

**HEat.
smART.**

Partner in Baking. Since 1963

ALPHA

Oven

LLKAL10 | LLKAL140

USER AND MAINTENANCE
MANUAL

Translation of the original instructions



1	SAFETY INSTRUCTIONS	3
	Symbols used in the manual and on the labels applied to the machine.....	3
	BASIC NOTIONS	6
	Knowing your oven.....	6
	Preparing to use the oven.....	7
2	Emergency controls.....	8
	Some piece of advice.....	9
	<i>What is Pizzaform?</i>	9
	<i>Unsatisfactory cooking results</i>	9
	The turntable.....	10
	Cooking tables.....	10
3	USE	11
	MAINTENANCE AND CLEANING	52
	Warnings.....	52
	Oven cleaning.....	52
	<i>Cleaning the external steel parts</i>	52
	<i>Cleaning the glass door</i>	52
	<i>Cleaning the touch control panel</i>	52
4	<i>Cleaning the refractory surface</i>	52
	<i>Cleaning the chamber with the pyrolysis function</i>	54
	Replacing components.....	55
	<i>Replacing the door glass</i>	55
	Oven downtime for prolonged periods.....	56
	Disposal at end of life.....	56
	Disposing of ashes and food residues.....	56
5	SOMETHING'S NOT WORKING	58
	Warranty conditions.....	57
	What to do in case of any malfunction.....	58

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

Please place any warranty calls with the distributor who supplied your pizza oven. If you are unsure who that was, you can contact LLK direct to find out.



LLK Pizza Pros
 Units 3-5 Belgrave Industrial Estate
 Honeywell Lane
 Oldham
 OL8 2JP
 01616335797
 sales@llkpizzapros.co.uk - www.llkpizzapros.co.uk



CUPPONE S.R.L.
 Via Sile, 36
 31057 Silea (TV) - ITALY
 T +39 0422 361143
 F +39 0422 360993
 info@cuppone.com - www.cuppone.com

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.

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

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.



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 intended to be used for commercial 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 sub-structure DO NOT use:

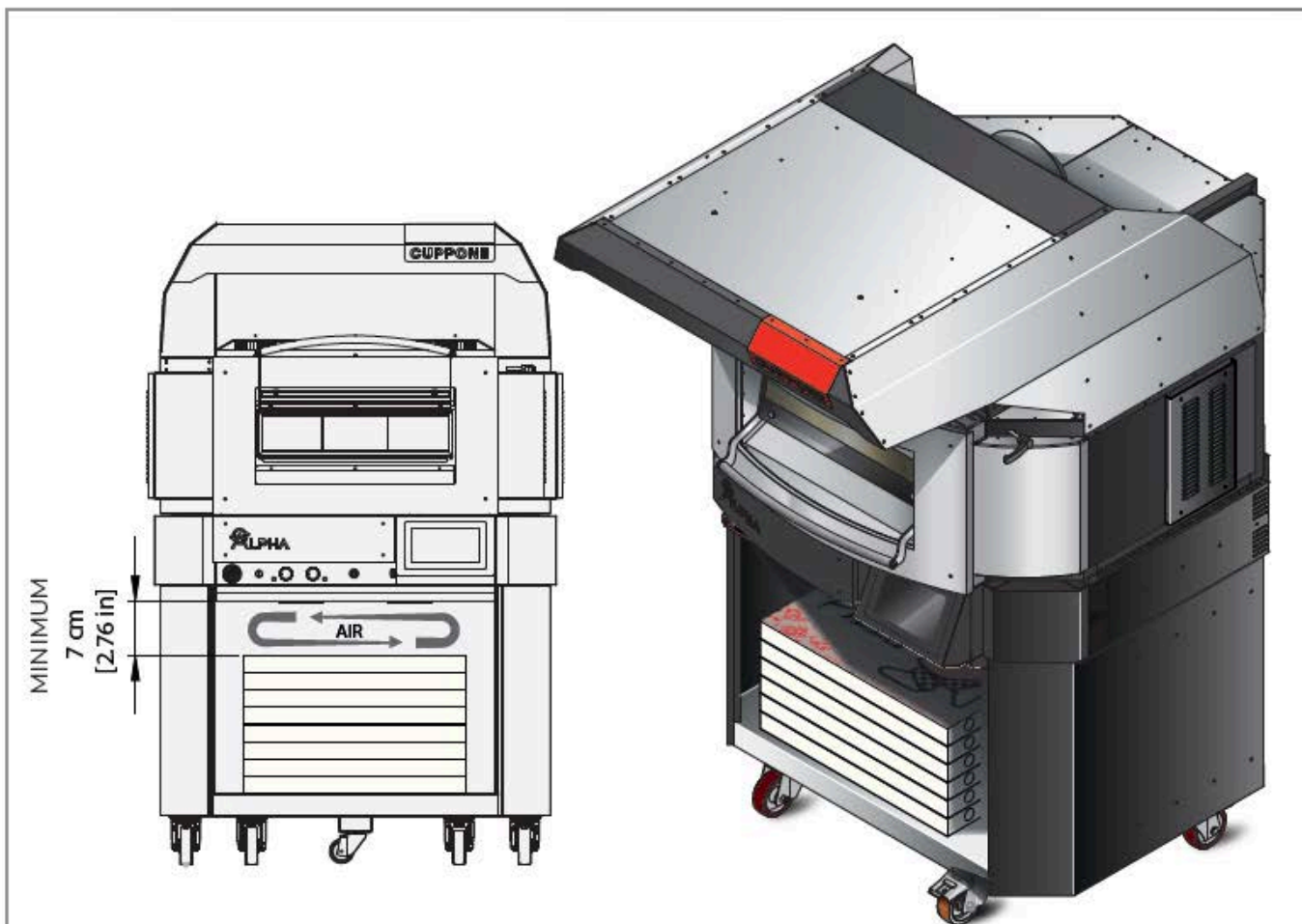
- abrasive, powder, aggressive or corrosive detergents (e.g. hydrochloric/muriatic or sulphuric acid, caustic soda, etc.);
- abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
- steamed or pressurised water jets.

• 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.



The lower compartment can be used as storage (for example for pizza boxes). It is recommended to keep at least 7 cm [2.8 in] of clearance above objects to allow air circulation.


 Warning: do not obstruct the cooling fans located under the electrical panel.

Fig.1

Knowing your oven

► Fig.2

Your oven can be used only to bake pizzas or similar dishes, such as bread or focaccia and to grill vegetables.

Its main parts are:

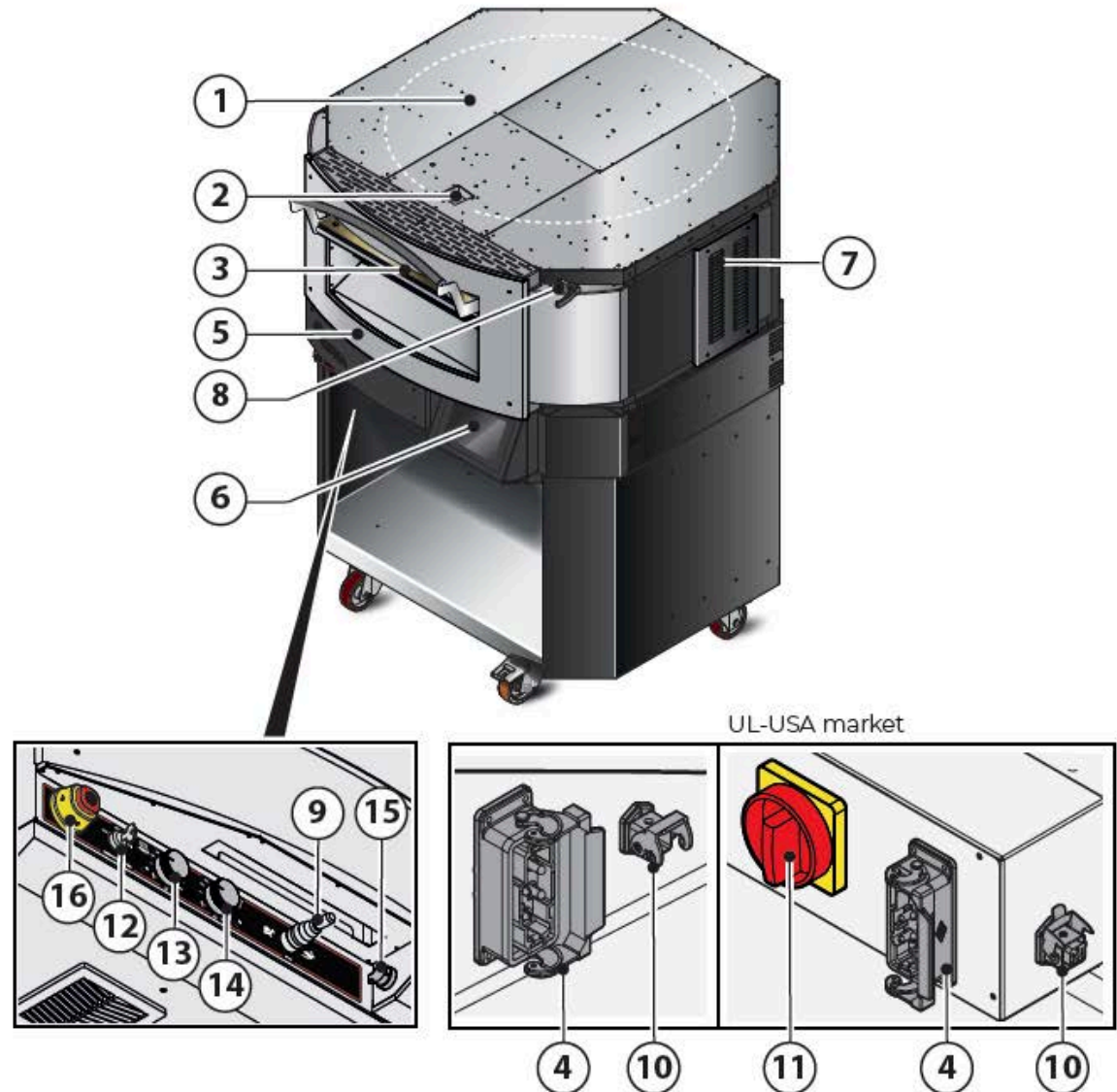
- ① Cooking chamber in stainless steel
- ② Chimney to vent any cooking fumes
- ③ Cooking surface in refractory bricks
- ④ Oven supply socket
- ⑤ Face in stainless steel
- ⑥ Touch Control Panel
- ⑦ Ventilation slots in the light compartment
- ⑧ Flue vent valve opening/closing knob
- ⑨ Plate rotation speed control joystick
- ⑩ Hood supply socket
- ⑪ Disconnecter (UL-US market only)
- ⑫ Use mode selector
- ⑬ Bottom temperature control thermostat
- ⑭ Chamber temperature control thermostat
- ⑮ USB port
- ⑯ Emergency mushroom

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

The oven can manage separately the powers:

- of the top part of the oven chamber.
- of the bottom part of the oven chamber,

Fig.2



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 52.

► Fig.3

After switching on the oven, at the first use it is necessary to carry out the **FIRST START UP** procedure: the **FIRST START UP** procedure must be carried out **without introducing food in the oven**.

- ① ①B Tap the **NAME** of the recipe currently running (in the example "CLASSIC") or the **PROGRAMS** icon.
- ② The list of available recipes appears: select the **FIRST POWER ON** program.
- ③ the oven immediately begins to heat following the set parameters. Every hour the oven will increase by 50 degrees until it reaches the temperature of 300 degrees, and then it will turn off automatically.

! 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 evaporated.

! 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.

Fig.3



EMERGENCY CONTROLS (EMERGENCY SYSTEM)

⑯ **Emergency mushroom:** if pressed, it disables the turntable rotation, the display shows an alarm screenshot ▶ Fig.5 and the buzzer can be heard. The mushroom should be used in case of emergency; to stop the turntable normally, use the "STOP" key on the display. To unlock it and restart the normal working activity, rotate it clockwise.

Fig.4



EMERGENCY SYSTEM device

If the key ⑫ is in D.C. position ▶

the oven is being used normally using the Touch control panel.

If the key ⑫ is on OFF ▶

- The turntable rotation function is disabled, an alarm screen appears ▶ Fig.5 and the buzzer is activated.
- The heaters are disabled and therefore do not heat up.
- The Touch control panel remains on but only the following can be activated:
 - hood functions (light and speed)
 - chamber light.

If the key ⑫ is in M.C. position ▶

the oven can be controlled by the two thermostats, top and bottom using the knobs ⑬ and ⑭ rather than by the display.

This is useful when there is a breakdown of an electronic component (e.g. Touch panel board or heating elements control board) that does not allow the elements to be heated or adjusted.

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

If the key ⑫ is in M.C. position

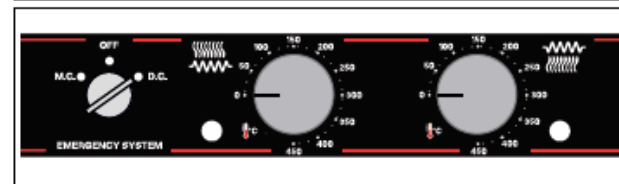
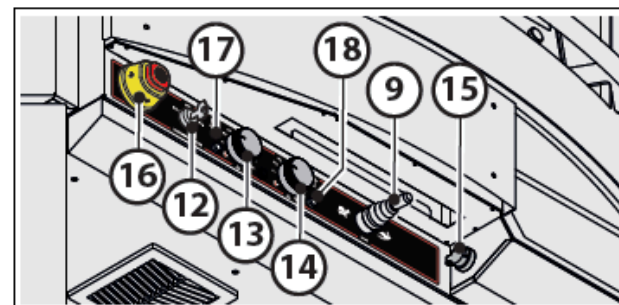
- The turntable rotation function is disabled.
- The top/bottom heaters are activated rotating the knobs ⑬ and ⑭ to the desired temperature:
 - ⑬ setting the bottom temperature
 - ⑭ setting the chamber temperature

After setting the temperature, the lights ⑰ and ⑱ come on to show that the heaters are working to reach the set temperature.

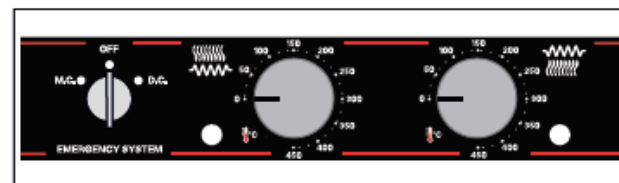
In this mode:

- if the Touch panel board fails, the Touch panel turns off. Consequently:
 - the hood functions (light and speed) and the chamber light are deactivated.
- if the heater control board fails and the Touch board works:
 - the Touch control panel remains on; therefore, only the hood functions (light and speed) and chamber light can be activated.

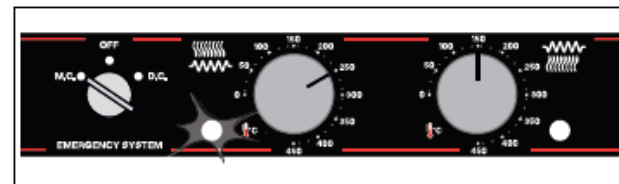
Fig.5



D.C. POSITION ▶ the oven is controlled with the Touch control panel



OFF POSITION ▶ some limitations in the use of the oven



M.C. POSITION: ▶ the bottom and chamber temperatures are controlled rotating the knobs. In the example:

- the knob on the left (bottom temperature) is set to 250 °C- 482 °F. The light on indicates that the heaters are active because the set temperature has not yet been reached;

- the knob on the right (chamber temperature) is set to 150 °C- 302 °F. The light off indicates that the heaters are off because the set temperature has been reached.

NOTE: The screen printing of the control panel may change depending on the destination country.

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 **SCHEDULER (EVENT PROGRAMMING)** function so that, when opening the venue, the oven is already hot and ready to use.

SCHEDULER (event programming): page 32

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

What is Pizzaform?

Pizzaform is a Manufacturer's patent. It is a special press, produced in five models, to make pizza dough discs up to 52cm in diameter [Ø 2.0 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, obtained thanks to the special shape of the chrome plates;
- possibility of changing the thickness of the dough discs easily.



► Fig.6

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 refractory surfaces on which the products lie
► this parameter is controlled by the temperature and the BOTTOM percentage.

Unsatisfactory cooking results

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

- **incorrect oven parameters**:
 - temperature in the chamber either too high or too low
 - power (percentage) of the BOTTOM or TOP either too high or too low
- **incorrect preheating**:
 - preheating is vital to get superb results right from the first pizza
 - during preheating, the BOTTOM percentage has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas.
- **incorrect use of the venting chimney**:
 - in the upper part of the cooking chamber there is a venting chimney that must be opened or closed depending on the type of product to be cooked: for example, if it is 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.

