



## User and Maintenance Manual

### Portable wood fired refractory Oven with GAS Burner Subito Cotto 100 Oven



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## DECLARATION OF COMPLIANCE

Upon purchase, the oven described in this documentation is accompanied by a declaration of conformity, written in compliance with the laws in force in the European Union and Australia.



### NOTE

*VERIFY THE PRESENCE OF THE DECLARATION OF CONFORMITY BEFORE USING THIS PRODUCT IN ANY WAY.*

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### NOTE

*IF THE PRODUCT WAS SOLD BY A THIRD PARTY, ALL DOCUMENTATION MUST BE SUBMITTED WITH IT.*

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## MANUFACTURER DATA

Company name	TEK REF S.R.L.
Company headquarters	Zona Industriale Località Feurredda, SNC - 09088 Simaxis (OR), Italy
VAT registration number	IT-01088030950
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Website	<a href="https://www.zio-ciro.com/">https://www.zio-ciro.com/</a>
Product link	<a href="https://zio-ciro.com/en/subito-cotto-100-small-dimension-wood-fired-oven/">https://zio-ciro.com/en/subito-cotto-100-small-dimension-wood-fired-oven/</a>

## AUTHORIZED ASSISTANCE

**Exceptional maintenance and technical assistance for the oven can only be carried out by**

**Pizza Ovens R Us**

**PH: 1300 032 822**

**[info@pizzaovensrus.com.au](mailto:info@pizzaovensrus.com.au)**

## INTRODUCTION

Firstly, we thank you for choosing our product. To ensure correct use of the oven, please read this manual carefully.

### ORGANIZATION OF THE MANUAL

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#### NOTE

*UPON RECEIVING THE PRODUCT, READ THE INSTRUCTION MANUAL CAREFULLY BEFORE PERFORMING ANY OPERATIONS.*

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This manual contains instructions for the handling, positioning, use, and maintenance of **Subito Cotto 100** Gas Oven.

The manual consists of several sections, each of which deals with a series of topics divided into chapters and paragraphs. The general index lists all topics covered in the entire manual.

Page numbering is progressive and the page number is shown on each page. This manual is intended for personnel in charge of handling, use and maintenance of the gas oven for the duration of its technical life after production and possible resale.

Before performing any operation on a unit, the user must have read the entire manual and carefully covered the section related to the operation(s) to be carried out.

This manual contains proprietary information and may not be even partially supplied to third parties for any use or in any form, without the prior written consent of the manufacturer.

TEK REF S.r.l. declares that the information contained in this manual is congruent with the technical and safety specifications of the oven to which the manual refers.

**A certified copy of this manual is stored in the technical dossier kept at the user company.**

The manufacturer does not recognize any documentation that has not been produced, released or distributed by the manufacturer itself or an authorized representative.

This manual, like all technical dossiers, will be held with care by the manufacturer for the duration of the period prescribed by law.

During said period, a copy of the documentation accompanying the product at the time of sale may be requested.

During this period, the entire technical dossier remains exclusively available to the supervisory authorities, who may request a copy.

After this period, it will be the obligation and at the discretion of those who manage the product to make sure that both the product and its documentation comply with the laws in force so as to use it in accordance within the provisions of current legislation.

## Conventions

In order to obtain a more immediate understanding of topics from the manual, the following graphic and typographic symbologies and conventions have been adopted.

### *Warning graphic conventions*



#### **NOTE**

*THE NOTES CONTAIN IMPORTANT INFORMATION THAT IS HIGHLIGHTED OUTSIDE THE TEXT TO WHICH IT REFERS*

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#### **WARNING-DANGER**

*WARNING SIGNS INDICATE PROCEDURES WHOSE TOTAL OR PARTIAL NON-COMPLIANCE COULD LEAD TO DAMAGE TO THE PRODUCT, ITS COMPONENTS OR EXPOSE THE USER OR OTHER PERSONS IN THE VICINITY TO DANGER.*

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## Pictographs

The following pictographs are contained in or on the oven:



Must- read for the user and maintenance manual



Burn risk - indicates a component of the oven that can be hot.



**WARNING!**

Pictographs that contain a safety function must not be removed, covered or damaged.

**WARRANTY**

The conditions of warranty, listed in full in the purchase contract, are valid only if the oven is operated under the conditions of intended use.

Any repair or modification made to the gas oven by the user or an unauthorized party, except for the ordinary or exceptional maintenance operations described in the **maintenance section** and carried out with the procedures indicated, will void the warranty.

The warranty does not extend to damages caused by inexperience or negligence in the use of the gas oven or by poor or omitted maintenance.

