



Giotto Giotto **4.0**

OVEN

Pre-installation and installation manual

GT110

GT140



Original instructions

**HEat.
smART.**

Partner in Baking. Since 1963



Introduction

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

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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.) • check that the floor where the wheels of the support slide is perfectly smooth and free from roughness and that the oven passes easily through the doors

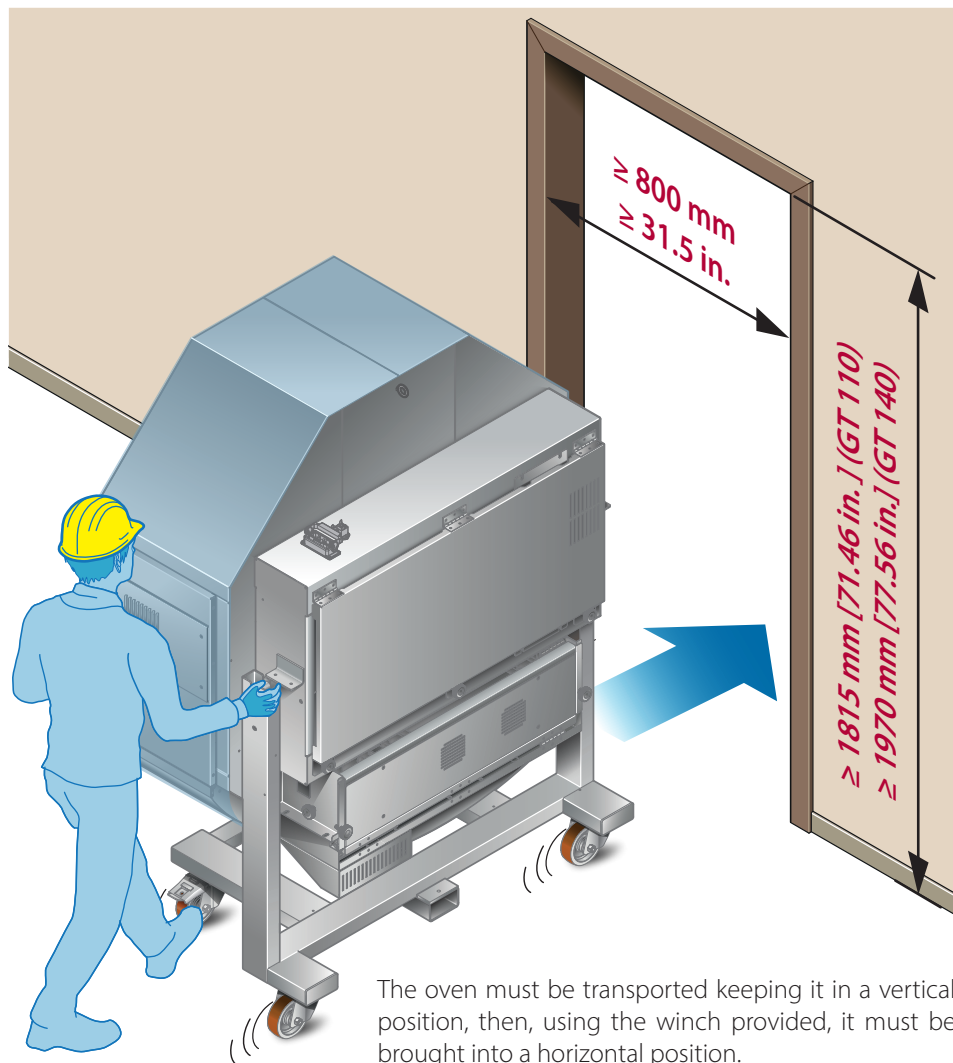


Fig.1.

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. <p>The "Technical data" section from page 6 contains the weights and dimensions of the ovens and cooking chambers.</p>

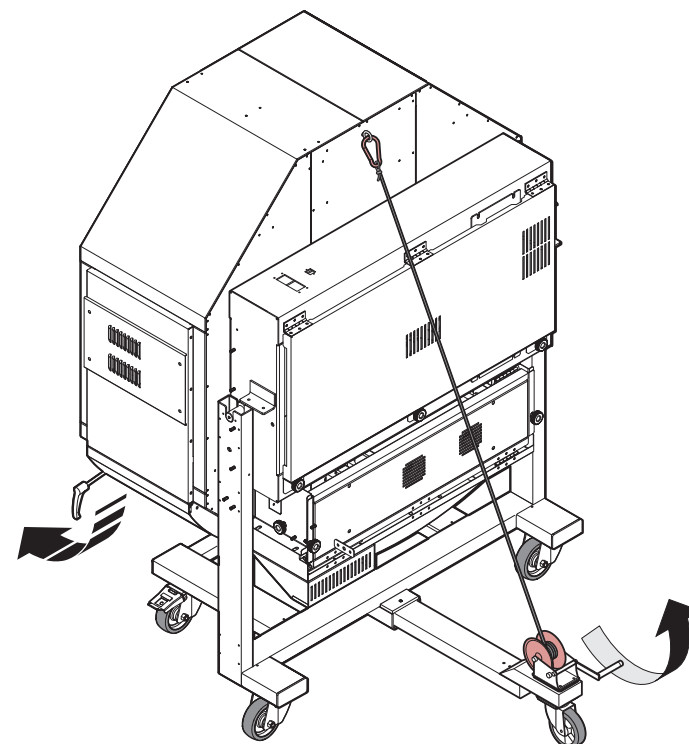






Fig.2.

Checks before purchasing

C	Survey the installation room to make sure it is adequate.								
✓	Make sure that ► Fig.3.								
	<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 border="1"> <thead> <tr> <th>Model</th><th></th></tr> </thead> <tbody> <tr> <td>GT110</td><td>517 kg - 1139 lb</td></tr> <tr> <td>GT140</td><td>636 kg - 1402 lb</td></tr> <tr> <td>KGT</td><td>50 kg - 110 lb</td></tr> </tbody> </table>	Model		GT110	517 kg - 1139 lb	GT140	636 kg - 1402 lb	KGT	50 kg - 110 lb
Model									
GT110	517 kg - 1139 lb								
GT140	636 kg - 1402 lb								
KGT	50 kg - 110 lb								
	<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). 								

	<ul style="list-style-type: none"> the following minimum distances of the product from walls, other appliances, objects and combustible materials are complied with ► Fig.4. left/right side: 50 mm [1.97 in.] (in case of proximity to hot or cold equipment, keep a distance of 500 mm [19.69 in.]); back: 50 mm [1.97 in.]; top: 1000 mm [39.37 in.]. <p> It is absolutely necessary to comply with the minimum stated safety distances. Distances must be increased in case of objects in heat-sensitive materials.</p>
	<ul style="list-style-type: none"> there is an evacuation flue for the exclusive use of the equipment, which complies with current regulations and which has a diameter that allows the passage of an evacuation tube of 150 mm [5.91 in.]. <p>The oven is equipped with an adjustable 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:</p> <p>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 150 mm [Ø5.91 in.] evacuation pipe which corresponds to the diameter of the tube to be mounted on the hood (not supplied).</p> <p>B through a hood belonging to the user, of suitable capacity, placed at a minimum of 300 mm [11.81 in.] from the oven;</p> <p>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 and switch are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted.</p>

D	Inform the owner about the necessary electrical arrangements (activities to be carried out by a qualified electrician)
✓	For a correct connection ► Fig.3.:
	<ul style="list-style-type: none"> provide sockets connecting to the electrical network near the oven. 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 A and a plug B: appliances are supplied without 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. A plug is supplied with the oven C which must be plugged in a socket D behind the oven itself.
	<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 over-voltage III category conditions.

Checks before purchasing

Evacuation tube, 150 mm [Ø5.91 in.] in diameter (NOT supplied)

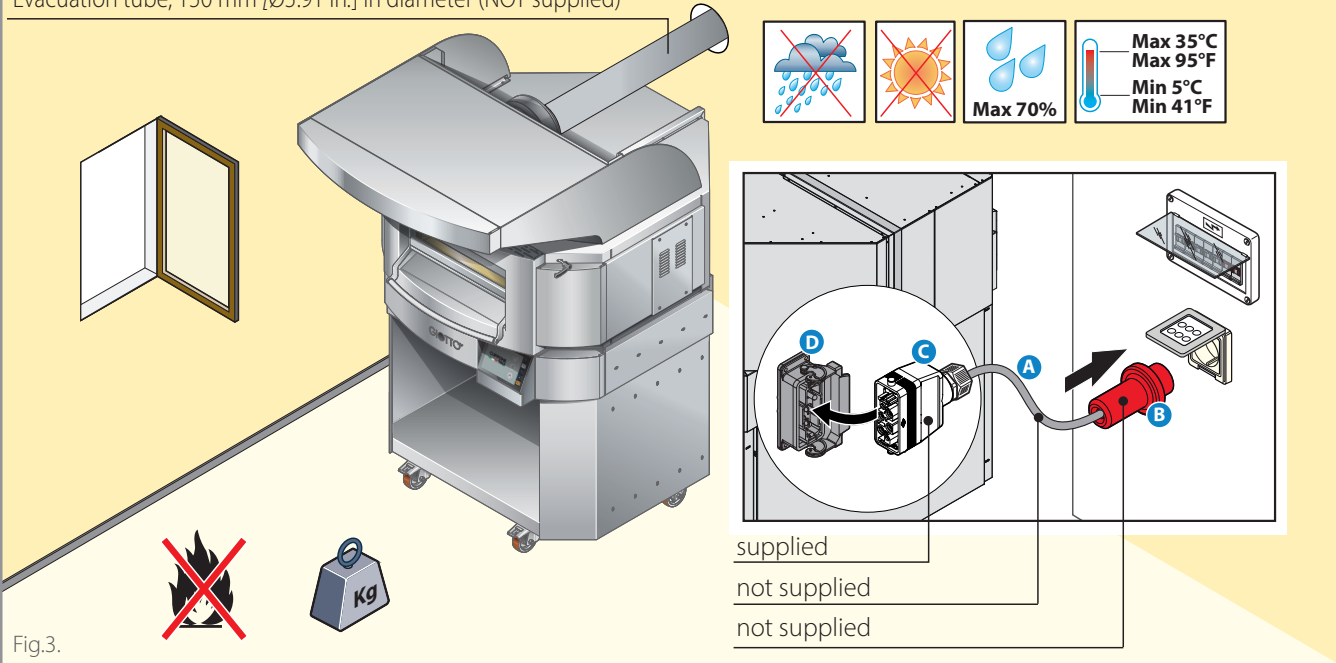


Fig.4.

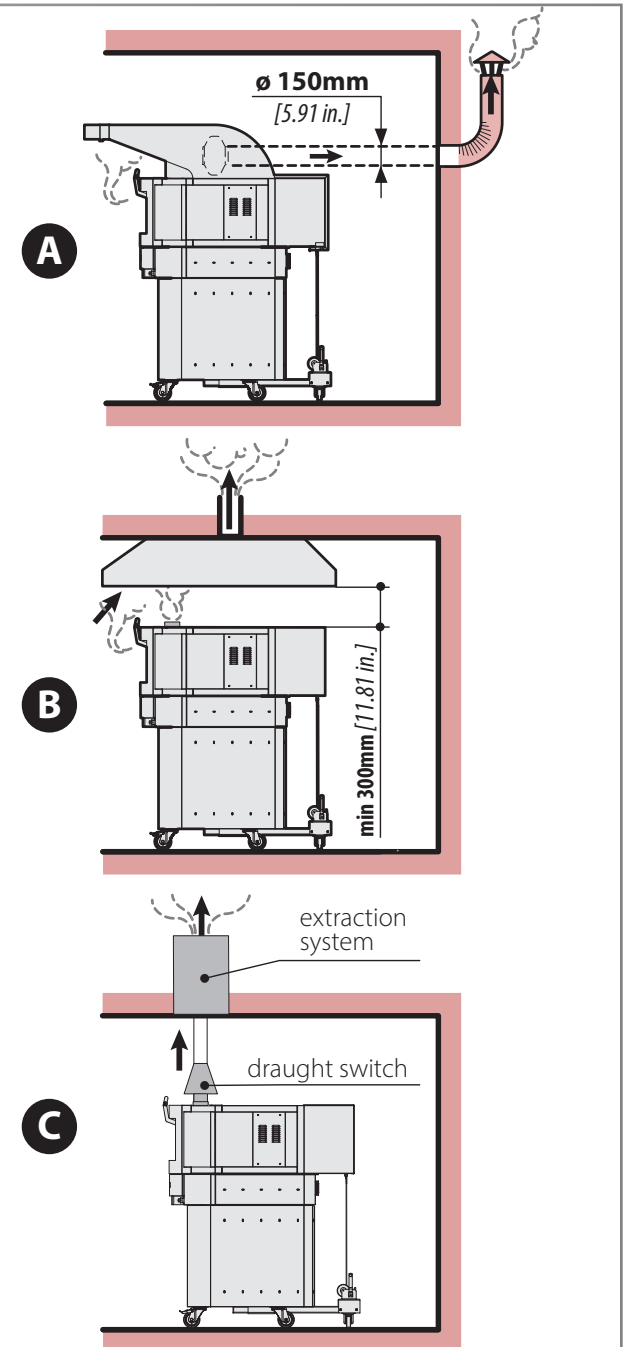
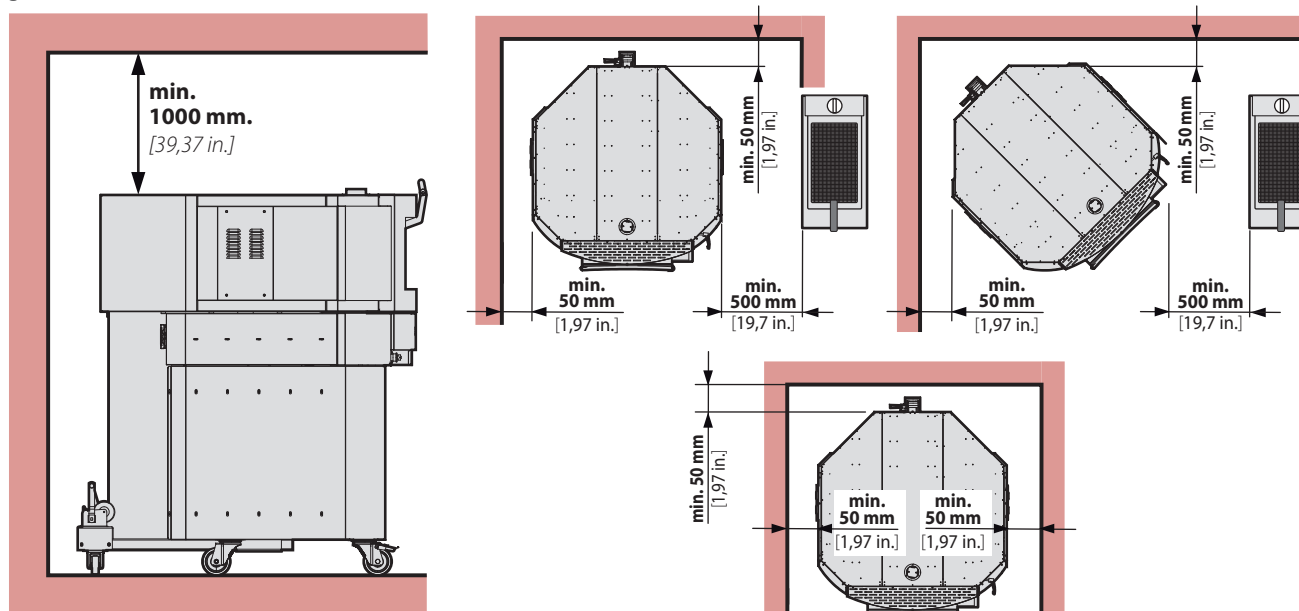


Fig.5.

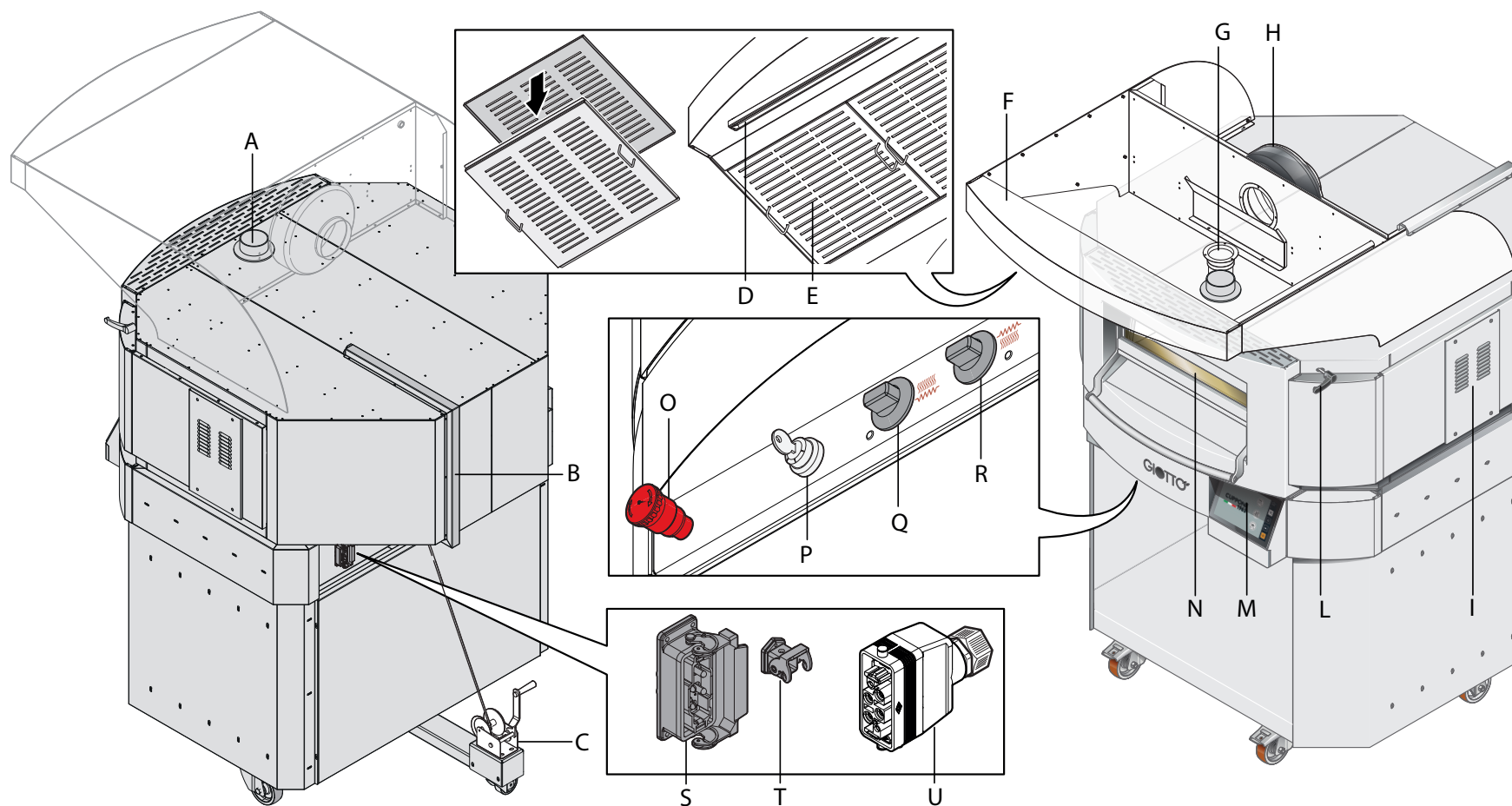
2 OVEN TECHNICAL DATA

Electrical data

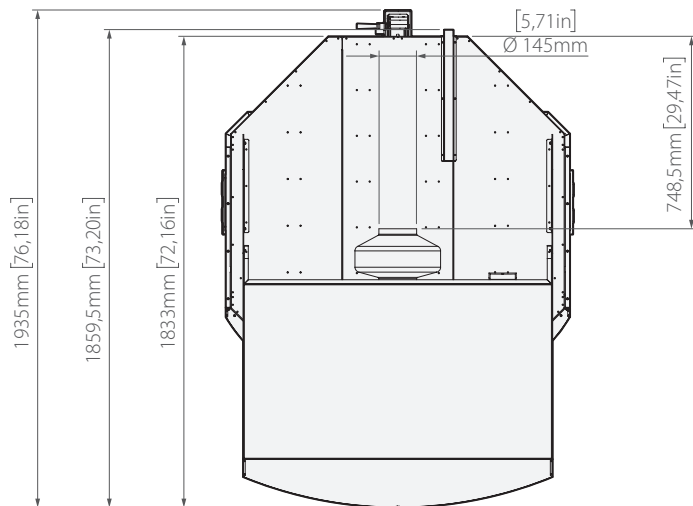
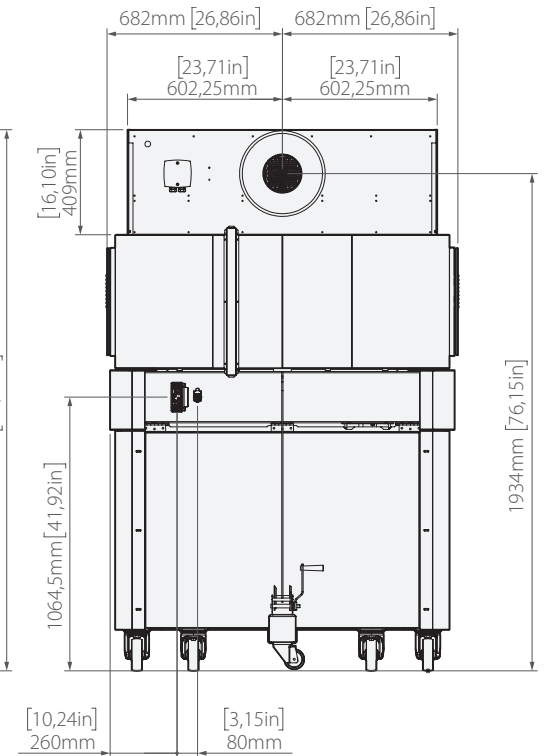
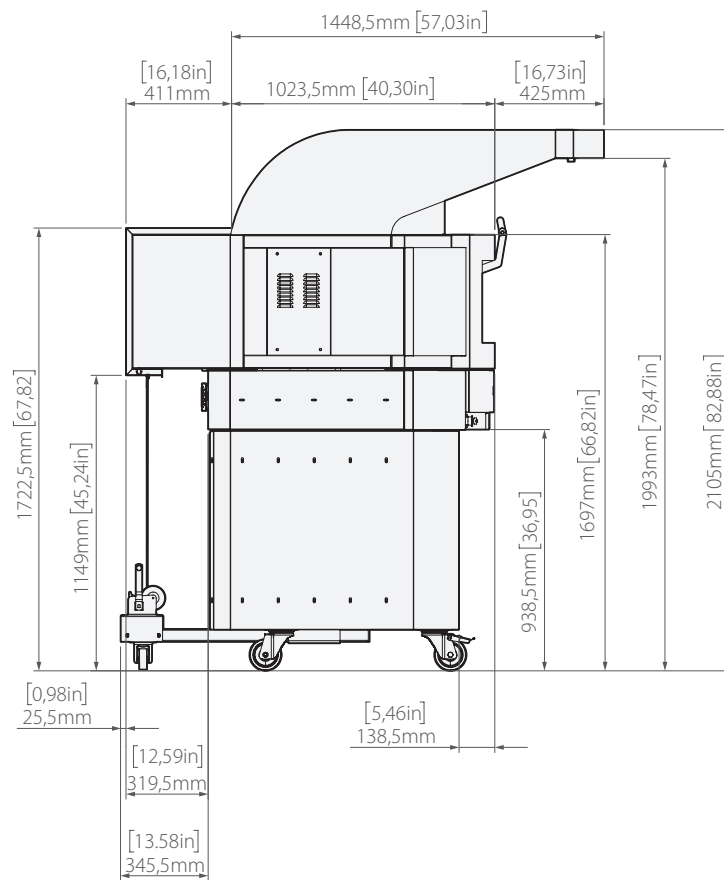
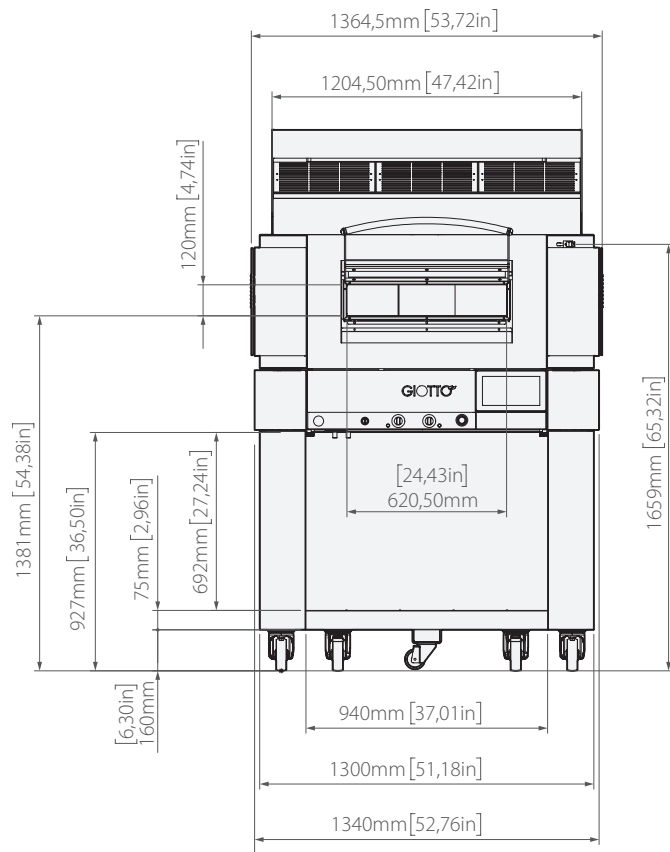
STANDARD OVENS	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type * (Nxmm ²)	Customer panel prot.* (NxA)
	110	GT110/1TS-B5-CP	3x230V	16.25	9.8	40.8	4x10	3x50
		GT110/1TS-C5-CP	3Nx400V			23.5	5x2.5	4x25
	140	GT140/1TS-B5-CP	3x230V	19.95	5.0	50.1	4x10	3x63
		GT140/1TS-C5-CP	3Nx400V			28.8	5x4	4x32
ENHANCED OVENS	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type * (Nxmm ²)	Customer panel prot.* (NxA)
	110	GT110/TS-C5P-CP	3Nx400V	18	10.8	26.0	5x4	4x32
	140	GT140/TS-C5P-CP	3Nx400V	23	13.8	33.2	5x6	4x40

