

HE400

TM/TS

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Partner in Baking. Since 1963

PIZZA OVEN



INSTALLATION, USER AND MAINTENANCE MANUAL

**IT**

REGISTRATI SUBITO PER ATTIVARE LA GARANZIA SUL TUO PRODOTTO CUPPONE!
Ricordiamo che la procedura deve essere effettuata entro 48 ore dall'installazione.
www.cuppone.com/garanzia

EN

REGISTER NOW TO ACTIVATE THE WARRANTY ON YOUR CUPPONE PRODUCT!
We remind you that the procedure must be carried out within 48 hours since the installation.
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ENREGISTREZ-VOUS DÈS MAINTENANT POUR ACTIVER LA GARANTIE SUR VOTRE PRODUIT CUPPONE !
Nous rappelons que la procédure doit être effectuée dans les 48 heures qui suivent l'installation.
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REGISTRIEREN SIE SICH JETZT UM DIE GARANTIE DES CUPPONE PRODUKTS ZU AKTIVIEREN!
Wir erinnern Sie daran, dass der Vorgang innerhalb von 48 Stunden nach der Installation durchgeführt werden muss.
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¡REGÍSTRESE AHORA PARA ACTIVAR LA GARANTÍA DE SU PRODUCTO CUPPONE!
Recuerde que el procedimiento debe llevarse a cabo dentro de las 48 horas posteriores a la instalación.
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Gentile utilizzatore,

ci complimentiamo con Lei per aver scelto un prodotto progettato e realizzato con tecnologie all'avanguardia.

Prima della consegna al cliente, l'apparecchiatura viene controllata e collaudata nelle officine del Fabbricante.

Il "foglio verifica processo produttivo" allegato alla stessa, garantisce che **ogni** passaggio del processo produttivo, dall'assemblaggio all'imballo, è stato accuratamente verificato, sia sotto il profilo della funzionalità che della sicurezza.

Prima dell'utilizzo, leggere **attentamente** il contenuto della presente guida, se qualche nozione non fosse chiara rivolgersi al Rivenditore per le adeguate spiegazioni.



Dear user,

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

Before delivery to the customer, the equipment is tested and inspected in the Manufacturer's factories. The "production process check sheet" enclosed with it guarantees that **each** step in the production process, from assembly to packaging, was carefully checked from both the operating and safety standpoints. Before use, **carefully** read this guide. If any notion is not clear, please contact the Dealer for appropriate explanations.



Cher utilisateur,

nous vous remercions d'avoir choisi un produit conçu et réalisé avec des technologies à l'avant-garde.

Avant la livraison au client, l'appareil doit être contrôlé et testé dans les ateliers du Fabricant.

La « fiche de vérification du processus de production » qui y est jointe garantit que **chaque** étape du processus de production, de l'assemblage à l'emballage, a été soigneusement vérifiée, tant en termes de fonctionnalité que de sécurité.

Avant utilisation, veuillez lire **attentivement** le contenu de ce guide ; si un concept n'est pas clair, contactez le revendeur pour obtenir des explications adéquates.



Sehr geehrter Benutzer,

wir gratulieren Ihnen zur Entscheidung für ein Produkt, das unter Anwendung von Avantgarde-Technologien entwickelt und gefertigt wurde. Vor der Auslieferung an den Kunden wird die Gerät in den Werkstätten des Herstellers kontrolliert und einer Abnahmeprüfung unterzogen. Das beiliegende „Prüfblatt Produktionszyklus“ garantiert, dass **jeder** Schritt des Produktionsprozesses von der Montage bis zur Verpackung sowohl hinsichtlich der Funktionalität, als auch hinsichtlich der Sicherheit sorgfältig überprüft wurde. Vor der Benutzung **aufmerksam** den Inhalt der vorliegenden Anleitung lesen und für Auskünfte an den Händler wenden, falls etwas nicht klar sein sollte.



Estimado usuario:

le felicitamos por elegir un producto diseñado y fabricado con tecnología de punta.

Antes de la entrega al cliente, el equipo se controla y prueba en los talleres del fabricante.

La "hoja de verificación del proceso de producción" adjunta a la misma garantiza que **cada** paso del proceso de producción, desde el montaje hasta el embalaje, ha sido cuidadosamente verificado, tanto desde el punto de vista de la funcionalidad como de la seguridad.

Antes de su uso, lea **atentamente** el contenido de esta guía, si alguna noción no es clara, póngase en contacto con el Distribuidor para obtener las explicaciones adecuadas.





SAFETY INSTRUCTIONS



SYMBOLS USED IN THE MANUAL AND ON THE LABELS APPLIED TO THE MACHINE



Indicates that caution is required when performing an operation described in a paragraph that bears this symbol. The symbol also indicates that maximum operator awareness is required in order to avoid unwanted or dangerous consequences



Indicates that the surfaces marked with this symbol may be hot and must therefore be touched carefully



Dangerous voltage



Risk of explosion



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



Manufacturer's tip



Manufacturer's warning



Indicates that it is necessary to read carefully the paragraph marked with this symbol before installing, using and maintaining the equipment

GENERAL WARNINGS

-  Failure to comply with all the rules in the "Safety warnings" chapter can cause damage and injury, including death, voids the warranty and releases the Manufacturer from all liability.
- Before installing, using and maintaining the equipment, read this booklet carefully and keep it with care in an accessible place for any further future consultation by the various operators.
- The manual must always accompany the product throughout its life, even in the event of transfer.
- 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.
- Installation, use or maintenance other than those indicated in the 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.
- Periodically check that the front support and both rear feet of the appliance rest stably and completely on the underlying base.
- **FIRE HAZARD:** To reduce the risk of fire, the equipment must be installed only in environments without combustible materials within approximately 46 cm (18 in.) of the sides, front, or rear of the appliance, or within approximately 102 cm (40 in.) above the appliance.

INSTALLATION WARNINGS

- Before any movement or installation, check that the room is suitable and systems comply with the installation country standards and the specifications indicated on the appliance rating plate.
- Before performing any maintenance, replacing components or carrying out any routine/extraordinary cleaning, disconnect the electricity supply.
- It is forbidden to install the appliance in environments at risk of explosion.
- Persons not involved with the appliance installation may not pass through or stand in the work area during the transport of the appliance.
- If left unattended, packaging could be dangerous for children and animals (danger of suffocation) and could hinder vehicles and installers during the assembly operations.
- The equipment must be placed on surfaces that are:
 - non-combustible;
 - without combustible materials in contact with the underside of the equipment;
 - larger than approximately 31 cm (12 inches) on all sides of the equipment;
 - flat;
 - stable;
 - capable of supporting the weight of the equipment itself when fully loaded.
- Do not use adapters or multiple sockets for the electrical connection. It is not pos-

sible to extend or splice the power cable in any way. Do not roll up the cable if it is too long and pay attention that it is not pinched, crushed or is an obstacle to the passage of people.

- DO NOT place the oven under a wall unit: risk of damaging the surfaces of the wall unit due to the heat.
- If required, the cable must be replaced by the Dealer or its technical service or by a person with similar qualifications to prevent any risk.

USER WARNINGS

- This equipment is intended for domestic use, not for the continuous mass production of food. Use other than that indicated is considered improper, may cause damage, injury or fatal accidents to people and animals and might irreparably damage the equipment. The improper use of the equipment shall void the warranty.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazard involved.
- Children must be supervised to make sure they do not play with the appliance or parts of 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.
- Always use tools resistant to heat (e.g. in steel). Cooking utensils in plastic or similar material might not withstand the oven high temperatures.
- Periodically check the efficiency of the fume exhaust duct.
- Do not obstruct the fume duct and the side ventilation grille for any reason.
- 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 (i.e. damaged power cable, etc.), malfunction or breakdown, do not use the appliance and contact the Dealer.
- 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!
- During use, the area near the discharge reaches very high temperatures, danger of burns. Always leave the smoke exhaust outlet free.
-  BURN HAZARD: during use, the area near the fume exhaust outlet reaches high temperatures (>60°C).
- Always leave the smoke exhaust outlet, the ventilation grille on the right side and the ventilation holes on the left side free.

CLEANING WARNINGS

- Cleaning and user maintenance shall not be made by children without supervision.
- Before carrying out any cleaning operations, it is necessary to disconnect the power supply of the appliance (using 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 personal protection devices (e.g. gloves, etc.).
- Clean the glass of the appliance when it has reached room temperature.
- Do not accelerate the cooling process of

the appliance with water or other methods.

- To clean the appliance, any of its components or accessories and the sub-structure DO NOT use:
 - aggressive, abrasive, powder or corrosive detergents (e.g. hydrochloric or sulphuric acid, caustic soda, etc.).
 - abrasive or sharp tools (e.g. abrasive sponges, scrapers, steel brushes, etc.);
 - steamed or pressurised water jets.

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



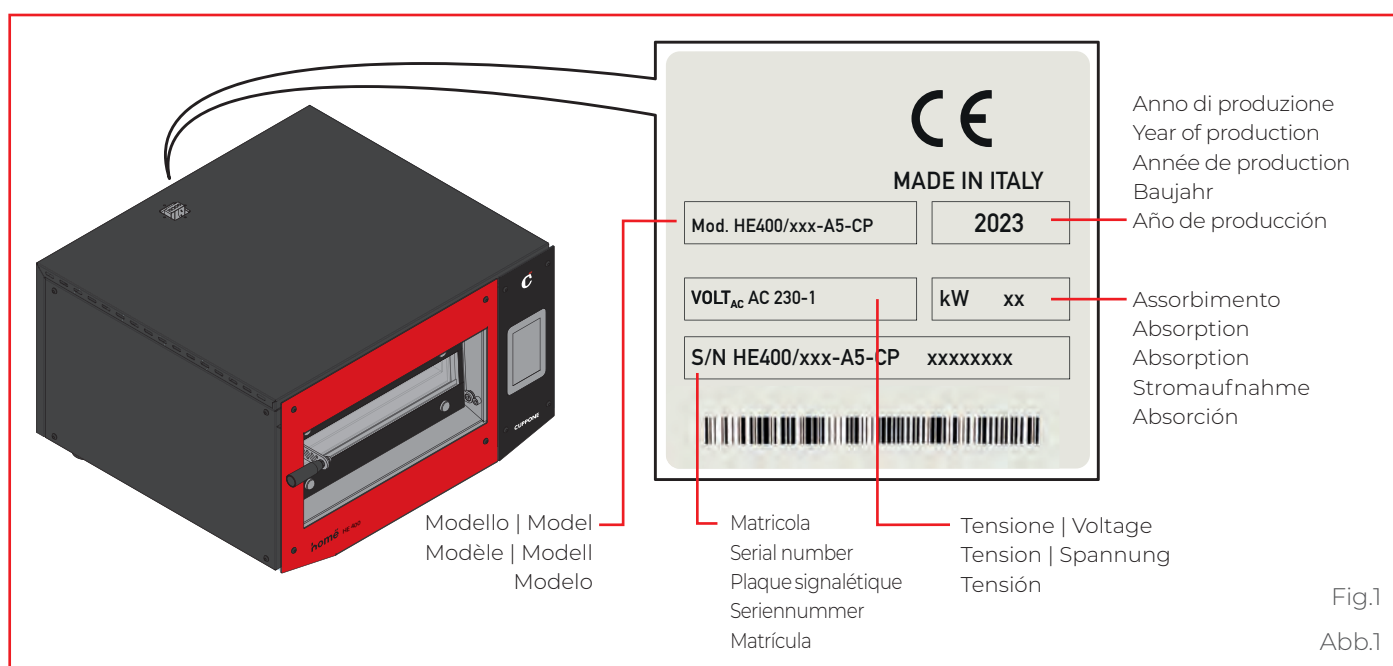
INSTALLATION



Modello Model Modèle Modell Modelo	Peso Weight Poids Gewicht Peso	n° persone per il trasporto No. of people for transport n° de personnes pour le transport Anzahl an Personen für den Transport n° de personas para el transporte (D.Lgs 81/08 - ISO 11228)	
HE400/TS	53,5 kg 117.9 lb *	 x2	 x3
	49,5 kg 109.1 lb **		
HE400/TM	50,5 kg 111.3 lb *		
	46,5 kg 102.5 lb **		

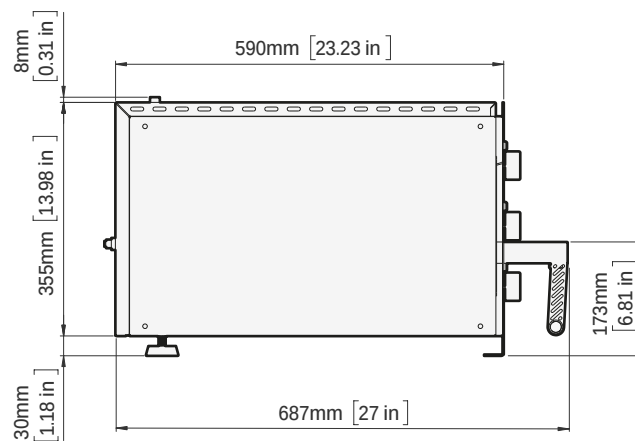
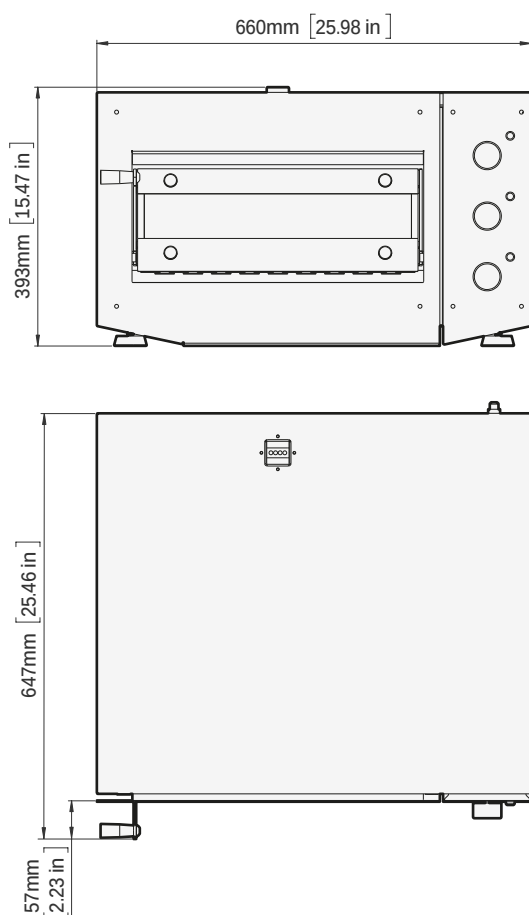
* agglomerato cementizio adatto alle alte temperature | cement agglomerate suitable for high temperatures | aggloméré de ciment adapté aux températures élevées | Zementagglomerat, für hohe Temperaturen geeignet | aglomerado de cemento adecuado para altas temperaturas

** pietra cordierite | cordierite stone | pierre de cordiérite | Cordierit-Stein | piedra cordierita

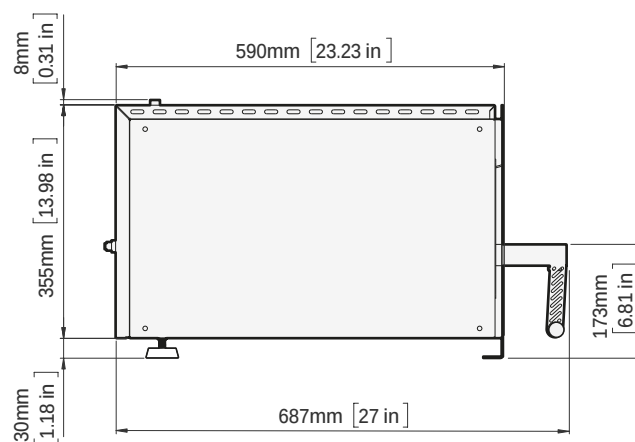
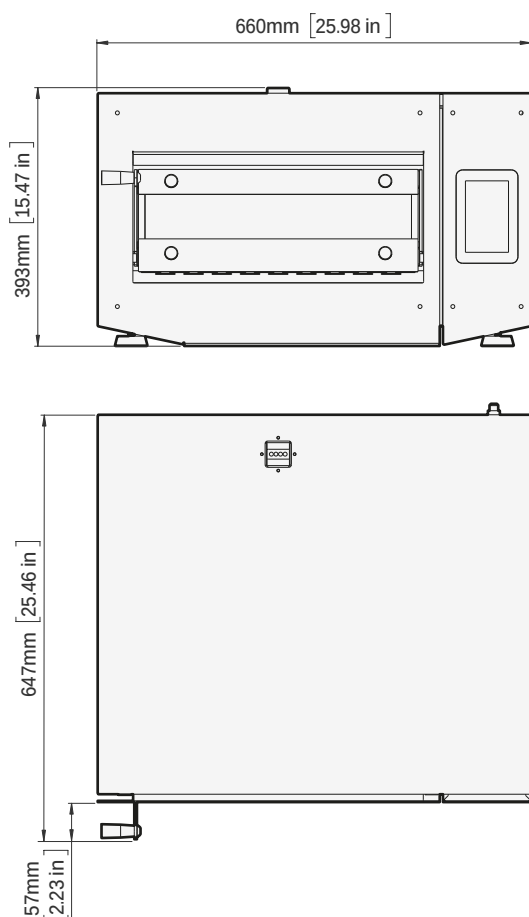


SPECIFICHE GENERALI | GENERAL SPECIFICATIONS | SPÉCIFICATIONS GÉNÉRALES | ALLGEMEINE ANGABEN | ESPECIFICACIONES GENERALES

Capacità di cottura pizze Pizza cooking capacity Capacité de cuisson des pizzas Fassungsvermögen zum Pizzabacken Capacidad de cocción de pizzas	1 (ø 400 mm 15.7")
Produttività oraria Hourly productivity Productivité horaire Stundenproduktivität Productividad horaria	20
Alimentazione elettrica Power supply Alimentation électrique Stromversorgung Alimentación eléctrica	AC 230-1
Assorbimento massimo Maximum absorption Absorption maximale max. Stromaufnahme Máxima absorción	2.8 kW
Consumo medio Average consumption Consommation moyenne durchschnittlicher Verbrauch Consumo promedio	1.7 kWh
Dimensioni esterne forno External oven dimensions Dimensions externes du four Außenabmessungen Ofen Dimensiones externas del horno	660x590x395 mm 26" x 23.2" x 15.6"
Dimensioni camera di cottura Cooking chamber dimensions Dimensions de la chambre de cuisson Abmessungen Backkammer Dimensiones de la cámara de cocción	400x400x85 mm 15.7" x 15.7" x 3.3"



