

Michelangelo

OVEN

Use and maintenance manual



LLKML435
LLKML635
LLKML635L
LLKML935





We congratulate you for choosing a product designed and manufactured with cutting-edge technology.

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.

Before the installation, read the content of this manual **carefully**: it contains important information regarding product assembly and safety regulations.

The foundation

Our company was founded in 1963 by the Lorenzo, Luigi and Paolo Cuppone brothers. It immediately specialized in the production of ovens and equipment to prepare and cook pizza. The constant research and experimentation of new equipment that are even now the strength of our company, have led us to design and patent the machinery and ovens that have revolutionized the way pizza is made.

Technical service

Your Dealer can solve any technical problem regarding use and maintenance.

Do not hesitate to contact him in case of doubt.

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Safety instructions



- 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 advise you to avoid touching surfaces and not to 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 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 English: the Manufacturer is not responsible for any translation/interpretation or print errors.



Knowing your oven

► Fig. 1

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

Its main parts are:

- 1 Cooking chamber in stainless steel
- 2 Chimney to vent any cooking fumes
- 3 Cooking surface in refractory bricks
- 4 Power cable inlet
- 5 Face in stainless steel
- 6 Control display
- 7 Electrical compartment ventilation slots: keep them always clean and clear.

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.

Preparing to use the oven

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



Maintenance and cleaning - page 28.

On the first use, we recommend you set the temperature at a value of **150°C - 302 °F** for model **"TS"** top percentage 80% bottom 20%, for model **"CD"** set Max at the top and Min at the bottom, for at least **8 hours, without any food inside**. During this time, keep the bleed valve open. If a hood is fitted, we recommend it is kept ON. In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

To switch the oven on and set its parameters, refer to:



Using CD models - page 9

Using TS models - page 13

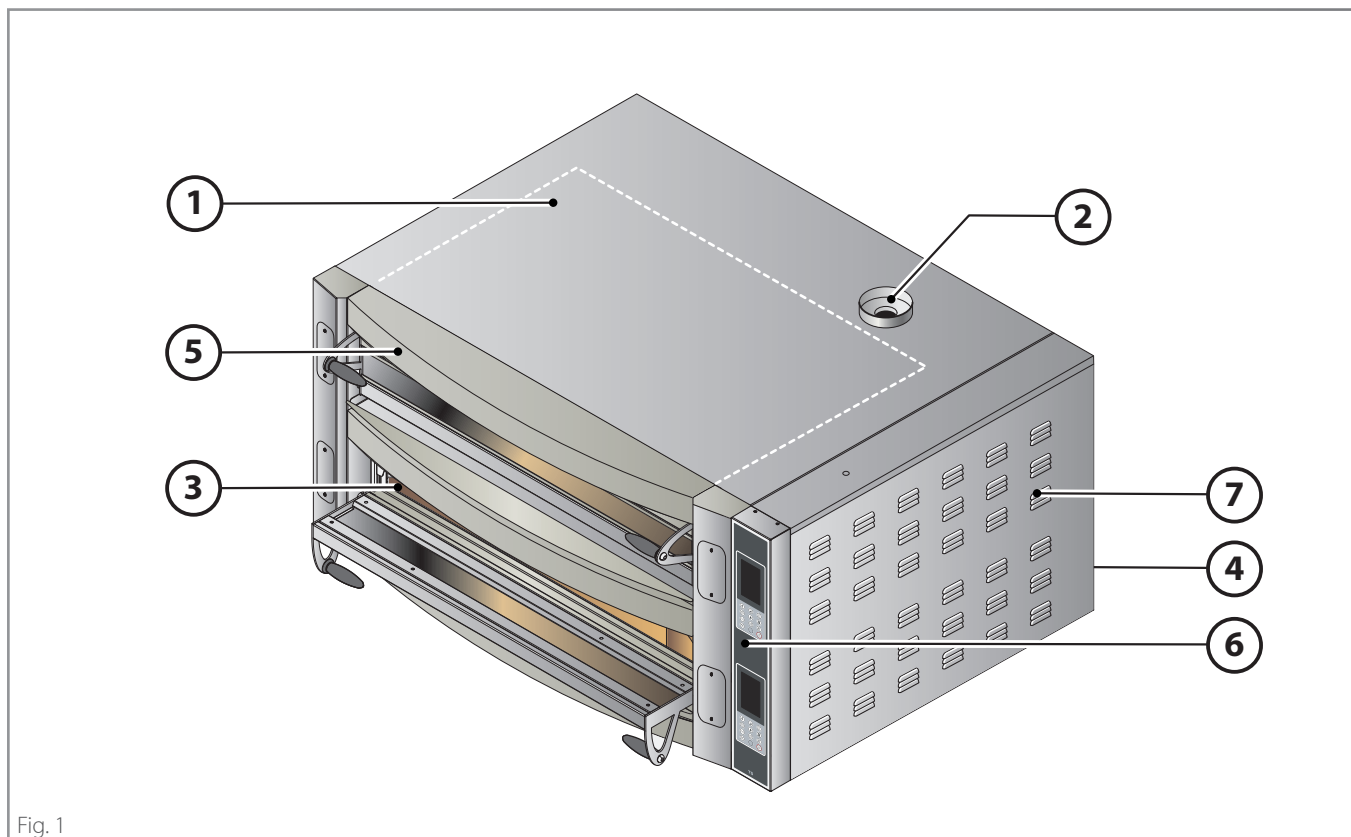


Fig. 1



The first day of use is considered as a running-in period: during this time the refractory bricks and insulating material keep releasing humidity until they dry out completely.



Some parts of the equipment can reach high temperatures. We advise you to avoid touching surfaces and not to 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.

Take care and use personal protection equipment (i.e. gloves) when putting food into the cooking chamber or getting it out.

Some piece of advice...

- Before starting cooking, always preheat the oven: this is vital to get good food. Preheating the oven **must last at least an hour**, it is therefore always preferable to use the programmed switch-on function so that the oven is already hot when the place opens and ready to cook the desired food.



Programmed switch-on mod. CD: page [12](#)

Programmed switch-on mod. TS: page [22](#)

- During work, keep the refractory surfaces clean using a stiff bristle brush.
- Passing from a type of pizza to another, wait for the oven to stabilize.
- Take your time when adjusting the cooking parameters according to the increase and/or decrease in the workload.
- An excess of flour in the cooking chamber can create smoke, smell and give the pizza an unpleasant taste.
- Clean the oven at the end of service.

► Fig. 2

In ovens, products cook thanks to the combined action of:

- **radiation**: the heat and infrared rays produced by the top elements make products crunchy and golden
► this parameter is controlled by the percentage (mod. TS) / setting (mod. CD) of the TOP.
- **convection**: the hot air that circulates in the chamber cooks the product evenly
► this parameter is controlled by the temperature setting in the chamber
- **conduction**: the bottom elements heat the refractory surfaces on which the products lie
► this parameter is controlled by the percentage (mod. TS) / setting (mod. CD) of the BOTTOM.

Unsatisfactory cooking results

If the cooking results are not as expected, try and check the following:

• incorrect oven parameters:

- temperature in the chamber either too high or too low
- percentages/settings of the BOTTOM or TOP either too high or too low

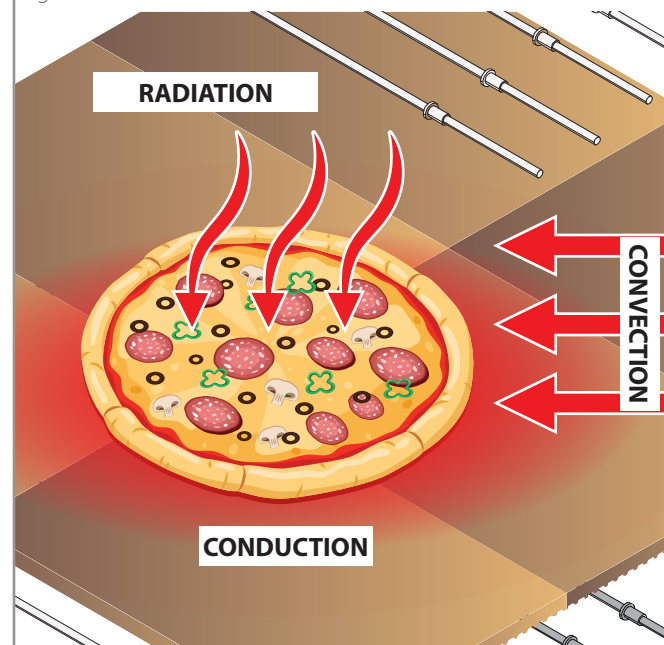
• incorrect preheating:

- preheating is vital to get superb results right from the first pizza
- in preheating, the percentage (mod. TS) / setting (mod. CD) of the TOP has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas

• incorrect use of the steam holes in the chamber:

- in the back of the cooking chamber, there are some steam holes that must be opened or closed according to the type of product to cook: for instance, if they are not opened, there may be too much humidity in the chamber that prevents the infrared rays of the top elements from browning the surface of the products.

Fig. 2



What is Pizzaform?

Pizzaform is a manufacturer's patent. It is a special press, produced in five models, to make pizza dough discs up to Ø52cm [Ø20.47 in.].

Its main features are:

- high hourly output, up to 400 pizzas an hour, without using specialized labour;
- consistent shape and thickness of the disc of dough, without giving up the traditional edge, obtained thanks to the special shape of the chrome plates;
- possibility of changing the thickness of the dough discs easily.

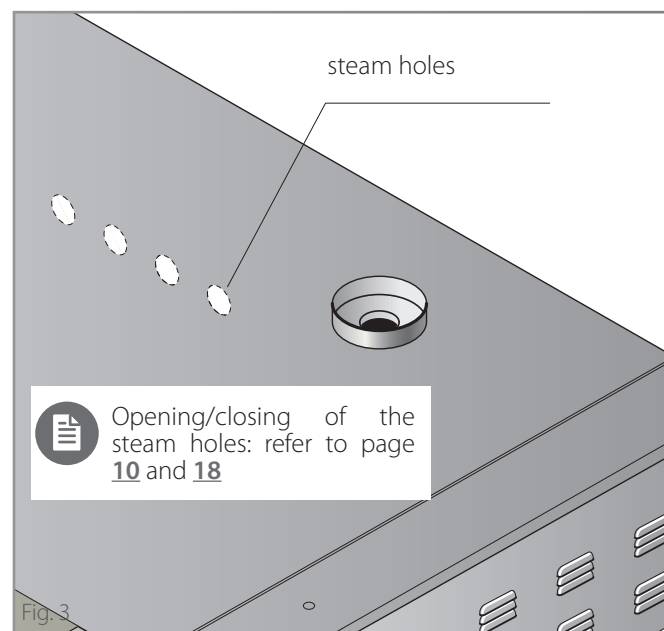



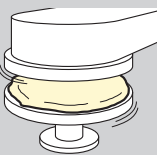

Fig. 3


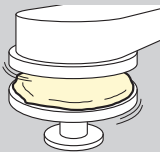

Basic notions

COOKING TABLES



The parameters in the tables are just indicative, since they can vary according to the temperature of the room where the oven is installed and the type of dough to bake (e.g. type of flour, hydration, etc.).

CONTROL TS		 Manual stretching				 Stretching with Pizzaform				Preheating for both types (Manual stretching or stretching with Pizzaform)
TYPE		COOKING				COOKING				
		TIME	TEMP.	% TOP	% BOTTOM	TIME	TEMP.	% TOP	% BOTTOM	
CLASSIC		3 min	320°C - 608°F	85%	5%	3 min	290°C - 554°F	85%	0%	time: 1 hour (can vary according to the set %) temperature / %: the same as the type of pizza  During preheating, the steam holes in the back of the cooking chamber must be kept always closed , to prevent the elements from being on too long and warming the refractory surfaces too much, causing the first pizzas to burn.
PAN		3 - 4 min	320°C - 608°F	40%	100%	3 - 4 min	/	/	/	
NEAPOLITAN		1 - 2 min	370°C - 698°F	80%	0%	1 - 2 min	/	/	/	
BAKING-TIN		7 - 8 min	280°C - 536°F	30%	100%	7 - 8 min	/	/	/	
PADDLE	PRECOOKING	5 min	270°C - 518°F	40%	60%	5 min	/	/	/	
	FINISHING	3 min	270°C - 518°F	40%	60%	3 min	/	/	/	

CONTROL CD		 Manual stretching				 Stretching with Pizzaform				Preheating for both types (Manual stretching or stretching with Pizzaform)
TYPE		COOKING				COOKING				
		TIME	TEMP.	TOP	BOTTOM	TIME	TEMP.	TOP	BOTTOM	
CLASSIC		3 min	320°C - 608°F	MAX	OFF/MIN	3 min	290°C - 554°F	MAX	OFF	time: 1 hour (can vary according to the selected function) temperature / selection: the same as the type of pizza  During preheating, the steam holes in the back of the cooking chamber must be kept always closed , to prevent the elements from being on too long and warming the refractory surfaces too much, causing the first pizzas to burn.
PAN		3 - 4 min	320°C - 608°F	MIN	MAX	3 - 4 min	/	/	/	
NEAPOLITAN		1 - 2 min	370°C - 698°F	MAX	OFF	1 - 2 min	/	/	/	
BAKING-TIN		7 - 8 min	280°C - 536°F	MIN	MAX	7 - 8 min	/	/	/	
PADDLE	PRECOOKING	5 min	270°C - 518°F	MIN	MAX	5 min	/	/	/	
	FINISHING	3 min	270°C - 518°F	MIN	MAX	3 min	/	/	/	

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Knowing the control panel

► Fig. 4

1 Main display

Displays alternatively:

- the current temperature in the chamber
- the set temperature
- the intervention time of the end-of-cooking sound warning
- the countdown time (time to the oven switching on if programmed switch-on is used)

2 Keys + and -

Allow increasing or decreasing:

- the temperature values in the chamber,
- the intervention time of the end-of-cooking sound warning
- the countdown time (time to the oven switching on if programmed switch-on is used)

3 Element LED: with the oven running, if on, this indicates that the elements are heating; with the oven off, if flashing, it indicates a countdown (timed switch-on)

4 Top power check

Allows checking the power of the elements in the top, offering three adjustments:

- OFF
- MIN = 33%
- MAX = 100%

4A top LEDs: highlight the selection made

5 Bottom power check

Allows checking the power of the elements in the bottom, offering three adjustments:

- OFF,
- MIN = 33%
- MAX = 100%

5A bottom LEDs: highlight the selection made

6 ON/OFF switch

Switches the display on and off

7 Light key

Switches the light in the cooking chamber on and off

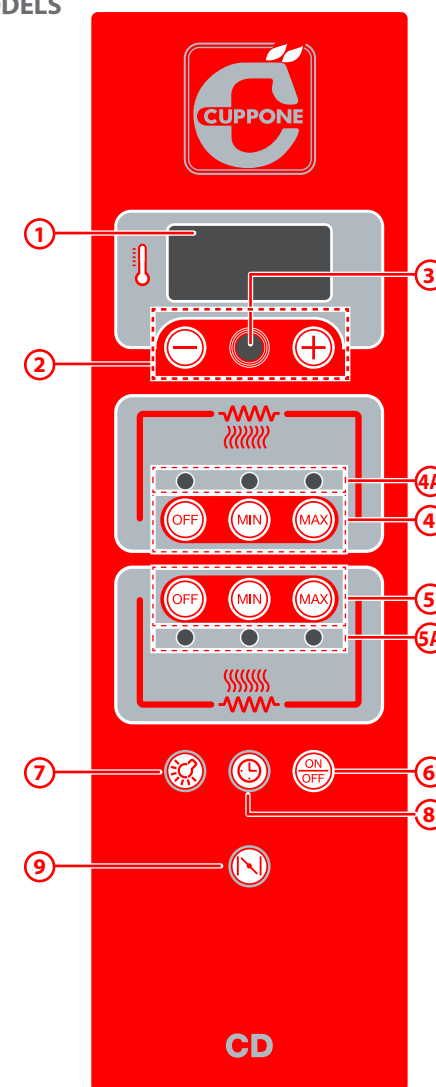
8 Clock key

With the oven on: activates an end-of-cooking acoustic signal
With the oven off: sets the programmed switch-on

9 Chimney key

Opens and closes the steam holes in the back of the cooking chamber

CD MODELS



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

Continuous and prolonged pressing of the (2) "+" and "-" keys increases or decreases the value quicker.

