

Michelangelo

Use and maintenance manual





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

Before delivery to the customer, the oven is tested and checked in the Manufacturer's factory.

The "production process sheet" attached to it guarantees that **every** production step, from assembly to packaging, has been carefully checked, both from a functionality and safety point of view.

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

The foundation

Our company was founded in 1963 by the Lorenzo, Luigi and Paolo Cuppone brothers. It immediately specialized in the production of ovens and equipment to prepare and cook pizza. The constant research and experimentation of new equipment that are even now the strength of our company, have led us to design and patent the machinery and ovens that have revolutionized the way pizza is made.

Technical service

The Manufacturer can solve any technical problem regarding use and maintenance.

Do not hesitate to contact him in case of doubt.

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Safety instructions

- Read this guide carefully before using and maintaining the appliance, and keep it with care in an accessible place for any future consultation by the various operators.
- Moreover, the manual must always accompany the product through its life, even in case of transfer.
- Before performing any maintenance, disconnect the electricity supply.
- Unauthorised actions, tampering or modifications that do not follow the information provided in this manual can cause damages, injuries or fatal accidents and null and void the warranty.
- Use or maintenance that fail to comply with the instructions in this manual may cause damage, injury or fatal accidents.
- The serial plate provides important technical information. This is vital in case of a request for maintenance or repair of the equipment: please do not remove, damage or modify it.
- Some parts of the equipment can reach high temperatures. We advise you to avoid touching surfaces and not to get materials either flammable or sensitive to heat near the appliance.
- Do not rest objects on the oven, above all if built in material sensitive to heat.
- The appliance is a product used only to bake pizzas or similar products. A use other than the stated one is considered improper, potentially dangerous for people and animals and might permanently damage the appliance. The improper use of the equipment shall void the warranty.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazard involved. Children must not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- The staff using the appliance must be professionally prepared and periodically trained on its use, as well as the safety and accident prevention regulations.
- Children must be supervised to make sure they do not play with the appliance or parts of it.
- Always use tools resistant to heat (e.g. In steel). Cooking utensils in plastic or similar material might not withstand the oven high temperatures.
- Check regularly that fumes can be discharged safely. Do not obstruct the duct for any reason (e.g. laying some pans on the oven).
- FIRE RISK: leave the area around the appliance free and clean from fuels. Do not store flammable materials near this appliance.
- WARNING: RISK OF EXPLOSION! It is forbidden to use the oven in environments at risk of explosion.
- WARNING: always switch off the main switch when you finish using the appliance, above all during cleaning or in cases of prolonged downtime.
- If you notice any anomaly (e.g. damaged power cable, etc.), malfunction or fault, do not use the appliance and contact a Service Centre authorized by the Manufacturer. Demand original spare parts, or the Warranty will be null and void.
- Place the emergency phone numbers in a visible location.
- WARNING: it is forbidden to place flammable solids or liquids (spirits for instance) in the cooking chamber during the operation.
- Monitor the appliance during its entire operation, do not leave dishes in the oven unattended!
- Failure to follow these regulations may cause damage or even fatal injury, subsequently invalidating the guarantee and relieving the Manufacturer of all liability.
- We recommend you have the appliance checked by an Authorized Service Centre at least once a year.

Symbols used in the manual



Important warning, if disregarded it can lead to serious damages to the appliance and injuries to people.



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



Manufacturer's advice

The company cannot be held liable for any print or transcription errors, reserving the right to make changes where deemed suitable without prior notice.

Partial reproduction without the manufacturer's consent is prohibited. Measurements are purely indicative and not binding.

The original language used to prepare this manual is Italian: the Manufacturer is not responsible for any translation/interpretation or print errors.



Knowing your oven

► Fig.1.

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

Its main parts are:

- 1 Cooking chamber in stainless steel
- 2 Chimney to vent any cooking fumes
- 3 Cooking surface in refractory bricks
- 4 Power cable inlet
- 5 Face in stainless steel
- 6 Control display
- 7 Electrical compartment ventilation slots: keep them always clean and clear.

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

The oven can manage separately the powers:

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

Preparing to use the oven

Clean the oven and any accessories accurately, both externally and internally, following the instructions in the dedicated chapter rigorously.



Maintenance and cleaning - page 28.

Turning the oven on: **the first time you use the oven**, we recommend you set the temperature at **150°C** for at least **8 hours, without placing any food inside**. During this time, keep the chimney flue fully open.

In this first phase, because of the humidity evaporating from the insulating materials, the oven will give out unpleasant smells and fumes that will gradually disappear during the following operating cycles.

To switch the oven on and set its parameters, refer to:



Using CD models - page 9

Using TS models - page 13

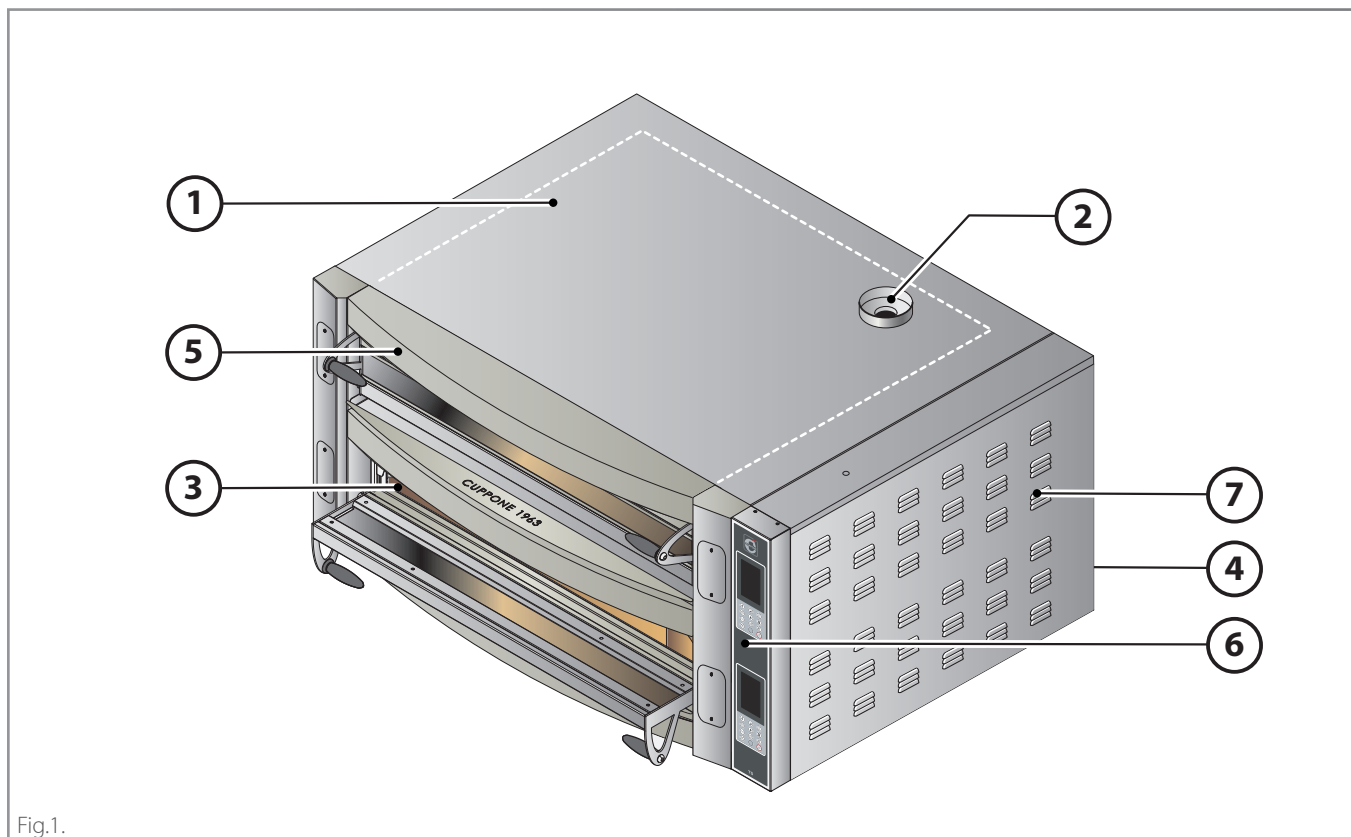


Fig.1.



The first day of use is considered as a running-in period: during this time the refractory bricks keep releasing humidity until they dry out completely. With time, the drying and porosity of the refractory bricks will make the baking of the products perfect.



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

Do not rest objects on the oven, above all if built in material sensitive to heat.

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

Some piece of advice...

- Before starting cooking, always preheat the oven: this is vital to get good food. Preheating the oven **must last at least an hour**, it is therefore always preferable to use the programmed switch-on function so that the oven is already hot when the place opens and ready to cook the desired food.



Programmed switch-on mod. CD: page [12](#)

Programmed switch-on mod. TS: page [22](#)

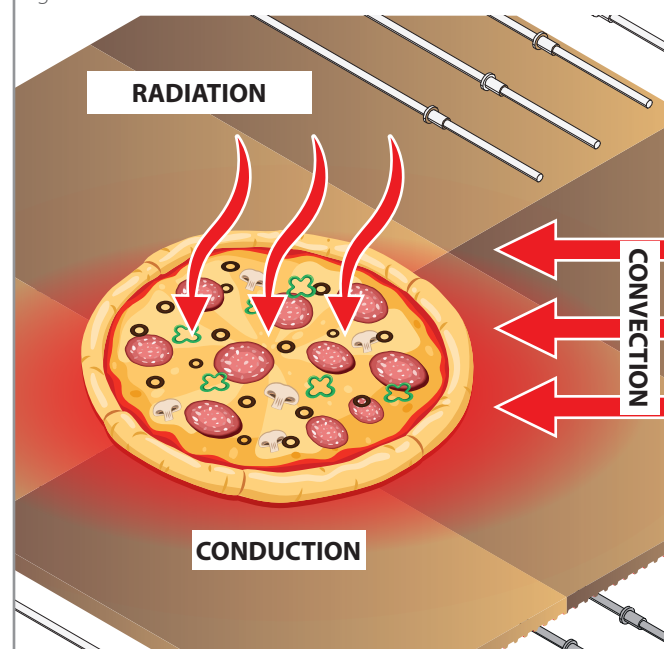
- During work, keep the refractory surfaces clean using a stiff bristle brush.
- Passing from a type of pizza to another, wait for about 1 hour for the oven to stabilize.
- Take your time when adjusting the cooking parameters according to the increase and/or decrease in the workload.
- An excess of flour in the cooking chamber can create smoke, smell and give the pizza an unpleasant taste.
- Clean the oven at the end of service.

► Fig.2.

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

- **radiation**: the heat and infrared rays produced by the top elements make products crunchy and golden
► this parameter is controlled by the percentage (mod. TS) / setting (mod. CD) of the TOP.
- **convection**: the hot air that circulates in the chamber cooks the product evenly
► this parameter is controlled by the temperature setting in the chamber
- **conduction**: the bottom elements heat the refractory surfaces on which the products lie
► this parameter is controlled by the percentage (mod. TS) / setting (mod. CD) of the BOTTOM.

Fig.2.



Unsatisfactory cooking results

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

- **incorrect oven parameters**:
 - temperature in the chamber either too high or too low
 - percentages/settings of the BOTTOM or TOP either too high or too low
- **incorrect preheating**:
 - preheating is vital to get superb results right from the first pizza
 - in preheating, the percentage (mod. TS) / setting (mod. CD) of the TOP has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas
- **incorrect use of the steam holes in the chamber**:
 - in the back of the cooking chamber, there are some steam holes that must be opened or closed according to the type of product to cook: for instance, if they are not opened, there may be too much humidity in the chamber that prevents the infrared rays of the top elements from browning the surface of the products.



What is Pizzaform?

Pizzaform is a Cuppone patent. It is a special press, produced in five models, to make pizza dough discs up to 52cm in diameter.

Its main features are:

- high hourly output, up to 400 pizzas an hour, without using specialized labour;
- consistent shape and thickness of the disc of dough, without giving up the traditional edge, obtained thanks to the special shape of the chrome plates;
- possibility of changing the thickness of the dough discs easily.

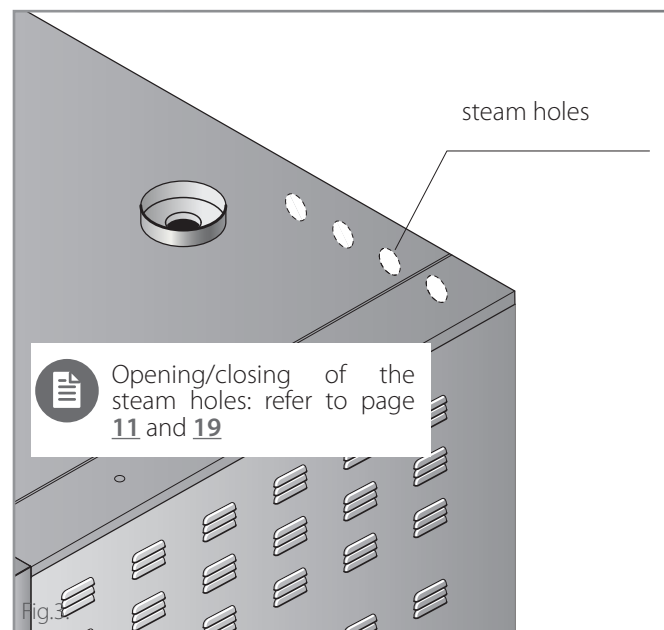



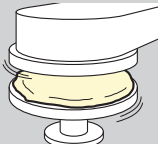

Fig.3.


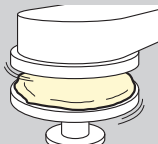

Basic notions

COOKING TABLES



The parameters in the tables are just indicative, since they can vary according to the temperature of the room where the oven is installed and the type of dough to bake (e.g. type of flour, hydration, etc.).

TS CHECK		 Manual stretching	 Stretching with Pizzaform	Preheating for both types (manual stretching or with Pizzaform)									
TYPE		COOKING						COOKING					
		TIME	TEMP.					% TOP	% BOTTOM	TIME	TEMP.	% TOP	% BOTTOM
CLASSIC		3 min	300°C	85%	5%	3 min	290°	85%	0%	time: 1 hour (can vary according to the % set) temperature / %: the same as the type of pizza  During preheating, the steam holes in the back of the cooking chamber must be kept always closed , to prevent the elements from being on too long and warming the refractory surfaces too much, causing the first pizzas to burn.			
PAN		3 - 4 min	320°C	40%	100%	3 - 4 min	/	/	/				
NEAPOLITAN		1 - 2 min	370°C	80%	0%	1 - 2 min	/	/	/				
BAKING-TIN		7 - 8 min	280°C	30%	100%	7 - 8 min	/	/	/				
PADDLE	PRECOOKING	5 min	270°C	40%	60%	5 min	/	/	/				
	FINISHING	3 min	270°C	40%	60%	3 min	/	/	/				

CD CHECK		 Manual stretching	 Stretching with Pizzaform	Preheating for both types (manual stretching or with Pizzaform)										
TYPE		COOKING							COOKING					
		TIME	TEMP.						TOP	BOTTOM	TIME	TEMP.	TOP	BOTTOM
CLASSIC		3 min	300°C	MAX	OFF/MIN	3 min	290°C	MAX	OFF	time: 1 hour (can vary according to the selected setting) temperature / selection: the same as the type of pizza  During preheating, the steam holes in the back of the cooking chamber must be kept always closed , to prevent the elements from being on too long and warming the refractory surfaces too much, causing the first pizzas to burn.				
PAN		3 - 4 min	320°C	MIN	MAX	3 - 4 min	/	/	/					
NEAPOLITAN		1 - 2 min	370°C	MAX	OFF	1 - 2 min	/	/	/					
BAKING-TIN		7 - 8 min	280°C	MIN	MAX	7 - 8 min	/	/	/					
PADDLE	PRECOOKING	5 min	270°C	MIN	MAX	5 min	/	/	/					
	FINISHING	3 min	270°C	MIN	MAX	3 min	/	/	/					

Contents of CD models

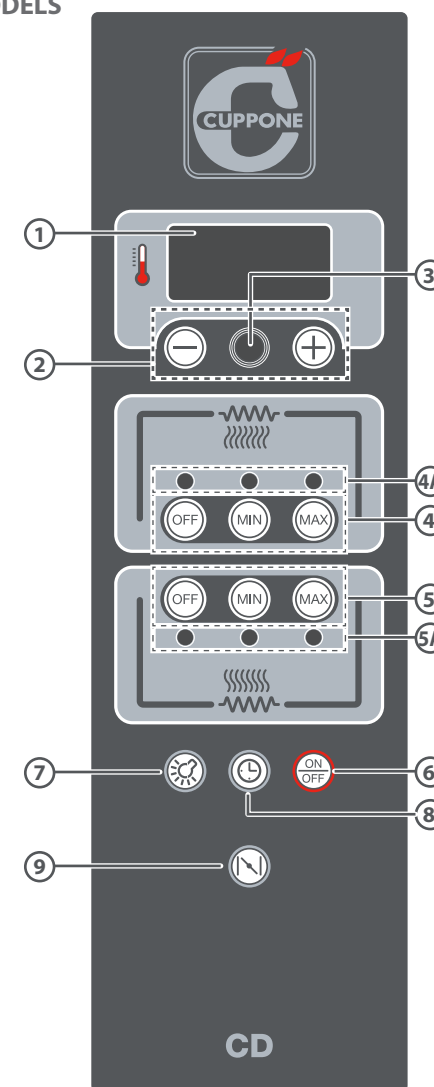
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Knowing the control panel

► Fig.4.

