Leonardo

OVEN

Use and maintenance manual

LN2T/1TS - **LLKLN2**
LN2T/1TSH - **LLKLN2H**
LN3T/1TS - **LLKLN3**
LN3T/1TSH - **LLKLN3H**
LN650/1TS - **LLKLN5**

CUPPONE *llk.*

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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- 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 your Dealer. 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 your Dealer 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

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.

Knowing your oven

▶ **Fig.1.**

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

Its main parts are:

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

The temperature in the chamber is controlled by boards that switch the heating elements on and off to keep the set temperature constant.

The oven can manage separately the powers:

• of the bottom part of the oven chamber;
• of the top part of the oven chamber.

Preparing to use the oven

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

📄 **Maintenance and cleaning** - *page* **27**.

Switch the oven on: **on first use**, please set the temperature to **150°C** for at least **8 hours, placing no food inside**. During all this time we recommend you keep the chimney flue fully open. In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

To switch the oven on and set its parameters, refer to:
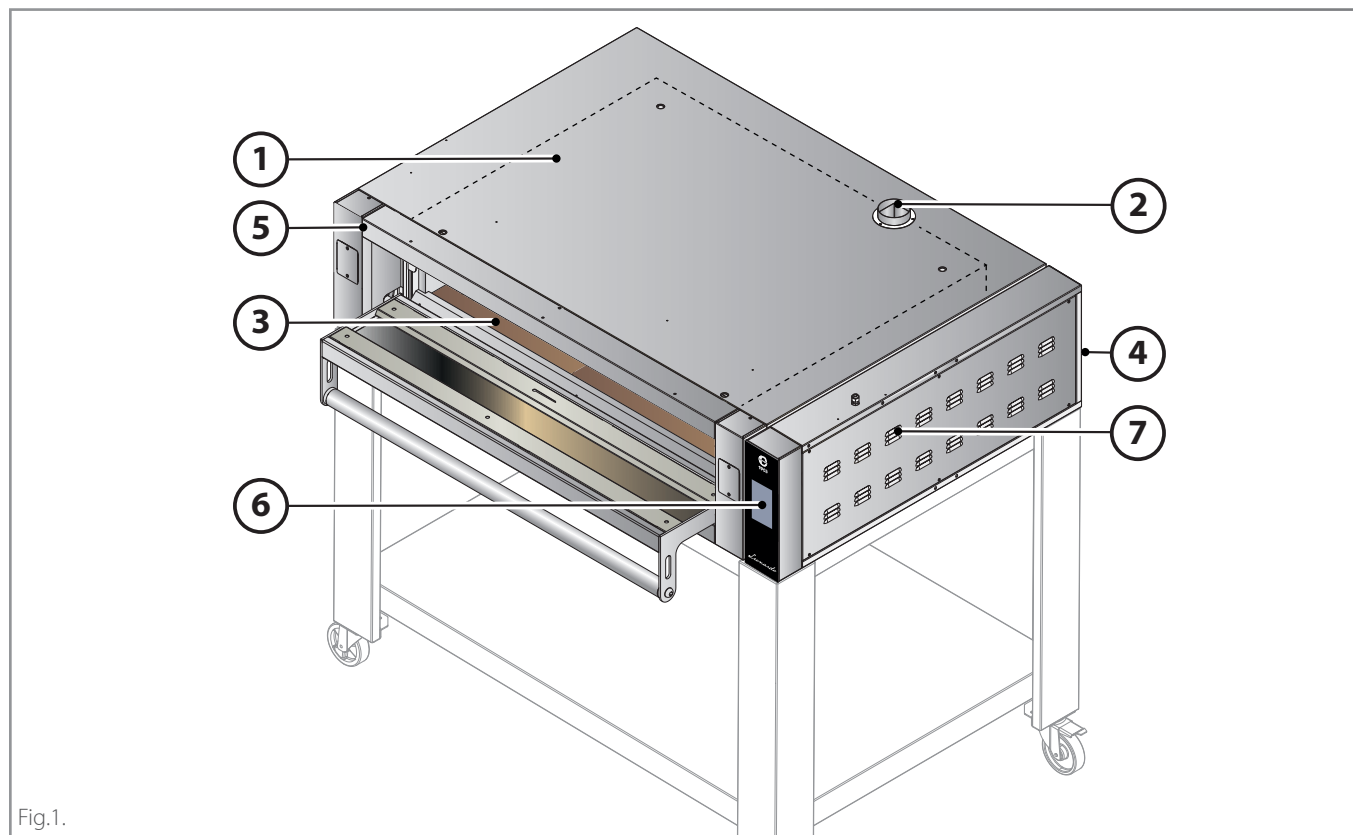
📄 **Use** - *page* **10**

Fig.1.

The first day of use is considered as a running-in period: during this time the refractory surfaces and insulating materials keep releasing humidity until they dry out completely. Over time, as materials dry out, cooking will become perfect.

⚠️ 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.

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 **22**

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

✏️ **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.2.**

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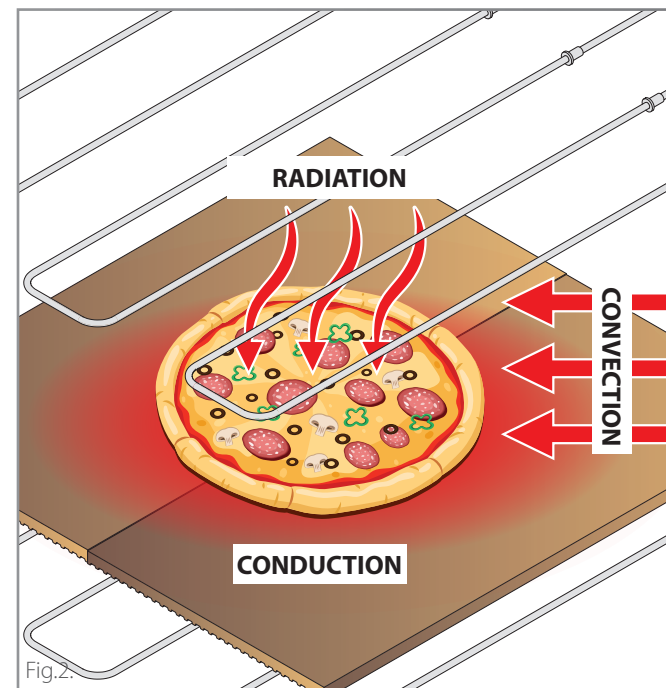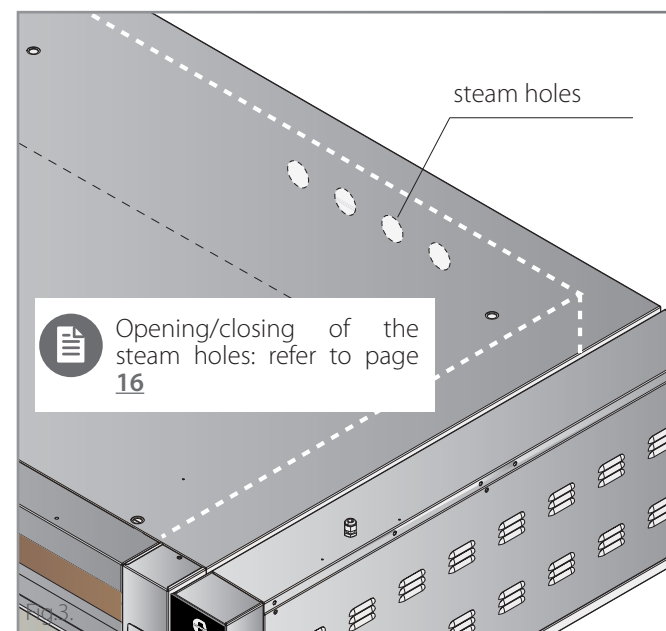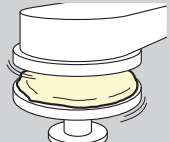

RADIATION

CONVECTION

CONDUCTION

Fig.2.

steam holes

📄 Opening/closing of the steam holes: refer to page **16**

Fig.3.
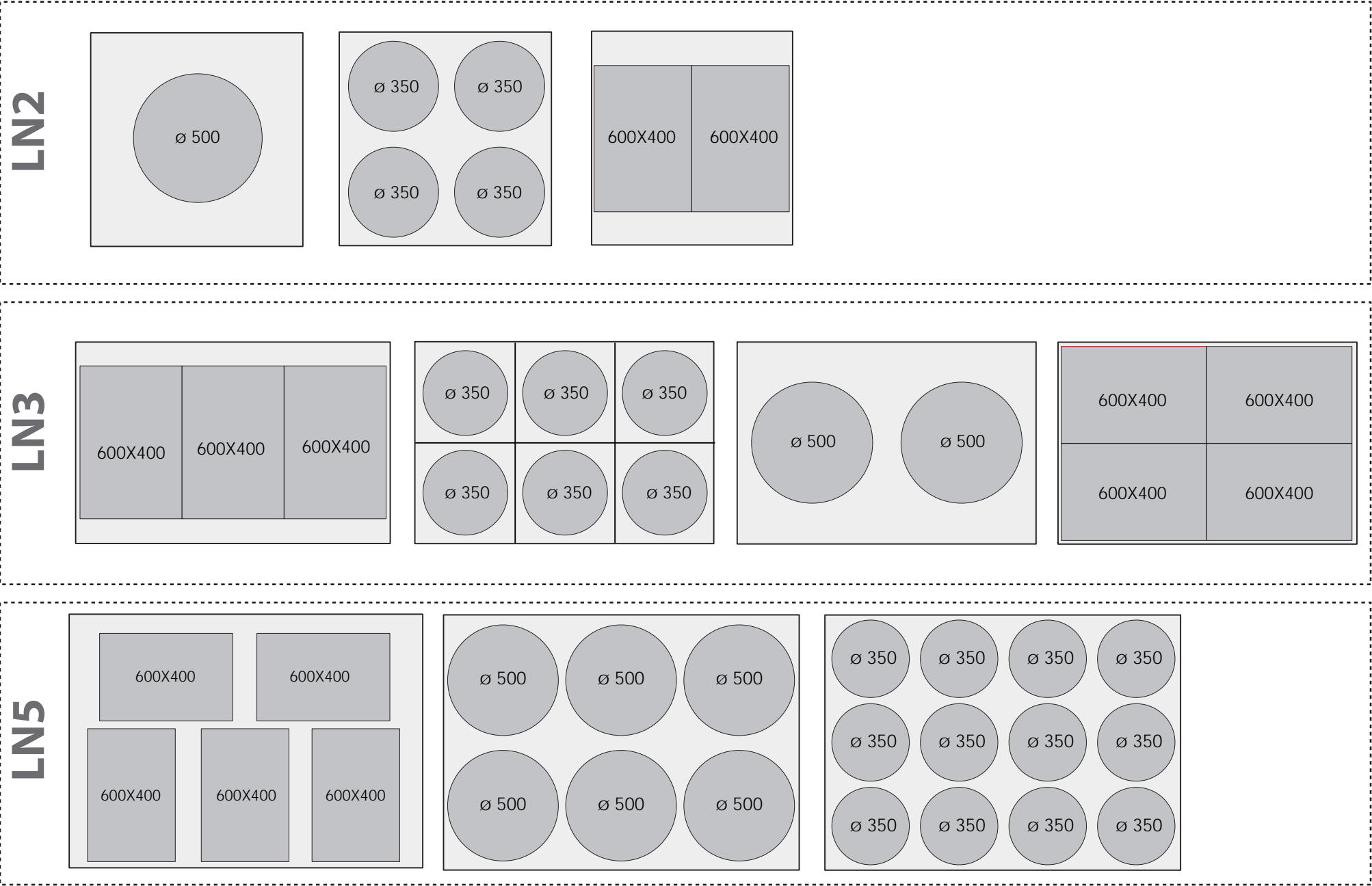
COOKING TABLES

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

PIZZERIA OVEN h. 18 with refractory surface

CONTROL		Manual stretching			Stretching with Pizzaform				Preheating for both types (Manual stretching or stretching with Pizzaform)
TYPE	COOKING				COOKING				
	TIME	TEMP.	% TOP	% BOTTOM	TIME	TEMP.	% TOP	% BOTTOM	
CLASSIC (35cm)	3 min.	320°C	85%	5%-10%	3 min.	300°C	85%	5%	
CLASSIC (50cm)	4 min.	320°C	85%	5%-10%	4 min.	300°C	85%	5%	
PAN	3 min. 30 sec.	300°C	30%	90%					time: 1 hour (can vary according to the set %)
NEAPOLITAN	90 sec.	350°C-360°C	80%	0%					
BAKING TIN (DIRECT)	7 min.	280°C	30%	90%					temperature / %: the same as the type of pizza
BAKING-TIN PRECOOKING	5 min.	270°C	30%	90%					
BAKING-TIN FINISHING	4 min.	280°C	45%	80%					During preheating, the steam **holes** in the back of the cooking chamber must be kept **always closed**, to prevent the elements from being on too long and warming the surfaces too much, causing the first products to burn.
PADDLE PRECOOKING	4 min.	260°C	60%	30%					
PADDLE FINISHING	5 min.	270°C	65%	25%					

GASTRONOMY OVEN h. 25 with refractory surface

TYPE	COOKING								Preheating
	TIME	TEMP.	% TOP	% BOTTOM					
SPONGE CAKE	25 min.	180°C	50%	65%					time: 1 hour (can vary according to the set %)
PUFF PASTRY	15 min.	200°C	60%	100%					
APPLE TART	45 min.	180°C	60%	90%					temperature / %: the same as the type of pizza
PROFITEROLES	20 min.	200°C	65%	90%					During preheating, the steam **holes** in the back of the cooking chamber must be kept **always closed**, to prevent the elements from being on too long and warming the surfaces too much, causing the first products to burn.

