



Giotto

OVEN

Use and maintenance manual

LLKGT110
LLKGT140





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 for preparing and cooking 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, 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 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.
- Some parts of the appliance may reach high temperatures. We recommend you avoid touching surfaces and do not get materials either flammable or sensitive to heat near the appliance.
- Do not rest objects on the oven, above all if built in material sensitive to heat.
- These appliances are intended 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.

- The device can be used by children aged 8 and under and by persons with reduced physical, sensory or mental abilities, or lacking in experience or the necessary knowledge, provided they are under surveillance or after they have received instructions relating to the safe use of the appliance and understand the dangers inherent in it. Children must not play with the appliance. Cleaning and maintenance designed to be carried out by the user must not be carried out by unsupervised children.
- 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 heat-resistant tools (e.g. steel). Cooking utensils in plastic or similar material might not withstand the oven high temperatures.
- Periodically check the efficiency of the fume exhaust ducts. Do not obstruct the duct for any reason.
- FIRE HAZARD: leave the area around the equipment free and clean of fuels. Do not keep flammable materials near this appliance.

- WARNING: EXPLOSION HAZARD! It is forbidden to use the product in potentially explosive environments.
- 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. Ask for original spare parts or the Warranty will be forfeited.
- 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 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 advice



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 socket
- ⑤ Face in stainless steel
- ⑥ Digital control display
- ⑦ Ventilation slots in the light compartment
- ⑧ Flue vent valve opening/closing knob

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 26.

Switch the oven on: **on first use**, set the temperature at **150°C** for at least **8 hours, with no food inside**. During all this time we recommend you keep the vent chimney completely open. In this first phase, due to the evaporation of the humidity in the insulating materials, the oven will produce unpleasant fumes and odours that will gradually disappear in the subsequent operating cycles.

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



Use - page 10

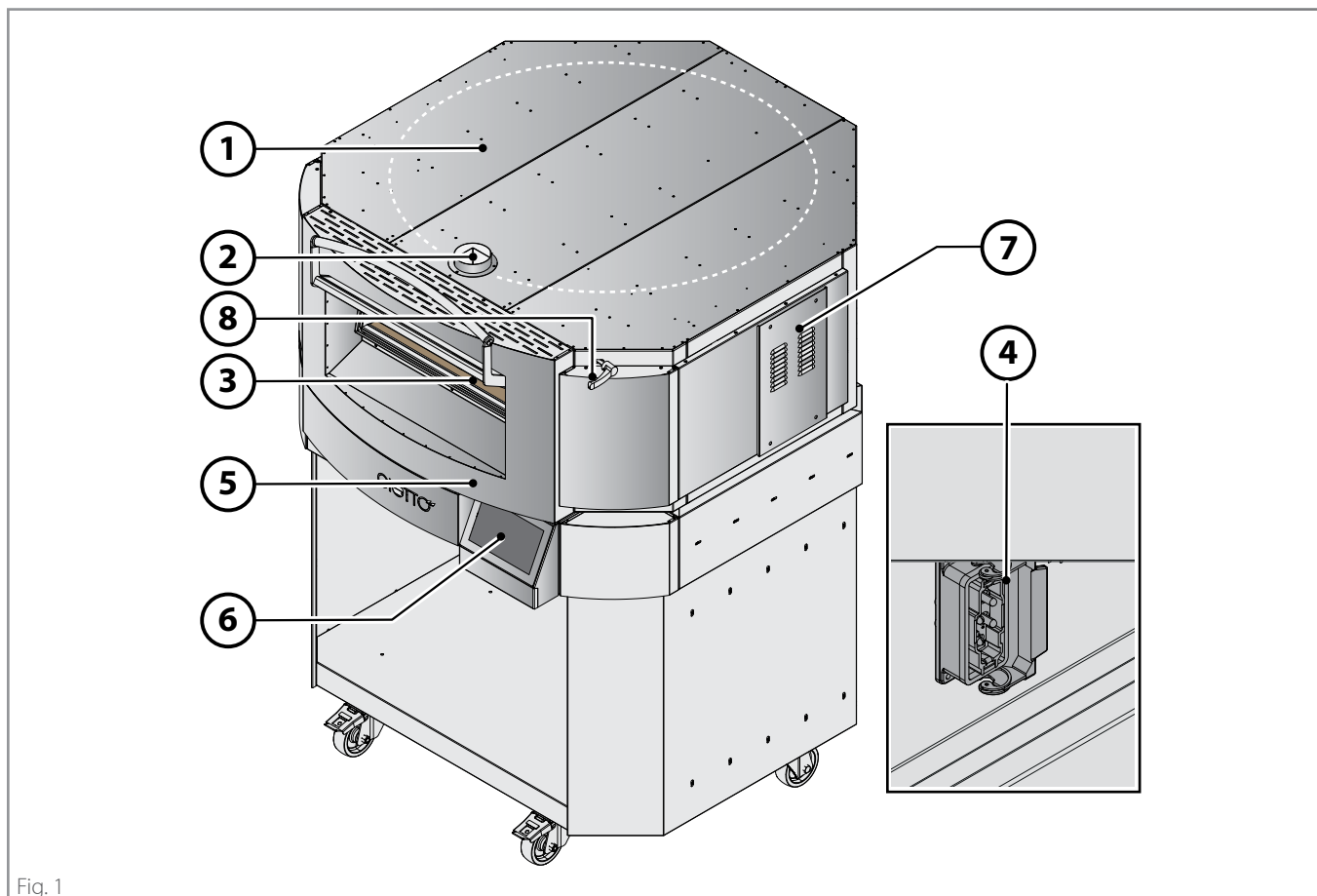


Fig. 1



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 appliance may reach high temperatures. We recommend you avoid touching surfaces and do not get materials either flammable or sensitive to heat near the appliance.

Do not rest objects on the oven, above all if built in material sensitive to heat.

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

Emergency controls (ENERGY SYSTEM)

- 11 **Emergency mushroom:** if pressed, it disables the turntable rotation function, an alarm screen appears on the display and ► **Fig. 3** and the buzzer sounds. The mushroom should be used in the event of a real emergency; to stop the plate normally, press the "STOP" button on the display (see page 11). To unlock it and resume normal work, turn it clockwise.



Fig. 3

EMERGENCY SYSTEM device

If the key is in 10 D.C. position ► normal use of the oven through the digital display.

If the key is on 10 OFF ►

- The turntable rotation function is disabled, an alarm screen appears ► **Fig. 3** and the buzzer is activated.
- The heaters are disabled and therefore do not heat up.
- The digital display remains on but only the following can be activated:
 - hood functions (light and speed)
 - room light.

If the key is in 10 M.C. position ►

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

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

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

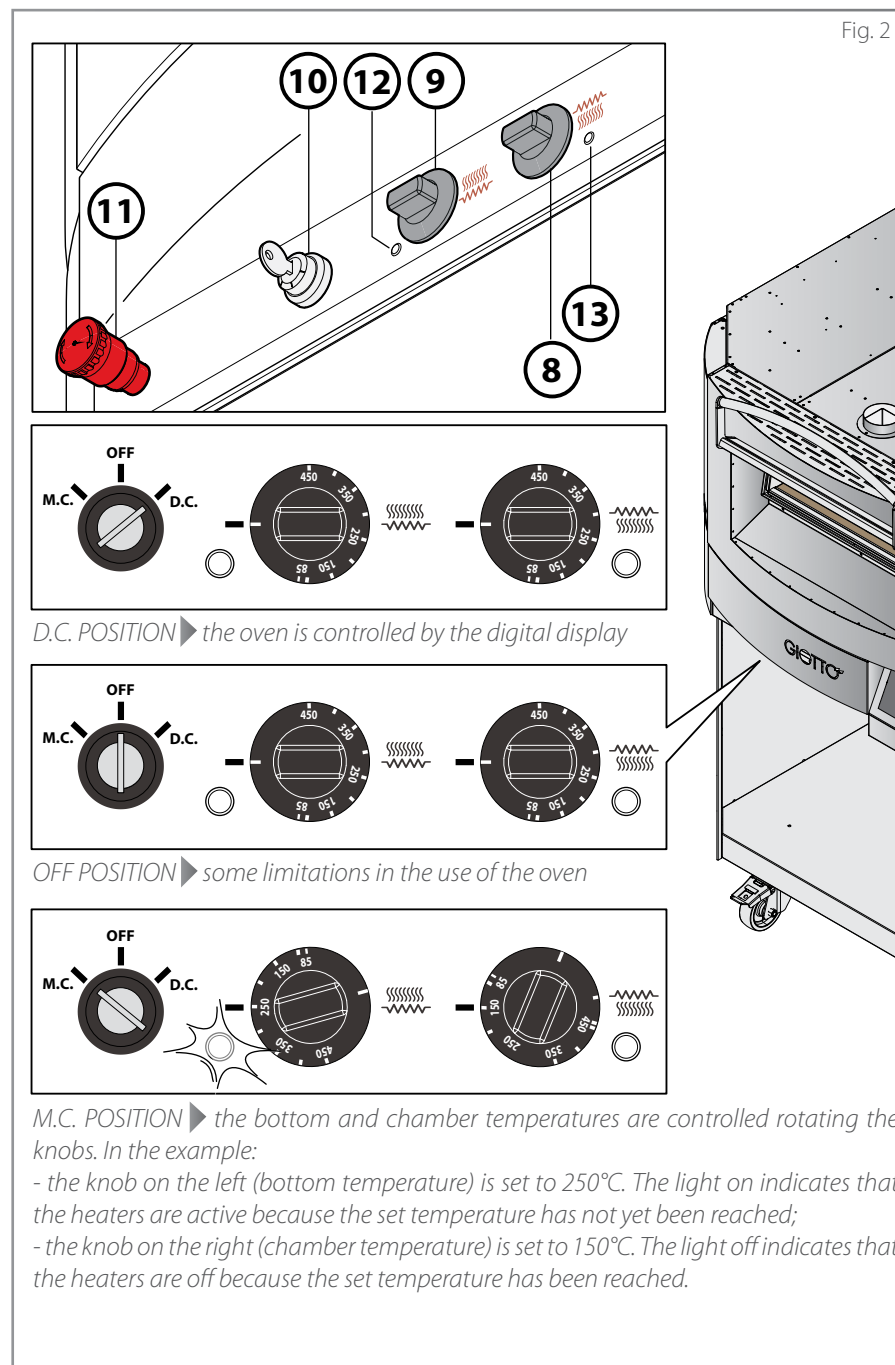
If the key 10 is in M.C.

- The turntable rotation function is disabled.
- The top/bottom heaters are activated rotating the knobs 8 and 9 to the desired temperature:
 - 9 bottom temperature setting
 - 8 chamber temperature setting

After setting the temperature, the lights 12 and 13 come on to show that the heaters are working to reach the set temperature.


In this mode:

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



Some piece of advice...

- Before starting cooking always preheat the oven, this is essential for the success of the products. 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 and ready to cook the desired food when the place opens.

 Programmed switch-on: page [20](#)

- During work, keep the refractory surfaces clean using a stiff bristle brush.
- Passing from a type of pizza to another, wait the time required 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.



What is Pizzaform?

