



Giotto OVEN

Use and maintenance manual

GT110
GT140





Introduction

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.

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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Safety instructions

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

Indicates that caution is required when performing an operation described in a paragraph that bears 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 tip



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)

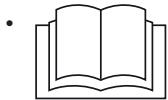


Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment



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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 serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- Some parts of the equipment can reach high temperatures. We advise you to avoid touching surfaces and not to 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 to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the equipment shall void the warranty.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazard involved. Children must not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 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 tools resistant to heat (e.g. In steel). Cooking utensils in plastic or similar material might not withstand the oven high temperatures.
- Check regularly that fumes can be discharged safely. Do not obstruct the duct for any reason.
- FIRE RISK: leave the area around the appliance free and clean from fuels. Do not store flammable materials near this appliance.
- WARNING: RISK OF EXPLOSION! It is forbidden to use the oven in environments at risk of explosion.
- WARNING: always switch off the main switch when you finish using the appliance, above all during cleaning or in cases of prolonged downtime.

Safety instructions

- 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. Demand original spare parts, or the Warranty will be null and void.
- 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.



Fig. 1

The lower compartment can be used for storage (e.g. for pizza boxes).
We recommend you keep at least 7 cm [2.76 inches] free above the objects to allow free air circulation.
Warning: do not obstruct the cooling fans located under the electrical panel.

Basic notions

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
- ⑨ Plate rotation speed control joystick

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 31.

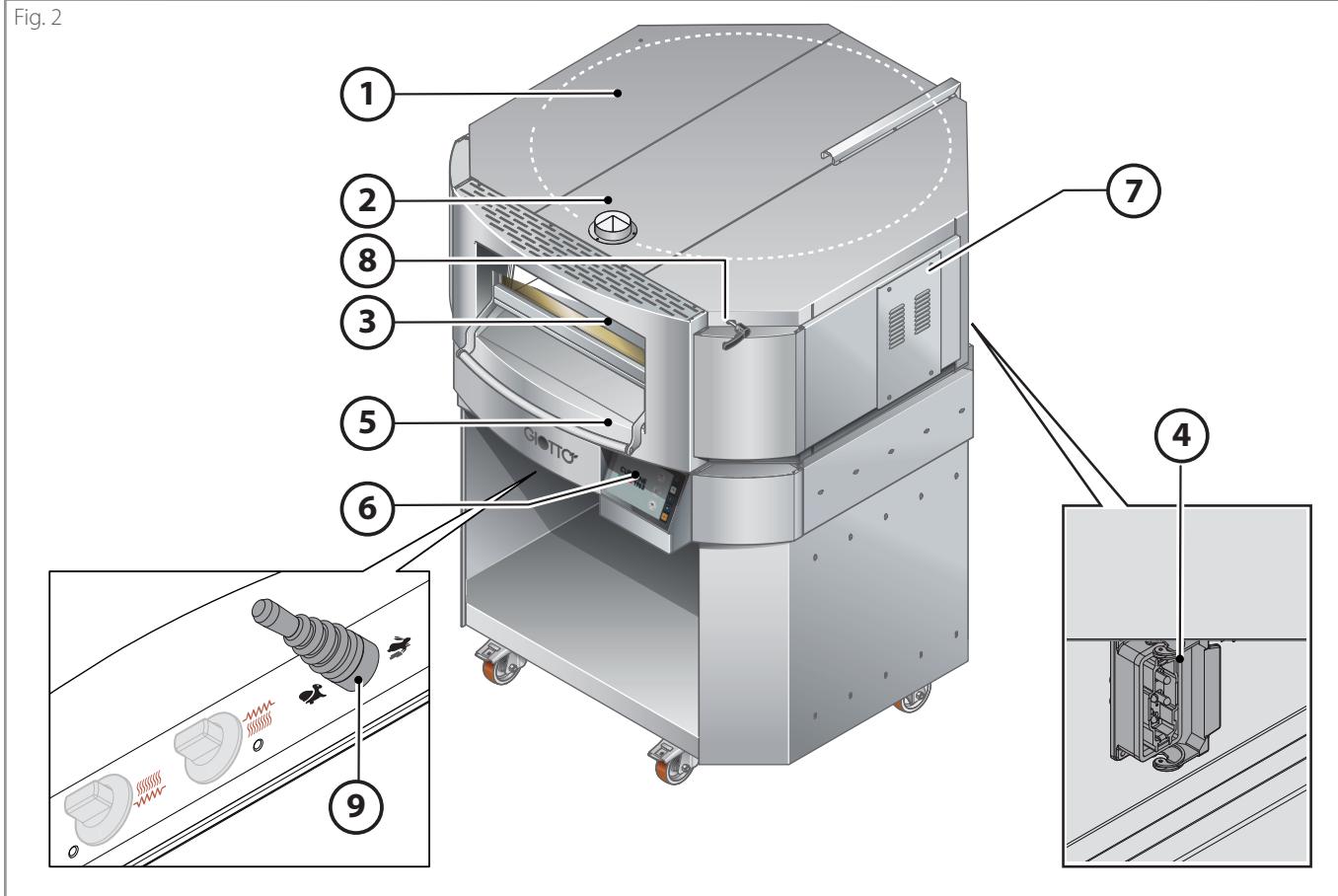
Turning the oven on: **The first time** you use the oven, we recommend you set the temperature at **150°C- 302°F, 80%** percentage at the top, **20%** in the bottom for at least **8 hours, without placing any food inside**. During this time, keep the chimney flue fully open and the hood, if present, ON. In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

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



Use - page 10

Fig. 2



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 equipment can reach high temperatures. We advise you to avoid touching surfaces and not to 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.

Basic notions

Emergency controls (EMERGENCY SYSTEM)

- ⑪ **Emergency mushroom:** if pressed, it disables the turntable rotation, the display shows an alarm screenshot ▶ Fig. 4 and the buzzer can be heard. The mushroom must be used in a real emergency; to stop the turntable normally, acts on the "STOP" button on display (refer to page 13). To unlock it and restart the normal working activity, rotate 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.

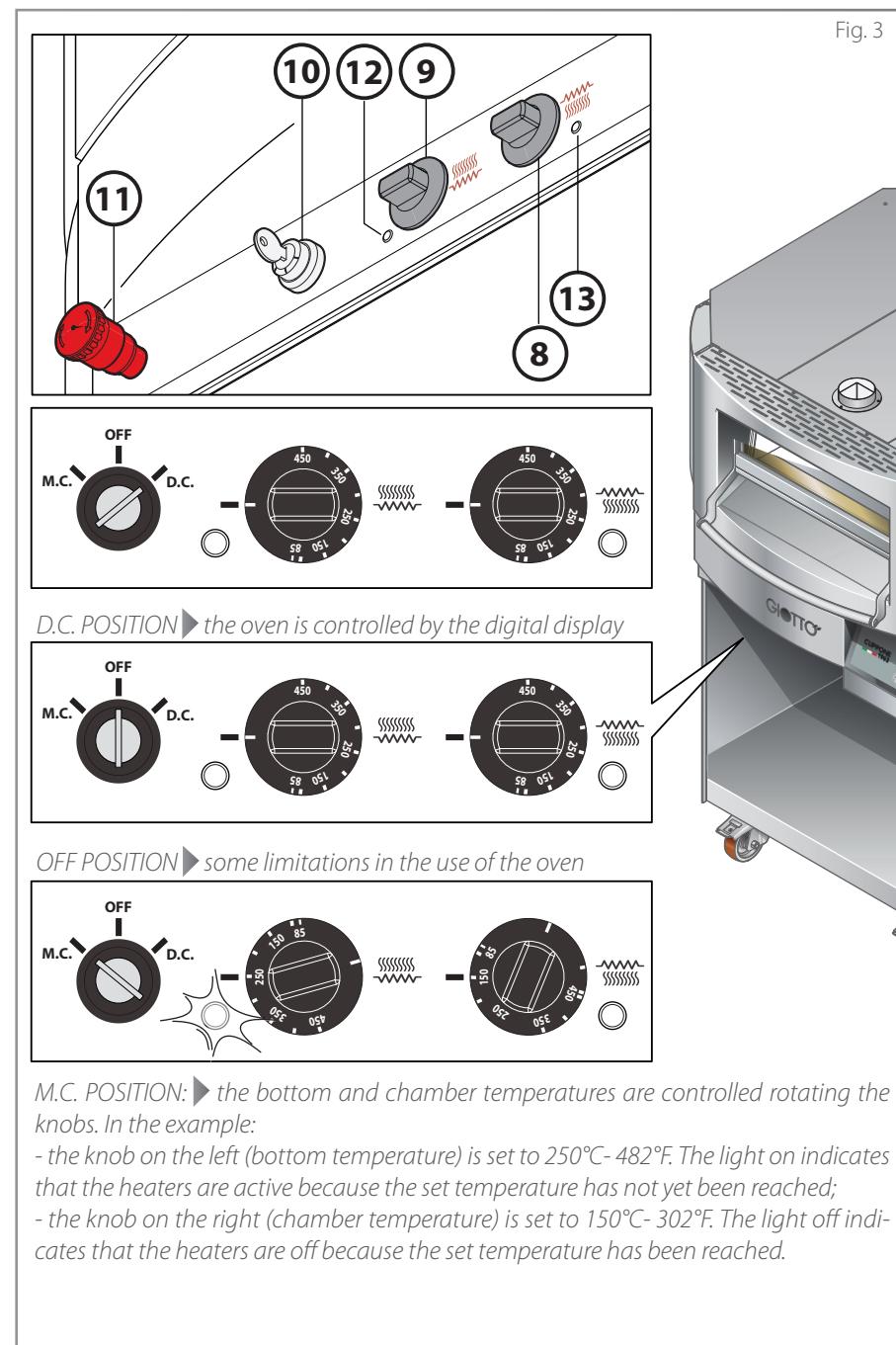
If the key ⑩ is in M.C. position.

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

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.



Basic notions

Some piece of advice...

- Before starting cooking, always preheat the oven: this is vital to get good food. 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 when the place opens and ready to cook the desired food.



Programmed switch-on: page **25**

- 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.



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 52cm in diameter [Ø 2.05 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. 5

In the 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 rest.
► 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.

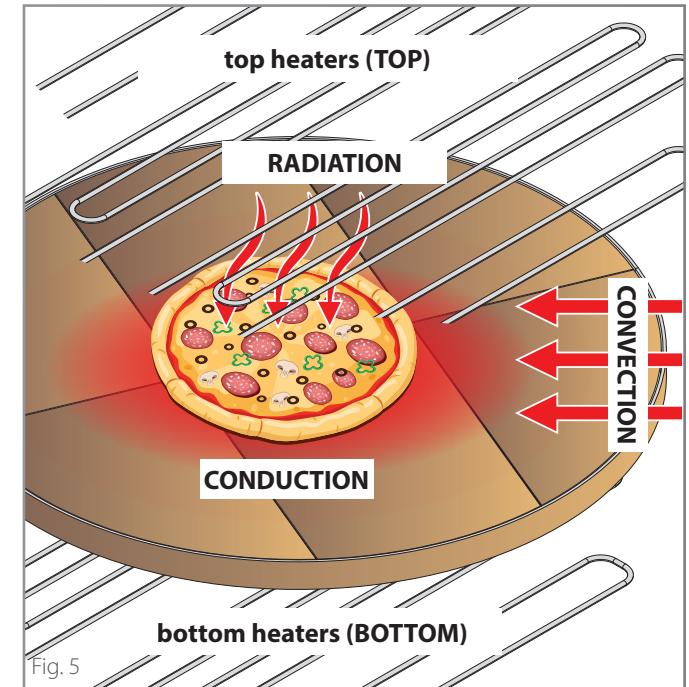
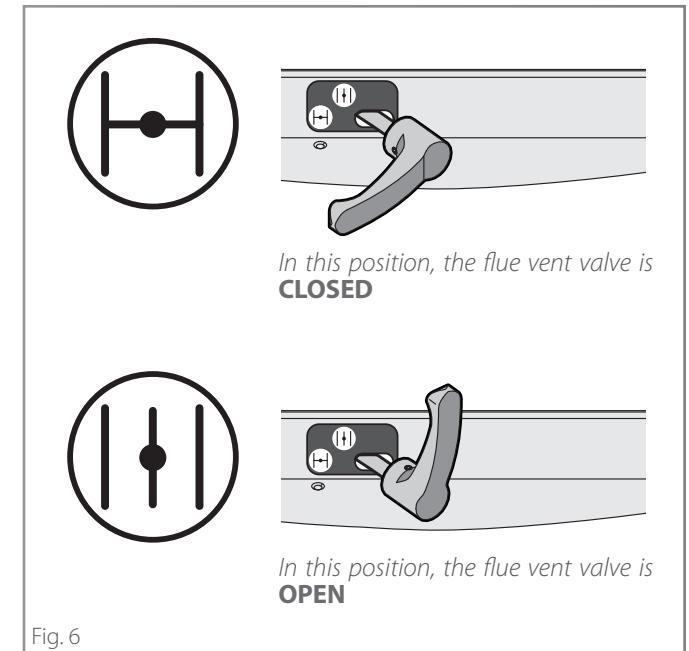


Fig. 5



In this position, the flue vent valve is **CLOSED**

In this position, the flue vent valve is **OPEN**

Fig. 6

Basic notions

The turntable

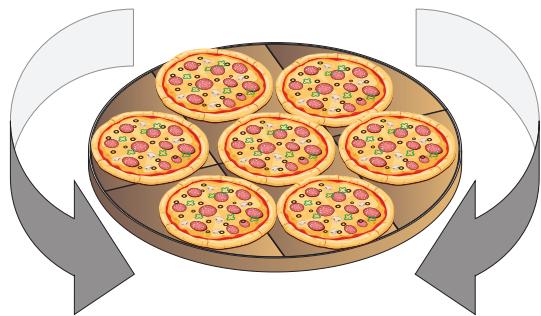
The refractory turntable allows cooking pizzas evenly without having to turn them over manually.

