

Tiziano

OVEN

Pre-installation and installation manual



TZ 420
TZ 425
TZ 230
TZ 430
TZ 435



**HEat.
smART.**
Partner in Baking. Since 1963



This oven has been designed 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 Dealer can solve any technical problem regarding installation.

Do not hesitate to contact him in case of doubt.

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1 CHECKS BEFORE PURCHASING.....3

2 OVEN TECHNICAL DATA.....6

Tiziano TZ 420 oven technical data.....	8
Tiziano TZ 425 oven technical data.....	17
Tiziano TZ 230 oven technical data.....	26
Tiziano TZ 430 oven technical data.....	35
Tiziano TZ 435 oven technical data.....	44

3 INSTALLATION53

Transport.....	54
Preliminary operations	54
Packaging disposal.....	54
Positioning.....	55
Serial number plate reading.....	55
Smoke extraction	55
Electrical connection.....	57
Pre-testing and final inspection	63
Checking the operation and first start-up	63

4 MAINTENANCE AND CLEANING65

Warnings	65
Oven cleaning	65
Replacing components	67



1 CHECKS BEFORE PURCHASING

Before purchasing the oven and before its installation, **check and agree with the owner** that, on installation, all the following conditions are met; they are indispensable for the correct and safe installation, operation and maintenance of the oven.

A	Check with the owner if in the place of installation there are the tools to handle the oven easily ► Fig.1
✓	To handle the oven correctly, it is necessary to: <ul style="list-style-type: none">• have personal protection equipment available (e.g. safety shoes, gloves, etc.)• have lifting equipment available that can handle the appliance safely (check weight and dimensions in the following pages), together with staff qualified to carry out this operation.
B	Check the dimensions of the selected oven and accessories
✓	<ul style="list-style-type: none">• check that the dimensions of the selected oven are suitable to the available space in the installation room.• check that the cooking chamber capacity is adequate to the owner's needs. The "Technical data" section from page 6 contains the weights and dimensions of the ovens and cooking chambers.

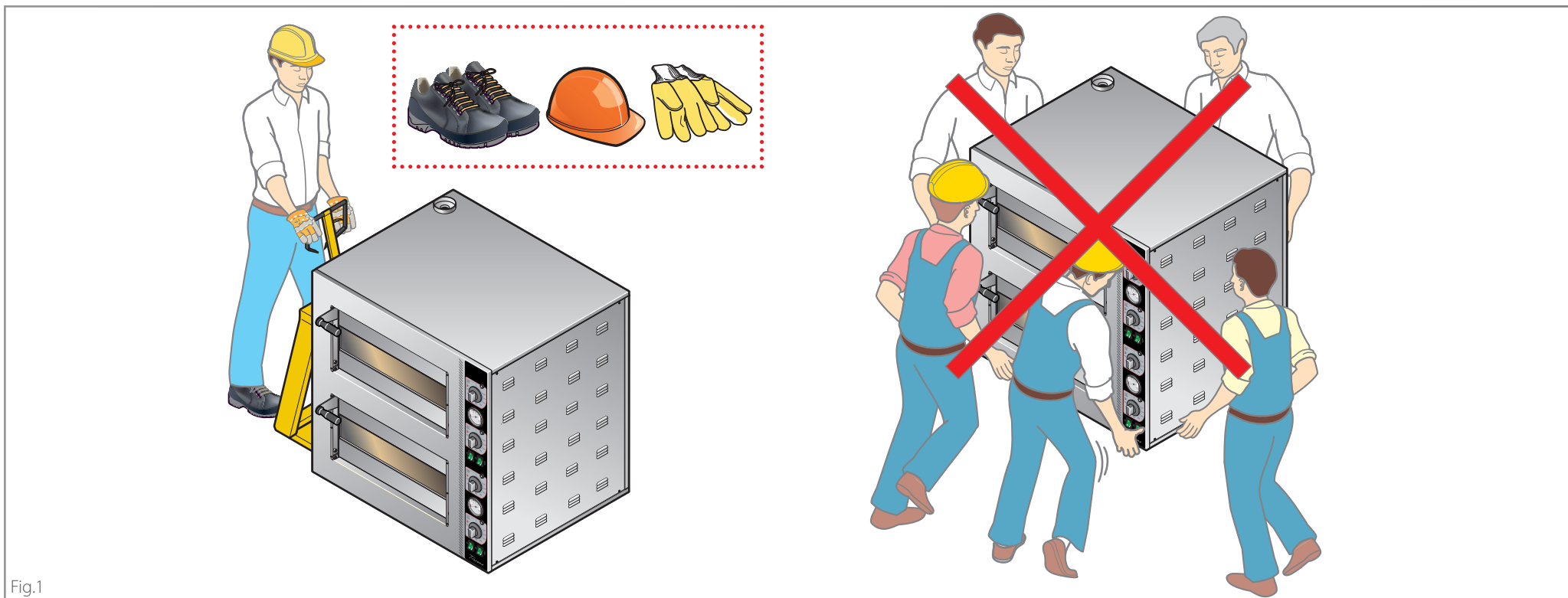








Fig.1

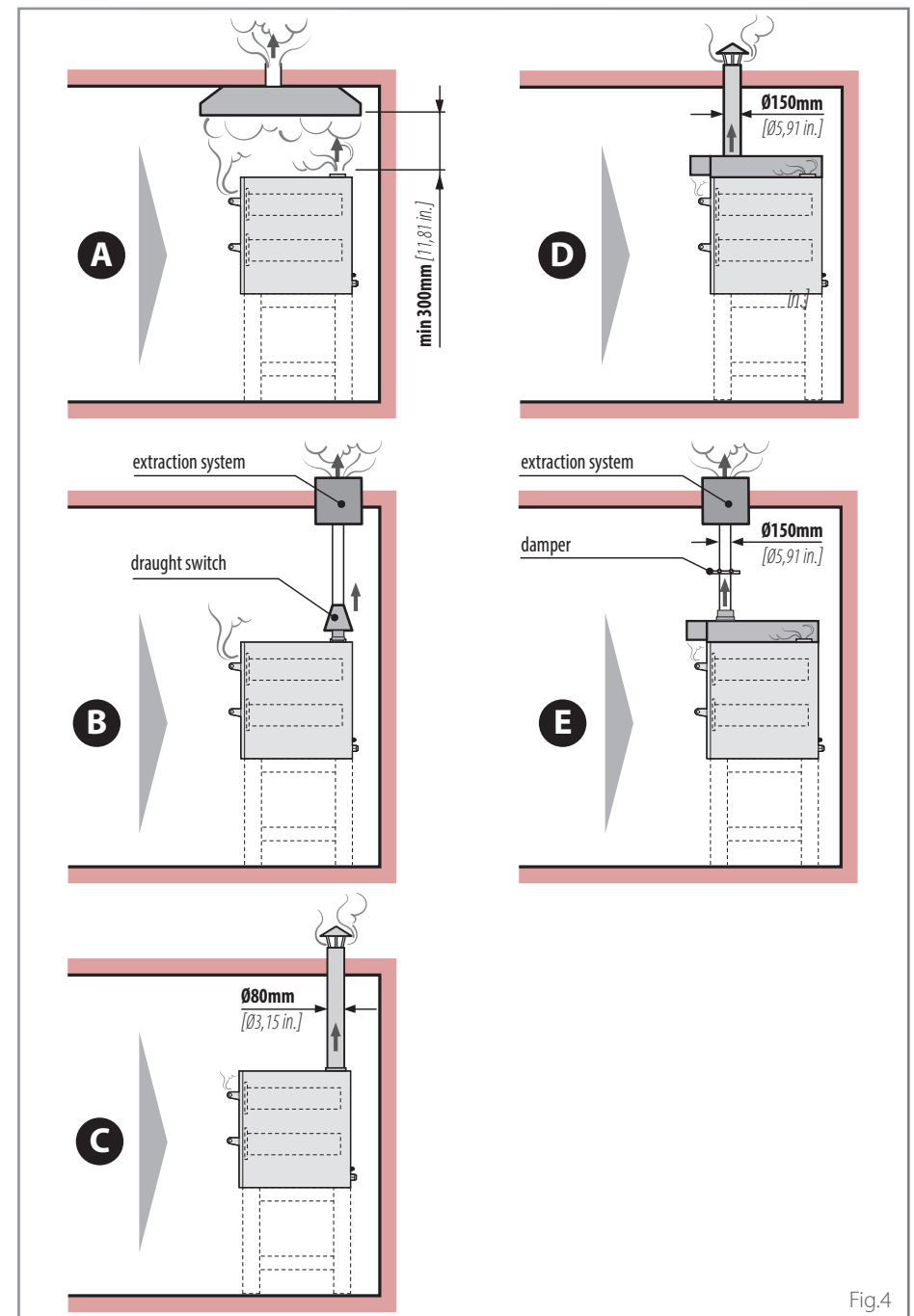
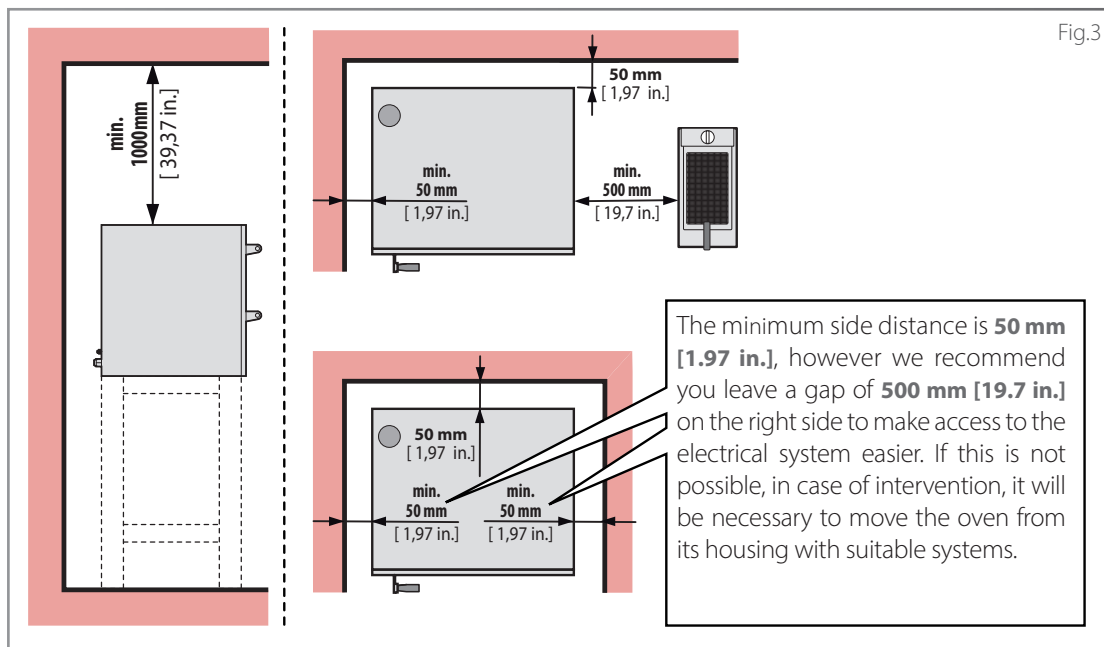
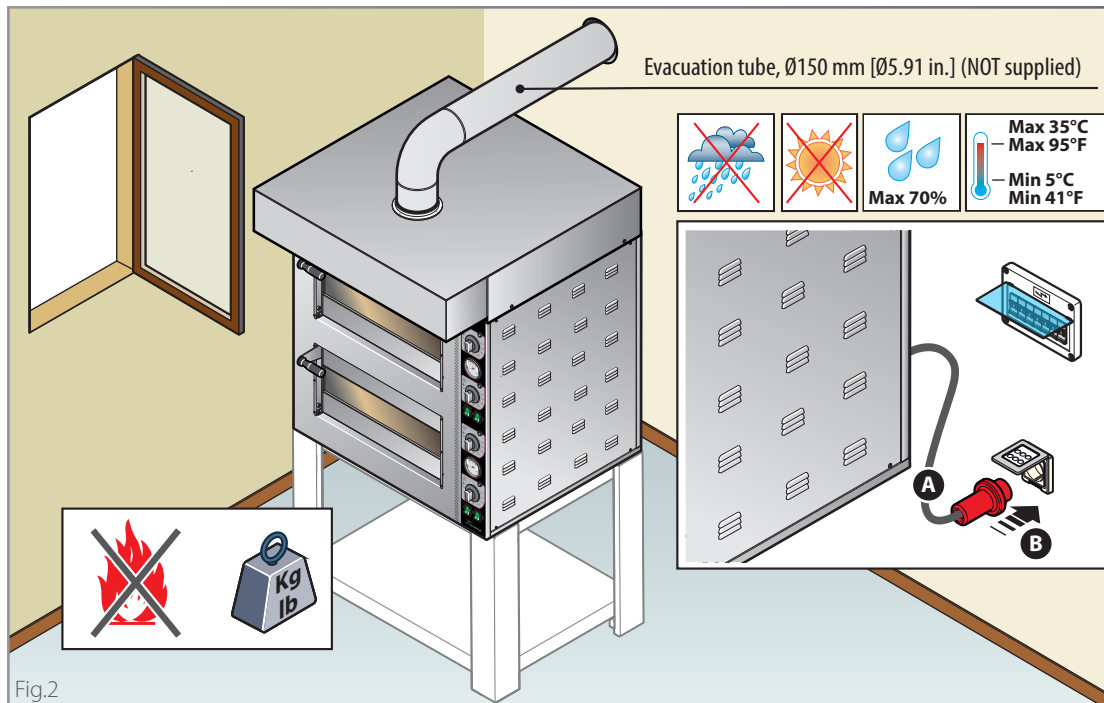
Checks before purchasing

C	Survey the installation room to make sure it is adequate.																								
✓	Make sure that ► Fig.2																								
	<ul style="list-style-type: none">• the floor of the installation room is fireproof, perfectly level and capable of withstanding the weight of the appliance. <table><tr><th>Model</th><th>single</th><th>double</th><th>Model</th><th>single</th><th>double</th></tr><tr><td>TZ420</td><td>51kg / 112.4lb</td><td>90kg / 198.4lb</td><td>TZ430</td><td>85kg / 187.3lb</td><td>148kg / 326.2lb</td></tr><tr><td>TZ425</td><td>65kg / 143.3lb</td><td>114kg / 251.3lb</td><td>TZ435</td><td>105kg / 231.4lb</td><td>178kg / 392.4lb</td></tr><tr><td>TZ230</td><td>71kg / 156.5lb</td><td>122kg / 268.9lb</td><td></td><td></td><td></td></tr></table>	Model	single	double	Model	single	double	TZ420	51kg / 112.4lb	90kg / 198.4lb	TZ430	85kg / 187.3lb	148kg / 326.2lb	TZ425	65kg / 143.3lb	114kg / 251.3lb	TZ435	105kg / 231.4lb	178kg / 392.4lb	TZ230	71kg / 156.5lb	122kg / 268.9lb			
Model	single	double	Model	single	double																				
TZ420	51kg / 112.4lb	90kg / 198.4lb	TZ430	85kg / 187.3lb	148kg / 326.2lb																				
TZ425	65kg / 143.3lb	114kg / 251.3lb	TZ435	105kg / 231.4lb	178kg / 392.4lb																				
TZ230	71kg / 156.5lb	122kg / 268.9lb																							
	<ul style="list-style-type: none">• The oven must be placed on a base, built by the Manufacturer or by yourself that:<ul style="list-style-type: none">• is flame and heat resistant;• is perfectly stable and level;• withstands the weight of the appliance.																								
	<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;• contains no flammable or explosive elements;• 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 (104 °F);• has a maximum humidity of 70%.																								
	<ul style="list-style-type: none">• the appliance passes through the doorways easily.  When choosing the positioning room, take into account that the appliance must be easy to move for any extraordinary maintenance: be careful that any brickwork after installation (e.g.: wall construction, replacement of a door with a narrower one, renovations, etc.) do not hamper movements.																								
	<ul style="list-style-type: none">• there are NO other sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels (i.e. gasoline, petrol, bottles of alcohol, etc...) in the vicinity of the appliance.																								
	<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 ø140 mm [5.51 in.] air intake is mandatory, communicating with the outside or a ventilated room (i.e. storeroom, attic, garage, basement).																								

	<ul style="list-style-type: none"> it is possible to maintain a minimum distance between the oven and the walls, other appliances, objects and combustible materials ► Fig.3 In case of hot or cold appliances, keep a distance of 500 mm [19.7in.].  It is absolutely necessary to comply with the minimum stated safety distances. The distances must be increased in case of objects in heat-sensitive materials.
	<ul style="list-style-type: none"> ► Fig.4 there is an evacuation flue for the exclusive use of the appliance, which complies with the regulations in force and which has a diameter which allows the passage of an evacuation tube of Ø150 mm [Ø5.91 in.]. The oven is equipped with a smoke outlet located at the top for the evacuation of the vapours from the cooking chamber (you can find its exact position in the "Technical data" section starting on page 6). This steam, together with the one from the door during the work phases, must be conveyed outside in one of the following ways: A through a hood belonging to the user, of suitable capacity, placed at a minimum of 300 mm [11.81 in.] from the oven; B through an adequate extraction system supplied by the user connected to the oven flue: in this case a draught switch must be installed between the extractor and the oven flue (the extractor, switch and relative connection tube are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted. C through a tube measuring Ø80mm [Ø3.1 in.] (not supplied) connected to the oven discharge. In this type of installation, the fumes resulting from the opening of the door will not be extracted; D through a hood supplied by the Manufacturer that ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, see the sheet attached to it; the evacuation flue must be for the exclusive use of the appliance, comply with current regulations and have a diameter that allows the passage of an evacuation pipe measuring Ø150 mm [Ø5.91 in.] which corresponds to the diameter of the tube to be mounted on the hood (not supplied). E through an adequate suction system supplied by the user connected to the fume flue of the Manufacturer's hood: in this case, it is mandatory to place a fume damper between the extractor and the oven hood (the extractor, the connection pipe between the two and the damper are not supplied by the Manufacturer).

D	Inform the owner about the necessary electrical arrangements (activities to be carried out by a qualified electrician)
✓	For a correct connection ► Fig.2:
	<ul style="list-style-type: none"> Provide a socket connecting to the electrical network near the oven. If the oven has a double chamber, there must be one connecting socket. The "Technical data" section from page 6 contains all the electrical data as well as the positions of the supply cable and equipotential terminal.
	<ul style="list-style-type: none"> provide a connection cable  and a plug : appliances are supplied without either power cable or plug: they must both be fitted by qualified personnel. The cable must be only of the type stated and the plug fitted to it must be suitable for the consumption and connection of the oven to the electrical mains.
	<ul style="list-style-type: none"> check that the systems in the room comply with the legal provisions in force in the country of use and meet the specifications on the serial number plate. For a correct electrical connection, the appliance must: <ul style="list-style-type: none"> be included in an equipotential system in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol . The cable must have a maximum cross-section of 10 mm² (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green; must be grounded  to the mains (green-yellow wire); must be connected to a thermal differential switch in compliance with the regulations in force (0.03A A type); must be connected to an omnipolar circuit breaker allowing complete disconnection in overvoltage III category conditions.

Checks before purchasing



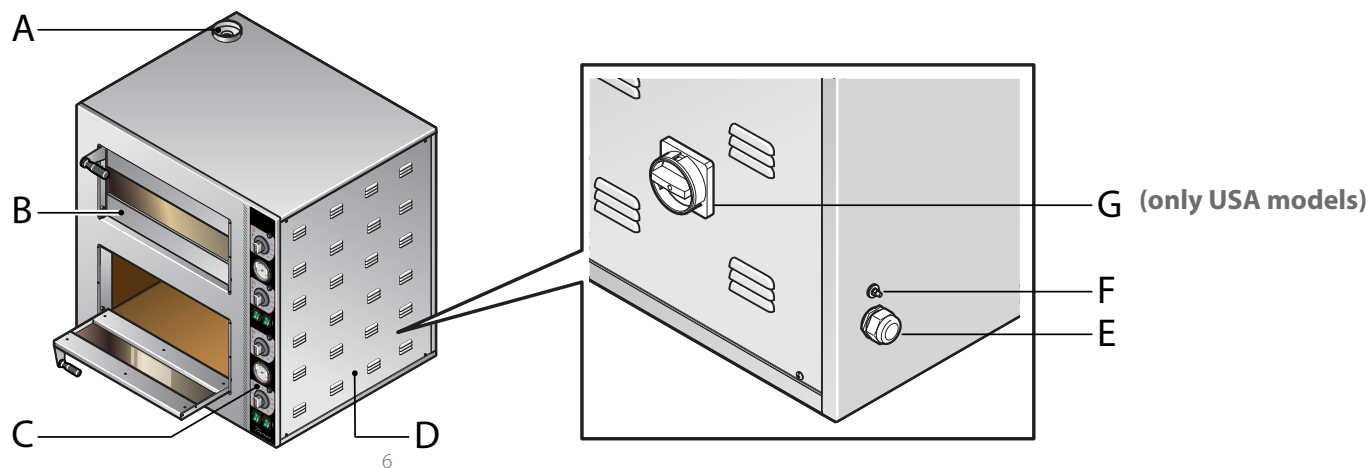
2 OVEN TECHNICAL DATA

Electrical data | STANDARD OVENS

SINGLE STANDARD OVEN								DOUBLE STANDARD OVEN							
Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type (Nxmm ²)	Customer panel prot. (Nx A)	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type (Nxmm ²)	Customer panel prot. (Nx A)
420	TZ420/1M-C5-CP	3Nx400V	2,1	1,3	3,0	5x0,75	4x16	420	TZ420/2M-C5-CP	3Nx400V	4,2	2,5	6,1	5x1	4x16
	TZ420/1M-B5-CP	3x230V			5,3	4x0,75	3x16		TZ420/2M-B5-CP	3x230V			10,5	4x1,5	3x16
	TZ420/1M-A5-CP	230V			9,1	3x1	2x16		TZ420/2M-A5-CP	230V			18,3	3x2,5	2x20
	TZ420/1M-B6-US	3x208V			5,8	4xAWG18	3x16		TZ420/2M-B6-US	3x208V			11,7	4xAWG15	3x16
	TZ420/1M-A6-US	208V			10,1	3xAWG15	2x16		TZ420/2M-A6-US	208V			20,2	3xAWG13	2x25
	TZ420/1M-E6-US	240V			8,8	3xAWG17	2x16		TZ420/2M-E6-US	240V			17,5	3xAWG13	2x20
425	TZ425/1M-C5-CP	3Nx400V	3,8	2,3	5,5	5x0,75	4x16	425	TZ425/2M-C5-CP	3Nx400V	7,6	4,6	11,0	5x1,5	4x16
	TZ425/1M-B5-CP	3x230V			9,5	4x1	3x16		TZ425/2M-B5-CP	3x230V			19,1	4x2,5	3x20
	TZ425/1M-A5-CP	230V			16,5	3x2,5	2x20		TZ425/2M-A5-CP	230V			33,0	3x6	2x40
	TZ425/1M-B6-US	3x208V			10,5	4xAWG15	3x16		TZ425/2M-B6-US	3x208V			21,1	4xAWG13	3x25
	TZ425/1M-A6-US	208V			18,3	3xAWG13	2x20		TZ425/2M-A6-US	208V			36,5	3xAWG9	2x40
	TZ425/1M-E6-US	240V			15,8	3xAWG15	2x16		TZ425/2M-E6-US	240V			31,7	3xAWG11	2x32
430	TZ430/1M-C5-CP	3Nx400V	4,6	2,8	6,6	5x1	4x16	430	TZ430/2M-C5-CP	3Nx400V	9,2	5,5	13,3	5x1,5	4x16
	TZ430/1M-B5-CP	3x230V			11,5	4x1,5	3x16		TZ430/2M-B5-CP	3x230V			23,1	4x2,5	3x25
	TZ430/1M-A5-CP	230V			20,0	3x2,5	2x25		TZ430/2M-A5-CP	230V			40,0	3x10	2x50
	TZ430/1M-B6-US	3x208V			12,8	4xAWG15	3x16		TZ430/2M-B6-US	3x208V			25,5	4xAWG11	3x32
	TZ430/1M-A6-US	208V			22,1	3xAWG13	2x25		TZ430/2M-A6-US	208V			44,2	3xAWG7	2x50
	TZ430/1M-E6-US	240V			19,2	3xAWG13	2x20		TZ430/2M-E6-US	240V			38,3	3xAWG9	2x40
435	TZ435/1M-C5-CP	3Nx400V	5,2	3,1	7,5	5x1	4x16	435	TZ435/2M-C5-CP	3Nx400V	10,4	6,2	15,0	5x1,5	4x16
	TZ435/1M-B5-CP	3x230V			13,1	4x1,5	3x16		TZ435/2M-B5-CP	3x230V			26,1	4x4	3x32
	TZ435/1M-A5-CP	230V			22,6	3x2,5	2x25		TZ435/2M-A5-CP	230V			45,2	3x10	2x50
	TZ435/1M-B6-US	3x208V			14,4	4xAWG15	3x16		TZ435/2M-B6-US	3x208V			28,9	4xAWG11	3x32
	TZ435/1M-A6-US	208V			25,0	3xAWG11	2x32		TZ435/2M-A6-US	208V			50,0	3xAWG7	2x63
	TZ435/1M-E6-US	240V			21,7	3xAWG13	2x25		TZ435/2M-E6-US	240V			43,3	3xAWG7	2x50
230	TZ230/1M-C5-CP	3Nx400V	3,1	1,9	4,5	5x0,75	4x16	230	TZ230/2M-C5-CP	3Nx400V	6,2	3,7	8,9	5x1	4x16
	TZ230/1M-B5-CP	3x230V			7,8	4x1	3x16		TZ230/2M-B5-CP	3x230V			15,6	4x1,5	3x16
	TZ230/1M-A5-CP	230V			13,5	3x1,5	2x16		TZ230/2M-A5-CP	230V			27,0	3x4	2x32
	TZ230/1M-B6-US	3x208V			8,6	4xAWG17	3x16		TZ230/2M-B6-US	3x208V			17,2	4xAWG13	3x20
	TZ230/1M-A6-US	208V			14,9	3xAWG15	2x16		TZ230/2M-A6-US	208V			29,8	3xAWG11	2x32
	TZ230/1M-E6-US	240V			12,9	3xAWG15	2x16		TZ230/2M-E6-US	240V			25,8	3xAWG11	2x32

Key

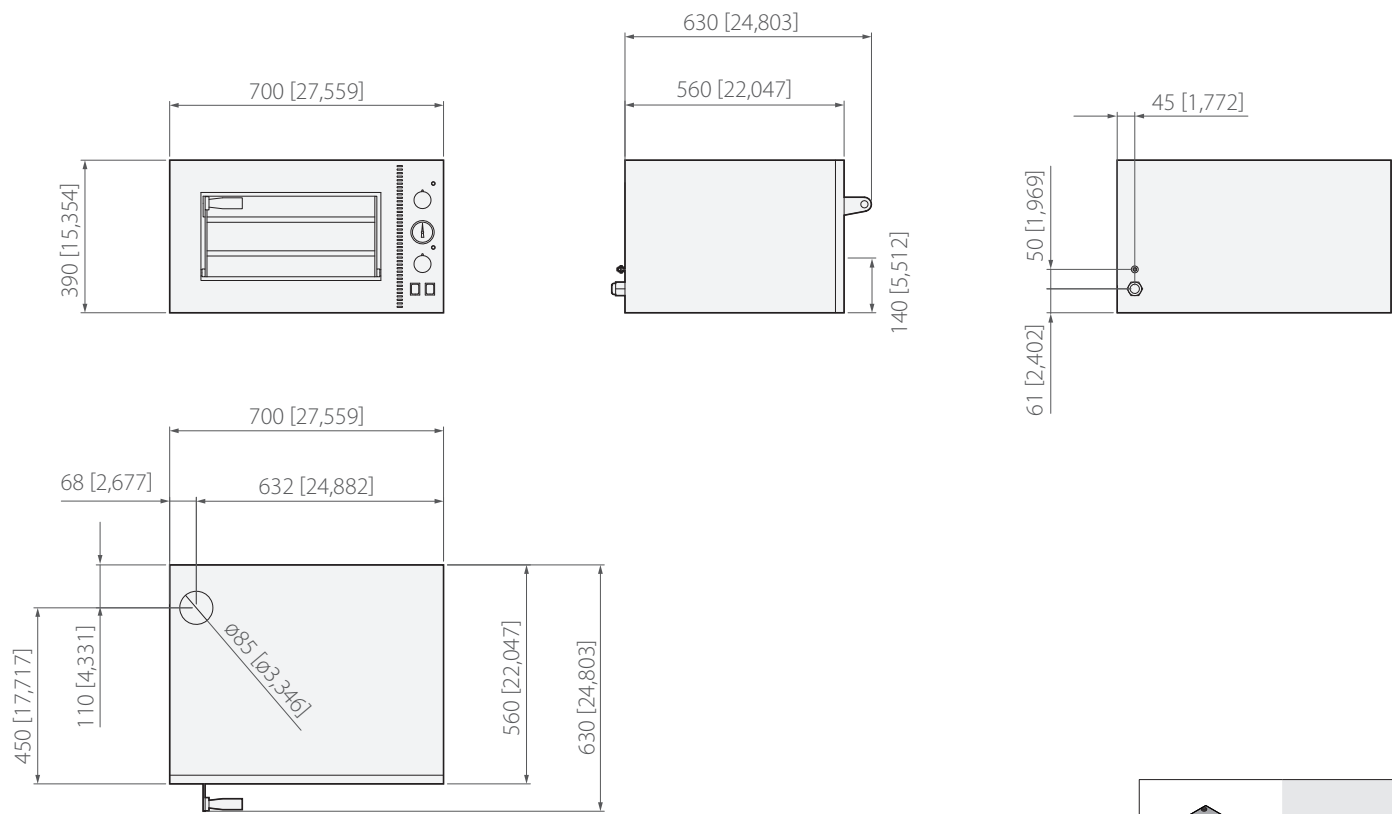
- (A) Oven smoke exhaust
- (B) Oven door
- (C) Control panel
- (D) Panel to access electrical components
- (E) Oven supply input
- (F) Equipotential
- (G) Circuit breaker (only USA models)





Electrical data | ENHANCED OVENS

SINGLE ENHANCED OVEN								DOUBLE ENHANCED OVEN							
Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type (Nxmm ²)	Customer panel prot. (Nx A)	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type (Nxmm ²)	Customer panel prot. (Nx A)
420	TZ420/1M-C5P-CP	3Nx400V	2,6	1,6	3,8	5x0,75	4x16	420	TZ420/2M-C5P-CP	3Nx400V	5,2	3,1	7,5	5x1	4x16
	TZ420/1M-B5P-CP	3x230V			6,5	4x1	3x16		TZ420/2M-B5P-CP	3x230V			13,1	4x1,5	3x16
	TZ420/1M-A5P-CP	230V			11,3	3x1,5	2x16		TZ420/2M-A5P-CP	230V			22,6	3x2,5	2x25
	TZ420/1M-B6P-US	3x208V			7,2	4xAWG17	3x16		TZ420/2M-2MP-US	3x208V			14,4	4xAWG15	3x16
	TZ420/1M-A6P-US	208V			12,5	3xAWG15	2x16		TZ420/2M-A6P-US	208V			25,0	3xAWG11	2x32
	TZ420/1M-E6P-US	240V			10,8	3xAWG15	2x16		TZ420/2M-E6P-US	240V			21,7	3xAWG13	2x25
425	TZ425/1M-C5P-CP	3Nx400V	4,6	2,8	6,6	5x1	4x16	425	TZ425/2M-C5P-CP	3Nx400V	9,2	5,5	13,3	5x1	4x16
	TZ425/1M-B5P-CP	3x230V			11,5	4x1,5	3x16		TZ425/2M-B5P-CP	3x230V			23,1	4x1,5	3x16
	TZ425/1M-A5P-CP	230V			20,0	3x2,5	2x25		TZ425/2M-A5P-CP	230V			40,0	3x2,5	2x25
	TZ425/1M-B6P-US	3x208V			12,8	4xAWG15	3x16		TZ425/2M-2MP-US	3x208V			25,5	4xAWG15	3x16
	TZ425/1M-A6P-US	208V			22,1	3xAWG13	2x25		TZ425/2M-A6P-US	208V			44,2	3xAWG11	2x32
	TZ425/1M-E6P-US	240V			19,2	3xAWG13	2x20		TZ425/2M-E6P-US	240V			38,3	3xAWG9	2x40
430	TZ430/1M-C5P-CP	3Nx400V	5,6	3,4	8,1	5x1	4x16	430	TZ430/2M-C5P-CP	3Nx400V	11,2	6,7	16,2	5x2,5	4x20
	TZ430/1M-B5P-CP	3x230V			14,1	4x1,5	3x16		TZ430/2M-B5P-CP	3x230V			28,1	4x4	3x32
	TZ430/1M-A5P-CP	230V			24,3	3x2,5	2x25		TZ430/2M-A5P-CP	230V			48,7	3x10	2x50
	TZ430/1M-B6P-US	3x208V			15,5	4xAWG15	3x16		TZ430/2M-2MP-US	3x208V			31,1	4xAWG11	3x32
	TZ430/1M-A6P-US	208V			26,9	3xAWG11	2x32		TZ430/2M-A6P-US	208V			53,8	3xAWG7	2x63
	TZ430/1M-E6P-US	240V			23,3	3xAWG13	2x25		TZ430/2M-E6P-US	240V			46,7	3xAWG7	2x50
435	TZ435/1M-C5P-CP	3Nx400V	6,4	3,8	9,2	5x1	4x16	435	TZ435/2M-C5P-CP	3Nx400V	12,8	7,7	18,5	5x2,5	4x20
	TZ435/1M-B5P-CP	3x230V			16,1	4x2,5	3x20		TZ435/2M-B5P-CP	3x230V			32,1	4x6	3x40
	TZ435/1M-A5P-CP	230V			27,8	3x4	2x32		TZ435/2M-A5P-CP	230V			55,7	3x10	2x63
	TZ435/1M-B6P-US	3x208V			17,8	4xAWG13	3x20		TZ435/2M-2 MP-US	3x208V			35,5	4xAWG9	3x40
	TZ435/1M-A6P-US	208V			30,8	3xAWG11	2x32		TZ435/2M-A6P-US	208V			61,5	3xAWG7	2x63
	TZ435/1M-E6P-US	240V			26,7	3xAWG11	2x32		TZ435/2M-E6P-US	240V			53,3	3xAWG7	2x63
230	TZ230/1M-C5P-CP	3Nx400V	3,8	2,3	5,5	5x0,75	4x16	230	TZ230/2M-C5P-CP	3Nx400V	7,6	4,6	11,0	5x1,5	4x16
	TZ230/1M-B5P-CP	3x230V			9,5	4x1	3x16		TZ230/2M-B5P-CP	3x230V			19,1	4x2,5	3x20
	TZ230/1M-A5P-CP	230V			16,5	3x2,5	2x20		TZ230/2M-A5P-CP	230V			33,0	3x6	2x40
	TZ230/1M-B6P-US	3x208V			10,5	4xAWG15	3x16		TZ230/2M-2MP-US	3x208V			21,1	4xAWG13	3x25
	TZ230/1M-A6P-US	208V			18,3	3xAWG13	2x20		TZ230/2M-A6P-US	208V			36,5	3xAWG9	2x40
	TZ230/1M-E6P-US	240V			15,8	3XAWG15	2x16		TZ230/2M-E6P-US	240V			31,7	3xAWG11	2x32

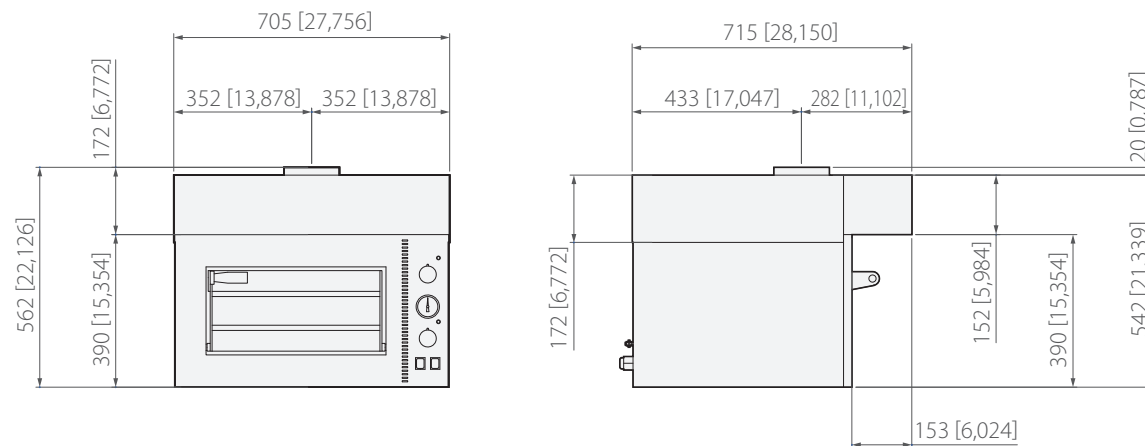
Tiziano TZ 420 oven technical data | single oven



units of measurement: mm [inch]

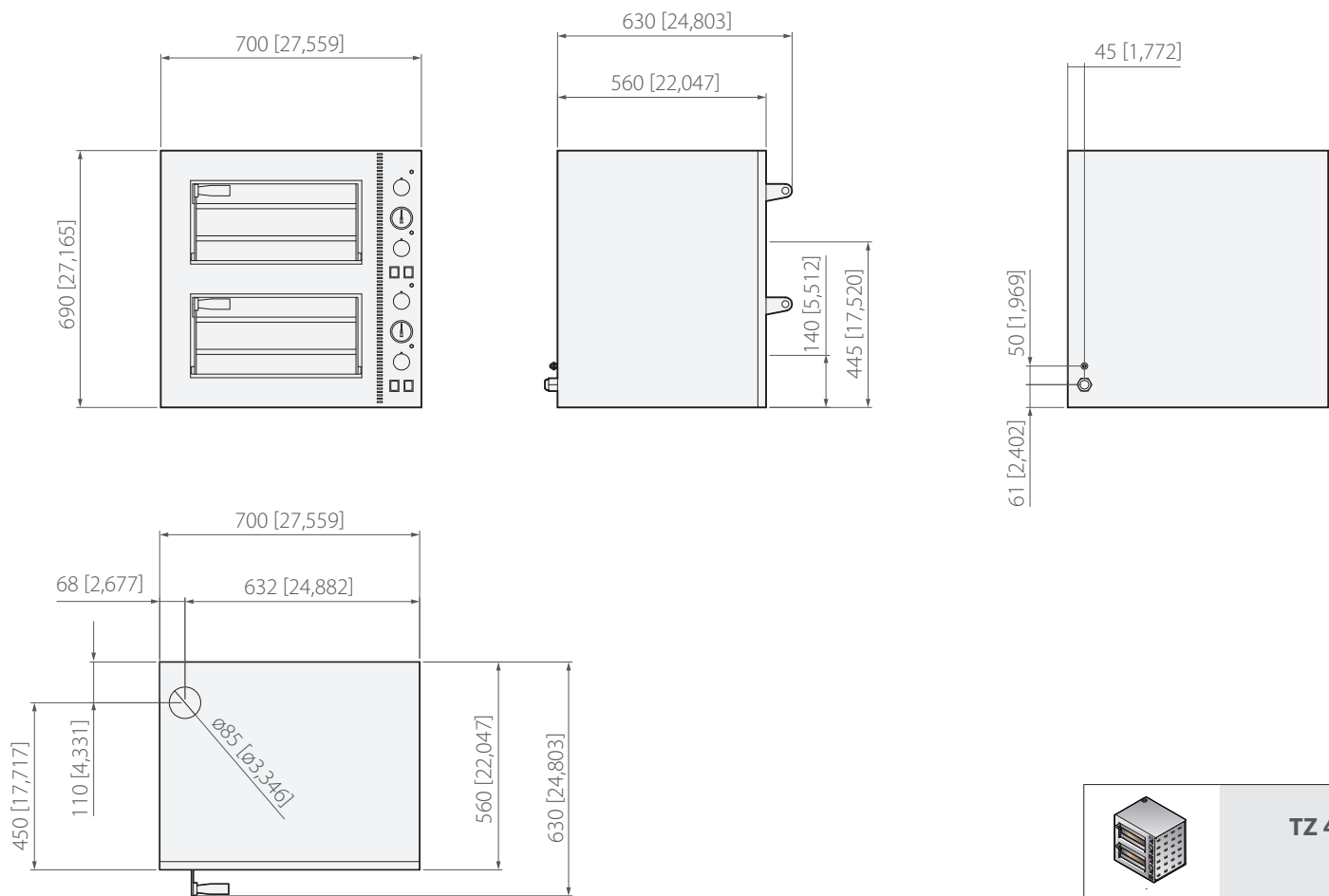
	TZ 420 single oven weight 51 kg [112.4 lb]
	weight of packaging + TZ 420 single complete oven 64 kg [141 lb]
	TZ 420 single oven packaging dimensions 730x650x540 [28.74x25.59x21.26 in.]