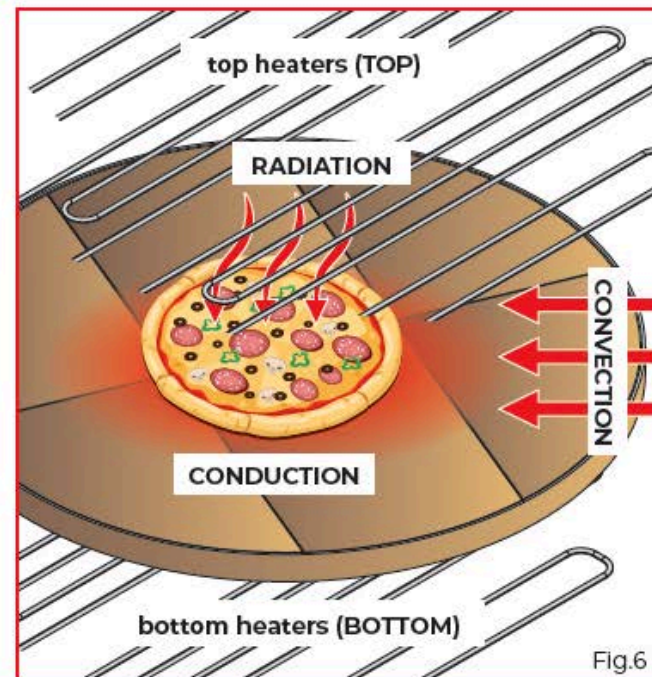


Fig.6

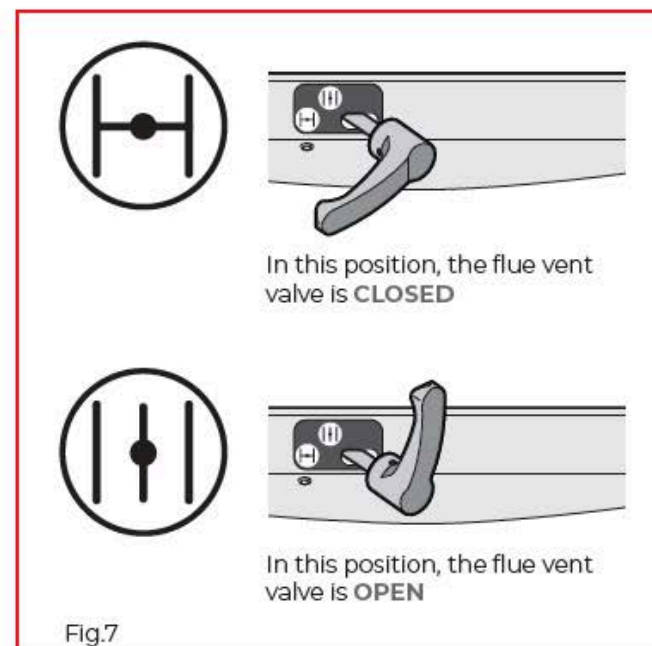


Fig.7

THE TURNTABLE

The refractory turntable allows cooking pizzas evenly without having to turn them over manually. To control the turntable, see page 25.

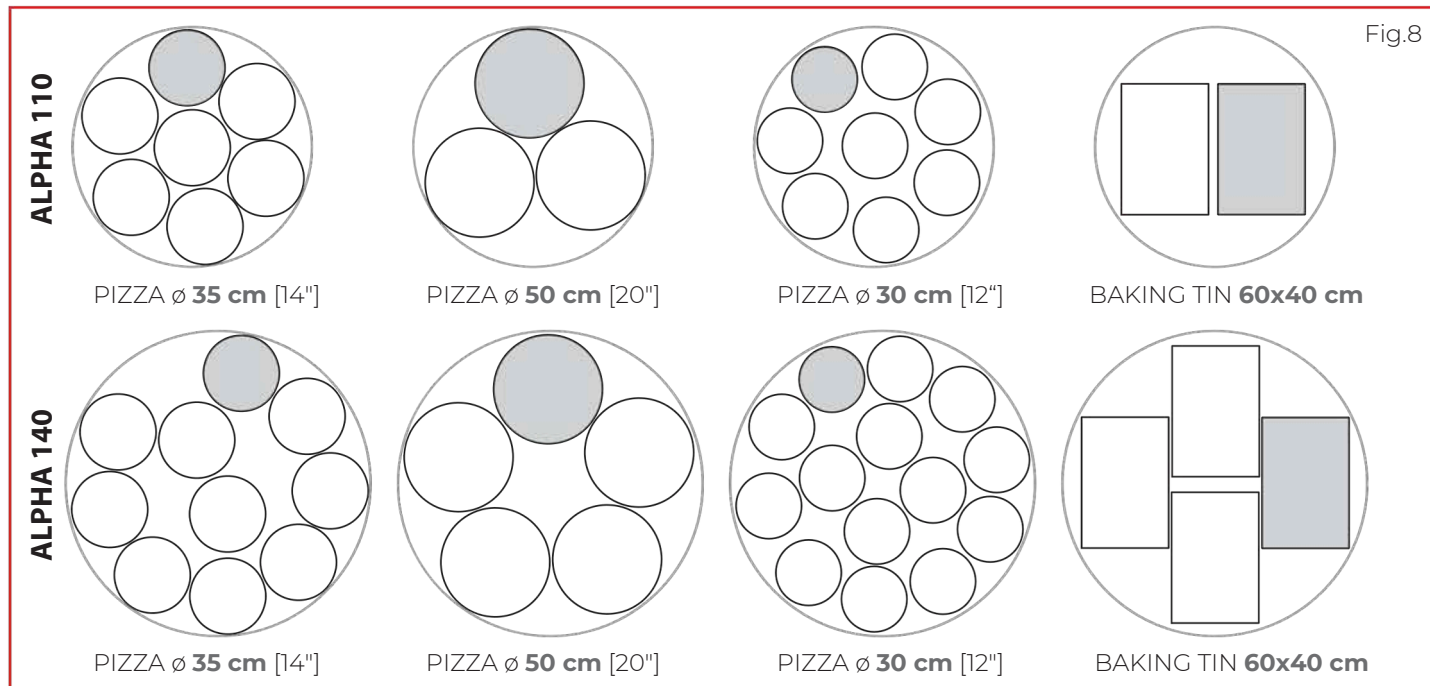
Productivity

LLKAL110:

80 pizzas/hour (30 cm | 12")
 60 pizzas/hour (35 cm | 14")
 25 pizzas/hour (50 cm | 20")
 12 baking tins/hour (size: 60x40 cm)

LLKAL140:

140 pizzas/hour (30 cm | 12")
 110 pizzas/hour (35 cm | 14")
 35 pizzas/hour (50 cm | 20")
 24 baking tins/hour (size: 60x40 cm)



Cooking tables

The parameters shown in the tables are indicative only, as they may vary according to the amount of work and the type of dough to be cooked (for example, type of flour, hydration, etc...).

TYPE	Manual stretching					Stretching with Pizza-form					Preheating for both types (manual stretching or with Pizzaform)
	COOKING					COOKING					
	TIME	chamber TEMP.	% TOP	top TEMP.	% BOTTOM	TIME	chamber TEMP.	% TOP	top TEMP.	% BOTTOM	
CLASSIC	3 min	320°C	90%	270°C	5%	3 min	320°C	80%	270°C	0%	time: 1 hour (it may vary according to the percentages set and according to the temperature of the room where the oven is installed) temperature or percentage: the same as the type of pizza During preheating, the flue gas discharge valve must always be kept closed to prevent heat escaping from the chamber and the heating elements being turned on with the consequent overheating of the refractory surfaces which would cause the products to burn.
NEAPOLITAN	90 sec	360°C	90%	300°C	5%	90 sec	350°C	90%	300°C	0%	
DIRECT BAKING TIN	7 min	300°C	50%	300°C	60%						
PRE-COOKING TIN	5 min	280°C	60%	310°C	40%						
FINISHING TIN	4 min	280°C	40%	300°C	60%						
DIRECT PADDLE	6 min	270°C	70%	285°C	20%						
PRE-COOKING PADDLE	5 min	280°C	70%	280°C	20%						
FINISHING SHOVEL	5 min	270°C	60%	270°C	20%						

USE

CONTENTS

Getting to know the Touch control panel.....	11
Oven in stand-by mode.....	11
Oven in baking mode.....	12
Controlling the turntable.....	13
Use guided procedure.....	15
<i>Turning the oven on manually.....</i>	15
<i>Setting the preheating.....</i>	15
<i>Manual setting of recipe parameters.....</i>	16
<i>Saving the set parameters.....</i>	17
<i>Using an already stored recipe.....</i>	18
<i>Special functions: Multi selection.....</i>	19
<i>Starting cooking.....</i>	21
<i>Switching the light on (optional).....</i>	21
<i>Activate timers (optional).....</i>	22
Using the recipes.....	24
<i>Using an already stored recipe.....</i>	24
<i>Creating/saving a recipe.....</i>	24
<i>Modifying a stored recipe.....</i>	28
<i>Eliminating a stored recipe.....</i>	28
<i>Duplicating a stored recipe.....</i>	29
MAX program.....	30
ECO program.....	30
Starting the program.....	30
Consumption optimizer program.....	31
SCHEDULER (event programming).....	32
Setting a Vacation.....	44
Settings.....	45



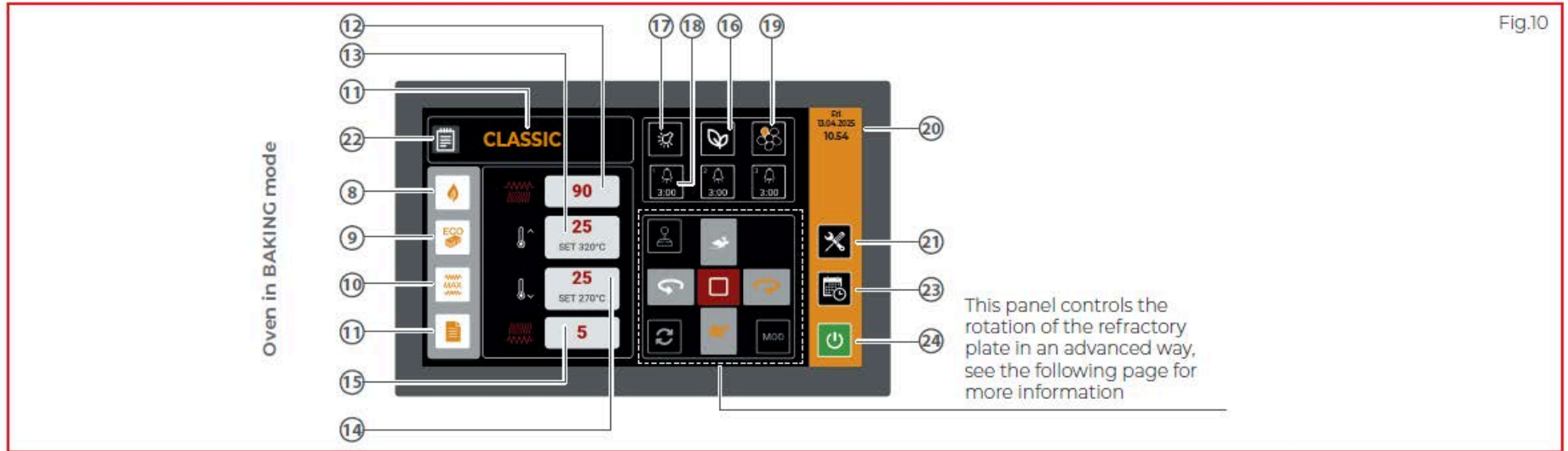
Fig.9

GETTING TO KNOW THE TOUCH CONTROL PANEL

Oven in stand-by mode

► Fig.9

- SERVICE (settings) key**
Gives access to the user's settings
- Hood control key**
Allows setting the hood speed and switching its light on
- CHAMBER LIGHT key**
Switches the light in the cooking chamber on and off
- ON/OFF switch**
Powering the oven on and off
- SCHEDULER (EVENT PROGRAMMING) key**
To access the **SCHEDULER (EVENT PROGRAMMING)** page
In **EASY MODE** ► page 32 you can program **the oven switch-on and shutdown** for each day of the week (up to a maximum of **4 events** per day (i.e. 4 switch-ons and 4 shutdowns each day).
- In the **PRO MODE** ► page 36 you can program different events (for example, switch-on, note pop-up, or the start of pyrolysis)
- STOREROOM key**
See Annex 4.0
- VACATION key**
Allows accessing the Vacation page: this function allows interrupting for a certain period of time the oven weekly switching on and off, without having to cancel it.



Oven in baking mode

► Fig.10

- 8 **PYROLYSIS program key**
Starts the pyrolysis program to clean the oven
- 9 **ECO program key**
Starts the ECO program (page 30)
- 10 **MAX program key**
Starts the MAX program (page 30)
- 11 **PROGRAM key**
Allows viewing and using the saved programs
- 12 **Power setting key as a percentage of the TOP heating elements**
- 13 **COOKING CHAMBER temperature setting key**
- 14 **BOTTOM temperature setting key**
- 15 **Power setting key as a percentage of the BOTTOM heating elements**
- 16 **MAXIMUM OVEN CONSUMPTION setting key**
- 17 **CHAMBER LIGHT key**
- 18 **BUZZER key**
Activates an end-of-cooking acoustic signal
- 19 **HOOD SUCTION SPEED key**
- 20 Shows the time and date
- 21 **SERVICE (settings) key**
Gives access to the user's settings
- 22 **NOTES key**
tapping the key will bring up any notes associated with the recipe (see chapter "Insert notes (optional)" on page 26)
- 23 **SCHEDULER (EVENT PROGRAMMING) key**
To access the **SCHEDULER (EVENT PROGRAMMING)** page
In **EASY MODE** ► page 32 you can program **the oven switch-on and shutdown** for each day of the week (up to a maximum of **4 events** per day (i.e. 4 switch-ons and 4 shutdowns each day).

In the **PRO MODE** ► page 36 you can program different events (for example, switch-on, note pop-up, or the start of pyrolysis)

- 24 **ON/OFF switch**
Powering the oven on and off

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



CONTROLLING THE TURNTABLE

the turntable can be controlled in two ways: by means of the control panel or with the joystick.

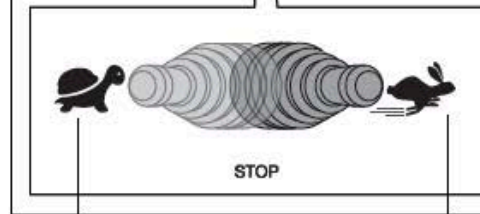
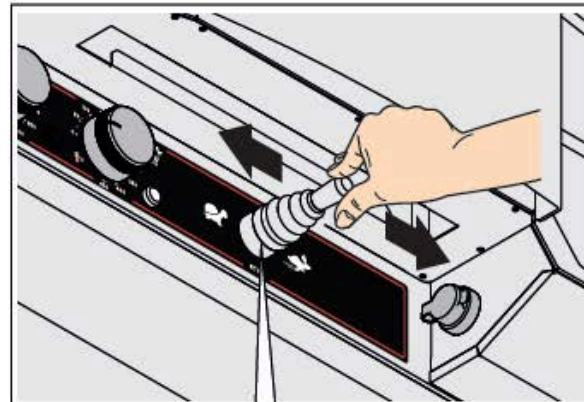
To switch control from one mode to the other:

► Fig.11 press the **JOYSTICK** key  on the control panel and tap the  icon on the screen that appears.

If the colour of the **JOYSTICK** icon is:

- **GREEN**  the plate rotation speed is controlled using the **JOYSTICK**. By moving the joystick right or left ► Fig.12 the turntable can be rotated slowly (turtle icon) or fast (hare icon). The joystick allows controlling the plate speed rotation only.
- **WHITE**  the rotation of the turntable is controlled with the **CONTROL PANEL**; it allows a number of advanced controls, listed in the table on the next page.

CONTROLLING THE TURNTABLE WITH THE JOYSTICK



TURTLE icon
slow rotation

HARE icon
fast rotation



Fig.12

JOYSTICK icon



the rotation of the turntable is controlled using the control panel

JOYSTICK icon



JOYSTICK icon



the rotation of the turntable is controlled using the joystick

Fig.11

CONTROLLING THE TURNTABLE WITH THE CONTROL PANEL

Fig.13

Oven in BAKING mode



 	<p>STOP: Stops the plate rotation. Use it only in case of real need; during preheating or cooking, the turntable should rotate continuously to ensure uniform cooking and to preserve the functionality of the oven itself.</p> <p>START: Allows the turntable to rotate with the set settings.</p>	<p>KEY SWITCHING BETWEEN JOYSTICK AND CONTROL PANEL</p> <p> Pressing the key, the control of the rotation of the plate passes from the joystick to the control panel and vice versa.</p> <p> If active (green colour) the plate rotation is controlled with the joystick. If not active (white colour) the turntable rotation is controlled using the control panel.</p>
	<p>CLOCKWISE direction of rotation</p> <p>If active (orange colour), the turntable rotates in a clockwise direction</p>	<p>ROTATION DIRECTION REVERSAL KEY</p> <p>If active (orange colour), the plate rotation direction is automatically reversed based on the time set (to know it, touch the ROTATION DIRECTION REVERSAL key). For example, if the set value is 120s, every 120 seconds the plate reverses rotation from clockwise to anticlockwise.</p> <p>The reversal time can be different for each recipe (for example, it could reverse every 120 seconds for the "Classic" recipe, or every 100 seconds for the "Neapolitan" recipe).</p> <p> During a cooking session the reversal time can be set as desired by pressing the ROTATION DIRECTION REVERSAL key. Note however that the change is only temporary, i.e. it only applies to the current session. To make it permanent:</p> <ul style="list-style-type: none"> · save the recipe with the new set time ► see Chapter "Saving the set parameters" on page 17; or, alternatively · change the recipe settings ► see Fig.28 on page 25).
	<p>ANTI-CLOCKWISE direction of rotation</p> <p>If active (orange colour), the turntable rotates in an anti-clockwise direction</p>	<p>"MOD" symbol: touching the key displays a numeric keypad that allows changing the rotation times of the mode currently active changing the defaults times. The changes are temporary; the values revert to the default values when the rotation stops. To permanently change the settings, see page 17 and page 25</p>
<p>HARE MODE fast rotation</p> <p>If active (orange colour), the turntable rotates in fast mode (one complete revolution every 6 seconds)</p>	<p>During cooking it is possible to vary the rotation time temporarily by tapping the MOD symbol and setting the desired time (in seconds).</p> <p>To make the setting permanent:</p> <ul style="list-style-type: none"> · save the recipe with the new set time ► see Chapter "Saving the set parameters" on page 17; or, alternatively · change the recipe settings ► see Fig.28 on page 25). 	
<p>TURTLE MODE slow rotation</p> <p>If active (orange colour), the turntable rotates in slow mode (one complete revolution every 13 seconds)</p>		


USE GUIDED PROCEDURE

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 switching on and off automatically for the whole week	see page 32
AUTOMATIC	using a watch or SMS (with external modules not supplied by the Manufacturer).	check the documentation accompanying the purchased product

Turning the oven on manually

► Fig.14

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

Pressing the **ON/OFF** key  shows the **COOKING** page (the oven always starts with the last recipe used before shutdown; in the example, "CLASSIC").