Key

- | | |
|---------------------------------|--------------------------------------|
| (A) Oven smoke exhaust | (M) Touch-screen control panel |
| (B) Hood power cable protection | (N) Oven door |
| (C) Oven lifting winch | (O) Emergency mushroom |
| (D) Hood LED | (P) Use mode selector |
| (E) Hood filters | (Q) Bottom temp. control thermostat |
| (F) Extraction hood | (R) Chamber temp. control thermostat |
| (G) Hood fume inlet tube | (S) Oven supply plug |
| (H) Hood extractor | (T) Hood supply socket |
| (I) Light hatch | (U) Oven supply socket |



Giotto GT 110 oven technical data | with hood

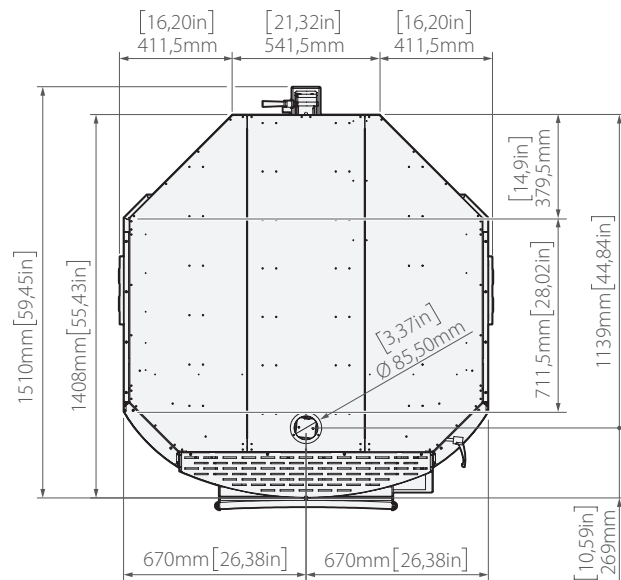
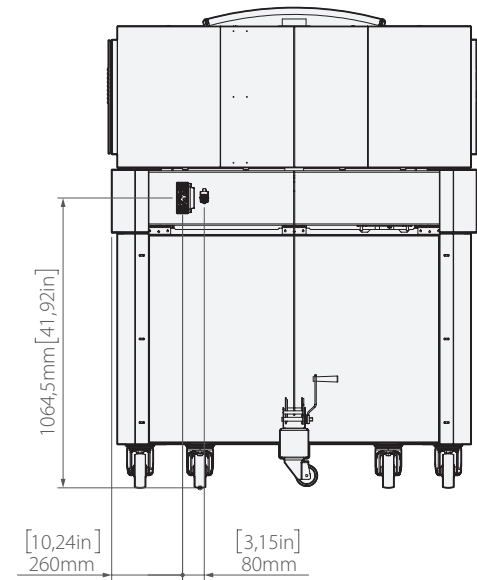
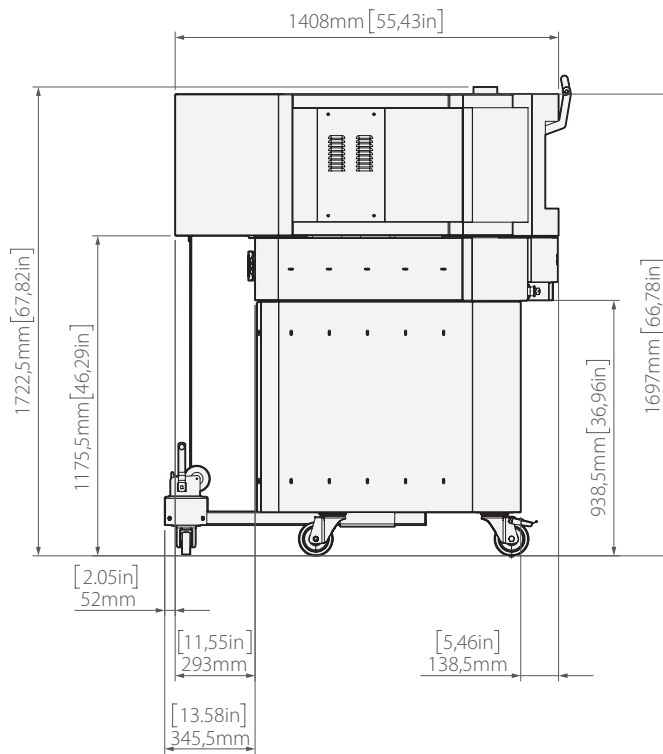
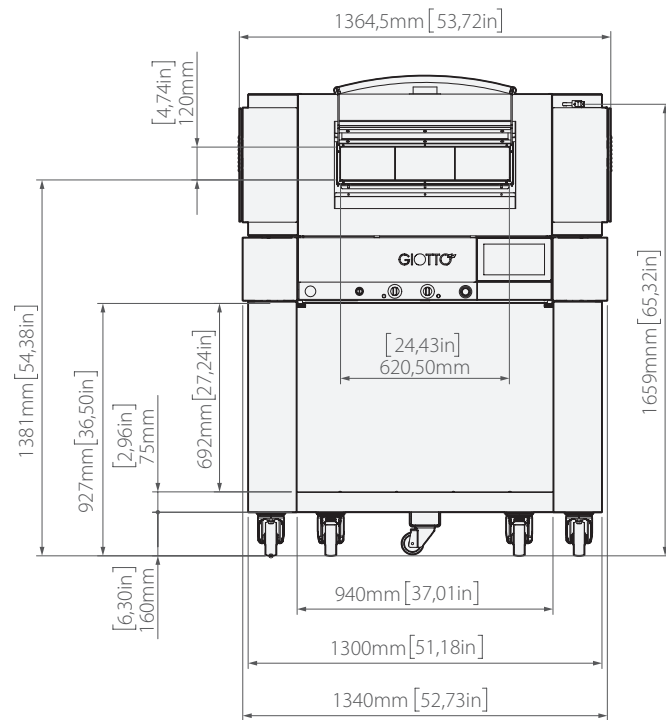


GT110 oven weight
517 kg - 1139 lb



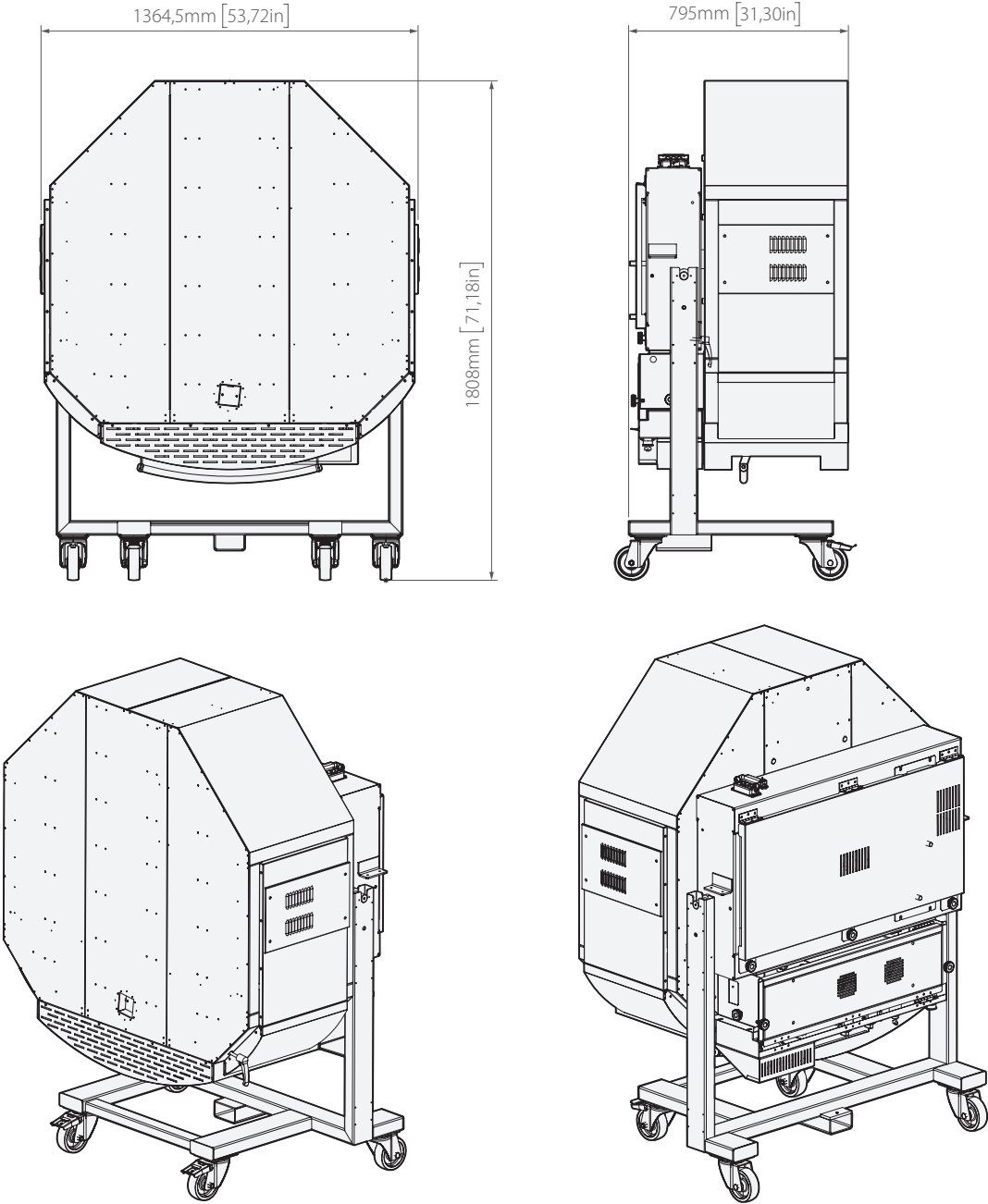
GT hood weight
50 kg - 110 lb



Giotto GT 110 oven technical data | without hood



GT110 oven weight
517 kg - 1139 lb

Giotto GT 110 oven technical data | transport mode

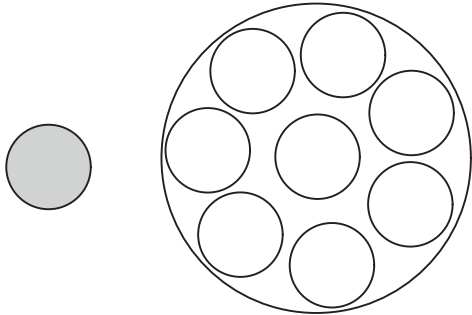


	weight of packaging + GT110 complete oven 588 kg - 1296 lb	GT110 oven packaging dimensions 1430x1200x2060 [56.3x47.24x81.1 in.]
	weight (packaging + GT hood) 76 kg - 167 lb	GT hood packaging dimensions 1540x490x1386 [60.63x19.29 x54.57 in.]

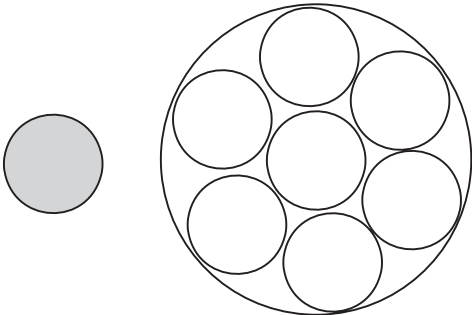
Giotto GT 110 oven technical data - capacity and productivity

Productivity 60 pizzas/hour

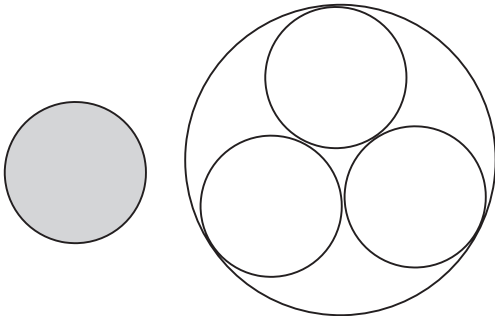
PIZZA ø 30 cm [11.81 in.]



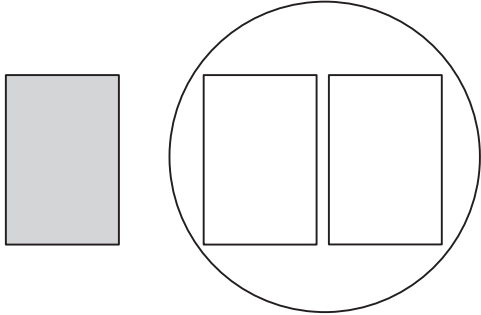
PIZZA ø 35 cm [13.78 in.]







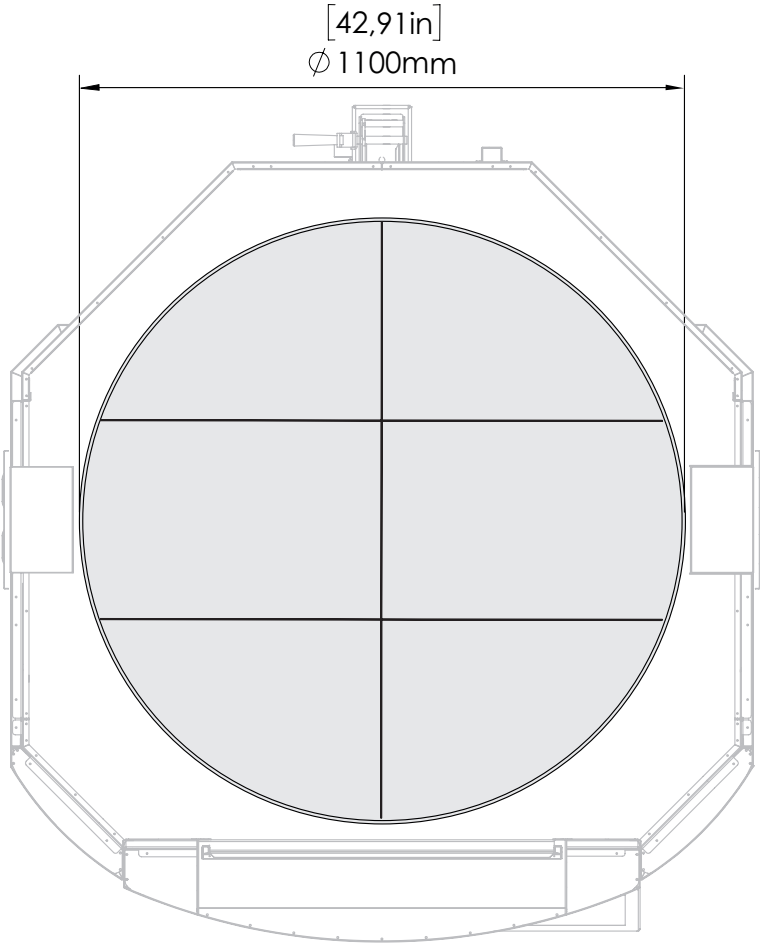
PIZZA ø 50 cm [19.7 in.]



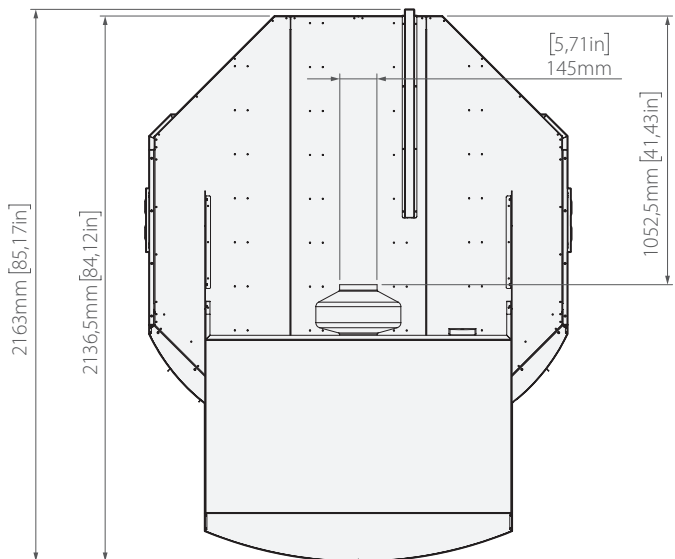
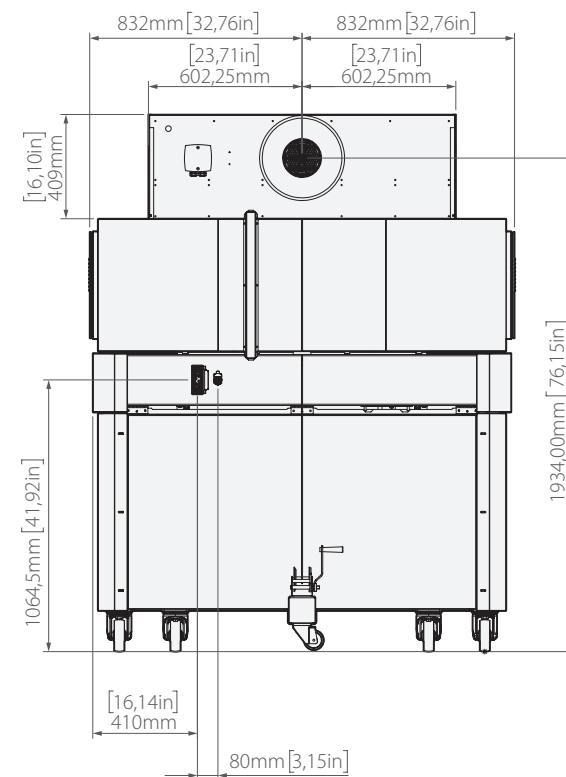
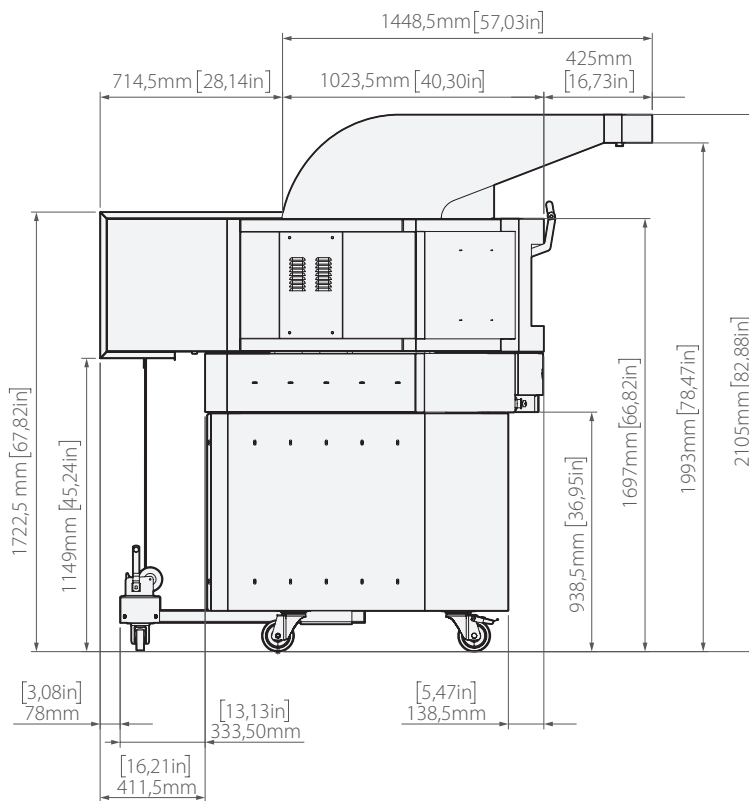
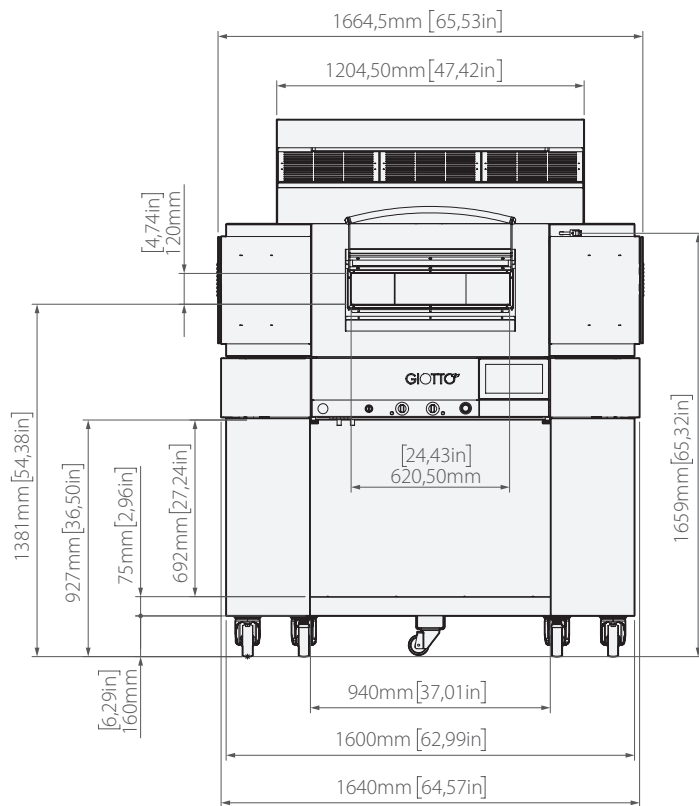
TRAY 60x40 cm [23.62x 5.7 in.]



	Ø PIZZAS	HOURLY PRODUCTIVITY
	Ø 30 cm [Ø 11.81 in.]	80 pizzas
	Ø 35 cm [Ø 13.78 in.]	60 pizzas
	Ø 50 cm [Ø 19.69 in.]	25 pizzas
	60x40 cm [23.62x15.75 in.]	12 pizzas



Giotto GT 140 oven technical data | with hood

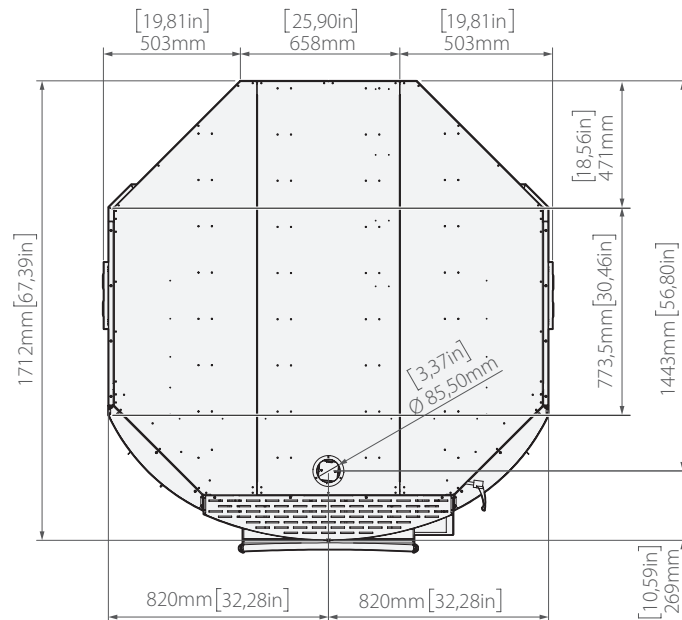
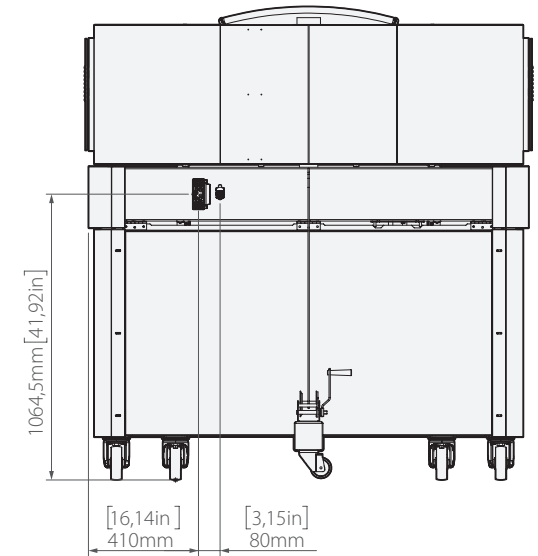
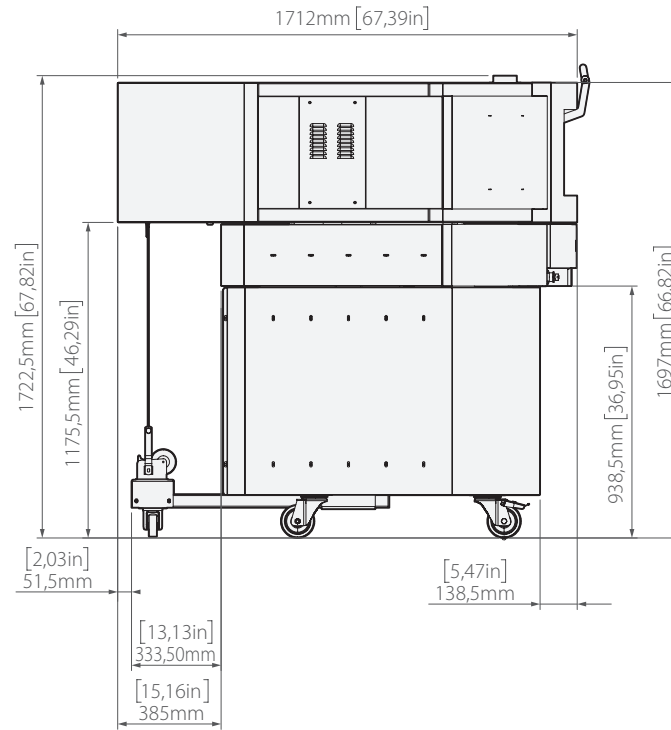
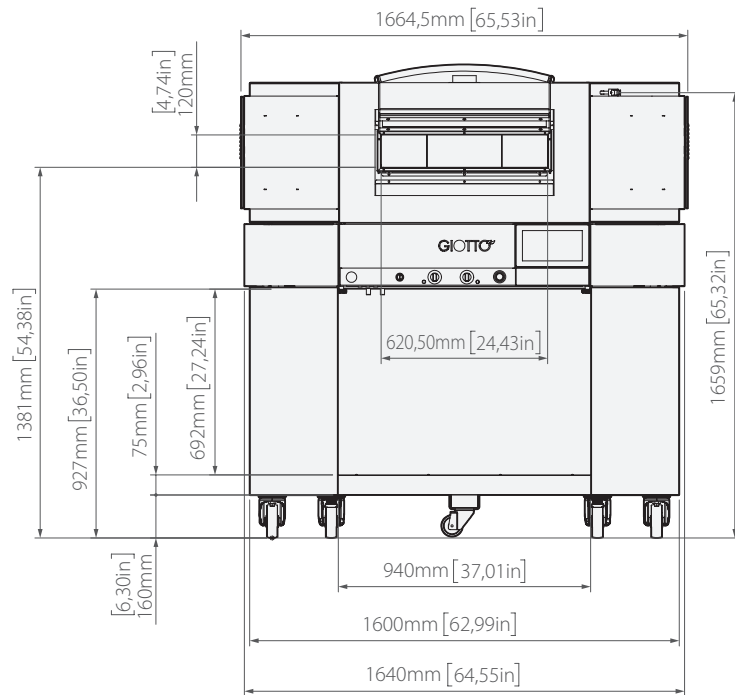