Fig. 4

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 the right temperature.



Check the following use procedure (points A, B, C, D, etc.)

- **programming it**: setting the number of hours missing to the next switch-on ► the oven will switch on automatically.



See page 12

- **automatically**: using a clock or SMS (with external modules not supplied by the Manufacturer).

A - Turning the oven on manually

► Fig. 5

Pressing the ON/OFF key, the display lights up and shows the current temperature of the cooking chamber (e.g. 25°C - 77°F).

B - Setting the preheating

Pre-heating must have the same cooking parameters as the recipe to be used (see table on page 8, pre-heating information). 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.

► Fig. 6

Set the **pre-heating temperature** using the "+" or "-" keys, until the desired value is displayed.

► Fig. 7

Set the **top** and **bottom power** acting on the keys shown in the figure.

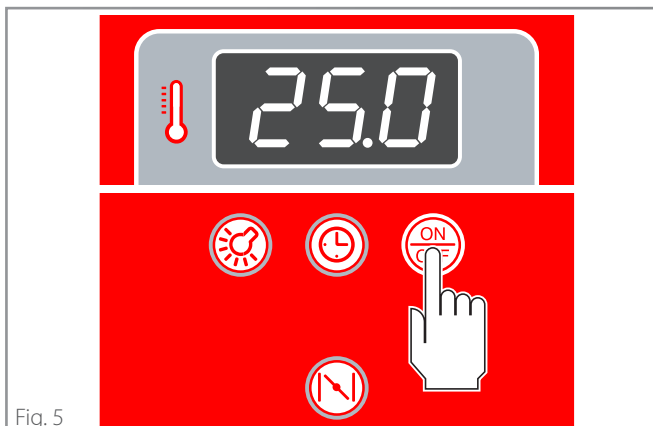


Fig. 5

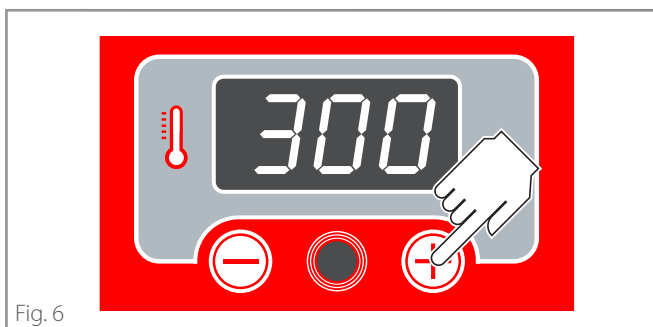


Fig. 6

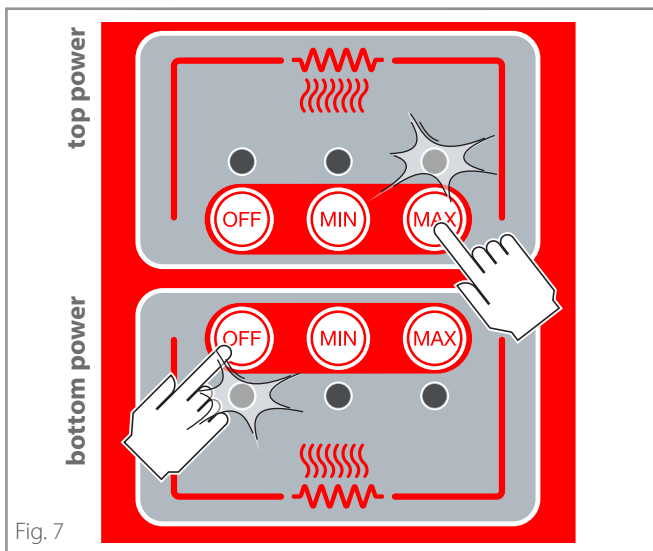


Fig. 7

After setting these three parameters, the oven starts heating straight away.

The "heating element" LED will switch off after about an hour: this means the oven has reached the temperature set for pre-heating and is ready to cook.

C - Starting cooking

► Fig. 8

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 by acting as usual.



During cooking, the heating element LED may switch back on; this means the elements have come back on to keep the set temperature constant.

D - Switching the light on (optional)

► Fig. 9

When necessary, it is possible to switch on the oven light to check the cooking, acting on the light key. Press the same key to switch it off.

E - Adjusting the steam holes

► Fig. 12

In the back of the cooking chamber there are some steam holes: they can be more or less open to keep the degree of humidity more suited to the type of product to bake in the cooking chamber.

To open the holes, keep the button indicated in the figure pressed continuously: they begin to open progressively. To block them in the desired position, just release the key.

Fig. 8

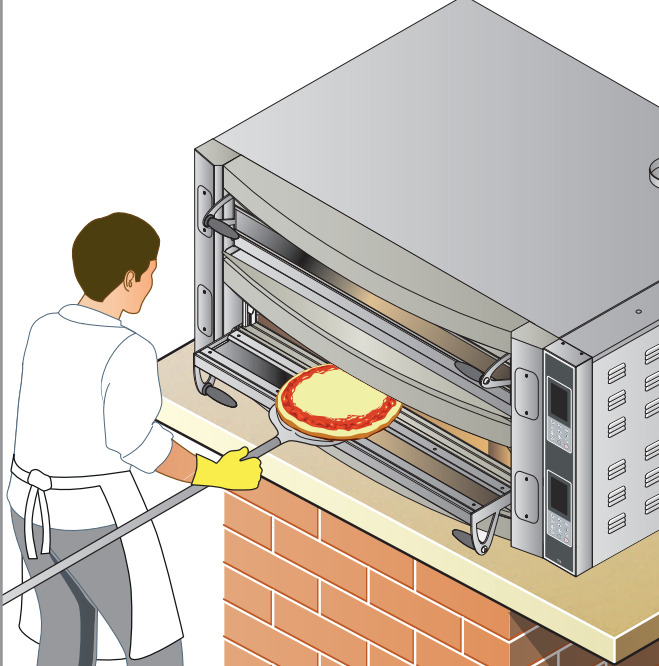


Fig. 9

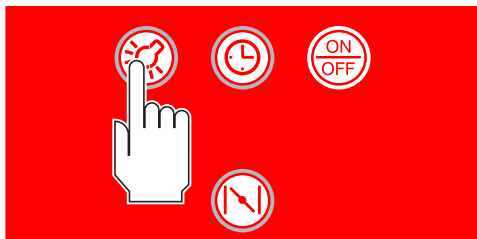
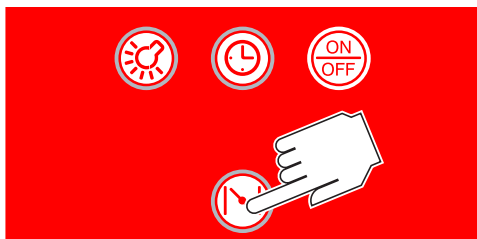


Fig. 12



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

► Fig. 10

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

To activate it, **with the oven on**, press the "clock" key.

The display will show **after how long the acoustic signal will sound** (e.g. 3.3 that is three minutes and thirty seconds): if you want to change this default time, use the "+" or "-" keys until the display shows the desired time (e.g. 5.2 that is five minutes and twenty 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 "clock" key.



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

G - Switching the oven off

► Fig. 11

To switch the oven off, keep the ON/OFF key pressed for about 2 seconds.



Fig. 10

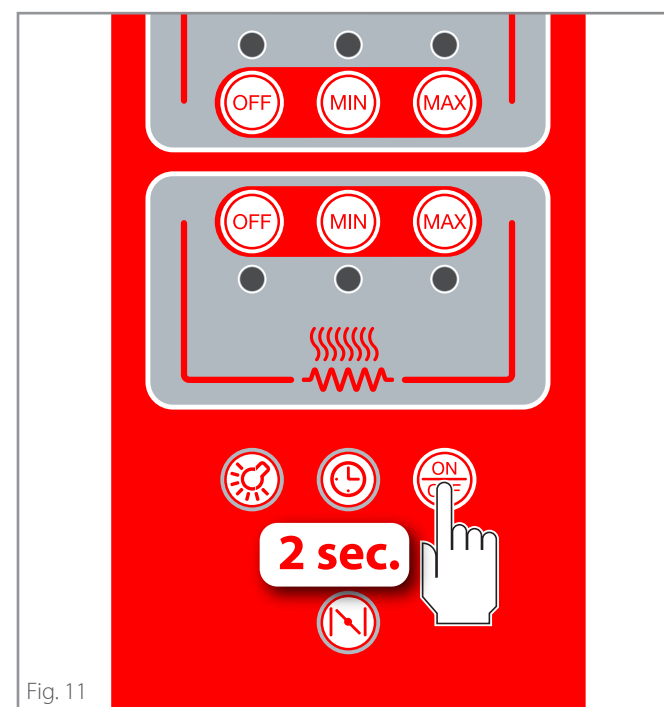


Fig. 11

Programmed switch-on



The programmed switch-on function is very useful because the oven can be already hot, and therefore ready to bake, when the restaurant is opened.

► Fig. 13

To activate it, **with the oven off**, press the “clock” key.

The display will show **the time to switch-on**: if you wish to change this default time, use the “+” or “-” keys until the display shows the desired time (maximum time 99.5 that is 99 hours and 50 minutes).

Once set, the countdown starts, at the end of which the oven will switch on automatically with the temperature and power parameters used **for the last cooking**.

If you wish to change them:

- exit programmed switch-on pressing the “clock” key,
- switch the oven on with the ON/OFF key,
- set a cooking cycle with the desired parameters (► [Fig. 6 - Fig. 7](#))
- switch the oven off with the ON/OFF key,
- set the programmed switch-on as explained above.

To exit the function and cancel programmed switch-on, touch the “clock” key again.

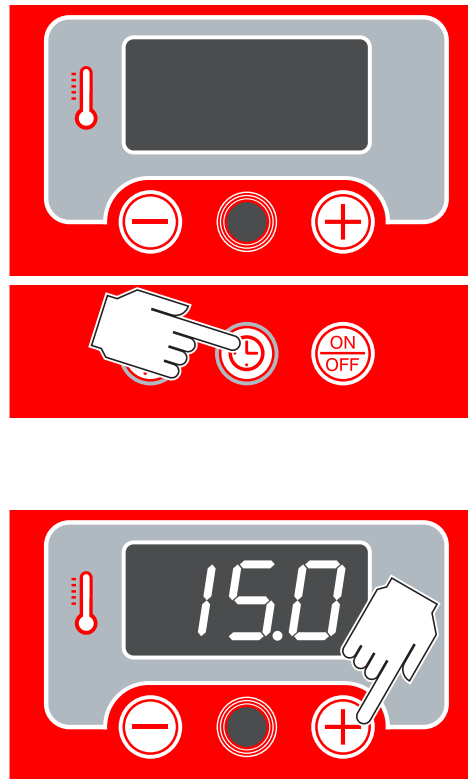


Fig. 13

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Knowing the control panel

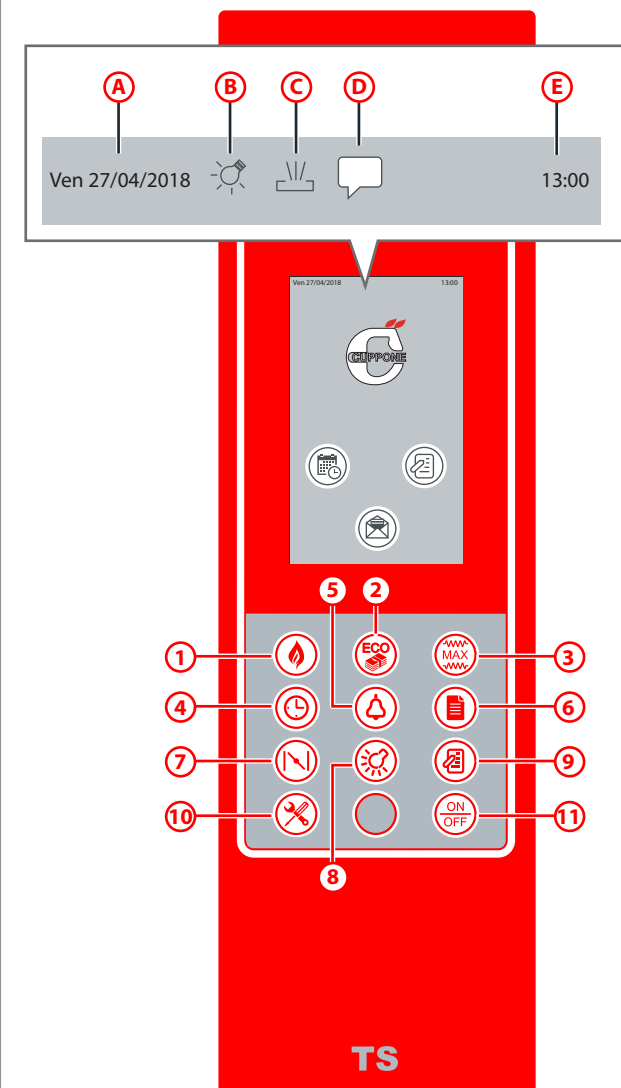
► Fig. 14

- Pyrolysis program key**
Starts the pyrolysis program to clean the oven
- ECO program key**
Starts the ECO program (page 15)
- MAX program key**
Starts the MAX program (page 19)
- TIMER key**
Stand-by screen: enables the holiday mode;
Work screen: enables/disables the weekly switch-on timer function.
- Buzzer key**
Activates an end-of-cooking acoustic signal
- Program key**
Allows viewing and using the programs saved by the user
- Chimney key**
Opens and closes the steam holes in the back of the cooking chamber
- Light key**
switches the light in the cooking chamber on and off
- DIARY key**
Gives access to the diary page
- SERVICE key (settings)**
Gives access to the user's settings
- ON/OFF switch**
Powering the oven on and off

FUNCTION BAR

- A **Current date**
B **Chamber light**
Shows the state of the light in the chamber (on or off)
C **Vent**
If on, it shows the chimney is opening (the user is acting on the chimney key 7)
D **Warning**
Highlights a warning to read (e.g. maintenance)
E **Current time**

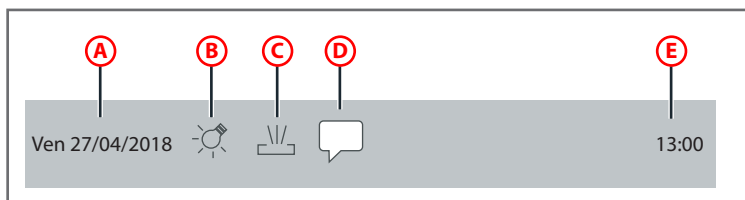
TS MODELS



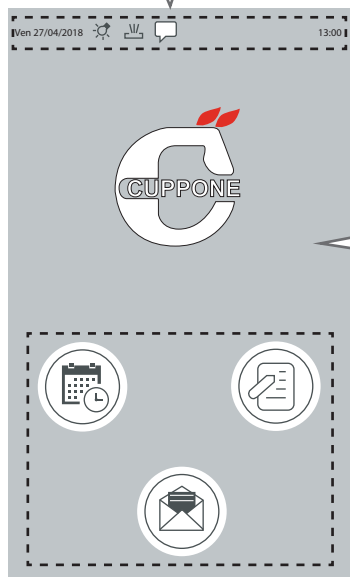
The control panel must be used only with dry and clean fingers.

