

Giotto

OVEN

Quick Guide



ellk.



IT

Gentile installatore, gentile utilizzatore,
ci complimentiamo con Lei per aver scelto un prodotto progettato e realizzato con tecnologie all'avanguardia.

Prima della consegna al cliente, l'apparecchiatura viene controllata e collaudata nelle officine del Fabbricante.

Il "foglio verifica processo produttivo" allegato alla stessa, garantisce che **ogni** passaggio del processo produttivo, dall'assemblaggio all'imballo, è stato accuratamente verificato, sia sotto il profilo della funzionalità che della sicurezza.

Questa guida rapida fornisce soltanto alcune **nozioni di base** per l'installazione, l'utilizzo e la manutenzione dell'apparecchiatura.

Su richiesta al Fabbricante sono disponibili i **libretti digitali estesi** che forniscono ogni tipo di informazione e consiglio riguardante l'apparecchiatura.

Prima dell'utilizzo, leggere **attentamente** il contenuto della presente guida, se qualche nozione non fosse chiara rivolgersi al Fabbricante per le adeguate spiegazioni.

EN

Dear installer, dear user,
we congratulate you for choosing a product designed and manufactured with cutting-edge technology.

Before delivery to the customer, the equipment is tested and inspected in the Manufacturer's factories.

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.

This quick guide only provides some **basic notions** for equipment installation, use and maintenance.

Full digital booklets that provide every type of information and advice on the equipment are available upon request. Before use, **carefully** read this guide.

If any notion is not clear, please contact the Manufacturer for appropriate explanations.

FR

Cher installateur, cher utilisateur,
nous vous remercions d'avoir choisi un produit conçu et réalisé avec des technologies à l'avant-garde.

Avant la livraison au client, l'appareil est contrôlée et testée dans les ateliers du constructeur.

La "feuille de contrôle du processus de production" ci-joint, garantit que **chaque** passage du processus de production, à partir de l'assemblage à l'emballage, a été soigneusement vérifié autant en termes de fonctionnalité que de sécurité.

Ce guide rapide fournit seulement certaines **notions de base** pour l'installation, l'utilisation et l'entretien de l'appareil.

Sur demande au Constructeur sont disponibles les **livrets numériques étendus** qui fournissent tout type d'information et de conseil concernant l'appareil. Avant l'utilisation, lire **attentivement** le contenu du présent guide ; si quelques notions ne sont pas claires, adressez-vous au constructeur pour les explications opportunes.

DE

Sehr geehrter Installateur, sehr geehrter Benutzer,
wir gratulieren Ihnen zur Entscheidung für ein Produkt, das unter Anwendung von Avantgarde-Technologien entwickelt und gefertigt wurde.

Vor der Auslieferung an den Kunden wird die Gerät in den Werkstätten des Herstellers kontrolliert und einer Abnahmeprüfung unterzogen.

Das beiliegende „Prüfblatt Produktionszyklus“ garantiert, dass **jeder** Schritt des Produktionsprozesses von der Montage bis zur Verpackung sowohl hinsichtlich der Funktionalität, als auch hinsichtlich der Sicherheit sorgfältig überprüft wurde.

Diese Schnellanleitung liefert nur einige **grundlegenden Angaben** zur Installation, zur Benutzung und zur Wartung des Gerät.

Auf Anfrage sind beim Hersteller die **vollständigen digitalen Handbücher** verfügbar, die alle Informationen und Empfehlungen zum Gerät enthalten. Vor der Benutzung **aufmerksam** den Inhalt der vorliegenden Anleitung lesen und für Auskünfte an den Hersteller wenden, falls etwas nicht klar sein sollte.

ES

Estimado instalador, amable usuario,
le felicitamos por elegir un producto diseñado y fabricado con tecnología de punta.

Antes de ser entregada al cliente, el equipo es controlado y probado en los talleres del Fabricante.

La "hoja de control del proceso de producción" adjunta, garantiza que **cada** paso del proceso de producción, desde el ensamblaje hasta el embalaje, ha sido cuidadosamente verificado, tanto en términos de funcionalidad como de seguridad.

Esta guía rápida proporciona solo algunos **conceptos básicos** para la instalación, el uso y el mantenimiento del equipo.

A petición del fabricante, se encuentran disponibles **folletos digitales ampliados** que brindan todo tipo de información y asesoramiento sobre el equipo. Antes del uso, lea **atentamente** el contenido de esta guía, si alguna noción no está clara, póngase en contacto con el fabricante para obtener las explicaciones adecuadas.

RU

Уважаемый установщик, уважаемый пользователь,
поздравляем с выбором изделия, спроектированного и изготовленного с применением авангардных технологий.

Перед поставкой заказчику оборудования прошла проверку и пусконаладочные испытания в цехах Изготовителя.

«Листок испытания производственного процесса» прилагается к изделию и гарантирует, что **каждый** этап производственного процесса - от сборки до упаковки - тщательно проверен, как в отношении функциональности, так и в отношении безопасности.

Данное краткое руководство поясняет лишь некоторые **базовые понятия** по установке, эксплуатации и техобслуживанию оборудования.

По запросу в адрес Изготовителя доступны **подробные руководства в цифровом формате**, в которых представлена вся информация и рекомендации в отношении оборудования. Перед началом эксплуатации **внимательно** прочитайте содержимое настоящего руководства; если какие-либо понятия останутся неясными, обратиться к Изготовителю за подробными разъяснениями.

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EN

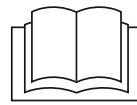
Installer warnings

- 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.
- 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.

