

HEat. smART.

Partner in Baking. Since 1963



MANTEGNA

Electric oven with rotating deck

LLKMT40 - LLKMT40P

USE AND MAINTENANCE

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

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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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.

1 SAFETY INSTRUCTIONS

SYMBOLS USED IN THE MANUAL AND ON THE LABELS APPLIED TO THE MACHINE



Indicates that caution is required when performing an operation described in a paragraph that bears this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences



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



Dangerous voltage



Risk of explosion



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



Manufacturer's tip



Manufacturer's warning



Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment



- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.
- 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, 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.
- 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 meant to be used for commercial or domestic 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 or instruction concerning the use of the appliance in a safe way and understand the hazard involved. Children must not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- To clean the appliance, any of its

Safety instructions

components or accessories and the sub-structure DO NOT use:

- abrasive, powder, aggressive or corrosive detergents (e.g. hydrochloric/muriatic 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 the Dealer.
- 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!
- Make sure that the base on which the oven rests is fireproof, flat, stable and able to support the weight of the appliance.
- Check that the oven rests firmly and completely on the underlying base with both supports, front and rear.
- We recommend you have the appliance checked by your Dealer at least once a year.
- WARNING - To reduce the fire hazard, the appliance must be installed only in non-combustible environments, without combustible materials within about 46 cm/18 inches from the


sides, front or rear of the appliance or within about 102 cm/40 inches above the appliance. The appliance must be mounted on floors of non-combustible structures with non-combustible floors and surface finishes and without combustible materials in contact with the lower side, or on non-combustible plates or arches without combustible material in contact with the lower side. This structure must in any case extend no less than about 31 cm/12" beyond the appliance on all sides.

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2 BASIC NOTIONS | knowing and preparing the oven

Your oven can be used only to bake pizzas or similar dishes, such as bread or focaccia and for gastronomy products.

► **Fig.1** Its main parts are:

- ① **Chimney** to vent any cooking fumes
- ② **Cooking chamber:** stainless steel cooking chamber and internal lighting allow you to have a 360° view of what is happening inside the oven. 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
- ③ **Power cable**
- ④ **Emergency mushroom:** if pressed, it disables the rotation of the turntable. To unlock it and restart the normal working activity, rotate it clockwise (see **Fig.22** on page 20). The mushroom must be used in a real emergency, to stop the turntable normally, act on the **CLOCK**  key pressing it twice
- ⑤ **Door** with double panoramic glass and upward opening
- ⑥ **Control display with backlit keys:** thanks to the intuitive symbols and the possibility of storing 99 cooking programs, the oven can be easily used by anyone
- ⑦ **Removable crumb tray**
- ⑧ **Top heating element**
- ⑨ Stone **cooking surface:** 25 mm high with a mixture designed specifically for cooking at very high temperatures, the stone used in the oven is capable of evenly distributing the heat stored on the surface of the stone and keeping the temperature unchanged inside cooking chamber
- ⑩ **Bottom heating element**
- ⑪ **Reset key** (see **Fig.21** on page 20).

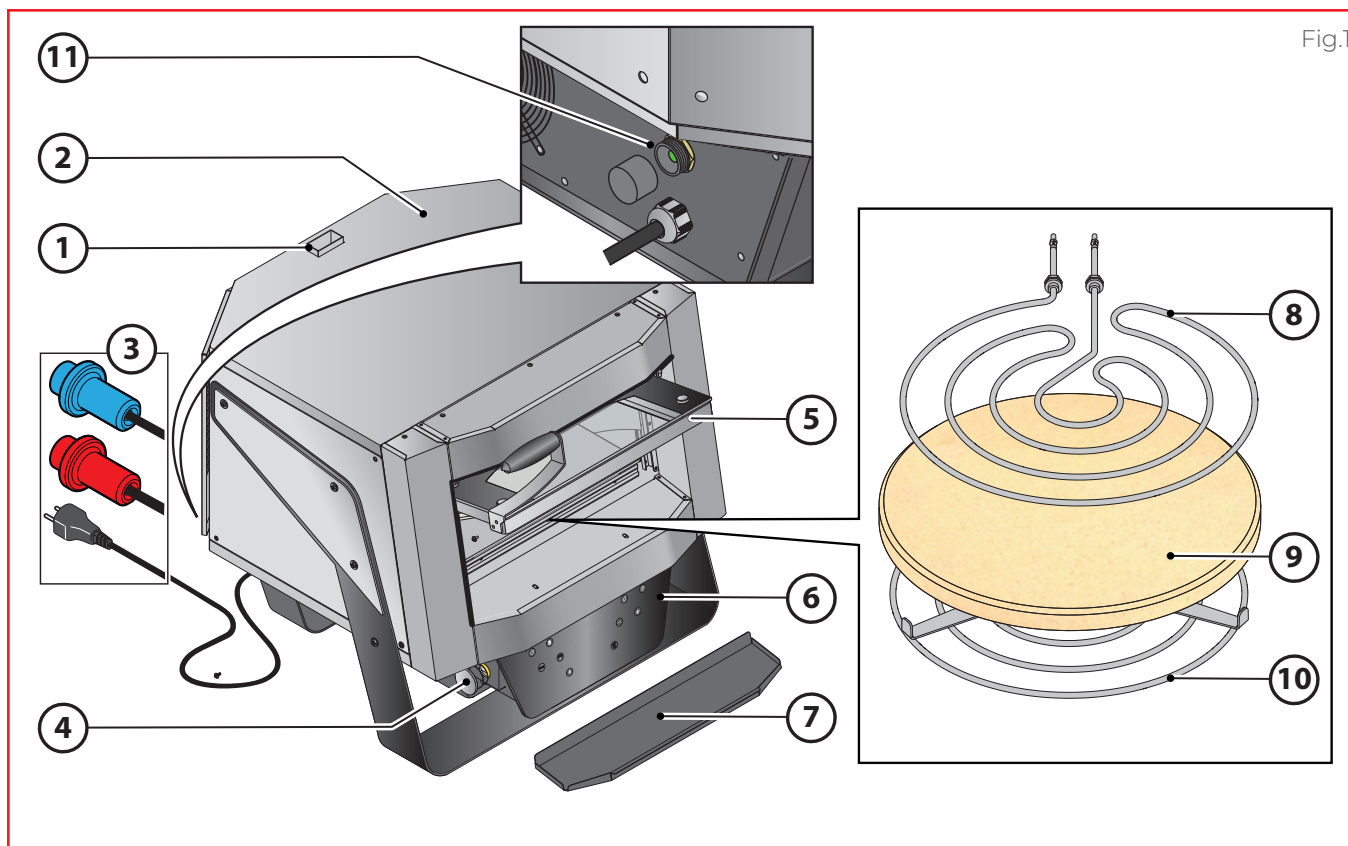


Fig.1

PREPARING TO USE THE OVEN

Clean the oven and any accessories accurately, both externally and internally, following the instructions on page 16 rigorously.

The first time you use the oven, we recommend you set the temperature at **150 °C - 302 °F**, 80% percentage at the top, 20% in the bottom for at least **8 hours, without placing any food inside**. To switch the oven on and set its parameters, see page 9.

