



Giotto TS

OVEN

Pre-installation and installation manual

LLKGT110 - LLKGT110NA

LLKGT140 - LLKGT140NA



Original instructions



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

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

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

Technical service

The Dealer can solve any technical problem regarding installation.

Do not hesitate to contact him in case of doubt.

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

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1 CHECKS BEFORE PURCHASING

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

A	Check with the owner if in the place of installation there are the tools to handle the oven easily ▶ Fig. 1
✓	To handle the oven correctly, it is necessary to:
	• have personal protection equipment available (e.g. safety shoes, gloves, etc.)
	• check that the floor where the wheels of the support slide is perfectly smooth and free from roughness and that the oven passes easily through the doors



Fig. 1

The oven must be transported keeping it in a vertical position, then, using the winch provided, it must be brought into a horizontal position.
For detailed explanations, see page [17](#)

B	Check the dimensions of the selected oven and accessories
✓	
	• check that the dimensions of the selected oven are suitable to the available space in the installation room.
	• check that the cooking chamber capacity is adequate to the owner's needs.
	⚠ The "Technical data" section from page 6 contains the weights and dimensions of the cooking chamber.

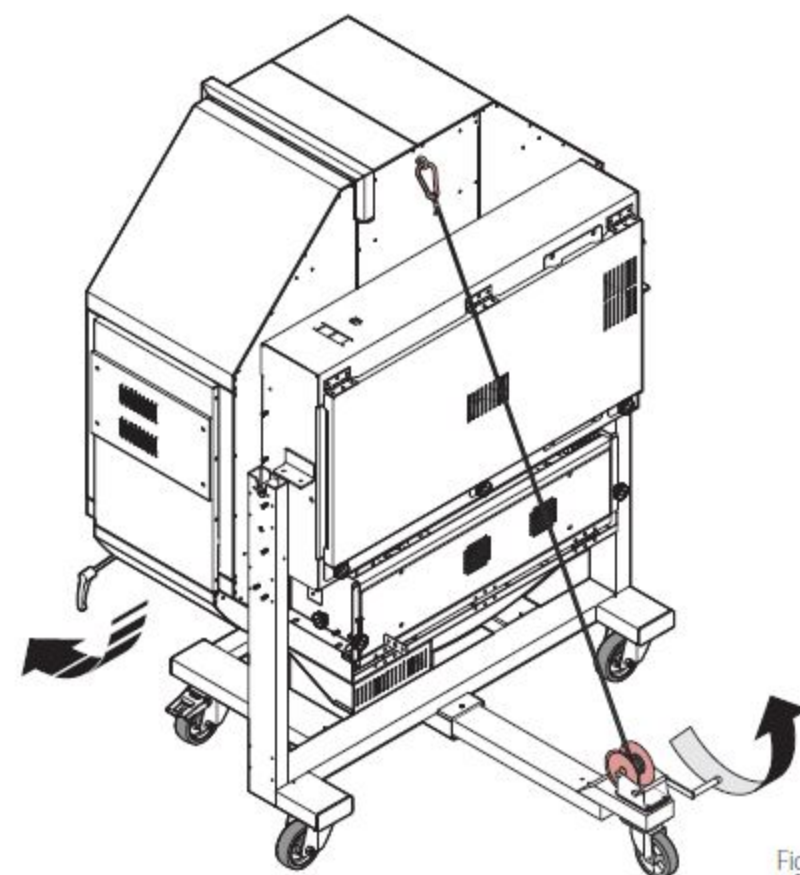








Fig. 2

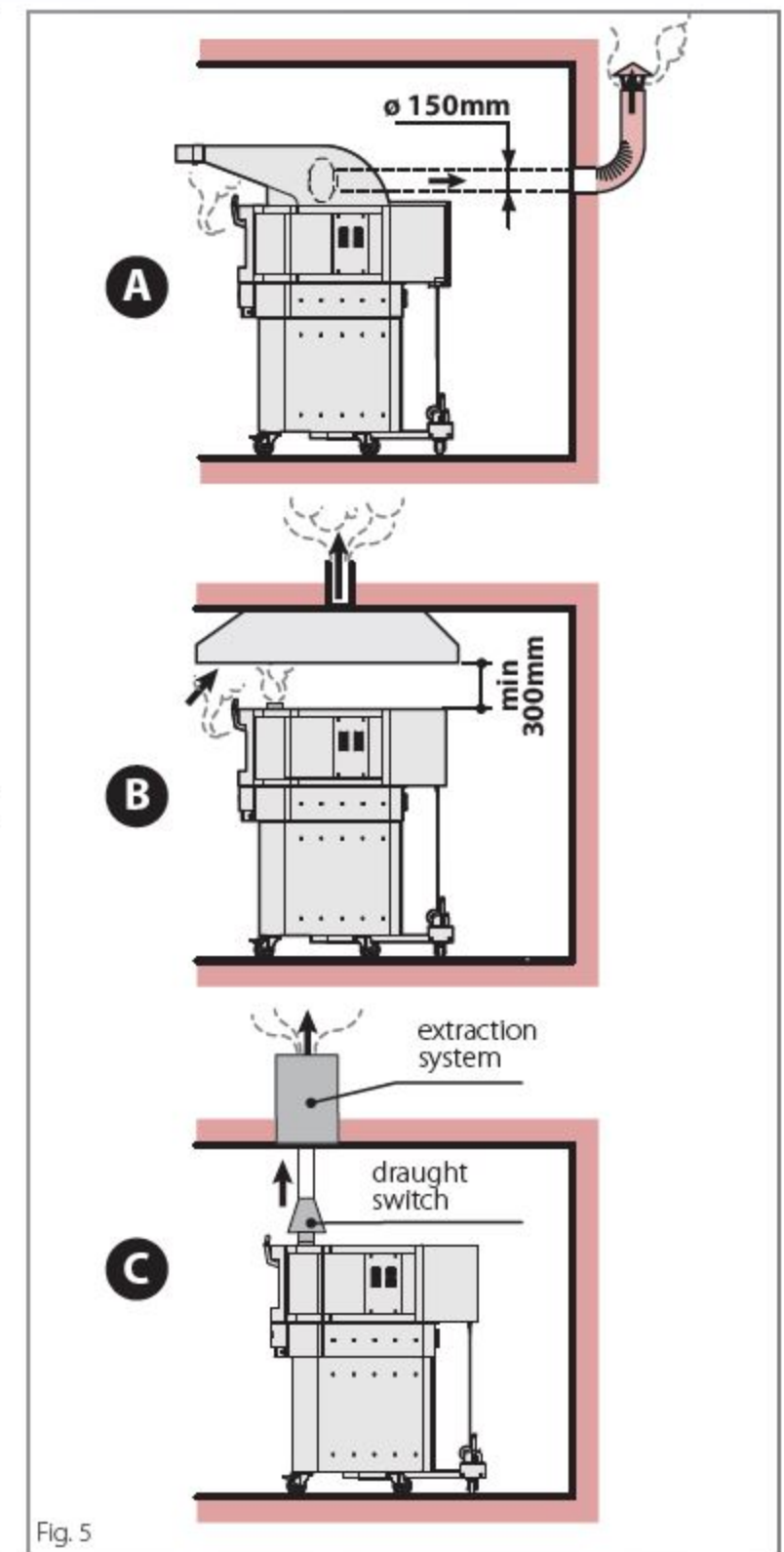
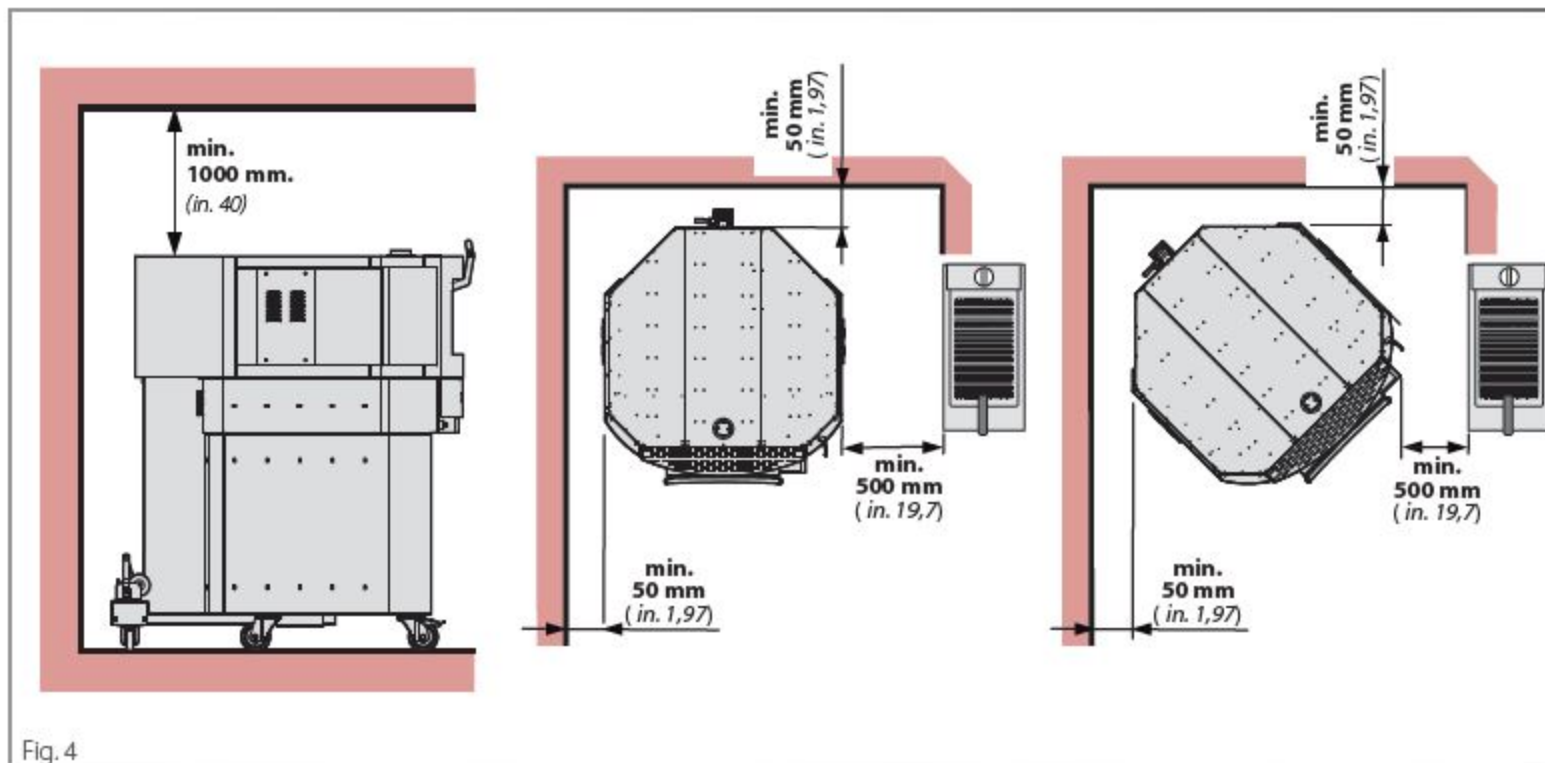
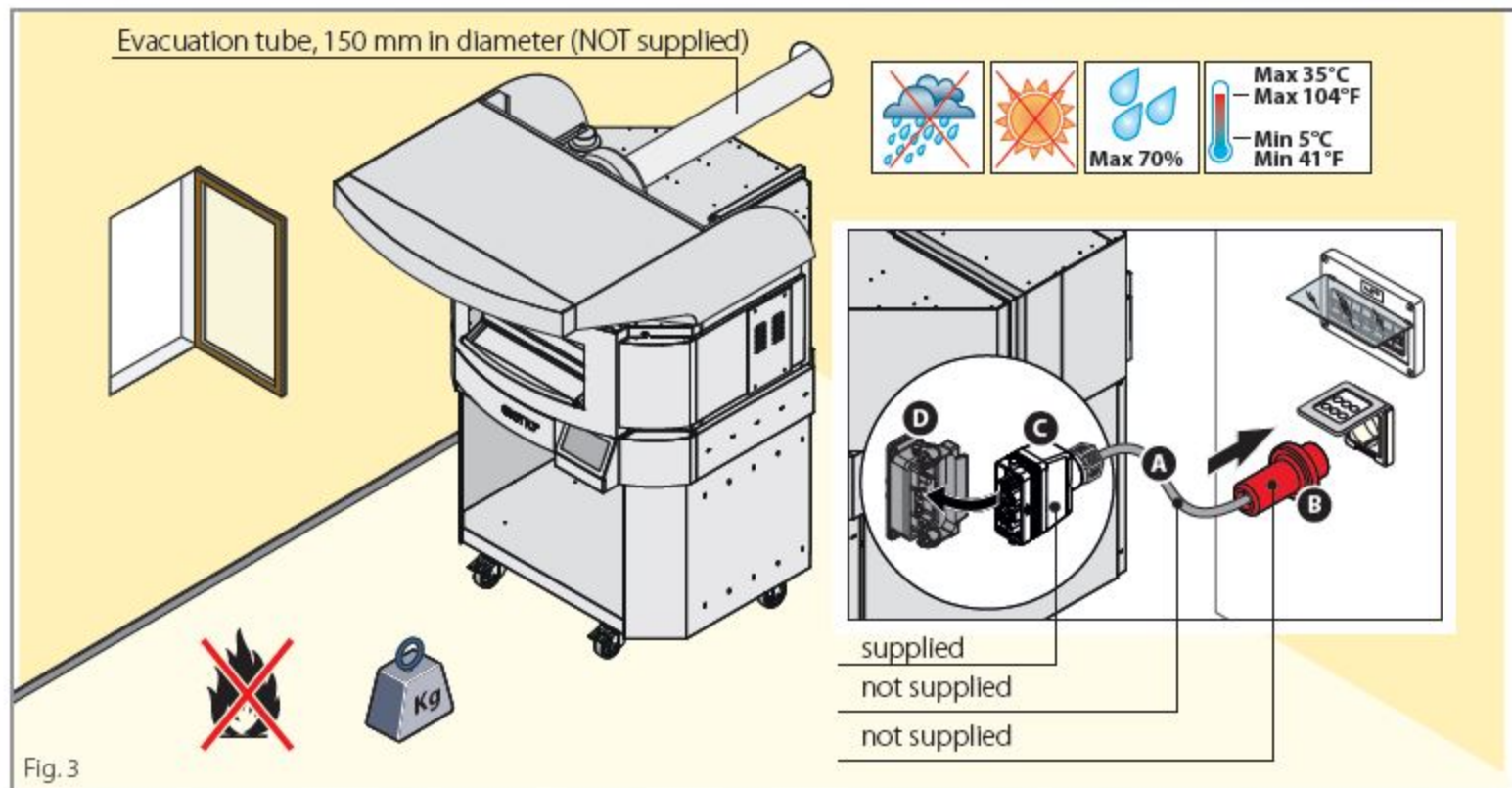
Checks before purchasing

C	Survey the installation room to make sure it is adequate.								
✓	Make sure that ► Fig. 3								
	<ul style="list-style-type: none"> the floor of the installation room is fireproof, perfectly level and capable of withstanding the weight of the appliance; <table border="1"> <thead> <tr> <th>Model</th><th></th></tr> </thead> <tbody> <tr> <td>GT110</td><td>517 kg</td></tr> <tr> <td>GT140</td><td>636 kg</td></tr> <tr> <td>KGT</td><td>50 kg</td></tr> </tbody> </table>	Model		GT110	517 kg	GT140	636 kg	KGT	50 kg
Model									
GT110	517 kg								
GT140	636 kg								
KGT	50 kg								
	<ul style="list-style-type: none"> the installation room: <ul style="list-style-type: none"> is dedicated and suitable to cooking food; has adequate air ventilation; contains no flammable or explosive elements; complies with the current regulations on health and safety and systems in the workplace; is protected from the weather; has a maximum temperature of between +5° (41°F) and +35°C (104°F); has a maximum humidity of 70%. 								
	<ul style="list-style-type: none"> the appliance passes through the doorways easily.  When choosing the positioning room, take into account that the appliance must be easy to move for any extraordinary maintenance: be careful since any brickwork after installation (e.g.: wall construction, door replacement with narrower ones, renovations, etc.) do not hamper movements. 								
	<ul style="list-style-type: none"> there are NO other sources of heat (i.e. grills, fryers, etc.), highly flammable substances or fuels (i.e. gasoline, petrol, bottles of alcohol, etc...) in the vicinity of the appliance. 								
	<ul style="list-style-type: none"> there is adequate ventilation according to the regulations in force in the country of installation. In its absence, a Ø140 mm air intake communicating with the outside or with a ventilated room (e.g. warehouse, attic, garage, basement) is mandatory; 								

	<ul style="list-style-type: none"> it is possible to maintain the following minimum distances of the oven from walls, other appliances, objects and combustible materials ► Fig. 4: <ul style="list-style-type: none"> left/right side: 50 mm (in case of proximity to hot or cold equipment, keep a distance of 500 mm); back: 50 mm top: 1000 mm <p> It is vital to comply with the minimum safety distances that must be increased in the presence of objects in materials sensitive to heat;</p>
	<ul style="list-style-type: none"> there is an evacuation flue for the exclusive use of the equipment, which complies with current regulations and which has a diameter that allows the passage of an evacuation tube of 150 mm.  The oven is equipped with an adjustable smoke outlet located at the top for the evacuation of the vapours from the cooking chamber (you can find its exact position in the "Technical data" section starting on page 6). This steam, together with the one from the door during the work phases, must be conveyed outside in one of the following ways: <ul style="list-style-type: none"> A through a hood supplied by the Manufacturer which ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, see the sheet attached to it; the evacuation flue must be for the exclusive use of the appliance, comply with current regulations and have a diameter that allows the passage of a 150 mm evacuation pipe which corresponds to the diameter of the tube to be mounted on the hood (not supplied). B through a hood belonging to the user, of suitable capacity, placed at about 300 mm from the oven; C through an adequate extraction system supplied by the user connected to the oven smoke evacuation: in this case a draught switch must be installed between the extractor and the oven chimney (the extractor and switch are not supplied by the Manufacturer). In this type of installation the fumes resulting from the opening of the door will not be extracted.