Fig. 14

FUNCTION BAR



STAND-BY page



PROGRAMMED SWITCH-ON key

Gives access to the **Weekly programmed switch-on** page: it is possible to program the oven automatically switching on and off for the whole week.



HOLIDAY key

Gives access to the **Holiday** page: this function allows interrupting for a certain period of time the oven switching on and off every week, without having to cancel it.



DIARY key

Gives access to the **Diary** page, where it is possible to set up to 10 notes that will be displayed at the set time on the set day. Every note can also be repeated cyclically.

Entering the values

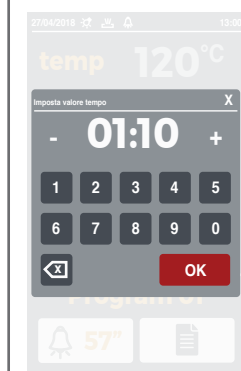
To enter the values with the keypad:

- **A)** enter the desired value using the **number keys** (e.g. if 1-1-0 is pressed in sequence, 01:10 is displayed, that is one minute and 10 seconds)

or, alternatively

- **B)** use the **“+”** or **“-”** keys: pressing once increases/decreases the value by one unit at a time, prolonged pressing increases/decreases the value very quickly.

In both cases, confirm with **OK** or delete with **X**.



Is the oven time or date wrong?

On first switch-on or after a sudden or prolonged switch-off period, the oven date or time may be wrong: go to “Settings” to enter the correct values.





See page **26**



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 the right temperature.
 Check the following use procedure (points A, B, C, D, etc.)
- **programmed**: programming the oven switching on and off automatically for the whole week.
 See page [22](#)
- **automatically**: using a clock or SMS (with external modules not supplied by the Manufacturer).

A - Turning the oven on manually

► Fig. 15

After powering the oven, the display lights up and shows the STAND-BY page. Pressing the ON/OFF key, the display shows the cooking page.

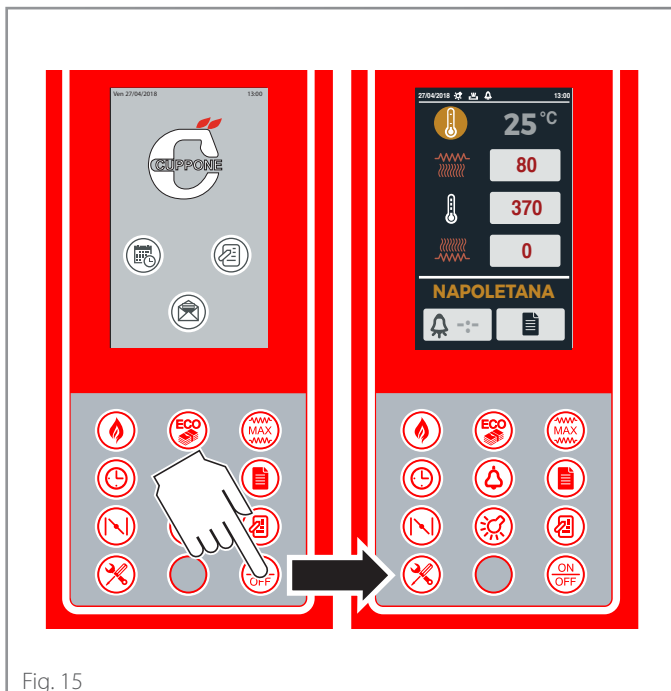


Fig. 15

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**

What needs to be set for every manual preheating or cooking cycle:

top power

preheating or cooking temperature

bottom power

end-of-cooking signal (optional)

 See page [17](#)

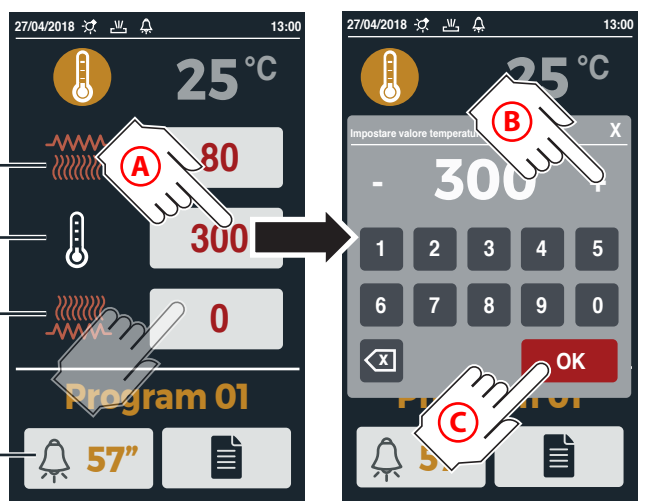


Fig. 16



A special program



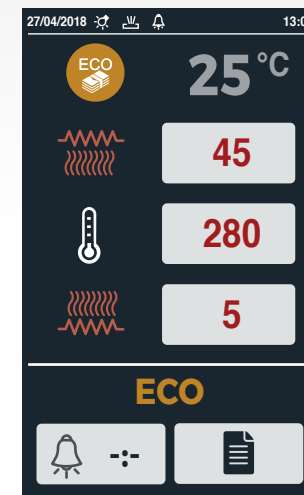
ECO program: The ECO program is used to preserve the functionality of the oven when it is not working.

Default values of the ECO program

- **duration** according to requirements
- **temperature** 280°C -536°F
- **top power** 45% and bottom 5%

These values can be changed **temporarily**, acting as normal (see ► [Fig. 16](#)) or **permanently** modifying its parameters as explained on page [21](#).

The program is interrupted when a different program is selected, the oven is turned off or the ECO key is pressed again.



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.

It is possible to set the pre-heating in two ways:

- **Fig. 17** entering **manually** the **preheating temperature** and the desired **top and bottom power** (see table on page 8, cooking information).
The entered parameters cannot be stored, so they need to be reset every time. To avoid this operation, you need to create a recipe, as explained on page 20.
- **Fig. 18** **starting a recipe (program) already stored**, previously saved by the user.



During preheating, the steam holes in the back of the cooking chamber must be kept always closed, to prevent the elements from being on too long and warming the refractory surfaces too much, causing the first pizzas to burn.

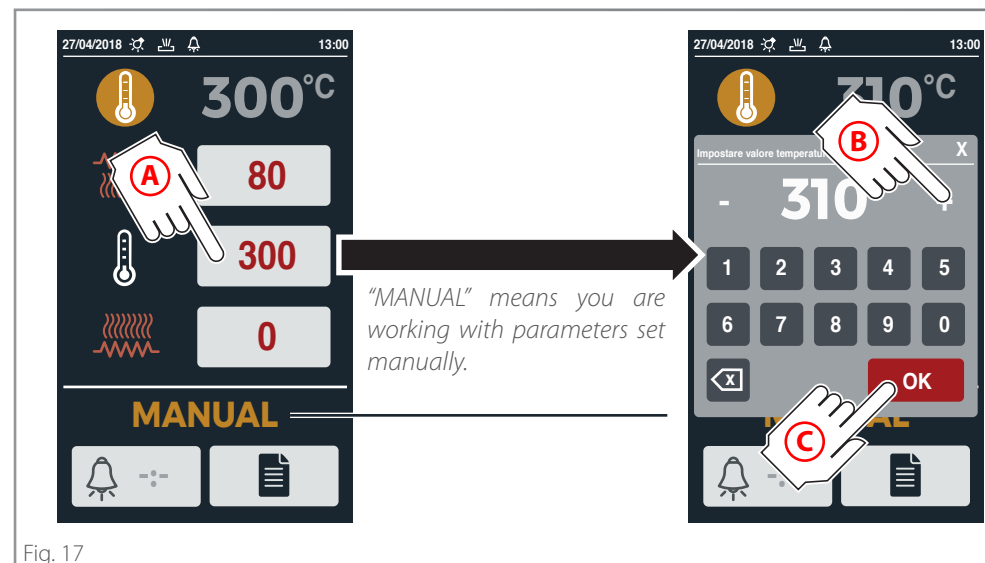


Fig. 17

Entering the recipe parameters manually ► Fig. 17

- (A) Touching the corresponding field, set:
 - **pre-heating temperature;**
 - **top power;**
 - **bottom power.**
- (B) an alphanumeric keypad will appear on which the desired valued can be set (see table on page 8, cooking information);
- (C) confirm with "OK". After setting these three parameters, the oven starts heating straight away in compliance with the set parameters.

Using an already stored recipe ► Fig. 16

- (A) press the program key (A1) in the display or keypad (A2) or touch (A3);
- (B) touch the name of the recipe you wish to use: the oven starts to heat straight away according to the parameters of the recipe;
- (C)...(E) if you wish, you can change the parameters of the selected recipe (e.g. the temperature) the usual way: the changes will affect **only the pre-heating in progress** and will not affect the original recipe (temporary effect).
To modify the original recipe permanently, see page 20.



Fig. 18

C - Starting cooking

► Fig. 19

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 by (e.g. The temperature) acting as usual.

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

► Fig. 20

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

- (D)** To activate it, press the key  on the display or the dedicated key on the keypad;
- (E)** an alphanumeric keypad will appear on which the desired value can be entered (in minutes: seconds);
- (F)** 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!

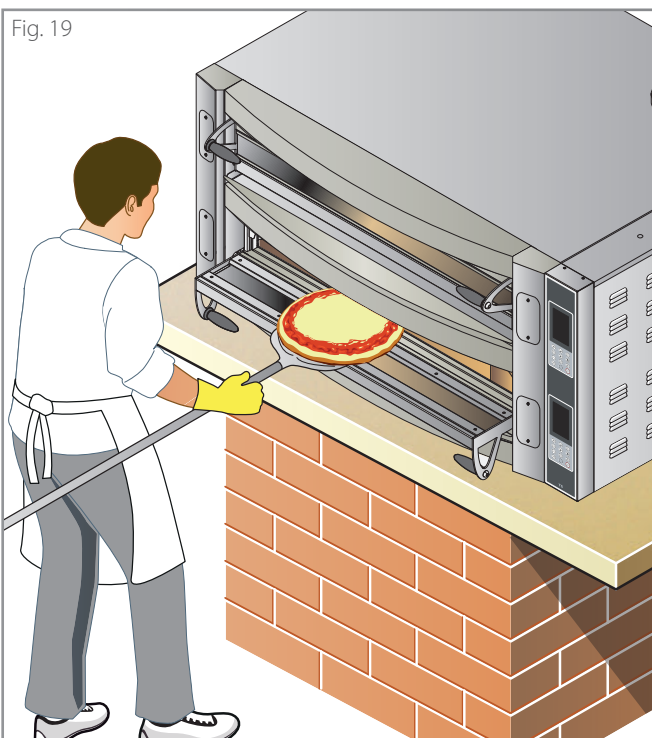


Fig. 19

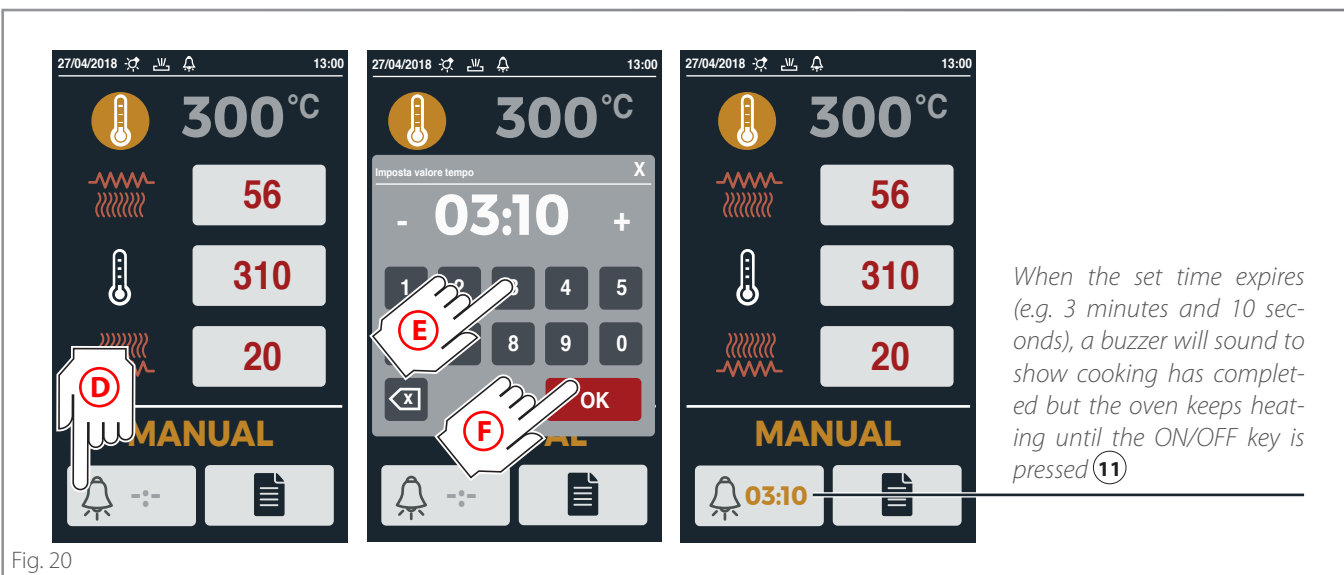


Fig. 20

When the set time expires (e.g. 3 minutes and 10 seconds), a buzzer will sound to show cooking has completed but the oven keeps heating until the ON/OFF key is pressed **(11)**

D - Switching the light on (optional)

► Fig. 21

When necessary, it is possible to switch on the oven light to check the cooking, acting on the light key .
Press the same key to switch it off.