GT140 oven weight
636 kg - 1402 lb



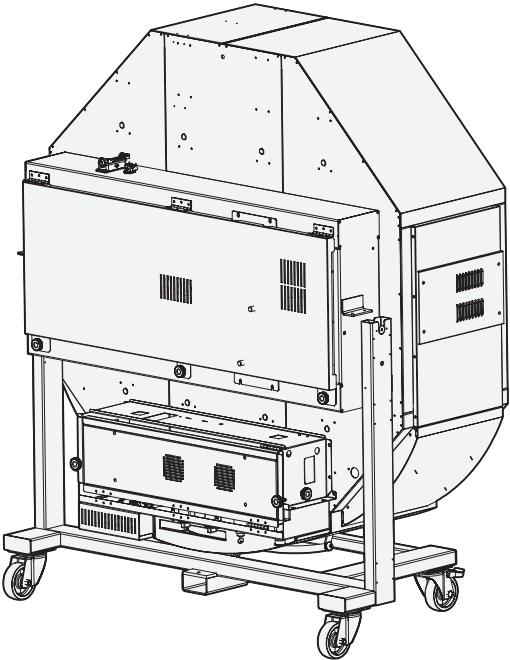
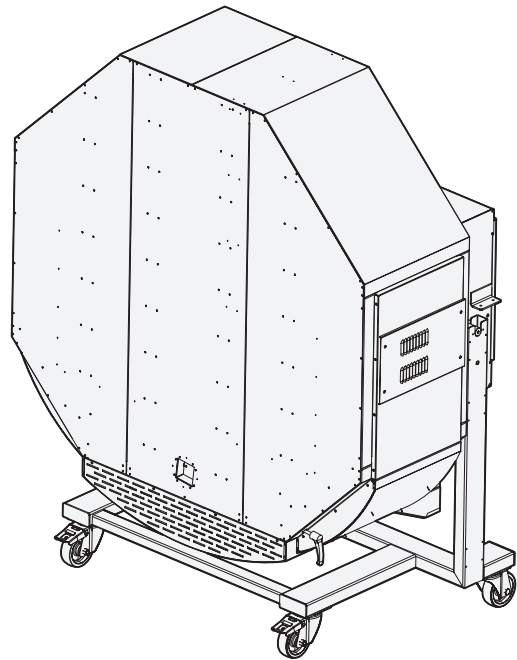
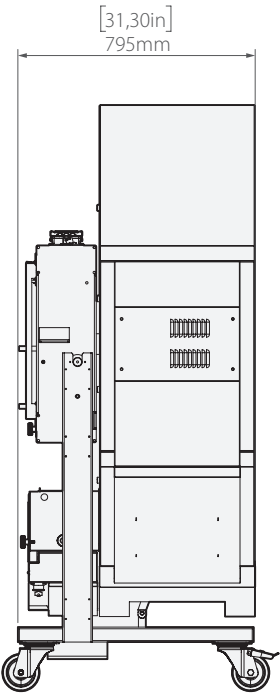
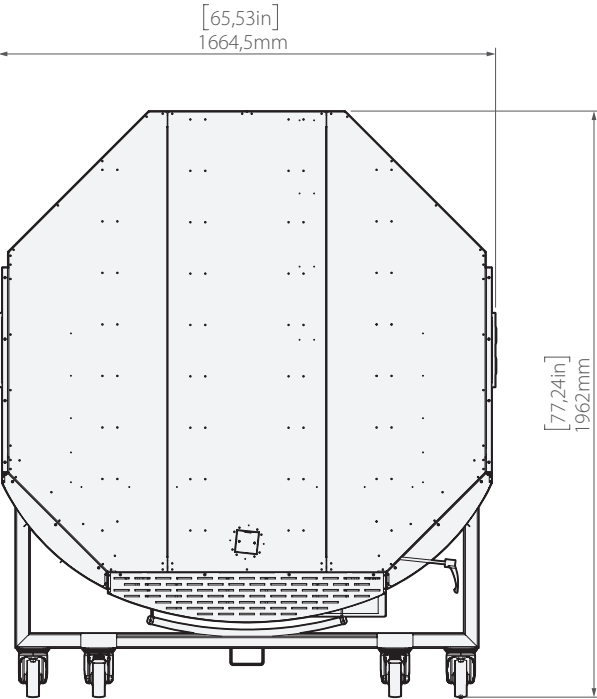
GT hood weight
50 kg - 110 lb

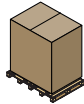

Giotto GT 140 oven technical data | without hood



GT140 oven weight
636 kg - 1402 lb

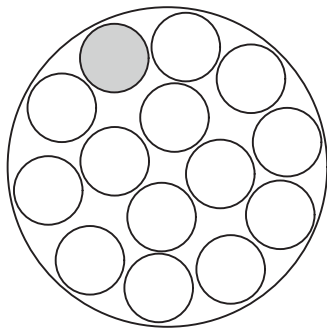
Giotto GT 140 oven technical data | transport mode



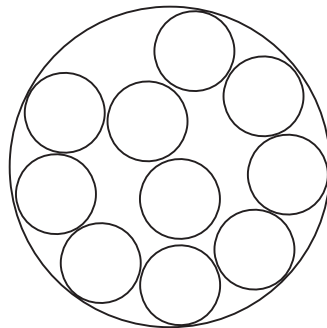
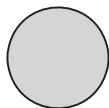
	weight of packaging + GT140 complete oven 722 kg - 1591 lb	GT140 oven packaging dimensions 1730x1320x2210 [68.11x 51.97x 87.01 in.]
	GT hood + packaging weight 76 kg - 167 lb	GT hood packaging dimensions 1540x490x1386 [60.63x 19.29x 54.57 in.]

Giotto GT 140 oven technical data - capacity and productivity

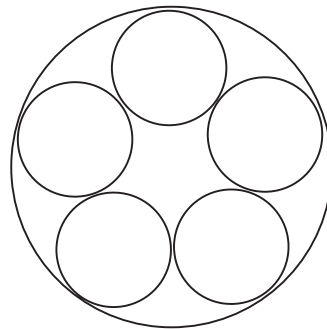
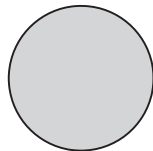
PIZZA Ø 30 cm [11.81 in.]



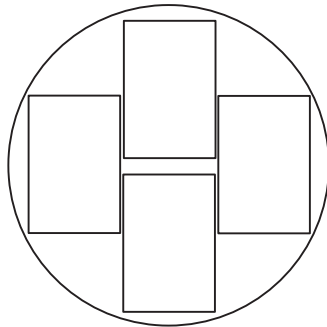
PIZZA Ø 35 cm [13.78 in.]



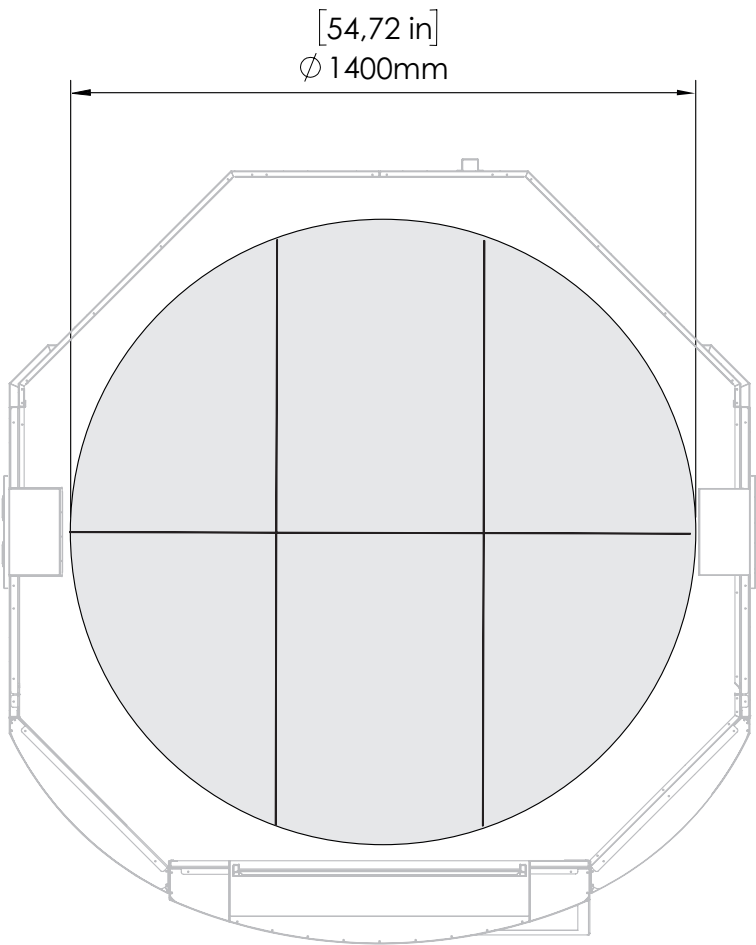
PIZZA Ø 50 cm [19.7 in.]



TRAY 60x40 cm [23.62x 5.7 in.]



	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 30 cm [Ø 11.81 in.]	140 pizzas
●	Ø 35 cm [Ø 13.78 in.]	110 pizzas
●	Ø 50 cm [Ø 19.69 in.]	35 pizzas
■	60x40 cm [23.62x15.75 in.]	24 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, invalidate the guarantee and relieve the Manufacturer of all liability.

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



Indicates that caution is required when performing an operation described 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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Oven transport and positioning

► Fig.6.

The positioning room must comply with the instructions provided on pages 4 and 5. Comply rigorously with the following minimum distances of the oven from **walls**, other **appliances, objects** and **combustible materials** listed in ► Fig.7.

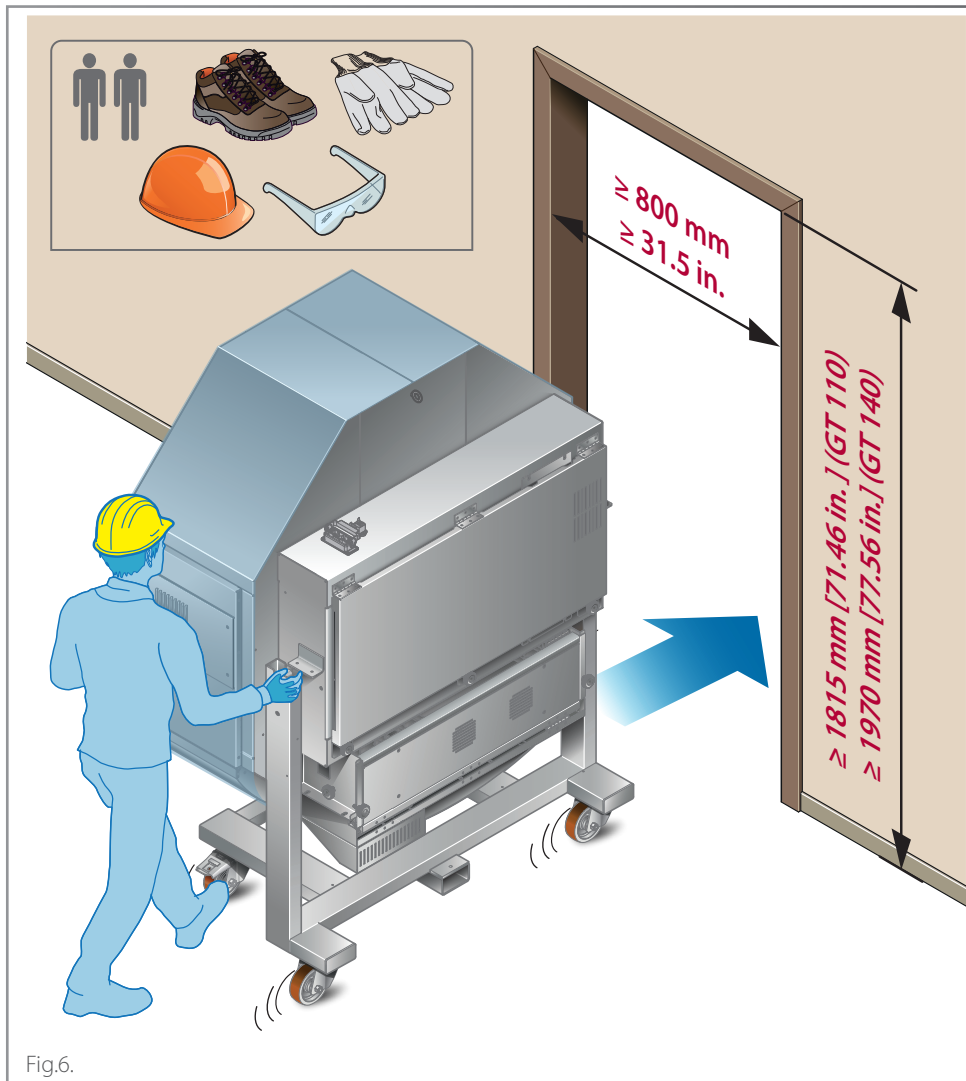


Fig.6.

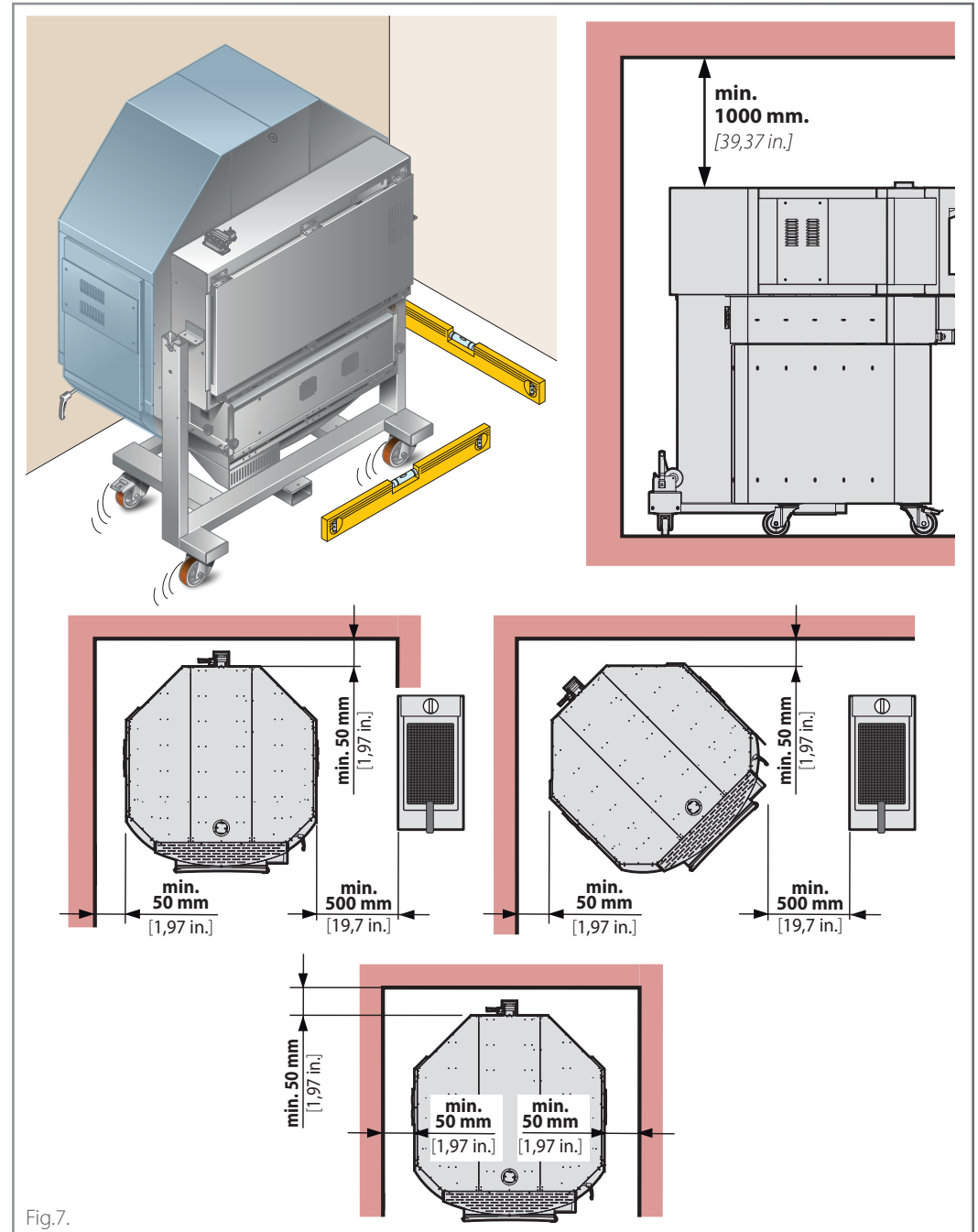


Fig.7.

Preliminary operations

► Fig.8.

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.

► Fig.9.

Install collar **A** on the oven gas flue using the three screws provided.

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.

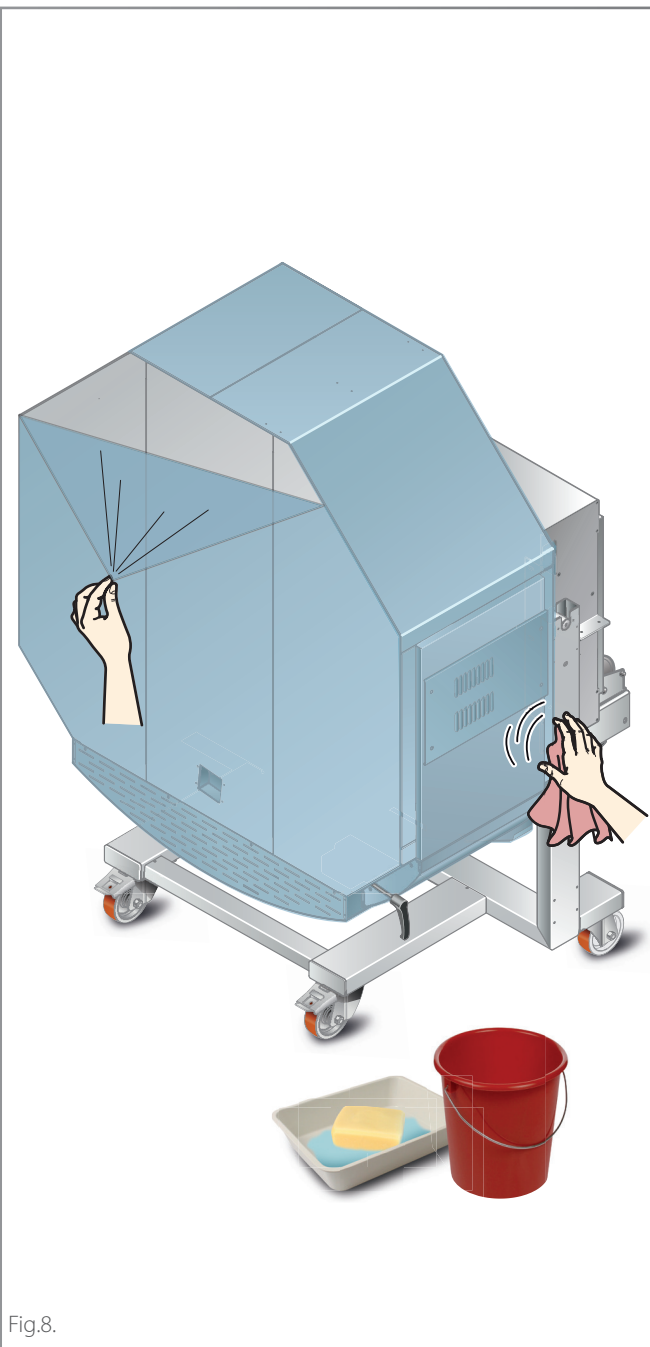


Fig.8.

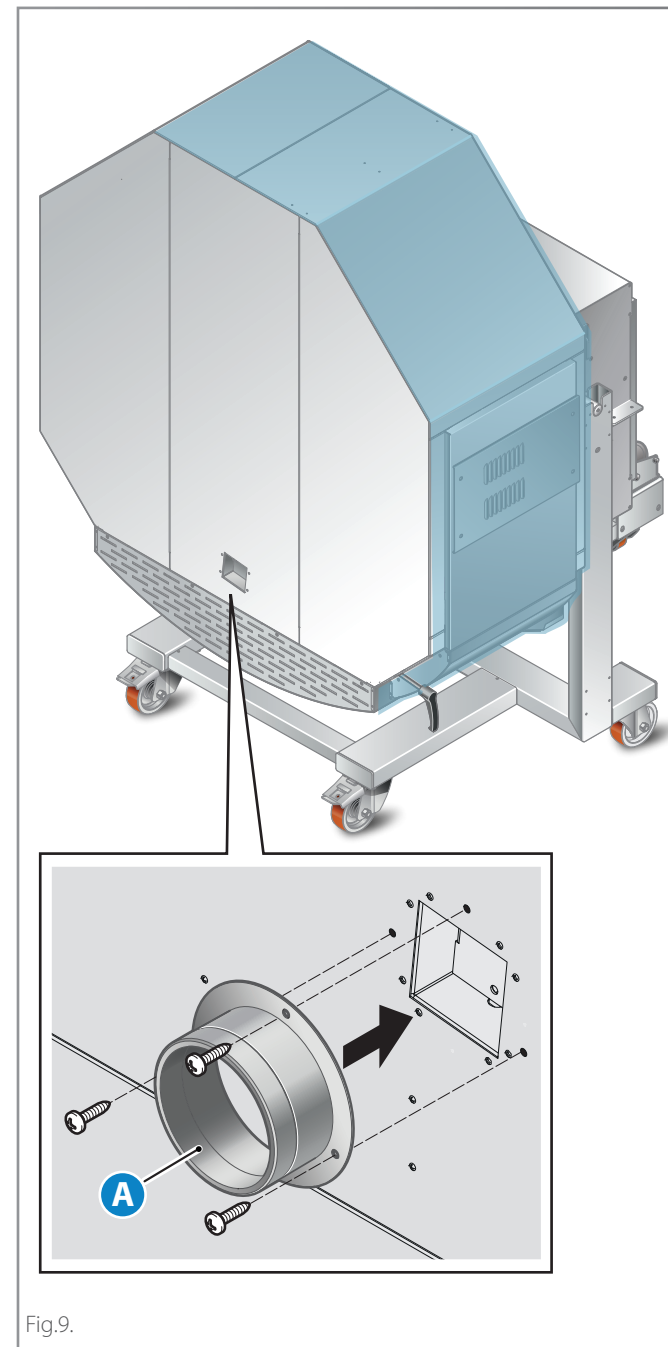


Fig.9.

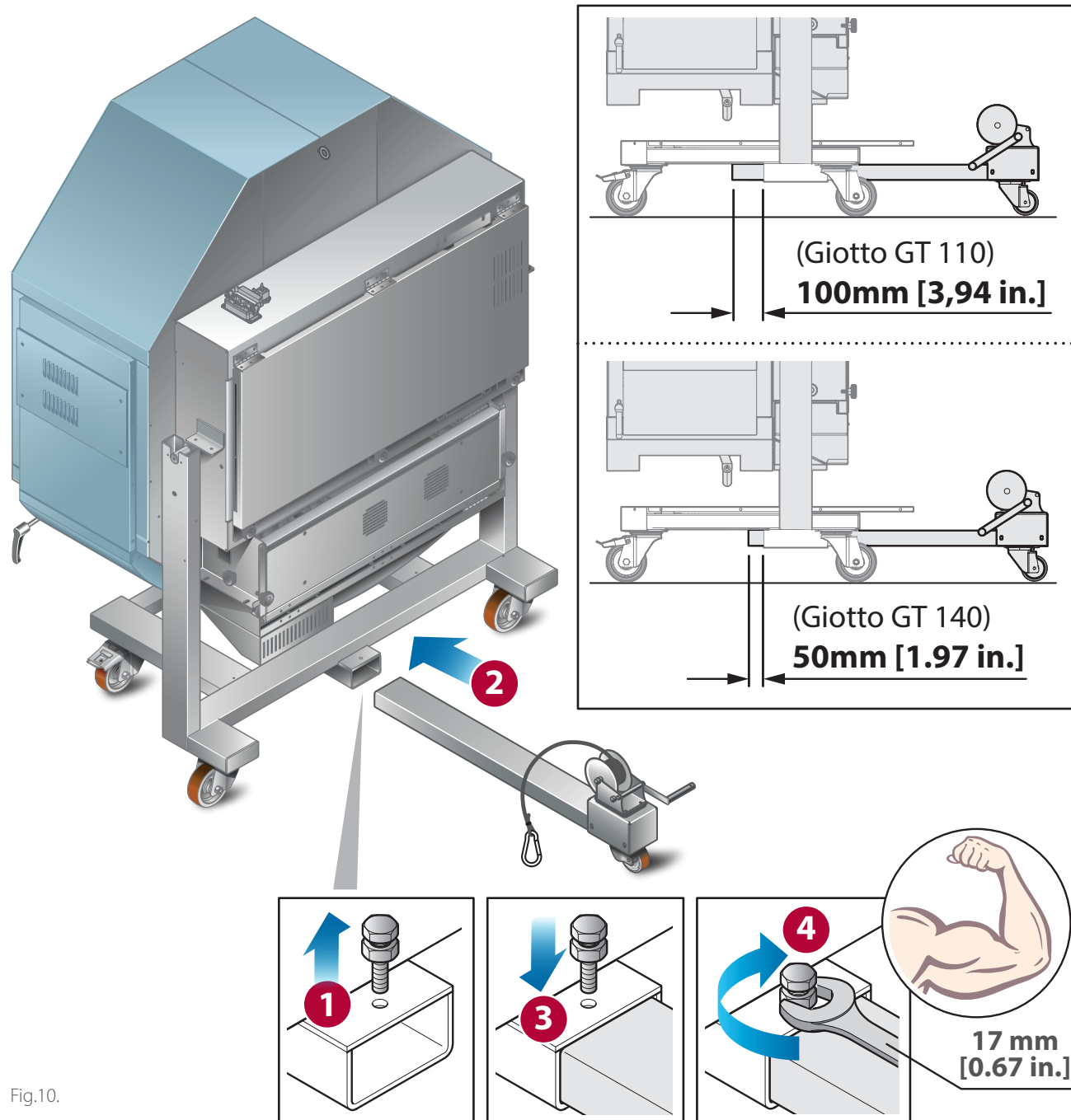


Fig.10.

