



Cuppone Pizzaform User and 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 refers to various electronic control PIZZAFORM pizza hot forming machine models.

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 equipment. It contains very important information and instructions regarding installation, use and maintenance.

The equipment 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 is able to solve any technical problem concerning use and maintenance. **In the remote possibility of poor operation or a repair, only use qualified personnel or contact our authorized service centers.**

INITIAL INSTRUCTIONS

ATTENTION! Failure to comply with what is described in this handbook could jeopardize safety. The manual must be kept carefully in an accessible location, it must also always accompany the product during its life.

Before installing and using the equipment, 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.



EXPLANATION OF SYMBOLS



Risk of Crushing Fingers



Warning Gear
Wheels



Equipotential

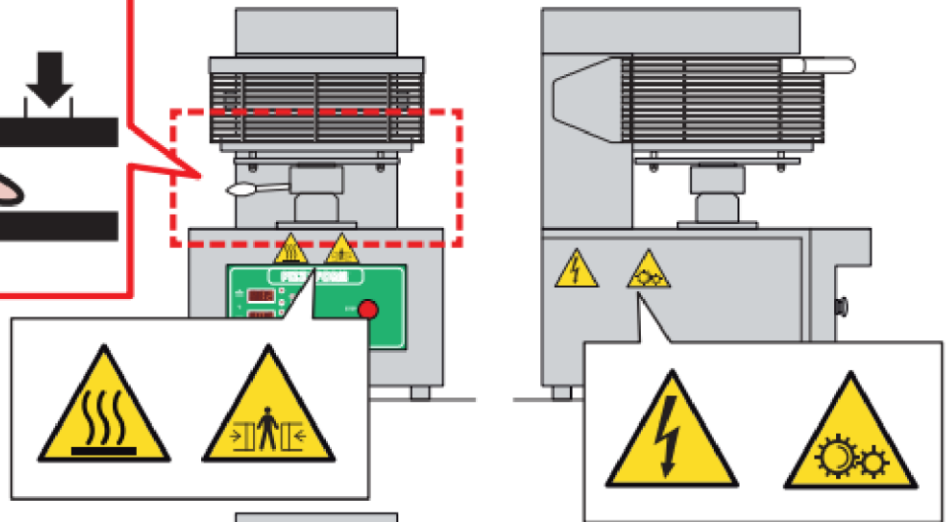
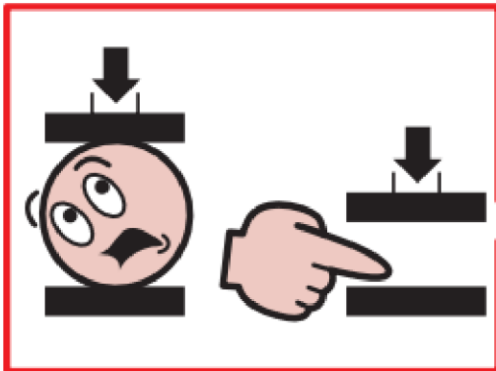


Risk of Electric
Shock



Risk of Blistering
Surface

ATTENTION



Warning: Before using
the equipment
carefully read the
enclosed booklet.

Warning: In case of
arrest of the plate,
switch off and turn on
the machine. Do not
force it.

RISK ANALYSIS

The machine was designed in compliance with the Machinery Directive 2006/42/EC and Legislative Decree no. 17 of the 27 January 2010.

In compliance with these standards an assessment of the possible damage resulting from risks to health and the safety of operators of the machines in question, should a hazard come to light, was carried out.

According to the analysis there are outstanding risks associated with the use of the machine which cannot be eliminated without loss of machine functionality and without increased cost.

These outstanding risks include:

The operators head may get crushed by the plates upon opening. The outstanding risk is signaled by the pictogram on the machine.



Risk of breakage and projection of objects during insertion of the blade into the protections during closure. **Do not insert any objects into the protection grille when the machine is moving, not even to unblock the plates.**

In the case where the machine is blocked, switch it off and then on again.

Risk of crushing fingers at the plate piston base. The piston base is flared to enable sliding of the fingers and to prevent catching; an outstanding risk of crushing of the fingers where forced into position, remains.



Do not attempt to access or intervene at the piston base where the machine is moving. The outstanding risk is signaled by the pictogram on the machine.

Risk of burns when touching the plates: during use, the surfaces of plates become hot, we recommend taking extra caution. The outstanding risk is signaled by this pictogram.



Pizzaform 30 - 35

TECHNICAL DATA 30-35			
Model		PZF/30DS	PZF/35DS
External dimensions (*)	L mm (inch.)	500 (19,68)	500 (19,68)
	P mm (inch.)	610 (24,01)	610 (24,01)
	H mm (inch.)	770 (30,31)	770 (30,31)
Work surface height	H' mm (inch.)	550 (21,65)	550 (21,65)
Pizza diameter	Ø mm (inch.)	Ø300 (11,81)	Ø350 (13,77)
Electric power supply (50/60 Hz)	Volt Вольт	AC 230	AC 230
		AC 3 208 US	AC 3 208 US
		AC 3 230	AC 3 230
		AC 3 N 400	AC 3 N 400
Maximum absorption	kW max (US) кВт макс.	4,13 (5,00)	4,13 (5,00)
Ampage	(230) (3 208 US) (3-230) (3-N-400)	18,0	18,0
		11,5	11,5
		10,4	10,4
		6,0	6,0
Connection cable (n x mm ²) (**)	(230) (3 208 US) (3-230) (3-N-400)	3x2,5	3x2,5
		4xAWG14	4xAWG14
		4x2,5	4x2,5
		5x1	5x1
Minimum protection relative to customer panel (n x A)	(230) (3 208 US) (3-230) (3-N-400)	2 x 20	2 x 20
		3 x 16	3 x 16
		3 x 16	3 x 16
		4 x 16	4 x 16
Average consumption	kWh кВт ч	2,3 (2,3)	2,3 (2,3)
Net weight	Kg/Kr (pounds)	143 (315,6)	147 (324,07)
External dimensions including packaging	L" mm (inch.)	540 (21,25)	540 (21,25)
	P" mm (inch.)	680 (26,77)	680 (26,77)
	H" mm (inch.)	970 (38,18)	970 (38,18)
Gross weight	Kg/Kr (pounds)	151 (332,89)	155 (341,71)

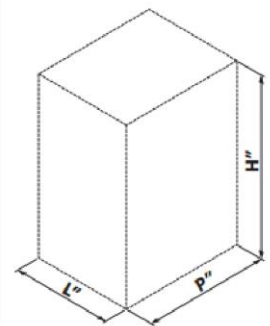
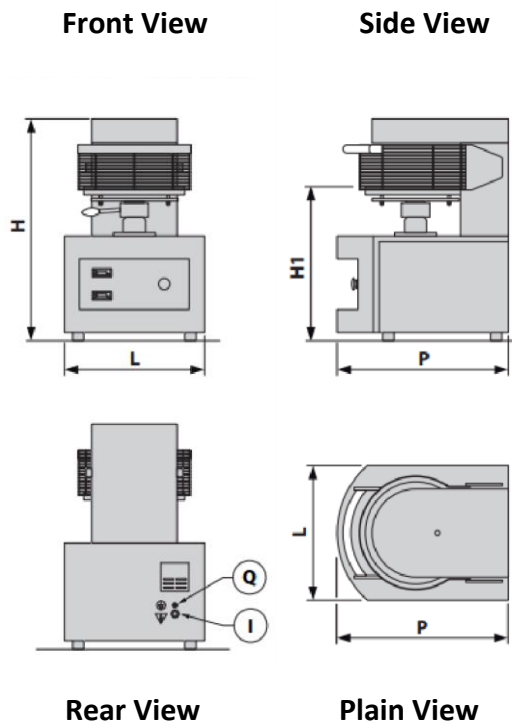
These cables can only be used provided that their length does not exceed 2 m between the point where the cable or relative protection enters the equipment and the plug input.