- 1 **Main display**
Displays alternatively:
 - the current temperature in the chamber
 - the set temperature
 - the intervention time of the end-of-cooking sound warning
 - the countdown time (time to the oven switching on if programmed switch-on is used)
- 2 **Keys + e -**
Allow increasing or decreasing:
 - the temperature values in the chamber,
 - the intervention time of the end-of-cooking sound warning
 - the countdown time (time to the oven switching on if programmed switch-on is used)
- 3 **elements LED:** with the oven ON, if lit, it means the resistances are heating; with the oven OFF, if flashing, it shows a countdown is in progress (active programmed switch-on).
- 4 **Top power check**
Allows checking the power of the elements in the top, offering three adjustments:
 - OFF
 - MIN = 33%
 - MAX = 100%
- 4A **Top LEDs:** show the selection made
- 5 **Bottom power check**
Allows checking the power of the elements in the bottom, offering three adjustments:
 - OFF,
 - MIN = 33%
 - MAX = 100%
- 5A **Bottom LEDs:** show the selection made
- 6 **ON/OFF switch**
Switches the display on and off
- 7 **Light button**
Switches the light in the cooking chamber on and off
- 8 **Clock button**
With the oven on: activates an end-of-cooking acoustic signal
With the oven off: sets the programmed switch-on
- 9 **Chimney button**
Opens and closes the steam holes in the back of the cooking chamber

CD MODELS



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


Continuous and prolonged pressing of the (2) "+" and "-" keys increases or decreases the value quicker.

Fig.4.


Using CD models

The oven can be switched on:

- **manually**: switching the oven on when it must be used ► it is necessary to wait at least an hour for the oven to preheat and get the right temperature.

 Check the following use procedure (points A, B, C, D, etc.)

- **programming it**: setting the number of hours missing to the next switch-on ► the oven will switch on automatically.

 See page 12

- **automatically** using a clock or SMS (with external modules not supplied by the Manufacturer).

Use guided procedure

 The number of the buttons in the following procedure (e.g. light button **7**) refer to **Fig.4**.

A - Turning the oven on manually

► **Fig.5.**

Pressing the ON/OFF key, **6** the display **1** lights up and shows the current temperature of the cooking chamber (e.g. 25°C).


B - Setting the preheating


► **Fig.6. - Fig.7.**

Set the **preheating temperature** acting on the **2** "+" or "-" keys until the display shows **1** the desired value (see table on page 8, preheating information).

Acting on the **4** and **5** keys, set the **top** as well as the **bottom power** (see table on page 8, preheating information).

After setting these three parameters, the oven starts heating straight away.

 The preheating temperature must be the **same as the next cooking** and depends on the type of product to cook. If necessary, check page 7 for some advice.

 During preheating, the steam holes in the back of the cooking chamber must be kept always closed, to prevent the elements from being on too long and

warming the refractory surfaces too much, causing the first pizzas to burn.

The led **3** will switch off after about an hour: this means the oven has reached the temperature set for pre-heating and is ready to cook.

C - Setting the cooking

► **Fig.6. - Fig.7.**

When preheating is complete, set the **cooking temperature** acting on the **2** "+" or "-" keys until the display shows **1** the desired value (see table on page 10, cooking information).

Set also the **power of the top and bottom** acting on the **4** and **5** keys.

After setting these three parameters, the oven starts heating straight away.


 During cooking, the led **3** may switch back on; this means the elements have come back on to keep the set temperature constant.



Fig.5.

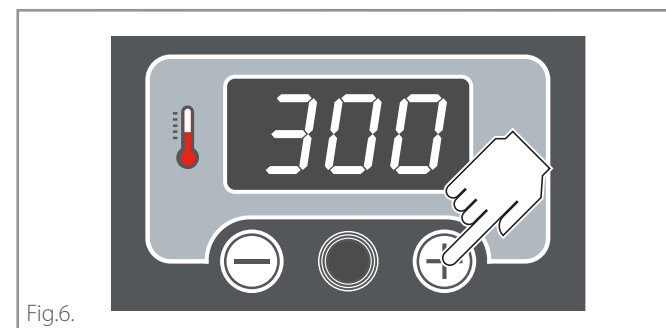


Fig.6.

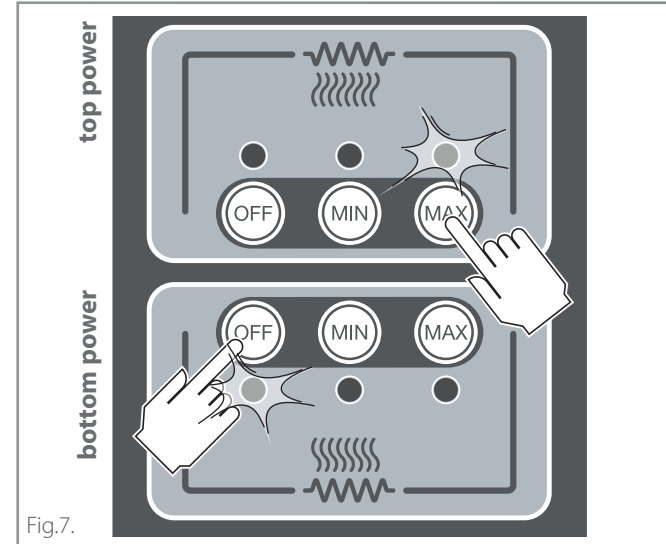


Fig.7.

D - Filling the oven

► Fig.8.

Fill the oven using personal protection equipment (e.g. gloves) and tools suitable for contact with food and made in a material resistant to high temperatures (e.g. steel).



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

E - Switching the light on (optional)

► Fig.9.

When necessary, it is possible to switch on the oven light to check the cooking, acting on the light button (7). Press the same button to switch it off.

F - Adjusting the steam holes

► Fig.10.

In the back of the cooking chamber there are some steam holes: they can be more or less open to keep the degree of humidity more suited to the type of product to bake in the cooking chamber.

To open the vents, keep the (9) button pressed: they start opening progressively. To block them in the desired position, just release the button.

Fig.8.

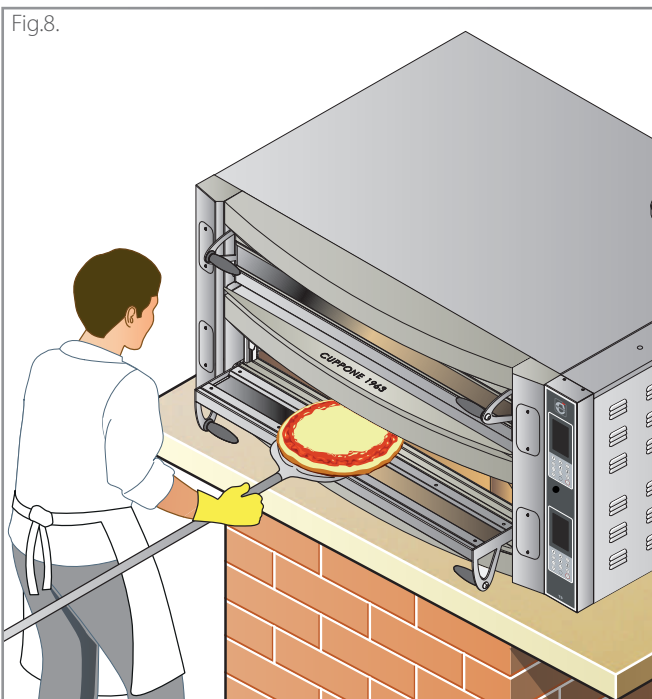


Fig.9.

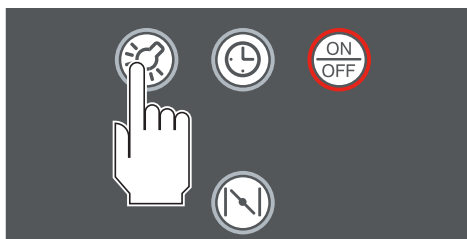
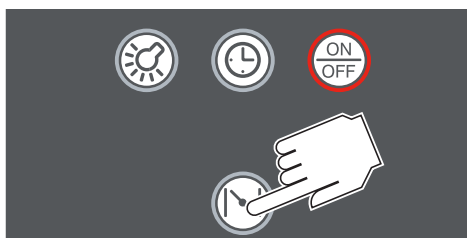


Fig.10.



G - Activating an end-of-cooking signal (buzzer)

► Fig.11.

If you wish, you can enable a buzzer that will go off when the set time expires, warning that cooking is complete.

To activate it, **with the oven on**, press the clock button (8).

The display (1) shows **after how much time the buzzer will go off** (e.g. 3.3 that is three minutes and thirty seconds): if you wish to change this default time, use the (2) "+" or "-" keys until the display (1) shows the desired time (e.g. 5.2 that is five minutes and twenty seconds).

After setting it, the countdown starts, at the end of which a buzzer will sound to highlight the end of cooking.

To stop the buzzer, press the clock button (8).

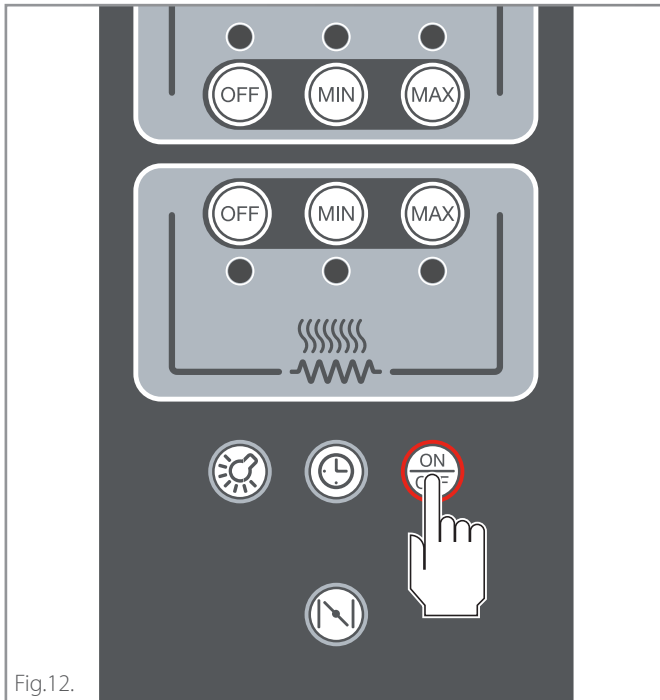
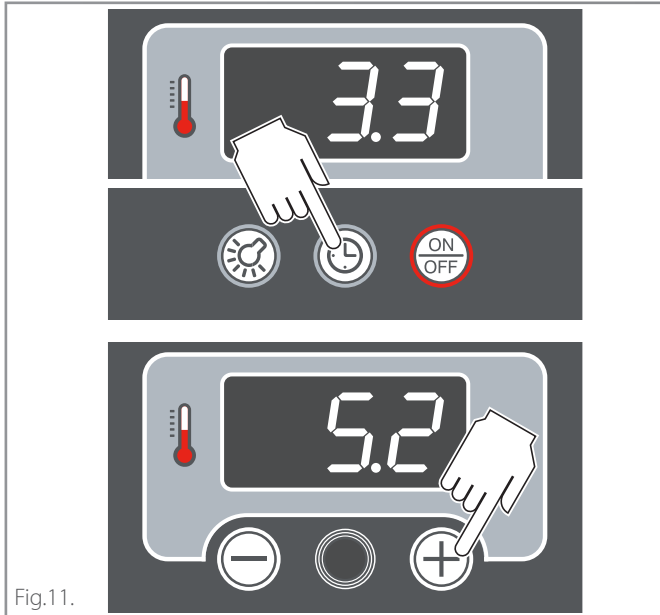


Warning! **the oven continues heating** when the buzzer goes off!

H - Switching the oven off

► Fig.12.

To switch the oven off, keep the ON/OFF (6) button pressed for about 2 seconds.



Programmed switch-on



The programmed switch-on function is very useful because the oven can be already hot, and therefore ready to bake, when the restaurant is opened.

► Fig.13.

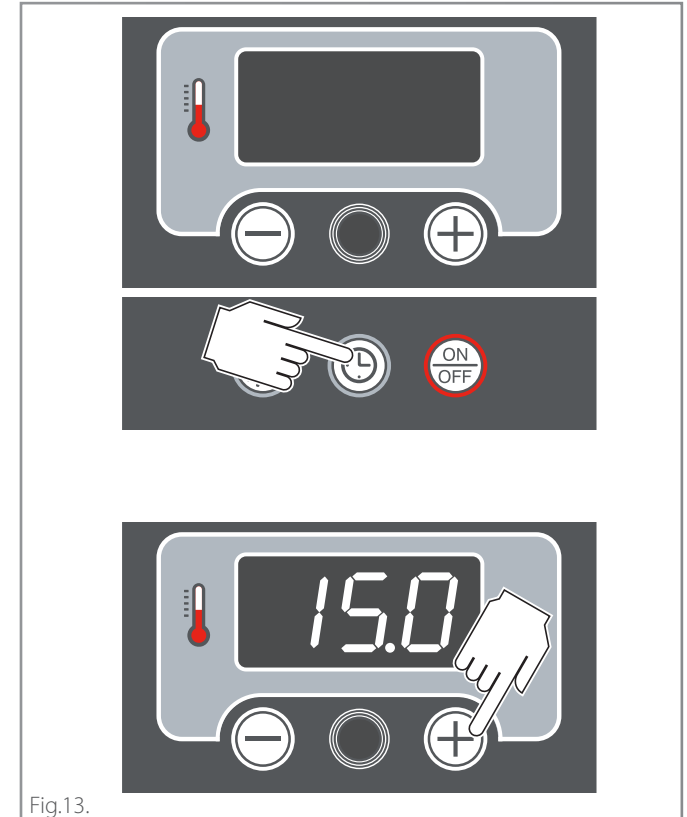
To activate it, **with the oven off**, press the clock button (8). The display (1) will show **the time to switch-on**: if you wish to change this default time, use the (2) "+" or "-" keys until the display (1) shows the desired time (maximum time 99.5 that is 99 hours and 50 minutes).

Once set, the countdown starts, at the end of which the oven will switch on automatically with the temperature and power parameters used **for the last cooking**.

If you wish to change them:

- exit programmed cooking pressing the clock button (8),
- switch the oven on with the ON/OFF (6) button,
- set a cooking cycle with the desired parameters ► Fig.6. - Fig.7.)
- switch the oven off with the ON/OFF (6) button,
- set the programmed switch-on as explained above.

To exit the function and cancel programmed cooking, touch the clock (8) button again.



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Knowing the control panel

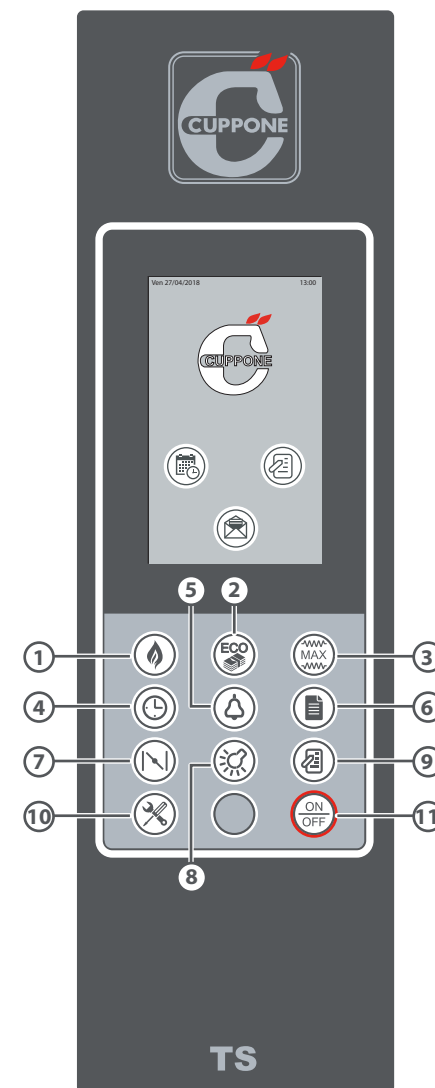
► Fig.14.

- 1 **Pyrolysis program button**
Starts the pyrolysis program to clean the oven
- 2 **ECO program button**
Starts the ECO program (p. 15)
- 3 **MAX program button**
Starts the MAX program (p. 19)
- 4 **TIMER button**
Stand-by screen: enables the holiday mode;
Work screen: enables/disables the weekly switch-on timer function.
- 5 **Buzzer button**
Activates an end-of-cooking acoustic signal
- 6 **Program button**
Allows viewing and using the programs saved by the user
- 7 **Chimney button**
Opens and closes the steam holes in the back of the cooking chamber
- 8 **Light button**
switches the light in the cooking chamber on and off
- 9 **DIARY button**
Gives access to the diary page
- 10 **SERVICE button (settings)**
Gives access to the user's settings
- 11 **ON/OFF switch**
Powering the oven on and off

FUNCTION BAR

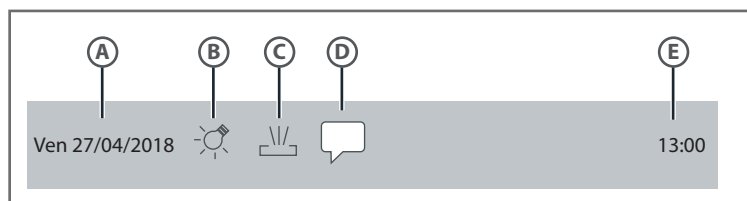
- A **Current date**
- B **Chamber light**
Shows the state of the light in the chamber (on or off)
- C **Vent**
If on, it shows the chimney is opening (the user is acting on the chimney button 7)
- D **Warning**
Highlights a warning to read (e.g. maintenance)
- E **Current time**

TS MODELS

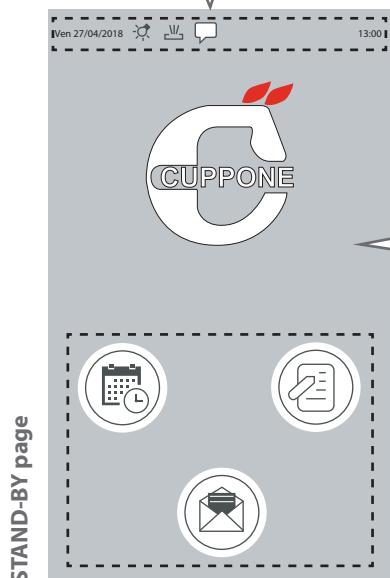


The control panel must be used only with dry and clean fingers.