The products we sell are covered by warranty under the following conditions:	
1	The warranty is valid for a period of 12 months or 24 months depending on the type of buyer (legal or private).
2	The Manufacturer assumes the obligation to replace, at its discretion, malfunctioning or incorrectly manufactured parts only after careful verification of said parts.
3	The cost of transport and/or shipment is always charged to the buyer in the case of incorrect use of the warranty terms.
4	During the warranty period, any replaced products become the property of the manufacturer.
5	This warranty can only benefit the original purchaser who has complied with the proper maintenance instructions contained in the manual. Our warranty liability expires when the original owner transfers ownership of the product or any changes have been made to the product.
6	The warranty does not include damage resulting from excessive stress; such as the use of the product after the detection of an anomaly, use under unsuitable operating methods or the failure to comply with the instructions for use and maintenance.
7	The manufacturer assumes no responsibility for any difficulties that may arise in the case of resale or use abroad due to the provisions in force in the country where the product was sold.
8	The defective product or component must be delivered to the manufacturer for replacement; otherwise the replaced part will be charged to the buyer.

**Notice:** if it is deemed necessary to make use of the warranty, please indicate the following information:

1	Type
2	Date of purchase (presentation of the purchase document)
3	Detailed description of the problem

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**NOTE**

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*FAILURE TO COMPLY WITH THE METHODS OF USE OR PROPER MAINTENANCE OF THE OVEN DESCRIBED IN THIS DOCUMENTATION WILL CAUSE THE WARRANTY CONDITIONS TO BE VOID.*

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## GENERAL SAFETY STANDARDS

### Warning

Even though the assembly of the oven is performed by specialized technicians from the manufacturer, the documentation must still be read before any subsequent use.

Verify that you have received all the documentation related to the product.

If part of the documentation is missing or illegible, consult the manufacturer before carrying out any further operations.

This chapter describes the general safety rules to be observed when using the oven. The safety regulations and procedures in this manual should be followed in addition to general safety rules and any workplace safety regulations which must be respected.

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### NOTE

*TEK REF S.R.L. IS NOT LIABLE FOR ANY ACCIDENTS OR DAMAGES RESULTING FROM THE IMPROPER USE OF THE OVEN DUE TO NOT HAVING PREVIOUSLY READ THIS DOCUMENT.*

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Non-compliance with the rules of use and modalities of intervention contained in this manual shall also result in the cancellation of the terms of warranty.

If you wish to perform an operation not provided herein or one that follows a procedure that differs from those indicated in the documentation, consult the manufacturer in order to verify its feasibility before proceeding.

This manual must be kept by the final user who is responsible for the location and use of the gas oven.

In case of deterioration or loss, the Customer may request a new and compliant copy. We recommend keeping the manual somewhere where it cannot be damaged or lost.

### Safety Standards

Anything that is not considered feasible - including the partial or total non-compliance with the procedures described in the documentation - may not only lead to errors but also accidents involving serious damage to the oven's surroundings and putting nearby persons at risk.

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### NOTE

*THE EXECUTION OF OPERATIONS WHICH ARE NOT DEFINED AS "FEASIBLE" OR THE NON-COMPLIANCE WITH THE RULES AND PROCEDURES DESCRIBED IN THIS MANUAL ABSOLVE TEK*

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REF S.R.L. FROM LIABILITY FOR ANY DAMAGE CAUSED BY THESE ACTIONS AND DECLARE THE TERMS OF WARRANTY TO BE VOID.

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## RESIDUAL RISKS

During handling, positioning and operation, protective clothing is always necessary:

- PPE gloves
- PPE accident prevention shoes



### WARNING

*THE OVEN CAN ONLY BE USED AFTER IT HAS BEEN POSITIONED CORRECTLY*

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### WARNING

*THE GAS OVEN AND ITS INTEGRITY MUST BE INSPECTED PERIODICALLY. THE MAINTENANCE PARAGRAPHS USED FOR CARRYING OUT SAID INSPECTION SHOULD THUS BE READ AND RESPECTED.*

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### WARNING

## OUTDOOR USE ONLY



*DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET.  
DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.  
DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.  
DO NOT USE OR STORE CHEMICALS OR FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.  
DO NOT OPERATE WITH PANELS, COVERS OR GUARDS REMOVED FROM THIS APPLIANCE.  
DO NOT ENCLOSE THIS APPLIANCE.  
DO NOT MODIFY THIS APPLIANCE.*

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### WARNING





*THIS APPLIANCE MUST NOT AND CAN NOT BE MADE AVAILABLE TO CHILDREN (PERSONS UNDER 14 YEARS OLD) IN RECREATIONAL ACTIVITIES AS IT IS NOT A TOY.*

*THIS APPLIANCE MUST NOT AND CAN NOT BE MADE AVAILABLE TO SUBJECTS WITH LIMITED ABILITIES THAT COULD USE IT IMPROPERLY.*

## IMPORTANT

- The oven must not be connected to a chimney.
- The oven is not a stable installation that can have a connection with any type of system inside or outside the environments in which it is used.
- Do not move the oven when it is hot.
- Protect the oven from rain when it is not being used.
- The oven must always be dry when preparing for use.
- Do not extinguish the oven's flame with water.
- Use a glove with additional protection so as to avoid any burns when touching the door.
- Pay attention to where the hot door is positioned at all times. Do not rest it on surfaces that cannot withstand high temperatures (plastic, wood, etc.) and keep it away from children or other people who could be unaware of how hot the door may be.
- Always turn off the gas when the oven is not being used.
- Do not tamper with, disassemble or modify the Subito Cotto 100.
- Do not intervene in any way with the burner.
- Do not use the oven in basements or under any buildings.
- Do not use in any environments without ventilation.