Ensure that you keep a distance of at least 500 mm (20 inches) between the equipment and other equipment of 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 equipment free: do not place anything on it.

L: width P: depth H: height



Packaging Dimensions

Pizzaform 40 - 45 - 50

TECHNICAL DATA 40-45-50				
Model		PZF/40DS	PZF/45DS	PZF/50DS
External dimensions (*)	L mm (inch.)	550 (21,65)	550 (21,65)	550 (21,65)
	P mm (inch.)	710 (27,95)	710 (27,95)	710 (27,95)
	H mm (inch.)	845 (33,26)	845 (33,26)	845 (33,26)
Work surface height	H' mm (inch.)	600 (23,62)	600 (23,62)	600 (23,62)
Pizza diameter	Ø mm (inch.)	Ø400 (15,74)	Ø450 (17,71)	Ø500 (19,68)
Electric power supply (50/60 Hz)	Volt	AC 230	AC 230	AC 230
	Вольт	AC 3 208 US	AC 3 208 US	AC 3 208 US
		AC 3 230	AC 3 230	AC 3 230
Maximum absorption	kW max (US)	5,55 (6,10)	6,55 (6,55)	6,55 (6,55)
	кВт макс.			
Ampage	(230)	24,1	28,5	28,5
	(3 208 US)	15,4	18,2	18,2
	(3-230)	13,9	16,4	16,4
	(3-N-400)	8,0	9,5	9,5
Connection cable (n x mm²) (**)	(230)	3x2,5	3x4	3x4
	(3 208 US)	4xAWG14	4xAWG12	4xAWG12
	(3-230)	4x2,5	4x2,5	4x2,5
	(3-N-400)	5x1,5	5x1,5	5x1,5
Minimum protection relative to customer panel (n x A)	(230)	2 x 25	2 x 40	2 x 40
	(3 208 US)	3 x 16	3 x 20	3 x 20
	(3-230)	3 x 16	3 x 16	3 x 16
	(3-N-400)	4 x 16	4 x 16	4 x 16
Average consumption	kWh кВт ч	3,1 (3,1)	3,6 (3,6)	3,6 (3,6)
Net weight	Kg/Kr (pounds)	186 (410,05)	191 (421,08)	196 (432,10)
External dimensions including packaging	L'' mm (inch.)	620 (24,40)	620 (24,40)	620 (24,40)
	P'' mm (inch.)	770 (30,31)	770 (30,31)	770 (30,31)
	H'' mm (inch.)	1010 (39,76)	1010 (39,76)	1010 (39,76)
Gross weight	Kg/Kr (pounds)	200 (440,92)	205 (451,94)	210 (462,97)

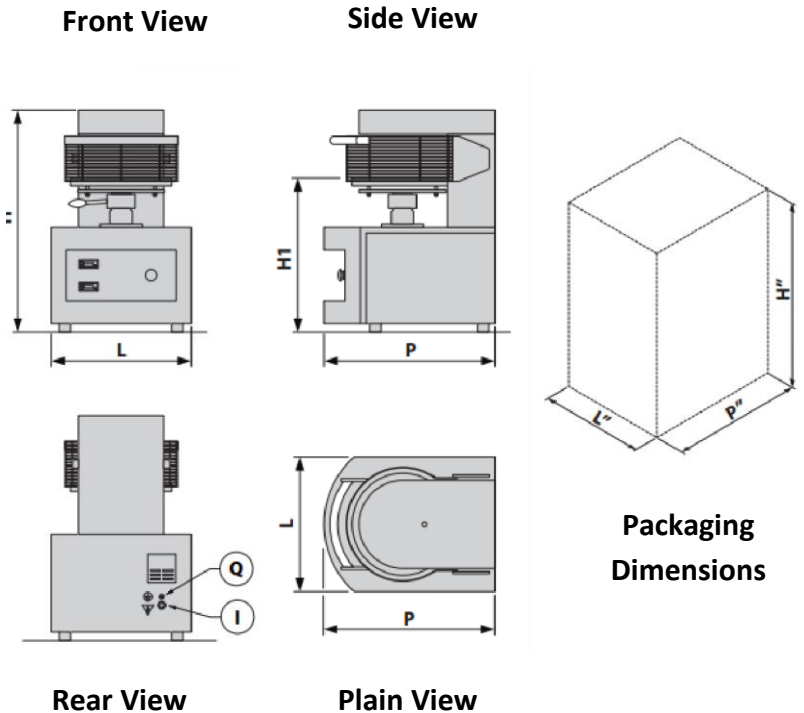
These cables can only be used provided that their length does not exceed 2 m between the point where the cable or relative protection enters the equipment and the plug input.

Ensure that you keep a distance of at least 500 mm (20 inches) between the equipment and other equipment of 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 equipment free: do not place anything on it.