Tiziano TZ 420 oven + KTZ 420 hood technical data | hood + single oven





units of measurement: mm [inch]

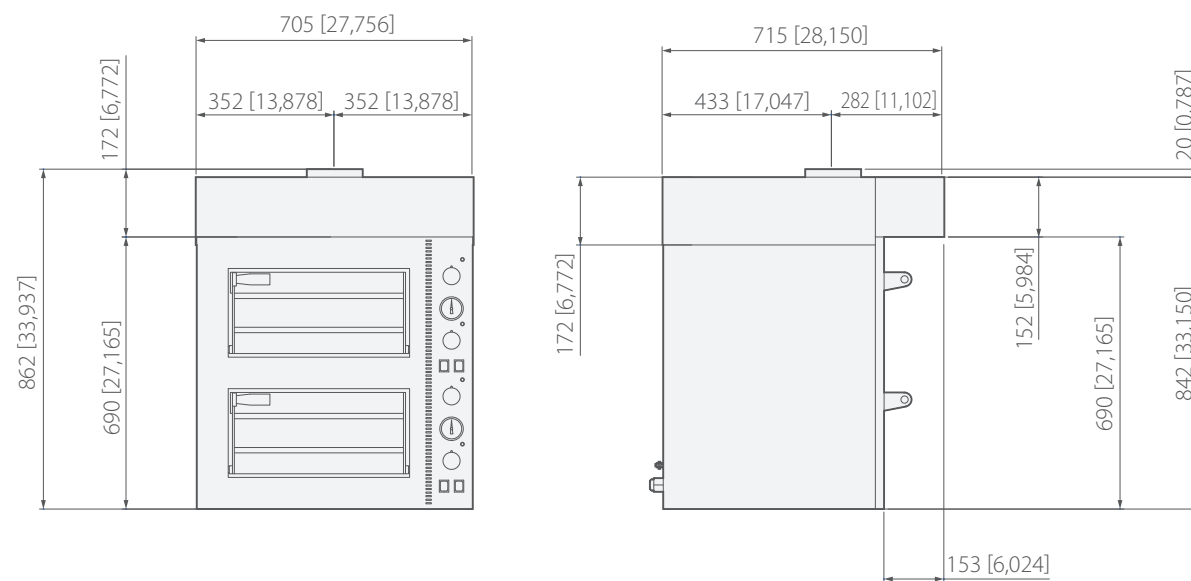
Tiziano TZ 420 oven technical data | double oven



units of measurement: mm [inch]

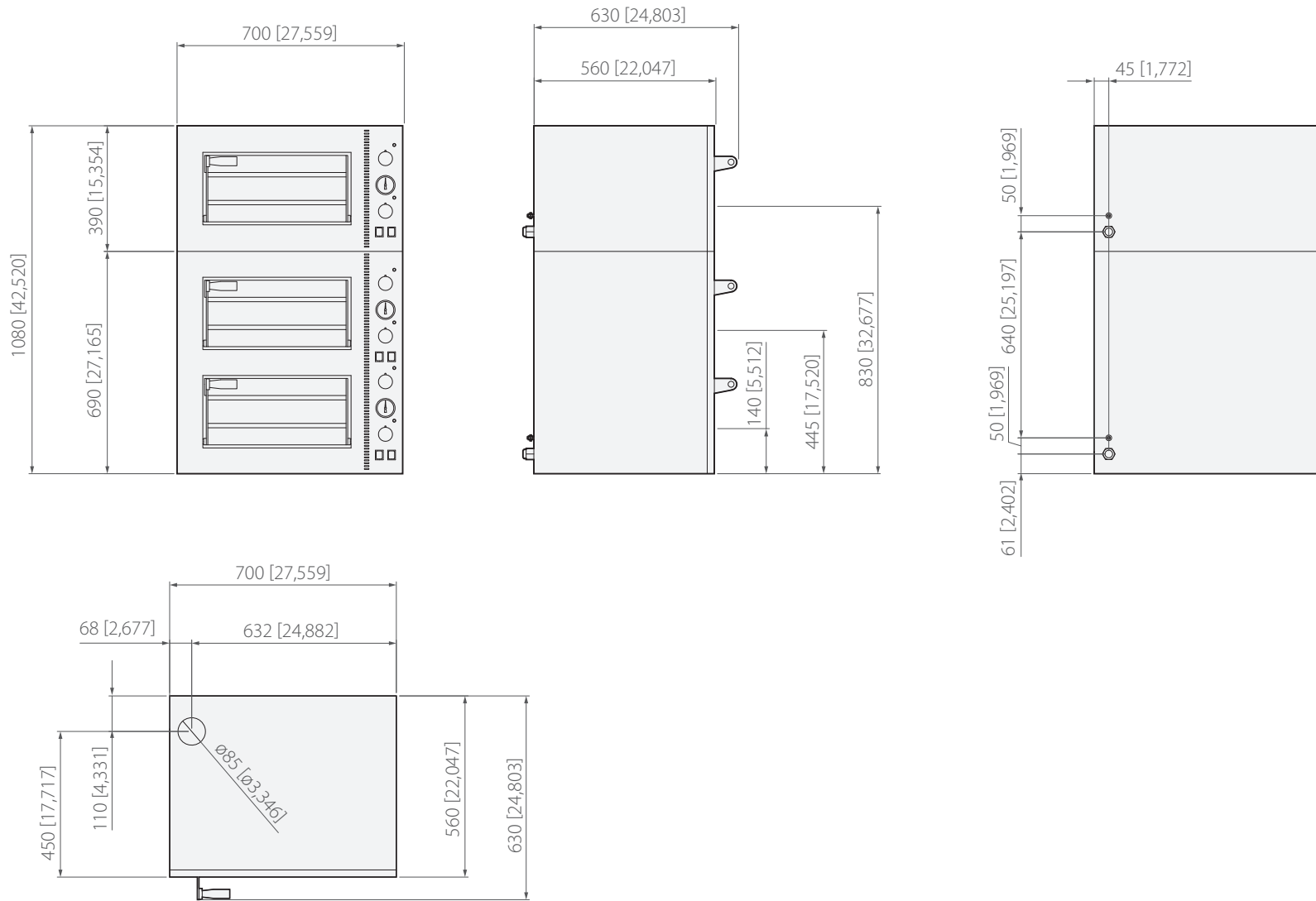
	TZ 420 double oven weight 90 kg [198.4 lb]
	weight of packaging + TZ 420 double complete oven 105 kg [231.4 lb]
	TZ 420 double oven packaging dimensions 730x650x840 [28.74x25.59x33.07 in.]

Tiziano TZ 420 oven + KTZ 420 hood technical data | hood + double oven



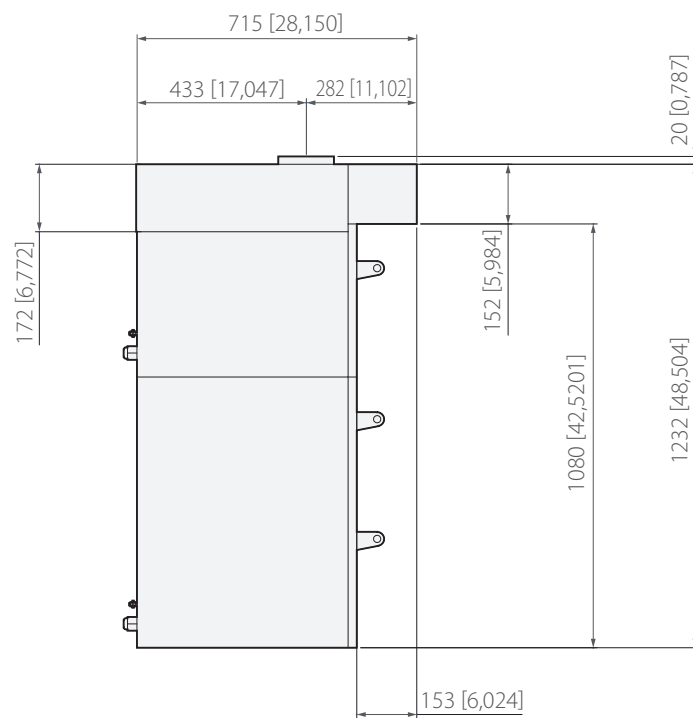
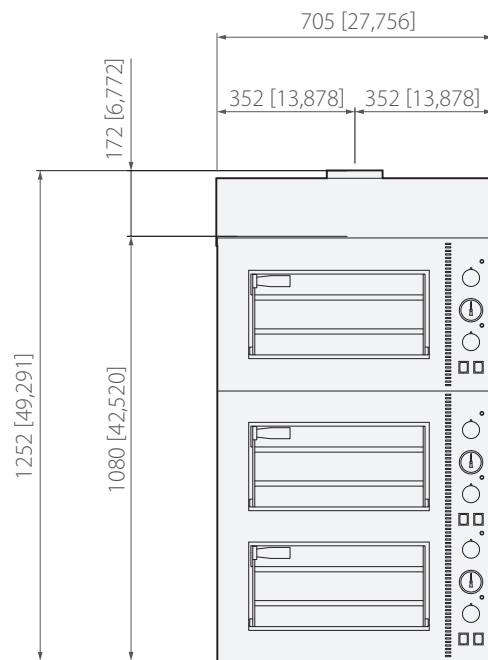
units of measurement: mm [inch]

Tiziano TZ 420 oven technical data | triple oven



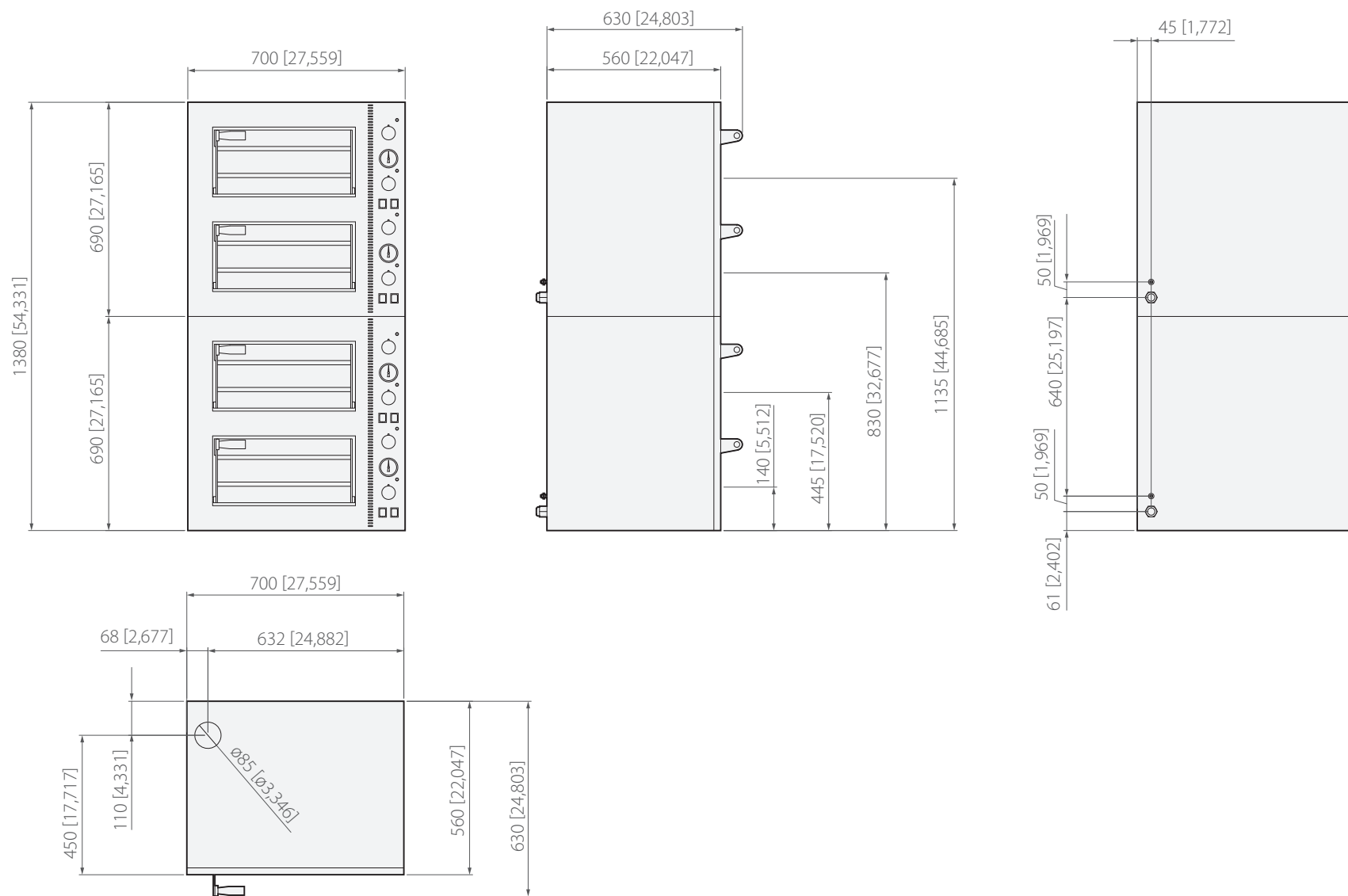
units of measurement: mm [inch]

Tiziano TZ 420 oven + KTZ 420 hood technical data | hood + triple oven



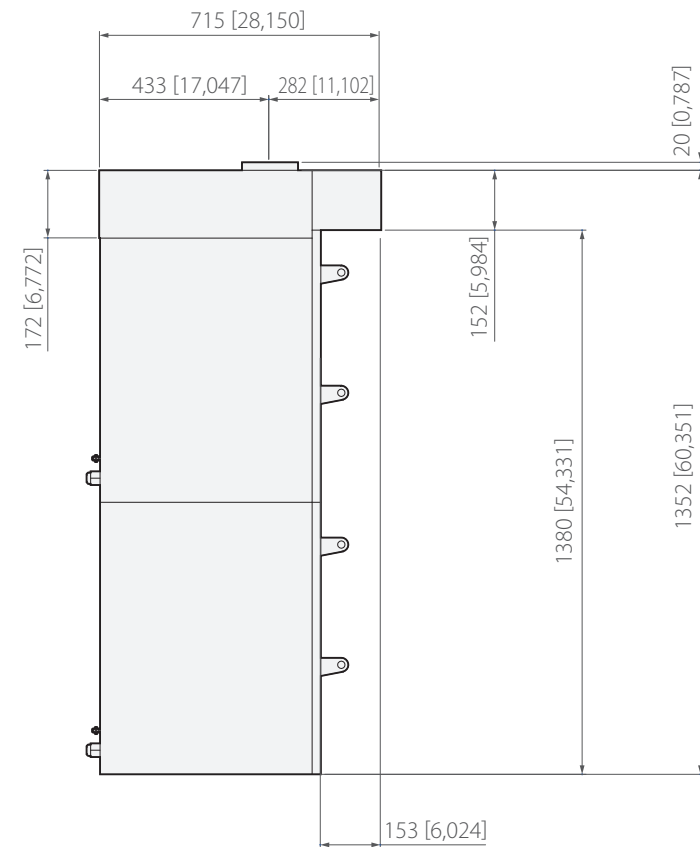
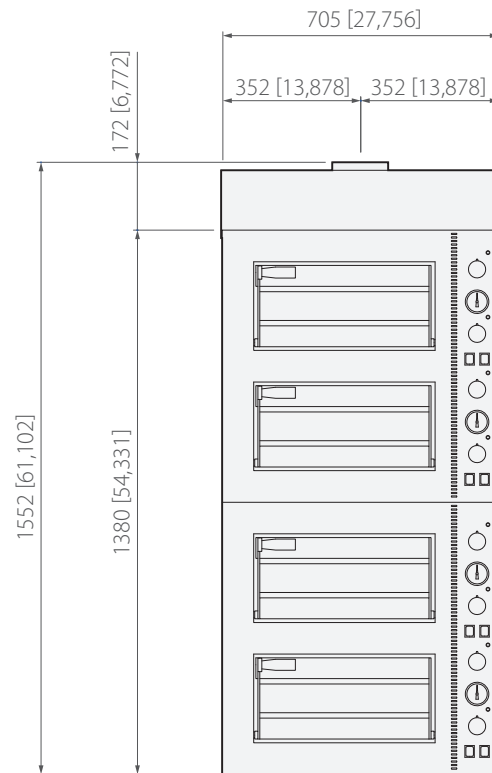
units of measurement: mm [inch]

Tiziano TZ 420 oven technical data | quadruple oven



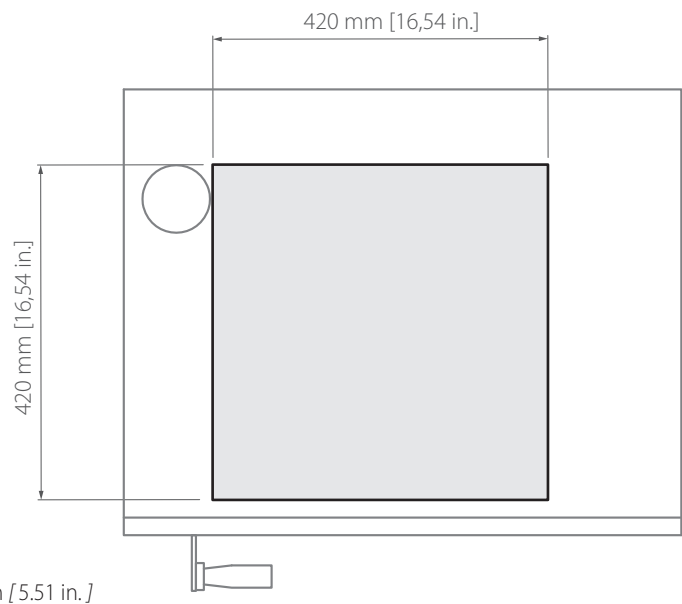
units of measurement: mm [inch]

Tiziano TZ 420 oven + KTZ 420 hood technical data | hood + quadruple oven

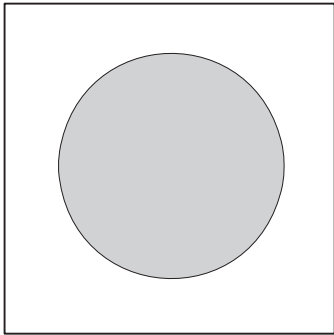


units of measurement: mm [inch]

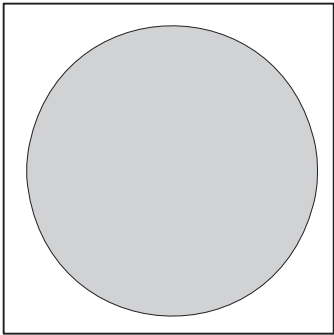
Tiziano TZ 420 oven technical data | capacity



	Ø PIZZAS	HOURLY PRODUCTIVITY
○	Ø 20 cm [Ø 7.87 in.]	36 PIZZAS
○	Ø 30 cm [Ø 11.81 in.]	9 PIZZAS
○	Ø 40 cm [Ø 15.75 in.]	9 PIZZAS
○	Ø 35 cm [Ø 13.78 in.]	9 PIZZAS
●	Ø 50 cm [Ø 19.69 in.]	-
■	60x40 cm [23.62x15.75 in.]	-



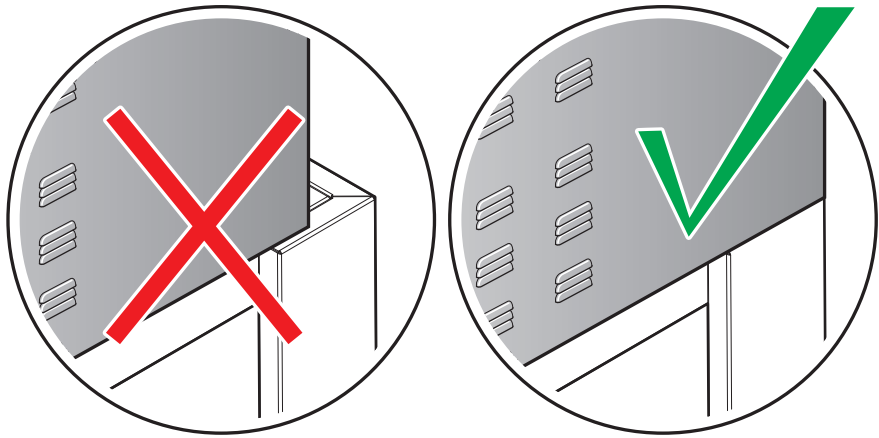
PIZZA Ø 30 cm [Ø 11.81 in.]



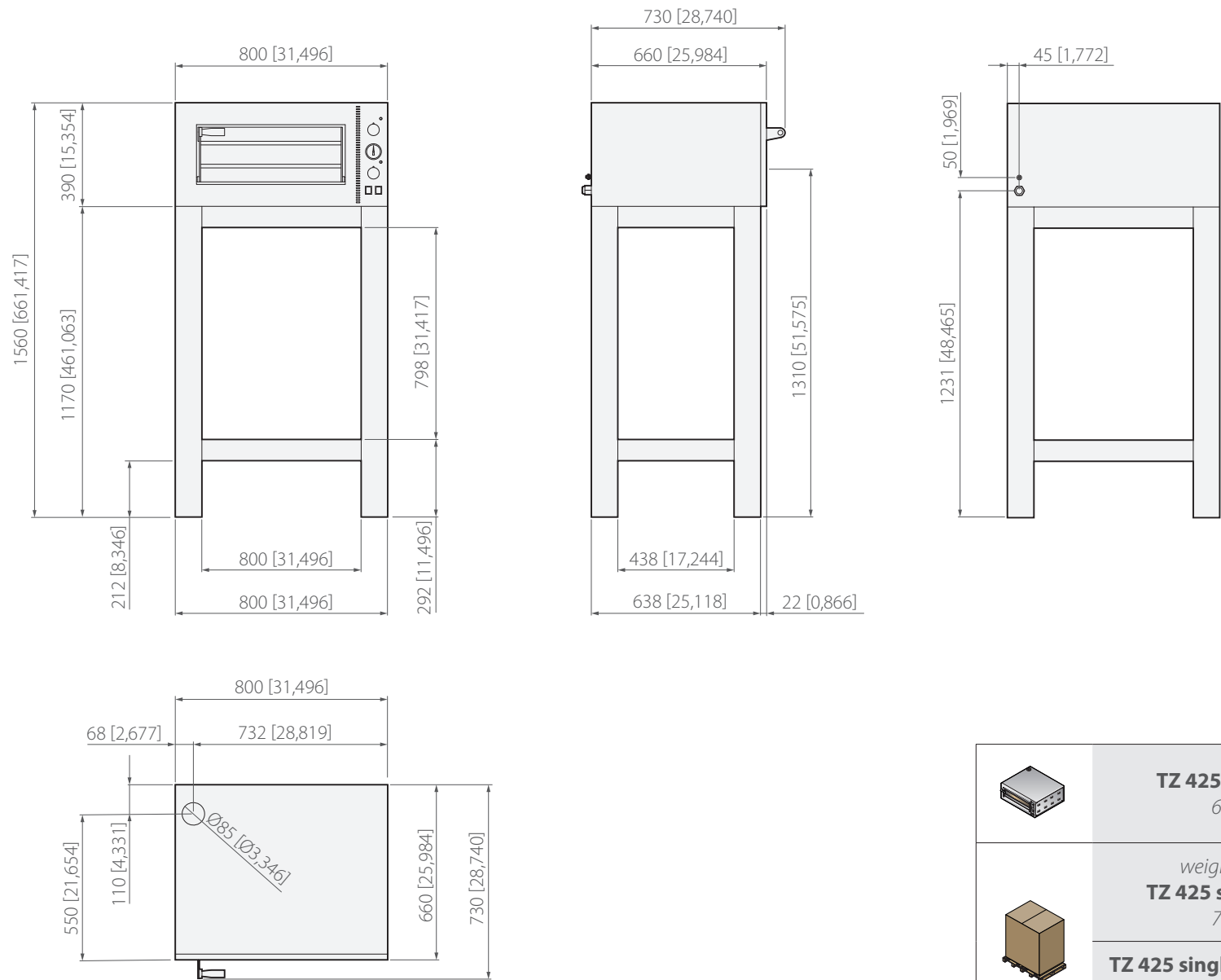
PIZZA Ø 35 cm [Ø 13.78 in.]

ALIGNMENT OF THE OVEN WITH THE SUPPORT



If the oven is to be placed on a support, make the oven rear corners match the rear corners of the support.



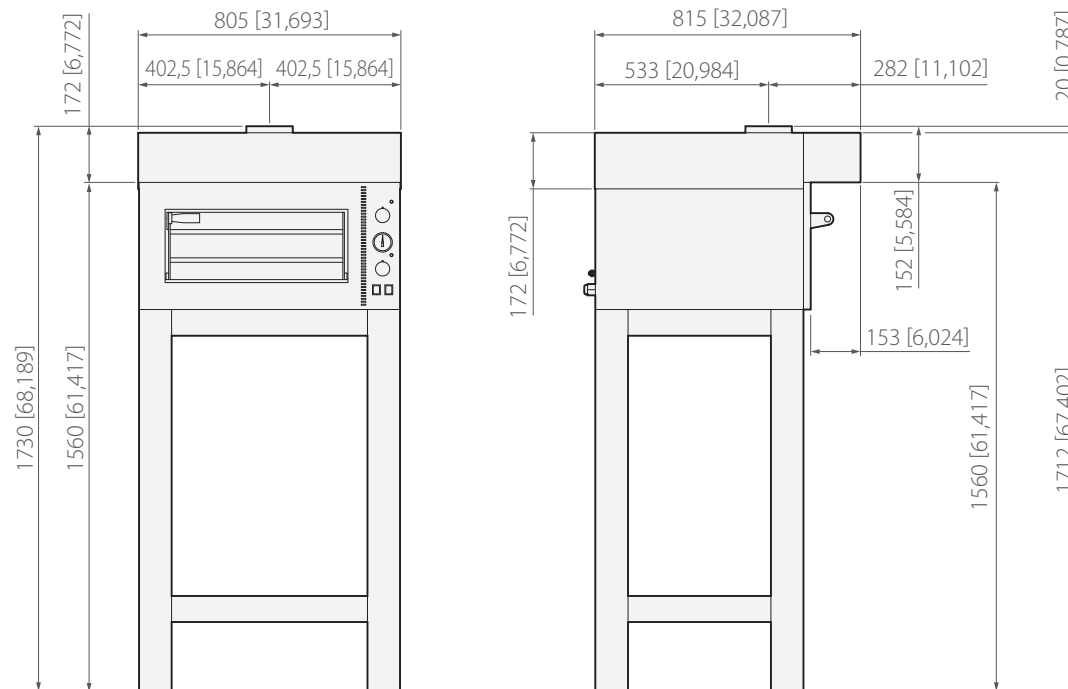
Tiziano TZ 425 oven technical data | single oven



units of measurement: mm [inch]

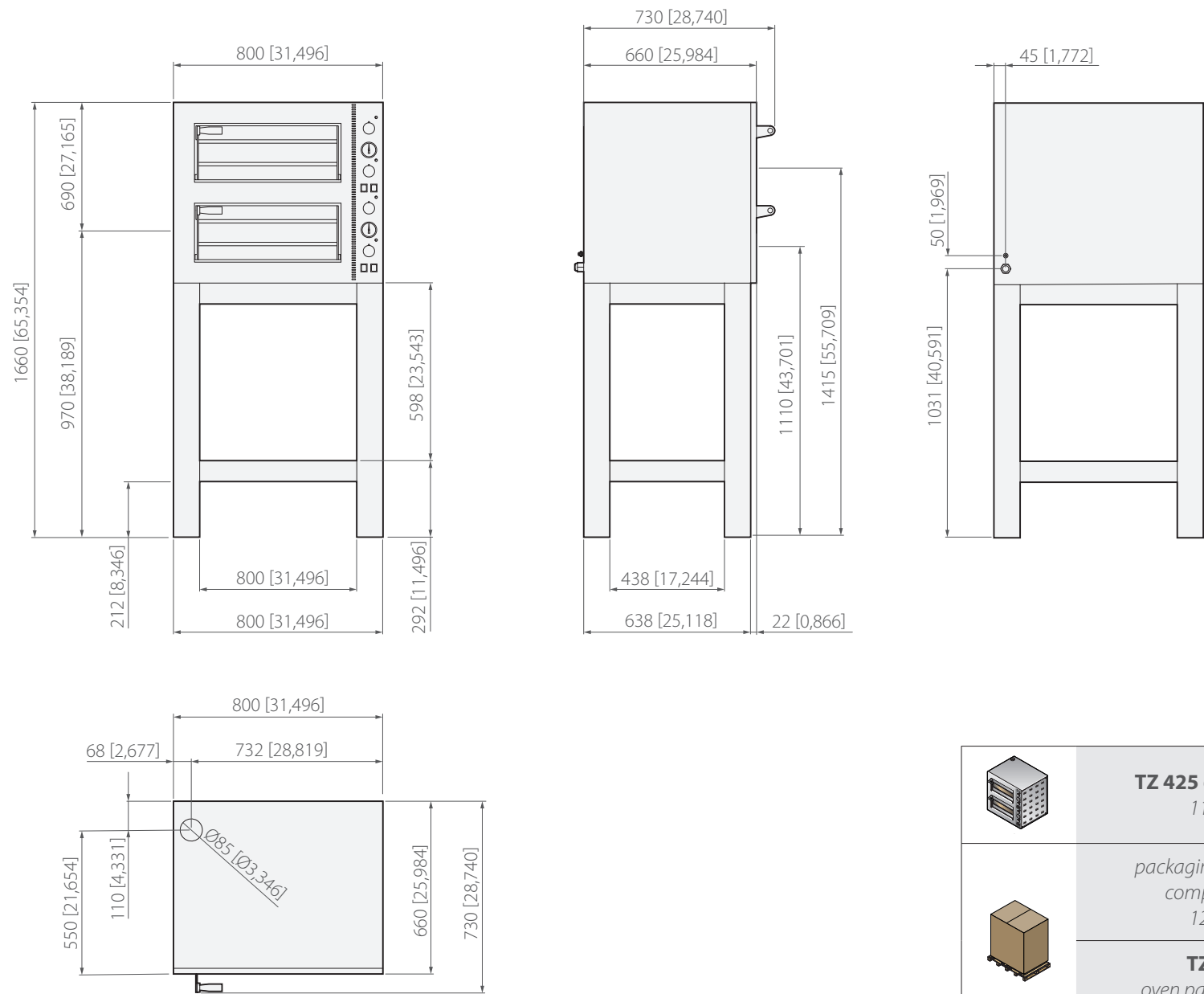
	TZ 425 single oven weight 65 kg [143.3 lb]
	weight of packaging + TZ 425 single complete oven 78 kg [171.9 lb]
	TZ 425 single oven packaging dimensions 830x750x540 [32.68x29.53x21.26 in.]

