

Michelangelo Michelangelo **4.0**

OVEN

Pre-installation and installation manual

ML 435
ML 635
ML 635 L
ML 935



**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

Michelangelo oven technical data support.....	8
Michelangelo ML 435 oven technical data.....	9
Michelangelo ML 635 oven technical data.....	16
Michelangelo ML 635L oven technical data.....	23
Michelangelo ML 935 oven technical data.....	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.....	51
Checking the operation and first start-up.....	51
Error messages mod. CD.....	52
Warnings mod. TS.....	52
Error messages mod. TS.....	52

4 PROCEDURES 53

Firmware update.....	53
Maintenance hours reset (counter reset).....	56

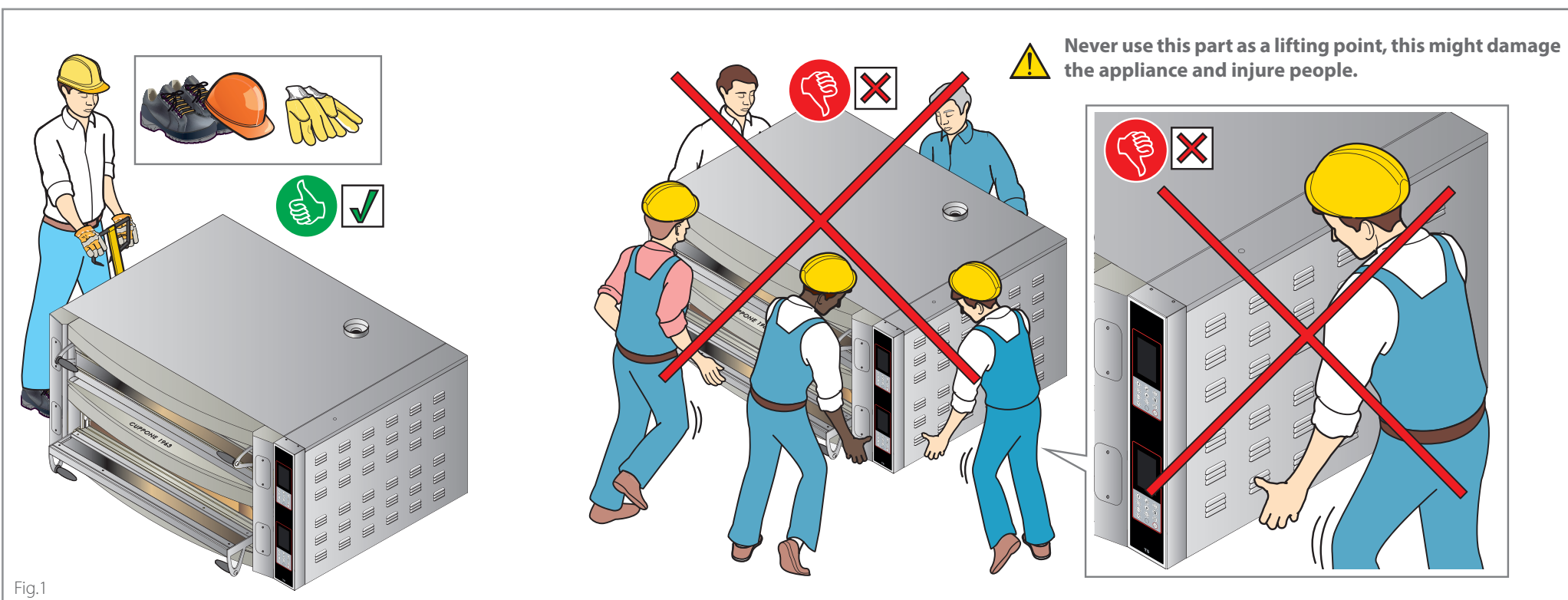
5 MAINTENANCE AND CLEANING 58

Warnings.....	58
Oven cleaning.....	58
Replacing components.....	60


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. In the "Technical data" section, starting from page 6 you can find the weight of each appliance.
B	Check the dimensions of the selected oven and accessories
✓	Check that: <ul style="list-style-type: none"> • the dimensions of the selected oven are suitable to the available space in the installation room. • 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.



Checks before purchasing

C	Survey the installation room to make sure it is adequate.																		
✓	Check that ► Fig.2																		
	<ul style="list-style-type: none">the floor of the installation room is fireproof, perfectly level and capable of withstanding the weight of the appliance; <table><tr><th>Model</th><th>single</th><th>double</th><th>Model</th><th>single</th><th>double</th></tr><tr><td>ML435</td><td>169 kg - 372.5 lb</td><td>302 kg - 665.7 lb</td><td>ML635L</td><td>212 kg - 467.3 lb</td><td>378 kg - 833.3 lb</td></tr><tr><td>ML635</td><td>218 kg - 480.6 lb</td><td>380 kg - 837.7 lb</td><td>ML935</td><td>283 kg - 623.9 lb</td><td>473 kg - 1042.7 lb</td></tr></table> <ul style="list-style-type: none">The oven can be placed on a base, built by the Manufacturer or by the owner, that:<ul style="list-style-type: none">is flame and heat resistant;is perfectly stable and level;withstands the weight of the appliance.	Model	single	double	Model	single	double	ML435	169 kg - 372.5 lb	302 kg - 665.7 lb	ML635L	212 kg - 467.3 lb	378 kg - 833.3 lb	ML635	218 kg - 480.6 lb	380 kg - 837.7 lb	ML935	283 kg - 623.9 lb	473 kg - 1042.7 lb
Model	single	double	Model	single	double														
ML435	169 kg - 372.5 lb	302 kg - 665.7 lb	ML635L	212 kg - 467.3 lb	378 kg - 833.3 lb														
ML635	218 kg - 480.6 lb	380 kg - 837.7 lb	ML935	283 kg - 623.9 lb	473 kg - 1042.7 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).																		

- **Fig.3** the following minimum distances of the product from **walls**, other **appliances**, **objects** and **combustible materials** are complied with. In case of proximity to hot or cold equipment, keep a distance of **500 mm [19.7 in.]**



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 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:

- 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 a minimum of **300 mm [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 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.

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**.

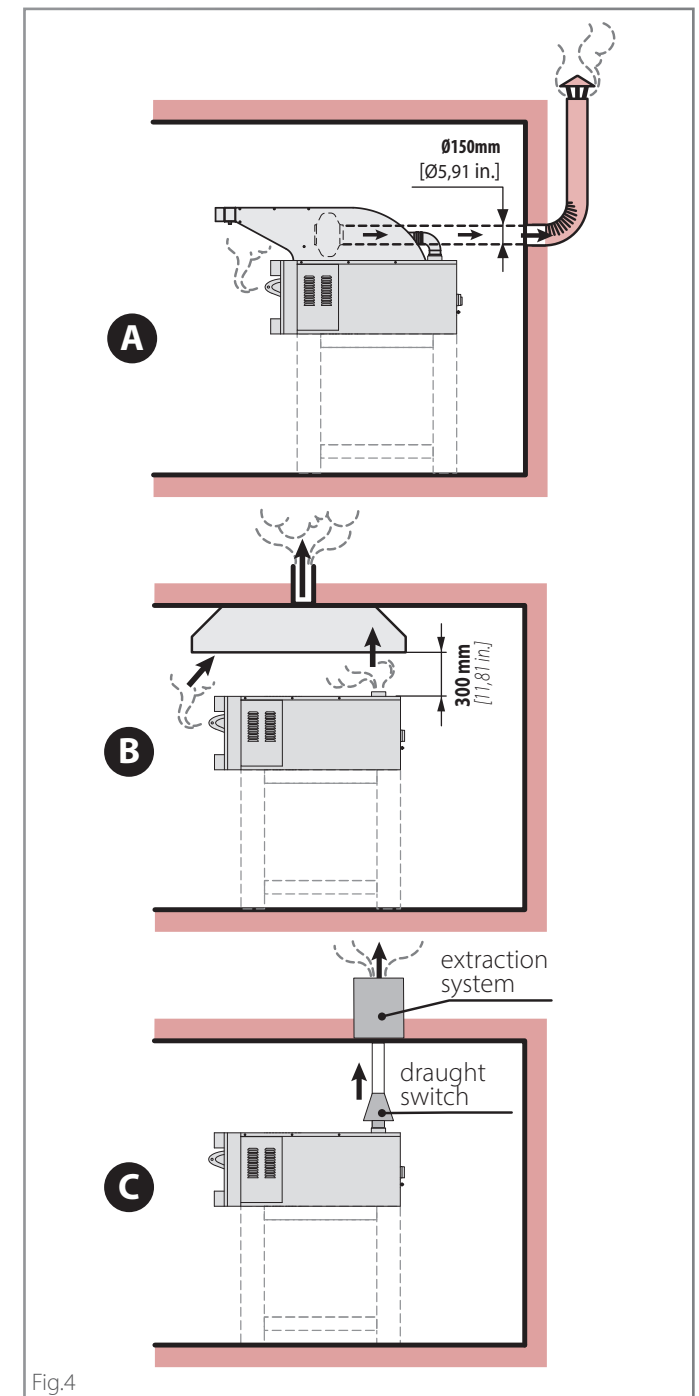
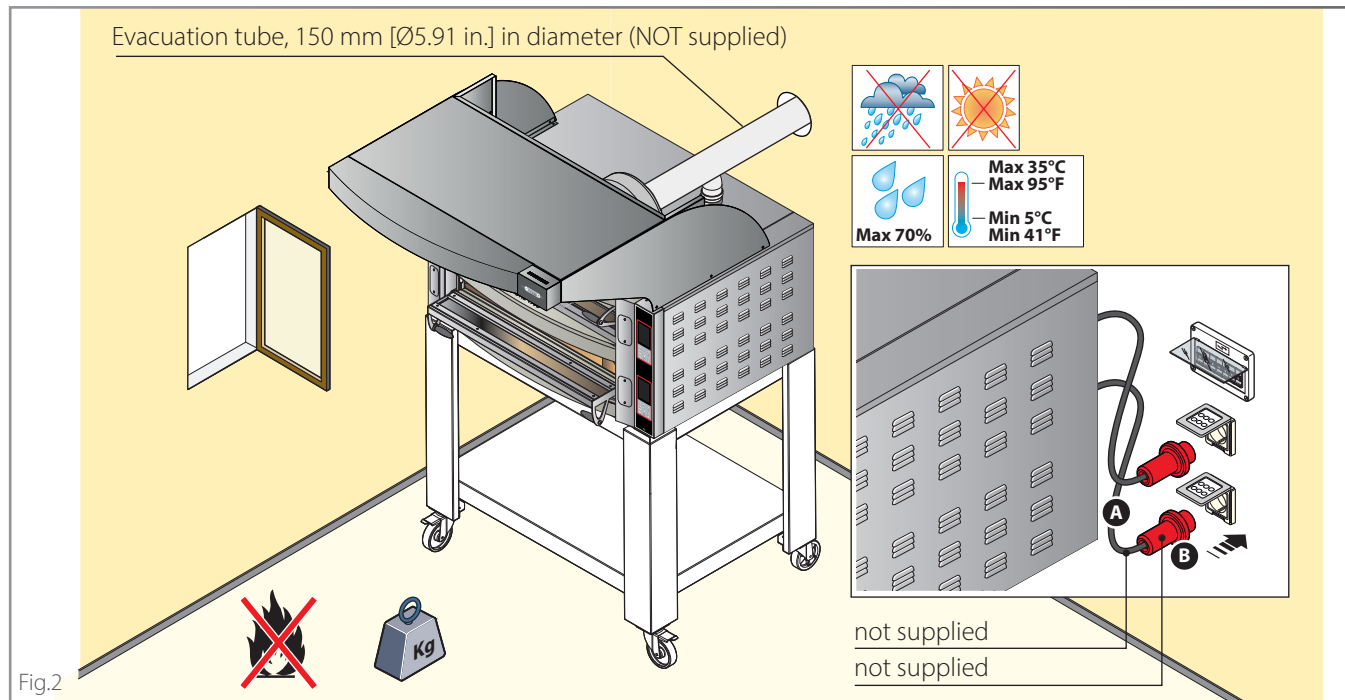
The "Technical data" section from page 6 contains all the electrical data as well as the positions of the supply cable and equipotential terminal.

- provide a connection cable **A** and a plug **B**:
appliances are supplied without either 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

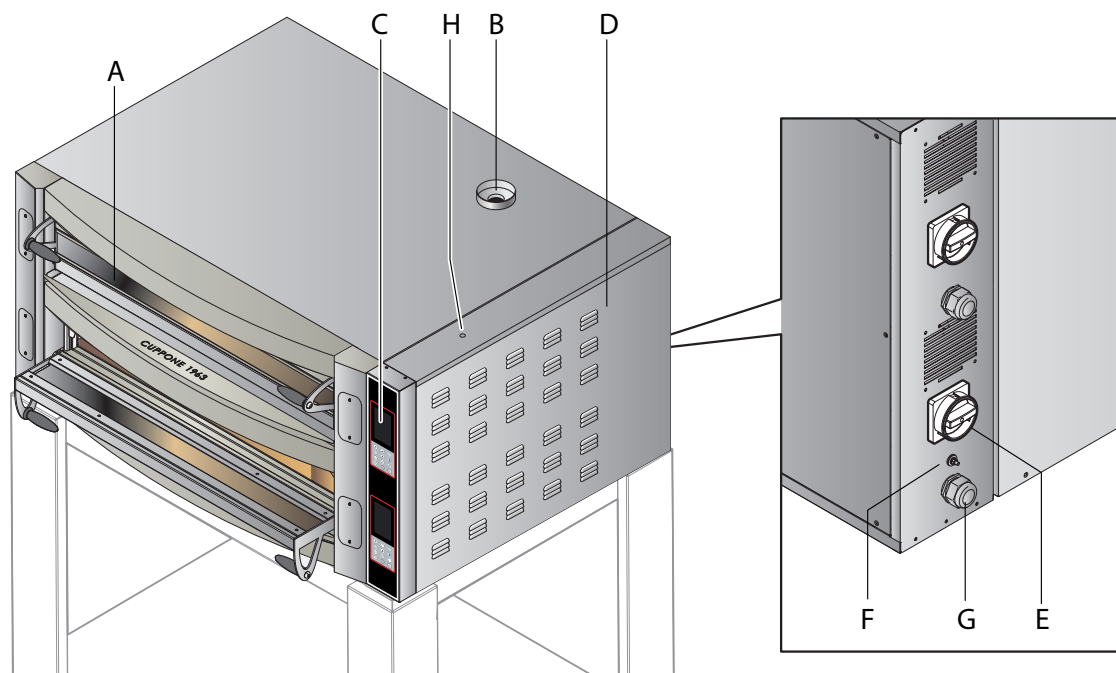
* Warning: the values indicated refer to an oven chamber. Double ovens have 2 inlets and therefore 2 different lines

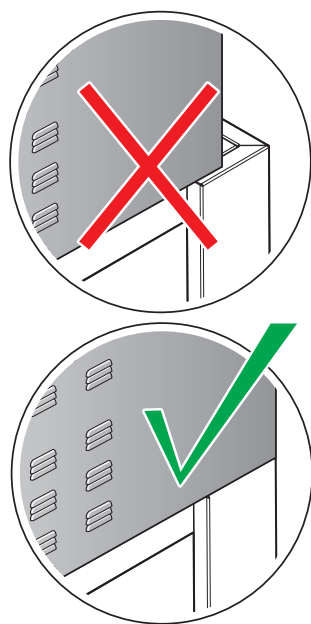
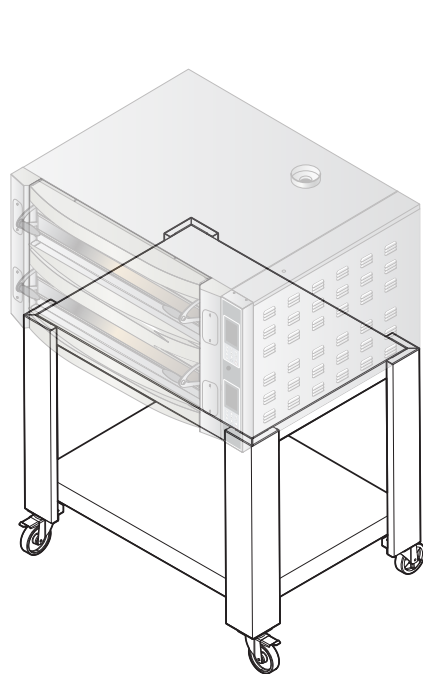
** Warning: for models other than those indicated, contact the company

STANDARD OVENS	Oven model		Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Cable type * (Nxmm ²)	Customer panel prot.* (NxA)
	435	ML435/...-A5-CP	230V	5.8	3.5	25.2	3x4	2x32
		ML435/...-B5-CP	3x230V			14.6	4x1.5	3x16
		ML435/...-C5-CP	3Nx400V			8.4	5x1	4x16
		ML435/...-A6-US	208V			27.9	3XAWG11	2x32
		ML435/...-B6-US	3x208V			16.1	4XAWG13	3x20
	635	ML635/...-B5-CP	3x230V	8.4	5.0	21.1	4x2.5	3x25
		ML635/...-C5-CP	3Nx400V			12.1	5x1.5	4x16
		ML635/...-B6-US	3x208V			23.3	4XAWG13	3x25
	635L	ML635L/...-A5-CP	230V	8.6	5.2	37.4	3x6	2x40
		ML635L/...-B5-CP	3x230V			21.6	4x2.5	3x25
		ML635L/...-C5-CP	3Nx400V			12.4	5x1.5	4x16
		ML635L/...-B6-US	3x208V			23.9	4XAWG13	3x25
ENHANCED OVENS	935	ML935/...-B5-CP	3x230V	12.6	7.6	31.6	4x4	3x32
		ML935/...-C5-CP	3Nx400V			18.2	5x2.5	4x20
		ML935/...-B6-US	3x208V			35.5	4XAWG9	3x40
	435	ML435/TS-C5P-CP	3Nx400V	7.5	4.5	10.8	5x1.5	4x16
		ML635/TS-C5P-CP	3Nx400V			15.6	5x1.5	4x16
		ML635L/TS-C5P-CP	3Nx400V			15.9	5x1.5	4x16
		ML935/TS-C5P-CP	3Nx400V			23.3	5x2.5	4x25

Key

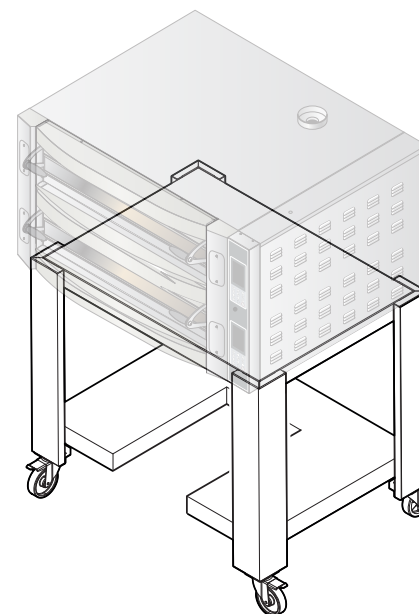
- (A) Oven door
- (B) Oven smoke exhaust
- (C) Control panel
- (D) Panel to access electrical components
- (E) Circuit breaker (only USA models)
- (F) Equipotential
- (G) Oven supply input
- (H) Hood supply input





ALIGNMENT OF THE OVEN WITH THE SUPPORT

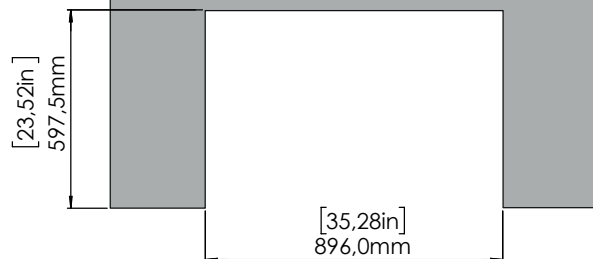
If the Michelangelo oven is to be placed on a Manufacturer's support, make the oven rear corners match the rear corners of the support.



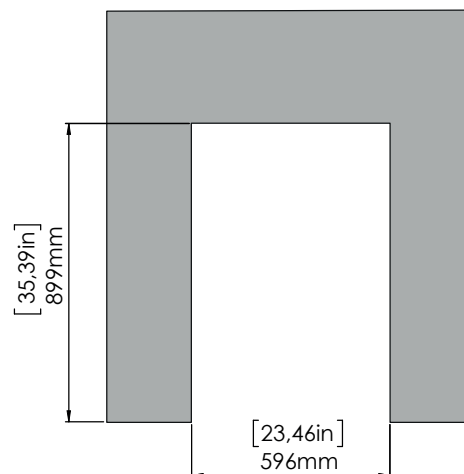
Supports for Michelangelo 635 / 635L / 935 ovens are available upon request from the Manufacturer, with a shaped lower shelf for inserting accessories.

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

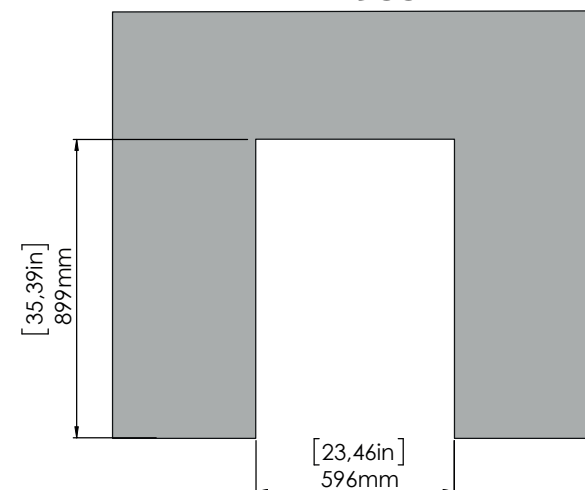
ML 635L



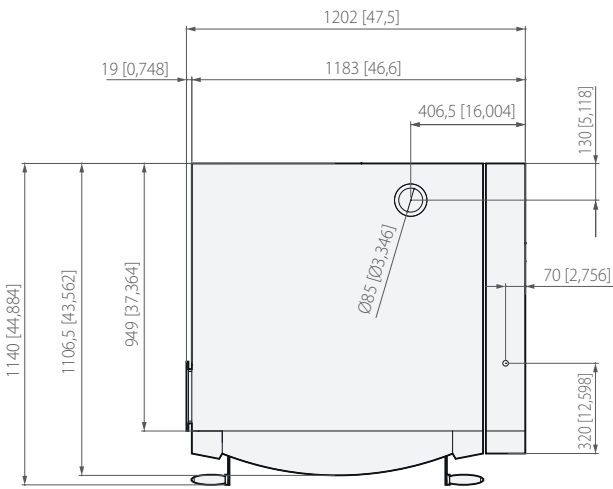
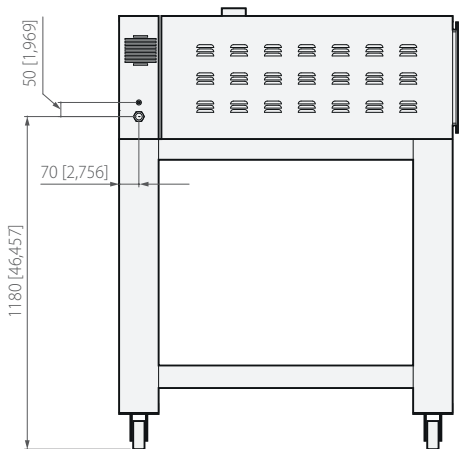
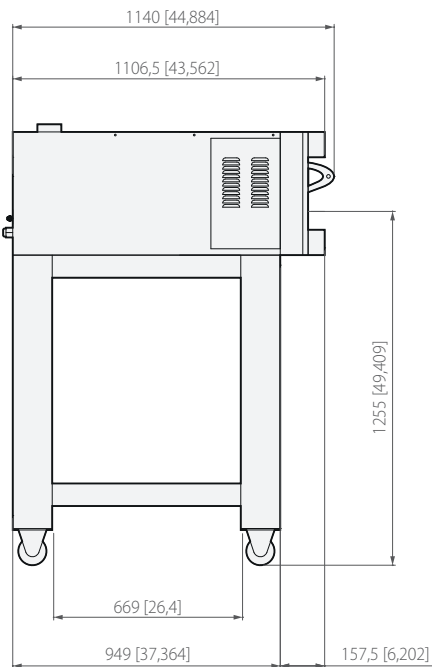
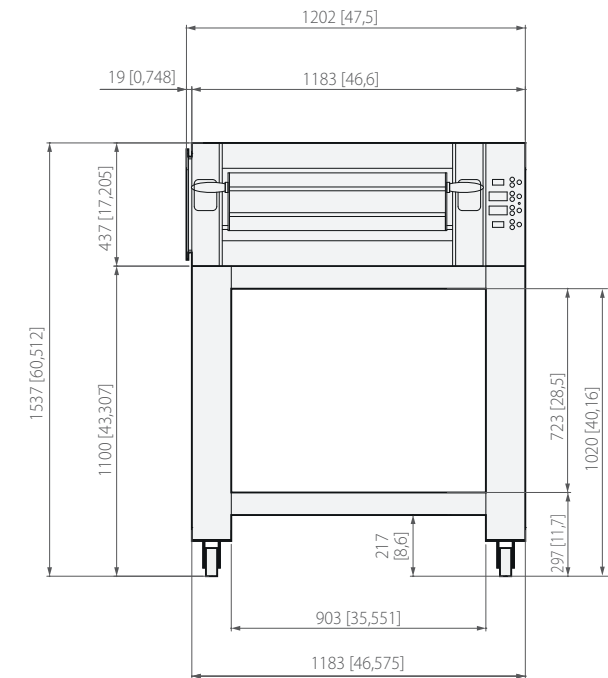
ML 635



ML 935



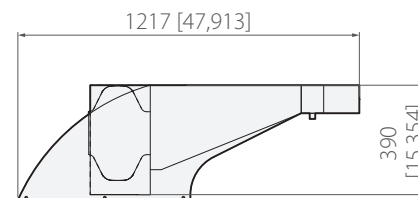
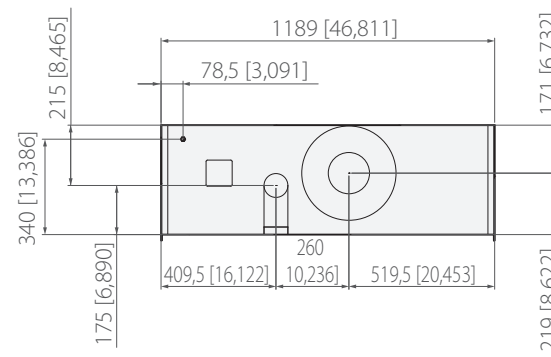
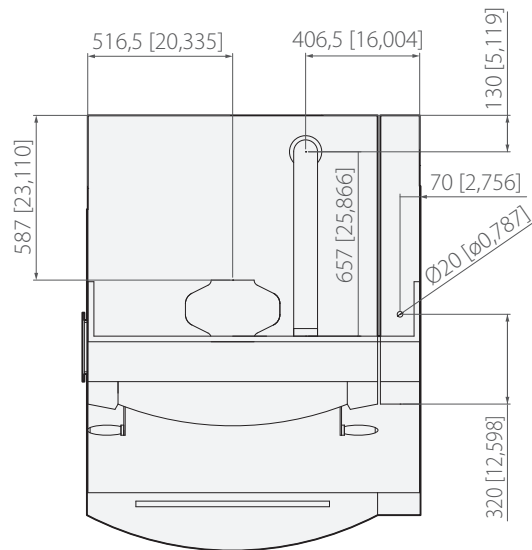
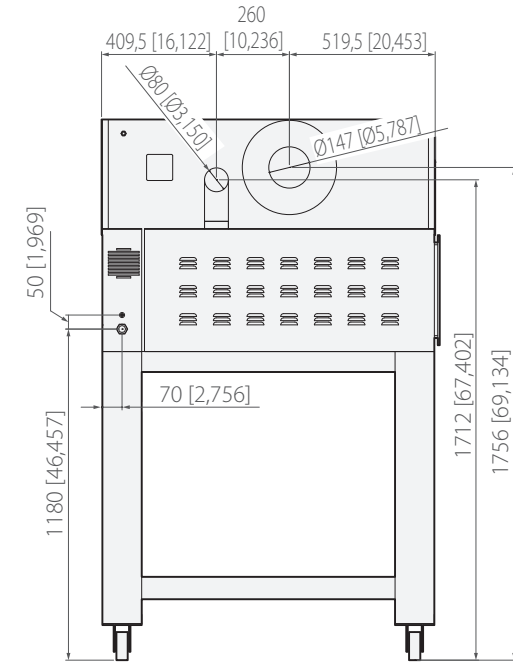
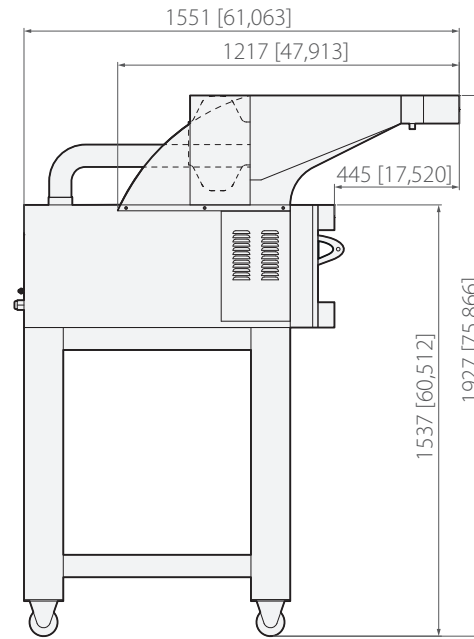
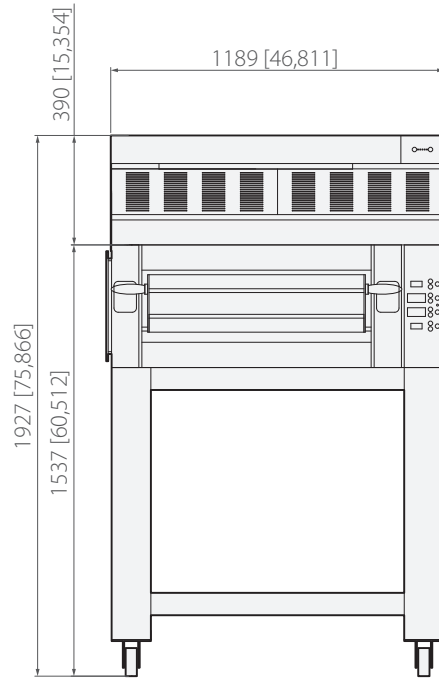
Michelangelo ML 435 oven technical data | single oven



units of measurement: mm [inch]

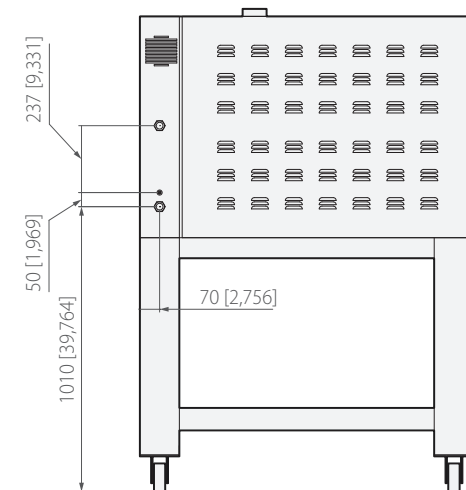
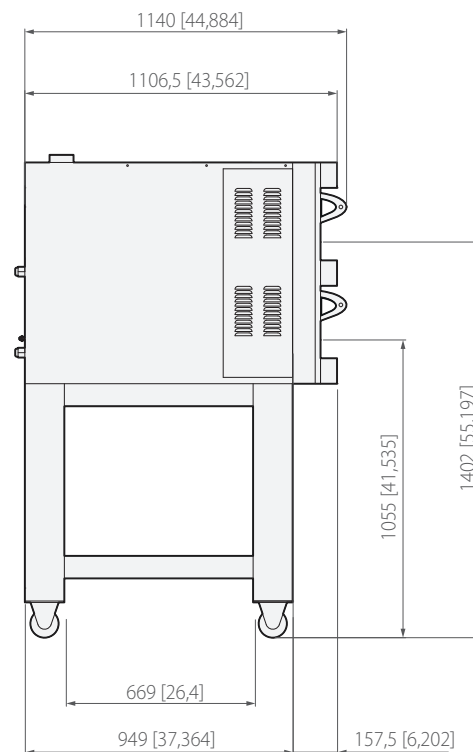
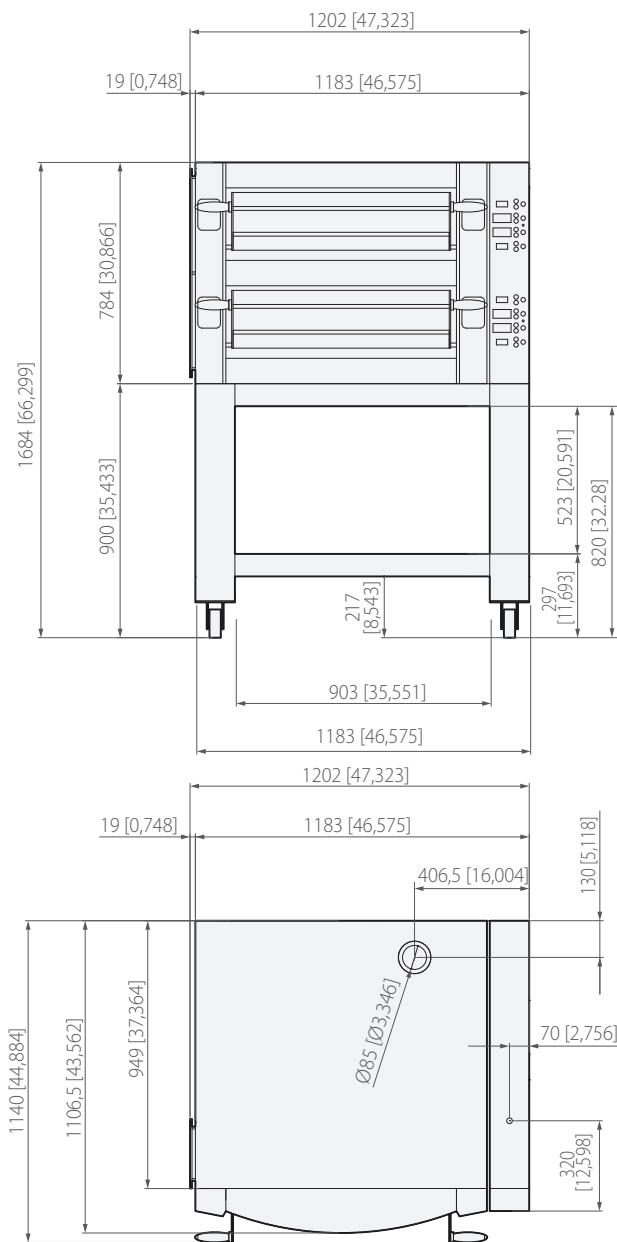
	ML 435 single oven weight 169 kg - 372.5 lb
	weight of packaging + ML 435 single complete oven 189 kg - 416.6 lb
	ML 435 single oven packaging dimensions 1200x1200x620 [47.24x 47.24x24.41 in.]