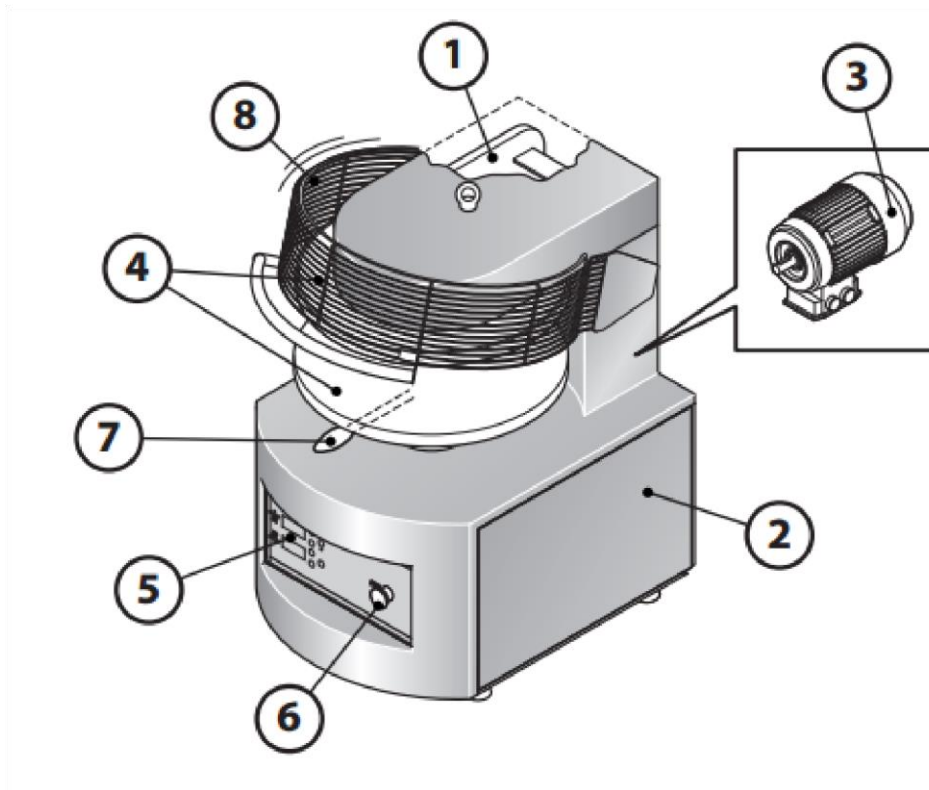
L: width P: depth H: height



GENERAL SPECIFICATIONS

- 1 Iron supporting frame with thickness of 20 mm.
- 2 Stainless steel body
- 3 Self-braking motor (direct-current brake) with built-in thermal protection.
- 4 Thick chromed plates with flared perimeter.
- 5 Electronic control of temperature and plate contact time.
- 6 EC certified safety devices.
- 7 Lever to adjust the distance between plates.
- 8 Protection grille.

To access the specifications explicit to your model, consult the technical data table above.



INSTALLATION REQUIREMENTS

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

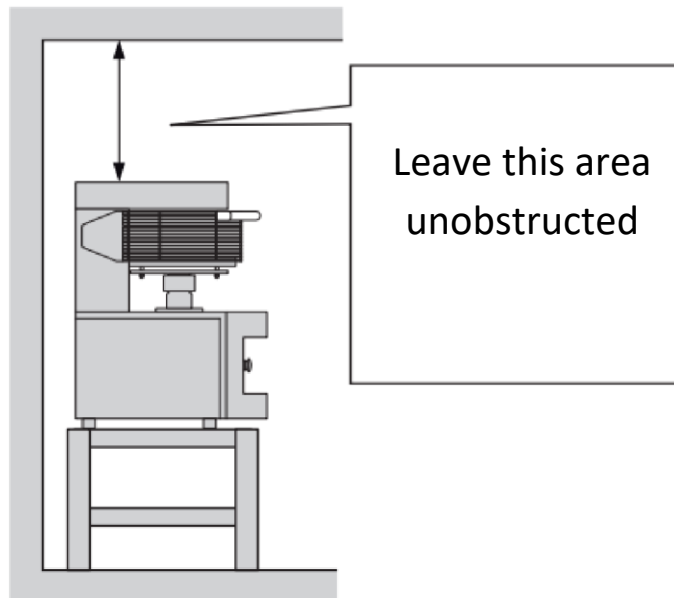
- 1) **Handling:** Make sure that the floor is able to support the weight of the equipment. Handle the packaged equipment using a forklift or a pallet truck.
- 2) **Electrical connection:** Provide a box for the connection to the mains power supply in the immediate surroundings.
- 3) **Safety distances:** It is mandatory that the minimum safety distances between the equipment and the other equipment or inflammable material are respected (see page 20).

It is also prohibited to use the equipment in areas at risk of explosion. The indicated distances must be increased in the presence of heat sensitive material.

SAFETY DISTANCES

It is mandatory that the minimum safety distances between the equipment and the other equipment or inflammable material are respected (see page 20).

It is also prohibited to use the equipment 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.

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



This equipotential system must comply with current standards.

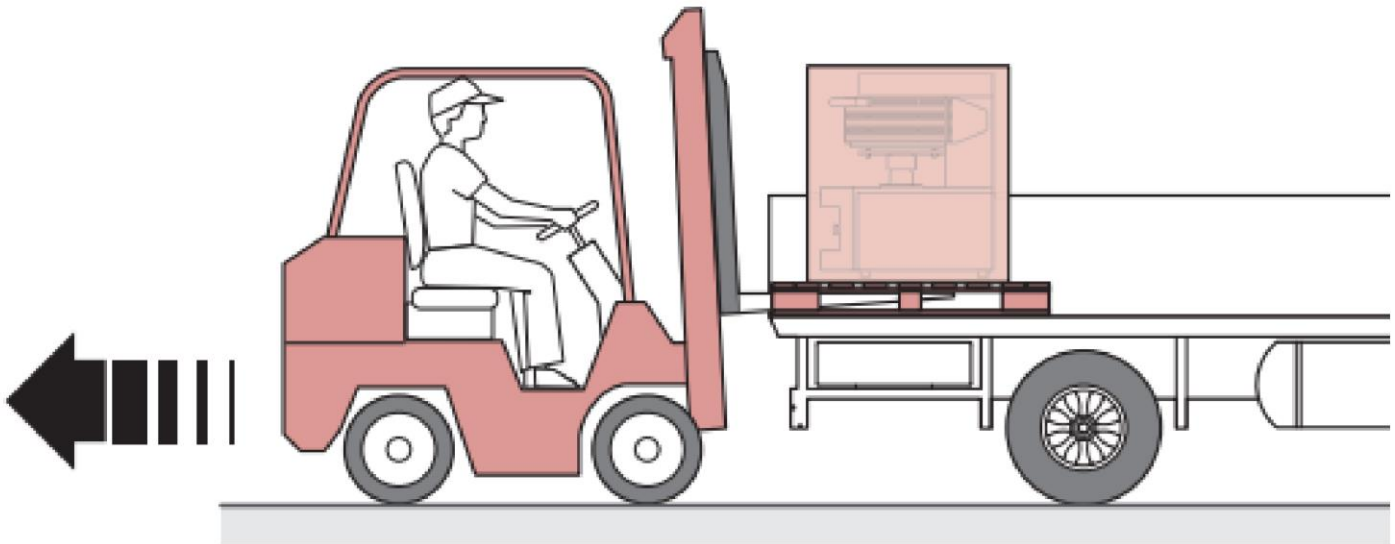
Install the equipment in a well ventilated area, as incorrect air recirculation impedes optimal operation and the “wellbeing” of the people working near the equipment. Do not obstruct the ventilation system in the area where the equipment is installed.

