

Vulcano 4TE Vulcano 7TE3 Vulcano 7TE5

Instruction Book




LACUNZA®

Lacunza congratulates you on your choice.
 Certified under ISO 9001, Lacunza guarantees the quality of its appliances and undertakes to meet the needs of its customers.

Confident of the know-how afforded by more than 50 years' experience, Lacunza uses advanced technologies in the design and manufacture of its entire range of appliances. This document will help you install and use your appliance in optimum conditions for your comfort and safety.

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1. PRESENTATION OF THE APPLIANCE

For optimum operation of the appliance, we advise you to read this manual carefully before switching on the appliance for the first time. In case of problems or concerns, we urge you to contact your dealer, who will cooperate with you.

In order to improve the product, the manufacturer reserves the right to make changes without notice by updating this document.

This appliance is designed to burn wood in absolutely safe conditions.

WARNING: Faulty installation may have serious consequences.

Installation and all necessary regular maintenance operations must be performed by an authorized installer in full accordance with the specifications set out in the legislation applicable in each country and this instruction book.

1.1. General characteristics

| | Unit | Vulcano 4TE | Vulcano 7TE3 | Vulcano 7TE5 |
|---|----------------|-------------|--------------|--------------|
| Nominal Heat Output (N.H.O.) to water | kW | 8 | 14 | 19 |
| Nominal Heat Output (N.H.O.) to atmosphere | kW | 3 | 3,5 | 12 |
| Efficiency at N.H.O. | % | 80 | 77 | 83 |
| CO emission at 13% O ₂ at N.H.O. | % | 0,19 | 0,17 | 0,4 |
| Gas mass flow at N.H.O. | g/s | 20,7 | 22 | 44 |
| Gas temperature downstream of flue socket at N.H.O. | °C | 250 | 255 | 155 |
| Optimum flue draught | Pa | 12 | 14 | 16 |
| Wood consumption (beech) at N.H.O. | Kg/h | 3,5 | 4,9 | 9 |
| Maximum admissible water service temperature | °C | 90 | 90 | 90 |
| Maximum operating pressure | bar | 2,1 | 2,1 | 2,1 |
| Back boiler capacity | L | 9 | 12 | 20 |
| Dimensions of the firebox | | | | |
| Width | mm | 236 | 285 | 288 |
| Depth | mm | 395 | 480 | 478 |
| Useful height | mm | 275 | 300 | 455 |
| Dimensions of the logs | cm | 30 | 30 | 30 |
| Volume heated (45w/m ³) at N.H.O. | m ³ | 244 | 388 | 689 |
| Log load frequency | h | 1 | 1 | 1 |
| Useful dimensions of the oven | | | | |
| Width | mm | - | 372 | 372 |
| Depth | mm | - | 400 | 400 |
| Useful height | mm | - | 430 | 430 |
| Capacity of the ashpit | L | 5,5 | 5,5 | 5 |
| Weight | kg | 178 | 308 | 408 |
| Flue socket diameter | mm | 150 | 150 | 150 |
| Energy efficiency class | | A+ | A | A+ |
| Energy efficiency index (EEI) | | 108 | 104 | 112 |

Note: The values indicated in the above table are based on tests performed in accordance with UNE-EN 12815, with logs with no more than 18% humidity and pressure conditions as indicated in each case.

Warning: this appliance is designed and prepared to work with the types of fuel, degree of humidity of the fuel, fuel loads, fuel load frequencies, flue draught and system of installation indicated in this Instruction Book. Failure to respect these conditions may lead to problems with the appliance (deterioration, shorter useful life, etc.) which are not covered by the Lacunza warranty.

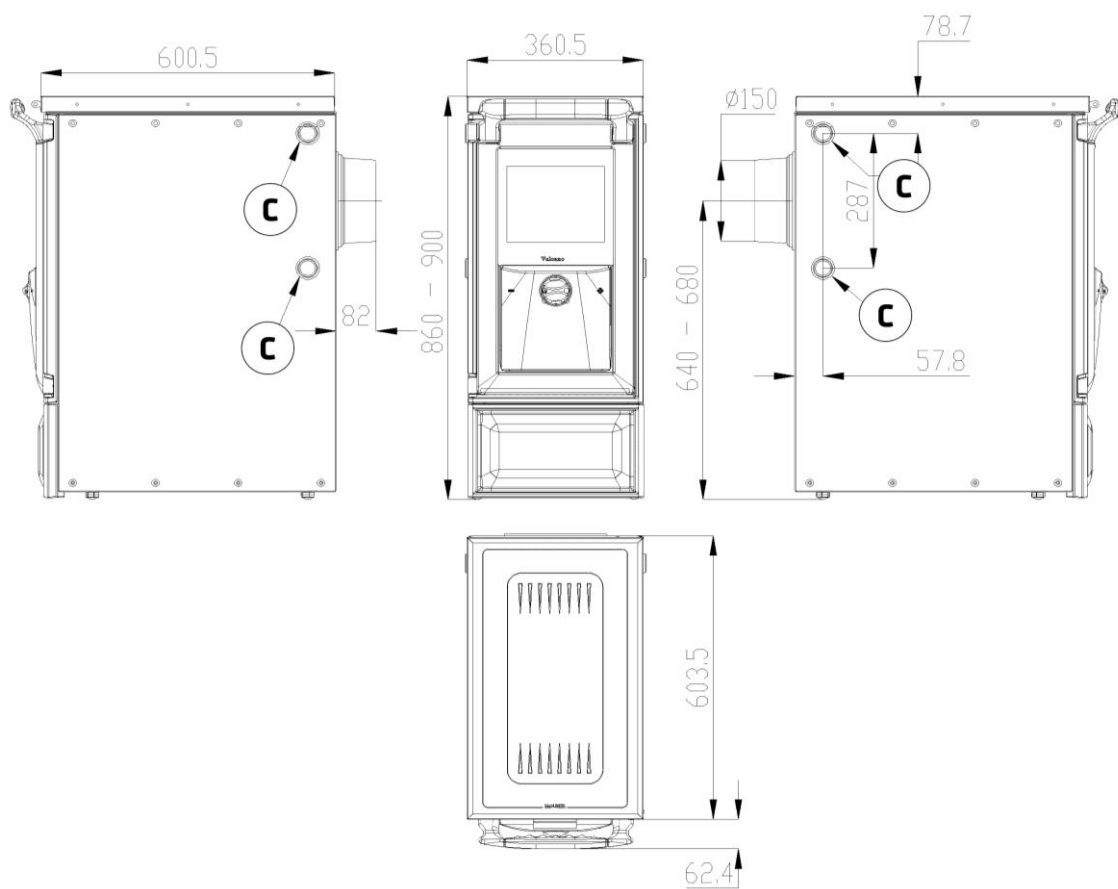


Figure No.1 - Dimensions of the Vulcano 4T E appliance in mm

C: connection of 1 inch

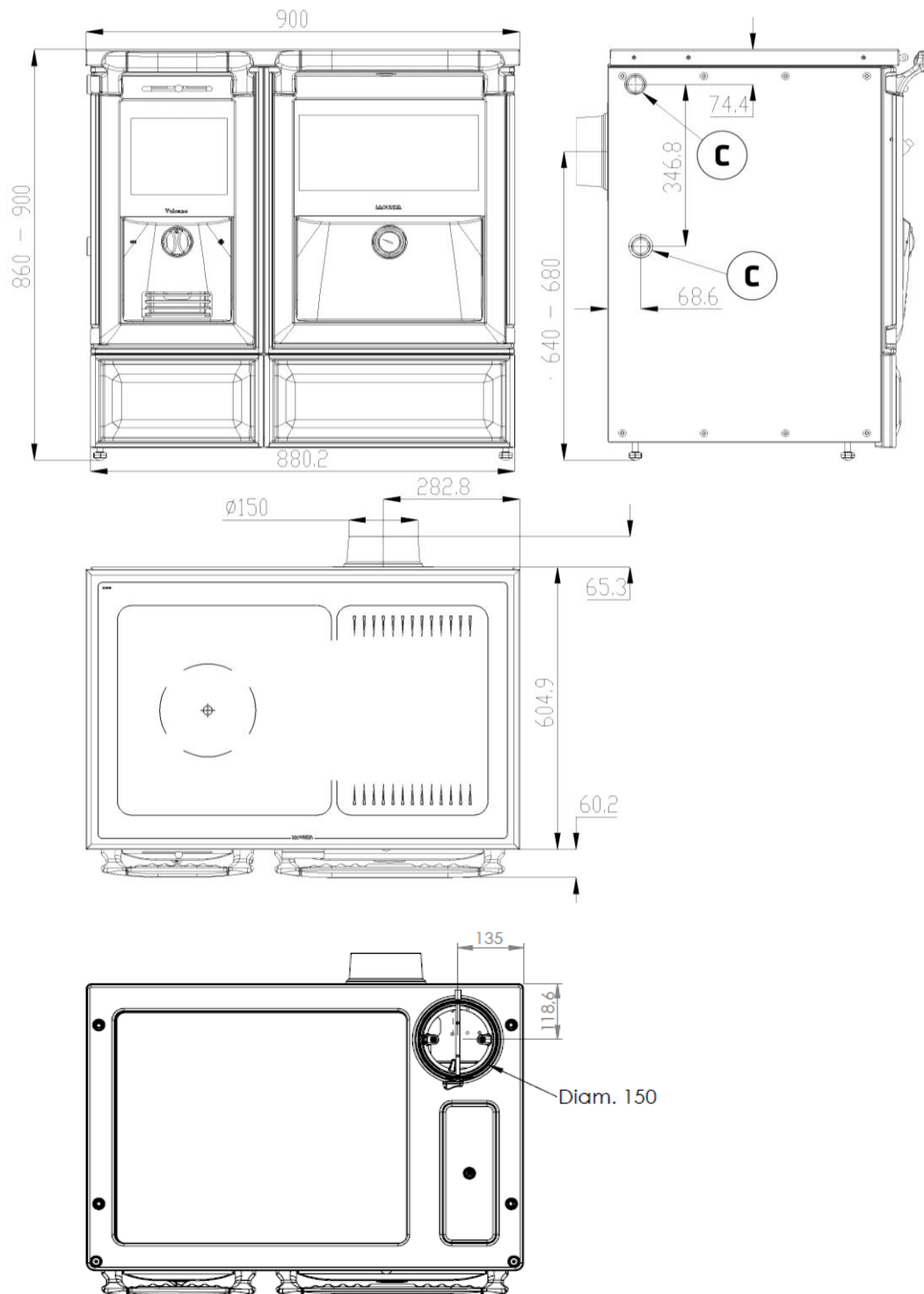


Figure No.2 - Dimensions of the Vulcano 7T E appliance in mm

C: connection of 1 inch

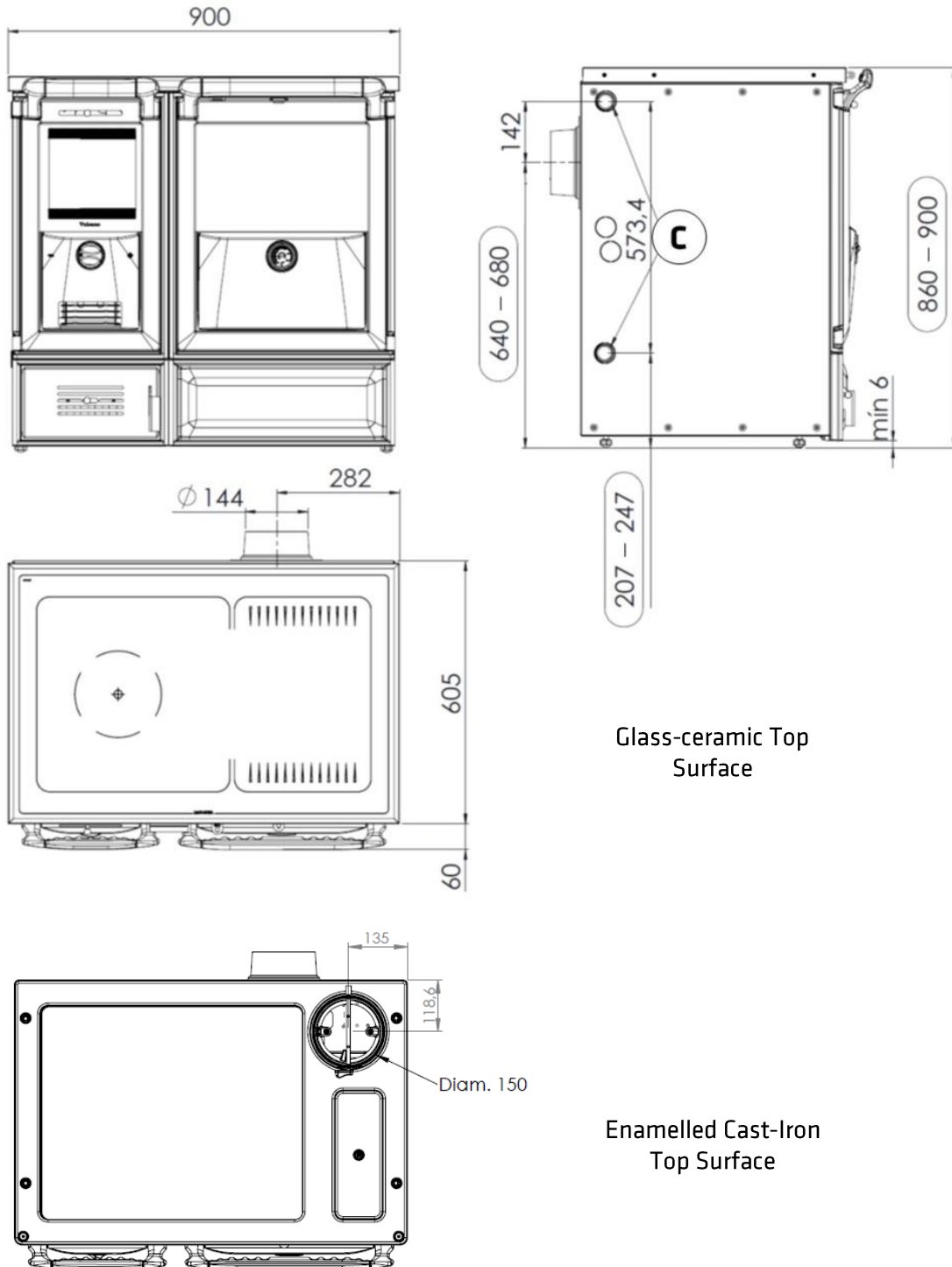


Figure No.3 - Dimensions of the Vulcano 8T E appliance in mm

C: connection of 1 inch

2. INSTRUCTIONS FOR THE INSTALLER

2.1. Warning to installers

All local and national regulations, including all those referring to national and European standards, must be observed when installing the appliance.

Installation of the appliance must be performed by an authorised installer.

An incorrectly installed appliance may lead to serious incidents (fires, creation of harmful gases, deterioration of nearby fixtures, etc.).

Lacunza's liability is limited to the supply of the material and does not include installation of the appliance.

2.2. Room for installation

2.2.1. Ventilation of the room

The appliance needs to consume oxygen (air) in order to work properly. Ensure a suitable air supply in the room in which the appliance is fitted. This quantity of oxygen is additional to the oxygen that we need in order to breathe (air renewal).

In order to ensure the high quality of the air you breathe and to avoid potential accidents resulting from high concentrations of the gases produced by combustion (mainly carbon dioxide and carbon monoxide), it is absolutely crucial to ensure the suitable renewal of the air in the room in which the appliance is fitted.

the room must always have at least two permanent grilles or openings to the exterior in order to renew the air (one for intake and the other for extraction).

For the installation of its appliances, Lacunza recommends an additional section for these openings. One of these two grilles must be situated high up in the room (at less than 30 cm from the ceiling)

and the other one low down (at less than 30 cm from the floor). Both grilles must open outdoors in order to renew the air in the room with fresh air.