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

Checks before purchasing



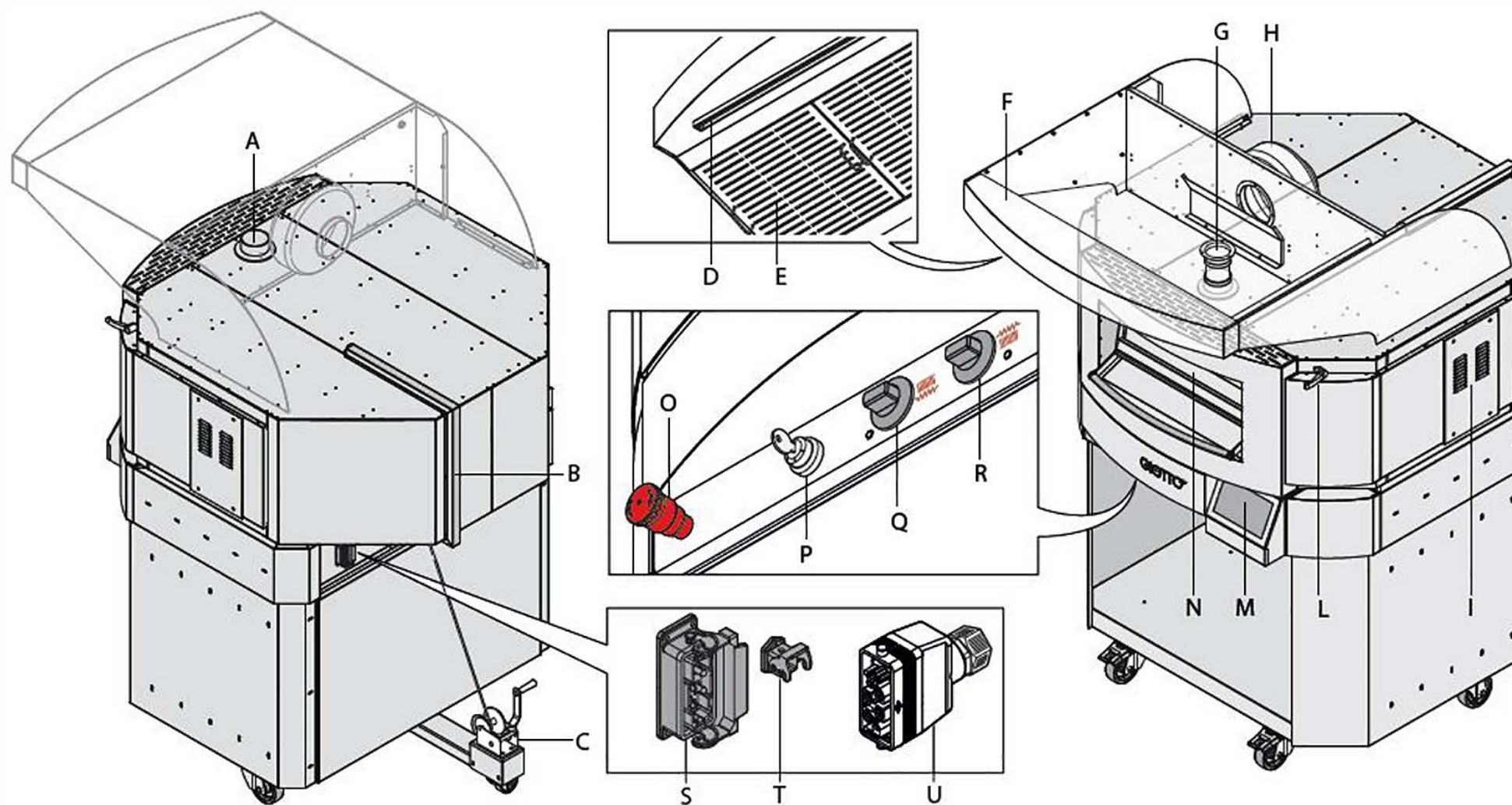
2 OVEN TECHNICAL DATA

Electrical data

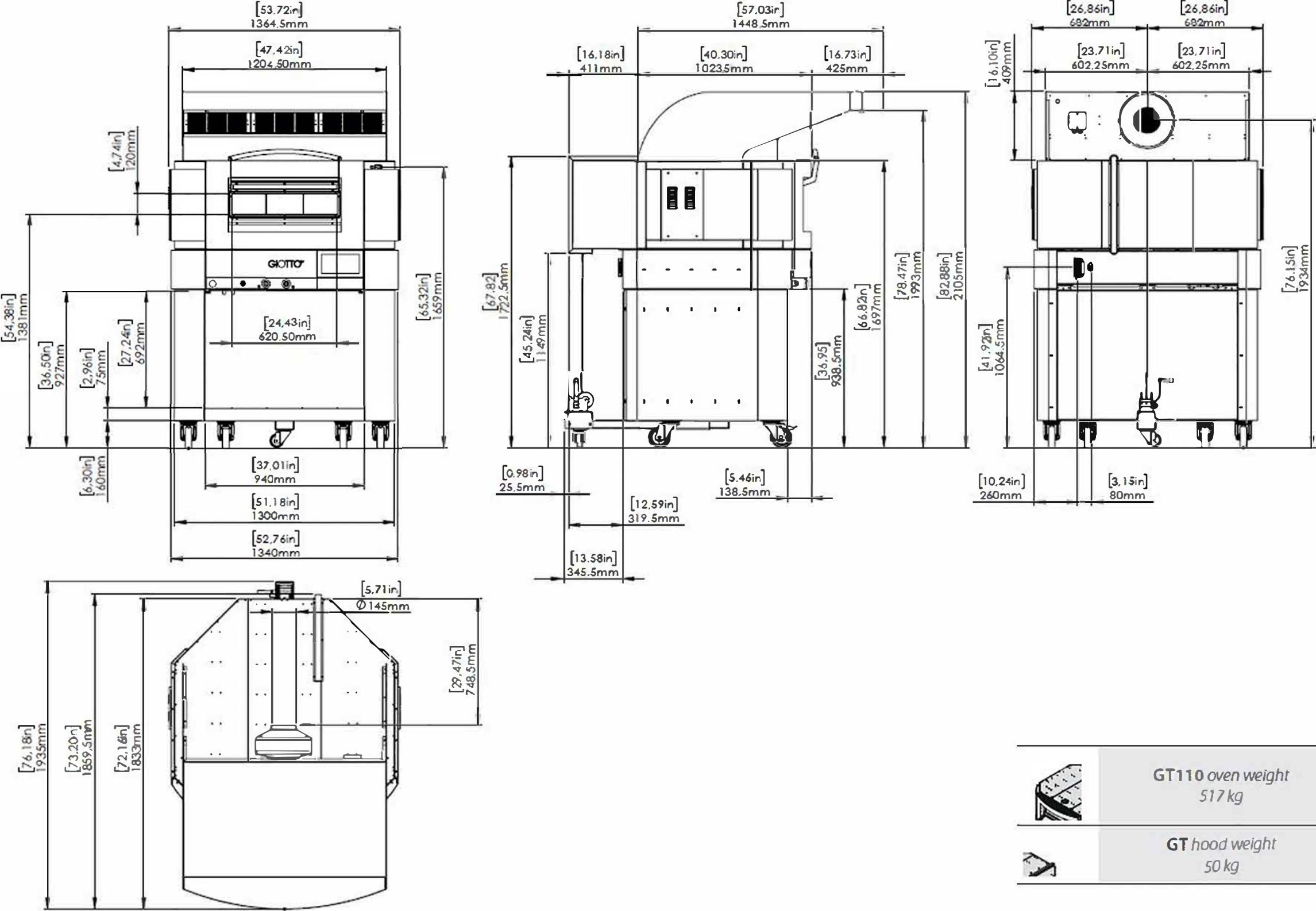
	Model	Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Connection cable (N \times mm ²)	Customer panel protection (n \times A)
GT 110	LLKGT110	3N \times 400V	16,210	9,7	23,4	5 \times 4	4 \times 25
GT140	LLKGT140	3N \times 400V	19,910	11,9	28,7	5 \times 4	4 \times 32

Key

- | | |
|----------------------------------|--------------------------------------|
| (A) Oven smoke exhaust | (M) Touchscreen control panel |
| (B) Hood supply cable protection | (N) Ovendoor |
| (C) Oven lifting winch | (O) Emergency mushroom |
| (D) Hood LED | (P) Use mode selector |
| (E) Hood filters | (Q) Bottom temp. control thermostat |
| (F) Suction hood | (R) Chamber temp. control thermostat |
| (G) Hood fume inlet tube | (S) Oven supply plug |
| (H) Hood extractor | (T) Hood supply socket |
| (I) Light hatch | (U) Oven supply socket |

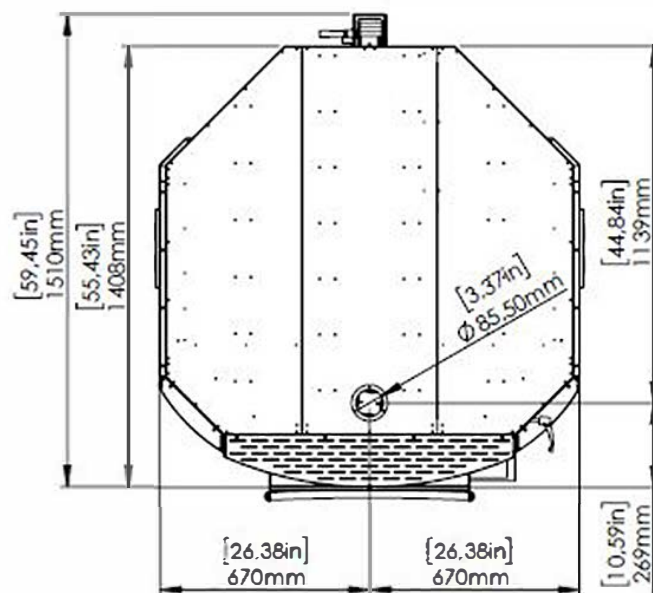
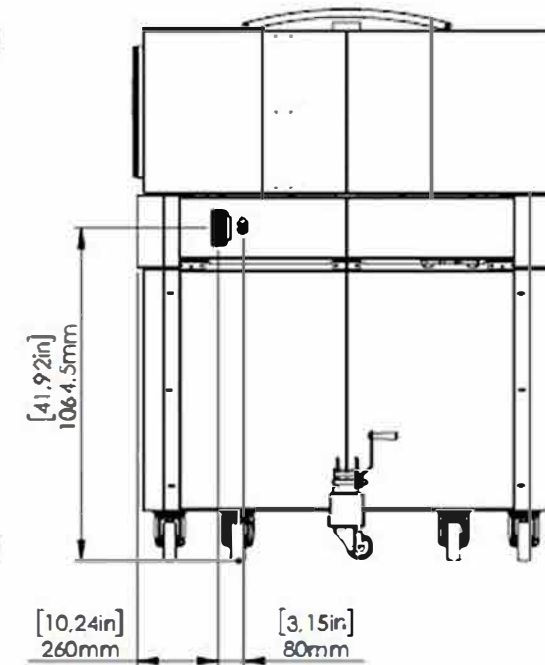
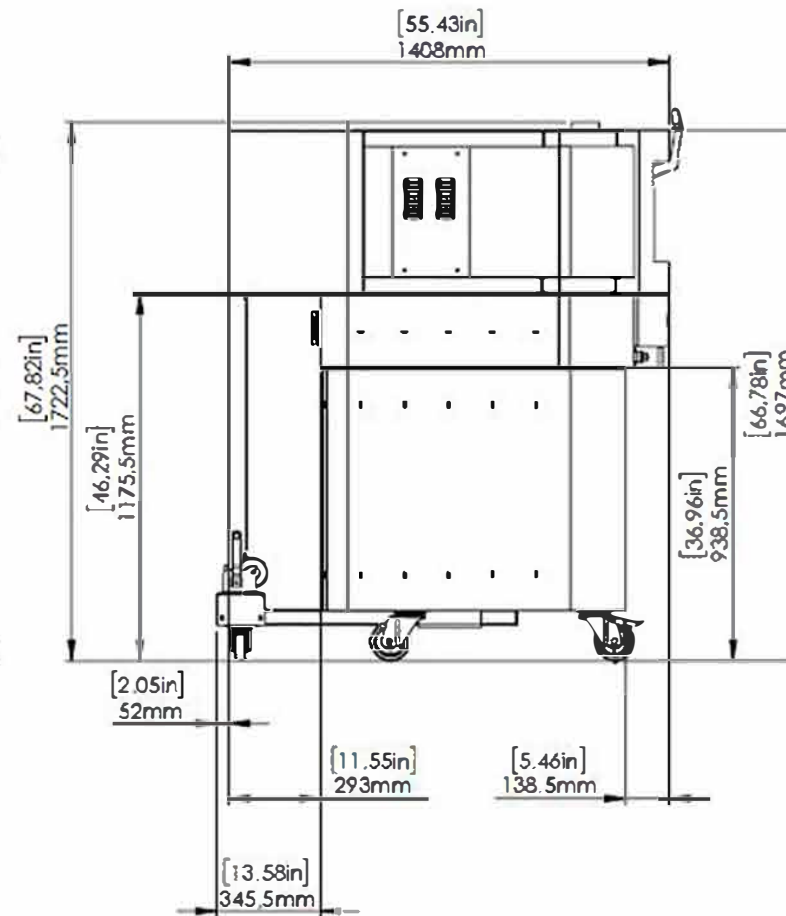
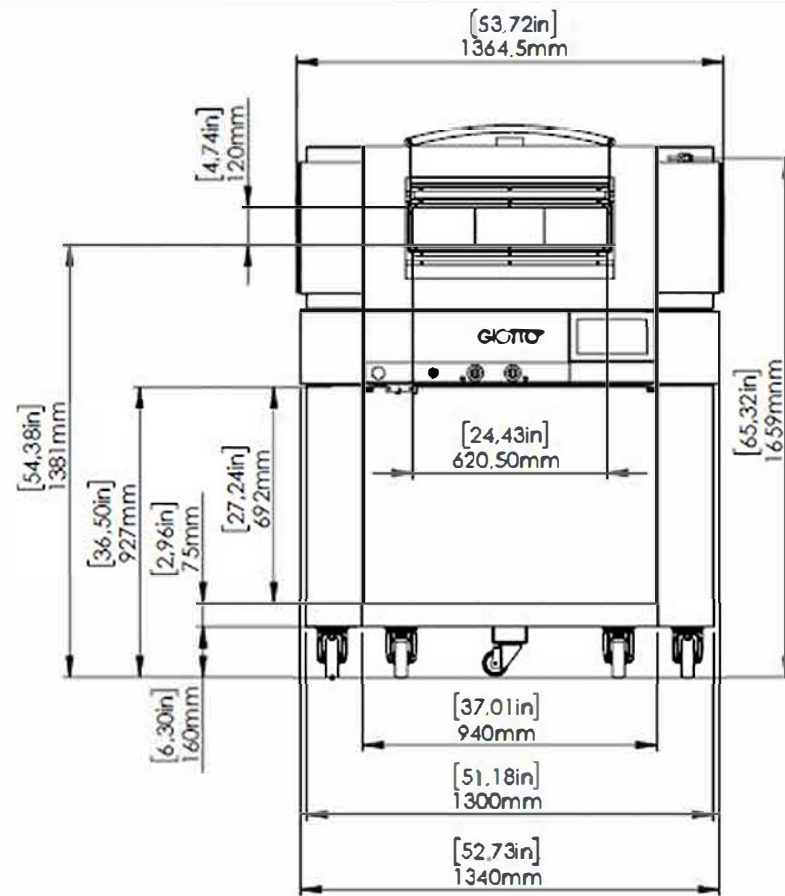


Giotto LLKGT110 oven technical data | with hood



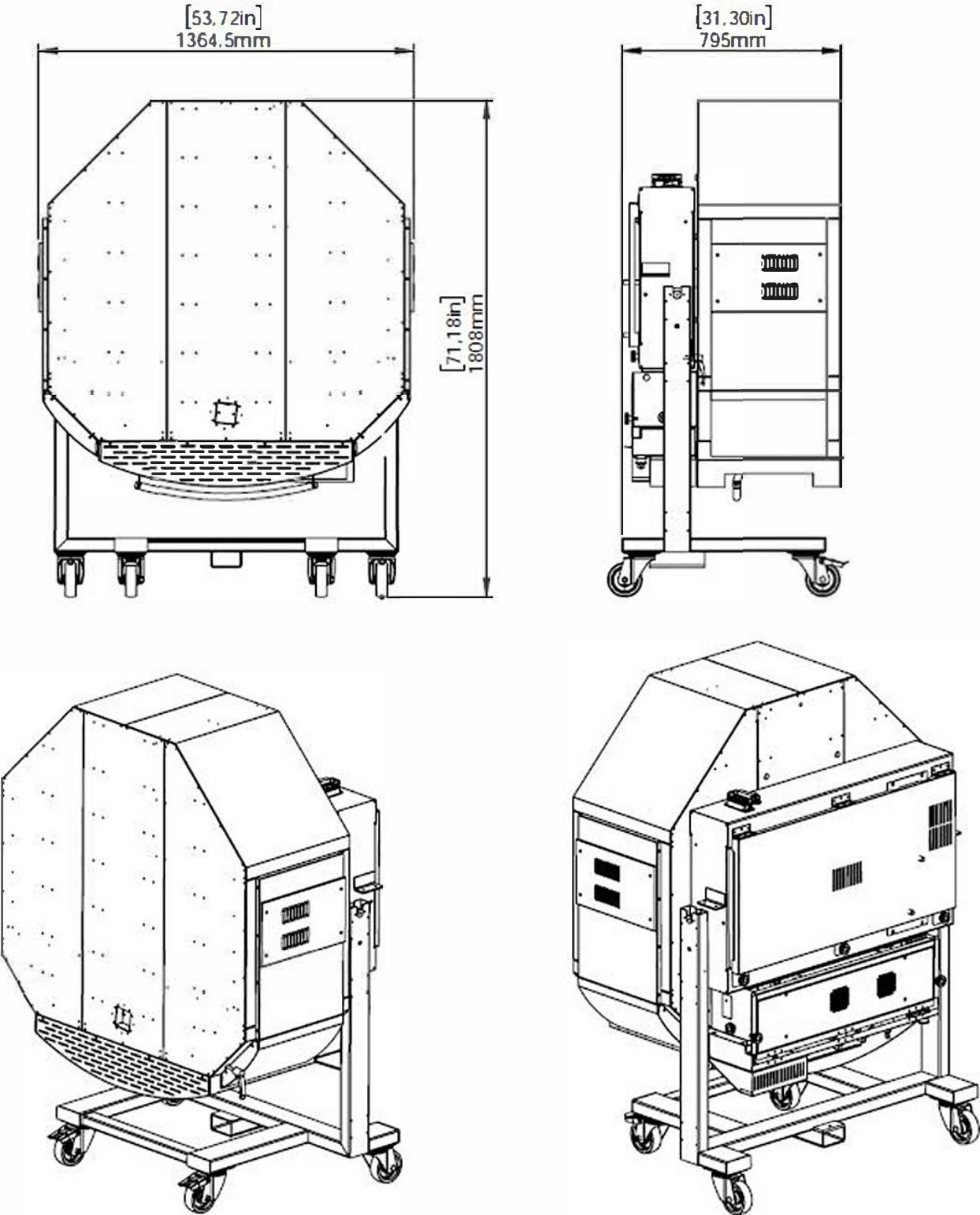
	GT110 oven weight 517 kg
	GT hood weight 50 kg

Giotto LLKGT110 oven technical data | without hood



GT110 oven weight
517 kg

Giotto LLKGT110 oven technical data - transport mode

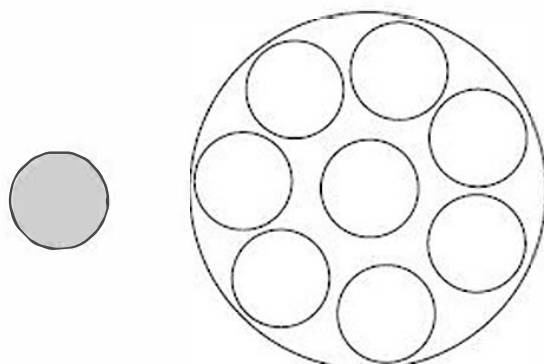


	weight of packaging + GT110 complete oven 588 kg	GT110 oven packaging measurements 1430x1200x2060
	(GT hood + packaging) weight 76 kg	GT hood packaging weight 1540x490x1386

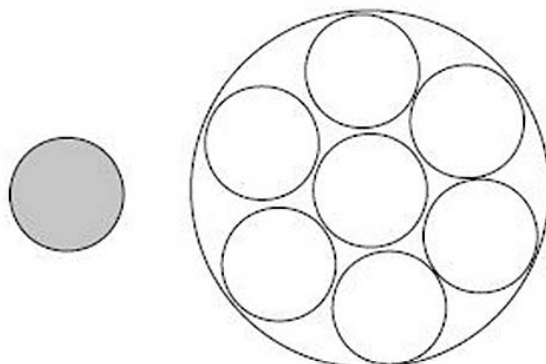
Giotto LLKGT110 oven technical data - capacity and productivity

Productivity 60 pizzas/hour

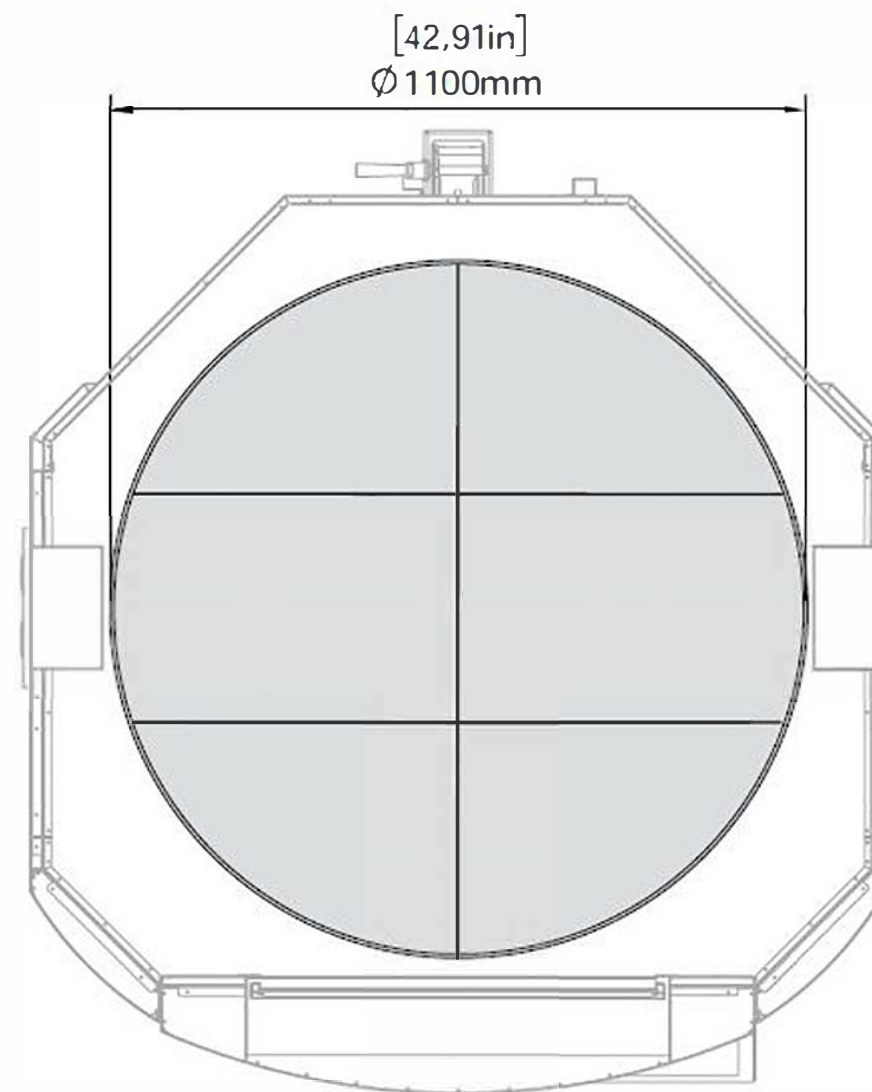
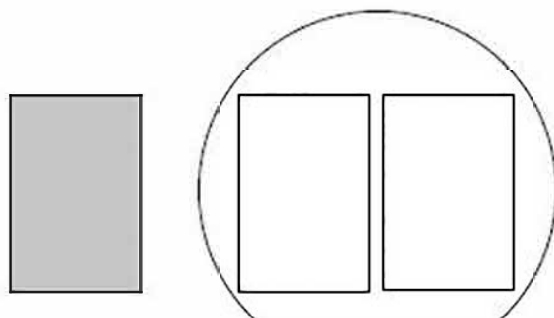
PIZZA ø 35 cm



