



# Cuppone **MAX** User & Installation Manual



Note: Pizza Equipment Professionals has provided this manual as an English only copy of the Cuppone F. LLI SRL Manual provided by the manufacturer. Words and Descriptions may have been altered. If you have questions please reference the Manufacturer's Manual you have received with your purchase.

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# Introduction

The present manual was originally written in Italian. All other languages are translations. Congratulations on selecting a product that was designed and constructed with advanced technology. We recommend that you read through this manual fully before using this appliance. It contains very important information and instructions regarding installation, use and maintenance. The oven you have purchased was carefully designed and constructed and has been subjected to strict inspection tests in our laboratories, therefore we can guarantee its absolute safety and functionality. Installation must be done according to the instructions by professionally qualified personnel who are able to take on the responsibility for the installation and guarantee the best conditions for operation and safety.

## Technical Support

The manufacturer or Pizza Equipment Professionals are able to solve any technical problem concerning use and maintenance. In the remote possibility of poor operation or a repair, only use qualified personnel and please first contact Pizza Equipment Professionals for assistance with location a qualified repair company or technician.

## Initial Instructions

**ATTENTION!** Failure to comply with what is described in this handbook could jeopardize safety. The manual must be kept carefully and in an accessible location, it must also always accompany the product during its operation. Before installing and using the oven, this manual must be read carefully and the instructions it contains must be followed scrupulously. The manufacturer declines all civil and criminal liability for damage to people, property or animals deriving from the failure to observe current safety regulations, failure to respect the contents of this manual and from any printing or transcription errors. It also declares that it reserves the right to make any changes to the product that it considers appropriate without the obligation to provide notice. Before handling, installing or using the product, verify the suitability of the room where it will be located.

Make sure that all safety measures have been taken in order to avoid any accidents. The oven must be installed by qualified personnel in compliance with current regulations. Some parts of the oven may reach very high temperatures. Be careful not to touch the surfaces and to not bring material near the oven that may be inflammable. The presence of children, elderly or disabled individuals requires supervision of a responsible adult. In the case of poor operation, do not use the oven and contact your nearest service provider. The equipment may only be used by people who have been trained in its use. The oven is a product used for baking pizzas or similar products, any other uses must be considered improper. Periodically check the exhaust ducts.

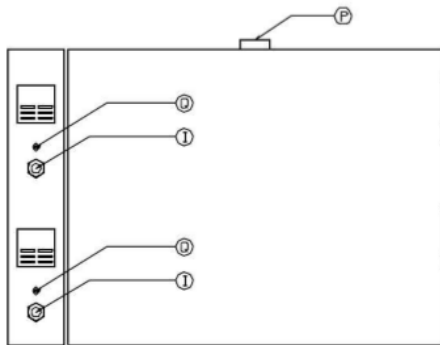
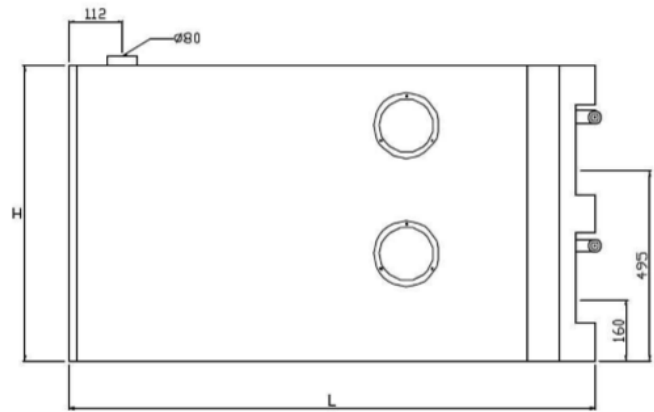
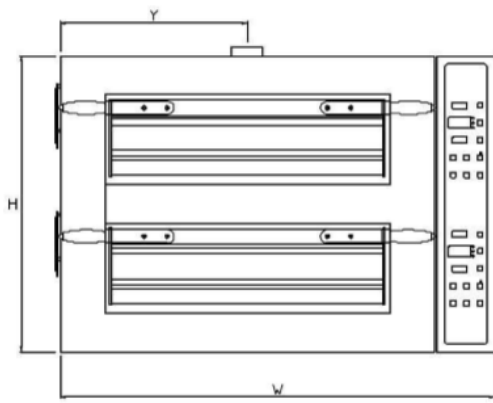
If a fault occurs, contact only authorized personnel. Use only original spare parts when replacing components.



Technical Data		MX635L/1	MX635L/2	MX935/1	MX935/2
Cooking Chamber Dimensions	L P H mm (inch)	1050 (41.34) 700 (27.53) 160 (6.30)	1050 (41.34) 700 (27.53) 160 (6.30)	1050 (41.34) 1050 (41.34) 160 (6.30)	1050 (41.34) 1050 (41.34) 160 (6.30)
External Dimensions (*)	L P H mm (inch)	1490 (58.66) 1020 (40.16) 435 (17.12)	1490 (58.66) 1020 (40.16) 435 (17.12)	1490 (58.66) 1370 (53.94) 435 (17.12)	1490 (58.66) 1370 (53.94) 435 (17.12)
Pizza Baking Capacity	(inch)	6 (13.78 inch) 2 (19.68 inch)	6+6 (13.78 inch) 2+2 (19.68 inch)	9 (13.78 inch) 4 (19.68 inch)	9+9 (13.78 inch) 4+4 (19.68 inch)
Electrical Power Supply (50/60 Hz)	Volt	AC 3 208 US	AC 3 208 US	AC 3 208 US	AC 3 208 US
Maximum Absorption	kW max	10,07	10,07 + 10,07	13,10	13,10 + 13,10
Ampage	(AC 3 208 US)	27,9	27,9 + 27,9	36,3	36,3 + 36,3
Connection Cable (n x mm <sup>2</sup> ) (n x AWG)	(AC 3 208 US)	4xAWG12	4xAWG12 + 4xAWG12	4xAWG10	4xAWG10 + 4xAWG10
Minimum Protection Relative to Customer Panel (n x A)	(AC 3 208 US)	3x32	3x32 + 3x32	3x40	3x40 + 3x40
Average Consumption	kWh (US)	7,5	7,5 + 7,5	9,8	9,8 + 9,8
Net Weight	Kg/Kr	183 (403)	316 (696)	233 (514)	405 (893)

(\*) - Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system. Leave the space above the oven. L : width - P : depth - H : height





<b>Q</b>	Equipotential
<b>I</b>	Cord Socket
<b>P</b>	Steam Vent

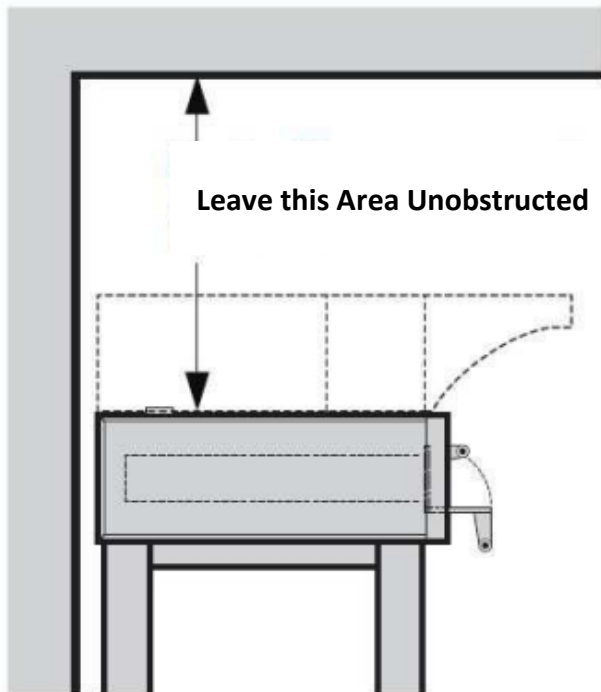
N.B. The Drawing Shows a Double Oven

(\*) - Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. We advise that you leave an unrestricted space of at least 500 mm to the right side to allow for easy access to the electrical system. Leave the space above the oven. L : width - P : depth - H : height

# Installation Requirements

Before starting the installation, check the following conditions that are necessary for proper oven operation and maintenance:

- 1) **Handling:** Make sure that the floor is able to support the weight of the oven. Handle the packaged oven using a forklift or a pallet truck.
- 2) **Electrical connection:** Provide a box for the connection to the mains power supply in the immediate surroundings.
- 3) **Ventilation:** The oven must be installed in an area that permits suitable ventilation according to current law. In closed environments, a  $\varnothing 14$  cm air intake is required that connects to the exterior or with a ventilated room (eg. warehouse, attic, garage, space below a staircase).
- 4) **Fume extraction:** The oven is equipped with a built-in vapor discharge outlet. These vapors, together with those that normally exit the oven during the operation must be collected by a ventilation hood and directed outside through a flue. Make sure that the room has a flue that is suitable for the hood that is used according to current regulations
- 5) **Safety distances:** It is mandatory that the minimum safety distances between the oven and the other equipment or inflammable material are respected. It is also prohibited to use the oven in areas at risk of explosion. The indicated distances must be increased in the presence of heat sensitive material.



