

Commercial Oven User's Manual

COSTIMO 4 (4.5)



COSTIMO

Take the lead in commercial oven market,
contributing to food service operations for diners-out.

Cited from COSTIMO management philosophy



Environmental Responsibility

Connectedness to nature and green environment, via our technology

It requires a huge amount of energy to realize high performance for a short period of time.

We have been studying how to use the energy well and how to reuse the energy smartly
for a long period of time.

The operation system controlled by logical calculation is based upon the premise of environmental conservation.

As a result, we finally succeeded in developing "COSTIMO4",

Korea's only oven applied with green technology.

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1 Introduction

We at Costimo extend our warmest welcome for being our new family member, with many thanks for your trust and purchase of our product. Featuring novel and innovative technology and functionality, Costimo-4 will surely be a remarkable tool for your kitchen staff to deliver exceptional culinary results.

To achieve such results, you are kindly requested to keep in mind the following:

- Read this manual carefully before using the equipment. Do not get started unless you are thoroughly acquainted with all instructions indicated in this manual.
- Follow its instructions exactly in each mode, not only to ensure safety of the user, but also to achieve desired cooking result and make sure the expected service life of the appliance.
- Keep this manual in a place easily accessible to all of your staff.

1.1 Product warranty

The Manufacturer gives you a 12 month warranty effective from the date of initial installation. Only allow an authorized service partner or trained technician to service or repair the appliance. Any repair by an unauthorized service person will void the warranty and relieve Costimo of all liability, including consequential damage or loss of any kind.

1.2 Intended user

The primary intended users of Costimo's commercial ovens are those engaged in commercial kitchens or professional catering or food service operations. Personnel other than trained operators are not allowed to use, clean or maintain the appliance.

1.3 Intended use

Commercial oven Costimo is developed to meet cooking needs in culinary kitchens and food hubs for mass production of heated food. This equipment is for indoor use only, not intended for use outdoors. Misuse beyond its intended use is potentially hazardous. Costimo shall not be held liable for any damage and loss resulting therefrom.

1.4 Technical alterations and improvements

Costimo continues R&D spending for product upgrading to improve system performance by reflecting customer needs and requirements, the purpose of which is to enhance safety of the user and deliver impeccable culinary results. Technical alterations as such may be subject to change without prior notice.

1.5 Specifications

	Commercial oven												Built-in smoker				Sliding door								
	Electric				Gas						Fan	Dimensions (W*D*H) mm	Capacity to	Water drain	Type	Model	ID No	Dimensions (W*D*H) mm	Type	Model	ID No	Dimensions (W*D*H) mm			
	Type	Model	ID No	Power (kW)	Rated	Type	Model	ID No	Options	Consumption													Power (kW)	Rated	LNG
6	6 trays, electric	HSO-061E4	24100060	11.8	3N 4P 380V Earth-return wire excluded	6 trays, gas type	HSO-061G4	24100061	17.6 (15,100kcal/h)	17.6 (1.25kg/h)	0.75	Single-phase 220V / 60Hz	6*1 (1/1 GN)	960*825*870	120 ~ 240 persons	20A	32A	6 trays, smoker (standard)	-	-	-	6 trays, sliding door (standard)	-	-	-
		HSO-061E4N	24100068	11.3			HSO-061G4N	24101807						0.25				899*825*870	6 trays, smoker (option)	HSO-SM06	24100075	139*194*67	6-trays, sliding door (option)	HSO-SL06	24100078
12	12 trays, electric	HSO-121E4	24101803	16.3	3N 4P 380V Earth-return wire excluded	12 trays, gas type	HSO-121G4	24101804	24.4 (21,000kcal/h)	24.4 (1.74kg/h)	0.85	Single-phase 220V / 60Hz	12*1 (1/1 GN)	960*825*1235	240 ~ 480 persons	20A	32A	12-trays, smoker (standard)	-	-	-	12-trays, sliding door (standard)	-	-	-
		HSO-121E4N	24101806	15.8			HSO-121G4N	24101805						0.35				899*825*1235	12-trays, smoker (option)	HSO-SM06	24100075	139*194*67	12-trays, sliding door (option)	HSO-SL12	24100079
20	20 trays, electric	HSO-201E4	24100062	32.5	3N 4P 380V Earth-return wire excluded	-	-	-	-	-	-	-	20*1 (1/1 GN)	1023*1016*1900	480 ~ 960 persons	20A	32A	20-trays, smoker (standard)	-	-	-	20-trays, sliding door (standard)	-	-	-
		HSO-201E4N	24100069	32.0			-	-	-	-	-	942*1016*1900		20-trays, smoker (option)				HSO-SM20	24100076	139*194*67	20-trays, sliding door (option)	HSO-SL20	24100080	935*83*1719	
24	24 trays, electric	HSO-122E4	24100063	31.5	3N 4P 380V Earth-return wire excluded	24 trays, gas type	HSO-122G4	24100064	36.0 (31,000kcal/h)	36.0 (2.57kg/h)	1.15	Single-phase 220V / 60Hz	12*2 (1/1 GN)	1232*1016*1483	480 ~ 960 persons	20A	32A	24-trays, smoker (standard)	-	-	-	24-trays, sliding door (standard)	-	-	-
		HSO-122E4N	24100071	31.0			HSO-122G4N	24100072						0.65				1151*1016*1483	24-trays, smoker (option)	HSO-SM20	24100076	139*194*67	24-trays, sliding door (option)	HSO-SL24	24100081
40	40 trays, electric	HSO-202E4	24100065	54.0	3N 4P 380V Earth-return wire excluded	40 trays, gas type	HSO-202G4	24100066	54.7 (47,000kcal/h)	54.7 (3.9kg/h)	2.4	Single-phase 220V / 60Hz	20*2 (1/1 GN)	1232*1016*1900	800 ~ 1600 persons	20A	32A	40-trays, smoker (standard)	-	-	-	40-trays, sliding door (standard)	-	-	-
		HSO-202E4N	24100073	53.0			HSO-202G4N	24100074						1.4				1151*1016*1900	40-trays, smoker (option)	HSO-SM40	24100077	259*194*67	40-trays, sliding door (option)	HSO-SL40	24100082

1.6 Product features

1.6.1 **cosaving (costimo+energy saving)**

- We remarkably reduced* the consumption of electricity, gas, water, and energy through the recirculation of resources. (Patented)
- Steam supplied to ingredients is generated from the heat energy of the oven.
- Even though you open the oven door during cooking, the lost heat is restored very fast.
- We acquired Korea's first and only green technology certification through the most strict testing procedure.

1.6.2 **cornado (costimo+tornado)**

- Tornado convection delivers constant heat and humidity to all the corners of the oven. (Patented)
- The 5-level two-way convection fan motor is controlled smartly depending on the characteristics of ingredients.
- The down time of the inverter motor for forward/reverse rotation is only 2 seconds.
- Aerodynamics-based detailed convection design and engineered shelf rail design produce consistent and uniform results even though the oven is fully loaded with ingredients.

1.6.3 **cosmoke (costimo+smoke)**

- The built-in smoker allows a variety of recipes which used to be impossible. (Patented)
- You can use a variety of fuels for smoking such as oaks and apple trees as well as chestnut trees which are provided basically.
- Smoking enhances colors, flavors, smells, and preservability. Smoke penetrates into the ingredients and removes the unique smell of meat, fish, and poultry.
- The amount of smoke can be controlled with 3 levels.
- The smoky smell remaining inside the oven is completely removed through automatic washing. It does not affect other dishes made afterwards.

1.6.4 **cosliding (costimo+sliding door)**

- The sliding door saves space around the oven and protects you from injuries. (Patented)
- After cooking is done, you can open the oven door by sliding to the right.
- It prevents accidents which may be caused due to the heated door.
- 2 patented rails and 4 wheels allow you to open and close door smoothly.

2 Safety symbols (Danger, Warning & Caution)

- 2.1 The following safety symbols alerting to potential health and physical hazards require you to pay special attention to prevent accidents.

Danger

In case of negligence, the user may be killed, seriously injured,
or there is a risk of fire.

Warning

In case of negligence, the user may be killed, seriously injured,
or there is a possibility of fire.

Caution

In case of negligence, there is a risk of personal injury or material damage.

2.2

Danger

In case of negligence, the user may be killed, seriously injured, or there is a risk of fire.