If the oven temperature exceeds 550 - 600 °C (1022 - 1122 °F), proceed with an emergency shutdown to avoid irreparable damage. The emergency shutdown is indicated in the **USE** section.

If there is an anomalous GAS leakage from some components of the oven, close the gas supply valve. The instruction on how to close the valve is shown in the **USE** section.

The hot areas of the oven which require special care and attention are:

- the metal arch
- the metal door
- the smoke outlet duct

## GENERAL DESCRIPTION AND TECHNICAL INFORMATION

Model designation	Subito Cotto 100	
Gas to be used	Propane Gas	Natural Gas
Consumption	74 (MJ/h)	56 (MJ/h)

Test Point Pressure	2.75 kPa 2.75 kPa (Pilot)	0.69 kPa (Main Burner) 1.00 kPa (Pilot)
Injector Size	2.25mm (Main Burner) 0.21mm (Pilot)	3.50mm (Main Burner) 0.40mm (Pilot)
Aeration Setting	Fully open	Fully open

**Subito Cotto 100** – Portable and Ready to use, is a real small wood fired oven, the dome and the hob are entirely made of high quality refractory concrete. Because of this, the oven is superior to a stainless steel wood oven, the refractory material has better thermal properties that allow to retain the temperature for longer, thus enabling to cook long after the fire or flame extinguish.

It is ideal for cooking italian pizza in traditional way but also for bread, roasts, grilled fish, grilled vegetables, salad and sweet cakes.

The Subito Cotto is available also with GAS Burner KIT Accessory, Made in Italy, compatible with Natural Gas, LPG or Methane. It consumes small amounts of wood/gas and reaches the baking temperature in just few minutes, 450 C° (840 F°).

Zio Ciro “Subito Cotto” oven have an internal diameter of 100cm and is a ready to use, pre-assembled, insulated and finished. It is lightweighted and can be transported and used in small spaces such as terraces, balconies, small gardens but also indoor or outdoor kitchens or taverns.

All Subito Cotto ovens are made in our 100% artisan factory in Italy, with expert hands and high quality materials, 100% Made in Italy.

