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Partner in Baking. Since 1963

DELTA

Oven

LLKDL1 | LLKDL1H

LLKDL2 | LLKDL2H

LLKDL3 | LLKDL3H

LLKDL4 | LLKDL4H

LLKDL6 | LLKDL6H

USER AND MAINTENANCE MANUAL

Translation of the original instructions




CUPPONE

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

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

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

TECHNICAL SERVICE

Your Dealer can solve any technical problem regarding use and maintenance.
Do not hesitate to contact him in case of doubt.

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THE FOUNDATION

Our company was founded in 1963 by the Lorenzo, Luigi and Paolo Cuppone brothers. It immediately specialized in the production of ovens and equipment to prepare and cook pizza.

The constant research and experimentation of new equipment that are even now the strength of our company, have led us to design and patent the machinery and ovens that have revolutionized the way pizza is made.

1 SAFETY INSTRUCTIONS

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



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



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



Dangerous voltage



Risk of explosion



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



Manufacturer's tip



Manufacturer's warning



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



- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.
- Read this guide carefully before using and maintaining the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before performing any maintenance, replacing components or carrying out any routine/extraordinary cleaning, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- Use or maintenance that fail to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- Some parts of the equipment can reach high temperatures. We advise you to avoid touching surfaces and not to get materials either flammable or sensitive to heat near the appliance.
- Do not rest objects on the oven, particularly if made of materials sensitive to heat.
- These appliances are meant to be used for commercial or domestic applications, for example in restaurant kitchens, canteens, hospitals and commercial companies such as bakeries, butcher shops, etc., but not for the continuous and mass production of food. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the equipment shall void the warranty.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazard involved. Children must not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- To clean the appliance, any of its components or accessories and the

Safety instructions

sub-structure DO NOT use:

- abrasive, powder, aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid, caustic soda, etc.);
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.
- The staff using the appliance must be professionally prepared and periodically trained on its use, as well as the safety and accident prevention regulations.
- Children must be supervised to make sure they do not play with the appliance or parts of it.
- Always use tools resistant to heat (e.g. in steel). Cooking utensils in plastic or similar material might not withstand the oven high temperatures.
- Check regularly that fumes can be discharged safely. Do not obstruct the duct for any reason.
- FIRE RISK: leave the area around the appliance free and clean from fuels. Do not store flammable materials near this appliance.
- WARNING: RISK OF EXPLOSION! It is forbidden to use the oven in environments at risk of explosion.
- WARNING: always switch off the main switch when you finish using the appliance, above all during cleaning or in

cases of prolonged downtime.

- If you notice any anomaly (e.g. damaged power cable, etc.), malfunction or fault, do not use the appliance and contact the Dealer.
- Demand original spare parts, or the Warranty will be null and void.
- Place the emergency phone numbers in a visible location.
- WARNING: it is forbidden to place flammable solids or liquids (spirits for instance) in the cooking chamber during the operation.
- Monitor the appliance during its entire operation, do not leave dishes in the oven unattended!
- Make sure that the base on which the oven rests is fireproof, flat, stable and able to support the weight of the appliance.
- Check that the oven rests firmly and completely on the underlying base with both supports, front and rear.
- We recommend you have the appliance checked by your Dealer at least once a year.
- WARNING: To reduce the fire hazard, the appliance must be installed only in non-combustible environments, without combustible materials within about 46 cm/18 inches from the sides, front or rear of the appliance or within about 102 cm/40 inches above the appliance. The appliance must be mounted on floors

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

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2 BASIC NOTIONS

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*
- 4 Power cable inlet
- 5 Removable painted applied front finish
- 6 Touch control panel
- 7 Electrical compartment ventilation slots: keep them always clean and clear.

The temperature in the chamber is controlled by an electronic control unit that switches the heating elements on and off to keep the set temperature constant. The oven can manage separately the powers:

- of the top part of the oven chamber;
- of the bottom part of the oven chamber;


* available in cordierite, sandblasted cordierite and fibre cement suitable for baking (Bakery)

PREPARING TO USE THE OVEN

Clean the oven and any accessories thoroughly, both inside and out, following the instructions in Chapter “Maintenance and cleaning” on page 45.

► Fig.2

After switching on the oven, at the first use it is necessary to carry out the **FIRST ON** procedure:

- ① Touch the name of the recipe currently running (in the example “CLASSIC”).
- ② The list of available recipes appears: select the **FIRST ON** program.
- ③ the oven immediately begins to heat following the set parameters.
- ④ Open the vents fully by pressing and holding the **CHIMNEY** key .

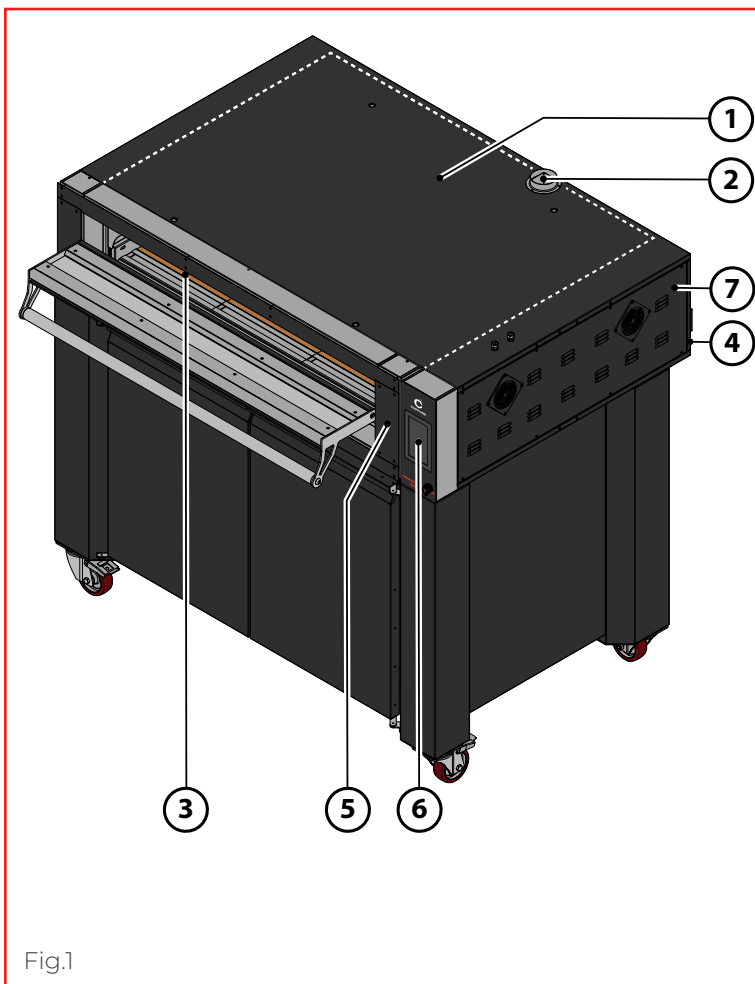


Fig.1

Notes:

- The **FIRST ON** procedure must be carried out **without introducing food in the oven**;
- the **FIRST ON** procedure ends automatically at the end of the set time.

To turn on the oven and set its parameters refer to Chapter “Use guided procedure” on page 10.



The first day of use is considered as a running-in period: during this time, the refractory bricks and rock wool insulation keep releasing humidity until all excess humidity has evapo-



Fig.2



rated.

Some parts of the equipment can reach high temperatures. We advise you to avoid touching surfaces and not to get materials either flammable or sensitive to heat near the appliance.

Do not rest objects on the oven, particularly if made of materials sensitive to heat.

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

Basic notions

SOME PIECE OF ADVICE...

Before starting cooking, always preheat the oven: this is vital to get good food. The oven **must be preheated for at least an hour**; therefore, it is always recommended to use the **EVENT PROGRAMMING** function so that, when opening the venue, the oven is already hot and ready to use.



Event programming: page 25

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, odor, and give the pizza an unpleasant taste. Clean the oven at the end of service.

What is Pizzaform?

Pizzaform is a Manufacturer's patent. It is a special press, produced in five models, to make pizza dough discs up to Ø52 cm - Ø20.5 in. 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 thanks to the special shape of the chrome plates;
- possibility of changing the thickness of the dough discs easily.



► Fig.3

In the ovens, products cook thanks to the combined action of:

- **radiation:** the heat and infrared rays produced by the top elements make products crunchy and golden
► this parameter is controlled by the TOP percentage.
- **convection:** the hot air that circulates in the chamber cooks the product evenly
► this parameter is controlled by the temperature setting in the chamber
- **conduction:** the bottom elements heat the cooking surfaces on which the products rest
► this parameter is controlled by the BOTTOM percentage.

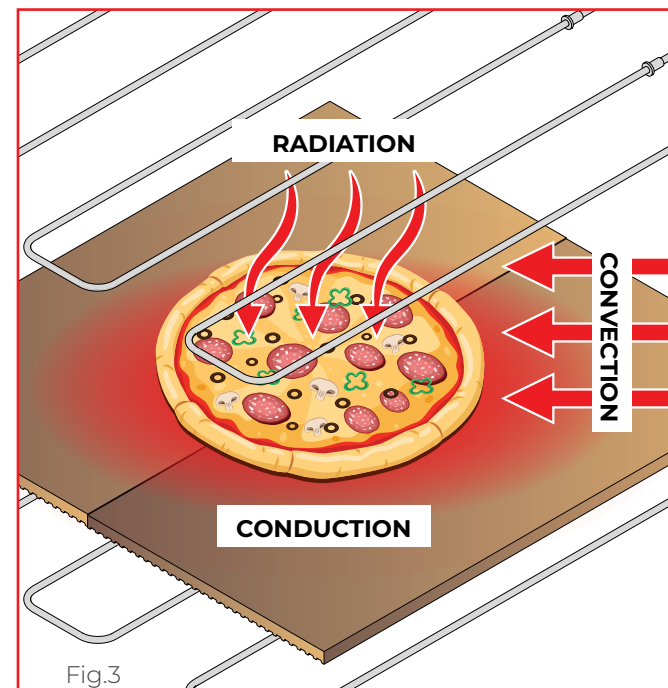


Fig.3

UNSATISFACTORY COOKING RESULTS

If the cooking results are not as expected, try and check the following:

- **incorrect oven parameters:**
chamber temperature too high or too low due to BOTTOM or TOP power percentages/settings 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 products) 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.

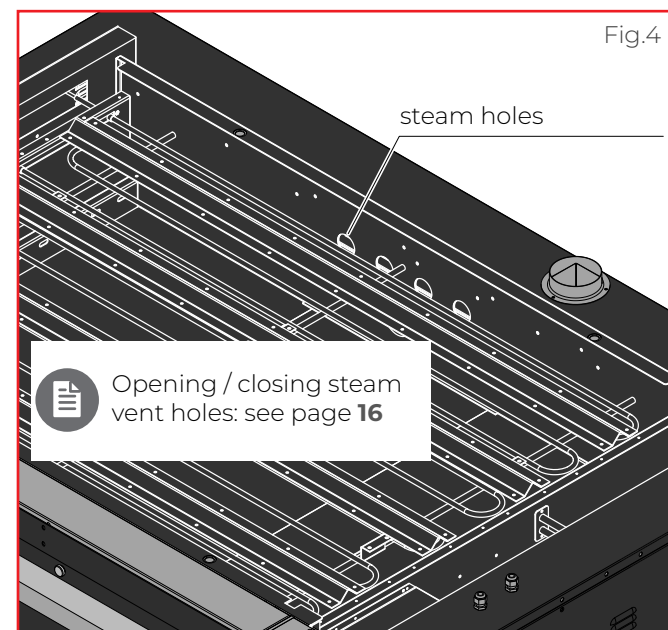


Fig.4



Opening / closing steam vent holes: see page 16

Basic notions

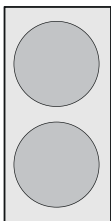
Configuring the baking tins in the cooking chamber

DL1

BAKING TRAY 60x40 cm

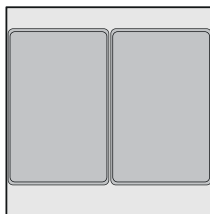


PIZZA Ø 35cm | 14"

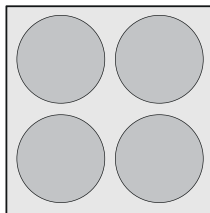


DL2

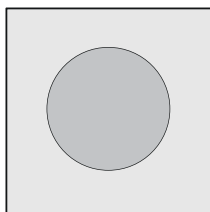
BAKING TRAY 60x40 cm



PIZZA Ø 35cm | 14"

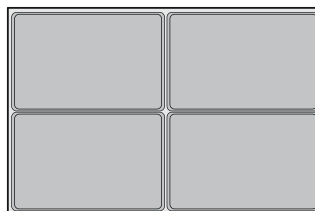
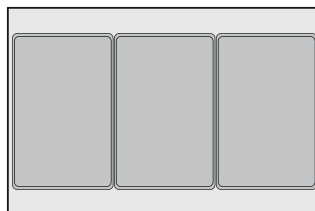


PIZZA Ø 50cm | 20"

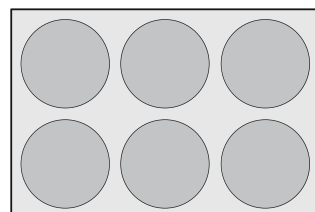


DL3

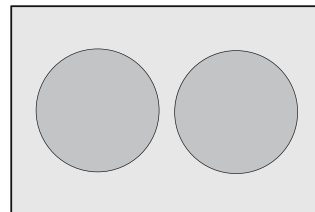
BAKING TRAY 60x40 cm



PIZZA Ø 35cm | 14"

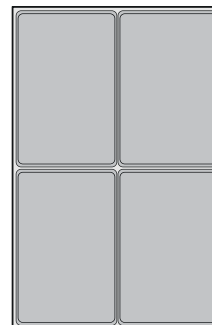


PIZZA Ø 50cm | 20"

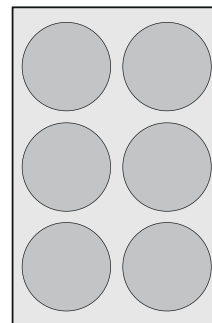


DL4

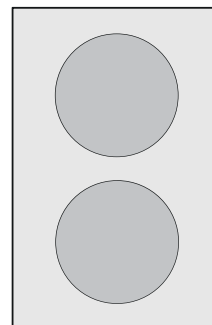
BAKING TRAY 60x40 cm



PIZZA Ø 35cm | 14"

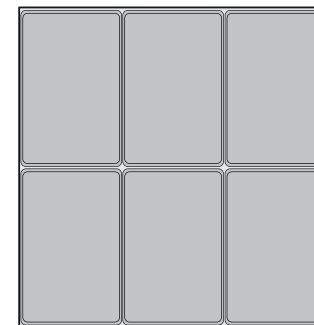


PIZZA Ø 50cm | 20"

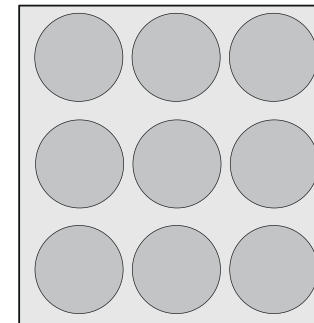


DL6

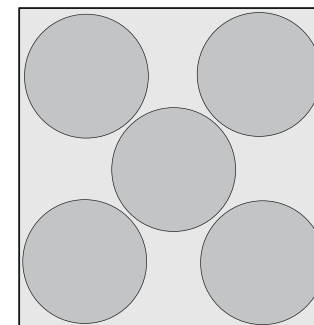
BAKING TRAY 60x40 cm



PIZZA Ø 35cm | 14"



PIZZA Ø 50cm | 20"



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Oven in STAND-BY mode



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

GETTING TO KNOW THE TOUCH CONTROL PANEL

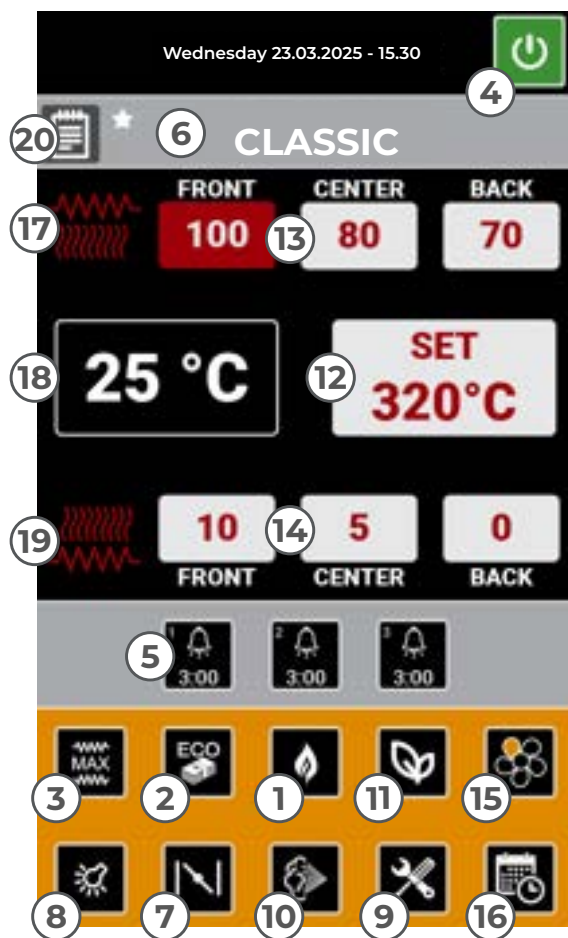
Oven in stand-by mode

► Fig.5

- SERVICE (settings) key**
Gives access to the user's settings
- HOOD management key**
Turns the hood light on/off
Sets the suction power of the hood
- CHAMBER LIGHT key**
Switches the light in the cooking chamber on and off
- ON/OFF switch**
Powering the oven on and off
- EVENT PROGRAMMING key**
It allows you to access the **EVENT PROGRAMMING** screen: you can program the oven's automatic switch-on and shutdown
- VACATION key**
Allows access to the **VACATION** screen: this function allows to interrupt for a certain period of time the automatic on/off program without having to delete it altogether.
- STOREROOM key**
See Annex 4.0

