

Caravaggio

OVEN

Pre-installation and installation manual



LLKCR5351
LLKCR5352
LLKCR8351
LLKCR8352



This oven has been designed with the utmost care and undergone rigorous tests in our laboratories and for this reason we guarantee its absolute safety and functionality.

The installation must be carried out by **professionally qualified** staff, that can take responsibility for the installation and guarantee the best safe operating conditions.

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

Technical service

The Dealer can solve any technical problem regarding installation.

Do not hesitate to contact him in case of doubt.

CUPPONE 1963
Cuppone F.lli S.r.l.
Via Sile, 36
31057 Silea (TV) - ITALY
T +39 0422 361143
F +39 0422 360993
info@cuppone.com - www.cuppone.com

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

Partial reproduction prohibited without the consent of the Manufacturer. The measurements provided are indicative and not binding.

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

1 CHECKS BEFORE PURCHASING.....3

2 OVEN TECHNICAL DATA.....6

Oven technical data CR 5 | single.....7

Oven technical data CR 5 | double.....8

Oven technical data CR 5 | triple.....9

Oven technical data CR 8 | single.....11

Oven technical data CR 8 | double.....12

Oven technical data CR 8 | triple.....13

3 INSTALLATION.....16

Transport.....17

Preliminary operations.....17

Packaging disposal.....17

Positioning.....18

Serial number plate reading.....19

Smoke extraction.....19

Electrical connection.....20

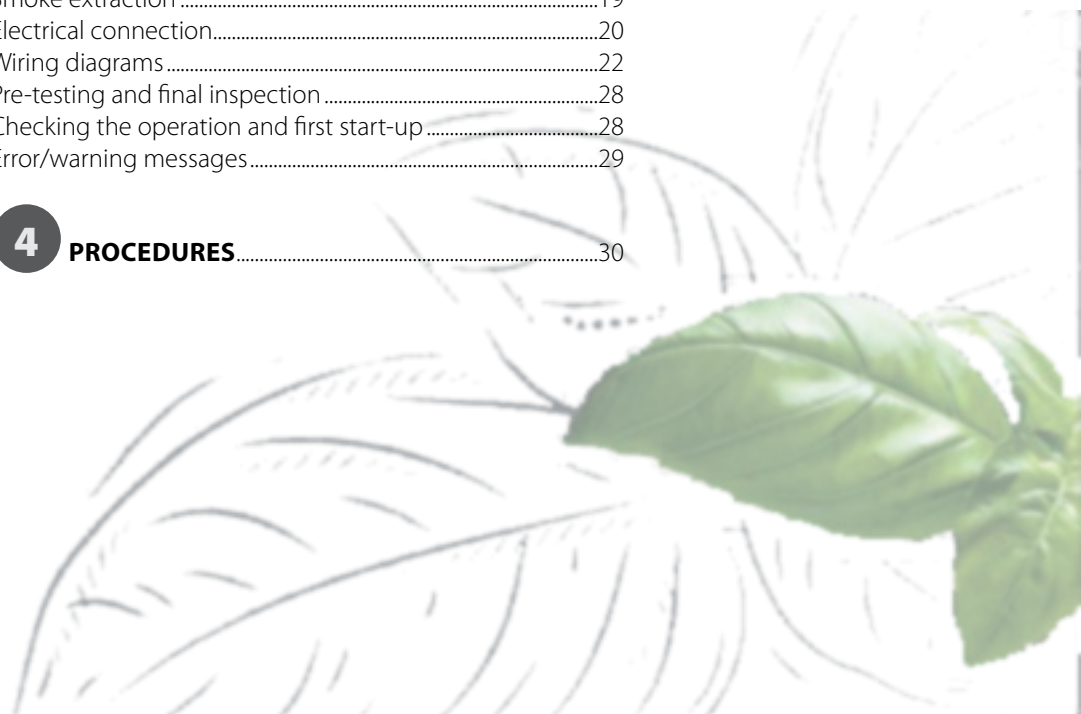
Wiring diagrams.....22

Pre-testing and final inspection.....28

Checking the operation and first start-up.....28


Error/warning messages.....29

4 PROCEDURES.....30



1 CHECKS BEFORE PURCHASING

Before purchasing the oven and before its installation, **check and agree with the owner** that, on installation, all the following conditions are met; they are indispensable for the correct and safe installation, operation and maintenance of the oven.

A	Check with the owner if in the place of installation there are the tools to handle the oven easily ► Fig. 1
✓	To handle the oven correctly, it is necessary to: <ul style="list-style-type: none"> • have personal protection equipment available (e.g. safety shoes, gloves, etc.) • have lifting equipment available that can handle the appliance safely (check weight and dimensions in the following pages), together with staff qualified to carry out this operation.
B	Check the dimensions of the selected oven and accessories
✓	<ul style="list-style-type: none"> • check that the dimensions of the selected oven are suitable to the available space in the installation room. • check that the cooking chamber capacity is adequate to the owner's needs. <p> The "Technical data" section from page 6 contains the weights and dimensions of the cooking chamber.</p>

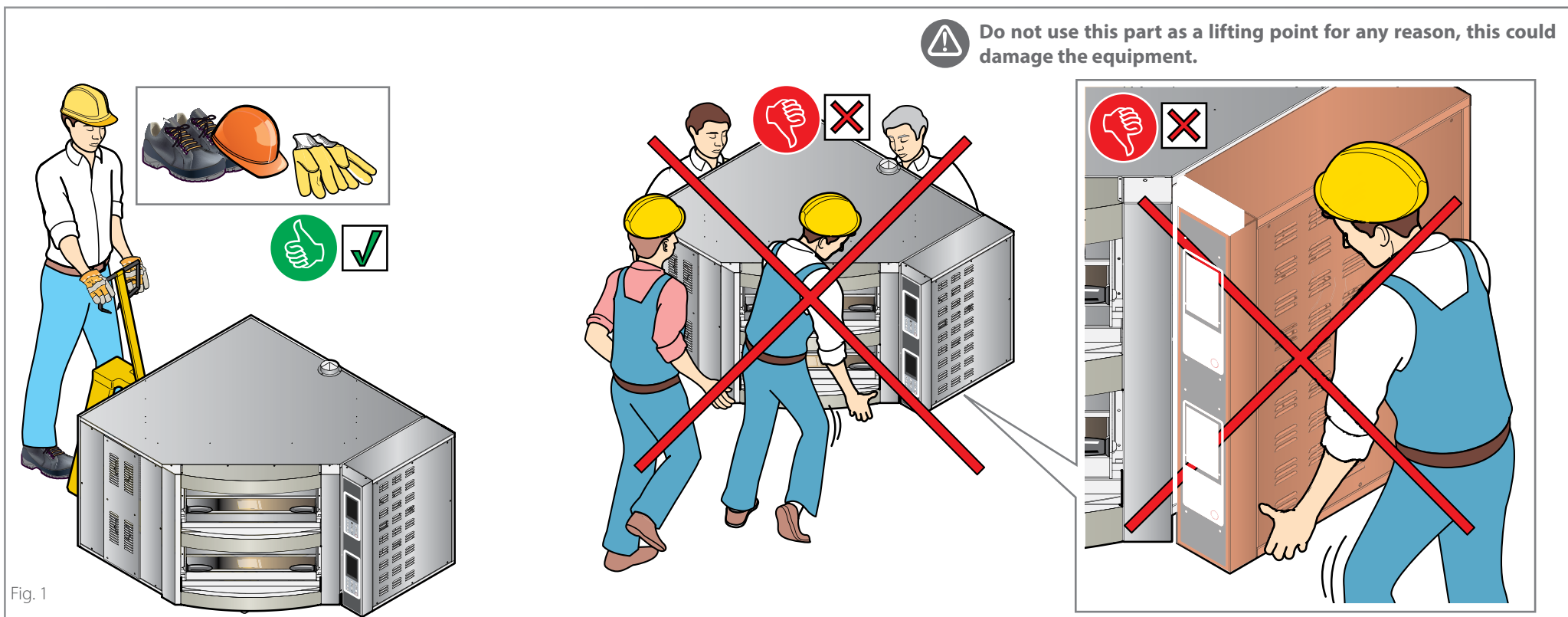








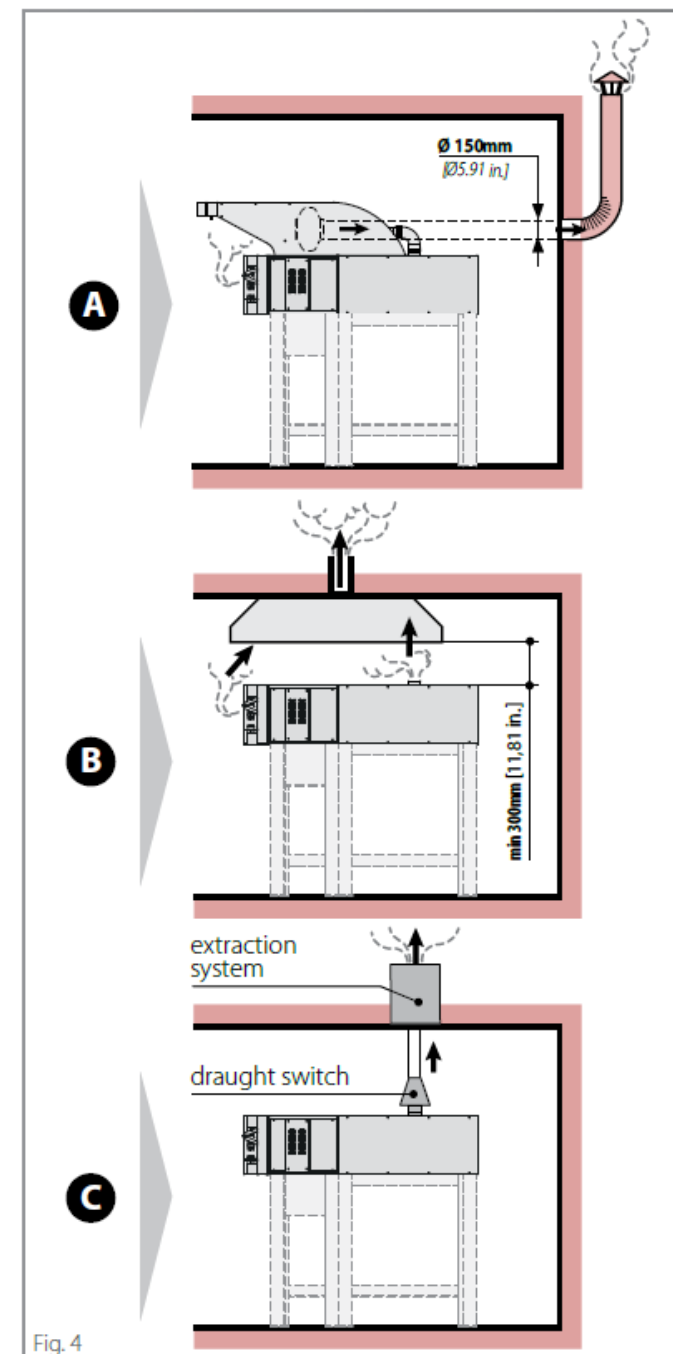
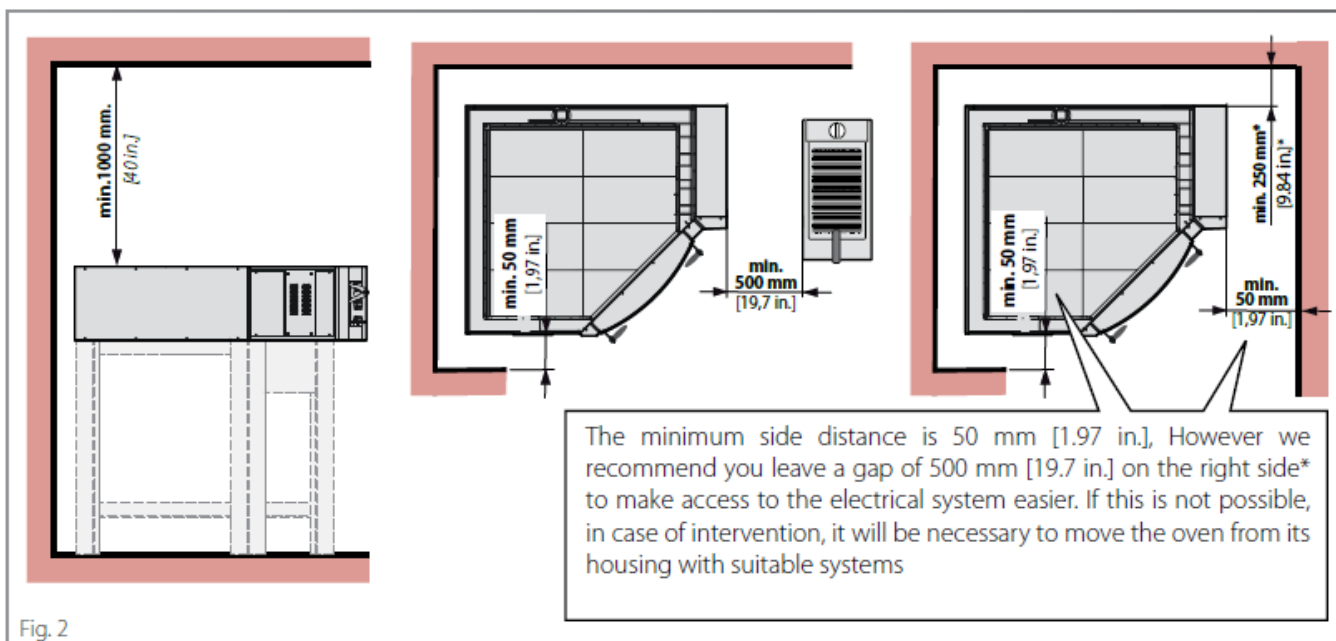
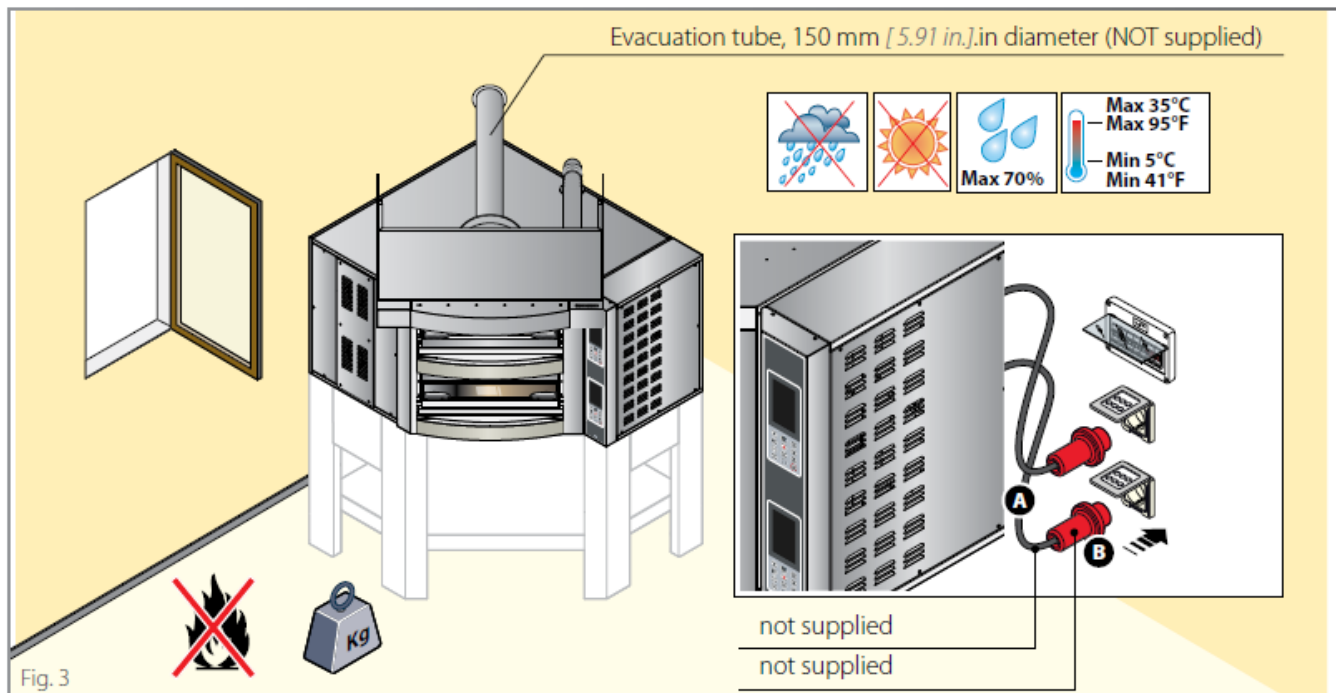
Fig. 1

