

Original
instructions



Tiepolo

OVEN

Pre-installation and installation manual

TP435
TP635
TP635L
TP935



**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.

CUPPONE since 1963
CUPPONE S.R.L.
Via Sile, 36
31057 Silea (TV) - ITALY
T +39 0422 361143
F +39 0422 360993
info@cuppone.com - www.cuppone.com

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

Partial reproduction 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.

1 CHECKS BEFORE PURCHASING..... 3

2 OVEN TECHNICAL DATA..... 6

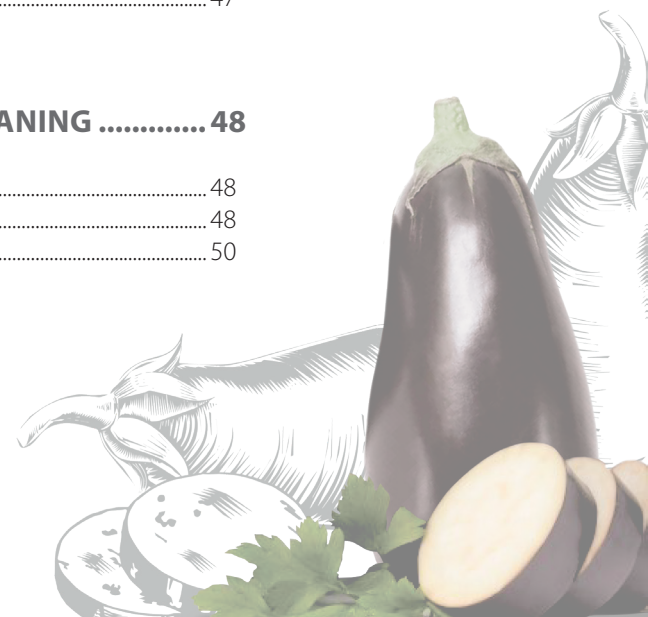
Tiepolo oven technical data support.....	8
Tiepolo TP 435 oven technical data single oven.....	9
Tiepolo TP 635 oven technical data single oven.....	16
Tiepolo TP 635L oven technical data single oven.....	23
Tiepolo TP 935 oven technical data single oven.....	30

3 INSTALLATION 37

Transport.....	38
Preliminary operations.....	38
Packaging disposal.....	38
Positioning.....	39
Serial number plate reading.....	40
Smoke extraction.....	40
Electrical connection.....	41
Pre-testing and final inspection.....	47
Checking the operation and first start-up.....	47

4 MAINTENANCE AND CLEANING 48

Warnings.....	48
Oven cleaning.....	48
Replacing components.....	50



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.

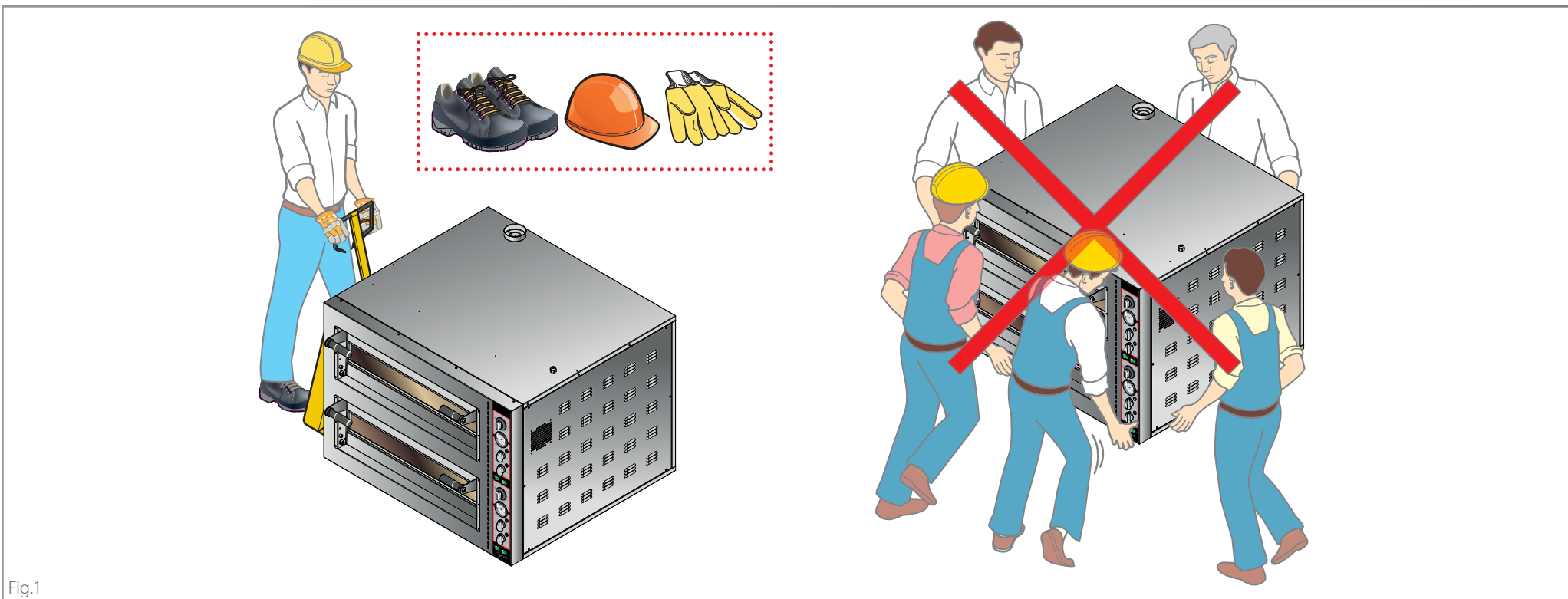



Fig.1

Checks before purchasing

C	Survey the installation room to make sure it is adequate.																							
✓	Make sure that ► <u>Fig.2</u>																							
	<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>TP435</td><td>122 kg [268.9 lb]</td><td>209 kg [460.7 lb]</td><td>TP635L</td><td>159 kg [350.5 lb]</td><td>278 kg [612.8 lb]</td></tr><tr><td>TP635</td><td>160 kg [352.6 lb]</td><td>271 kg [597.4 lb]</td><td>TP935</td><td>207 kg [456.3 lb]</td><td>385 kg [848.7 lb]</td></tr></table>						Model	single	double	Model	single	double	TP435	122 kg [268.9 lb]	209 kg [460.7 lb]	TP635L	159 kg [350.5 lb]	278 kg [612.8 lb]	TP635	160 kg [352.6 lb]	271 kg [597.4 lb]	TP935	207 kg [456.3 lb]	385 kg [848.7 lb]
Model	single	double	Model	single	double																			
TP435	122 kg [268.9 lb]	209 kg [460.7 lb]	TP635L	159 kg [350.5 lb]	278 kg [612.8 lb]																			
TP635	160 kg [352.6 lb]	271 kg [597.4 lb]	TP935	207 kg [456.3 lb]	385 kg [848.7 lb]																			
	<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 (95°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).																							

- 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 equipment, 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.

- **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 9). 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 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 a **ø150 mm [ø5.91 in.]** evacuation pipe which corresponds to the diameter of the tube to be mounted on the hood (not supplied).
- B** through a **hood** belonging to the user, of suitable capacity, placed at about **300 mm [ø 11.81 in.]** from the oven;
- C** 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 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.

D Inform the owner about the necessary electrical arrangements (activities to be carried out by a qualified electrician)



✓ For a correct connection ► **Fig.2:**

- provide sockets** connecting to the electrical network near the oven. If the oven has a double chamber, **there must be two connecting sockets**.

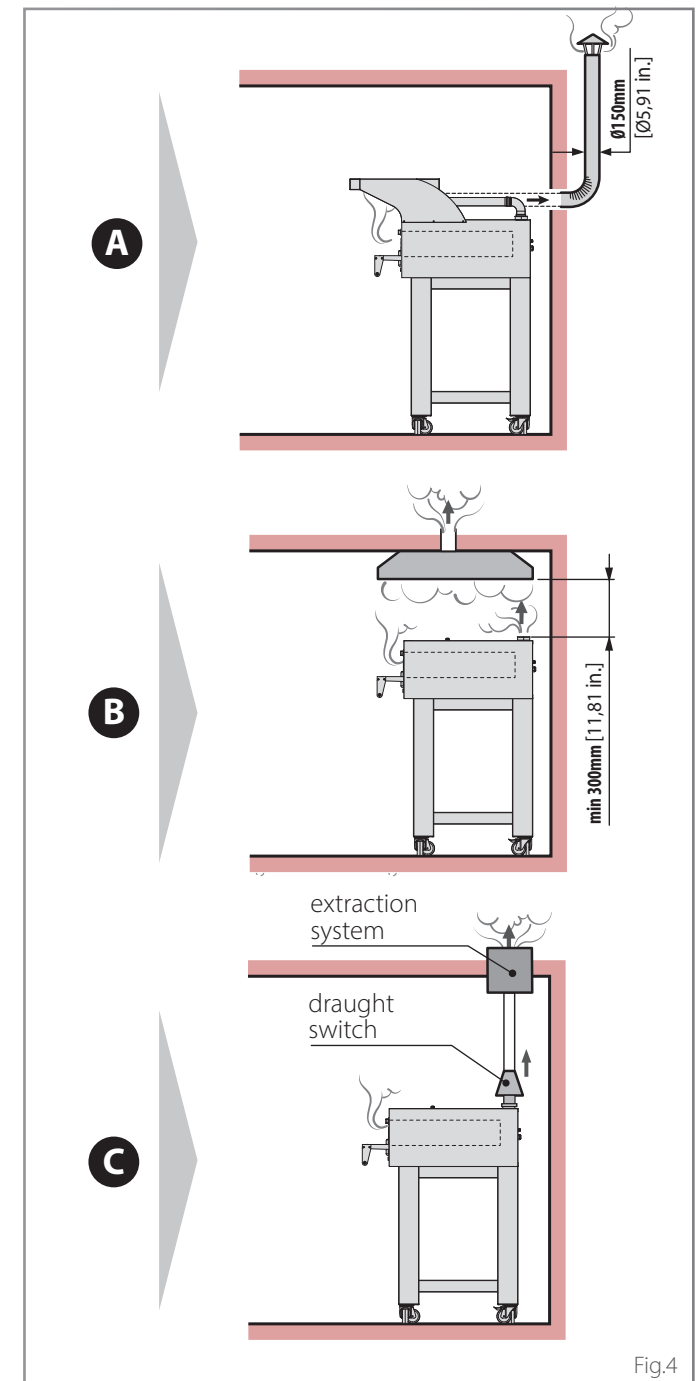
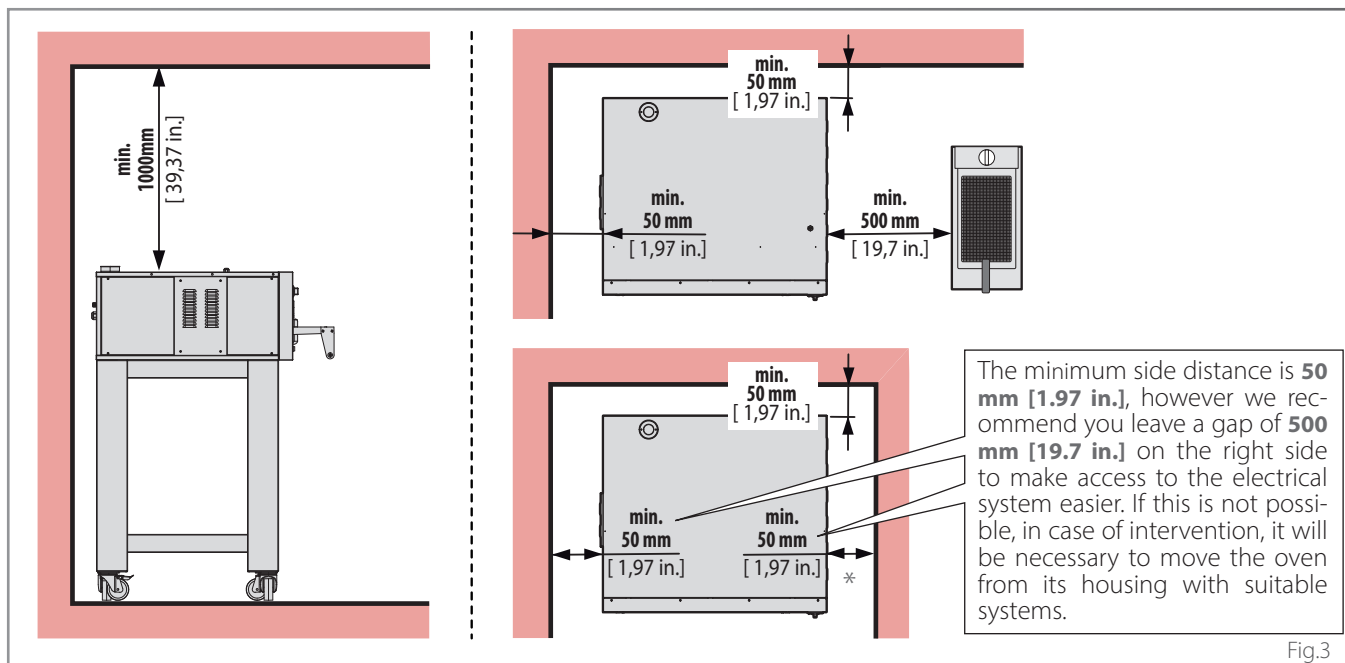
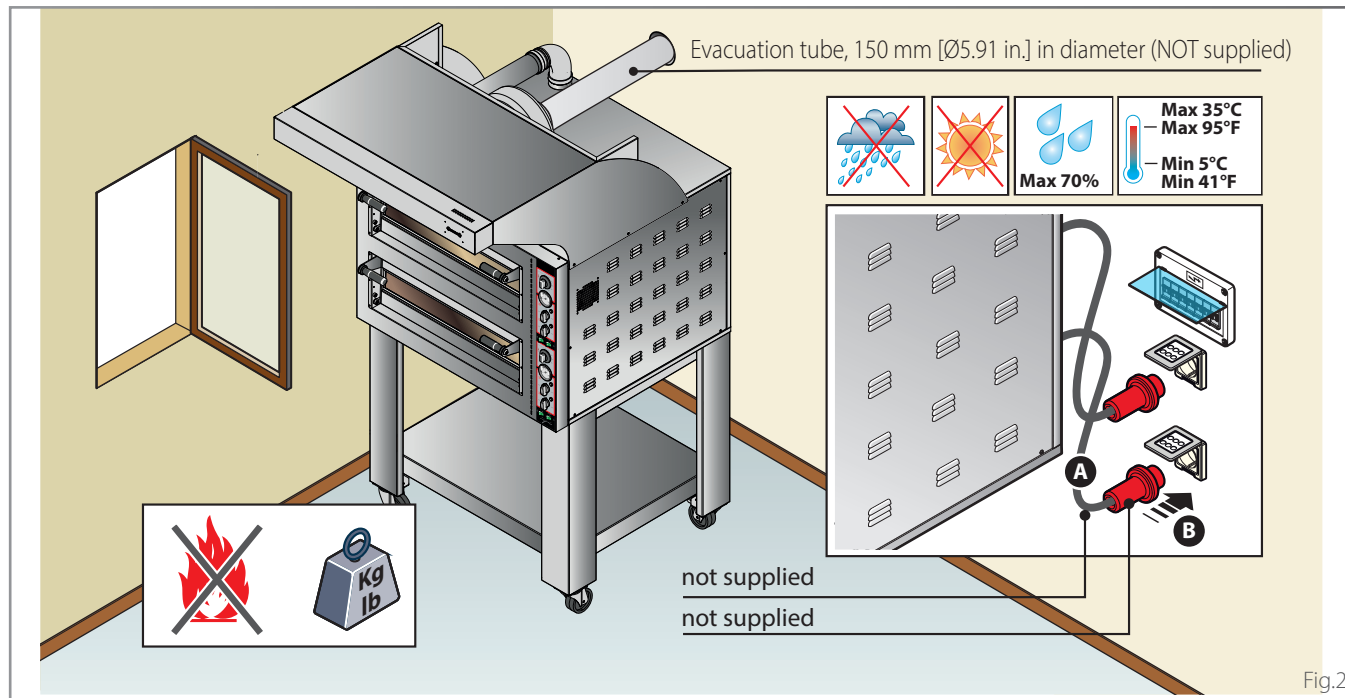
The "Technical data" section from page 9 contains all the electrical data as well as the positions of the supply cable and equipotential terminal.

- Provide a connection cable **A** and a plug **B**:** 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.

- 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:

- 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 over-voltage III category conditions.

Checks before purchasing



2 OVEN TECHNICAL DATA

Electrical data

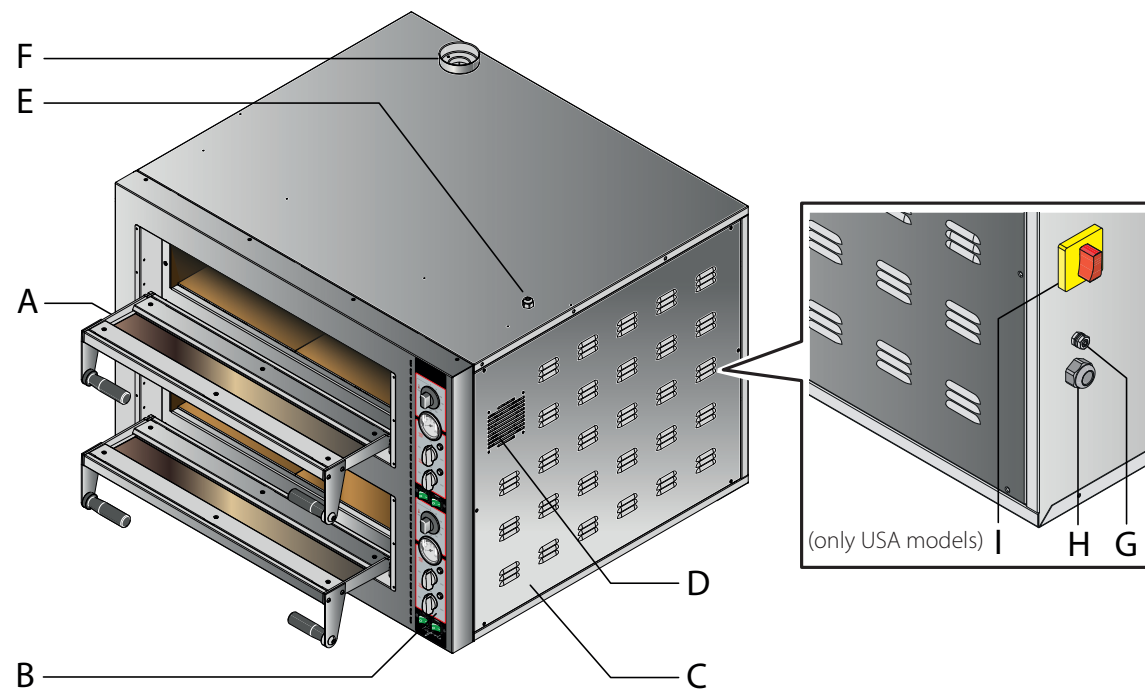
* Warning: the values indicated refer to an oven chamber. Double ovens have 2 inlets and therefore 2 different lines

STANDARD OVENS	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type * (Nxmm ²)	Customer panel prot.* (Nx A)
	435	TP435/...CM-A5-CP	230V	5.3	3.2	23.0	3x2.5	2x25
		TP435/...CM-B5-CP	3x230V			13.3	4x1.5	3x16
		TP435/...CM-C5-CP	3Nx400V	5.8	3.5	7.6	5x1	4x16
		TP435/...CM-B6-US	3x208V			16.1	4XAWG13	3x20
	635	TP635/...CM-A5-CP	230V	7.8	4.7	33.9	3x6	2x40
		TP635/...CM-B5-CP	3x230V			19.6	4x2.5	3x20
		TP635/...CM-C5-CP	3Nx400V	8.5	5.1	11.3	5x1.5	4x16
		TP635/...CM-B6-US	3x208V			23.6	4XAWG13	3x25
	635L	TP635L/...CM-A5-CP	230V	7.9	4.7	34.3	3x6	2x40
		TP635L/...CM-B5-CP	3x230V			19.8	4x2.5	3x20
		TP635L/...CM-C5-CP	3Nx400V	8.6	5.2	11.4	5x1.5	4x16
		TP635L/...CM-B6-US	3x208V			23.9	4XAWG13	3x25
	935	TP935/...CM-A5-CP	230V	11.7	7.0	50.9	3x10	2x63
		TP935/...CM-B5-CP	3x230V			29.4	4x4	3x32
		TP935/...CM-C5-CP	3Nx400V	12.8	7.7	16.9	5x2.5	4x20
		TP935/...CM-B6-US	3x208V			35.5	4XAWG9	3x40

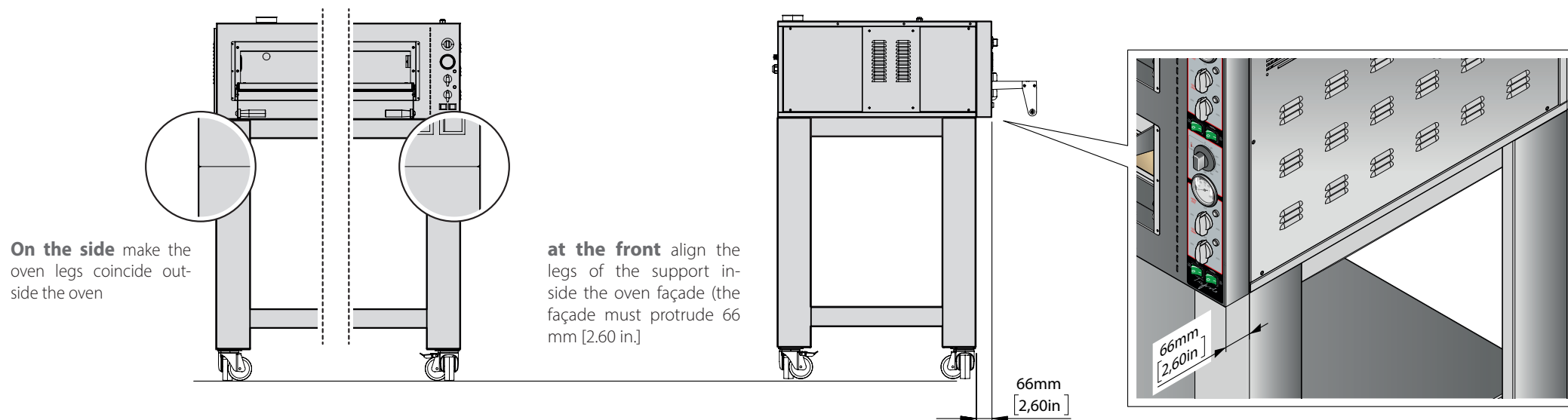
ENHANCED OVENS	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type * (Nxmm ²)	Customer panel prot.* (Nx A)
	435	TP435/...CM-C5P-CP	3Nx400V	6.48	3.9	9.4	5x1	4x16
	635	TP635/...CM-C5P-CP	3Nx400V	9.6	5.8	13.9	5x1.5	4x16
	635L	TP635L/...CM-C5P-CP	3Nx400V	9.72	5.8	14.0	5x1.5	4x16
	935	TP935/...CM-C5P-CP	3Nx400V	14.4	8.6	20.8	5x2.5	4x25

Key

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



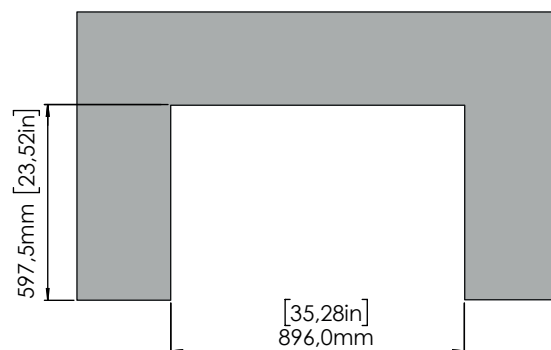
ALIGNMENT OF THE OVEN WITH THE SUPPORT



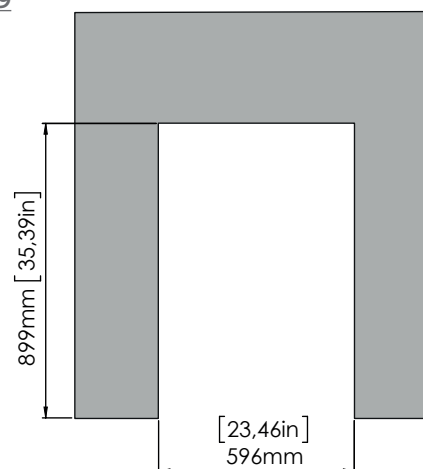
Tiepolo 635 / 635L / 935 oven supports are available upon request from the Manufacturer, with a shaped lower shelf for inserting accessories.

