Leonardo

OVEN

Use and maintenance manual

LN2T/1TS | 1TSH
LN3T/1TS | 1TSH
LN650/1TS

**HEat.
smART.**

Partner in Baking. Since 1963

CUPPONE

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 to prepare and cook 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.

CUPPONE since 1963
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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.
- If you notice any anomaly (e.g. damaged power cable, etc.), malfunction or fault, do not use the appliance and contact the Dealer. 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 your Dealer at least once a year.
- WARNING - To reduce the fire hazard, the appliance must be installed only in non-combustible environments, without combustible materials

within about 46 cm (18 inches) from the sides, front or rear of the appliance or within about 102 cm (40 inches) above the appliance. The appliance must be mounted on floors of non-combustible structures with non-combustible floors and surface finishes and without combustible materials in contact with the lower side, or on non-combustible plates or arches without combustible material in contact with the lower side. This structure must in any case extend no less than about 31 cm (12 inches) beyond the equipment on all sides.

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

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

Dangerous voltage

Risk of explosion

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

Manufacturer's tip

Manufacturer's warning

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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Partial reproduction without the manufacturer's consent is prohibited. Measurements are purely 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.

Knowing your oven

▶ **Fig.1**

Your oven can be used only to bake pizzas or similar dishes, such as bread or focaccia and for gastronomy products.

Its main parts are:

1   Cooking chamber in stainless steel
2   Chimney to vent any cooking fumes
3   Cooking surface in refractory bricks/rusticated surface
4   Power cable inlet
5   Face in stainless steel
6   Control display
7   Electrical compartment ventilation slots: keep them always clean and clear.

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* **34**.

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.

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:
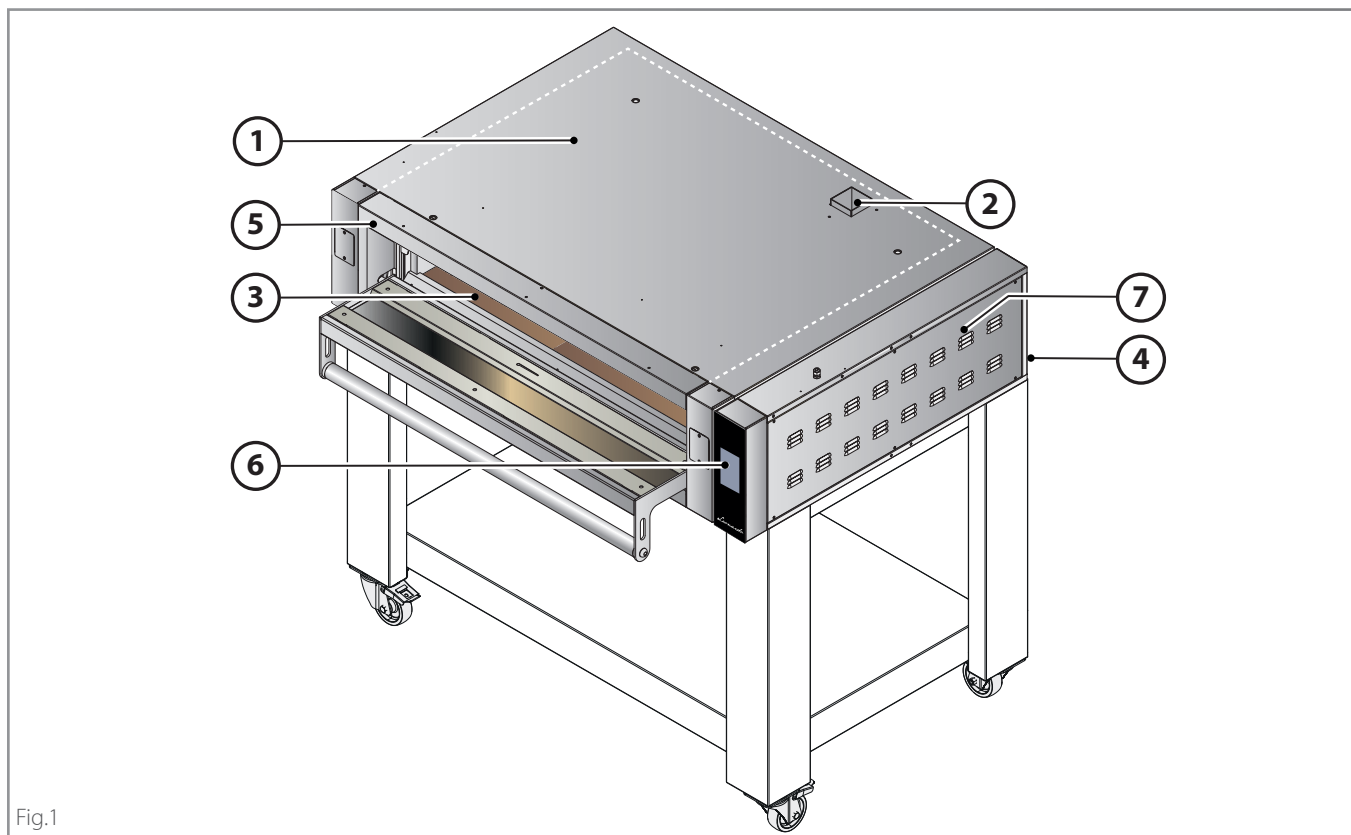
📄   **Use | cooking** - *page* **10**

Fig.1

⊘ **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.

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 **24**

- During work, keep the refractory surfaces clean using a stiff bristle brush.
- Passing from a type of pizza to another, wait 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 Ø52 mm - [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.2**
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
  ▶ his parameter is controlled by the temperature setting in the chamber
- **conduction**: the bottom elements heat the cooking surfaces on which the products rest
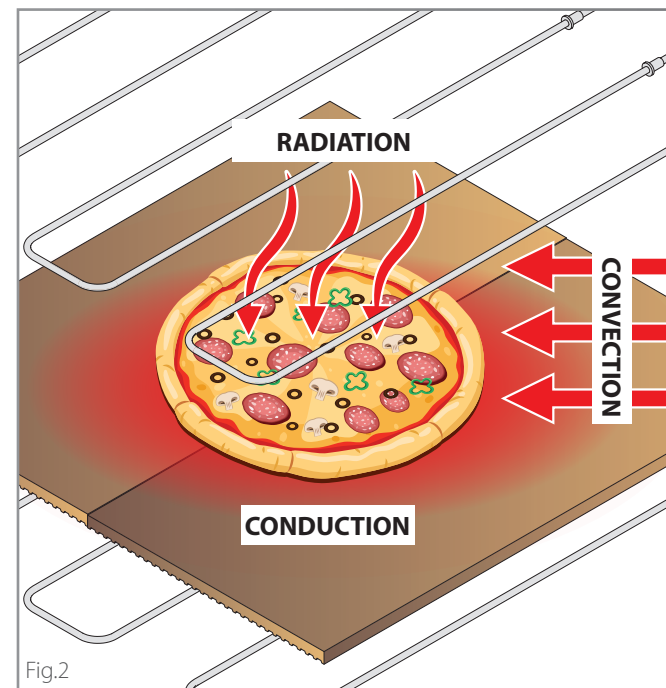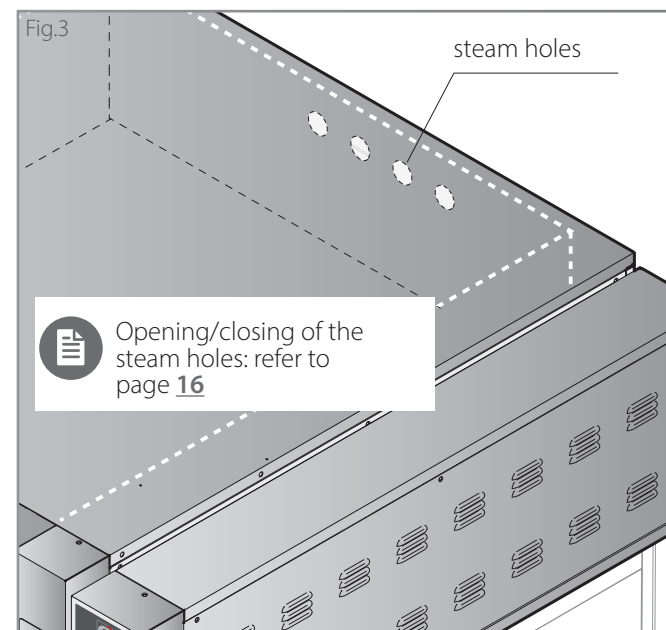 ▶ this parameter is controlled by the BOTTOM percentage.

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
  - percentages/settings 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 surfaces (without pizzas) have become too hot and burnt the first pizzas
- **incorrect use of the steam holes in the chamber:**
  - in the back of the cooking chamber, there are some steam holes that must be opened or closed according to the type of product to cook: for instance, if they are not opened, there may be too much humidity in the chamber that prevents the infrared rays of the top elements from browning the surface of the products.
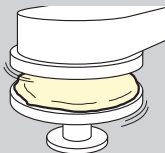

RADIATION
CONVECTION
CONDUCTION

Fig.2

Fig.3

steam holes

📄 Opening/closing of the steam holes: refer to page **16**

COOKING TABLES

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

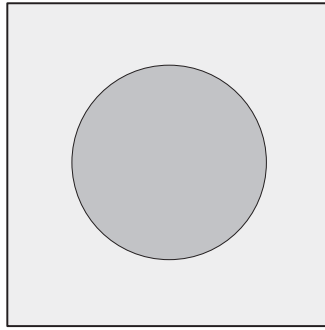### FORNO PIZZERIA h. 18 with refractory surface

CONTROL		Manual stretching			Stretching with Pizzaform			Preheating for both types (Manual stretching or stretching with Pizzaform)
TYPE	**COOKING**				**COOKING**			
	TIME	TEMP.	% TOP	% BOTTOM	TIME	TEMP.	% TOP	% BOTTOM
CLASSIC (35cm)	3 min.	320 °C - 608 °F	90%	5%	3 min.	320 °C - 608 °F	80%	0%
CLASSIC (50cm)	4 min.	320 °C - 608 °F	90%	5%	4 min.	320 °C - 608 °F	80%	0%
PAN	3 min. 30 sec.	280 °C - 536 °F	60%	40%				
NEAPOLITAN	90 sec.	360 °C - 680 °F	90%	5%				
BAKING TIN (DIRECT)	7 min.	300 °C - 572 °F	50%	60%				
BAKING-TIN PRECOOKING	5 min.	280 °C - 536 °F	60%	40%				
BAKING-TIN FINISHING	4 min.	280 °C - 536 °F	40%	60%				
PADDLE PRECOOKING	5 min.	280 °C - 536 °F	70%	20%				
PADDLE FINISHING	5 min.	270 °C - 518 °F	60%	20%				

Preheating for both types (Manual stretching or stretching with Pizzaform)

time: 1 hour
(it may vary according to the % set and according to the temperature of the room where the oven is installed.)

temperature / %: the same as the type of pizza

! **During preheating, the steam holes in the back of the cooking chamber must be kept always closed, to prevent the elements from being on too long and warming the refractory surfaces too much, causing the first pizzas to burn. Once the set temperature has been reached, open the outlet holes, depending on the product to be made. If the oven remains in stand-by, keep the steam outlet holes open to avoid heat build-up on the stone.**

FORNO GASTRONOMIA h. 25 with rusticated surface

TYPE	COOKING							Preheating
	TIME	TEMP.	% TOP	% BOTTOM				
SPONGE CAKE	25 min.	180 °C - 356 °F	50%	65%				
PUFF PASTRY	15 min.	200 °C - 392 °F	60%	100%				
APPLE TART	45 min.	180 °C - 356 °F	60%	90%				
PROFITEROLES	20 min.	200 °C - 392 °F	65%	90%				

Preheating

time: 1 hour
(it may vary according to the % set and according to the temperature of the room where the oven is installed.)

temperature / %: the same as the type of pizza

! **During preheating, the steam holes in the back of the cooking chamber must be kept always closed, to prevent the elements from being on too long and warming the refractory surfaces too much, causing the first pizzas to burn. Once the set temperature has been reached, open the outlet holes, depending on the product to be made. If the oven remains in stand-by, keep the steam outlet holes open to avoid heat build-up on the stone.**

CONFIGURING THE BAKING TINS IN THE COOKING CHAMBER
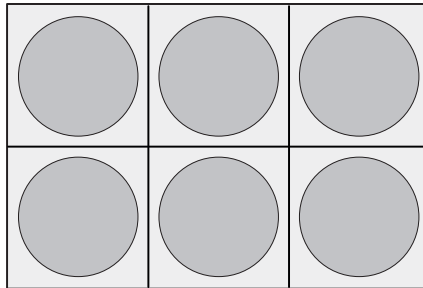
2 T
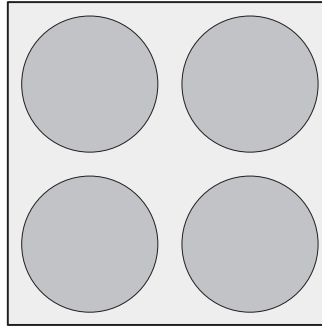
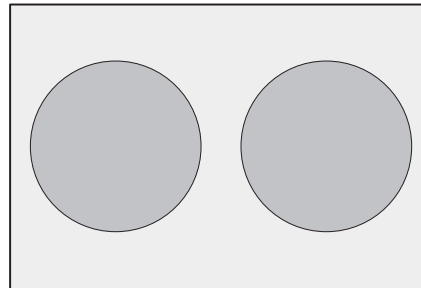ø500mm - [Ø19.69 in.]   ø350mm - [ø13.78 in.]

3 T

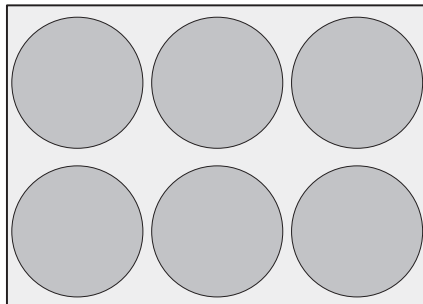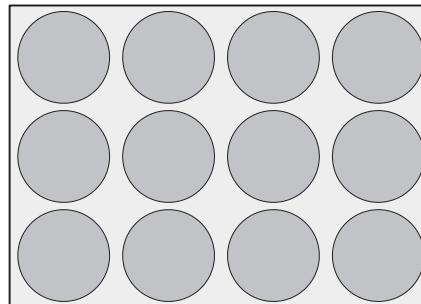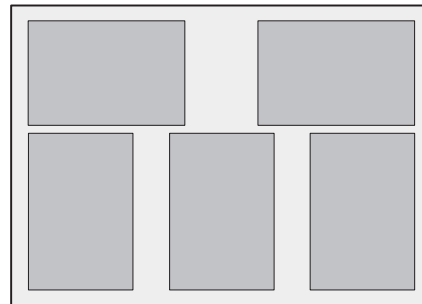ø350mm - [ø13.78 in.]   ø 500 - [ø19.69 in.]   600x400mm - [23.62x15.75 in.]   600x400mm - [23.62x15.75 in.]

650

ø 500 - [ø19.69 in.]   ø350mm - [ø13.78 in.]   600x400mm - [23.62x15.75 in.]

Use part index

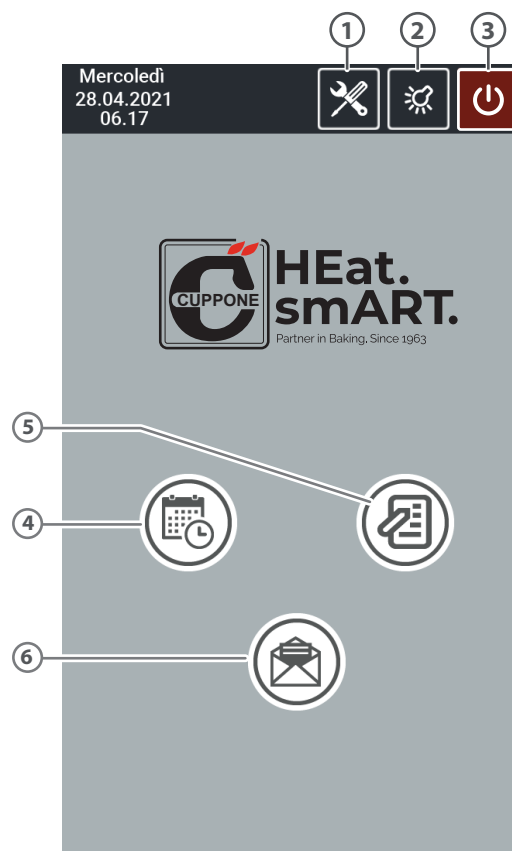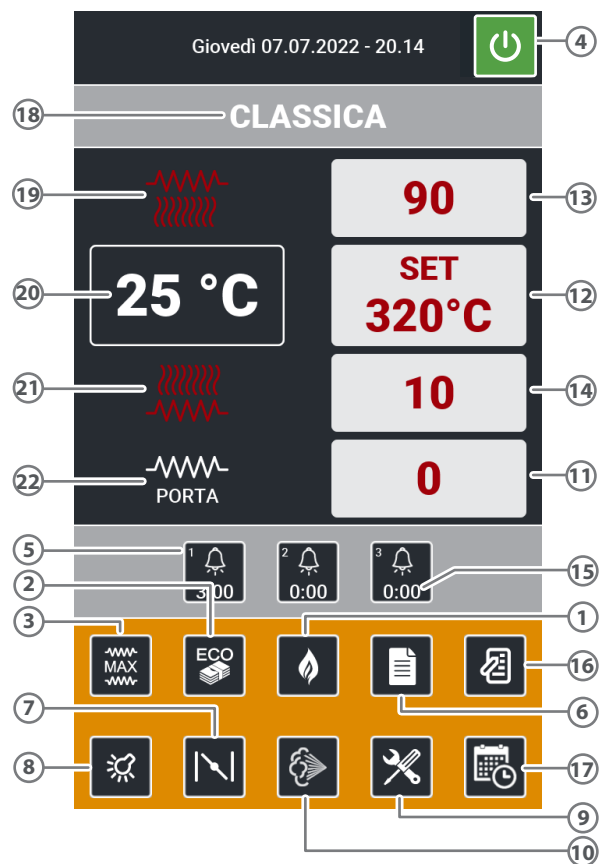**Oven in STAND-BY mode**

Fig.4

Knowing the control panel

▶ **Fig.4**

OVEN IN STAND-BY MODE

1 **SERVICE key (settings)**
  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 **ON/OFF switch**
  Powering the oven on and off
4 **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
5 **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.
6 **HOLIDAY key**
  Gives access to 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.

