



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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BUMPS AND ACCIDENTAL PUSHES

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

CURING AND FIRST FIRING OF THE OVEN

Curing is the process by which your oven is gradually and uniformly dried out of the humidity that might have been accumulated in the oven during the building and assembly stages.

During the process of heating up, thermal expansion occurs, and to maintain the same rate of expansion and to prevent structural cracks, the materials need to be as dry as possible.

Small hairline expansion lines are normal and will not affect the performance of your oven, while larger, structural cracks could diminish its efficiency and cause issues down the road, so this is a step you do not want to skip or rush through! While curing fires do not need to occur on consecutive days, best results have been achieved with no more than two days between heat cycles.

The objective of curing a wood burning Subito Cotto pizza oven is to increase the temperature inside the oven gradually (no more than 50 degrees C/hour), avoiding thermal shock. To achieve that, start a small fire in a separate location, such as a charcoal chimney starter, and only place the pan in the oven when the flames have decreased in intensity (you want to avoid a flame touching the dome).

Add coals or small amounts of wood to feed the fire while avoiding large pieces that would generate a large flame, moving the pan inside the oven every 30 minutes or so to ensure the entire floor is heated up evenly.

Once your entire oven has reached 200 degrees Celsius (dome, walls and floor), maintain that temperature for around 2 hours, let the fire go out and allow your oven to return to ambient temperature. If you have purchased an oven with a gas burner you can use it for the curing keeping the burner on a low flame.

You will need to repeat those steps for every curing fire, with the following temperature targets (**IMPORTANT:** measure temperatures with laser thermometer):

- 1st Fire 200 C/60 minutes
- 2nd Fire 250 C/90 minutes
- 3rd Fire 300 C/90 minutes

The remaining curing fires can be started directly in the oven, as long as the fires are small and you allow your oven to heat up slowly. Continue curing the oven with the following schedule:

- 4th Fire 350 C/90 minutes
- 5th Fire 400 C/90 minutes

Your oven is now cured and you can start cooking!

Your oven will release water during curing, when it does keep the temperature steady until it stops and then resume your curing fires. From the technical standpoint, water will be expelled until the entire oven has reached 350 degrees C. for 3 or 4 times, so it is not unusual to see water even after several fires. As you cure you might see small expansion lines, they are normal, but are exacerbated by too much heat too soon, so always bring your oven to temperature gradually.

If your oven was ever to suffer from water infiltration, let it dry completely for at least 7 days, (you can use a small space heater to decrease the humidity) and then cure again. We also recommend a mini curing after prolonged periods of inactivity, and should you be using your oven during the winter months a gentle heating up to prevent thermal shock.



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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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