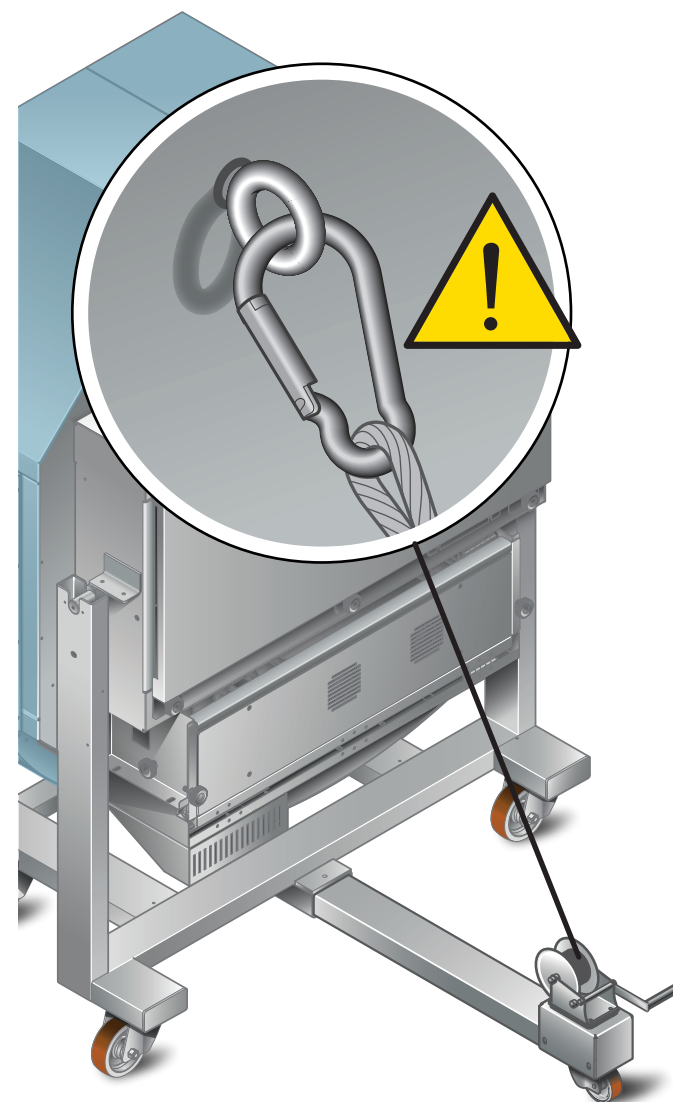


Fig.11.

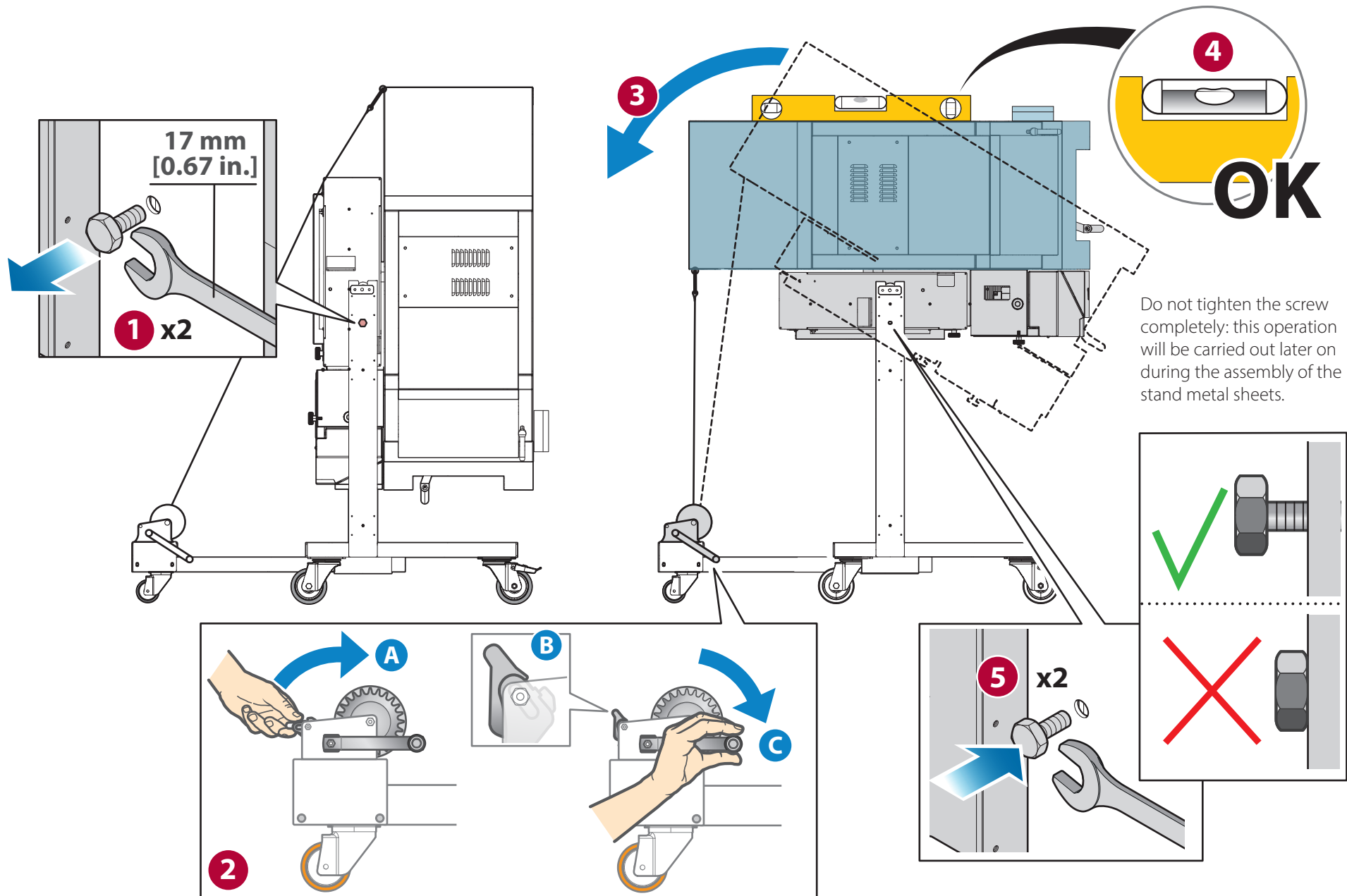


Fig.12.

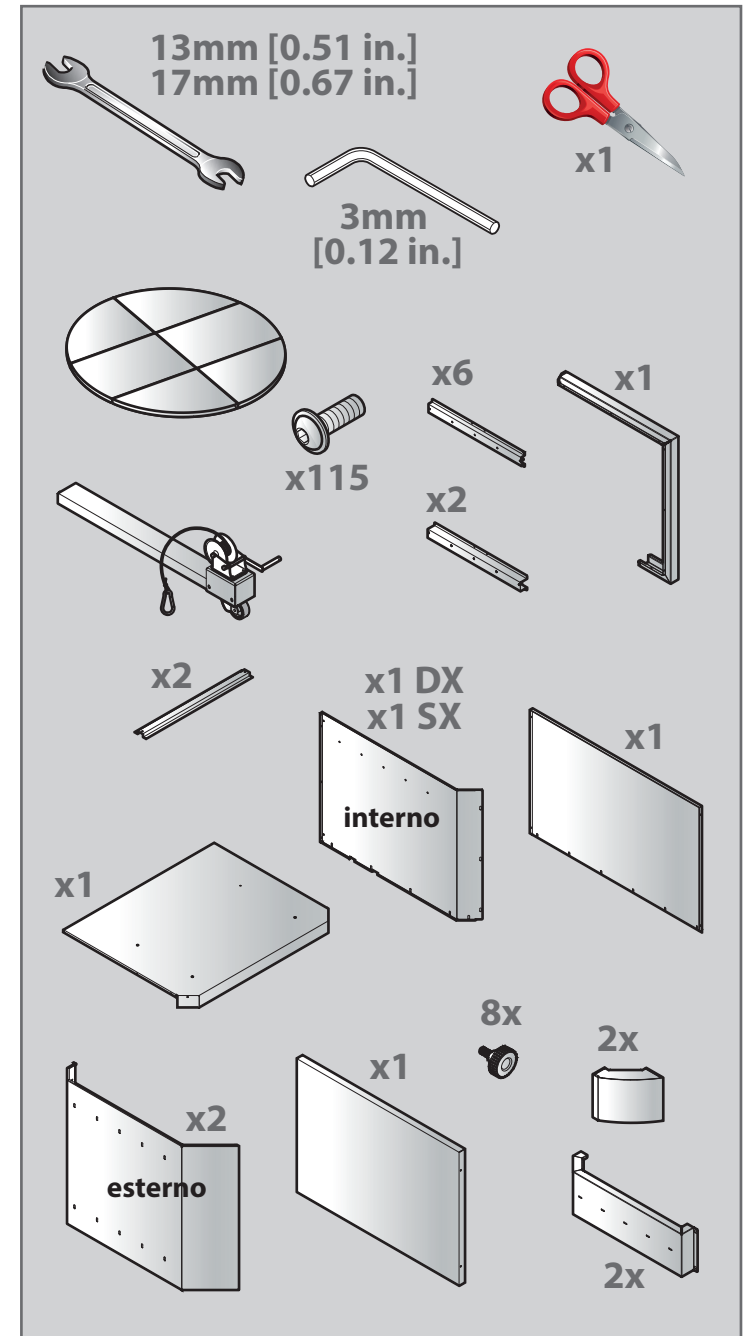
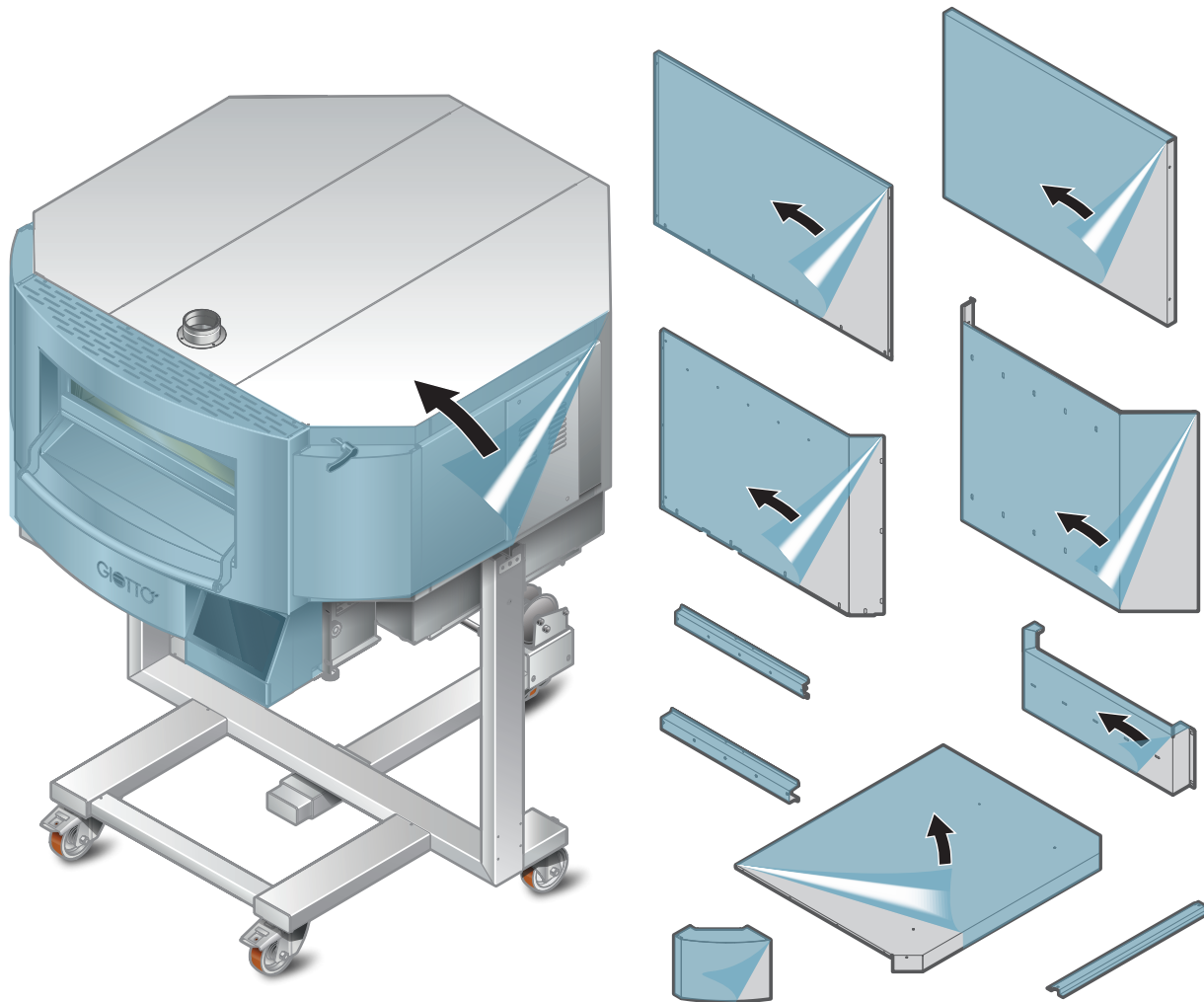


Fig.13.

Installation

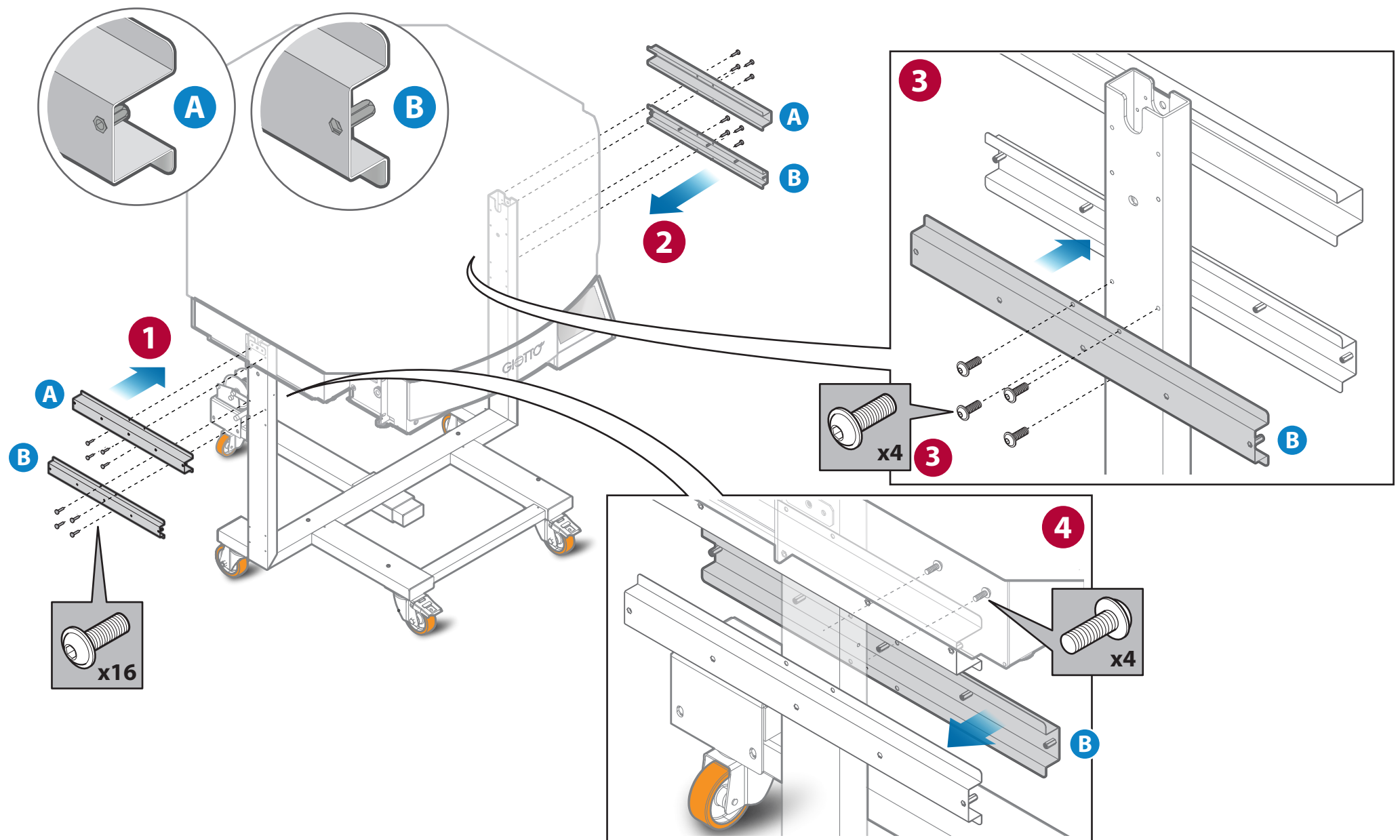


Fig.14.

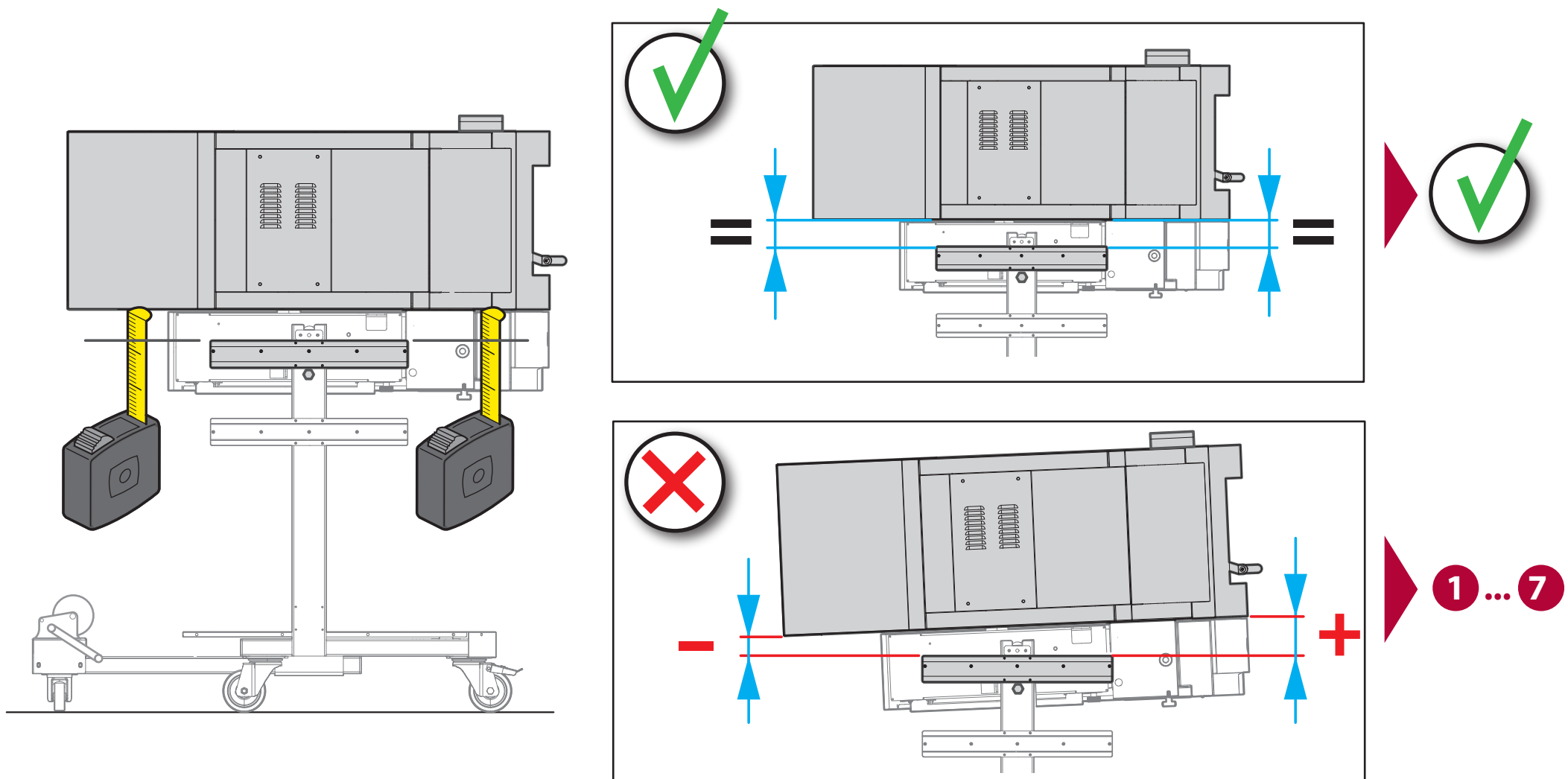


Fig.15.

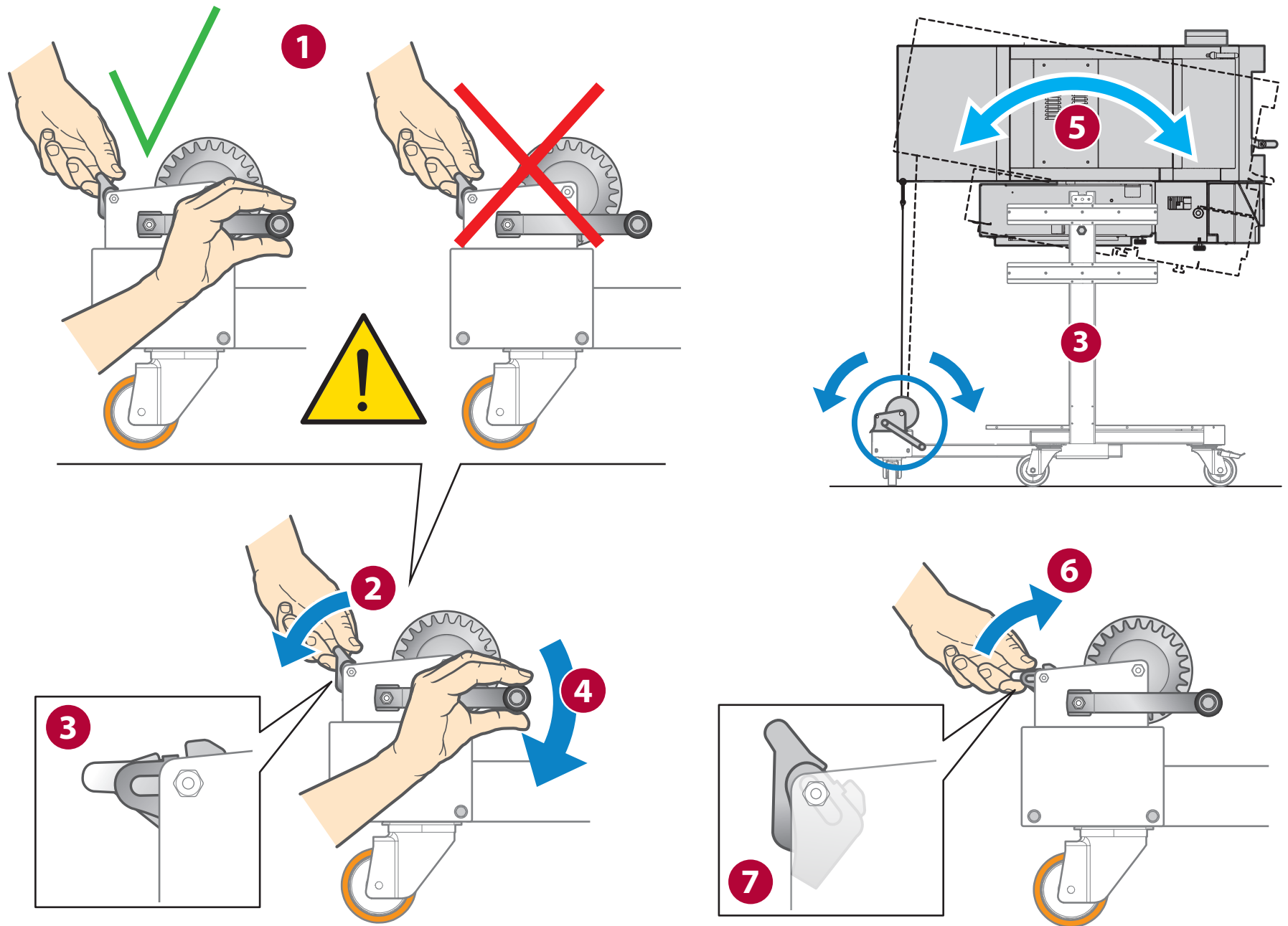


Fig.16.

