



# Giotto

## OVEN

Use and maintenance manual

GT110  
GT140





We congratulate you for choosing a product designed and manufactured with cutting-edge technology.

The oven is checked and tested in the Manufacturer's plant before being delivered to the customer.

The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints.

Before the installation, read the content of this manual **carefully**: it contains important information regarding product assembly and safety regulations.

## The foundation

Our company was founded in 1963 by the Lorenzo, Luigi and Paolo Cuppone brothers. It immediately specialized in the production of ovens and equipment for preparing and cooking pizza.

The constant research and experimentation of new equipment that are even now the strength of our company, have led us to design and patent the machinery and ovens that have revolutionized the way pizza is made.

## Technical service

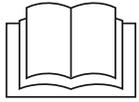
Your Dealer can solve any technical problem regarding use and maintenance.

Do not hesitate to contact him in case of doubt.

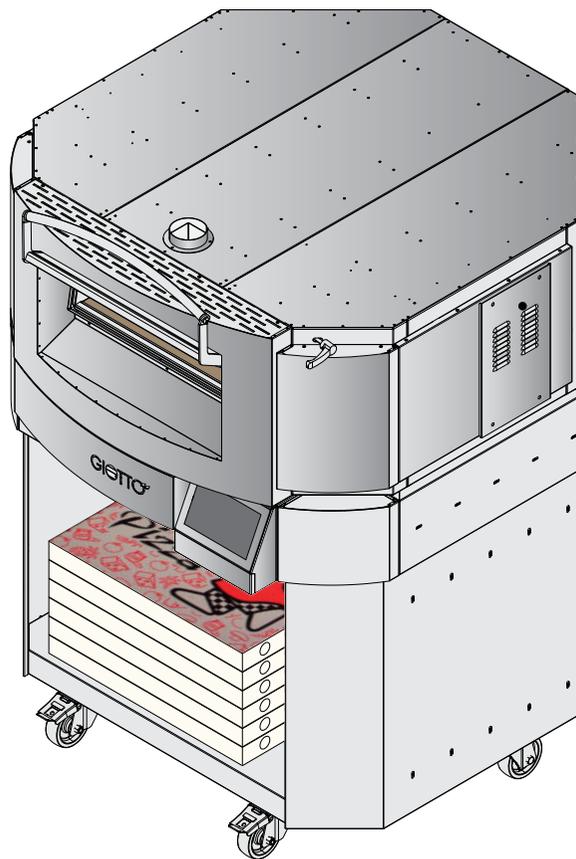
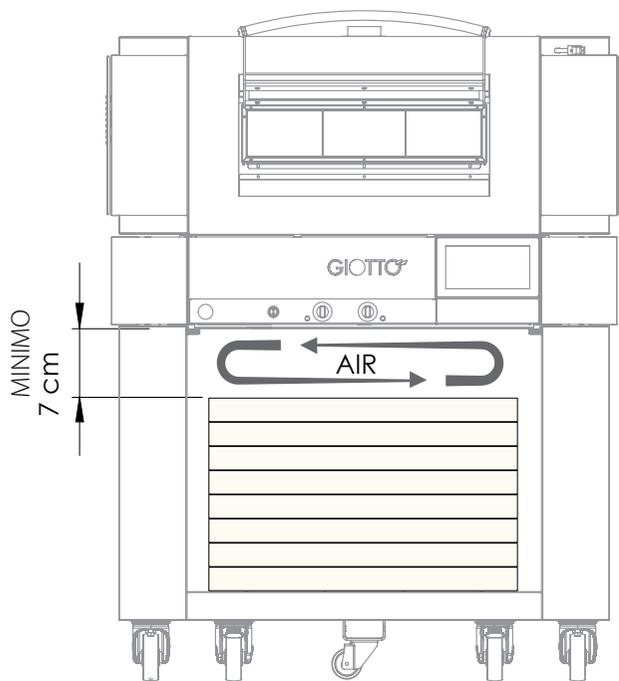
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<b>Introduction</b> .....	<b>3</b>
Technical service.....	3
<b>Safety instructions</b> .....	<b>4</b>
<b>Basic notions</b> .....	<b>6</b>
Knowing your oven .....	6
Preparing to use the oven .....	6
Emergency controls .....	7
Some piece of advice.....	8
The turntable.....	9
<b>Use</b> .....	<b>10</b>
Knowing the control panel.....	10
How to enter the values .....	12
Use guided procedure.....	12
Using a stored recipe .....	18
Programmed switch-on.....	23
Setting an event .....	23
Setting the Note list.....	25
Setting a Holiday .....	26
User settings.....	27
<b>Maintenance and cleaning</b> .....	<b>29</b>
Warnings.....	29
Oven cleaning.....	29
Replacing components.....	31
Oven downtime for prolonged periods .....	32
Disposal at end of life .....	32
Disposing of ashes and food residues .....	32
<b>Warranty</b> .....	<b>33</b>
Warranty .....	33
Spare parts applicable .....	33
Law and multi-step clause .....	33
<b>Something is not working</b> .....	<b>34</b>
What to do in case of any malfunction .....	34

# Safety instructions



- Read this guide carefully before using and maintaining the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before performing any maintenance, replacing components or carrying out any routine/extraordinary cleaning, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- Use or maintenance that fail to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- The rating plate provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.
- Some parts of the appliance may reach high temperatures. We recommend you avoid touching surfaces and do not get materials either flammable or sensitive to heat near the appliance.
- Do not rest objects on the oven, above all if built in material sensitive to heat.
- These appliances are intended for use in commercial applications, for example in kitchens, restaurants, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous or mass production of food. Any use other than that indicated is considered improper, potentially dangerous for people and animals and might irreparably damage the equipment. Improper use of the equipment voids the warranty.
- The device can be used by children aged 8 and under and by persons with reduced physical, sensory or mental abilities, or lacking in experience and the necessary knowledge, provided they are under surveillance or after they have received instructions relating to the safe use of the appliance and understand the dangers inherent in it. Children must not play with the appliance. Cleaning and maintenance designed to be carried out by the user must not be carried out by unsupervised children.
- To clean the appliance, any of its components or accessories and the sub-structure DO NOT use:
  - aggressive, abrasive, powder or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.)
  - abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
  - steamed or pressurised water jets.
- The staff using the appliance must be professionally prepared and periodically trained on its use, as well as the safety and accident prevention regulations.
- Children must be supervised to make sure they do not play with the appliance or parts of it.
- Always use heat-resistant tools (e.g. steel). Cooking utensils in plastic or similar material might not withstand the oven high temperatures.
- Periodically check the efficiency of the fume exhaust ducts. Do not obstruct the duct for any reason.
- FIRE HAZARD: leave the area around the equipment free and clean of fuels. Do not keep flammable materials near this appliance.
- WARNING: EXPLOSION HAZARD! It is forbidden to use the product in potentially explosive environments.
- WARNING: always switch off the main switch when you finish using the appliance, above all during cleaning or in cases of prolonged downtime.
- If you notice any anomaly (e.g. damaged power cable, etc.), malfunction or fault, do not use the appliance and contact a Service Centre authorized by the Manufacturer. Ask for original spare parts or the Warranty will be forfeited.
- Place the emergency phone numbers in a visible location.
- WARNING: it is forbidden to place flammable solids or liquids (spirits for instance) in the cooking chamber during the operation.
- Monitor the appliance during its entire operation, do not leave dishes in the oven unattended!
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.
- We recommend you have the appliance checked by an Authorized Service Centre at least once a year.



The lower compartment can be used for storage (e.g. for pizza boxes).  
 We recommend you leave at least 7 cm free above the objects to allow free circulation of air.  
 Warning: do not obstruct the cooling fans located under the electrical panel.

Fig. 1

## Symbols used in the manual and on the labels applied to the machine



Indicates that caution is required when performing an operation described by a paragraph that contains this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences



Reference to another chapter where the subject is dealt with in more detail.



Manufacturer's advice



Indicates that the surfaces marked with this symbol may be hot and must therefore be touched carefully



Dangerous voltage



The symbol identifies the terminals which, connected to each other, carry the various parts of a device or system to the same potential (not necessarily the earth potential)



Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment

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The original language used to prepare this manual is English: the Manufacturer is not responsible for any translation/interpretation or print errors.

## Knowing your oven

### ► Fig. 2

Your oven can be used only to bake pizzas or similar dishes, such as bread or focaccia and to grill vegetables.

Its main parts are:

- ① Cooking chamber in stainless steel
- ② Chimney to vent any cooking fumes
- ③ Cooking surface in refractory bricks
- ④ Power cable socket
- ⑤ Face in stainless steel
- ⑥ Digital control display
- ⑦ Ventilation slots in the light compartment
- ⑧ Flue vent valve opening/closing knob

The temperature in the chamber is controlled by boards that switch the heating elements on and off to keep the set temperature constant.

The oven can manage separately the powers:

- of the bottom part of the oven chamber;
- of the top part of the oven chamber.

## Preparing to use the oven

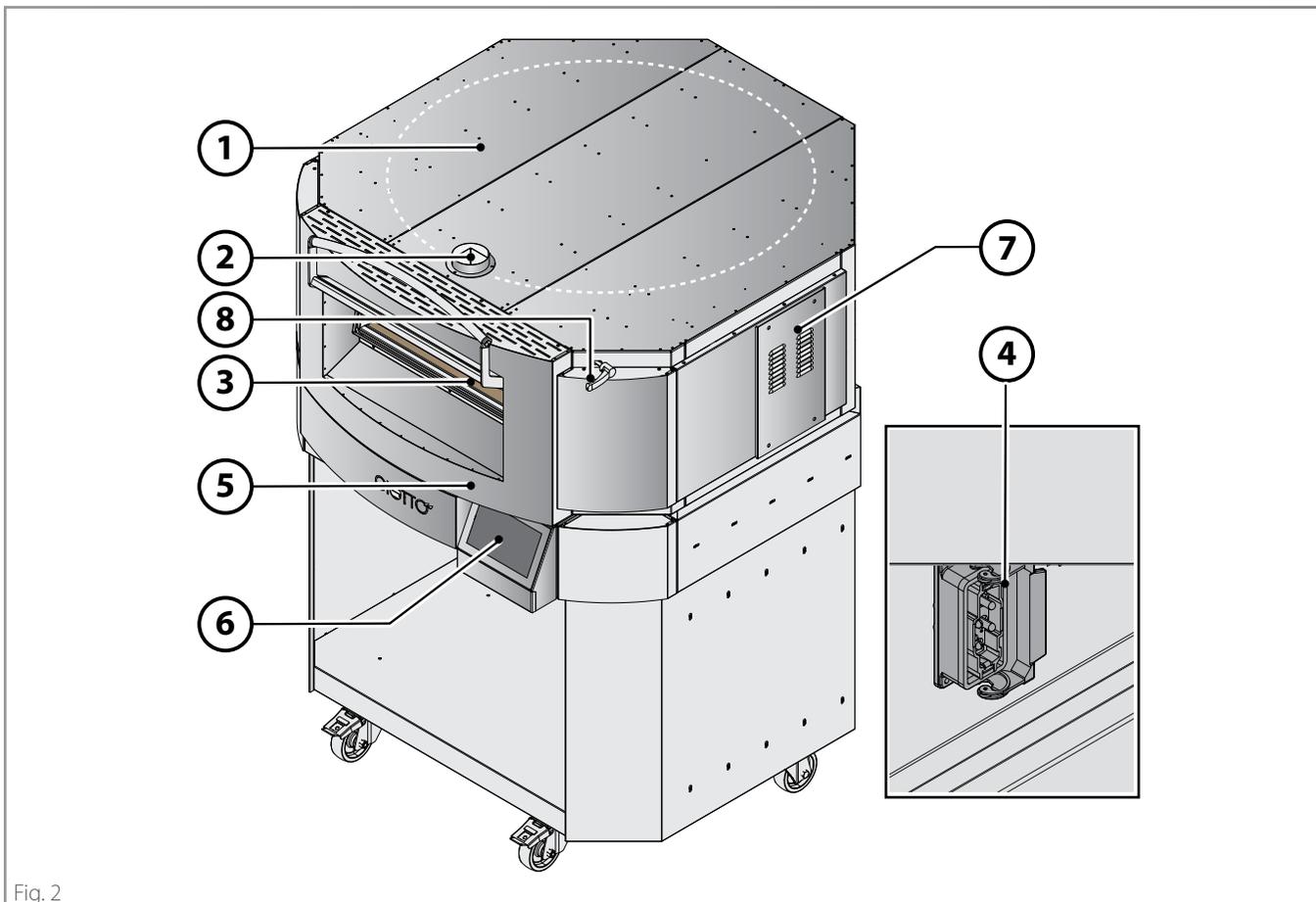
Clean the oven and any accessories accurately, both externally and internally, following the instructions in the dedicated chapter rigorously.

### **Maintenance and cleaning** - page 29.

Switch the oven on: **on first use**, set the temperature at **150°C - 302°F**, for at least **8 hours, with no food inside**. During all this time we recommend you keep the vent chimney completely open. In this first phase, due to the evaporation of the humidity in the insulating materials, the oven will produce unpleasant fumes and odours that will gradually disappear in the subsequent operating cycles.

To switch the oven on and set its parameters, refer to:

### **Use** - page 10



 *The first day of use is considered as a running-in period: during this time the refractory bricks and insulating material keep releasing humidity until they dry out completely.*

 *Some parts of the appliance may reach high temperatures. We recommend you avoid touching surfaces and do not get materials either flammable or sensitive to heat near the appliance.*

*Do not rest objects on the oven, above all if built in material sensitive to heat.*

*Take care and use personal protection equipment (i.e. gloves) when putting food into the cooking chamber or getting it out.*

## Emergency controls (EMERGENCY SYSTEM)

- 11 **Emergency mushroom:** if pressed, it disables the turntable rotation function, an alarm screen appears on the display and ► **Fig. 4** and the buzzer sounds. The mushroom should be used in the event of a real emergency; to stop the plate normally, press the "STOP" button on the display (see page 11). To unlock it and resume normal work, turn it clockwise.



Fig. 4

### EMERGENCY SYSTEM device

If the key is in 10 D.C. position ► normal use of the oven through the digital display.

If the key is on 10 OFF ►

- The turntable rotation function is disabled, an alarm screen appears ► **Fig. 4** and the buzzer is activated.
- The heaters are disabled and therefore do not heat up.
- The digital display remains on but only the following can be activated:
  - hood functions (light and speed)
  - room light.

If the key is in 10 M.C. position ►

the oven can be controlled by the two thermostats, top and bottom using the knobs 8 and 9 rather than by the display.

This possibility is useful when there is a breakdown of an electronic component (e.g. Touch board or heater control board) which does not allow heating or adjusting the heaters.

This work mode must be used only in the event of an actual emergency in order to end the service pending the intervention of specialized personnel, the only one able to solve the problem.

If the key 10 is in M.C.

- The turntable rotation function is disabled.
- The top/bottom heaters are activated rotating the knobs 8 and 9 to the desired temperature:
  - 9 bottom temperature setting
  - 8 chamber temperature setting

After setting the temperature, the lights 12 and 13 come on to show that the heaters are working to reach the set temperature.

In this mode:

- If the Touch board fails, the digital display goes off and then:
  - the hood functions (light and speed) and the chamber light are deactivated.
- if the heater control board fails and the Touch board works:
  - the digital display remains on and only the hood (light and speed) functions and the chamber light can be activated.