To bring the oven back to stand-by, press the **ON/OFF** key  again.

 **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.15** by entering **manually** the **chamber and bottom temperature, and the desired top and bottom power** (see **COOKING DIRECTIONS** table on page 10).
- The entered parameters cannot be stored, so they need to be reset every time. To avoid this, you need to **save** the recipe set manually (page 17) or **create** one (page 24).
- **Fig.17** starting an **already stored recipe**, previously saved by the user.


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



Fig.14

Manual setting of recipe parameters

► Fig.15

- ① Touching the corresponding field, set:
 - the **top power (percentage)**;
 - the **temperature in the cooking chamber**;
 - the **bottom temperature**;
 - the **bottom power (percentage)**;
 - and, if necessary, the **turntable rotation settings**.
- ② An alphanumeric keypad will open to enter the desired setting (see **COOKING DIRECTIONS** table on page 10).
- ③ Confirm the value entered with or cancel with .
- ④ After setting these parameters, the oven starts heating straight away in compliance with the set parameters. Next to the name of the recipe, the following will appear:
 - an asterisk (in the example, CLASSIC*) to indicate that the user has changed the original recipe;
 - a disc icon to indicate that the set parameters can be saved.

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**.



If the displayed bottom temperature (e.g. 210 °C) is higher than the set temperature

(e.g. 150 °C) but the icons are white (elements off), it means that the probe that detects the bottom temperature is affected by the accumulation of heat due to the heating of the oven. In this case, cooking normally proceeds without issues.

- top power (percentage)
- temperature in the cooking chamber
- bottom temperature
- bottom power (percentage)
- turntable rotation settings ► see page 25

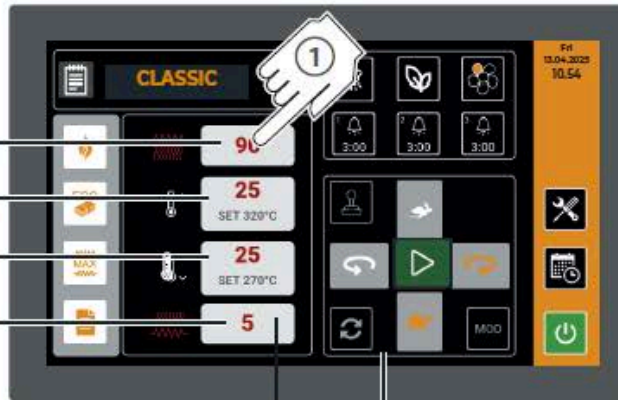


Fig.15

Saving the set parameters

► Fig.16

If you wish to save the settings made:

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

2A OVERWRITE	<p>the CLASSIC recipe will be saved with the new parameters and will replace the previous recipe</p> <ul style="list-style-type: none"> • the CLASSIC recipe will retain the original parameters • a copy will be created, for example CLASSIC (01), which will be saved with the new parameters
2B SAVE A COPY	

If choosing option **2B**:

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

To view and start the saved recipes, follow the explanations in ► **Fig.17**.

Fig.16



Why save your recipes?

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.17

- ① Press the **PROGRAM** key (1A) in the display or touch the writing (1B)
- 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...⑤ 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 28 to change the recipe from the **PROGRAMS EDITING** menu.

► Carry out the operations described in ► Fig.18

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

2A OVERWRITE	<p>The NEAPOLITAN recipe will be saved with the new parameters set and will replace the previous recipe</p> <ul style="list-style-type: none"> • the NEAPOLITAN recipe will retain the original default parameters • a copy will be created – NEAPOLITAN CHEF – which will be saved with the new parameters
2B SAVE A COPY	

If choosing option (2B):

- ③ Type the **NAME** of the new recipe, in the example NEAPOLITAN CHEF
- ④ Confirm with

Fig.17



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

The writing indicates which recipe you are using (for example **NEAPOLITAN**). If you intervene manually by changing a parameter (e.g. temperature), the writing becomes **NEAPOLITAN*** to indicate the user's intervention.

MULTISELECTION: see page 19 for more details

Fig.18



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.19** 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 **CE**.

► **Fig.20** If the existing settings don't meet your needs:

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

ADD A VALUE IN THE MULTI SELECTION SCREEN

► **Fig.21**

- 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.16**).

secondary values
that can be
selected



Fig.19 setting top heating element power **WITH** multiselection

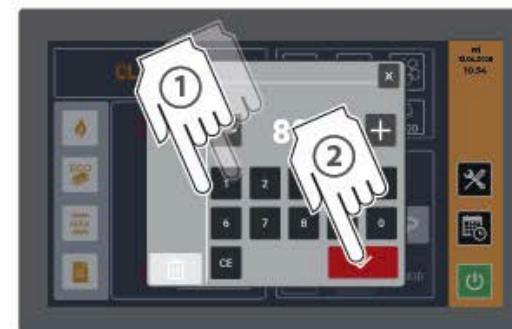


Fig.20 setting top heating element power **WITHOUT** multiselection



Fig.21

if some multiselections have been set, setting a recipe is quicker

DELETE AN EXISTING VALUE

► Fig.22

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

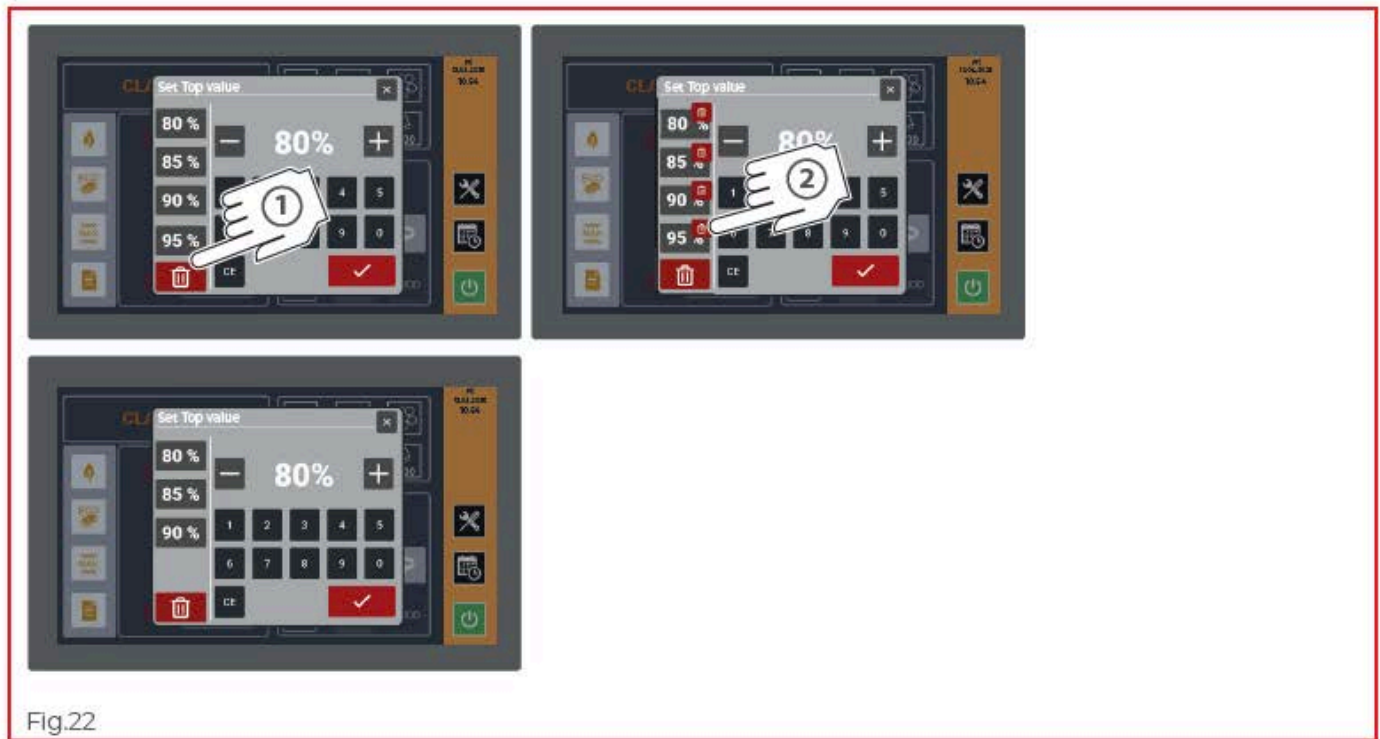



Fig.22

Starting cooking

► Fig.23







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.24

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

	suction off light off		suction on light off
	suction on light on		suction off light on
	minimum suction speed		
	maximum suction speed		

Switching the light on (optional)

► Fig.25

If necessary, the cooking chamber light can be switched on. Touch the same key to switch it off.

Fig.23

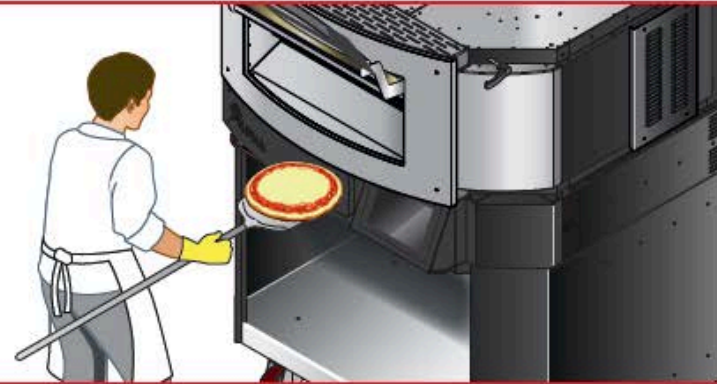


Fig.24



Fig.25






Activate timers (optional)

If you wish, you can enable up to three timers that will go off when the set time expires. This corresponds to the time you reckon the pizzas will need to cook.

SETTING TIMERS

► Fig.26 - setting from display

- 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 the value entered with  or cancel with .

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

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

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

Press the icon of the timer  you wish to cancel.



DOES THE OVEN SHOW THE WRONG DATE OR TIME?

On first power on or after a sudden or prolonged switch-off period, the oven date or time may be wrong: go to the "SERVICE/DATE AND TIME" section to enter the correct values.

 See page 45

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

Using an already stored recipe

► Fig.27 To use a stored recipe:

- ① Tap the **PROGRAM** key in the display (1A) or tap the writing (1B).
- 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...⑤ If you want you can change the parameters of the chosen recipe (for example the top percentage) as explained in the previous chapter: the changes made will apply **only to the cooking in progress** and won't affect the original recipe (temporary effect).

Creating/saving a recipe

A recipe can be **saved** during cooking (see ► Fig.16 chapter "Saving the set parameters") or **created** from the **PROGRAMS EDITING** menu by following the procedure below:

► Fig.28

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

ASSIGNING A NAME TO THE RECIPE

► Fig.28

- ④A Touch the **PENCIL** key.
- ④B Assigning a **name to the recipe** (in the example, "CLASSIC (02)") using the alphanumeric keypad (4B)
- ④C Confirm the name entered with


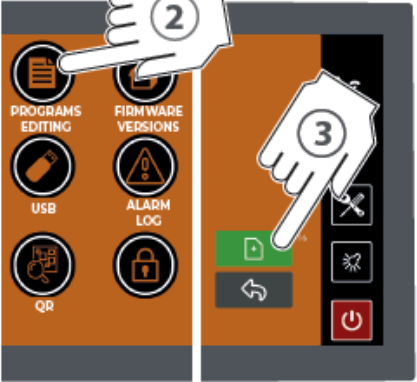



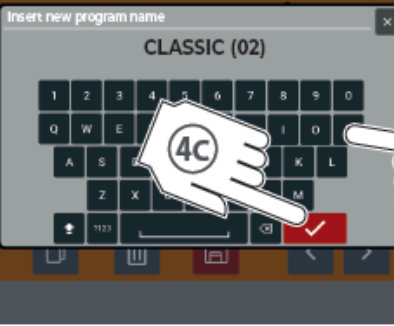

The name of the programs in the figure are just an example (they depend on the names given by the user to his/her recipes)

The writing indicates which recipe you are using (for example NEAPOLITAN). If you intervene manually by changing a parameter (e.g. temperature), the writing becomes Neapolitan* to indicate the user's intervention.

If during the creation of the recipe you have entered **SECONDARY SETTINGS**, they appear as alternative shortcuts (for example 80%, 85%, 90%).

Clears secondary values selectively

Fig.27

1

2

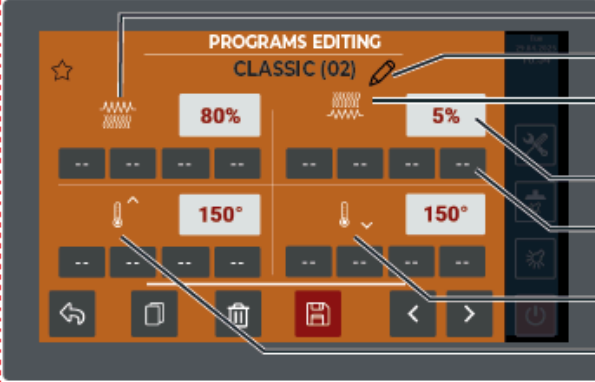
3

4A

4B

4C

4D



5

5

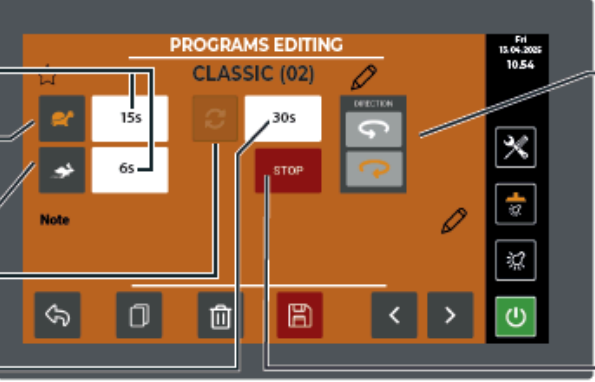
Setting the time required to complete a revolution

Setting SLOW speed at the recipe start

Setting FAST speed at the recipe start

Enables/disables the turntable rotation reversal function

Sets every how many seconds the direction of rotation of the turntable is reversed (from clockwise to anti-clockwise)



6

Anticlockwise or clockwise rotation of the turntable at the start of the recipe

START: the recipe requires turntable rotation

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

In the example on the side when the recipe starts:

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

WHITE ICON: function disabled

ORANGE ICON: function enabled

4

SETTING THE RECIPE NAME

ENTERING COOKING PARAMETERS

6

ENTERING TURNTABLE ROTATION PARAMETERS

ENTER COOKING PARAMETERS

► Fig.28

- 5 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.

SET THE TURNTABLE ROTATION PARAMETERS

► Fig.28 - 6

SET TIMERS (OPTIONAL)

► Fig.29 If needed, you can enable up to 3 timers that will go off when the set time expires (optional).

7A Tap the arrows < >

7B Touch the **TIMER** icon you wish to set (in the example, timer 1).

7C An alphanumeric keypad will appear on which the desired value can be entered (in minutes: seconds).

7D Confirm the value entered with or cancel with .

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

Confirm the value entered with or cancel with .

SET THE RECIPE AS FAVOURITE

► Fig.29 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.

INSERT NOTES (OPTIONAL)

► Fig.29

8A Tap the arrows < >

8B Touch the **PENCIL** key.

8C An alphanumeric keypad will open on which you can type the desired note.

8D Confirm with or cancel with .

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

7 SETTING TIMERS

8 ENTERING NOTES

Fig.29

SAVE SETTINGS

▶ Fig.30


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



Fig.30

Modifying a stored recipe

► Fig.31

- ① Touch the **SERVICE** icon (with the oven in stand-by).
- ② Tap the **PROGRAMS EDITING** icon.
- ③ Touch the **NAME** of the recipe you wish to modify (in the example "CLASSIC").
- ④A ④B ④C Change the values as usual). Confirm the value entered with **✓** or cancel with **CE**.
- ⑤ Save the recipe with the **DISC** symbol

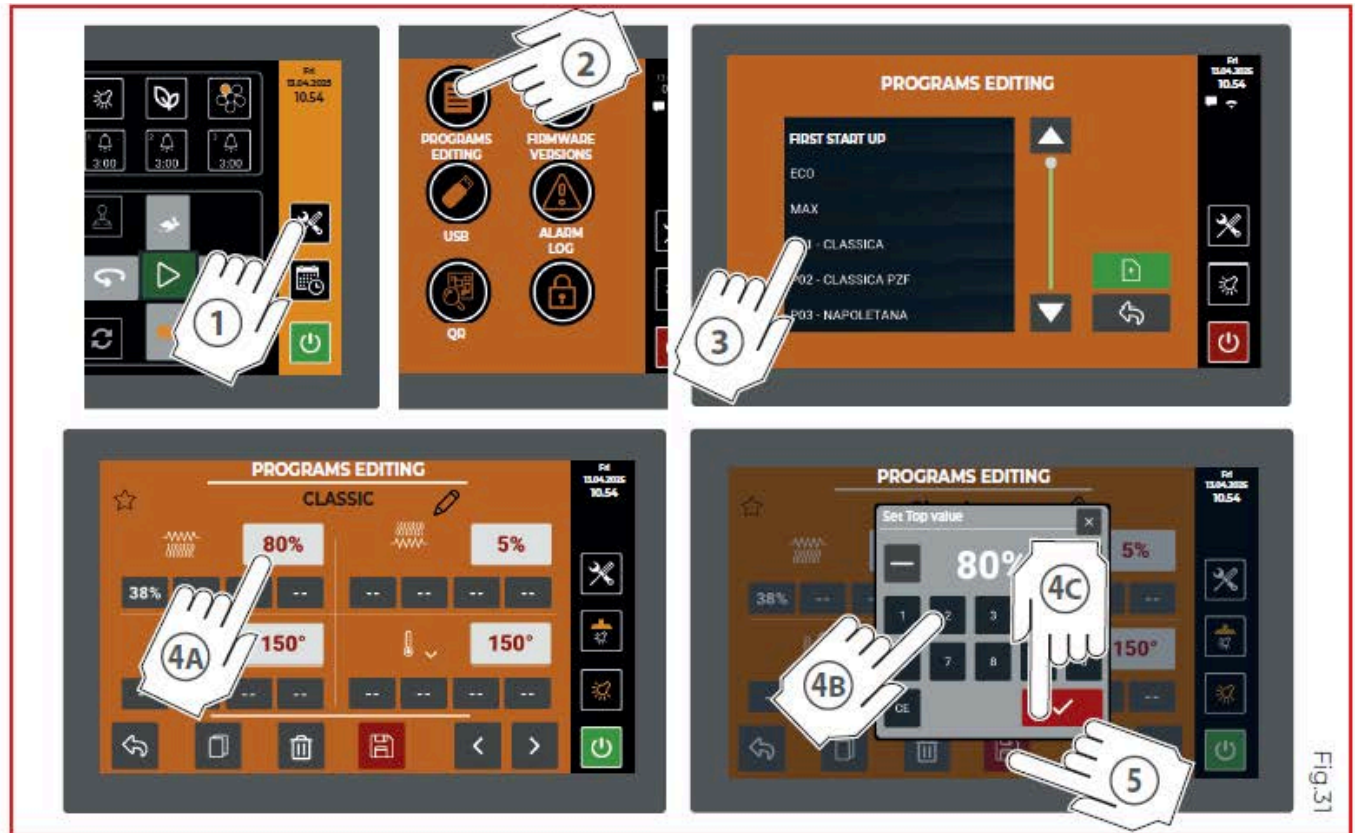


Fig.31

Eliminating a stored recipe

► Fig.32

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

► Fig.32

- ④ Tap the **BASKET** icon
- ⑤ Confirm with **✓** or cancel with **X**.



