

Leonardo

HOOD

Pre-installation and installation manual

LN2T
LN3T
LN650



This hood has been designed and constructed with the utmost care and undergone rigorous tests in our laboratories and for this reason we guarantee its absolute safety and functionality.

The installation must be carried out by **professionally qualified** staff, that can take responsibility for the installation and guarantee the best safe operating conditions.

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

Technical service

The Manufacturer can solve any technical problem regarding installation.

Do not hesitate to contact him in case of doubt.

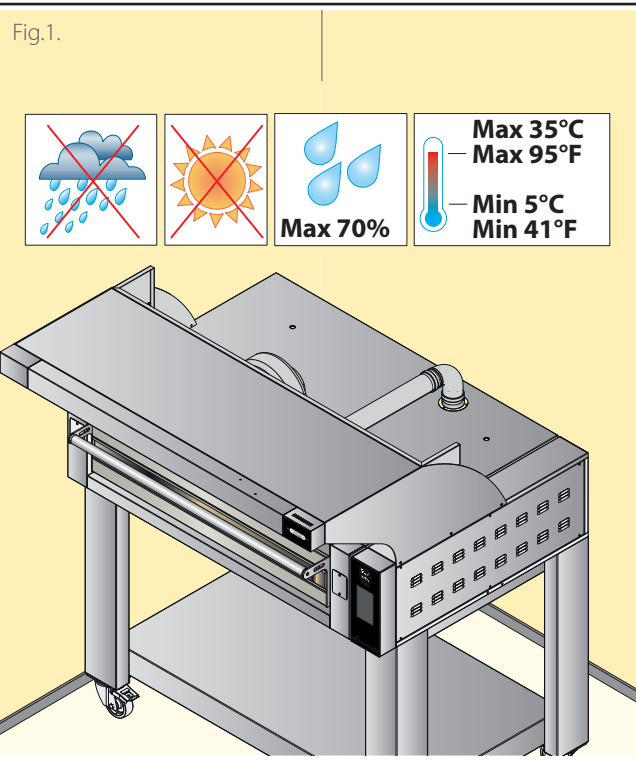
CUPPONE 1963
Cuppone F.lli S.r.l.
Via Sile, 36
31057 Silea (TV) - ITALY
T +39 0422 361143
F +39 0422 360993
info@cuppone.com - www.cuppone.com

1	CHECKS BEFORE PURCHASING	3
2	OVEN ELECTRICAL DATA	
	Leonardo 2T oven technical data	5
	Leonardo 2T hood technical data	8
	Leonardo 3T oven technical data	9
	Leonardo 3T hood technical data	12
	Leonardo 650 oven technical data	13
	Leonardo 650 hood technical data.....	16
3	INSTALLATION.....	18
	Transport	19
	Preliminary operations.....	19
	Serial number plate reading	19
	Positioning and connection to the oven below.....	20
	Smoke extraction	23
	Pre-testing and final inspection.....	24
	Checking the operation.....	24

1 CHECKS BEFORE PURCHASING


Before purchasing the hood and before installing it, check the following conditions, necessary for the correct installation, operation and maintenance of the hood.

A Transport (Owner's inspection)	
✓	Make sure that, on the day when you receive the hood or it is installed:
	<ul style="list-style-type: none"> lifting equipment is available that can handle the appliance safely (check weight and dimensions in the following pages), together with staff qualified to carry out this operation; personal protection equipment is available (e.g. safety shoes, gloves, etc.)
B Installation room (Owner's inspection)	
✓	Make sure that:
	<ul style="list-style-type: none"> the floor of the installation room is fireproof, perfectly flat and capable of withstanding the weight of the hood and underlying oven.
	<ul style="list-style-type: none"> the installation room: <ul style="list-style-type: none"> is dedicated and suitable to cooking food; has adequate air ventilation; complies with the current regulations on health and safety and systems in the workplace; is protected from the weather; has a maximum temperature of between +5° (41°F) and +35°C (95°F); has a maximum humidity of 70%.
	<ul style="list-style-type: none"> the appliance easily passes through doorways;
	<ul style="list-style-type: none"> between the hood and the ceiling there is a distance of about 600 mm [24 in.] (shorter distances could damage ceilings made of particularly delicate and heat sensitive materials - e.g. wood)
	<ul style="list-style-type: none"> there is adequate ventilation according to the regulations in force in the Country of installation. If this is not the case, a Ø14 cm [Ø5.51 in.] air intake is mandatory, communicating with the outside or a ventilated room (i.e. storeroom, attic, garage, basement).



⚠ When choosing the positioning room, take into account that the appliance must be **easy to move** for any extraordinary maintenance: be careful since any brickwork after installation (e.g.: wall construction, door replacement with narrower ones, renovations, etc.) do not hamper movements.

Checks before purchasing

C	Electrical connection to the oven
	To work, the hoods do not need a wall socket; in fact they are provided with a connector that must be plugged into a socket of the oven electrical panel below. The operation must be carried out by an electrician because, by removing the oven side, an electrical panel with live parts can be accessed.
D	Smoke evacuation (Owner's inspection)
	<p>The oven is fitted with an adjustable exhaust in the top to get rid of the steam from the cooking chamber. This steam, together with the one from the door during the work phases, must be conveyed outside through the hood.</p> <p>There are two hood variants: the ventilation versions have a built-in 5-speed suction motor while the user's exhaust system must be installed in neutral versions.</p> <p>► Fig.2.</p> <p>The flue must:</p> <ul style="list-style-type: none">• be exclusively used by the equipment,• have a 150 mm [Ø5.91 in.] diameter (to guarantee correct draught up to a maximum of 20 linear metres [787.4 in.], three curves and a terminal on the roof),• meet current regulations. <p>The recommended material is stainless steel resistant to high temperatures.</p> <p> Provide a condensate drain (not supplied) to permit normal control and draining operations.</p>

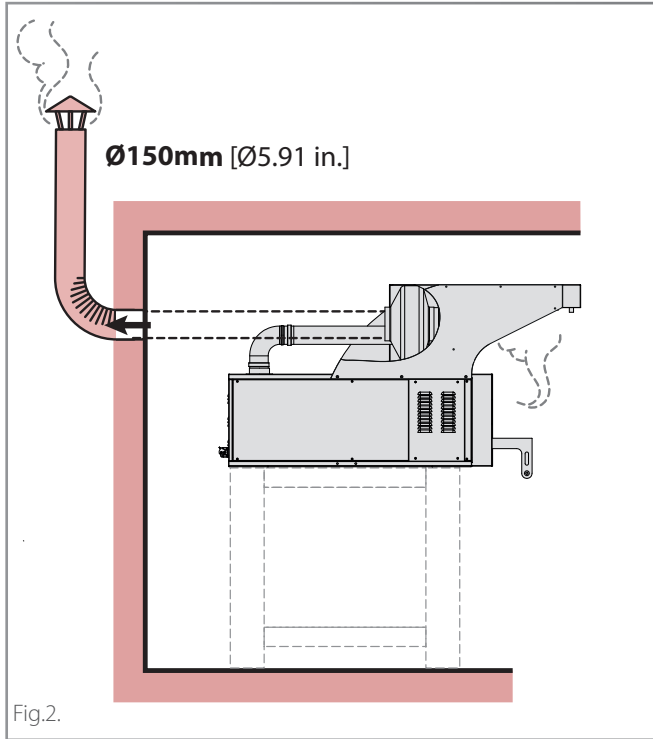


Fig.2.