#### *Components*

**Oven base:** 100 cm in diameter

**Preheat for:** 55 minutes

#### *Burner*

**Thermal Potential**> MIN 11KW - MAX 24KW

**Gas line**> ½ inch

**Burner Weight** > 4 Kg

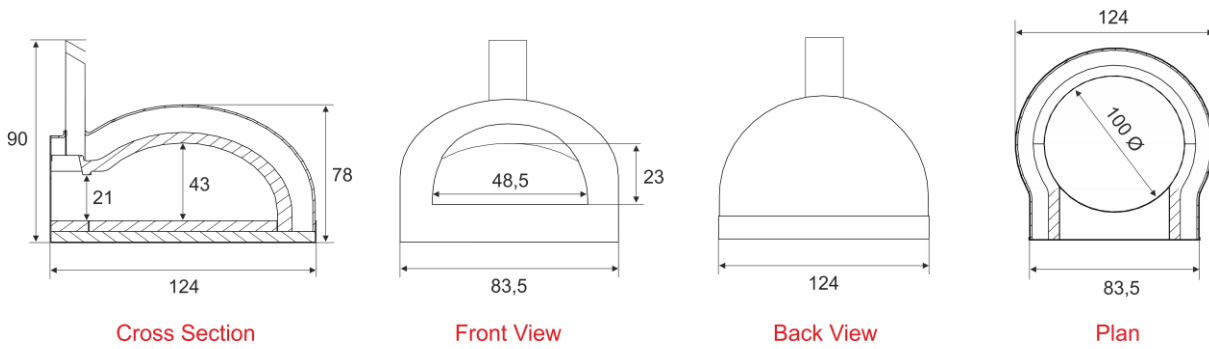
#### *Dimensionsons and weight*

**Oven:** internal diameter 100 cm

**Weight:** 300 KG

**Standard color:** White/Black

## *Subito Cotto 100 Oven Sections*



### **OVEN GAS BURNER**

#### **DRAGO P1 PLUS Model**

**by AVANZINI BRUCIATORI SRL**

**Manufacturer:** AVANZINI BRUCIATORI SRL,

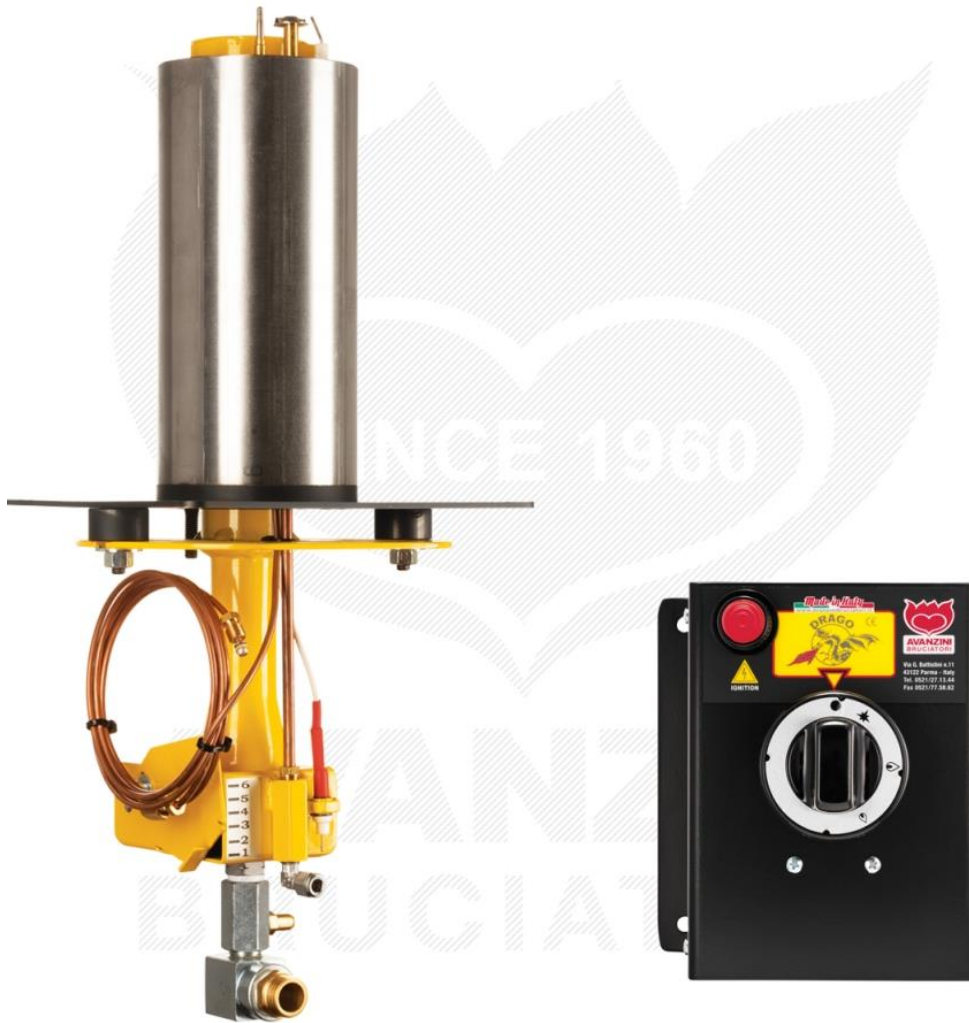
Via G. Battisti 11 - 43122 Parma, Italy

**Type:** GAS Burner for Pizza Oven / 6 - 15 KW

**Testing Laboratory for the Burner in EU:** IMQ SPA Via

Quintiliano, 43 - 20138 Milano - Italy

## PRODUCT PHOTO



## HANDLING

### Preamble

Upon receiving the product, check the integrity of each individual element and its components. If any damage, defect, deformation or evidence of impact during transport is found, notify the retailer before proceeding with the following operations.

The oven should be delivered on wooden pallets protected by an impact-resistant box on all sides

**Do not flip or turn the packaged product over on its side**

### Transport

The transport will be carried out by a carrier, unless otherwise indicated.

The oven is packed and transported under proper conditions, usually by the manufacturer but if this is not the case, the oven must be firmly secured so as not to pose any danger during loading, unloading and transport.

When loading and unloading, use suitable lifting equipment or carry out the operation with at least two people (see manual handling).

During movement, loading and unloading maneuvers, make sure that the operating area is free and that there are no people, animals or objects that could be hit and damaged by the pallet or the truck.

Pallets must be firmly secured at all times when being moved. They must be firmly fixed to the transport vehicle and then unhooked before being moved via mechanical support.



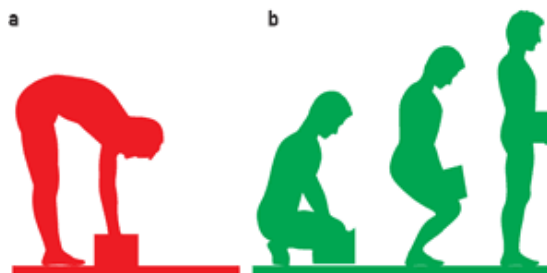
### Manual Handling

Verify the integrity of the oven and its parts upon receipt. If you find any damage, missing parts, deformation or evidence of a collision during transport, inform the manufacturer before proceeding with the following operations.

**It is advisable to use a forklift to move the oven. The producer and the reseller take no responsibility or liability for lifting and moving damages, to things or people. The oven's weight allows for manual handling as long as at least two people are involved.**

**WARNING:** pay particular attention to your posture during manual handling (see figure below)

**A) Red – Wrong Position / B) – Correct Position**



## PLACEMENT

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### WARNING

*THE OVEN MUST BE INSTALLED ON A NON-COMBUSTIBLE FLOOR*

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### Precautions

NEVER move the oven when it is hot.

All products are manufactured and verified by TEK REF S.R.L before being shipped and delivered to the customer. When used correctly, the oven is designed, manufactured and tested to meet all specific standards (see declaration of compliance).