G - Adjusting the steam holes

► Fig. 22

In the back of the cooking chamber there are some steam holes: they can be more or less open to keep the degree of humidity more suited to the type of product to bake in the cooking chamber.

To open the holes, keep the dedicated key pressed continuously: they begin to open progressively. To block them in the desired position, just release the same key.

H - Switching the oven off

► Fig. 23

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

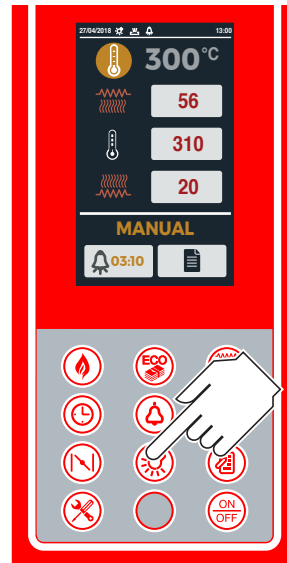


Fig. 21



Fig. 23



Fig. 22



A special program



MAX program: The MAX program is used to quickly raise the temperature of the cooking chamber and the refractory surface when the user realizes that they are too low for his needs.

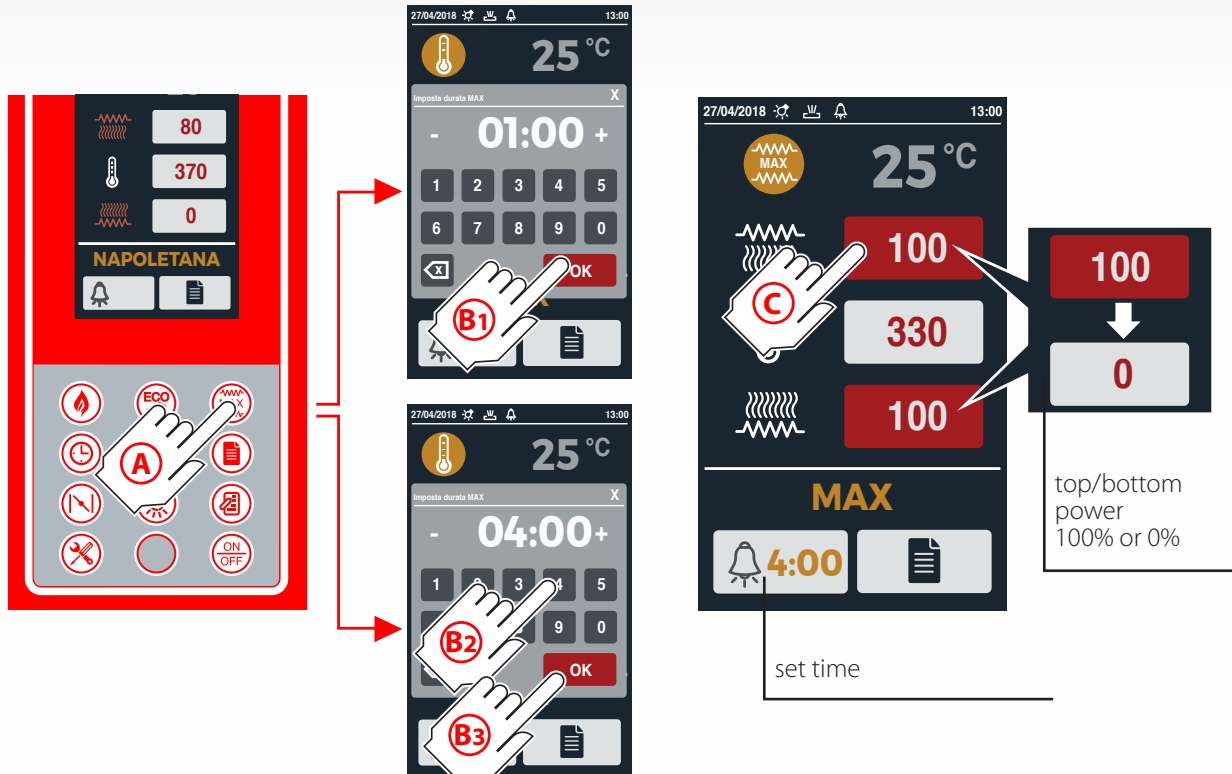
- A** To start the program, touch its symbol.
- B** A screen appears that allows you to:
 - **B1 start the program** by pressing "OK": in this case the program will last 1 minute (default duration) or
 - **B2 set the duration of the program** by entering the desired time (e.g. four minutes) and then **start it** by pressing "OK" **B3**.
- C** A summary screen appears: by touching the "top" or "bottom" field it is possible to set the power to **100%** or **0%** (it is not possible to set powers other than these two values).

Default values of the MAX program

- **duration** 1 minute
- **offset temperature** 30°C - 86°F higher than the temperature in the chamber
- **top and bottom power** at 100%

To modify the values **permanently**, act as explained on page **21**.

The program ends pressing the MAX key, when a different program is selected or when the set time expires: the buzzer goes off and you are back to the program that was active before the MAX program started.



Creating a recipe

Saving a recipe means you can reuse it without having to reset its cooking parameters.

Moreover, by giving it a name (e.g. NEAPOLITAN), it can be easily found and quickly started.

For every recipe it is necessary to set:

- **preheating temperature**
- **top and bottom power**
- its **name** (optional - useful to find it more easily)
- after how long an end-of-cooking **buzzer** must go off (optional).



To know how to create a recipe, see page [21](#)

► Fig. 24

Once these parameters are stored, to use the recipe, you just have:

- press the program key **A1** on the display or keypad **A2** or touch the name **A3**;
- the list of the available recipes is displayed: touch the name of the recipe you wish to use **B**, the oven starts to heat with the relative parameters.

If, **during cooking**, you wish to change the parameters of the selected recipe (e.g. increase the temperature), act the usual way (points **C**, **D** and **E**): the changes will affect **only the cooking in progress** and will not affect the original recipe (temporary effect).



To modify the original recipe permanently, see page [21](#)

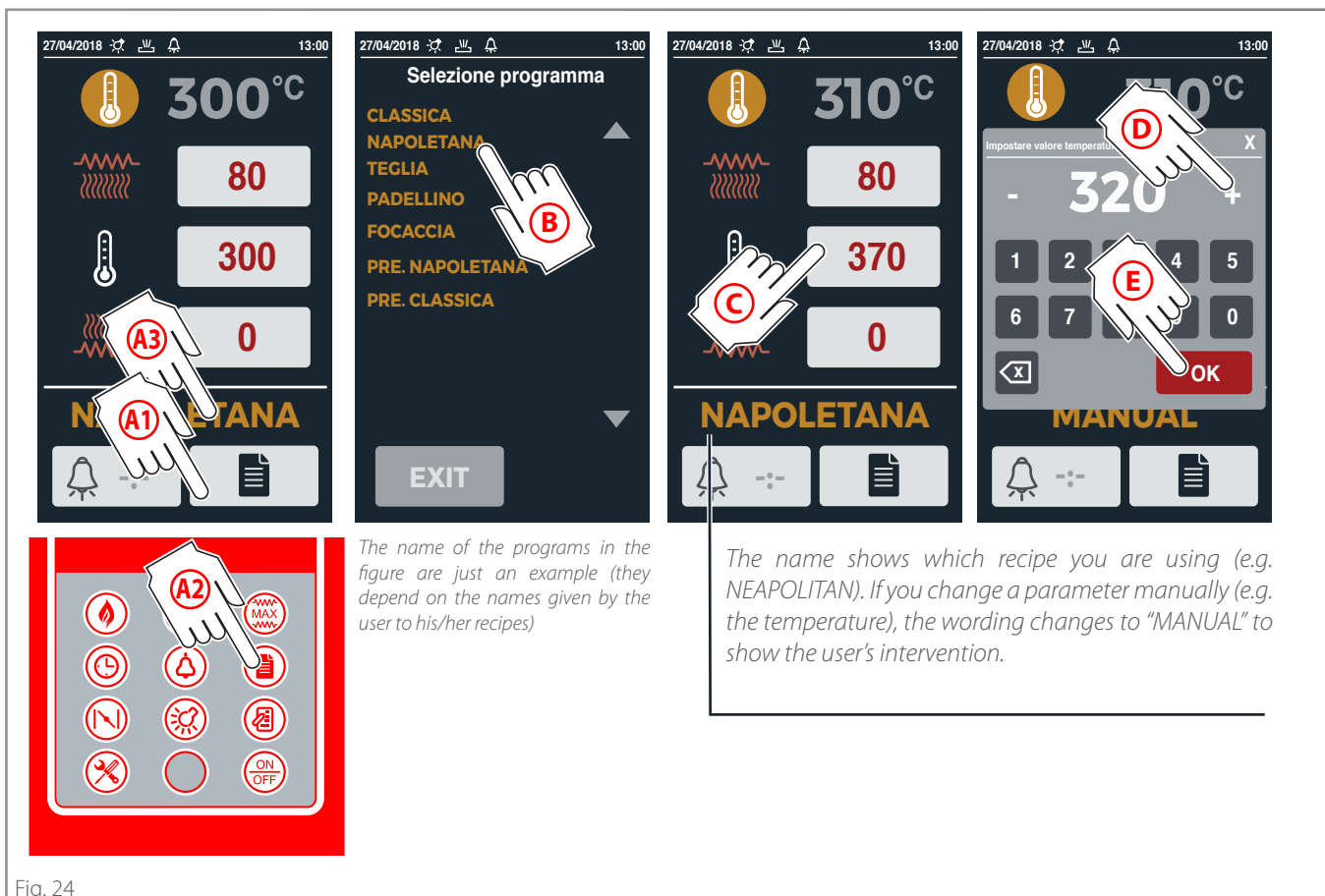


Fig. 24



Why saving a program?

To have available a real customized recipe book, easy to access and use. Using an already stored recipe means being able to start cooking with just a few actions, without having to reset the cooking parameters every time: this guarantees maximum functionality and consistent results.



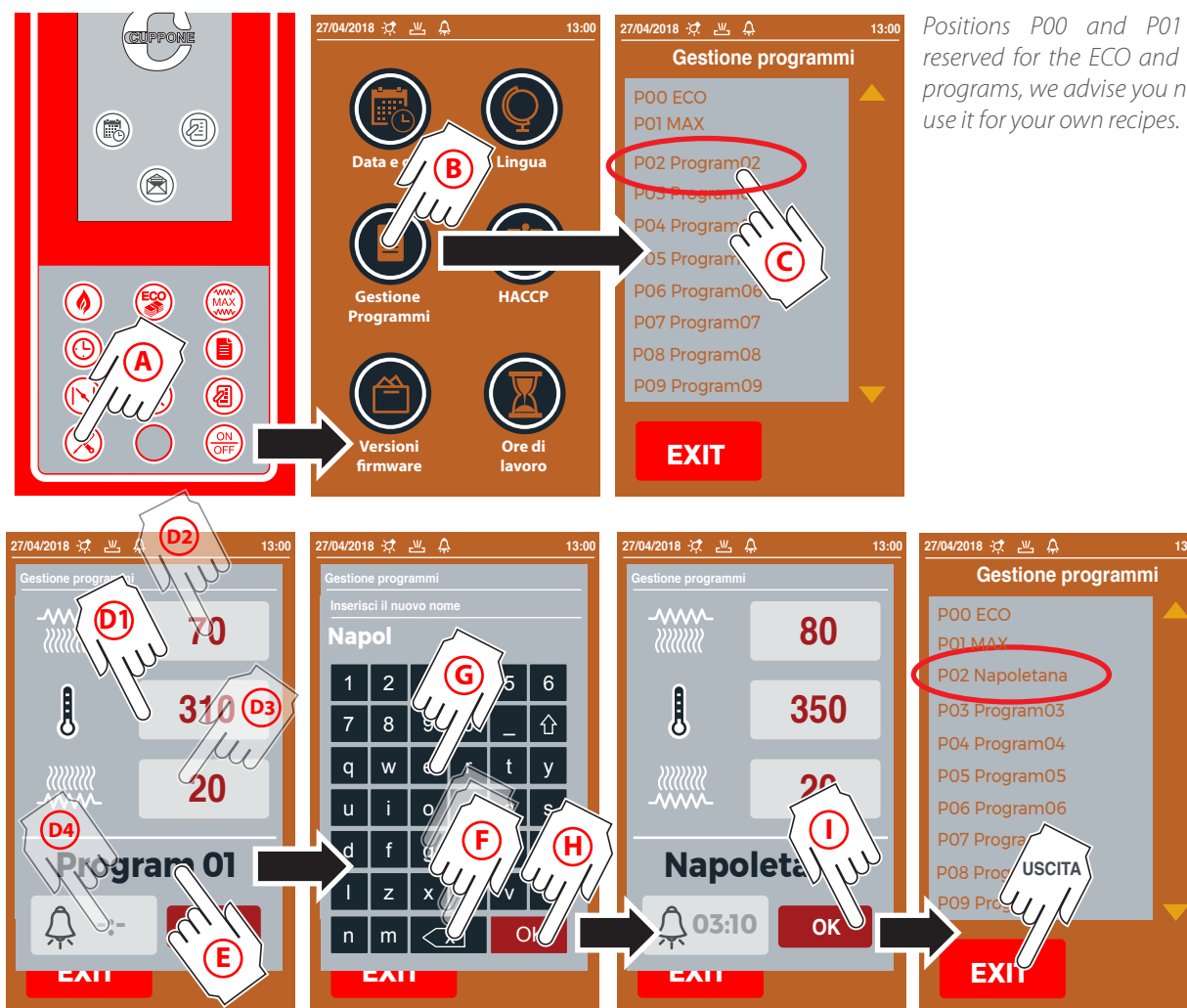
How to create a recipe

► Fig. 25

- (A) Touch the "Service" icon (with the oven in stand-by),
- (B) touch the "Program management" icon,
- (C) touch the name of a program,
- (D) Set:
 - (D1) the **cooking temperature** (touch the corresponding field, an alphanumeric keypad will be displayed on which the desired value can be set: confirm with "OK".
 - (D2) (D3) the **top** and **bottom power** (touch the corresponding field, an alphanumeric keypad will be displayed on which the desired value can be set;
 - (D4) if you wish, you can enable a buzzer that will go off when the set time expires, warning that cooking is complete (see ► Fig. 19).
- (E)...(H) touch "Program 01"; an alphanumeric keypad will be displayed on which you can enter the **name of the recipe** (e.g. NEAPOLITAN); confirm with "OK",
- (I) confirm with "OK".