2.2.1 Electric type

- This product is a AC380V, 3-phase 4-wire (earth-return wire excluded) system.
 - * The 5-wire system consists of R+S+T (power supply) + N (neutral) + E (earth return).
- Initial installation of the product and its relocation to a different site shall be carried out by specialists in accordance with relevant regulatory codes.
 - * Technical Regulation in Electricity Business Act, Electrical Construction Business Act, Electrical Appliances and Consumer Products Safety Control Act, etc.
- Install an earth leakage circuit breaker (ELCB), offering 3-phase 4-pole circuit, within 2 m from the installation point of the equipment.
 - * An ELCB dedicated to 3-phase 3-wire must not be used.
- Power cables must be of European Code 60245EC57 (H05RN-F) and beyond, with a minimum size of 5*2.5mm².
 - * Do not touch the circuit breaker with wet hands (electric shock could result).
- A device enabling power off needs to be fitted on the fixed wiring cable, in accordance with cabling rules.
- If a power cord is found defective, call the Manufacturer or its sales representative.
- Check the rating plate, prior to use.
 - * In particular, check the rating voltage indicated on the plate before installing the equipment.

2.2.2 Gas type

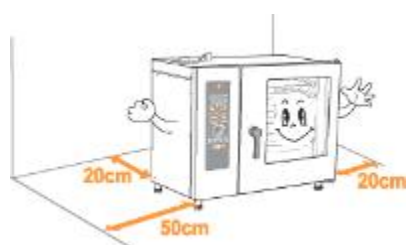
- Initial installation of the product and its relocation to a different site shall be carried out by specialists in accordance with relevant regulatory codes.
 - * Technical Regulation in Electricity Business Act, Electrical Construction Business Act, Electrical Appliances and Consumer Products Safety Control Act, etc.
- If a power cord is found defective, call the Manufacturer or its sales representative.
- Check the rating plate, prior to use.
 - * In particular, check the rating voltage indicated on the plate before installing the equipment.

Warning

In case of negligence, the user may be killed, seriously injured, or there is a possibility of fire.



Warnings with regard to product installation:
Place the product under the exhaust hood so as to remove heat, smoke, condensation and other grease byproducts of cooking as quickly as possible.



After the installation, check the distance apart from walls. Provide an air space as appropriate around the equipment. If the wall is constructed with combustible materials like plasterboard or plywood, the distance in between must be:

- at least 20 cm from the equipment's right side;
- at least 50 cm from the equipment's left side;
- at least 20 cm from the equipment's rear side.



Do not place any object on top of the oven, letting it block the vent port or exhaust hose. As the steam vent port and the forced steam discharge controller are located on top of the oven, do not put objects that obstruct normal operation or connect the hose with other plumbing. Otherwise, it creates a risk of fire or malfunction due to overheat



If the equipment is located too close to the wall, a fire could result. Moreover, if used for an extended period of time in the proximity a combustible wall with e.g. sheet metal, the heat passing through the outer metal covering may cause the material within the wall to ignite, resulting in damage on the wall or a fire.



If fire resistant material is installed on or near a combustible wall, the clearance between the fire resistant board and the wall must be 30 cm or greater. Such a board must be at least 0.3 mm thick for stainless steel plate and at least 0.5 mm thick for general steel plate, It may be necessary to fit a space in between to ensue the air gap is maintained at all times.

Do not place combustibles on or around the equipment.

Do not store highly ignitable materials like fabric curtains or use flammable materials like spray, gasoline or benzene, in the proximity of the equipment. There is a risk of fire.

Your child's risk of being scalded

Prevent child access to the equipment, otherwise it poses the obvious danger of burns or safety hazards.

Do not damage or over-bend the power cable, or tie up the cables in the bending area. Do not let them trapped under heavy objects to avoid damage.

This product is exclusively used for cooking, with any other application strictly prohibited.

If misused, there is a risk of fire due to overheat or unintended operation, where the term misuse means any use other than as indicated herein, such as drying of clothes, shoes, cookware, portable device or pets, or experimental purpose in a firm or university).

Do not use the appliance in a windy area or near a large-size burner.

Avoid places with high heat sources (risk of product damage and fire) such as windy places or large burners.

Prevent power cables from coming in contact with the top, bottom, front, rear or sides of the equipment body, or its heating elements.

Otherwise, they may become overheated, causing product damage or malfunction, even resulting in fire.

NEVER use a step-up transformer.

Failure to comply with this instruction may lead to electric shock, short-circuit fault and fire ignition arising from deterioration in insulation.

Counteraction in the abnormal event, including force-majeure event

Immediately shut the main breaker off, in the event of earthquake, fire or lightning.

The oven must not be left unattended (e.g. temporary leave-out, go-to-bed, etc.) during operation.

It may result in damage or malfunction due to overheat, with a risk of fire.

Do not move the appliance while in use, or apply severe shock to it.

It may cause electric shock, malfunction or product damage.

Do not open the oven door hastily during use.

Do not open the oven door, drain plug or other empty device, leaving them closed until the internal pressure almost reaches the atmospheric pressure (there is a risk of safety accident caused by the rush of residual steam escaping from the oven).

Always open and close the appliance door very slowly.

Escaping hot vapors or steam can cause burns and, if closed strongly, may result in damage on the equipment.

A person with on a heart pacemaker or any other type of medical assistive device shall consult a medical expert, before using the appliance.

The appliance can affect the operation of such a medical device.

Do not give an impact on the door glass as it is susceptible to external impact.

If you receive an impact from any physical force, you may be injured by the broken glass or the product may be damaged.

Take care as the appliance becomes hot during or right after the use.

The appliance and its accessible parts become hot during use or right after the use. In particular, the outward rush of remaining steam in the inside the oven after use in steam mode could cause burns.

Disassembling, repair or remodeling the equipment is only allowed by an authorized service partner.

If it is judged that the product is defective refer to the troubleshooting in this manual or contact the service center where you purchased the product. Unauthorized disassembly, repair, or modification may cause electric shock, injury or fire due to malfunction.

(There is a high-voltage device inside the product, which is very dangerous.)

Caution

In case of negligence, there is a risk of personal injury or material damage.

Safety precautions before use and at the time of installation

This product is intended for use in commercial establishments.

- This product is not intended for household use.
- Do not install the appliance in a place exposed to the hazard of falling objects.
- The suspending object may fall onto the oven by accident, causing product damage or malfunction.
- A best practice is to request sales representative to install the oven.
- The Manufacturer will disclaim any liability for malfunction or fire arising from improper installation.

Precautionary instructions for water supply and drainage

Supply water must be tap water. In the case of using underground water, make sure to install a water softener or scale stopper. Incorrect use could result in the formation of scale (lime), which would badly damage the oven. The supplying water shall meet the following specifications, to avoid corrosion or scale (lime) that could pose lethal damage on the product:

- Hardness: 30~60ppm / PH : 7.5 min. / chloride: 30ppm max.
The water pressure shall be between 200 and 500kPa (2~5kg/cm²).
- If the water pressure is lower than as indicated, install a separate pump; if higher than as indicated, install a pressure reducing valve.

The intermediate valve involving water supply must be installed in-between the product and the water supplying pipe.

Water supply and drainage ports are located at the rear bottom on the left-hand side of the equipment. For more detail about the installation, refer to "3. Product installation" of this manual.

When cleaning the equipment, care shall be taken on the following:

Never fail to clean all accessories and tools inside the product when using it for the first time or when not using it for an extended period of time. Be careful of burns as the inside of the cooking chamber is very hot right after use. When cleaning the outside of the oven, turn off the power and clean carefully to avoid scratching the surface when the appliance has cooled down. Do not use high-pressure water spray as it may cause malfunction. For

cleaning, use the detergent recommended by the manufacturer (detergent for oven only). Do not use abrasive scrubbers that can scratch the outer surface. If salt has fallen on the inside of the oven or the outside of the product, wipe it off immediately. It may cause stains or corrosion.

When changing users of the product, read the manual and fully understand the product before use.

Any and all oven operators must be familiar with the appliance, with full understanding of this manual.

Make it a rule to give your oven a thorough inspection once a year to extend its useful life and maintain its design performance and energy efficient.

3 Product installation

3.1 Precautionary instructions for installation

Confirm that your oven has been installed in a safe fashion by a service partner or qualified technician of Costimo.

You are already looking at a product that has been safely installed by a service partner or by Costimo's qualified technicians.

Product installation must be performed by a service partner or by Costimo's qualified technicians. Manufacturer Costimo is not responsible for any damage or accident resulting from installation and/or repair by the purchaser himself or by unauthorized persons. If the equipment needs to be moved due to moving to a new location, etc., please contact the service center where you purchased it. After installation by a qualified/authorized technician, the equipment must be installed as is and no further modifications are permitted. In particular, arbitrarily changing the piping arrangement is strictly prohibited as it degrades system functionality. Check that the type of power source, gas type and supply gas pressure match those indicated on the nameplate.