Installation

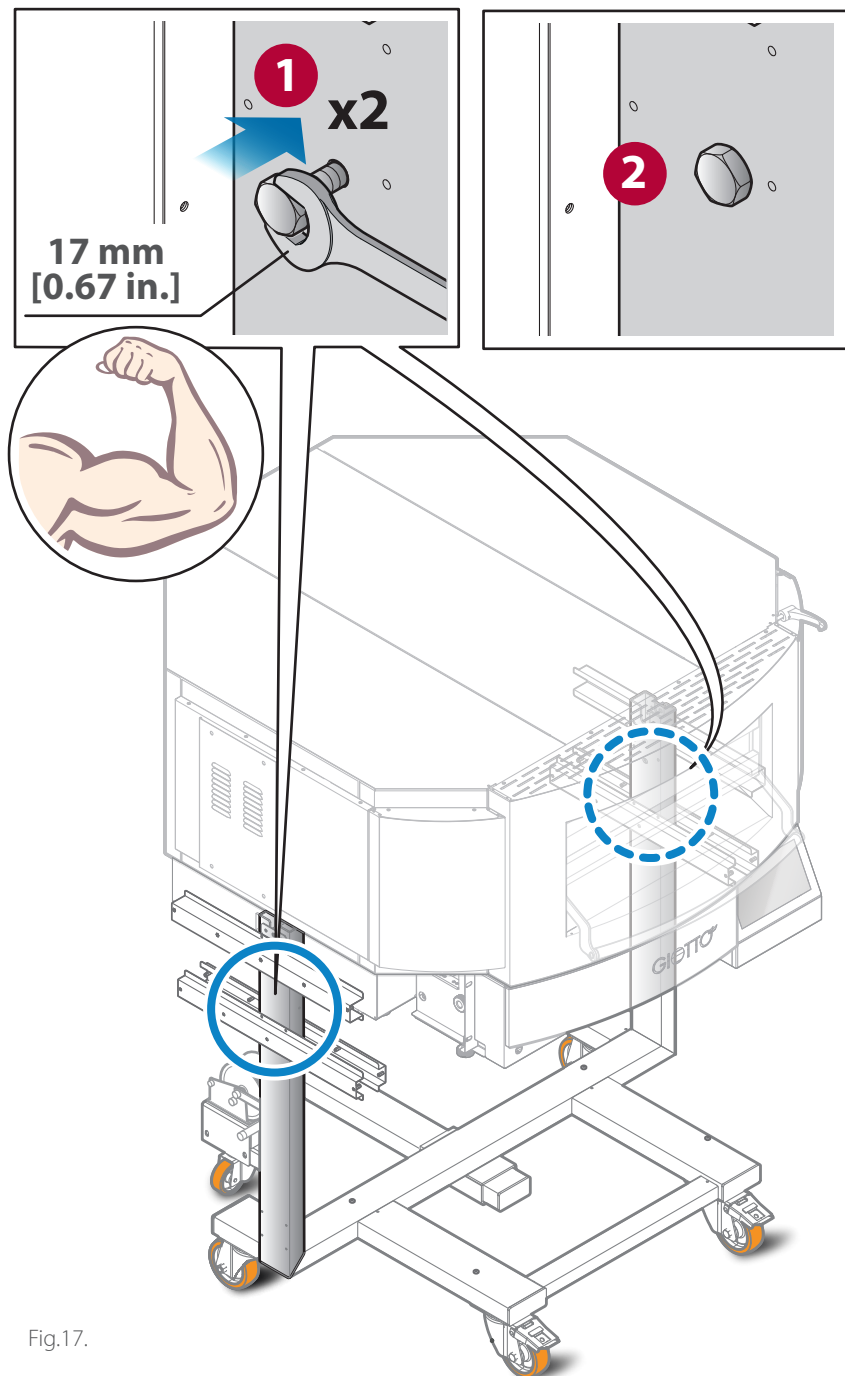


Fig.17.

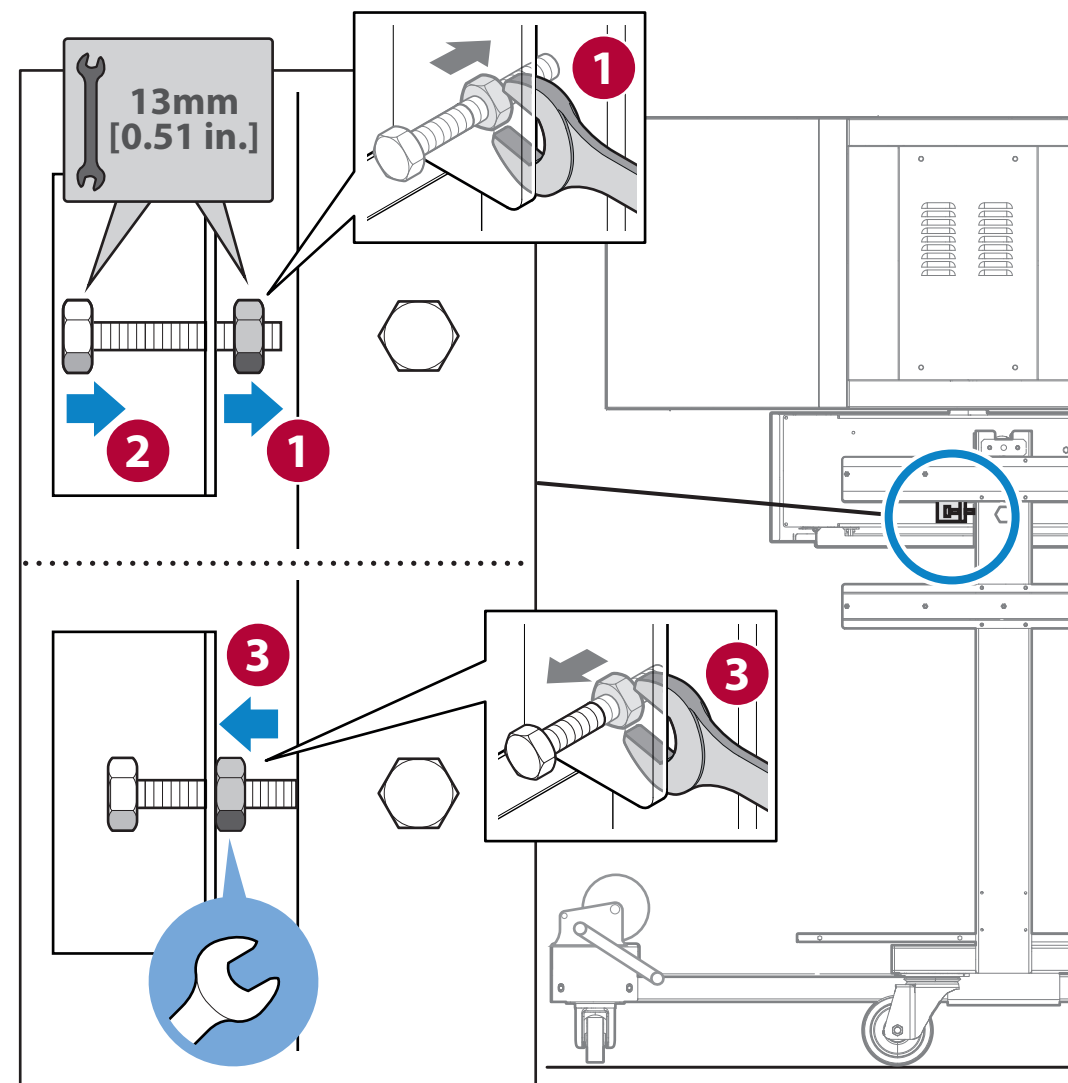


Fig.18.

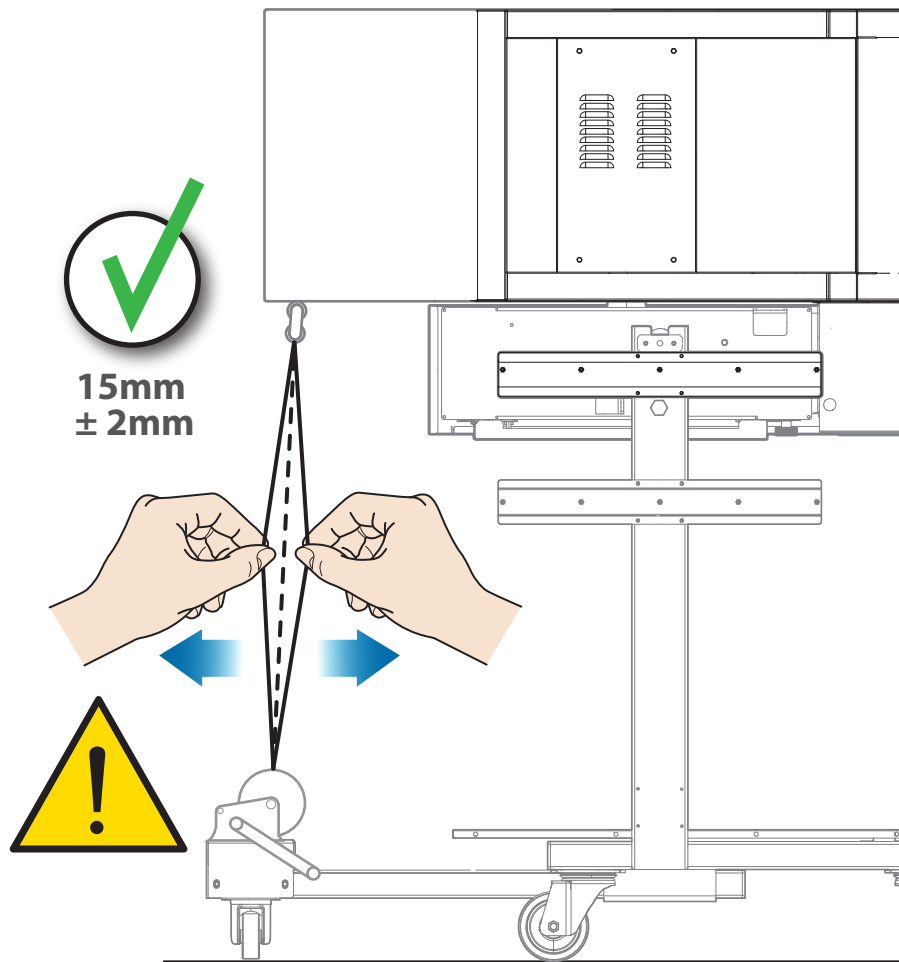


Fig.19.

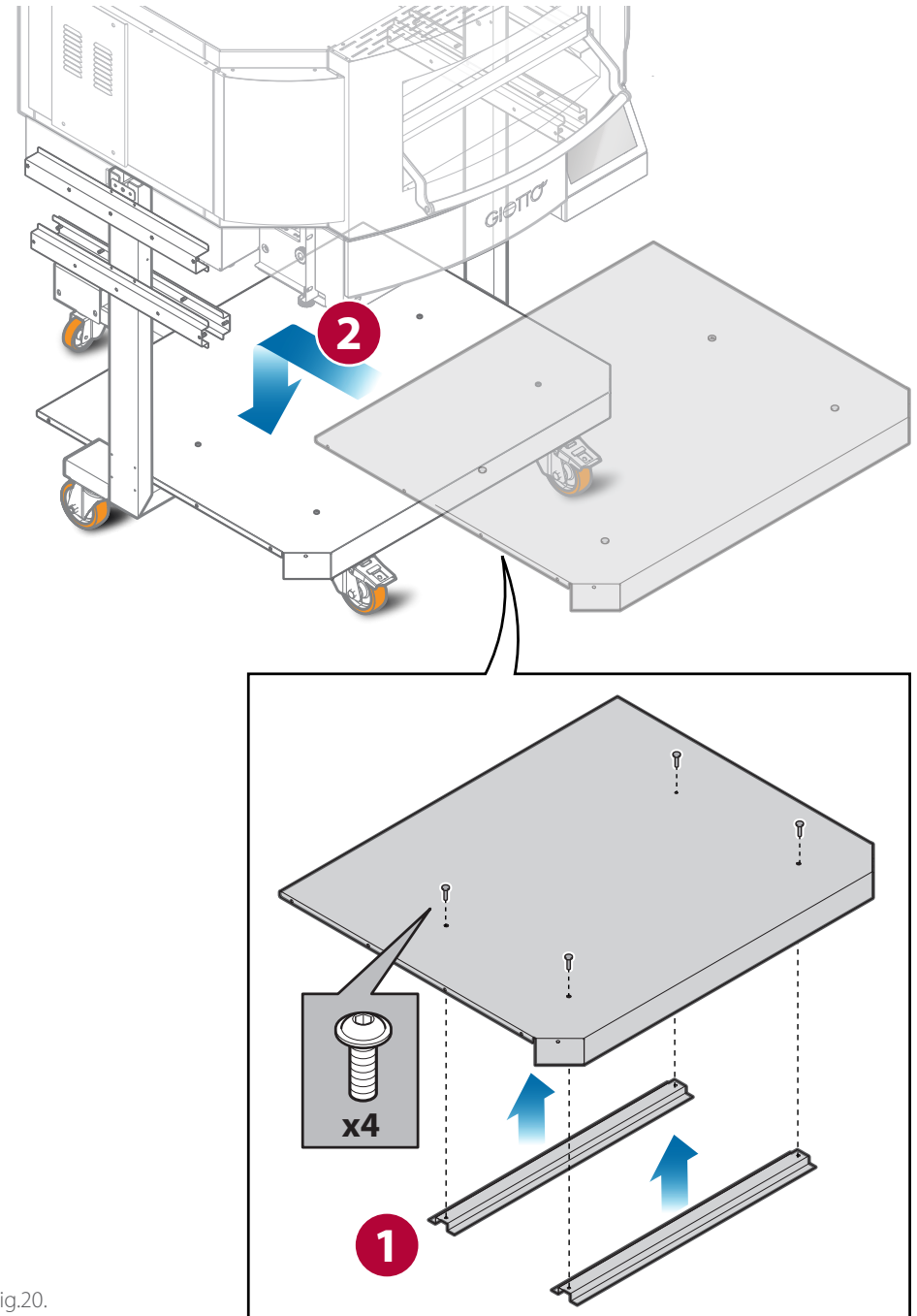


Fig.20.

Installation

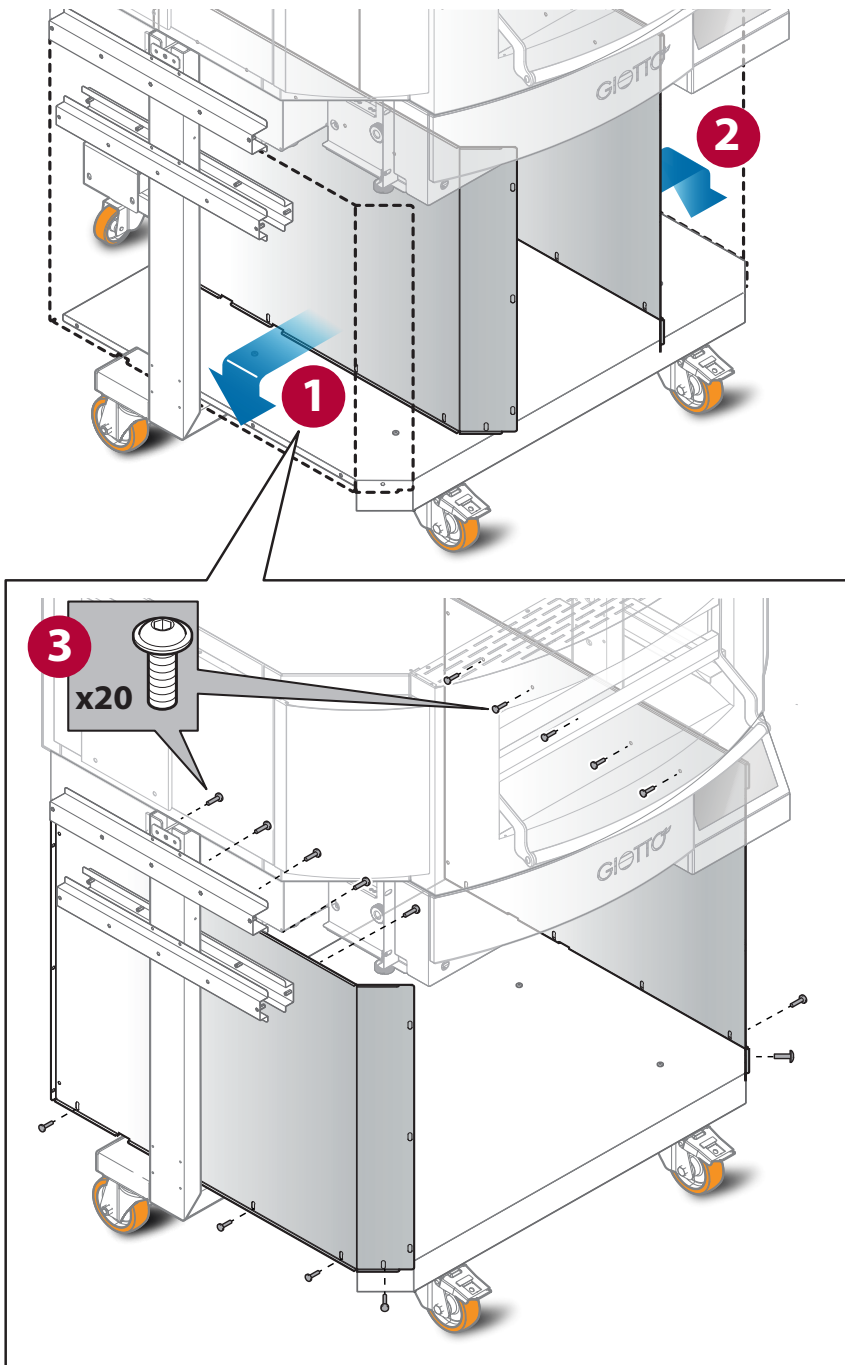


Fig.21.

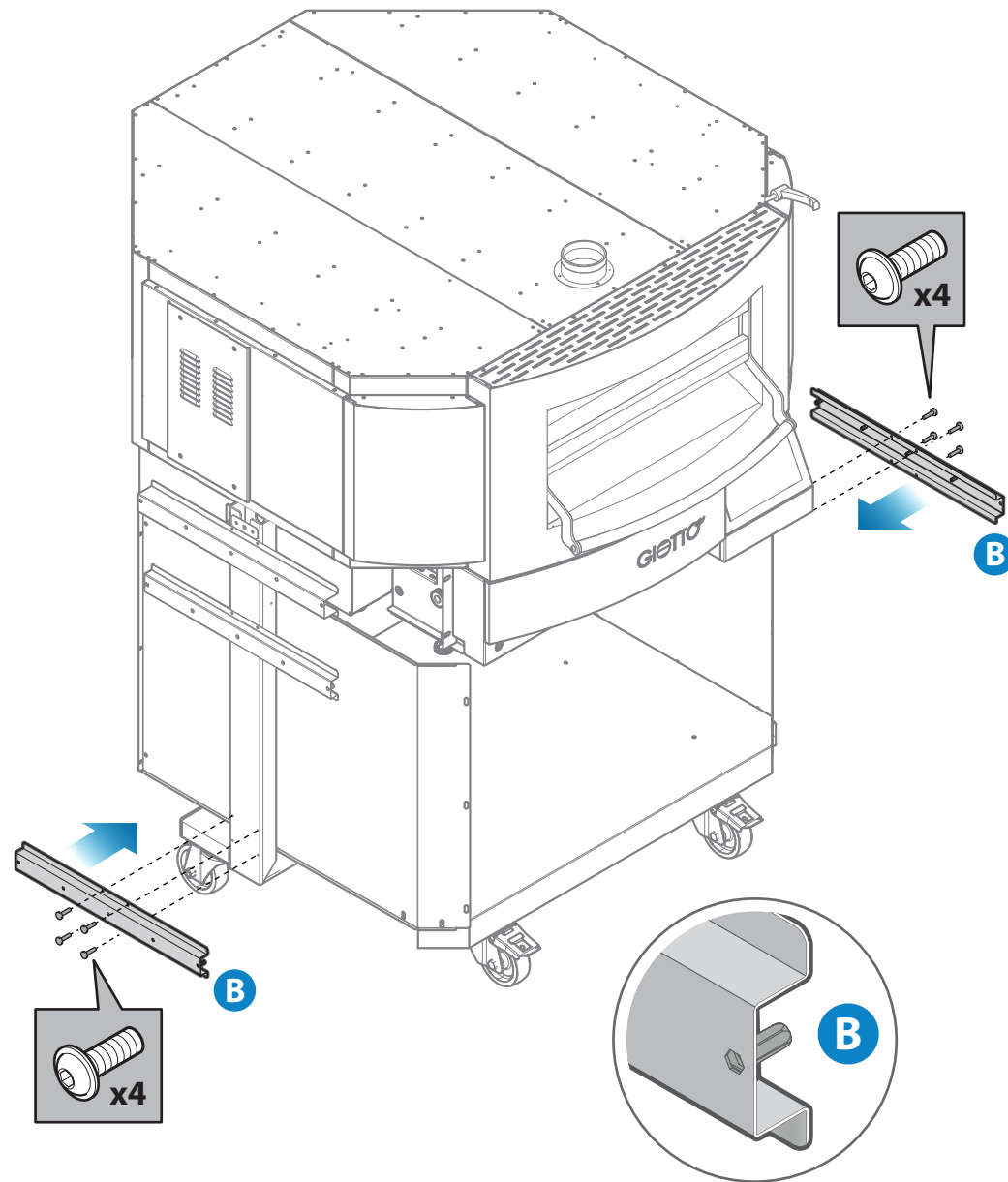


Fig.22.

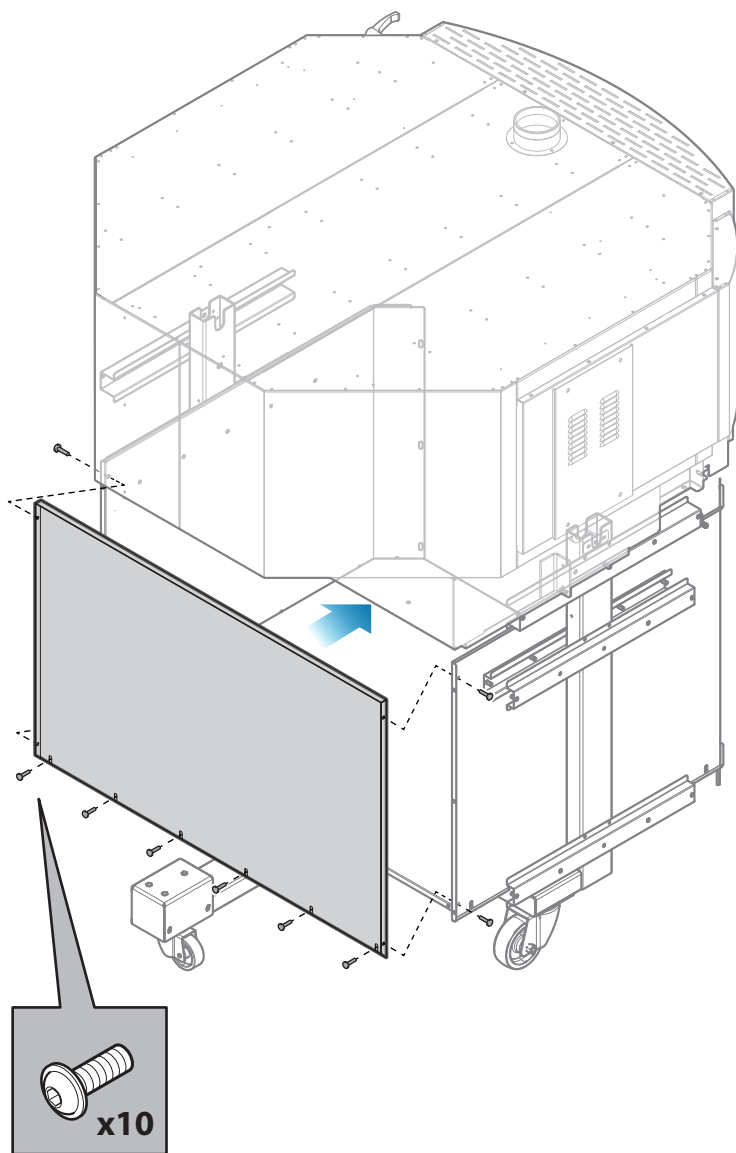


Fig.23.

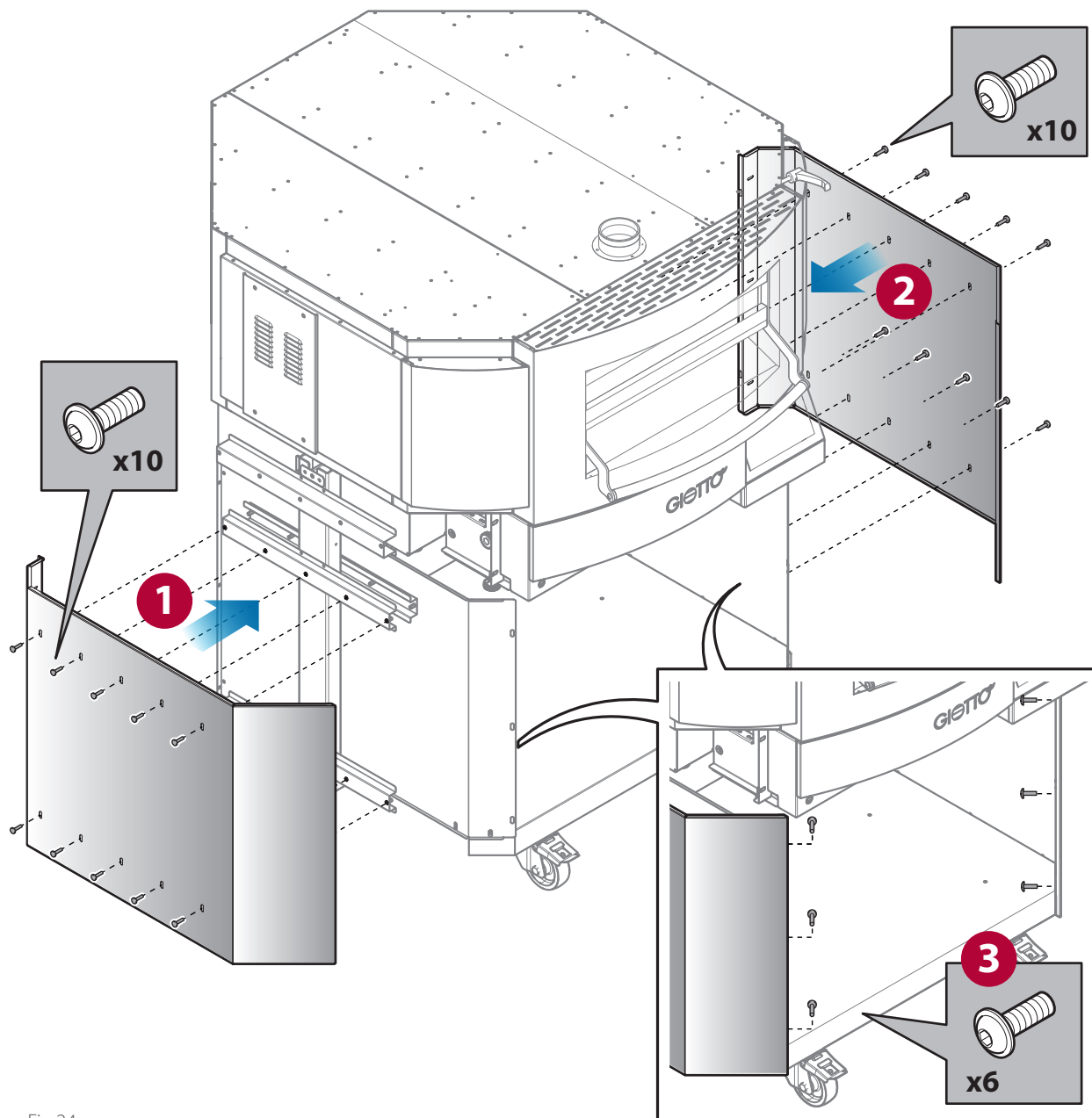


Fig.24.