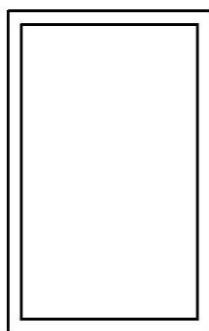
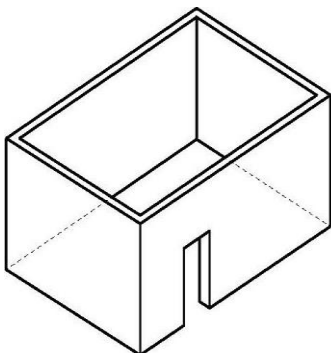
**Improper placement and/or maintenance of the oven will invalidate the terms of warranty.**

Where this appliance is connected to a reticulated gas supply, it must be installed by an Authorized Person, and in accordance with Installation Standard AS/NZS 5601 and any other relevant local authority requirements. The installer must test the operation of the appliance for correct operation after Installation and before Customer handover.

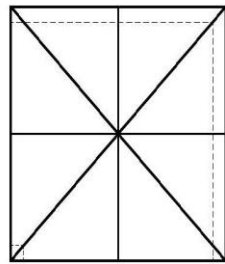
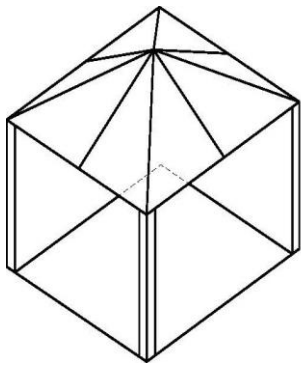
### Choosing an area for use

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

### Examples of Outdoor Areas for Oven installation

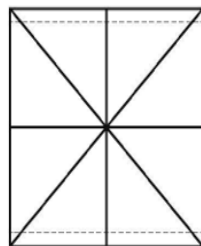
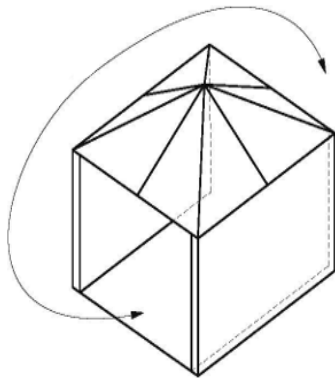


**OUTDOOR AREA - EXAMPLE 1  
(WITHOUT ROOF)**



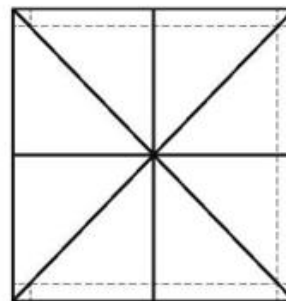
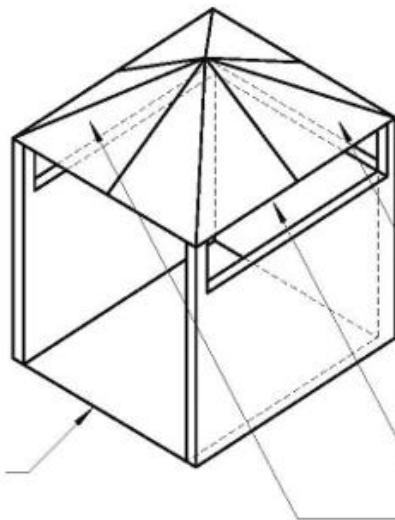
**OUTDOOR AREA - EXAMPLE 2**

**(TWO LATERAL SIDES OPEN)**



**OUTDOOR AREA - EXAMPLE 3**

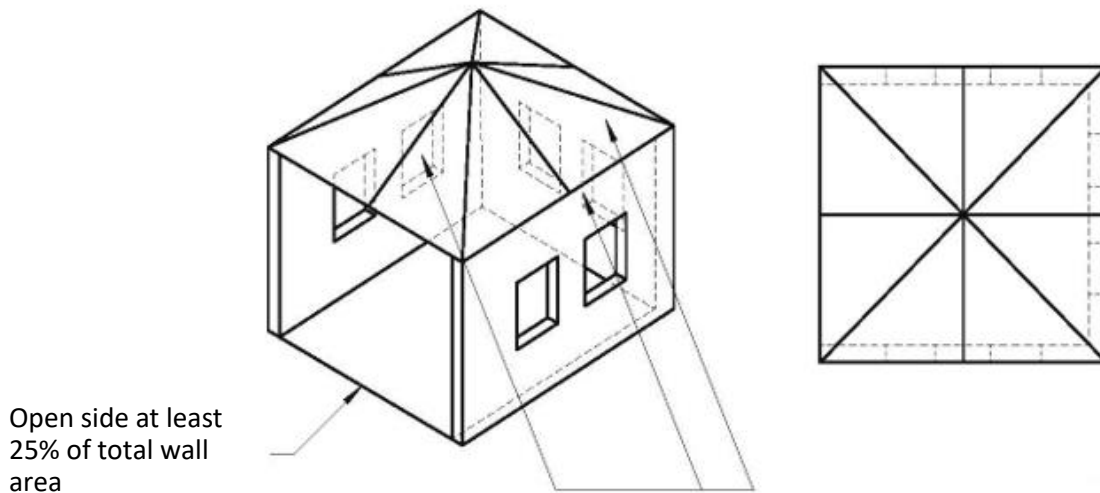
**(TWO SIDES OPEN)**



Open side at least 25% of total wall area

**OUTDOOR AREA - EXAMPLE 4**

30 percent or more in total of the remaining wall area is open and unrestricted



### OUTDOOR AREA - EXAMPLE 5

30 percent or more in total of the remaining wall area is open and unrestricted

For any enclosure in which the appliance is used shall comply with one of the following:

