

Leonardo

OVEN

Pre Installation and Installation Manual



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



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 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.

Preliminary operations

► Fig.4.

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 Manufacturer for the procedures to follow.

Packaging disposal

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



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



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

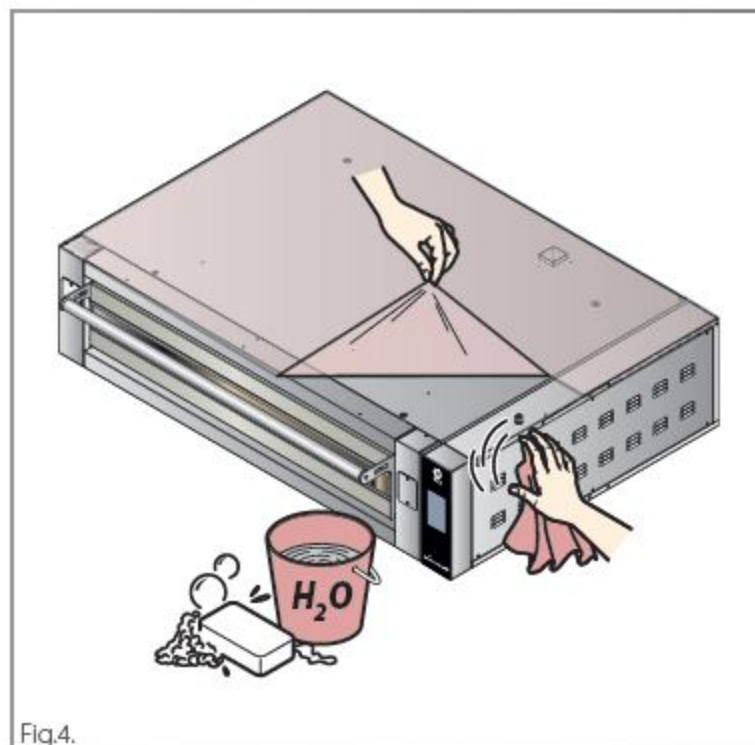


Fig.4.

Transport and positioning of the oven on the planned base

► Fig.5.

Equipped with personal protection devices, transport the equipment to the place of installation. Use a suitable vehicle capable of bearing the weight of the same: during the transport of the equipment, people not involved in the installation are not allowed to pass or stand near the work area. During transport, pay close attention to crossing doors and/or openings. To lift the appliance it is essential to mount the 4 **eyebolts** supplied (they are located inside the oven chamber) and use a **frame** to hook onto them. The frame is not supplied by the Manufacturer and must therefore be obtained by the installer; it must be constructed with material, measurements and thickness suitable for lifting the equipment safely without causing damage to persons or to the equipment itself.



It is absolutely forbidden to lift or move the equipment using a single coupling point as this would cause serious structural damage to it.

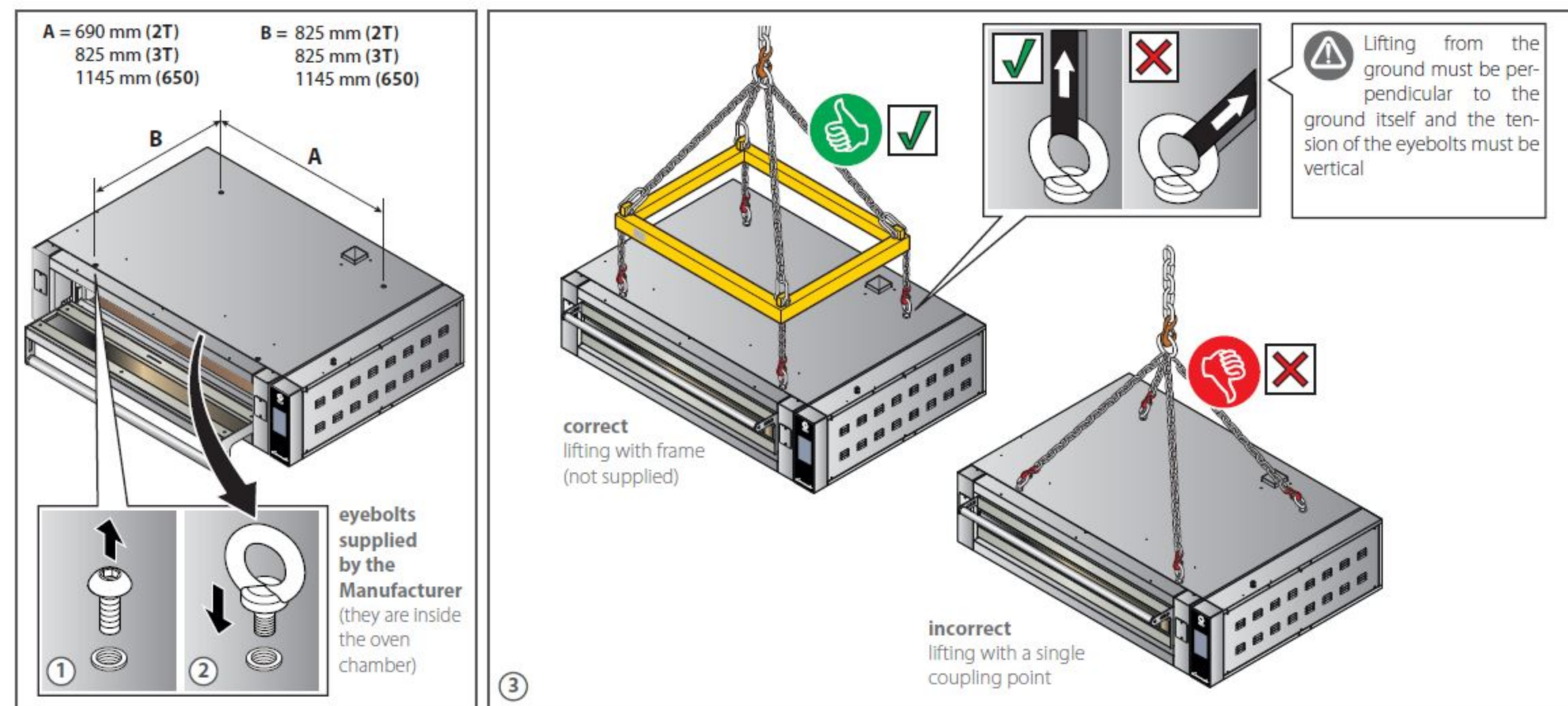


Fig.5.

Installation

► Fig.6.

Position the appliance on the base provided.

It must:

- be flame and heat resistant;
- be perfectly flat;
- be stable;
- bear the weight of the appliance and any accessories (see the following table).

Model	refractory surface	rusticated surface
LN2T/1TS - h. 18	207 kg	193 kg
LN2T/1TSH - h. 25	222 kg	208 kg
LN3T/1TS - h. 18	247 kg	226 kg
LN3T/1TSH - h. 25	262 kg	241 kg
LN650/1TS	387 kg	347 kg

⚠ For a correct installation it is necessary to seal the gap created between the base of the oven and the support surface, using silicone, authorized for applications in the food sector, to be placed along the contour of the base of the oven and such as to prevent the accumulation of dirt where it is not possible to carry out regular cleaning given the small size of the access to the areas involved in the deposit of dirt.

📄 On request, supports ensuring perfect compatibility with the oven are available from the Manufacturer.

For their correct assembly and fastening to the oven, please refer to the instruction sheet accompanying them.

Please make sure the installation room is adequate and comply with the minimum distances of the oven from **walls**, other **appliances**, **objects** and **combustible materials** (see page 4).

Once the oven is positioned on the intended base, if:

- A** NO more ovens must be installed on top of it, follow the instructions in figure ► Fig.7.
- B** additional ovens must be installed on top of the first one, follow the instructions on page 24 ► Fig.8.
- C** additional ovens must be installed at a later time, when connections have already been made to the hood, follow the instructions given on page 26 ► Fig.9.

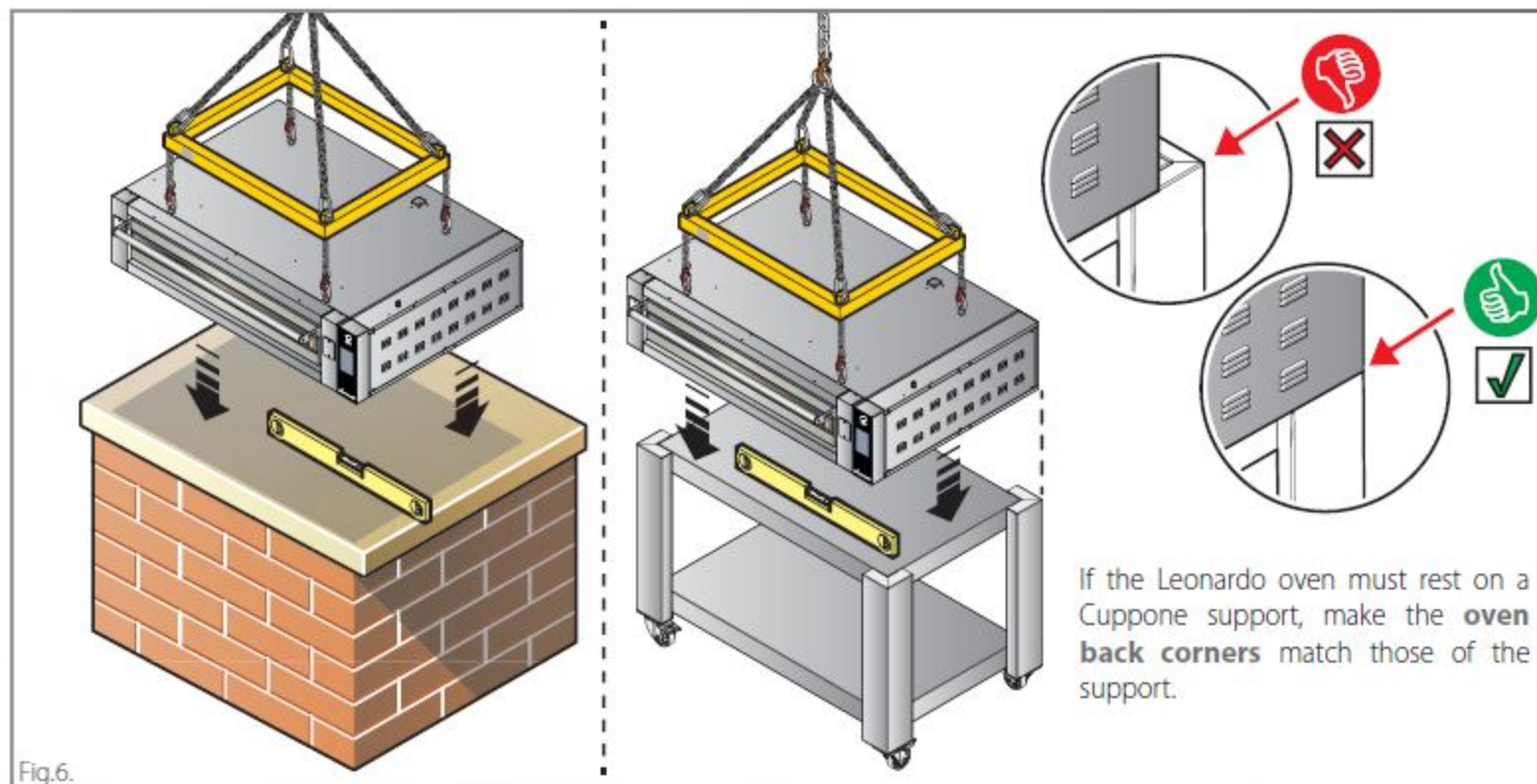


Fig.6.

If the Leonardo oven must rest on a Cuppone support, make the **oven back corners** match those of the support.

⚠ Remove the eyebolts and re-insert the previously removed screws

⚠ Seal the gap created between the base of the oven and the support surface, using silicone authorized for applications in the food sector.

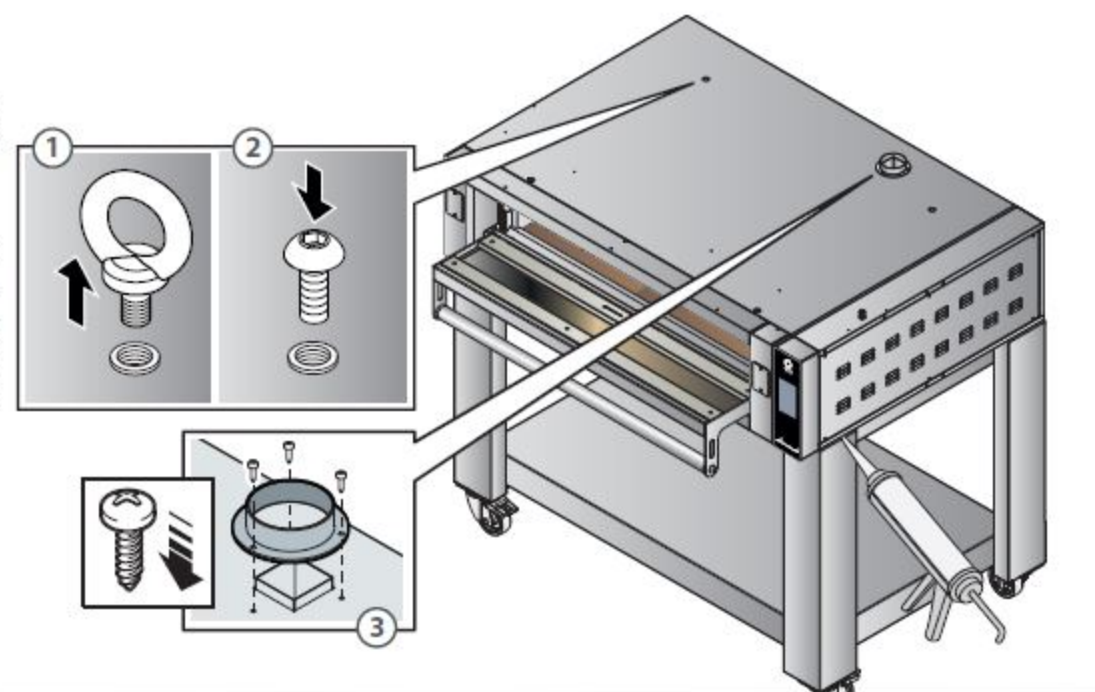


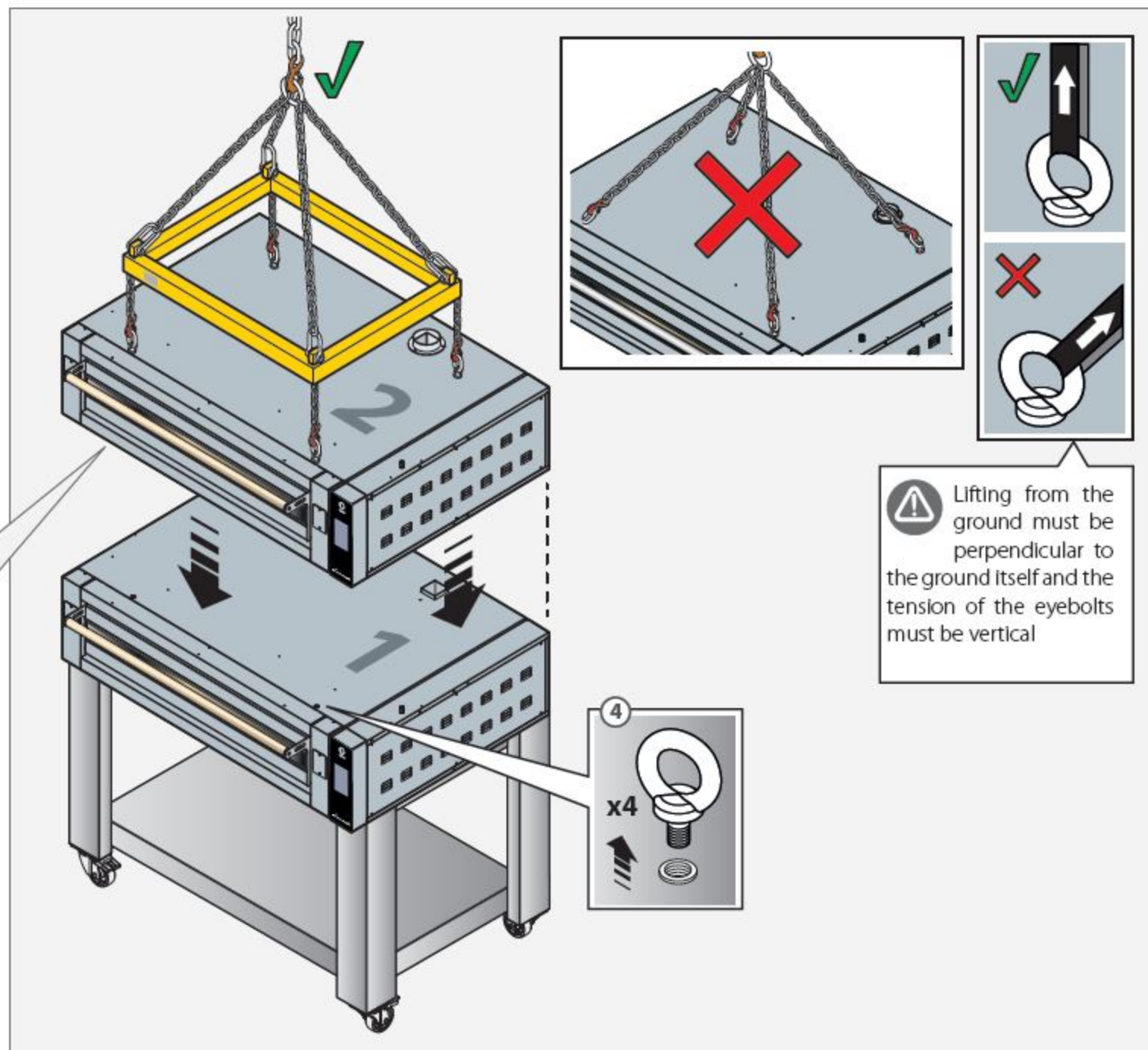
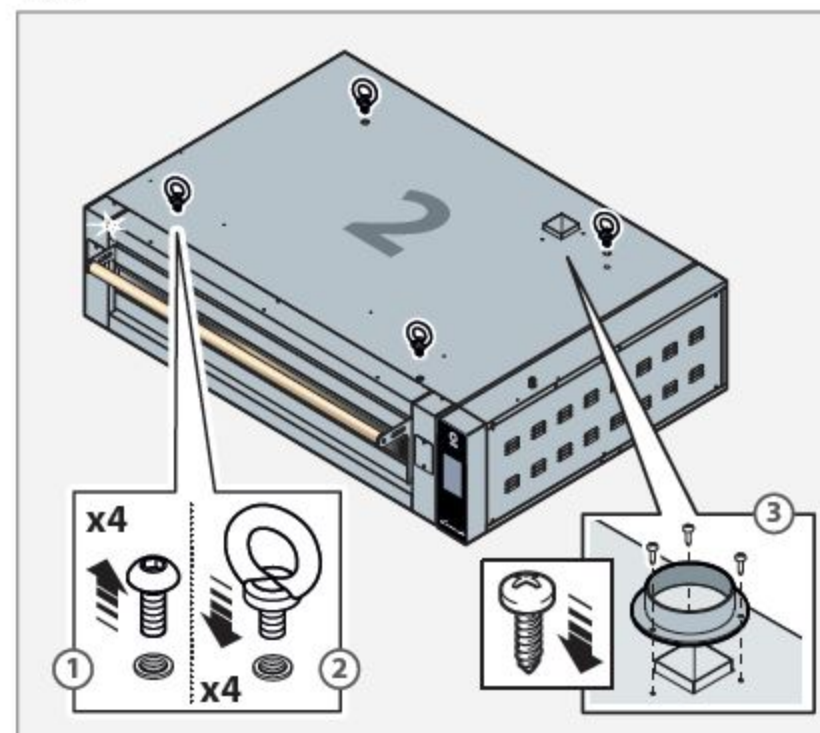
Fig.7.