User warnings



- Read this guide carefully before using and maintaining the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before performing any maintenance, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- Use or maintenance that fail to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- Some parts of the equipment can reach high temperatures. We recommend you avoid pressing surfaces and do not get materials either flammable or sensitive to heat near the appliance.
- Do not rest objects on the oven, above all if built in material sensitive to heat.
- These appliances are intended to be used for commercial applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the

equipment shall void the warranty.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision and instruction concerning the use of the appliance in a safe way and understand the hazard involved. Children must not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- To clean the appliance, any of its components or accessories and the sub-structure DO NOT use:
 - aggressive, abrasive, powder or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.).
 - abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
 - steamed or pressurised water jets.
- The staff using the appliance must be professionally prepared and periodically trained on its use, as well as the safety and accident prevention regulations.
- Children must be supervised to make sure they do not play with the appliance or parts of it.
- Always use tools resistant to heat (e.g. In steel). Cooking utensils in plastic or similar material might not withstand the oven high temperatures.
- Check regularly that fumes can be discharged safely. Do not obstruct the duct for any reason.
- FIRE RISK: leave the area around the appliance free and clean from fuels. Do not store flammable materials near this appliance.
- WARNING: RISK OF EXPLOSION! It is forbidden to use the oven in environments at risk of explosion.
- WARNING: always switch off the main switch when you finish using the appliance, above all during cleaning or in cases of prolonged downtime.
- If you notice any anomaly (e.g. damaged power cable, etc.), malfunction or fault, do not use the appliance and contact a Service Centre authorized by the Manufacturer. Demand original spare parts, or the Warranty will be null and void.
- Place the emergency phone numbers in a visible location.
- WARNING: it is forbidden to place flammable solids or liquids (spirits for instance) in the cooking chamber during the operation.
- Monitor the appliance during its entire operation, do not leave dishes in the oven unattended!
- Failure to follow these regulations may cause

damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.

- We recommend you have the appliance checked by an Authorized Service Centre at least once a year.

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



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



Manufacturer's tip



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



Dangerous voltage



The symbol identifies the terminals which, connected to each other, carry the various parts of a device or system to the same potential (not necessarily the earth potential)



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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The original language used to prepare this manual is Italian: the Manufacturer is not responsible for any translation/interpretation or print errors.



ITALIANO ► p. 34
ENGLISH ► p. 36
FRANÇAIS ► p. 39
DEUTSCH ► p. 42
ESPAÑOL ► p. 45
РУССКИЙ ► p. 47

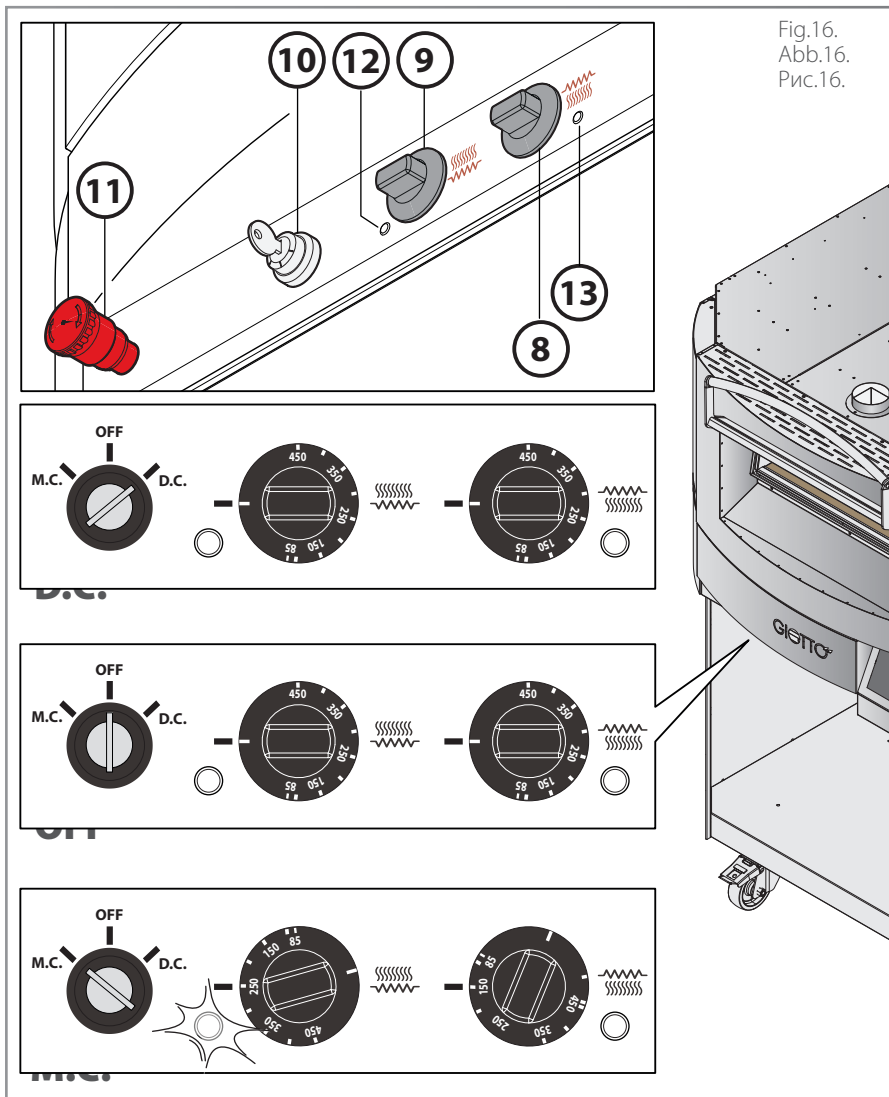
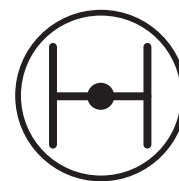
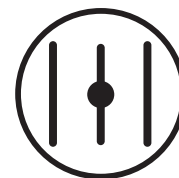
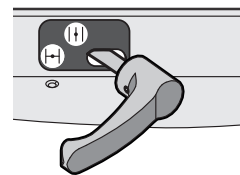


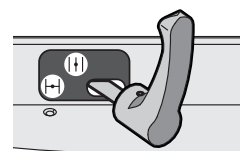
Fig.16.
Abb.16.
Рис.16.



A



B



A: valvola sfogo fumi **CHIUSA**
flue gas discharge valve **CLOSED**
extracteur de fumées **FERMÉ**
Entlüftungsventil **GESCHLOSSEN**
válvula de ventilación de humos **CERRADA**
клапан выпуска паров **ЗАКРЫТ**

B: valvola sfogo fumi **APERTA**
flue gas discharge valve **OPEN**
extracteur de fumées **OUVERTE**
Entlüftungsventil **OFFEN**
válvula de ventilación de humos **ABIERTA**
клапан выпуска паров **ОТКРЫТ**

Fig.17.
Abb.17.
Рис.17.