- an enclosure with walls on all sides but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
  - at least 25% of the total wall area is completely open;
  - at least 30% of the remaining wall area is open and unrestricted.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

The Subito Cotto 100 is made of materials resistant to atmospheric agents, but during periods of non-use, it is recommended you cover it up.

- Place the oven on a horizontal surface sturdy enough to support its weight
- Place the oven somewhere far away from any combustible material.
- Ambient temperature: from -20 °C (68 °F) to +50 °C (122 °F);
- Humidity: ≤ 90% without condensation;
- Atmospheric pressure: 86 kPa ~ 106 k
- Keep the oven away from external heat sources, open flames and atmospheric agents.
- Place the cylinder in a position where you can promptly reach the valve of opening and closure.



For the models Subito Cotto 60, Subito Cotto 80 and Subito Cotto 100, if you want the version with wheels, you need to contact the seller to have the special custom made gas bottle retention shelf as an indispensable accessory.



**Cylinder Retention Shelf**

*Subito Cotto 100 Freestanding (Portable) Propane Gas Version on Trolley with Castors & Cylinder Retention Shelf*

It is necessary to order a custom-made "stability frame & wheels" for the Subito Cotto 60 and Subito Cotto 80 models. However, the Subito Cotto 100 model does not require the "custom stability frame" and can be fitted with wheels only. Additionally, all models (Subito Cotto 60, Subito Cotto 80, and Subito Cotto 100) must have a custom-made gas bottle retention shelf if they are on wheels and portable.

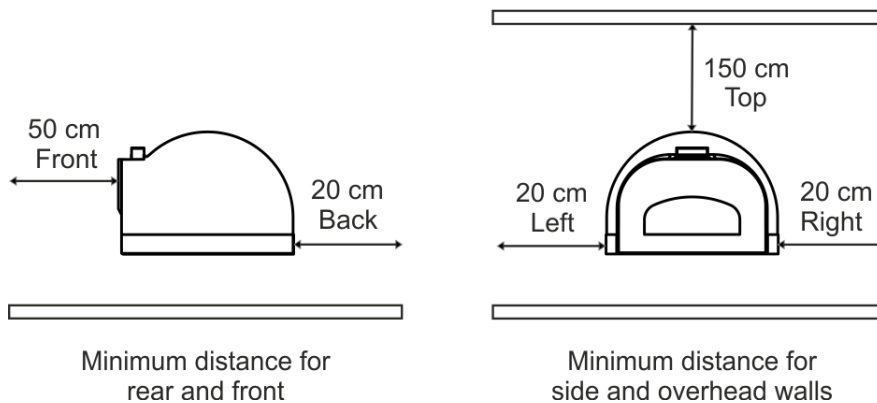


Subito Cotto 60/80  
Freestanding (Portable) Propane  
Gas Version on Trolley with  
Castors, Cylinder Retention Shelf  
& Stability Frame

Cylinder Retention Shelf

Stability Frame for Subito Cotto 60/80  
models *Stability frame not required for  
Subito Cotto 100 model because it passes the  
tilt test without the stability frame.*

**Installation Clearances / Subito Cotto Positioning recommended**



## Placing the oven on the bench

Raise the oven on one side by lifting only two feet and leaving the other two on the opposite side resting on the bench. Insert the extra legs into the raised feet of the oven. Place the oven back on the bench.

Lift the oven on the other side by lifting only two feet and leaving the other two on the opposite side (which already have the extension inserted), resting on the bench. Place the oven again which will remain lifted from the bench having now inserted all four extensions.

Connect the oven following the same instructions as when using the stand.



*Subito Cotto 60/80/100 Benchtop Natural Gas & Propane Gas Versions with 120mm Legs*

## Wood or Gas

The Subito Cotto wood/gas oven can be used with wood or gas, but never at the same time.

To use it with wood, it is strongly recommended to use the stainless steel cap to be placed inside the oven, above the gas burner. This preserves the burner from parts of ash/wood which could block it for subsequent ignitions of the same. To use it with gas, remove any stainless steel cap, and light the burner, making sure that there are no paper, cardboard, wood, coal... any flammable products inside the oven.

The Subito cotto is for use either with gas, OR with wood as a second fuel option and NOT at the same time.

**DO NOT burn wood and gas at the same time.**

The key to maximizing combustion in Subito Cotto ovens is to use only one fuel at a time, so burn either gas or firewood.

**WARNING: NEVER put the firewood on the gas burner.**

**Light the fire on the wood rack in the center (or other side) of the oven floor.**

Always cover the gas burner with the protective cap provided.