Checks before purchasing

C	Survey the installation room to make sure it is adequate.											
✓	Make sure that ► Fig. 3											
	<ul style="list-style-type: none">the floor of the installation room is fireproof, perfectly level and capable of withstanding the weight of the appliance; <table><tr><th>Model</th><th>single</th><th>double</th></tr><tr><td>CR 5</td><td>230 kg - 507 lb</td><td>450 kg - 992 lb</td></tr><tr><td>CR 8</td><td>270 kg - 595 lb</td><td>520 kg - 1146 lb</td></tr></table>			Model	single	double	CR 5	230 kg - 507 lb	450 kg - 992 lb	CR 8	270 kg - 595 lb	520 kg - 1146 lb
Model	single	double										
CR 5	230 kg - 507 lb	450 kg - 992 lb										
CR 8	270 kg - 595 lb	520 kg - 1146 lb										
	<ul style="list-style-type: none">The oven must be placed on a base, built by the Manufacturer or by yourself that:<ul style="list-style-type: none">is flame and heat resistant;is perfectly stable and level;withstands the weight of the appliance.											
	<ul style="list-style-type: none">the installation room:<ul style="list-style-type: none">is dedicated and suitable to cooking food;has adequate air ventilation;contains no flammable or explosive elements;complies with the current regulations on health and safety and systems in the workplace;is protected from the weather;has a maximum temperature of between +5° (41°F) and +35°C (95°F);has a maximum humidity of 70%.											
	<ul style="list-style-type: none">the appliance passes through the doorways easily.  When choosing the positioning room, take into account that the appliance must be easy to move for any extraordinary maintenance: be careful that any brickwork after installation (e.g.: wall construction, replacement of a door with a narrower one, renovations, etc.) do not hamper movements.											
	<ul style="list-style-type: none">there are NO other sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels (i.e. gasoline, petrol, bottles of alcohol, etc...) in the vicinity of the appliance.											
	<ul style="list-style-type: none">there is adequate ventilation according to the regulations in force in the country of installation. In its absence, a Ø140 mm [Ø5.51 in.] air intake communicating with the outside or with a ventilated room (e.g. warehouse, attic, garage, basement) is mandatory;											

	<ul style="list-style-type: none"> it is possible to maintain a minimum distance between the oven and the walls, other equipment, objects and combustible materials ► Fig. 2 In case of hot or cold equipment, keep a distance of 500 mm [19,7 in.].  It is vital to comply with the minimum safety distances that must be increased in the presence of objects in materials sensitive to heat;
	<ul style="list-style-type: none"> there is an evacuation flue for the exclusive use of the equipment, which complies with current regulations and which has a diameter that allows the passage of an evacuation tube of 150 mm [5.91 in.].  The oven is equipped with an adjustable smoke outlet located at the top for the evacuation of the vapours from the cooking chamber (you can find its exact position in the "Technical data" section starting on page 6). This steam, together with the one from the door during the work phases, must be conveyed outside in one of the following ways: A through a hood supplied by the Manufacturer which ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, see the sheet attached to it; the evacuation flue must be for the exclusive use of the appliance, comply with current regulations and have a diameter that allows the passage of a 150 mm [5.91 in.] evacuation pipe which corresponds to the diameter of the tube to be mounted on the hood (not supplied). B through a hood belonging to the user, of suitable capacity, placed at about 300 mm [11,81 in.] from the oven; C through an adequate extraction system supplied by the user connected to the oven smoke evacuation: in this case a draught switch must be installed between the extractor and the oven chimney (the extractor and switch are not supplied by the Manufacturer). In this type of installation the fumes resulting from the opening of the door will not be extracted.

D	Inform the owner about the necessary electrical arrangements (activities to be carried out by a qualified electrician)
✓	For a correct connection ► Fig. 3:
	<ul style="list-style-type: none"> provide connection sockets to the electricity network in the immediate vicinity of the oven. If the oven has a twin chamber there must be two connection sockets.  The "Technical data" section from page 6 contains all the electrical data as well as the positions of the supply cable and equipotential terminal.
	<ul style="list-style-type: none"> get a connection cable A and a plug B: the appliance is supplied without a power cable and plug, both must be fitted by qualified personnel. The cable must be exclusively of the stated type and a plug with adequate capacity for the absorption of the oven to connect it to the mains must be fitted.
	<ul style="list-style-type: none"> check that the systems in the room comply with the legal provisions in force in the country of use and meet the specifications on the serial number plate. Remember that, for a correct connection, the appliance must: <ul style="list-style-type: none"> be included in an equipotential system in compliance with the current legislation. This connection must be made between different appliances with the terminal marked with the equipotential symbol . The conductor must have a minimum cross-section of 10 mm² (in compliance with the IEC EN 60335-2-42:2003-09 standard) and be green/yellow; must be grounded  to the mains (green-yellow wire); must be connected to a thermal differential switch in compliance with the regulations in force (0.03A A type); must be connected to an omnipolar circuit breaker allowing complete disconnection in overvoltage III category conditions.



2 OVEN TECHNICAL DATA

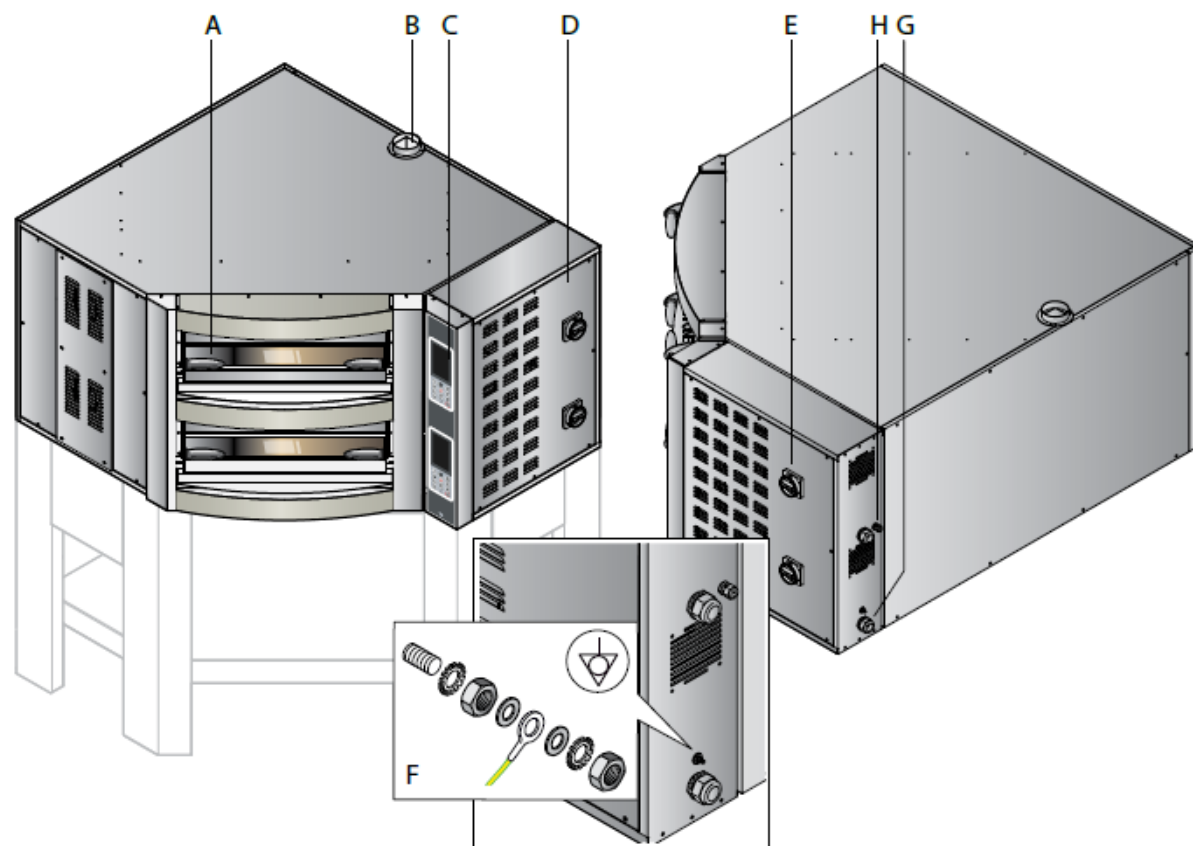
Electrical data

		Models			
		CR5 single	CR5 double	CR8 single	CR8 double
Power supply (Volt)		230V - EU 3Nx400V - EU 3x208V - USA	230V - EU 3Nx400V - EU 3x208V - USA	3Nx400V - EU 3x208V - USA	3Nx400V - EU 3x208V - USA
Power (kW)		9.7	19.4	11.8	23.6
Average consumption (kWh)		5.8	11.6	7.1	14.2
Current absorption (A)	230V	42.2	84.3	not produced	
	3x208V	26.9	53.8	32.8	65.5
	3Nx400V	14.0	28.0	17.0	34.1
Customer panel protection (n x A)	230V	2 x 50*	2 x 50*	not produced	
	3x208V	3 x 32*	3 x 32*	3 x 40*	3 x 40*
	3Nx400V	4 x 16*	4 x 16*	4 x 20*	4 x 20*
Connection cable (n x mm ²)	230V	H07RN-F 3G10		not produced	
	3x208V	11/4 SOOW		9/4 SOOW	
	3Nx400V	H07RN-F 5G2,5		H07RN-F 5G4	

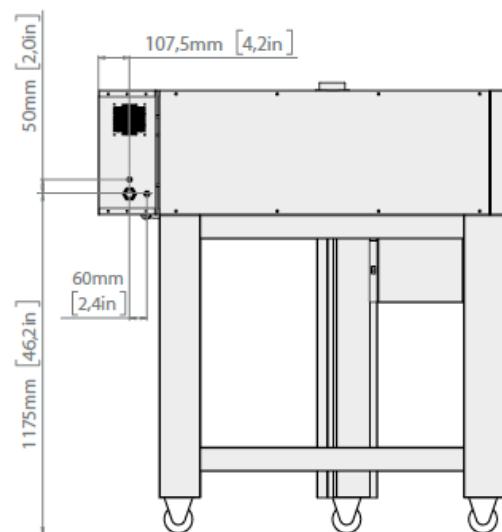
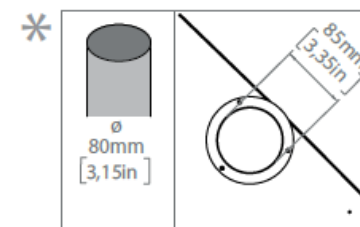
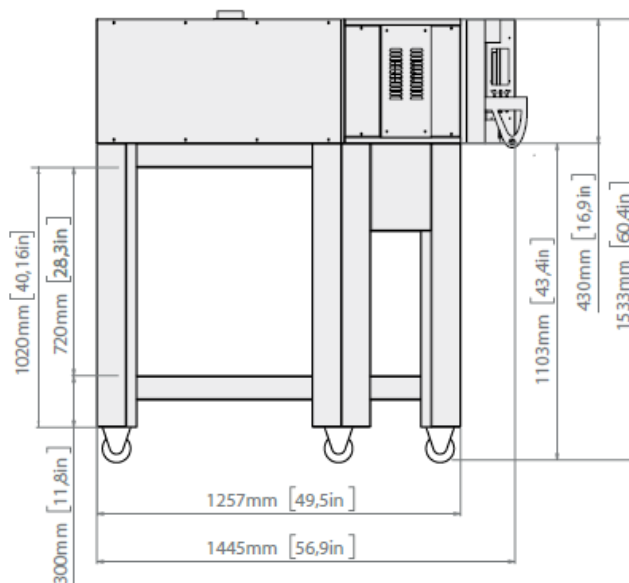
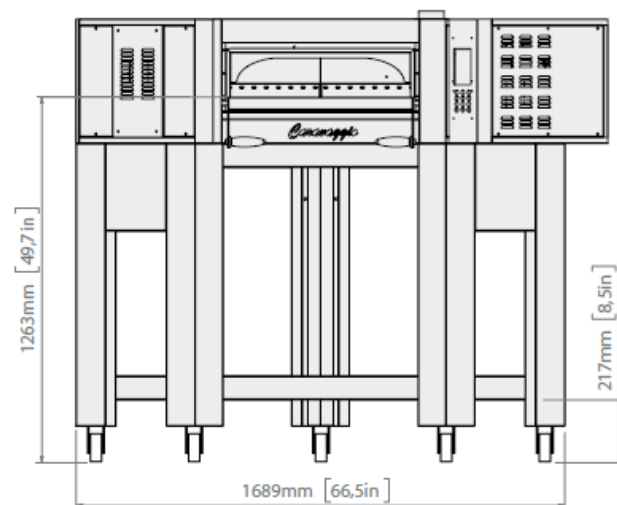
* Caution: the values stated refer to one oven chamber.
Double ovens have 2 inlets and therefore 2 different lines