Fig.5

Oven in BAKING mode



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

Fig.6

Oven in baking mode

► Fig.6

- 1 **PYROLYSIS PROGRAM key**
Starts the pyrolysis program to clean the oven (page 46)
- 2 **ECO PROGRAM key**
Starts the ECO program (page 24)
- 3 **MAX PROGRAM key**
Starts the MAX program (page 23)
- 4 **ON/OFF switch**
Powering the oven on and off
- 5 **Key for setting the COOKING TIMER and/or the duration of a program;** associated with an audible signal to indicate the end of the set time
- 6 **PROGRAM key**
Allows to view the running recipe and access the list of programs saved by the user
- 7 **CHIMNEY key**
Opens and closes the steam holes in the back of the cooking chamber
- 8 **LIGHT key**
switches the light in the cooking chamber on and off
- 9 **SERVICE key**
Gives access to the user's settings
- 10 **STEAM key**
The key has two functions:
- **pressing the key for less than 2 seconds:**
if the steamer is turned off, its resistance is activated (the key turns red);
if the steamer is ready (green key), it is possible to add steam by typing the duration in the appearing screen.
- **pressing the key for over 2 seconds:**
if the steamer is on, its resistance is turned off (the key turns white)
- 11 **MAXIMUM OVEN CONSUMPTION setting key**
- 12 **CHAMBER TEMPERATURE setting key**
- 13 **Top resistance TRI-ZONE POWER setting key**
- 14 **Bottom resistance TRI-ZONE POWER setting key**
- 15 **HOOD key**
Allows to set the suction power of the hood and to switch on the hood light
- 16 **EVENT PROGRAMMING key**
It allows you to access the **EVENT PROGRAMMING** screen where you can program the oven's automatic switch-on and shutdown for the whole week
- 17 **Top element warning light:** if ON (red in colour), the top elements are active
- 18 **chamber REAL TEMPERATURE**
- 19 **Bottom element warning light:** if ON (red in colour), the bottom elements are active
- 20 **NOTES key**
tapping the key will bring up any notes associated with the recipe (see chapter "**Adding notes (optional)**" on page 21)

USE GUIDED PROCEDURE


The oven can be switched on:

MANUAL	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	check the following use procedure (points A , B , C , etc.)
PROGRAMMED	programming the oven's automatic switch-on and shutdown	see page 25
AUTOMATIC	Optional: by connecting to Cloud 4.0	check the documentation accompanying the purchased product

Turning the oven on manually

► **Fig.7** After powering the oven, the display lights up and shows the **STAND-BY** page.

Pressing the **ON/OFF** key  the oven always starts with program P01 (in the example, program P01 corresponds to stored recipe "CLASSIC").

To return to the **STAND-BY** screen, press again the **ON/OFF** key .



Careful, when the oven is in stand-by it is still live!

Setting the preheating

Pre-heating must have the same cooking parameters as the recipe to be used. It must be carried out without products in the cooking chamber and takes about an hour for the oven to be ready for cooking.

It is possible to set the preheating in two ways:

► **Fig.10** by using **an already stored recipe (program)**, previously saved by the user.

► **Fig.8** by **manually entering the desired cooking parameters** (cooking chamber temperature, top and bottom power). The entered parameters cannot be stored, so they need to be reset every time.

To avoid this operation:

- **save** the recipe set manually (page **12**)
- or
- **create** a new recipe with the desired parameters (page **20**)



During preheating, the flue gas discharge must always be kept closed. This avoids heat escaping from the chamber and the heating elements turning on, which would overheat the refractory surfaces and burn the products.

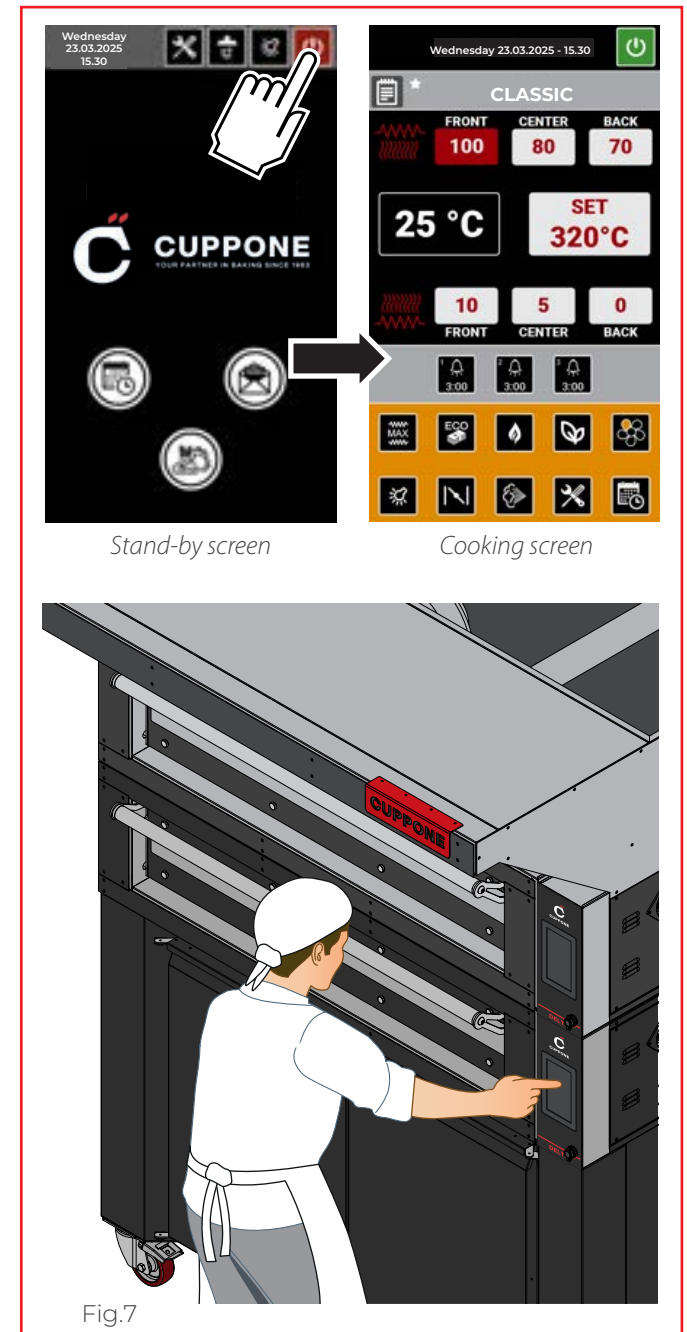


Fig.7

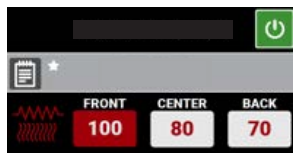
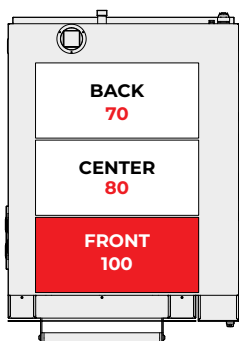
Manual setting of cooking parameters

► Fig.8

- ① Touch the cooking parameter you wish to set:
 - Ⓐ the **power (percentage) of the top**;
 - Ⓑ the **temperature in the cooking chamber**;
 - Ⓒ the **power (percentage) of the bottom**.

The top and bottom power can be set at different percentages for each of the three zones inside the cooking chamber.

The picture below shows the oven as seen from above. The FRONT has a power of 100%, the CENTRAL zone of 80% and the BACK of 70%.



tapping the icon will bring up any notes associated with the recipe (see chapter "Adding notes (optional)" on page 21)

The **STAR** icon marks the recipe as "Favourite" (see chapter "Set the recipe as Favourite" on page 21)

different top power (percentage) across the three zones

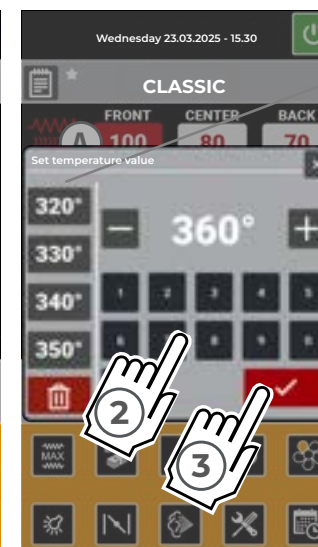
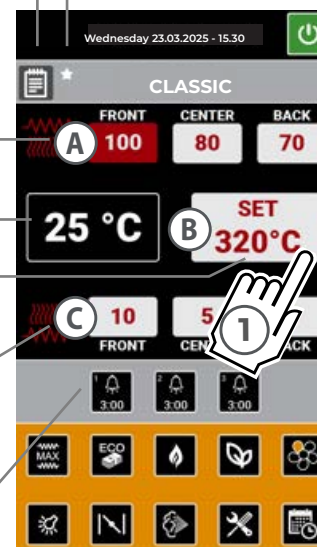
chamber real temperature

set chamber temperature

different bottom power (percentage) across the three zones

end-of-cooking signal (optional)

See page 11



multiselection

See page 11

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

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

Fig.8


- ② After tapping the desired field, an alphanumeric keypad will appear which you can use to set the desired value.

- ③ Confirm the value entered with  or cancel with **CE**.

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

Saving the set parameters

► Fig.9

If manual changes have been made to the parameters (see paragraph “**Manual setting of cooking parameters**” on page 11) the **DISC** icon  appears and an asterisk is added to the name of the running recipe (in the example, “CLASSIC*”).

If you wish to save the settings made:

- ① Touch the **DISC** key .
- ② Select whether to **overwrite** the recipe or **save a copy**. If your choice was:


②A
OVERWRITE

the **CLASSIC** recipe will be saved with the new parameters set and will replace the previous recipe

②B
SAVE A COPY

- the **CLASSIC** recipe will retain the original parameters
- a copy will be created – **CLASSIC (01)** – which will be saved with the new parameters set

If choosing option ②B:

- ③ Type the **NAME** the new recipe, in the example CLASSIC (01)
- ④ Confirm with .

To view and start the saved recipes, follow the explanations in ► **Fig.9**

Fig.9



Why saving a recipe?

To have available a real customized recipe book, easy to access and use. Using an already stored recipe means being able to start cooking with just a few actions, without having to reset the cooking parameters every time: this guarantees maximum functionality and consistent results.


Using an already stored recipe

► Fig.10

- ① Touch the name of the recipe currently running (in the example "CLASSIC").
- ② The list of available recipes appears: tap the **RECIPE NAME** that you intend to use (for example NEAPOLITAN): the oven immediately starts to heat with the parameters set in the recipe
- ③...④ If you want you can change the parameters of the chosen recipe (for example the temperature) as explained in the previous chapter: the changes made will apply **only to the cooking/preheating in progress** and won't affect the original recipe (temporary effect).

If you wish to **modify the recipe permanently**, you can do it in two ways:

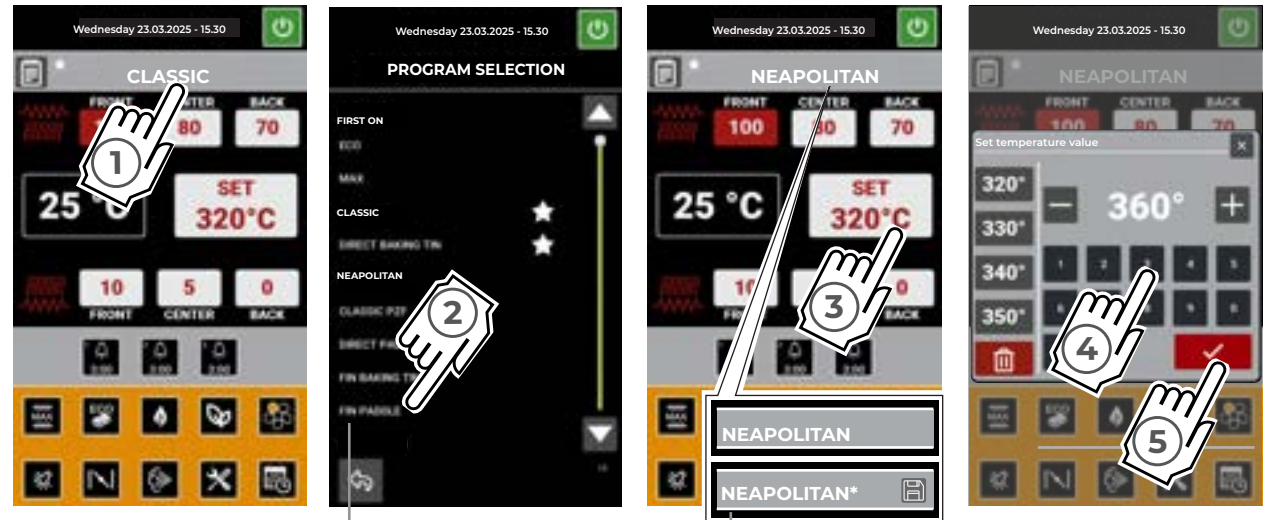
- See page 22.
- Carry out the operations described in ► Fig.11

- ① press the **DISC** key .
- ② Select whether to **overwrite** the recipe or **save a copy**. If your choice was:

②A OVERWRITE	The NEAPOLITAN recipe will be saved with the new parameters set and will replace the previous recipe
②B SAVE A COPY	the NEAPOLITAN recipe will retain the original parameters and a copy will be created – NEAPOLITAN (01) – which will be saved with the new parameters set

If choosing option ②B:

- ③ Type the **NAME** of the new recipe.
- ④ Confirm with .



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

The writing indicates which recipe you are using (for example NEAPOLITAN). If you manually change a parameter (for example temperature), the writing will be accompanied by an asterisk, indicating the user's intervention.

Fig.10

Fig.11



Special functions: Multi selection



PURPOSE OF THE FUNCTION

The **MULTI SELECTION** function allows you to store secondary settings so that setting up a recipe is faster and more convenient.




SELECT AN EXISTING VALUE

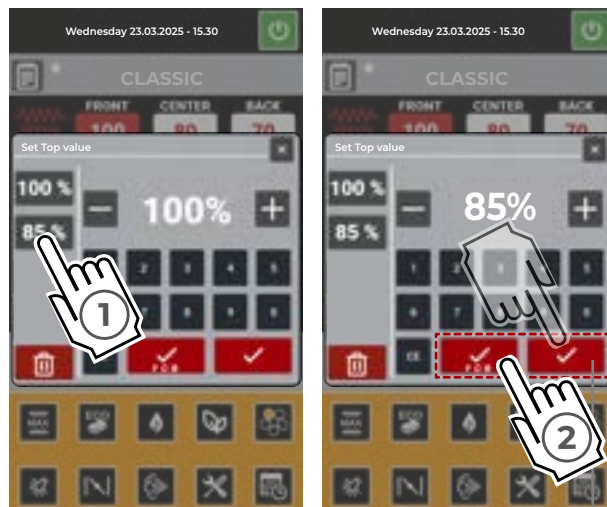
► **Fig.12** The example image shows what the parameter setting screen looks like in **MULTI SELECTION**.

To select an existing value:

- ① Tap the desired value by choosing it from the listed ones (in the example, 85%).
- ② Confirm the value entered with  or cancel with .

► **Fig.13** If the existing settings don't meet your needs, you can always:

- ① Type the desired value on the keypad
- ② Confirm the entered value with  or with , or cancel with .



If the key is pressed:



-  the chosen value is set for all zones (FRONT | CENTER | BACK)
-  the chosen value is set only for the previously selected zone

Fig.12

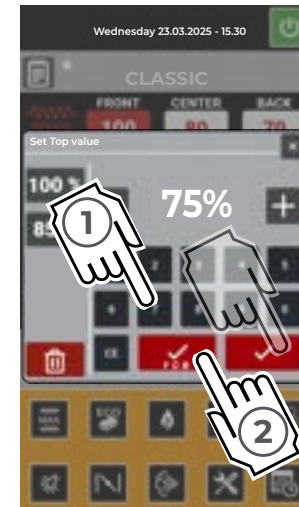



Fig.13

ADD A VALUE IN THE MULTI SELECTION SCREEN

► **Fig.14**

- ① Touch the desired field.
- ② Touch the + key.
- ③ Enter the desired value; we recommend you set the values you use more frequently.
- ④ Confirm with . It is possible to enter up to 4 secondary values repeating the procedure in paragraph ②.

In order not to lose the entered settings, at the end of the procedure you need to save the changes (see ► **Fig.8**).