Position the stainless steel cap inside the oven over the gas burner.



This preserves the burner from parts of ash/wood which could block it for subsequent ignitions.  
Remove the cap for using the oven in gas mode (WARNING: could be hot, CAUTION: use gloves).

### **Metal protection plate**

All gas ovens are equipped with a stainless steel protection plate already assembled between the burner and the dome. This plate avoids direct contact of the flame on the refractory dome during the first ignitions, limiting as much as possible the possibility of small cracks due to thermal shock. Once the oven curing process is concluded and the oven is cold, it is advisable to remove this metal plate (WARNING: could be hot, CAUTION: use gloves), simply by pulling it out after having grabbed it with the pliers.



## Configuration

The Subito Cotto 100 is configured as standard for use with LPG GAS. The low pressure regulator and hose assembly supplied with the appliance must be used to connect the Subito Cotto 100 to the LPG cylinder. The recommended minimum LPG Propane gas cylinder size is 9kg.



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## NOTE



**The Subito Cotto oven can be configured for **Natural Gas** by requesting the "Natural Gas Conversion kit".  
The conversion to Natural Gas must be installed and connected by a Licenced Gas Fitter (client to arrange).**

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## OVEN BURNER LIGHTING INSTRUCTIONS

It is important that the oven door be OPEN both when turning the burner on and all the time is burner is running. The door can be closed only AFTER the burner has been turned off. This because the open door creates the necessary draft for the chimney, and allows in the secondary air necessary for the burner.

### Natural Gas Connection

Connect the gas control unit of the oven to the Natural gas pipe, making sure that suitable connections and gas pressure are used, excluding any leaks.

Make sure that the burner is equipped with a suitable nozzle.

Natural Gas Conversion kit must be installed and connected by a Licenced Gas Fitter (at client's cost).

### Oven Burner ignition and adjustment

Before lighting the burner, check that the metal protection cap is not present.

To turn on the pilot flame the knob must be pressed and turned anticlockwise to the position (star sign), keep the knob pressed (which operation enables exit of the gas from the pilot unit) together with the piezoelectric button for spark ignition, so as to ignite the pilot flame.

## First Ignition

### *Flame adjustment knob*

The knob has three positions: the stop position (gas off) represented by a dot, the ignition position (pilot flame) represented by a spark and the variable use position (from a low flame to a high flame) represented by a flame design.



The first ignition may result to be difficult as a certain amount of time is required so as for all the air present inside the copper pipe  $\varnothing$  6 supplying the pilot unit to come out. It will be necessary to insist until on the head of the pilot all the three flames are on, for a correct ignition of the main burner.

- Press and rotate anticlockwise the knob and position it on the high flame position.
- Press and rotate anticlockwise the knob and position it on the low flame position.
- For turning the main burner's flame off and for leaving the pilot only on, you have to position the knob on the star sign.
- For turning the main burner and the pilot flame off completely the knob must be positioned on the black point.
- Please take utmost care when igniting the oven for the first time - the flame should be kept very low, not exceeding 100/120 ° C (212/248 °F).
- The duration of each ignition should be increased day after day, so as to obtain a gradual increase in temperature, for a period of five or six days or until the water contained in the oven is totally evaporated and until the oven reaches 420/450 ° C (788/842 °F).

The first few ignitions remove the moisture from the oven that was accumulated during production and transport. Switch the Subito Cotto 100 on for the first time for at least three hours, this pre-heating phase is very important.

WATER LEAKAGE ON FIRST IGNITION IS COMMON AND DOES NOT INDICATE A DEFECTIVE PRODUCT.

**Note: Due to thermal expansion, small cracks may appear in the dome or hearth during polymerizations. This is normal and also does not indicate a defective product.**



## WARNING

*QUICK IGNITION WITH A RAPID INCREASE IN TEMPERATURE CAN LEAD TO SEVERE DAMAGE TO THE COOKTOP, RAISING WEDGES IN THE BASE AND/OR BREAKAGE OR DISPLACEMENT OF THIS BASE.*

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## Use

Before using this product please read the Operating Instructions to familiarize yourself with the function of this appliance.

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### WARNING

*DO NOT OPERATE THIS APPLIANCE BEFORE LEAK CHECKING HOSES AND GAS CYLINDER CONNECTION.*

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### WARNING

*NEVER USE ANY TYPE OF LIQUID FUEL, EXPLOSIVE MIXTURES OR CHEMICAL PRODUCTS BASED ON OIL, ALCOHOL OR GASOLINE TO IGNITE OR STROKE THE FLAME. KEEP ALL FLAMMABLE/EXPLOSIVE LIQUIDS WELL AWAY FROM THE OVEN WHEN IN USE.*

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If the appliance cannot be adjusted to perform correctly, turn off the appliance control valve and gas supply and contact the nearest Authorized Service agent for further advice.

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### NOTE

*THE TEMPERATURE DURING USE VARIES FROM 200° - 450° C (392 - 842 °F) ACCORDING TO THE TYPE OF FOOD YOU WILL BE COOKING.*

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Turn on the Subito Cotto 100 via the piezoelectric, keeping the gas regulation knob pressed in. The pilot flame will light up. Wait a few seconds with the pilot flame on. Now release the adjustment knob and turn it to the desired flame intensity.