HE400/TM



HE400/TS

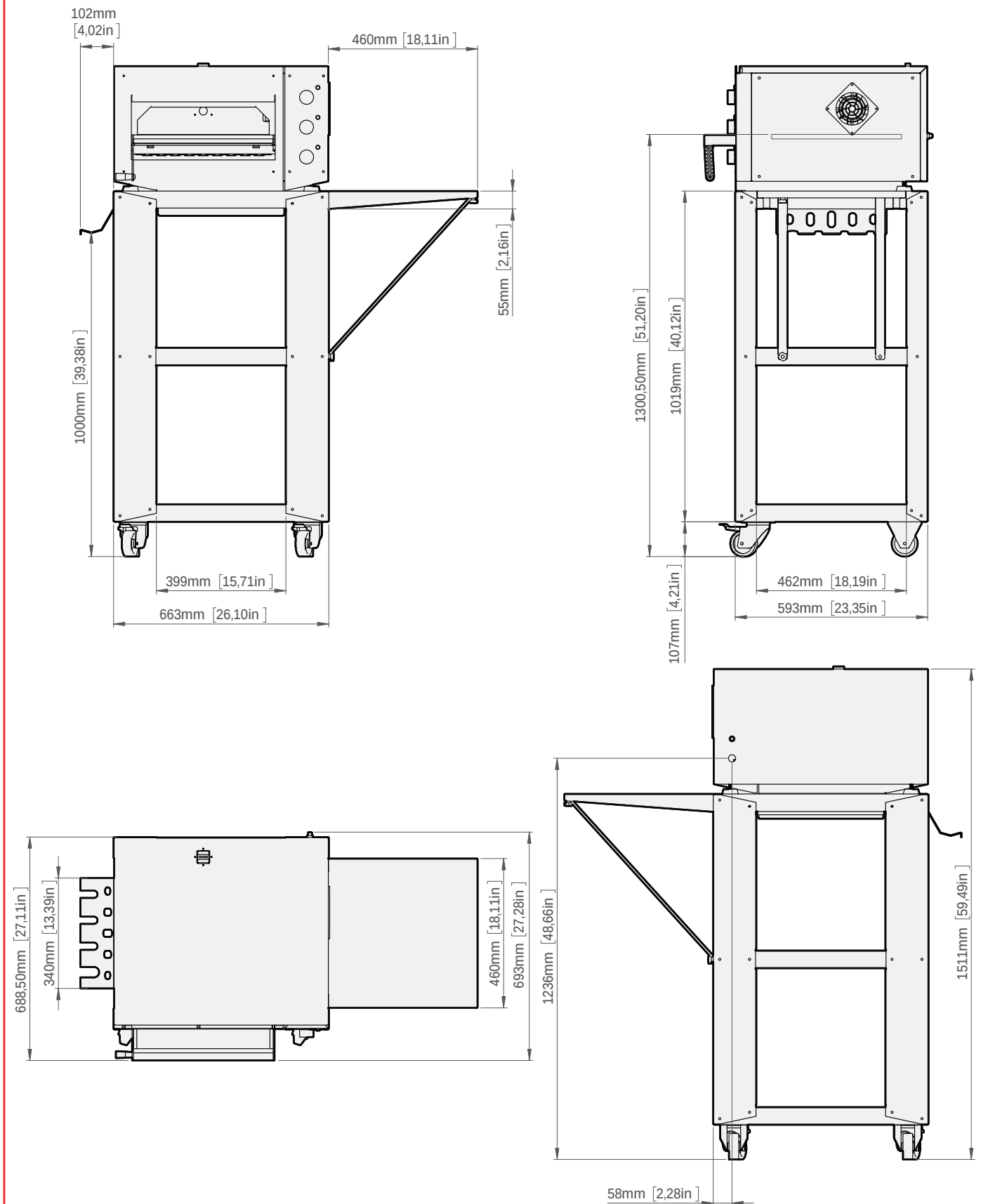


Fig.2
Abb.2

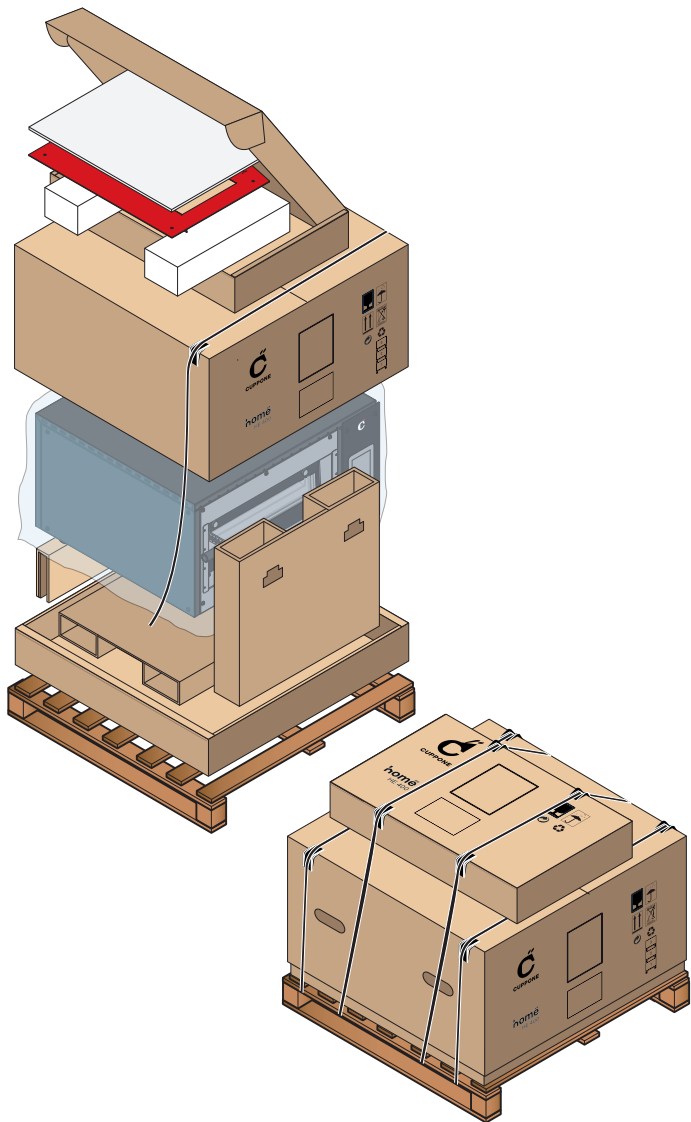


Fig.3
Abb.3



Fig.4
Abb.4

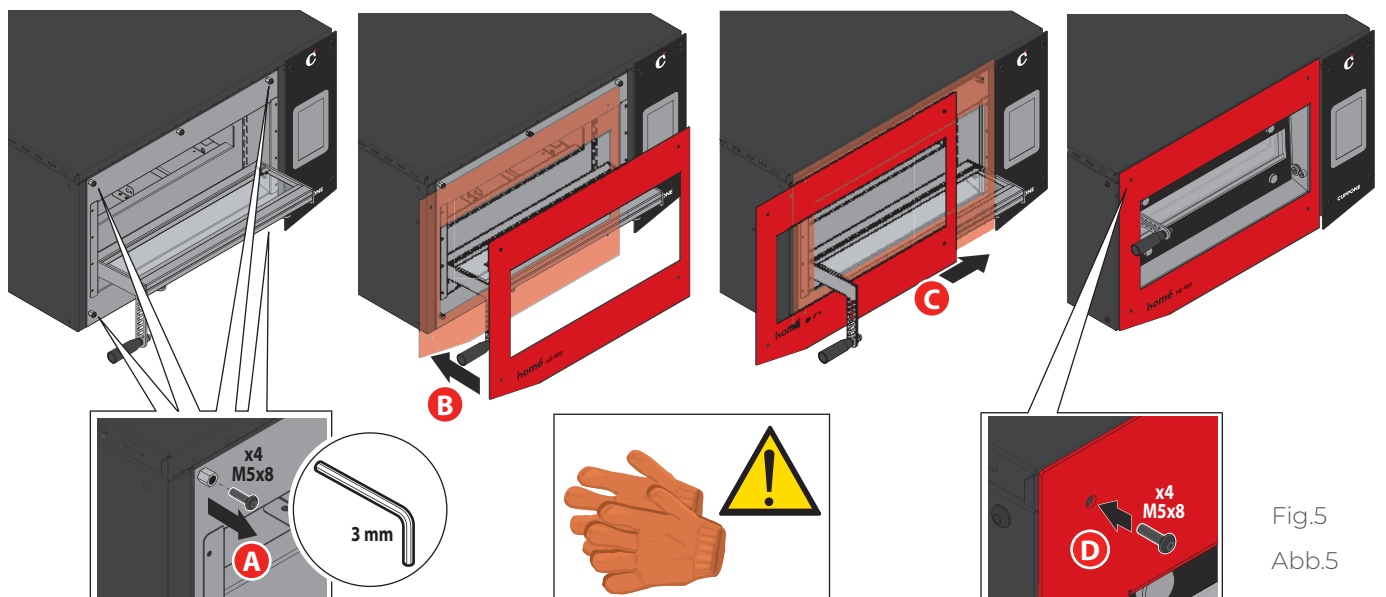
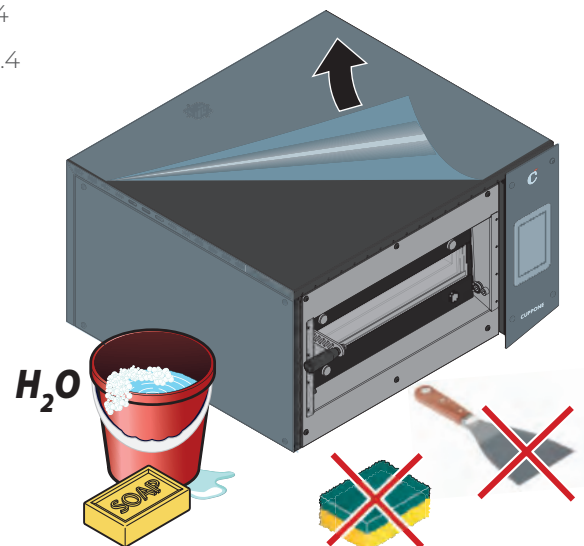


Fig.5
Abb.5

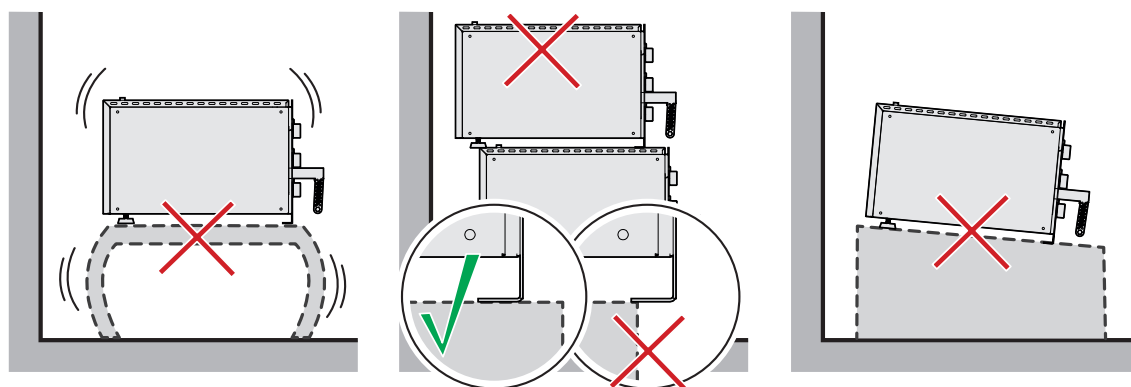


Fig.6

Abb.6

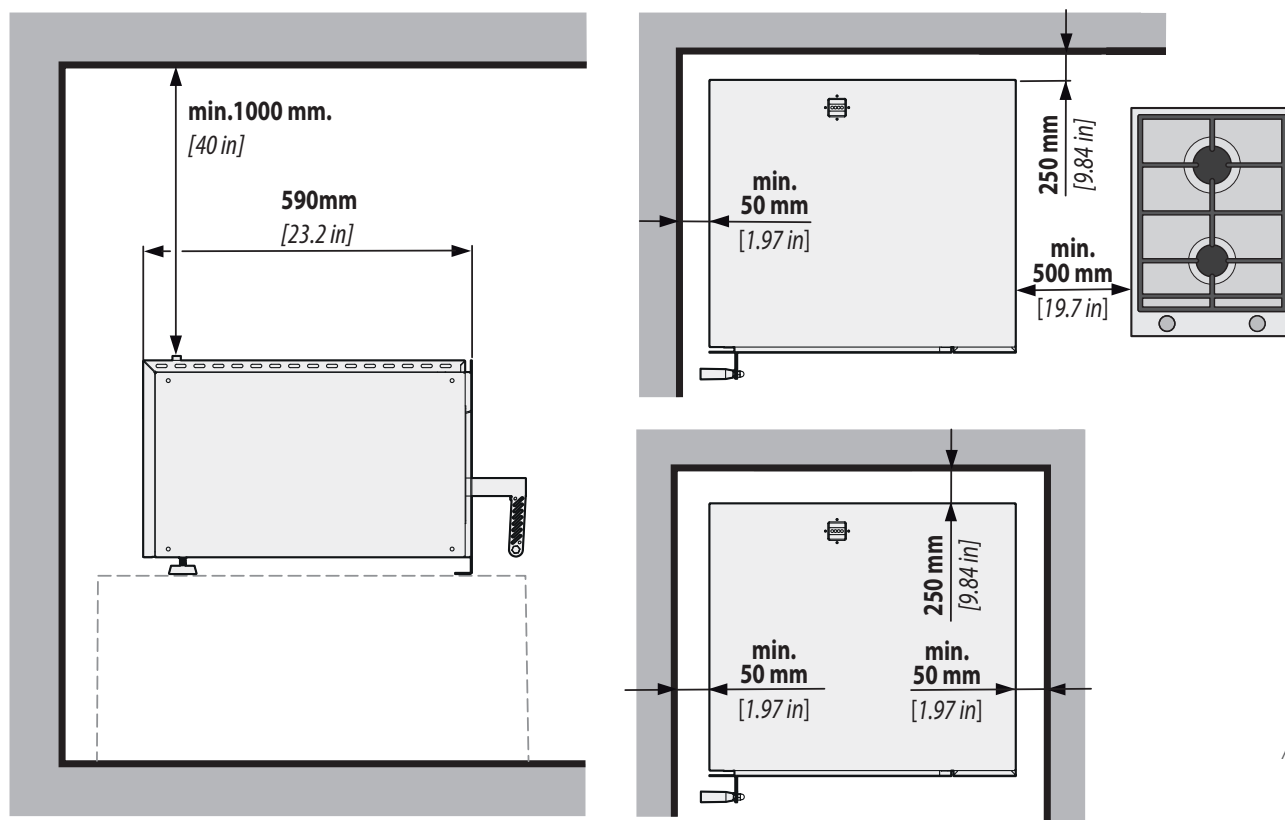


Fig.7

Abb.7

La distanza minima laterale è di 50 mm [1,97 in.], tuttavia si consiglia di lasciare uno spazio libero di 500 mm [19,7 in.] sul fianco destro per facilitare l'accesso all'impianto elettrico. Se ciò non fosse possibile, in caso di intervento, sarà necessario spostare il forno dal suo alloggiamento con sistemi adeguati.

The minimum side distance is 50 mm [1.97 in.], However we recommend you leave a gap of 500 mm [19.7 in.] on the right side to make access to the electrical system easier. If this is not possible, in case of intervention, it will be necessary to move the oven from its housing with suitable systems.

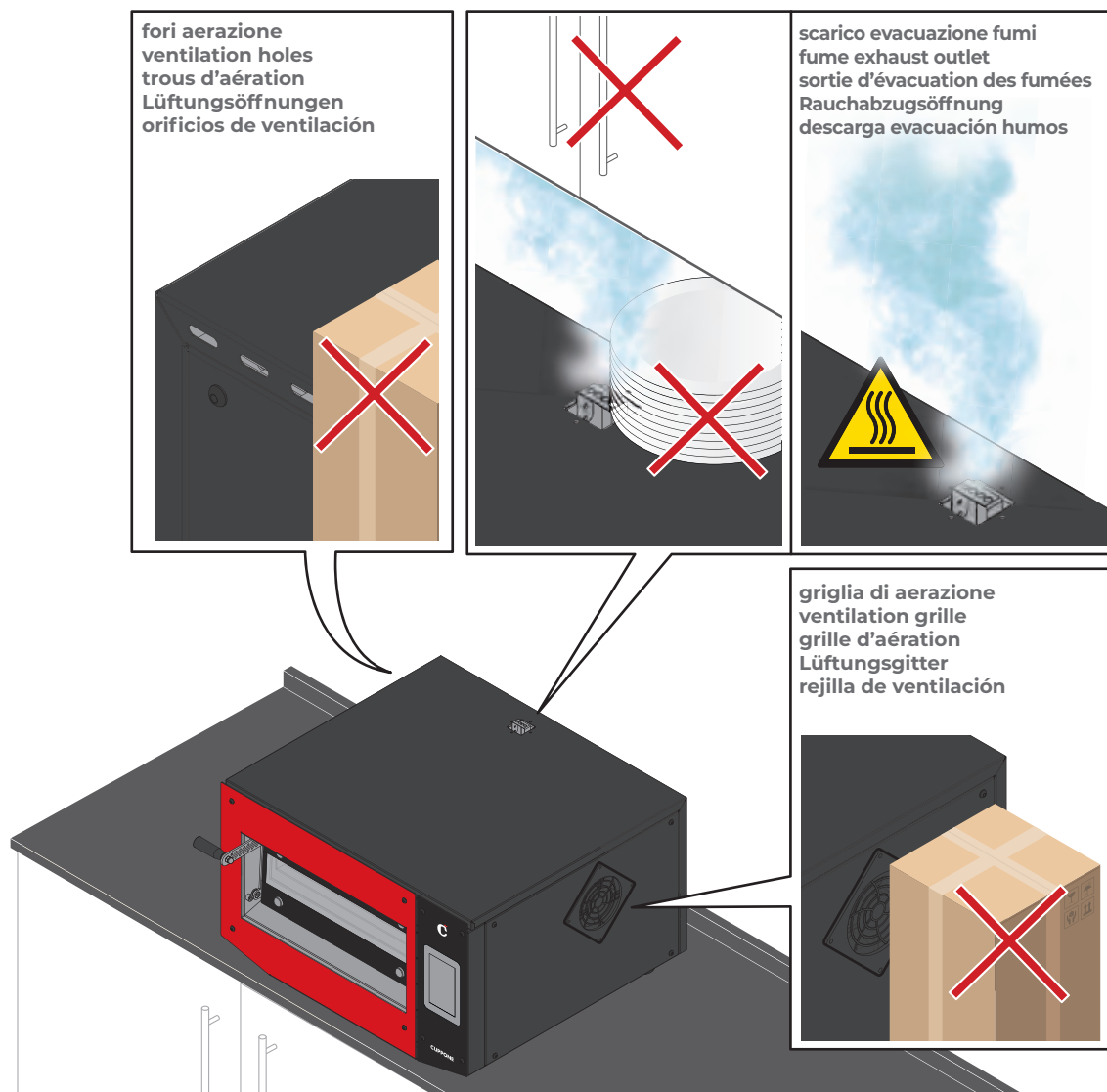
La distance latérale minimale est de 50 mm [1,97 in.], toutefois il est conseillé de laisser un espace libre de 500 mm [19,7 in.] du côté droit pour faciliter l'accès au système électrique. Si cela n'est pas possible, il sera nécessaire de déplacer le four de son logement avec des systèmes adéquats en cas d'intervention.

Der seitliche Mindestabstand beträgt 50 mm [1,97 in.]; wir empfehlen jedoch, einen Abstand von 500 mm [1,97 in.] auf der rechten Seite einzuhalten, um den Zugang zur elektrischen Anlage zu vereinfachen. Falls dies nicht möglich ist, muss der Ofen bei Eingriffen mit geeigneten Systemen aus seinem Fach entfernt werden.

La distancia lateral mínima es de 50 mm [1,97 pulg.], sin embargo, se recomienda dejar un espacio libre de 500 mm [19,7 pulg.] en el lado derecho para facilitar el acceso a la instalación eléctrica. Si esto no es posible, en caso de intervención, será necesario mover el horno de su alojamiento con sistemas adecuados.

Fig.8

Abb.8



PERICOLO DI USTIONE: durante l'utilizzo, l'area vicino allo scarico di evacuazione fumi raggiunge temperature elevate ($>60^{\circ}\text{C}$). Lasciare sempre libero lo scarico di evacuazione fumi, la griglia di aerazione sul fianco destro e i fori di aerazione sul fianco sinistro. **NON** posizionare il forno sotto un pensile: rischio di danneggiamento delle superfici del pensile a causa del calore.



BURN HAZARD: during use, the area near the fume exhaust outlet reaches high temperatures ($>60^{\circ}\text{C}$). Always leave the smoke exhaust outlet, the ventilation grille on the right side and the ventilation holes on the left side free. **DO NOT** place the oven under a wall unit: risk of damaging the surfaces of the wall unit due to the heat.



DANGER DE BRÛLURES : pendant l'utilisation, la zone proche de la sortie d'évacuation des fumées atteint des températures élevées ($>60^{\circ}\text{C}$). Laissez toujours libres la sortie d'évacuation des fumées, la grille d'aération sur le côté droit et les trous d'aération sur le côté gauche. **NE PAS POSITIONNER** le four sous un élément mural : la chaleur risque d'endommager les surfaces de l'élément mural.