Key

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



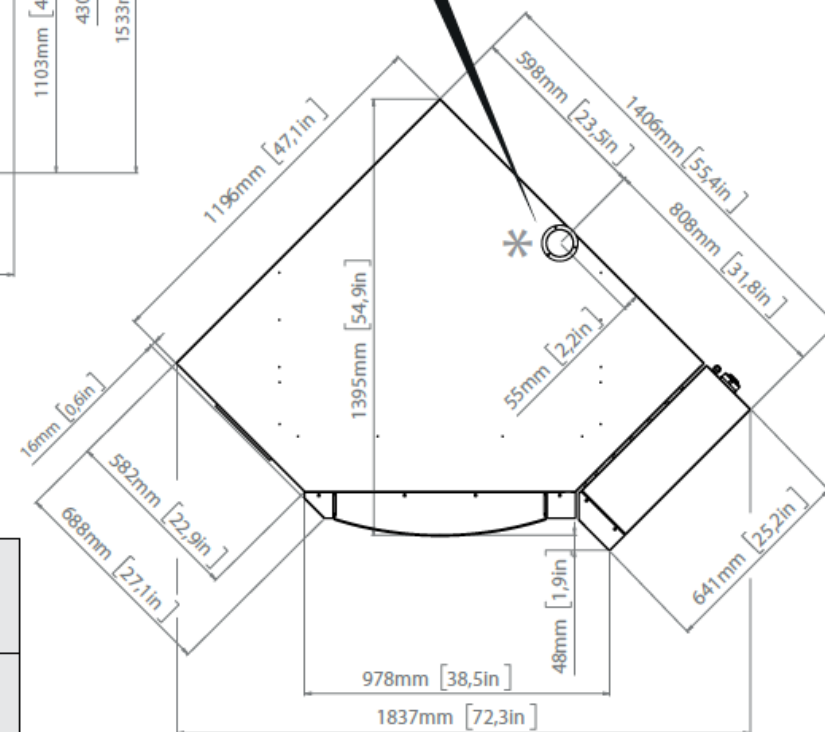
CARAVAGGIO LLKCR5351 | single oven technical data



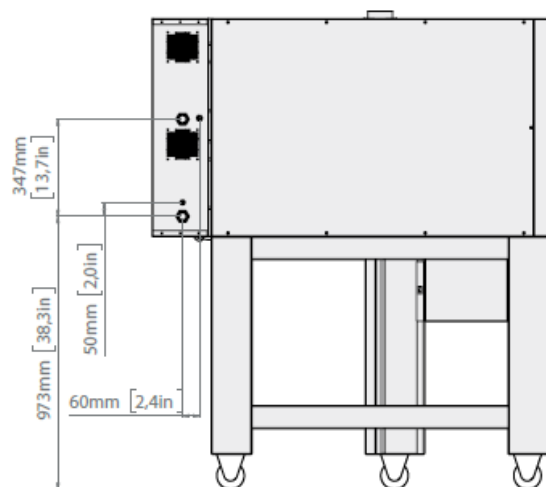
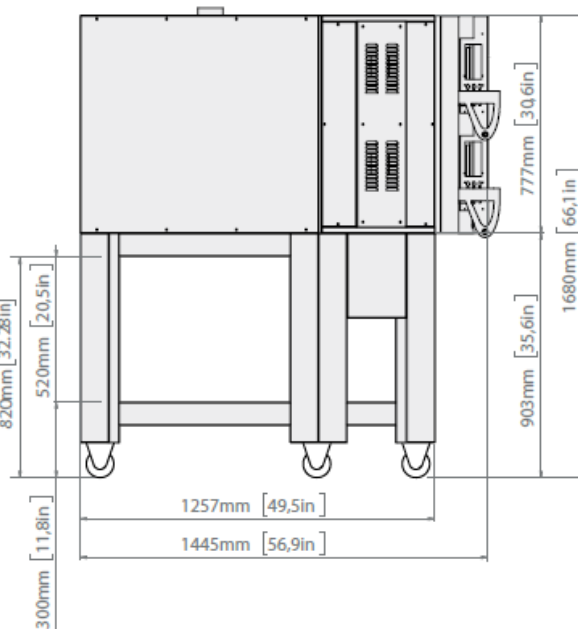
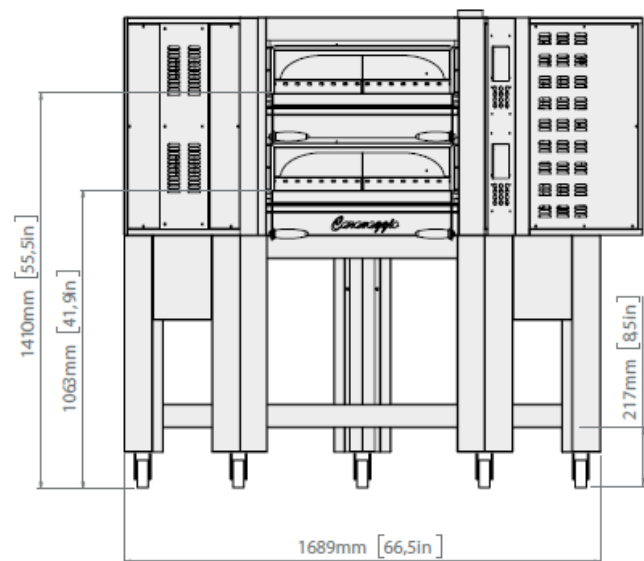
oven weight **CR 5 single**
230 kg - 507 lb



weight of packaging +
CR 5 single complete oven
270 kg - 595 lb

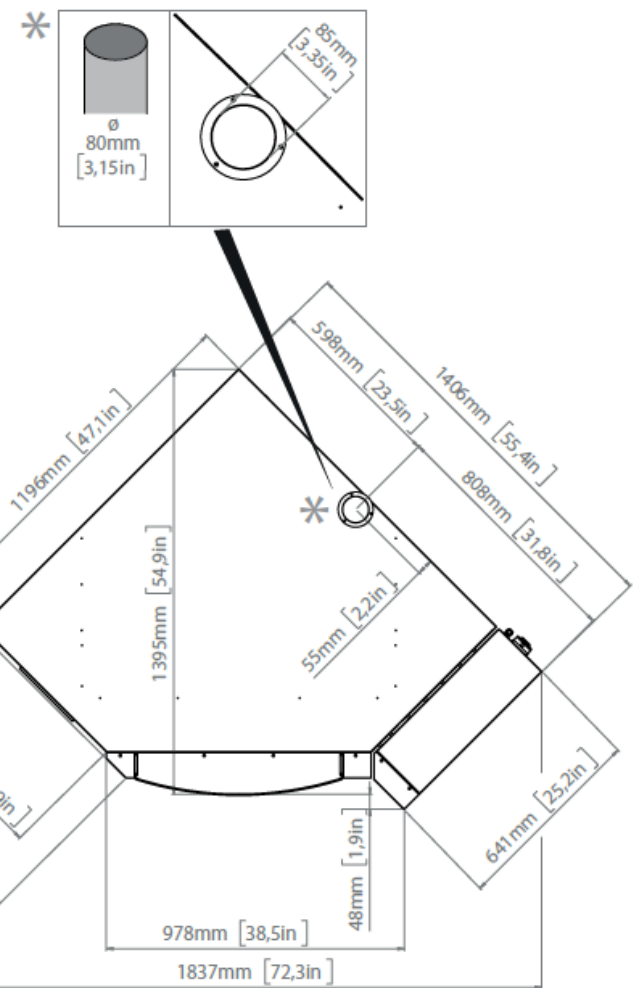
oven
packaging dimensions **CR 5 single**
1370x1450x615 [53.94x 53.94x 24.21 in.]



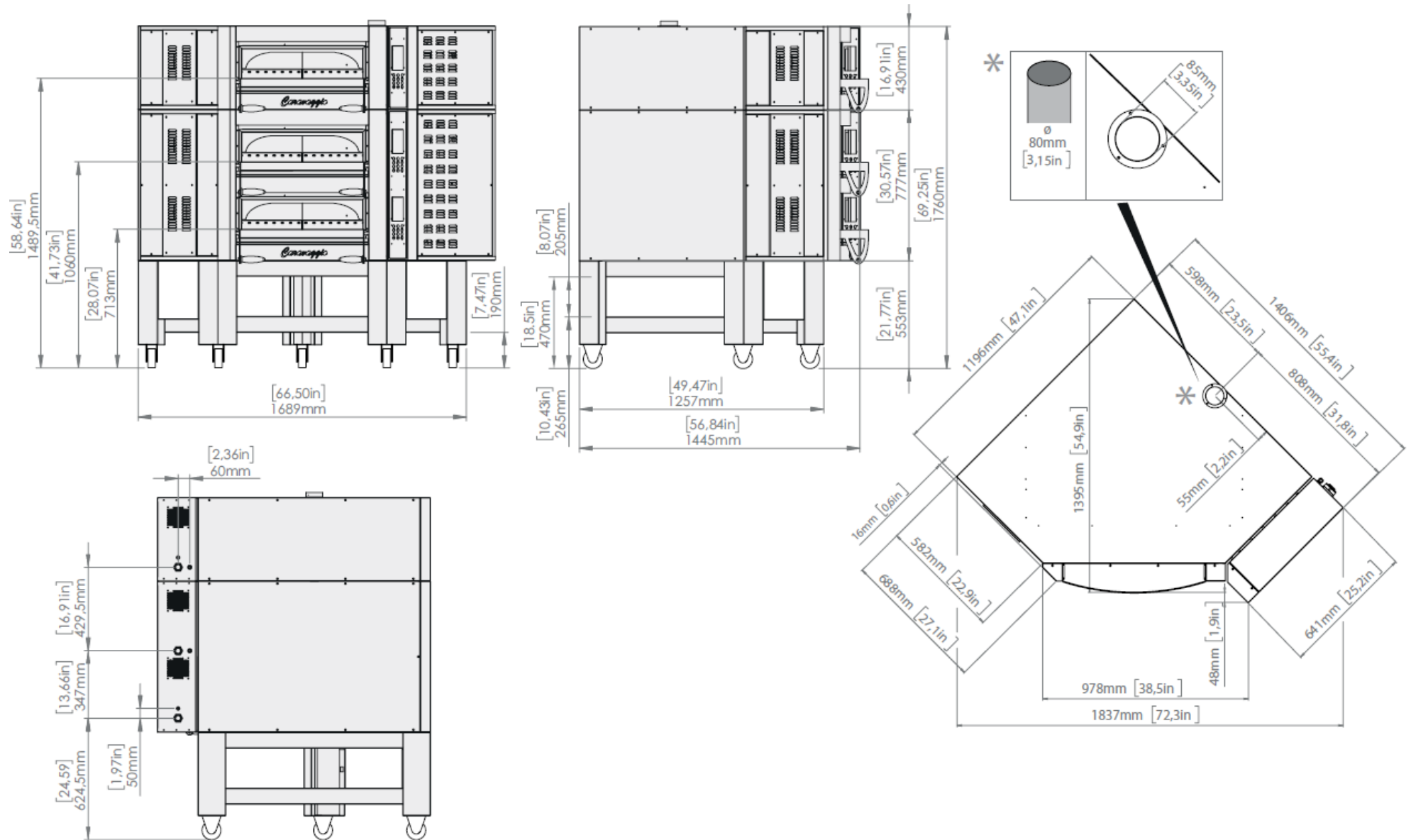
CARAVAGGIO LKCR5352 | double oven technical data



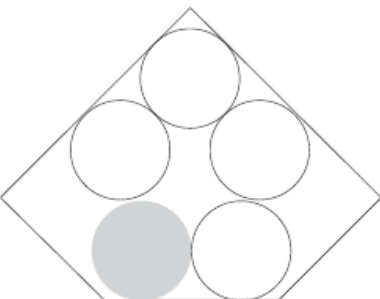
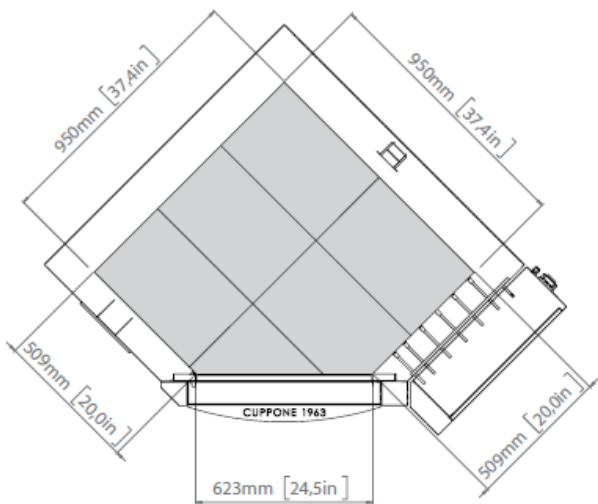
	oven weight CR 5 double 450 kg - 992 lb
	weight of packaging + CR 5 double complete oven 494 kg - 1089 lb
	oven packaging dimensions CR 5 double 1370x1450x960 [53.94x53.94x 7.8 in.]



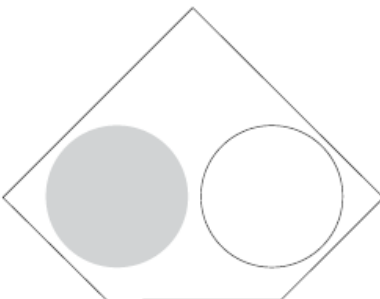
CARAVAGGIO LLKCR5352 + LLKCR5351 | triple oven technical data



CARAVAGGIO LLKCR5 | capacity oven technical data



PIZZA Ø 35 cm [Ø 13.78 in.]