Michelangelo ML 435 oven + KML 435 hood technical data | hood + single oven



units of measurement: mm [inch]

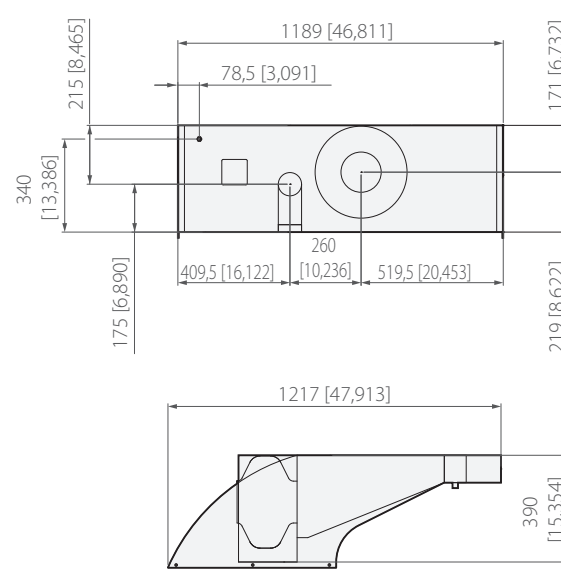
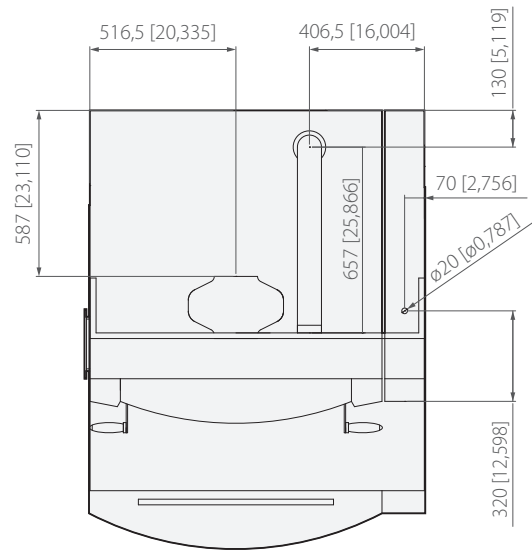
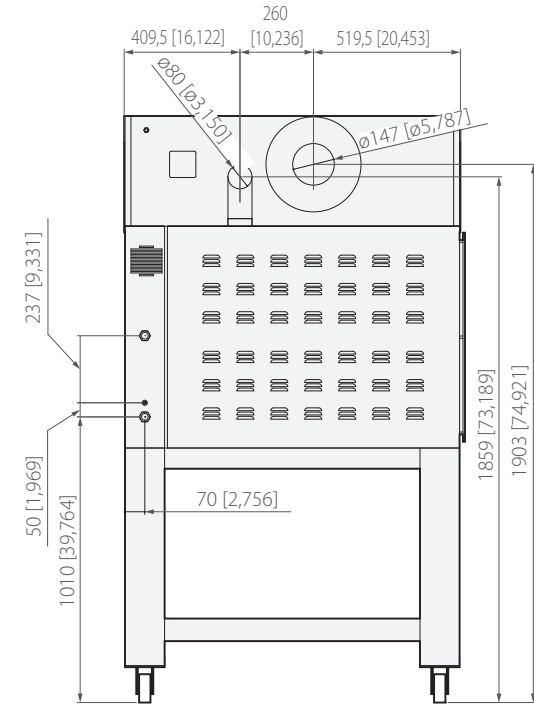
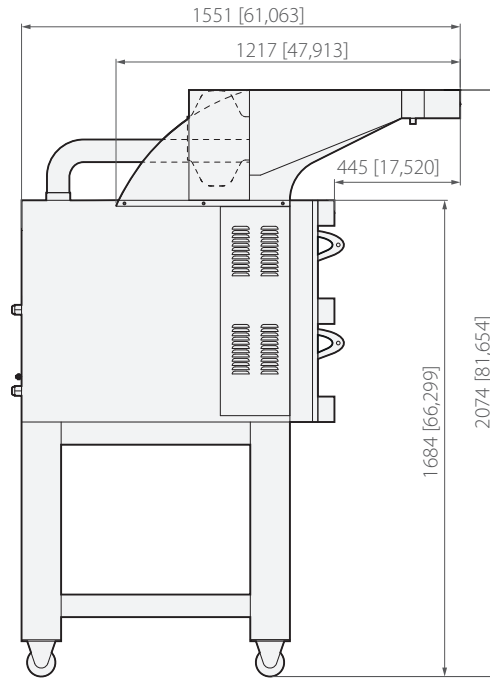
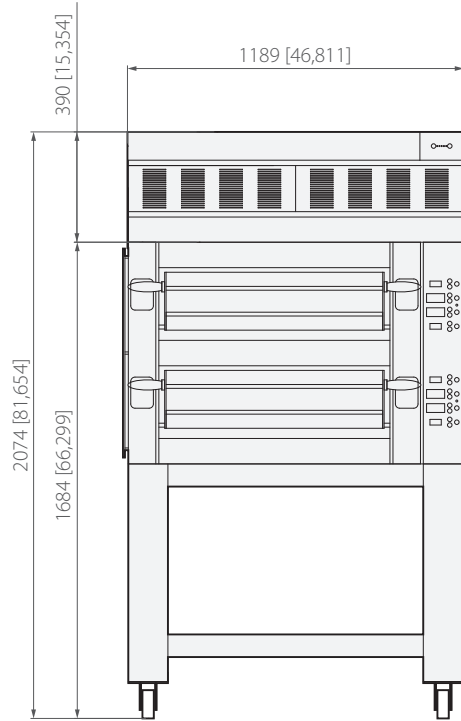
Michelangelo ML 435 oven technical data | double oven



units of measurement: mm [inch]

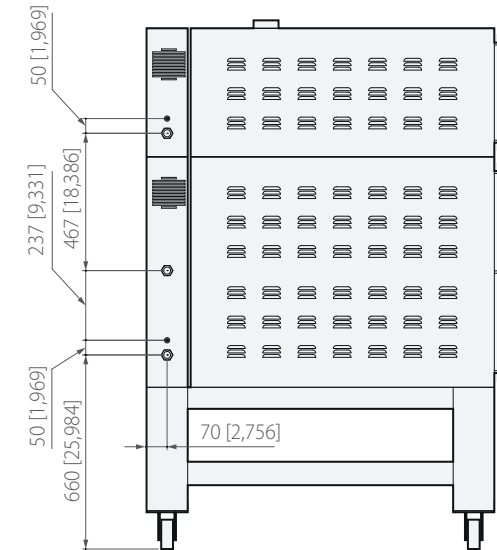
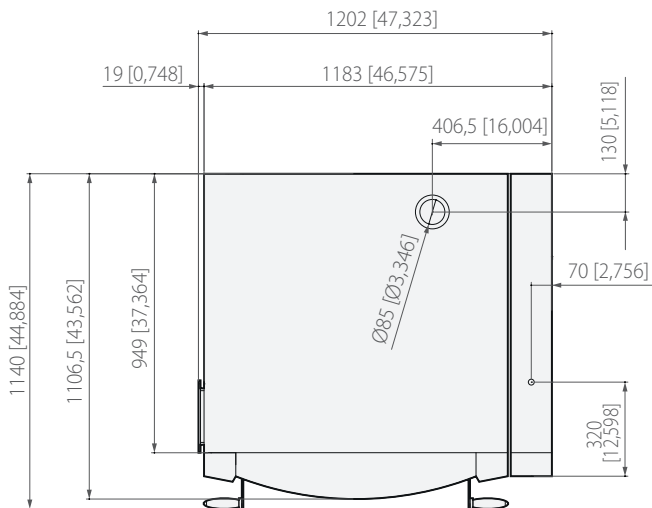
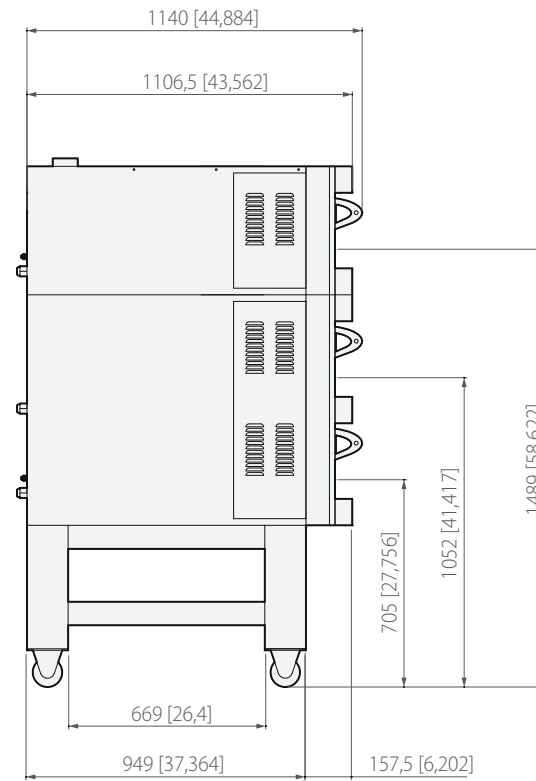
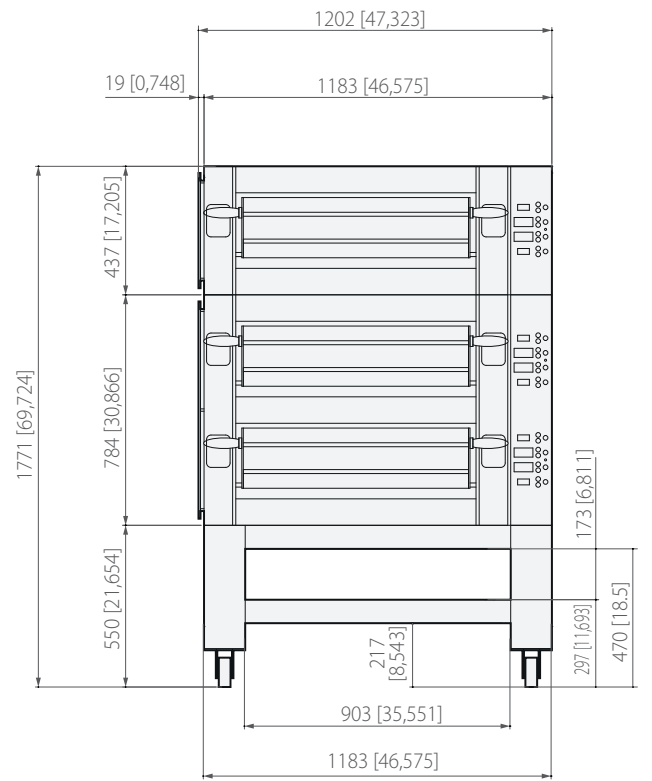
	ML 435 double oven weight 302 kg - 665.7 lb
	weight of packaging + ML 435 double complete oven 324 kg - 714.2 lb
	ML 435 double oven packaging dimensions 1200x1200x960 [47.24x 47.24x37.8 in.]

Michelangelo ML 435 oven + KML 435 hood technical data | hood + double oven



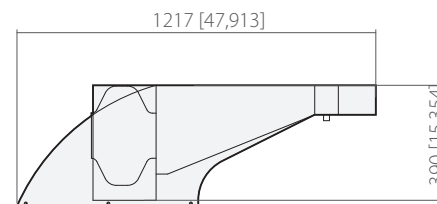
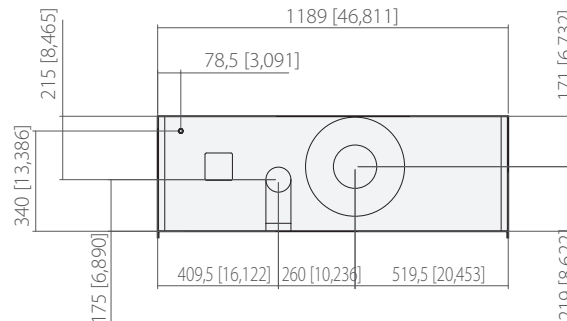
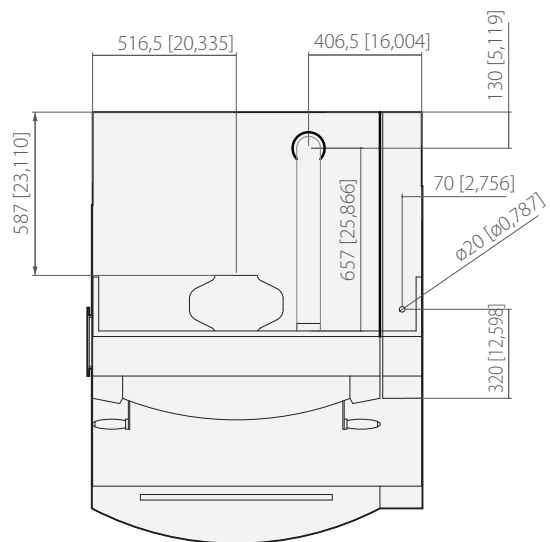
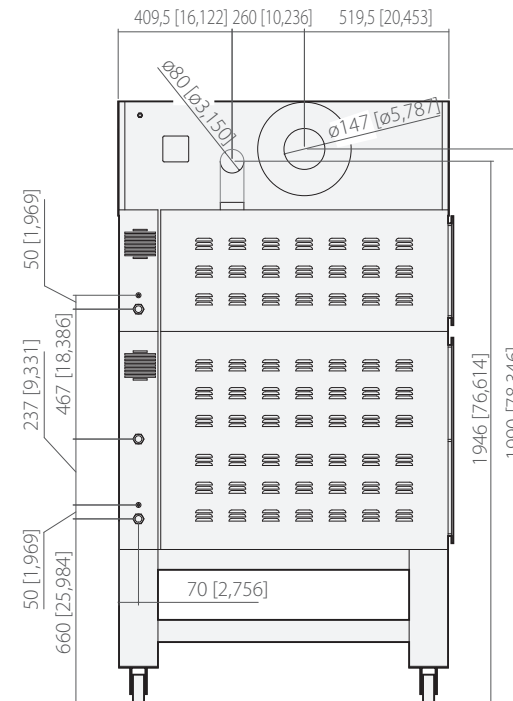
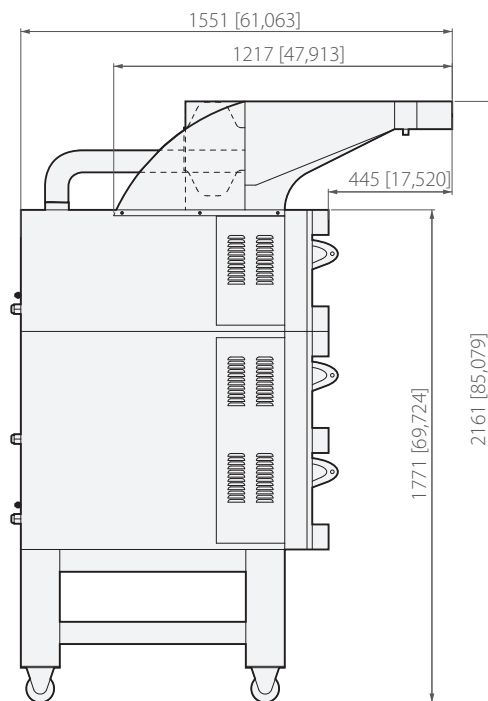
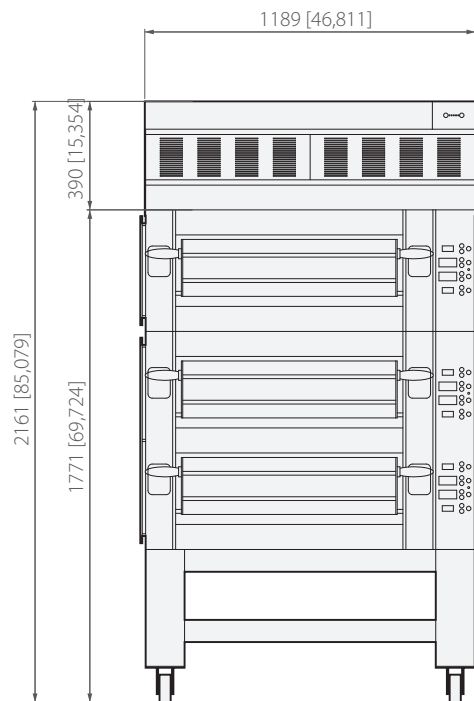
units of measurement: mm [inch]

Michelangelo ML 435 oven technical data | triple oven

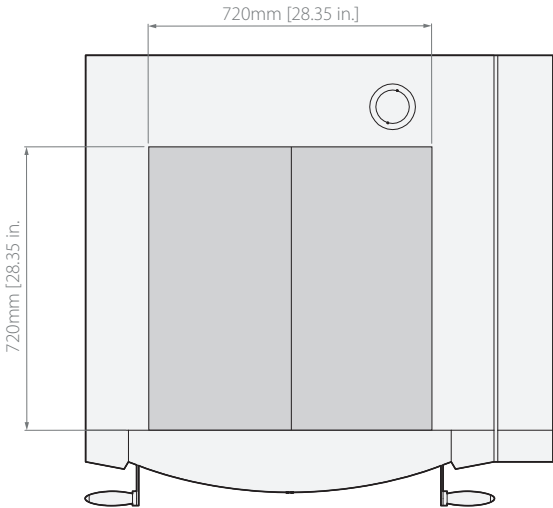


units of measurement: mm [inch]

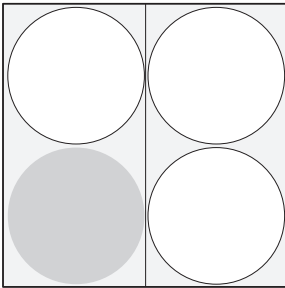
Michelangelo ML 435 oven + KML 435 hood technical data | hood + triple oven



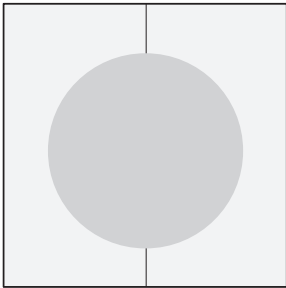
units of measurement: mm [inch]



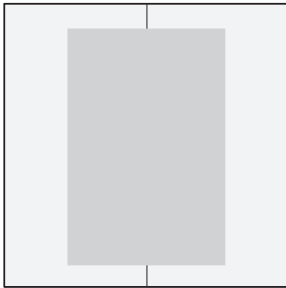
chamber height: 140 mm [5.51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



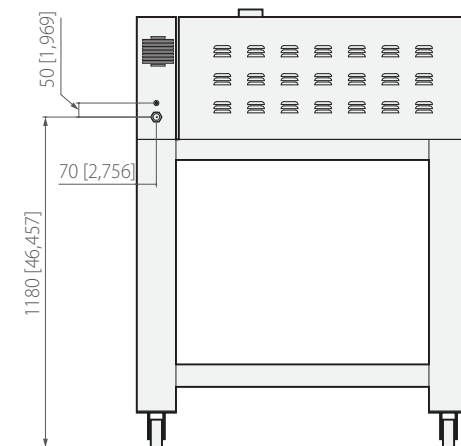
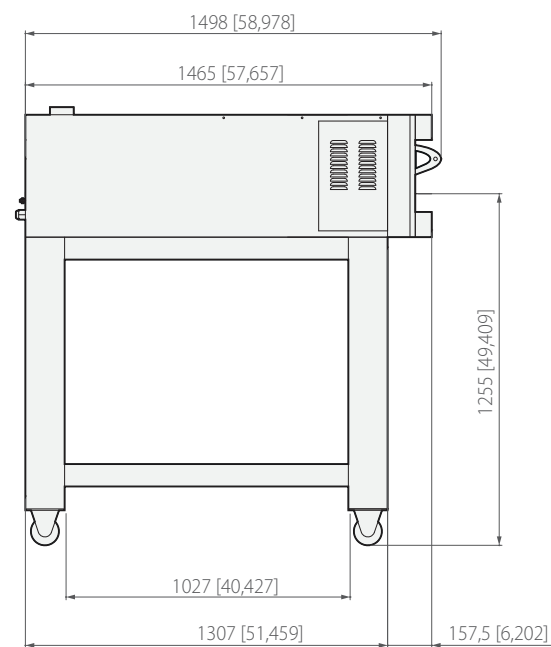
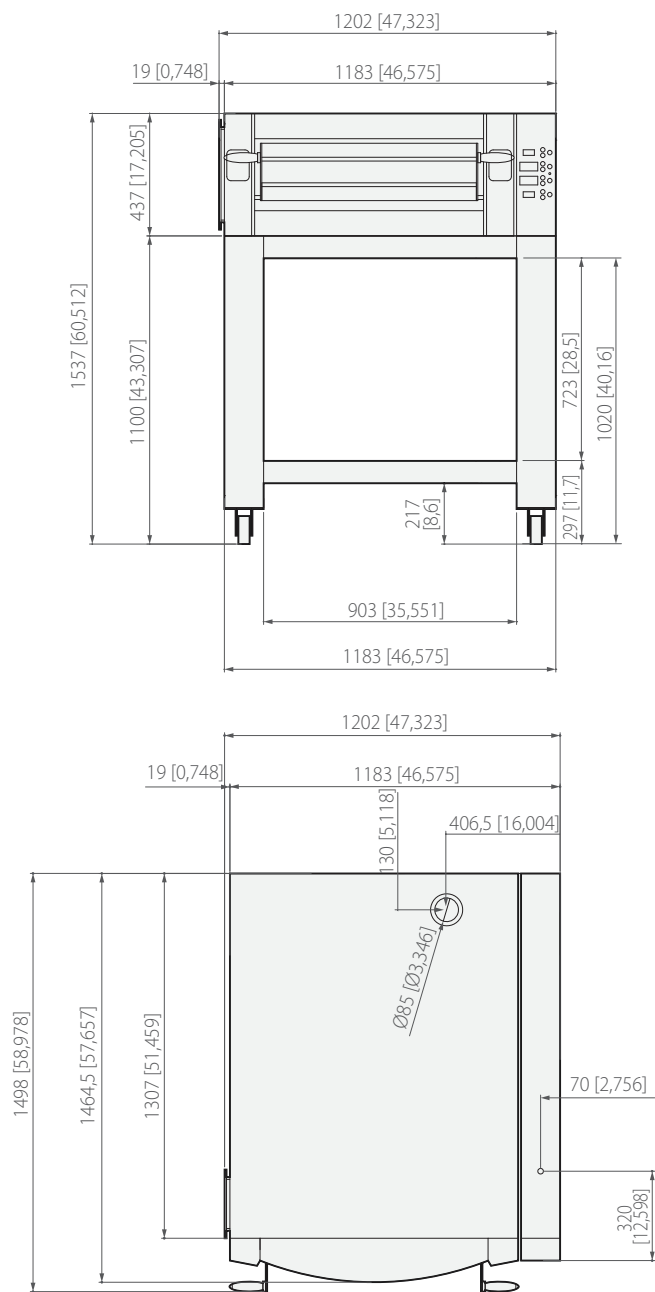
PIZZA Ø 50 cm [Ø 19.69 in.]





TRAY 60x40 cm [23.62x15.75 in.]

	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	36
●	Ø 50 cm [Ø 19.69 in.]	11
■	60x40 cm [23.62x15.75 in.]	7

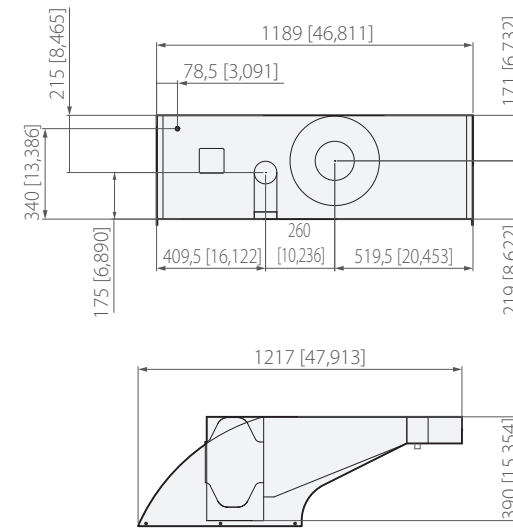
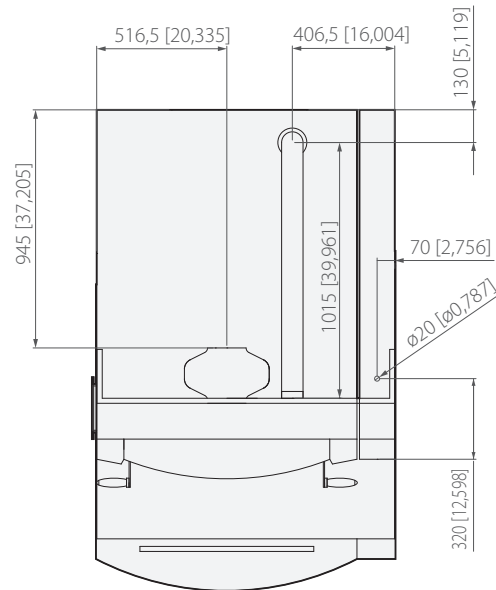
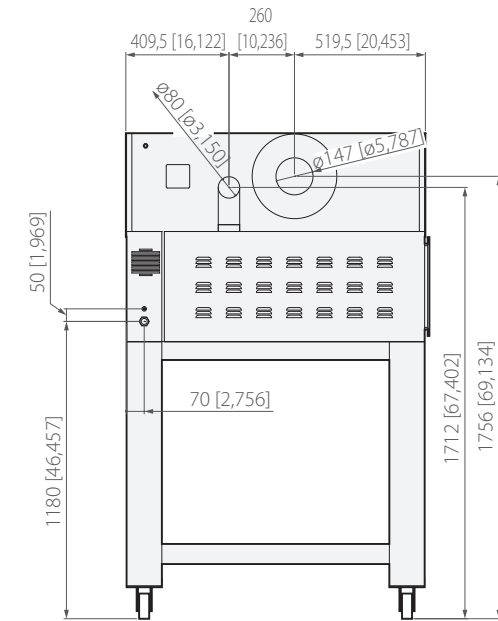
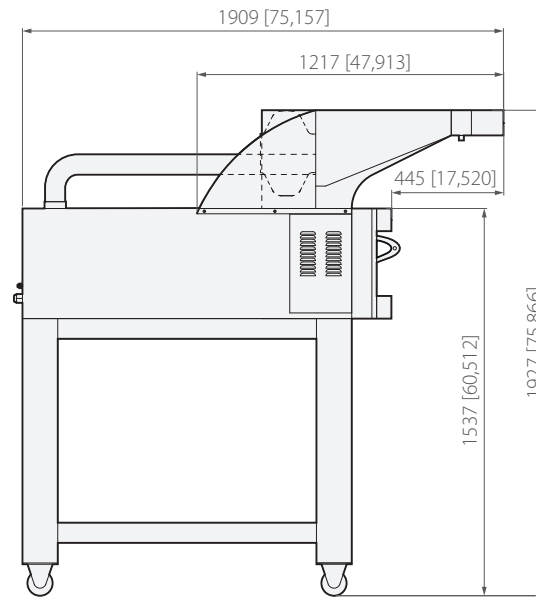
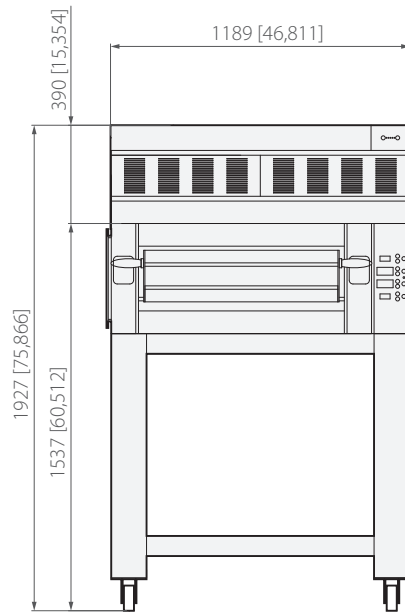
Michelangelo ML 635 oven technical data | single oven



	ML 635 single oven weight 218 kg - 480.6 lb
	weight of packaging + ML 635 single complete oven 244 kg - 537.9 lb
	ML 635 single oven packaging dimensions 1200x1560x620 [47.24x61.42x24.41 in.]