Fig.32

Duplicating a stored recipe

► Fig.33

- 1 Touch the **SERVICE** icon (with the oven in stand-by).
- 2 Tap the **PROGRAMS EDITING** icon.
- 3 Touch the **NAME** of the recipe you wish to duplicate, for example **CLASSIC**.
- 4 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.33




MAX PROGRAM

The **MAX** program is used to quickly raise the temperature of the cooking chamber and the refractory surface when the user realizes that they are too low for his 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, tap the  icon.
- 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.
- ③ A summary screen appears: touching the **TOP** or **BOTTOM** field it is possible to set the power at **100%** or at **0%** (it is not possible to set powers other than these two values).

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 28.

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.

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.

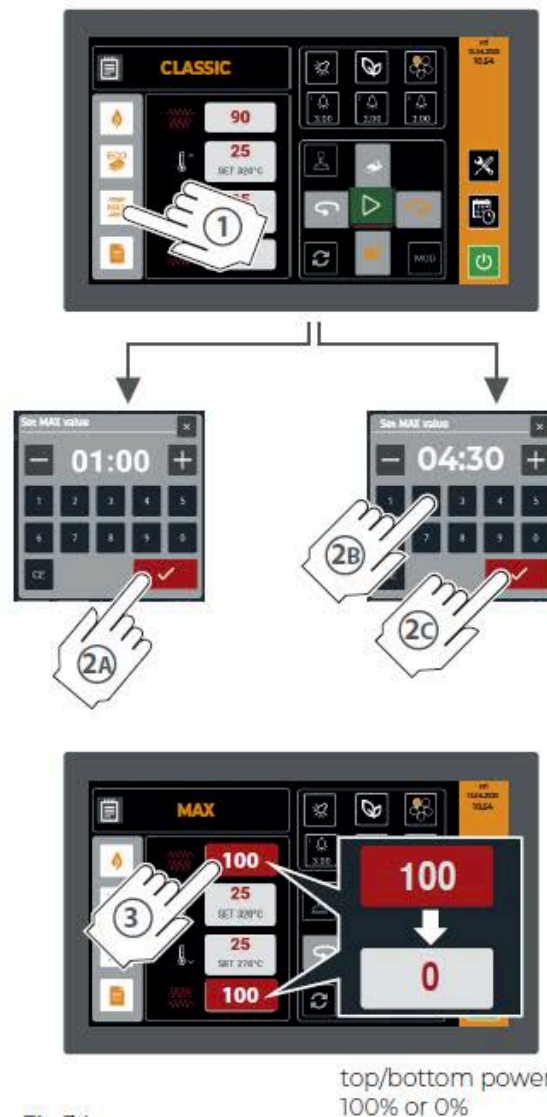


Fig.34


ECO PROGRAM

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

Default values of the ECO program


- **temperature:** 280 °C -536 °F
- **power:** top 45% and bottom 0%

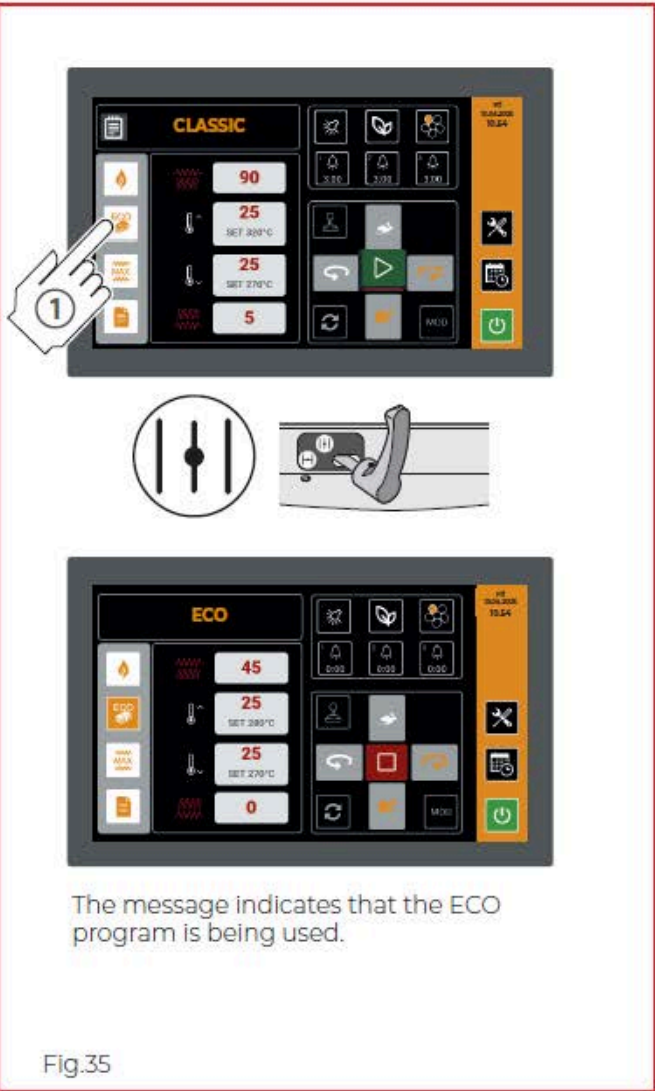
Starting the program

- ① To start the program, tap the  icon.
- 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.
- When the oven is switched off.



CONSUMPTION OPTIMIZER PROGRAM

► Fig.36

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

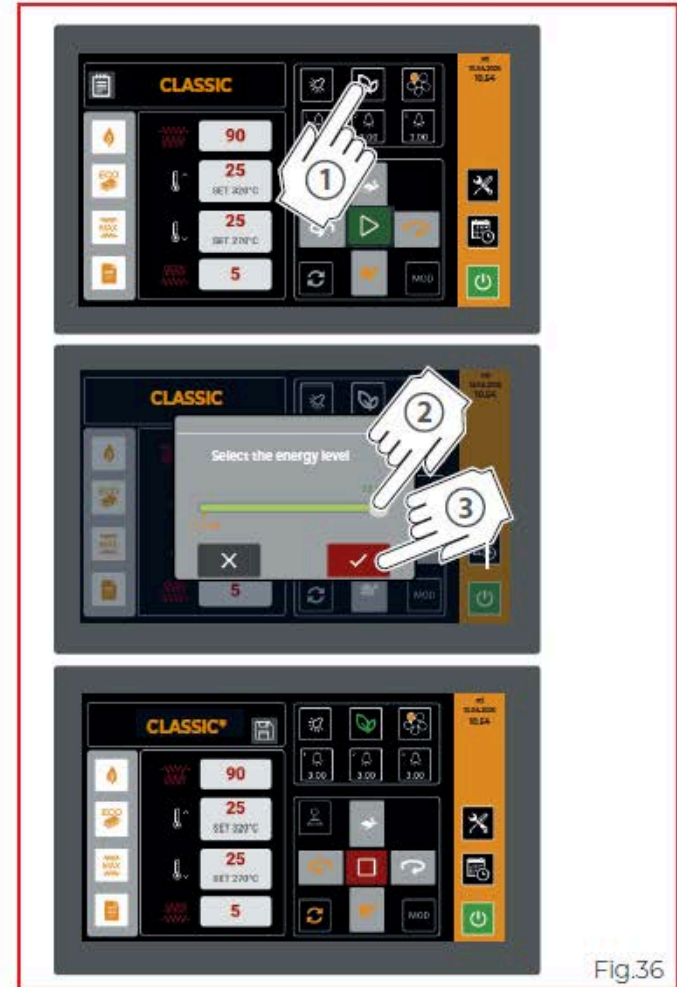
Starting the program

- 1 To start the program, touch the key.
- 2 The screen that appears shows the current oven consumption in 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 entered 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

► Fig.37

The program ends when the key is pressed after confirming the choice with .



SCHEDULER (EVENT PROGRAMMING)

Using the **EASY MODE** ▶ page 32 you can schedule:

- the **switch-on, shutdown, pyrolysis auto-start** of the oven for each day of the 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 36 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 a switch-on/a shutdown

▶ Fig.38

- 1A 1B 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
- 4 the **recipe** that the oven must start with
- 5 the **days** on which the programmed event must occur (in the example on Mondays, Tuesdays and Fridays)

orange day = scheduled event
gray day = no scheduled events

- 6 Confirm the values entered with

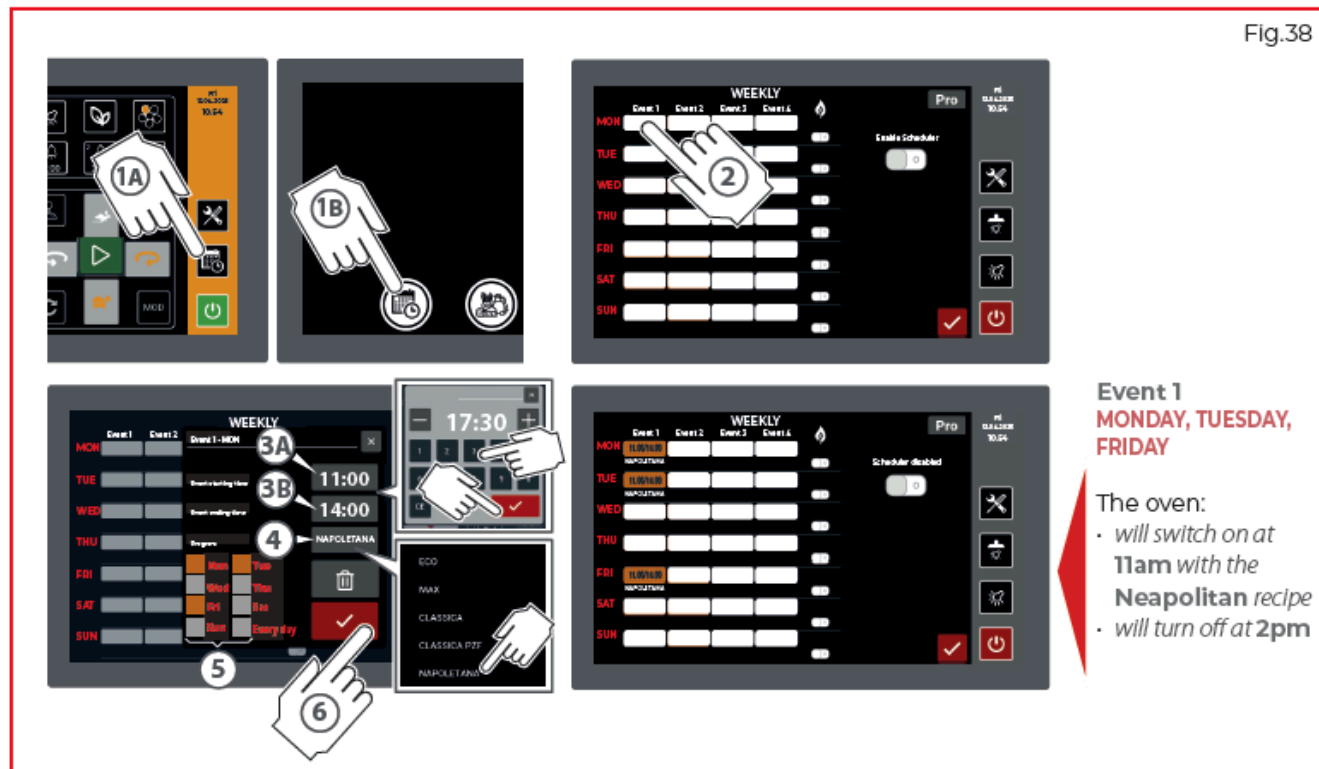
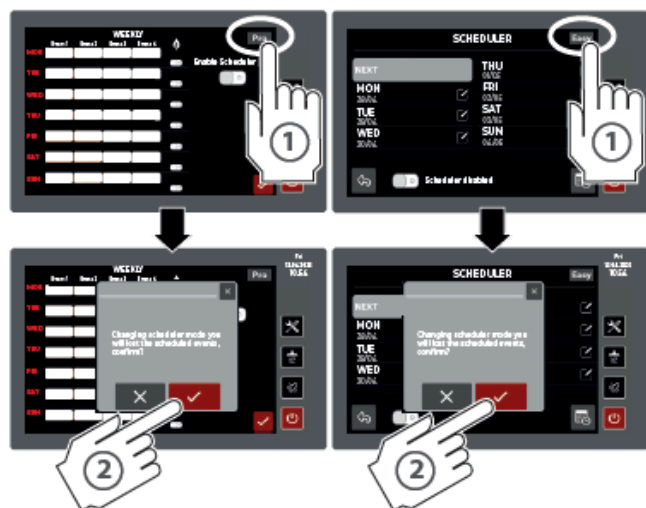


Fig.38

► Fig.39

⑦.....⑯ If necessary, program the following events repeating the same procedure

⑰ To program the pyrolysis event (optional):





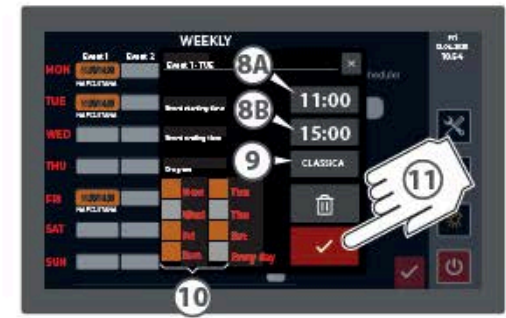
- ⑰A select the day it should occur (in the example, Tuesday) and click on the related cursor below the flame icon. The cursor turns green and the number 1 is displayed ;
- ⑰B set the start time as usual and confirm it with ;
- ⑰C click on the cursor. The cursor turns green and the number 1 is displayed ;
- ⑰D confirm with  the programmed pyrolysis: the cursor has turned green, meaning that pyrolysis has been enabled for the selected day.

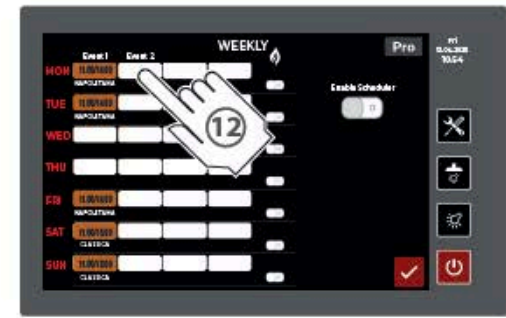
Fig.39



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** recipe



Events 3 and 4 not used



Enable weekly programming and exit the screen

► Fig.40

- 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	<p>► the schedule is disabled (still set); switch-on and shutdown are only manual (not automated) and performed by the user</p>
 1 green icon	<p>► the schedule is enabled with the settings entered</p>

- Tap to confirm and exit programming.