Tiziano TZ 425 oven + KTZ 425 hood technical data | hood + single oven





units of measurement: mm [inch]

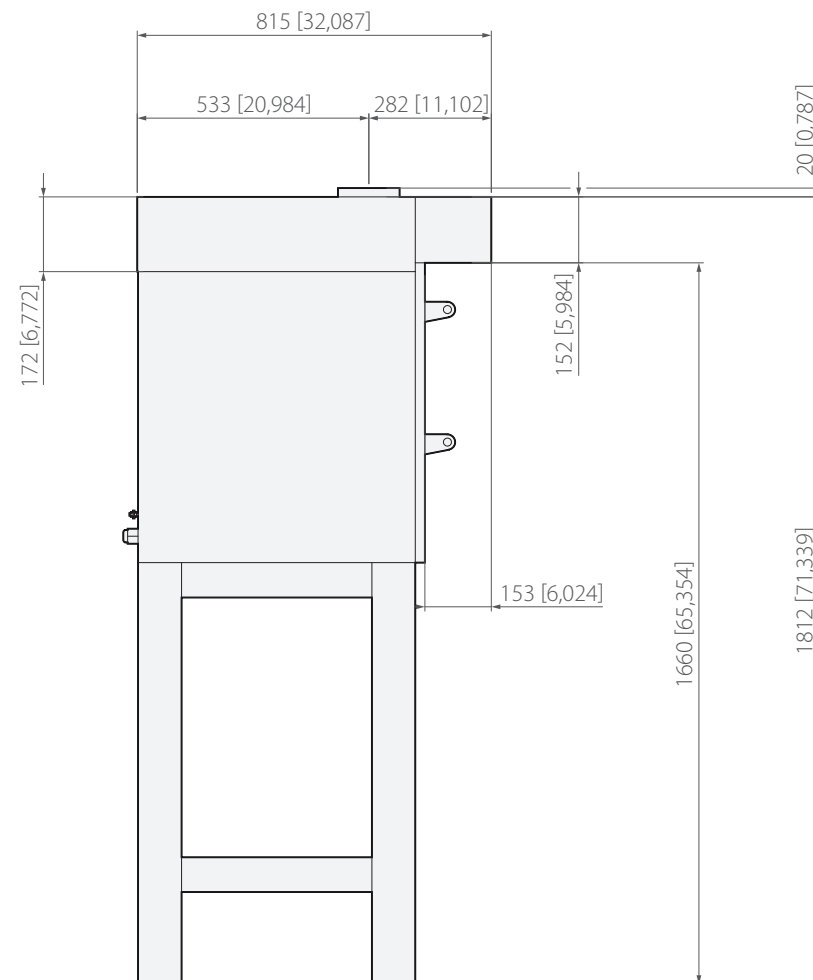
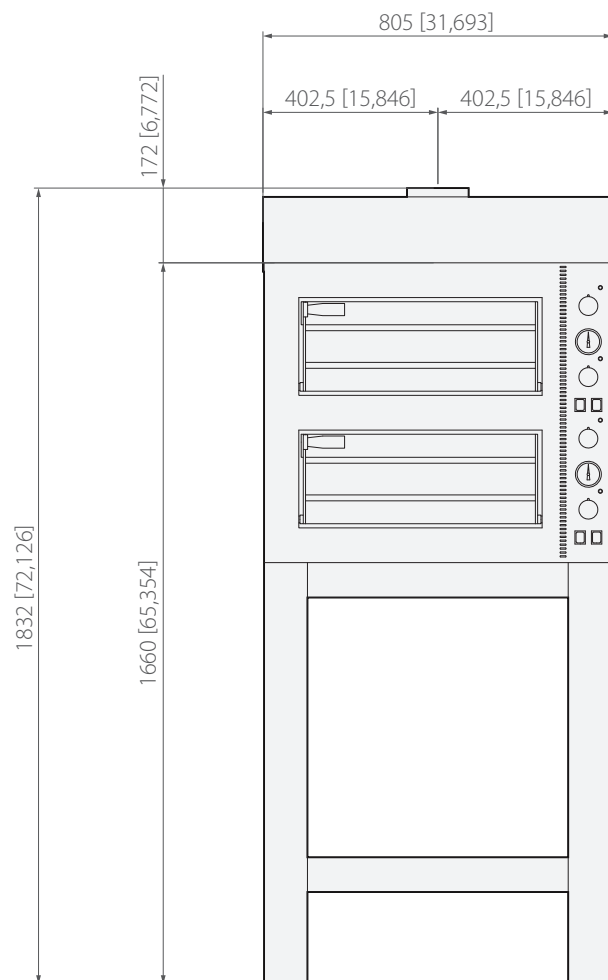
Tiziano TZ 425 oven technical data | double oven



units of measurement: mm [inch]

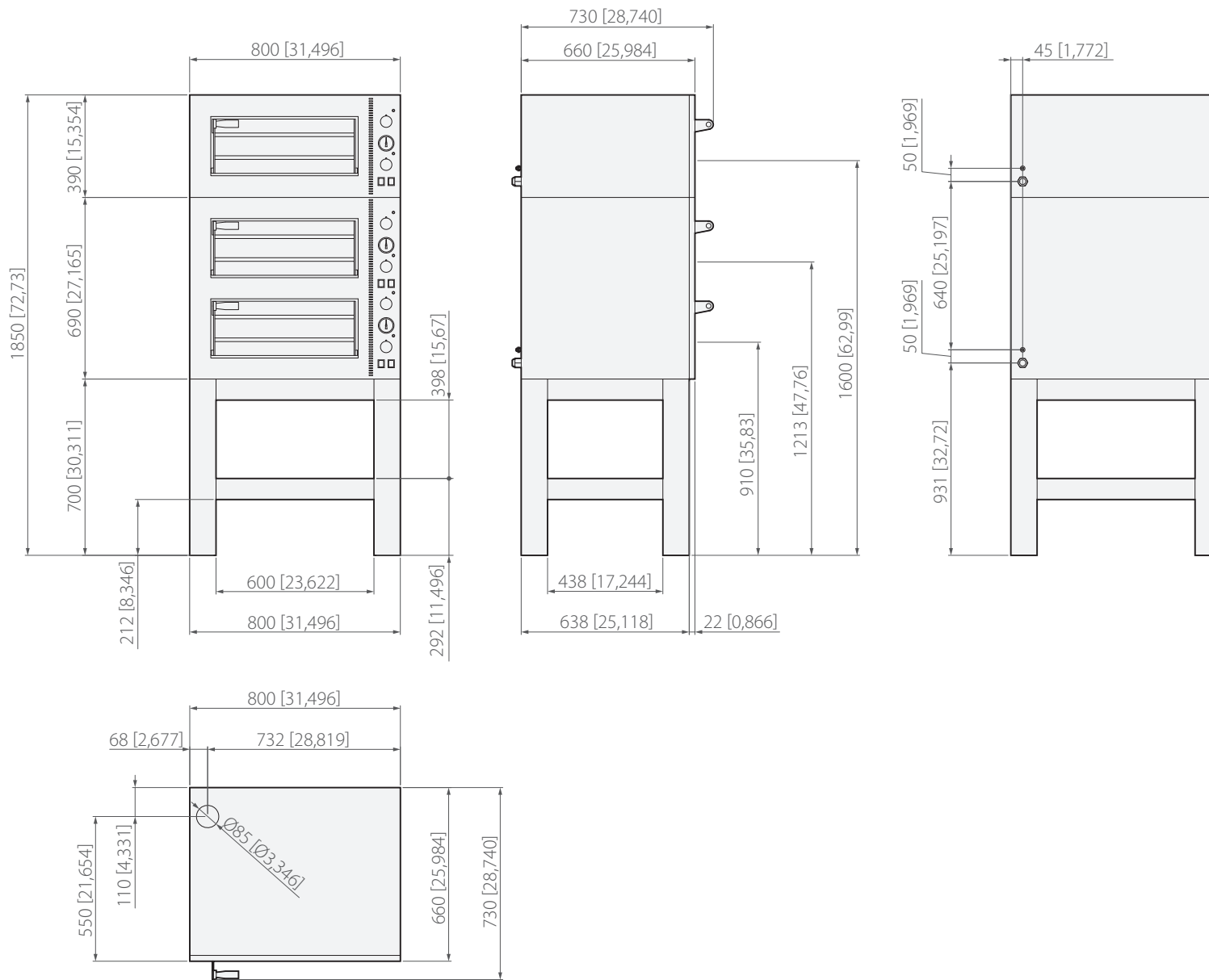
	TZ 425 double oven weight 114 kg [251.3 lb]
	packaging + TZ 425 double complete oven weight 128 kg [282.1 lb]
	TZ 425 double oven packaging dimensions 830x750x840 [32.68x29.53x33.07 in.]

Tiziano TZ 425 oven + KTZ 425 hood technical data | hood + double oven



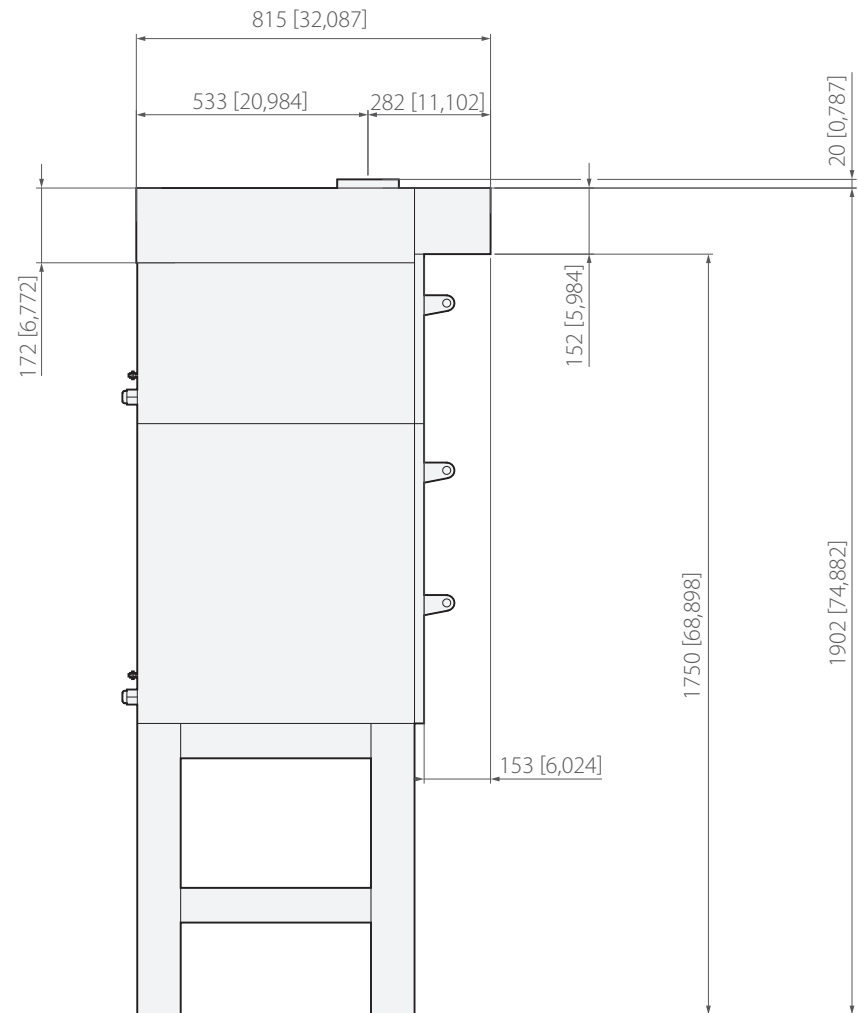
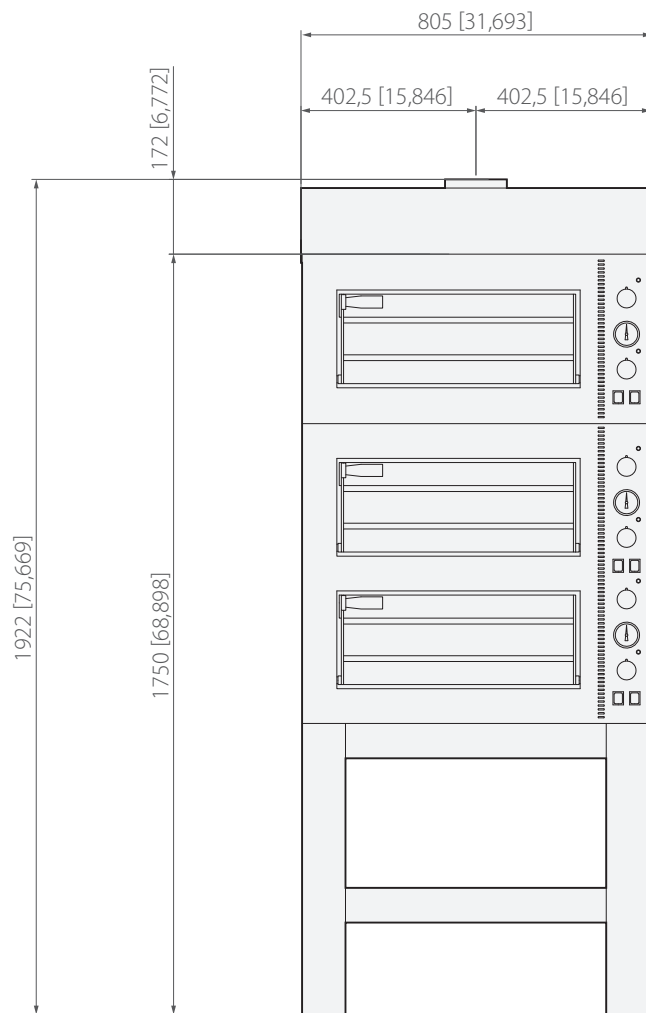
units of measurement: mm [inch]

Tiziano TZ 425 oven technical data | triple oven



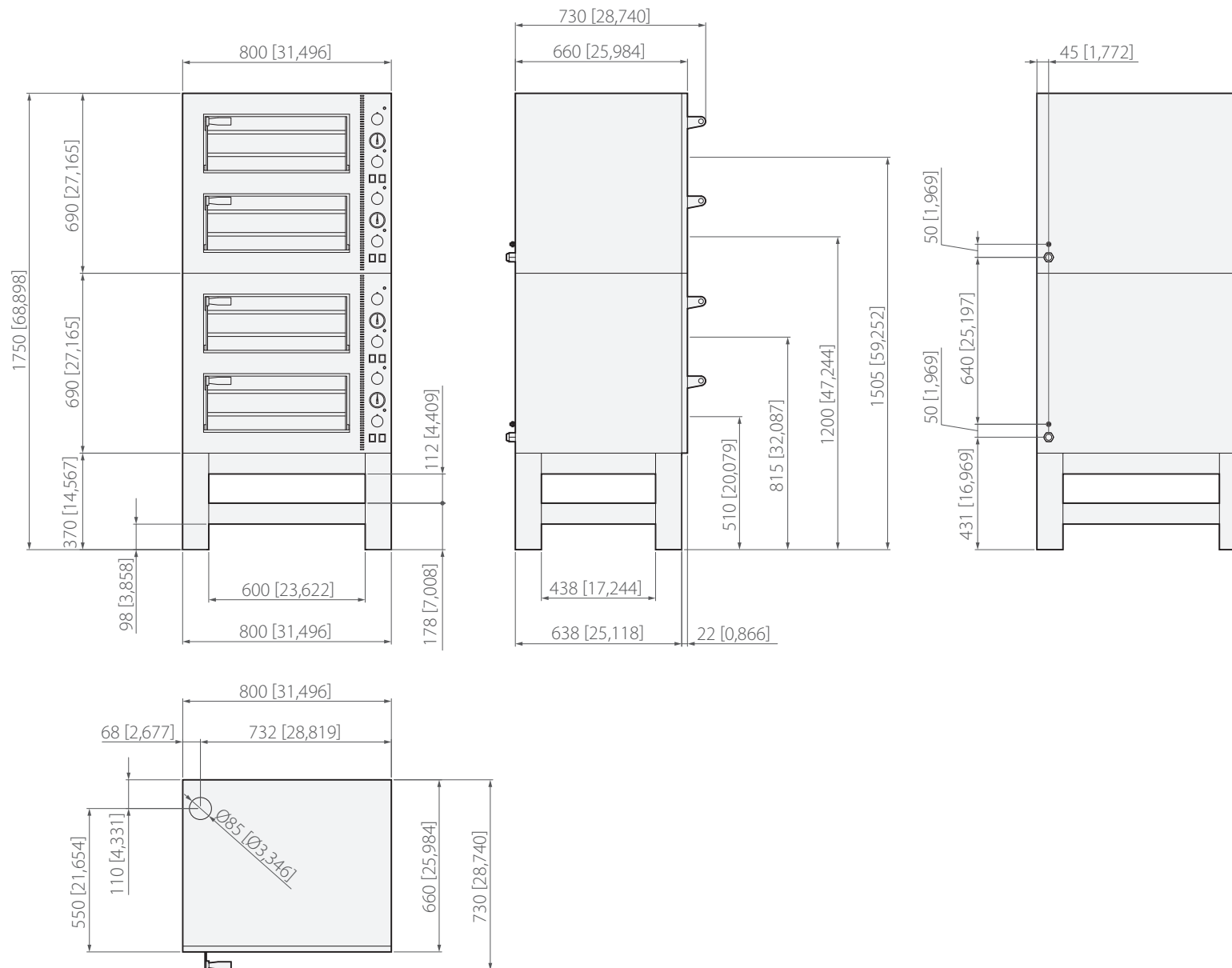
units of measurement: mm [inch]

Tiziano TZ 425 oven + KTZ 425 hood technical data | hood + triple oven



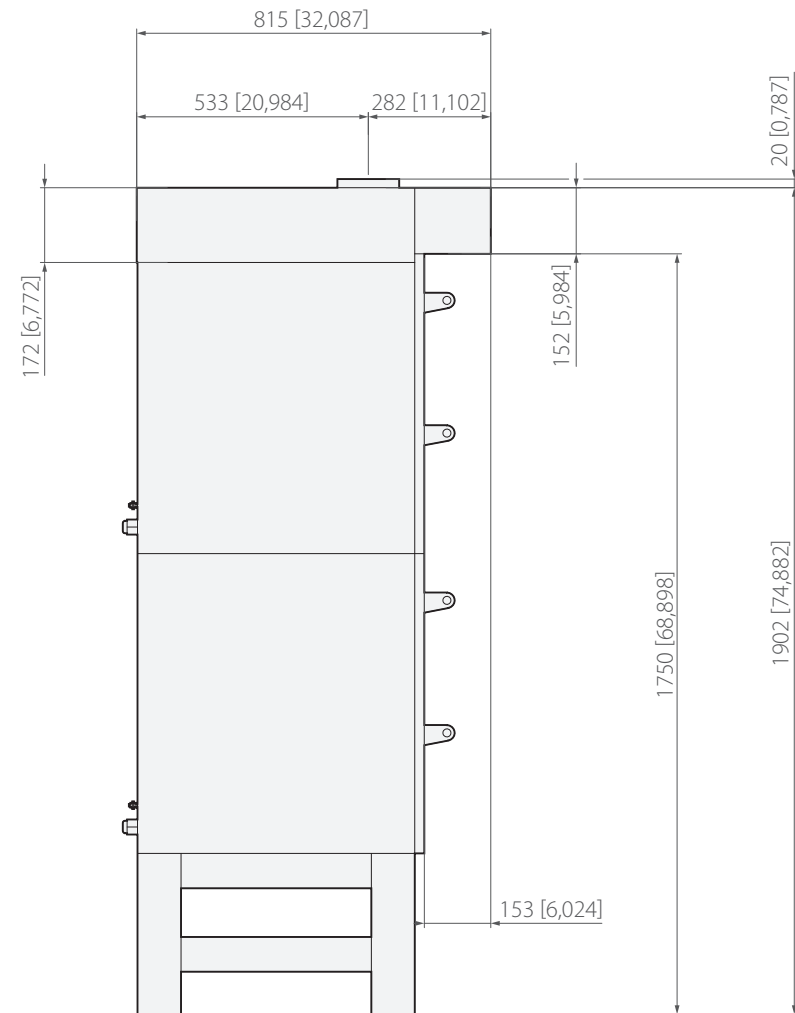
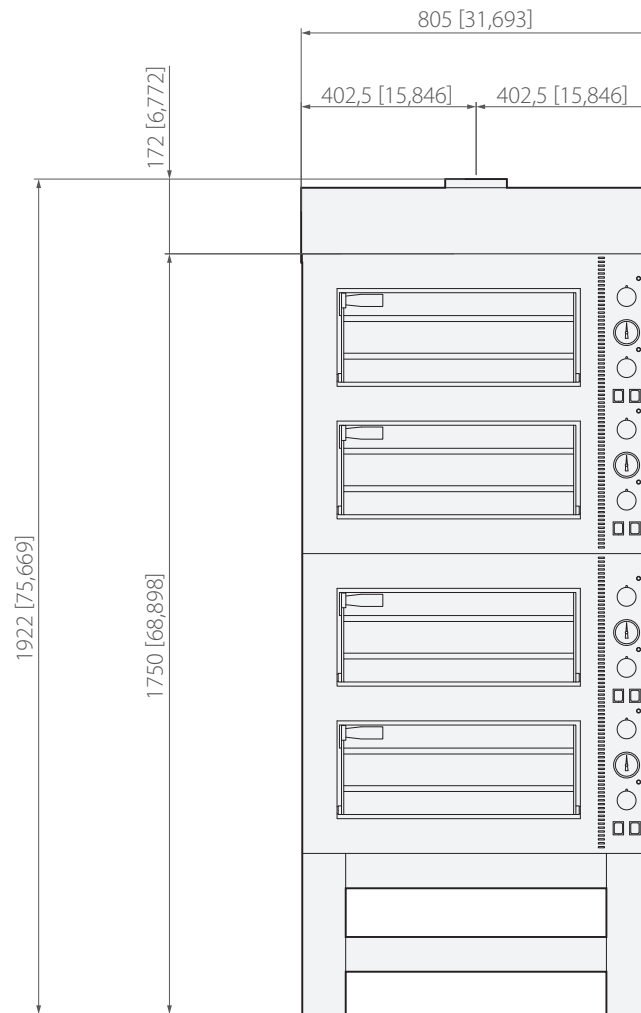
units of measurement: mm [inch]

Tiziano TZ 425 oven technical data | quadruple oven



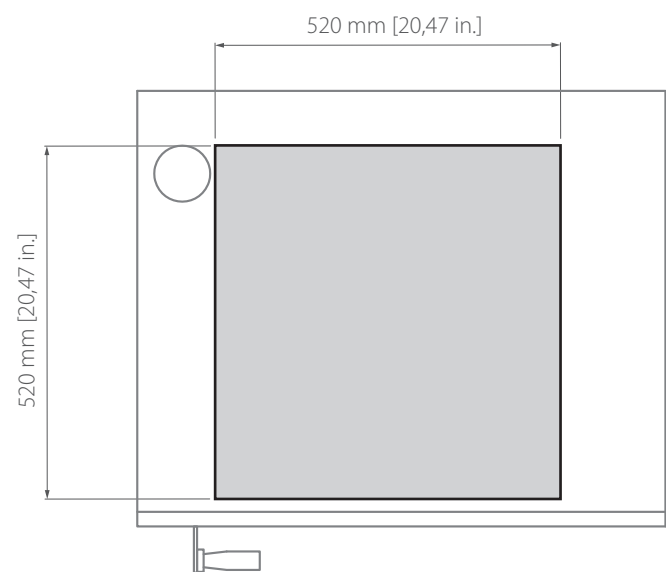
units of measurement: mm [inch]

Tiziano TZ 425 oven + KTZ 425 hood technical data | hood + quadruple oven

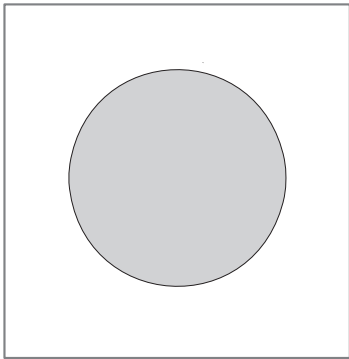


units of measurement: mm [inch]

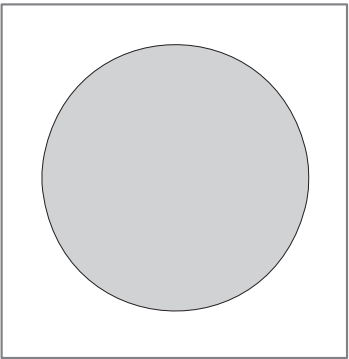
Tiziano TZ 425 oven technical data | capacity



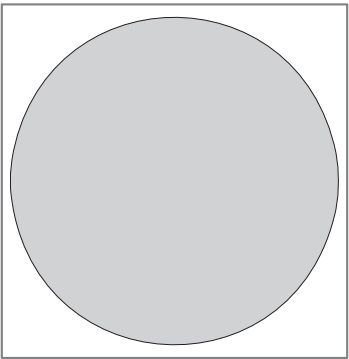
	Ø PIZZAS	HOURLY PRODUCTIVITY
○	Ø 25 cm [Ø 9.84 in.]	36 PIZZAS
○	Ø 30 cm [Ø 11.81 in.]	9 PIZZAS
○	Ø 35 cm [Ø 13.78 in.]	9 PIZZAS
○	Ø 50 cm [Ø 19.69 in.]	-
■	60x40 cm [23.62x15.75 in.]	-



PIZZA Ø 30 cm [Ø 11.81 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]

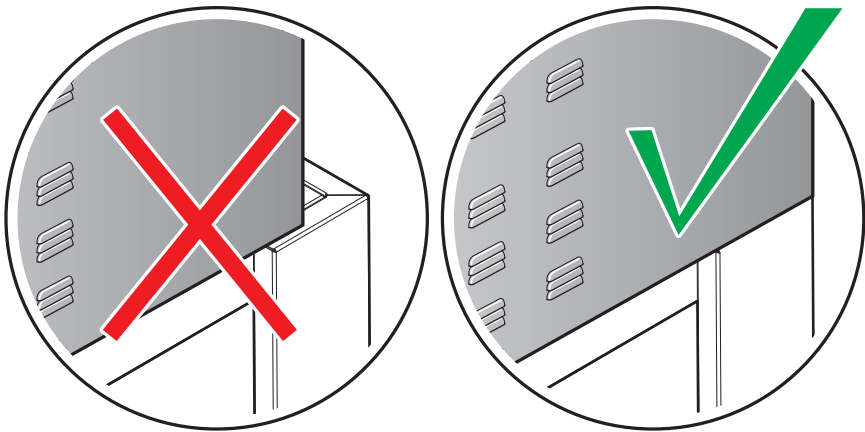


PIZZA Ø 50 cm [Ø 19.69 in.]

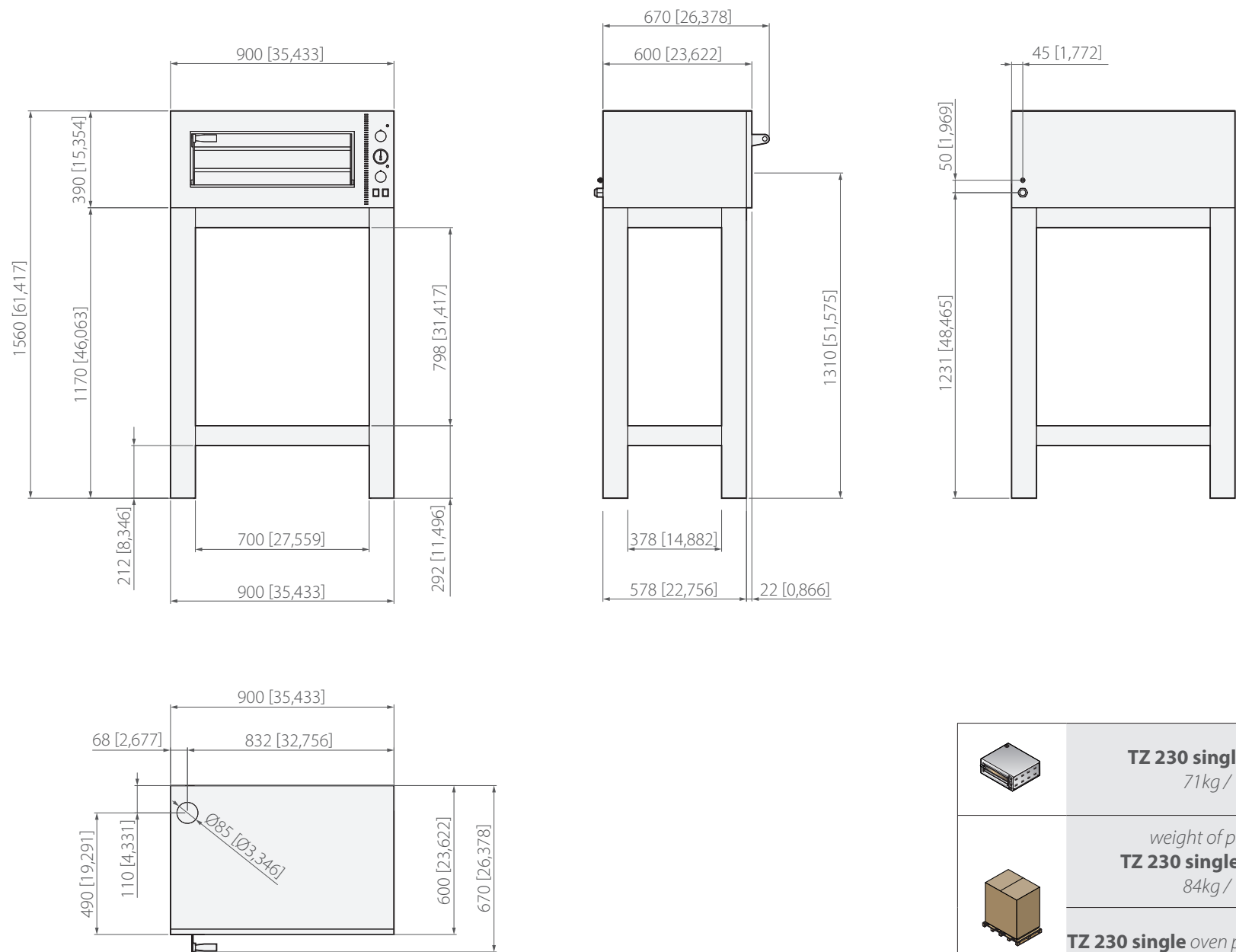
chamber height: 140 mm [5.51 in.]

ALIGNMENT OF THE OVEN WITH THE SUPPORT



If the oven is to be placed on a support, make the oven rear corners match the rear corners of the support.



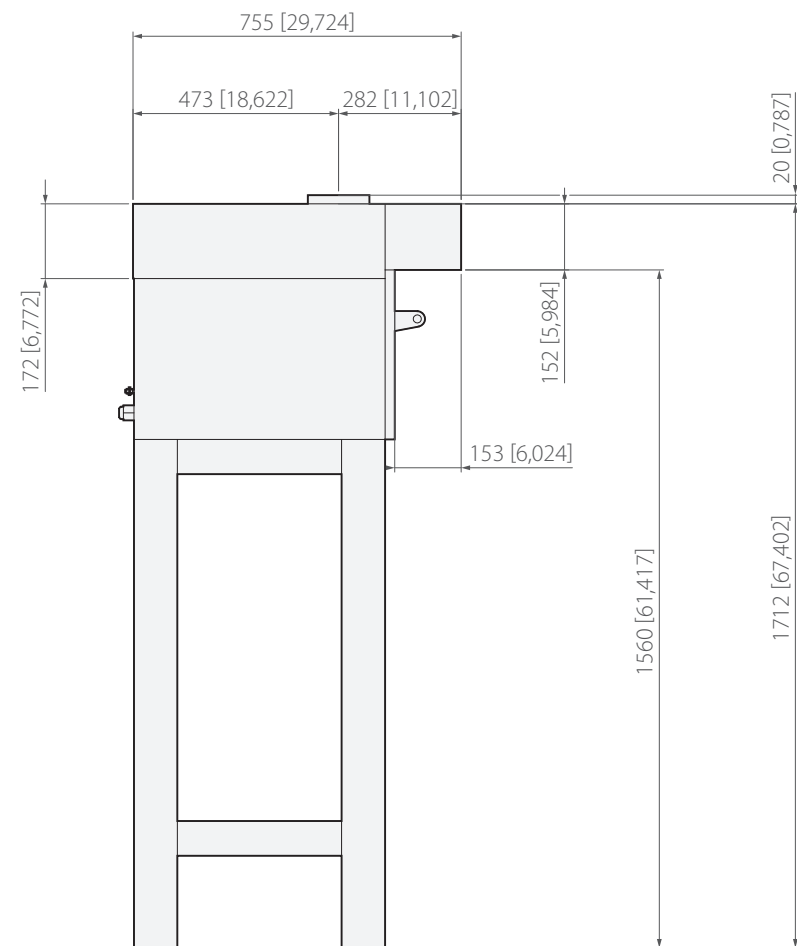
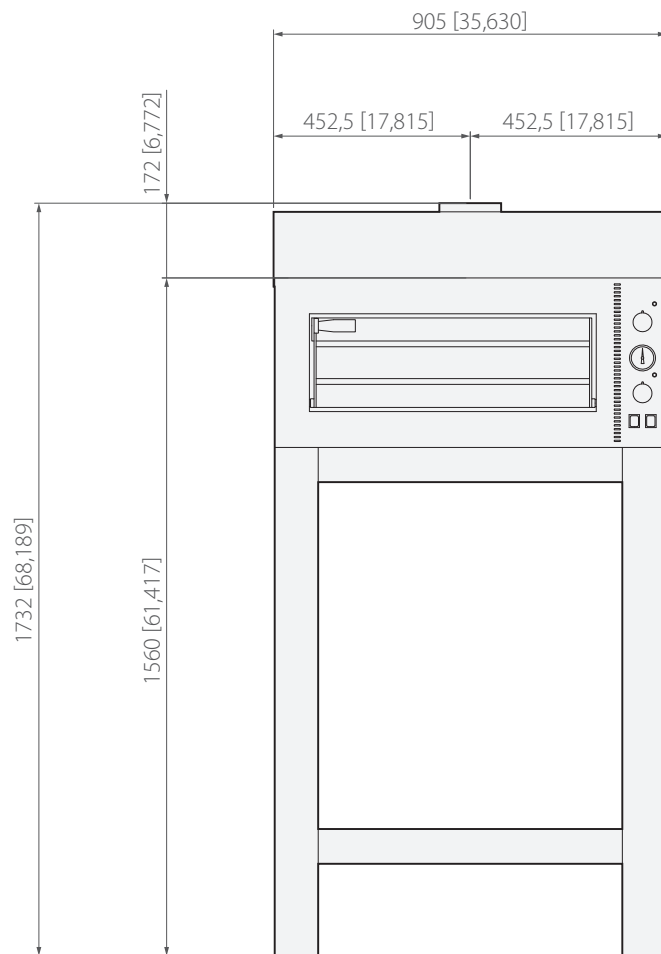
Tiziano TZ 230 oven technical data | single oven



units of measurement: mm [inch]

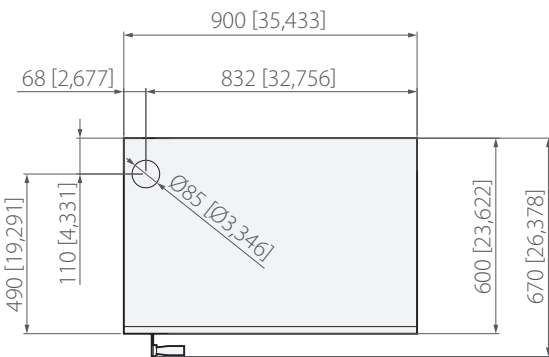
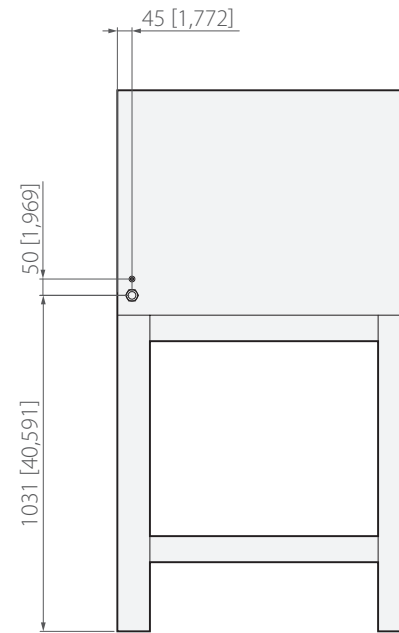
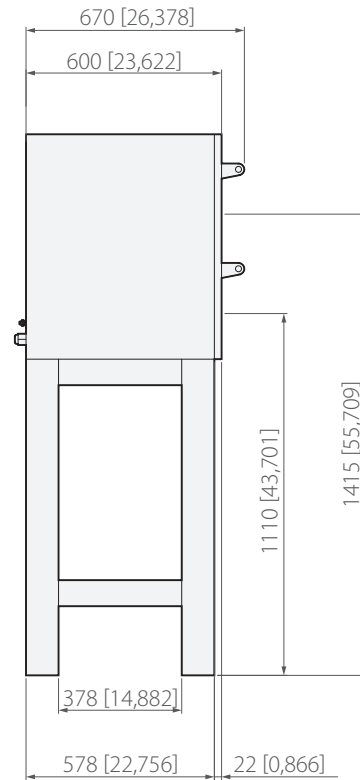
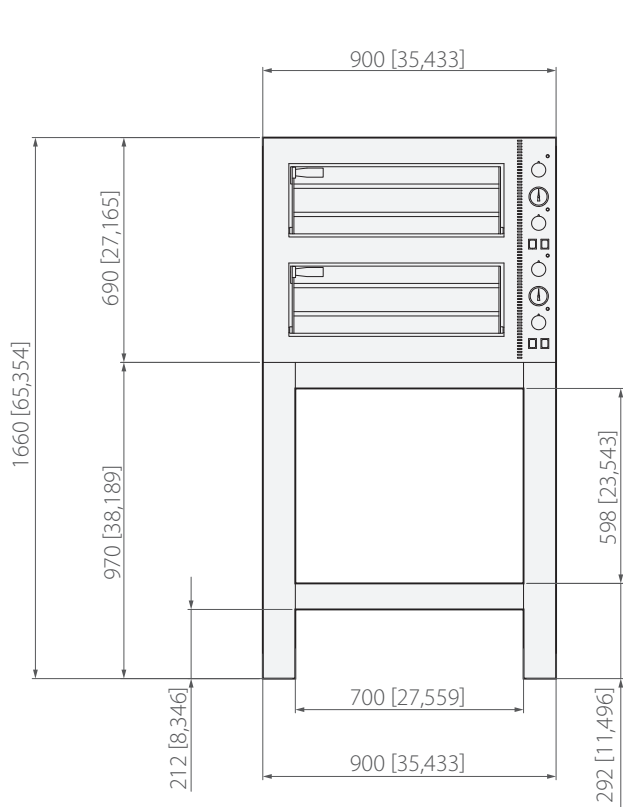
	TZ 230 single oven weight 71kg / 156.5lb
	weight of packaging + TZ 230 single complete oven 84kg / 185.1lb
	TZ 230 single oven packaging dimensions 930x690x540 [36.61x27.17x21.26 in.]