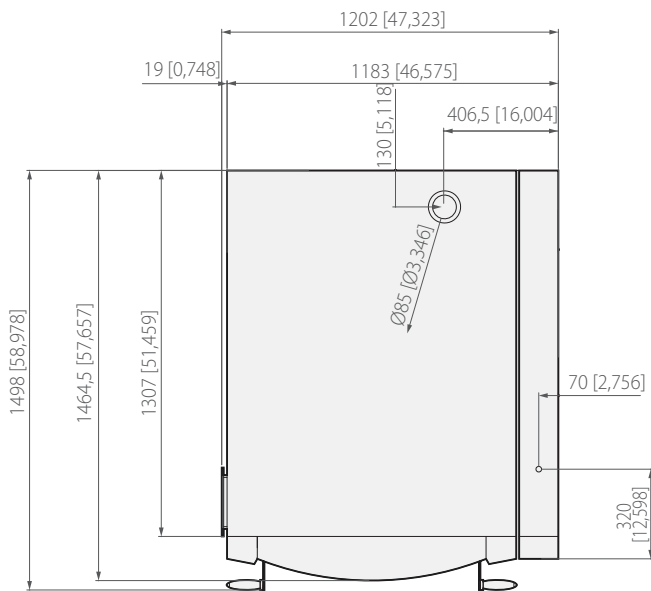
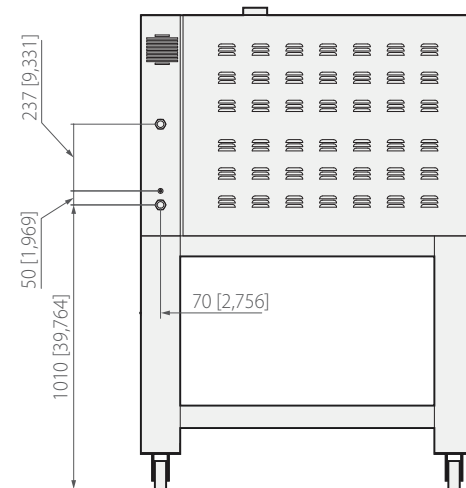
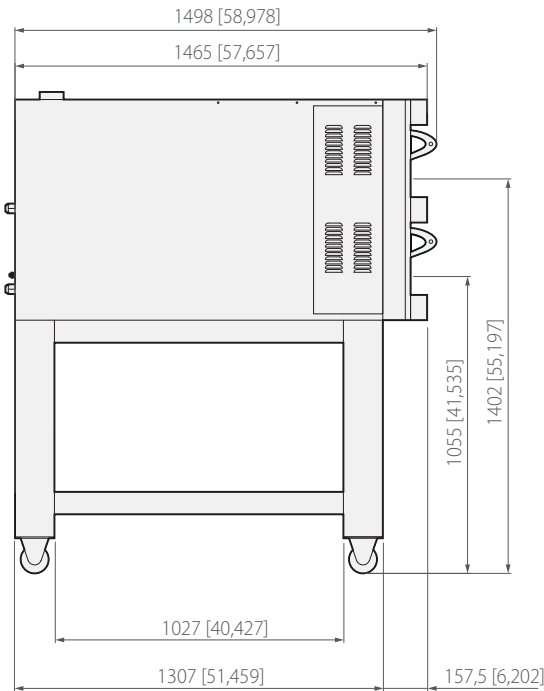
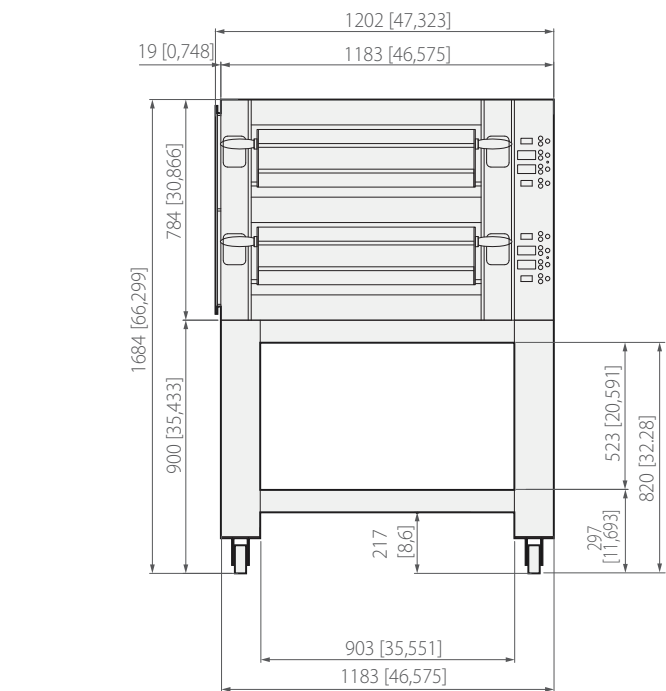
units of measurement: mm [inch]

Michelangelo ML 635 oven + KML 635 hood technical data | hood + single oven



units of measurement: mm [inch]

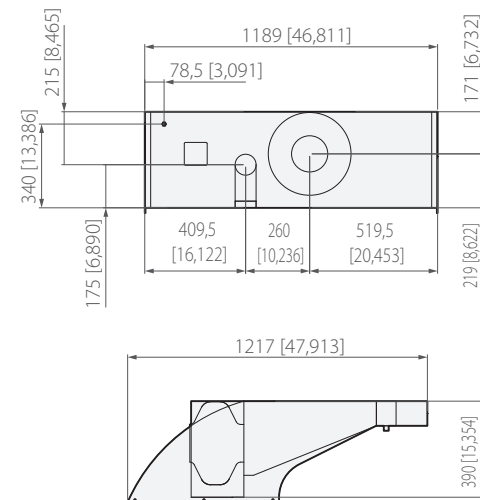
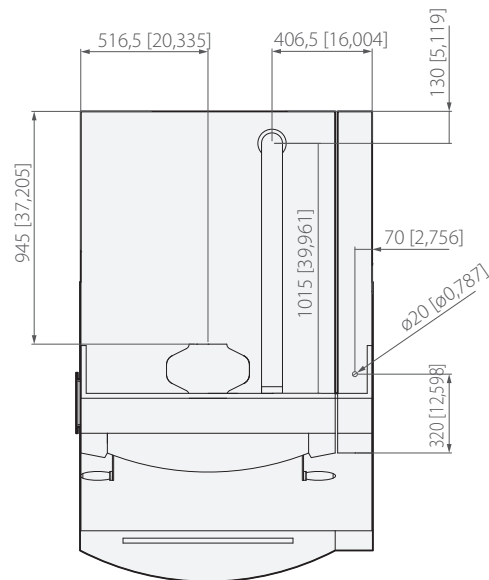
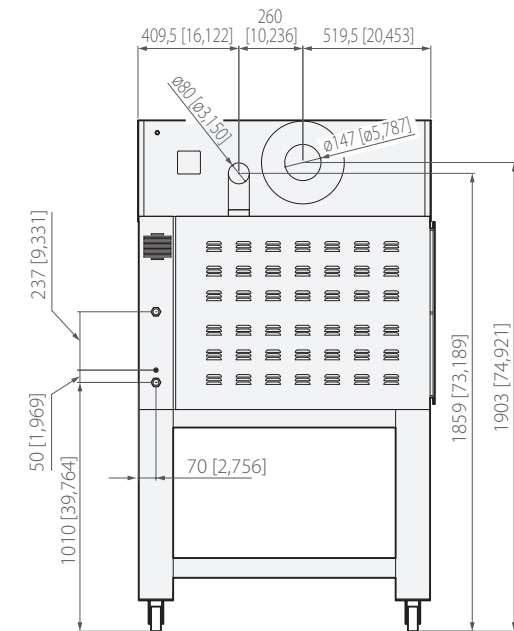
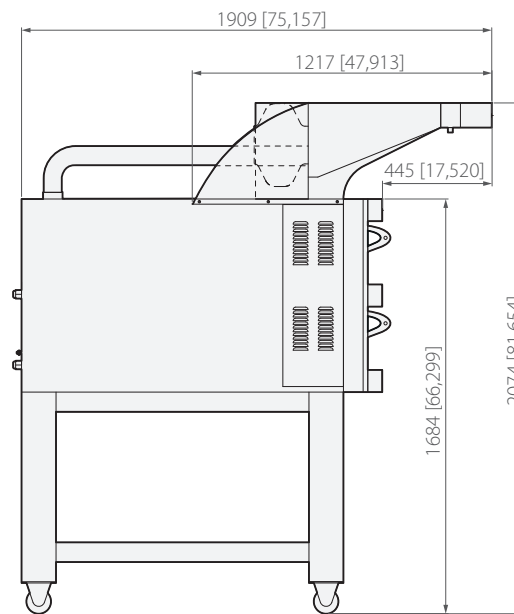
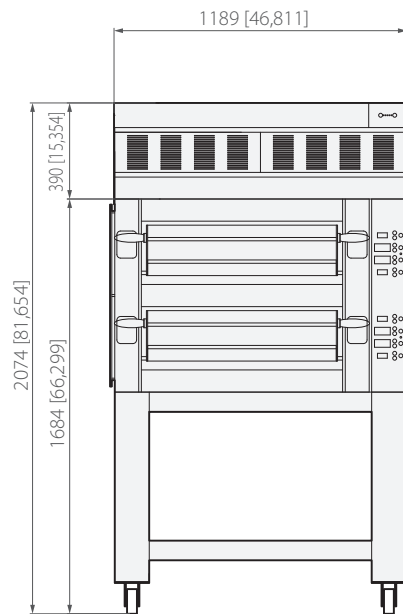
Michelangelo ML 635 oven technical data | double oven



	ML 635 double oven weight 380 kg - 837.7 lb
	weight of packaging + ML 635 double complete oven 406 kg - 895 lb
	ML 635 double oven packaging dimensions 1200x1560x960 [47.24x61.42x37.8 in.]

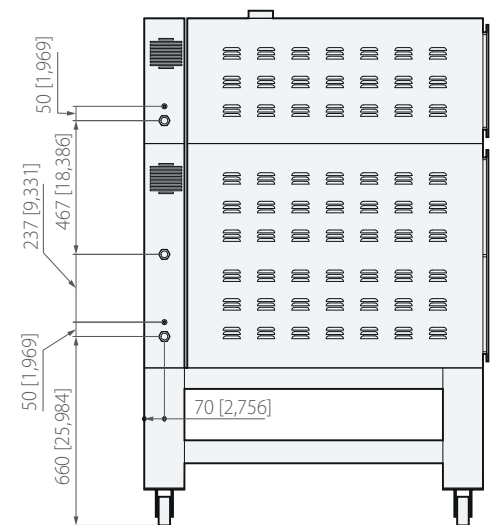
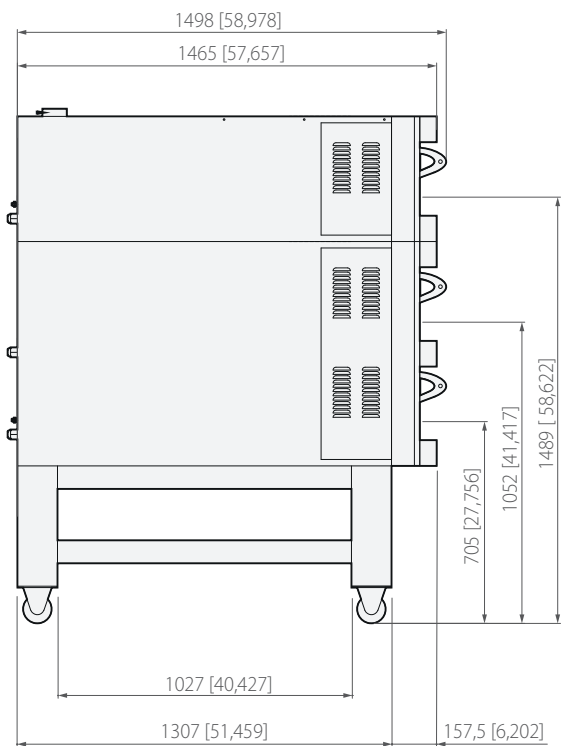
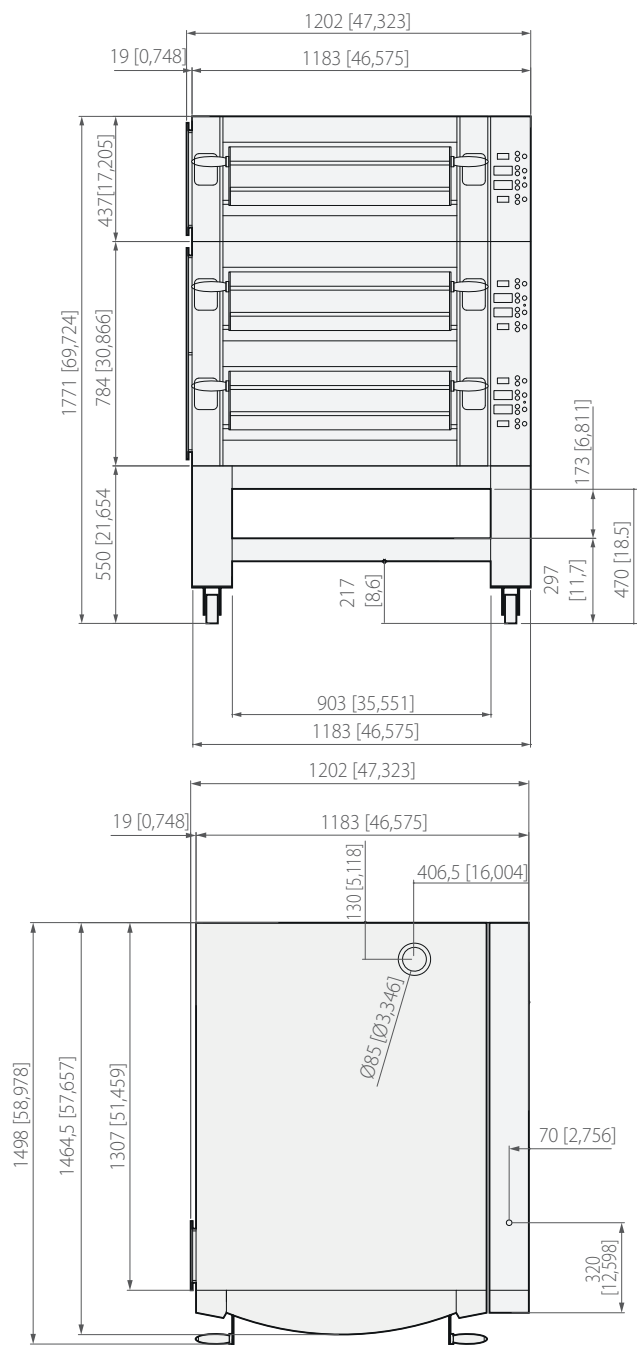
units of measurement: mm [inch]

Michelangelo ML 635 oven + KML 635 hood technical data | hood + double oven



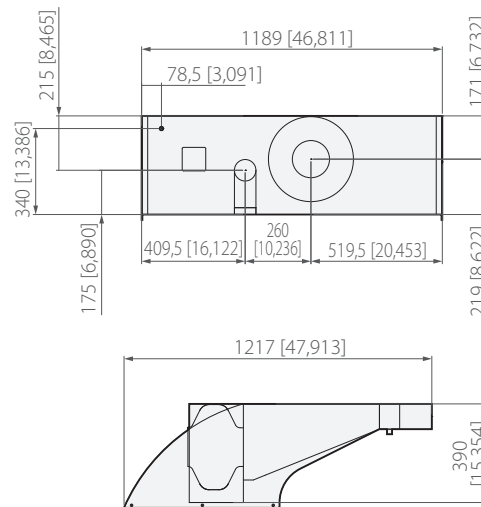
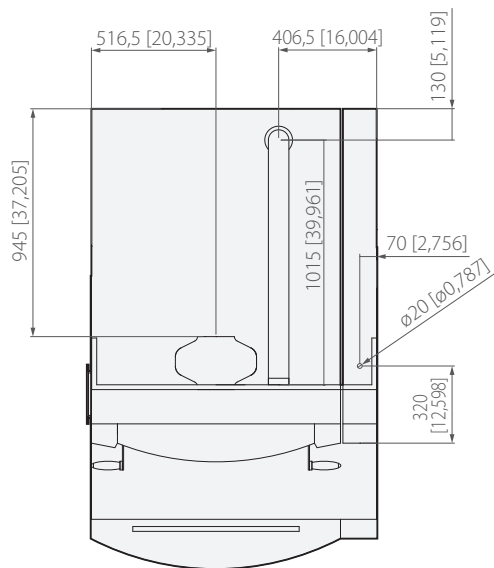
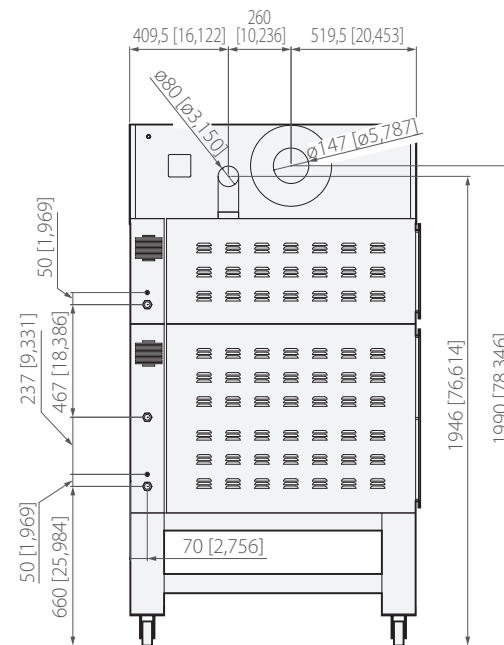
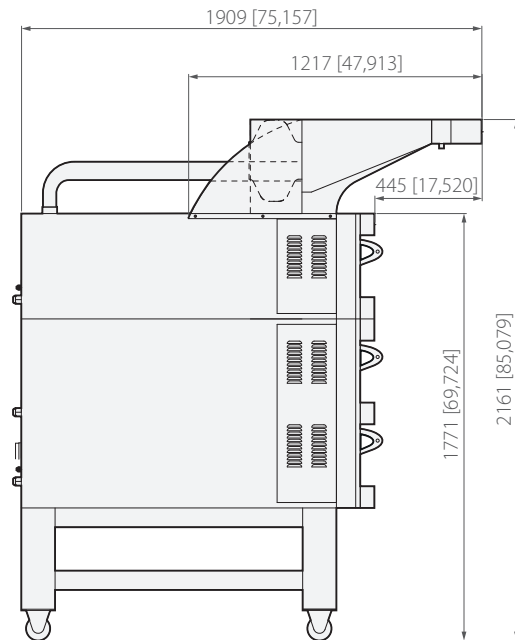
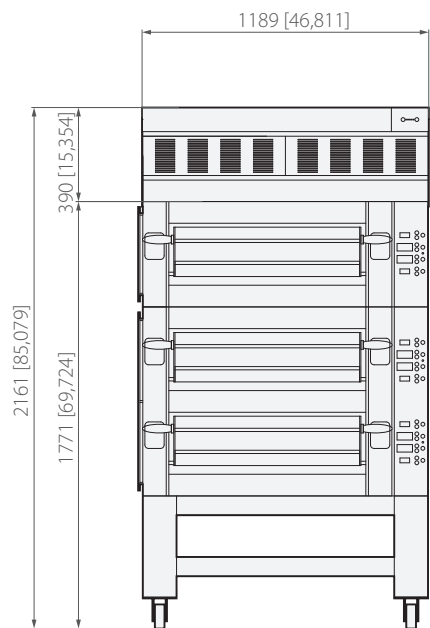
units of measurement: mm [inch]

Michelangelo ML 635 oven technical data | triple oven

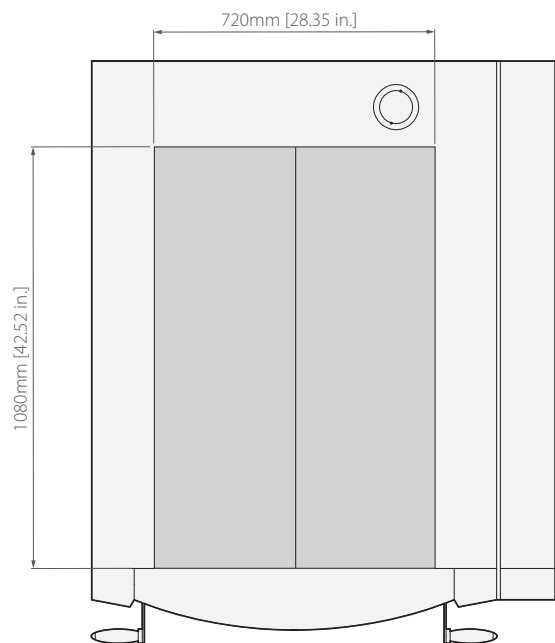


units of measurement: mm [inch]

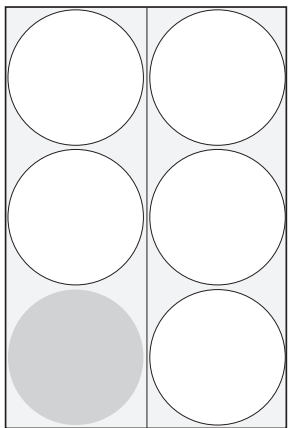
Michelangelo ML 635 oven + KML 635 hood technical data | hood + triple oven



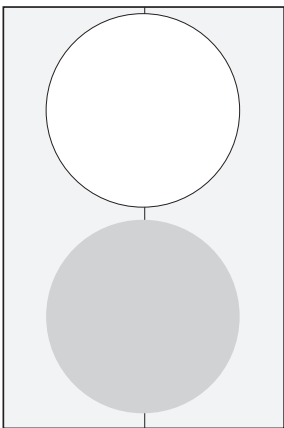
units of measurement: mm [inch]



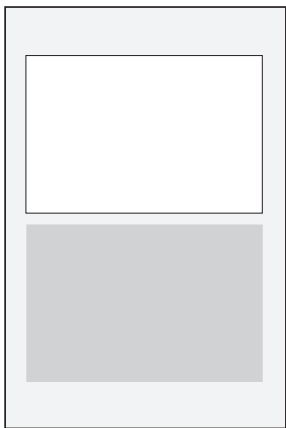
chamber height: 140 mm [5.51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



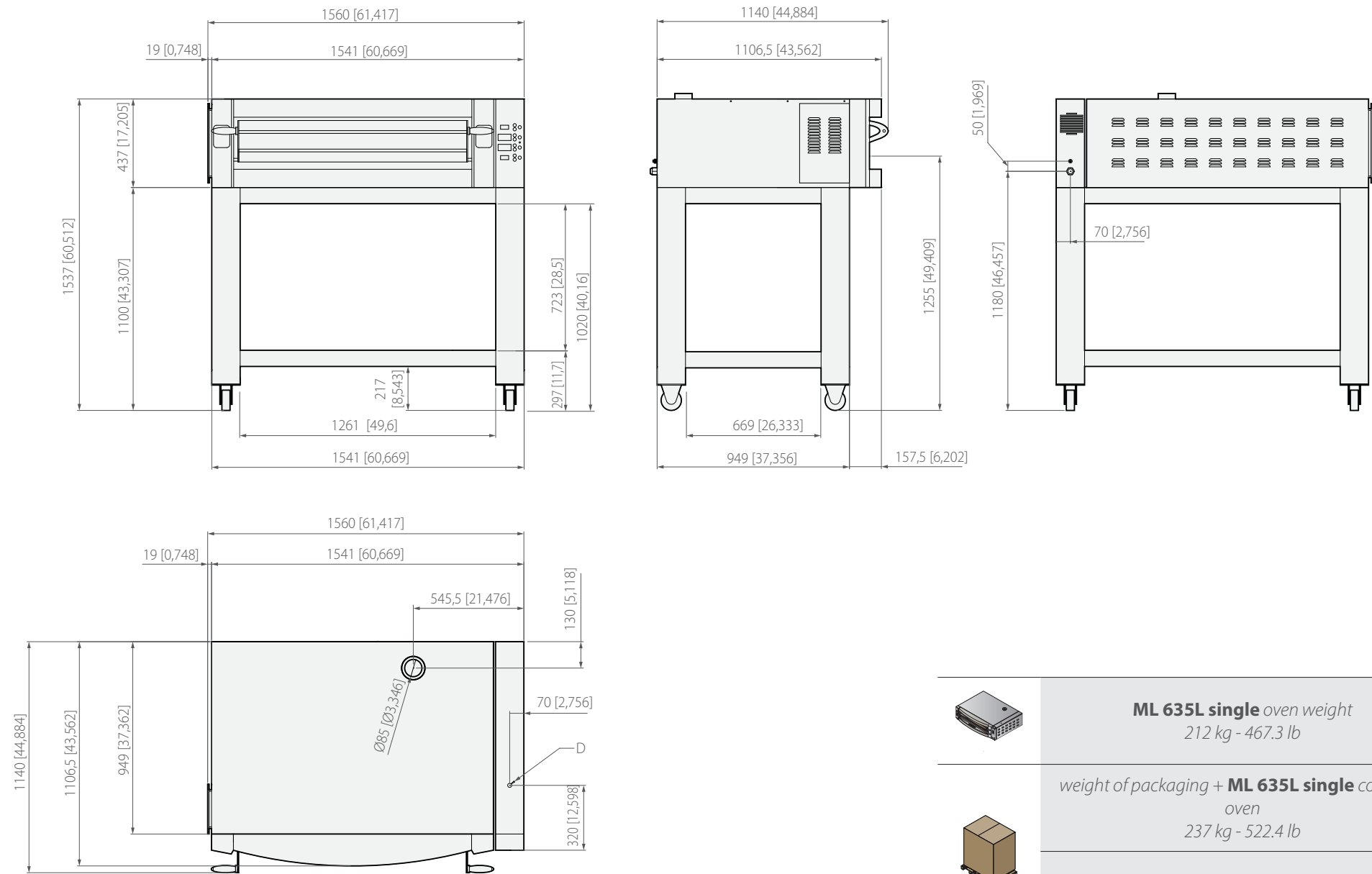
PIZZA Ø 50 cm [Ø 19.69 in.]



TRAY 60x40 cm [23.62x15.75 in.]

	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	66
●	Ø 50 cm [Ø 19.69 in.]	22
■	60x40 cm [23.62x15.75 in.]	14

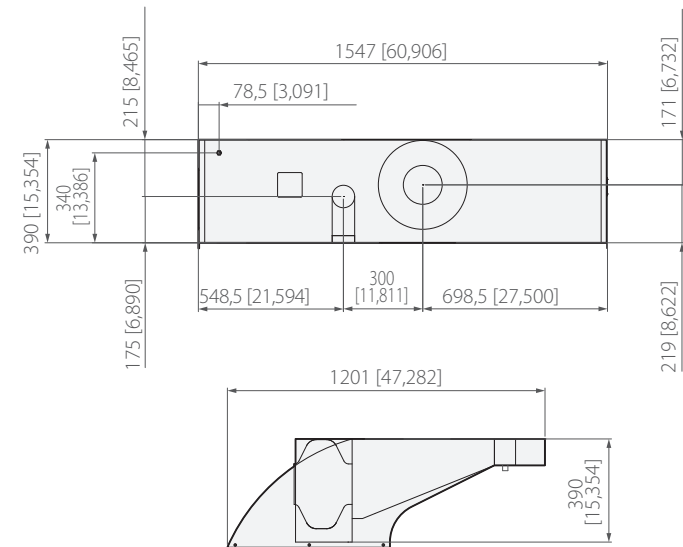
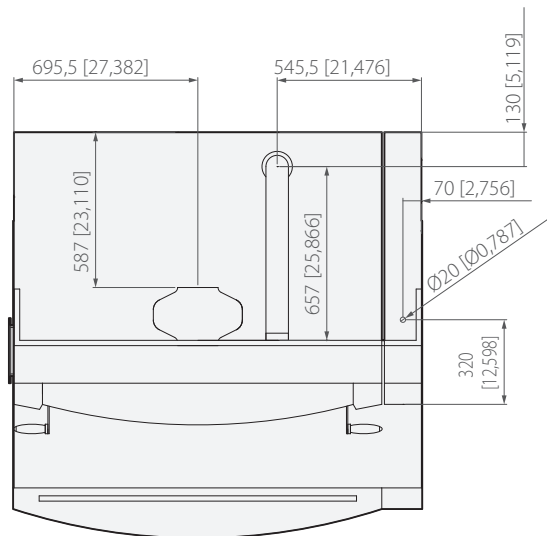
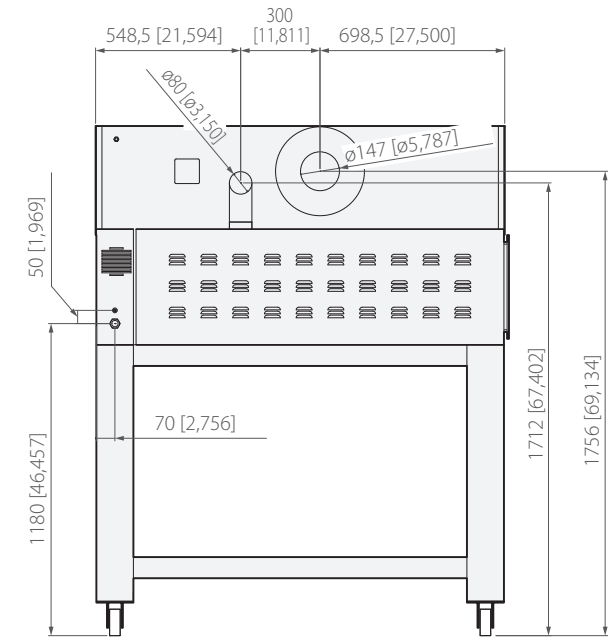
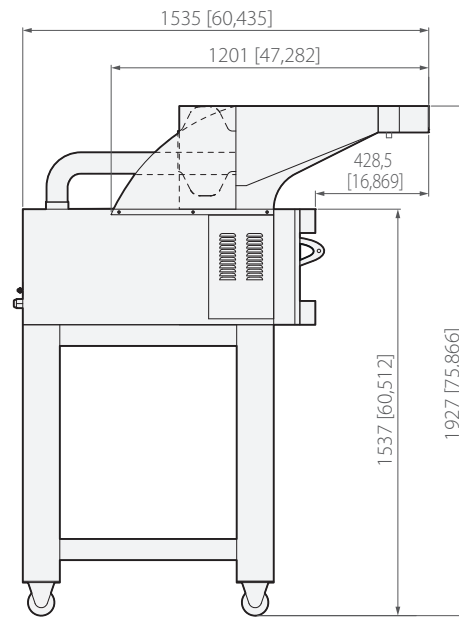
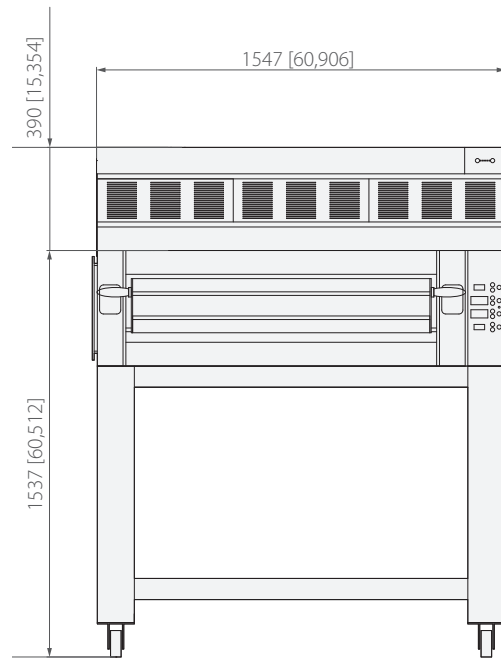
Michelangelo ML 635L oven technical data | single oven



units of measurement: mm [inch]

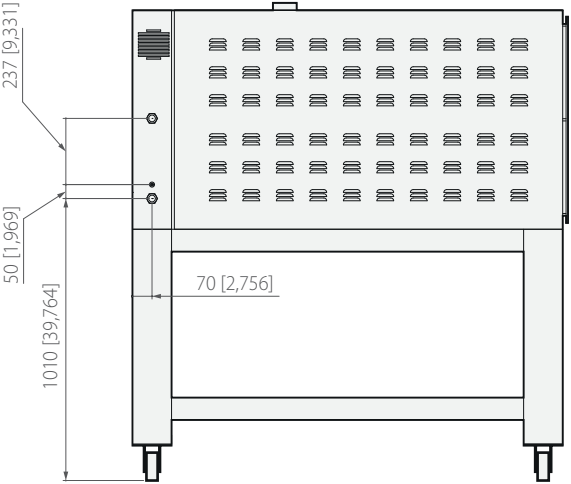
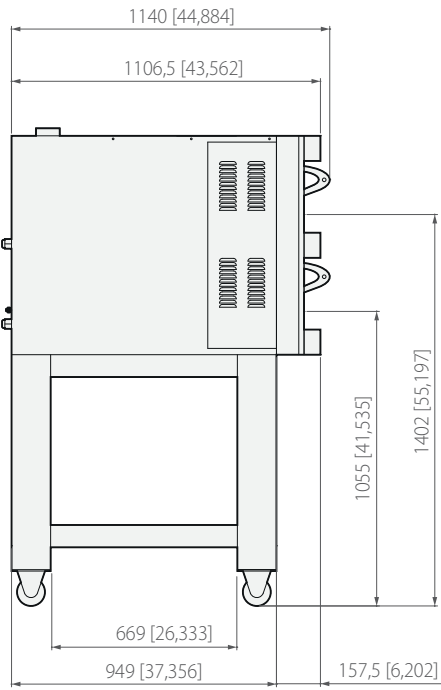
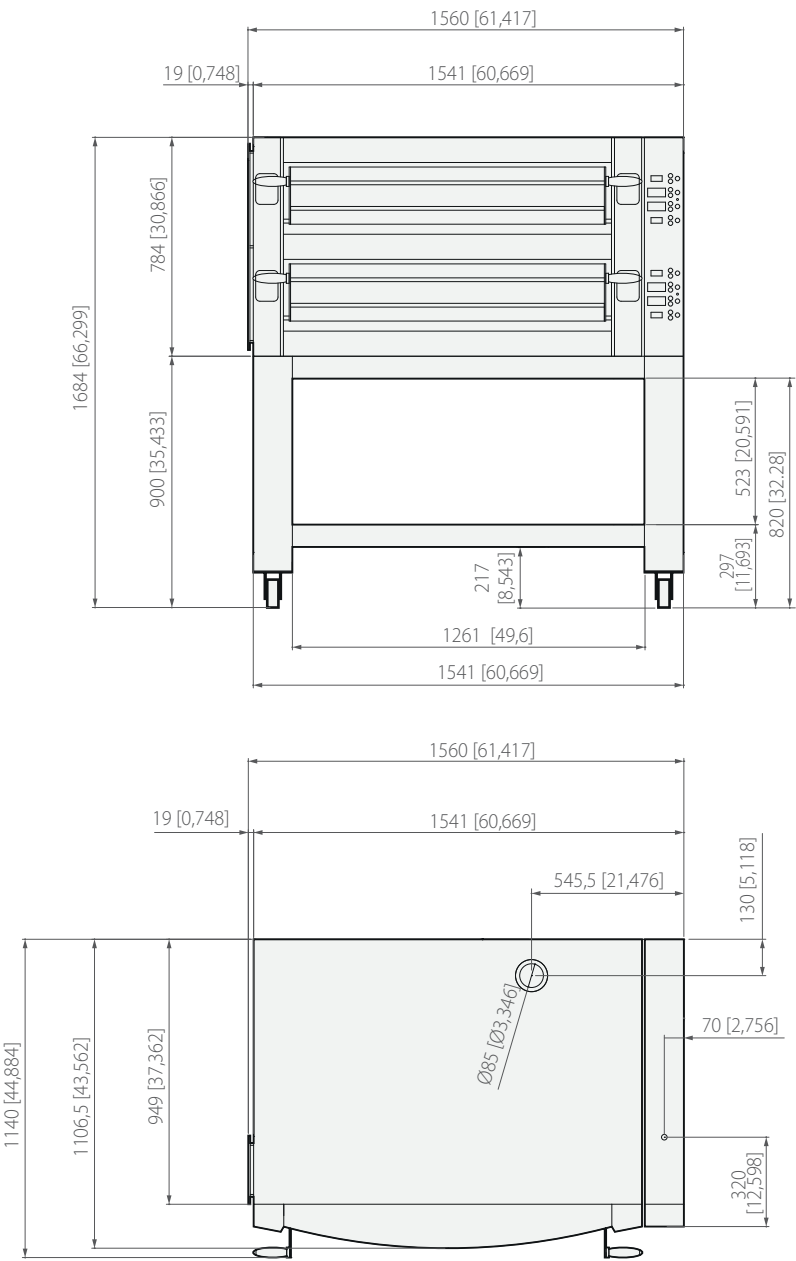
	ML 635L single oven weight 212 kg - 467.3 lb
	weight of packaging + ML 635L single complete oven 237 kg - 522.4 lb
	ML 635L single oven packaging dimensions 1560x1200x620 [61.42x47.24x24.41 in.]