Configuring the baking tins in the cooking chamber

LN2

ø 500	ø 350 ø 350 / ø 350 ø 350

600X400 600X400

LN3

600X400 600X400 600X400

| ø 350 | ø 350 | ø 350 |
| ø 350 | ø 350 | ø 350 |

ø 500 ø 500

| 600X400 | 600X400 |
| 600X400 | 600X400 |

LN5

600X400 600X400
600X400 600X400 600X400

ø 500 ø 500 ø 500
ø 500 ø 500 ø 500

ø 350	ø 350	ø 350	ø 350
ø 350	ø 350	ø 350	ø 350
ø 350	ø 350	ø 350	ø 350

Contents

Knowing the control panel

▶ **Fig.4.**

1 **Pyrolysis program button**
 Starts the pyrolysis program to clean the oven
2 **ECO program button**
 Starts the ECO program (page **13**)
3 **MAX program button**
 Starts the MAX program (page **13**)
4 **ON/OFF switch**
 Powering the oven on and off
5 **Buzzer button**
 Activates/deactivates end-of-cooking acoustic signal
6 **Program button**
 Allows viewing and using the programs saved by the user
7 **Chimney button**
 Opens and closes the steam holes in the back of the cooking chamber
8 **Light button**
 switches the light in the cooking chamber on and off
9 **SERVICE button (settings)**
 Gives access to the user's settings
10 **STEAM button**
 In Manual mode the button has two functions:
 - **pressing the button for less than 2 seconds:**
 if the steamer is off, its element is activated (icon turns red);
 if the steamer is ready (green icon) it is possible to add steam by typing the duration in the appearing screen.
 - **pressing the button for over 2 seconds:**
 if the steamer is on, its element is deactivated (icon turns white)
 In Automatic mode the parameters used (Steam ON time, Steam OFF time and Steam cycle number) will be those set in the program in progress. If the cycle number is zero, the steamer will work in the manual mode.

⚠ The control panel must be used only with dry and clean fingers.
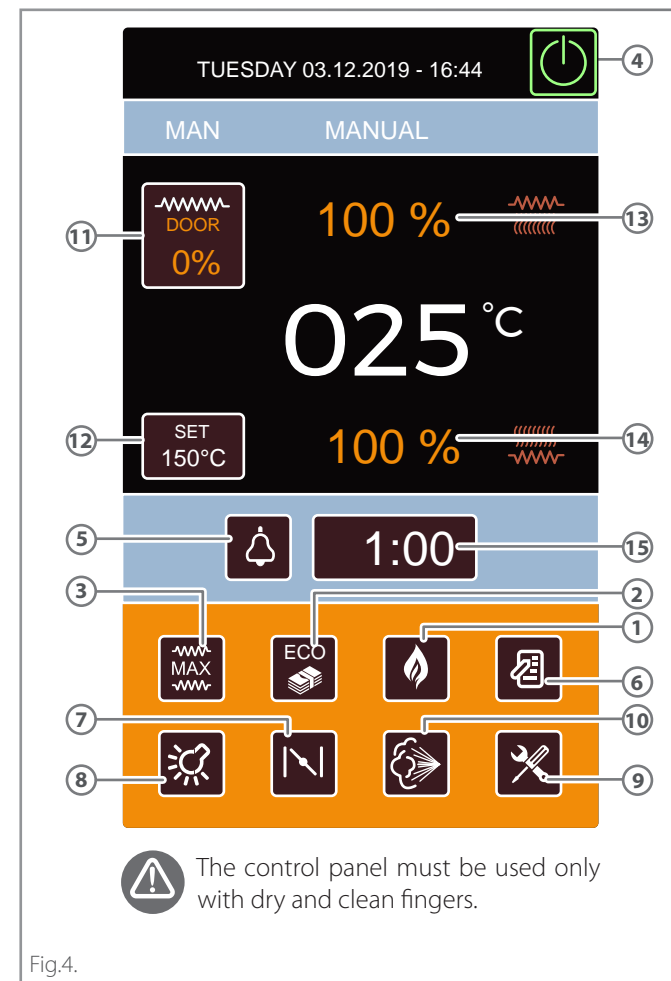
Fig.4.

11 **Door element power setting button**
12 **Chamber temperature setting button**
13 **Top element power setting button**
14 **Bottom element power setting button**
15 **Cooking timer and/or program duration setting button**, associated with an audible signal to indicate the end of the set time

Use guided procedure

The oven can be switched on in:

• **manual mode**: switching the oven on when you need to use it. Check the following use procedure (points A, B, C, D, etc.)

• **programmed mode**: programming the automatic switching on and off of the oven.

See page **22**

A - Turning the oven on manually

▶ **Fig.5.**

After switching the oven on, the display lights up and shows the

STAND-BY page. By pressing the ON/OFF button the display shows the cooking page with the time and date at the top.

Switching the oven on when it must be used it is necessary to wait at least an hour for the oven to preheat and reach the right temperature.

When switched on manually, the oven remembers the last program used before shut down without taking into account any changes made by the user in the work screen. To change the original recipe permanently see ▶ Fig.21. page 20.

TUESDAY 03.12.2019 - 16:44

Notification message

Oven OFF
press ON OFF button
to switch on the oven

TUESDAY 03.12.2019 - 16:44

MAN   MANUAL

DOOR 0%   100 %

025 °C

SET 150°C   100 %

1:00

MAX   ECO
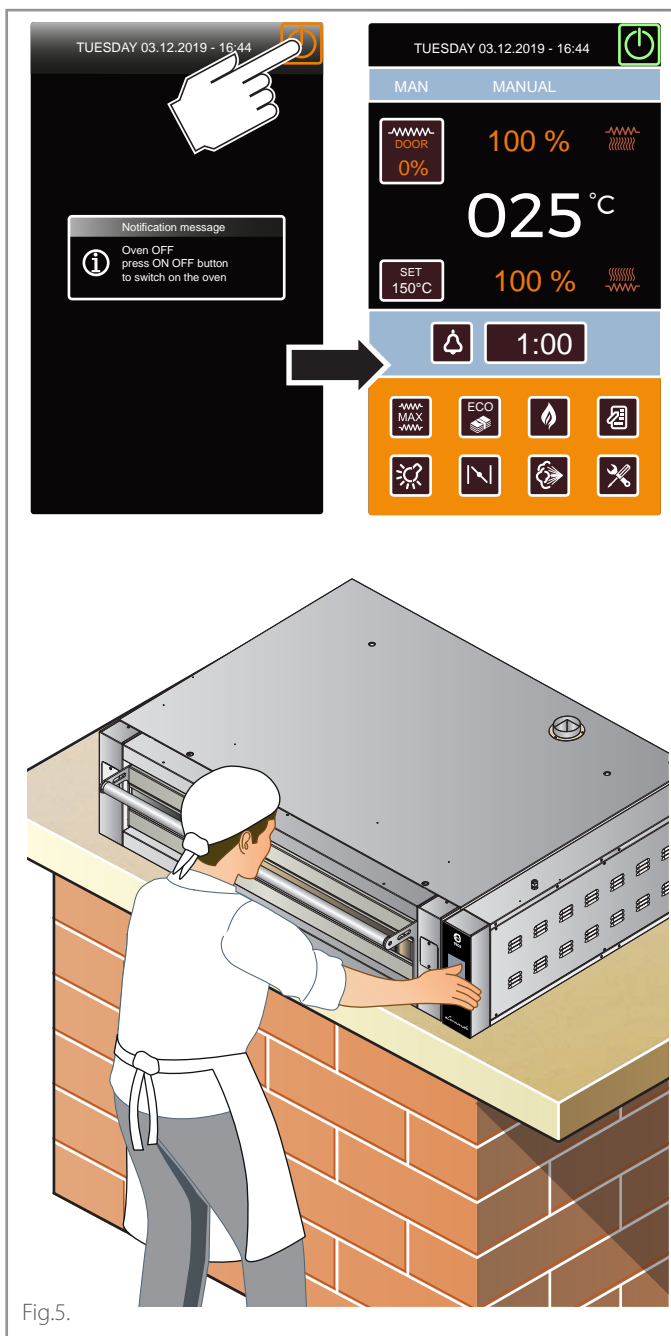
Fig.5.

B - Setting the preheating

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.

It is possible to set the preheating in two ways:

- ▶ **Fig.6.** manually entering **the preheating parameters** (see table on page **8**, cooking information):
  - **preheating temperature**
  - **power of the top, bottom elements** and **door**

  *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 **20.***

- ▶ **Fig.7. starting a recipe (program)** previously saved by the user and therefore **already in the memory** (e.g. baking tin).

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

Fig.6. **What needs to be set for every manual preheating cycle:**

During 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**
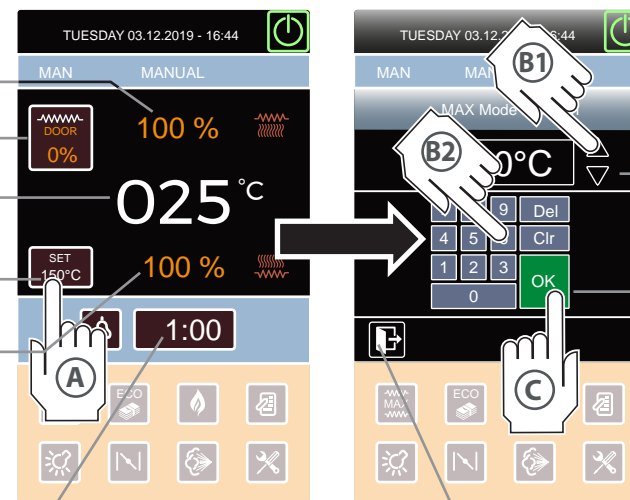
top element percentage

door element percentage

chamber current temperature

preheating temperature
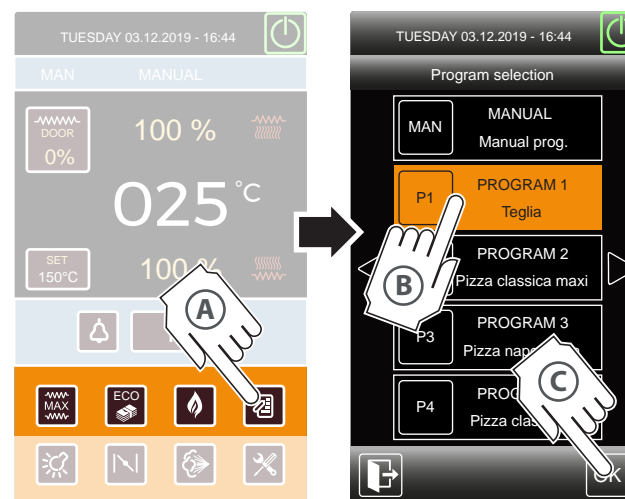
bottom element percentage

after how long the (optional) preheating-end buzzer must go off

It is possible to insert the desired B1 values by acting on the arrows △▽

or

B2: setting the value using the numeric keypad

exits the screen **saving** the settings

exits the screen **without saving** the settings

starts the preheating

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

Fig.7.

Manual setting ▶ Fig.6.

Ⓐ Set the **preheating temperature** touching the corresponding field;

Ⓑ another screen will appear on which it is possible to set the desired value using the △▽ buttons or by typing it on the keypad;

Ⓒ confirm with "OK" or cancel with 🔌.

In the same way, set:
- the **percentage of the top, bottom** and **door elements**
- after how long the (optional) preheating-end **buzzer** must go off.

After setting these parameters, the oven starts heating straight away in compliance with the set parameters.

Setting the preheating using a recipe already stored ▶ Fig.7.

Ⓐ Press the program button 📄;

Ⓑ touch the recipe you are interested in (e.g. baking tin); ◁▷ buttons scroll the list of all the recipes.

Ⓒ start the recipe with "OK" or cancel with 🔌.

If you wish, you can change the parameters of the selected recipe (e.g. the temperature) the usual way: the changes will affect only the preheating in progress and will not affect the original recipe (temporary effect).

To modify the original recipe permanently, see ▶ **Fig.21.** on page **20**

Two special programs

Eco program: *The ECO program is used to maintain the oven functionality when there is not much work, lowering the temperature in the chamber to 280°C with top power at 45% and bottom power at 5%.*

MAX program: *The MAX program quickly raises the temperature of the chamber and the surfaces when the user realizes that it is too low.*

The program:
- *has a **duration** which can be set using the keypad ▶ **Fig.8.***
- *has a default **temperature** 30°C higher than the temperature in the chamber,*
- *has top and bottom **power** set to 100% by default*

*These last two parameters are customizable by accessing the SERVICE menu ▶ **Fig.8.***
The program ends when the MAX button is pressed or at the end of the set time: the buzzer sounds and you return to the program active before the MAX program started.
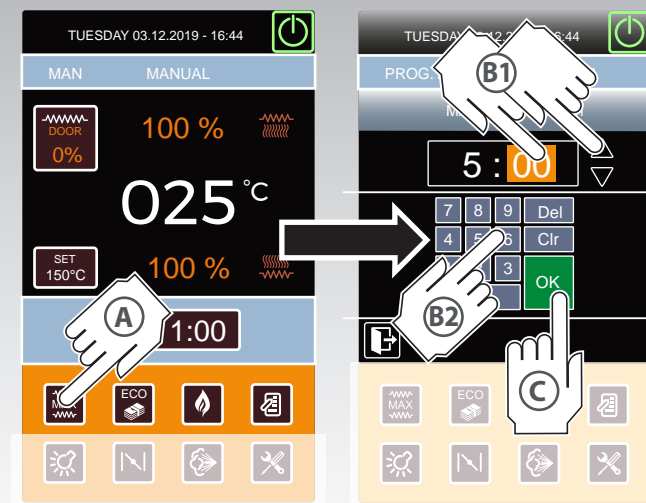

Fig.8.

Fig.9.

C - Setting the cooking

When preheating is complete, cooking can start:

- ▶ **Fig.10.** manually entering **the preheating parameters** (see table on page **8**, cooking information):
  - the **cooking temperature**
  - the **percentage of the top, bottom** and **door elements**

  *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 **20***

- ▶ **Fig.11. starting a recipe (program) already stored**, previously saved by the user.

Manual setting ▶ Fig.10.

(A) Set the **cooking temperature** touching the corresponding field;

(B) another screen will appear on which it is possible to set the desired value using the △▽ buttons or by typing it on the keypad;

(C) confirm with "OK" or cancel with 🠖.

