



# Cuppone **Giotto** 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.

# INDEX

Introduction	3
Technical Support	3
Initial instructions	3
TECHNICAL DATA	4 - 9
General Specifications	9
Installation requirements	9
Instructions for the installer	10 - 11
Unloading and transport	11 - 14
Preparations and Checks	15
Positioning	15
Hood positioning and connection (OPTIONAL)	16
Fume discharge outlet	16
Electrical connections	17
Power supply activation	18
Installation of Deck	19 - 20
Operation Verification	21
Pre-test	21
Description of Controls	22 - 23
Safety Instructions for the User	24
Turning on the Oven	25
Parameter settings	26
Baking Surface Adjustments	27
Selection mode	28
End of cooking time	28
Remote On/Off	29
Countdown function	30
Shutting Off	30
Trouble Shooting	31
Instructions for the user	32
Initial operation	32
Baking tips	33
Maintenance instructions	33
Cleaning the Deck (base bricks)	33
Restoring safety thermostat	34
Maintenance	34
Positioning of Main Controls	35
Replacing the Light & Glass Door	35
Firebrick Deck Stone Replacement	36
Wiring diagram	37 - 38
Warranty conditions, Limits & Exclusions, Disclaimer	39 - 40

# 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		GT110	GT140
Cooking Chamber Dimensions	∅ mm (inch)	1100 (43.3)	1400 (55.1)
Height of Hearth Above Floor Level	mm (inch)	1350 (53.1)	1350 (53.1)
External Dimensions (*)	L P H mm (inch)	1310 (51.5)	1610 (63.4)
		1410 (55.5)	1710 (67.3)
		1670 (65.7)	1670 (65.7)
External Dimensions with Hood. (*)	L P H mm (inch)	1310 (51.5)	1610 (63.4)
		1690 (66.5)	1990 (78.3)
		2165 (85.2)	2165 (85.2)
Overall Dimensions for Transit Through Normal Doorways	L P H mm (inch)	790 (31.1)	790 (31.1)
		1310 (51.5)	1610 (63.4)
		1640 (64.6)	1940 (76.4)
Pizza Baking Capacity	(inch)	7 (11.8 inch)	14 (11.8 inch)
		6 (13.8 inch)	10 (13.8 inch)
		3 (19.7 inch)	5 (19.7 inch)
Electrical Power Supply (50/60 Hz)	Volt	AC 3 208 US	AC 3 208 US
Maximum Absorption	kW max	14,6	19,35
Ampage	(AC 3 208 US)	42,0	55,2
Connection Cable (n x mm2) (n x AWG)	(AC 3 208 US)	4xAWG8	4xAWG8
Minimum Protection Relative to Customer Panel (n x A)	(AC 3 208 US)	3x50	3x63
Average Consumption	kWh (US)	9	10,6
Net Weight	Kg/Kr (pounds)	460 (1014.1)	580 (1278.7)
		1240 (48.8)	1240 (48.8)
External Dimensions Including Packaging	L P H mm (inch)	1340 (52.8)	1640 (64.6)
		2000 (78.7)	2150 (84.6)
		495 (1091.3)	720 (1587.3)
Gross Weight	Kg/Kr (pounds)	495 (1091.3)	720 (1587.3)

(\*) - 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

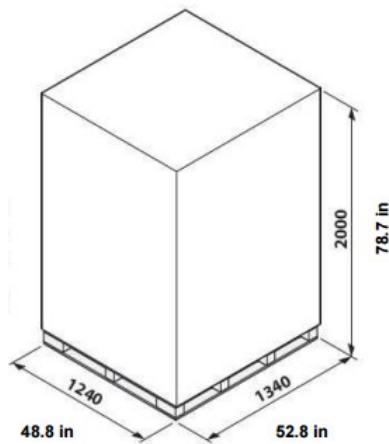




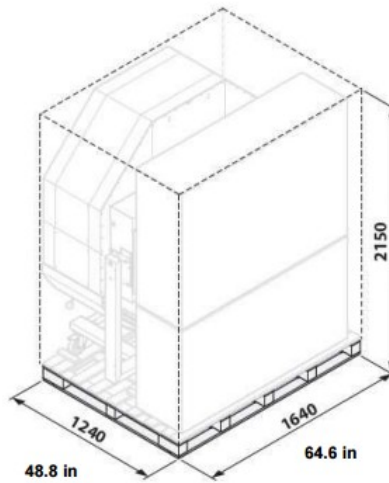
Hood Technical Data		GT110	GT140
Dimensions	L P H mm (inch)	1310 (51.5) 1290 (50.8) 500 (19.7)	1610 (63.4) 1590 (62.6) 500 (19.7)
Electric Power Supply (50/60Hz)	Volt	AC 230	AC 230
Maximum Absorption	kW max	0,13	0,13
Air Flow Rate	m <sup>3</sup> /h	700	700
Net Weight	Kg/Kr (pounds)	51 (112.4)	70 (154.3)
External Dimensions In- cluding Packaging	L P H mm (inch)	570 (22.44) 1360 (53.54) 1510 (59.45)	570 (22.44) 1660 (63.35) 1810 (71.26)
Gross Weight	Kg/Kr (pounds)	68 (149.9)	90 (198.4)

ATTENTION: The hood with extractor fan (AS) is not present with the version sold on the American market. L : width - P : depth - H : height