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 AND TRANSPORT

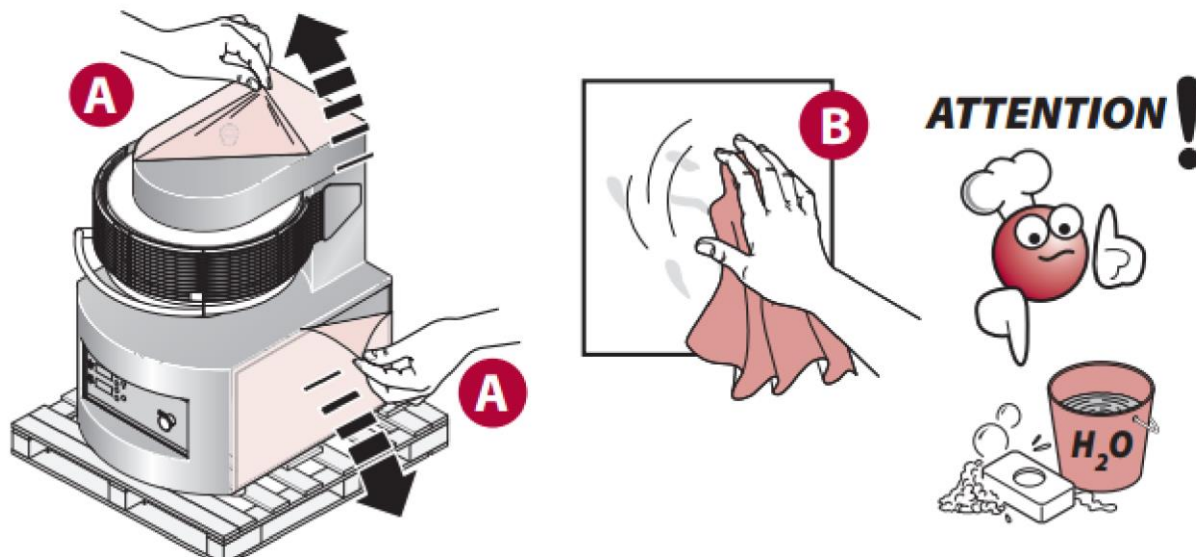


PREPARATIONS AND CHECKS

Unwrap the equipment and carefully remove the protective film.

In the instance where glue residue remains on surfaces, remove then using soapy water; do not use corrosive products.

ATTENTION! Check that all equipment 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.

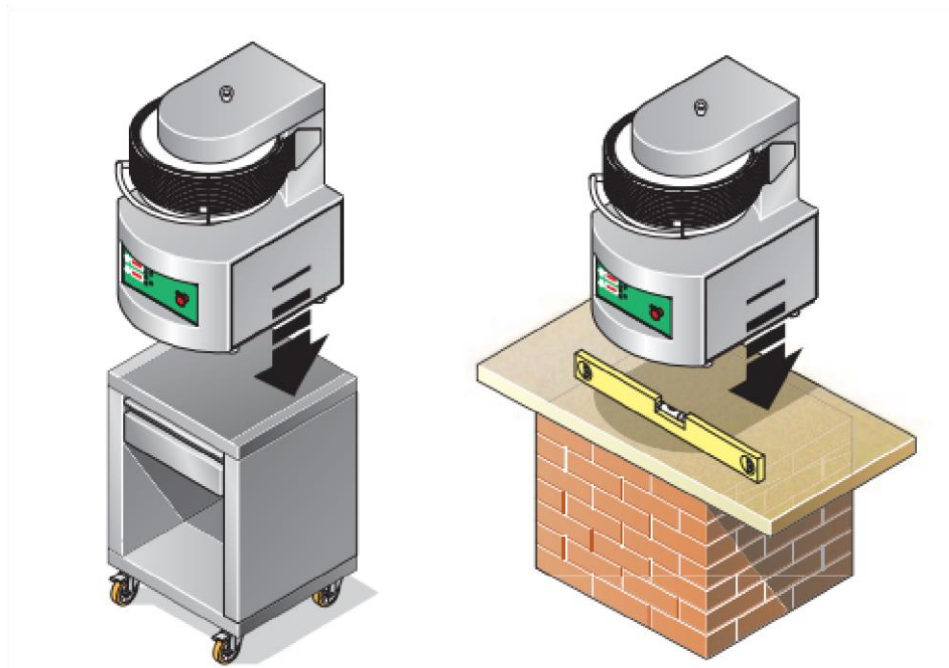


POSITIONING

The machine must be positioned on the appropriate support supplied by the company, which must be manufactured to satisfy the characteristics.

In the case where it is placed above a different base, ensure that it is level and is able to support the weight (see the technical specifications table on pg.14).

Carry out this operation with the support of suitable lifting mechanisms, using the ringbolt provided, which should be screwed to the top of the machine after having removed the protective cap. **Ensure that you keep a distance of at least 500 mm (20 inches) between the equipment and other equipment or flammable materials.**



ELECTRICAL CONNECTIONS

Only qualified personnel must carry out electrical connection.

The technical data plate, located on the back of the equipment, contains all the necessary information for correct connection.

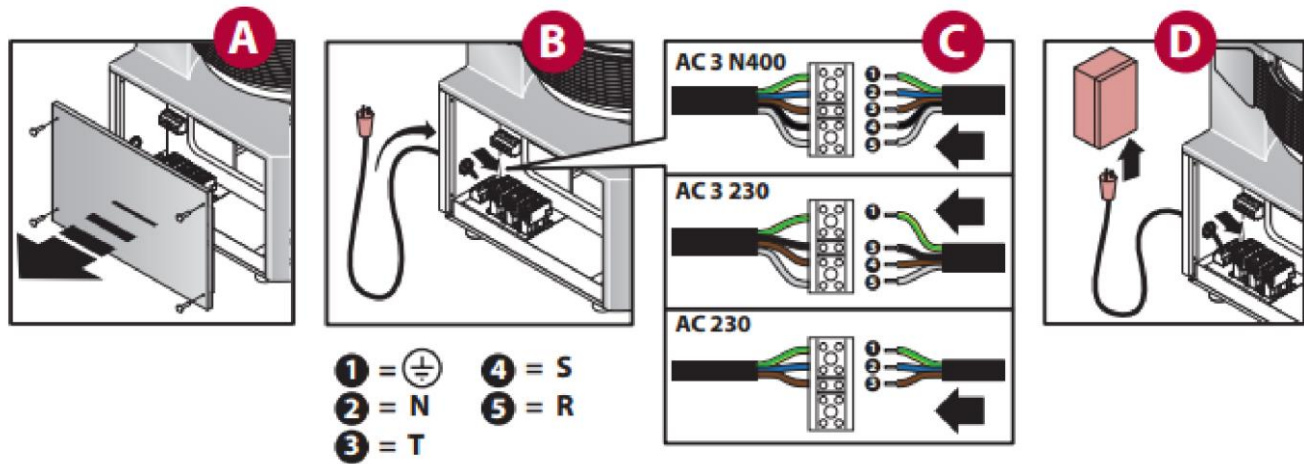
The equipment must be connected to a power supply with a H05 RN-F type cable (supplied by the installer). To carry out this operation, remove the right side equipment panel, connect the cable to the terminal board and secure it with the relative cable gland located on the back of the equipment itself.