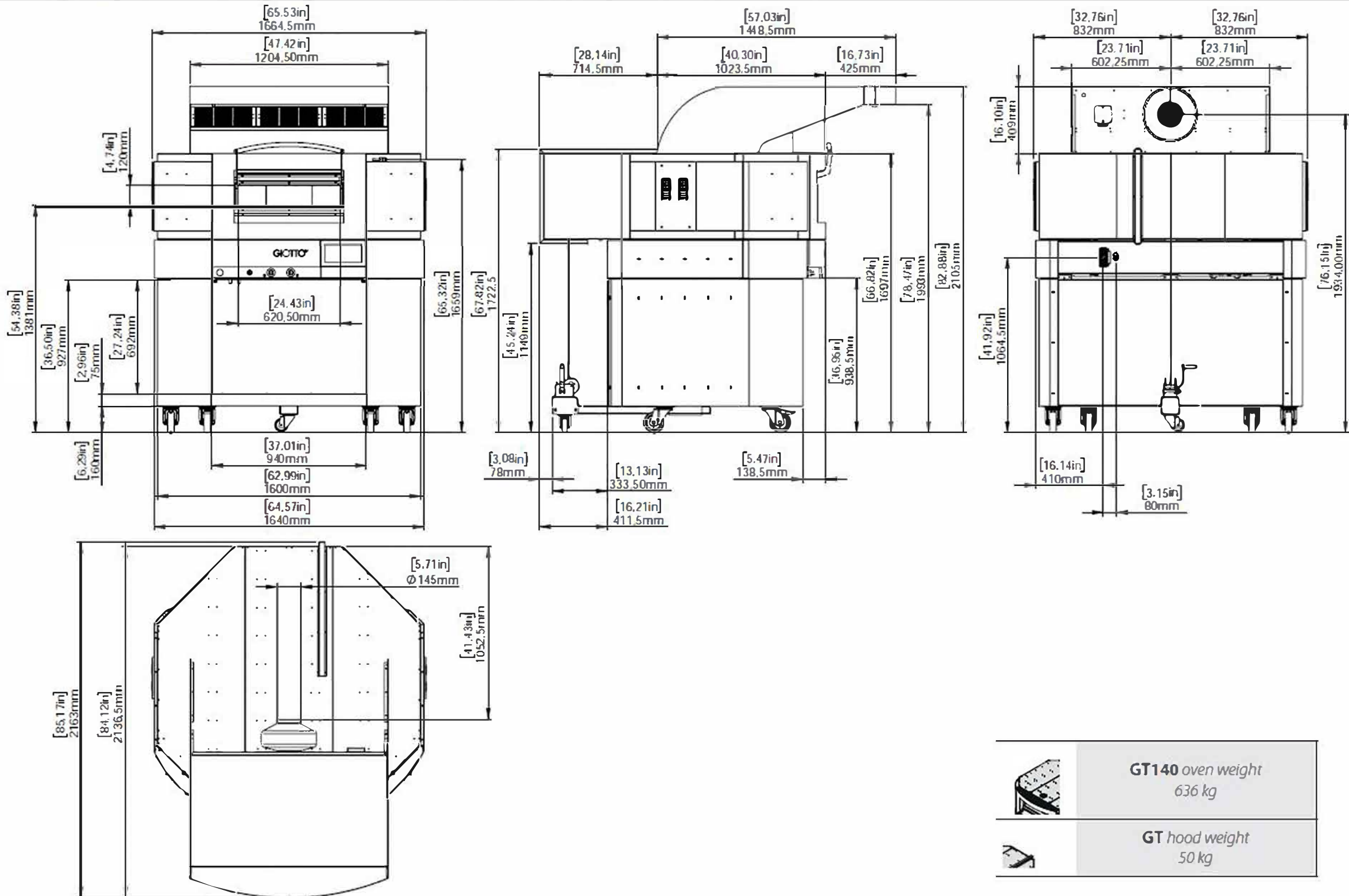
PIZZA ø 50 cm



TRAY 60x40 cm



Giotto LLKGT140 oven technical data | with hood

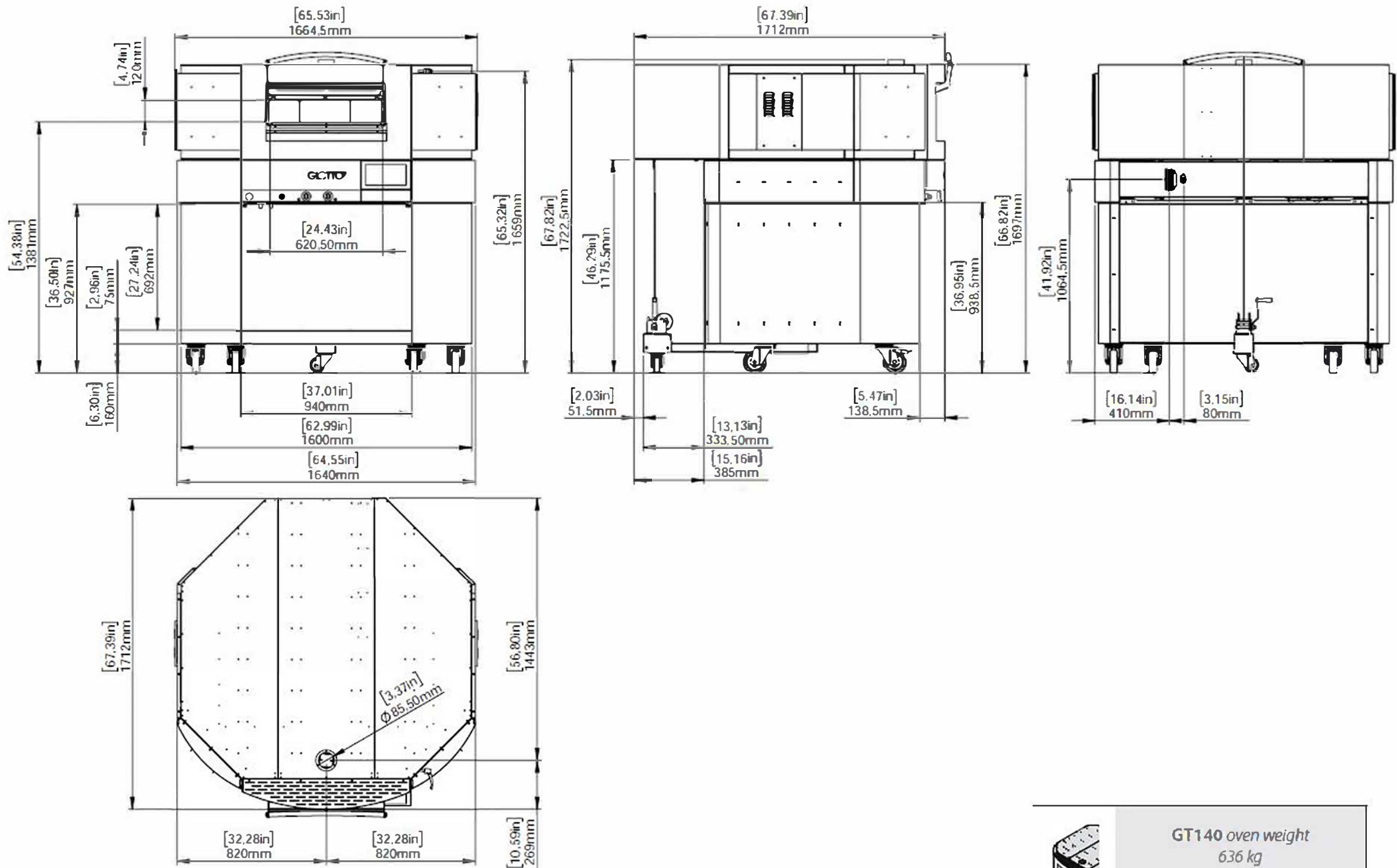


GT140 oven weight
636 kg



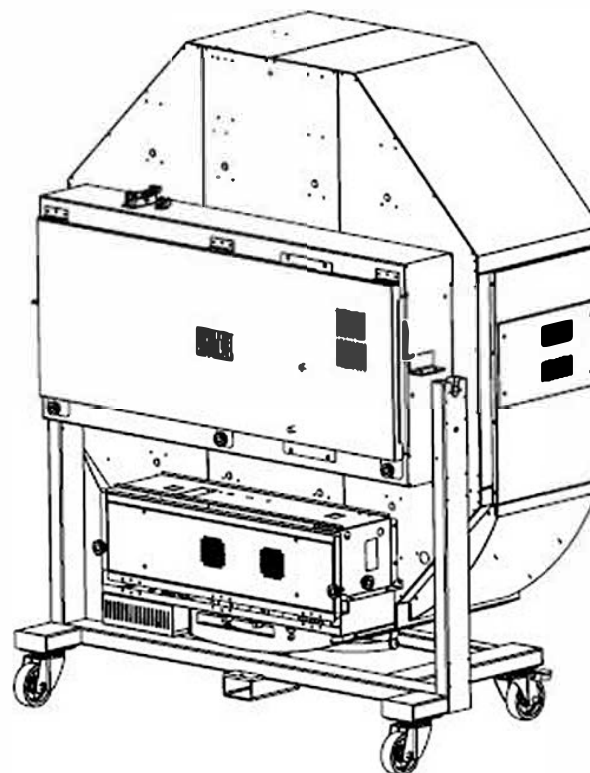
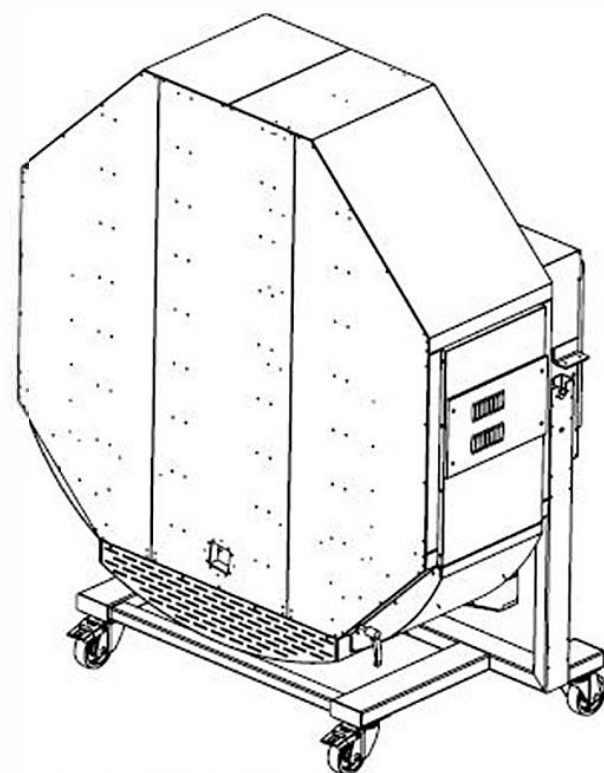
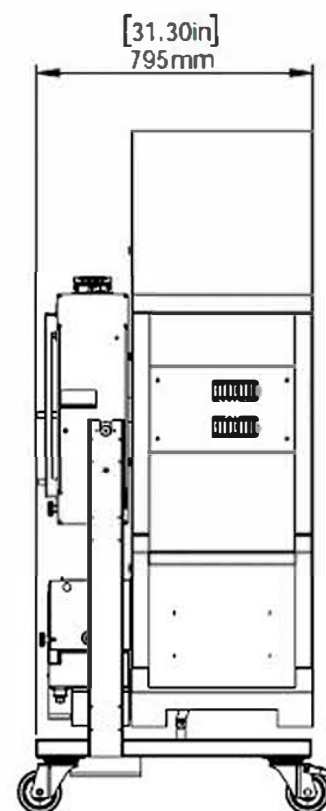
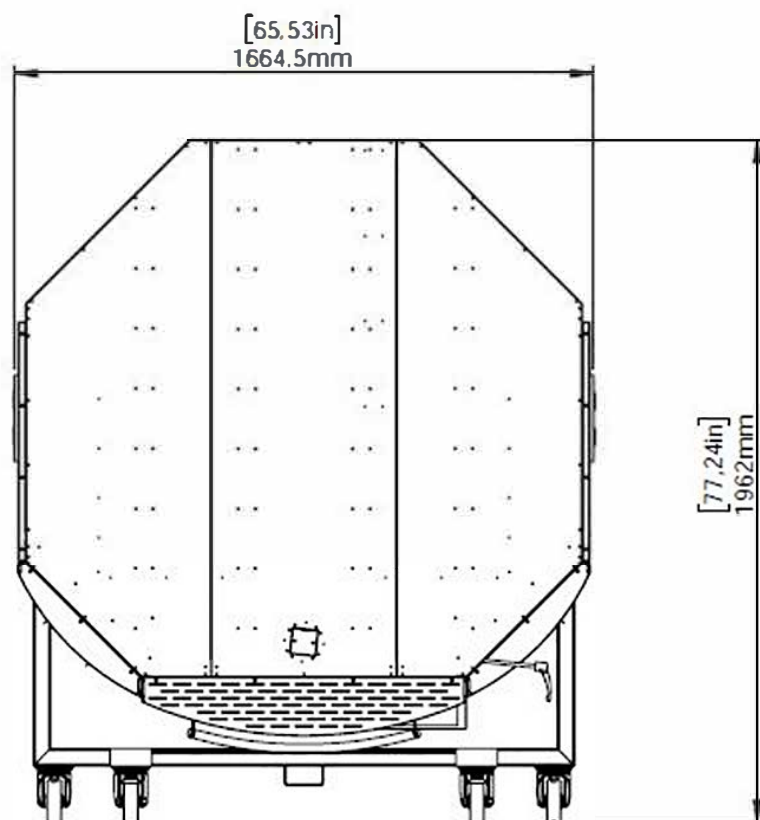
GT hood weight
50 kg

Giotto LLKGT140 oven technical data | without hood



GT140 oven weight
636 kg

Giotto LLKGT140 oven technical data - transport mode

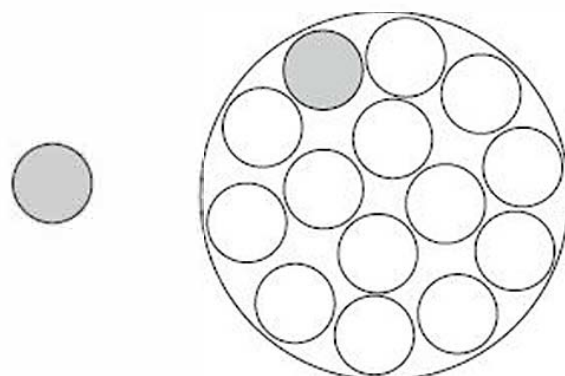


	weight of packaging + GT140 complete oven 722 kg	GT140 oven packaging measurements 1730x1320x2210
	GT hood + packaging weight 76 kg	GT hood packaging weight 1540x490x1386

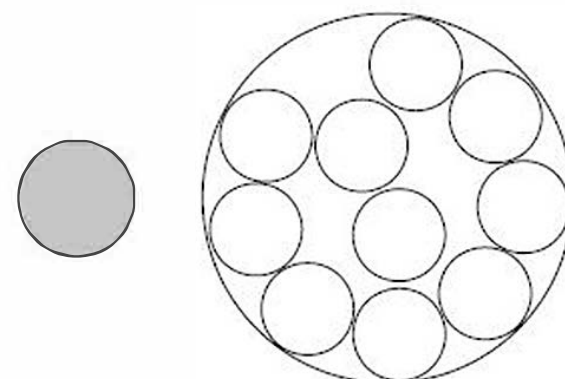
Giotto LLKGT140 oven technical data - capacity and productivity

Productivity 110 pizzas/hour

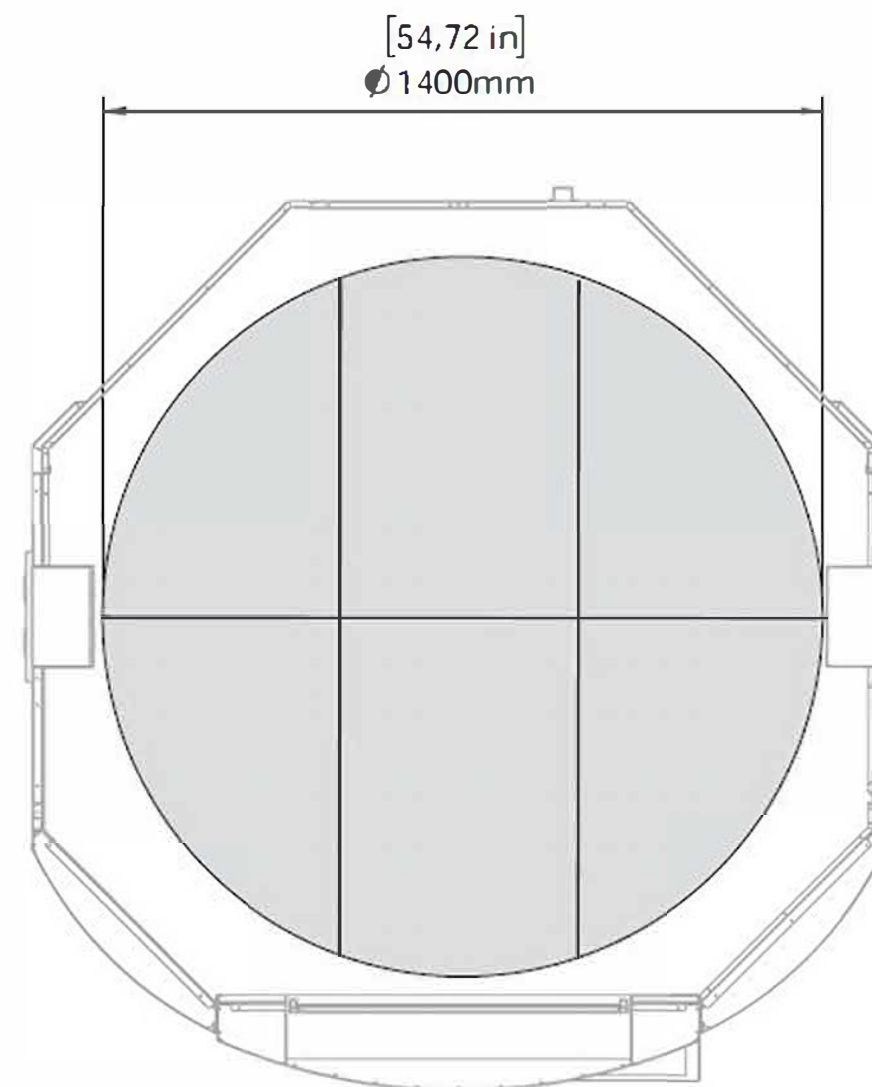
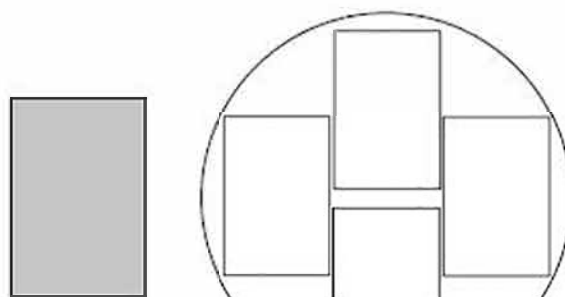
PIZZA ø 35 cm



PIZZA ø 50 cm



TRAY 60x40 cm



Safety instructions

- Read this guide carefully before installing the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before any movement or installation, check that the room is suitable and systems comply with the installation country standards and the specifications indicated on the appliance rating plate.
- All installation, assembly and non-routine maintenance operations must be performed exclusively by qualified technicians that are authorised by the Manufacturer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- These appliances are intended for use in commercial applications, for example in kitchens, restaurants, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous or mass production of food. Any use other than that indicated is considered improper, potentially dangerous for people and animals and might irreparably damage the equipment. Improper use of the equipment voids the warranty.
- Before performing any maintenance, replacing components or carrying out any routine/extraordinary cleaning, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- It is forbidden to install the oven in environments at risk of explosion.
- Installation or maintenance that fails to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- Persons not involved with the appliance installation may not pass through or stand in the work area during appliance assembly.
- The rating plate provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.

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



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



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



Manufacturer's tip



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



Dangerous voltage



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



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

The company cannot be held liable for any print or transcription errors, reserving the right to make changes where deemed suitable without prior notice. Partial reproduction prohibited without the consent of the Manufacturer. The measurements provided are indicative and not binding.

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

Preliminary operations

► Fig. 6

Carefully remove the protective film.

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



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

► Fig. 7

Install collar "A" on the oven gas flue using the three screws provided.