3.2 Check point for installation

Check that the installations indicated on the product nameplate match.

3.3 Safety precautions for installation



The equipment must be installed on the level ground; if installed on an incline with gradient or out-sloping, it may cause malfunction.



The power shutoff switch and water delivery valve shall be installed in locations easily accessible to the user.



For models requiring a support platform (6 & 12 trays models), make sure to select the platform's supporting capacity taking into account the weight of the load plus food to be cooked. It shall be rigid enough to withstand against repeated operations of the equipment.



To let there be no problem for maintenance activity, provide at least 50 cm of gap between the left-hand side of the equipment and the wall or other equipment.



It is not allowed to arbitrarily dismantle the equipment. Unauthorized disassembly could lead to a disaster or product damage. The Manufacturer shall not be held liable for any disaster, accident or malfunction as a result of such unauthorized disassembly.



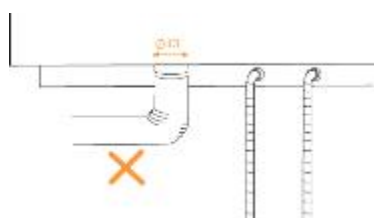
Select an installation location ensuring ventilation as appropriate. Please ventilate frequently during use.



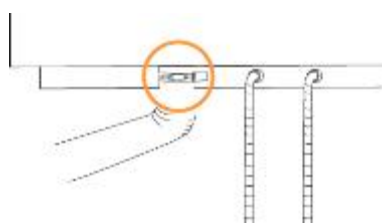
For use of the equipment, remove packing materials and peel off protective films that wrapped the outside and in its inside.



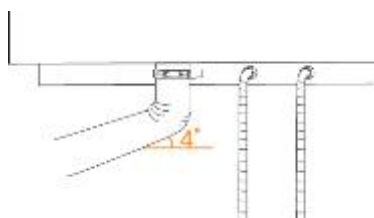
Connecting the equipment to utility infrastructure (such as power, gas, water supply/drain, etc.) at your establishment is in the responsibility of the installer. Such process line installation shall be done in conjunction with safety assurance checkup tests.



For connecting the equipment's condensate drain to the utility drainage, use a heat-resistant hose with an inner diameter of 20A which has no bend and buckling in its run.



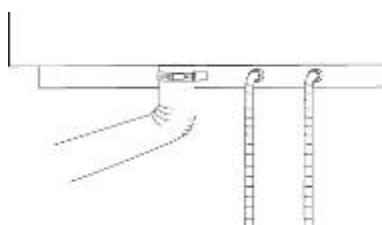
After temporarily plugging the hose into the oven-side port, use a fitting to join them and tighten them until the hose is securely in place.



The drain connection pipe must be connected to the product at an inclination of at least 4 degrees for smooth drainage.



Connect the shower gun as shown in the figure. Before connection, check completeness against the packing list provided, and assemble all components correctly as instructed.

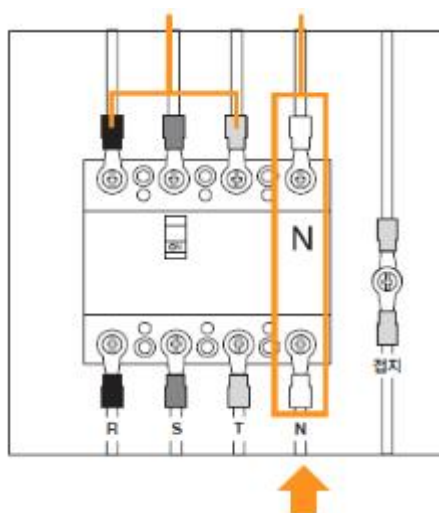


Connect the hose into the oven-side water supply port.

3.4 Safety precautions for connection of electric and gas plumbing

3.4.1 Electric type

- The circuit breaker must use a 380V 3-phase 4-wire type earth leakage breaker alone.



- Discrete wiring inside terminal box for 380V/220V (risk of damage on PCB)
 - 380V: 3 phase wires require no separation for line-to-line voltage of 380V.
 - 220V: N-wire must be connect to PCB control (it has a unique color designated under the Electrical Safety Act, but it is required to check it at the site before connection).

This product is a 380V system with 3-phase + N wire + ground wire.

Ensure that an ELCB used meet the specifications as required.

This equipment has an earth system using an ELCB directly connected to an earth rod, not the main incoming cable from the socket outlet.

Use cables that match required ratings.

Correctly connect cables to the contacts of the ELCB to each other in color, as shown in the above image.

If two or more ovens are connected with the use of one ELCB, be sure that the sum of the current carrying capacity of each oven do not exceed the capacity of the ELCB.

When the ELCB switch is On, do not touch the cable with bare or wet hands.

If the ELCB is , do not dismantle it at your disposal but call an electricity manager.

3.4.2 Gas type

- Safety precautions for electrical wiring
 - The circuit breaker used must be an earth leakage circuit breaker (ELCB).(single-phase 220V AC)
 - Rated power must be connected to the equipment.

- Grounding and cabling works shall be carried out by experts in accordance with the relevant codes.
- The outlet must use a ground-type socket.
- Safety precautions for gas plumbing
 - Make sure to check the type of gas used, when performing gas plumbing.
 - Make sure to check the capacity of a gas meter, when performing gas plumbing.

4 Name of each part

4.1 6 & 12 trays (table type)



4.2 20, 24 & 40 trays (trolley type)



5 Check points before use

5.1 Check points before use

- Confirm that your product has been installed correctly by, or under the supervision of, the engineer of Costimo.
- Use in a well-ventilated room.
- Check ensuring that power input matches power rating as required.
- Check ensuring that the circuit breaker, gas valves and water supply valves work normally.
- Check ensuring that combustible materials such as paper, plastic and oil are removed from the surrounds of the equipment.
- In particular, never put any kind of objects on top of the equipment.
- Ensure that the equipment is far away from any heating source (e.g. grill, fryer, rice cooker, etc.).
- The ambient temperature shall be between +5°C and +40°C.
- Check the cleanliness of the cavity from time to time to assure high hygiene.

5.2 Safety precautions before use

- White smoke or a burning smell may be normal, especially if the oven has just been installed. You may notice a smell or smoke during the first few uses. This is due to the manufacturing process and goes away when the kitchen is ventilated and normal.
- Never touch the front panel, top panel and left/right side panels of the equipment while in operation as they may become very hot.
- Always use oven gloves when touching the interior/exterior components during or after the use.
- Malfunction may occur while operating the oven. In this case, do not leave it unattended, but observe and determine that it is not a more serious problem.
- If you want to restart your oven after a long period of non-use, use an automatic cleaning, such as a high-speed automatic cleaning, to keep it clean.

5.3 Safety instructions during use

- While the oven is in use, open the door with care as hot steam may leak out.
- Always use oven mitts or similar PPE when removing cookware or accessories from hot galleys.

- When the oven is operating, the temperature of the external surface of the door may reach 60°C or higher.
- Put the trolley into the cooking cavity and actuate the caster brake by pushing the button to lock wheels.
- Always run auto self-cleaning feature at the end of cooking. It is a good practice to ensure that drain line and steam generator, including visually undetectable sections within the cooking compartment, are kept hygienic at all times.
- Leave the door slightly open if the oven is not in use for an extended period of time to prevent corrosion within the cooking compartment.
- When the oven is in no more use for a longer period of time, make sure to conduct auto self-cleaning and shut off intermediate valves for all energy supplies such as water, electricity and gas.
- Wear gloves or equivalent PPE to handle tap cleaner liquid to load the liquid into the oven.

※ In particular, perform the following procedure in winter season to keep the pipeline from bursting:

1. Activate auto self-cleaning (standard clean-up, high-speed clean-up) and wait until the power is automatically turned off.
2. Shut off the water supply valve connected to the equipment.
3. Pull the grip of the shower gun to allow water remaining in the pipeline to be discharged.
4. Slightly open the door (for a model equipped with a sliding door, open the sliding door).

5.4 Check points when handling food items

- Select a pan that has required heat-resistant properties and can accommodate food to be cooked.
- It is recommended to use a few shallow pans, rather than using one deep pan.
- For best cooking results, allow space between pans sufficiently to the extent as possible. In particular, ensure that a food item gets in contact with the pan above it. Proper spacing around each pan helps hot airflow and steam circulate evenly.