2 TECHNICAL DATA

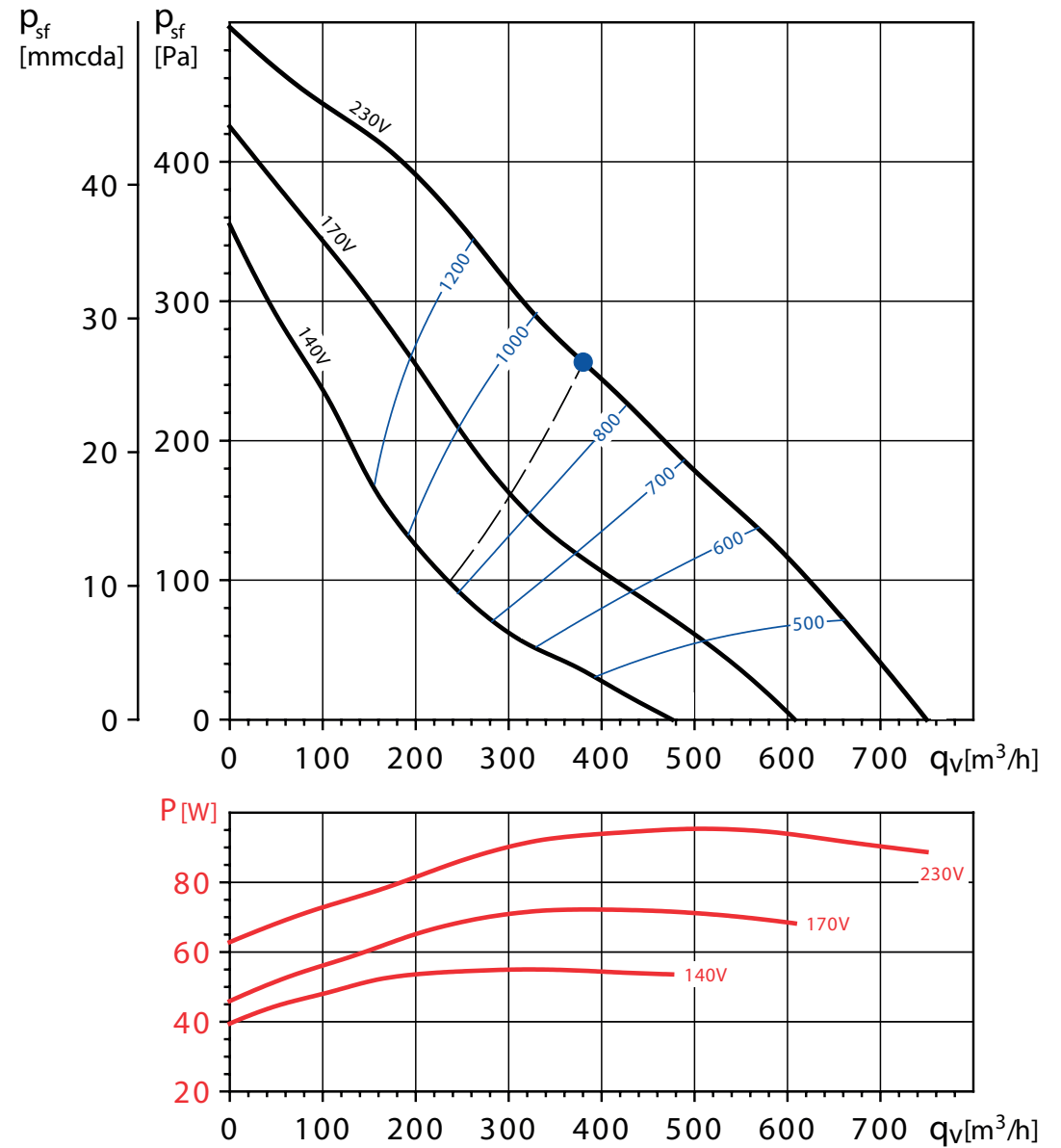
Fan technical data

Characteristic curves - acoustic features

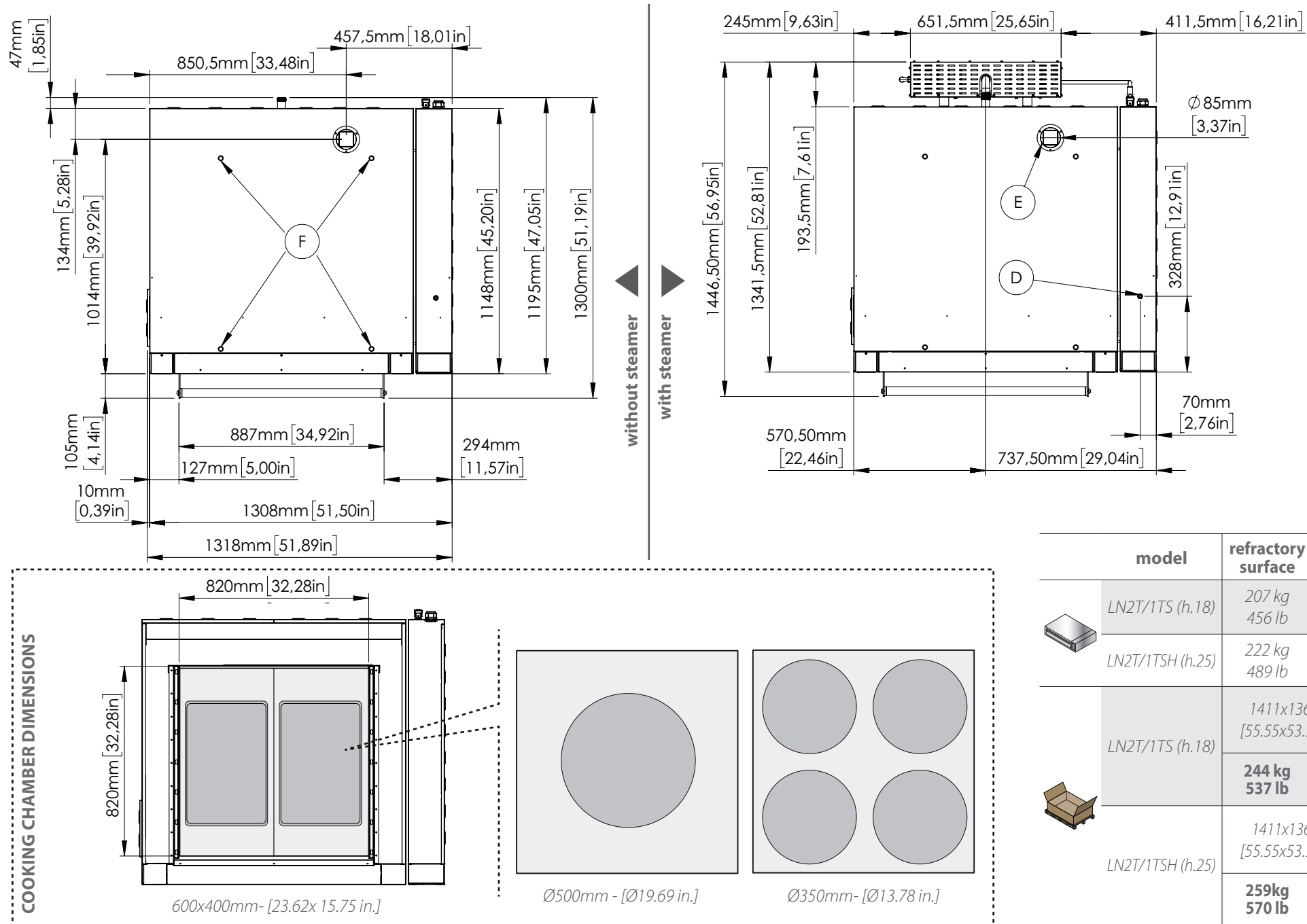
- q_v : flow in m^3/h
 - p_{sf} : Static pressure in mmcda and Pa
 - P: Incoming power in W
 - SFP: Specific power factor in $\text{W}/\text{m}^3/\text{s}$ (blue curves)
- Compliance data with ISO 5810

Sound pressure level* (dB(A))		
Extraction	Expulsion	Radiated
59	56	42

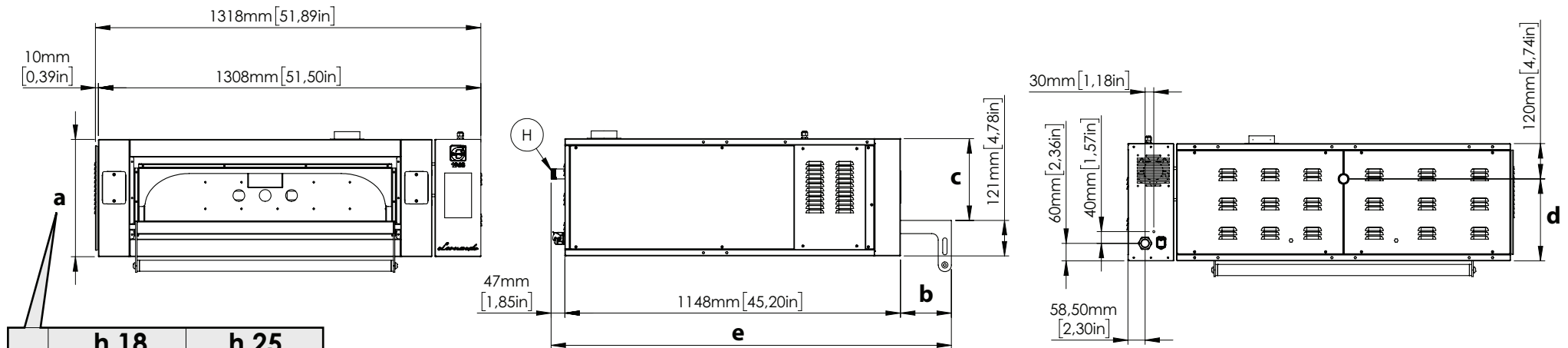
* Sound pressure level measured in free field at 1.5 meters, at maximum air volume.



2 OVEN ELECTRICAL DATA: **Leonardo 2T** oven technical data



Leonardo 2T oven technical data



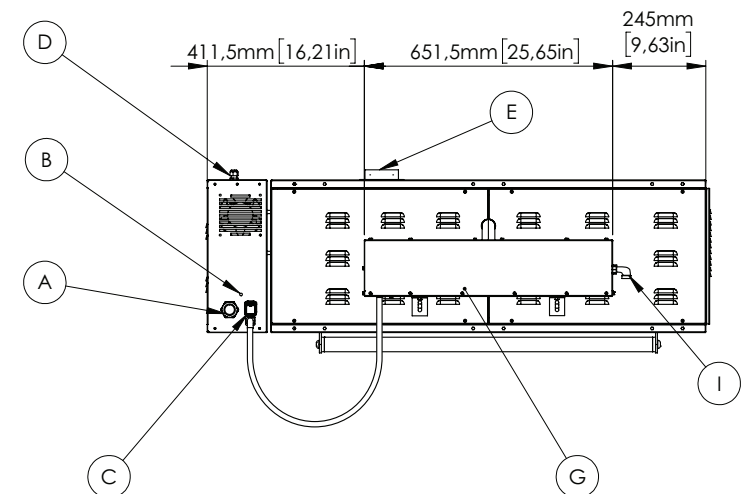
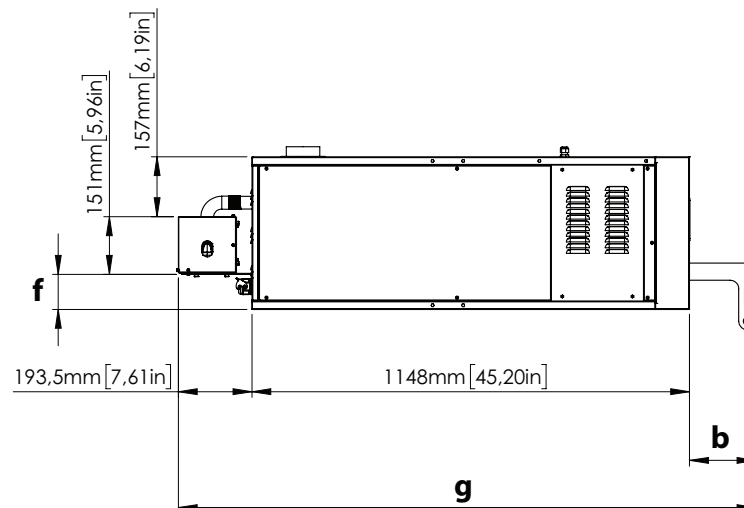
	h.18	h.25
a	400mm [15,77]	470mm [18,52]
b	174mm [6,86]	244mm [9,61]
c	279mm [10,98]	349mm [13,74]
d	280mm [11,02]	350mm [13,78]
e	1369mm [53,89]	1439mm [56,66]
f	92 [3,62]	162mm [6,38]
g	1515,50 [59,67]	1585,50 [62,42]

without steamer

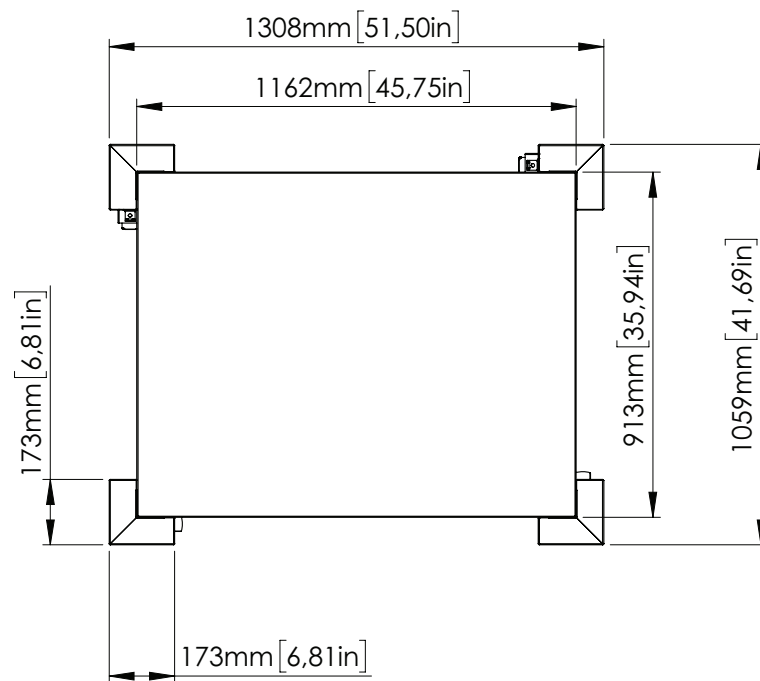
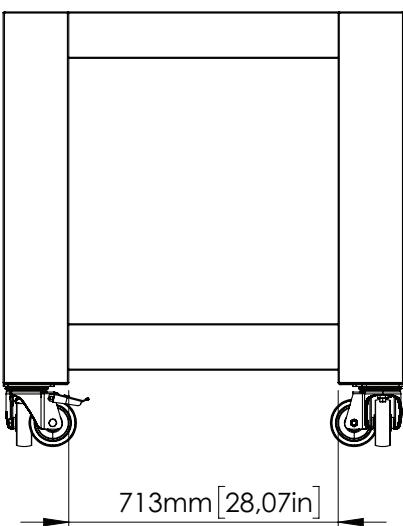
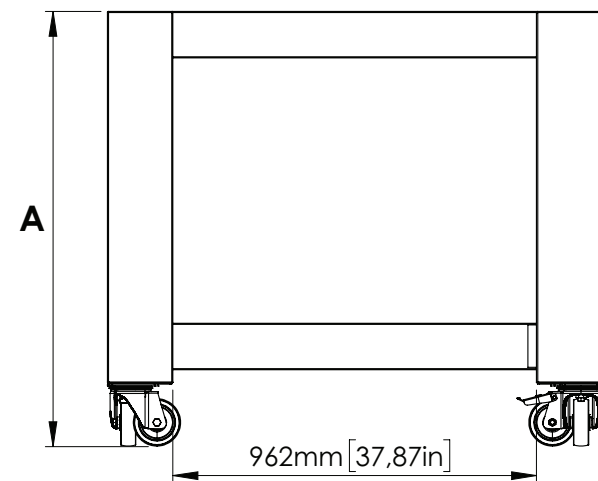
with steamer