Fig.14.



FUNCTION BAR



PROGRAMMED SWITCH-ON button

Gives access to the **Weekly programmed switch-on** page: it is possible to program the oven automatically switching on and off for the whole week.



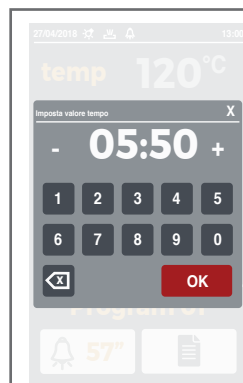
HOLIDAY button

Gives access to the **Holiday** page: this function allows interrupting for a certain period of time the oven switching on and off every week, without having to cancel it.



DIARY button

Gives access to the **Diary** page, where it is possible to set up to 10 notes that will be displayed at the set time on the set day. Every note can also be repeated cyclically.



Entering the values

To enter the values with the keypad:

- **A)** enter the desired value using the **number keys** (e.g. if 1-1-0 is pressed in sequence, 01:10 is displayed, that is one minute and 10 seconds)

or, alternatively

- **B)** use the **“+”** or **“-”** **keys**: pressing once increases/decreases the value by one unit at a time, prolonged pressing increases/decreases the value very quickly.

In both cases, confirm with **OK** or delete with **X**.

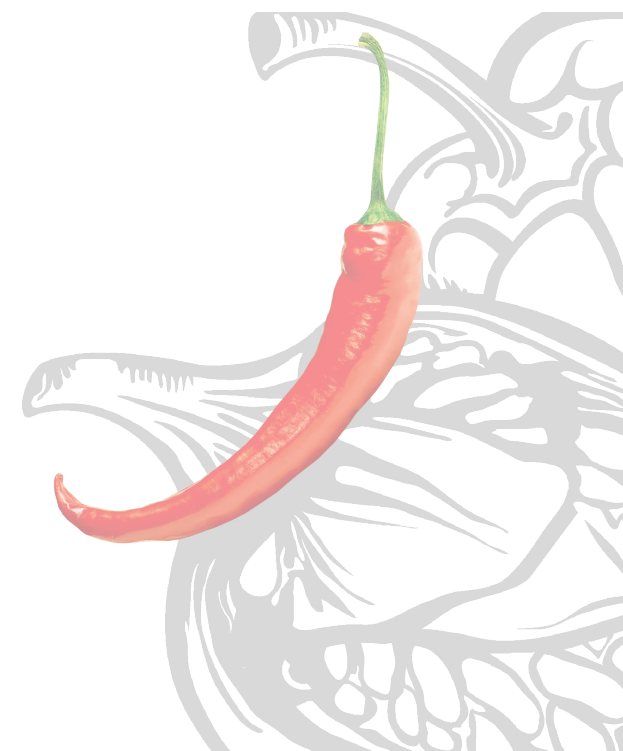


Is the oven time or date wrong?

On first switch-on or after a sudden or prolonged switch-off period, the oven date or time may be wrong: go to “Settings” to enter the correct values.



See page **26**



The oven can be switched on:

- **manually**: switching the oven on when it must be used ► it is necessary to wait at least an hour for the oven to preheat and get the right temperature.

Check the following use procedure (points A, B, C, D, etc.)

- **programmed**: programming the oven switching on and off automatically for the whole week.

See page 22

- **automatically** using a clock or SMS (with external modules not supplied by the Manufacturer).

Use guided procedure

The number of the buttons in the following procedure (e.g. light button ⑧) refer to **Fig.14**.

A - Turning the oven on manually

► **Fig.15.**

After powering the oven, the display lights up and shows the STAND-BY page. Pressing the ON/OFF ⑪ key, the display shows the cooking page.

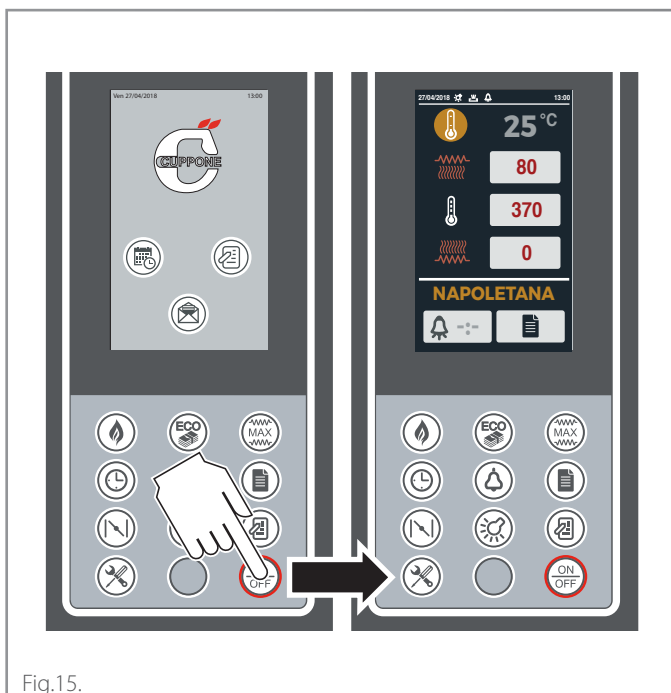


Fig.15.

A special program



ECO program: The ECO program is used to maintain the oven functionality when there is not much work, lowering the temperature in the chamber to **280°C** with top power at **45%** and bottom power at **5%**. These values can be changed by the user by acting as usual (► see **Fig.16.**).

The program is interrupted when a different program is selected, the oven is switched off or the ECO button is pressed again.



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

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

What needs to be set for every manual preheating or cooking cycle:

top power

preheating temperature or cooking

bottom power

end-of-cooking signal (optional)

See page 18

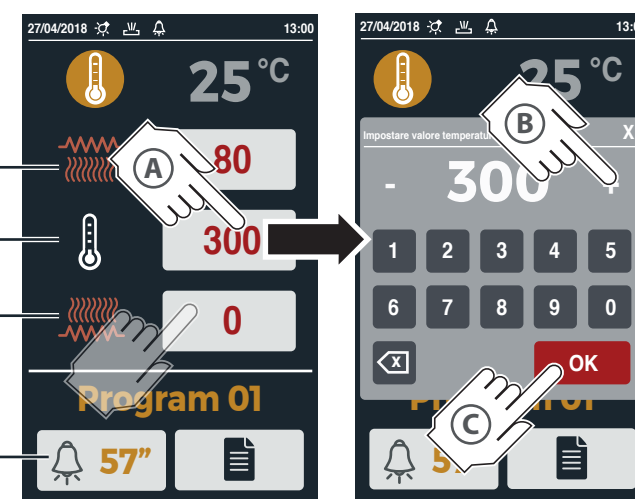



Fig.16.

B - Setting the preheating

IT IS possible to set the preheating in two ways:

- ▶ **Fig.17.** entering the **manually** the **preheating temperature** and the desired **top and bottom power** (see table on page 8, cooking information).

 *The entered parameters cannot be stored, so they need to be reset every time. To avoid this operation, you need to create a recipe, as explained on page 20. We advise you to create a preheating recipe for every type of pizza (e.g. Neapolitan preheating, classic preheating, etc.)*

- ▶ **Fig.18.** starting a **recipe (program)** already stored, previously saved by the user.

Manual insertion ▶ Fig.17.


- (A) Set the **preheating temperature** touching the corresponding field;
- (B) an alphanumeric keypad will appear on which the desired valued can be set (see table on page 8, cooking information);
- (C) confirm with "OK".

Similarly, set the **top** as well as the **bottom power** (see table on page 8, cooking information).

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

Using an already stored recipe ▶ Fig.18.

- (A) press the program key (A1) in the display or keypad (A2) or touch (A3);
- (B) touch the name of the recipe you wish to use: the oven starts to heat straight away according to the parameters of the recipe;
- (C)...(E) if you wish, you can change the parameters of the selected recipe (e.g. the temperature) the usual way: the changes will affect **only the preheating in progress** and will not affect the original recipe (temporary effect).

 To modify the original recipe permanently, see page 20



During preheating, the steam holes in the back of the cooking chamber must be kept always closed, to prevent the elements from being on too long and warming the refractory surfaces too much, causing the first pizzas to burn.

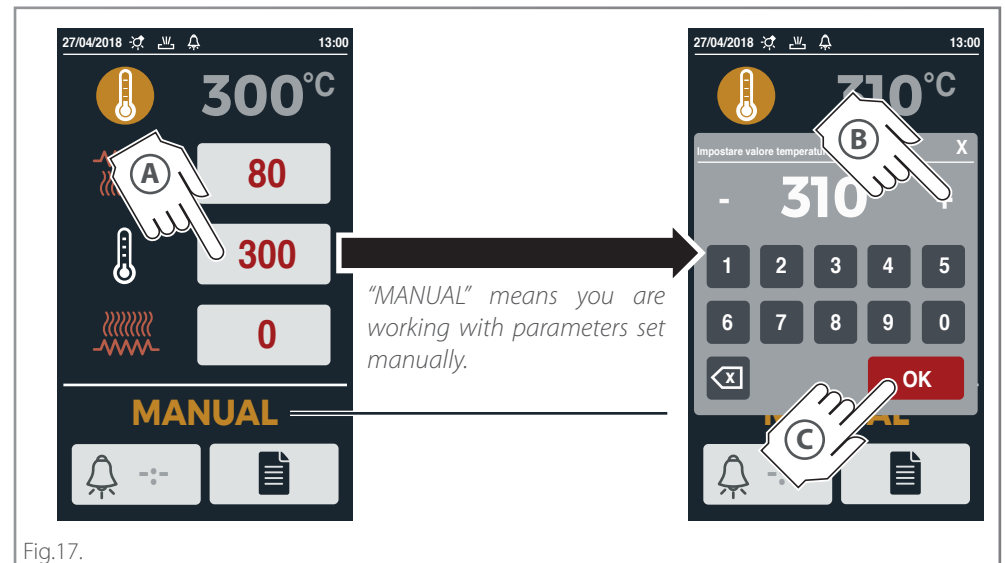


Fig.17.



Fig.18.

C - Setting the cooking

When preheating is complete, cooking can start:

- ▶ **Fig.19.** entering **manually** the **cooking temperature** and the desired **top and bottom power**. *The entered parameters cannot be stored, so they need to be reset every time. To avoid this operation, you need to create a recipe, as explained on page 20*
- ▶ **Fig.20.** **starting a recipe (program)** already stored, previously saved by the user.

Manual insertion ▶ Fig.19.

- Set the **preheating temperature** touching the corresponding field;
- an alphanumeric keypad will appear on which the desired valued can be set (see table on page 8, cooking information);
- confirm with "OK".

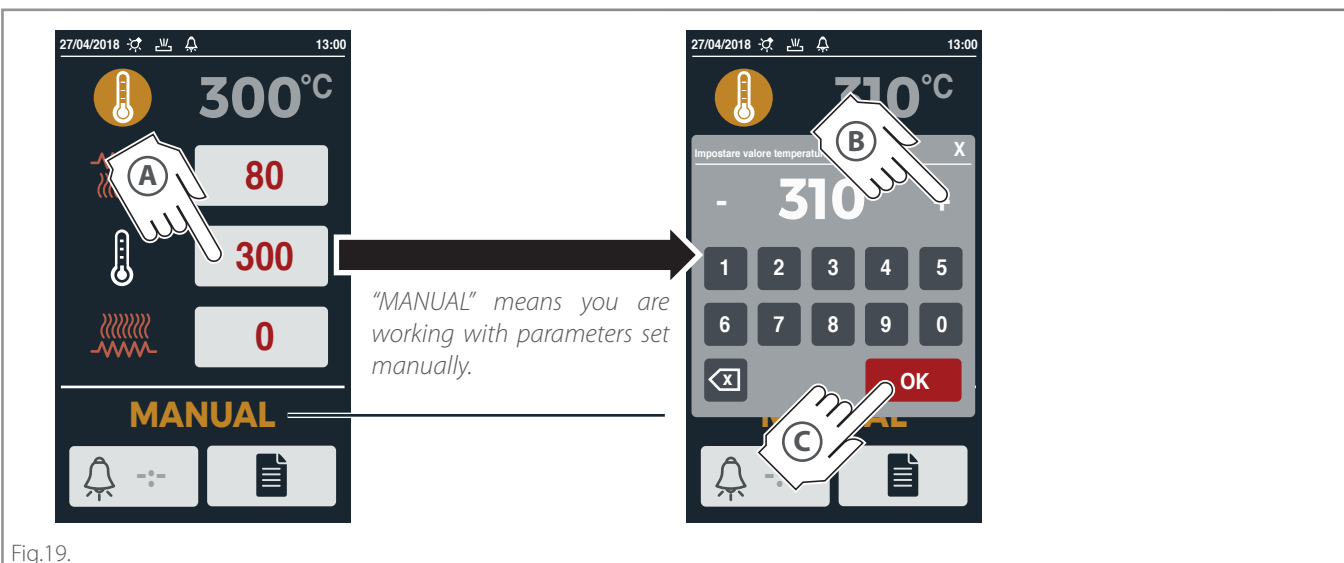
Similarly, set the **top** and **bottom power**.

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

Using an already stored recipe ▶ Fig.20.

- press the program key (A1) in the display or keypad (A2) or touch (A3);
- touch the name of the recipe you wish to use: the oven starts to heat straight away according to the parameters of the recipe;
- ... (E) if you wish, you can change the parameters of the selected recipe (e.g. the temperature) the usual way: the changes will affect **only the cooking in progress** and will not affect the original recipe (temporary effect).

- ▶ To modify the original recipe permanently, see page 20




Using TS models

D - Activating an end-of-cooking signal (buzzer)

► Fig.21.

If you wish, you can enable a buzzer that will go off when the set time expires, warning that cooking is complete.

- (D) To activate it, press the key  on the display or the key (5) on the keypad;
- (E) an alphanumeric keypad will appear on which the desired value can be entered (in minutes: seconds);
- (F) confirm with "OK".

The display shows **after how much time the buzzer will go off** (e.g. 3:10 that is three minutes and ten seconds).

After setting it, the countdown starts, at the end of which a buzzer will sound to highlight the end of cooking.

To stop the buzzer, press the buzzer button (11).

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

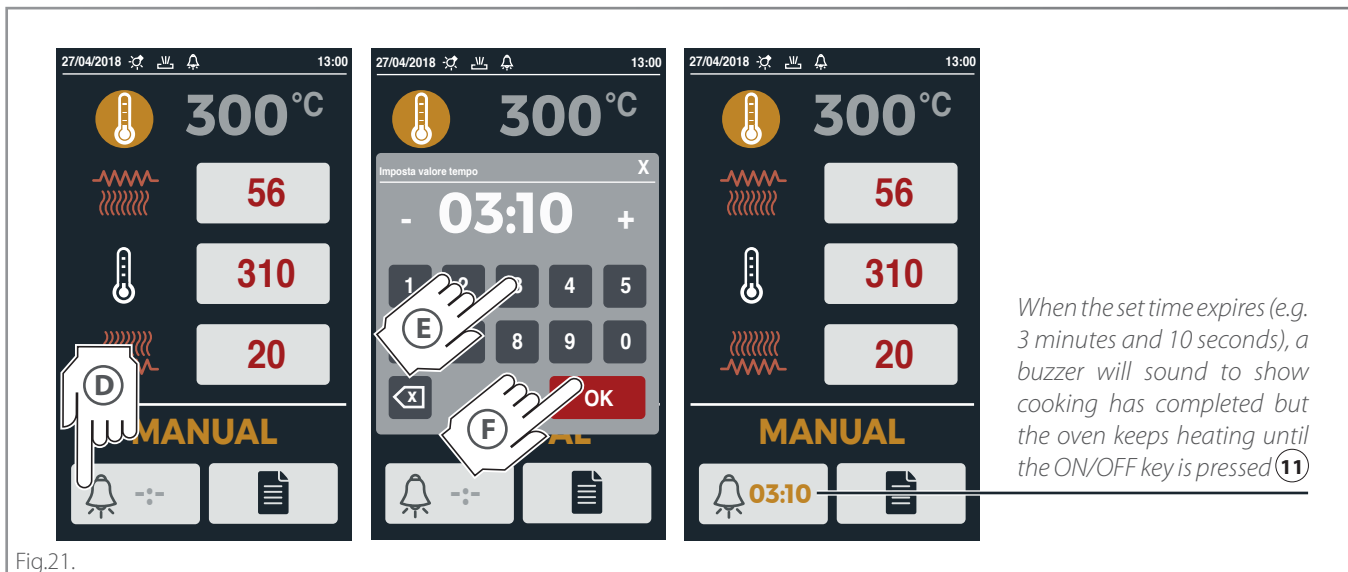



Fig.21.

E - Filling the oven

► Fig.22.