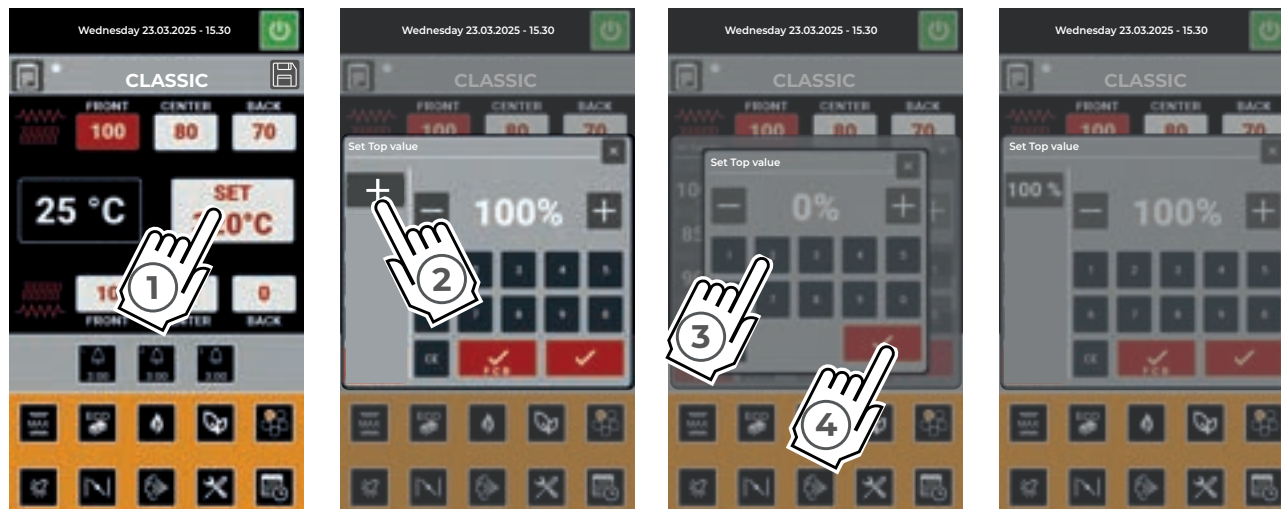

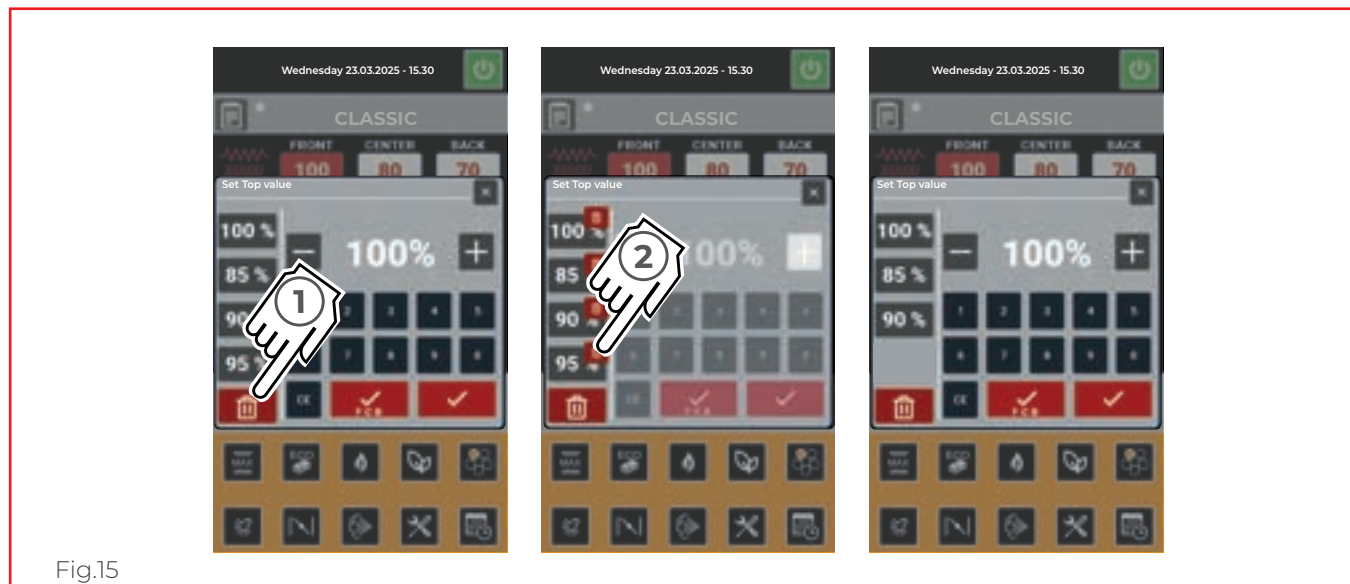


Fig.14

DELETE AN EXISTING VALUE

► Fig.15

- ① Touch the  key.
- ② Touch the key  corresponding to the value you want to delete.



Starting cooking

► Fig.16

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



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


During cooking, you can always change any setting (for example, temperature) in the usual manner.



Fig.16

Switching the light on (optional)

► Fig.17

Touch the **LIGHT** key  to turn on the light inside the cooking chamber. This is useful for checking the cooking of the products in the oven. Once pressed, the key will turn orange. Press the same key to turn the light off (the key will change to white again).

Adjusting the steam holes

► Fig.18

In the back of the cooking chamber there are steam vents: they can be opened to maintain the level of humidity in the cooking chamber that is most suitable for the type of product to be cooked.

To open the vents, hold down the **CHIMNEY** key : they will open progressively.

To block them in the desired position, just release the key.

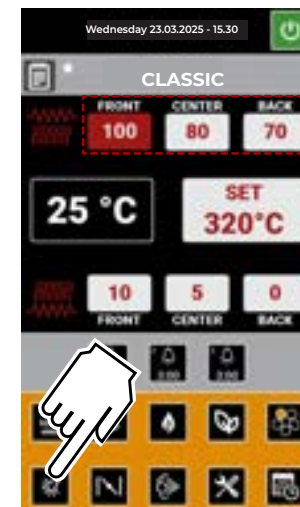


Fig.17

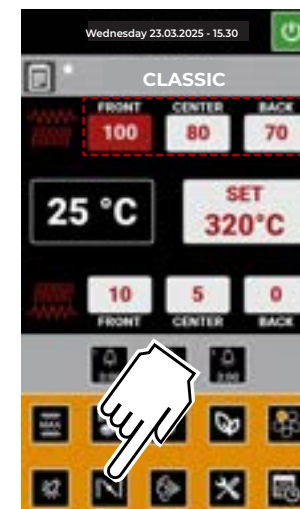





Fig.18

Activate timers (optional)

If you wish, you can enable up to three timers that will go off when the set time expires. Each of them corresponds to the estimated time required to bake the pizzas in the oven.

SETTING TIMERS

► Fig.19

- ① Touch the **TIMER** icon  you wish to set (in the example, timer 1).
- ② An alphanumeric keypad will appear on which the desired value can be entered (in minutes: seconds).
- ③ Confirm with  or cancel with .

Repeat points from ① to ③ to set timers 2 and 3.

TIMER IN PROGRESS

Timer in progress: after setting a timer, the countdown starts.

While a timer is running, it is always possible to start or change the other two timers.

At the end of the time set for each timer:

- the expired timer flashes;
- a buzzer starts (to stop it press the corresponding timer key).


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

STOPPING A TIMER IN PROGRESS

Touch the  key of the **TIMER** you want to cancel.



Fig.19

At the end of the set time (for example 3 minutes) an acoustic signal will sound to indicate the end of cooking. However, the oven continues to heat until the **ON/OFF** key  is pressed.


USE OF THE STEAMER (IF PROVIDED)

You can connect the steamer to the ovens to release steam into the cooking chamber. The addition of steam during a cooking can be **manual** (i.e. managed by the user when necessary) or **automatic**.

Manual steaming

► Fig.20

To add steam during a cooking cycle:

- ① Touch the **STEAMER** key. The key will turn **red** (from **white**).
- ② Wait about 15 minutes. This is the time required by the steamer to heat the water.
After this time, the **STEAMER** key will turn **green**: the pre-heating has finished and the steamer is ready for use.
Press the **STEAMER** key again.
- ③ Use the + or - keys to enter how long steam should be delivered for (e.g. 10 seconds).
- ④ Confirm with : the key starts flashing.
- ⑤ Steam starts to be delivered in the chamber for the set time (e.g. 10 seconds).

To completely disable steaming, press and hold the **STEAMER** key for about 5 seconds.

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




If the **STEAMER** key turns **red**, it means that the steamer is heating the water and therefore is NOT currently usable (recovery time). To be able to use it again, wait for the key to turn **green** (about 15 minutes).

The steamer recovery times are to be considered indicative as they are subject to variations that depend on several factors, such as room temperature and the number and duration of the steamings performed.

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

Automatic steaming

► Fig.21

- ① Touch the **TIMER** key.
- ② Set the desired cooking minutes (in the example, 40 minutes).
- ③ Enable the steamer by moving the cursor to the right. The cursor turns green.
- ④ Touch the  key. A screen appears where you can set:
 - **duration of the steaming** (for example 30 sec.)
 - **steaming delay** in minutes (in the example, 0 minutes, i.e. steaming starts immediately after starting the cooking).
 Up to 4 steamings per cook can be set if necessary. When adjusting the settings, consider that the steamer has a recovery time of 10 minutes between steamings during which it cannot be used. In the example, the steamings were set at 0 minutes, 10 minutes, and 25 minutes.
- ⑤ Confirm with .
- ⑥ Confirm with . After heating the steamer (about 15 minutes), the key turns **green** and steaming starts automatically.

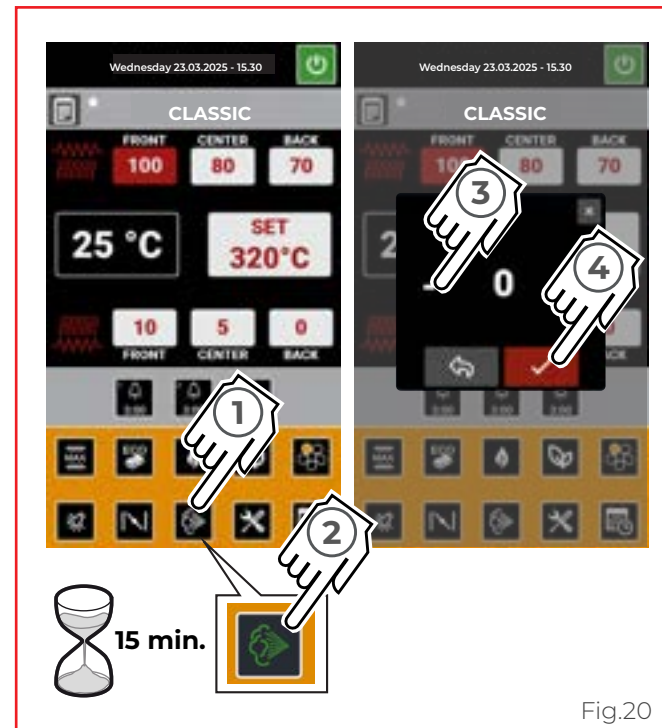


Fig.20



Fig.21

USING THE RECIPES

Saving a recipe means you can reuse it without having to reset its cooking parameters.

Moreover, by giving it a name (for example "CLASSIC"), it can be easily found and quickly started.

Using a stored recipe

► Fig.22

To use a stored recipe:

- ① Touch the name of the recipe currently running (in the example "CLASSIC").
- ② The list of available recipes appears: tap the **RECIPE NAME** that you intend to use (for example NEAPOLITAN): the oven immediately starts to heat with the parameters set in the recipe
- ③...④ If you want you can change the parameters of the chosen recipe (for example the temperature) as explained in the previous chapter: the changes made will apply **only to the cooking/preheating in progress** and won't affect the original recipe (temporary effect).

If you want to change the recipe permanently, see chapter **Modifying a stored recipe** on page 22 to do so from the **PROGRAMS EDITING** menu.

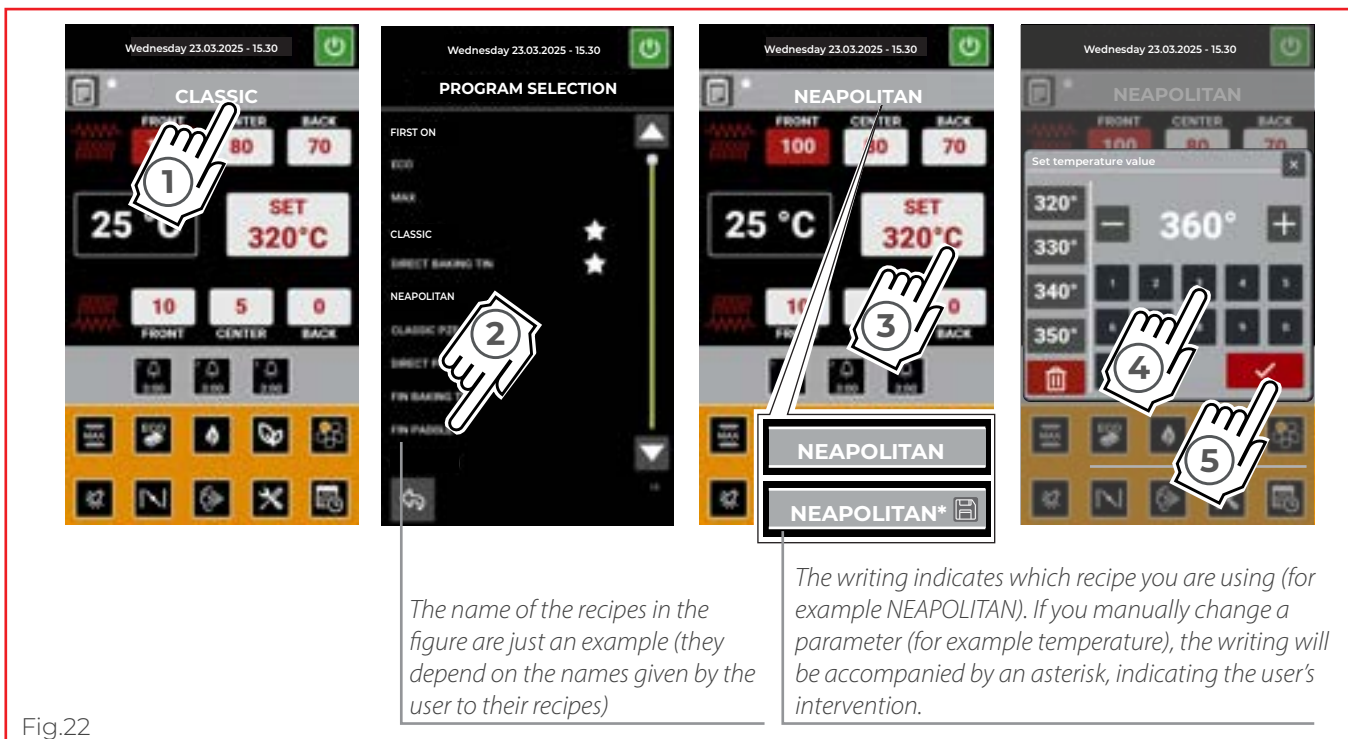


Fig.22

Creating a recipe

A recipe can be **saved** during cooking (see **SAVING THE SET PARAMETERS** chapter on page 12) or **created** from the **PROGRAMS EDITING** menu by following the procedure below:

► Fig.23

- ① Touch the **SERVICE** icon (with the oven in stand-by).
- ② Touch the **PROGRAMS EDITING** key.
- ③ Touch the **NEW PROGRAM** key.

ASSIGNING A NAME TO THE RECIPE

- 4A Touch the **PENCIL** key.
- 4B Assigning **a name to the recipe** (in the example, "PRE BAKING TIN") using the alphanumeric keypad 4B.
- 4C Confirm with or cancel with **CE**.

ENTER COOKING PARAMETERS

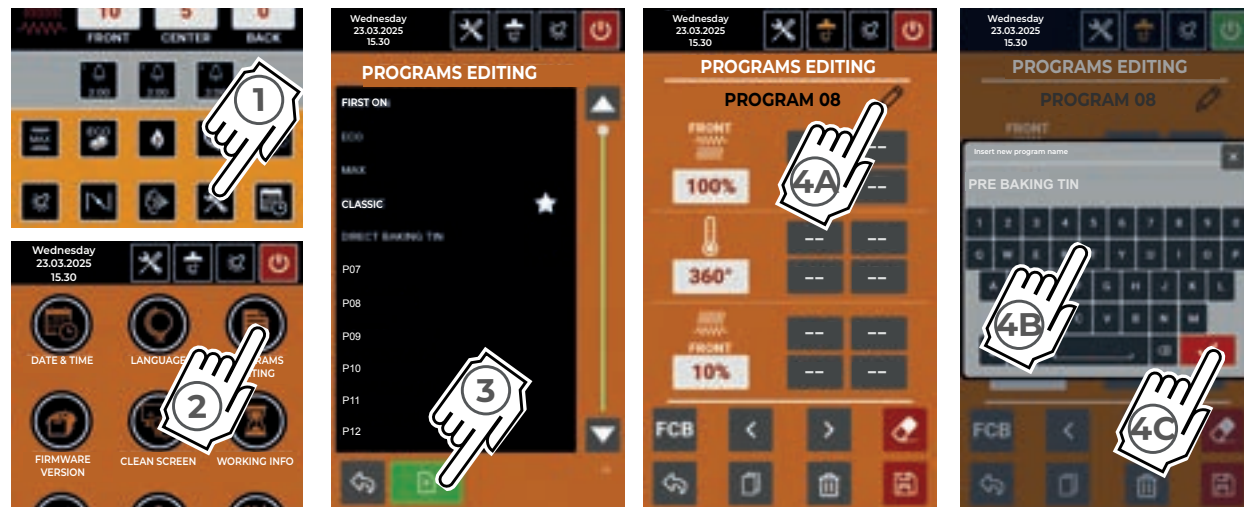
- 5A Using the keypad that pops up, enter the cooking parameters:

- the **top power**
- the **cooking temperature**
- the **bottom power**

For correct filling out it is necessary to enter:

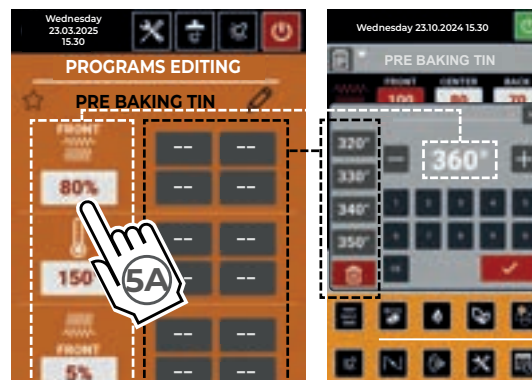
- the **main value** ► the default value with which you start the recipe;
- the **secondary values** ► the values that during a cook can be quickly selected in alternative to the default one.