VERBRENNUNGSGEFAHR: Während des Gebrauchs erreicht der Bereich in der Nähe der Rauchabzugsöffnung hohe Temperaturen ($>60^{\circ}\text{C}$). Die Rauchabzugsöffnung, das Lüftungsgitter auf der rechten Seite und die Lüftungsöffnungen auf der linken Seite müssen immer frei bleiben. Den Ofen **NICHT** unter einen Oberschrank stellen: Es besteht die Gefahr, dass die Oberflächen des Oberschranks durch die Hitze beschädigt werden.



PELIGRO DE QUEMADURAS: durante el uso, la zona cercana a la descarga de evacuación de humos alcanza temperaturas elevadas ($>60^{\circ}\text{C}$). Deje siempre libre la salida de humos, la rejilla de ventilación en el lado derecho y los orificios de ventilación en el lado izquierdo. **NO** coloque el horno debajo de un mueble colgante: riesgo de daños en las superficies del mueble colgante debido al calor.

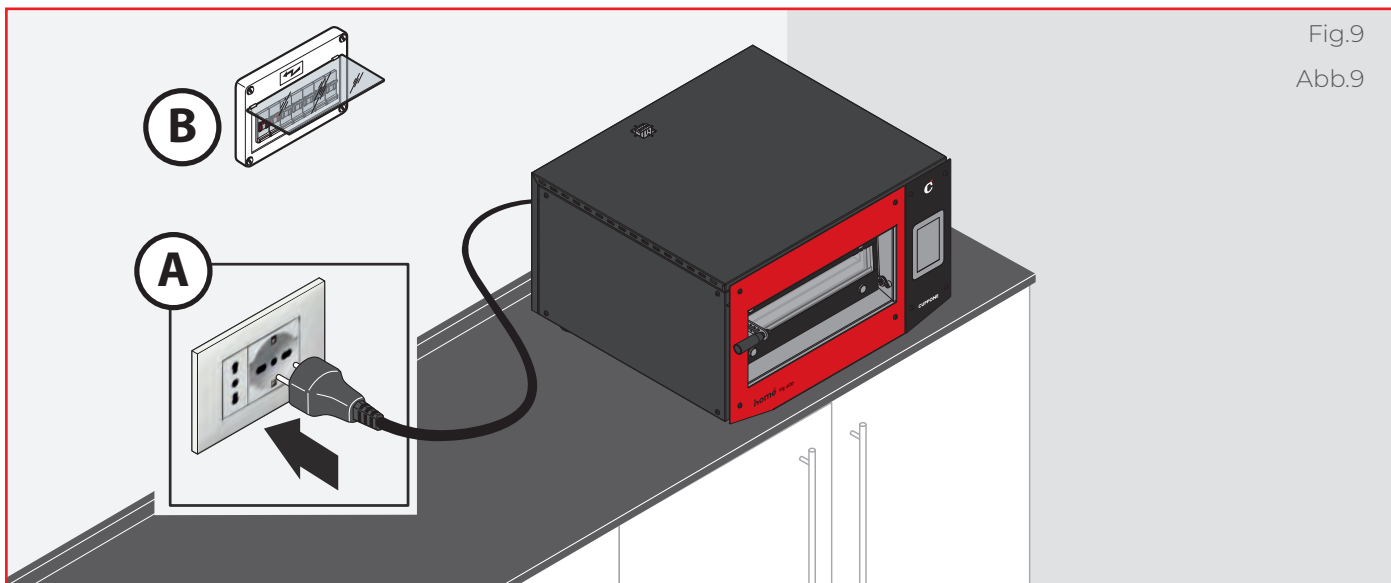


Fig.9

Abb.9

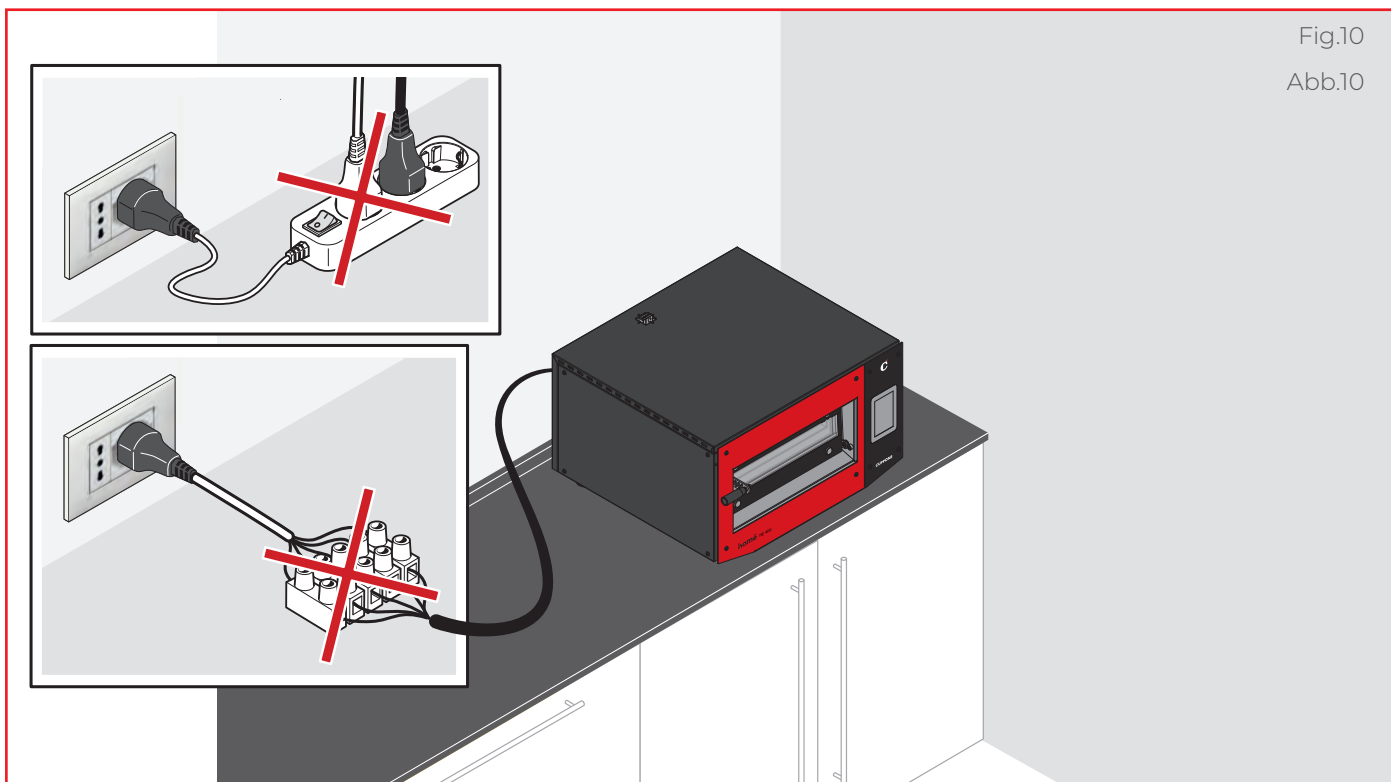


Fig.10

Abb.10

- ⚠ Per il collegamento elettrico non utilizzare adattatori o prese multiple. Non è possibile allungare o giuntare il cavo di alimentazione in nessun modo. Non arrotolare su se stesso il cavo se troppo lungo e prestare attenzione che non risulti pizzicato, schiacciato o di intralcio al passaggio delle persone.
- ⚠ Do not use adapters or multiple sockets for the electrical connection. It is not possible to extend or splice the power cable in any way. Do not roll up the cable if it is too long and pay attention that it is not pinched, crushed or is an obstacle to the passage of people.
- ⚠ N'utilisez pas d'adaptateurs ou de multiprises pour le raccordement électrique. Ne rallongez pas et ne coupez pas le cordon d'alimentation de quelque façon que ce soit. N'enroulez pas le cordon sur lui-même s'il est trop long, et veillez à ce qu'il ne soit pas pincé, écrasé ou gênant pour le passage des personnes.
- ⚠ Für den elektrischen Anschluss weder Adapter noch Mehrfachsteckdosen verwenden. Das Netzkabel darf auf keinen Fall verlängert oder zusammengefügt werden. Wenn das Netzkabel zu lang ist, es nicht um sich selbst aufwickeln. Darauf achten, dass es nicht von Personen eingeklemmt noch gequetscht wird, die am Ofen vorbeigehen.
- ⚠ No utilice adaptadores o regletas para la conexión eléctrica. No es posible estirar o empalmar el cable de alimentación de ninguna manera. No enrolle el cable si es demasiado largo y procure que no quede pellizcado, aplastado o en el camino de las personas que pasan.

EN SAFETY INSTRUCTIONS

Before installing the equipment, read the safety warnings.

PACKAGING DISPOSAL

► Fig.2 | page 12

Before starting to install the oven, dispose of the packaging in accordance with the regulations in force in the country of installation.

	COMPONENT	RECYCLABLE?	MATERIAL	CODE
OVEN	Pallet	YES	Wood	FOR 50
	Staples	YES	Metal	40
	Box	YES	Paper	PAP20
	Cap	YES	Nylon	LDPE4
	Protective profiles	YES	Paper	PAP20
	Tape Paper	YES	Paper	PAP22
	Strapping	YES	Polypropylene	PP5
	Surface covering film	YES	Polyvinyl chloride	PVC3
FRONT	Box	YES	Paper	PAP20
	Stratocell	YES	Expanded polyethylene	LDPE4
	Scotch tape	NO	Polyvinyl chloride	PVC3

TRANSPORT AND POSITIONING

► Fig.3 | page 12

The oven can be moved **with a means of transport suitable** for its weight and dimensions (e.g. trolley, forklift) or manually by **adults in perfect psycho-physical shape**, provided with personal protection equipment. During the transport, pay particular attention to passing through openings and/or doors.

PRELIMINARY OPERATIONS

► Fig.4 | page 12

Carefully remove the protective film. If any glue residue is left on the surfaces, remove it with soapy water but without any corrosive or abrasive products or sharp or pointed instruments. Check that all the parts making up the oven are in good condition and without any faults or breakages, if that is not the case, contact the Dealer for the procedures to be followed.

POSITIONING ON A BASE

► Fig.6 - Fig.7 | page 13

Carefully place the oven on its base. Make sure it is:

- **fireproof;**
- **flat;**
- **stable and strong;**
- **capable of supporting** the weight of the fully loaded appliance.



Check that the front support and both rear feet of the appliance rest stably and completely on the underlying base.

Check that the front space is sufficient for the door to open completely and for easy insertion and removal of the pizzas.

Make sure the installation room is adequate and comply with the minimum distances of the oven from **walls**, other **appliances**, **objects** and **combustible materials**.

SMOKE EXTRACTION

► Fig.8 | page 14

The oven is fitted with a flue in the top to get rid of the steam from the cooking chamber. This steam with the one from the door during the work phases, can be released into the room, without any need to be conveyed outside.



Always leave the smoke exhaust outlet, the ventilation grille on the right side and the ventilation holes on the left side free. DO NOT place the oven under a wall unit: risk of damaging the surfaces of the wall unit due to the heat.

ELECTRICAL CONNECTION



Before installing the appliance, check that the systems comply with the regulations in force in the country where it is going to be used and with the specifications indicated on the appliance rating plate on the RH side of the oven.

The appliances are supplied with power cord and Schuko plug already fitted.

The installer is not required to intervene.



Do not modify or replace the fitted cord and plug.

► Fig.9 | page 15

To power the oven, insert the plug into a socket **(A)** suitable for the characteristics of the oven; it must always be easily accessible to be able to disconnect the oven when necessary.

If the socket is in a position that is difficult to reach, connect it to an electrical panel **(B)** that complies with the regulations in force; it must allow the complete disconnection of the oven under the conditions of overvoltage category III.

PRE-TESTING AND FINAL INSPECTION

Put the appliance into operation following the instructions in this manual.

Supervise it throughout the test and check the correct operation of all the electrical components. **Upon first use**, it is recommended to set the top and bottom temperature to a value of **150°C - 302 °F** for at least **2 hours**, **without introducing any food**.

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. If necessary, you can repeat the operation.

► HE400/TM ovens: ignition on page **22**

setting the temperature on page **22**



HE400/TS ovens: ignition on page **25**

setting the temperature on page **50 | 51**



BASIC NOTIONS

MODEL	COOKING CAPACITY	HOURLY PRODUCTION
HE400/TM HE400/TS	1 pizza ø 400 mm ø 15.7"	20 pizze pizzas/h

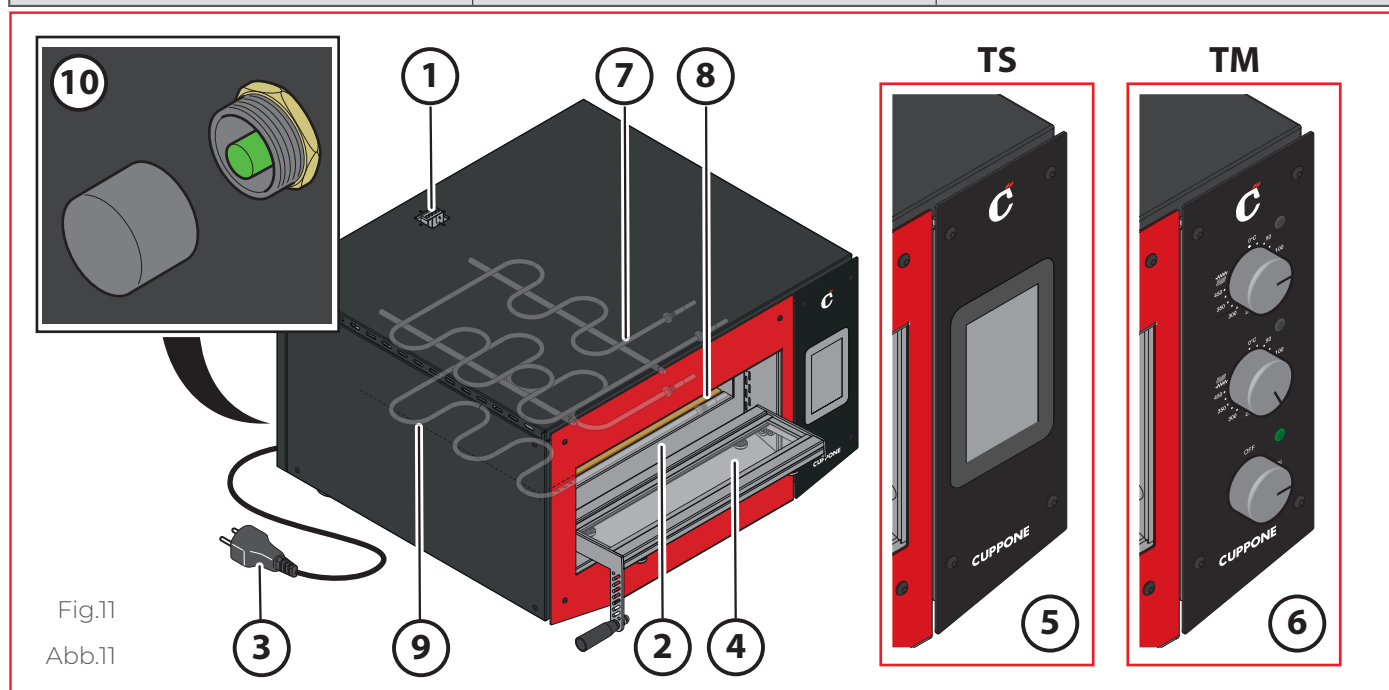


Fig.11

Abb.11



INTENDED USE AND MAIN PARTS

► Fig.11 | page 18

Your oven can be used only to bake pizzas or similar dishes, such as bread or focaccia and for gastronomy products. Its main parts are:

- ① **Chimney** to vent any cooking fumes
- ② **Cooking chamber** stainless steel cooking chamber and internal lighting allow you to have a 360° view of what is happening inside the oven. The temperature in the chamber is controlled by boards that switch the heating elements on and off to keep the set temperature constant.
The oven can manage separately the powers:
 - of the bottom part of the oven chamber;
 - of the top part of the oven chamber.
- ③ **Power cable**
- ④ **Door** with double panoramic glass and downward opening.
- ⑤ **Control display (TS model)**
- ⑥ **Control knobs (TM model)**
- ⑦ **Top heating element**
- ⑧ **Cooking surface** in cement agglomerate: 25 mm | 1 in high with a mixture specifically designed for cooking at very high temperatures, the stone used in the oven is capable of homogeneously distributing the heat stored on its surface and maintaining the temperature unchanged inside the cooking chamber
Cooking surface in cordierite: 14 mm | 0.6 in high
- ⑨ **Bottom heating element**

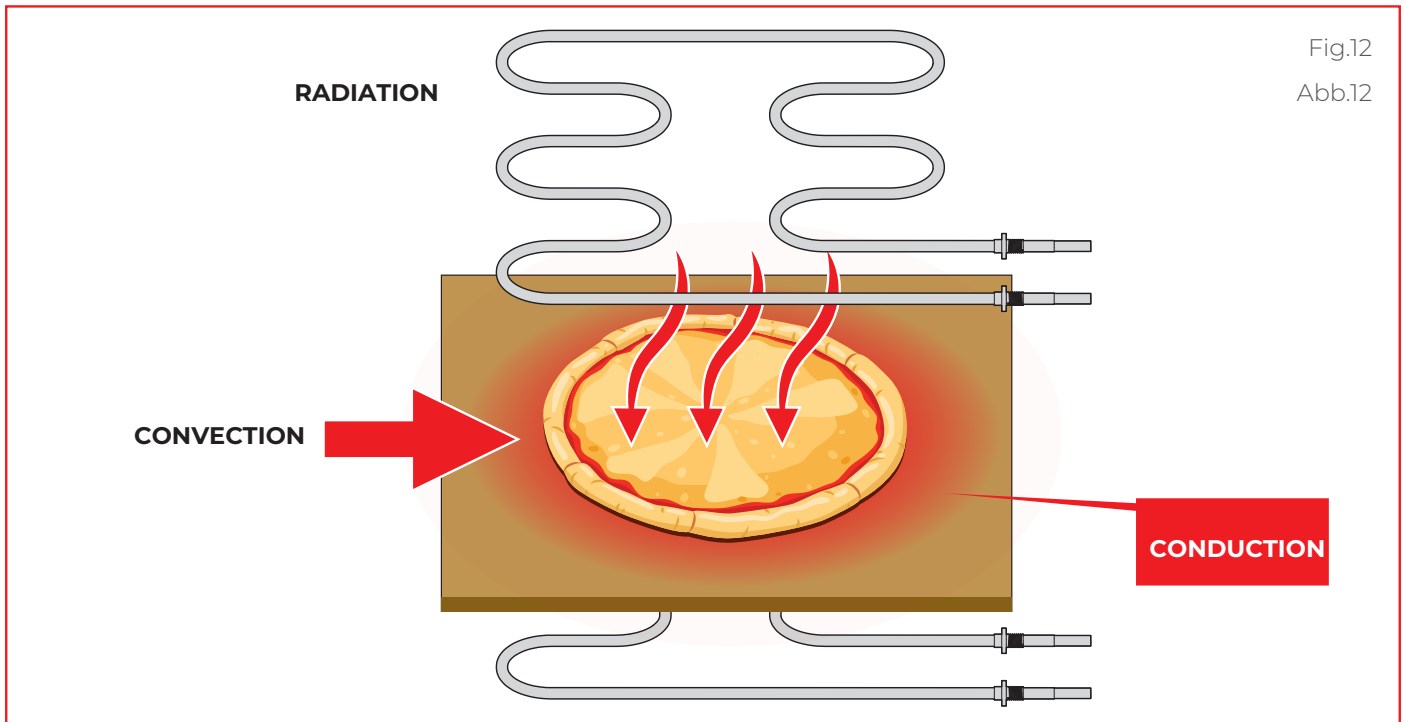


Fig.12

Abb.12

EN HOW DOES COOKING TAKE PLACE?

► Fig.12 | page 19 In the ovens, the product cook by:

- **radiation:** the heat and infrared rays produced by the top elements make products crunchy and golden ► parameter controlled by the TOP thermostat
- **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 cooking surfaces on which the products rest ► parameter controlled by the BOTTOM percentage.



homé HE 400

USE

EN SAFETY INSTRUCTIONS

Before using the appliance, carefully read the safety warnings on page 5



Burn hazard: during use, some parts of the appliance reach very high temperatures.