To control the turntable, see page [13](#)

Productivity

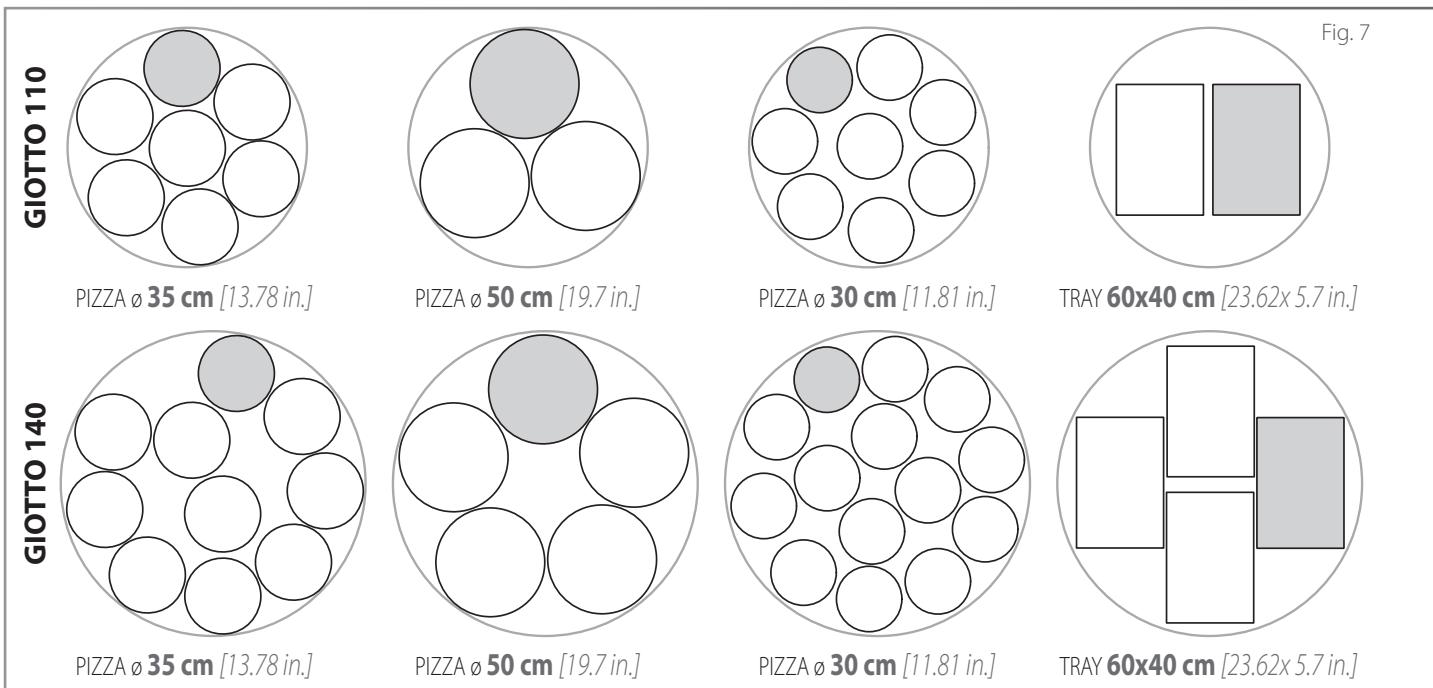
GIOTTO 110: 60 pizzas/hour

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	Manual stretching					Stretching with Pizzaform					Preheating for both types (Manual stretching or stretching with Pizzaform)	
	COOKING					COOKING						
	TIME	chamber TEMP.	% TOP	bottom TEMP.	% BOTTOM	TIME	chamber TEMP.	% TOP	bottom 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	
NAPOLETANA PREHEATING	-	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-COOKING TIN	6 min	300°C - 572°F	25%	360°C - 680°F	100%							
FINISHING 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-COOKING PADDLE	5 min	260°C - 500°F	60%	260°C - 500°F	50%							
FINISHING SHOVEL	5 min	260°C - 500°F	50%	260°C - 500°F	60%							



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.

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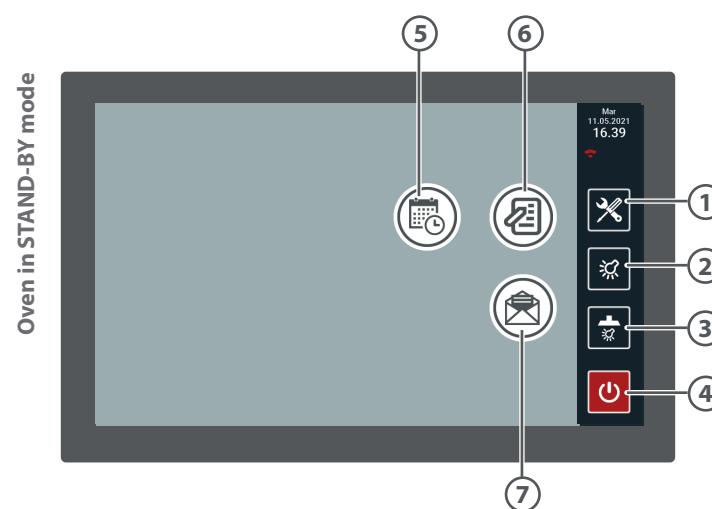


Fig. 8

► **Fig. 8**
OVEN IN STAND-BY MODE

1 SERVICE (settings) key

Gives access to the user's settings.

2 Key to switch the chamber light on

switches the light in the cooking chamber on and off.

3 Hood control key

allows setting the hood speed and switching its light on.

4 ON/OFF switch

Powering the oven on and off.

5 PROGRAMMED SWITCH-ON key

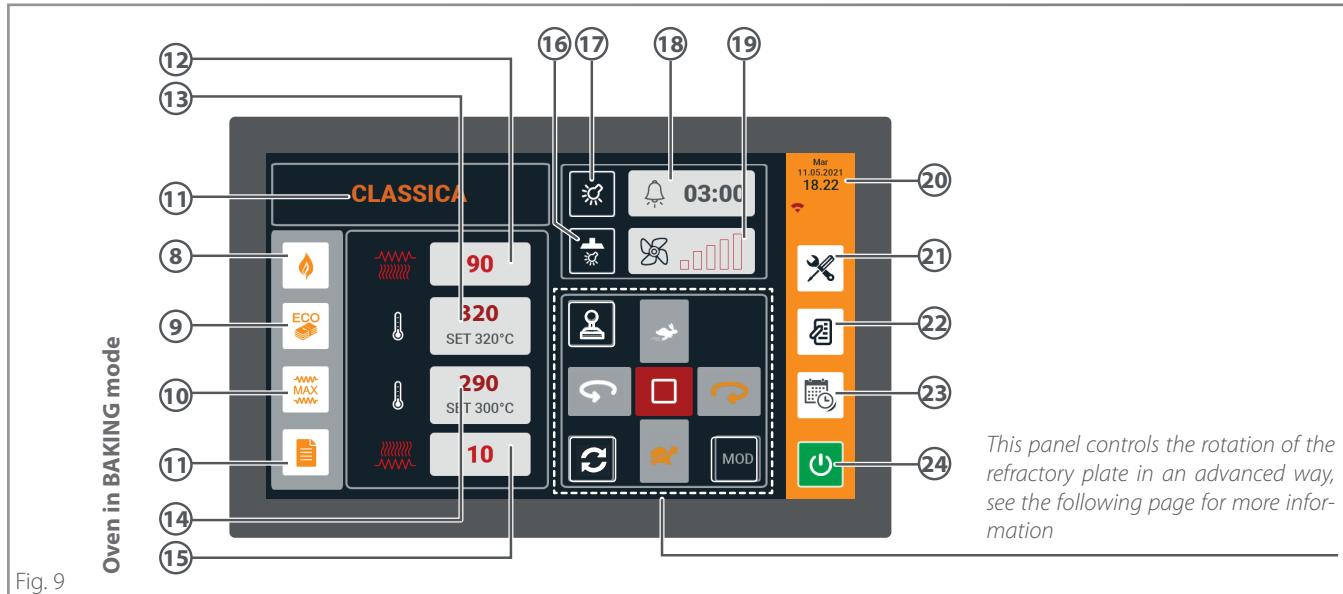
Allows accessing the **Weekly programmed switch-on** page: it is possible to program the automatic switch-on and -off of the oven for the whole week, up to 4 switch-ons/switch-offs every day.

6 Note list setting key

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 days. Every note can also be repeated cyclically.

7 HOLIDAY key

Allows accessing the **Holiday** page: this function allows interrupting for a certain period of time the oven weekly switching on and off, without having to cancel it.



► Fig. 9 OVEN IN BAKING MODE

8 Pyrolysis program key

Starts the pyrolysis program to clean the oven.

9 ECO program key

Starts the ECO program (page 19).

10 MAX program key

Starts the MAX program (page 19).

11 Program key

Allows viewing and using the saved programs.

12 Power setting key as a percentage of the TOP heating elements

13 COOKING CHAMBER temperature setting key

14 BOTTOM temperature setting key

15 Power setting key as a percentage of the BOTTOM heating elements

16 Key to switch the hood light on

17 Key to switch the chamber light on

18 Buzzer setting key

Activates an end-of-cooking acoustic signal.

19 Hood speed setting key

Shows the time and date.

21 SERVICE (settings) key

Gives access to the user's settings.

22 Note list setting key

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 days. Every note can also be repeated cyclically.

23 PROGRAMMED SWITCH-ON key

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.

Use | TURNTABLE CONTROLS

Controlling the turntable

the turntable can be controlled in two ways: using either the **joystick** or the **control panel**.

► Fig. 10

To switch the control from one to the other, it is necessary to press the "joystick" button  on the control panel and touch the icon on the appearing screen.

If the colour of the "joystick" is:

- green  ► Fig. 11 the rotation speed is controlled with the joystick that, moved left or right, makes the plate rotate slowly (turtle mode) or quickly (hare mode). The joystick allows controlling the plate **speed rotation** only.

- white  ► Fig. 12 the rotation of the plate is controlled using the control panel; it allows several advanced settings, listed in the table on the following page.

Fig. 11 CONTROLLING THE TURNTABLE WITH THE JOYSTICK

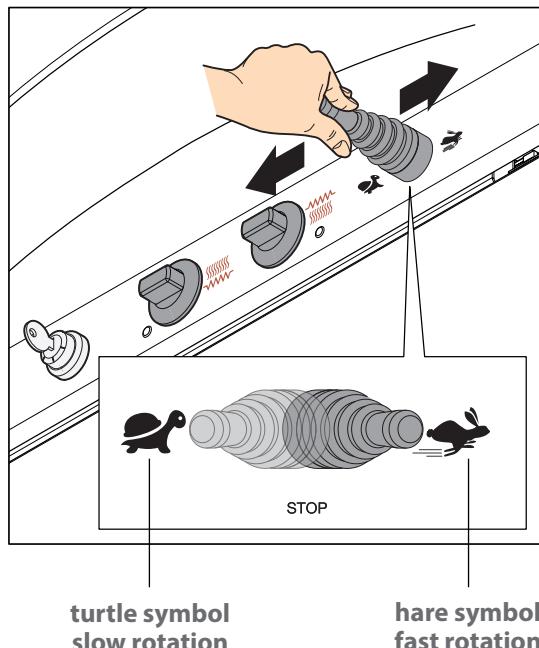
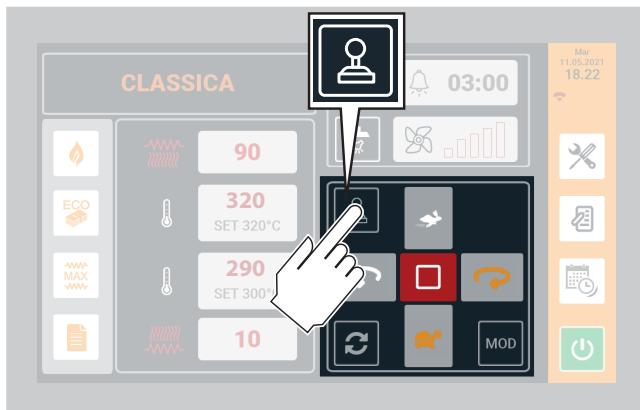


Fig. 10 SWITCHING CONTROL BETWEEN THE JOYSTICK AND THE PANEL



the rotation of the turntable is controlled using the control panel



the rotation of the turntable is controlled using the joystick

Use | TURNTABLE CONTROLS

Fig. 12 CONTROLLING THE TURNTABLE WITH THE CONTROL PANEL



<p> STOP: Stops the plate 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>START: Allows the turntable to rotate with the set settings.</p>	<p> Key switching between joystick and control panel Pressing the key, the control of the rotation of the plate passes from the joystick to the control panel and vice versa. If active (green colour) the rotation speed is controlled with the joystick. If deactivated (white colour) the rotation of the plate is controlled with the control panel.</p>
<p> CLOCKWISE direction of rotation If active (orange colour), the turntable rotates in a clockwise direction</p>	<p> If active (orange in colour), the turntable sense of rotation 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 21). E.g.: if the set value is 10s, every 10 seconds the turntable reverses its rotation between clockwise and anticlockwise.</p>
<p> HARE mode: fast rotation If active (orange colour), the turntable rotates in fast 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 21).</p>	<p> "MOD" symbol: touching the key displays a numeric keypad that allows changing the rotation times of the mode currently active (e.g. slow - turtle) changing the defaults times (6 and 13 seconds). The changes are temporary; the values revert to the default values when the rotation stops. To modify the values permanently, act as explained on page 21.</p>
<p> TURTLE mode: slow rotation If active (orange colour), the turntable rotates in slow 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 21).</p>	

Use | COOKING

How to enter the values

► Fig. 13

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 or delete with .