Tiziano TZ 230 oven + KTZ 230 hood technical data | hood + single oven






units of measurement: mm [inch]

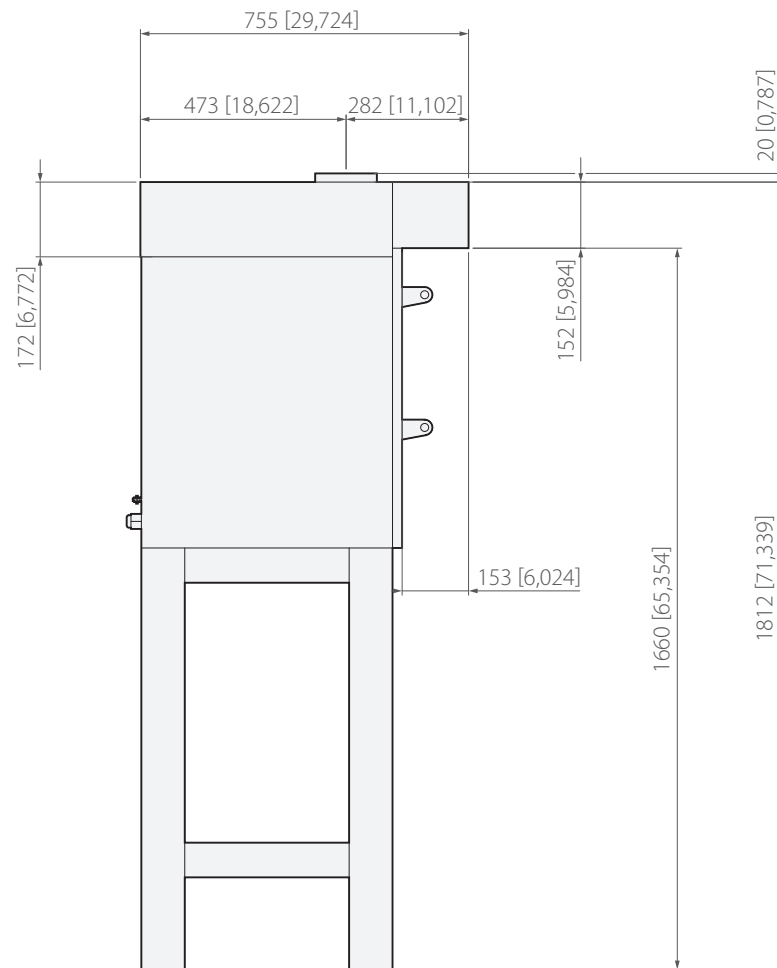
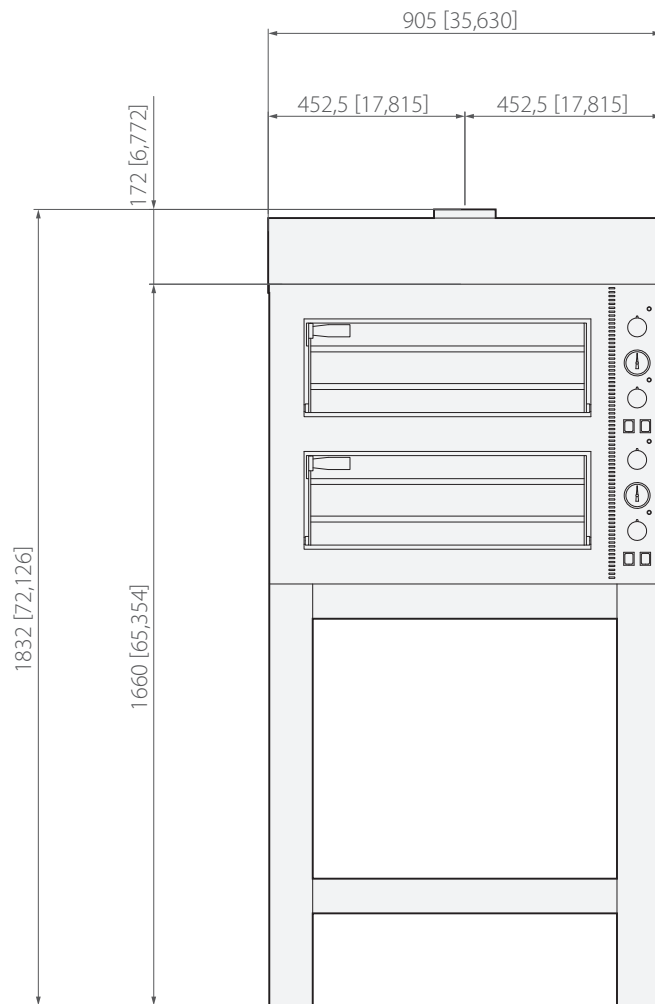
Tiziano TZ 230 oven technical data | double oven



units of measurement: mm [inch]

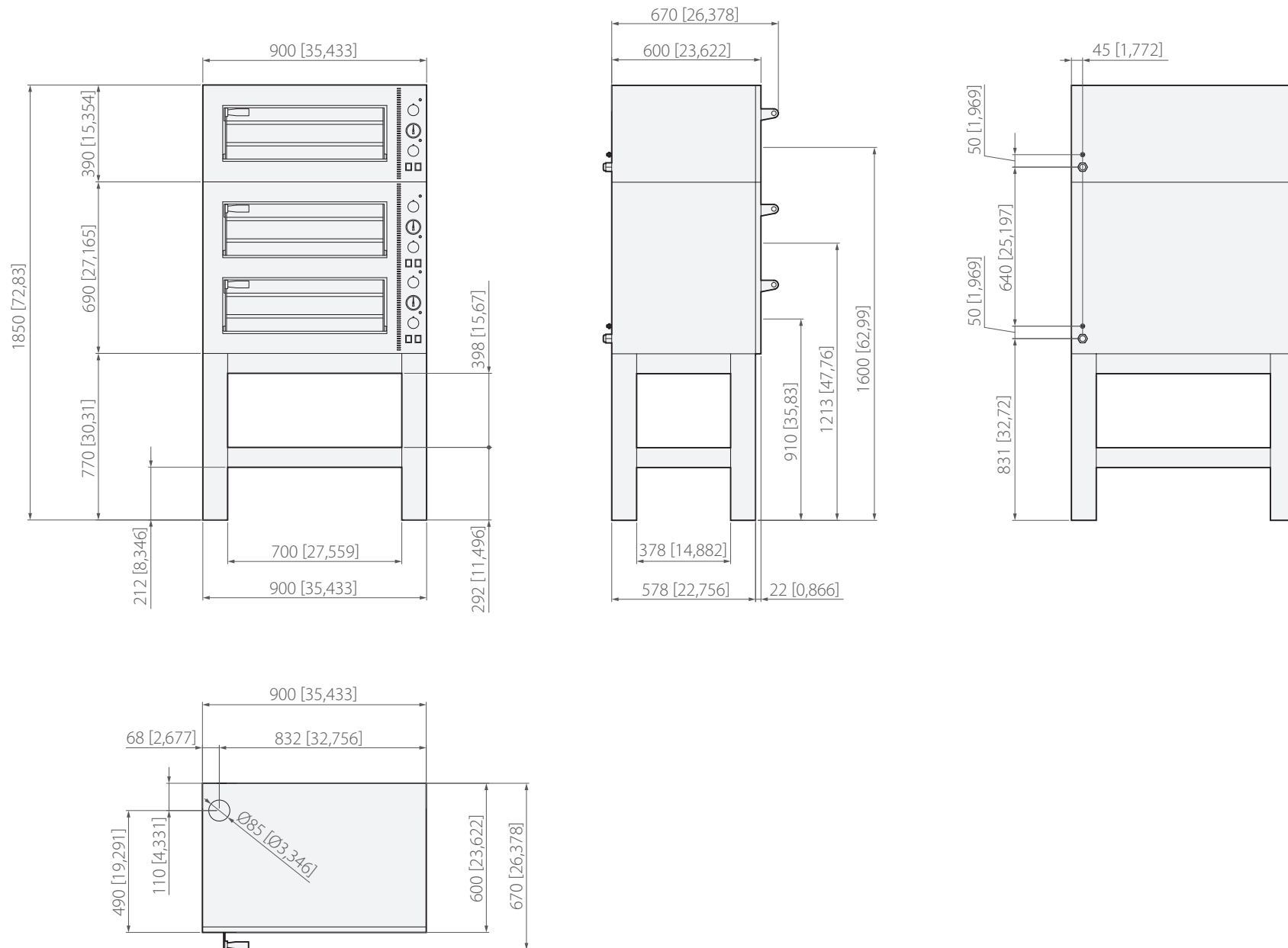
	<p>TZ 230 double oven weight <i>122kg / 268.9lb</i></p>
	<p><i>packaging +</i>TZ 230 double <i>complete oven weight</i> <i>136kg / 299.8lb</i></p>
	<p>TZ 230 double <i>oven packaging dimensions</i> 930x690x840 [36.61x27.17x33.07 in.]</p>

Tiziano TZ 230 oven + KTZ 230 hood technical data | hood + double oven



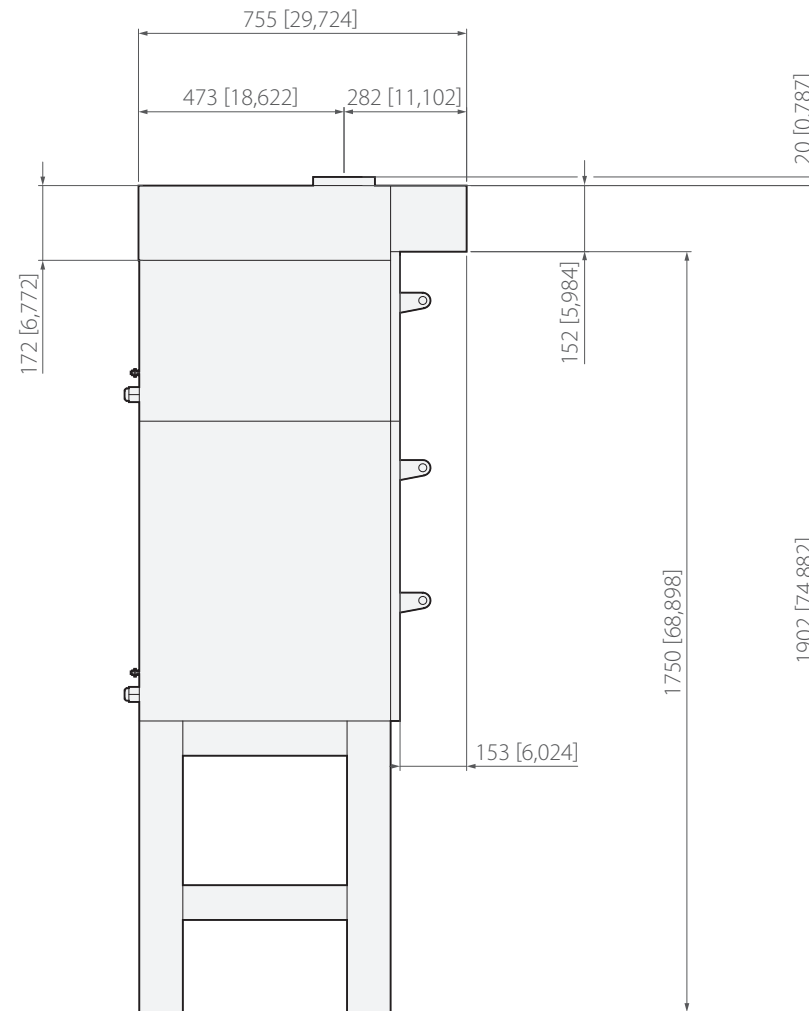
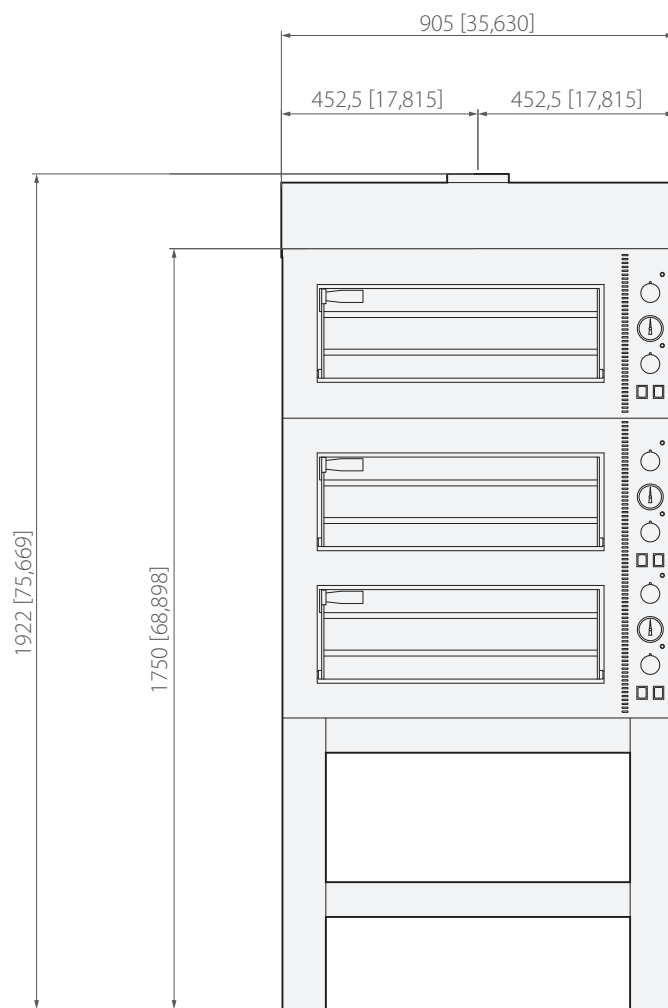
units of measurement: mm [inch]

Tiziano TZ 230 oven technical data | triple oven



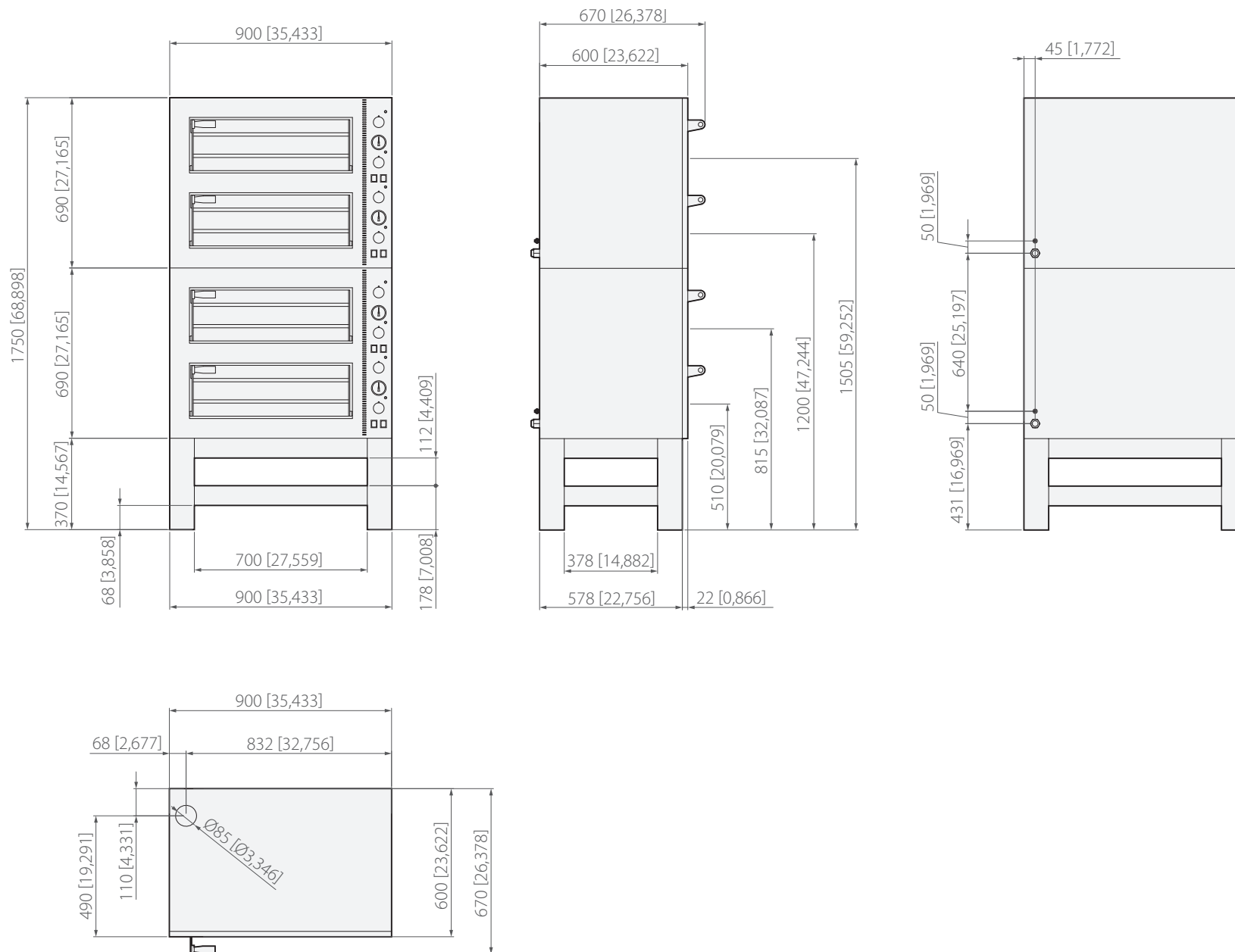
units of measurement: mm [inch]

Tiziano TZ 230 oven + KTZ 230 hood technical data | hood + triple oven



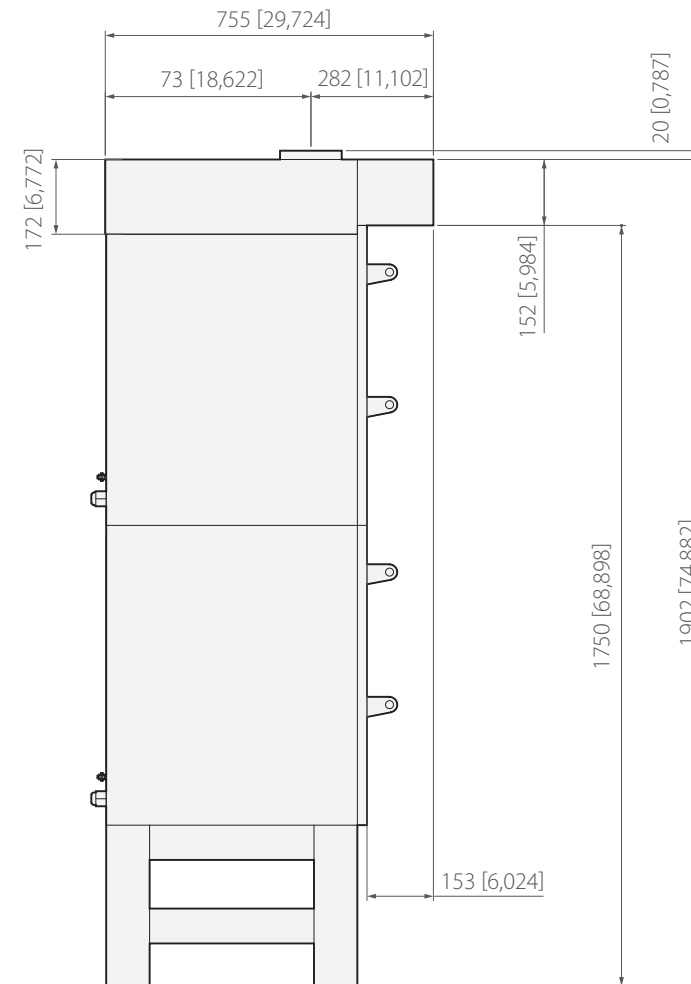
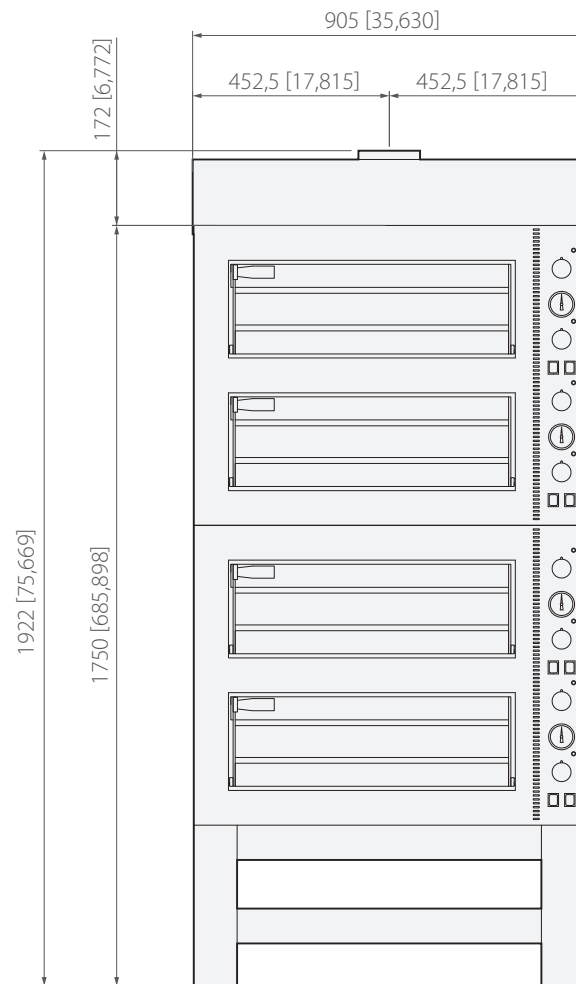
units of measurement: mm [inch]

Tiziano TZ 230 oven technical data | quadruple oven



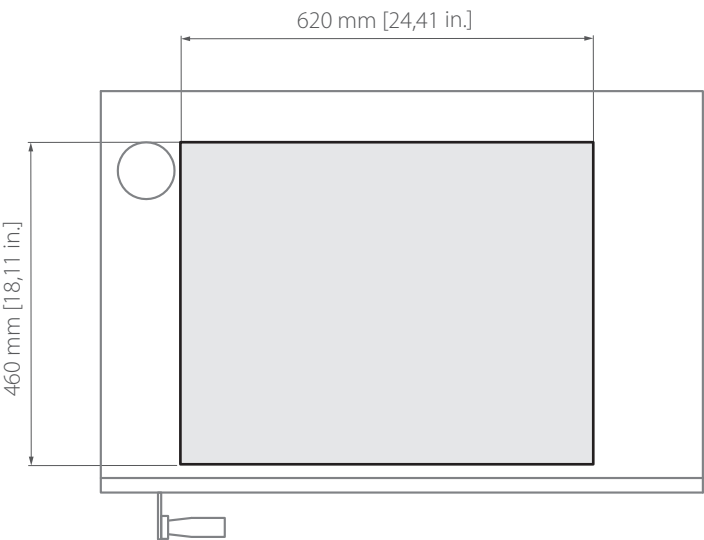
units of measurement: mm [inch]

Tiziano TZ 230 oven + KTZ 230 hood technical data | hood + quadruple oven

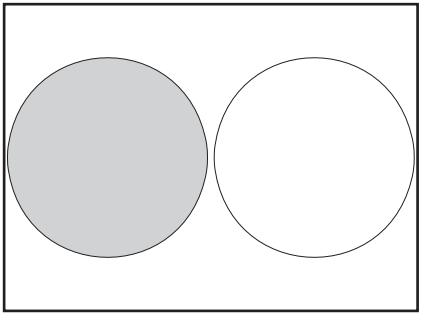


units of measurement: mm [inch]

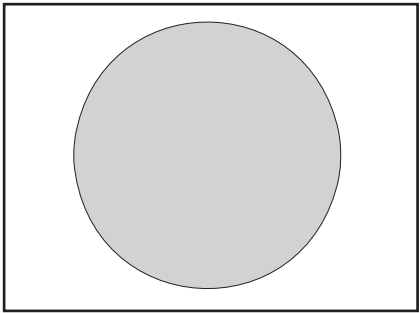
Tiziano TZ 230 oven technical data | capacity



	Ø PIZZAS	HOURLY PRODUCTIVITY
○	Ø 30 cm [Ø 11.81 in.]	18 PIZZAS
○	Ø 35 cm [Ø 13.78 in.]	9 PIZZAS
●	Ø 45 cm [Ø 17.72 in.]	9 PIZZAS
●	Ø 50 cm [Ø 19.69 in.]	-
■	60x40 cm [23.62x15.75 in.]	6 PIZZAS



PIZZA Ø 30 cm [Ø 11.18 in.]

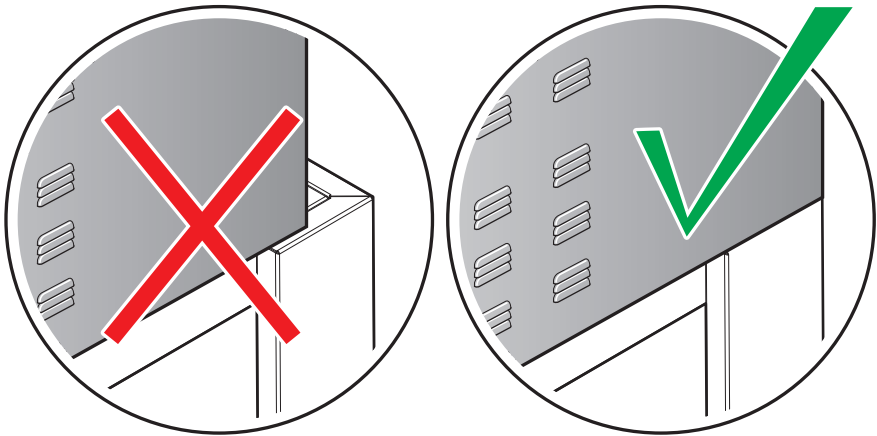


PIZZA Ø 35 cm [Ø 13.78 in.]

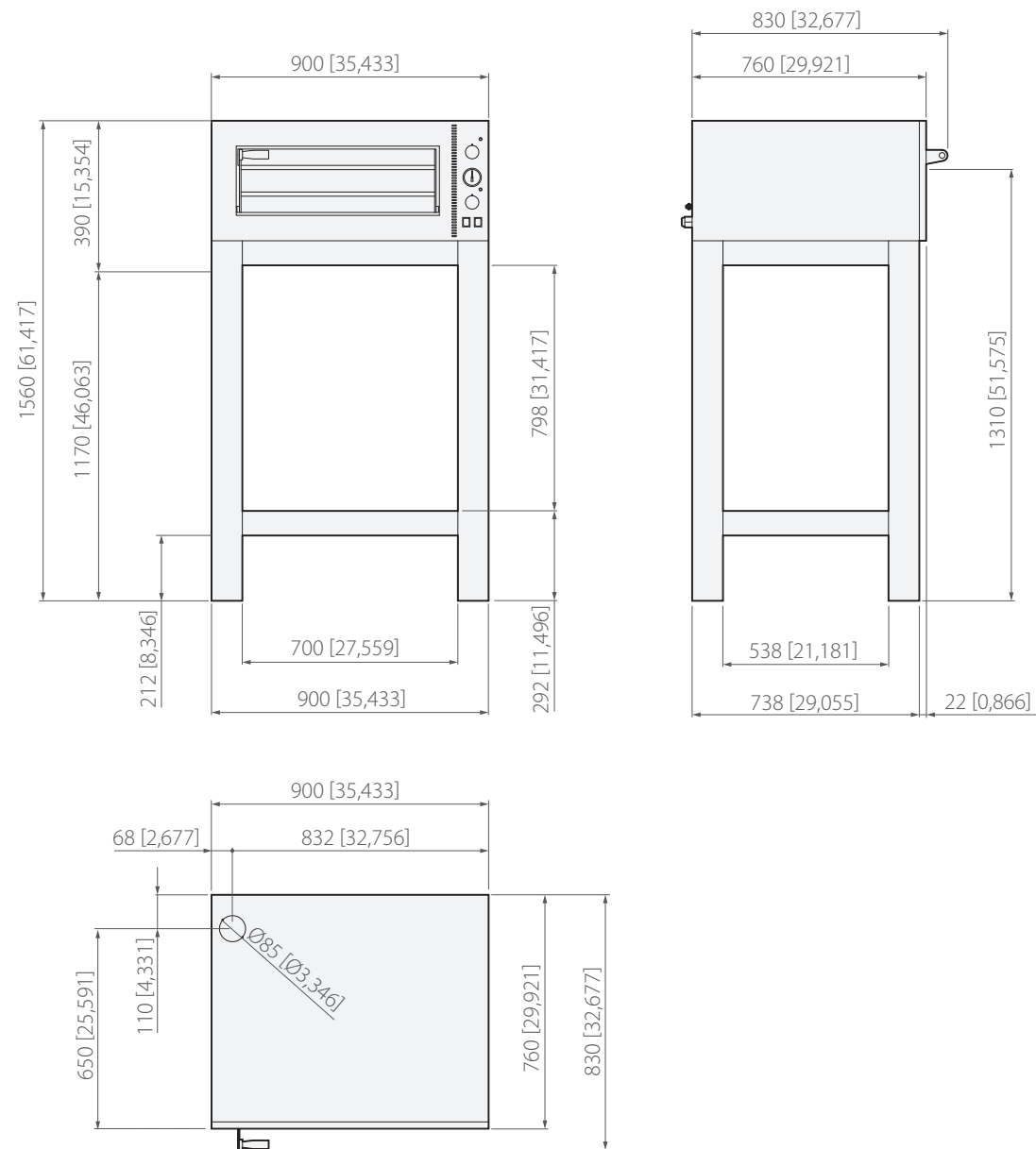
chamber height: 140 mm [5.51 in.]

ALIGNMENT OF THE OVEN WITH THE SUPPORT

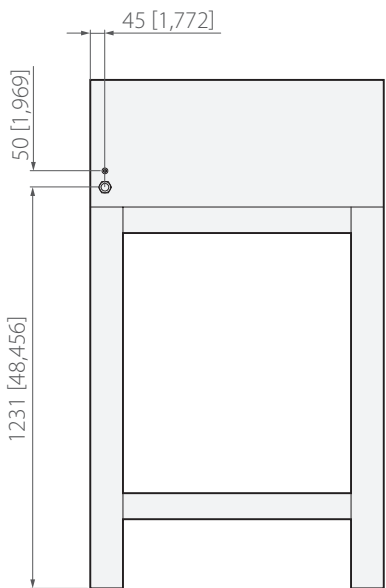
If the oven is to be placed on a support, make the oven rear corners match the rear corners of the support.