Oven in BAKING mode

Giovedì 07.07.2022 - 20.14 ④

⑱ CLASSICA

⑲ 90 ⑬

⑳ 25 °C SET 320°C ⑫

㉑ 10 ⑭

㉒ PORTA 0 ⑪

⑤
② ③00 0:00 0:00 ⑮
③ ①
MAX ECO ⑯
⑦ ⑥
⑧ ⑰
⑨
⑩

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

Fig.5

▶ **Fig.5**
OVEN IN BAKING MODE

1 **Pyrolysis program key**
Starts the pyrolysis program to clean the oven
2 **ECO program key**
Starts the ECO program (page **23**)
3 **MAX program key**
Starts the MAX program (page **22**)
4 **ON/OFF switch**
Powering the oven on and off
5 **Buzzer key**
Activates/deactivates end-of-cooking acoustic signal
6 **Program key**
Allows viewing and using the programs saved by the user
7 **Chimney key**
Opens and closes the steam holes in the back of the cooking chamber
8 **Light key**
switches the light in the cooking chamber on and off
9 **SERVICE (settings) key**
Gives access to the user's settings
10 **STEAM key**
The key has two functions:
- **pressing the key for less than 2 seconds:**
if the steamer is off, its element is activated (icon turns red);
if the steamer is ready (green icon) it is possible to add steam by typing the duration in the appearing screen.
- **pressing the key for over 2 seconds:**
if the steamer is on, its element is deactivated (icon turns white)
11 **Door element power setting key**
12 **Chamber temperature setting key**
13 **Top element power setting key**
14 **Bottom element power setting key**
15 **Cooking timer and/or program duration setting key,** associated with an audible signal to indicate the end of the set time
16 **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

17 **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
18 **Program key**
Allows viewing and using the saved programs
19 **Top element warning light:** if ON (red in colour), the top elements are active
20 **Chamber real temperature**
21 **Bottom element warning light:** if ON (red in colour), the bottom elements are active
21 **Door element warning light:** if ON (red in colour), the door element is active

WHAT IS THE DOOR ELEMENT?

It is a special element located in the front of the oven near the door that ensures that, when the door is opened, the temperature in the chamber is not subjected to large variations.
Its power **should always be set manually**, *even if you are using a stored recipe (program) and depends on the* **type of food** *to be cooked and the* **number of times the door is opened** *during the oven operation.*
Please remember that the element coming on causes the heat to increase inside the cooking chamber and higher energy consumption.

Use guided procedure

The oven can be switched on:

MANUAL	switching the oven on when it must be used; it is necessary to wait at least an hour for the oven to preheat and reach the right temperature	check the following use procedure (points **A**, **B**, **C**, etc.)
PROGRAMMED	programming the oven switching on and off automatically for the whole	see page **24**
AUTOMATIC	with a clock or SMS (with external modules not supplied by the Manufacturer).	check the documentation accompanying the purchased product

A TURNING THE OVEN ON MANUALLY
▶ **Fig.6**

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).

To bring the oven back to stand-by, press the **ON/OFF** ⏻ key again.

⚠️ **Careful, when the oven is in stand-by it is still live!**

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.

It is possible to set the preheating in two ways:
- ▶ **Fig.7** entering **manually** the desired **chamber temperature as well as the top and bottom power** (see table **COOKING INFORMATION** on page **8**). The entered parameters cannot be stored, so they need to be reset every time. To avoid this operation it is necessary to **save** the manually set recipe (page **13**) or **create** one (page **20**).

- ▶ **Fig.9 starting a recipe (program) already stored**, previously saved by the user.

❗ **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.**
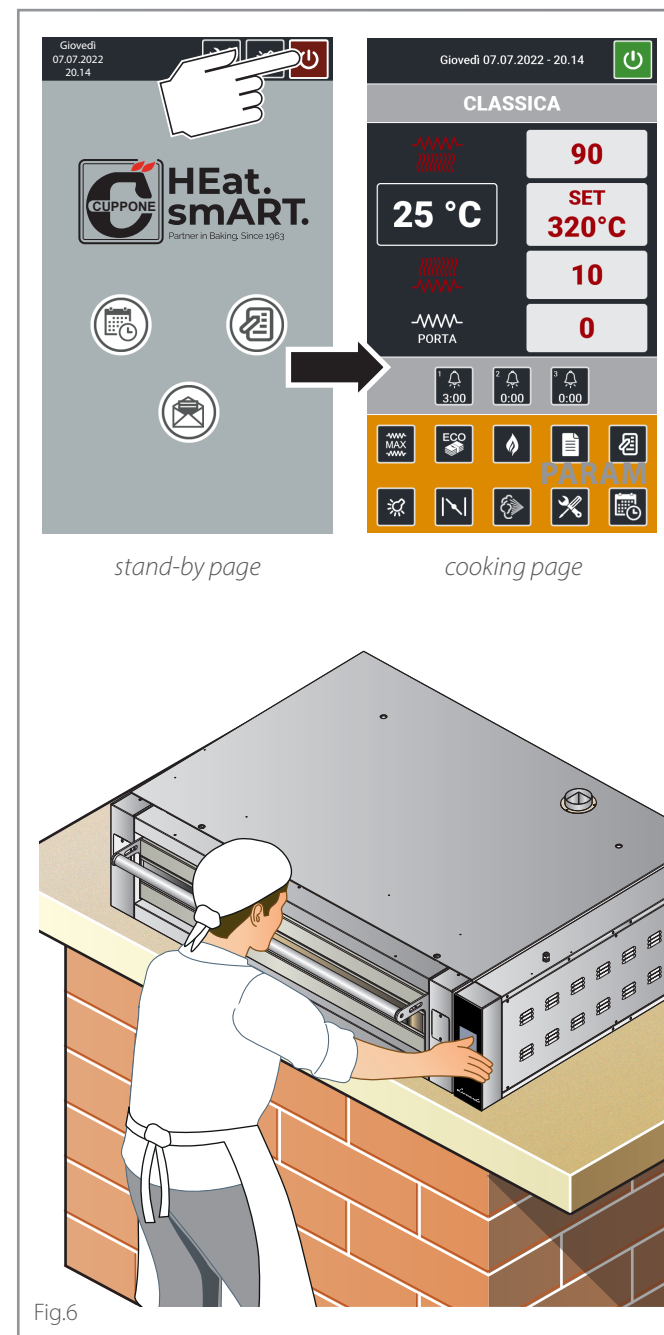

stand-by page   cooking page

Fig.6

ENTERING PARAMETERS MANUALLY

▶ **Fig.7**

(1) Touch the corresponding field and set:
- **(A)** the **top power (percentage);**
- **(B)** the **temperature in the cooking chamber;**
- **(C)** the **bottom power (percentage);**
- **(D)** the **door element power (percentage);**

(2) An alphanumeric keypad will appear on which it is possible to set the desired value (For some tips, see the **COOKING INFORMATION** table on page**8**).

(3) Confirm with ✓ or delete with **CE** .

After setting these three parameters, the oven starts heating straight away in compliance with the set parameters.
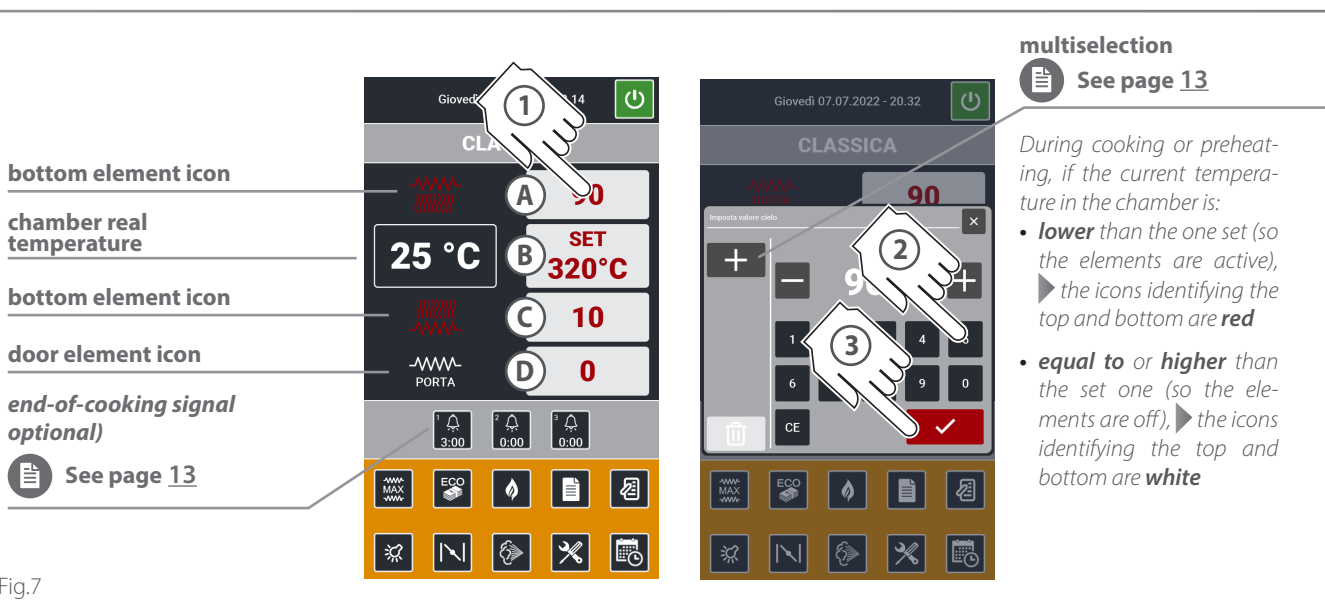
SAVING THE SET PARAMETERS

▶ **Fig.8**

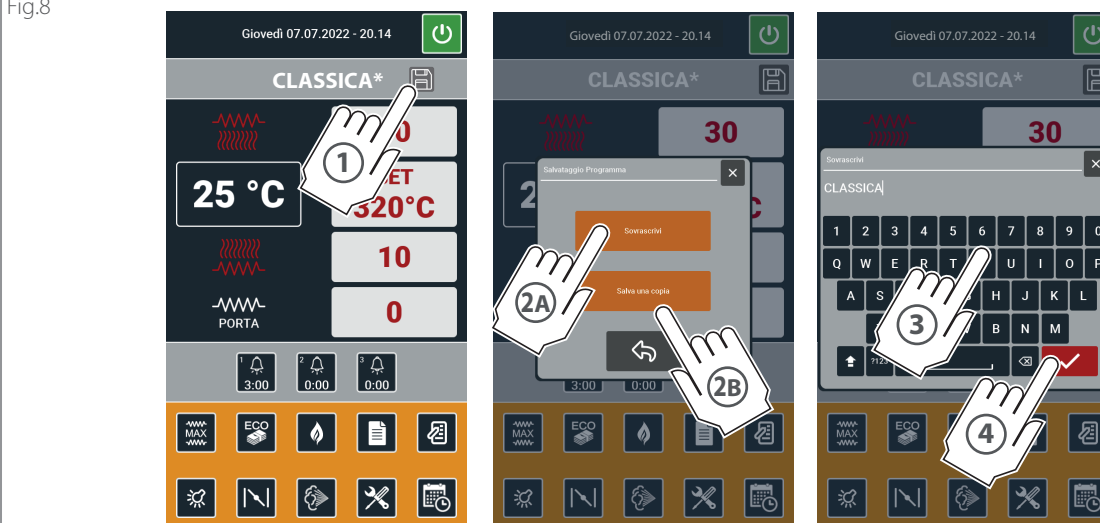If you wish to save the settings made:

(1) Press the **DISC** 🖫 key.

(2) Select whether to **overwrite** the recipe or **save** a copy. If your choice was:

(2A) OVERWRITE	the recipe Program01 will be saved with the set parameters
(2B) SAVE A COPY	the recipe Program01 will keep the original default parameters and a copy will be created, Program01* which will be saved with the new set parameters

(3) Enter the name of the new recipe.

(4) Confirm with ✓ .

To view and start the saved recipes, follow the explanations in
▶ **Fig.9**

multiselection
📄 **See page 13**

Fig.7

bottom element icon
chamber real temperature
bottom element icon
door element icon
end-of-cooking signal optional)
📄 **See page 13**

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*

Fig.8

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.

USING AN ALREADY STORED RECIPE

▶ **Fig.9**

① Press the **PROGRAM** Ⓐ key in the display or touch the writing ⓑ

② The list of the available recipes is displayed: touch the **NAME OF THE RECIPE** you wish to use (e.g. Neapolitan): the oven starts to heat with the relative parameters.

③...**⑤** If you wish, you can change the parameters of the selected recipe (e.g. the temperature) as explained in the previous chapter: the changes will affect **only the cooking/ preheating in progress** and will not affect the original recipe (temporary effect).

If you wish to modify the recipe permanently, you can do it in two ways:

▶ See page **20** to change the recipe from the **PROGRAM MANAGEMENT** menu.

▶ Carry out the operations described in ▶ **Fig.10**

① press the **DISC** 🖫 key.

② select whether to **overwrite** the recipe or **save** a copy. If your choice was:

|	
②A OVERWRITE	the recipe Neapolitan will be saved with the set parameters
②B SAVE A COPY	the recipe Neapolitan will keep the original default parameters and a copy will be created, Neapolitan* which will be saved with the new set parameters

③ Enter the name of the new recipe.

④ Confirm with ✓.

The name of the programs in the figure are just an example (they depend on the names given by the user to his/ her recipes)

The name shows which recipe you are using (e.g. Neapolitan). If you change a parameter manually (e.g. the temperature), the wording changes to "Neapolitan" to show the user's intervention.*
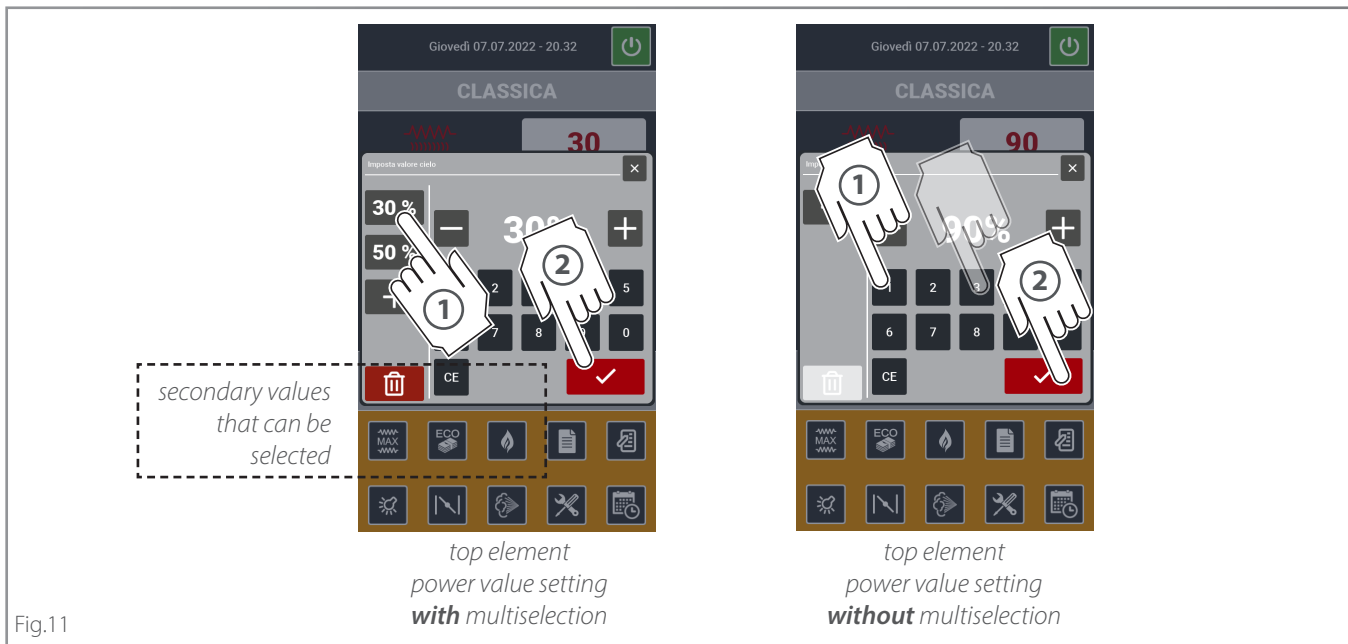
Fig.9

Fig.10
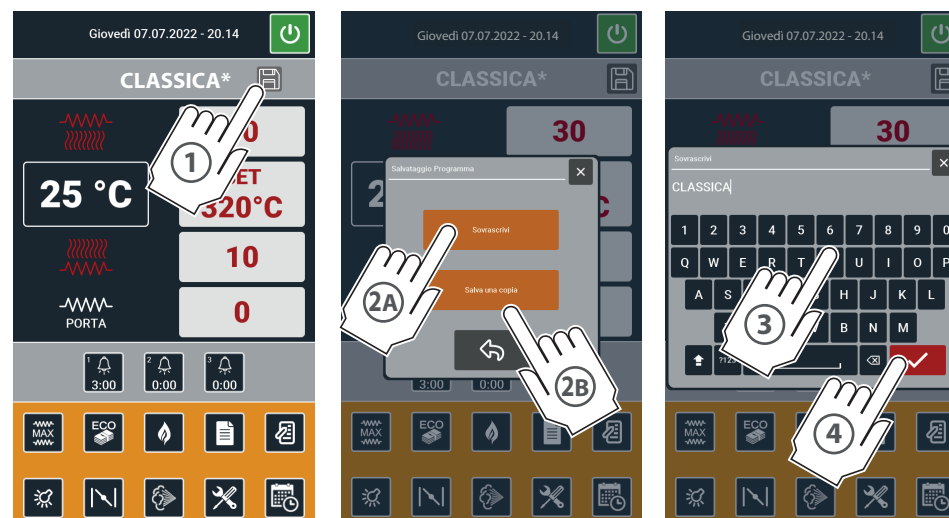
SPECIAL FUNCTIONS: MULTI SELECTION

*The **MULTI SELECTION** function allows creating secondary values so that the recipe setting is quicker and more practical.*

In the example of ▶ **Fig.11** the left image shows the setting screen if the **MULTISELECTION** function is used, while the right one shows the screen with the traditional view.