Earth the equipment and connect it to the circuit; the terminal intended for this very purpose can be found on the back of the equipment, and is marked with the internationally-recognized symbol.

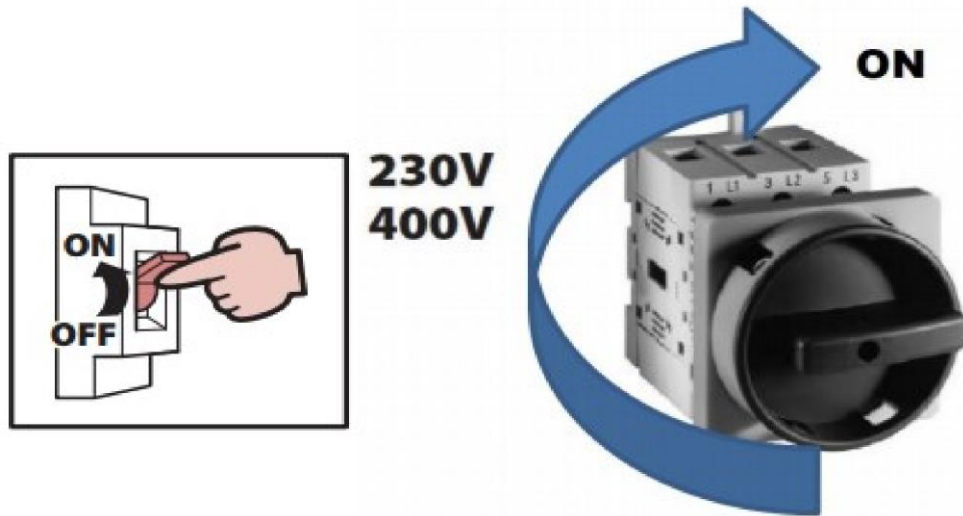
Connect the cable to the automatic master switch (omnipolar differential magnothermal switch with a contact opening of at least 3 mm), arranged in the immediate vicinity.



The manufacturer will not assume any responsibility in the instance where the above described is not respected.



POWER SUPPLY ACTIVATION



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

OPERATION VERIFICATION

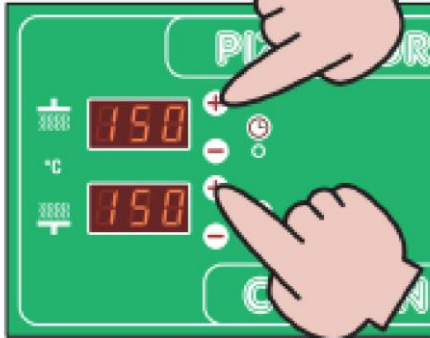
Start up the equipment using the instructions provided below.

Check the correct operation of all electrical components, whilst explaining how to best use the equipment and how to carry out routine maintenance and cleaning operations to the user.

PRE-TEST



1h



Prior to delivery to the customer, the equipment 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 is recommended that the temperature is set at 150°C and left on for at least 1 hour.

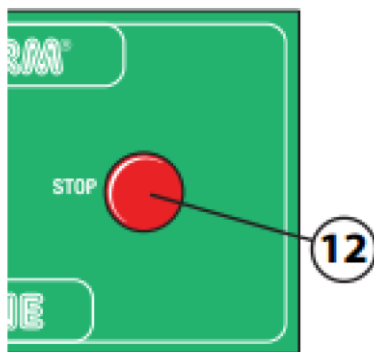
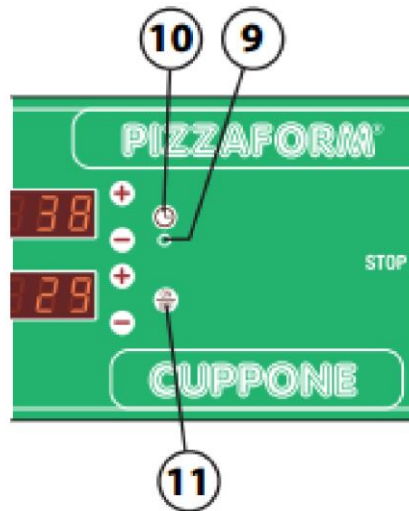
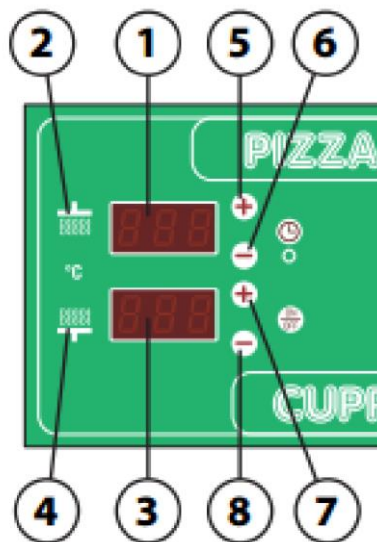
During this phase, the equipment will produce fumes and unpleasant odors due to the evaporation of the moisture contained in the insulation.

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

It is recommended that during the first operating cycle, a thin layer of olive oil is placed on the hot plates using paper and is subsequently cleaned using absorbent paper, to then take a dough ball, flatten it and then reshape it into a ball, repeating this until the dough no longer sticks to the plates.

This operation serves to establish a protective layer over the plates which facilitates movement of the pasta during flattening; this must be repeated every time that thorough cleaning of the plates is carried out.

ATTENTION: Please refer to the user's manual for startup and programming.

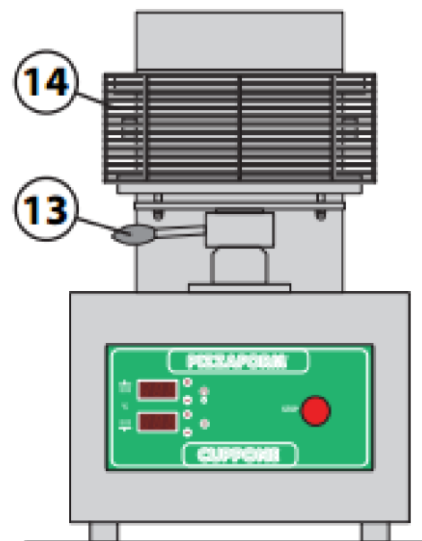


🇬🇧 Description of control

- 1 - Display 1**
Displays the actual and set temperature of the top plate and the plate contact time.
- 2 - Led display 1**
Indicates that the top plate heating element is on.
- 3 - Display 2**
Displays the actual and set temperature of the bottom plate.
- 4 - Led display 2**
Powers the bed plate heating elements and controls the base temperature.
- 5 - Key +:**
Increases the set temperature of the top plate and the plate contact time.
- 6 - Key -:**
Decreases the set temperature of the top plate and the plate contact time.
- 7 - Key +:**
Increases the set temperature of the bottom plate.
- 8 - Key -:**
Decreases the set temperature of the bottom plate.