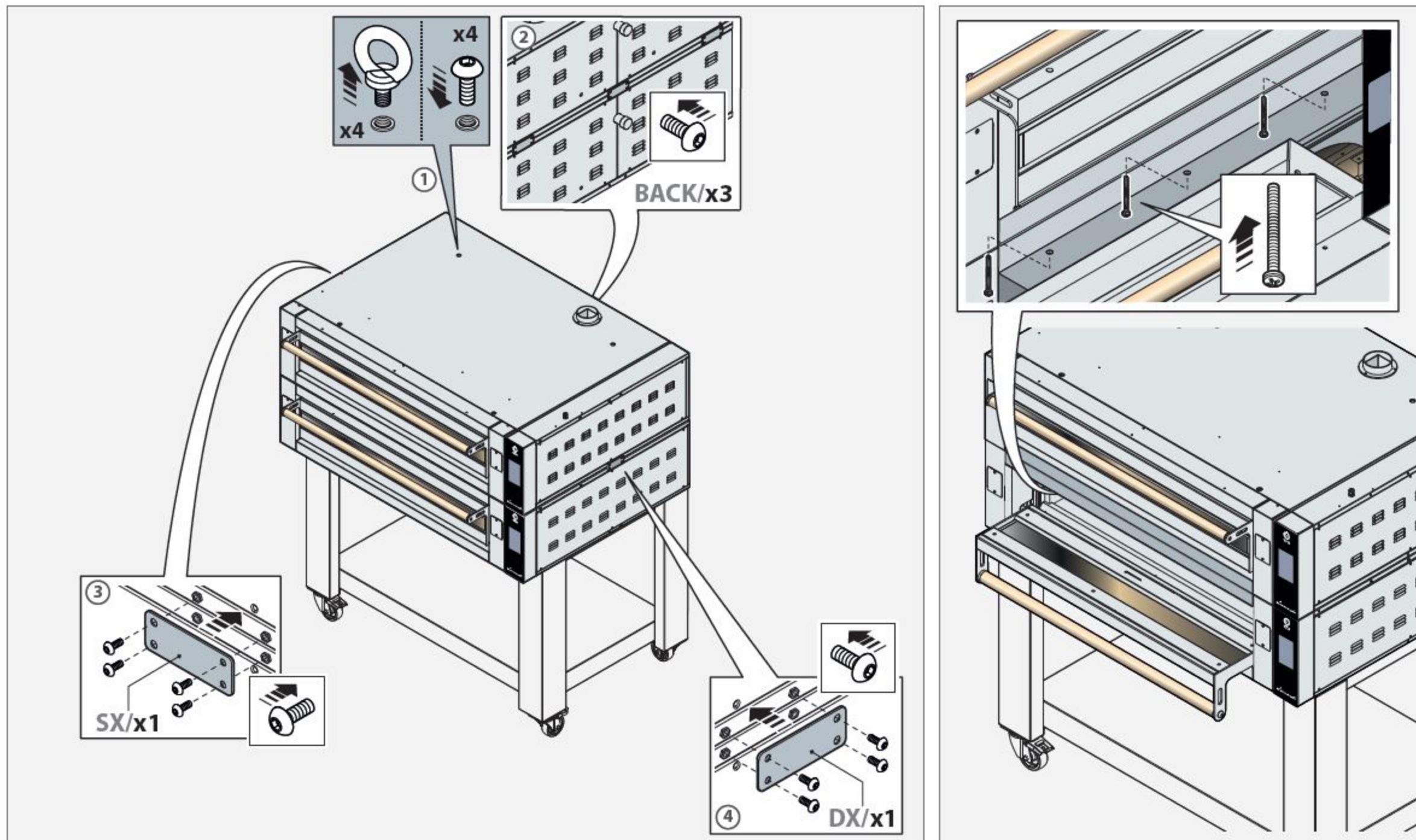
Placing several ovens one on top of the other

► Fig.8.

If it is necessary to place several ovens one on top of the other, follow the instructions in the figure. The other ovens must be lifted with the same precautions and methods adopted for the first one.

Fig.8.





Installation

Placing several ovens one on top of the other with a hood installed

► Fig.9.

If it is necessary to place more ovens on an appliance already fitted with a hood, follow the instructions in the figure. The other ovens must be lifted with the same precautions and methods adopted for the first one.

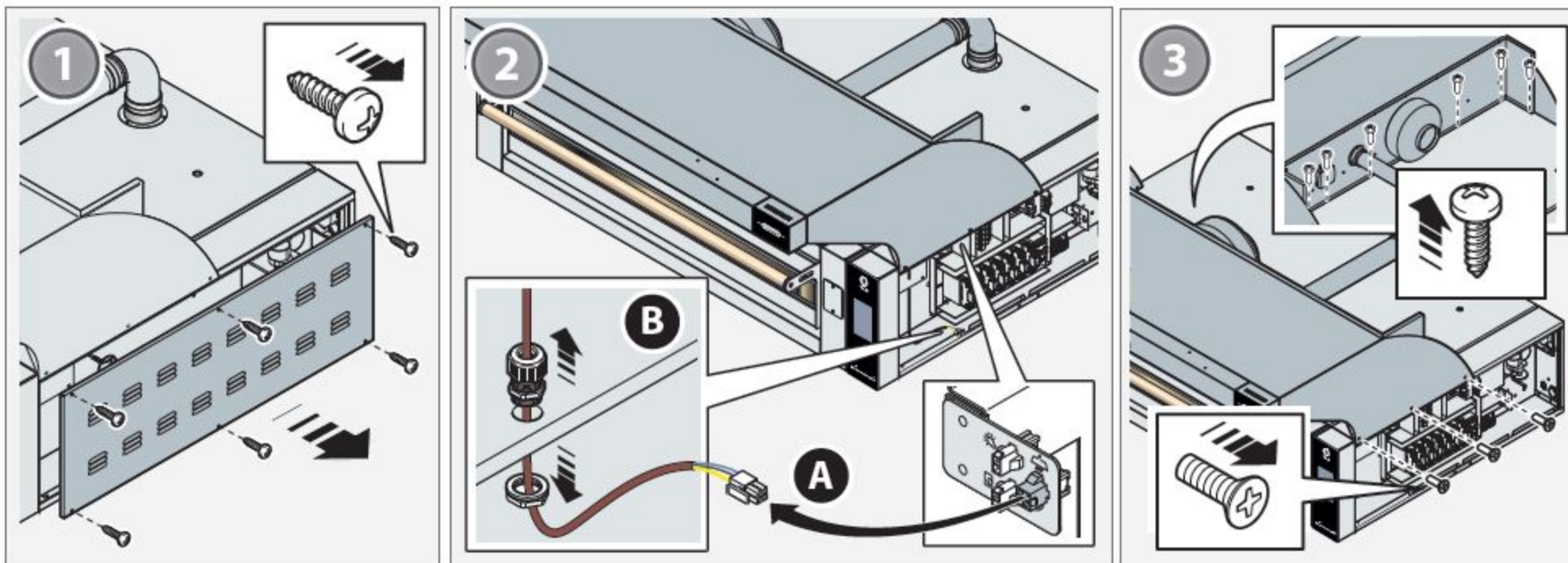
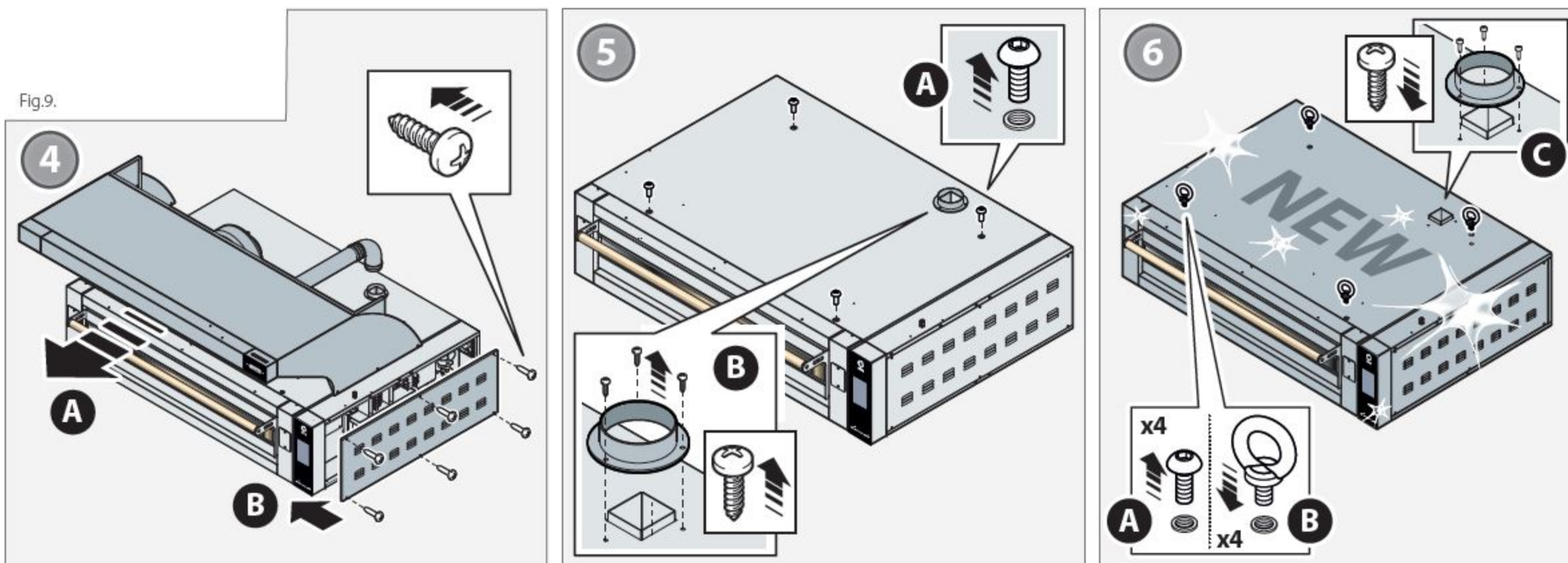
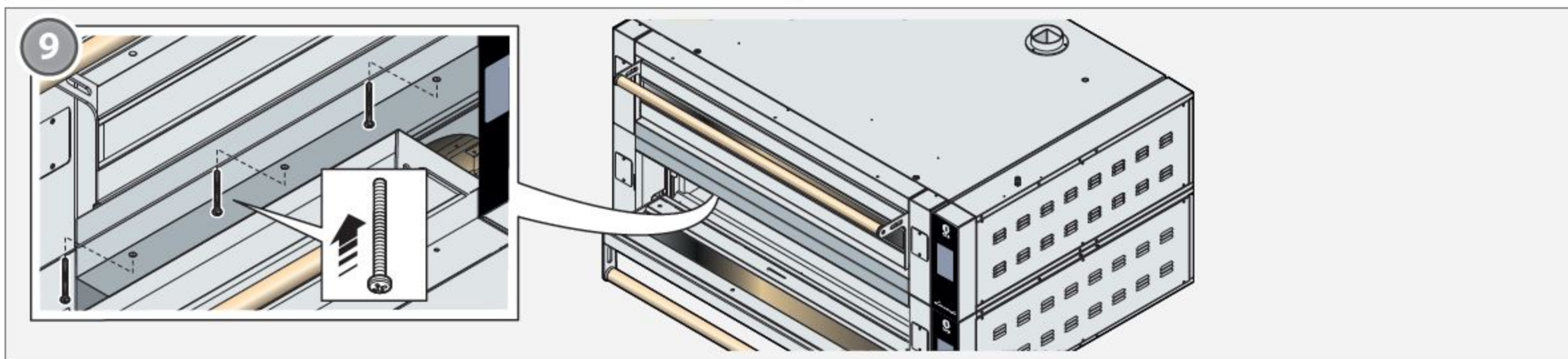
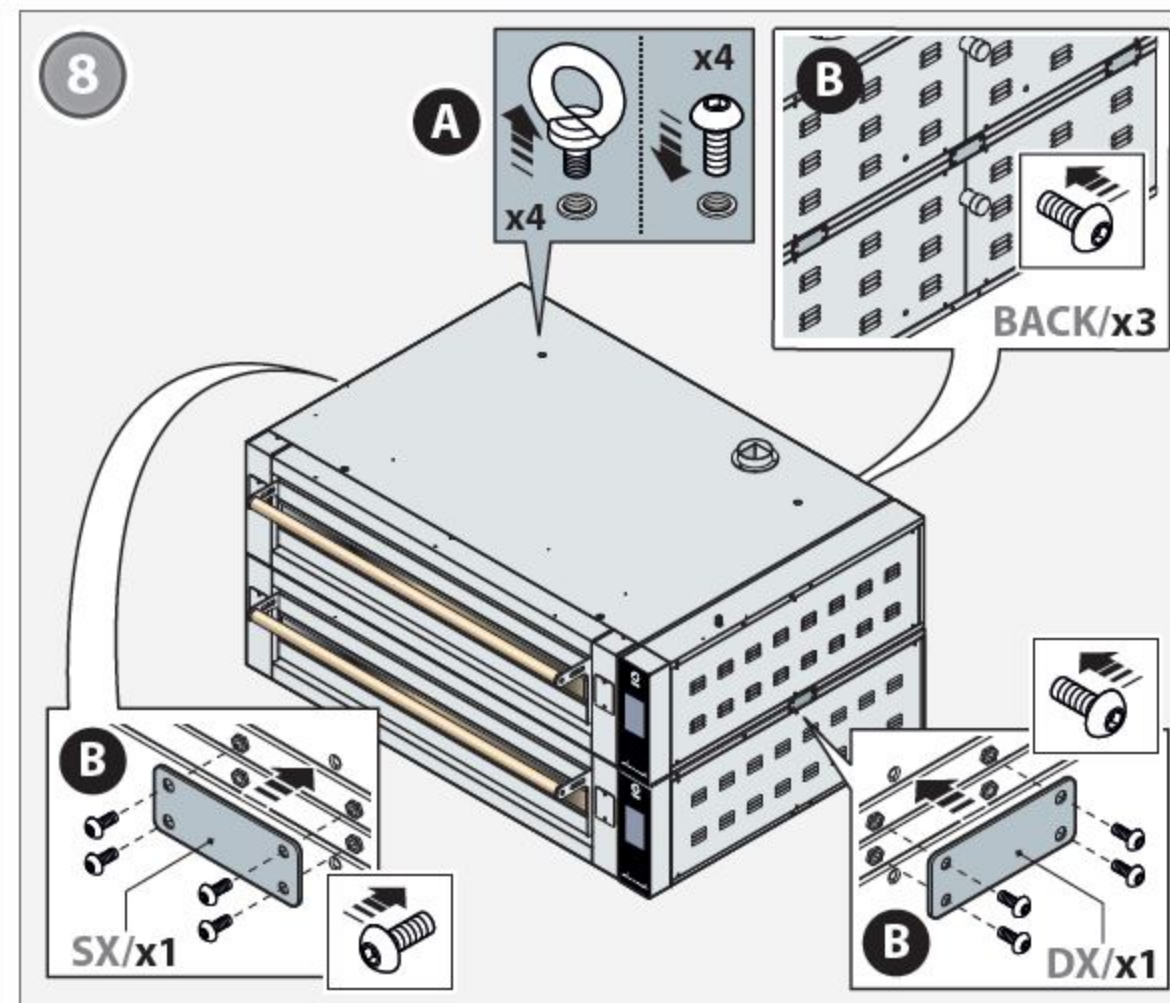
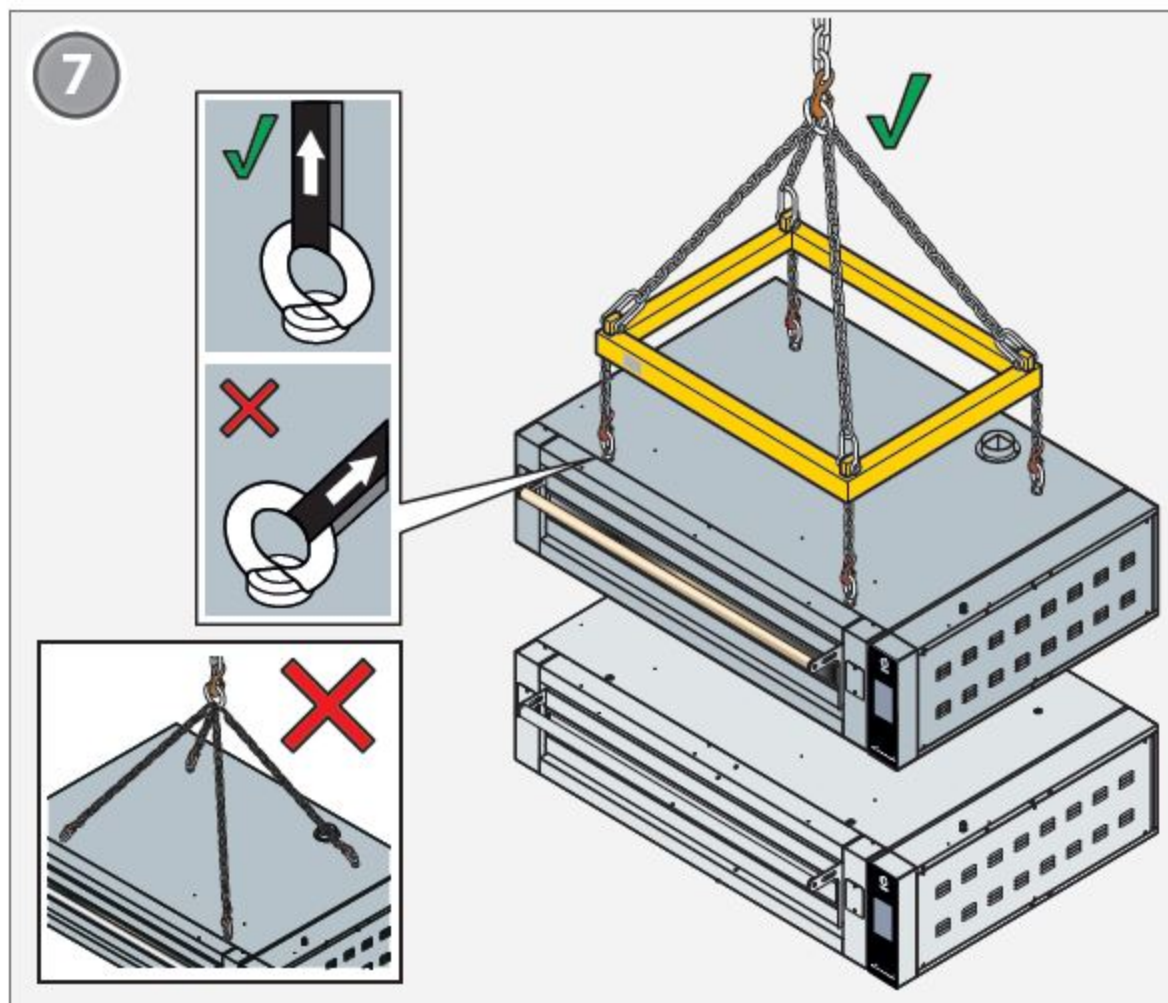
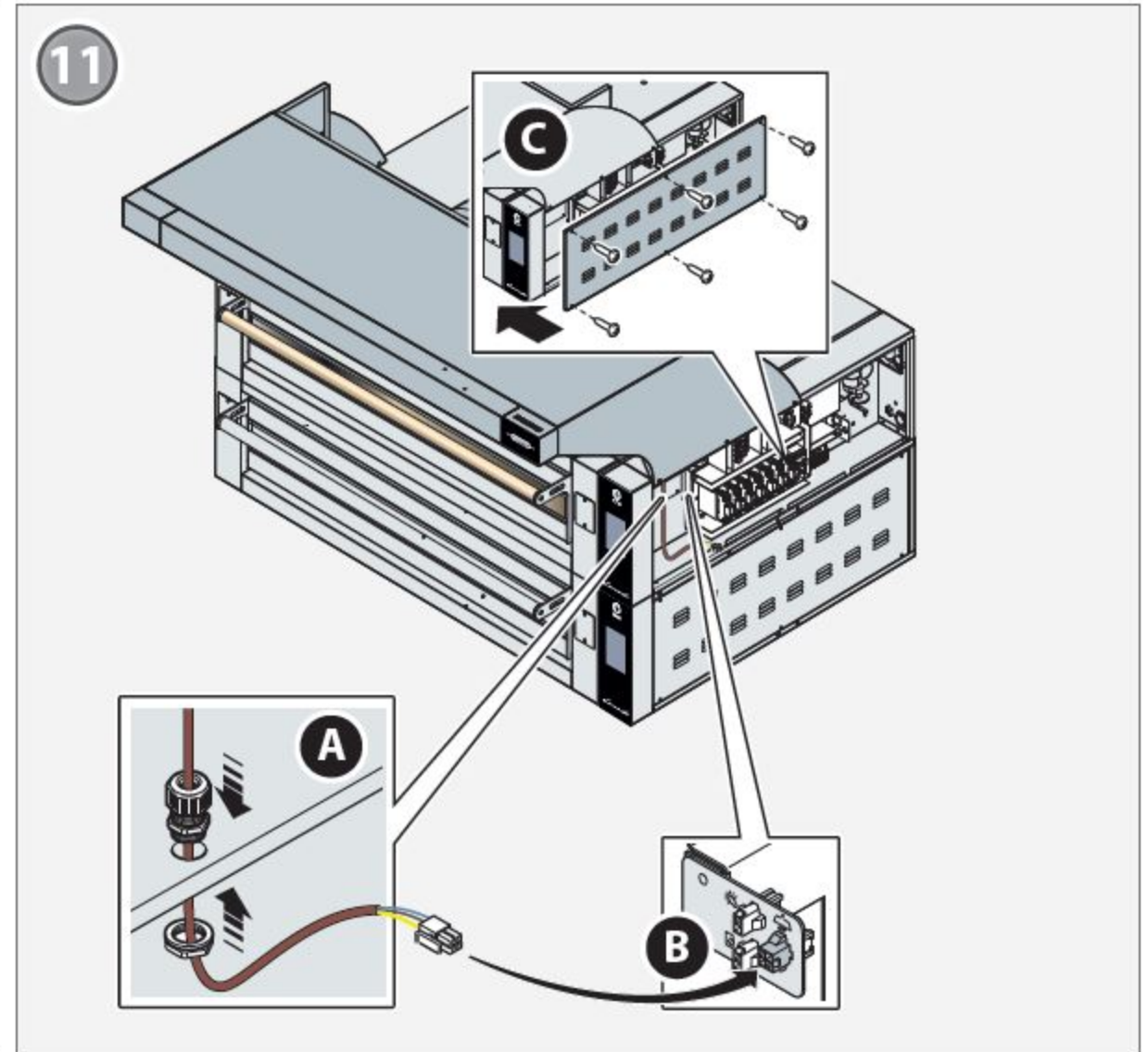
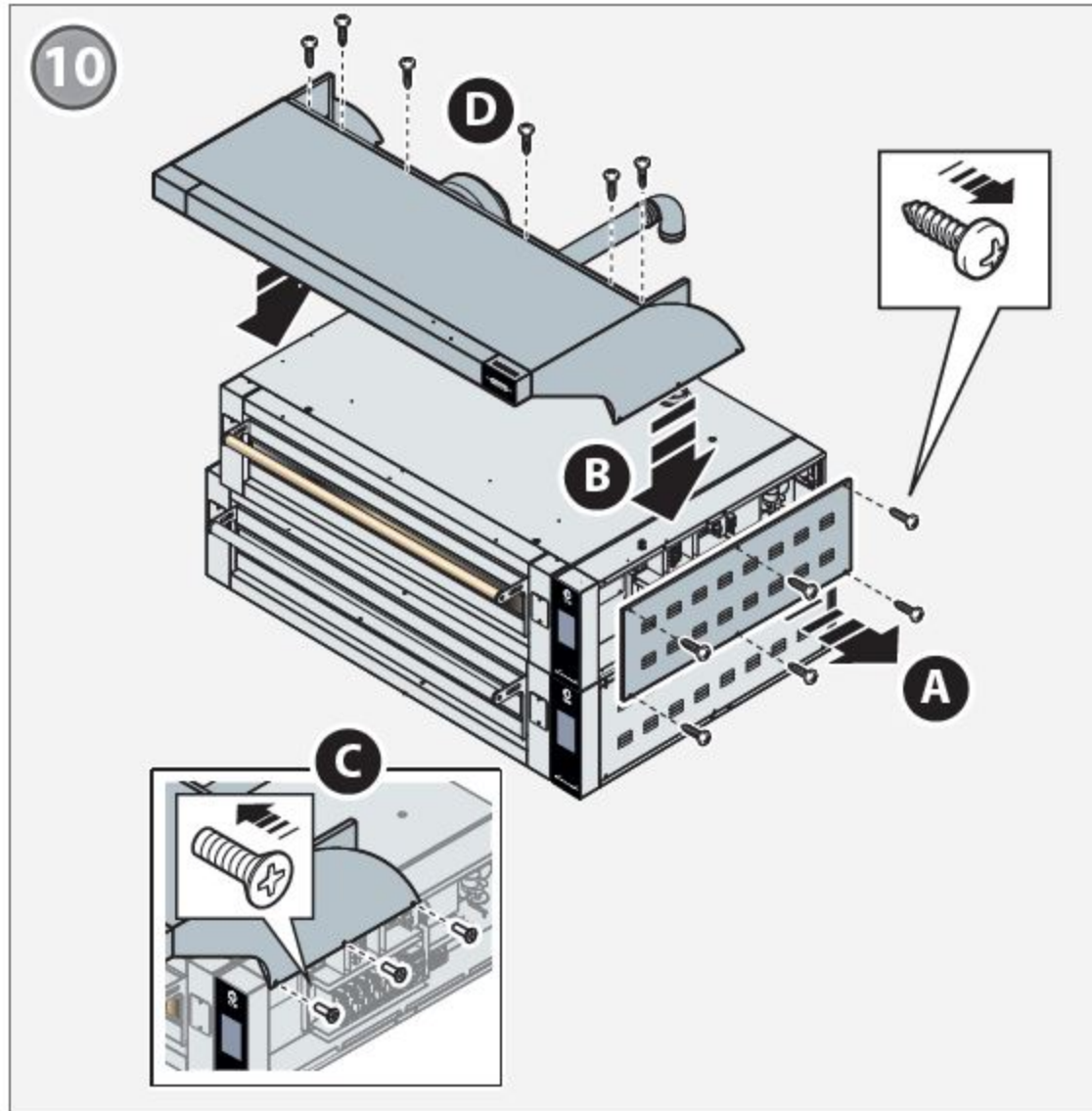