Packaging disposal

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



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



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

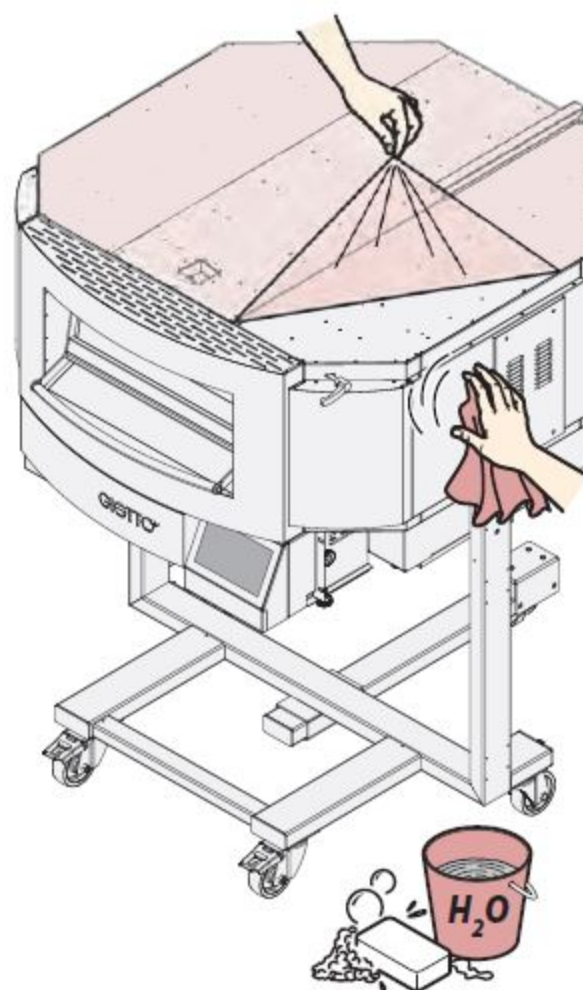


Fig. 6

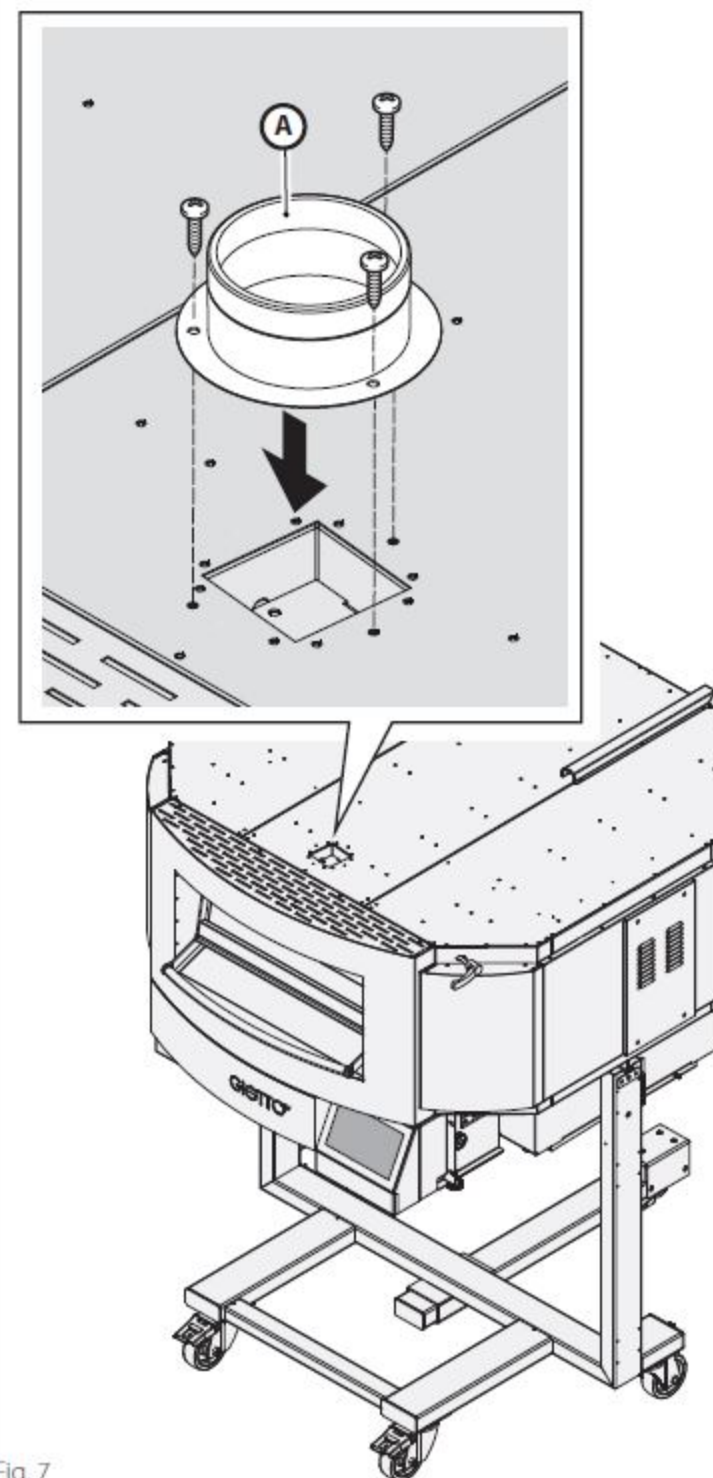


Fig. 7

Oven transport and positioning

► Fig. 8

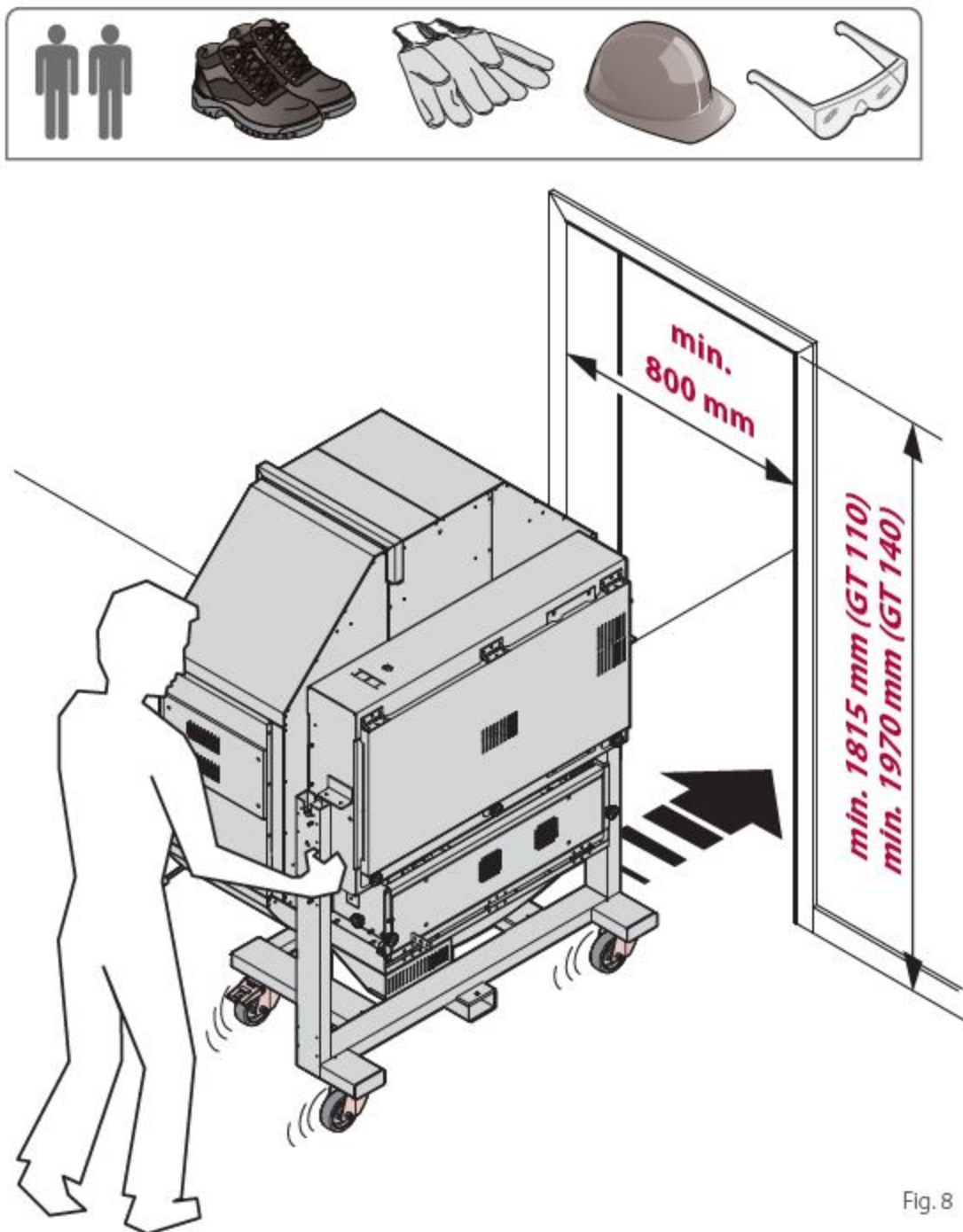


Fig. 8

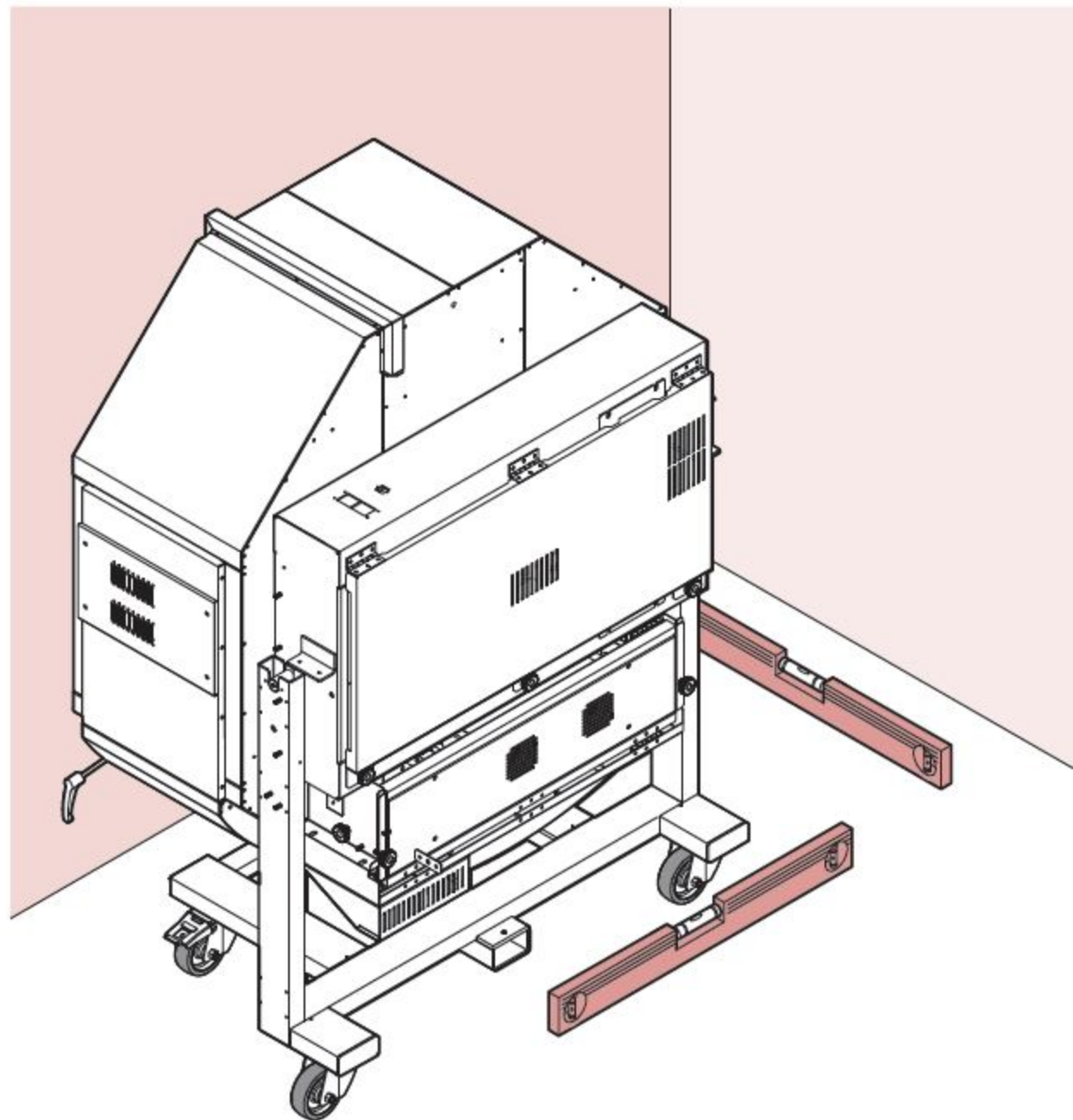


Fig. 9

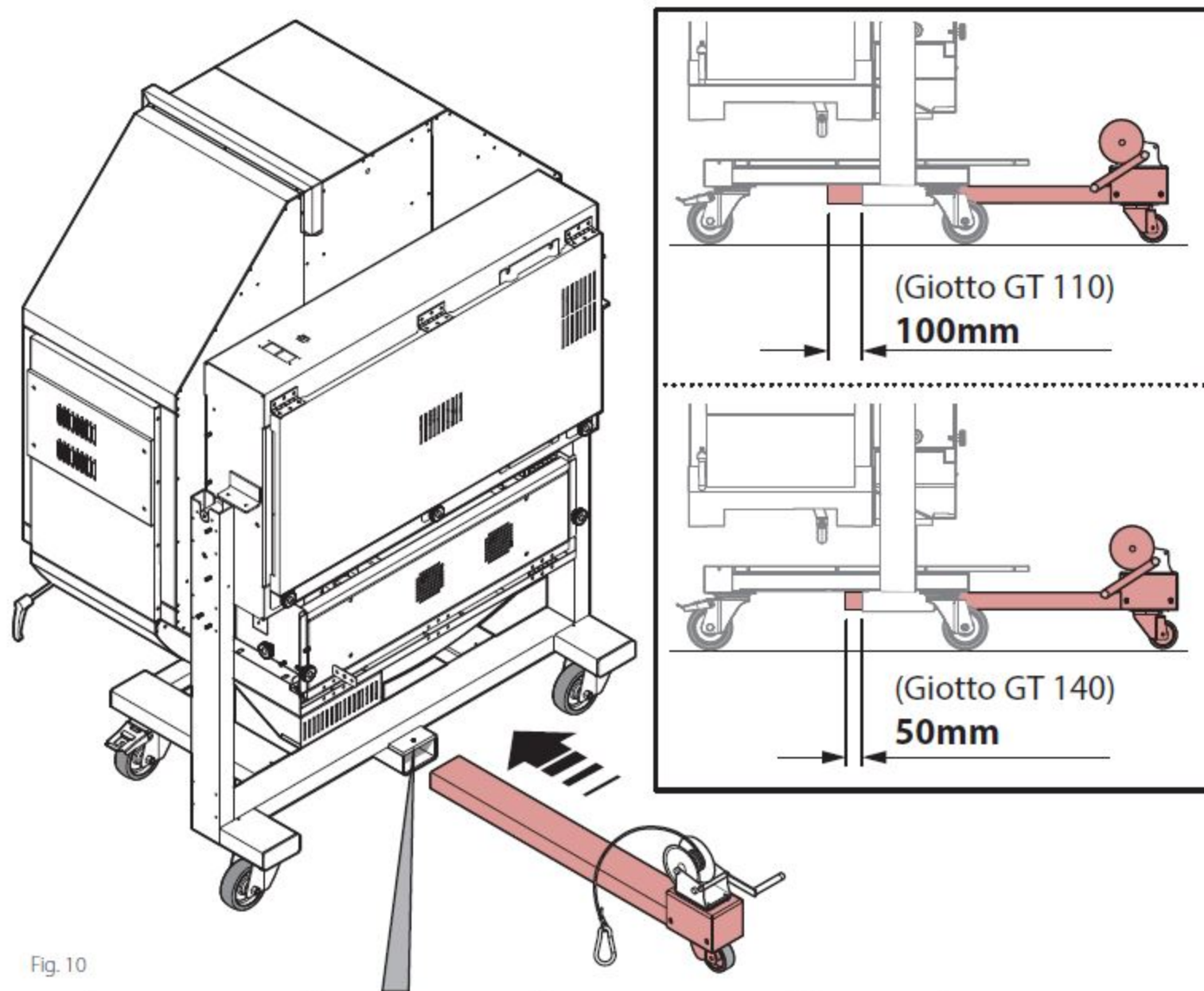


Fig. 10

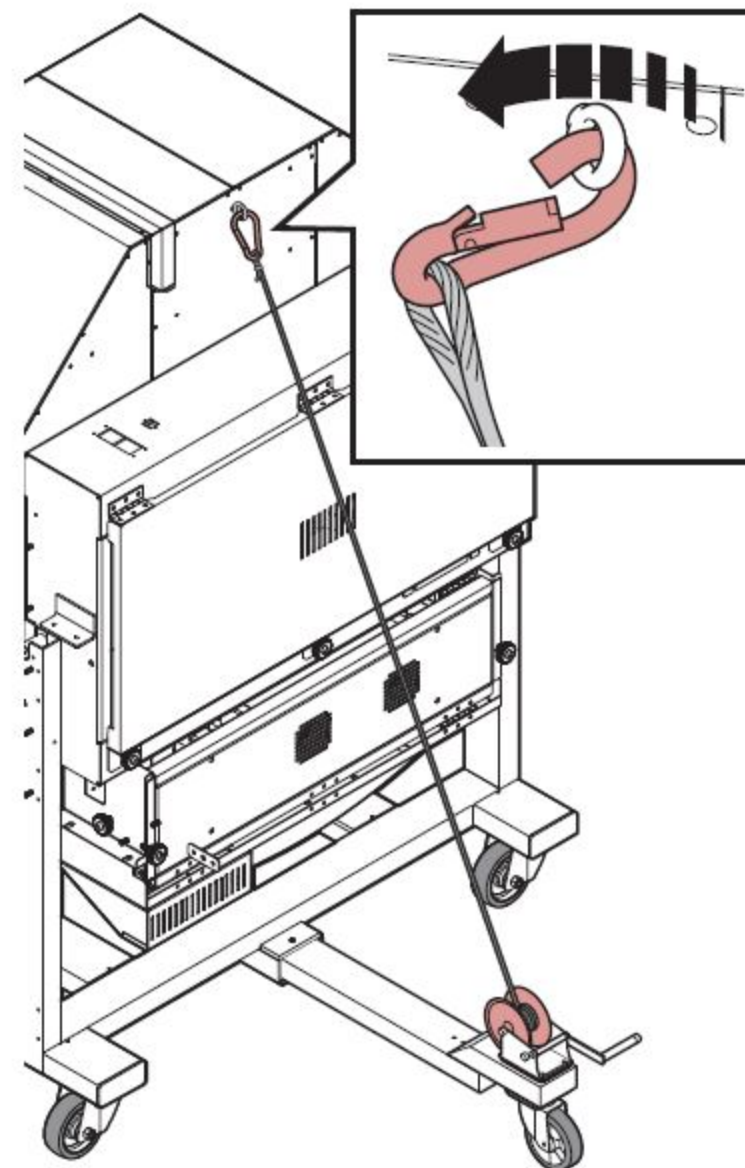
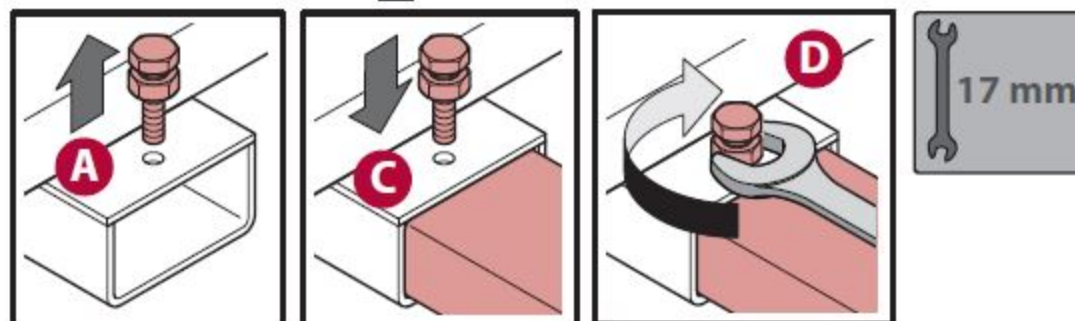