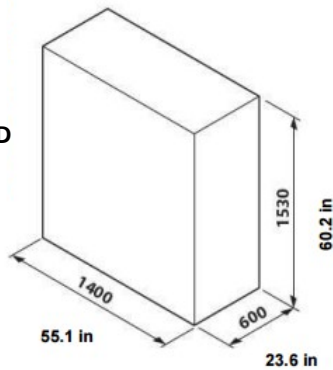
GT110 OVEN



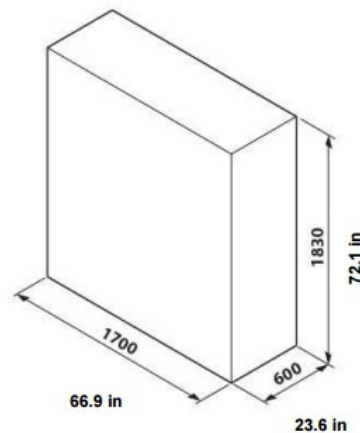
GT140 OVEN



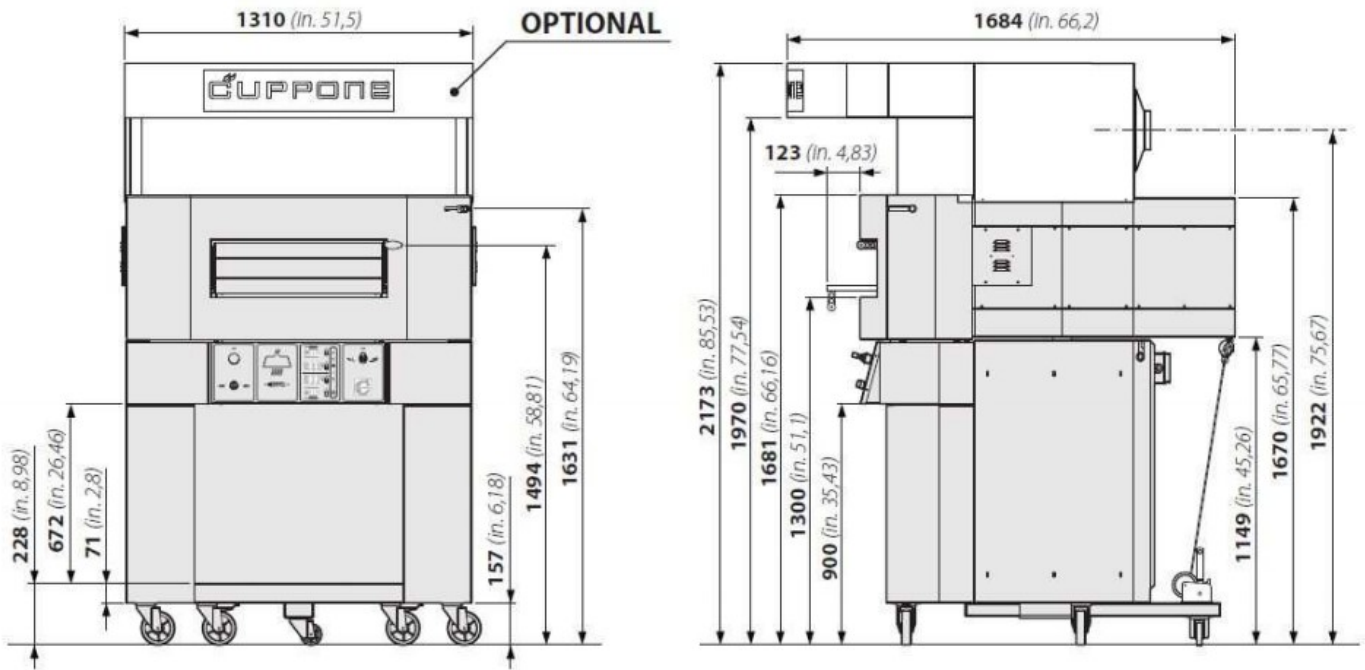
KGT110 HOOD



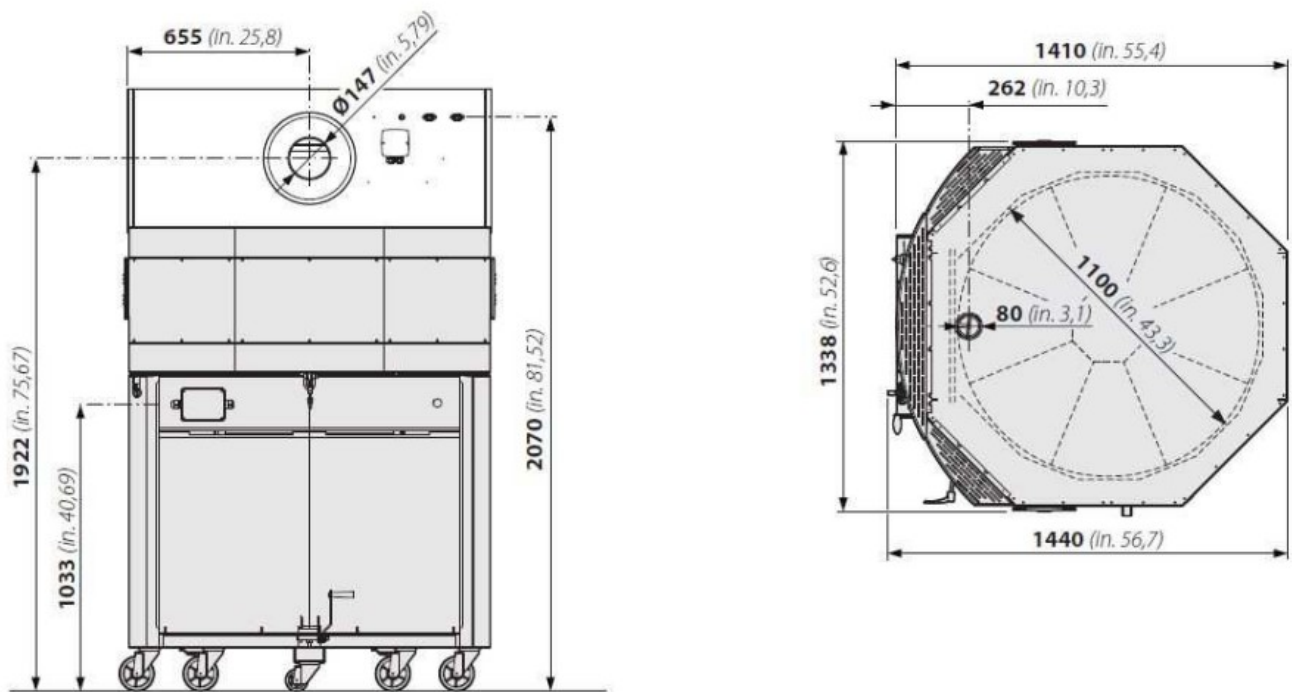
KGT140 HOOD



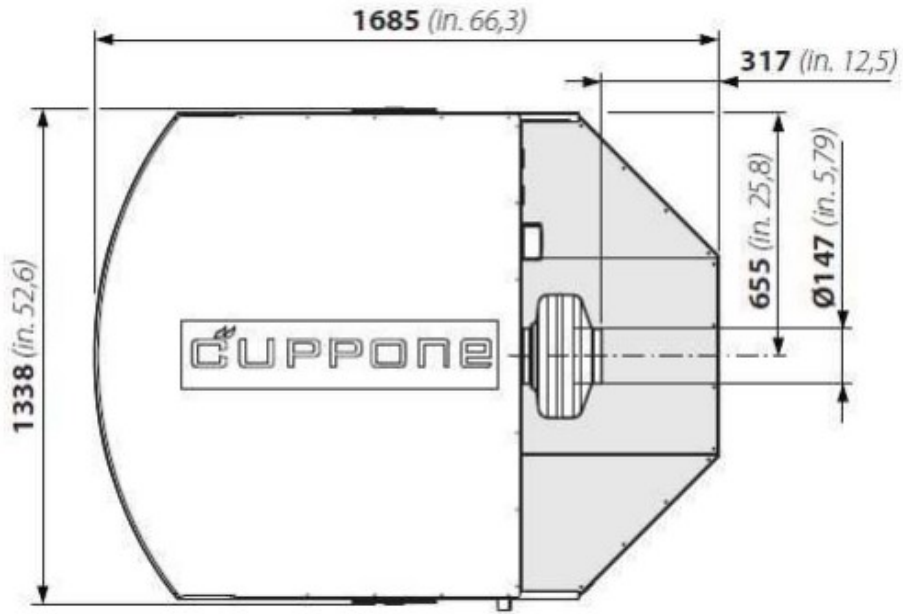
### Front View & Side View GT110



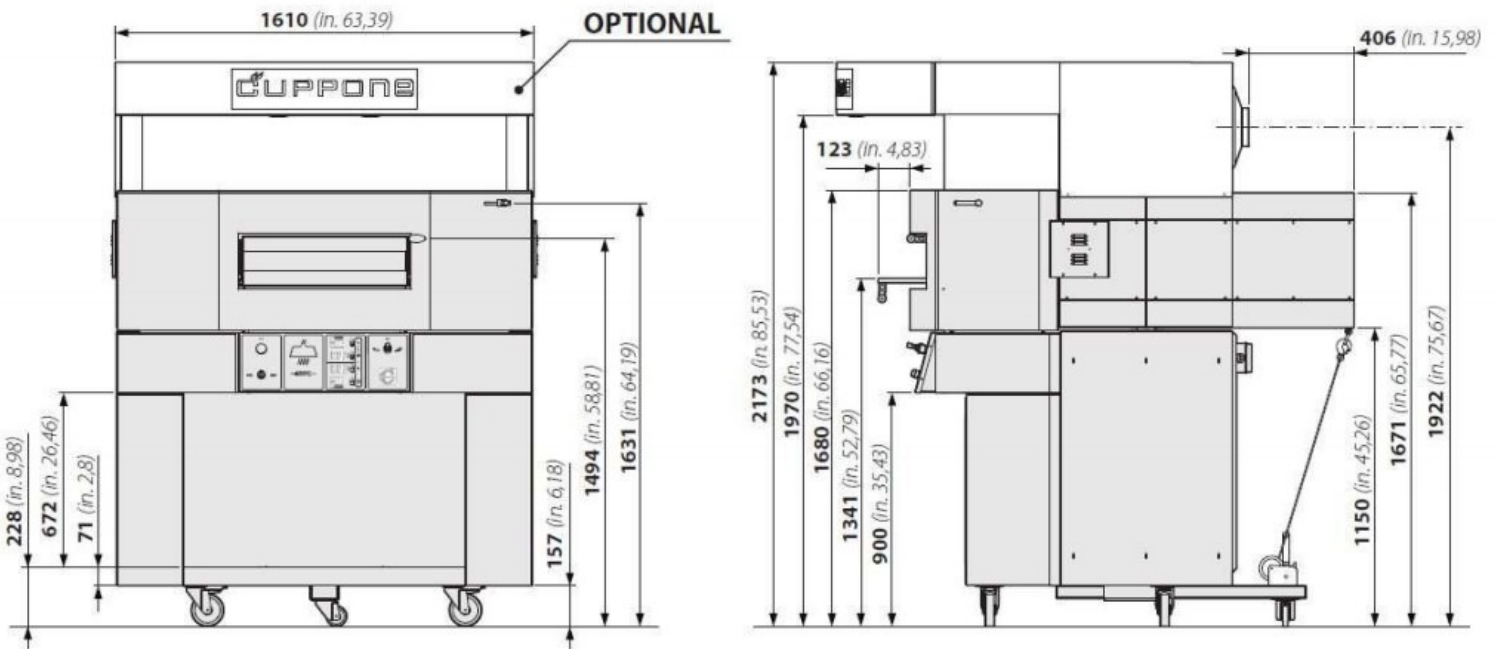
### Rear View & Plan View GT110



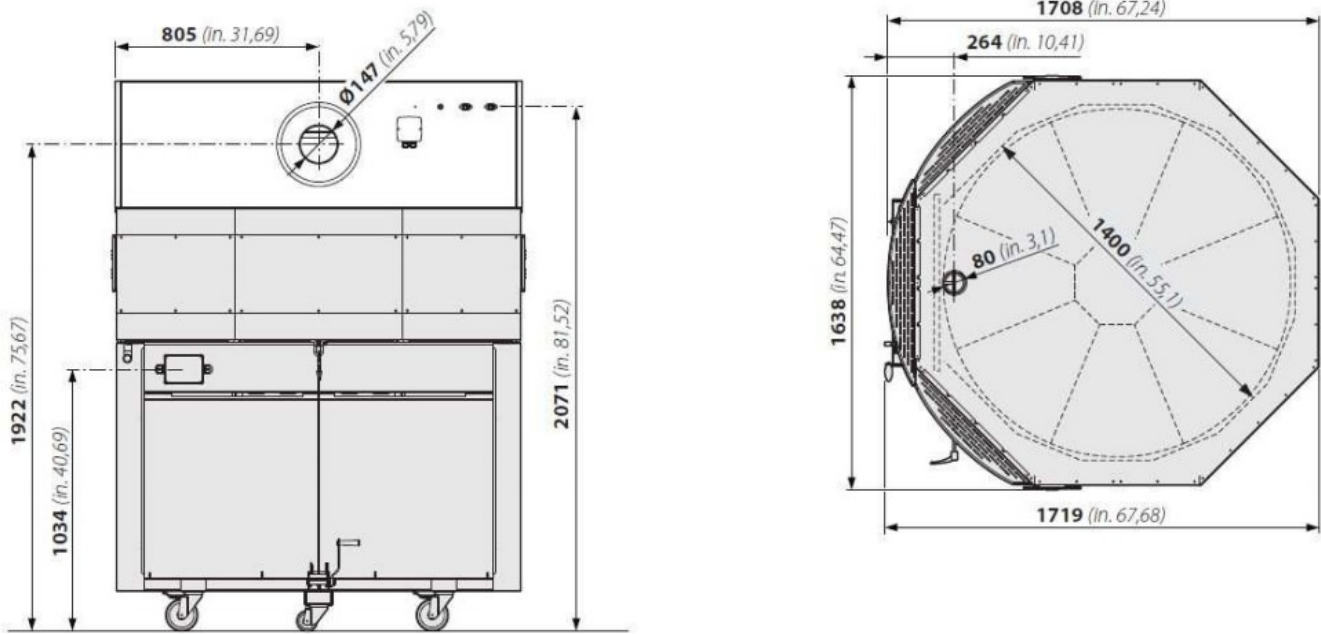
### Plan View with Hood GT110



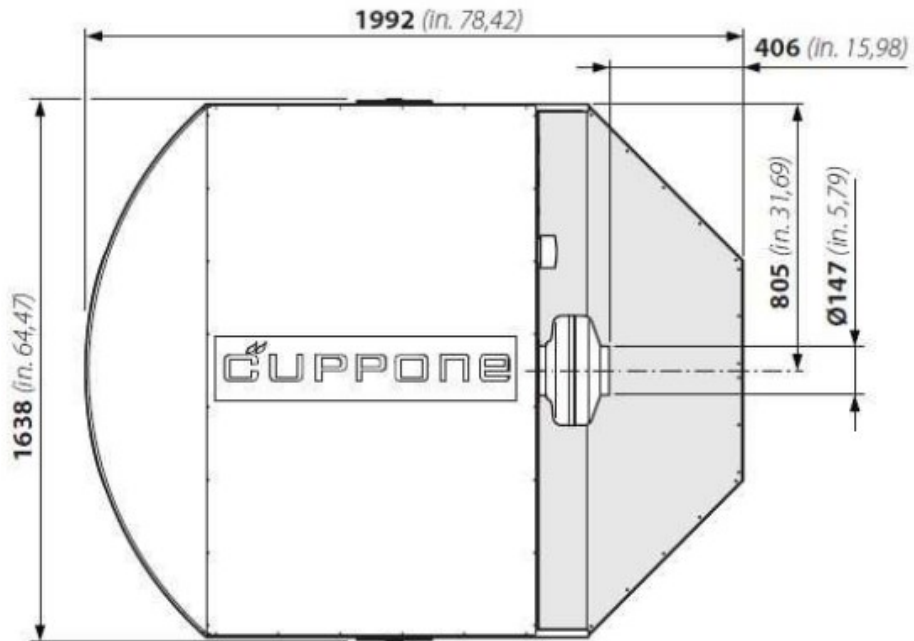
### Front View & Side View GT140



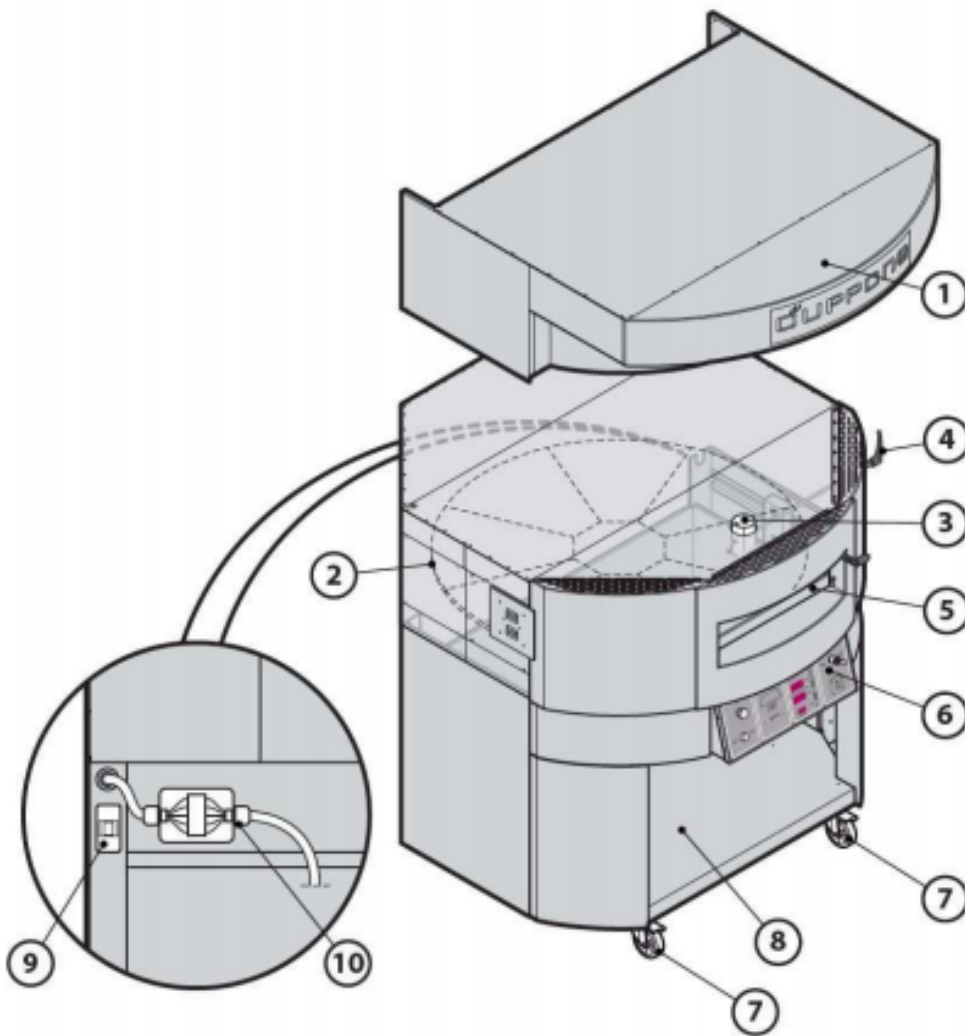
## Rear View & Plan View GT140



## Plan View with Hood GT140



## General Specifications



- 1 Hood exhaust fan (optional)
- 2 Rotating surface
- 3 Fume outlet
- 4 Fume outlet regulator
- 5 Door
- 6 Control panel
- 7 Wheels with brake
- 8 Multifunctional compartment
- 9 Equipotential switch
- 10 Power supply cable inlet To access the specifications explicit to your model, consult the technical data table (pages 10 and 12).