- 5B The **FCB** key allows you to switch between the top/bottom power settings of the front (FRONT), central (CENTER) and rear (BACK) zones.



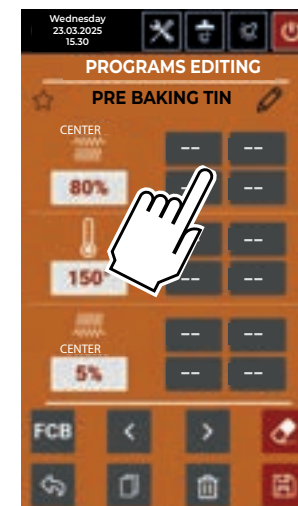
▲ assigning a name to the recipe

▼ Enter recipe parameters



Main value

Secondary settings



Enter center zone (CENTER) parameters





Enter rear zone (BACK) parameters

Fig.23


SET TIMERS (OPTIONAL)

If needed, you can enable up to 3 **timers** that will go off when the set time expires (optional).

► Fig.24

- 6A Tap the arrows < >
- 6B Touch the **TIMER** icon  you wish to set (in the example, timer 1).
- 6C An alphanumeric keypad will appear on which the desired value can be entered (in minutes: seconds).
- 6D Confirm with  or cancel with **CE**.


Repeat points from ① to ③ to set timers 2 and 3.

The procedure for entering the time is the usual one. Confirm with  or cancel with **CE**.

SET THE RECIPE AS FAVOURITE


By tapping the **STAR** icon you can mark the recipe as "Favourite". The recipes marked in this way will be placed at the top of the list, immediately after the FIRST POWER ON, MAX and ECO.

ADDING NOTES (OPTIONAL)

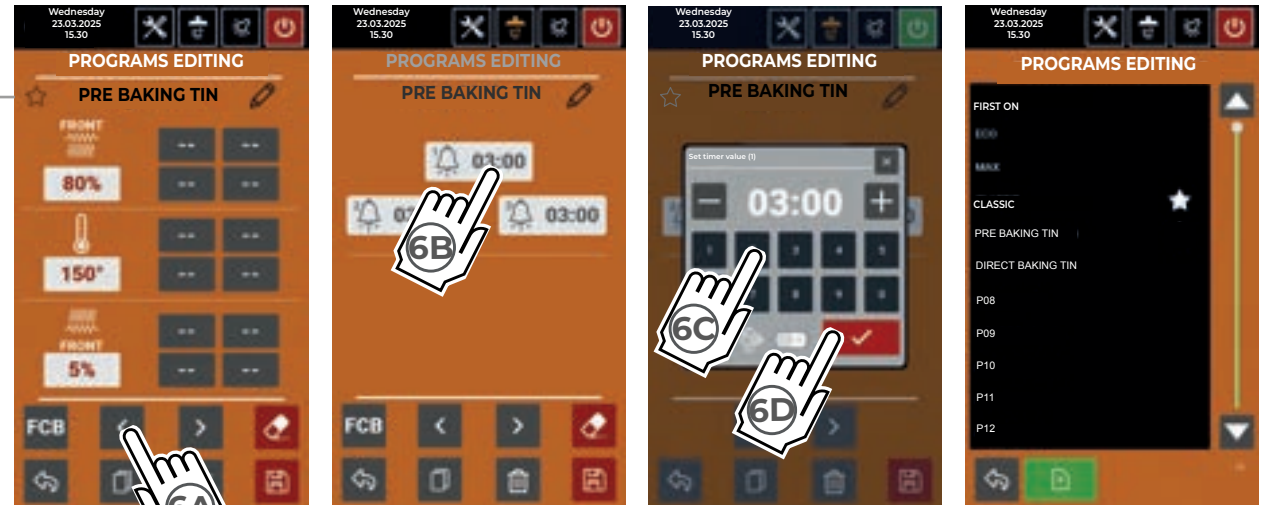
- 7A Tap the arrows < >
- 7B Touch the **PENCIL** key.
- 7C An alphanumeric keypad will open on which you can type the desired note.
- 7D Confirm with  or cancel with **CE**.

SAVE SETTINGS

► Fig.25

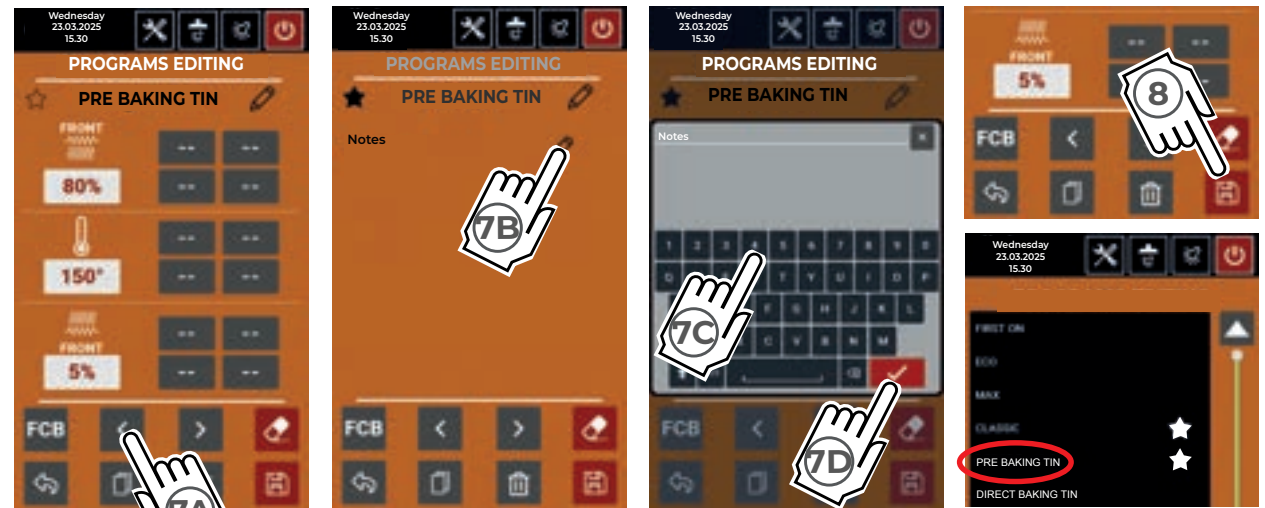
- 8 Confirm with : the recipe has been created, and its name will appear in the list (in the example, PRE BAKING TIN). The order of recipes is as follows:
 - FIRST POWER ON | ECO | MAX
 - Recipes marked as Favourites
 - Recipes in alphabetical order

By tapping the **STAR** icon you can mark the recipe as "Favourite".
In the example, the "PRE BAKING TIN" recipe was marked as Favourite.



▲ Setting timers

Fig.24





▲ Adding notes

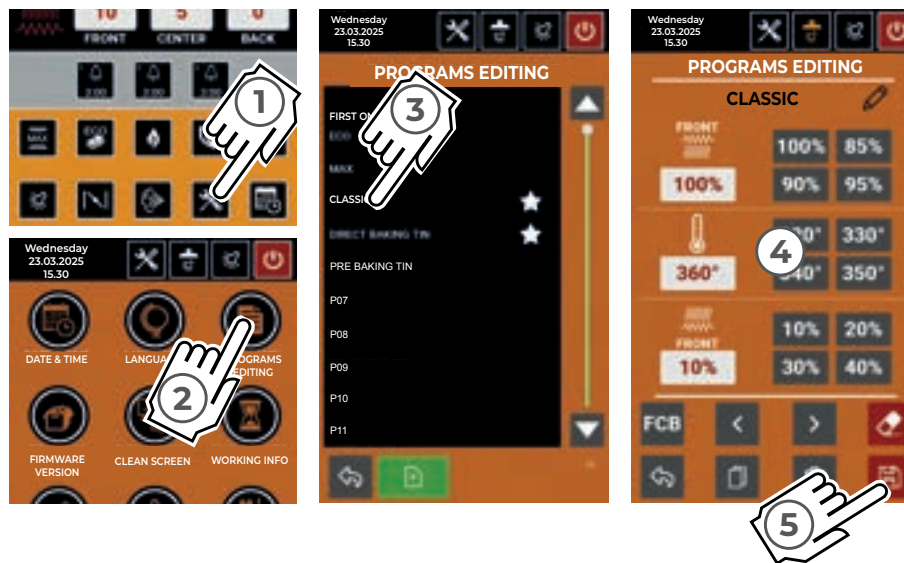
▲ Save settings

Fig.25

Modifying a stored recipe

► Fig.26

- ① Touch the **SERVICE** icon (with the oven in stand-by).
- ② Touch the **PROGRAMS EDITING** key.
- ③ Tap the **NAME** of the recipe you wish to modify (in the example, "Classic").
- ④ Change the values as usual. Confirm the entries with  or cancel with **CE**.
- ⑤ Save the recipe by tapping the **DISC** icon .





The  key allows you to individually delete secondary settings.


Fig.26

Eliminating a stored recipe

► Fig.27

- ① Touch the **SERVICE** icon (with the oven in stand-by).
- ② Touch the **PROGRAMS EDITING** key.
- ③ Tap the **NAME** of the recipe you wish to delete (in the example, "Classic").
- ④A Tap the **BASKET** icon .

Duplicating a stored recipe

- ① Touch the **SERVICE** icon (with the oven in stand-by).
- ② Touch the **PROGRAMS EDITING** key.
- ③ Touch the **NAME** of the recipe you wish to duplicate, for example, **CLASSIC**.
- ④B Touch the  key; a new recipe is created with the name of the starting recipe and a final (01), for instance **CLASSIC (01)**; it can be changed as you wish, while the starting recipe **CLASSIC** will keep its original parameters.

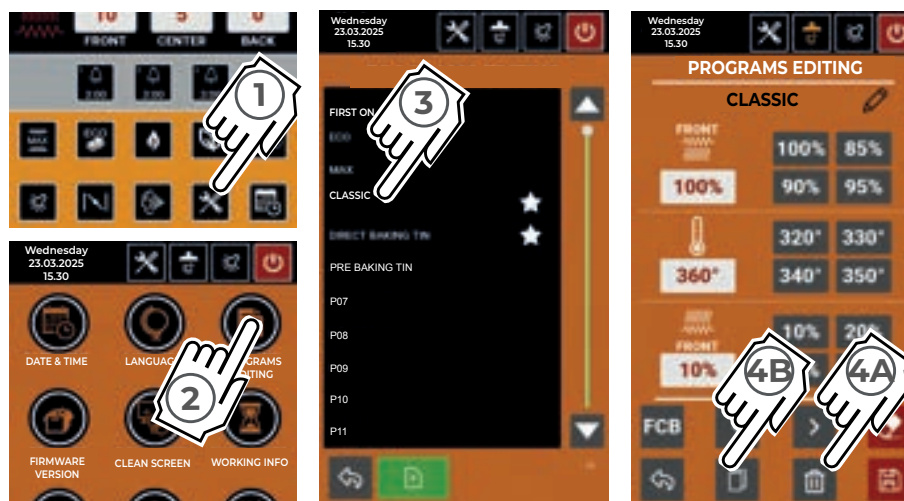


Fig.27

MAX PROGRAM



► Fig.28

The **MAX** program is used to quickly raise the temperature of the cooking chamber and the refractory surface in case they are too low for the user's needs.




Default values of the MAX program

duration: 1 minute

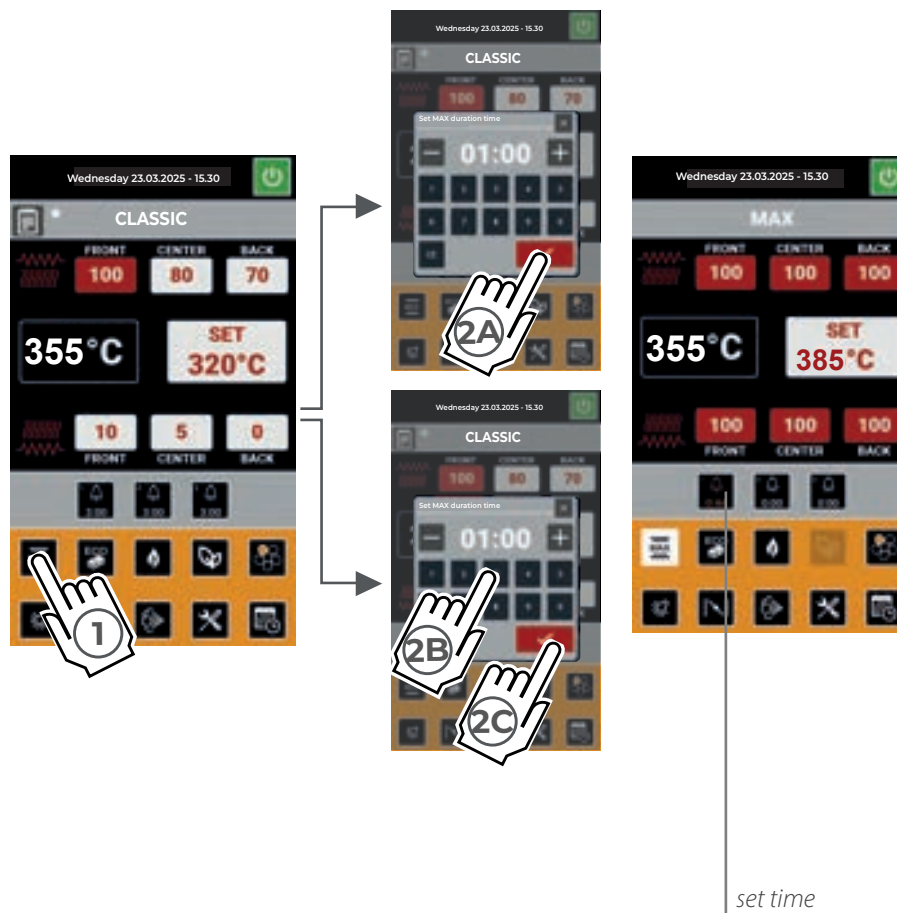
temperature: increase of 30°C - 86°F over the chamber temperature (offset)

power: top and bottom at 100%

Starting the program

- ① To start the program, touch the  key.
- ② A screen appears that allows you to:
 - 2A **start the program** by pressing the  key: in this case the program will last 1 minute (default duration)
 - 2B **set the duration of the program** by typing the desired time (e.g. 4:30 minutes) and 2C start it by pressing the  key.


The entered values are **temporary**, that is they apply only to the **MAX** program in progress; to modify its values **permanently** proceed as explained on page 22.



The message indicates that the **MAX** program is being used. If you intervene manually by changing some parameters, an asterisk appears to indicate the external intervention of the user.

Program end

The program ends:

- When the  key is pressed.
- When a different program is selected.
- When the oven is switched off.

At the end of the default time (1 minute) or that set by the user (for example 4:30 minutes) the buzzer sounds and you return to the program that was active before starting the **MAX** program.

Fig.28

ECO PROGRAM



► Fig.29

The **ECO** program is used to preserve the functionality of the oven when it is NOT working.

Default values of the ECO program


temperature: 280°C - 536°F

power:

top 45% (same for FRONT - CENTER - BACK)


bottom 0% (same for FRONT - CENTER - BACK)

Starting the program

- ① To start the program, touch the  key.
- ② Open the flue to avoid overheating the stone.
- ③ The program set by the manufacturer will start automatically, allowing constant maintenance of the temperature in the chamber, energy-saving and no overheating of the bottom.

Program end

The program ends:

- When the  key is pressed.
- When a different program is selected: the oven will return to the previous settings and will quickly return to the set temperature in a short time.
- When the oven is switched off.







CONSUMPTION OPTIMIZER PROGRAM



► Fig.30

The **ENERGY** program allows you to set the maximum oven consumption, so that this limit is never exceeded.

Starting the program

- ① To start the program, touch the  key.
- ② The screen on the left shows the current oven consumption in kW (in the example, 9.27 kW). By dragging the green bar you can set the maximum consumption that the oven can reach.
- ③ Confirm with  or cancel with : on the main screen the key  turns green to indicate that the function is enabled.
- ④ If the user sets cooking parameters that would lead to consumption higher than the set limit, a warning pop-up appears. By choosing:
 -  the oven **accepts the parameters set by the user** and cancels the **ENERGY** function.
 -  the oven suggests parameters that fit the maximum consumption set under the **ENERGY** function, but also take into account the needs of the user.