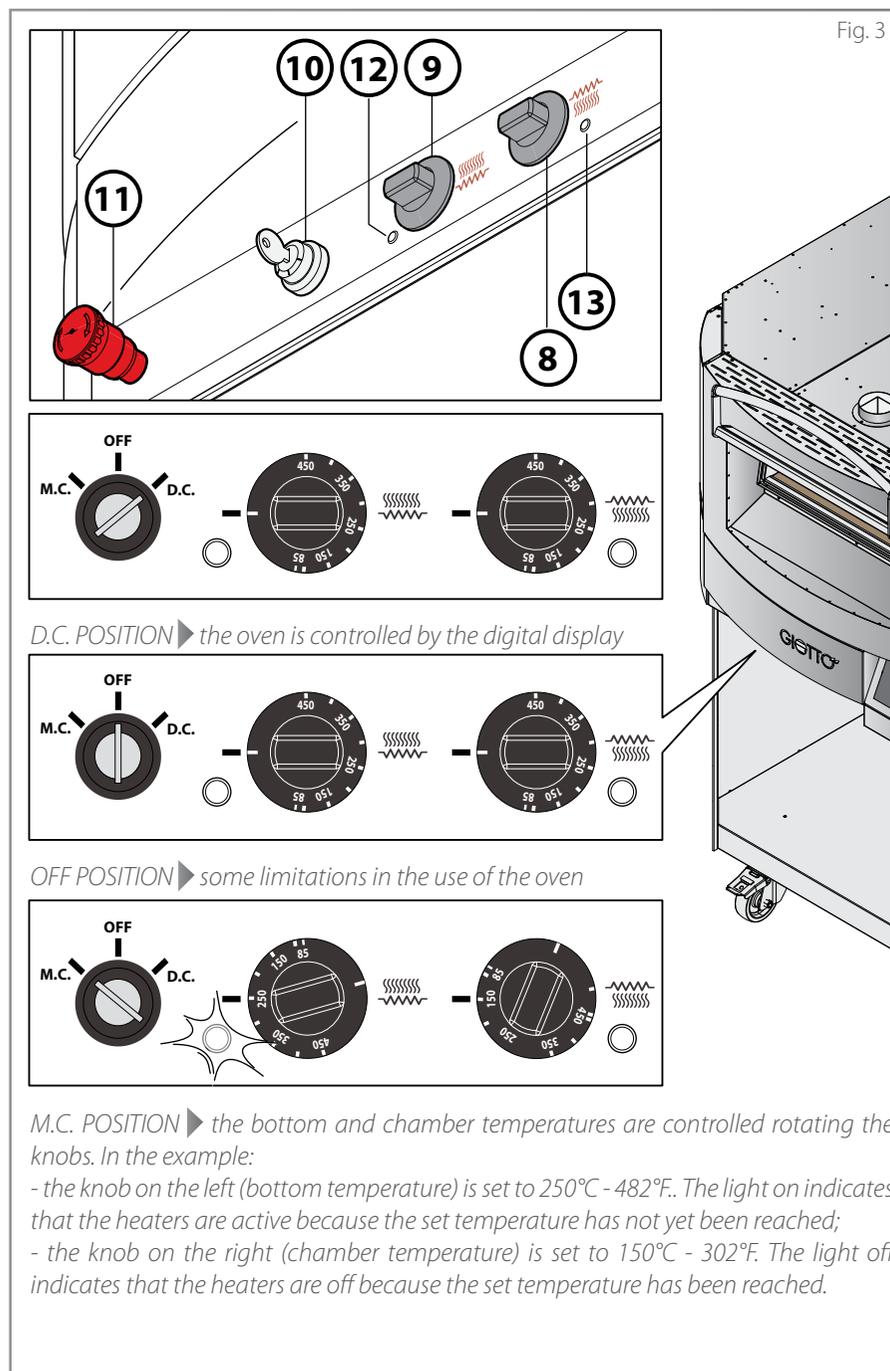


Fig. 3

## Some piece of advice...

- Before starting cooking always preheat the oven, this is essential for the success of the products. Preheating the oven **must last at least an hour**, it is therefore always preferable to use the programmed switch-on function so that the oven is already hot and ready to cook the desired food when the place opens.

 Programmed switch-on: page [23](#)

- During work, keep the refractory surfaces clean using a stiff bristle brush.
- Passing from a type of pizza to another, wait the time required for the oven to stabilize.
- Take your time when adjusting the cooking parameters according to the increase and/or decrease in the workload.
- An excess of flour in the cooking chamber can create smoke, smell and give the pizza an unpleasant taste.
- Clean the oven at the end of service.

### ► Fig. 5

In ovens, products cook thanks to the combined action of:

- **radiation:** the heat and infrared rays produced by the top elements make products crunchy and golden  
► this parameter is controlled by the TOP percentage.
- **convection:** the hot air that circulates in the chamber cooks the product evenly  
► this parameter is controlled by the temperature setting in the chamber
- **conduction:** the bottom elements heat the refractory surfaces on which the products lie  
► this parameter is controlled by the temperature and the BOTTOM percentage.

### Unsatisfactory cooking results

If the cooking results are not as expected, try and check the following:

- **incorrect oven parameters:**
  - temperature in the chamber either too high or too low
  - power (percentage) of the BOTTOM or TOP either too high or too low
- **incorrect preheating:**
  - preheating is vital to get superb results right from the first pizza
  - during preheating, the BOTTOM percentage has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas.

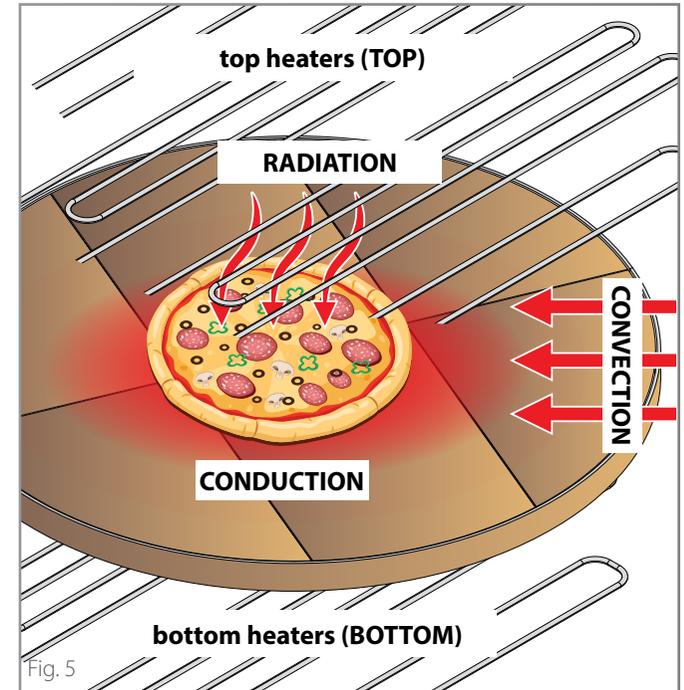


Fig. 5

### What is Pizzaform?

*Pizzaform is a manufacturer's patent. It is a special press, produced in five models, to make pizza dough discs up to Ø52cm [Ø20.47 in.].*

*Its main features are:*

- high hourly output, up to 400 pizzas an hour, without using specialized labour;
- consistent shape and thickness of the disc of dough, without giving up the traditional edge, obtained thanks to the special shape of the chrome plates;
- possibility of changing the thickness of the dough discs easily.

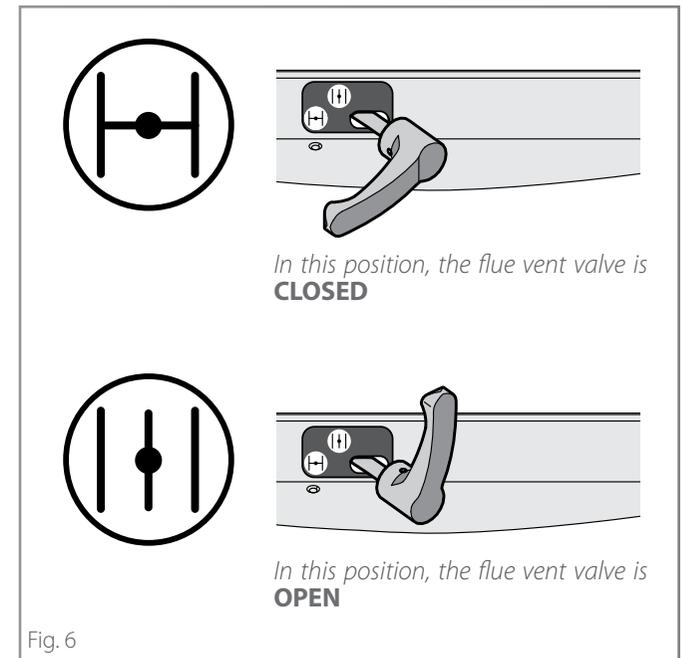


Fig. 6

## The turntable

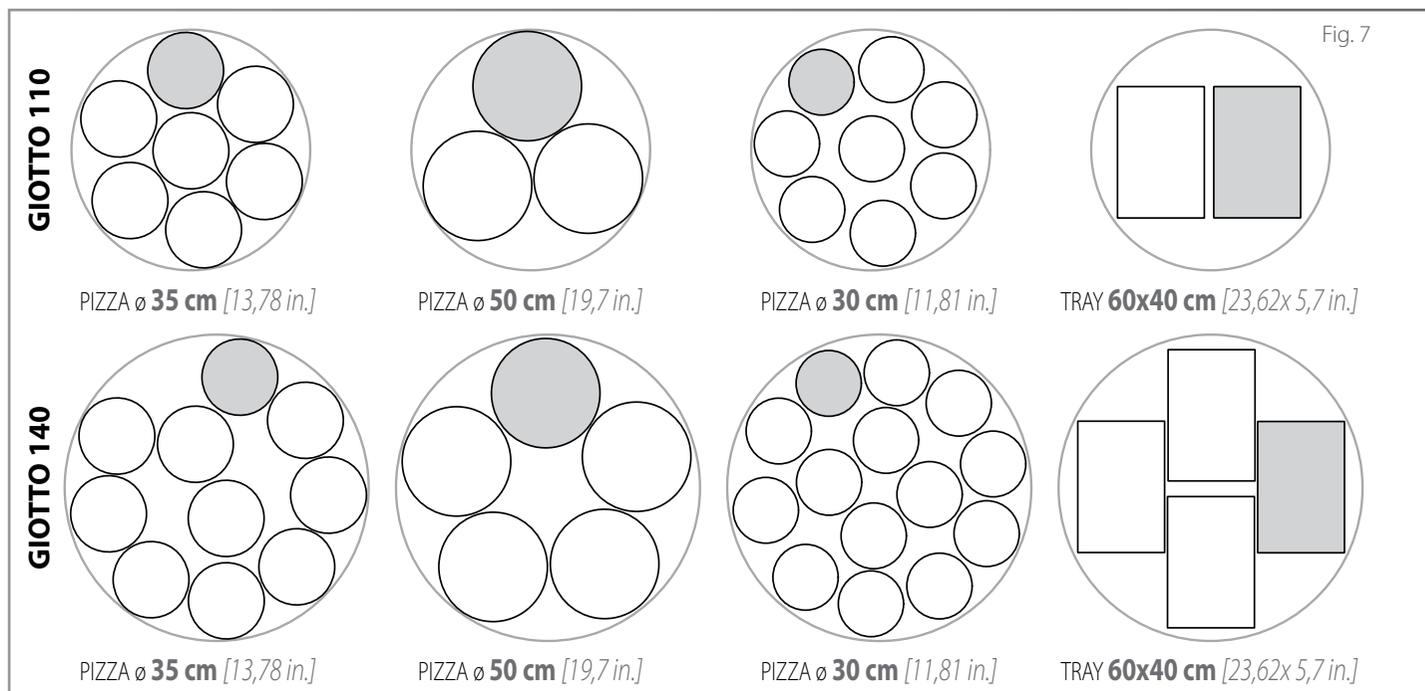
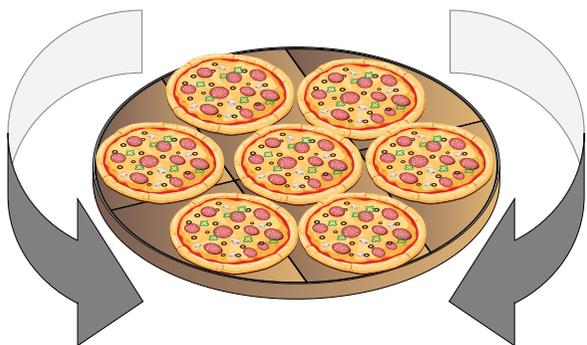
The turntable allows cooking the pizzas evenly without having to turn them over manually.

To control the turntable, see page 11

### Productivity

**GIOTTO 110:** 60 pizzas/hour

**GIOTTO 140:** 110 pizzas/hour



## COOKING TABLES

The parameters in the tables are just indicative, since they can vary according to the type of dough to bake (e.g. type of flour, hydration, etc.).

TYPE	 <b>Manual stretching</b>					 <b>Stretching with Pizzaform</b>					<b>Preheating for both types</b> <b>(Manual stretching or stretching with Pizzaform)</b>
	COOKING					COOKING					
	TIME	chamber TEMP.	% TOP	top TEMP.	% BOTTOM	TIME	chamber TEMP.	% TOP	top TEMP.	% BOTTOM	
CLASSIC	3 min	320°C - 608°F	90%	300°C - 572°F	10%	3 min	300°C - 572°F	80%	300°C - 572°F	5%	time: 1 hour (can vary according to the set %) temperature / %: the same as the type of pizza   During preheating, the flue gas discharge valve must <b>always be kept closed</b> to prevent heat escaping from the chamber and the heating elements being turned on with the consequent overheating of the refractory surfaces which would cause the products to burn.
NEAPOLIT. PREHEAT	-	300°C - 572°F	90%	300°C - 572°F	0%						
NEAPOLITAN	90 sec.	360°C - 680°F	90%	300°C - 572°F	0%	90 sec.	350°C - 662°F	90%	300°C - 572°F	0%	
DIRECT BAKING TIN	7 min	300°C - 572°F	30%	350°C - 662°F	90%						
PRE BAKING TIN	6 min	300°C - 572°F	25%	360°C - 680°F	100%						
FIN BAKING TIN	3 min	300°C - 572°F	50%	360°C - 680°F	85%						
DIRECT PADDLE	6 min	285°C - 545°F	70%	285°C - 545°F	65%						
PRE PADDLE	5 min	260°C - 500°F	60%	260°C - 500°F	50%						
FIN PADDLE	5 min	260°C - 500°F	50%	260°C - 500°F	60%						

## Contents

Knowing the control panel.....	10
How to enter the values .....	12
A - Turning the oven on manually.....	12
B - Setting the preheating .....	13
C - Starting cooking.....	14
D - Activating an end-of-cooking signal (buzzer).....	15
E - Switching the light on (optional) .....	16
F - Switching the oven off.....	16
Creating a recipe .....	18
How to create a recipe.....	19
Programmed switch-on.....	20
Setting an event .....	20
Setting the Note list.....	22
Setting a Holiday .....	23
User settings.....	24