Fill the oven using personal protection equipment (e.g. gloves) and tools suitable for contact with food and made in a material resistant to high temperatures (e.g. steel).

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

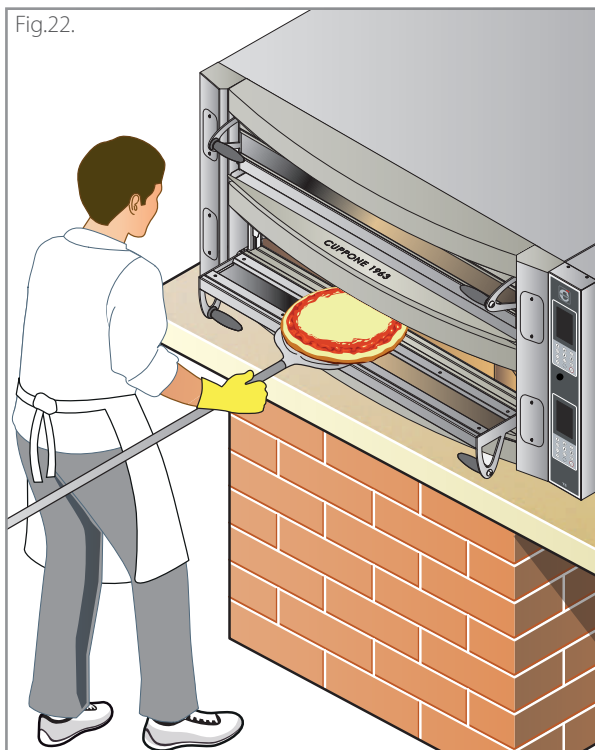


Fig.22.

F - Switching the light on (optional)

► Fig.23.

When necessary, it is possible to switch on the oven light to check the cooking, acting on the light button (8).

Press the same button to switch it off.

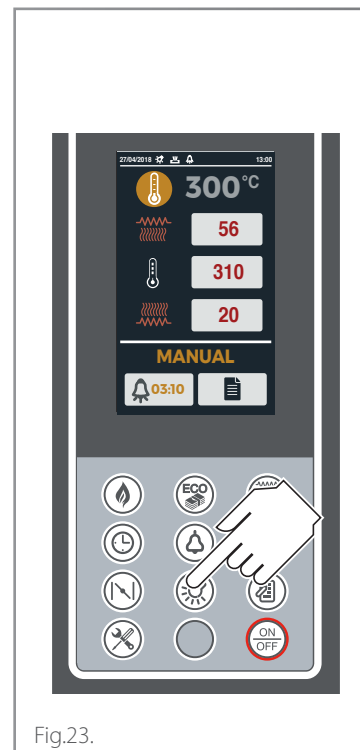


Fig.23.



Fig.24.

G - Adjusting the steam holes

► Fig.24.

In the back of the cooking chamber there are some steam holes: they can be more or less open to keep the degree of humidity more suited to the type of product to bake in the cooking chamber.

To open the vents, keep the ⑨ button pressed: they start opening progressively. To block them in the desired position, just release the button.

H - Switching the oven off

► Fig.25.

To stop cooking, press the ON/OFF button ⑪: the oven goes into stand-by mode.

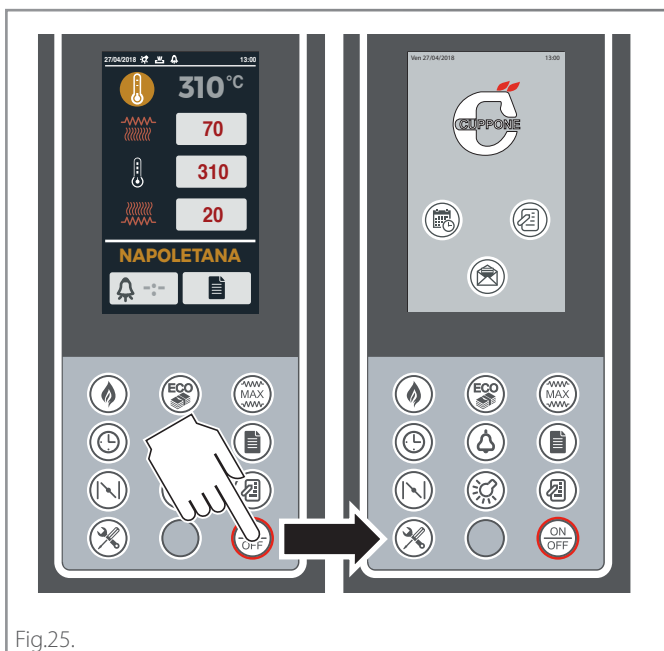


Fig.25.



A special program



MAX program: the MAX program heats the refractory surface quickly when the user realizes it is too low and raises the temperature in the chamber according to the set time.

A To start the program, touch its symbol.

B A screen appears that allows you to:

- **B1 start the program** by pressing "OK": in this case the program will last 1 minute (default duration) or
- **B2 set the duration of the program** by entering the desired time (e.g. Four minutes) and then start it by pressing "OK" **B3**.

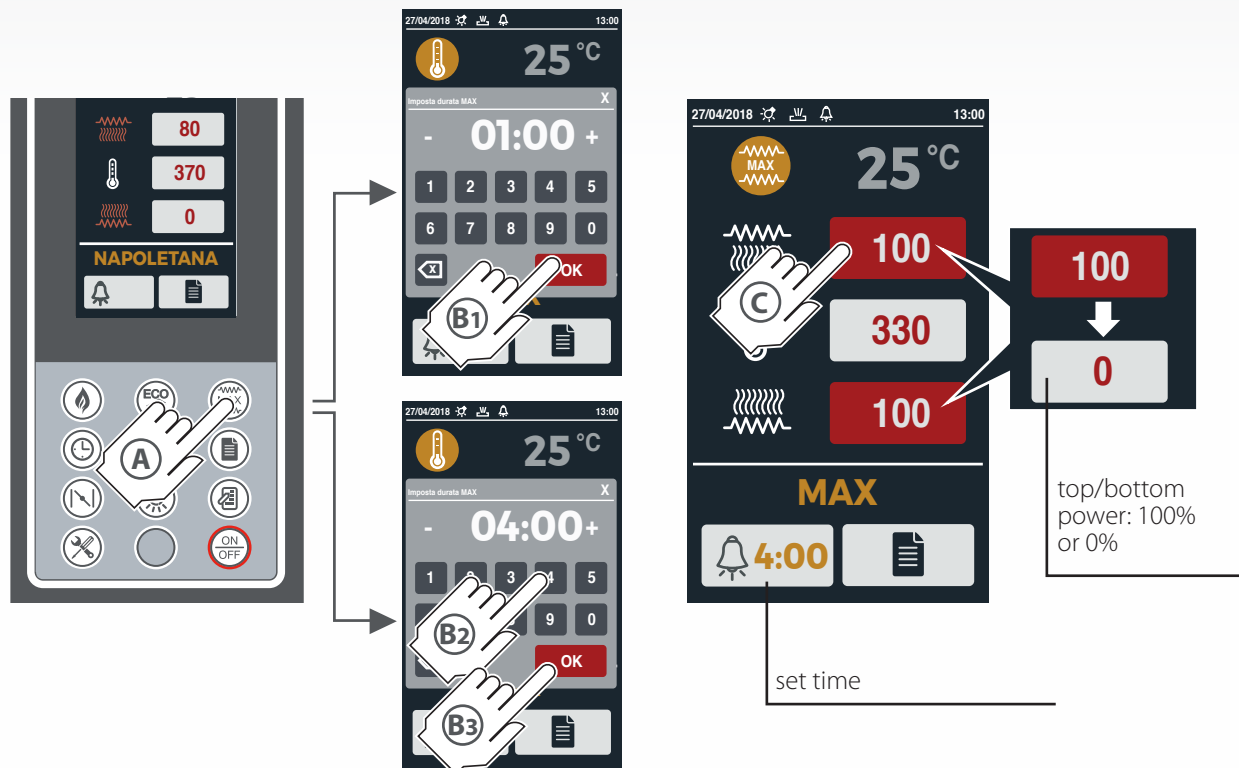
C A summary screen appears: by touching the "top" or "bottom" field it is possible to set the power to **100%** or **0%** (it is not possible

to set powers other than these two values).

Default values of the MAX program

- **duration** 1 minute
- **offset temperature** 30°C higher than the temperature in the chamber
- **top and bottom power** at 100%

The program ends when the MAX key is pressed or at the end of the set time: the buzzer sounds and you return to the active program before the MAX program starts.



Creating a recipe

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

Moreover, by giving it a name (e.g. NEAPOLITAN), it can be easily found and quickly started.

For every recipe it is necessary to set:

- **preheating temperature**
- **top and bottom power**
- its **name** (optional - useful to find it more easily)
- after how long an end-of-cooking **buzzer** must go off (optional).



To know how to create a recipe, see page [21](#).

► Fig.26.

Once these parameters are stored, to use the recipe, you just have:

- press the program button **(A1)** on the display or keypad **(A2)** or touch the name **(A3)**;
- the list of the available recipes is displayed: touch the name of the recipe you wish to use **(B)**, the oven starts to heat with the relative parameters.

If, **during cooking**, you wish to change the parameters of the selected recipe (e.g. increase the temperature), act the usual way (points **(C)**, **(D)** and **(E)**): the changes will affect **only the cooking in progress** and will not affect the original recipe (temporary effect).



To modify the original recipe permanently, see page [21](#).

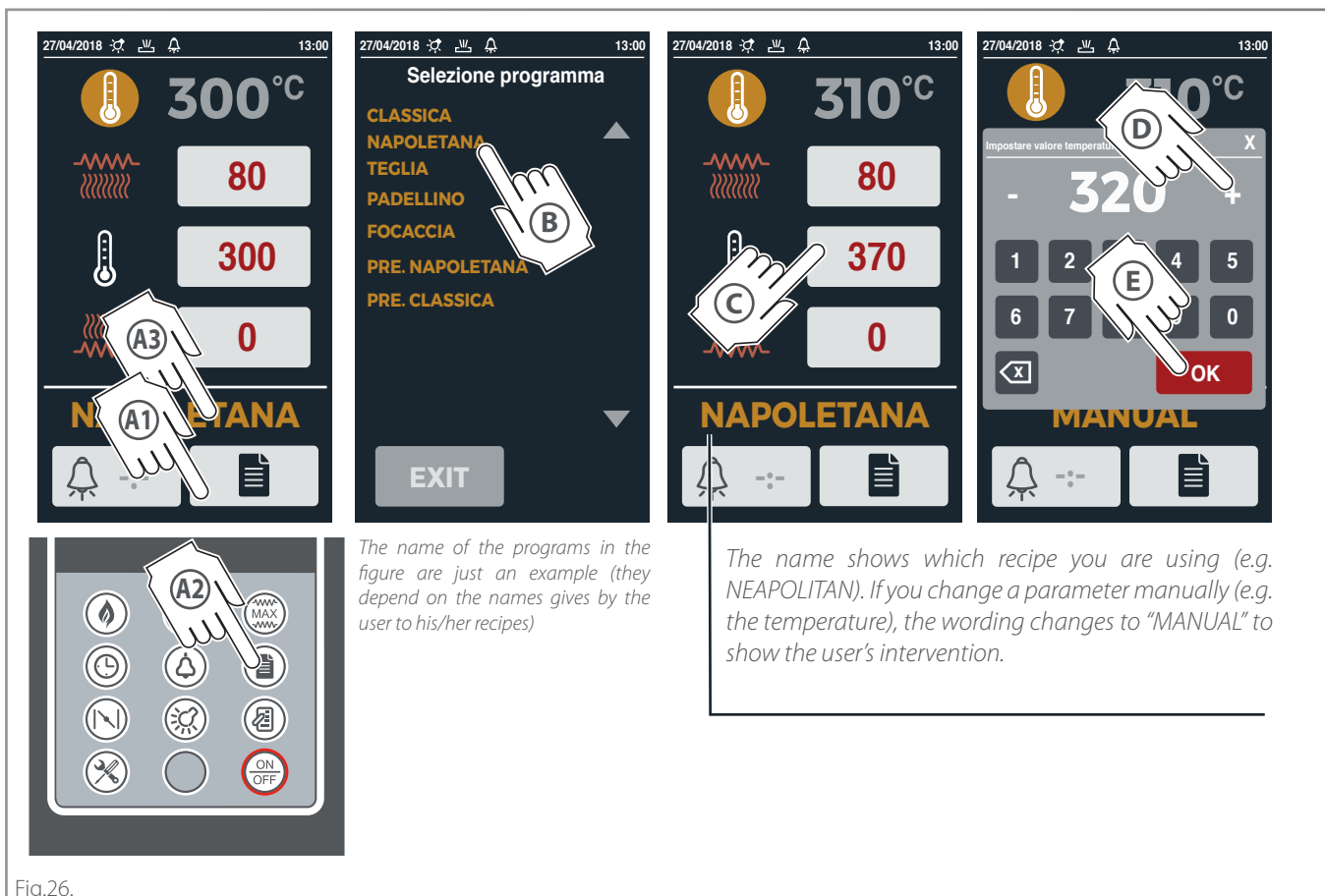


Fig.26.



Why saving a program?

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



How to create a recipe

► Fig.27.

- A** Touch the "Service" icon (with the oven in stand-by),
- B** touch the "Program management" icon,
- C** touch the name of a program,
- D** Set:
 - **D1** the **cooking temperature** (touch the corresponding field, an alphanumeric keypad will be displayed on which the desired value can be set: confirm with "OK", for further information ► Fig.19.)
 - **D2** **D3** the **top** and **bottom power** (touch the corresponding field, an alphanumeric keypad will be displayed on which the desired value can be set: confirm with "OK", for further information ► Fig.19.);
 - **D4** if you wish, you can enable a buzzer that will go off when the set time expires, warning that cooking is complete (see ► Fig.21.).
- E...H** touch "Program 01"; an alphanumeric keypad will be displayed on which you can enter the **name of the recipe** (e.g. NEAPOLITAN); confirm with "OK",
- I** confirm with "OK".

Modifying a stored recipe

If, later on, an already stored recipe needs to be modified, for instance varying the temperature, repeat the procedure described above, selecting the recipe you wish to modify at point **C**.

Position P00 is reserved for the ECO program, we advise you not to use it for your own recipes.

The MAX and Pyrolysis programs do not appear in this list because they cannot be changed in a permanent way.

The temperature in the chamber, the top and bottom power and the buzzer are set as usual (see ► Fig.16. and Fig.21.)

With the alphanumeric keypad it is easy to assign a name to the program: this way it will be easy to recognize the recipe you need

Program P01 has changed name and parameters, taking on those set by the user

Fig.27.

Programmed switch-on



The programmed switch-on function is very useful because the oven can be already hot, and therefore ready to bake, when the restaurant is opened.

With this function, you can program **the oven switching on and off automatically** for the whole week.

IT IS possible to program up to a maximum of **4 events** a day (that is 4 daily switch-ons and switch-offs).

Setting an event

► Fig.28.

- ➊ Touch the “Programmed switch-on” icon,
- ➋ touch a white rectangle
- ➌ set the details, choosing:

the **days** the programmed event must take place
orange day= an event is planned (programmed switch-on or switch-off)
grey day= no event is programmed



the oven **switch-on** time

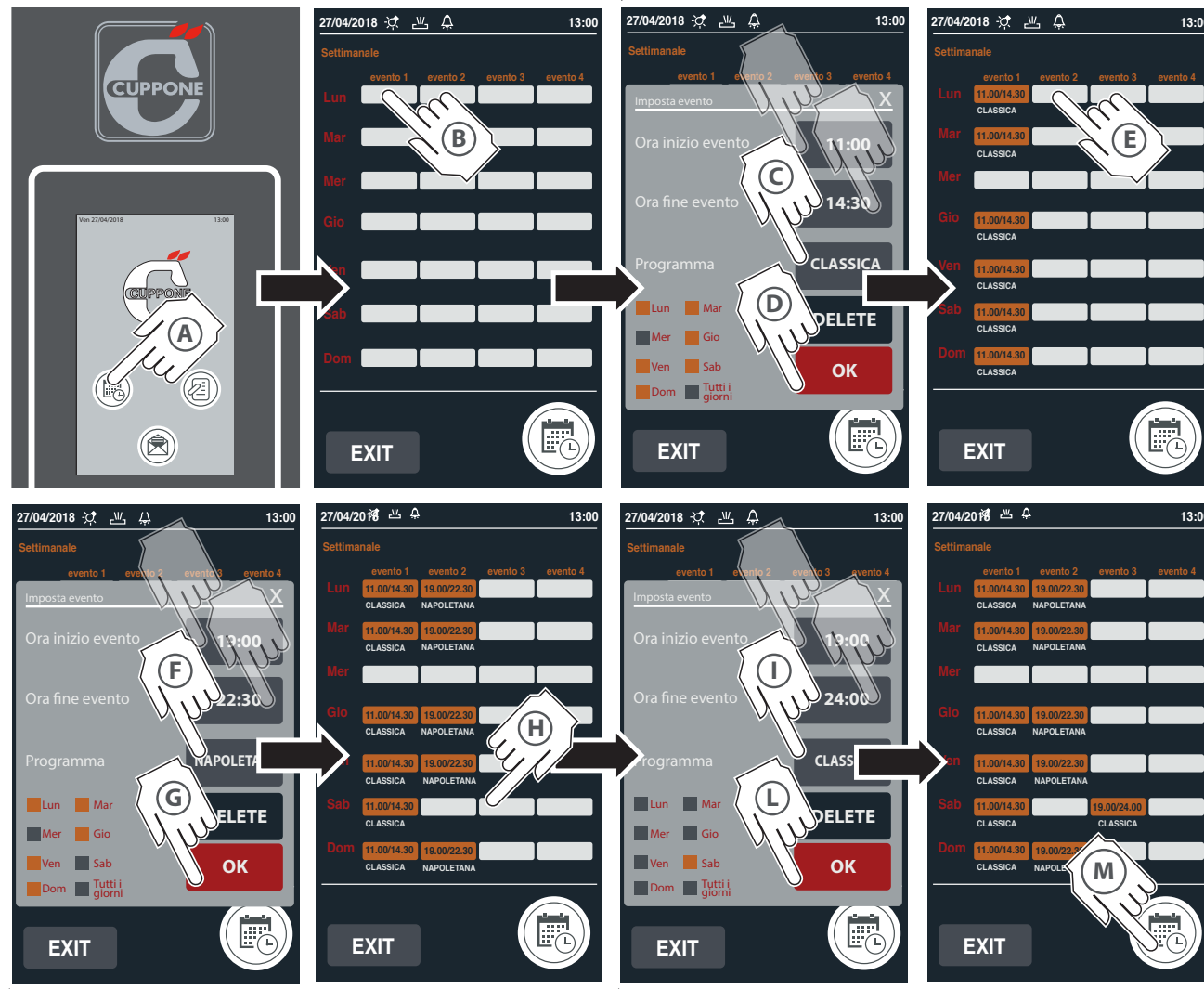
the oven **switch-off** time

the **programme** the oven has to start with

- ➍ Confirm the entered details pressing “OK”.