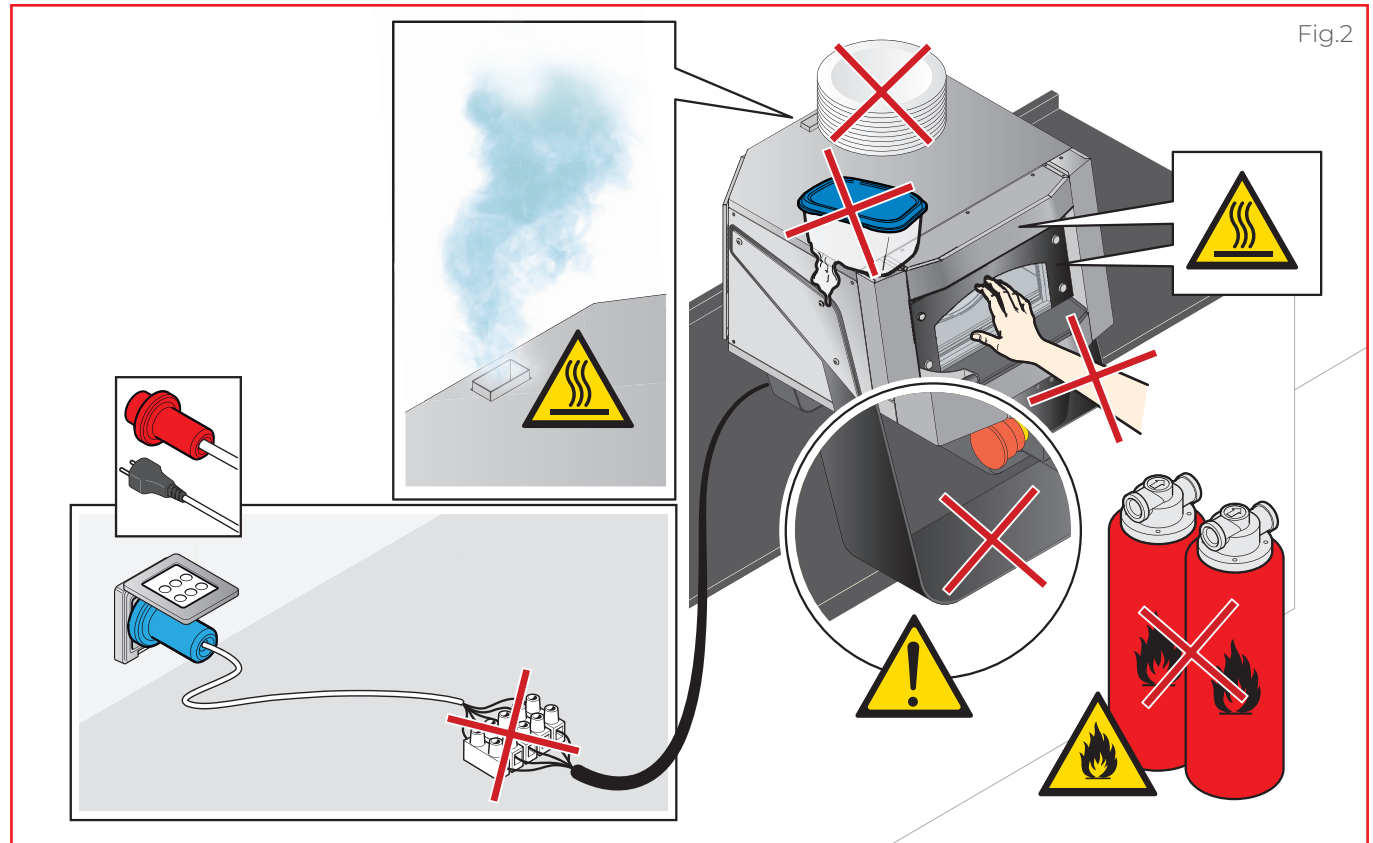


In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

Basic notions | important warnings

► Fig.2

- 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.
- 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.
- Make sure that the base on which the oven rests is fireproof, flat, stable and able to support the weight of the appliance.
- Check that the oven rests firmly and completely on the underlying base with both supports, front and rear.
- Do not use adapters or multiple sockets for the electrical connection. It is not possible to extend or splice the power cable in any way. Do not roll up the cable if it is too long and pay attention that it is not pinched, crushed or is an obstacle to the passage of people.
- Take care and use personal protection equipment (i.e. gloves) when putting food into the cooking chamber or getting it out.
- During work, keep the refractory surfaces clean using a stiff bristle brush.
- Clean the oven at the end of service.
- 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.
- 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.



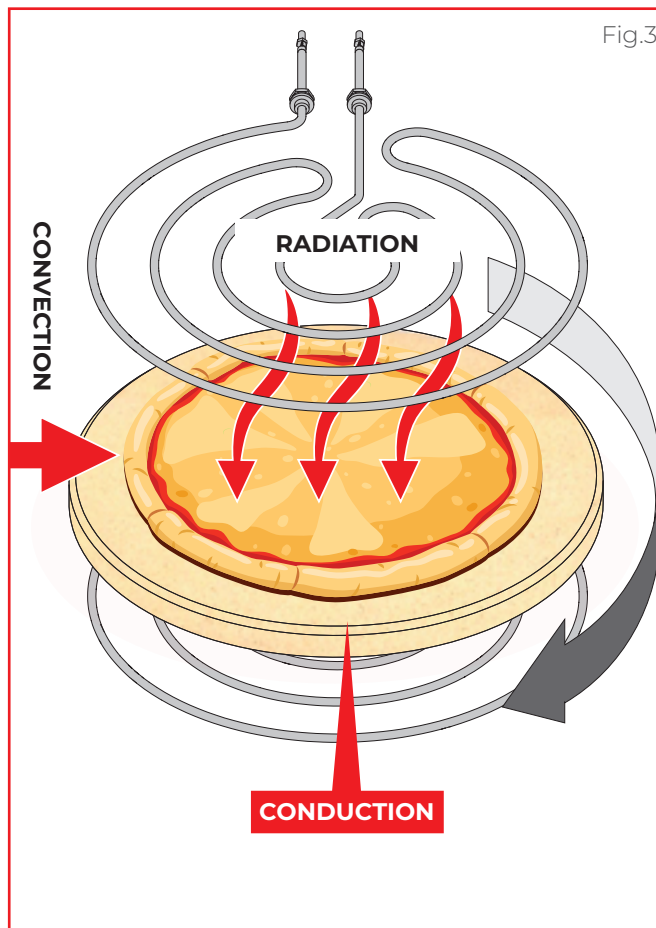
Programmed switch-on: page 12

HOW DOES COOKING TAKE PLACE?

► Fig.3

In the 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 TOP percentage
- **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 cooking surfaces on which the products rest ► this parameter is controlled by the BOTTOM percentage.



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
 - during preheating, the BOTTOM percentage has been set too high: the surfaces (without pizzas) have become too hot and burnt the first pizzas.

Model	Productivity per hour
LLKMT40P/3PH	27 pizzas
LLKMT40P/1PH	27 pizzas
LLKMT40	20 pizzas

3 USE | knowing the control panel

Allows **viewing and using the saved programs**
► page 13

Allows programming the **automatic switching on and off** of the oven ► page 12

During use:

- allows setting an **end-of-cooking warning** (600 seconds maximum) ► page 11
- activates the stone cooking surface rotation

Starts the **MAX** program
► page 14

Starts the **ECO** program ► page 14

Starts the **PYROLYSIS** program ► page 17

During cooking: displays the **percentage of power** of the **bottom heating element** (bottom power)

90. heating element active

90 heating element NOT active

During cooking: displays the **percentage of power** of the **top heating element** (top power)

90. heating element active

90 heating element NOT active

While waiting for automatic switch-on: displays the time to switch-on

Switches on and off the light in the cooking chamber

Switches the oven on and off ► page 10

Decreases and increases the value

Accesses the setting of the cooking parameters and **confirms** the set value ► page 10

During cooking: displays the **real temperature** in the chamber

During a setting: displays the **temperature to be reached** in the chamber, the **cooking program** to be set; after how long **the beep will sound**

Waiting for an automatic switch-on: displays the **program** with which the oven will switch on

Appearance of the keys



key OFF
function not available for activation



BACKLIT key
function available but NOT active



key ON
active function

Fig.4

Use | switching the oven on and off and setting parameters

The oven can be switched on:

► **Fig.5 manually** when it must be used: it is necessary to wait at least an hour for the oven to preheat and reach the right use temperature.

► **Fig.8 programming it**, setting the number of hours missing to the next switch-on: the oven will switch on automatically the set program.