The minimum section that each of these grilles must have depends on the nominal output of the appliance in accordance with the following table:

| Output of the appliance (kW) | Minimum additional section of each of the grilles (cm ²) |
|------------------------------|--|
| $P \leq 10\text{kW}$ | 70 |
| $10 < P \leq 15$ | 90 |
| $15 < P \leq 20$ | 120 |
| $20 < P \leq 25$ | 150 |
| $25 < P \leq 30$ | 180 |
| $30 < P \leq 35$ | 210 |
| $P > 35$ | 240 |

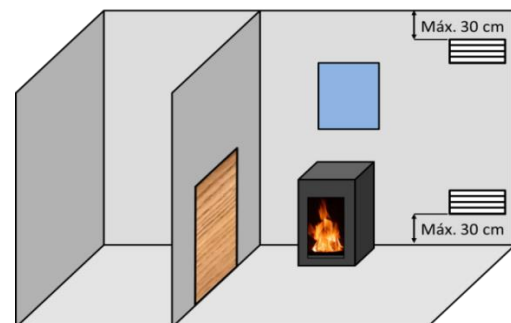


Figure No.4 - Guideline indications for ventilation grilles

The appliance must always be used with the door(s) closed.

In rooms equipped with Controlled Mechanical Ventilation, the system extracts and renews the ambient air; in such cases, the room is at slightly low pressure and it is necessary to install a non-closable outside-air inlet with a section of at least 90 cm².

2.2.2. Location of the appliance in the room

Choose a location in the room which favours good hot-air distribution by convection and radiation.

2.3. Installation of the appliance

2.3.1. Floor

Make sure that the base can withstand the total constructed weight of the appliance and its casing.

When the floor surface (base) is combustible, fit suitable insulation.

2.3.2. Safety distances

Be sure to respect the appliance installation distances from **combustible materials**. Looking at the appliance head-on:

| Vulcano 4T E Vulcano 7T E3 | Distance to combustible materials (mm) |
|-------------------------------|--|
| From the right-hand side | 200 |
| From the left-hand side | 200 |
| From the rear | 200 |
| From the front | 1000 |
| From the top surface | 750 |

| Vulcano 7T E5 | Distance to combustible materials (mm) |
|--------------------------|--|
| From the right-hand side | 100 |
| From the left-hand side | 100 |
| From the rear | 100 |
| From the front | 1000 |
| From the top surface | 750 |

Bear in mind that it may even be necessary to protect non-combustible material in order to prevent breakage, deformation, etc., as a result of overheating if the non-combustible

material is not designed to withstand high temperatures.

2.3.3. Checks before lighting for the first time

- Make sure that the glass/es is/are not broken or damaged.
- Make sure that the flueway is not obstructed with packing or loose parts.
- Make sure that the airtight joints on the flue circuit are in perfect condition.
- Make sure that the doors close properly.
- Make sure that all moving parts are fitted in place.

2.3.4. Height adjustment and levelling the appliance

The appliance must be perfectly level, horizontally and vertically, both at the front and on the sides (use a spirit level).

The appliance has adjustable legs with which to adjust its height.

The height should be adjusted before placing the stove in its final position. First remove the double sides (attached with 8 Allen screws). The legs are then accessible and can be adjusted using a 19mm spanner.

Warning: Be careful when moving or dragging the stove over the floor. It may scratch the floor if not moved carefully.

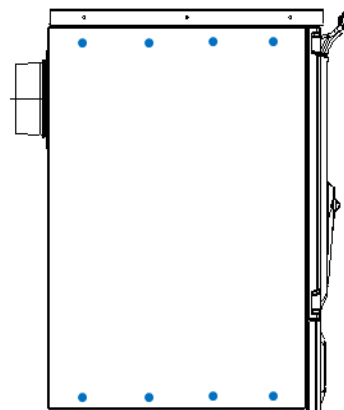


Figure No.5 - Double side

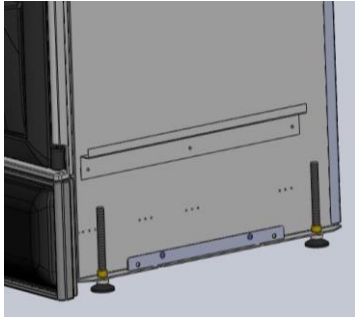


Figure No.6 - Legs with which to height-adjust the appliance

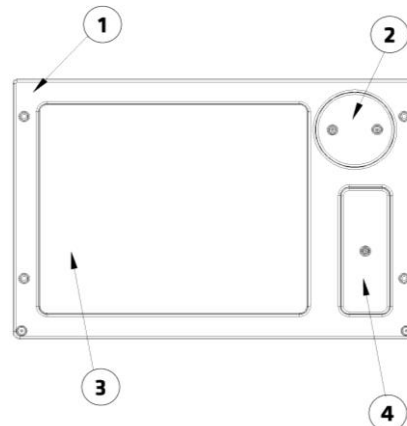


Figure No.7 - Cast-iron top surface

2.3.5. Casing

Make sure that the material around the appliance is not flammable or likely to deteriorate as a result of heat (wallpaper, carpet, plastic-based casing, Silestone, etc.).

If the top surface is surrounded by building material (marble, brick, etc.) as part of the kitchen stove installation process, leave a gap of at least 4mm to allow the top surface to dilate.

2.3.6. Connection to the flue

The appliance must be connected to the chimney flue using special piping designed to resist the products of combustion (e.g. stainless steel, enamelled steel, etc.).

To connect the flue to the socket flange, insert the piping inside the flange and seal the joint with fire sealant or fire cement to make it completely airtight.

The installer must ensure that the pipe connected to the appliance is well secured and there is no chance of it coming free from its housing (e.g. as a result of dilatation due to temperature, etc.).

If the kitchen stove has an enamelled cast-iron top surface, the flue socket can be fitted either at the rear or on top of the appliance.

Key to cast-iron top surface:

- 1 Enamelled top surface
- 2 Flue socket cover
- 3 Polished cooking area
- 4 Cleaning cover

If the flue socket is fitted on top, then it includes a flapper valve which can be opened or closed to regulate the flue draught.

If the flue socket is fitted on the rear, use the simple flue socket (without flapper valve, dismantling the flapper valve and filling the holes with the two nuts and bolts supplied with the appliance).

To fit the flue socket on top, fit the socket with the flapper valve which can be opened or closed to regulate the flue draught. The unused flue socket must be covered with the "Flue socket cover".

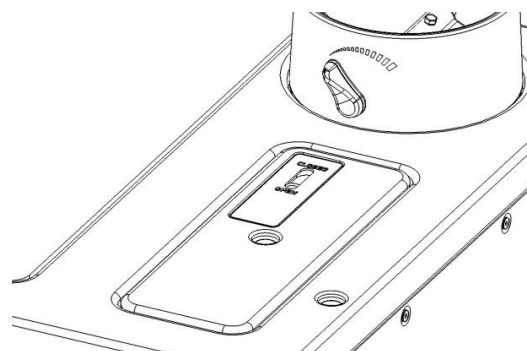


Figure No.8 - Flue socket on top (with flapper valve)

2.3.7. Stainless steel top grille

This grille can be adjusted in height through two grooves in each side (the ones that are a bit wider than the rest), even when the cooker is already installed.

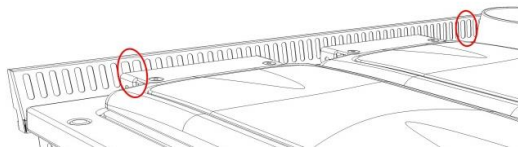


Figure No.9 - Adjusting grooves

To make this adjustment, we only need a Philips screwdriver and following these instructions:

- 1st: unscrew a little bit the fixing screws (the 10th groove from each side).

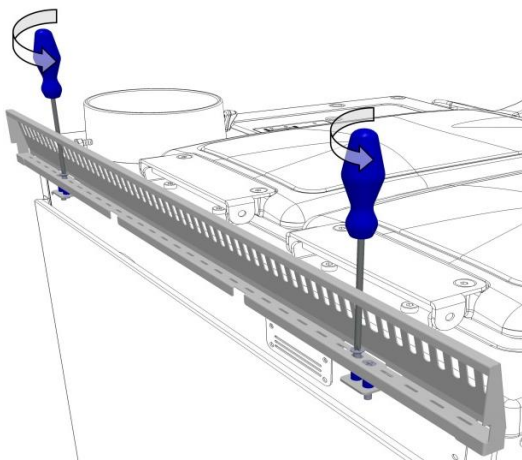


Figure No.10 - Unscrew the fixing screws

- 2nd: adjust the height of the grille up or down using the regulation screws (the 9th groove from each side)

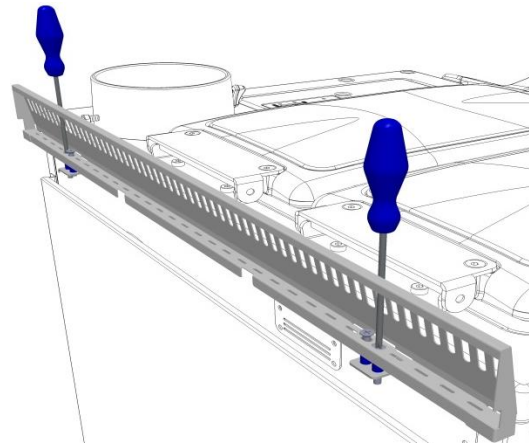


Figure No.11 - Adjustment of the grille height

- 3rd: fix the position of the grill screwing the fixing screws (the 10th groove from each side). Be careful not to screw too much distorting the steel part.

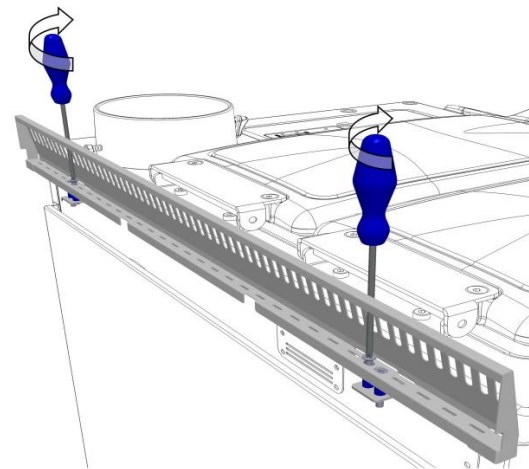


Figure No.12 - Fix the fixing screws carefully

2.4. Chimney flue

The chimney flue must comply with present standards on the installation of chimneys.

In rooms equipped with Controlled Mechanical Ventilation, the ventilation outlet must never be connected to the flue.

The appliance must always have its own chimney flue, never sharing a chimney flue with another appliance.

2.4.1. Type of flue

The flue must be made of special material designed to resist the products of combustion (e.g. stainless steel, enamelled steel, etc.).

Central-heating appliances (with back boiler) require a double-sleeve flue, insulated throughout the installation, even inside the building. This prevents the gases from cooling down too much and, consequently, prevents downdraughts, condensation and low top surface and oven temperatures on kitchen stoves.

If the chimney is constructed, then it is necessary to pipe and insulate it to ensure correct updraught.

The diameter of the pipe must be the same as the diameter of the flue socket on the appliance over its entire length in order to ensure correct operation.

The flue must prevent the entry of rainwater.

The flue must be clean and airtight over its entire length.

The flue must be at least 6m tall and the chimney cap must not hinder the free release of gases.

If the flue tends to suffer from downdraught, then it is necessary to fit an effective anti-downdraught cowl, a static cowl or a smoke extraction fan, or reshape the chimney.

Never make 90° bends, except the one on kitchen-stove outlets, due to the great loss of draught they cause, and reduce 45° bends down to an absolute minimum. Each 45° bend is equivalent to a 0.5m reduction in flue length. Horizontal flue sections should not be installed because they cut updraught a great deal.

If the flue draws at more than 20 Pa on 12Pa appliances and more than 25Pa on 17Pa appliances, then an effective damper must be fitted on the flueway. This damper must be visible and accessible.

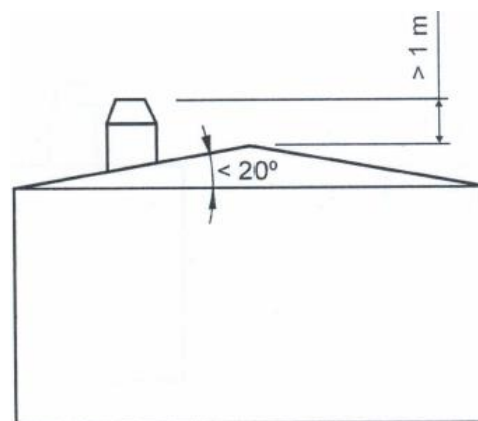
The chimney flue must not rest on the appliance.

Bear in mind that high temperatures may be reached in the flue, meaning that it is essential that insulation be enhanced in sections in which combustible material is present (wooden beams, furniture, etc.). It may even be necessary to protect non-combustible material in order to prevent breakage, deformation, etc., as a result of overheating if the material is not designed to withstand high temperatures.

It must be possible to clean the entire flue, no sections being left inaccessible for cleaning purposes.

2.4.2. Chimney crown

The upper end of the chimney must clear the roof, the roof ridge or any obstacle located on the roof by at least 1m.



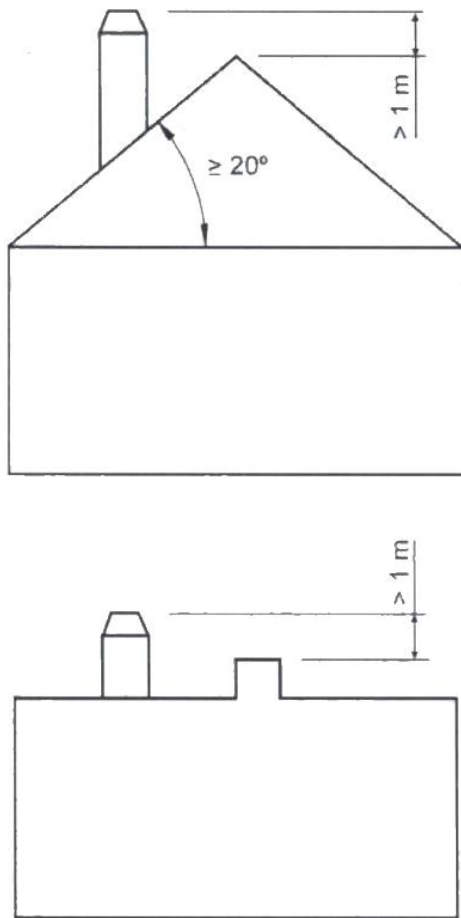


Figure No.13 - Distances between chimney crown and roof ridge

The chimney crown must clear the highest point of any neighbouring building or obstacle located within a 10m radius of the chimney outlet by more than 1m.

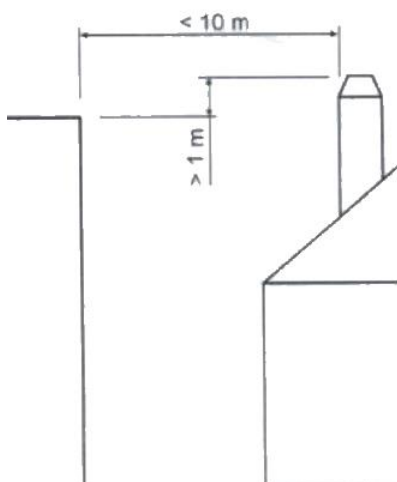


Figure No.14 - Distances between the chimney crown and objects within a 10m radius

The chimney crown must clear any neighbouring building or obstacle located within a radius of 10m to 20m from the chimney outlet.