Tiziano TZ 430 oven technical data | single oven

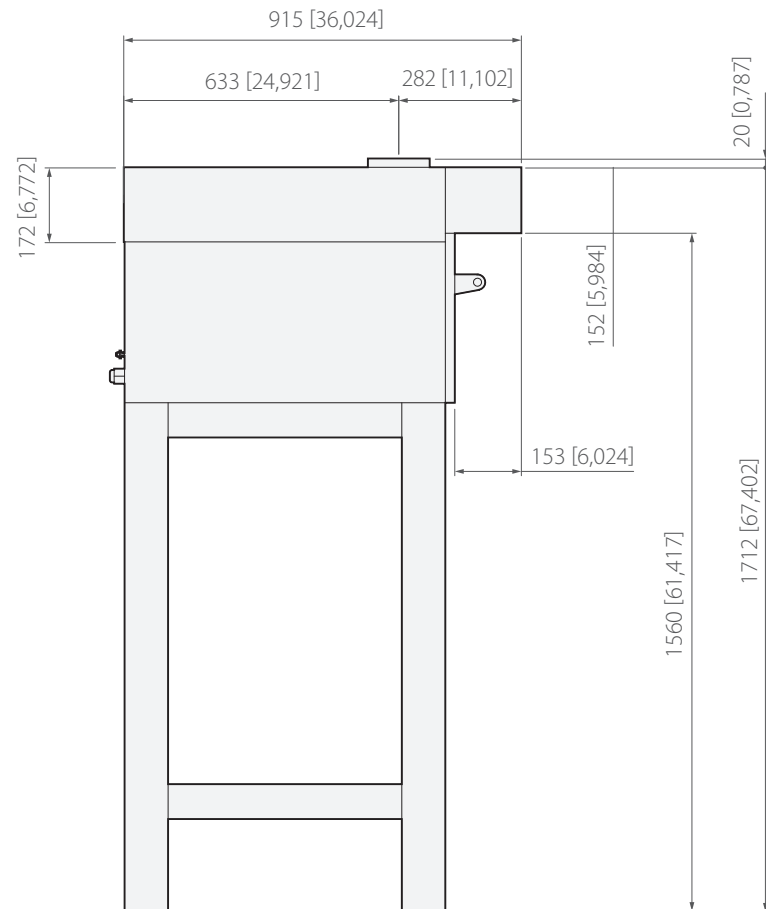
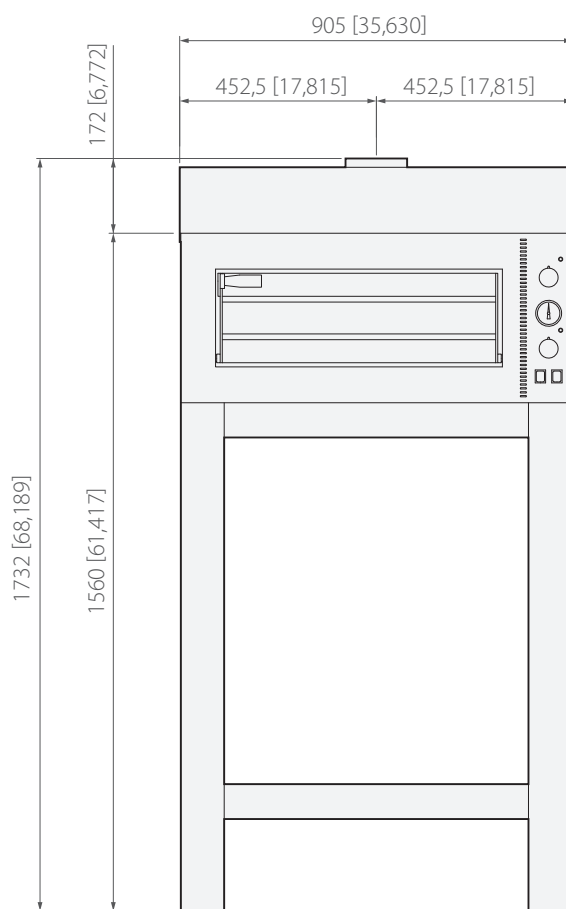


units of measurement: mm [inch]



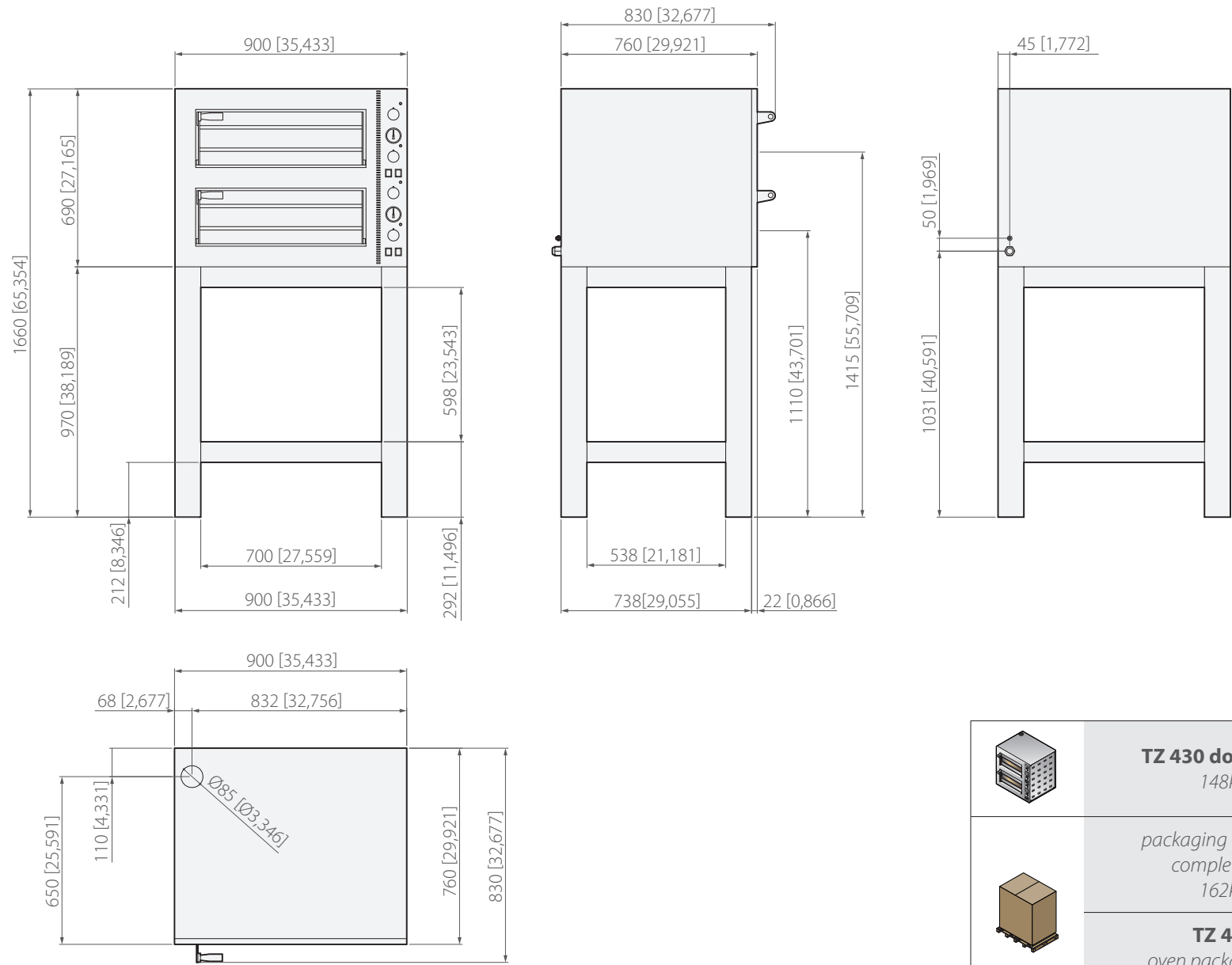
	TZ 430 single oven weight 85kg / 187.3lb
	weight of packaging + TZ 430 single complete oven 98kg / 216lb
	TZ 430 single oven packaging dimensions 930x850x540 [36.61x33.46x21.26 in.]

Tiziano TZ 430 oven + KTZ 430 hood technical data | hood + single oven





units of measurement: mm [inch]

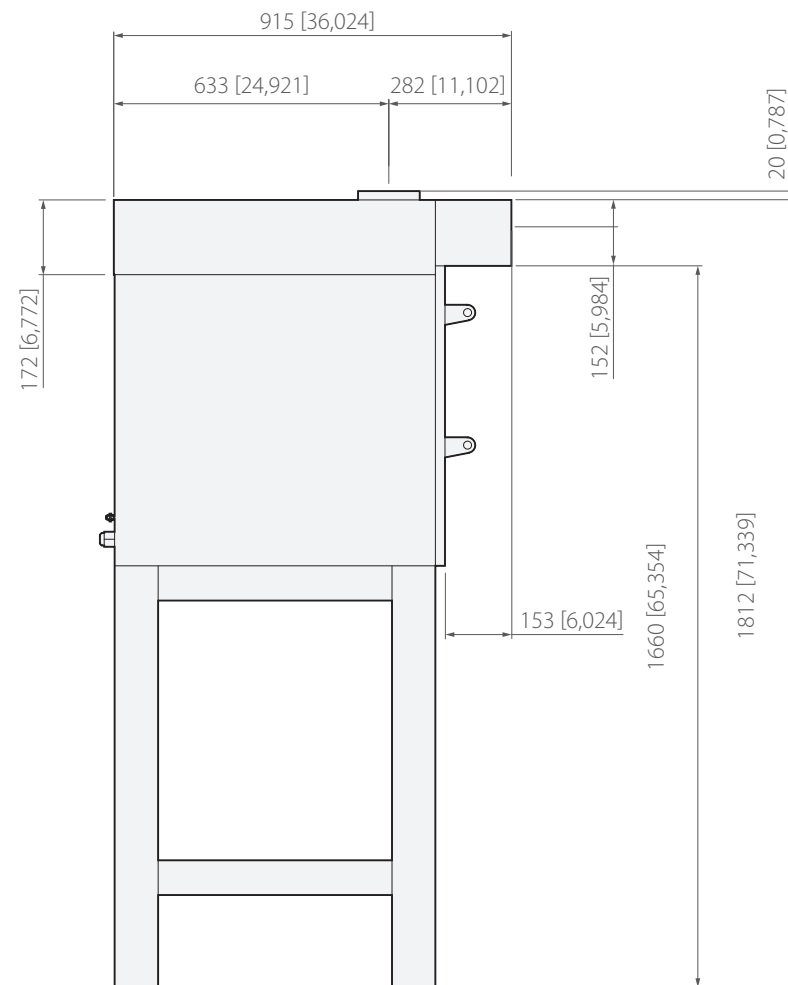
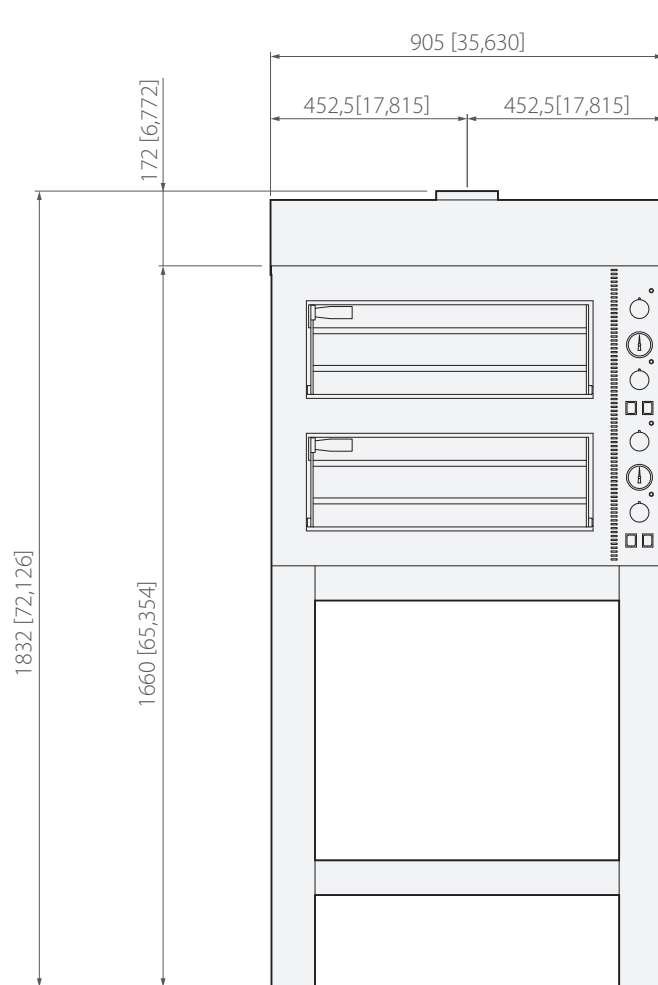
Tiziano TZ 430 oven technical data | double oven



units of measurement: mm [inch]

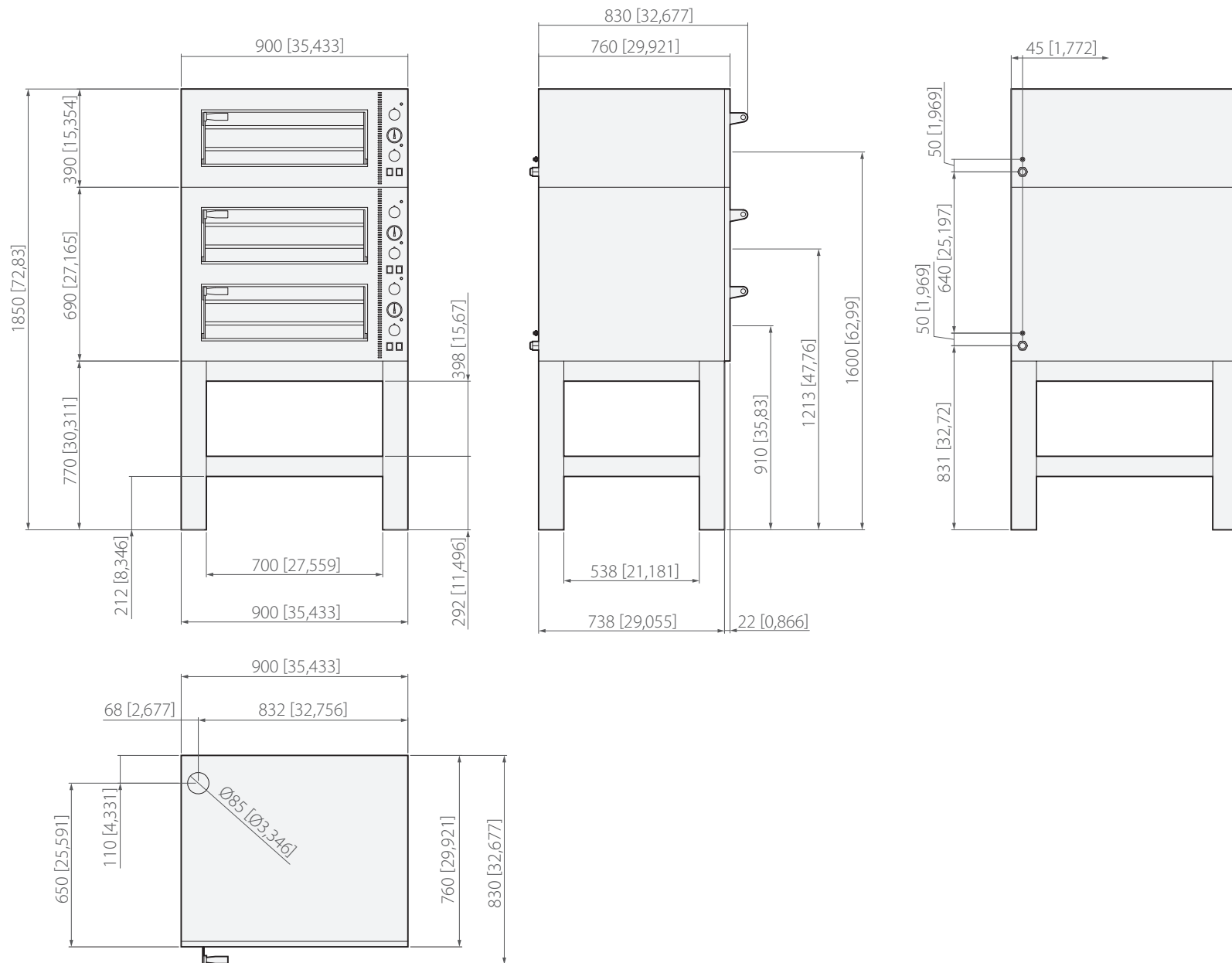
	TZ 430 double oven weight 148kg / 326.2lb
	<i>packaging + TZ 430 double</i> complete oven weight 162kg / 357.1lb
	TZ 430 double <i>oven packaging dimensions</i> 930x850x840 [36.61x33.46x33.07 in.]

Tiziano TZ 430 oven + KTZ 430 hood technical data | hood + double oven



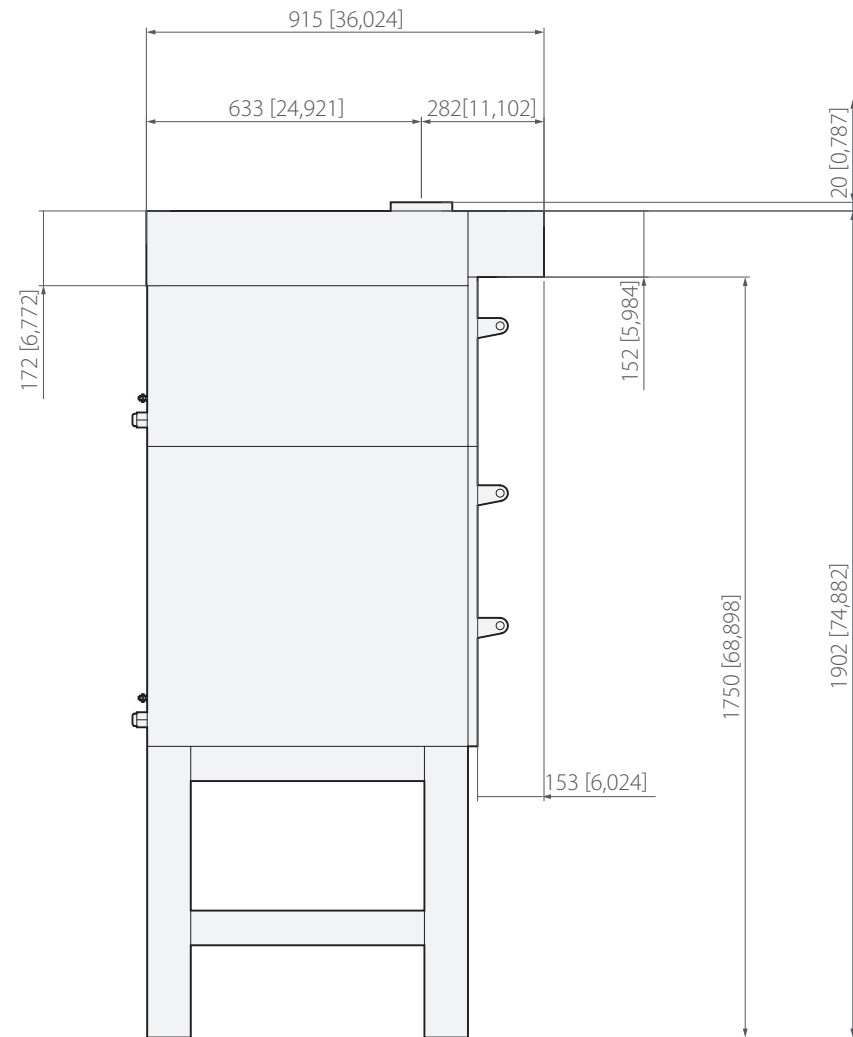
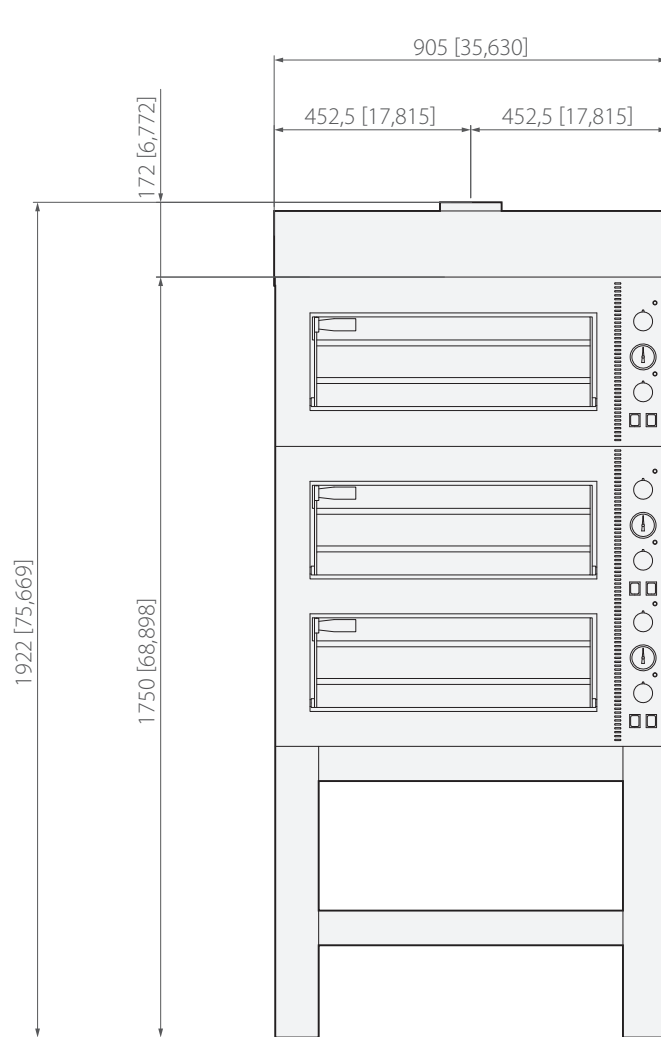
units of measurement: mm [inch]

Tiziano TZ 430 oven technical data | triple oven



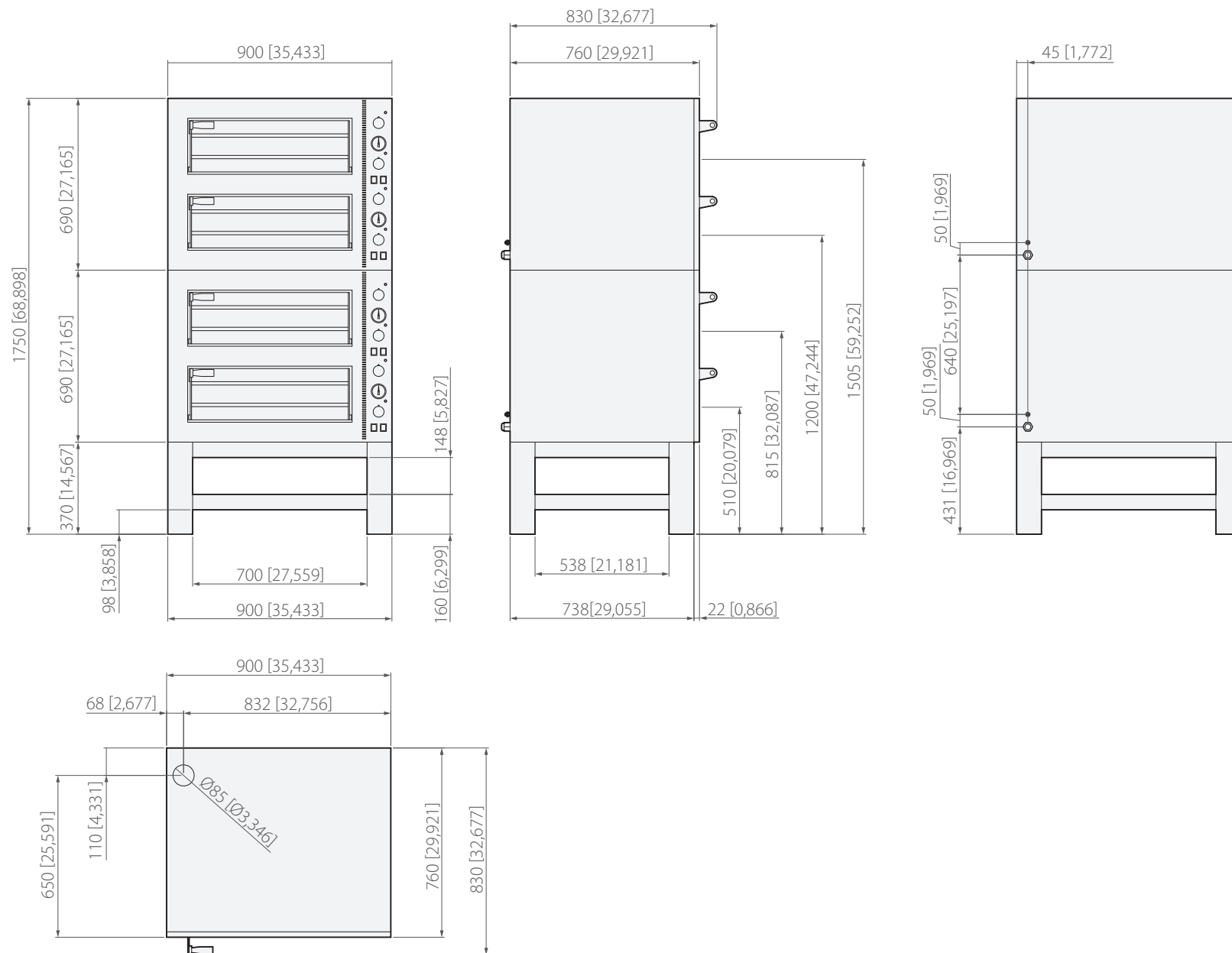
units of measurement: mm [inch]

Tiziano TZ 430 oven + KTZ 430 hood technical data | hood + triple oven



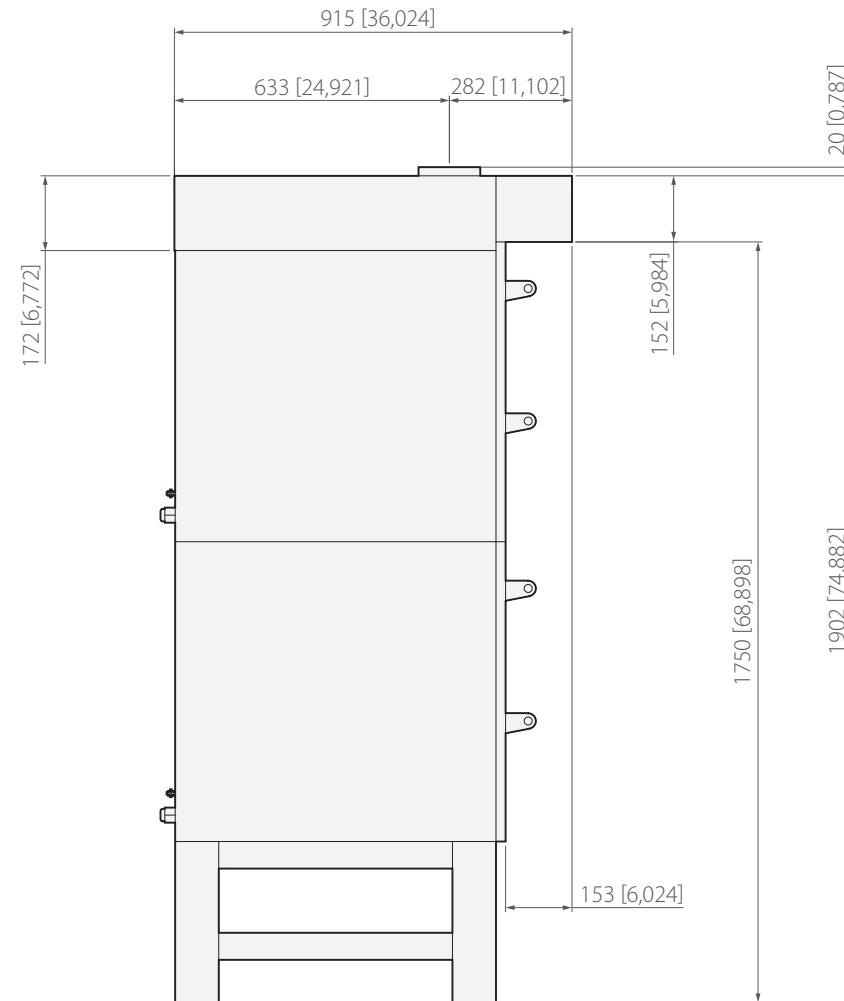
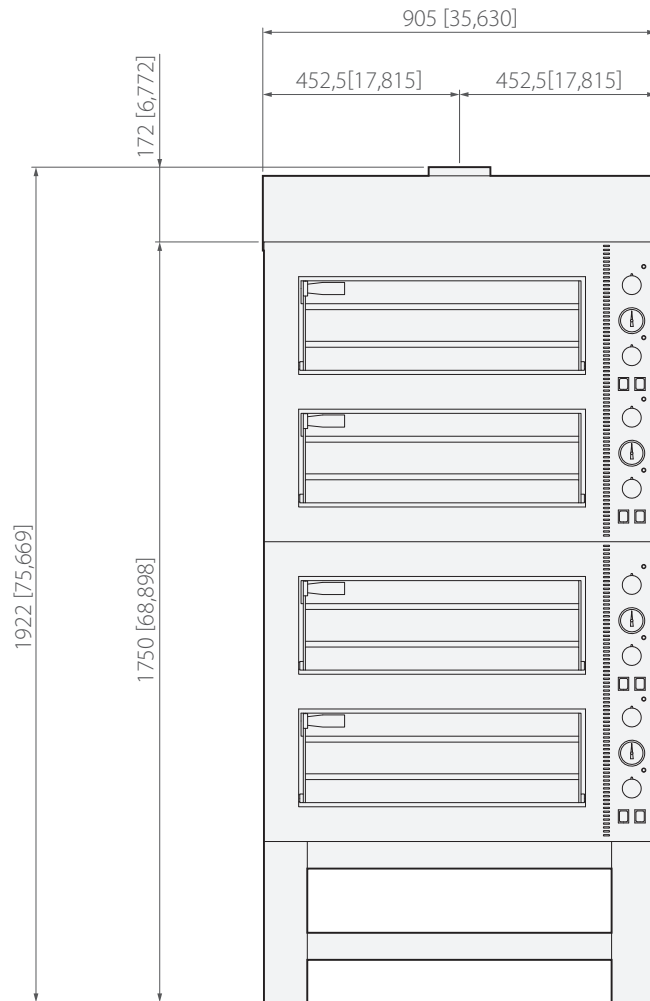
units of measurement: mm [inch]

Tiziano TZ 430 oven technical data | quadruple oven



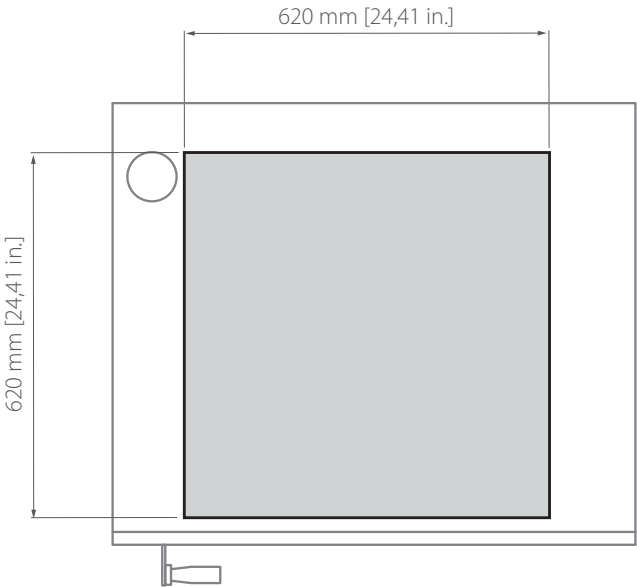
units of measurement: mm [inch]

Tiziano TZ 430 oven + KTZ 430 hood technical data | hood + quadruple oven



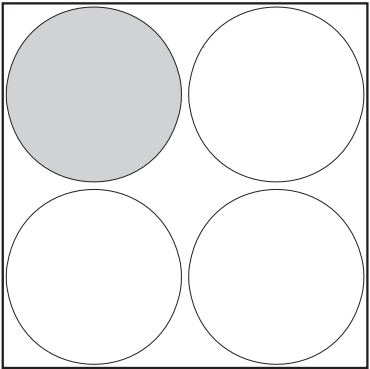
units of measurement: mm [inch]

Tiziano TZ 430 oven technical data | capacity

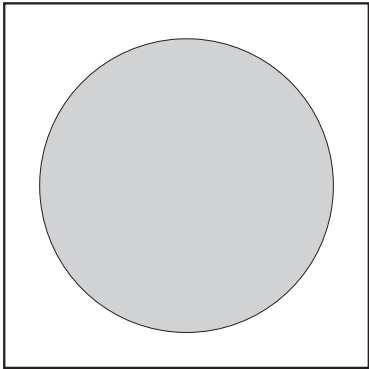


chamber height: 140 mm [5.51 in.]

	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 30 mm [Ø 11.81 in.]	24 PIZZAS
●	Ø 35 cm [Ø 13.78 in.]	18 PIZZAS
●	Ø 50 cm [Ø 19.69 in.]	9 PIZZAS
■	60x40 cm [23.62x15.75 in.]	6 PIZZAS



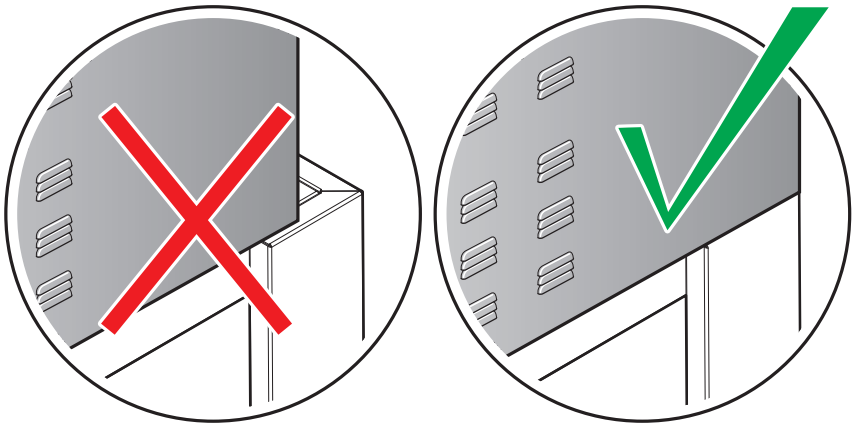
PIZZA Ø 30 cm [Ø 11.81 in.]



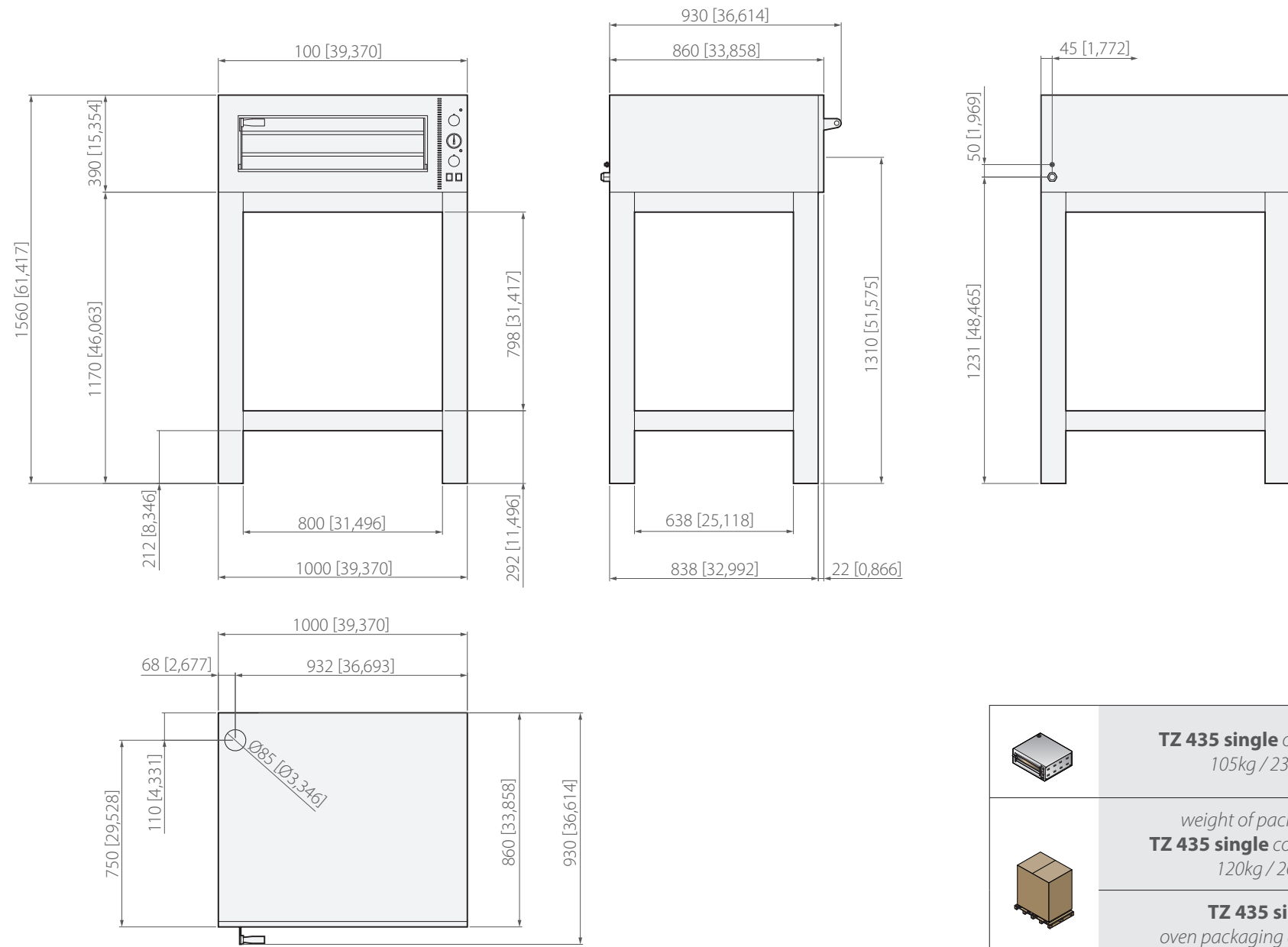
PIZZA Ø 50 cm [Ø 19.69 in.]