To put food in and get it out of the oven, use personal protective equipment (e.g. gloves). and heat-resistant utensils (e.g. steel): plastic or similar utensils may not withstand the high temperatures of the oven.

FIRST USE

Clean the oven and any accessories, both externally and internally, following what is indicated in the dedicated chapter. Set the top and bottom temperatures to a value of **150°C - 302 °F** and keep it running **for at least two hours***, without introducing any food.

► HE400/TM ovens: ignition on **page 22**

setting the temperature on page **22**



HE400/TS ovens: ignition on page **25**

setting the temperature on page **50 | 51**

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.

*



If at the end of two hours you still notice an unpleasant smell, keep the oven running without food inside until the bad smell finally disappears.

HE400/TM

EN SWITCHING THE OVEN ON AND OFF

► Fig.13 | page 22 | **A**

Switching on: rotate the knob **M1** to the **ON POSITION**: the light in the chamber turns on and **LED A** lights up to indicate that the appliance is on

Switching off: rotate the knob **M1** to the **OFF POSITION**: the light in the chamber and **LED A** turn off to indicate that the appliance is off



Attention, when the M1 knob is in the OFF position, the oven is still live!

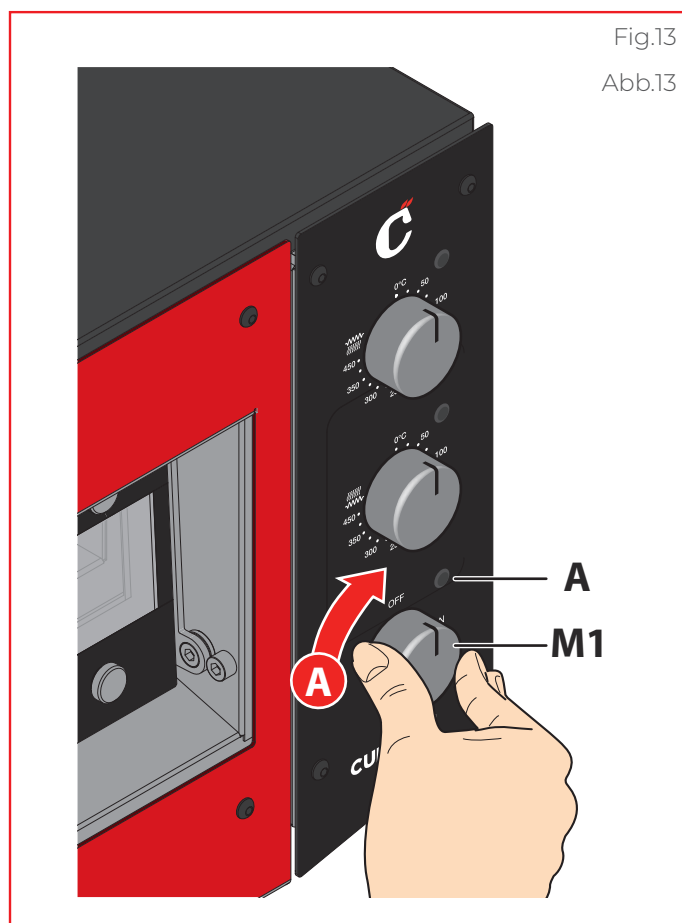


Fig.13

Abb.13

EN SET THE BOTTOM TEMPERATURE (LOWER PART OF THE CHAMBER)

► Fig.14 | page 22 | **B**

Rotate the **M2** knob to the desired temperature: the **LP LED** lights up orange, to indicate that the lower elements are turned on to reach the set temperature (the LP LED turning off indicates that the set temperature for the bottom has been reached).

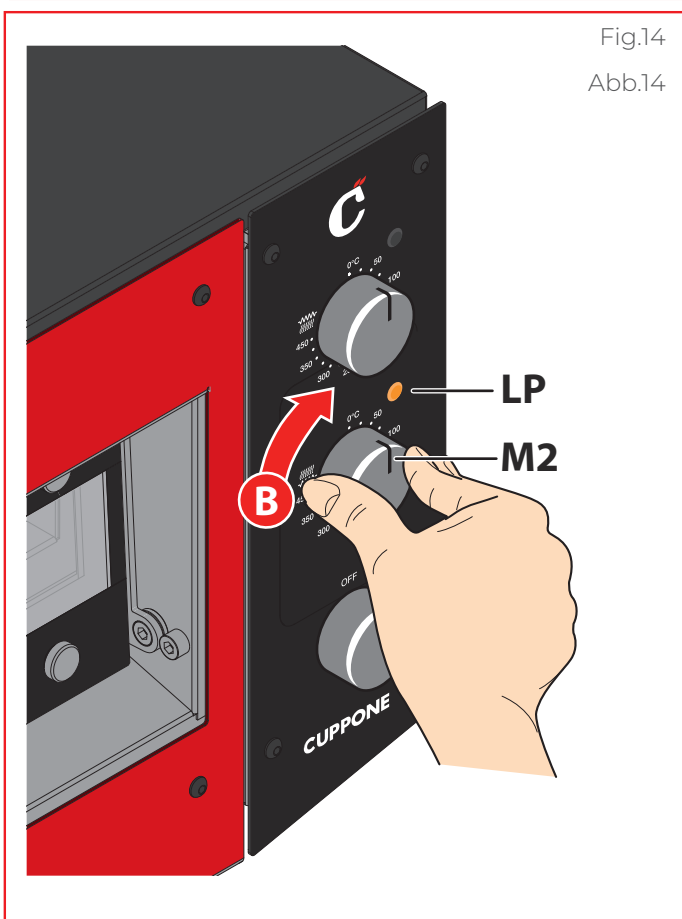


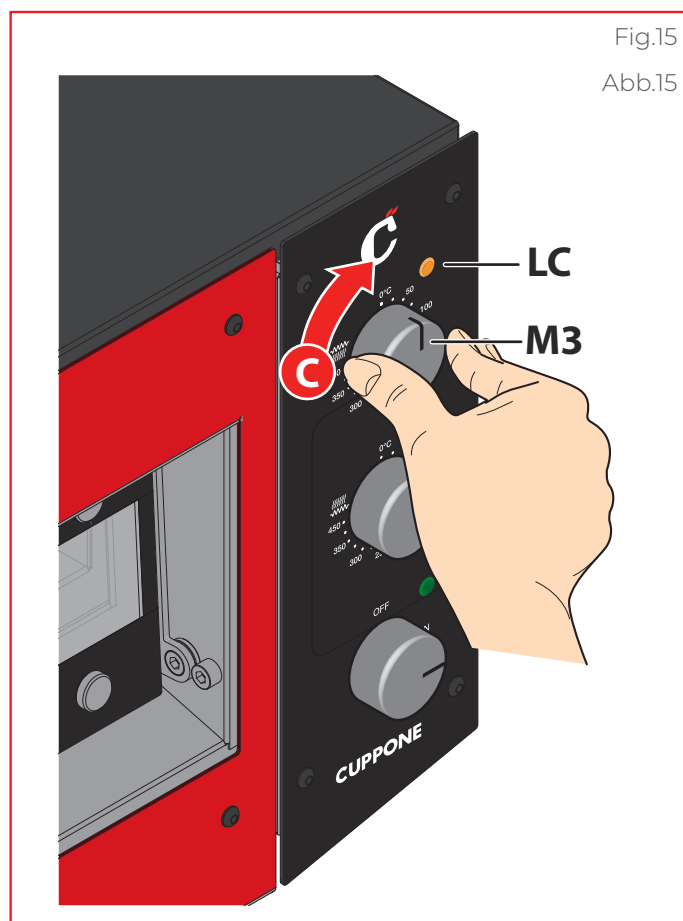
Fig.14

Abb.14

EN SET THE TOP TEMPERATURE (UPPER PART OF THE CHAMBER).

► Fig.15 | page 23 | **C**

Rotate the **M3** knob to desired temperature: the **LC LED** lights up orange, to indicate that the upper elements are turned on to reach the set temperature (the LC LED turning off indicates that the set temperature for the top has been reached). **Do not put the food in the oven** but wait until the set temperature is reached in the chamber and the refractory surfaces heat up adequately (this preheating phase is essential for successful cooking).



EN COOKING THE FOOD

► Fig.16 | page 23 | **D**

When the set temperature is reached, in both the bottom and top parts of the chamber, the **LP** and **LC LEDs** turn off (it may take 25 to 50 minutes, depending on the desired temperatures and the stone installed*).

Once preheating is complete, put the food you intend to cook in the oven equipped with personal protection tools (e.g. gloves). For optimal results, always comply with the oven capacity declared by the Manufacturer.

! In this phase it is always possible to change the temperature as usual.

During cooking, the LP LED and the LC LED may light up again; this means that the elements have activated to keep the set temperature value constant.

* or cordierite, preheating for half an hour is sufficient, while for refractory stone suitable for high temperatures, a longer time is needed (approximately 45-50 minutes).



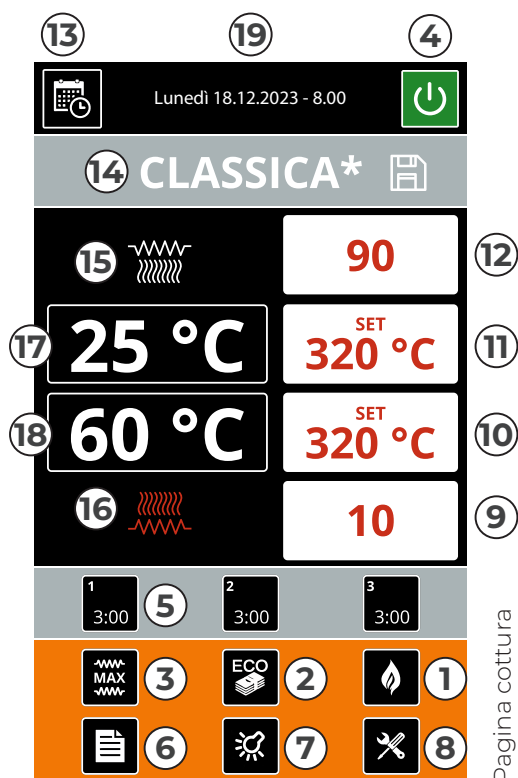
HE400/TS

Fig.17

Abb.17



Pagina di stand-by
Stand-by page
Page de stand-by
Seite Standby
Página de stand-by



Pagina cottura
Cooking page
Page de cuisson
Seite Backen
Página de cocción

EN KNOWING THE CONTROL PANEL

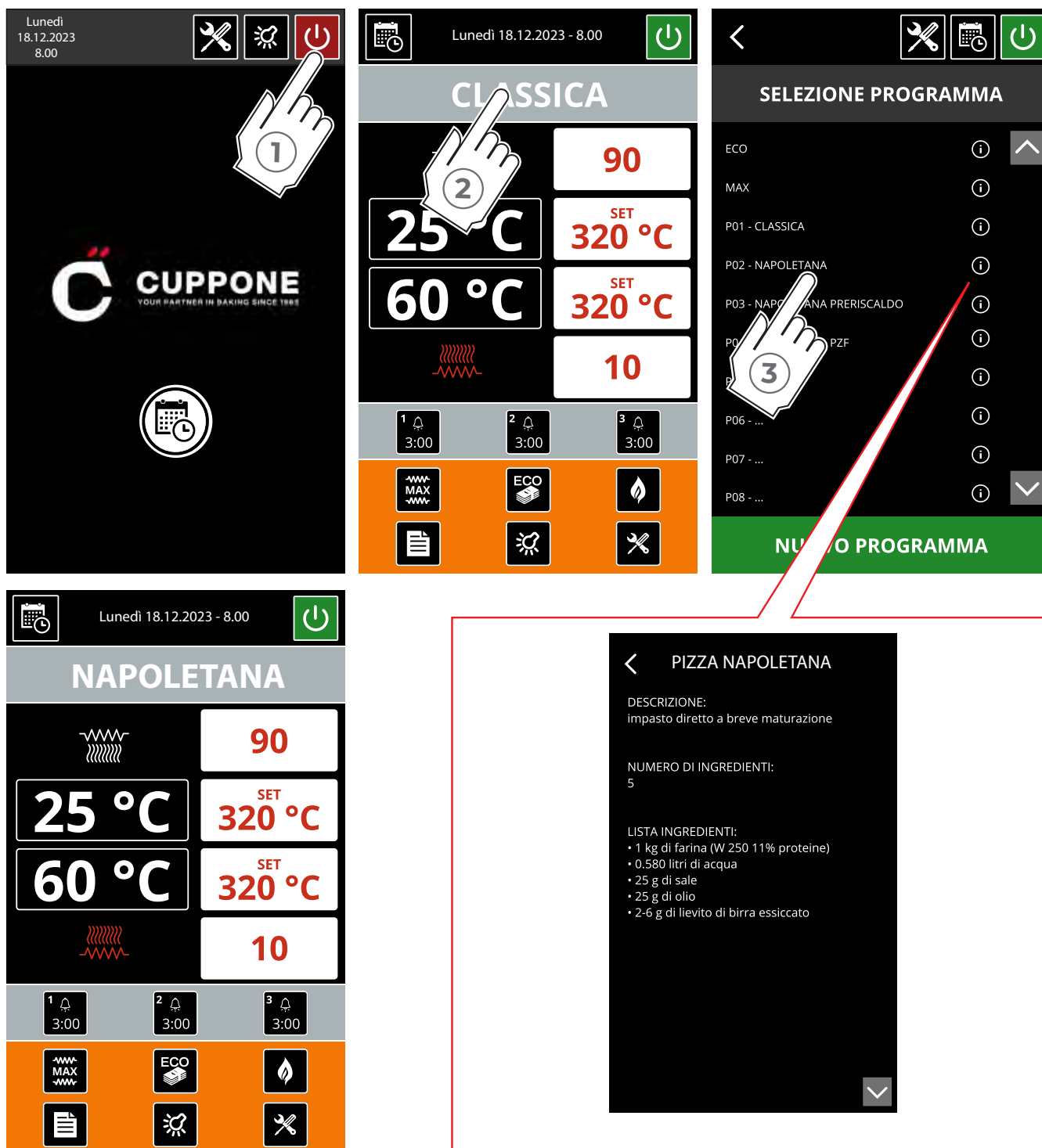
► Fig.17 | page 24

- 1 **Pyrolysis PROGRAM KEY**
Starts the pyrolysis program to clean the oven
- 2 **ECO program key**
Starts the ECO program (page 36)
- 3 **MAX program key**
Starts the MAX program (page 36)
- 4 **ON/OFF switch**
Powering the oven on and off
- 5 **Cooking TIMER SETTING KEY** associated with an audible signal to indicate the end of the set time
- 6 **RECIPE KEY**
Allows viewing and using the recipes saved by the user
- 7 **Light KEY**
with the oven off switches the light in the cooking chamber on and off
- 8 **SERVICE key (settings)**
Gives access to the user's settings
- 9 **Bottom element power setting key** (lower part of the chamber)
- 10 **Bottom temperature setting key** (lower part of the chamber)
- 11 **Top temperature setting key** (upper part of the chamber)
- 12 **Top element power setting key** (upper part of the chamber)
- 13 **PROGRAMMED SWITCH-ON key**
Allows access to the **Weekly programmed switching on** page: it is possible to plan one event a day (that is one daily switching on and a daily switching off). To set a weekly programming, see page 76)
- 14 **RECIPE key (COOKING programs)**
Allows viewing and using the saved programs
- 15 **Top element warning light:** if ON (red in colour), the top elements are active
- 16 **Bottom element warning light:** if ON (red in colour), the bottom elements are active
- 17 **Real top temperature**
- 18 **Bottom real temperature**
- 19 **Week day | date | time display** (to set date and time, see page 45)

SWITCHING ON THE OVEN AND CHOOSING THE RECIPE

Fig.18

Abb.18



Touching the **INFORMATION** key displays the most suitable dough recipe for the chosen recipe.

EN

SWITCHING ON THE OVEN AND CHOOSING A RECIPE

►Fig.18 | page 25

- ① After powering the oven, the display lights up and shows the STAND-BY page.
Press the **ON/OFF** key to open the cooking page: the oven starts warming up with the last recipe used (in the example the CLASSICA recipe).
This phase is a preheating, do not place the food to cook inside yet.

If necessary, the recipe being executed can be:

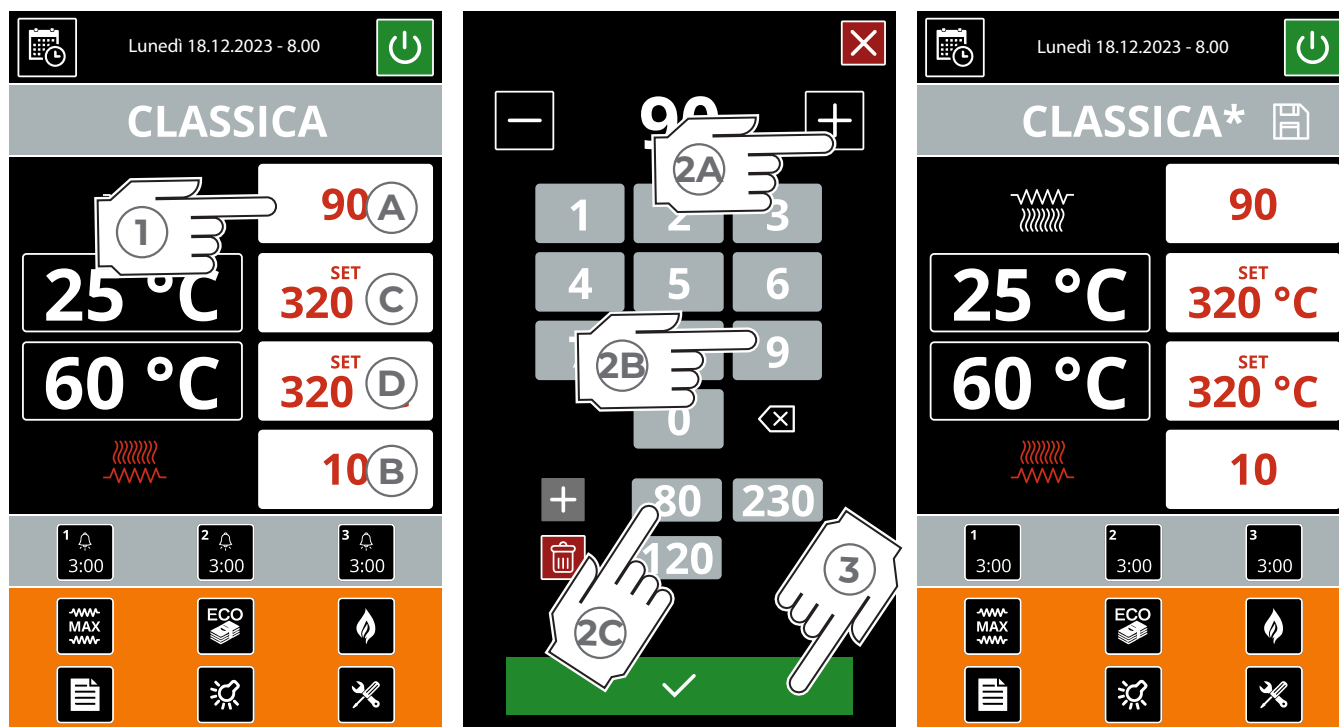
- modified in its cooking parameters ►page 44 | chapter **Entering the preheating or cooking parameters**
- changed with a different one► ② touch the name of the recipe being executed (i.e. CLASSICA) ③ touch the name of the desired recipe selecting it from the displayed list (for instance NAPOLETANA).

To restore the display to the stand-by page, press the **ON/OFF**  key again.



Attention, even if in stand-by, the oven is still live!

ENTERING PARAMETERS MANUALLY



EN SETTING THE PREHEATING

Pre-heating must have the same cooking parameters as the recipe to be used.

It must be carried out without products in the cooking chamber and has a different duration depending on the desired final temperature and the stone used:

- cordierite ► preheating of about 30 minutes
- refractory stone suitable for high temperatures ► preheating of about 45-50 minutes.