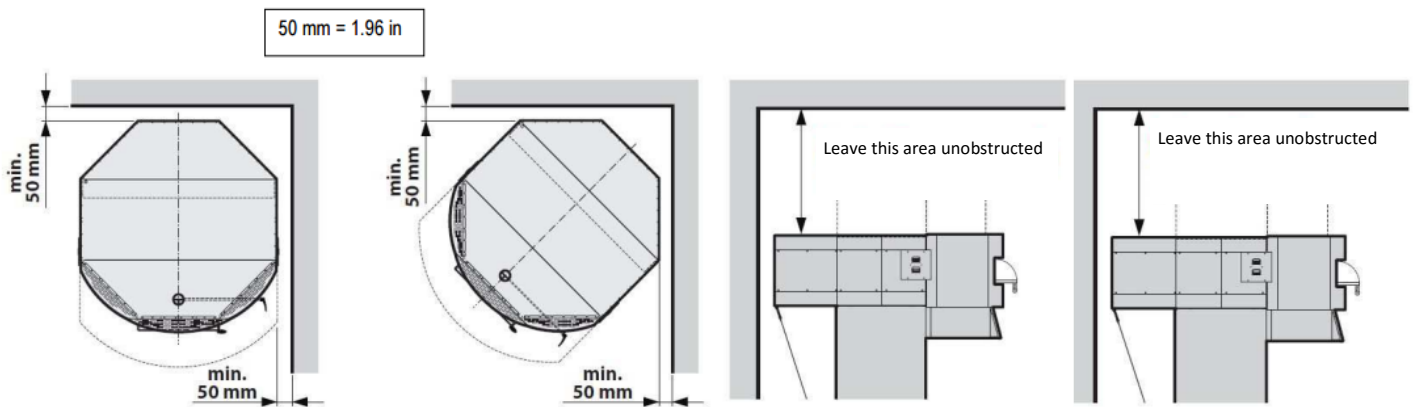
## Initial Installation Instructions

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).

## Initial Instructions (continued)

- 4) Fume extraction: The oven is equipped with a built-in vapour discharge outlet. These vapours, 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 autoprotection 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.



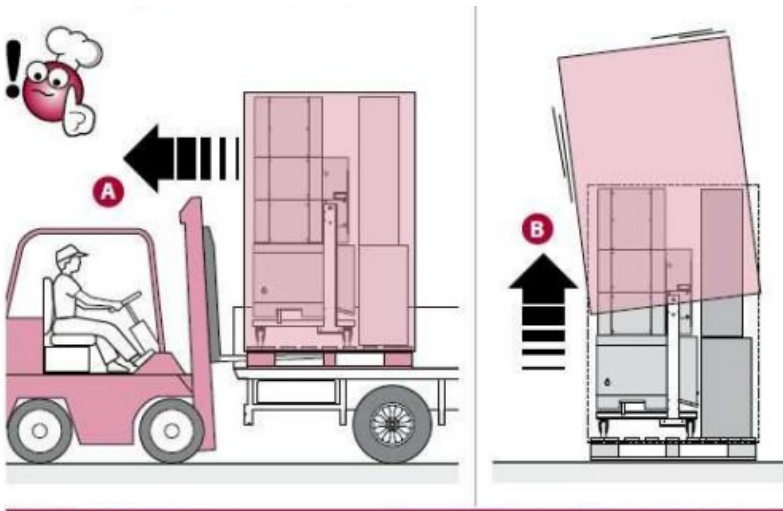
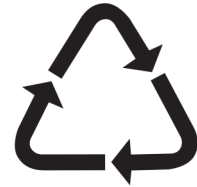
## Instructions for the Installer (continued)

The equipment must also be connected to an equipotential system using the screw located at the back of the oven, to the lower left, marked with the symbol



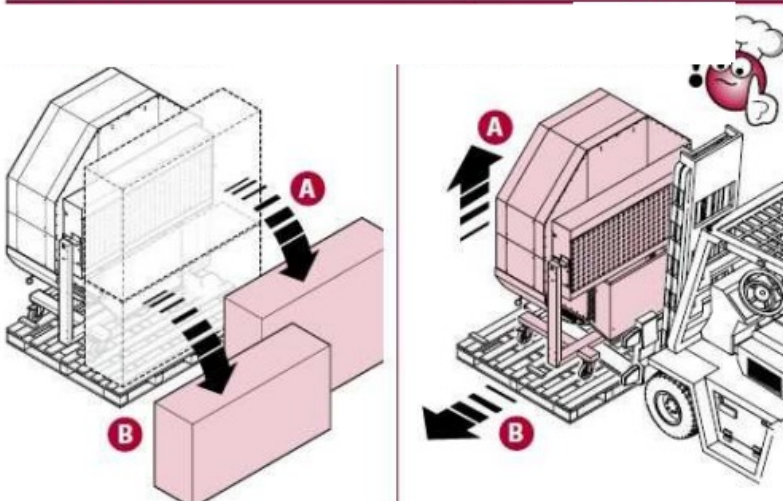
This equipotential system must comply with current standards.

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 & Transport

Carefully remove the Giotto from the back of the transportation vehicle using a forklift or lift-gate. Take caution to make sure that the item remains level and balanced.

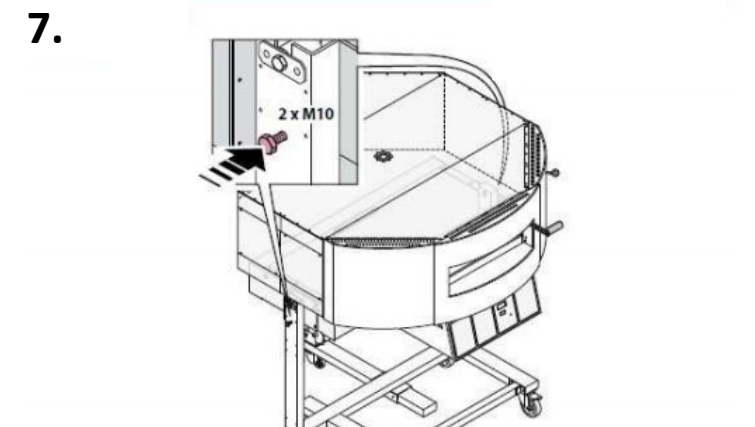
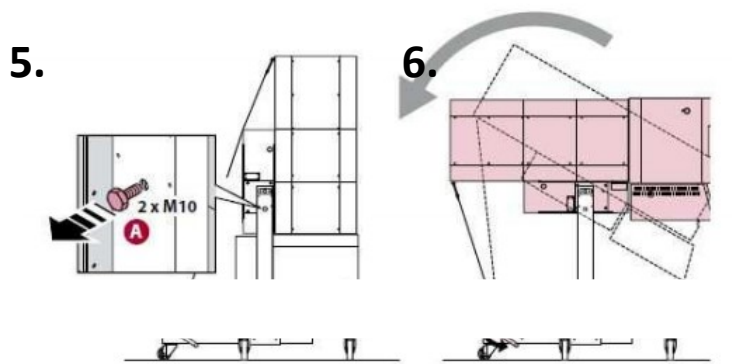
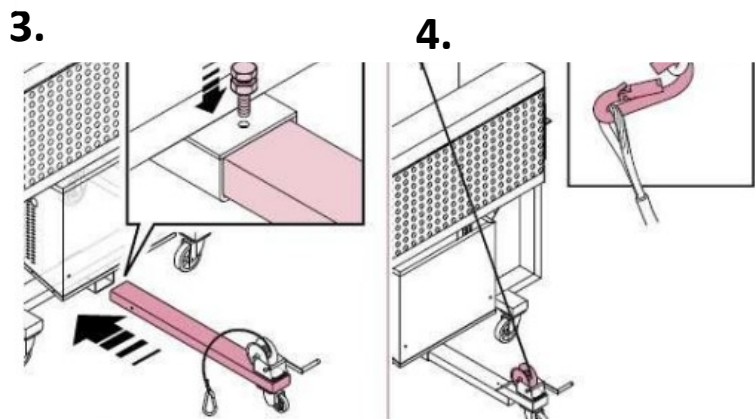
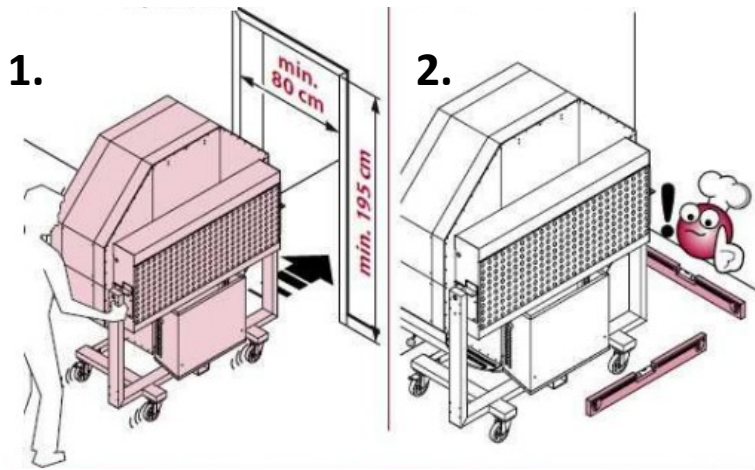


Remove the transportation packaging, and then remove the two boxes from the pallet so the Giotto can be completely accessed by the forklift.

Lift the Giotto Oven and extract the pallet.

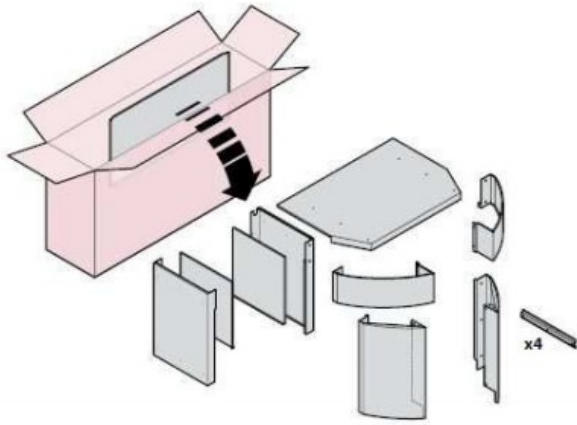
(Steps continue on next page)





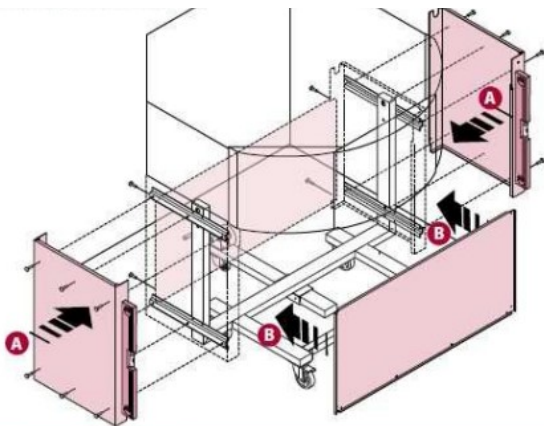
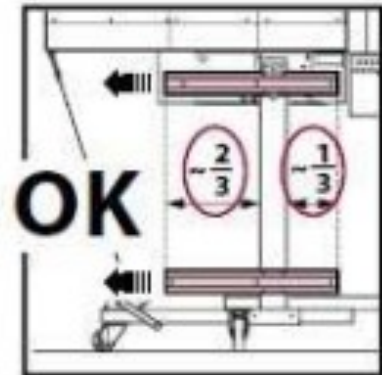
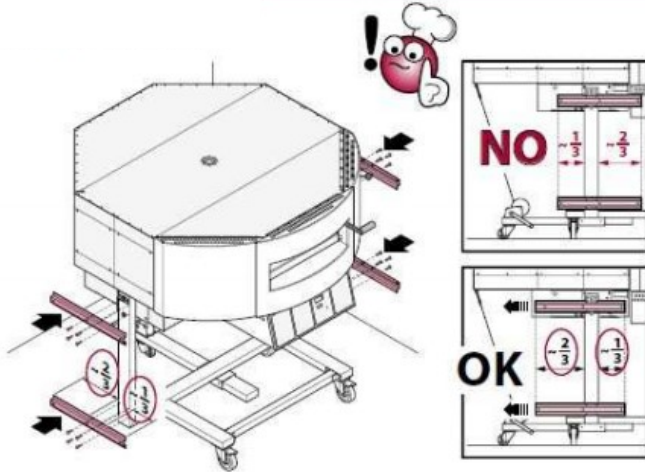
## Unloading & Transport

1. Make sure that the opening to your space is a minimum of 31.5
2. Check and ensure that the ground is level beneath the location of your new Giotto Install.
3. You will need a 17mm wrench or socket. Loosen 17mm bolt and extend the rear support arm.
4. Connect the Levelling Cable Assembly
5. You will need a 10mm wrench or socket. Remove Left and Right Side 10mm bolts on vertical supports.
6. With the assistance of the Cable Assembly, Level the Cooking Deck.
7. Once the cooking deck is level, re-install the Left and Right side 10mm bolts to secure the deck.