Key

- (A) Supply input
- (B) Equipotential
- (C) Steamer connection
- (D) Hood supply input
- (E) Oven smoke exhaust
- (F) Oven lifting points
- (G) Steamer
- (H) Steamer connection hose/pipe
- (I) Steamer water connection

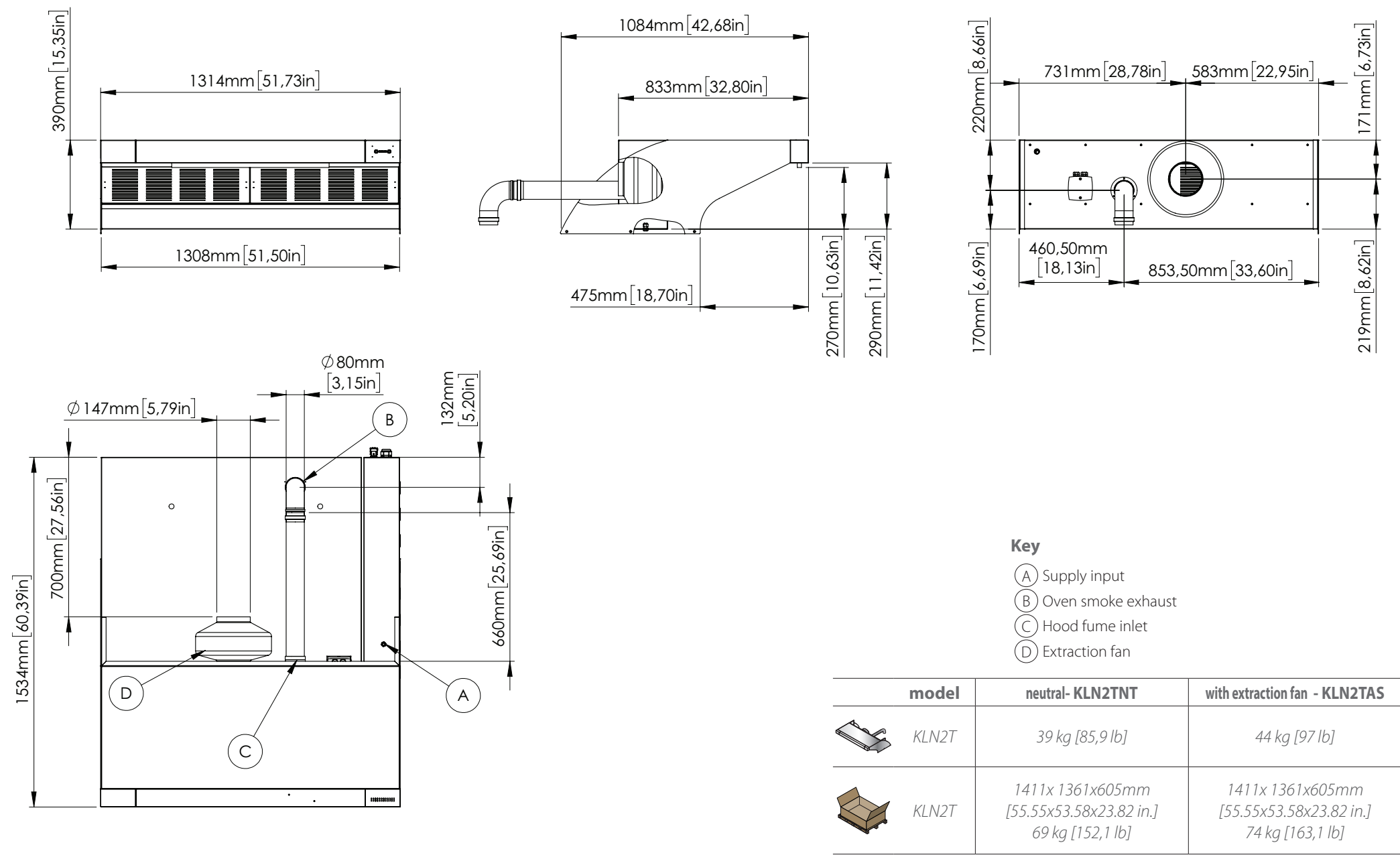


Leonardo 2T oven technical data

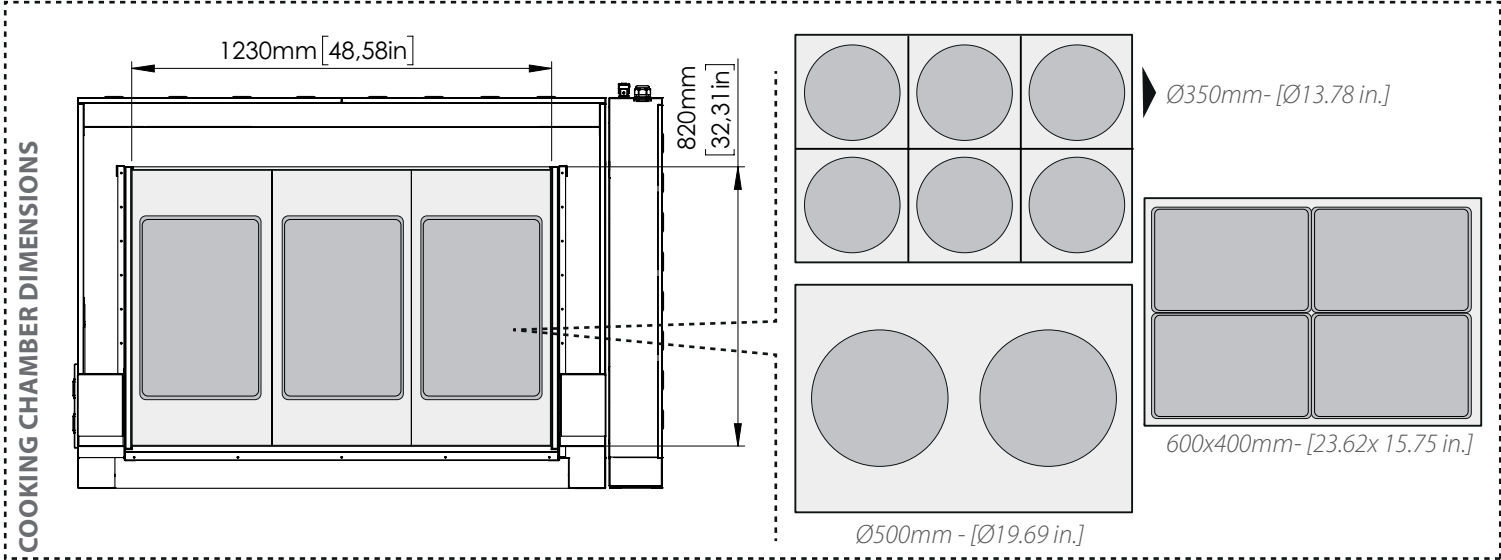
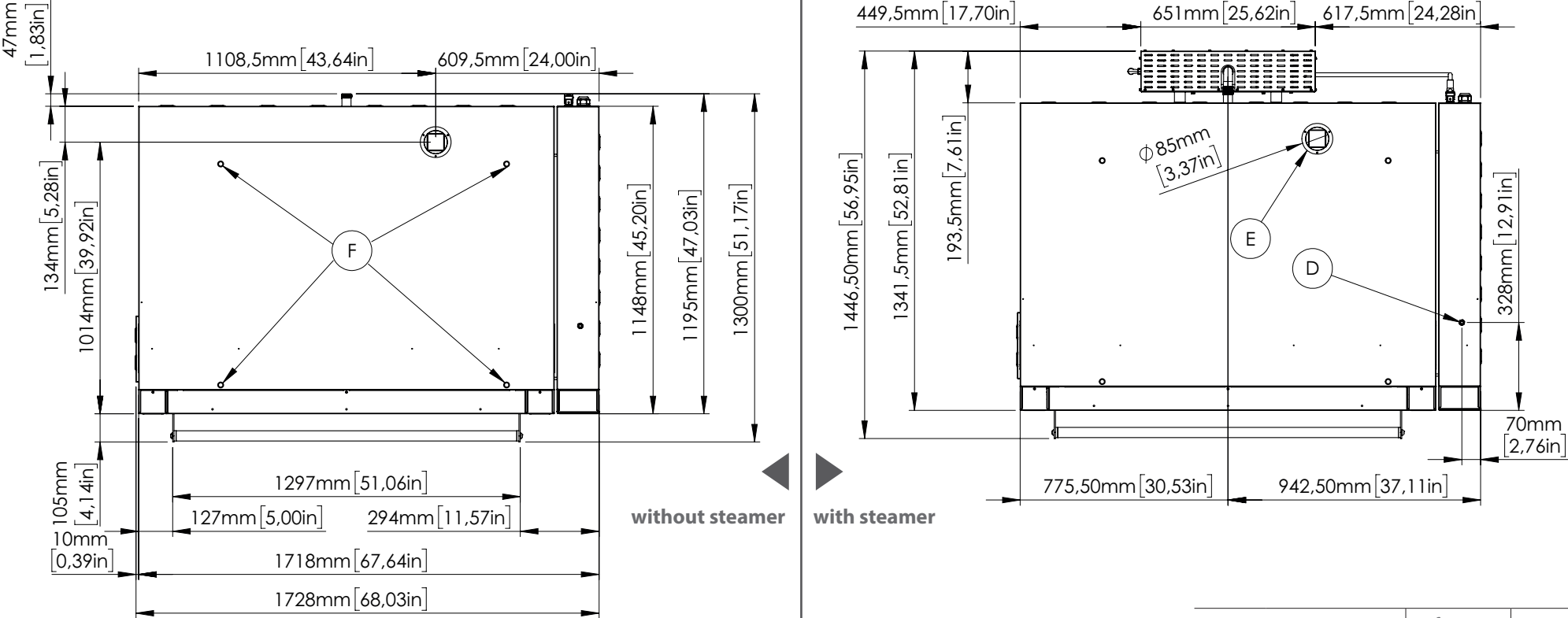




	mm	inch
A	450	17,72
	530	20,87
	610	24
	690	27,17
	770	30,32
	850	33,47
	930	36,62
	1010	39,77
	1090	43
	1170	46