🇬🇧 Description of control

- 9 - Led Timer**
Indicates the contact time setting status.
- 10 - Timer Key**
Presents the plate contact time in seconds on display 1.
- 11 - ON/OFF key:**
Switches the machine on and off; activates the "countdown" function.
- 12 - OFF key**
Switches the machine off and interrupts resurgence of the bottom plate in an emergency.
- 13 - Adjustment lever**
adjusts the distance between the two plates and therefore, the dough disk depth; move the lever anti-clockwise to decrease the depth and move it clockwise to increase it.
- 14 - Protection grille**
prevents foreign bodies penetrating in between the plates; where the protection is released during flattening, the bottom plate movement is immediately interrupted and diverted.



INSTRUCTIONS FOR THE USER

This equipment was designed exclusively for flattening dough balls to make pizza 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 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 flammable 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: It is prohibited to place flammable solids or liquids, such as spirits, on the plates during operation. Supervise the equipment when in operation and do not leave food on the plates unsupervised!

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.

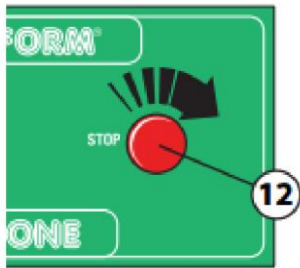
Original spare parts must be used under penalty of cancellation of the warranty. Place the emergency telephone numbers in a visible location.

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.

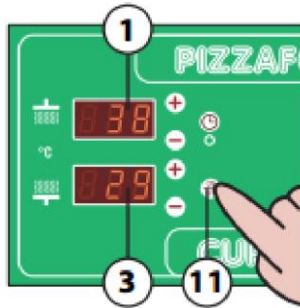
Personnel using the equipment must be professionally prepared and periodically trained in its use and in safety and accident prevention regulations. Children must be supervised to make sure they do not play with the equipment or its parts.



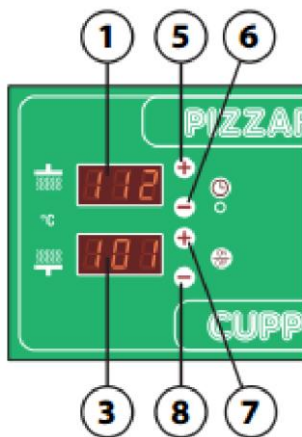
TURNING ON



Unblock the machine by turning the STOP key (12) clockwise. Switch the machine on by pressing the ON/OFF key (11). After a few sec the display (1) will present the top plate temperature and the display (3) the bottom plate temperature.

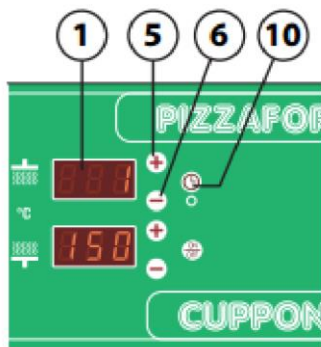


SETTING THE PLATE TEMPERATURE



To set the top plate temperature, press either key (5) or (6); the display (1) will begin to flash; press key (5) or (6) up until the desired temperature has been achieved. To set the bottom plate temperature, press either key (7) or (8); the display (3) will begin to flash; press key (7) or (8) up until the desired temperature has been achieved.

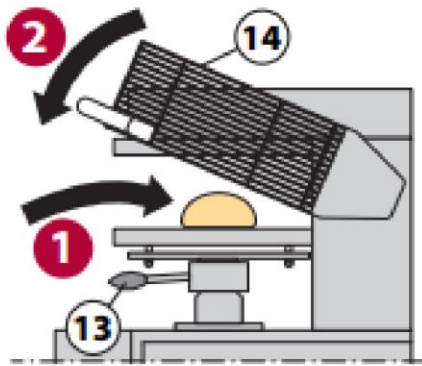
N.B. The temperature which has been set at the time the machine is switched off, will be automatically saved and proposed once again when the machine is switched on again.



SETTING THE PLATE CONTACT TIME (Dwell Setting)

To set the plate contact time, press key (10); the display (1) will begin to flash and the set time will be displayed; press keys (5) and (6) up until the desired time has been achieved.

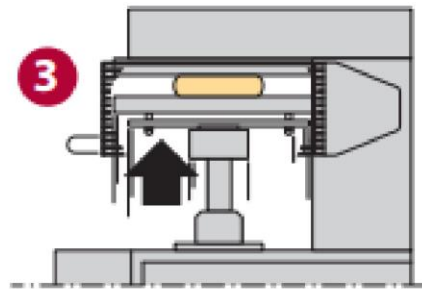
USE



Wait until the plates have reached the set temperature; attempt to flatten a few balls by varying the plate distance using the lever (13) up until the desired depth has been achieved.

Flattening is achieved by positioning the dough ball at the center of the bottom plate and keeping the protection grille (14) lowered.

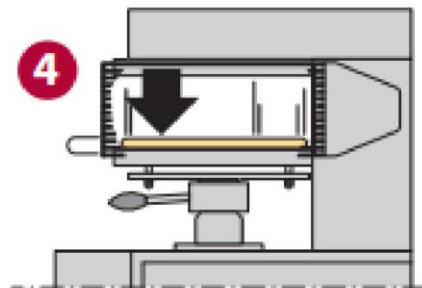
Once the bottom plate has returned to the original position, the protection grille can be raised and the dough disk can be removed taking care not to burn yourself on the plate surface.



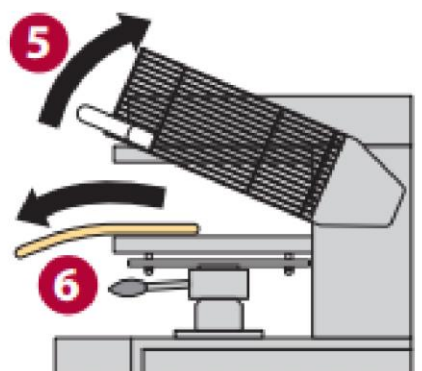
Find the setting most suited to the type of dough used; the machine is ready to begin operating.

SHUTTING OFF

To switch the machine off simply press the ON/OFF key (11).

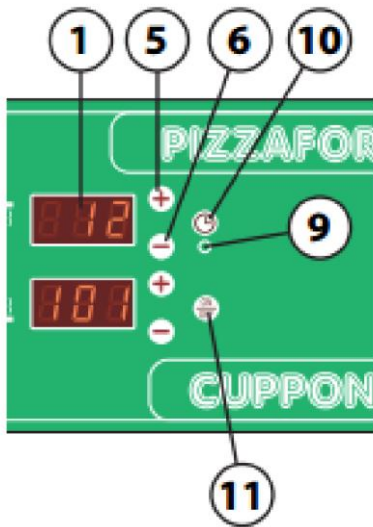


ATTENTION: The protective grille must only be raised when the lower plate has finished the levelling cycle and has returned to the original position; should you wish to lower the bottom plate beforehand to reduce the diameter of the disk plate, raise the grille before the end of the cycle.