In the first case, to set a value, just touch it, in the second the value must be entered using the keypad.

secondary values that can be selected

*top element power value setting **with** multiselection*

*top element power value setting **without** multiselection*

Fig.11

How to set a multi selection ▶ Fig.12

① Touch the desired field.

② Touch the + key.

③ Enter the desired value; we recommend you set the values you use more frequently.

④ Confirm with ✓ . It is possible to enter up to 4 secondary values repeating the procedure in paragraph ②.

Not to lose the values entered at the end of the procedure it is necessary to save the changes (see ▶ **Fig.8**).

After entering all the values for multi-selection, setting up a recipe will be faster.
You will just need:

① To touch the desired field.

⑤ Select the desired value among the set ones, touching it will start automatically.

if some multiselections have been set, setting a recipe is quicker

Fig.12
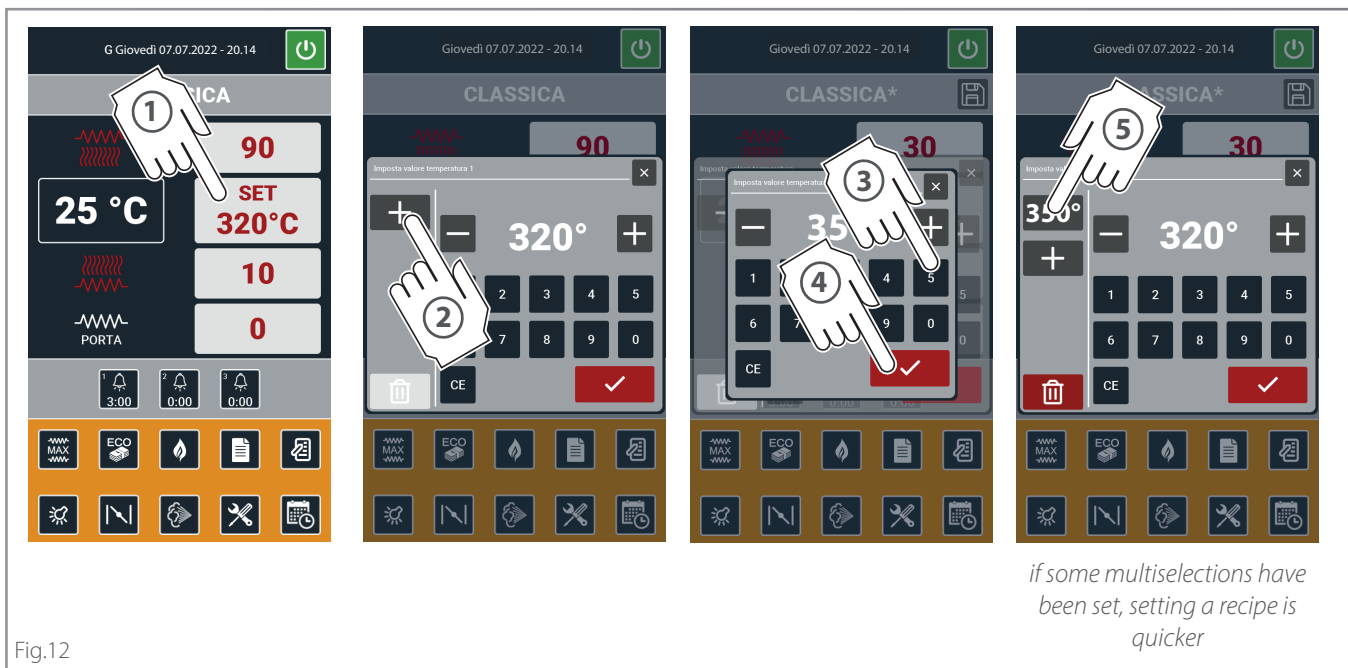
C STARTING COOKING

▶ **Fig.13**

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 by (e.g. the temperature) acting as usual.

D SWITCHING THE LIGHT ON (OPTION)

▶ **Fig.14**

When necessary, it is possible to switch on the oven light to

check the cooking, acting on the **LIGHT** 🔆 key, after pressing it, the icon will turn orange.

Press the same key to turn it off (the icon will change to white again).

E ADJUSTING THE STEAM HOLES

▶ **Fig.15**

In the back of the cooking chamber there are some steam holes: they can be more or less open to keep the degree of humidity more suited to the type of product to bake in the cooking chamber.

To open the vents, keep the **CHIMNEY** 🄽 key pressed continuously: they start opening progressively. To block them in the desired position, just release the key.
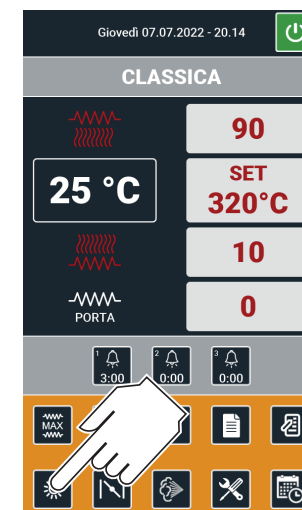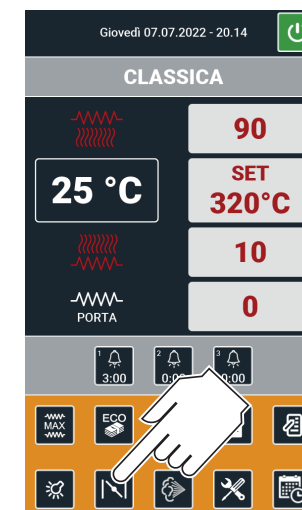

Fig.13

Fig.14

Fig.15

F ACTIVATING TIMERS

If you wish, you can enable up to three timers that will go off when the set time expires. This corresponds to the time you reckon the pizzas will need to cook.

TIMER SETTING

▶ **Fig.16 - setting from display**

1 Touch the **TIMER** 🔔 0:00 icon you wish to set (in the example timer 1).

2 An alphanumeric keypad will appear on which the desired value can be entered (in minutes: seconds).

3 Confirm with ✓ or cancel with CE .

Repeat points from **1** to **3** to set timers 2 and 3.

TIMER IN PROGRESS
After setting a timer, the countdown starts.
At the end of the time set for each timer:
• the expired timer flashes;
• a buzzer starts (to stop it press the corresponding timer key).

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

STOPPING A TIMER IN PROGRESS

Press the icon of the timer 🔔 0:00 you wish to cancel.

Fig.16

When the set time expires (e.g. 3 minutes), a buzzer will sound to show cooking has completed but the oven keeps heating until the key
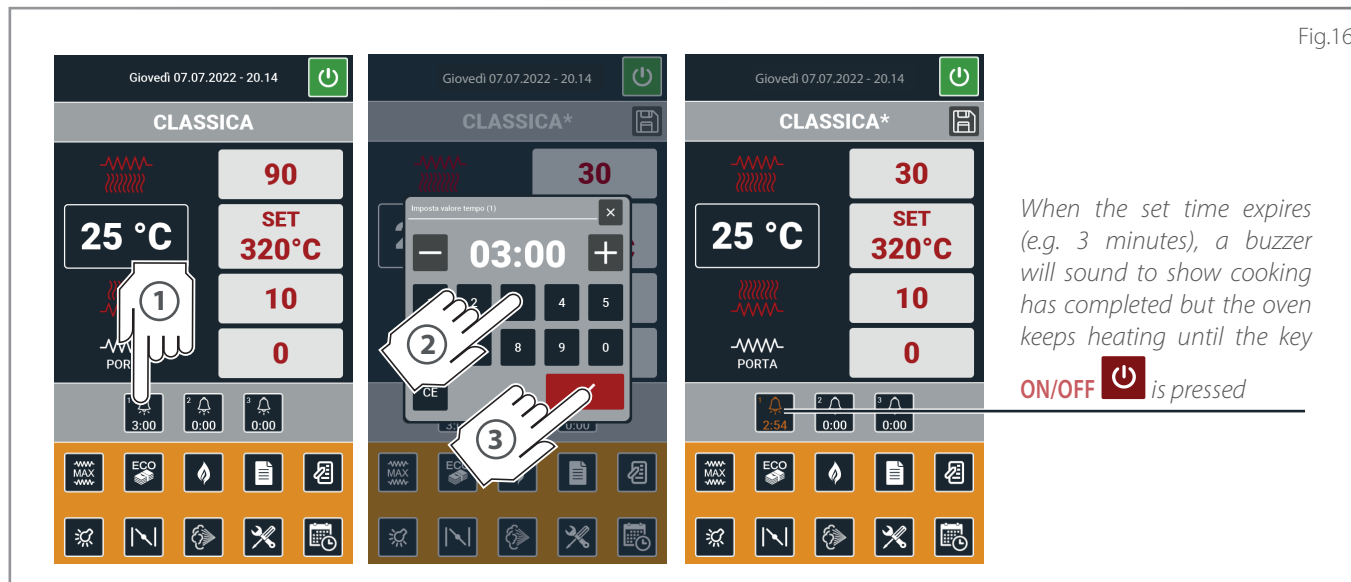
ON/OFF ⏻ is pressed

Fig.17

USE OF THE STEAMER (IF PROVIDED)

It is possible to connect to Leonardo ovens the steamer accessory mod. N602870184 able to inject steam into the chamber.

⚠️ WARNING! DISCONNECT THE OVEN FROM THE MAINS BEFORE INSTALLING THE STEAMER.

The introduction of steam during a cooking cycle is manual, i.e. it must be managed by the user as required.

▶ **Fig.18** - to add steam during a cooking cycle:

Ⓐ Touch the "STEAMER" icon which, from white, will turn red.

Ⓑ Wait for the steamer to warm up, until the icon turns green

Ⓒ Press the icon again.

Ⓓ A keypad is displayed that you can use to enter how long steam must be dispensed for (e.g. 10 seconds).

Ⓔ Confirm with "OK": the icon starts flashing.

Ⓕ Steam delivery starts in the chamber for the set time (e.g. 10 seconds).

To completely disable steaming, press and hold the "STEAMER" icon for about 5 seconds.

The steamer is disabled going from one program to the another and when the oven is turned off.

If the "STEAMER" icon turns RED, it is because the steamer is heating up the water and therefore CANNOT be used at the moment. To use it again wait until the icon turns GREEN.
The steamer is disabled going from one program to the another and when the oven is turned off.

The recovery times of the steamer are considered as indicative as they are subject to variations that depend on several factors such as ambient temperature, the number of closely spaced steaming cycles and the duration of said cycles.
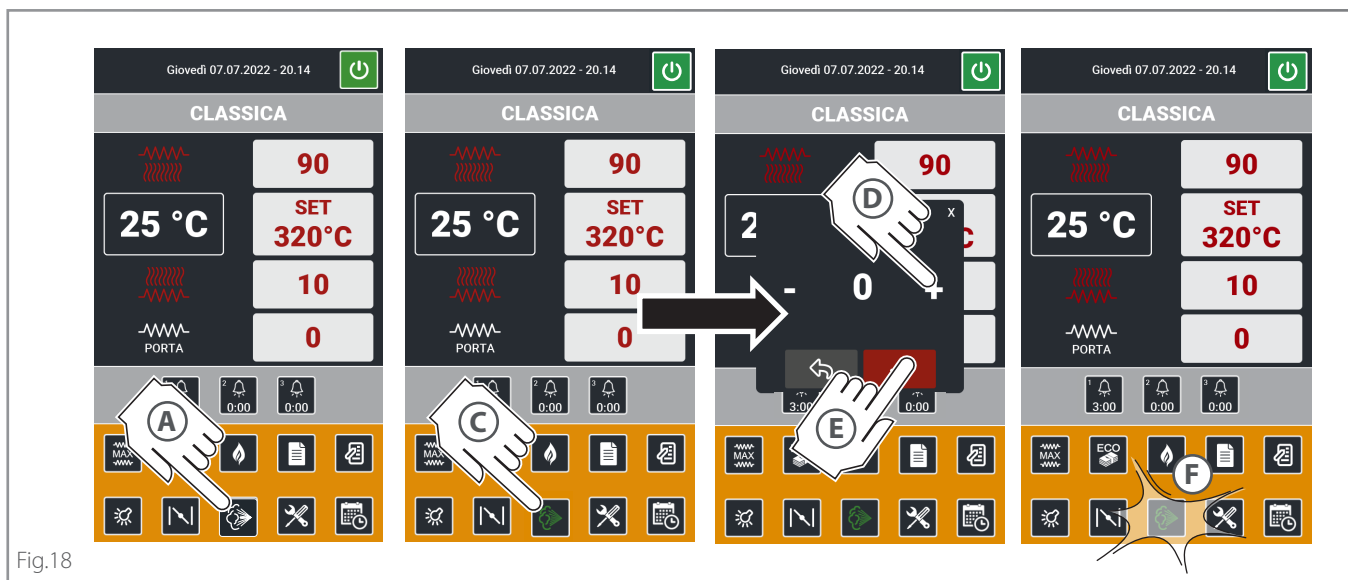
Fig.18

Using the recipes

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

USING AN ALREADY STORED RECIPE

▶ **Fig.19**

To use a stored recipe:

① Press the **PROGRAM** ⒈ₐ key in the display or touch the ⒈ᵦ writing.

② The list of the available recipes is displayed: touch the **NAME OF THE RECIPE** you wish to use (e.g. Classic): the oven starts to heat with the relative parameters.

• ③...⑤ If you wish, you can change the parameters of the selected recipe (e.g. top percentage) as explained in the previous chapter: 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 **21**.