It is possible to set the preheating in two ways:

- **entering manually** the desired temperature and power (chapter **Entering the preheating or cooking parameters** | page 51). It is then possible to save the set parameters to avoid having to set them at every cooking (chapter **Saving the set parameters** on page 28);
- **starting a recipe (program)**, already saved by the user (chapter **Using an already saved recipe** | page 59).

ENTERING THE PREHEATING OR COOKING PARAMETERS

► Fig.19

- 1 Touch the corresponding field and set:
 - **(A)** the **top element power**;
 - **(B)** the **bottom element power**;
 - **(C)** the **top temperature (upper part of the cooking chamber)**;
 - **(D)** the **bottom temperature (lower part of the cooking chamber)**;
- 2 Alternatively, the values can be set:
 - **2A** acting on the **+** and **-** keys
 - **2B** entering the desired value on the **keypad**
 - **2C** touching one of the **preset values**; if the pre-set values do not match your requirements, you can use some customized ones (chapter **Adding new preset values** | page 28).
- 3 Confirm with

If the recipe has been changed, the **DISC** key and an asterisk appear next to the name to highlight the change. To save the settings ► page 28 | chapter **Saving the set parameters**.

Fig.20

Abb.20

ADDING NEW PRESET VALUES

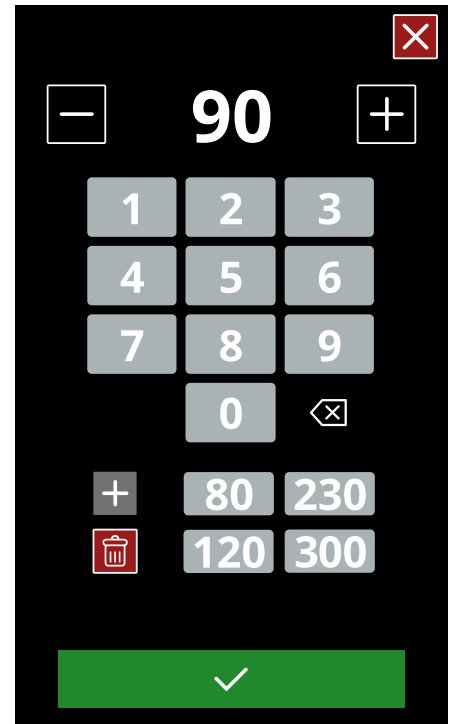
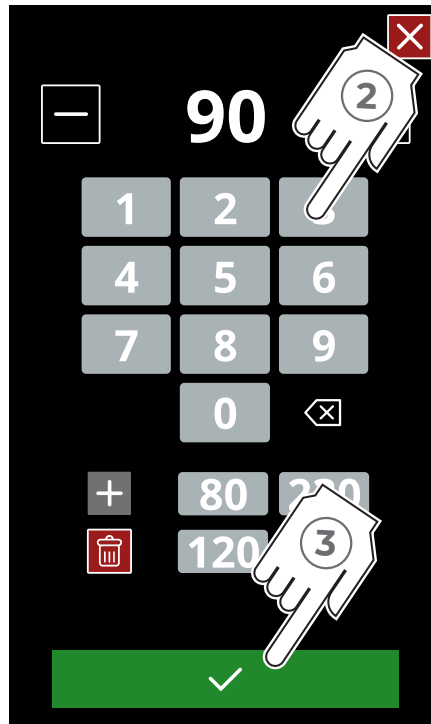
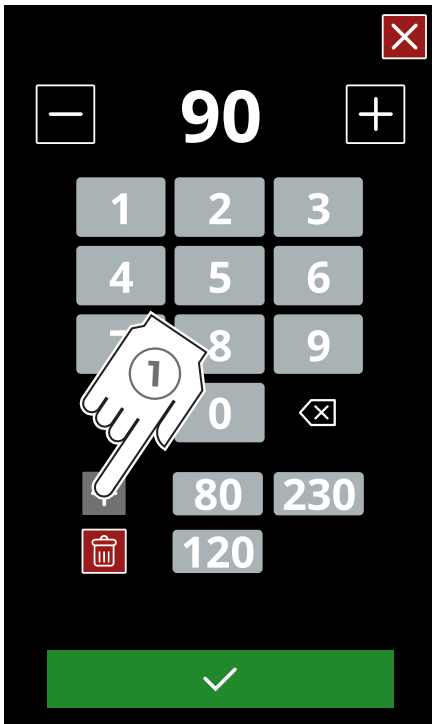
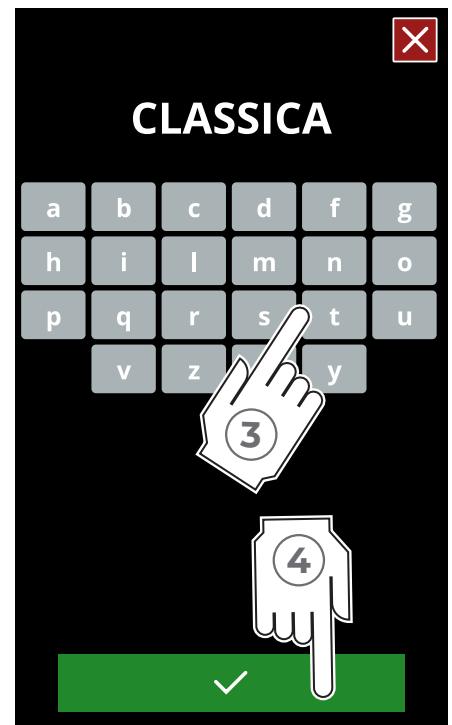
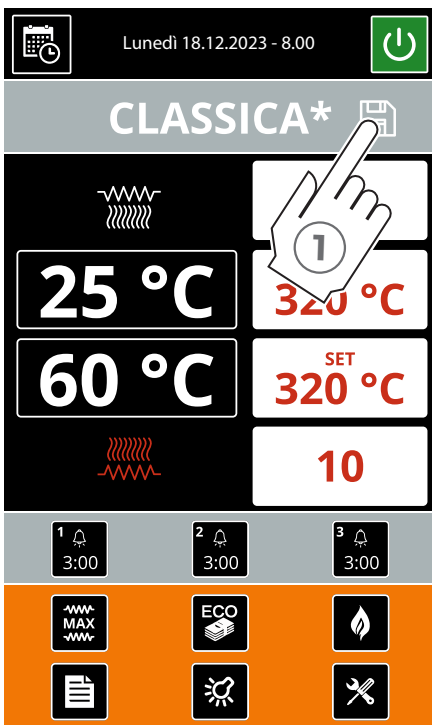


Fig.21

Abb.21

SAVING SET PARAMETERS



EN

ADDING NEW PRESET VALUES

► Fig.20

- ① Touch .
- ② Enter the desired value.
- ③ Confirm the entered value with . The preset values can be maximum 4 and can be cancelled by touching the **BASKET** icon.

SAVING THE SET PARAMETERS

► Fig.21

If you wish to save the settings made:

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

②A OVERWRITE	the <u>CLASSICA</u> recipe will be saved with the new set parameters without being able to recover the original recipe
②B SAVE A COPY	the <u>CLASSICA</u> recipe will keep the original default parameters and a copy will be created that is saved with the new set parameters and an assigned name (see ③).

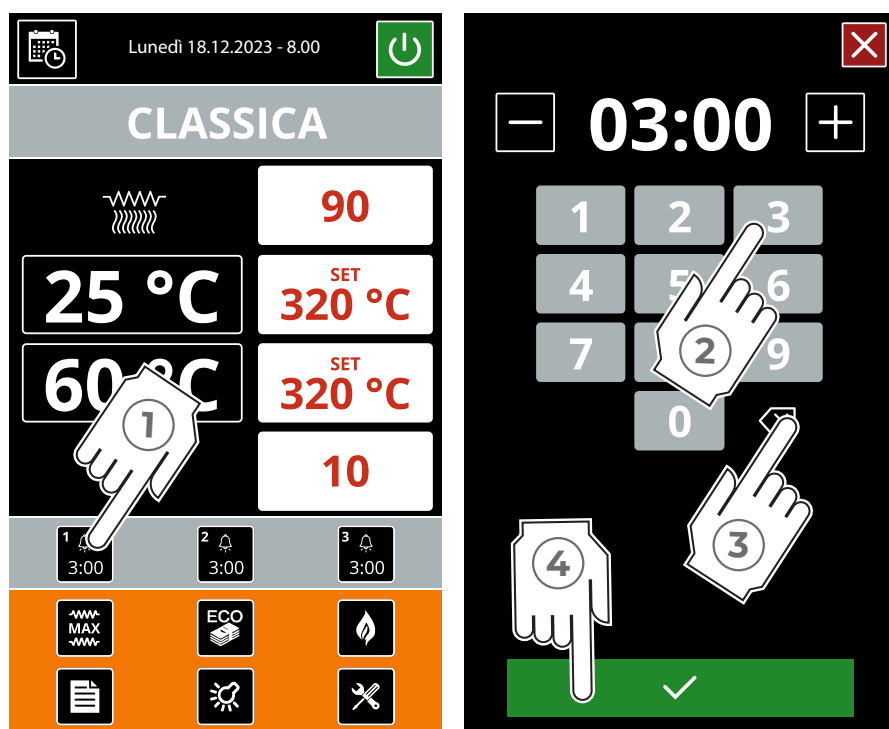
- ③ If you have chosen to save a copy, enter the name of the new recipe.
- ④ Confirm with .

► To view and start the saved recipes, follow the instructions on **Fig 21**.

Fig.22

Abb.22

TIMER SETTING



ACTIVATING TIMERS

If you wish, you can activate up to three timers that will go off when the set time expires (the time estimated to be needed to cook the pizzas in the oven).

TIMER SETTING

► Fig.22

- ① Touch the **TIMER**  icon that you wish to set (in the example timer 1).
- ② ③ A numerical keypad will appear on which you can enter the desired value (in minutes and seconds).
- ④ Confirm with .

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

TIMER IN PROGRESS

After setting a timer, the countdown starts.
At the end of the set time:

- the **TIMER**  icon flashes;
- an acoustic signal starts for 3 seconds (press the same icon to stop it prematurely).



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

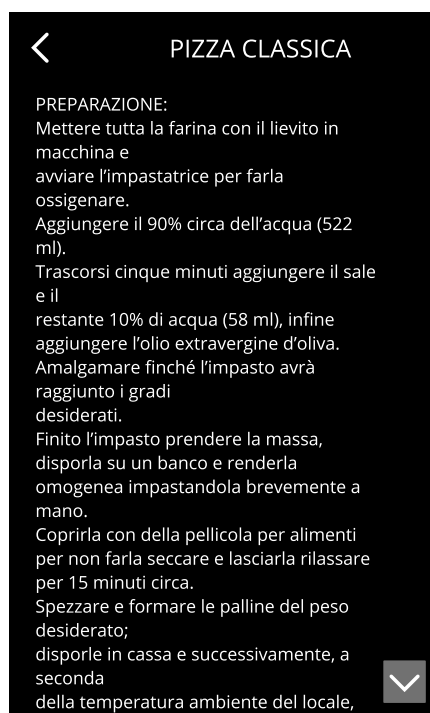
STOPPING A TIMER IN PROGRESS

Press the **TIMER**  icon you wish to cancel.

Fig.23

Abb.23

USING AN ALREADY SAVED RECIPE



EN USING THE RECIPES

Saving a recipe means you can reuse it without having to reset its cooking parameters. Moreover, by giving it a name (for example Napoletana), it can be easily found and quickly started.

USING AN ALREADY SAVED RECIPE

► Fig.23

- ①A Press the **PROGRAM** key or **1B** touch the name of the recipe.
- ② The list of the available **recipes** is displayed: touch the **NAME OF THE RECIPE** you wish to use (i.e. Classica). Touching the **INFORMATION** key displays the explanation of chosen program.

After making the desired choices, the oven immediately begins to heat with the parameters set by the recipe itself.

If desired, you can modify the parameters of the chosen recipe (e.g. the temperature) as explained in chapter **Entering the preheating or cooking parameters**, on **page 27**. The changes made will affect **only the cooking/preheating in progress** and will not modify the original recipe (**temporary effect**).

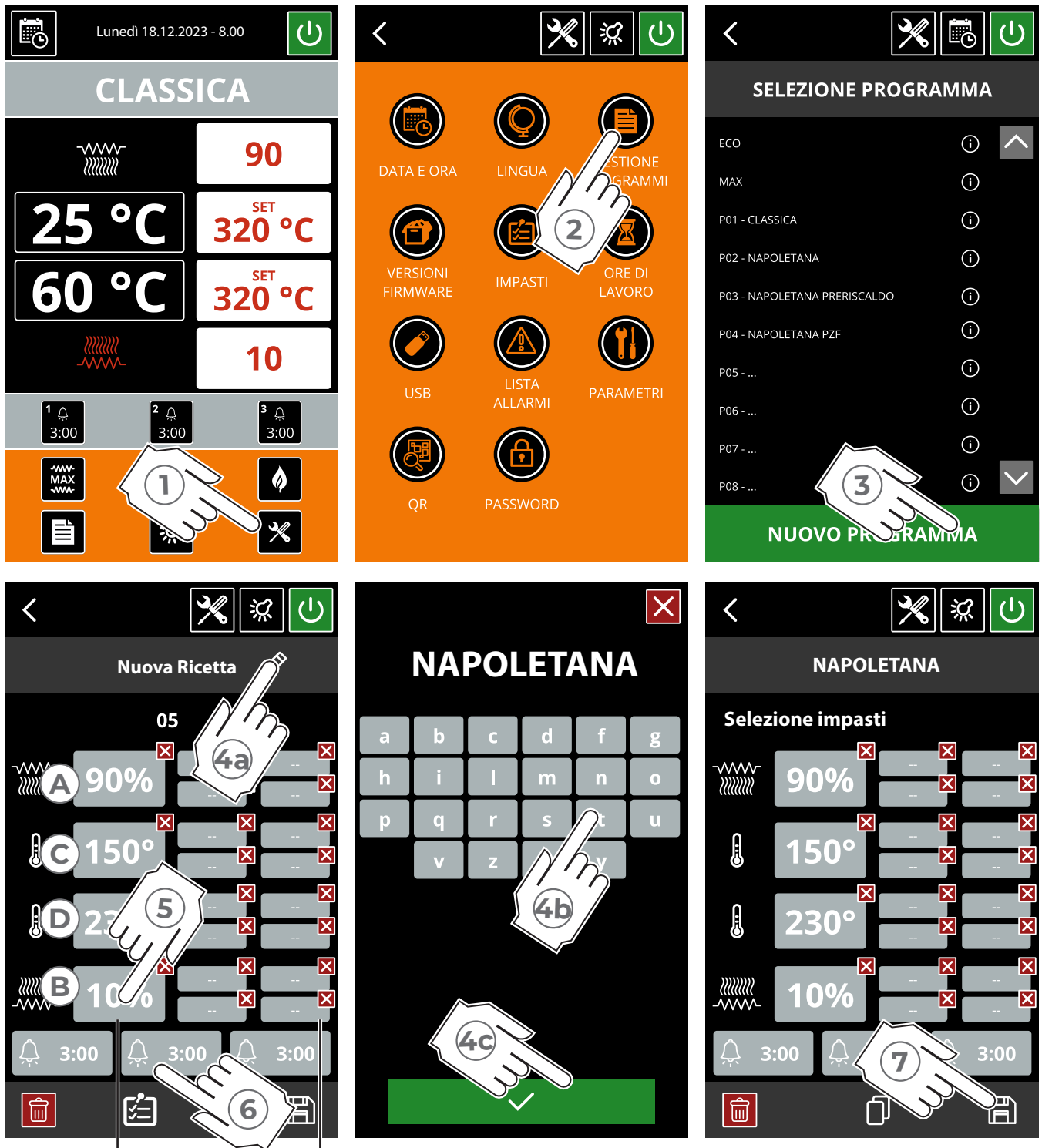
If you wish to modify the original recipe **permanently** you can act in two ways:

- change the original recipe from the **PROGRAM MANAGEMENT** menu (see **page 66**).
- carry out the operations described in the chapter **Saving the set parameters** on **page 28** setting **"Overwrite"**.

CREATING A NEW RECIPE

Fig.24

Abb.24



main values

secondary values



CREATING A NEW RECIPE

► Fig.24

A recipe can be **created in two different ways**:

► starting a recipe, setting its parameters according to your requirements (see chapter **Entering the pre-heating or cooking parameters** on page 51) and then saving it (see chapter **Saving the set parameters** on page 28).

► **creating it** from the **PROGRAM MANAGEMENT** menu following the instructions below:

- ① Touch the **SERVICE** icon (with the oven in stand-by).
- ② Touch the **PROGRAM MANAGEMENT** icon.
- ③ Touch the **NEW PROGRAM** key.
- ④a ④b ④c Assign **a name to the recipe** (in the example "Napoletana"); this way it will be easy to recognize the one you need. Confirm the entered name with
- ⑤ Set the cooking parameters as usual:
 - ① the **top element power**;
 - ② the **bottom element power**;
 - ③ the **top temperature** (upper part of the cooking chamber);
 - ④ the **bottom temperature** (lower part of the cooking chamber).

For further information on how to enter the cooking parameters see chapter **Entering the preheating or cooking parameters** on page 27

For correct filling out it is necessary to enter:

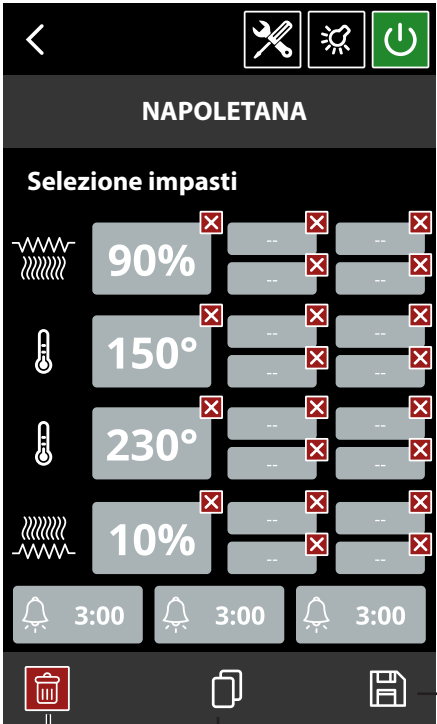
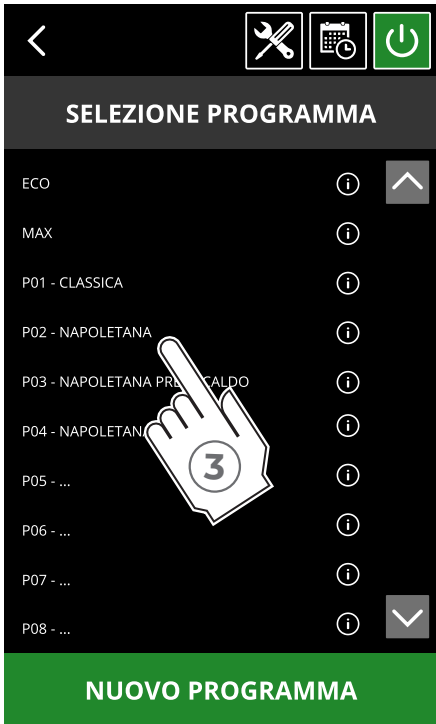
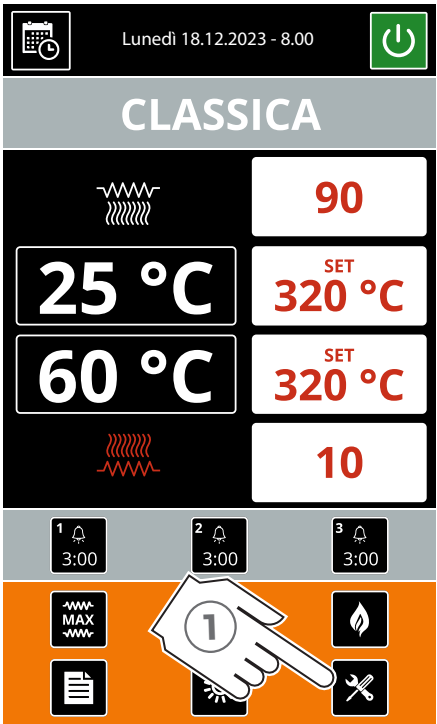
- the **main value** ► default value with which the recipe starts;
- the **secondary values** ► values that, while cooking, can be quickly selected as an alternative to the main default one.