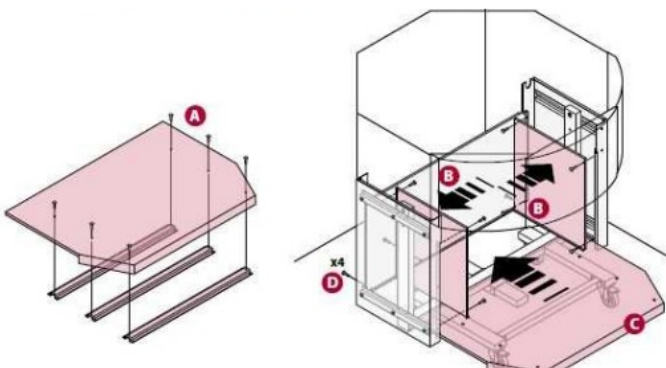
## Unloading & Transport

Remove the Stainless Steel, "finishing pieces" from the box.

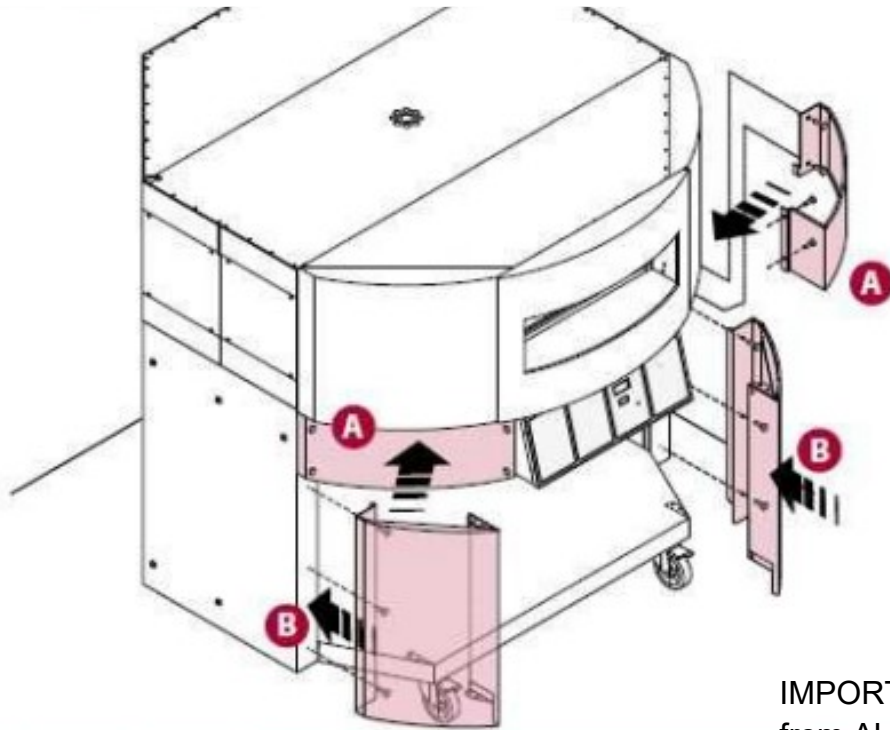


The Longer 2/3rds section faces the back side of the oven.

Using a 3mm wrench, begin installing the stainless steel panels on the oven.



# Unloading & Transport

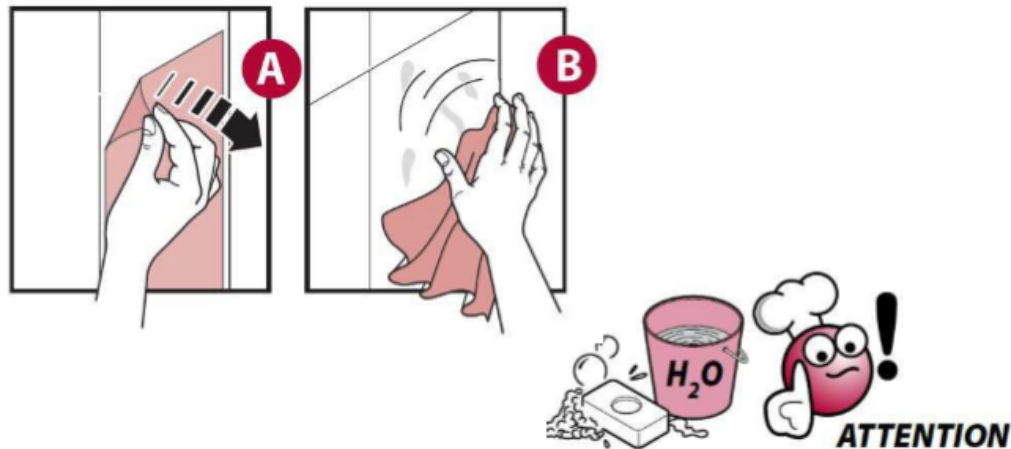


IMPORTANT! Remove plastic film from ALL panels and surface prior to heating the oven!



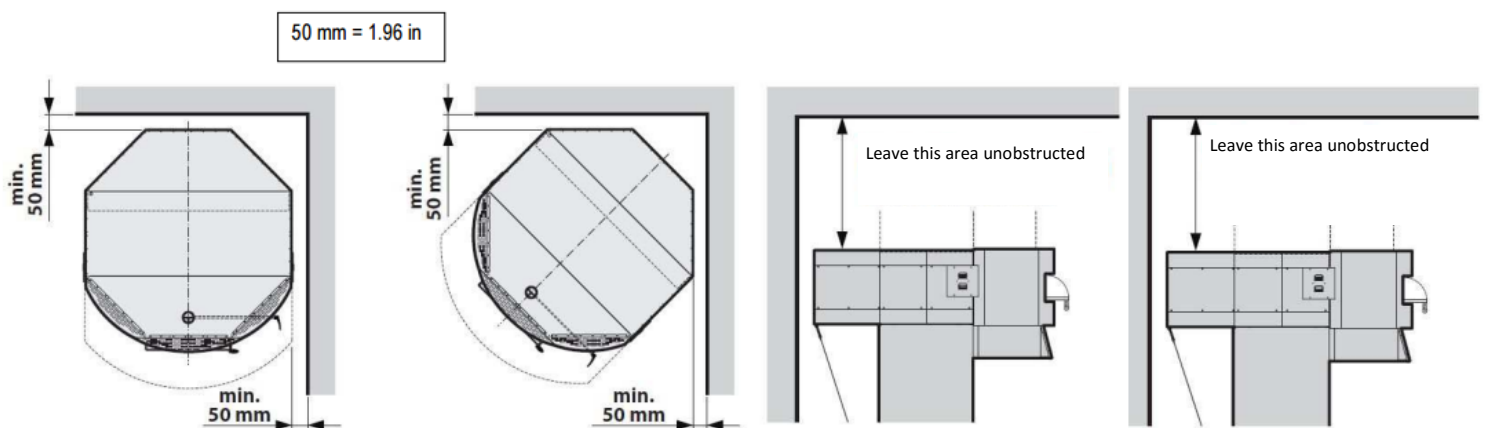
## Preparations and Checks

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

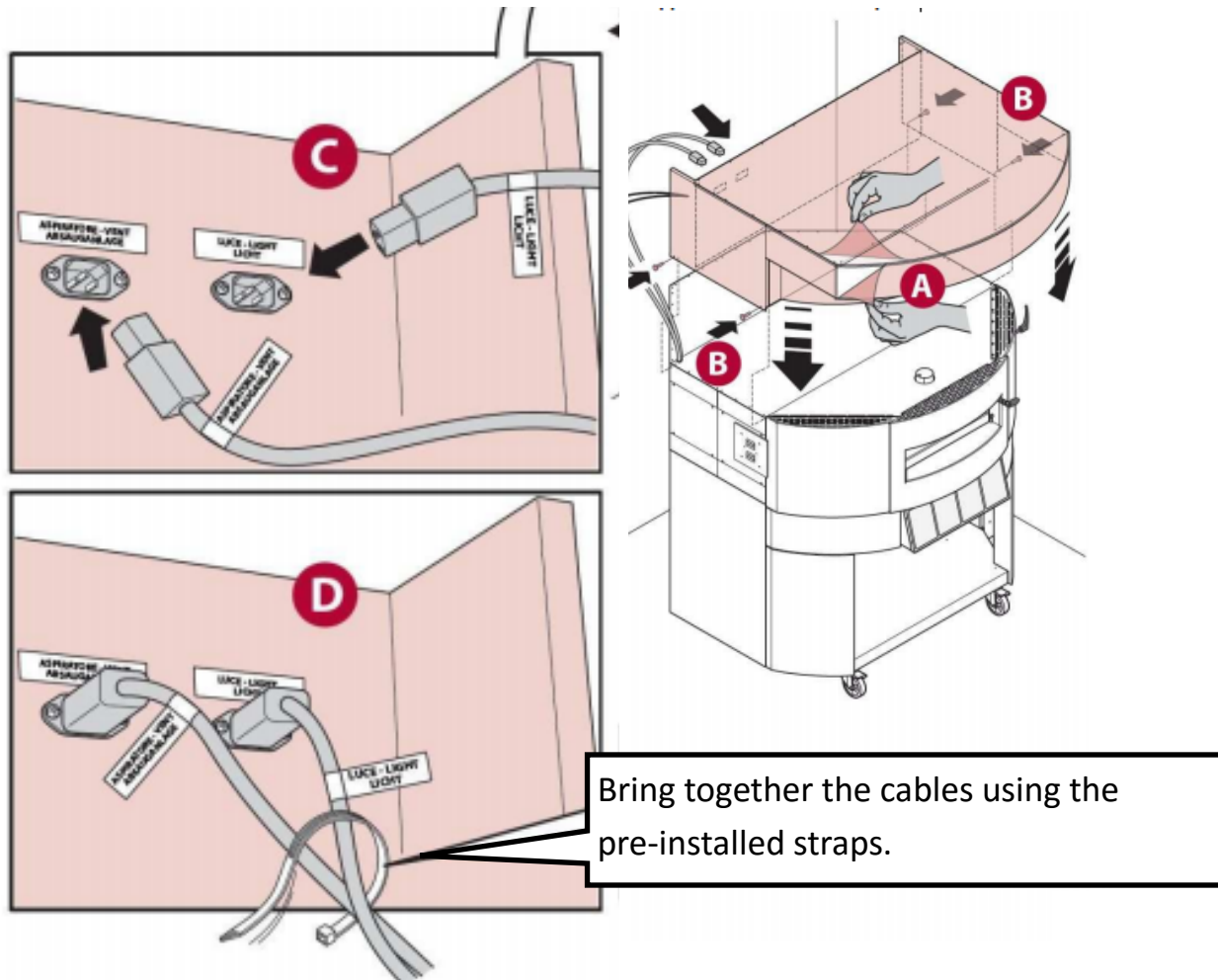
**CAUTION** – To reduce the risk of fire, the appliance is to be installed in FIREPROOF surroundings only, with no combustible material within 50 mm (1.96 in) of the sides, front, or rear of the appliance or within 1000 mm (39.37 in) above the appliance. The appliance is to be mounted on floors that have the structure, flooring and surface finish “NON COMBUSTIBLE”. Ensure that you keep a distance of at least 50 mm (1.96 in) between the oven and other equipment or inflammable materials.





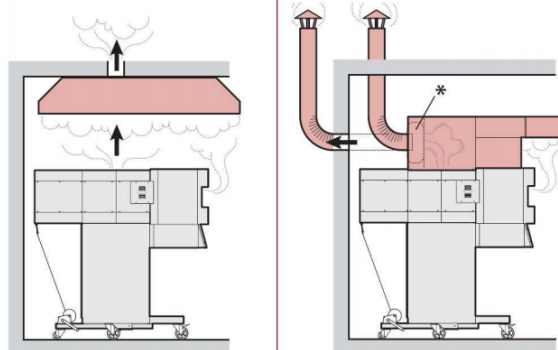
## Hood Positioning and Connection (Optional)

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



## Fume Discharge Outlet

We advise connecting the oven hood discharge pipe to a fume extraction duct or to place the oven itself under a hood exhaust fan. ATTENTION: Do not directly connect the fume discharge outlet to an extractor (fan or motorized hood extraction pipe).