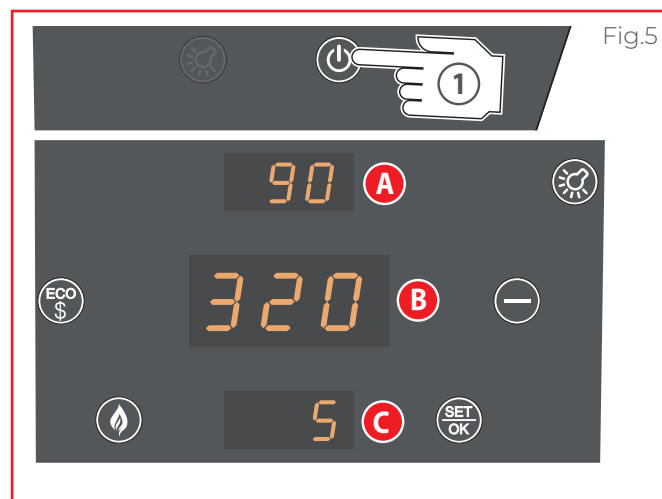
MANUAL SWITCH-ON

► **Fig.5**

① Press the **ON/OFF** key. The oven starts to warm up with the parameters of the last cooking before switch-off:

- the **display A** shows the percentage to the top heating element (top power);
- the **display B** shows for a few seconds the temperature of the last cooking before switch-off, then it shows the current temperature in the cooking chamber (e.g. 25 °C - 77 °F); this temperature will increase until it reaches the expected temperature;
- the **display C** shows the percentage of the bottom heating element (bottom power).

To change the cooking parameters ► page 10



SWITCHING THE OVEN OFF

To switch the oven off, press the **ON/OFF** key.

SETTING THE COOKING PARAMETERS

► **Fig.6**

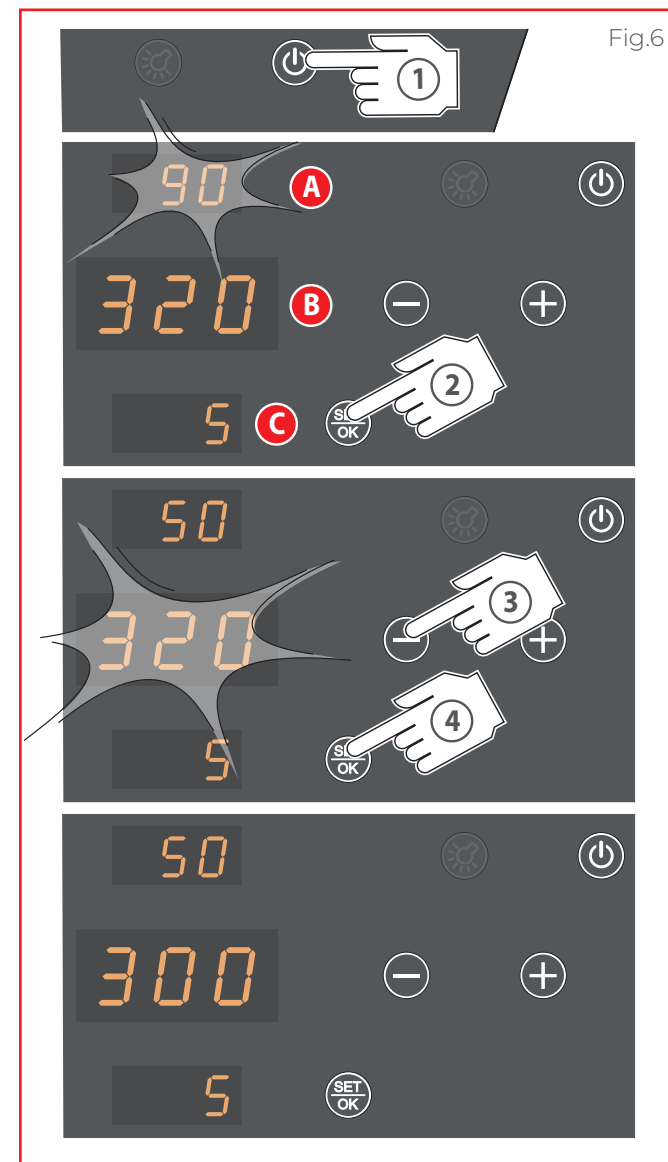
The cooking parameters can be changed when the oven is turned on, therefore before starting a cooking, or during cooking itself.

The three parameters that can be modified are shown in the three displays:

- the **display A** shows the percentage to the top heating element (top power);
- the **display B** shows the current temperature in the cooking chamber;
- the **display C** shows the percentage of the bottom heating element (bottom power).

Setting/modification procedure:

- ① if the oven is off, press the **ON/OFF** key: the oven switches on showing the parameters of the last cooking before switch-off;
- ② press the **SET/OK** key repeatedly until the parameter you wish to modify is flashing (for instance the temperature in the cooking chamber);
- ③ with the "+" or "-" keys, set the **desired value**;
- ④ confirm **WITHOUT touching any key for 5 seconds** (the value is stored and stops flashing) or press the **SET/OK** key to set the following parameters.



SETTING END-OF-COOKING WARNING AND PLATE ROTATION

! Careful. Only by activating this setting, the rotation of the stone cooking surface for the set time will start.

► **Fig.7**

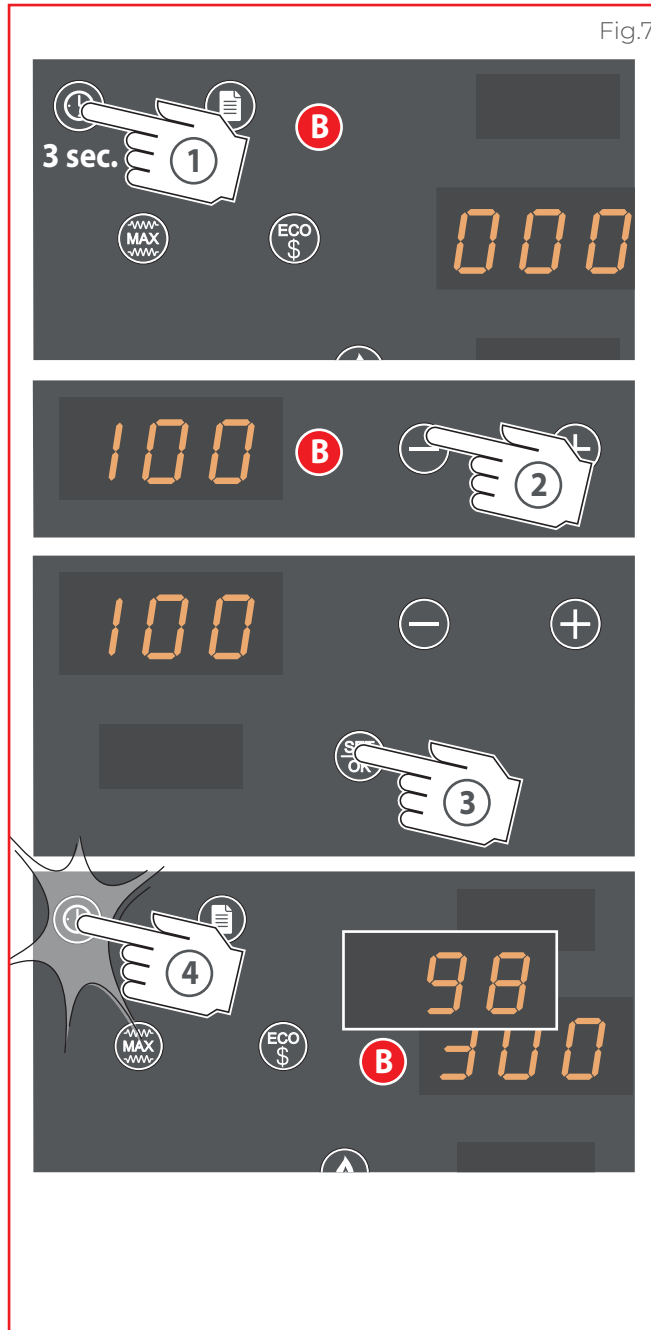
- 1 **With the oven on**, keep pressing the **CLOCK** key for 3 seconds;
- 2 the display **B** shows **after how long the beep will sound**; if you wish to modify this time, use the “+” or “-” keys until the display **B** shows the desired time (in the example 100 that is one hundred seconds). The maximum time that can be set is 600 seconds;
- 3 to save the entered value **wait for 5 seconds** or press the **SET/OK** key;
- 4 the countdown starts immediately, the **CLOCK** flashes and the display **B** shows the temperature in the chamber (in the example 300 °C); pressing the **CLOCK** once displays not the temperature but the countdown for 5 seconds (in the example 98 seconds).

When the set time ends, an acoustic signal will sound to indicate the end of cooking.

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

At the end of the set time, **to restart the end of cooking warning**, press the **CLOCK** once: the timer restarts with the previously set value (for example 100 seconds). To change this value, hold down the **CLOCK** for 3 seconds and use the “+” or “-” keys.