Program end

The program ends when the  key is pressed.

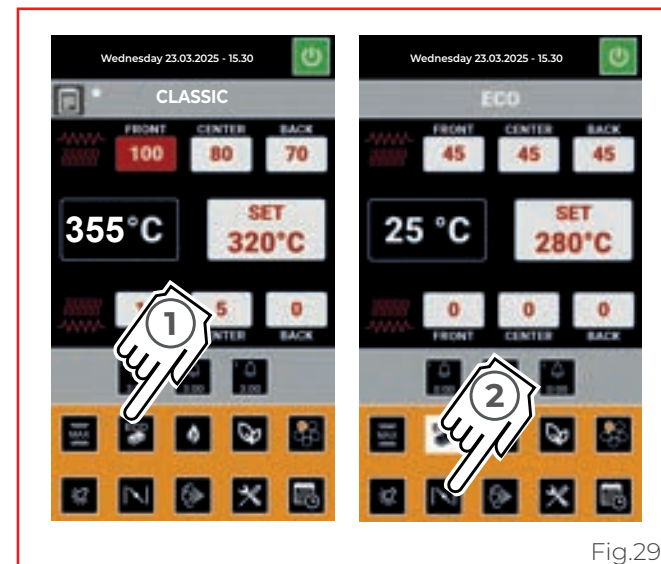


Fig.29



Fig.30

SCHEDULER (EVENT PROGRAMMING)

Using the **EASY MODE** ► page 25 you can schedule:

- the oven's automatic switch-on and shutdown for the whole week
- up to a maximum of **4 events** per day (i.e. 4 ignitions and 4 shutdowns every day) as well as pyrolysis.

In **PRO MODE** ► page 29 you can program different events (for example, switch-on, note pop-up, or the start of pyrolysis).

To switch from **PRO MODE** to **EASY MODE** and vice versa, tap the writing on the top left hand and confirm with



EASY MODE



The function is very useful because it lets you schedule the switch-on of the oven on a given day of the week, so that when opening the venue the oven is already hot and ready to use.

Setting an event

► Fig.31

① ① Tap the **SCHEDULER (EVENT PROGRAMMING)** icon.

② tap the white box corresponding to the day you want to program the switch-on or shutdown (in the example, Monday).

Set the details, choosing:

- ③A the oven **switch-on** time
- ③B the oven **switch-off** time



Event 1

MONDAY, TUESDAY, FRIDAY

The oven:





- will switch on at **11am** with the **Neapolitan** recipe
- will turn off at **2pm**

Fig.31

► Fig.32

⑦.....⑮ If necessary, program the following events repeating the same procedure

⑰ To program a pyrolysis event (optional):

- ⑰A select the day it should occur (in the example, Tuesday) and click on the related cursor below the flame icon. The cursor turns green and the number 1 is displayed ;
- ⑰B set the start time as usual and confirm it with ;
- ⑰C move the cursor to the right so that it turns green and displays the number 1 ;
- ⑰D confirm with  the scheduled pyrolysis.

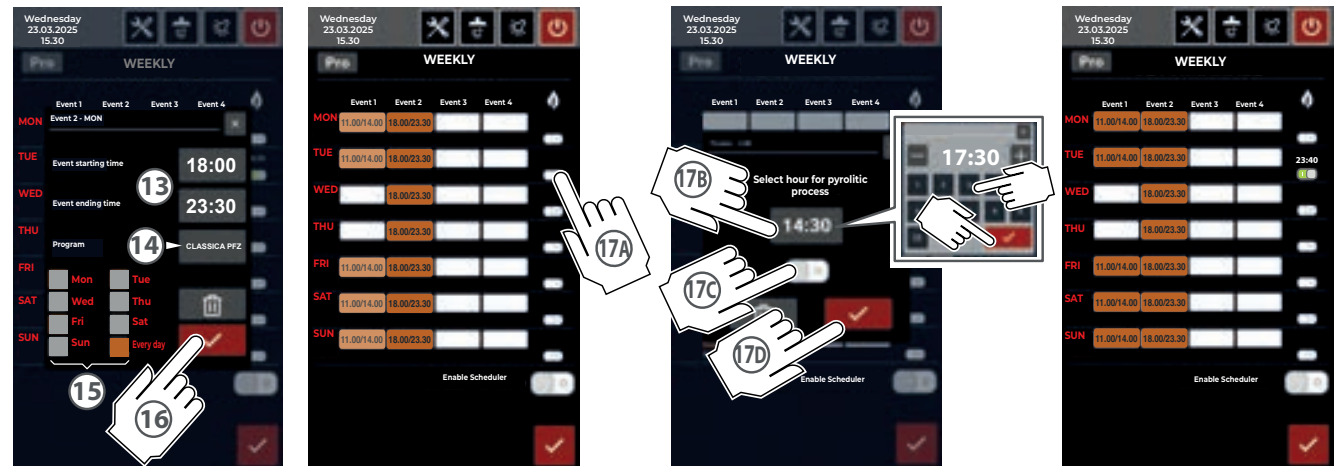


Event 1

SATURDAY, SUNDAY

The oven:

- will switch on at **11am** with the **Classic** recipe
- will turn off at **3pm**



Event 2

EVERY DAY

The oven:


- will switch on at **6pm**
- will turn off at **11:30pm**
- with the **Classic Pzf** recipe



Events 3 and 4 not used

Fig.32

Enable weekly programming

► Fig.33

At the end of the settings you need to enable the weekly function by moving the cursor to the right so that it turns green and displays the number 1 .


 0 grey icon	<ul style="list-style-type: none"> ► the schedule is disabled (still set); ► switch-on and shutdown are only manual (not automated) and performed by the user
 1 green icon	<ul style="list-style-type: none"> ► the schedule is enabled with the settings entered

② Tap  to confirm and exit programming.

Cancelling a weekly program

► Fig.34

① Tap the **SCHEDULER (EVENT PROGRAMMING)** icon.

② Disable the schedule by moving the cursor to the left so that it turns gray and displays the number 0 .

③ Confirm your selection with .

From now on, the oven must be switched on/off manually by the user.


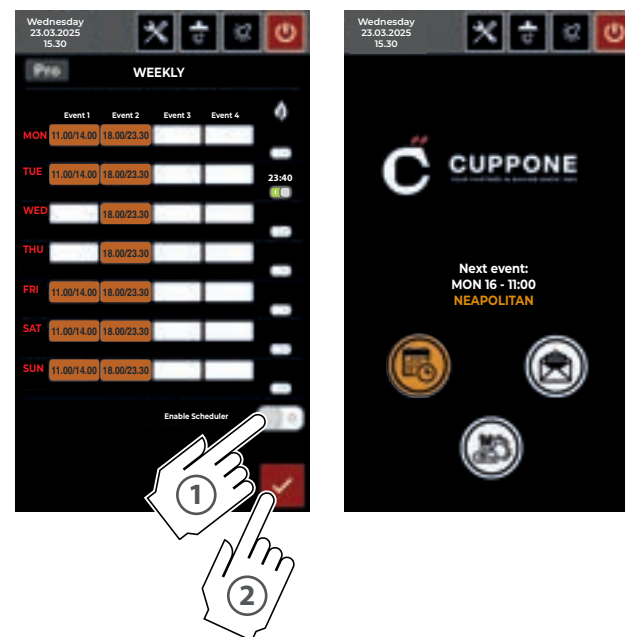
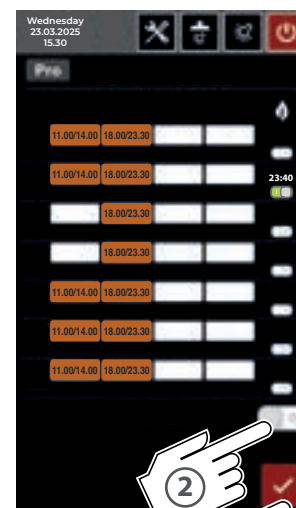
The previous programming however remains in the memory; to reactivate it, simply move the cursor back to the right so that it turns green and 1  is displayed.

Fig.33



When a weekly programmed switch-on is active, the STAND-BY page shows the time and the recipe of the next automatic switch-on and the icon turns orange.

scheduler
(programming)
ACTIVE



scheduler
(programming)
NOT ACTIVE

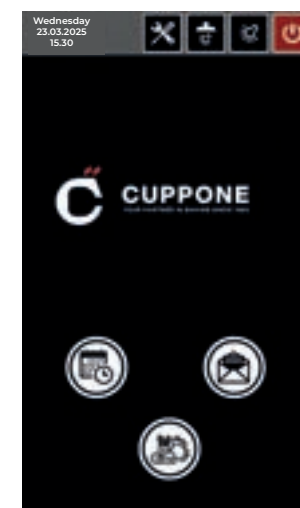




Fig.34




Cancelling an event

► Fig.35

- ① Tap the **SCHEDULER (EVENT PROGRAMMING)** icon.
- ② Touch the event you wish to delete.
- ③ Tap the **BASKET** icon.
- ④ Confirm your selection with .
- ⑤ Disable the scheduler.
- ⑥ Exit the programmed function with .

Modifying an event

► Fig.36

- ① Tap the **SCHEDULER (EVENT PROGRAMMING)** icon.
- ② Touch the event you wish to modify.
- ③ Touch the parameter you wish to modify (event start or end time, recipe with which the oven must switch on).
- ④ Enter the desired values.
- ⑤ Confirm the value entered with .
- ⑥ Confirm the programming with .
- ⑦ Enable the scheduler.
- ⑧ Exit the programmed function with .

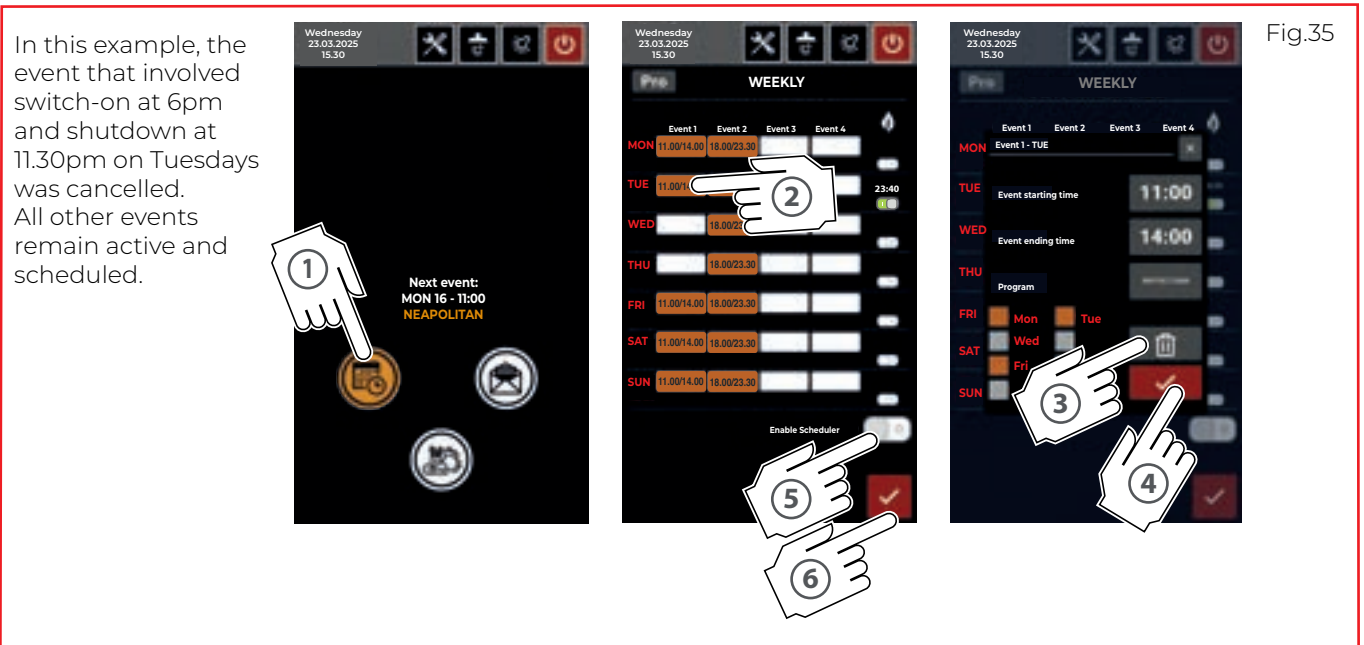


Fig.35

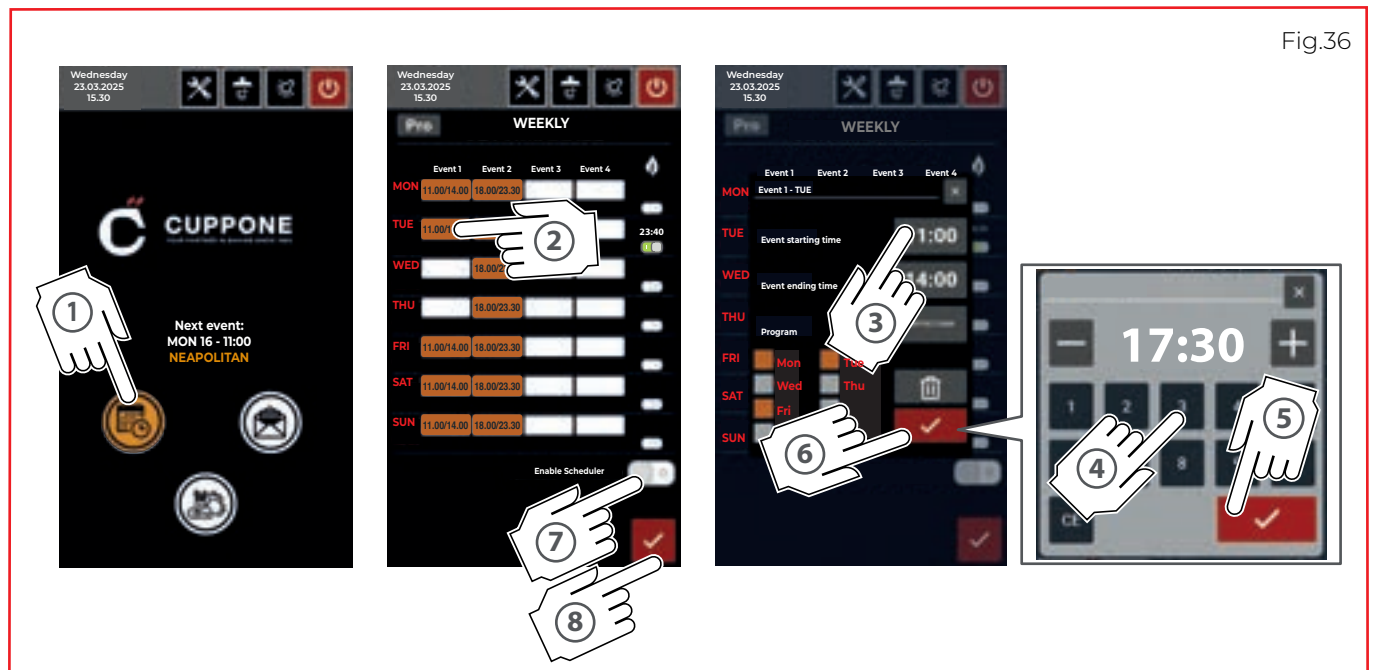


Fig.36

PRO MODE

PRO mode allows you to schedule multiple events, even of different types, on the same day.

Programmable events are:

- oven switch-on with a recipe (**RECIPE** event ► on page 30)
- starting the pyrolysis function (**PYROLYSIS** event ► on page 33)
- note pop-up (**NOTE** event ► on page 34)
- shutdown (**SHUTDOWN** event ► on page 35)

Once the day's events are programmed, you can decide if they should start:

- only on the scheduled day, for example only on Monday
- every Monday
- every day

In the last two cases, you can also set how long the programming should run by setting an end date ► page 31

Programming example:

Day: Monday 14/04/2025

- note pop-up at 3pm (for example, "order mozzarella cheese") **NOTE** event ► on page 34).

The programming repeats only on Monday 13 Apr 2025

Day: Tuesday, Wednesday, Thursday

- switch-on at 5.30pm with the CLASSIC recipe (**RECIPE** event ► on page 30)
- end of recipe event at 11.30pm
- pyrolysis at 11.40pm (**PYROLYSIS** event ► on page 33).

The programming repeats every Tuesday, Wednesday, Thursday until October.

Day: Friday, Saturday and Sunday

- switch-on at 11:30am with the CLASSIC recipe (**RECIPE** event ► on page 30)
- end of recipe event at 2pm
- switch-on at 5.30pm with the NEAPOLITAN recipe (**RECIPE** event ► on page 30)
- shutdown at 11:30pm

The programming repeats every Friday, Saturday and Sunday until October.

Programming example



Set up a RECIPE event

With this function you can program **the oven's automatic switch-on with a recipe**.

The **EVENT PROGRAMMING** function is very useful because when opening the venue the oven is already hot and ready to use.

With the same function you can also program the automatic shutdown of the oven.

► Fig.37

- ① Touch the **EVENT PROGRAMMING** key: a screen appears with the next 7 days.
- ② Tap the day you want to set (in the example **SATURDAY**). The following explains how to extend the programming to other days, if necessary.
- ③ Touch the **+ NEW EVENT** key.
- ④ Tap the word **RECIPES**.
- ⑤ Choose the recipe you are interested in (in the example "CLASSIC").