In case of an emergency, immediately close the gas cylinder, remove any food that's inside the oven and any flammable objects from the vicinity. Ventilate the premises thoroughly.

- Do not place any flammable objects inside the oven.
- Do not ignite the oven with a lighter, matches or pieces of paper.
- Never use wood and/or coal
- Never clean the oven with an air compressor, this could irreparably plug up the burner nozzles
- Do not plug up the smoke outlet
- Do not place any objects on the oven during use
- Do not leave the pizza shovel in the oven

- Do not clean the oven with aggressive and/or chemical products
  - Do not get the oven wet when it is hot
  - Protect cylinder, hose and valve from spillover of food or cooking residues, fats or other falling particles.
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## WARNING

*FOR STORAGE AND CYLINDER EXCHANGE, DISCONNECT THE CYLINDER ONLY. DO NOT DISCONNECT HOSE FROM THE APPLIANCE.*

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## ORDINARY MAINTENANCE

The product has been designed and built to endure for many years after purchase.

**Ordinary maintenance operations must be carried out by personnel who have read this document.**

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## WARNING

*DO NOT MODIFY THIS APPLIANCE.*

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- Every 10 uses of the oven ensure that the inside and outside of the oven and its chimney are clean
- Check for refractory fractures or concrete detachments (dome and/or base)
- Check for possible internal movement of the refractory (dome and/or base)
- Check for any gas leaks coming from the burner or regulator pipes with a suitable spray detector (**do not use a flame to check for leaks**)
- Any operation on the oven must be performed at or around room temperature.
- Abrasive products, scourers, steel wool, acids and rough cloth are not recommended for cleaning.
- Never use water to clean the base.
- Clean the inside of the cooking chamber when it is switched off and cooled down using a soft, damp cloth.
- Always remove any cooking residue before reigniting the oven.
- Recommended routine inspection of the gas hose and regulator and a recommended replacement period of components.
- Routinely inspect the gas cylinder connection for soundness and the test date status of the cylinder.

## EXCEPTIONAL MAINTENANCE

Extraordinary maintenance is required in cases of breakage, unpredictable accidents or inappropriate use of the gas oven. These situations, which may come about from time to time, are completely unpredictable and therefore it is impossible to describe the appropriate intervention procedures.

**If exceptional maintenance is required or necessary replacement parts may be obtained, consult TEK REF S.r.l. technical service for appropriate instructions on the situation. Exceptional interventions must be carried out by specialized personnel.**

**For Service and Spare Parts in Australia please contact:**

**PIZZA OVENS R US**  
32 Ereton Drv  
Arundel QLD 4214  
AUSTRALIA  
Phone: 1300 032 822  
eMail: [info@pizzaovensrus.com.au](mailto:info@pizzaovensrus.com.au)  
Website: <https://pizzaovensrus.com.au/>

Inappropriate maintenance performed by unskilled personnel can also invalidate the terms of warranty for the product.

**Disposal**

The product cannot be disposed of like normal waste. If disposal is required, contact a specialized company, or in any case, comply with local regulations regarding the disposal of special waste.

**ABNORMAL OPERATION AND TROUBLESHOOTING GUIDE**

<b>Symptom</b>	<b>Corrective Action</b>
<b>Pilot will not light</b>	<b>Check for gas supply turned on, check for spark at electrode, check ignition lead connection. After the cylinder replacement, keep pressed the knob for 20 seconds to allow air to escape.</b>
<b>Pilot lights but does not stay lit</b>	<b>Light pilot and keep control valve depressed for extra time to check hold in time. If pilot does not remain alight, check thermocouple for adequate connection. Visually inspect thermocouple tip.</b>
<b>Flames or Fire under the gas burner</b>	<b>The area when the oven is placed is too much windy, try in another outdoor area less windy.</b>
<b>Gas cylinder is empty or the Gas is ending</b>	<b>Close the cylinder, turn off the knob, replace the GAS cylinder and check cylinder connection to hose assembly for leaks before, and start again the ignition procedure.</b>

If, after the above checks the appliance still does not operate correctly, for your satisfaction, and in case of exceptional events, breakages, anomalous flame spills, anomalous smell of gas, immediately shut down the appliance (control valve and gas supply) and contact the local Service Agent for this appliance.

**Note Servicing on this appliance must only be carried out by Authorized Personnel.**





## NOTE

*THE MANUFACTURER IS NOT IN ANY WAY RESPONSIBLE FOR DAMAGE CAUSED BY THE OVEN RESULTING FROM USES AND METHODS OTHER THAN THOSE SPECIFIED IN THIS MANUAL OR IF THE OVEN HAS BEEN MODIFIED IN ANY WAY BEFORE USE. THE MANUFACTURER IS NOT IN ANY WAY RESPONSIBLE FOR ANY DAMAGE TO PERSONS OR OBJECTS ARISING FROM THE USE OF THE PRODUCT'S PARTS AFTER ITS DISMANTLING.*

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## NOTE

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