, if not attributable to the seller, from non-observance of the instructions for installation, operation and maintenance as well as from modification or improper maintenance by the purchaser or third parties as well as from the effects caused by components external derivation.
- b. The seller expressly warns that it is not caused by any warranty for the parts subject to normal wear, such as the burner nozzles, devices emission reduction for burner, batteries, gaskets, the combustion chamber lining or pieces of detonators
- c. and control in contact with fire.
- d. The seller's warranty obligation shall not extend, in addition to damage caused by impurities in the air due to the high amount of dust or fumes, acids or installing inappropriate environments.
- e. No warranty will be performed if the purchaser company shall entrust the installation of products to non-qualified Vamparossa according to law.
- f. The equipment must also be installed in workmanlike manner in accordance with the laws in force in the field of certification, and exemptions provided for, and prepared periodic law controls, under penalty of forfeiture of the guarantee.
- g. Vamparossa assumes no liability for failure to report, by the purchaser, and the competent organs of installation area regarding pressure vessels.
- h. The warranty is valid on products sold in Italy by Uni Tech, Via Ferrari 27/71 Corlo di Formigine Modena. The obligation of Vamparossa shall not extends to products purchased through unconventional commercial channels such as the Internet.
- i. The warranty is valid in the territories of the Unites States, Canada and the Carribean.

4. Warranty performance:

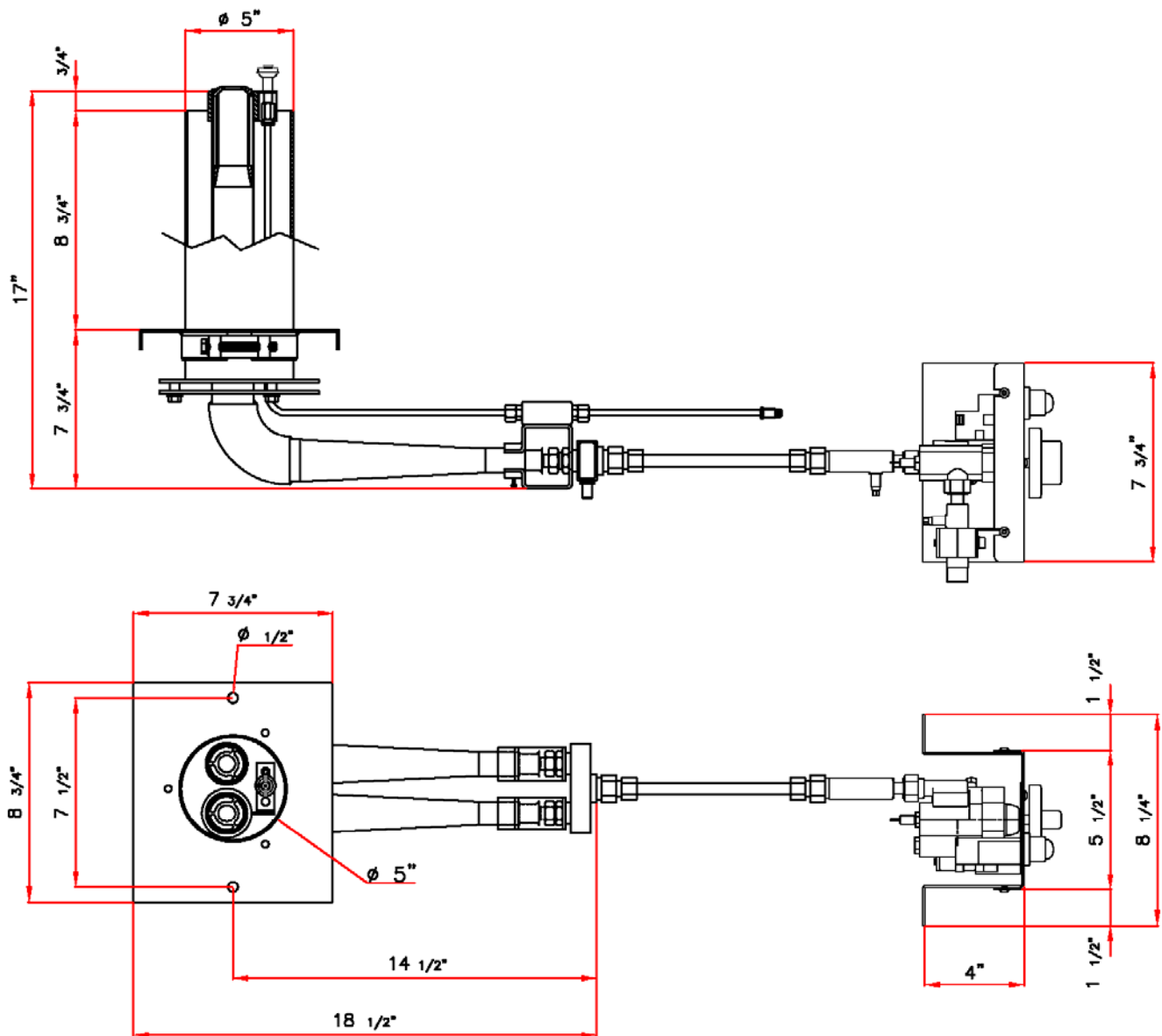
- a. The warranty allows the repair or replacement of defective parts at the discretion of Vamparossa. To this end the buyer undertakes to provide Vamparossa or its agents access to the system.
- b. The parts replaced under guarantee remain the property of Vamparossa which must be returned to Vamparossa.
- c. Any performance required by purchaser for inspection, modification and in any case not related to the warranty will be charged.
- d. The warranty does not extend to any reimbursement of expenses of disassembly, assembly or transport.
- e. The sale is exempt from the obligation of warranty in case of delay in payment or default by the buyer.
- f. The warranty excludes damage to property that result from product defects.



Vamparossa M-0 Short



Vamparossa M-0 Long



Vamparossa M-2

[illegible]



Wildwood Oven's & BBQ's
5020 Eagle Rock Blvd
Los Angeles, CA 90041
800.579.2797
wildwoodovens.com