To **cancel** the end of cooking warning, press the **CLOCK** twice.



NOTES

[illegible]

PROGRAMMED SWITCH-ON



The programmed switch-on function is very useful because the oven can be already hot, and therefore ready to cook the desired food.

► Fig.8

- ① With the oven off, press the **CLOCK**;
- ② select the **program** with which you wish to switch the oven on using the “+” or “-” keys.
For further information on the cooking programs, see **What is a cooking program** page 12;
- ③ confirm with the **SET/OK** key;
- ④ set **after how many hours the oven must switch on** (for instance 5 = 5hrs) using the “+” or “-” keys
- ⑤ confirm with the **SET/OK** key.
- ⑥ the display **A** shows **the time** to switch-on (in the example 5 = 5 hrs);
the display **B** shows the **program** with which the oven will switch on (in the example P02= program 2).

If you wish to stop the “programmed switch-on” function, press the **ON/OFF** key.

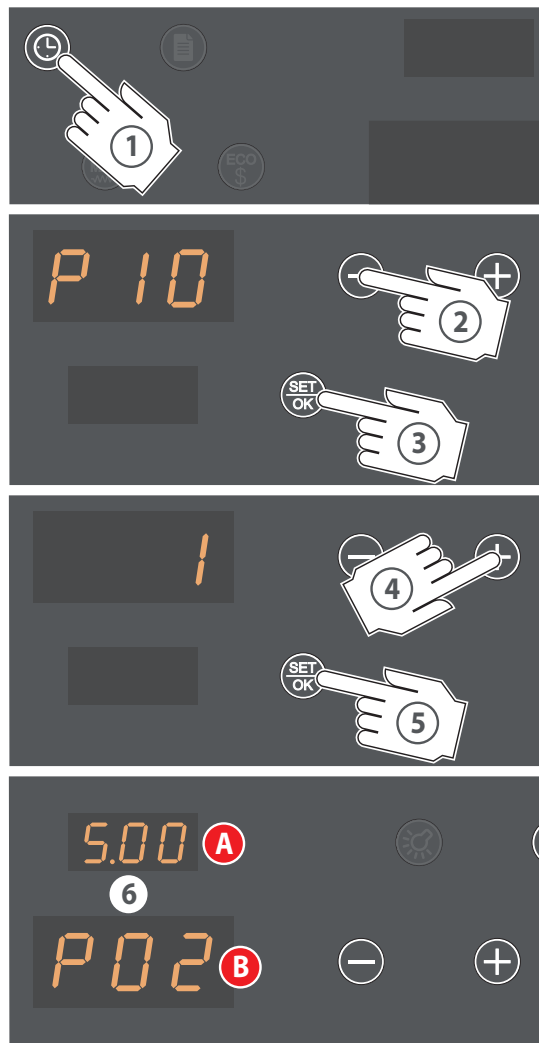


Fig.8

AUTOMATIC COOKING PROGRAMS

What is a cooking program

Cooking can be done setting the cooking parameters manually at every oven switch-on ► page 10 or using some programs with parameters already pre-set, choosing the most suitable for the product to be cooked.

If, during cooking, the parameters of the current program are changed (e.g. the temperature is increased), the changes will affect **only the cooking in progress** and will not change the original program (temporary effect).

To change a program permanently and adapt it to your requirements ► page 13

Use of cooking programs

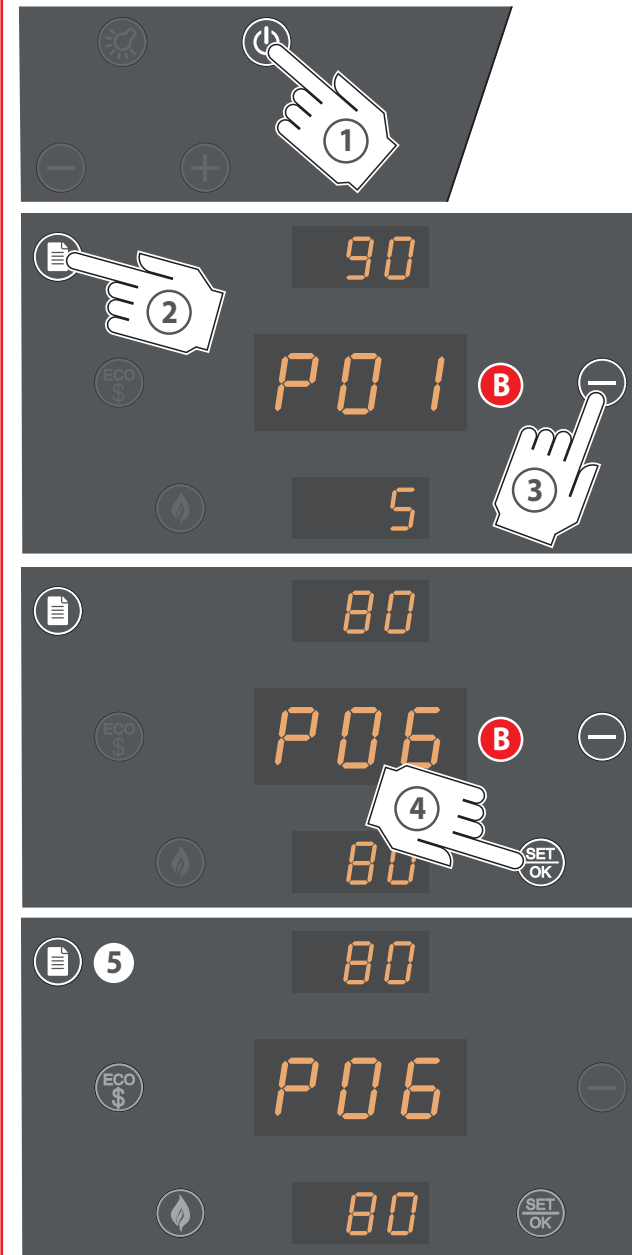
► Fig.9

- ① press the **ON/OFF** key: the oven switches on showing the parameters of the last cooking before switch-off;
- ② press the **PROGRAM** key;
- ③ using the “+” or “-” keys, scroll through the display **B** for the available programs (from P01 to P99); if you press the **START/OK** key, the display **B** shows the expected temperature in the chamber instead of the program name.
- ④ when the display **B** shows a program suitable to your requirements, confirm it with the **SET/OK** key: the oven starts to warm up with the parameters set for the selected program.



- ⑤ During cooking the **PROGRAM** key stays on to show that the oven is in cooking program mode.