Fig.9.







Serial number plate reading

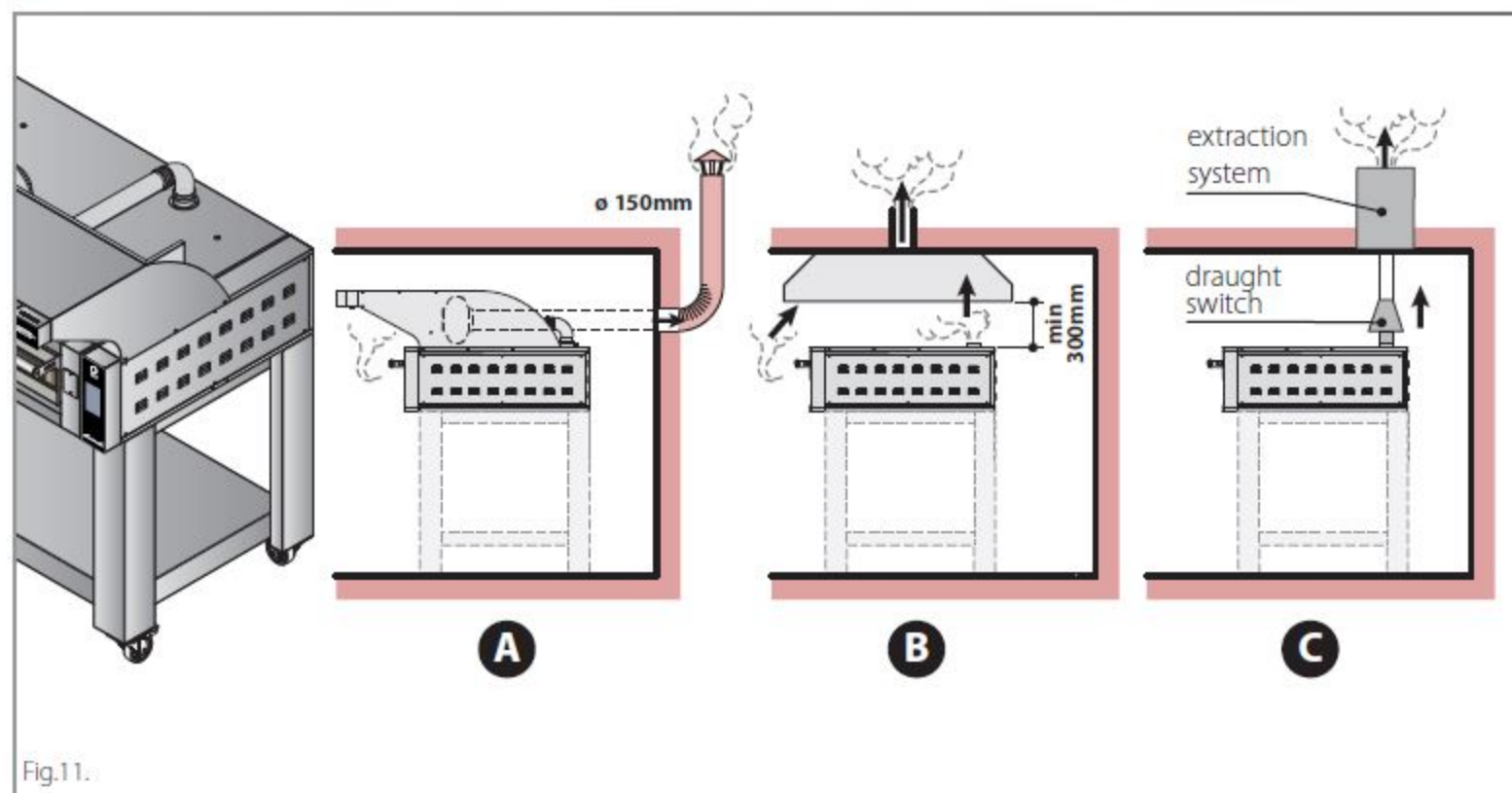
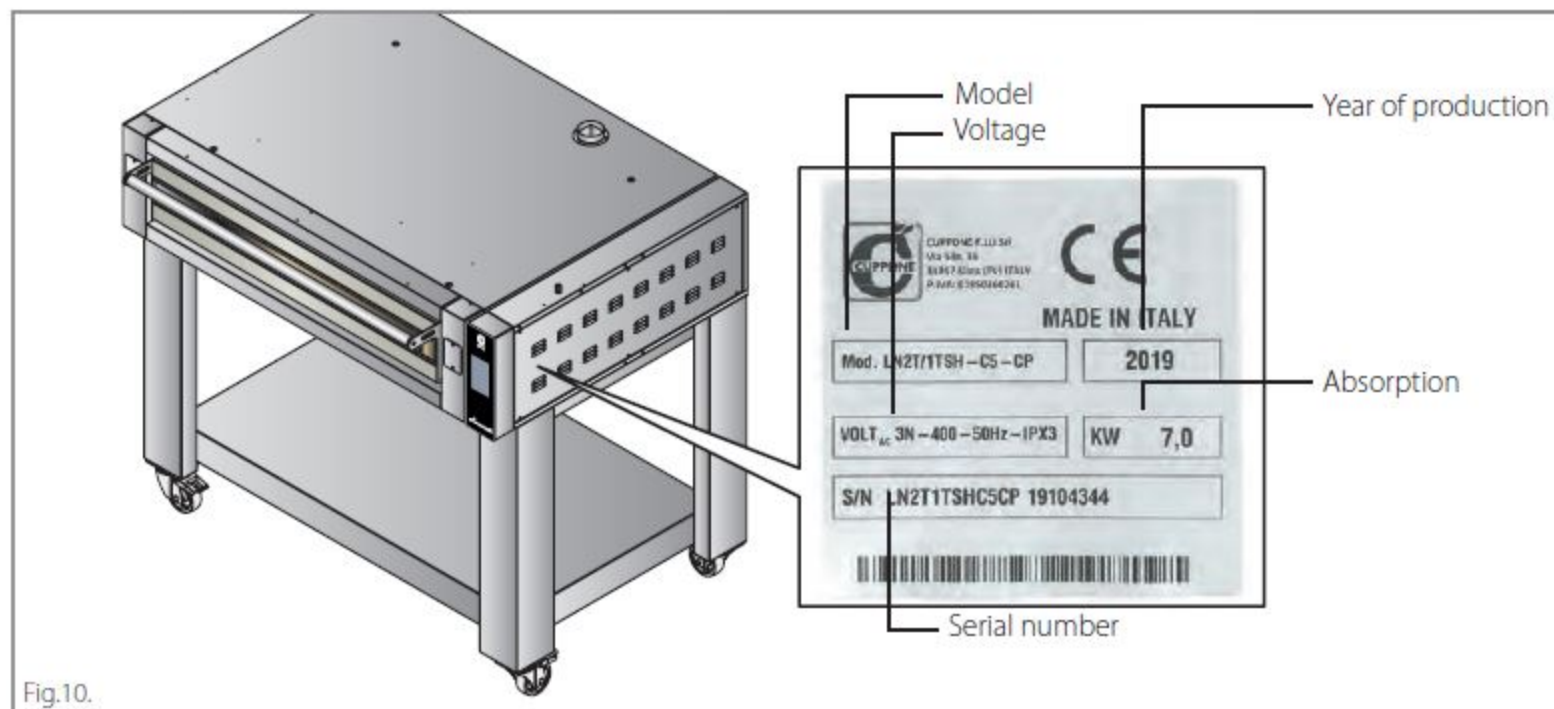
The serial number is on the right hand side of the appliance. It provides important technical information that is vital in case of a request for maintenance or repair of the appliance: please do not remove, damage or modify it.

Smoke extraction

► Fig.11.

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

- **A** through a **hood supplied by the Manufacturer** that ensures perfect compatibility with the oven. For correct assembly and fixing to the oven, consult the sheet attached to it; the evacuation flue must be used only by the appliance, have a **150 mm** 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.



Electrical connection

► Fig.12.

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

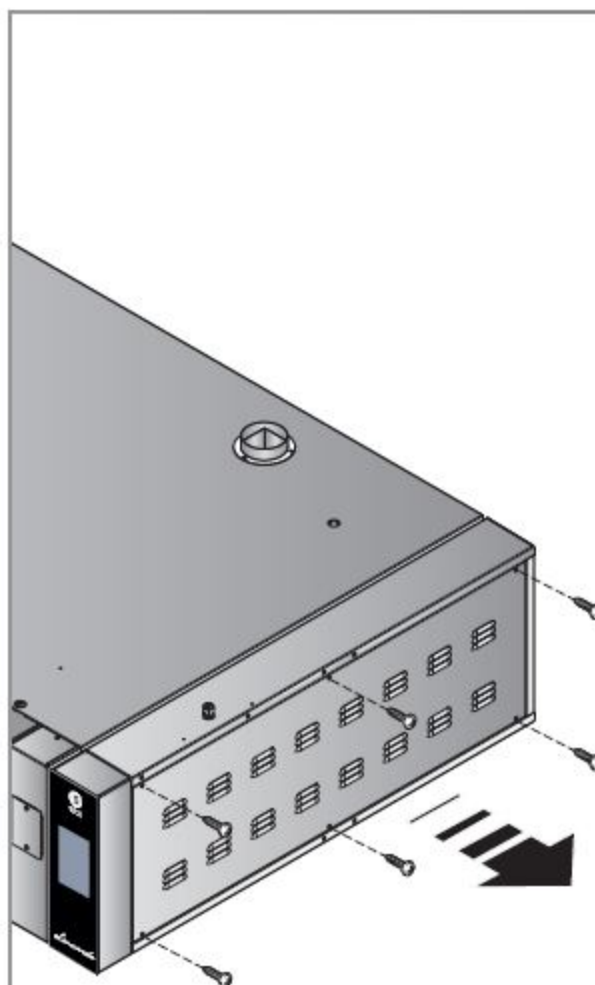
⚠ Before installing the appliance, **check that systems comply with the regulations in force** in the country where it is going to be used and **with the specifications indicated on the appliance rating plate** on the RH side of the oven.

The appliances are supplied without power cable and plug: both must be fitted to the oven by qualified personnel. The cable must be exclusively **of the stated type** and a plug with adequate capacity for the oven absorption to connect it to the mains must be fitted.

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

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

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



⊕ earth
N: neutral
T - S - L... - R -: phases

Fig.12.