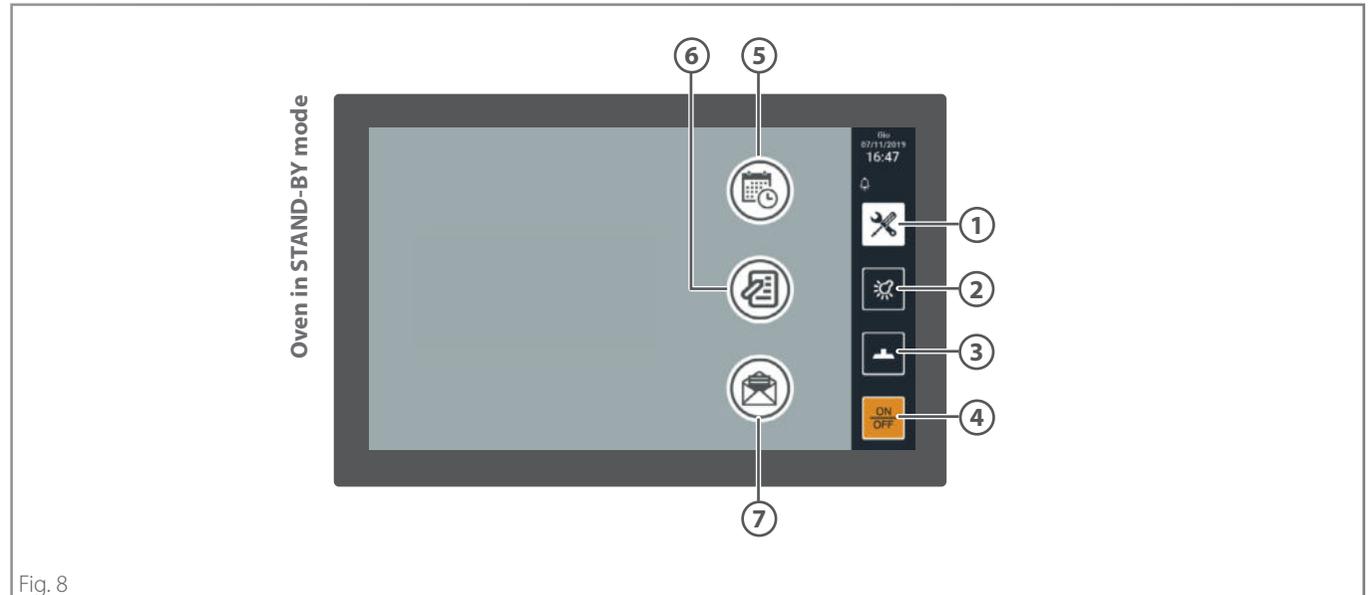
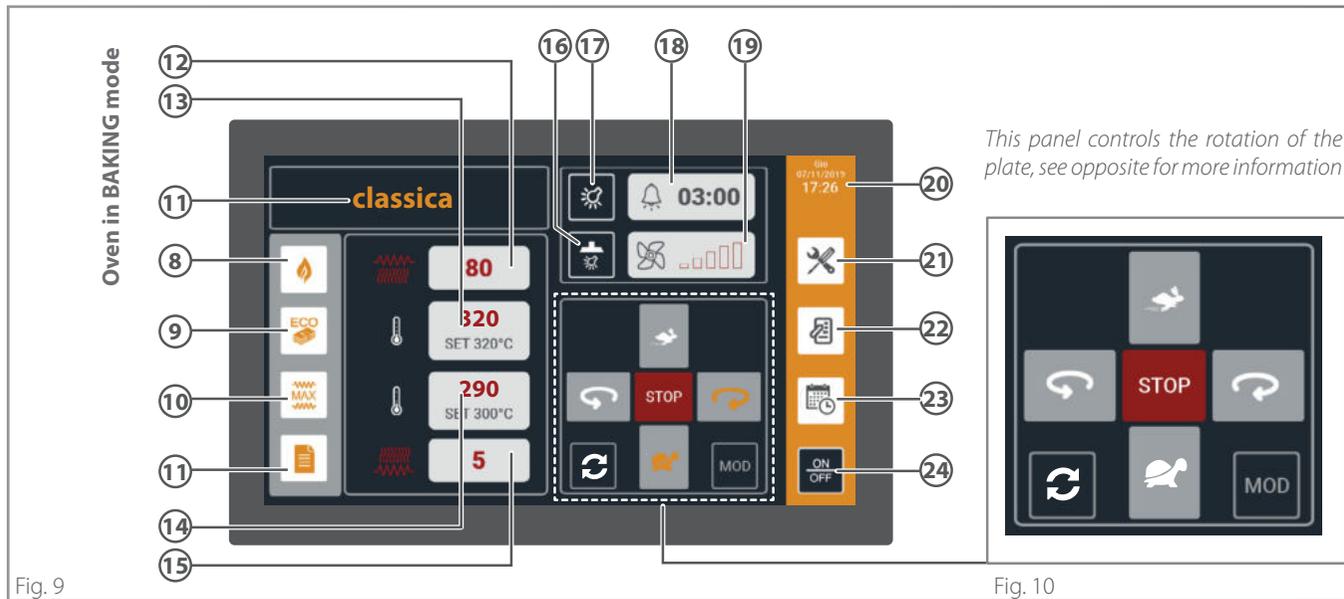


Fig. 8

## Knowing the control panel

### ► Fig. 8 OVEN IN STAND-BY MODE

- 1 **SERVICE button (settings)**  
Gives access to the user's settings
- 2 **Button to switch the chamber light on**  
switches the light in the cooking chamber on and off
- 3 **Hood control button**  
allows setting the hood speed and switching its light on
- 4 **ON/OFF switch**  
Powering the oven on and off
- 5 **PROGRAM ON button**  
Allows accessing the **Weekly programmed switch-on** page: it is possible to program the automatic switch-on and -off of the oven for the whole week, up to 4 switch-ons/switch-offs every day
- 6 **Note list setting button**  
Gives access to the **Note list** page, where it is possible to set up to 10 notes that will be displayed at the set time on the set day. Each note can also be repeated cyclically.
- 7 **HOLIDAY button**  
Allows accessing the **Holiday** page: this function allows interrupting for a certain period of time the oven switching on and off every week, without having to cancel it.



This panel controls the rotation of the plate, see opposite for more information

Fig. 10



► Fig. 10 TURNTABLE CONTROL

 	<p><b>STOP:</b> Stops the turntable rotation. Use it only in case of real need; during preheating or cooking, the turntable should rotate continuously to ensure uniform cooking and to preserve the functionality of the oven itself.</p> <p><b>START:</b> Allows the turntable to rotate with the set settings.</p>
	<p><b>CLOCKWISE sense of rotation:</b> If active (orange colour), the turntable rotates in a <b>clockwise</b> direction</p>
	<p><b>ANTICLOCKWISE sense of rotation:</b> If active (orange colour), the turntable rotates in an <b>anticlockwise</b> direction</p>
	<p><b>HARE mode: fast rotation</b> If active (orange colour), the turntable rotates in <b>fast</b> mode (one complete revolution every 6 seconds) The value can be modified at will during cooking: temporary modification through the "MOD" symbol or permanent change setting it when creating a recipe (see page 19).</p>
	<p><b>TORTOISE mode: slow rotation</b> If active (orange colour), the turntable rotates in <b>slow</b> mode (one complete revolution every 13 seconds) The value can be modified at will during cooking: temporary modification through the "MOD" symbol or permanent change setting it when creating a recipe (see page 19).</p>
	<p>If active (orange in colour), the <b>turntable sense of rotation</b> is reversed after the set time. The value can be modified at will during cooking: temporary modification through the symbol or permanent change setting it when creating a recipe (see page 19). E.g.: if the set value is 10s, every 10 seconds the turntable reverses its rotation between clockwise and anticlockwise.</p>
	<p><b>"MOD" symbol:</b> touching the key displays a numeric keypad that allows changing the <b>rotation times</b> of the active mode at will (e.g. the tortoise) changing the default times (6 and 13 seconds). The changes are <b>temporary</b>; the values go back to the default settings after the first rotation stop. To modify the values <b>permanently</b>, see page 19</p>

► Fig. 9  
OVEN IN BAKING MODE

- 8 **Pyrolysis program button**  
Starts the pyrolysis program to clean the oven
- 9 **ECO program button**  
Starts the ECO program (page 17)
- 10 **MAX program button**  
Starts the MAX program (page 17)
- 11 **Program button**  
Allows viewing and using the programs saved by the user
- 12 **Power setting button as a percentage of the TOP heating elements**
- 13 **COOKING CHAMBER temperature setting button**
- 14 **BOTTOM temperature setting button**
- 15 **Power setting button as a percentage of the BOTTOM heating elements**
- 16 **Button to switch the hood light on**
- 17 **Button to switch the chamber light on**
- 18 **Buzzer setting button**  
Activates an end-of-cooking acoustic signal

- 19 **Hood speed setting button**
- 20 Shows the time and date
- 21 **SERVICE button (settings)**  
Gives access to the user's settings
- 22 **Note list setting button**  
Gives access to the **Note list** page, where it is possible to set up to 10 notes that will be displayed at the set time on the set day. Each note can also be repeated cyclically.
- 23 **PROGRAM ON button**  
Allows accessing the **Weekly programmed switch-on** page: it is possible to program the automatic switch-on and -off of the oven for the whole week, up to 4 switch-ons/switch-offs every day
- 24 **ON/OFF switch**  
Powering the oven on and off



The control panel must be used only with dry and clean fingers.

## How to enter the values

### ► Fig. 11

To enter the values with the keypad:

- **A)** enter the desired value using the **number keys** (e.g. if 1-2-0 is pressed in sequence, 01:20 is displayed, that is one minute and 20 seconds)

or, alternatively

- **B)** use the **“+” or “-” keys**: pressing once increases/decreases the value by one unit at a time, prolonged pressing increases/decreases the value very quickly.

In both cases, confirm with **OK** or delete with **X**.

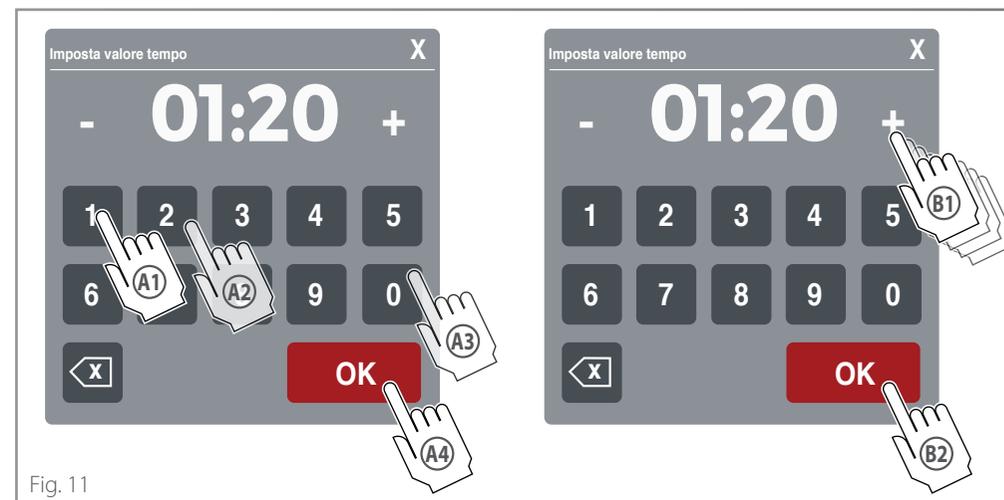


Fig. 11

## Use guided procedure

The oven can be switched on in:

- **manual mode**: switching the oven on when it must be used ► it is necessary to wait at least an hour for the oven to preheat and get the right temperature.

 Check the following use procedure (points A, B, C, D, etc.)

- **programmed mode**: programming the automatic switching on and off of the oven for the whole week.

 See page [23](#)

- **automatically** using a clock or SMS (with external modules not supplied by the Manufacturer).

### A - Turning the oven on manually

#### ► Fig. 12

After powering the oven, the display lights up and shows the STAND-BY page.

By pressing the ON/OFF key the oven always starts with program P01 (in the example the "CLASSIC" recipe is stored in program P01).

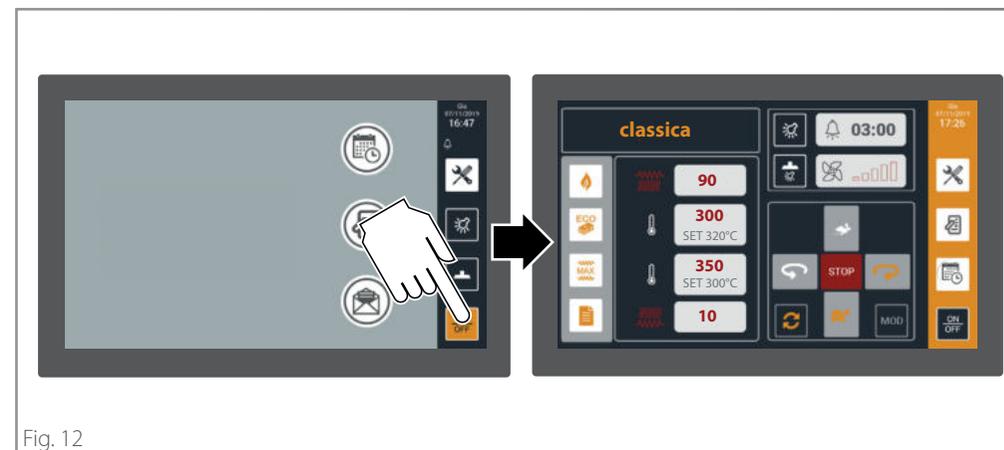


Fig. 12

## B - Setting the preheating

Preheating must have the same cooking parameters as the recipe to be used. It must be carried out with no products in the cooking chamber and requires about an hour for the oven to be ready for cooking.

 During preheating, the flue gas discharge valve must **always be kept closed** to prevent heat escaping from the chamber and the heating elements being turned on with the consequent overheating of the refractory surfaces which would cause the products to burn.

It is possible to set the preheating in two ways:

- ▶ **Fig. 13** entering **manually** the desired **chamber and bottom temperature as well as the top and bottom power** (see table on page 9, cooking information).  
*The entered parameters cannot be stored, so they must be reset every time. To avoid this you must create a recipe as explained on page 19.*
- ▶ **Fig. 14** starting a **recipe (program) already stored**, previously saved by the user.

### Entering the recipe parameters manually ▶ Fig. 13

- A** Touching the corresponding field, set:
- the **top power (percentage)**;
  - the **temperature in the cooking chamber**;
  - the **bottom temperature**;
  - the **bottom power (percentage)**;
  - and, if necessary, the **turntable rotation settings**.
- B** An alphanumeric keypad will appear on which the desired valued can be set (see table on page 9, cooking information);
- C** Confirm with "OK". After setting these parameters, the oven starts heating straight away in compliance with the set parameters.

During cooking or preheating, if the current temperature in the chamber is:

- **lower** than the one set (so the elements are active), ▶ the icons identifying the top and bottom are **red**
- **equal to or higher** than the set one (so the elements are off), ▶ the icons identifying the top and bottom are **white**



If the displayed bottom temperature (e.g. 210°C) is higher than the set one (e.g. 150°C) but the icons are white (elements off), it means that the probe that detects the bottom temperature is affected by the accumulation of heat due to the heating of the oven. In this case there are usually no cooking problems.

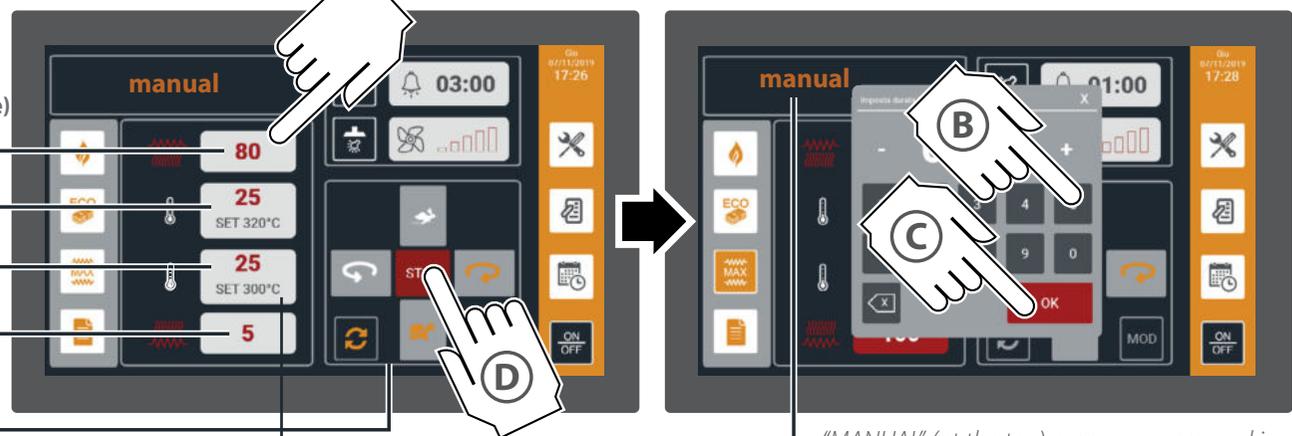
top power (percentage)

temperature in the cooking chamber

bottom temperature

bottom power (percentage)

turntable rotation settings



"MANUAL" (at the top) means you are working with parameters set manually.

Fig. 13

**USING AN ALREADY STORED RECIPE ▶ Fig. 14**

Press the program **(A1)** key or touch the name area **(A2)**; Touch the name of the recipe **(B)** you want to use: the oven starts heating up straight away with the parameters set for that recipe; if you wish, you can modify the parameters of the chosen recipe (e.g. change the temperature) as usual: the changes made will apply **only to the preheating in progress** and will not modify the original recipe (temporary effect).

 To modify the original recipe permanently, see page [22](#)

**C - Starting cooking****▶ Fig. 15**

Once preheating is complete, you can start cooking and bake the products using personal protection equipment (e.g. gloves) and tools suitable for contact with food and made of material resistant to high temperatures (e.g. steel).

 For optimal results, always adhere to the oven capacity declared by the Manufacturer and position the products to be cooked evenly in the cooking chamber.

During cooking, it is always possible to change any value (e.g. temperature or turntable rotation) by acting as usual.



Fig. 15

The writing shows what recipe is being used (es. Classica).