Fig.9

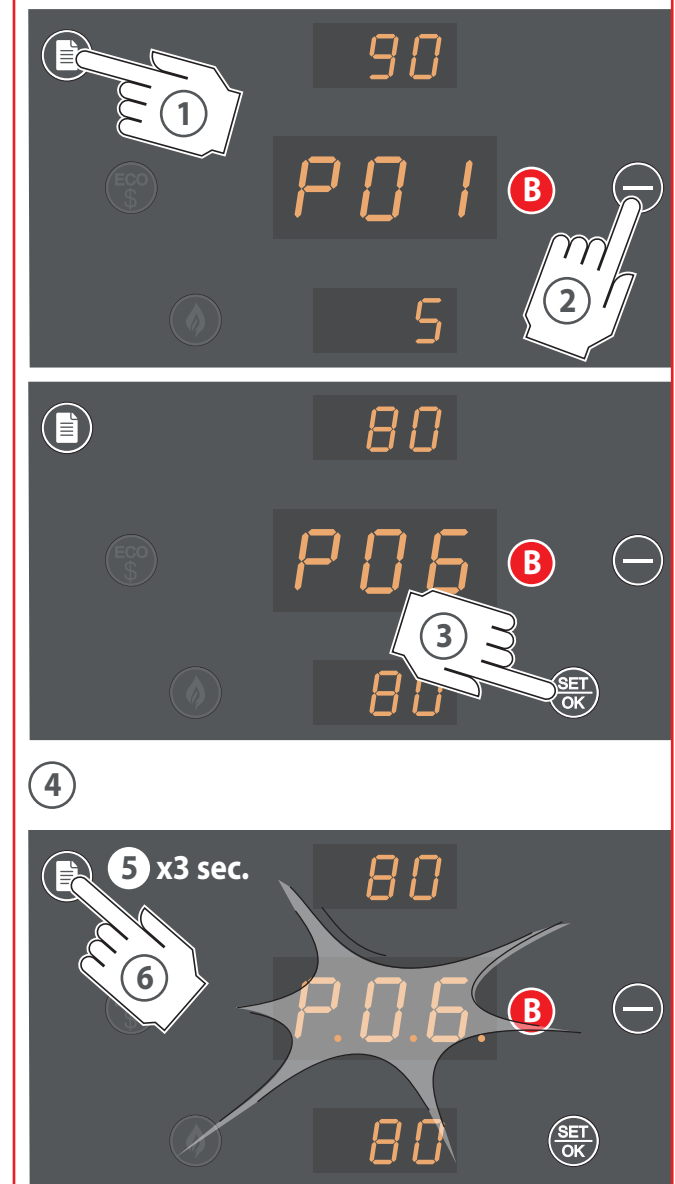


Editing a cooking program

► Fig.10

- ① **With the oven off**, press the **PROGRAM** key;
- ② using the “+” or “-” keys, scroll through all the programs (from P1 to P99) on the display **B**.
- ③ when the display **B** shows the program you wish to set, confirm it with the **SET/OK** key;
- ④ set the program parameters as explained in chapter **Use | switching the oven on and off and setting parameters** on page 11;
- ⑤ press the **PROGRAM** key for 3 seconds: the name of the program flashes for a few seconds on the display **B**. When the name stops flashing, the program has been stored with the newly set parameters.
- ⑥ press the **PROGRAM** key, switch the oven back on with the **ON/OFF** key.

Fig.10



Use | special automatic programs

► Fig.11

ECO program: 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%

To start the program, press its symbol.

This program can be customized by selecting it and modifying its parameters as explained in the chapter **Editing a cooking program** on page 13

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

► Fig.12

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

Default values of the MAX program

- **duration** 60 seconds
- **offset temperature** 30 °C- 86 °F higher than the temperature in the chamber
- **top and bottom power** 100%

To start the program, press on its symbol: a 60-second countdown starts.

This program can be customized by selecting it and modifying its parameters as explained in the chapter **Editing a cooking program** on page 13

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

Fig.11



Fig.12



Use | during cooking

► Fig.13

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 ► page 10.

During cooking:

- the **display A** shows the percentage to the top heating element (top power);
- the **display B** shows the current temperature in the cooking chamber;
- the **display C** shows the percentage of the bottom heating element (bottom power).

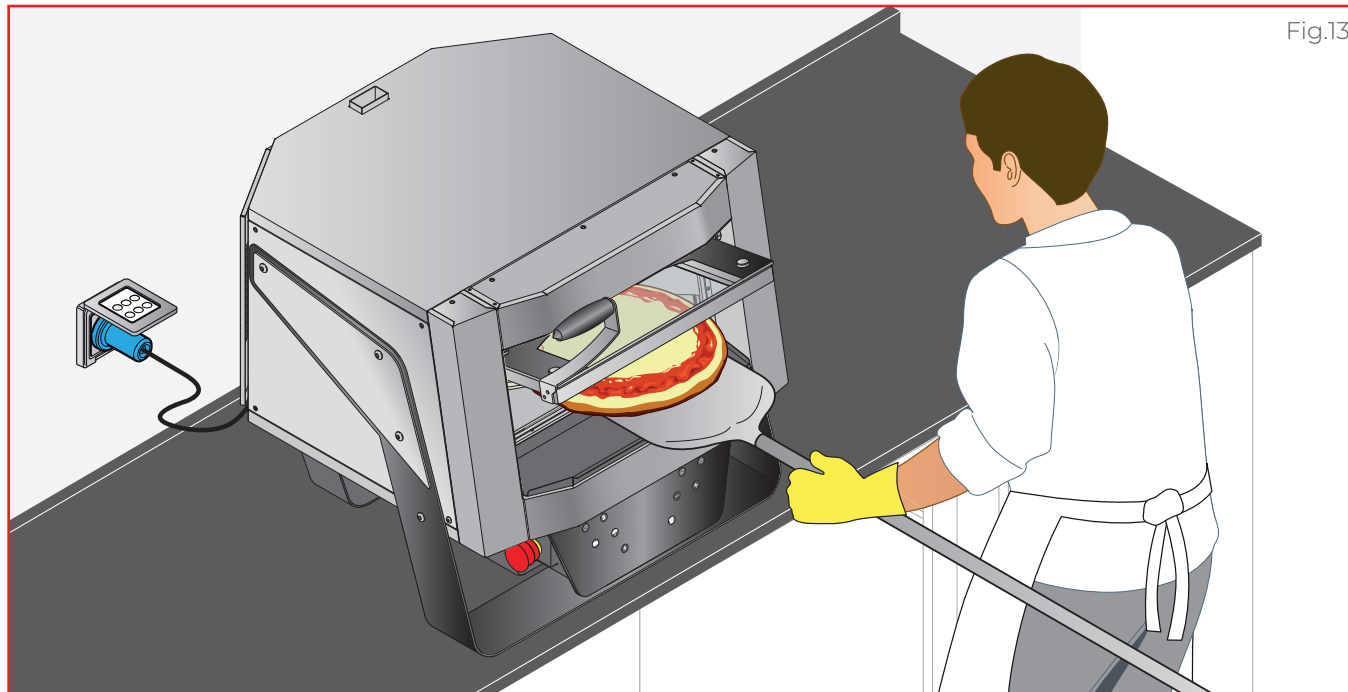


Fig.13



4 MAINTENANCE | cleaning

! 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.

OVEN CLEANING

Cleaning the external steel or plastic parts

Use a cloth slightly moistened with hot soapy water and end with accurate rinsing and drying.

Cleaning the glass door

Clean the 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, acid or abrasive detergents that may damage the material the display is made of (crystal).

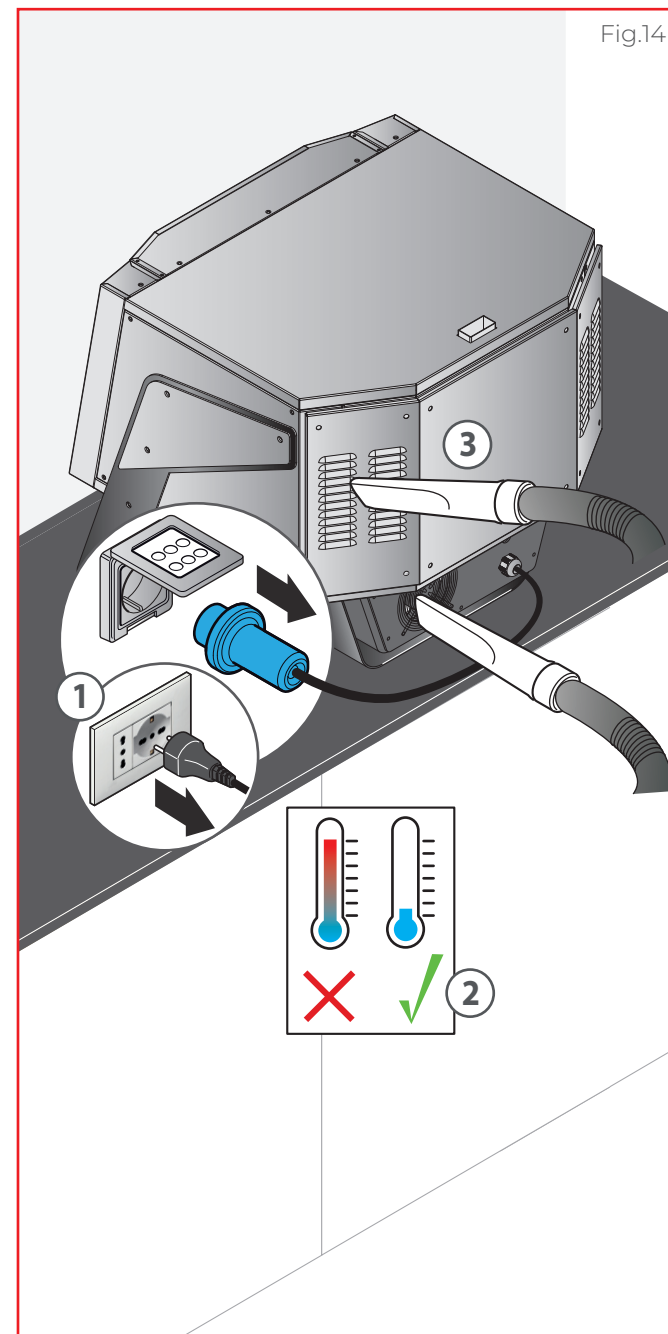
Crumb tray cleaning

Periodically remove the crumb tray, empty it of coarser residues and clean it with water and neutral soap. Dry it carefully and put it back in place. Washing in the dishwasher is NOT allowed.