## Instructions for the Installer

The gas, water, electrical systems and the rooms where the equipment will be installed must comply with the safety, accident prevention and fire prevention standards applicable in the country of use; otherwise the Manufacturer shall not be liable for any direct or indirect damage to people or property.

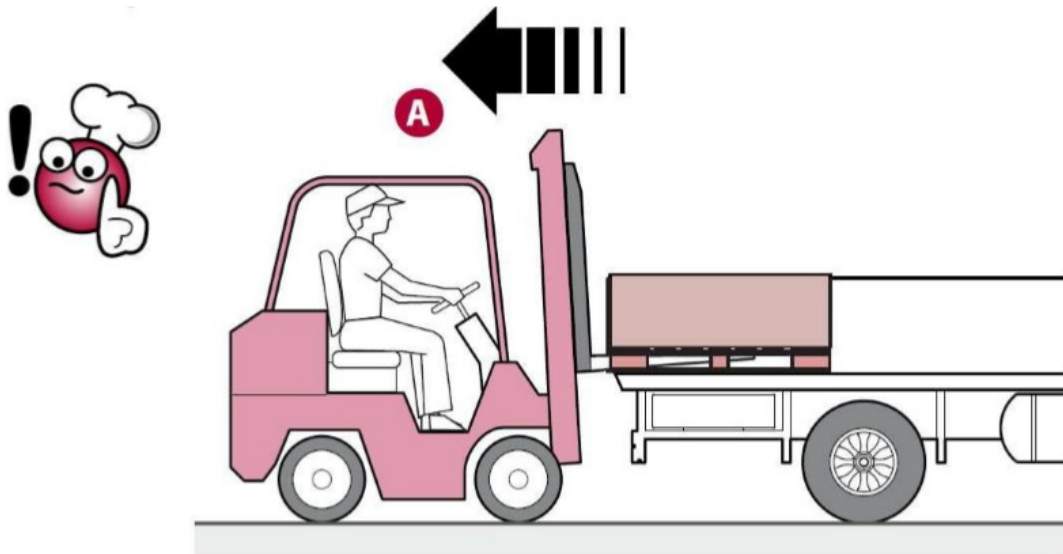
**ATTENTION!** Always shut off the main electric switch when installing, servicing or repairing the equipment. Before making the electrical connection, make sure that the voltage and frequency stated on the specifications plate corresponds to those of the power supply. A circuit breaker with auto protection and sufficient capacity must be installed upstream of the equipment; it must have a contact opening distance that permits complete disconnection. (the specifications regarding the opening distance of the contacts and the maximum leakage current must be taken from current regulations). The equipment must be earth bonded.

This equipotential system must comply with current standards.

Install the equipment in a well ventilated area, as incorrect air recirculation impedes optimal operation and the “wellbeing” of the people working near the equipment. Do not obstruct the ventilation system in the area where the equipment is installed. Do not obstruct the ventilation and exhaust holes in this or any other equipment. At the end of installation, dispose of the packaging pursuant to local ecological and environmental regulations. The material used for packaging is compatible with the environment and can be kept safely or burnt in a specific waste combustion system. The plastic components subject to disposal with recycling are marked with this symbol

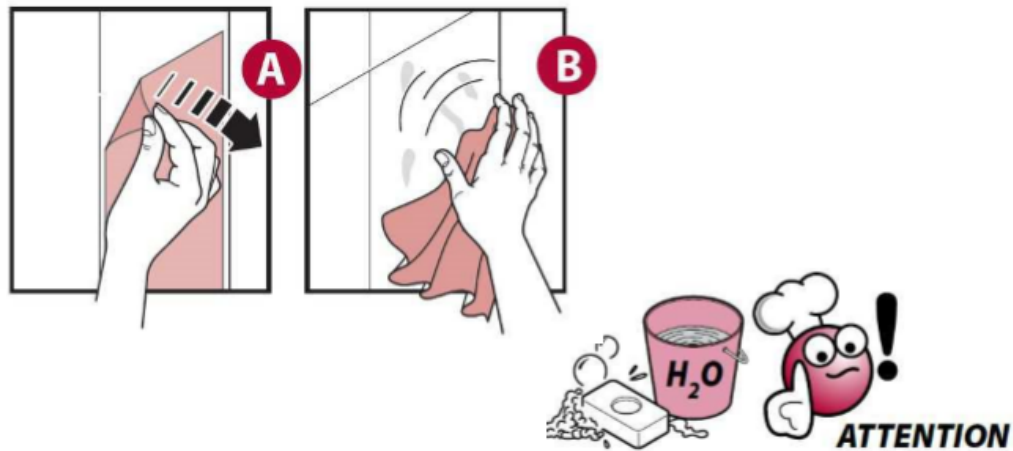


## Unloading and Transport



## Preparations and Checks

Unwrap the oven and carefully remove the protective film. In the instance where glue residue remains on surfaces, remove using soapy water; do not use corrosive products. **ATTENTION!** Check that all oven parts are in good condition and that there are no defects or breakages; in such an instance, contact the manufacturer who will advise you on the procedure to follow.