If you intervene manually changing a parameter (for example, the temperature is increased), an asterisk appears next to the name (e.g. Classic\*) with the disk symbol  to indicate a change made by the user during cooking: it will only affect the preheating or cooking in progress and will not change the original "Classic" recipe (temporary effect).

If you want to change the original recipe permanently see p. [22](#)

Fig. 14

► Fig. 16

The hood can also be checked and set from the cooking window (light on/off and suction speed setting).

### D - Activating an end-of-cooking signal (buzzer)

► Fig. 17

If you wish, you can enable a buzzer that will go off when the set time expires, warning that cooking is complete.

- Ⓐ To activate it, press the  key on the display;
- Ⓑ an alphanumeric keypad will appear on which the desired value can be entered (in minutes: seconds);
- Ⓒ confirm with "OK".

The display shows **after how much time the buzzer will go off** (e.g. 3:10 that is three minutes and ten seconds).

After setting it, the countdown starts, at the end of which a buzzer will sound to highlight the end of cooking.

To stop the buzzer, press the buzzer button.

 Warning! **the oven continues heating** when the buzzer goes off!

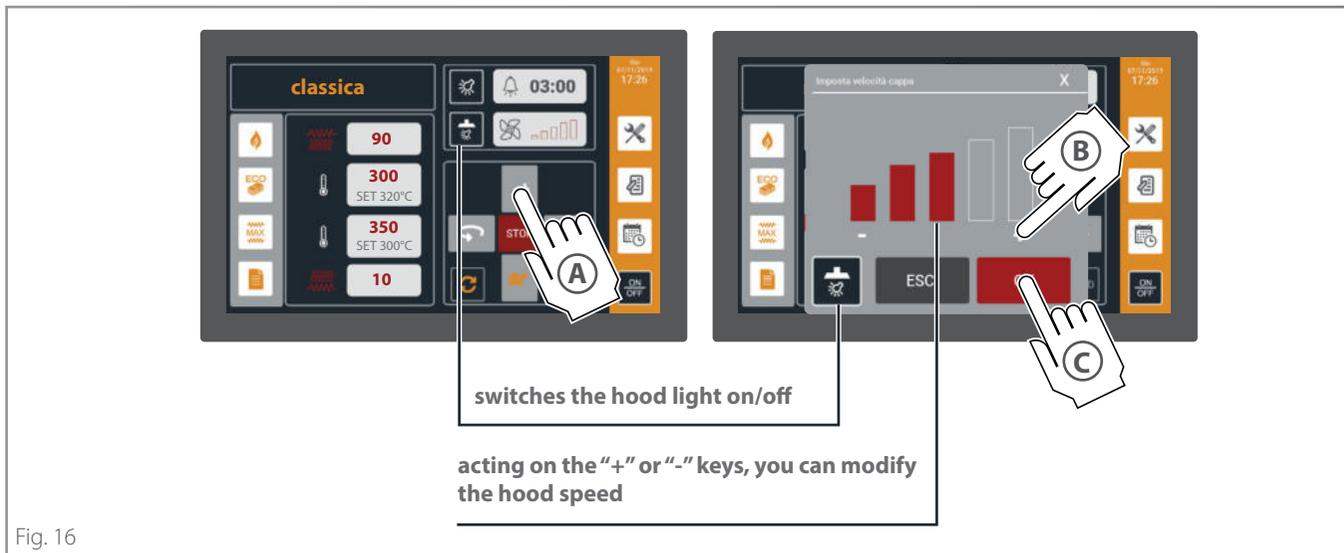


Fig. 16



Fig. 17

## E - Switching the light on (optional)

### ► Fig. 18

If necessary, the cooking chamber light can be switched on. Press the same button to turn it off.

## F - Switching the oven off

### ► Fig. 19

To stop cooking, press the ON/OFF button: the oven goes into stand-by mode.



Fig. 18

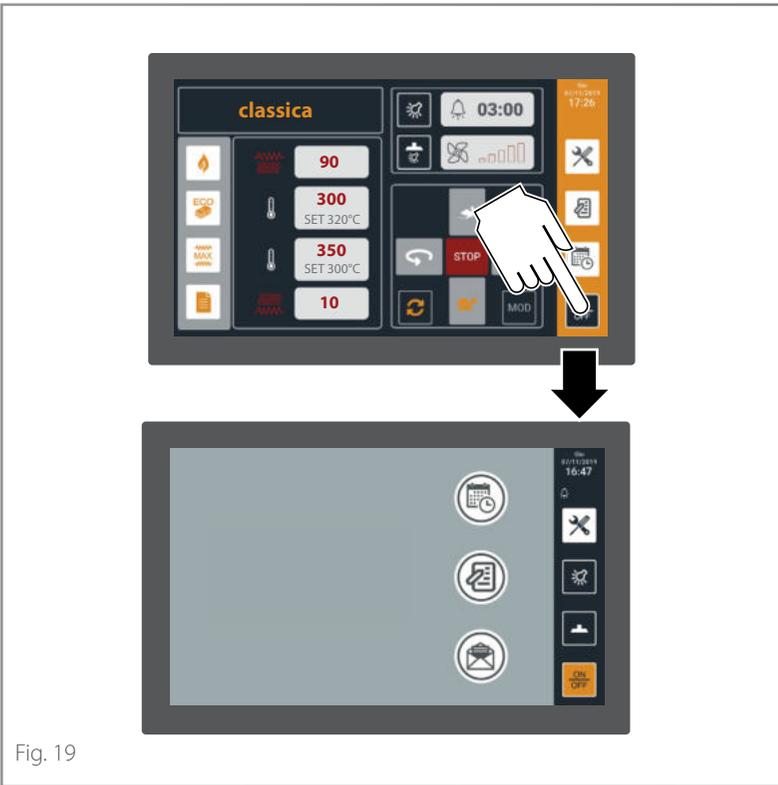


Fig. 19

## Is the oven time or date wrong?

On first switch-on or after a sudden or prolonged switch-off period, the oven date or time may be wrong: go to the "SERVICE/DATE AND TIME" section to enter the correct values.

 See page [27](#)

## Special programs

**ECO program:** The ECO program is used to preserve the functionality of the oven when it is not working.

### Default values of the ECO program

- **duration** according to requirements
- **temperature** 280°C - 536°F
- **top power** 45% and bottom 5%

This program can be customized by selecting it and modifying its parameters as explained on page 22.

The program is interrupted when a different program is selected, the oven is turned off or the ECO button is pressed again.

**MAX program:** the MAX program heats the refractory surface quickly when the user realizes it is too low and raises the temperature in the chamber according to the set time.

**A** To start the program, touch its symbol.

**B** A screen is displayed that allows **setting the duration of the program** by entering the desired time (e.g. one minute) and then **starting it** by pressing "OK"

### Default values of the MAX program

- **duration** 1 minute
- **offset temperature** 30°C - 86°F higher than the temperature in the chamber
- **top and bottom power** at 100%

This program can be customized by selecting it and modifying its parameters as explained on page 22.

The program ends when the MAX key is pressed, when a different program is selected, or at the end of the set time: the buzzer sounds and you return to the program active before the MAX program started.



Fig. 20



Fig. 21

Saving a recipe means you can reuse it without having to reset its cooking parameters. Moreover, by giving it a name (e.g. CLASSIC), it can be found easily and started quickly.

## Using a stored recipe

### ► Fig.22.

o use an already stored recipe, just:

- touch the program key **(A1)** or the name area **(A2)**;
- the list of the available recipes is displayed: touch the name of the recipe you wish to use **(B)**, the oven starts to heat with the relative parameters. If, **during cooking**, you wish to change the parameters of the selected recipe (e.g. increase the temperature), act the usual way: the changes will affect **only the cooking in progress** and will not affect the original recipe (temporary effect).

 To modify the original recipe permanently, see page. **22**.

### Why saving a program?

To have at your disposal a real personalized recipe book, quick to access and use. Using an already stored recipe means being able to start cooking with just a few actions, without having to reset the cooking parameters every time: this guarantees maximum functionality and consistent results.

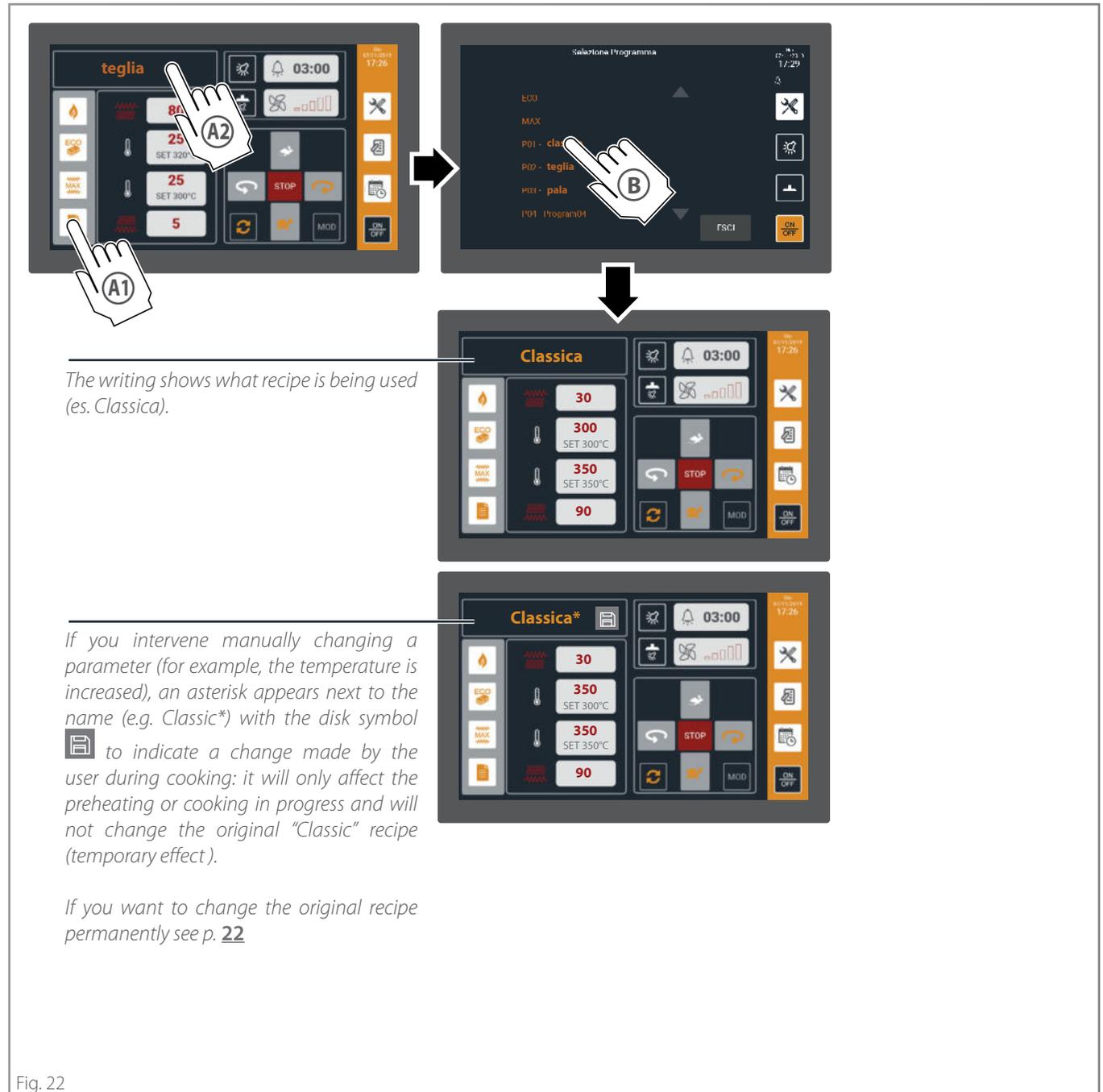


Fig. 22

## Creating a new recipe

A recipe can be created in two different ways:

- ▶ **Fig. 23** from the work screen, while cooking
- ▶ **Fig. 24** from the service screen, with the oven in stand-by

### CREATING A RECIPE FROM THE WORK SCREEN

▶ **Fig. 23**

**(A)** Start an already stored recipe touching the key program **(A1)** or the name area **(A2)**;

**(B)** Select the desired recipe, for instance "Classic".

**(C)** Make all the necessary modifications;

**(D)** confirm with "OK". An asterisk appears next to the name (e.g. Classic\*) with the disk symbol  to indicate that the original "Classic" recipe has been modified.

**(E)** Touching the disk symbol next to the name brings up a screen where you can:

▶ **(F) overwrite** the original recipe: an alphanumeric keypad will appear. Touch "OK" **(H)** to confirm and make permanent the changes made to the original recipe (e.g. Classic).

If necessary, before touching "OK" it is possible **(I)** to change the name of the original recipe and type a new one (e.g. Classic 2); then confirm with "OK" **(H)**.

▶ **(G) save a copy** of the recipe: an alphanumeric keypad will appear to enter the name of the new recipe (e.g. Classic 2) **(I)**; after entering the name, confirm with "OK" **(H)**.

This way there will be two recipes:

- the original one - Classic: it will keep its place in the list with its original parameters;
- the modified one - Classic 2: it will have the parameters modified by the user during cooking and will follow all the already stored recipes.