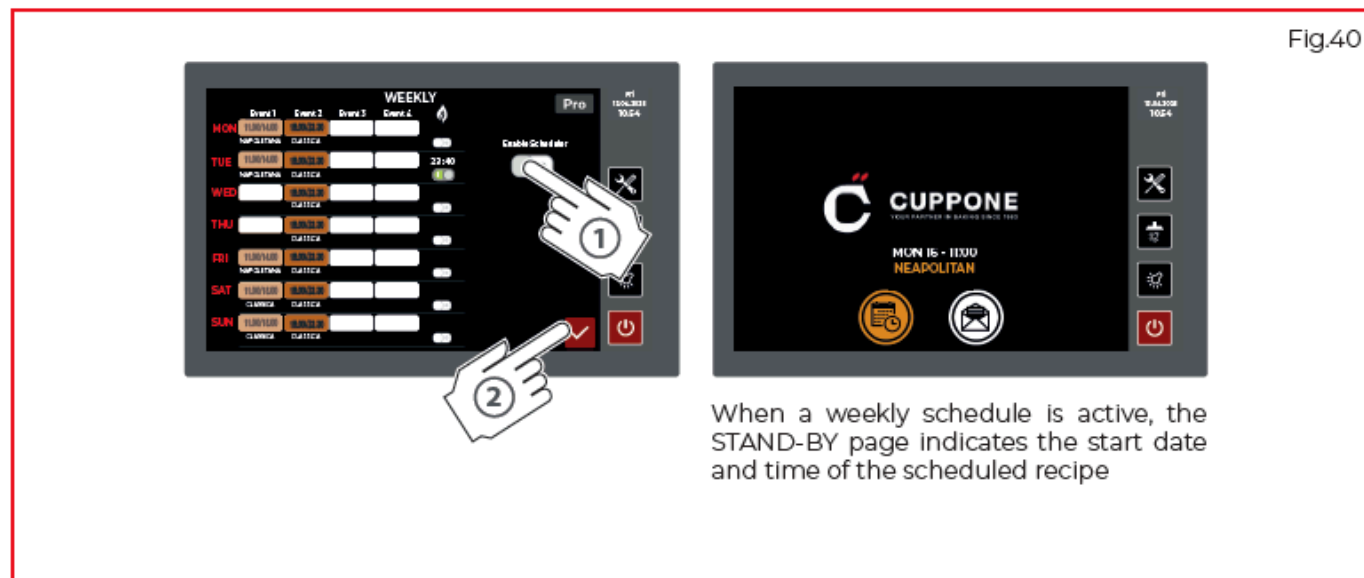
Cancelling a weekly program

► Fig.41

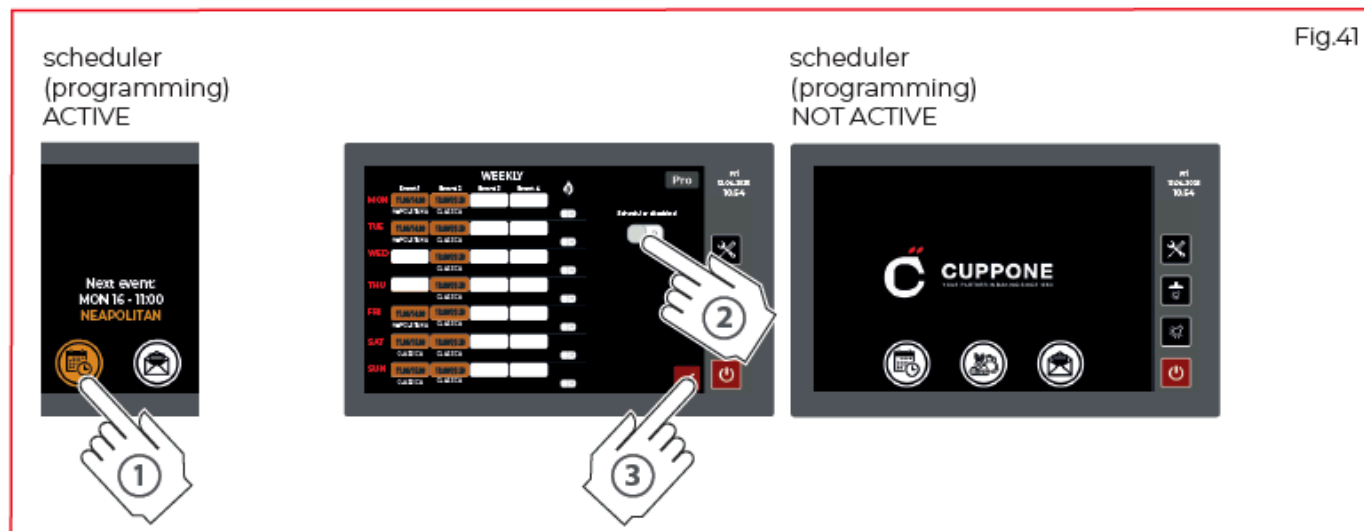
- Tap the **SCHEDULER (EVENT PROGRAMMING)** icon.
- Disable the schedule by moving the cursor to the left so that it turns gray and displays the number 0
- Confirm your selection with .

From this moment the oven must be switched on/off manually by the user according to the type of programmed event.

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.



When a weekly schedule is active, the STAND-BY page indicates the start date and time of the scheduled recipe





Canceling an event

► Fig.42

- 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.43

- 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

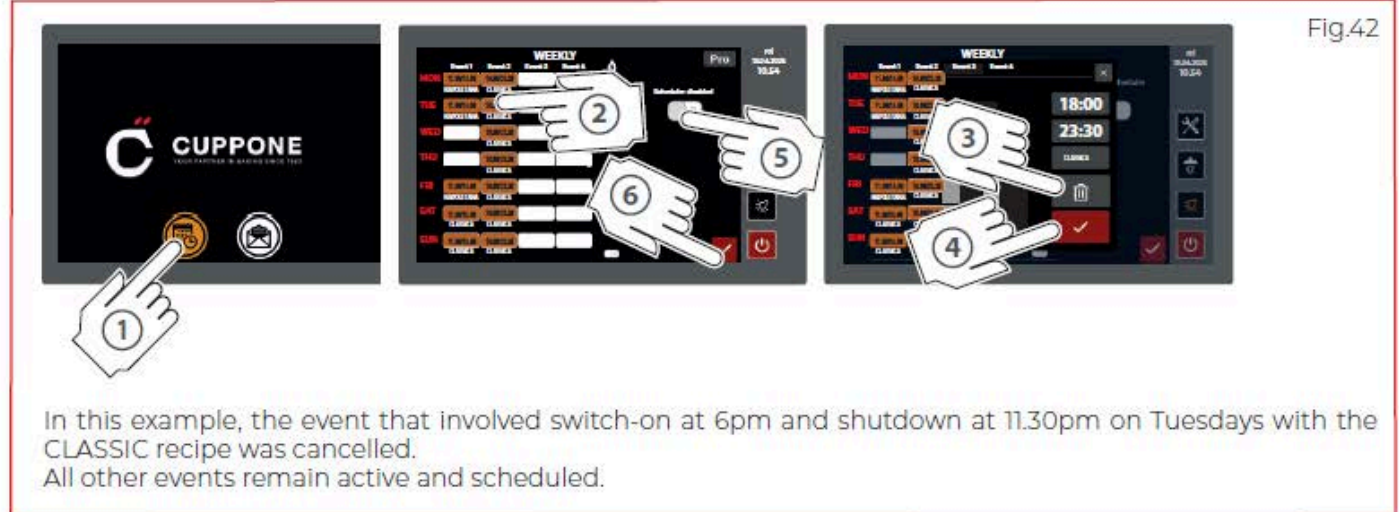


Fig.42

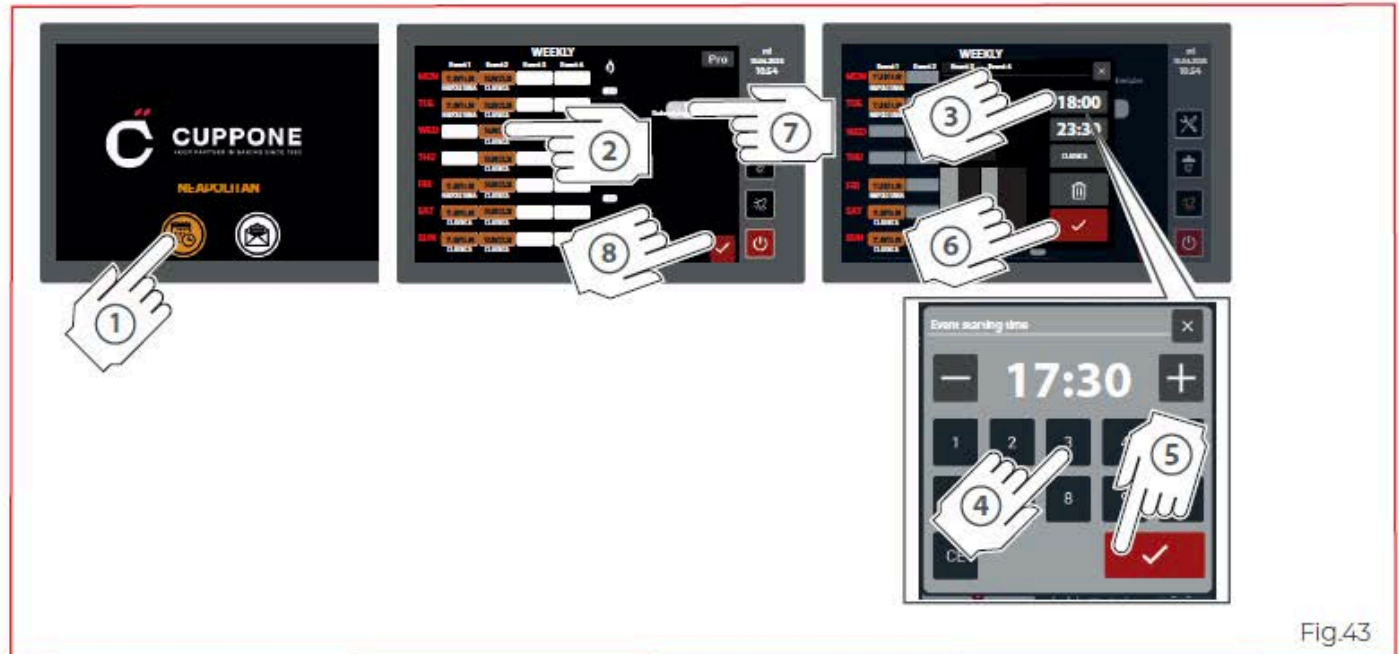


Fig.43

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 37
- starting the pyrolysis function ► **PYROLYSIS** event on page 41
- note pop-up ► **NOTE** event on page 42
- oven shutdown ► **SHUTDOWN** event on page 38

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

- only on the scheduled day, for example only on Tuesday
- 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 39

Programming example:

Day: Monday 14/04/2025

- note pop-up at 3pm (for example, "order mozzarella cheese") ► **NOTE** event on page 42.

The programming repeats only on Monday 14 Apr 2025

Day: Tuesday, Wednesday, Thursday

- switch-on at 5.30pm with the **CLASSIC** recipe ► **RECIPE** event on page 37.
- end of recipe event at 11.30pm
- pyrolysis at 11.40pm ► **PYROLYSIS** event on page 41.

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 37.
- end of recipe event at 2pm
- switch-on at 5.30pm with the **NEAPOLITAN** recipe ► **RECIPE** event on page 37.
- end of recipe event at 11pm

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.44

- 1A 1B Tap the **SCHEDULER (EVENT PROGRAMMING)** icon: this shows the last seen version (for example, EASY mode, with 4 editable events for all 7 days of the week).
- 2A 2B To switch to the **PRO** mode, click on the box at the top right-hand side 2A: a screen will appear with the next 7 days (following a warning that programming has changed), which you will have to confirm with the red check 2B.
- 3 Tap the day you want to set (in the example **TUESDAY**). The following explains how to extend the programming to other days, if necessary.
- 4 Touch the **+ NEW EVENT** key.
- 5 Tap the word **RECIPE**.
- 6 Choose the recipe you are interested in (in the example "CLASSIC").

SET THE SWITCH-ON TIME

- 7A Tap the **EVENT STARTING TIME** field.
- 7B Set the event starting time.
- 7C Confirm the value entered with or cancel with .

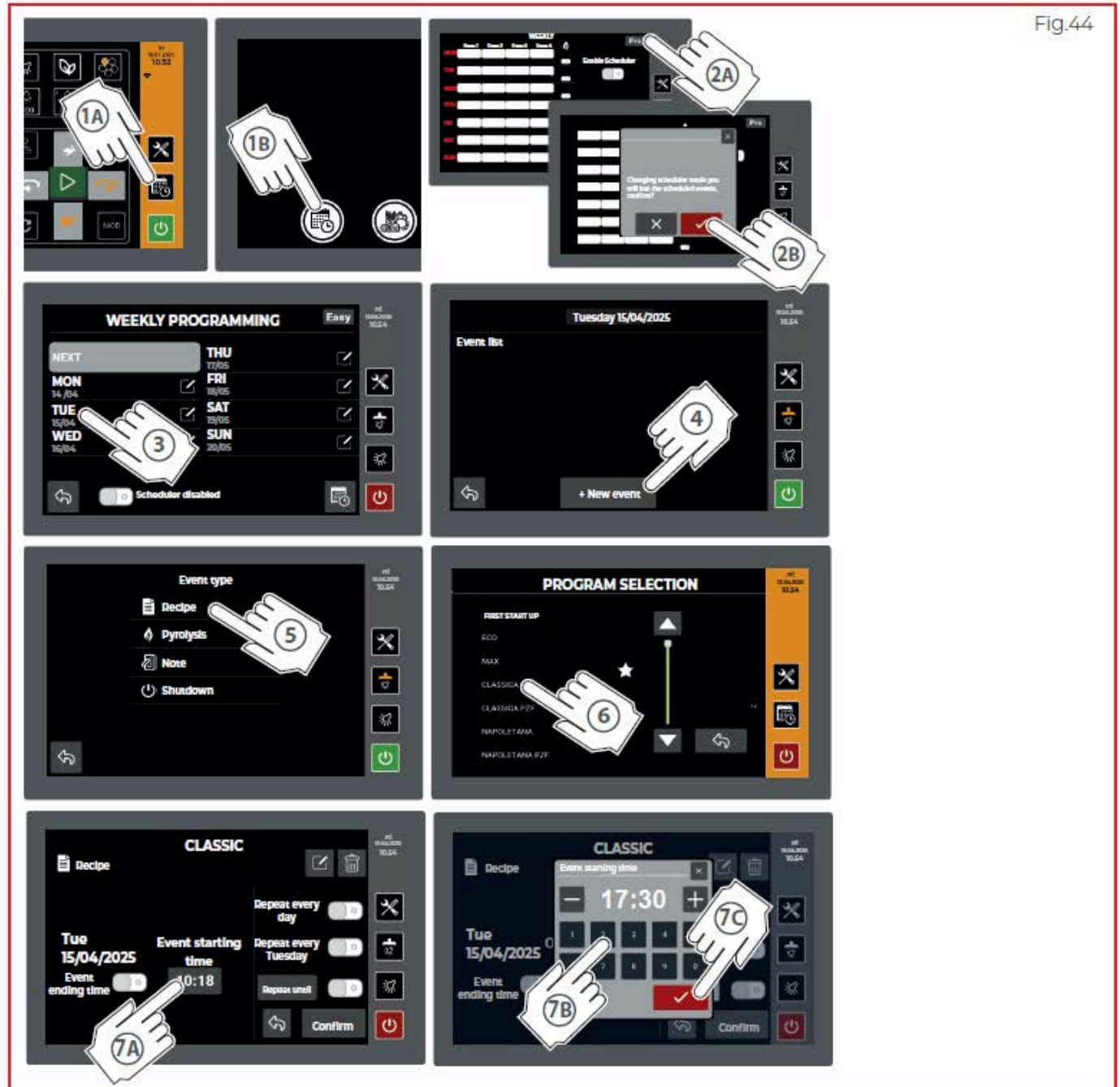




Fig.44

SET THE RECIPE EVENT END TIME

► Fig.45

- ① Tap the cursor: it will turn green and the part related to the end of the chosen event will appear.
- ②A Tap the **EVENT ENDING TIME** field.
- ②B Set the event end time.
- ②C Confirm the value entered with  or cancel with .



SET WHICH DAYS THE PROGRAMMING IS ENABLED

► Fig.46

① Set the days for which the schedule created is active. Choose between:

- ①A **CONFIRM** ► the programming applies ONLY to the indicated day.
In the example the oven will turn on **on Tuesday, 15 April 2025** at 5.30 pm with the "CLASSIC" recipe and turn off at 11.30pm.
- ①B **+1** ► the programming is active until the following day.
In the example, if you press the **+1** the oven will turn on at 5.30pm and turn off at 11.30pm with the "CLASSIC" recipe on **Tuesday + Wednesday**.
- ①C **REPEAT EVERY DAY** ► the programming will be enabled EVERY DAY.
In the example the oven will turn on **every day** at 5:30pm with the "CLASSIC" recipe and turn off at 11.30pm.
- ①D **REPEAT EVERY TUESDAY** ► the programming is enabled EVERY TUESDAY.
In the example the oven will turn on **every Tuesday** at 5.30pm with the "CLASSIC" recipe and turn off at 11.30pm.

② If option ①C and ①D was chosen, select **until** when programming is active by setting an end date:

- ②A click on the **REPEAT UNTIL** box
- ②B Set the programming final day (for example, May 24, 2025).
- ②C confirm with or cancel with . The **REPEAT UNTIL** box will display the event end date as a reminder.

③ If option ①B, ①C and ①D was chosen, touch the **CONFIRM** key.