In the same way, set the **percentage of the top, bottom** and **door elements**.

*I need information on the door element? See page **14***

After setting these parameters, the oven starts heating straight away in compliance with the set parameters.

Setting the cooking using a recipe already stored ▶ Fig.11.

(A) Press the program button 📄;

(B) touch the recipe you are interested in (e.g. baking tin); ◁▷ buttons scroll the list of all the recipes.

(C) start the recipe with "OK" or cancel with 🠖.

Fig.10.

What needs to be set for every manual cooking cycle:

During cooking, 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**
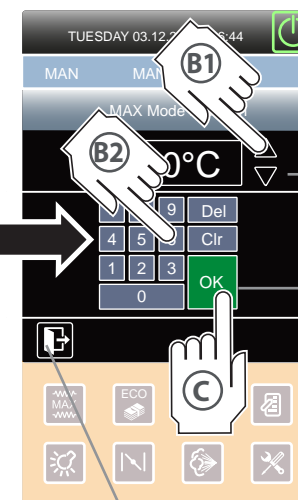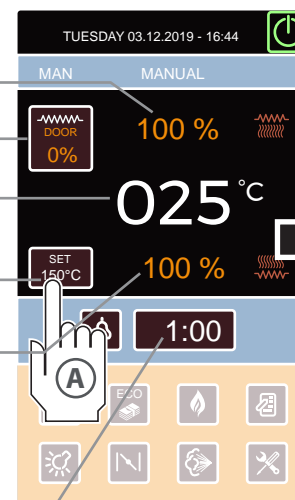
top element percentage

door element percentage

chamber current temperature

cooking temperature

bottom element percentage

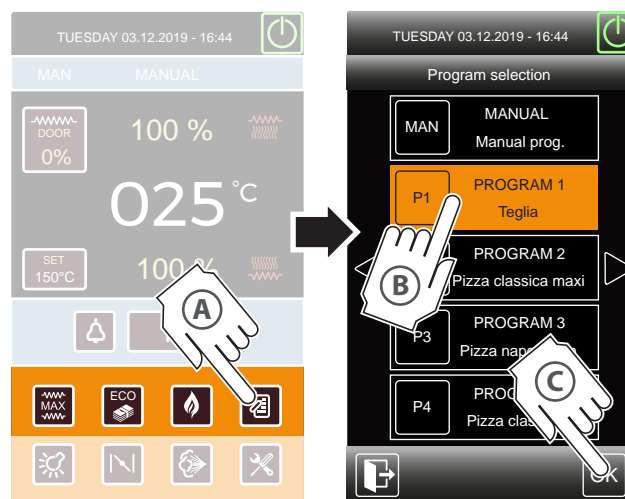**after how long an end-of-cooking buzzer must go off (optional)**

It is possible to insert the desired B1 values by acting on the arrows △▽

or

B2: setting the value using the numeric keypad

exits the screen **saving** the settings

exits the screen **without saving** the settings

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

Fig.11.

📝 What is the door element?

It is a special element located in the front of the oven near the door that ensures that, when the door is opened, the temperature in the chamber is not subjected to large variations.

*Its power **should always be set manually**, even if you are using a stored recipe (program) and depends on the **type of food** to be cooked and the **number of times the door is opened** during the oven operation.*

Please remember that the element coming on causes the heat to increase inside the cooking chamber and higher energy consumption.

Use

If you wish, you can change the parameters of the selected recipe (e.g. the temperature) the usual way: the changes will affect only the cooking in progress and will not affect the original recipe (temporary effect).

To modify the original recipe permanently, see ▶**Fig.21.** on page **20**

D - Activating an end-of-cooking signal (buzzer)
▶**Fig.12.**

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

(A) Touch the numbers on the side of the 🔔 button

(B) a screen will appear on which it is possible to set the desired value using the △▽ buttons or by typing it on the keypad;

(C) confirm with "OK" or cancel with ⏎;

(D) To start the timer, press the 🔔 button: the icon will turn green and the countdown will start. When this ends, a buzzer will sound to indicate the end of the cooking time. To silence it and return to the previously set value press on the buzzer button 🔔.

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

E - Filling the oven
▶**Fig.13.**

Fill the oven using personal protection equipment (e.g. gloves) and tools suitable for contact with food and made in a material resistant to high temperatures (e.g. steel).
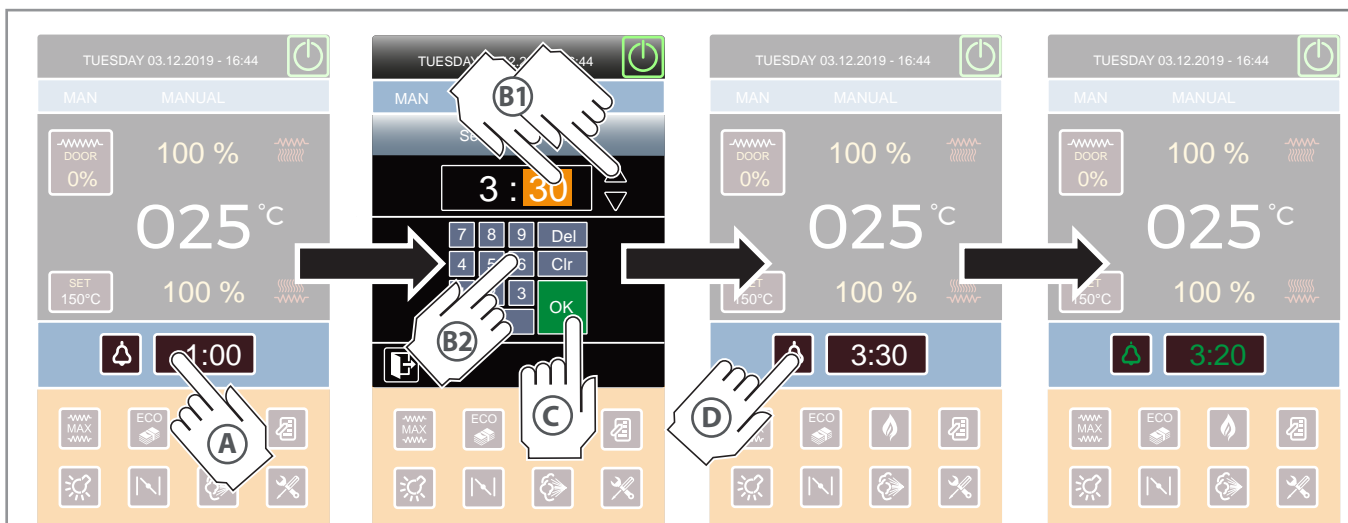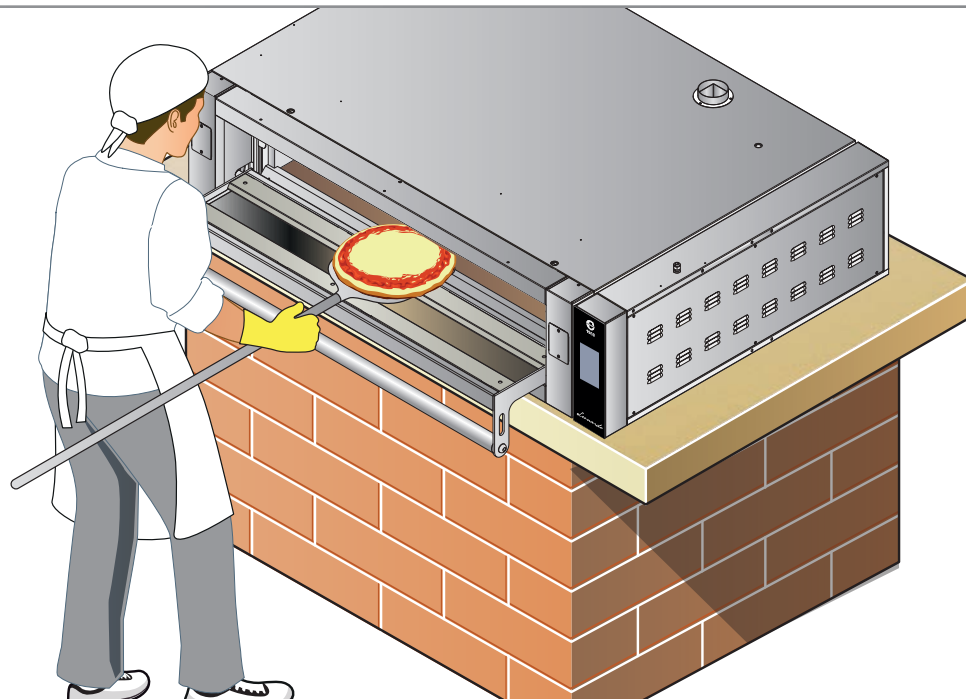

Fig.12.

Fig.13.

⚠ 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.

F - Switching the light on (optional)

▶ **Fig.14.**

When necessary, it is possible to switch on the oven light to

check the cooking, acting on the light button 🔆; after pressing it, the icon will turn green.

Press the same button to turn it off (the icon will change to white again).

G - Adjusting the steam holes

▶ **Fig.15.**

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

To open the vents, hold continuously the Ⓝ button: they begin to open gradually. To lock them in the desired position, just release the button.

H - Switching the oven off

▶ **Fig.16.**

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

If starts and stops are scheduled (see chapter **Programmed switch-on (calendar)** on page **22**), the oven will go into stand-by mode automatically.
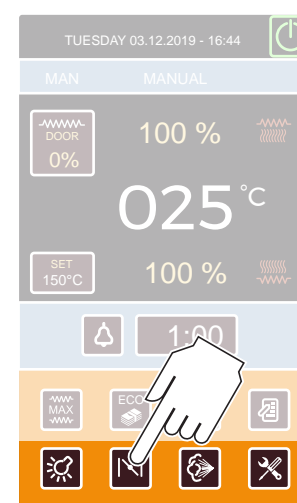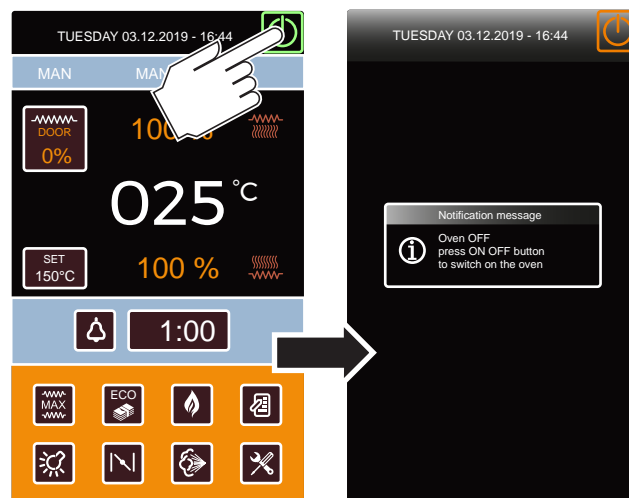

Fig.14.

Fig.15.

Fig.16.

Use of the steamer (if provided)

Some models provide a steamer capable of injecting steam at 350°C into the chamber; if necessary, this temperature can be modified - see ▶ **Fig.17.** point ❶.

For steamer improved performance, we advise preheating is performed (the time required for the steamer to reach operating temperature is about 10 minutes), then carrying out two 10-second steaming cycles with a hot and empty oven, so as to bring to temperature also the steam inlet pipe that connects the steamer to the oven.

By acting as shown in ▶ **Fig.17.** point ❷ you can use the steamer in three different ways: disabled, manual or automatic.

Disabled

The steamer is disabled and its icon in the cooking screen will be grey.

Manual ▶ Fig.18.

The introduction of steam during a cooking cycle is manual, i.e. it must be managed by the user as required.
To add steam during a cooking cycle:

Ⓐ Touch the "STEAMER" icon which will turn red.

Ⓑ Wait for the steamer to warm up, until the icon turns green

Ⓒ Press the icon again.

Ⓓ A keypad is displayed that you can use to enter how long steam must be dispensed for (e.g. 10 seconds).

Ⓔ Confirm with "OK".

Ⓕ Steaming in the chamber for the set time starts (e.g. 10 seconds). During the steaming cycle, pressing the [STOP] button stops it.

The steamer is disabled going from one program to the another and when the oven is turned off.

If the "STEAMER" icon turns RED, it is because the steamer is heating up the water and therefore CANNOT be used at the moment. To use it again wait until the icon turns GREEN.

Fig.17.

*Variation in the steam delivery **temperature***

*Selection of **operating mode** (disabled, manual or automatic)*

Fig.18.