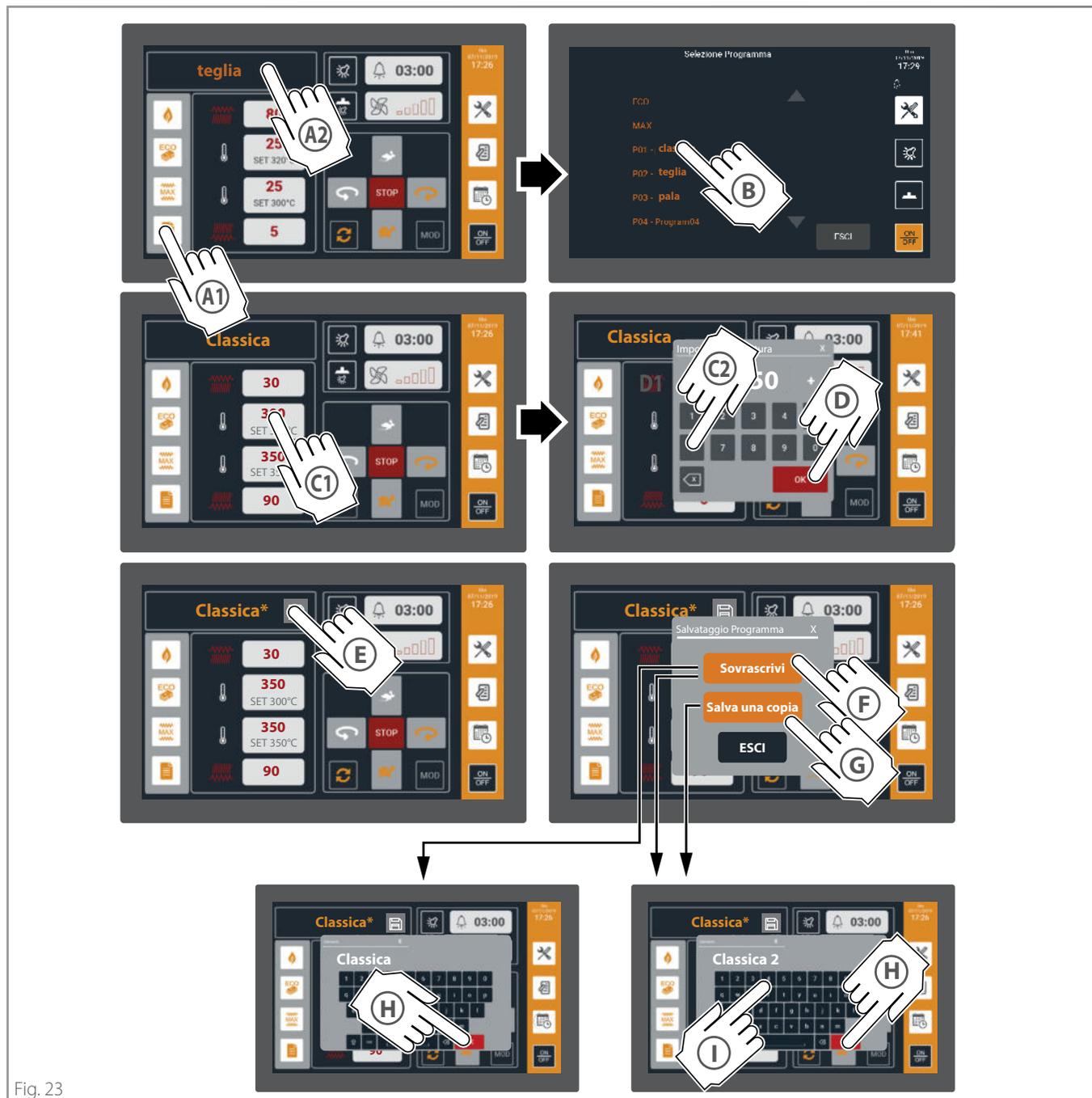


Fig. 23

### CREATING A RECIPE FROM THE SERVICE SCREEN

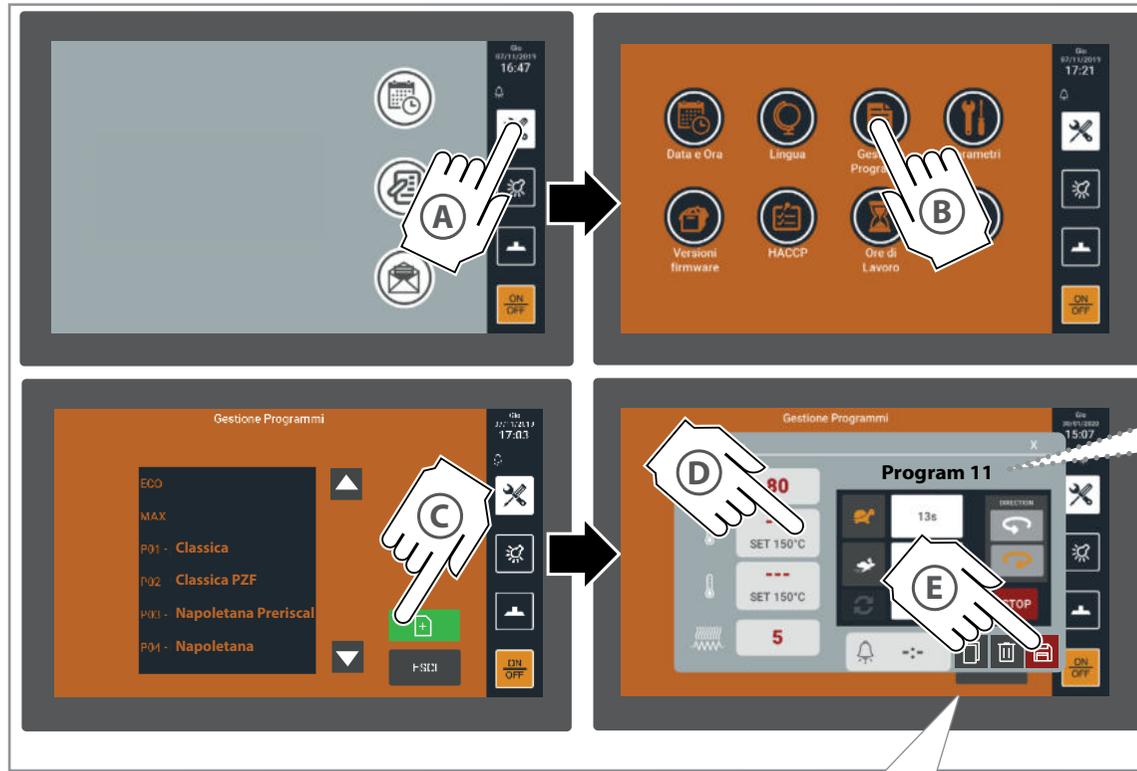
From the Service screen, you can create a recipe:

- starting from a **base recipe** and setting it according to your requirements;
- or, to speed the process up,
- **duplicating** an already stored recipe with parameters similar to those you need and modify it according to your requirements.

### Creating a recipe starting from a “base” recipe

► Fig. 24

- A** Touch the “Service” icon (with the oven in stand-by).
- B** Touch the “Program management” icon: 11 recipes, already preloaded by the Manufacturer, appear.
- C** Touch the green icon : a base recipe will appear, to be customized according to your requirements.



#### Setting the recipe NAME



With this alphanumeric keypad you can give a name to the new recipe

Fig. 24

### Setting the recipe PARAMETERS

<b>Program04</b>	setting the recipe name
<b>45</b>	setting the top power (percentage)
<b>SET 280°C</b>	setting the temperature in the cooking chamber
<b>SET 280°C</b>	Setting the bottom temperature
<b>5</b>	setting the bottom power (percentage)
<b>---</b>	setting the end-of-cooking signal (buzzer)

### TURNTABLE settings

**WHITE ICON:** function disabled  
**ORANGE ICON:** function enabled

Setting SLOW speed at the recipe start

Setting FAST speed at the recipe start

enables/disables the turntable rotation reversal function

sets every how many seconds the direction of rotation of the turntable is reversed (from clockwise to anticlockwise)

setting the time required to complete a revolution

	15s	
	6s	
	30s	<b>STOP</b>

setting the turntable anticlockwise rotation when the recipe starts

setting the turntable clockwise rotation when the recipe starts

**STOP:** the recipe includes the turntable rotation  
**START:** the recipe DOES NOT include the turntable rotation. Lock the turntable only in case of real need; during preheating or cooking, the turntable should rotate continuously to ensure uniform cooking and to preserve the functionality of the oven itself.

In the example on the side when the recipe starts:

- the turntable will turn at SLOW speed (15 seconds to make a complete turn),
- the rotation will be anticlockwise
- turntable rotation is enabled (STOP)
- the function of automatic reversal of the direction of rotation is enabled and occurs every 30 seconds

- Ⓓ Touching the various fields, you can set:
  - cooking **parameters**;
  - the turntable rotation **parameters**;
  - its **name**; confirm the entered name with “OK”.

- Ⓔ Save with the disk symbol : the new recipe will have the parameters set by the user and will follow all the already stored recipes.

## Creating a recipe by duplicating an already stored recipe

► Fig. 25

- Ⓐ Touch the “Service” icon (with the oven in stand-by).
- Ⓑ Touch the “Program management” icon.
- Ⓒ Touch the recipe you want to duplicate; it is advisable to choose a recipe similar to the one you intend to create to modify as few parameters as possible.
- Ⓓ Touch the symbol  to duplicate the recipe.
- Ⓔ Touching the various fields, you can set:
  - cooking **parameters**;
  - the turntable rotation **parameters**;
  - its **name**; confirm the entered name with “OK”.
- Ⓕ Save with the disk symbol : the new recipe will have the parameters set by the user and will follow all the already stored recipes.

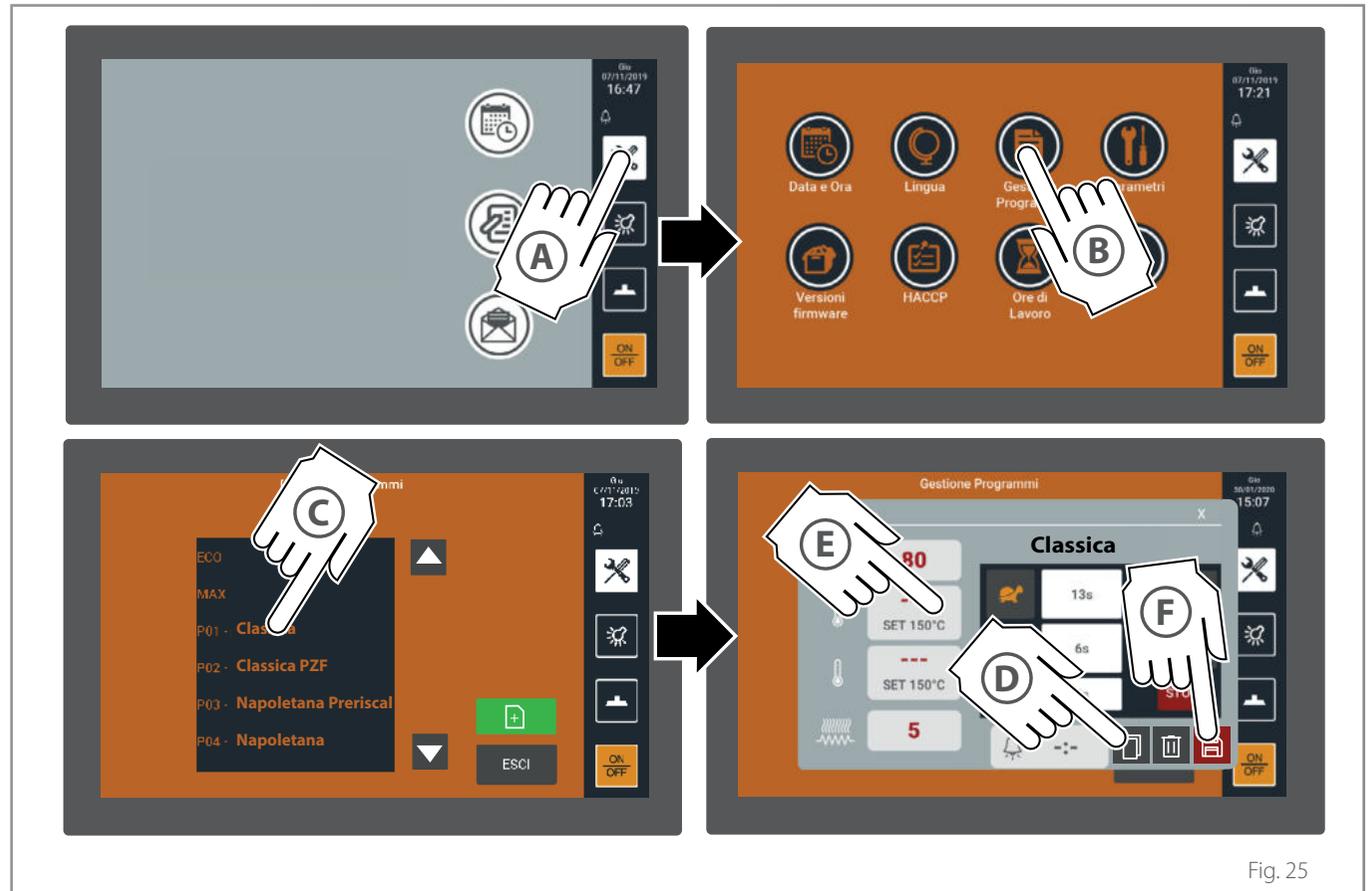


Fig. 25

## Modifying a stored recipe

To modify an already stored recipe, you can act during cooking or from the service screen.

### EDITING A RECIPE FROM THE WORK SCREEN

While cooking is in progress, if you intervene manually modifying a parameter (for example, the temperature is increased), an asterisk appears next to the name (e.g. Classic\*) with the disk symbol  to indicate a change made by the user during cooking: it will only affect the cooking in progress and will not modify the original recipe (temporary effect).

To make permanent changes, follow the instructions in the "CREATING A RECIPE FROM THE WORK SCREEN" chapter on page 19 **selecting the overwriting the original recipe option**.

### EDITING A RECIPE FROM THE SERVICE SCREEN

► Fig. 26

**A** Touch the "Service" icon (with the oven in stand-by).

**B** Touch the "Program management" icon.

**C** Touch the recipe you wish to modify.

**D** Modify the parameters you are interested in:  
 - the cooking **parameters** (with the numeric keypad);  
 - the turntable rotation **parameters**;

**E** Save with the disk symbol .

## Deleting a stored recipe

► Fig. 27

**A** Touch the "Service" icon (with the oven in stand-by).

**B** Touch the "Program management" icon.

**C** Touch the recipe you wish to modify.

**D** Delete the recipe using the bin symbol .

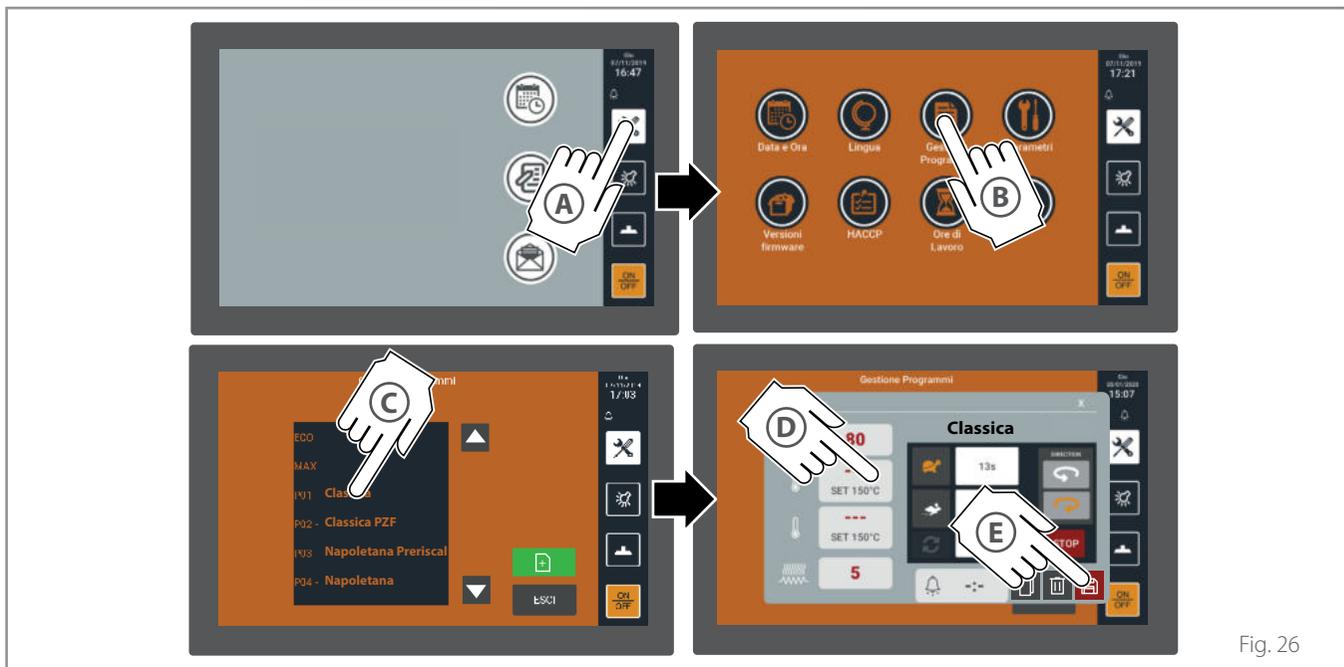


Fig. 26

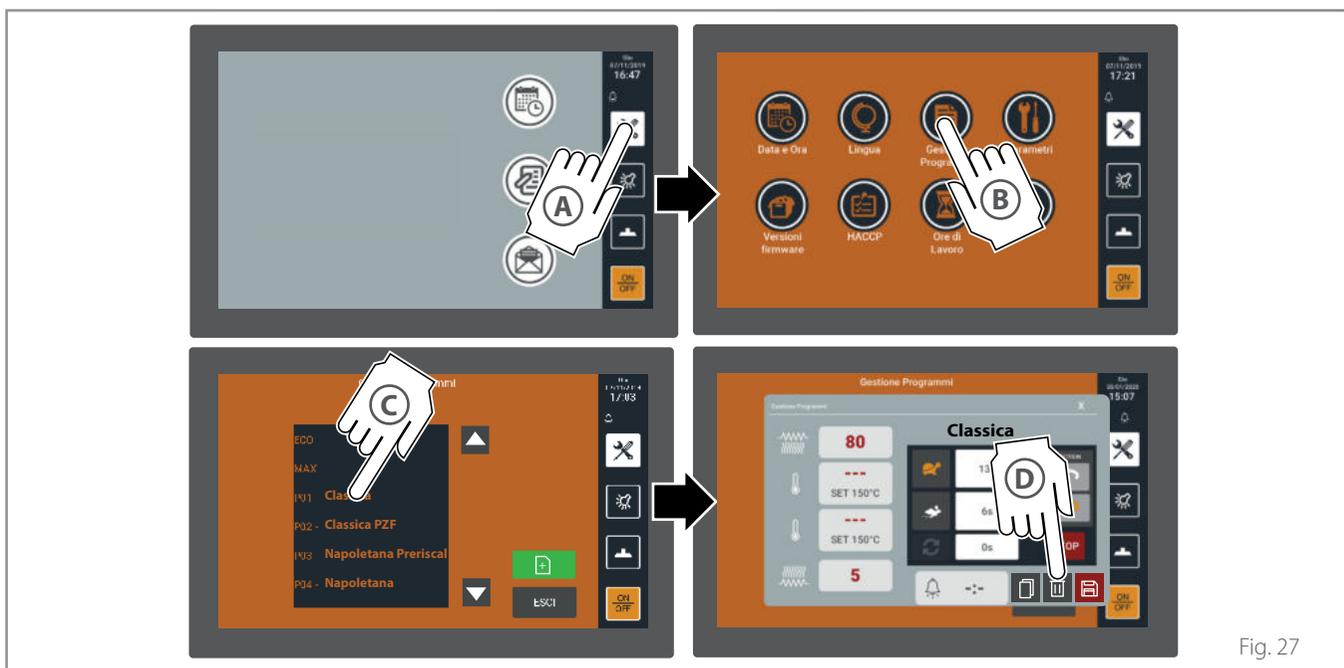


Fig. 27

## Programmed switch-on

 The programmed switch-on function is very useful because the oven can be already hot, and therefore ready to bake, when the restaurant is opened.