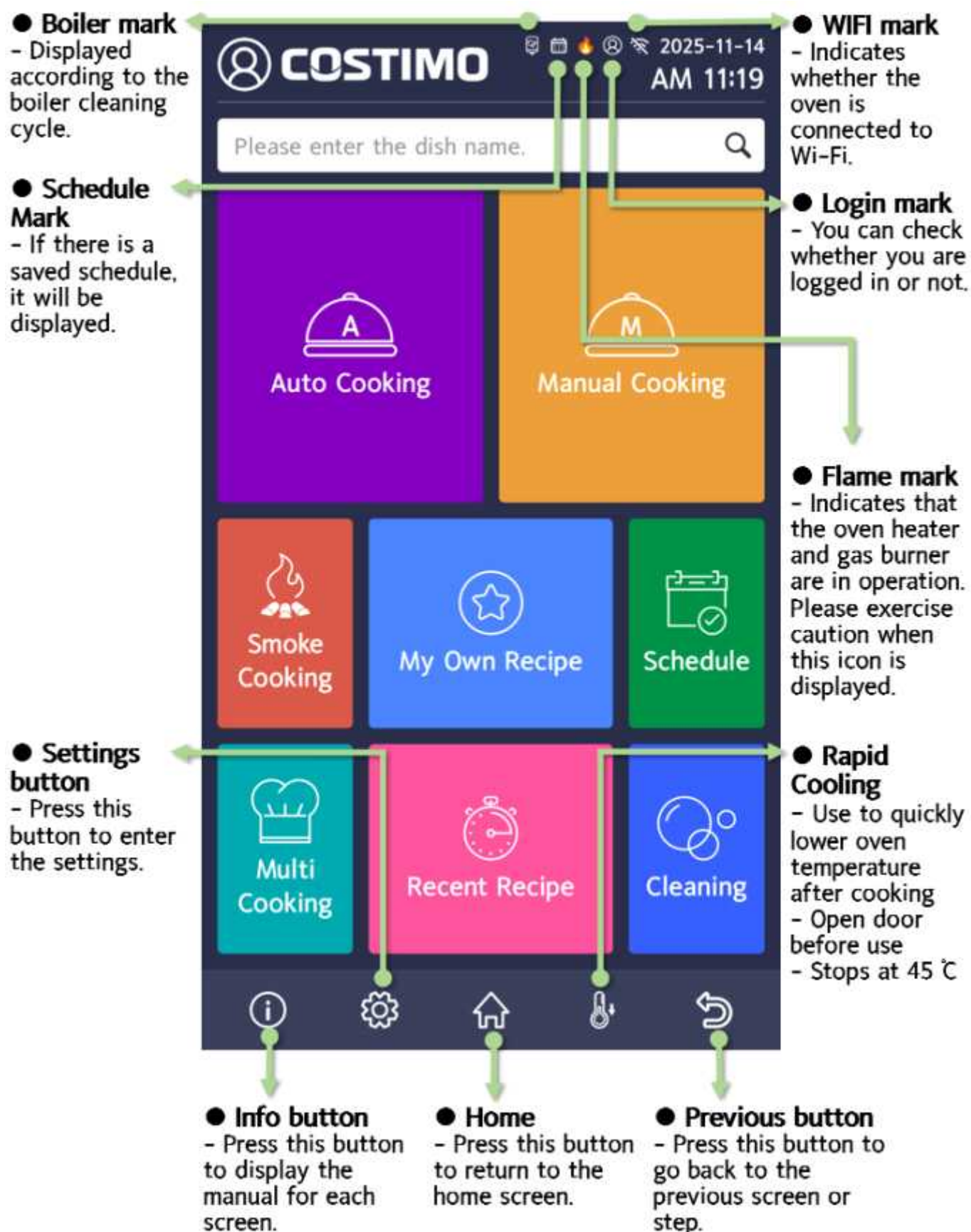
6 Starting the oven

6.1 Startup

- Check for anomaly in power line and water (gas) valves.
- Press the Main Power button at the side of the equipment body and check that the power indicator is lit on the display.
- Touch the central area once of the display that is put into sleep mode, then the LCD power button lights up.
- Touch-and-hold this LCD power button for 2 seconds, then the home screen appears.

6.2 Using control panel

- The LCD display with tempered-glass finish is of the capacitive touch screen type.
- The use of nitrile gloves is permitted when operating the display, but there is a risk of malfunction if thick rubber gloves are used.
- The control panel of the display is an electronic device that is weak in waterproofing. Be aware of water ingress during its use.



6.3 Door handle

- The door handle has a lock/unlock mechanism that works by way of a swinging maneuver.

- When the door is in a latched position, the door handle points downward, i.e. 6 o'clock. To open the door, turn i.e. up to the 3 o'clock position.
- Closing the door is in reverse order to open the door.
- When opening the door while the oven is operating, be careful of scalding caused by steam spills. A best practice is to open the door with one step rearward from the door position.
- To close the door when the cavity is still hot, turn the door handle to close while gently push the door with your hand. This practice is needed as the cavity is in a state of increased pressure due to increased temperature.

6.4 Sliding door

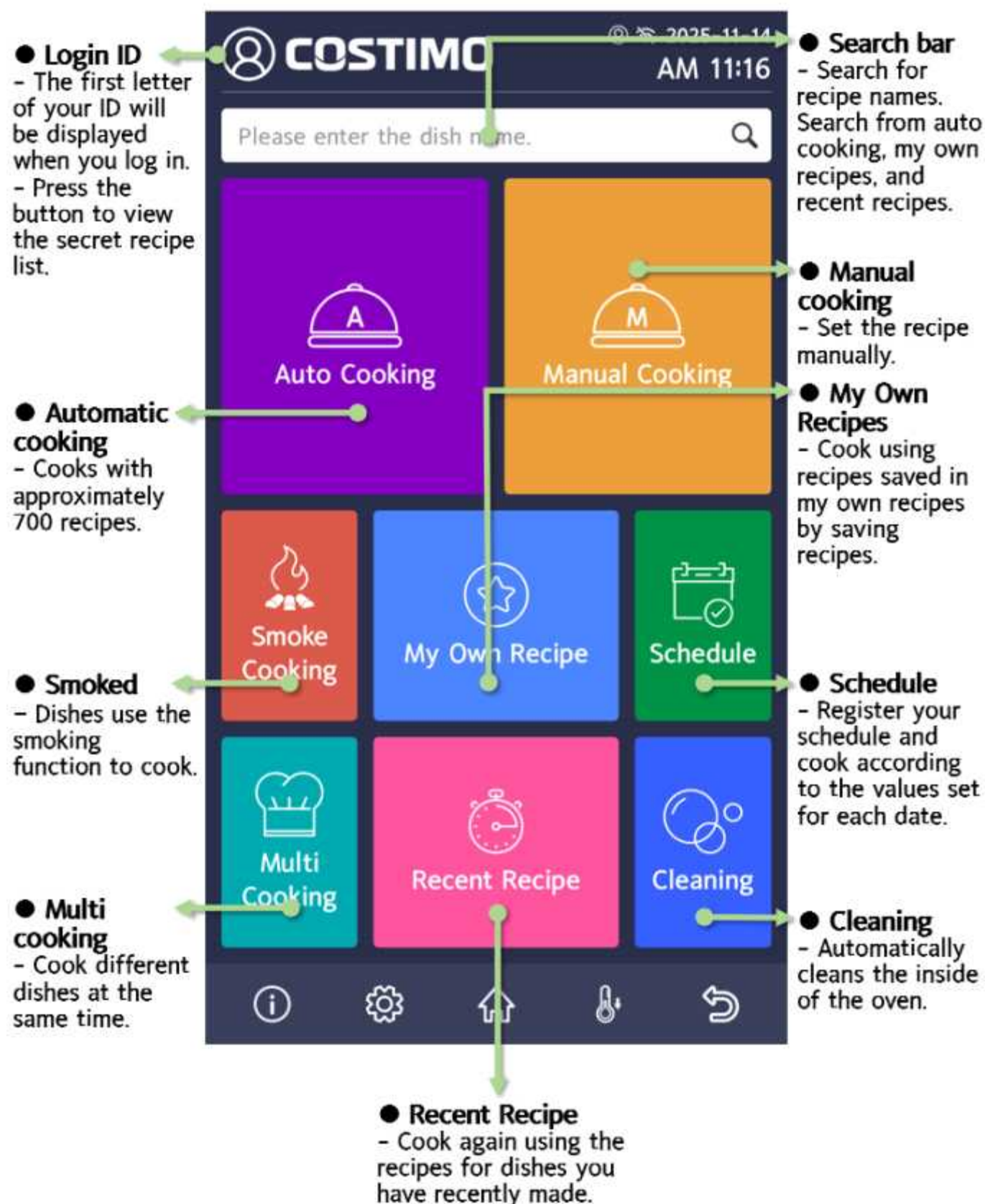
- If your product is fitted with the sliding door, you can use this function to open and hide the door.
- Open the door and, with the door perpendicular to the equipment, push it all the way to the back of the oven.
- Retracting and closing the door are in reverse order of the open-and-hide procedure.
- Do not apply excessive impact on the door while opening and closing it. A good practices always prolong the life of the product.