Cleaning of rear vents and fan

► Fig.14

Keep the vents of the electrical compartment clean and clear. For the cleaning use a vacuum cleaner.



Cleaning the stone surface ▶ Fig.15

On the stone 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 stone as shown in the figure and suck the carbonized residues accumulated under it 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 stones can be obtained from the Dealer on request.

If the use of a natural fibre brush to eliminate food residues from the refractory surface is not sufficient, see chapter "Pyrolysis cleaning" on page 17.

Cleaning the chamber with the pyrolysis function ▶ Fig.16

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 - 725°F.

⚠ Use pyrolysis only when normal refractory cleaning is not enough.

- ① Before starting the pyrolysis, remove the coarser food residues with a natural fibre brush or use an ash extraction bin.
- ② Switch on the oven by pressing the **ON/OFF** key; make sure the light is off;
- ③ Touch the **PYROLYSIS** key: the heating of the cooking chamber starts until the temperature of 400 °C - 752 °F is reached, when the function stops and the oven switches off automatically without you needing to do anything. To block the function early, press the pyrolysis key again or turn the oven off with the **ON/OFF** key.

Fig.15

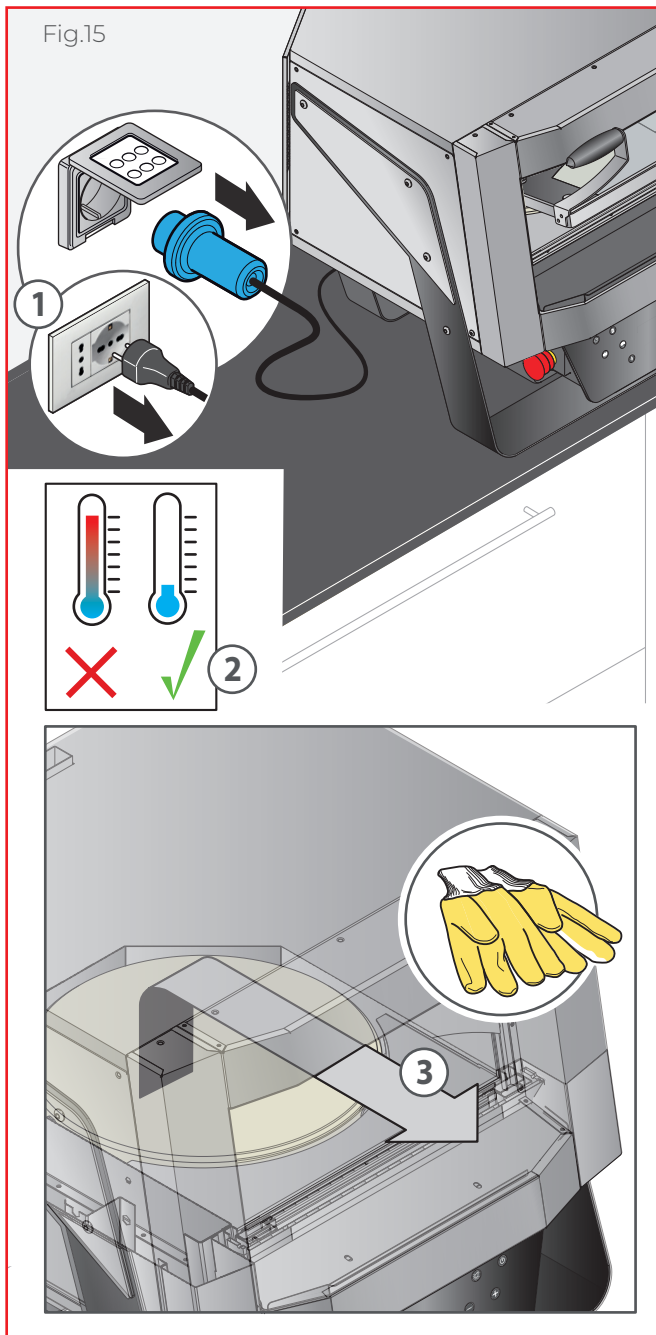
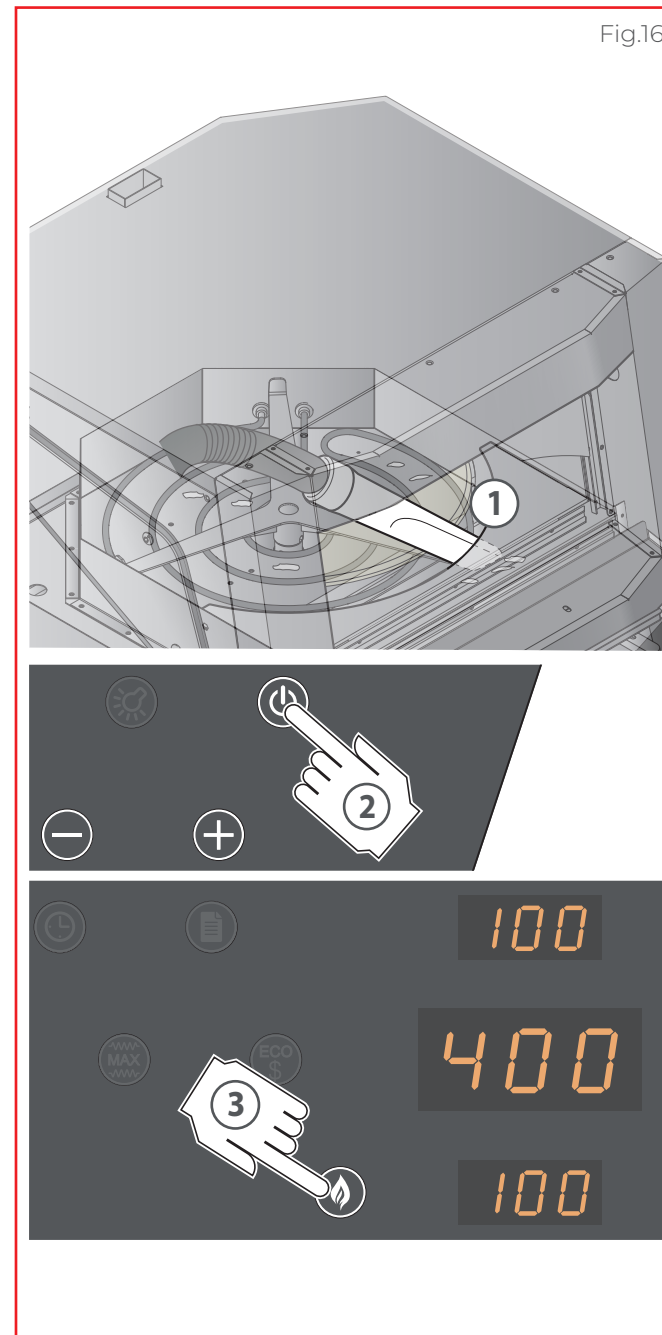