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.
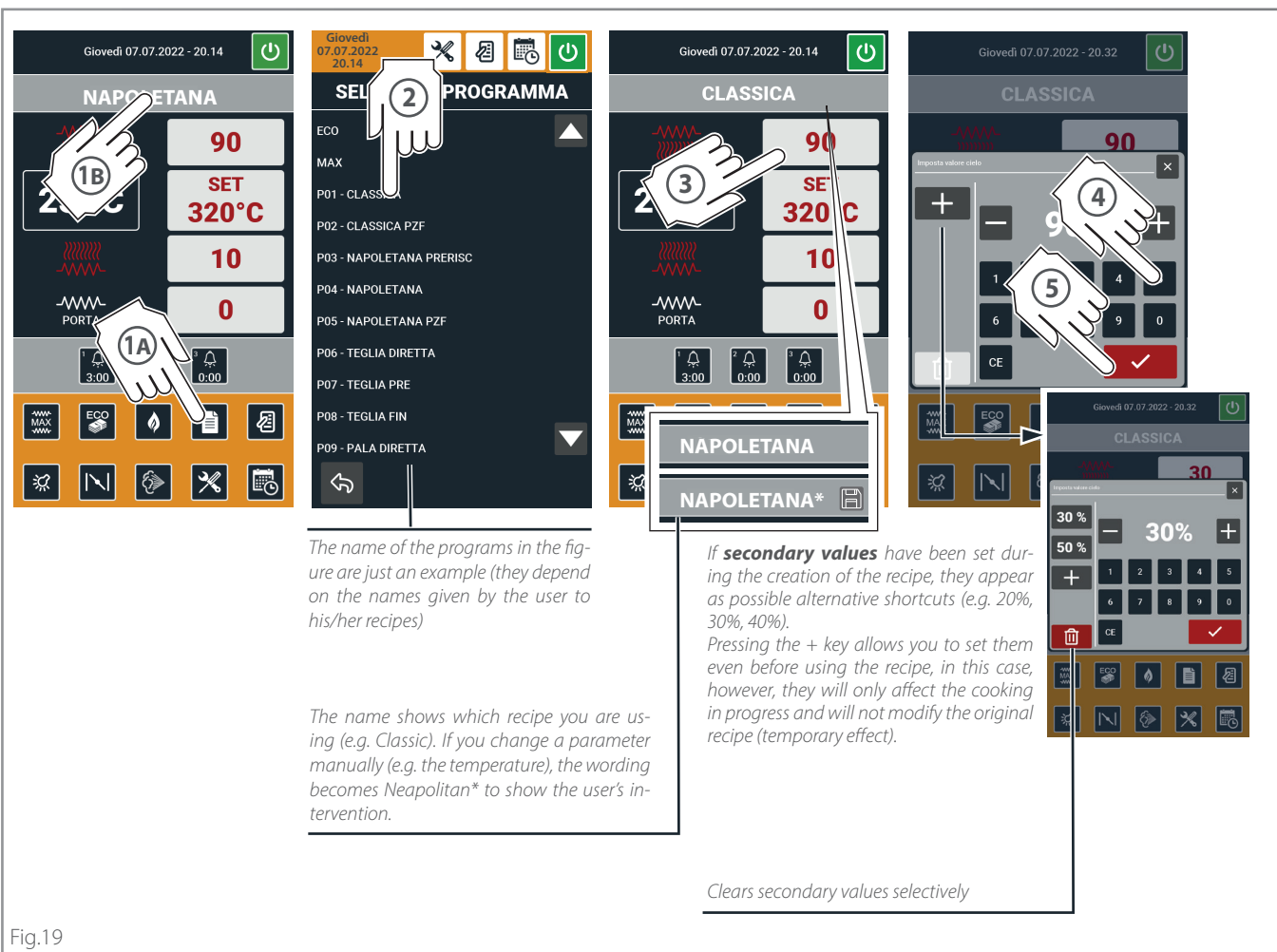

The name of the programs in the figure are just an example (they depend on the names given by the user to his/her recipes)

The name shows which recipe you are using (e.g. Classic). If you change a parameter manually (e.g. the temperature), the wording becomes Neapolitan* to show the user's intervention.

*If **secondary values** have been set during the creation of the recipe, they appear as possible alternative shortcuts (e.g. 20%, 30%, 40%).*
Pressing the + key allows you to set them even before using the recipe, in this case, however, they will only affect the cooking in progress and will not modify the original recipe (temporary effect).

Clears secondary values selectively

Fig.19

CREATING/SAVING A RECIPE

▶ **Fig.20**

A recipe can be **saved** while cooking is in progress (see ▶ **Fig.8** chapter SAVING THE SET PARAMETERS) or **created** from the PROGRAM MANAGEMENT menu, following the instructions below:

① Touch the **SERVICE** icon (with the oven in stand-by).

② Touch the **PROGRAM MANAGEMENT** icon.

③ Touch the **NEW PROGRAM** key.

④ Assign **a name to the recipe** (in the example "Tray"): in this way it will be easy to recognize the one you need;
Confirm with ☑ or cancel with CE .

⑤ Setting the cooking parameters:
  • **top power**;
  • **cooking temperature**;
  • **bottom power**.

For correct filling out it is necessary to enter:
  • the **main value** ▶ default value with which the recipe starts;
  • **secondary values** ▶ values that, while cooking, can be quickly selected as an alternative to the main default one (for instance see ▶ **Fig.12**).

Confirm with ☑ or cancel with CE the entries made.

⑥ If necessary, you can set up to 3 **timers** which will be activated at the end of the set time (optional).

The procedure for entering the time is the usual one. Confirm with ☑ or cancel with CE .

⑦ Save the recipe with the **DISC** 🖫 symbol.
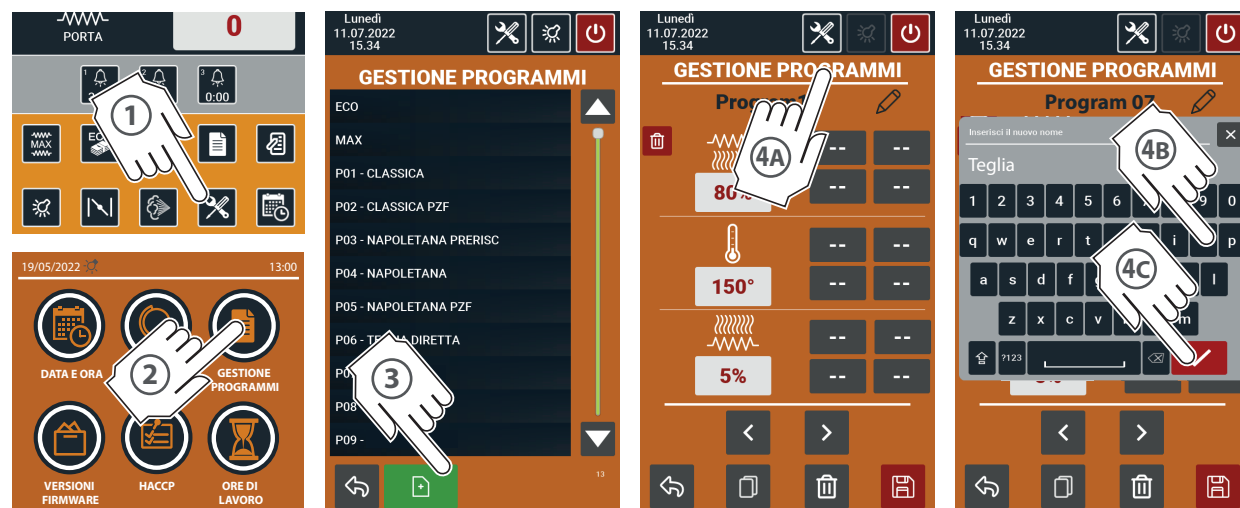
assigning a name to the recipe
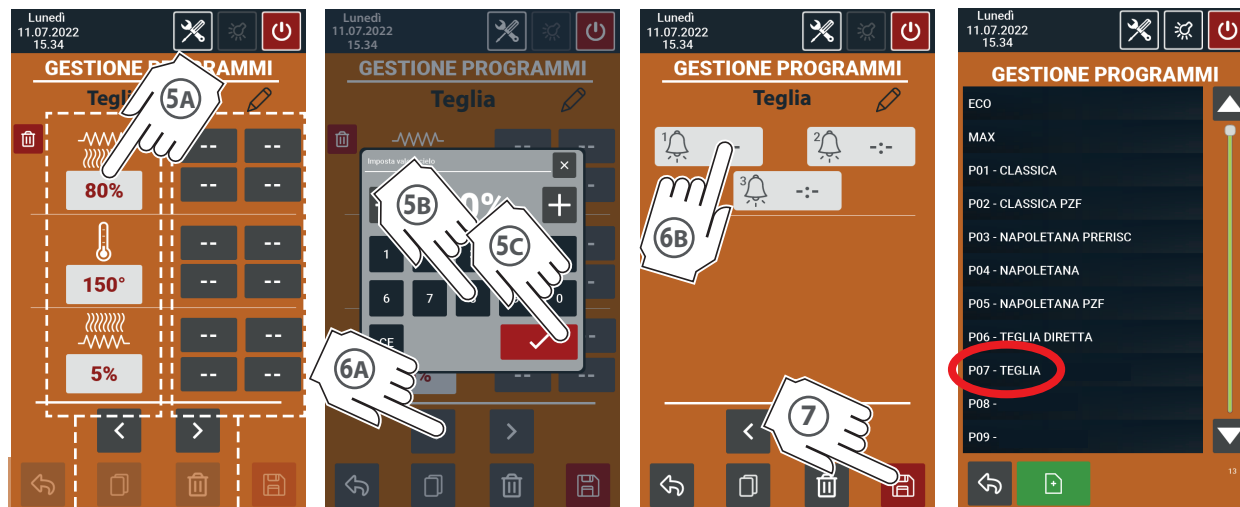
secondary values

main value

The "Tray" recipe, saved by the user, has been added to the program list.

Fig.20

MODIFYING A STORED RECIPE

▶ **Fig.21**

① Touch the **SERVICE** icon (with the oven in stand-by).

② Touch the **PROGRAM MANAGEMENT** icon.

③ Touch the **NAME** of the recipe you wish to modify (in the example "Classic").

④ Change the values as usual. Confirm with ☑ or cancel with CE the entries made.

⑤ Save the recipe with the **DISC** 💾 symbol.

ELIMINATING A STORED RECIPE

▶ **Fig.22**

① Touch the **SERVICE** icon (with the oven in stand-by).

② Touch the **PROGRAM MANAGEMENT** icon.

③ Touch the **NAME** of the recipe you wish to delete (in the example "Classic").

④ Touch the **BASKET** 🗑 symbol:
- the basket ④A allows to delete the parameter values selectively;
- the basket ④B deletes the recipe after the decision has been confirmed ④C .

DUPLICATING A STORED RECIPE

① Touch the **SERVICE** icon (with the oven in stand-by).

② Touch the **PROGRAM MANAGEMENT** icon.

③ Touch the **NAME** of the recipe you wish to duplicate, for instance **CLASSIC**.

④ Touch the 🗐 key; a new recipe is created with the name of the starting recipe and a final (01), for instance **CLASSIC (01)**; it can be changed as you wish, while the starting recipe **CLASSIC** will keep its original parameters.
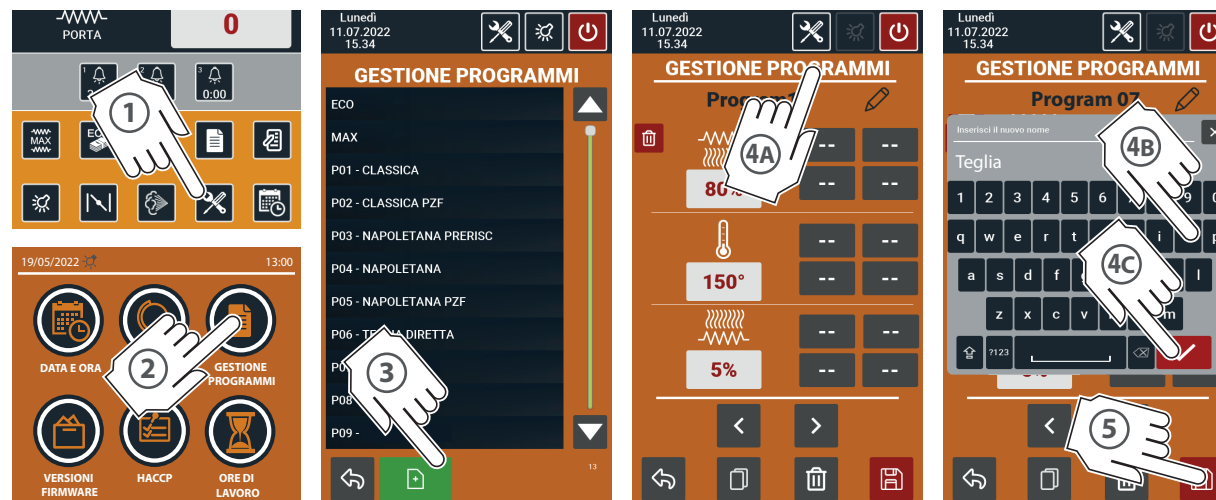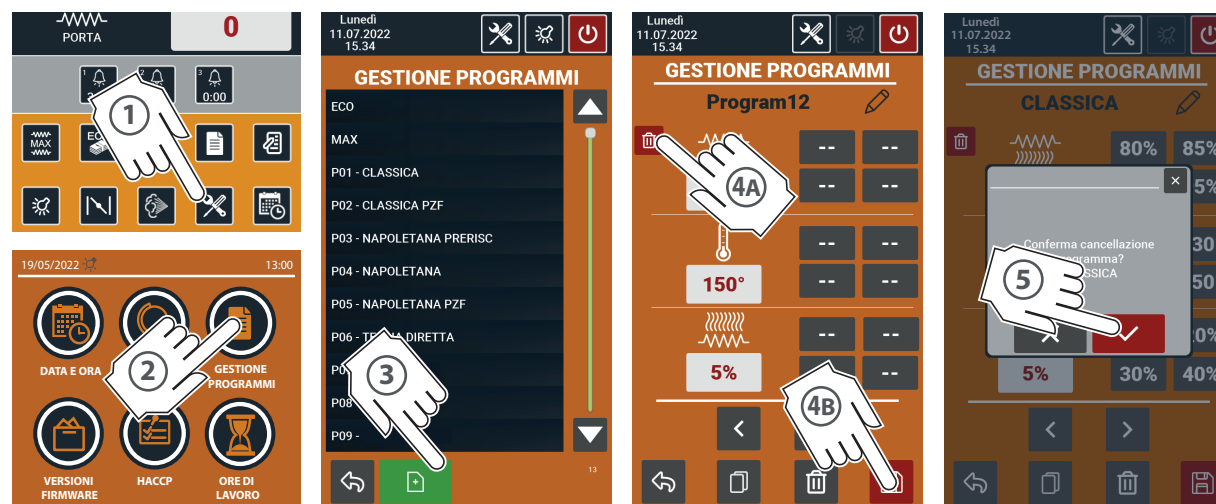

Fig.21

Fig.22

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.

Default values of the MAX program
• **duration:** 1 minute
• **temperature:** increase of 30 °C - 86 °F over the chamber temperature (offset)
• **power:** top and bottom at 100%

STARTING THE PROGRAM

① To start the program, touch its symbol .

② A screen appears that allows you to:

   2A **start the program** by pressing the key: in this case the program will last 1 minute (default duration)

   2B **set the duration of the program** by entering the desired time (e.g. 4:30 minutes) and then **2C** start it by pressing the key.

③ A summary screen appears: touching the **TOP** *or* **BOTTOM** field it is possible to set the power at **100%** or at **0%** (it is not possible to set powers other than these two values).

The entered values are **temporary**, that is they apply only to the **MAX** program in progress; to modify its values **permanently** act as explained on page .
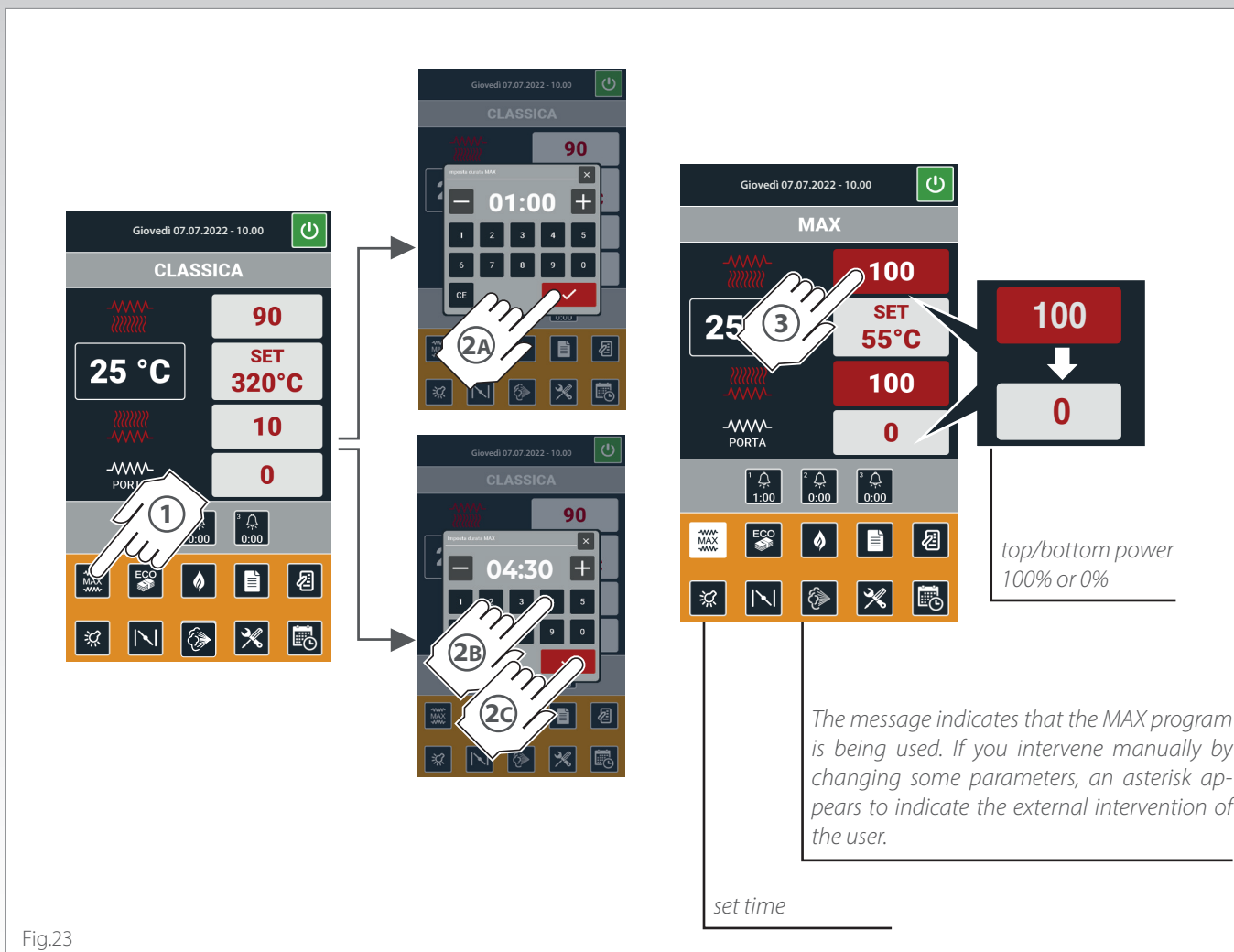

Fig.23

top/bottom power 100% or 0%

The message indicates that the MAX program is being used. If you intervene manually by changing some parameters, an asterisk appears to indicate the external intervention of the user.

set time

PROGRAM END

The program ends:

• When the key is pressed.
• When a different program is selected.
• When the oven is switched off.
• At the end of the default time (1 minute) or that set by the user (for example 4:30 minutes) the buzzer sounds and you return to the program that was active before starting the **MAX** *program*.