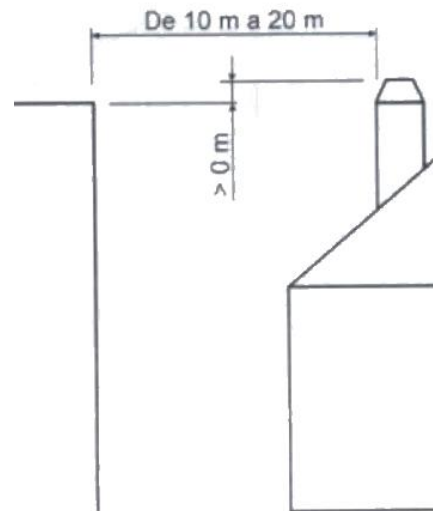


Figure No.15 - Distances between the chimney crown and objects within a radius of between 10 and 20m

2.5. Water system

IMPORTANT!

Lacunza Kalor Group accepts no liability for damage arising from incorrect connection or connections made by unqualified persons. The connection of the appliance to the heating circuit and the installation of the system must only be performed by professionals duly qualified to do so.

The water system must be connected and the boiler checked for perfect watertightness, including with the fire lit, before encasing central-heating fireplaces. The water system must be fitted with suitable safety components to prevent potential accidents when a central-heating fireplace is in use. If the installation instructions are not observed, the product warranty is rendered null and Lacunza

Kalor Group is excluded from all liability regarding personal injury or damage.

In view of the above, Lacunza Kalor Group accepts no liability for any possible breakage of the casing if the previous obligatory operation checks have not been performed.

2.5.1. Obligatory parts

All water systems involving a Lacunza central-heating appliance must have:

2.5.1.1. Expansion tank

The expansion tank may be open or closed. In either case, the expansion tank must be capable of accommodating the increase in water volume caused by heating. Lacunza recommends systems with closed expansion tanks because then the central-heating fluid does not come into contact with the atmosphere and oxidation problems are greatly reduced.

2.5.1.2. Temperature relief valve

Regardless of the expansion tank employed, the system must include a temperature relief valve set to 97°C. The probe that works the valve must be fitted at the hottest point on the system, i.e. at the point where the hot water leaves the heating appliance. Follow the indications provided in the valve manual. This valve has been individually tested by the manufacturer, who guarantees its water-tightness on fitting. If, once activated, it leaks water, this is due to excess water temperature which has deformed the seal or impurities which have embedded themselves in it. These eventualities are not covered by the warranty on the valve

2.5.1.3. Pressure relief valve

When closed expansion tanks are employed, a pressure relief valve set to 3 bar must be fitted to prevent the pressure from exceeding this mark. Follow the indications provided in the valve manual.

2.5.1.4. Automatic fill system

The automatic fill system must be set to 1.2 bar when closed expansion tanks are in use and operate using a ballcock/float mechanism that releases water from the mains supply when the water level falls beneath the relevant height if an open expansion tank is chosen.

The automatic fill system must be fitted in such a way that it can be triggered at any point in time and can never be closed manually.

2.5.1.5. Circulation pump

A circulation pump must be fitted to make the water flow through the entire water system. We recommend that it be installed on the back-boiler return.

2.5.1.6. Pump on/off thermostat

The circulation pump must be operated by a thermostat that turns the pump on when the water in the central-heating appliance reaches 50°C and turns it off when it falls beneath this temperature. The thermostat must be fitted at the point at which the hot water leaves the appliance.

2.5.1.7. Anti-condensation system

The heating circuit must include an anti-condensation system that ensures that the return water re-enters the central-heating appliance at a temperature above 55°C.

2.5.1.8. Automatic purge valves

As many purge valves as necessary should be fitted at the highest points of the system and areas in which air is likely to accumulate.

2.5.1.9. Circuit drain valve

The system must have a valve with which to drain the circuit at its lowest point.

2.5.1.10. Excess heat discharge

The circuit must have a means by which to discharge excess heat from the back boiler, such as a heat leak radiator, a heat discharge valve, etc.

The manufacturer's instructions must be followed for each of the parts described above.

We recommend that a filter be installed at the mains water input to prevent impurities and foreign bodies from entering the water circuit.

Several connection kits for Lacunza central-heating appliances, which include most of these parts, can be purchased from the Lacunza catalogue to make it easier to install and maintain your appliance.

2.5.2. Relationship between the output of the central-heating appliance and radiator output

It is of the utmost importance that the nominal heat output to water generated by the appliance is proportional to the heat output of the radiators that the appliance runs. Otherwise, one of two things may occur:

The nominal output of the appliance is much higher than the output of the radiators

The entire water system can be heated using less fuel than the nominal load, but the minimum required flue temperature will not be reached, possibly leading to downdraughts, condensation and top surface and oven heating problems on kitchen stoves. If, on the other hand, the appliance is fuelled using the nominal load, the system will be unable to accommodate all the output generated, causing safety valves to trip.

The nominal output of the appliance is much lower than the output of the radiators.

The appliance is always forced to work at the upper end of its capacity and is never able to heat the system, leading to low appliance temperature and poor combustion, bringing subsequent smoke and condensation problems.

By way of example, one standard 60cm-wide radiator column/unit has a heat output capacity $\Delta T50^{\circ}\text{C}$ of 143W/unit, meaning that a system involving 100 x 60cm-wide units has a total output of 14.3 kW.

In the example above, possible heat loss resulting from poor insulation of circuit-water pipes is not taken into account, it being supposed that said pipes are properly insulated. If your system does not have insulated pipes, then this factor should be taken into account in the calculation.

2.5.3. KIT COMBI and BASIC. Combined central-heating appliance + gas/heating-oil boiler installation

There is a Lacunza system available for Lacunza central-heating appliances to be installed as part of water systems in combination with gas/heating-oil boilers which includes most of the parts needed in order to make the connection and automate and run the two systems independently.

2.5.4. Checking the watertightness of the system

The watertightness of the back boiler has been tested in the factory at a pressure of 4 bar. Never connect the appliance to the circuit to test the watertightness of the water system and if you do connect it, never perform tests at pressures of more than 3 bar. Lacunza cannot be held liable for the consequences of doing so.

Use the appliance for 15 days before encasing it to ensure there are no leaks on the heating appliance connections.

2.5.5. Connecting the back boiler to the central-heating circuit

Working water pressure: 1.2 bar.

Cold water must always enter the appliance (return) at the bottom and hot water must always leave the appliance to feed the heating circuit (output) at the top.

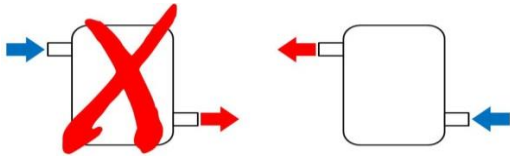


Figure No.16 - Wrong connection (left) and Right connection (right)

If it is possible to make each connection on either side of the appliance, then they should always be made diagonally to one another; otherwise, the heat output transferred to the water is reduced.

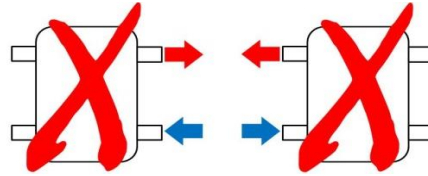


Figure No.17 - Wrong connections (less heat output to water)

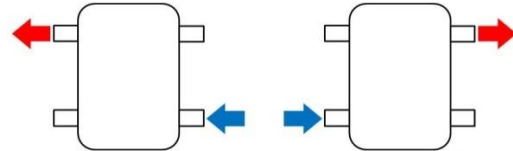
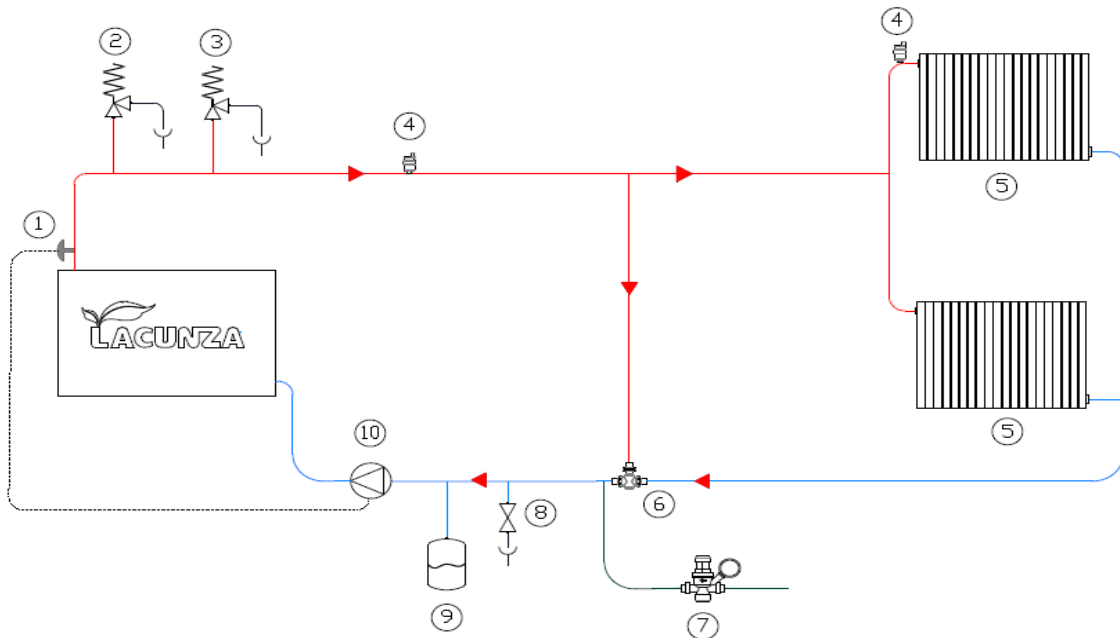


Figure No.18 - Right connections

2.5.6. Electrolytic corrosion

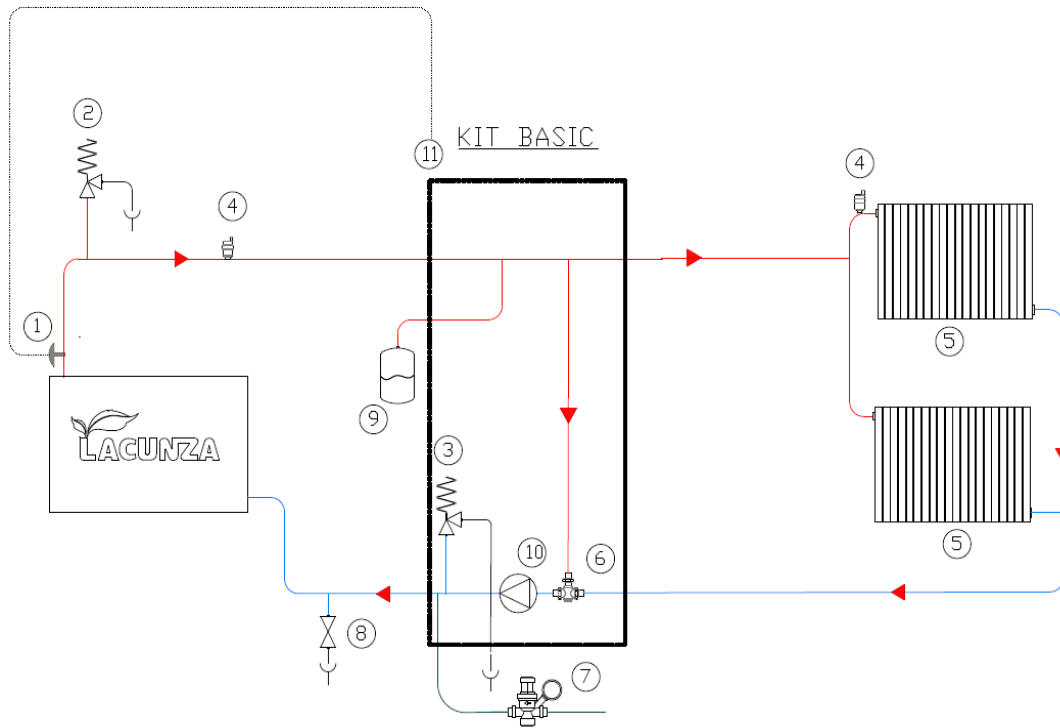
We recommend that electrolytic connectors be fitted at the point where the piping connects to the back boiler on all water systems involving non-steel, metal piping.

2.5.7. Guideline water system diagrams
Diagram 1


When the water in the back boiler reaches 50°C, the thermostat (1) trips the circulation pump (10) on until the temperature of the water falls beneath 50°C.

Until the temperature of the water returning from the radiators (5) exceeds 55°C, the anti-condensation valve (6) mixes water leaving the back boiler with water returning from the radiators so that its temperature exceeds 55°C, thereby minimising condensation problems arising as a result of the water system. When the temperature of the water returning from the radiators passes 55°C, the anti-condensation valve opens all the hot-water flow to the radiators.

In the event of overheating or excess pressure, the safety systems (the 97°C heat discharge safety valve (2), 3-bar pressure safety valve (3) and the automatic fill system (7)) come into action to render the system safe.

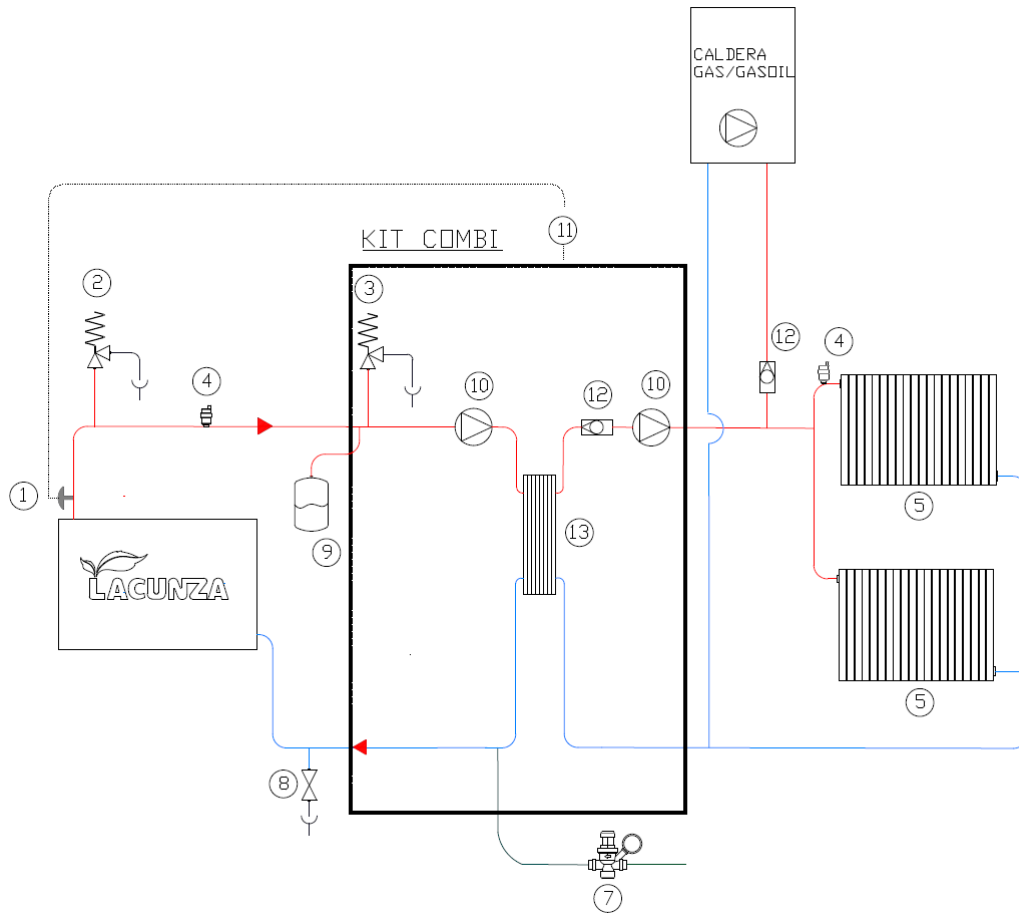
Diagram 2


When the water in the back boiler reaches 45°C, the thermostat (1) sends a signal to the automatic regulator (11) and the regulator activates the circulation pump (11) until the temperature of the water falls beneath 43°C.