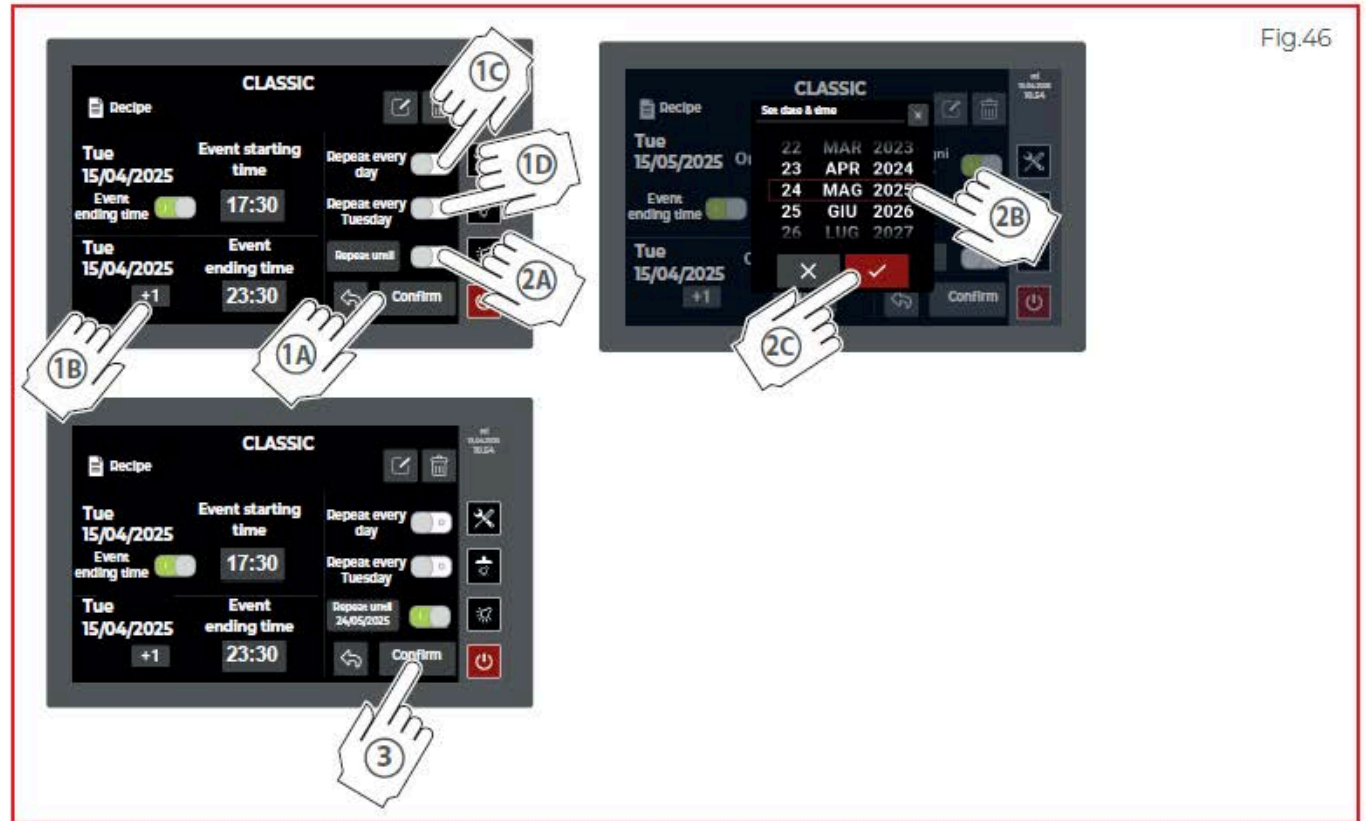







Fig.46

VIEW AND ENABLE PROGRAMMING

▶ **Fig.47** The screen shows the programmed events for the week.

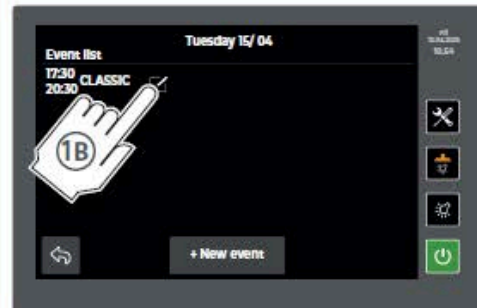
- ▶ **1A** **1B** By tapping the  key you can modify the set schedule.
- ▶ Tapping the  key on the bottom right-hand side the schedule is displayed in **CALENDAR MODE** (it displays the events scheduled for each day).
- ▶ **2** To enable programming move the cursor to the right so that:
 - the cursor turns green
 - the number **1** is displayed 
 - the words change from **SCHEDULER NOT ACTIVE** to **SCHEDULER ACTIVE**

 0 grey icon	▶ the schedule is disabled (still set); ▶ the user's manual (non-automated) switch-on mode is active;
 1 green icon	▶ the schedule is enabled with the settings entered

SCHEDULING MULTIPLE EVENTS ON THE SAME DAY

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

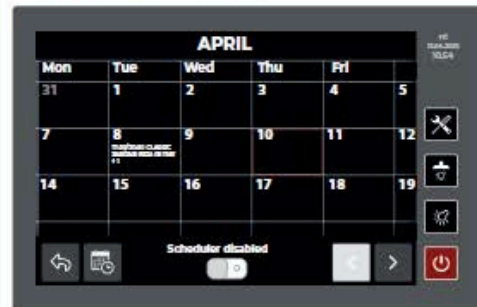
You can schedule different events on the same day, such as starting a recipe, automatically starting a pyrolysis, or turning off the oven



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

Fig.47

You can schedule multiple events per day; for example, the oven could turn on with the "CLASSIC" recipe at 5:30pm until 8:30pm, then continue cooking with another recipe, such as "PIZZA ON TRAY", from 8:31pm onwards (touch the **+ NEW EVENT** key and schedule a new **RECIPE** event with different times).



 Calendar mode display



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

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.48

- 1A 1B Tap the **SCHEDULER (EVENT PROGRAMMING)** icon: this shows the last seen version (for example, EASY mode, with 4 editable events for all 7 days of the week).
- 2A 2B To switch to the **PRO** mode, click on the box at the top right-hand side 2A: a screen will appear with the next 7 days (following a warning that programming has changed), which you will have to confirm with the red check 2B.
- 3 Tap the day on which you want to start pyrolysis (in the example, **TUESDAY**). The following explains how to extend the programming to other days, if necessary.
- 4 Touch the **+ NEW EVENT** key.
- 5 Tap the word **PYROLYSIS**.

SET THE PYROLYSIS START TIME

- 6A Tap the **EVENT STARTING TIME** field.
- 6B Set the start time.
- 6C 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 at 11.40pm on Tuesday.

If you want to schedule the pyrolysis on other days too, ► see chapter “**Set which days the programming is enabled**” on page 39.

To start programming ► see Chapter “**View and enable programming**” on page 40.

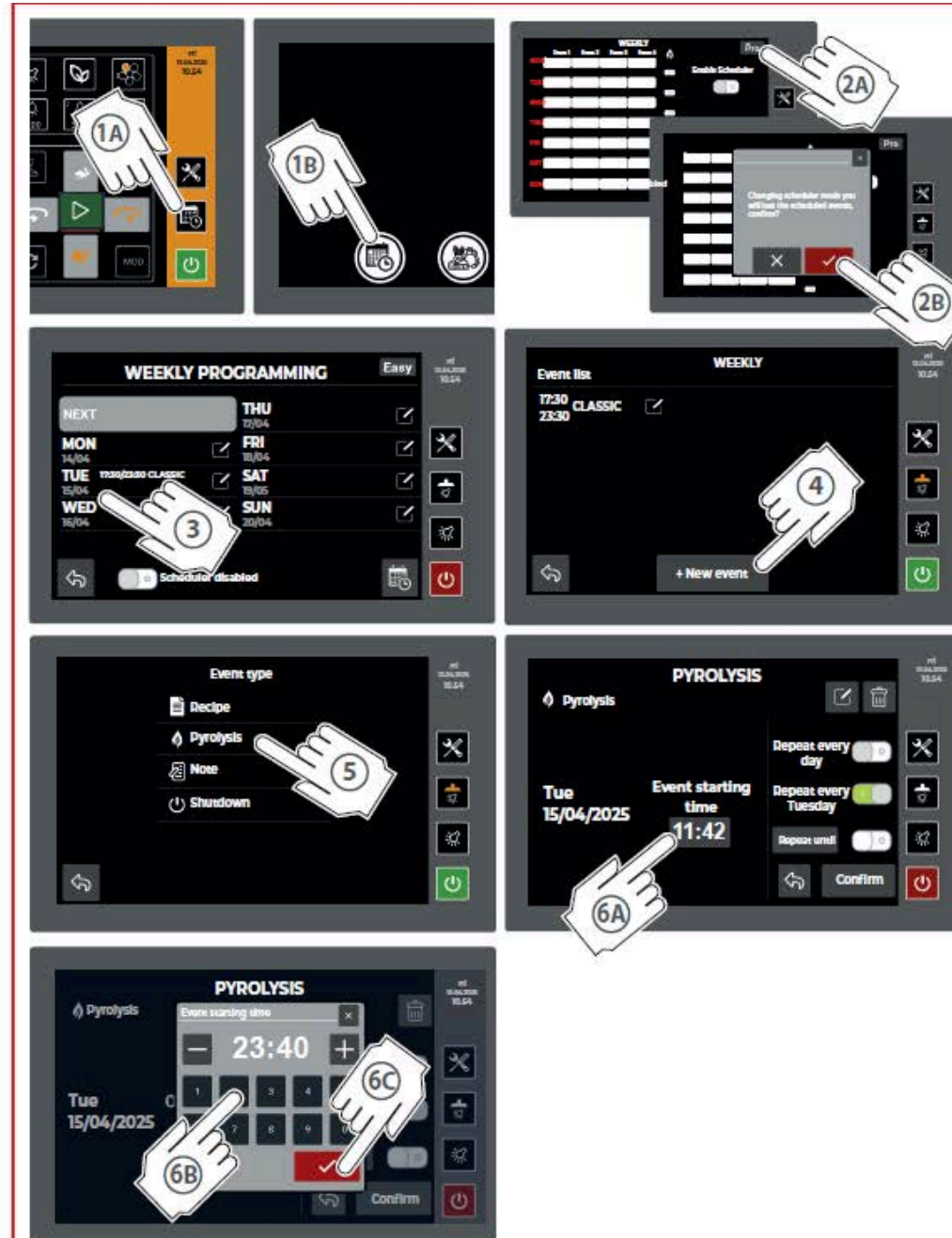


Fig.48

Set a NOTE event

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

► Fig.49

- 1A 1B Touch the **EVENT PROGRAMMING** key: this shows the last seen version (for example, EASY mode, with 4 editable events for all 7 days of the week).
- 2A 2B To switch to the **PRO** mode, click on the box at the top right-hand side 2A: a screen will appear with the next 7 days (following a warning that programming has changed), which you will have to confirm with the red check 2B.
- 3 Tap the day on which you want the note to pop up (in the example, **MONDAY**). The following explains how to extend the programming to other days, if necessary.
- 4 Touch the **+ NEW EVENT** key.
- 5 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 STARTING 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 **Monday** at 3pm.*
If you want the note to pop up on other days as well, ► see chapter “Set which days the programming is enabled” on page 39.

To start programming ► see chapter “View and enable programming” on page 40.

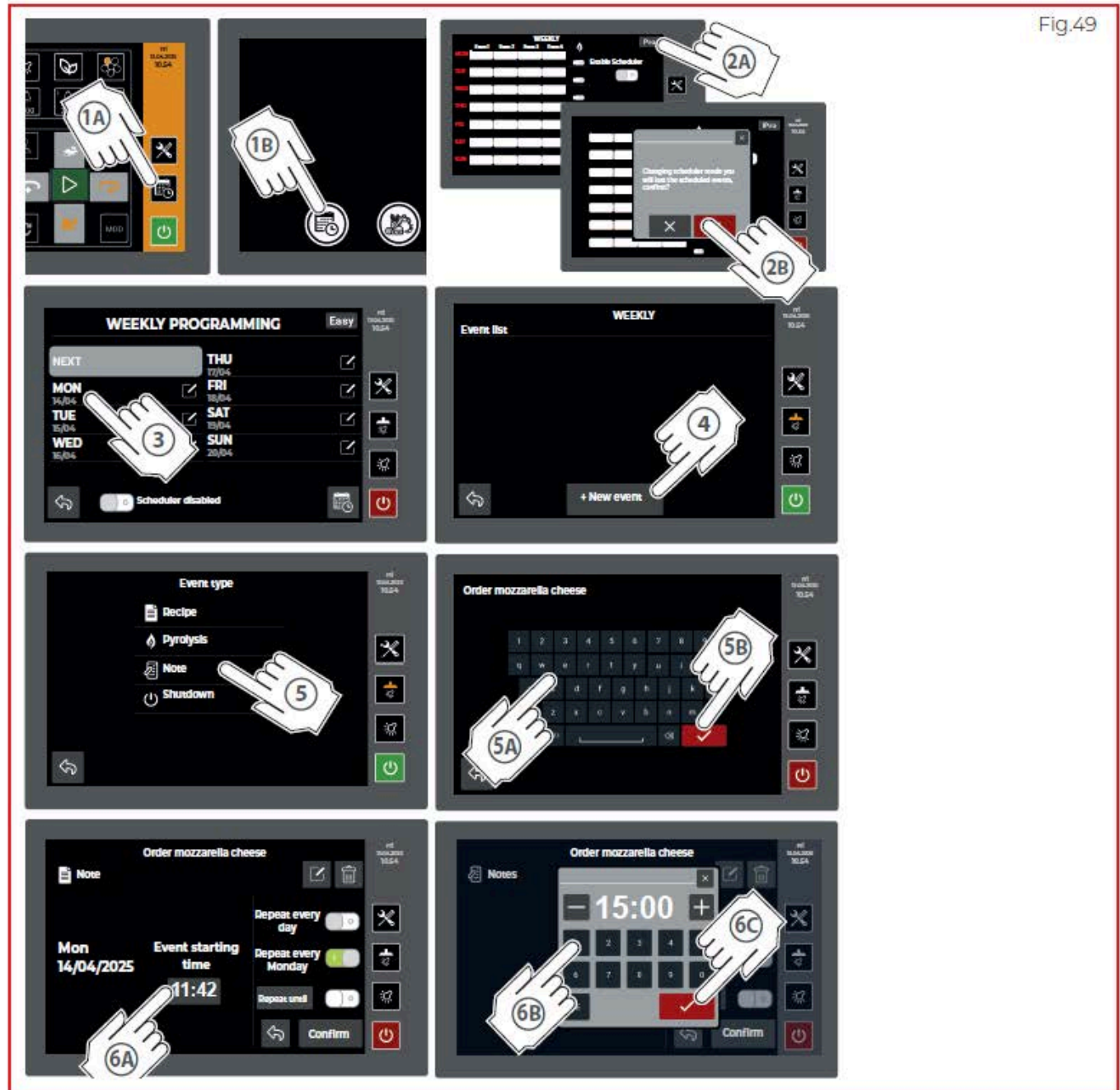


Fig.49

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.50

- 1A 1B Touch the **EVENT PROGRAMMING** key: this shows the last seen version (for example, EASY mode, with 4 editable events for all 7 days of the week).
- 2A 2B To switch to the **PRO** mode, click on the box at the top right-hand side 2A: a screen will appear with the next 7 days (following a warning that programming has changed), which you will have to confirm with the red check 2B.
- 3 Tap the day on which you want the oven to turn off automatically (in the example **TUESDAY**). The following explains how to extend the programming to other days, if necessary.
- 4 Touch the **+ NEW EVENT** key.
- 5 Tap the word **SHUTDOWN**.
- 6A Tap the **EVENT STARTING TIME** field.
- 6B Set the shutdown time.
- 6C Confirm the value entered with or cancel with .

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

In the example the oven will shut down on **Tuesday 15/04/2025** at 01:30am.

If you want to schedule the shutdown on other days too, ► see chapter "Set which days the programming is enabled" on page 39.

To start programming ► see chapter "View and enable programming" on page 40.

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).

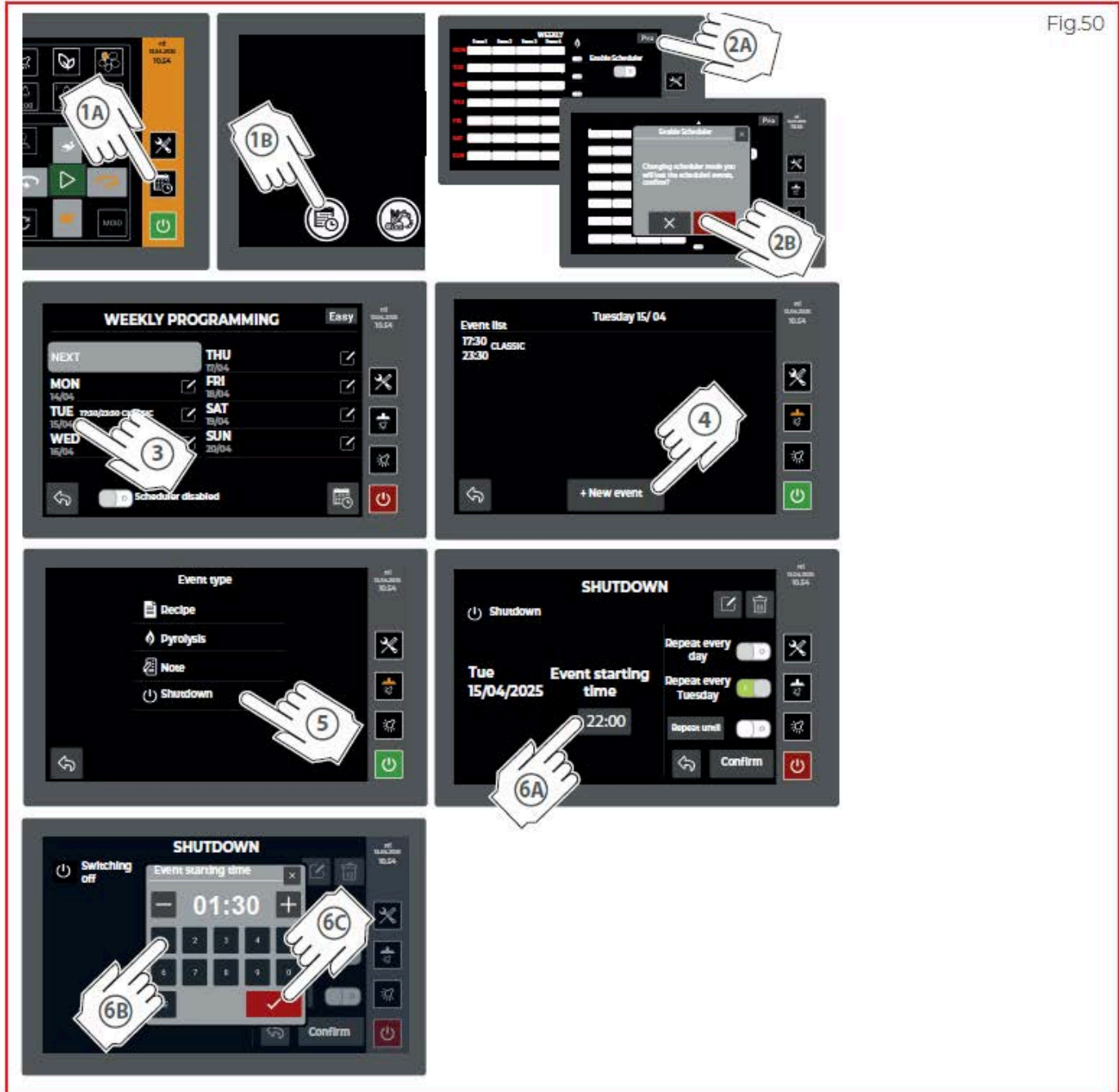



Fig.50

SETTING A HOLIDAY

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.51

- 1 Tap the **VACATION** icon.
- 2A 2B Set the details, choosing:
 - the **date** of the vacation **ending** (e.g. June 28, 2025)
 - The **time** of the vacation **ending** (e.g. 01:56pm).
- 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 weekly 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