6.5 Built-in smoker

- If you have purchased a product that includes a smoker, you can use the smoke function.
- When using wood chips to be burned, be sure the wood chips are immersed into water for at least 60 minutes. Failure to observe this process may cause the wood chips to flame.
- For use of the smoking function, fill the smoker box with the soaked wood chips and position the container securely on the heating unit located at the bottom of the cooking chamber.
- If the wood box self-ignites when the door is opened during the smoking function, do not spray water on the fire, but just close the door, then the fire will be naturally put off.
- The smoking function that adds unique smoking flavor can last continuously for about 2 hours. After smoking up food as intended, dispose of the processed chips that became in black color.

7 Home screen

7.1 Configuration of home screen



7.2 Search function

- A search box is located at top of the home screen, where you can enter a query to search for a recipe stored.
- The search box provides an auto complete function that displays suggestions for recipes from the database of Auto Cooking, My Own Recipe and Most-recent Recipe, when you begin to enter value in the input field, irrespective of word spacing and word order, but disallowing initial consonant blend.

7.3 Auto Cooking

- Pressing this key brings you to the Auto Cooking screen in which you can choose any of stored by-default recipes for roasting, steaming, boiling, baking, stir-frying, unfreezing, fermentation, reheating, keep-warm and so on.

7.4 Manual Cooking

- This function enables you to cook a recipe on your own by directly entering cooking conditions.
- Directly enter desired values of temperature, time, humidity and other parameters, depending on the size of food item, its volume, required cooking temperature, quantity and how to handle.
- Use the Additional Option button to activate or deactivate the smoking function.

7.5 Smoke Mode

- The built-in smoking function provides versatility applicable to a variety of smoked flavor of dishes.
- After pressing the Smoke Food key, select the smoking intensity ranging from 1 to 3, where you cannot select Intensity "0".

7.6 My Own Recipe

- This feature contains recipes you have stored, such as those saved as my favorite recipes while processing Auto Cooking, Manual Cooking and Most-recent Cooking, even including one you have saved right after the current cooking.
- The last settings for cooking remain unchanged, unless you enter new values.

7.7 Schedule

- This is a calendar function alarming you at the specific data you have set.

- The alarming method is to generate a pop-up on the screen when you turn the power on.

7.8 Most-recent Recipe

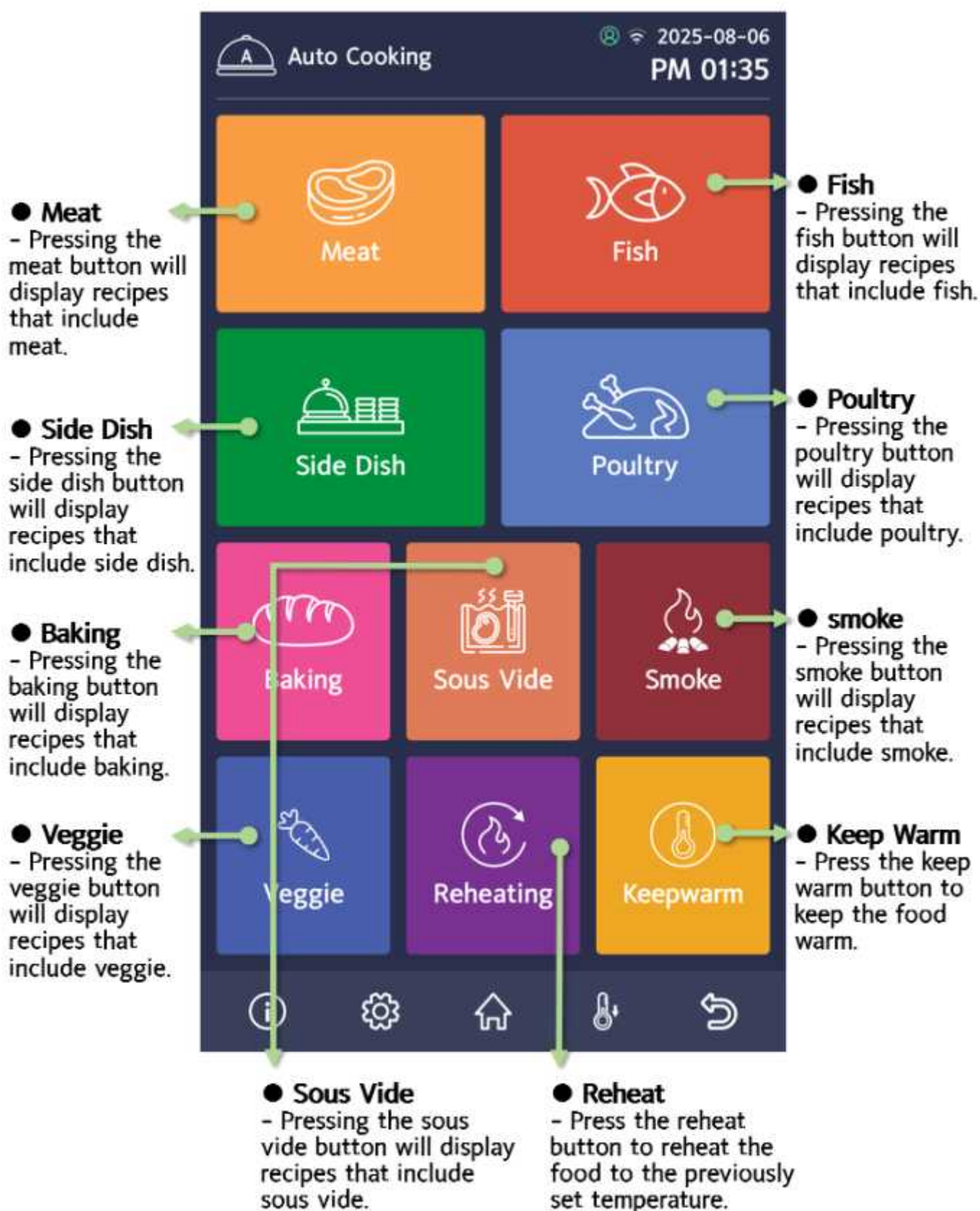
- The most recent recipe you used is displayed, when pressed, in order of date and time.

7.9 Auto Self-cleaning

- Set to automatically run automatic cleaning after cooking is finished.