Leonardo 2T hood technical data

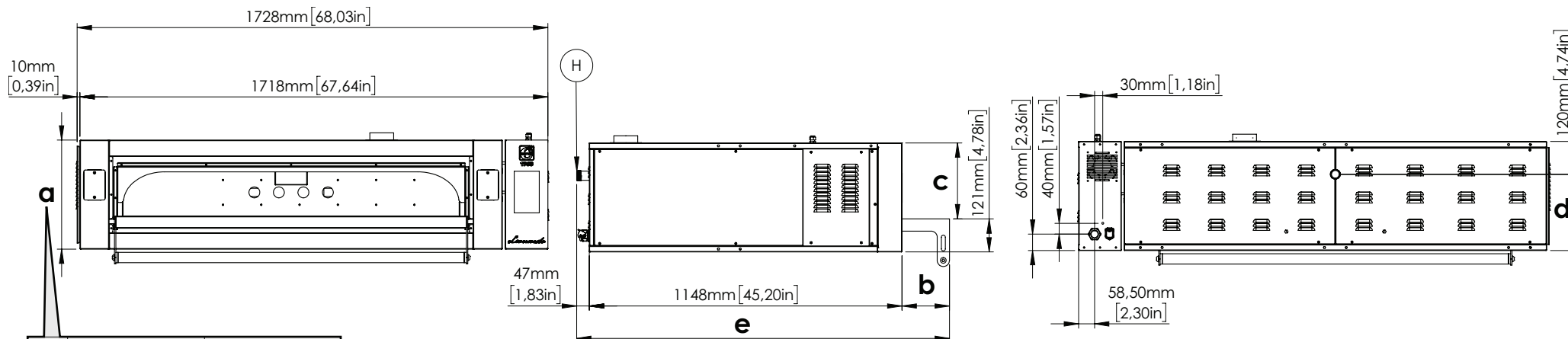


Leonardo 3T oven technical data



	model	refractory surface	rusticated surface
	LN3T/1TS (h.18)	247 kg 544 lb	226 kg 498 lb
	LN3T/1TSH (h.25)	247 kg 544 lb	226 kg 498 lb
	LN3T/1TS (h.18)	1821x1361x605mm [71.69x53.58x23.82 in.]	
		287kg 632 lb	266kg 586 lb
	LN3T/1TSH (h.25)	1821x1361x675mm [71.69x53.58x26.57 in.]	
		302kg 665 lb	281kg 619 lb

Leonardo 3T oven technical data



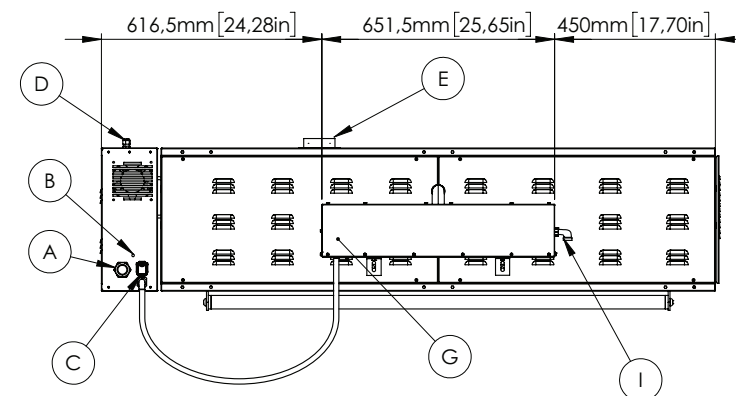
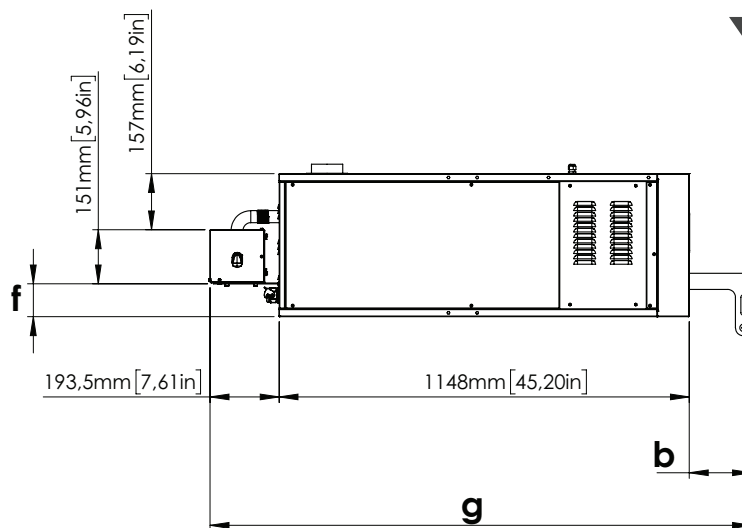
	h.18	h.25
a	400mm [15,77]	470mm [18,52]
b	174mm [6,86]	244mm [9,61]
c	279mm [10,98]	349mm [13,74]
d	280mm [11,02]	350mm [13,78]
e	1369mm [53,89]	1439mm [56,66]
f	92 [3,62]	162mm [6,38]
g	1515,50 [59,67]	1585,50 [62,42]

without steamer

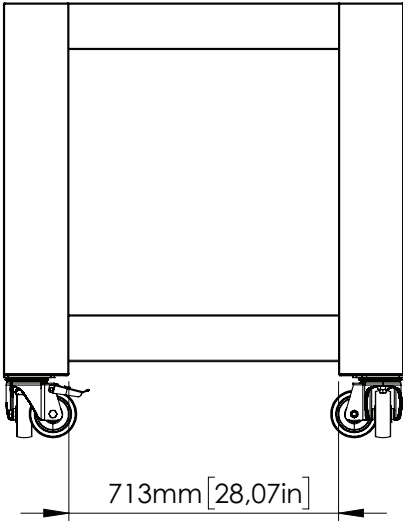
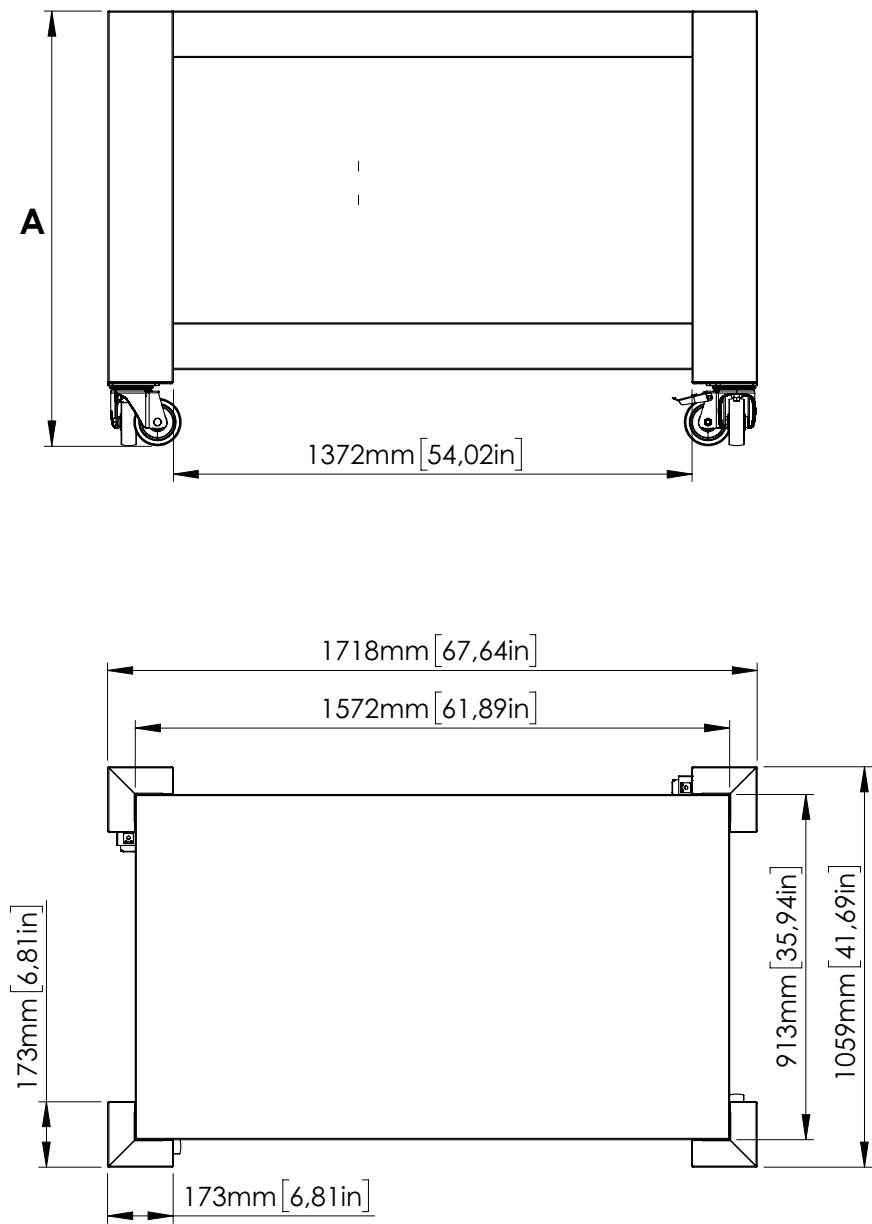
with steamer

Key

- (A) Supply input
- (B) Equipotential
- (C) Steamer connection
- (D) Hood supply input
- (E) Oven smoke exhaust
- (F) Oven lifting points
- (G) Steamer
- (H) Steamer connection hose/pipe
- (I) Steamer water connection