Until the temperature of the water returning from the radiators (5) exceeds 55°C, the anti-condensation valve (6) mixes water leaving the back boiler with water returning from the radiators so that its temperature exceeds 55°C, thereby minimising condensation problems arising as a result of the water system. When the temperature of the water returning from the radiators passes 55°C, the anti-condensation valve opens all the hot-water flow to the radiators.

In the event of overheating or excess pressure, the safety systems (the 97°C heat discharge safety valve (2), 3-bar pressure safety valve (3) and the automatic fill system (7)) come into action to render the system safe.

In this case, the parts inside the rectangle come supplied in the Basic kit. The kit also has an anti-ice protection system and an anti-blockage system to protect the water system when not in use in the summer.

Diagram 3


When the water in the back boiler reaches 45°C, the thermostat (1) sends a signal to the automatic regulator (11), which activates the back boiler circulation pump (10), causing the water to circulate without exchanging heat with the radiator circuit via the plate heat exchanger (13) until the temperature of the water reaches 55°C, at which point the regulator activates the radiator circuit pump, causing heat to be exchanged in the plate heat exchanger and releasing hot water to the radiators.

When the temperature of the water in the back boiler drops below 53°C, the radiator pump stops, and the back boiler pump stops when the temperature falls beneath 43°C.

While the radiators are being heated by the wood-burning appliance, the Combi kit electronic regulator stops the gas/heating-oil boiler from starting up even though the thermostat says that it should in order not to waste boiler fuel. When the water from the wood-burning central-heating appliance drops beneath 48°C, the automatic regulator lets the gas/heating-oil boiler heat the radiators again.

In the event of overheating or excess pressure, the safety systems (the 97°C heat discharge safety valve (2), 3-bar pressure safety valve (3) and the automatic fill system (7)) come into action to render the system safe.

In this case, the parts inside the rectangle come supplied in the Combi kit. The kit also has an anti-ice protection system and an anti-blockage system to protect the water system when not in use in the summer.

Key to water system diagrams:

- 1 50°C pump start thermostat
- 2 97°C heat discharge safety valve
- 3 3-bar pressure discharge safety valve
- 4 Automatic purge valve
- 5 Radiators / heat emitters
- 6 55°C anti-condensation valve
- 7 Automatic fill system
- 8 Drainage outlet
- 9 Closed expansion tank
- 10 Circulation pump
- 11 Automatic regulator
- 12 One-way valve
- 13 Plate heat exchanger

*Note: the heat discharge valve is capable of withstanding a maximum fluid temperature of 110°C.

3. INSTRUCTIONS OF USE

The manufacturer accepts no liability whatsoever for damage caused to parts as a result of the improper use of non-recommended fuels, modifications made to the appliance or how it is installed.
Only use original replacement parts.

All local and national regulations, including those referring to national and European standards, must be observed when using the appliance.

Heat is diffused by radiation and convection via the front and exterior of the appliance.

In the case of central-heating appliances (with back boiler), a large proportion of the heat generated is also diffused by conduction from the appliance to the radiant fluid, i.e. the heating-circuit water.

3.1. Fuel

This appliance must not be used as an incinerator. Do not use non-recommended fuels.

- Use dry logs (max. 16% humidity), cut at least 2 years ago, clean of resin and stored in a sheltered, ventilated place.
- Use hard woods with high calorie values and good ember production.
- Large logs should be cut to useable lengths before being stored. The logs should have a maximum diameter of 150mm.
- Finely-chopped wood produces greater heat output, but also burns more quickly.

Optimum fuels:

- Beech.

Other fuels:

- Oak, chestnut, ash, maple, birch, elm, etc.
- Pine and eucalyptus logs are low density and produce very long flames, and may cause the parts of the appliance to wear out more quickly than normal.
- Resinous wood may mean that the appliance and the flue need to be cleaned more often.

Non-permitted fuels:

- All types of liquid fuel.
- “Green wood”. Green or damp wood reduces the performance of the appliance and leads to soot and tar build-up on the inner walls of the flue, obstructing it.
- “Recovered wood”. The burning of treated woods (railway sleepers, telegraph posts, plywood, fibreboard, pallets, etc.) quickly blocks the system (soot and tar build-up), harms the environment (pollution, smells) and may lead to deformation of the firebox due to overheating.
- All materials which are not wood (plastic, spray cans, etc.).

Green and reprocessed wood may cause chimney fires.

The graph below shows how the humidity of firewood affects its heat output:

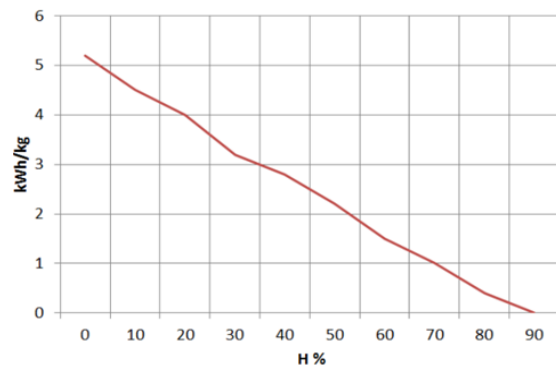


Figure No.19 - Relationship between firewood humidity and heat output

3.2. Description of the parts of the appliance

3.2.1. Operating components

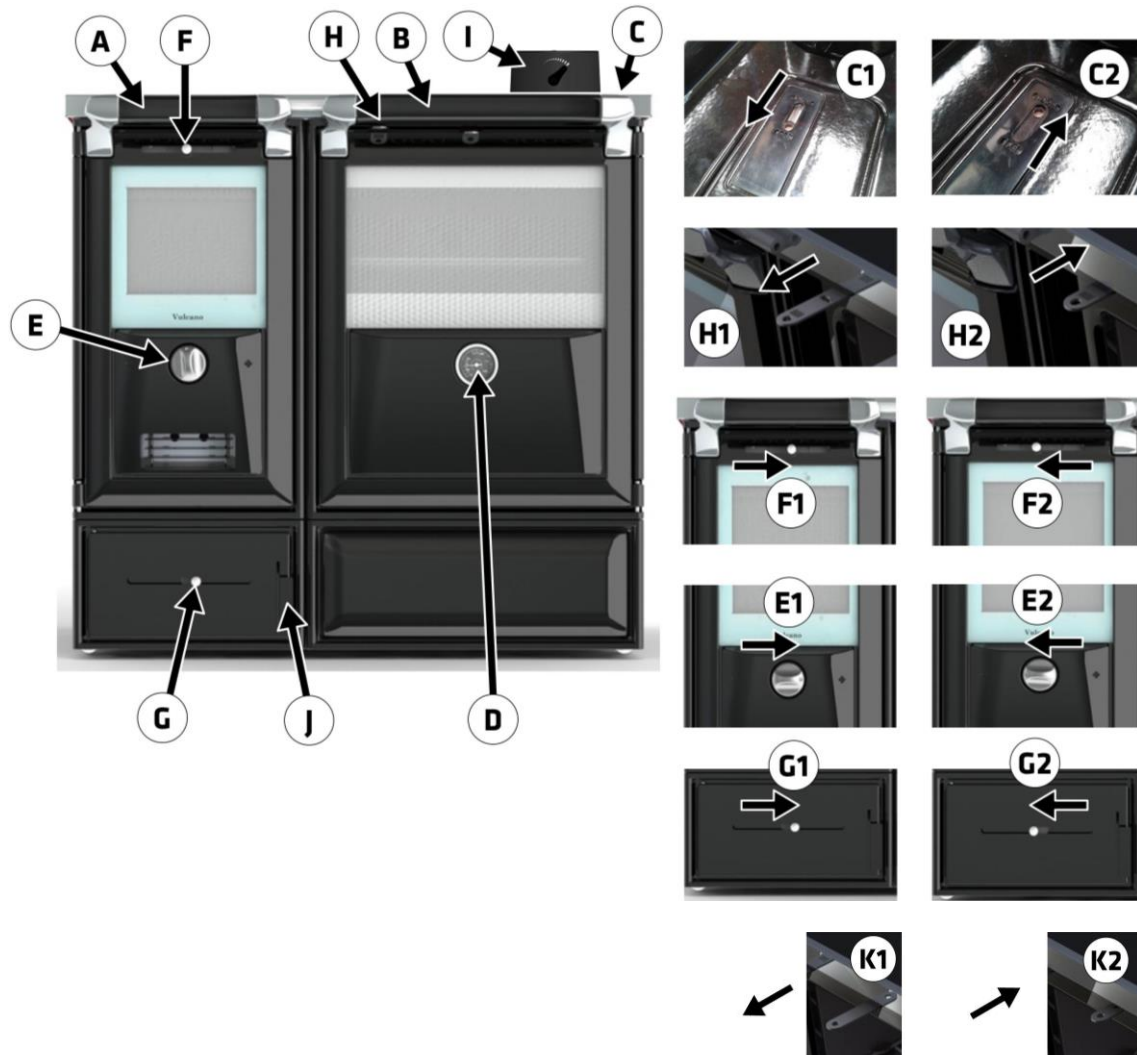


Figure No.20 - Operating components on the appliance

- A: Firebox door handle
- B: Oven door handle
- C: Direct draught rod
 - C1 open
 - C2 closed
- D: Oven thermometer
- E: Primary air intake
 - E1 open (turn clockwise)
 - E2 closed (turn anti-clockwise)
- F: Secondary air intake

- F1 open (turn clockwise)
- F2 closed (turn anti-clockwise)
- G: Ashpit air intake
 - G1 open (right)
 - G2 closed (left)
- H: Oven-heating gas diversion lever
 - H1 open
 - H2 closed
- I: Draught damper flapper valve
- J: Ashpit door handle
- K: Direct control to the glass-ceramic top surface
 - K1 open
 - K2 closed

3.2.2. Drawers

The kitchen stove may come with drawers at the bottom. Never place combustible material in these drawers.

3.2.3. Side insulation modules

Side insulation modules are accessories which may come with your appliance. They are designed to match the rest of the kitchen stove on the front and insulate it from any kitchen units fitted alongside it.

The module is a part which can be used on either or both sides of the kitchen stove. When fitting the module, make sure that the interior insulation on it is in contact with the unit alongside the appliance.

The side insulation modules have two height-adjustable legs, just like the stove itself.

On central-heating kitchen stove models, the incoming/outgoing heating pipes to/from the back boiler may make fitting these insulation modules difficult.

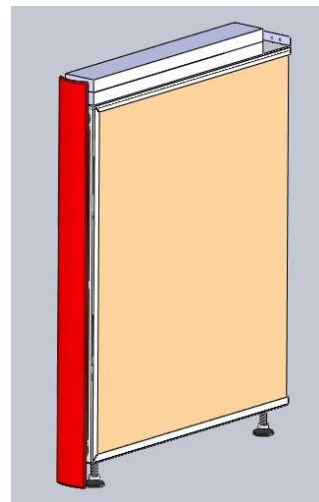


Figure No.21 - Insulation module

3.3. Lighting

Use of the appliance in warm weather (warm days, early hours of the afternoon on sunny days) may lead to lighting and updraught problems.

Certain weather conditions, such as fog, ice, humidity entering the flue, etc., may hinder sufficient updraught in the flue and lead to suffocation.

Proceed as follows in order to light the appliance satisfactorily:

- Open the firebox door(s) and open all the firebox air-intake inlets to the full.
- Open the direct draught rod.
- Place paper or a firelighter and some wood chips in the firebox.
- Light the paper or firelighter.
- Leave the door slightly ajar, the width of two or three fingers, for about 15 minutes until the glass warms up.

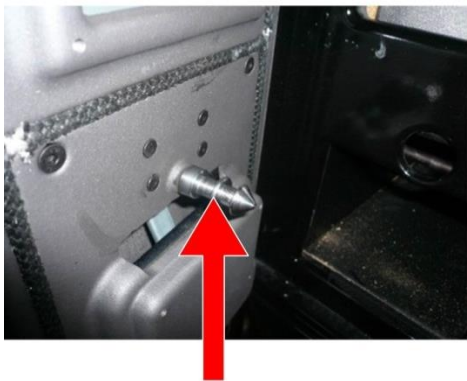


Figure No.22 - Position for lighting

- The first time the appliance is lit, the fire should be gentle to allow the parts of the appliance to dilate and dry.

Important: The first time it is lit up, the appliance may give off smoke and strange smells. This is not a cause for concern. Open an outdoor window to ventilate the room during the first few hours of operation.

If you notice water around the appliance, this is produced by the condensation of the moisture in the wood on lighting the fire. This condensation will no longer appear when the appliance has been lit three or four times and has adapted to its flue. If it does not disappear, then check the flue draught (length and diameter of the flue, flue insulation, airtightness) and the humidity of the wood used.

If the condensation comes into contact with the enamel, wipe it off and dry with a cloth straight away to prevent any possible loss of shine.

3.4. Loading fuel

In order to load firewood, open the firebox door gently, preventing the sudden entry of air to the firebox so that smoke does not enter the room that the appliance is installed in. Firewood can also be loaded through the ring holes on cast-iron top surfaces.

Perform this operation with the glove to prevent burns to the hands.

The maximum load height is 2 logs with diameters of approx. 10 cm.

The minimum interval between loads for nominal heat output is 60 minutes.

Always load with the nominal amount (see table in section 1.1).

For minimum burning (e.g. at night), use thicker logs.

When the firebox is loaded, close the door.

3.5. Operation

The appliance should be operated with the door closed and the direct draught rod closed.

For safety reasons, never close all the appliance's combustion-air intakes.

Primary-air intake

By opening this inlet, air enters the firebox via the firebox grille.

Secondary-air intake

By opening this inlet, air enters the firebox via the top of the firebox door.

IMPORTANT: Keeping the secondary-air intake open helps keep the door glass cleaner for longer.

In order to obtain maximum output, open all the air intakes to the firebox and in order to obtain minimum output, tend towards closing them. For normal use, we recommend you close the Primary Intake and leave the Secondary open.

Adjusting the height of the firebox grille

The firebox grille on kitchen stoves of this type rests on a jack. You can raise or lower the position of the grille using the T-shaped tool supplied with the stove in order to transmit greater output to the central heating or to the top surface and oven.

If you raise the grille, more heat output is supplied to the top surface and the oven (to cook with). If you lower the grille, more heat output is used for the heating circuit. Turn in a clockwise direction to raise the grille and in an anti-clockwise direction to lower the grille.

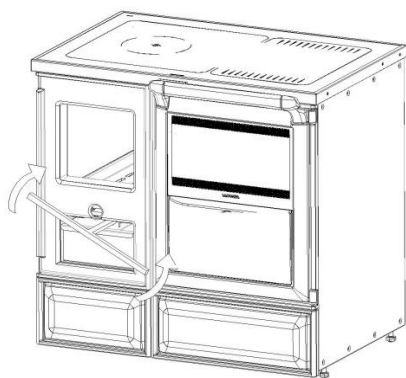


Figure No.23 - Access to the jack on the Vulcano 7TE3

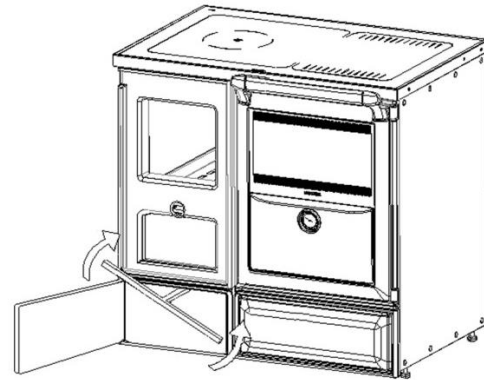


Figure No.24 - Access to the jack on the Vulcano 7TE5

Gas diversion lever (Vulcano 7T E5)

Vulcano kitchen stoves equipped with an E5 back boiler have a “Gas diversion lever” with which to direct more heat output either to the heating circuit or the oven. If the lever is set to position A, more output is used to heat the oven. If the lever is set to position B, more output is used to heat the water in the heating circuit.