Automatic

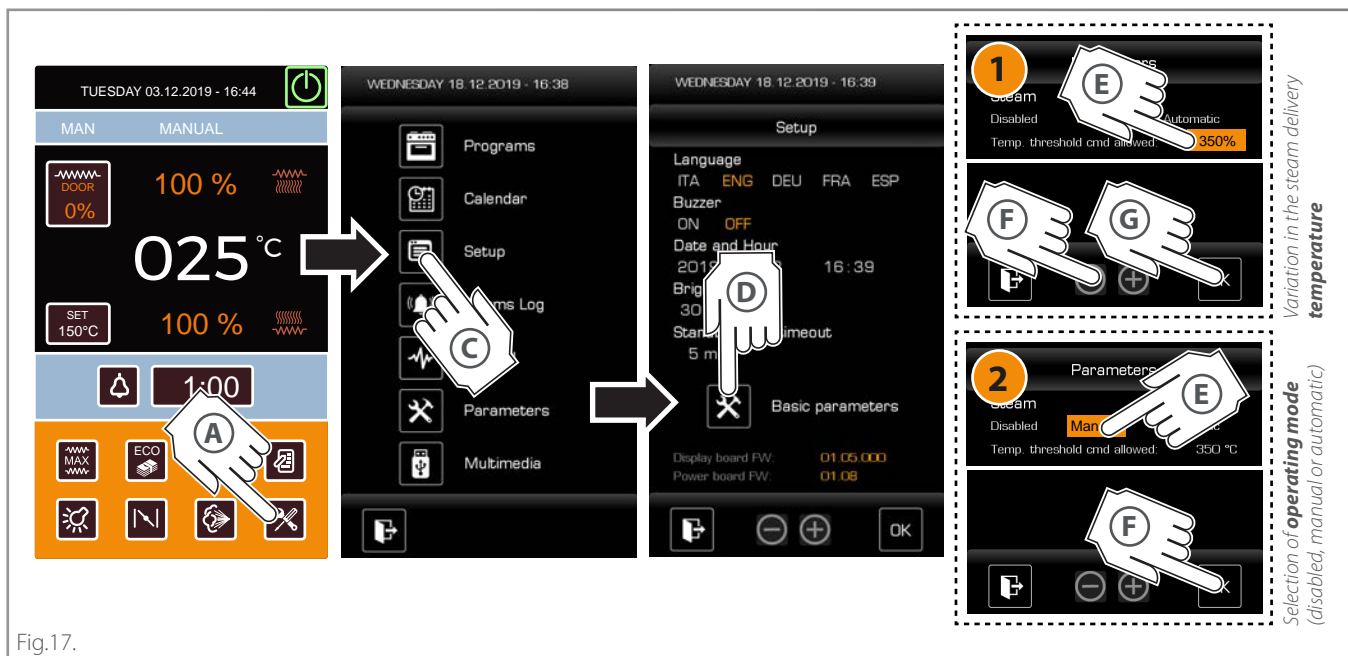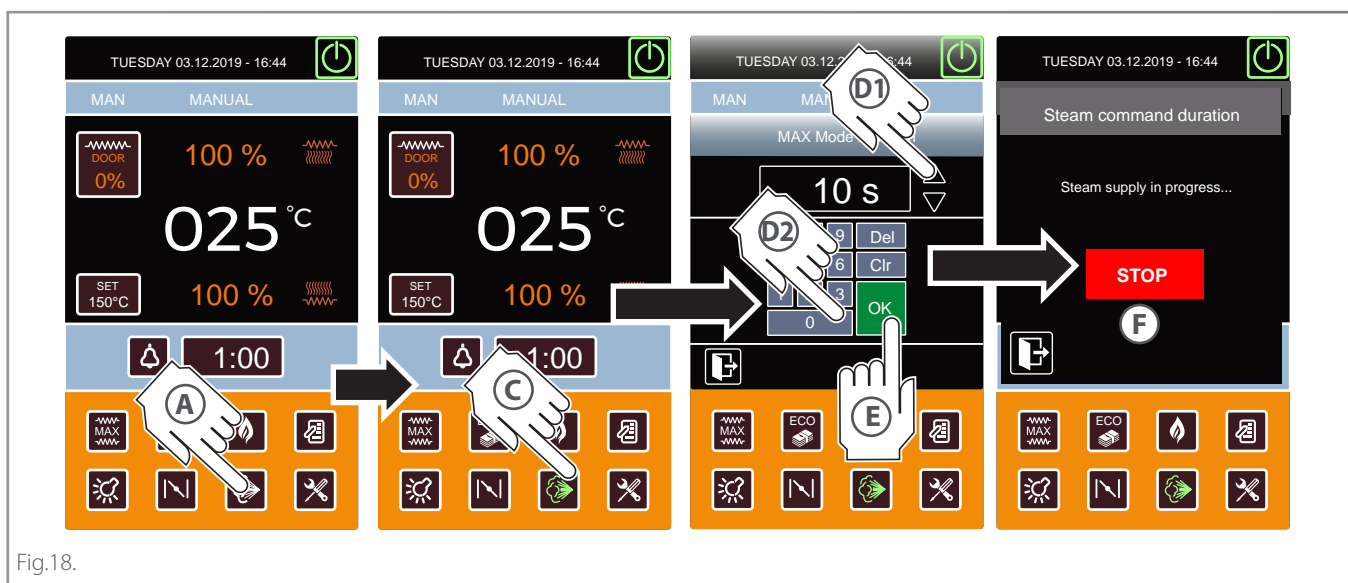The automatic entry of steam during a cooking process is fully managed by the system on the basis of the parameters set by the user.

▶ **Fig.19.**

(A) Go to the "Service" page.

(B) Go to the "Programs" page.

(C) Set a program (e.g. BAKING TIN), entering, in addition to the usual cooking parameters (chamber temperature, element percentages, etc.), the following values:
- **T ON** (time in seconds for the delivery of steam);
- **T OFF** (time in seconds without delivery of steam);
- **number of steam cycles** (i.e. how many steam cycles must be performed), the value must be greater than or equal to 1.

⚠ If the number of steam cycles is set to "0", the steamer operates in manual mode. To use it, see the previous paragraph "Manual".

⚠ Make sure that the set cooking time exceeds or equals the sum of the set steaming times

For more information see the example below.

Setting example:
T ON: **10 sec.**
T OFF: **50 sec.**
Number of steaming cycles: **5**

Sum of the set times
No. of cycles x (T OFF + T ON)
5 x (**50 sec.** + **10 sec.**) = **5** x **60 sec.** = 300 sec. = 5 minutes
Therefore the cooking time must not be less than 5 minutes.

(D) Confirm the set values with "OK".

Example:
At the start of the "CLASSIC PIZZA" program, after pressing the 🔔 button, the steamer will come on automatically.
The first of five steam delivery cycles will then start:

CYCLE1
no steam delivery for **50 sec.** *(T OFF)*
steam delivery for **10 sec.** *(T ON)*

CYCLE2
no steam delivery for **50 sec.** *(T OFF)*
steam delivery for **10 sec.** *(T ON)*

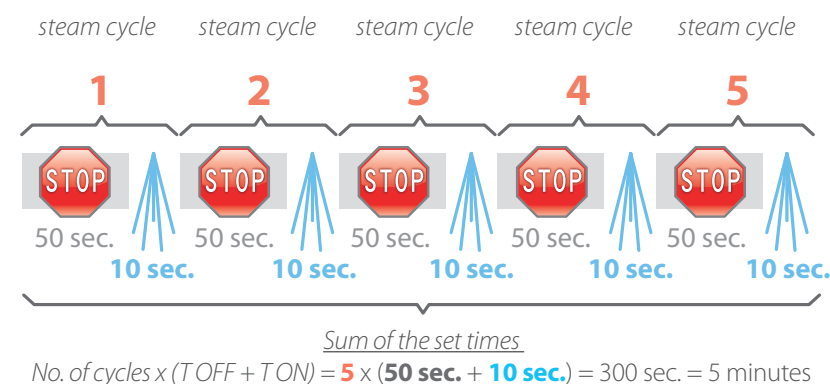etc. until CYCLE5 is reached, as per the number of steam cycles

Sum of the set times
No. of cycles x (T OFF + T ON) = **5** x (**50 sec.** + **10 sec.**) = 300 sec. = 5 minutes

Fig.19.

▶ Fig.20.

E Select the set program (e.g. BAKING TIN).

F Start the timer by pressing the 🔔 button

F The steamer turns on automatically and, after the set T OFF time, begins to deliver steam on the basis of the set parameters.

If the "STEAMER" icon turns RED, it is because the steamer is heating up the water and therefore CANNOT be used at the moment. To use it again wait until the icon turns GREEN. The steamer is disabled going from one program to the another and when the oven is turned off.

The recovery times of the steamer are considered as indicative as they are subject to variations that depend on several factors such as ambient temperature, the number of closely spaced steaming cycles and the duration of said cycles.

Steaming cycle time (sec.)	Steamer recovery time (red icon) (min. : sec.)
10	2:30
20	05:10
30	06:30
40	08:10
50	09:40
60	11:50

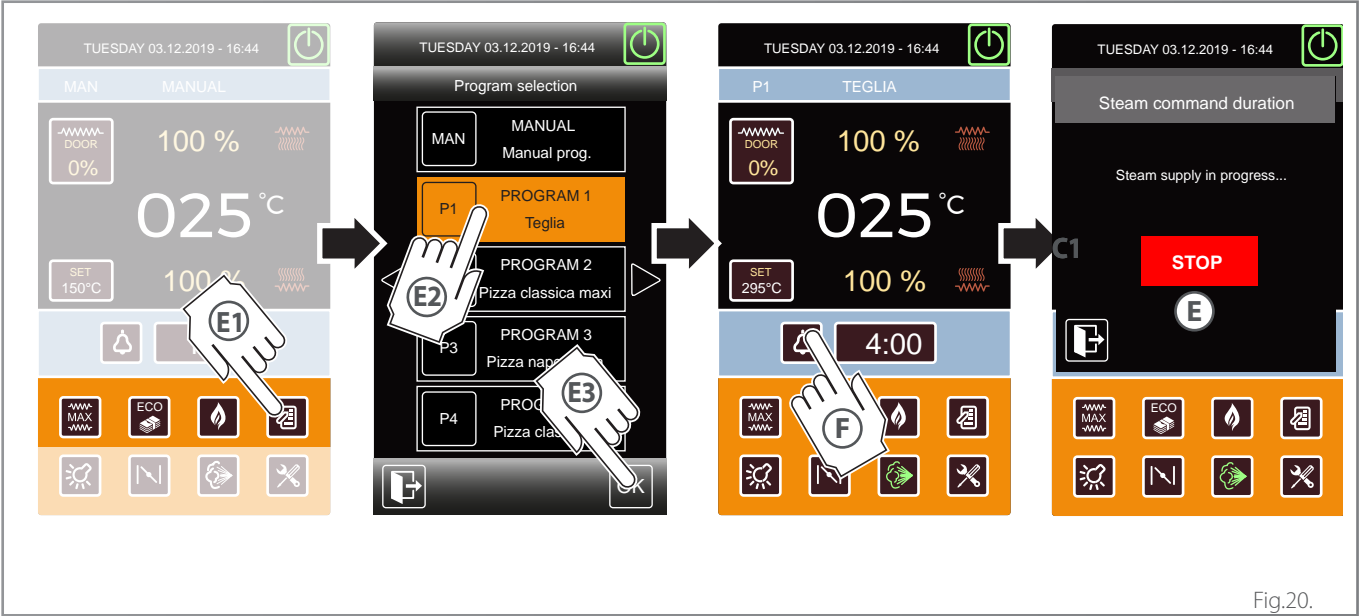Fig.20.

Automatic recipes (programs)

Saving a recipe means you can reuse it without having to reset its cooking parameters.
Moreover, by giving it a name (e.g. BAKING TIN), it can be found easily and started quickly.

Creating a new recipe

For every new recipe it is necessary to set:
• its **position** (es. P1)
• its **name** (optional - useful to find it more easily)
• **cooking temperature**
• **percentage of the top** and **bottom elements**
• after how long an end-of-cooking **buzzer** must go off (optional).

To know how to create a new recipe, refer to the procedure shown in ▶ **Fig.21.**
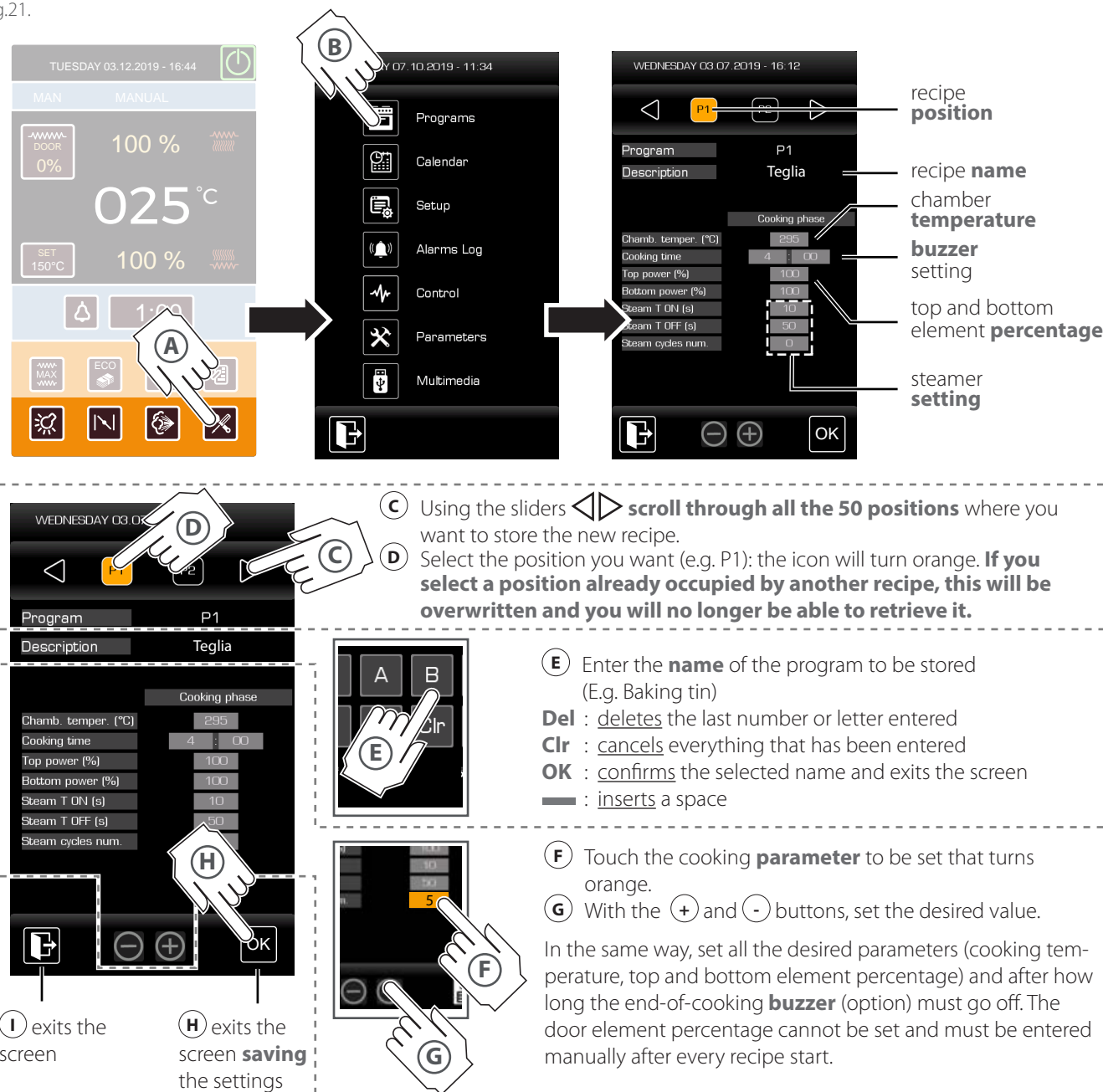
Modifying a stored recipe

If, **during cooking**, you wish to change the parameters of the selected recipe (i.e. increase the temperature), act the usual way (points Ⓐ, Ⓑ, Ⓒ in **Fig.10.**): the changes will affect **only the cooking in progress** and will not affect the original recipe (**temporary effect**).