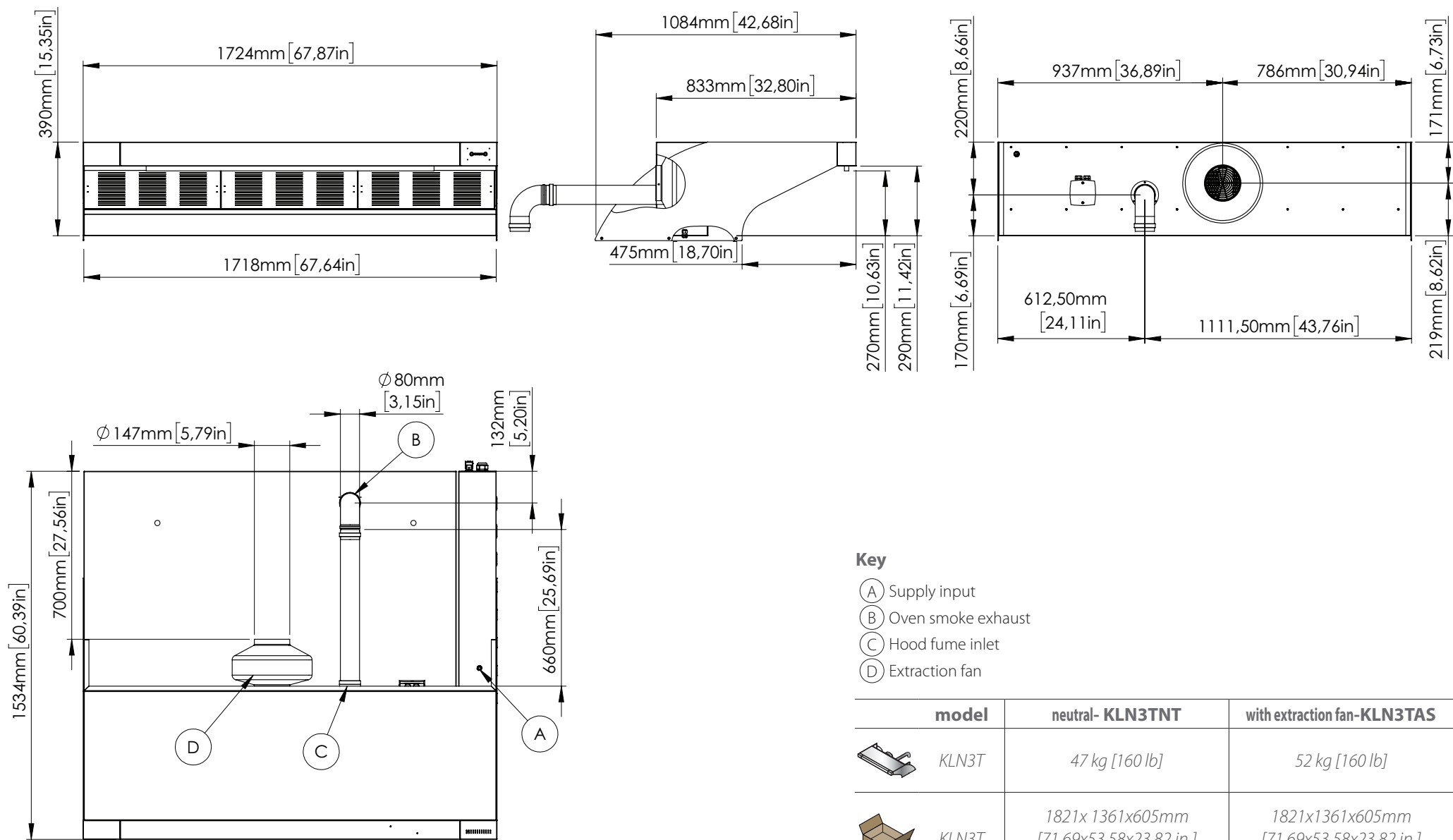


Leonardo 3T oven technical data





	mm	inch
A	450	17,72
	530	20,87
	610	24
	690	27,17
	770	30,32
	850	33,47
	930	36,62
	1010	39,77
	1090	43
	1170	46

Leonardo 3T hood technical data

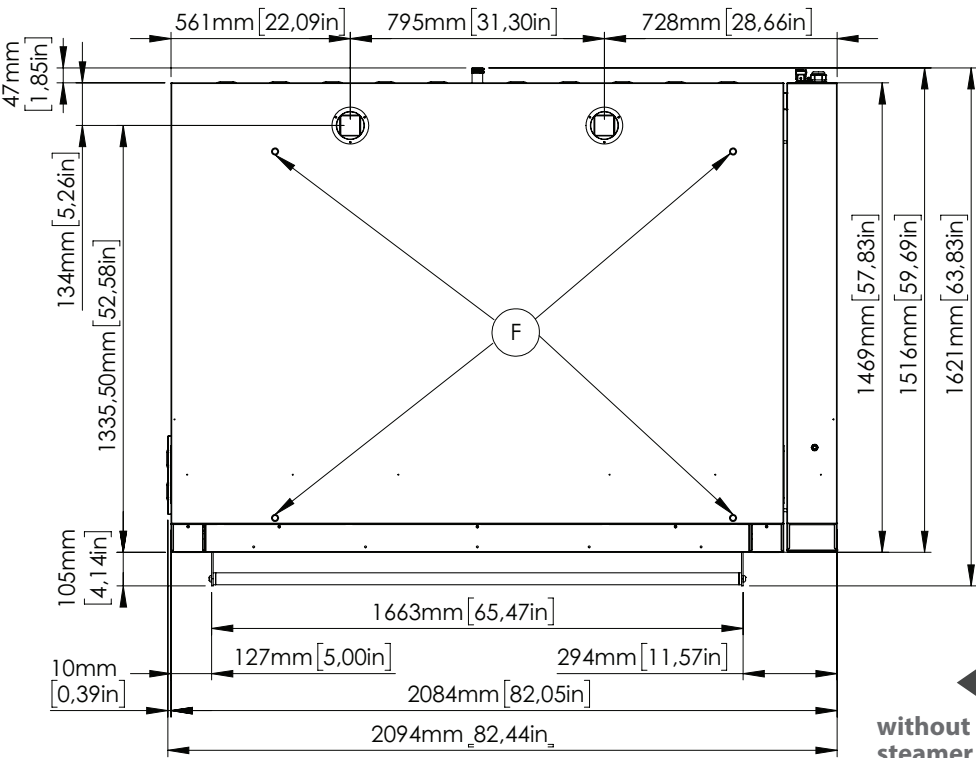


Key

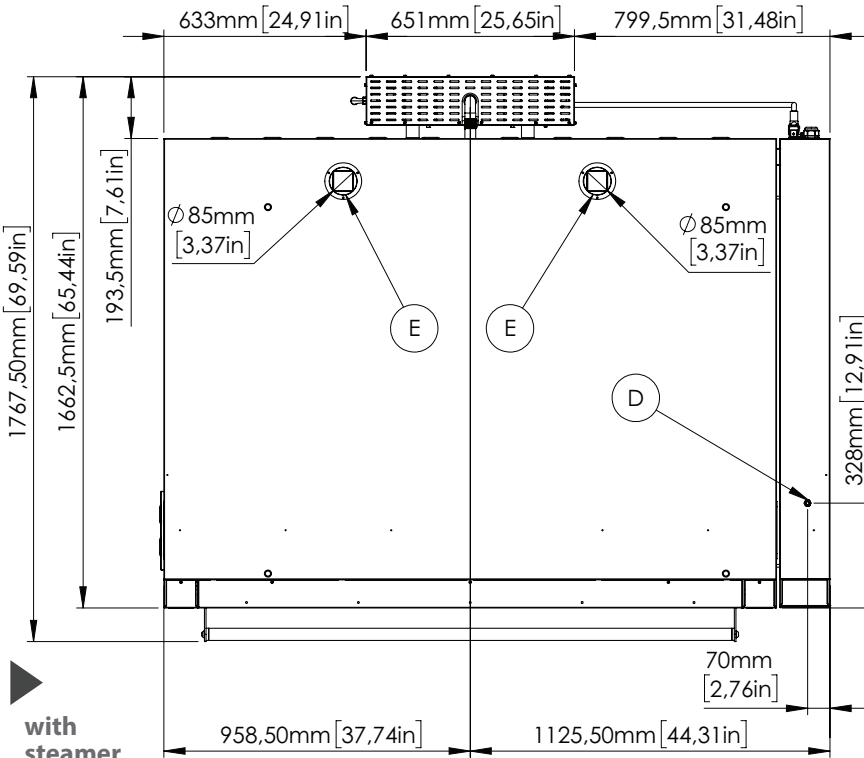
- (A) Supply input
- (B) Oven smoke exhaust
- (C) Hood fume inlet
- (D) Extraction fan

model	neutral- KLN3TNT	with extraction fan-KLN3TAS
 KLN3T	47 kg [160 lb]	52 kg [160 lb]
 KLN3T	1821x 1361x605mm [71.69x53.58x23.82 in.] 78 kg [160 lb]	1821x1361x605mm [71.69x53.58x23.82 in.] 83 kg [160 lb]

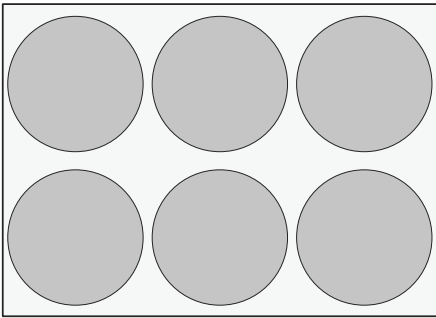
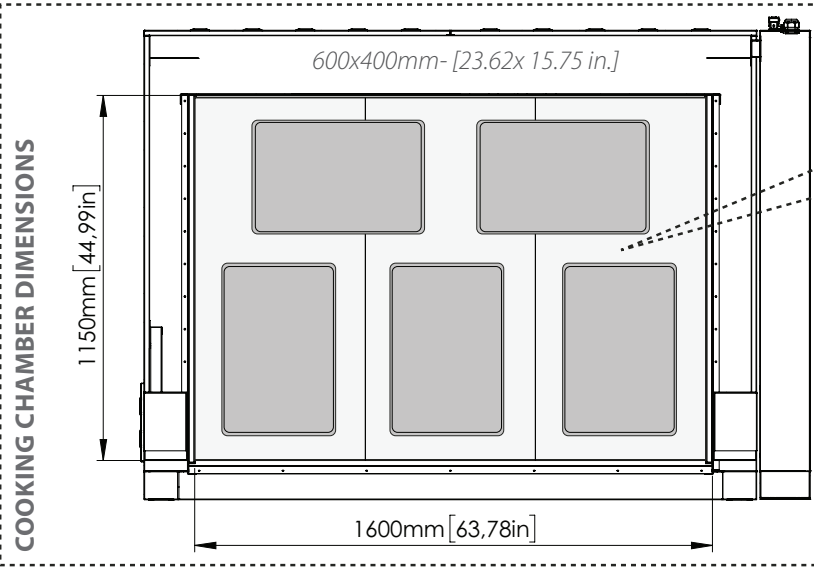
Leonardo 650 oven technical data



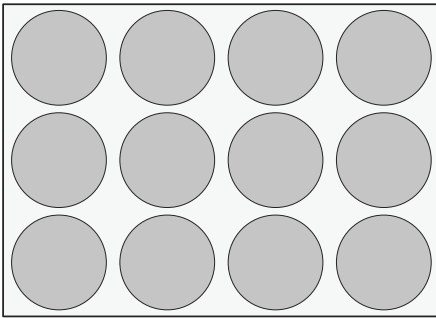
without
steamer




with
steamer




Ø500mm - [Ø19.69 in.]

