



Subito Cotto 45 Instructions - English



It is important that the Subito Cotto oven is installed and used only in accordance with this user manual for your safety and to ensure that it functions correctly.

It is advisable to read the following instructions carefully before using the oven.

Make sure you know how to operate. The safety instructions do not completely eliminate the danger, and adequate accident prevention measures must always be used.



PLACE OF USE AND SUPPORTING BASE OF THE OVEN

The Subito Cotto 45 oven is designed for outdoor use, and it is recommended to use it in a place where there is no wind. Subito Cotto 45 is made with materials resistant to atmospheric agents, however it is recommended to cover it when not in use.

- Position the oven on a surface suitable for supporting the weight.
- Place the oven in a place away from any combustible material.

BURNER AND GAS CONNECTION

Subito Cotto 45 is configured as standard for use with LPG gas. Upon request before purchase, there is the possibility of configuring the product for Natural Gas.

It is necessary to use a 1.5 meter ½ inch (12mm) hose and a low pressure regulator in order to connect Subito Cotto 45 to the LPG cylinder.

This regulator must have the following characteristics:

- **Flow rate:** 4 kg/h
- **LOW Pressure:** 30 mbar

Connect the gas pipe by screwing the nut into the coupling behind the oven.
Use a suitable gasket with standard pipe.

TECHNICAL CHARACTERISTICS OF THE BURNER

Thermal Potential > MIN 2KW – MAX 6KW

GAS Pressure > Da 2,5 a 50 mbar

GAS Attack > ½ Pollice (12mm)

Weight of the burner > 1,7 Kg

N.B. The piezoelectric of the Burner needs an AA battery in order to work.



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BREAK-IN OF THE OVEN

THIS PREHEATING PHASE IS VERY IMPORTANT

The first ignitions allow the humidity to be removed from the oven, which has already been brought to a temperature of up to 250°C (at the highest point in the dome) for about an hour. WATER LEAKS AT THE FIRST START-UPS ARE FREQUENT AND DO NOT COMPROMISE THE GOODNESS OF THE PRODUCT.

The first time the burner is lit, it must be set to minimum. The aim is to reach higher temperatures gradually and in several ignitions, trying to keep the flame as low as possible. If the flame is too high right from the very first ignition, you could compromise the longevity of your oven, efficiency in cooking food, and cause permanent damage that can invalidate the guarantee. After this phase the oven will have eliminated all the accumulated humidity and will be ready to cook. The last traces of "water" from the refractory elements will be eliminated when a temperature of over 400°C is reached.

Nota: Due to thermal expansion, small cracks may appear in the dome or hearth during the curing process. Don't worry, this is normal and the quality of your oven will not be affected.

TURNING ON THE OVEN

Ignite Subito Cotto 45 using the piezoelectric by keeping the gas adjustment knob pressed. The pilot flame will light up. Wait a few seconds with the pilot flame lit. Only now release the adjustment knob and adjust the desired flame intensity. The oven can be used with the door closed only with the burner off.

TIPS AND PRECAUTIONS

- It is essential that the oven equipped with a gas burner is NOT used when exposed to the wind, to avoid flashbacks.
- It is therefore advisable to place it in an area sheltered from the wind.
- Protect the oven from rain when it is not being used.
- The oven must always be dry when in use.
- Do not extinguish the flame with water.
- Use a glove with high protection so as not to burn yourself when touching the door.
- Pay attention to where the hot door rests. Do not place on surfaces that are not resistant to high temperatures (plastic, wood, etc.).
- Always turn off the gas when you are not using the oven.
- Do not tamper with, disassemble or modify Subito Cotto 45.
- DO NOT use the oven in cellars or basements.
- DO NOT use the oven with wood or other fuels.



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