To change the original recipe **permanently**, its parameters must be reset ▶ **Fig.21.**

Ⓐ...Ⓓ Select the recipe you wish to change, moving with the sliders ◁▷ until its name is displayed in the "DESCRIPTION" field.

Ⓔ...Ⓖ Change the parameters as desired.

Ⓗ Save the changes you have made.

Ⓘ Exit the screen to return to the operating mode.

If you change a recipe in this way, you will not be able to recover the previous parameters.

Fig.21.

recipe **position**

recipe **name**

chamber **temperature**

buzzer setting

top and bottom element **percentage**

steamer **setting**

Ⓒ Using the sliders ◁▷ **scroll through all the 50 positions** where you want to store the new recipe.

Ⓓ Select the position you want (e.g. P1): the icon will turn orange. **If you select a position already occupied by another recipe, this will be overwritten and you will no longer be able to retrieve it.**

Ⓔ Enter the **name** of the program to be stored (E.g. Baking tin)
Del : deletes the last number or letter entered
Clr : cancels everything that has been entered
OK : confirms the selected name and exits the screen
▬ : inserts a space

Ⓕ Touch the cooking **parameter** to be set that turns orange.
Ⓖ With the ⊕ and ⊖ buttons, set the desired value.

In the same way, set all the desired parameters (cooking temperature, top and bottom element percentage) and after how long the end-of-cooking **buzzer** (option) must go off. The door element percentage cannot be set and must be entered manually after every recipe start.

Ⓘ exits the screen

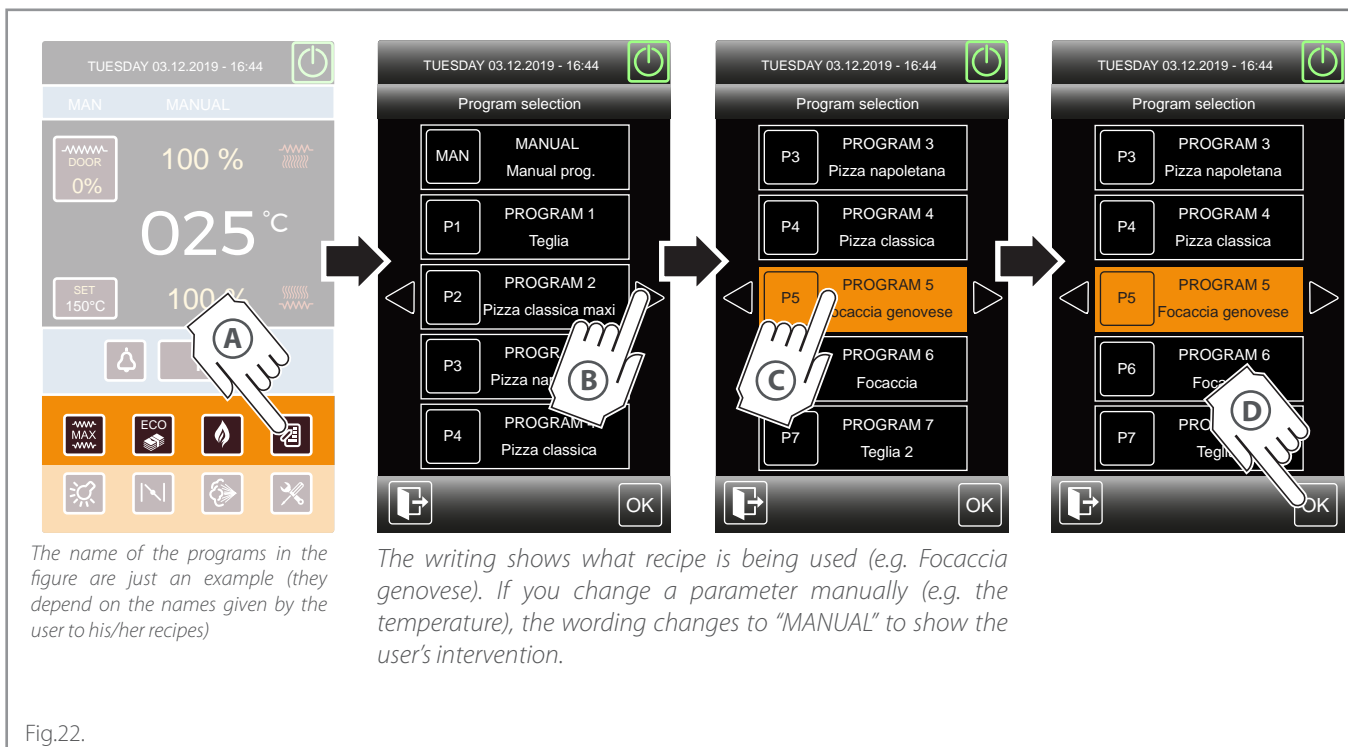Ⓗ exits the screen **saving** the settings

Starting a stored recipe

▶ **Fig.22.**

(A) press the program button ▤;

(B) touch the recipe you are interested in (e.g. Focaccia genovese); the ◁▷ buttons scroll through the list of all the recipes.

(C) start the recipe with "OK" or cancel with ⬕.

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)

The writing shows what recipe is being used (e.g. Focaccia genovese). If you change a parameter manually (e.g. the temperature), the wording changes to "MANUAL" to show the user's intervention.

Fig.22.

Programmed switch-on (calendar)

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 feature it is possible to program:
- the oven turning on/off **every day** (DAILY) up to a maximum of **4 times** a day (i.e. 4 daily switch-ons and 4 switch-offs) each with a program selected by the user. The programming in this case, is always the same for all days.
see chapter <u>DAILY programmed switch-on</u> on page **23**

- the oven turning on/off **every day of the week** (WEEKLY) up to a maximum of **4 times** a day (i.e. 4 daily ignitions and 4 shutdowns) each one with a different program, as selected by the user. In this case programming must be set for each day of the week and therefore each of them can be different.
see chapter <u>WEEKLY programmed switch-on</u> on page **24**

▶ **Fig.23.**

Once programming is carried out, when the oven is in stand-by, a message notifies you that the program is active and provides guidance on the first scheduled event.

▶ **Fig.24.**

(A) To temporarily **disable** any type of programming, both daily and weekly, for example for a holiday or a temporary closure of the activity, proceed as indicated in the figure.
At the end of the procedure, the message will disappear from the stand-by screen.

(B) To **reactivate** the previous programming, follow the procedure in the figure. The message reappears on the stand-by screen.

Shows that a program is ACTIVE

Shows the next programmed switch-on

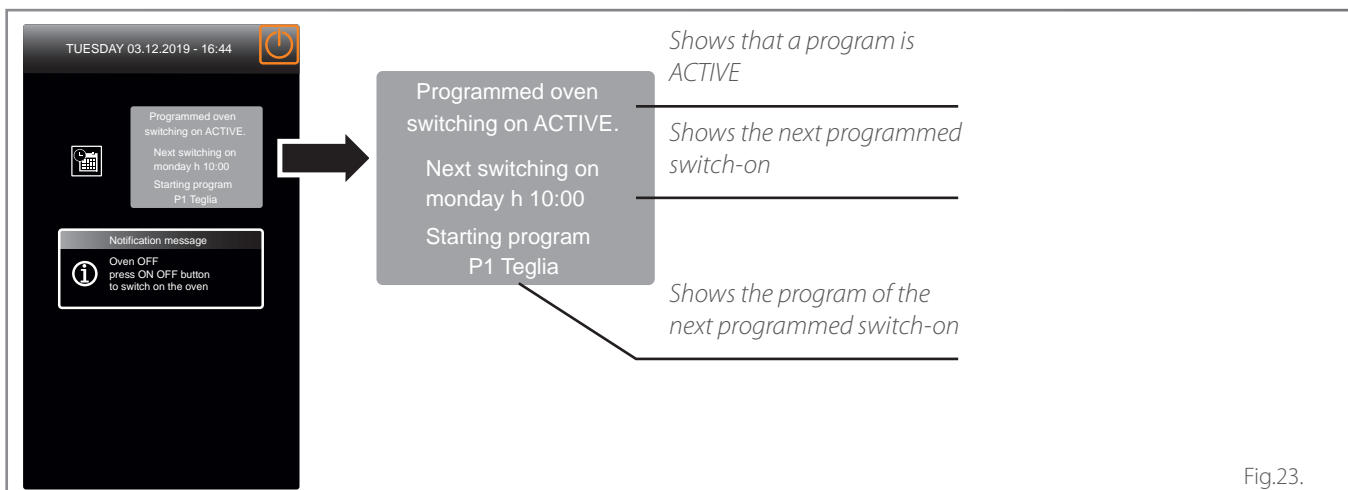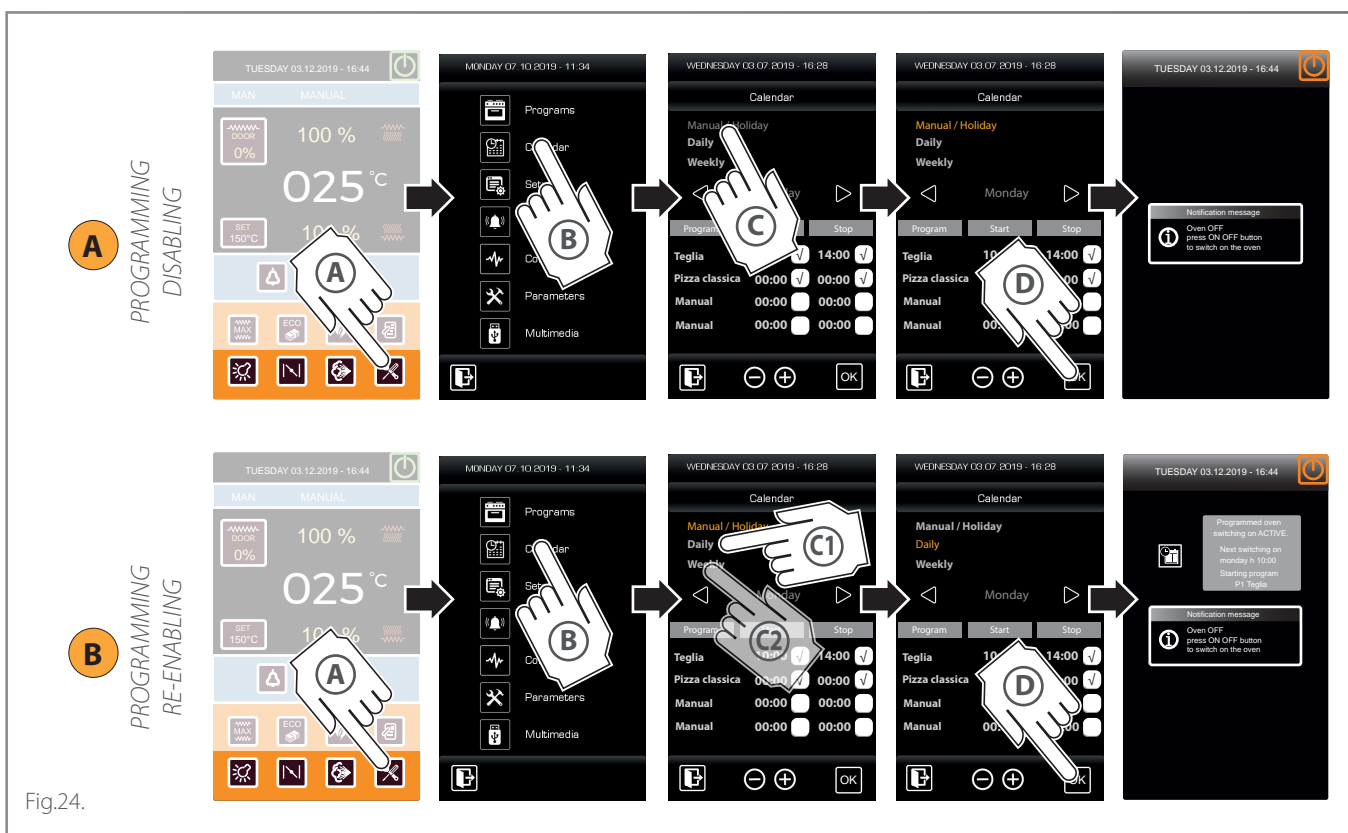*Shows the program of the next programmed switch-on*

Fig.23.

Fig.24.

DAILY programmed switch-on

The oven will switch on every day, up to 4 times a day, each time with a different program, as selected by the user. **In this case, the same programming is repeated every day.**

▶ **Fig.25.**

Ⓐ Ⓑ Access the "Programmed switch-on (calendar)" screen.

Ⓒ Select "**DAILY"** mode: the wording is highlighted in orange;

Ⓓ Touch the field you want to set (e.g. **program name**, **hours/minutes** to switch-on, **hours/minutes** to switch-off): the wording is highlighted in orange;

Ⓔ With buttons ⊕ and ⊖ set the desired settings for each field.

Ⓕ Confirm the times ticking them.

Ⓖ Save the changes you have made.

▶ **Fig.26.**

If you decide to **skip a switch-on or a switch-off** but to maintain the set values to avoid reinserting them, remove the ticks from the time boxes that you want to become inactive. To reactivate them just tick the boxes again.