If it is necessary to know further measurements of the support, consult the dimensional diagrams from page [9](#) to page [36](#)

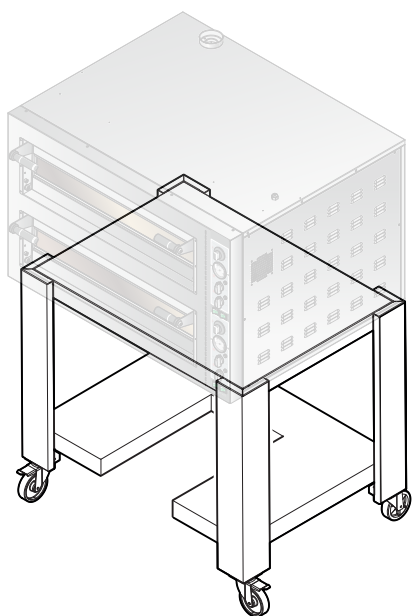
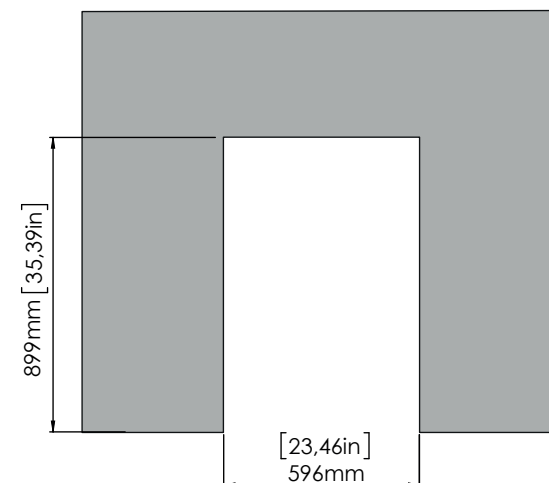
TP 635L



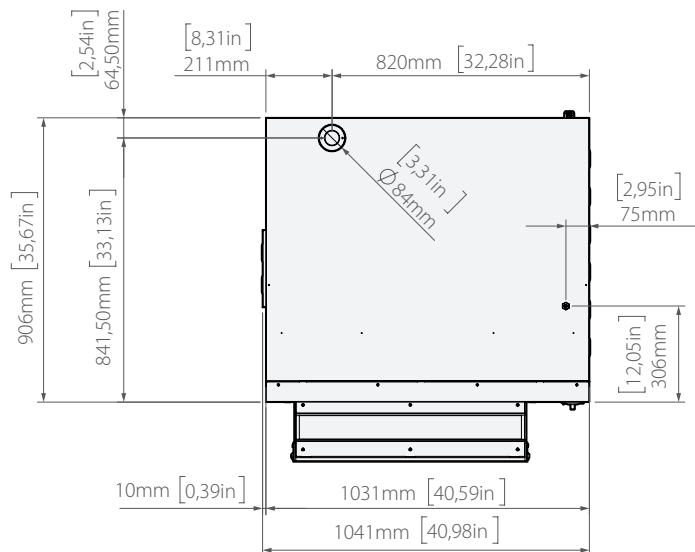
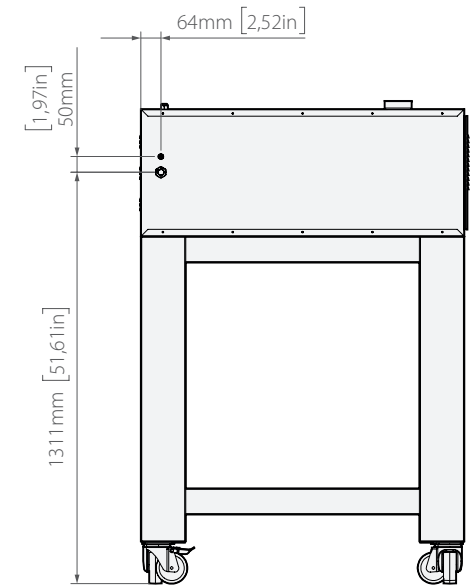
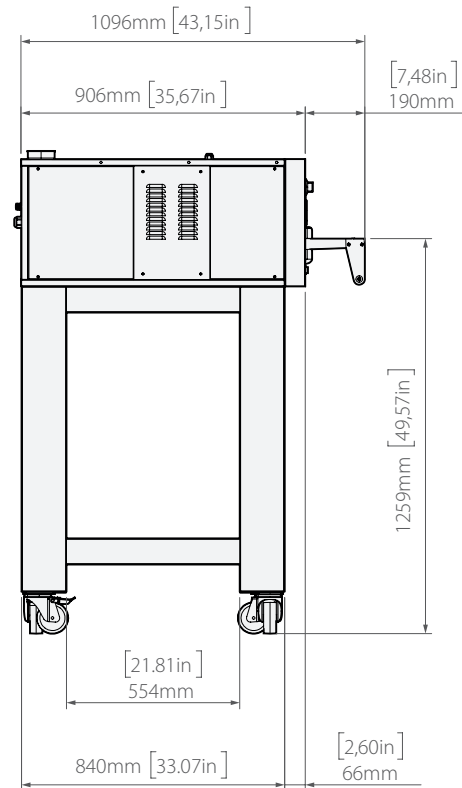
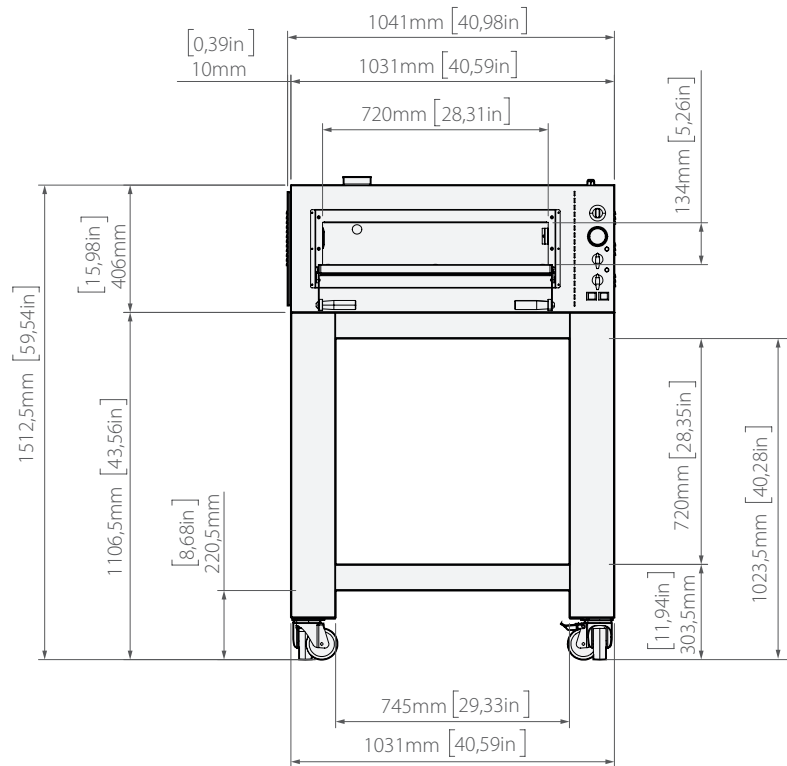
TP 635



TP 935

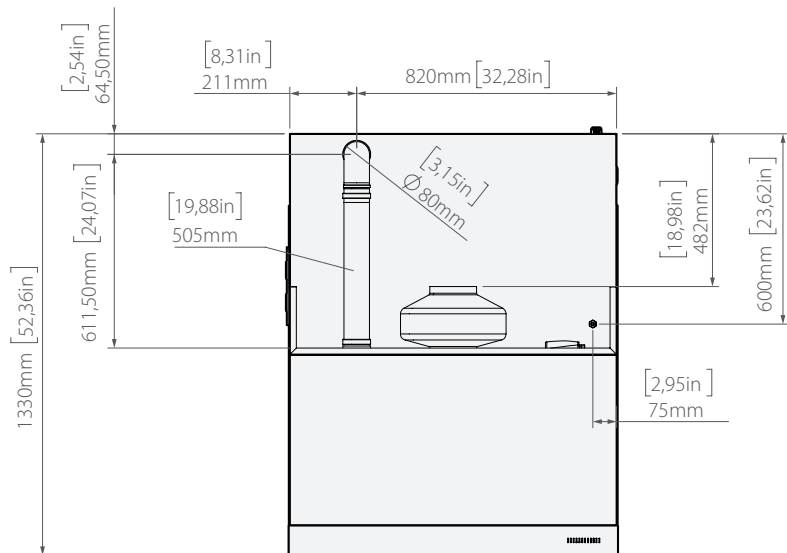
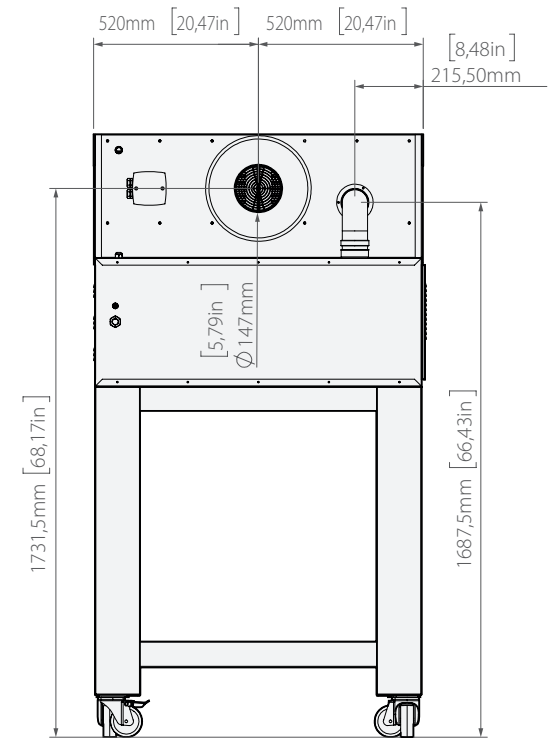
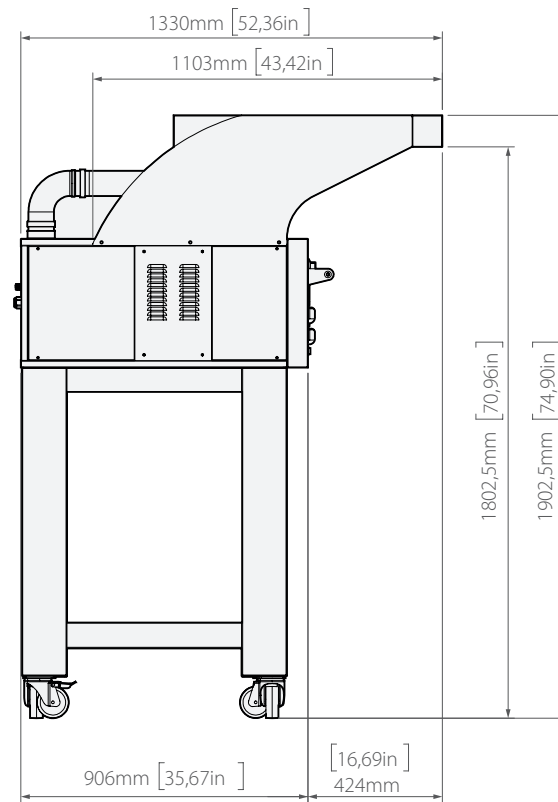
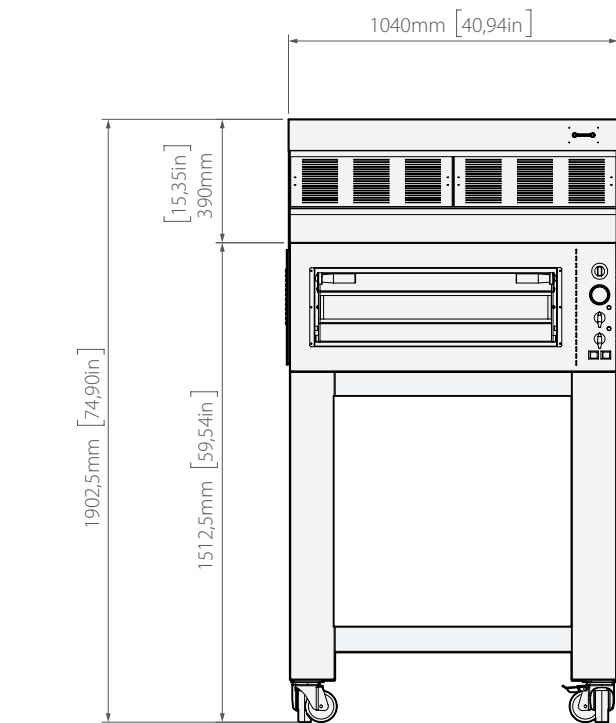


Tiepolo TP 435 oven technical data | single oven

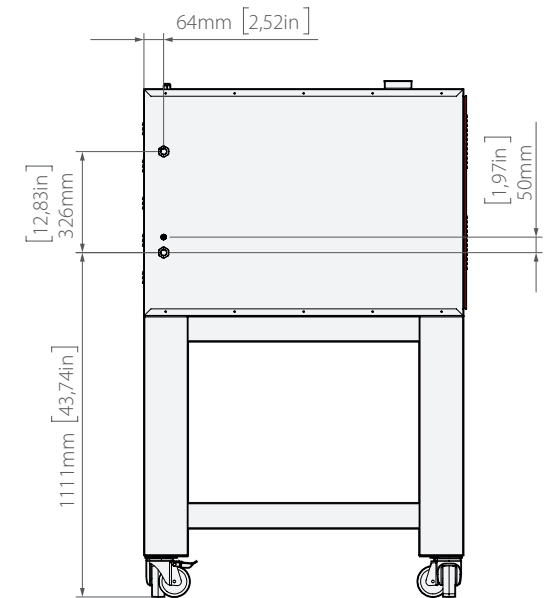
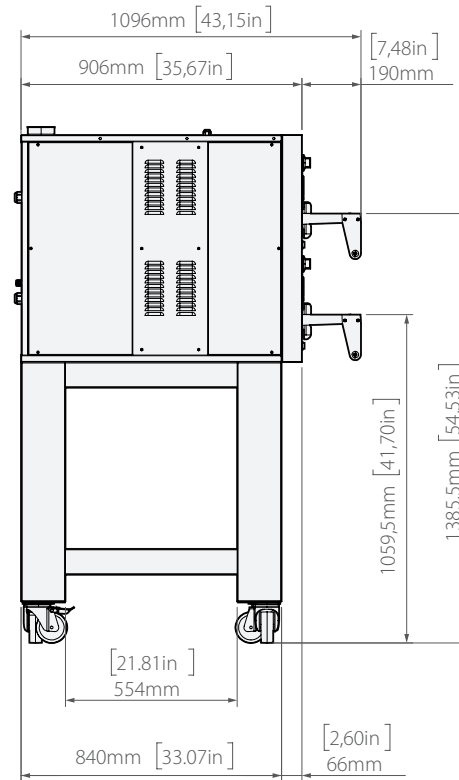
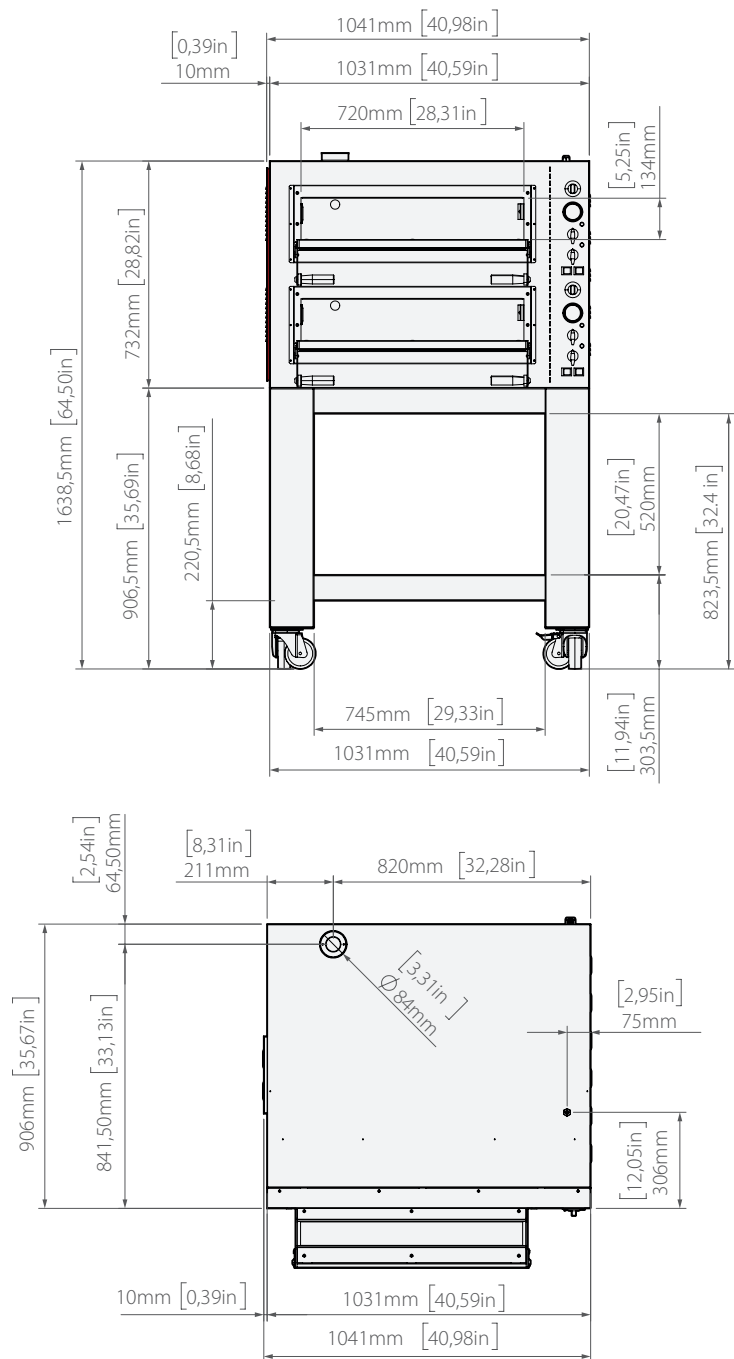


	TP 435 single oven weight 122 kg [268.9 lb]
	<i>weight of packaging +</i> TP 435 single complete oven 139 kg [306.4 lb]
	TP 435 single <i>oven packaging dimensions</i> 1060x1094x592 [41.73x43.07x23.31 in.]

Tiepolo TP 435 oven + KTP 435 hood technical data | hood + single oven

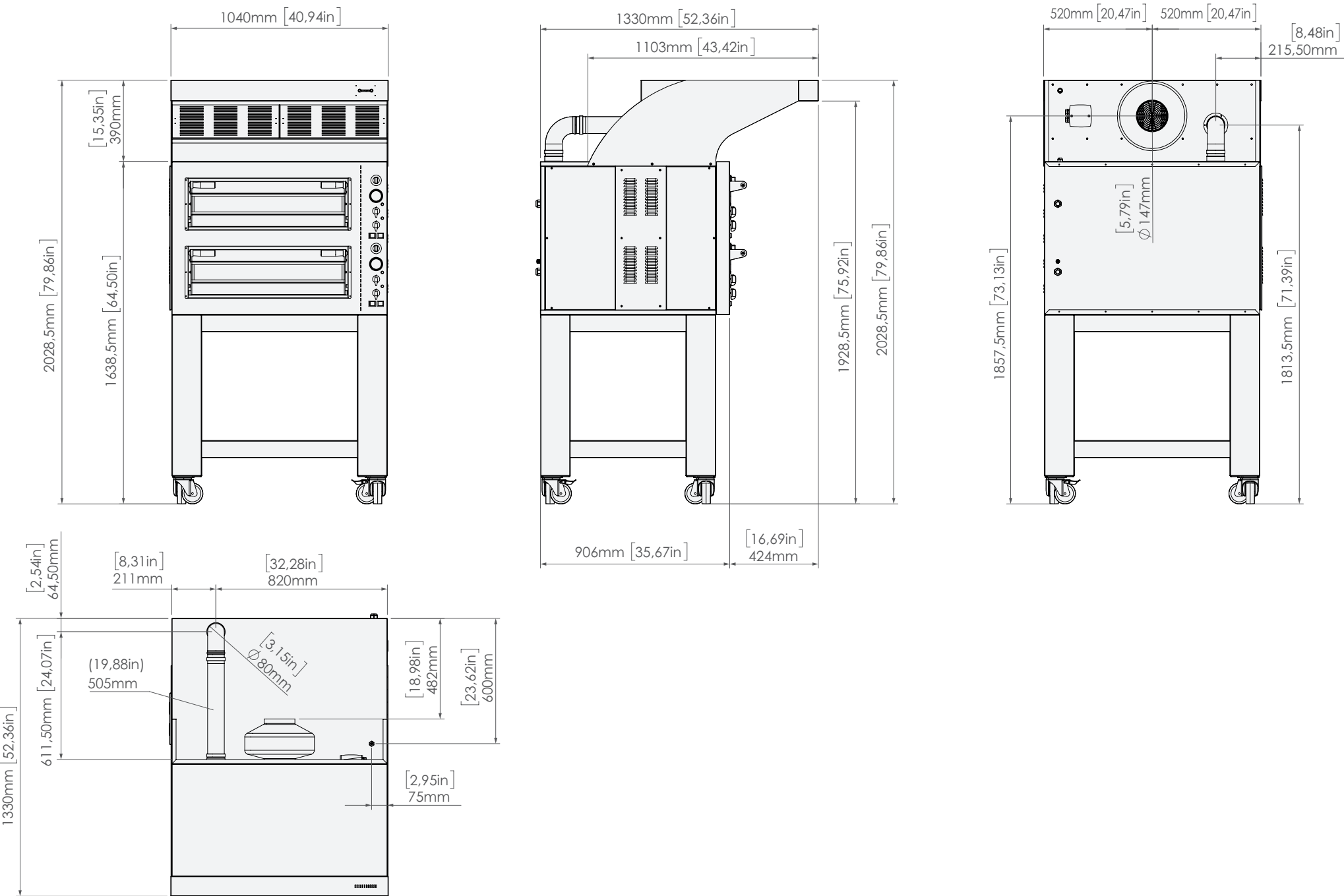


Tiepolo TP 435 oven technical data | double oven

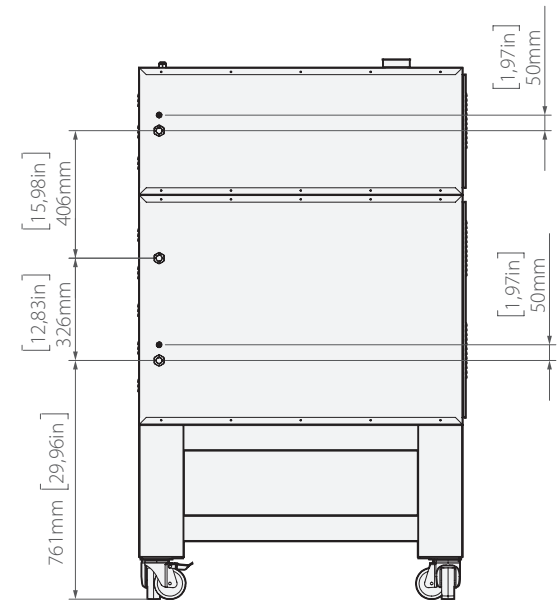
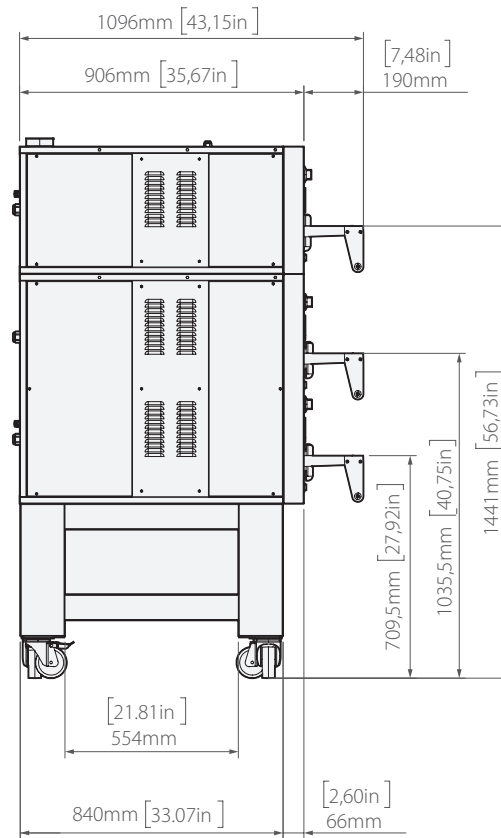
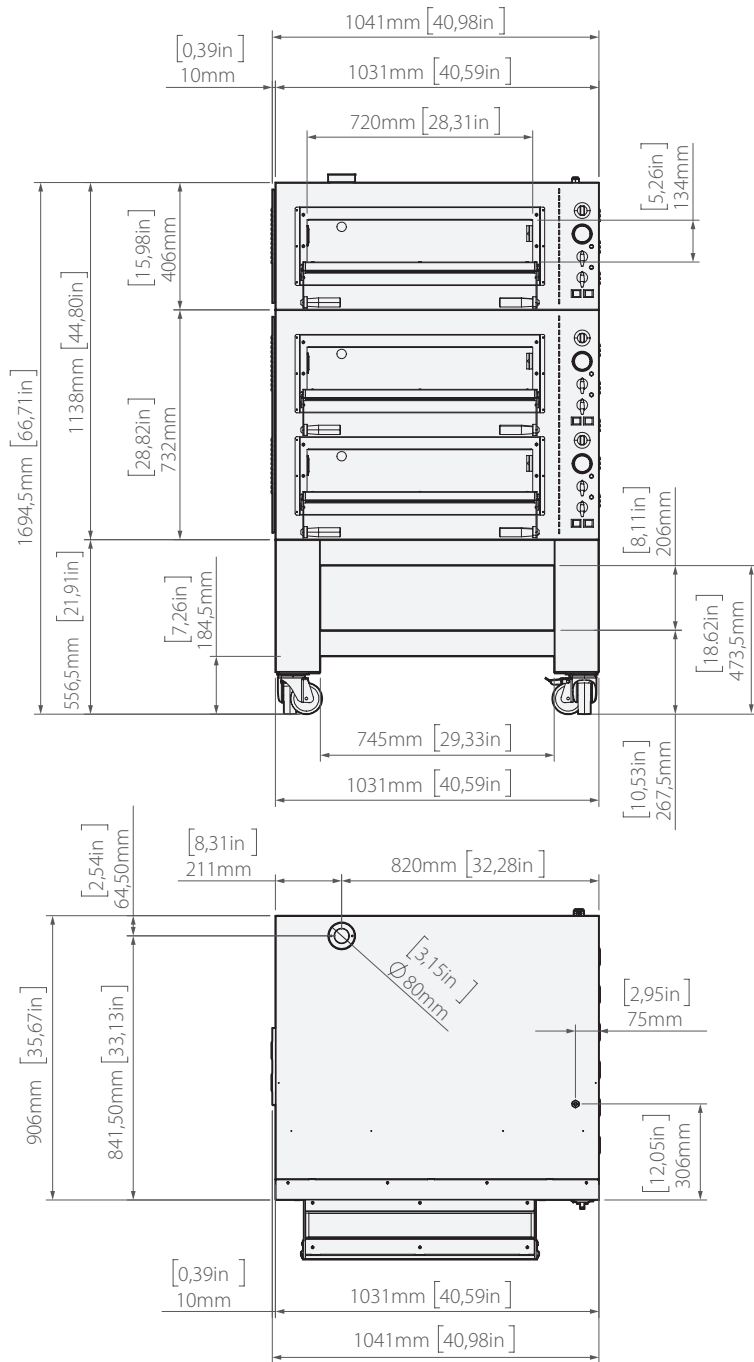


	TP 435 double oven weight 209 kg [460.7 lb]
	packaging + TP 435 double complete oven weight 277 kg [610.6 lb]
	TP 435 double oven packaging dimensions 1060x1094x916 [41.73x43.07x36.06 in.]