\*Fan kits available to be purchased directly through Pizza Equipment Pros

# Electrical Connections and Final Positioning

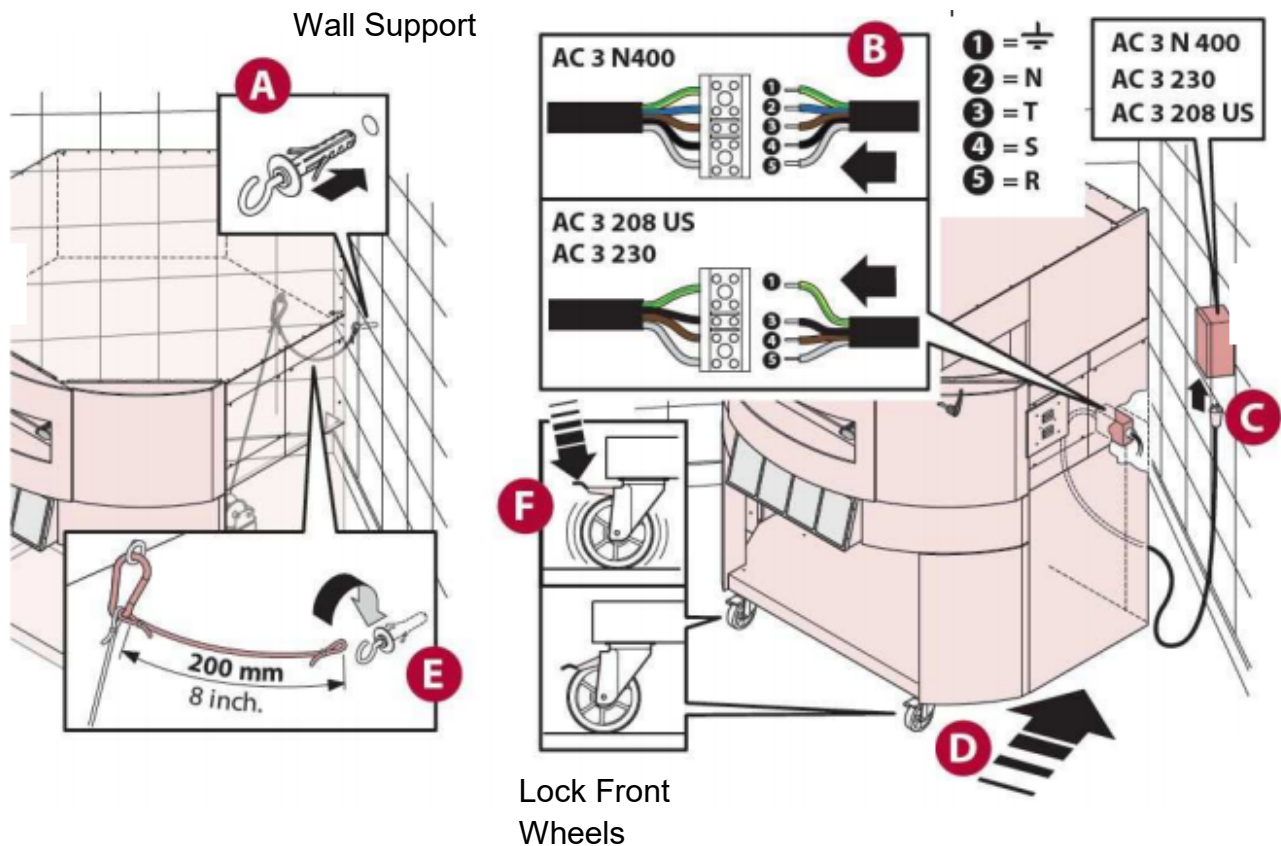
Only qualified personnel must carry out electrical connection. The technical data plate, located on the back of the oven, contains all the necessary information for correct connection.

The appliance must be connected to a power supply with a H05 RN-F type cable (supplied by the installer). 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 gland located on the back of the appliance itself.

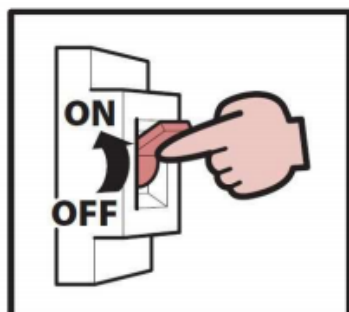
Earth the oven and connect it to the equipotential circuit; the terminal intended for this very purpose can be found inside the box located on the back of the oven and is marked with the internationally-recognised symbol .



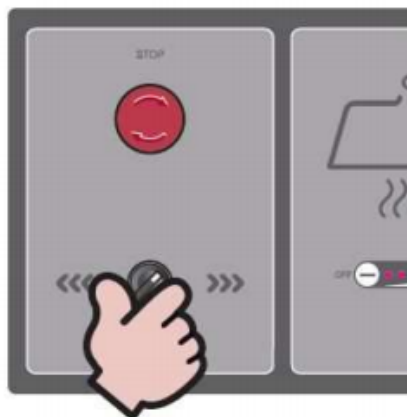
Connect the cable to the automatic master switch (multipolar differential magnothermal switch with a contact opening of at least 3 mm), arranged in the immediate vicinity. The manufacturer will not assume any responsibility in the instance where the above described is not respected.



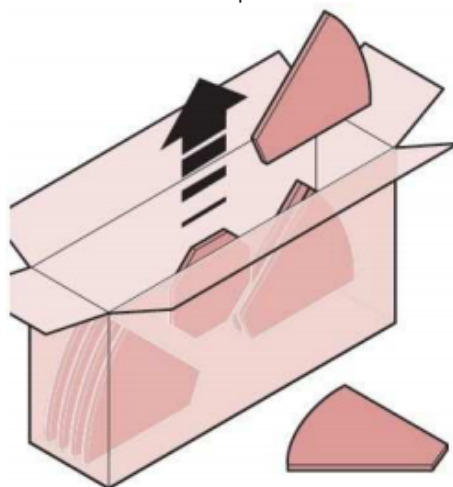
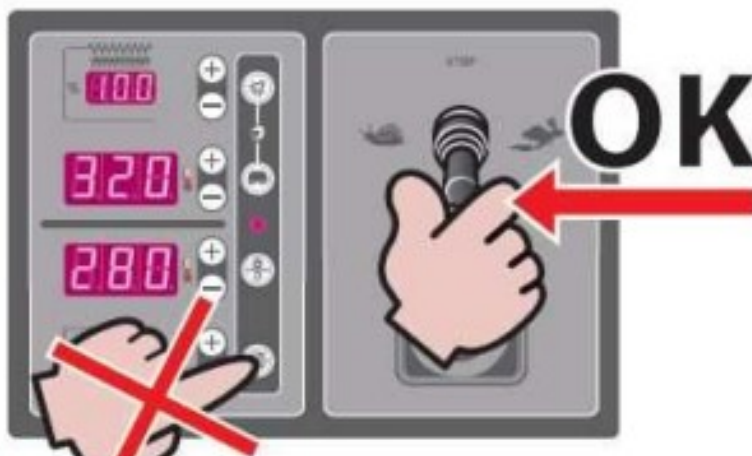
ATTENTION! Never switch the oven off using the ON/OFF button (20) whilst the refractory surface is rotating. Always bring the joystick (4) back to its central position. After switching off, position again the joystick in slow running position.



208/  
220v



Make sure that the joystick is placed in Neutral.



Unpack the cooking stones in preparation of installation of the cooking surface.

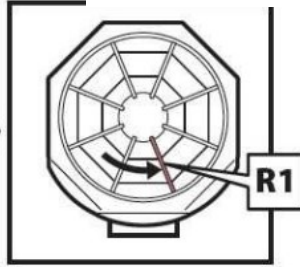


## Insertion of the First Plate & First 5 Plates

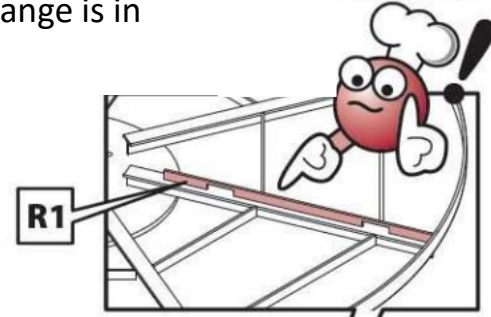
**A** Rotate the Rotating Surface



**B** Wait until the R1 Range is in Position



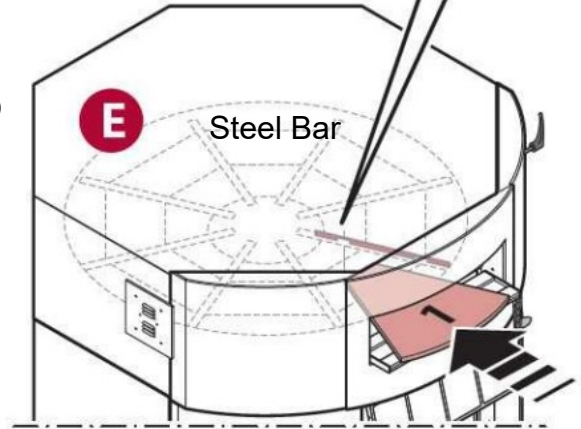
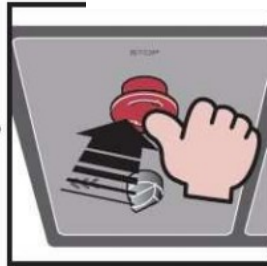
**ATTENTION**



**C** Stop Rotating the Rotating Surface



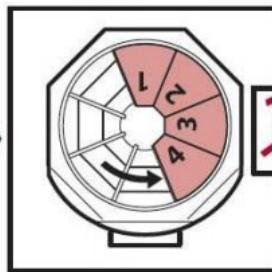
**D** Press the Stop Button



**A** Rotate the Rotating Surface



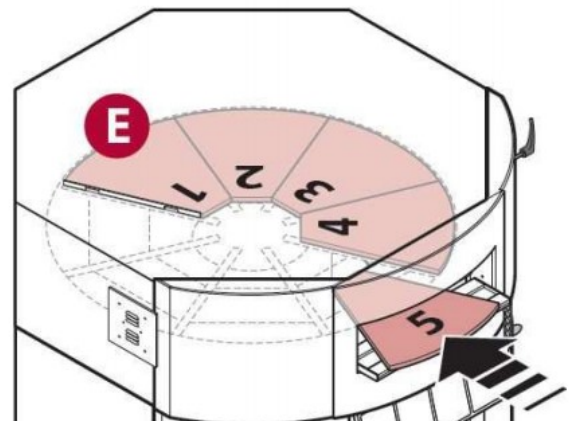
**B** Turn it 1/8th of the way around.



**C** Stop Rotating the Rotating Surface



**D** Press the Stop Button

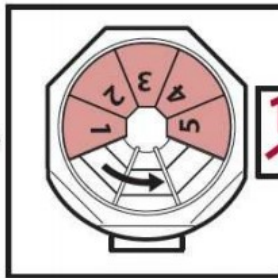


# Central Plate Insertion

**A** Rotate the Rotating Surface



**B** Turn it 1/8th of the way around.

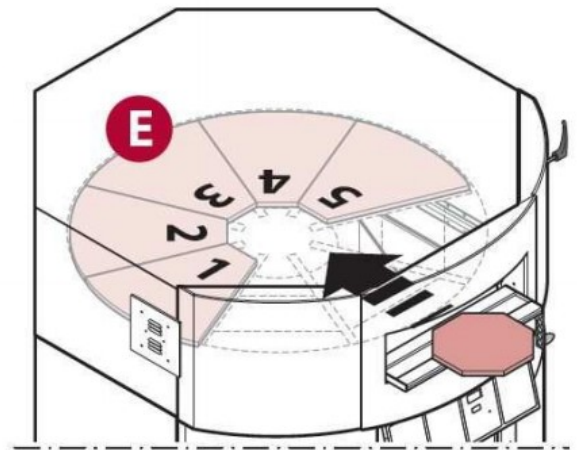
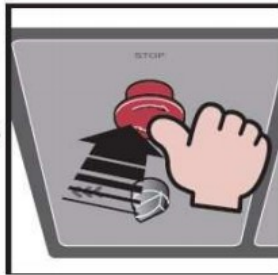


Keystone Installation

**C** Stop Rotating the Rotating Surface



**D** Press the Stop Button

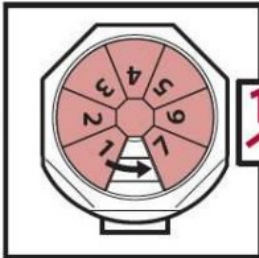


## Insertion of the Last 3 Plates

**A** Rotate the Rotating Surface



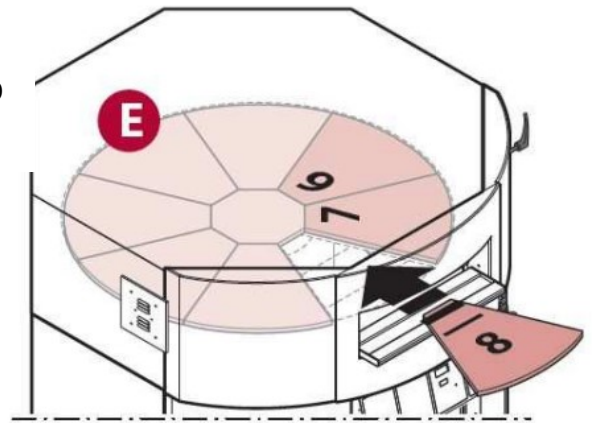
**B** Turn it 1/8th of the way around.