How to scroll through the items on a screen

In some screens it is possible to scroll vertically the contents (for example the names of the stored recipes) in two different ways:

- **A scroll function:** place your finger on the screen and drag it up or down;

or, alternatively

- **B arrow keys:** touch the “arrow up” or “arrow down” keys several times.

Use guided procedure

The oven can be switched on:

- **manual mode:** by 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 to the right temperature.

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

- **programmed:** programming the oven switching on and off automatically for the whole week.

See page [25](#)

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

A - Turning the oven on manually

► Fig. 15

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 “CLAS-SIC” recipe is stored in program P01).

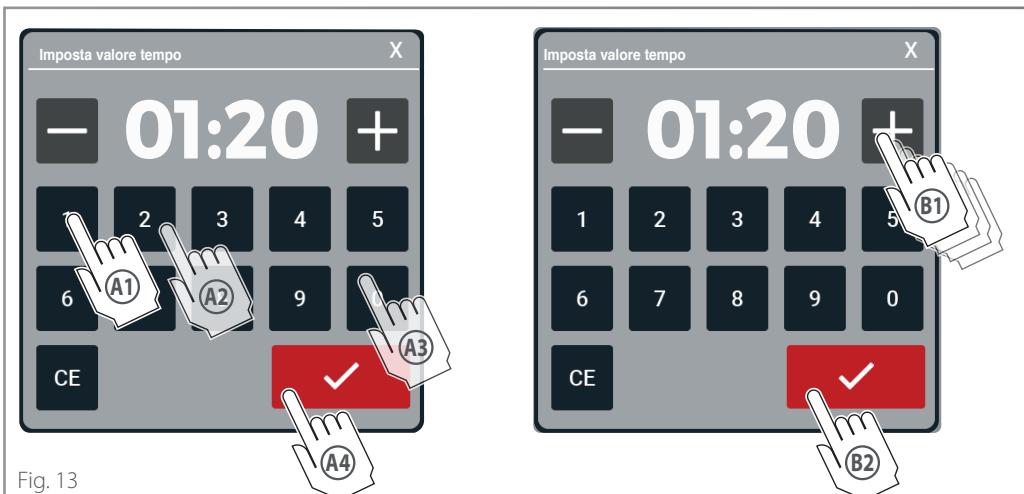


Fig. 13

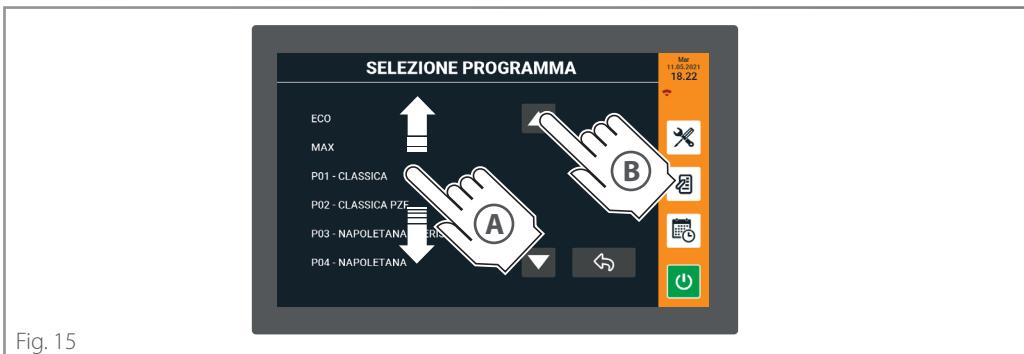


Fig. 15

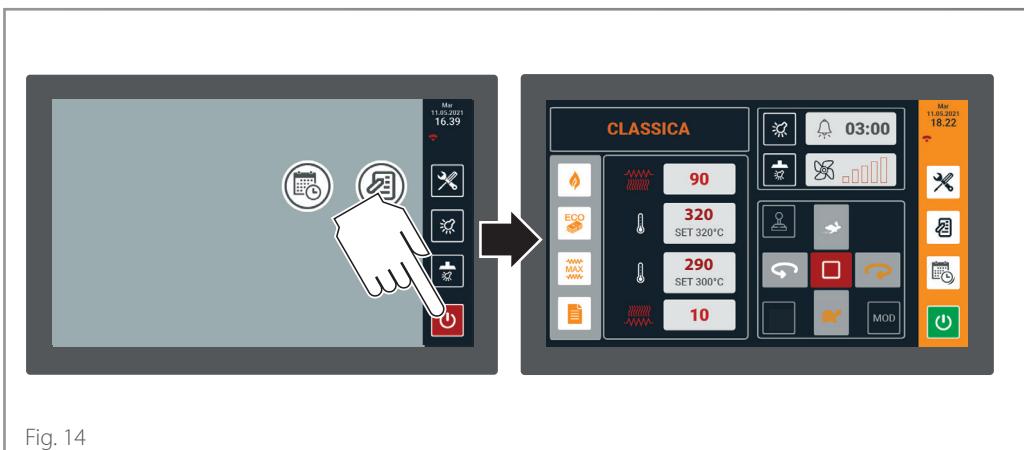


Fig. 14

B - Setting the preheating

Preheating must have the same cooking parameters as the recipe to be used. It must be carried out without products in the cooking chamber and takes 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. 16** 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 need to be reset every time. To avoid this operation, you need to create a recipe, as explained on page 21.
- ► **Fig. 17** starting a **recipe (program)** already stored, previously saved by the user.

ENTERING THE RECIPE PARAMETERS MANUALLY ► Fig. 16

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 value can be set (see table on page 9, cooking information);

C Confirm with . 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:

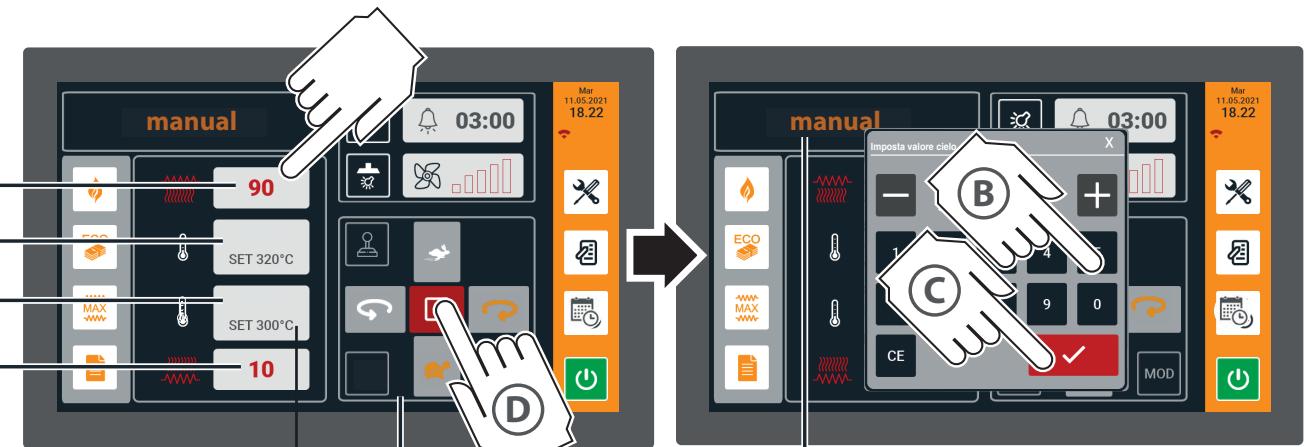
- **lower** than the one set (so the elements are active), ► the icons identifying the top and bottom are **red**.
- **equal to** or **higher** than the set one (so the elements are off), ► the icons identifying the top and bottom are **white**.



If the displayed bottom temperature (e.g. 210°C) is higher than the set temperature (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 oven heating. In this case, normally there are no cooking problems.

- top power (percentage)**
- temperature in the cooking chamber**
- bottom temperature**
- bottom power (percentage)**
- turntable rotation settings (other information p. 11)**

Fig. 16



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

Use | COOKING

USING AN ALREADY STORED RECIPE ▶ Fig. 17

Touch the program key **A1** or 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 **24**

C - Starting cooking

▶ Fig. 18

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. 18

The name shows which recipe you are using (e.g. Classic).

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 page **24**

Use | COOKING

► Fig. 19

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

	suction off light off		suction on light off
	suction on light on		suction off light on

	minimum suction speed
	maximum suction speed

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

► Fig. 20

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

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

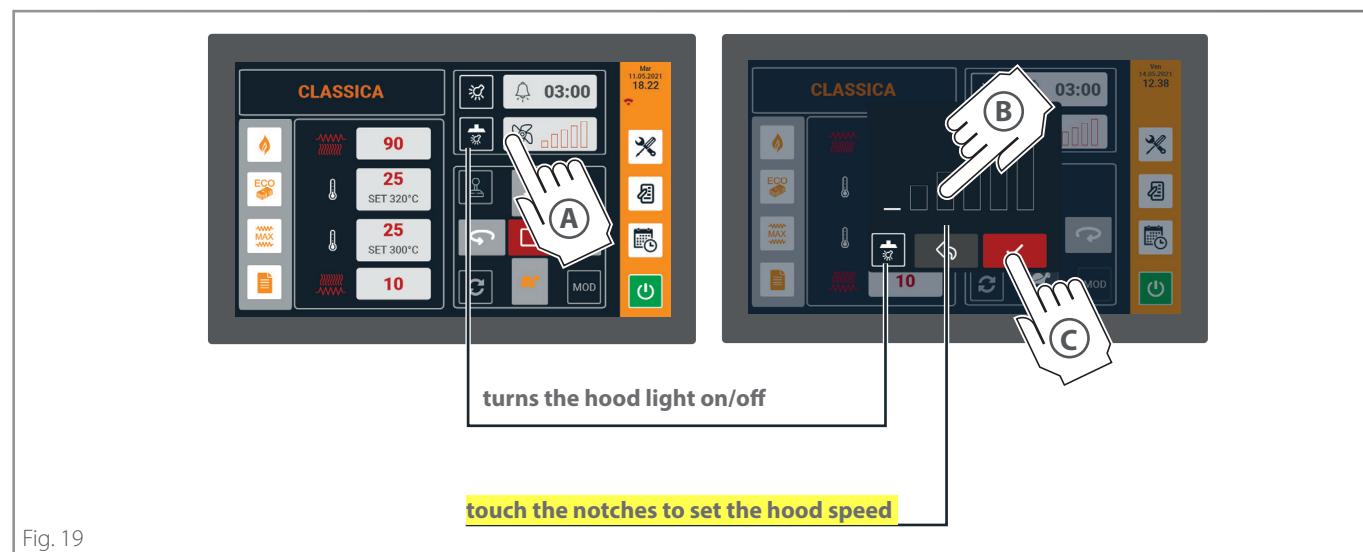


Fig. 19



Fig. 20

Use | COOKING

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, touch the buzzer key.



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

E - Switching the light on (optional)

► Fig. 21

If necessary, the cooking chamber light can be switched on. Touch the same key to switch it off.



Fig. 21

F - Switching the oven off

► Fig. 22

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

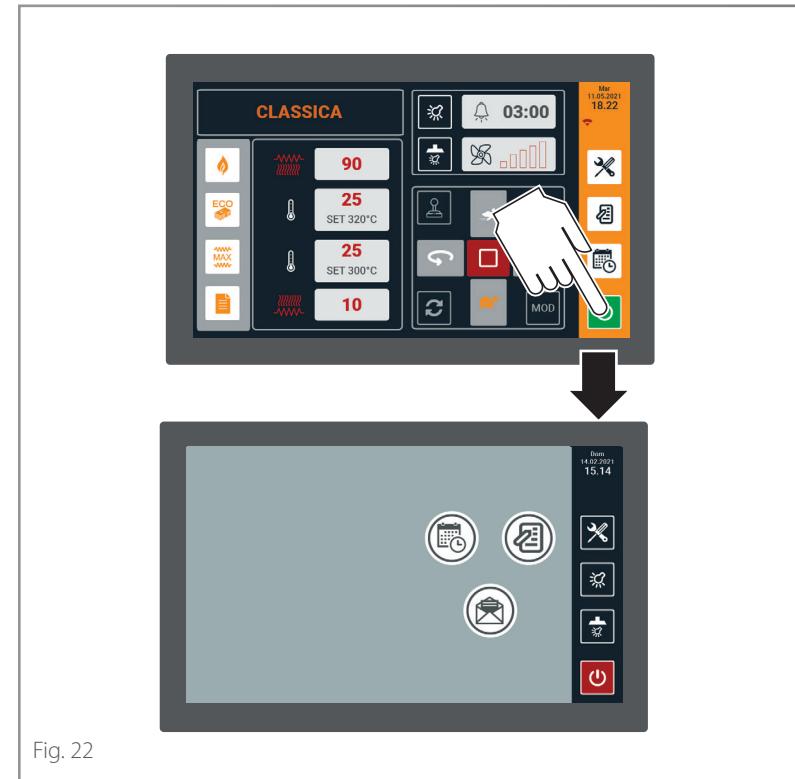


Fig. 22



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 **29**



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 24.