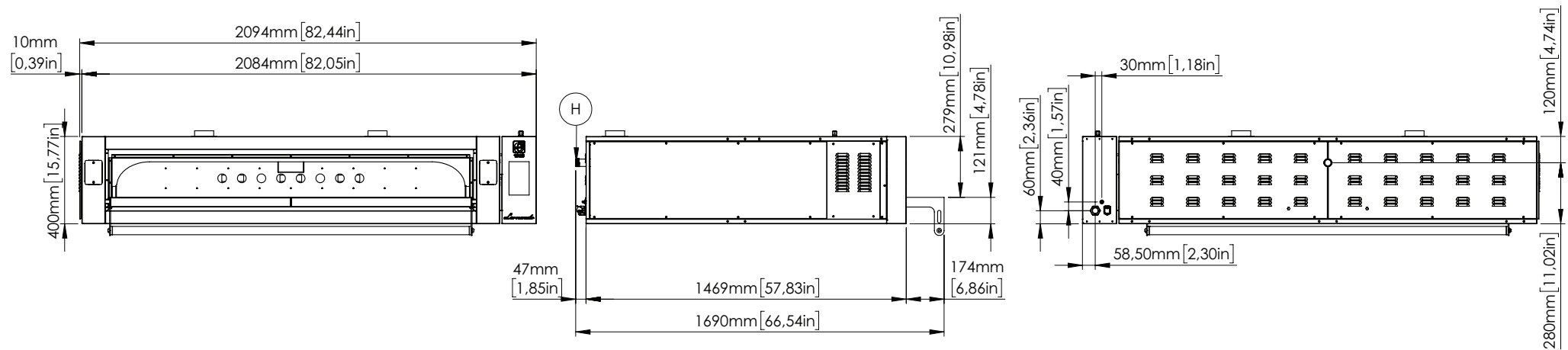


Ø350mm - [Ø13.78 in.]

model	refractory surface	rusticated surface
 LN650/1TS	387 kg 853 lb	347 kg 765 lb

model	refractory surface	rusticated surface
 LN650/1TS	2187x1682x605mm [86.1x66.2x23.82 in.]	448kg / 987 lb 408kg / 899 lb

Leonardo 650 oven technical data

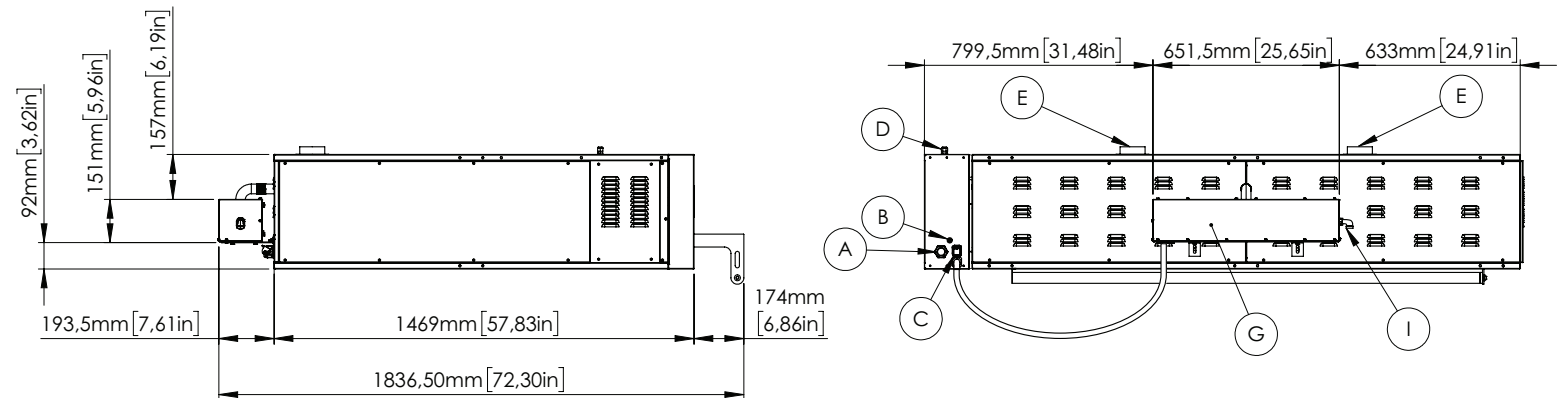


without steamer

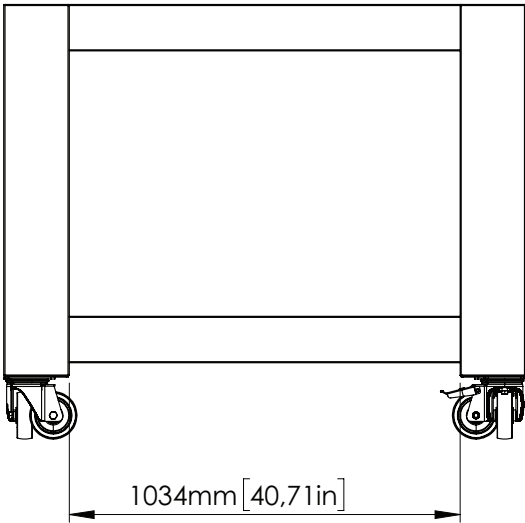
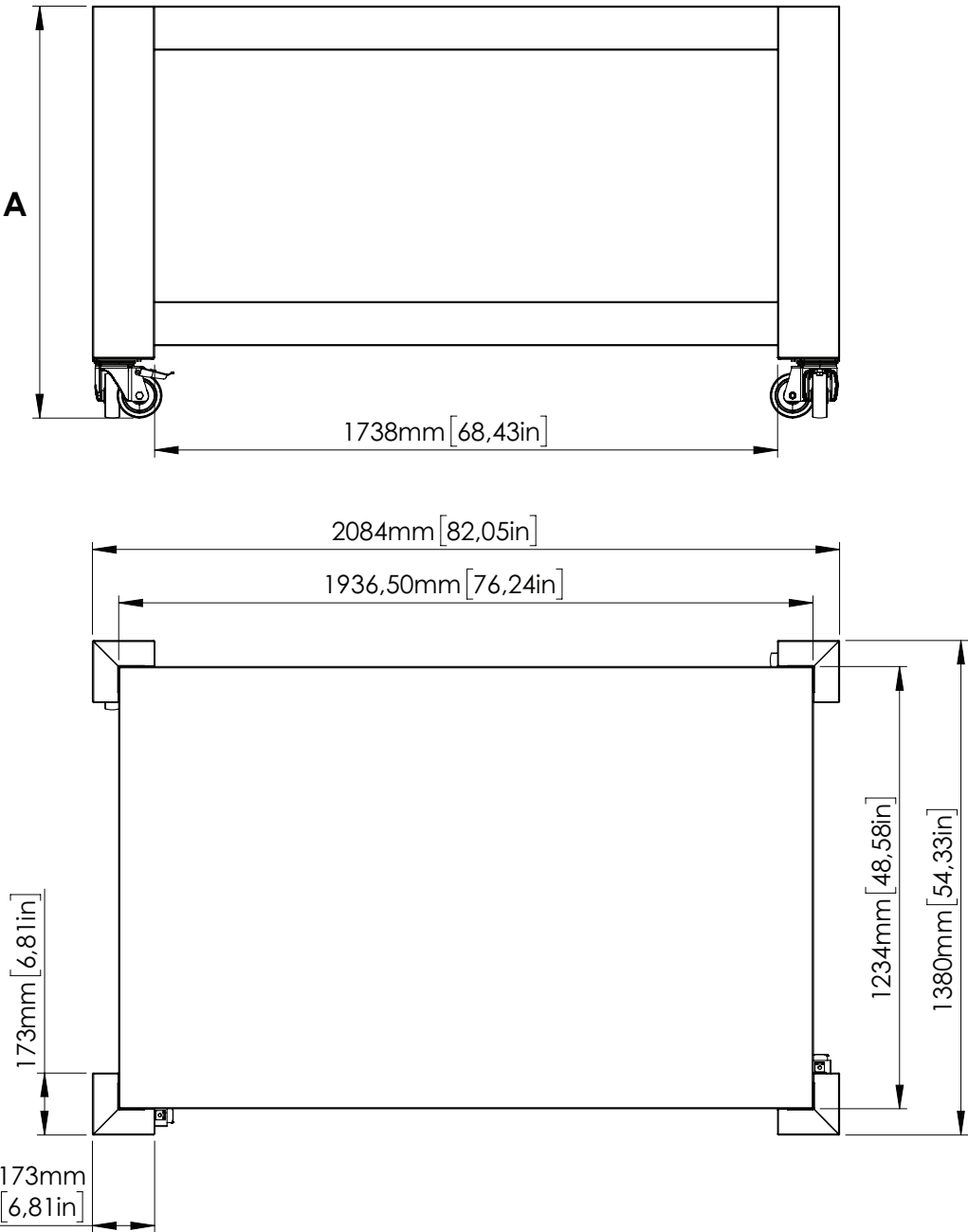
with steamer

Key

- (A) Supply input
- (B) Equipotential
- (C) Steamer connection
- (D) Hood supply input
- (E) Oven smoke exhaust
- (F) Oven lifting points
- (G) Steamer
- (H) Steamer connection hose/pipe
- (I) Steamer water connection



Leonardo 650 oven technical data



	mm	inch
A	450	17,72
	530	20,87
	610	24
	690	27,17
	770	30,32
	850	33,47
	930	36,62
	1010	39,77
	1090	43
	1170	46

Safety instructions

- Read this guide carefully before installing 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 any movement or installation, check that the room is suitable and systems comply with the installation country standards and the specifications indicated on the appliance rating plate.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- Before performing any installation or maintenance, 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.
- It is forbidden to install the hood in environments at risk of explosion.
- Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- Persons not involved with the appliance installation may not pass through or stand in the work area during appliance assembly.
- 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.
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.

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

The company cannot be held liable for any print or transcription errors, reserving the right to make changes where deemed suitable without prior notice.

Partial reproduction prohibited without the consent of the Manufacturer. The measurements provided are indicative and not binding.

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

Transport

► Fig.3.

Fitted with personal protection equipment, transport the appliance to the installation location.

Use suitable equipment, capable of dealing with its weight: persons not involved with the appliance installation may not pass through or stand in the work area during the appliance assembly.

During the transport, pay particular attention to passing through openings and/or doors.

Preliminary operations

► Fig.4.

Carefully remove the protective film.

If any glue residue is left on the surfaces, remove it with soapy water but without any corrosive or abrasive products or sharp or pointed instruments.

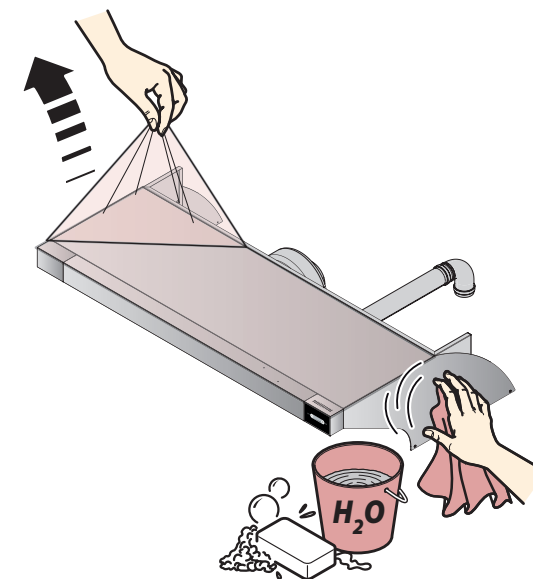


Check that all the parts making up the hood are in good condition and without any faults or breakages, if that is not the case, contact the Manufacturer for the procedures to follow.

Fig.3.



Fig.4.



Serial number plate reading

► Fig.5.

The serial number is on the back of the appliance.

It 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.



There are two hood variations:

- **neutral:** they only collect steam from the oven but do not have an aspiration motor or control panel. They are usually connected to a pre-existent exhaust system.
- **ventilation:** steam suction and exhaust from oven by a 5 differentiated speed motor controlled by a front control panel.