SET THE SWITCH-ON TIME

- ⑥A Tap the **TIME** field.
- ⑥B Set the switch-on time.
- ⑥C Confirm with  or cancel with **CE**.

SET THE RECIPE EVENT END TIME

- ⑦ Tap the cursor: it will turn green and the part related to the end of the chosen event will appear (in this case for the "CLASSIC" recipe). Set the event end time in the same way as the start time was set.



Fig.37

SET WHICH DAYS THE PROGRAMMING IS ENABLED

The following operations are used to set the days when the schedule just created is enabled.

► **Fig.38** By pressing the **CONFIRM** key ► the created schedule will be enabled **ONLY** for the indicated day. *In the example, the oven will turn on **Saturday, 07 December 2024** at 5pm with the "CLASSIC" recipe and will turn off at 11.30pm.*

► **Fig.39 1A** By activating the **REPEAT EVERY DAY** cursor the schedule will be enabled **EVERY DAY**.

*In the example the oven will turn on **every day** at 5pm with the "CLASSIC" recipe and turn off at 11.30pm.*


► **Fig.39 1B** By activating the **REPEAT EVERY SATURDAY** cursor the schedule will be enabled **EVERY SATURDAY**.

*In the example the oven will turn on **every Saturday** at 5pm with the "CLASSIC" recipe and turn off at 11.30pm.*

► **Fig.39 1C** By pressing the **+1** key, ► the programming is active until the following day.

*In the example, if you press the **+1** the oven will turn on at 5pm and turn off at 11.30pm with the "CLASSIC" recipe on **Saturday + Sunday**.*

If you want this programming to be active until a certain day and then stop:

- ② Activate the cursor **REPEAT UNTIL**.
- ③ Set the programming final day (for example, January 4, 2025).
- ④ Confirm with  or cancel with **CE**.
- ⑤ Touch the **CONFIRM** key.

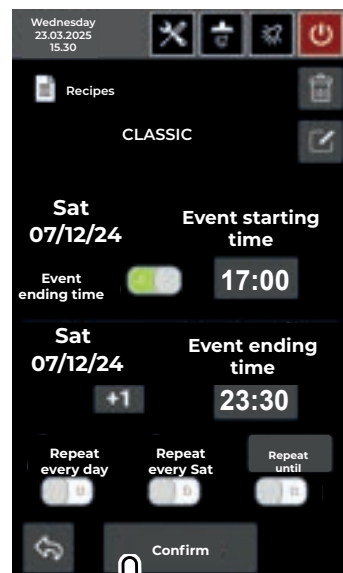


Fig.38




Fig.39

VIEW AND ENABLE PROGRAMMING

► **Fig.40** The screen shows the programmed events for the week.

①A ①B By tapping the  key you can modify the set schedule.

Tapping the  key on the bottom right-hand side the schedule is displayed in **CALENDAR MODE** (it displays the events scheduled for each day).

② To enable programming move the cursor to the right so that:

- the cursor turns green
- the number **1** is displayed 
- the words change from **SCHEDULER DISABLED** to **SCHEDULER ENABLED**

SCHEDULING MULTIPLE EVENTS ON THE SAME DAY

If you need to program multiple events on the same day, touch the **+ NEW EVENT** key and program a new **RECIPE** event with different times.

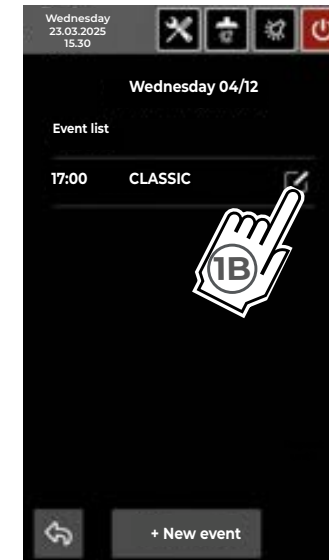
You can schedule different events on the same day, such as starting a recipe, automatically starting a pyrolysis, or turning off the oven.



By tapping this key, the schedule is displayed in calendar mode



 Calendar mode display



It is possible to schedule multiple events on the same day. For example the oven could turn on with the "CLASSIC" recipe at 5pm until 10pm, then, from 10.01pm onwards it may continue cooking with another recipe, for example "PIZZA ON TRAY".



If there is an active schedule, the Home screen looks like this.

Fig.40

Set a PYROLYSIS event

With this function you can program the automatic start of the **pyrolysis**.



Pyrolysis is used to clean the oven cooking chamber; it consists of a thermochemical process that crystallises food residues deposited in the cooking chamber by heating the oven to 400°C | 752°F for a certain period of time.

The pyrolysis auto-start function is useful because it can be set to repeat (e.g. daily) at times when the oven is not expected to be used. Pyrolysis stops automatically when the function ends, so there is no need to set it.

► Fig.41

- ① Touch the **EVENT PROGRAMMING** key: a screen appears with the next 7 days.
- ② Tap on the day on which you want to start pyrolysis (in the example, **SATURDAY**). The following explains how to extend the programming to other days, if necessary.
- ③ Touch the **+ NEW EVENT** key.
- ④ Tap the word **PYROLYSIS**.

SET THE PYROLYSIS START TIME

- 5A Tap the **EVENT START TIME** field.
- 5B Set the start time.
- 5C Confirm with  or cancel with .

After performing these operations, a pyrolysis event has been programmed on the set day and time.

*In the example, the oven will start the Pyrolysis function on **Saturday 07/12/2024**, at 11pm.*

If you want to schedule the pyrolysis on other days too, ► see Chapter “**Set which days the programming is enabled**” on page 31.

To start programming ► see chapter “**View and enable programming**” on page 32.



Fig.41



Set a NOTE event

With this function you can program the appearance of a pop-up note about a set day and time.



► Fig.42

- ① Touch the **EVENT PROGRAMMING** key: a screen appears with the next 7 days.
- ② Tap the day on which you want the note to pop up (in the example, **SATURDAY**). The following explains how to extend the programming to other days, if necessary.
- ③ Touch the **+ NEW EVENT** key.
- ④ Tap the word **NOTE**.

SET THE NOTE TEXT

- ⑤A Type the desired text with the alphanumeric keypad.
- ⑤B Confirm with  or cancel with .

SET NOTE POP-UP TIME

- ⑥A Tap the **EVENT START TIME** field.
- ⑥B Set the pop-up time.
- ⑥C Confirm with  or cancel with .

After performing these operations, a note was programmed to appear on the set day and time.

*In the example, the oven will display the note on **Saturday 07/12/2024** at 10.30pm.*

If you want the note to pop up on other days as well, ► see Chapter “**Set which days the programming is enabled**” on page 31.


To start programming ► see chapter “**View and enable programming**” on page 32.





Fig.42

Set a SHUTDOWN event

With this function you can program **the automatic shutdown** of the oven.

 *Setting the shutdown time is optional, as the user may want to switch off the oven manually at the end of the service.*

► Fig.43

- ① Touch the **EVENT PROGRAMMING** key: a screen appears with the next 7 days.
- ② Tap the day on which you want the oven to turn off automatically (in the example **SATURDAY**). The following explains how to extend the programming to other days, if necessary.
- ③ Touch the **+ NEW EVENT** key.
- ④ Tap the word **SHUTDOWN**.
- ⑤A Tap the **EVENT START TIME** field.
- ⑤B Set the start time.
- ⑤C Confirm the time with  or cancel with .

After performing these operations, a shutdown was programmed on the set day and time.

*In the example, the oven will shut down at 11.30pm on **Saturday 07/12/2024**.*

If you want to schedule the shutdown on other days too, ► see chapter “**Set which days the programming is enabled**” on page 31.

To start programming ► see chapter “**View and enable programming**” on page 32.

Set a REMOTE START event

With this function you can turn on the oven remotely by connecting to the portal 4.0 (see attached document).




Fig.43

SETTING A VACATION

If enabled, the function:

- it interrupts the **weekly programmed switch-on/shutdown**, if present, until the set date and time, without having to delete it: this is useful if the venue is closed for the holidays and therefore the oven does not need to turn on automatically during that period;
- **displays** a message if you try and switch the oven on

manually with the **ON/OFF** key : this prevents accidental switch-ons, for instance during cleaning carried out during the closure period.

► Fig.47

- 1 Touch the **VACATION** key.
- 2 Set the details, choosing:
 - the **date** of the vacation **ending** (e.g. October 24, 2024)
 - The **time** of the vacation **ending** (e.g. 08:00am).
- 3 At the end of the settings you need to enable the **VACATION** function by tapping the icon on the bottom right-hand side.

If the icon is:

White: the vacation function is **not active** but remains scheduled

orange: the vacation function is **active** (oven in stand-by until the set time/date). The main screen displays the message "Vacation mode active until" with the set time/date.

From this moment on, the switch-on/shutdown function is disabled **until the time and date you set**.

In this case (orange icon = active function) if you try to turn on the oven, a pop-up appears.



By choosing:



Vacation mode remains enabled and the oven CANNOT be turned on



Vacation mode is disabled and the oven can be turned on



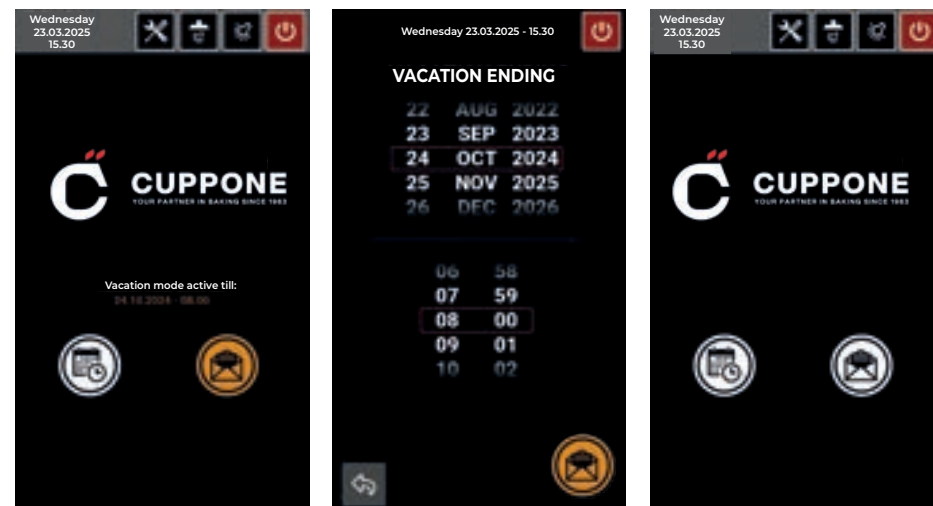
Fig.44

Insertion of date and time of the vacation **end** and **activation** of the function

vacation function active

If you try to turn on the oven with the **ON/OFF** key, this screen appears

Fig.45



vacation function active

vacation function disabled

SETTINGS

The **SETTINGS** section is dedicated to three different persons: the user, installer and maintenance technician.



! To prevent unauthorized people from accessing the programming of the parameters that, if incorrectly set, may affect the use of the oven, some menus are protected with a password supplied specially by the Manufacturer.

Date and time

What you can do on this screen

On this screen, the current date and time can be set. If the oven is connected to a Wi-Fi network, this screen cannot be modified as the date and time settings are automatic.

How to access the screen ► Fig.46

- 1A 1B Touch the **SERVICE** key.
- 2 Touch the **DATE & TIME** key.
- 3 Set the **current date**.
- 4 Set the **current time**.
- 5A Set the **automatic switch to daylight savings time (DST)**.
Europe: summer time starts the last Sunday in March at 2:00 a.m., winter time starts the last Sunday in October at 3:00 a.m.;
United States: summer time starts the second Sunday in March at 2:00 a.m.; winter time starts the first Sunday in November at 2:00 a.m.
- 5B Set the **GMT (Greenwich Mean Time) timezone** by choosing your geographical area (for example, for Italy: GMT +1 Central Europe).
- 6 At the end of the settings, confirm with  or cancel with .

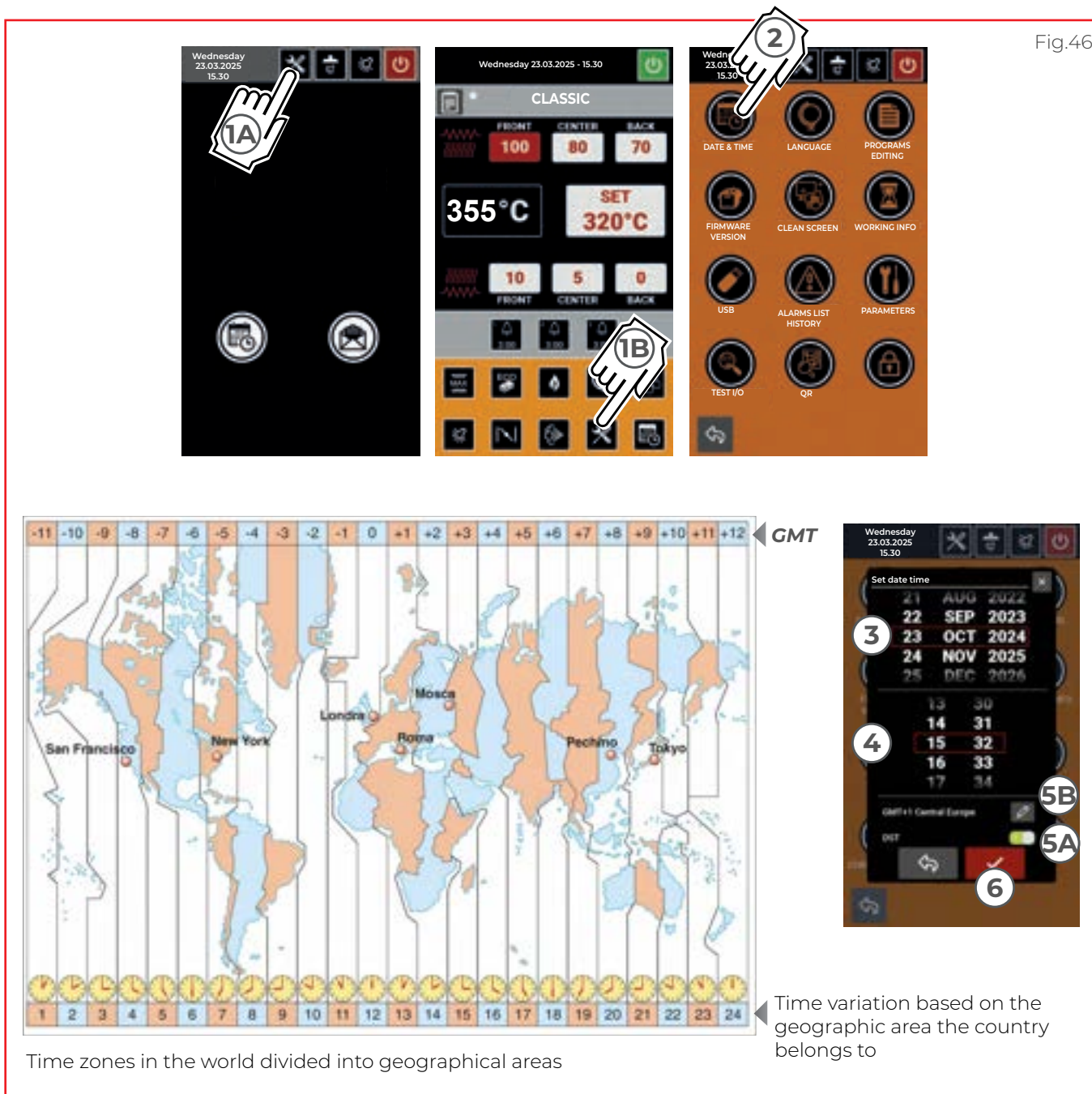




Fig.46

Language



What you can do on this screen

In this screen you can set the menu display language.

How to access the screen ► Fig.47

- 1A 1B Touch the **SERVICE** key.
- 2 Touch the **LANGUAGE** key. View the available languages (choose from English, Italian, French, Spanish, German and Russian) with the side arrows ▲ ▼ or scroll down the display
- 3 Tap the preferred **LANGUAGE**.
- 4 Confirm with  or cancel with .

How to upload additional languages ► Fig.48

- 1 Insert the USB stick with the languages to upload into the USB socket located on the lower front side of the dashboard.
- 2 Touch the **Import languages** key to upload additional languages (if available).
- 3 Confirm with  or cancel with .

Programs editing



See **Modifying a stored recipe** on page 22.

Firmware versions

What you can do on this screen ► Fig.49

In this screen you can see the firmware version currently installed on the equipment.