2/3T

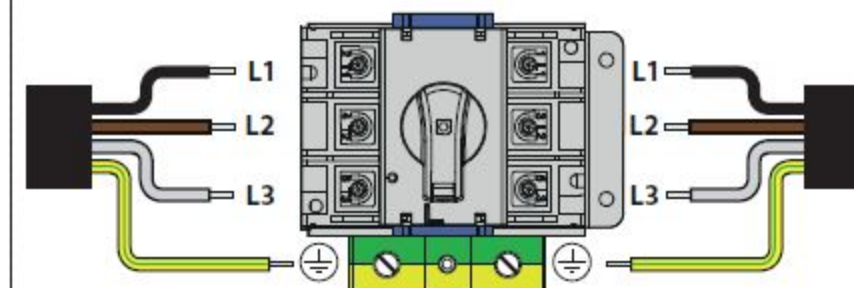
AC 3 N400



AC 3 230

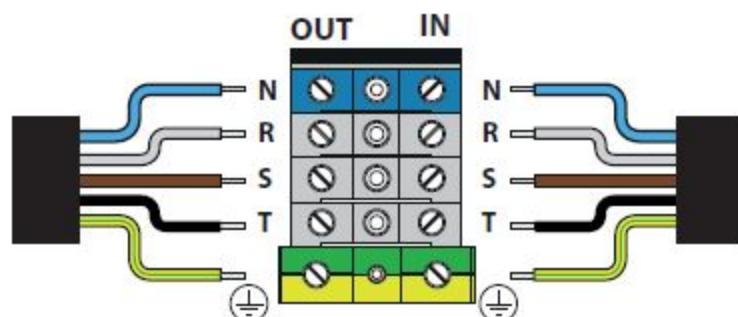


AC 3 208

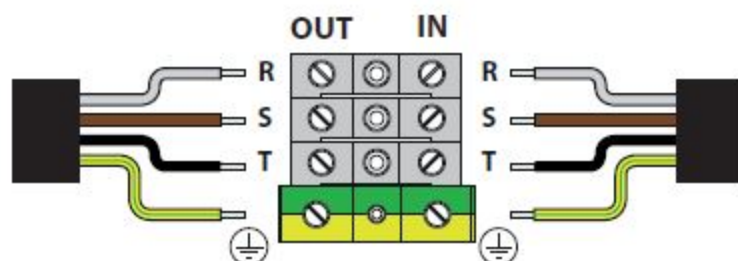


650

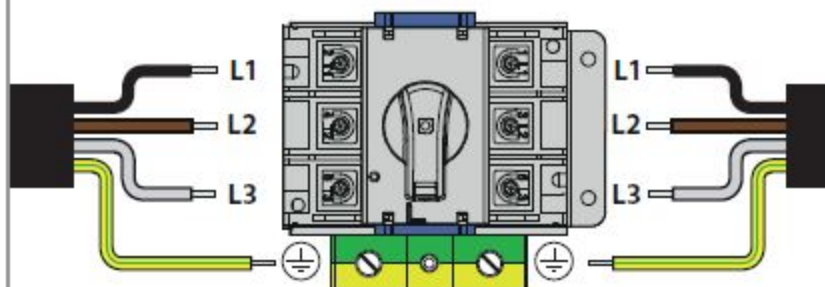
AC3 N 400



AC 3 230



AC 3 208



WITHOUT STEAMER



	Model	Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Connection cable (Nxmm ²)	Customer panel protection (nxA)
2T H18	LN2T/1TS-C5-CP	3Nx400V	11.8	7.1	17.0	5x2,5	4x20
	LN2T/1TS-B5-CP	3x230V			29.6	4x6	3x40
	LN2T/1TS-B6-US	3x208V			32.8	4xAWG7	3x40
2T H25	LN2T/1TSH-C5-CP	3Nx400V	7.0	4.2	10.1	5x1,5	4x16
	LN2T/1TSH-B5-CP	3x230V			17.6	4x4	3x25
	LN2T/1TSH-B6-US	3x208V			19.4	4xAWG11	3x25
3T H18	LN3T/1TS-C5-CP	3Nx400V	16.2	9.7	23.4	5x4	4x32
	LN3T/1TS-B5-CP	3x230V			40.7	4x10	3x50
	LN3T/1TS-B6-US	3x208V			45.0	4xAWG7	3x50
3T H25	LN3T/1TSH-C5-CP	3Nx400V	9.6	5.8	13.9	5x2,5	4x20
	LN3T/1TSH-B5-CP	3x230V			24.1	4x6	3x32
	LN3T/1TSH-B6-US	3x208V			26.6	4xAWG9	3x32
650	LN650/1TS-C5-CP	3Nx400V	18.0	10.8	26.0	5x4	4x32
	LN650/1TS-B5-CP	3x230V			45.2	4x10	3x50
	LN650/1TS-B6-US	3x208V			50.0	4xAWG7	3x63

WITH STEAMER

	Model	Power supply (V)	Power (kW)	Average consumption (kWh)	Absorption (A)	Connection cable (Nxmm ²)	Customer panel protection (nxA)
2T H18	LN2T/1TS-C5-CP	3Nx400V	13.3	8.0	19.2	5x2,5	4x20
	LN2T/1TS-B5-CP	3x230V			33.4	4x6	3x40
	LN2T/1TS-B6-US	3x208V			36.2	4xAWG7	3x40
2T H25	LN2T/1TSH-C5-CP	3Nx400V	8.5	5.1	12.3	5x1,5	4x16
	LN2T/1TSH-B5-CP	3x230V			21.3	4x4	3x25
	LN2T/1TSH-B6-US	3x208V			22.8	4xAWG11	3x25
3T H18	LN3T/1TS-C5-CP	3Nx400V	17.7	10.6	25.5	5x4	4x32
	LN3T/1TS-B5-CP	3x230V			44.4	4x10	3x50
	LN3T/1TS-B6-US	3x208V			48.4	4xAWG7	3x50
3T H25	LN3T/1TSH-C5-CP	3Nx400V	11.1	6.7	16.0	5x2,5	4x20
	LN3T/1TSH-B5-CP	3x230V			27.9	4x6	3x32
	LN3T/1TSH-B6-US	3x208V			30.1	4xAWG9	3x32
650	LN650/1TS-C5-CP	3Nx400V	19.5	11.7	28.1	5x4	4x32
	LN650/1TS-B5-CP	3x230V			48.9	4x10	3x50
	LN650/1TS-B6-US	3x208V			53.4	4xAWG7	3x63

Installation

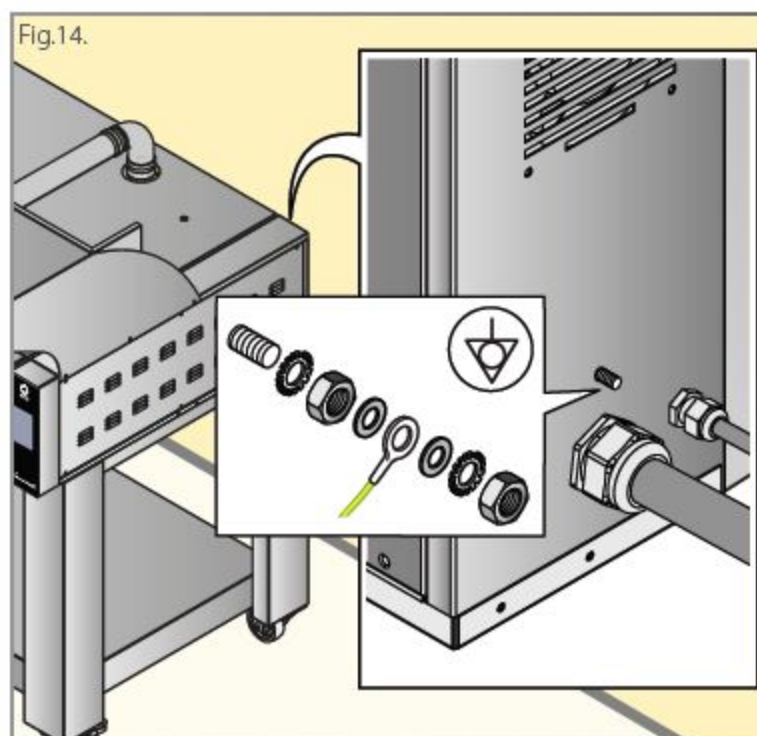
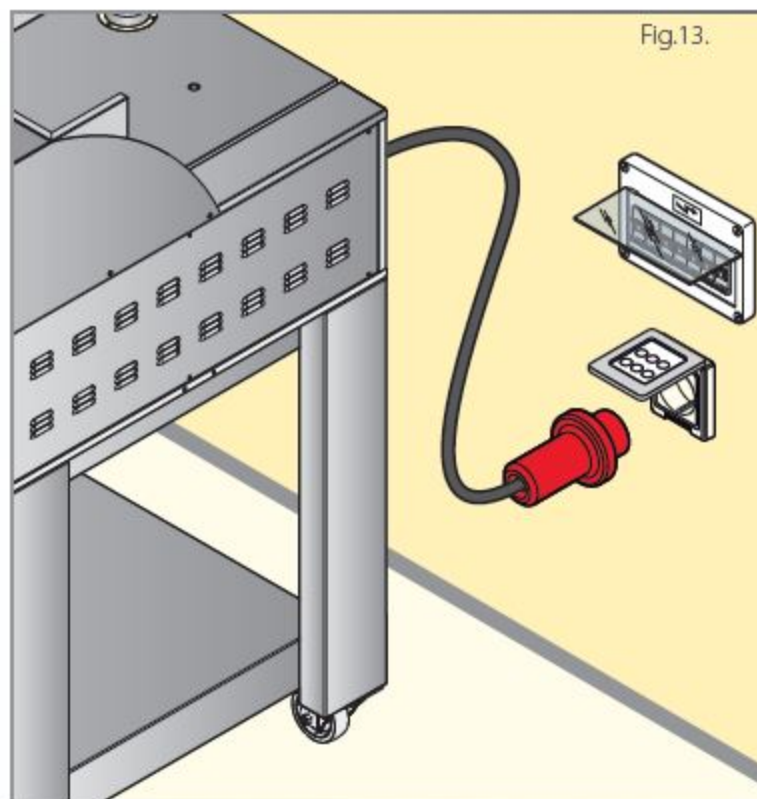
For a correct electrical connection, the appliance must:

- 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.

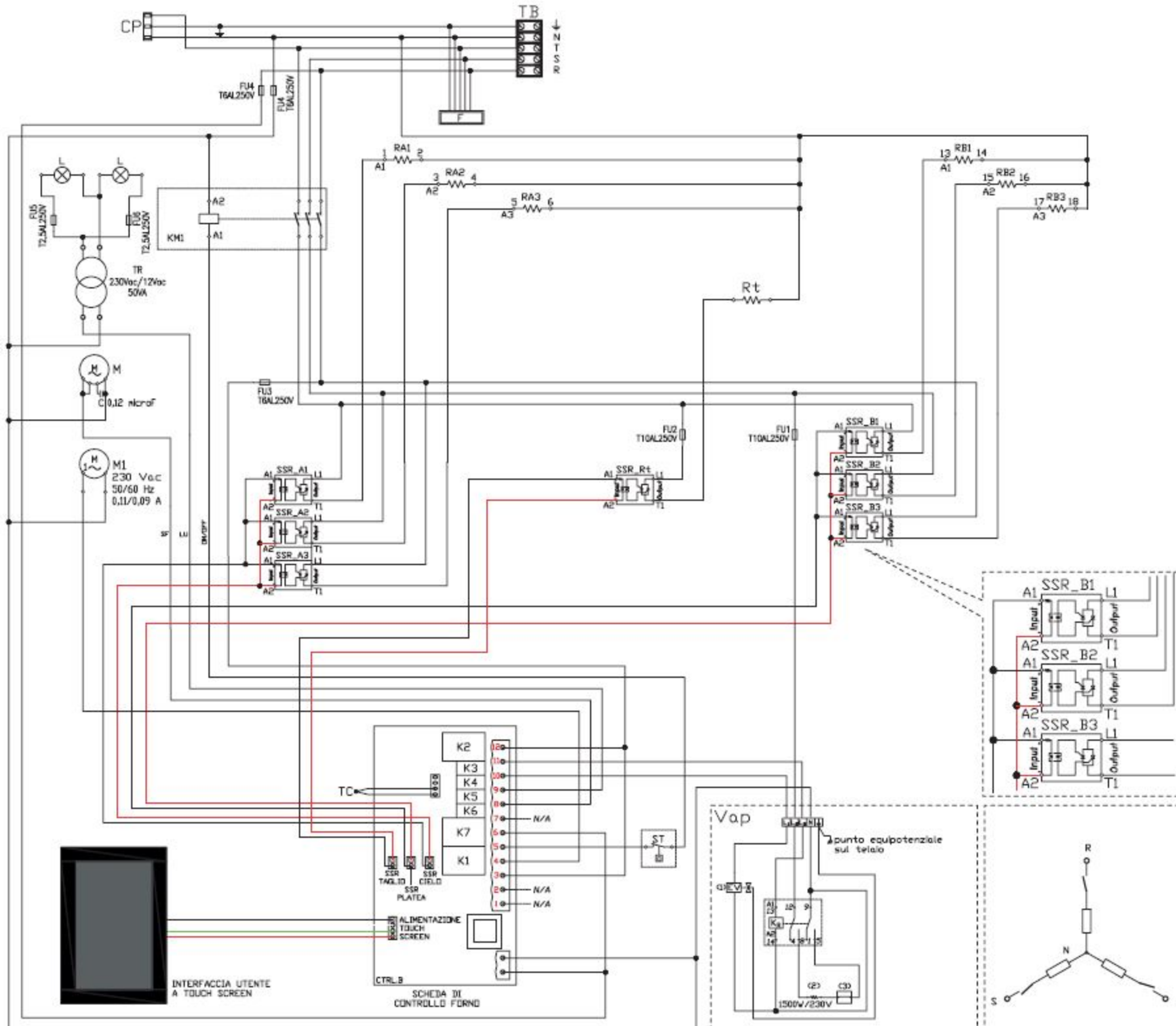
The Manufacturer accepts no liability for failure to comply with the above.



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



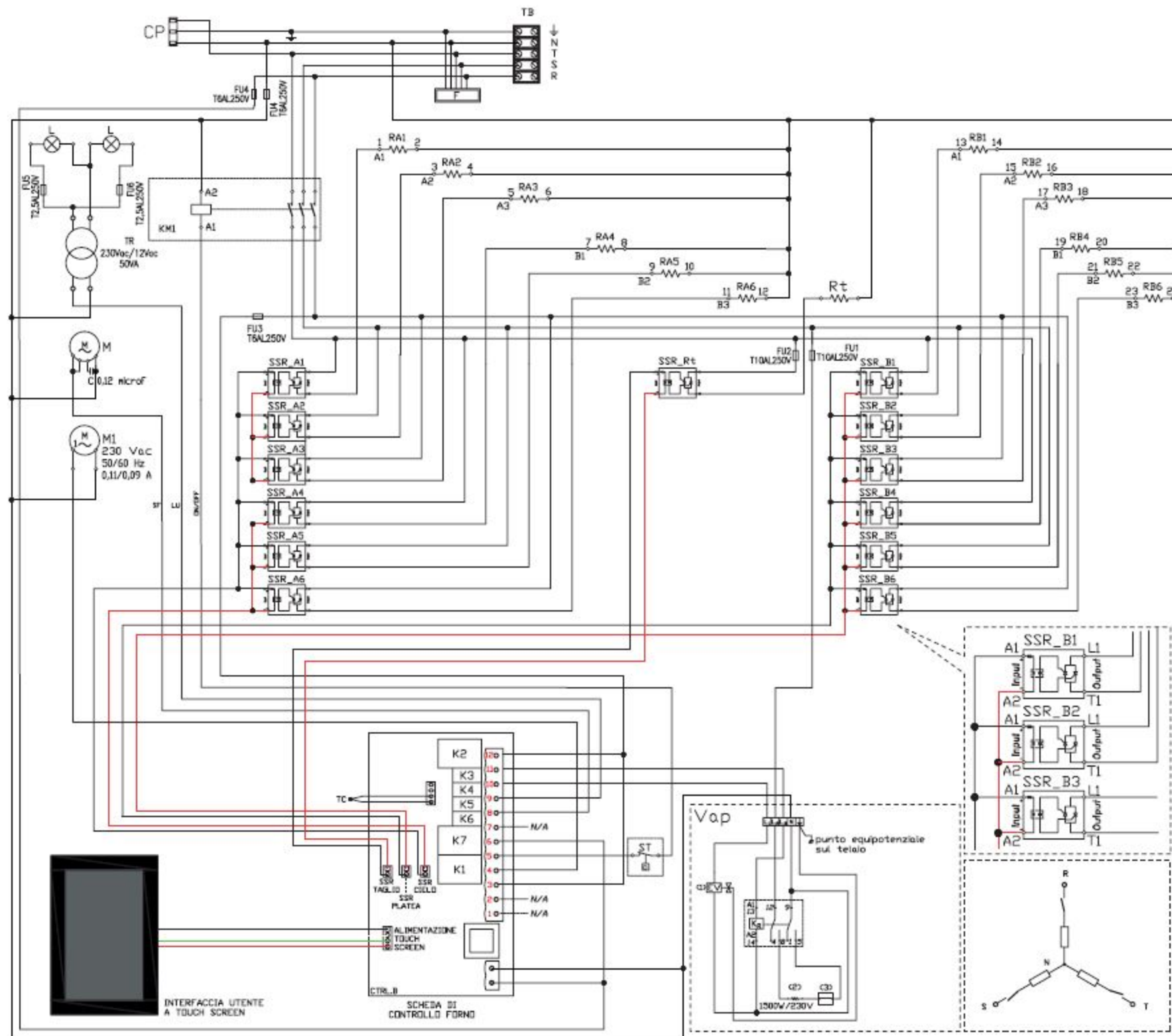
2T-3T AC 3N 400



Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

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

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
KR	Heating element switching relay