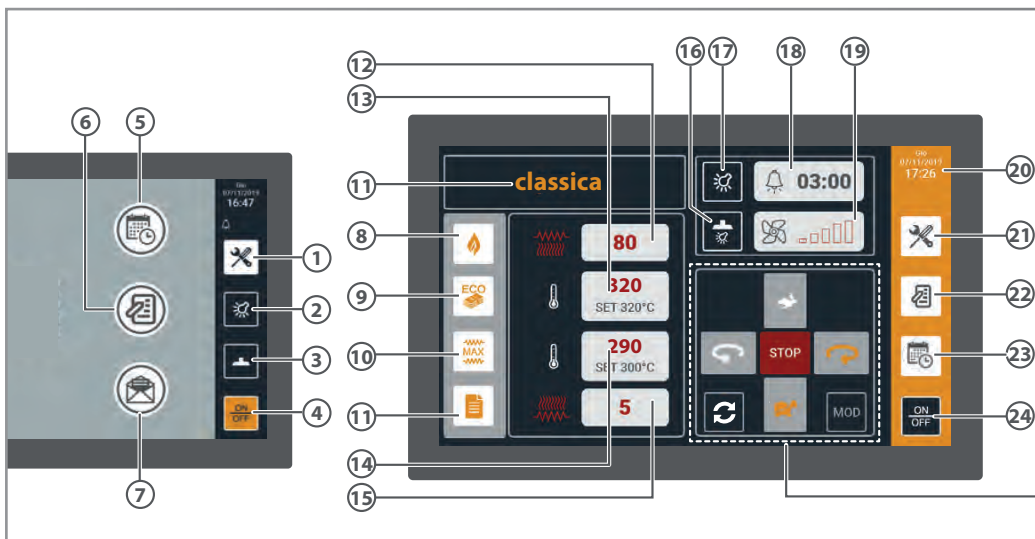


Fig.18.
Abb.18.
Рис.18.

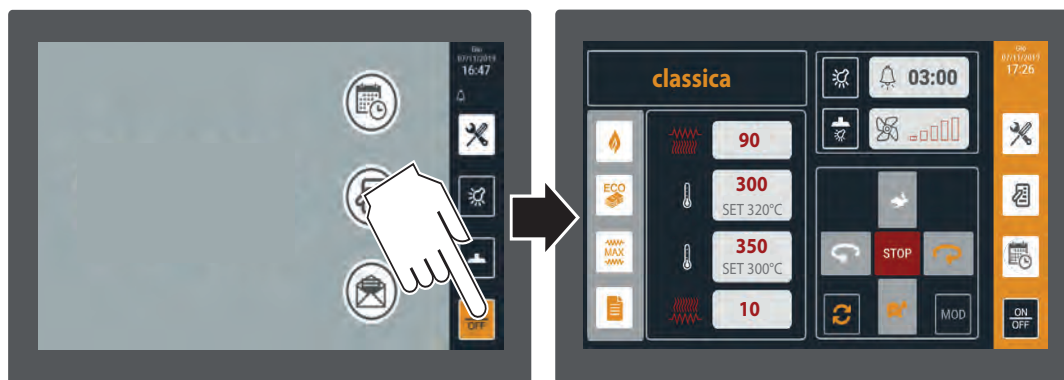


Fig.19.
Abb.19.
Рис.19.

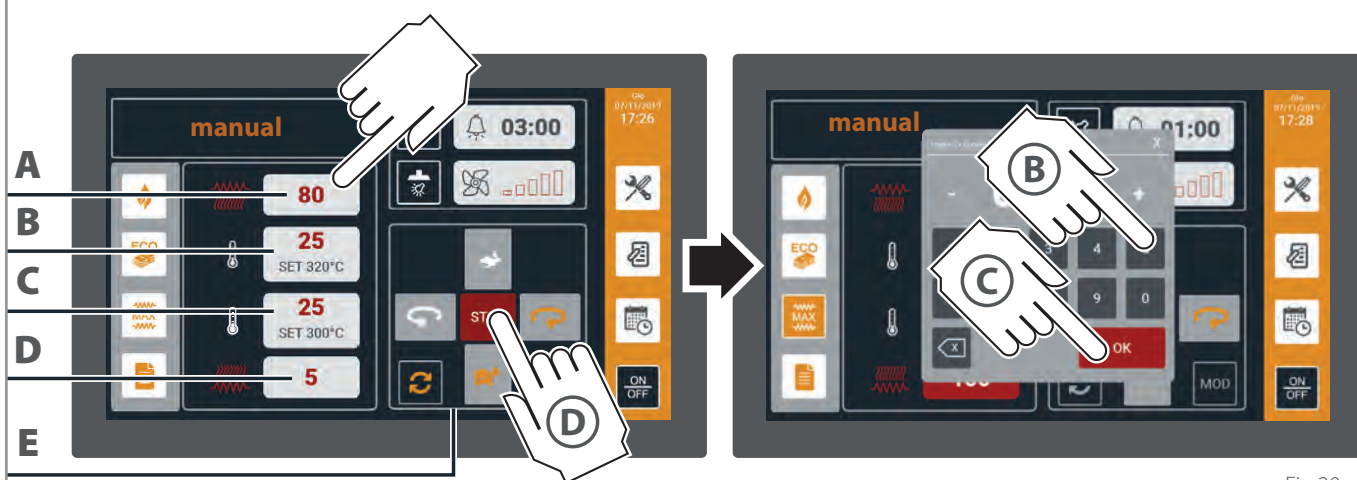


Fig.20.
Abb.20.
Рис.20.