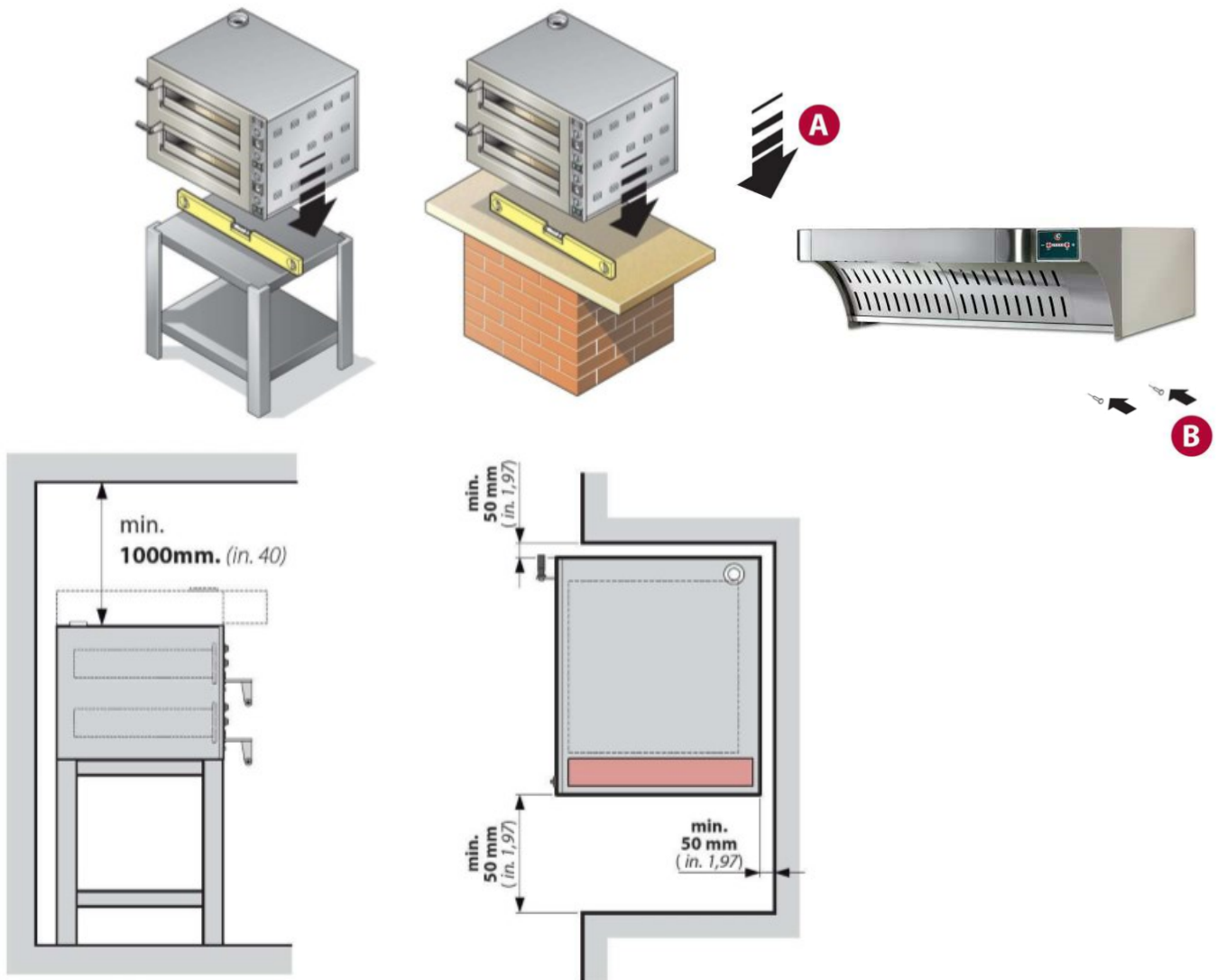


# Positioning

**CAUTION** – To reduce the risk of fire, the appliance is to be installed in FIREPROOF surroundings only, with no combustible material within 50 mm / 2 inches of the sides, front, or rear of the appliance or within 1000 mm above the appliance. The appliance is to be mounted on floors that have the structure, flooring and surface finish “NON COMBUSTIBLE”. Ensure that you keep a distance of at least 50 mm between the oven and other equipment or inflammable materials. Position the oven onto its support or any other base made of nonflammable materials which is completely level and which is able to support the oven weight. In case of use of the support fasten it to the oven with self drilling screws from below the support. In any case seal the gap between the oven and the stand or the base, using silicone resistant to high temperatures. We advise that you leave an unrestricted space of at least 500 mm / 20 inches to the right side to allow for easy access to the electrical system. Where this is not possible, you will have to move the oven from its housing using suitable lifting systems.

## Hood positioning and connection

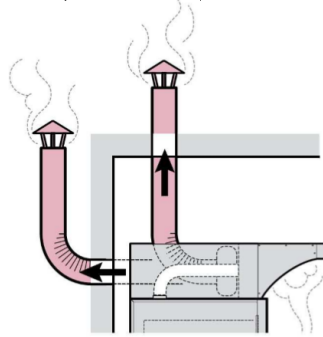
Attention: The hood is to be used only in association with the oven and not for other purposes.



## Oven Discharge Flue (chimney)

We advise connecting the oven discharge flue to a fume extraction duct or to place the oven itself under a hood exhaust fan.

**ATTENTION:** Do not directly connect the oven discharge flue to an extractor (fan or motorized hood extraction pipe).



## Electrical Connections

Electrical connections Only qualified personnel must carry out electrical connection. The technical data plate, located on the back of the oven, contains all the necessary information for correct connection. To carry out this operation, remove the right side oven panel, connect the cable to the terminal board and secure it with the relative cable strain relief located on the back of the appliance itself.

Connect the cable to the automatic master switch (multipolar differential magnothermal switch with a contact opening of at least 3 mm), arranged in the immediate vicinity **The manufacturer will not assume any responsibility in the instance where the above described is not respected.**

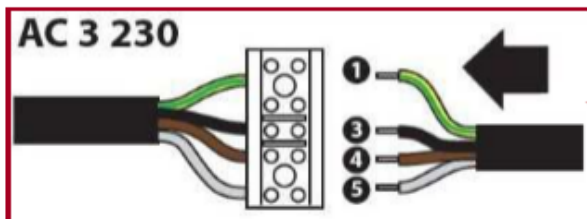
1 Ground/Green

3 120 VAC

4 120 VAC

5 120 VAC

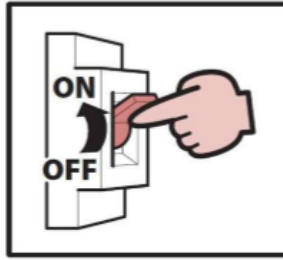
3 Phase 208-220 Volt 60 Hz



For the American (U.S.A) and Canadian (CA) markets



## Power Supply Activation



208 V

220 V

## Operation Verification

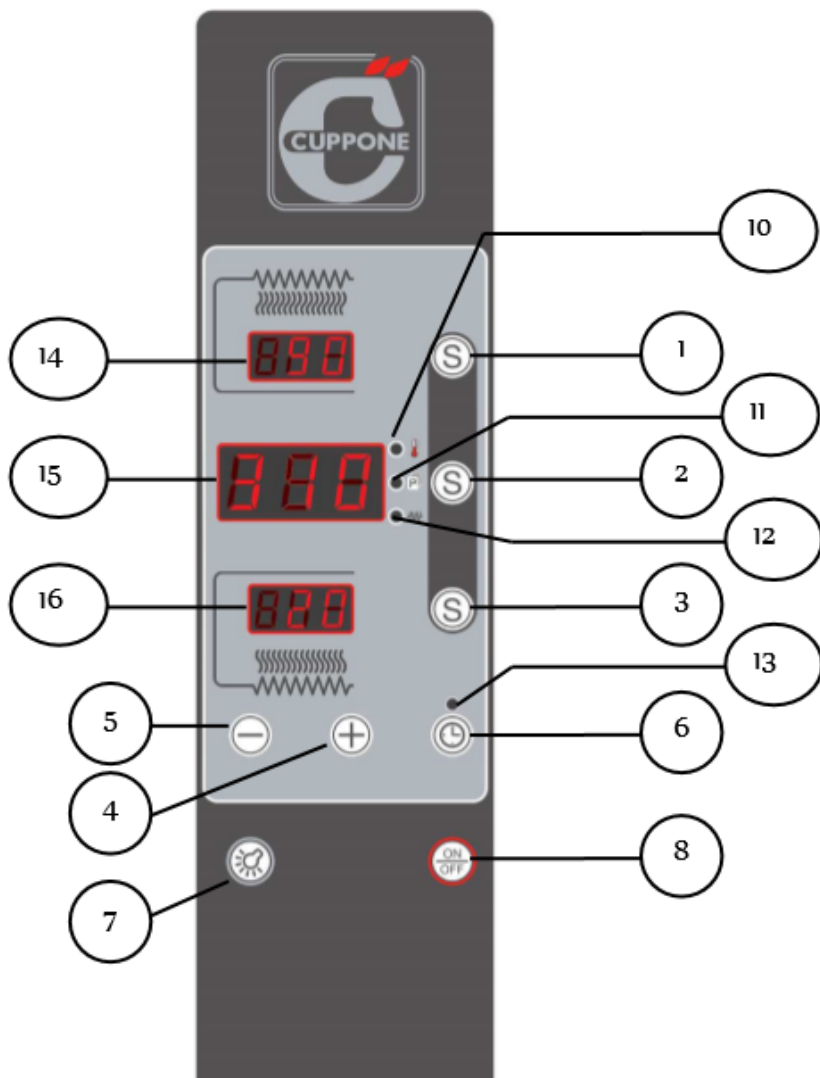
Start up the oven using the instructions provided below. Check the correct operation of all electrical components, whilst explaining how to best use the appliance and how to carry out routine maintenance and cleaning operations to the user.