Pizzaform is a Cuppone patent. It is a special press, produced in five models, to make pizza dough discs up to 52cm in diameter.

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. 4**

In Cuppone 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 refractory surfaces on which the products lie
► this parameter is controlled by the temperature and 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
 - power (percentage) 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 refractory surfaces (without pizzas) have become too hot and burnt the first pizzas.

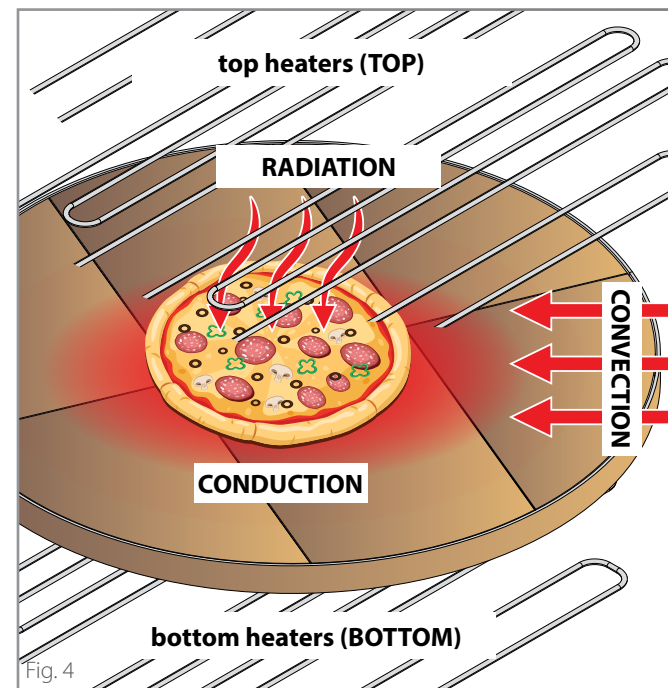
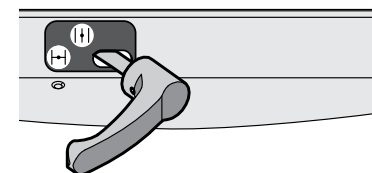
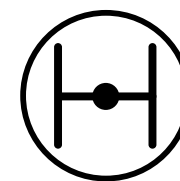
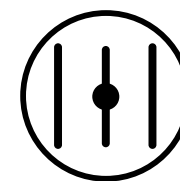


Fig. 4



In this position, the flue vent valve is
CLOSED



In this position, the flue vent valve is
OPEN

Fig. 5

The turntable

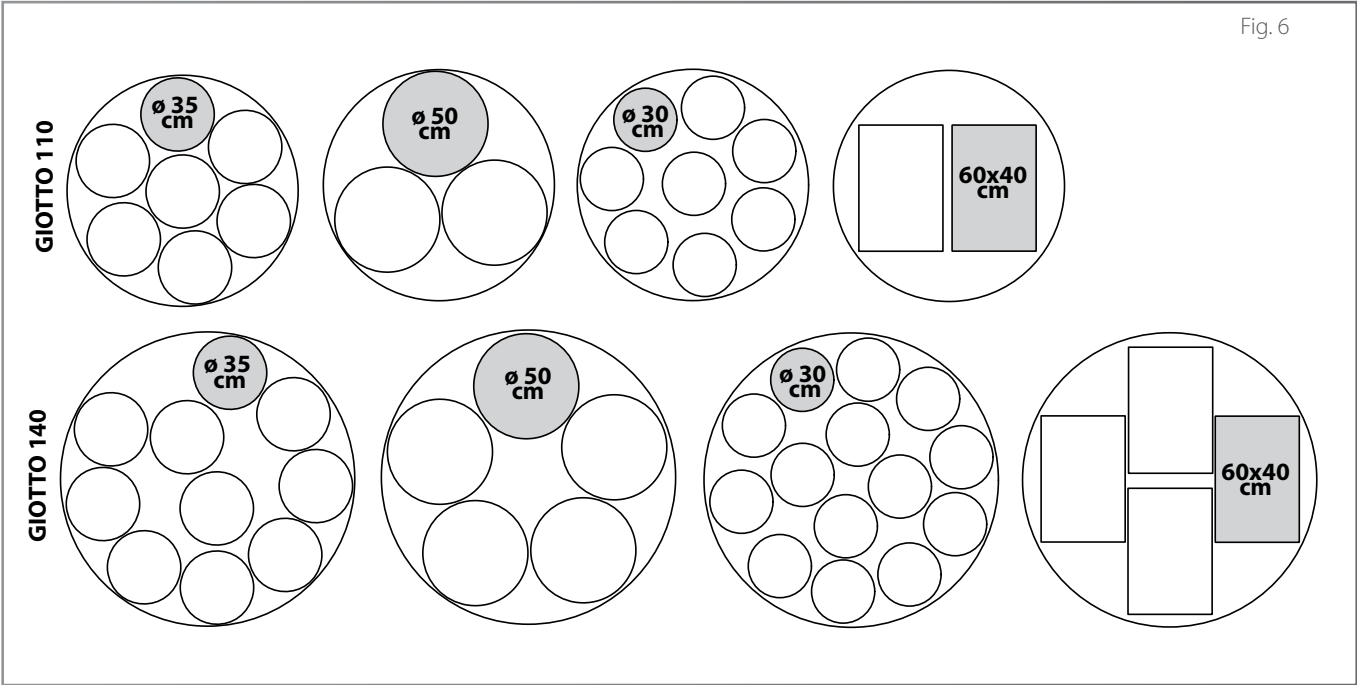
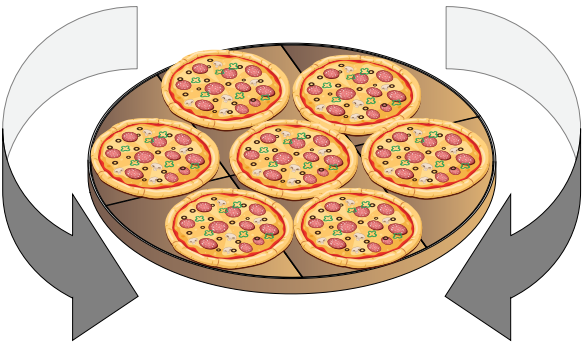
The turntable allows cooking the pizzas evenly without having to turn them over manually.

To control the turntable, see page 11


Productivity


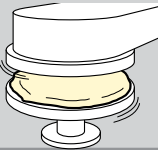

GIOTTO 110: 60 pizzas/hour

GIOTTO 140: 110 pizzas/hour



COOKING TABLES

 The parameters in the tables are just indicative, since they can vary according to the type of dough to bake (e.g. type of flour, hydration, etc.).

	 Manual stretching					 Stretching with Pizzaform					Preheating for both types (Manual stretching or stretching with Pizzaform)
TYPE	COOKING					COOKING					
	TIME	chamber TEMP.	% TOP	top TEMP.	% BOTTOM	TIME	chamber TEMP.	% TOP	top TEMP.	% BOTTOM	
CLASSIC	3 min	320°C	90%	300°C	10%	3 min	300°C	80%	300°C	5%	<div>time: 1 hour (can vary according to the set %) temperature / %: the same as the type of pizza</div> <div> 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.</div>
NEAPOLITAN	1 - 2 min	360°C	90%	300°C	0%	1 - 2 min	350°C	90%	300°C	0%	
BAKING-TIN	7 - 8 min	300°C	30%	350°C	90%						
PRECOOKING SHOVEL	5 min	260°C	60%	260°C	50%						
FINISHING SHOVEL	4-6 min	260°C	50%	260°C	60%						

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Fig. 7

Knowing the control panel

► Fig. 7

OVEN IN STAND-BY MODE

- 1 **SERVICE button (settings)**
Gives access to the user's settings
- 2 **Button to switch the chamber light on**
switches the light in the cooking chamber on and off
- 3 **Hood control button**
allows setting the hood speed and switching its light on
- 4 **ON/OFF switch**
Powering the oven on and off
- 5 **PROGRAM ON button**
Allows accessing the **Weekly programmed switch-on** page: it is possible to program the automatic switch-on and -off of the oven for the whole week, up to 4 switch-ons/ switch-offs every day
- 6 **Note list setting button**
Gives access to the **Note list** page, where it is possible to set up to 10 notes that will be displayed at the set time on the set day. Each note can also be repeated cyclically.
- 7 **HOLIDAY button**
Allows accessing 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.

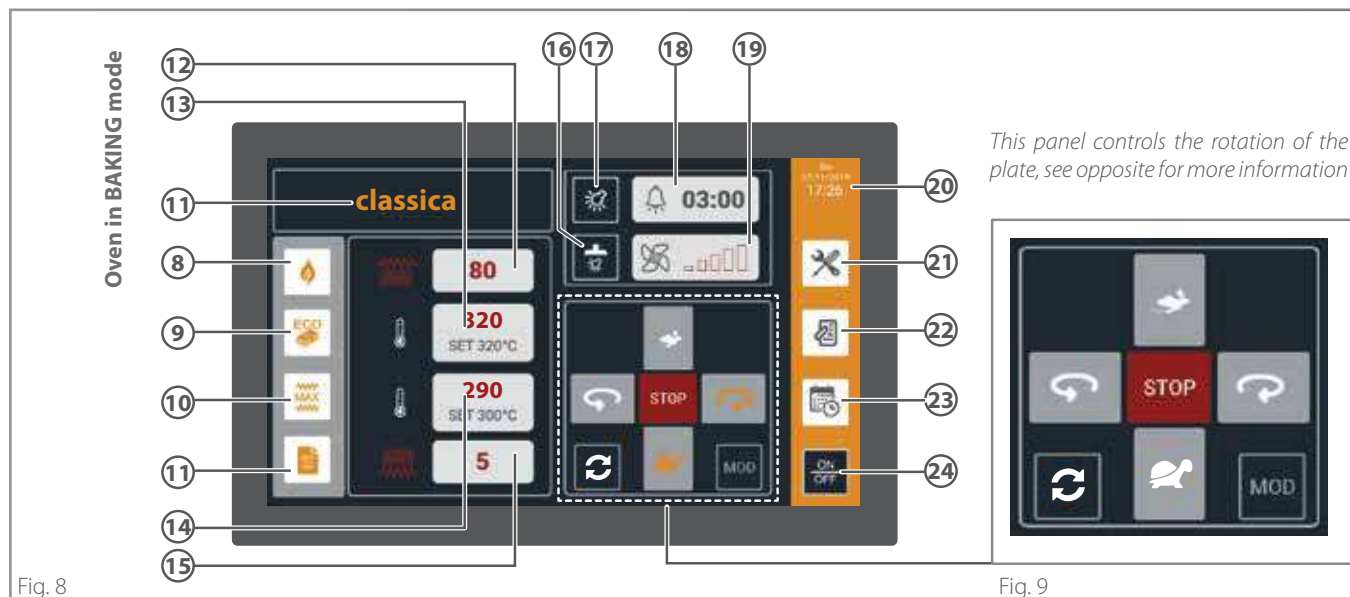


Fig. 9

► **Fig. 8**
OVEN IN BAKING MODE

- 8 **Pyrolysis program button**
Starts the pyrolysis program to clean the oven
- 9 **ECO program button**
Starts the ECO program (page 17)
- 10 **MAX program button**
Starts the MAX program (page 17)
- 11 **Program button**
Allows viewing and using the programs saved by the user
- 12 **Power setting button as a percentage of the TOP heating elements**
- 13 **COOKING CHAMBER temperature setting button**
- 14 **BOTTOM temperature setting button**
- 15 **Power setting button as a percentage of the BOTTOM heating elements**
- 16 **Button to switch the hood light on**
- 17 **Button to switch the chamber light on**
- 18 **Buzzer setting button**
Activates an end-of-cooking acoustic signal