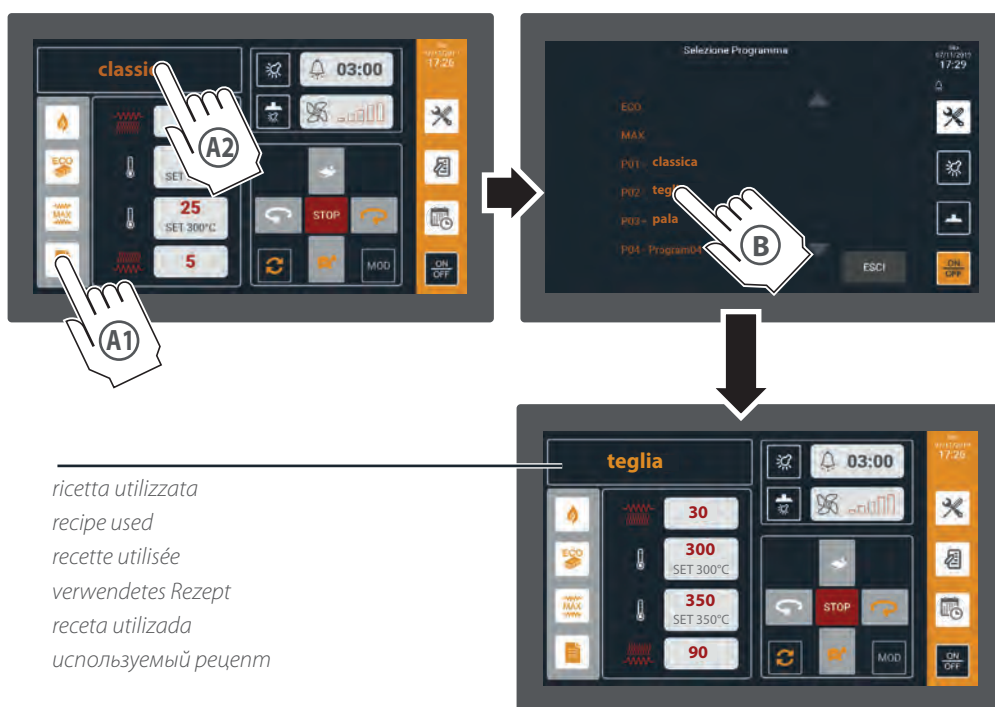


Fig.21.
Abb.21.
Рис.21.



Fig.22.
Abb.22.
Рис.22.

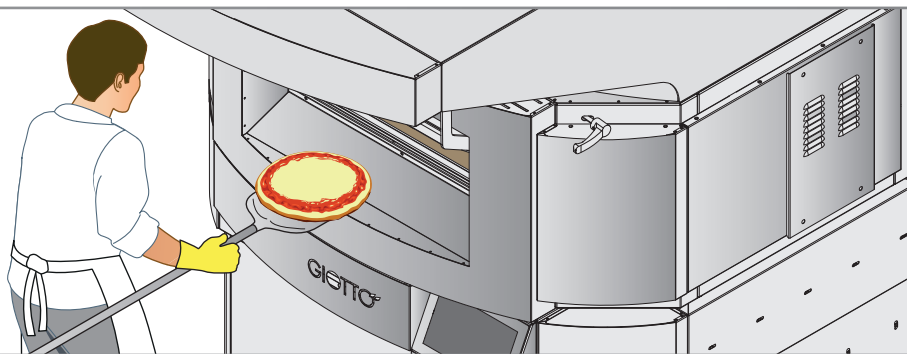


Fig.23.
Abb.23.
Рис.23.

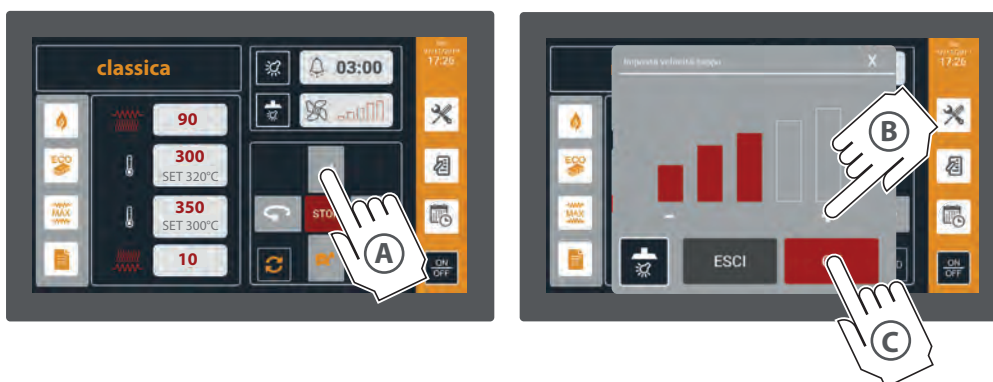


Fig.24.
Abb.24.
Рис.24.



Fig.25.
Abb.25.
Рис.25.



Fig.26.
Abb.26.
Рис.26.



Fig.27.
Abb.27.
Рис.27.



C - Iniziare la cottura

► Fig.22.

A preriscaldamento terminato è possibile iniziare la cottura e infornare i prodotti da cuocere utilizzando dei dispositivi di protezione personale (es. guanti) e degli utensili adeguati al contatto con alimenti e costruiti in materiale resistente alle alte temperature (es. acciaio).



Per risultati ottimali, rispettare sempre la capienza del forno dichiarata dal Fabbricante e posizionare i prodotti da cuocere in modo uniforme nella camera di cottura.

Durante la cottura è sempre possibile modificare qualsiasi valore (es. la temperatura o la rotazione del piatto) agendo come di consueto.

► Fig.23.

Dalla finestra di cottura è possibile controllare ed impostare anche la cappa (accensione/spengimento luce e impostazione velocità di aspirazione).

D - Attivare un segnale di fine cottura (buzzer)

► Fig.24.

Se si desidera, è possibile attivare un segnale acustico che suonerà allo scadere del tempo impostato, avvisando della fine cottura.

- (A)** Per attivarlo, premere il tasto  sul display;
- (B)** si aprirà un tasterino alfanumerico sul quale è possibile digitare il valore desiderato (in minuti: secondi);
- (C)** confermare con "OK".

Il display visualizzerà **dopo quanto tempo suonerà il segnale acustico** (es. 03:10 cioè tre minuti e dieci secondi).