Fig. 11

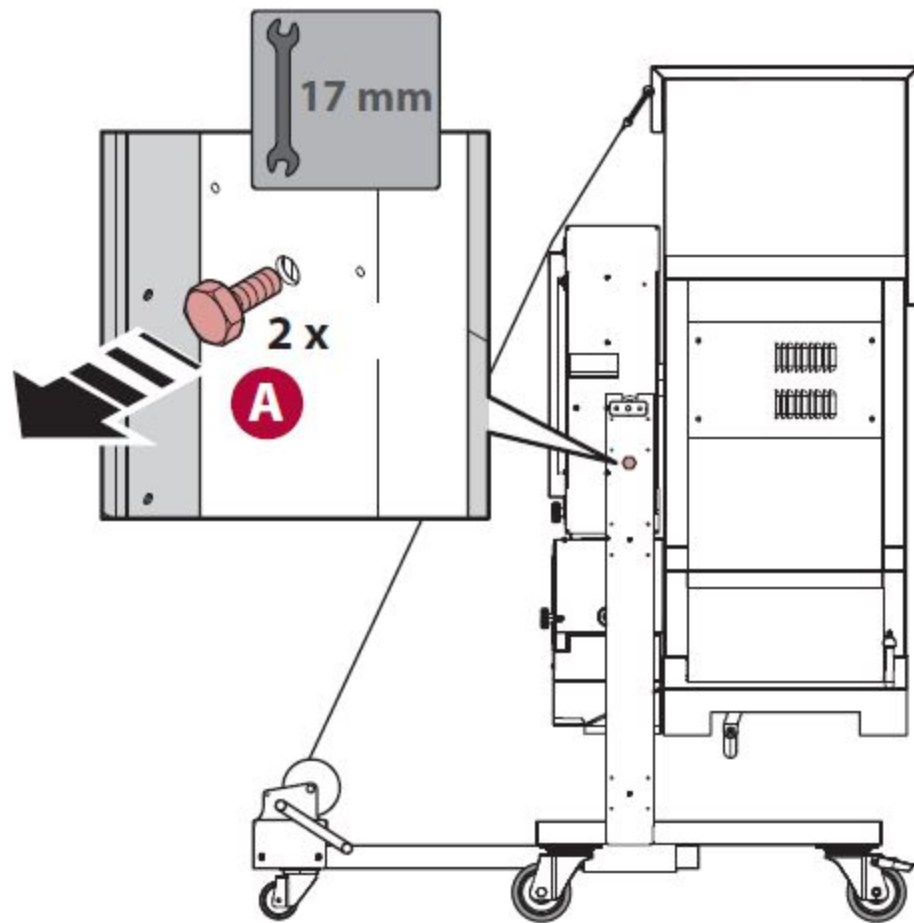


Fig. 12

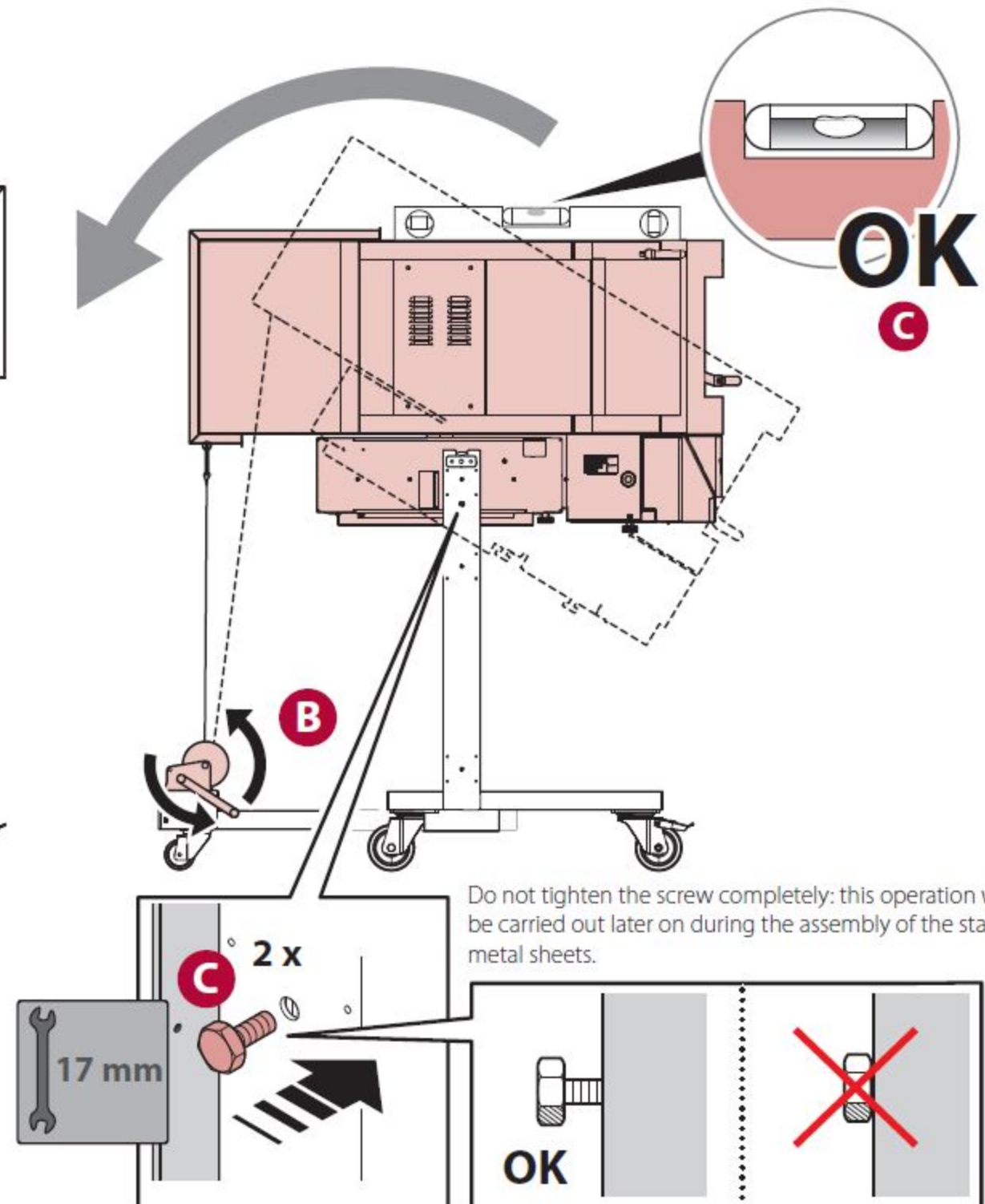


Fig. 13

Installation

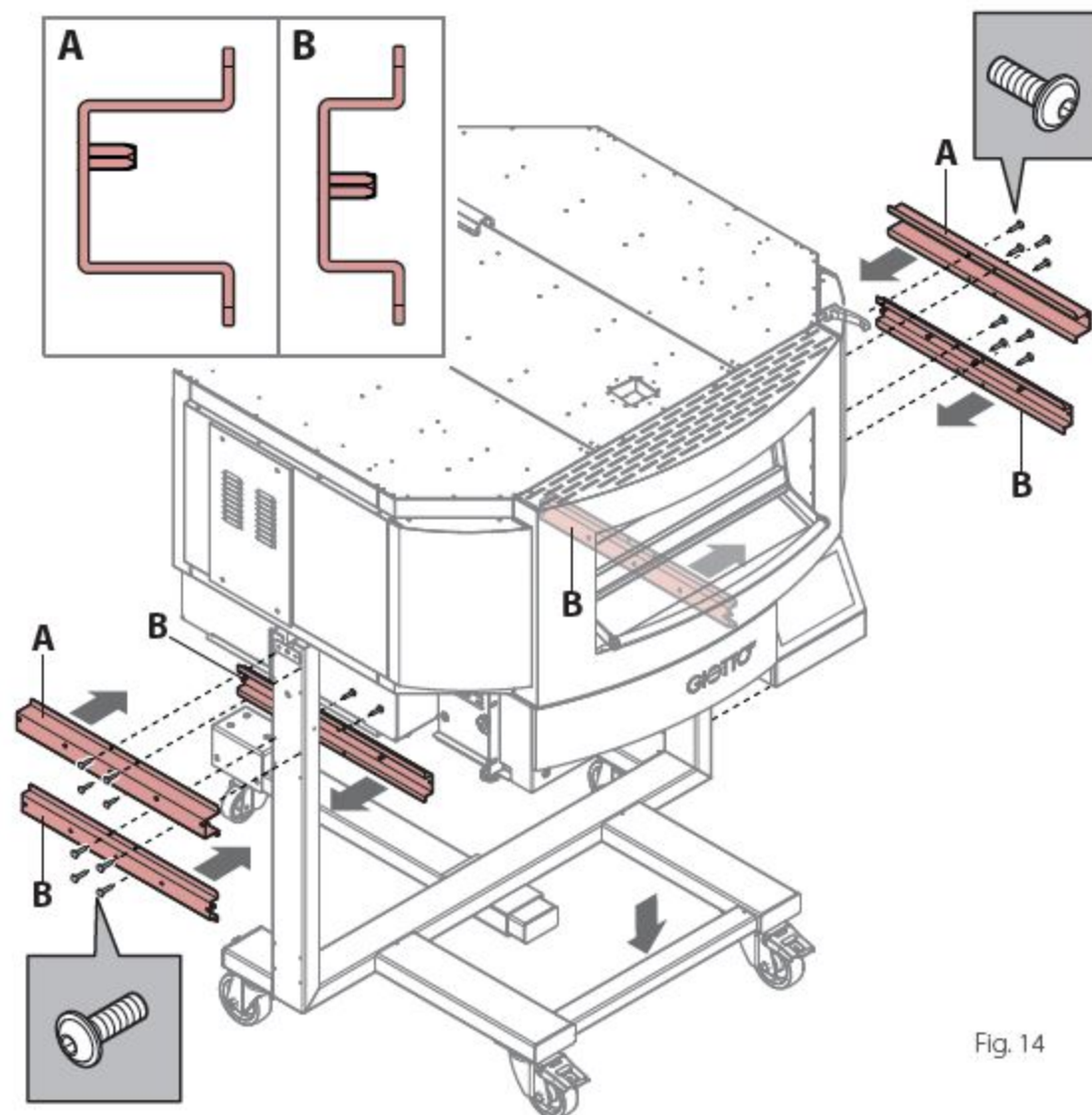
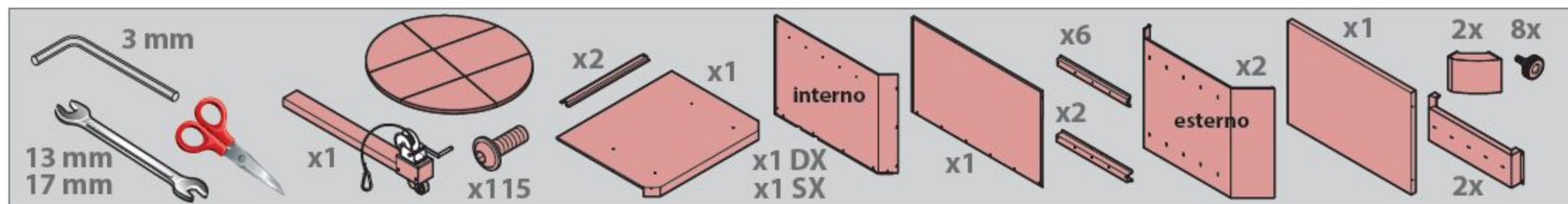


Fig. 14

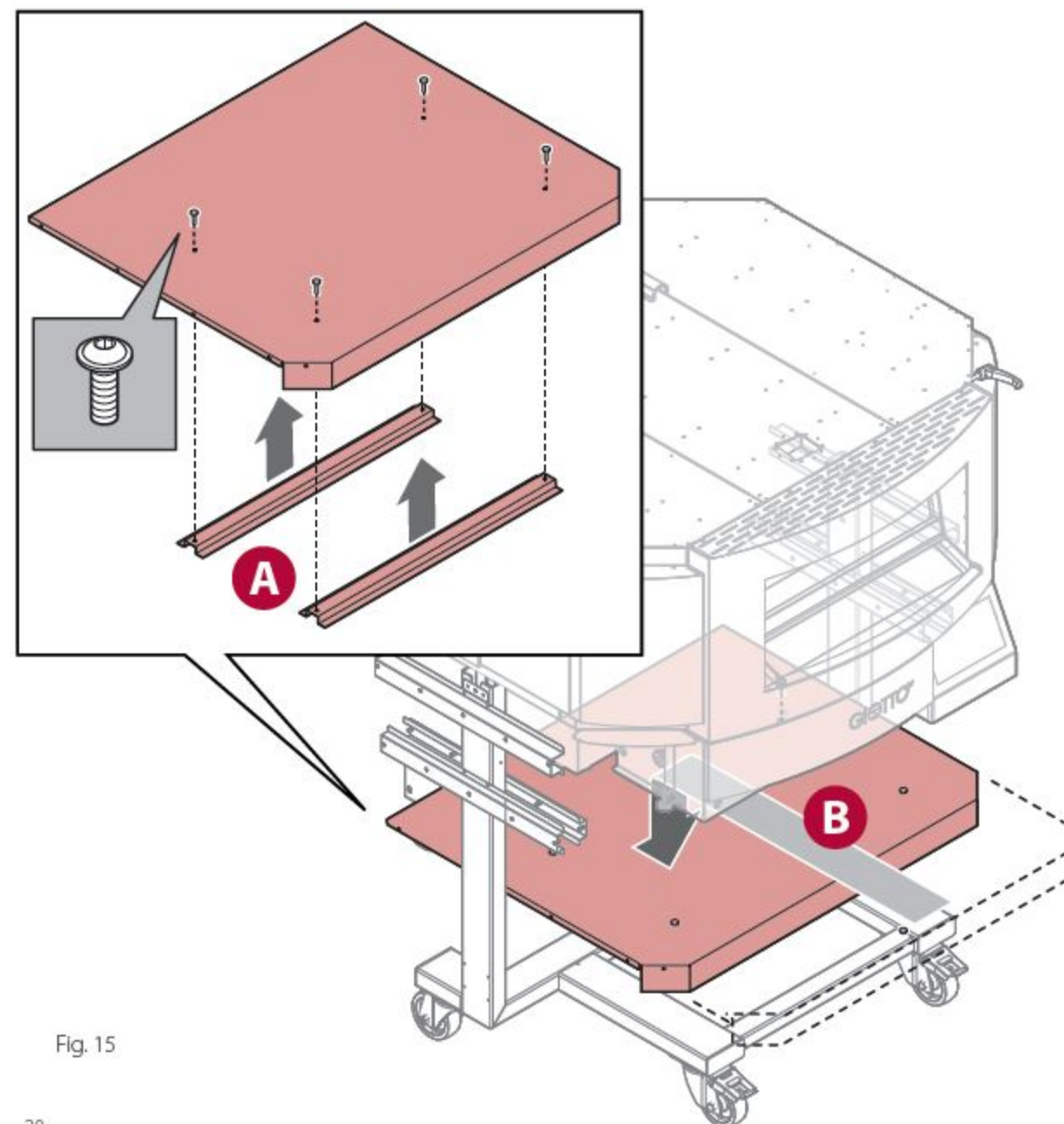


Fig. 15

Installation

Measure distances **A** and **B**.

If **A=B**, continue with the installation on the following page

If **A≠B**, before proceeding, act on the winch until the two measures are equal.

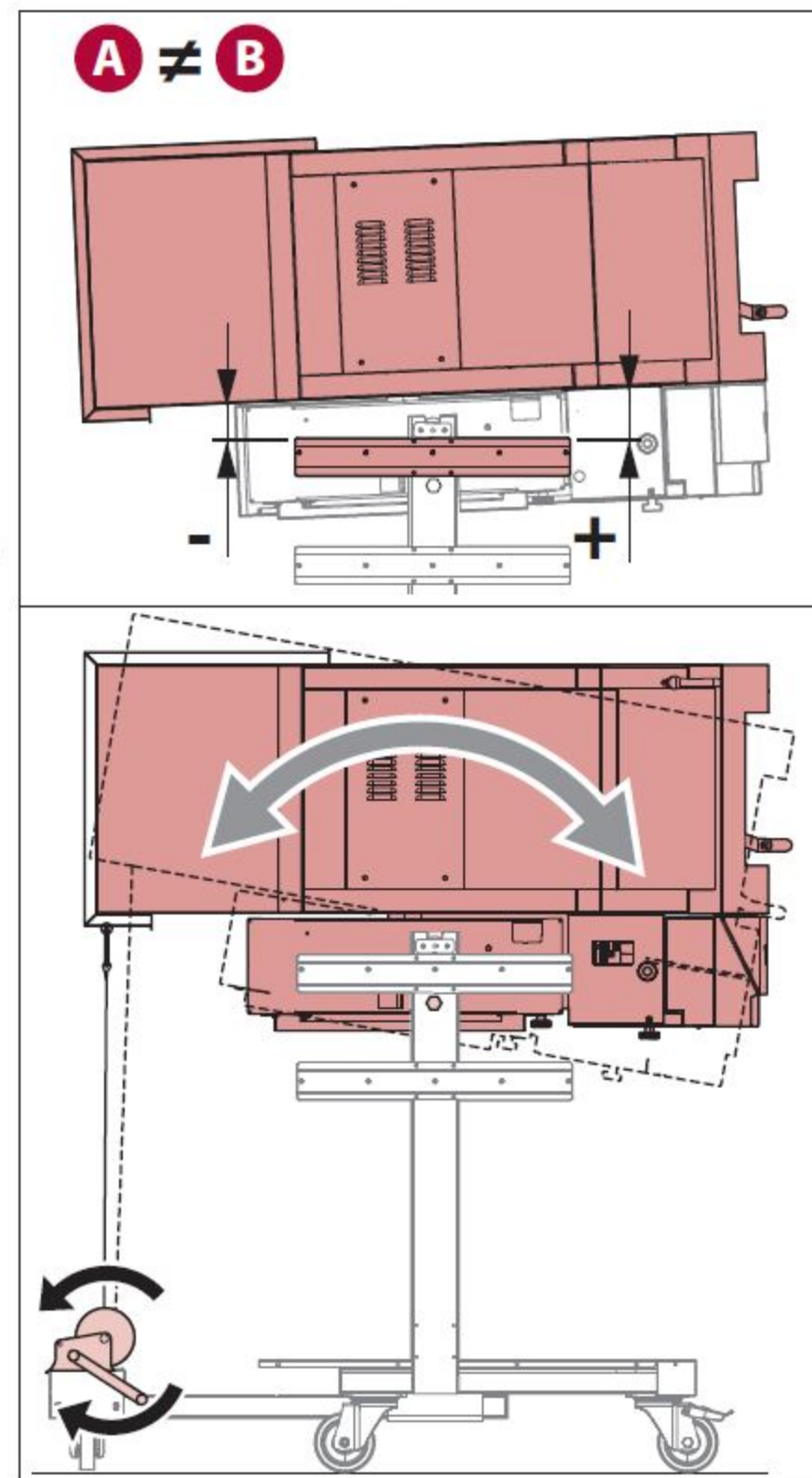
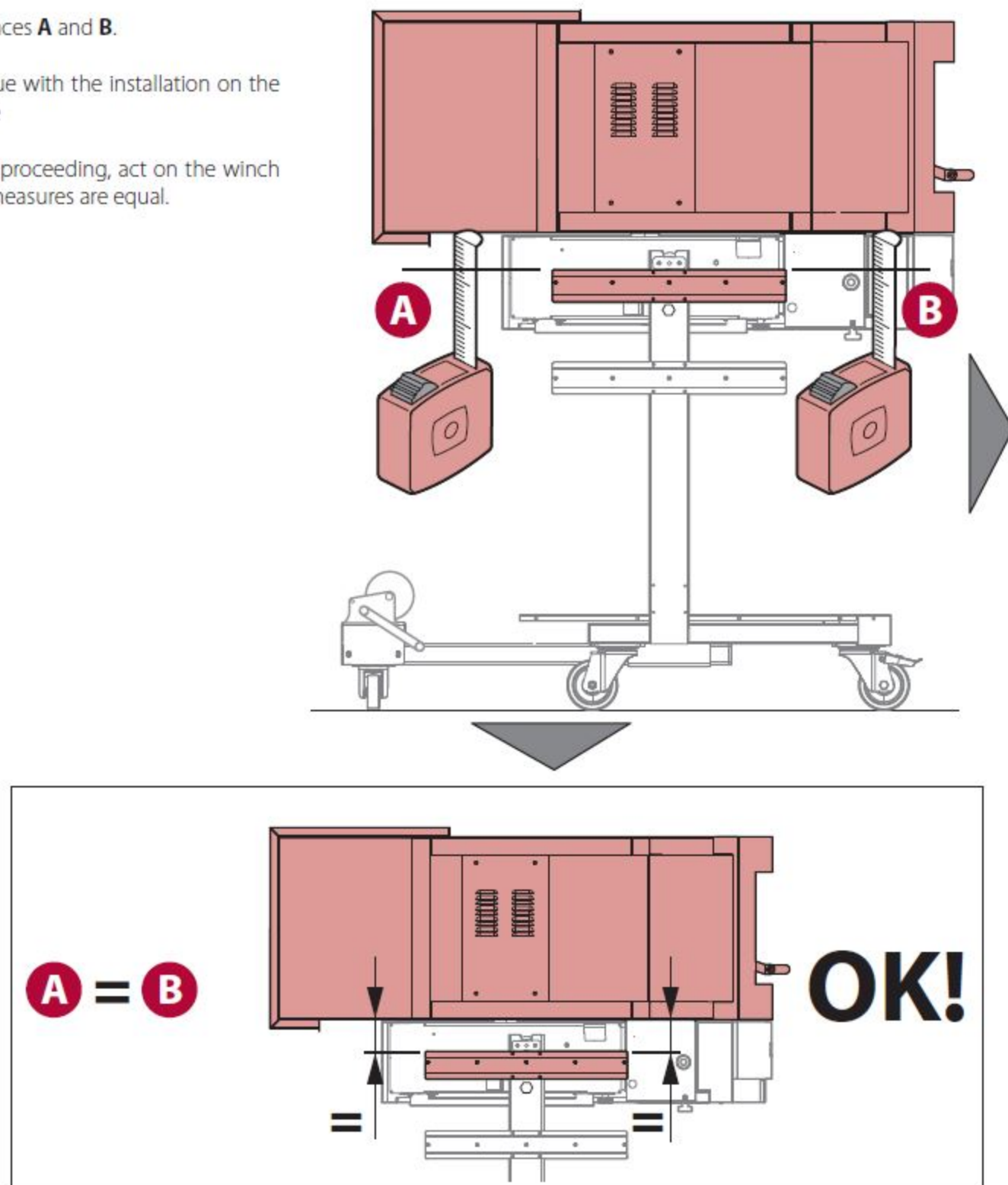