Figure No.25 - Positions of the gas diversion lever on the E5 back boiler

3.6. Removing ash

Following sustained use of the appliance, it is necessary to remove the ash from the firebox. Remove the ashpit box when cold or using something to prevent yourself from getting burned (glove).

Never throw hot embers into the rubbish.

Access the ashpit by opening the door on the appliance.

3.7. Instructions for cooking

The appliance allows you to cook on the top surface and in the oven.

3.7.1. Cooking in the oven

Follow the indications given in the following table:

| | Min. Output | Max. Output |
|------------------|-------------|-------------|
| Direct draught | Closed | Closed |
| Primary intake | Closed | Open |
| Secondary intake | Closed | Open |
| Grille position | Low | High |
| E3 lever | Position B | Position A |

The oven contains an oven tray and an oven rack.

The oven thermometer gives an approximate reading of the temperature inside the oven. While the appliance is warming up, which may take two hours, the thermometer indicates a temperature lower than the real temperature inside the oven (due to the thermal inertia of the cast iron).

At the back of the oven there is a hatch which can be opened to clean the soot which builds up in the flue socket area on the stove. The hatch provides easy access in order to clean this area (see Maintenance section).

The oven also has a steam extraction system. When certain types of food are being cooked, they give off steam. This steam can be released from the oven via the flue. To do this, open the hatch at the back of the oven and the one on the inside of the oven door. Otherwise, keep both closed.

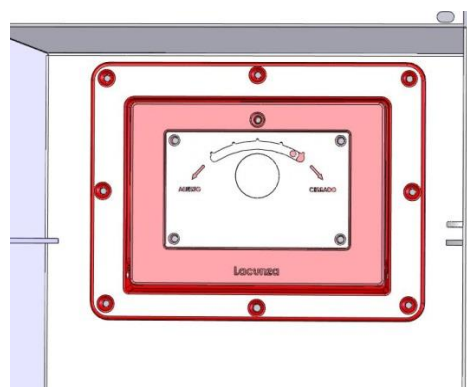


Figure No.26 - Hatch at the back of the oven



Figure No.27 - Inside the oven door

3.7.2. Cooking on the top surface

Follow the indications given in the following table:

| | Min. Output | Max. Output |
|----------------|-------------|-------------|
| Direct draught | Closed | Closed |

| | | |
|------------------|------------|------------|
| Primary intake | Closed | Open |
| Secondary intake | Closed | Open |
| Grille position | Low | High |
| E3 lever | Position B | Position A |

The best area of the top surface for cooking is the over the stove firebox. The area of the top surface over the oven should be used to keep food warm.

3.7.2.1. Glass-ceramic Top Surface

Never place aluminium receptacles on the glass-ceramic top surface when hot. Likewise, never place aluminium foil or plastic, or pour sugar on the surface; they may become permanently incrustated in the glass.

Earthenware pots will scratch the glass.

If you lift the glass, you will discover enamelled cast-iron protective supports. You can cook on top of these, but bear in mind the indications given in the Maintenance section.



Figure No.28 - Protective supports beneath glass-ceramic top surface

The stove has two cast-iron protective supports, one of which can be used as a steak grill.

The support with the ring and the steak grill can be used in either position. Fit them over the firebox or over the oven.

The steak grill can be removed from the kitchen stove using the two hooks supplied.

Smoke and fat is produced when the steak grill is in use. After removing the food from the heat, lower the ceramic surface. The smoke and fat will be absorbed by the updraught of the stove and expelled through the flue.

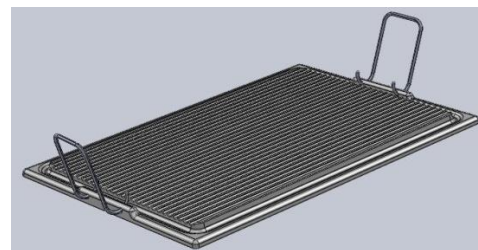


Figure No.29 - Steak grill

3.7.2.2. Enamelled Cast-Iron Top Surface

This top surface is not available on Vulcano 4 models.

This top surface is a piece of enamelled cast iron with a polished cast-iron cooking area.

With this top surface, the flue socket can be fitted either on top or at the rear of the appliance.

If the flue socket is fitted on top, it includes a flapper valve, which you can open or close to regulate the flue draught. The valve is marked to show the position in which it is more open and the position in which it is more closed.

- Left: flapper closed
- Right: flapper open

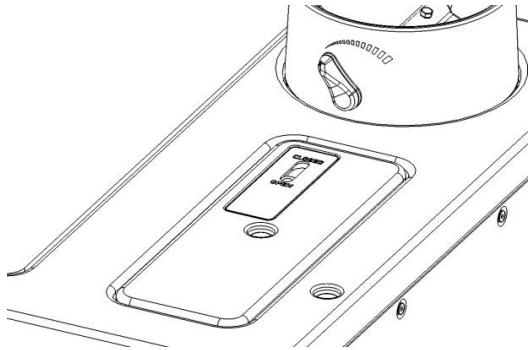


Figure No.30 - Flue socket on top

4. MAINTENANCE AND IMPORTANT ADVICE

4.1. Maintenance of the appliance

The appliance, the flue connector piping and the flue must be cleaned regularly, particularly following long periods without use.

4.1.1. Visible enamelled parts

The parts on the front of the kitchen stove are made of enamelled cast iron. Use a slightly damp cloth (or cloth with neutral soap) to clean the enamel and dry immediately (always when cold). Do not use metal scouring pads, abrasive, corrosive, chlorine-based or acid-based products to clean the enamelled parts; they could damage the enamel.

If water condenses or accidentally splashes on the appliance, clean the parts affected before they dry; otherwise, the colour of the enamel may be affected.

Be particularly careful to avoid spilling acid or alkaline products (tomato sauce, lemon juice, vinegar, ceramic hob cleaner, etc.) on the enamelled surfaces of the kitchen stove; they may damage the enamel coating.

4.1.2. Top surface

Glass-ceramic Top Surface

Use a damp cloth soaked in soap or special stainless-steel cleaning products to clean the stainless-steel trim around the ceramic.

Do not use metal scouring pads or abrasive sponges to clean the glass ceramic; they may scratch the surface. Use a scraper and special glass-ceramic cleaning products available on the market.

Enamelled protection

Maintain according to the instructions given for Visible enamelled parts (front of

the kitchen stove). Due to their position and function, however, these parts are subject to a great deal of wear and it is practically impossible to keep them in a good state.

Cast-iron top surface

Use special sandpaper and specific products to clean and maintain.

4.1.3. Firebox

Clean the firebox area of ash, etc.

On central-heating appliances, clean the walls of soot (creosote) in order to enhance performance and allow the firebox grille to rise and lower properly.

4.1.4. Inside the appliance

The inside of the firebox can also be accessed from the bottom by extracting-pushing up the cast-iron grille and removing the ashpit. Clean the area of ash through the hollow left after removal (use a vacuum cleaner if necessary). The cast-iron base can also be extracted if necessary.

To access the inside of the stove, lift the glass-ceramic surface and remove the protective supports. With a cast-iron top surface, you can access the inside through the ring holes or unscrew the top surface. You can then clean the oven area and the gas passage between the oven and the right-hand side.

4.1.5. Flue socket

The flue socket area must be kept clean at all times for the appliance to work properly.

It must be cleaned as often as required. How often it is cleaned depends on how much the appliance is used and the type of fuel employed.

On kitchen stoves with a top flue socket, the flue socket is accessed by lifting the first section of piping.

If the oven has a hatch at the back, use this as an access to clean the flue socket.

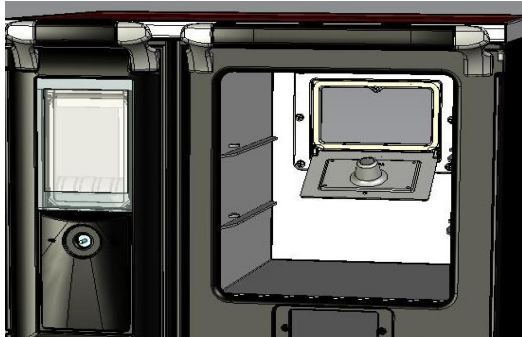


Figure No.31 - Oven hatch open

When the flue socket has been cleaned, gather up the soot accumulated at the bottom of the oven and extract it via the hatch located beneath the oven.

4.1.6. Chrome parts

Use a damp cloth with neutral soap to clean the chrome parts and dry immediately. Do not use scouring pads, abrasive products, stripper or acid-based products; they could damage the chrome plating. Moisture can damage chrome.

4.1.7. Enamelled-steel parts

Use a damp cloth with neutral soap to clean the enamelled-steel parts and dry immediately. Do not use abrasive, corrosive, chlorine-based or acid-based products to clean the enamelled-steel parts; they could damage the enamel.

4.1.8. Firebox glass

Keep the secondary-air intake open to keep the door glass cleaner for longer. However, the glass may get dirty the longer the appliance is used. Special degreasing products designed for the purpose should be used to clean it.

Clean when the glass is cold and taking care not to apply the glass cleaner directly onto the glass as it could come into contact with the door-seal cord and damage it.

Proceed as follows to clean the space between the two panes of glass on the firebox door on some Vulcano kitchen-stove models:

- Unscrew the 4 Allen screws and remove the U-shaped plate, holding the pane to make sure that it does not fall.

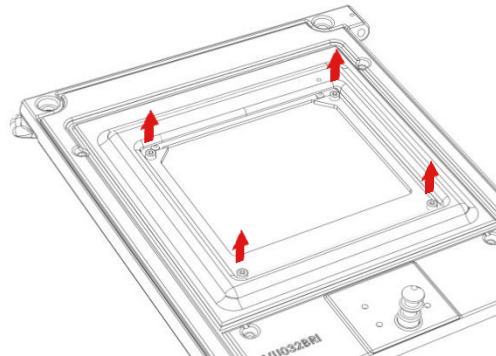


Figure No.32 - Inside firebox door on the Vulcano

- Remove the inside pane via the groove at the bottom.

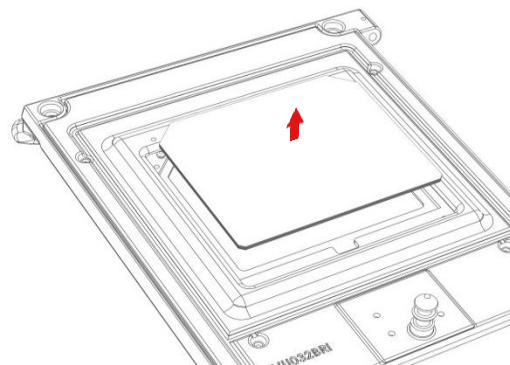


Figure No.33 - Removing the inside pane from the inside oven door on the Vulcano

4.1.9. Oven

Use a slightly damp cloth (or cloth with neutral soap) to clean the oven and dry immediately. Stainless-steel ovens may turn yellowish as a result of heat. Do not use abrasive, corrosive, chlorine-based or acid-based products; they could damage the enamel.

Be particularly careful to avoid spilling acid or alkaline products (tomato sauce,

lemon juice, vinegar, ceramic hob cleaner, etc.) on the enamelled surfaces of the kitchen stove; they may damage the enamel coating.

4.2. Maintenance of the chimney flue

VERY IMPORTANT: In order to avoid incidents (chimney fires, etc.), it is necessary to perform maintenance and cleaning operations on a regular basis; if the appliance is used often, then the chimney and the flue connector piping must be swept several times a year.

In the event of fire in the chimney, close the flue draught, close doors and windows, remove embers from the firebox,

block the connection hole with damp cloths and call the fire brigade.

4.3. Important advice

Lacunza recommends that only Lacunza-authorized replacement parts be used.

Lacunza accepts no liability for any modification to the product which it has not authorised.








This appliance is a heat-producing appliance and contact may lead to burns.

This appliance may remain HOT for a period of time after it has gone out. **MAKE SURE THAT SMALL CHILDREN DO NOT GO NEAR IT.**

5. TROUBLESHOOTING



This symbol means that a qualified professional should be called to perform the operation.

| Problem | Probable causes | | Solution |
|--|-----------------------------|---|--|
| The fire does not light properly The fire does not stay alight | Green or damp wood | | Use hard woods, cut at least 2 years ago and stored in a sheltered, ventilated place |
| | The logs are too large | | Use crumpled paper or firelighters and dry wood chips to light the fire. Use split logs to keep the fire going |
| | Poor-quality wood | | Use hard woods which produce heat and embers (chestnut, ash, maple, birch, elm, beech, etc.) |
| | Insufficient primary air | | Open the primary- and secondary-air intakes completely, or even open the door slightly. Open the outdoor-air inlet grille |
| | Insufficient updraught |  | Check that the draught is not blocked. De-soot if necessary. Check that the flue is in perfect condition (airtight, insulated, dry, etc.) |
| The fire flames up too much | Excessive primary air | | Close the primary- and secondary-air intakes partially or totally |
| | Excessive updraught |  | Install a draught damper |
| Smoke given off on lighting | Poor-quality wood | | Do not continually burn chips, carpentry scraps (plywood, pallets, etc.) |
| | Cold flue | | Heat up the flue by burning a piece of paper in the firebox. |
| Smoke during burning | The room is at low pressure | | In rooms with Controlled Mechanical Ventilation, leave an outdoor window ajar until the fire is fully alight. |
| | Too little wood loaded | | Load as recommended. Loads notably smaller than those recommended lead to low smoke temperature and downdraught. |
| | Insufficient updraught |  | Check the condition of the flue and insulation. Check that the piping is not blocked. Clean mechanically if necessary |
| | Wind enters the flue |  | Install an anti-downdraught system (Cowl) at the top of the chimney |
| Does not warm up enough | The room is at low pressure |  | In rooms with Controlled Mechanical Ventilation, there must be an outdoor-air inlet |
| | Poor-quality wood | | Only use the recommended fuel |
| Safety valves do not close 100% | Impurities in seal joint | | Run cold water through the valve several times to clean it of impurities. Fit filters to prevent impurities from entering. |
| | Deformation of seal joint |  | Fit a new valve |
| Water condenses (after the appliance has been lit more than 3 or 4 times) | Too little wood loaded | | Load as recommended. Loads notably smaller than those recommended lead to low smoke temperature and condensation. |
| | Green or damp wood | | Use hard woods, cut at least 2 years ago and stored in a sheltered, ventilated place. |
| | Condition of the flue | | Lengthen the flue (5-6 metres minimum). Insulate the flue properly. Check the airtightness of the flue/appliance. |
| | Water circuit |  | Failure or lack of mixing valve anti-condensation system. Output of the water system not in proportion to the heating appliance. The circulation pump must be activated when the water temperature is over 55°C |