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

- **temperature:** 280 °C -536 °F

- **power:** top 45% and bottom at 0%

STARTING THE PROGRAM

① To start the program, touch the symbol.

② Open the chimney to avoid overheating the stone.

③ The program set by the manufacturer will start automatically, allowing constant maintenance of the temperature in the chamber, energy-saving and no overheating of the bottom.

PROGRAM END

The program ends:

- When the key is pressed.
- When a different program is selected: the oven will return to the previous settings and will return to the set temperature in a short time.
- When the oven is switched off.
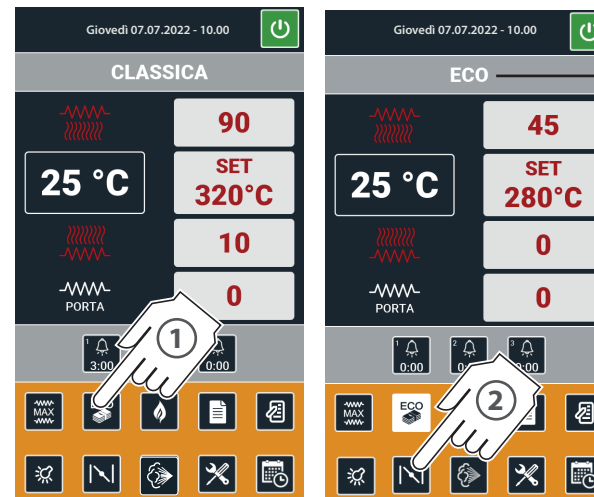
The message indicates that the ECO program is being used.

Fig.24

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 A PROGRAM

▶ **Fig.25**

1 Touch the PROGRAMMED SWITCH-ON icon.

2 Touch a white rectangle.

3 **4** Set the details, choosing:

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

the oven **switch-on** time

the oven **switch-off** time

the **recipe** or the **function** (e.g. pyrolysis) with which the oven must start

5 Confirm the entered details with [✓] .

6 ..... **13** If necessary, program other events repeating the same procedure.

Fig.25

Event 1: on Mondays, Tuesday and Fridays, the oven will switch on at 11:00 in the morning and switch off at 14:00 with the "NEAPOLITAN" recipe

Event 1: on Saturdays and Sundays the oven will switch on at 11:00 in the morning and switch off at 15:00 with the "CLASSIC" recipe

Event 2: the oven will switch on every evening at 18:00 in and switch off at 23:30 with the "NEAPOLITAN" recipe.

▶ Fig.26

① At the end of the settings it is necessary to make the week-ly function operational by moving the cursor to the right so that it turns green and the number **1** [I ⬤] is displayed.

[⬤] **0** **0** **grey icon**	▶ the weekly programmed switch-on mode is inactive (which remains set anyway); ▶ the user's manual (non-automated) switch-on mode is active;
[I ⬤] **1** **green icon**	▶ the weekly programmed switch-on mode (based on the details set) is active

② Confirm the entered details with [✓].

CANCELLING A WEEKLY PROGRAM

① Touch the **PROGRAMMED SWITCH-ON** icon.

② Disable the programming by moving the slider to the left so that it turns grey and **0** [⬤] is displayed.

③ Confirm your selection with [✓].

From now on, the oven must be switched on/off manually by the user.

The previous programming however remains in the memory; to reactivate it, simply move the cursor back to the right so that it turns green and **1** [I ⬤] is displayed.
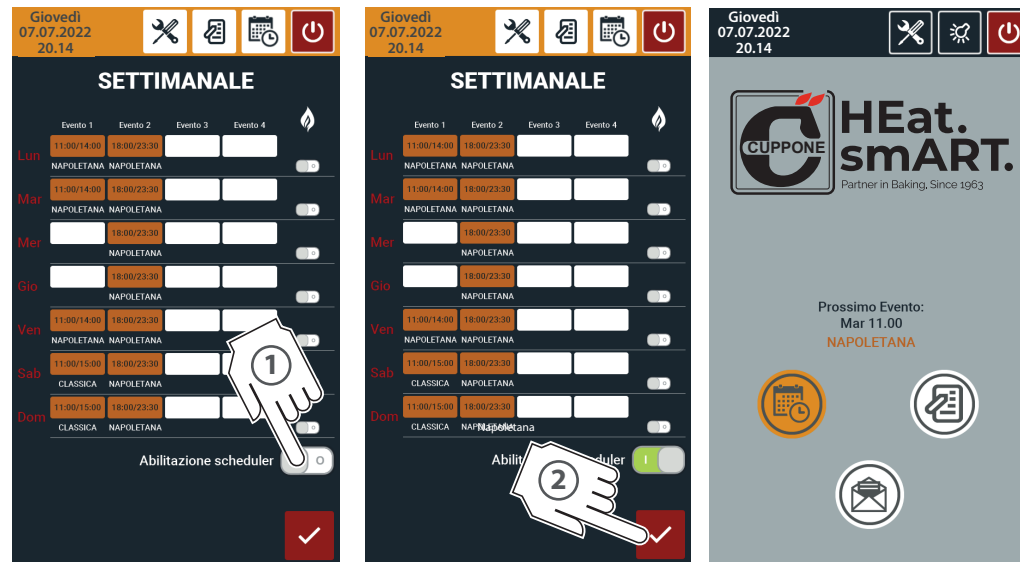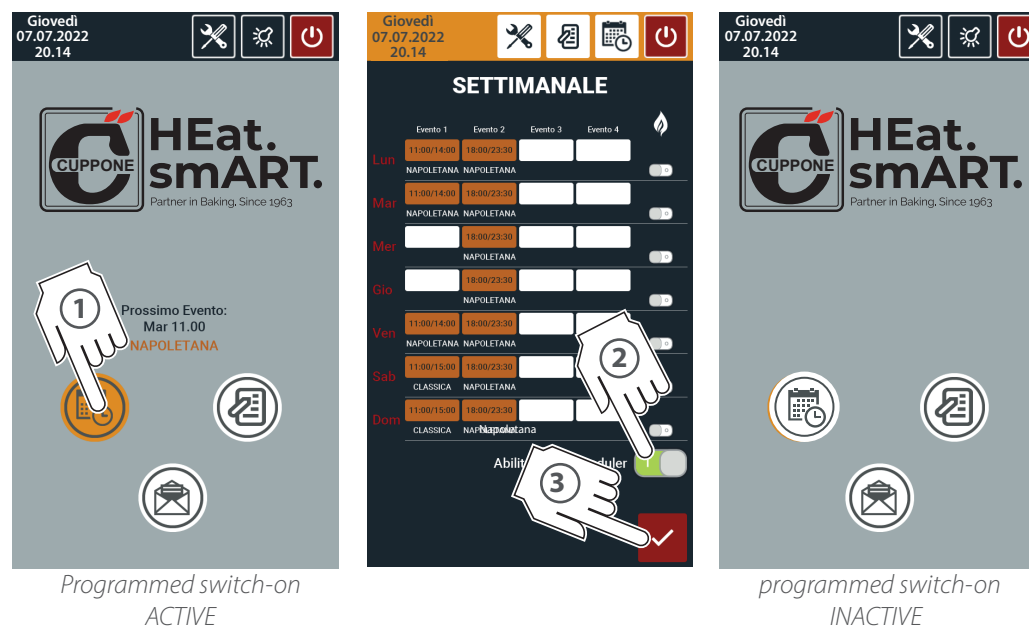

Fig.26

When a weekly pro-grammed switch-on is active, the STAND-BY page shows the time and the recipe of the next au-tomatic switch-on and the icon turns orange.

Fig.27

Programmed switch-on ACTIVE

programmed switch-on INACTIVE

CANCELLING AN EVENT

▶ **Fig.28**

① Touch the **PROGRAMMED SWITCH-ON** icon.

② Touch the event you wish to delete.

③ Touch the **BASKET**.

④ Confirm your choice with ✓ .

⑤ Exit the programmed function with ✓ .

MODIFYING AN EVENT

▶ **Fig.29**

① Touch the **PROGRAMMED SWITCH-ON** icon.

② Touch the event you wish to modify.

③ Touch the parameter you wish to modify (event start or end time, recipe with which the oven must switch on).

④ Enter the desired values.

⑤ Confirm your choice with ✓ .

⑥ ⑦ Exit the programmed function with ✓ .

Fig.28

In this example, the event that provided for switching on at 18:00 and switching off at 23:30 on Wednesday has been cancelled.

All other events remain active and scheduled.

Fig.29

Setting the Note list
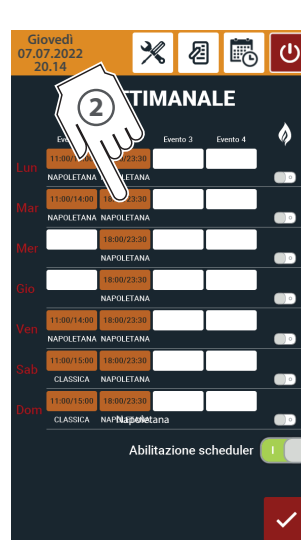
The note list function allows setting up to 10 notes that will be displayed at the set time and on the set days. Each note can have up to 200 text characters and it is possible to program when the note will expire or has to be repeated (e.g. "Buy mozzarella" to be repeated every month).
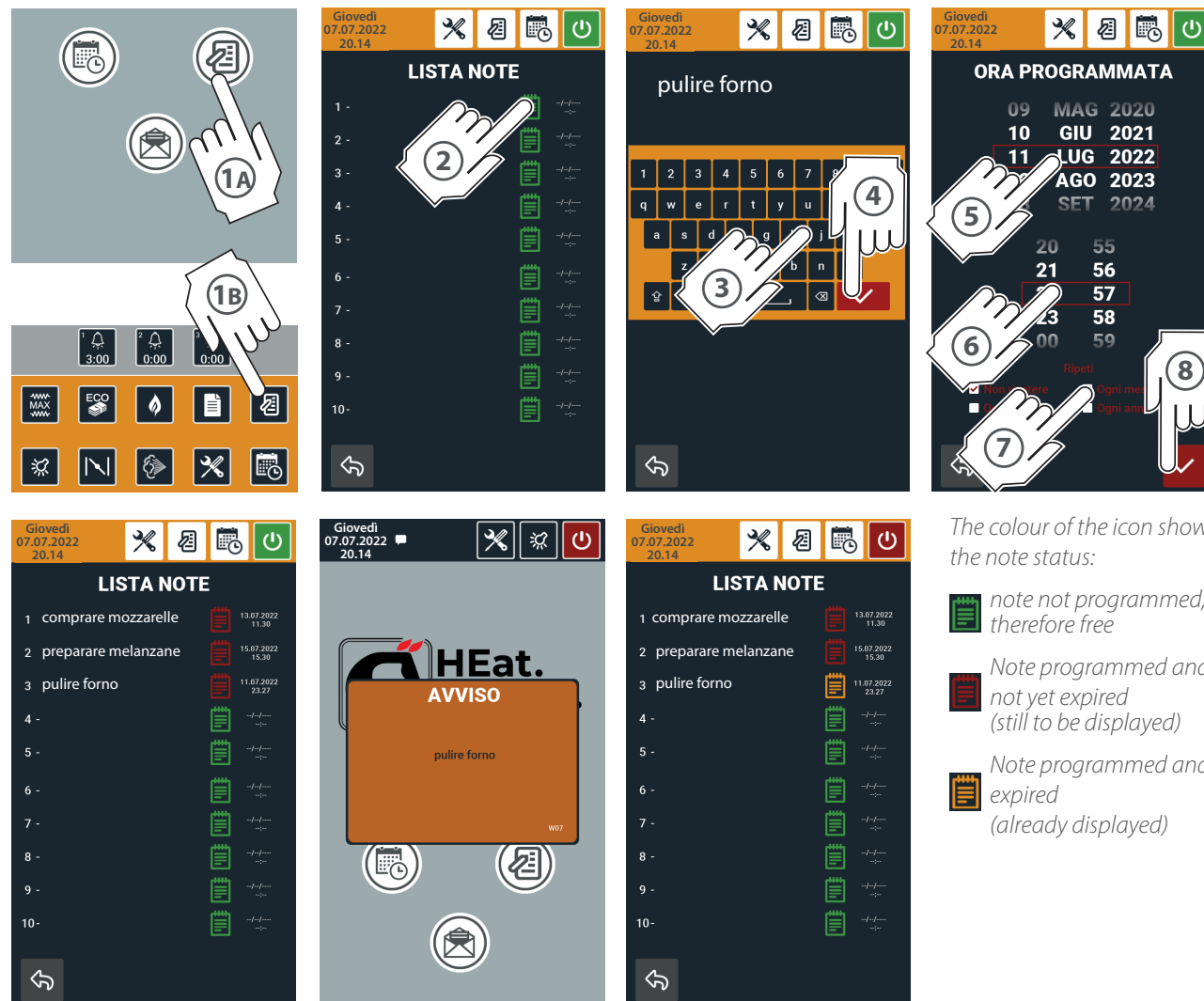
▶ Fig.30

To create a new note (or modify an existing one):
• enter the **text** (that is <u>what</u> must be displayed)
• enter its **expiry date** (that is <u>when</u> it must be displayed)
• enter when it has to be **repeated** (that is <u>how often</u> 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.

deletes the note

modifies the note

Entering the note text

Entering the expiry (date and time) and note repetition
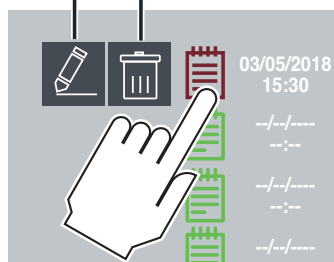
Fig.30

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

The colour of the icon shows the note status:

note not programmed, therefore free

Note programmed and not yet expired (still to be displayed)

Note programmed and expired (already displayed)

Setting a Holiday

*If enabled, the function **interrupts the weekly on and off programming**, 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**

(1) Touch the HOLIDAY icon.

(2) Set the details, choosing:
  • the **end date** of the holiday (e.g. 29/07/2021)
  • the **end time** of the holiday (e.g. 03:45).

(3) At the end, make the Holiday 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 time/date). The main screen displays the message "Holiday mode active until" with the set time/date.

From that moment 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.32)**.

Fig.31
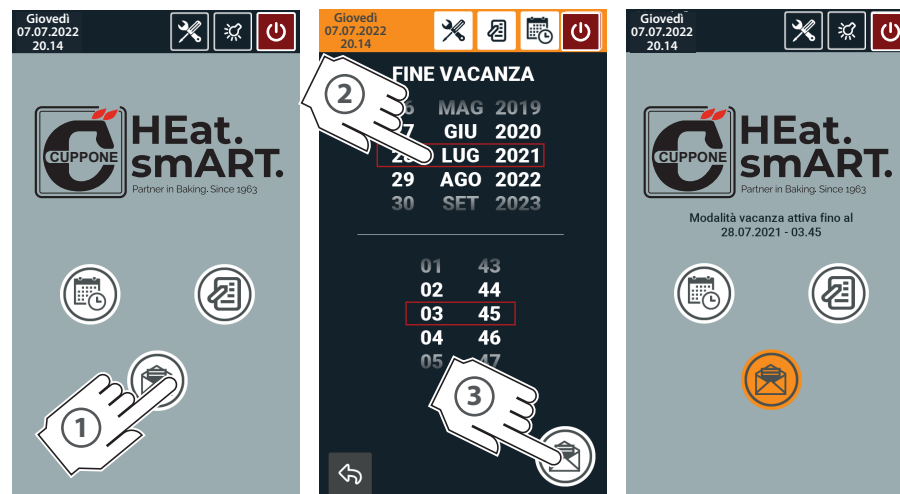
*Insertion of date and time of the **end** of the holiday and **activation** of the function*

Fig.32

holiday function active   *holiday function disabled*

Settings

The **SETTINGS** section is dedicated to three different persons: the user, installer and maintenance technician.