- 19 **Hood speed setting button**
- 20 Shows the time and date
- 21 **SERVICE button (settings)**
Gives access to the user's settings
- 22 **Note list setting button**
Gives access to the **Note list** page, where it is possible to set up to 10 notes that will be displayed at the set time on the set day. Each note can also be repeated cyclically.
- 23 **PROGRAM ON button**
Allows accessing the **Weekly programmed switch-on** page: it is possible to program the automatic switch-on and -off of the oven for the whole week, up to 4 switch-ons/switch-offs every day
- 24 **ON/OFF switch**
Powering the oven on and off



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

► **Fig. 9 TURNTABLE CONTROL**

	STOP: Stops the turntable rotation. Use it only in case of real need; during preheating or cooking, the turntable should rotate continuously to ensure uniform cooking and to preserve the functionality of the oven itself.
	START: Allows the turntable to rotate with the set settings.
	CLOCKWISE sense of rotation: If active (orange colour), the turntable rotates in a clockwise direction
	ANTICLOCKWISE sense of rotation: If active (orange colour), the turntable rotates in an anticlockwise direction
	HARE mode: fast rotation If active (orange colour), the turntable rotates in fast mode (one complete revolution every 6 seconds) The value can be modified at will during cooking: temporary modification through the "MOD" symbol or permanent change setting it when creating a recipe (see page 19).
	TORTOISE mode: slow rotation If active (orange colour), the turntable rotates in slow mode (one complete revolution every 13 seconds) The value can be modified at will during cooking: temporary modification through the "MOD" symbol or permanent change setting it when creating a recipe (see page 19).
	If active (orange in colour), the turntable sense of rotation is reversed after the set time. The value can be modified at will during cooking: temporary modification through the symbol or permanent change setting it when creating a recipe (see page 19). E.g.: if the set value is 10s, every 10 seconds the turntable reverses its rotation between clockwise and anticlockwise.
	"MOD" symbol: touching the key displays a numeric keypad that allows changing the rotation times of the active mode at will (e.g. the tortoise) changing the default times (6 and 13 seconds). The changes are temporary ; the values go back to the default settings after the first rotation stop. To modify the values permanently , see page 19

How to enter the values

► Fig. 10

To enter the values with the keypad:

- **A)** enter the desired value using the **number keys** (e.g. if 1-2-0 is pressed in sequence, 01:20 is displayed, that is one minute and 20 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**.

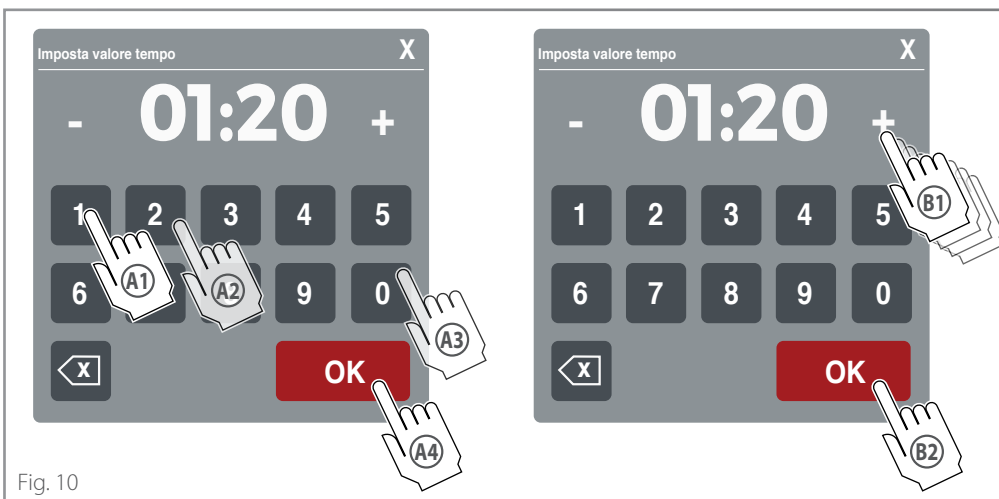




Fig. 10

Use guided procedure

The oven can be switched on in:

- **manual mode**: 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 mode**: programming the automatic switching on and off of the oven for the whole week.
 See page 20

A - Turning the oven on manually

► Fig. 11

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

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

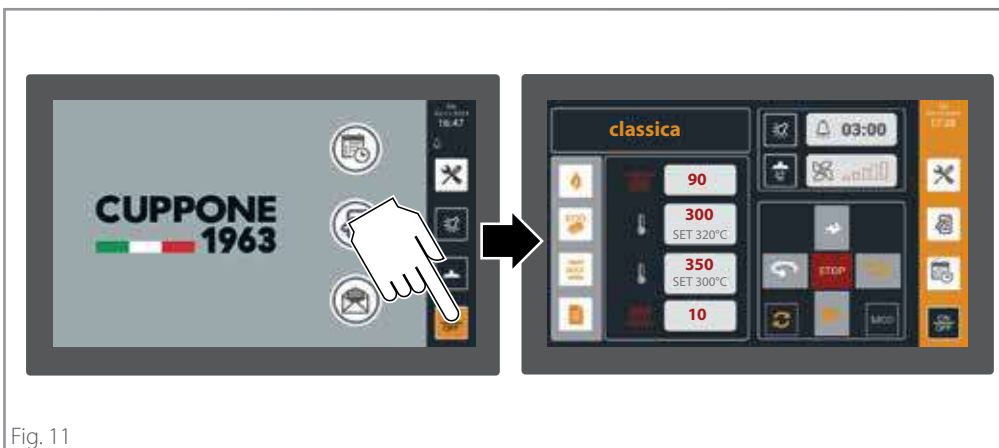


Fig. 11

B - Setting the preheating

Preheating must have the same cooking parameters as the recipe to be used. It must be carried out with no products in the cooking chamber and requires about an hour for the oven to be ready for cooking.

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

It is possible to set the preheating in two ways:

- ▶ **Fig. 12** entering **manually** the desired **chamber and bottom temperature as well as the top and bottom power** (see table on page 9, cooking information).
The entered parameters cannot be stored, so they must be reset every time. To avoid this you must create a recipe as explained on page 19.
- ▶ **Fig. 13** starting a **recipe (program) already stored**, previously saved by the user.

Entering the recipe parameters manually ▶ Fig. 12

- A** Touching the corresponding field, set:
- the **top power (percentage)**;
 - the **temperature in the cooking chamber**;
 - the **bottom temperature**;
 - the **bottom power (percentage)**;
 - and, if necessary, the **turntable rotation settings**.
- B** An alphanumeric keypad will appear on which the desired valued can be set (see table on page 9, cooking information);
- C** Confirm with "OK". After setting these parameters, the oven starts heating straight away in compliance with the set parameters.

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

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

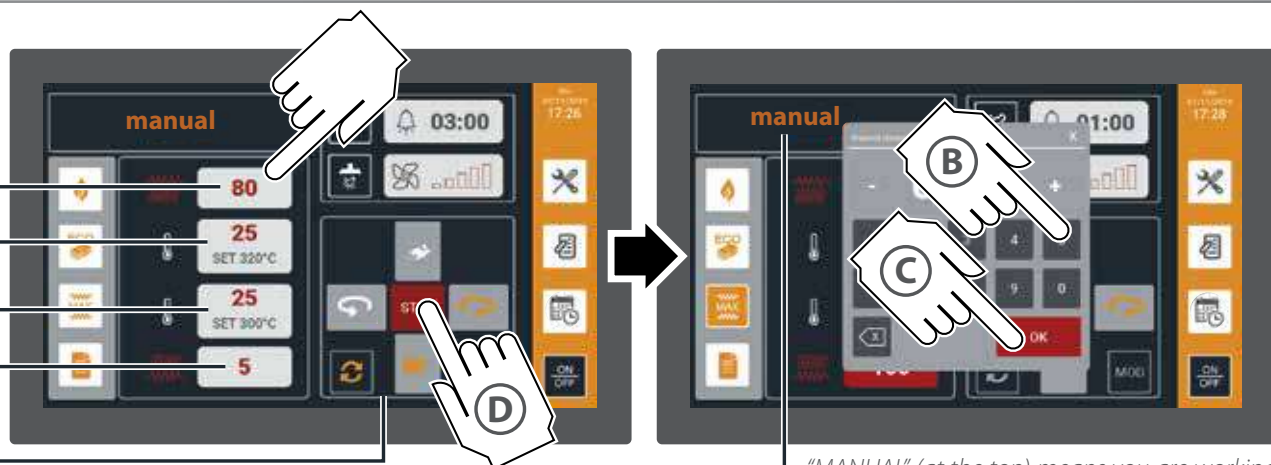
top power (percentage)

temperature in the cooking chamber

bottom temperature

bottom power (percentage)

turntable rotation settings



"MANUAL" (at the top) means you are working with parameters set manually.

Fig. 12

Using an already stored recipe ▶ Fig. 13

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



To modify the original recipe permanently, see page [19](#)