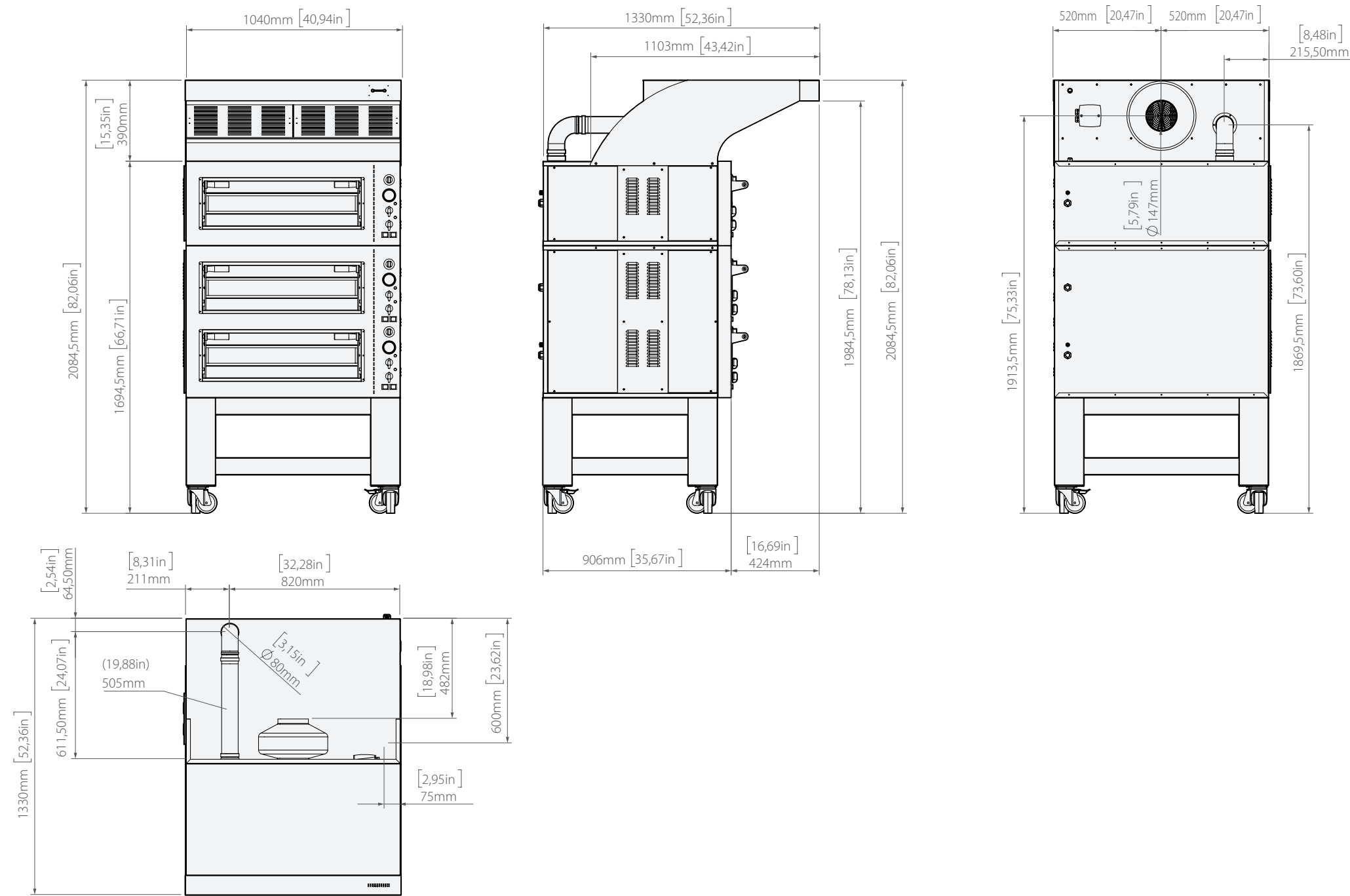
Tiepolo TP 435 oven + KTP 435 hood technical data | hood + double oven



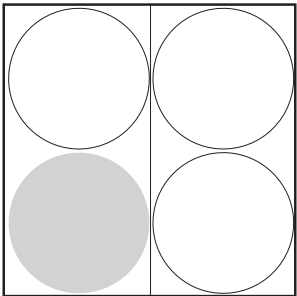
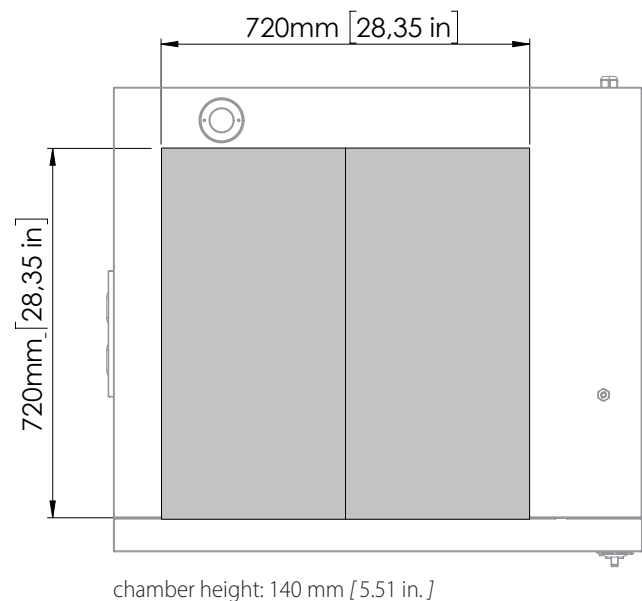
Tiepolo TP 435 oven technical data | triple oven



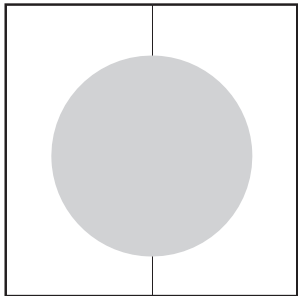
Tiepolo TP 435 oven + KTP 435 hood technical data | hood + triple oven



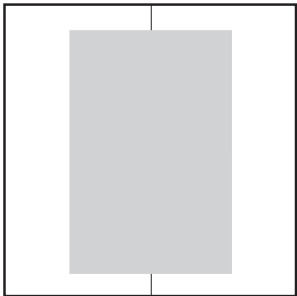
Tiepolo TP 435 oven technical data | capacity



PIZZA Ø 35 cm [13.78 in.]



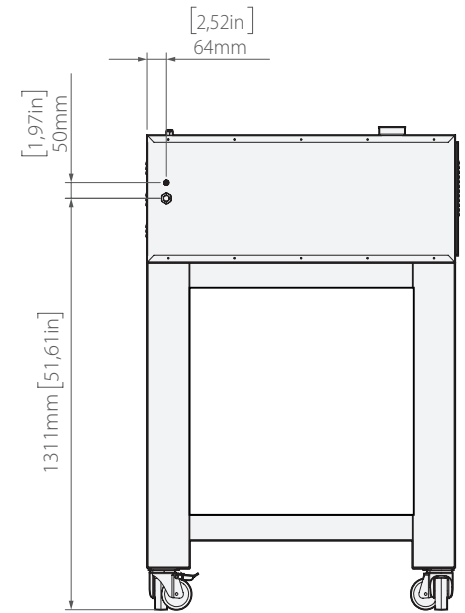
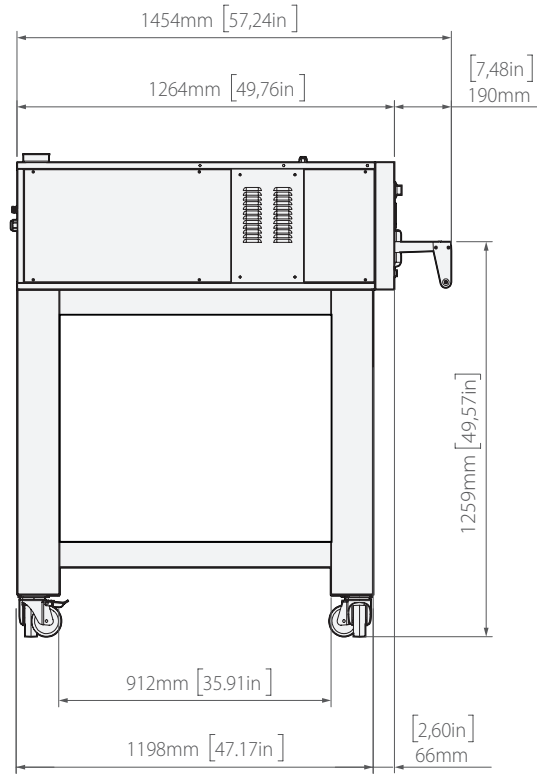
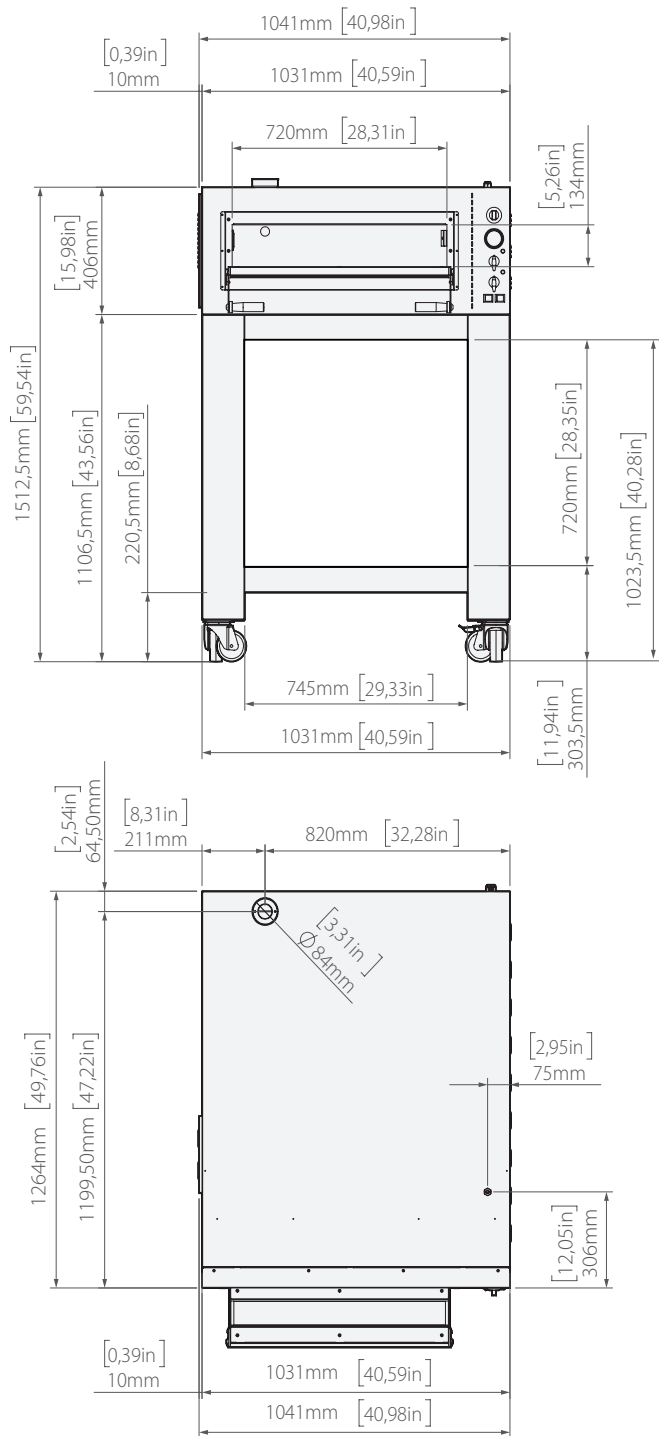
PIZZA Ø 50 cm [19.69 in.]


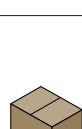


TRAY 60x40 cm [23.62x 15.75 in.]

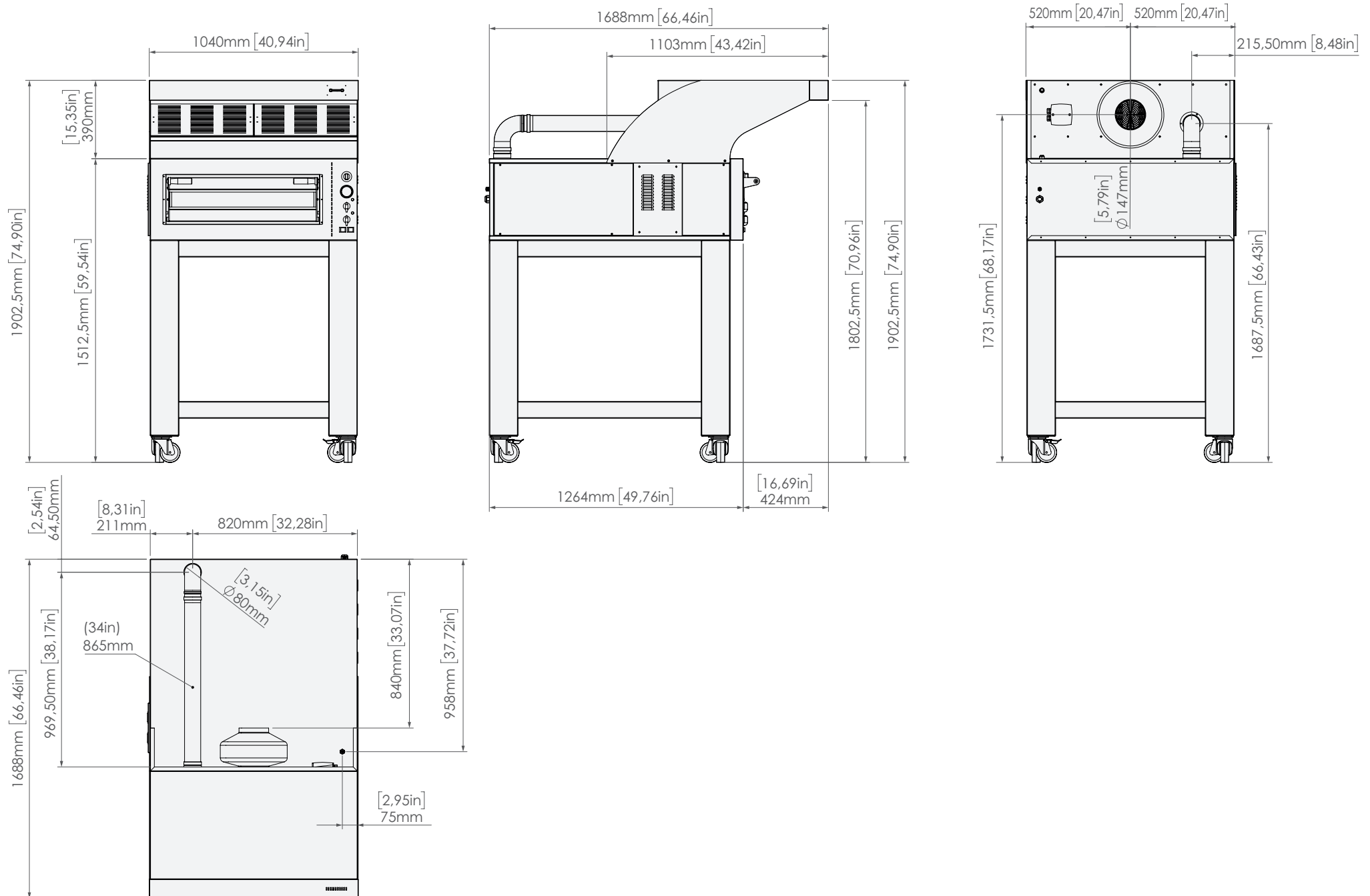
	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	28 pizzas
●	Ø 50 cm [Ø 19.69 in.]	8 pizzas
■	60x40 cm [23.62x15.75 in.]	6 pizzas

Tiepolo TP 635 oven technical data | single oven

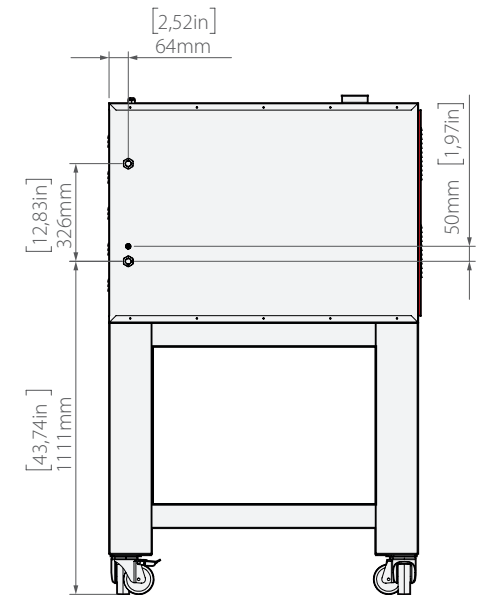
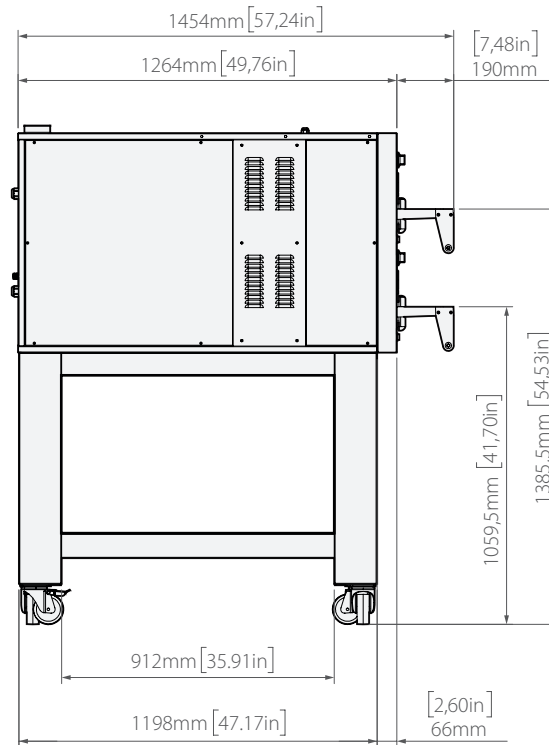
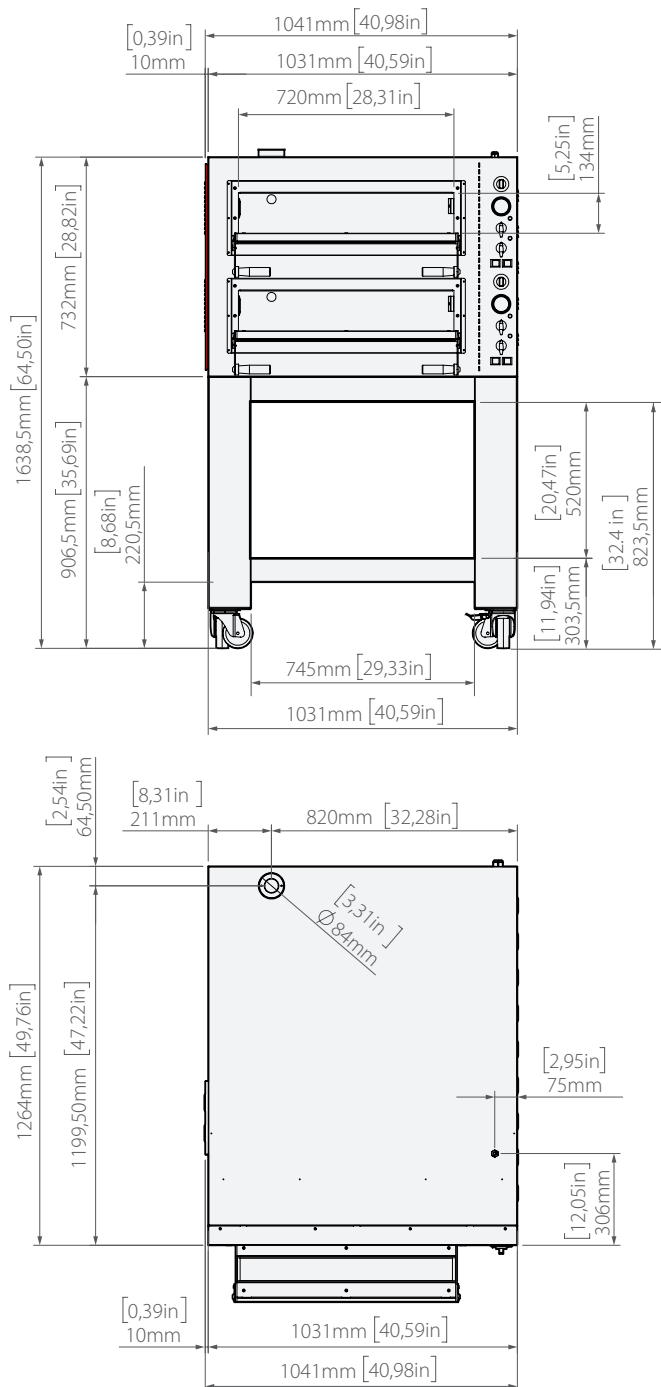





	<p>TP 635 single oven weight 160 kg [352.6 lb]</p>
	<p>weight of packaging + TP 635 single complete oven 180 kg [396.8 lb]</p> <hr/> <p>TP 635 single oven packaging dimensions 1414x1094x592 [55.67x43.07x23.31 in.]</p>

Tiepolo TP 635 oven + KTP 635 hood technical data | hood + single oven

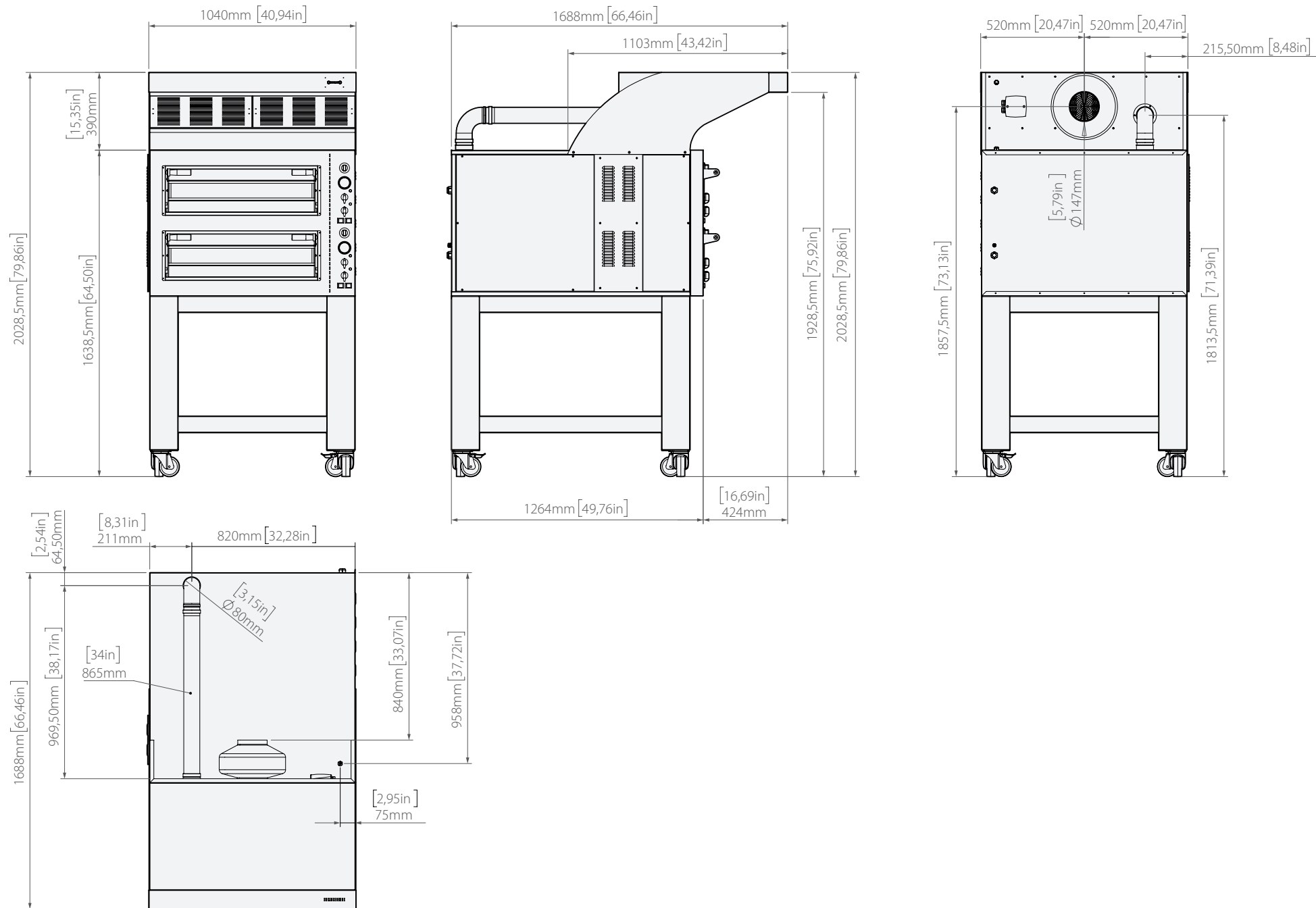


Tiepolo TP 635 oven technical data | double oven

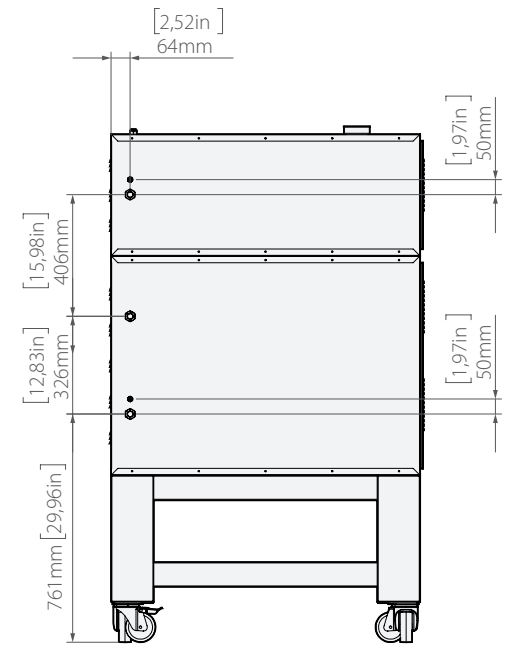
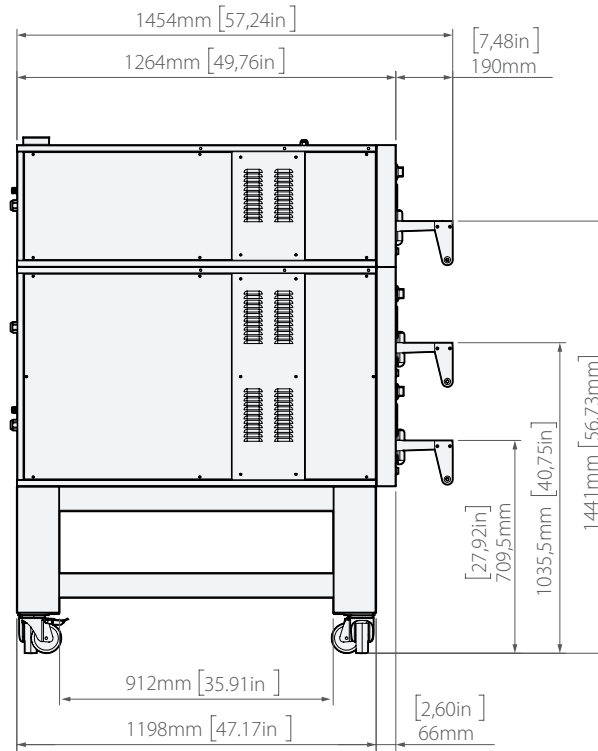
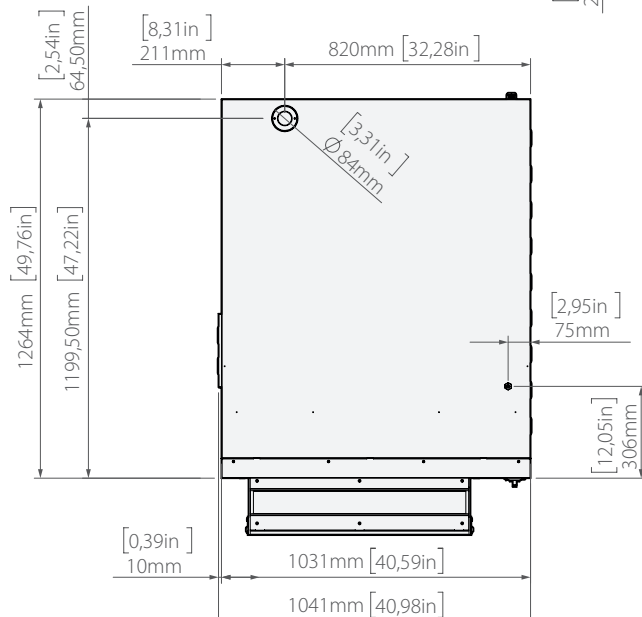
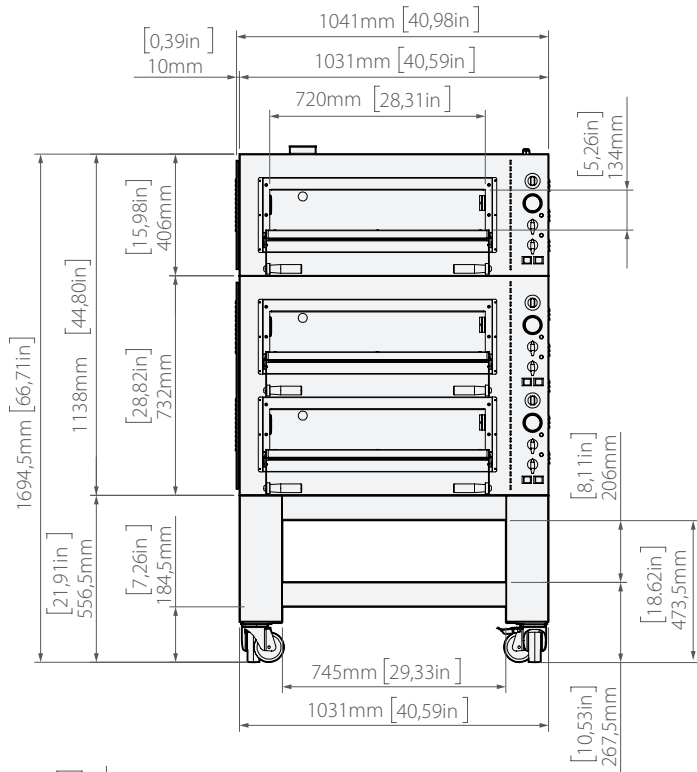