🖉 *This is useful if, occasionally, you have to prevent the oven switch-on (for example for maintenance).*
If, on the other hand, you want the oven not to switch-on on a specific day (e.g. for the place weekly closure) it is preferable to use the weekly and not daily programmed switch-on.
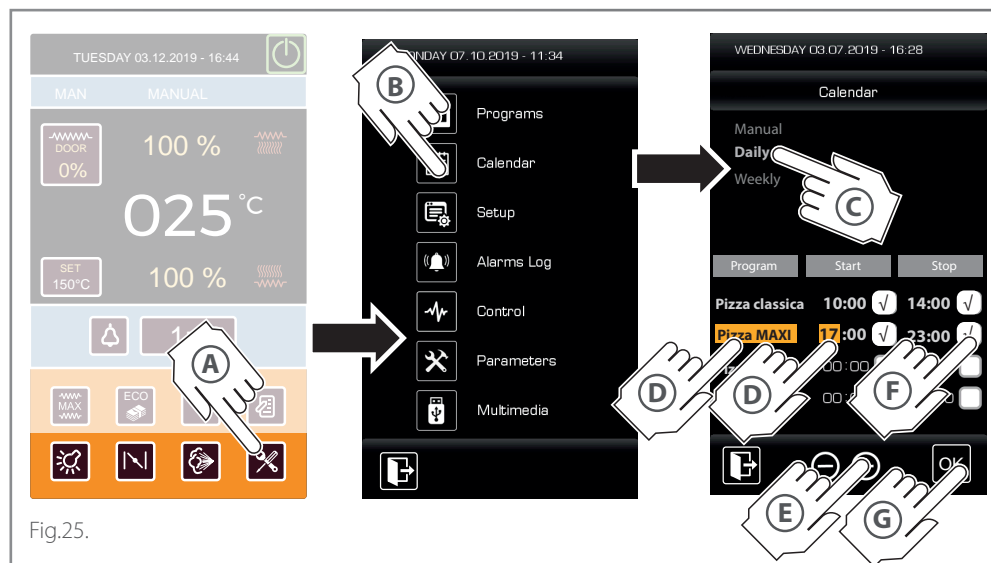
Fig.25.

*In the example, with **DAILY**, the oven switches on at 10:00 (START) and off at 14:00 (STOP) with program P1 (PROGRAM). Subsequently, always on the same day, it switches on at 17:00 and off at 23:00 with program P5.*
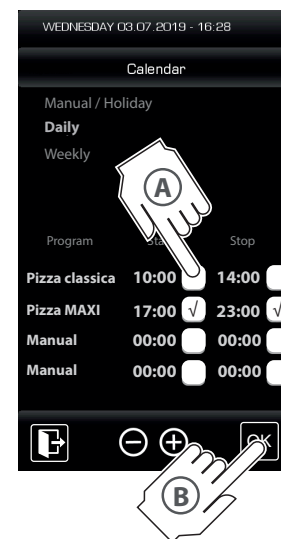
Skipping a switch-on/switch-off

The programmed switch-on remains active only at 17:00 with the "Pizza MAXI" program as the tick on 10:00 was removed.
To reactivate the morning switch-on, just re-tick the interested boxes.

Fig.26.

WEEKLY programmed switch-on

The oven will switch on/ off **every day of the week** (WEEKLY) up to a maximum of **4 times** per day (i.e. 4 daily switch-ons and 4 switch-offs), each with a different program, as selected by the user. In this case, programming must be set for each day of the week and it can therefore be different for each of them and repeats the same cycle each week of the year.

With this programming you can also exclude the programmed switch-on in one or more days of the week (for example the day when the place is closed).

▶ **Fig.27.**

Ⓐ Ⓑ Access the "Programmed switch-on (calendar)" screen.

Ⓒ Select "**WEEKLY"** mode: the wording is highlighted in orange;

Ⓓ Moving with the sliders ◁▷, select the first day of the week (Monday).

Ⓔ Touch the field you want to set (e.g. **program name**, **hours/minutes** to switch-on, **hours/minutes** to switch-off): the wording is highlighted in orange;

Ⓕ With ⊕ and ⊖ buttons set the desired settings for each field. Up to a maximum of **4 times** per day (i.e. 4 daily switch-on s and 4 switch-offs) are possible, each one with a different program, as selected by the user.

Ⓖ Confirm the times ticking them.

Repeat the procedure for each day of the week: if required, you can leave all times at 00:00 (as in the example of ▶ **Fig.28.**- Wednesday), the oven will remain off and, if necessary, on that day you will have to switch it on manually.

Ⓗ Save the changes you have made.

This is useful if, occasionally, you have to prevent the oven switch-on (for example for maintenance).
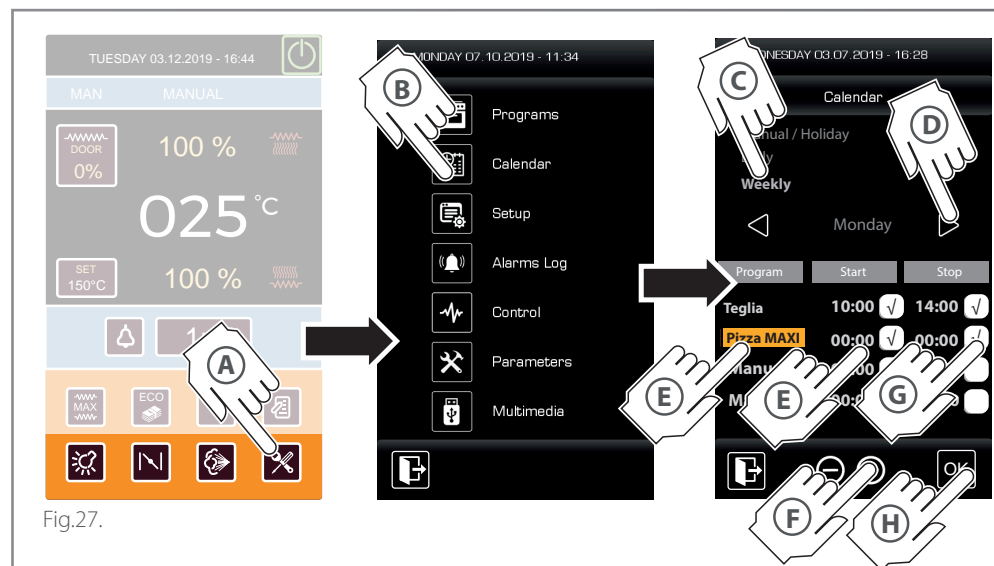

Fig.27.

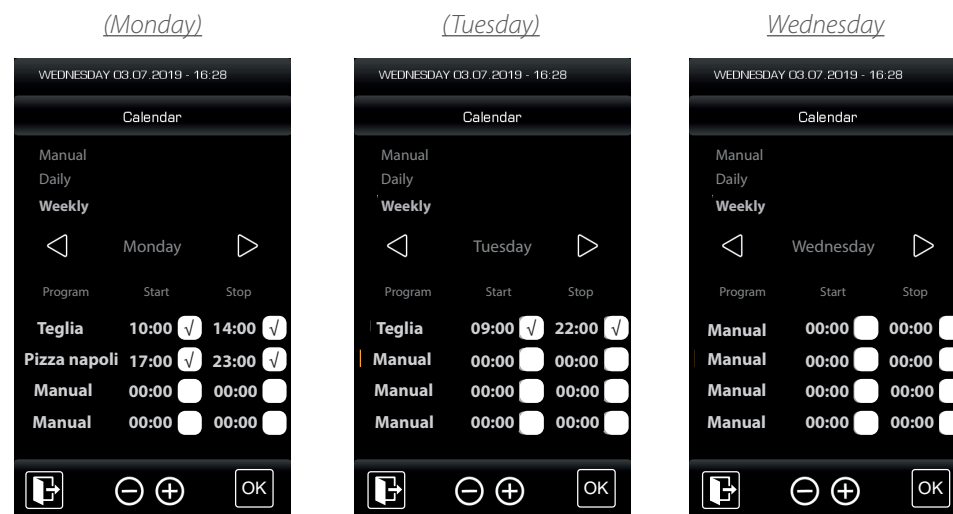*(Monday)*   *(Tuesday)*   *Wednesday*

Fig.28.

In the example, every week of the year, the oven
- on Monday it switches on at 10:00 (START) and off at 14:00 (STOP) with program P1 (PROGRAM). Subsequently, always on the same day, it switches back on at 17:00
- on Tuesday it switches on at 9:00 (START) and off at 22:00 (STOP) with program P4 (PROGRAM).
- on Wednesday (closing day) the oven does not switch on.

Settings

▶ **Fig.29.**

Ⓒ **Language**

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

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

Ⓓ **Buzzer**

In this section you can silence the buzzer that accompanies each button when pressed:
ON: when you press a button you can hear a buzzer
OFF: when you press a button, no buzzer can be heard

⚠ With the value set to "OFF", if a buzzer is activated at the end of the cooking time (timer), at the end of the countdown a sound will still be emitted.

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

Ⓔ **Date and time**

In this section, the current date and time can be set .
Touch the value you wish to change (figures are highlighted in orange) and act on the ⊕ and ⊖ buttons to set the new value.

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

Ⓕ **Brightness**

In this section you can set the screen brightness.
Touch the value (figures are highlighted in orange) and act on the ⊕ and ⊖ buttons to set the new value.

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

Ⓖ **Screen stand-by**

In this section you can define after how many minutes of inactivity (with no cooking in progress) the screen dims. Touch the value (figures are highlighted in orange) and act on the ⊕ and ⊖ buttons to set the new value in minutes.

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

Fig.29.

Ⓗ **Display card Firmware version**
The Firmware version of the display card is shown. The value cannot be modified.

Ⓘ **Power card Firmware version**
The Firmware version of the power card is shown. The value cannot be modified.

Messages and warnings

▶ **Fig.30.**

If the system detects a problem, an alarm pop-up message appears.
Alarms block the oven operation to prevent more serious damage; in this case, in order to be able to use the appliance again, you must contact your Dealer for the repair.
As well as in the pop-up message, the detected problems are displayed also in the "Alarm Log" screen; in this page, in addition to the alarms, an indication of the time that can pass before asking your Dealer for maintenance is given.

Control/Parameters

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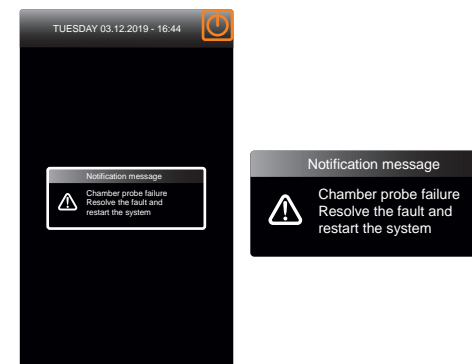
Multimedia

▶ **Fig.31.**

From this page it is possible to import/export files from/to a USB stick connected to the special USB connector.

⚠ **This operation is reserved only to qualified personnel because the connector is located in an area subject to voltage and therefore potentially dangerous.**

Fig.30.

A message is displayed that warns that a problem has blocked the oven operation.
Contact your Dealer for repair without attempting to repair the appliance yourself; this could cause personal injury and will void the Manufacturer's warranty.
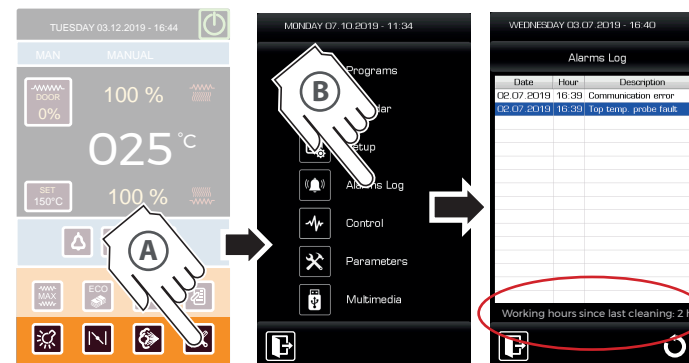
An indication warns about when it is necessary to contact your Dealer for maintenance.

Fig.31.

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 your Dealer 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 the Dealer perform maintenance and inspect the appliance at least once a year to ensure top working and safety conditions.

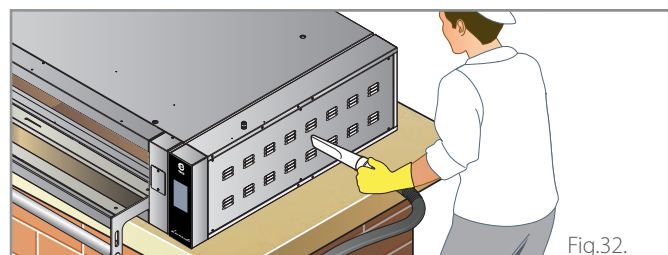Keep the vents of the electrical compartment clean and clear.

Fig.32.

Oven cleaning

Cleaning the external steel parts

Use a cloth dampened with hot soapy water and end with rinsing and drying.

Cleaning the refractory surface

▶ **Fig.32.**

If the oven is used mainly with brick cooking, periodically remove with a screwdriver the screws of the brick bead profile, remove the refractory bricks from the front and suck the charred residues on the bottom with an ash vacuum cleaner. Before being repositioned, the refractory bricks can be cleaned with a brush with stiff bristles.
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.*

Cleaning the rusticated surface

▶ **Fig.32.**

With a screwdriver, remove the screws of the brick bead profile, remove the rusticated surface from the front and clean it with a soft cloth soaked in hot soapy water. Avoid using abrasive or excessively aggressive products. Finish with a thorough rinsing and drying, then reposition.