- ➎.....➏ If necessary, program the following events repeating the same procedure.

Fig.28.



Event 1: the oven will switch on at 11:00 in the morning and switch off at 2:30 p.m. every day but on Wednesdays, the restaurant's closing day, with the “CLASSIC” program

Event 2: the oven will switch on at 7:00 in the evening and switch off at 10:30 p.m. on Mondays, Tuesdays, Thursdays, Fridays and Sundays with the “NEAPOLITAN” program.

Event 3: on Saturdays, the oven will switch on at 7:00 in the evening and switch off at 12:00 (midnight) with the “CLASSIC” program.

► Fig.28.

(M) At the end, make the weekly function operational touching the icon in the bottom RH corner. If it is:

white= the weekly function is programmed but **is not active** (user's manual switch-on/switch-off and no longer automatic)

orange= the weekly function is **active** (switch-on/switch-off programmed as per the details entered).

► Fig.29.

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

If you touch this icon:

once= you go back to the setting page; this is useful to view all the programmed events or change them, if required (points from **(A)** to **(F)**)

twice= the icon becomes white, the weekly function is still programmed but **is not active** (user's manual switch-on/switch-off).

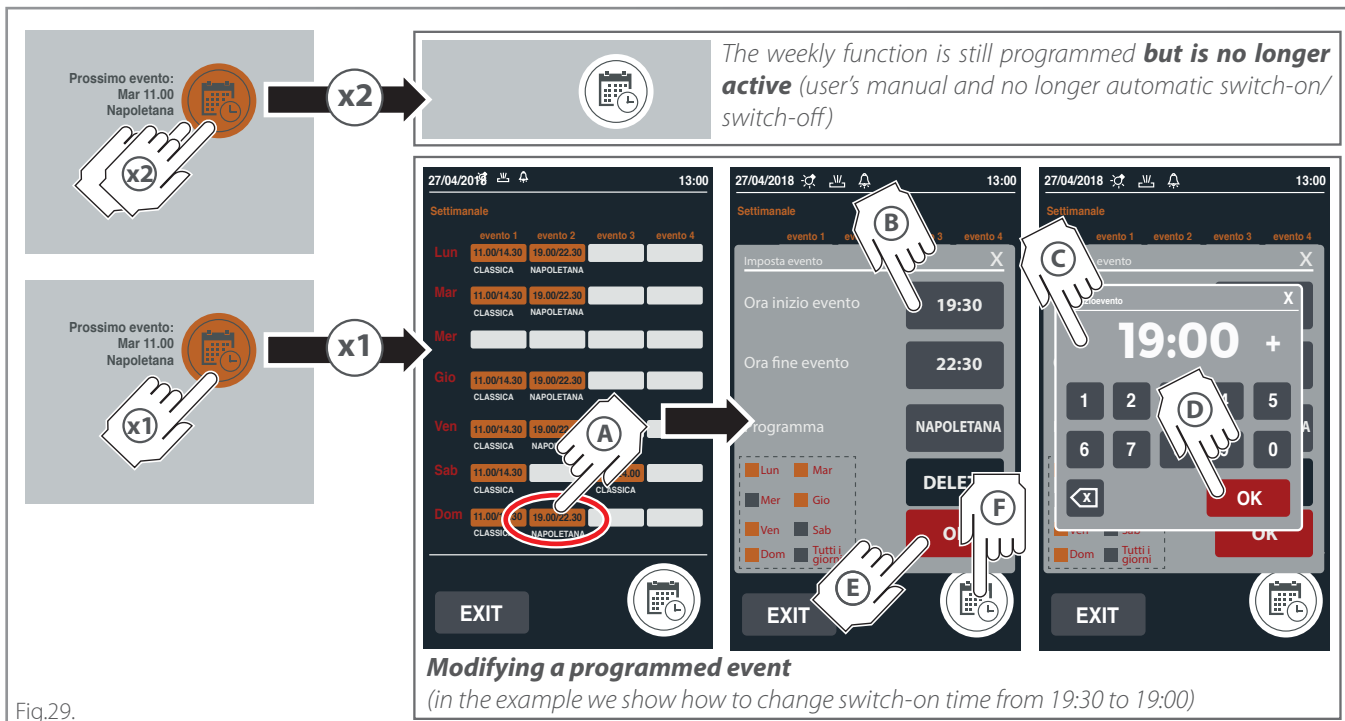


Fig.29.



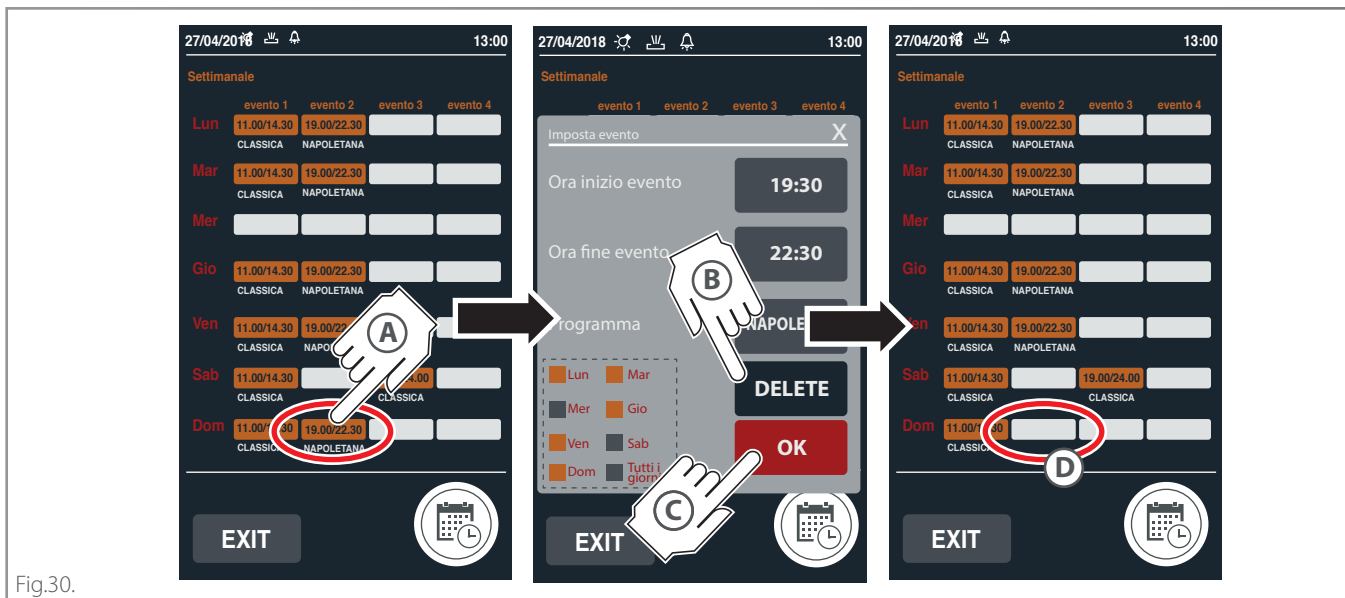
How to cancel or modify a programmed event

To **cancel** the whole program (user's manual and no longer automatic switch-on and switch-off) see the figure ► Fig.29.


(x2)

To **modify** an event, see the figure ► Fig.29. (x1)

To **cancel** an event, see figure ► Fig.30.



Setting a Diary

 The Diary function allows setting up up to 10 notes that will be displayed at the set time and on the set days. Each note can have up to 200 text characters and it is possible to program when the note will expire or has to be repeated (e.g. "Buy mozzarella" to be repeated every month).

► Fig.31.

To create a new note (or modify an existing one):

- enter the **text** (that is what must be displayed)
- enter its **expiry date** (that is when it must be displayed)
- enter when it has to be **repeated** (that is how often it must be displayed):
 - **do not repeat**: the note is displayed on the expiry date and not repeated,
 - **every day**: the note is displayed and then repeated the following day,
 - **every month**: the note is displayed and then repeated the following month. If the following day of the month does not exist (e.g. 29 February), it is repropose the first month when that day exists (e.g. the note is repropose on 29 March),
 - **every year**: the note is displayed and then repeated the following year.

If the oven is switched off, when it is switched back on all the expired notes will be displayed.

By selecting a note, you can modify it or delete it with the two keys shown.

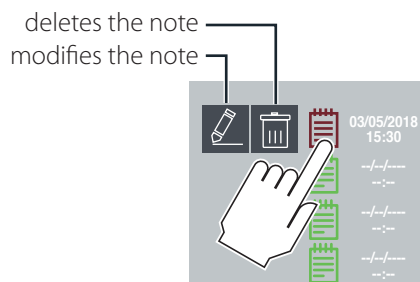
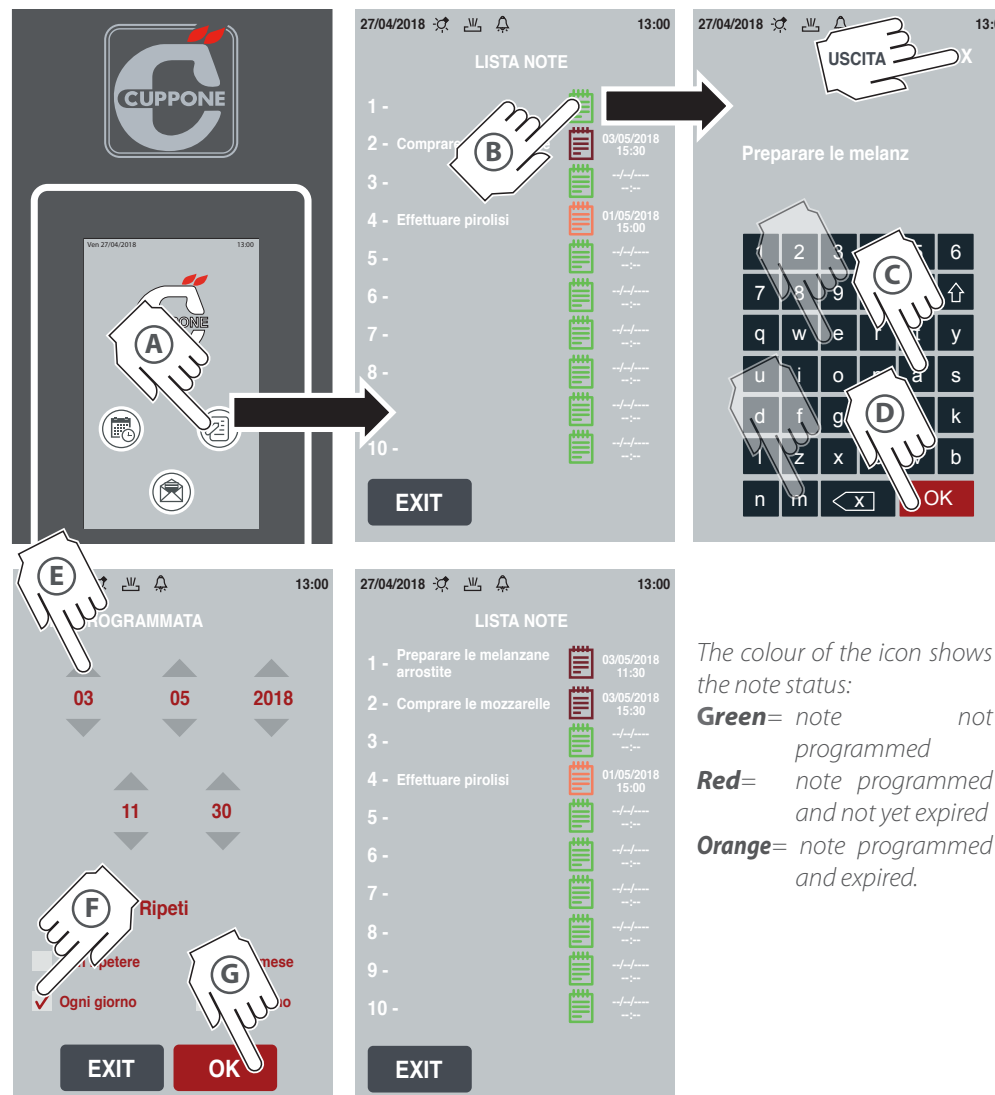


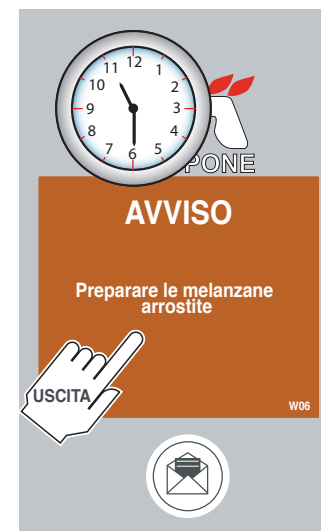
Fig.31.



Entering the expiry (date and time) and note repetition


The colour of the icon shows the note status:

- Green**= note not programmed
- Red**= note programmed and not yet expired
- Orange**= note programmed and expired.



To make the pop-up warning disappear, just touch it.

Setting a Holiday

-  If enabled, the function:
- **interrupts the weekly switch-on and -off programming** (page 22), if any, up to the set date and time, without having to cancel it: this is useful if the restaurant is closed for holidays and therefore the oven must not switch on automatically during that period;
 - **displays** a message if you try and switch the oven on manually with the ON/OFF button: this prevents accidental switch-ons, for instance during cleaning carried out during the closure period.

► Fig.32.

- Touch the "Holiday" icon,
- touch a white rectangle,
- set the details, choosing:
 - the **end date** of the holiday (e.g. 28/08/2018)
 - the **end time** of the holiday (e.g.10:30).
- Confirm the entered details pressing "OK".
- At the end, make the weekly function operational touching the icon in the bottom RH corner.

If it is:

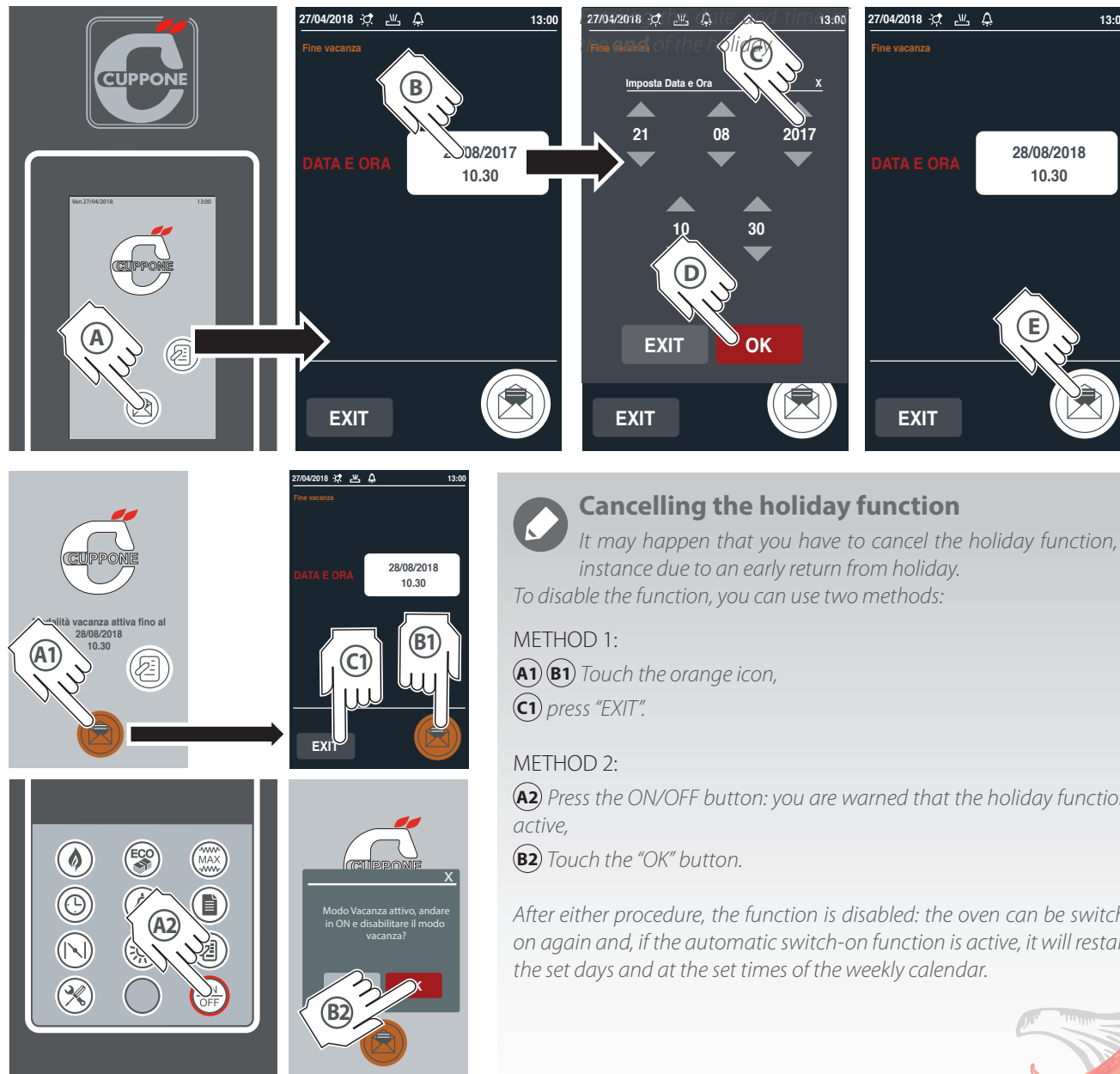
 - white**= the holiday function **is not active** but is programmed
 - orange**= the holiday function is **active** (oven in stand-by until the set time/date).