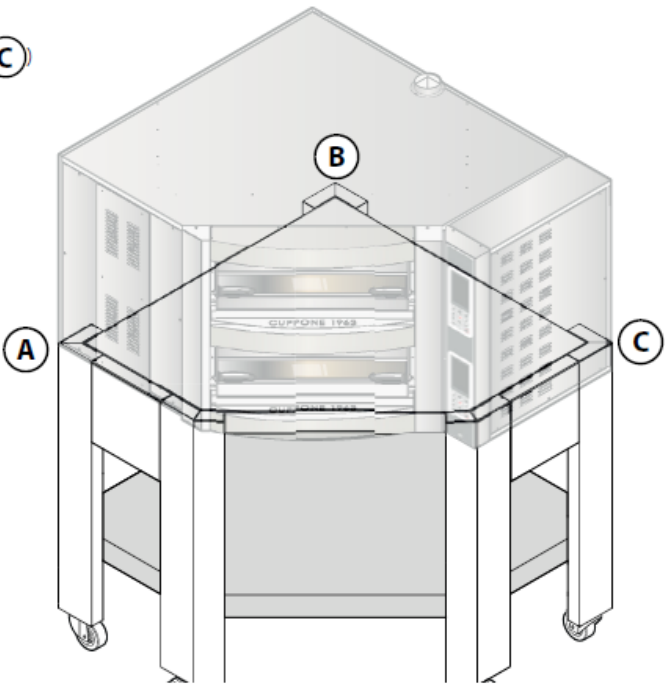
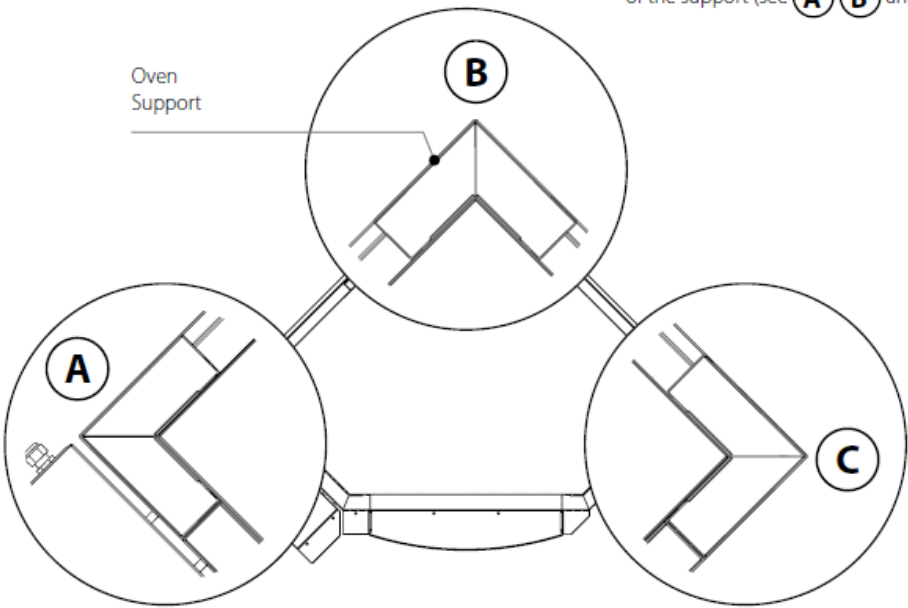
PIZZA Ø 50 cm [Ø 19.69 in.]

	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
●	Ø 35 cm [Ø 13.78 in.]	50-55 pizzas	10-11
●	Ø 50 cm [Ø 19.69 in.]	18-20 pizzas	9-10

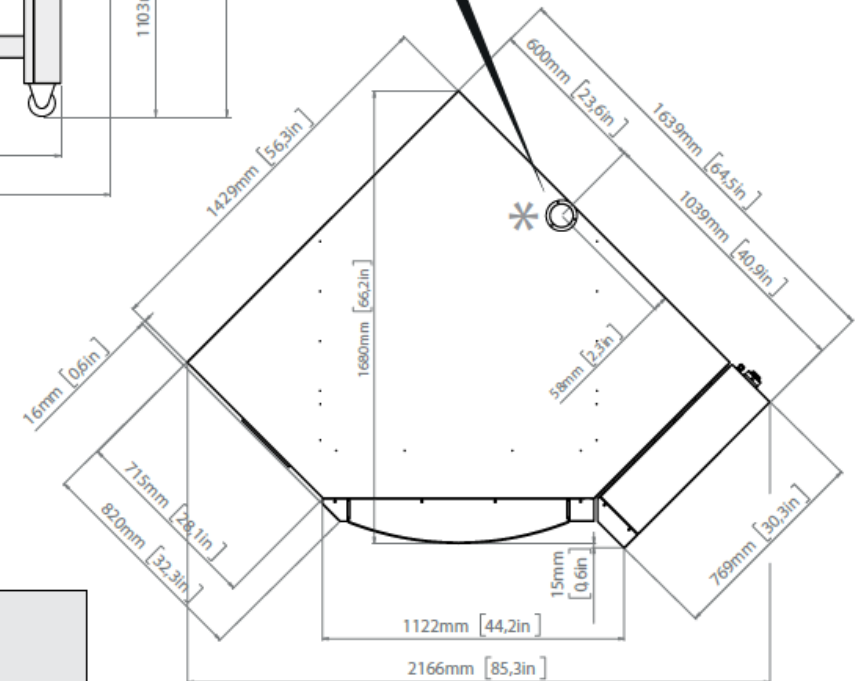
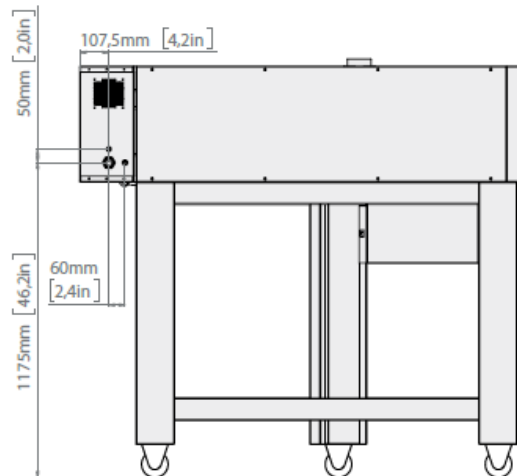
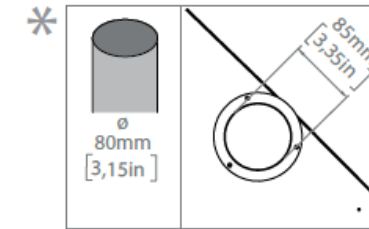
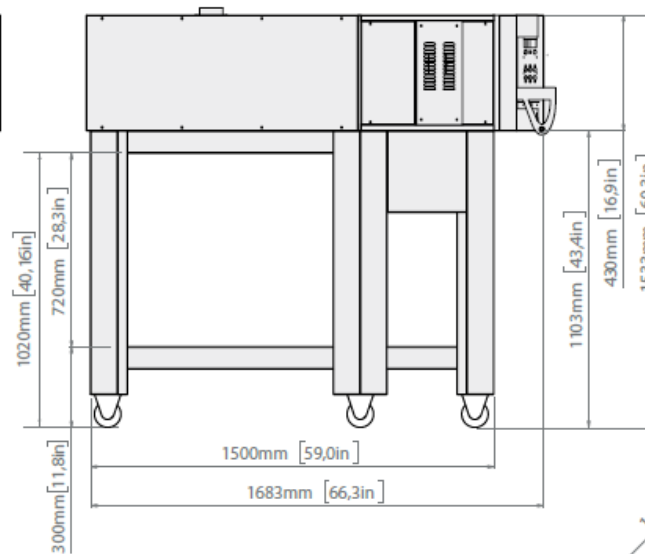
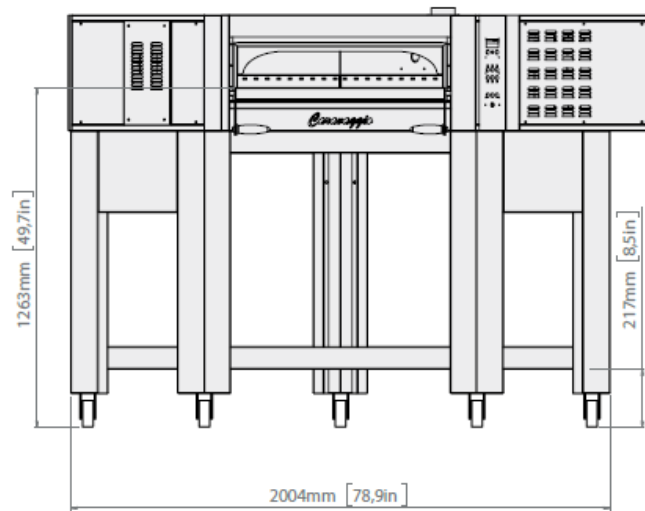
chamber height: 140 mm [5,51 in.]

ALIGNMENT OF THE OVEN WITH THE SUPPORT

Make the oven corners match those of the support (see **A**, **B** and **C**)



CARAVAGGIO LLKCR8351 | single oven technical data



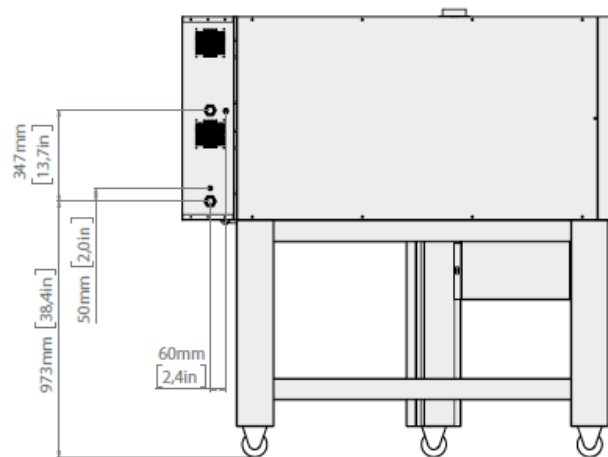
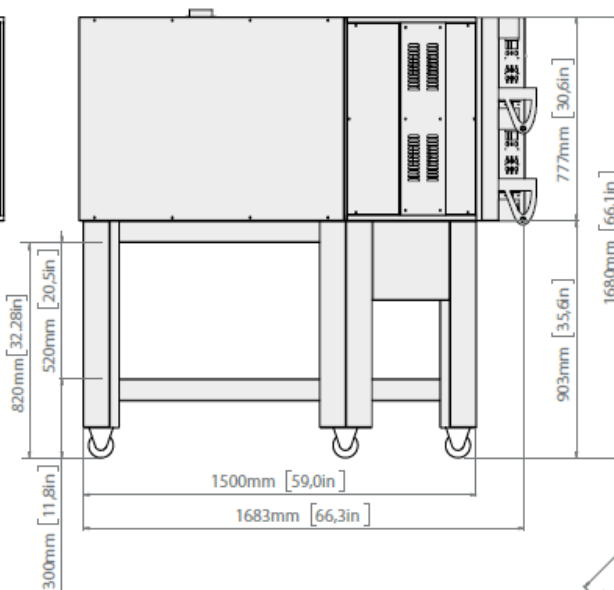
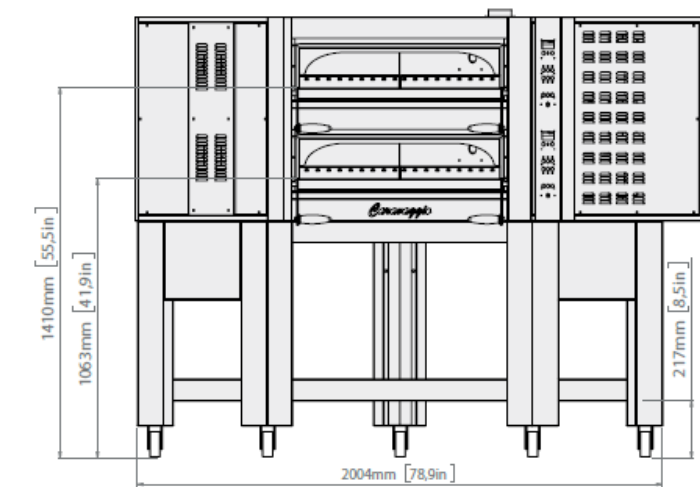
oven weight **CR 8 single**
270 kg - 595 lb



weight of packaging +
CR 8 single complete oven
306 kg - 674 lb

oven
packaging dimensions **CR 8 single**
1600x1680x615 [62.99x66.14x 24.21 in.]

CARAVAGGIO LKCR8352 | double oven technical data

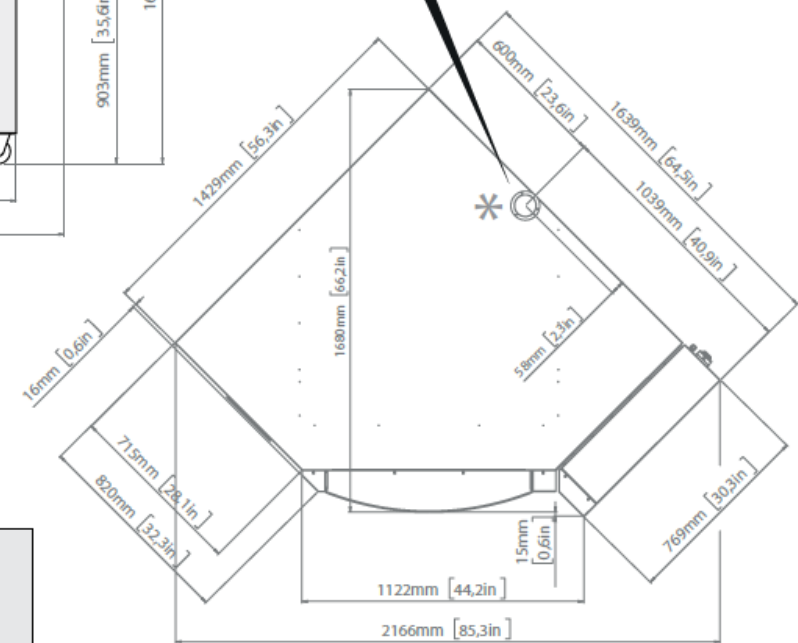
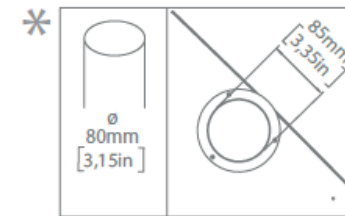