Dopo l'impostazione si avvia il conto alla rovescia, allo scadere del quale partirà un segnale acustico ad indicare la fine cottura.

Per bloccare il segnale acustico premere il tasto buzzer.



Attenzione, **il riscaldamento del forno non si interrompe** quando suona il segnale acustico!

E - Accendere la luce (facoltativo)

► Fig.25.

Al bisogno è possibile accendere la luce della camera di cottura. Premere lo stesso tasto per spegnerla.

F - Spegner il forno

► Fig.26.

Per interrompere la cottura premere il tasto ON/OFF : il forno si pone in stand-by.

Impostazione lingua, data e ora corretta

► **Fig.27.** In questa sezione si possono impostare la lingua e la data e l'ora corrente.

Nella parte inferiore della pagina è possibile impostare il passaggio **automatico** all'ora legale scegliendo la versione Europa o Stati Uniti.

- **Europa:** l'ora legale entra in vigore l'ultima domenica di marzo alle ore 2:00, l'ora solare entra in vigore l'ultima domenica di ottobre alle ore 3:00.
- **Stati Uniti:** l'ora legale entra in vigore la seconda domenica di marzo alle ore 2:00, l'ora solare entra in vigore la prima domenica di novembre alle ore 2:00.

EN Knowing your oven

Your oven can be used only to bake pizzas or similar dishes, such as bread or focaccia and to grill vegetables.

The temperature in the chamber is controlled by boards that switch the heating elements on and off to keep the set temperature constant.

The oven can manage separately the powers:

- of the bottom part of the oven chamber;
- of the top part of the oven chamber.

EMERGENCY device

► Fig.16.

► If the key is in **(10) D.C. position.** ►

normal use of the oven through the digital display.

► If the key **(10)** is on **OFF** ►

- The turntable rotation function is disabled, an alarm screen appears and the buzzer is activated.
- The heaters are disabled and therefore do not heat up.
- The digital display remains on but only the following can be activated:
 - hood functions (light and speed)
 - room light.

► If the key **(10)** is in **M.C. position.** ►

the oven can be controlled by the two thermostats, top and bottom using the knobs **(8)** and **(9)** rather than by the display.

This possibility is useful when there is a breakdown of an electronic component (e.g. Touch board or heater control board) which does not allow heating or adjusting the heaters.

This work mode must be used only in the event of an actual emergency in order to end the service pending the intervention of specialized personnel, the only one able to solve the problem.

If the key **(10)** is in M.C. position.

- The turntable rotation function is disabled.
- The top/bottom heaters are activated rotating the knobs **(8)** (chamber temperature) and **(9)** (bottom temperature) to the desired temperature. After setting the temperature, the lights **(12)** and **(13)** come on to show that the heaters are working to reach the set temperature.

In this mode:

- if the Touch board fails the digital display goes off and then:
 - the hood functions (light and speed) and the chamber light are deactivated.
- if the heater control board fails and the Touch board works:
 - the digital display remains on and only the hood functions (light and speed) and the chamber light can be activated.

Knowing the control panel ► Fig.18.

OVEN IN STAND-BY MODE

- 1 **SERVICE key (settings)**
Gives access to the user's settings
- 2 **Key to switch the chamber light on**
switches the light in the cooking chamber on and off
- 3 **Hood control key**
allows setting the hood speed and switching its light on
- 4 **ON/OFF switch**
Powering the oven on and off
- 5 **PROGRAMMED SWITCH-ON key**
Allows accessing the **Weekly programmed switch-on** page: it is possible to program the automatic switch-on and -off of the oven for the whole week, up to 4 daily switch-ons/switch-offs ► for further explanation refer to the extended digital manual.
- 6 **Note list setting key**



Gives access to the **Note list** page, where it is possible to set up to 10 notes that will be displayed at the set time on the set days. Each note can also be cyclically repeated ► for further explanation refer to the extended digital manual.

7 HOLIDAY key

Gives access to the **Holiday** page: this function allows interrupting for a certain period of time the oven weekly switching on and off every week, without having to cancel it ► for further information, see the digital full manual.

OVEN IN BAKING MODE

8 Pyrolysis program key

Starts the pyrolysis program to clean the oven

9 ECO program key

Starts the ECO program ► for further explanation refer to the extended digital manual.

10 MAX program key

Starts the MAX program ► for further explanation refer to the extended digital manual.

11 Program key

Allows viewing and using the programs saved by the user

12 Power setting key as a percentage of the TOP heating elements

13 COOKING CHAMBER temperature setting key

14 BOTTOM temperature setting key

15 Power setting key as a percentage of the BOTTOM heating elements

16 Key to switch the hood light on

17 Key to switch the chamber light on

18 Buzzer setting key

Activates an end-of-cooking acoustic signal

19 Hood speed setting key

20 Shows the time and date

21 SERVICE (settings) key

Gives access to the user's settings

22 Note list setting key

Gives access to the **Note list** page, where it is possible to set up to 10 notes that will be displayed at the set time on the set days. Each note can also be cyclically repeated ► for further explanation refer to the extended digital manual.

23 PROGRAM ON key

Allows accessing the **Weekly programmed switch-on** page: it is possible to program the automatic switch-on and -off of the oven for the whole week, up to 4 daily switch-ons/switch-offs ► for further explanation refer to the extended digital manual.

24 ON/OFF key

Powering the oven on and off

TURNTABLE CONTROL

 	STOP: Stops the plate rotation. Use it only in case of real need; during preheating or cooking, the turntable should rotate continuously to ensure uniform cooking and to preserve the functionality of the oven itself. START: Allows the turntable to rotate with the set settings.
	CLOCKWISE direction of rotation: If active (orange colour), the turntable rotates in a clockwise direction
	ANTI-CLOCKWISE direction of rotation: If active (orange colour), the turntable rotates in an anti-clockwise direction
	HARE mode: fast rotation If active (orange colour), the turntable rotates in fast mode (one complete revolution every 6 seconds). The value can be modified at will during cooking (temporary modification using the "MOD" symbol) or permanently by setting it when creating a recipe ► for explanations on how to set a recipe, consult the digital full manual.