Fig.47

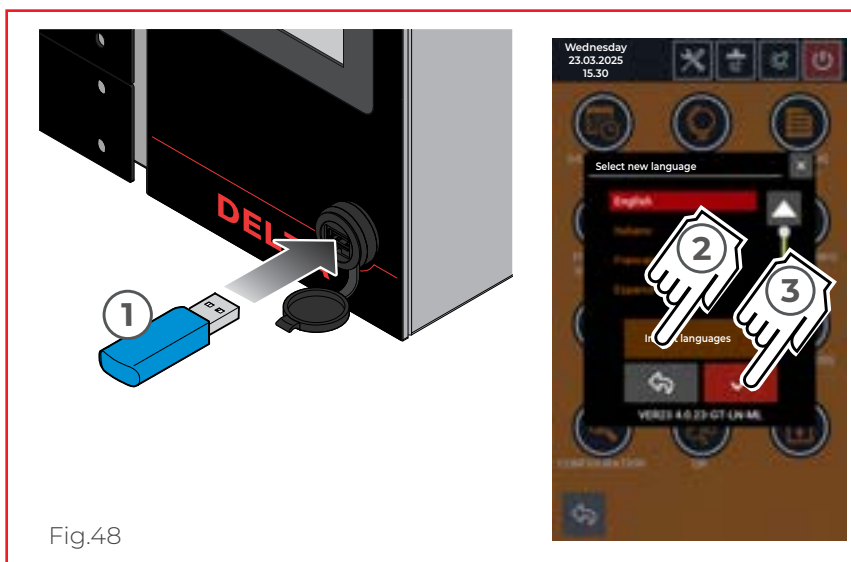


Fig.48



Fig.49

Clean Screen

What you can do on this screen

If the Touch screen is dirty and you try to clean it with a cloth, it is very likely that you will unintentionally activate functions.

If you activate the **CLEAN SCREEN** function, the **screen becomes inactive** and appears **white** for 15 seconds (this colour highlights the areas to be cleaned).

How to access the screen ► Fig.50

- 1A 1B Touch the **SERVICE** key.
- 2 Touch the **CLEAN SCREEN** key.




Fig.50

Work info

What you can do on this screen

This screen displays information on:

- 1A 1B the total hours of service of the oven;
- 2 on the hours since the last maintenance. When the counter reaches 400 hours, a pop-up appears warning that maintenance is required. The  key resets the hour counter after maintenance has taken place);
- 3 the oven stand-by hours;
- 4 the working hours of the upper and lower heating elements;
- 5 the current oven consumption in KW;
- 6 the consumption in kW over the last 7 days.

► Fig.51

By tapping the **Last 7 day consumption** key a bar chart appears that depicts the use of the oven in the last 7 days.

How to access the screen ► Fig.51

- 1A 1B Touch the **SERVICE** key.
- 2 Touch the **WORKING INFO** key.



Fig.51

USB

What you can do on this screen

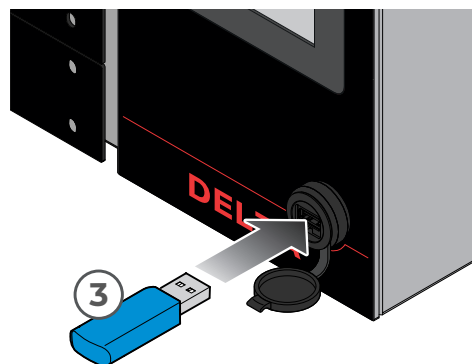
On this screen you can **import** and **export** new recipes or new languages.

How to access the screen ► Fig.52

- ①A ①B Touch the **SERVICE** key.
- ② Touch the **USB** key.
- ③ Insert the USB stick into the USB socket located on the lower front side of the dashboard. Now you can perform 4 different operations:
- ④ **import** new **recipes** from the USB stick to the oven;
- ⑤ **export** new **recipes** from the oven to the USB stick;
- ⑥ **import** new **languages** from the USB stick to the oven;
- ⑦ **Import** a new **logo** from the USB stick to the oven.





Fig.52



Alarms

What you can do on this screen

In this screen you can view the alarms that have occurred. View the alarm list with side arrows   or scrolling down the display.

How to access the screen Fig.53

- ①A ①B Touch the **SERVICE** key.
- ② Touch the **ALARMS LIST HISTORY** key.
Insert the USB stick into the USB socket located on the lower front side of the dashboard.
- ③ By tapping the **ALARMS LIST HISTORY** key you can download the alarm history in Excel format onto the USB stick.

Confirm the operation with .

If the  key is:

white = no new alarms to view

orange = new alarms to view



Fig.53

Parameters

What you can do on this screen

On this screen you can **change some parameters** related to the functionality of the oven.

How to access the screen ► Fig.54

- ①A ①B Touch the **SERVICE** key.
- ② Touch the **PARAMETERS** key.

A screen will appear where you can set:

P011	temperature display in °C o °F;
P012	the duration in seconds of the timer buzzer;
P053	the activation or deactivation of the hood (only the oven below the hood must remain set to 1);
P065	the origin of the acoustic signal (from the Touch screen or from a lower board);
P071	the activation or deactivation of the steamer; 1: steamer present; 2: steamer NOT present;
P098	whether the hood must start automatically during cooking;
P104	whether the end of a timer should be marked with an acoustic signal;
P107	whether or not to start a timer;
P130	the Cloud settings;
P131	the number of pizzas inside the cooking chamber;
P173	whether when the oven is turned off, the light in the cooking chamber must also turn off
P191	scheduler



Fig.54

Configuration

What you can do on this screen

► Fig.55 This screen shows the model and serial number of the oven.

QR

What you can do on this screen

By scanning the QR code that appears on the display with a personal electronic device (e.g. smartphone, tablet, etc.), you can download manuals, quick guides and spare parts lists, or access the manufacturer's website or the Cloud.

The arrows < > allow you to scroll through the available QRs.

At the end of the display, exit the function with .

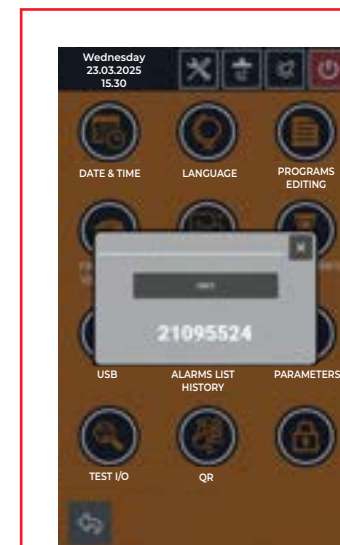
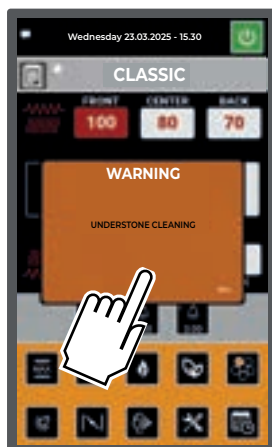


Fig.55

Resetting the maintenance hours counter

A counter inside the oven counts the work hours carried out; after a certain number of hours, a pop-up appears on the display that warns about the need to carry out maintenance on the oven. After carrying out the required operation (for example cleaning under the stones), it is necessary to restart the working hours count from zero, resetting the counter.



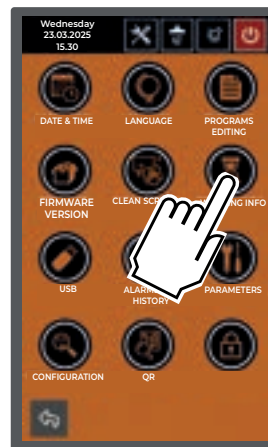
1

Touch the warning screen to continue with the operation.



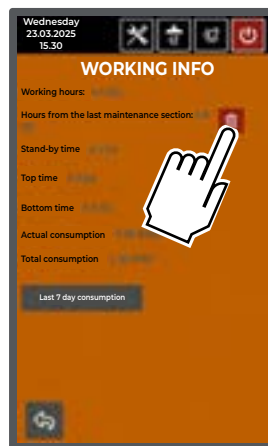
2

With the oven in stand-by, touch the **SERVICE** key.



3

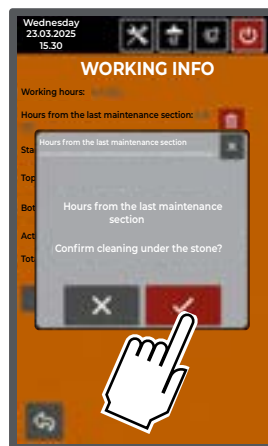
Touch the **WORKING INFO** key.




4

Touch the **BASKET** icon next to "Hours since last maintenance: 5* (h)"

* the shown number is just an example



5

Touch the  key to confirm the reset of the maintenance hours (hour counter reset).

Touch the **BACK ARROW** key or wait a few seconds to exit the screen.



Touch the **SERVICE** key to return to the stand-by screen.

[illegible]

4 MAINTENANCE AND CLEANING

WARNINGS

⚠ Before any cleaning, it is necessary to **switch off the power** to the appliance (acting on the system switch) and wear suitable personal protection equipment (e.g. gloves, etc.). The user must carry out only routine maintenance, for extraordinary maintenance, contact 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 **oven completely cold and wearing personal protection devices (e.g. gloves, etc.)**.

When cleaning any part or accessory do NOT use:

- abrasive or powder detergents;
- aggressive or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.). Caution! Never use these substances also when cleaning the sub-structure/floor under the appliance or its base;
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

📄 It is best to have a Service Centre perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.

Keep the vents of the electrical compartment clean and clear.



Fig.57

OVEN CLEANING

Cleaning the external steel and plastic parts

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

Cleaning the glass

Clean any glass with a soft cloth and special glass detergent.

Cleaning the touch control panel

Clean the display with a soft cloth and a little detergent for delicate surfaces. Avoid using considerable quantities of product since any infiltration may damage the display. Avoid also using very aggressive detergents that may damage the material the display is made of (polycarbonate).

Cleaning the refractory surface

► Fig.56

To clean the refractory base, which must be done periodically, simply remove the crumb collectors, pull out the refractory bricks from the front, and remove any charred residues from the bottom using an ash vacuum cleaner. Before repositioning the bricks, clean them with a stiff bristle brush.

Never use liquid detergents to clean the refractory surface.

⚠ When replacing the refractory surface, be careful not to pinch your fingers.

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

If manual cleaning is not enough, use the **PYROLYSIS** function ► see page 46

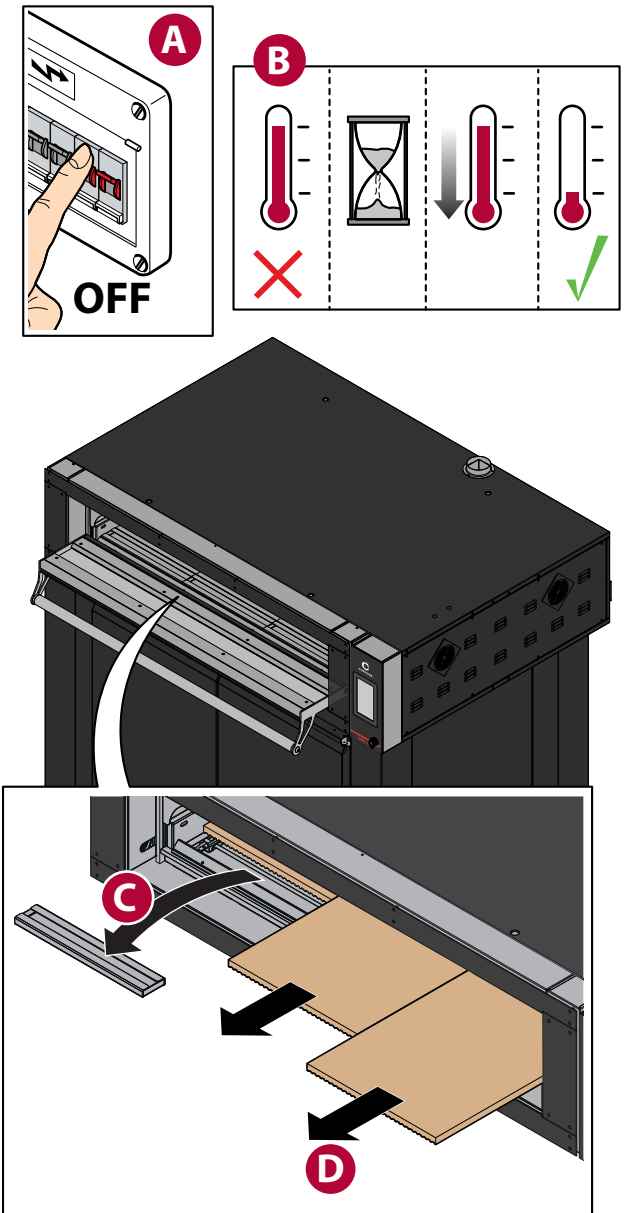


Fig.56

Maintenance and cleaning



CLEANING THE CHAMBER WITH THE PYROLYSIS FUNCTION

Pyrolysis is a thermochemical crystallization process of food residues that have deposited in the cooking chamber, which takes place by bringing the oven up to 400°C - 752°F.

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

CHAMBER CLEANING WITH PYROLYSIS | IN MANUAL MODE


► Fig.58

- 1 Touch the **ON/OFF** key  (if the oven is off);
- 2 touch the **PYROLYSIS** key;
- 3 confirm by touching **OK**;
- 4 The heating of the cooking chamber starts and continues until the temperature of 400°C - 752°F is reached, when the function stops and the oven switches off automatically without the need to do anything. To block the function early, press the pyrolysis key again or turn the oven off with the **ON/OFF** key ;
- 5 with a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin.

! When the pyrolysis function starts, the cooking chamber lights switch off for protection.

CHAMBER CLEANING WITH PYROLYSIS IN "PROGRAMMING" MODE

It is possible to clean the chamber with pyrolysis as a programmed event accessing the **EVENT PROGRAMMING** menu (see user manual) and indicating the time when you want pyrolysis to be performed.

-  Attention, if you program the start of the function:
- at 11:59 pm on Monday, the function will start that day and at that time;
 - at 00:00 the function will always start on Monday, at midnight.

Therefore, if you want to start it at midnight on Tuesday, you must select the key relating to that day.



Fig.58

Maintenance and cleaning

REPLACING COMPONENTS

⚠ **The user must replace only the stated components:** in case of a fault or for extraordinary maintenance, contact the Dealer, requesting service from an authorised technician.

⚠ **As replacements, always use original spare parts to be requested from the Manufacturer:** using non original parts might cause injuries to people, non optimal performance and even serious damage to the appliance itself.

⚠ **Before carrying out any replacement work, it is necessary to disconnect the power supply of the appliance (by acting on the system switch).**

⚠ **All replacements must be carried out with the oven completely cold and wearing personal protective equipment (e.g. gloves, etc.).**

Replacing the door glass

► Fig.59

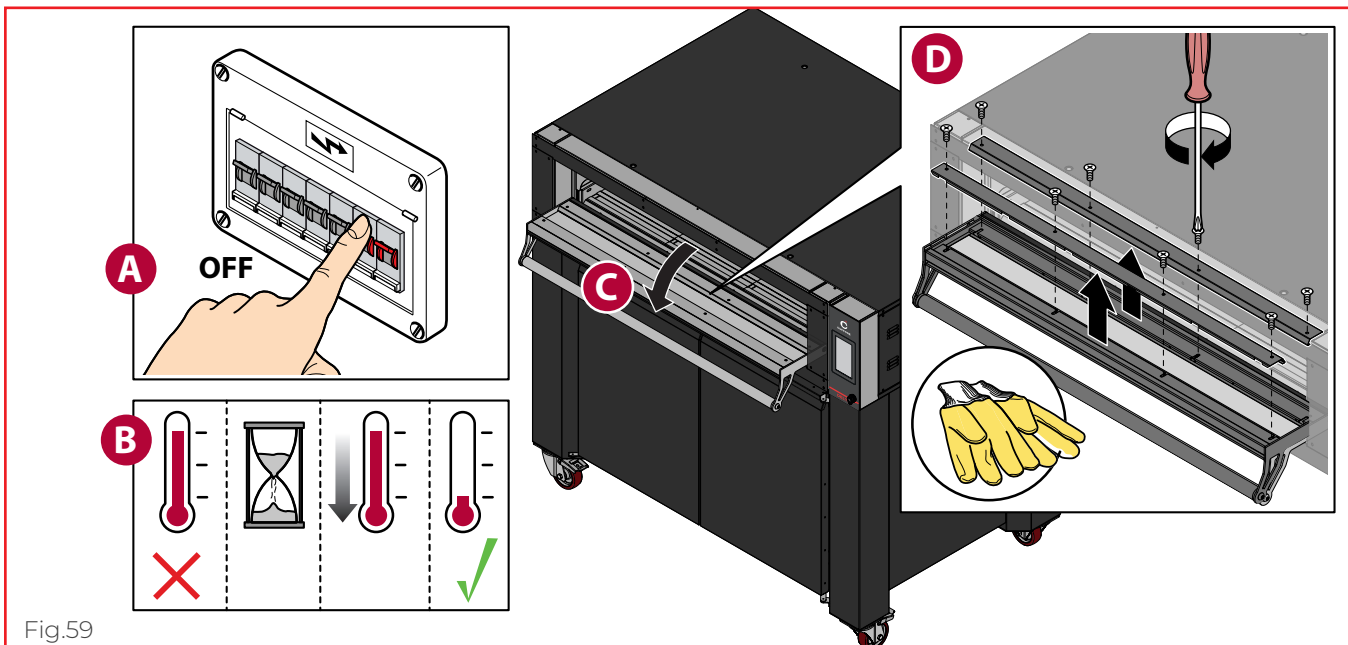


Fig.59

Replacing the internal bulb and glass

► Fig.60

Before replacing the bulb, **switch off the power** to the appliance (acting on the system switch); it is not enough

to use the **ON/OFF** key , because bulbs can still be live. **Never touch the bulb glass with your bare hands;** always wear gloves.

Never switch the oven on without having refitted the bulb protective plate.