COUNTDOWN FUNCTION

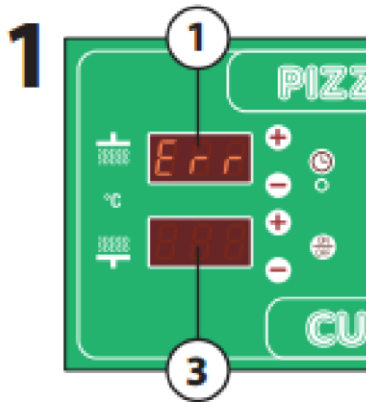
The board is equipped with a countdown function which automatically turns on the equipment.



To activate this function, press Timer key (10) with the equipment turned off. The time remaining before the oven is due to turn itself on will appear on display (1); to modify the time, use keys (5) and (6) (maximum limit 99.5: 99 hours and 50 minutes). When making the selection, the TIMER Led (9) flashes. Should you wish to exit the function and cancel the countdown, press key (10) or key (11) to switch the equipment on. Otherwise, the equipment will switch on upon expiry of the set time, according to the time set at the time of switching off the aforementioned.

WARNING! In the instance of power failure, the countdown value is saved and will resume upon the return of power: for example, let's consider the following situation, if 4 hours were remaining before the oven was due to turn itself on and the power supply was cut o for 30 minutes, once the power supply has returned, 4 hours will still remain before the oven is due to turn itself on.

TROUBLE SHOOTING



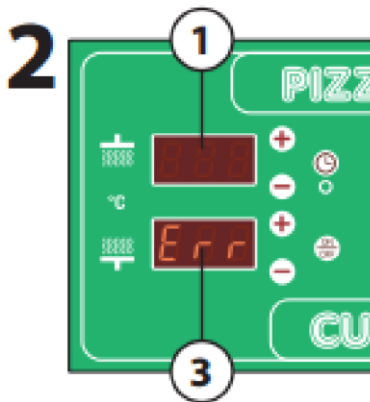
In case of a fault and or malfunctions, the following error messages will appear on the board display:

1. “Err” on display (1): thermocouple upper heating element fault.
2. “Err” on display (3): thermocouple lower heating element fault.
3. “Err” on display (1) and “rot” on display (3) : motor error - cycle not completed in the time set with the “tUP” parameter.

NOTE: “Err” machine turns off.

To reset the functions, switch the machine off and then on again.

If the problem persists, contact a service center.

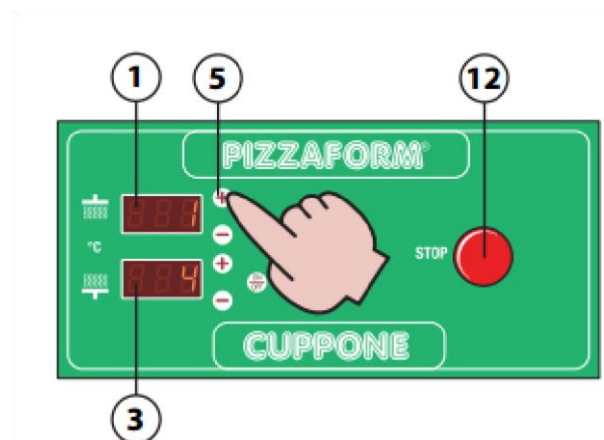
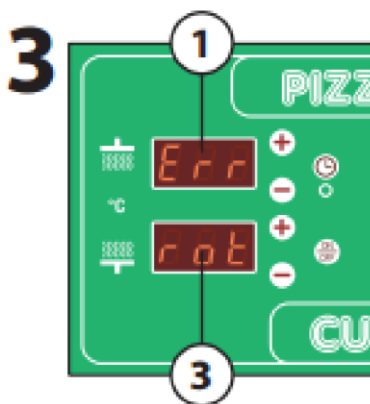


STRIKE COUNTING FUNCTION

With the board in the OFF position and the machine on, or with the STOP key (12) unlocked, when pressing key (5) the total number of strikes carried out is displayed for five seconds.

The display (1) presents thousands whilst display (3) the unit of measurement.

The contactor is updated after every five strikes.



Problem	Cause	Solution
The dough sticks to the plates	The plate temperature is too Low	Check the set temperature on the thermostat and where necessary, raise it to 150 ° - 160° C
The shape of the Dough Disc is not perfectly circular.	The ball has not been placed at the centre of the plate. The shape of the ball is not spherical. The plate temperature is too low	Place the ball at the centre of the bottom plate. Do not alter the spherical shape of the ball when handling. Check the set temperature on the thermostats and where necessary, raise it to 150°-160°C.
The dough disk withdraws after flattening	The dough ball has not adequately risen. The dough ball temperature is too low	Allow the dough to rise more by placing it in a hot place
The dough disk is not the correct size	The plate depth adjustment is not correct. The timer adjustment is not correct.	Decrease or increase the distance between plates. Decrease or increase the plate contact time.
Bubbles form on the surface of the pizza during cooking	The dough does not rise perfectly.	Pierce the dough with a dough docker before topping.

RECOMMENDATIONS GOVERNING USE

We recommend setting the thermostats to a temperature of 150-160°C and the timer at a contact time equal to 0.8 seconds (these values may be modified based upon the type of dough used by the operator, the rising level and the temperature).

It is recommended that during the first operating cycle, a thin layer of olive oil is placed on the hot plates using paper; this operation serves to create a protective layer over the plates which facilitates movement of the pasta during flattening and this must be repeated every time that thorough cleaning of the plates is carried out.

It is also essential to use well risen and not cold dough (remove the dough from the fridge at least two hours before begin work) and place the lightly floured ball, exactly at the center of the bottom plate.

ATTENTION When raising the protective grill during resurgence of the bottom plate, movement is blocked and is immediately diverted. In the instance where the bottom plate does not complete the flattening action, owing to the dough which has not risen or owing to a foreign body in between the plates, immediately raise the protection to enable the diversion of the movement. In the case where the plate stops, switch the machine o and then on again. Do not force it.

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 plates cool down. Cleaning the equipment 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.

CAUTION !

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.**

MAINTENANCE

Clean the equipment every day, removing any food waste without using substances harmful to health.

Never use water.

Periodically, remove the side and back panels and vacuum any flour remains at the bottom. Clean the exterior parts using a dry cloth without the use of solvents or products that contain abrasive or chlorinated substances.

Pay attention not to scratch the plates when cleaning them to remove any dough remains. If the equipment 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.