Fig. 16

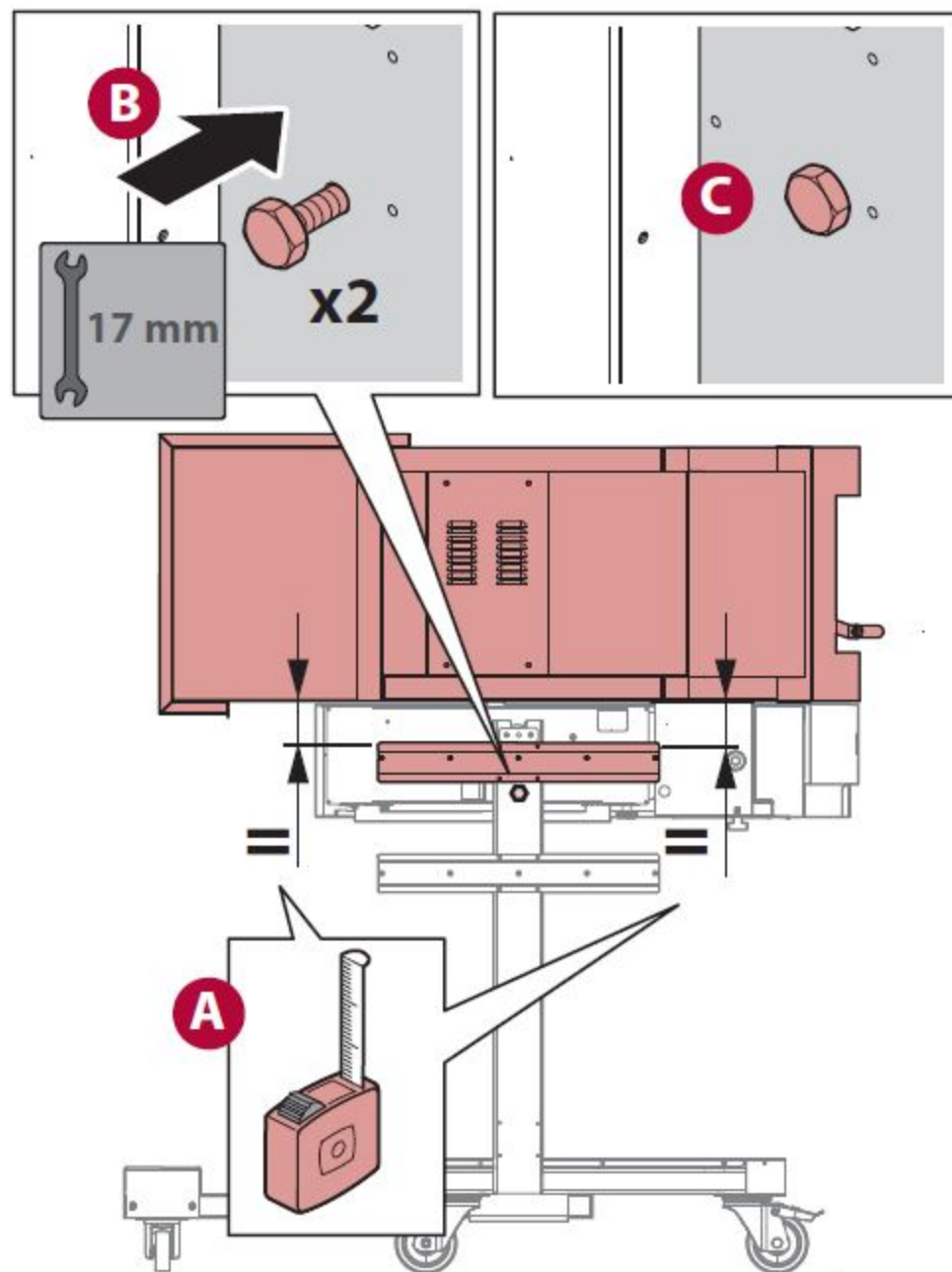


Fig. 17

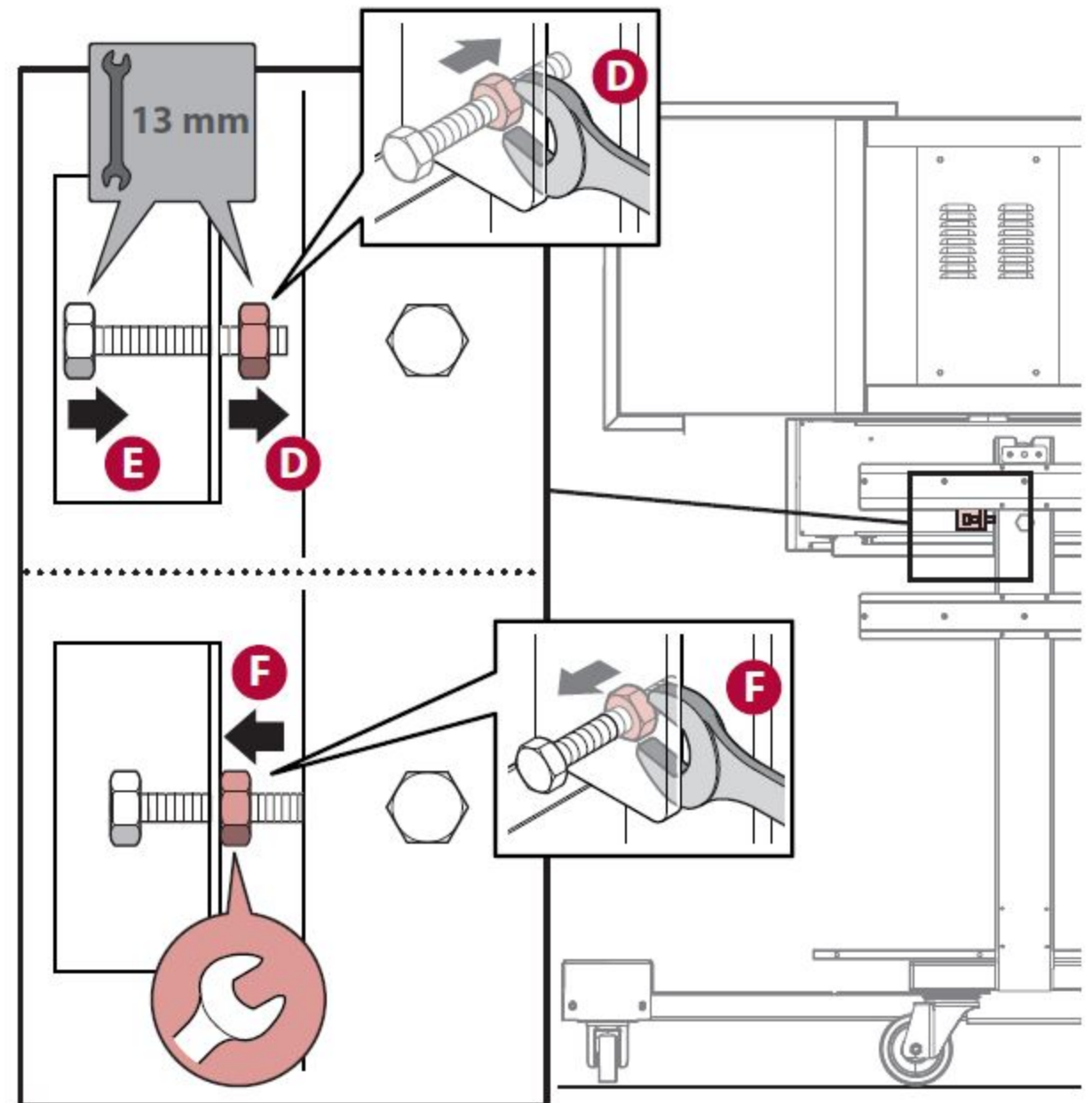
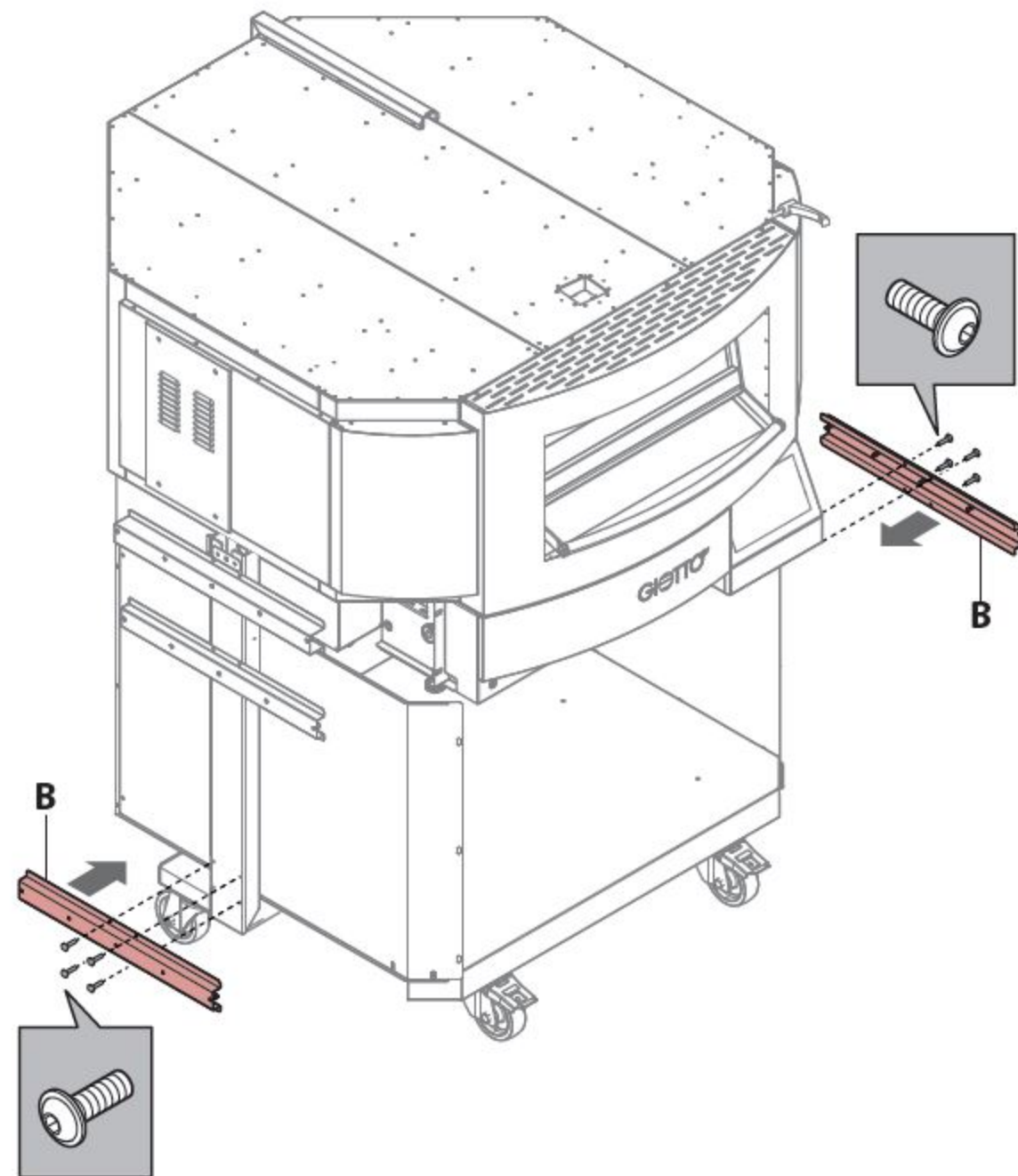
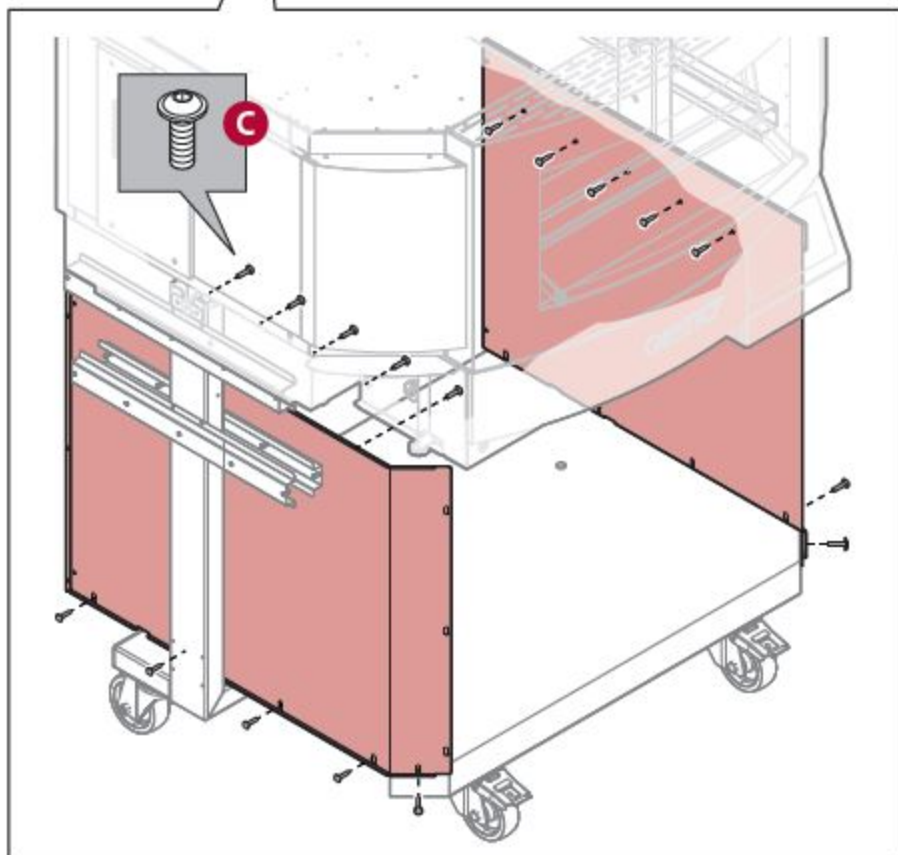
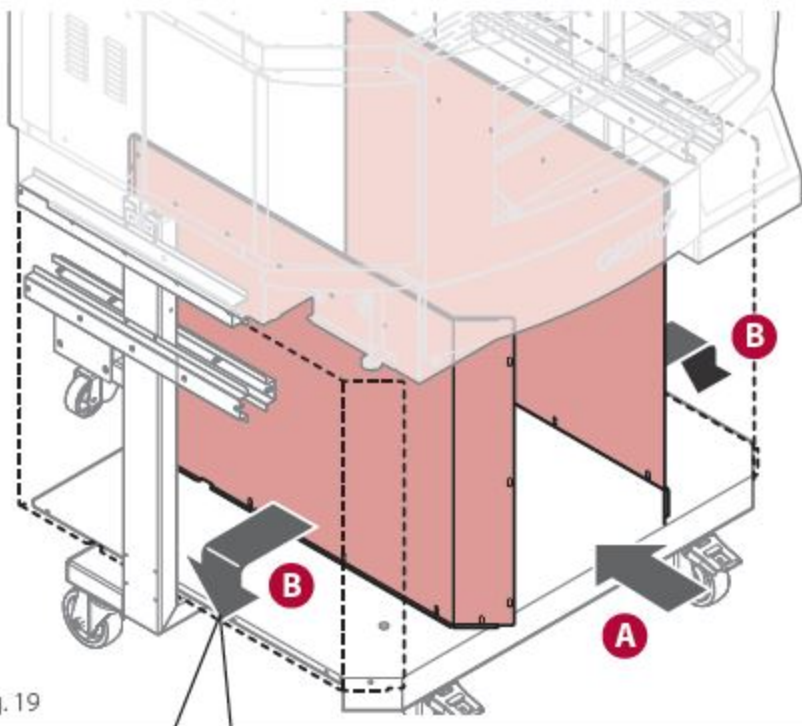


