



Subito Cotto 60, 80 and 100 Model User Manual - English



It is important that the oven "Subito Cotto" oven will be installed and used only in accordance with these attached instructions.

We recommend you to read carefully the following instructions before using the oven, make sure that you know how to operate to ensure that it functions properly.

The safety instructions, by themselves, do not eliminate danger completely, and proper accident prevention measures must always be used.

SPECIFIC STABILITY INSTRUCTIONS

- Make sure that the metal stand is well assembled (it is important to assemble the stand following the instructions as showed in "Stand assembly and oven positioning" section).
- The oven is equipped with 4 handles, move the oven with the aid of 4 people or using a forklift. This duty should be performed by professionals trained in this kind of works.
- Improper handling of the oven and equipment could result in damaging the oven or personal injury.
- Position the oven above the stand as described in the section ("Stand assembly and oven positioning").



FLOOR OR SUPPORT BASE

The floor positioned above the stand (with the oven at the top) must have a resistance of at least 10 kg/cm².

The floor positioned above the stand (with the oven at the top), must have a slope of less than 1%.

STAND ASSEMBLY AND OVEN POSITIONING

The metal stand supplied with the Subito Cotto oven is studied and designed specifically for these models, it supports the weight of the oven. Without any other support base, it needed to be assembled to position correctly the oven.

ASSEMBLY FASE

1. Pre-assemble the entire stand, taking care to mount all the supplied screws, without tightening them with force.
2. Once the stand is positioned exactly in a vertical position, tighten the screws securely.

The simple procedure is showed in the photos below:



Once the stand is assembled you can position the oven (with 4 little legs in the base) above the assembled metal stand, fitting the little legs in the legs of the stand.



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BUMPS AND ACCIDENTAL PUSHES

Avoid moving the oven, by hitting or pushing, but lifting it carefully using the handles.

CURING AND FIRST FIRING FOR WOOD FIRED OVEN

THIS PRE HEATING STEP IS VERY IMPORTANT!

The first and initial fire allow humidity removal from the oven, the same has already been brought to a temperature up to 250°C - 480°F (in the highest point in the dome) for about an hour.

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

The first time you light the fire in the oven must be avoided to achieve a big flame. The aim is to gradually reach higher temperatures and with more ignitions, trying to keep lower the fire flame.

If from the first ignitions the flame is too high it may affect the longevity of your oven, efficiency in the cooking of food, and cause permanent damage which may void the warranty.

After this step the oven will have eliminated all the accumulated humidity and will be ready to cook.

A valid method to heat your new oven is to provide a fire in another separate place. Then take the embers and place it into the oven. So it can generate heat without the flame and the oven is pre-heated as required. Some clients find this much easier way to do this first phase.

The last traces of "water" from the elements in refractory will be completely deleted when it reached a temperature of over 400°C - 750°F.

NOTE

Due to the normal thermal expansion, small cracks may appear in the inner dome or in the oven floor without compromising product quality.

OVEN COOKING

The oven has an internal volume of small dimensions, so you should not and it is not necessary to make big fire. You will notice that the oven temperature will rise rapidly even with a small fire.

Feeds the fire with little logs at a time to avoid sudden increases in temperature.

Be careful when inserting the wood in the oven, always use dry wood (dried for at least two years).

If you see any trace of humidity coming from the logs pieces while they are on fire, they are not dry. The use of wet logs will cause a considerable emission of smoke from the oven and may cause damage to the dome for the high humidity content.



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TIPS AND PRECAUTIONS

- Use kitchen gloves, oven or pot holders to grab the door while using the oven to prevent burns from contact with hot parts.
- Care must be taken near the oven. All parts are very hot during use and remain so for hours after the fire has extinguished.
- In case of heavy rain it is recommended to protect the oven.
- Do not use wet or soaked equipment to cool or clean the floor of the oven when it is hot, do not extinguish the fire with water.

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.

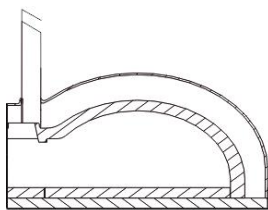
You are responsible for following all local building codes.



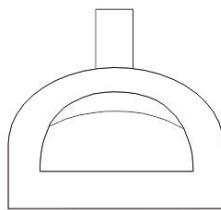
GAS OVEN AND BURNER

SEE AVANZINI USER MANUAL ATTACHED

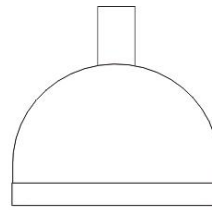
N.B In order to work, the Piezoelectric of the burner needs an AA type battery.



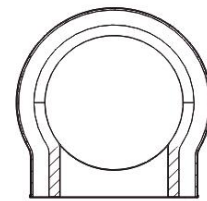
Cross Section



Frontal View



Back View



Base



Combined version with GAS Burner



Standard Wood Oven version

TEK. REF. SRL

Office and Factory: Z.I. Loc. Feurredda SNC - 09088 Simaxis (OR) Italy

Tel. +39 0783 406005 - Fax +39 0783 406135

Web: www.zio-ciro.com - eMail: info@zio-ciro.com

P.IVA 01088030950 - R.E.A. n. 129538