	<p>TP 635 double oven weight 271 kg [597.4 lb]</p>
	<p><i>weight of packaging +</i> TP 635 double complete oven 292 kg [643.7 lb]</p>
	<p>TP 635 double <i>oven packaging dimensions</i> 1414x1094x916 [55.67x43.07x36.06 in.]</p>

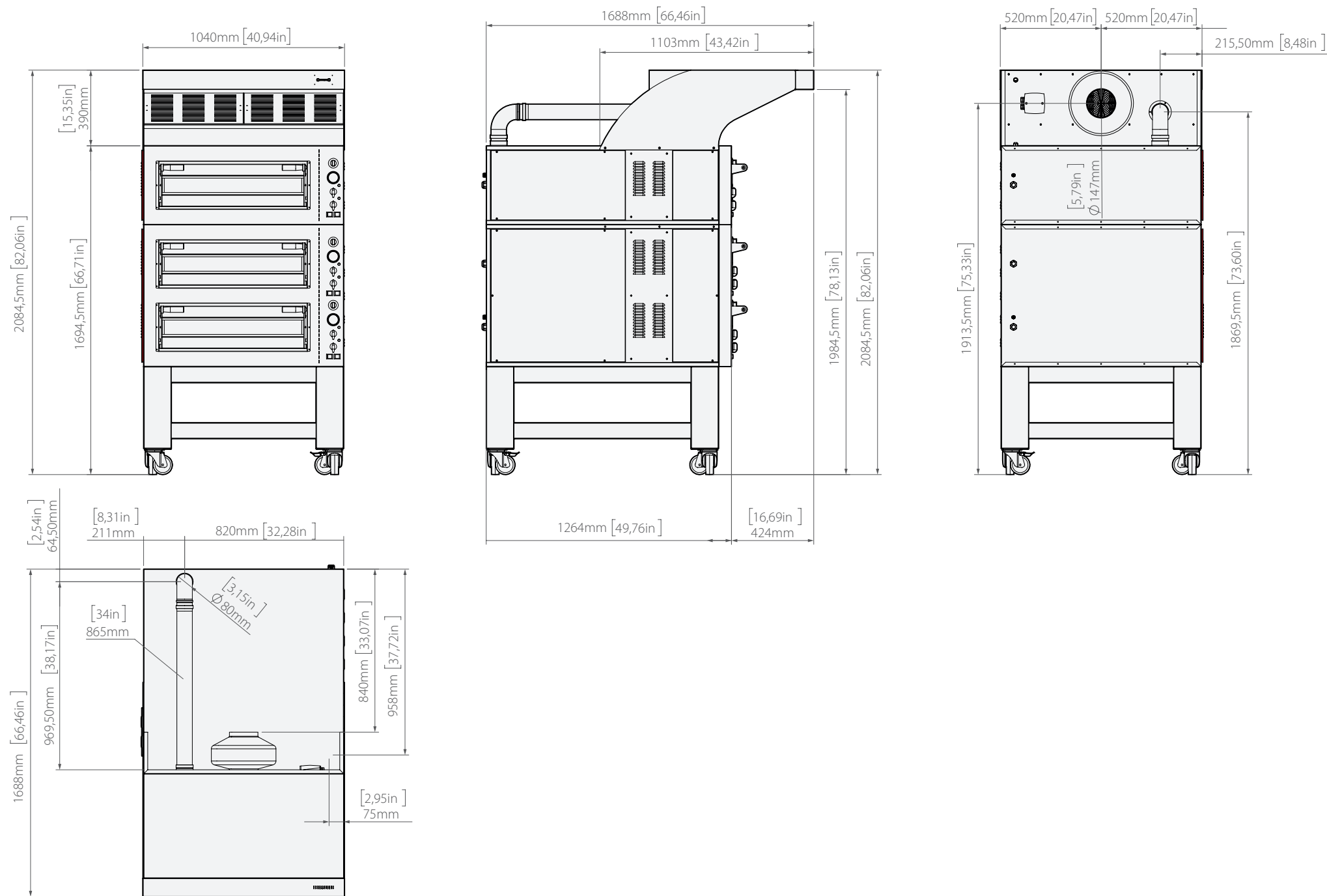
Tiepolo TP 635 oven + KTP 635 hood technical data | hood + double oven



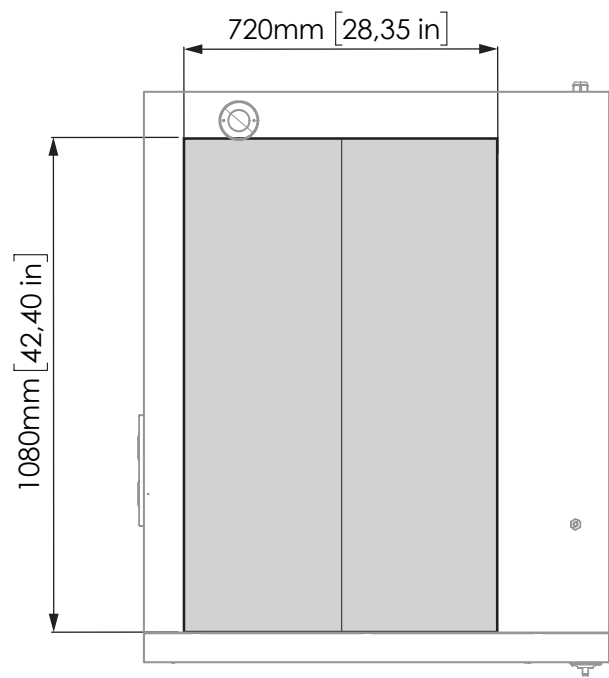
Tiepolo TP 635 oven technical data | triple oven



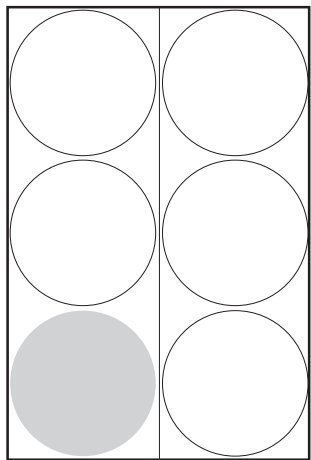
Tiepolo TP 635 oven + KTP 635 hood technical data | hood + triple oven



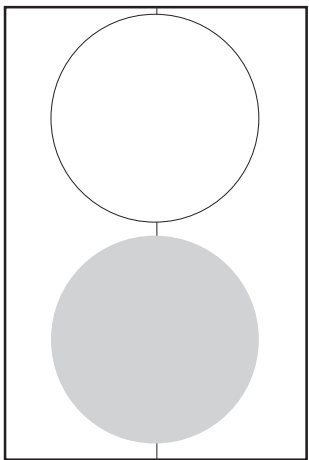
Tiepolo TP 635 oven technical data | capacity



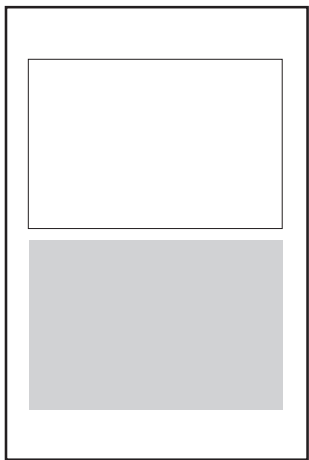
chamber height: 140 mm [5.51 in.]



PIZZA Ø 35 cm [13.78 in.]



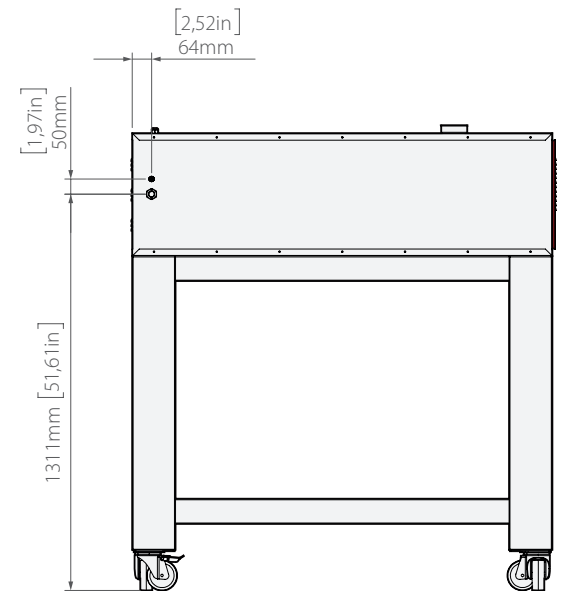
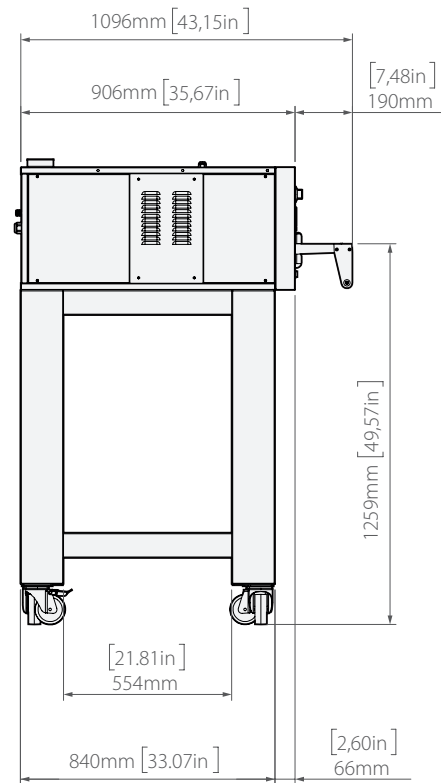
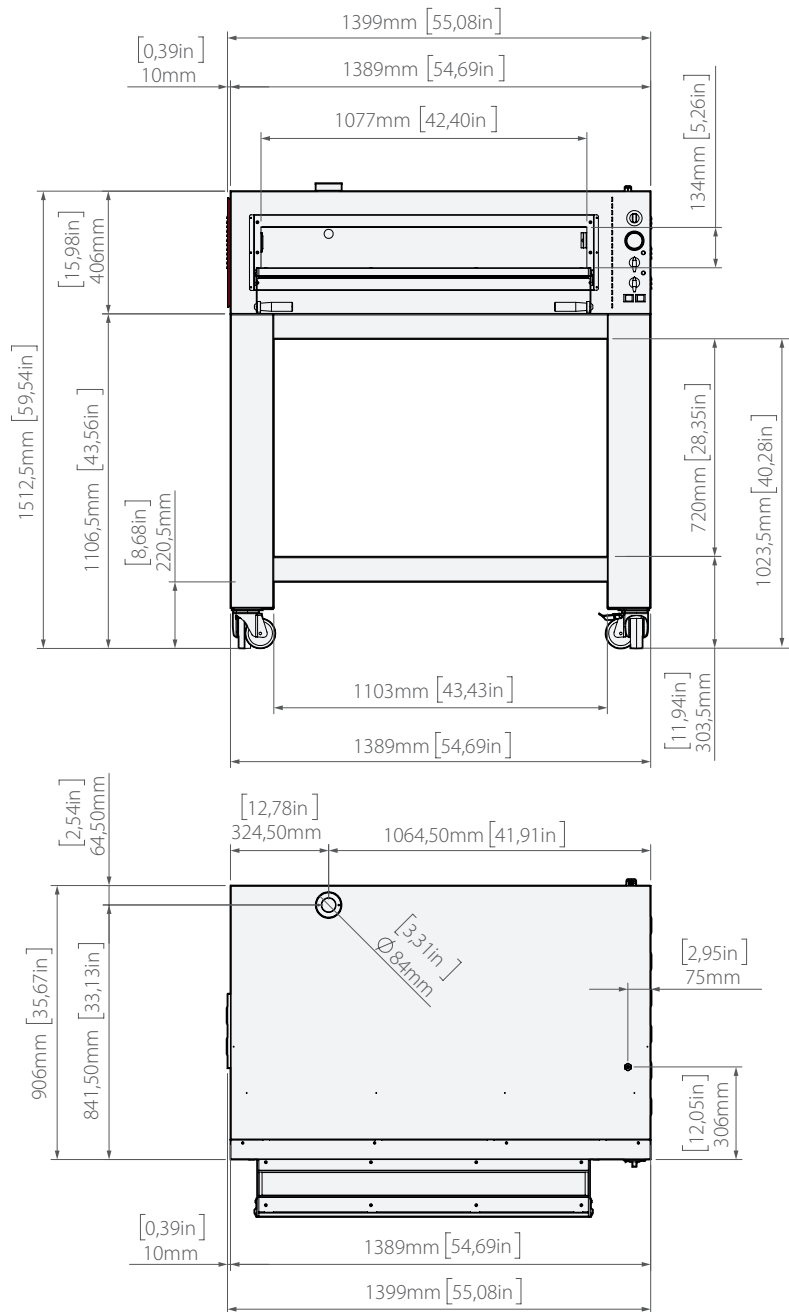
PIZZA Ø 50 cm [19.69 in.]




TRAY 60x40 cm [23.62x 15.75 in.]

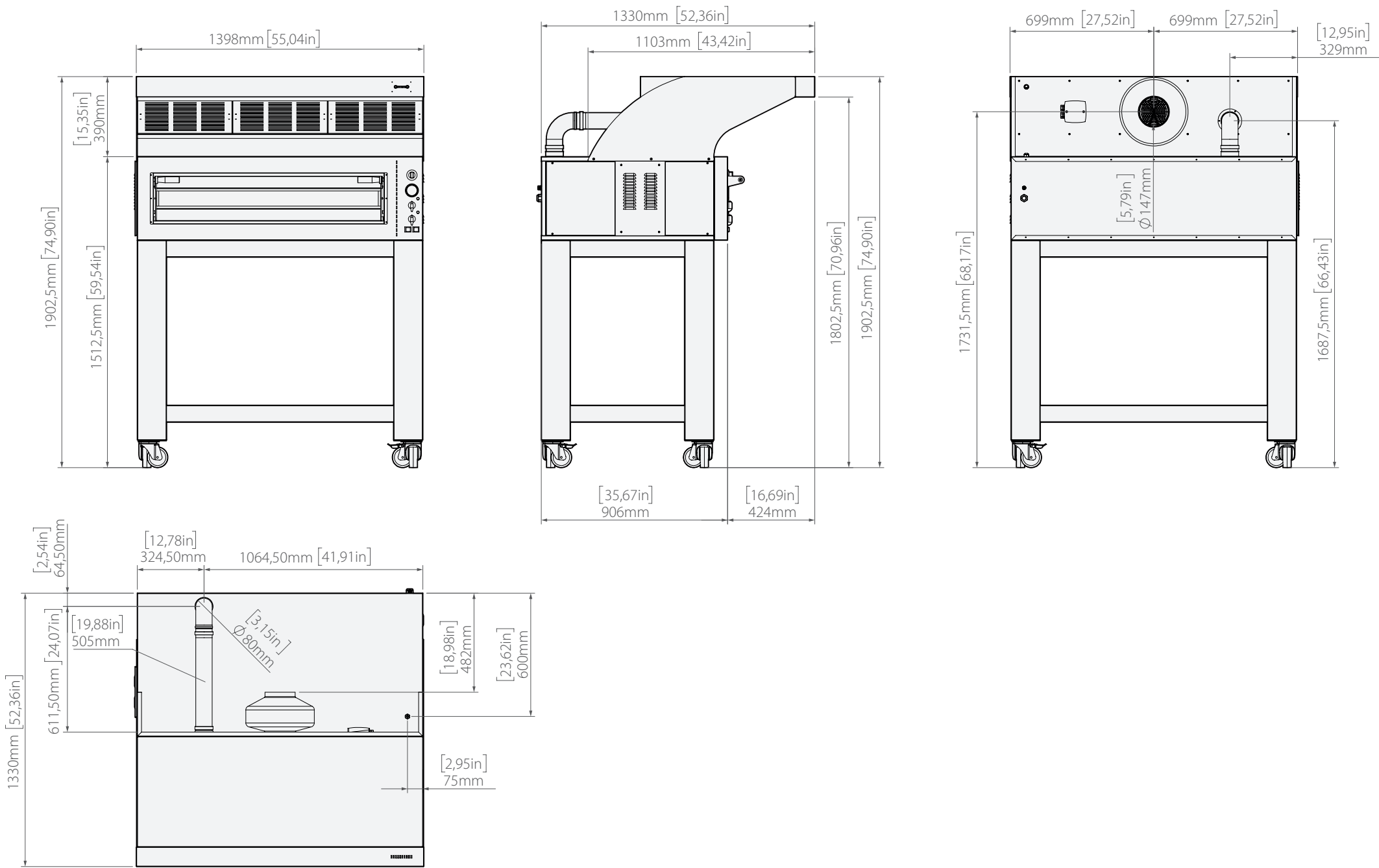
	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	54 pizzas
●	Ø 50 cm [Ø 19.69 in.]	18 pizzas
■	60x40 cm [23.62x15.75 in.]	10 pizzas

Tiepolo TP 635L oven technical data | single oven

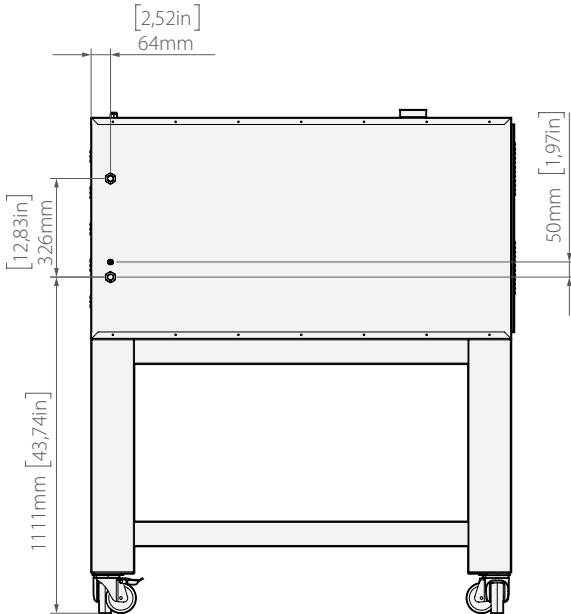
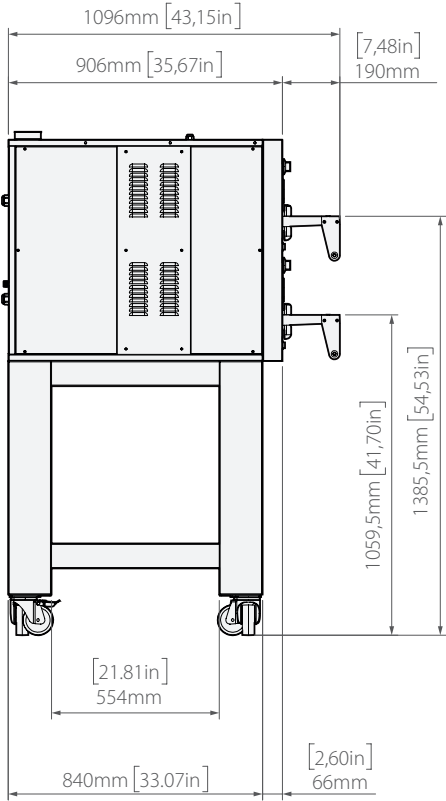
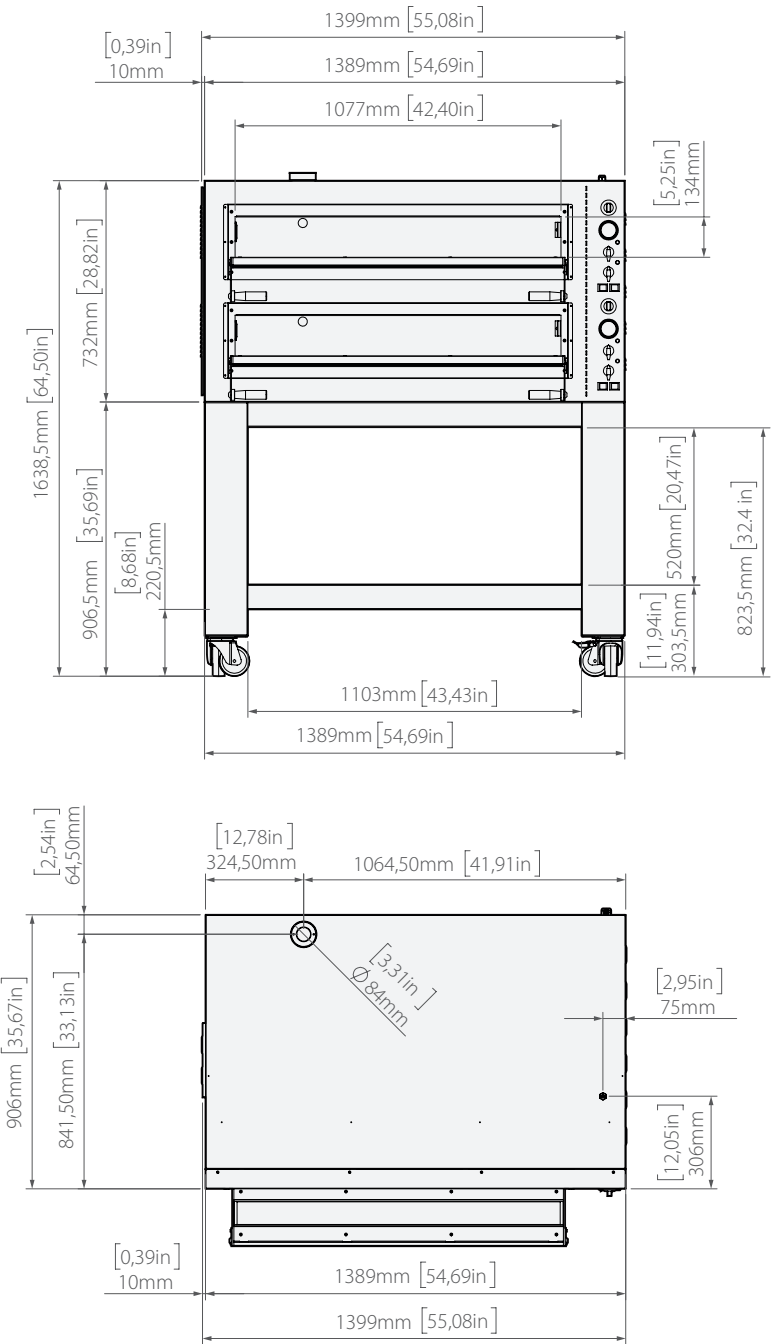




	<p>TP 635L single oven weight <i>159 kg [350.5 lb]</i></p>
	<p><i>weight of packaging +</i> TP 635L single complete oven <i>179 kg [394.6 lb]</i></p>
	<p>TP 635L single <i>oven packaging dimensions</i> 1060x1454x592 [41.73x57.25x23.31 in.]</p>