8 Cook modes

8.1 Array of on-screen functions in Auto Cooking mode (using more than 700 recipes developed by Costimo's chef team)

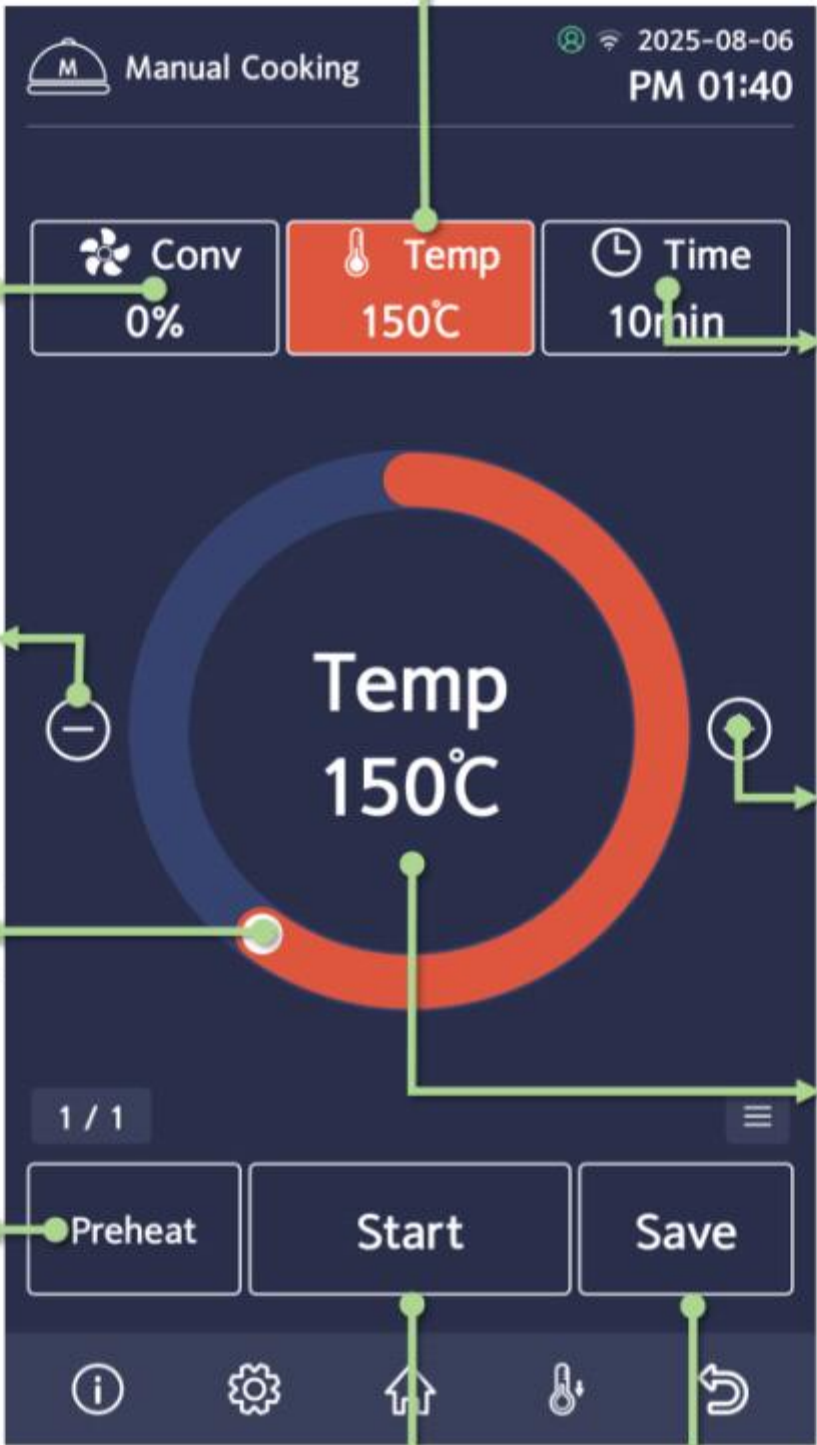


8.2 List of sorted recipes



- Each of more than 700 recipes provided by default can obtain desired result when ingredients/foodstuffs and cooking method fully meet what is stated in the corresponding recipe, meaning any deviation therefrom may lead to different cooking result.
- The recommendations of by-default recipes do not necessarily guarantee the perfect or best outcome, meaning that they shall be deemed to be good enough as standard recipe.

8.3 Change of settings in auto cooking mode



Manual Cooking 2025-08-06 PM 01:40

Conv 0% **Temp** 150°C **Time** 10min

Temp 150°C

1 / 1 **Preheat** **Start** **Save**

● Humidity
- Setting press the area to activate and set humidity
- Each touch cycles through: convection → combi → steam

● Fine adjustment (-)
- Press the button to adjust the activated value in increments of -1.

● Adjusting the circular bar
- You can adjust the settings using the circular bar.

● Preheat
- Press the preheat button to start preheating.

● Temperature setting
- Press the corresponding area to activate and set the temperature.
- Press and hold the button to display the current temperature.

● Time setting
- Tap the corresponding area to activate it and set the time.
- Press and hold the button to use the center temperature cooking function.

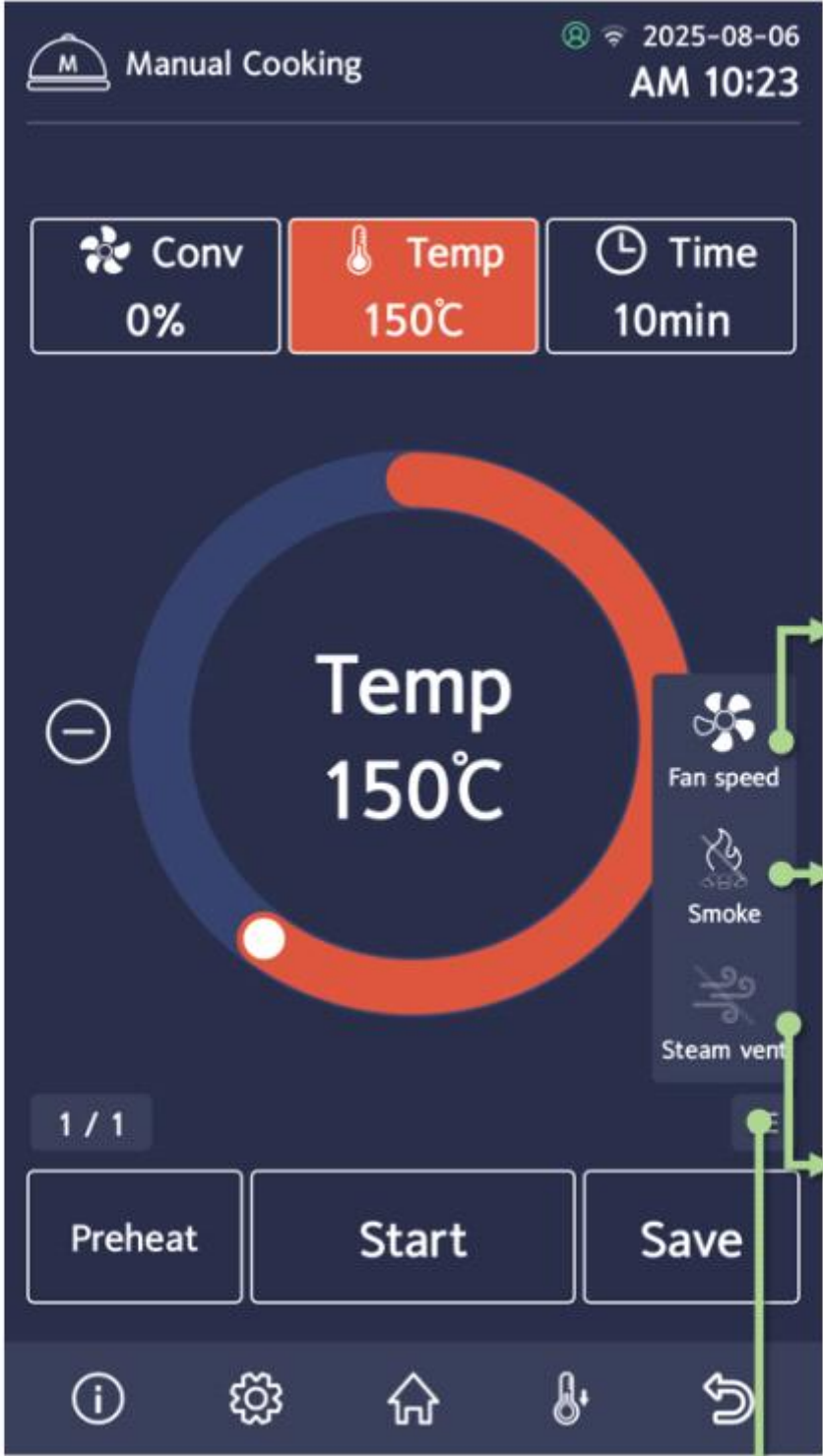
● Fine adjustment (+)
- Press the button to adjust the activated value in increments of +1.

● Keypad settings
- Press and hold the button to display the numeric keypad and enter the settings using the keypad.

● Start
- Press the start button to begin cooking.

● Save
- Press the save button to save your own recipes.

