Subito Cotto 120 PRO Model
User Manual - English

It is important that the "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").

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

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 heats 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.

You will need to repeat those steps for every curing fire, with the following temperature targets:

- 1st Fire 200 C/2 hours
- 2nd Fire 250 C/3 Hours
- 3rd Fire 300 C/2 hours

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. If you have purchased an oven with a gas burner you can start using the burner to continue the curing. Continue curing the oven with the following schedule:

- 4th Fire 350 C/2 hours
- 5th Fire 400 C/2 hours

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 exasperated 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.

For your continued enjoyment, please follow these simple Do`s and Don`t

IMPORTANT-WARNING

READ ALL INSTRUCTION CAREFULLY BEFORE INSTALLING AND USING YOUR SUBITO COTTO OVEN. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, PERSONAL INJURY OR EVEN DEATH

- **FOLLOW** the instruction for curing your wood fired oven. Failure to follow the curing instructions can cause damage to the oven.
- **ALWAYS** ensure that children and pets are kept at a safe distance from your wood fired oven, both during and after operation. We suggest children under the age of 16 should be supervised when using the oven
- **ALWAYS** ensure the oven is sited on a level base. The stand **MUST NOT** tilt
- **DO NOT** modify in any way the wood fired oven from the manufacturer specifications
- **DO NOT** block the flue pipe
- **ONLY USE** untreated, well-seasoned, dry hard wood
- **DO NOT** burn rubbish in your oven
- **DO NOT** use any kind of flammable liquids or fuel (Including, but not limited to firelighter fluid, gasoline, diesel, Kerosene etc.) at any time to start or maintain a fire
- **BEWARE** of High internal temperatures. Your oven can easily reach temperatures in excess of 400C°, use caution when cooking and baking food in your oven
- **DO NOT** insert unprotected hands or arms inside your wood burning oven while or after operations. If burns occur, immerse in cold water and seek medical advice
- **ALWAYS** used approved bakeware, long utensils, gloves and mitts when using your wood fired oven
- **DO NOT** leave a fire unsupervised.
- **DO NOT** allow your oven to become wet. If it does, wait until the oven is fully dry (at least a full week since water intrusion) and follow your curing instructions to dry it properly before use. You can use a space heater before the first curing fire to reduce the moisture content.
- **DO NOT** use water to calm or extinguish a fire, except in an emergency
- **DISPOSE** of cool ash in an approved bin, add to compost or spread it on garden as nutrient.
- **DO NOT** inhale ash or dust.
- **DO NOT** place frozen foods in a hot oven.

How to set up your wood fire oven

• Follow the Assembly instructions.

• Check that all bolts are securely tightened using an adjustable wrench.

• Decide where to place your stand. It needs to be on the heart and level surface, preferably in a concrete, tiled or decked area, which can easily hold the weight of the oven (depending on the model, it can exceed 750 pounds)

• **Warning.** there is a risk of toppling if not sited level or if sited on soft ground. To prevent the risk of toppling we recommend siting the oven up against a wall, fence or hedge.

• **DO NOT** lean against the oven.

• Make sure the oven is in a safe distance from any flammable surfaces and that there is enough space around the flu pipe for smoke to disperse.

How to care for your oven

• You do not need to clean the oven with cleaning product because the high temperature will kill any germs or bacteria. Any food spillage will simply get burned to ashes which you can sweep out each use or when ash has built up, allow the ash to cool and sweep it out the oven with a metal brush into a suitable metal container. Afterwards you can use the cool ashes as fertilizer.

• Never throw water into the oven or introduce frozen food into a hot oven, as the thermal shock could damage the oven.

• It's a good idea to clean the flu pipe every once in a while. Use a brush to loosen up any soot stuck inside the pipe or underneath the rain cap.

• Metal components may be resprayed with heat resistant paint such as barbecue paint available in a DIY stores

• The different density between the refractory concrete and mortar allows for thermal expansion and contraction. Over time, it might be necessary to touch up the seams between the concrete parts to maintain optimal performance.

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.

TIPS AND PRECAUTIONS

- It is essential that the oven equipped with gas burner is NOT used when exposed to the wind, to avoid backfires of the burner.
  It is therefore advisable to place it in an area sheltered from the wind.
- 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

Subito Cotto 60/80/100 are 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 ½ Inches (12mm) flexible pipe length 1.5 meters (not supplied), and a pressure regulator for connecting the Subito Cotto's to GPL cylinder.
This regulator must have the below specifications:

- **Capability:** 10 kg/h
- **LOW Pression:** 30 mbar

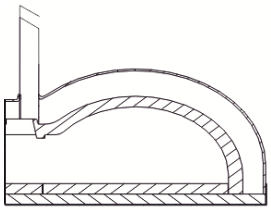
Connect the gas pipe screwing the die in the special grafting under the oven, use a properly gasket. Use the appropriate gasket with standard pipe.

BURNER TECHNICAL SPECIFICATIONS

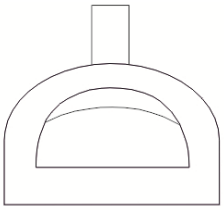
Subito Cotto 120 PRO
Thermal Potential > MIN 6KW – MAX 34KW (methane)
Thermal Potential > MIN 6 KW – MAX 34KW (LPG)

GAS Pressure > From 10 to 25 mbar (methane)
GAS Pressure > From 25 to 50 mbar (LPG)
GAS Pipe Size > ½ Inches
Burner Weight > 8 Kg

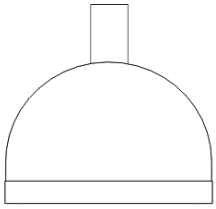
N.B In order to work, the Piezoelectric of the analogic burner needs an AA type battery.
The power supply of the digital burner needs a 230V Monofase (power consumption 25 watts).



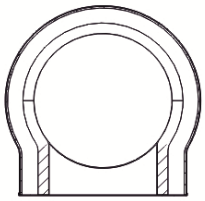
Cross Section



Frontal View



Back View



Base

Combined version with GAS Burner

Standard Wood Oven version

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