Fig.16



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 handles

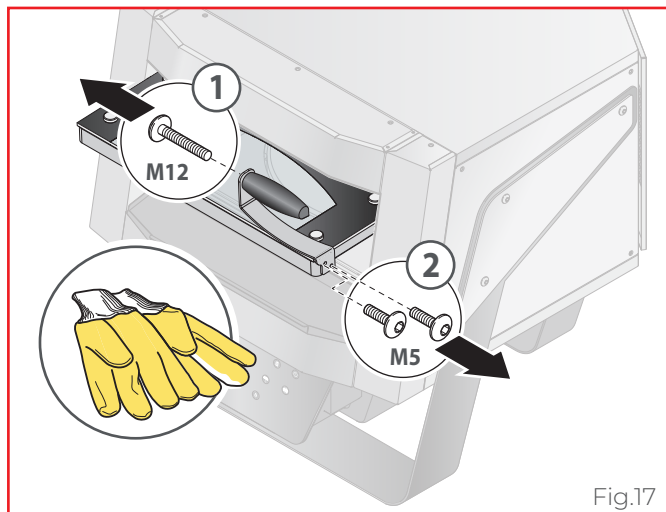


Fig.17

Replacing refractory bricks ▶ Fig.15

Replacing lamps

⚠ 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.19

Replacing the door glass

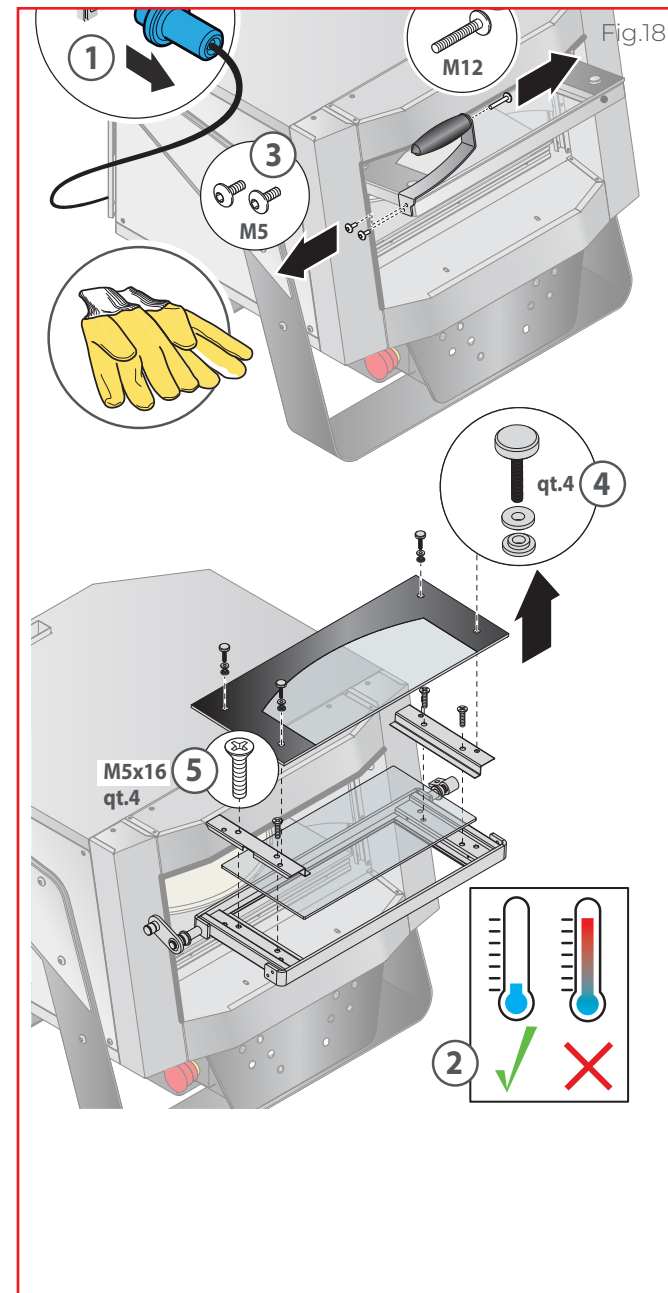


Fig.18

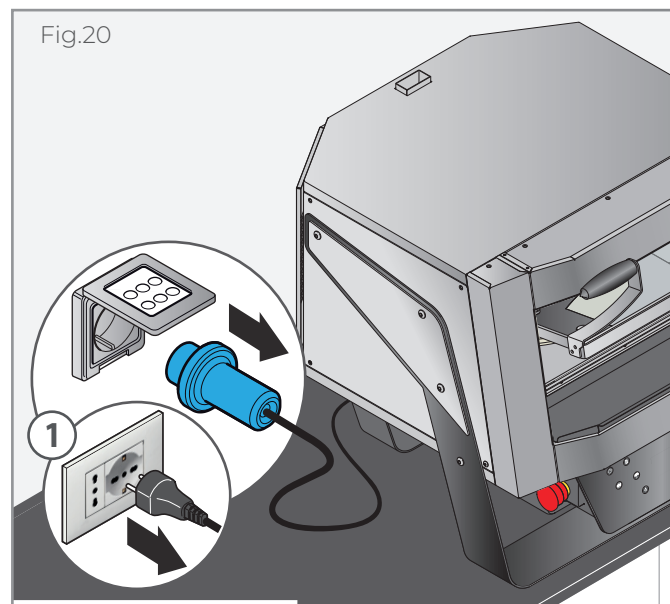
OVEN DOWNTIME FOR PROLONGED PERIODS

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.

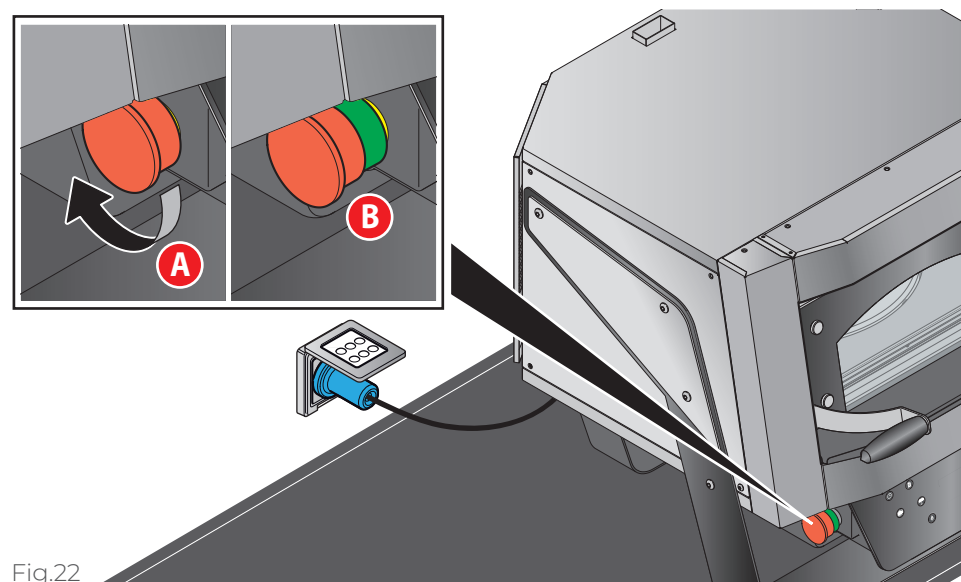
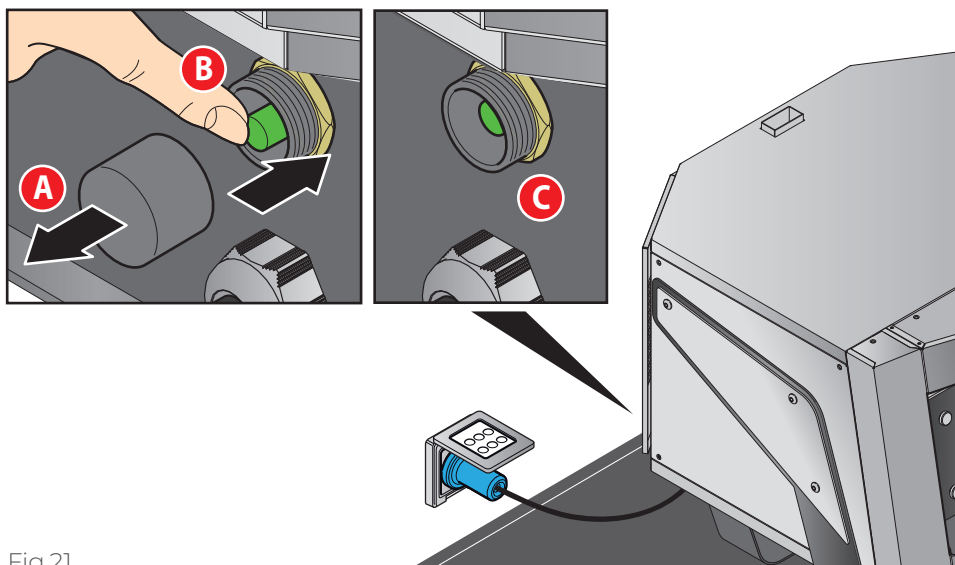
While waiting for disposal, the ash and food residues must be stored in fireproof metal cans, resistant to high temperatures and provided with a lid that must always remain closed.