oven weight **CR 8 double**
520 kg - 1146 lb

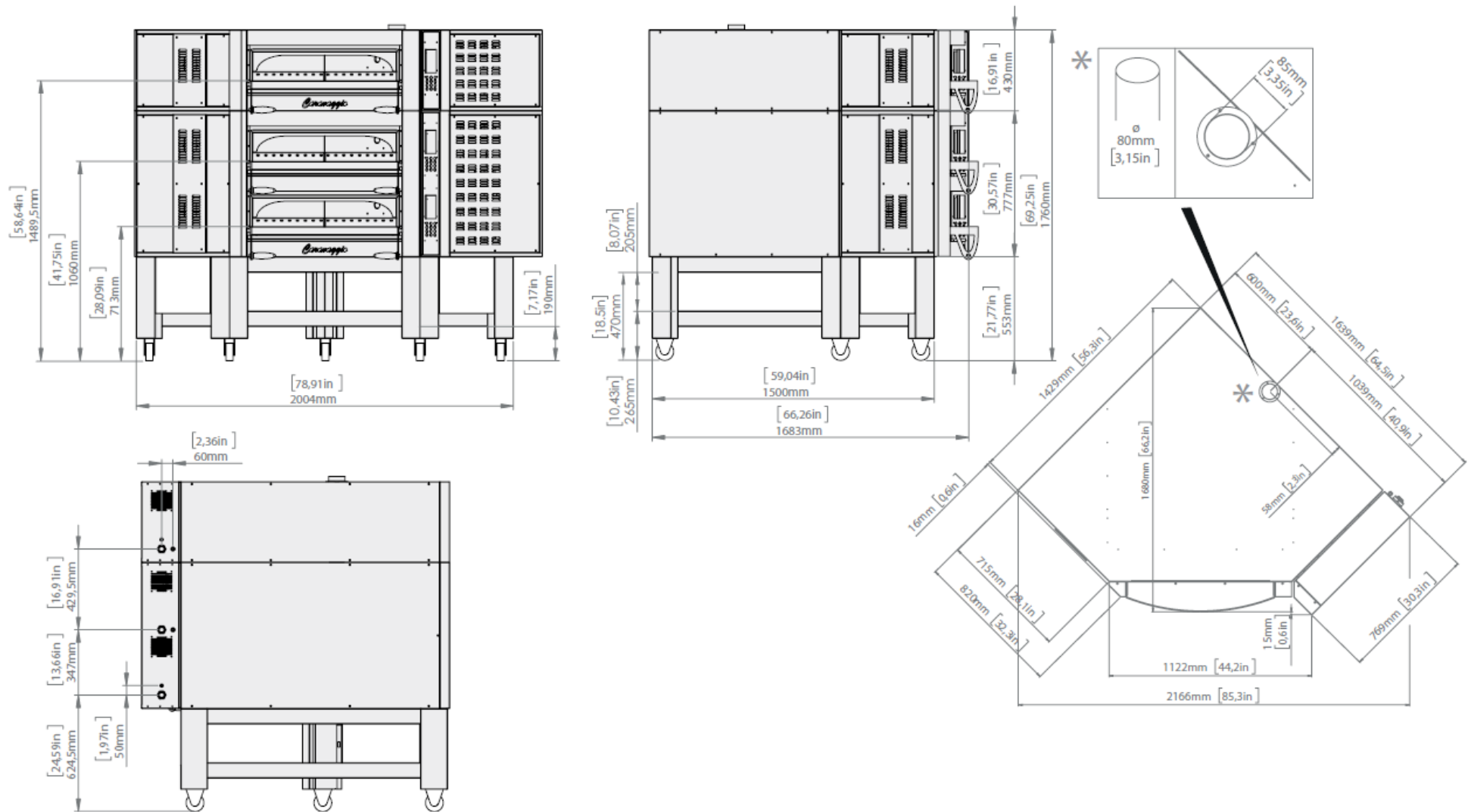


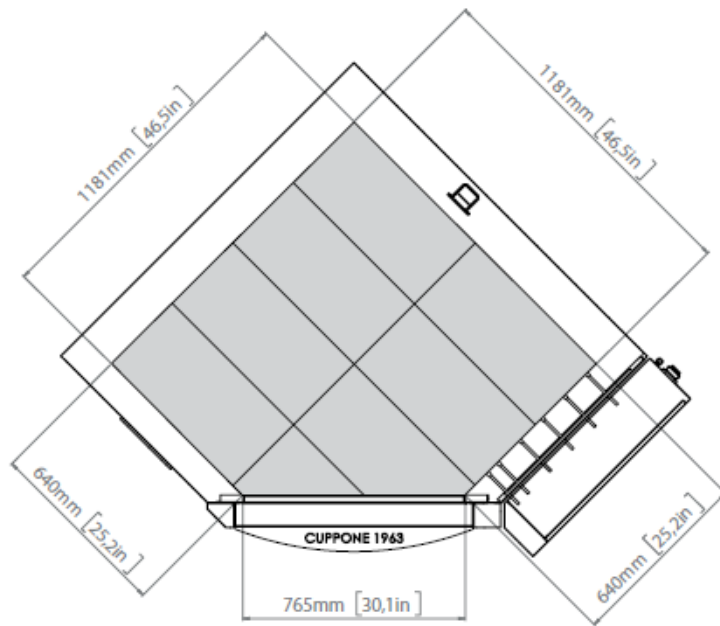
weight of packaging +
CR 8 double complete oven
570 kg - 1256 lb

oven
packaging dimensions **CR 8 double**
1600x1680x960 [62.99x66.14x37.8 in.]

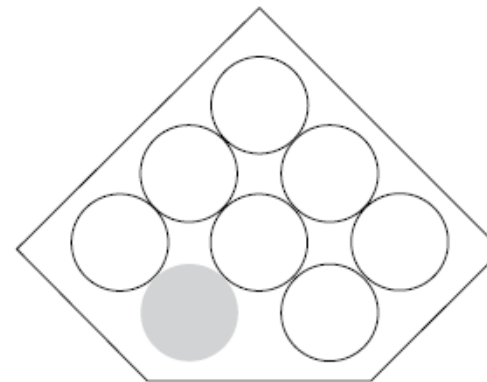


CARAVAGGIO LKCR8352 + LKCR8351 | triple oven technical data

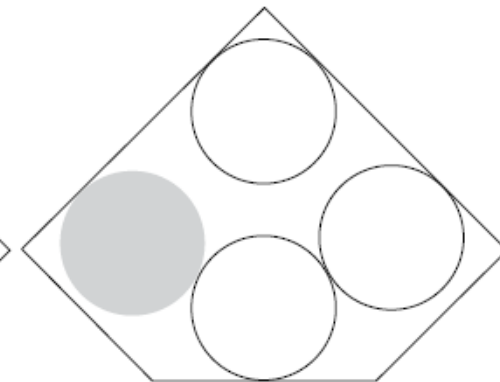




chamber height: 140 mm [5,51 in.]



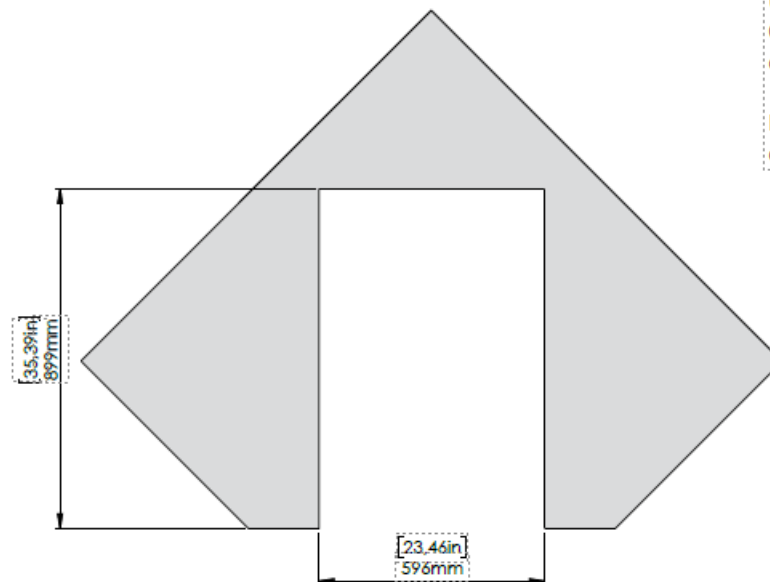
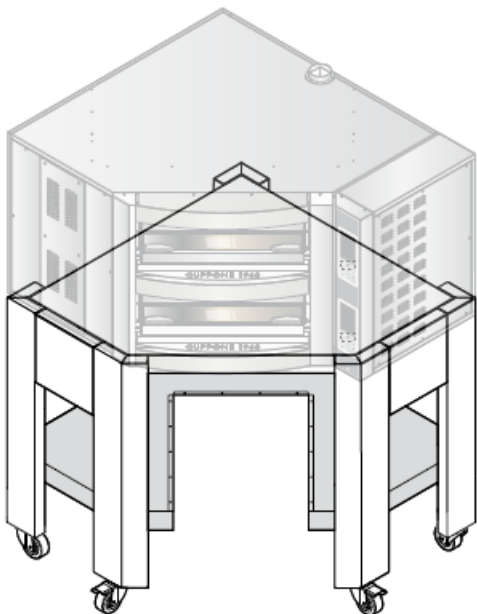
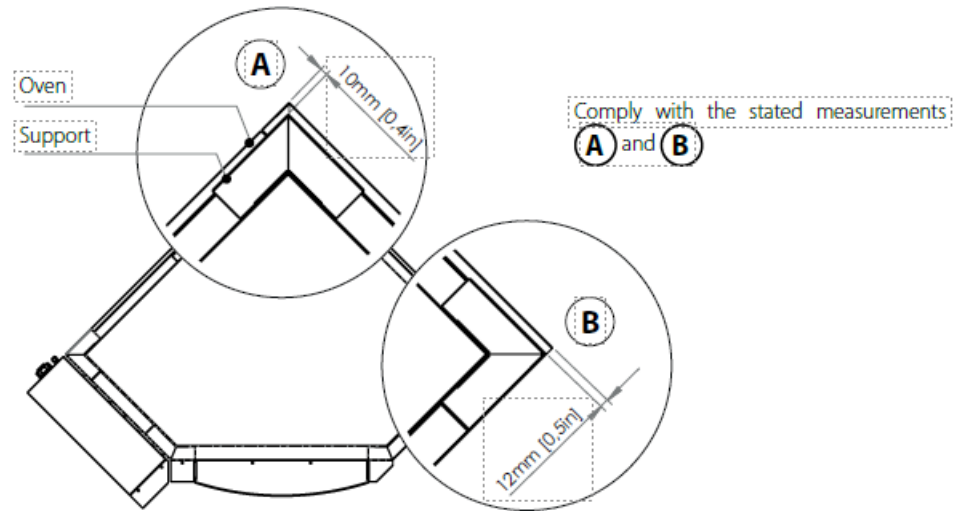
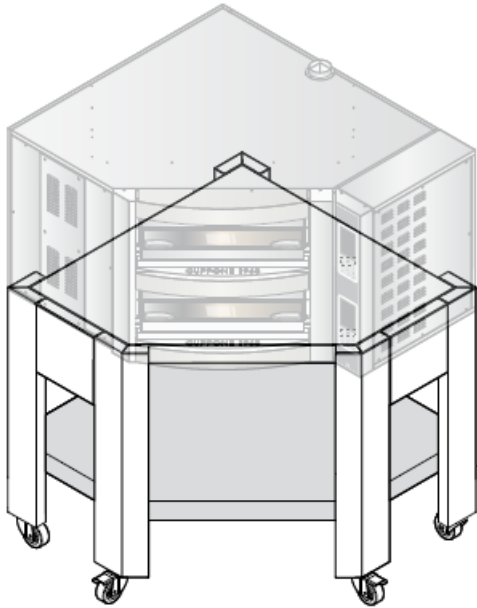
PIZZA Ø 35 cm [Ø 13.78 in.]



PIZZA Ø 50 cm [Ø 19.69 in.]

	Ø PIZZAS	PRODUCTIVITY PER HOUR	BATCHES
●	Ø 35 cm [Ø 13.78 in.]	80-88 pizzas	10-11
●	Ø 50 cm [Ø 19.69 in.]	36-40 pizzas	9-10

ALIGNMENT OF THE OVEN WITH THE SUPPORT



Upon request to the Manufacturer, supports for the Caravaggio CR8 oven are available, with a lower shaped shelf for the insertion of accessories.

If it is necessary to know the support measures, consult the dimensional diagrams from page 7 to page 14

Safety instructions

- Read this guide carefully before installing the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before any movement or installation, check that the room is suitable and systems comply with the installation country standards and the specifications indicated on the appliance rating plate.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- These appliances are intended for use in commercial applications, for example in kitchens, restaurants, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous or mass production of food. Any use other than that indicated is considered improper, potentially dangerous for people and animals and might irreparably damage the equipment. Improper use of the equipment voids 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 rating plate provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.

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



Indicates that caution is required when performing an operation described by a paragraph that contains 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

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

Partial reproduction prohibited without the consent of the Manufacturer. The measurements provided are indicative and not binding.

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

Transport

► Fig. 5

Fitted with personal protection equipment, transport the appliance to the installation location.

Use a suitable vehicle capable of withstanding the weight of the same.

Model	single	double
CR 5	230 kg - 507 lb	450 kg - 992 lb
CR 8	270 kg - 595 lb	520 kg - 1146 lb

Persons not involved with the appliance installation may not pass through or stand in the work area during the transport of the appliance.

During the transport, pay particular attention to passing through openings and/or doors.

Preliminary operations

► Fig. 6

Carefully remove the protective film.

If any glue residue is left on the surfaces, remove it with soapy water but without any corrosive or abrasive products or sharp or pointed instruments.

⚠ Check that all the parts making up the oven are in good condition and without any faults or breakages, if that is not the case, contact the Retailer for the procedures to follow.

Packaging disposal

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

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

⚠ Caution, danger of getting in the way! If left unattended, packaging could hinder vehicles and installers during assembly operations.