Michelangelo ML 635L oven + KML 635L hood technical data | hood + single oven



units of measurement: mm [inch]

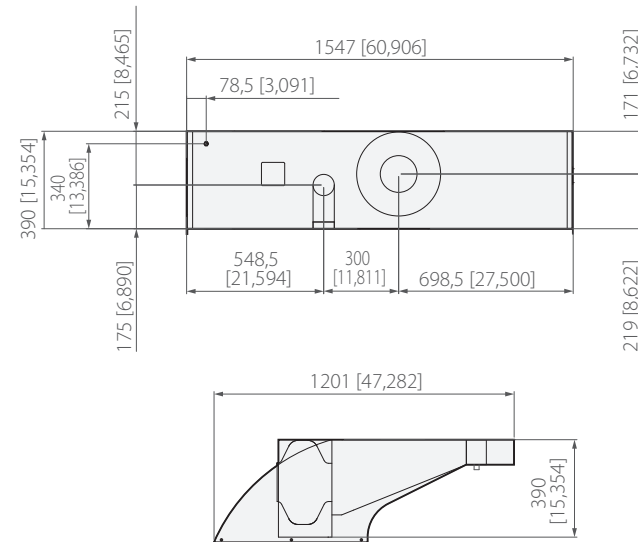
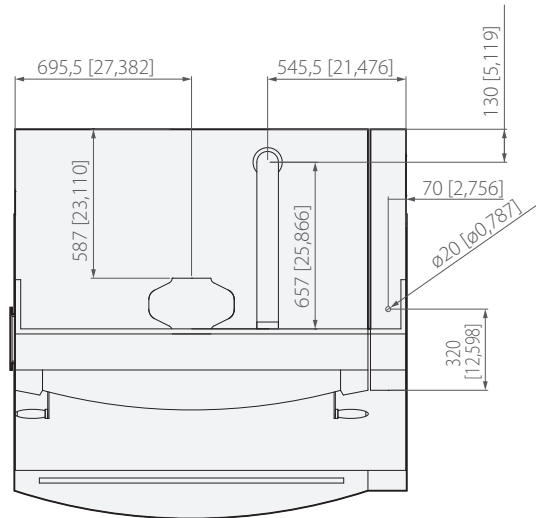
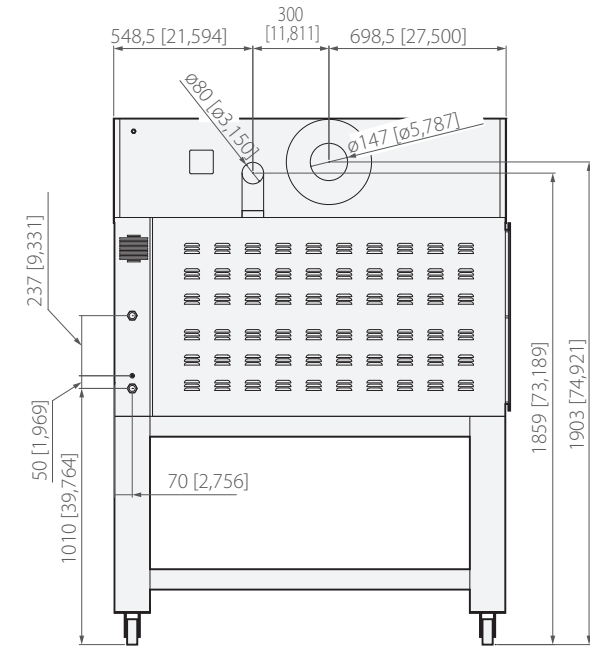
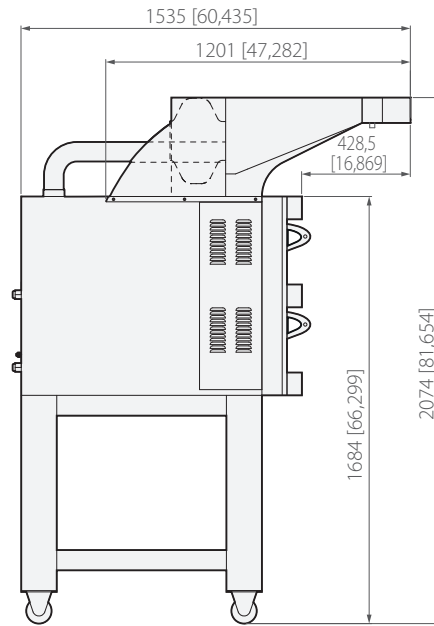
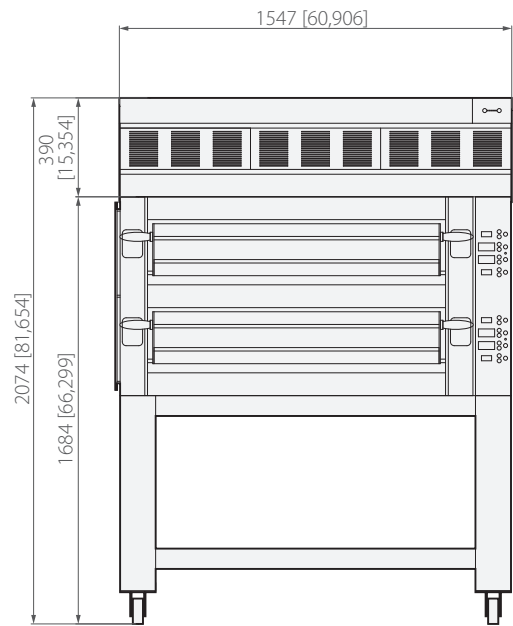
Michelangelo ML 635L oven technical data | double oven



units of measurement: mm [inch]

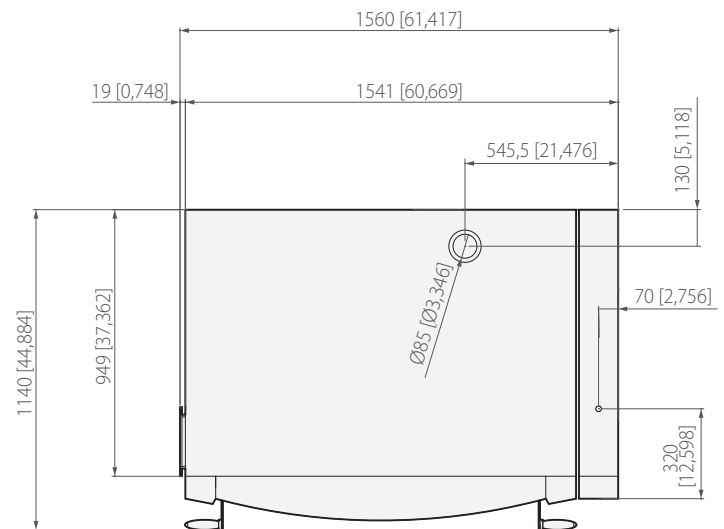
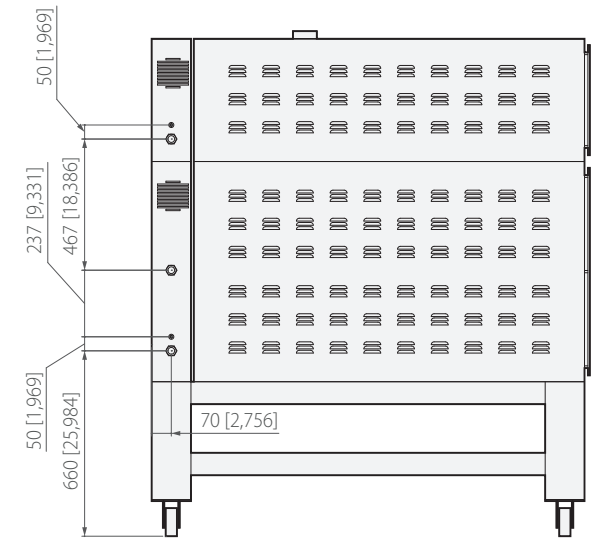
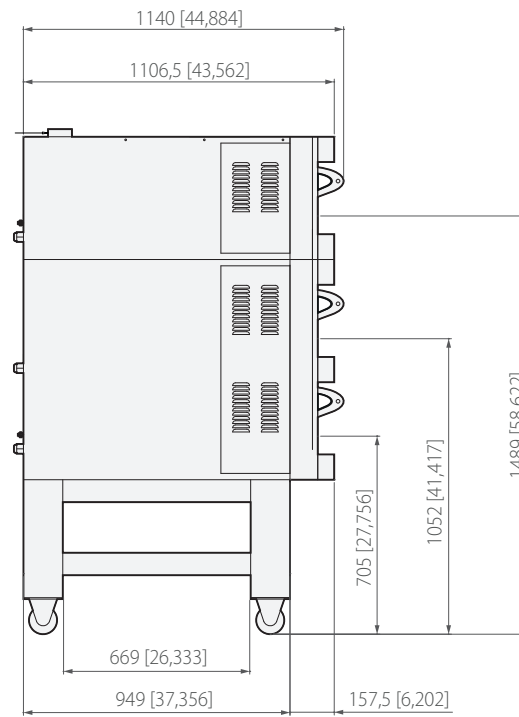
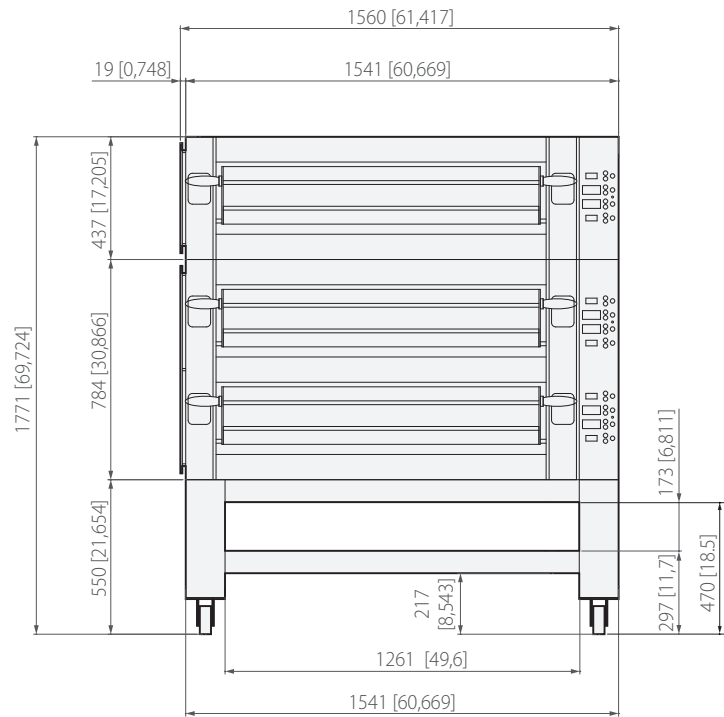
	ML 635L double oven weight 378 kg - 833.3 lb
	weight of packaging + ML 635L double complete oven 405 kg - 892.8 lb
	ML 635L double oven packaging dimensions 1560x1200x960 [61.42x47.24x37.8 in.]

Michelangelo ML 635L + KML 635L hood technical data | hood + double oven



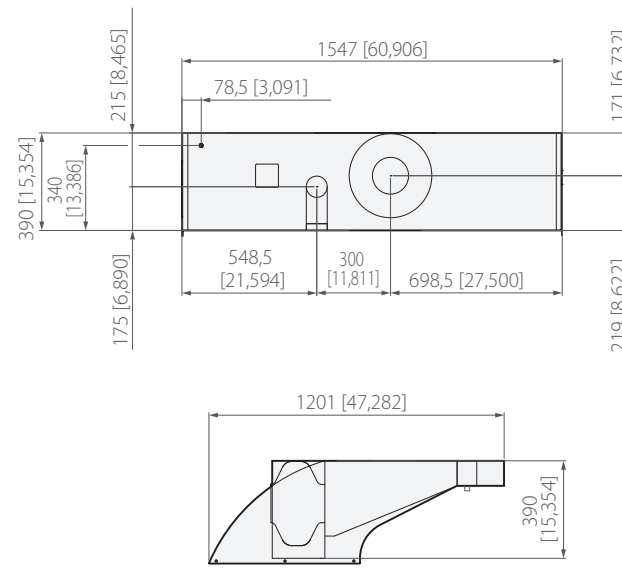
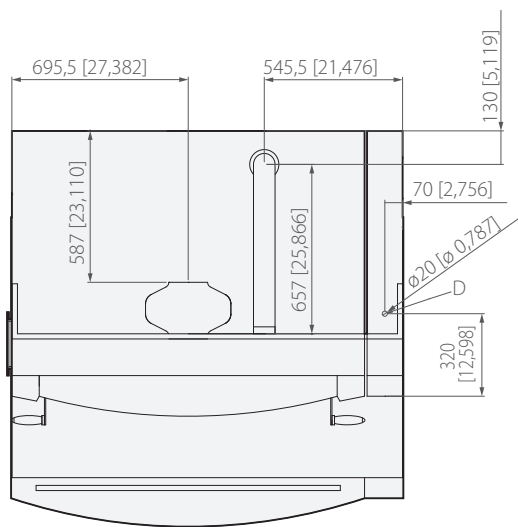
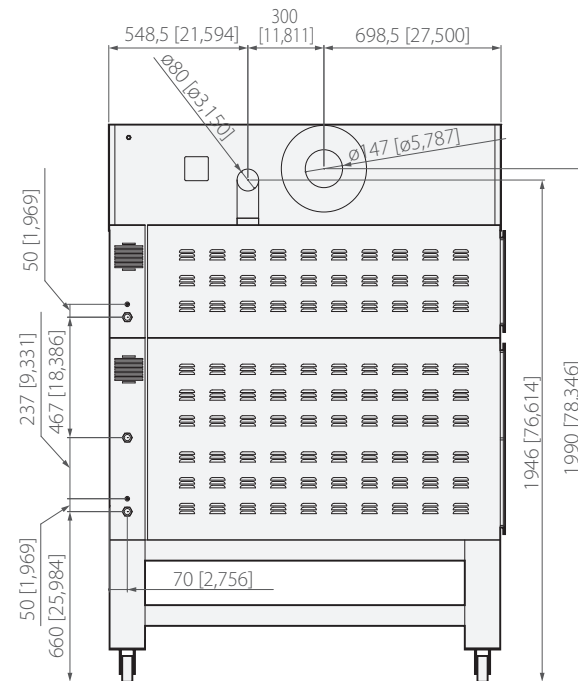
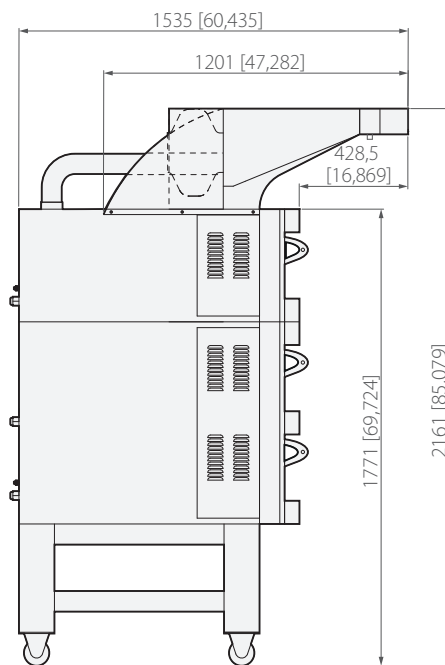
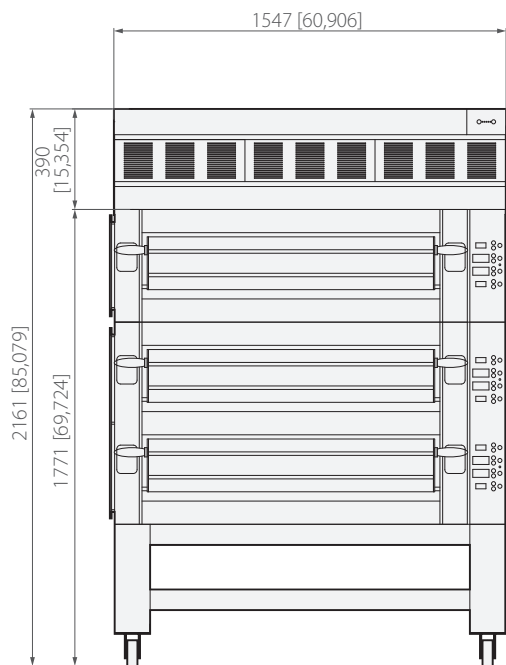
units of measurement: mm [inch]

Michelangelo ML 635L oven technical data | triple oven



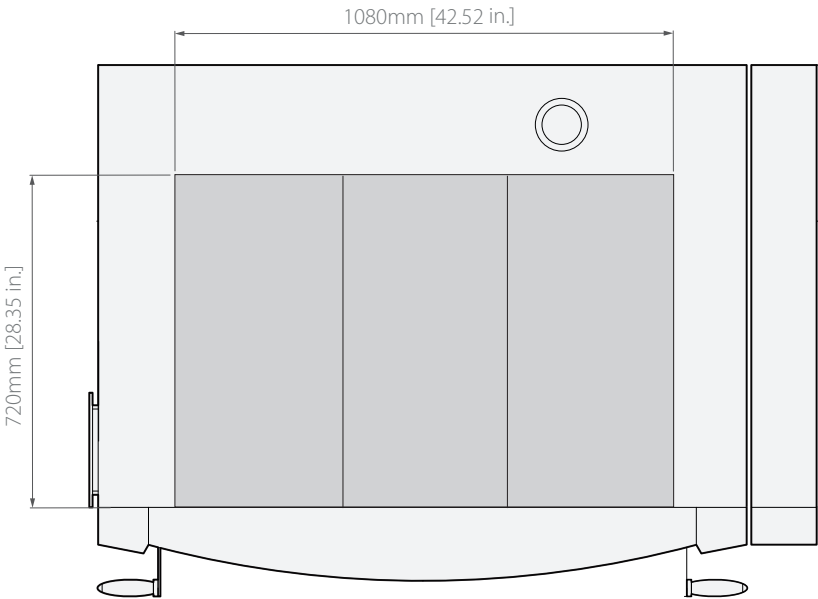
units of measurement: mm [inch]

Michelangelo ML 635L oven + KML 635L hood technical data | hood + triple oven

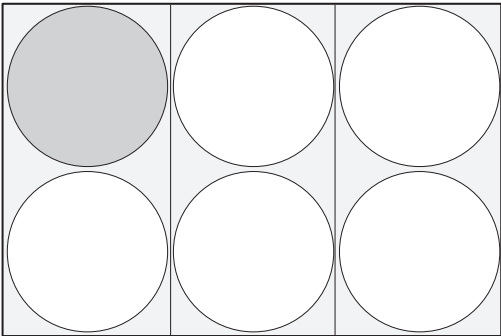


units of measurement: mm [inch]

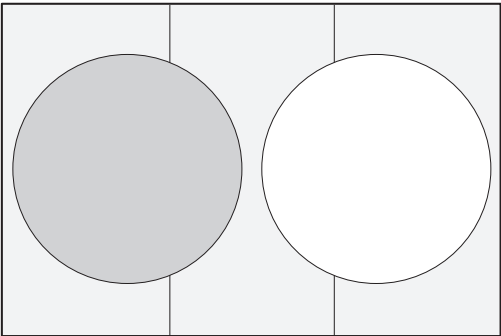
Michelangelo ML 635L oven technical data | capacity



chamber height: 140 mm [5.51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



PIZZA Ø 50 cm [Ø 19.69 in.]

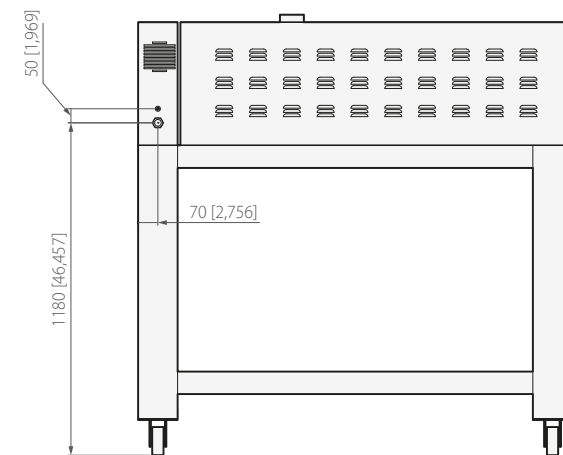
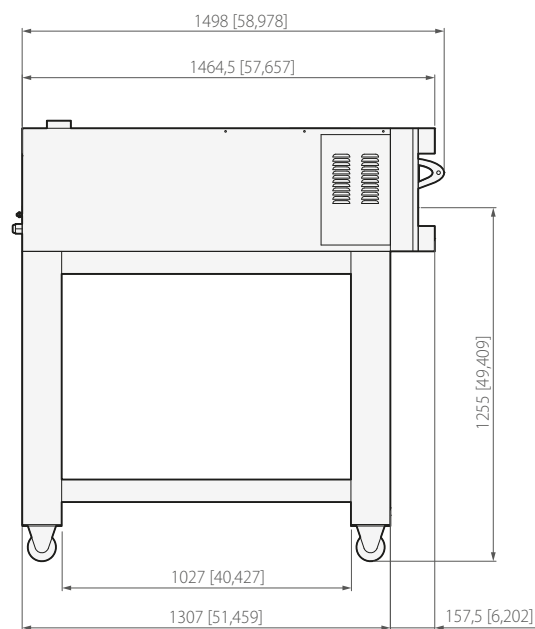
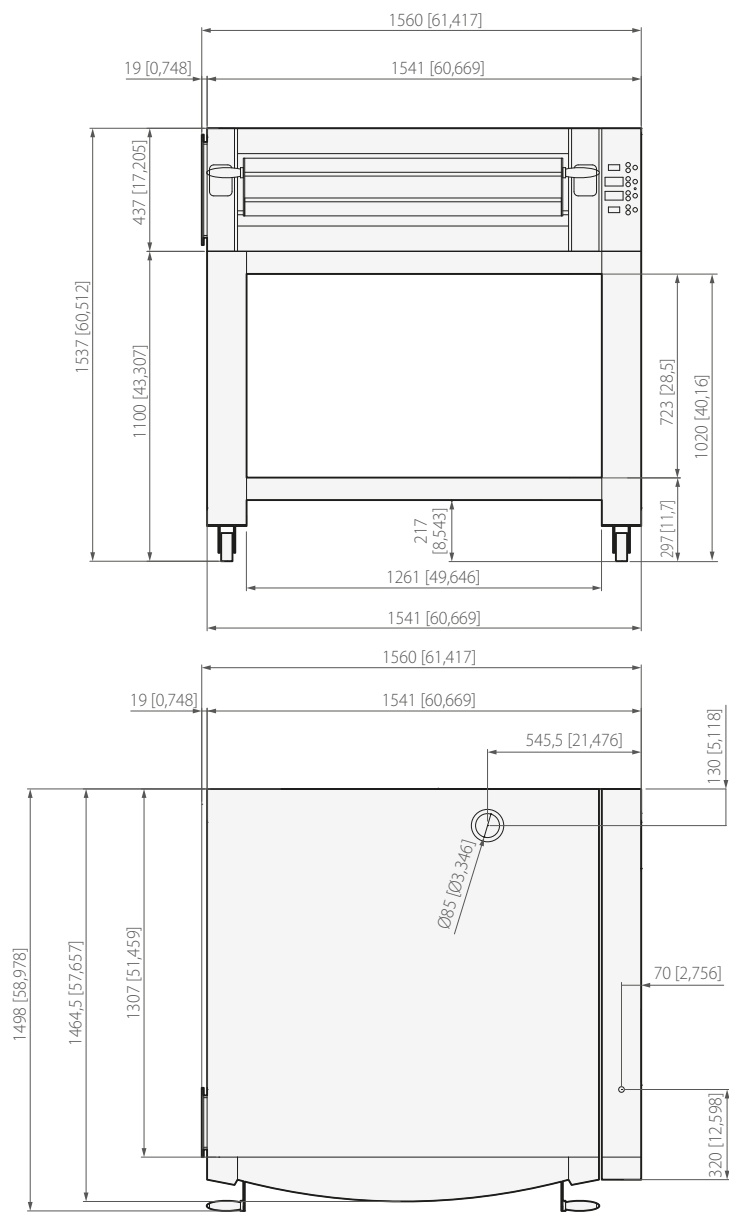


TRAY 60x40 cm [23.62x15.75 in.]

	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	60
●	Ø 50 cm [Ø 19.69 in.]	20
■	60x40 cm [23.62x15.75 in.]	12

units of measurement: mm [inch]

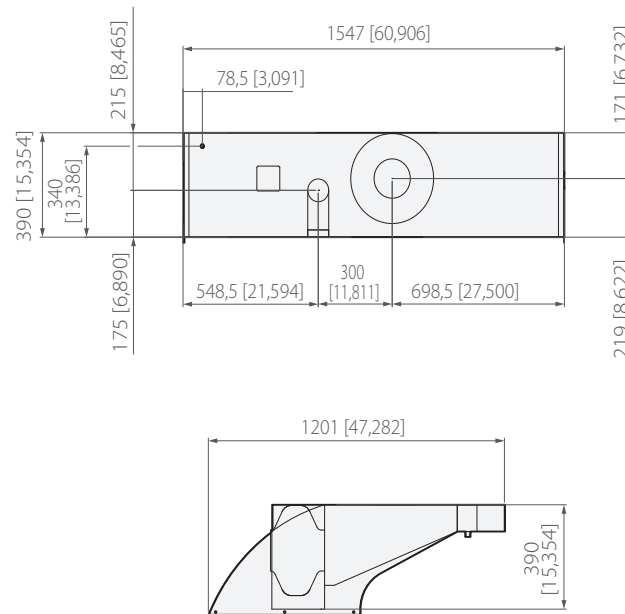
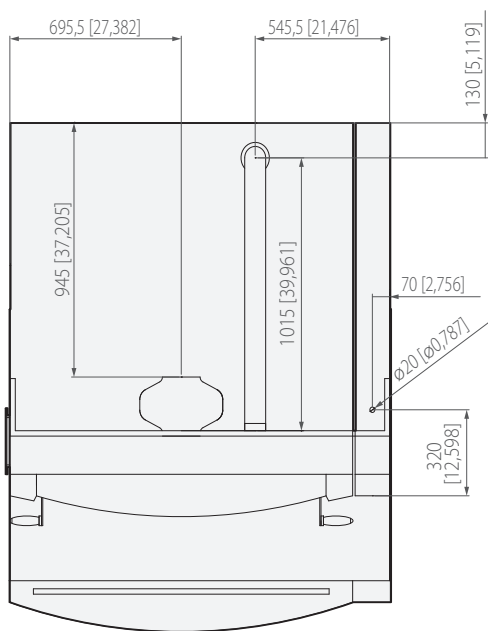
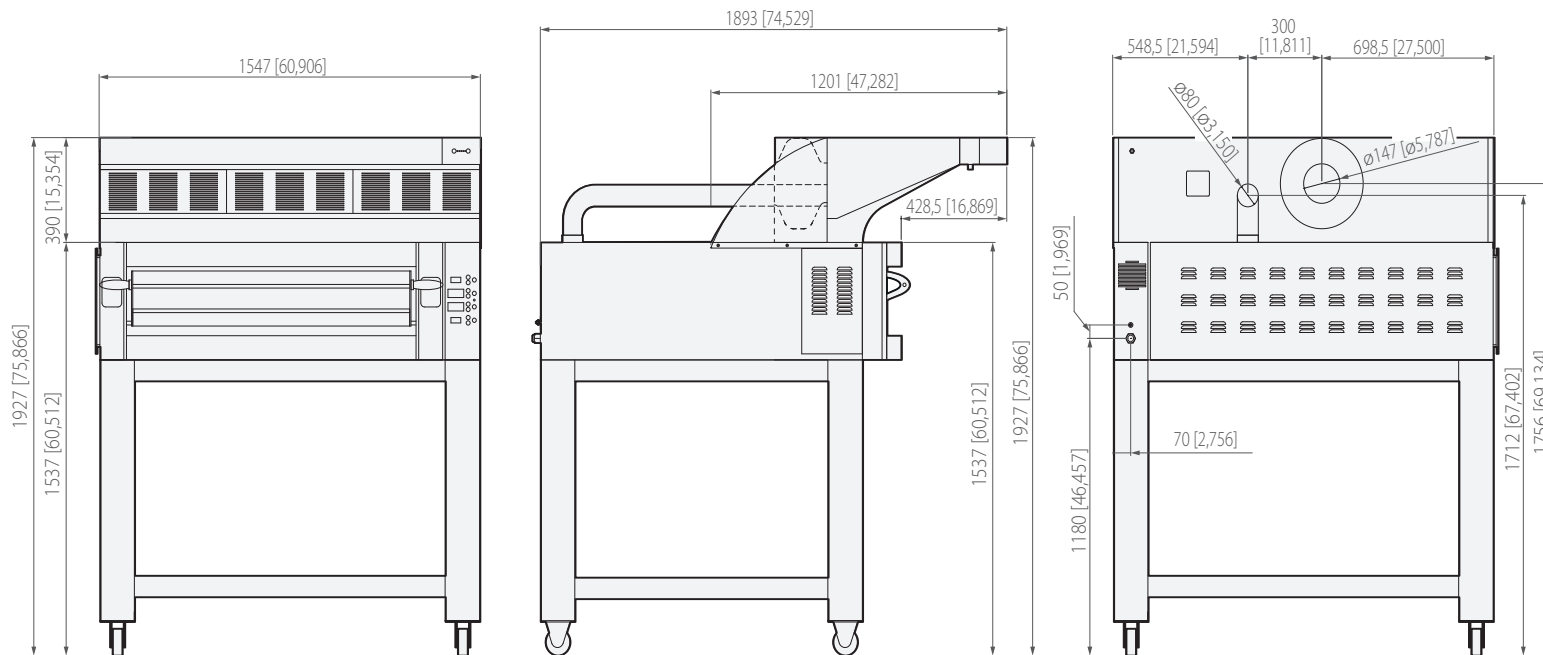
Michelangelo ML 935 oven technical data | single oven



	ML 935 single oven weight 283 kg - 623.9 lb
	weight of packaging + ML 935 single complete oven 316 kg - 696.6 lb
	ML 935 single oven packaging dimensions 1560x1560x620 [61.42x61.42x24.41 in.]