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 (polycarbonate).
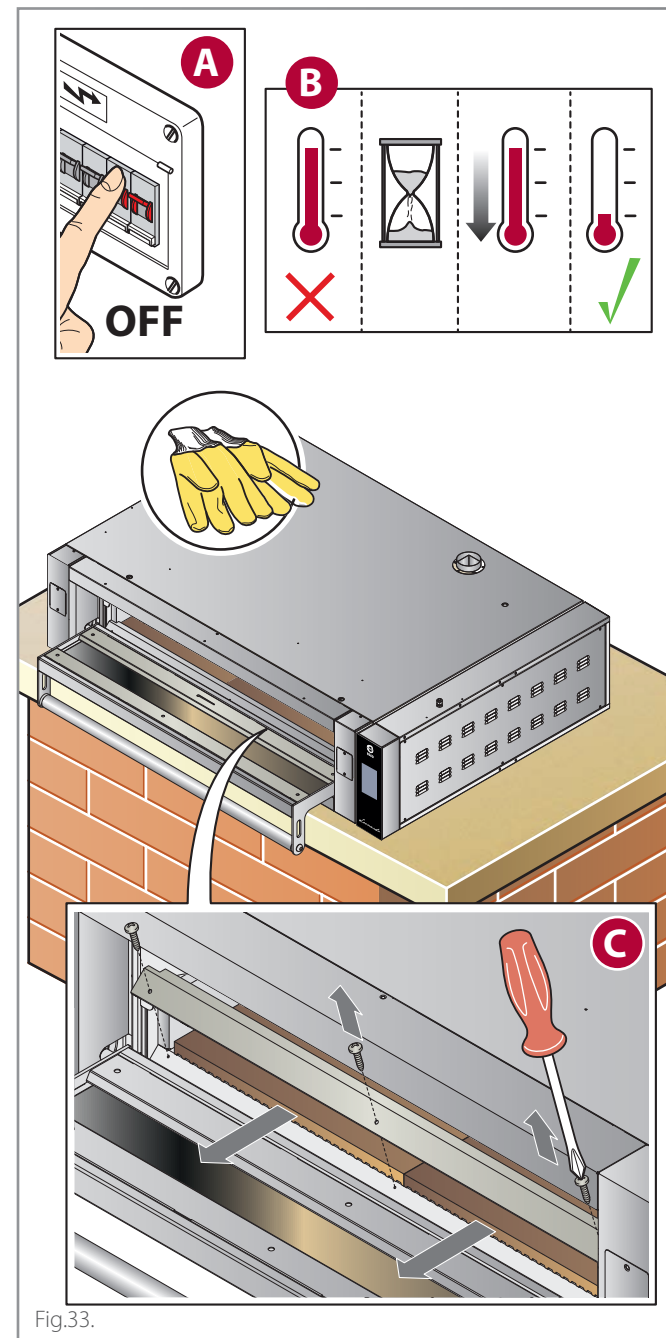
OFF

A B C

Fig.33.

Cleaning the chamber with the pyrolysis function

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

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

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

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

▶ **Fig.34.**

(A) If the oven is off, touch the ON/OFF button ⏻ to turn it on;

(B) touch the pyrolysis button 🔥 : the function start confirmation request is displayed;

(C) Confirm with "OK" or cancel with ⤵.

(D) after the confirmation, the icon 🔥 turns green, the message PYRO appears in the top RH corner and the oven chamber starts to heat up to reach 400°C, when this temperature is reached, the function is completed (to stop the function before its completion, press the pyrolysis button 🔥 again);

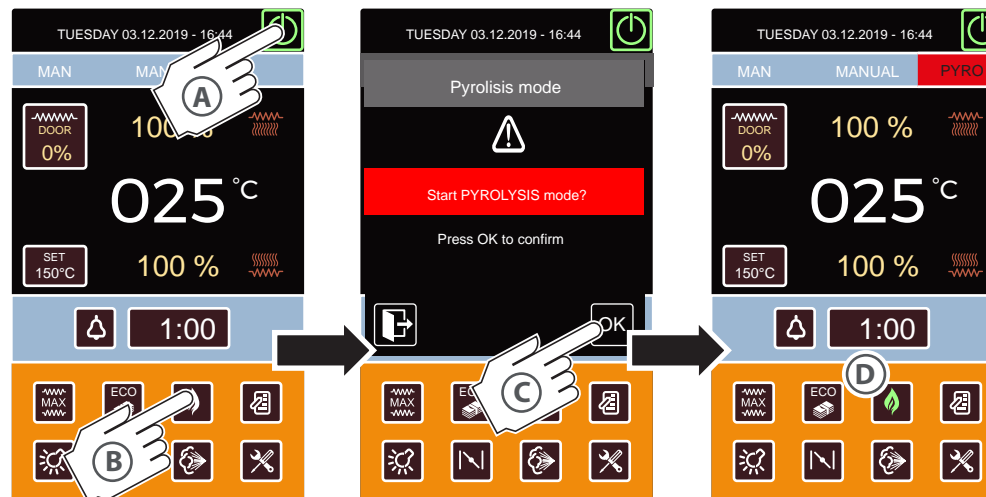(E) when the oven is cold, suck any burnt residue with an ash vacuum cleaner ▶ **Fig.35.**
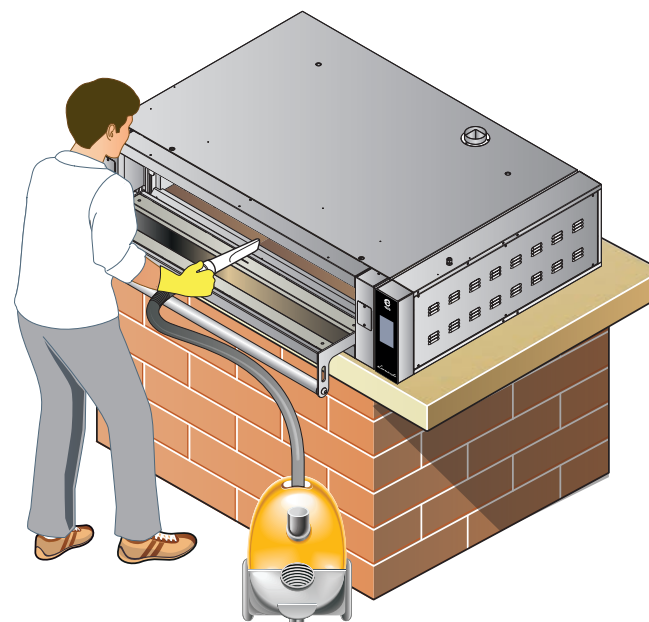

Fig.34.

Fig.35.

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 your Dealer: 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.36.**

Replacing the internal bulb and glass
▶ **Fig.37.**
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 button, because bulbs can still be live.
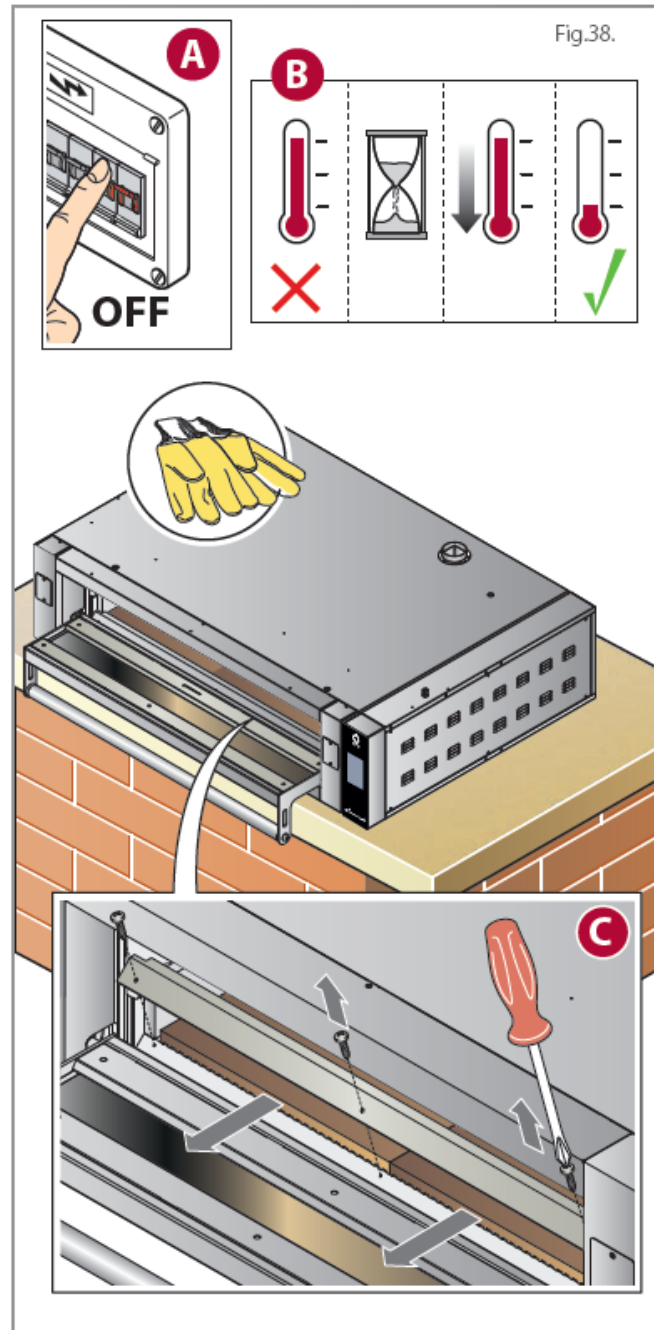**Never tough the bulb glass with your bare hands**; always wear gloves.
Never switch the oven on without having refitted the bulb protective plate.

Fig.36.

Fig.37.
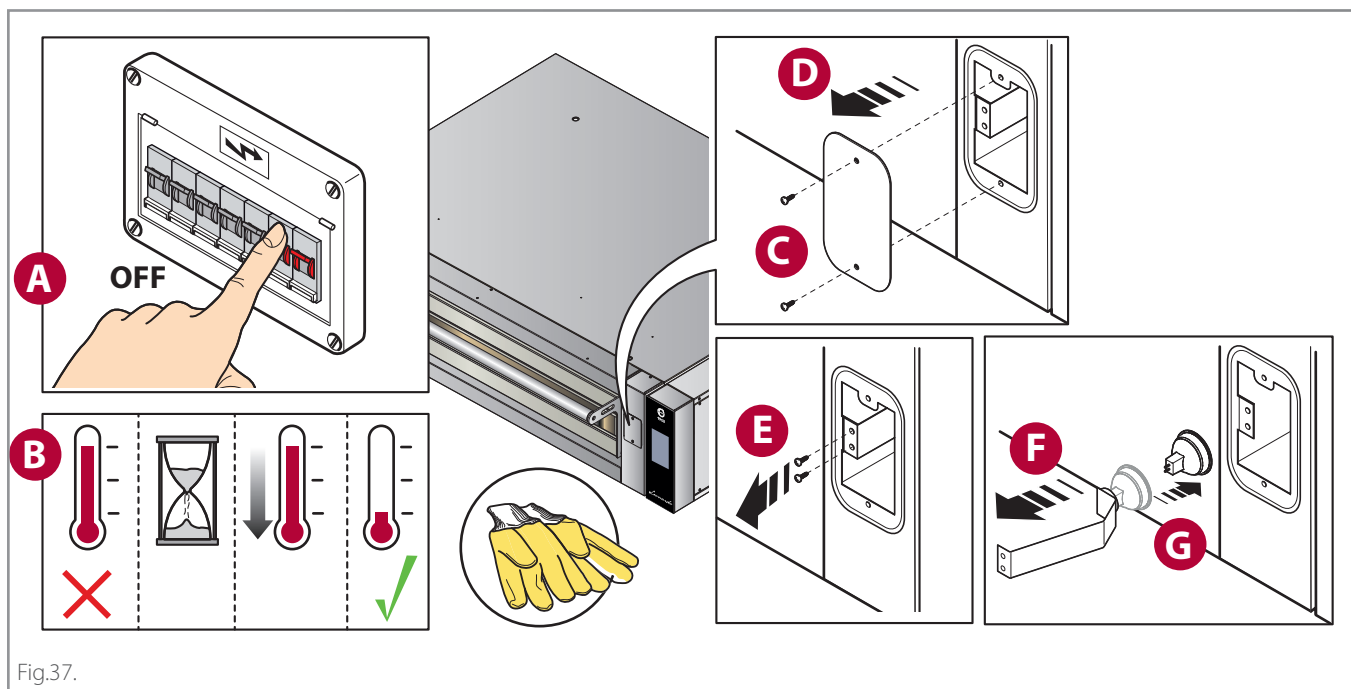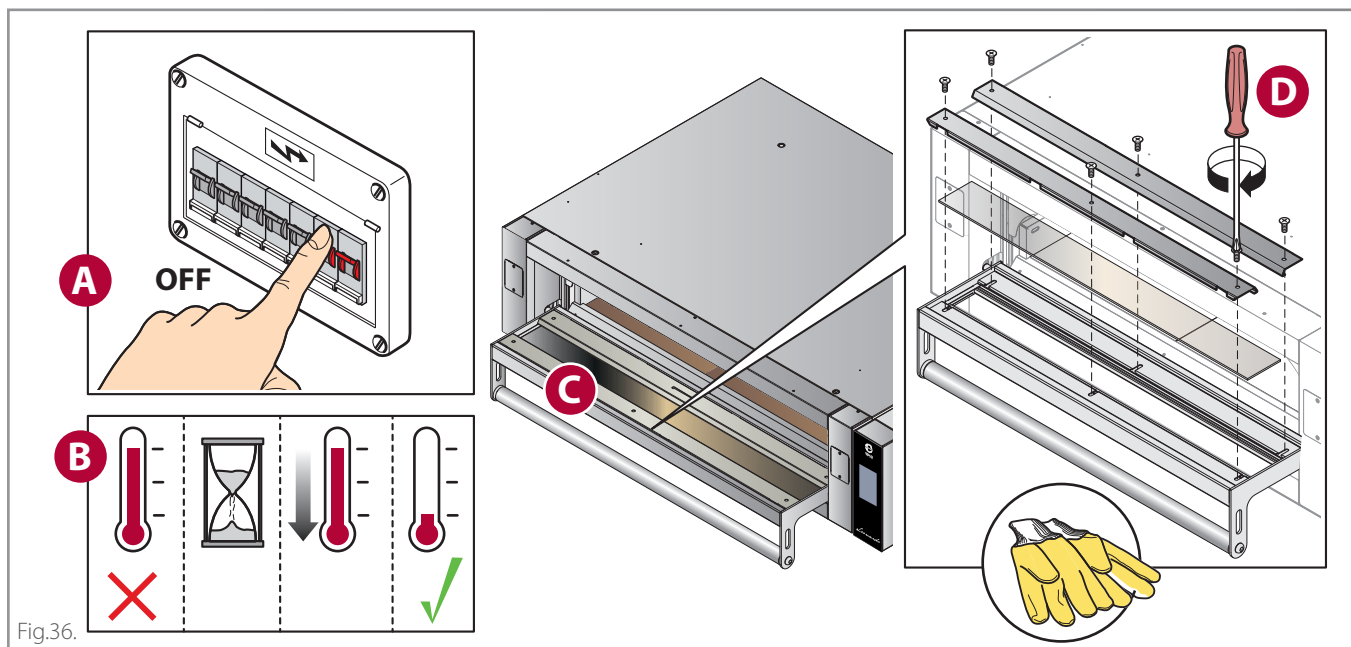
Replacing the refractory bricks

▶ Fig.38.