ALIGNMENT OF THE OVEN WITH THE SUPPORT



If the oven is to be placed on a support, make the oven rear corners match the rear corners of the support.



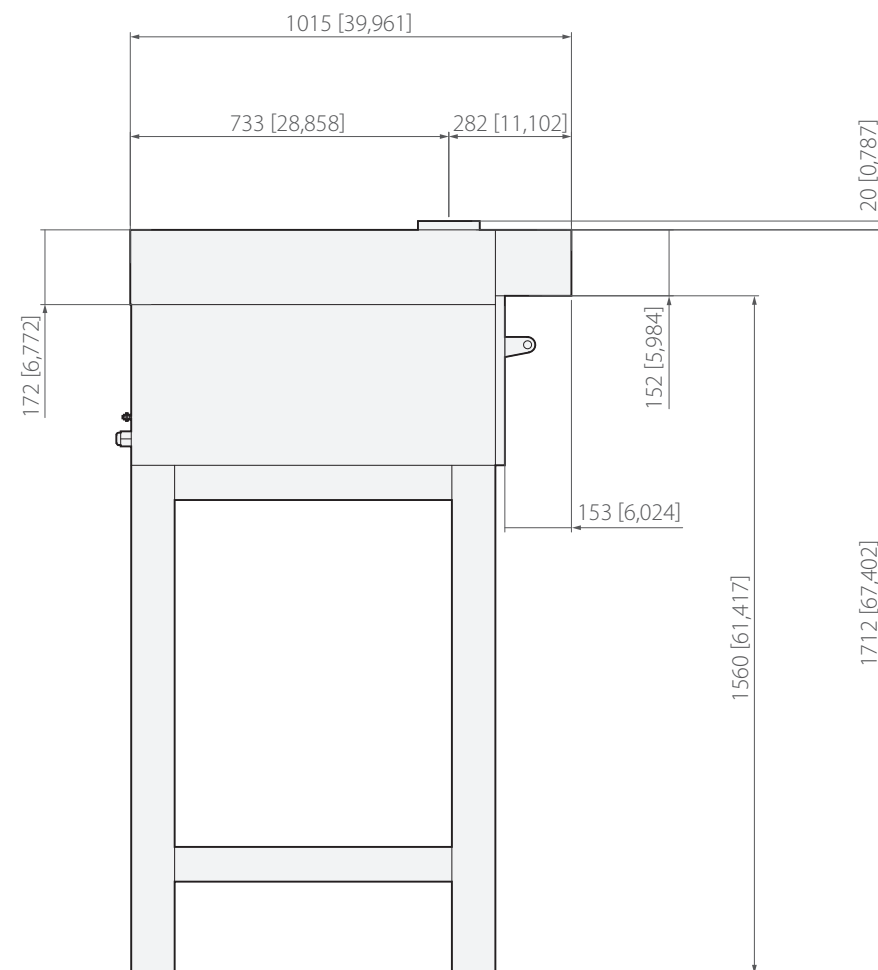
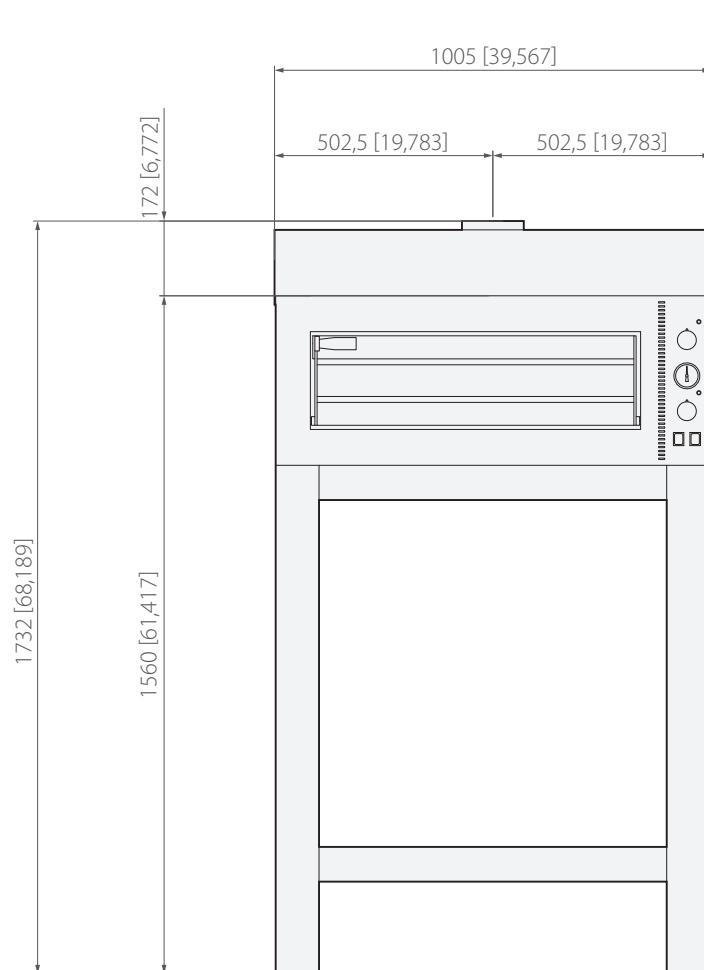
Tiziano TZ 435 oven technical data | single oven



units of measurement: mm [inch]

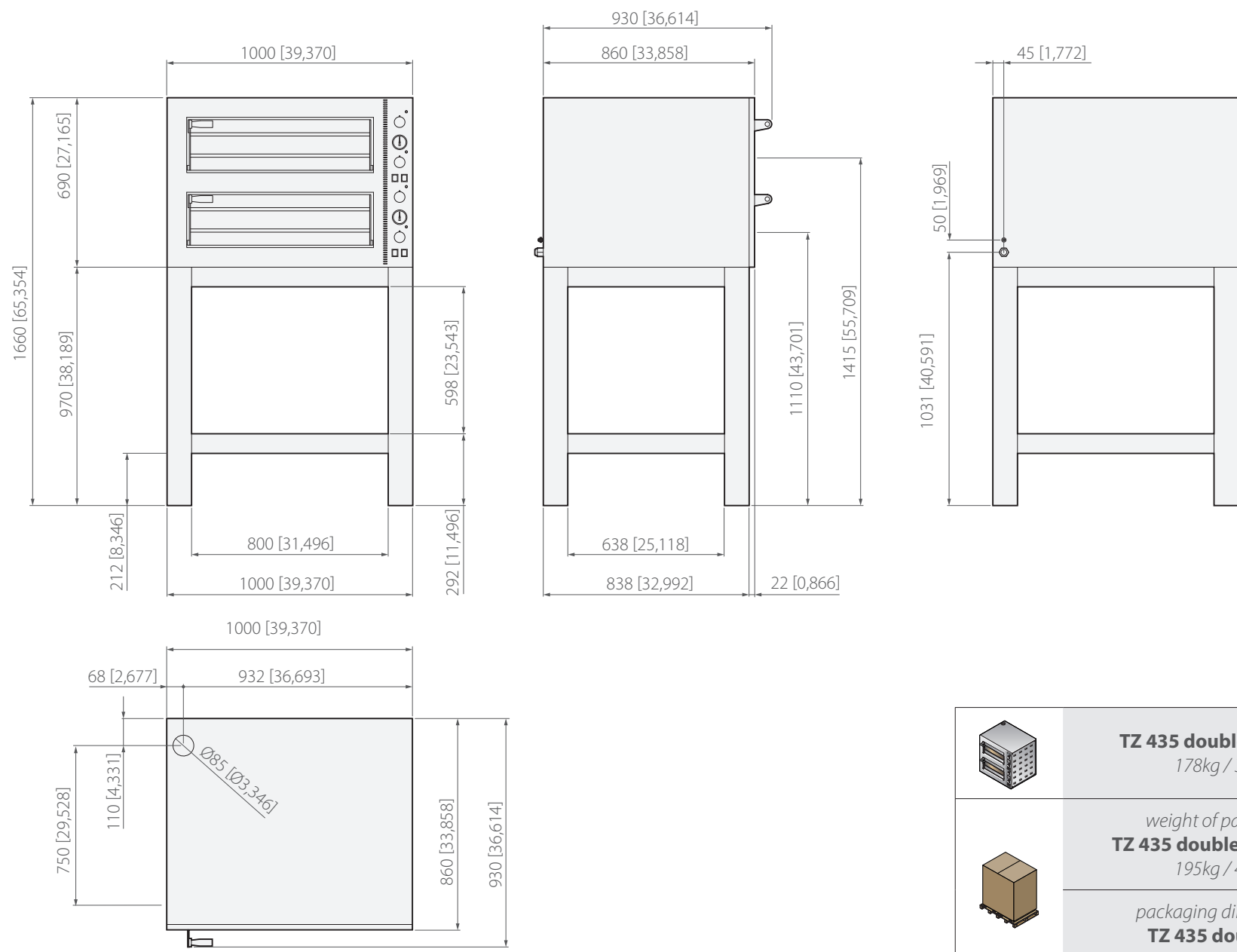
	TZ 435 single oven weight 105kg / 231.4lb
	weight of packaging + TZ 435 single complete oven 120kg / 264lb
	TZ 435 single oven packaging dimensions 1030x950x540 [40.55x37.4x21.26 in.]

Tiziano TZ 435 oven + KTZ 435 hood technical data | hood + single oven





units of measurement: mm [inch]

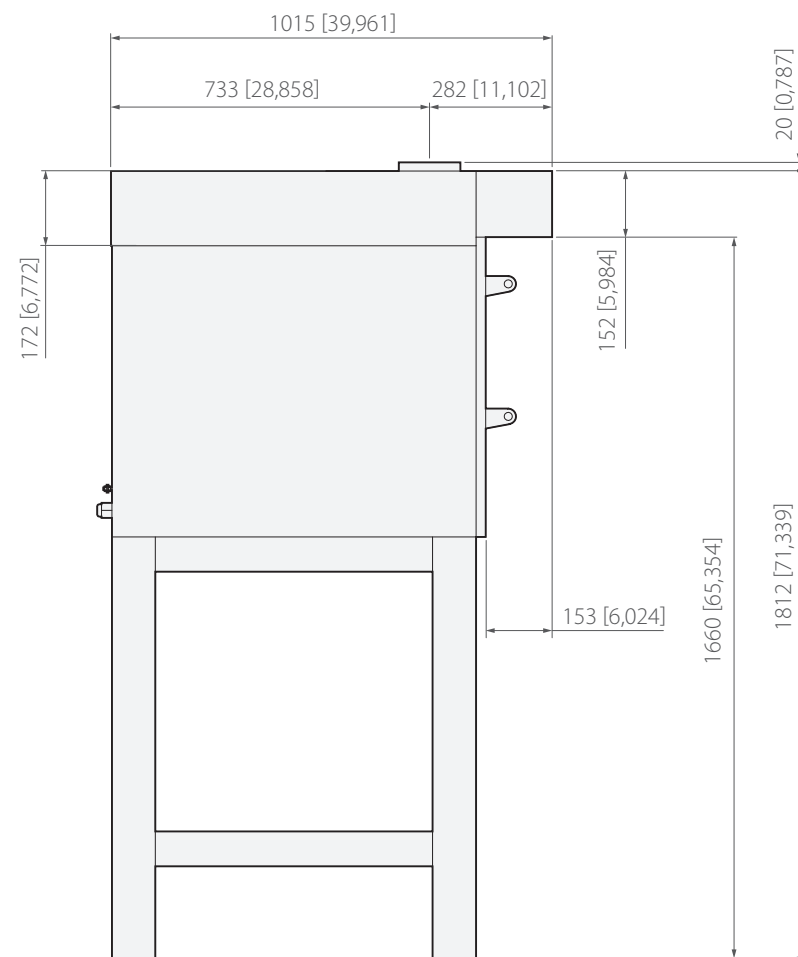
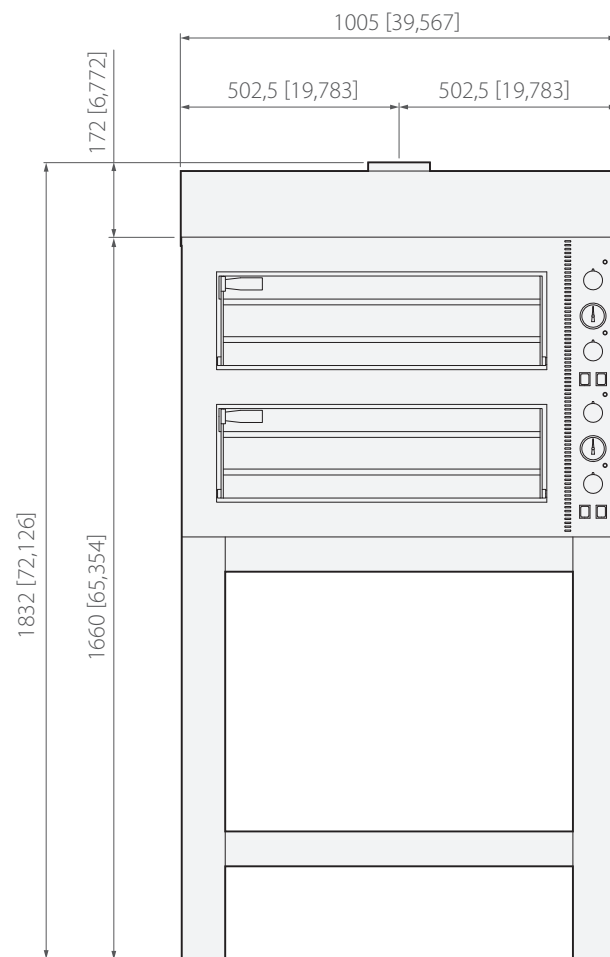
Tiziano TZ 435 oven technical data | double oven



units of measurement: mm [inch]

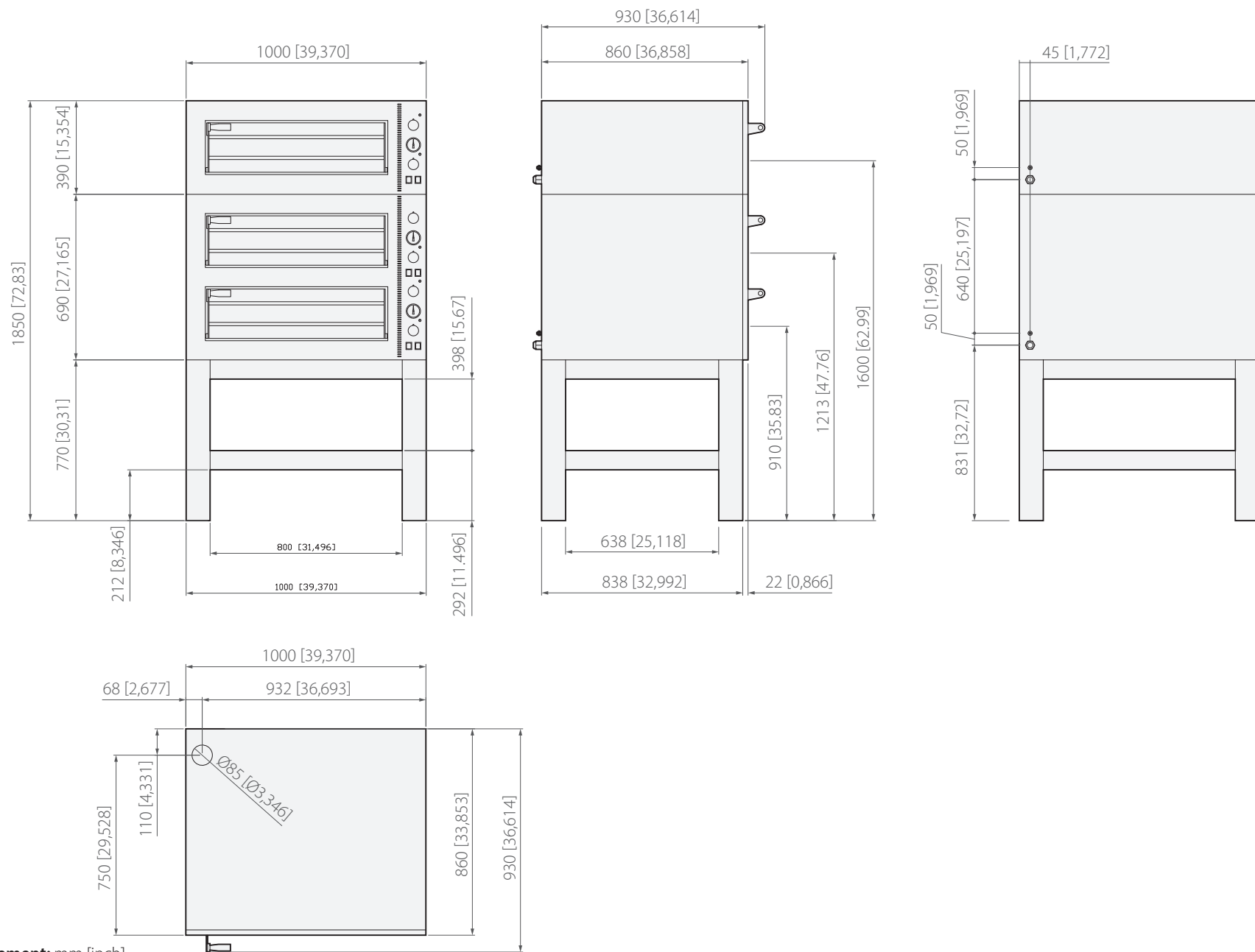
	TZ 435 double oven weight 178kg / 392.4lb
	weight of packaging + TZ 435 double complete oven 195kg / 429.9lb
	packaging dimensions of TZ 435 double oven 1030x950x840 [40.55x37.4x33.07 in.]

Tiziano TZ 435 oven + KTZ 435 hood technical data | hood + double oven



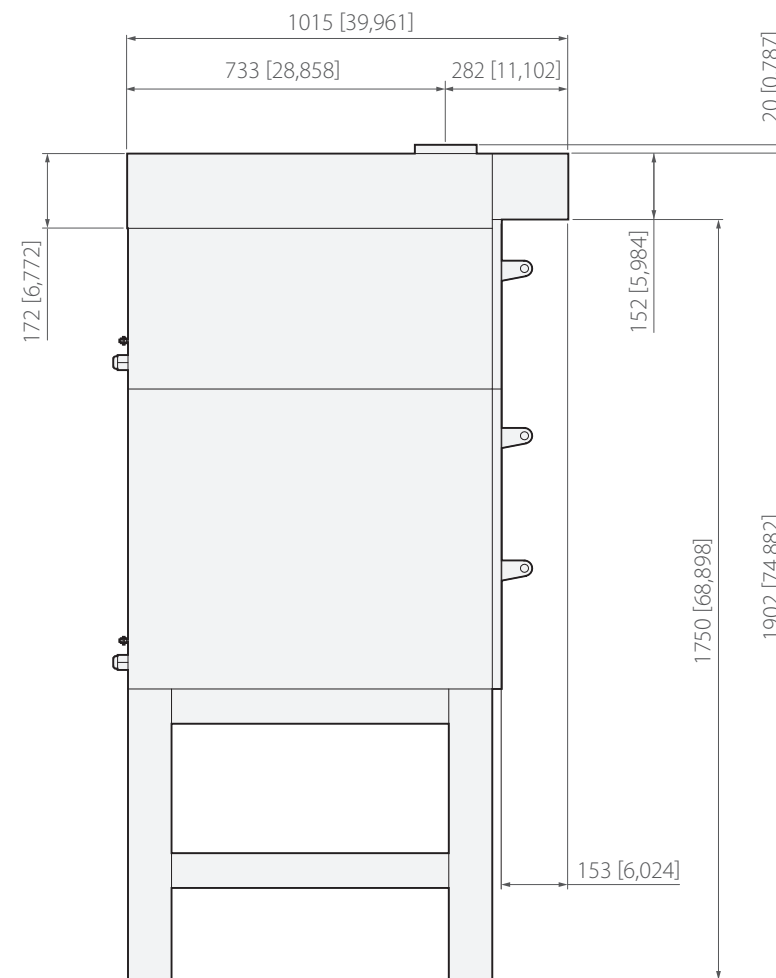
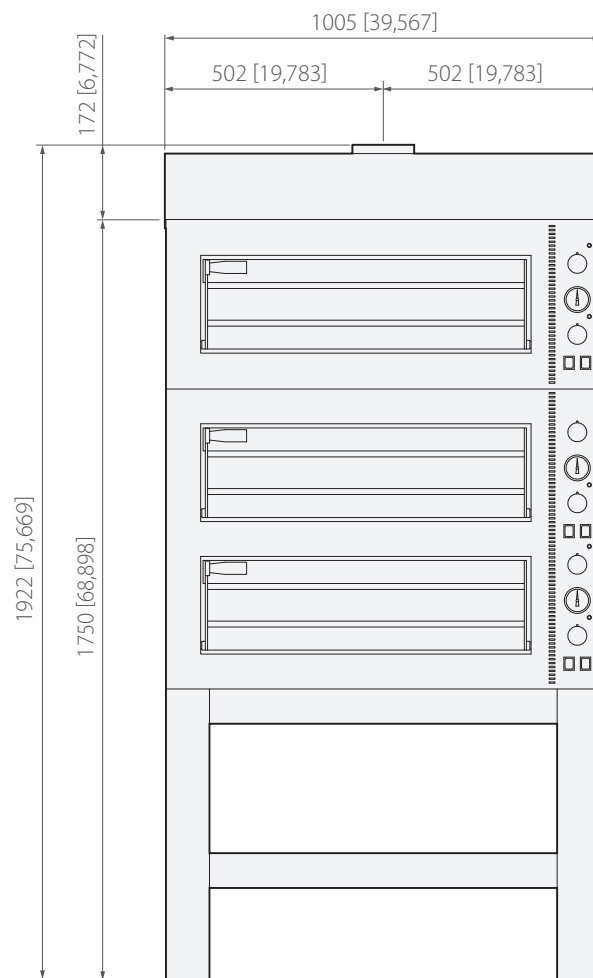
units of measurement: mm [inch]

Tiziano TZ 435 oven technical data | triple oven



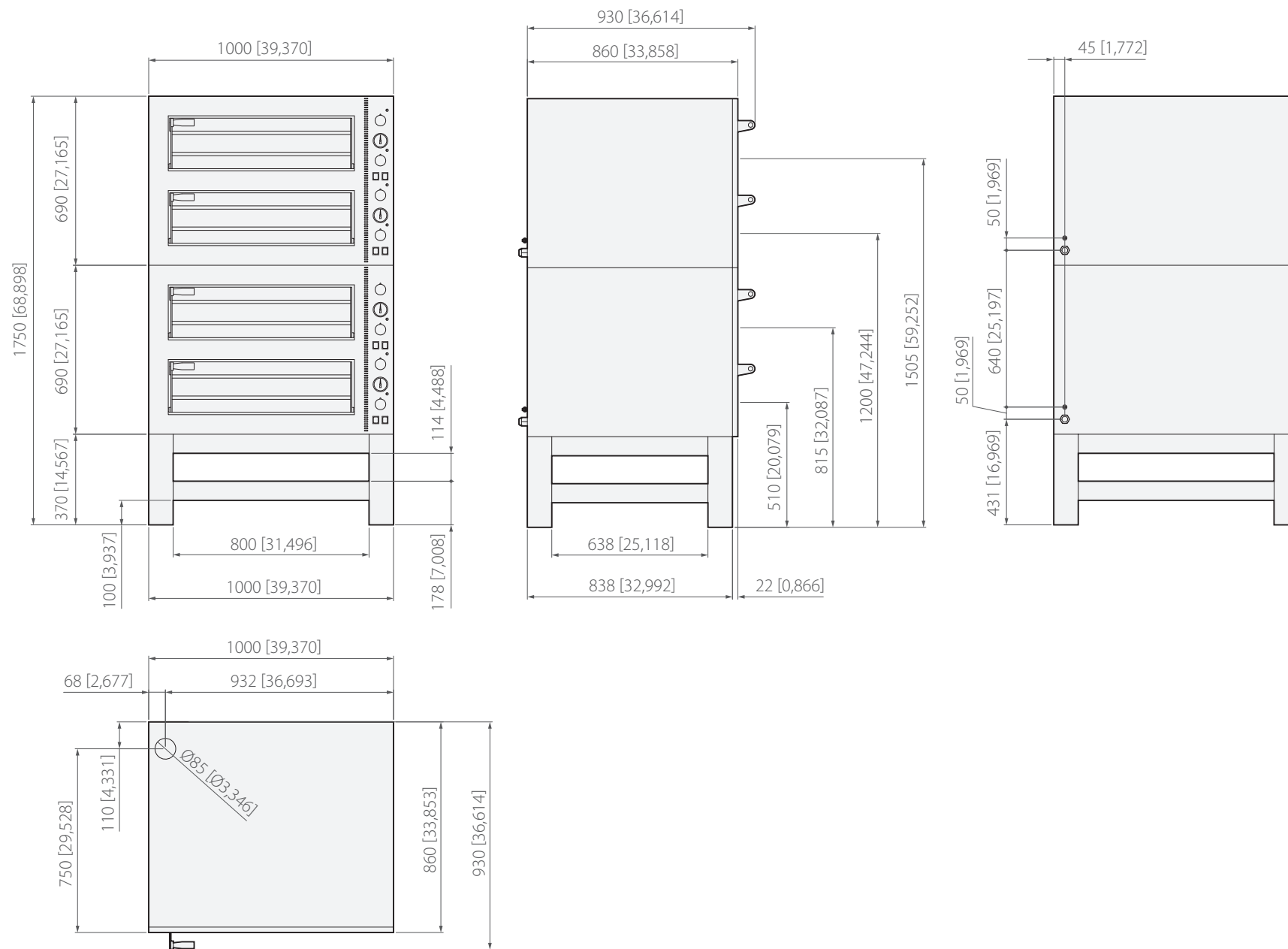
units of measurement: mm [inch]

Tiziano TZ 435 oven + KTZ 435 hood technical data | hood + triple oven



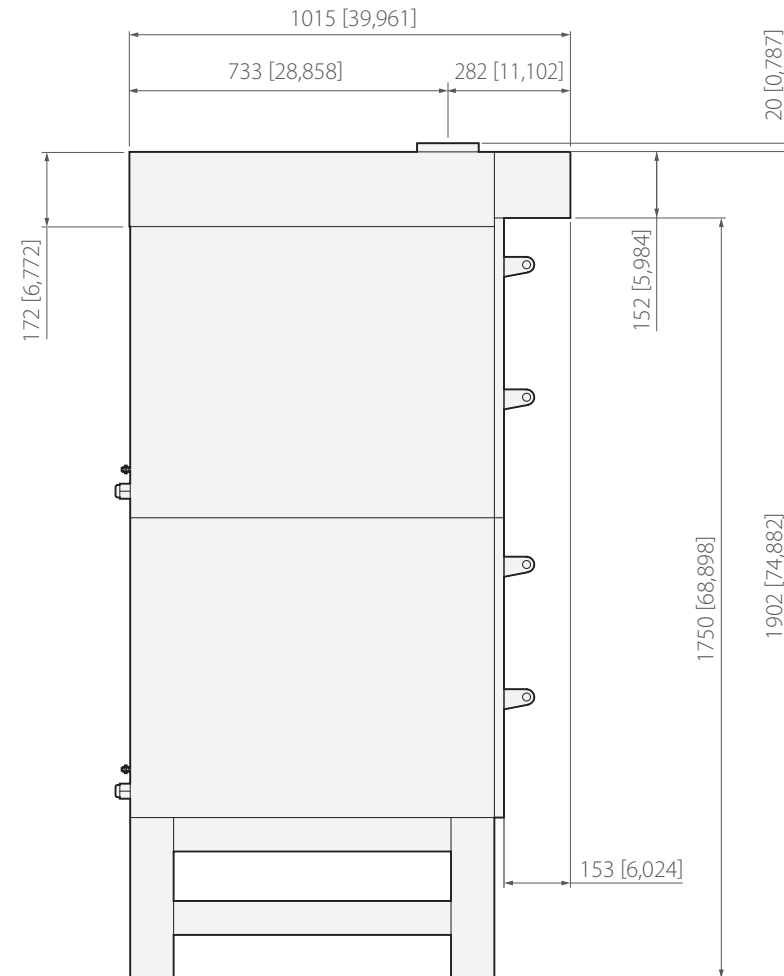
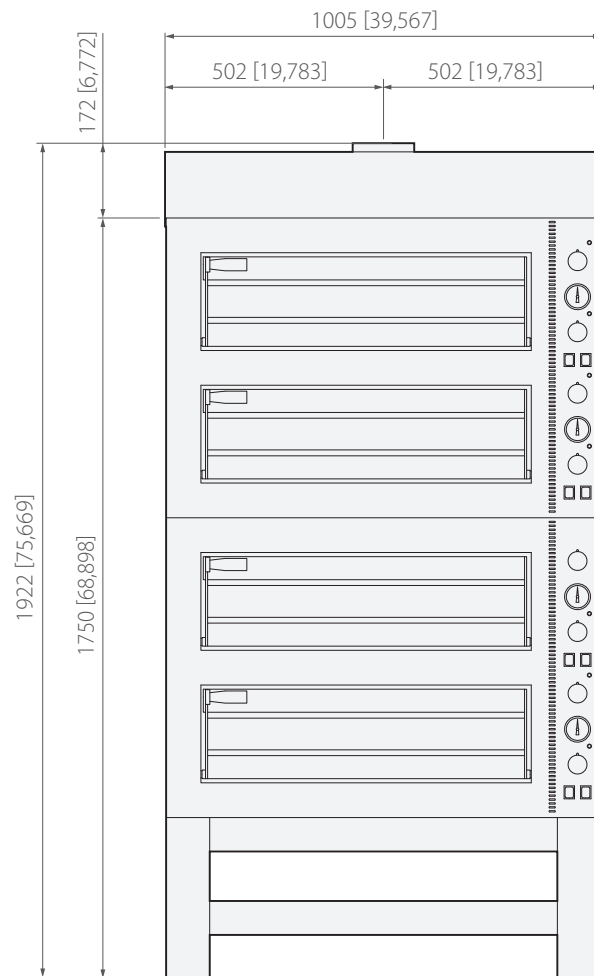
units of measurement: mm [inch]

Tiziano TZ 435 oven technical data | quadruple oven



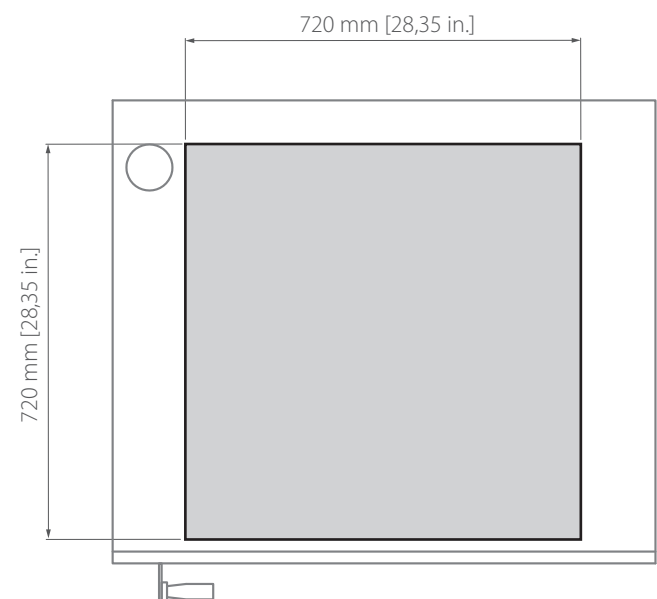
units of measurement: mm [inch]

Tiziano TZ 435 oven + KTZ 435 hood technical data | hood + quadruple oven

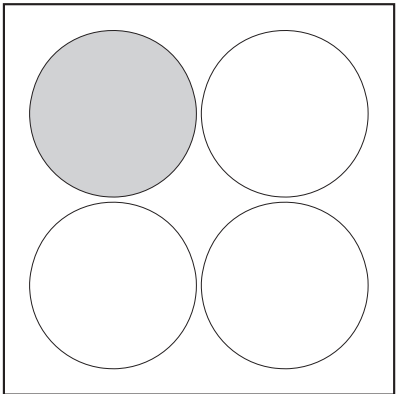


units of measurement: mm [inch]

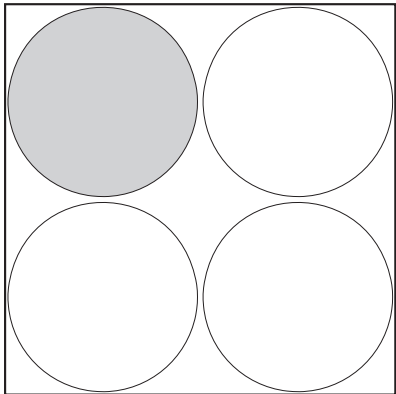
Tiziano TZ 435 oven technical data | capacity



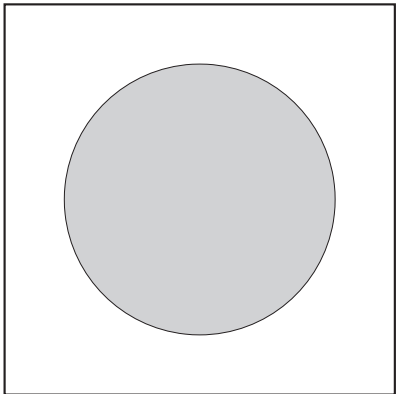
	Ø PIZZAS	HOURLY PRODUCTIVITY
○	Ø 30 mm [Ø 11.81 in.]	24 PIZZAS
○	Ø 35 cm [Ø 13.78 in.]	24 PIZZAS
○	Ø 50 cm [Ø 19.69 in.]	9 PIZZAS
■	60x40 cm [23.62x15.75 in.]	6 PIZZAS



PIZZA Ø 30 cm [Ø 11.81 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]

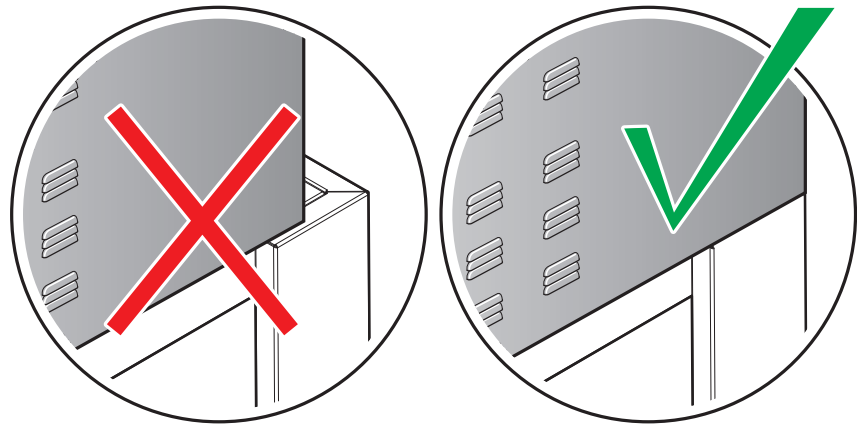


PIZZA Ø 50 cm [Ø 19.69 in.]

chamber height: 140 mm [5.51 in.]

ALIGNMENT OF THE OVEN WITH THE SUPPORT

If the oven is to be placed on a support, make the oven rear corners match the rear corners of the support.



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.
- 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
- 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.
- It is forbidden to install the oven 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 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.
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.
- Noise levels lower than 70 dB.

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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Installation

Transport

► Fig.5

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

Use a suitable vehicle capable of withstanding the weight of the same.

Model	single	double	Model	single	double
TZ420	51kg / 112.4lb	90kg / 198.4lb	TZ430	85kg / 187.3lb	148kg / 326.2lb
TZ425	65kg / 143.3lb	114kg / 251.3lb	TZ435	105kg / 231.4lb	178kg / 392.4lb
TZ230	71kg / 156.5lb	122kg / 268.9lb			

Persons not involved with the appliance installation may not pass through or stand in the work area during the transport of the appliance.