Tiepolo TP 635L oven + KTP 635L hood technical data | hood + single oven

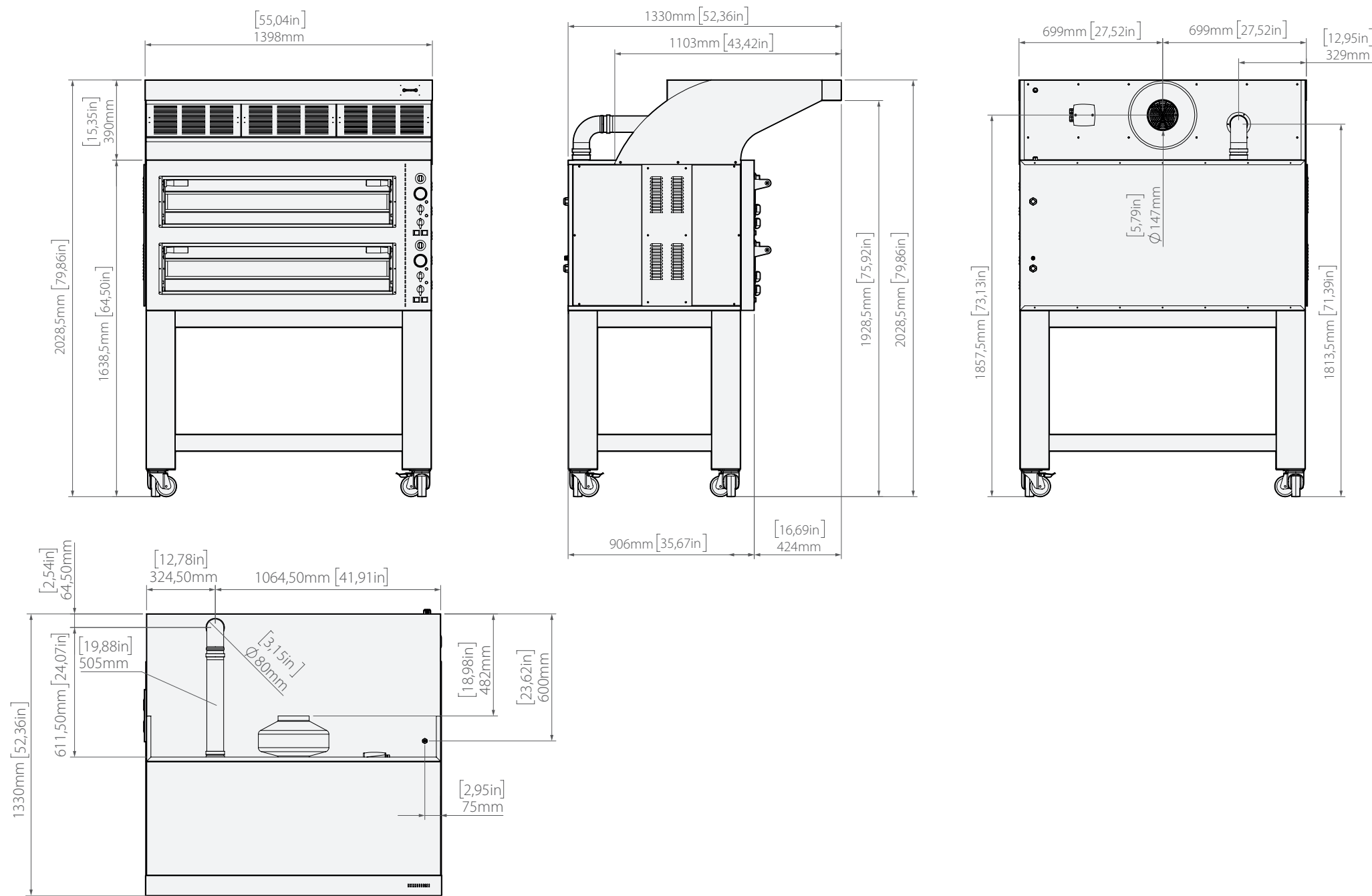


Tiepolo TP 635L oven technical data | double oven

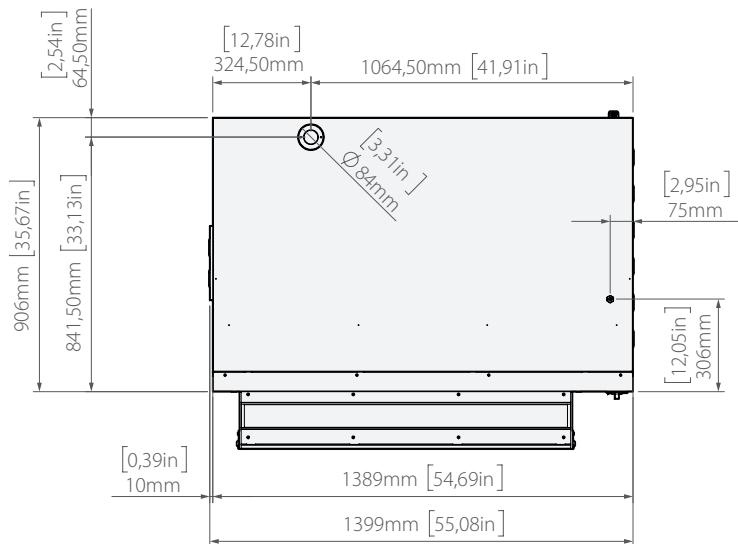
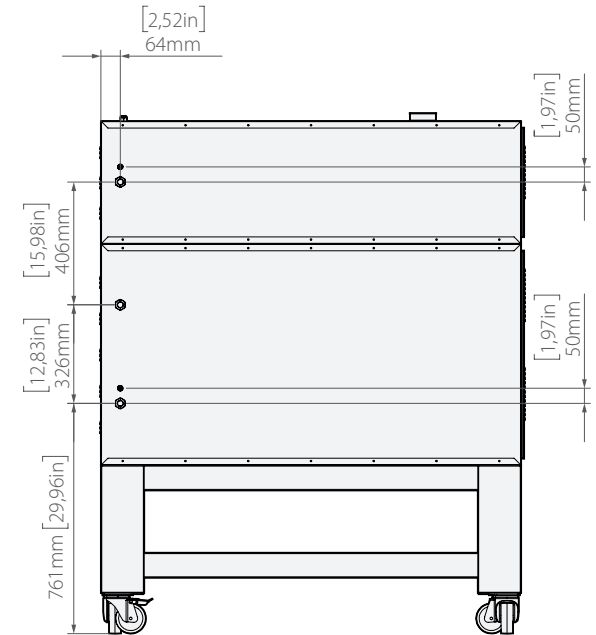
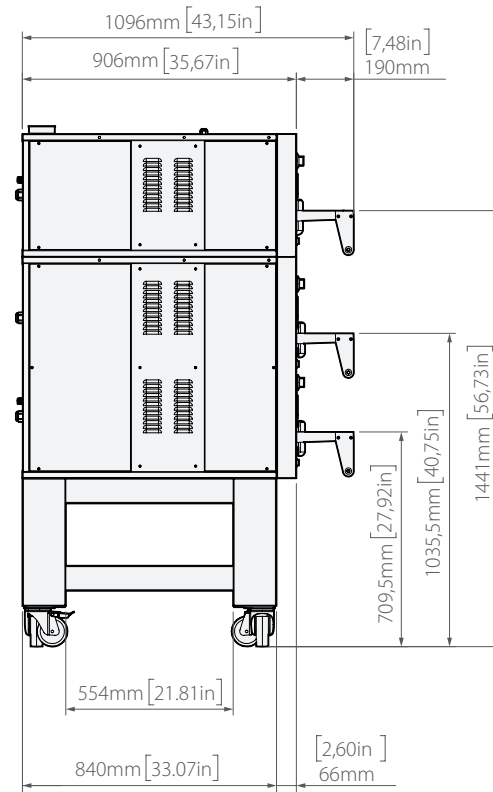
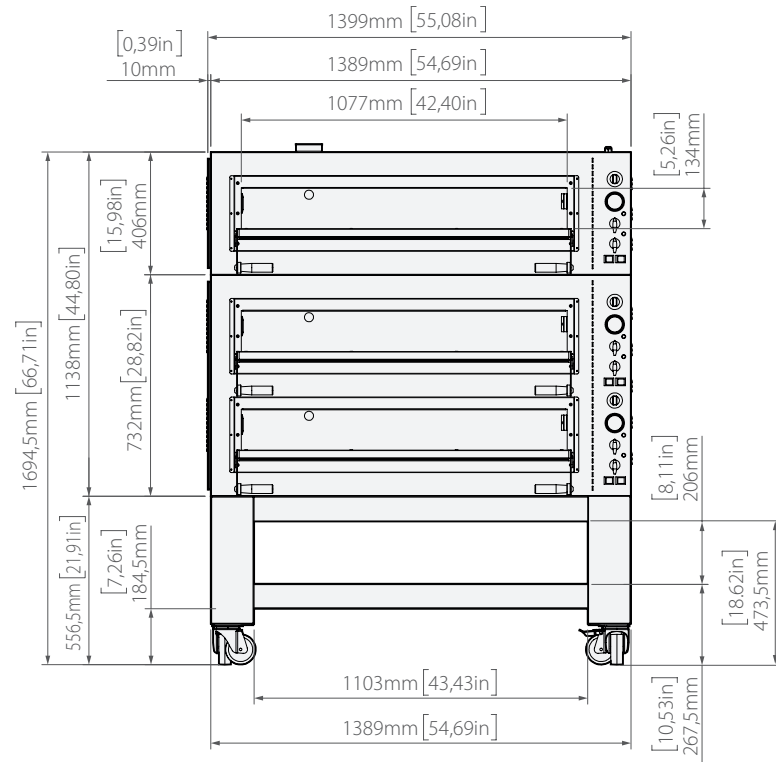


	TP 635L double oven weight 278 kg [612.8 lb]
	weight of packaging + TP 635L double complete oven 300 kg [661.3 lb]
	TP 635L double oven packaging dimensions 1060x1454x916 [41.73x57.25x 36.06 in.]

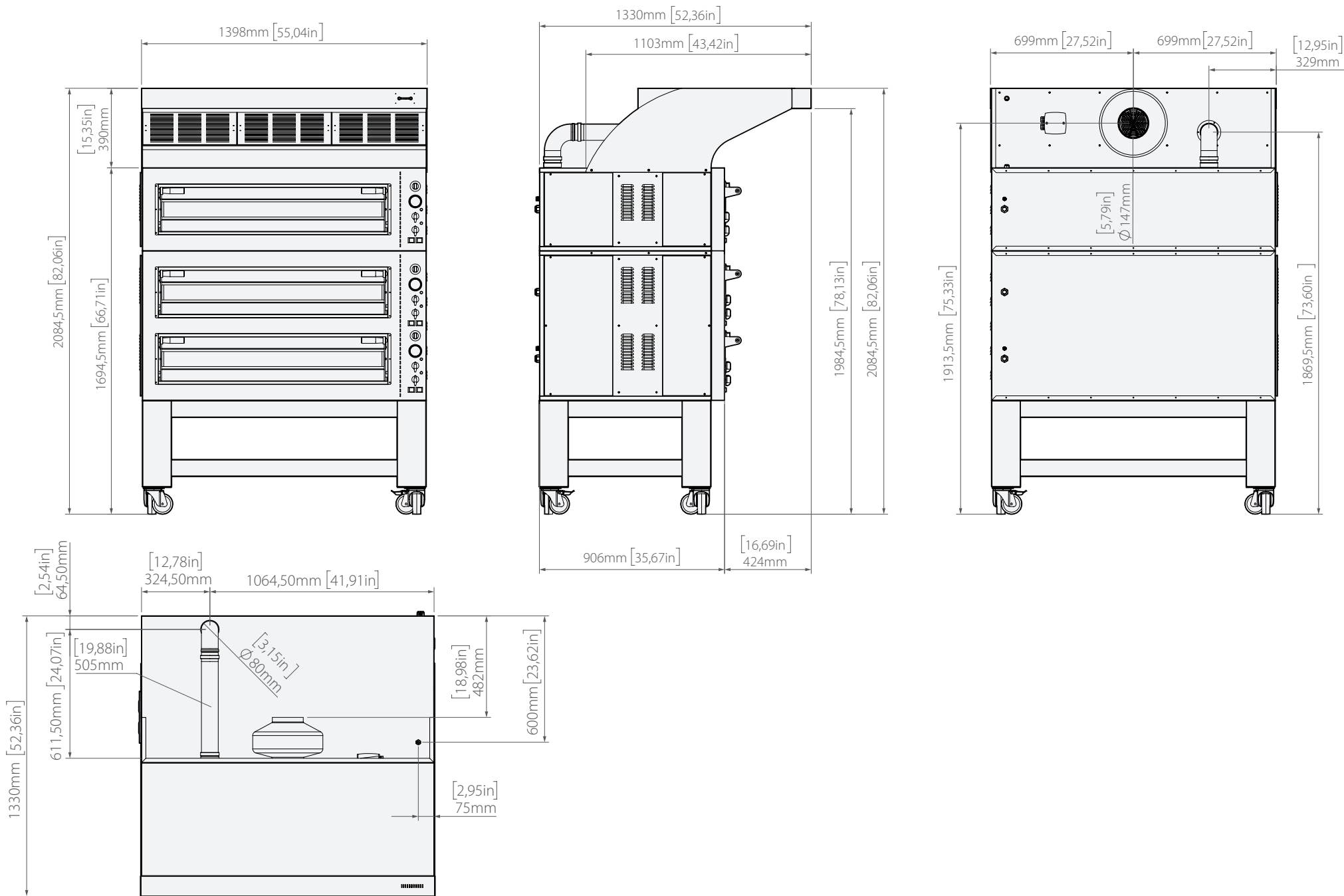
Tiepolo TP 635L oven + KTP 635L hood technical data | hood + double oven



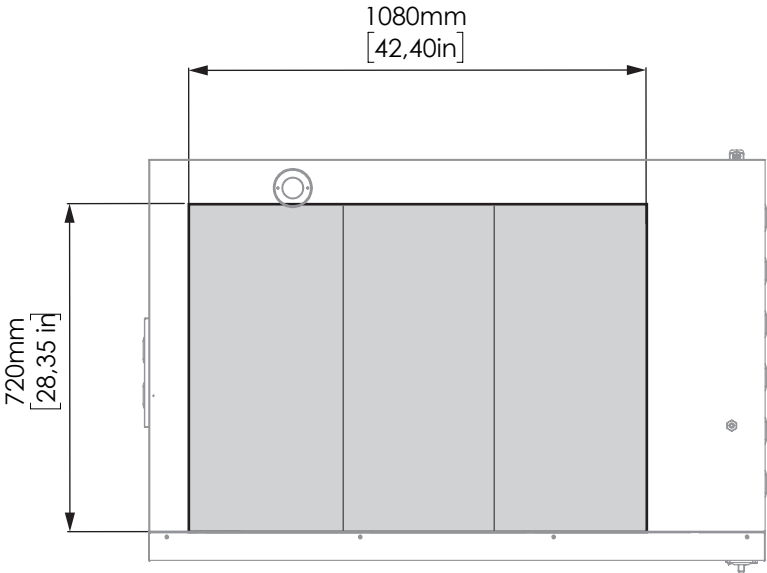
Tiepolo TP 635L oven technical data | triple oven



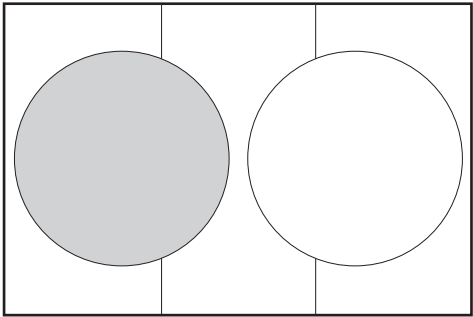
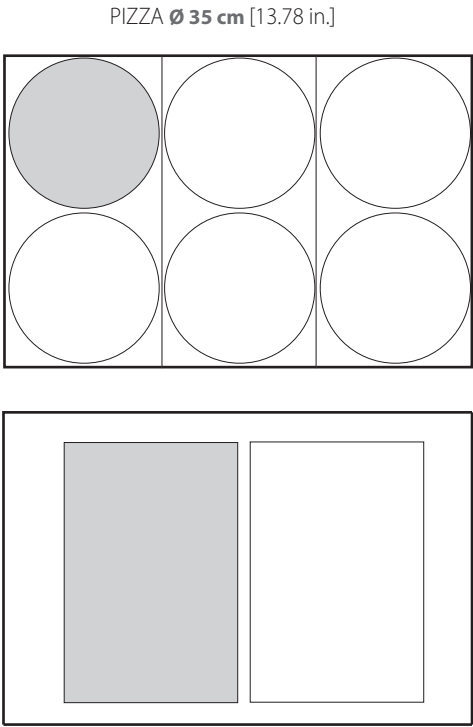
Tiepolo TP 635L oven + KTP 635L hood technical data | hood + triple oven



Tiepolo TP 635L oven technical data | capacity

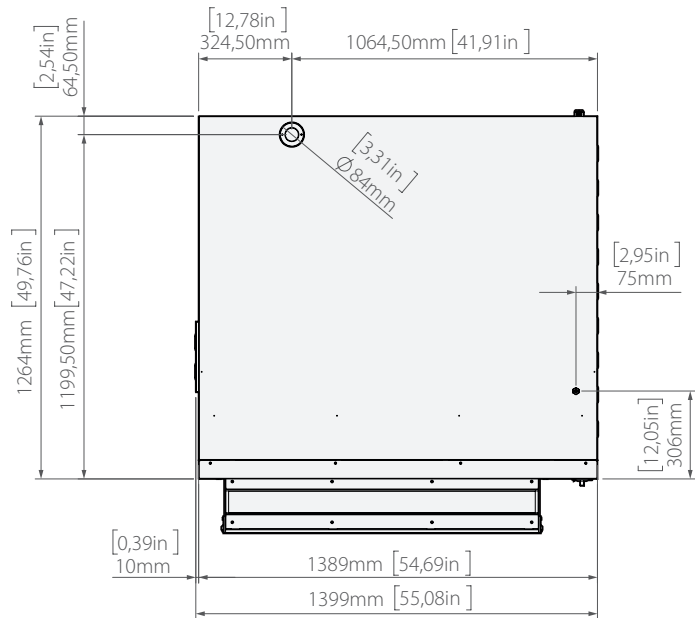
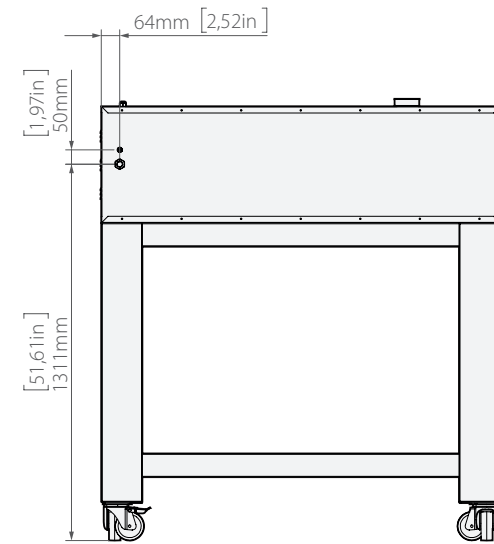
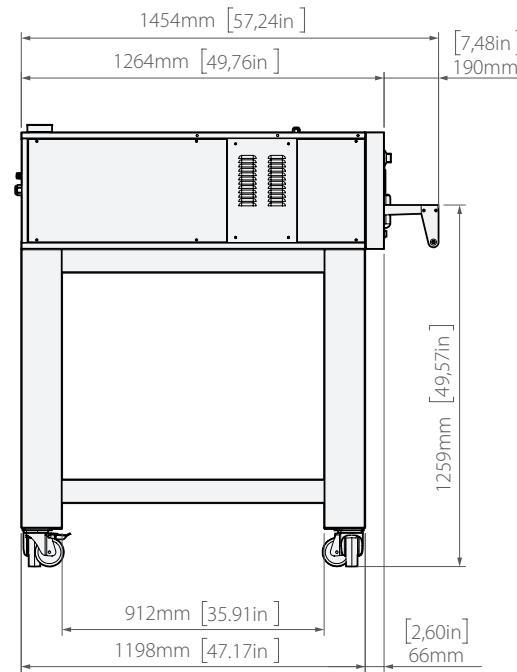
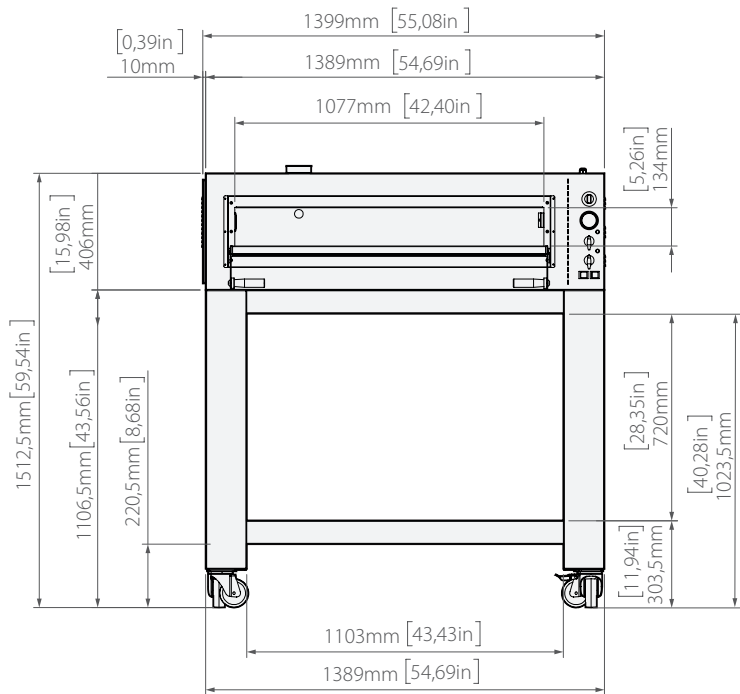




chamber height: 140 mm [5.51 in.]



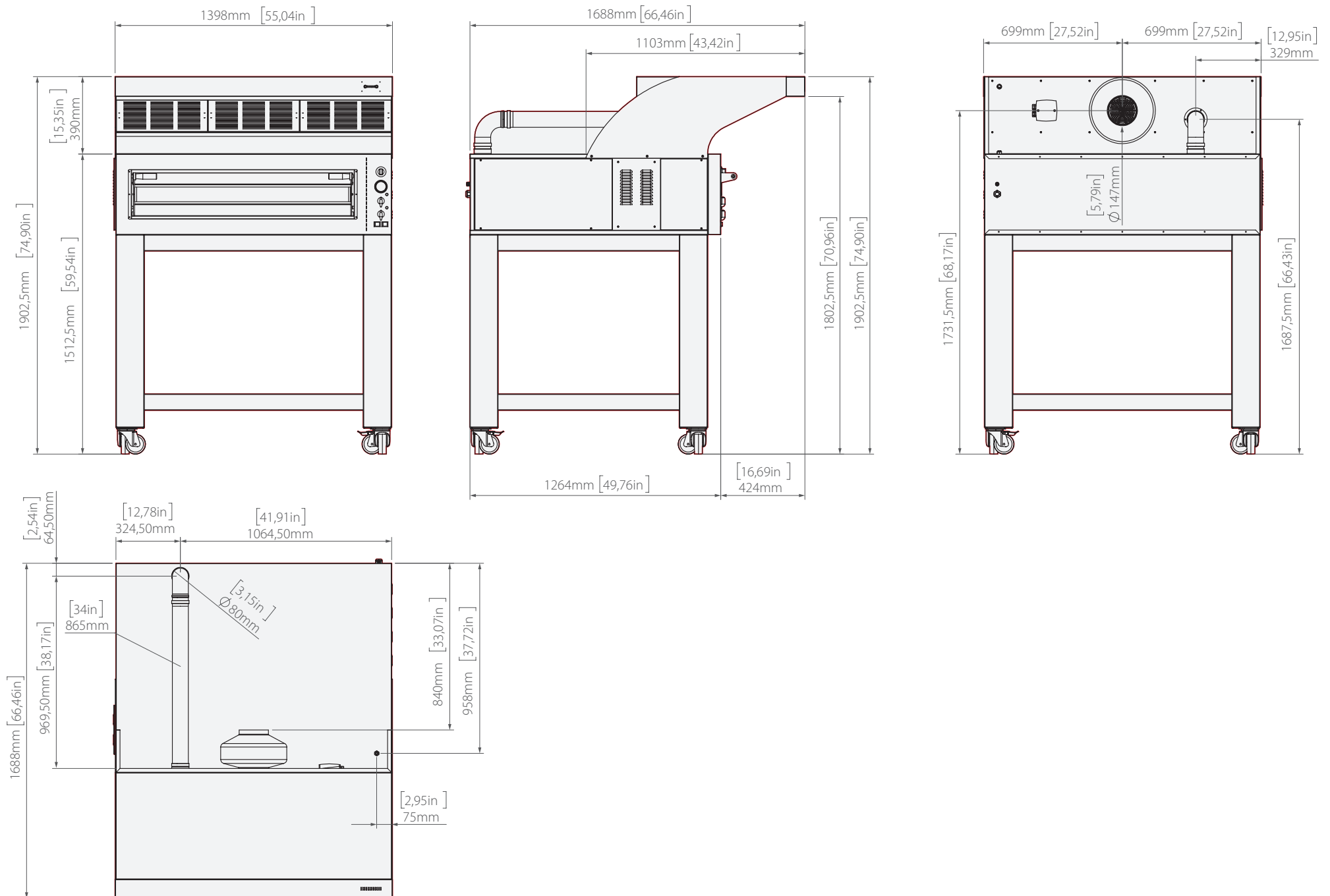
	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	50 pizzas
●	Ø 50 cm [Ø 19.69 in.]	16 pizzas
■	60x40 cm [23.62x15.75 in.]	8 pizzas

Tiepolo TP 935 oven technical data | single oven

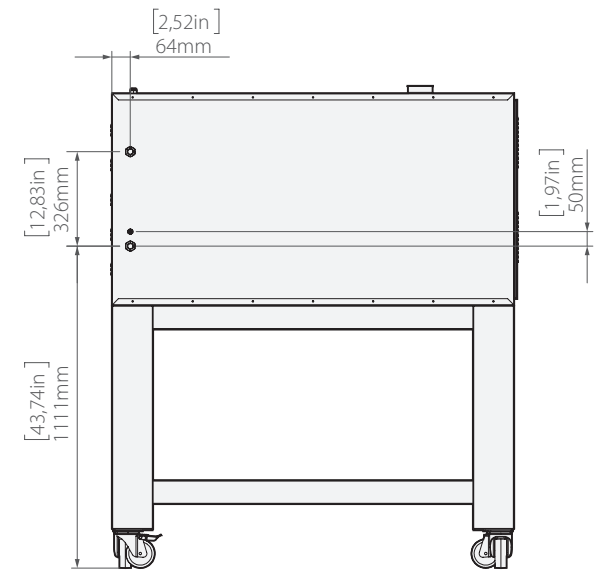
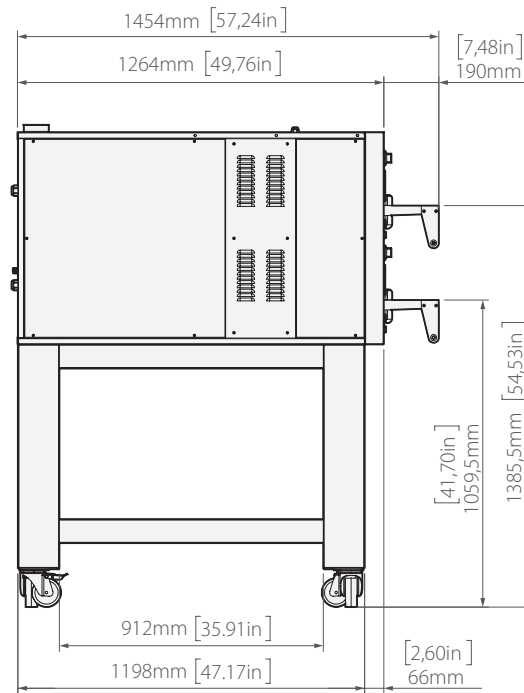
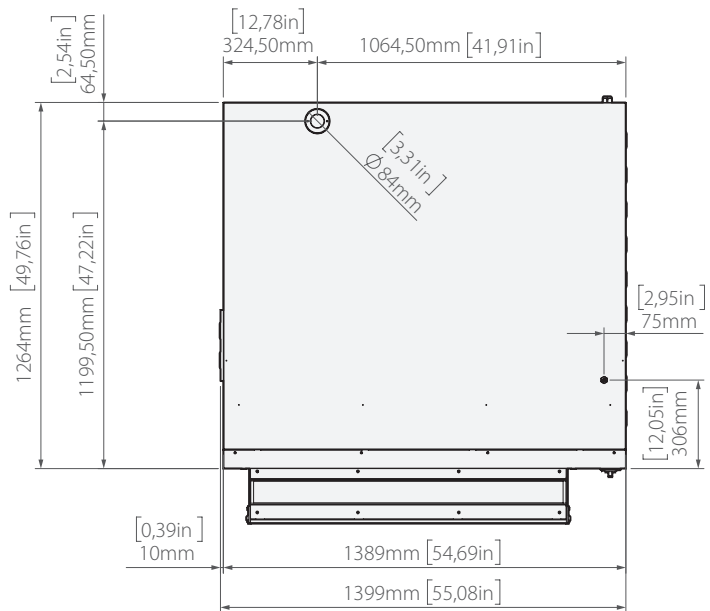
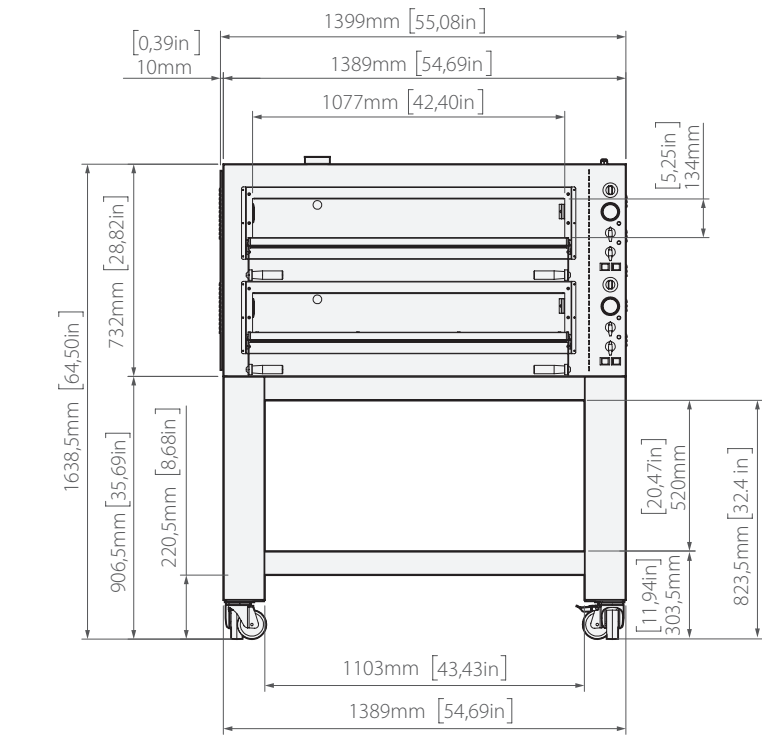