Modifying a stored recipe

If, later on, an already stored recipe needs to be modified, for instance varying the temperature, repeat the procedure described above, selecting the recipe you wish to modify at point (C).



Positions P00 and P01 are reserved for the ECO and MAX programs, we advise you not to use it for your own recipes.

The temperature in the chamber, the top and bottom power and the buzzer are set as usual (see ► Fig. 16)

With the alphanumeric keypad it is easy to assign a name to the program: this way it will be easy to recognize the recipe you need

Program P01 has changed name and parameters, taking on those set by the user

Fig. 25

Programmed switch-on



The programmed switch-on function is very useful because the oven can be already hot, and therefore ready to bake, when the restaurant is opened.

With this function, you can program **the oven switching on and off automatically** for the whole week.

It is possible to program up to a maximum of **4 events** a day (that is 4 daily switch-ons and switch-offs).

Setting an event

► Fig. 26

- **A** Touch the “Programmed switch-on” icon,
- **B** touch a white rectangle
- **C** set the details, choosing:

the **days** the programmed event must take place
orange day= an event is planned (programmed switch-on or switch-off)
grey day= no event is programmed



the oven **switch-on** time

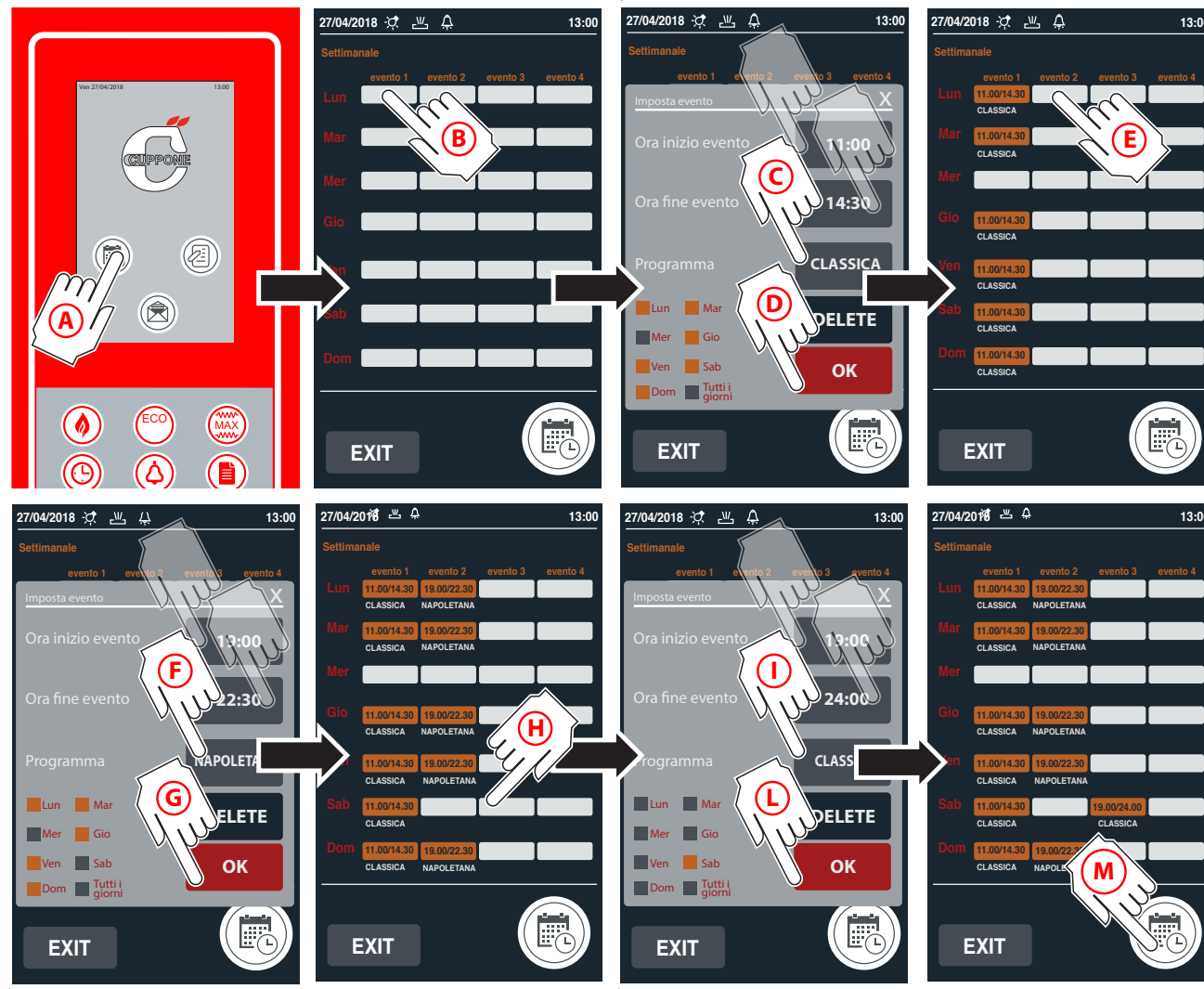
the oven **switch-off** time

the **programme** the oven has to start with

- **D** Confirm the entered details pressing “OK”.

- **E**.....**L** If necessary, program the following events repeating the same procedure.

Fig. 26



Event 1: the oven will switch on at 11:00 in the morning and off at 2:30 p.m. every day but on Wednesdays, the restaurant's closing day, with the “CLASSIC” program

Event 2: the oven will switch on at 7:00 in the evening and off at 10:30 p.m. on Mondays, Tuesdays, Thursdays, Fridays and Sundays with the “NEAPOLITAN” program.

Event 3: on Saturdays, the oven will switch on at 7:00 in the evening and switch off at 12:00 (midnight) with the “CLASSIC” program.

► Fig. 26

- M** At the end, make the weekly function operational touching the icon in the bottom RH corner. If it is:
- white**= the weekly function is programmed but **is not active** (user's manual switch-on/switch-off and no longer automatic)
 - orange**= the weekly function is **active** (switch-on/switch-off programmed as per the details entered).

► Fig. 27

When a weekly programmed switch-on is active, the STAND-BY page shows the time and the program of the next automatic switch-on and the icon turns orange.

If you touch this icon:

- once**= you go back to the setting page; this is useful to view all the programmed events or change them, if required (points from **A** to **F**)
- twice**= the icon becomes white, the weekly function is still programmed but **is not active** (user's manual switch-on/switch-off).

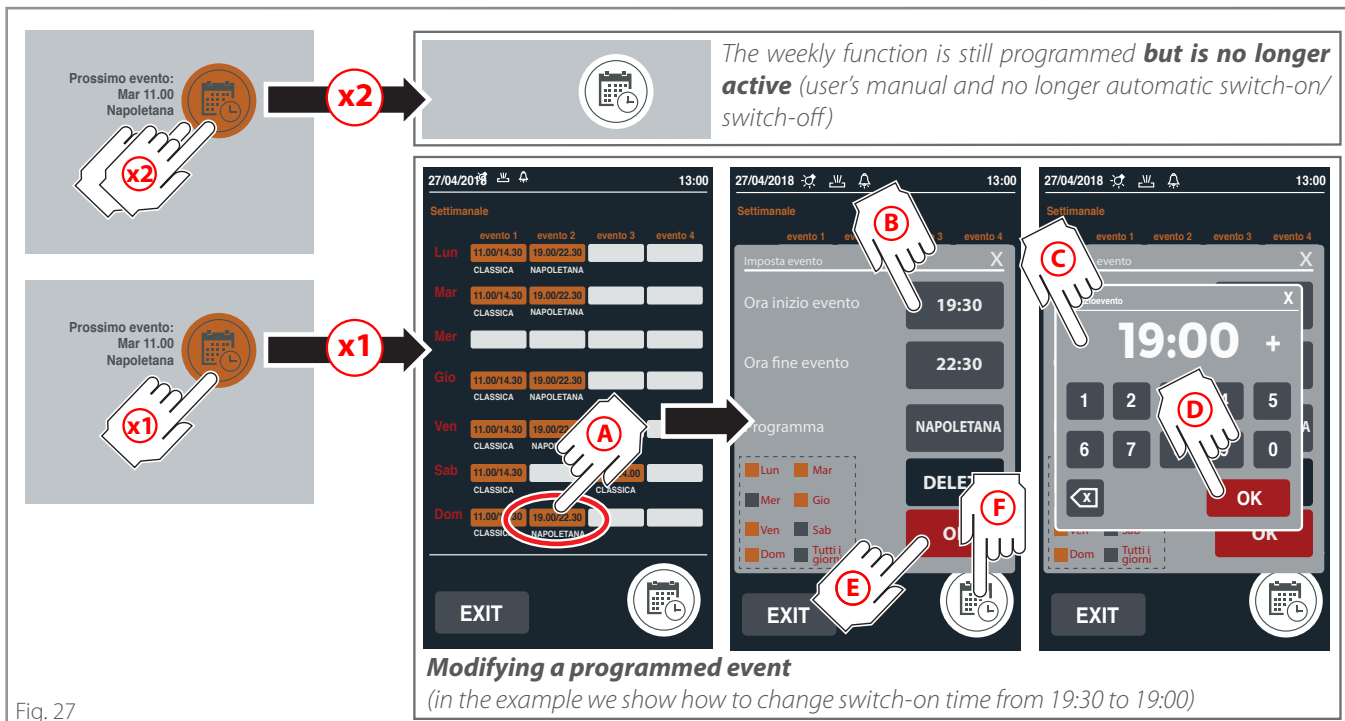


Fig. 27

How to cancel or modify a programmed event

To **cancel** the whole program (user's manual and no longer automatic switch-on and switch-off) see the figure ► Fig. 27 (x2)

To **modify** an event, see the figure ► Fig. 27 (x1)

To **cancel** an event, see figure ► Fig. 28

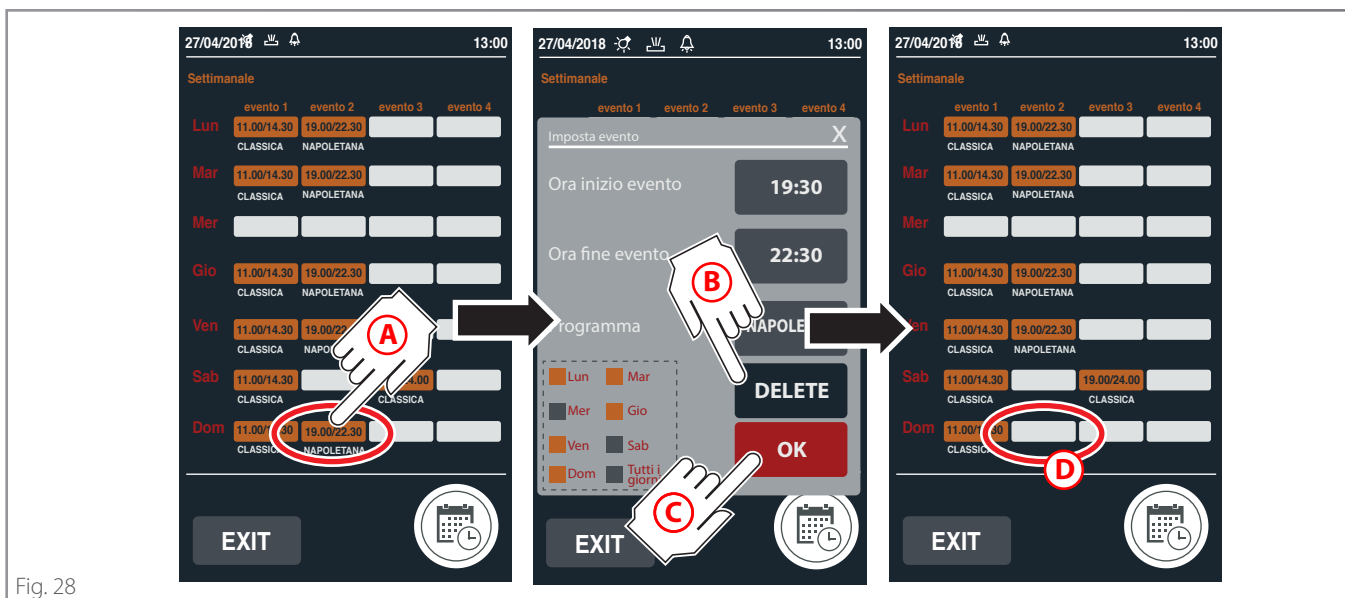



Fig. 28

Setting a Diary

 The Diary function allows setting up up to 10 notes that will be displayed at the set time and on the set days. Each note can have up to 200 text characters and it is possible to program when the note will expire or has to be repeated (e.g. "Buy mozzarella" to be repeated every month).

► Fig. 29

To create a new note (or modify an existing one):

- enter the **text** (that is what must be displayed)
- enter its **expiry date** (that is when it must be displayed)
- enter when it has to be **repeated** (that is how often it must be displayed):
 - **do not repeat**: the note is displayed on the expiry date and not repeated,
 - **every day**: the note is displayed and then repeated the following day,
 - **every month**: the note is displayed and then repeated the following month. If the following day of the month does not exist (e.g. 29 February), it is repropose the first month when that day exists (e.g. the note is repropose on 29 March),
 - **every year**: the note is displayed and then repeated the following year.