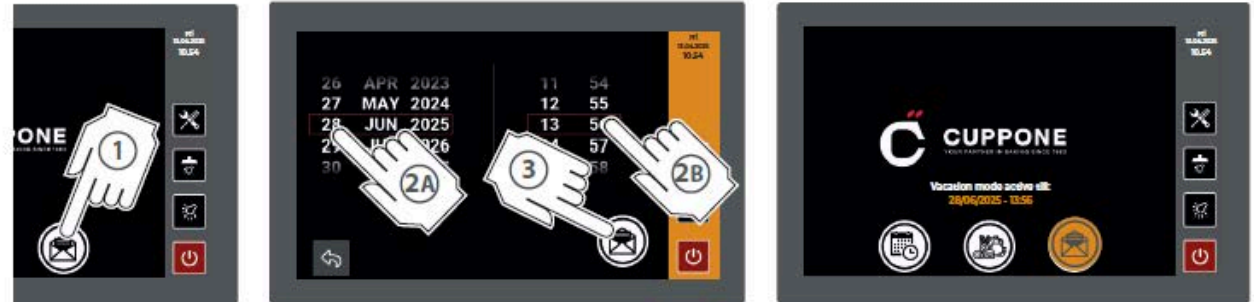
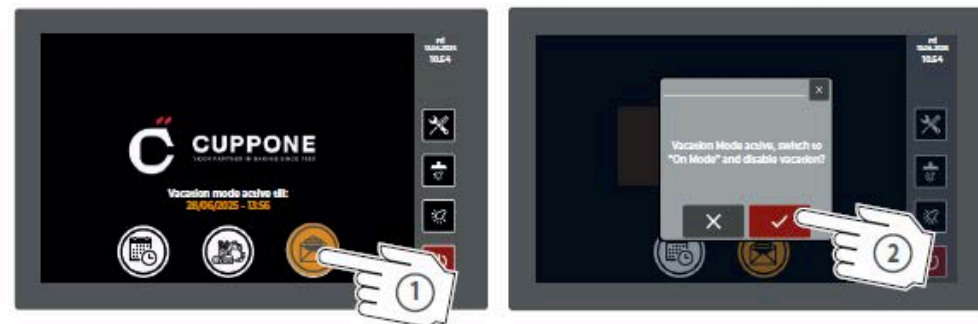
 Vacation mode is disabled and the oven can be turned on

Fig.51



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

Fig.52



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

► Fig.53

In this section, the current date and time can be set.

- ① ①B Touch the **SERVICE** icon.
- ② Touch the **DATE AND TIME** icon.
- ③ Set the current time by using the arrows
- ④ Set the current time touching the arrows
- 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.53

current time

current date

⑤B setting the time zone

⑤A DST daylight saving time transition

◀ GMT

◀ Time variation based on the geographic area the country belongs to

Time zones in the world divided into geographical areas

Language

What you can do on this screen

In this screen you can set the menu display language.

How to access the screen ▶ Fig.54

- 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.55

- 1 Insert the USB stick with the languages to upload into the USB socket located on the 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 chapter "Modifying a stored recipe" on page 28.



Fig.54

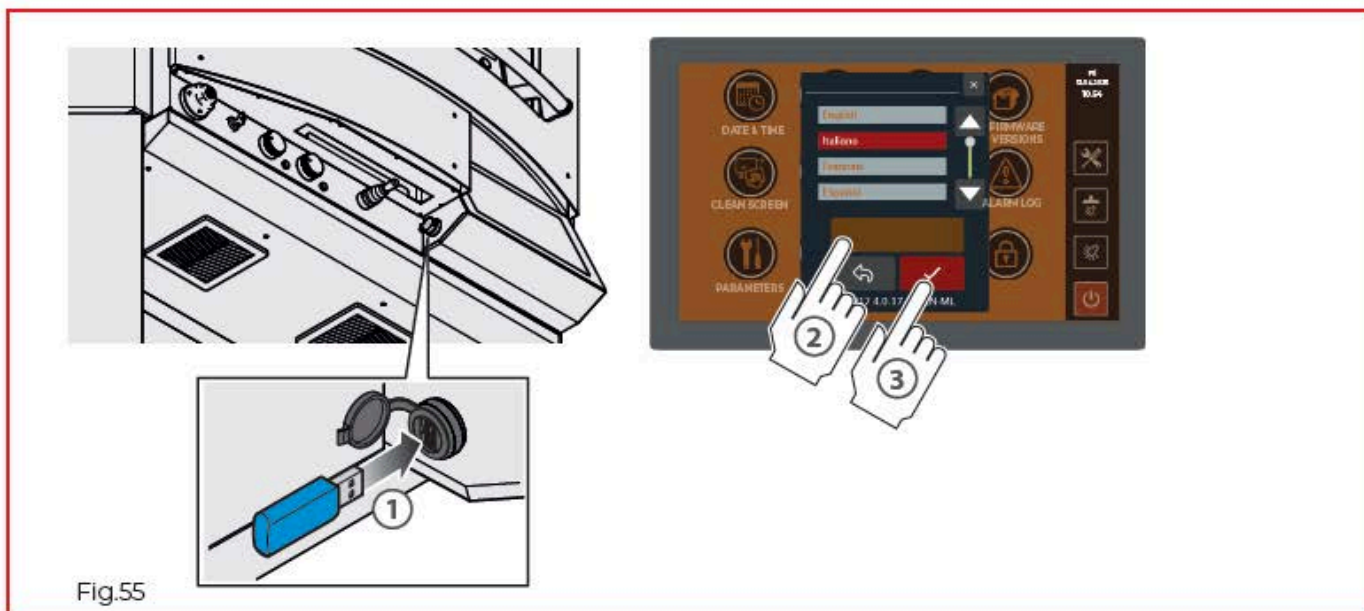


Fig.55

Firmware versions

What you can do on this screen ► Fig.56

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

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.57

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

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 kWh;
 - 6) the consumption in kW over the last 7 days.
- 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.58

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

Fig.56

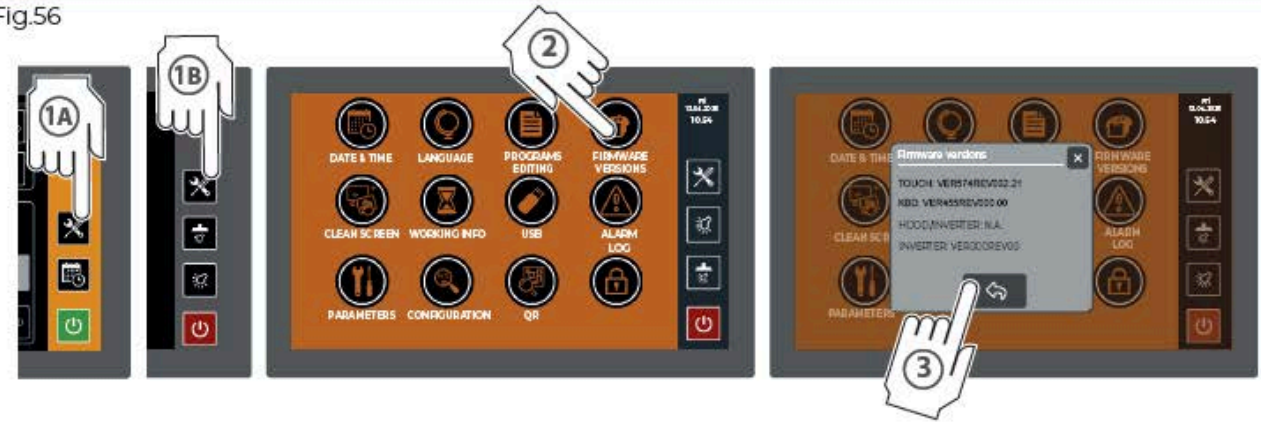


Fig.57

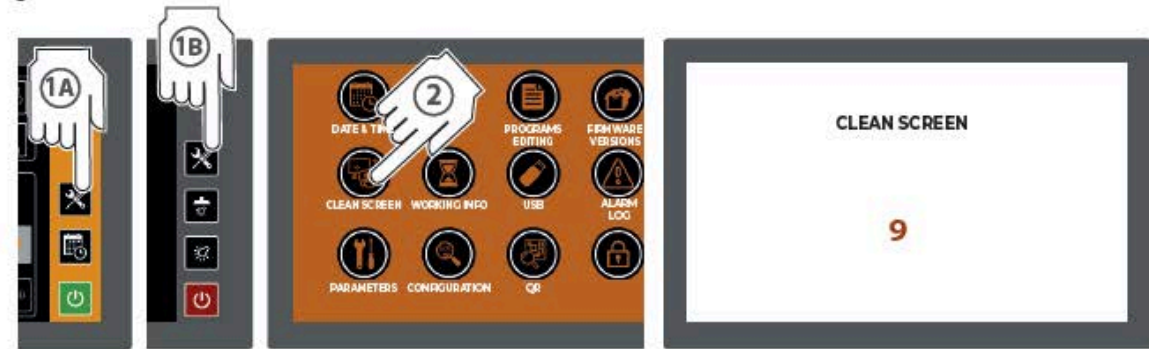
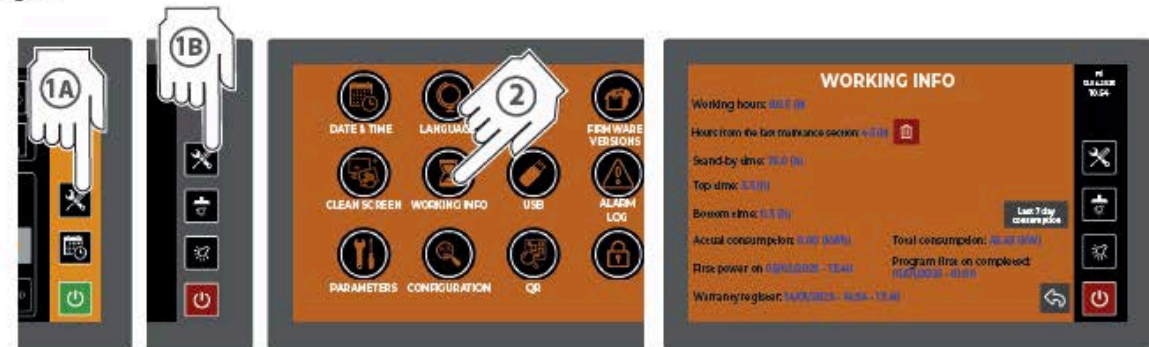


Fig.58



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.59

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

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.60

- 1A) 1B) Touch the **SERVICE** key.
- 2) Tap the **ALARM HISTORY** key.
Insert the USB stick into the USB socket located on the side of the dashboard.
- 3) By tapping the **ALARM LOG** 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.59

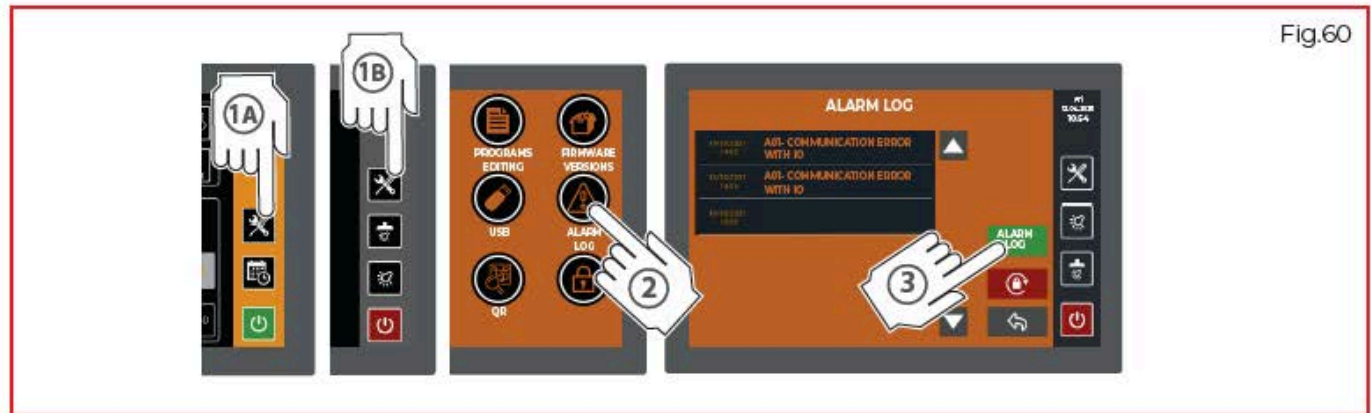


Fig.60

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.61

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: active steamer; 2: steamer NOT active;
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

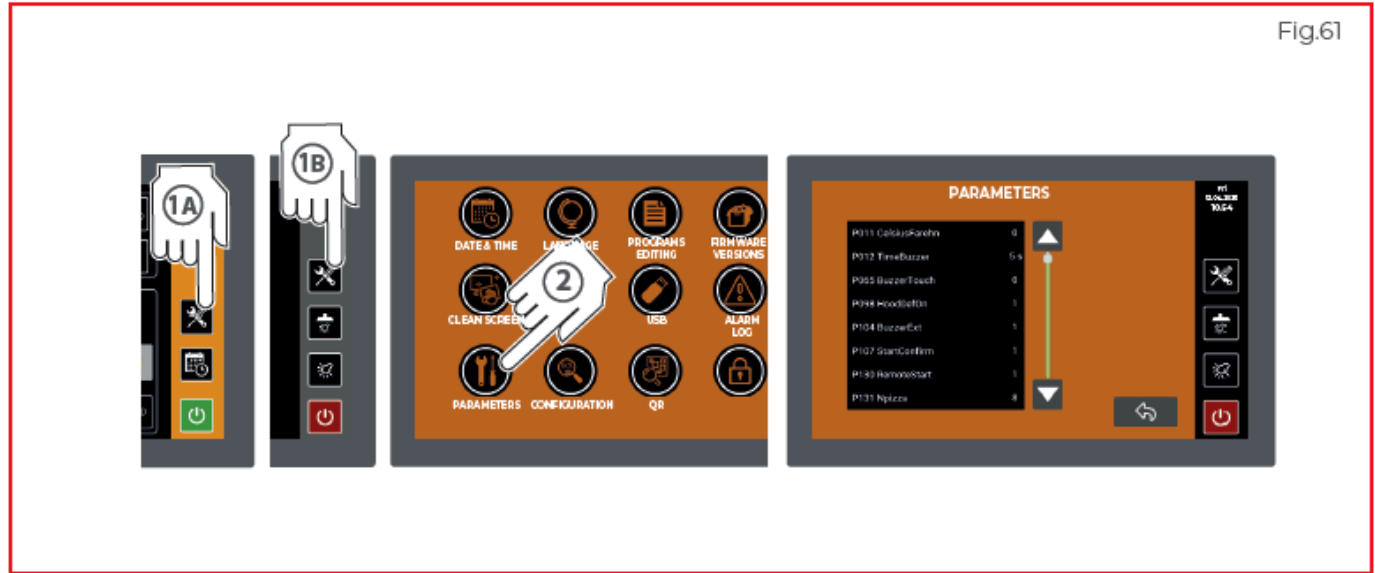


Fig.61

Configuration

What you can do on this screen

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.62

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 HOURS** key.



4

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

** the shown number is just an example*

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 a Service Centre 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 detergent).

⚠ 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 substructure/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.64

OVEN CLEANING

Cleaning the external steel parts

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

Cleaning the glass door

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.

Cleaning the refractory surface

▶ Fig.63

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

Remove the coarser food residues with a natural fibre brush; then, if necessary, remove the refractory bricks of the cooking surface as shown in the figure and suck the carbonized residues accumulated under them on the bottom of the oven with an ash extraction bin. Never use 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.