Confirm with the entries made.

- ⑥ If necessary it is possible to set up to 3 **timers** which will be activated at the end of the set time (optional). The procedure for entering the time is the usual one. Confirm with .

- ⑦ Save the recipe with the **DISC** symbol.

DELETING



SAVE the recipe after
changing its
parameters

DUPLICATE the
recipe

DELETE the recipe

EN MODIFYING | DELETING | DUPLICATING AN ALREADY SAVED RECIPE

► Fig.25

- ① Touch the **SERVICE** icon (with the oven in stand-by).
- ② Touch the **PROGRAM MANAGEMENT** icon.
- ③ Touch the **NAME** of the recipe you wish to change (for instance "Napoletana").

To MODIFY the recipe:

- ④ Change the values as usual.
- ⑤ Save the recipe with the **DISC**  symbol.

To DELETE the recipe:

- ④ Touch the **BASKET**  to delete the recipe after confirming your decision.

To DUPLICATE the recipe:

- ④ Touch the ; a new recipe will be created with the name of the starting recipe with a final (01), for instance **NAPOLETANA (01)**; this can be changed according to your requirements, while the **NAPOLETANA** starting recipe keeps its original parameters.

Fig.26
Abb.26

MAX PROGRAM

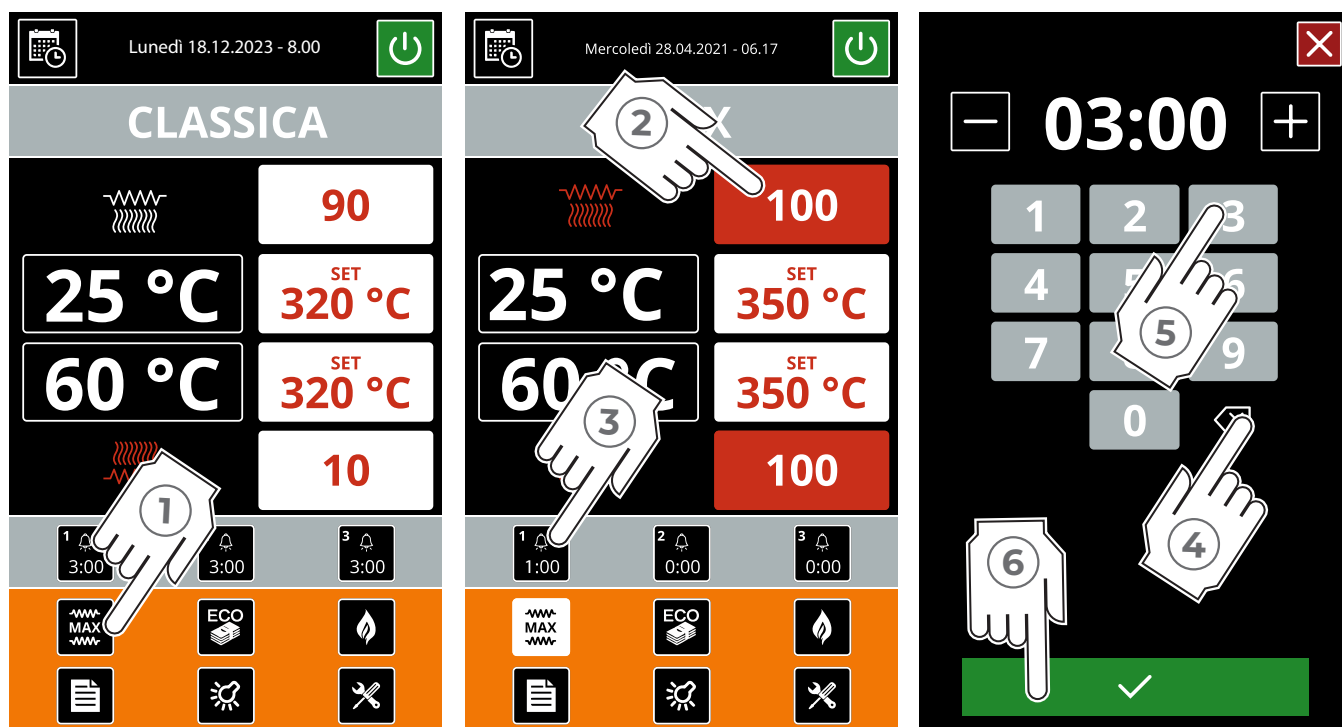
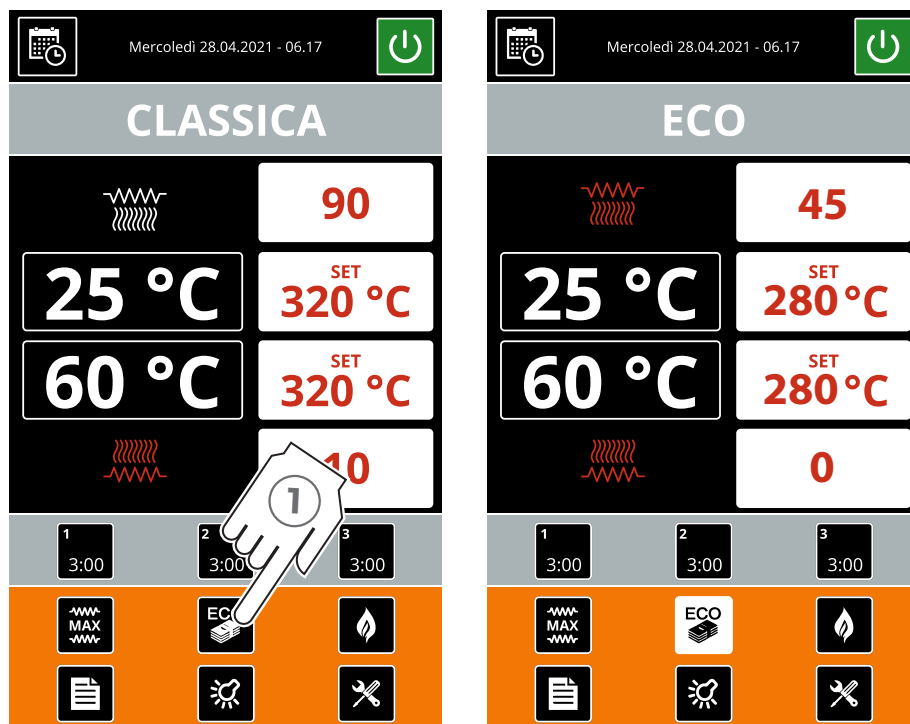


Fig.27
Abb.27

ECO PROGRAM



EN MAX PROGRAM

The **MAX** program is used to quickly raise the temperature of the cooking chamber and the refractory surface when the user realizes that they are too low for his needs.

Default values of the MAX program

- **duration:** 1 minute
- **temperature:** increase of 30°C - 86°F over the chamber temperature (offset)
- **power:** top and bottom at 100%

STARTING THE PROGRAM ▶ Fig.26

- ① To start the program, touch .
- ② The cooking screen is displayed: by touching the **TOP** or **BOTTOM** it is possible to set the power at **100%** or at **0%** (it is not possible to set powers other than these two values).

The entered values are **temporary**, that is they apply only to the **MAX** program in progress; to modify the values **permanently** (see chapter **Entering the preheating or cooking parameters** on page 51).

- ③ ④ ⑤ Note: the default duration of 1 minute can be changed acting on the **TIMER** and setting the desired value on the keypad.
- ⑥ Confirm with .

PROGRAM END

The program ends

- When the  key is pressed.
- When you select a different program.
- When the oven is switched off.
- At the end of the default time (1 minute) or that set by the user (for example 4:30 minutes) the buzzer sounds and you return to the program that was active before starting the **MAX** program.

ECO PROGRAM

The **ECO** program is used to maintain the oven functionality when you are NOT working.

Default values of the ECO program

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

STARTING THE PROGRAM ▶ Fig.27

- ① To start the program, touch . The program set by the manufacturer will start automatically, allowing constant maintenance of the temperature in the chamber, energy-saving and no overheating of the bottom.

PROGRAM END

The program ends

- When the  key is pressed.
- When a different program is selected: the oven will return to the previous settings and will return to the set temperature in a short time.
- When the oven is switched off.

EN PROGRAMMED SWITCH-ON

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

With this function, you can program **the oven switching on and off automatically** for the whole week, starting with the recipe it has to start with.

It is possible to plan an **event** a day (that is a daily switch-on and a daily switch-off).

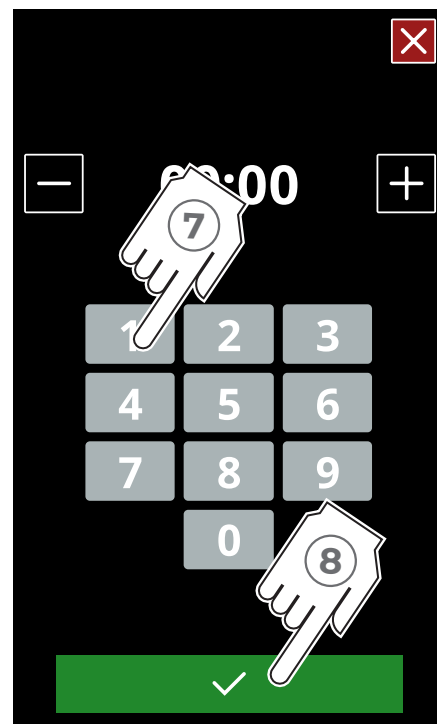
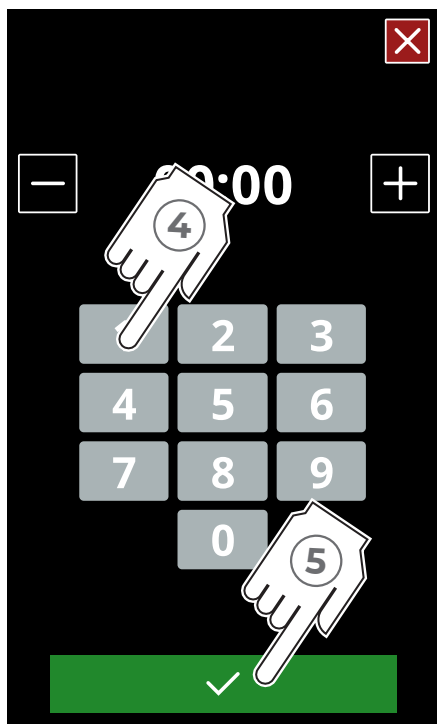
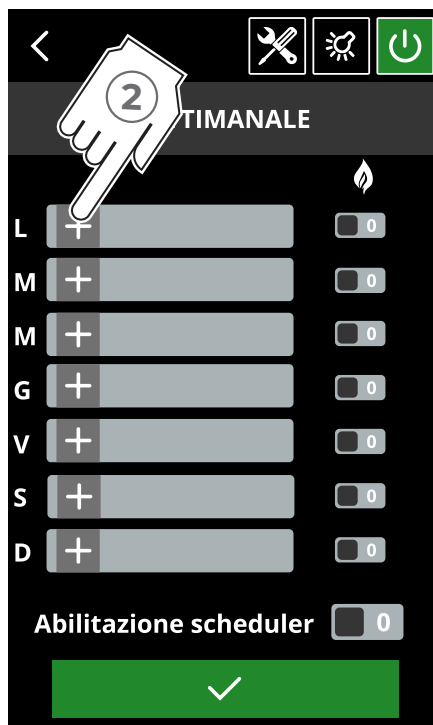
In this example the oven will turn on automatically every day, except Wednesday, at 11:00 and will turn off at 15:00.

Moreover, on Tuesday and Friday at 15:30 **pyrolysis** of the oven chamber will start (for further information on the function see chapter **MAINTENANCE**).

Set up programming ► Fig.28 | Page 39
 Cancelling an event ► Fig.30 | Page 42
 Cancelling a program ► Fig.31 | page 42
 Modifying an event ► Fig.32 | Page 44



WEEKLY PROGRAMMING



CONTINUATION



Fig.28

Abb.28

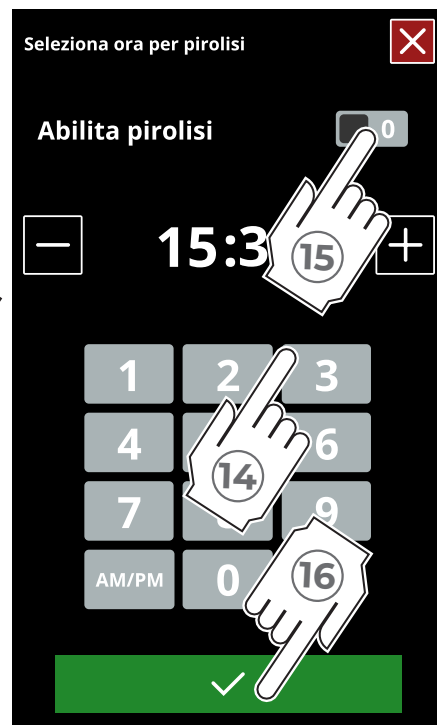


Fig.29

Abb.29

SET A WEEKLY PROGRAM

► Fig.28 PAGE 39

- ① Touch **PROGRAMMED SWITCH-ON**.
- ② Touch the day of the week when you wish to set up programming (for instance Monday)
- ③ ④ ⑤ Enter the **switch-on time** (in the example 11:00)
- ⑥ ⑦ ⑧ Enter the **switch-off time** (in the example 15:00)
- ⑨ ⑩ Select the **recipe** with which you wish to start the oven (in the example Classica)
- ⑪ Select the **days of the week** when you wish the programmed switch-on to start (in the example every day but Wednesday).
- ⑫ Confirm your selections with .
- ⑬ (Optional) It is possible to set to start **pyrolysis** for every day of the week, moving the cursor to the right so it becomes green and the number **1**  is displayed.

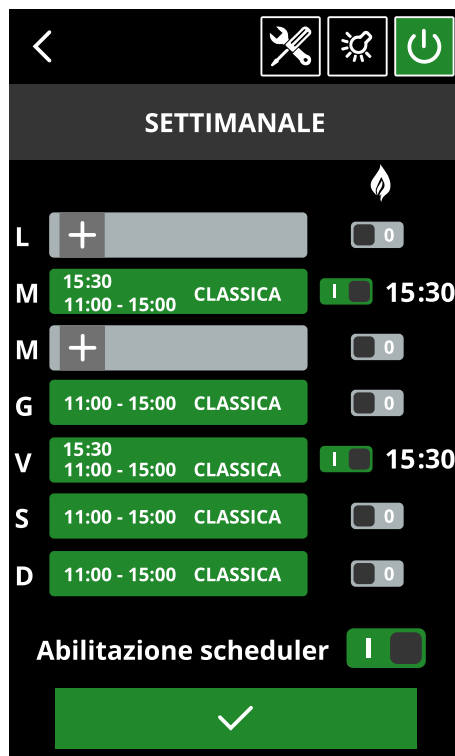
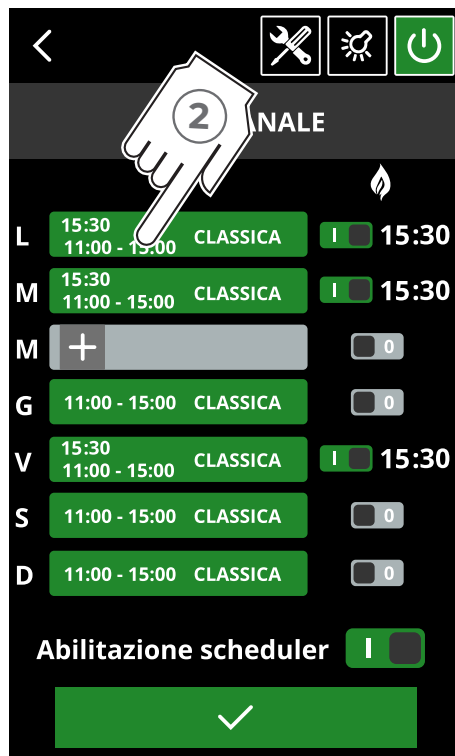
 0 grey icon	► pyrolysis NOT ACTIVE on that day
 1 green icon	► ACTIVE pyrolysis on that day

- ⑭ ⑮ ⑯ Set the time when **pyrolysis**, activate and confirm your choice with .
- ⑰ Activate programmed switch-on (scheduler enabling)

 0 grey icon	► INACTIVE the weekly programmed switch-on (which is set anyway) the oven will not switch on automatically but must be switched on manually
 1 green icon	► ACTIVE the weekly programmed switch-on (according to the set data): the oven will switch-on automatically on the set days and at the set times

- ⑱ Confirm your selection with . The stand-by page shows an orange symbol to indicate the next set switch-on.

CANCELLING AN EVENT



CANCELLING AN EVENT

► Fig.30 | page 42

- 1 Touch **PROGRAMMED SWITCH-ON**.
- 2 Touch the day when you wish to disable programming.
- 3 Touch the **BASKET**.
- 4 Confirm your selection with **TICK**.

From now on, switch-on and switch-off on the day when you have selected to cancel must be done manually by the user. The previous program remains in the memory anyway.

Fig.31

Abb.31

CANCELLING THE WEEKLY PROGRAM



EN

CANCELLING A WEEKLY PROGRAM

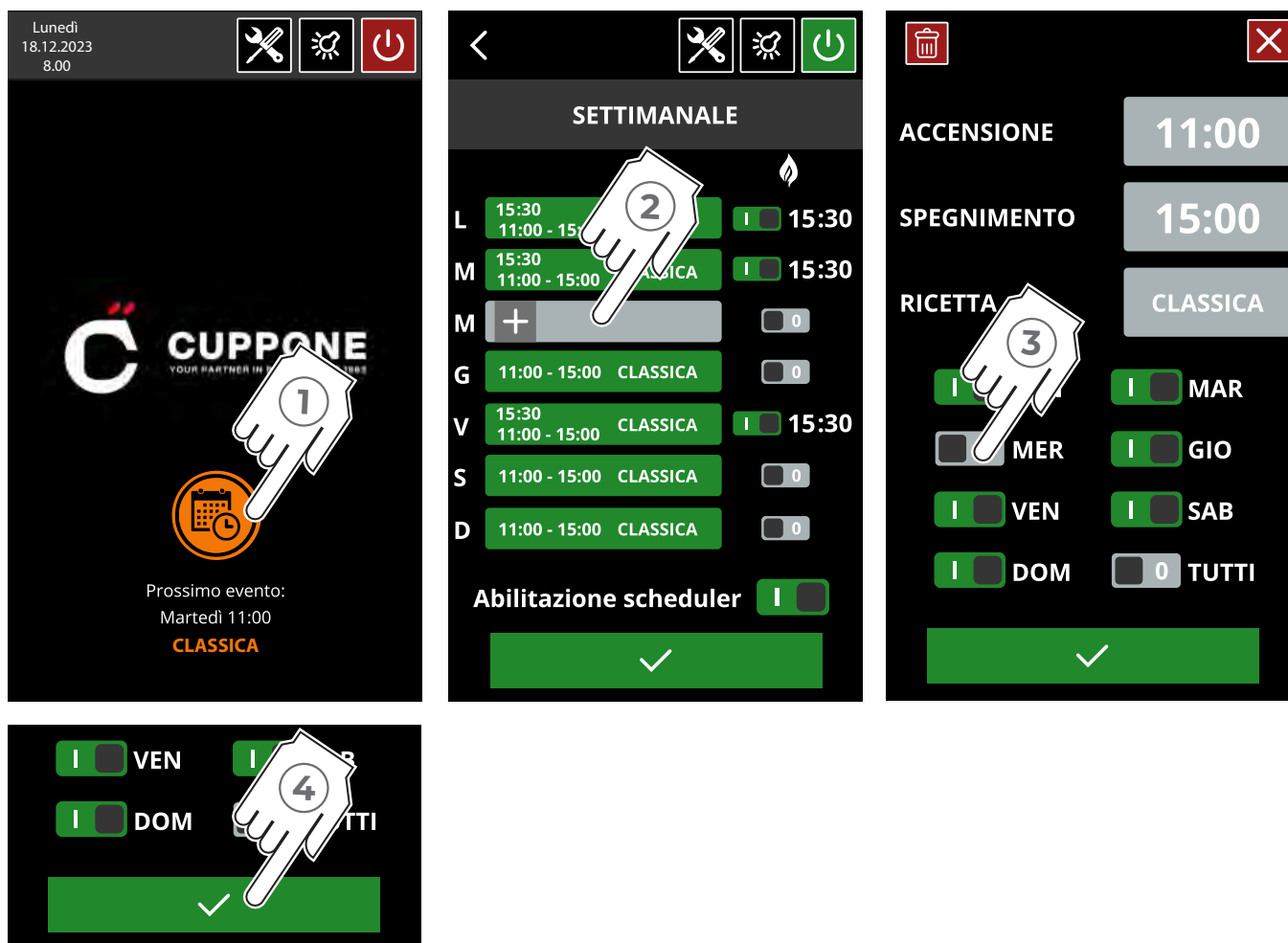
► Fig.31 PAGE 43

- ① Touch **PROGRAMMED SWITCH-ON**.
- ② Disable the event moving the cursor to the left so that it turns grey and **0** is displayed.
- ③ Confirm your selection with