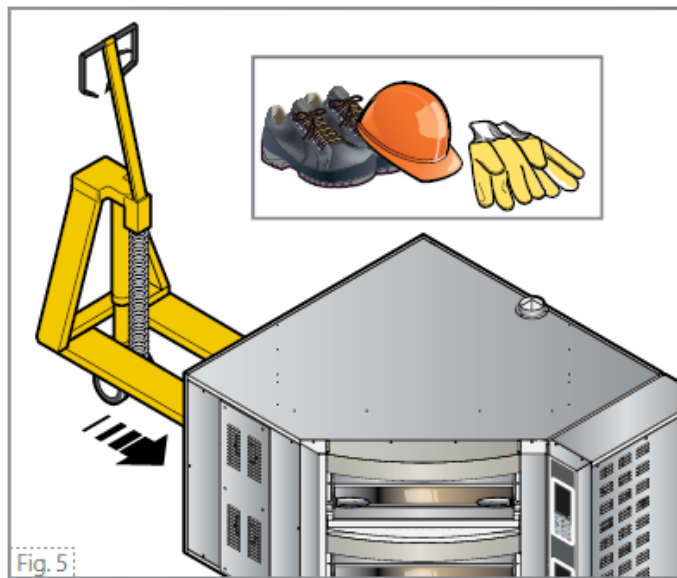


Fig. 5

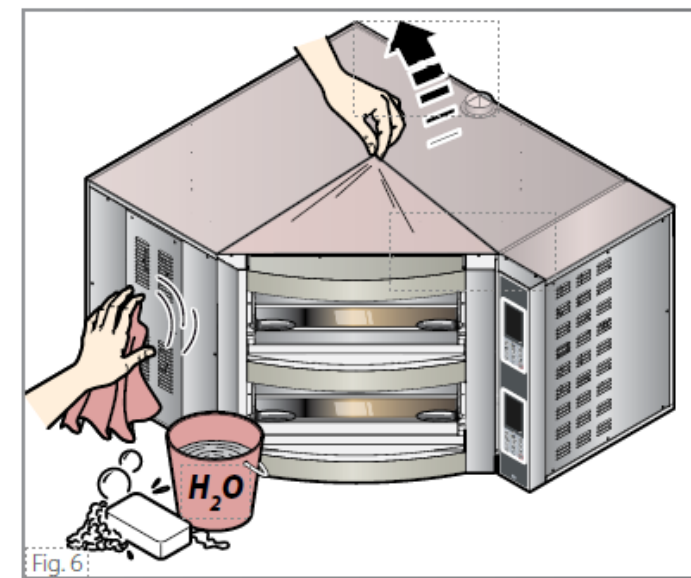


Fig. 6

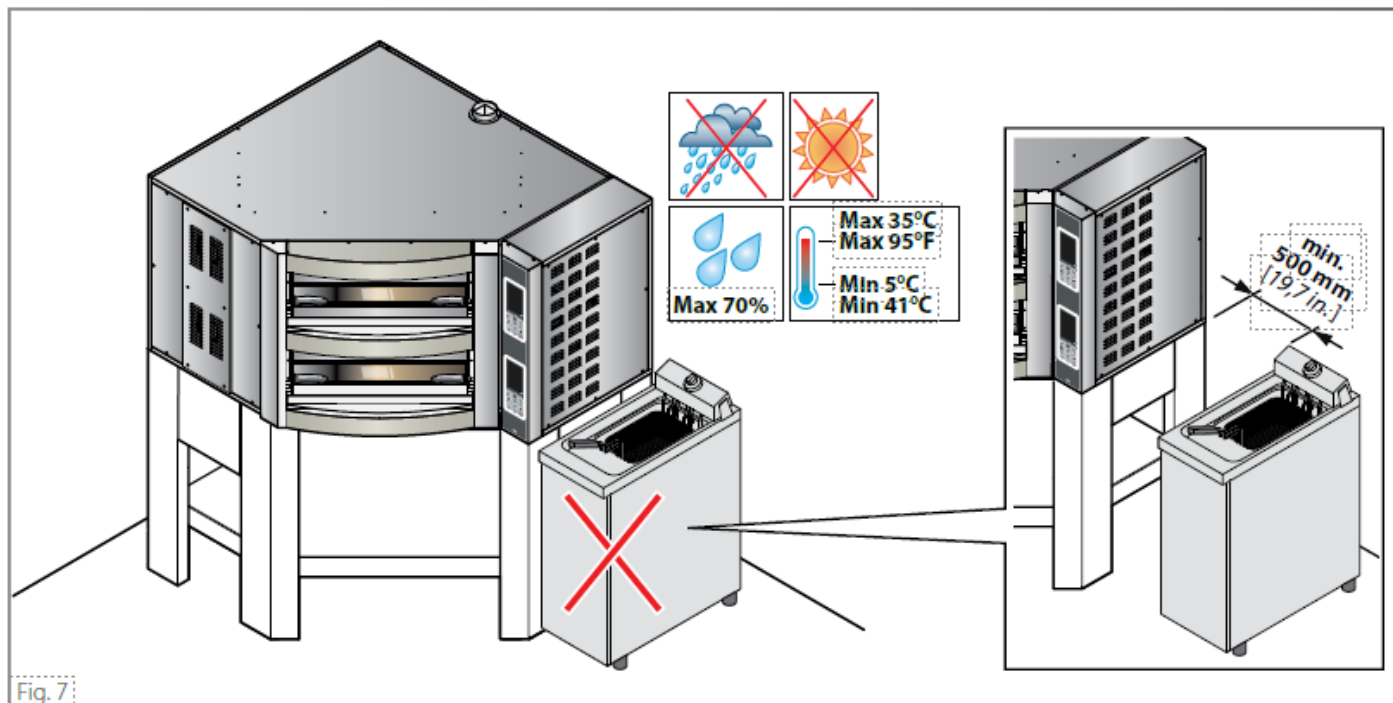


Fig. 7

Positioning

► Fig. 8

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

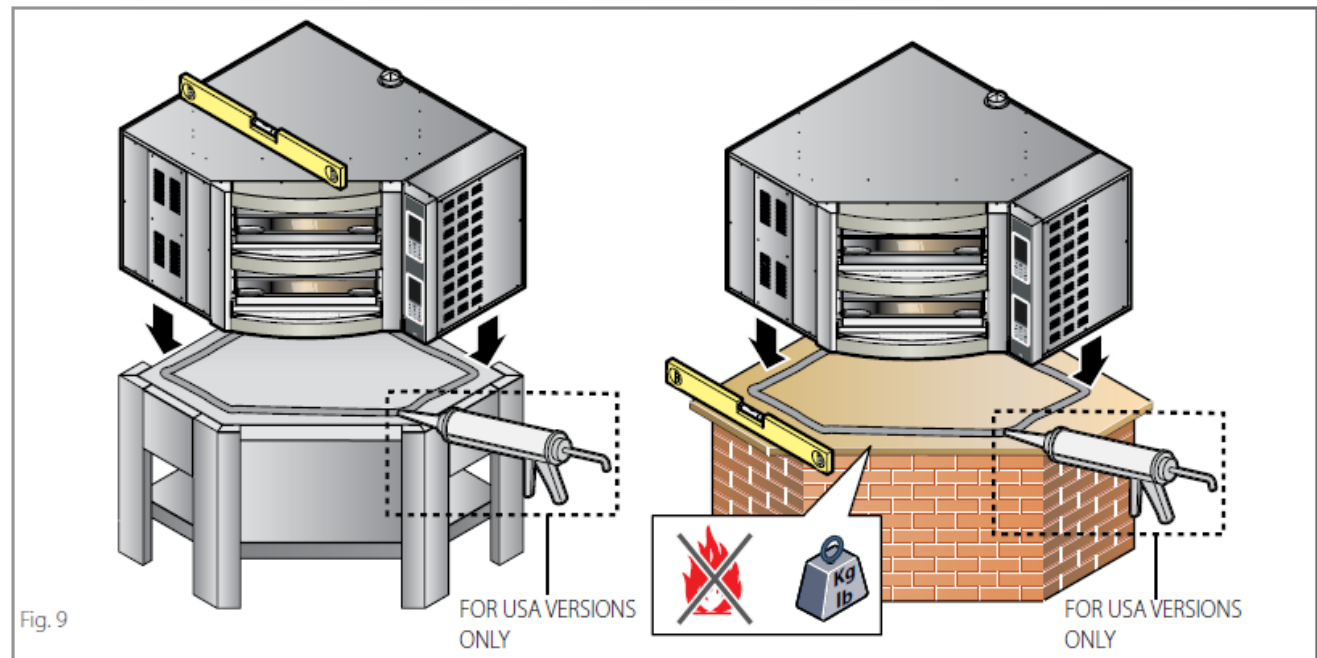
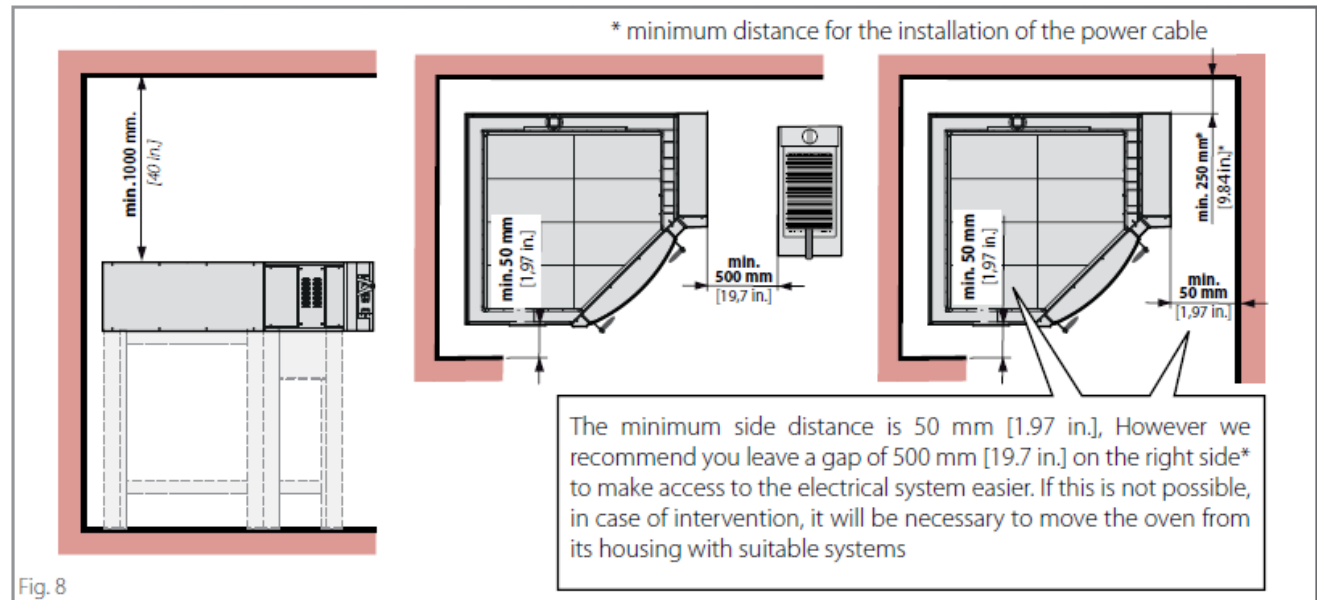
► Fig. 9

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

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

Model	single	double
CR 5	230 kg - 507 lb	450 kg - 992 lb
CR 8	270 kg - 595 lb	520 kg - 1146 lb

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



Serial number plate reading

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

Smoke extraction

► Fig. 11

The oven is fitted with an adjustable exhaust in the top to get rid of the steam from the cooking chamber. This steam, together with the one from the door during the work phases, **must be conveyed outside** in one of the following ways:

- **A** through a **hood supplied by the Manufacturer** that ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, consult the sheet attached to it; the evacuation flue must be used only by the appliance, have a **150 mm** [Ø5,91 in.] minimum diameter and comply with the regulations in force;
- **B** through a **hood** belonging to the user, of suitable capacity, placed at about 300 mm [11.81 in.] from the oven;
- **C** through an adequate **extraction system** supplied by the user: in this case a draught switch must be installed between the extractor and the oven chimney (the extractor and switch are not supplied by the Manufacturer). In this type of installation the fumes resulting from the opening of the door will not be extracted.