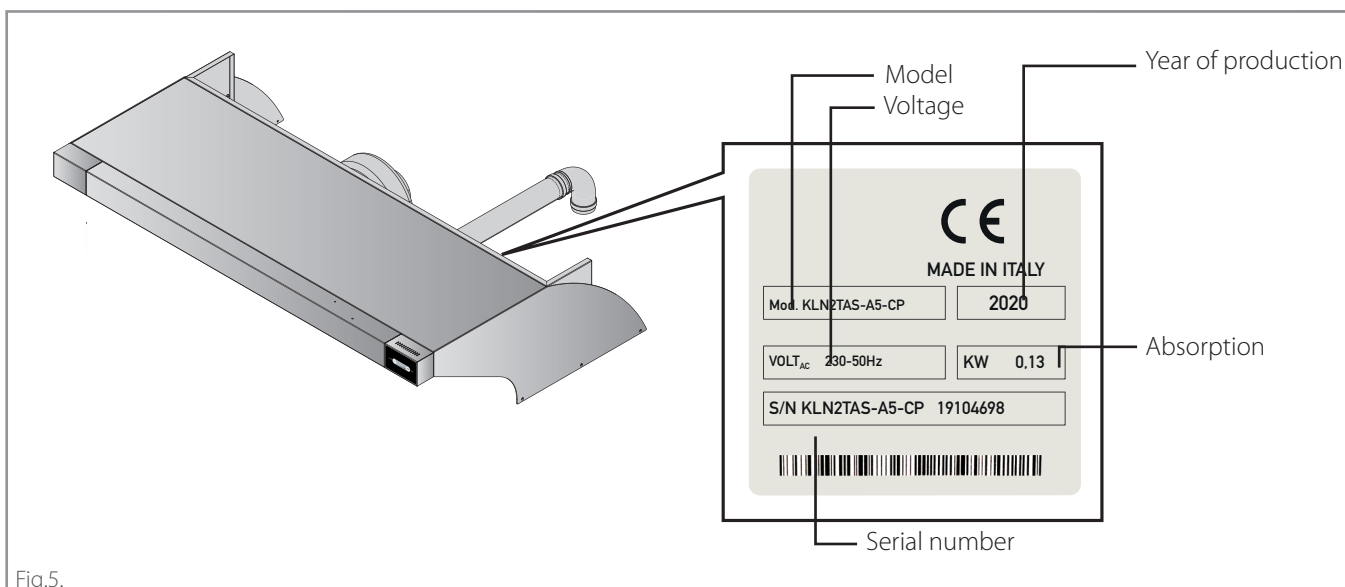


Fig.5.

Positioning and connection to the oven below



The hoods can be positioned **only** over a Leonardo oven.



The electrical connection must be carried out **exclusively** by qualified personnel after reading the safety warnings at the beginning of the manual.

► Fig.6.



Before connecting the hood **verify that the systems the oven is connected to comply with the current regulations** in the country of use.

Disconnect the oven power supply to which the hood will be connected. Open the side compartment of the latter to gain access to the electrical panel.

Remove the cap **(T)** on the top of the Leonardo oven and keep the locknut **(D)**.

► Fig.7.

Fix the hood to the oven below as shown in the figure.
Make sure that between the hood and the ceiling there is a distance of about **600 mm [24 in.]**(shorter distances could da-

Fig.6.

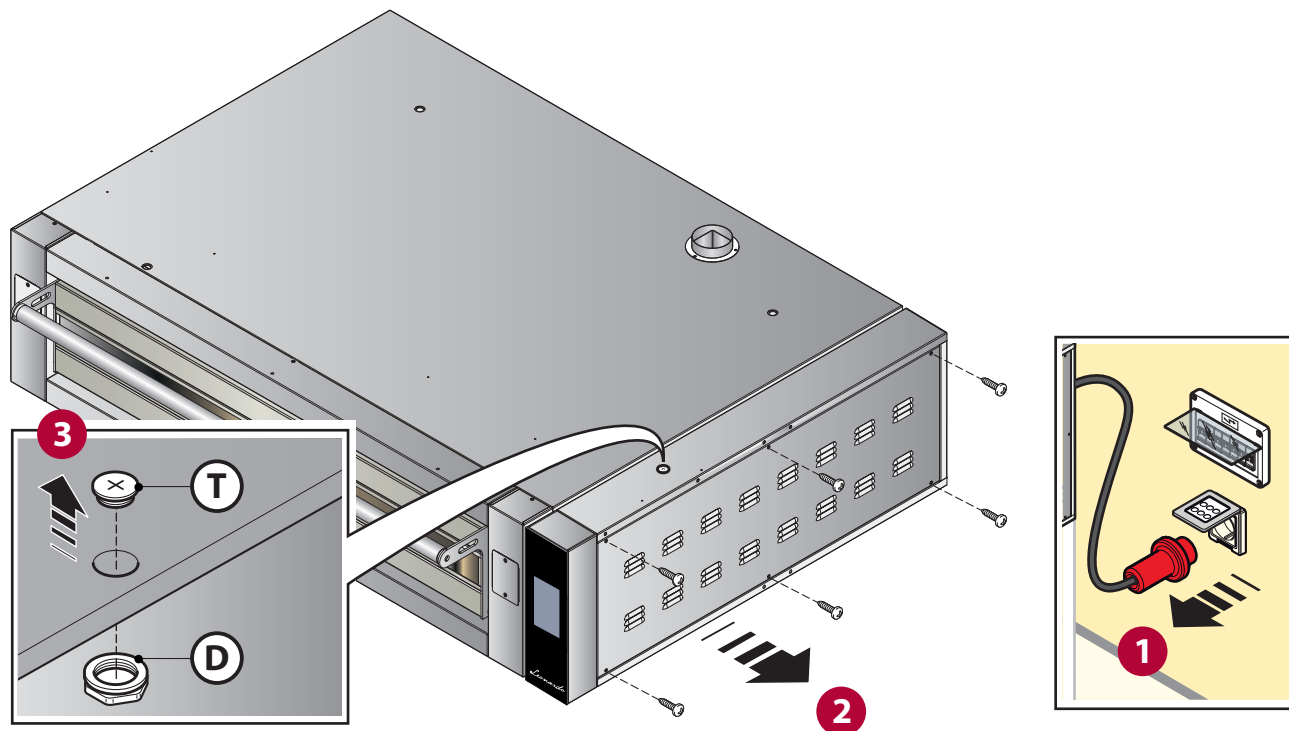
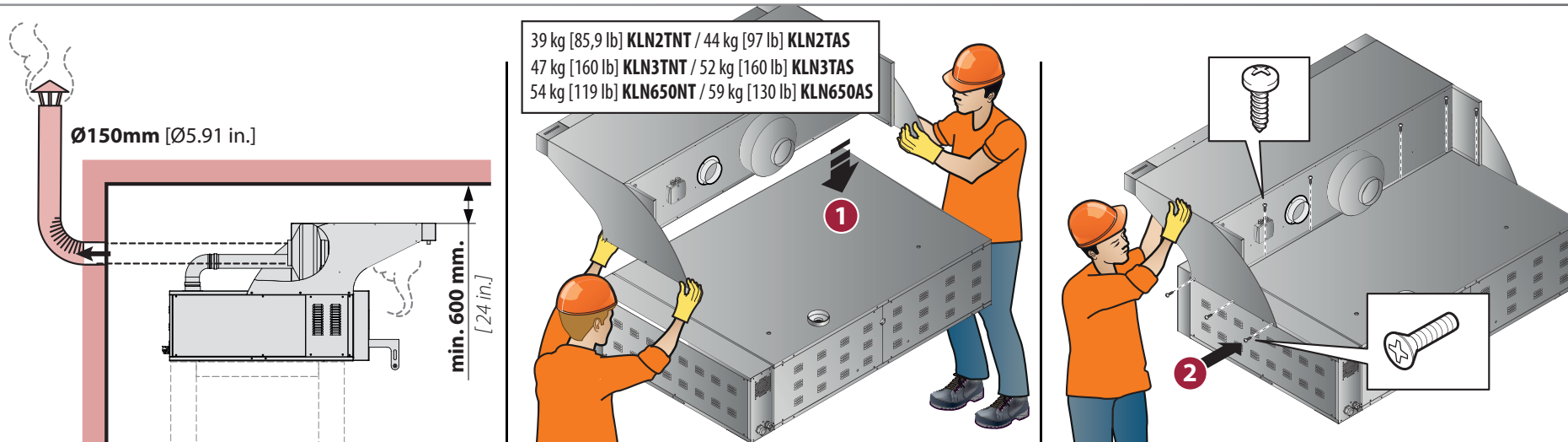


Fig.7.



Installation

mage ceilings made of particularly delicate and heat sensitive materials - e.g. wood).

► Fig.8.

Pass the hood cable with the connector (K) through the hole you took the cap off previously (T).

Block the cable with the locknut (D).

Plug the hood connector (K) into the socket (P) in the oven electrical panel.



If required, the cable can be replaced by the Dealer or its technical service or by a person with similar qualifications to prevent any risk.

Installed cable type:

single-phase wiring three-pole H07RN-F cable

Installed cable section:

3x1 mm² silicone cable

Inserting the filters

► Fig.9.

Insert the filters as shown in the figure.

Fig.8.

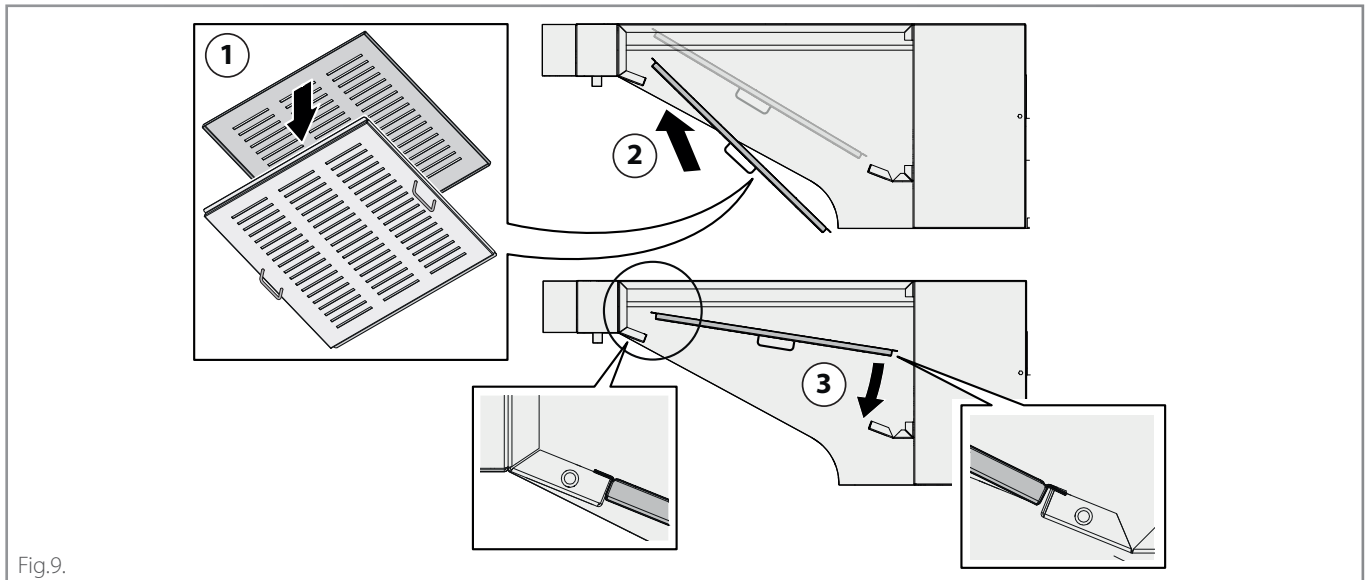
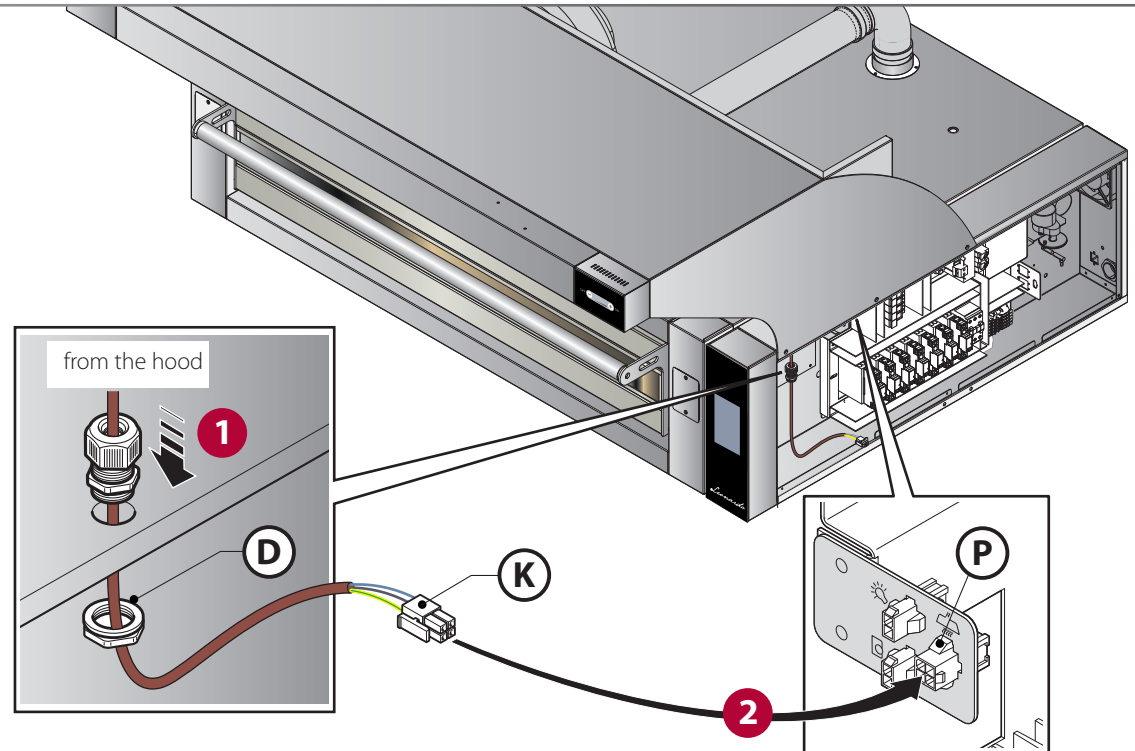