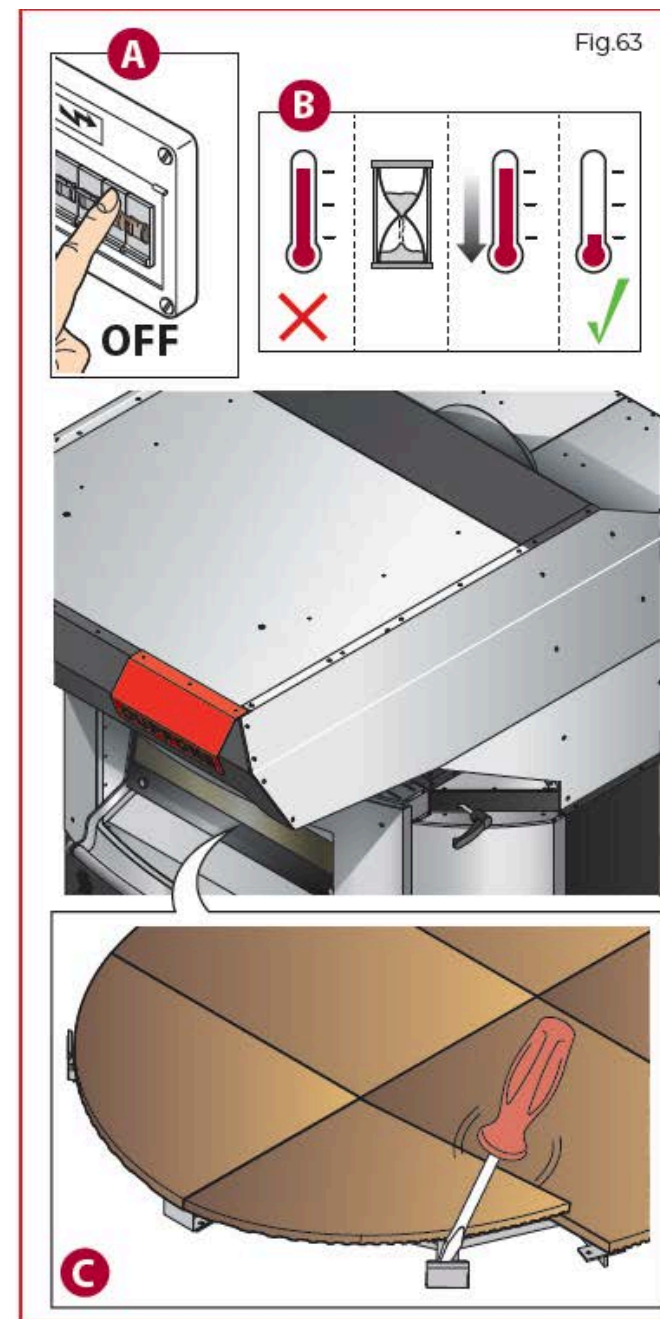


Fig.63

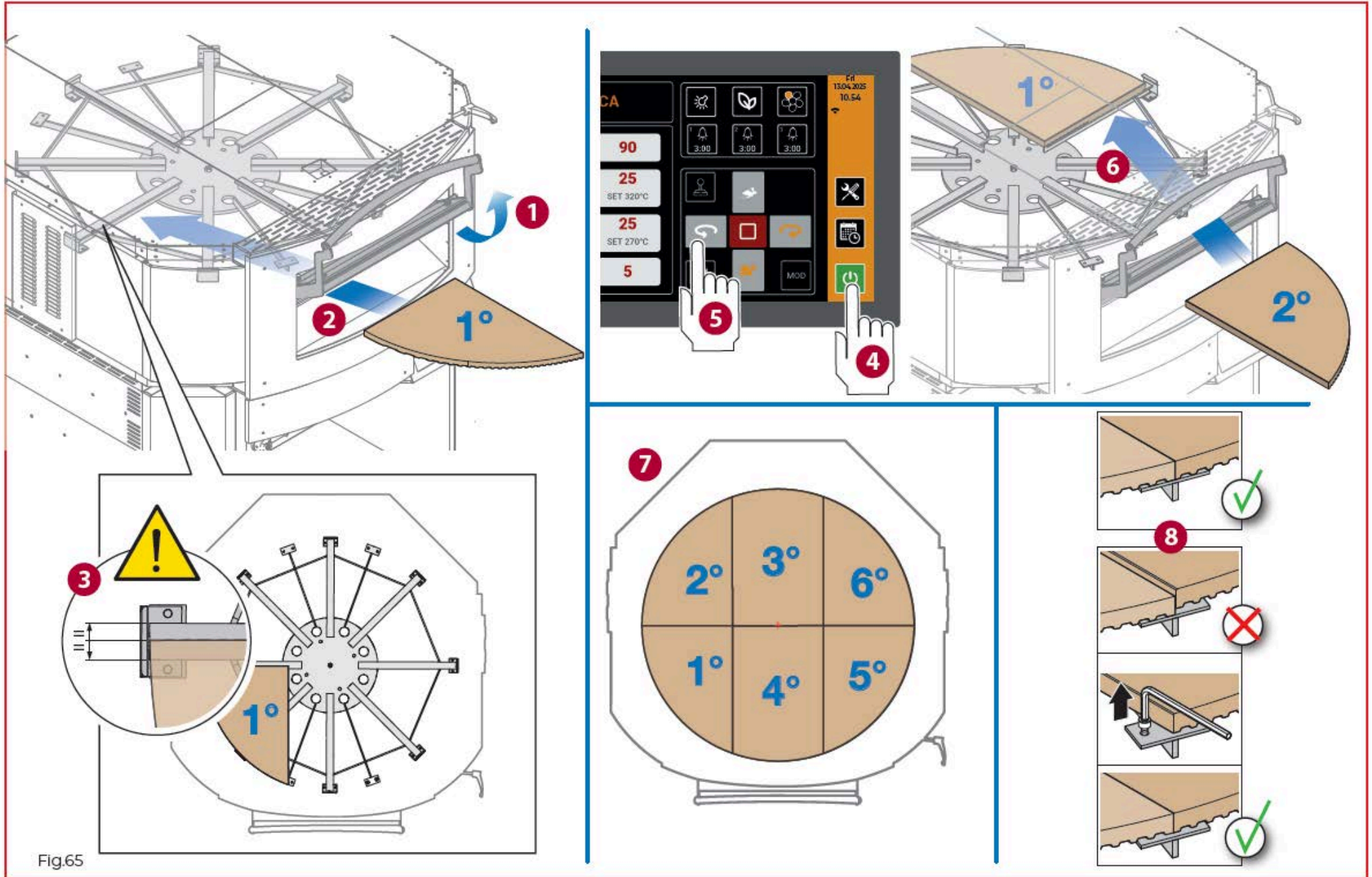


Fig.65



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.67

- ① Touch the **ON/OFF** key  (if the oven is off);
 - ② touch the pyrolysis key;
 - ③ confirm by touching the  key: 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 in advance, press the pyrolysis key again or turn the oven off with the ON/OFF key;
- ④ in a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin ► Fig.66

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

CHAMBER CLEANING WITH PYROLYSIS IN "WEEKLY PROGRAMMING" MODE

It is possible to clean the chamber with pyrolysis as a programmed event accessing the **SCHEDULER (event programming)** menu (see page 32) and indicating the time when you want pyrolysis to be performed.



Fig.66

- !** 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.67

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.68

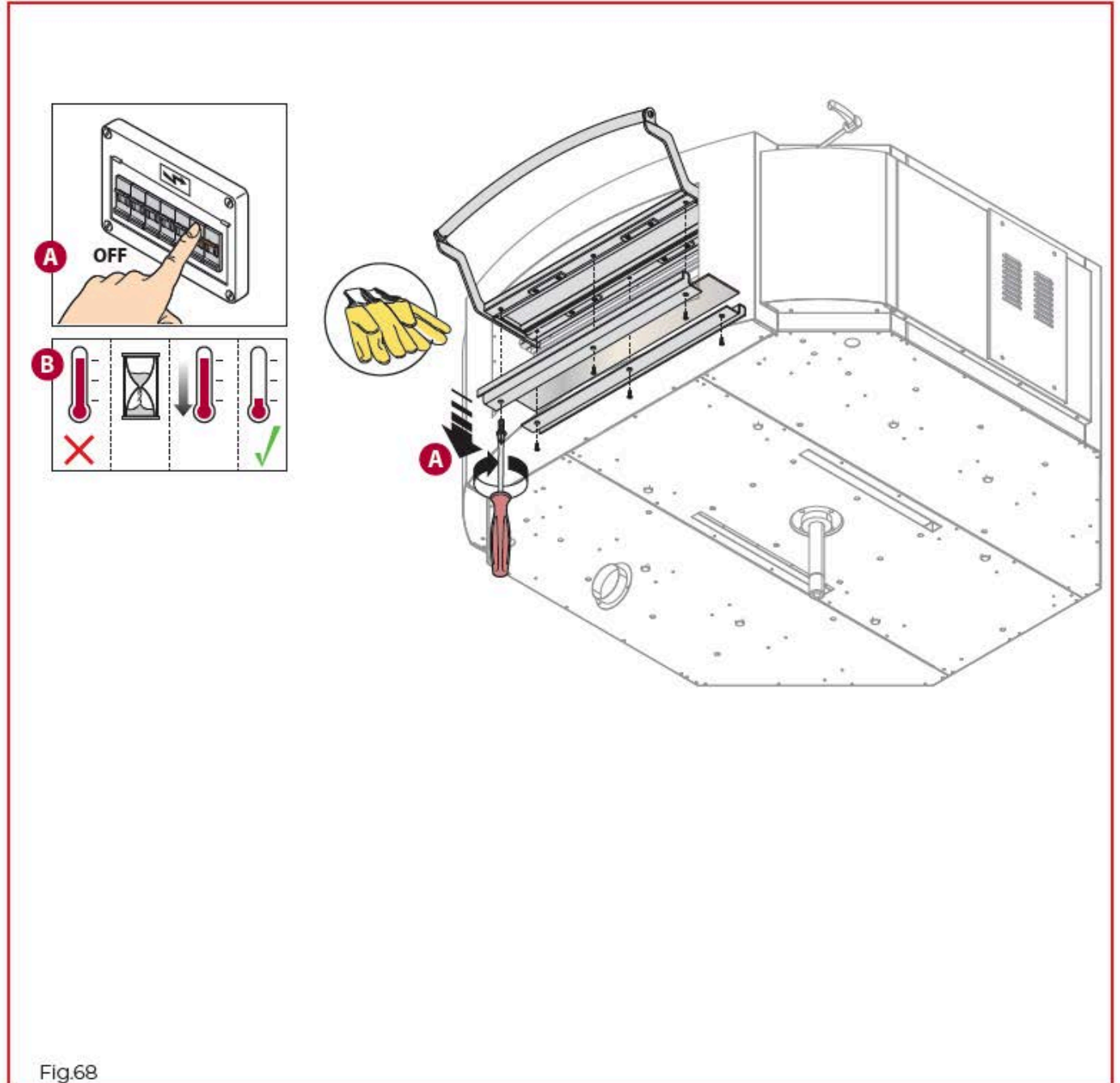


Fig.68


OVEN 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. Leave the door ajar to guarantee correct ventilation.


Before resuming operations:

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

DISPOSAL AT END OF LIFE

 Before disposing of the equipment, cut or remove the power cord, with the appliance disconnected from the power supply, to avoid any unauthorized use and the risks associated with it.

 Block the door opening (for example with adhesive tape or clips) so that no child can accidentally be trapped inside the cooking chamber while playing.

 Pursuant to Article 13 of Legislative Decree no. 49 of 2014 "Implementation of WEEE Directive 2012/19/EU on waste electrical and electronic equipment".

The crossed wheeled bin indicates that the product was introduced on the market after 13 August 2005 and that it must not be discarded with other waste at the end of its working life but must be 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 Italy

WEEE equipment in Italy must be delivered to:


- to Collection Centres (also named eco-islands or eco-platforms)
- the dealer where new equipment is purchased who must withdraw it free of charge ("one to one" withdrawal).

Information on disposal in European Union countries

The EU Directives on WEEE equipment has been adopted in different ways by different countries, therefore in order to dispose of this equipment correctly we suggest that you contact your local authority or your dealer in or-

der to ask the correct method of disposal.

DISPOSING OF ASHES AND FOOD RESIDUES

 The ash and food residues removed with cleaning must be disposed of according to the regulations in force in the country where the oven is used.

If in doubt, we suggest contacting the local authorities to ask for the correct method of disposal.

While waiting for disposal, the ash and food residues must be stored in fireproof metal cans, resistant to high temperatures and provided with a lid that must always remain closed.

Keep the latter away from the elements and in a place inaccessible to children and animals.

Do not approach materials that can be flammable, explosive or heat-sensitive.

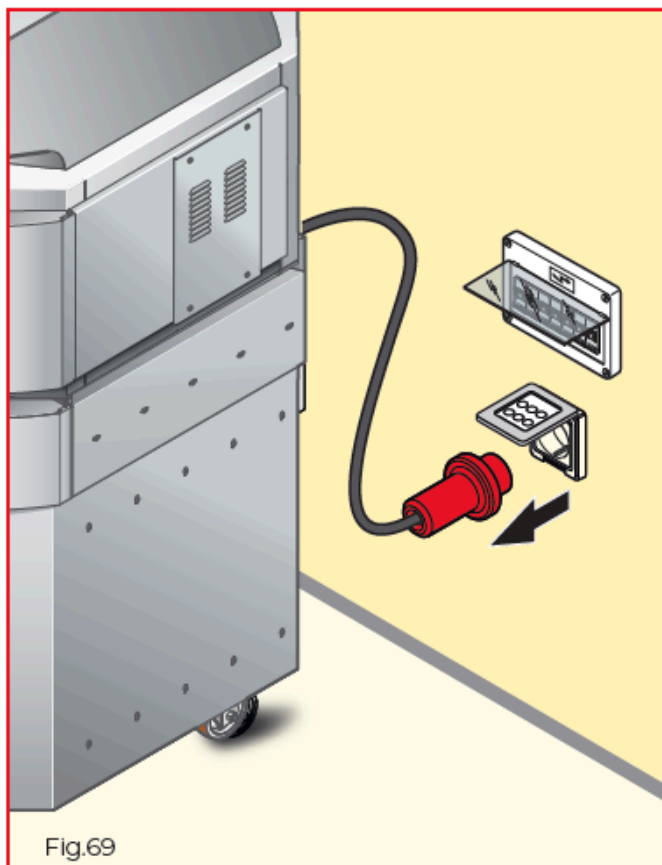


Fig.69

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.

WHAT TO DO IN CASE OF ANY MALFUNCTION

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

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

Serial number (S/N)

Model

Invoice date

Invoice number

· Read the chapter on warranty carefully.



WARRANTY - page 57.

· Call an authorised Service Centre or call the dealer directly stating the appliance data. While waiting for Technical service, disconnect the appliance from the mains.



LLK Pizza Pros
 Units 3-5 Belgrave Industrial Estate
 Honeywell Lane
 Oldham
 OL8 2JP
 01616335797
 sales@llkpizzapros.co.uk - www.llkpizzapros.co.uk

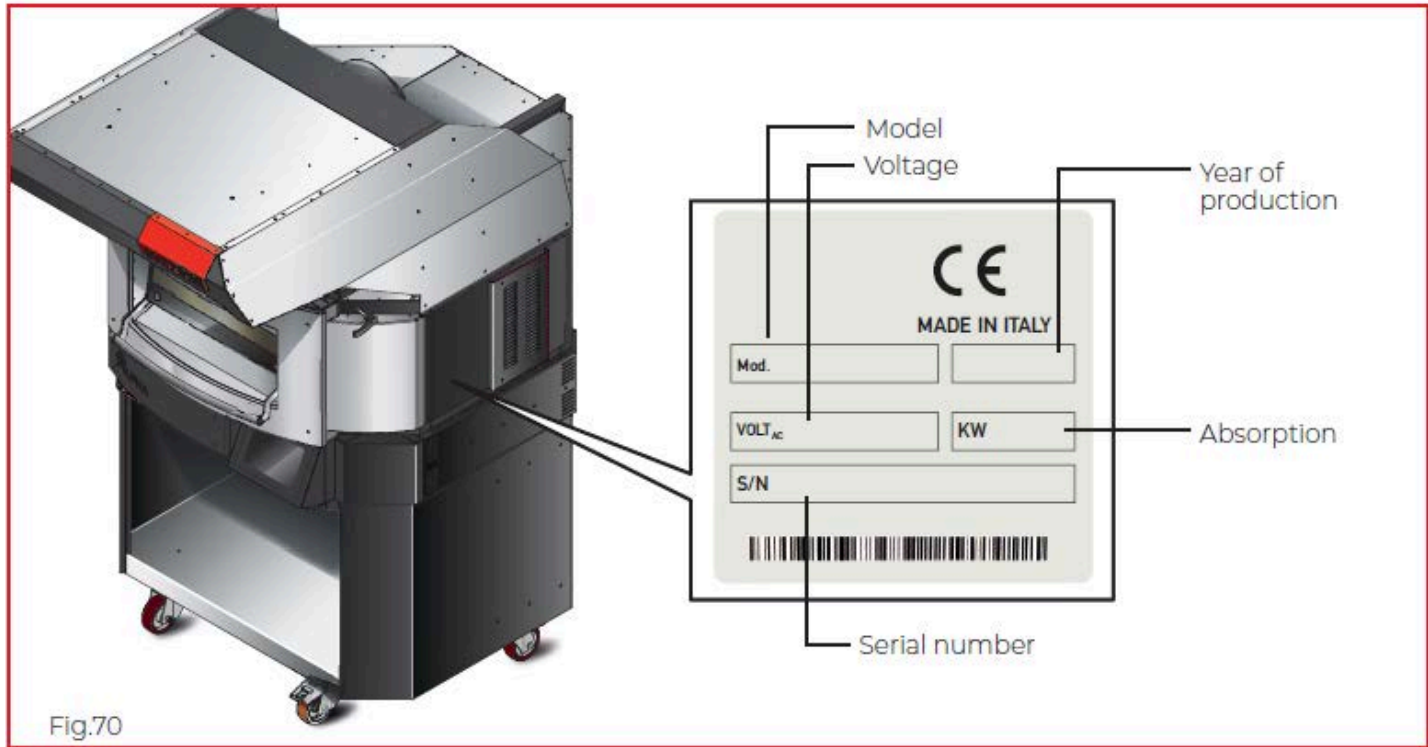


Fig.70

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.
The oven does not cook evenly	<ul style="list-style-type: none"> · Make sure you set the cooking parameters correctly. · In case of incomplete baking cycles, change the positions of the pizzas.
The first pizzas are burnt	<ul style="list-style-type: none"> · During preheating, the BOTTOM power (percentage) has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas.



Units 3-5
Belgrave Industrial Estate
Honeywell Lane
Oldham
OL8 2JP
sales@llkpizzapros.co.uk
0161 633 5797
www.llkpizzapros.co.uk



CUPPONE

Cuppone Srl Via Sile, 36 -
31057 Silea (TV)
cuppone.com Tel: +39 0422
361143