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.

5 SOMETHING IS NOT WORKING | possible solutions

Problem	For the solution check that ...
The oven does not turn on	<ul style="list-style-type: none"> ... the oven plug is inserted into the socket correctly; ... the electricity supply has not been cut off; ... the main switch is ON; ... the safety thermostat has not been triggered; it stops the oven operation if the temperature exceeds 500 °C. To reset the operation ► Fig.21; unscrew the cap A and access the green reset button B. If the button protrudes, press it in position C. Wait for 5 minutes and try and switch the oven on again, if the problem persists, contact Technical Service; ... the emergency mushroom has not been triggered, to unlock it, see ► Fig.22
The oven turns on but cooking does not start	<ul style="list-style-type: none"> ... the cooking parameters (top and bottom element power and cooking chamber temperature) have been set correctly. If the problem persists, contact Technical Service
The oven does not cook evenly	<ul style="list-style-type: none"> ... the cooking parameters (top and bottom element power and cooking chamber temperature) have been set correctly
The first pizzas are burnt	<ul style="list-style-type: none"> ... during preheating, the BOTTOM percentage has been set too high: if the set temperature is too high, the refractory surfaces, without products, have become too hot and burnt the first pizzas
Humidity is coming out of the oven door	<ul style="list-style-type: none"> It is a normal situation: the products release humidity in the oven, this steam gets out from the small door



SOMETHING IS NOT WORKING | contact Technical Service

- Try and check the table on page 20. 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.....

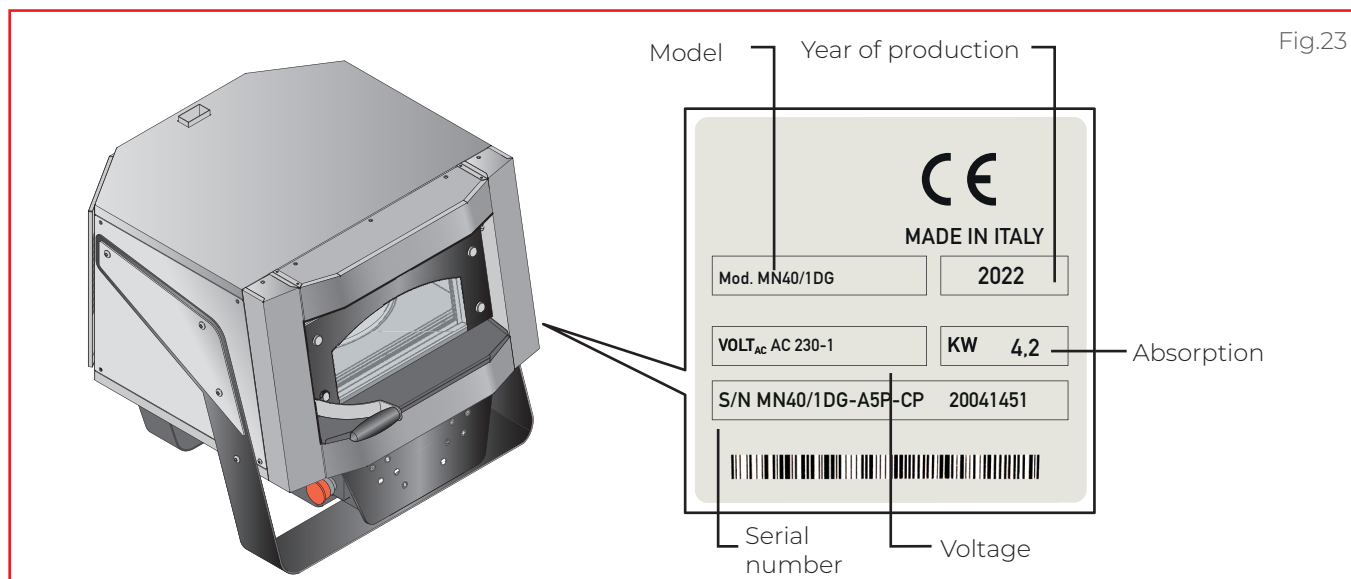
Model.....

Invoice date.....

Invoice number.....

- Read the chapter on warranty carefully on page 22.

- Contact the Dealer with the details of the oven. While waiting for Technical service, disconnect the appliance from the mains.



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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. 1.2.
- 8.2 The Seller guarantees:
 - (a) that the Products are free from defects in materials or workmanship, and
 - (b) that (excluding the case of known defects or which should have been known by the Buyer) the Products are of marketable quality.
- 8.3 Any hidden defects in the Products must be reported in writing by the Buyer within 8 days of discovery, under penalty of forfeiture. Packaging defects - even if they have caused defects or damage to the internal product - which had to be reported at the time of delivery, are excluded pursuant to art. 5.8.
- The defect report must contain the specific indication of the defective Products, a detailed description of the type of defect that the Product has, as well as the delivery date and that of discovery.
- The warranty is excluded if the defect derives from the Purchaser's actions such as, by way of example, 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 use and installation manual, tampering with the Product. The 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 point 8.12.
- 8.4 the Seller will have the right to examine, or have a representative examine, the Product and, if this shows the existence of the defect, the Buyer will be entitled to a repair or replacement, at the Seller's sole discretion.
- It is understood that, once the defect has been reported, the Buyer must not use the Product until it is viewed by the Seller or its representative. In the event that the Seller realizes that the Product has been used after the complaint, the Buyer loses the right to obtain a 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 representative - 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) Alternatively, the Seller may opt for the replacement of the defective Products;
- In the event that the repair / replacement is not possible, the Seller will pay the Buyer a refund to be quantified, a refund which, however, must not exceed the price paid. Compensation for damage is excluded.
- 8.6. In case of repair of the Product at a place chosen by the Seller or in case of replacement of the defective Product, the shipment of the Product will be borne by the Buyer who must send it, at its own expense and risk, to the place stated by the Seller.
- 8.7 In no case will the Seller be liable for indirect or consequential damages and/or for loss of profits that the Buyer may suffer as a result of defects in the products such as (but not limited to) cancellation of orders by customers, penalties for delayed deliveries, penalties or refunds of any kind.
- 8.8 The Seller shall indemnify the Buyer from any liability or damage arising from defective Products, unless such liability derives from the Buyer's negligent acts or omissions or from the latter's non-fulfilment of its obligations.
- 8.9 The Seller is not liable for damage to persons and/or property that may derive from the 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 the instructions provided by the Seller. Save the hypothesis of gross negligence or wilful misconduct by the Seller.
- The Seller will also not be liable in the event of damage to property or injury to people 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 will not be able to raise any claim for injury to people or damage to property other than those which are the subject of the contract, or for loss of profit, unless it results from the circumstances of the case that the Seller has committed "gross negligence".
- 8.11 "Gross negligence" does not include any and all lack of adequate care and expertise, but means an

act or omission by the Seller which implies either a failure to take into consideration those serious consequences that a conscientious supplier would normally have foreseen as probably occurring, or a deliberate neglect of any consequence deriving from such act or omission.

- 8.12 The effect of the warranty referred to in this article is subject to its activation to be carried out through the website www.cuppone.com within 48 hours after the time the Product is installed.

Spare parts

- 9.1 For 10 years from delivery of the Product, the Seller undertakes, at the request of the Buyer, to assist him in identifying spare parts for product maintenance. 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 Italian law, as the Seller's law, will govern sales made on the basis of these General Conditions.
- 11.2 The Parties exclude the application of the Vienna Convention.
- 11.3 The parties will submit any disputes arising from sales made on the basis of these General Conditions to the conciliation attempt provided for by the Conciliation Service of the Milan Arbitration Chamber. In the event that the attempt fails, any disputes, even of a non-contractual nature, deriving from sales made on the basis of these General Conditions, will be resolved by arbitration according to the Rules of the Milan Arbitration Chamber, by a single arbitrator/three arbitrators, appointed in compliance with this Regulation. The Arbitration Tribunal will judge according to Italian law. The seat of the arbitration will be in Milan (Italy). The language of the arbitration will be Italian.



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