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



MAX program: The MAX program is used to quickly raise the temperature of the cooking chamber and the refractory surface when the user realizes that they are too low for his needs.

- 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 ✓



Fig. 23

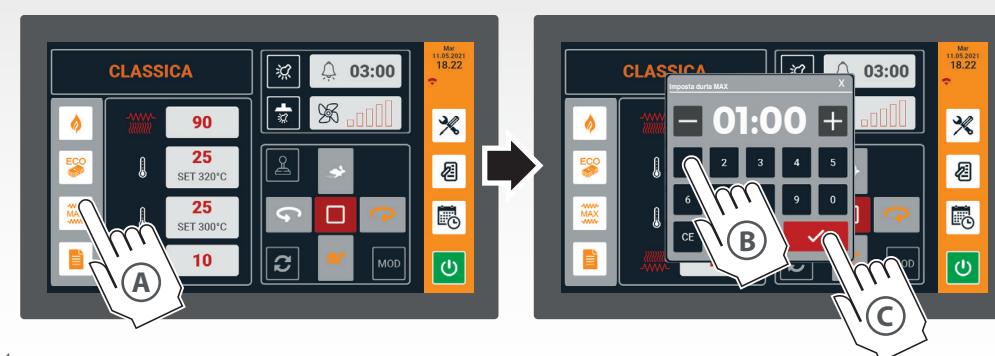


Fig. 24

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 24.

The program ends pressing the MAX key, when a different program is selected or when the set time expires: the buzzer goes off and you are back to the program that was active before the MAX program started.

Use | MANAGING RECIPES

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. 25

To 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 [24](#).



Why saving a recipe?

To have available a real customized recipe book, easy 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.

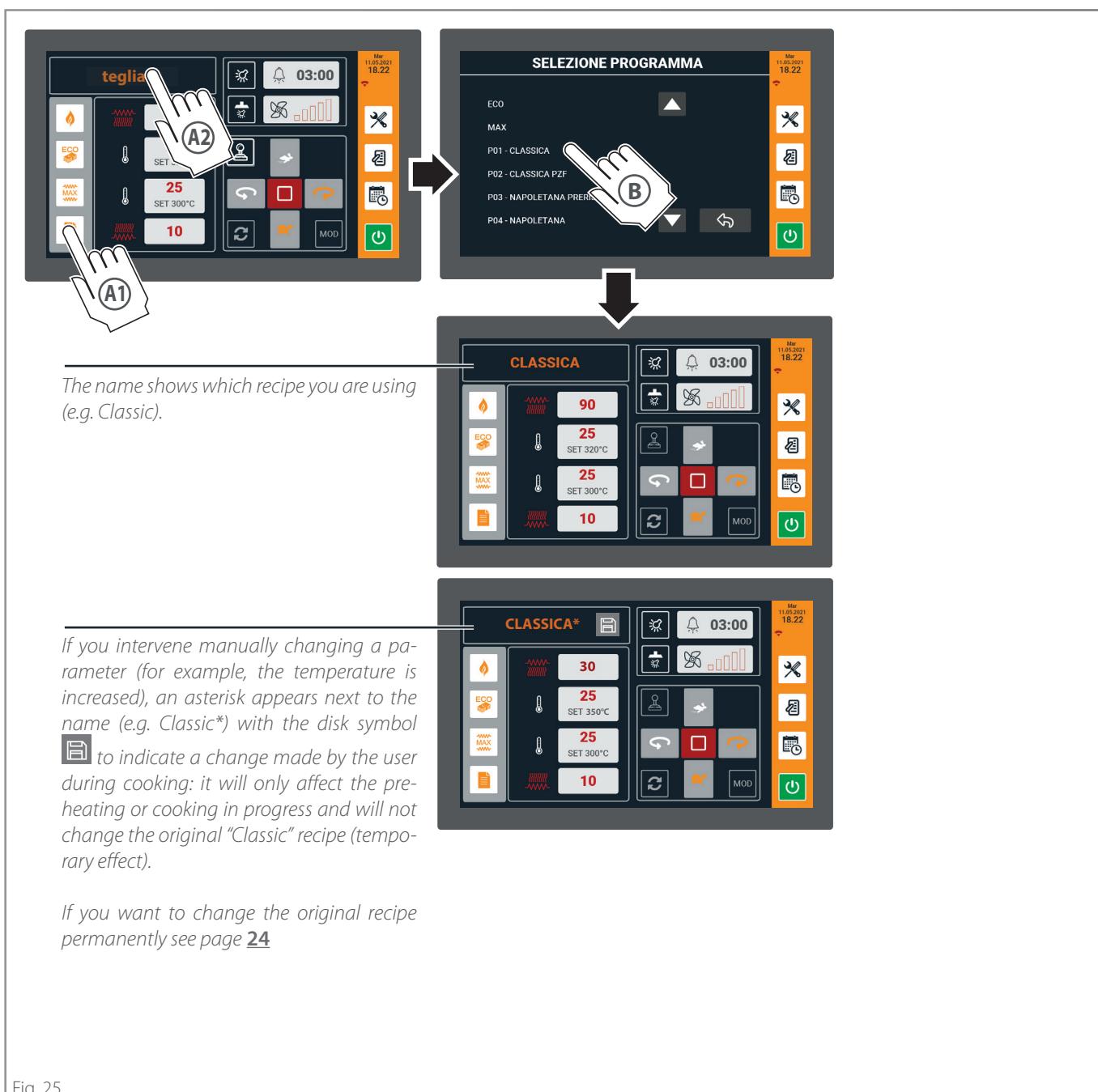


Fig. 25

Creating a new recipe

A recipe can be created in two different ways:

- Fig. 26 from the work screen, while cooking
- Fig. 27 from the service screen, with the oven in stand-by

CREATING A RECIPE FROM THE WORK SCREEN

► Fig. 26

- Start an already stored recipe touching the program key **A1** or the name area **A2**;
- Select the desired recipe, for instance "Classic".
- Make all the necessary modifications;
- confirm with . An asterisk appears next to the name (e.g. Classic*) with the disk symbol to indicate that the original "Classic" recipe has been modified.
- 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 **H** to confirm and make permanent the changes made to the original recipe (e.g. Classic).

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

This way there will be two recipes:

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

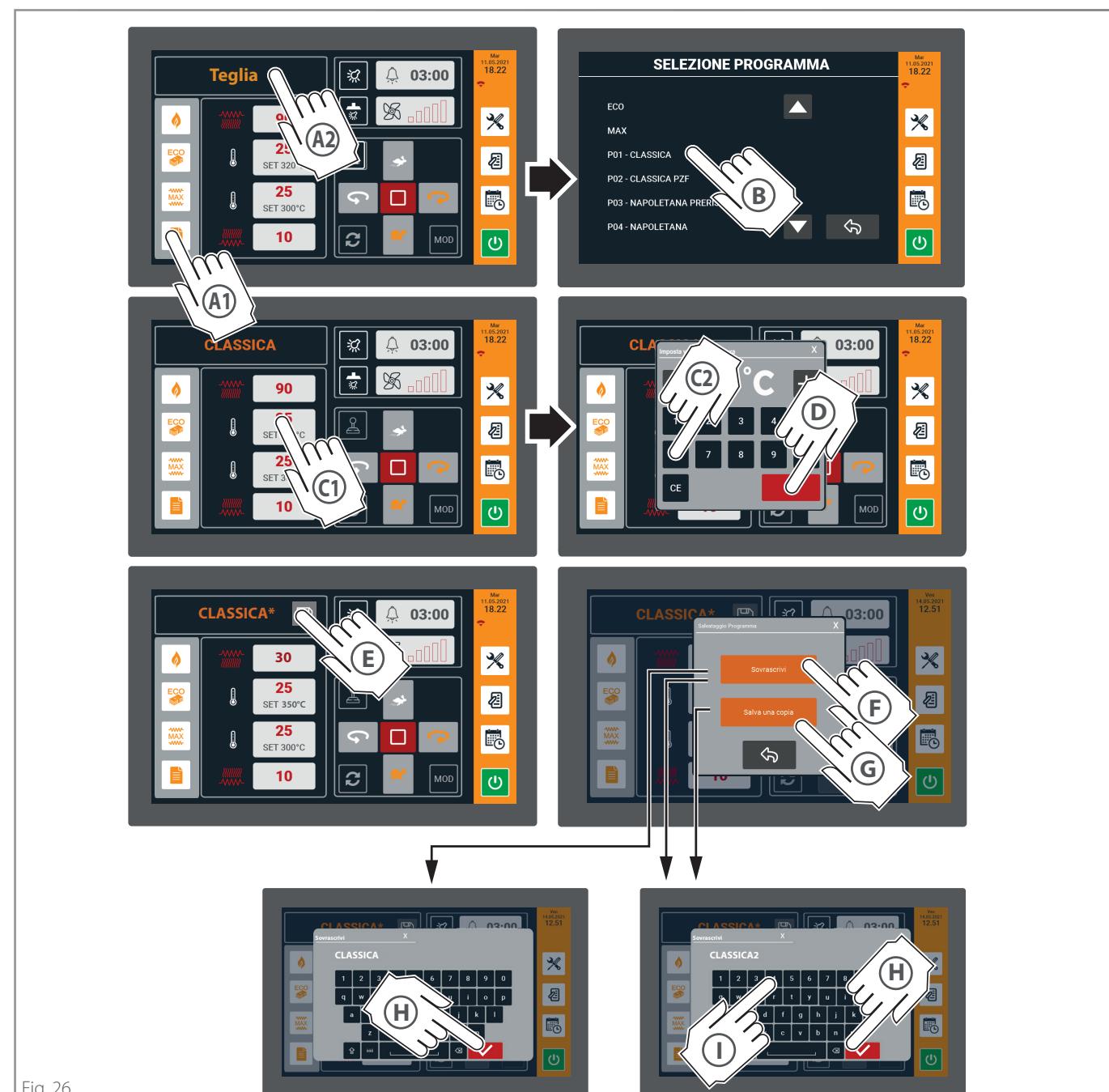


Fig. 26

Use | MANAGING RECIPES

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;

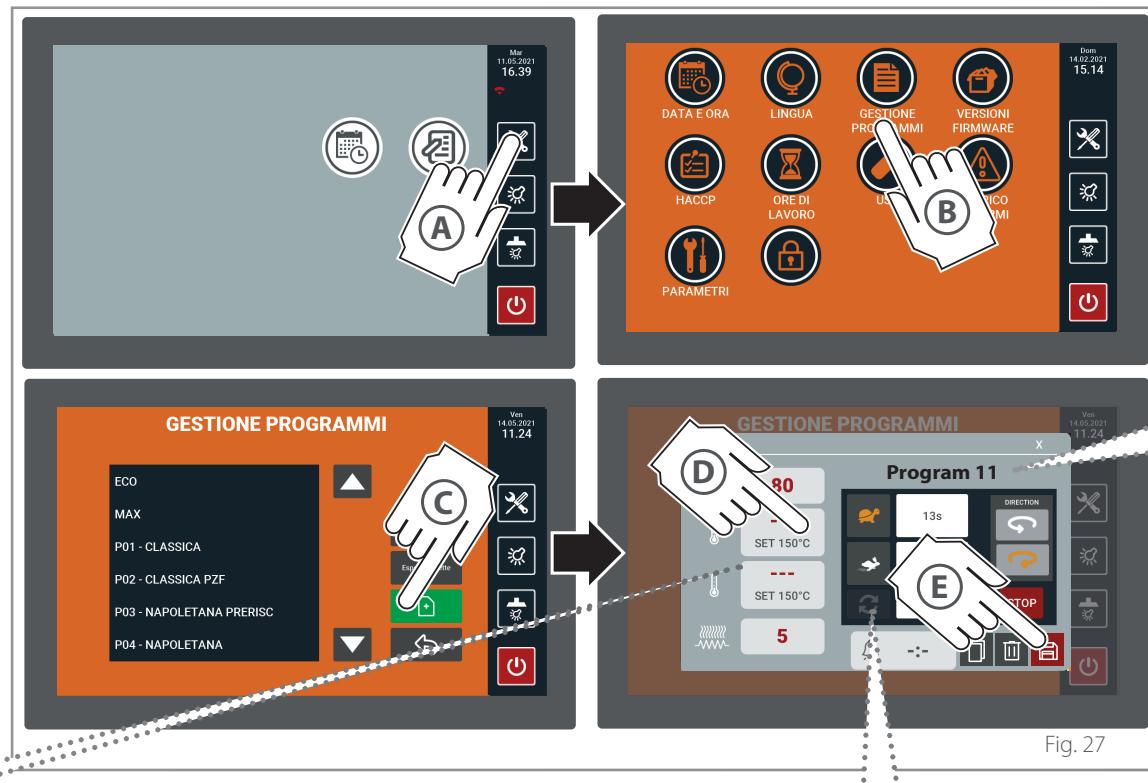
or, to speed the process up,

- **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. 27

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



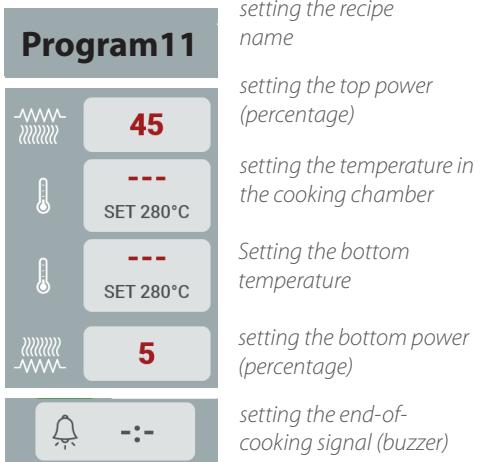
Setting the recipe NAME



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

Fig. 27

Setting the recipe PARAMETERS



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 anti-clockwise)



setting the time required to complete a revolution

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 Block 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

Use | MANAGING RECIPES

D Touching the various fields, you can set:

- the cooking **parameters**;
- the turntable rotation **parameters**;
- its **name**; confirm the entered name with 

E 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. 28

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

B Touch the "Program management" icon.