### Pre-Test

Prior to delivery to the customer, the oven is tested at the manufacturer's workshops both with regard to functionality as well as to safety. When the unit is turned on for the first time it is recommended that the temperature is set at 150°C / 302°F and left on for at least 8 hours. During this phase, the oven will produce fumes and unpleasant odors due to the evaporation of the moisture contained in the insulation. These fumes and odors will disappear during the subsequent operating cycles.

**ATTENTION: Please refer to the user's manual for start-up and programming.**

## Description of Controls



1 - Set ceiling (top heat) this is used to enter or exit from setting the percentage of top heating elements.

2 - Set oven press once to enter setting the oven temperature; press again within two seconds from pressing the first time to enter program selection.

3 - Set floor (bottom heat) this is used to enter or exit from setting the percentage of bottom heating elements.

4 - Up button this is used to increase the values of oven temperature, percentage top heating elements, percentage bottom heating elements, countdown and program number.

5 - Down button this is used to decrease the values of oven temperature, percentage top heating elements, percentage bottom heating elements, countdown and program number

6 - Clock button Allows you to activate the "buzzer" and the "countdown" function.

7 - Light button this activates or deactivates the oven light.

8 - On/off button this switches the oven on or off.

10 - Led 1 if lit, this indicates that the user is in the oven temperature setting state.

11 - Led 2 if lit, this indicates that the user is in the program selection state.

12 - Led 3 if lit, this indicates that the heating elements are heating.

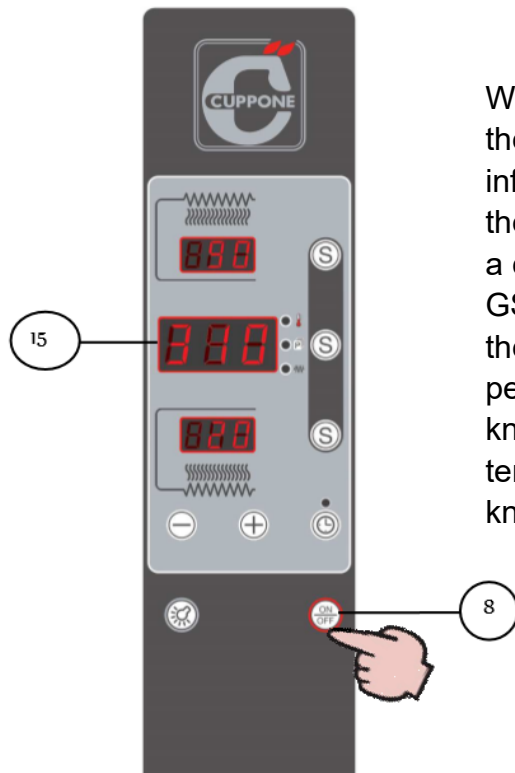
13 - Led 4 if blinking, this indicates that the countdown has been activated.

14 - Display 1 this displays the percentage value of operation of the top heating elements.

15 - Display 2 this displays: - the oven temperature, - the set temperature, - the selected program number, - the time remaining before intervention of the acoustic signal indicating the end of the cooking time (buzzer) - the countdown time.

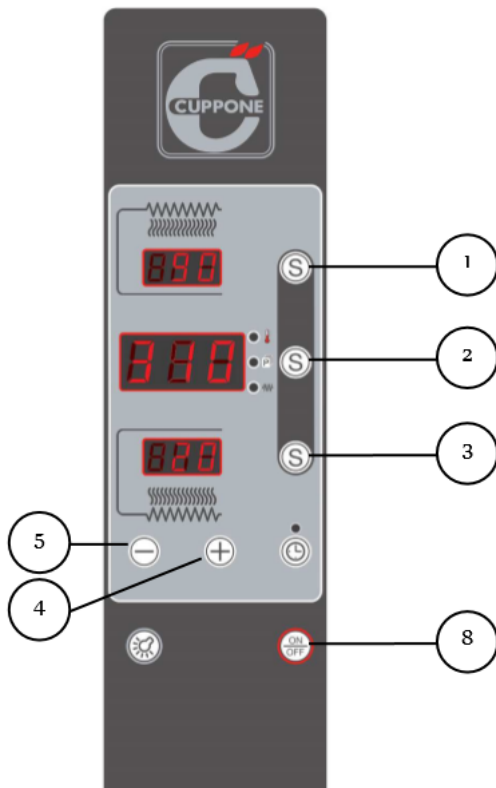
16 - Display 3 this displays the percentage value of operation of the bottom heating elements.

## Turning On



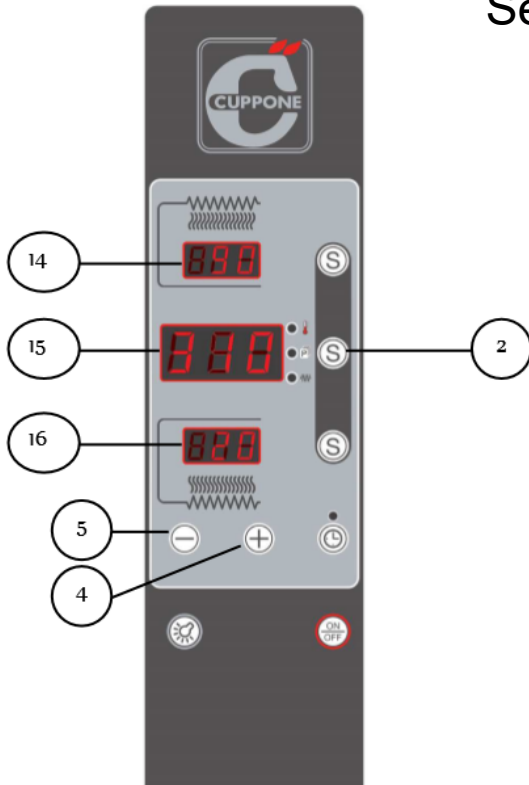
When the on/off button (8) is pressed, the card lights up all the displays and starts regulation according to the displayed information. The display (15) shows the temperature inside the oven. The oven may be turned on in automatic mode via a clock or SMS, by connecting an external clean timer or GSM module contact to the back of the control board. When the oven is turned to stone bake pizza, set the chamber temperature to 280°C / 536°F, in the instance where the pizza is kneaded using “PIZZAFORM”; otherwise set the chamber temperature to 310°C / 590° F, where the pizza has been kneaded by “hand”.

## Parameter Settings



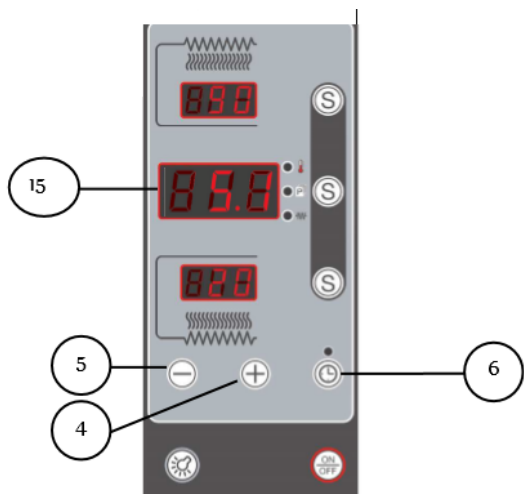
Press the set button (2) to enter the “oven temperature setting” mode and use the up (4) and down (5) buttons to increase or decrease this temperature as required. Similarly, press the set (1) and set (3) buttons to enter the “setting the percentage of top heating elements and setting the percentage of bottom heating elements” modes respectively and use the up (4) and down (5) buttons to increase or decrease this percentage as required. Press the on/off button (8) again to switch the oven o.; when the oven is switched on again, the card will display the cooking modes set in the last program used.