With this function, you can program **the oven switching on and off automatically** for the whole week. It is possible to program up to a maximum of **4 events** a day (that is 4 daily switch-ons and switch-offs).

### Setting an event

► Fig. 28

- A** Touch the “Programmed switch-on” icon (you can access it from both the STAND-BY and the cooking page);
- B** touch a white rectangle
- C / D / E** set the details choosing:

the oven **switch-on** time

the oven **switch-off** time

the **programme** the oven has to start with

the **days** the programmed event must take place  
**orange day**= an event is planned (programmed switch-on or switch-off)  
**grey day**= no event is programmed

- F** Confirm with “OK”
- G**.....**I** If necessary, program the following events repeating the same procedure.
- L** At the end, make the weekly function operational touching the icon in the bottom RH corner.

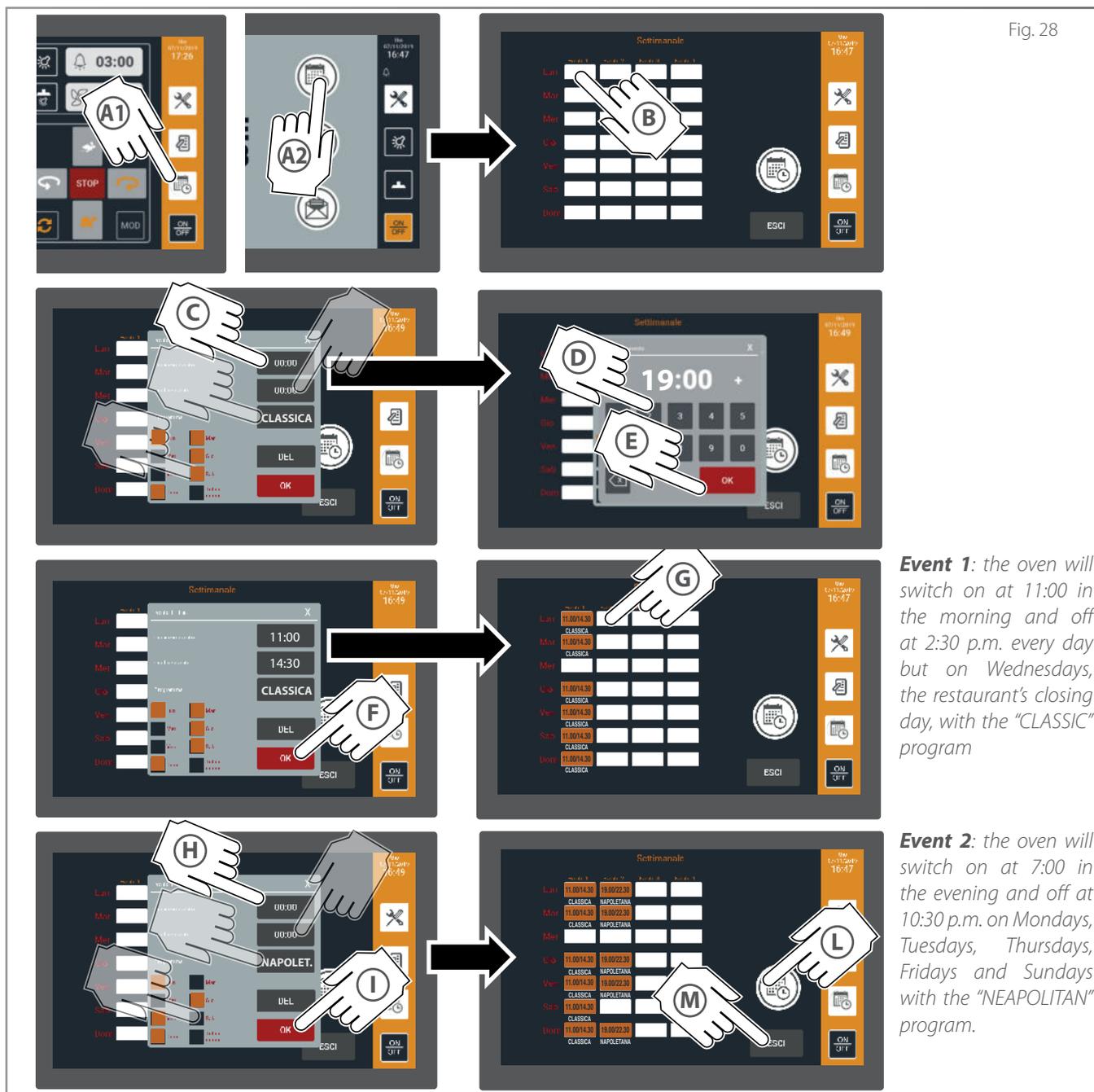


Fig. 28

**Event 1:** the oven will switch on at 11:00 in the morning and off at 2:30 p.m. every day but on Wednesdays, the restaurant's closing day, with the “CLASSIC” program

**Event 2:** the oven will switch on at 7:00 in the evening and off at 10:30 p.m. on Mondays, Tuesdays, Thursdays, Fridays and Sundays with the “NEAPOLITAN” program.

If it is:

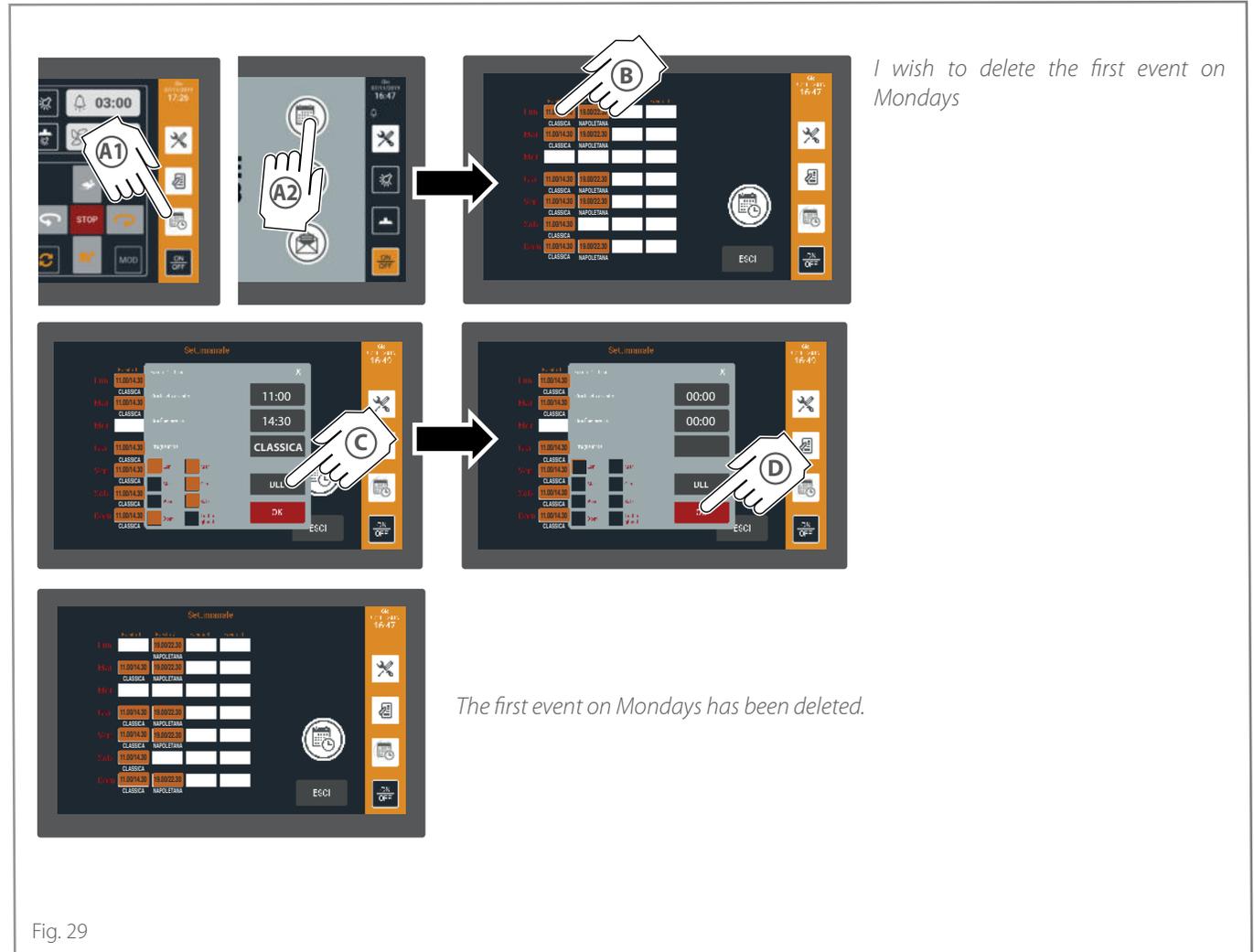
**white**= the weekly function is programmed but **is not active** (user's manual switch-on/switch-off and no longer automatic)

**orange**= the weekly function is **active** (switch-on/switch-off programmed as per the details entered).

**M** Exit the function by pressing "EXIT".

To **modify** events, repeat the programming procedure of **Fig. 28** overwriting the previously set values.

To **delete** a programmed event, repeat the programming procedure of **Fig. 29**



## Setting the Note list

 The note list function allows you to set up to 10 notes that will appear on the display on the set time and days. Each note can have up to 200 characters of text and it is possible to program the expiry and possible repetition of the note (e.g. "Buy mozzarella" notice to be repeated every month).

► **Fig. 30**

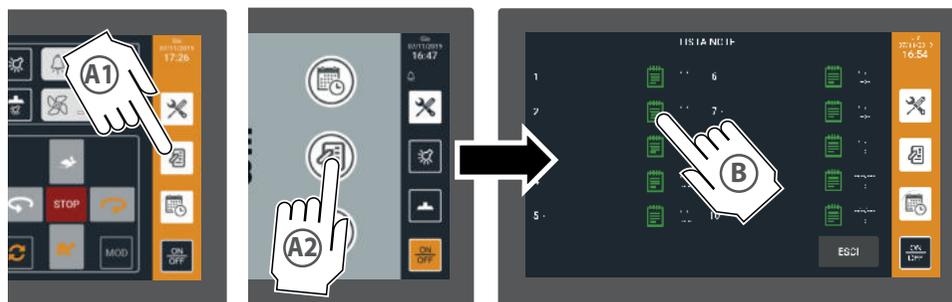
To create a new note (or modify an existing one):

- enter the **text** (that is what must be displayed)
- enter its **expiry date** (that is when it must be displayed)
- enter when it has to be **repeated** (that is how often it must be displayed):
  - **do not repeat**: the note is displayed on the expiry date and not repeated,
  - **every day**: the note is displayed and then repeated the following day,
  - **Every month**: the note is displayed and re-displayed the following month. If the day of the following month does not exist (e.g. February 29), it is displayed the first month where that day exists (e.g. the note is re-displayed on March 29),
  - **every year**: the note is displayed and then repeated the following year.

If the oven is not powered, when it is switched back on all the expired notes will be displayed.

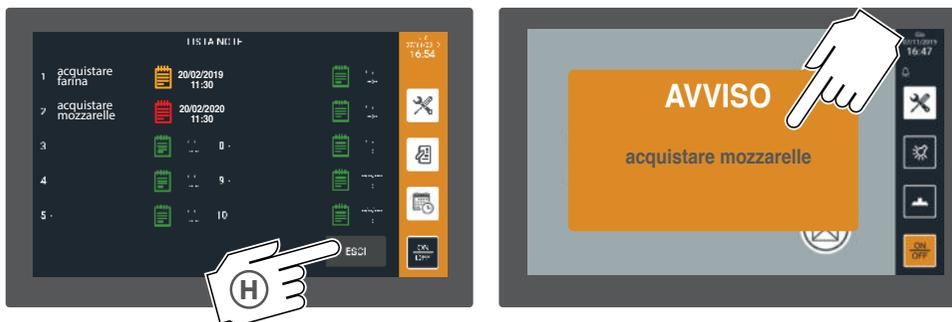
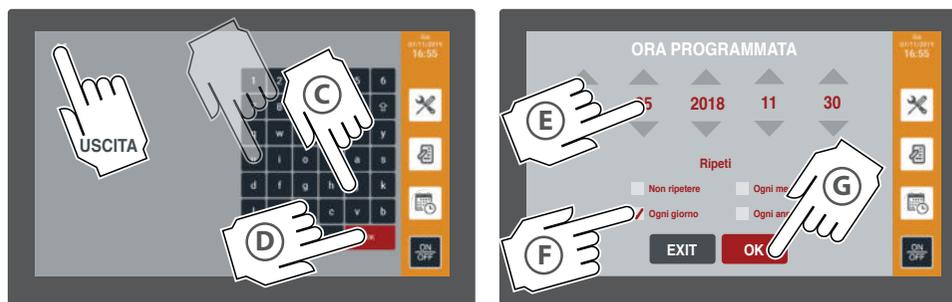
By selecting a note, you can modify it or delete it with the two keys shown.

deletes the note  
modifies the note



Entering the note text

Entering the expiry (date and time) and note repetition



To make the pop-up warning disappear, just touch it.

The colour of the icon shows the note status:

- Green**= unprogrammed note (from note 3 to 10)
- Red**= note programmed and not yet expired (note 2)
- Orange**= note programmed and expired (note 1)

Fig. 30

## Setting a Holiday

 If enabled, the function **interrupts the weekly on and off programming** (page 23), if present, up to the set time and day, without having to delete it: this is useful if the restaurant remains closed for holidays and therefore the oven must not switch on automatically during that period.

► Fig. 31

- Ⓐ Touch the "Holiday" icon,
- Ⓑ touch a white rectangle,
- Ⓒ set the details, choosing:
  - the **end date** of the holiday (e.g. 07/11/2019)
  - the **end time** of the holiday (e.g.10:30).
- Ⓓ Confirm the entered details pressing "OK".
- Ⓔ At the end, make the weekly function operational touching the icon in the bottom RH corner.