Fig.32

Abb.32

MODIFYING A WEEKLY PROGRAM



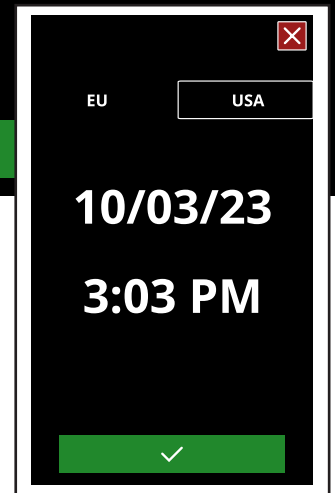
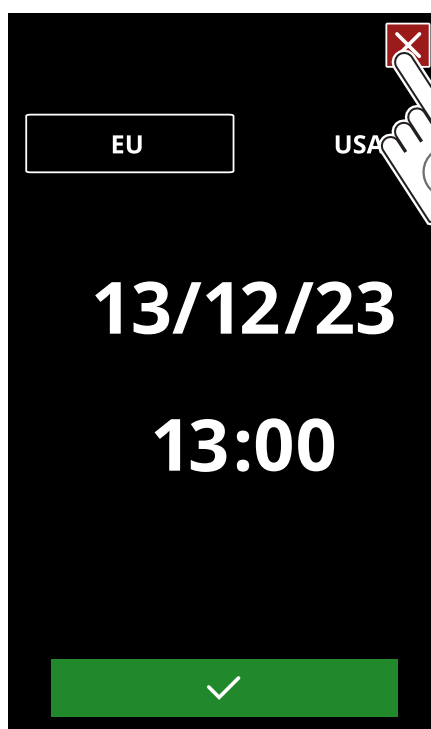
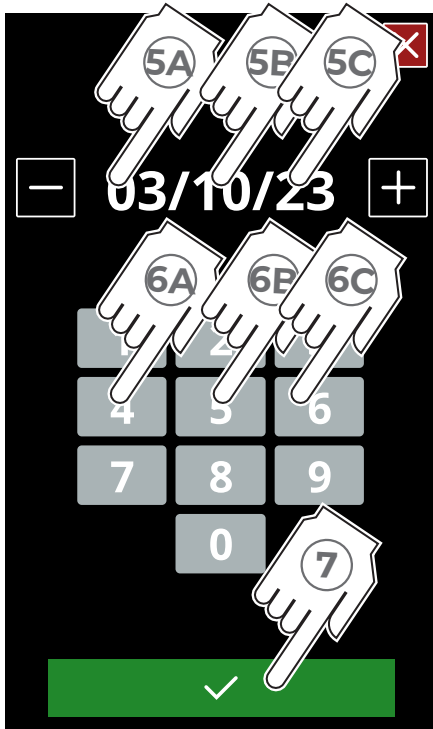
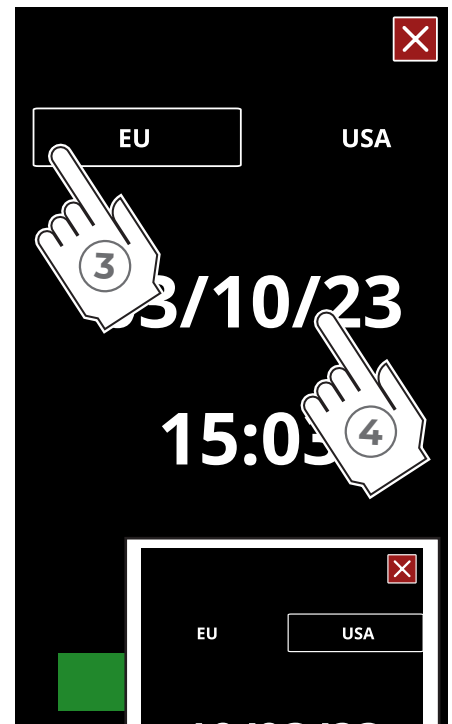
EN

MODIFYING AN EVENT

► Fig.32 PAGE 44

- ① Touch **PROGRAMMED SWITCH-ON**.
- ② Carry out the necessary changes as explained in the chapter **Setting a program** ► Fig.28 | page 39.
- ③ Confirm your selection with .

SETTING THE DATE AND TIME



EN SETTINGS

The **Settings** section is dedicated to different people: the user, the installer and the maintenance technician.

DATE AND TIME

► Fig.33 PAGE 45

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

- ① Touch the **SERVICE** icon.
- ② Touch the **DATE AND TIME** icon.
- ③ Select whether to set the EU| European (24 hours) or USA (12 hours AM / PM) format
- ④ Touch the "DATA" field
- ⑤ ⑥ Touch the "day" field and set the current day, touch the "month" field and set the current month, touch the "year" field and set the current year.
- ⑦ Confirm your selection with .

Set the time in the same way.

- ⑧ Press  to exit the screen.

Fig.34

Abb.34

LANGUAGE SETTING

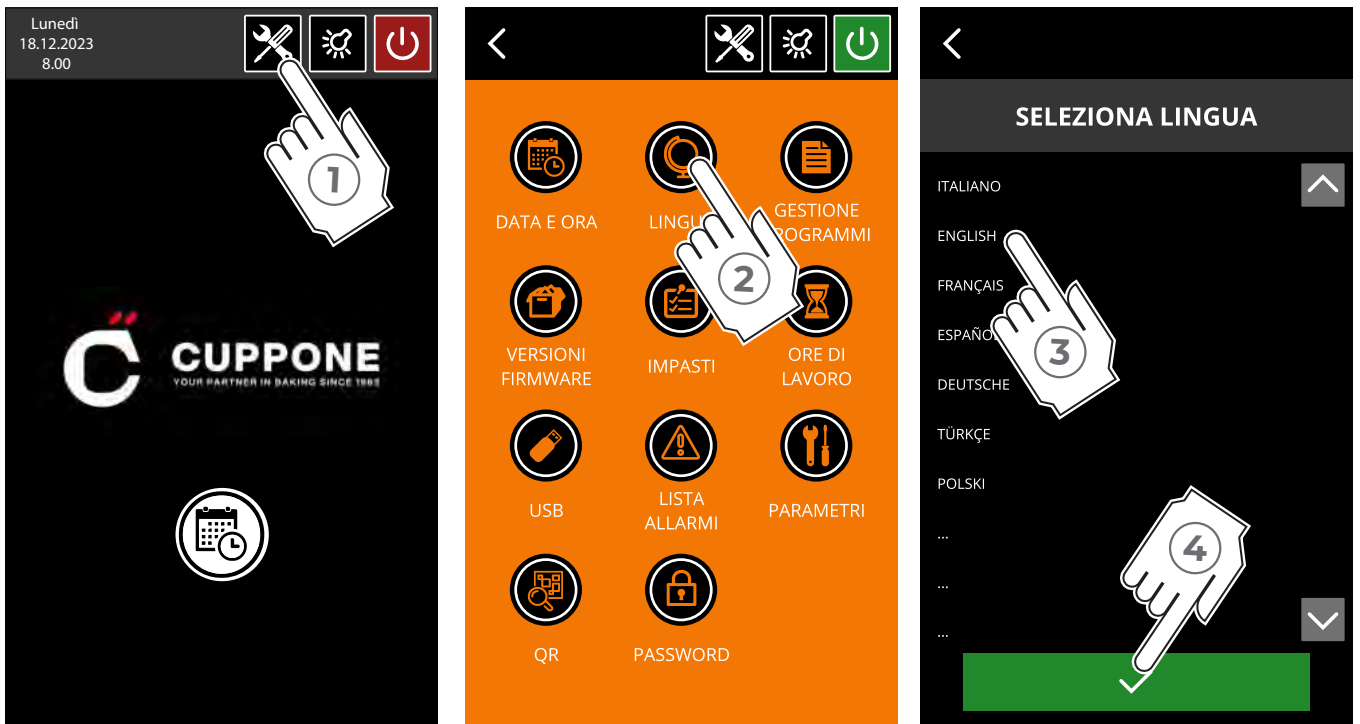
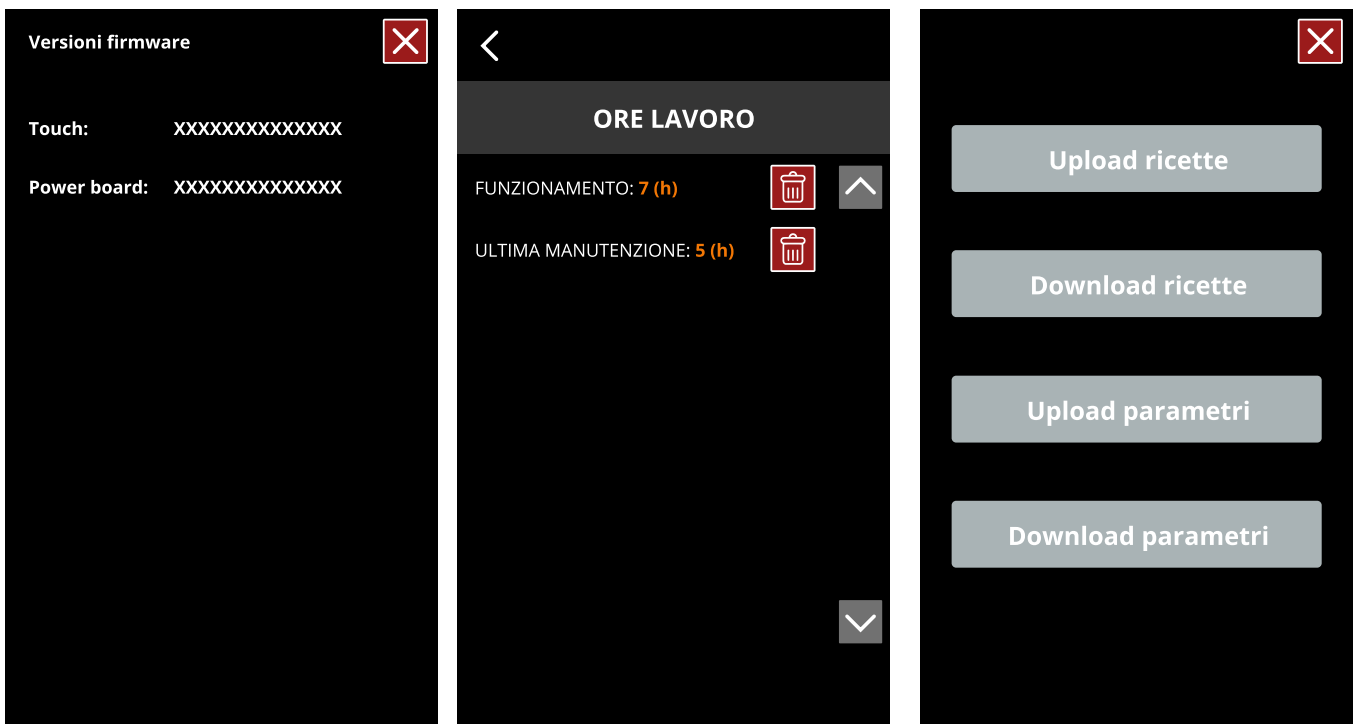


Fig.35

Abb.35

USB | FIRMWARE / WORK HOURS / USB VERSIONS USB





LANGUAGE

► Fig.34 PAGE 47

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

- ① Touch the **SERVICE** icon.
- ② Touch the **LINGUA** icon.
- ③ Touch the desired language; the languages currently available are: English, Italian, French, Spanish, German and you can scroll through them with the arrows .

After selecting the language, wait a few moments until the WAIT message at the bottom disappears: the menu display language has now changed.

- ④ After configuring these settings, confirm with .

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.

FIRMWARE VERSIONS

► **Fig.35 PAGE 47** In this section you can come to know the firmware version installed on the oven and other data about it.

WORK HOURS

► Fig.35 PAGE 47

A counter inside the oven counts the work hours carried out; after a certain number of hours, a pop-up appears on the display that warns about the need to carry out maintenance on the oven.

After carrying out the required operation (for example cleaning under the stones), it is necessary to restart the working hours count from zero, pressing on the

BASKET .

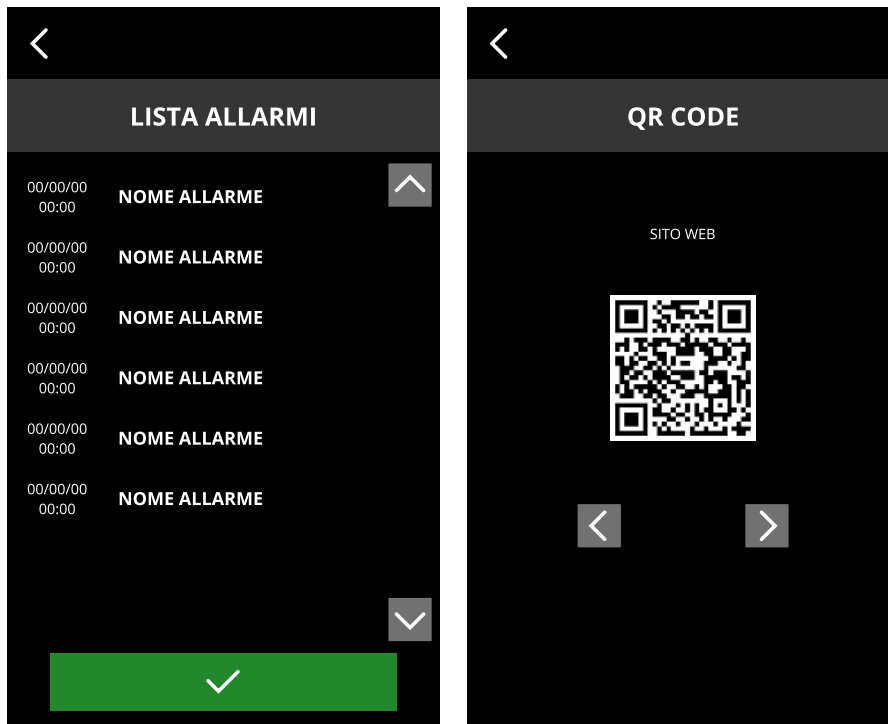
USB

► Fig.35 PAGE 47

In this section it is possible to download/upload new recipes or parameters.

Fig.36
Abb.36

ALARM LIST / QR CODE



EN ALARM LIST

► Fig.36 PAGE 49

Displays date, time and type of alarms that have occurred.

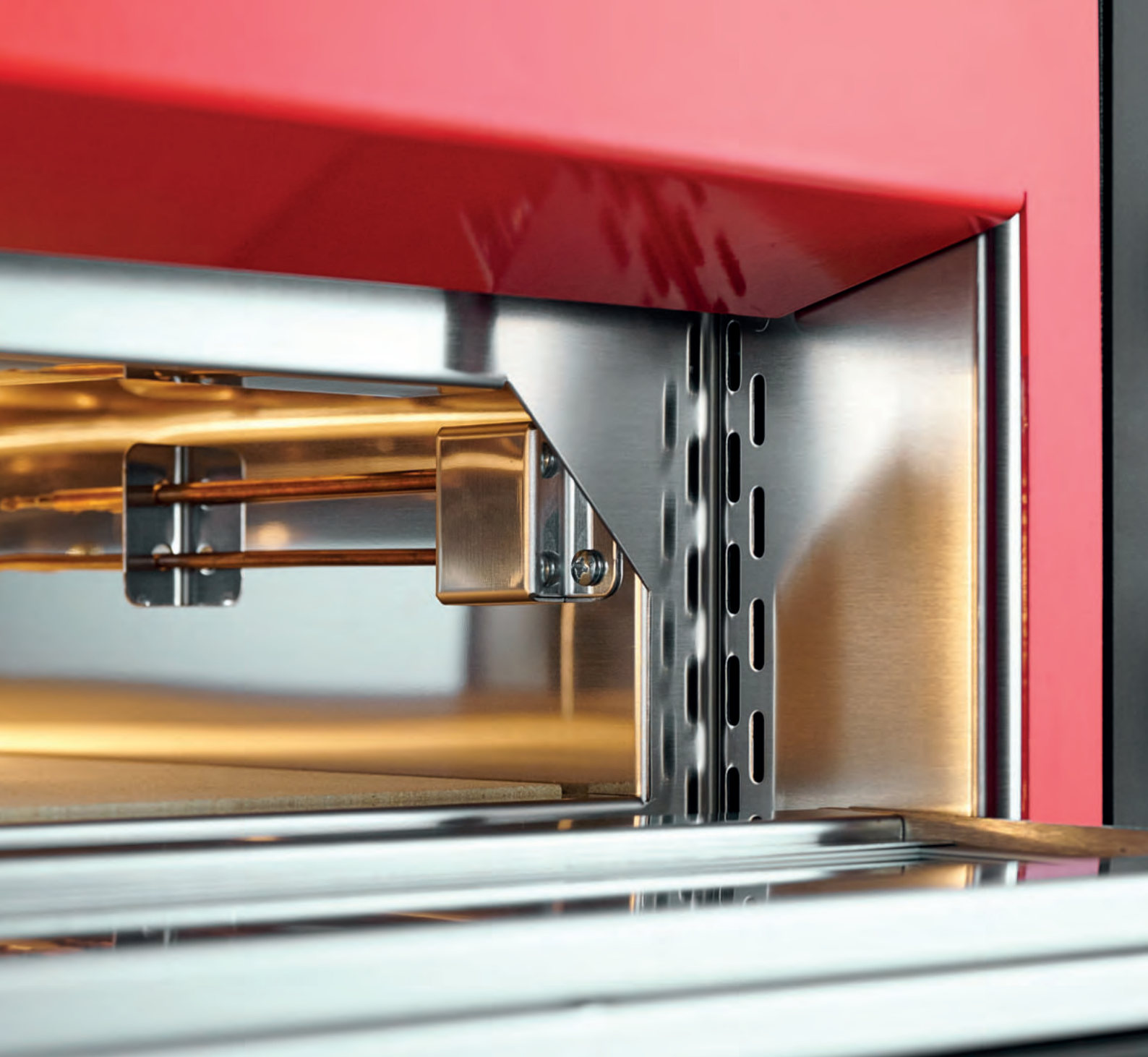
The RESET of the messages and their export are reserved to the Dealer's Service Centre. At the end of the display, exit the screen with .

QR

► Fig.36 PAGE 49

By scanning the QR code that appears on the display with a personal device (e.g. smartphone, tablet, etc.) it is possible to download the manuals, quick guides and spare parts sheets or access the Manufacturer's website.

The arrows < > allow you to scroll through the available QRs. At the end of the display, exit the function with .