The main screen displays the message "Holiday mode active until" with the set time/date.

From now until the set time/date

- (e.g. until 10:30 on 28 August 2018):
- the weekly switch on/off function is disabled;
 - a message warns if you try and switch the oven on manually with the ON/OFF button.
- At 10:31 on 28 August 2018, the function is disabled automatically, weekly programming is resumed, if any, and the manual switch-on of the oven is always allowed.

Fig.32.



Cancelling the holiday function

It may happen that you have to cancel the holiday function, for instance due to an early return from holiday. To disable the function, you can use two methods:

METHOD 1:

- Touch the orange icon,
- press "EXIT".

METHOD 2:

- Press the ON/OFF button: you are warned that the holiday function is active,
- Touch the "OK" button.

After either procedure, the function is disabled: the oven can be switched on again and, if the automatic switch-on function is active, it will restart is the set days and at the set times of the weekly calendar.

User settings



The "settings" section is dedicated to three different persons: the use, installer and maintenance technician.


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

► Fig.33.

To access the "Settings" section, touch the "Service" icon.

Date and time

► Fig.34.

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

In the bottom part of the page, you can set the **automatic** change to summer time, choosing the Europe or United States version.

- **Europe:** summer time starts the last Sunday in March at 2:00 a.m., winter time starts the last Sunday in October at 3:00 a.m.
- **United States:** summer time starts the second Sunday in March at 2:00 a.m.; winter time starts the first Sunday in November at 2:00 a.m.



automatic change Europe version



automatic change USA version

At the end of the settings, confirm with "OK" or delete with "EXIT".

Fig.33.

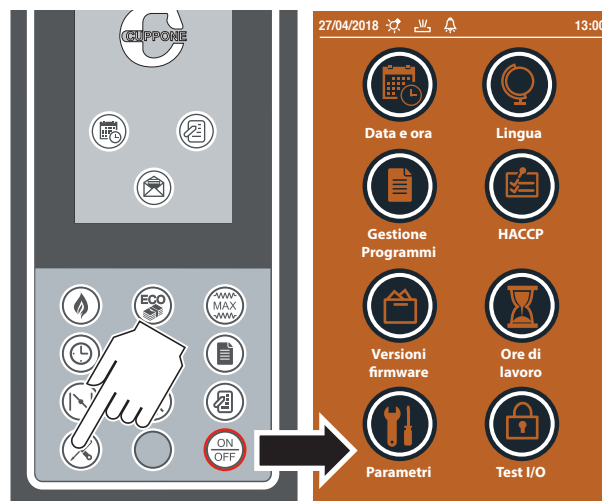
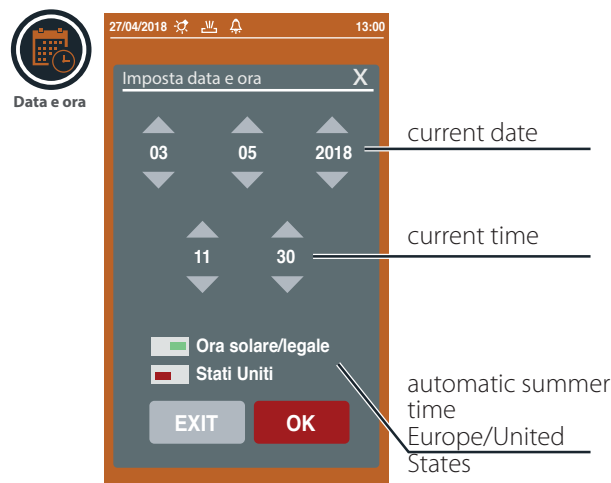


Fig.34.



Language

► Fig.35.

In this section you can set the language used in the menu displays: the active language is highlighted in red.

At the end of the setting, confirm with "OK" or delete with "EXIT".

Program management

In this section you can save a recipe: this means you can reuse it without having to reset its cooking parameters. Moreover, by giving it a name, it can be easily found and quickly started.



See page [20](#)

HACCP

Section not accessible to the user, reserved to qualified personnel.

Firmware versions

In this section you can come to know the firmware version installed on the oven and other data about it.

Work hours

► Fig.36.

In this section you can discover how many hours the oven has worked: this helps to understand if it is used at its best to guarantee maximum productivity.

The same page shows the hours passed since the last maintenance.

Parameters / Test 0/1

These menus are dedicated to Service, they are therefore protected with a password supplied by the Manufacturer to authorized and qualified technicians.




Fig.35.




Fig.36.




Warnings

 Before any cleaning, it is necessary to **switch off the power** to the appliance (acting on the system switch) and wear suitable personal protection equipment (e.g. gloves, etc.). The user must carry out only routine maintenance, for extraordinary maintenance, contact a Service Centre requesting service from an authorised technician. The manufacturer warranty does not cover damages due to negligent or incorrect maintenance or cleaning (e.g. use of unsuitable detergents).

 **Any cleaning must be carried out with the oven completely cold and wearing adequate personal protection devices (e.g. gloves, etc.).**

 When cleaning any part or accessory do NOT use:

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

 **It is best to have an authorized service centre perform maintenance and inspection on the appliance at least once a year to ensure top working and safety conditions.**

Keep the vents of the electrical compartment clean and clear.



Oven cleaning

Cleaning the external steel parts

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


Cleaning the refractory surface

► **Fig.38.**

Remove the coarser food residues with a natural fibre brush; then, if necessary, remove the refractory bricks of the cooking surface as shown in the figure and suck the carbonized residues accumulated under them on the bottom of the oven with an ash extraction bin.

Never use liquids to clean the refractory surface.

 While reinserting the bricks, be careful not to pinch your fingers.

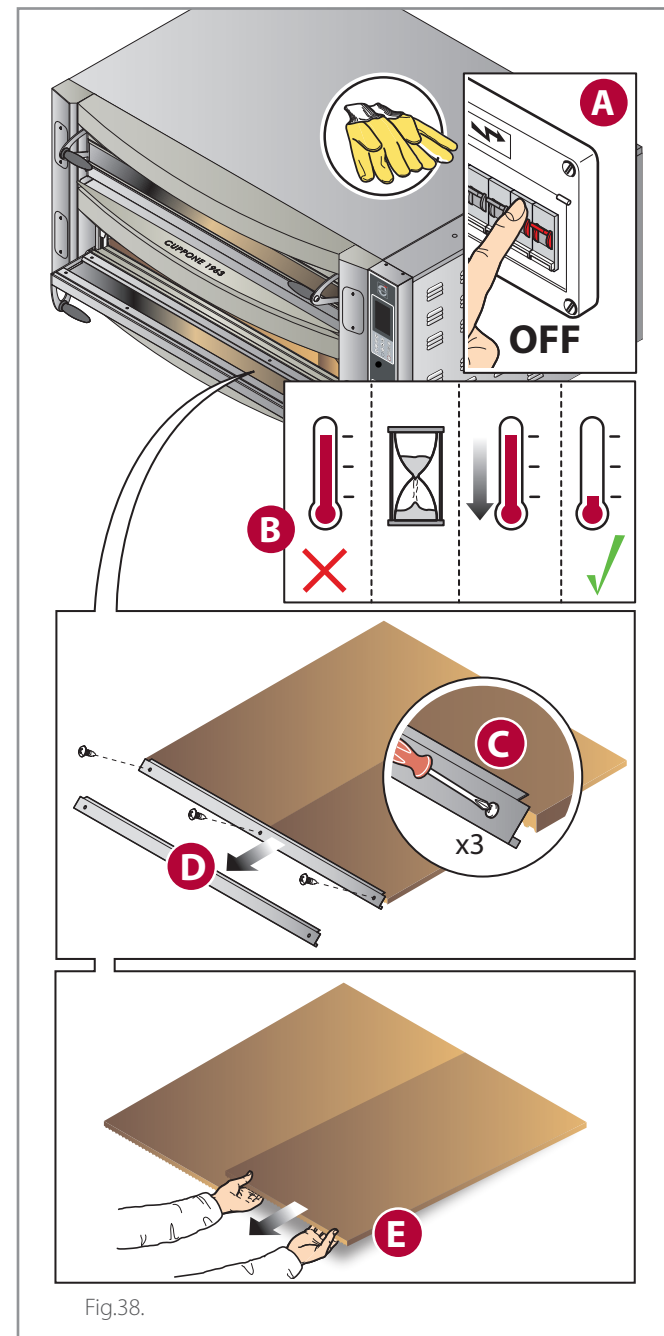
 Replacement refractory bricks can be obtained from the Manufacturer.

Cleaning the glass


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


Cleaning the display

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



Cleaning the chamber with the pyrolysis function

 Inside the chamber, there are normally some food residues (e.g. fat, food residues, etc.) that must be removed frequently for health and safety reasons. Pyrolysis consists in increasing the oven temperature up to 400°C: this way any food residue will go from a liquid or solid to gaseous state and will then be expelled via the chimney at the top of the oven.

 Use pyrolysis only when normal refractory cleaning is not enough.

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




CD model ovens


► Fig.39.

- A** Set the **chamber temperature to 400°C** using the "+" or "-" buttons, until the desired value is displayed (e.g. 300°C),
- B** Acting on the "MIN" e "MAX" buttons, set the **top and bottom power to MAX**,
- C** switch the lights in the cooking chamber off;
- D** when the temperature is reached, switch the oven off with the ON/OFF key and let it cool down with the door closed;
- E** in a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin ► Fig.41.

TS model ovens

► Fig.40.

- A** Touch the ON/OFF button ;
- B** touch the pyrolysis button ;
- C** confirm pressing "OK": the heating of the cooking chamber starts until the temperature of 400°C is reached, when the function stops (to stop the function early, press the pyrolysis button  again);
- D** in a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin ► Fig.41.

 During pyrolysis, keep the light off, to protect the bulb.

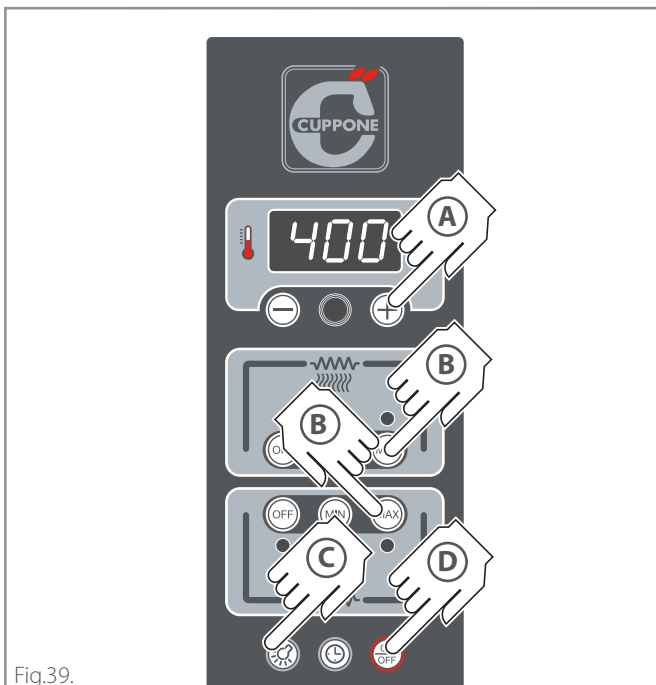


Fig.39.

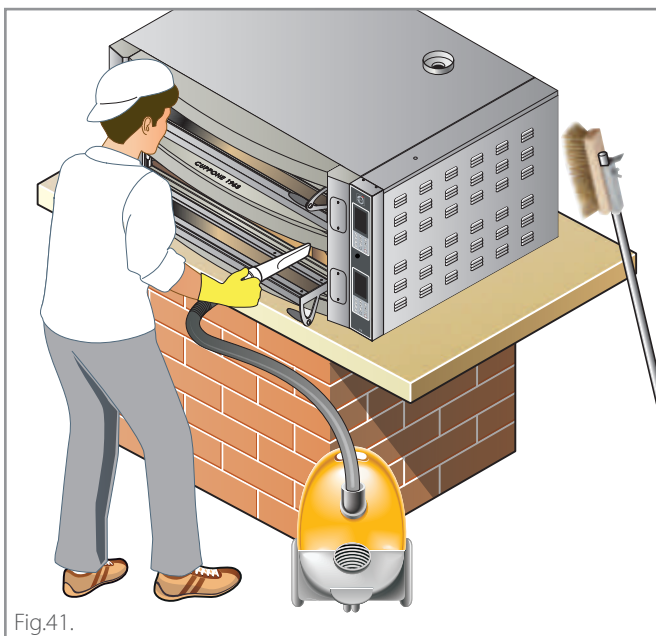


Fig.41.

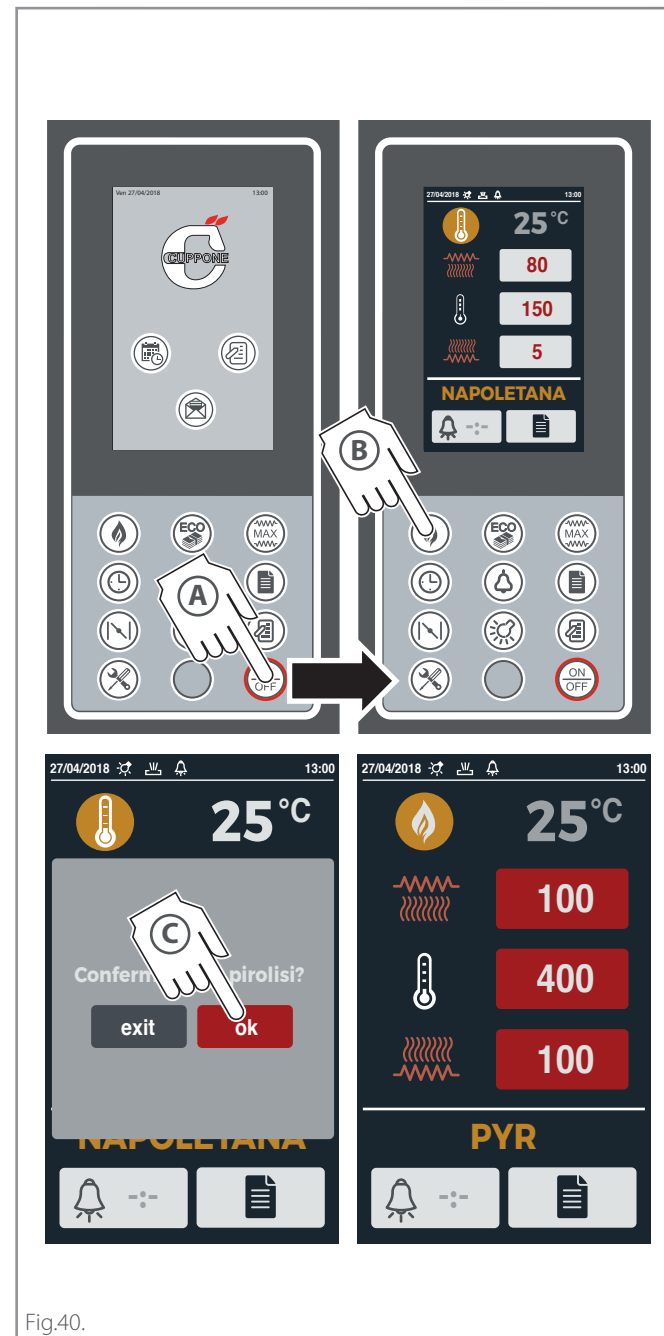


Fig.40.