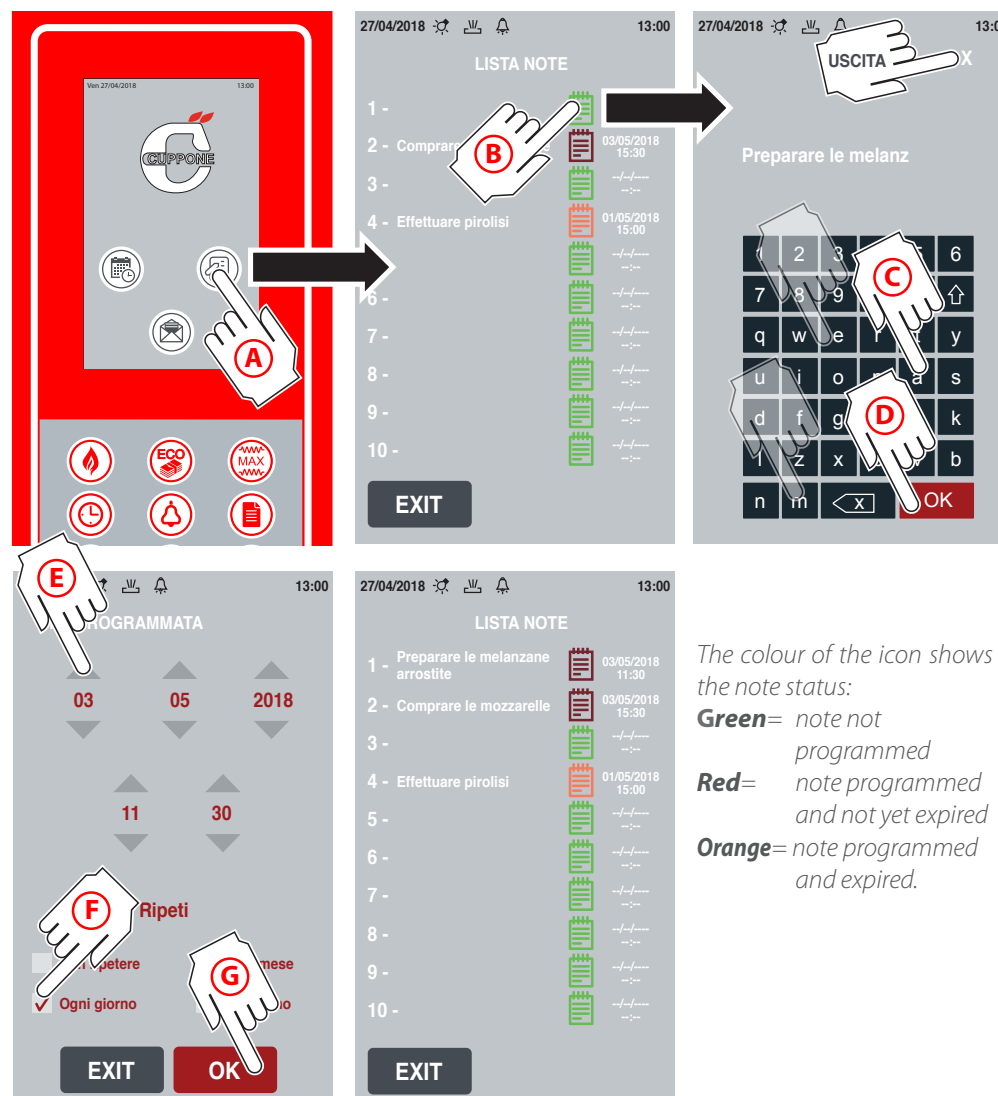
If the oven is switched off, when it is switched back on all the expired notes will be displayed.

By selecting a note, you can modify it or delete it with the two keys shown.

deletes the note
modifies the note



Fig. 29

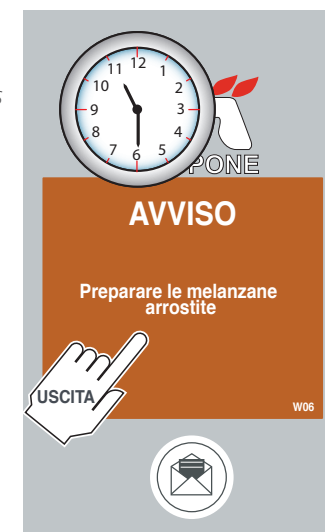


Entering the expiry (date and time) and note repetition

Entering the note text


The colour of the icon shows the note status:

- Green**= note not programmed
- Red**= note programmed and not yet expired
- Orange**= note programmed and expired.



To make the pop-up warning disappear, just touch it.

Setting a Holiday

-  If enabled, the function:
- **stops the weekly switch-on and -off program** (page 22), if present, until the set time and date, without having to delete it: this is useful if the restaurant is closed for holidays and therefore the oven must not switch on during that period;
 - **displays** a message if you try and switch the oven on manually with the ON/OFF key: this prevents accidental switch-ons, for instance during cleaning carried out during the closure period.

► Fig. 30

- Touch the "Holiday" icon,
- touch a white rectangle,
- set the details, choosing:
 - the **end date** of the holiday (e.g. 28/08/2018)
 - the **end time** of the holiday (e.g. 10:30).
- Confirm the entered details pressing "OK".
- At the end, make the weekly function operational touching the icon in the bottom RH corner.

If it is:

 - white**= the holiday function **is not active** but is programmed
 - orange**= the holiday function is **active** (oven in stand-by until the set time/date).

The main screen displays the message "Holiday mode active until" with the set time/date.

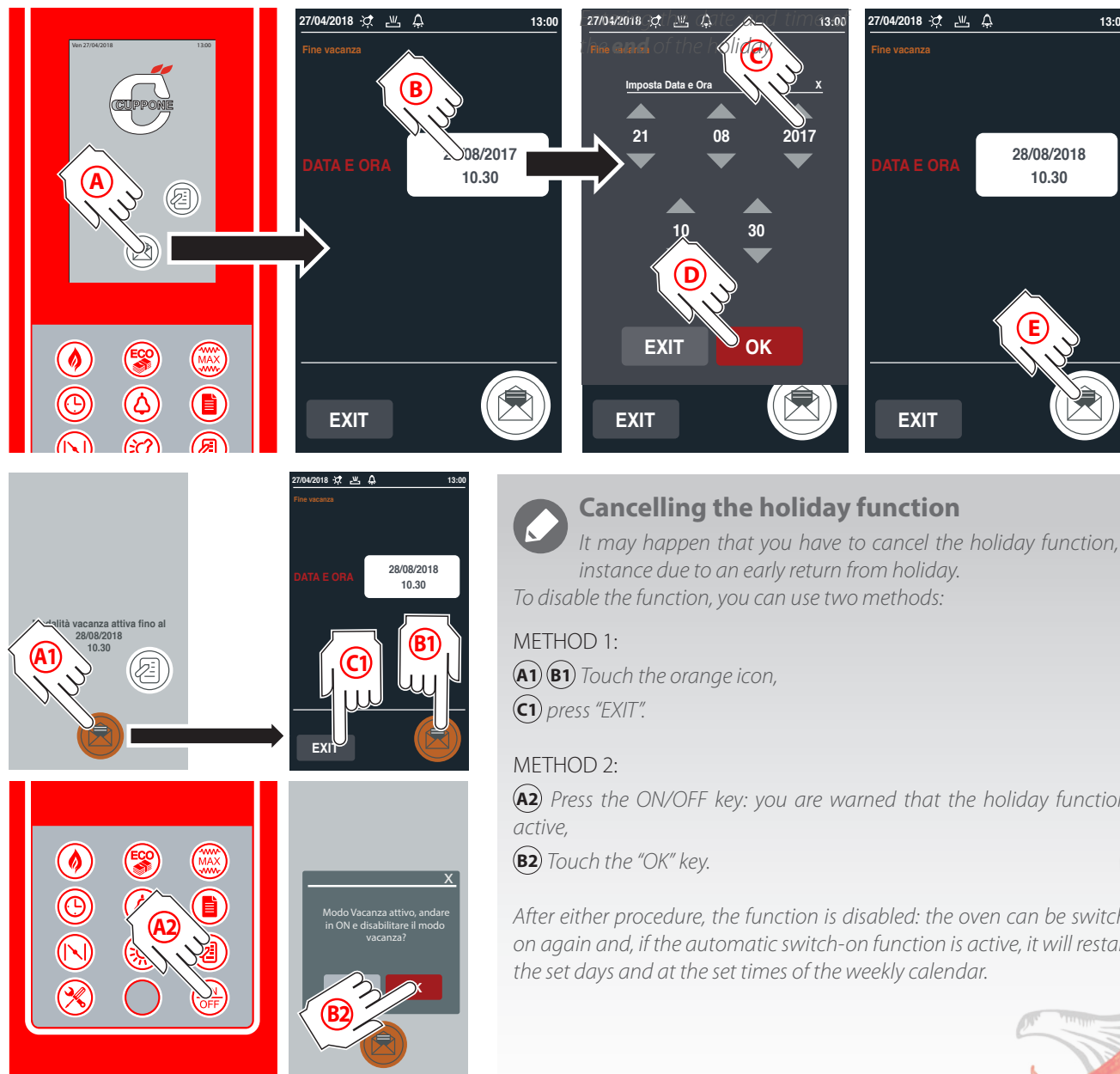
From now until the set time/date

(e.g. until 10:30 on 28 August 2018):


- the weekly switch on/off function is disabled;
- a message warns if you try and switch the oven on manually with the ON/OFF key.

At 10:31 on 28 August 2018, the function is disabled automatically, weekly programming is resumed, if any, and the manual switch-on of the oven is always allowed.

Fig. 30



Cancelling the holiday function

 It may happen that you have to cancel the holiday function, for instance due to an early return from holiday. To disable the function, you can use two methods:

METHOD 1:

- Touch the orange icon,
- press "EXIT".

METHOD 2:

- Press the ON/OFF key: you are warned that the holiday function is active,
- Touch the "OK" key.

After either procedure, the function is disabled: the oven can be switched on again and, if the automatic switch-on function is active, it will restart is the set days and at the set times of the weekly calendar.

User settings



The "settings" section is dedicated to three different persons: the use, installer and maintenance technician.

To prevent unauthorized people from accessing the programming of the parameters that, if incorrectly set, may affect the use of the oven, some menus are protected with a password supplied specially by the Manufacturer.

► Fig. 31

To access the "Settings" section, touch the "Service" icon.

Date and time

► Fig. 32

In this section, the current date and time can be set pressing on the arrows.

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.



version automatic change Europe



version automatic change U.S.A.

At the end of the settings, confirm with "OK" or delete with "EXIT".

Fig. 31

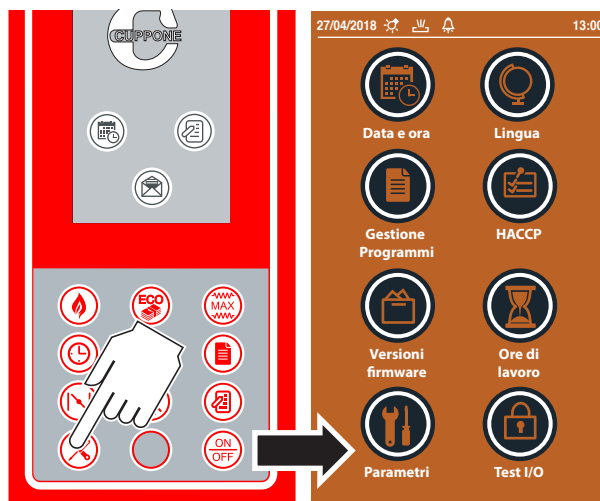
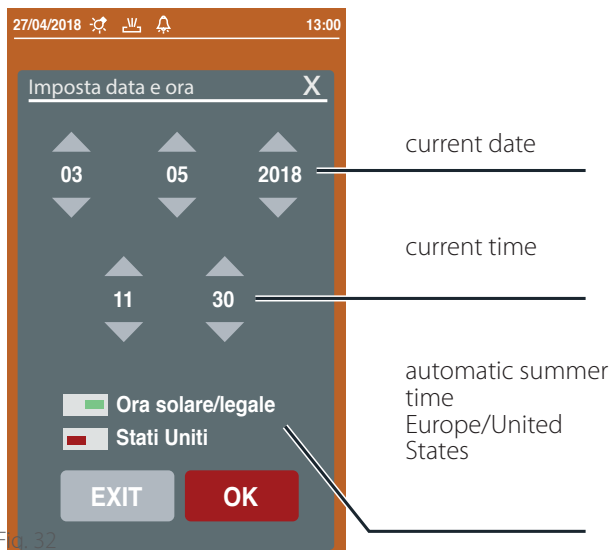


Fig. 32



Language

► Fig. 33

In this section you can set the language used in the menu displays: the active language is highlighted in red.

At the end of the setting, confirm with "OK" or delete with "EXIT".

Program management

In this section you can save a recipe: this means you can reuse it without having to reset its cooking parameters. Moreover, by giving it a name, it can be easily found and quickly started.



See page [20](#)

HACCP

Section not accessible to the user, reserved to qualified personnel.

Firmware versions

In this section you can come to know the firmware version installed on the oven and other data about it.

Work hours

► Fig. 34

In this section you can discover how many hours the oven has worked: this helps to understand if it is used at its best to guarantee maximum productivity.

The same page shows the hours passed since the last maintenance.

Parameters / Test 0/1

These menus are dedicated to Service, they are therefore protected with a password supplied by the Manufacturer to authorized and qualified technicians.



Fig. 33





Fig. 34




Maintenance and cleaning


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. 35

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 29

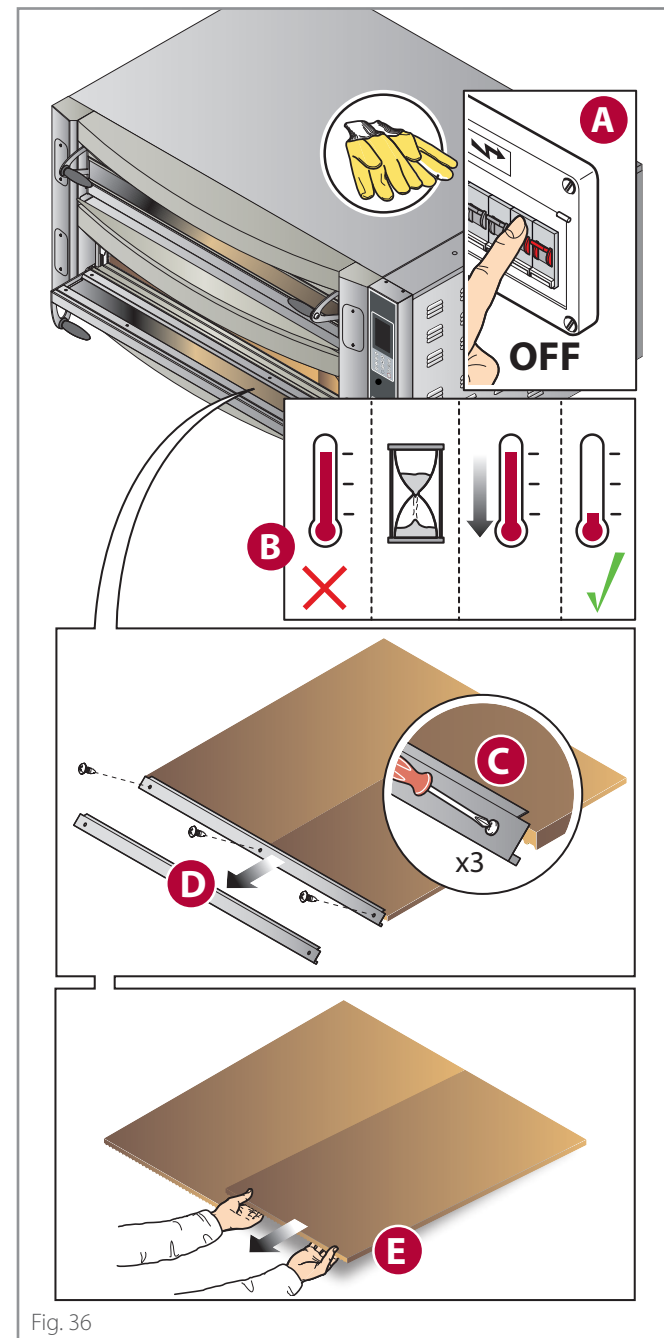


Fig. 36

Cleaning with Pyrolysis

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

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

CD model ovens ▶ Fig. 37

- A** Set the **chamber temperature to 400°C - 752°F**,
- B** Acting on the "MIN" e "MAX" keys, set the **top and bottom power to MAX**,
- C** switch the lights in the cooking chamber off;
- D** when the temperature is reached, switch the oven off with the ON/OFF key and let it cool down with the door closed;
- E** in a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin ▶ **Fig. 39**

TS model ovens ▶ Fig. 38

- A** Touch the ON/OFF key **11**;
- B** touch the pyrolysis key **1**;
- C** confirm pressing "OK": the heating of the cooking chamber starts until the temperature of 400°C - 752°F is reached, when the function stops (to stop the function early, press the pyrolysis key **1** again);
- D** in a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin ▶ **Fig. 39**

- 📄 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.

