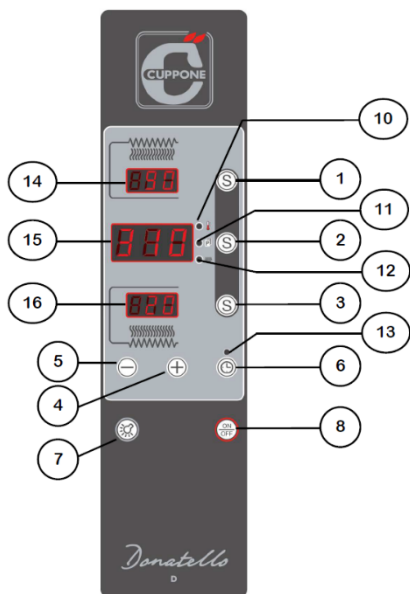


Controls

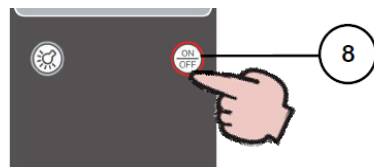


- 1. Top element**
Press to set the percentage of the top heating elements
- 2. Set oven**
Press once to set the oven temperature and twice to enter programme selection
- 3. Bottom Element**
Press to set the percentage of the lower heating elements
- 6. Clock Button**
Activates the “buzzer” and “countdown” function
- 10. Led 1**
Indicates that the user is setting the oven temperature
- 11. Led 2**
Indicates that the user is setting the programme
- 12. Led 3**
Indicates that the heating elements are heated

Power on

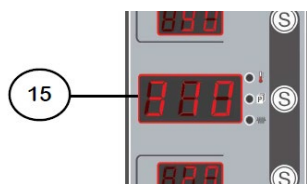
Turning the oven on

Press the On/Off button (8) and the oven will start regulation according to the displays.



The display (15) shows the temperature inside the oven.

We recommend that the oven is set at 280°C if the Cuppone Pizza Press is used or 310°C if the dough is kneaded by hand.



When the oven is switched on again, it will display the cooking modes set in the last program used.

ATTENTION

To turn on the oven lights, the power to the bottom deck (7) must be switched on. Lights for neither deck will work if this switch is not engaged.

Cooking Tips

We suggest that you switch on the oven at least 1 hour prior to use. The cooking times will vary depending on what you're cooking and how you want it to be cooked.

Approximate cooking times:

Cooking Method	Oven Temperature	Cooking Time
Pizza on the stone	280°C -300°C	~ 3 minutes
Pizza on a skillet	320°C-380°C	~ 4 minutes
Pizza in a pan	320°C-36=80°C	~ 6 minutes

“Pizza is burning on bottom but not cooking on top”

Quick Tip:
Turn bottom element control (6) from Max to Min!

Cleaning Tips

Cleaning the stones

At the end of service, turn off the oven lights then turn the oven thermostat up to 400°C. Once this temperature has been reached, switch off the oven, and allow it to cool down. Once the oven is cool sweep any burnt residue from the stones or clear any excess with a vacuum cleaner

It is very important that the oven lights are turned off before performing this burn-off procedure, to preserve the bulbs

Cleaning the door glass

When the oven is cool, clean the glass with a damp cloth then wipe any residue off, leaving the glass dry.

Don't-

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

General Safety Advice

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

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

Donatello

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llk
PIZZA AND CATERING EQUIPMENT PROFESSIONALS