Fig.9.

Smoke extraction

The oven is fitted with an adjustable exhaust in the top to get rid of the steam from the cooking chamber. This steam, together with the one from the door during the work phases, **must be conveyed outside** through the hood.

There are two hood variants: the **ventilation** versions have a built-in 5-speed suction motor while the user's exhaust system can be installed in **neutral** versions.

► Fig.10.

The pipe **(A)** and connection **(B)** (both supplied by the manufacturer) must be installed during installation.

► Fig.11.

It is then necessary to install a flue **(D)** blocking it with a metal clamp **(C)** (neither is supplied by the Manufacturer).

The flue **(D)** must:

- be exclusively used by the equipment,
- have a **Ø150 mm [Ø5.91 in.]** (to guarantee correct draught up to a maximum of 20 linear metres [787.4 in.], three curves and a terminal on the roof),
- meet current regulations.

The recommended material is stainless steel resistant to high temperatures.



Provide a condensate drain (not supplied) to permit normal control and draining operations.

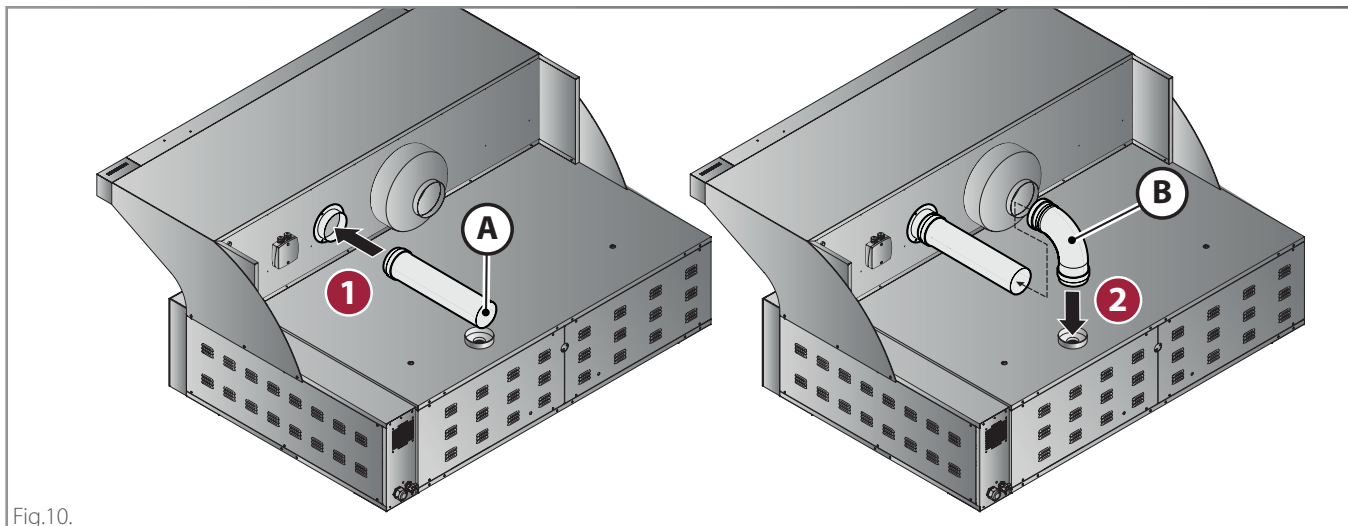


Fig.10.

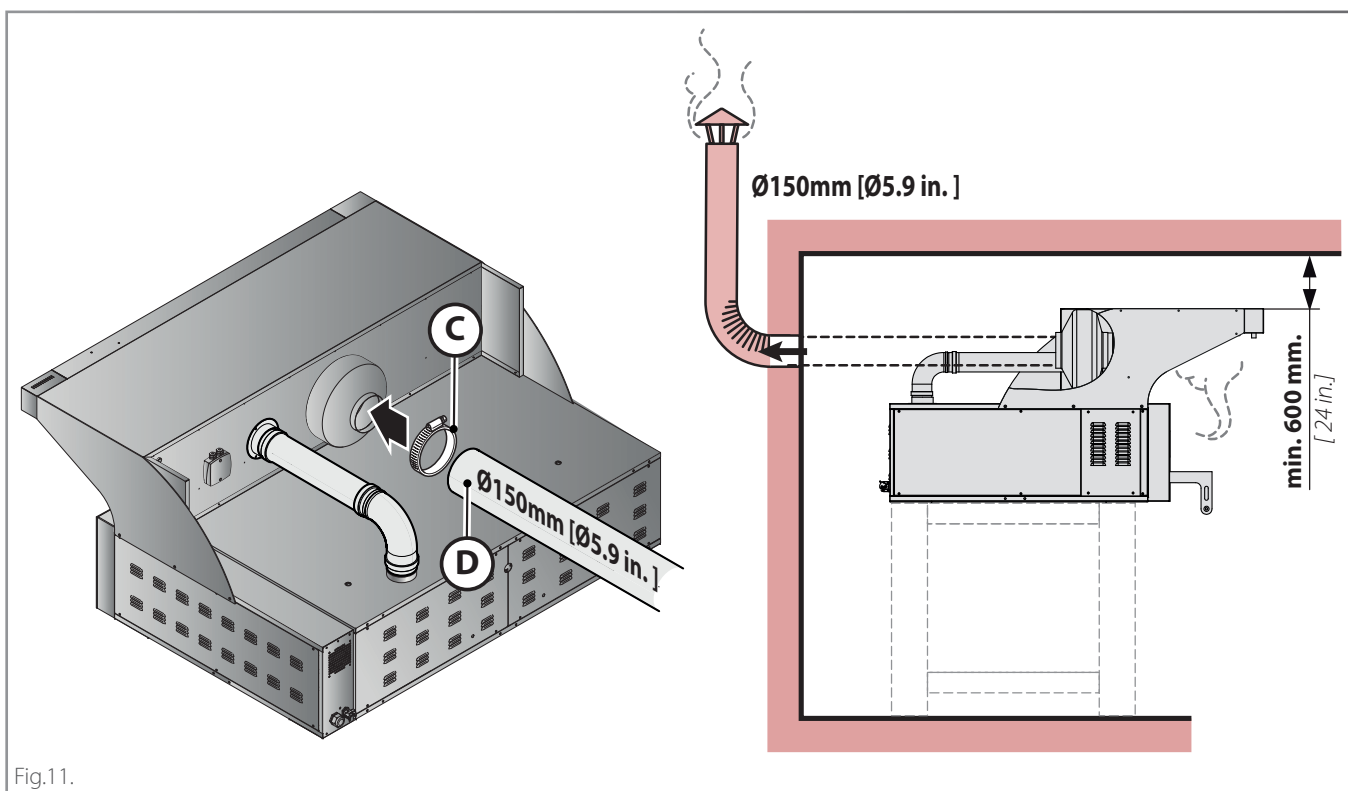


Fig.11.

Pre-testing and final inspection

Before delivery to the customer, the hood is tested and inspected in the Manufacturer's factories.

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.

After installing the appliance, check and mark with a "√" all the boxes of the table on the side: this will confirm the installation is complete and correct.

Checking the operation

Start the appliance following the instructions in the "Use and Maintenance" manual: monitor it during the whole test and check that all the electrical components work properly.

Finish off explaining to the user how to use the appliance in an optimal and safe way and how to carry out ordinary maintenance and cleaning.

√	Positioning checks	Reference chapter on page...
	HAS the protective film been removed from the surfaces?	<u>Preliminary operations</u> on page 19
	Is the equipment perfectly bound to the underlying oven?	<u>Positioning and connection to the oven below</u> on page 20
	Is the current chimney flue adequate and does it complies with the current regulations?	<u>Smoke extraction</u> on page 23
√	Electrical checks (ventilated hoods only)	Reference chapter
	Has the hood connector been inserted correctly into the socket located in the oven electrical panel?	<u>Positioning and connection to the oven below</u> on page 20
√	Miscellaneous	Reference chapter
	Does the user have all the documentation relative to the hood?	-
	Has the user been correctly trained on the use and maintenance of the hood?	-

This image shows a blank sheet of white paper with horizontal grey ruling lines. On the right side, there is a vertical blue wavy graphic element. The paper appears to be a template for writing or drawing.

The company cannot be held liable for any print or transcription errors, reserving the right to make changes where deemed suitable without prior notice.
Partial reproduction prohibited without the consent of the Manufacturer. The measurements provided are indicative and not binding.
The original language used to prepare this manual is English; the Manufacturer is not responsible for any translation/interpretation or print errors.

CUPPONE 1963

Cuppone F.lli S.r.l.

Via Sile, 36

31057 Silea (TV) - ITALY

T +39 0422 361143

F +39 0422 360993

info@cuppone.com - www.cuppone.com