C 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.

D Touch the symbol  to duplicate the recipe.

E Touching the various fields, you can set:

- the cooking **parameters**;
- the turntable rotation **parameters**;
- its **name**; confirm the entered name with 

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

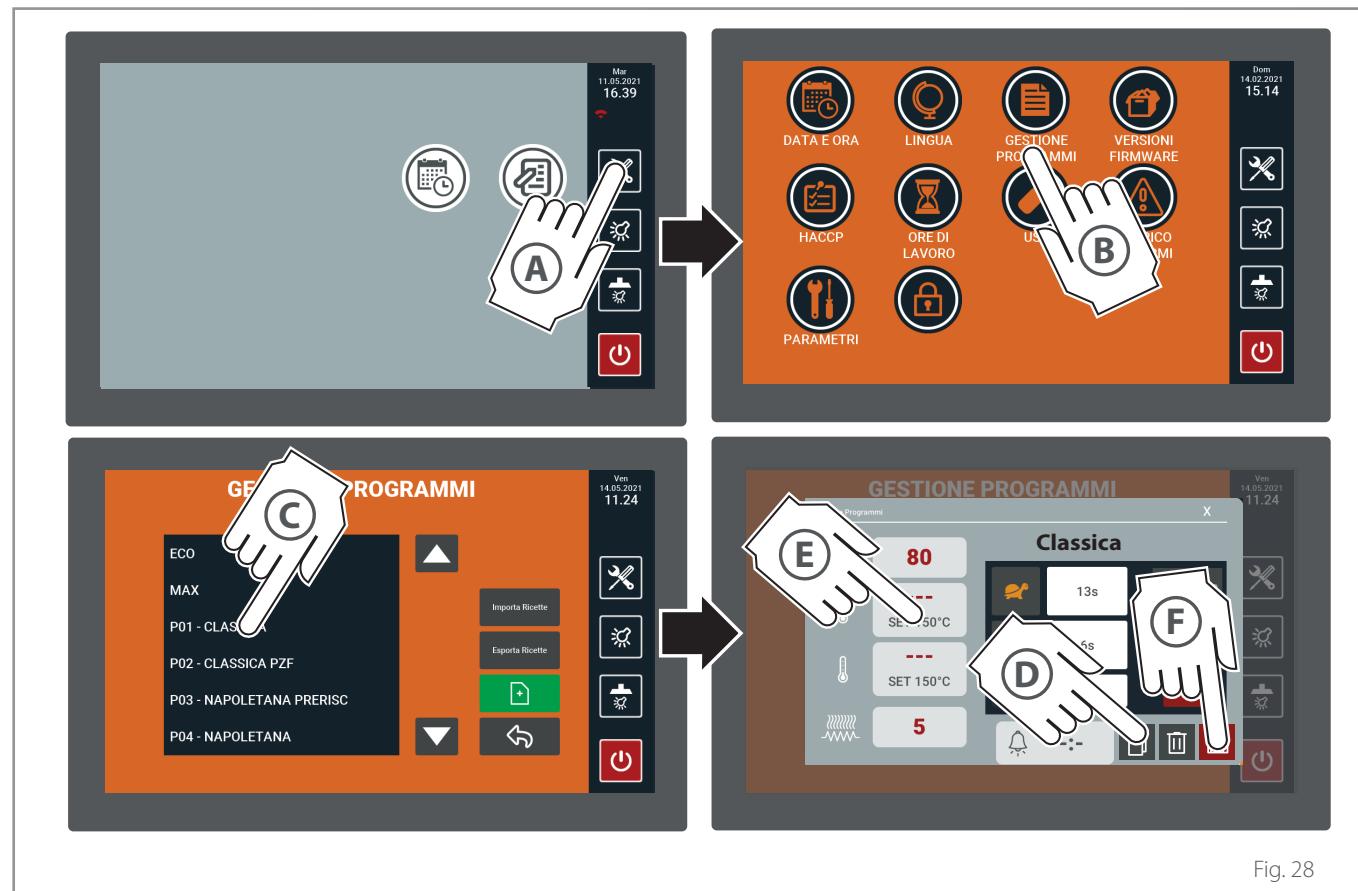


Fig. 28

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 [21 selecting the overwriting the original recipe option.](#)

EDITING A RECIPE FROM THE SERVICE SCREEN

► Fig. 29

- (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. 30

- (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 .

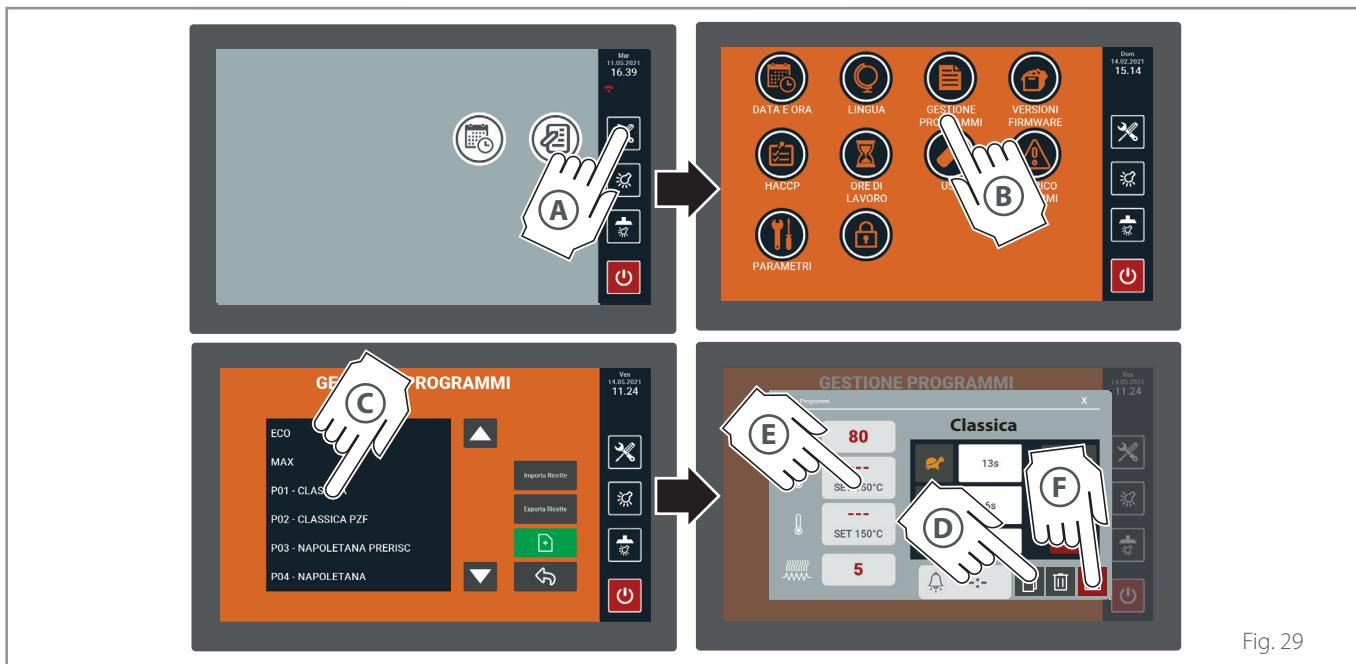


Fig. 29

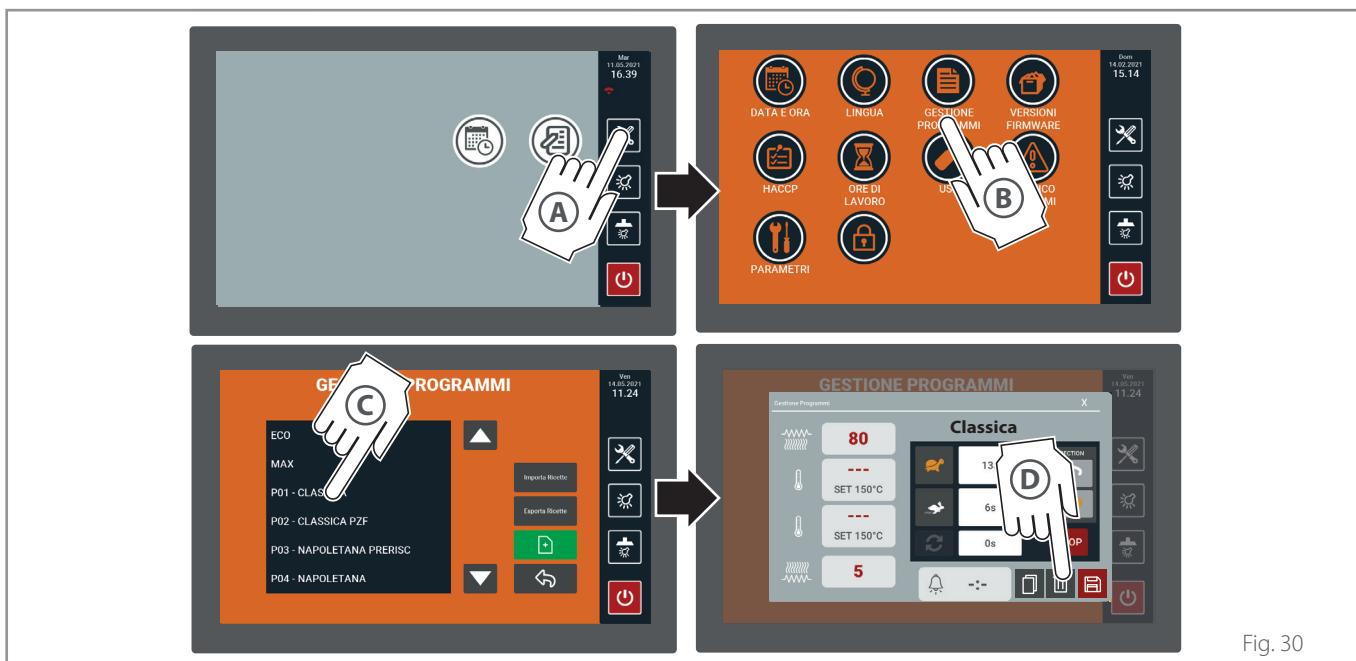


Fig. 30

Use

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.

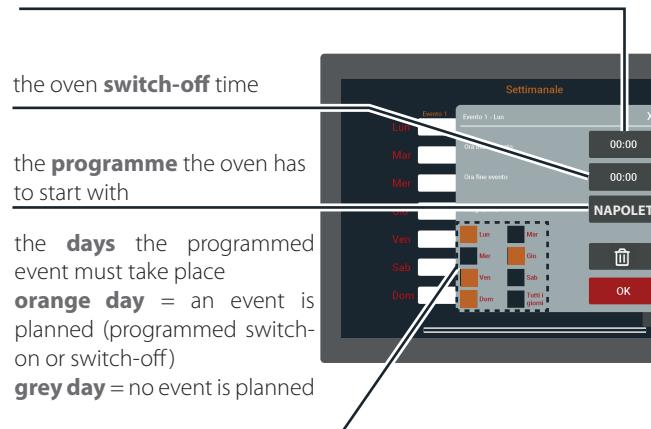
It is possible to program up to a maximum of **4 events** a day (that is 4 daily switch-ons and switch-offs).

Setting an event

► Fig. 31

- 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



- F** Confirm with "OK"

- G**.....**I** If necessary, program the following events repeating the same procedure.