	<p>TP 935 single oven weight 207 kg [456.3 lb]</p>
	<p><i>weight of packaging +</i> TP 935 single complete oven 235 kg [518 lb]</p>
	<p>TP 935 single <i>oven packaging dimensions</i> 1414x1454x592 [55.67x57.24x23.31 in.]</p>

Tiepolo TP 935 oven + KTP 935 hood technical data | hood + single oven

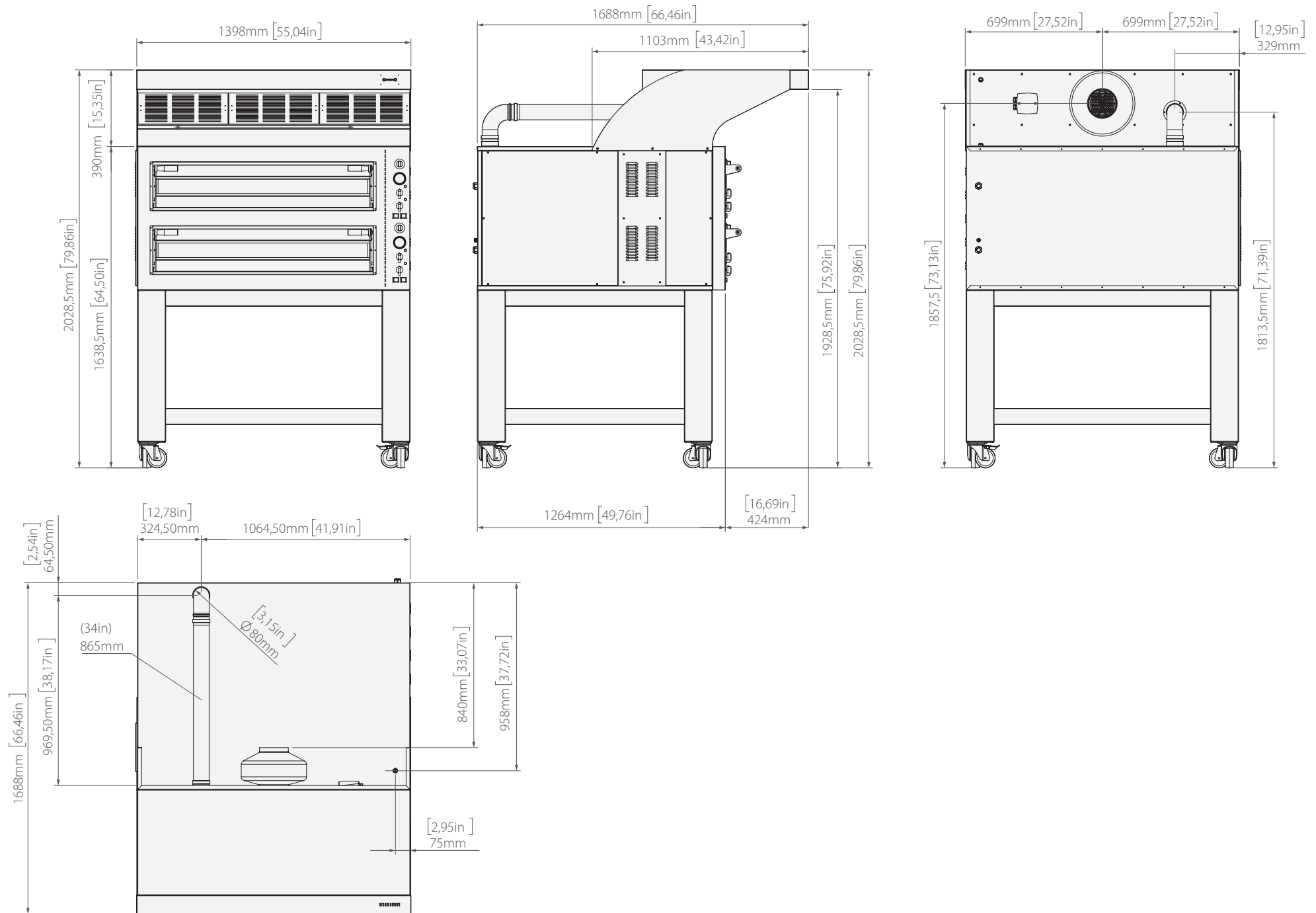


Tiepolo TP 935 oven technical data | double oven

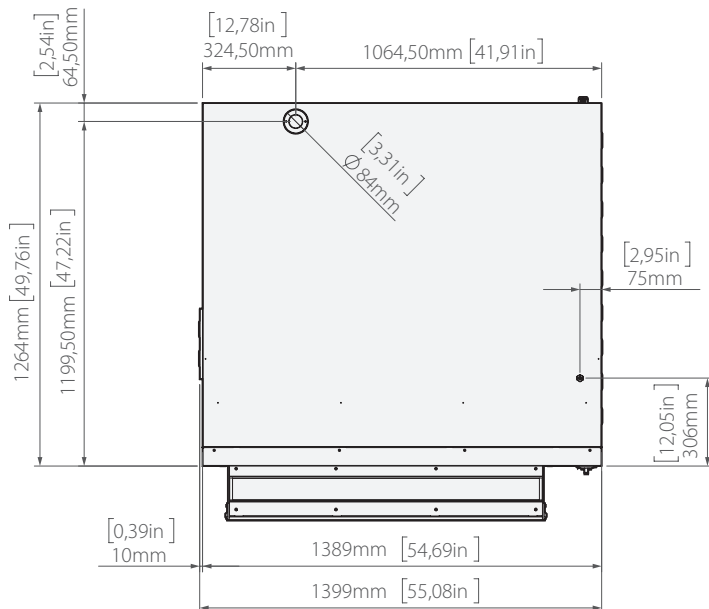
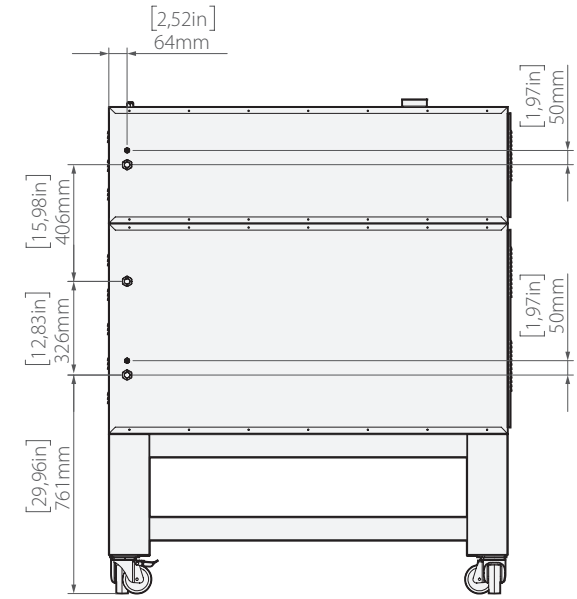
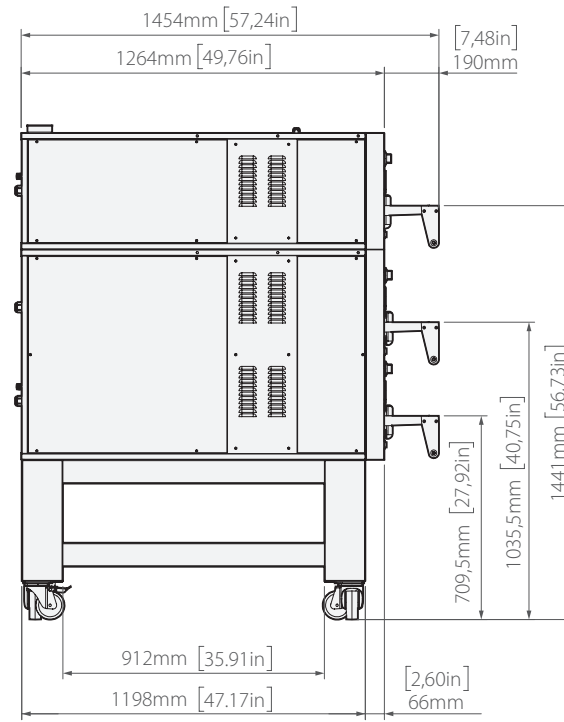
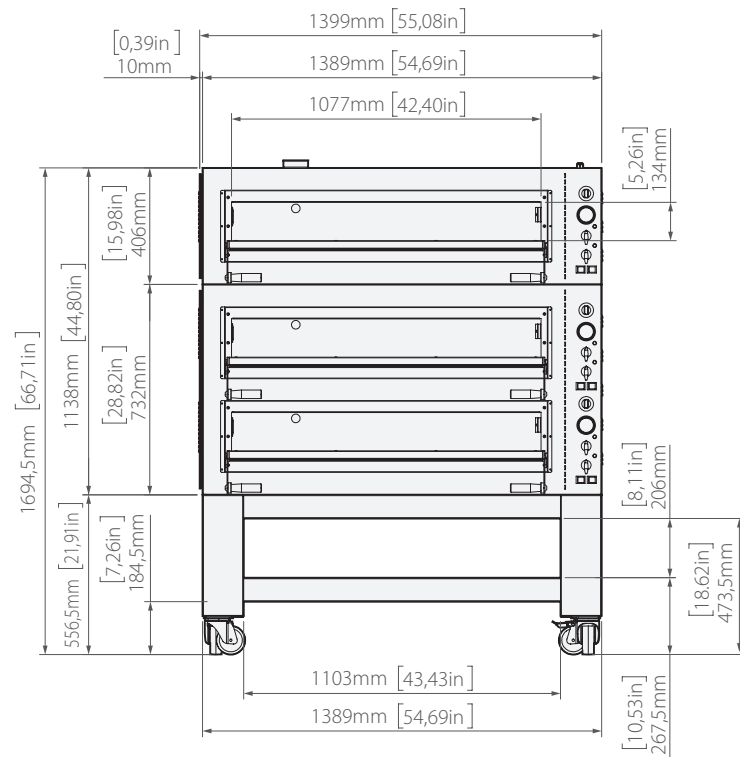


	<p>TP 935 double oven weight <i>385 kg [848.7 lb]</i></p>
	<p><i>weight of packaging +</i> TP 935 double complete oven <i>410 kg [903.8 lb]</i></p>
	<p>TP 935 double <i>oven packaging dimensions</i> 1414x1454x916 [55.67x57.24x36.06 in.]</p>

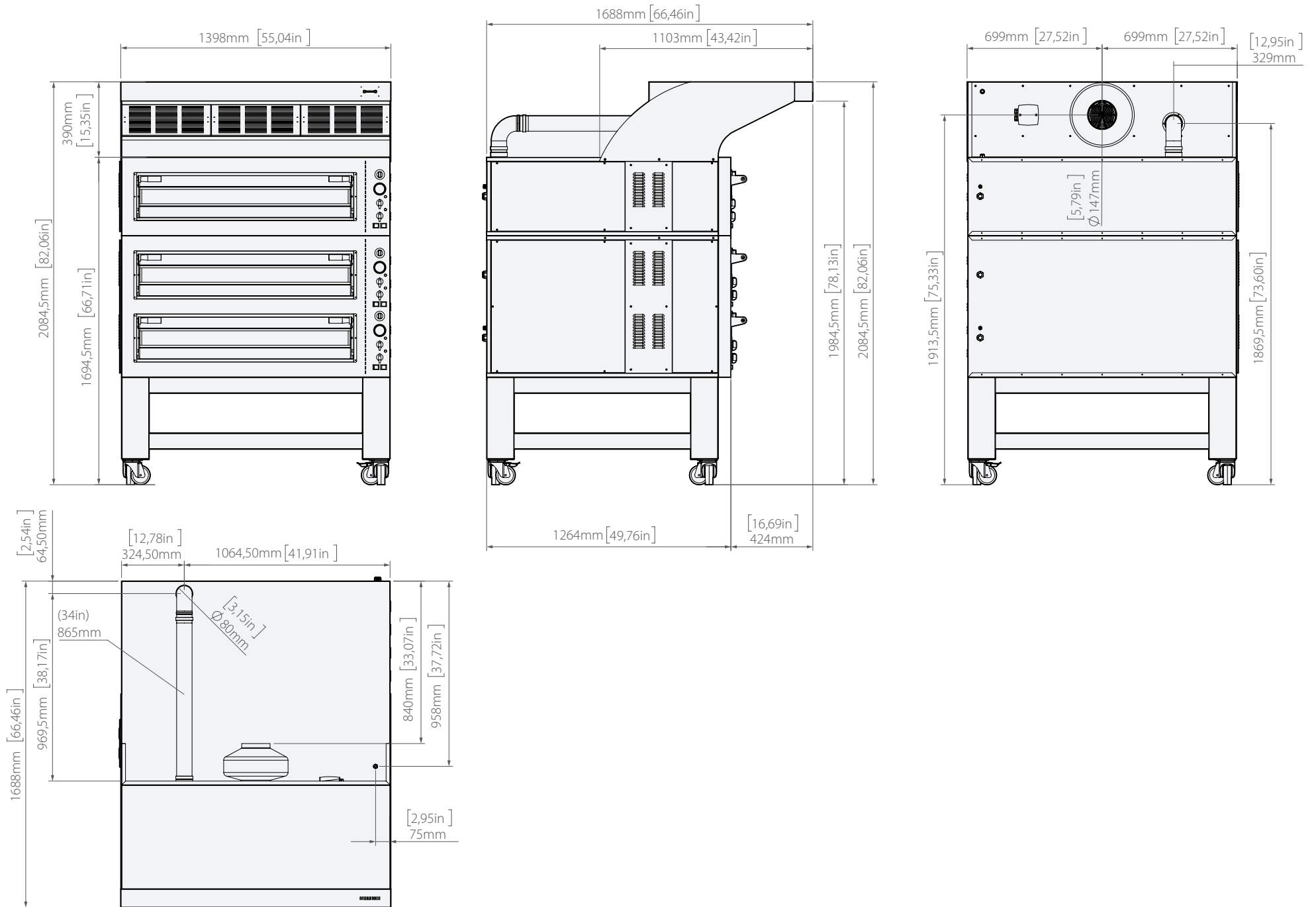
Tiepolo TP 935 oven + KTP 935 hood technical data | hood + double oven



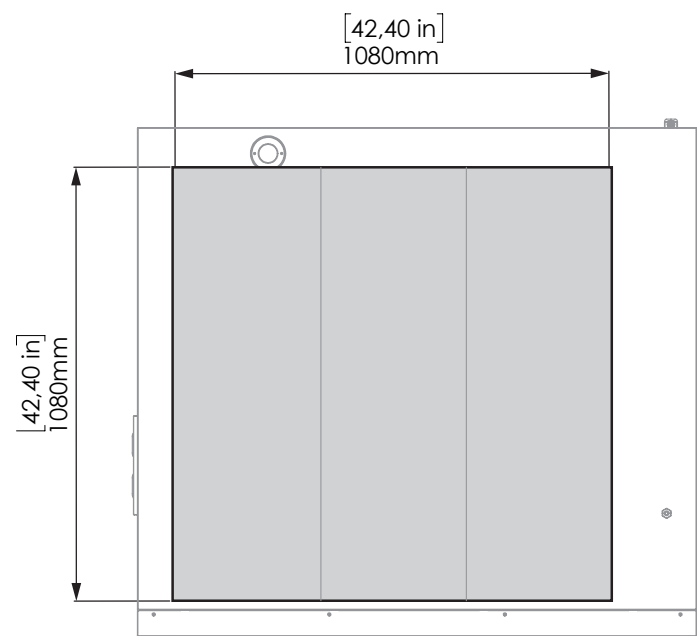
Tiepolo TP 935 oven technical data | triple oven



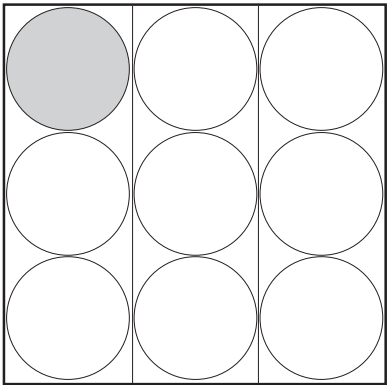
Tiepolo TP 935 oven + KTP 935 hood technical data | hood + triple oven



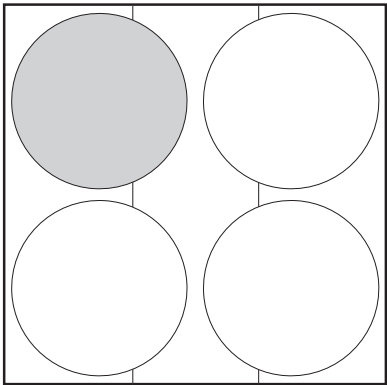
Tiepolo TP 935 oven technical data | capacity



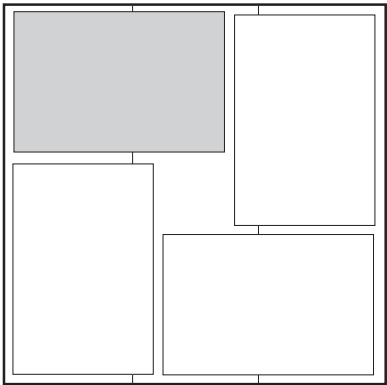
chamber height: 140 mm [5.51 in.]



PIZZA Ø 35 cm [13.78 in.]



PIZZA Ø 50 cm [19.69 in.]



TRAY 60x40 cm [23.62x 15.75 in.]

	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	81 pizzas
●	Ø 50 cm [Ø 19.69 in.]	36 pizzas
■	60x40 cm [23.62x15.75 in.]	20 pizzas

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.

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

Partial reproduction 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.

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
TP435	122 kg [268.9 lb]	209 kg [460.7 lb]	TP635L	159 kg [350.5 lb]	278 kg [612.8 lb]
TP635	160 kg [352.6 lb]	271 kg [597.4 lb]	TP935	207 kg [456.3 lb]	385 kg [848.7 lb]

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 breakages, 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

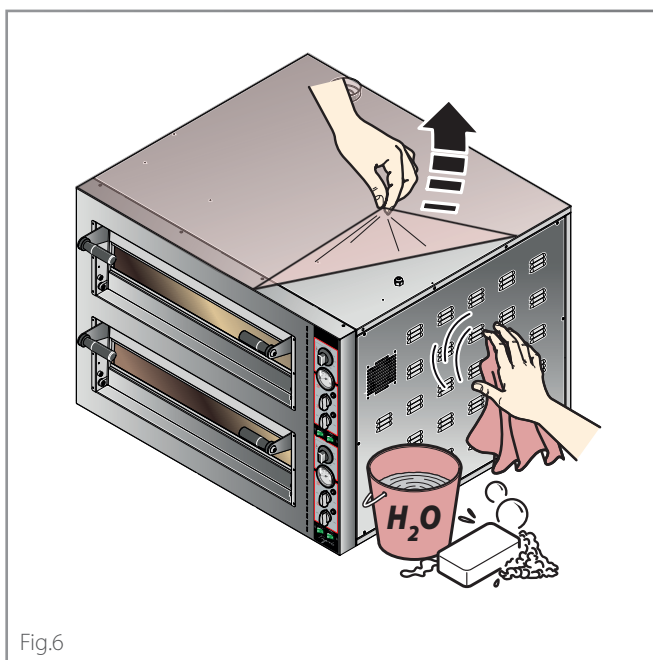


Fig.6

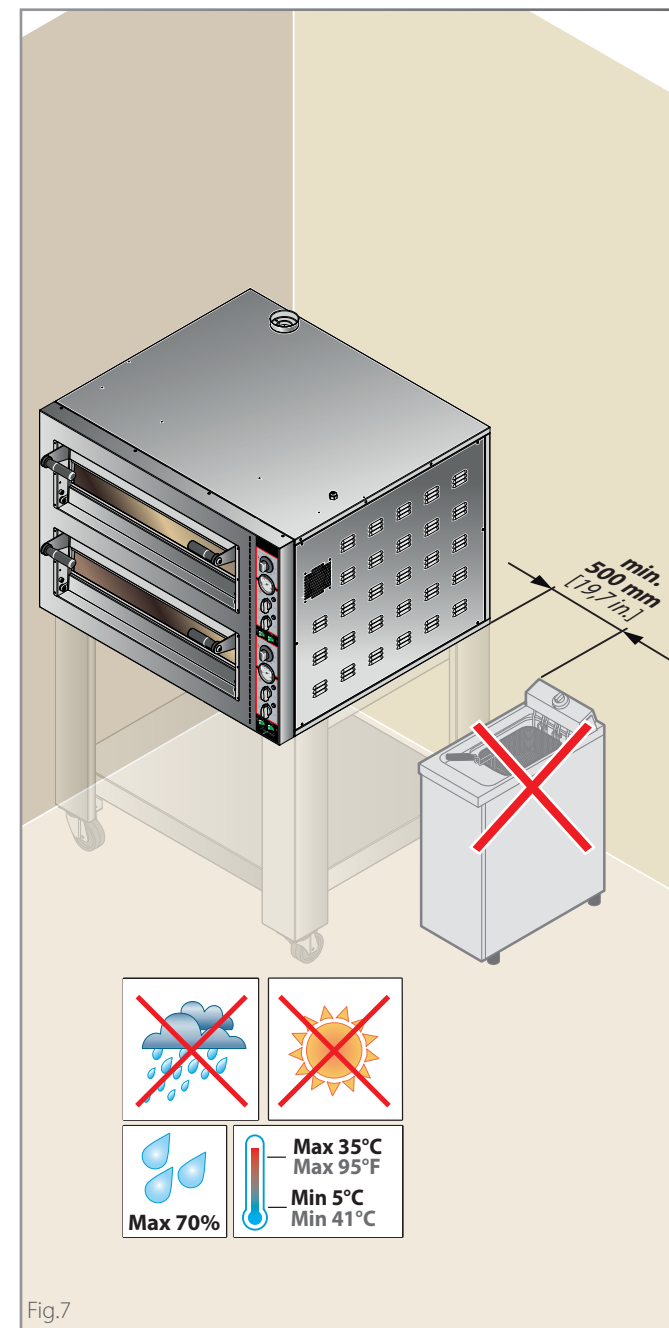


Fig.7

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
TP435	122 kg [268.9 lb]	209 kg [460.7 lb]	TP635L	159 kg [350.5 lb]	278 kg [612.8 lb]
TP635	160 kg [352.6 lb]	271 kg [597.4 lb]	TP935	207 kg [456.3 lb]	385 kg [848.7 lb]

ONLY FOR USA VERSIONS

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

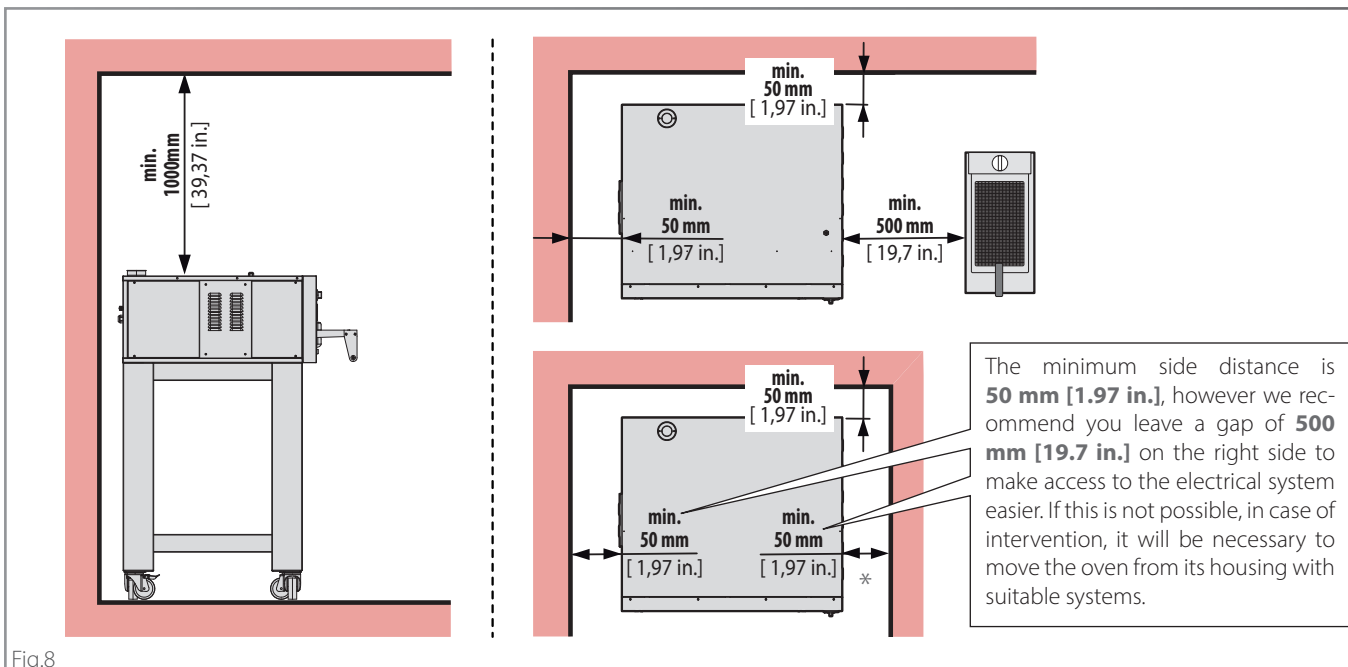


Fig.8

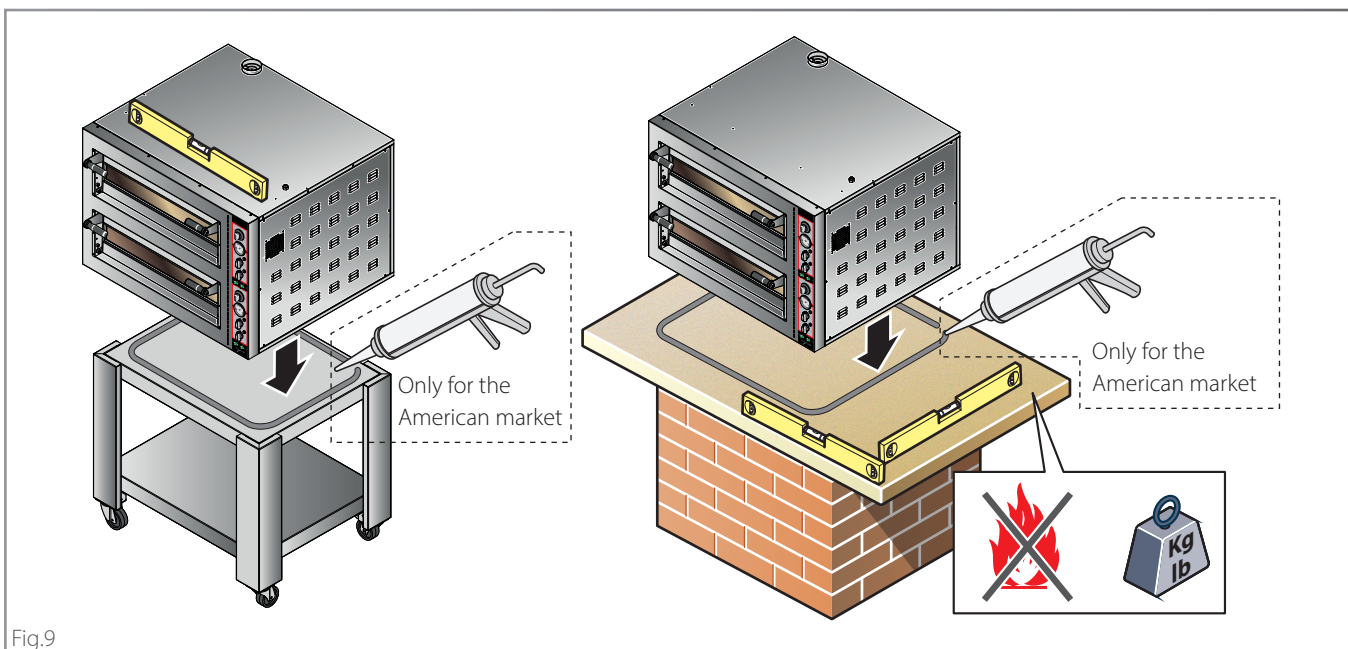


Fig.9

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

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:

► Fig.11

- A** 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 a **Ø 150 mm [Ø 5.91 in.]** evacuation tube which corresponds to the diameter of the tube to be fitted on the hood (not supplied).
- B** through a **hood** belonging to the user, of suitable capacity, placed at about **300 mm [Ø 11.81 in.]** from the oven;
- C** 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 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.