Replacing components

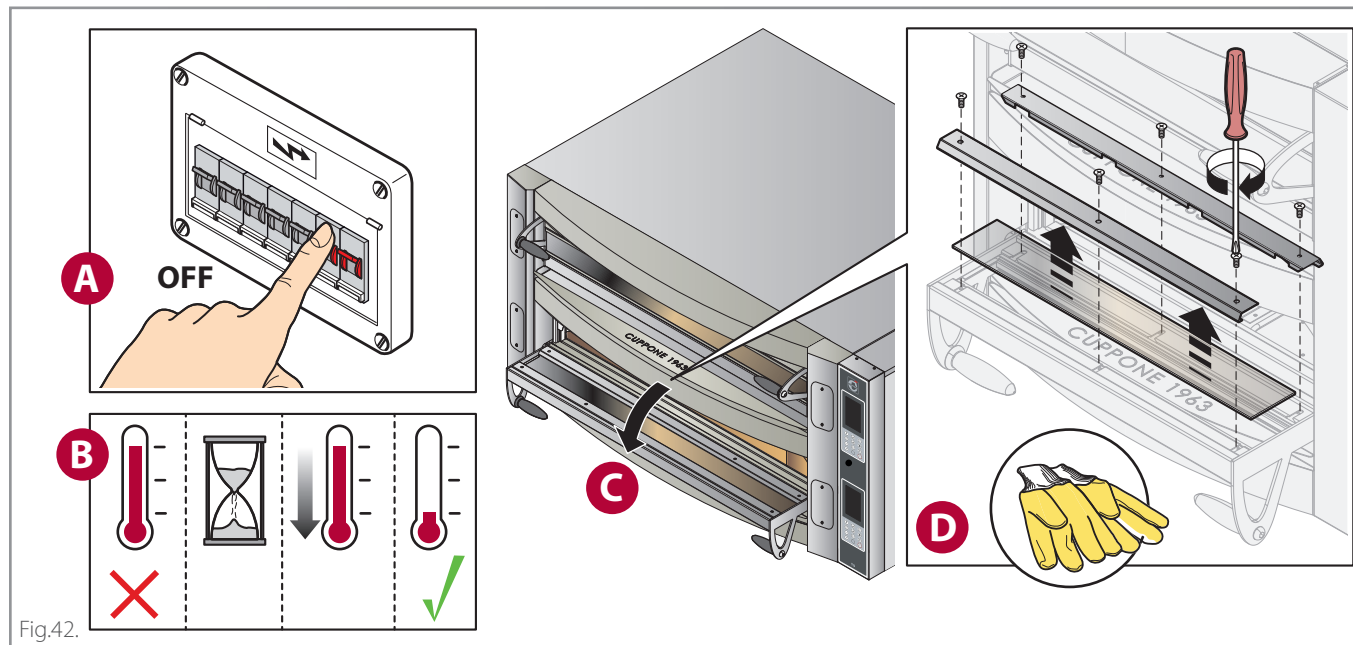
⚠ The user must replace **only** the stated components: in case of a fault or for extraordinary maintenance, contact a Service Centre requesting service from an authorised technician. As replacements, always use original spare parts to be requested from the Manufacturer: using non original parts might cause injuries to people, non optimal performance and even serious damage of the appliance itself.

⚠ Before any replacement, it is necessary to **switch off the power** to the appliance (acting on the system switch) and wear suitable personal protection equipment (e.g. gloves, etc.).

⚠ Any replacement must be carried out with the oven **completely cold** and wearing adequate personal protection devices (e.g. gloves, etc.).

Replacing the door glass

► Fig.42.



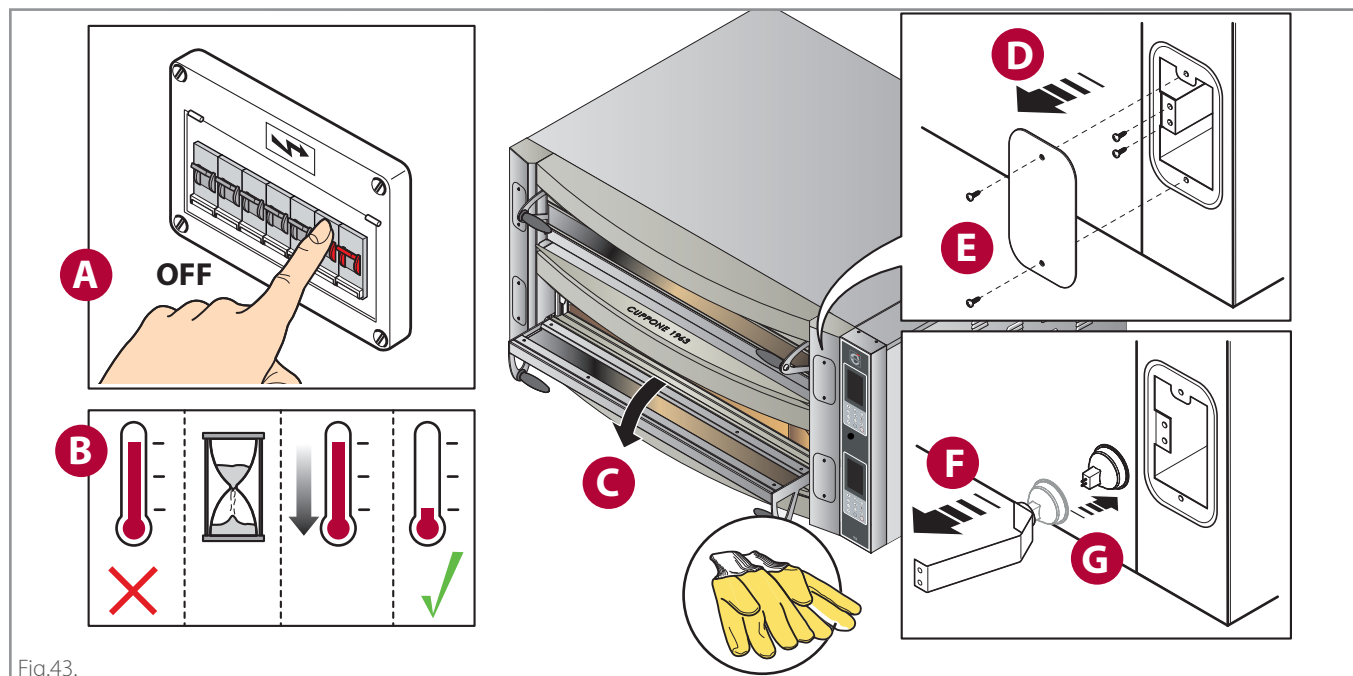
Replacing the internal bulb and glass

► Fig.43.

Before replacing the bulb, **switch off the power** to the appliance (acting on the system switch); it is not enough to use the ON/OFF button, because bulbs can still be live.

Never touch the bulb glass with your bare hands; always wear gloves.

Never switch the oven on without having refitted the bulb protective glass; replace it straight away if it breaks.



Replacing the refractory bricks

► Fig.44.

Replacing the door handle

► Fig.45.

 User's exploded view - page 37.

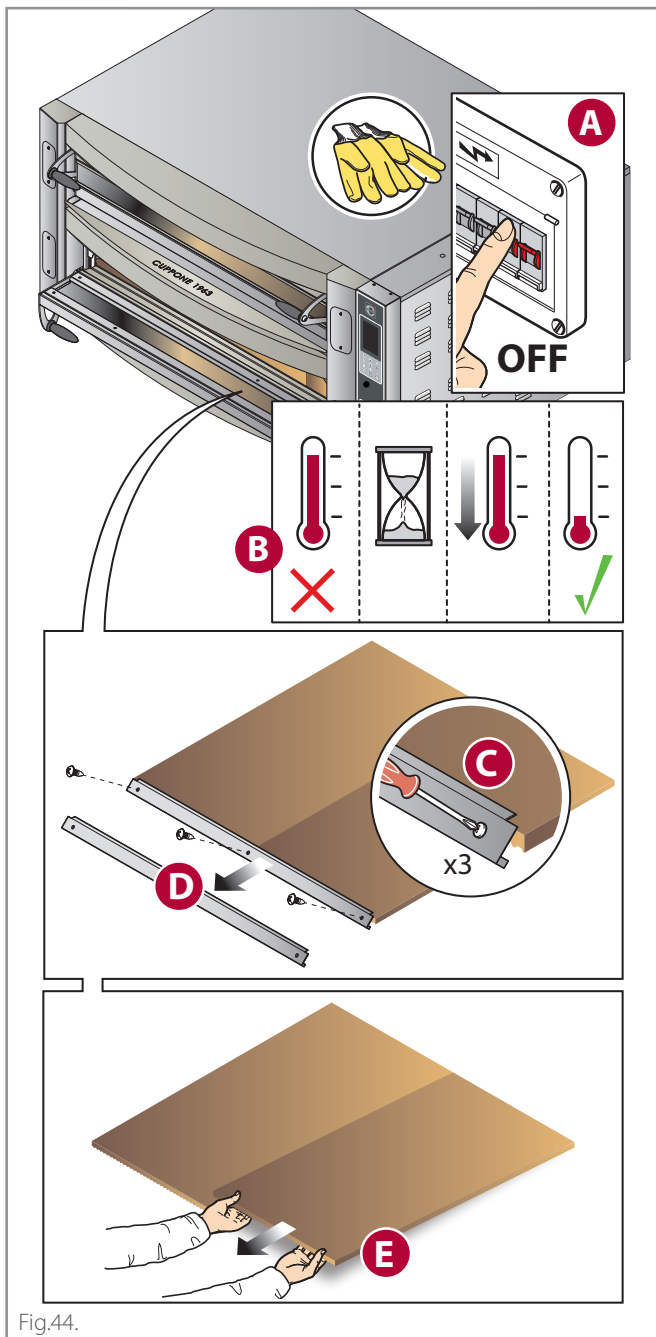


Fig.44.

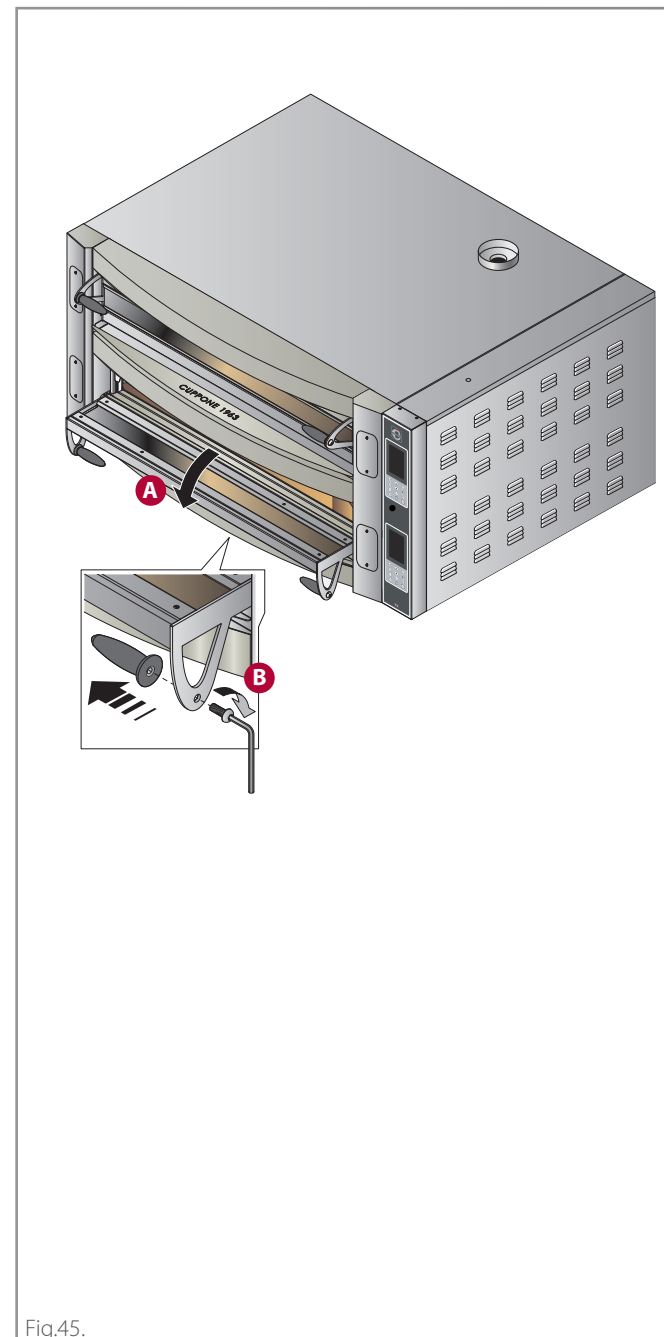


Fig.45.

Oven downtime for prolonged periods

During any downtime, switch the power off. Protect the steel outside surfaces passing over them with a soft cloth slightly damp with Vaseline oil.

Leave the door ajar to guarantee correct ventilation.

Before resuming operations:

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

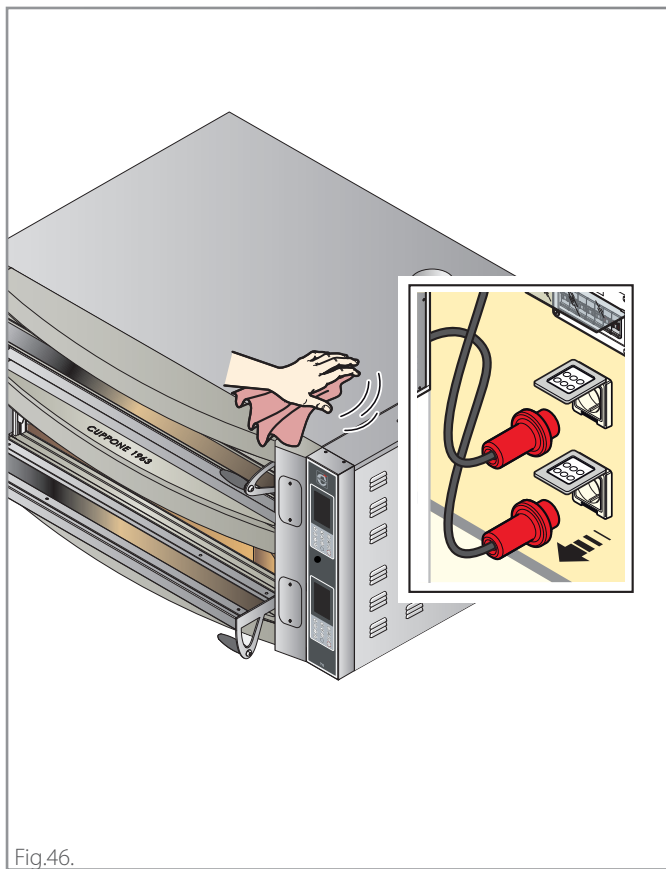


Fig.46.

Disposal at end of life



To avoid any unauthorised use and associated risks, before discarding the machine make sure it cannot be used; for this purpose, cut and remove the power cord (once the equipment is unplugged).

Make sure no child can accidentally remain trapped inside the cooking chamber, locking the door (for example, with adhesive tape or locks).

Equipment disposal



Pursuant to art. 13 of Legislative Decree no. 49 of 2014 "Implementation of WEEE directive 2012/19/EU on electric and electronic waste", the barred bin symbol specifies that the product was introduced on the market after August 13, 2005 and that it must not be discarded with other waste at the end of its working life but disposed of separately. All the equipment has been made with recyclable metal materials (stainless steel, iron, aluminium, zinc plate, copper, etc.) that as a percentage make up more than 90% of the weight. Attention must be paid to the management of this product at the end of its life, reducing any negative impact on the environment and improving the efficiency of resources, applying the principles of "who pollutes pays", prevention, preparation for re-use, recycling and recovery. Please remember that illicit or incorrect product disposal is punishable by law.

Information on disposal in Italy

WEEE equipment in Italy must be delivered to:

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

Information on disposal in European Union countries

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

Removed of ash and food residues



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

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

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

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

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

Warranty conditions

"Cuppone F.Ili s.r.l." guarantees this product for 1 year from date of purchase with regard to manufacturing and material faults.

"Cuppone F.Ili s.r.l." guarantees that all its products are manufactured with the best quality materials and with processing techniques that ensure total efficiency.

If, during normal use, faulty or malfunctioning items should be discovered, said items will be replaced free of charge.

As to products sold abroad, replacements will be again free of charge unless special conditions have been agreed with the distributor.

Cuppone F.Ili s.r.l.'s liability is limited to the supply of the appliance which must be installed professionally by qualified personnel, following the instructions contained in the booklets supplied with the product purchased and in compliance with the regulations in force.

"Cuppone F.Ili s.r.l." will not be liable if the installation, use and maintenance instructions printed in the manual annexed to each product are not complied with.

Systems in public places are subject to special regulations.

Limits and exclusions

The warranty applies on condition that:

- the appliance is installed by a qualified technician or capable person that considers as suitable all the technical characteristics of the system the appliance will be connected to, that must anyway comply with the requirements in the booklets supplied with all the products;
- the installer confirms that he/she has successfully carry out the final test of the product, after installing it.
- the appliance is used as stated in the instruction manual supplied for all the products.

The warranty is not valid for damages caused by:

- chemical and atmospheric agents, fires, faults in the room electrical system, product misuse, lack of maintenance, product modifications or tampering, ineffective and/or inadequate flue and/or other causes not depending on the product.
- any damage caused by transport (for which the haulier is liable), therefore we recommend you check the goods carefully on receipt, informing the retailer about any damage, stating the problem on the transport document and on the copy staying with the haulier.

All items subject to normal wear and tear, among which gaskets, bulbs and belts, are excluded from the warranty.

The warranty does not cover any product calibrations or adjustments, according to the type of installation.

This warranty applies only to the purchaser and cannot be transferred.

In case of replacements, the warranty is not extended.

No compensation is given for the period during which the product was not working.

This is the only valid warranty and nobody is authorized to provide any other in the name or on behalf of "Cuppone F.Ili s.r.l.".

Claims under warranty

If, during the warranty period, faults are discovered or breakages occur, the user must contact the reseller with his/her proof of purchase within 2 months from the date when he/she discovered the fault.

If the complaint is justified, the warranty provides for the repair of the appliance as provided for by the legislation in force.

The tribunal competent for any dispute is Treviso.