## Selection Mode



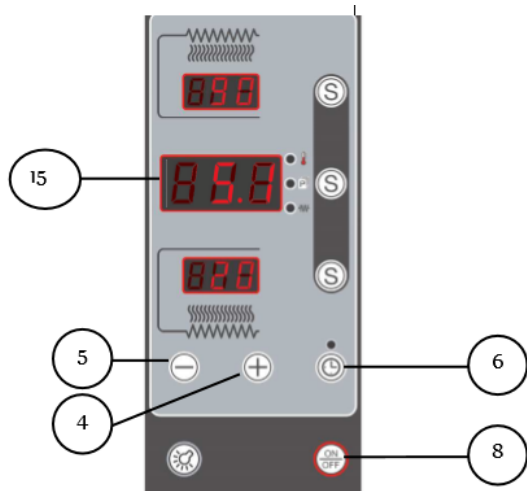
Press the set button (2) twice within two seconds to enter the program selection mode; the display (14) shows the percentage of the top heating elements, display (15) shows the selected program number, display (16) shows the percentage of the bottom heating elements. To select the other programs, use the up (4) and down (5) buttons. To change the selected program parameters, press the set button (2) related to the value to be changed and then use the up (4) or down (5) buttons to increase or decrease it. These changes are, however, temporary; i.e. upon switching the oven off. and then switching it back on again, the program will appear with the initial parameters. To permanently set and change the parameters of the 99 usable programs, keep the set button (2) pressed for 4 seconds with the oven switched off. The three displays light up, showing the set percentage values of the top heating elements, the oven temperature and the percentage of the bottom heating elements; to change these values, proceed as described above. Press the set button (2) again and the program number will be displayed. To exit from this setting, keep the set button (2) pressed again for 4 seconds.

## End of Cooking Time



End of cooking time Buzzer The board is equipped with an acoustic signal indicating the end of cooking time (buzzer). To activate it, press and release key (6) when the oven is on. The time (in minutes and tenths of a second) before intervention of the "buzzer" will appear on display (15) and the countdown will automatically activate. If you wish to modify the time, use keys "+" (4) and "-" (5) while display (15) presents the buzzer time. To turn off the oven, hold down key (8) for 2 seconds.

# Countdown Function



## Automatically Turn On

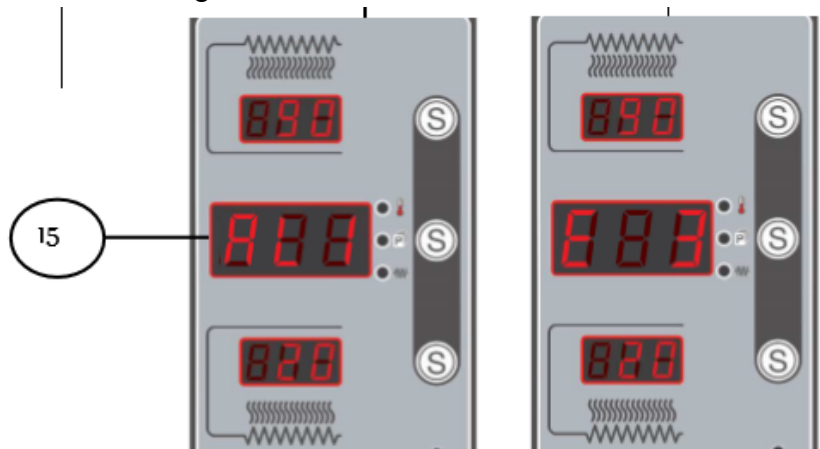
The board is equipped with a countdown function which automatically turns on the oven. To activate this function, press key (6) with the oven turned off. The time remaining before the oven is due to turn itself on will appear on display (15); to modify the time, use keys (4) and (5) (maximum limit 99.5: 99 hours and 50 minutes). Should you wish to exit the function and cancel the countdown, press key (8) once again otherwise the oven will turn itself on once the set time has lapsed

# Trouble Shooting

Trouble shooting In the event of a fault or malfunction, the following error messages will appear on the board display (15).

1. "E\_1" : temperature probe cooking chamber failure.
2. "E\_2" : temperature probe power board failure.
3. "E\_3" : temperature probe cold junction board failure.
4. "AL1" : temperature probe power board higher than parameter 07.
5. "AL2" : temperature probe cold junction board higher than parameter 08.

NOTE: "E" oven turns off. "AL" oven continues cooking.



# Instructions for the User

This equipment was designed exclusively for industrial and professional cooking of pizzas or similar food products as per the methods indicated in this booklet. Any use other than what is indicated is considered improper, potentially dangerous for people and animals and could cause irreparable damage to the equipment. Improper use of this equipment will void the warranty; furthermore, the manufacturer does not consider itself liable for damage to people, animals or property.

**FIRE HAZARD** Leave the area around the equipment free and clean of combustibles. Do not keep inflammable material near this equipment. All of the models described in this handbook have parts that are heated by direct contact, by air convection or fumes and radiation: attention - risk of burns! Do not handle parts without suitable protection.

**ATTENTION:** Always turn off the main electrical switch when no longer using the equipment, especially during cleaning operations or a prolonged period of inactivity.

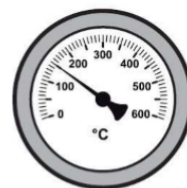
If you notice any anomaly (ex. damaged power cable, etc...), poor operation or failure, do not use the equipment and contact a service center authorized by the manufacturer. Original spare parts must be used under penalty of cancellation of the warranty. Place the emergency telephone numbers in a visible location. This equipment is not suitable for use by people (including children) with reduced physical, sensorial or mental capacity or those lacking experience and knowledge, unless a person who is responsible for their safety supervises them or provides them with instruction regarding equipment use.

**Personnel using the equipment must be professionally prepared and periodically trained in its use and in safety and accident prevention regulations. Children must be supervised to make sure they do not play with the equipment or its parts.**

**ATTENTION:** It is prohibited to place inflammable solids or liquids, such as spirits, in the baking chamber when operating. Supervise the equipment when operating and do not leave food in the oven with no one present!

## Initial Operation

When the appliance is turned on for the first time, it is recommended that the temperature is set to 150 °C / 302°F and that the appliance is left on for at least 8 hours. During this time, the oven will produce fumes and unpleasant odors due to the evaporation of the moisture contained in the insulation materials. These fumes and odors will disappear during the subsequent operating cycles





## Baking Tips

We suggest to switch on the oven at least one hour before working with chimney in closed position. The operating parameters will vary according to the type of cooking which you intend to carry out and according to the type of product to be cooked.

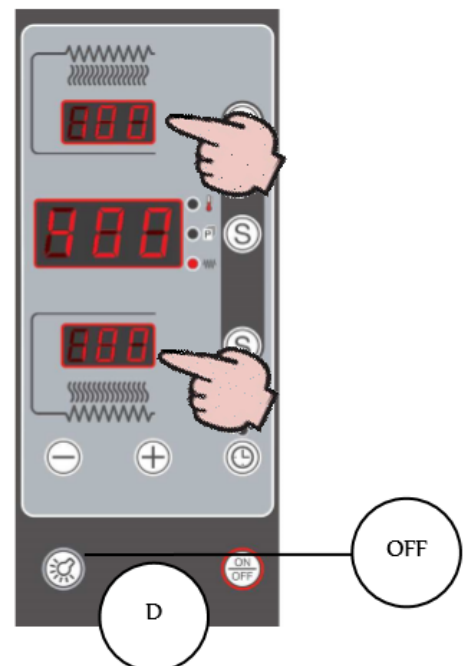
## Maintenance Instructions

The data plate, located on the back of the equipment, provides important technical information. This information is essential when making a request for maintenance or a repair for the equipment. Therefore it is recommended not to remove, damage or modify it. **ATTENTION:** Prior to any routine or extraordinary maintenance operation, disconnect the equipment from the power supply; when performing this operation do not pull on the cable to remove the plug. Wait until the oven has cooled down. Cleaning the oven using methods, products or tools that are not specifically indicated in this handbook is considered improper, potentially dangerous and could damage the equipment or jeopardize its operation or duration.