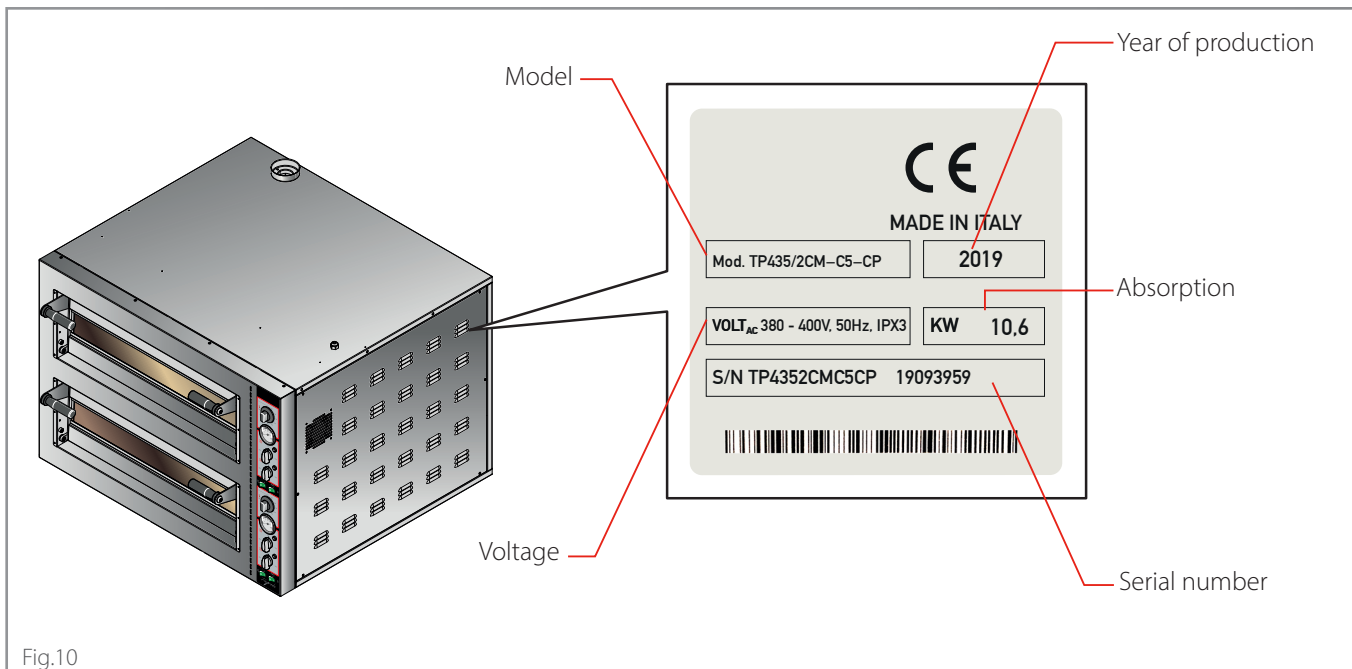


Fig.10

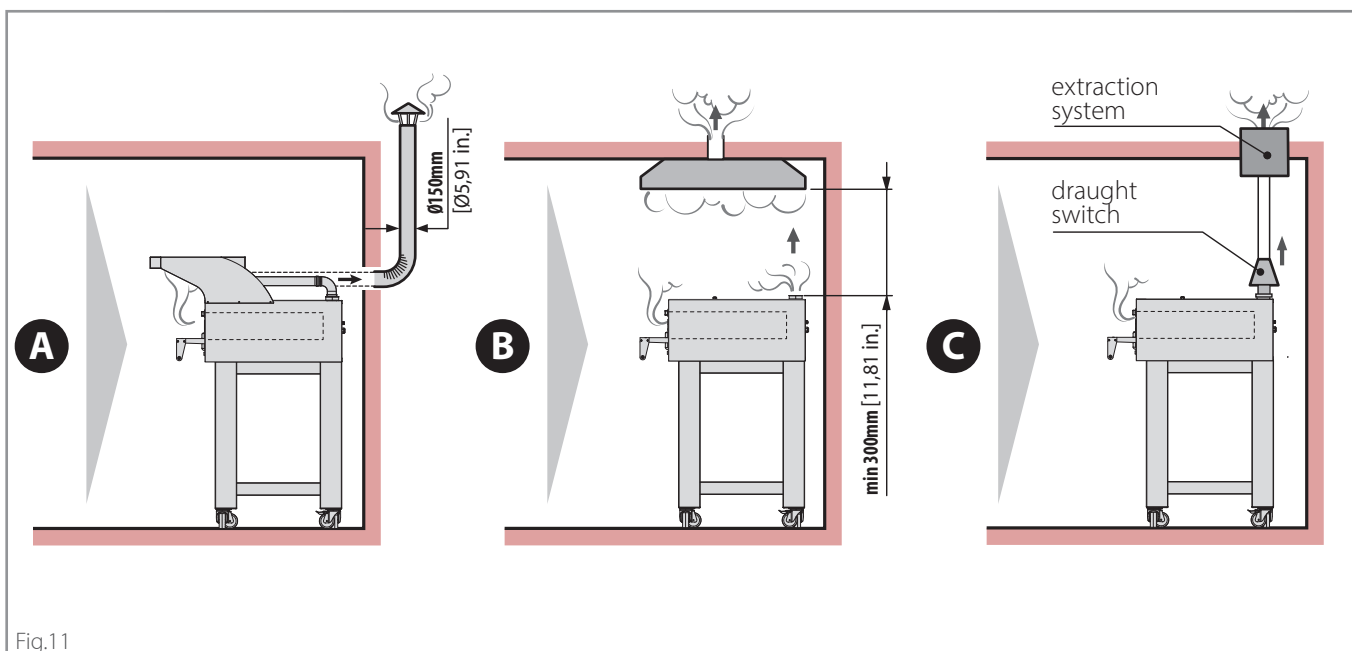


Fig.11

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.

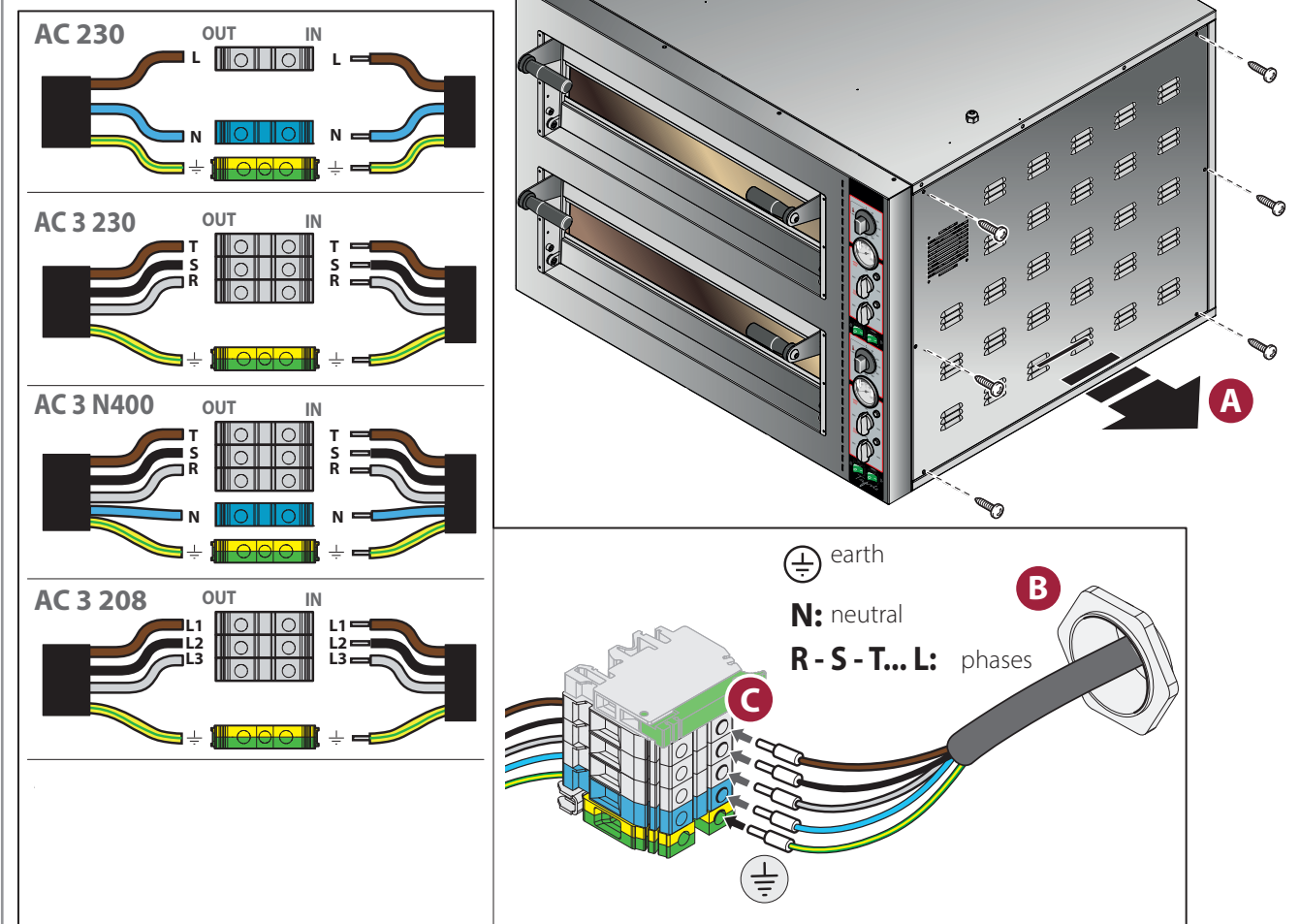
- ⚠ If the oven is fitted with a double chamber, there are two power cables and two plugs. To connect the cable to the appliance, remove the RH side panel of the oven, let the cable through the cable gland provided and connect it to the terminal block correctly.

📄 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.

Fig.12



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

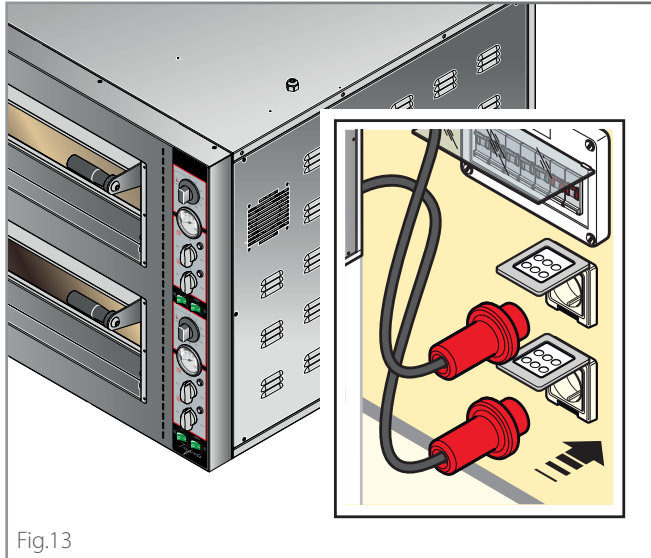


Fig.13

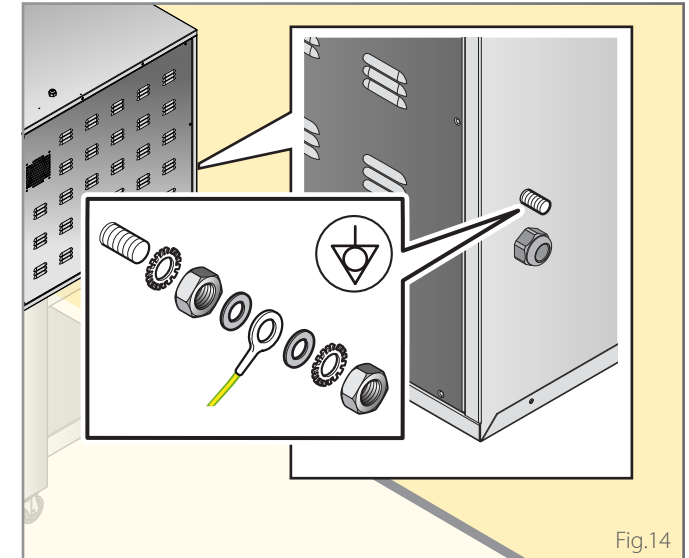
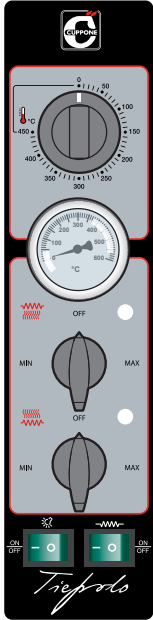
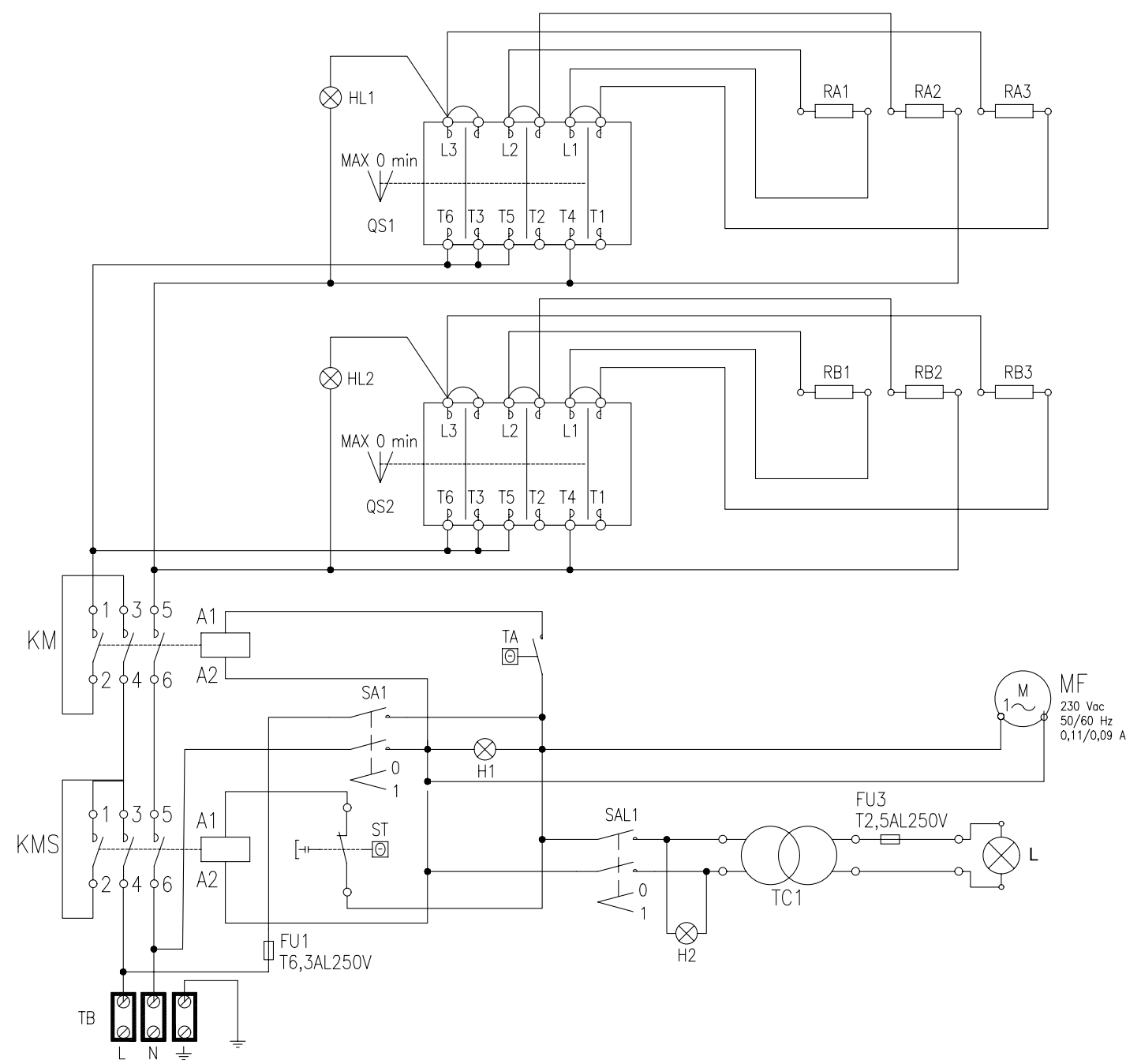
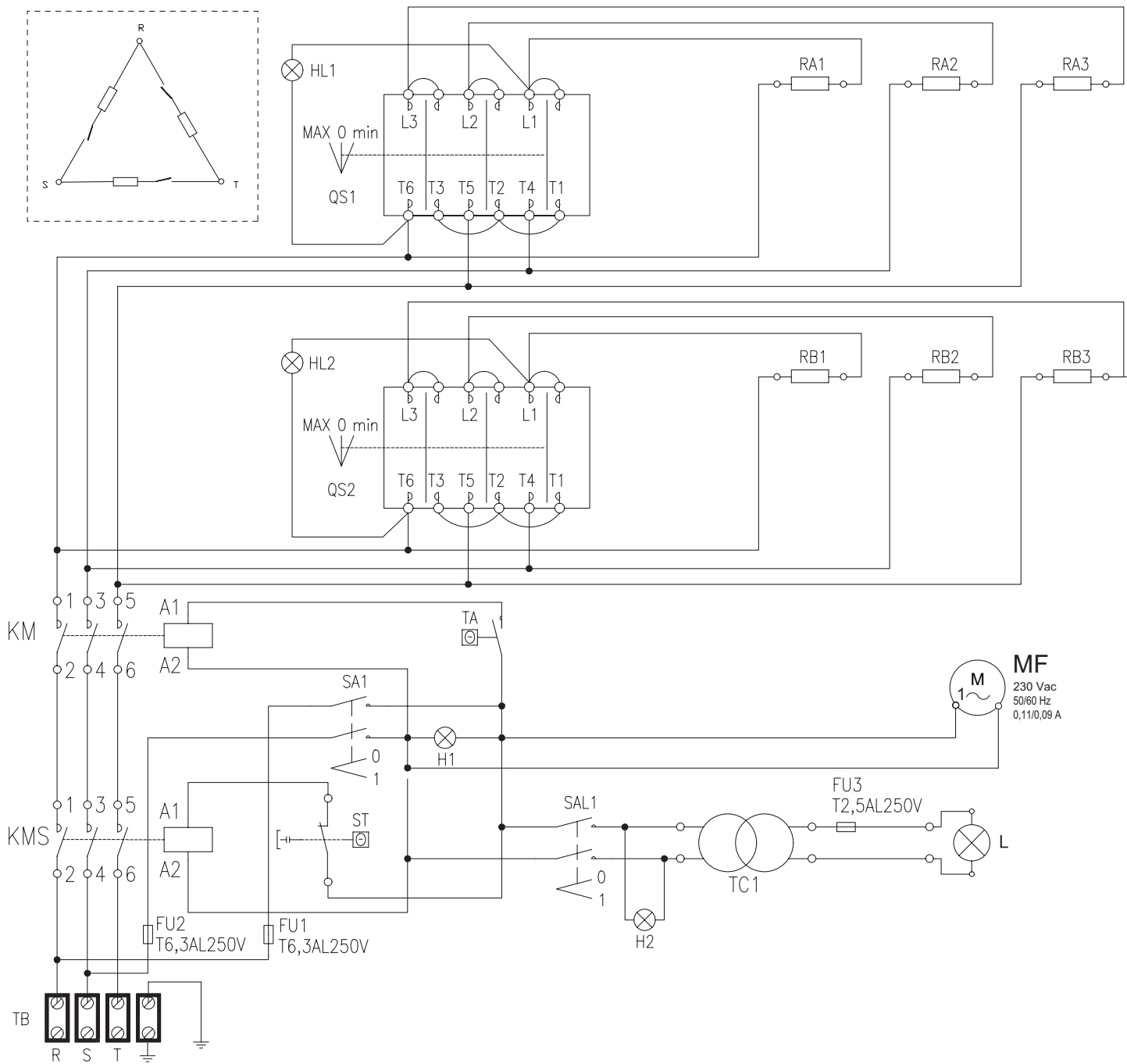


Fig.14

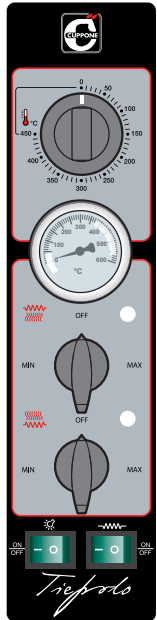
AC 230



Abbreviation	Description
FUx	Fuses
KM	Contactor
KMS	Safety contactor
HL	Warning light 400V
L	Cooking chamber lights
MF	Cooling fan
QS1	Top element switch
QS2	Top element switch
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
RS	Rotary disconnector
SA1	Master switch
SAL	Light switch
ST	Safety thermostat
TA	Element thermostat
TB	Terminal board
TC1	Transformer 25VA, 230/12V AC

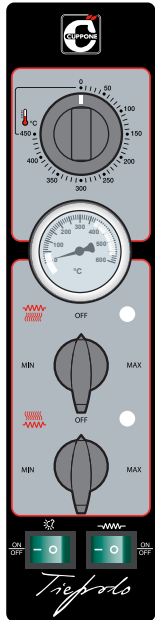
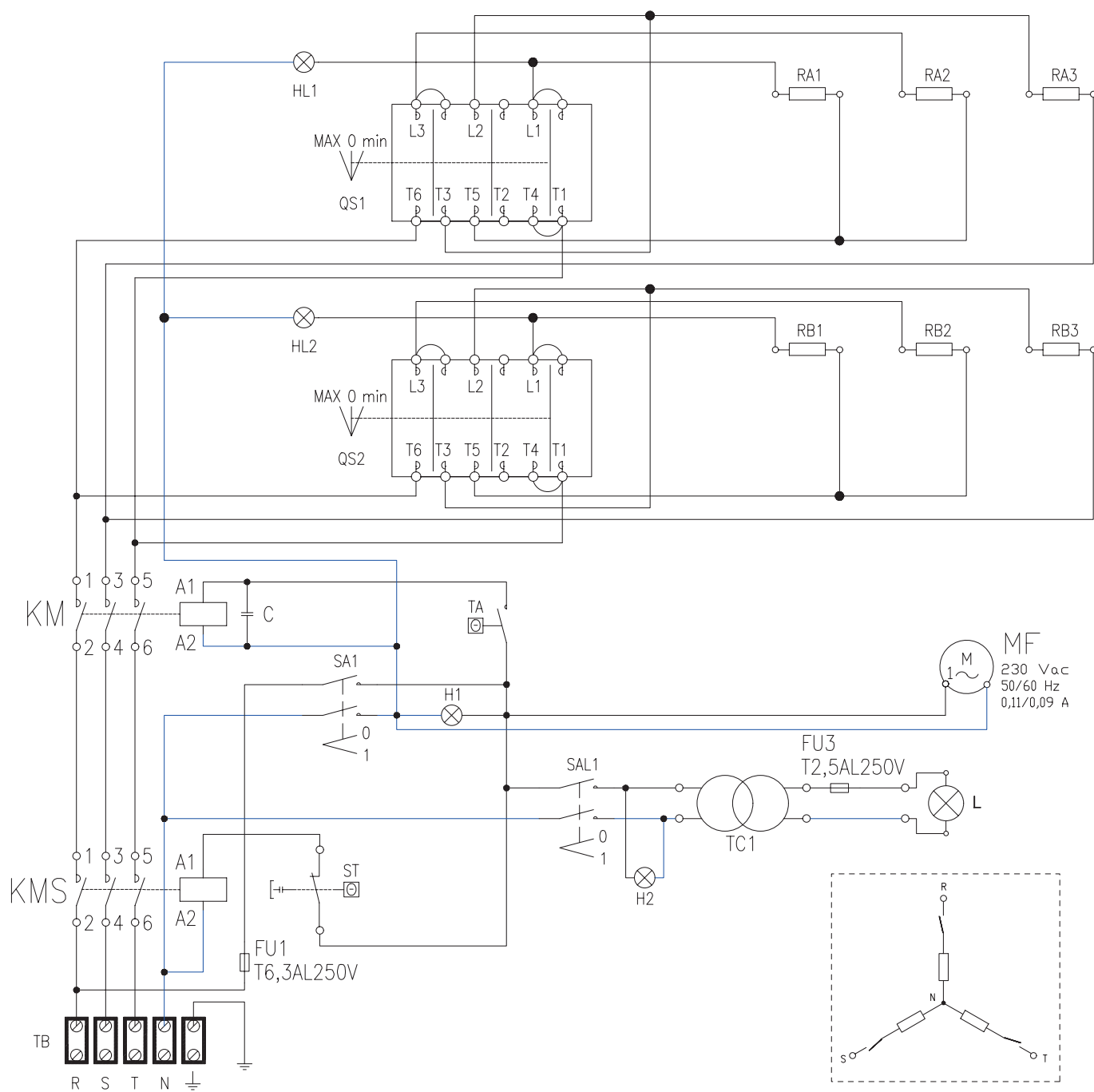