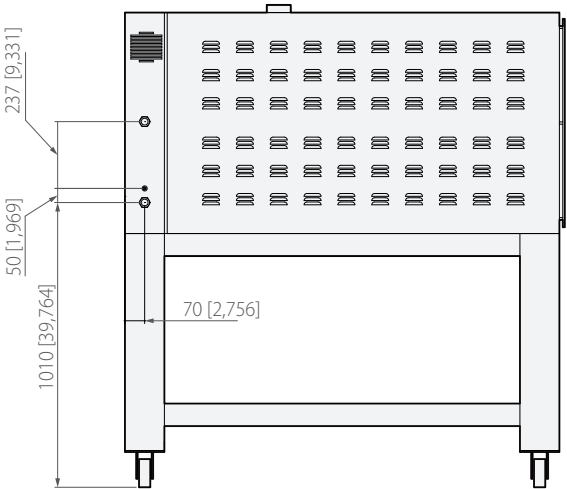
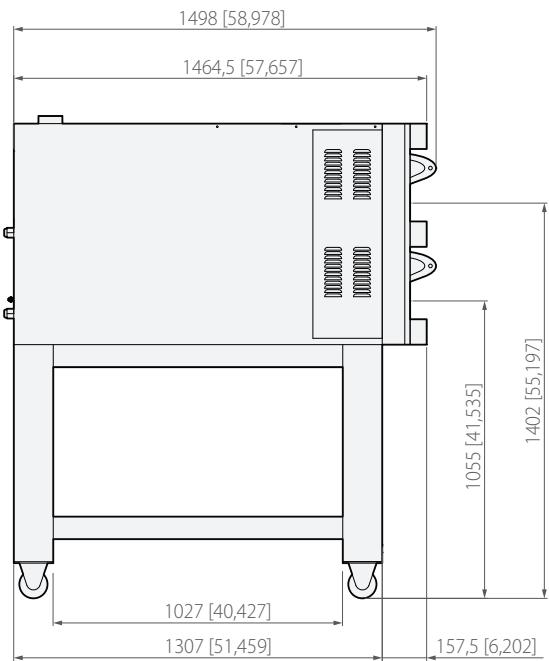
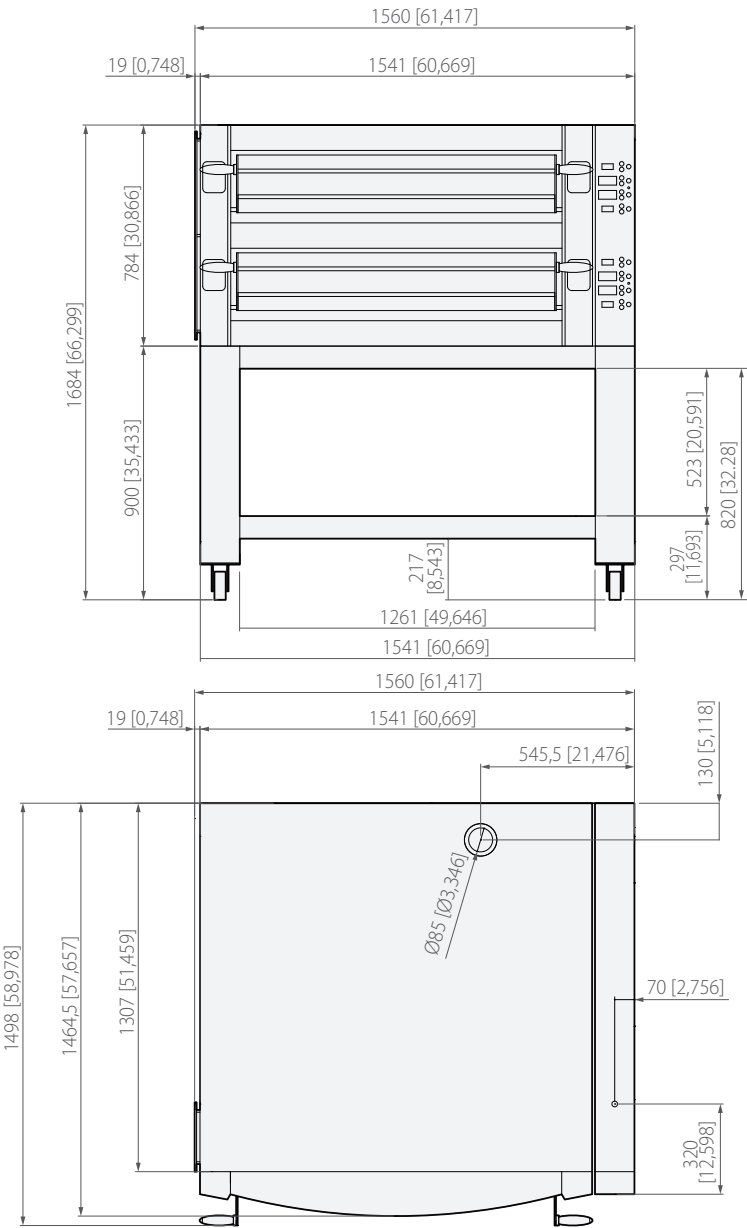
units of measurement: mm [inch]

Michelangelo ML 935 oven + KML 935 hood technical data | hood + single oven


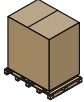


units of measurement: mm [inch]

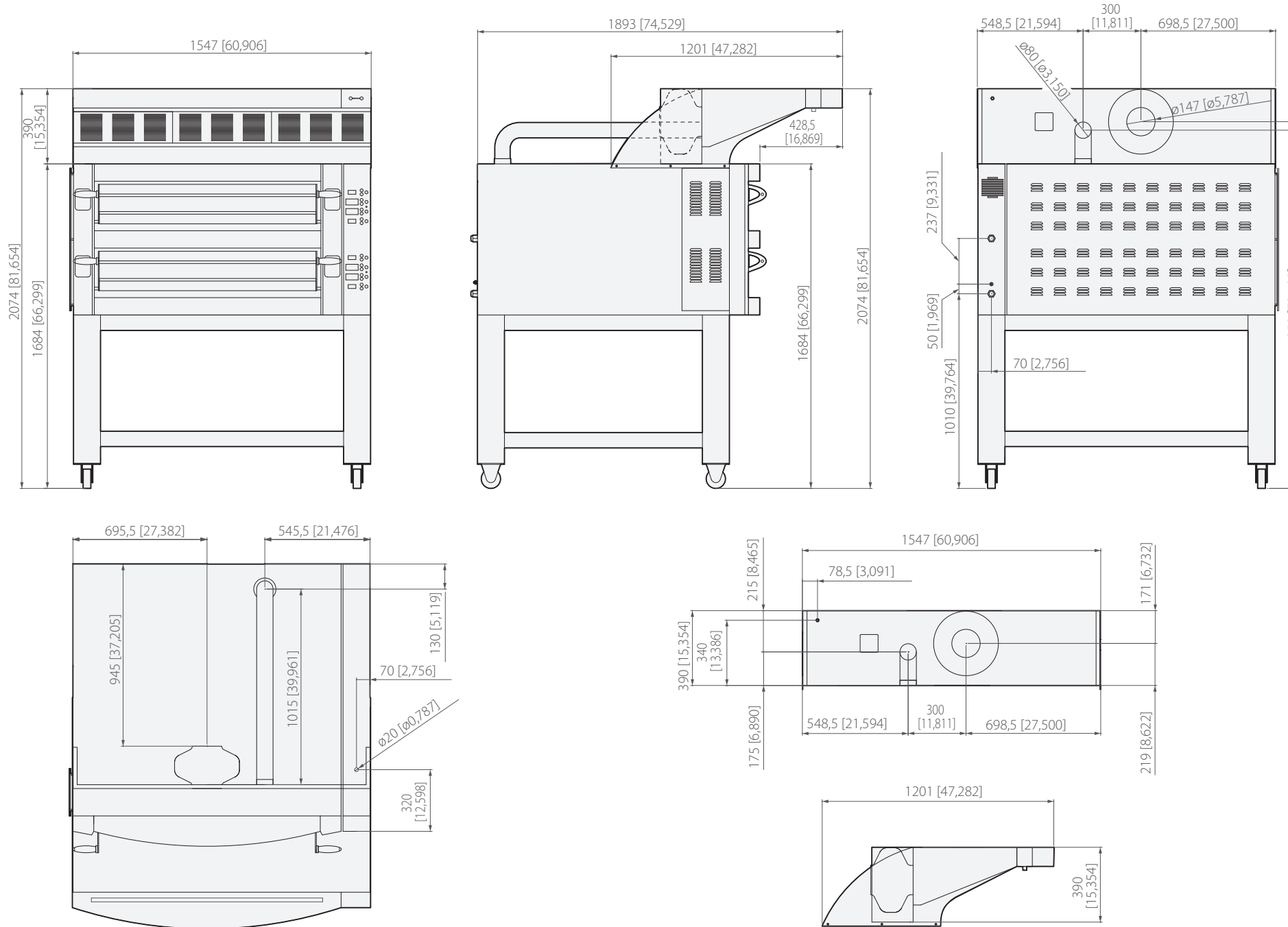
Michelangelo ML 935 oven technical data | double oven



units of measurement: mm [inch]

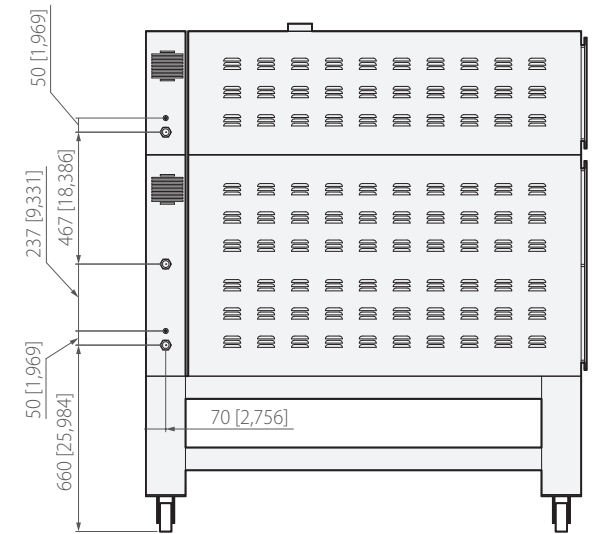
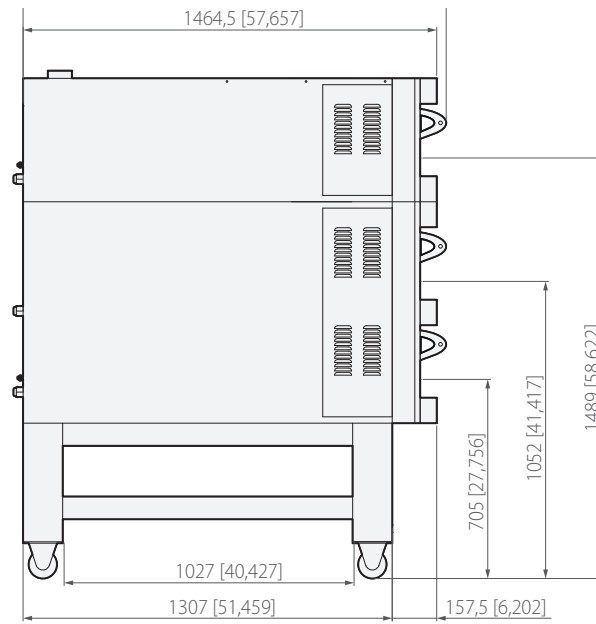
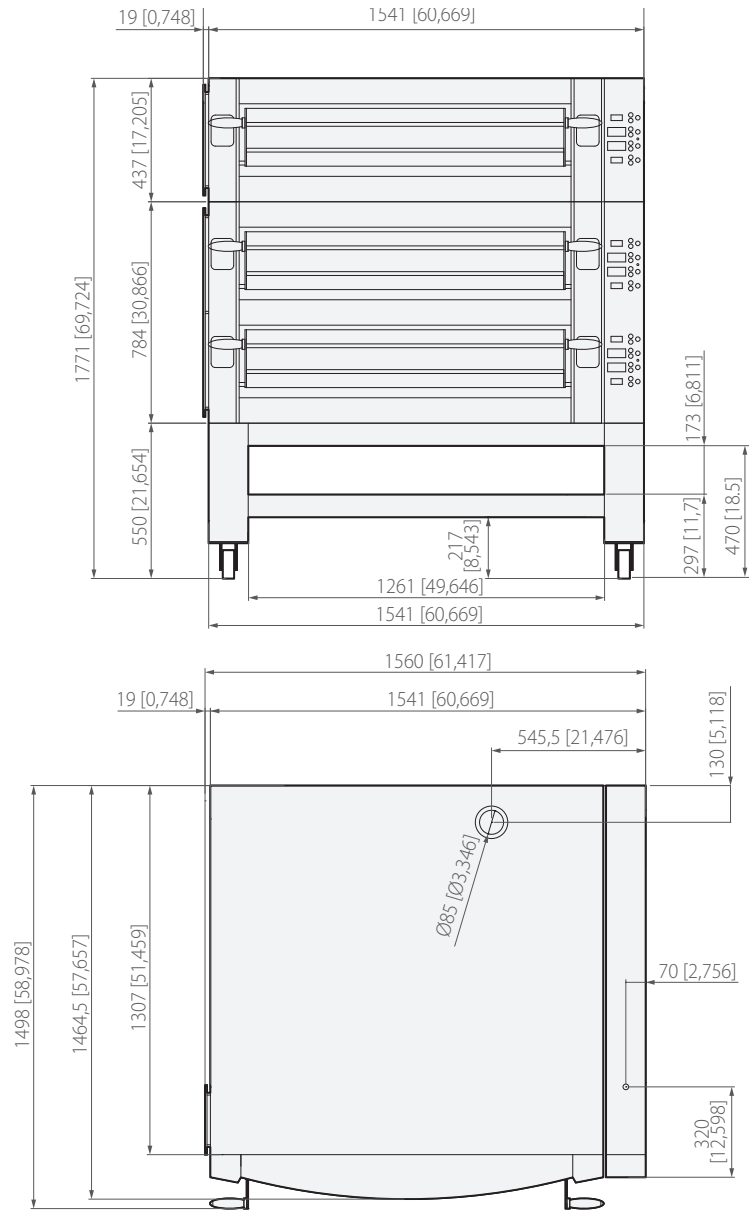
	ML 935 double oven weight 473 kg - 1042.7 lb
	weight of packaging + ML 935 double complete oven 508 kg - 1119.9 lb
	ML 935 double oven packaging dimensions 1560x1560x960 [61.42x61.42x37.8 in.]

Michelangelo ML 935 oven + KML 935 hood technical data | hood + double oven



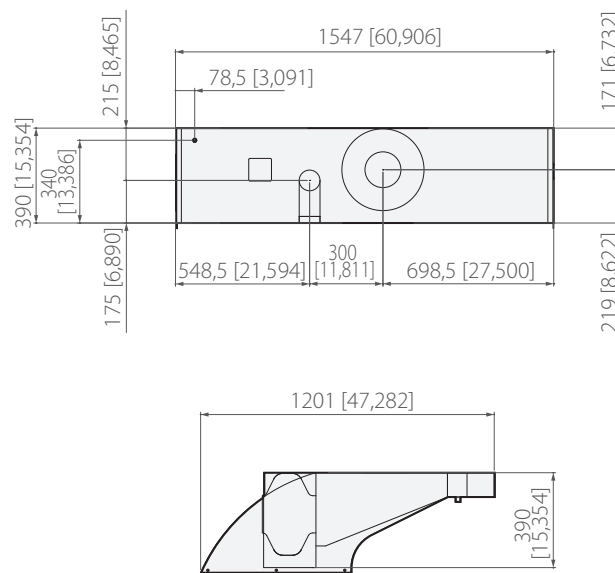
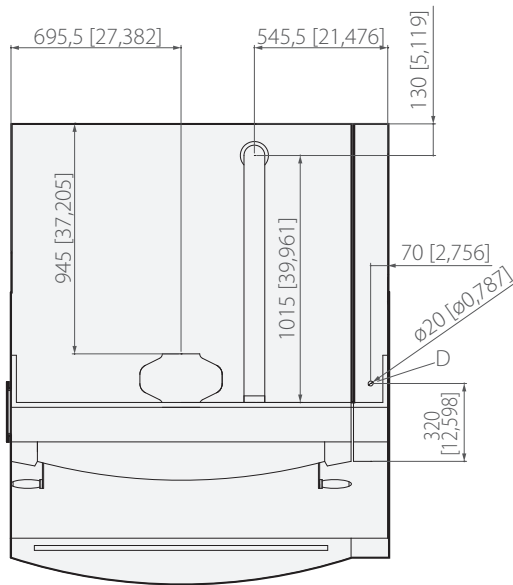
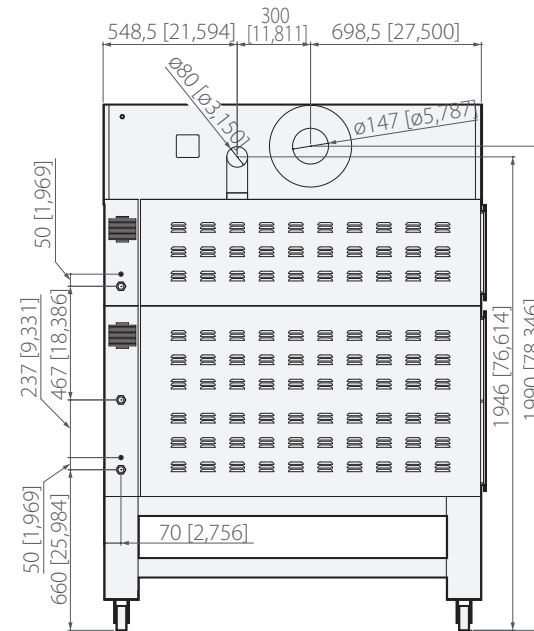
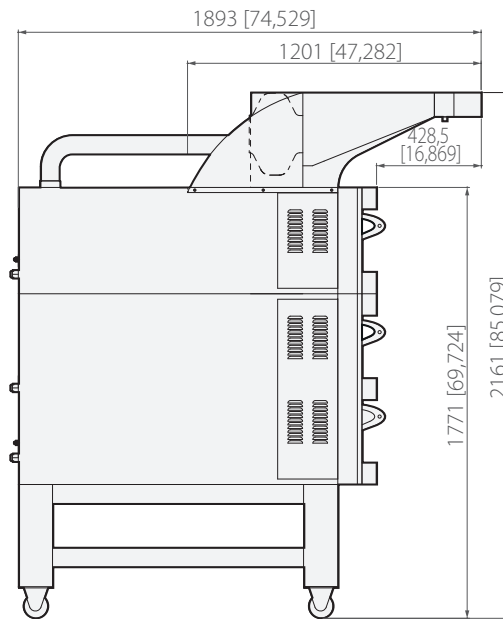
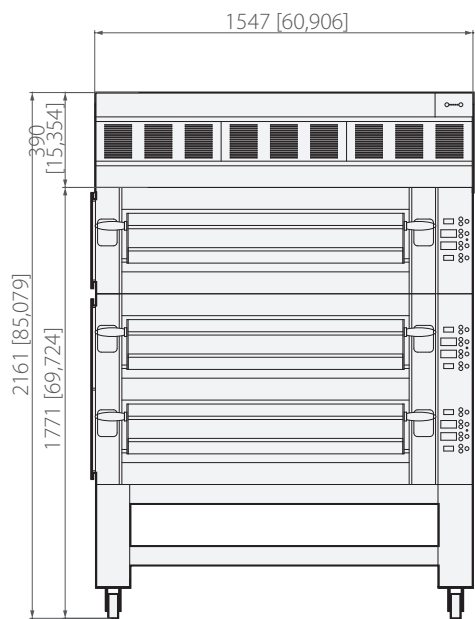
units of measurement: mm [inch]

Michelangelo ML 935 oven technical data | triple oven



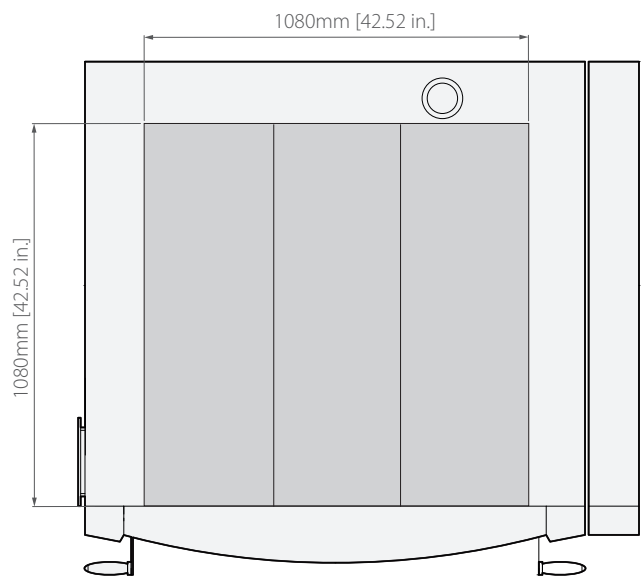
units of measurement: mm [inch]

Michelangelo ML 935 oven + KML 935 hood technical data | hood + triple oven

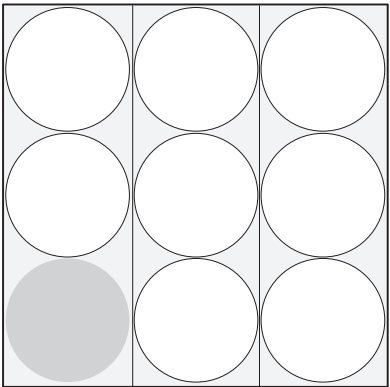


units of measurement: mm [inch]

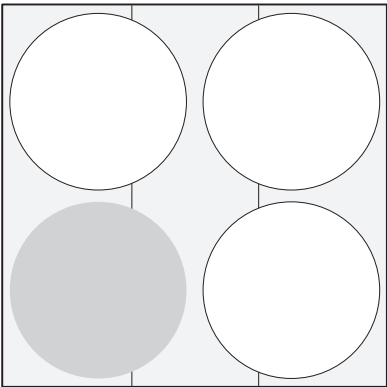
Michelangelo ML 935 oven technical data | capacity



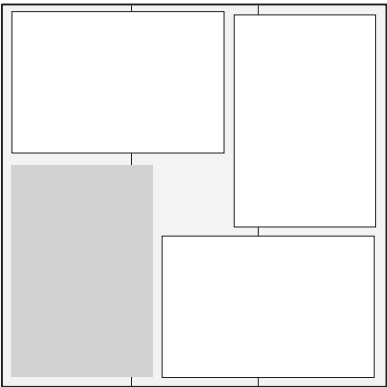
chamber height: 140 mm [5.51 in.]



PIZZA Ø 35 cm [Ø 13.78 in.]



PIZZA Ø 50 cm [Ø 19.69 in.]



TRAY 60x40 cm [23.62x15.75 in.]

	Ø PIZZAS	HOURLY PRODUCTIVITY
●	Ø 35 cm [Ø 13.78 in.]	99
●	Ø 50 cm [Ø 19.69 in.]	44
■	60x40 cm [23.62x15.75 in.]	28

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.

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
ML 435	169 kg - 372.5 lb	302 kg - 665.7 lb
ML 635	218 kg - 480.6 lb	380 kg - 837.7 lb
ML 635 L	212 kg - 467.3 lb	378 kg - 833.3 lb
ML 935	283 kg - 623.9 lb	473 kg - 1042.7 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 break-ages, if that is not the case, contact the Retailer for the procedures to follow.

Packaging disposal

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

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

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

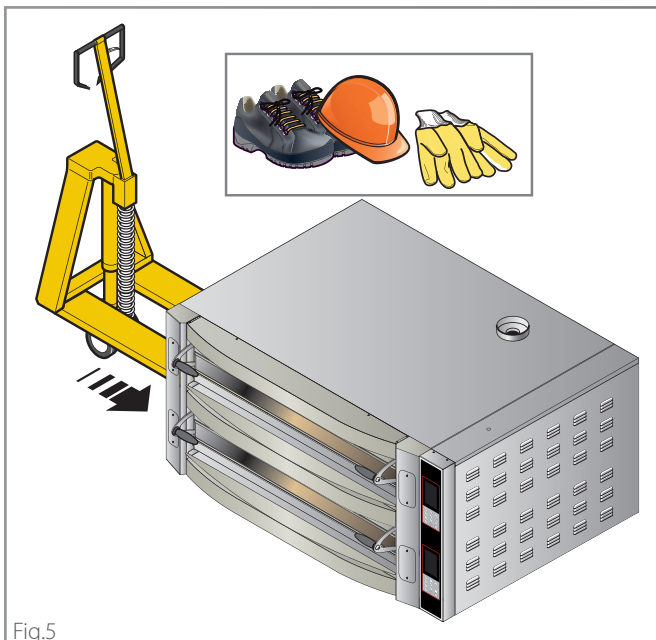


Fig.5

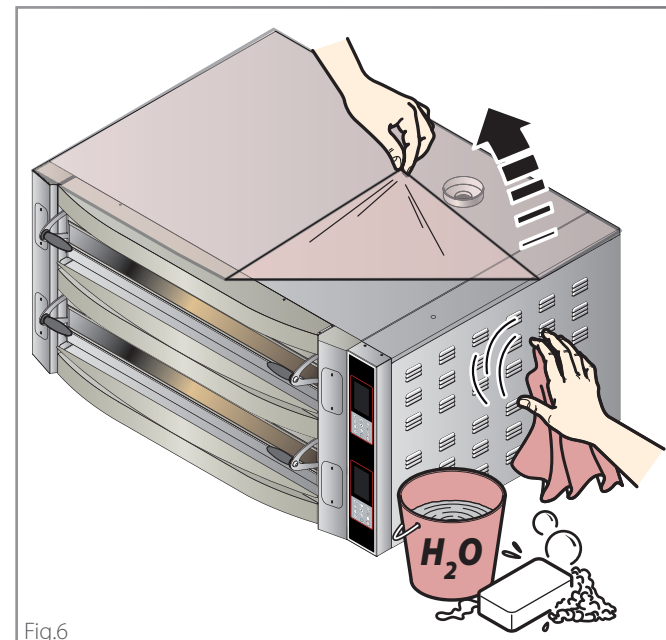


Fig.6

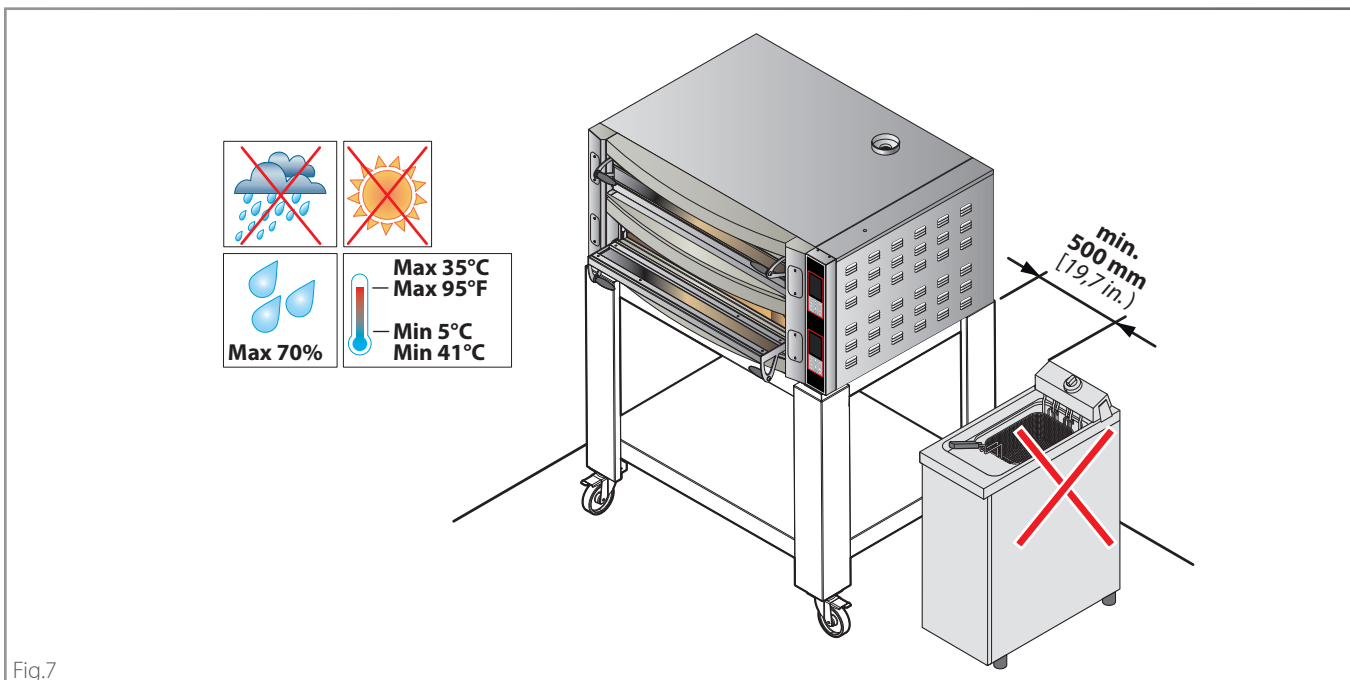


Fig.7

Positioning

► Fig.8

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

► Fig.9

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

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

Model	single	double
ML 435	169 kg - 372.5 lb	302 kg - 665.7 lb
ML 635	218 kg - 480.6 lb	380 kg - 837.7 lb
ML 635 L	212 kg - 467.3 lb	378 kg - 833.3 lb
ML 935	283 kg - 623.9 lb	473 kg - 1042.7 lb