**C** Stop Rotating the Rotating Surface



**D** Press the Stop Button



# Operation Verification

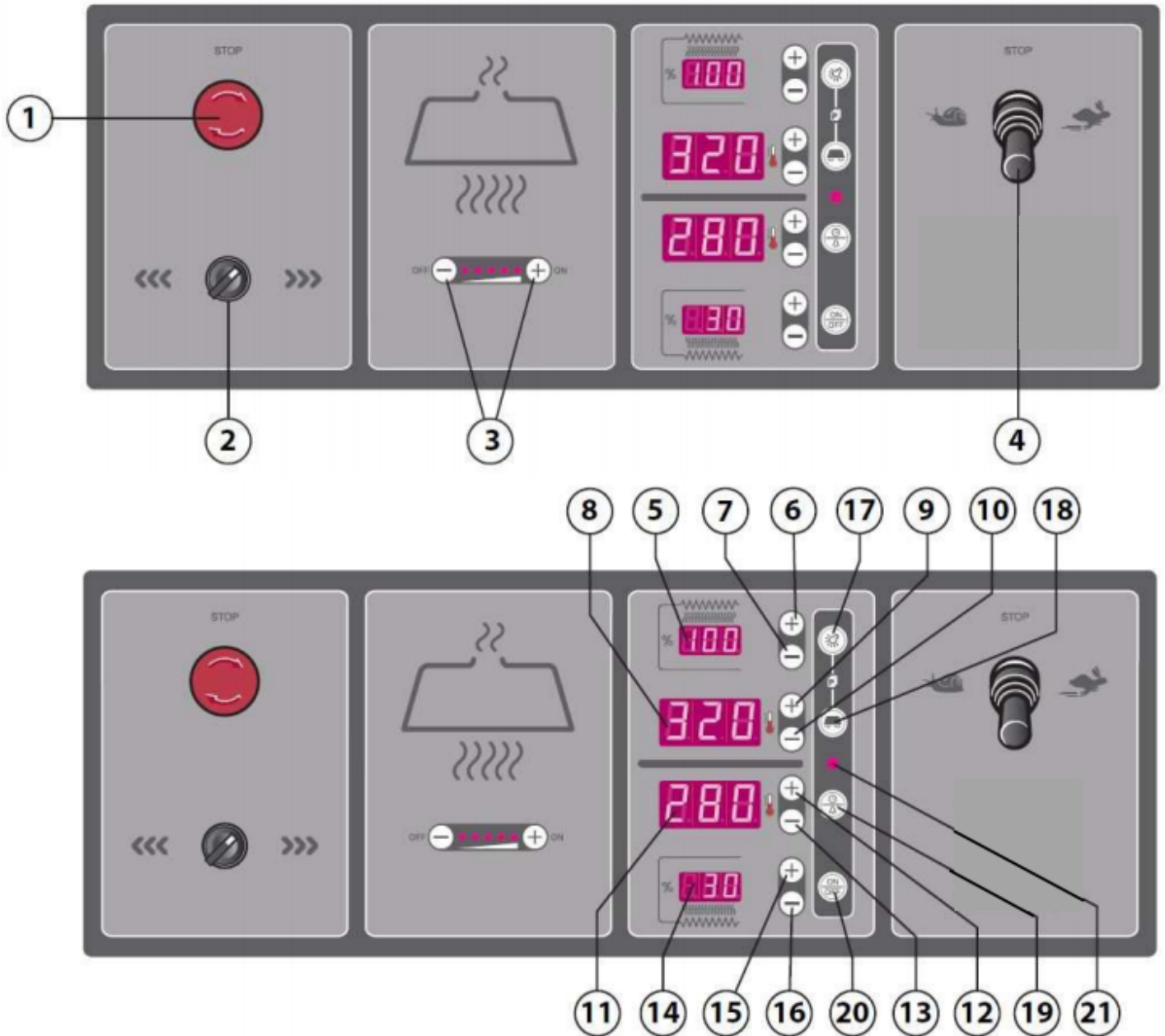
Start up the oven using the instructions provided below. Check the correct operation of all electrical components, whilst explaining how to best use the appliance and how to carry out routine maintenance and cleaning operations to the user.

## 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 and left on for at least 8 hours. During this phase, the oven will produce fumes and unpleasant odours due to the evaporation of the moisture contained in the insulation. These fumes and odours will disappear during the subsequent operating cycles. ATTENTION: Please refer to the user's manual for start-up and programming.



# Control Panel



## Description of Controls

- 1 - Emergency mushroomhead button Instantaneous stop of the rotating refractory surface.
- 2 - Rotation selector Used to select the direction of rotation of the refractory surface.
- 3 - Hood extraction fan keys These turn the hood extraction fan on and off (Models. KGT140AS and KGT110AS only), and increase and decrease the speed.
- 4 - Joystick This adjusts the speed of refractory surface rotation.





## Description of Controls (continued)

- 5 - Display 1 this displays the operating percentage of the upper heating elements.
- 6 - Key + allows you to increase the operating percentage of the upper heating elements.
- 7 - Key - allows you to decrease the operating percentage of the upper heating elements.
- 8 - Display 2 displays the set temperature and the actual chamber temperature, and the selected program number; the bottom right part lights up when the oven top heating elements are on .
- 9 - Key + allows you to increase the temperature of the cooking chamber and the selected program number.
- 10 - Key - allows you to decrease the temperature of the cooking chamber and the selected program number.
- 11 - Display 3 displays the set temperature and the actual cooking chamber temperature, the time remaining before intervention of the acoustic signal indicating the end of the cooking time (buzzer) in addition to the remaining "countdown" function time; the bottom right part lights up when the bed plate heating elements are on.
- 12 - Key + allows you to increase the cooking surface temperature, the time remaining before intervention of the acoustic signal indicating the end of the cooking time (buzzer) and the remaining "countdown" function time.
- 13 - Key - allows you to decrease the cooking surface temperature, the time remaining before intervention of the acoustic signal indicating the end of the cooking time (buzzer) and the remaining "countdown" function time.
- 14 - Display 4 this displays the operating percentage of the lower heating elements.
- 15 - Key + allows you to increase the operating percentage of the lower heating elements.
- 16 - Key - allows you to decrease the operating percentage of the lower heating elements.
- 17 - Light key turns the light in the chamber on and off.
- 18 - Hood light key turns the hood light on and off; uses the selected program number.
- 19 - Timer key allows you to activate the "buzzer" and the "countdown" function.
- 20 - ON/OFF key allows you to turn the oven on and off.
- 21 - LED 1 Steady in programming mode, flashing when the "buzzer" and the countdown function have been activated. Keys 17 + 18 Enables programming and selection of program

# Safety 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.

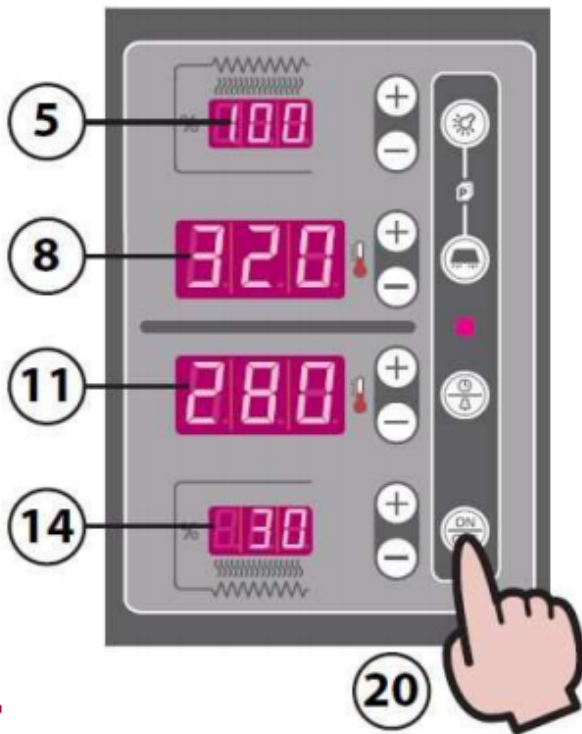
Personnel using the equipment must be professionally prepared and periodically trained in its use and in safety and accident prevention regulations.

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!



## Turning On the Oven



When the on/off button (20) is pressed, the card lights up all the displays and starts regulation according to the displayed information.

The display (8) shows the temperature inside the oven. Display (11) presents the cooking surface temperature.

Displays (5 and 14) present the operating percentage of the heating elements. To switch off the oven, hold down the on/off key (20).

ATTENTION: the light automatically goes out when the oven is switched off!



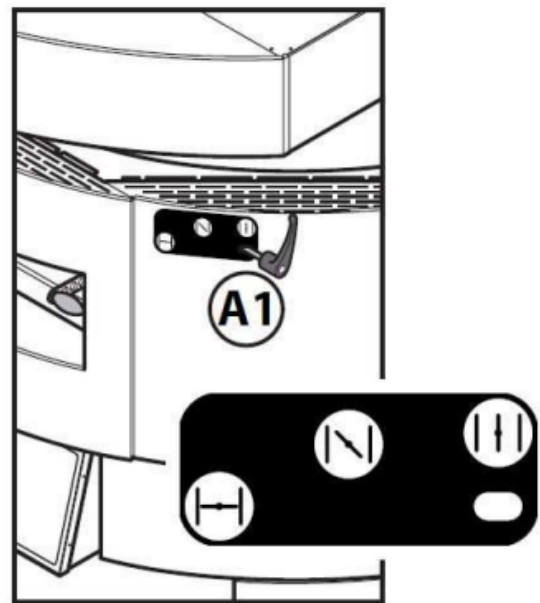
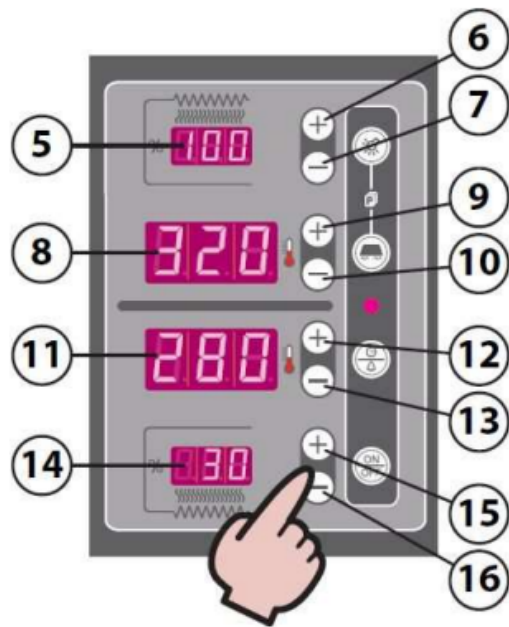
# Parameter Settings

Using the “+” and “-” keys, it is possible to increase or decrease the display values corresponding to:

- temperature of the chamber (display 8) using keys (9) and (10);
- cooking surface temperatures (display 11) using keys (12) and (13);
- upper heating element percentage (display 5) using keys (6) and (7);
- lower heating element percentage (display 14) using keys (15) and (16).

The electronic control board manages the upper and lower heating element power based upon the percentages set and activates and interrupts the electrical power supply of the upper and lower heating elements based upon the temperature readings of the probe in order to constantly maintain the set temperature.