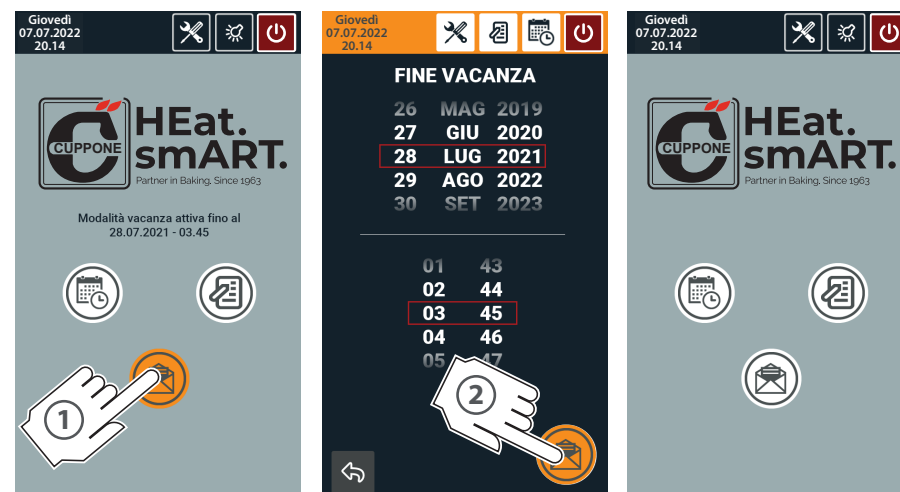⚠ **To prevent unauthorized people from accessing the programming of the parameters that, if incorrectly set, may affect the use of the oven, some menus are protected with a password supplied specially by the Manufacturer.**

DATE AND TIME
▶ **Fig.33**
In this section, the current date and time can be set.

① Touch the **SERVICE** icon.

② Touch the **DATE AND TIME** icon.

③ Set the current date touching the arrows ⬥⬥

④ Set the current time touching the arrows ⬥⬥

⑤A Set the **automatic passage to summer time** (DST - daylight saving time)
 • **Europe**: summer time starts the last Sunday in March at 2:00, winter time starts the last Sunday in October at 3:00;
 • **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.

⑤B Set the **GMT (Greenwich Mean Time)** choosing the geographical area your country belongs to (e.g. for Italy: GMT +1 Central Europe).

⑥ At the end of the settings, confirm with ☑ or cancel with ⬅ .

Fig.33

current date

current time

⑤B *time zone*

⑤A *DST daylight saving time transition*

◀ *GMT*

Time variation based on the geographic area the country belongs to

Time zones in the world divided into geographical areas
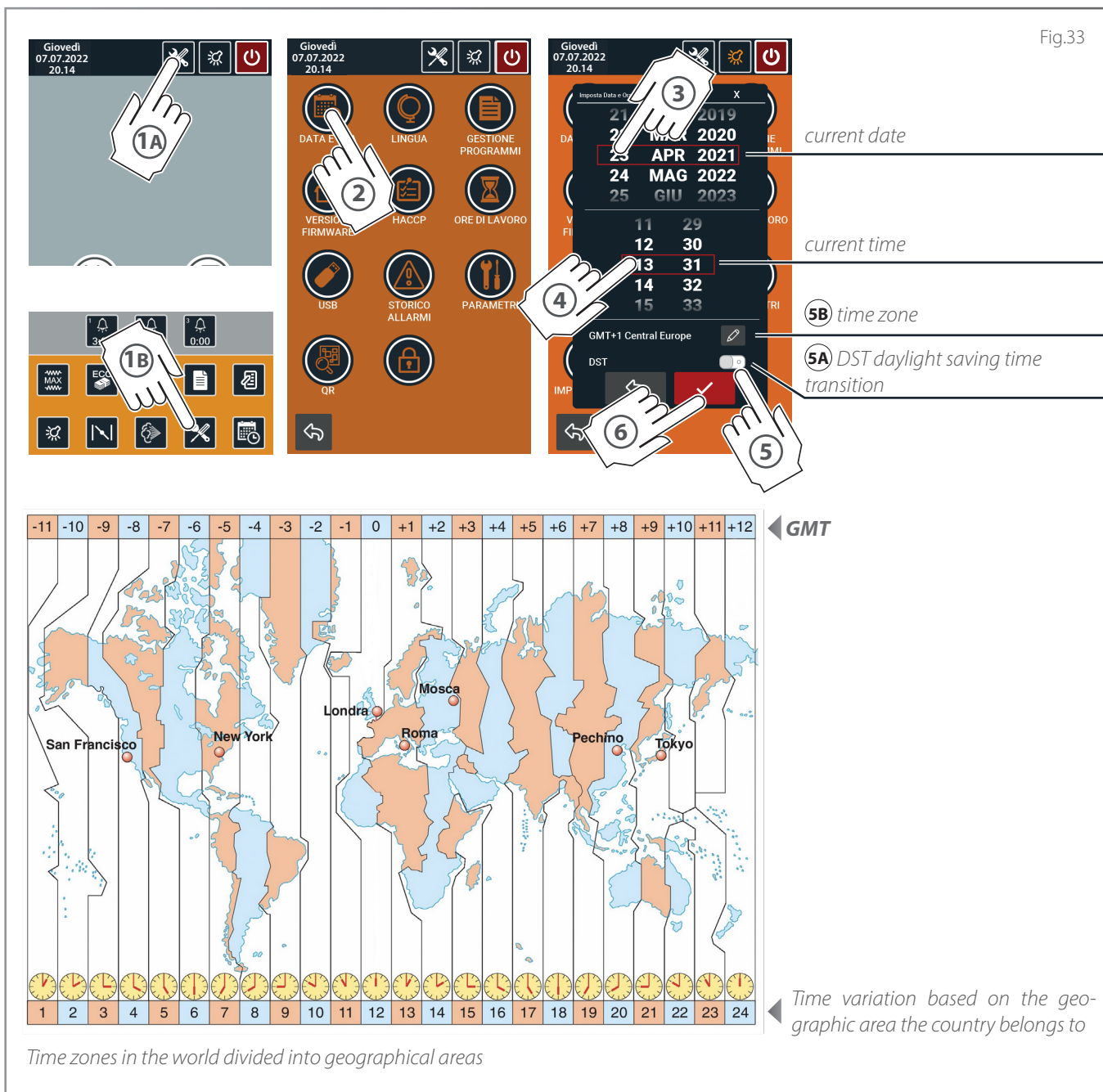
LANGUAGE
▶ **Fig.34**

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

① Touch the **SERVICE** icon.

② Touch the **LANGUAGE** icon.

③ Touch the desired language; the languages currently available are: English, Italian, French, Spanish, German, Russian and you can scroll through them with the arrows ⬙

④ At the end of the settings, confirm with ✓ or cancel with ↩ .
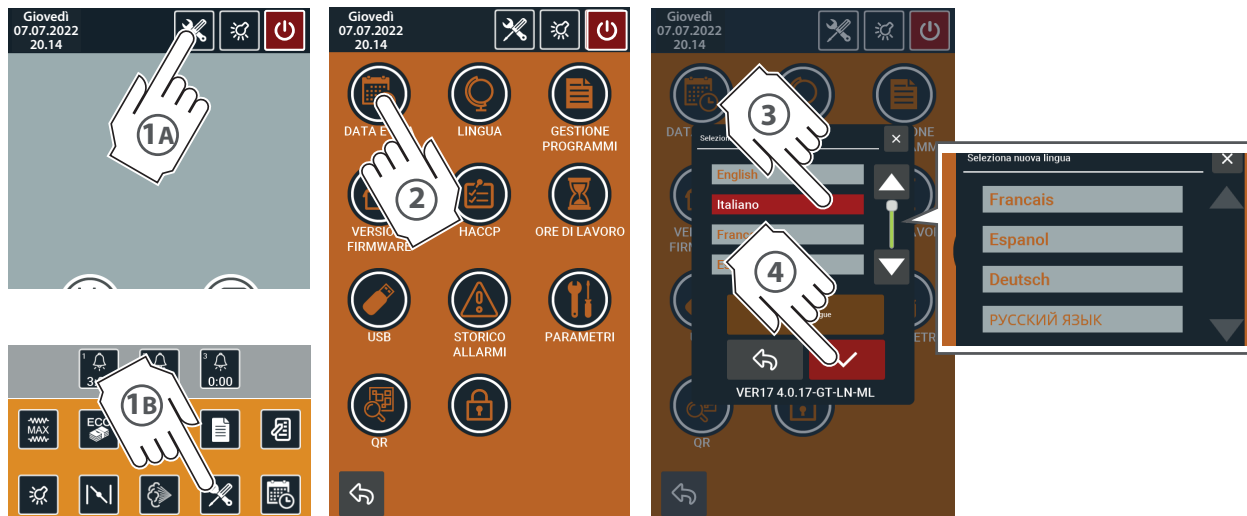
PROGRAM MANAGEMENT
In this section you can save a recipe: this means you can reuse it without having to reset its cooking parameters. Moreover, by giving it a name, it can be easily found and quickly started.

📄 See page **20**

FIRMWARE VERSIONS
▶ **Fig.35**

In this section you can come to know the firmware version installed on the oven and other data about it.

① Touch the **SERVICE** icon.

② Touch the **FIRMWARE VERSION** icon.

③ At the end of the display, exit the screen with ↩ .

HACCP
Section not accessible to the user, reserved to qualified personnel.

Fig.34

Fig.35
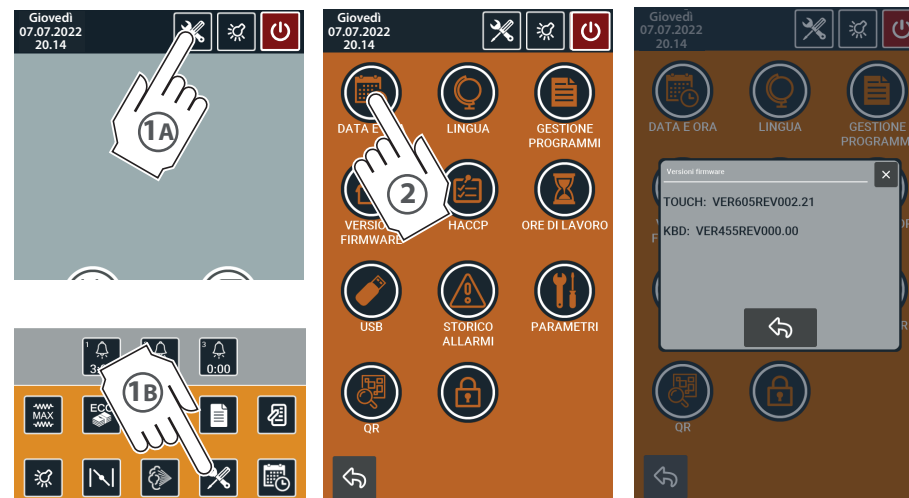
A counter inside the oven counts the work hours carried out; after a certain number of hours, a pop-up appears on the display that warns about the need to carry out maintenance on the oven.

After carrying out the required operation (for example cleaning under the stones), it is necessary to restart the working hours count from zero, resetting the counter.

1

Touch the warning screen to continue with the operation.

2

With the oven in stand-by, touch the **SERVICE** icon.

3

Touch the **WORK HOURS** icon.

4

Touch the **BASKET** icon next to "Hours since last maintenance: 5* (h)"

* the shown number is just an example
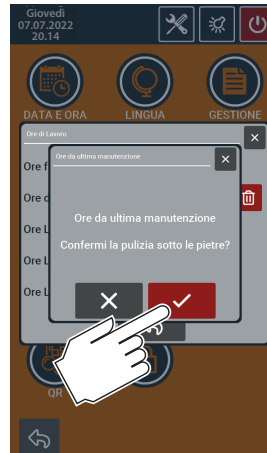
5

Touch the ✓ key to confirm the reset of the maintenance hours (hour counter reset).

6

Touch the **BACK ARROW** icon or wait a few seconds to exit the screen.

7

Touch the **SERVICE** icon to go back to the stand-by screen.

USB

▶ **Fig.36**

In this section, after a technician has done a software update, it is possible to load new recipes, new languages or a logo from a USB stick.
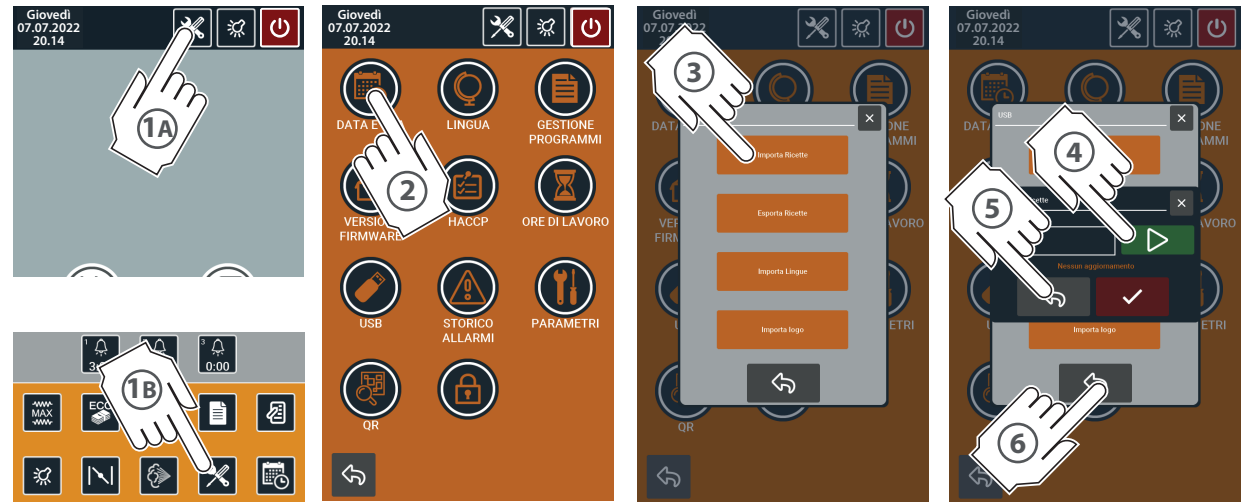
Fig.36

ALARM LOG

▶ **Fig.37**

Displays date, time and type of alarms that have occurred.
The RESET of the messages and their export are reserved to the Dealer's Service Centre.

At the end of the display, exit the screen with ⟲ .
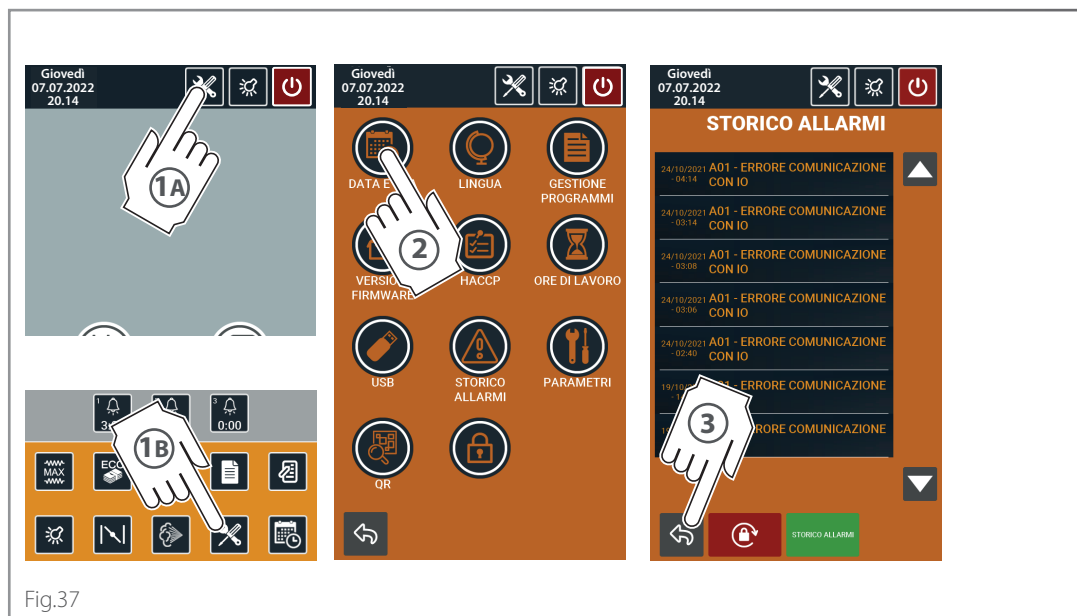
Fig.37

QR

▶ **Fig.38**

By scanning the QR code that appears on the display with a personal device (e.g. smartphone, tablet, etc.) it is possible to download the manuals, quick guides and spare parts sheets or access the Manufacturer's website or Cloud.
The arrows < > allow you to scroll through the available QRs.