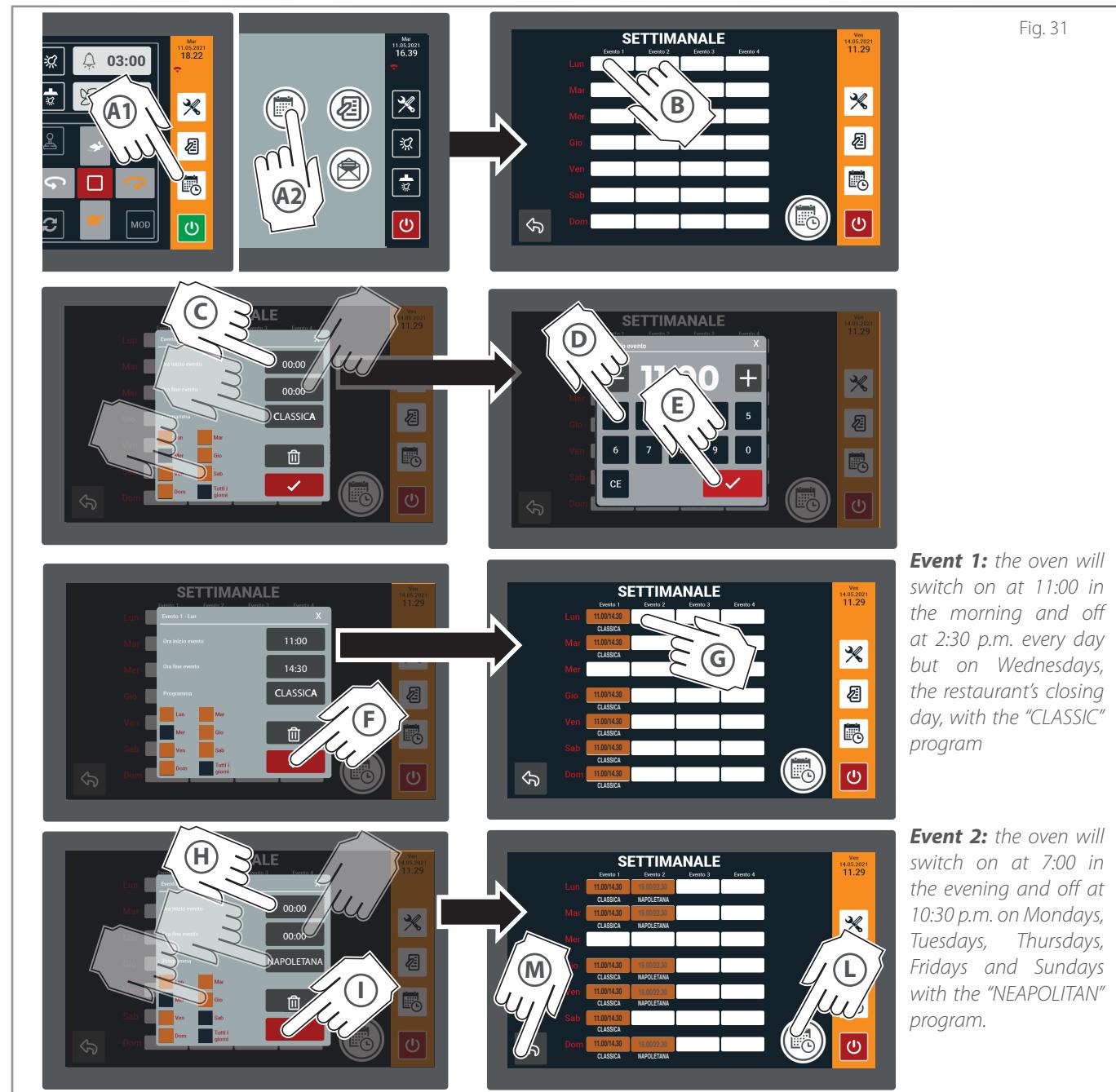


Fig. 31

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.

Use

- ① At the end, make the weekly function operational touching the icon in the bottom RH corner. If it is:

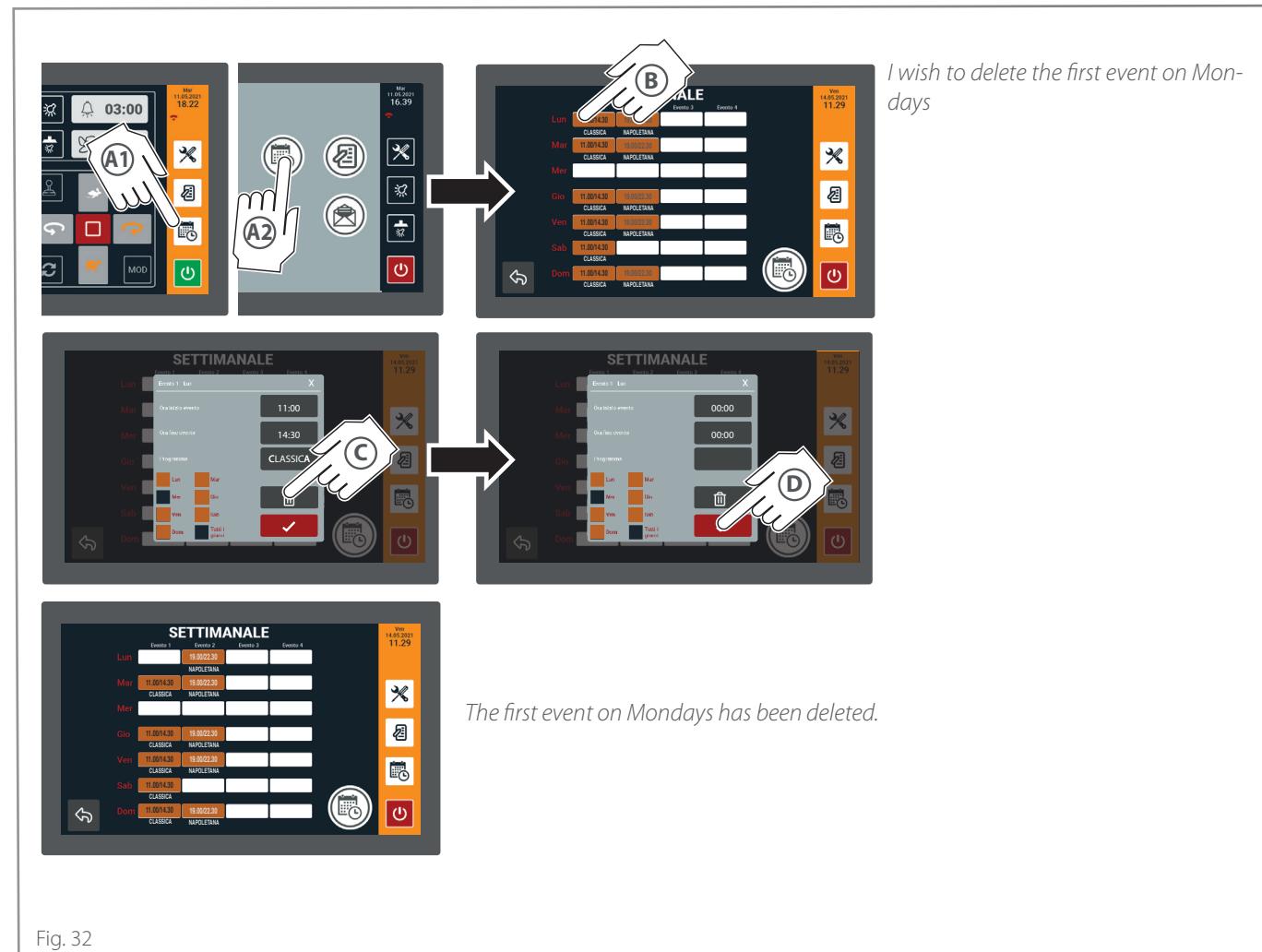
white= the weekly function is programmed but **is not active** (user's manual switch-on/switch-off and no longer automatic)

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

- ② Exit the function by touching 

To **modify** events, repeat the programming procedure of ▶ Fig. 31 overwriting the previously set values.

To **delete** a programmed event, repeat the programming procedure of ▶ Fig. 32



Use

Setting the Note list

 The note list function allows setting up to 10 notes that will be displayed at the set time and on the set days. Each note can have up to 200 text characters and it is possible to program when the note will expire or has to be repeated (e.g. "Buy mozzarella" to be repeated every month).

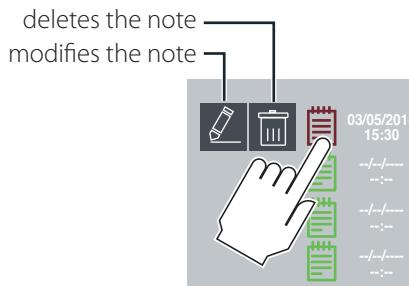
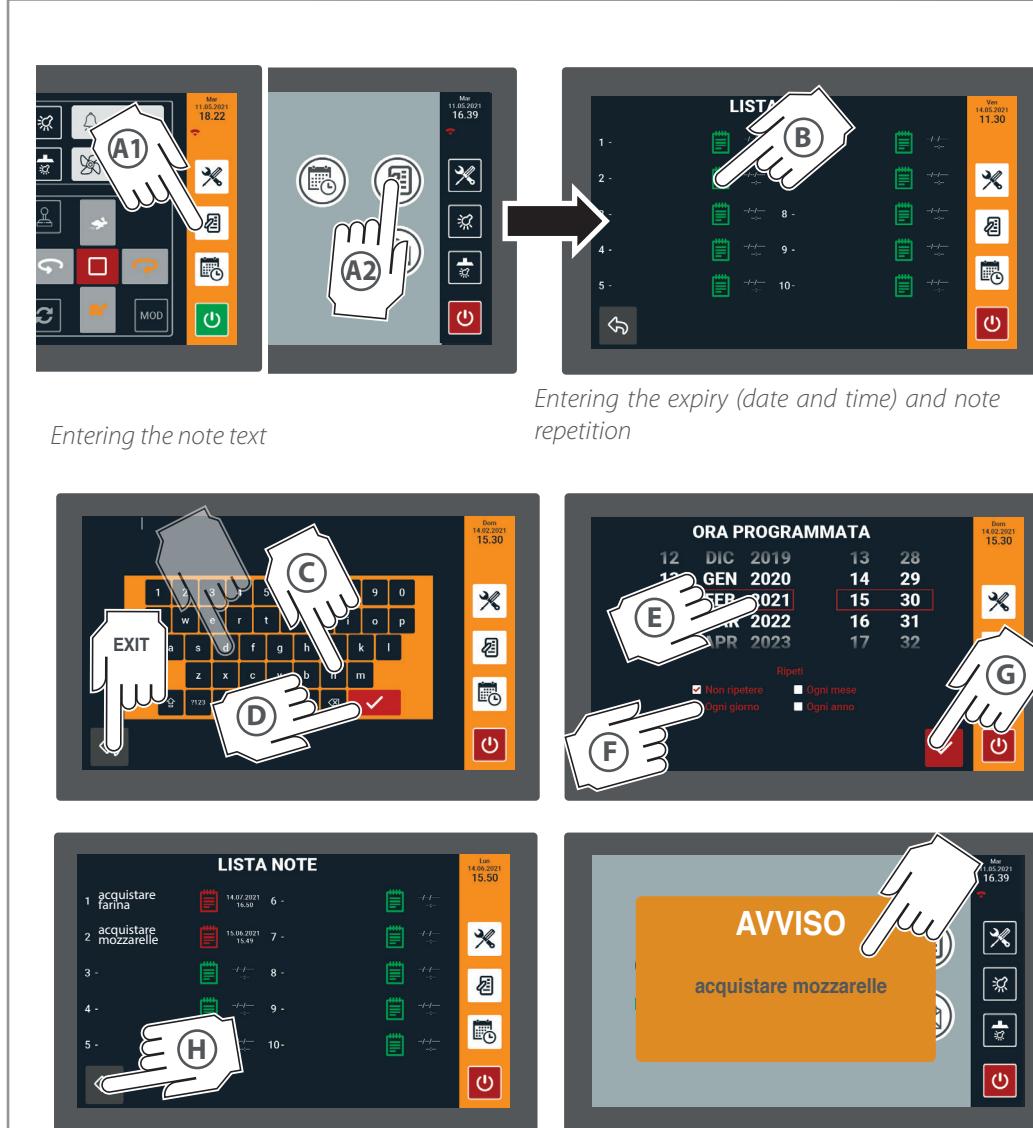
► Fig. 33

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 then repeated the following month. If the following day of the month does not exist (e.g. 29 February), it is reproposed the first month when that day exists (e.g. the note is reproposed on 29 March),
 - **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.

Entering the note text

Entering the expiry (date and time) and note repetition

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)

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

Fig. 33

Setting a Holiday

 If enables, the function **interrupts the weekly on and off programming** (page 25), 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.

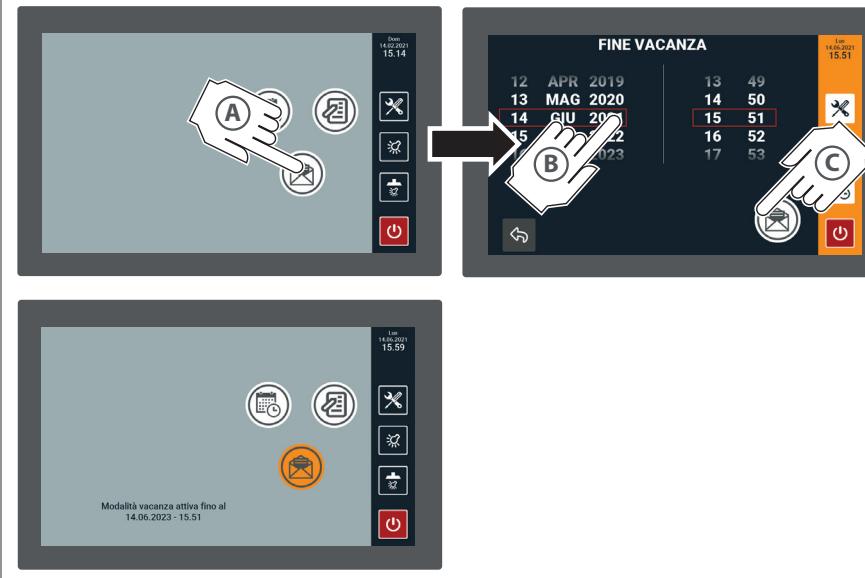
► Fig. 34

- (A) Touch the "Holiday" icon,
 - (B) set the details, choosing:
 - the **end date** of the holiday (e.g. 29 July 2021)
 - the **end time** of the holiday (e.g. 03:45).
 - (C) 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 standby until the set time/date). The main screen displays the message "Holiday mode active until" with the set time/date.