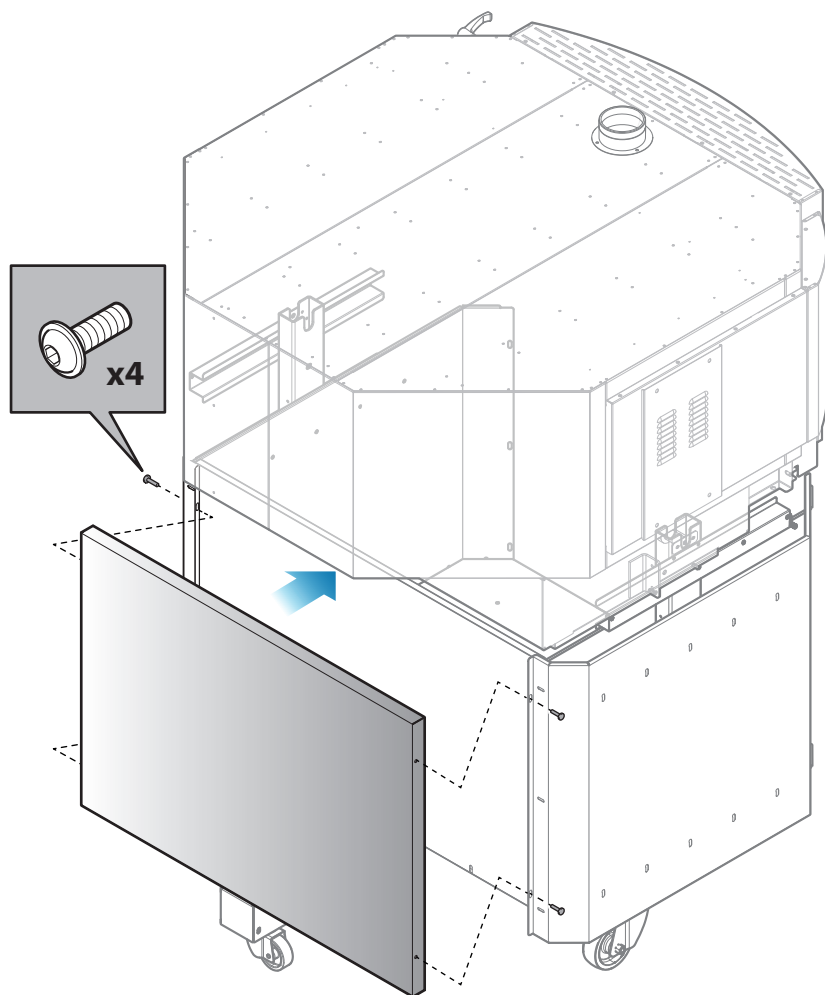


Fig.25.

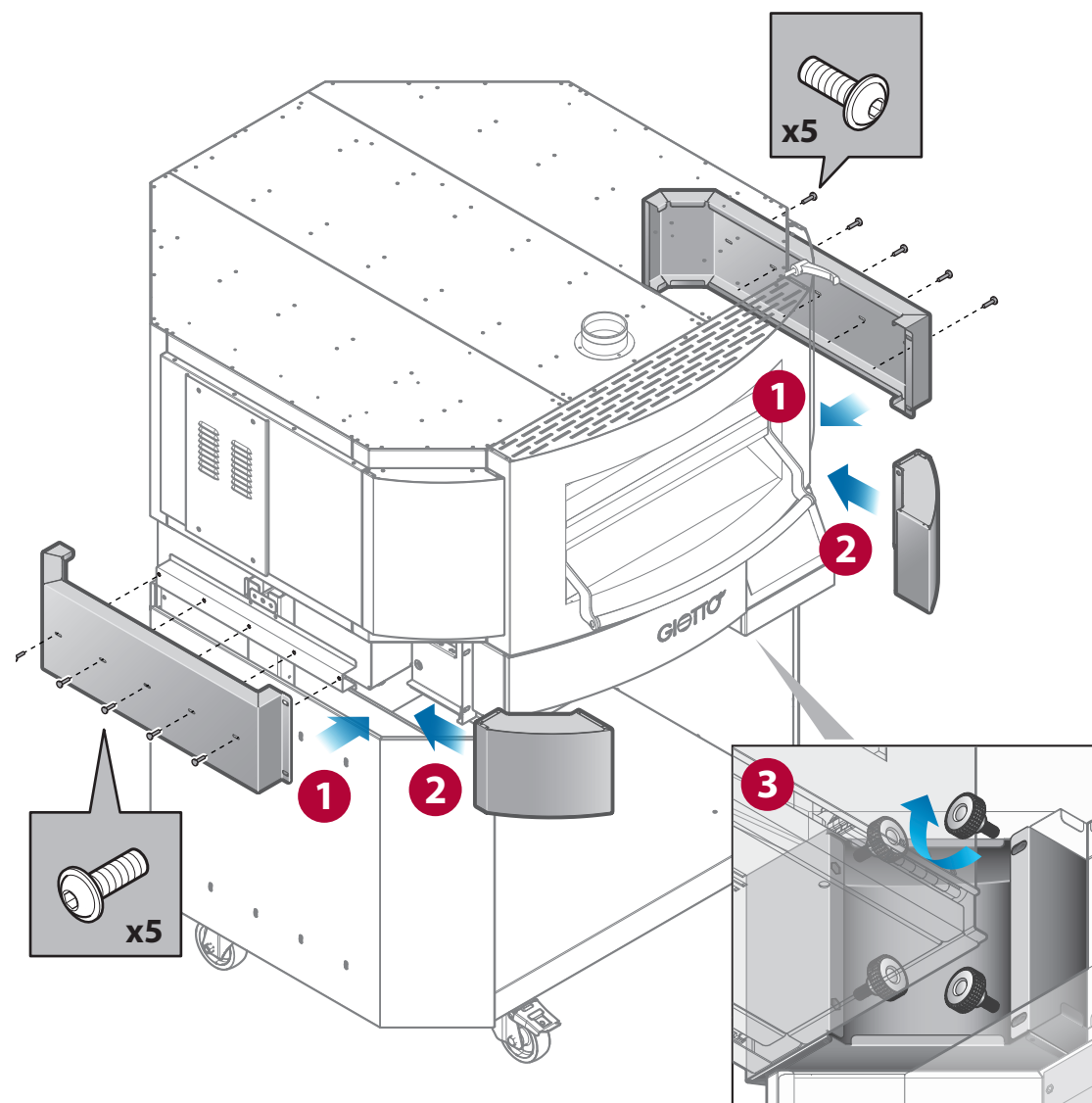


Fig.26.

Installation

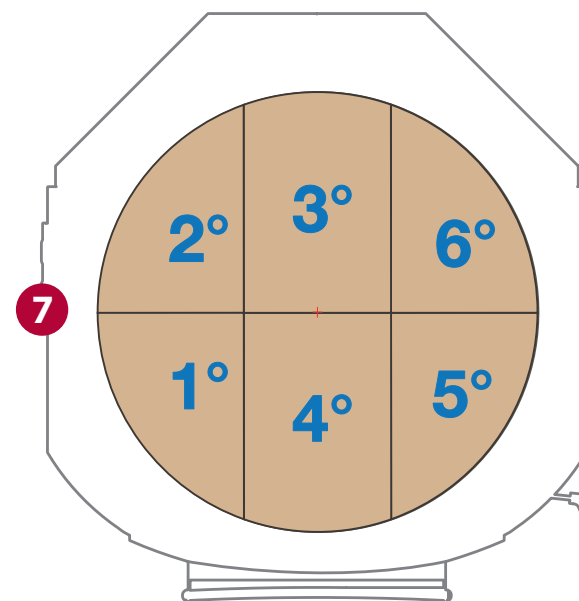
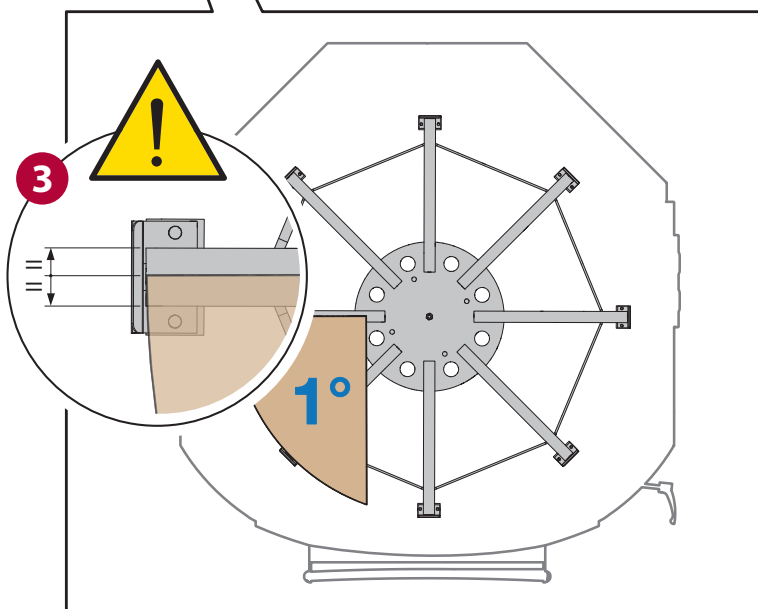
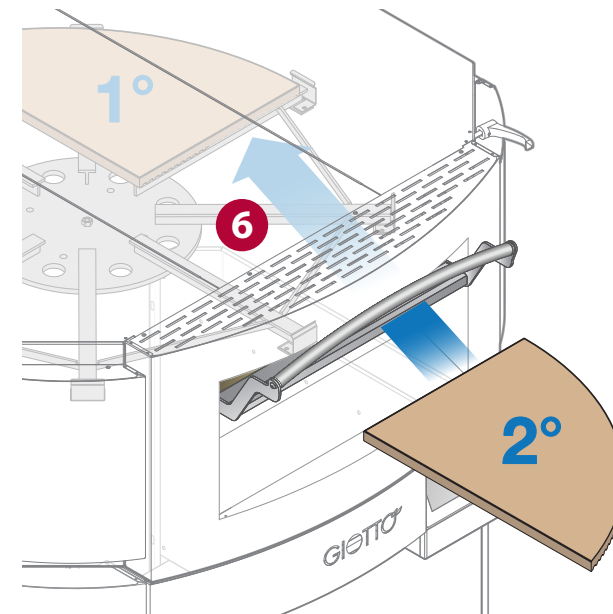
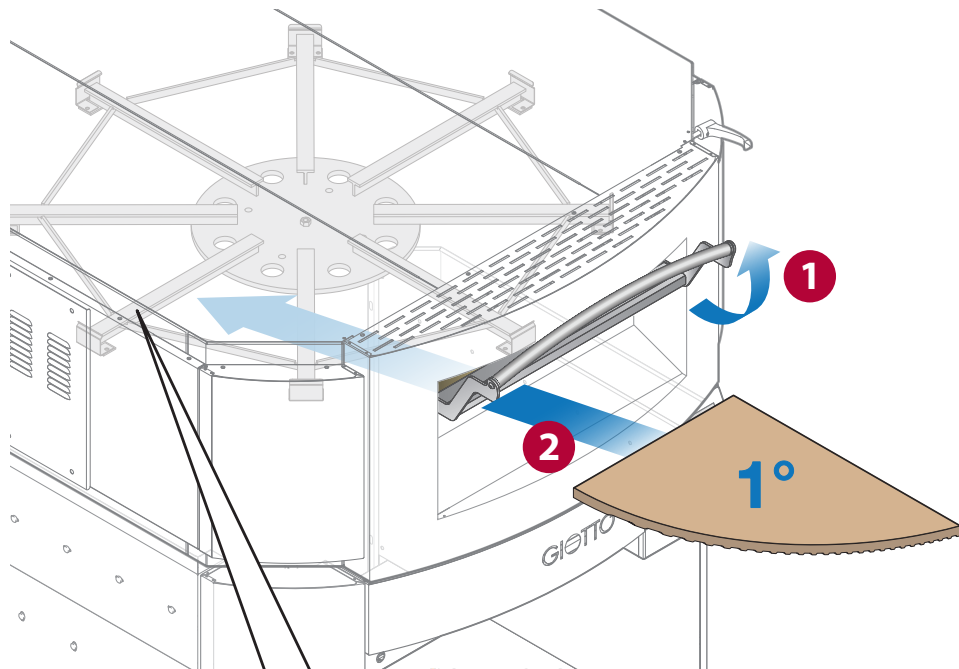


Fig.27.

Installation

If a hood is provided, after installing it, protect the power cable with the protection provided.

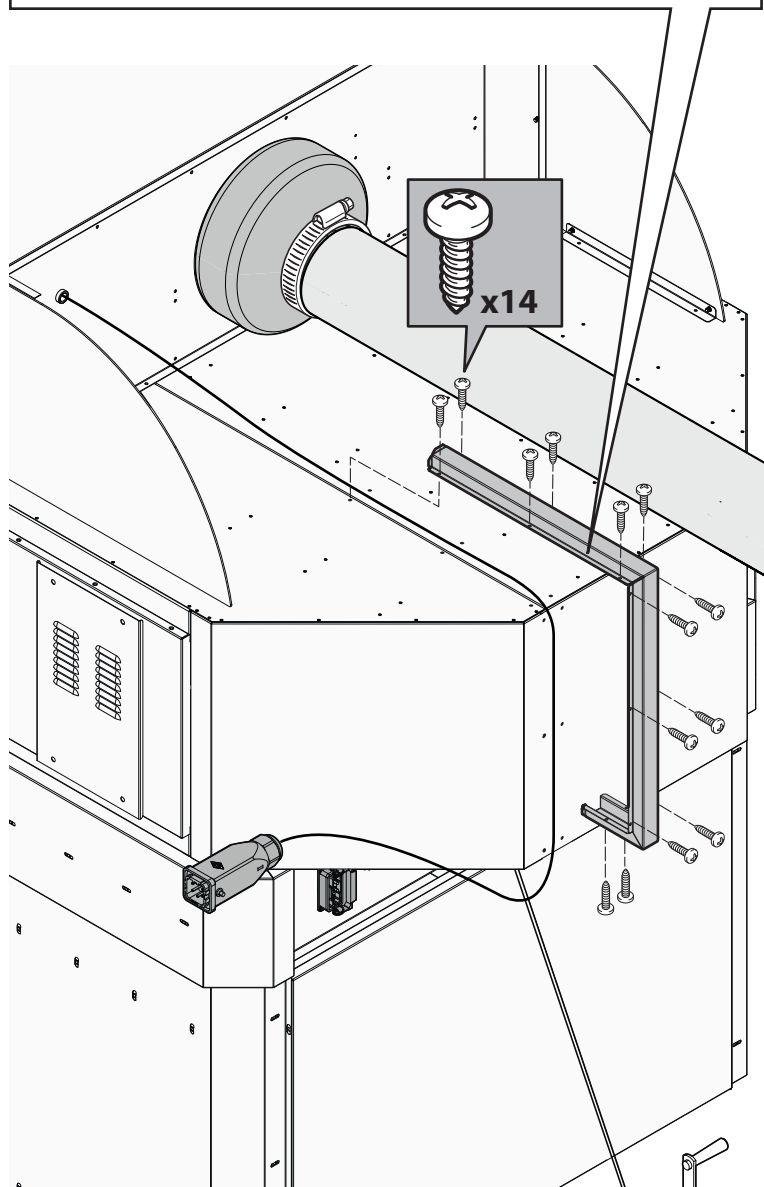


Fig.28.

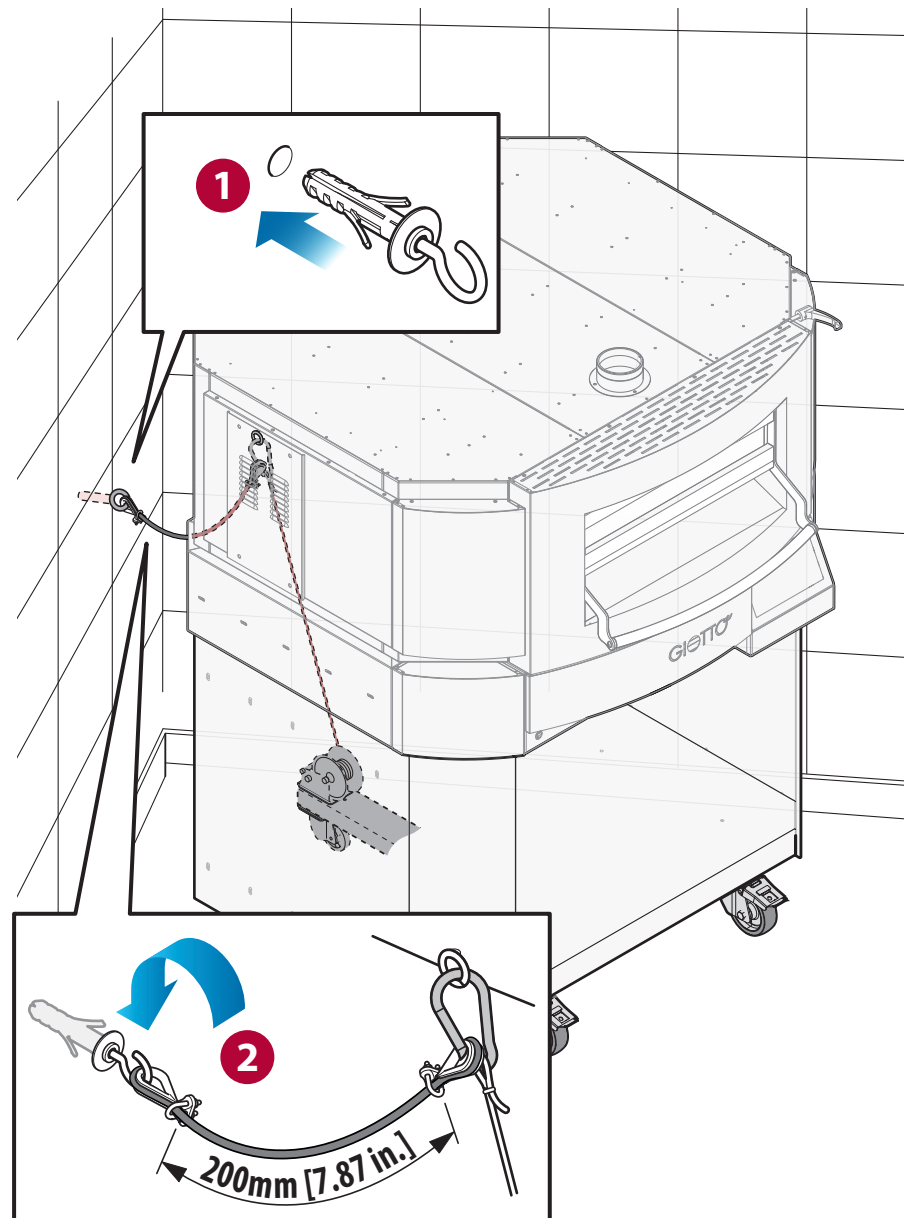


Fig.29.

Serial number plate reading

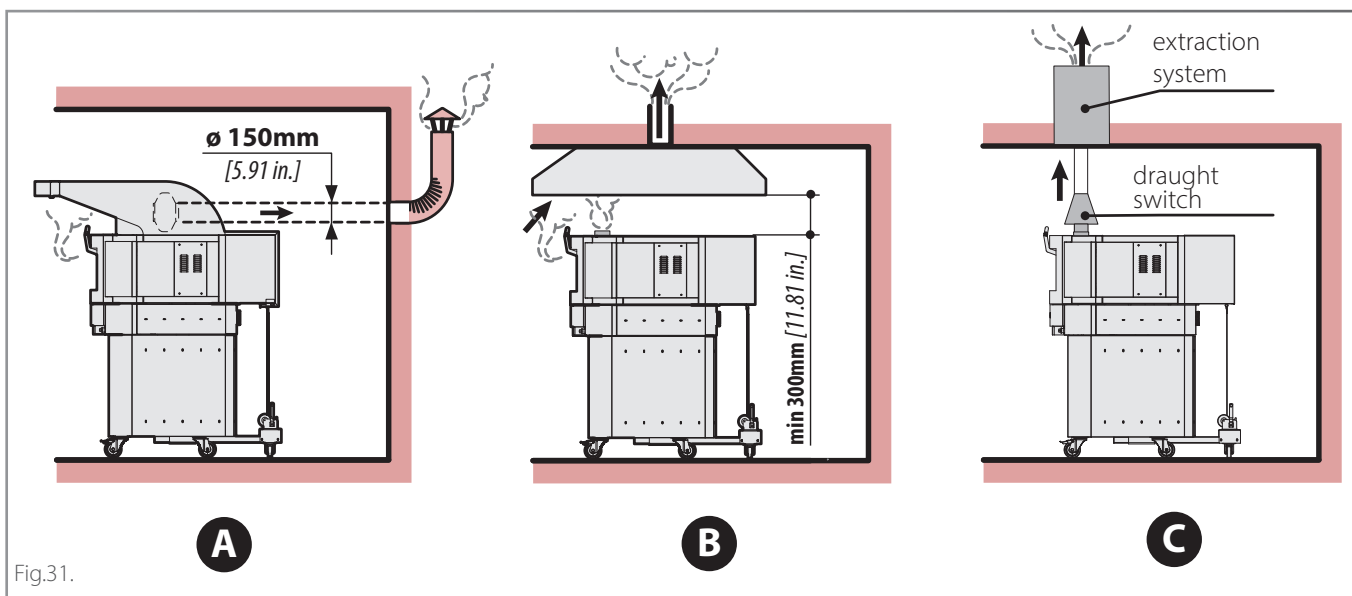
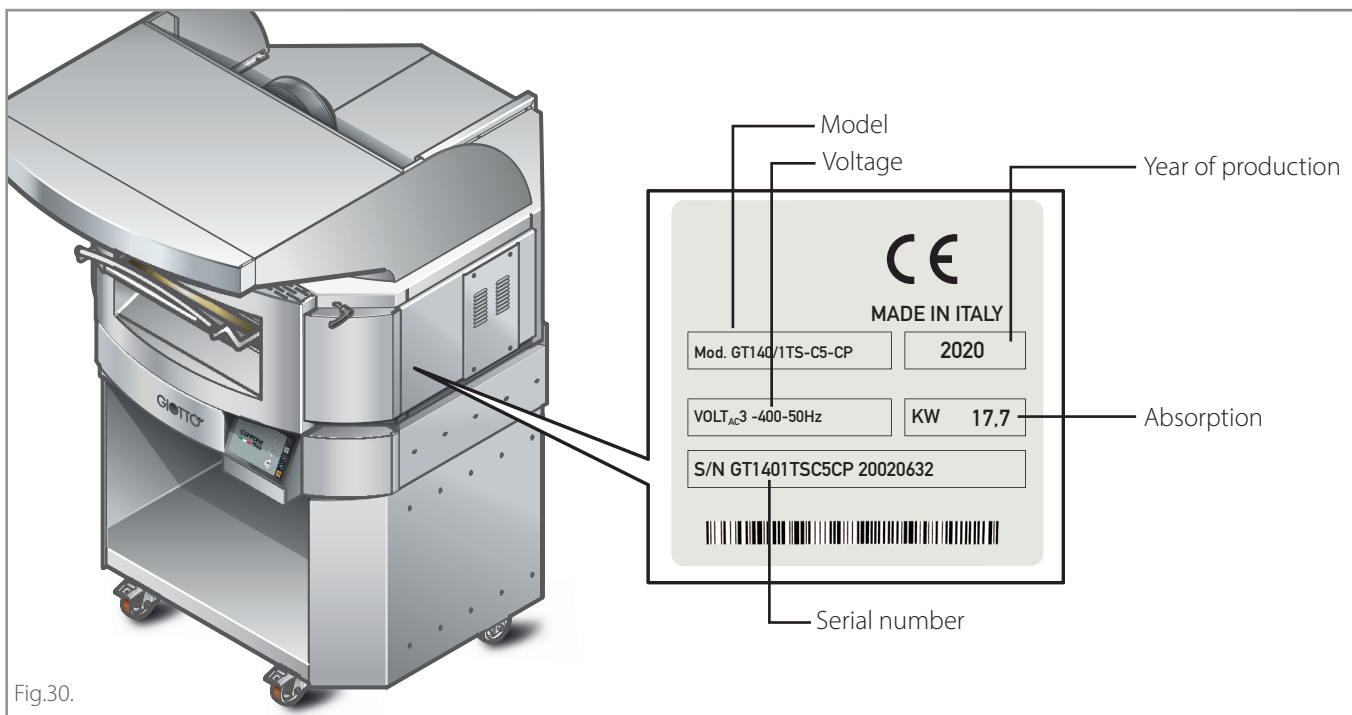
The serial number is on the right hand side of the appliance. It provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.

Smoke extraction

► Fig.31.

The oven is fitted with an adjustable exhaust in the top to get rid of the steam from the cooking chamber. This steam, together with the one from the door during the work phases, **must be conveyed outside** 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, consult the sheet attached to it; the evacuation flue must be used only by the appliance, have a **150 mm [Ø5.91 in.]** minimum diameter and comply with the regulations in force.
- **B** through a **hood** belonging to the user, of suitable capacity, placed at minimum **300 mm [11.81 in.]** from the oven;
- **C** through an adequate **extraction system** supplied by the user: in this case a draught switch must be installed between the extractor and the oven flue (the extractor and switch are not supplied by the Manufacturer). In this type of installation, the fumes resulting from the opening of the door will not be extracted.



Electrical connection

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

⚠ Before connecting the oven, 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.

► Fig.32.

The appliances have a socket in the back **D** where the supplied plug **C** must be inserted.

► Fig.33.

A qualified electrician must fit on the socket **C**:

- a plug **B** (not supplied)
- a power cable **A** (not supplied) of adequate capacity and section (see table on the following pages). It is very important that the power cable is correctly connected to the connector terminals: to make a correct connection, refer to **Fig. 28** point **4** or to the adhesive located on the back of the oven.

Fig.32.