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

Preliminary operations

► Fig.6

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 oven are in good condition and without any faults or break-ages, if that is not the case, contact the Retailer for the procedures to follow.

Packaging disposal

Before starting to install the oven, dispose of the packaging in accordance with the regulations in force in the country of installation.



Caution, suffocation hazard! If left unattended, packaging could be potentially dangerous for both children and animals.



Caution, hindrance hazard! If left unattended, packaging could hinder vehicles and installers during assembly operations.

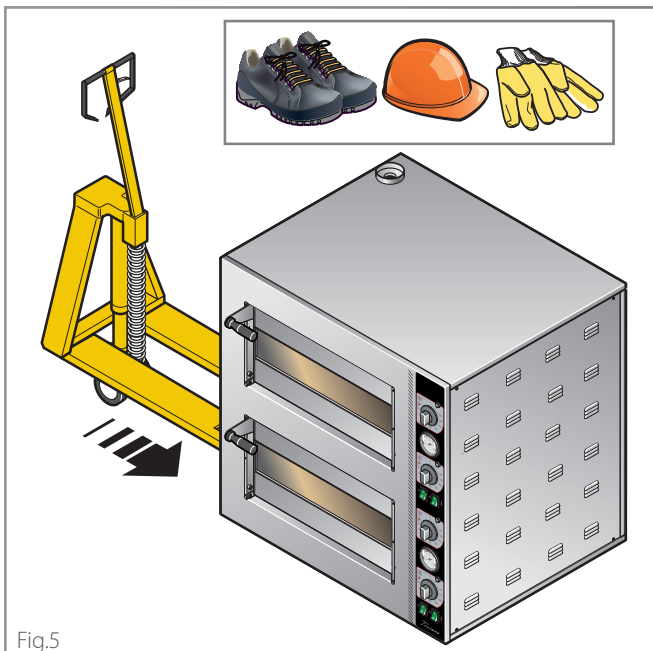


Fig.5

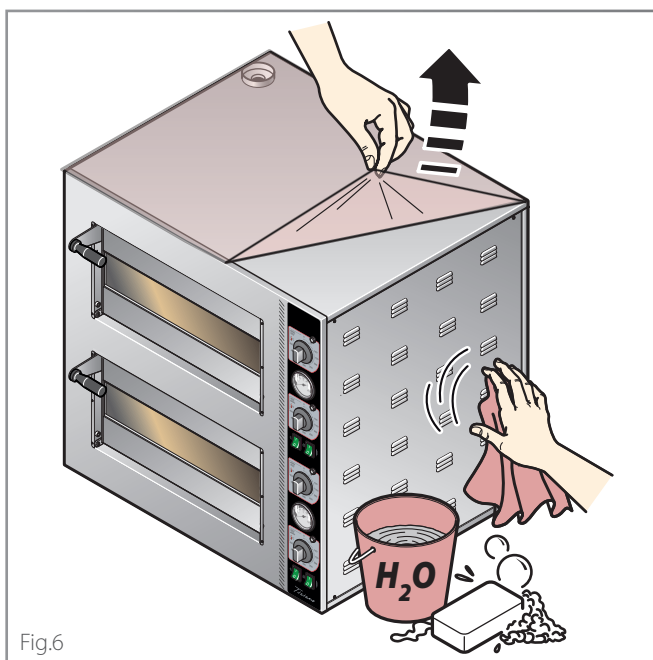


Fig.6

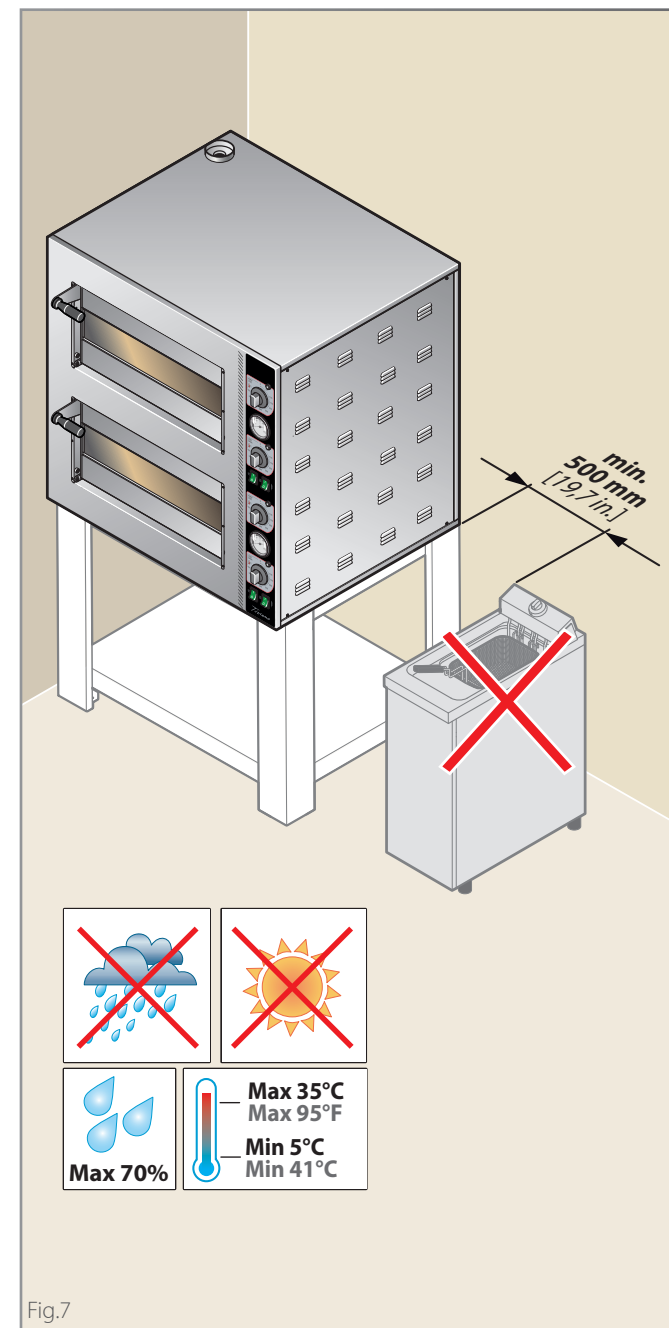


Fig.7

Positioning

► Fig.8

The positioning room must comply with the instructions provided on page 4 and 5. Comply with the measurements shown in the figure.

► Fig.9

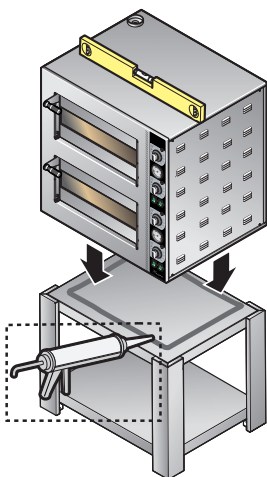
The oven must be placed on a base, built by the Manufacturer or by yourself that:

- is flame and heat resistant;
- is perfectly stable and level;
- withstands the weight of the appliance.

Model	single	double	Model	single	double
TZ420	51kg / 112.4lb	90kg / 198.4lb	TZ430	85kg / 187.3lb	148kg / 326.2lb
TZ425	65kg / 143.3lb	114kg / 251.3lb	TZ435	105kg / 231.4lb	178kg / 392.4lb
TZ230	71kg / 156.5lb	122kg / 268.9lb			

In both cases, silicone the gap between the oven and the support or the bearing surface, using high temperature resistant silicone.

only for the American model



only for the American model

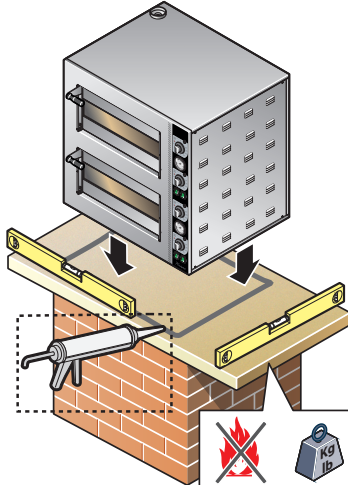
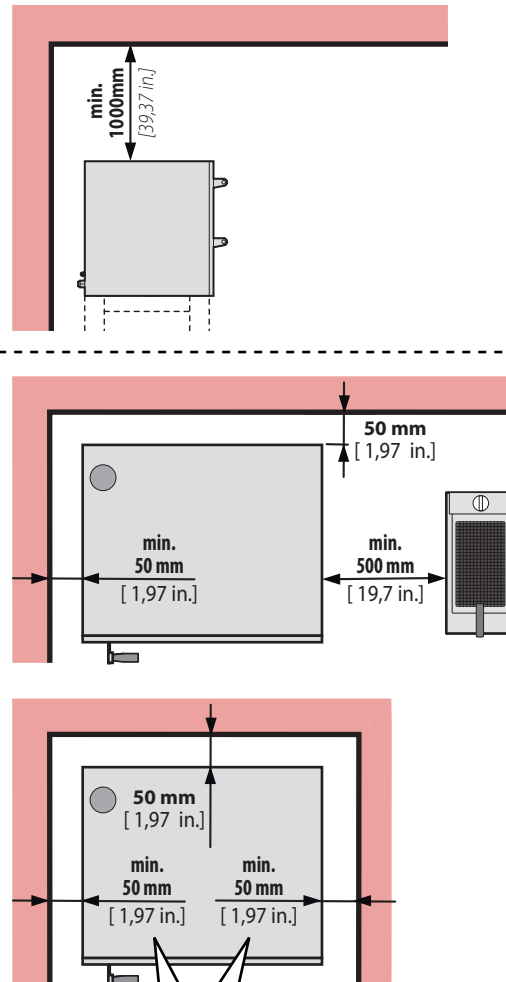


Fig.9

Fig.8



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.

Serial number plate reading

► Fig.10

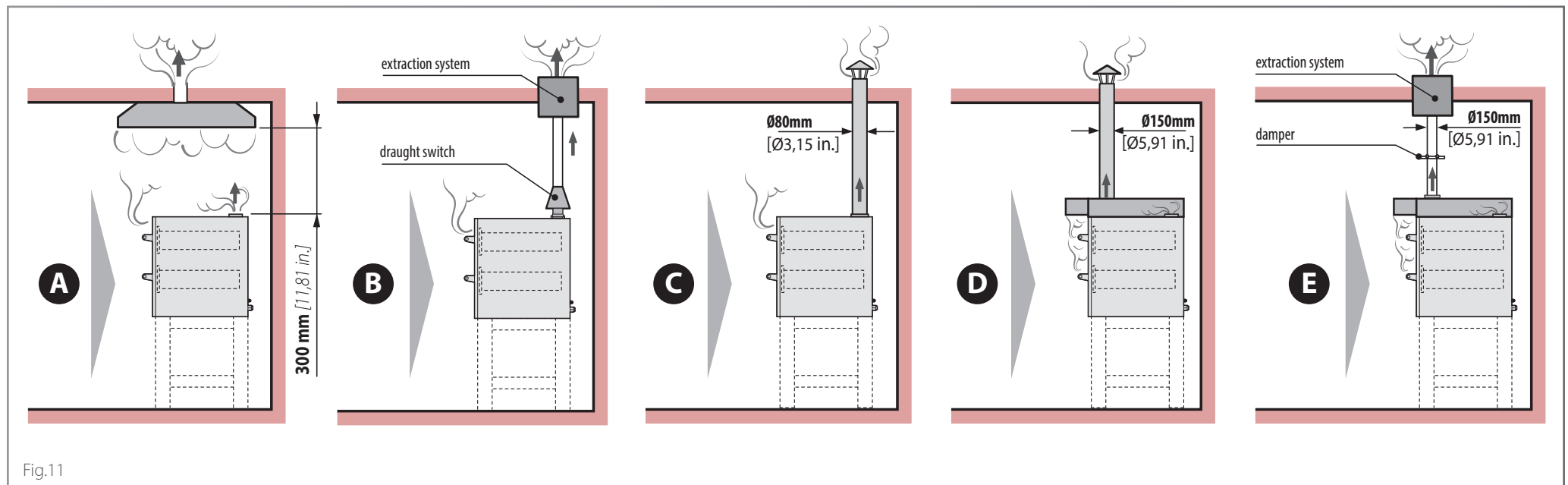
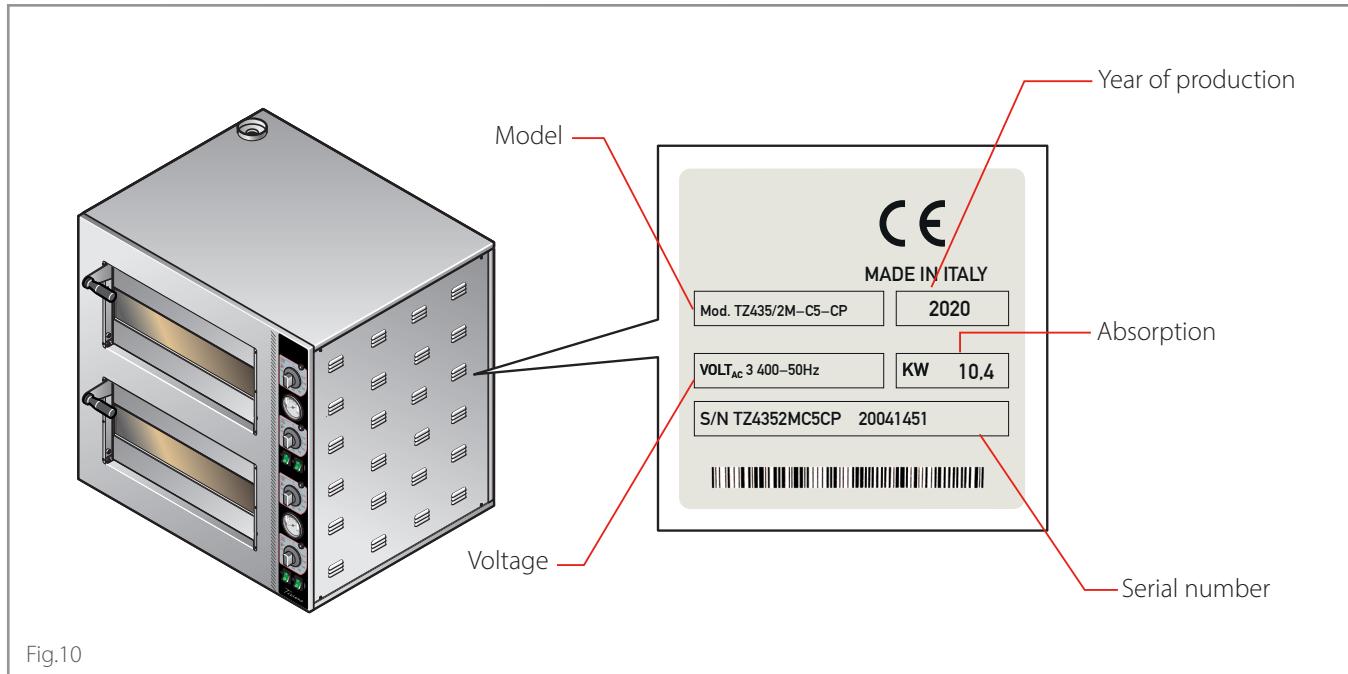
The serial number is on the right hand side of the appliance. It provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.

Smoke extraction

► Fig.10 The oven is fitted with a flue 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** in one of the following ways:

- through a **hood belonging to the user**, of suitable capacity, placed at a minimum of 300 mm [11.81 in.] from the oven;
- through an **adequate extraction system supplied by the user** connected to the oven flue: in this case a draught switch must be installed between the extractor and the oven flue (the extractor, switch and relative connection tube are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted.
- through a **tube Ø80mm [Ø3.1in]** ((not supplied) connected to the oven flue. In this type of installation, the fumes resulting from the opening of the door will not be extracted;
- through a **hood supplied by the Manufacturer** that ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, see the sheet attached to it; the evacuation flue must be for the exclusive use of the appliance, comply with current regulations and have a diameter that allows the passage of an evacuation pipe measuring 150 mm [Ø5.91 in.] which corresponds to the diameter of the tube to be mounted on the hood (not supplied).
- through an **adequate suction system supplied by the user** connected to the fume flue of the Manufacturer's hood: in this case, it is mandatory to place a fume damper between the extractor and the oven hood (the extractor, the connection pipe between the two and the damper are not supplied by the Manufacturer).

Installation



Electrical connection

► Fig.12

- ⚠ The electrical connection must be carried out exclusively by qualified personnel after reading the safety warnings at the beginning of the manual.
- ⚠ Before installing the appliance, check that the systems comply with the regulations in force in the country where it is going to be used and with the specifications indicated on the appliance rating plate on the RH side of the oven.

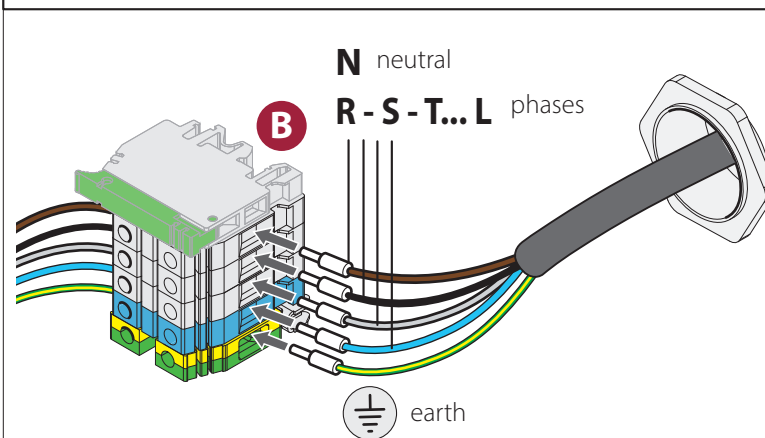
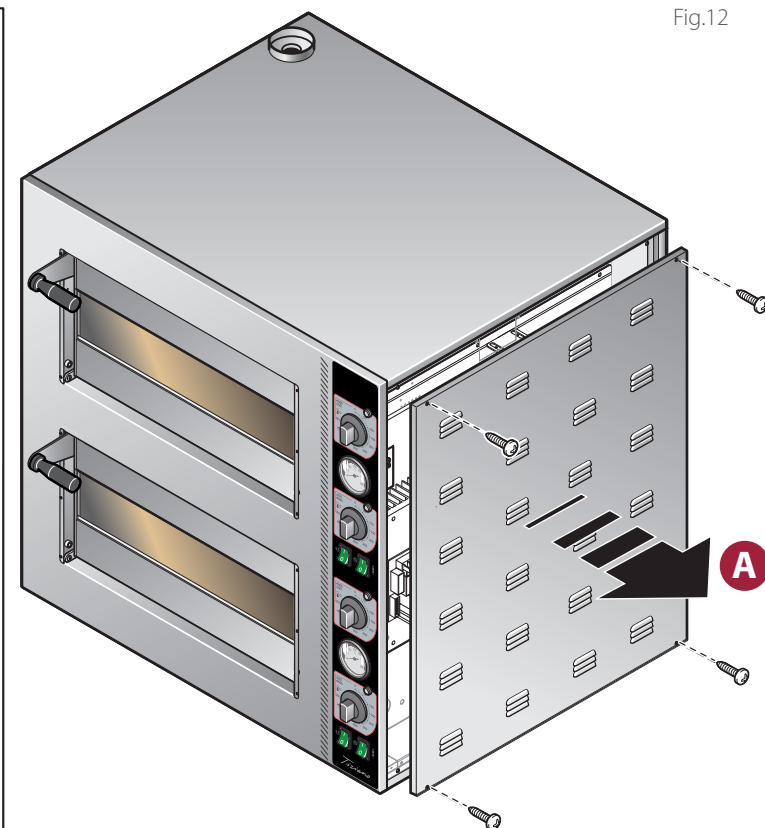
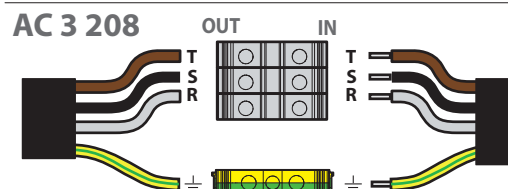
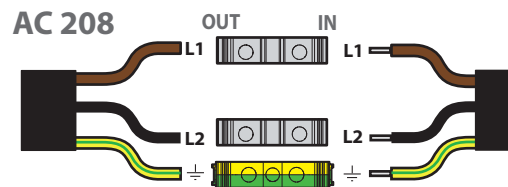
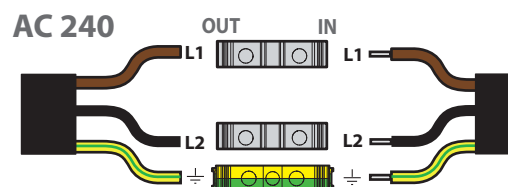
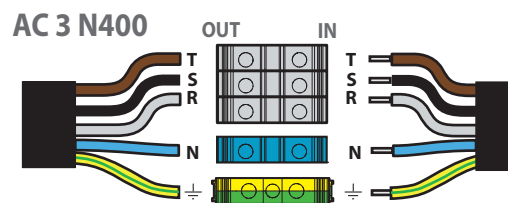
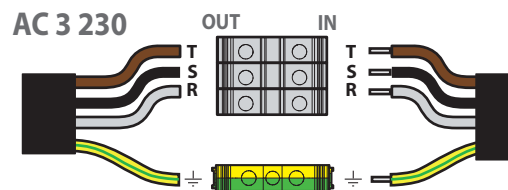
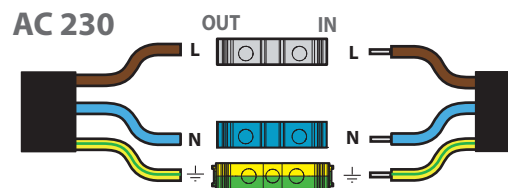
The appliance is supplied without either power cable or plug; they must both be fitted by qualified personnel. The cable must be only **of the type stated** and the plug fitted to it must be suitable for the consumption and connection of the oven to the electrical mains.

- ⚠ If the oven has a twin chamber, the power cable to be connected is just one, as the connecting plug. To connect the cable to the appliance, remove the RH side panel of the oven, let the cable through the cable gland provided and connect it to the terminal block correctly.

📄 The following pages show the electrical diagrams: please refer to the one of the specific model to connect.

For a correct electrical connection, the appliance must:

- be included in an **equipotential system** in compliance with the legislation in force. This connection must be made between the various devices with the terminal marked with the equipotential symbol (⏚). The cable must have a maximum cross-section of 10 mm² (in compliance with IEC EN 60335-2-42:2003-09) and must be yellow-green;
- must be **grounded** (⏚) to the mains (green-yellow wire);
- must be connected to a **thermal differential switch** in compliance with the regulations in force (0.03A A type);
- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.



Installation

The Manufacturer accepts no liability for failure to comply with the above.



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



Electrical data tables on page 6

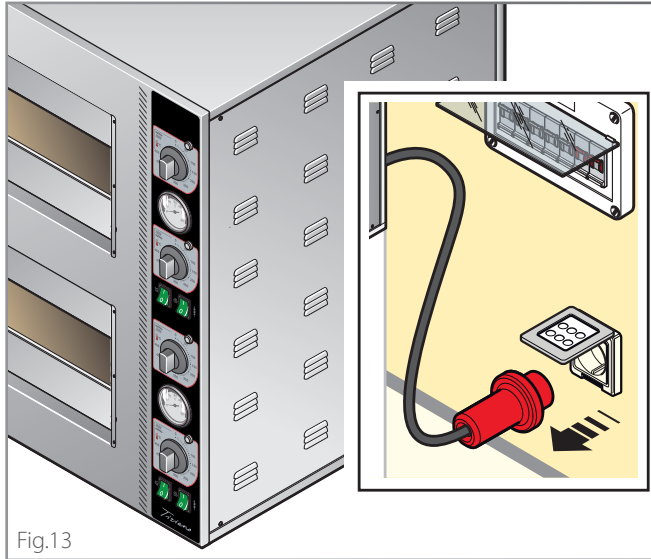


Fig.13

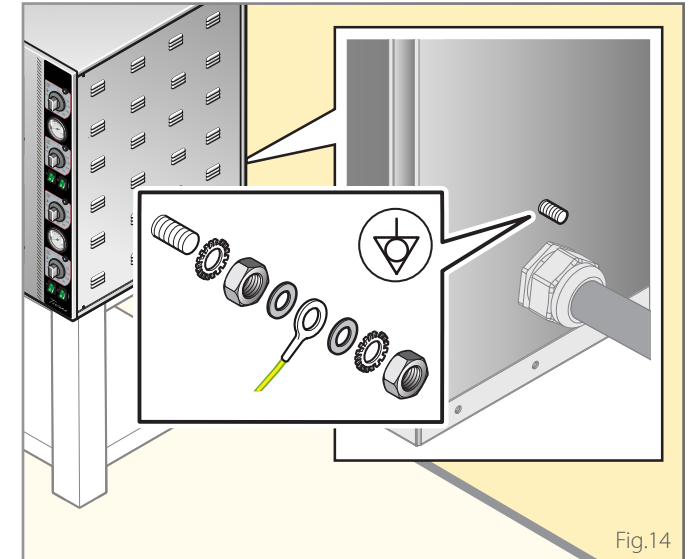
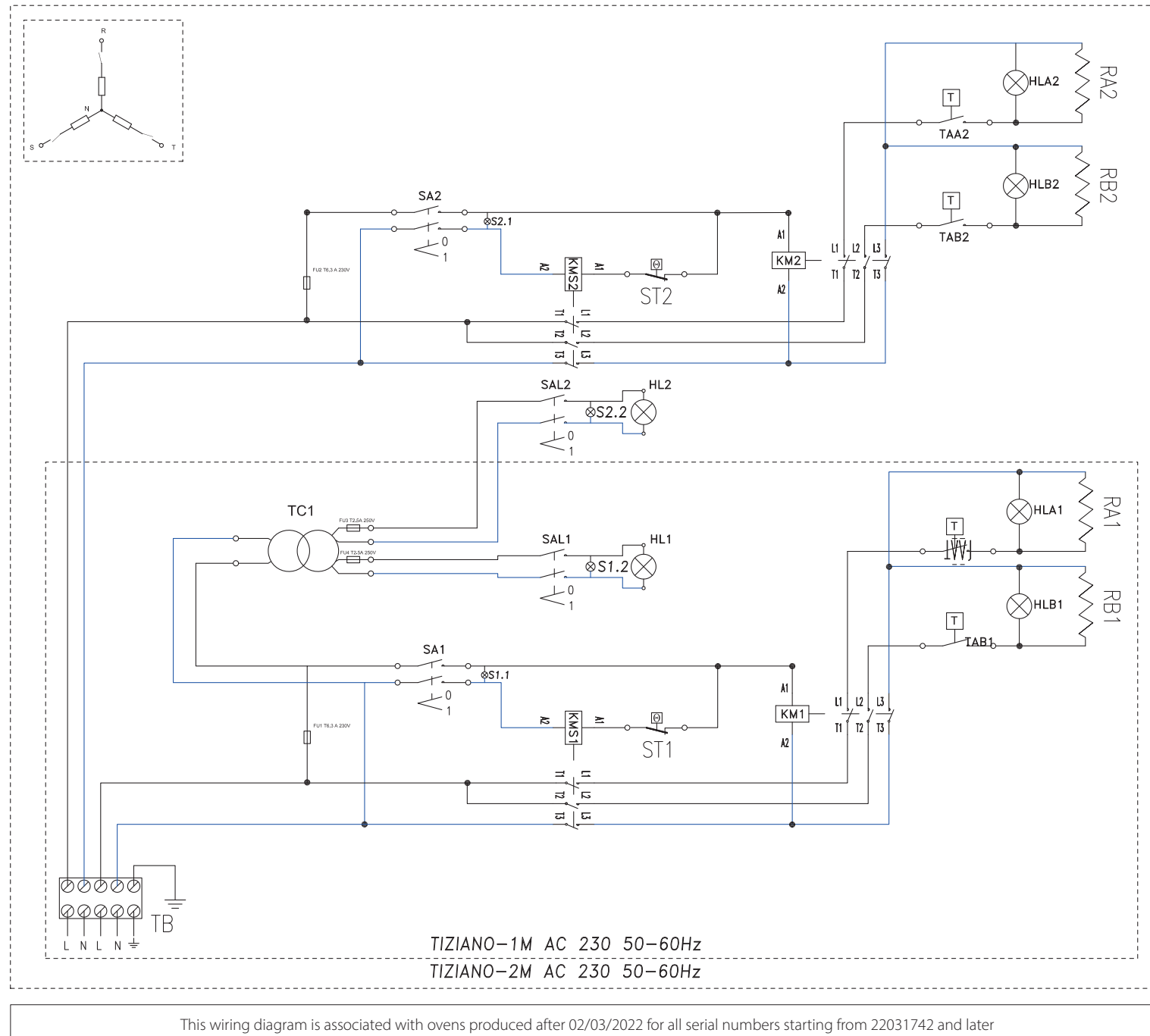
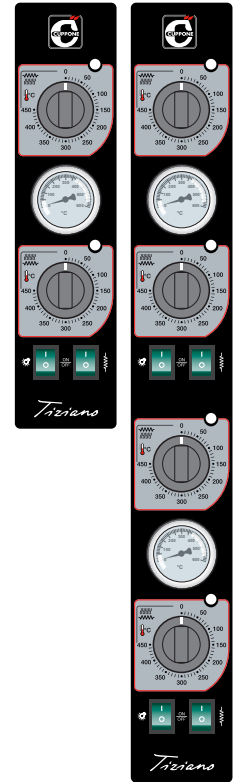


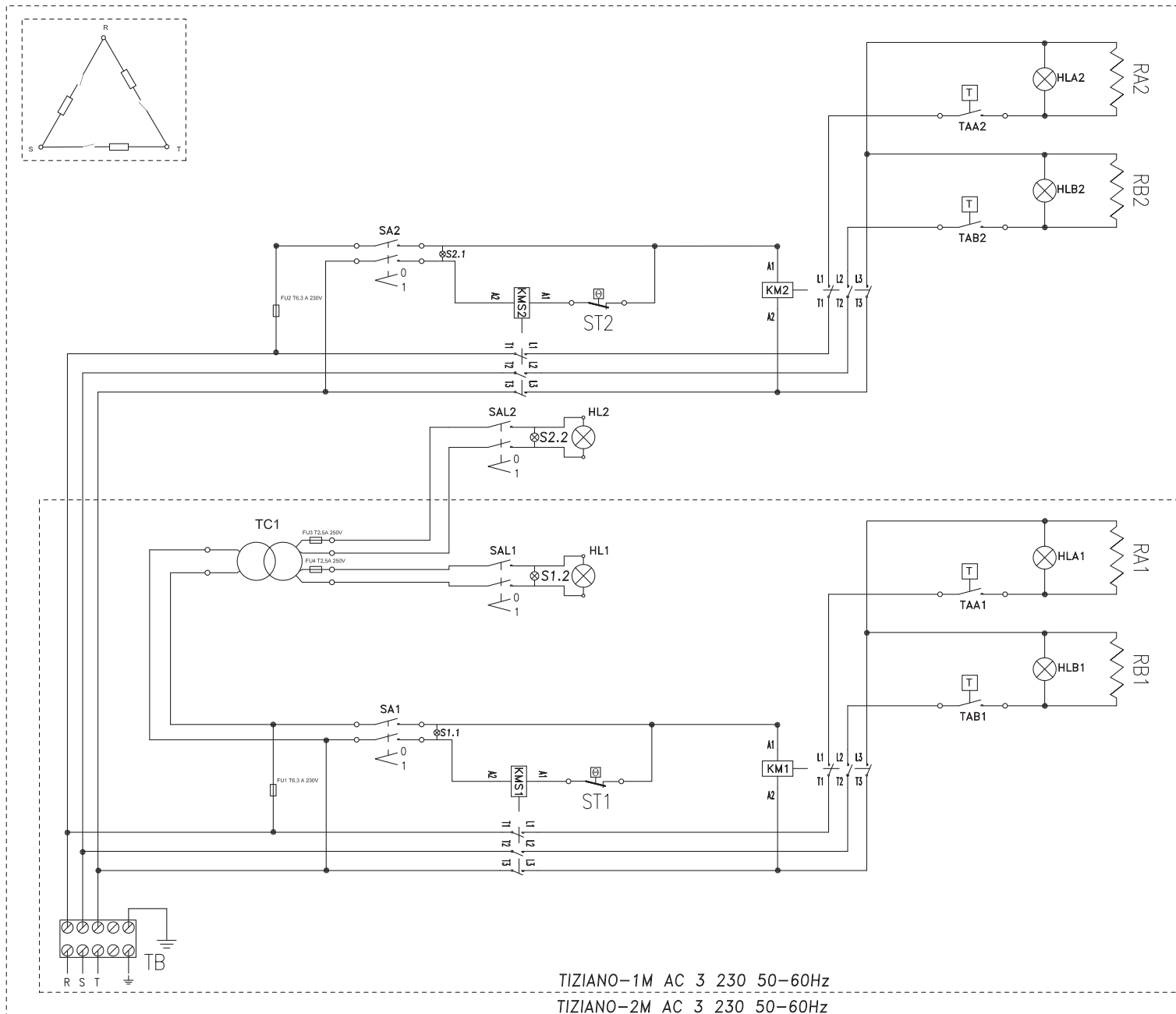
Fig.14



AC 230

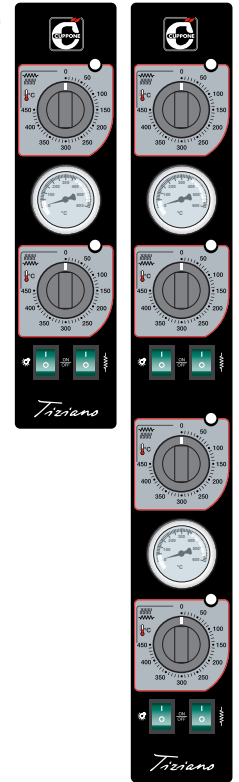


Abbreviation	Description
RA1,2	Top heating elements
RB1,2	Bottom heating elements
TB	Terminal board
ST1,2	Safety thermostat
SA1,2	General ignition
KM / KMS 1-2	Main contactor
TAA1,2	Top heating element regulator
TAB1,2	Bottom heating element regulator
SAL1,2	Chamber light switching on
HLA1,2	Top heating element heating light
HLB1,2	Bottom heating element heating light
FU1,2,3,4	Fuses
SX.y	Button lights
TC1	Transformer 50VA, 230/12V AC
HL1,2	Cooking chamber lights