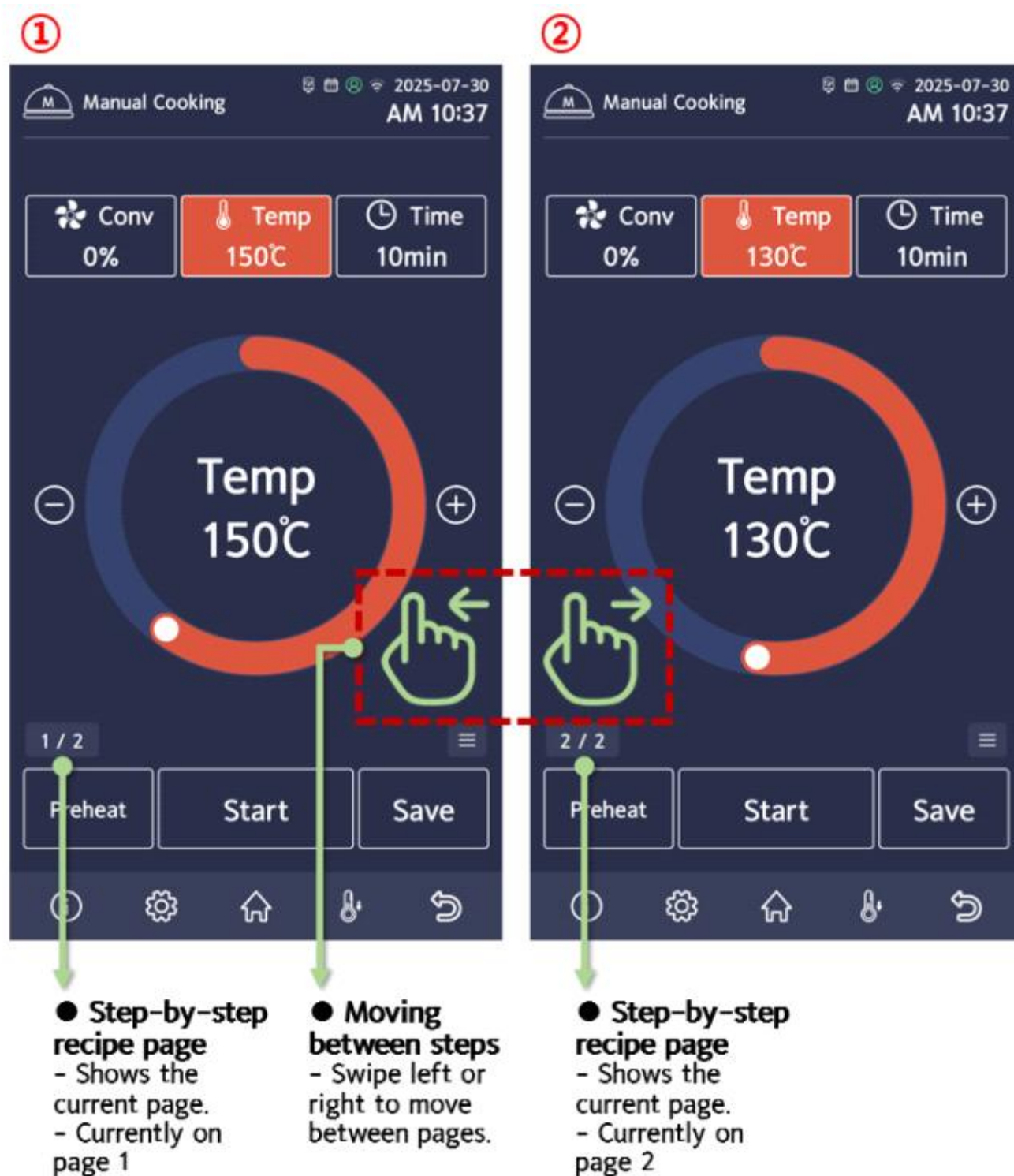
8.4 Use of additional options



The screenshot shows the 'Manual Cooking' interface. At the top, there's a status bar with a home icon, the text 'Manual Cooking', a signal icon, the date '2025-08-06', and the time 'AM 10:23'. Below this are three buttons: 'Conv 0%' with a fan icon, 'Temp 150°C' with a thermometer icon, and 'Time 10min' with a clock icon. The center features a large circular temperature dial with 'Temp 150°C' in the middle. To the right of the dial is a vertical menu with three options: 'Fan speed' (fan icon), 'Smoke' (flame icon), and 'Steam vent' (steam icon). At the bottom are three large buttons: 'Preheat', 'Start', and 'Save'. Below these are five icons: an information icon, a settings gear, a home icon, a thermometer, and a refresh icon. A green arrow points from the 'Additional options' text to the 'Fan speed' button. Another green arrow points from the 'Smoke' button to the 'Smoke Intensity' text. A third green arrow points from the 'Steam vent' button to the 'Steam release' text. A fourth green arrow points from the 'Additional options' text to the 'Start' button.

- Fan Speed**
 - Press the fan speed button to change the fan speed from 1 to 5.
- Smoke Intensity**
 - Use the smoke intensity button to set the level from 0 to 3.
- Steam release**
 - Press the steam release button to turn the steam release ON/OFF.
- Additional options**
 - Press this button to open and close the additional options window.

8.5 Change of settings during cooking



8.6 Cooking by recipe step (adding/deleting recipe step)



● **Cooking time for each step**

- The total time for the pages displayed during cooking.
(See photos ③ and ④)



● **Step-by-step cooking page**

- Currently on page 1, cooking for 5 minutes.

● **Step-by-step cooking page**

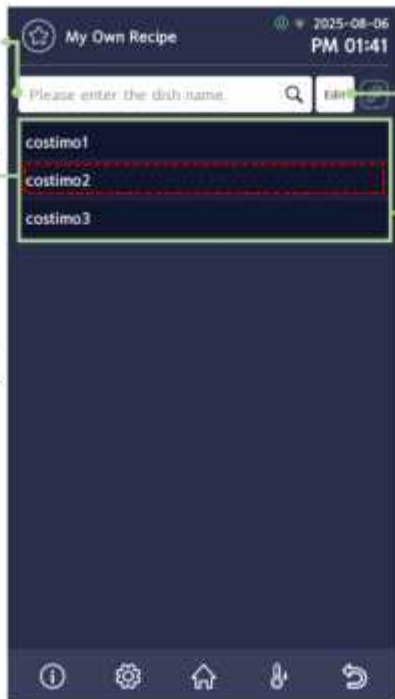
- Out of a total cooking time of 15 minutes, 5 minutes have passed on page 1, and 10 minutes remain on page 2.



8.7 My Own Recipe

- **Search for recipes**
- Search for recipes by entering the name of the recipe you want.

- **Cooking Recipes**
- Pressing the button in each cooking recipe area will load the settings for that recipe.
- Press and hold the button to change the name.



- **Edit**
- You can edit the list of dishes.

- **Recipe List**
- Your saved recipe list will be displayed.



9 Smoked food

9.1 Practical advice for loading smouldering material

- Immerse wood chips (as smouldering material) fully into water and soak them for at least 60 minutes.
- Shake the excess water off the wood chips and place them into the smoker box.
- Do not load the chips more than you cannot close the lid.
There is a risk of fire.
- Insert and mount the smoker box on the smoking heater at the bottom of the cooking chamber.
- Cooking according to the set recipe.
- Wood chips when fully loaded in the smoker box can last continuously for about 2 hours.