C - Starting cooking**▶ Fig. 14**

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



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

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

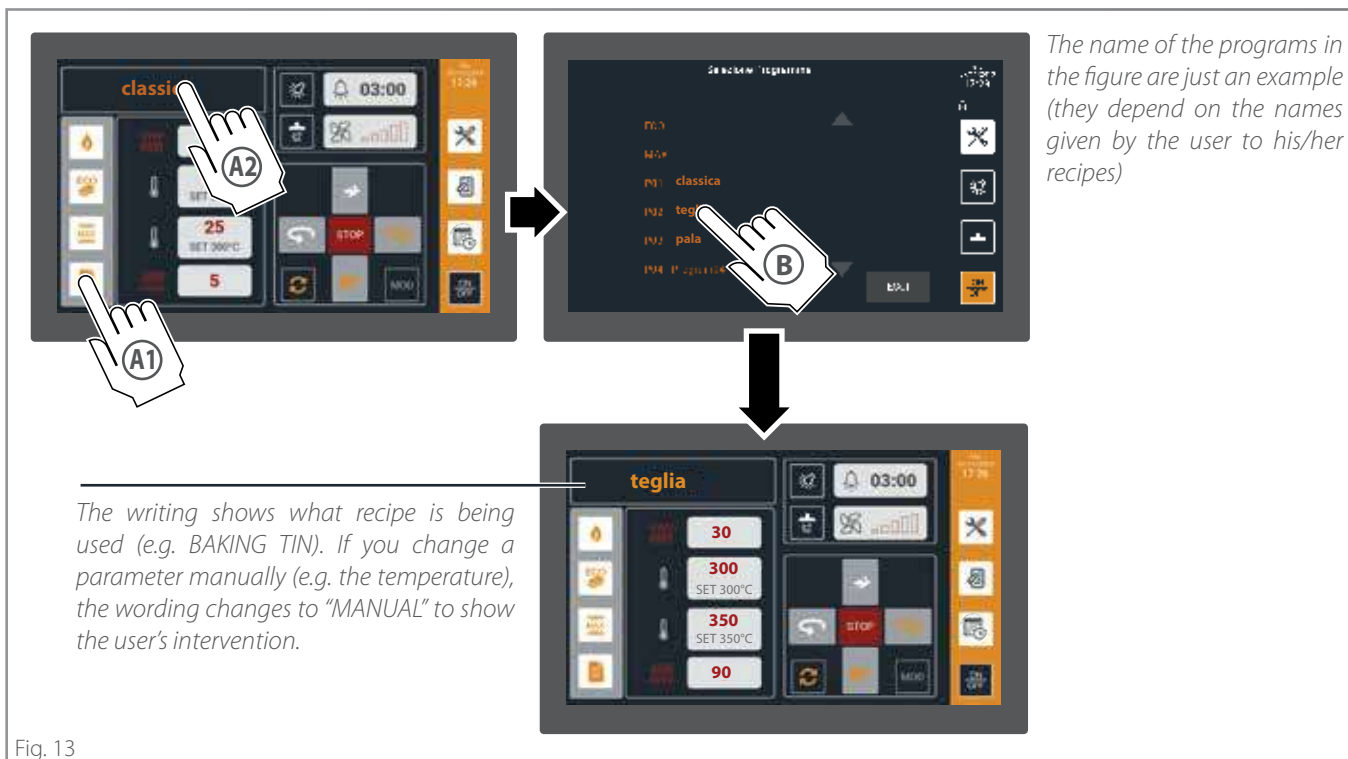
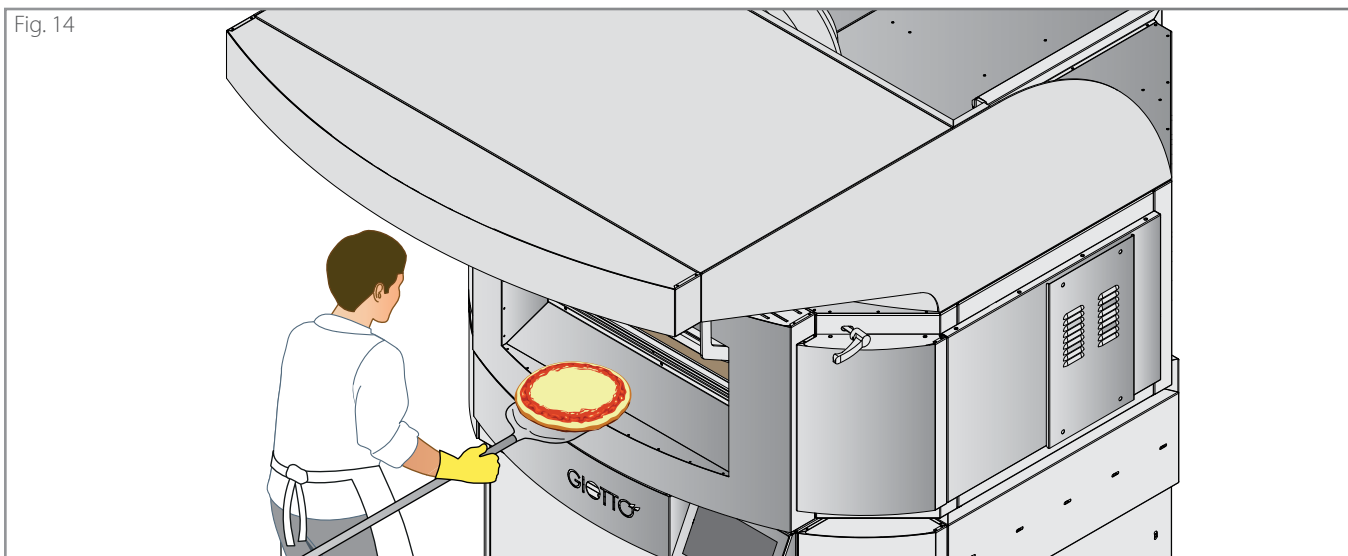


Fig. 13

Fig. 14




► Fig. 15

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

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

► Fig. 16

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, press the  key on the display;
- Ⓑ an alphanumeric keypad will appear on which the desired value can be entered (in minutes: seconds);
- Ⓒ 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 button.

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

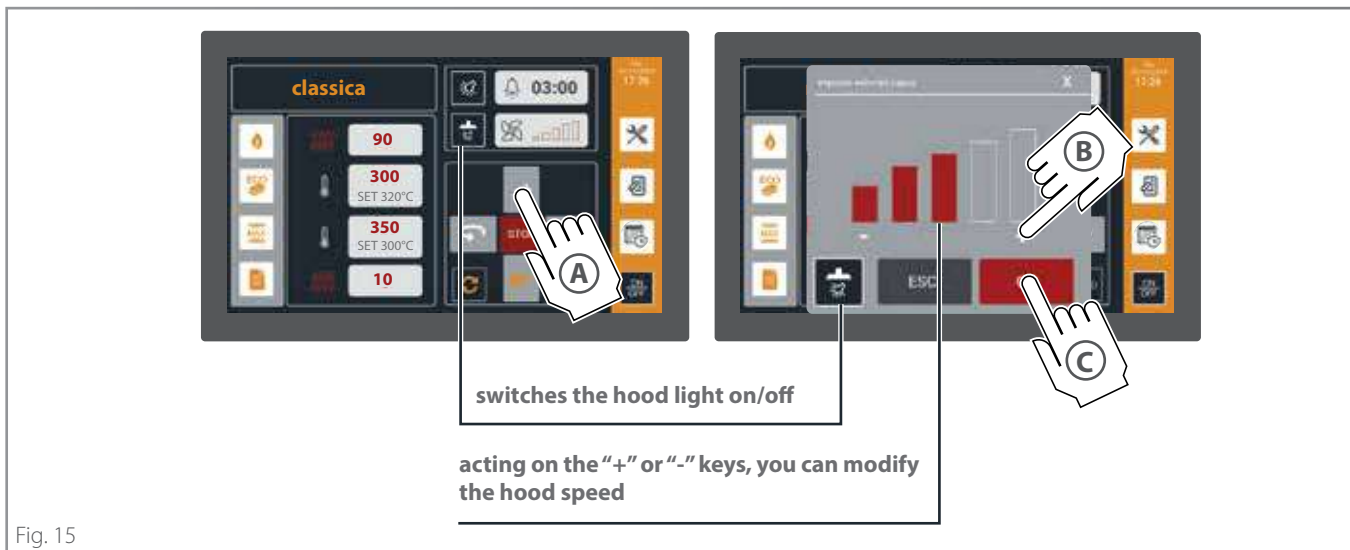


Fig. 15



Fig. 16

E - Switching the light on (optional)

► Fig. 17

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

F - Switching the oven off

► Fig. 18

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

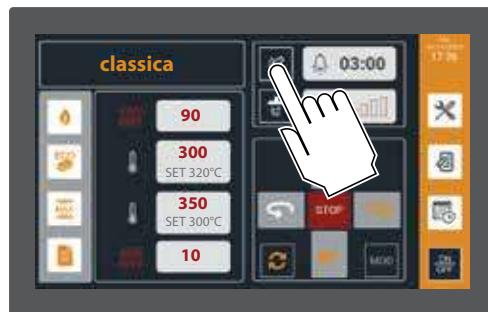


Fig. 17



Fig. 18



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 the "SERVICE/DATE AND TIME" section to enter the correct values.



See page **24**

Special programs



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
- **top power** 45% and bottom 5%

This program can be customized by selecting it and modifying its parameters as explained on page 19.

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



MAX program: the MAX program heats the refractory surface quickly when the user realizes it is too low and raises the temperature in the chamber according to the set time.

A To start the program, touch its symbol.

B A screen is displayed that allows **setting the duration of the program** by entering the desired time (e.g. one minute) and then **starting it** by pressing "OK"

Default values of the MAX program

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

This program can be customized by selecting it and modifying its parameters as explained on page 19.

The program ends when the MAX key is pressed, when a different program is selected, or at the end of the set time: the buzzer sounds and you return to the program active before the MAX program started.



Fig. 19



Fig. 20

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. CLASSIC), it can be found easily and started quickly.

For every recipe it is necessary to set:

- the **top power (percentage)**;
- the **temperature in the cooking chamber**;
- the **bottom temperature**;
- the **bottom power (percentage)**;
- its **name** (optional - useful to find it more easily)
- after how long an end-of-cooking **buzzer** must go off (optional)
- the **rotation settings**



To know how to create a recipe, see page [19](#)

► Fig. 21

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

- press the **A1** program key or touch the name area **A2**;
- the list of the available recipes is displayed: touch the name of the one you wish to use **B**, the oven starts heating up straight away with the set parameters. If, **during cooking**, you wish to modify the parameters of the selected recipe (e.g. increase the temperature), act as usual: the changes made will affect **only the cooking in progress** and will not apply to the original recipe (temporary effect).



To modify the original recipe permanently, see page [19](#).

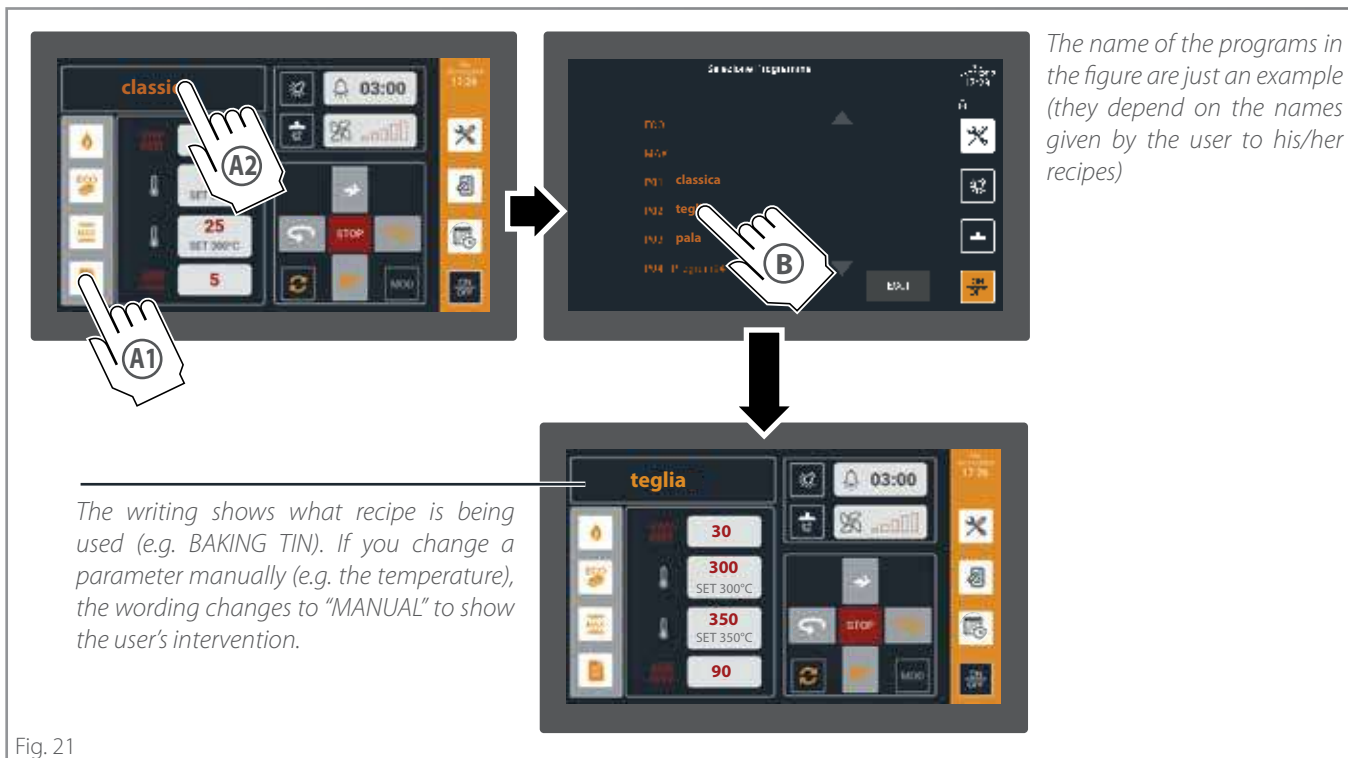


Fig. 21

The name of the programs in the figure are just an example (they depend on the names given by the user to his/her recipes)



Why saving a program?

