



Subito Cotto MINI User Manual - English



It is important that the “Subito Cotto” oven will be installed and used only in accordance with these attached user manual, for your security and to ensure that the oven will functions properly.

We recommend you to read carefully the following instructions before using the oven. The safety instructions, by themselves, do not eliminate danger completely, and proper accident prevention measures must always be used.



PLACE AND SUPPORT BASE OF WORKING

Subito Cotto MINI oven can be used either in outdoor and indoor places. For internal use verify the adequate aeration for the room where you use it. For outdoor use it is recommended a place where there is not wind. The Subito Cotto MINI is made of weather resistant materials, but it is recommended to cover it in non-use times.

- Position the oven above a properly floor or base, ensure that can support the weight.
- Position the oven far from any combustibile material.

BURNER AND GAS CONNECTORS

Subito Cotto MINI it is standard configured to operate with GAS GPL. On request, before the purchasing, there is the possibility to configure the oven with Methane or Propane GAS. It is necessary to use a pressure regulator for connecting the Subito Cotto MINI to GPL cylinder. This regulator must have the below specifications:

- **Capability:** 7 kg/h
- **LOW Pression:** 30 mbar

Connect the gas pipe screwing the die in the special grafting under the oven, use a properly gasket. Use the appropriate gasket with standard pipe.

BURNER TECHNICAL SPECIFICATIONS

Thermal Potential > MIN 2KW – MAX 6KW

GAS Pressure > From 2,5 to 50 mbar

GAS Pipe Size > ½ Inches

Burner Weight > 1,7 Kg

OVEN CURING AND FIRST FIRING

First firings are necessary for removing humidity from the oven that could be accumulated during production and transport. Turn on the Subito Cotto MINI for the first time for at least three hours, this pre-heating phase is very important.

N.B In order to work, the Piezoelectric of the burner needs an AA type battery.



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RELEASE OF WATER ON THE FIRST FIRING ARE FREQUENTLY AND DO NOT COMPROMISE THE PRODUCT GOODNESS.

Note: Due to thermal expansion, small cracks may appear in the dome during the pre-heating process. Do not worry, this is normal and the quality of your oven will not be compromised.

OVEN COOKING

Switch on the Subito Cotto MINI through the piezoelectric by holding down the console gas regulation, the pilot flame will light up, wait a few seconds with the flame pilot lights up. Only release the adjusting knob now and adjust the intensity of desired flame.

To bring the oven to the desired cooking temperature, can use the supplied door, equipped with the appropriate air intakes. Be careful that this door will quickly become very hot and you will need to use it properly glove or elbows to avoid sunburns.

Do not leave the oven at full power for more than two hours with the door closed. The MINI would get too high temperatures for any kind of cooking and you could damage the oven.

Once the desired temperature is reached, the oven will be used without a door.

TIPS AND PRECAUTIONS

- If placed outdoor protect the oven from rain when it is not used.
- The oven must always be dry when used.
- Do not turn off the flame with water.
- Use a high protection glove to prevent burns from metal door.
- Pay attention when you place the metal door. Do not place it on surfaces that not support high temperatures (plastic, wood, etc.).
- Turn off the gas and fire when the oven is not used.
- Do not tamper, modify or dismantle the Subito Cotto MINI.
- DO NOT USE the oven in basements.

FIRE WARNING AND LOCAL DEPARTMENTS

Be careful, place the oven far away from any combustible material. Every local building code is unique, please consult your local building code or your Fire Department for the exact specifications for your community. You are responsible for following all local building codes.



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