Do not wash the equipment using direct water sprays; do not use products (even if diluted) that contain chlorine (sodium hypochlorite, hydrochloric or muriatic acid, etc.) to clean the equipment or the floor under the equipment. Do not use metal or abrasive tools to clean the steel (ex. brushes or scourers, such as Scotch Brite). Do not permit dirt, fat, food or other items to form a crust on the equipment. It is recommended to have the equipment checked by an authorized service center at least once a year

## Cleaning the Deck

**Cleaning the base bricks** Where necessary, clean base bricks. Allow the oven to reach 400°C / 752°F. Once this temperature has been reached, switch off the oven and, with the door closed, allow it to cool down. Once the oven is cool, remove the burnt residue. Use a soft brush to sweep away residue. During pyrolysis, turn off the light in order to preserve bulbs

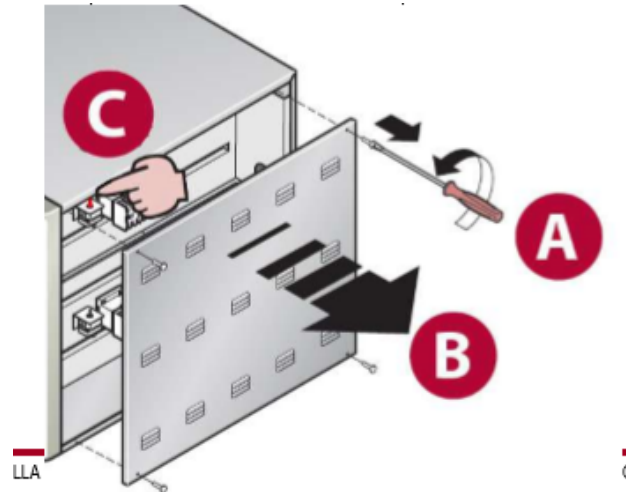


## Restoring the Safety Thermostat

Restoring safety thermostat Maximum operating temperature of 400°C.

**ATTENTION:** Prior to any routine or extraordinary maintenance operation, disconnect the equipment from the power supply; when performing this operation do not pull on the cable to remove the plug.

**ATTENTION:** If you notice any anomaly (ex. damaged power cable, etc...), poor operation or failure, do not use the equipment and contact a service center authorized by the manufacturer.



## Maintenance

Clean the baking chamber every day, removing any food waste without using substances harmful to health. **Never use water.** Regularly remove the refractory bricks from the cooking surface and clean the burn residues from the base. Clean the exterior parts using a dry cloth without the use of solvents or products that contain abrasive or chlorinated substances. Do not clean the oven window when it is still hot. If the oven is not used for long periods of time, disconnect the electrical power and use a cloth to apply a protective layer of Vaseline oil on the stainless steel surfaces.

**ATTENTION:** Do not clean the oven using direct water sprays or pressure jets! All of these measures are important for proper oven care and failure to observe them could cause damage that is not covered by the warranty!

**WARNING: RISK OF FIRE:** Every 3 months, open the control unit and carefully vacuum any flour or dust deposits!



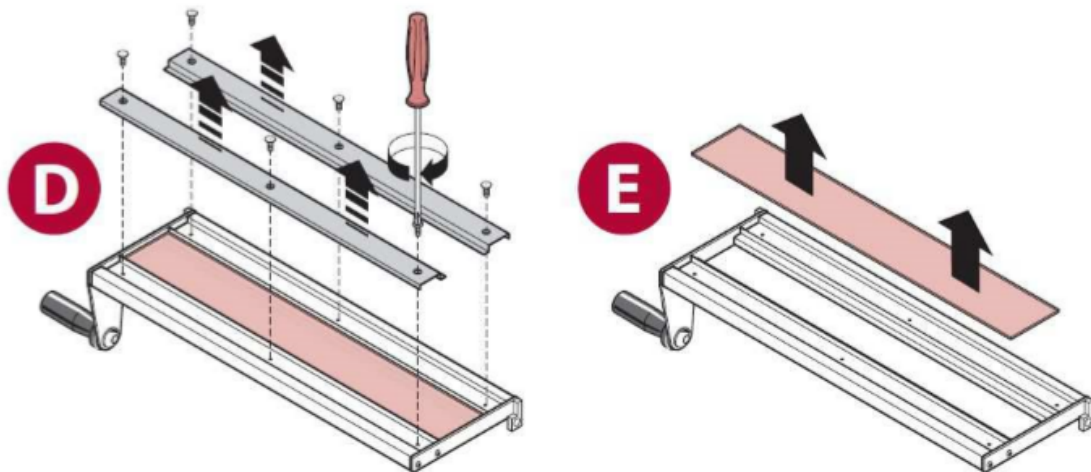
## Positioning of Main Controls

All electrical components can be found inside the control box to the right of the oven. You are able to access these components by removing the right side. Disconnect the electrical power supply before carrying out any of the following operations.

## Replacing the Light

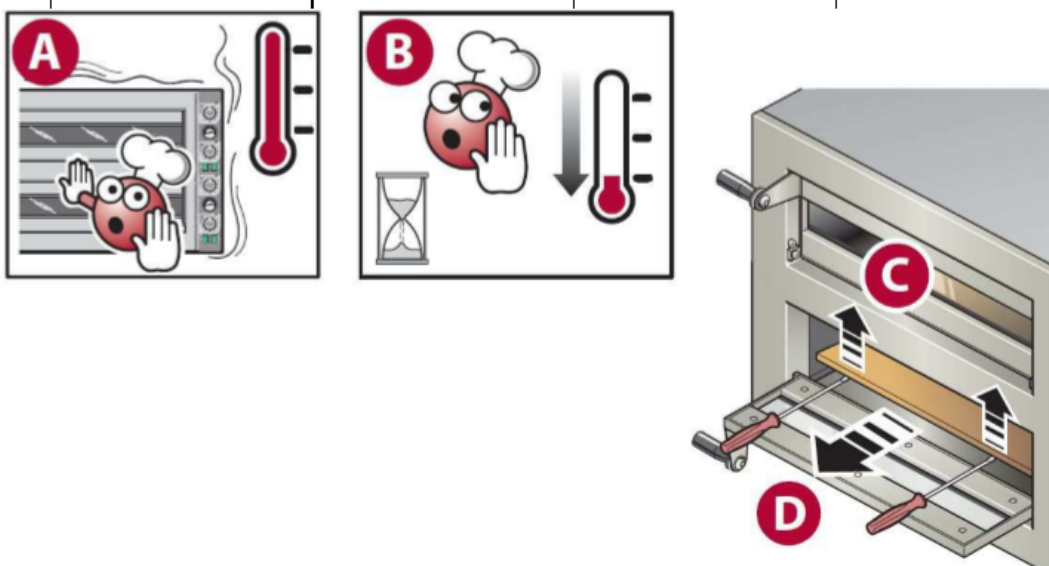
**ATTENTION:** Before replacing lamps, always switch off the oven power switch; it is not adequate that the oven is simply OFF as the lamps may still be powered. **IMPORTANT:** Never touch the lamp glass with bare hands; always use a clean tissue. Never work without using protective glass; if it should break, replace it immediately.