At the end of the display, exit the function with ⟲ .
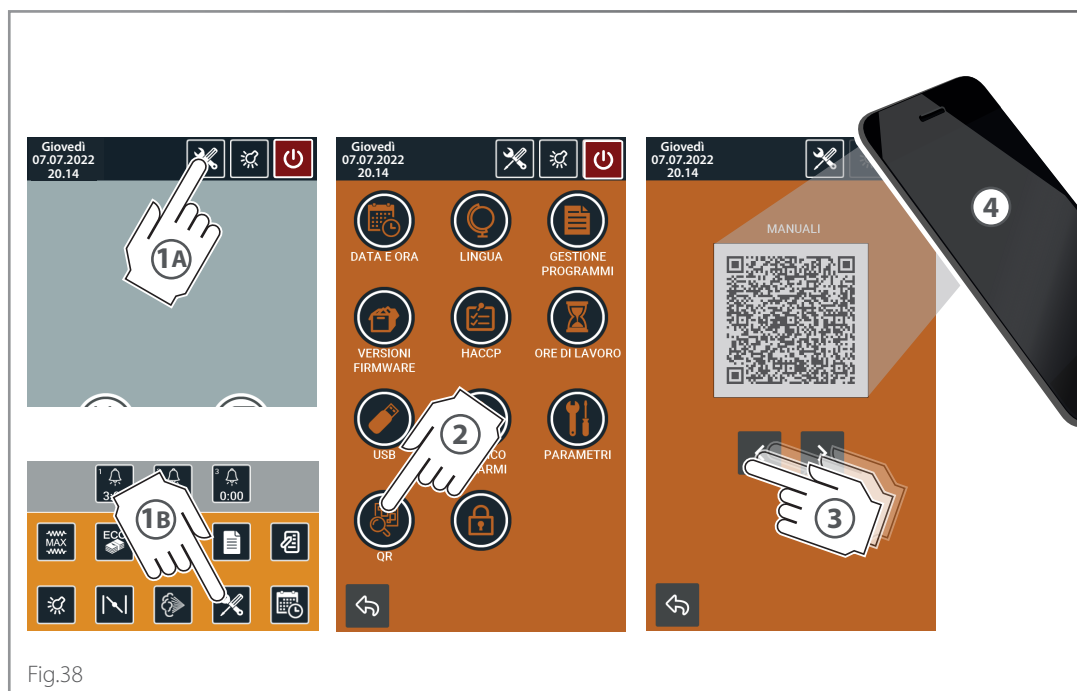
Fig.38

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 the Dealer 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 electrical compartment clean and clear.
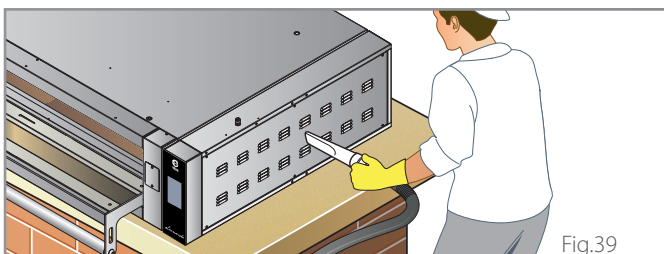
Fig.39

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 (polycarbonate).

CLEANING THE REFRACTORY SURFACE

▶ **Fig.40**

If the oven is used mainly with brick cooking, periodically remove with a screwdriver the screws of the brick bead profile, remove the refractory bricks from the front and suck the charred residues on the bottom with an ash vacuum cleaner. Before repositioning the bricks, clean them with a stiff bristle brush. 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 **35**

CLEANING THE RUSTICATED SURFACE

▶ **Fig.40**

Remove the screws of the stone block profile with a screwdriver, remove the rusticated surface from the front and clean it with a soft cloth soaked in hot soapy water. Avoid using abrasive or excessively aggressive products. Finish with a thorough rinsing and drying, then reposition it.
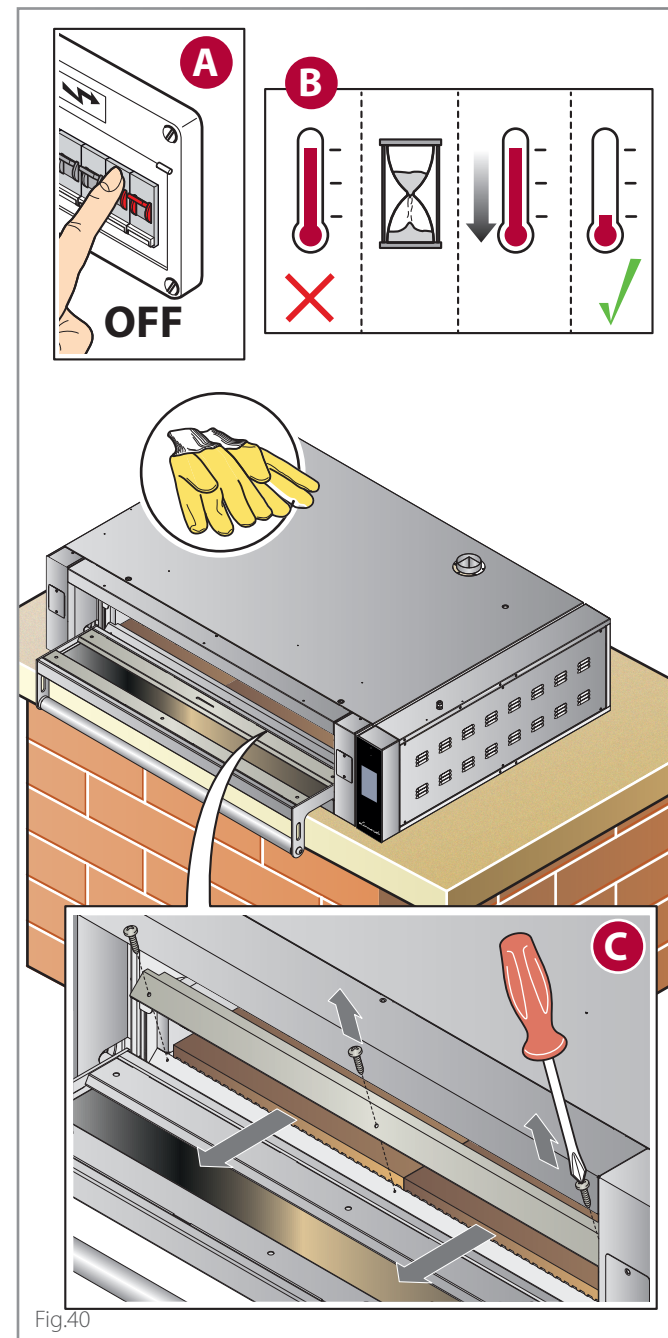
Fig.40

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.41**

CLEANING THE CHAMBER WITH PYROLYSIS | MANUAL

① Touch the **ON/OFF** ⏻ key (if the oven is off);

② touch the **PYROLYSIS** key;

③ 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 early, press the pyrolysis key again or turn the oven off with the **ON/OFF** key ⏻ ;

④ 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.42**

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

CHAMBER CLEANING WITH PYROLYSIS IN "WEEKLY PROGRAMMING" MODE

It is possible to clean the chamber with pyrolysis as a programmed event accessing the **Programmed switch-on** menu (see page **24**) and indicating the time when you want pyrolysis to be performed.
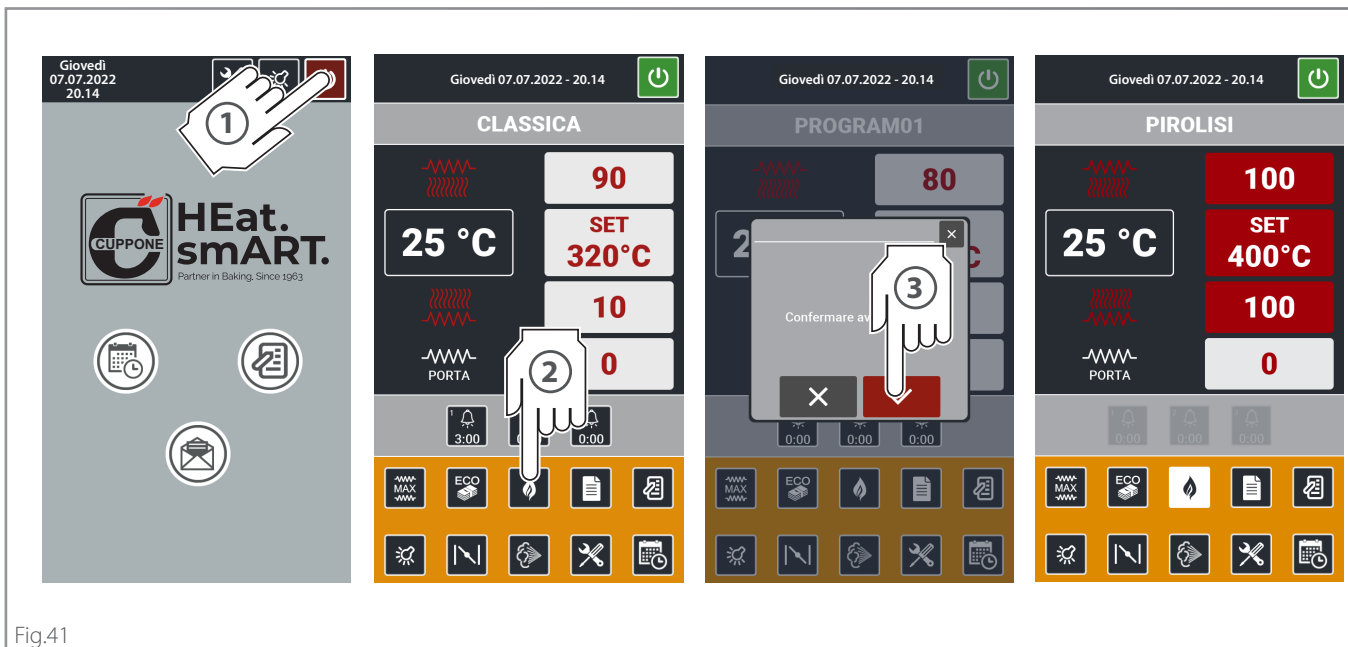
Fig.41

> ✎ *Attention, if you program the start of the function:*
> *- at 11:59 pm on Monday, the function will start that day and at that time;*
> *- at 00:00 the function will always start on Monday, at midnight.*
>
> *Therefore, if you want to start it at midnight on Tuesday, you must select the key relating to that day.*
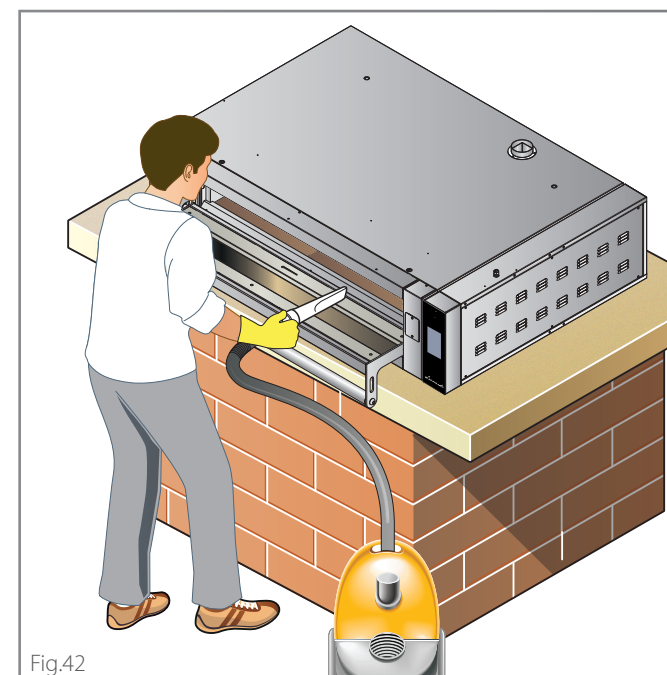
Fig.42

Replacing components

⚠️ **The user must replace only the stated components**: in case of a fault or for extraordinary maintenance, contact the Dealer, requesting service from an authorised technician.

⚠️ **For replacements, always use original spare parts to be requested from the Manufacturer**: using non-original spare parts could cause suboptimal performance of the equipment and serious damage to people and the equipment itself not recognized under warranty.

⚠️ **Before carrying out any replacement work, it is necessary to disconnect the power supply of the appliance (by acting on the system switch).**

⚠️ **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.43**

REPLACING THE INTERNAL BULB AND GLASS
▶ **Fig.44**
Before replacing the bulb, **switch off the power** to the appliance (acting on the system switch); it is not enough to use the

ON/OFF ⏻ key, because bulbs can still be live.
Never tough the bulb glass with your bare hands; always wear gloves.
Never switch the oven on without having refitted the bulb protective plate.
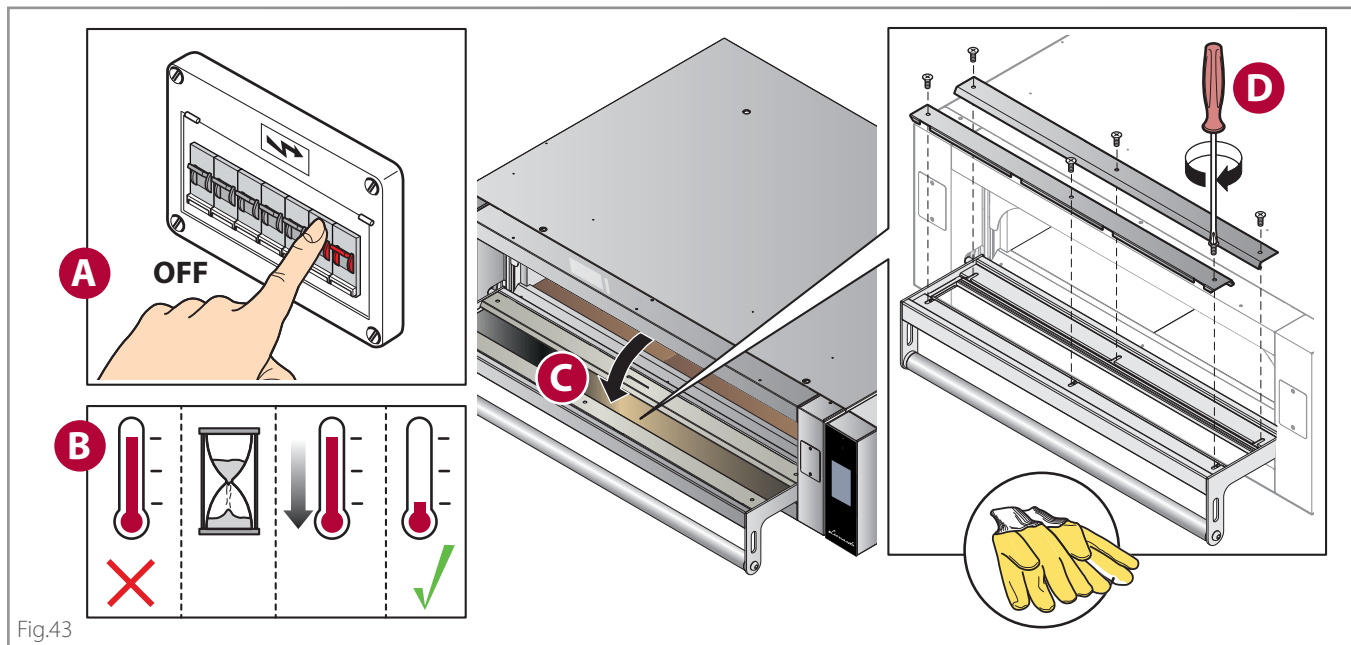
Fig.43
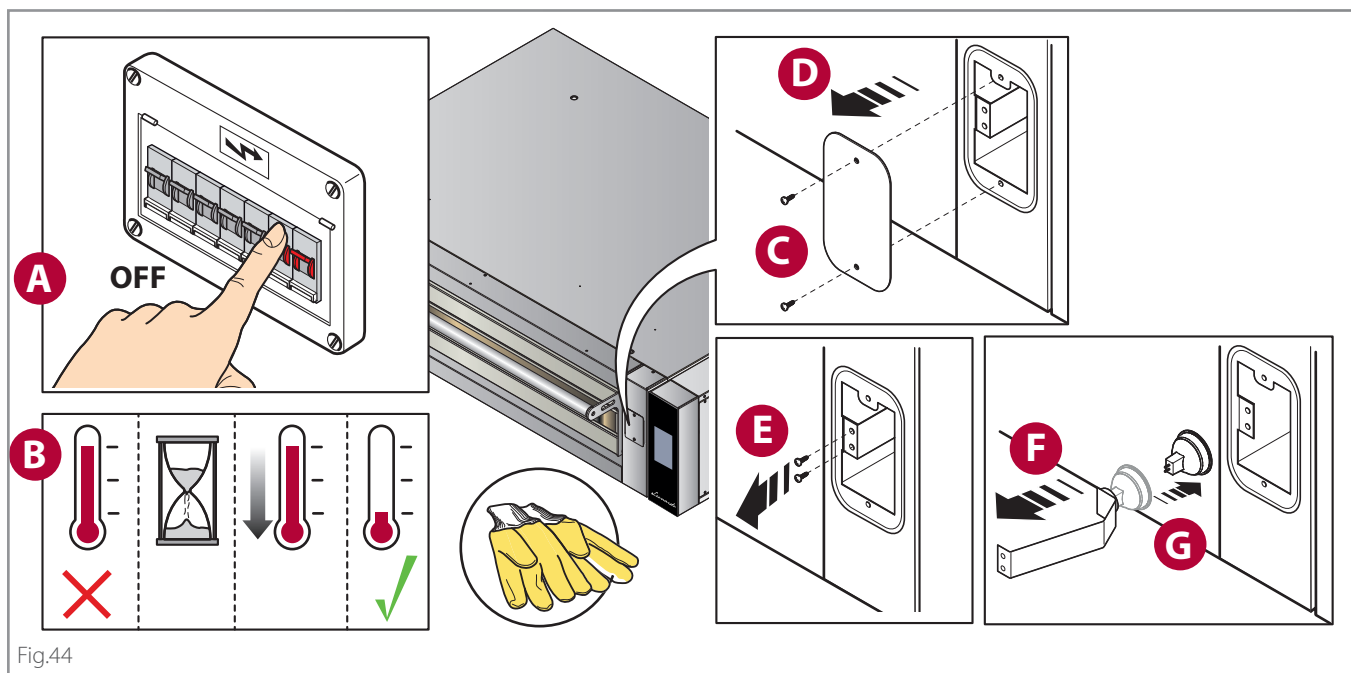
Fig.44