To have at your disposal a real personalized recipe book, quick 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. 22

- (A) Touch the "Service" icon (with the oven in stand-by),
- (B) touch the "Program management" icon,
- (C) touch the first free position, that is, a position where there is no recipe already stored (in the example position "P4").
- (D) Set all the parameters required to create the recipe. Touching the corresponding field, an alphanumeric keypad will be displayed, which you can use to set the desired value
- (E) 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).

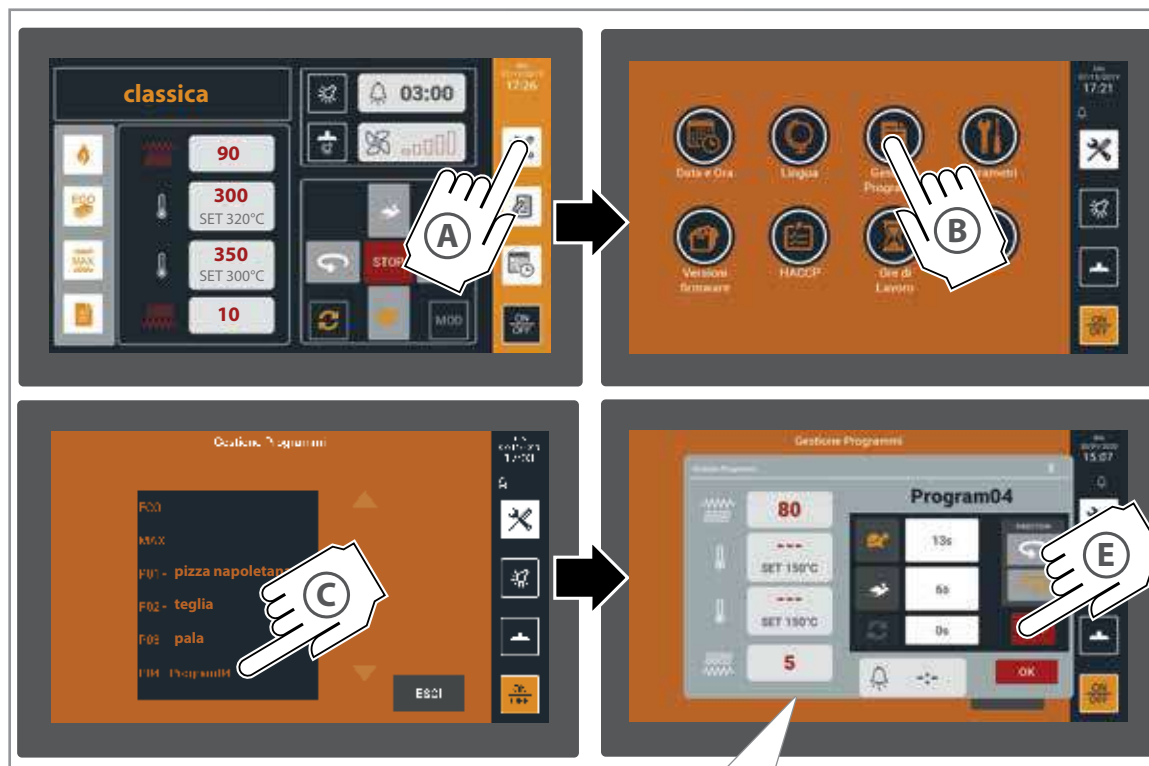


Fig. 22

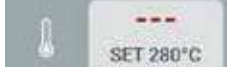
Setting the recipe parameters

Program04

setting the recipe name



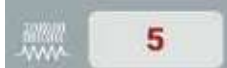
setting the top power (percentage)



setting the temperature in the cooking chamber



Setting the bottom temperature



setting the bottom power (percentage)



setting the end-of-cooking signal (buzzer)

WHITE ICON: function disabled
ORANGE ICON: function enabled

Setting SLOW speed at the recipe start

Setting FAST speed at the recipe start

enables/disables the turntable rotation reversal function

sets every how many seconds the direction of rotation of the turntable is reversed (from clockwise to anticlockwise)

setting the time required to complete a revolution



setting the turntable anticlockwise rotation when the recipe starts

setting the turntable clockwise rotation when the recipe starts

STOP: the recipe includes the turntable rotation
START: the recipe DOES NOT include the turntable rotation. Lock the turntable only in case of real need; during preheating or cooking, the turntable should rotate continuously to ensure uniform cooking and to preserve the functionality of the oven itself.

In the example on the side when the recipe starts:

- the turntable will turn at SLOW speed (15 seconds to make a complete turn),
- the rotation will be anticlockwise
- turntable rotation is enabled (STOP)
- the function of automatic reversal of the direction of rotation is enabled and occurs every 30 seconds

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. 23

A Touch the “Programmed switch-on” icon (you can access it from both the STAND-BY and the cooking page);

B touch a white rectangle

C / **D** / **E** set the details choosing:

the oven **switch-on** time

the oven **switch-off** time

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

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

F Confirm with “OK”

G.....**I** If necessary, program the following events repeating the same procedure.

L At the end, make the weekly function operational touching the icon in the bottom RH corner.

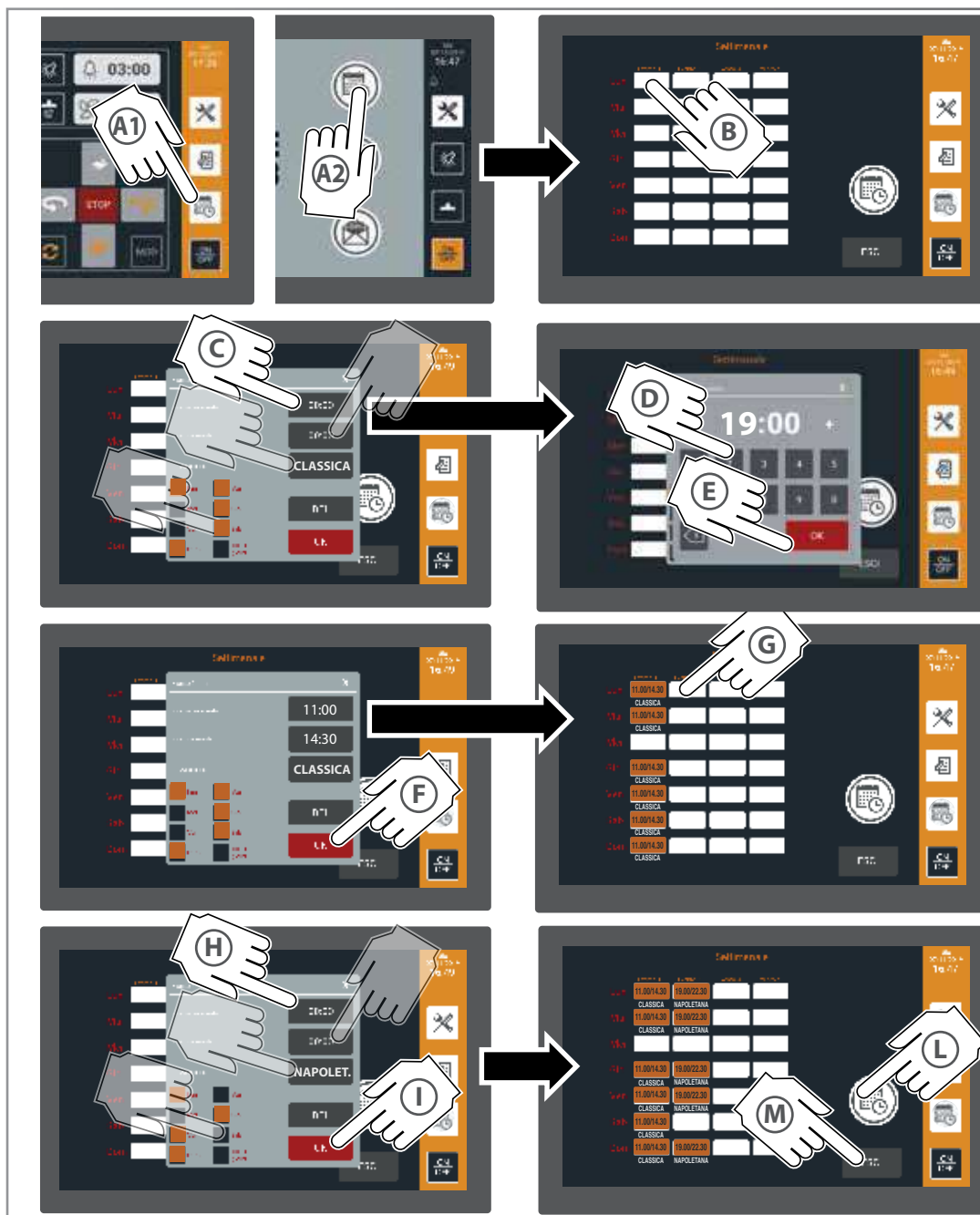


Fig. 23

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.

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).

(M) Exit the function by pressing "EXIT".

To **modify** events, repeat the programming procedure of **Fig. 23** overwriting the previously set values.