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

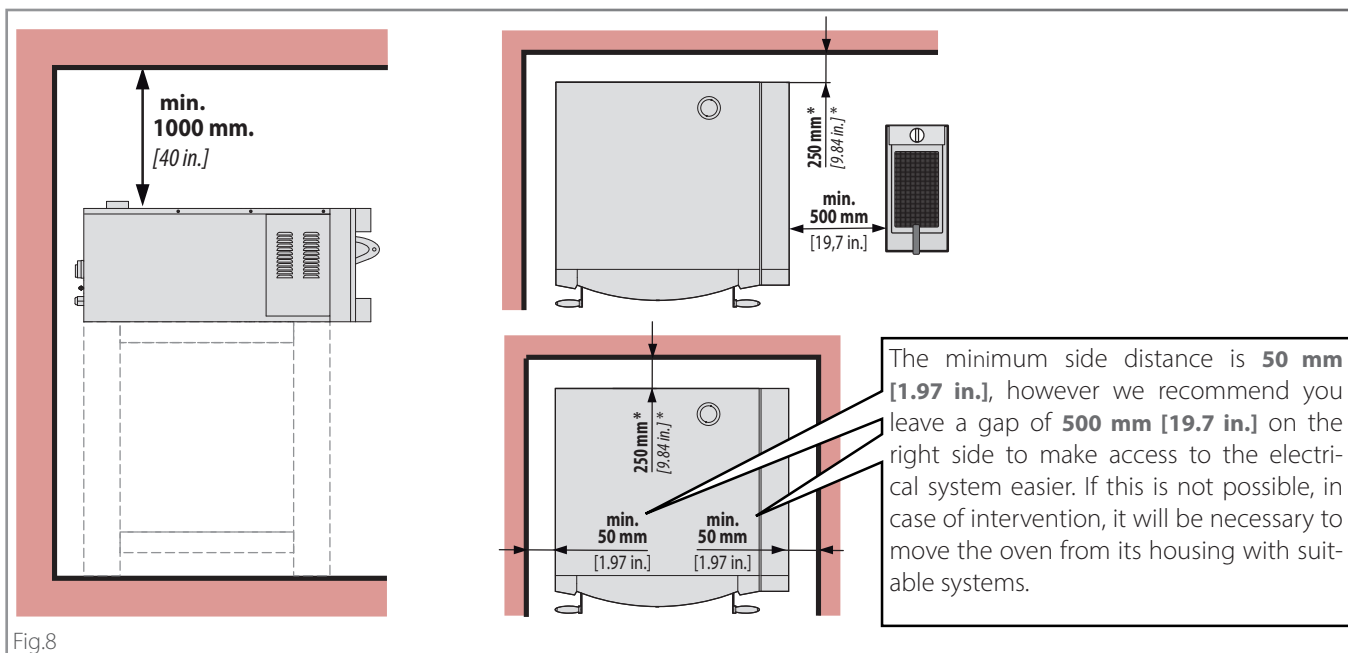


Fig.8

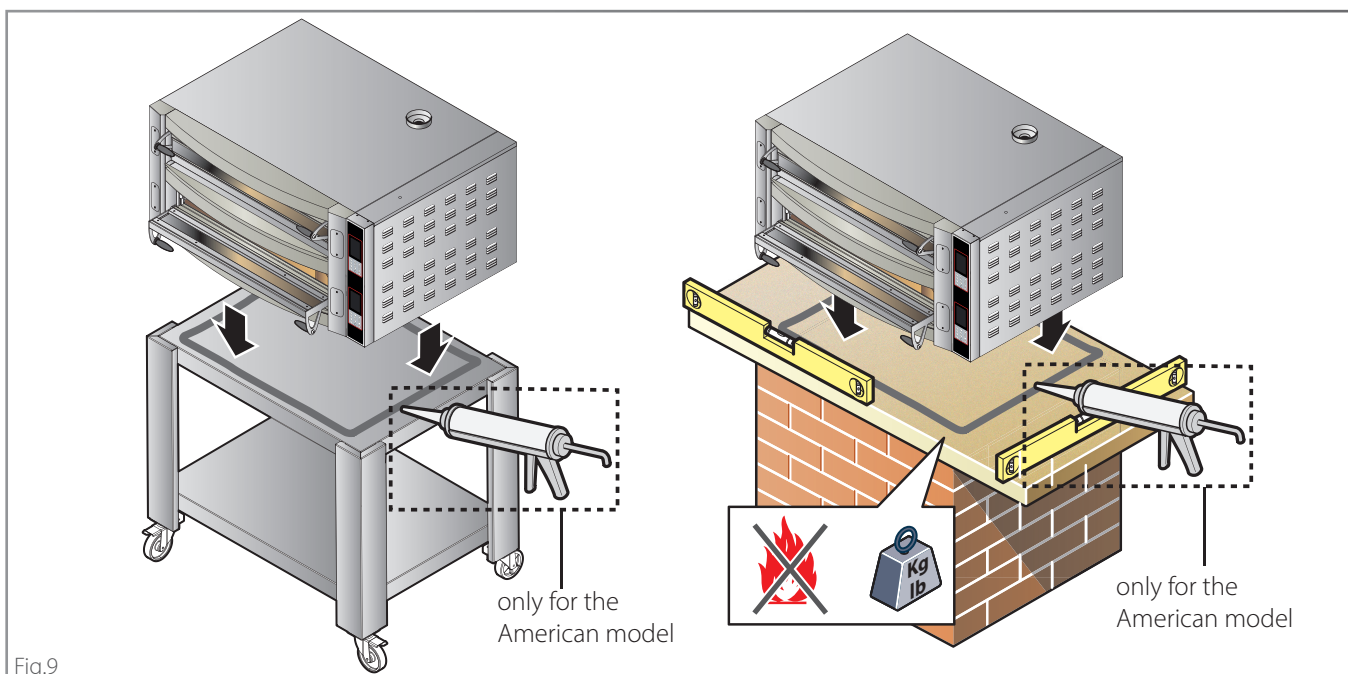


Fig.9

Serial number plate reading

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.11

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, 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);
- **B** through a **hood belonging to the user**, of suitable capacity, placed at a minimum of **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.

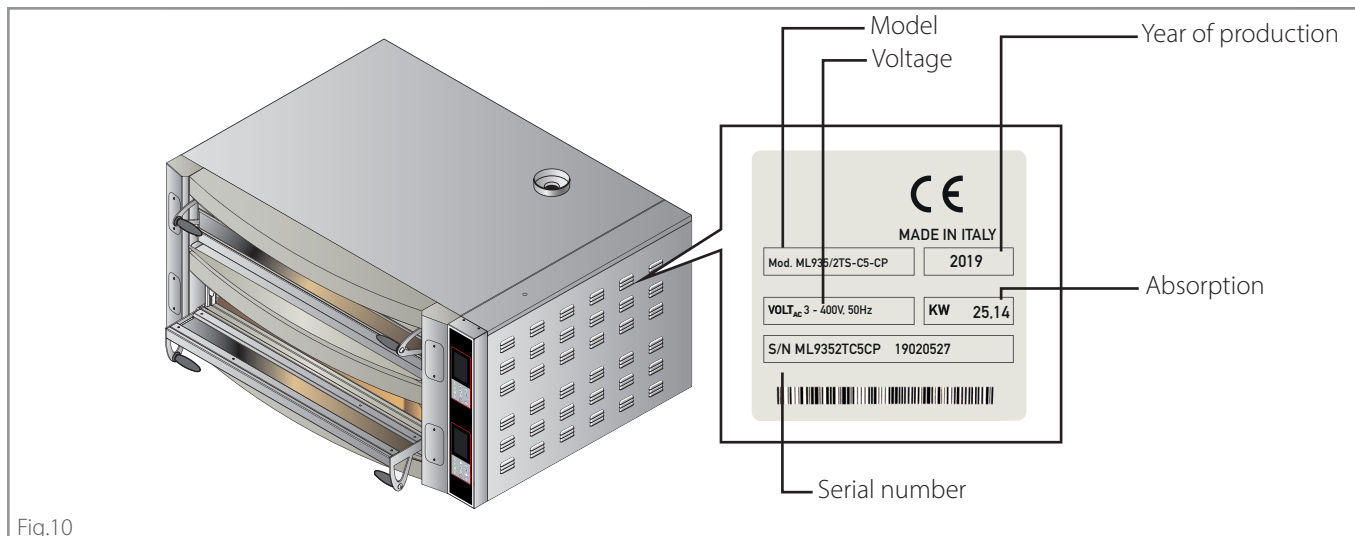


Fig.10

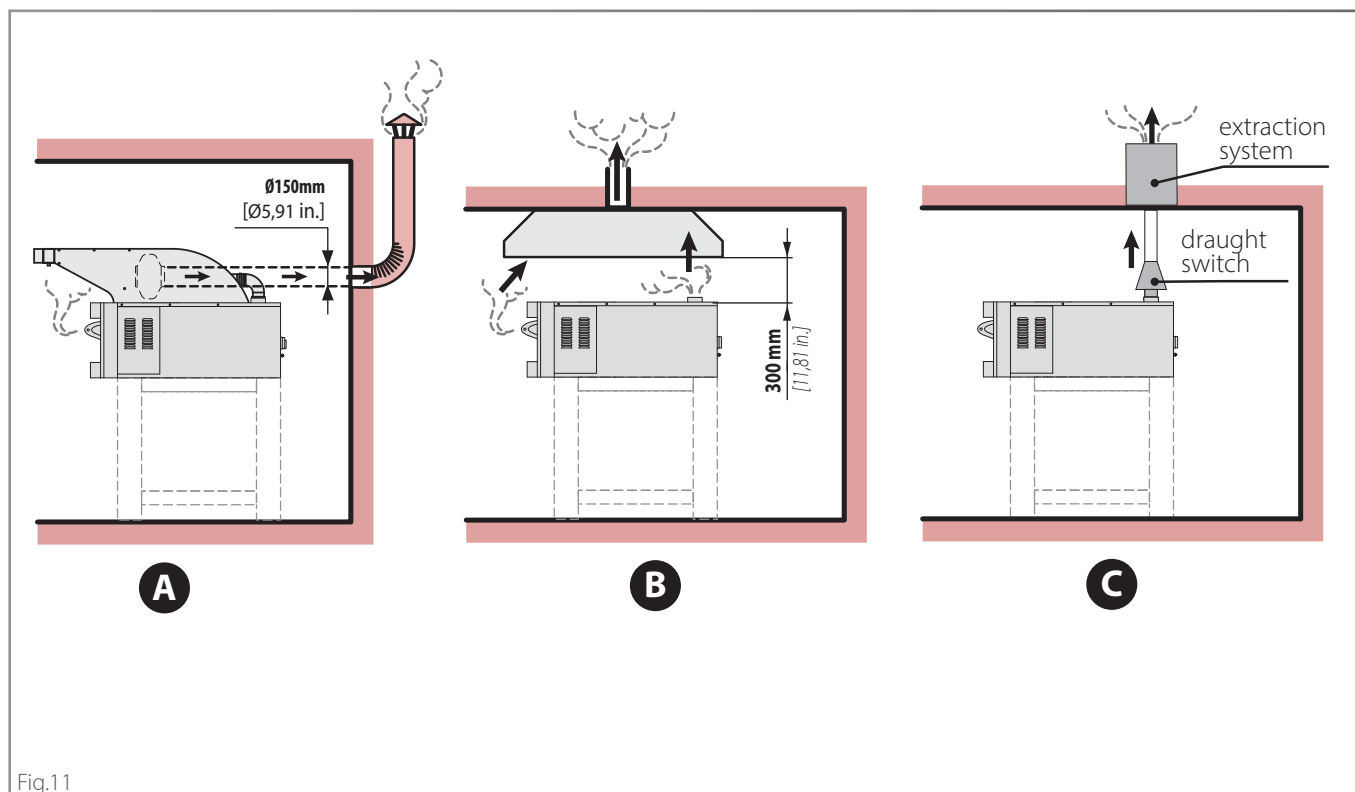


Fig.11

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 has a twin chamber, the power cables to be connected are two as the connecting 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.

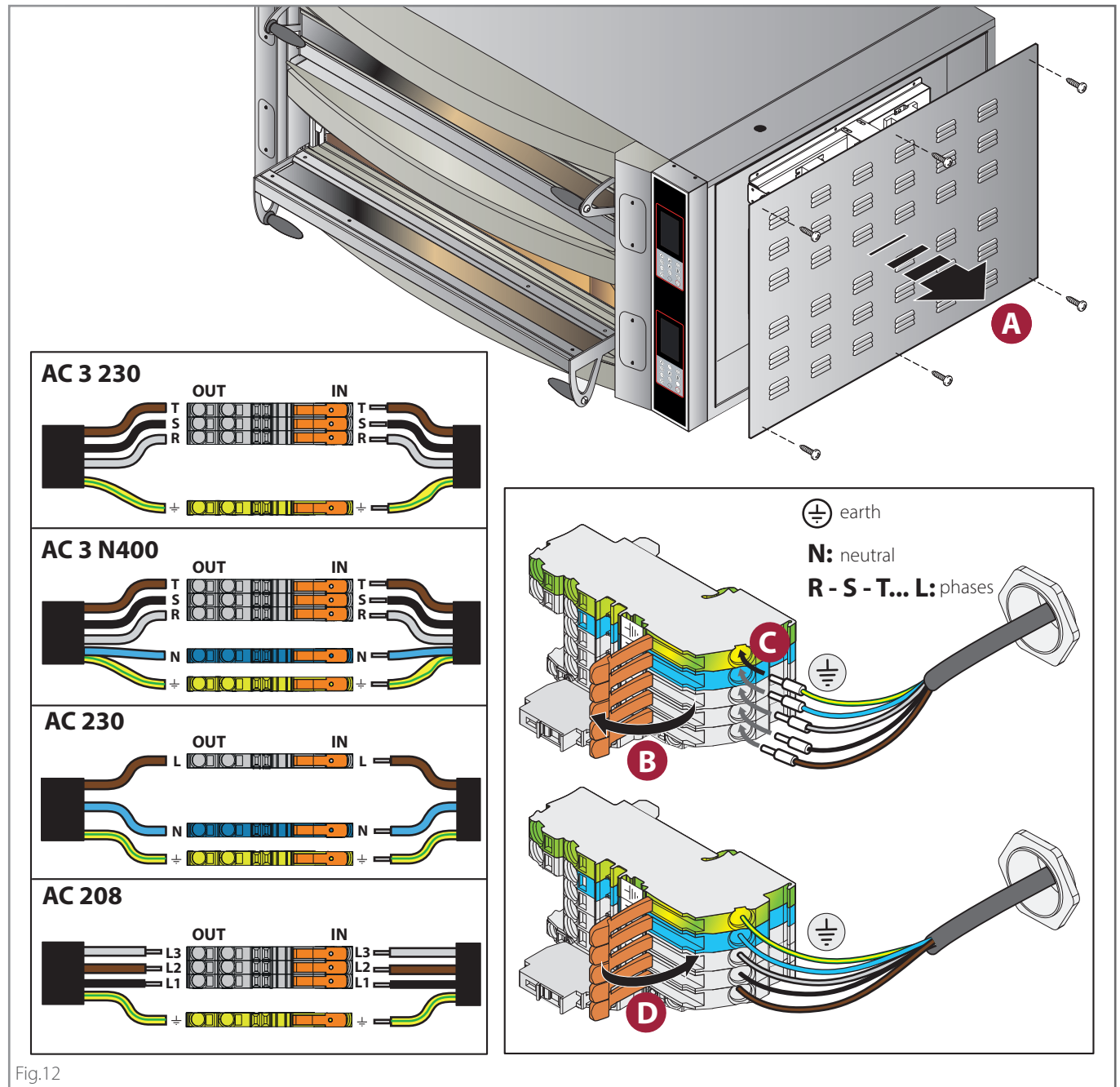


Fig.12

Installation

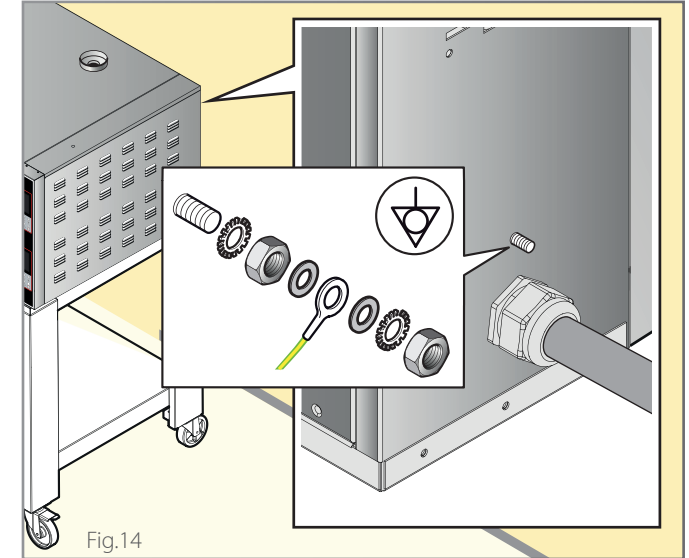
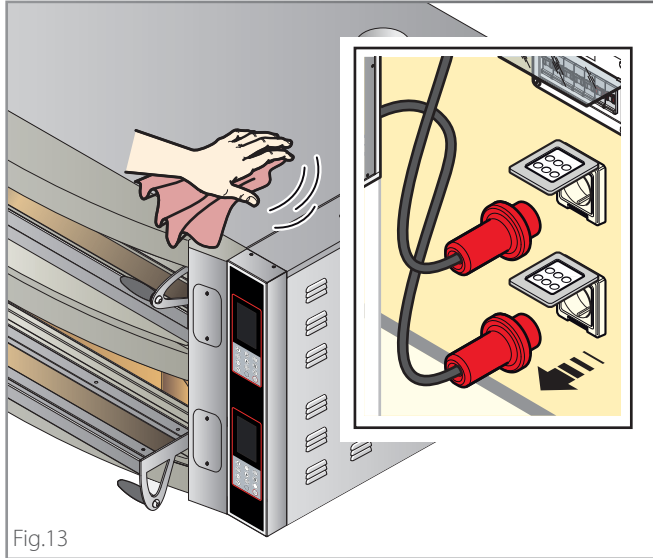
The Manufacturer accepts no liability for failure to comply with the above.



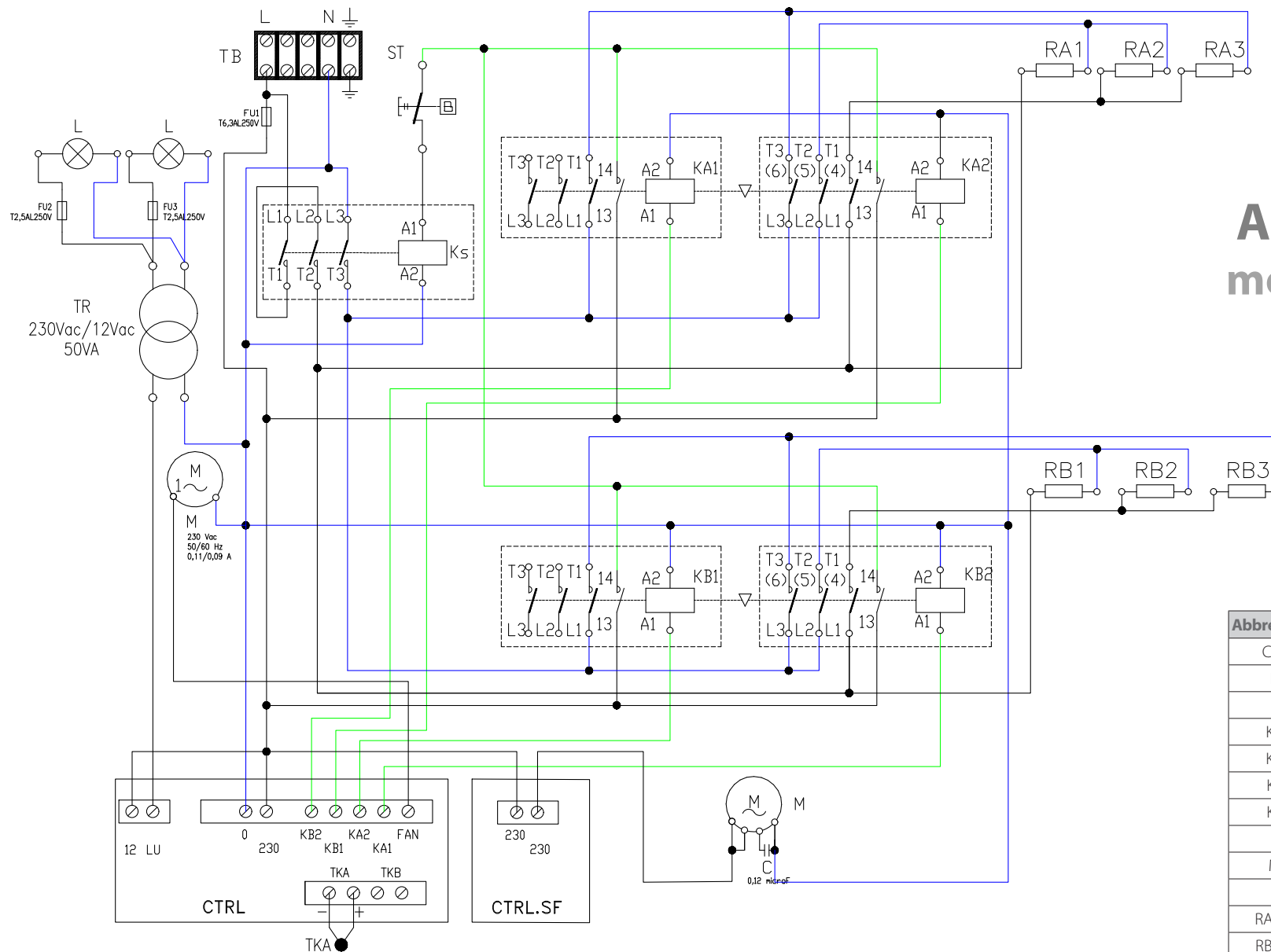
If required, the cable must be replaced by the Dealer or its technical service or by a person with similar qualifications to prevent any risk.



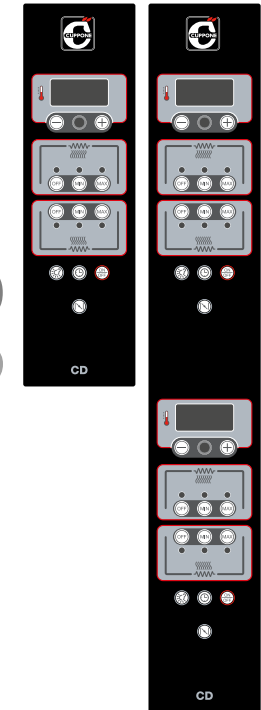
Electrical data tables on page 6



Wiring diagrams

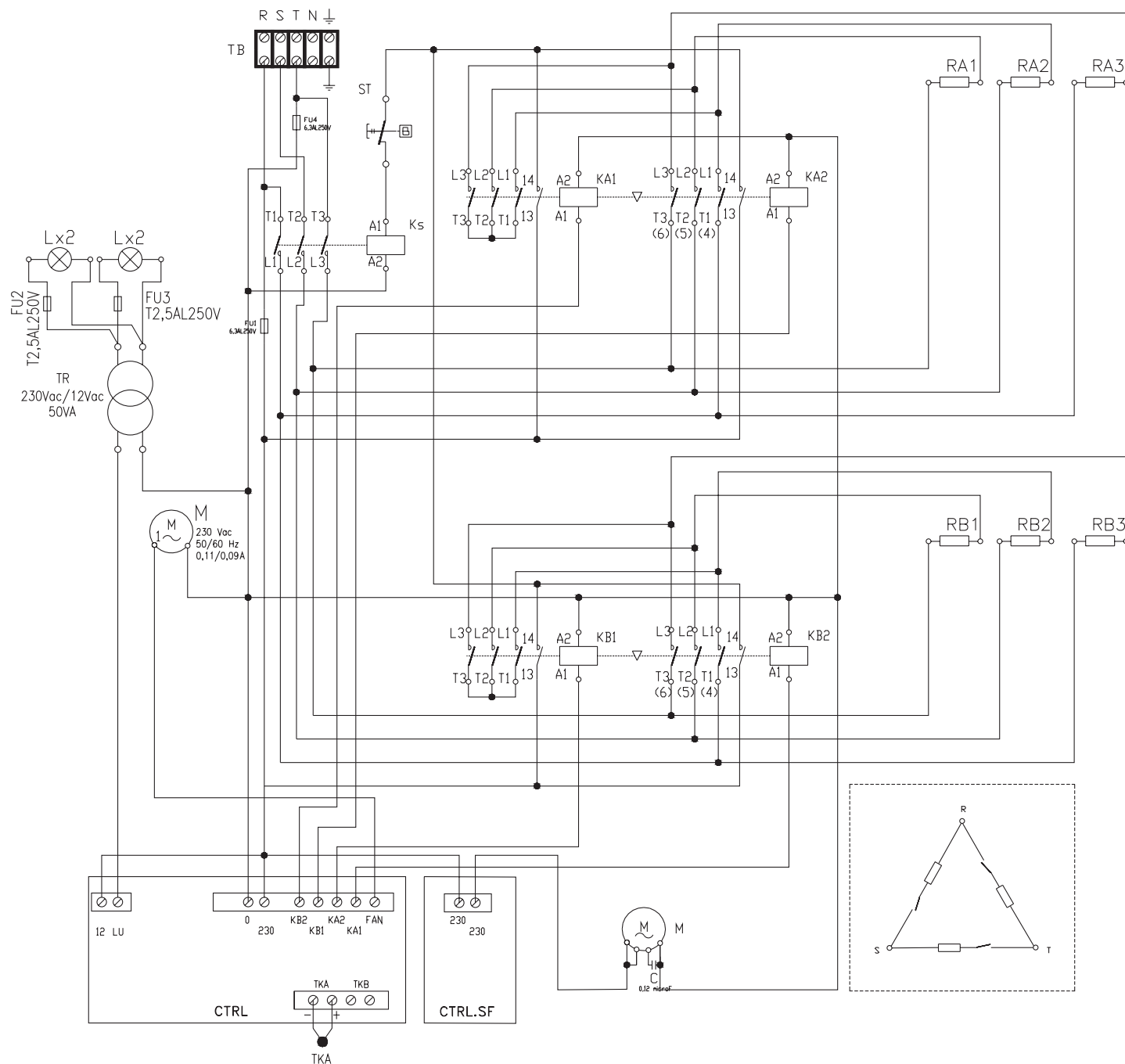


**AC 230
mod. CD**

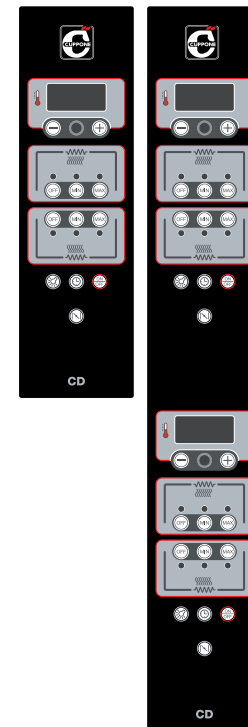


Abbreviation	Description
CTRL	Oven control board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC

Wiring diagrams

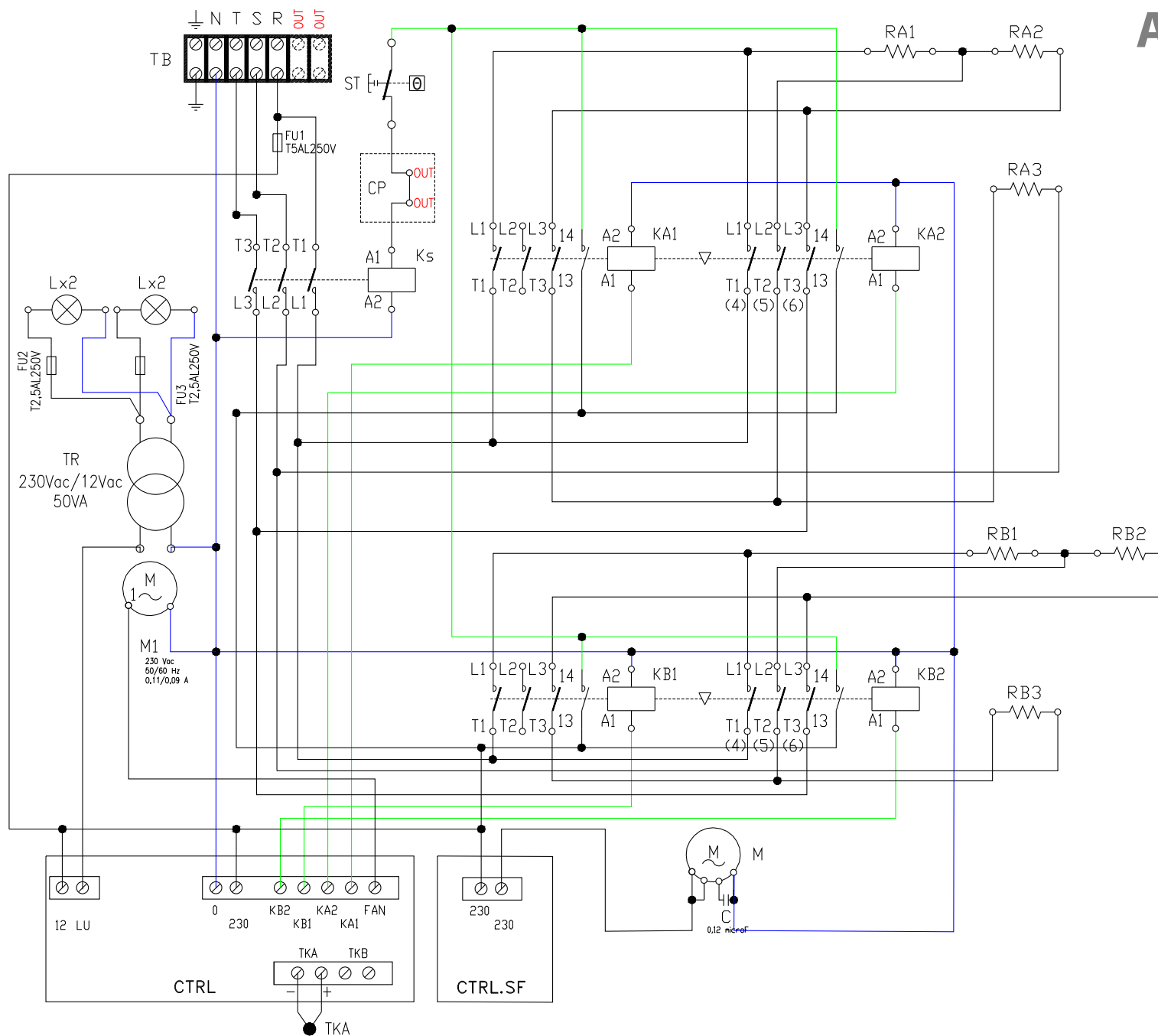


AC 3 230 mod. CD

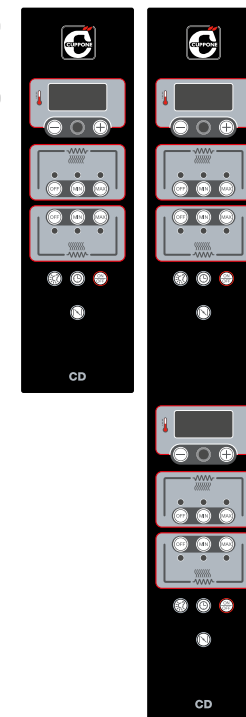


Abbreviation	Description
CTRL	Oven control board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC

Wiring diagrams

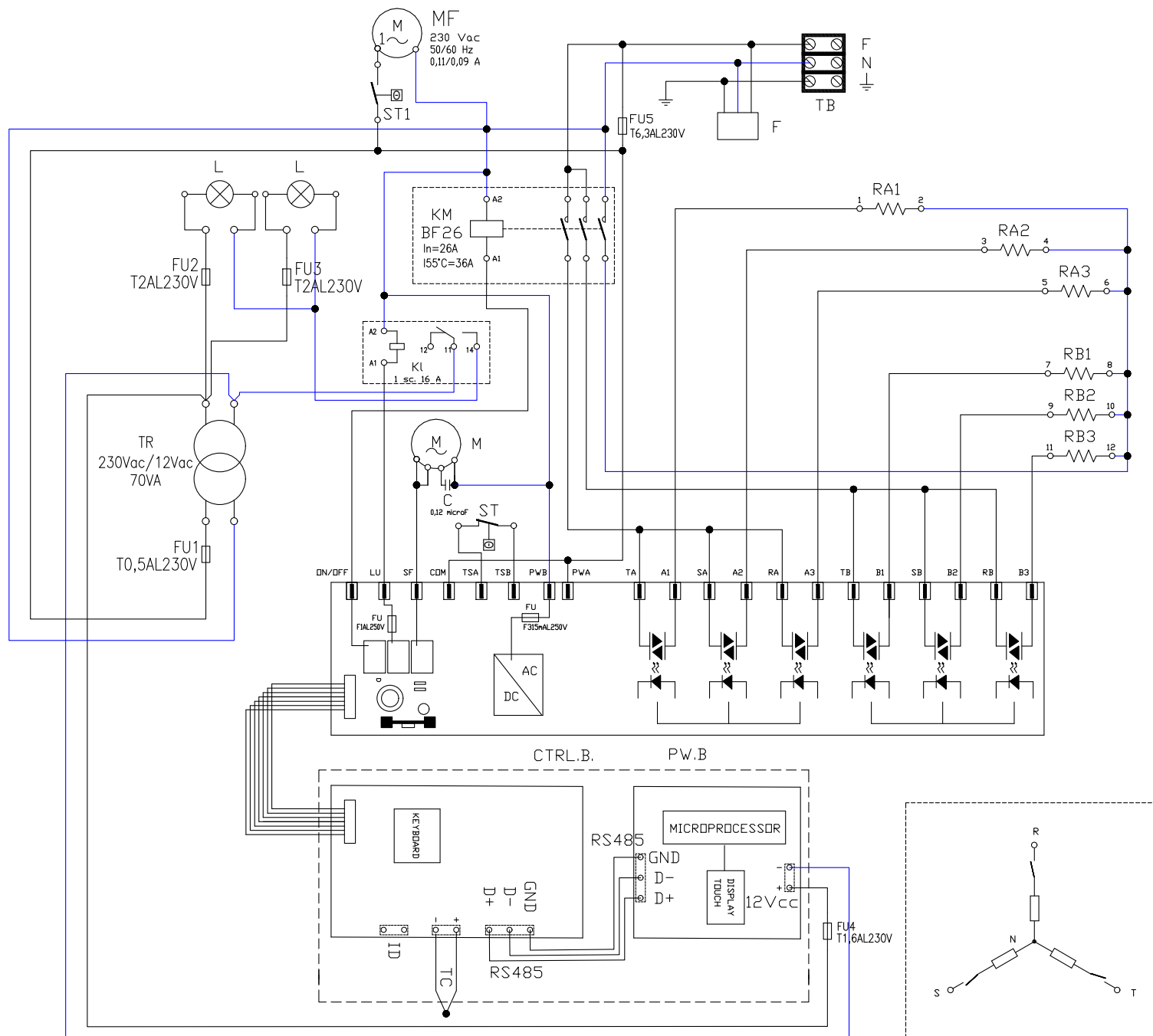


AC 3 N400 mod. CD

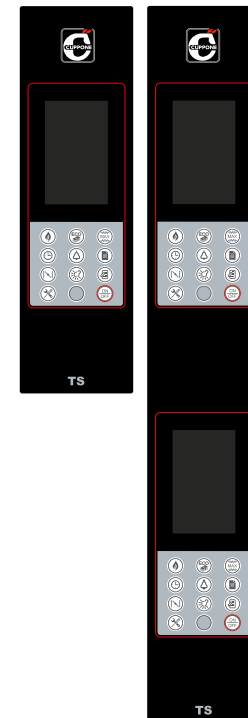


Abbreviation	Description
CTRL	Oven control board
CTRL.SF	Flue added board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC

Wiring diagrams

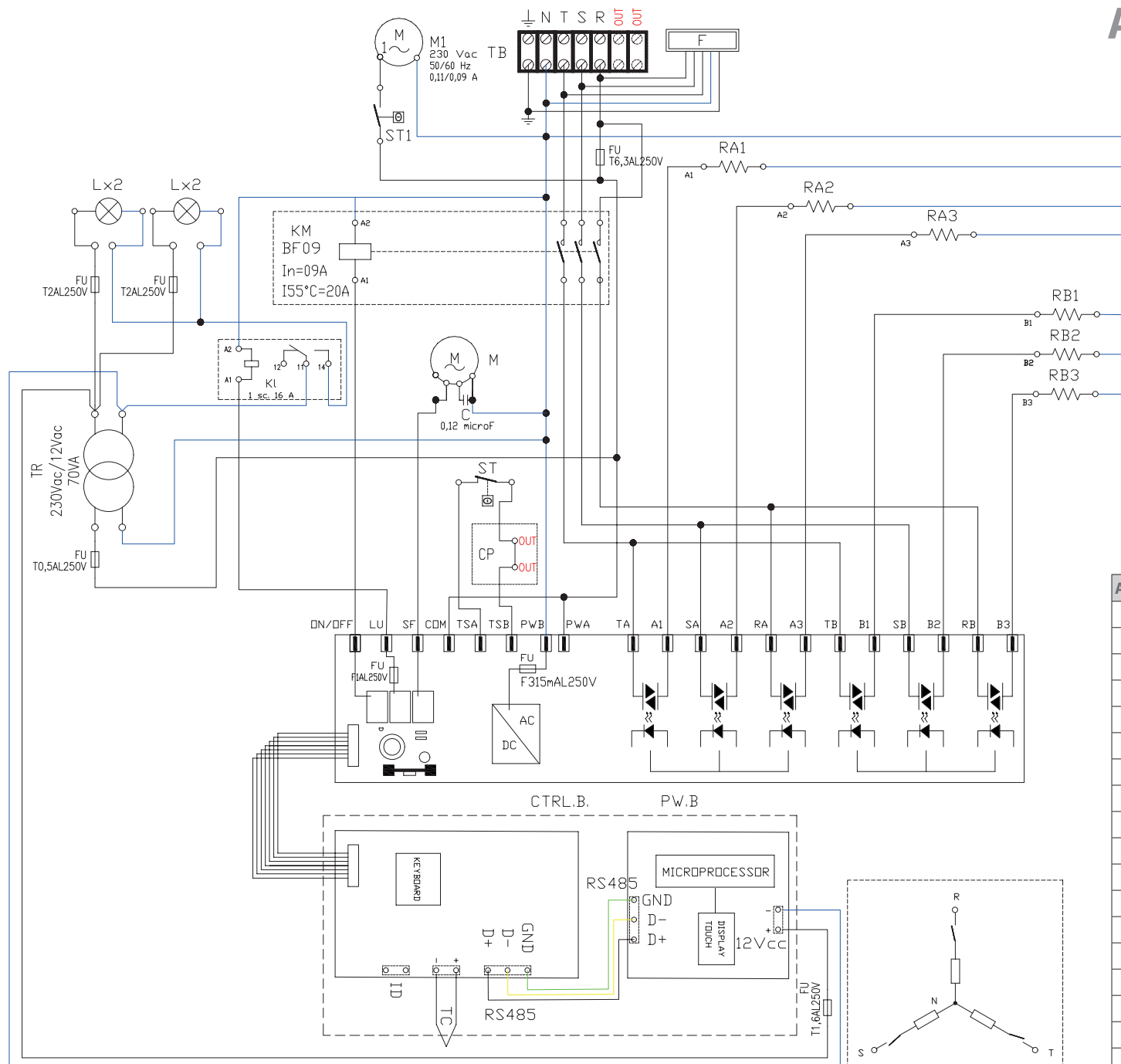
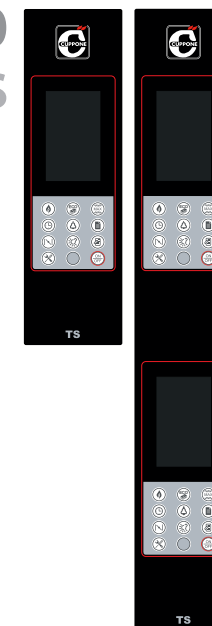


AC 230 mod. TS



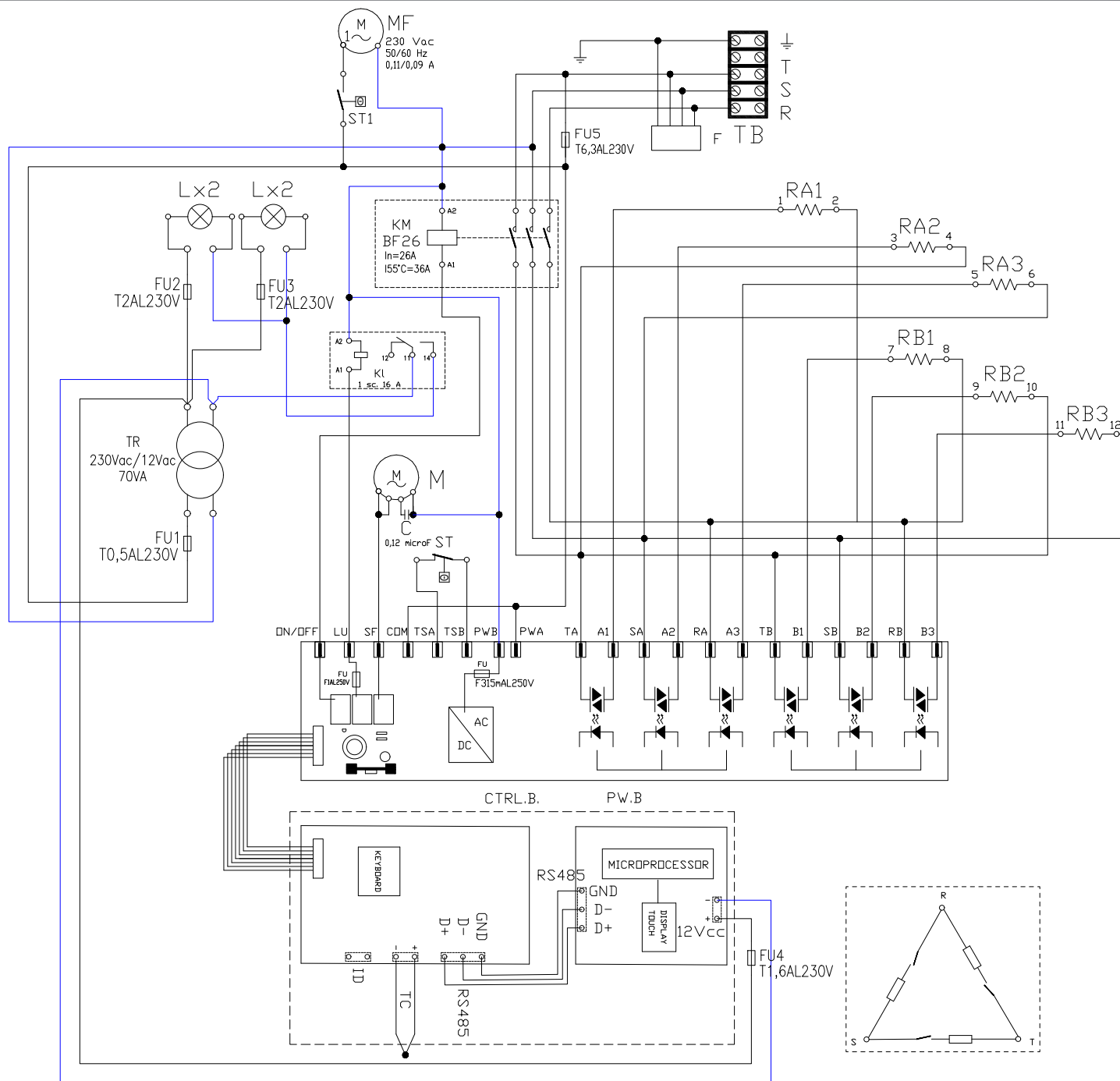
Abbreviation	Description
CTRL.B	Oven control board
C	Motor start capacitor
F	Noise filter
FU	Fuses
ID	Digital input for remote ignition
KM	Contactor BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
PW.B	Power board
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
ST	Safety thermostat
ST1	Klixon cooling fan
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac
TR1	Transformer 20VA, 230/12Vac

AC 3 N400 mod. TS

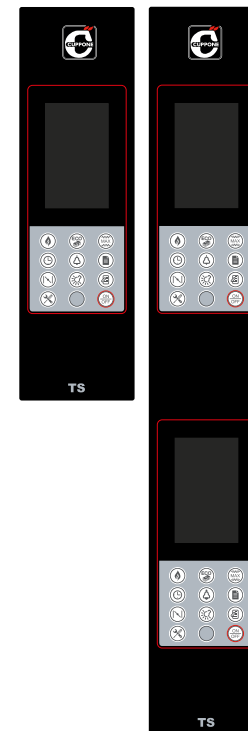


Abbreviation	Description
C	Motor start capacitor
CTRL.B	Oven control board
F	Noise filter
FU	Fuses
ID	Digital input for remote ignition
KM	Contactor BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
P.W.B	Power board
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
ST	Safety thermostat
ST1	Klixon cooling fan
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac
TR1	Transformer 20VA, 230/12Vac

Wiring diagrams

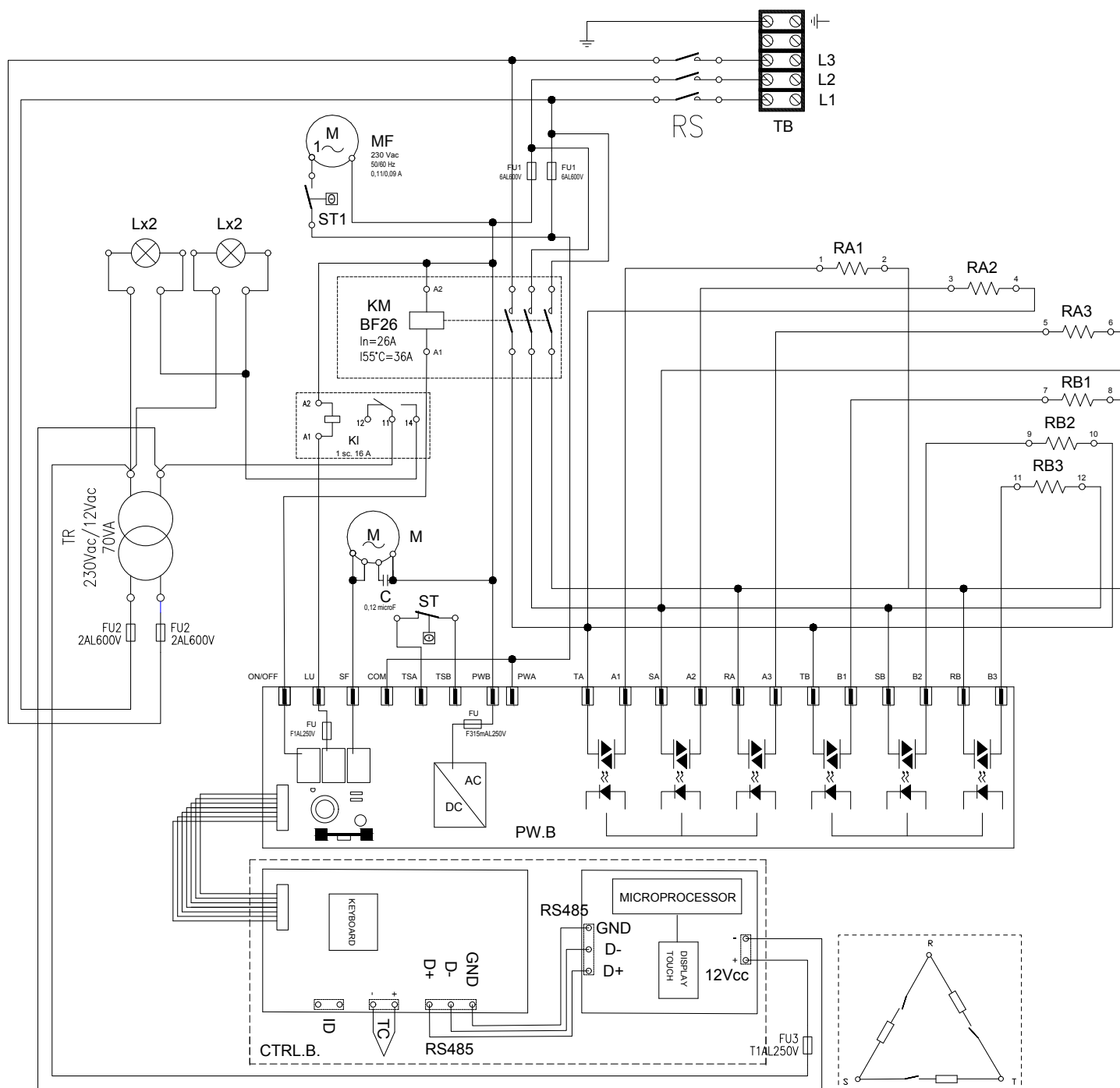


AC 3 230 mod. TS

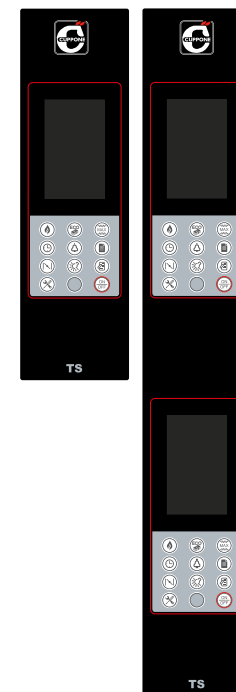


Abbreviation	Description
CTRL	Oven control board
CTRL.SF	Flue added board
FU	Fuses
Ks	Safety contactor BF09-MC09
KA1	Top res. half power BF09-MC09
KA2	Top res. full power BF09-MC09
KB1	Bottom res. half power BF09-MC09
KB2	Bottom res. full power BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Flue opening motor
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
ST	Safety thermostat
TB	Terminal board
TKA	Top heating element thermocouple
TR	Transformer 50VA, 230/12V AC

Wiring diagrams

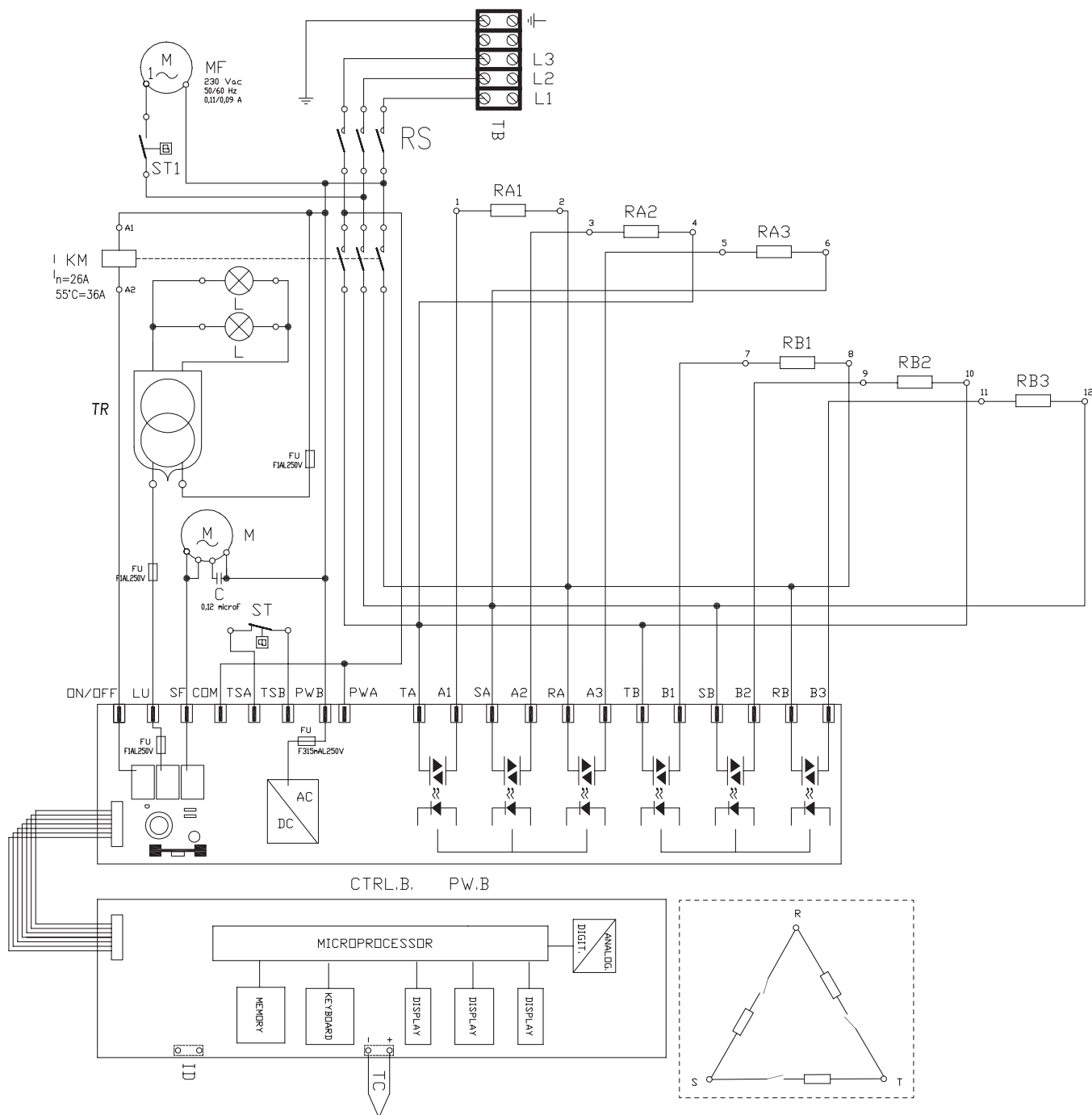


AC 3 208 mod. TS

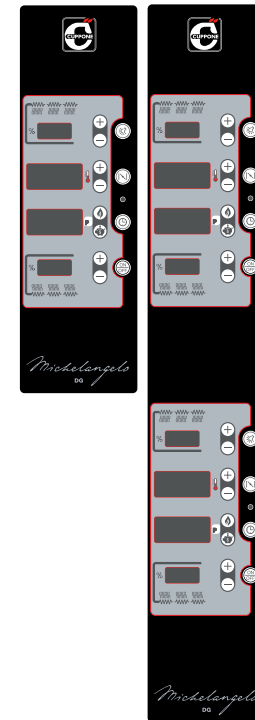


Abbreviation	Description
C	Motor start capacitor
CTRL.B	Oven control board
FUx	Fuses
ID	Digital input for remote switch-on
KM	Contactor
L	Cooking chamber lights
M	Flue opening motor
MF	Fan
PW.B	Power board
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
RS	Rotary switch
ST	Safety thermostat
TB	Terminal board
TC	Thermocouple
TR	Transformer 70VA, 208/12V AC

Wiring diagrams



AC 3 208 mod. DG



Abbreviation	Description
C	Condenser
CTRL.B.	Oven control board
FUx	Fuses
KM	Contactor
ID	Digital input for remote switch-on
L	Cooking chamber lights
M	Flue opening motor
MF	Fan
PW.B.	Power board
RA1.2.3	Top heating elements
RB1.2.3	Bottom heating elements
RS	Rotary switch
ST	Safety thermostat
TB	Terminal board
TC	Thermocouple
TR	Transformer 70VA, 208/12V 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 a value of **150 °C - 302 °F**, for the "TS" model, top percentage 80%, bottom 20%, for the "CD" model set **MAX** at the top and **MIN** at the bottom, for at least **8 hours, with no 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.)	Positioning on page 39
	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 38
	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 40
	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 41
	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 40
√	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?	-

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.

Error messages mod. CD

Displayed code	Oven behaviour	Solution
Err	The heater thermocouple is disconnected or faulty.	Contact Technical Service
rEF	The board and cold coupling temperature probe is faulty.	
ALL	Control card high temperature pre-alarm, exceeding parameter 06.	
ntc	Control card high temperature alarm.	

NOTE:



"Err" - "ntc" the machine switches off

"ALL" the machine continues to operate.

Error messages mod. TS

Displayed code	Oven behaviour	Solution
A0	The alarm shows the oven configuration is wrong. No oven function works.	Contact Technical Service
A1	The alarm shows there is no communication between the oven boards. No oven function works.	
A4...A8	The light is switched off and the oven does not heat when the temperature is set.	

Warnings mod. TS

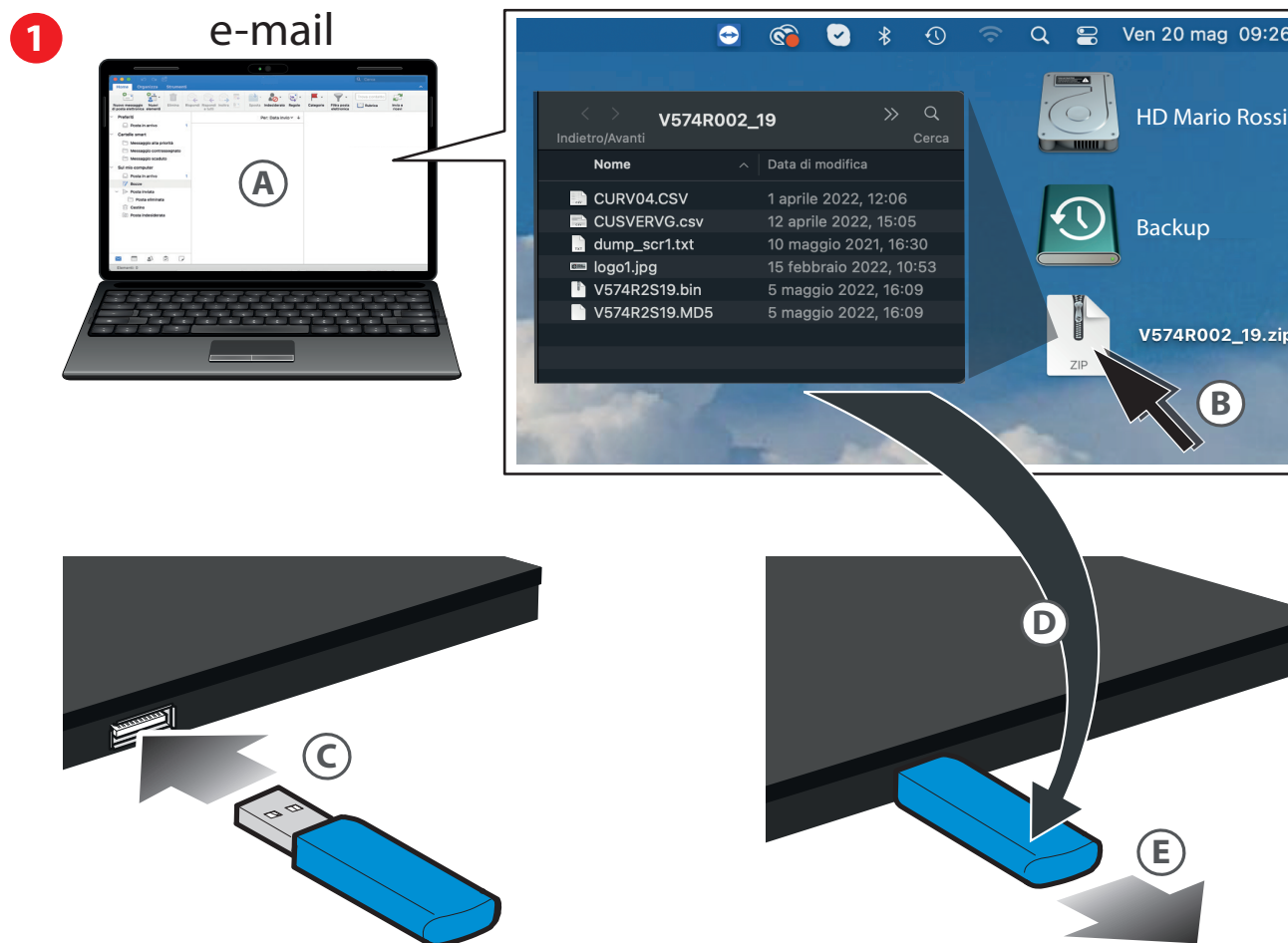
Code	Oven behaviour	Solution
W1	Power board heat sink temperature too high.  <i>The heat sink is a special aluminium block, fitted onto the power board to dissipate the heat this generates.</i>	If these warnings are displayed, the oven continues to work but shows some anomalies connected with the excessive temperature that must be solved. Check: <ul style="list-style-type: none"> the oven is positioned correctly (e.g. the temperature of the room the oven is installed in) the recommended distances from walls and appliances that generate heat (e.g. fryers) if the cooling fans are working (looking through the vents without removing the side) Once these checks have been made, if the problem remains, contact Technical Service.
W2	Cold junction temperature too high.  <i>The cold junction is a sensor built into the display board that detects the temperature of the latter and the surrounding atmosphere.</i>	
W3	The oven is fitted with a meter counting the working hours: after 250 hours, a pop-up warns the user that cleaning under the refractory surface is required.	If you touch the pop-up, it disappears but remains as a warning in the taskbar. We recommend cleaning under the refractory surface is carried out as soon as possible.
W5... W14	messages about the notes	

4 PROCEDURES

Firmware update

1 DOWNLOADING THE FIRMWARE UPDATE

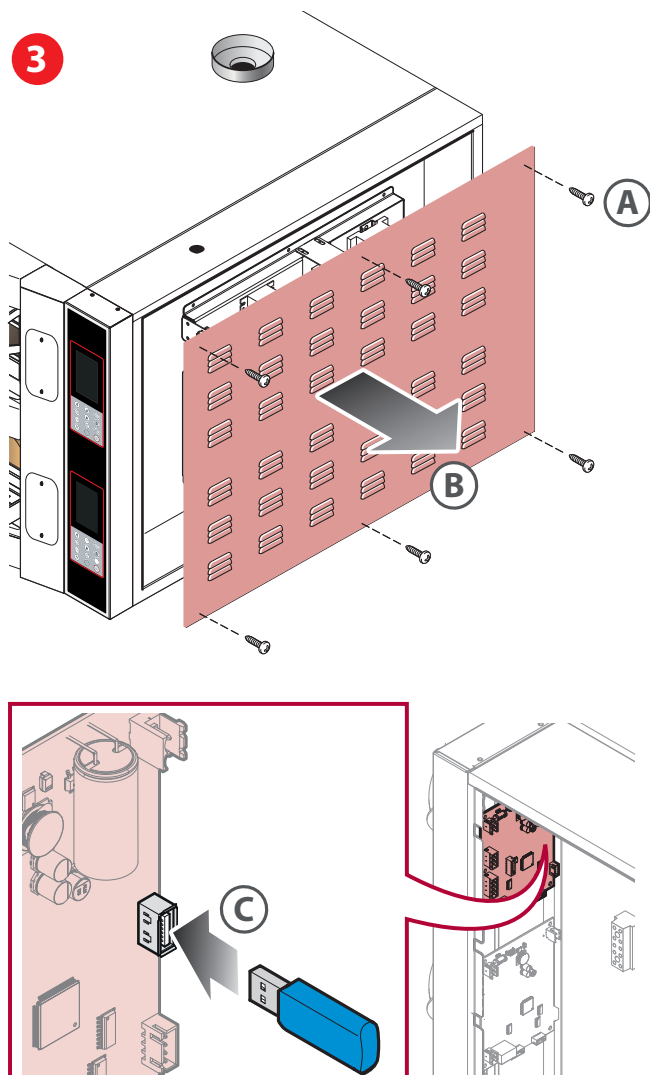
- A** Open your email and download the zipped folder received from the Manufacturer/Dealer
- B** Open the zipped folder quickly clicking twice on it; inside it you will find the 6 files required for the update.
- C** Insert into your computer a USB stick, empty and formatted FAT32
- D** Drag the 6 update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



2 CHECKING THE CURRENT FIRMWARE VERSION

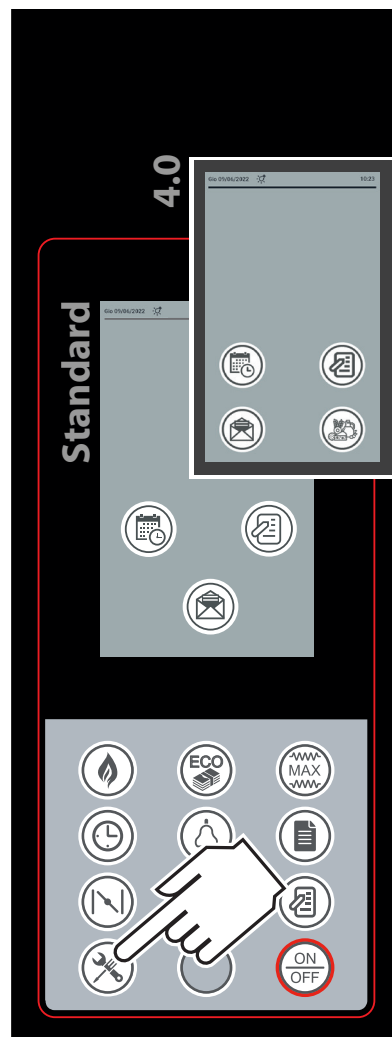
- A** With the oven in STAND-BY, touch the **SERVICE** icon
- B** Touch the **FIRMWARE VERSIONS** icon
- C** The display will show the firmware version installed on the oven; press the **BACK ARROW** to exit the screen.