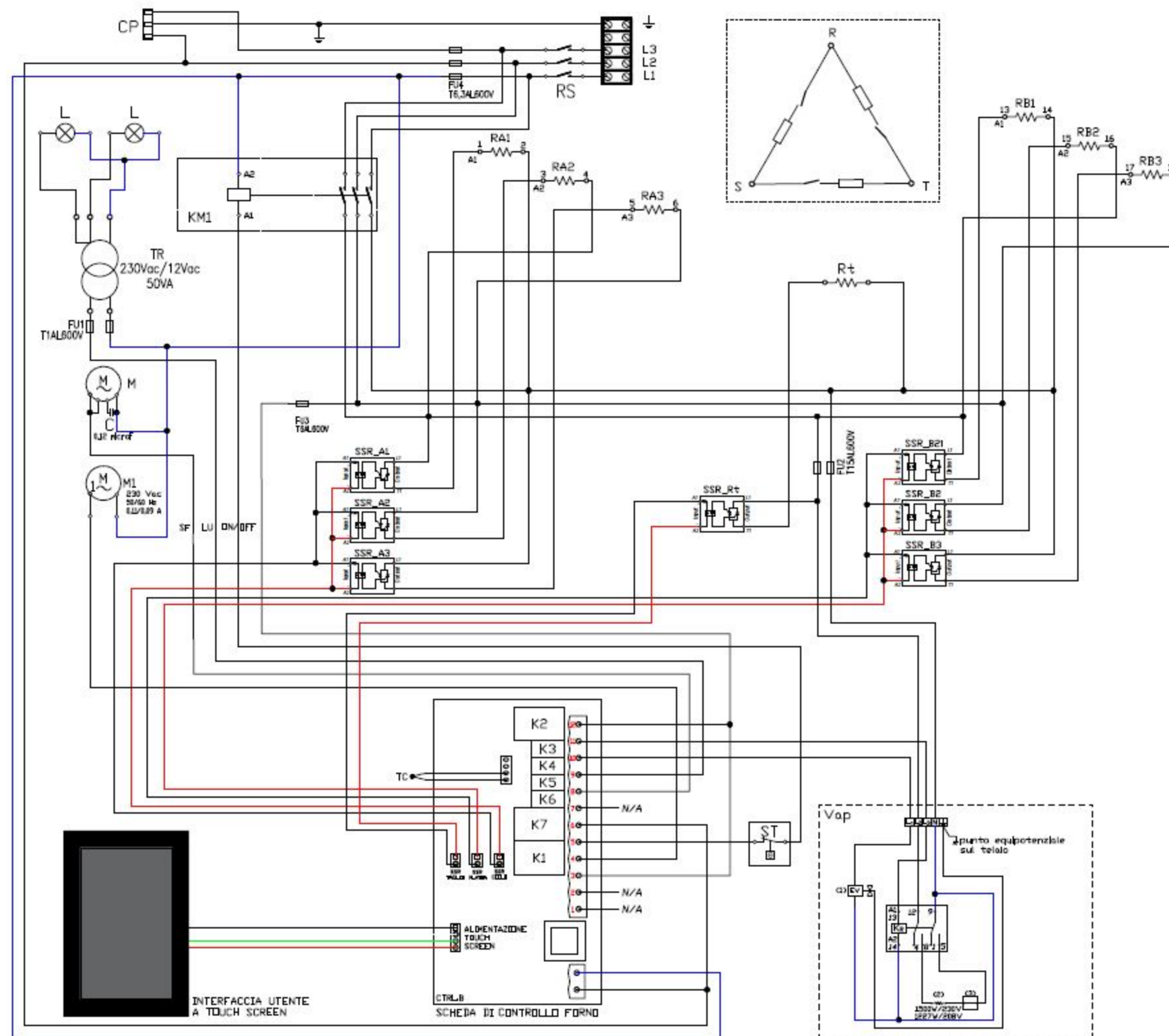
650 AC 3N 400

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
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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
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VAP	Steamer

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
Kr	Heating element switching relay

Installation

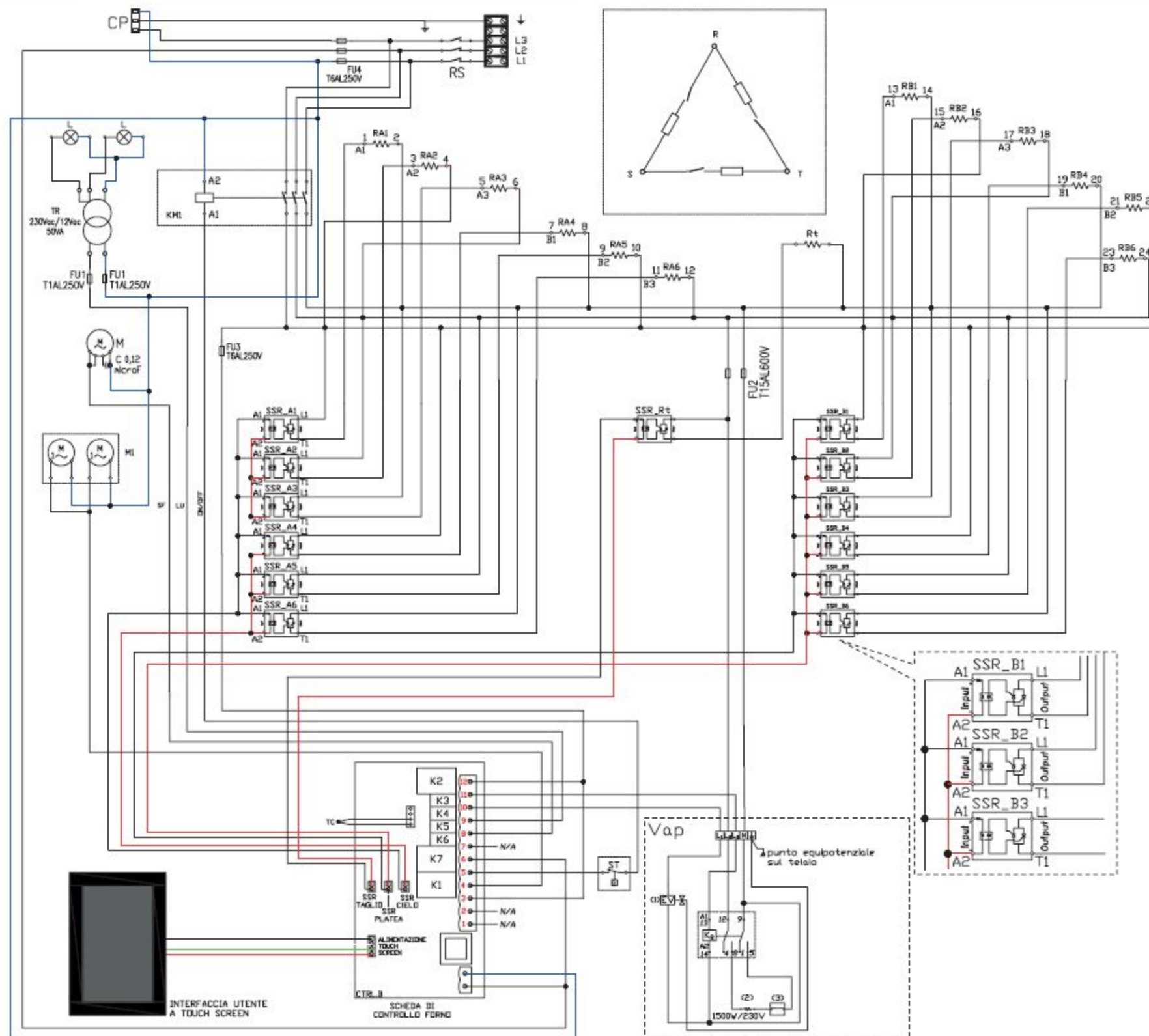


2T-3T 3x208

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

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

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
KR	Heating element switching relay

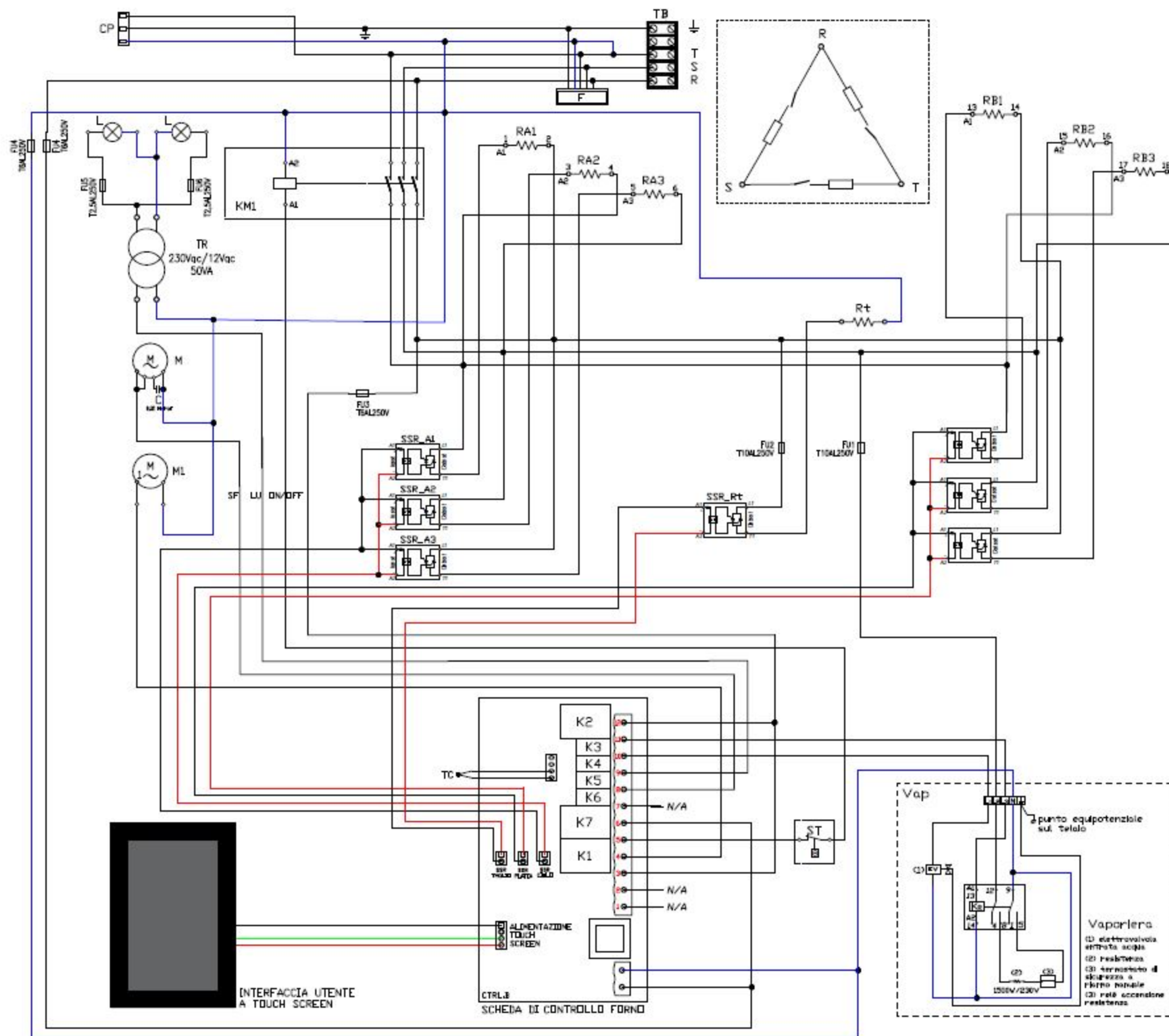


650 3x208

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

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
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Abbreviation	STEAMER description
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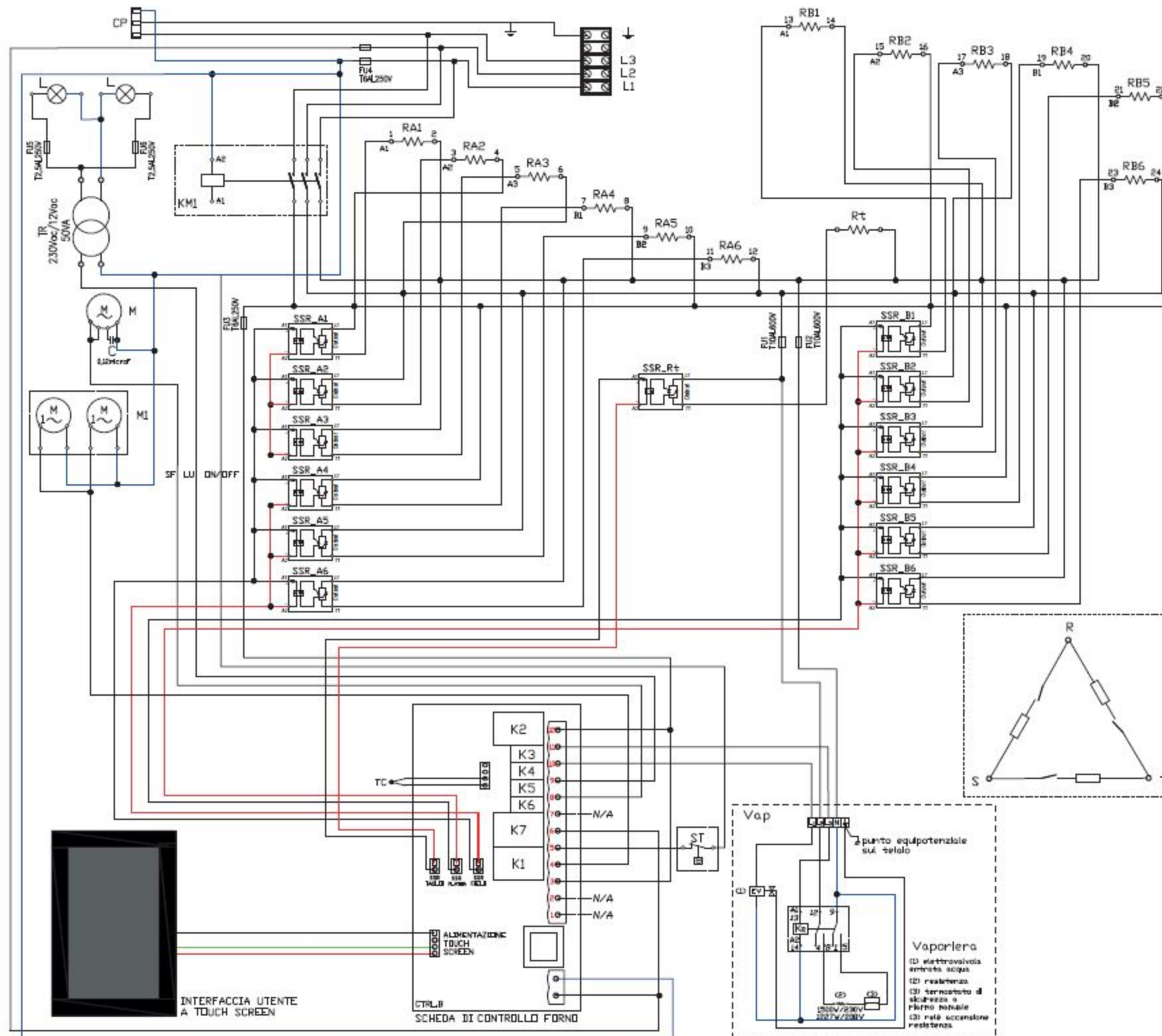


2T-3T 3x230

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

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
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VAP	Steamer

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
Kr	Heating element switching relay



650 3x230

Abbreviation	PIN description
1	N/A
2	N/A
3	Phase downstream from KM1
4	Technical room fan
5	From safety thermostat to KM1 coil
6	Phase upstream from KM1
7	N/A
8	Smoke vent opening motor
9	Cooking chamber lights
10	Steam evacuation
11	Steamer heating element supply
12	Phase downstream from KM1

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

Abbreviation	STEAMER description
(1)	Water inlet solenoid valve
(2)	Heating element
(3)	Manually reset safety thermostat
KR	Heating element switching relay

Multimedia page

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

► Fig.15.

(A) The USB port is located inside the oven, behind the touch display and is accessible only by removing the right side of the appliance.

(B) (C) This operation is therefore reserved only to qualified personnel since, by opening the oven panel, you have access to live and therefore potentially dangerous parts.

(B) (C) After inserting the stick, access the screen by touching the corresponding icons.

You can Import:

- Files in CSV (.csv) format containing **program parameters**.

You can export:

- Files in CSV (.csv) format containing **program parameters** (1-50).

The specifications of the CSV file are as follows:

- .csv file extension
- Name of the file "PrgImp.csv"
- Nine columns separated by commas and n+1 lines representing header (specified format) and parameters (see files provided with this specification).

Fig.15.



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.