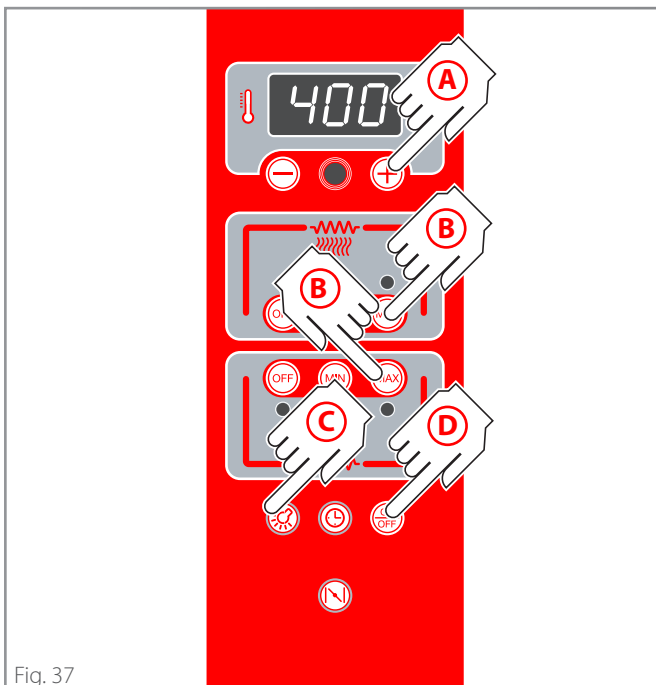


Fig. 37



Fig. 39

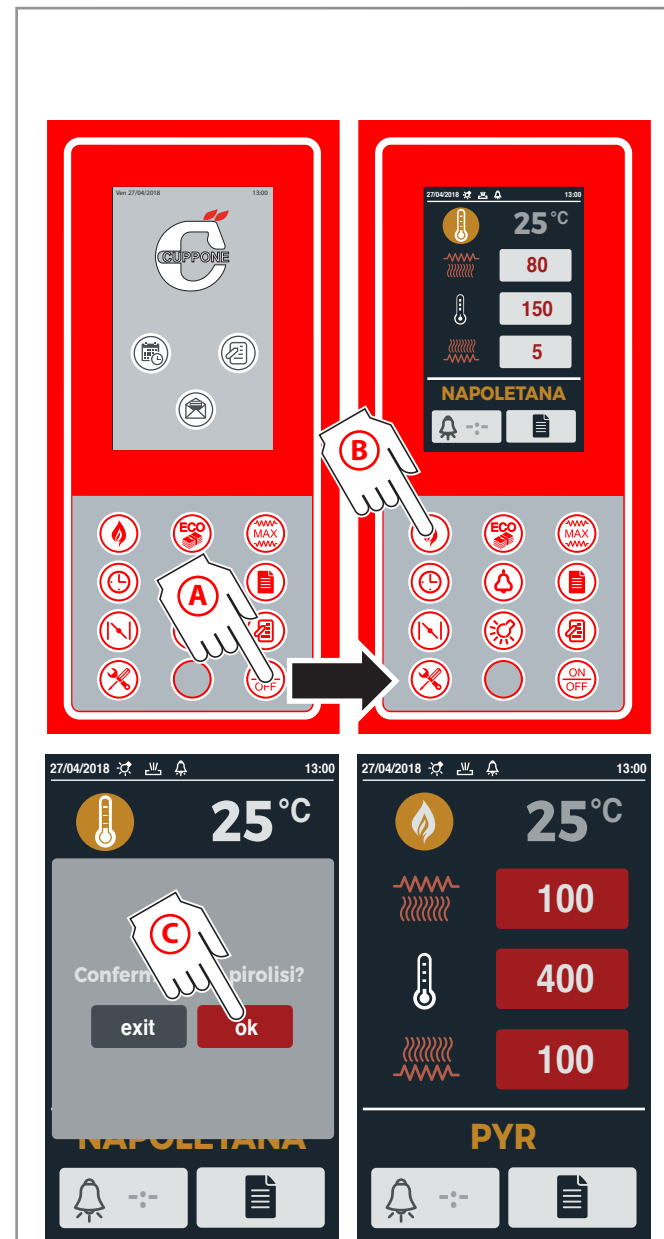


Fig. 38

Replacing components

⚠ The user must replace **only** the stated components: in case of a fault or for extraordinary maintenance, contact the Retailer 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 of the appliance itself.

⚠ Before any replacement, 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.).

⚠ 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. 40

Replacing the internal bulb and glass

► Fig. 41

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.