6. BASIC BREAKDOWNS

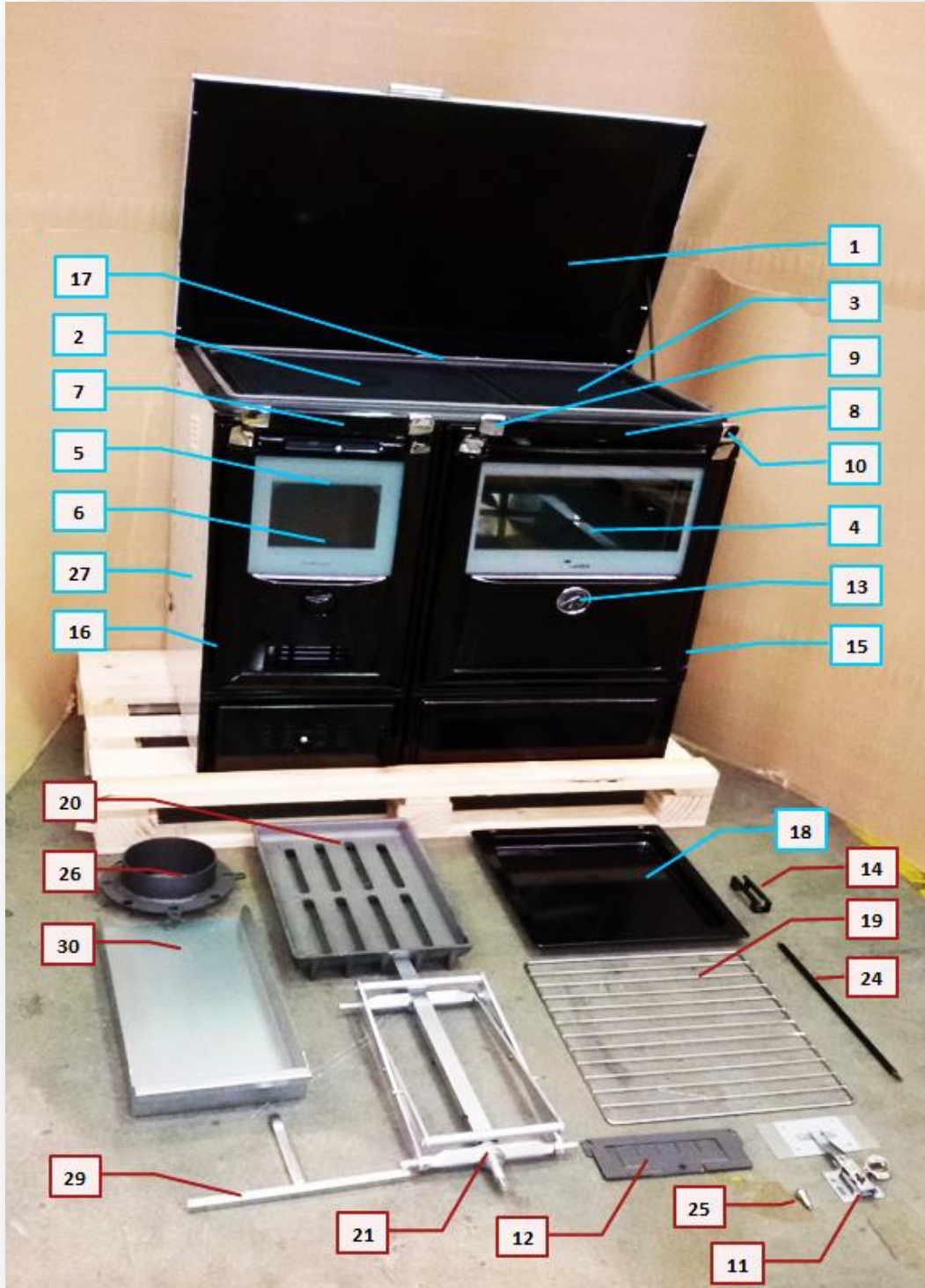


Figure No.34 - Vulcano 7TE3's basic breakdown

| | | Vulcano 4TE | Vulcano 7TE3 | Vulcano 7TE5 |
|-----------|--|--------------------|---------------------|---------------------|
| Nº | Denominación | Ref. Pieza | Ref. Pieza | Ref. Pieza |
| 1 | Cristal Encimera Vitro | 501330000001 | 501310000693 | 501310000693 |
| 2 | Protección con arandelas esmaltada | - | 501000000504 | 501000000504 |
| 3 | Protección chuletera | 501330000003 | 501000000389 | 501000000389 |
| 4 | Cristal puerta Horno | - | 501300000002 | 501300000002 |
| 5 | Cristal exterior puerta Hogar | 501000000379 | 501000000379 | 501000000379 |
| 6 | Cristal interior puerta Hogar | 501000000858 | 501000000858 | 501000000858 |
| 7 | Baquelita puerta hogar, cajón hogar | 501000000385 | 501000000385 | 501000000385 |
| 8 | Baquelita puerta horno, cajón horno | - | 501000000387 | 501000000387 |
| 9 | Soporte baquelita izdo | 501000000381 | 501000000381 | 501000000381 |
| 10 | Soporte baquelita dcho | 501000000382 | 501000000382 | 501000000382 |
| 11 | Termostato automático | 501000000485 | 501000000485 | 501000000485 |
| 12 | Registro secundario puerta hogar | 501310000733 | 501310000733 | 501310000733 |
| 13 | Termómetro horno Cromado | - | 501000000391 | 501000000391 |
| 14 | Fleje cierre puertas | 501000000288 | 501000000288 | 501000000288 |
| 15 | Cordón Puerta Horno (2 metros Ø8 gris) | - | 500900000010 | 500900000010 |
| 16 | Cordón Puerta Hogar (2 metros Ø8 gris) | 500900000010 | 500900000010 | 500900000010 |
| 17 | Cordón Encimera (3 metros Ø10 gris de malla) | 501000000375 | 501000000375 | 3m 501000000375 |
| 18 | Bandeja esmaltada horno | - | 501000000002 | 501000000002 |
| 19 | Bandeja varilla horno | - | 501000000004 | 501000000004 |
| 20 | Parrilla Calef hogar | - | 501000000724 | 501000000724 |
| 21 | Vulcano gato | - | 501000000725 | 501000000725 |
| 22 | Vulcano paila E3 | - | 501310000723 | - |
| 23 | Vulcano paila E5 | - | - | 501310000835 |
| 24 | Varilla tiro directo | 501000000703 | 501000000703 | 501000000703 |
| 25 | Pivote registros cromo | 501310000734 | 501310000734 | 501310000734 |
| 26 | Vulcano E3-E5 salida de humos | - | 501310000846 | 501310000846 |
| 27 | Vulcano n°4E doble cost.dcho inox | 501330000749 | - | - |
| 27 | Vulcano n°4E doble cost.dcho Negro | 501330000750 | - | - |
| 27 | Vulcano n°4E doble cost.dcho Crema | 501340000000 | - | - |
| 27 | Vulcano n°4-7 E3-E5 doble cost.lzdo inox | 501310000852 | 501310000852 | 501310000852 |
| 27 | Vulcano n°4-7 E3-E5 doble cost.lzdo Negro | 501310000727 | 501310000727 | 501310000727 |
| 27 | Vulcano n°4-7 E3-E5 doble cost.lzdo Crema | 501310000851 | 501310000851 | 501310000851 |
| 27 | Doble costado dcho inox | - | 501000000424 | 501000000424 |
| 27 | Doble costado dcho negro | - | 501000000403 | 501000000403 |
| 27 | Doble costado dcho crema | - | 501000000405 | 501000000405 |
| 28 | Vulcano n°4 Paila | 501330000748 | - | - |
| 29 | Vulcano llave gato | - | 501310000752 | 501310000752 |
| 30 | Cajón cenicero | 500000000259 | 500000000259 | 501310000854 |

7. DECLARATION OF PERFORMANCE



CO-C-008

DECLARACIÓN DE PRESTACIONES Conforme al R. E. Productos Construcción (UE) N° 305/2011

DÉCLARATION DE PERFORMANCE Selon le Règlement (UE) N° 305/2011

DICHIARAZIONE DI PRESTAZIONE In base al Regolamento (UE) N° 305/2011

DECLARATION OF PERFORMANCE According to Regulation (UE) N° 305/2011

DECLARAÇÃO DE PRESTAÇÕES Em base com o Regulamento (UE) N° 305/2011

- Nombre y/o código de identificación única del producto:
Nom-code d'identification unique du produit
Nome-codice identificativo unico del prodotto
Unique identifier nome-code for product
Nome-código de identificação único do produto
 - Marca, marque, marca, mark, marca: **Lacunza**
 - Tipo, type, tipo, type, tipo: **Cocina calefactora, Cuisinière caléfacteur, Cucina di riscaldamento, Heating Cooker, Cozinha aquecimento**
 - Modelo, modèle, modello, model, modelo: **VULCANO 4TE**
- Uso o usos previstos del producto:** Cocina de carga manual, para quemar combustibles sólidos (indicado en instrucciones), cuya función es calentar el espacio en el que está instalado y proporcionar también agua caliente sanitaria y/o calefacción central.
Utilisation prévue du produit: Cuisinière qui se charge manuellement, conçu pour brûler des combustibles solides (indiqués dans le Manuel d'Instructions), dont la fonction est de chauffer l'espace où il est installé (et de fournir de l'eau chaude sanitaire et/ou le chauffage central).
Usi previsti del prodotto: Cucina a carico manuale, per bruciare combustibili solidi (indicati nelle istruzioni), la cui funzione è riscaldare lo spazio in cui è installato (e fornire anche acqua calda sanitaria e/o riscaldamento centrale).
Extended uses of the product: Kitchen stove to be loaded by hand and designed to burn solid fuels (indicated in instructions), whose function is to heat the space in which it is installed (and also provide hot water and/or central heating).
Utilização prevista do produto: Cozinha de carga manual, para queimar combustíveis sólidos (indicado nas instruções), cuja função é aquecer o espaço no qual está instalado (e proporcionar também água quente sanitária e/ou aquecimento central).
- Nombre y dirección del fabricante: **LACUNZA KALOR GROUP S.A.L.**
Nom et adresse du fabricant: **Pol. Ind. Ibarrea s/n 31800 Alsasua (Navarra) (España)**
Nome e indirizzo del fabbricante: **Téléfono: (0034) 948563511**
Name and adress of the manufacturer: **Fax: (0034) 948563505**
Nome e endereço do fabricante: **Email: comercial@lacunza.net**
- Sistema de evaluación y verificación de la constancia de las prestaciones: 3
Système d'évaluation et contrôle de la constante de performance: 3
Sistema di valutazione e verifica della costanza della prestazione: 3
Assessment and verification system for constancy of performance: 3
Sistema de avaliação e verificação da regularidade do desempenho: 3
- Organismo Notificado, Laboratoire notifié, Laboratorio notificato, Laboratory notified, Laboratório notificado: **RRF N° NB1625 Rhein-Ruhr Feuerstätten Prüfstelle GmbH**
Am Technologie Park 1 D-45307 ESSEN
Por el sistema, Selon le system, In base al system, Based on system, Em base ao system : 3.
Documento emitido (fecha), Numéro du rapport d'essai (date), Numero rapporto di prova (data), Test report number (date), Número relação de prova (data): **15092053 (21-04-2011)**

6. Prestaciones declaradas, Performance déclarée, Prestazioni dichiarate, Services declare, Desempenhos declarados:

| Especificaciones técnicas armonizadas, Spécifications techniques armoniques, Specifica tecnica armonizzata, Harmonised technical specifications, Especifica técnica harmonizada EN12815:2001/A1:2004/AC:2006/AC:2007 | | | | | | | | | | | |
|--|---|--|-------|---|-------|--|-------|--|--------|--|-------|
| Características esenciales, Caractéristiques essentielles, Caratteristiche essenziali, Essential features, Características essenciais | Prestaciones, Performance, Prestazione, Services, Desempenho | | | | | | | | | | |
| Reacción al fuego, Resistance au feu, Resistenza al fuoco, Resistance to fire, Resistência ao fogo | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Distancia mínima de seguridad a materiales combustibles, Distance minimum aux matériaux combustibles, Distanza mínima da materiali combustibili, Minimum distance from combustible material, Distância mínimo de materiais combustíveis | <table border="1"> <tr> <td>Izquierda, gauche, sinistra, left, esquerda:</td> <td>200mm</td> </tr> <tr> <td>Derecha, droite, diritto, right, direito:</td> <td>200mm</td> </tr> <tr> <td>Trasera, arrière, retro, back, traseira:</td> <td>200mm</td> </tr> <tr> <td>Delantera, avant, fronte, front, frente:</td> <td>1000mm</td> </tr> <tr> <td>Encimera, dessus, sopra, above, acima:</td> <td>750mm</td> </tr> </table> | Izquierda, gauche, sinistra, left, esquerda: | 200mm | Derecha, droite, diritto, right, direito: | 200mm | Trasera, arrière, retro, back, traseira: | 200mm | Delantera, avant, fronte, front, frente: | 1000mm | Encimera, dessus, sopra, above, acima: | 750mm |
| Izquierda, gauche, sinistra, left, esquerda: | 200mm | | | | | | | | | | |
| Derecha, droite, diritto, right, direito: | 200mm | | | | | | | | | | |
| Trasera, arrière, retro, back, traseira: | 200mm | | | | | | | | | | |
| Delantera, avant, fronte, front, frente: | 1000mm | | | | | | | | | | |
| Encimera, dessus, sopra, above, acima: | 750mm | | | | | | | | | | |
| Temperatura humos a potencia térmica nominal, Température des fumées, Temperatura fumi, Fume temperatura, Temperatura dos gases de combustão | 250 °C | | | | | | | | | | |
| Emisión de productos de combustión, Emission des produits de combustion, Emission prodotti combustione, Combustión productos emissions, Emissões de produtos de combustão | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Concentración media CO al 13% O2, Concentration moyenne CO al 13% O2, CO concentrazione media di O2%, Average concentration CO to O2%, CO concentração média de O2% | 0.19 % | | | | | | | | | | |
| Desprendimiento de sustancias peligrosas, Rejet de substances dangereuses, Rilascio di sostanze pericolose, Release of hazardous substances, Lançamento de substâncias perigosas | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Temperatura superficial, Température de surface, Temperatura superficiale, Surface temperatura, Temperatura superficial | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Seguridad eléctrica, Sécurité électrique, Sicurezza elettrica, Electrical safety, Segurança elétrica | - | | | | | | | | | | |
| Presión máxima de servicio (agua), Pression maximale de service, Máxima pressione di esercizio, Maximun operating pressure, Máxima pressão de exercício | 2.1 Bar | | | | | | | | | | |
| Resistencia mecánica (para soportar una chimenea/un conducto de humos), Résistance mécanique (pour soutenir la cheminée), Resistenza mecánica (per supportare il camino), Mechanical strength (to support the fireplace), Resistência mecánica (para suportar a chaminé) | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Potencia térmica ambiente, Puissance rendue au milieu, Potenza resa all'ambiente, Power output to the environment, Potência libertada no ambiente | 3 kW | | | | | | | | | | |
| Potencia térmica agua, Puissance rendue à l'eau, Potenza ceduta all'acqua, Power transferred to wáter, Potência cedida à água | 8.5 kW | | | | | | | | | | |
| Rendimiento energético, Rendement, Rendimento, Efficiency, Atuação | 80 % | | | | | | | | | | |

Las prestaciones del producto identificado en el punto 1 son conformes con las prestaciones declaradas en el punto 6.
 La performance du produit citée au point 1 est conforme à la performance declare au point 6.
 La prestazione del prodotto di cui al punti 1 è conforme alla prestazione dichiarata di cui al punto 6.
 The performance of the product referred to in point 1 is consistent with the declared performance in point 6.
 As declarações do produto identificado no ponto 1, estão conformes com as prestações declaradas no ponto 6.

La presente declaración de prestaciones se emite bajo la única responsabilidad del fabricante, indicado en el punto 3.
 Cette déclaration de performance est délivrée sous la responsabilité exclusive du fabricant cité au point 3.
 Si rilascia la presente dichiarazione di prestazione sotto la responsabilità esclusiva del fabricante di cui al punto 3.
 This declaration of performance is issued under the manufacturer's sole responsibility referred to in point 3.
 É emitida a presente declaração de desempenho sob a responsabilidade exclusiva do fabricante referido no ponto 3.