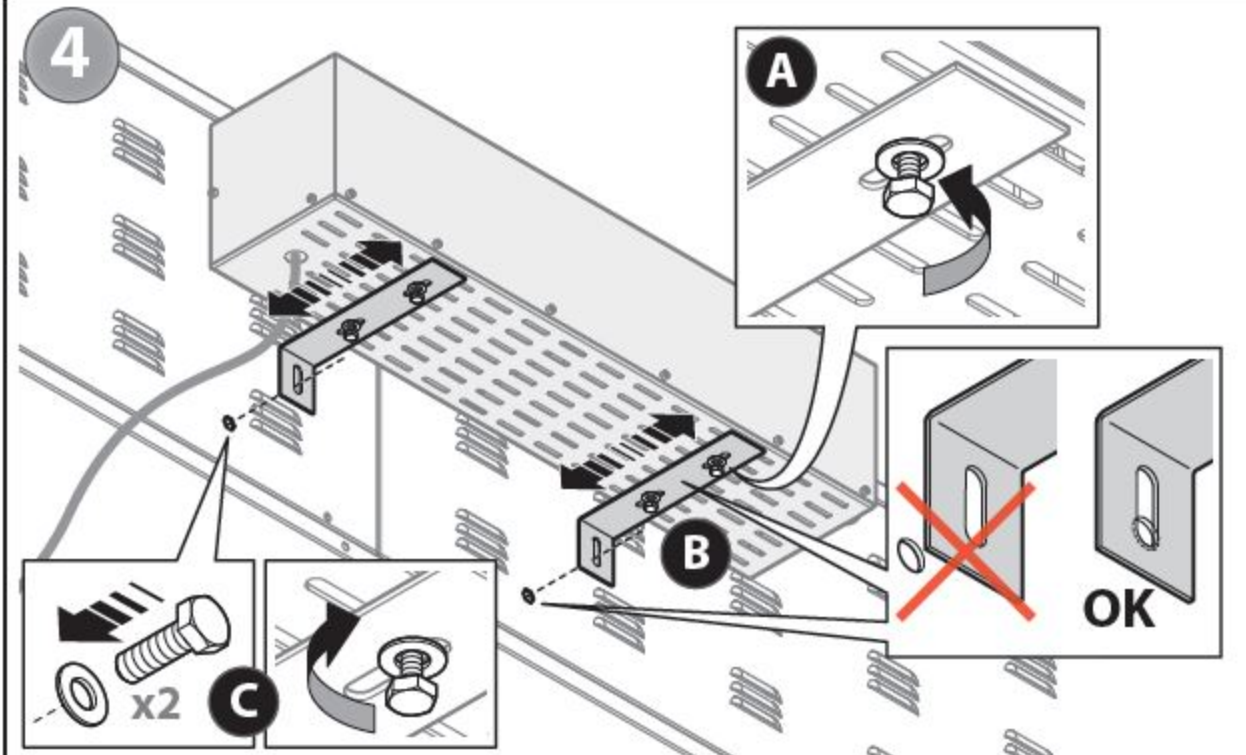
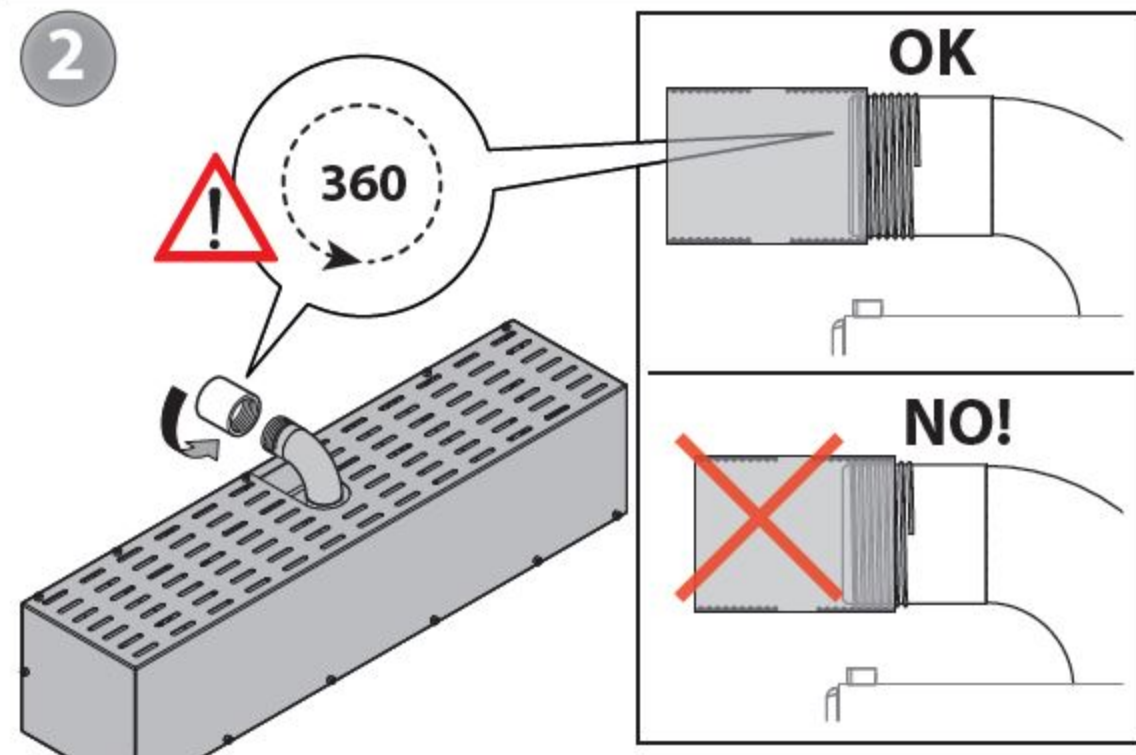
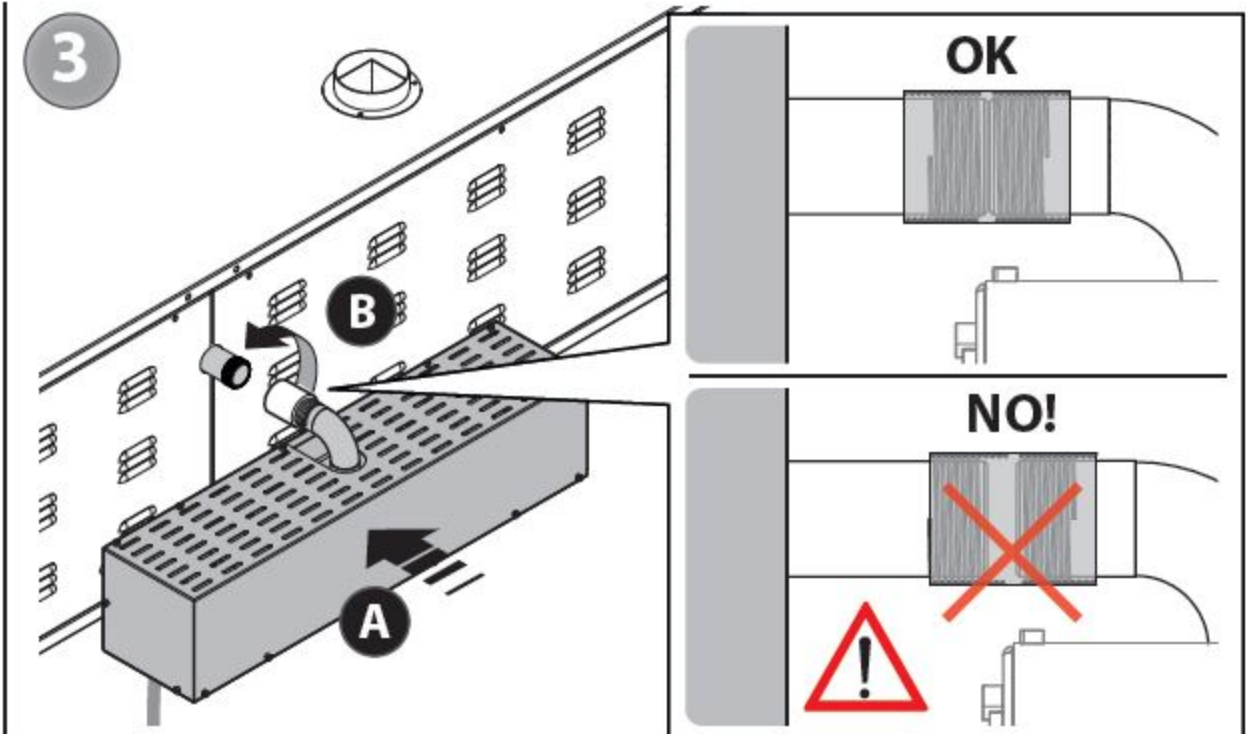
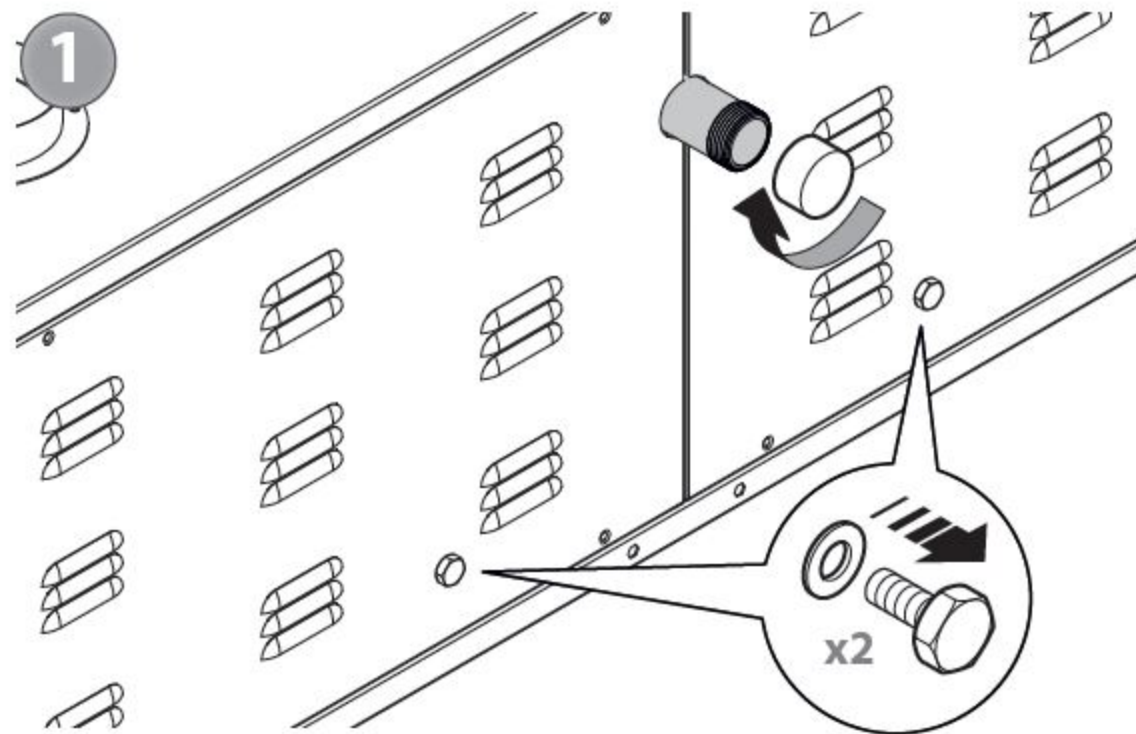


In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

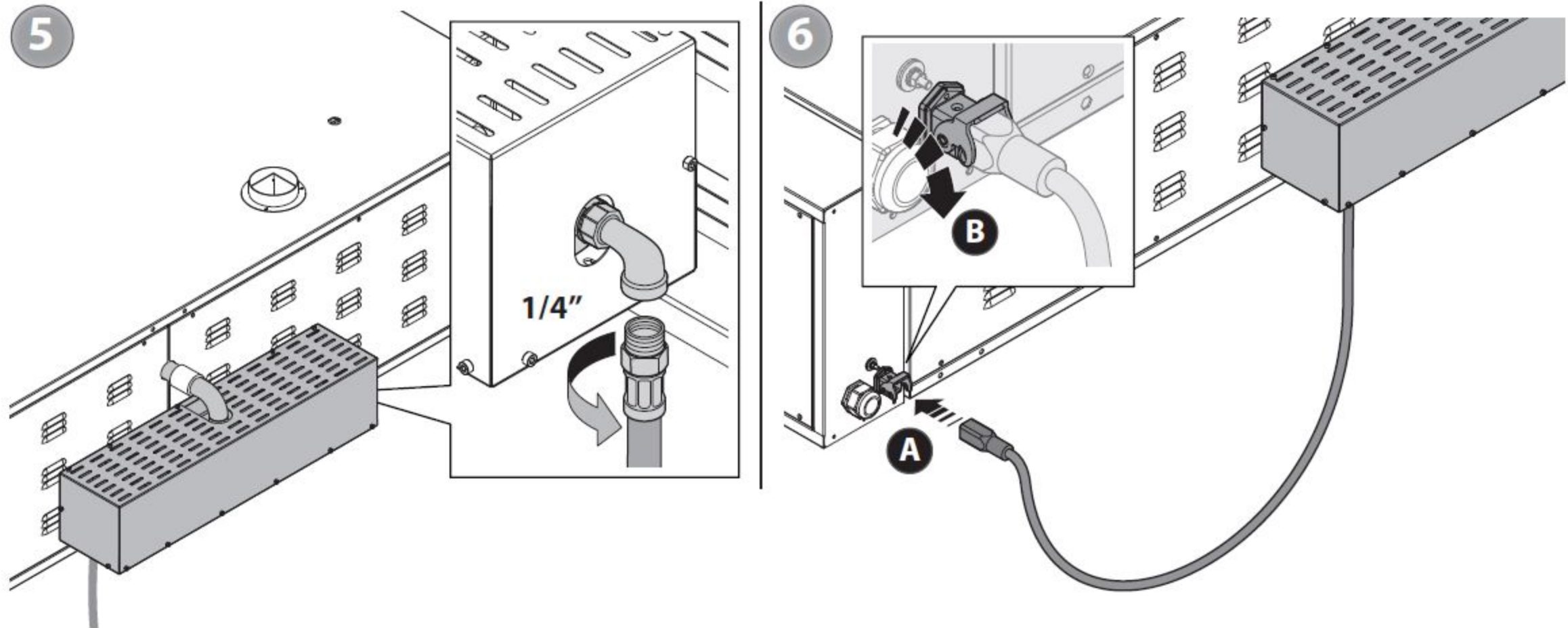
Finish off explaining to the user how to use the appliance in an optimal and safe way and how to carry out ordinary maintenance and cleaning.

✓	Positioning checks	Reference chapter on page...
	Are installation rooms adequate compliant with the regulations? (correct air exchange, minimum/maximum temperature, etc ...)	<u>Transport and positioning of the oven on the planned base</u> on page 22
	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 21
	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 29
✓	Electrical checks	Reference chapter
	Does the mains voltage match the data on the rating plate?	<u>Electrical connection</u> on page 30
	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 29
✓	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?	-

Steamer assembly (option)



Steamer assembly (option)



Leonardo

STEAMER

Installation use and
maintenance manual

VPR (LLKLN/S)



We congratulate you for choosing a product designed and manufactured with cutting-edge technology.

Before delivery to the customer, the steamer is checked and tested in the Manufacturer's plant.

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 installation and use, read the content of this manual **carefully**: it contains important information regarding product assembly and use as well as 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 to prepare and cook pizza. The constant research and experimentation of new equipment that are even now the strength of our company, have led us to design and patent the machinery and ovens that have revolutionized the way pizza is made.

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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CHECKS BEFORE PURCHASING	6
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1 SAFETY INSTRUCTIONS

- Read this guide carefully before installing, 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 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 Dealer, in compliance with the regulations in force in the user country, and with the regulations on systems and work safety.
- Before performing any installation or maintenance, disconnect the power supply and make sure it is at room temperature.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- Use or maintenance that fail to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- Some parts of the equipment can reach high temperatures. We advise you to avoid touching surfaces and not to get materials either flammable or sensitive to heat near the appliance.
- Do not rest objects on the steamer, above all if built in material sensitive to heat. Do not use the steamer as an anchor to other objects.
- The appliance is a product that can only be used for the emission of steam inside the oven to which it is connected. The steamer was designed exclusively for use with water; different types of liquids can cause irreparable damage, not recognized under warranty, thus reducing the life span. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the equipment shall void the warranty.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision and instruction concerning use of the appliance in a safe way and understand the hazard involved. Children must not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- 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.
- FIRE RISK: leave the area around the appliance free and clean from fuels. Do not store flammable materials near this appliance.
- Do not use the steamer as an anchor or shelf for other equipment or objects.
- WARNING: always switch off the main switch when you finish using the appliance, above all during cleaning or in cases of prolonged downtime.
- If you notice any anomaly (e.g. damaged power cable, etc.), malfunction or fault, do not use the appliance and contact the Dealer. Demand original spare parts, or the Warranty will be null and void.
- Place the emergency phone numbers in a visible location.
- 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.
- Water and waste piping and connections shall comply with the ICC International Plumbing Code 2003,11 or to the IAPMO Uniform Plumbing Code 2003.
- CAUTION. The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.

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



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



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 without the Manufacturer's consent is prohibited. Measurements are purely 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.

2 CHECKS BEFORE PURCHASING

Before purchasing the steamer and installing it, check the following conditions, necessary for the correct installation, operation and maintenance of the steamer.

A	Transport (Owner's inspection)
✓	Make sure that, on the day when you receive the steamer or it is installed:
	<ul style="list-style-type: none"> lifting equipment is available that can handle the appliance safely (check weight and dimensions in the following pages), together with staff qualified to carry out this operation;
	<ul style="list-style-type: none"> personal protection equipment is available (e.g. safety shoes, gloves, etc.)

B	Oven it can be fitted to
	<p>The steamer can only be connected to the following versions of the Leonardo oven:</p> <ul style="list-style-type: none"> • LN2T/1TS-B6-US - LN2T/1TSH-B6-US • LN3T/1TS-B6-US - LN3T/1TSH-B6-US • LN650/1TS-B6-US

C	Electrical connection
	<ul style="list-style-type: none"> • Fig. 1 <p>The steamer does not have its own power supply (therefore it is not necessary to provide additional sockets) but connects directly to the Leonardo oven on which it is fitted with the cable already provided.</p>

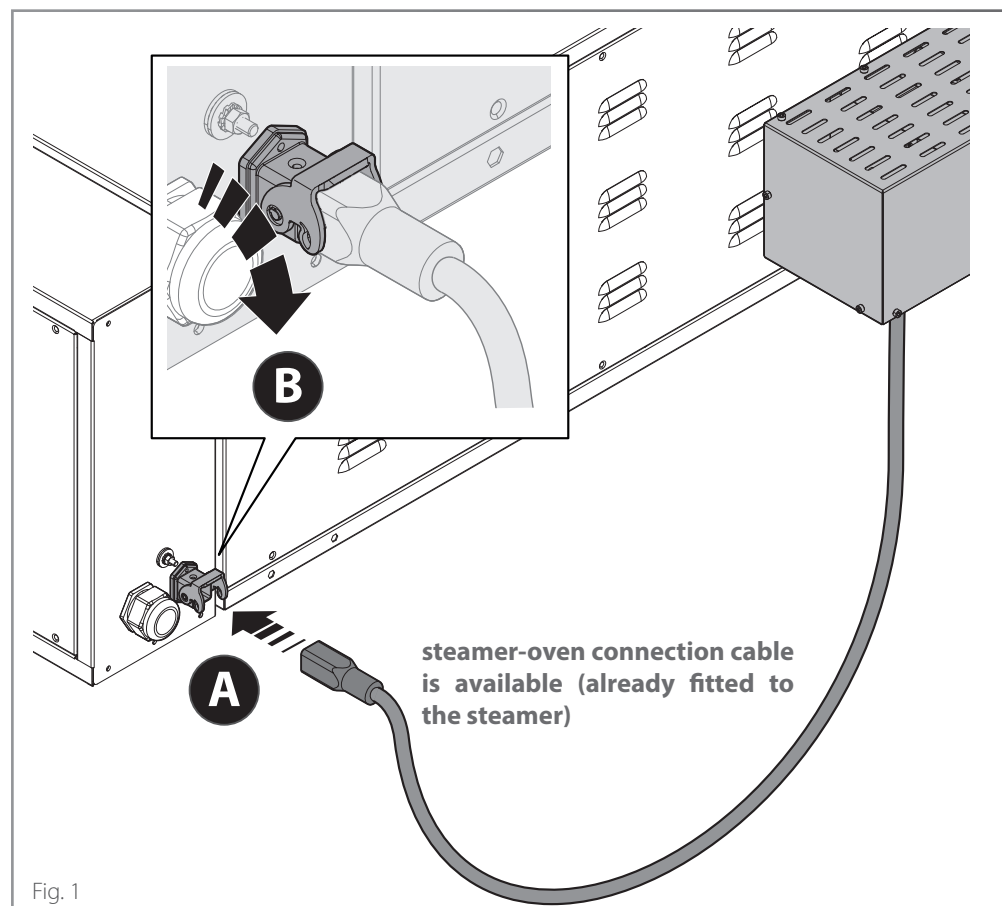


Fig. 1

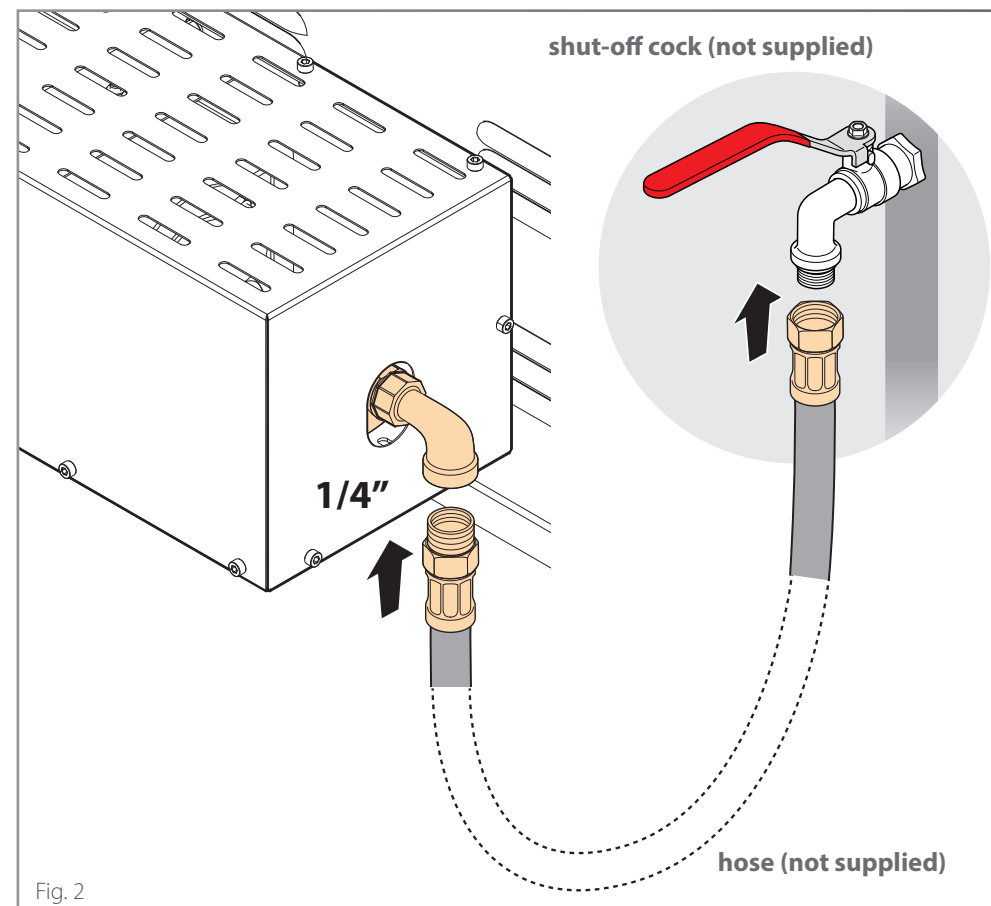


Fig. 2

D Water connection (qualified plumber's inspection)

► Fig. 2

The steamer requires a permanent connection to the water supply by means of a 1/4" connector on the back of the same. The steamer is equipped with a **flow reducer** and a **Y filter** with a 300 micron filter mesh on the water loading circuit (both are located inside the steamer and therefore are not visible from the outside).