Fig. 18



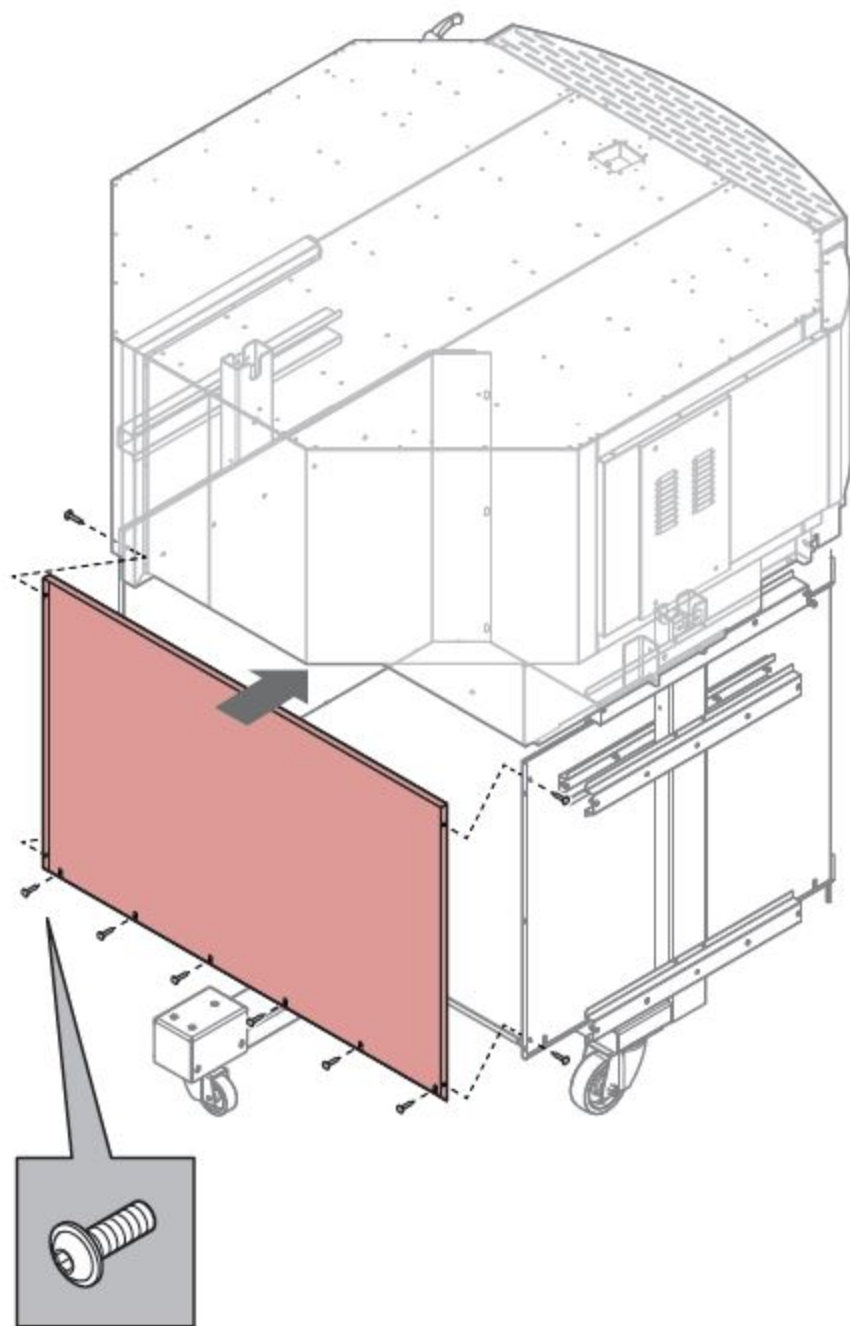


Fig. 20

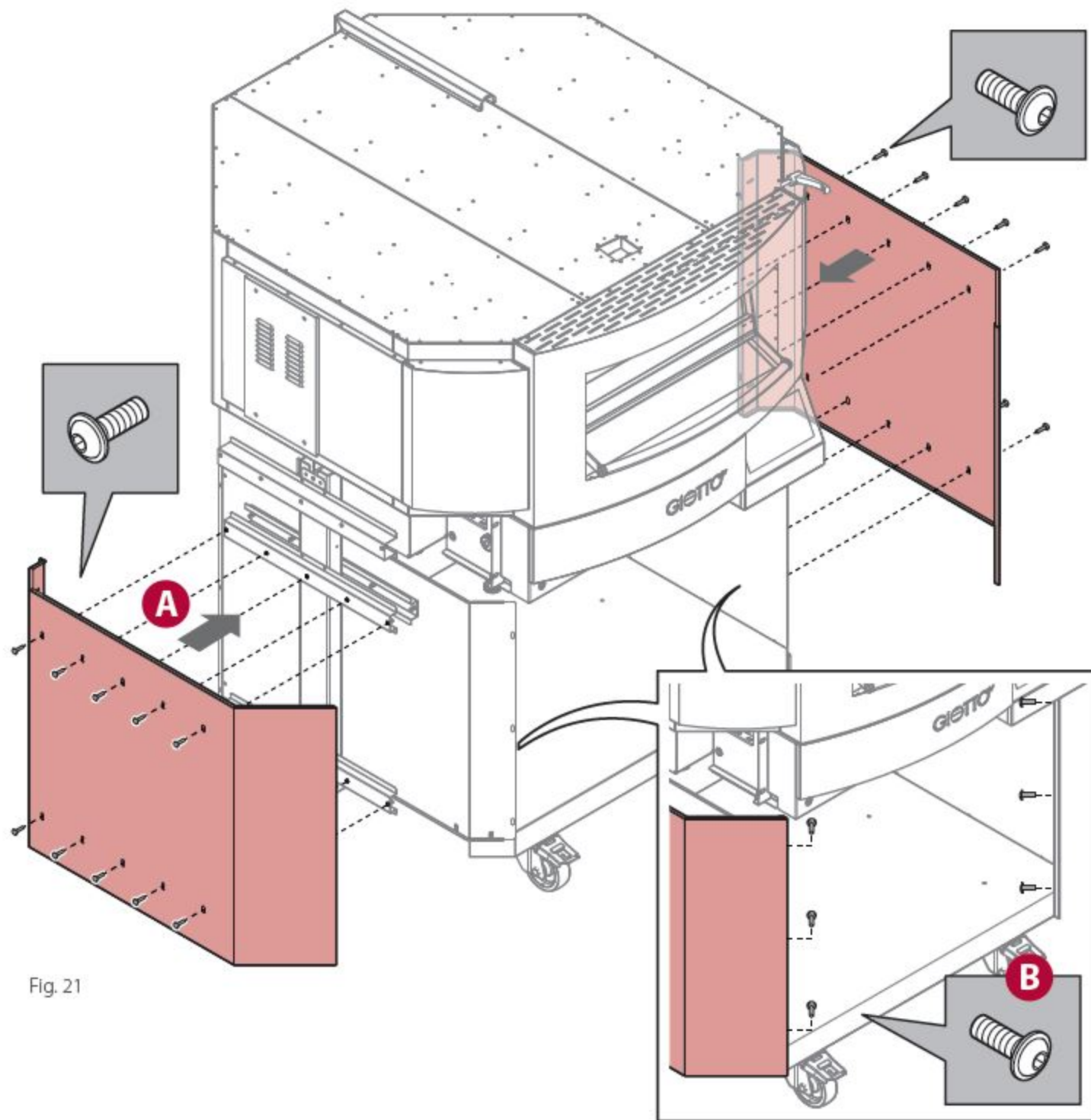
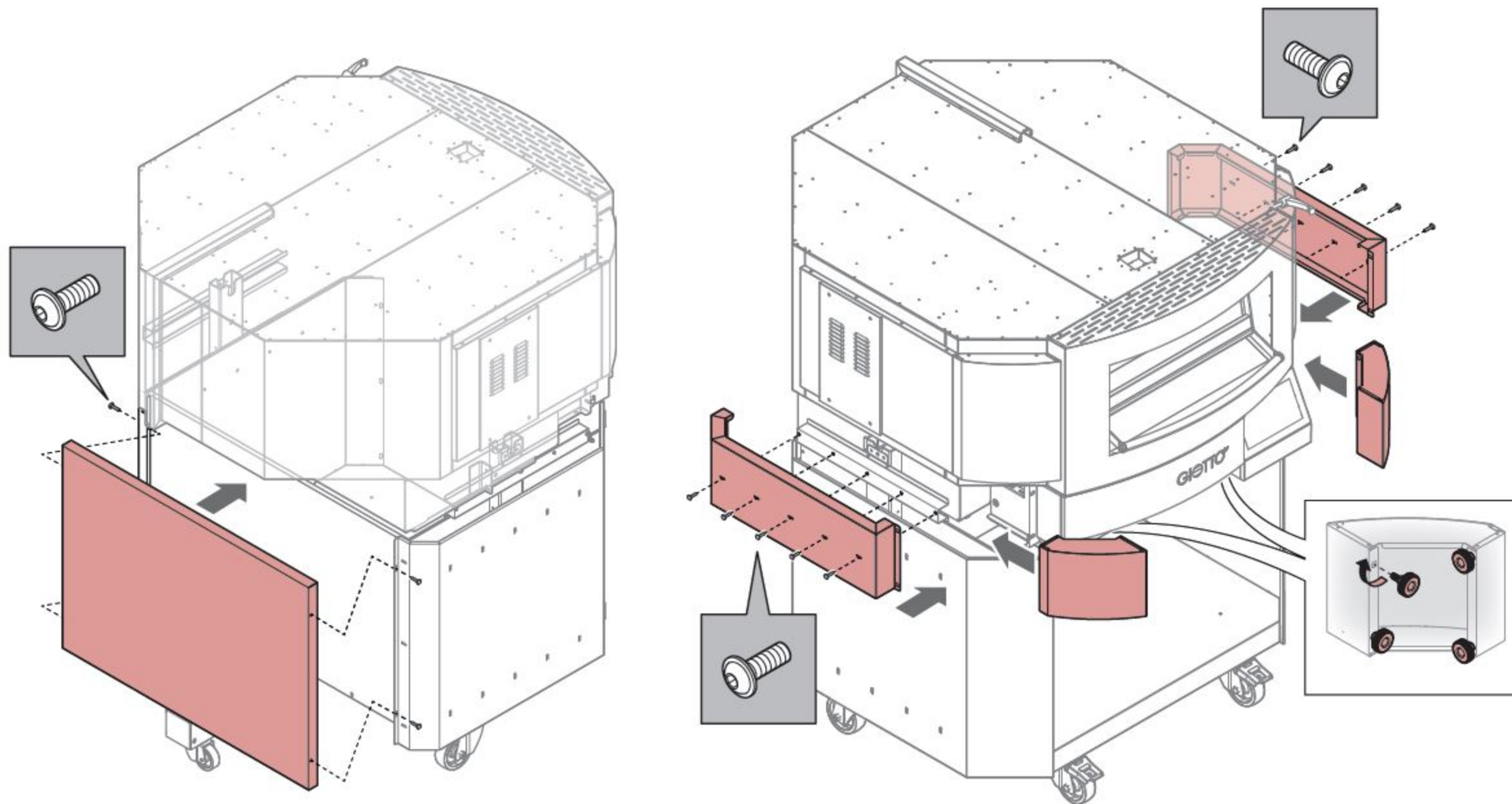


Fig. 21



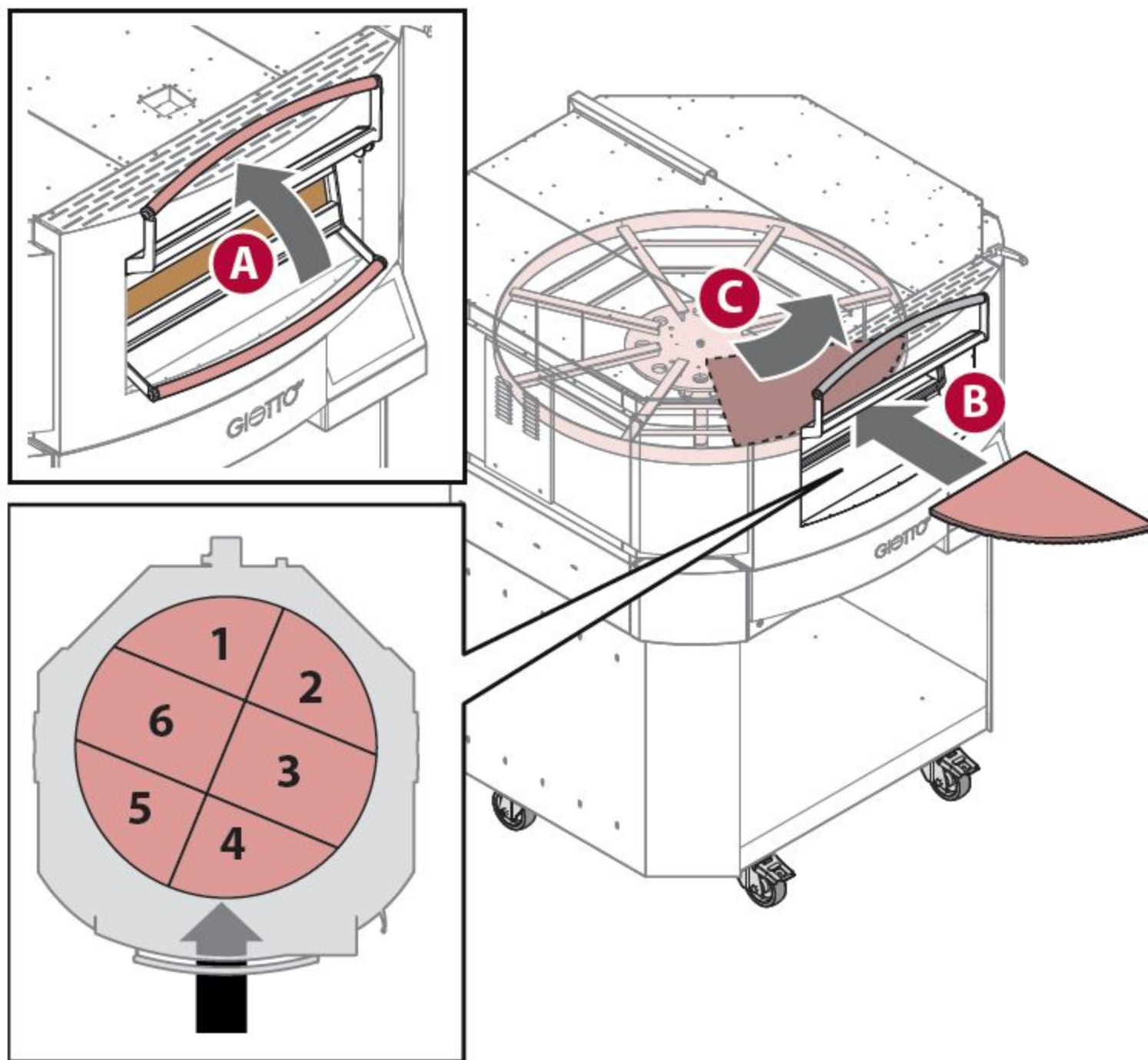


Fig. 22

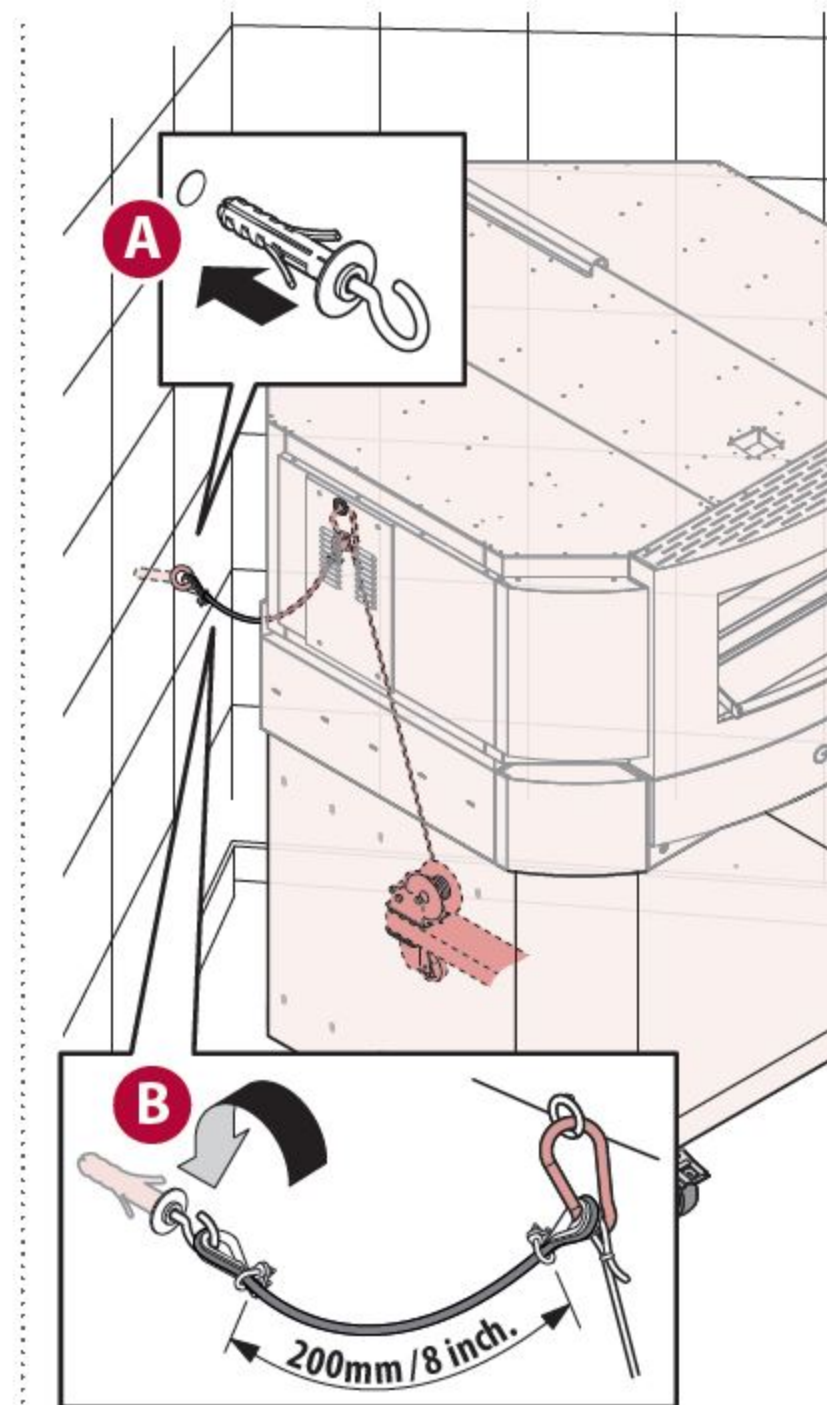


Fig. 23

Serial number plate reading

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

Smoke extraction

► Fig. 24

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

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

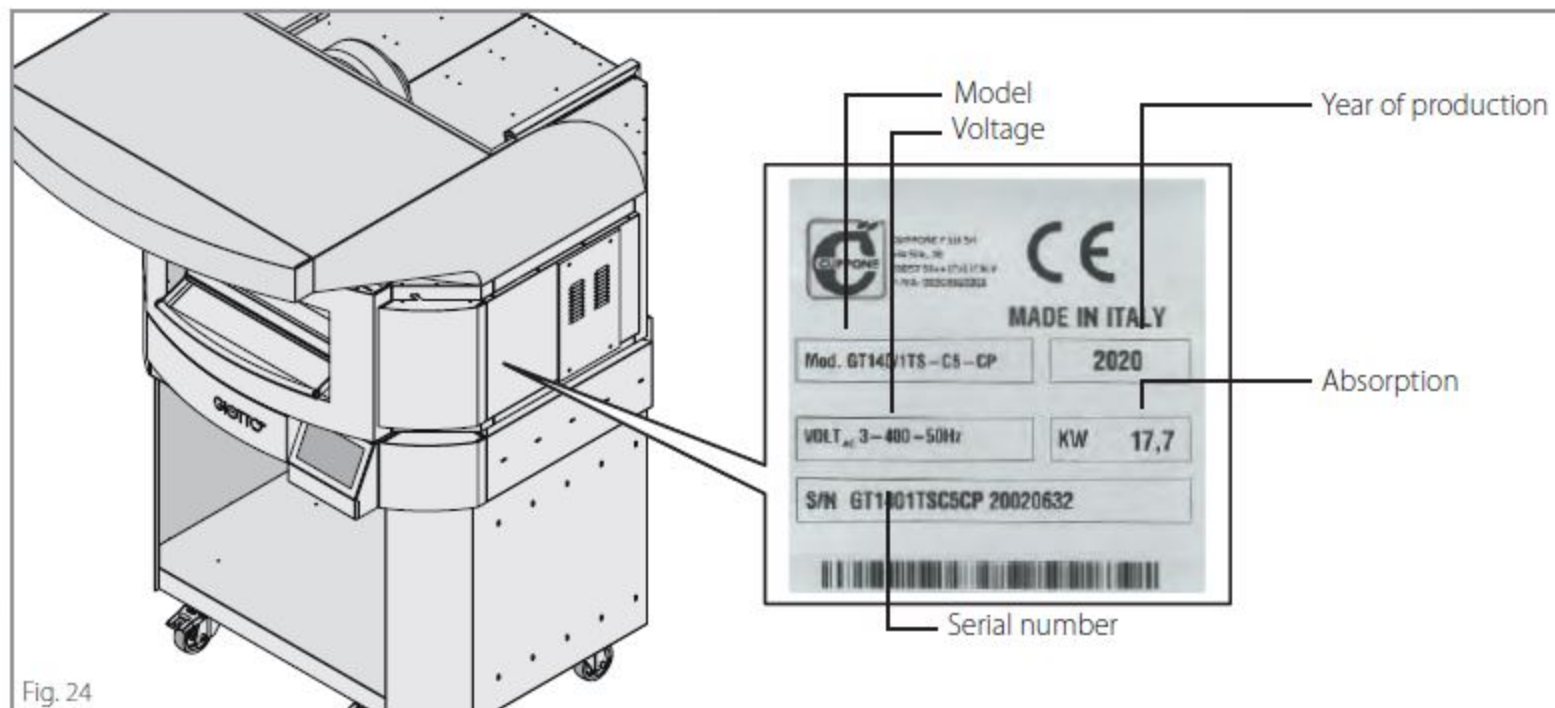


Fig. 24

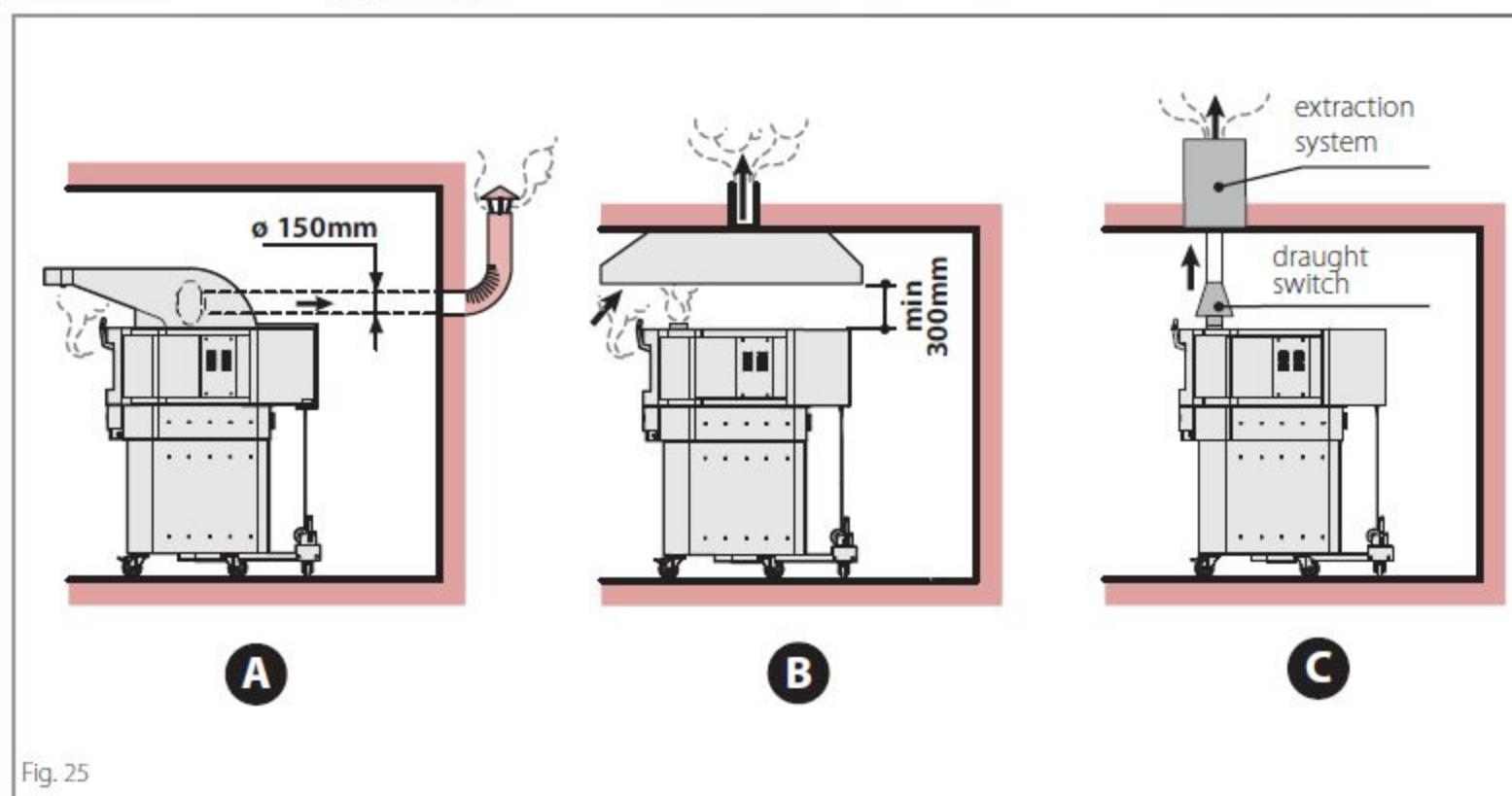



Fig. 25

Electrical connection

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

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

► Fig. 25

The appliances have a "D" socket on the back, where the "C" socket supplied must be connected.

► Fig. 26

On the latter, by a qualified electrician, a plug "B" and a power cable "A" of adequate capacity and section must be fitted (see table on the next page) (both not supplied).