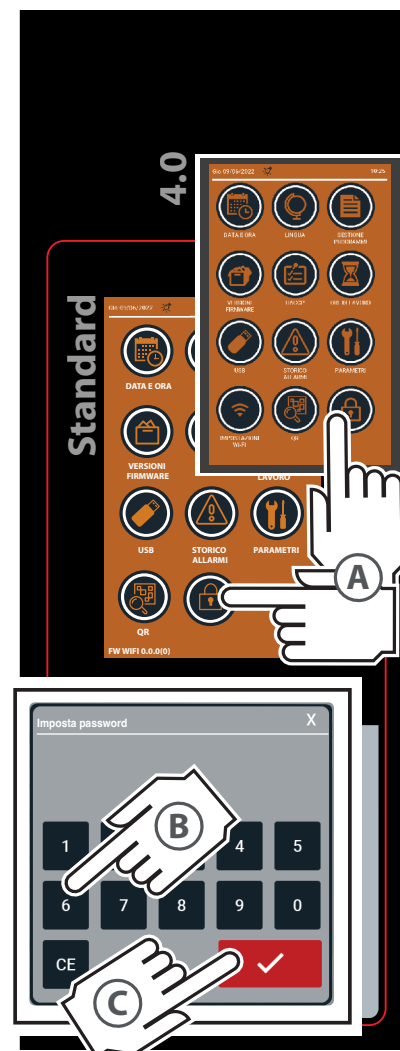
3 UPLOADING THE UPDATED FIRMWARE

- (A) Unscrew the screws that retain the side panel
- (B) Remove the side panel and access the board behind the Touch panel
- (C) Insert the stick on which the 6 update files were copied into the USB port located behind the Touch board.



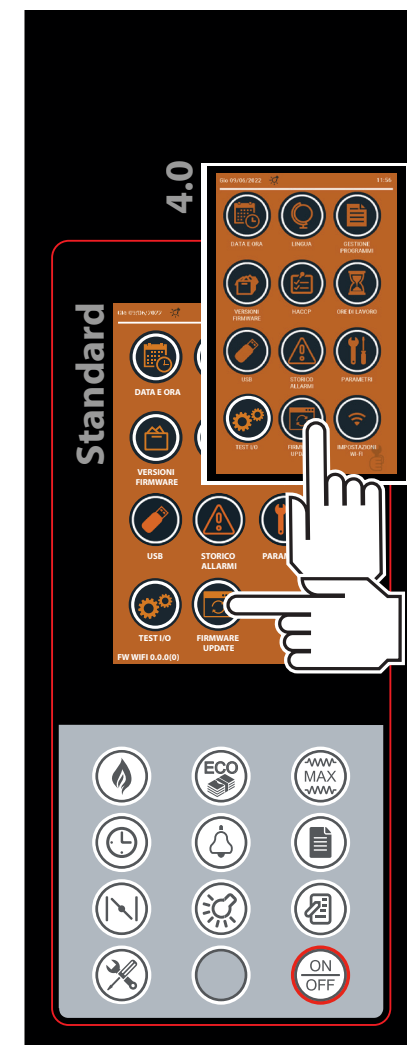
4

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



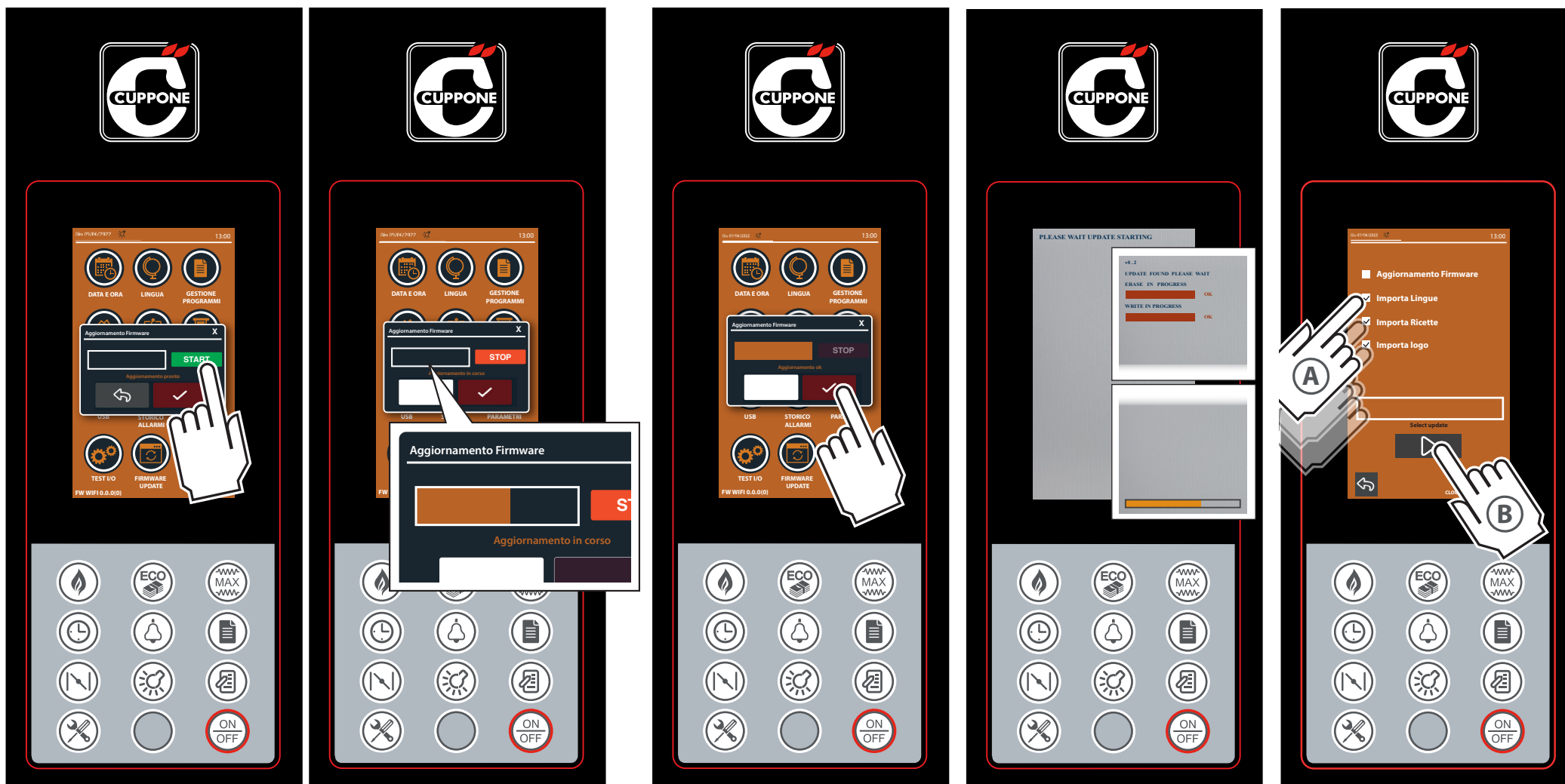
5

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



6

Touch the **FIRMWARE UPDATE** icon.



7

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

8

When uploading is complete, confirm by touching the key

9

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

10

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

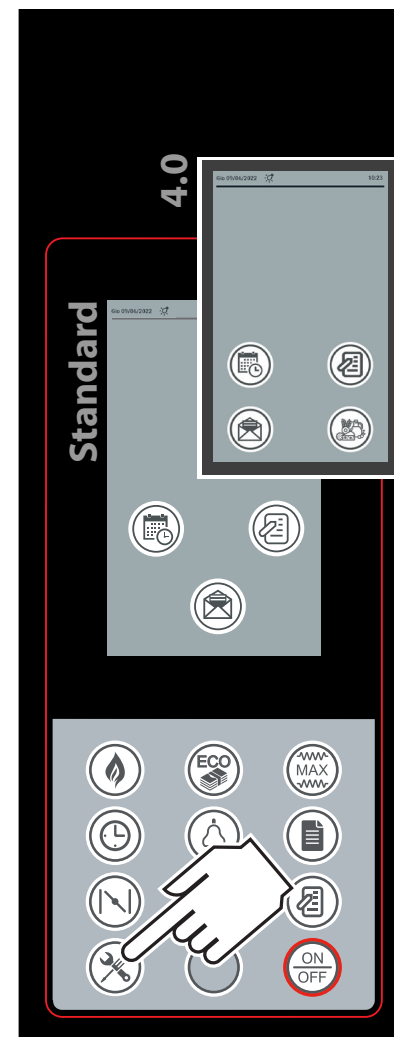


1

Touch the warning screen to continue with the operation.

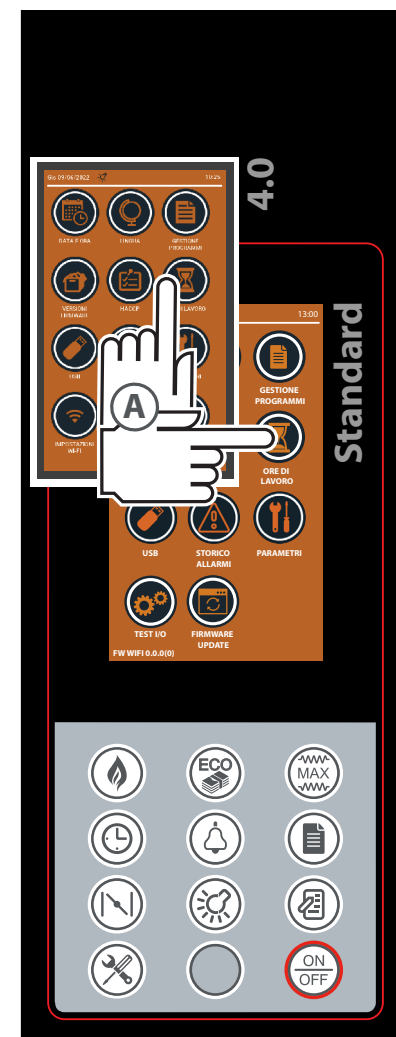
A counter inside the oven counts the work hours carried out; after a certain number of hours, a pop-up appears on the display that warns about the need to carry out maintenance on the oven.

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.



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



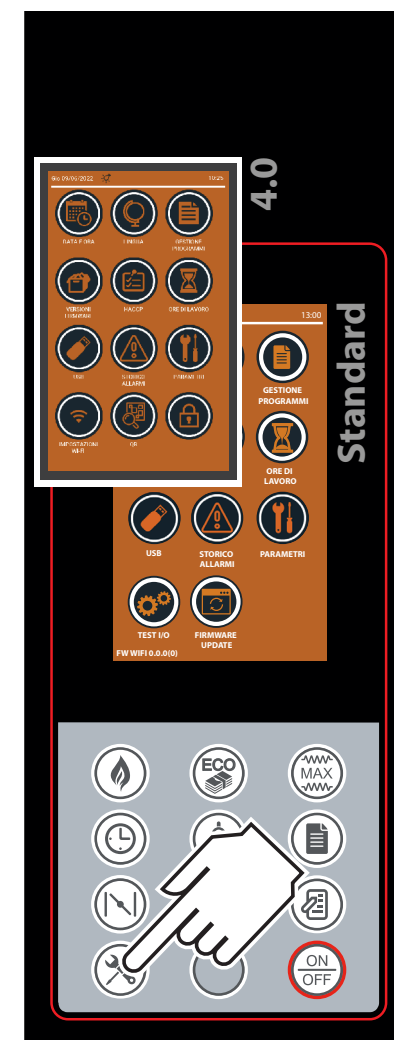
5

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.

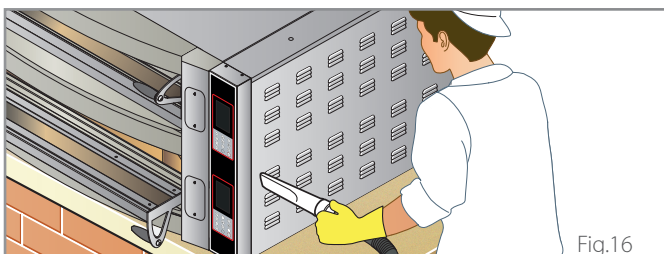


Fig.16

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 DISPLAY

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

CLEANING THE REFRACTORY SURFACE

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 [59](#)

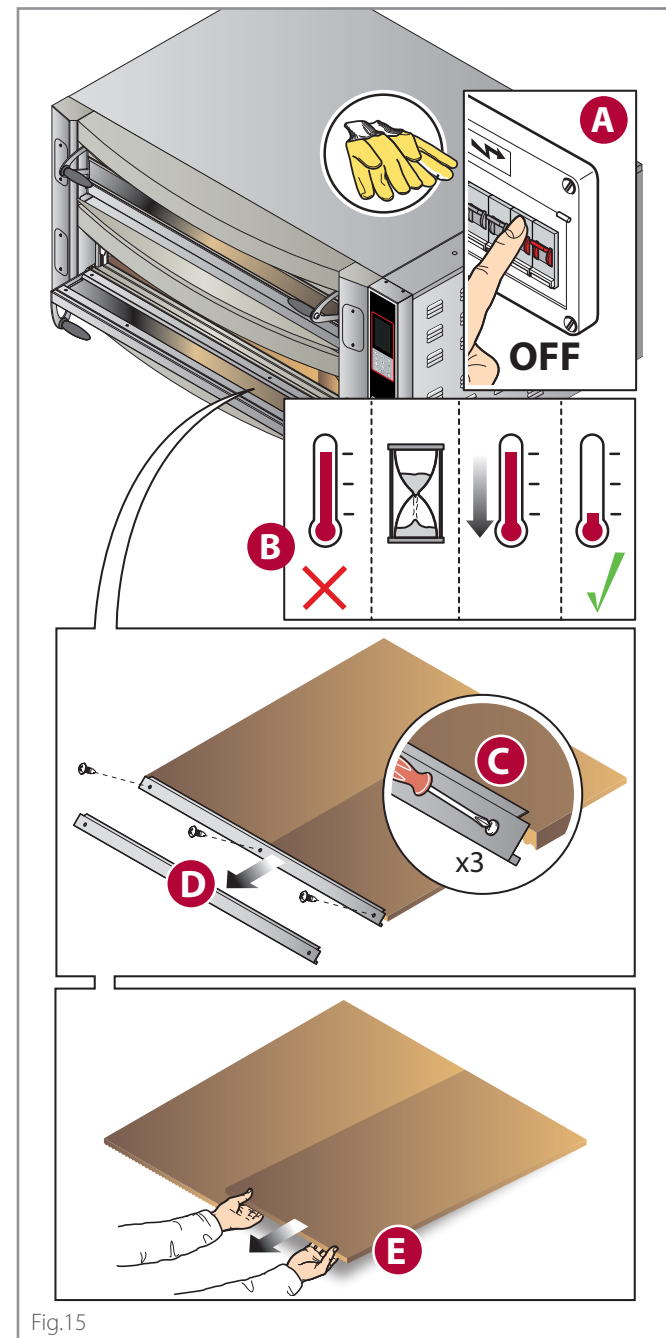


Fig.15

CLEANING THE CHAMBER WITH THE PYROLYSIS FUNCTION

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

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

CD model ovens ► Fig.19

- 1 Set the **chamber temperature to 400 °C - 752 °F**.
- 2 Acting on the **"MIN"** and **"MAX"** keys, set both the **top** and **bottom powers** to **MAX**.
- 3 Switch the lights of the cooking chamber off.
- 4 Once the temperature has been reached, switch the oven off with the **ON/OFF** key and let it cool down with the door closed.
- 5 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.18**

TS model ovens ► Fig.19

- 1 Touch the **ON/OFF** key.
- 2 Touch the **PYROLYSIS** key.
- 3 Confirm pressing **✓**: the heating of the oven chamber starts until the temperature of 400 °C - 752 °F is reached, when the function stops (to block the function early, press the **PYROLYSIS** key again).
- 4 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.18**

! In the "TS" models, during pyrolysis, the light switches off automatically to preserve the bulbs, on the other hand, in the "CD" models it is necessary to turn it off manually.

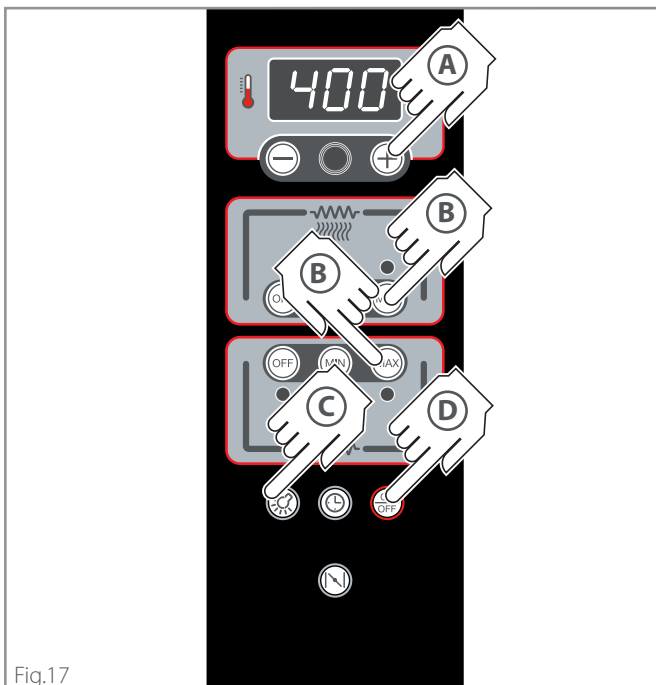


Fig.17



Fig.18

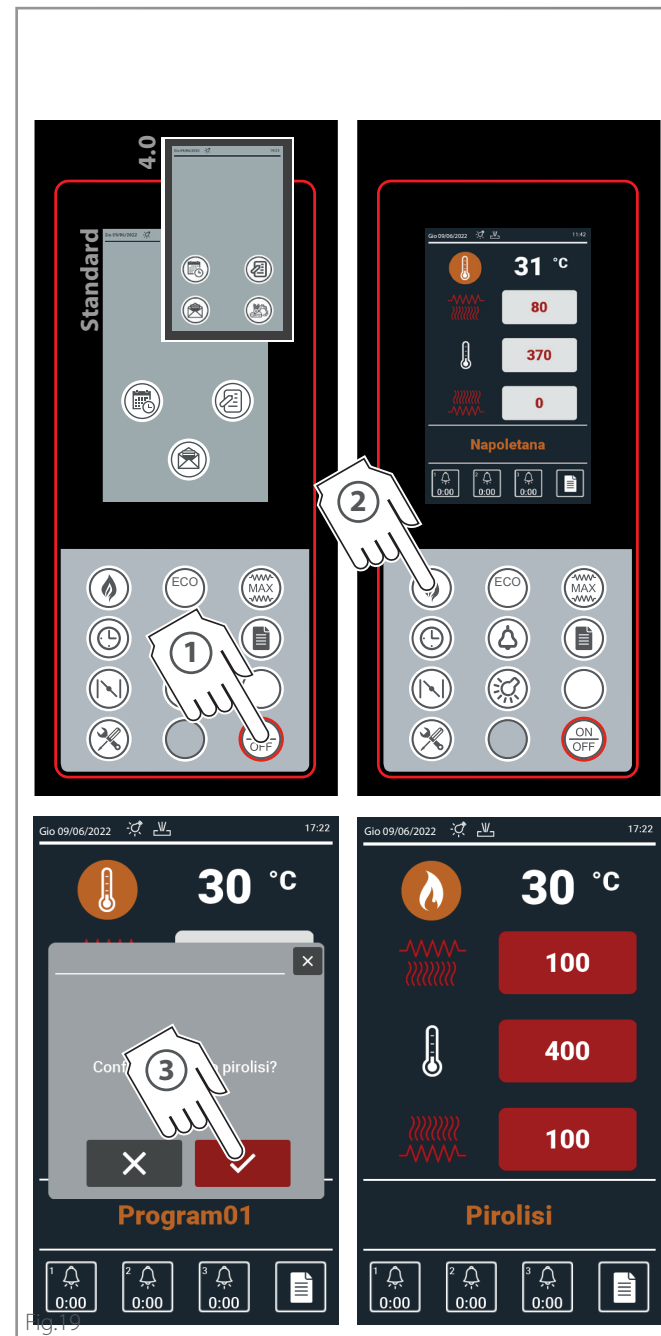


Fig.19

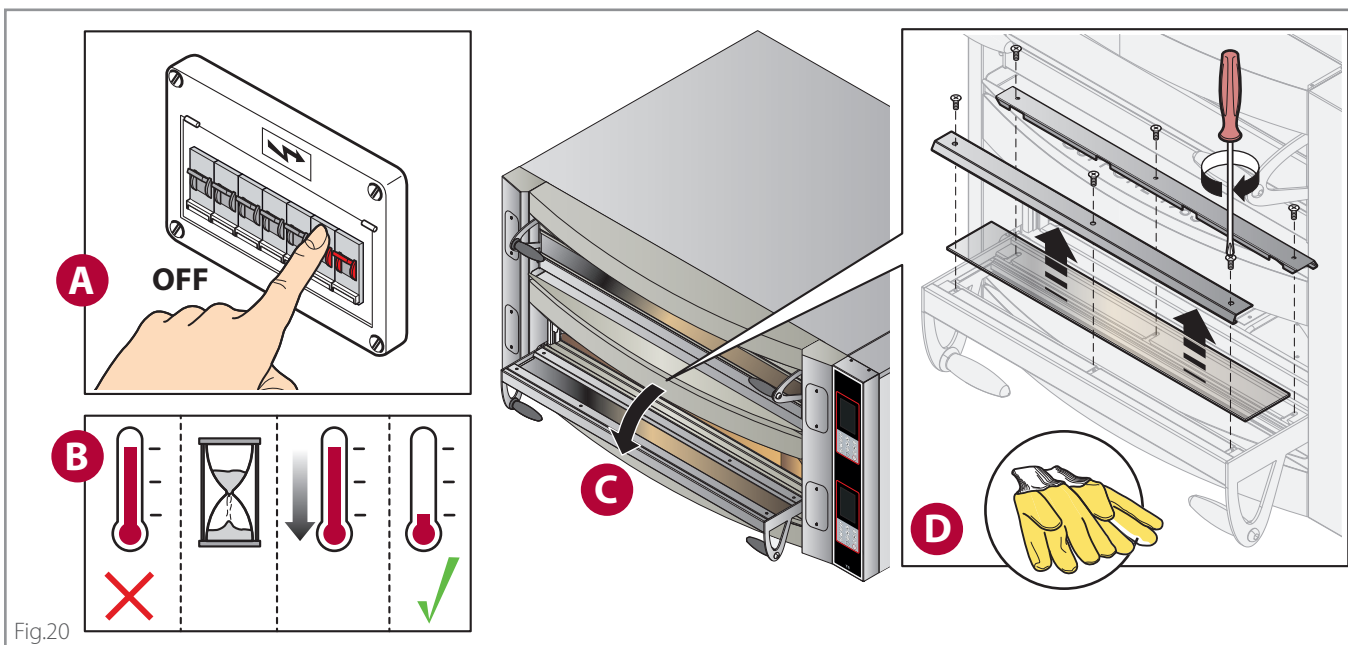
Replacing components

⚠ 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

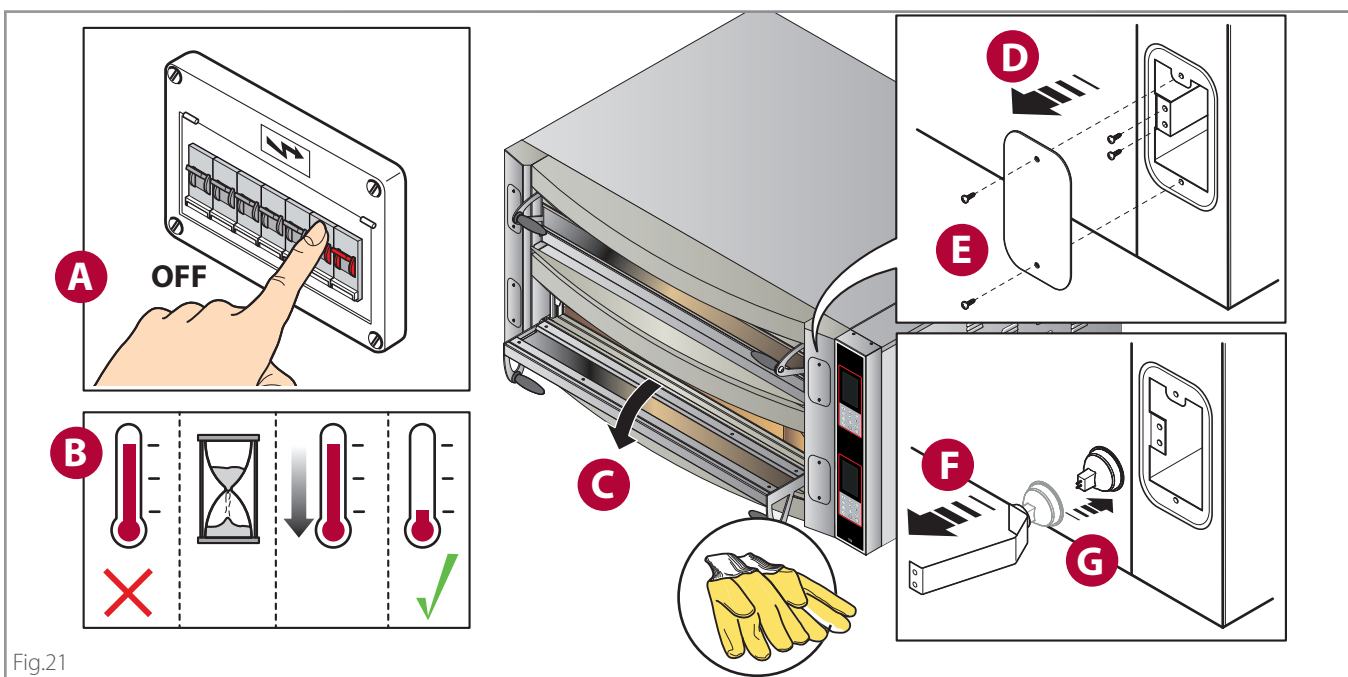
► Fig.21

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 touch 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.



REPLACING THE REFRACTORY BRICKS

► Fig.22

REPLACING THE DOOR HANDLE

► Fig.23

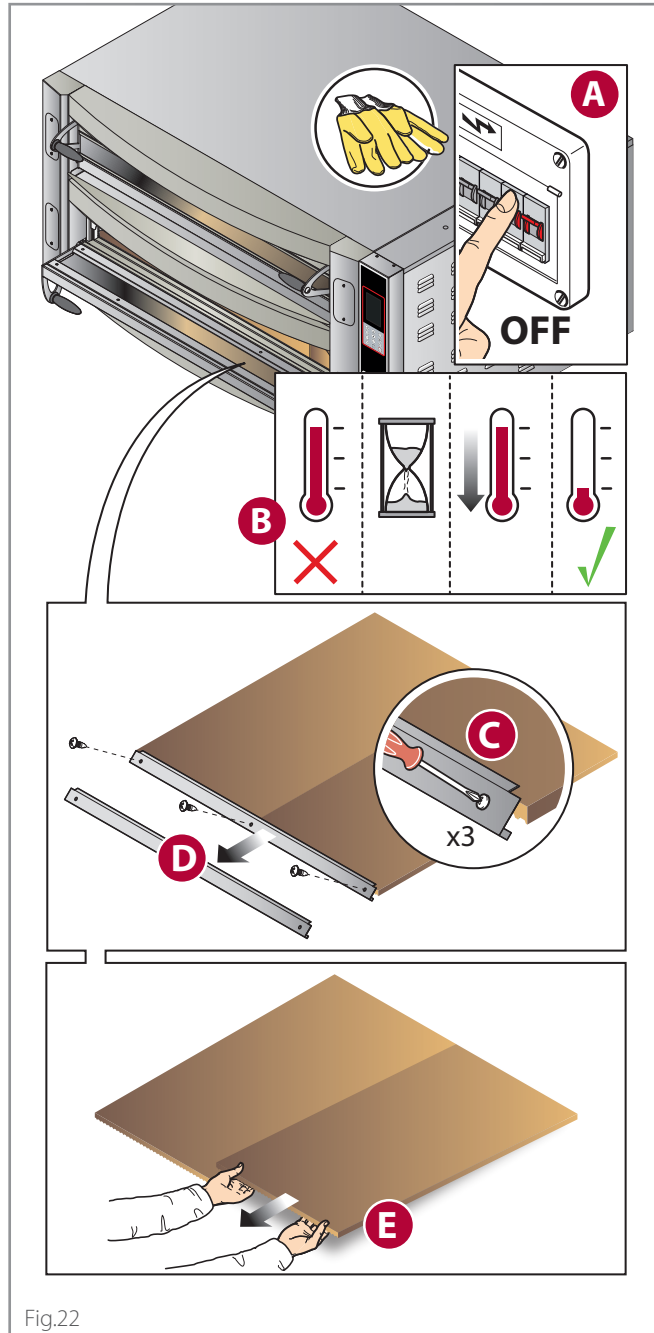


Fig.22

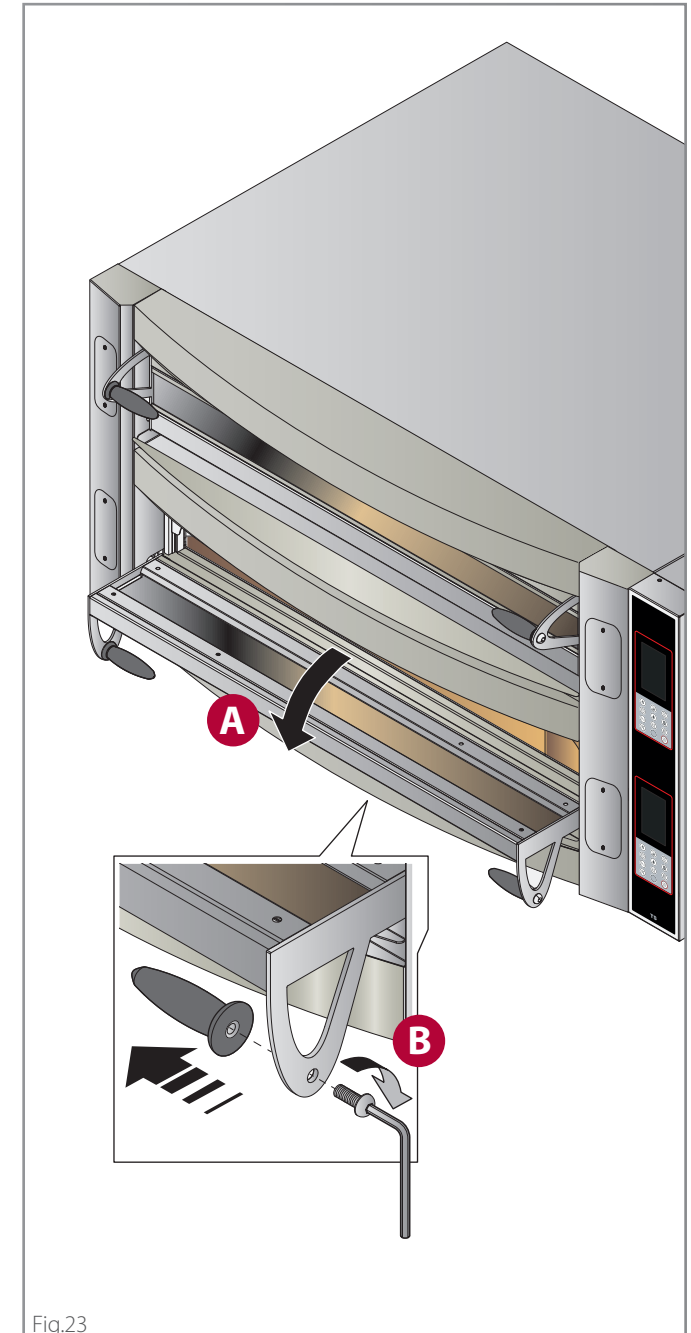


Fig.23



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