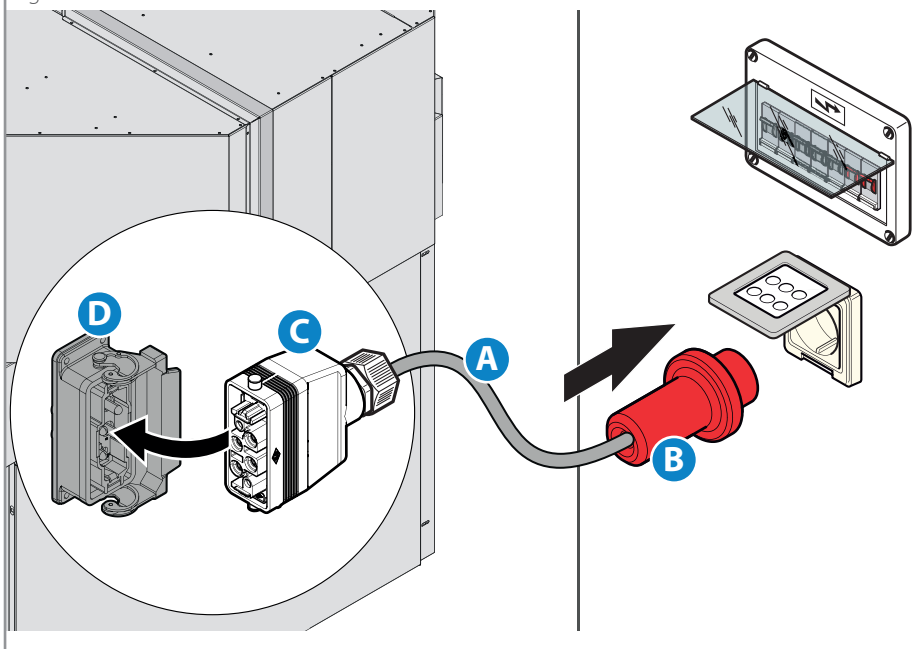
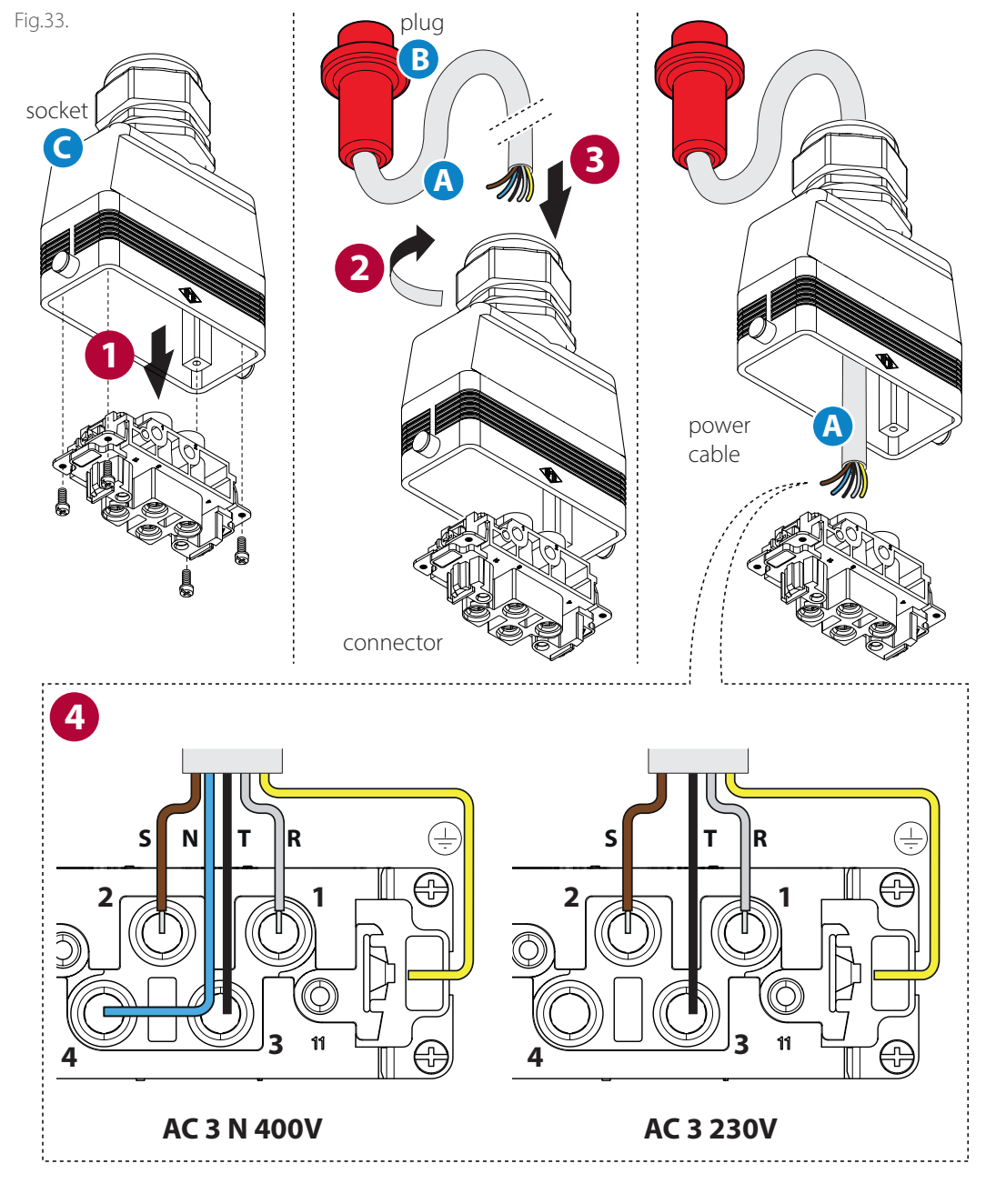


Fig.33.



► Fig.34.

To prevent wrong connections of the power cable, a phase control relay is installed on the panel **E**; in fact, if during the installation, the neutral cable and one of the phases are reversed, some components, especially the electronic control boards, would be powered with a voltage of 400V instead of 230V and might be damaged.

The relay **E** controls the phases cyclically; if the control is:

- **positive** ► the relay LED **E** is **fixed and the oven is turned on** (the relay enables an exchange contact that in turn enables a relay slaved to it).
- **negative** ► the relay LED **E** **flashes and the oven is NOT turned on** (the exchange contact is not enabled).

If the oven does not turn on, it is necessary to check the cable connecting the oven to the customer's socket.

This check can be done:

- on the socket **C** going to the oven;
- on the plug **B** connecting to the power point.

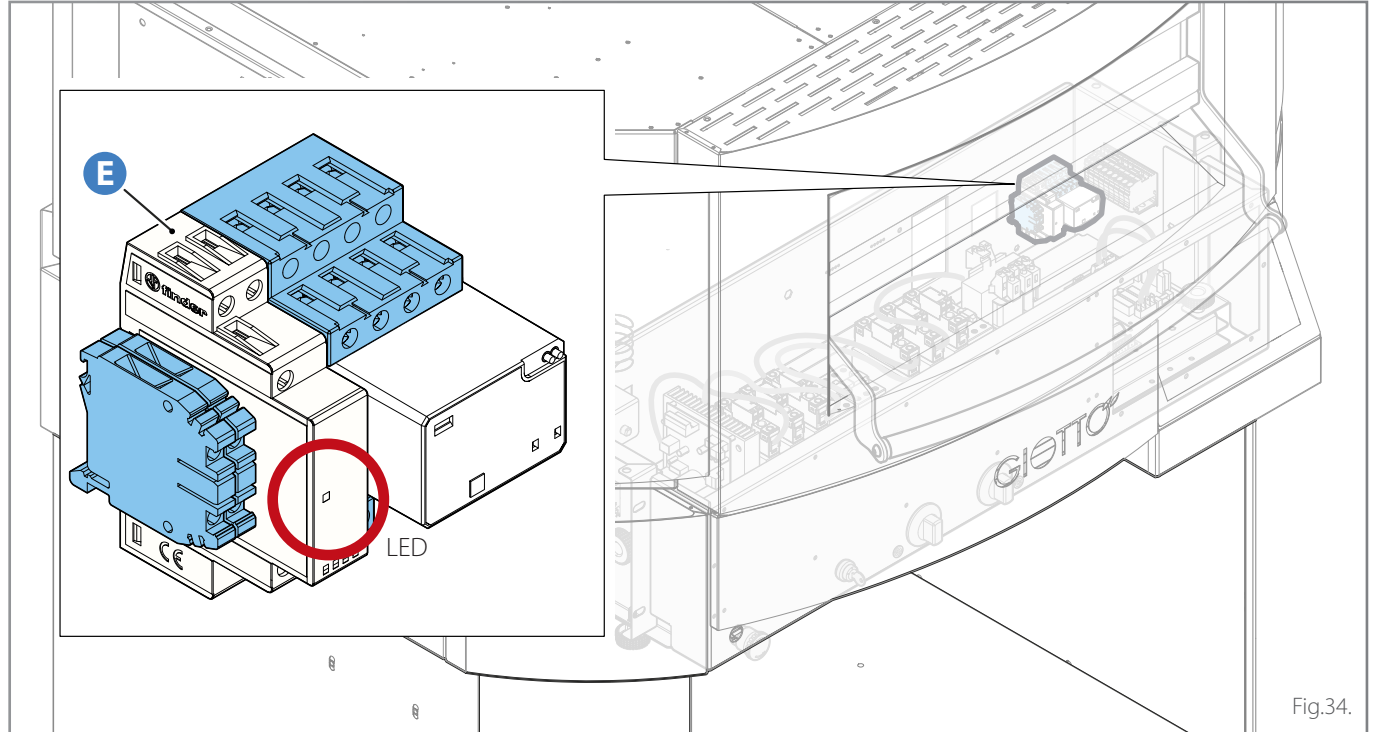


Fig.34.

► Fig.35.

Checks to be carried out if the oven does not turn on and the phase control relay LED **E** is flashing:

- 1 - check that the neutral cable is correctly connected to the corresponding terminal (4) of the socket or connector;
- 2 - if the neutral is connected correctly, swap the position of two phase cables (e.g. T and R) on the terminals of the system socket or on those of the connector shown on the side (but not on both).

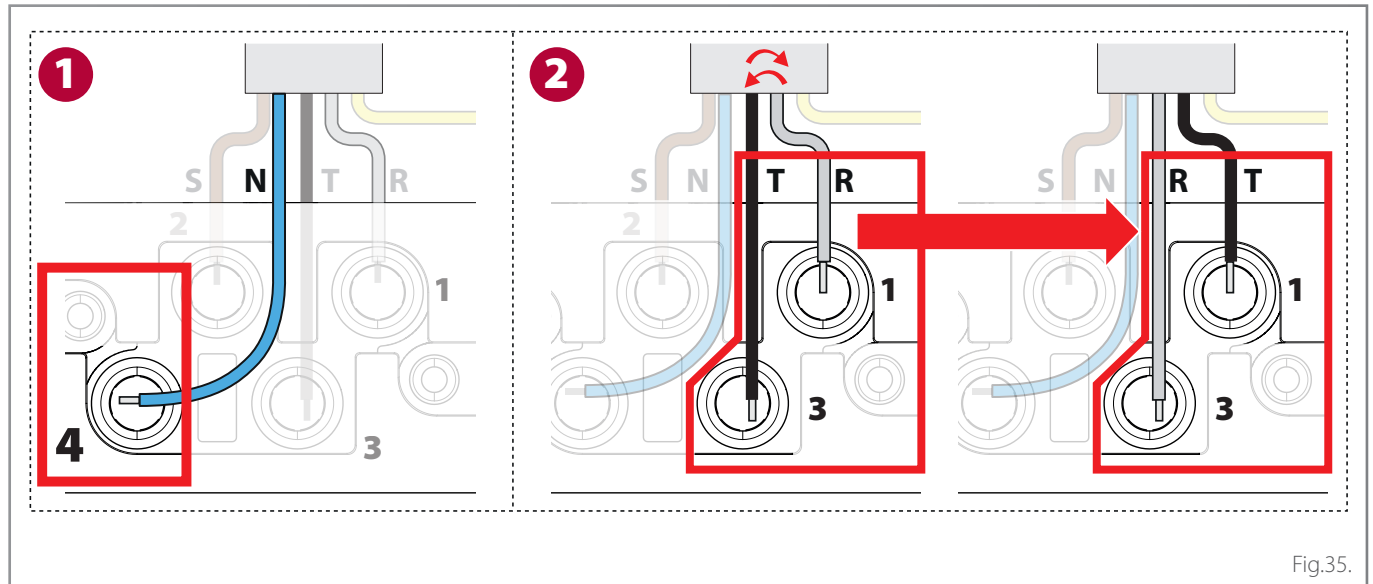




Fig.35.

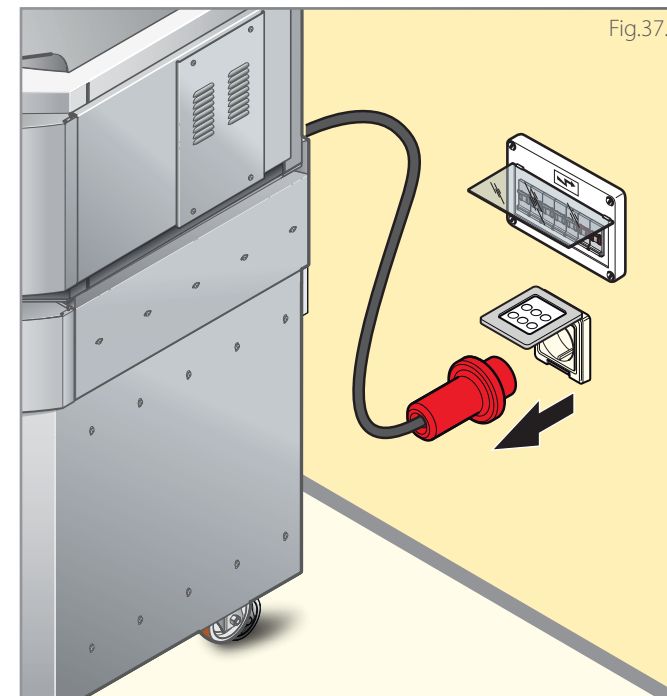
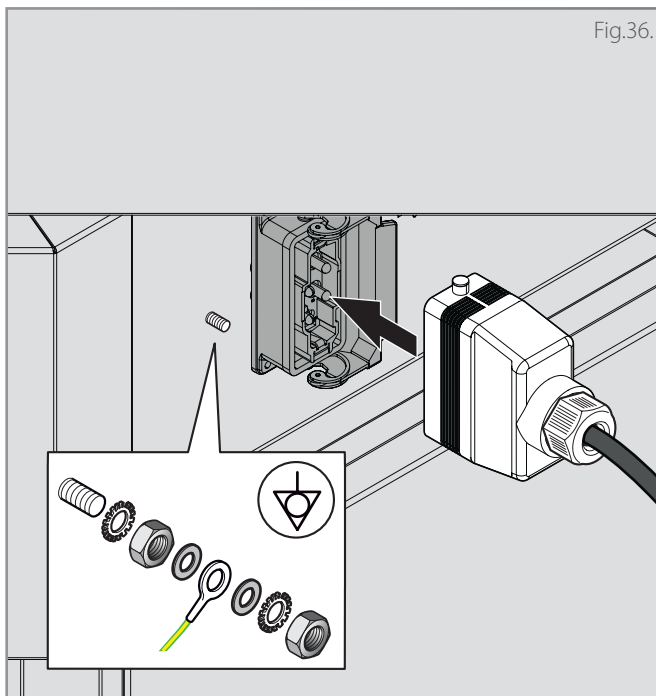
For a correct electrical connection, the appliance must:

- 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.

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.

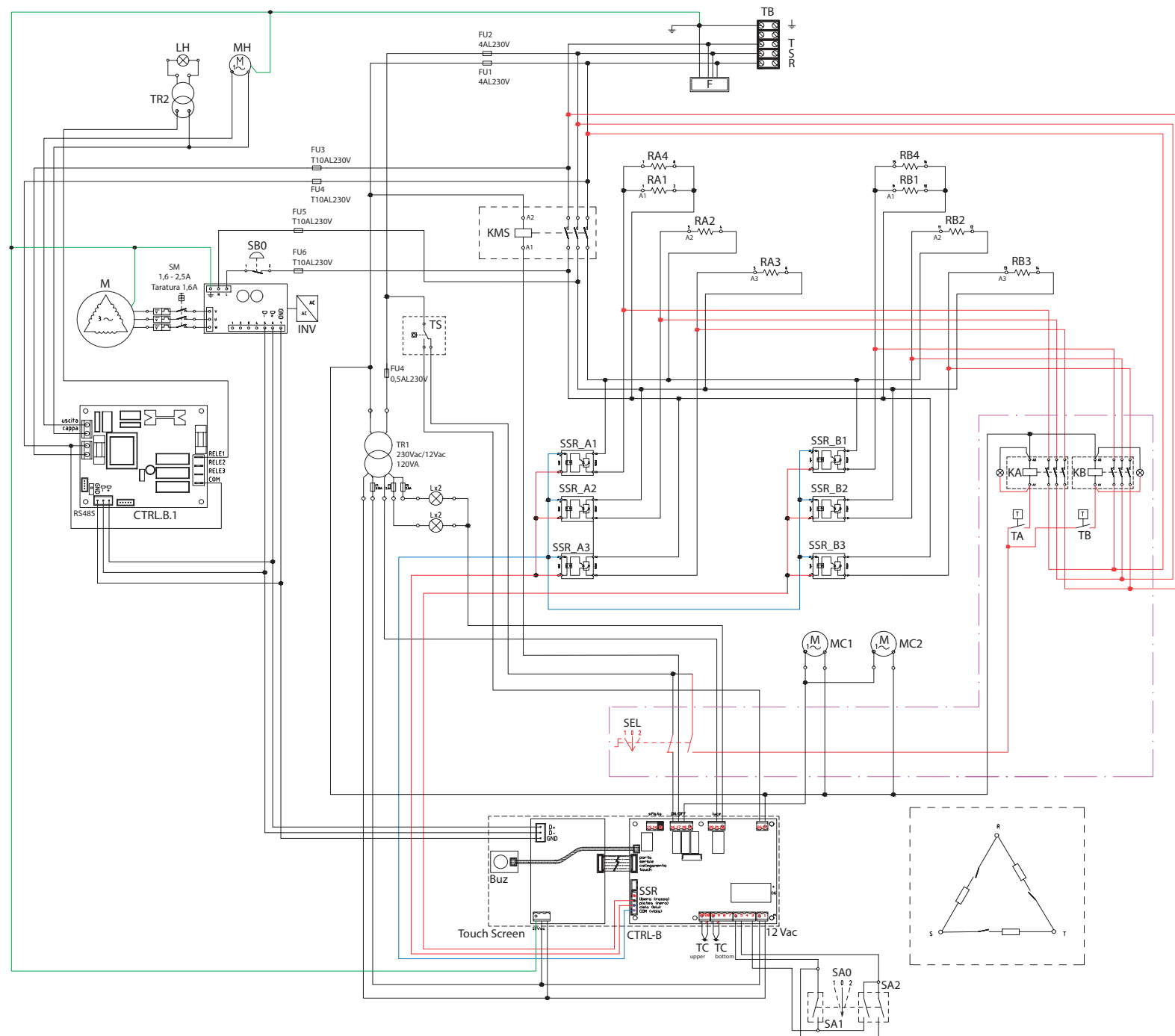


AC 3 x 230

Abbreviation	Description
BUZ	Additional buzzer
CTRL.B	Oven control board
CTRL.B.1	Hood extraction variator card
FUx	Fuses
INV	Inverter
ID	Digital input for remote access
KA1	KS1 slave relay
KS1	Phase control relay
KMs	Safety contactor
L	Cooking chamber lights
LH	Hood lights
M	Cooking surface motor
MCx	Cooling fans
MH	Hood fan
RA1-4	Top side heaters
RA2-3	Top central heaters
RB1-4	Bottom side heaters
RB2-3	Bottom central heaters
SA0	Joystick selector
SA1	Joystick unipolar contact
SA2	Joystick bipolar contact
SB0	Mushroom emergency button
ST	Safety thermostat
SSR_A1...6	Upper heating element solid state relay
SSR_B1...6	Lower heating element solid state relay
TB	Terminal board
TCX	Temperature probe
TR1	Transformer 80VA, 230/12V AC
TR2	Hood lights transformer

Mechanical circuit if the electronics fails

Abbreviation	Description
KA	Top heating element contactor
KB	Bottom heating element contactor
SEL	Key selector
TA	Top heating element thermostat
TB	Bottom heating element thermostat

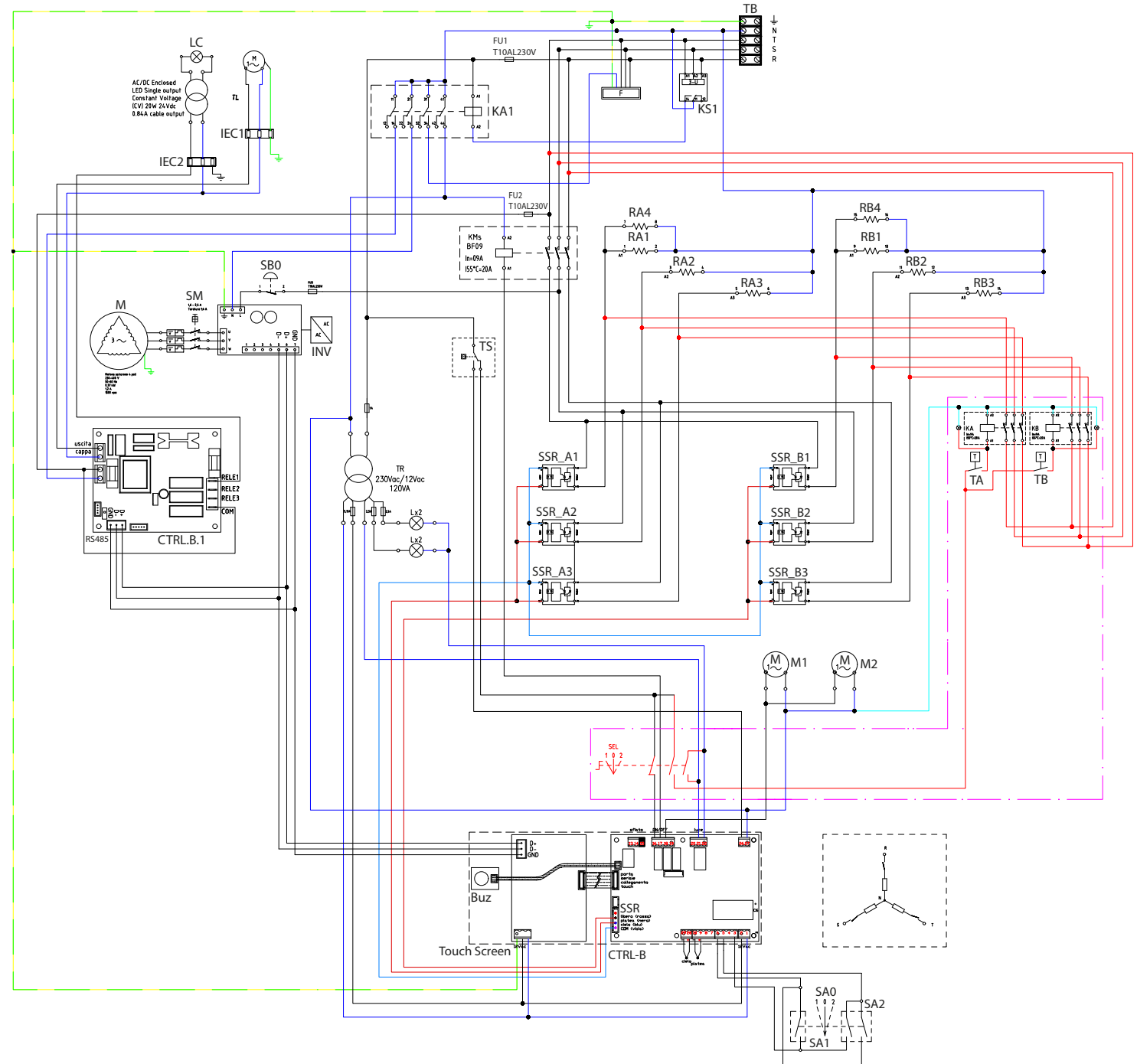


AC 3 N 400

Abbreviation	Description
BUZ	Additional buzzer
CTRL.B	Oven control board
CTRL.B.1	Hood extraction variator card
FUx	Fuses
INV	Inverter
ID	Digital input for remote access
KA1	KS1 slave relay
KS1	Phase control relay
KMs	Safety contactor
L	Cooking chamber lights
LH	Hood lights
M	Cooking surface motor
MCx	Cooling fans
MH	Hood fan
RA1-4	Top side heaters
RA2-3	Top central heaters
RB1-4	Bottom side heaters
RB2-3	Bottom central heaters
SA0	Joystick selector
SA1	Joystick unipolar contact
SA2	Joystick bipolar contact
SB0	Mushroom emergency button
ST	Safety thermostat
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Mechanical circuit if the electronics fails

Abbreviation	Description
KA	Top heating element contactor
KB	Bottom heating element contactor
SEL	Key selector
TA	Top heating element thermostat
TB	Bottom heating element thermostat



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.

The first time you use the oven, we recommend you set the temperature at **150 °C- 302 °F, 80%** percentage at the top, **20%** in the bottom for at least **8 hours, without placing any food inside.**

During this time, keep the chimney flue fully open and the hood, if present, ON.