Lever “A1” is used to adjust the oven opening. Press the on/off button (20) again to switch the oven off; when the oven is switched on again, the card will display the cooking modes set in the last



# Baking Surface Adjustments

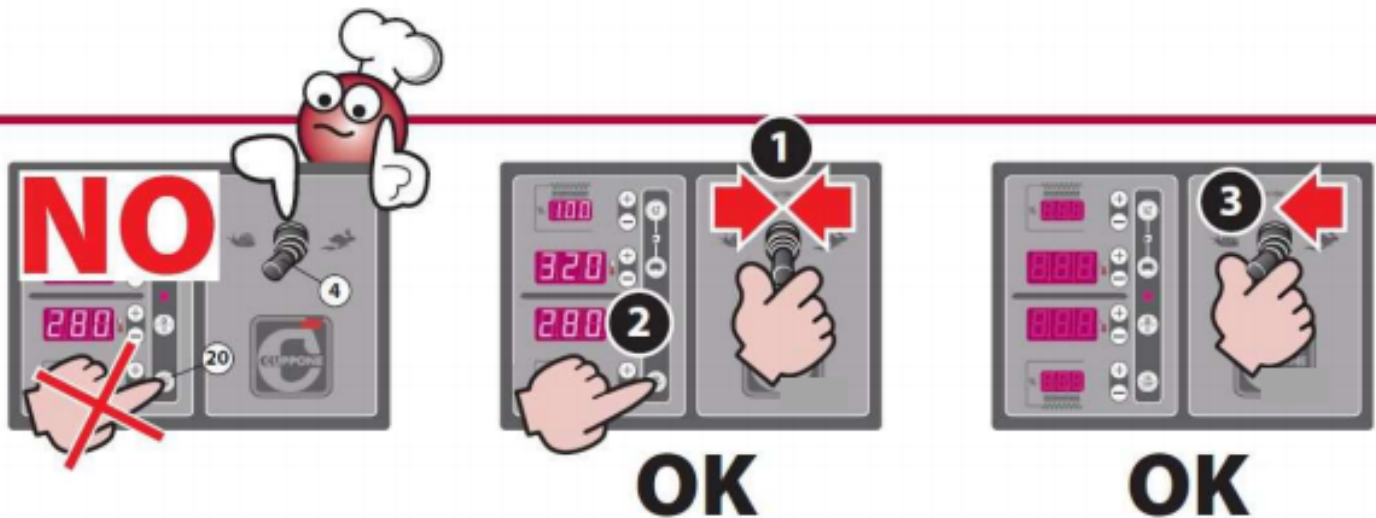
Selector (2) is used to select the direction of rotation of the baking surface.

The joystick (4) is used to set the rotation speed. Moving it to the left slows down the speed, and moving it in the opposite direction increases the speed, and moving it to the center will stop rotation. Attention:

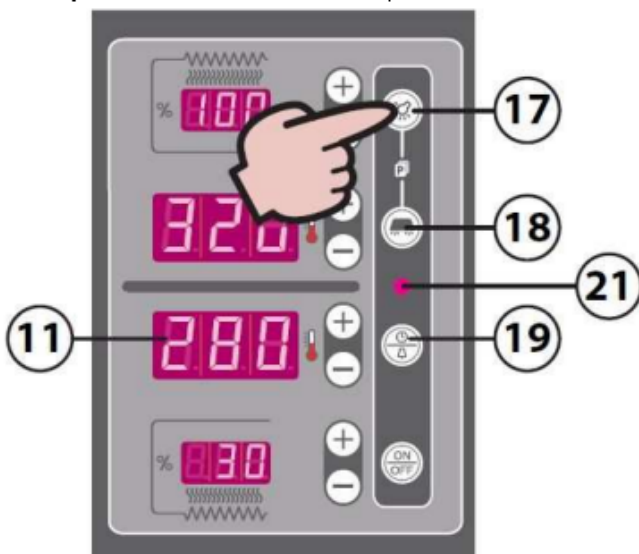
During this heating phase, the baking surface must move slowly to avoid damaging the metal ring.

**ATTENTION!** Never switch the oven off using the ON/ OFF button (20) whilst the refractory surface is rotating.

Always bring the joystick (4) back to its central position.



Light



The oven light key (17) allows you to turn the cooking chamber light on and off with the oven on or off.

The hood light key (18) allows you to turn the hood light on and off with the oven on or off.

**ATTENTION:** the chamber light automatically goes out when the oven is switched off!

**ATTENTION:** switch the light off during pyrolysis. The program P99 (which cannot be modified by the user) is already set to carry out pyrolysis and automatically switches off the light! Key

(17) can be used to control the light.

# End of Cooking Time Buzzer

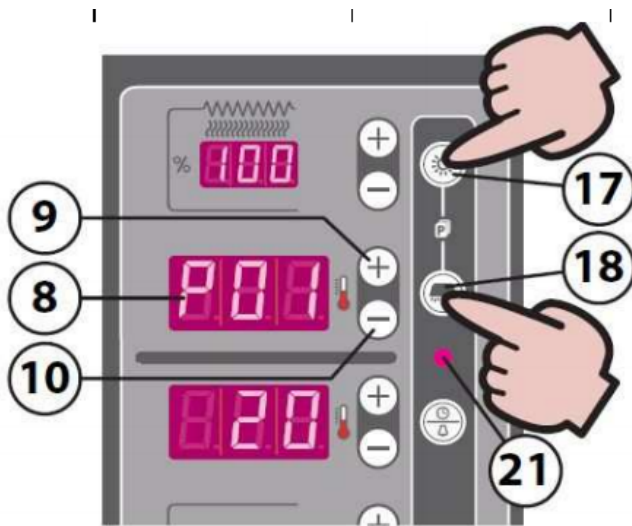
The board is equipped with an acoustic signal indicating the end of cooking time (buzzer).

To activate it, press and release key (19) when the oven is on.

The time (in minutes and tenths of a second) before intervention of the "buzzer" will appear on display (11) and the countdown will automatically activate (LED (21) will begin to flash).

If you wish to modify the time, use keys "+" and "-" whilst display (11) presents the buzzer time.

## Selection Mode



By pressing the light keys (17) and hood light (18) key at the same time, you will enter the program selection mode; display (8) presents the letter "P" followed by a number in the range of 00 to 99.

When making the selection, the LED (21) remains on. Using keys (9) and (10), it is possible to select the program number; confirm the desired program using the hood light key (18) or wait 2 seconds.

To change the parameters of the selected program, press keys 6, 7, 9, 10, 12, 13, 15, 16 relative to the data to be changed.

**ATTENTION:** These changes are "temporary", therefore when the oven is switched off and then turned on again, the program will display these initial parameters.

To "permanently" set the parameters of the 99 usable programs, press light keys (17) and hood light key (18) at the same time, with the oven turned off.

Display (8) presents the letter "P" followed by a number in the range of 00 to 99.

When making the selection, the LED (21) remains on

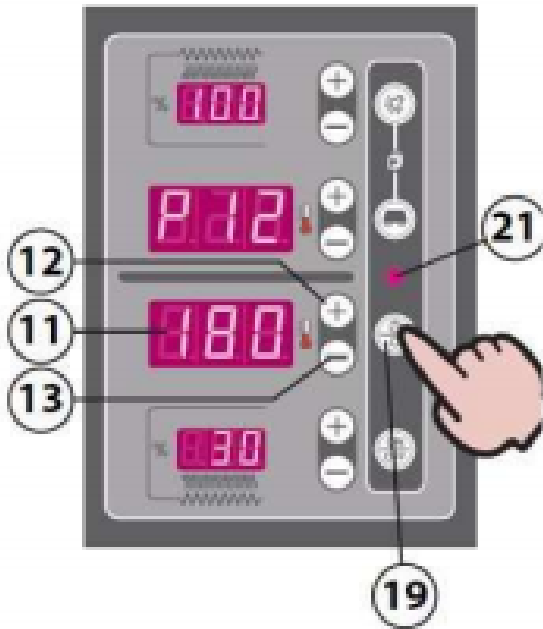
Using keys (9) and (10), it is possible to select the number of the program to be changed; confirm the desired program with the hood light key (18).

To change the parameters of the selected program, press keys 6, 7, 9, 10, 12, 13, 15, 16 relative to the data to be changed.

When the display stops flashing, save the changes made using the hood light key (18) or wait 2 seconds. To exit this setting, wait 2 seconds.



## Countdown Function



The board is equipped with a countdown function which automatically turns on the oven.

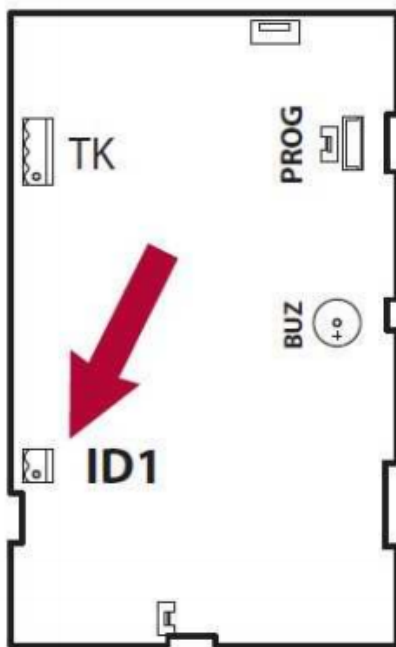
To access the countdown function, press key (19) with the oven turned off.

The time remaining before the oven is due to turn itself on will appear on display (11); to modify the time, use keys (8) and (9) (maximum limit 99.5: 99 hours and 50 minutes).

When making the selection, the LED (21) flashes. Should you wish to exit the function and cancel the countdown, press key (19) once again or key (20) to turn on the oven, otherwise the oven will turn itself on once the set time has lapsed, in line with program P00.

In the instance of power failure, the control board enters in standby mode and all displays turn themselves off, however the aforementioned status is saved and the countdown continues.

When the power is restored, the countdown continues as if it had never been interrupted.



## Remote On/Off Function

The control board is equipped with a digital input labelled ID1, overseeing remote ON/OFF control.

A GSM module or a clock programmer can be connected to this input; when the contact is closed, the oven enters the ON status as per program P00; when the contact is open, the oven enters the OFF status.

In this way, it is possible to control the oven using SMS or switch it on multiple times during the day using a daily or weekly clock programmer.

# Countdown Function

Initial operation When the appliance is turned on for the first time, it is recommended that the temperature is set to 150 °C and that the appliance is left on for at least 8 hours.

During this time, the oven will produce fumes and unpleasant odours due to the evaporation of the moisture contained in the insulation materials.

These fumes and odors will disappear during the subsequent operating cycles.

## Shutting off

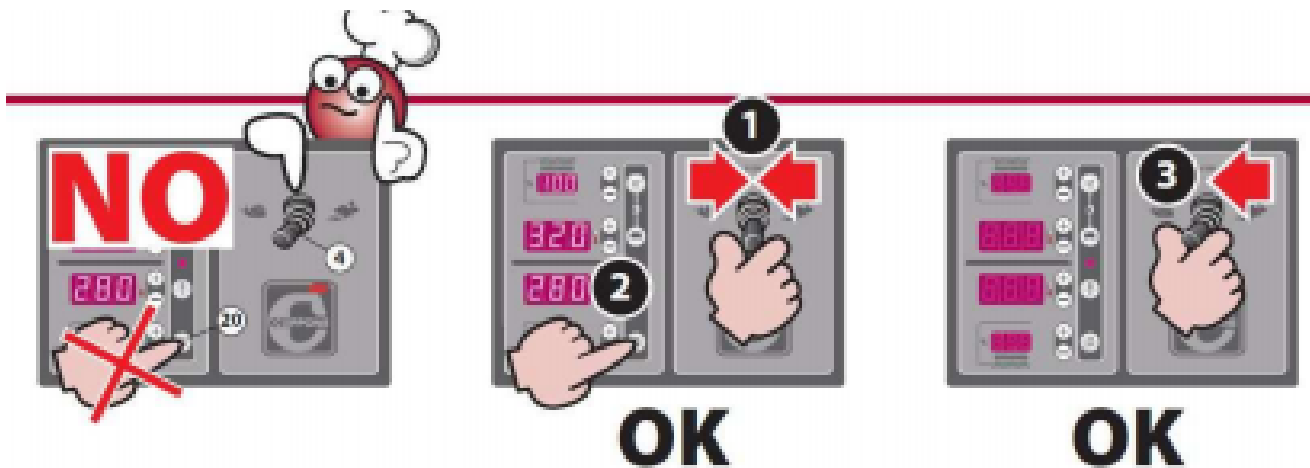
ATTENTION! Never switch the oven off using the ON/OFF button (20) whilst the refractory surface is rotating.

Always bring the joystick (4) back to its central position.

After switching off, position again the joystick in slow running position.

When pressing the on/off key (20), the oven will shut off; when it is turned on again the board will display the program P00 cooking modes.