Lacunza Kalor Group S.A.L.
 NIF A-31605132
 Polígono Industrial Ibañeta s/n
 31800 Alsasua (Navarra) Spain

José Julián Garcandía Pellejero
 Director Gerente

Alsasua 01-07-2013



CO-C-009

DECLARACIÓN DE PRESTACIONES Conforme al R. E. Productos Construcción (UE) N° 305/2011**DÉCLARATION DE PERFORMANCE** Selon le Règlement (UE) N° 305/2011**DICHIARAZIONE DI PRESTAZIONE** In base al Regolamento (UE) N° 305/2011**DECLARATION OF PERFORMANCE** According to Regulation (UE) N° 305/2011**DECLARAÇÃO DE PRESTAÇÕES** Em base com o Regulamento (UE) N° 305/2011

- Nombre y/o código de identificación única del producto:
Nom-code d'identification unique du produit
Nome-codice identificativo unico del prodotto
Unique identifier nome-code for product
Nome-código de identificação único do produto
 - Marca, marque, marca, mark, marca: Lacunza
 - Tipo, type, tipo, type, tipo: Cocina calefactora, Cuisinière caléfacteur, Cucina di riscaldamento, Heating Cooker, Cozinha aquecimento
 - Modelo, modèle, modello, model, modelo: **VULCANO 7TE3**
- Uso o usos previstos del producto: Cocina de carga manual, para quemar combustibles sólidos (indicado en instrucciones), cuya función es calentar el espacio en el que está instalado y proporcionar también agua caliente sanitaria y/o calefacción central.
Utilisation prévue du produit: Cuisinière qui se charge manuellement, conçu pour brûler des combustibles solides (indiqués dans le Manuel d'Instructions), dont la fonction est de chauffer l'espace où il est installé (et de fournir de l'eau chaude sanitaire et/ou le chauffage central).
Usi previsti del prodotto: Cucina a carico manuale, per bruciare combustibili solidi (indicati nelle istruzioni), la cui funzione è riscaldare lo spazio in cui è installato (e fornire anche acqua calda sanitaria e/o riscaldamento centrale).
Intended uses of the product: Kitchen stove to be loaded by hand and designed to burn solid fuels (indicated in instructions), whose function is to heat the space in which it is installed (and also provide hot water and/or central heating).
Utilização prevista do produto: Cozinha de carga manual, para queimar combustíveis sólidos (indicado nas instruções), cuja função é aquecer o espaço no qual está instalado (e proporcionar também água quente sanitária e/ou aquecimento central).
- Nombre y dirección del fabricante: **LACUNZA KALOR GROUP S.A.L.**
Nom et adresse du fabricant: **Pol. Ind. Ibarrea s/n 31800 Alsasua (Navarra) (España)**
Nome e indirizzo del fabbricante: **Téléfono: (0034) 948563511**
Name and address of the manufacturer: **Fax: (0034) 948563505**
Nome e endereço do fabricante: **Email: comercial@lacunza.net**
- Sistema de evaluación y verificación de la constancia de las prestaciones: 3
Système d'évaluation et contrôle de la constante de performance: 3
Sistema di valutazione e verifica della costanza della prestazione: 3
Assessment and verification system for constancy of performance: 3
Sistema de avaliação e verificação da regularidade do desempenho: 3
- Organismo Notificado, Laboratoire notifié, Laboratorio notificato, Laboratory notified, Laboratório notificado: **RRF N° NB1625 Rhein-Ruhr Feuerstätten Prüfstelle GmbH**
Am Technologie Park 1 D-45307 ESSEN
Por el sistema, Selon le system, In base al system, Based on system, Em base ao system : 3.
Documento emitido (fecha), Numéro du rapport d'essai (date), Numero rapporto di prova (data), Test report number (date), Número relação de prova (data): **15112607 (07-07-2011)**

6. Prestaciones declaradas, Performance déclarée, Prestazioni dichiarate, Services declare, Desempenhos declarados:

| Especificaciones técnicas armonizadas, Spécifications techniques armoniques, Specifica tecnica armonizzata, Harmonised technical specifications, Especifica técnica harmonizada EN12815:2001/A1:2004/AC:2006/AC:2007 | | | | | | | | | | | |
|--|---|--|-------|---|-------|--|-------|--|--------|--|-------|
| Características esenciales, Caractéristiques essentielles, Caratteristiche essenziali, Essential features, Características essenciais | Prestaciones, Performance, Prestazione, Services, Desempenho | | | | | | | | | | |
| Reacción al fuego, Resistance au feu, Resistenza al fuoco, Resistance to fire, Resistência ao fogo | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Distancia mínima de seguridad a materiales combustibles, Distance minimum aux matériaux combustibles, Distanza minima da materiali combustibili, Minimum distance from combustible material, Distância mínimo de materiais combustíveis | <table border="1"> <tr> <td>Izquierda, gauche, sinistra, left, esquerda:</td> <td>200mm</td> </tr> <tr> <td>Derecha, droite, diritto, right, direito:</td> <td>200mm</td> </tr> <tr> <td>Trasera, arrière, retro, back, traseira:</td> <td>200mm</td> </tr> <tr> <td>Delantera, avant, fronte, front, frente:</td> <td>1000mm</td> </tr> <tr> <td>Encimera, dessus, sopra, above, acima:</td> <td>750mm</td> </tr> </table> | Izquierda, gauche, sinistra, left, esquerda: | 200mm | Derecha, droite, diritto, right, direito: | 200mm | Trasera, arrière, retro, back, traseira: | 200mm | Delantera, avant, fronte, front, frente: | 1000mm | Encimera, dessus, sopra, above, acima: | 750mm |
| Izquierda, gauche, sinistra, left, esquerda: | 200mm | | | | | | | | | | |
| Derecha, droite, diritto, right, direito: | 200mm | | | | | | | | | | |
| Trasera, arrière, retro, back, traseira: | 200mm | | | | | | | | | | |
| Delantera, avant, fronte, front, frente: | 1000mm | | | | | | | | | | |
| Encimera, dessus, sopra, above, acima: | 750mm | | | | | | | | | | |
| Temperatura humos a potencia térmica nominal, Température des fumées, Temperatura fumi, Fume temperatura, Temperatura dos gases de combustão | 255 °C | | | | | | | | | | |
| Emisión de productos de combustión, Emission des produits de combustion, Emissione prodotti combustione, Combustión productos emissions, Emissões de produtos de combustão | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Concentración media CO al 13% O2, Concentration moyenne CO al 13% O2, CO concentrazione media di O2%, Average concentration CO to O2%, CO concentração média de O2% | 0.17 % | | | | | | | | | | |
| Desprendimiento de sustancias peligrosas, Rejet de substances dangereuses, Rilascio di sostanze pericolose, Release of hazardous substances, Lançamento de substâncias perigosas | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Temperatura superficial, Température de surface, Temperatura superficiale, Surface temperatura, Temperatura superficial | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Seguridad eléctrica, Sécurité électrique, Sicurezza elettrica, Electrical safety, Segurança elétrica | - | | | | | | | | | | |
| Presión máxima de servicio (agua), Pression maximale de service, Máxima pressione di esercizio, Maximum operating pressure, Máxima pressão de exercício | 2.1 Bar | | | | | | | | | | |
| Resistencia mecánica (para soportar una chimenea/un conducto de humos), Resistance mécanique (pour soutenir la cheminée), Resistenza mecánica (per supportare il camino), Mechanical strength (to support the fireplace), Resistência mecânica (para suportar a chaminé) | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Potencia térmica ambiente, Puissance rendue au milieu, Potenza resa all'ambiente, Power output to the environment, Potência libertada no ambiente | 3.5 kW | | | | | | | | | | |
| Potencia térmica agua, Puissance rendue à l'eau, Potenza ceduta all'acqua, Power transferred to water, Potência cedida à água | 14 kW | | | | | | | | | | |
| Rendimiento energético, Rendement, Rendimento, Efficiency, Atuação | 77 % | | | | | | | | | | |

Las prestaciones del producto identificado en el punto 1 son conformes con las prestaciones declaradas en el punto 6.

La performance du produit cité au point 1 est conforme à la performance declare au point 6.

La prestazione del prodotto di cui al punto 1 è conforme alla prestazione dichiarata di cui al punto 6.

The performance of the product referred to in point 1 is consistent with the declared performance in point 6.

As declarações do produto identificado no ponto 1, estão conformes com as prestações declaradas no ponto 6.

La presente declaración de prestaciones se emite bajo la única responsabilidad del fabricante, indicado en el punto 3.

Cette déclaration de performance est délivrée sous la responsabilité exclusive du fabricant cité au point 3.

Si rilascia la presente dichiarazione di prestazione sotto la responsabilità esclusiva del fabricante di cui al punto 3.

This declaration of performance is issued under the manufacturer's sole responsibility referred to in point 3.

É emitida a presente declaração de desempenho sob a responsabilidade exclusiva do fabricante referido no ponto 3.



José Julián Garcíandía Pellejero
Director Gerente

Alsasua 01-07-2013



CO-C-010

DECLARACIÓN DE PRESTACIONES Conforme al R. E. Productos Construcción (UE) N° 305/2011

DÉCLARATION DE PERFORMANCE Selon le Règlement (UE) N° 305/2011

DICHIARAZIONE DI PRESTAZIONE In base al Regolamento (UE) N° 305/2011

DECLARATION OF PERFORMANCE According to Regulation (UE) N° 305/2011

DECLARAÇÃO DE PRESTAÇÕES Em base com o Regulamento (UE) N° 305/2011

1. Nombre y/o código de identificación única del producto:
Nom-code d'identification unique du produit
Nome-codice identificativo unico del prodotto
Unique identifier nome-code for product
Nome-código de identificação único do produto
 - Marca, marque, marca, mark, marca: LACUNZA
 - Tipo, type, tipo, type, tipo: Cocina calefactora, Cuisinière caléfacteur, Cucina di riscaldamento, Heating Cooker, Cozinha aquecimento
 - Modelo, modèle, modello, model, modelo: **VULCANO 7TE5**
2. **Uso o usos previstos del producto:** Cocina de carga manual, para quemar combustibles sólidos (indicado en instrucciones), cuya función es calentar el espacio en el que está instalado y proporcionar también agua caliente sanitaria y/o calefacción central.
Utilisation prévue du produit: Cuisinière qui se charge manuellement, conçu pour brûler des combustibles solides (indiqués dans le Manuel d'Instructions), dont la fonction est de chauffer l'espace où il est installé (et de fournir de l'eau chaude sanitaire et/ou le chauffage central).
Usi previsti del prodotto: Cucina a carico manuale, per bruciare combustibili solidi (indicati nelle istruzioni), la cui funzione è riscaldare lo spazio in cui è installato (e fornire anche acqua calda sanitaria e/o riscaldamento centrale).
Entended uses of the product: Kitchen stove to be loaded by hand and designed to burn solid fuels (indicated in instructions), whose function is to heat the space in which it is installed (and also provide hot water and/or central heating).
Utilização prevista do produto: Cozinha de carga manual, para queimar combustíveis sólidos (indicado nas instruções), cuja função é aquecer o espaço no qual está instalado (e proporcionar também água quente sanitária e/ou aquecimento central).
3. Nombre y dirección del fabricante: **LACUNZA KALOR GROUP S.A.L.**
Nom et adresse du fabricant: **Po. Ind. Ibarrea s/n 31800 Alsasua (Navarra) (España)**
Nome e indirizzo del fabbricante: **Téléfono: (0034) 948563511**
Name and adress of the manufacturer: **Fax: (0034) 948563505**
Nome e endereço do fabricante: **Email: comercial@lacunza.net**
4. Sistema de evaluación y verificación de la constancia de las prestaciones: 3
Système d'évaluation et contrôle de la constante de performance: 3
Sistema di valutazione e verifica della costanza della prestazione: 3
Assessment and verification system for constancy of performance: 3
Sistema de avaliação e verificação da regularidade do desempenho: 3
5. Organismo Notificado, Laboratoire notifié, Laboratorio notificato, Laboratory notified, Laboratório notificado: **RRF N° NB1625 Rhein-Ruhr Feuerstätten Prüfstelle GmbH**
Am Technologie Park 1 D-45307 ESSEN
Por el sistema, Selon le system, In base al system, Based on system, Em base ao system : 3.
Documento emitido (fecha), Numéro du rapport d'essai (date), Numero rapporto di prova (data), Test report number (date), Número relação de prova (data): **15112872 (23-11-2011)**

6. Prestaciones declaradas, Performance déclarée, Prestazioni dichiarate, Services declare, Desempenhos declarados:

| Especificaciones técnicas armonizadas, Spécifications techniques harmoniques, Specifica tecnica armonizzata, Harmonised technical specifications, Especifica técnica harmonizada EN12815:2001/A1:2004/AC:2006/AC:2007 | | | | | | | | | | | |
|--|---|--|-------|---|-------|--|-------|--|--------|--|-------|
| Características esenciales, Caractéristiques essentielles, Caratteristiche essenziali, Essential features, Características essenciais | Prestaciones, Performance, Prestazione, Services, Desempenho | | | | | | | | | | |
| Reacción al fuego, Résistance au feu, Resistenza al fuoco, Resistance to fire, Resistência ao fogo | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Distancia mínima de seguridad a materiales combustibles, Distance minimum aux matériaux combustibles, Distanza mínima da materiali combustibili, Minimum distance from combustible material, Distância mínimo de materiais combustíveis | <table border="0"> <tr> <td>Izquierda, gauche, sinistra, left, esquerda:</td> <td>100mm</td> </tr> <tr> <td>Derecha, droite, diritto, right, direito:</td> <td>100mm</td> </tr> <tr> <td>Trasera, arrière, retro, back, traseira:</td> <td>100mm</td> </tr> <tr> <td>Delantera, avant, fronte, front, frente:</td> <td>1000mm</td> </tr> <tr> <td>Encimera, dessus, sopra, above, acima:</td> <td>750mm</td> </tr> </table> | Izquierda, gauche, sinistra, left, esquerda: | 100mm | Derecha, droite, diritto, right, direito: | 100mm | Trasera, arrière, retro, back, traseira: | 100mm | Delantera, avant, fronte, front, frente: | 1000mm | Encimera, dessus, sopra, above, acima: | 750mm |
| Izquierda, gauche, sinistra, left, esquerda: | 100mm | | | | | | | | | | |
| Derecha, droite, diritto, right, direito: | 100mm | | | | | | | | | | |
| Trasera, arrière, retro, back, traseira: | 100mm | | | | | | | | | | |
| Delantera, avant, fronte, front, frente: | 1000mm | | | | | | | | | | |
| Encimera, dessus, sopra, above, acima: | 750mm | | | | | | | | | | |
| Temperatura humos a potencia térmica nominal, Température des fumées, Temperatura fumi, Fume temperatura, Temperatura dos gases de combustão | 155 °C | | | | | | | | | | |
| Emisión de productos de combustión, Emission des produits de combustion, Emissione prodotti combustione, Combustión productos emissions, Emissões de produtos de combustão | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Concentración media CO al 13% O2, Concentration moyenne CO al 13% O2, CO concentrazione media di O2%, Average concentration CO to O2%, CO concentração média de O2% | 0.4 % | | | | | | | | | | |
| Desprendimiento de sustancias peligrosas, Rejet de substances dangereuses, Rilascio di sostanze pericolose, Release of hazardous substances, Lançamento de substâncias perigosas | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Temperatura superficial, Température de surface, Temperatura superficiale, Surface temperatura, Temperatura superficial | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Seguridad eléctrica, Sécurité électrique, Sicurezza elettrica, Electrical safety, Segurança elétrica | - | | | | | | | | | | |
| Presión máxima de servicio (agua), Pression maximale de service, Máxima pressione di esercizio, Maximum operating pressure, Máxima pressão de exercício | 2.1 Bar | | | | | | | | | | |
| Resistencia mecánica (para soportar una chimenea/un conducto de humos), Résistance mécanique (pour soutenir la cheminée), Resistenza mecánica (per supportare il camino), Mechanical strength (to support the fireplace), Resistência mecânica (para suportar a chaminé) | Cumple, Conforme, Conforme, Compliant, Em Conformidade | | | | | | | | | | |
| Potencia térmica ambiente, Puissance rendue au milieu, Potenza resa all'ambiente, Power output to the environment, Potência libertada no ambiente | 12 kW | | | | | | | | | | |
| Potencia térmica agua, Puissance rendue à l'eau, Potenza ceduta all'acqua, Power transferred to water, Potência cedida à água | 19 kW | | | | | | | | | | |
| Rendimiento energético, Rendement, Rendimento, Efficiency, Atuação | 83 % | | | | | | | | | | |

Las prestaciones del producto identificado en el punto 1 son conformes con las prestaciones declaradas en el punto 6.
La performance du produit cité au point 1 est conforme à la performance declare au point 6.