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

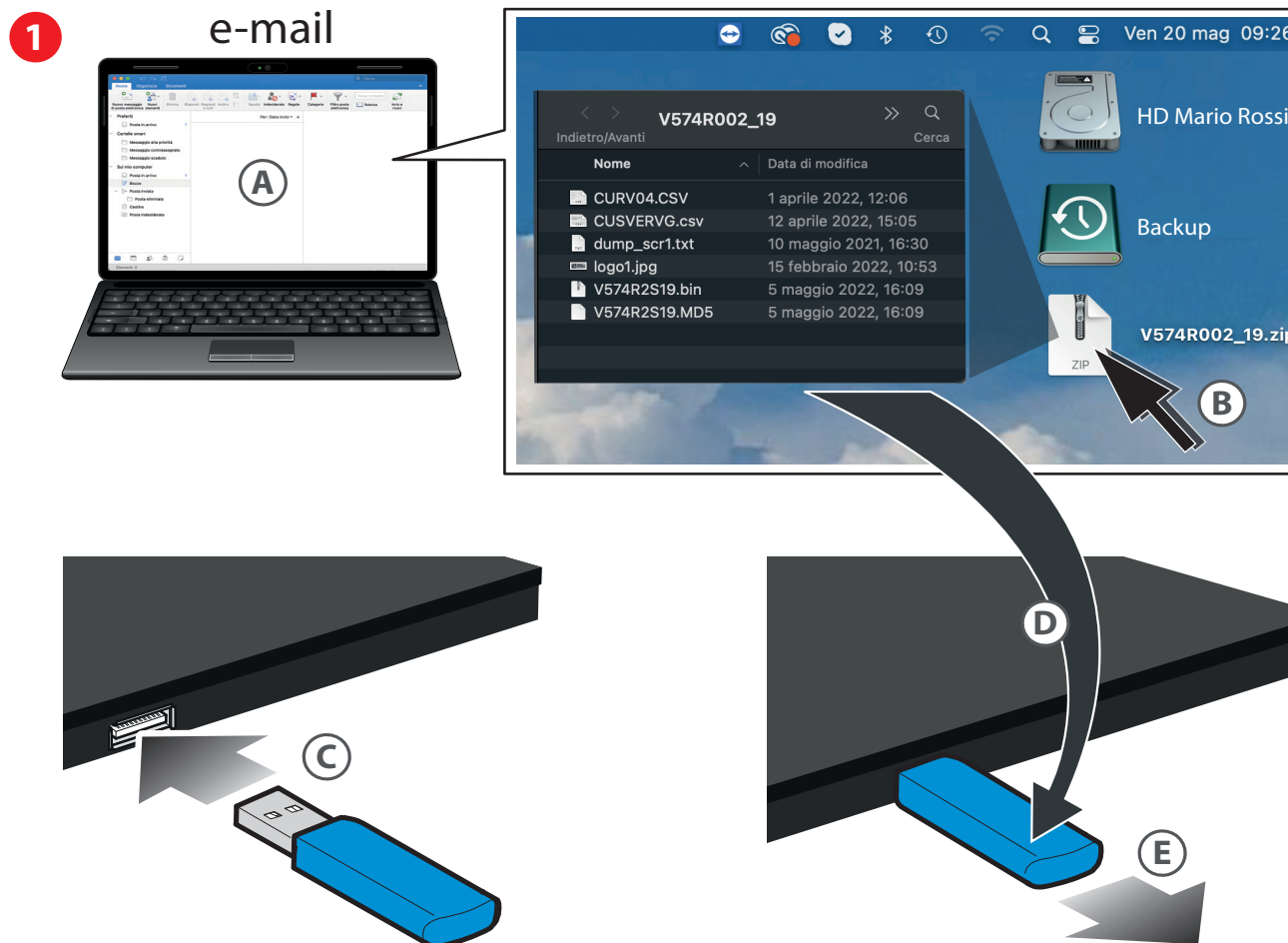
✓	Positioning checks	Reference chapter on page...
	Is the installation room adequate and compliant with regulations? (correct ventilation, maximum/minimum temperature, etc.)	Oven transport and positioning on page 17
	Is the appliance perfectly level?	
	Is the appliance resting on the base underneath and is this suitable to support the weight of the oven?	
	Have the minimum distances stated been complied with?	Preliminary operations on page 18
	Has the protective film been removed from the surfaces?	
	Is the oven chamber free from non-compliant objects (e.g. Installation tools, user manuals, packaging, etc.)? If so, remove them!	Smoke extraction on page 32
	Is the current chimney flue adequate and does it comply with the current regulations?	
✓	Electrical checks	Reference chapter
	Does the mains voltage match the data on the rating plate?	Electrical connection on page 33
	Do electric connections meet current regulations in the country of installation and follow the diagrams supplied?	
✓	Smoke outlet checks	Reference chapter
	Is the appliance positioned correctly under a suitable hood? We would like to remind you that it is possible to connect the smoke outlet to an extractor (fan or extraction pipe of a motor-driven hood), putting in between the latter and the oven flue a switch.	Smoke extraction on page 32
✓	Miscellaneous	Reference chapter
	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?	-

4 PROCEDURES

Firmware update

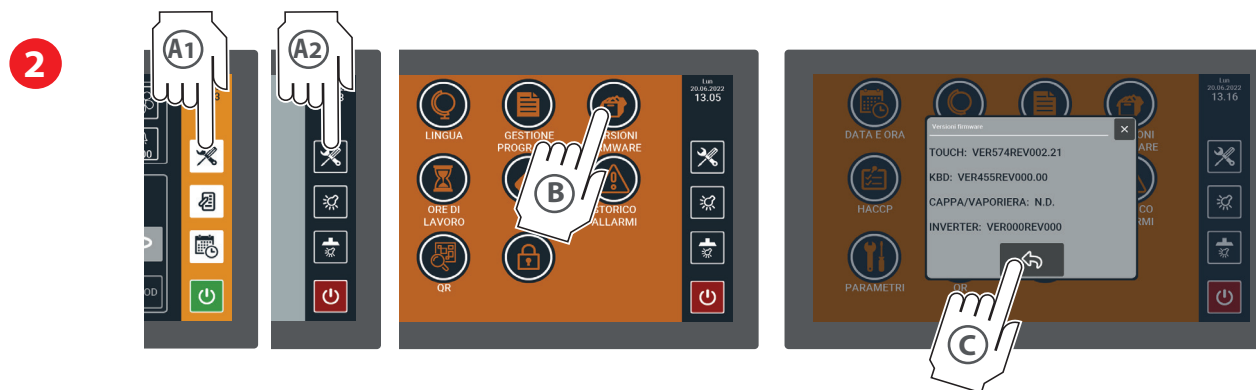
1 DOWNLOADING THE FIRMWARE UPDATE

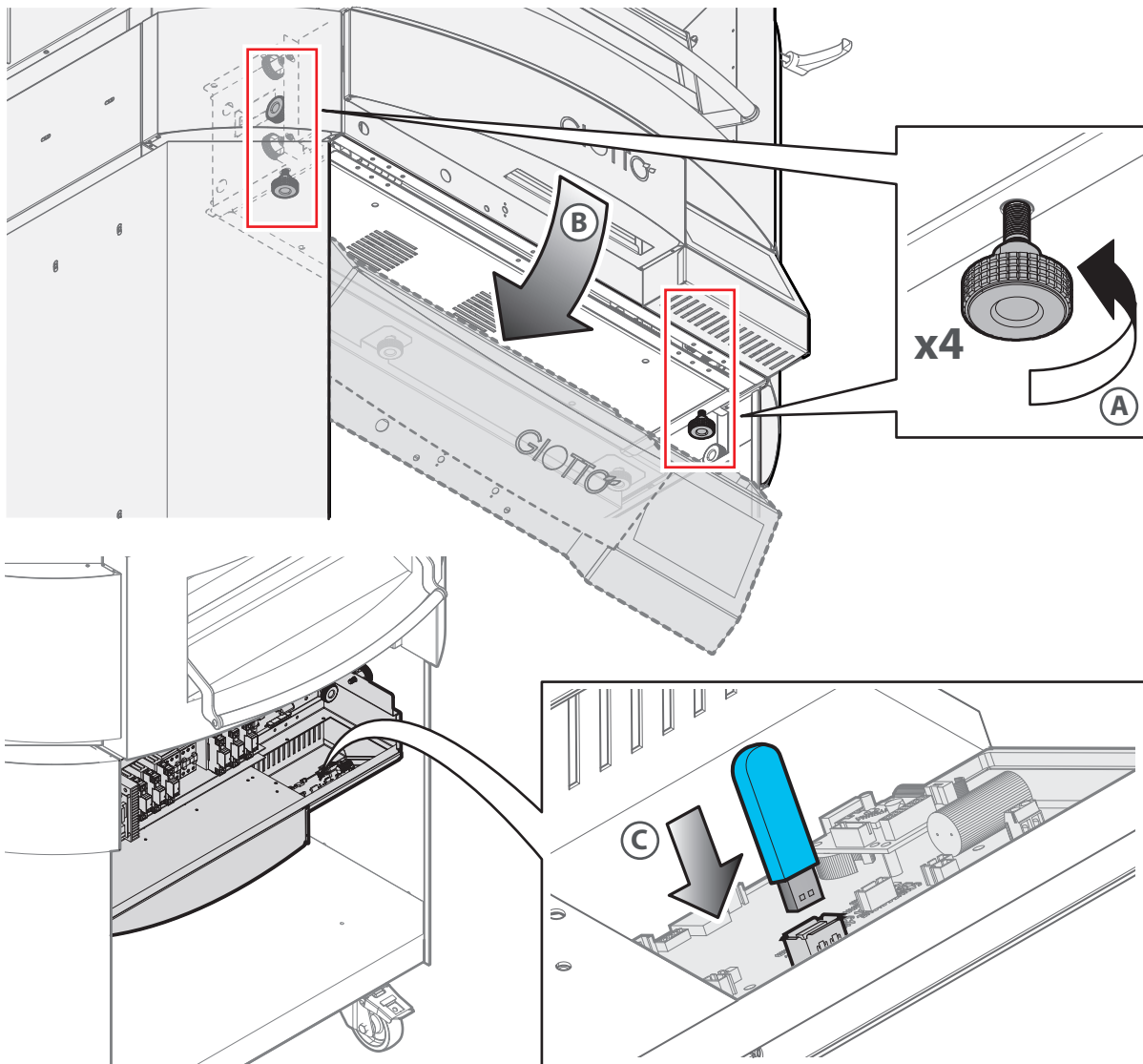
- A** Open your email and download the zipped folder received from the Manufacturer/Dealer
- B** Open the zipped folder quickly clicking twice on it: inside it you will find the 6 files required for the update.
- C** Insert into your computer a USB stick, empty and formatted FAT32
- D** Drag the 6 update files inside it
- E** Take the USB stick out of the computer correctly.



2 CHECKING THE CURRENT FIRMWARE VERSION

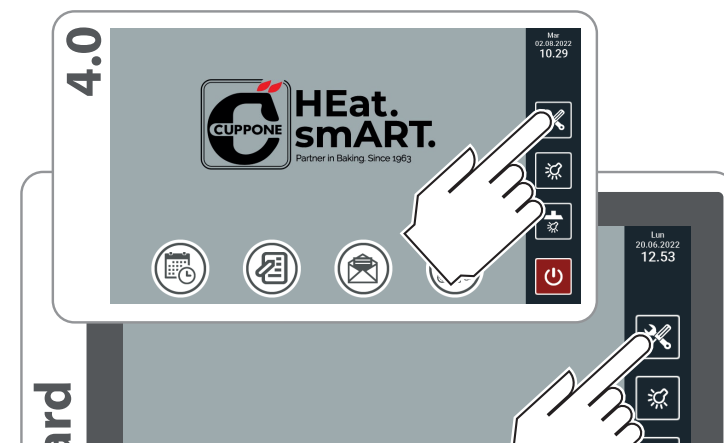
- A** With the oven in STAND-BY, touch the **SERVICE** icon
- B** Touch the **FIRMWARE VERSIONS** icon
- C** The display will show the firmware version installed on the oven; press the **BACK ARROW** to exit the screen.





3 UPLOADING THE UPDATED FIRMWARE

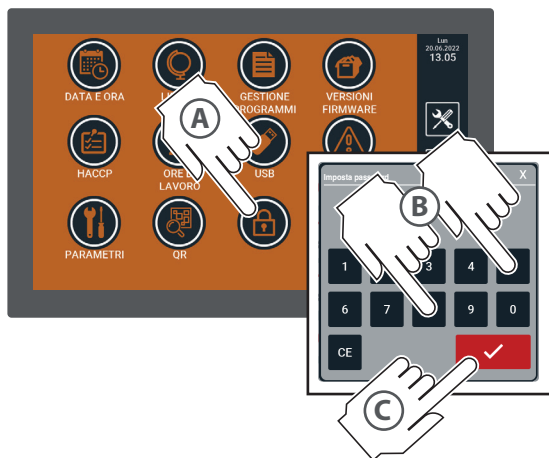
- (A) To access the Touch board, (A) unscrew the 4 knobs
- (B) Rotate the control unit downwards, accompanying it with a hand.
- (C) Insert the stick on which the 6 update files were copied into the USB port located behind the Touch board.



4

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

Procedures | firmware update



- 5**
- A** Touch the **PADLOCK** icon
 - B** Enter the password **58** to access the protected parameters.
 - C** Confirm with



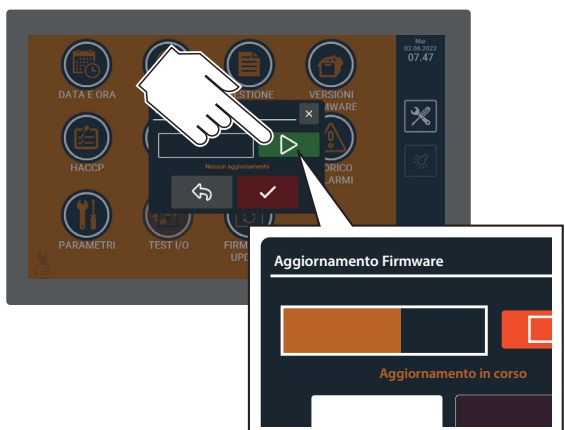
- 8**
- When uploading is complete, confirm by touching the key



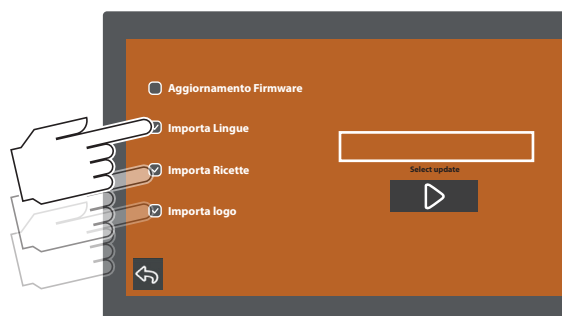
- 6**
- Touch the **FIRMWARE UPDATE** icon.



- 9**
- Wait until the procedure is finished. The screen will restart and display the **UPLOADING** screen.



- 7**
- Touch the **START** icon: the new firmware version upload starts. As the firmware is loaded, the bar will turn orange to indicate the progress of the loading procedure.



- 10**
- A** Check off the last three items
 - B** Start the uploading process.

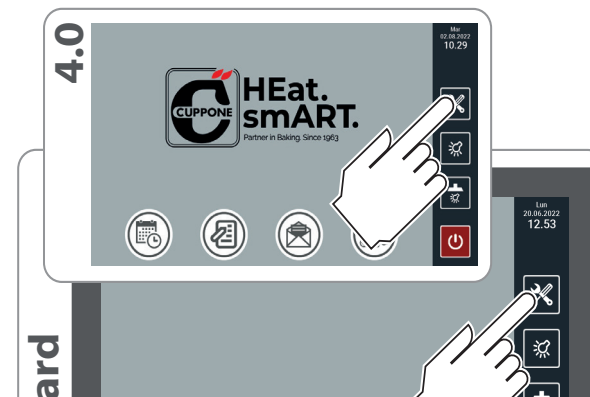
Maintenance hour counter reset

A counter inside the oven counts the work hours carried out; after a certain number of hours, a pop-up appears on the display that warns about the need to carry out maintenance on the oven. After carrying out the required operation (for example cleaning under the stones), it is necessary to restart the working hours count from zero, resetting the counter.



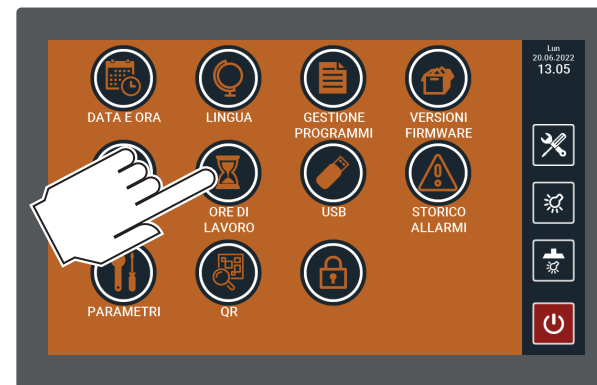
1

Touch the warning screen to continue with the operation.



2

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



3

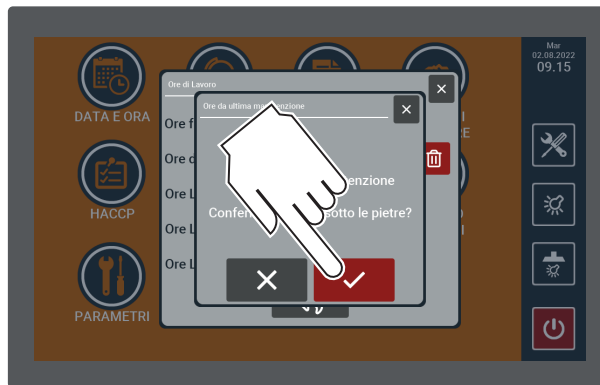
Touch the **WORK HOURS** icon.




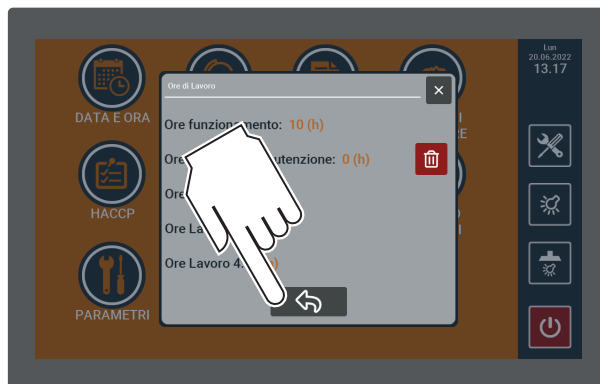
4

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

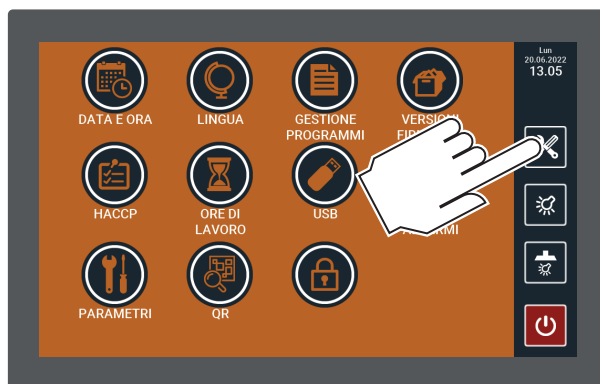
* the shown number is just an example



- 5** Touch the  key to confirm the reset of the maintenance hours (hour counter reset).



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



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

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.39.

Oven cleaning

CLEANING THE EXTERNAL STEEL PARTS

Use a cloth dampened with hot soapy water and end with rinsing and drying.

CLEANING THE GLASS

Clean any glass with a soft cloth and special glass detergent.

CLEANING THE DISPLAY

Clean the display with a soft cloth and a little detergent for delicate surfaces. Avoid using considerable quantities of product since any infiltration may damage the display. Avoid also using very aggressive detergents that may damage the material the display is made of.

CLEANING THE REFRACTORY SURFACE

► **Fig.38.**

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 45

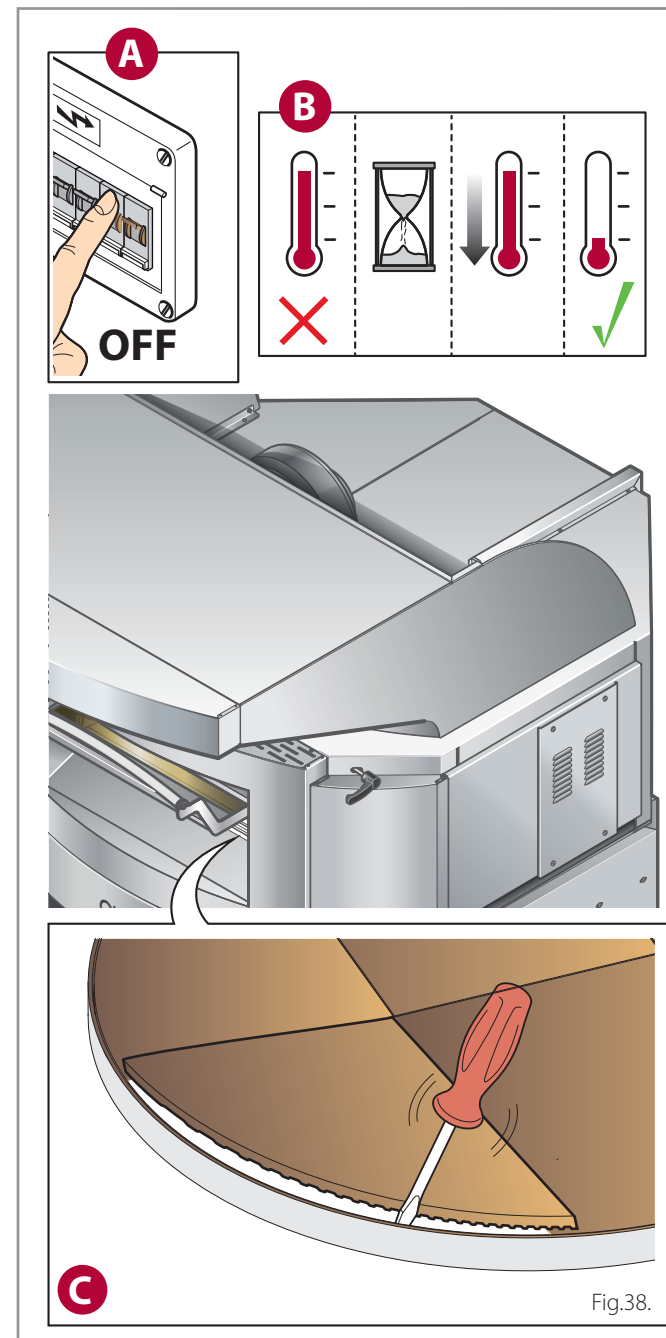




Fig.38.

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.41.

- ① Touch the **ON/OFF**  key (if the oven is off);
- ② touch the pyrolysis key;
- ③ confirm pressing the  key: the heating of the cooking chamber starts until the temperature of 400 °C - 752 °F is reached, when the function stops and the oven switches off automatically without you needing to do anything. To block the function in advance, press the pyrolysis key again or turn the oven off with the ON/OFF key;
- ④ in a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin ► **Fig.40.**

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

CHAMBER CLEANING WITH PYROLYSIS IN "WEEKLY PROGRAMMING" MODE

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



Fig.40.



Attention, if you program the start of the function:

- at 11:59 pm on Monday, the function will start that day and at that time;
- at 00:00 the function will always start on Monday, at midnight.

Therefore, if you want to start it at midnight on Tuesday, you must select the key relating to that day.

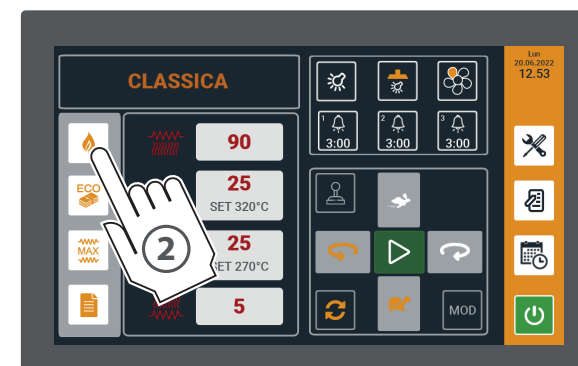






Fig.41.

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.42.

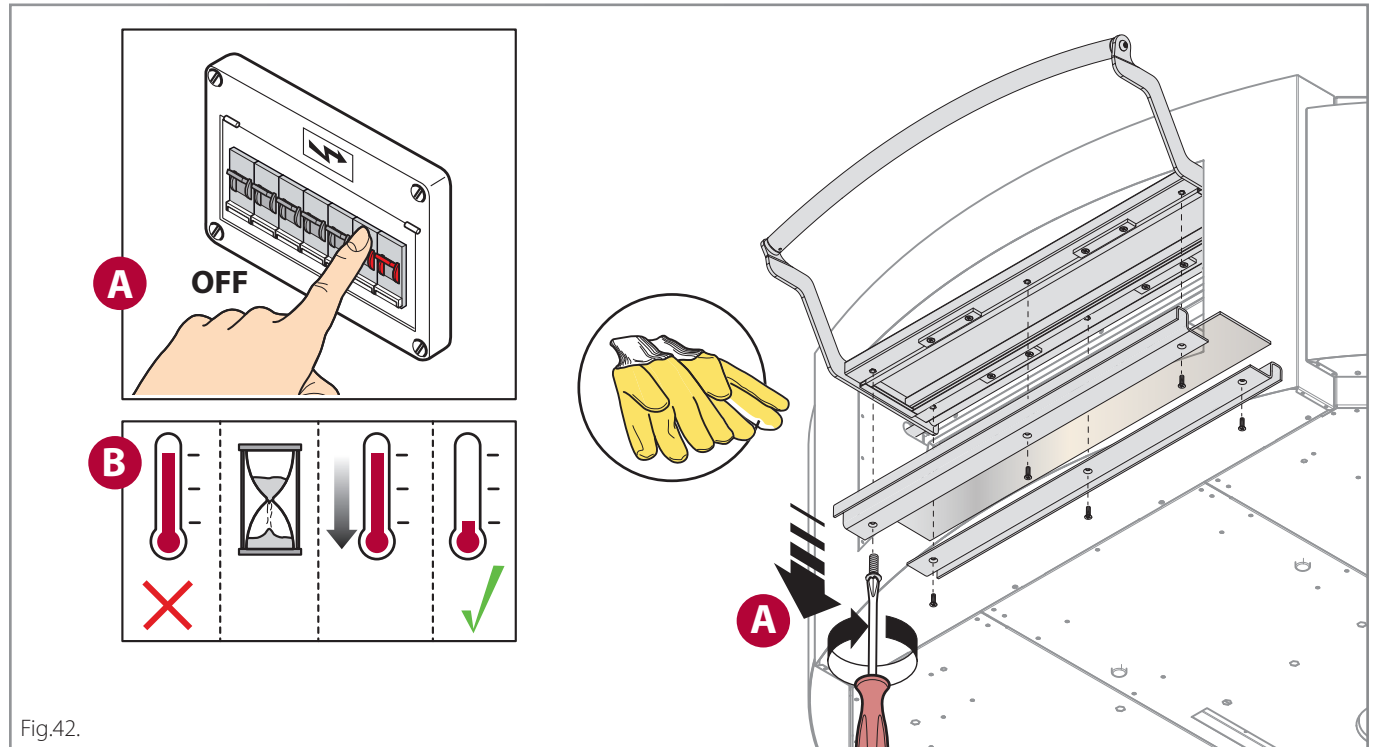


Fig.42.



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