Fig.38.

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.

Fig.39.
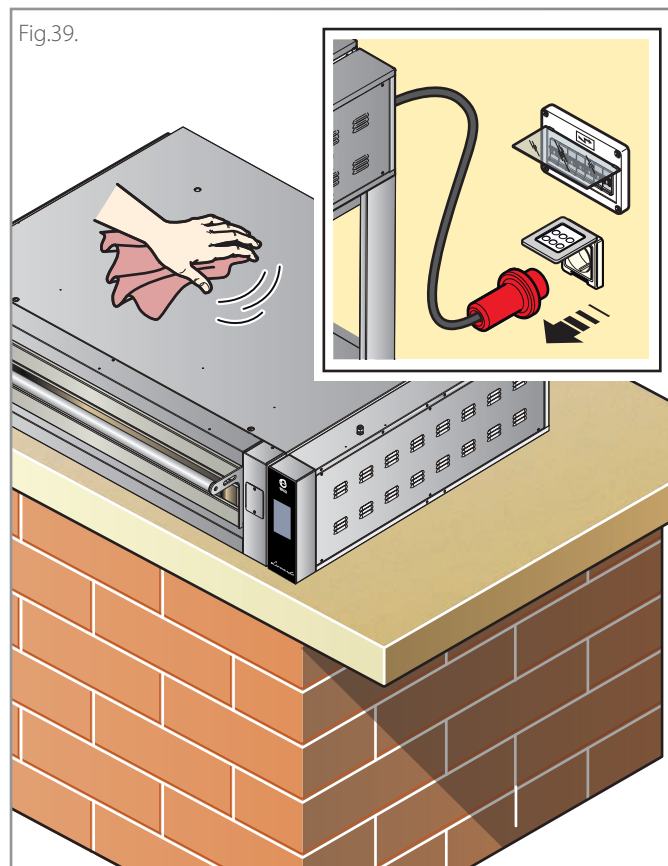
Disposal at end of life

⚠ 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 wheelie 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.

Warranty conditions

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

"Cuppone F.lli 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.lli s.r.l.'s liability is limited to the supply of the appliance 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.lli 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.lli 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.

What to do in case of any malfunction

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

• Check if any error messages are displayed

Message ....

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

Serial number..

Model...

Invoice date..

Invoice number ....

• Read the chapter on warranty carefully.

📄 **Warranty** - *page* **32**.

• Call your Dealer, stating the product data. While waiting for technical assistance, disconnect the product from the power supply.

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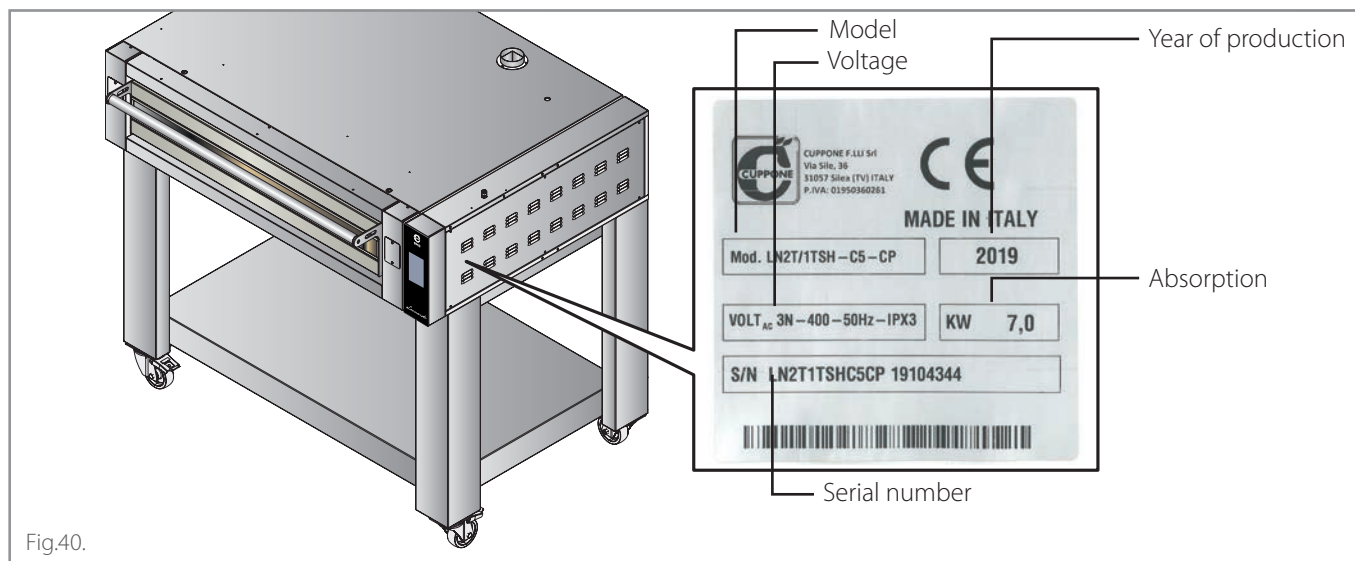F +39 0422 360993
info@cuppone.com - www.cuppone.com

Fig.40.

Model
Voltage
Year of production

CUPPONE F.LLI Srl
Via Sile, 36
31057 Silea (TV) ITALY
P.IVA: 01950360261

CE

MADE IN ITALY

Mod. LN2T/1TSH—C5—CP | 2019

VOLT$_{AC}$ 3N—400—50Hz—IPX3 | KW 7,0

Absorption

S/N LN2T1TSHC5CP 19104344

Serial number

Problem	Solution	
The oven does not turn on	• 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	• Make sure you set the cooking parameters correctly.	📄 Setting the cooking parameters: see page **7**
The oven does not cook evenly	• Make sure you set the cooking parameters correctly.	
The bottom of the first pizzas cooked is burnt (brick cooking)	• During preheating, the BOTTOM percentage has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas.	
The bottom of the first pizzas cooked in the baking tin is burnt	• During preheating, the BOTTOM percentage has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas cooked in the baking tin.	
Products not/too brown on the surface	• (not brown) In the back of the cooking chamber, there are some steam holes that must be opened or closed according to the type of product to cook: for instance, if they are not opened, there may be too much humidity in the chamber that prevents the infrared rays of the top elements from browning the surface of the products. • (products not/too brown) The TOP element percentages have been wrongly set .	📄 Opening/closing of the steam holes: refer to page **16** 📄 Setting the cooking parameters: see page **7**
Excessive humidity is coming out of the oven door	• The products baked normally release humidity: if the steam holes are not opened correctly, the steam gets out from the door.	

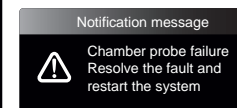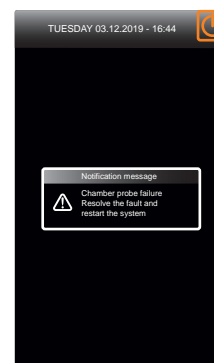## Messages and warnings

▶ **Fig.41.**

If the system detects a problem, an alarm pop-up message appears.
Alarms block the oven operation to prevent more serious damage; in this case, in order to be able to use the appliance again, you must contact your Dealer for the repair.
As well as in the pop-up message, the detected problems are displayed also in the "Alarm Log" screen; in this page, in addition to the alarms, an indication of the time that can pass before asking your Dealer for maintenance is given.
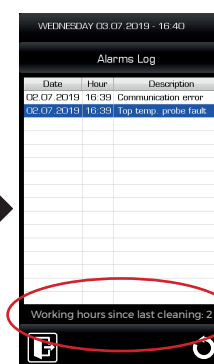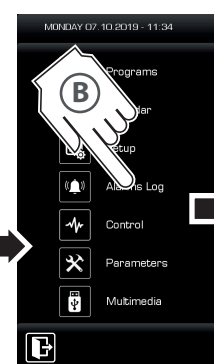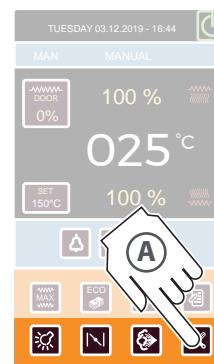
Warnings

Fig.41.

A message is displayed that warns that a problem has blocked the oven operation.
Contact your Dealer for repair without attempting to repair the appliance yourself; this could cause personal injury and will void the Manufacturer's warranty.

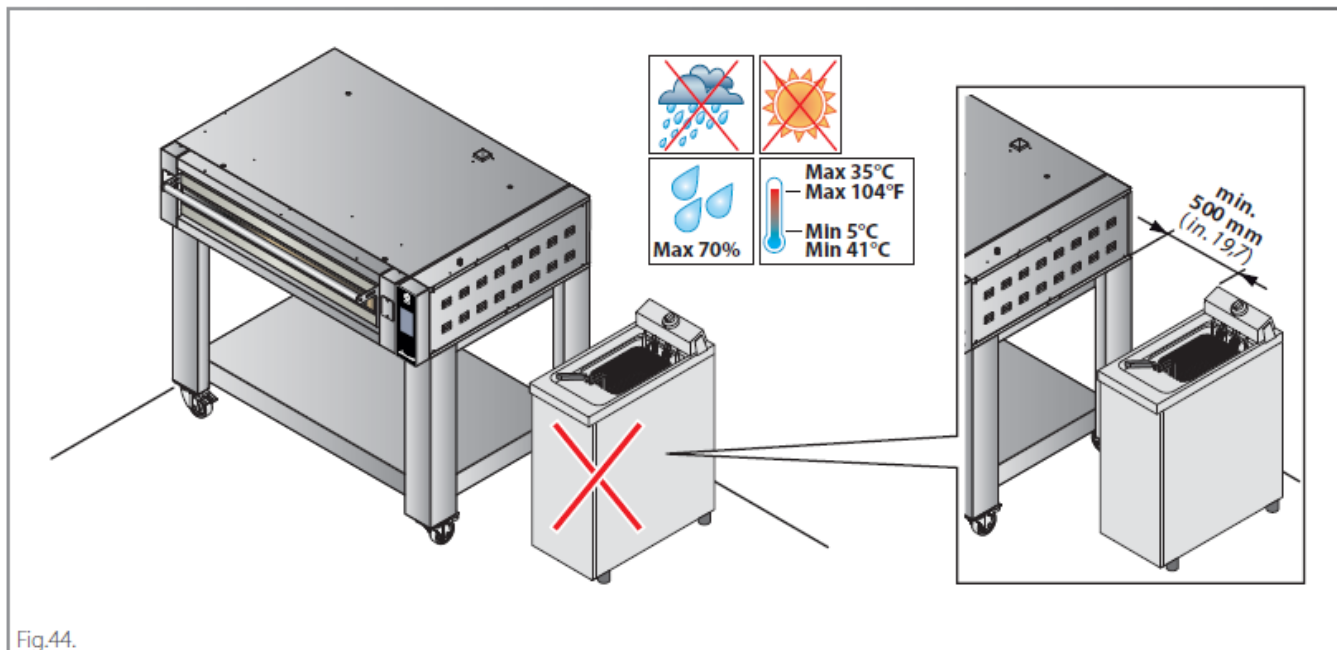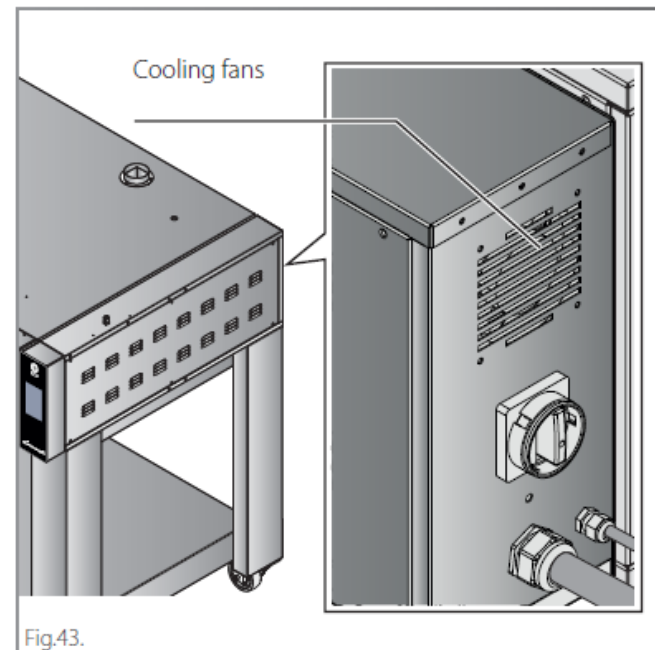*An indication warns about when it is necessary to contact your Dealer for maintenance.*

Max 35°C
Max 104°F

Min 5°C
Min 41°C

Max 70%

min. 500 mm (in. 19,7)

Fig.44.

Cooling fans

Fig.43.

min. 1000 mm. (in. 40)

* minimum distance for the installation of the power cable

250 mm * (9 13/16") *

min. 500 mm (in. 19,7)

min. 50 mm (in. 1,97)

Fig.42.