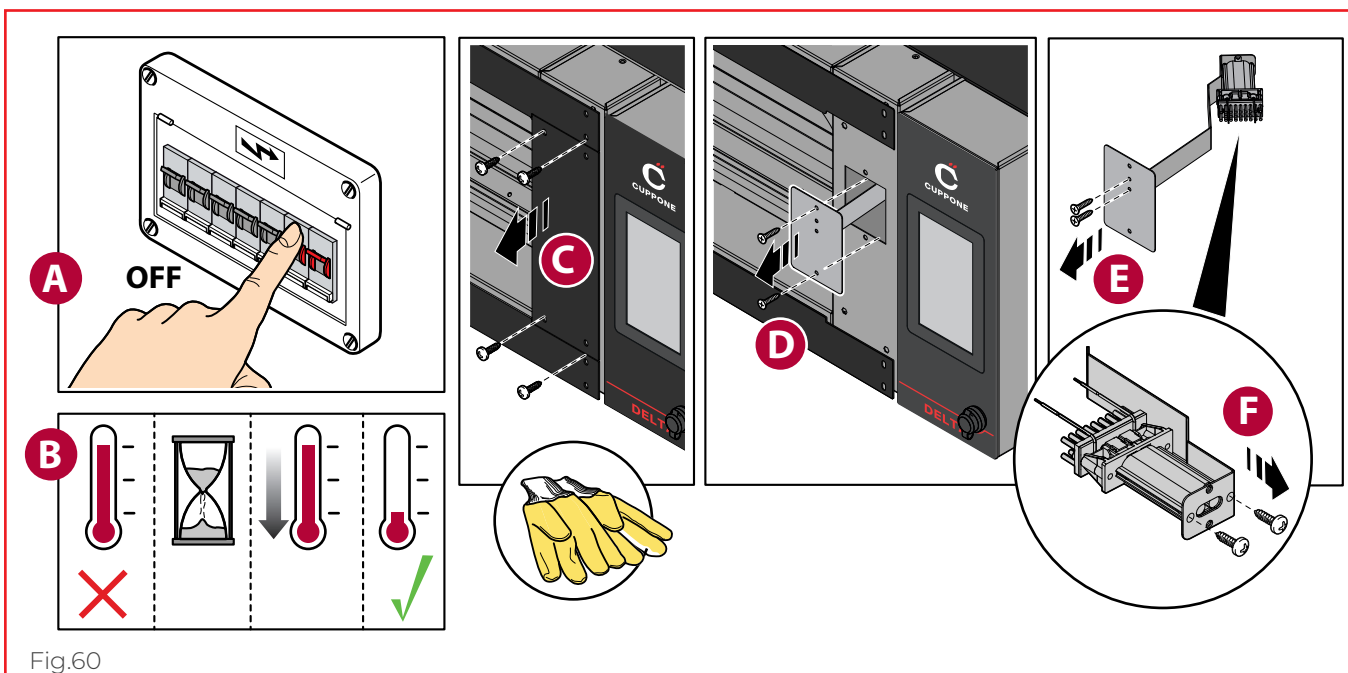
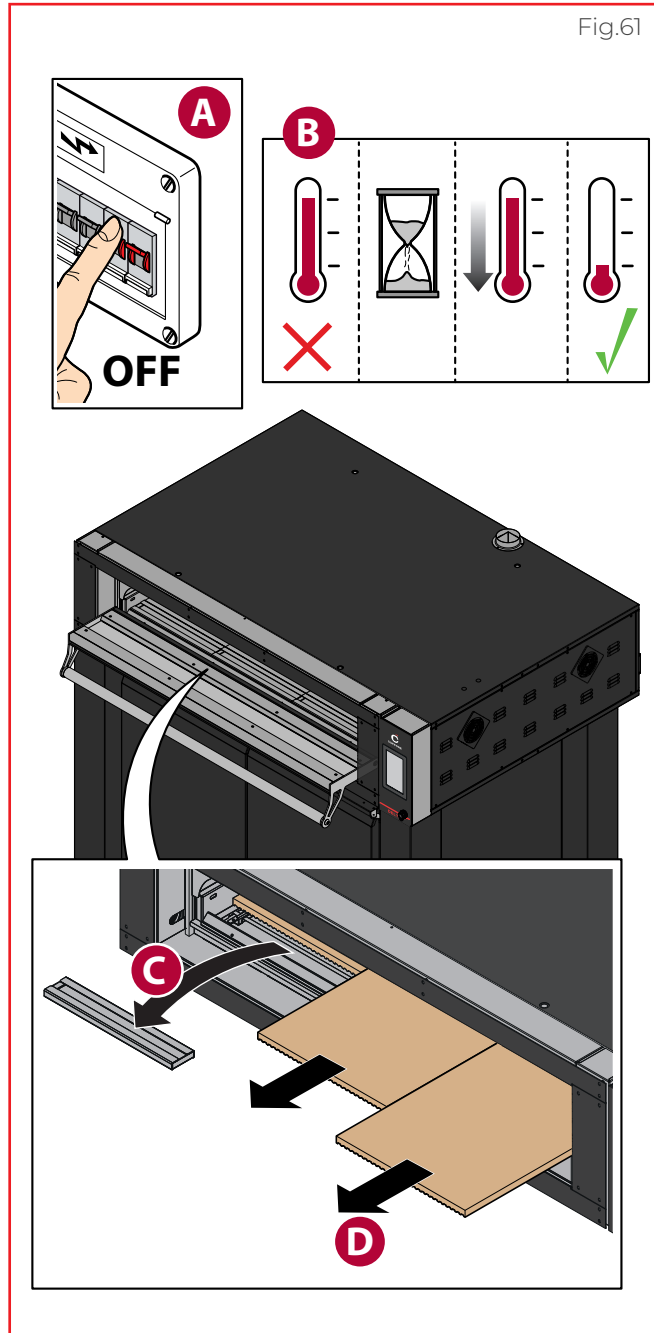


Fig.60

Maintenance and cleaning

Replacing the refractory bricks

► Fig.61



WARRANTY CONDITIONS

- 8.1 Each product sold is to be considered compliant when delivered in the quantity, quality and type indicated in the written Confirmation, please refer to the provisions of art. 1.2.
- 8.2 The Seller guarantees:
 - (a) that the Products are free from defects in materials or workmanship, and
 - (b) that (excluding the case of known defects or which should have been known by the Buyer) the Products are of marketable quality.
- 8.3 Any hidden defects in the Products must be reported in writing by the Buyer within 8 days of discovery, under penalty of forfeiture. Packaging defects - even if they have caused defects or damage to the internal product - which had to be reported at the time of delivery, are excluded pursuant to art. 5.8.
- The defect report must contain the specific indication of the defective Products, a detailed description of the type of defect that the Product has, as well as the delivery date and that of discovery.
- The warranty is excluded if the defect derives from the Purchaser's actions such as, by way of example, incorrect installation of the Product, use of the Product in a manner that does not comply with the normal method of use, failure to comply with the instructions contained in the use and installation manual, tampering with the Product. The warranty does not cover normal wear and tear of the Product due to use.
- The Seller is responsible for defects that occur within one year from the activation of the warranty as provided for in point 8.12.
- 8.4 the Seller will have the right to examine, or have a representative examine, the Product and, if this shows the existence of the defect, the Buyer will be entitled to a repair or replacement, at the Seller's sole discretion.
- It is understood that, once the defect has been reported, the Buyer must not use the Product until it is viewed by the Seller or its representative. In the event that the Seller realizes that the Product has been used after the complaint, the Buyer loses the right to obtain a replacement or repair.
- 8.5 Replacement or repair will take place under the following terms:
 - a) The Seller may repair the defective Products by

going - or sending a representative - to the place where such Products are located;

- b) Alternatively, the Seller may repair the defective Product at its own factory, or other place chosen by the Seller,
- c) Alternatively, the Seller may opt for the replacement of the defective Products;
- In the event that the repair / replacement is not possible, the Seller will pay the Buyer a refund to be quantified, a refund which, however, must not exceed the price paid. Compensation for damage is excluded.
- 8.6. In case of repair of the Product at a place chosen by the Seller or in case of replacement of the defective Product, the shipment of the Product will be borne by the Buyer who must send it, at its own expense and risk, to the place stated by the Seller.
- 8.7 In no case will the Seller be liable for indirect or consequential damages and/or for loss of profits that the Buyer may suffer as a result of defects in the products such as (but not limited to) cancellation of orders by customers, penalties for delayed deliveries, penalties or refunds of any kind.
- 8.8 The Seller shall indemnify the Buyer from any liability or damage arising from defective Products, unless such liability derives from the Buyer's negligent acts or omissions or from the latter's non-fulfilment of its obligations.
- 8.9 The Seller is not liable for damage to persons and/or property that may derive from the improper use of the Products and/or from any use, processing or transformation of the Products that do not comply with their intended use and/or the instructions provided by the Seller. Save the hypothesis of gross negligence or wilful misconduct by the Seller.
- The Seller will also not be liable in the event of damage to property or injury to people or in the case of malfunction or damage or deterioration of the Product deriving from the fact that the Product has been connected to a non-compliant electrical system.
- 8.10 The Buyer will not be able to raise any claim for injury to people or damage to property other than those which are the subject of the contract, or for loss of profit, unless it results from the circumstances of the case that the Seller has committed "gross negligence".
- 8.11 "Gross negligence" does not include any and all

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

- 8.12 The operation of the guarantee referred to in this article is subject to its activation, to be carried out through the website www.cuppone.com within 48 hours after installation of the Product.

Spare parts

- 9.1 For 10 years from delivery of the Product, the Seller undertakes, at the request of the Buyer, to assist him in identifying spare parts for product maintenance. In any case, the Seller is in no way responsible for the failure to identify such sources.

Applicable law and multi-step clause

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

6 SOMETHING'S 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.
- Check if there are any alarm messages on the display; in fact, if the system detects a problem, a pop-up notification appears. Alarms are malfunctions that completely or partially preclude the use of the oven until they are reset; it is therefore necessary to contact the Dealer for repair. The detected issues, in addition to the pop-up notification, are also reported in the "Alarms" screen.

Message.....

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

Serial number (S/N)

Model

Invoice date.....

Invoice number.....

- Read the chapter on warranty carefully.

 Warranty conditions - page **49**.

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

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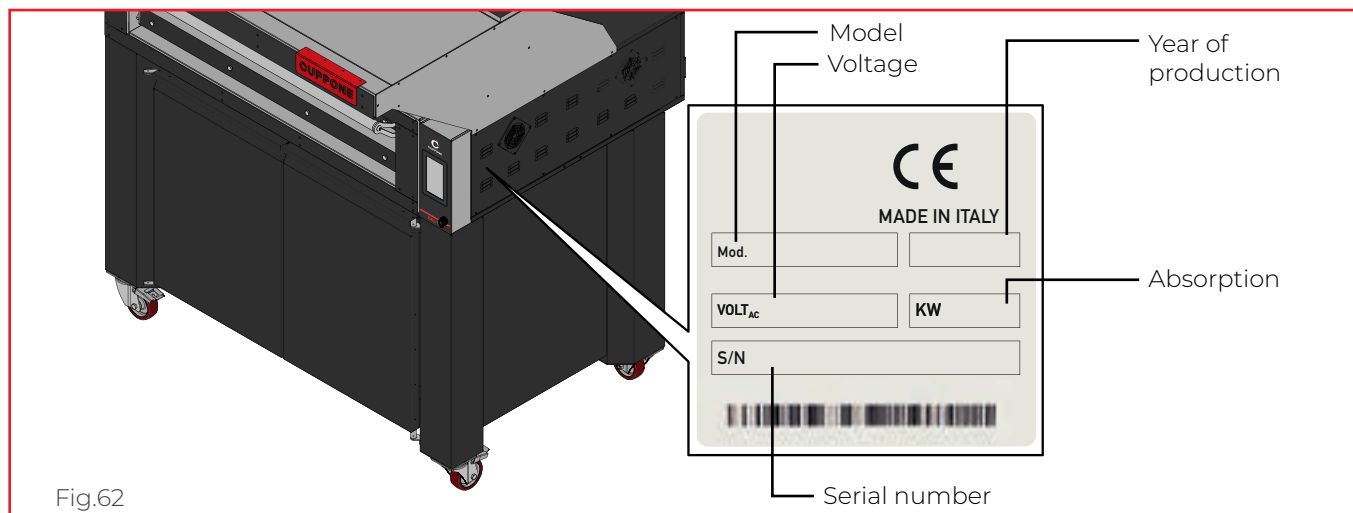





Fig.62

Problem	Solution	
The oven does not turn on	<ul style="list-style-type: none"> • Make sure the oven is correctly connected to the mains (plug correctly inserted into the socket) and that the mains are working. • Make sure the main switch is ON. 	
The oven turns on but cooking does not start	<ul style="list-style-type: none"> • Make sure you set the cooking parameters correctly. 	 Entering cooking settings: see page 20
The oven does not cook evenly	<ul style="list-style-type: none"> • Make sure you set the cooking parameters correctly. 	
The bottom of the first pizzas cooked is burnt (brick cooking)	<ul style="list-style-type: none"> • 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	<ul style="list-style-type: none"> • 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. 	 Opening / closing steam vent holes: see page 16  Entering cooking settings: see page 20
Products not/too brown on the surface	<ul style="list-style-type: none"> • (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. 	
Excessive humidity is coming out of the oven door	<ul style="list-style-type: none"> • The products baked normally release humidity: if the steam holes are not opened correctly, the steam gets out from the door. 	

Something's not working

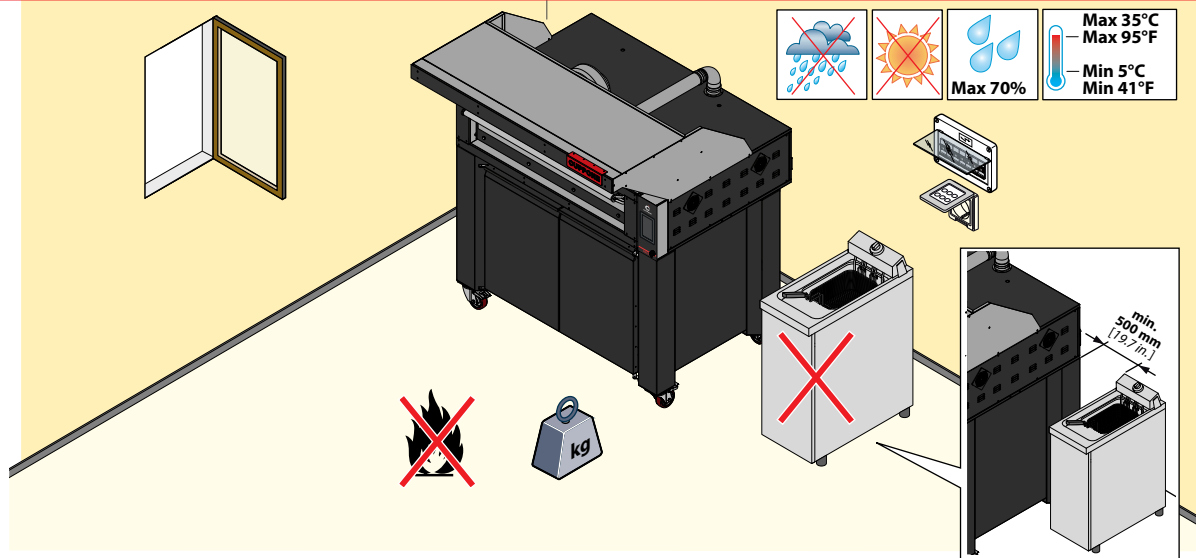


Fig.63

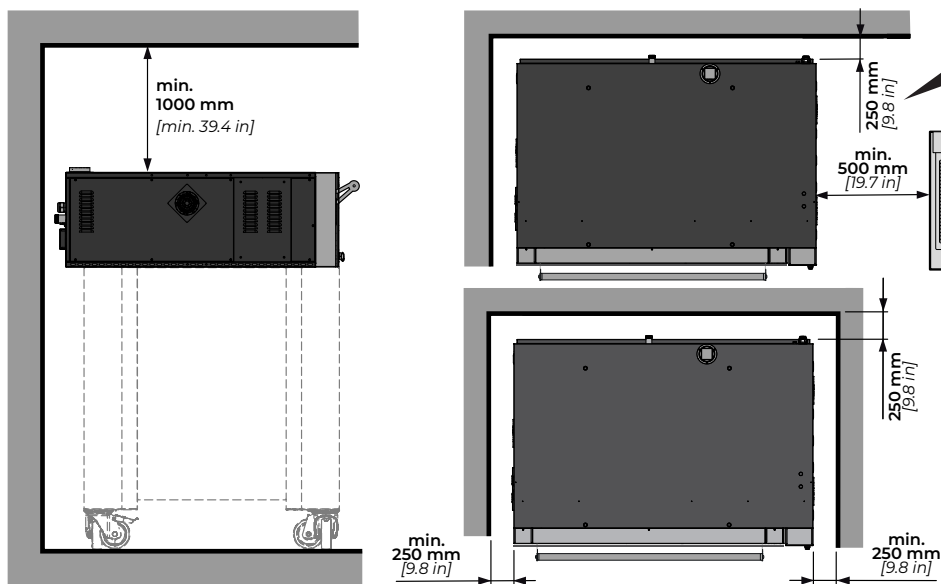


Fig.64

minimum distance for the installation of the power cable

The minimum side clearance is 250 mm [9.8 in], to facilitate access to the electrical system. If this is not possible, in case of intervention, it will be necessary to move the oven from its housing with suitable systems.



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