AC 3 230



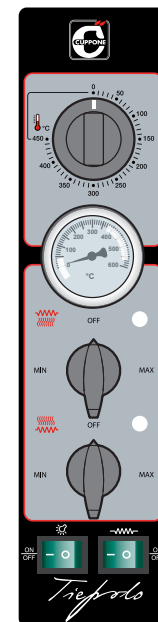
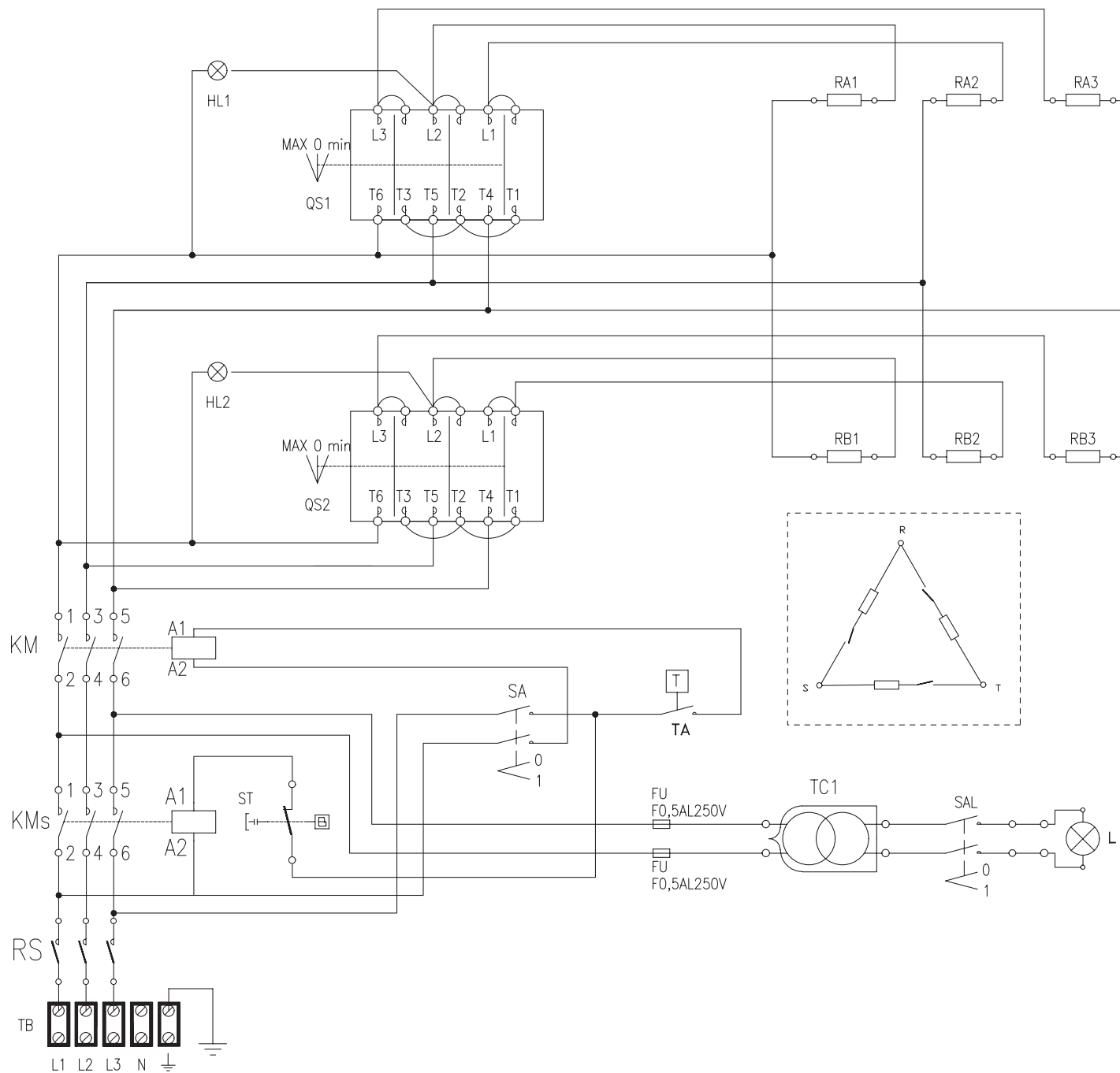
Abbreviation	Description
FUx	Fuses
KM	Contactor
KMS	Safety contactor
HL	Warning light 400V
L	Cooking chamber lights
MF	Cooling fan
QS1	Top element switch
QS2	Top element switch
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
RS	Rotary disconnect
SA1	Master switch
SAL	Light switch
ST	Safety thermostat
TA	Element thermostat
TB	Terminal board
TC1	Transformer 25VA, 230/12V AC

AC 3 N400



Abbreviation	Description
C	10nF - 275V capacitor
FUx	Fuses
KM	Contactor
KMS	Safety contactor
HL	Warning light 230V
L	Cooking chamber lights
MF	Cooling fan
QS1	Top element switch
QS2	Top element switch
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
RS	Rotary disconnecter
SA1	Master switch
SAL	Light switch
ST	Safety thermostat
TA	Element thermostat
TB	Terminal board
TC1	Transformer 25VA, 230/12V AC

AC 3 208



Abbreviation	Description
FU	Fuses
KM	Contactor
KMS	Safety contactor
HL	Warning light 400V
L	Cooking chamber lights
MF	Cooling fan
QS1	Top element switch
QS2	Top element switch
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
RS	Rotary disconnecter
SA	Master switch
SAL	Light switch
ST	Safety thermostat
TA	Element thermostat
TB	Terminal board
TC1	Transformer 50VA, 230/12V AC

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, set the temperature to **150 °C - 302 °F, MAX** at the top and **MIN** at the bottom for at least **8 hours without placing any food inside**. If a hood is fitted, we recommend it is kept ON.

In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

√	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 40 ?
√	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?

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

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.

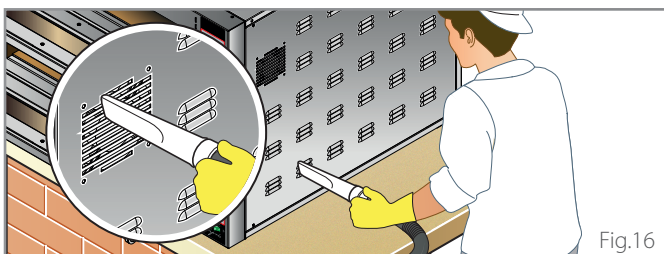


Fig.16

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 49.

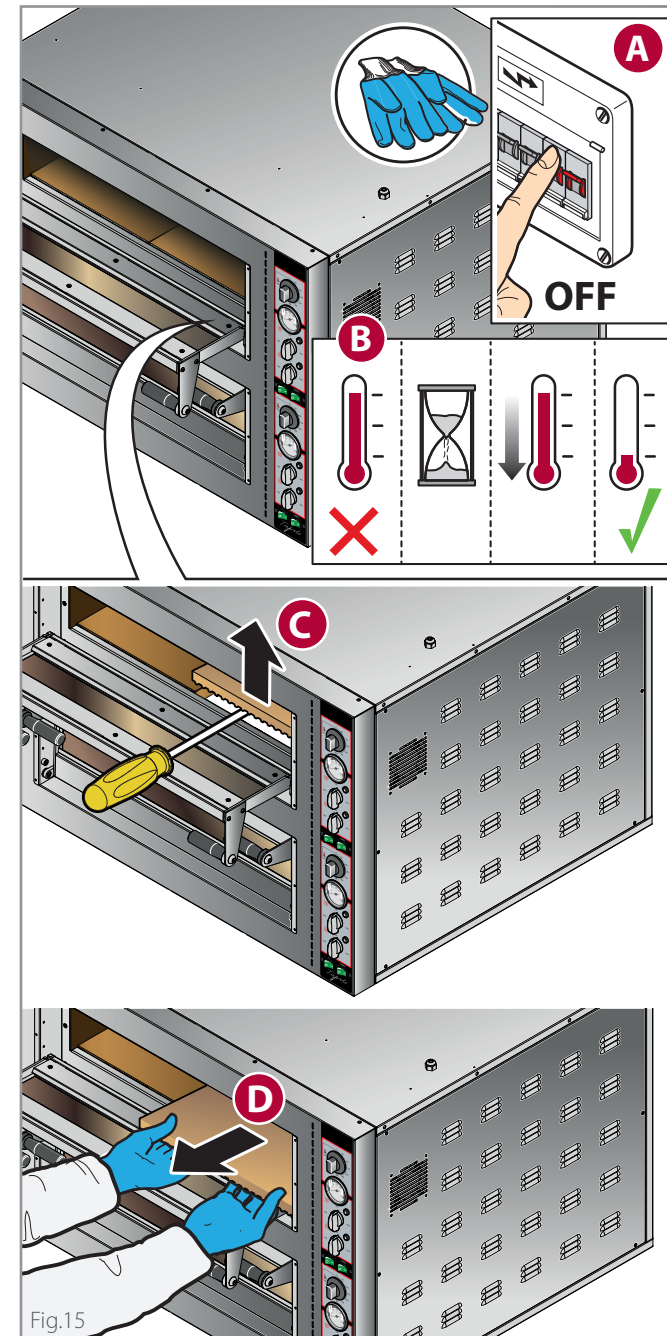


Fig.15

CLEANING THE CHAMBER WITH PYROLYSIS

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

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

► Fig.17

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

► 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.

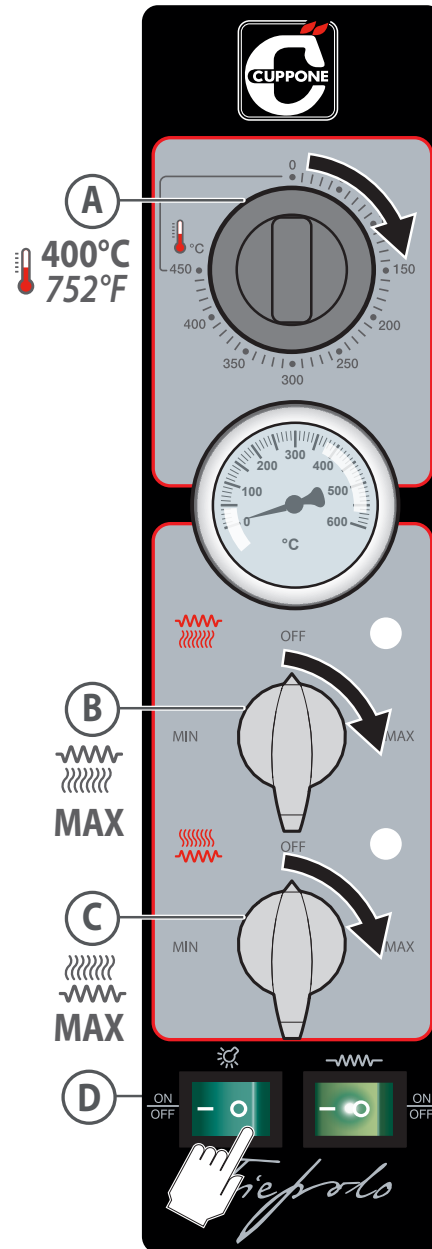


Fig.17

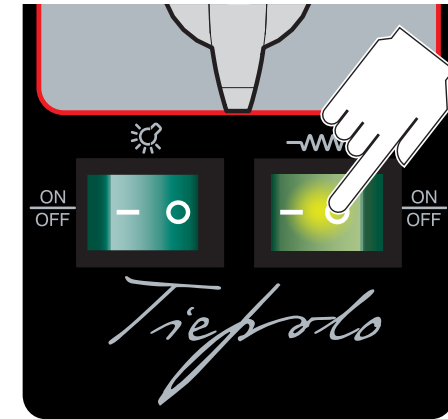


Fig.18

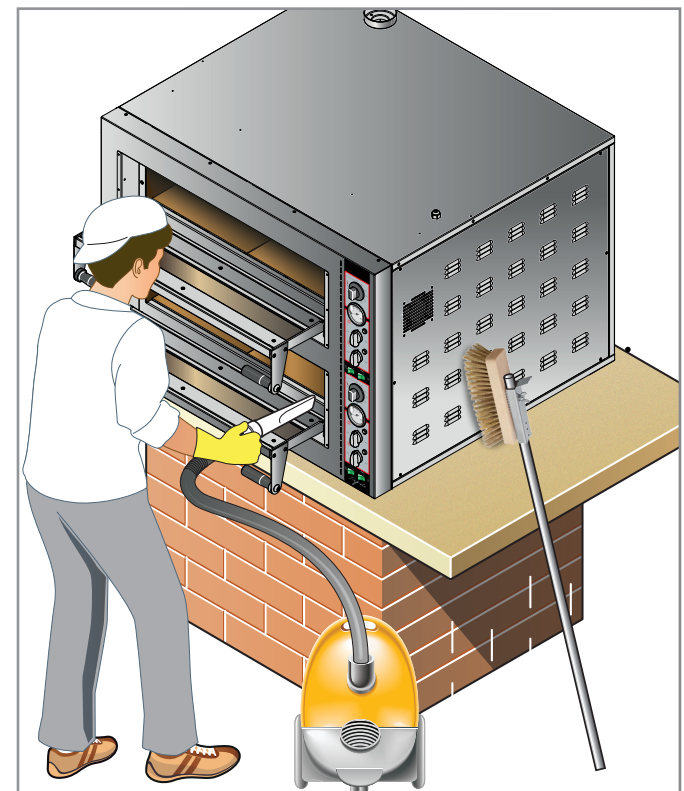


Fig.19

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.

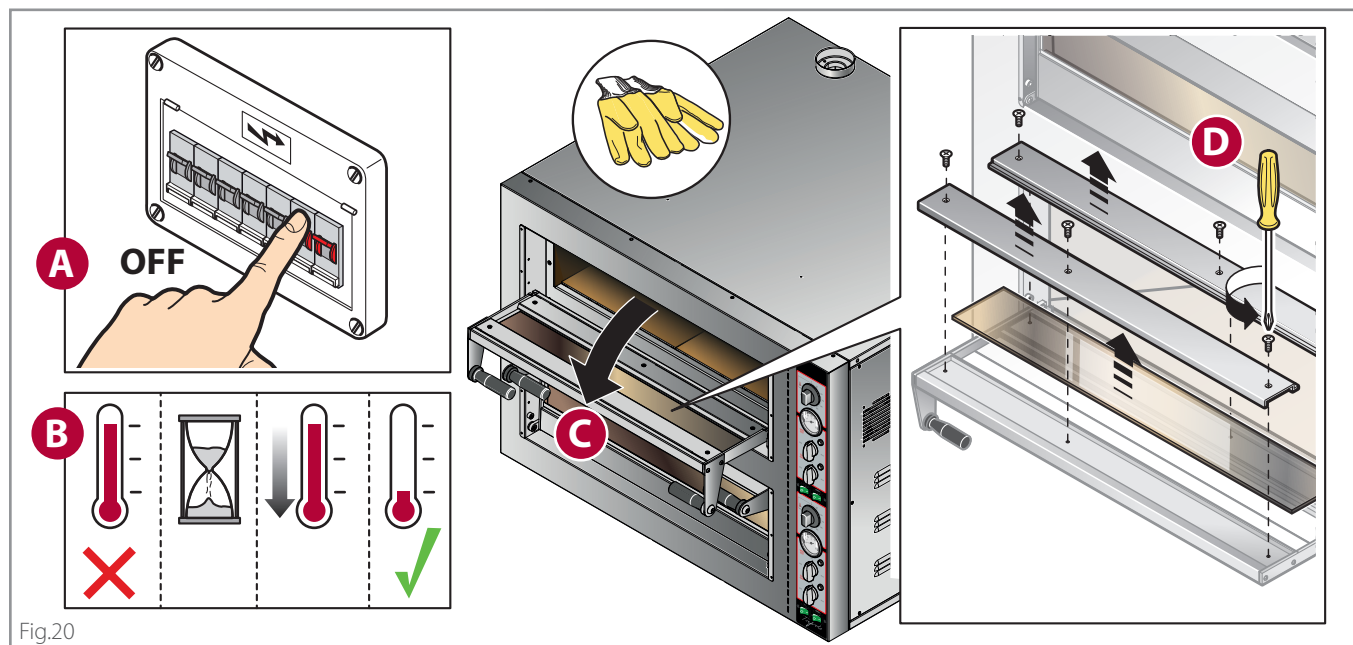


Fig.20

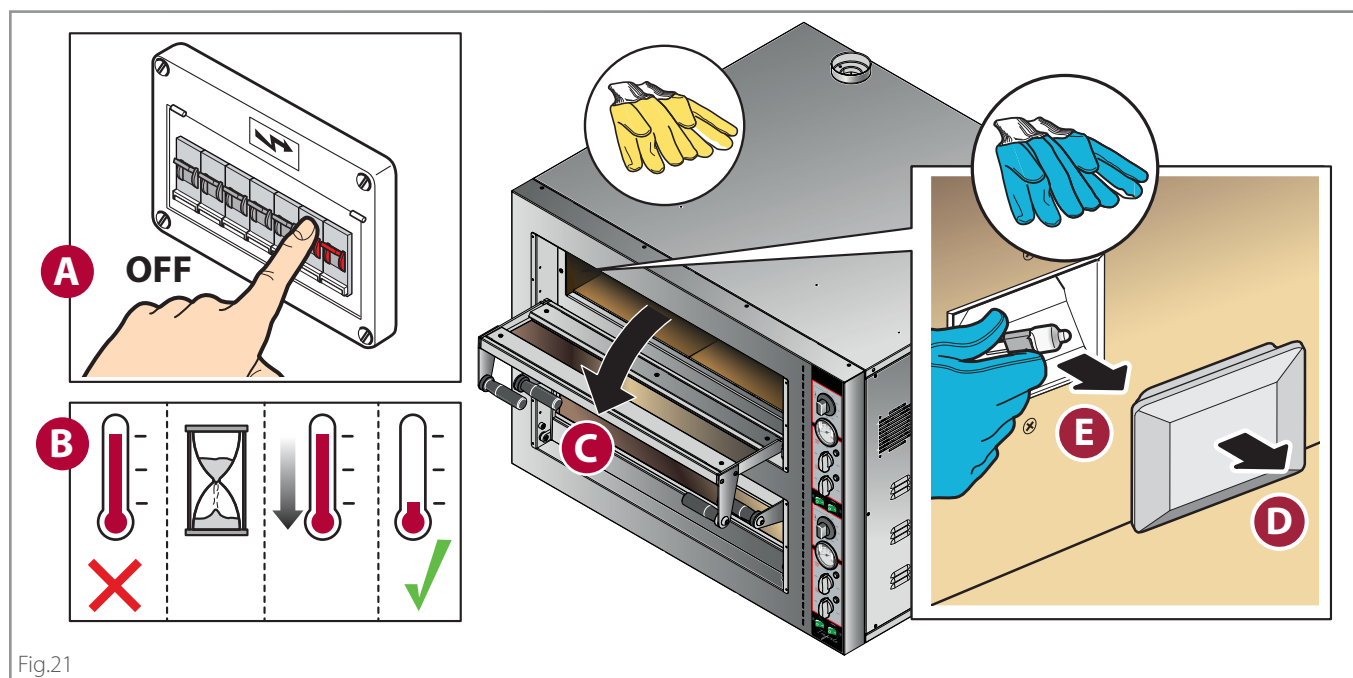


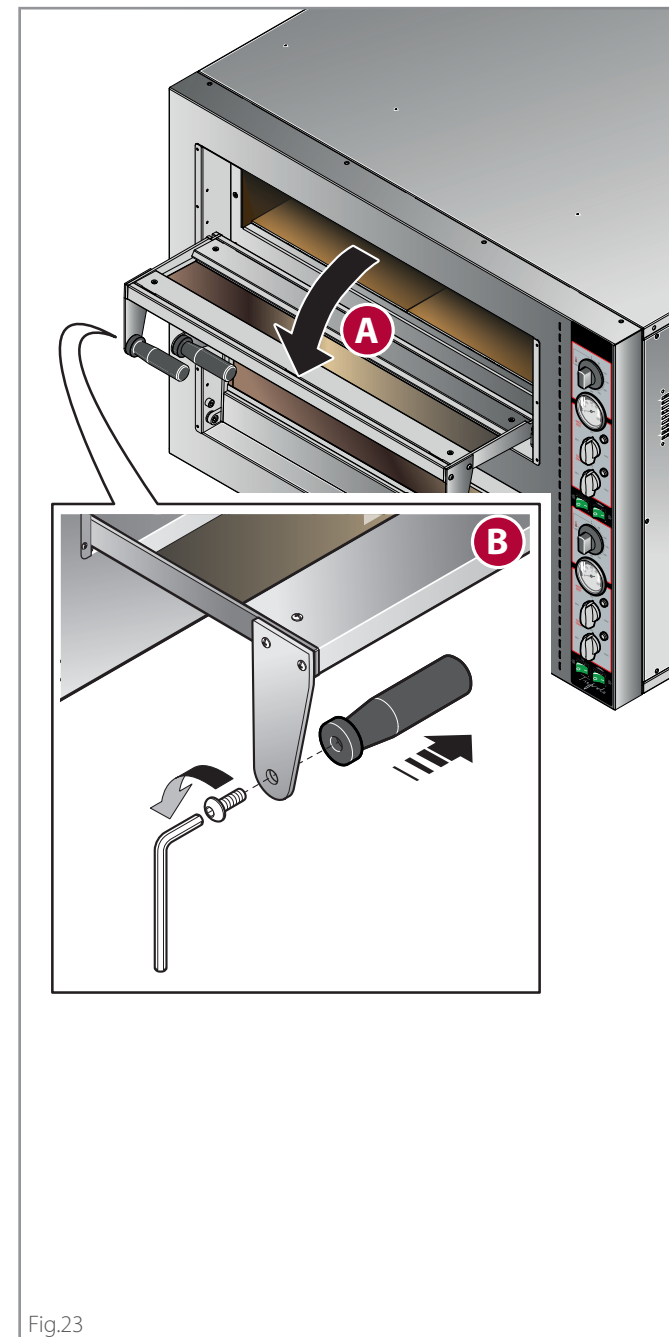
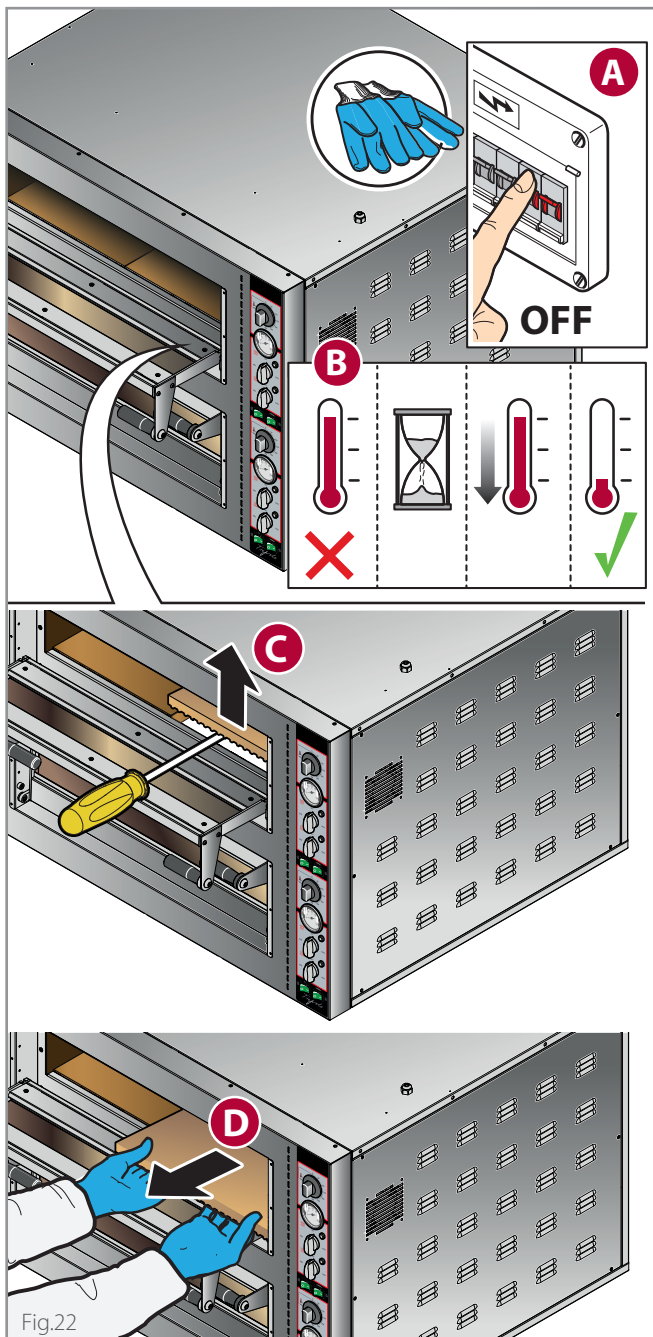
Fig.21

REPLACING THE REFRACTORY BRICKS

► Fig.22

REPLACING THE DOOR HANDLE

► Fig.23





CUPPONE since 1963

CUPPONE S.R.L.

Via Sile, 36

31057 Silea (TV) - ITALY

T +39 0422 361143

F +39 0422 360993

info@cuppone.com - www.cuppone.com