REPLACING THE REFRACTORY BRICKS

▶ **Fig.45**

Fig.45
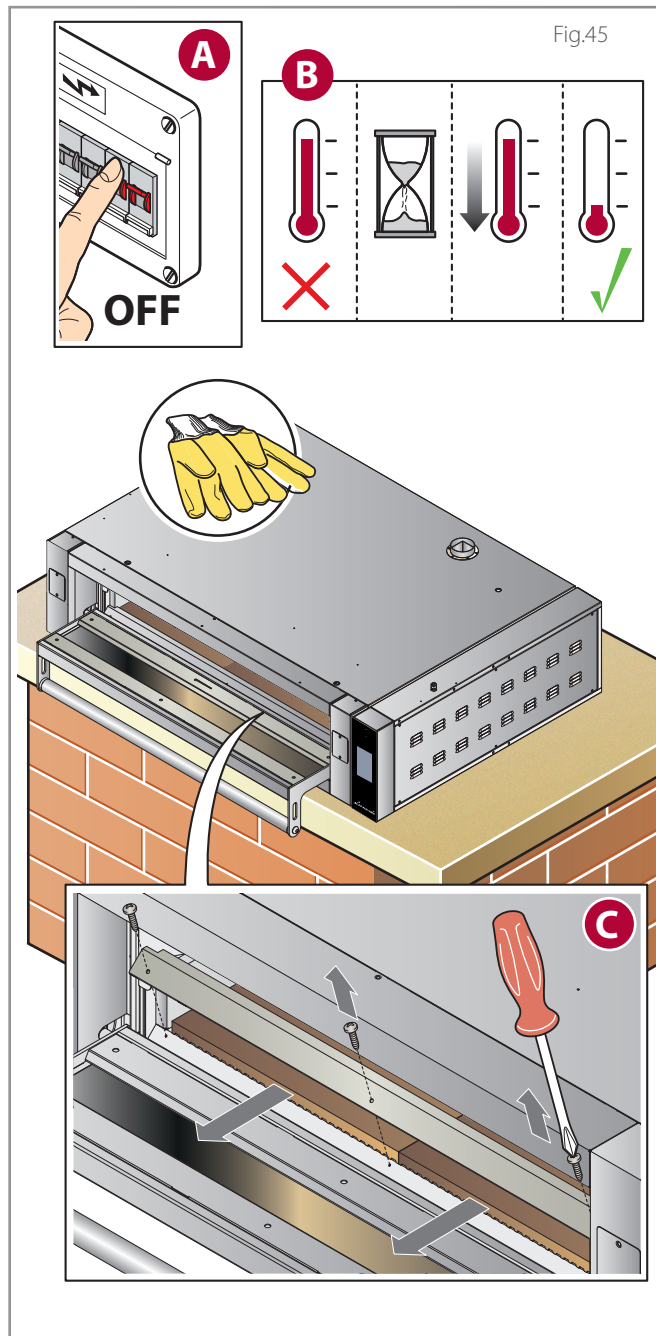
Oven downtime for prolonged periods

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

⚠️ **Before disposing of the equipment, cut or remove the power cord, with the appliance disconnected from the power supply, to avoid any unauthorized use and the risks associated with it.**

⚠️ **Block the door opening (for example with adhesive tape or clips) so that no child can accidentally be trapped inside the cooking chamber while playing.**

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.
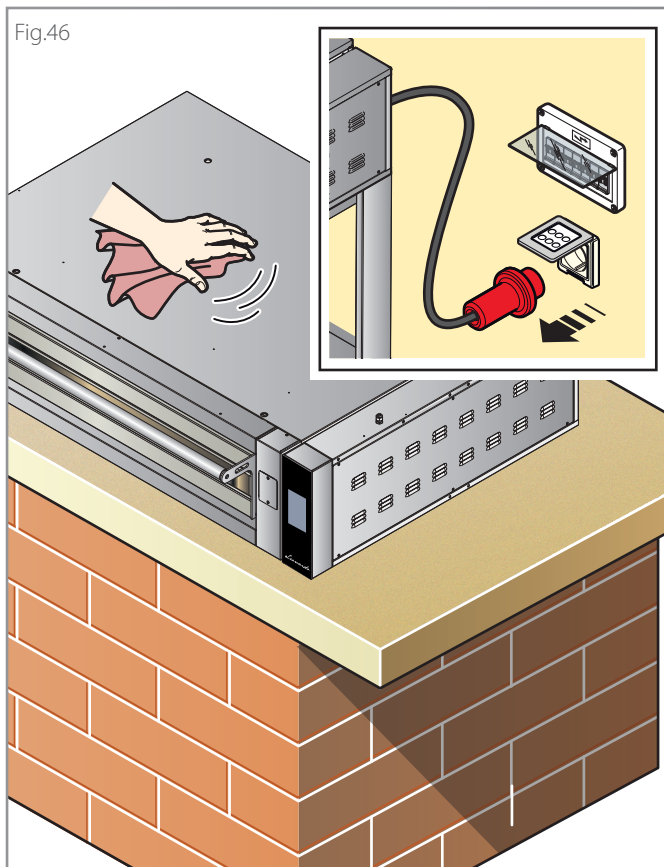
Information on disposal in Italy

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 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.

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.

• Check if there are any alarm messages on the display; in fact, if the system detects a problem, a pop-up notification appears. Alarms are malfunctions that completely or partially preclude the use of the oven until they are reset; it is therefore necessary to contact the Dealer for repair. The problems detected, as well as in the pop-up notification, are also highlighted in the "Alarm Log" screen. (see ▶ **Fig.37 - Alarm log menu**)

Message ....

• 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 conditions** - *page* **39**.

• Contact the Dealer with the details of the oven. While waiting for Technical service, disconnect the appliance from the mains.

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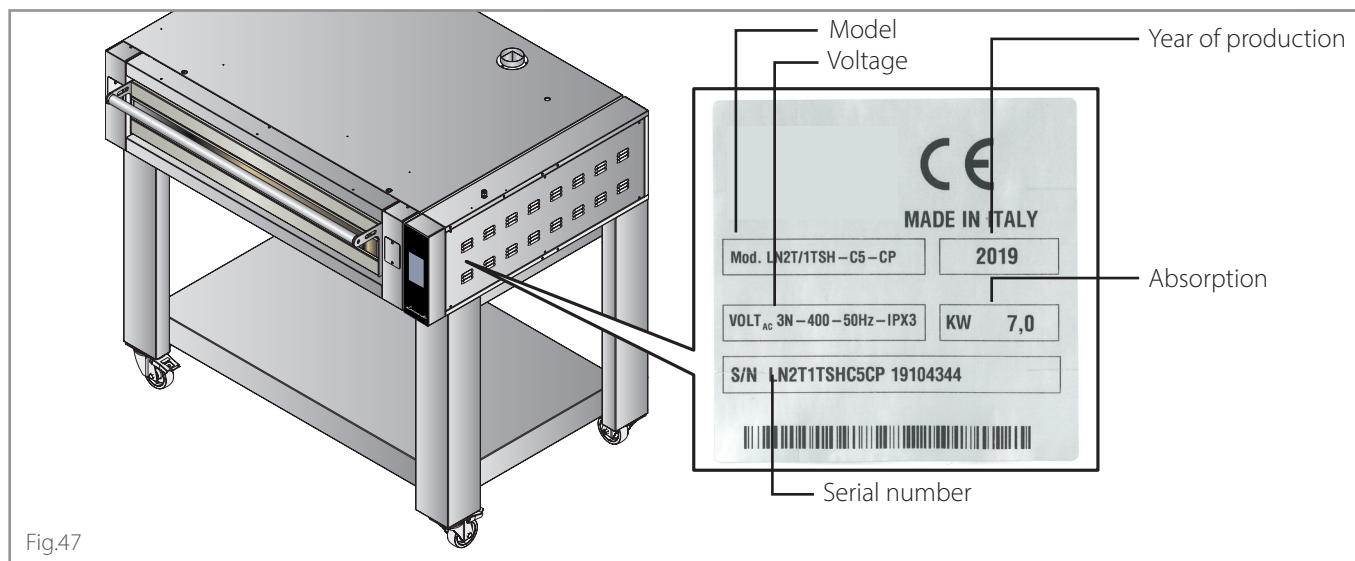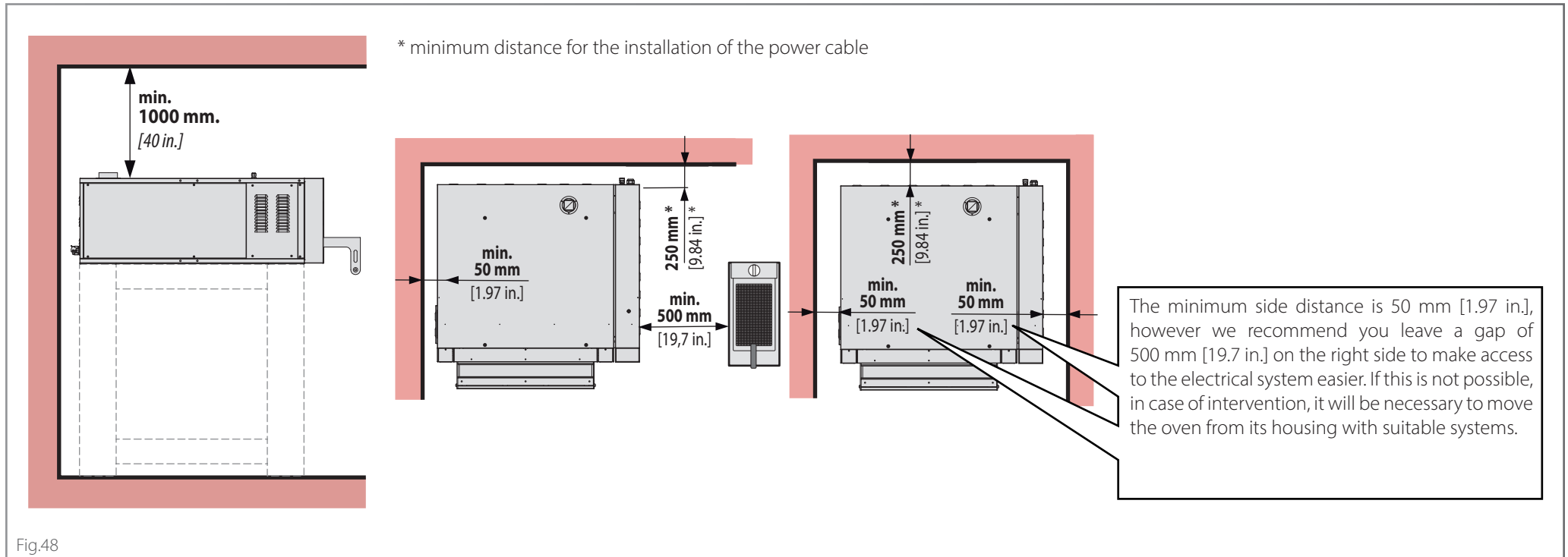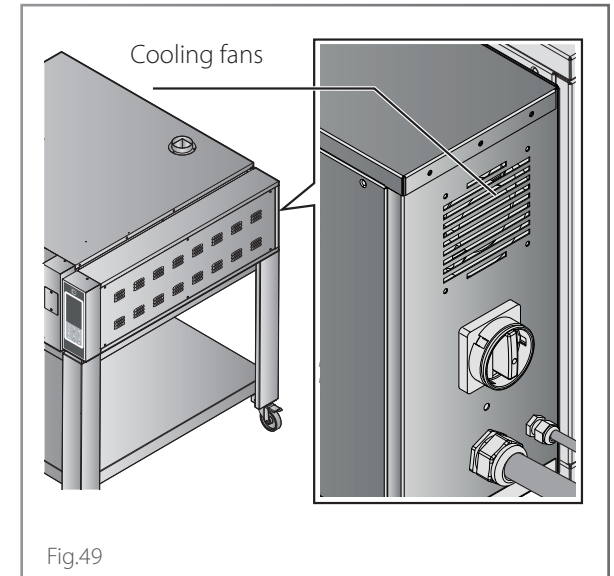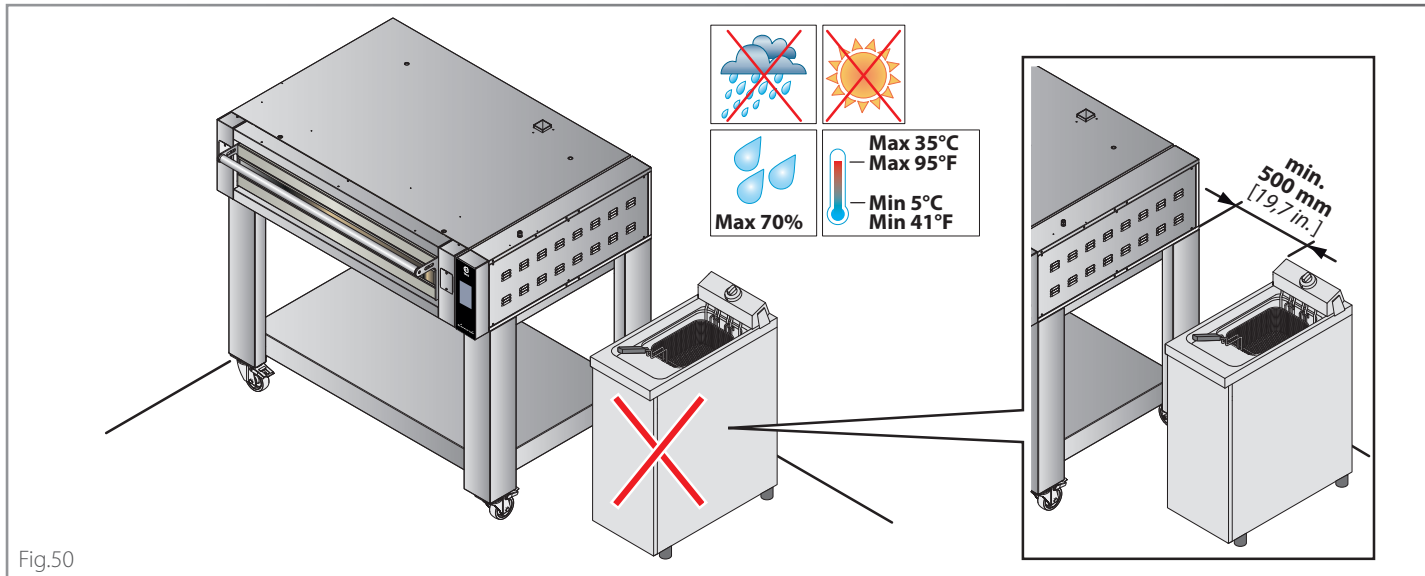F +39 0422 360993
info@cuppone.com - www.cuppone.com

Model
Voltage
Year of production

MADE IN ITALY

Mod. LN2T/1TSH−C5−CP   2019

VOLT$_{AC}$ 3N−400−50Hz−IPX3   KW   7,0

S/N LN2T1TSHC5CP 19104344

Absorption
Serial number

Fig.47

Problem	Solution	
The oven does not turn on	• 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	• Make sure you set the cooking parameters correctly.	📄 Setting the cooking parameters: see page **7**
The oven does not cook evenly	• Make sure you set the cooking parameters correctly.	
The bottom of the first pizzas cooked is burnt (brick cooking)	• During preheating, the BOTTOM percentage has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas.	
The bottom of the first pizzas cooked in the baking tin is burnt	• During preheating, the BOTTOM percentage has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas cooked in the baking tin.	
Products not/too brown on the surface	• (not brown) In the back of the cooking chamber, there are some steam holes that must be opened or closed according to the type of product to cook: for instance, if they are not opened, there may be too much humidity in the chamber that prevents the infrared rays of the top elements from browning the surface of the products. • (products not/too brown) The TOP element percentages have been wrongly set.	📄 Opening/ closing of the steam holes: refer to page **16**
Excessive humidity is coming out of the oven door	• The products baked normally release humidity: if the steam holes are not opened correctly, the steam gets out from the door.	📄 Setting the cooking parameters: see page **13**

Max 35°C
Max 95°F

Min 5°C
Min 41°F

Max 70%

min.
500 mm
[19,7 in.]

Fig.50

Cooling fans

Fig.49

* minimum distance for the installation of the power cable

min.
1000 mm.
[40 in.]

min.
50 mm
[1.97 in.]

250 mm *
[9.84 in.] *

min.
500 mm
[19,7 in.]

250 mm *
[9.84 in.] *

min.
50 mm
[1.97 in.]

min.
50 mm
[1.97 in.]

The minimum side distance is 50 mm [1.97 in.], however we recommend you leave a gap of 500 mm [19.7 in.] on the right side to make access to the electrical system easier. If this is not possible, in case of intervention, it will be necessary to move the oven from its housing with suitable systems.

Fig.48

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