## Replacing the Glass Door



## Firebrick (Deck Stone) Replacement

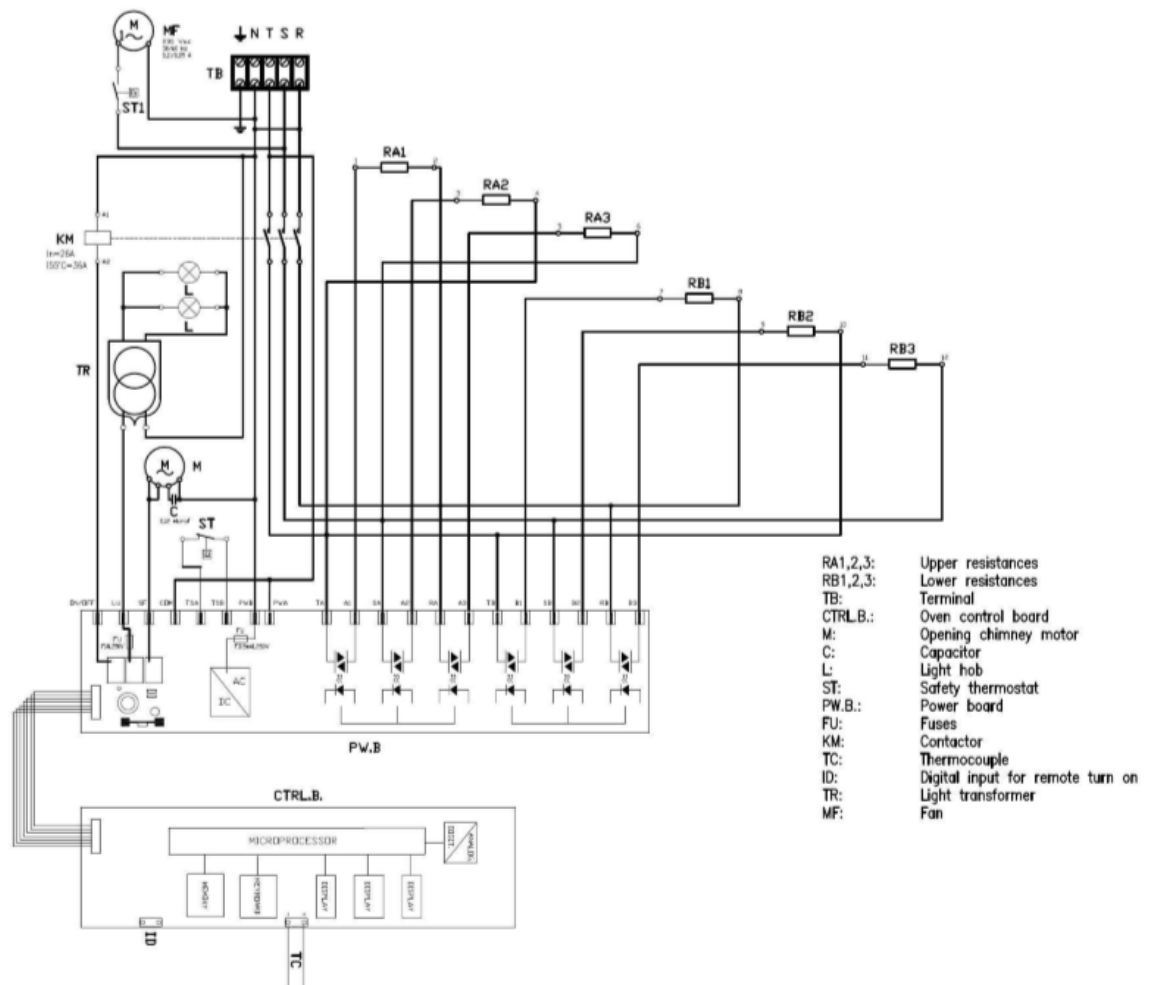
Switch off the oven and wait until the cooking chamber cools down. Open the oven door and lift the front bricks with the help of two screwdrivers, inserting them between the bricks and the metal border on the chamber front to lift them. Remove the bricks and replace them. ATTENTION: When applying the new firebrick layer, be careful not to crush your fingers.



# Wiring Diagram

<b>RA</b>	Upper Heating Element
<b>RB</b>	Lower Heating Element
<b>TB</b>	Terminal Board
<b>CTRL B</b>	Control Board
<b>M</b>	Cooling Fan Motor
<b>ST</b>	Safety Thermostat
<b>ST1</b>	Cooling Fan Starter
<b>PW.B</b>	Power Board
<b>FU</b>	Fuse
<b>KM</b>	Contractor
<b>TK</b>	Temperature Sensor TCJ
<b>TR</b>	Transformer 50VA 230/12V ac
<b>L</b>	Baking Chamber Lights
<b>ID</b>	Digital Input for Remote Start-Up

AC 3 - 208V 60 Hz



## Warranty conditions

“Cuppone F.lli s.r.l.” guarantees this product for 1 year from its date of purchase for manufacturing and material defects. “Cuppone F.lli s.r.l.” ensures that all of its products were constructed using the best quality materials and with work techniques that guarantee its complete efficiency. If defective or malfunctioning parts are discovered during normal use, these parts will be re-placed free of charge. For products sold abroad, the replacements will be provided free of charge ex our works, with the exception of particular conditions agreed upon during the contract phase with the foreign distributor. The liability of “Cuppone F.lli s.r.l.” is limited to the supply of the device, which must be installed in a workmanlike manner by qualified personnel following the instructions contained in the booklet provided with the purchased product and in compliance with current laws. “Cuppone F.lli s.r.l.” shall not be liable in the case of failure to observe the installation, use and maintenance instructions in the same manual provided with each product. Systems that are installed in public areas are subjected to particular regulations.

## Limits and Exclusions

The warranty shall be acknowledged under the following conditions: 1. the device is installed by a qualified technician or capable person who assesses as suitable all of the technical specifications of the system where the equipment will be connected, which in any case must be compliant with what is required in the booklet provided with all products; 2. the installer confirms to have successfully tested the product after installing it; 3. the equipment is used as described in the instruction manual provided with all products. The warranty shall not apply for damage caused by: 1. atmospheric agents, chemicals, fires, electrical system defects, improper product use, lack of maintenance, changes to or tampering with the product, an ineffective and/or unsuitable flue and/or other causes independent of the product. 2. all damage caused by transport (for which the carrier is responsible) therefore it is recommended to carefully check the goods upon receipt, immediately informing the retailer of any damage, reporting the information on the transport document and on the copy that the transporter keeps

The guarantee does not include parts subject to normal wear, such as: Gaskets, ceramic glass, lamps and electric cables. The warranty does not cover product calibration or adjustments based on the type of installation. This warranty is only valid for the purchaser and cannot be transferred. In the case of part replacement, the warranty shall not be extended. No compensation shall be acknowledged for a period of product inefficiency. This is the only valid warranty and no one else is authorized to provide others in the name of or on behalf of “Cuppone F.lli s.r.l.”. WARRANTY SERVICES If during the warranty period defects appear or breakage is verified, the user must contact his reseller within 2 months of the date in which the defect was discovered with a tax document. In the case of a justified claim, the warranty service includes equipment repair without any charge as foreseen by current law. FORUM For any dispute, the competent court will be the court of Treviso.



## Disclaimer

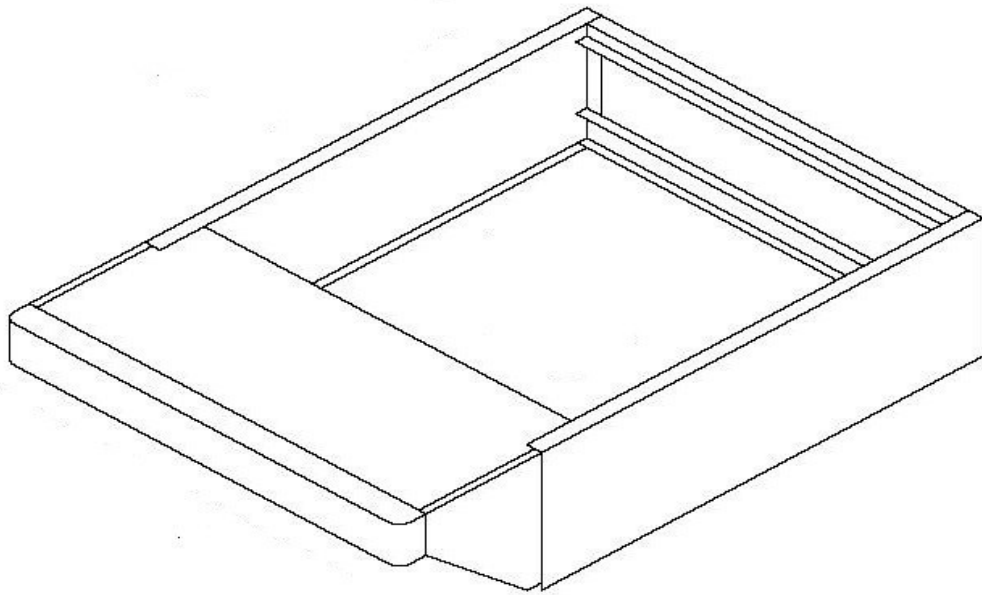
Pizza Equipment Professionals has provided this manual as an English only copy of the Cuppone F. LLI SRL Manual provided by the manufacturer. Words and Descriptions may have been altered. If you have questions please reference the Manufacturer's Manual you have received with your purchase.