From now until the set time/date the weekly switch on/off function is disabled.

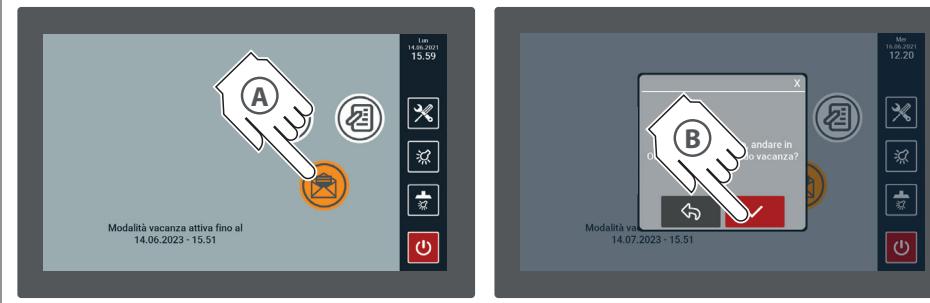
In this situation (orange icon = active function) it is not possible to switch on the oven with the ON/OFF key; to be able to switch it on manually, it is necessary to disable the Holiday function (see ► Fig. 35).

Fig. 34



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

Fig. 35



Use

User settings

► Fig. 36

To access the "Settings" section, touch the corresponding icon. To exit, touch the same key.

Date and time

► Fig. 37

In this section, the current date and time can be set.

In the lower part of the page you can set the **time zone** (GMT) choosing the town nearest yours (i.e. Rome) and the **automatic switch** to daylight saving time (DST).

Europe: daylight saving time starts at 2:00 on the last Sunday in March, winter time starts at 3:00 on the last Sunday in October.

• **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.

At the end of the settings, confirm with or delete with .

Fig. 36

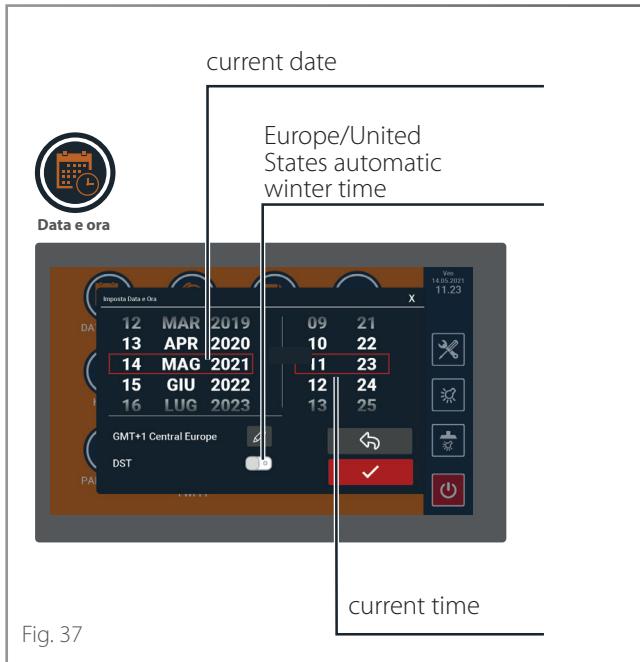
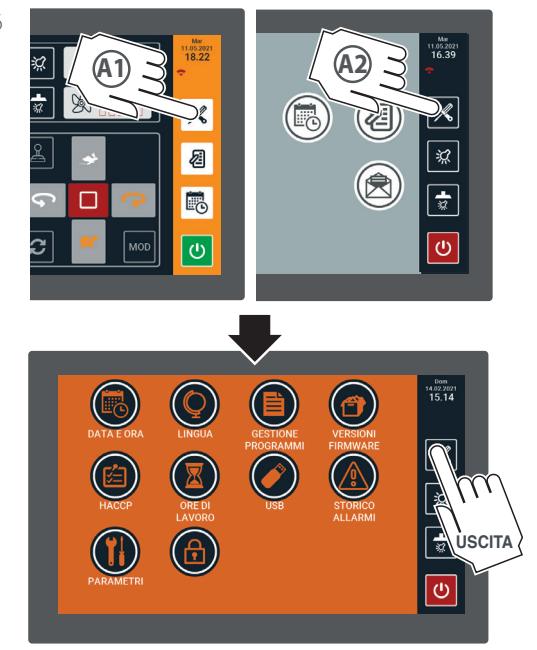


Fig. 37

Language

► Fig. 38

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 "EXIT".

Work hours

► Fig. 39

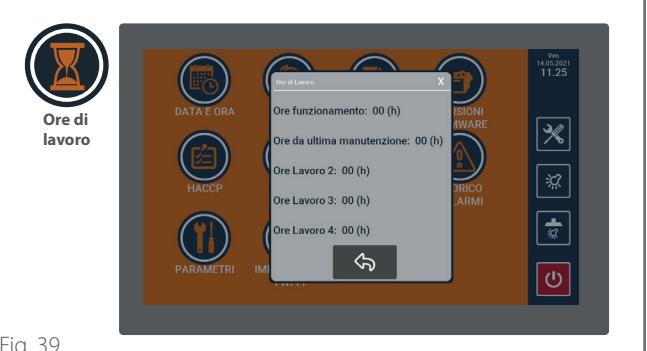
In this section you can find out how many hours the oven worked for.

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

Fig. 38



Fig. 39



Use

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 [21 - Creating a new recipe](#)).

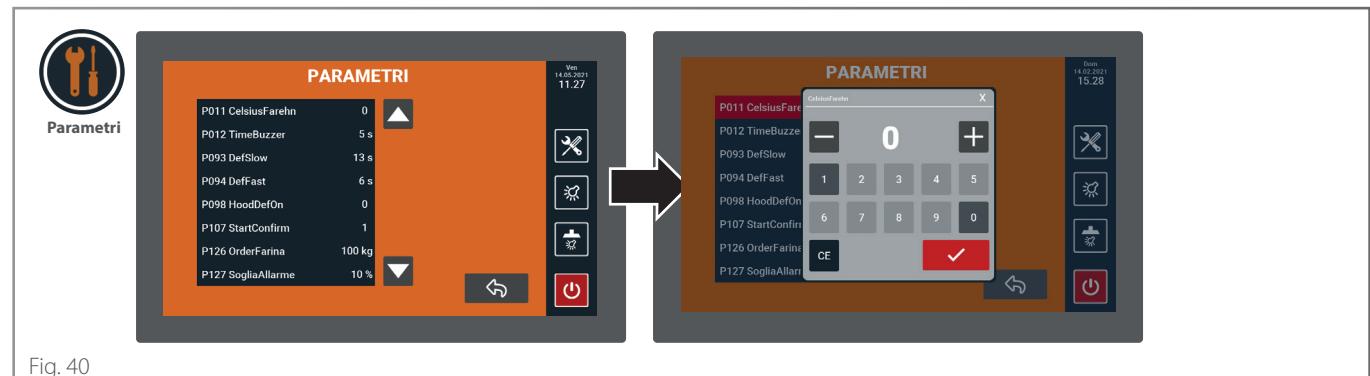


Fig. 40

Parameters

► Fig. 40

P011	Celsius Farehn	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	

Maintenance and cleaning

Warnings



Before any cleaning, 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.). The user must carry out only routine maintenance, for extraordinary maintenance, contact a Service Centre requesting service from an authorised technician. The Manufacturer warranty does not cover damages due to negligent or incorrect maintenance or cleaning (e.g. use of unsuitable detergents).



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 or sulphuric acid, caustic soda, etc.). Caution! Never use these substances also when cleaning the substructure/floor under the appliance or its base;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.



It is best to have a 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.



Fig. 41

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 considerable quantities of product since any infiltration may damage the display. Avoid also using very aggressive detergents that may damage the material the display is made of.

Cleaning the refractory surface

► Fig. 42

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 32

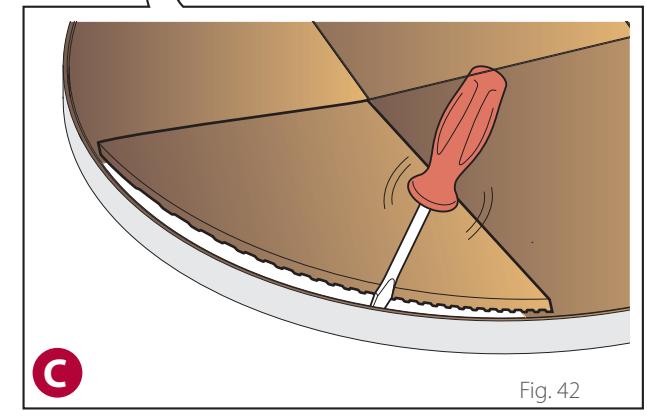
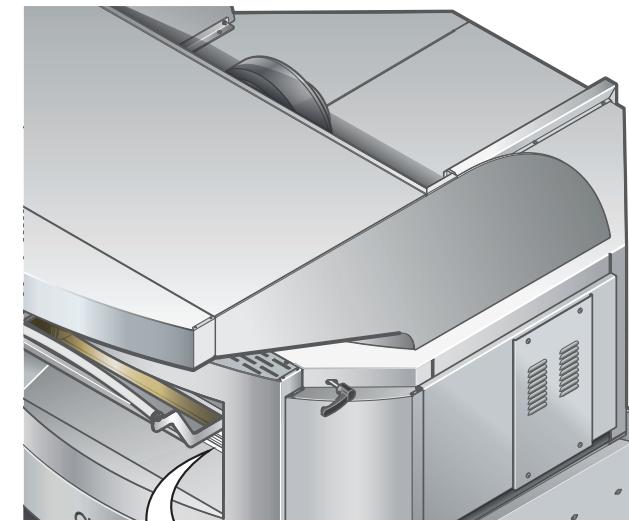
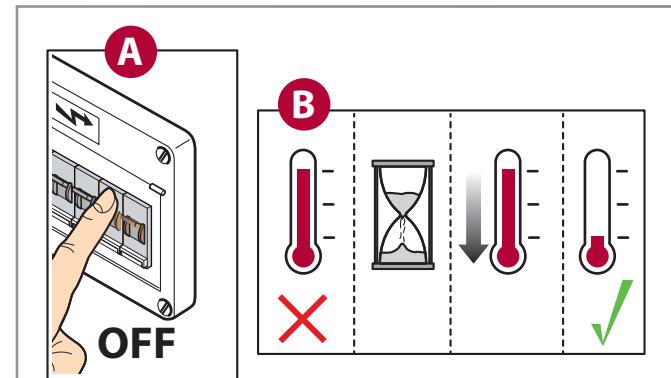


Fig. 42

Maintenance and cleaning

Cleaning the chamber with the pyrolysis function

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 - 725°F.

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

► Fig. 43

- A** Touch the ON/OFF key (if the oven is OFF);
- B** touch the pyrolysis key;
- 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. 44](#).