To avoid corrosion and limescale phenomena, the incoming water must have the following chemical/physical characteristics:

- have a maximum temperature of **30°C**;
- be **drinkable**;
- have a pressure value between 150 and 600 kPa (200 kPa recommended). If the inlet water pressure is lower than the specified minimum value (150 kPa), a pump must be installed (minimum flow rate: 300 l/h);
- have 1000 µS/cm maximum water conductivity;
- Free chlorine ≤ 0.1 ppm
- Chloramines ≤ 0.1 ppm (mg / L)
- TDS ≤ 125 ppm
- Silica ≤ 12 ppm
- pH 7 ÷ 8.5
- Total hardness (TH) ≤ 6 °dH
- Chlorides ≤ 25 ppm
- Alkalinity ≤ 150 mg/L as CaCO₃

If the water values differ from those listed above, it is necessary to adequately treat the incoming water to bring the values within the limits indicated for each circuit.

It is advisable to install an **shut-off cock (not supplied)** between the water mains and the steamer.

For the connection to the water mains, a new hose (not supplied) must be used; the hoses already used must not be reused.

FINAL SITUATION AFTER ASSEMBLY

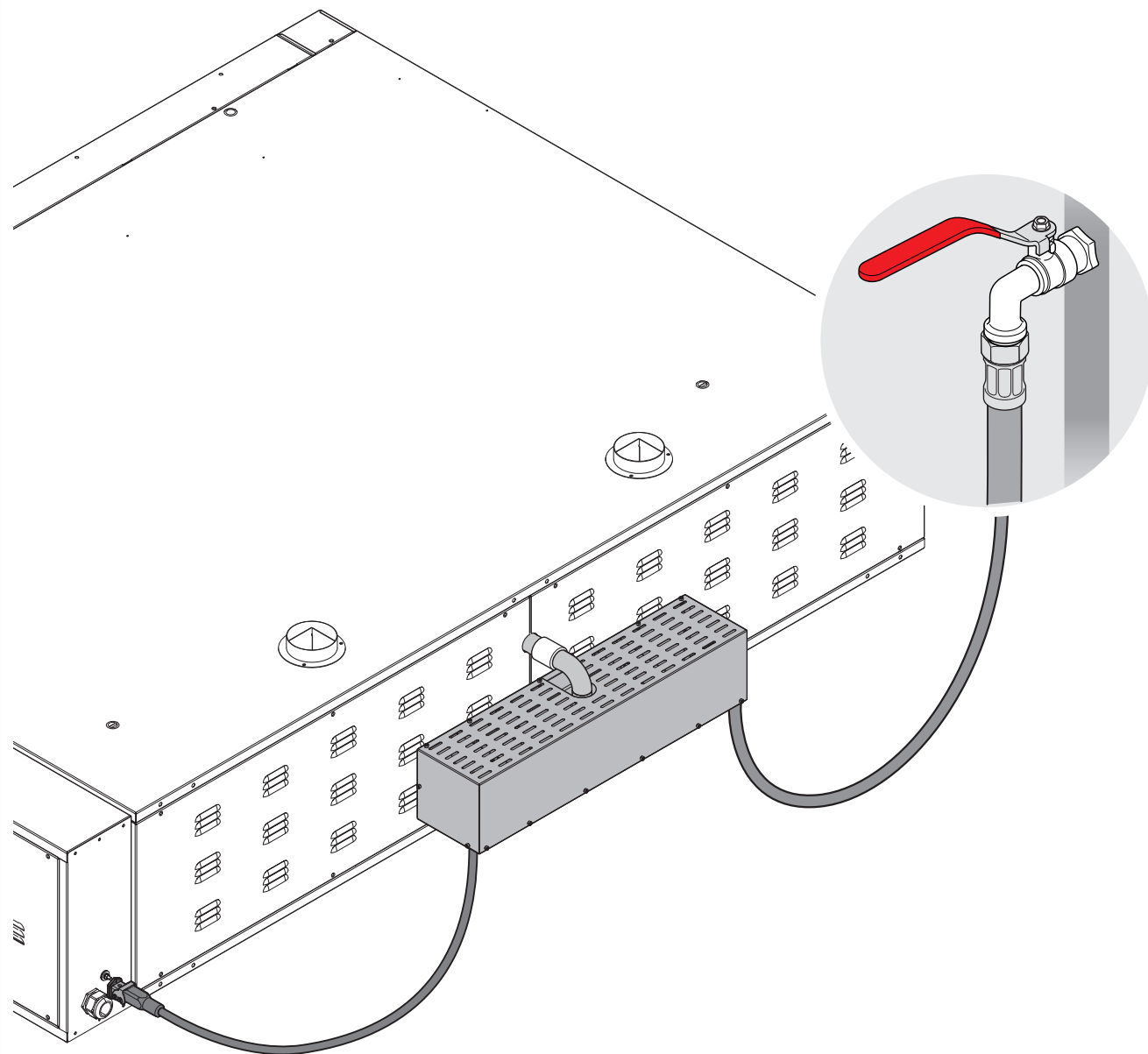
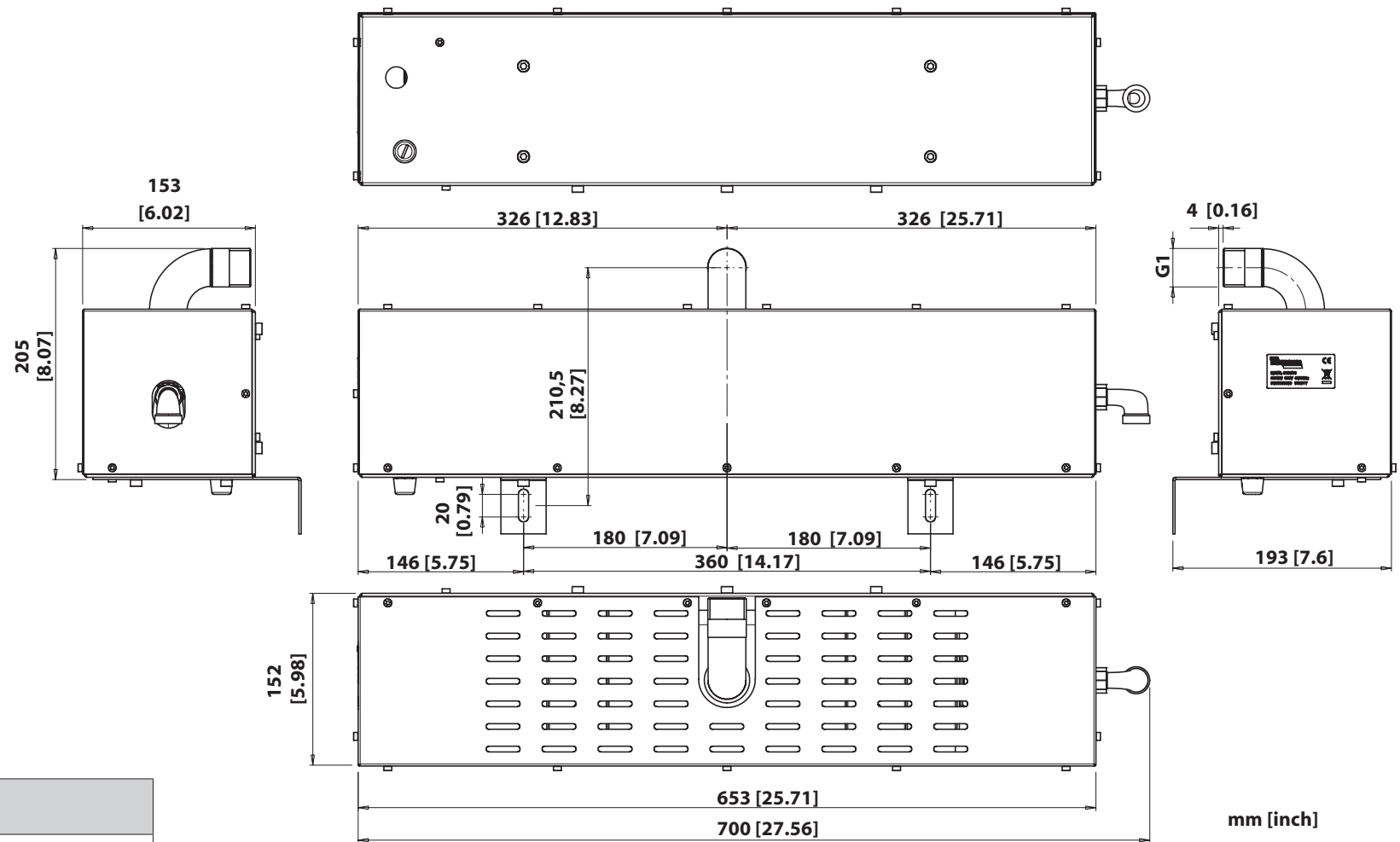
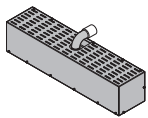
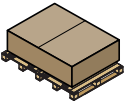


Fig. 3

3 STEAMER TECHNICAL DATA



	Units of measurement	
Power supply (50/60 Hz)	Volt	AC 230V AC 208V
Maximum absorption	W max	1500W 1227W
Connection cable to the oven	Installed cable type: 17/4 UL AWM Style 3644 + Thermocouple cables type T-T-S (0-400°C) Installed cable section: 5 silicone cables 1 mm ²	
Water connection	inch	1/4"

model	
	12 kg - 26,4 lb
	75 x 22 x 29 cm (length x height x width) [29.5 x 8.66 x 11.42 in.] 14 kg - 30,8 lb

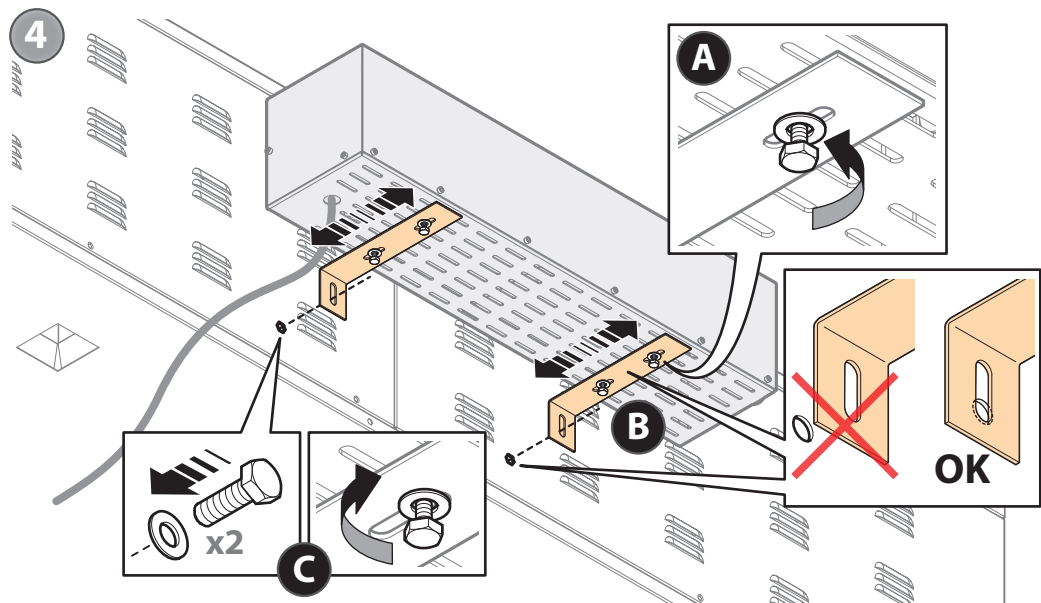
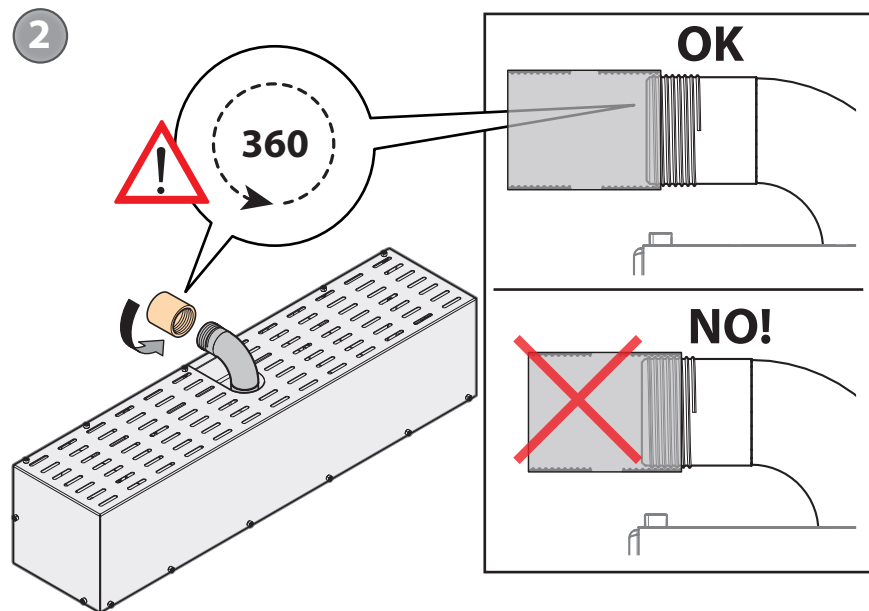
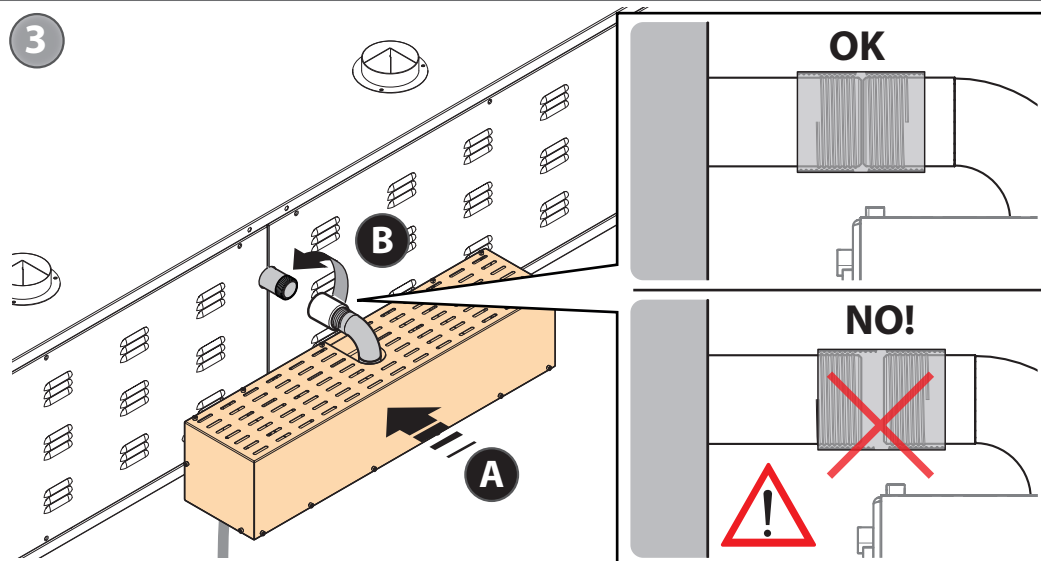
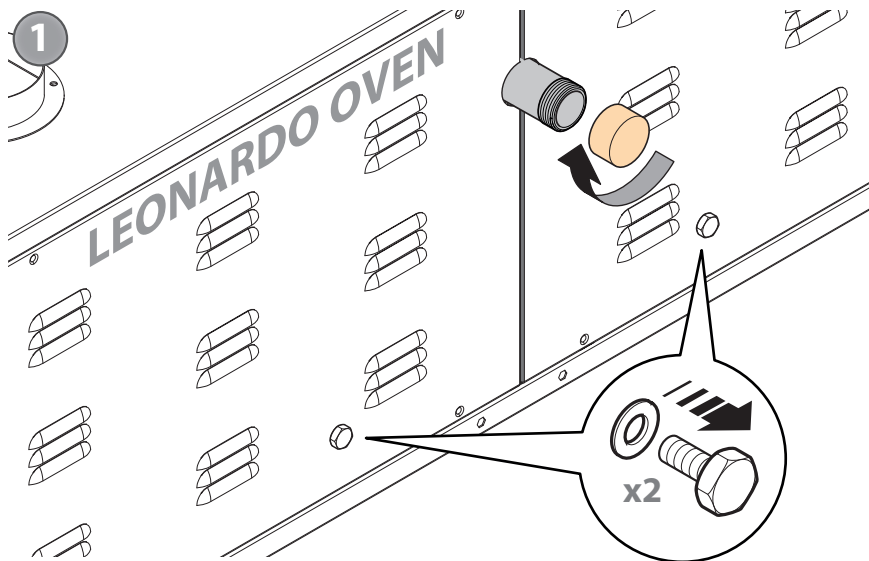
4 INSTALLATION

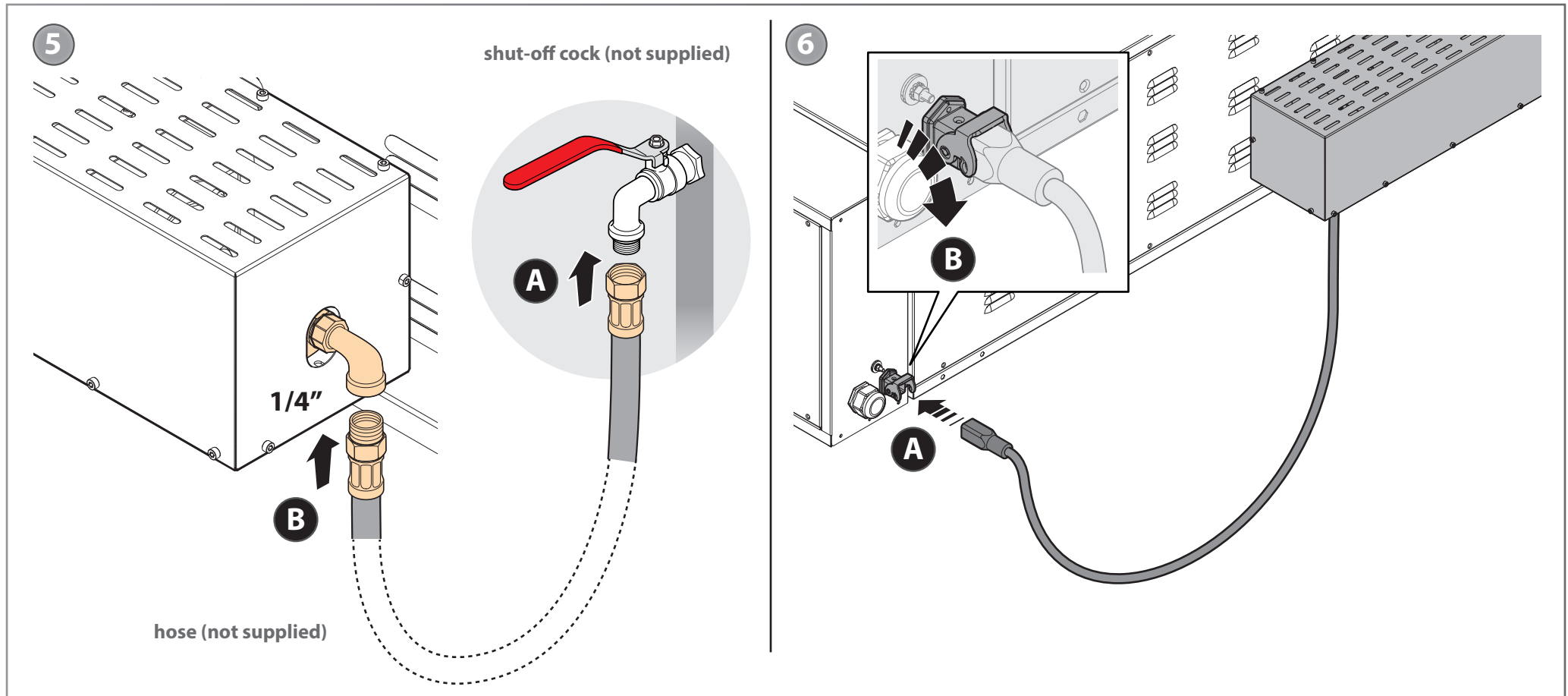


13



WARNING! DISCONNECT THE OVEN FROM THE MAINS BEFORE INSTALLING THE STEAMER





It is advisable to install an **shut-off cock (not supplied)** between the water mains and the steamer.