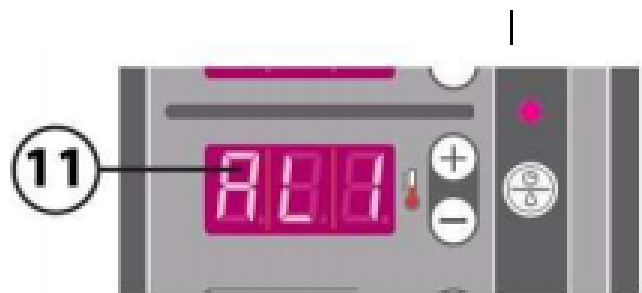
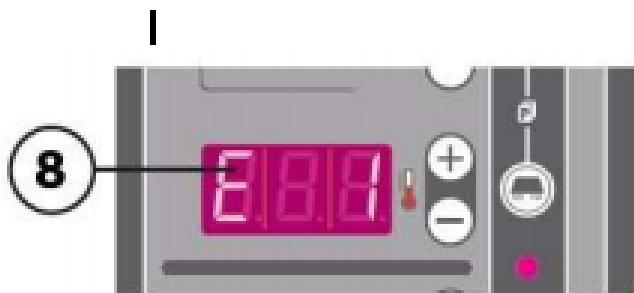
ATTENTION: the light automatically goes out when the oven is switched off!



# Trouble Shooting

Trouble shooting In the event of a fault or malfunction, the following error messages will appear on the board display :

1. E\_1 : thermocouple upper heating elements fault.
2. E\_2 : power board heatsink probe fault or high temperature warning.
3. E\_3 : control board cold junction probe fault or high temperature warning.
4. E\_4 : thermocouple lower heating elements fault.
5. AL1 : pre warning of high power board temperature.
6. AL2 : warning of high control board temperature. If these warnings should appear, check to see if the oven has sufficient ventilation space, as described in the paragraph "Positioning", and that it is not too close to other heat sources (deep fryers, plates, flames, etc.). If the problem per-



# 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.

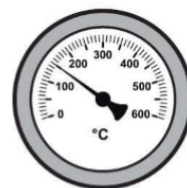
If you notice any anomaly (ex. damaged power cable, etc...), poor operation or failure, do not use the equipment and contact a service center authorized by the manufacturer. Original spare parts must be used under penalty of cancellation of the warranty. Place the emergency telephone numbers in a visible 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 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 jeopardise 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 authorised service centre at least once a year

## Cleaning the Deck

**Cleaning the base bricks** Where necessary, clean base bricks. Allow the oven to reach 400°C. 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

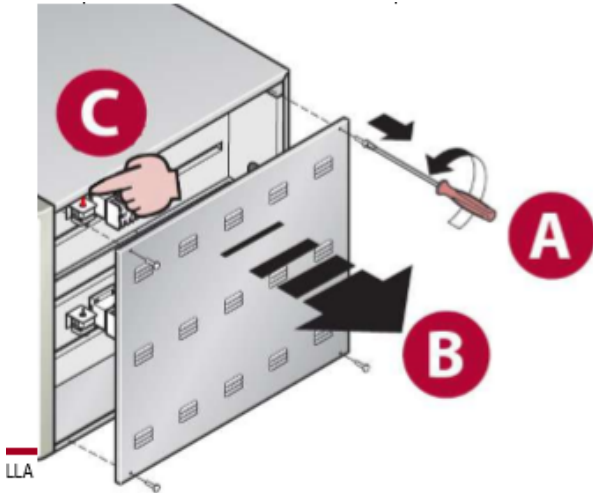
**ATTENTION:** The programme P99 (which cannot be modified by the user) is already set to carry out pyrolysis and automatically switches off the light! Key “17” can be used to control the light.

## 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.

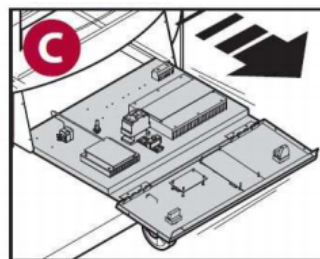
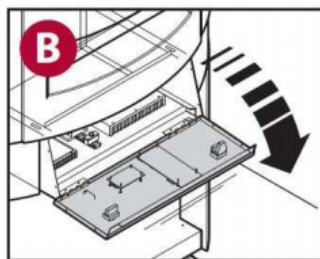
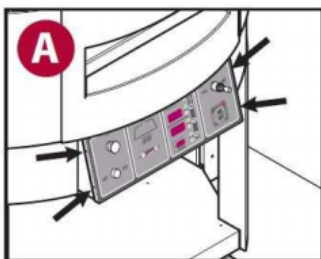


## Maintenance

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.

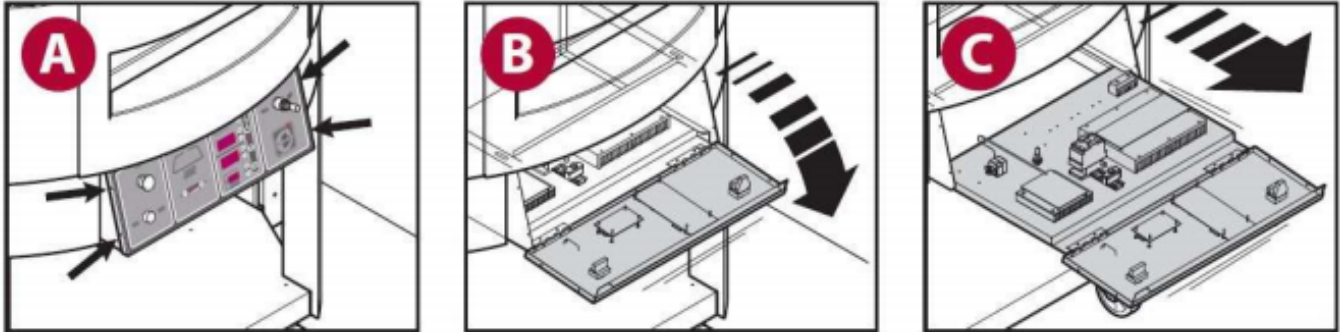
**ATTENTION:** Do not clean the oven using direct water sprays or pressure jets! All of these measures are important for proper oven care and failure to observe them could cause damage that is not covered by the warranty!

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

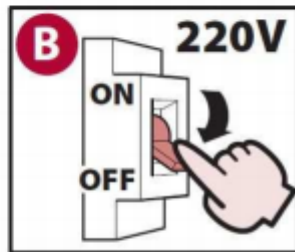


## Positioning of Main Controls

All electrical components can be found inside the control box in the pull-out drawer at the front of the oven. They can be accessed by unscrewing the four side screws and pulling out the drawer. Disconnect the electrical power supply before carrying out any of the following operations.

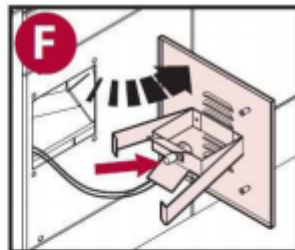
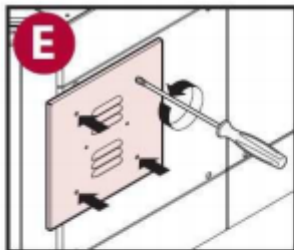
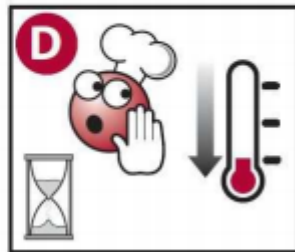
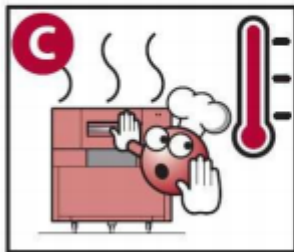


## Replacing the Light

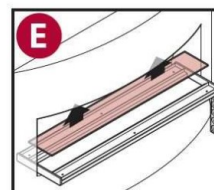
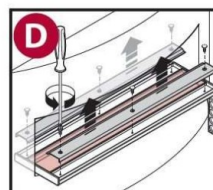
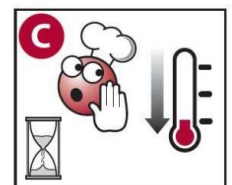
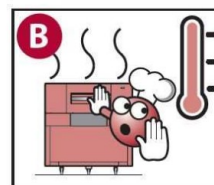


**ATTENTION:** Before replacing lamps, always switch off the oven power switch; it is not adequate that the oven is simply OFF as the lamps may still be powered.

**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.

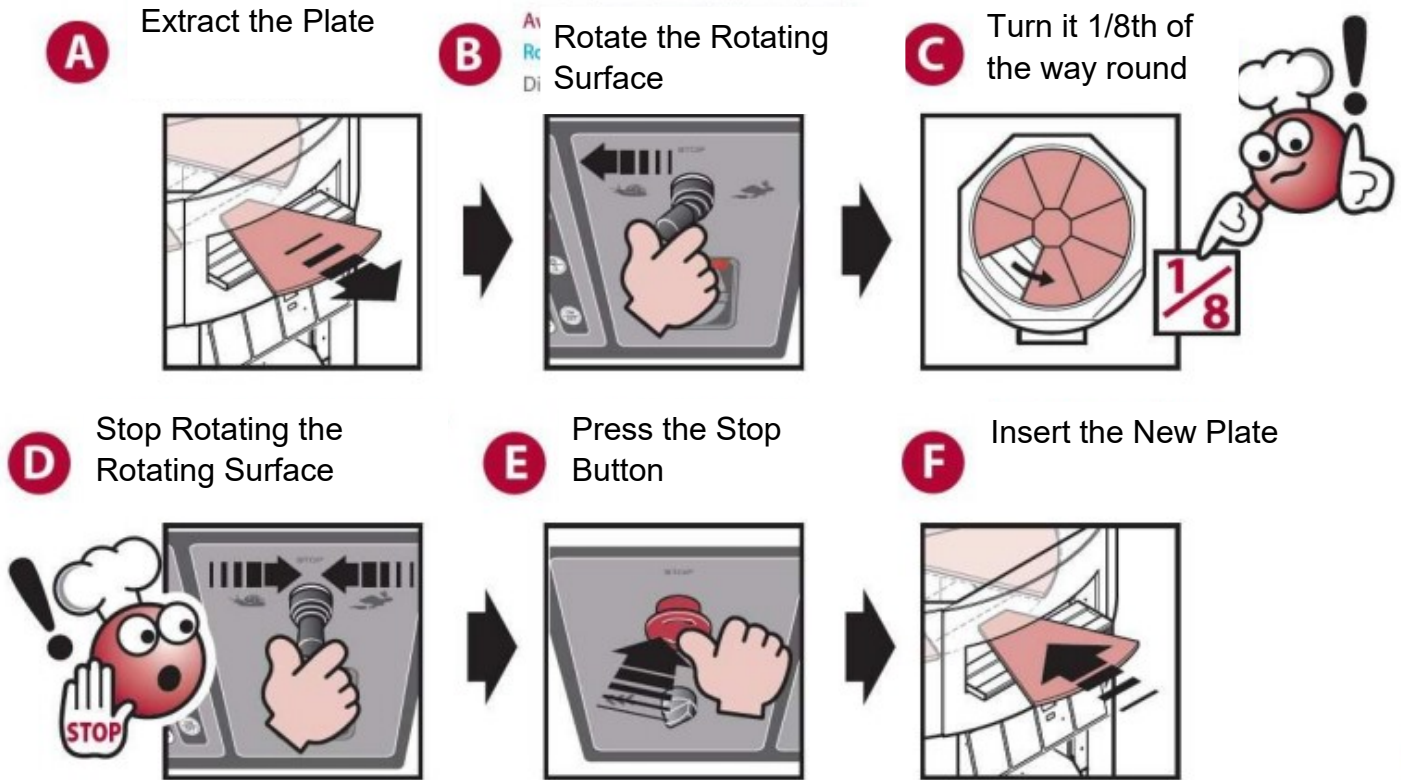


## Replacing the Glass Door



# 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 1,4</b>	Upper Heating Element - Side
<b>RA 2,3</b>	Upper Heating Elements - Central
<b>RB 1,4</b>	Lower Heating Elements Side
<b>RB 2,3</b>	Lower Heating Elements Central
<b>TB</b>	Terminal Board
<b>TL</b>	Light Terminal Board
<b>IEC1</b>	Hood Extraction Fan connection Plug
<b>IEC2</b>	Hood Lights Connection Plug
<b>CTRL B</b>	Control Board
<b>CNTRL B.1</b>	Hood Extraction Fan Variator Board
<b>INV</b>	Inverter
<b>M</b>	Cooking Surface Motor
<b>L</b>	Baking Chamber Lights
<b>SM</b>	Overload Cutout
<b>ST</b>	Safety Thermostat
<b>SA 0</b>	Joystick Selector
<b>SA 1</b>	Unipolar Joystick Contact
<b>SA 2</b>	Bipolar Joystick Contact
<b>SA 3</b>	Reverse Gear Unipolar Contact
<b>SB 0</b>	Emergency Push Button
<b>ST1</b>	Cooling Fan Starter
<b>PW.B</b>	Power Board
<b>FU</b>	Fuse
<b>KM</b>	Contractor
<b>TC</b>	Thermocouple
<b>TC1</b>	Transformer 50VA 230/12Vac
<b>ID</b>	Digital Input for Remote Start-Up







## 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.