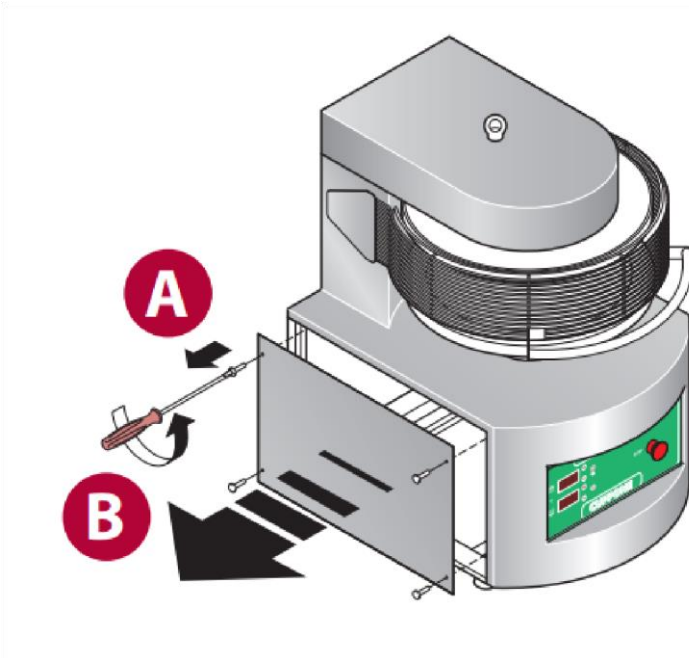
ATTENTION: Do not clean the equipment using direct water sprays or pressure jets! All of these measures are important for proper the equipment care and failure to observe them could cause damage that is not covered by the warranty!

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



POSITIONING OF MAIN CONTROLS

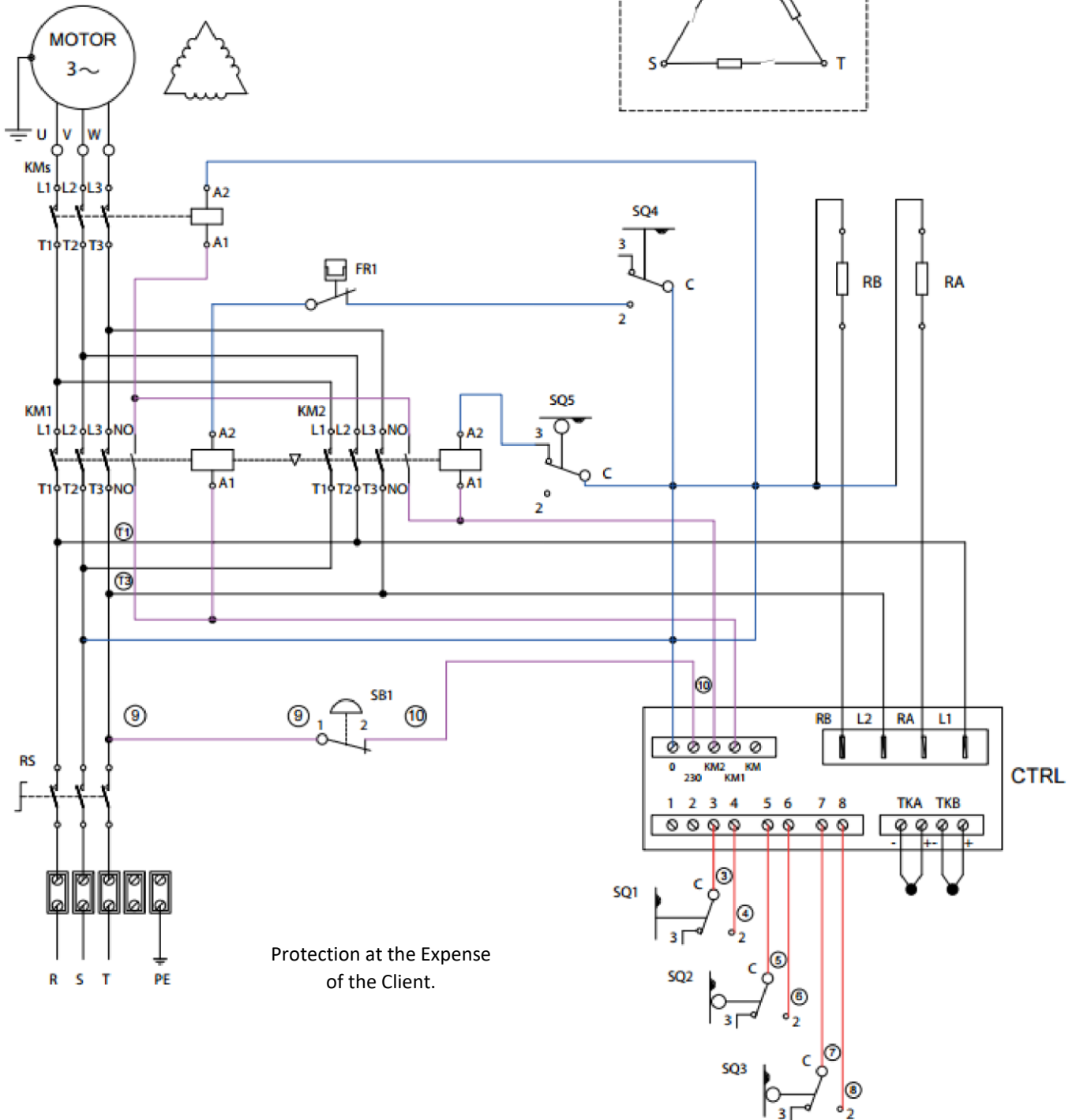
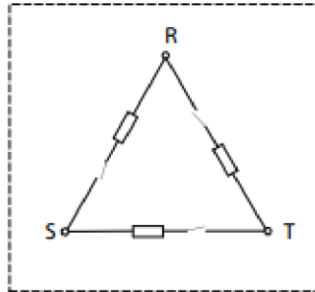
All electrical components can be found inside the control box to the left of the equipment. You are able to access these components by removing the right side. Disconnect the electrical power supply before carrying out any of the following operations.



WIRING DIAGRAM

Cable must be purchased at the expense of the client. Available to purchase from Pizza Equipment Professionals


AC 3 208V
50/60 Hz



Protection at the Expense
of the Client.



WARRANTY CONDITIONS

	
CTRL	CONTROL BOARD
CTRLS	SAFETY CONTROL BOARD
RS	MAIN SWITCH
KM	MAIN CONTACTOR
KMS	SAFETY CONTACTOR
KM1	CLOSING CONTACTOR
KM2	OPENING CONTACTOR
SB1	EMERGENCY STOP CONTACT MUSHROOM HEAD
FR1	MOTOR THERMAL CONTACT
RA	TOP HEATING ELEMENT
RB	BOTTOM HEATING ELEMENT
TK A	TOP PLATE TEMPERATURE PROBE
TK B	BOTTOM PLATE TEMPERATURE PROBE
SQ1	HAND PROTECTION MICROSWITCH 1
SQ2	TOP LIMIT MICROSWITCH
SQ3	BOTTOM LIMIT MICROSWITCH 1
SQ4	HAND PROTECTION MICROSWITCH 2
SQ5	BOTTOM LIMIT MICROSWITCH 2

“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 replaced 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

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 use 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.

EXCLUSIONS

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.