	TURTLE mode: slow rotation If active (orange colour), the turntable rotates in slow mode (one complete revolution every 13 seconds). The value can be modified at will during cooking (temporary modification using the "MOD" symbol) or permanently by setting it when creating a recipe ► for explanations on how to set a recipe, consult the digital full manual.
	If active (orange in colour) the turntable sense of rotation is reversed after the set time. The value can be modified at will during cooking (temporary modification using the same symbol) or permanently setting it when creating a recipe ► for explanations on how to set a recipe, consult the digital full manual. E.g.: if the set value is 10s, every 10 seconds the turntable reverses its rotation between clockwise and anticlockwise.
	"MOD" symbol: touching the key displays a numeric keypad that allows changing the revolution times of the mode currently active (e.g. turtle) changing the defaults times (6 and 13 seconds). The changes are temporary; the values revert to the default values when the revolution stops. To change the values permanently consult the digital full manual.



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

Preparing to use the oven

Clean the oven and any accessories accurately, both externally and internally, following the instructions in the dedicated chapter rigorously.



Oven cleaning - page 53.

Turning the oven on: **the first time** you use the oven, we recommend you set the temperature at **150°C - 302°F, 80% top percentage, 20% bottom percentage** 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.

Use guided procedure

The oven can be switched on:

- **manually:** switching the oven on when it must be used, it is necessary to wait at least an hour for the oven to preheat and get to the right temperature ► Consult the following use procedure (points A, B, C, D, etc.)
- **programmed:** programming the oven switching on and off automatically for the whole week ► for further explanations, consult the digital full manual.
- **automatically:** using a clock or SMS (with external modules not supplied by the Manufacturer).

A - Turning the oven on manually

► Fig.19.

After powering the oven, the display lights up and shows the STAND-BY page.

By pressing the ON/OFF key the oven always starts with program P01 (in the example the "CLASSIC" recipe is stored in program P01).

B - Setting the preheating

Pre-heating must have the same cooking parameters as the recipe to be used. It must be carried out without products in the cooking chamber and takes about an hour for the oven to be ready for cooking.



During preheating, the flue gas discharge valve must **always be kept closed** to prevent heat escaping from the chamber and the heating elements being turned on with the consequent overheating of the refractory surfaces which would cause the products to burn.

It is possible to set the preheating in two ways:

- **Fig.20. manually** entering the **chamber and bottom temperatures, the top and bottom powers** desired.

The entered parameters cannot be stored, so they need to be reset every time. To avoid this operation, it is necessary to create a recipe ► for explanations on how to set a recipe, consult the digital full manual.

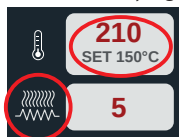
- **Fig.21. starting a recipe (program) already stored**, previously saved by the user.

Entering the recipe parameters manually ► Fig.20.

- (A)** Touching the corresponding field, set:
 - **top power (percentage) (A);**
 - **Temperature in the cooking chamber (B);**
 - **bottom temperature (C);**
 - **bottom power (percentage) (D)**
 - and, if necessary, the **turntable revolution settings (E).**
- (B)** An alphanumeric keypad will appear on which the desired value can be entered.
- (C)** Confirm with "OK". After setting these parameters, the oven starts heating straight away in compliance with the set parameters.

During cooking or preheating, if the current temperature in the chamber is:

- **lower** than the one set (so the elements are active) ► the icons identifying the top and bottom are red.
- **equal to or higher** than the set one (so the elements are off), ► the icons identifying the top and bottom are white.



If the displayed bottom temperature (e.g. 210°C) is higher than the set temperature (e.g. 150°C) but the icons are white (elements off), it means that the probe that detects the bottom temperature is affected by the accumulation of heat due to the oven heating. In this case, normally there are no

cooking problems.

Using an already stored recipe ► Fig.21.

Press the program key **(A1)** or touch the name area **(A2)**; Touch the name of the recipe **(B)** you want to use: the oven starts heating up straight away with the parameters set for that recipe; if you wish, you can modify the parameters of the chosen recipe (e.g. change the temperature) as usual: the changes made will apply **only to the preheating in progress** and will not modify the original recipe (temporary effect).

C - Starting cooking

► Fig.22.

Once preheating is complete, you can start cooking and bake the products using personal protection equipment (e.g. gloves) and tools suitable for contact with food and made of material resistant to high temperatures (e.g. steel).



For optimal results, always adhere to the oven capacity declared by the Manufacturer and position the products to be cooked evenly in the cooking chamber.

During cooking, it is always possible to change any value (e.g. temperature or turntable rotation) by acting as usual.

► Fig.23.

The hood can also be checked and set from the cooking window (light on/off and suction speed setting).

D - Activating an end-of-cooking signal (buzzer)

► Fig.24.

If you wish, you can enable a buzzer that will go off when the set time expires, warning that cooking is complete.

- (A)** To activate it, press the  key on the display;
- (B)** an alphanumeric keypad will appear on which the desired value can be entered (in minutes: seconds);
- (C)** confirm with "OK".

The display shows **after how much time the buzzer will go off** (e.g. 3:10 that is three minutes and ten seconds).

After setting it, the countdown starts, at the end of which a buzzer will sound to highlight the end of cooking.

To stop the buzzer, press the buzzer key.



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

E - Switching the light on (optional)

► Fig.25.

If necessary, the cooking chamber light can be switched on. Press the same key to switch it off.

F - Switching the oven off

► Fig.26.

To stop cooking, press the ON/OFF key: the oven goes into stand-by mode.

Setting the correct language, date and time

► **Fig.27.** In this section, the language as well as the current date and time can be set.

In the bottom part of the page, you can set the **automatic** change to summer time, choosing the Europe or United States version.

- **Europe:** summer time starts the last Sunday in March at 2:00 a.m., winter time starts the last Sunday in October at 3:00 a.m.
- **United States:** summer time starts the second Sunday in March at 2:00 a.m.; winter time starts the first Sunday in November at 2:00 a.m.