MAINTENANCE

Fig.37
Abb.37

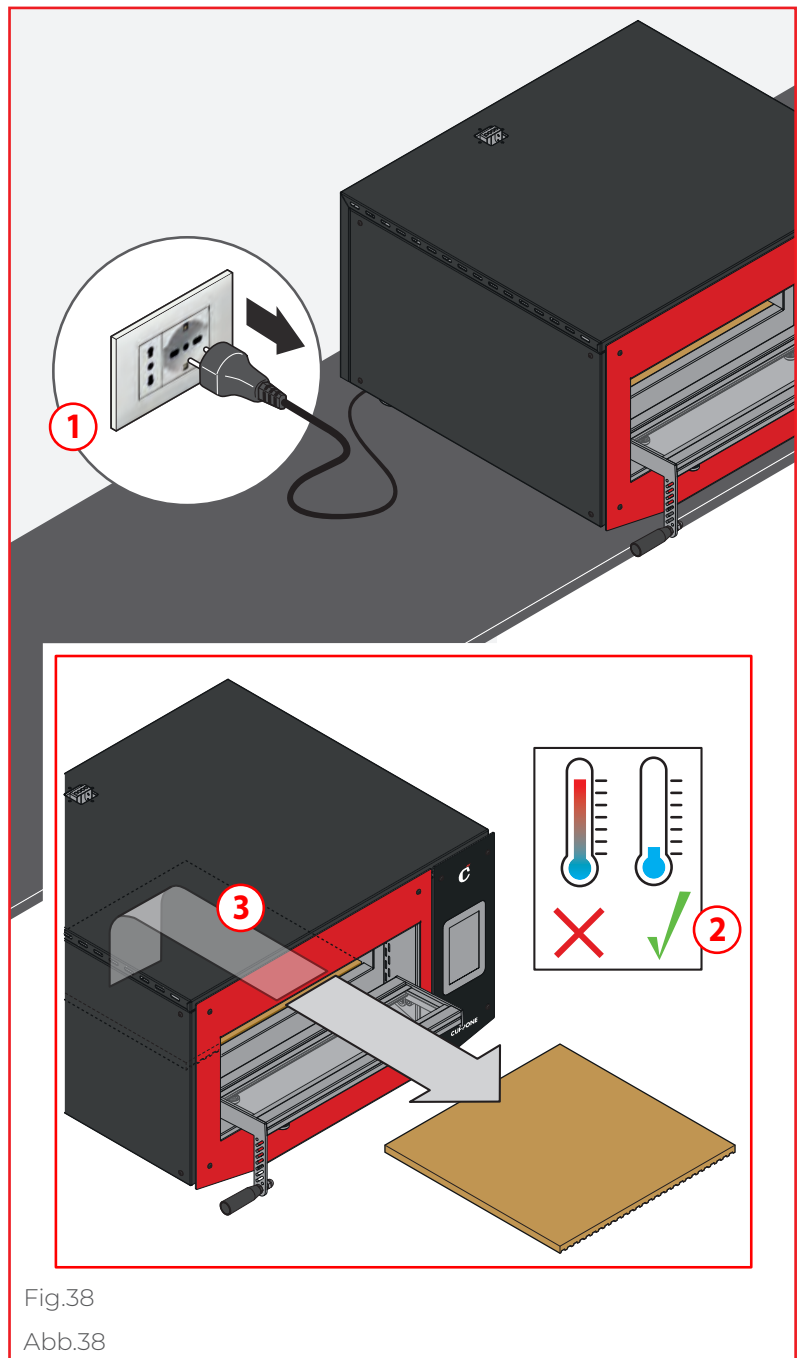
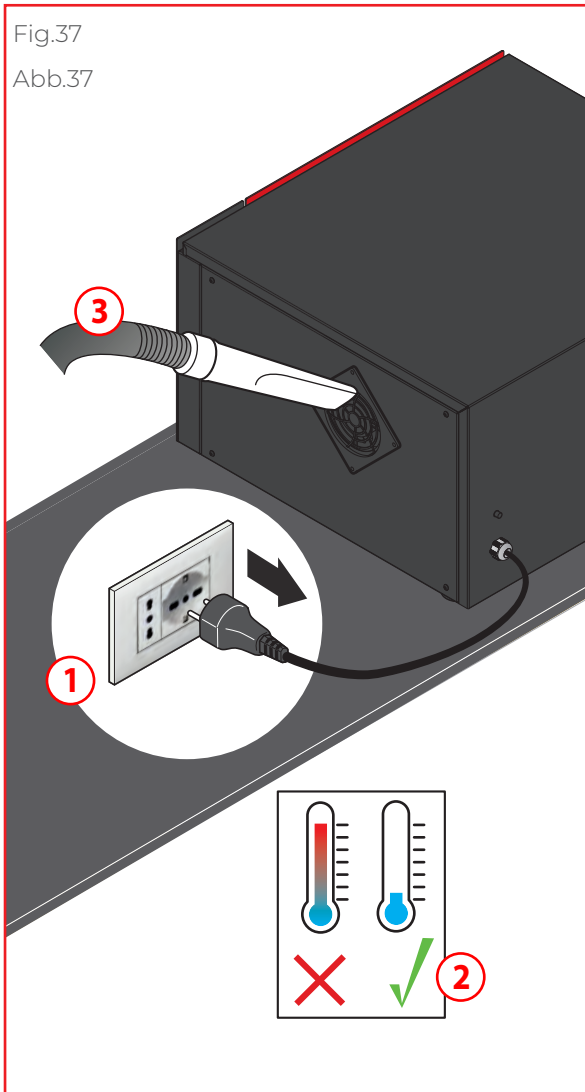


Fig.38
Abb.38

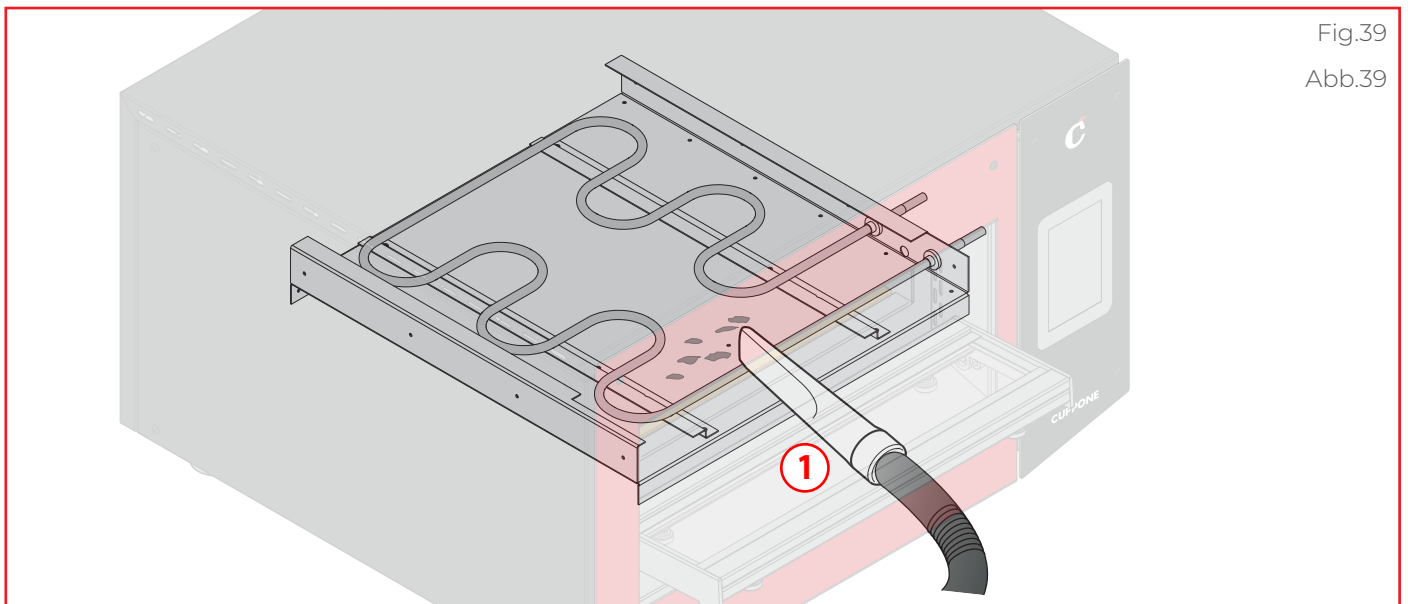


Fig.39
Abb.39



SAFETY INSTRUCTIONS

Before any cleaning is carried out, read the safety warnings on the first pages of this manual carefully.

ORDINARY CLEANING

CLEANING EXTERNAL STEEL, PAINTED STEEL OR PLASTIC PARTS

Use a soft cloth slightly dampened with warm soapy water and finish with a thorough rinse and drying. Avoid using aggressive, acidic or abrasive detergents.

► FIG.37 CLEANING THE SIDE VENTILATION GRILL

Always keep the ventilation grill of the electrical compartment free and clean. For the cleaning use a vacuum cleaner.

► FIG.38 - FIG.39 CLEANING THE REFRACTORY SURFACE

Remove the coarser food residues with a natural fibre brush; then, if necessary, remove the stone as shown in the figure and suck the carbonized residues accumulated under it 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.

If the use of a natural fibre brush to eliminate food residues from the refractory surface is not enough, see the following chapter **Cleaning the chamber with pyrolysis**.

► FIG.39 CLEANING THE CHAMBER WITH PYROLYSIS

(available with dedicated program only in TS mod.)



Use pyrolysis only when normal refractory cleaning is not enough.

① Before starting the pyrolysis, remove the coarser food residues with a natural fibre brush or use an ash extraction bin.

Pyrolysis must be carried out with the oven empty.

TM models ► Fig.13 page 22 | Fig.14 page 22 | Fig.15 page 23

- Ⓐ Switch on the oven turning knob **M1** to the **ON** position: the light in the chamber turns on and **LED A** lights green to indicate the appliance is on.
- Ⓑ Ⓒ Turn knobs **M2** and **M3** to set the top and bottom temperature to 400°C | 752°F: the **LP** and **LC LEDs** light orange.
- Ⓓ Wait for the **LP** and **LC LEDs** to turn off: **pyrolysis** is complete.
- Ⓔ Switch off the oven turning knob **M1** to **OFF**: the light in the chamber and **LED A. TURN OFF**.

TS mode



Press the key to start the **pyrolysis** function.

With a cold oven, clean the chamber from the crystallized food residues using a natural fibre brush and then vacuum with an ash extraction bin.

CLEANING THE GLASS DOOR

Clean the glass door with a soft cloth and special glass detergent. For any cleaning, follow the detergent manufacturer's instructions.

CLEANING THE DISPLAY (TS MODELS)

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 using very aggressive, acid or abrasive detergents that may damage the material the display is made of.

CLEANING THE KNOBS (TM MODELS)

Clean the knobs with a soft cloth and a little detergent for delicate surfaces. Avoid using considerable quantities of product since any infiltration under the knobs may cause serious damage. Avoid using very aggressive, acid or abrasive detergents that may damage the material the knob is made of.

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).



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

INFORMATION ON DISPOSAL IN ITALY

WEEE equipment 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

Contact the local authorities or the Dealer and ask for the correct method of disposal.

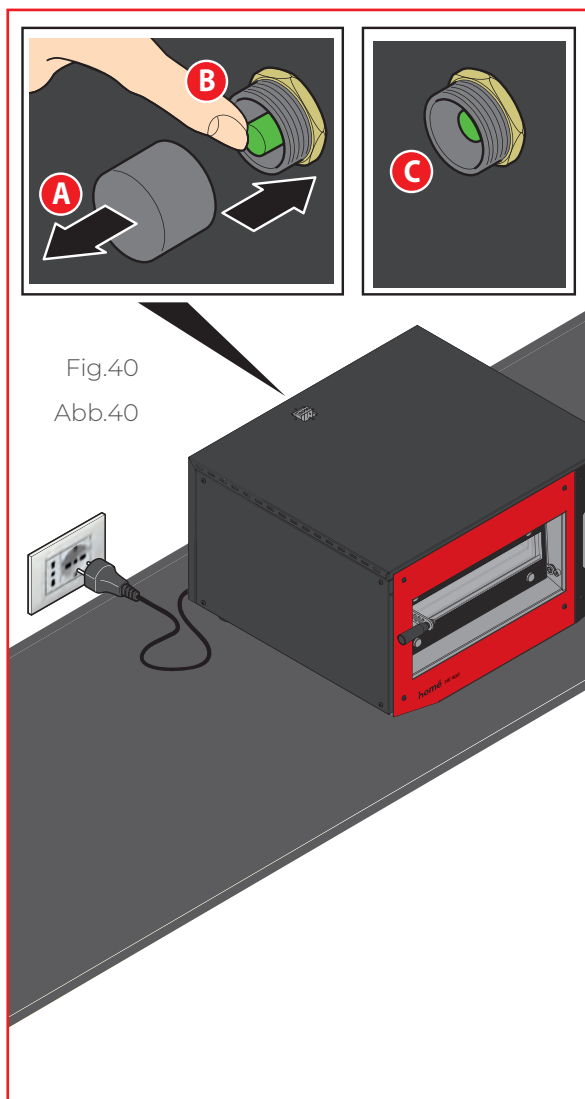
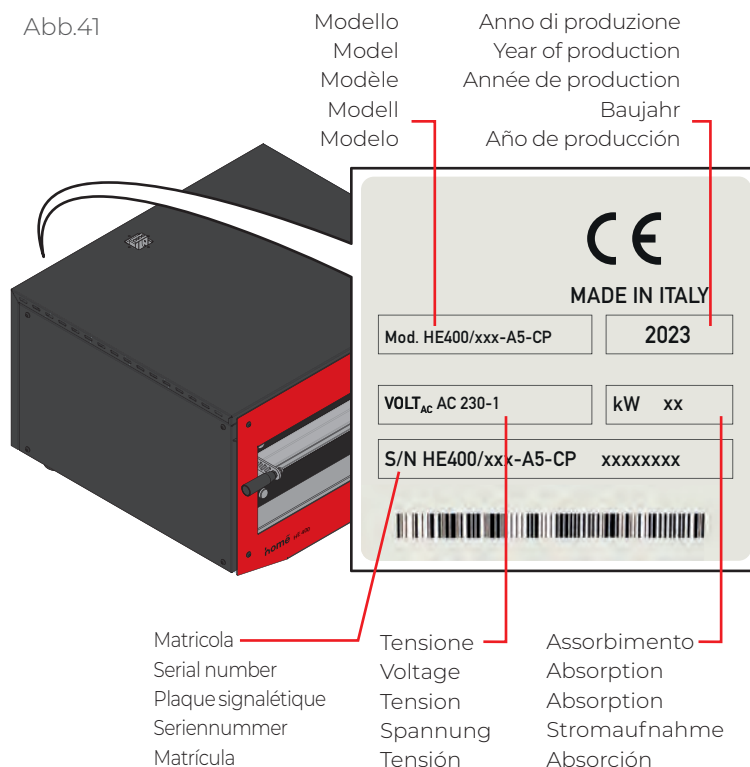


Fig.41

Abb.41



EN PROBLEM	FOR THE SOLUTION CHECK THAT ...
The oven does not turn on	... the oven plug is inserted into the socket correctly; ... the electricity supply has not been cut off; ... the main switch is ON; ... the safety thermostat has not been triggered; it stops the oven operation if the temperature exceeds 500°C. To reset the operation ► Fig.40; unscrew the cap A and access the green reset button B. If the button protrudes, press it into position C. Wait for 5 minutes and try and switch the oven on again, if the problem persists, contact Technical Service.
The oven turns on but cooking does not start	... the cooking parameters (top and bottom element power and cooking chamber temperature) have been set correctly. If the problem persists, contact Technical Service.
The oven does not cook evenly	... the cooking parameters (top and bottom element power and cooking chamber temperature) have been set correctly
The first pizzas are burnt	... during preheating, the BOTTOM percentage has been set too high: if the set temperature is too high, the refractory surfaces, without products, have become too hot and burnt the first pizzas.
Humidity is coming out of the oven door	It is a normal situation: the products release humidity in the oven, this steam gets out from the small door.

- 8.1 Each product sold is to be considered compliant when delivered in the quantity, quality and type indicated in the written Confirmation, please refer to the provisions of art. 1.2.
- 8.2 The Seller guarantees:
 - (a) that the Products are free from defects in materials or workmanship, and
 - (b) that (excluding the case of known defects or which should have been known by the Buyer) the Products are of marketable quality.
- 8.3 Any hidden defects in the Products must be reported in writing by the Buyer within 8 days of discovery, under penalty of forfeiture. Packaging defects - even if they have caused defects or damage to the internal product - which had to be reported at the time of delivery, are excluded pursuant to art. 5.8.
- The defect report must contain the specific indication of the defective Products, a detailed description of the type of defect that the Product has, as well as the delivery date and that of discovery.
- The warranty is excluded if the defect derives from the Purchaser's actions such as, by way of example, incorrect installation of the Product, use of the Product in a manner that does not comply with the normal method of use, failure to comply with the instructions contained in the use and installation manual, tampering with the Product. The warranty does not cover normal wear and tear of the Product due to use.
- The Seller is responsible for defects that occur within one year from the activation of the warranty as provided for in point 8.12.
- 8.4 The Seller will have the right to examine, or have a representative examine, the Product and, if this shows the existence of the defect, the Buyer will be entitled to a repair or replacement, at the Seller's sole discretion.
- It is understood that, once the defect has been reported, the Buyer must not use the Product until it is viewed by the Seller or its representative. In the event that the Seller realizes that the Product has been used after the complaint, the Buyer loses the right to obtain a replacement or repair.
- 8.5 Replacement or repair will take place under the following terms:
 - a) The Seller may repair the defective Products by going - or sending a representative - to the place where such Products are located;
 - b) Alternatively, the Seller may repair the defective Product at its own factory, or other place chosen by the Seller,
 - c) Alternatively, the Seller may opt for the replacement of the defective Products;
- In the event that the repair / replacement is not possible, the Seller will pay the Buyer a refund to be quantified, a refund which, however, must not exceed the price paid. Compensation for damage is excluded.
- 8.6 In case of repair of the Product at a place chosen by the Seller or in case of replacement of the defective Product, the shipment of the Product will be borne by the Buyer who must send it, at its own expense and risk, to the place stated by the Seller.

- 8.7 In no case will the Seller be liable for indirect or consequential damages and/or for loss of profits that the Buyer may suffer as a result of defects in the products such as (but not limited to) cancellation of orders by customers, penalties for delayed deliveries, penalties or refunds of any kind.
- 8.8 The Seller shall indemnify the Buyer from any liability or damage arising from defective Products, unless such liability derives from the Buyer's negligent acts or omissions or from the latter's non-fulfilment of its obligations.
- 8.9 The Seller is not liable for damage to persons and/or property that may derive from the improper use of the Products and/or from any use, processing or transformation of the Products that do not comply with their intended use and/or the instructions provided by the Seller. Save the hypothesis of gross negligence or wilful misconduct by the Seller.
- The Seller will also not be liable in the event of damage to property or injury to people or in the case of malfunction or damage or deterioration of the Product deriving from the fact that the Product has been connected to a non-compliant electrical system.
- 8.10 The Buyer will not be able to raise any claim for injury to people or damage to property other than those which are the subject of the contract, or for loss of profit, unless it results from the circumstances of the case that the Seller has committed "gross negligence".
- 8.11 "Gross negligence" does not include any and all lack of adequate care and expertise, but means an act or omission by the Seller which implies either a failure to take into consideration those serious consequences that a conscientious supplier would normally have foreseen as probably occurring, or a deliberate neglect of any consequence deriving from such act or omission.
- 8.12 The effect of the warranty referred to in this article is subject to its activation to be carried out through the website www.cuppone.com within 48 hours after the time the Product is installed.

SPARE PARTS

- 9.1 For 10 years from delivery of the Product, the Seller undertakes, at the request of the Buyer, to assist him in identifying spare parts for product maintenance. In any case, the Seller is in no way responsible for the failure to identify such sources.

APPLICABLE LAW AND MULTI-STEP CLAUSE

- 11.1 Italian law, as the Seller's law, will govern sales made on the basis of these General Conditions.
- 11.2 The Parties exclude the application of the Vienna Convention.
- 11.3 The parties will submit any disputes arising from sales made on the basis of these General Conditions to the conciliation attempt provided for by the Conciliation Service of the Milan Arbitration Chamber. In the event that the attempt fails, any disputes, even of a non-contractual nature, deriving from sales made on the basis of these General Conditions, will be resolved by arbitration according to the Rules of the Milan Arbitration Chamber, by a single arbitrator/three arbitrators, appointed in compliance with this Regulation. The Arbitration Tribunal will judge according to Italian law. The seat of the arbitration will be in Milan (Italy). The language of the arbitration will be Italian.



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**HEat.
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