If it is:

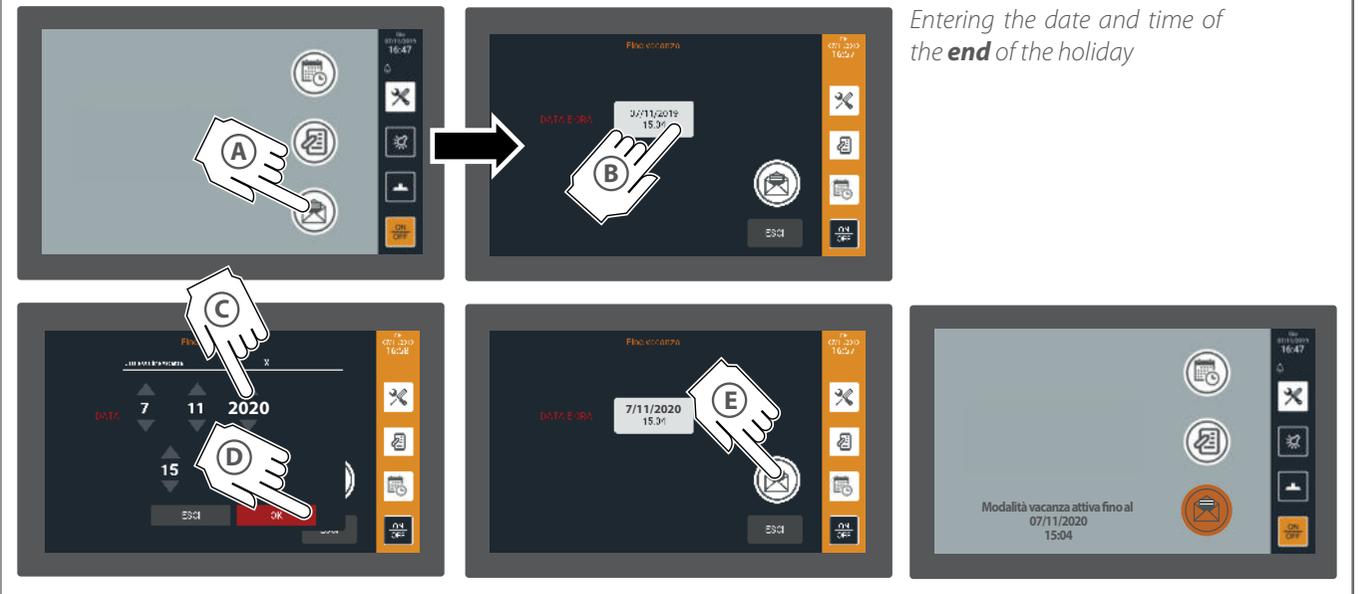
- white**= the holiday function **is not active** but is programmed
- orange**= the holiday function is **active** (oven in stand-by until the set date/time). The main screen displays the wording "Holiday mode active until" with the set date/time.

### From now until the set time/date

(e.g. until 15:04 on 7 November 2020) the weekly on/off function is disabled.

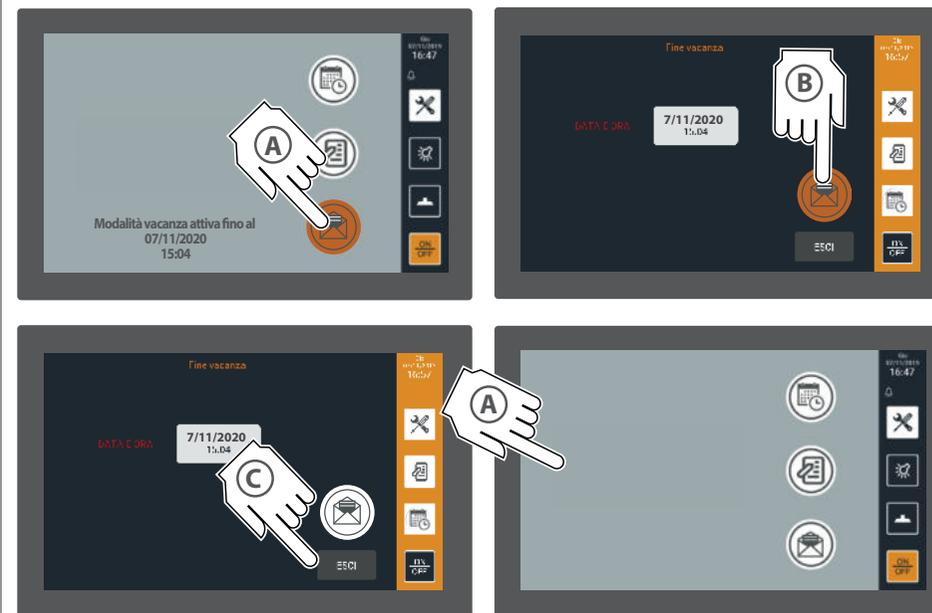
In this situation (orange icon = active function) it is not possible to switch on the oven with the ON/OFF button; to be able to switch it on manually, it is necessary to disable the Holiday function (see ► Fig. 32).

Fig. 31



Entering the date and time of the **end** of the holiday

Fig. 32



## User settings

► Fig. 33

To access the “Settings” section, touch the corresponding icon. To exit it, press the same key again.

## Date and time

► Fig. 34

In this section, the current date and time can be set pressing on the arrows

In the bottom part of the page, you can set the **automatic** change to summer time, choosing the Europe or United States version.

- **Europe:** summer time starts the last Sunday in March at 2:00 a.m., winter time starts the last Sunday in October at 3:00 a.m.
- **United States:** summer time starts the second Sunday in March at 2:00 a.m.; winter time starts the first Sunday in November at 2:00 a.m.

 automatic change Europe version

 automatic change USA version

At the end of the settings, confirm with “OK” or delete with “EXIT”.

Fig. 33

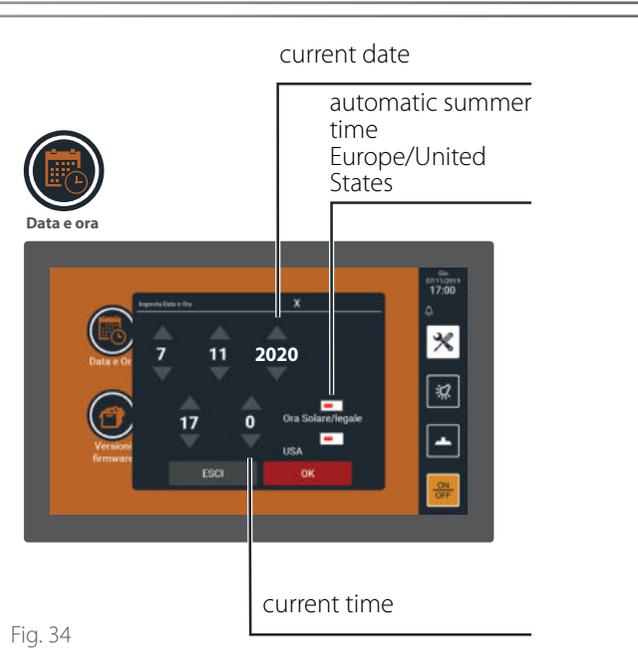
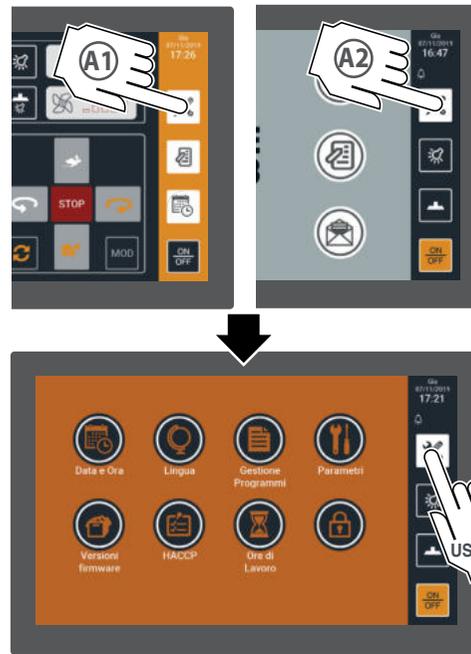


Fig. 34

## Language

► Fig. 35

In this section you can set the language used in the menu displays: the active language is highlighted in red.

At the end of the setting, confirm with “OK” or delete with “ESCI”.

## Work hours

► Fig. 36

In this section you can find out how many hours the oven worked for.

The same page shows the hours passed since the last maintenance.



Fig. 35



Fig. 36

## Program management

In this section you can save a recipe: this means you can reuse it without having to reset its cooking parameters.

Furthermore, by assigning a name, it is possible to find and use it quickly (for details see page [19 - Creating a new recipe](#)).

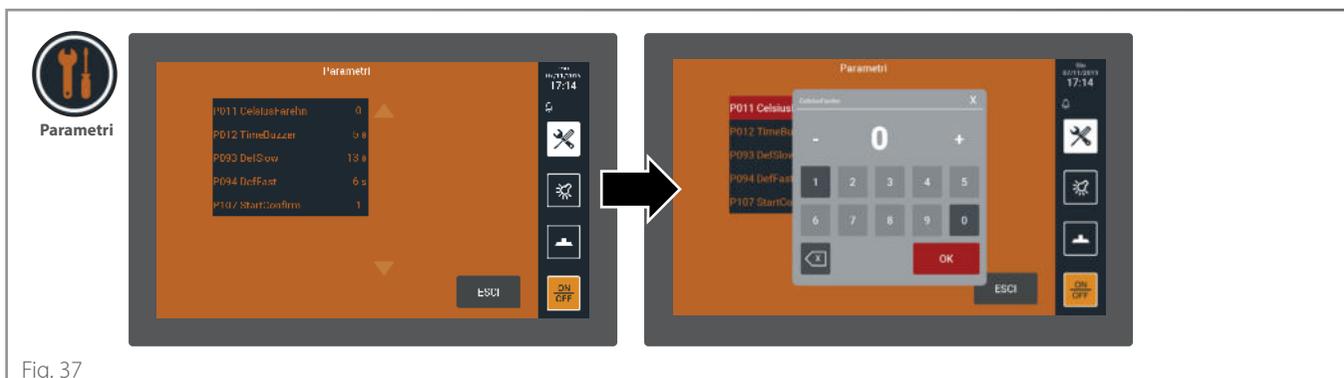


Fig. 37

## Parameters

► Fig. 37

P011	Celsius Fahrenheit	0: degrees Celsius 1: degrees Fahrenheit	Converts the unit of measurement from Celsius to Fahrenheit and vice versa based on the parameter set
P012	Timebuzzer	0 - 255 sec.	Determines the duration of the buzzer in seconds
P093	DefSlow	5 - 60 sec.	Determines the time required to complete one full turntable revolution in SLOW speed
P094	DefFast	5 - 60 sec.	Determines the time required to complete one full turntable revolution in FAST speed
P107	StartConfirm	0: RECIPES WITH TIMER SET during the cooking phase, when the timer starts, the countdown begins without requesting confirmation (the time is the one set in the recipe and cannot be changed) RECIPES WITH TIMER NOT SET during cooking, the first time the timer is started, the numeric keypad opens with a request to enter a time that will be stored for the future without requesting confirmation. 1: RECIPES WITH TIMER SET during the cooking phase, when starting the timer, a numeric keypad appears with a request for confirmation (the time is that set in the recipe and can be changed) RECIPES WITH TIMER NOT SET during cooking, when the timer starts, a numeric keypad appears with a request to enter the time (which will be stored for the future starts) and confirmation	

## Warnings

 Before carrying out any cleaning operation, it is necessary to **disconnect the power supply** of the appliance (acting on the system switch), wear adequate personal protection equipment (e.g. gloves, etc.). The user must only carry out routine maintenance operations, for any extraordinary maintenance contact a Service Centre requesting the intervention of an authorized technician. Any damages deriving from lack of maintenance or incorrect cleaning (e.g. use of unsuitable detergents) are not covered by the Manufacturer's warranty.

 **Any cleaning must be carried out with the oven completely cold and wearing adequate personal protection devices (e.g. gloves, etc.).**

 When cleaning any part or accessory do NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid, caustic soda, etc ...). Warning! Do not use these substances even to clean the sub-structure/floor under the appliance or base;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

 It is best to have an authorized service centre perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.

Keep the vents of the light compartment clean and clear at all times.



## Oven cleaning

### Cleaning the external steel parts

Use a cloth dampened with hot soapy water and end with rinsing and drying.

### Cleaning the glass

Clean any glass with a soft cloth and special glass detergent.

### Cleaning the display

Clean the display with a soft cloth and a little detergent for delicate surfaces. Avoid using large quantities of product as any infiltrations might cause serious damage to the display. Avoid using excessively aggressive detergents that may ruin the display construction material.

### Cleaning the refractory surface

► **Fig. 39**

 *On the refractory surface, there are normally some food residues (e.g. fat, food residues, etc.) that must be removed frequently for health and safety reasons.*

Remove the coarser food residues with a natural fibre brush; then, if necessary, remove the refractory bricks of the cooking surface as shown in the figure and suck the carbonized residues accumulated under them on the bottom of the oven with an ash extraction bin.

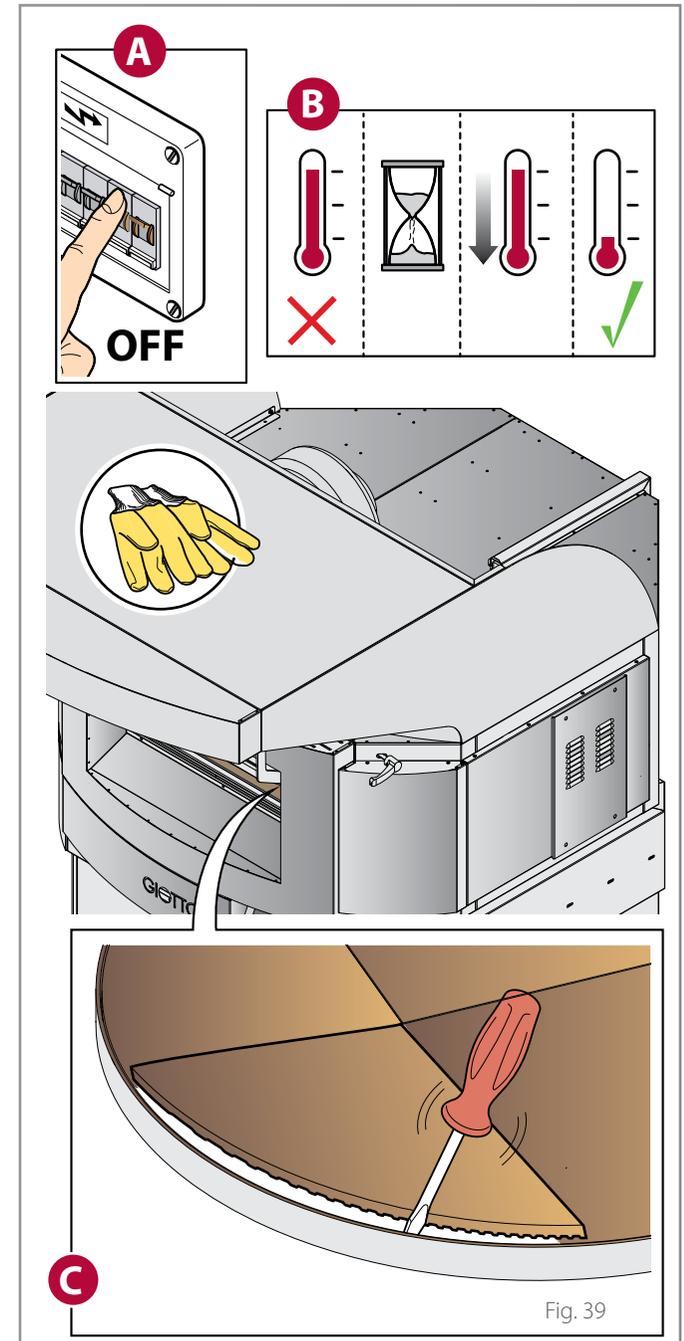
Never use liquids to clean the refractory surface.

 While reinserting the bricks, be careful not to pinch your fingers.

 Replacement refractory bricks can be obtained from the Manufacturer on request.

If manual cleaning is not enough, use the PYROLYSIS function

► see page [30](#)



# Maintenance and cleaning

## Cleaning with pyrolysis

Pyrolysis is a thermochemical crystallization process of food residues that have deposited in the cooking chamber, which takes place by bringing the oven up to 400°C - 752°F.

 Before starting the pyrolysis, remove the coarser food residues with a natural fibre brush.

### ► Fig. 40

- A** Touch the ON/OFF button (if the oven is OFF);
  - B** touch the pyrolysis button;
  - C** confirm pressing "OK": the heating of the cooking chamber starts until the temperature of 400°C - 752°F is reached, when the function stops and the oven switches off automatically without you needing to do anything.
- To block the function in advance, press the pyrolysis key again or turn the oven off with the ON/OFF key;
- D** in a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin ► **Fig. 41**

 When the pyrolysis function starts, the room lights are turned off to preserve them.



Fig. 40



Fig. 41

## Replacing components

 The user must **only** replace the components indicated: in the event of a fault or extraordinary maintenance, contact your Dealer requesting the intervention of an authorized technician. For replacements always use original spare parts to be requested from the Manufacturer: using non-original spare parts might cause non-optimal performance of the equipment and serious damage to persons and to the equipment itself not covered by the warranty.