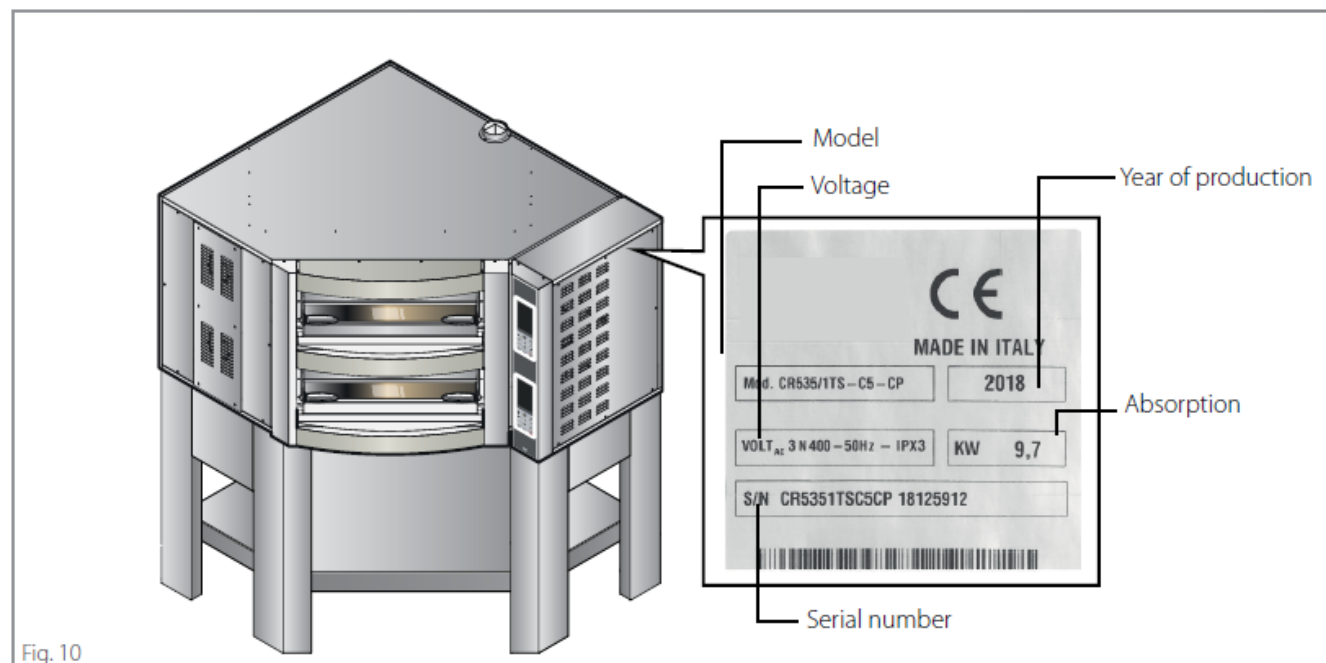


Fig. 10

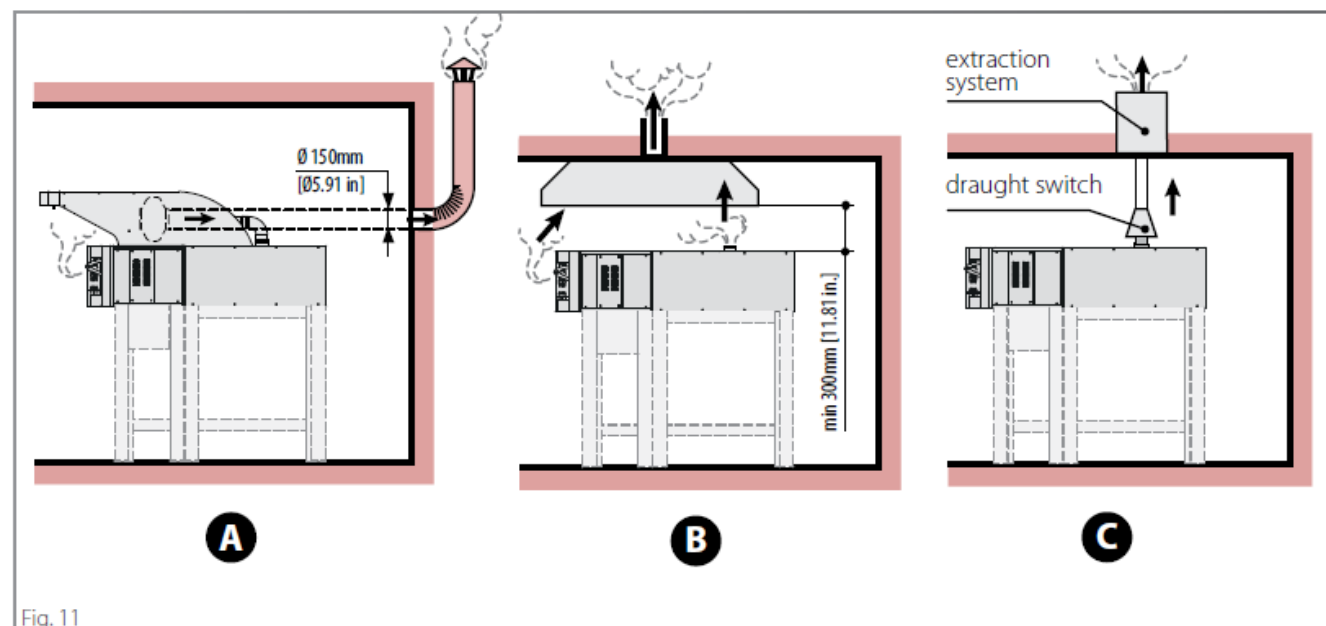


Fig. 11

Electrical connection

► Fig. 12

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

⚠ Before installing the appliance, **check that systems comply with the regulations in force** in the country where it is going to be used and **with the specifications indicated on the appliance rating plate** on the RH side of the oven.

The appliances are supplied without power cable and plug: both must be fitted to the oven by qualified personnel.

The cable must be exclusively **of the stated type** and a plug with adequate capacity for the oven absorption to connect it to the mains must be fitted.

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

Cable type:

CR 5 three-phase Europe (400V) / H07RN-F 5G2,5

CR 5 three-phase America (208V) / 11/4 SOOW

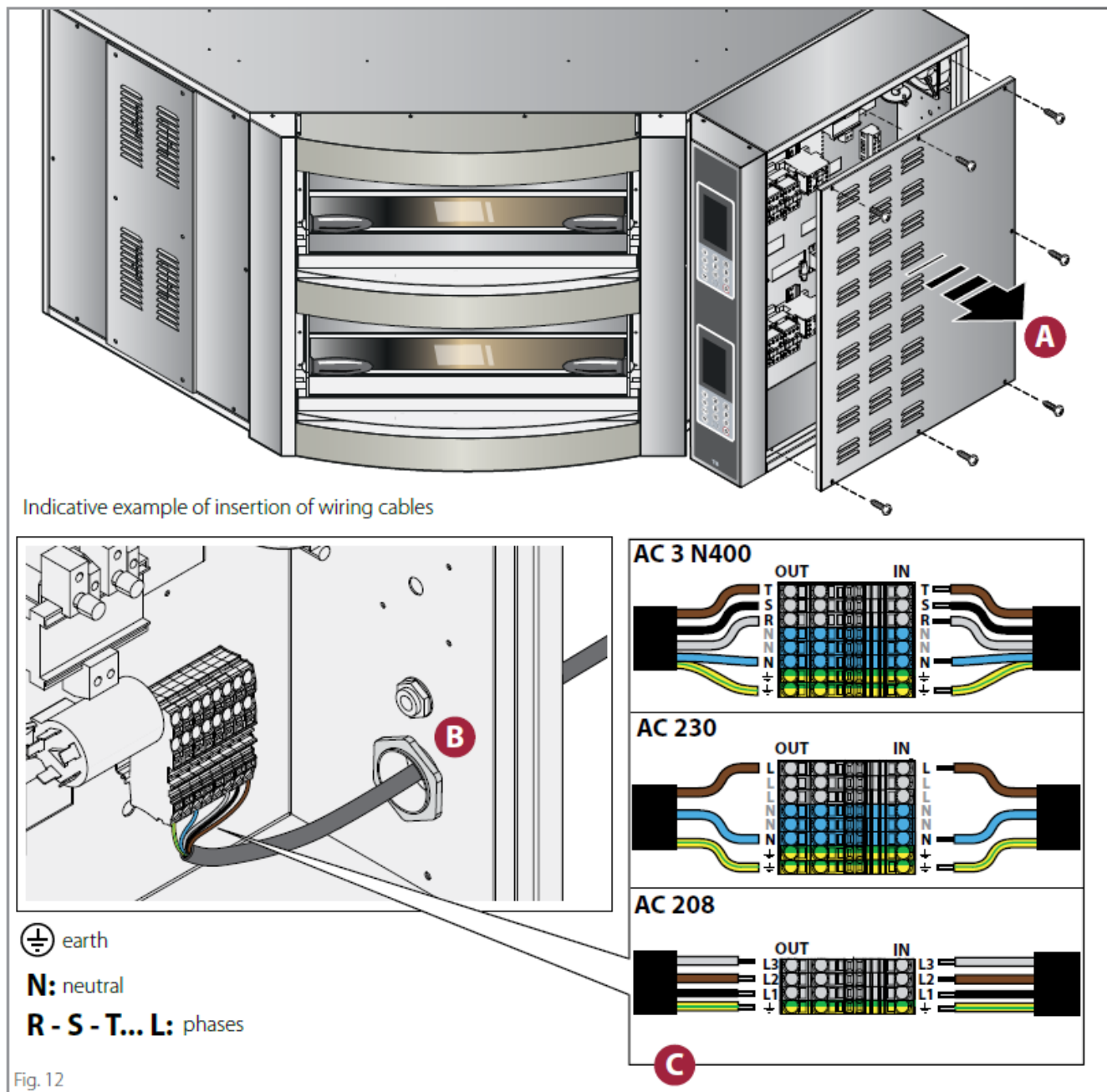
CR 5 single-phase (230V) / H07RN-F 3G10

CR 8 three-phase Europe (400V) / H07RN-F 5G4

CR 8 three-phase America (208V) / 9/4 SOOW



To connect the cable to the appliance, remove the RH side panel of the oven, let the cable through the cable gland provided and connect it to the terminal block correctly.

📄 The following pages show the electrical diagrams: please refer to the one of the specific model to connect.



Installation

For a correct electrical connection, the appliance must:

- be included in an **equipotential system** in compliance with the current legislation. This connection must be made between different appliances with the terminal marked with the equipotential symbol . The conductor must have a minimum cross-section of 10 mm² (in compliance with the IEC EN 60335-2-42:2003-09 standard) and be green/yellow;
- must be **grounded**  to the mains (green-yellow wire);
- must be connected to a **thermal differential switch** in compliance with the regulations in force (0.03A A type);
- must be connected to an **omnipolar circuit breaker** allowing complete disconnection in overvoltage III category conditions.

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



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

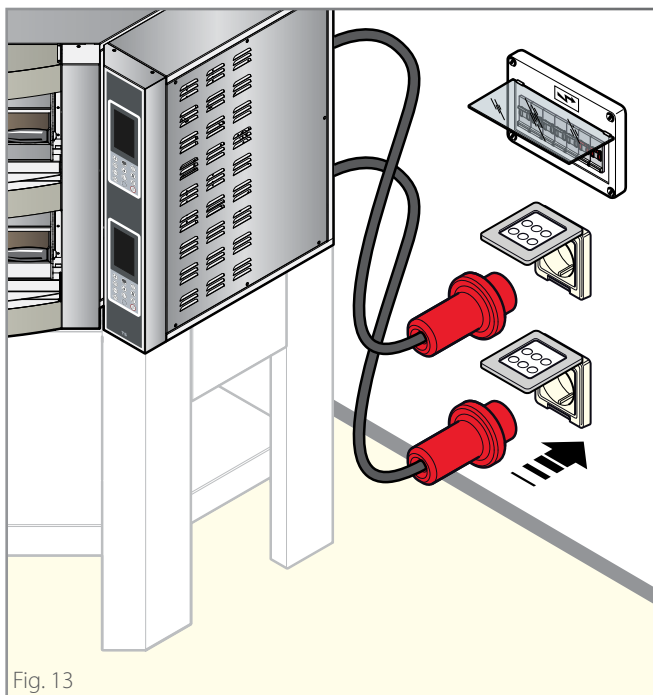


Fig. 13

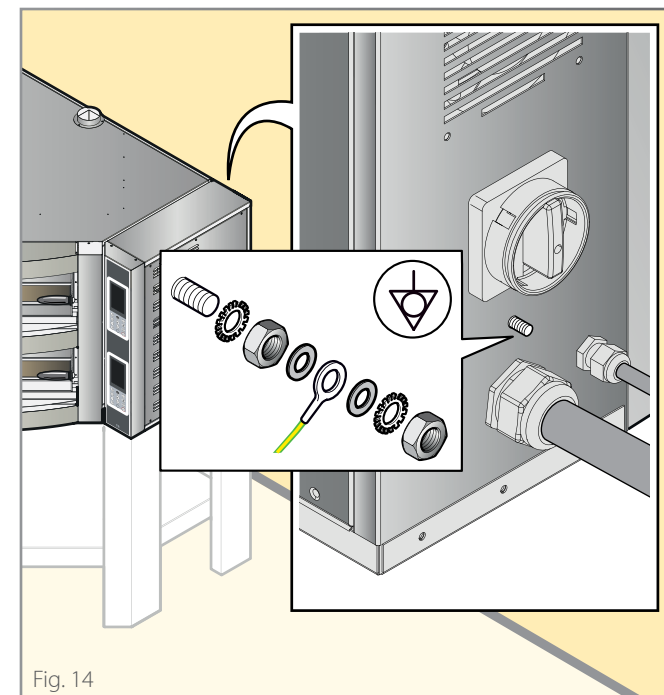
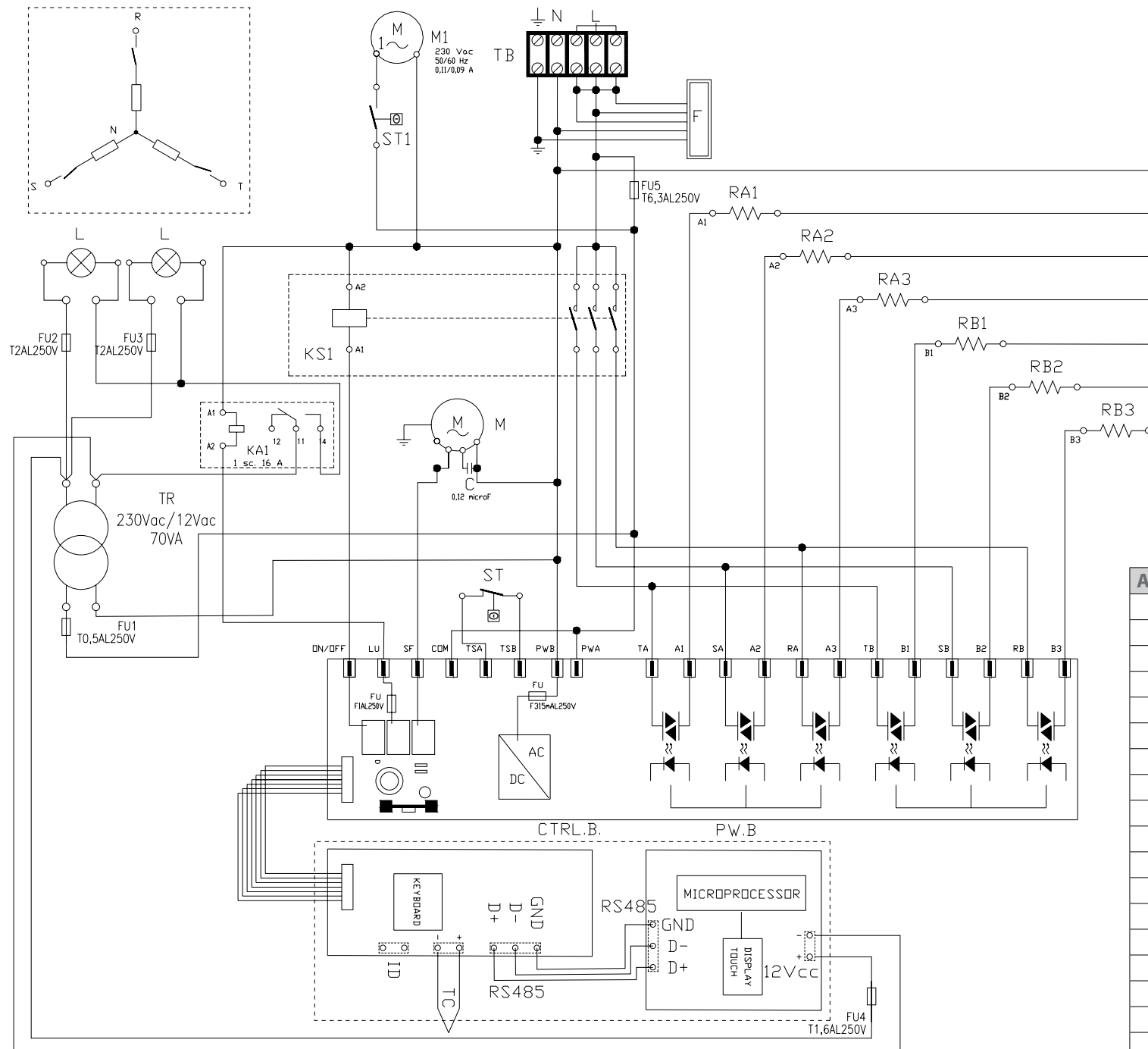