La prestazione del prodotto di cui al punto 1 è conforme alla prestazione dichiarata di cui al punto 6.

The performance of the product referred to in point 1 is consistent with the declared performance in point 6.

As declarações do produto identificado no ponto 1, estão conformes com as prestações declaradas no ponto 6.

La presente declaración de prestaciones se emite bajo la única responsabilidad del fabricante, indicado en el punto 3.

Cette déclaration de performance est délivrée sous la responsabilité exclusive du fabricant cité au point 3.

Si rilascia la presente dichiarazione di prestazione sotto la responsabilità esclusiva del fabricante di cui al punto 3.

This declaration of performance is issued under the manufacturer's sole responsibility referred to in point 3.

É emitida a presente declaração de desempenho sob a responsabilidade exclusiva do fabricante referido no ponto 3.



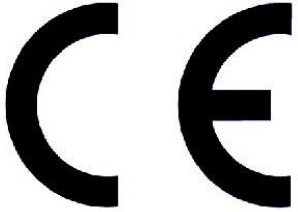
Lacunza Kalor Group S.A.L.
NIF A-31606932
Polígono Industrial Ibañeta s/n
31800 Alsasua (Navarra) Spain




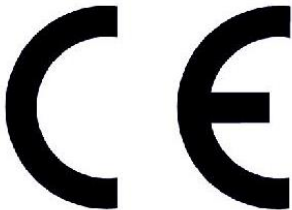
José Julián Garcíandía Pellejero
Director Gerente

Alsasua 01-C7-2013

8. CE MARK

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|  | LACUNZA KALOR GROUP S.A.L. Pol. Ind. Ibarrea s/n 31800 Alsasua (Navarra) (Spain) |
| | Número, Nombre, Numero, Number, Número : CO-C-008 |
| Marca, marque, marca, mark, marca: Lacunza Tipo, type, tipo, type, tipo: Cocina, Cuisinière, Cucina, Cooker, Cozinha Modelo, modèle, modello, model, modelo: Vulcano 4TE | Organismo notificado, Laboratoire notifié, Laboratorio notificato, Laboratory notified, Laboratorio notificado: RRF N° NB1625 |
| <p>Cocina de carga manual, para quemar combustibles sólidos (indicado en instrucciones), cuya función es calentar el espacio en el que está instalado y proporcionar también agua caliente sanitaria y/o calefacción central.</p> <p>Cuisinière qui se charge manuellement, conçu pour brûler des combustibles solides (indiqués dans le Manuel d'Instructions), dont la fonction est de chauffer l'espace où il est installé (et de fournir de l'eau chaude sanitaire et/ou le chauffage central).</p> <p>Cucina a carico manuale, per bruciare combustibili solidi (indicati nelle istruzioni), la cui funzione è riscaldare lo spazio in cui è installato (e fornire anche acqua calda sanitaria e/o riscaldamento centrale).</p> <p>Kitchen stove to be loaded by hand and designed to burn solid fuels (indicated in instructions), whose function is to heat the space in which it is installed (and also provide hot water and/or central heating).</p> <p>Cozinha de carga manual, para queimar combustíveis sólidos (indicado nas instruções), cuja função é aquecer o espaço no qual está instalado (e proporcionar também água quente sanitária e/ou aquecimento central).</p> | |
| EN12815:2001/A1:2004/AC:2006/AC:2007 | |
| Características esenciales, Caractéristiques essentielles, Caratteristiche essenziali, Essential features, Características essenciais | Prestaciones, Performance, Prestazione, Services, Desempenho |
| Reacción al fuego, Resistance au feu, Resistenza al fuoco, Resistance to fire, Resistência ao fogo | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Distancia mínima de seguridad a materiales combustibles, Distance minimum aux matériaux combustibles, Distanza minima da materiali combustibili, Minimum distance from combustible material, Distância mínimo de materiais combustíveis | Izquierda, gauche, sinistra, left, esquerda: 200mm Derecha, droite, diritto, right, direito: 200mm Trasera, arrière, retro, back, traseira: 200mm Delantera, avant, fronte, front, frente: 1000mm Encimera, dessus, sopra, above, acima: 750mm |
| Temperatura humos a potencia térmica nominal, Température des fumées, Temperatura fumi, Fume temperatura, Temperatura dos gases de combustão | 250 °C |
| Emisión productos combustión, Emisión des produits de combustion, Emisión prodotti combustione, Combustión productos emissions, Emissões de produtos de combustão | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Concentración media CO al 13% O2, Concentration moyenne CO al 13% O2, CO concentrazione media di O2%, Average concentration CO to O2%, CO concentração média de O2% | 0.19 % |
| Desprendimiento de sustancias peligrosas, Rejet de substances dangereuses, Rilascio di sostanze pericolose, Release of hazardous substances, Lançamento de substâncias perigosas | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Temperatura superficial, Température de surface, Temperatura superficiale, Surface temperatura, Temperatura superficial | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Seguridad eléctrica, Sécurité électrique, Sicurezza elettrica, Electrical safety, Segurança elétrica | - |
| Presión máxima de servicio (agua), Pression maximale de service, Máxima pressione di esercizio, Maximum operating pressure, Máxima pressão de exercício | 2.1 Bar |
| Resistencia mecánica (para soportar una chimenea/un conducto de humos), Resistance mécanique (pour soutenir la cheminée), Resistenza mecánica (per supportare il camino), Mechanical strength (to support the fireplace), Resistência mecânica (para suportar a chaminé) | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Potencia térmica ambiente, Puissance rendue au milieu, Potenza resa all'ambiente, Power output to the environment, Potência libertada no ambiente | 3 kW |
| Potencia térmica agua, Puissance rendue à l'eau, Potenza ceduta all'acqua, Power transferred to water, Potência cedida à água | 8.5 kW |
| Rendimiento energético, Rendement, Rendimento, Efficiency, Atuação | 80 % |

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|  | LACUNZA KALOR GROUP S.A.L. Pol. Ind. Ibarrea s/n 31800 Alsasua (Navarra) (Spain) |
| | Número, Nombre, Numero, Number, Número : CO-C-009 |
| Marca, marque, marca, mark, marca: Lacunza Tipo, type, tipo, type, tipo: Cocina, Cuisinière, Cucina, Cooker, Cozinha Modelo, modèle, modello, model, modelo: Vulcano 7TE3 | Organismo notificado, Laboratoire notifié, Laboratorio notificato, Laboratory notified, Laboratorio notificado: RRF N° NB1625 |
| <p>Cocina de carga manual, para quemar combustibles sólidos (indicado en instrucciones), cuya función es calentar el espacio en el que está instalado y proporcionar también agua caliente sanitaria y/o calefacción central.</p> <p>Cuisinière qui se charge manuellement, conçu pour brûler des combustibles solides (indiqués dans le Manuel d'Instructions), dont la fonction est de chauffer l'espace où il est installé (et de fournir de l'eau chaude sanitaire et/ou le chauffage central).</p> <p>Cucina a carico manuale, per bruciare combustibili solidi (indicati nelle istruzioni), la cui funzione è riscaldare lo spazio in cui è installato (e fornire anche acqua calda sanitaria e/o riscaldamento centrale).</p> <p>Kitchen stove to be loaded by hand and designed to burn solid fuels (indicated in instructions), whose function is to heat the space in which it is installed (and also provide hot water and/or central heating).</p> <p>Cozinha de carga manual, para queimar combustíveis sólidos (indicado nas instruções), cuja função é aquecer o espaço no qual está instalado (e proporcionar também água quente sanitária e/ou aquecimento central).</p> | |
| EN12815:2001/A1:2004/AC:2006/AC:2007 | |
| Características esenciales, Caractéristiques essentielles, Caratteristiche essenziali, Essential features, Características essenciais | Prestaciones, Performance, Prestazione, Services, Desempenho |
| Reacción al fuego, Resistance au feu, Resistenza al fuoco, Resistance to fire, Resistência ao fogo | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Distancia mínima de seguridad a materiales combustibles, Distance minimum aux matériaux combustibles, Distanza minima da materiali combustibili, Minimum distance from combustible material, Distância mínimo de materiais combustíveis | Izquierda, gauche, sinistra, left, esquerda: 200mm Derecha, droite, diritto, right, direito: 200mm Trasera, arrière, retro, back, traseira: 200mm Delantera, avant, fronte, front, frente: 1000mm Encimera, dessus, sopra, above, acima: 750mm |
| Temperatura humos a potencia térmica nominal, Température des fumées, Temperatura fumi, Fume temperatura, Temperatura dos gases de combustão | 255 °C |
| Emisión productos combustión, Emisión des produits de combustion, Emisión prodotti combustione, Combustión productos emisiones, Emissões de produtos de combustão | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Concentración media CO al 13% O2, Concentration moyenne CO al 13% O2, CO concentrazione media di O2%, Average concentration CO to O2%, CO concentração média de O2% | 0.17 % |
| Desprendimiento de sustancias peligrosas, Rejet de substances dangereuses, Rilascio di sostanze pericolose, Release of hazardous substances, Lançamento de substâncias perigosas | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Temperatura superficial, Température de surface, Temperatura superficiale, Surface temperatura, Temperatura superficial | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Seguridad eléctrica, Sécurité électrique, Sicurezza elettrica, Electrical safety, Segurança elétrica | - |
| Presión máxima de servicio (agua), Pression maximale de service, Máxima pressione di esercizio, Maximun operating pressure, Máxima pressão de exercício | 2.1 Bar |
| Resistencia mecánica (para soportar una chimenea/un conducto de humos), Resistanse mécanique (pour soutenir la cheminée), Resistenza mecánica (per supportare il camino), Mechanical strength (to support the fireplace), Resistência mecânica (para suportar a chaminé) | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Potencia térmica ambiente, Puissance rendue au milieu, Potenza resa all'ambiente, Power output to the environment, Potência libertada no ambiente | 3.5 kW |
| Potencia térmica agua, Puissance rendue à l'eau, Potenza ceduta all'acqua, Power transferred to water, Potência cedida à água | 14 kW |
| Rendimiento energético, Rendement, Rendimento, Efficiency, Atuação | 77 % |

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|  | LACUNZA KALOR GROUP S.A.L. Pol. Ind. Ibarrea s/n 31800 Alsasua (Navarra) (Spain) |
| | Número, Nombre, Numero, Number, Número : CO-C-010 |
| Marca, marque, marca, mark, marca: Lacunza Tipo, type, tipo, type, tipo: Cocina, Cuisinière, Cucina, Cooker, Cozinha Modelo, modèle, modello, model, modelo: Vulcano 7TE5 | Organismo notificado, Laboratoire notifié, Laboratorio notificato, Laboratory notified, Laboratorio notificado: RRF N° NB1625 |
| <p>Cocina de carga manual, para quemar combustibles sólidos (indicado en instrucciones), cuya función es calentar el espacio en el que está instalado y proporcionar también agua caliente sanitaria y/o calefacción central.</p> <p>Cuisinière qui se charge manuellement, conçu pour brûler des combustibles solides (indiqués dans le Manuel d'Instructions), dont la fonction est de chauffer l'espace où il est installé (et de fournir de l'eau chaude sanitaire et/ou le chauffage central).</p> <p>Cucina a carico manuale, per bruciare combustibili solidi (indicati nelle istruzioni), la cui funzione è riscaldare lo spazio in cui è installato (e fornire anche acqua calda sanitaria e/o riscaldamento centrale).</p> <p>Kitchen stove to be loaded by hand and designed to burn solid fuels (indicated in instructions), whose function is to heat the space in which it is installed (and also provide hot water and/or central heating).</p> <p>Cozinha de carga manual, para queimar combustíveis sólidos (indicado nas instruções), cuja função é aquecer o espaço no qual está instalado (e proporcionar também água quente sanitária e/ou aquecimento central).</p> | |
| EN12815:2001/A1:2004/AC:2006/AC:2007 | |
| Características esenciales, Caractéristiques essentielles, Caratteristiche essenziali, Essential features, Características essenciais | Prestaciones, Performance, Prestazione, Services, Desempenho |
| Reacción al fuego, Resistance au feu, Resistenza al fuoco, Resistance to fire, Resistência ao fogo | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Distancia mínima de seguridad a materiales combustibles, Distance minimum aux matériaux combustibles, Distanza minima da materiali combustibili, Minimum distance from combustible material, Distância mínimo de materiais combustíveis | Izquierda, gauche, sinistra, left, esquerda: 100mm Derecha, droite, diritto, right, direito: 100mm Trasera, arrière, retro, back, traseira: 100mm Delantera, avant, fronte, front, frente: 1000mm Encimera, dessus, sopra, above, acima: 750mm |
| Temperatura humos a potencia térmica nominal, Température des fumées, Temperatura fumi, Fume temperatura, Temperatura dos gases de combustão | 155 °C |
| Emisión productos combustión, Emisión des produits de combustion, Emisión prodotti combustione, Combustión productos emissions, Emissões de produtos de combustão | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Concentración media CO al 13% O2, Concentration moyenne CO al 13% O2, CO concentrazione media di O2%, Average concentration CO to O2%, CO concentração média de O2% | 0.4 % |
| Desprendimiento de sustancias peligrosas, Rejet de substances dangereuses, Rilascio di sostanze pericolose, Release of hazardous substances, Lançamento de substâncias perigosas | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Temperatura superficial, Température de surface, Temperatura superficiale, Surface temperatura, Temperatura superficial | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Seguridad eléctrica, Sécurité électrique, Sicurezza elettrica, Electrical safety, Segurança elétrica | - |
| Presión máxima de servicio (agua), Pression maximale de service, Máxima pressione di esercizio, Maximum operating pressure, Máxima pressão de exercício | 2.1 Bar |
| Resistencia mecánica (para soportar una chimenea/un conducto de humos), Resistence mécanique (pour soutenir la cheminée), Resistenza mecánica (per supportare il camino), Mechanical strength (to support the fireplace), Resistência mecânica (para suportar a chaminé) | Cumple, Conforme, Conforme, Compliant, Em Conformidade |
| Potencia térmica ambiente, Puissance rendue au milieu, Potenza resa all'ambiente, Power output to the environment, Potência libertada no ambiente | 12 kW |
| Potencia térmica agua, Puissance rendue à l'eau, Potenza ceduta all'acqua, Power transferred to water, Potência cedida à água | 19 kW |
| Rendimiento energético, Rendement, Rendimento, Efficiency, Atuação | 83 % |

LACUNZA KALOR GROUP S.A.L

Pol. Ind. Ibarrea s/n

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e-mail: comercial@lacunza.net

Website: www.lacunza.net

EDITION: 2