ITALIANO ► p. 52
ENGLISH ► p. 53
FRANÇAIS ► p. 54
DEUTSCH ► p. 55
ESPAÑOL ► p. 56
РУССКИЙ ► p. 57

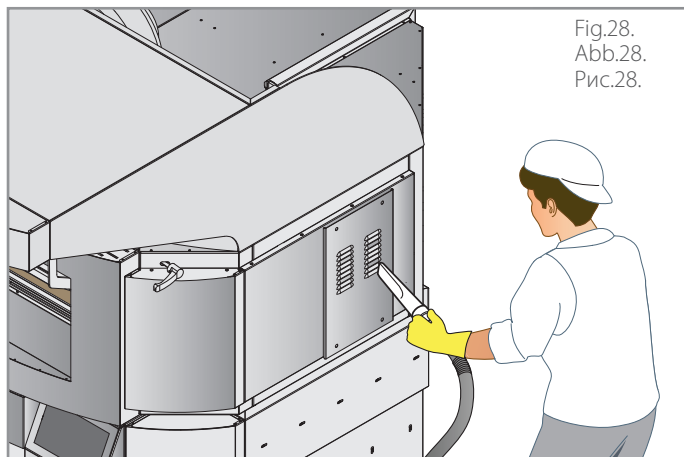


Fig.28.
Abb.28.
Рис.28.

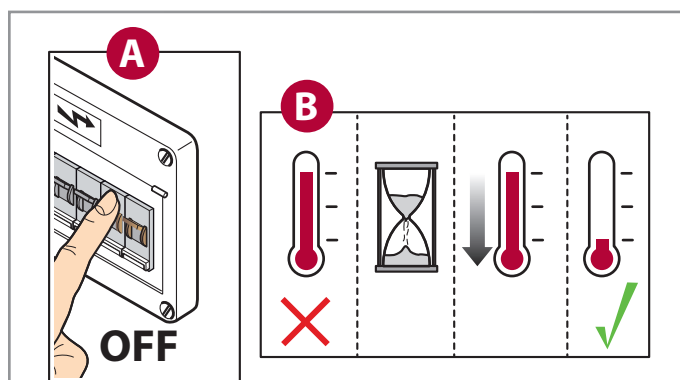


Fig.29.
Abb.29.
Рис.29.

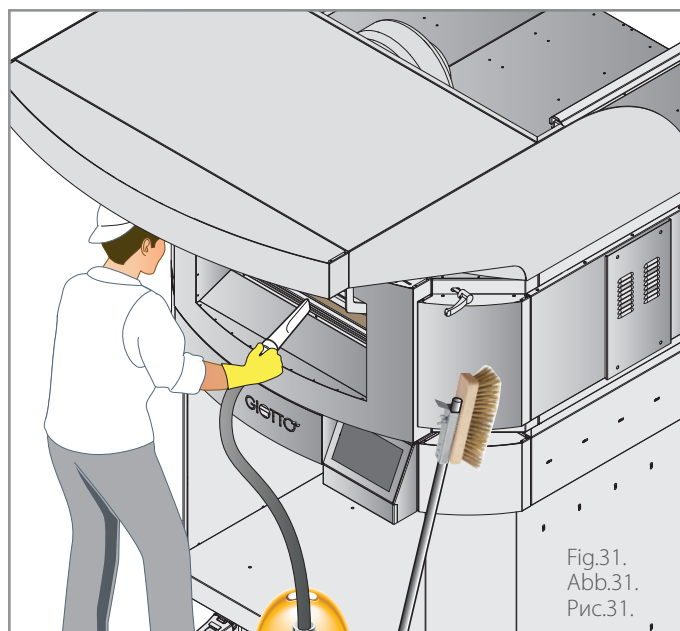
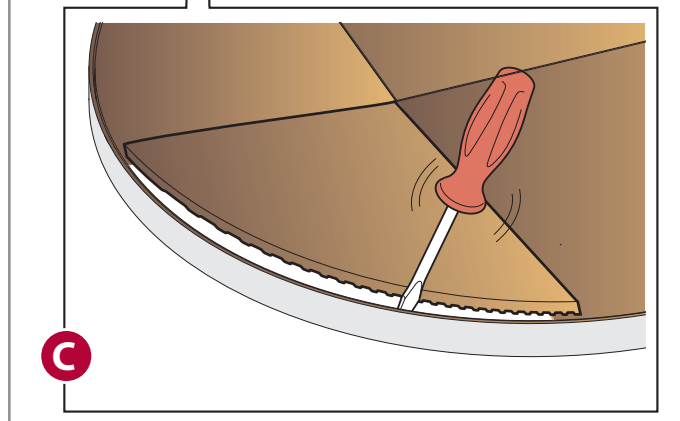
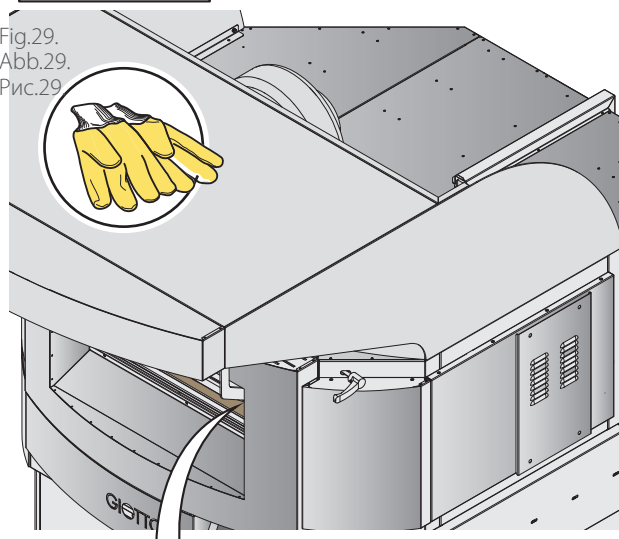


Fig.31.
Abb.31.
Рис.31.





EN 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.

Oven cleaning

Cleaning the external steel parts

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

Cleaning the glass

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

Cleaning the control panel

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

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

► Fig.29. 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 on request.*

If the use of a natural fibre brush to eliminate food residues from the refractory surface is not sufficient, see chapter "Setting the pyrolysis parameters".