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

Fig. 26

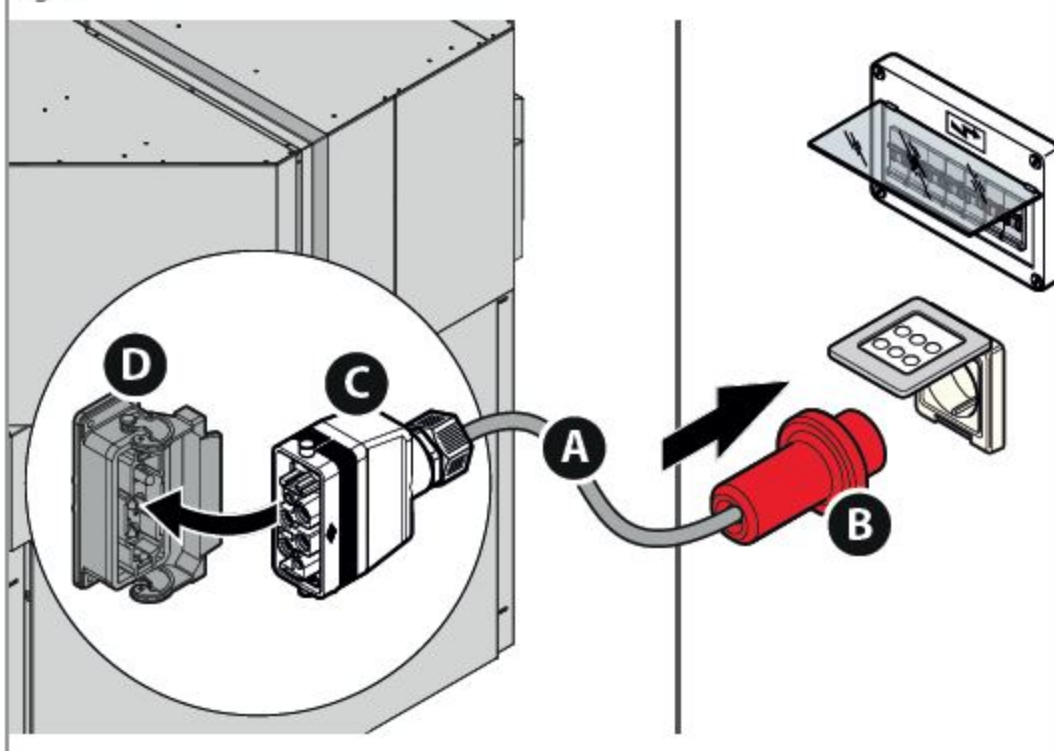
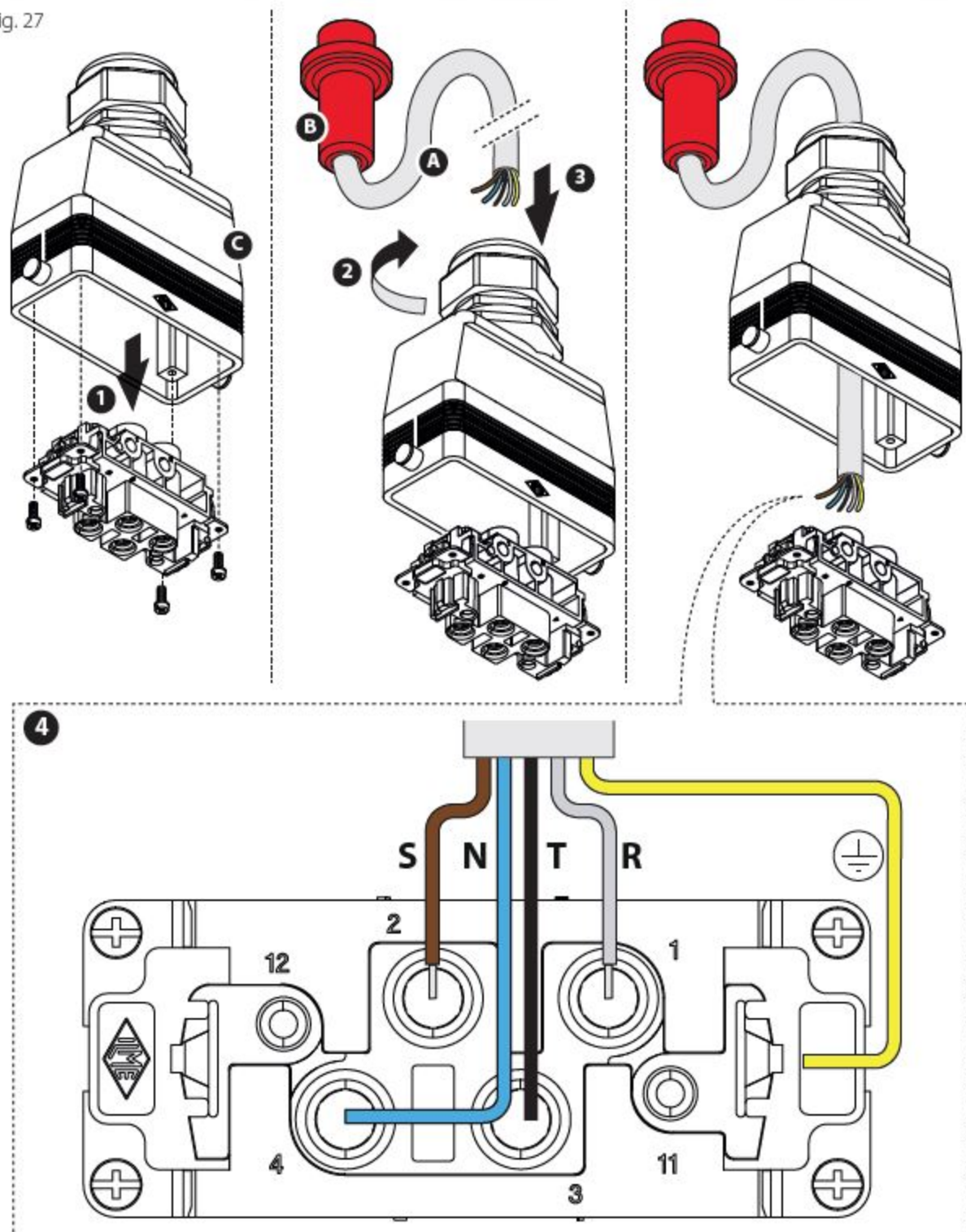




Fig. 27



Installation

For a correct electrical connection, the appliance must:

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

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



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

Fig. 28

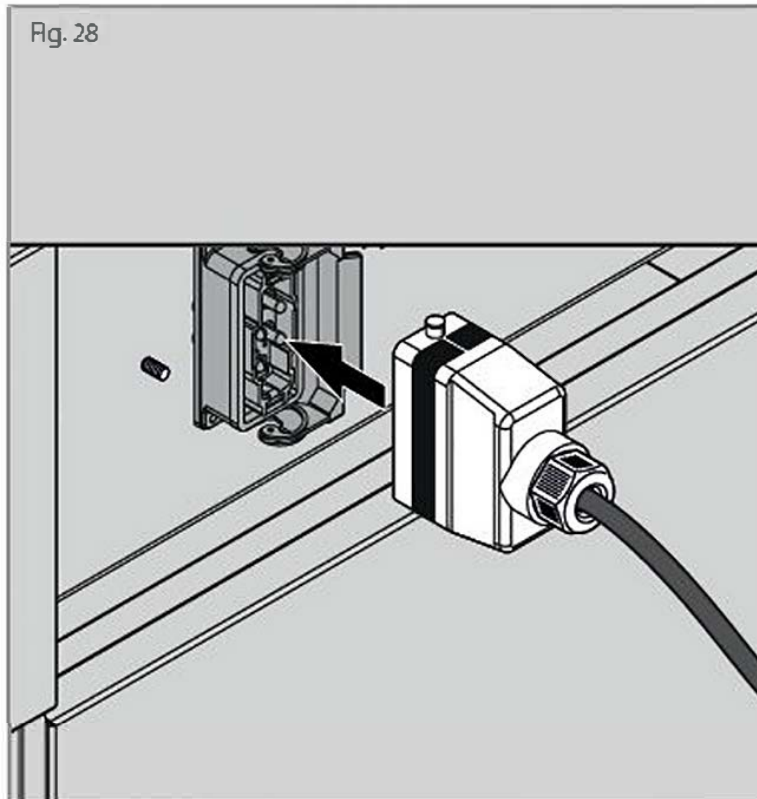
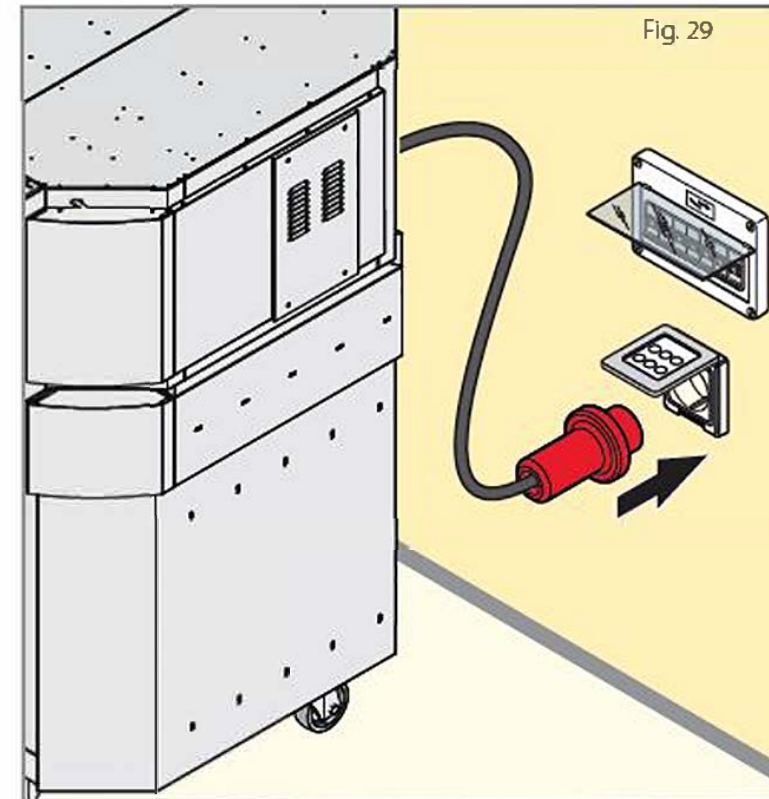


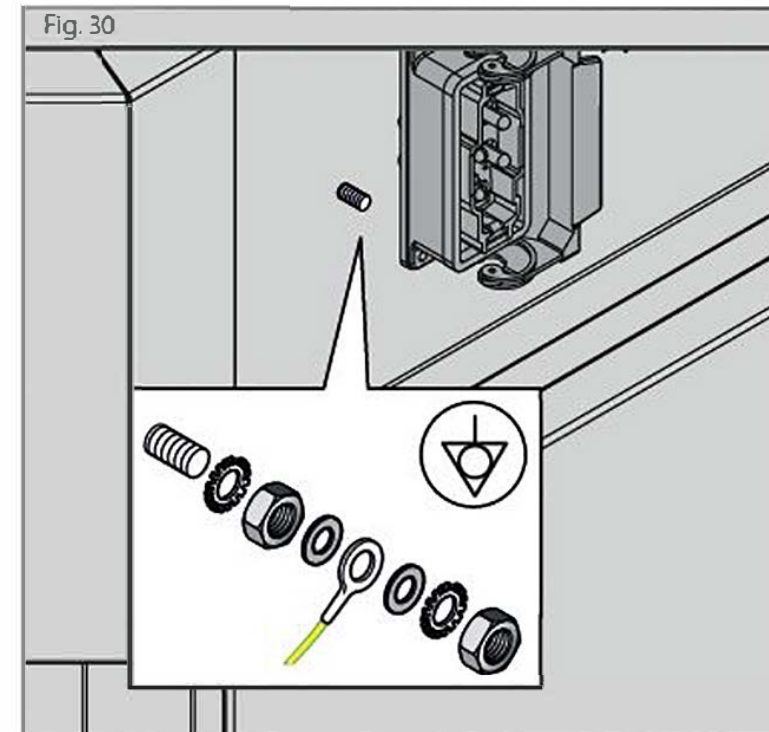
Fig. 29



Electrical data

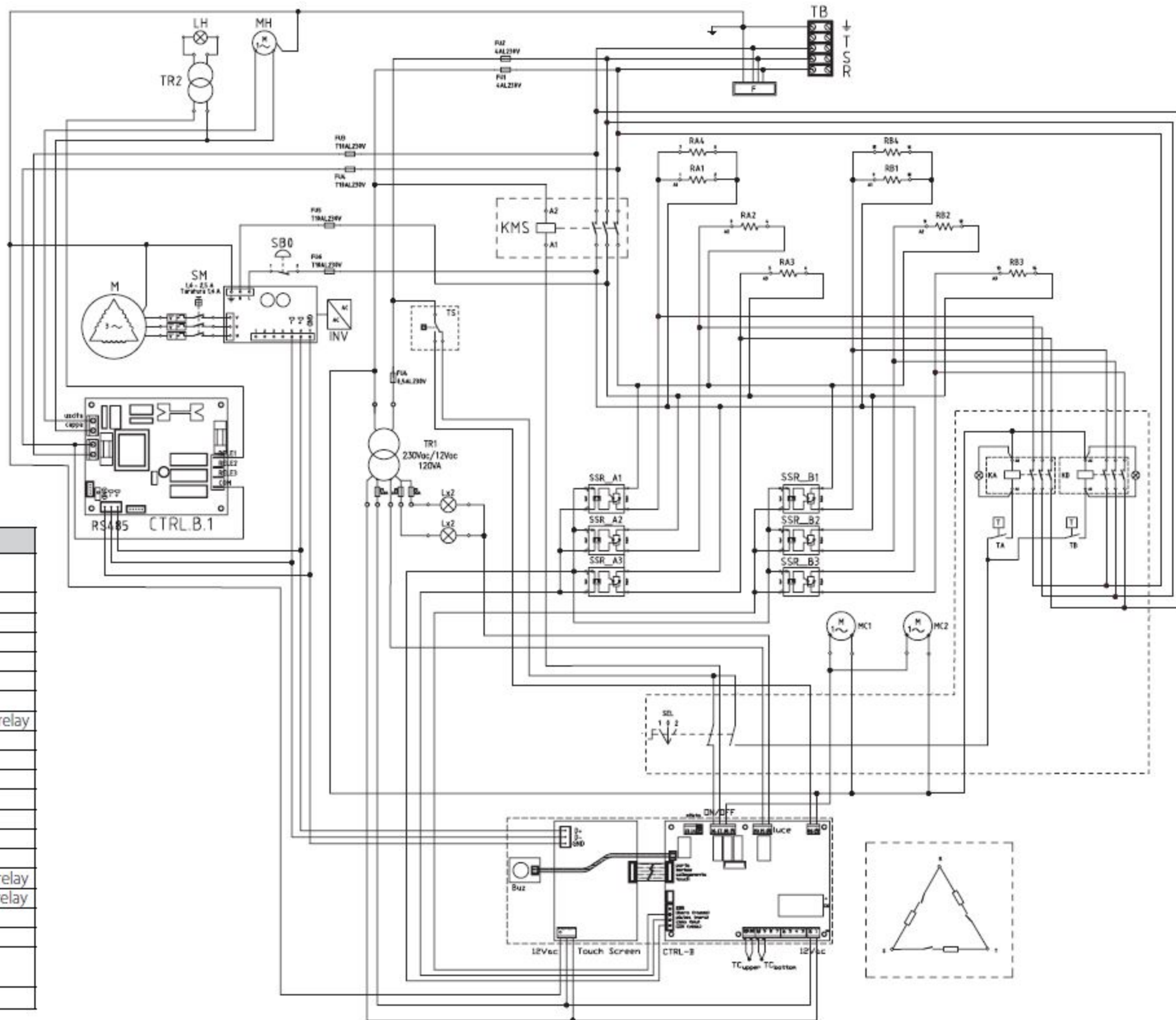
	Model	Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Connection cable (Nxmm ²)	Customer panel protection (nxA)
GT 110	LLKGT110	3N~400V	15.0	9.0	21.7	5x2,5	4x25
GT 140	LLKGT140	3N~400V	18.11	10.9	26.1	5x4	4x32

Fig. 30



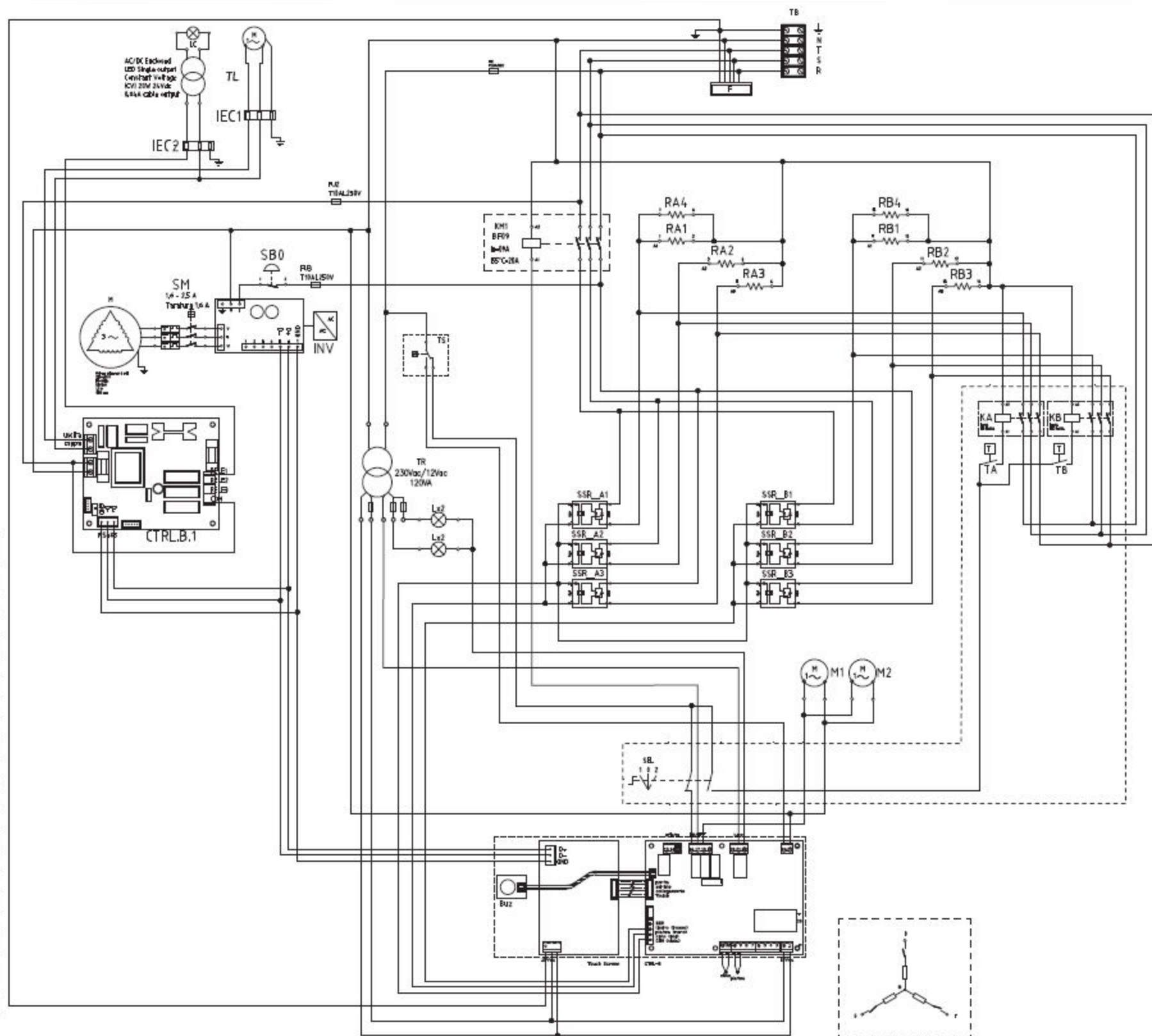
AC 3 x 230

Abbreviation	Description
AL	Control panel supply 25.2W, 230Vac/12Vcc
C	Motor start capacitor
CTRL.B	Oven control board
EV	Water inlet solenoid valve
F	Noise filter
FUX	Fuses
KM1	Main contactor
KR	Steam. heating element switching relay
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
RA1...6	Top heating elements
RB1...6	Bottom heating elements
Rt	Cutting heating element
ST	Safety thermostat
SSR_A1...6	Upper heating element solid state relay
SSR_B1...6	Lower heating element solid state relay
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac double outlet
VAP	Steamer



AC 3 N 400

Abbreviation	Description
AL	Control panel supply 25.2W, 230Vac/12Vcc
C	Motor start capacitor
CTRL.B	Oven control board
EV	Water inlet solenoid valve
F	Noise filter
FUX	Fuses
KM1	Main contactor
KR	Steam. heating element switching relay
L	Cooking chamber lights
M1	Board cooling fan motor
M	Chimney opening motor
RA1...6	Top heating elements
RB1...6	Bottom heating elements
Rt	Cutting heating element
ST	Safety thermostat
SSR_A1...6	Upper heating element solid state relay
SSR_B1...6	Lower heating element solid state relay
TB	Terminal board
TC	Thermocouple
TR	Light transformer 50VA, 230/12Vac double outlet
VAP	Steamer



Pre-testing and final inspection

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

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

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

Checking the operation

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

On first startup, set the temperature to a value of **150°C** and keep the oven on for at least **8 hours, without any food inside**: we recommend the chimney is kept fully open during this time.



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.

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

✓	Positioning checks	Reference chapter on page...
	Are installation rooms adequate compliant with the regulations? (correct air exchange, minimum/maximum temperature, etc ...)	<u>Oven transport and positioning</u> on page 17
	Is the appliance perfectly level?	
	Is the appliance resting on the base underneath and is this suitable to support the weight of the oven?	
	Have the minimum distances stated been complied with?	
	Has the protective film been removed from the surfaces?	<u>Preliminary operations</u> on page 16
	Is the oven chamber free from non-compliant objects (e.g. Installation tools, user manuals, packaging, etc.)? If that is the case, remove them!	
	Is the current chimney flue adequate and does it complies with the current regulations?	<u>Smoke extraction</u> on page 27
✓	Electrical checks	Reference chapter
	Does the mains voltage match the data on the rating plate?	<u>Electrical connection</u> on page 28
	Do electric connections meet current regulations in the country of installation and follow the diagrams supplied?	
✓	Smoke outlet checks	Reference chapter
	Is the appliance positioned correctly under a suitable hood? We would like to remind you that it is possible to connect the smoke outlet to an extractor (fan or extraction pipe of a motor-driven hood), putting in between the latter and the oven chimney a switch.	<u>Smoke extraction</u> on page 27
✓	Miscellaneous	Reference chapter
	Does the user have all the documentation relative to the oven?	-
	Has the user been correctly trained on the use and maintenance of the oven?	-



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