 Before any replacement, it is necessary to **switch off the power** to the appliance (acting on the system switch) and wear suitable personal protection equipment (e.g. gloves, etc.).

 **Any replacement must be carried out with the oven completely cold and wearing adequate personal protection devices (e.g. gloves, etc.).**

## Replacing the door glass

► [Fig. 42](#)

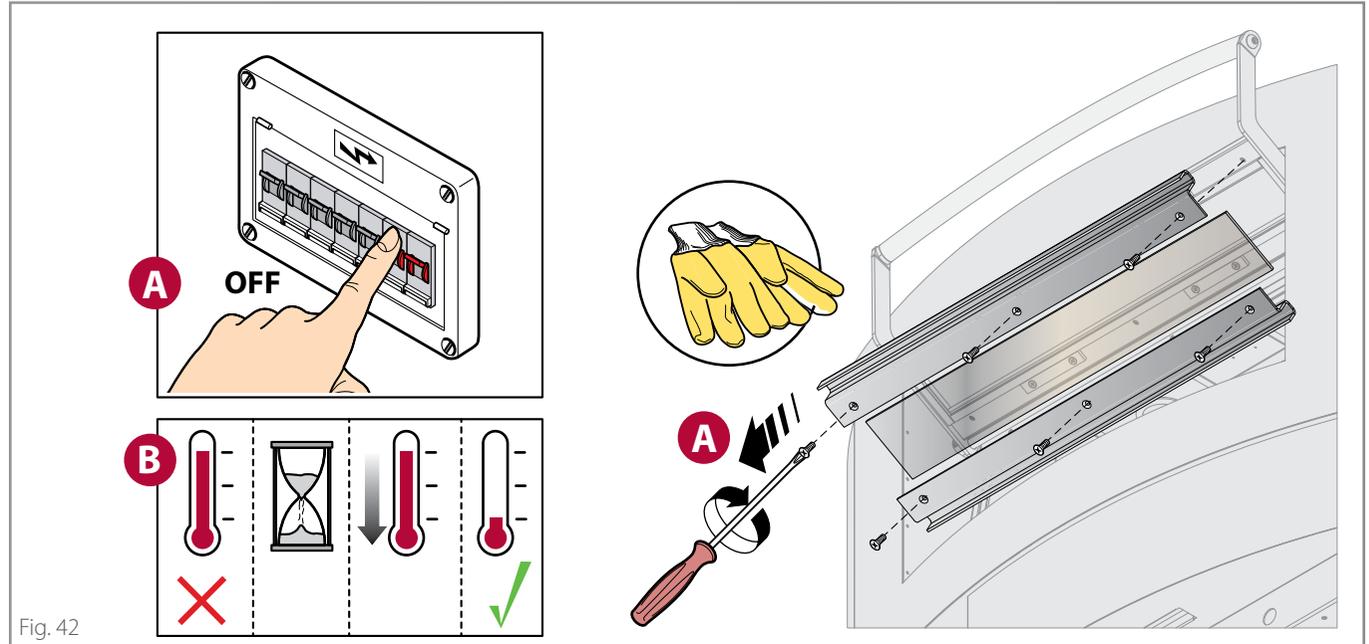


Fig. 42

## Oven downtime for prolonged periods

When the product is not in operation, disconnect it from the mains. Protect the steel outside surfaces passing over them with a soft cloth slightly damp with Vaseline oil.

Leave the door ajar to guarantee correct ventilation.

Before resuming operations:

- accurately clean the equipment and accessories;
- reconnect the equipment to the power;
- inspect the equipment before using it.

## Disposal at end of life



To avoid any unauthorised use and associated risks, before discarding the machine make sure it cannot be used; for this purpose, cut and remove the power cord (once the equipment is unplugged).

Make sure no child can accidentally remain trapped inside the cooking chamber, locking the door (for example, with adhesive tape or locks).

### Equipment disposal



Pursuant to art. 13 of Legislative Decree No. 49 of 2014 "Implementation of WEEE Directive 2012/19/EU on electrical and electronic waste", the crossed-out wheeled bin specifies that the product entered the market after 13 August 2005 and that at the end of its useful life it must not be assimilated to other waste but must be disposed of separately. All the equipment is made of recyclable metal materials (stainless steel, iron, aluminium, galvanized sheet, copper, etc.) in a percentage higher than 90% by weight. It is necessary to pay attention to the management of this product in its end of life reducing the negative impacts on the environment and improving the effectiveness of the use of resources, applying the "polluter-pays", prevention, preparation for re-use, recycling and recovery principles. Please note that unauthorized or incorrect disposal of the product leads to the application of the penalties provided for by the current legislation.

### Information on disposal in Italy

WEEE equipment in Italy must be delivered to:

- to Collection Centres (also named eco-islands or eco-platforms)
- the dealer where new equipment is purchased who must withdraw it free of charge ("one to one" withdrawal).

### Information on disposal in European Union countries

The EU Directives on WEEE equipment has been adopted in different ways by different countries, therefore in order to dispose of this equipment correctly we suggest that you contact your local authority or your dealer in order to ask the correct method of disposal.

## Disposing of ashes and food residues



The ash and food residues removed with cleaning must be disposed of according to the regulations in force in the country where the oven is used.

If in doubt, we suggest contacting the local authorities to ask for the correct method of disposal.

While waiting for disposal, the ash and food residues must be stored in fireproof metal cans, resistant to high temperatures and provided with a lid that must always remain closed.

Keep the latter away from the elements and in a place inaccessible to children and animals.

Do not approach materials that can be flammable, explosive or heat-sensitive.

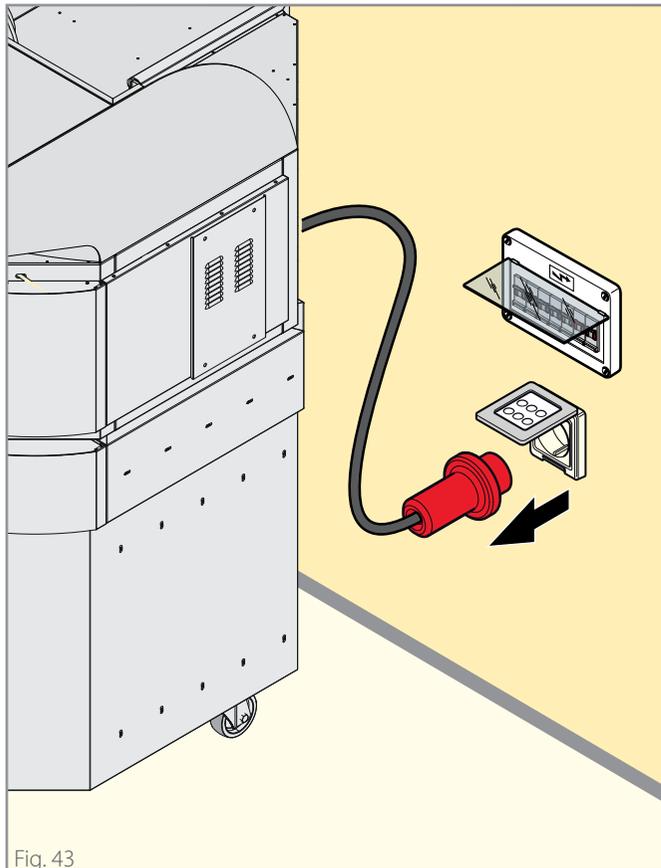


Fig. 43

## Warranty

- 8.1 Each Product sold is to be considered compliant when delivered in the quantity, quality and type indicated in the written Confirmation. Please refer to the provisions of art. 1.1.
- 8.2 The Seller warranties:
  - (a) that the Products are free from defects in material and workmanship, and
  - (b) that (except in the case of defects known or to be known by the Buyer) the Products are of merchantable quality.
- 8.3 Any hidden defects of the Products must be reported in writing by the Buyer within 8 days of discovery, under penalty of forfeiture. Packaging defects are excluded - even if they have caused defects or damage to the internal Products; in fact, packaging defects have to be reported at the time of delivery, pursuant to art. 5.8 of the present General Conditions of Sale.
- Written notices by the Buyer for the Products defective shall contain a full description of the defects and faults as well as the mention of the delivery date and that of defect discovery of the Products.
- Warranty is excluded if the defect derives from the Buyer's actions, such as (and not limited to) incorrect installation of the Product, use of the Product in a manner that does not comply with the normal method of use, failure to comply with the instructions contained in the "user and installation manual", tampering with the Product. Warranty does not cover normal wear and tear of the Product due to use.
- The seller is responsible for defects that occur within one year from the activation of the warranty as provided for in art. 8.12 of the present General Conditions of Sale.
- 8.4 The Seller shall have the right to examine, or have a representative examine, the defective Product and, should the existence of the defect be ascertained, the Buyer shall be entitled to repair or replacement, at the sole final decision of the Seller.
- Once the defect is reported, the Buyer must not use the Product until it is examined by the Seller or by their deputy. In case the Seller realises that the Product was used after the notification of the complaint, the Buyer loses the right to obtain replacement or repair.
- 8.5 Replacement or repair will take place under the following terms:
  - a) The Seller may repair the defective Products by going - or sending a deputy - to the place where such Products are

- located;
- b) Alternatively, the Seller may repair the defective Product at its own factory, or other place chosen by the Seller;
- c) Or alternatively, the Seller may opt for the replacement of the defective Products.
- In case the repair / replacement of the Products is not possible, the Seller will pay the Buyer a refund. Such refund shall be subjected to quantification, yet must not exceed the price paid for the Products. Any compensation for damage is excluded.
- 8.6 In case of repair of the Products at a place chosen by the Seller or in case of replacement of the defective Products, the shipment of the Product will be charged to the Buyer who must send them, at his own expense and risk, to the place indicated by the Seller.
- 8.7 In no case shall the Seller be held liable for any indirect or consequential damages and/or loss of profit that the Buyer may suffer arising out of or caused by defective or faulty Products such as (but not limited to) cancellation of orders by customers, penalties for late deliveries, forfeitures or indemnifications of whatsoever nature.
- 8.8 The Seller shall indemnify and hold the Buyer harmless from any liability or prejudices arising out of defective or faulty Products, unless the alleged liability arises from any negligent act or omission by the Buyer or any failure by the Buyer to perform its obligations.
- 8.9 The Seller shall not be liable for damage to persons and / or property that may derive from improper use of the Products and / or from any use, processing or transformation of the Products that do not comply with their intended use and / or with the instructions provided by the Seller, except the case of gross negligence or wilful misconduct by the Seller.
- The Seller will also not be liable in the event of damage to persons or property or in the case of malfunction or damage or deterioration of the Product deriving from the fact that the Product has been connected to a non-compliant electrical system.
- 8.10 The Buyer shall not be able to raise any claim for personal injury or damage to property other than those which are the subject of the contract, or for loss of profit, unless it is clear from the circumstances of the case that the Seller committed "gross negligence".
- 8.11 "Gross negligence" shall not include any and all lack of adequate care and expertise, but it is to be intended as an act or omission by the Seller which implies either a failure to

- consider any serious risk that a conscientious supplier would normally have foreseen as likely to occur, or a deliberate neglect of any risk deriving from such act or omission.
- 8.12 The validity of the Warranty hereto referred is subject to activation on the website [www.cuppone.com](http://www.cuppone.com) within 48 hours after the time the Product is installed.

## Spare parts

- 9.1 Until and within 10 years as of the delivery of the Product, the Seller undertakes to assist the Buyer in identifying the spare parts for the maintenance of the Product (if it is so requested by the Buyer). In any case, the Seller is in no way responsible for the failure to identify such sources.

## Applicable law and multi-step clause

- 11.1 The Italian law, as the law of the Seller, shall govern the sale under the present Terms and Conditions of sale.
- 11.2 Both the Seller and the Buyer exclude the application of the Vienna Convention.
- 11.3 The parties shall defer the disputes arising out of the present contract to a mediation attempt managed by the Service of Mediation of the Chamber of Arbitration of Milan.
- If the mediation attempt fails, all disputes - included those of not contractual nature - arising out of, related or connected to the present General Conditions of Sale shall be settled by arbitration under the Rules of the Chamber of Arbitration of Milan (the Rules), by a sole arbitrator / three arbitrators, appointed in accordance with the Rules, which are deemed to be incorporated by reference into this clause. The Arbitral Tribunal will judge according to the Italian law. The seat of the arbitration will be in Milan (Italy). The language of the arbitration will be Italian.

# Something is not working...

## What to do in case of any malfunction

- Try and check the table on this page. If none of the proposed solutions solves the problem, continue reading the following procedure.

- Note the oven data (rating plate) and the date and number of the appliance purchase invoice.

Serial number.....

Model.....

Invoice date.....

Invoice number.....

- Read the chapter on warranty carefully.



**Warranty** - page 33.

- Call an authorized Service Centre or contact the Dealer directly, stating the oven data. While waiting for technical assistance, disconnect the oven from the power supply.

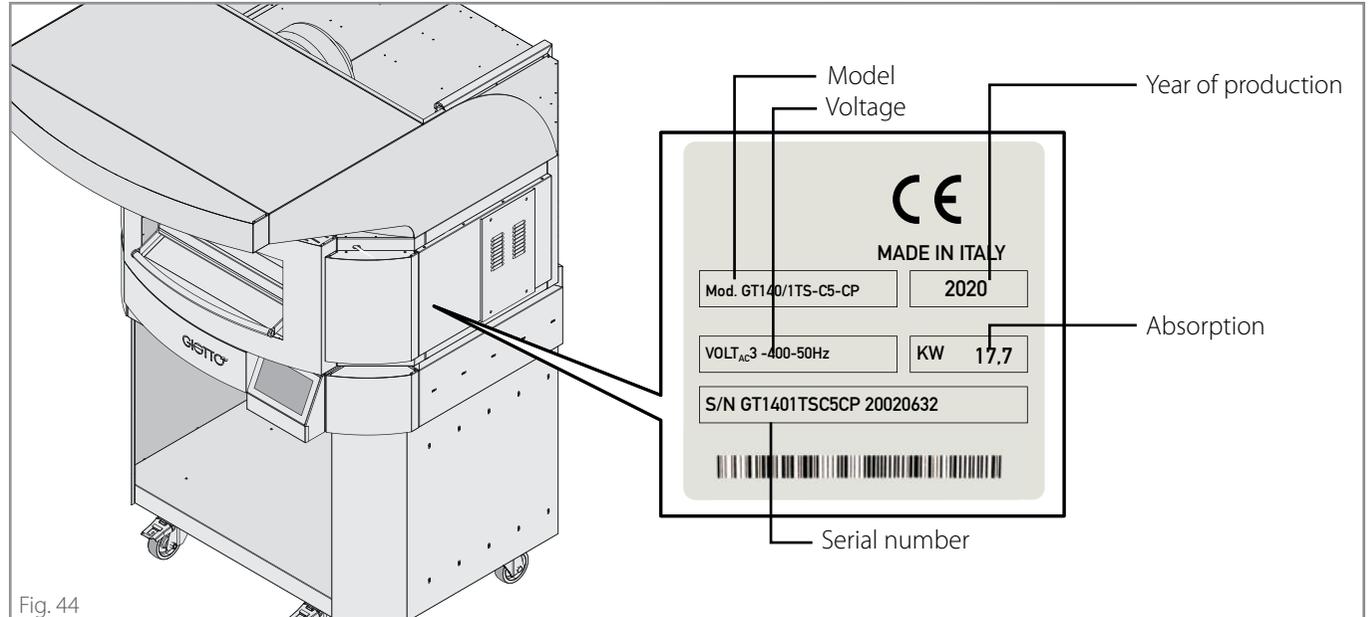


Fig. 44

### CUPPONE 1963

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Problem	Solution
The oven does not turn on	<ul style="list-style-type: none"> <li>• Make sure the oven is correctly connected to the mains (plug correctly inserted into the socket) and that the mains are working.</li> <li>• Make sure the main switch is ON.</li> </ul>
The oven turns on but cooking does not start	<ul style="list-style-type: none"> <li>• Make sure you set the cooking parameters correctly.</li> </ul>
The oven does not cook evenly	<ul style="list-style-type: none"> <li>• Make sure you set the cooking parameters correctly.</li> <li>• In case of incomplete baking cycles, change the positions of the pizzas.</li> </ul>
The first pizzas are burnt	<ul style="list-style-type: none"> <li>• During preheating, the BOTTOM power (percentage) has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas.</li> </ul>





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