To **delete** a programmed event, repeat the programming procedure of **Fig. 24**

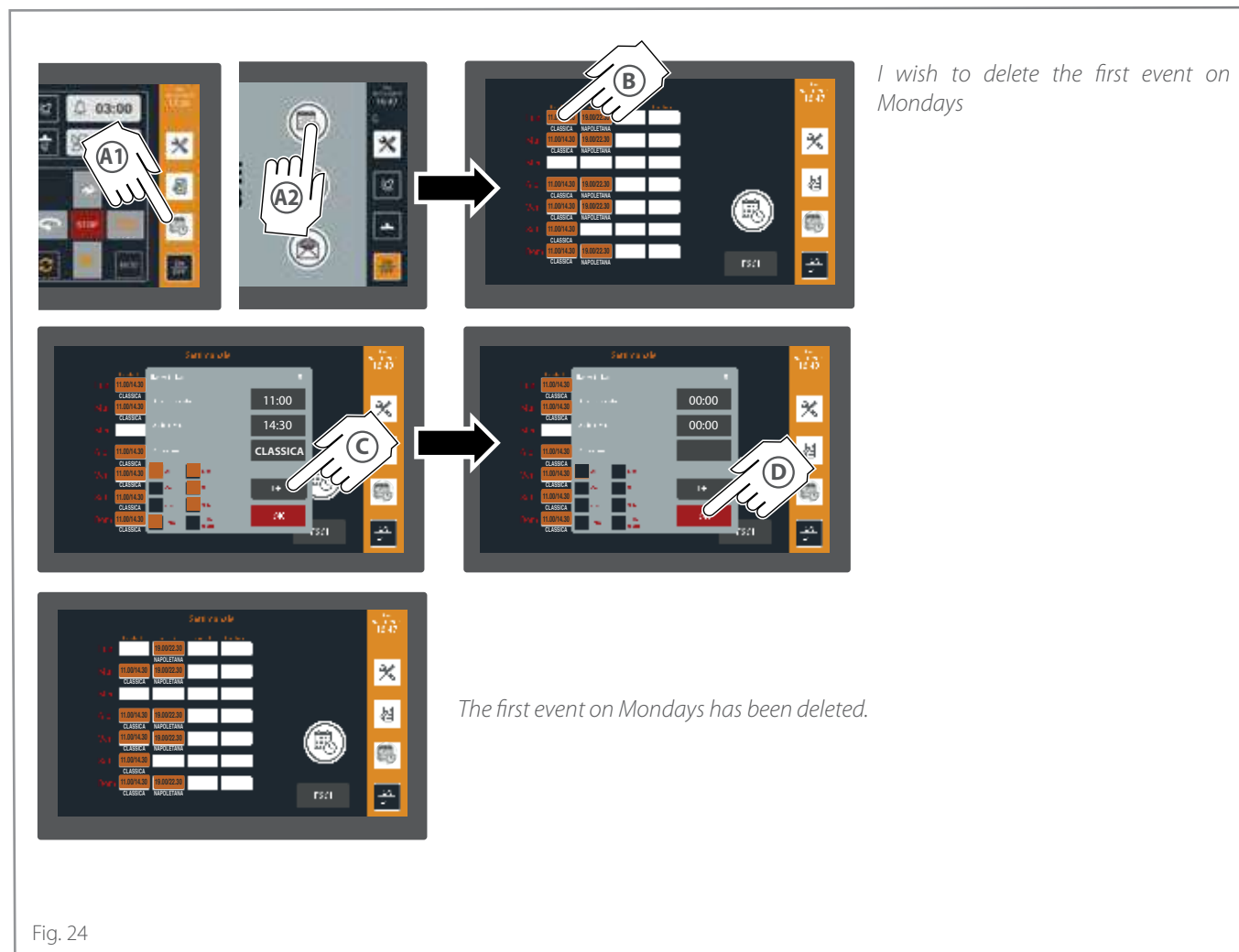


Fig. 24

Setting the Note list



The note list function allows you to set up to 10 notes that will appear on the display on the set time and days. Each note can have up to 200 characters of text and it is possible to program the expiry and possible repetition of the note (e.g. "Buy mozzarella" notice to be repeated every month).

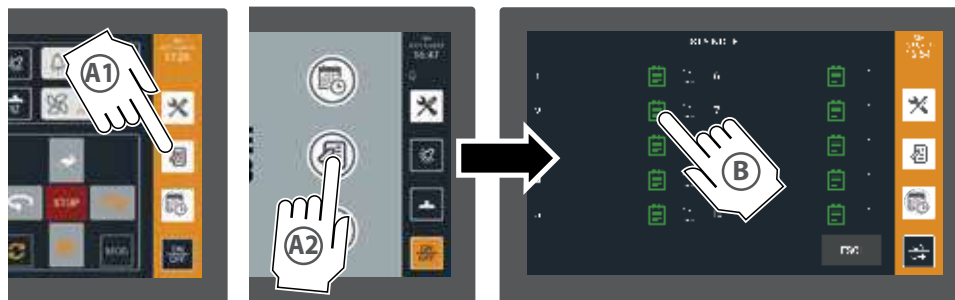
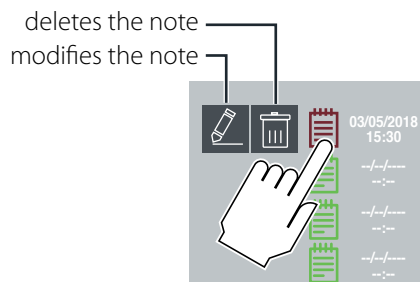
► Fig. 25

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

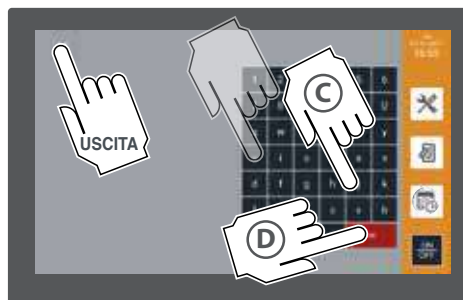
- enter the **text** (that is what must be displayed)
- enter its **expiry date** (that is when it must be displayed)
- enter when it has to be **repeated** (that is how often it must be displayed):
 - **do not repeat**: the note is displayed on the expiry date and not repeated,
 - **every day**: the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

If the oven is not powered, when it is switched back on all the expired notes will be displayed.

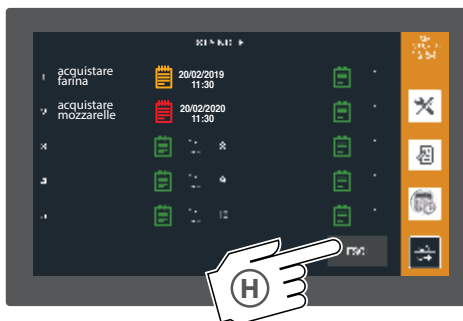
By selecting a note, you can modify it or delete it with the two keys shown.



Entering the note text



Entering the expiry (date and time) and note repetition




The colour of the icon shows the note status:

- Green**= unprogrammed note (from note 3 to 10)
- Red**= note programmed and not yet expired (note 2)
- Orange**= note programmed and expired (note 1)

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

Fig. 25

Setting a Holiday

 If enabled, the function **interrupts the weekly on and off programming** (page 20), if present, up to the set time and day, without having to delete it: this is useful if the restaurant remains closed for holidays and therefore the oven must not switch on automatically during that period.

► Fig. 26

- ➊ Touch the "Holiday" icon,
- ➋ touch a white rectangle,
- ➌ set the details, choosing:
 - the **end date** of the holiday (e.g. 07/11/2019)
 - the **end time** of the holiday (e.g. 10:30).
- ➍ Confirm the entered details pressing "OK".
- ➎ 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

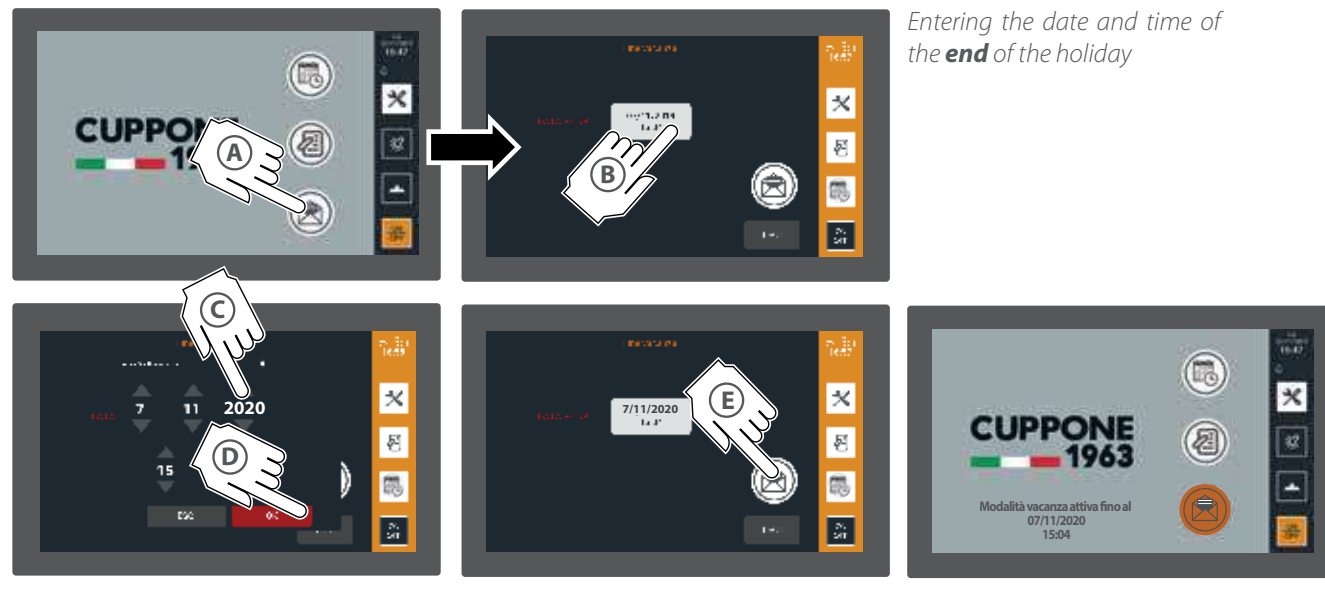
orange= the holiday function is **active** (oven in stand-by until the set date/time). The main screen displays the wording "Holiday mode active until" with the set date/time.

From now until the set time/date

(e.g. until 15:04 on 7 November 2020) the weekly on/off function is disabled.

In this situation (orange icon = active function) it is not possible to switch on the oven with the ON/OFF button; to be able to switch it on manually, it is necessary to disable the Holiday function (see ► Fig. 27).

Fig. 26



Entering the date and time of the **end** of the holiday

Fig. 27



User settings

► Fig. 28

To access the "Settings" section, touch the corresponding icon. To exit it, press the same key again.

Date and time

► Fig. 29

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.

 automatic change Europe version

 automatic change USA version

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

Fig. 28

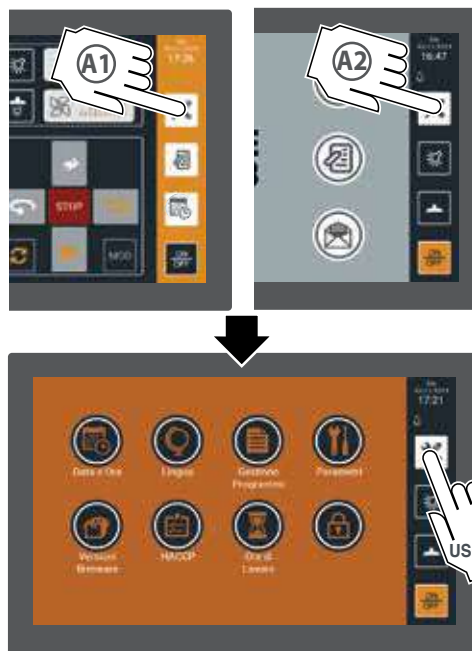


Fig. 29

Language

► Fig. 30

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 "ESC".