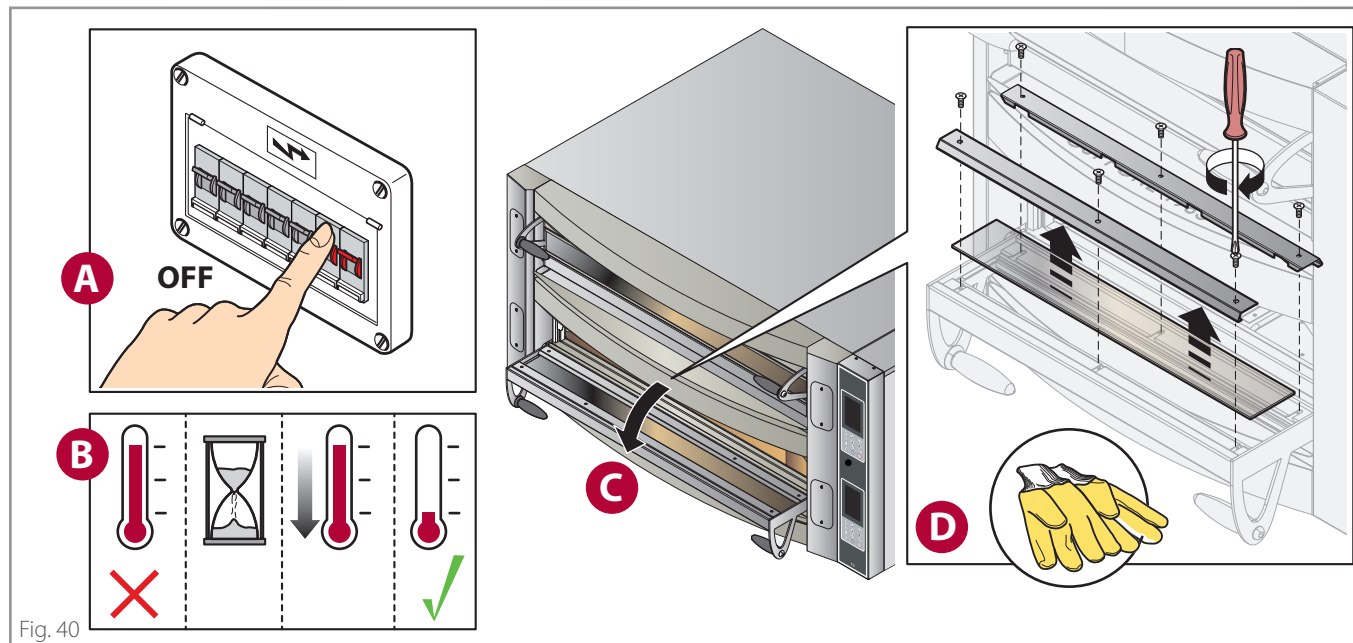


Fig. 40

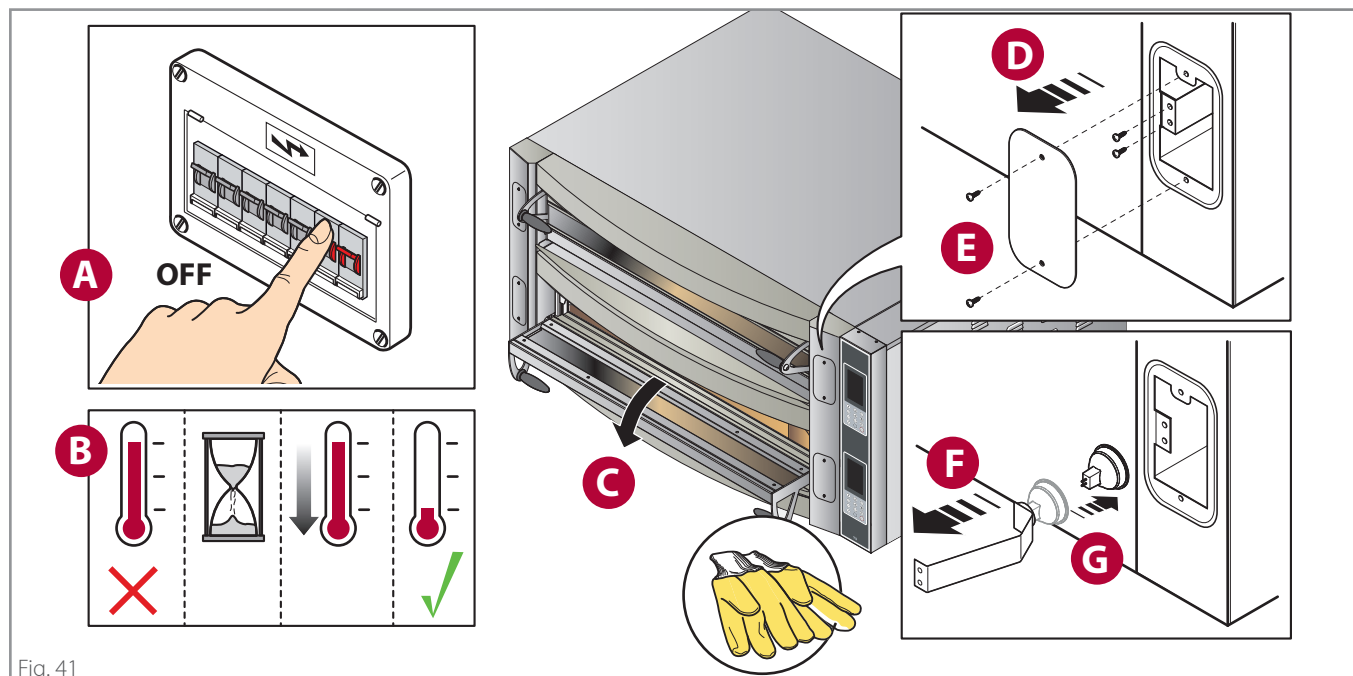


Fig. 41

Replacing the refractory bricks

► Fig. 42

Replacing the door handle

► Fig. 43

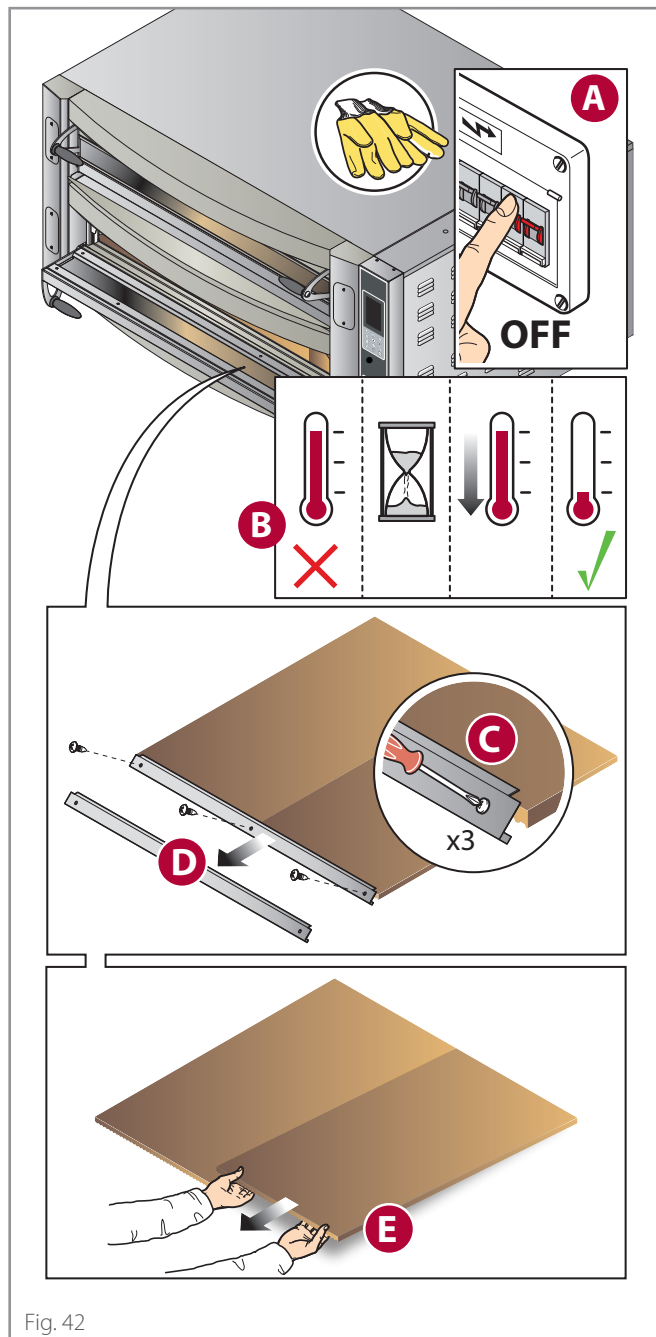


Fig. 42

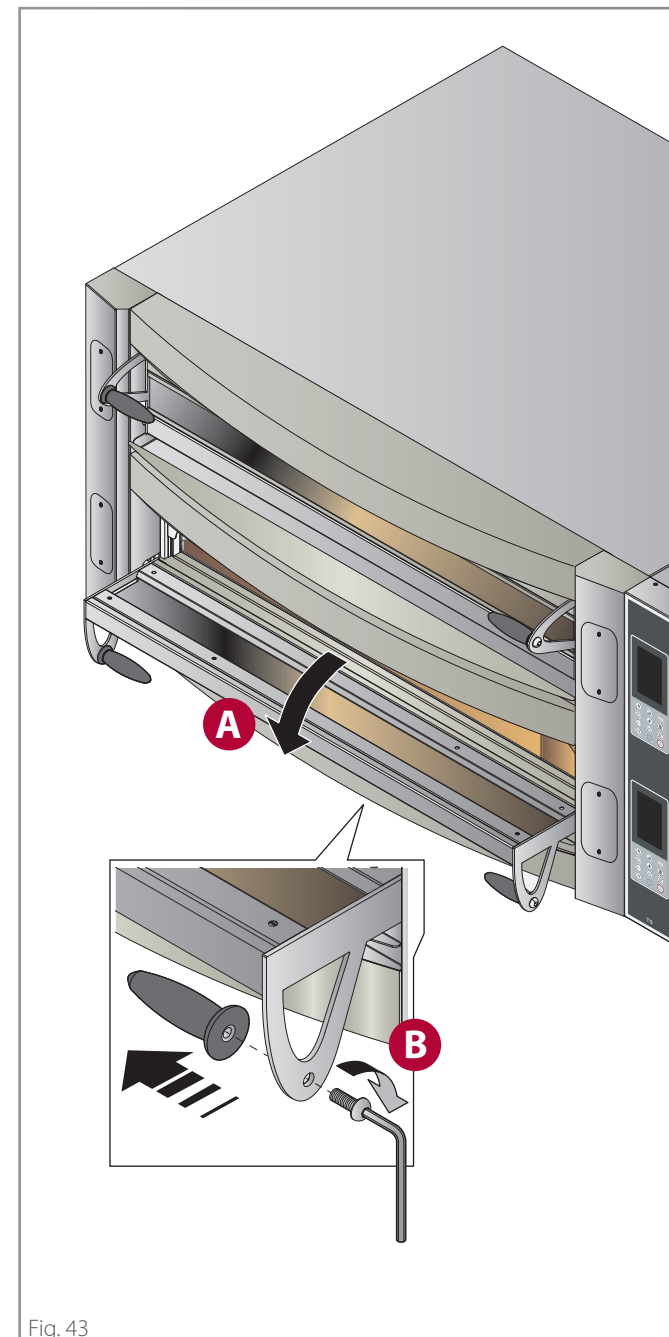


Fig. 43

Oven downtime for prolonged periods

During any downtime, switch the power off. Protect the steel outside surfaces passing over them with a soft cloth slightly damp with Vaseline oil.

Leave the door ajar to guarantee correct ventilation.

Before resuming operations:

- accurately clean the equipment and accessories;
- reconnect the equipment to the power;
- inspect the equipment before using it.

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.

Information on disposal in Italy

WEEE equipment in Italy must be delivered to:

- to Collection Centres (also named eco-islands or eco-platforms)
- the dealer where new equipment is purchased who must withdraw it free of charge ("one to one" withdrawal).

Information on disposal in European Union countries

The EU Directives on WEEE equipment has been adopted in different ways by different countries, therefore in order to dispose of this equipment correctly we suggest that you contact your local authority or your dealer in order to ask the correct method of disposal.

Disposing of ashes and food residues



The ash and food residues removed with cleaning must be disposed of according to the regulations in force in the country where the oven is used.

If in doubt, we suggest contacting the local authorities to ask for the correct method of disposal.

While waiting for disposal, the ash and food residues must be stored in fireproof metal cans, resistant to high temperatures and provided with a lid that must always remain closed.

Keep the latter away from the elements and in a place inaccessible to children and animals.

Do not approach materials that can be flammable, explosive or heat-sensitive.

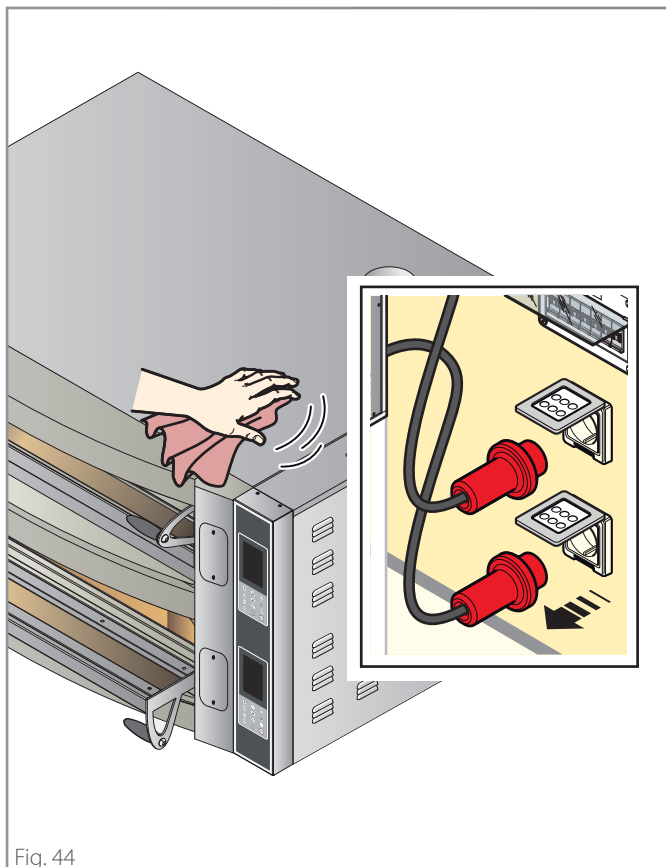


Fig. 44

Warranty

- 8.1 Each Product sold is to be considered compliant when delivered in the quantity, quality and type indicated in the written Confirmation. Please refer to the provisions of art. 1.1.
- 8.2 The Seller warranties:
 - (a) that the Products are free from defects in material and workmanship, and
 - (b) that (except in the case of defects known or to be known by the Buyer) the Products are of merchantable quality.
- 8.3 Any hidden defects of the Products must be reported in writing by the Buyer within 8 days of discovery, under penalty of forfeiture. Packaging defects are excluded - even if they have caused defects or damage to the internal Products; in fact, packaging defects have to be reported at the time of delivery, pursuant to art. 5.8 of the present General Conditions of Sale.
- Written notices by the Buyer for the Products defective shall contain a full description of the defects and faults as well as the mention of the delivery date and that of defect discovery of the Products.
- Warranty is excluded if the defect derives from the Buyer's actions, such as (and not limited to) incorrect installation of the Product, use of the Product in a manner that does not comply with the normal method of use, failure to comply with the instructions contained in the "user and installation manual", tampering with the Product. Warranty does not cover normal wear and tear of the Product due to use.
- The seller is responsible for defects that occur within one year from the activation of the warranty as provided for in art. 8.12 of the present General Conditions of Sale.
- 8.4 The Seller shall have the right to examine, or have a representative examine, the defective Product and, should the existence of the defect be ascertained, the Buyer shall be entitled to repair or replacement, at the sole final decision of the Seller.
- Once the defect is reported, the Buyer must not use the Product until it is examined by the Seller or by their deputy. In case the Seller realises that the Product was used after the notification of the complaint, the Buyer loses the right to obtain replacement or repair.
- 8.5 Replacement or repair will take place under the following terms:
 - a) The Seller may repair the defective Products by going - or sending a deputy - to the place where such Products are located;
 - b) Alternatively, the Seller may repair the defective Product at its own factory, or other place chosen by the Seller;
 - c) Or alternatively, the Seller may opt for the replacement of the defective Products.
- In case the repair / replacement of the Products is not possible, the Seller will pay the Buyer a refund. Such refund shall be subjected to quantification, yet must not exceed the price paid for the Products. Any compensation for damage is excluded.
- 8.6 In case of repair of the Products at a place chosen by the Seller or in case of replacement of the defective Products, the shipment of the Product will be charged to the Buyer who must send them, at his own expense and risk, to the place indicated by the Seller.
- 8.7 In no case shall the Seller be held liable for any indirect or consequential damages and/or loss of profit that the Buyer may suffer arising out of or caused by defective or faulty Products such as (but not limited to) cancellation of orders by customers, penalties for late deliveries, forfeitures or indemnifications of whatsoever nature.
- 8.8 The Seller shall indemnify and hold the Buyer harmless from any liability or prejudices arising out of defective or faulty Products, unless the alleged liability arises from any negligent act or omission by the Buyer or any failure by the Buyer to perform its obligations.
- 8.9 The Seller shall not be liable for damage to persons and / or property that may derive from improper use of the Products and / or from any use, processing or transformation of the Products that do not comply with their intended use and / or with the instructions provided by the Seller, except the case of gross negligence or wilful misconduct by the Seller.
- The Seller will also not be liable in the event of damage to persons or property or in the case of malfunction or damage or deterioration of the Product deriving from the fact that the Product has been connected to a non-compliant electrical system.
- 8.10 The Buyer shall not be able to raise any claim for personal injury or damage to property other than those which are the subject of the contract, or for loss of profit, unless it is clear from the circumstances of the case that the Seller committed "gross negligence".
- 8.11 "Gross negligence" shall not include any and all lack of adequate care and expertise, but it is to be intended as an act or omission by the Seller which implies either a failure to consider any serious risk that a conscientious supplier would

normally have foreseen as likely to occur, or a deliberate neglect of any risk deriving from such act or omission.

- 8.12 The validity of the Warranty hereto referred is subject to activation on the website www.cuppone.com within 48 hours after the time the Product is installed.

Spare parts

- 9.1 Until and within 10 years as of the delivery of the Product, the Seller undertakes to assist the Buyer in identifying the spare parts for the maintenance of the Product (if it is so requested by the Buyer). In any case, the Seller is in no way responsible for the failure to identify such sources.

Applicable law and multi-step clause

- 11.1 The Italian law, as the law of the Seller, shall govern the sale under the present Terms and Conditions of sale.
- 11.2 Both the Seller and the Buyer exclude the application of the Vienna Convention.
- 11.3 The parties shall defer the disputes arising out of the present contract to a mediation attempt managed by the Service of Mediation of the Chamber of Arbitration of Milan.
- If the mediation attempt fails, all disputes - included those of not contractual nature - arising out of, related or connected to the present General Conditions of Sale shall be settled by arbitration under the Rules of the Chamber of Arbitration of Milan (the Rules), by a sole arbitrator / three arbitrators, appointed in accordance with the Rules, which are deemed to be incorporated by reference into this clause. The Arbitral Tribunal will judge according to the Italian law. The seat of the arbitration will be in Milan (Italy). The language of the arbitration will be Italian.

Something is not working...

What to do in case of any malfunction

- Try and check the table on this page. If none of the proposed solutions solves the problem, continue reading the following procedure.

- Check if any error messages are displayed.

Message

- Note the oven data (rating plate) and the date and number of the appliance purchase invoice.

Serial number.....

Model.....

Invoice date.....

Invoice number

- Read the chapter on warranty carefully.



Warranty - page **33**.

- Call an authorised Service Centre or call the dealer directly stating the appliance data. While waiting for Technical service, disconnect the appliance from the mains.

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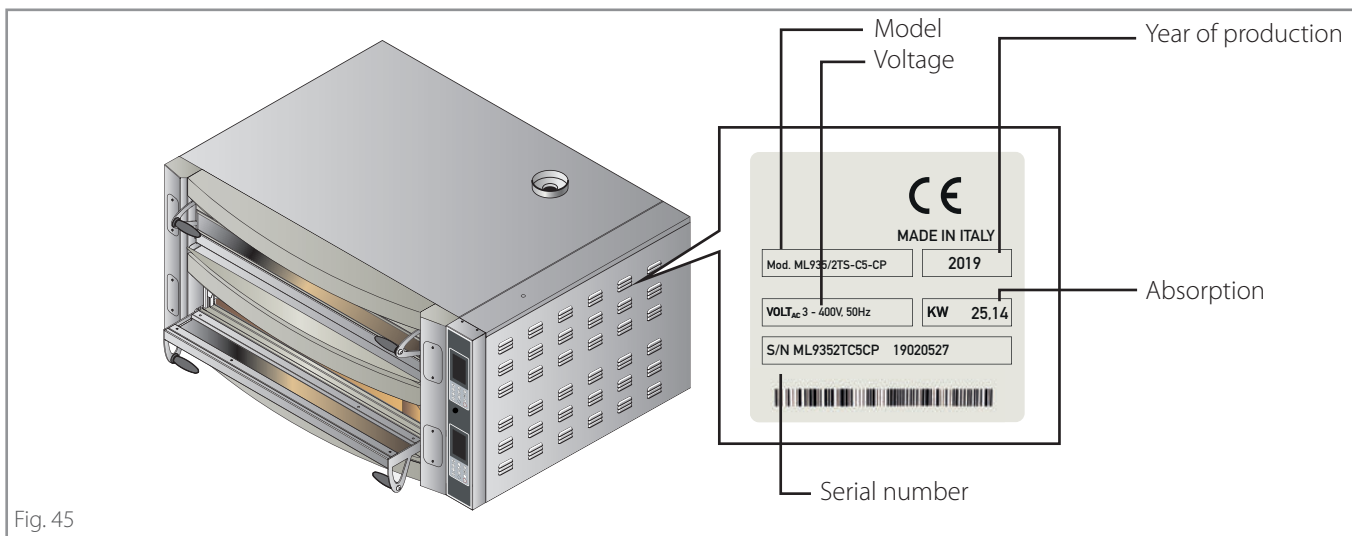


Fig. 45

Problem	Solution	
The oven does not turn on	<ul style="list-style-type: none"> • Make sure the oven is correctly connected to the mains (plug correctly inserted into the socket) and that the mains are working. • Make sure the main switch is ON. 	
The oven turns on but cooking does not start	<ul style="list-style-type: none"> • Make sure you set the cooking parameters correctly. 	Setting the cooking parameters: see page 7
The oven does not cook evenly	<ul style="list-style-type: none"> • Make sure you set the cooking parameters correctly. • In case of incomplete baking cycles, change the positions of the pizzas. 	
The first pizzas are burnt	<ul style="list-style-type: none"> • In preheating, the percentage (mod. TS) / setting (mod. CD) of the BOTTOM has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas. 	
Products not very brown on the surface	<ul style="list-style-type: none"> • In the back of the cooking chamber, there are some steam holes that must be opened or closed according to the type of product to cook: for instance, if they are not opened, there may be too much humidity in the chamber that prevents the infrared rays of the top elements from browning the surface of the products. 	Opening/closing of the steam holes: refer to page 10 and 18
Excessive humidity is coming out of the oven door	<ul style="list-style-type: none"> • The products baked normally release humidity: if the steam holes are not opened correctly, the steam gets out from the door. 	



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