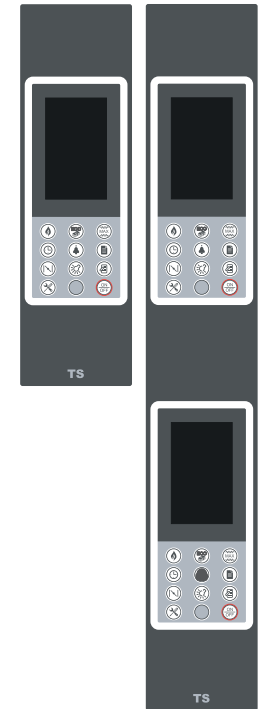
Fig. 14

		Models			
		CR5 single	CR5 double	CR8 single	CR8 double
Power supply (Volt)		230V - EU 3Nx400V - EU 3x208V - USA	230V - EU 3Nx400V - EU 3x208V - USA	3Nx400V - EU 3x208V - USA	3Nx400V - EU 3x208V - USA
Power (kW)		9.7	19.4	11.8	23.6
Average consumption (kWh)		5.8	11.6	7.1	14.2
Current absorption (A)	230V	42.2	84.3	not produced	
	3x208V	26.9	53.8	32.8	65.5
	3Nx400V	14.0	28.0	17.0	34.1
Customer panel protection (n x A)	230V	2 x 50*	2 x 50*	not produced	
	3x208V	3 x 32*	3 x 32*	3 x 40*	3 x 40*
	3Nx400V	4 x 16*	4 x 16*	4 x 20*	4 x 20*
Connection cable (n x mm ²)	230V	H07RN-F 3G10		not produced	
	3x208V	11/4 SOOW		9/4 SOOW	
	3Nx400V	H07RN-F 5G2,5		H07RN-F 5G4	

Wiring diagrams

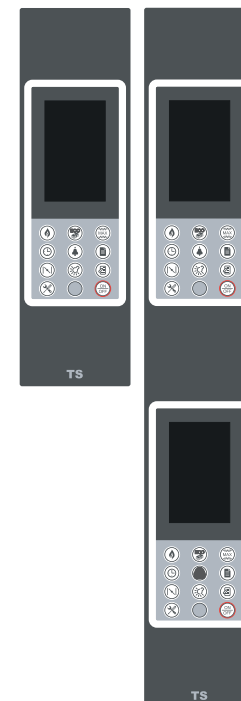
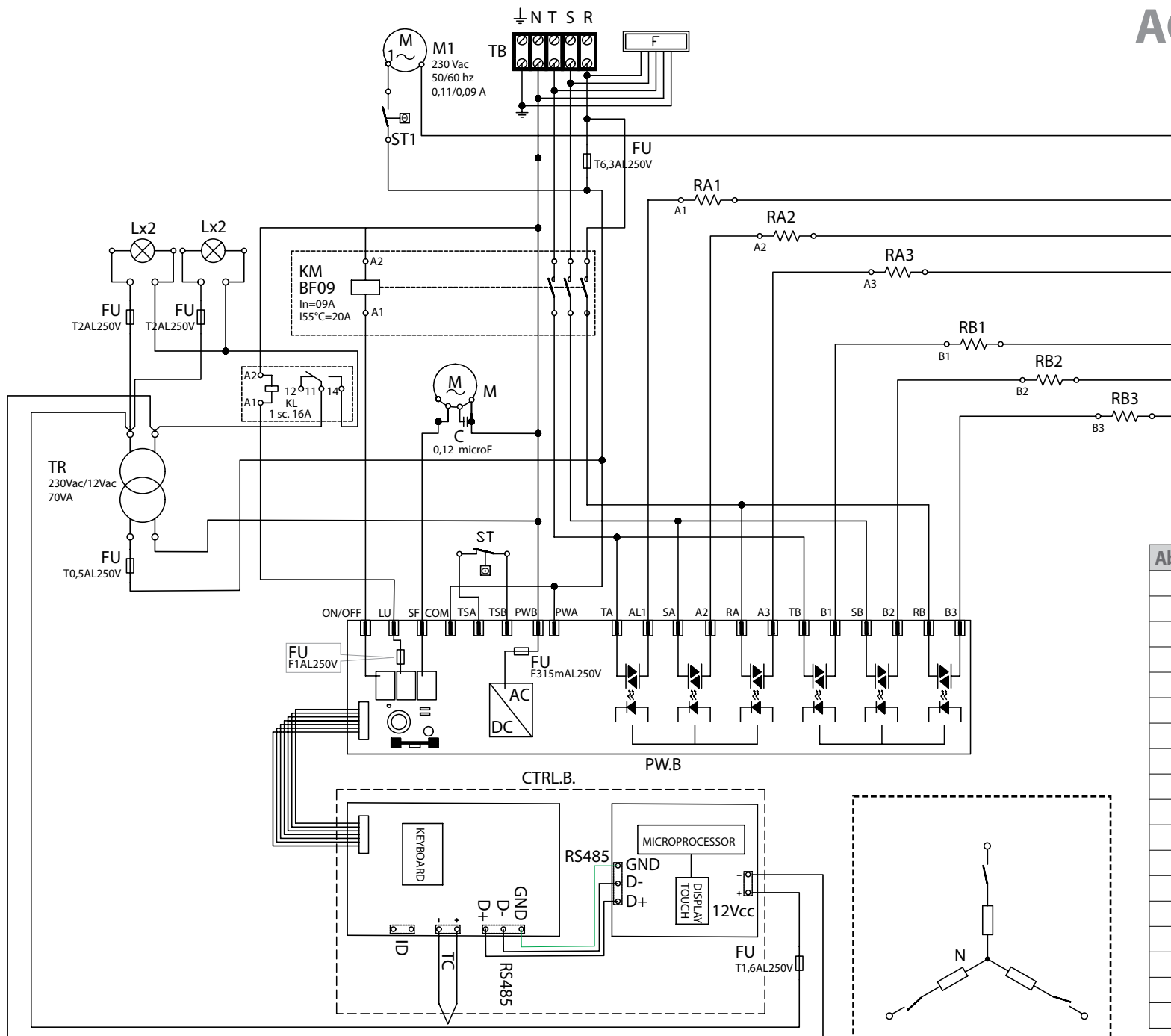


**AC 230
mod. TS**

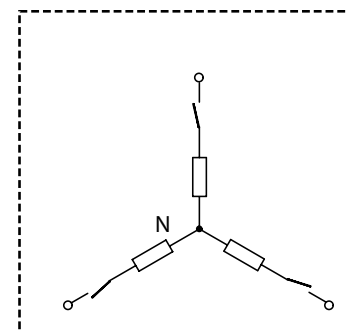


Abbreviation	Description
CTRL.B	Oven control board
C	Motor start capacitor
F	Noise filter
FU	Fuses
ID	Digital input for remote ignition
KM	Contactor BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
PW.B	Power board
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
ST1	Klixon cooling fan
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac
TR1	Transformer 20VA, 230/12Vac

AC 3N 400 mod. TS



Abbreviation	Description
CTRL.B	Oven control board
C	Motor start capacitor
F	Noise filter
FU	Fuses
ID	Digital input for remote ignition
KM	Contactor BF09-MC09
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
PW.B	Power board
RA1,2,3	Top heating elements
RB1,2,3	Bottom heating elements
ST	Safety thermostat
ST1	Klixon cooling fan
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac
TR1	Transformer 20VA, 230/12Vac



Pre-testing and final inspection

The oven is checked and tested in the Manufacturer's plant before being delivered to the customer.

The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints.

After installing the appliance, check and mark with a "√" all the boxes of the table on the side: this will confirm the installation is complete and correct.

Finish off explaining to the user how to use the appliance in an optimal and safe way and how to carry out ordinary maintenance and cleaning.

Checking the operation and first start-up

Start the appliance following the instructions in the "Use and Maintenance" manual annexed: monitor it during the whole test and check that all the electrical components work properly.

On 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 chimney flue fully open and the hood, if present, ON.



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

√	Positioning checks	Reference chapter on page...
	Are installation rooms adequate compliant with the regulations? (correct air exchange, minimum/maximum temperature, etc ...)	Positioning on page 18
	Is the appliance perfectly level?	
	Is the appliance resting on the base underneath and is this suitable to support the weight of the oven?	
	Have the minimum distances stated been complied with?	
	Has the protective film been removed from the surfaces?	Preliminary operations on page 17
	Is the oven chamber free from non-compliant objects (e.g. Installation tools, user manuals, packaging, etc.)? If that is the case, remove them!	
	Is the current chimney flue adequate and does it complies with the current regulations?	Smoke extraction on page 19
√	Electrical checks	Reference chapter
	Does the mains voltage match the data on the rating plate?	Electrical connection on page 20
	Do electric connections meet current regulations in the country of installation and follow the diagrams supplied?	
√	Smoke outlet checks	Reference chapter
	Is the appliance positioned correctly under a suitable hood? We would like to remind you that it is possible to connect the smoke outlet to an extractor (fan or extraction pipe of a motor-driven hood), putting in between the latter and the oven chimney a switch.	Smoke extraction on page 19
√	Miscellaneous	Reference chapter
	Does the user have all the documentation relative to the oven?	-
	Has the user been correctly trained on the use and maintenance of the oven?	-

Error messages TS model

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

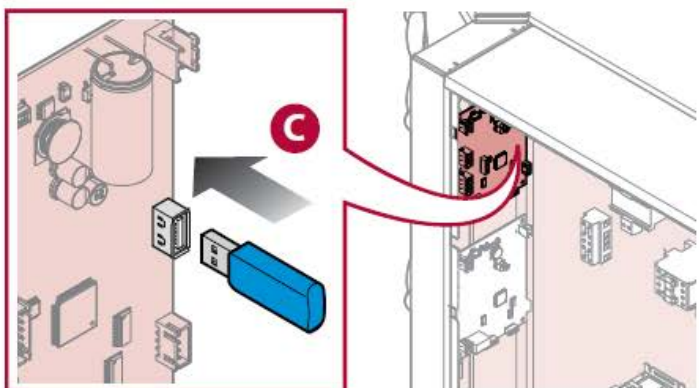
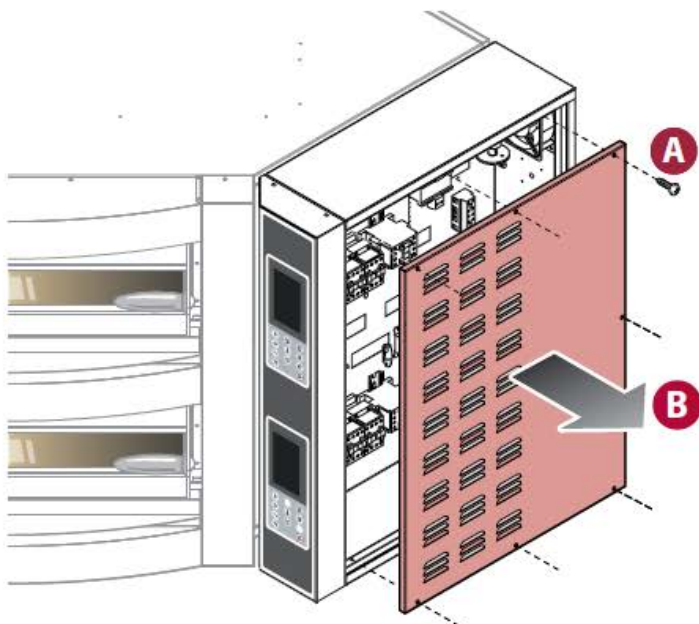
Warnings TS model

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

4 PROCEDURES

Firmware update

- **1** To access the Touch board, unscrew the screws **A**, remove the panel **B** and insert the **USB** stick into the appropriate socket **C**.



- **2** With the oven in *STAND-BY* touch the **"Service"** icon.



- **3** Scroll the various items touching the **"arrow"** on the right of the display as shown in the figure.



- **4** Touch the **"Firmware update"** icon.



► **5** Touch the **"START"** icon and the Firmware upload starts".

► **6** The bar will turn orange to confirm the uploading phase.

► **7** When uploading has completed, the **"OK"** icon will turn red. Touch it to continue with the update.

► **8** Wait until the end of the procedure, the screen will restart and will show the **"STAND-BY"** screen.

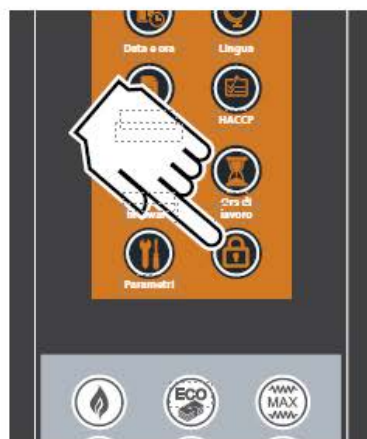


Maintenance hour counter reset

- 1 A pop-up is displayed periodically warning about the need for oven maintenance. Touch the **"WARNING"** screen to continue with the operation.



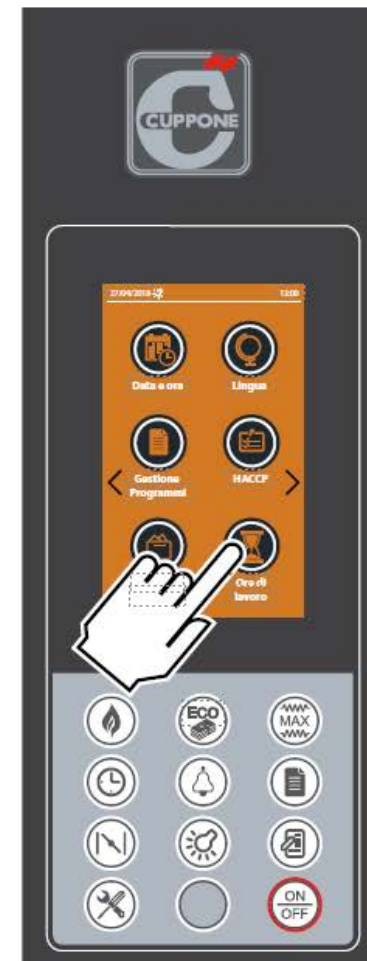
- 2 With the oven in **STAND-BY**, touch the **"Service"** icon.



- 3 Touch the **"Padlock"** icon



- 4 Enter the password in display **"58"** to access the protected parameter menu.



- 5 Touch the **"Work hours"** icon



► **6** Touch **"Hours since last maintenance: 07 (h)"**



► **7** The display shows **"Reset the counter"** Touch **"OK"**



► **8** Touch **"EXIT"** to exit the screen.



► **9** Touch the **"Service"** icon to return to the **"STAND-BY"** screen.





Linda Lewis Kitchens Ltd T/A LLK
3-5 Belgrave Industrial Estate
Honeywell Lane
Oldham, OL8 2JP
0161 633 5797
www.llkpizzapros.co.uk
sales@llkpizzapros.co.uk