Work hours

► Fig. 31

In this section you can find out how many hours the oven worked for.

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



Fig. 30

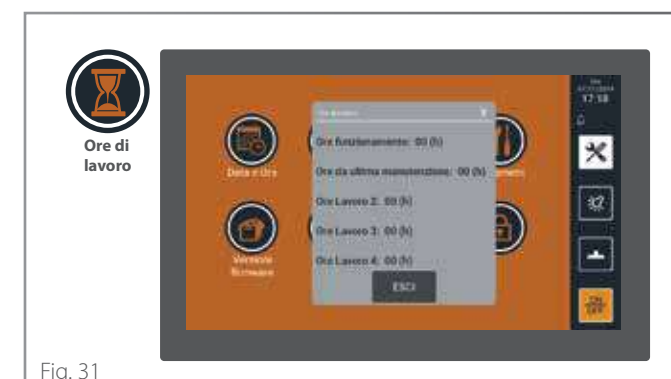


Fig. 31

Program management

In this section you can save a recipe: this means you can reuse it without having to reset its cooking parameters.

Furthermore, by assigning a name, it is possible to find and use it quickly (for details see page [19 - How to create a recipe](#)).

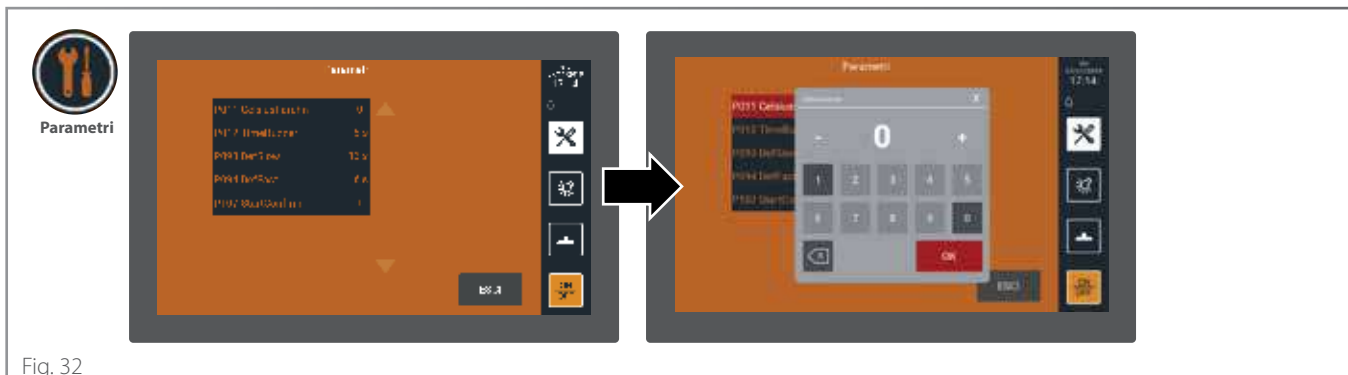



Fig. 32


Parameters


► Fig. 32

P011	Celsius Fahrenheit	0: degrees Celsius 1: degrees Fahrenheit	Converts the unit of measurement from Celsius to Fahrenheit and vice versa based on the parameter set
P012	Timebuzzer	0 - 255 sec.	Determines the duration of the buzzer in seconds
P093	DefSlow	5 - 60 sec.	Determines the time required to complete one full turntable revolution in SLOW speed
P094	DefFast	5 - 60 sec.	Determines the time required to complete one full turntable revolution in FAST speed
P107	StartConfirm	0: RECIPES WITH TIMER SET during the cooking phase, when the timer starts, the countdown begins without requesting confirmation (the time is the one set in the recipe and cannot be changed) RECIPES WITH TIMER NOT SET during cooking, the first time the timer is started, the numeric keypad opens with a request to enter a time that will be stored for the future without requesting confirmation. 1: RECIPES WITH TIMER SET during the cooking phase, when starting the timer, a numeric keypad appears with a request for confirmation (the time is that set in the recipe and can be changed) RECIPES WITH TIMER NOT SET during cooking, when the timer starts, a numeric keypad appears with a request to enter the time (which will be stored for the future starts) and confirmation	


Warnings

 Before carrying out any cleaning operation, it is necessary to **disconnect the power supply** of the appliance (acting on the system switch), wear adequate personal protection equipment (e.g. gloves, etc.). The user must only carry out routine maintenance operations, for any extraordinary maintenance contact a Service Centre requesting the intervention of an authorized technician. Any damages deriving from lack of maintenance or incorrect cleaning (e.g. use of unsuitable detergents) are not covered by the Manufacturer's warranty.

 **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/muriatic or sulphuric acid, caustic soda, etc ...). Warning! Do not use these substances even to clean the sub-structure/floor under the appliance or base;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

 It is best to have an authorized 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 light compartment clean and clear at all times.



Fig. 33

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 large quantities of product as any infiltrations might cause serious damage to the display. Avoid using excessively aggressive detergents that may ruin the display construction material.

Cleaning the refractory surface


► Fig. 34

 *On the refractory surface, there are normally some food residues (e.g. fat, food residues, etc.) that must be removed frequently for health and safety reasons.*

Remove the coarser food residues with a natural fibre brush; then, if necessary, remove the refractory bricks of the cooking surface as shown in the figure and suck the carbonized residues accumulated under them on the bottom of the oven with an ash extraction bin.

Never use liquids to clean the refractory surface.

 While reinserting the bricks, be careful not to pinch your fingers.

 *Replacement refractory bricks can be obtained from the Manufacturer on request.*

If manual cleaning is not enough, use the PYROLYSIS function
► see page [27](#)

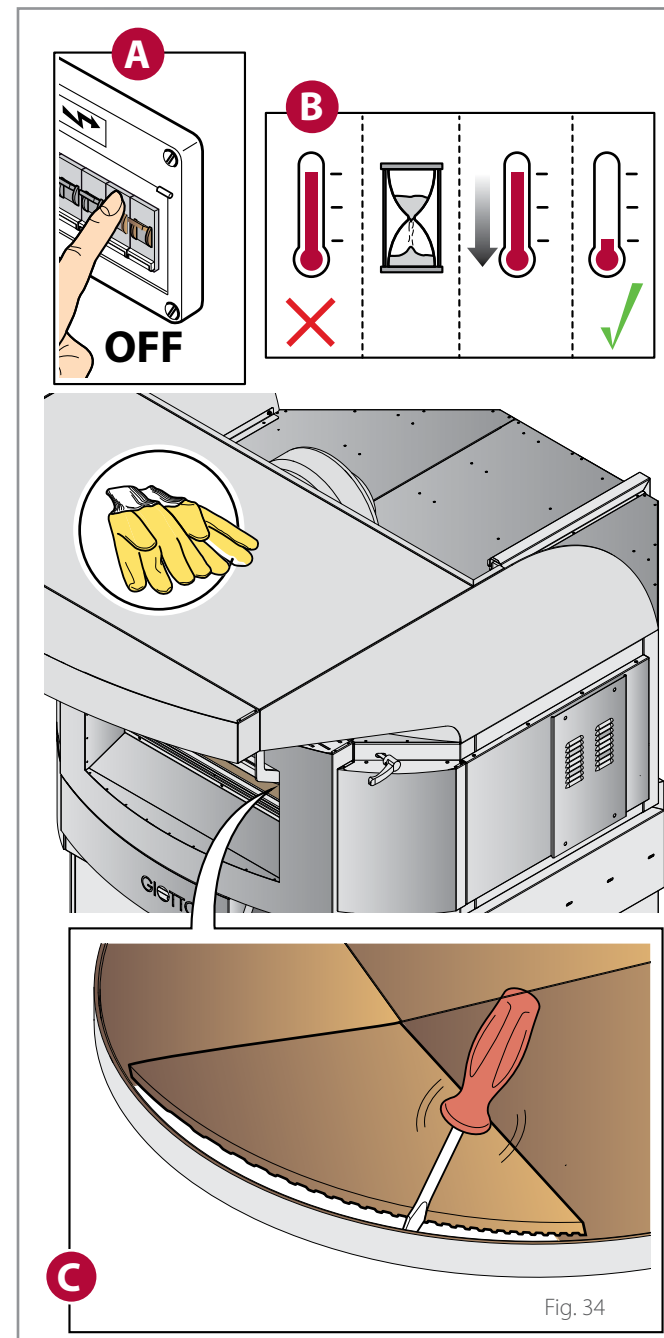


Fig. 34

Cleaning the chamber with the pyrolysis function

Pyrolysis consists in raising the temperature of the oven up to 400°C: this way the food residues are crystallized.

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

► Fig. 35

- A** Touch the ON/OFF button (if the oven is OFF);
 - B** touch the pyrolysis button;
 - C** confirm pressing "OK": the heating of the cooking chamber starts until the temperature of 400°C is reached, when the function stops and the oven switches off automatically without you needing to do anything.
- To block the function in advance, press the pyrolysis key again or turn the oven off with the ON/OFF key;
- 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. 36**