For the connection to the water mains, a new hose (not supplied) must be used; the hoses already used must not be reused.

After connecting the hose to the water connection **(A)** and before connecting it to the steamer **(B)**, drain the water to eliminate any residues that could be found in the system.

What this equipment is for

The steamer is an appliance capable of emitting steam inside the Leonardo oven to which it is connected.

The steamer was designed exclusively for use with water; different types of liquids can cause irreparable damage, not recognized under warranty, thus reducing the life span.

How to use the steamer


► Fig. 4


- **A** Activate the steamer by pressing the power button on the control panel of the Leonardo oven to which it is connected, the steamer does not have its own controls.
- **B** The steamer starts to preheat; the first time it is switched on, preheating will take approximately 10 minutes. In this phase, the "STEAMER" icon is RED to indicate that the steamer cannot be used yet.
- When the steamer reaches the temperature of use, the "STEAMER" icon turns GREEN and **it will be possible to insert steam into the cooking chamber either manually or automatically**, using the Touch control panel of the Leonardo oven to which it is connected. For the use of the Touch panel, see the dedicated chapter "Using the steamer (if provided)" in the Leonardo oven manual.
- After injecting steam into the chamber, **it takes a while for the steamer to return to temperature**; during this interval the "STEAMER" icon turns RED, this means that it is heating the water again and therefore CANNOT be used until the icon turns GREEN again. Recovery time depends on the quantity of steam injected into the chamber, the maximum time is about 15 minutes.



⚠ The temperature of the steamer is controlled by a temperature probe. If for any reason the probe does not work, the steamer is equipped with a manual reset safety thermostat on the back which will intervene by removing power from the elements. IT IS ABSOLUTELY FORBIDDEN TO BLOCK THE SAFETY THERMOSTAT RESET BUTTON WITH ANY MEANS. If for any reason the capillary of the thermostat breaks and oil leaks out, the safety thermostat will intervene and can no longer be reset.


Warnings

 Before any cleaning, it is necessary to **switch off the power** to the Leonardo oven it is connected to (acting on the system switch) and wear suitable personal protection equipment (e.g. gloves, etc.). The user must carry out only routine maintenance, for extraordinary maintenance, contact the Dealer requesting service from an authorised technician. The Manufacturer warranty does not cover damages due to negligent or incorrect maintenance or cleaning (e.g. use of unsuitable detergents).

 **Any cleaning must be carried out with the steamer and underlying oven completely cold and wearing adequate personal protection devices (e.g. gloves, etc.).**

 When cleaning any part or accessory do NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.);
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

 It is best to have an authorized service centre perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.

Cleaning the steamer

Cleaning the external steel parts

► Fig. 5

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


Steamer downtime for prolonged periods

During any downtime, switch the power off. Protect the steel outside surfaces passing over them with a soft cloth slightly damp with Vaseline oil.

Before resuming operations:

- accurately clean the equipment;
- reconnect the equipment to the power;
- inspect the equipment before using it.

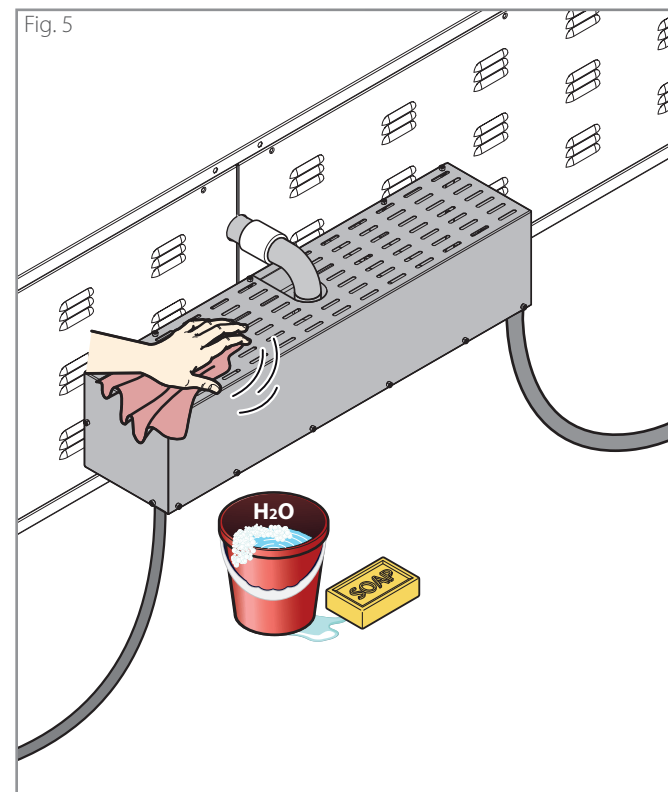
Disposal at end of life

 To avoid any unauthorised use and associated risks, before discarding the machine make sure it cannot be used; for this purpose, cut and remove the power cord (once the equipment is unplugged).

Equipment disposal



Pursuant to art. 13 of Legislative Decree no. 49 of 2014 "Implementation of WEEE directive 2012/19/EU on electric and electronic waste", the barred bin symbol specifies that the product was introduced on the market after August 13, 2005 and that it must not be discarded with other waste at the end of its working life but disposed of separately. All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight. Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. Please remember that illicit or incorrect product disposal is punishable by law.



Information on disposal in 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

- 8.1 Each Product sold is to be considered compliant when delivered in the quantity, quality and type indicated in the written Confirmation. Please refer to the provisions of art. 1.1.
- 8.2 The Seller warranties:
 - (a) that the Products are free from defects in material and workmanship, and
 - (b) that (except in the case of defects known or to be known by the Buyer) the Products are of merchantable quality.
- 8.3 Any hidden defects of the Products must be reported in writing by the Buyer within 8 days of discovery, under penalty of forfeiture. Packaging defects are excluded - even if they have caused defects or damage to the internal Products; in fact, packaging defects have to be reported at the time of delivery, pursuant to art. 5.8 of the present General Conditions of Sale.
- Written notices by the Buyer for the Products defective shall contain a full description of the defects and faults as well as the mention of the delivery date and that of defect discovery of the Products.
- Warranty is excluded if the defect derives from the Buyer's actions, such as (and not limited to) incorrect installation of the Product, use of the Product in a manner that does not comply with the normal method of use, failure to comply with the instructions contained in the "user and installation manual", tampering with the Product. Warranty does not cover normal wear and tear of the Product due to use.
- The seller is responsible for defects that occur within one year from the activation of the warranty as provided for in art. 8.12 of the present General Conditions of Sale.
- 8.4 The Seller shall have the right to examine, or have a representative examine, the defective Product and, should the existence of the defect be ascertained, the Buyer shall be entitled to repair or replacement, at the sole final decision of the Seller.
- Once the defect is reported, the Buyer must not use the Product until it is examined by the Seller or by their deputy. In case the Seller realises that the Product was used after the notification of the complaint, the Buyer loses the right to obtain replacement or repair.
- 8.5 Replacement or repair will take place under the following terms:
 - a) The Seller may repair the defective Products by going - or sending a deputy - to the place where such Products are located;
 - b) Alternatively, the Seller may repair the defective Product at its own factory, or other place chosen by the Seller;
 - c) Or alternatively, the Seller may opt for the replacement of the defective Products.
- In case the repair / replacement of the Products is not possible, the Seller will pay the Buyer a refund. Such refund shall be subjected to quantification, yet must not exceed the price paid for the Products. Any compensation for damage is excluded.
- 8.6 In case of repair of the Products at a place chosen by the Seller or in case of replacement of the defective Products, the shipment of the Product will be charged to the Buyer who must send them, at his own expense and risk, to the place indicated by the Seller.
- 8.7 In no case shall the Seller be held liable for any indirect or consequential damages and/or loss of profit that the Buyer may suffer arising out of or caused by defective or faulty Products such as (but not limited to) cancellation of orders by customers, penalties for late deliveries, forfeitures or indemnifications of whatsoever nature.
- 8.8 The Seller shall indemnify and hold the Buyer harmless from any liability or prejudices arising out of defective or faulty Products, unless the alleged liability arises from any negligent act or omission by the Buyer or any failure by the Buyer to perform its obligations.
- 8.9 The Seller shall not be liable for damage to persons and / or property that may derive from improper use of the Products and / or from any use, processing or transformation of the Products that do not comply with their intended use and / or with the instructions provided by the Seller, except the case of gross negligence or wilful misconduct by the Seller.
- The Seller will also not be liable in the event of damage to persons or property or in the case of malfunction or damage or deterioration of the Product deriving from the fact that the Product has been connected to a non-compliant electrical system.
- 8.10 The Buyer shall not be able to raise any claim for personal injury or damage to property other than those which are the subject of the contract, or for loss of profit, unless it is clear from the circumstances of the case that the Seller committed "gross negligence".
- 8.11 "Gross negligence" shall not include any and all lack of adequate care and expertise, but it is to be intended as an act or omission by the Seller which implies either a failure to consider any serious risk that a conscientious supplier would

normally have foreseen as likely to occur, or a deliberate neglect of any risk deriving from such act or omission.

- 8.12 The validity of the Warranty hereto referred is subject to activation on the website www.cuppone.com within 48 hours after the time the Product is installed.

Spare parts

- 9.1 Until and within 10 years as of the delivery of the Product, the Seller undertakes to assist the Buyer in identifying the spare parts for the maintenance of the Product (if it is so requested by the Buyer). In any case, the Seller is in no way responsible for the failure to identify such sources.

Applicable law and multi-step clause

- 11.1 The Italian law, as the law of the Seller, shall govern the sale under the present Terms and Conditions of sale.
- 11.2 Both the Seller and the Buyer exclude the application of the Vienna Convention.
- 11.3 The parties shall defer the disputes arising out of the present contract to a mediation attempt managed by the Service of Mediation of the Chamber of Arbitration of Milan.
- If the mediation attempt fails, all disputes - included those of not contractual nature - arising out of, related or connected to the present General Conditions of Sale shall be settled by arbitration under the Rules of the Chamber of Arbitration of Milan (the Rules), by a sole arbitrator / three arbitrators, appointed in accordance with the Rules, which are deemed to be incorporated by reference into this clause. The Arbitral Tribunal will judge according to the Italian law. The seat of the arbitration will be in Milan (Italy). The language of the arbitration will be Italian.

Something is not working...

What to do in case of any malfunction

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

► Fig. 6

Note the steamer 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 13.

Call the Dealer communicating the steamer data.

► **Fig. 7** While waiting for the Technical Service intervention, disconnect the steamer from the Leonardo oven to which it is connected by removing the connection cable.

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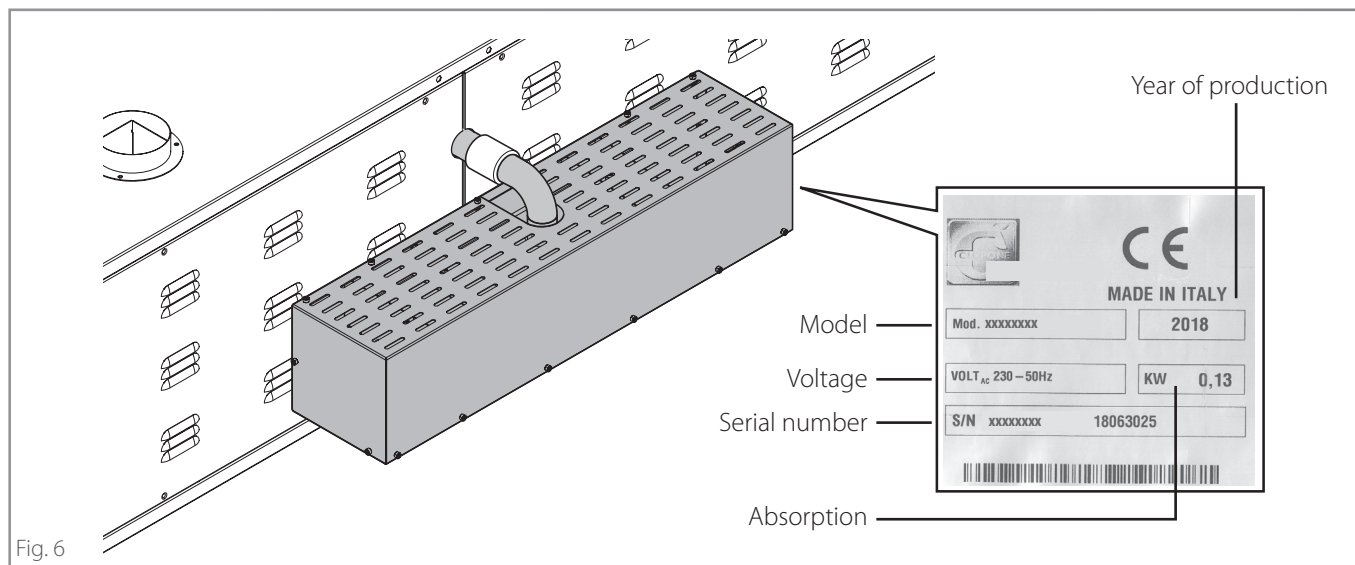


Fig. 6

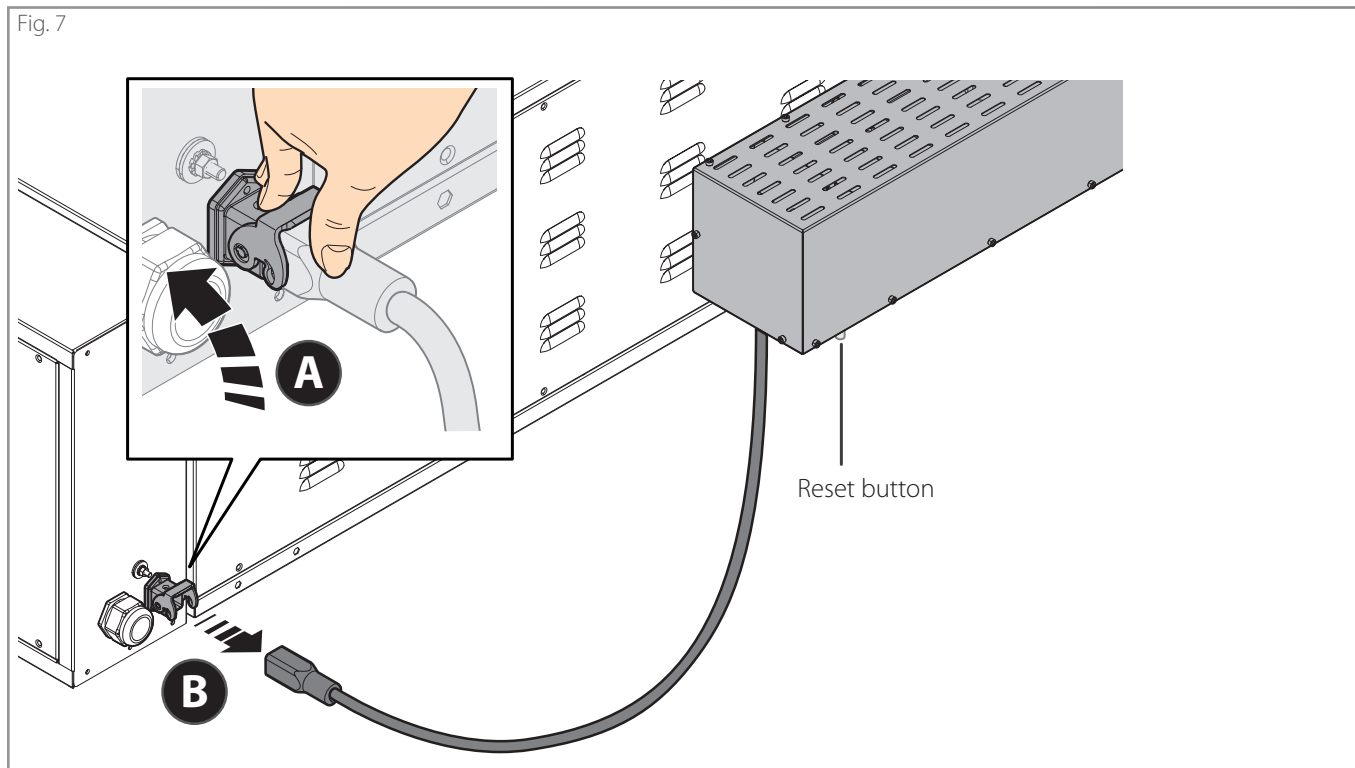


Fig. 7

Problem	Solution
The steamer does not deliver steam	<ul style="list-style-type: none"> • Check that the steamer is correctly connected to the Leonardo oven (plug correctly inserted ► Fig. 7). • Check that the electricity has not been interrupted and that the system's mains switch is turned ON. • Check that the steamer is correctly connected to the water supply by means of a hose and that the water shut-off cock is not turned off. • The steamer, both in the preheating phase and after delivering steam, needs some time to return to temperature; during this interval the "STEAMER" icon turns RED, this means that it is heating the water again and therefore CANNOT be used until the icon returns to GREEN. Recovery time depends on the quantity of steam injected into the chamber, the maximum time is about 15 minutes. If the icon is fixed red, it is necessary to contact the Reseller.



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