Something is not working....

What to do in case of any malfunction

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

- Check if there are any error messages on the display (tables on page [36](#).)

Message

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

Serial number.....

Model.....

Invoice date.....

Invoice number

- Read the chapter on warranty carefully.



Warranty - page [33](#).

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

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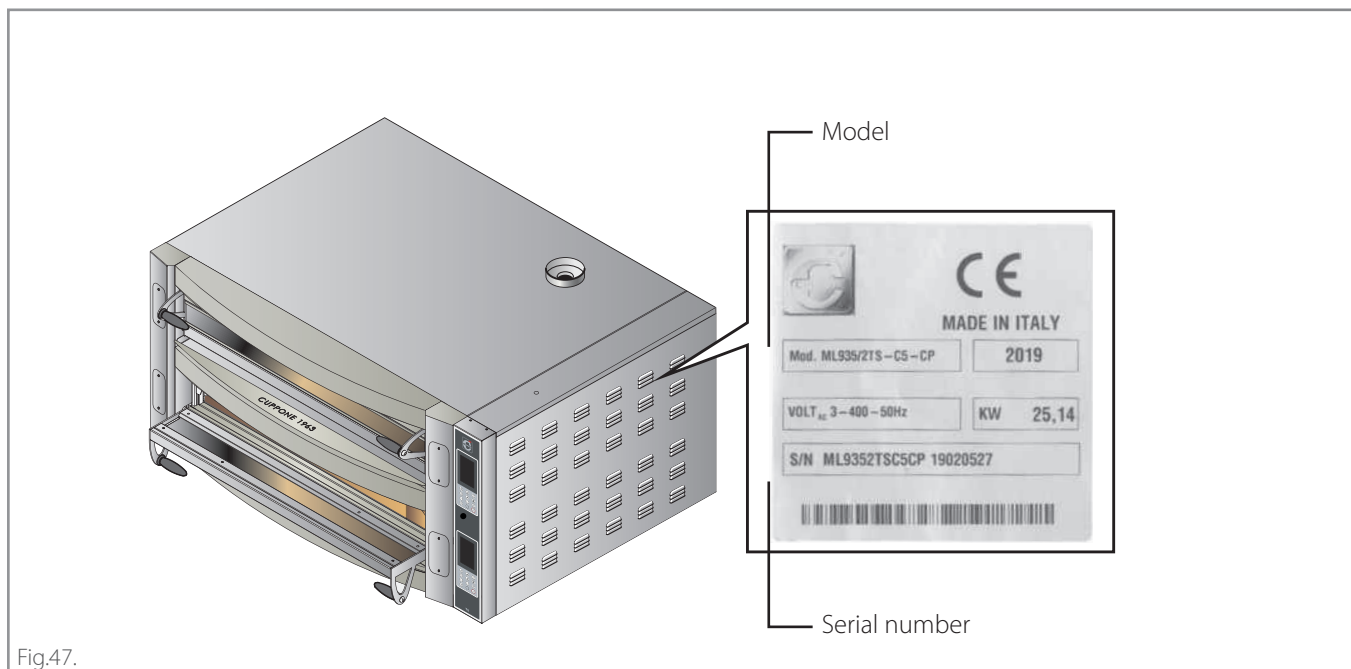


Fig.47.

Problem	Solution	
The oven does not turn on	<ul style="list-style-type: none">• Make sure the oven is correctly connected to the mains (plug correctly inserted into the socket) and that the mains are working.• Make sure the main switch is ON.	
The oven turns on but cooking does not start	<ul style="list-style-type: none">• Make sure you set the cooking parameters correctly.	Setting the cooking parameters: see page 7
The oven does not cook evenly	<ul style="list-style-type: none">• Make sure you set the cooking parameters correctly.• In case of incomplete baking cycles, change the positions of the pizzas.	
The first pizzas are burnt	<ul style="list-style-type: none">• In preheating, the percentage (mod. TS) / setting (mod. CD) of the BOTTOM has been set too high: the refractory surfaces (without pizzas) have become too hot and burnt the first pizzas.	
Products not very brown on the surface	<ul style="list-style-type: none">• In the back of the cooking chamber, there are some steam holes that must be opened or closed according to the type of product to cook: for instance, if they are not opened, there may be too much humidity in the chamber that prevents the infrared rays of the top elements from browning the surface of the products.	Opening / closing of the steam holes: refer to page 11 and 19
Humidity is coming out of the oven door	<ul style="list-style-type: none">• The products baked normally release humidity: if the steam holes are not opened correctly, the steam gets out from the door.	

Error messages CD mod.

Displayed code	Oven behaviour	Solution
Err	The heater thermocouple is disconnected or faulty	Contact Technical Service
rEF	The board and cold coupling temperature probe is faulty	
ALL	Control card high temperature pre-alarm, exceeding parameter 06.	
ntc	Control card high temperature alarm.	

NOTE:



"Err" - "ntc" the machine switches off

"ALL" the machine continues to operate.

Error messages TS mod.

Displayed code	Oven behaviour	Solution
A0	The alarm shows the oven configuration is wrong. No oven function works	Contact Technical Service
A1	The alarm shows there is no communication between the oven boards. No oven function works	
A4...A8	The light is switched off and the oven does not heat when the temperature is set	

Warnings TS mod.

Code	Oven behaviour	Solution
W1	Power board heat sink temperature too high.  <i>The heat sink is a special aluminium block, fitted onto the power board to dissipate the heat this generates.</i>	<p>If these alarms are displayed, the oven continues to work but shows some anomalies connected with the excessive temperature that must be solved. Check:</p> <ul style="list-style-type: none">the oven is positioned correctly (e.g. the temperature of the room the oven is installed in) ► Fig.48.the recommended distances from walls and appliances that generate heat (e.g. fryers) ► Fig.40 - Fig.49.if the cooling fans are working (looking through the vents without removing the side) ► Fig.50. <p>Once these checks have been made, if the problem remains, contact Technical Service.</p>
W2	Cold junction temperature too high.  <i>The cold junction is a sensor built into the control board that detects the temperature of the latter and the surrounding atmosphere.</i>	
W3	The oven is fitted with a meter counting the working hours: after 250 hours, a pop-up warns the user that cleaning under the refractory surface is required.	
W5... W14	messages about the notes	

Something is not working....

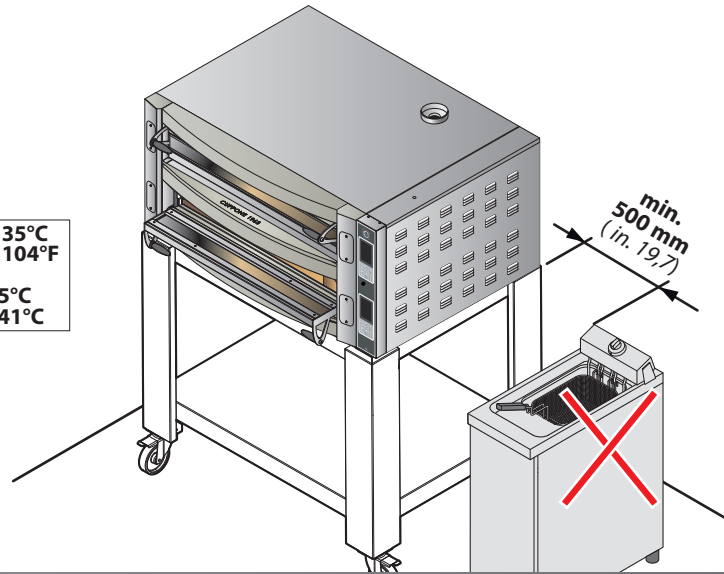
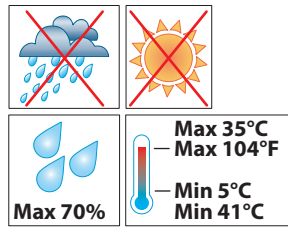


Fig.48.

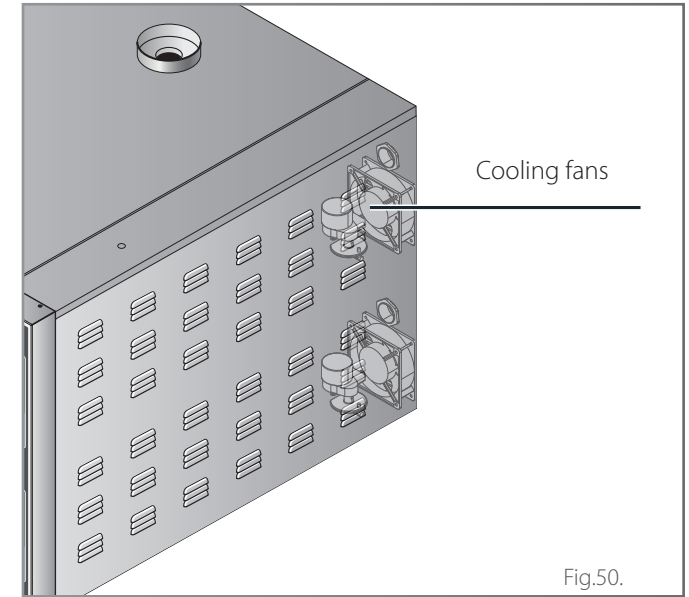


Fig.50.

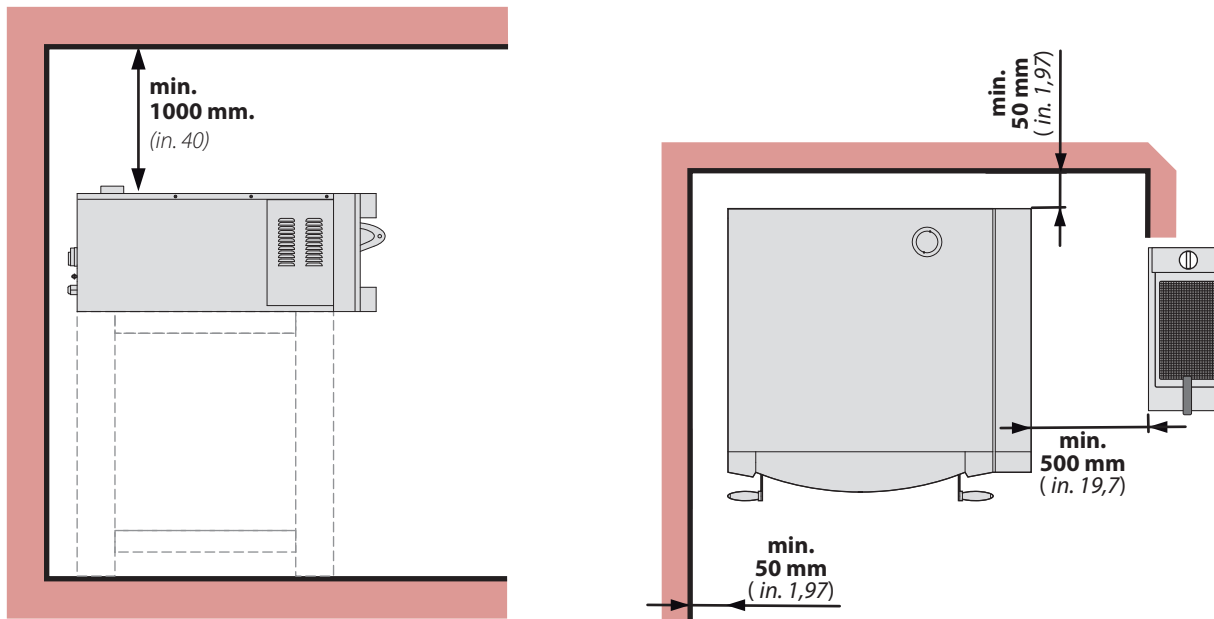


Fig.49.

User's exploded view

Pos.	Code	Description
1	70600270	DICHOIC LAMP GU5.3 12V 20W
2	71200001	BOROSILICATE GLASS 180X85 Th.9
3	71100012	CORDIERITE BRICK 716X358X19 ML 4-6L
3	71100022	CORDIERITE BRICK 1074X358X19 ML 6-9
4	71100010	DOOR SEAL ML 4-6
4	71100020	DOOR SEAL ML 6L-9
5	71100011	DOOR GLAZING PROFILE ML 4 -6
5	71100021	DOOR GLAZING PROFILE ML 6L-9
6	80650110	CERAMIC GLASS 762X93 ML 4 -6
6	80650111	CERAMIC GLASS 1120X93 ML 6L-9
7	80600330	GLASS SEAL ML 4-6
7	80600331	GLASS SEAL ML 6L-9
8	71200022	HORIZ. GLASS SPACER ML 4-6
8	71200025	HORIZ. GLASS SPACER ML 6L-9
9	70310002	ML/CR BLACK HANDLE
9	70310005	SAFETY WASHER FOR ML/CR HANDLE
10	80600340	TBCE STAINLESS STEEL SCREW 12X30 A2
10	80600341	CRUMB TRAY ML 4-6
11	70400080	CRUMB TRAY ML 6L-9
12	70400090	SAFETY WASHER FOR ML/CR HANDLE
13	70200000	TBCE STAINLESS STEEL SCREW 12X30 A2
14	80600390	CRUMB TRAY CR5 CP
15	80600391	CRUMB TRAY CR8 CP

If you need to purchase spare parts not present in this exploded view, contact the Manufacturer for information:

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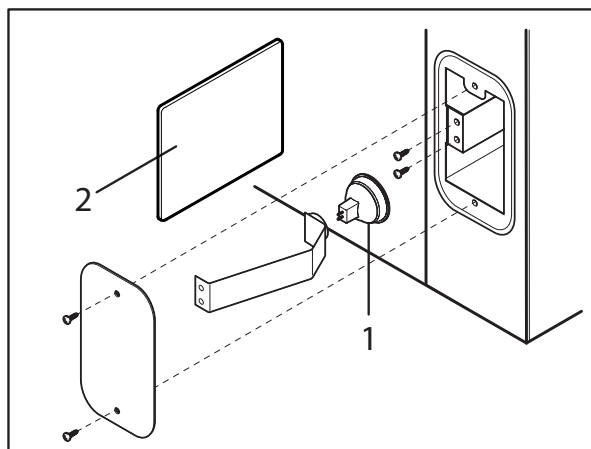
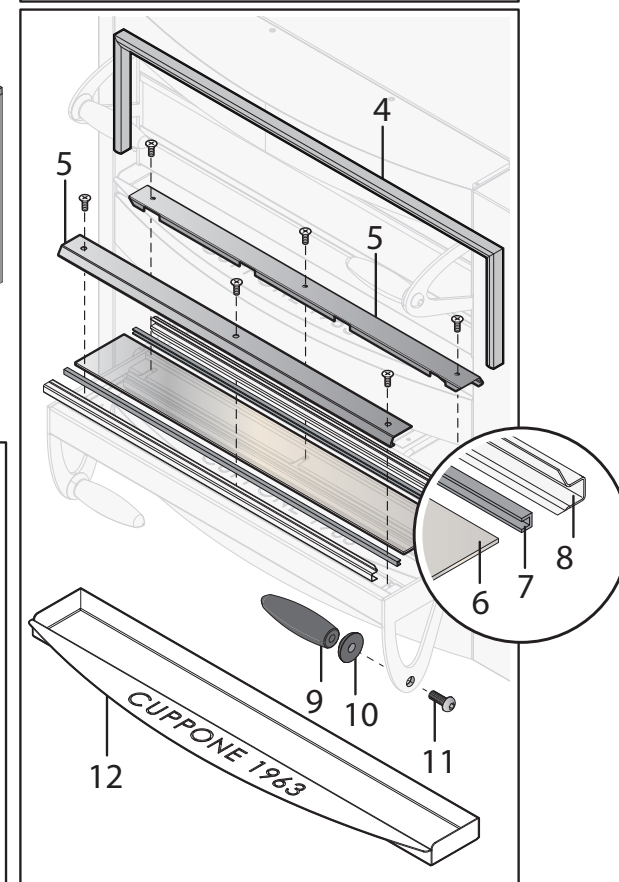
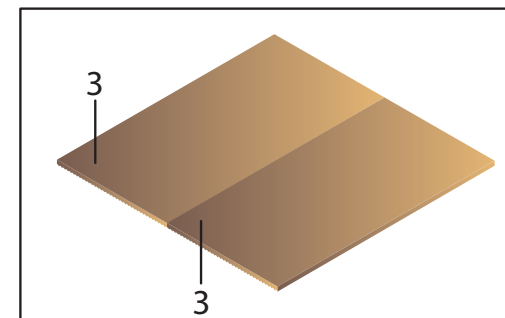
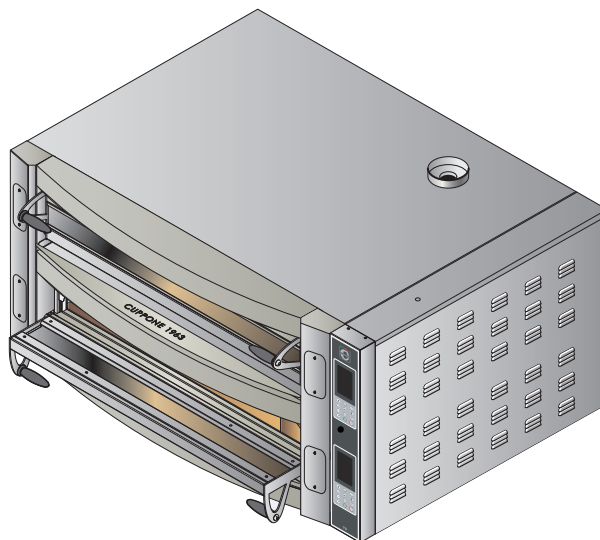
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