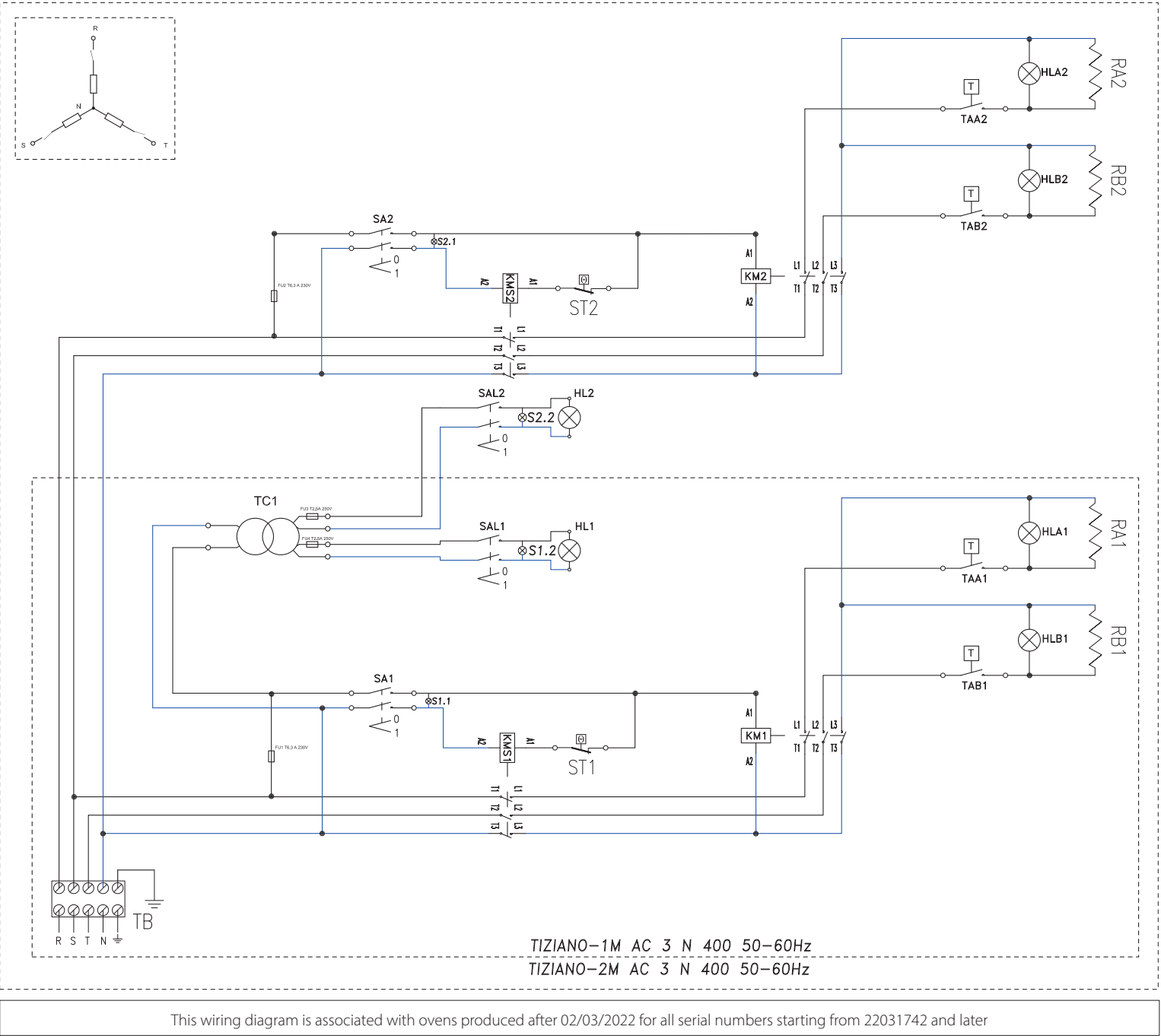


This wiring diagram is associated with ovens produced after 02/03/2022 for all serial numbers starting from 22031742 and later

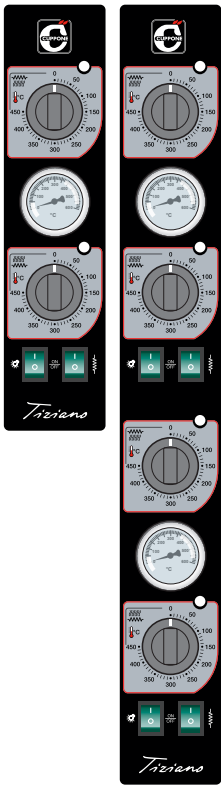
AC 3 230



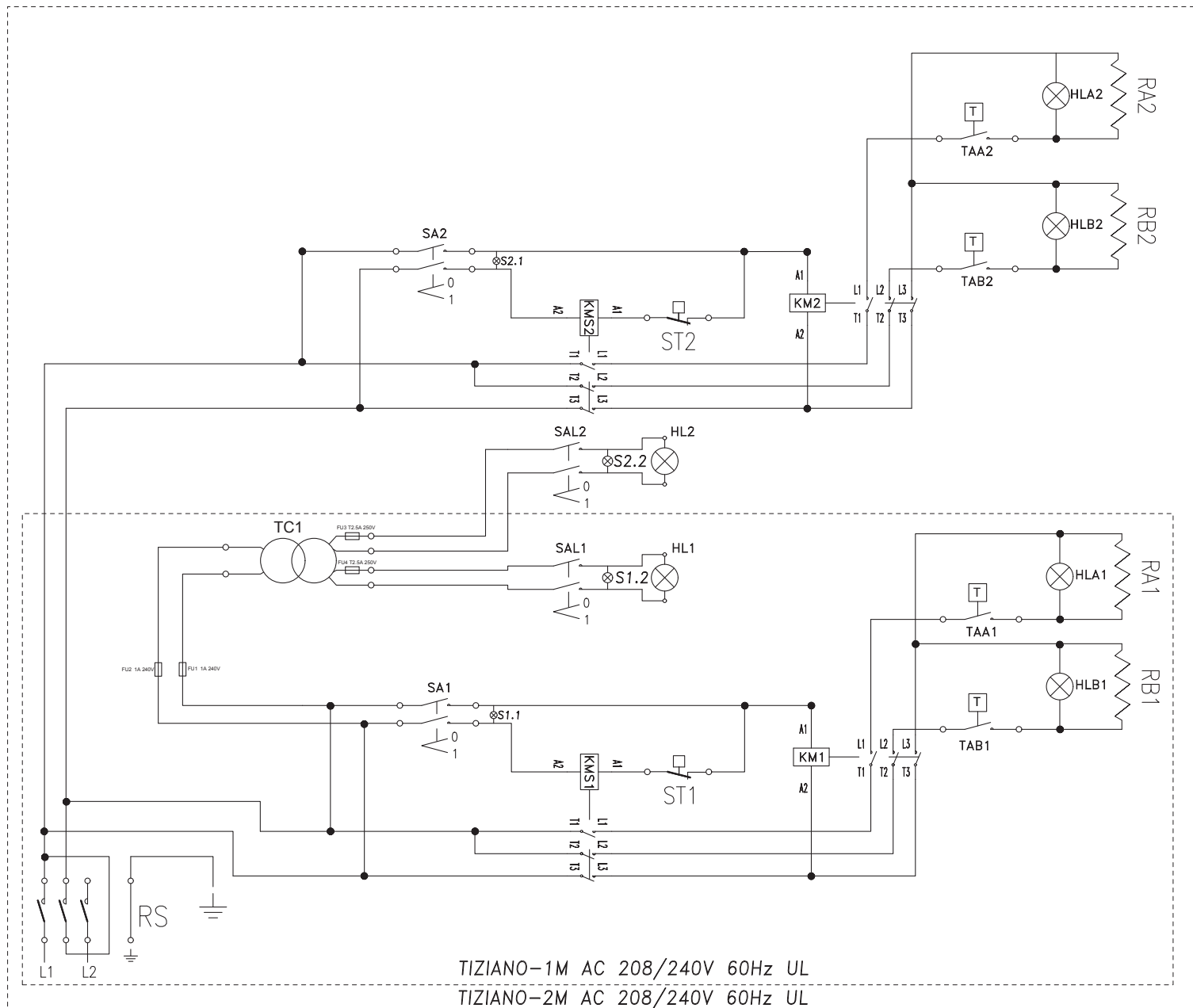
Abbreviation	Description
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TAB1,2	Bottom heating element regulator
SAL1,2	Chamber light switching on
HLA1,2	Top heating element heating light
HLB1,2	Bottom heating element heating light
FU1,2,3,4	Fuses
SX,y	Button lights
TC1	Transformer 50VA, 230V/12V AC
HL1,2	Cooking chamber lights



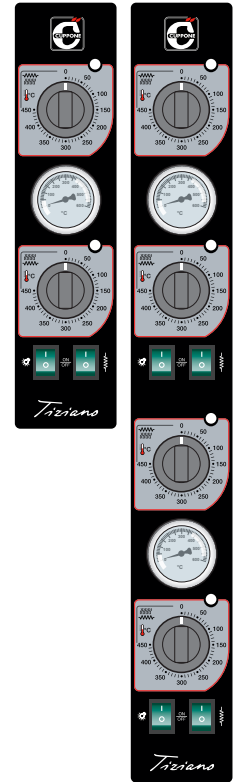
AC 3 N400



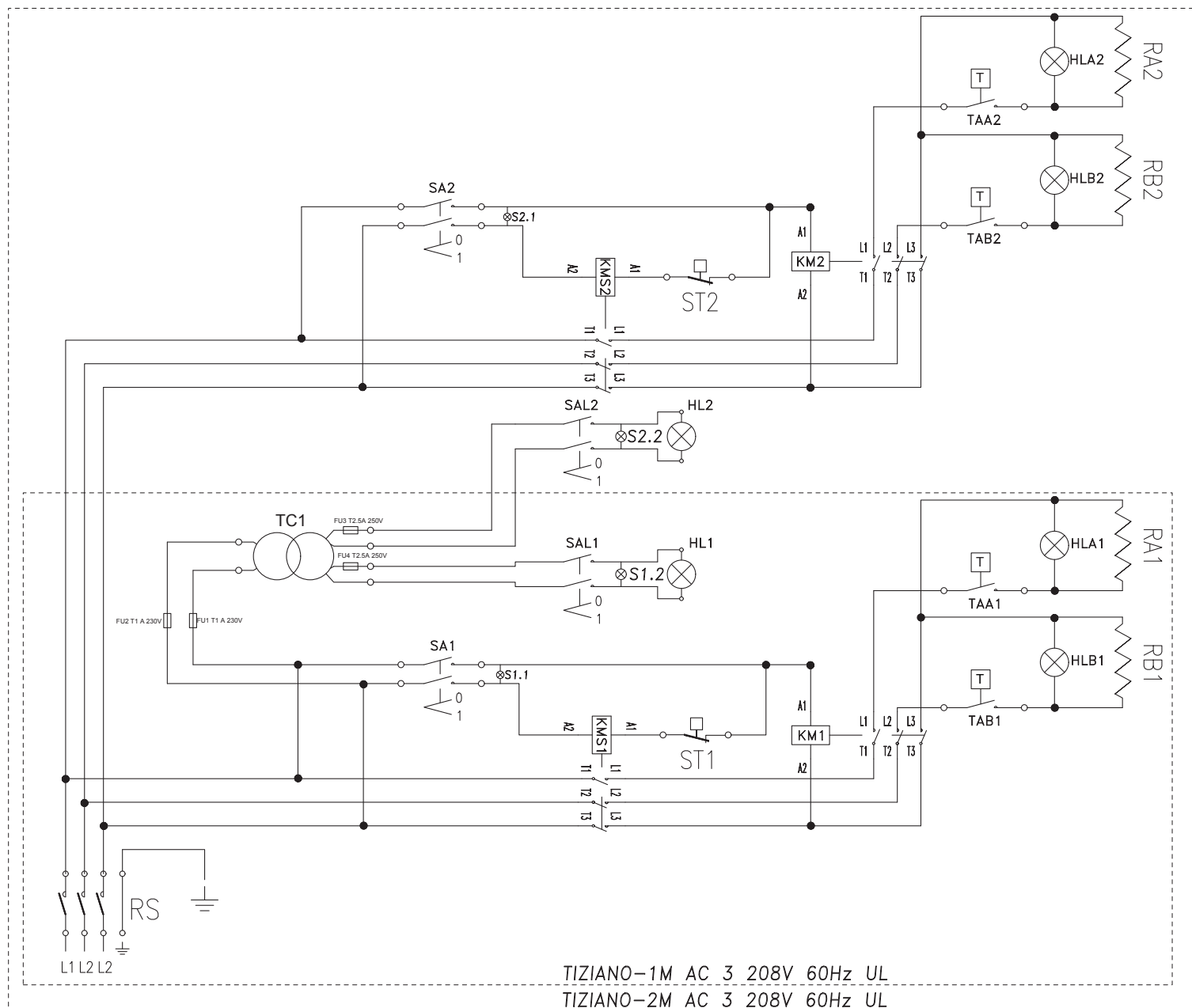
Abbreviation	Description
RA1,2	Top heating elements
RB1,2	Bottom heating elements
TB	Terminal board
ST1,2	Chamber safety thermostat
KM / KMS 1-2	Main contactor
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TAB1,2	Bottom heating element regulator
SAL1,2	Chamber light switching on
HLA1,2	Top heating element heating light
HLB1,2	Bottom heating element heating light
FU1,2,3,4	Fuses
SX.Y	Button lights
TC1	Transformer 50VA, 230/12V AC
HL1,2	Cooking chamber lights



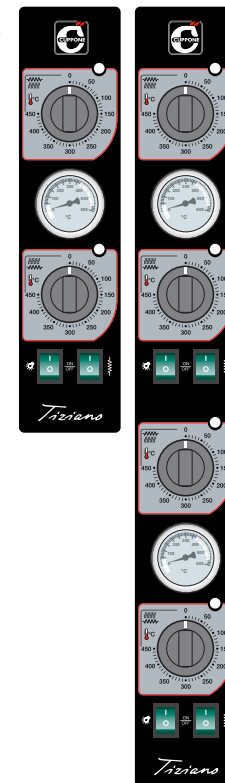
AC 208
AC 240



Abbreviation	Description
RA	Top heating elements
RB	Bottom heating elements
RS	Rotary switch
KM	Main contactor
ST	Chamber safety thermostat
SA	General ignition
SAL	Chamber light switching on
KMS	Chamber contactor
TAA	Top heating element regulator
TAB	Bottom heating element regulator
HLA	Top heating element heating light
HLB	Bottom heating element heating light
FU	Fuses
TC1	Transformer 20VA, 230/12V AC
HL	Cooking chamber lights



AC 3 208



Abbreviation	Description
RA	Top heating elements
RB	Bottom heating elements
RS	Rotary switch
KM	Main contactor
ST	Chamber safety thermostat
SA	General ignition
SAL	Chamber light switching on
KMS	Chamber contactor
TAA	Top heating element regulator
TAB	Bottom heating element regulator
HLA	Top heating element heating light
HLB	Bottom heating element heating light
FU	Fuses
TC1	Transformer 20VA, 230/12V AC
HL	Cooking chamber lights

Pre-testing and final inspection

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.

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.

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.

Checking the operation and first start-up

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

On first start-up, we recommend you set the temperature at 150 °C - 302 °F for at least **8 hours, without placing any food inside**.

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.

√	Positioning checks
	Is the installation room adequate and compliant with regulations? (correct ventilation, maximum/minimum temperature, etc.)
	Is the appliance perfectly level?
	Is the appliance resting on the base underneath and is this suitable to support the weight of the oven?
	Have the minimum distances stated been complied with?
	Has the protective film been removed from the surfaces?
	Are there any non-compliant objects in the oven chamber (e.g. installation tools, user manuals, packaging, etc.)? If so, remove them!
	Is the current chimney flue adequate and does it comply with the current regulations?
√	Electrical checks
	Does the mains voltage match the data on the rating plate?
	Do electric connections meet current regulations in the country of installation and follow the diagrams supplied?
√	Smoke outlet checks
	Are the fumes correctly evacuated externally in one of the ways proposed on page 55 ?
√	Miscellaneous
	Does the user have all the documentation relative to the oven?
	Has the user been correctly trained on the use and maintenance of the oven?

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Warnings

! Before any cleaning, it is necessary to **switch off the power** to the appliance (acting on the system switch) and wear suitable personal protection equipment (e.g. gloves, etc.). The user must carry out only routine maintenance, for extraordinary maintenance, contact a Service Centre requesting service from an authorised technician. The Manufacturer warranty does not cover damages due to negligent or incorrect maintenance or cleaning (e.g. use of unsuitable detergents).

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

When cleaning any part or accessory do NOT use:

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

! It is best to have a Service Centre perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.

Keep the vents of the electrical compartment clean and clear.

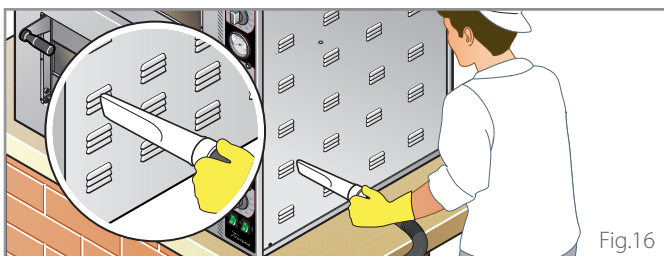


Fig.16

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 CONTROL PANEL

Clean the control panel with a soft cloth and a little detergent for delicate surfaces.

Avoid also using very aggressive detergents that may damage the construction material (polycarbonate).

CLEANING THE REFRACTORY SURFACE

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

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

Never use liquids to clean the refractory surface.

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

! Replacement refractory bricks can be obtained from the Manufacturer.

If manual cleaning is not enough, use the **PYROLYSIS** function, ► see page 66.

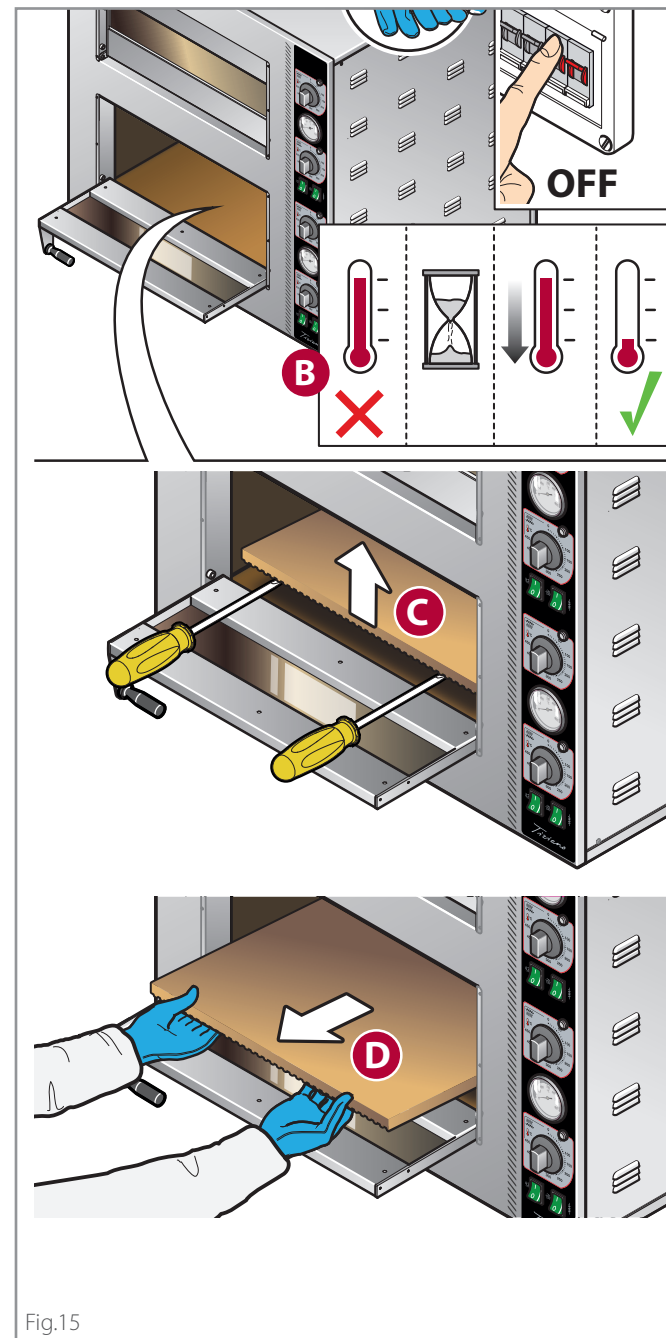


Fig.15

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/752 °F.

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

► Fig.17

- Rotate the **(A)** "chamber" temperature knob clockwise to set a temperature of 400 °C/752 °F;
- rotate knob **(B)** "bottom" temperature clockwise to set a temperature of 400 °C/752 °F;
- switch the lights **(C)** in the cooking chamber off.

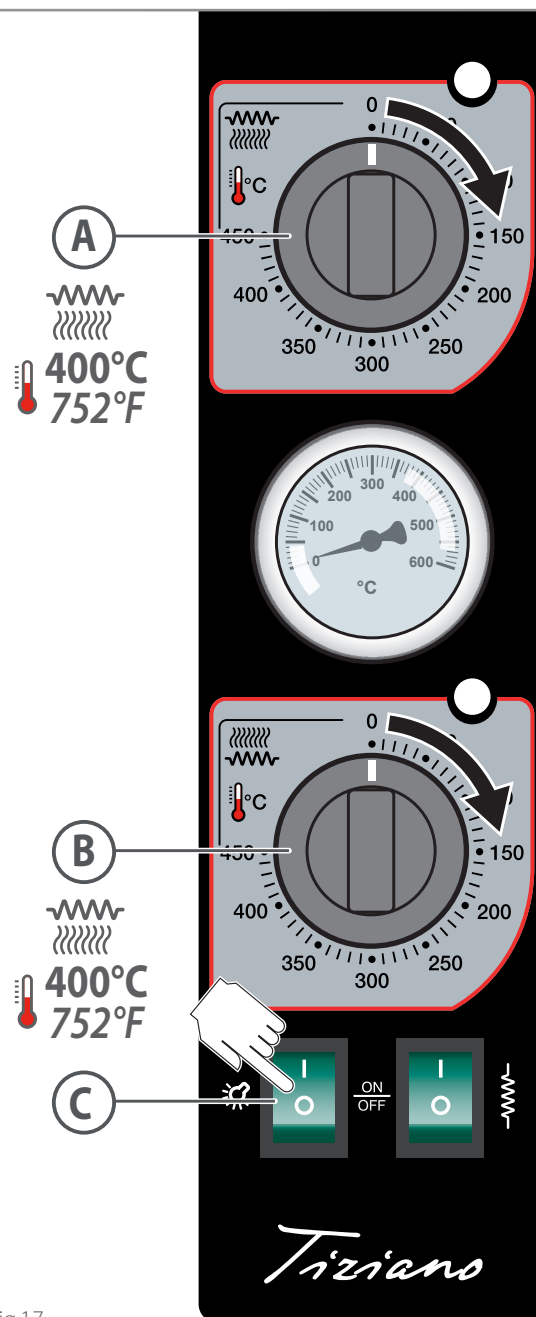


Fig.17

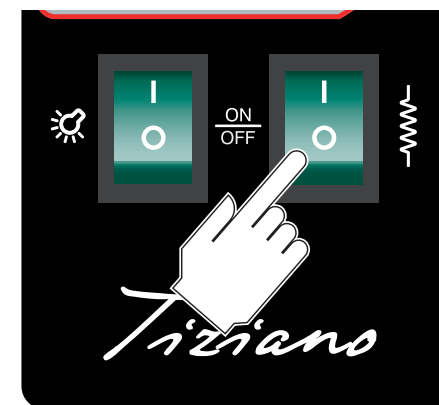


Fig.18

► Fig.18

When the set temperature is reached, switch the oven off using the **ON/OFF** key and let it cool with the door closed.

► Fig.19

With a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin.

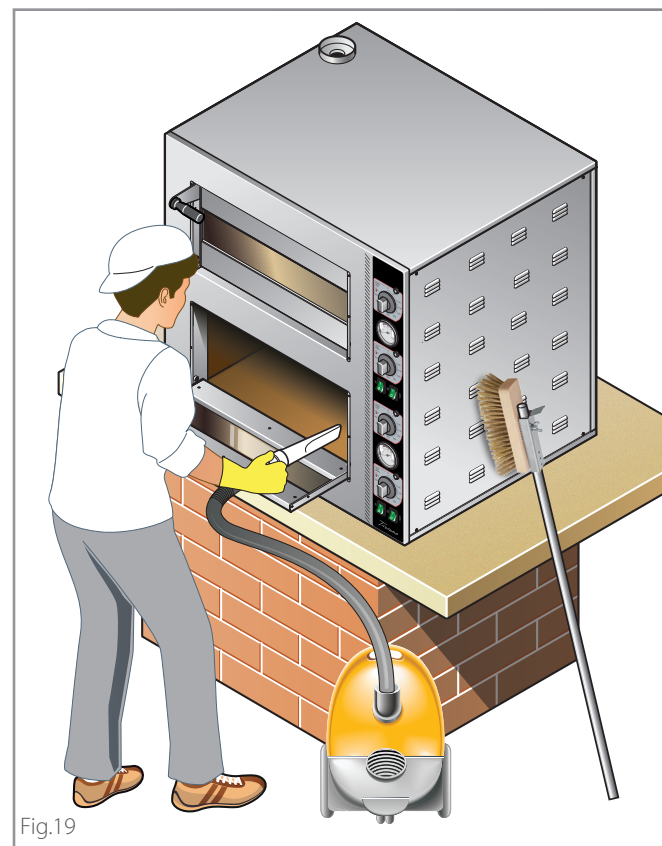


Fig.19

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.

⚠ As replacements, always use original spare parts to be requested from the Manufacturer: using non original parts might cause injuries to people, non optimal performance and even serious damage to the appliance itself.

⚠ 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.20

REPLACING THE INTERNAL BULB AND GLASS

► Fig.21

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 press the bulb glass with your bare hands; always wear gloves.

Never switch the oven on without having refitted the bulb protective glass; replace it straight away if it breaks.

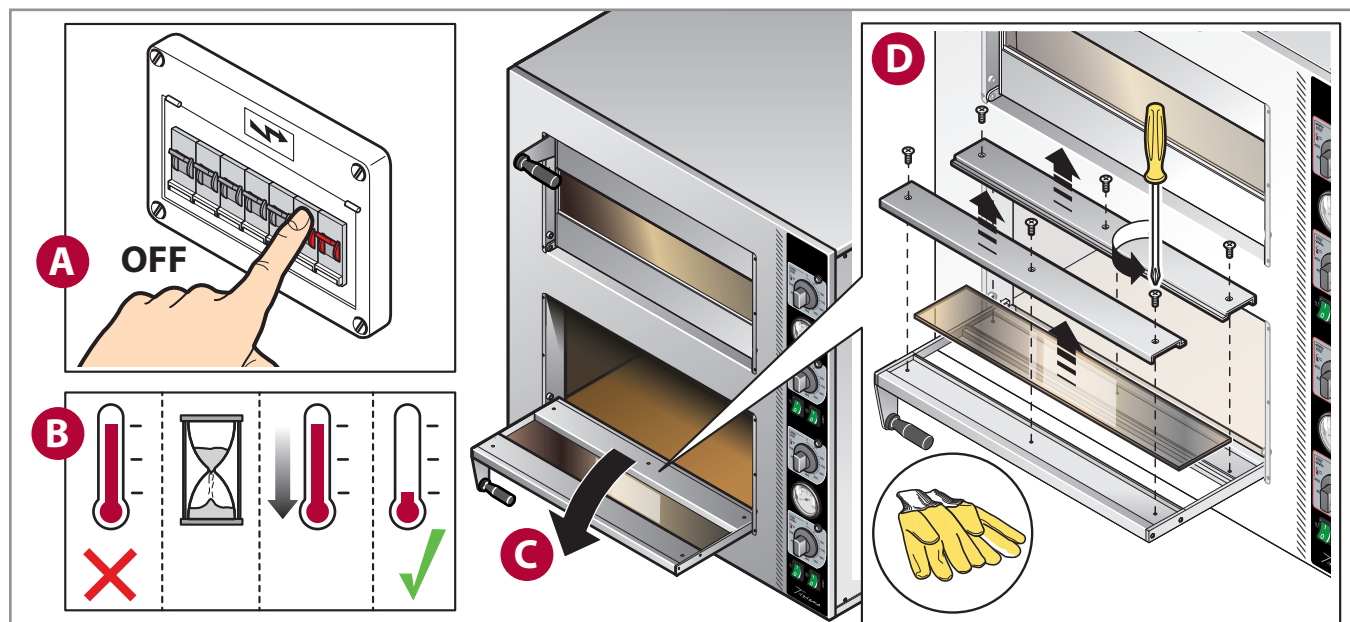


Fig.20

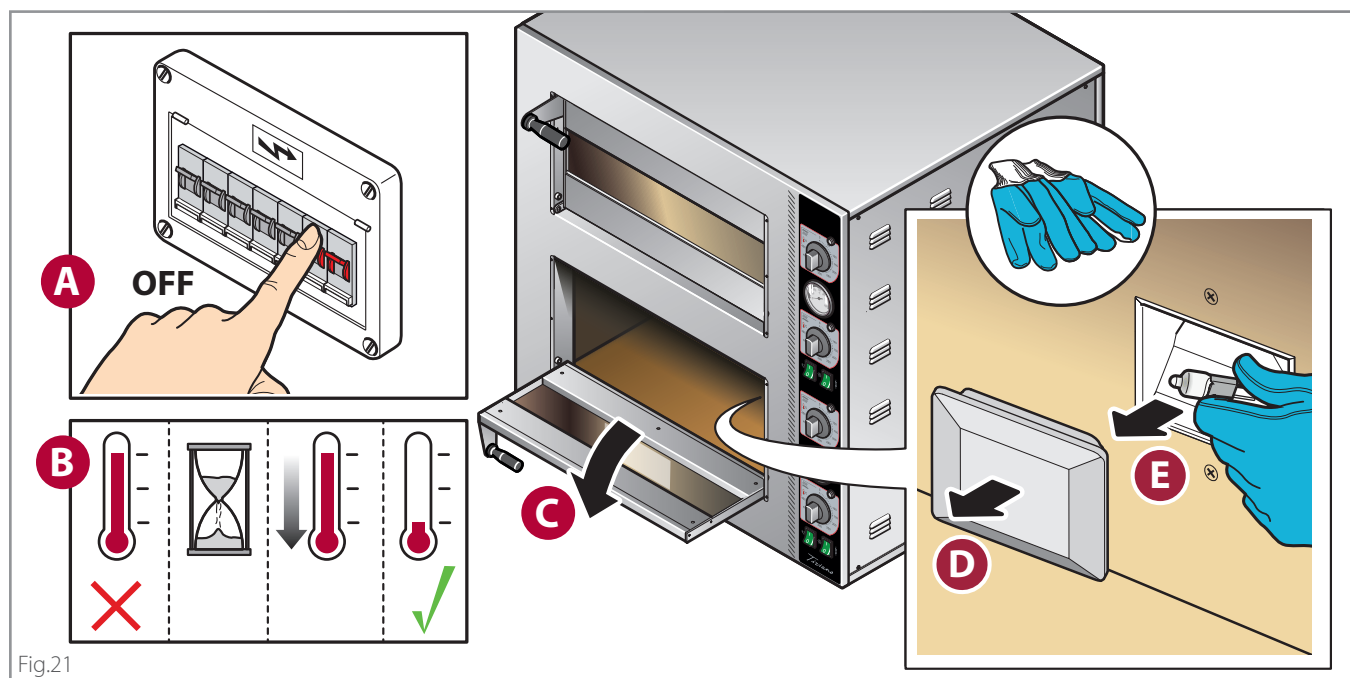


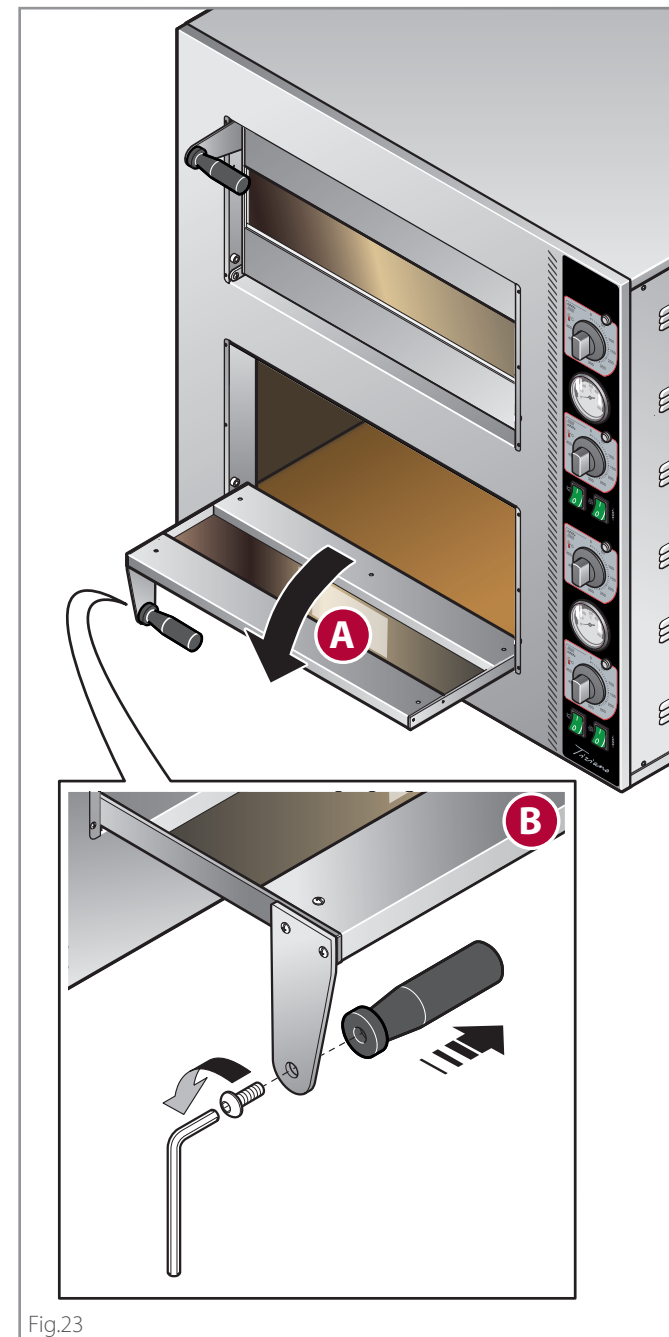
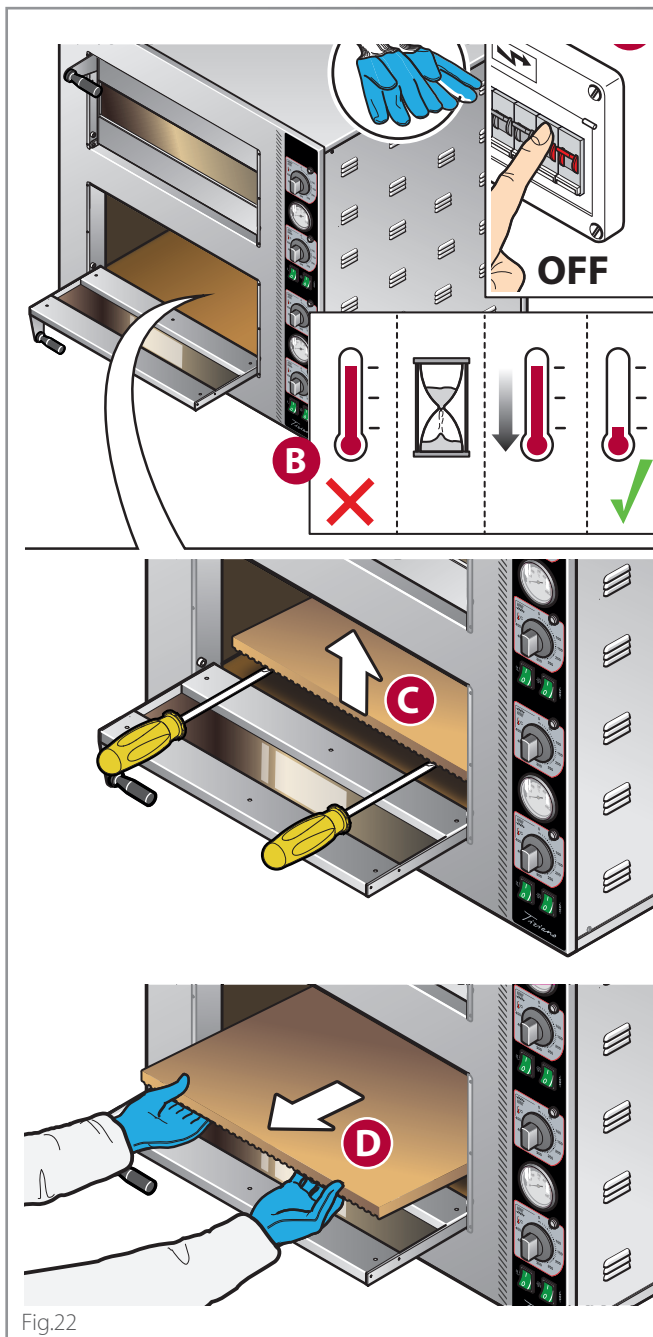
Fig.21

REPLACING THE REFRACTORY BRICKS

► Fig.22

REPLACING THE DOOR HANDLE

► Fig.23







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