Setting the pyrolysis parameters

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°.

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

► Fig.30.

- Touch the ON/OFF key (if the oven is OFF);
- touch the pyrolysis key;
- confirm pressing "OK": the heating of the cooking chamber starts until the temperature of 400°C - 752°F is reached, when the function stops and the oven switches off automatically without you needing to do anything.
To block the function in advance, press the pyrolysis key again or turn the oven off with the ON/OFF key;
- 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.31.**

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

IT Smaltimento a fine vita

Per evitare un eventuale utilizzo non autorizzato e i rischi ad esso connessi prima di smaltire l'apparecchiatura assicurarsi che non sia più possibile utilizzarla: a tal fine il cavo di alimentazione va tagliato o rimosso (ad apparecchiatura scollegata dalla rete elettrica).

Smaltimento apparecchiatura



Ai sensi dell'art. 13 del Decreto Legislativo n. 49 del 2014 "Attuazione della Direttiva RAEE 2012/19/EU sui rifiuti di apparecchiature elettriche ed elettroniche" Il marchio del cassonetto barrato con barra specifica che il prodotto è stata immesso sul mercato successivamente al 13 agosto 2005 e che alla fine della propria vita utile non deve venire assimilato agli altri rifiuti ma deve essere smaltito separatamente. Tutte le apparecchiature sono realizzate con materiali metallici riciclabili (acciaio inox, ferro, alluminio, lamiera zincata, rame, ecc.) in percentuale superiore al 90% in peso. E' necessario porre attenzione alla gestione di questo prodotto nel suo fine vita riducendo gli impatti negativi sull'ambiente e migliorando l'efficacia d'uso delle risorse, applicando i principi di "chi inquina paga", prevenzione, preparazione per il riutilizzo, riciclaggio e recupero. Si ricorda che lo smaltimento abusivo o non corretto del prodotto comporta l'applicazione delle sanzioni previste dalla corrente normativa di legge.

EN Disposal at end of life

To avoid any unauthorised use and associated risks, before discarding the machine make sure it cannot be used; for this purpose, cut and remove the power cord (once the equipment is unplugged). Make sure no child can accidentally remain trapped inside the cooking chamber, locking the door (for example, with adhesive tape or locks).

Equipment disposal



Pursuant to art. 13 of Legislative Decree no. 49 of 2014 "Implementation of WEEE directive 2012/19/EU on electric and electronic waste", the barred bin symbol specifies that the product was introduced on the market after August 13, 2005 and that it must not be discarded with other waste at the end of its working life but disposed of separately. All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight. Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. Please remember that illicit or incorrect product disposal is punishable by law.

FR Élimination en fin de vie utile

Pour éviter toute utilisation non autorisée et les risques qui y sont liés avant l'élimination de l'appareil, assurez-vous qu'il ne soit plus possible de l'utiliser : pour cela, le câble d'alimentation doit être coupé ou retiré (avec un appareil débranché du réseau électrique).

Faites en sorte qu'aucun enfant puisse rester accidentellement coincé à l'intérieur de la chambre du four en jouant ; pour cela, verrouillez l'ouverture de la porte (par exemple, avec du ruban adhésif ou des butées).

Élimination de l'appareil



En vertu de l'art. 13 du décret-loi n° 49 2014 « Mise en œuvre de la directive DEEE 2012/19 / UE sur les déchets des équipements électriques et électroniques » Le logo de la poubelle barrée spécifie que le produit a été mis sur le marché après le 13 Août 2005 et qu'à la fin de sa vie utile, il ne doit pas être assimilé à d'autres déchets, mais doit être collecté séparément. Tous les appareils sont réalisés avec des matériaux métalliques recyclables (acier, inox, fer aluminium, tôle galvanisée, cuivre, etc.) dans une quantité supérieure à 90% en poids. Il est nécessaire de faire attention à la gestion de ce produit à la fin de sa vie utile en réduisant les impacts négatifs sur l'environnement et en améliorant l'efficacité d'utilisation des ressources, en appliquant les principes de « pollueurs payeurs », prévention, préparation pour la réutilisation, recyclage et récupération. Ne pas oublier que l'élimination abusive du produit comporte l'application des sanctions prévues par la réglementation législative en vigueur.

DE Entsorgung am Ende der Lebensdauer

Um eventuelle unbefugte Verwendungen und die damit verbundenen Risiken zu vermeiden, vor der Entsorgung des Geräts dafür sorgen, dass dieses nicht mehr verwendet werden kann: zu diesem Zwecke ist das Netzkabel durchzuschneiden oder zu entfernen (bei von der Stromversorgung getrenntem Gerät).

Sicherstellen, dass keine Kinder versehentlich in der Garkammer eingeschlossen werden kann: Dazu die Öffnung der Tür blockieren (zum Beispiel mit Klebeband oder Anschlägen).

Entsorgung des Gerätes



Gemäß den Bestimmungen von Art. 13 der ital. Gesetzesverordnung Nr. 49 aus dem Jahr 2014 „Umsetzung der EU-Richtlinie EEAG 2012/19 über Elektro- und Elektronik-Altgeräte“ gibt das Symbol der durchgestrichenen Abfalltonne an, dass das Produkt nach dem 13. August 2005 auf den Markt gebracht wurde und am Ende seiner Lebensdauer nicht als normaler Haushaltsabfall sondern separat zu entsorgen ist. Alle Geräte bestehen zu mehr als 90 % des Gewichts aus recycelbare Metallwerkstoffen (Edelstahl, Eisen, Aluminium, verzinktes Blech, Kupfer usw.). Bei der Entsorgung des Geräts muss darauf geachtet werden, dass negative Umwelteinflüsse durch dieses vermieden und Ressourcen geschont werden, indem das Prinzip „Wer verschmutzt, zahlt“ angewandt wird sowie durch Vorbeugung und Vorbereitung zu Wiederverwendung, Recycling und Verwertung. Die unsachgemäße Entsorgung des Produkts führt zur Anwendung der von den geltenden gesetzlichen Bestimmungen vorgesehenen Sanktionen.