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

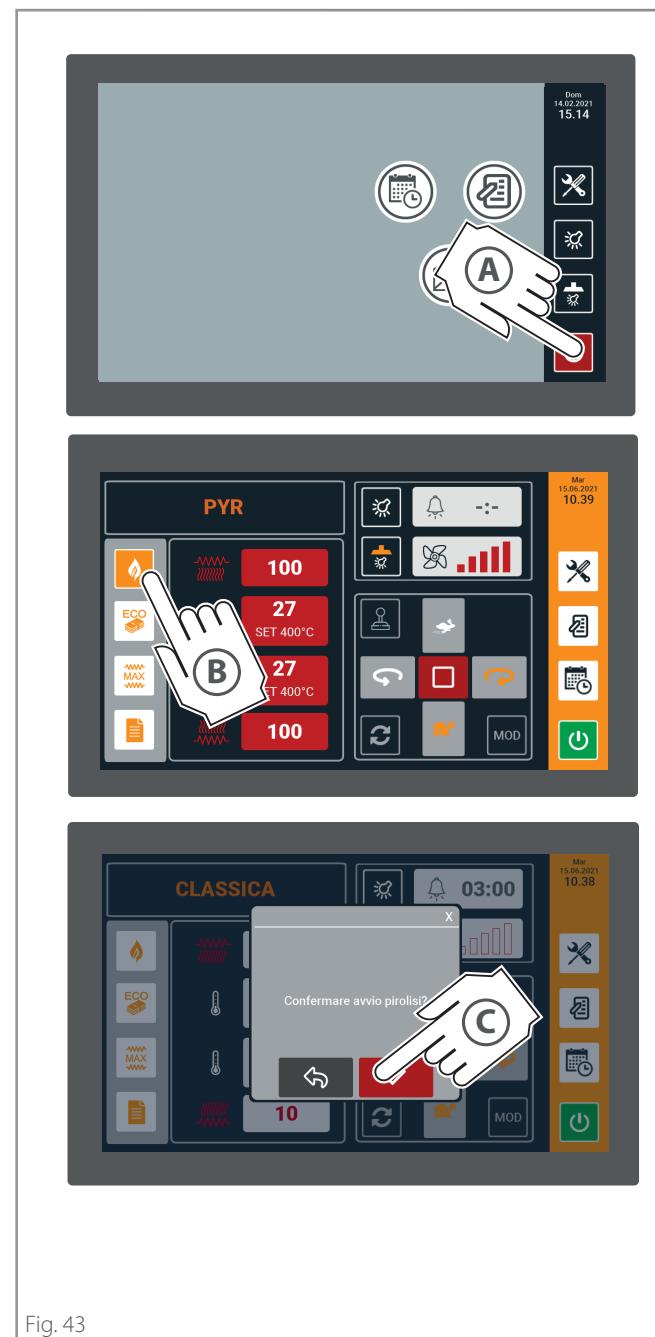


Fig. 43



Fig. 44

Maintenance and cleaning

Replacing components

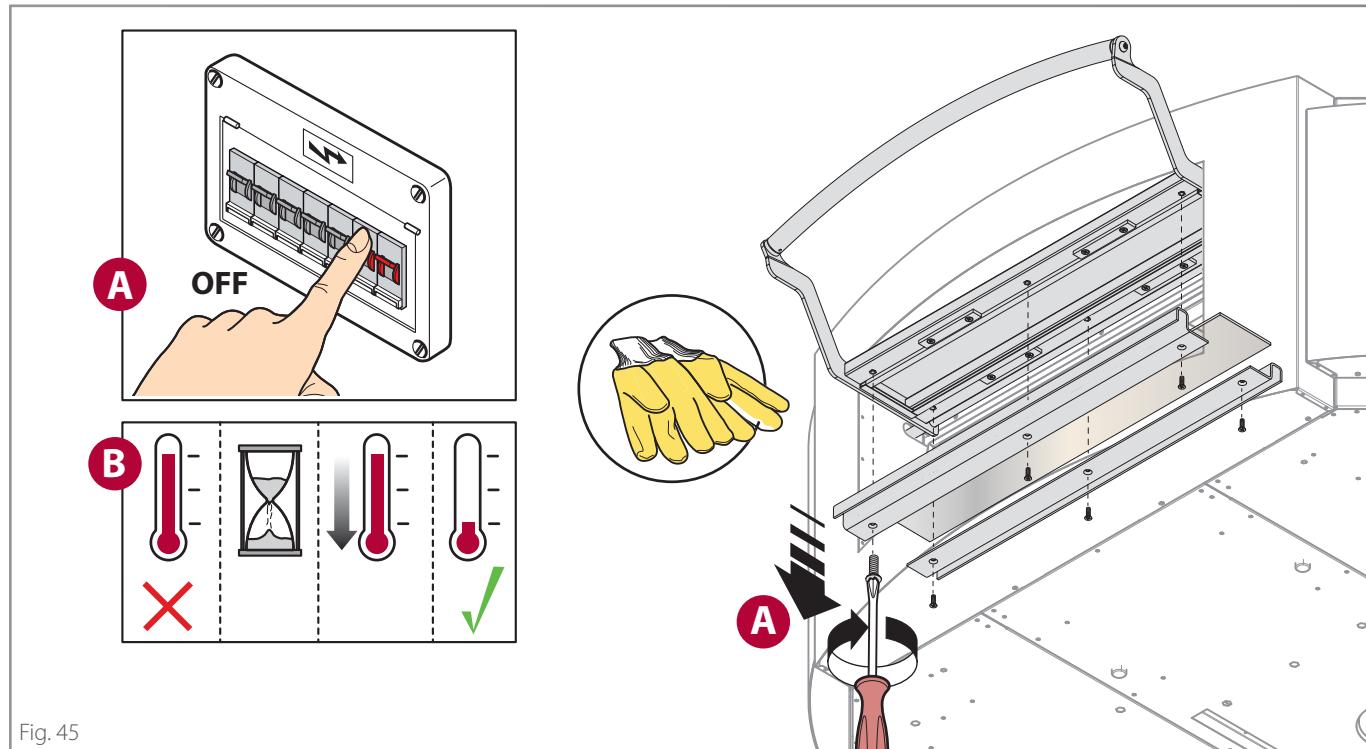
 The user must replace **only** the stated components: in case of a fault or for extraordinary maintenance, contact the retailer, requesting service from an authorised technician. As replacements, always use original spare parts to be requested from the Manufacturer: using non original parts might cause injuries to people, non optimal performance and even serious damage of the appliance itself.

 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. 45



Maintenance and cleaning

Oven downtime for prolonged periods

During any downtime, switch the power off. 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.

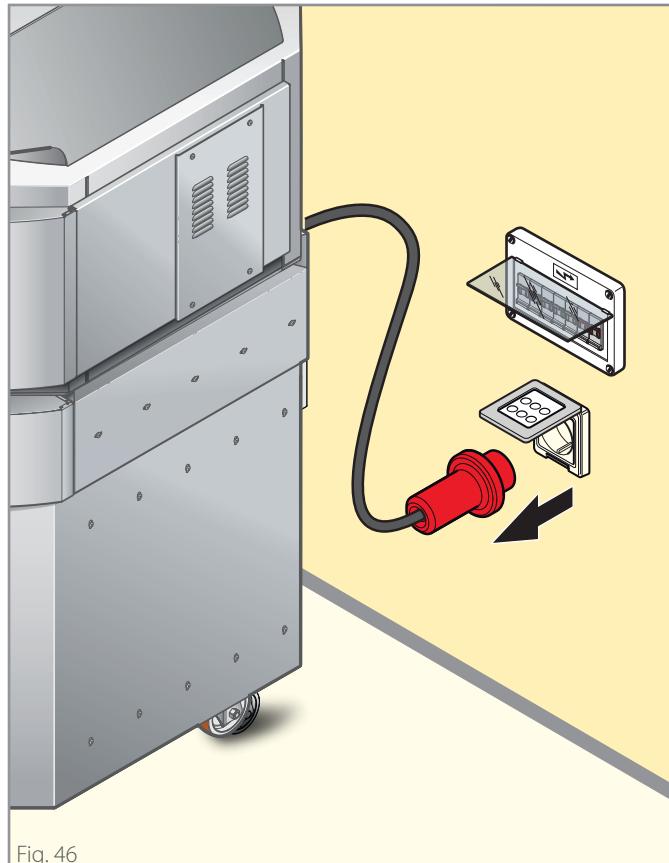


Fig. 46

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 electric and electronic waste", the barred bin symbol specifies that the product was introduced on the market after August 13, 2005 and that it must not be discarded with other waste at the end of its working life but disposed of separately. All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight. Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. Please remember that illicit or incorrect product disposal is punishable by law.

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.

Warranty

Warranty conditions

- 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. 1.2.
- 8.2 The Seller guarantees:
 - (a) that the Products are free from defects in materials or workmanship, and
 - (b) that (excluding the case of known defects or which should have been known by the Buyer) the Products are of marketable quality.
- 8.3 Any hidden defects in the Products must be reported in writing by the Buyer within 8 days of discovery, under penalty of forfeiture. Packaging defects - even if they have caused defects or damage to the internal product - which had to be reported at the time of delivery, are excluded pursuant to art. 5.8.
- The defect report must contain the specific indication of the defective Products, a detailed description of the type of defect that the Product has, as well as the delivery date and that of discovery.
- The warranty is excluded if the defect derives from the Purchaser's actions such as, by way of example, 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 use and installation manual, tampering with the Product. The 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 point 8.12.
- 8.4 The Seller will have the right to examine, or have a representative examine, the Product and, if this shows the existence of the defect, the Buyer will be entitled to a repair or replacement, at the Seller's sole discretion.
- It is understood that, once the defect has been reported, the Buyer must not use the Product until it is viewed by the Seller or its representative. In the event that the Seller realizes that the Product has been used after the complaint, the Buyer loses the right to obtain a 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 representative - 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) Alternatively, the Seller may opt for the replacement of the defective Products;
- In the event that the repair / replacement is not possible, the Seller will pay the Buyer a refund to be quantified, a refund which, however, must not exceed the price paid. Compensation for damage is excluded.
- 8.6. In case of repair of the Product at a place chosen by the Seller or in case of replacement of the defective Product, the shipment of the Product will be borne by the Buyer who must send it, at its own expense and risk, to the place stated by the Seller.
- 8.7 In no case will the Seller be liable for indirect or consequential damages and/or for loss of profits that the Buyer may suffer as a result of defects in the products such as (but not limited to) cancellation of orders by customers, penalties for delayed deliveries, penalties or refunds of any kind.
- 8.8 The Seller shall indemnify the Buyer from any liability or damage arising from defective Products, unless such liability derives from the Buyer's negligent acts or omissions or from the latter's non-fulfilment of its obligations.
- 8.9 The Seller is not liable for damage to persons and/or property that may derive from the 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 the instructions provided by the Seller. Save the hypothesis of gross negligence or wilful misconduct by the Seller.
- The Seller will also not be liable in the event of damage to property or injury to people 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 will not be able to raise any claim for injury to people or damage to property other than those which are the subject of the contract, or for loss of profit, unless it results from the circumstances of the case that the Seller has committed "gross negligence".
- 8.11 "Gross negligence" does not include any and all lack of adequate care and expertise, but means an act or omission by the Seller which implies either a failure to take into consideration those serious consequences that a conscientious supplier would normally have foreseen as probably occurring, or a deliberate neglect of any consequence deriving from such act or omission.

- 8.12 The effect of the warranty referred to in this article is subject to its activation to be carried out through the website www.cuppone.com within 48 hours after the time the Product is installed.

Spare parts

- 9.1 For 10 years from delivery of the Product, the Seller undertakes, at the request of the Buyer, to assist him in identifying spare parts for product maintenance. 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 Italian law, as the Seller's law, will govern sales made on the basis of these General Conditions.
- 11.2 The Parties exclude the application of the Vienna Convention.
- 11.3 The parties will submit any disputes arising from sales made on the basis of these General Conditions to the conciliation attempt provided for by the Conciliation Service of the Milan Arbitration Chamber. In the event that the attempt fails, any disputes, even of a non-contractual nature, deriving from sales made on the basis of these General Conditions, will be resolved by arbitration according to the Rules of the Milan Arbitration Chamber, by a single arbitrator/three arbitrators, appointed in compliance with this Regulation. The Arbitration Tribunal will judge according to 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 [35](#).

- Call an authorised Service Centre or call the dealer directly stating the appliance data. While waiting for Technical service, disconnect the appliance from the mains.

CUPPONE 1963

Cuppone F.lli S.r.l.

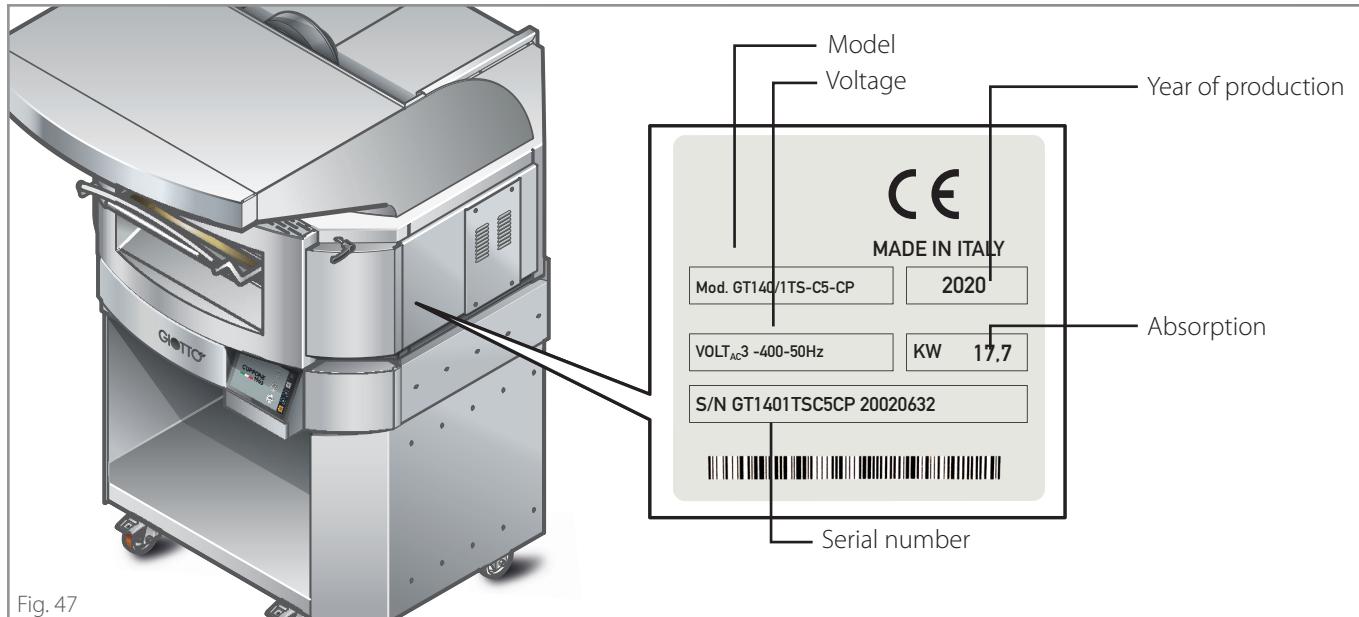
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info@cuppone.com - www.cuppone.com



Problem	Solution
The oven does not turn on	<ul style="list-style-type: none">Make sure the oven is correctly connected to the mains (plug correctly inserted into the socket) and that the mains are working.Make sure the main switch is ON.
The oven turns on but cooking does not start	<ul style="list-style-type: none">Make sure you set the cooking parameters correctly.
The oven does not cook evenly	<ul style="list-style-type: none">Make sure you set the cooking parameters correctly.In case of incomplete baking cycles, change the positions of the pizzas.
The first pizzas are burnt	<ul style="list-style-type: none">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.



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