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



Fig. 35

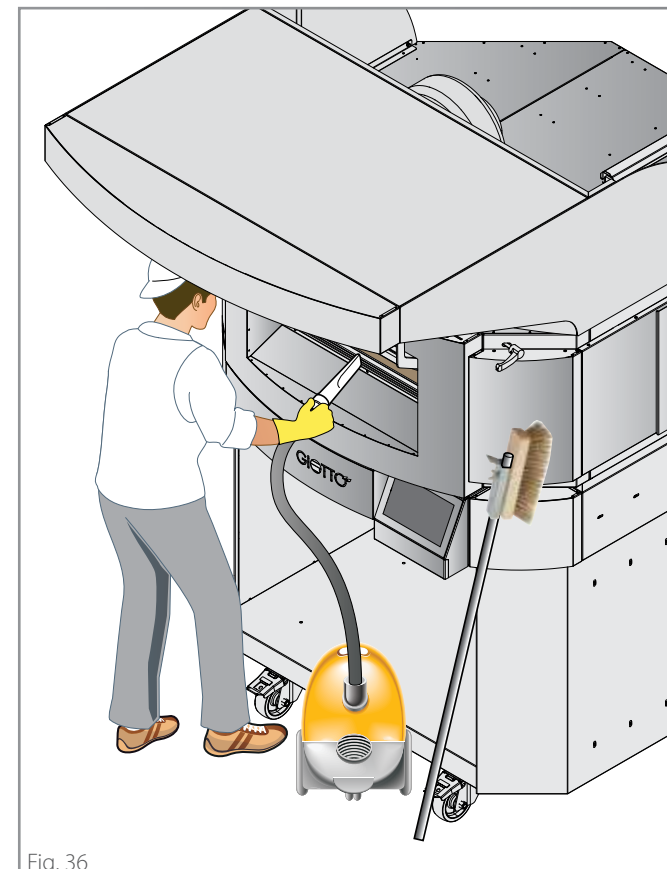





Fig. 36

Replacing components

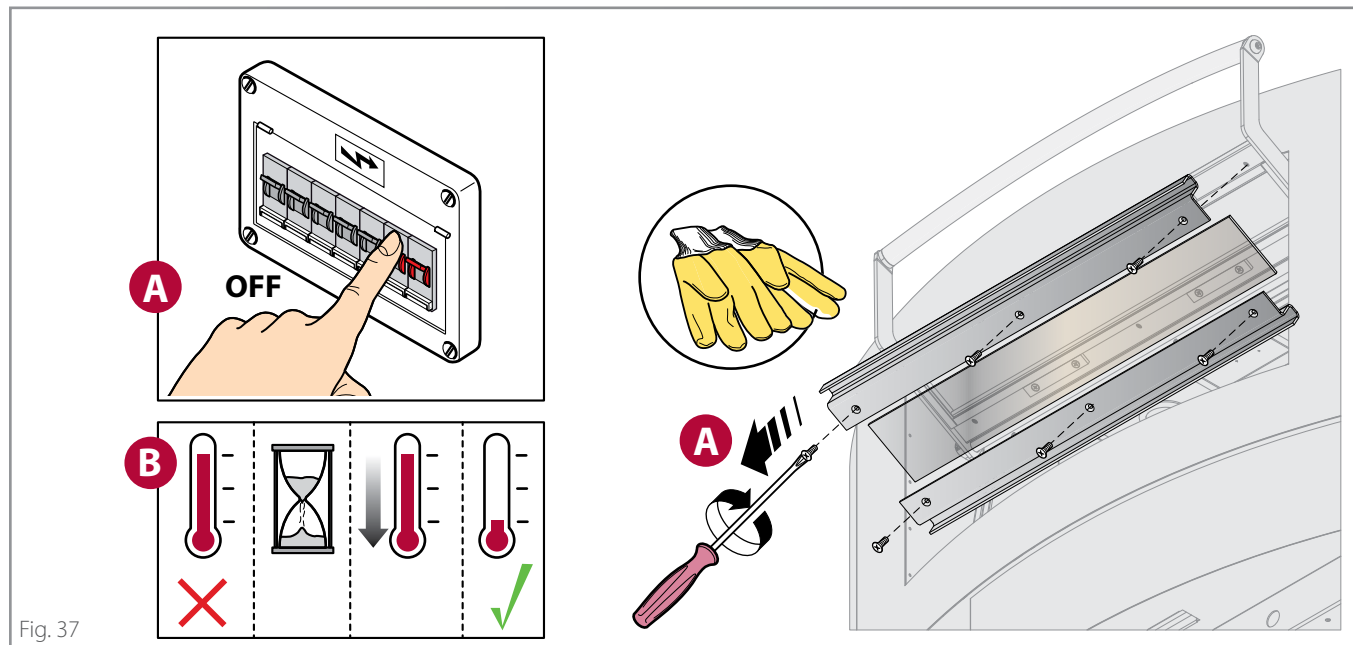
 The user must **only** replace the components indicated: in the event of a fault or extraordinary maintenance, contact your Dealer requesting the intervention of an authorized technician. For replacements always use original spare parts to be requested from the Manufacturer: using non-original spare parts might cause non-optimal performance of the equipment and serious damage to persons and to the equipment itself not covered by the warranty.

 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. 37](#)



Oven downtime for prolonged periods

When the product is not in operation, disconnect it from the mains. 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 electrical and electronic waste", the crossed-out wheeled bin specifies that the product entered the market after 13 August 2005 and that at the end of its useful life it must not be assimilated to other waste but must be disposed of separately. All the equipment is made of recyclable metal materials (stainless steel, iron, aluminium, galvanized sheet, copper, etc.) in a percentage higher than 90% by weight. It is necessary to pay attention to the management of this product in its end of life reducing the negative impacts on the environment and improving the effectiveness of the use of resources, applying the "polluter-pays", prevention, preparation for re-use, recycling and recovery principles. Please note that unauthorized or incorrect disposal of the product leads to the application of the penalties provided for by the current legislation.

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.

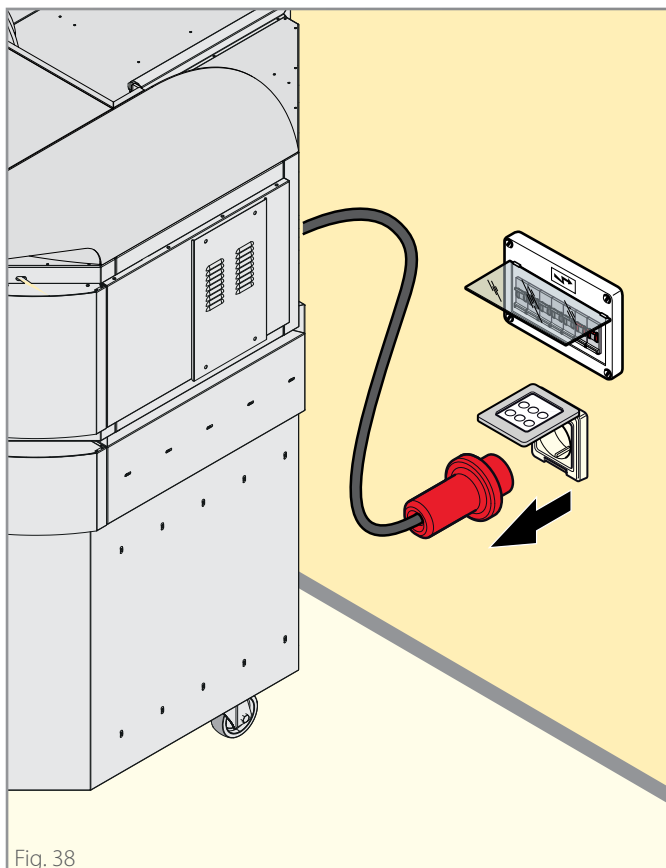


Fig. 38

Warranty conditions

"Cuppone F.Ili s.r.l." guarantees this product for 1 year from date of purchase with regard to manufacturing and material faults.

"Cuppone F.Ili s.r.l." guarantees that all its products are manufactured with the best quality materials and with processing techniques that ensure total efficiency.

If, during normal use, faulty or malfunctioning items should be discovered, said items will be replaced free of charge.

As to products sold abroad, replacements will be again free of charge unless special conditions have been agreed with the distributor.

Cuppone F.Ili s.r.l.'s liability is limited to the supply of the appliance to the Dealer, which must be installed professionally by qualified personnel, following the instructions contained in the booklets supplied with the product purchased and in compliance with the regulations in force.

"Cuppone F.Ili s.r.l." will not be liable if the installation, use and maintenance instructions printed in the manual annexed to each product are not complied with.

Systems in public places are subject to special regulations.

Limits and exclusions

The warranty applies on condition that:

- the appliance is installed by a qualified technician or capable person that considers as suitable all the technical characteristics of the system the appliance will be connected to, that must anyway comply with the requirements in the booklets supplied with all the products;
- the installer confirms that he/she has successfully carry out the final test of the product, after installing it.
- the appliance is used as stated in the instruction manual supplied for all the products.

The warranty is not valid for damages caused by:

- chemical and atmospheric agents, fires, faults in the room electrical system, product misuse, lack of maintenance, product modifications or tampering, ineffective and/or inadequate flue and/or other causes not depending on the product.
- any damage caused by transport (for which the haulier is liable), therefore we recommend you check the goods carefully on receipt, informing the retailer about any damage, stating the problem on the transport document and on the copy staying with the haulier.

All items subject to normal wear and tear, among which gaskets, bulbs and belts, are excluded from the warranty.

The warranty does not cover any product calibrations or adjustments, according to the type of installation.

This warranty applies only to the purchaser and cannot be transferred.

In case of replacements, the warranty is not extended.

No compensation is given for the period during which the product was not working.

This is the only valid warranty and nobody is authorized to provide any other in the name or on behalf of "Cuppone F.Ili s.r.l.".

Claims under warranty

If, during the warranty period, faults are discovered or breakages occur, the user must contact the reseller with his/her proof of purchase within 2 months from the date when he/she discovered the fault.

If the complaint is justified, the warranty provides for the repair of the appliance as provided for by the legislation in force.

The tribunal competent for any dispute is Treviso.

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.

- 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 30.

- Call an authorized Service Centre or contact the Dealer directly, stating the oven data. While waiting for technical assistance, disconnect the oven from the power supply.

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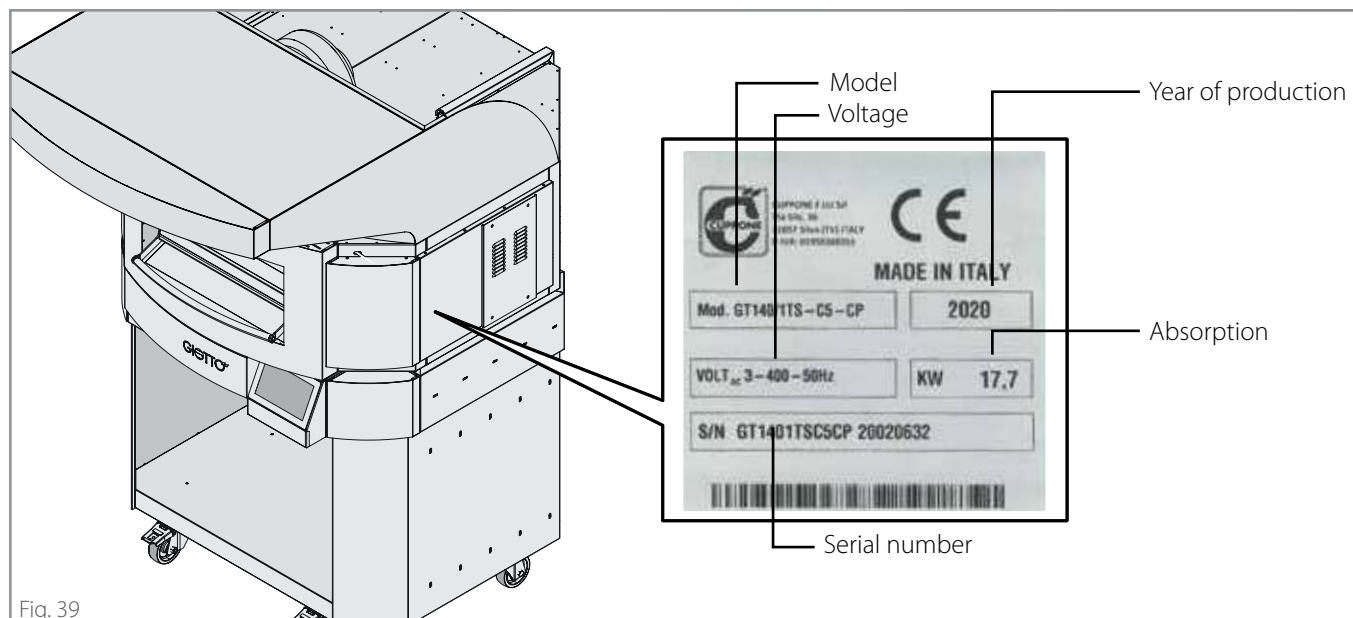



Fig. 39

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 19 and 13
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">• During preheating, the BOTTOM power (percentage) has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas.	



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