Information pertaining to spare parts and diagrams have been intentionally omitted. Please contact Pizza Equipment Professionals or your authorized maintenance provider if you need information on parts or additional diagrams; you will be given that information based on the Manufacturer's Serial Number that you provide.



# CUPPONE MAX OVEN EXTRACTION HOOD

## INSTRUCTIONS FOR INSTALLATIONS, USE AND MAINTENANCE



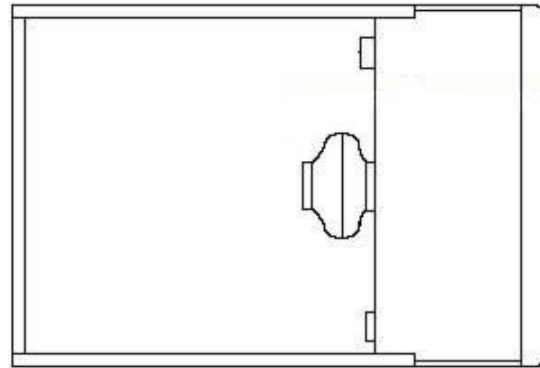
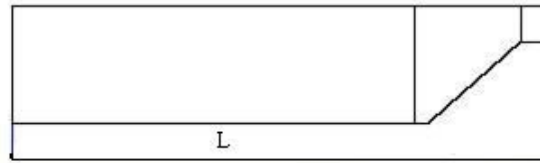
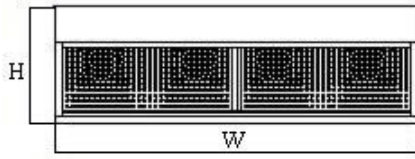


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## I. INSTALLATION DIAGRAM



MODEL	EXTERNAL DEMINSIONS IN INCHES			Minimum Exhaust
	W	L	H	CFM
KM6L MAX6/35L	59"	53"	14"	450 CFM
KM12L MAX12/35L	59"	53"	14"	450 CFM
KM9 MAX9/35	59"	66"	14"	450 CFM
KM18 MAX18/35	59"	66"	14"	450 CFM

## II. GENERAL FEATURES

### 1. Appliance description

This manual refers to various models of hoods for electric pizza ovens. The main feature of this hoods series are as follows:

- Stainless steel suction chamber

### 2. General recommendations

- Before starting to use the appliance, read this manual carefully as it contains important technical on safety during installation, use and maintenance.
- The installation manual should be kept on the users premises and be available for consultation by all those assigned to using and maintaining the appliance.
- The appliance should be installed by qualified personnel in compliance with manufacturer's instructions.
- This equipment is designed for a specific industrial use, that is, the intake of steam and vapor produced by the cooking of pizzas or similar food products.
- The appliance must only be used by trained personnel and must be attended to during operation.
- It is recommended to have the hood inspected and serviced by qualified, authorized personnel at least once a year.
- For any repairs only go to a manufacture's authorized service center and ask that original spare parts be used.
- Direct jets of water or water jets under pressure should not be used on the hood.
- Failure to comply with the above recommendations can jeopardize the appliance's correct working and lead to invalidation of any guarantee.

### 3. Environmental protection

**Our equipment has been designed for optimized performance and efficiency, but is in any case advisable not to power the equipment for a long time when it is empty so as to reduce energy consumption even further.**

**We also recommend cleaning the appliance with more than 90% biodegradable products. As for packaging materials, they are all environmentally compatible and can be stored away safely or disposed of in the proper waste disposal centers.**

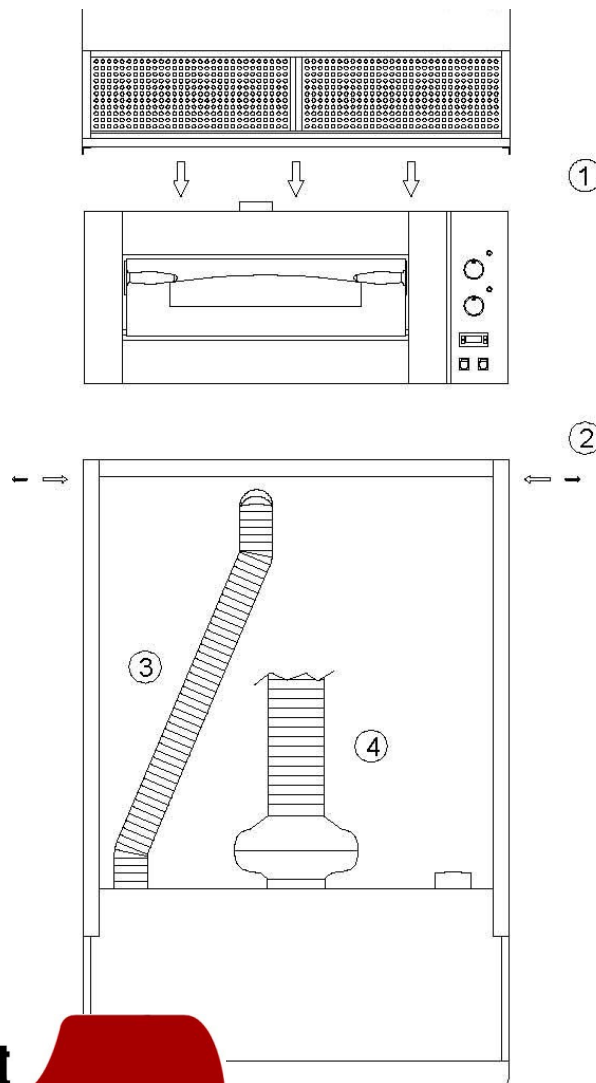
**The appliance itself at the end of its life cycle can easily be recycled, as it is more than 90% metal. Do not therefore dump it into the environment**



### III. INSTRUCTIONS FOR INSTALLATION

1. Legal and technical regulations and directives  
When installing this oven, you must comply with the following:
  - By-laws currently in effect.
  - Local building and fire-prevention regulations.
  - Regulations regarding electrical systems.
  - Accident-prevention regulations currently in effect.
2. Place of installation  
The appliance must be installed in well ventilated rooms.
3. Positioning

Unpack the hood and carefully remove the protective film. In the event that any glue remains on the oven surface, remove with a suitable non-corrosive solvent. Check that all components parts of the hood are in good condition and are not faulty or broken; otherwise inform the manufacture in order to be told the procedure to follow. Position the hood over the oven (1) and fix it to the oven using the two screws located in the rear part of the two side panels (2). Using the hose D.80 (3) provided in the kit, connect the oven vent to the ring nut located to the side of the 6" vent. Connect a 450 CFM exhaust fan and exhaust pipe (supplied by customer) to the 6" vent (4).



## IV. MAINTENANCE

### 1. Cleaning

**ATTENTION:** do not use jets of water, either direct or under pressure, for cleaning the oven.

Periodically clean the filters on the front side of the hood with out substances that are harmful to health. Clean the exterior with a dry cloth, avoiding the use of solvents or products containing abrasive substances or chlorates. If the hood is not to be used for a long period, disconnect from the electricity supply and wipe the stainless steel surfaces with a cloth soaked in mineral oil to form a protective film over them.

These recommendations are important for keeping the hood in good condition and failure to observe them could result in damage which is not covered by the warranty.

### 2. Spare parts list

For spare part identification please refer to the attached enclosure

NR	Code	Description
1	9161311	Front panel
2	91710310	Suction pipe d.80

### 3. Exploded view