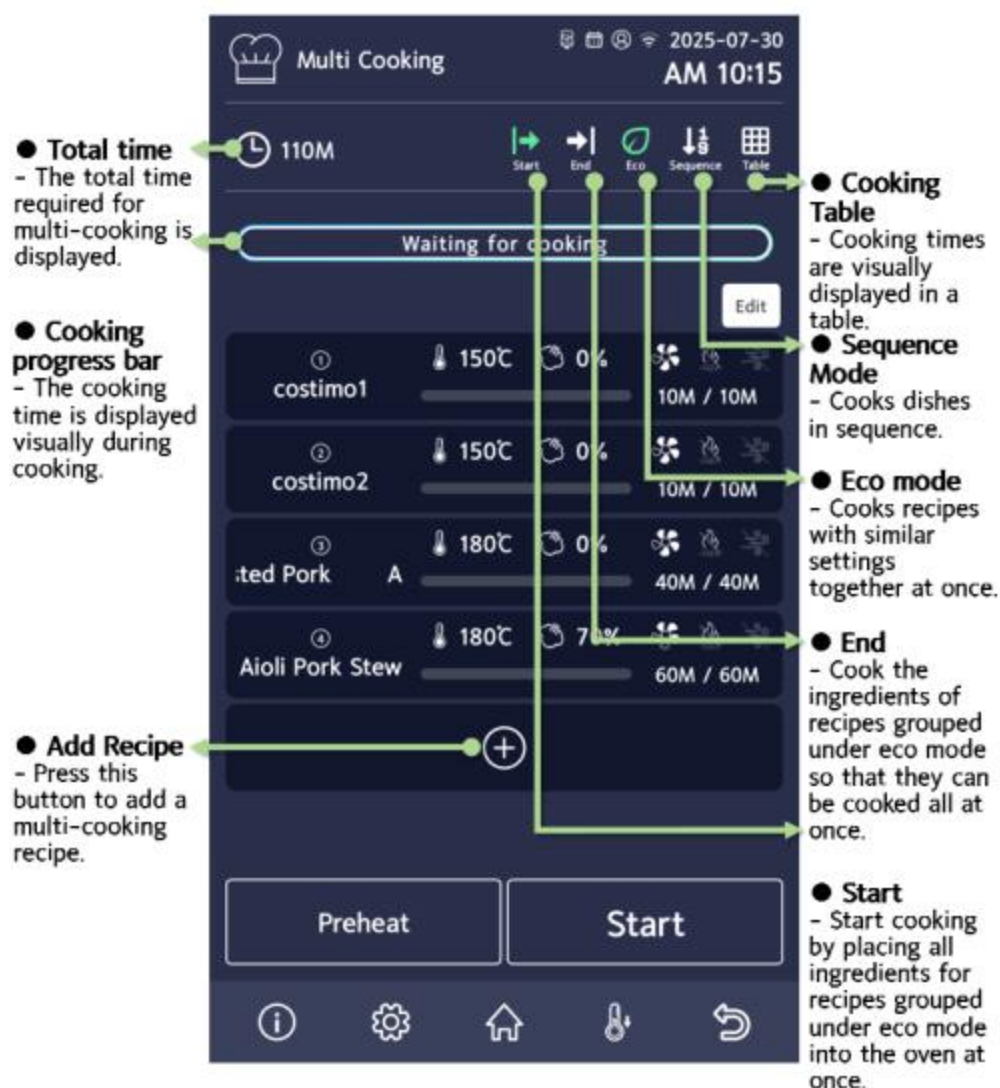
9.2 Types of smouldering materials

Use various smouldering materials at your disposal, such as wood pallets, garlic, big green onion, ginger and lemon, to give the food an unmistakable gently smoked flavor.

This function is a great way to spice up a menu, begin applicable in your recipes.

10 Multi Cooking

10.1 Multi-Cooking Screen Layout



10.2 Total time

- The total time required for the added multi-cooking dishes is displayed.

10.3 Cooking Progress Bar

- The cooking progress bar allows you to visually check the current cooking stage and remaining time.

10.4 Recipe Revision

- You can edit the added recipes.

10.5 Add Recipe

- You can add automatic recipes, manual recipes, recent recipes, and your own recipes.

10.6 Preheat

- Preheating begins with the first cooking setting.

10.7 Cooking Chart

- This table visually displays the progress of multi-cooking.
- Recipes are numbered and color-coded based on the time bar.
- The green area indicates the cooking time range, while the light green area represents the actual cooking progress.

10.8 Sequence Mode

- The cooking sequence is determined in ascending order of temperature, humidity, and time values.

10.9 Edit

- You can select a recipe to delete.

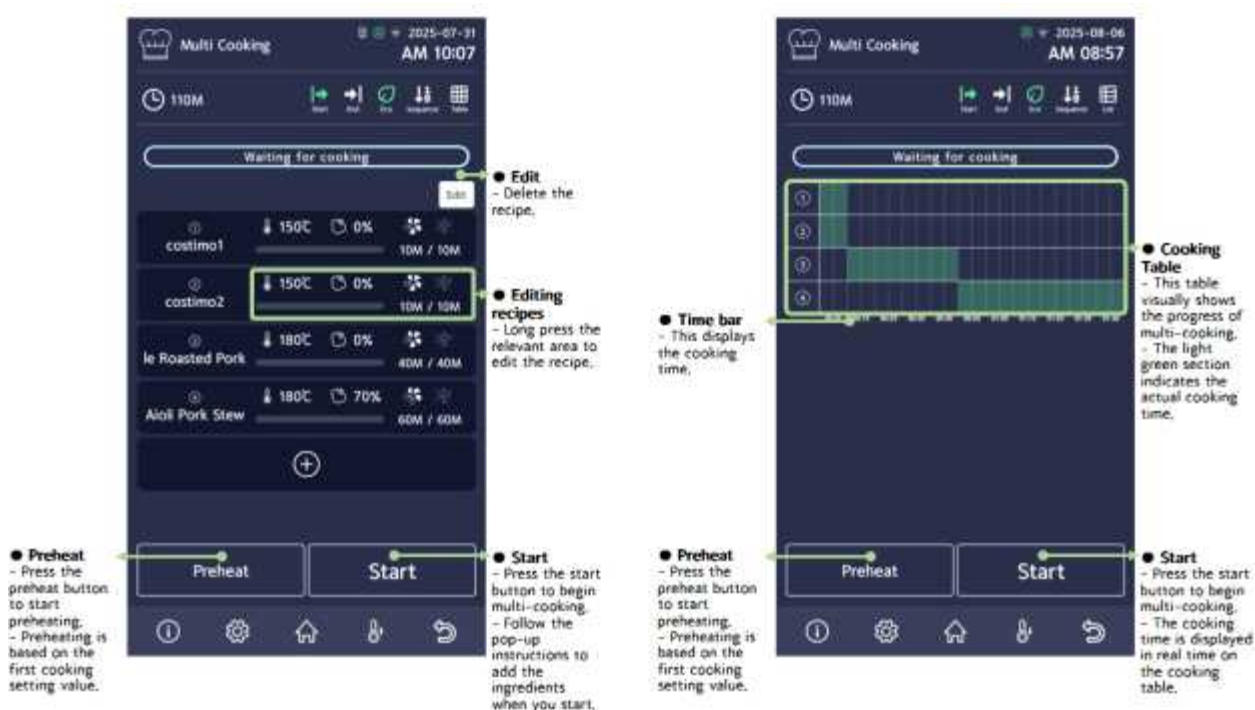
10.10 Eco Mode

- This feature groups recipes with similar settings into one batch for simultaneous cooking.
- End-based: Cooking proceeds so that all items in the recipe finish cooking at the same time.
- Start-based: All items in the recipe are loaded at once before cooking begins.

10.11 Start

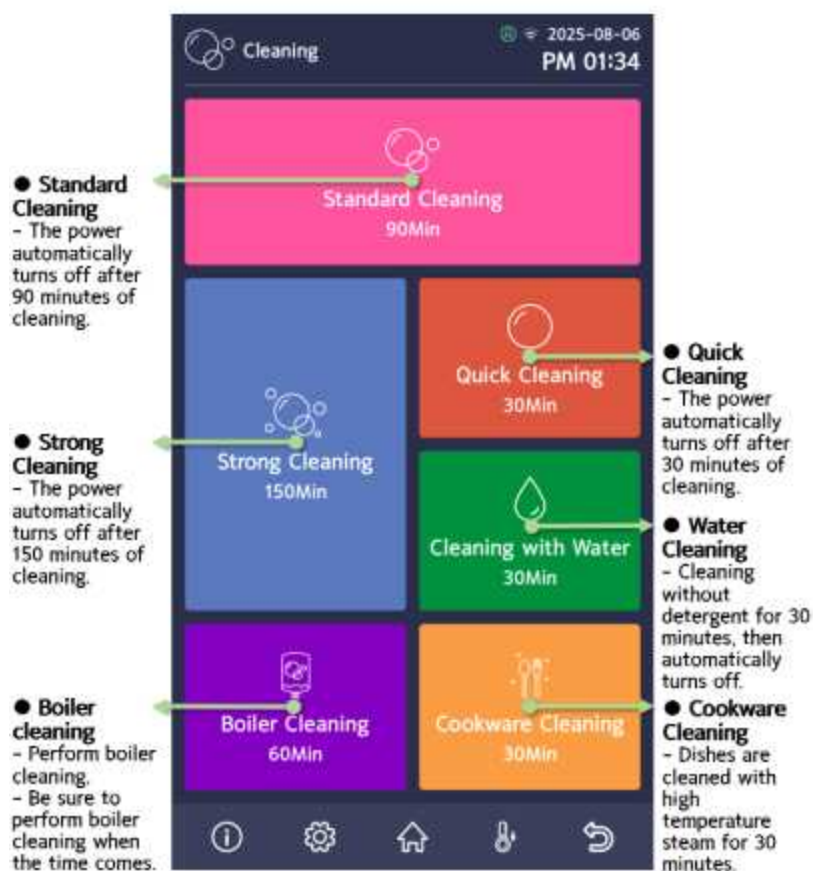
- Cooking begins based on the settings for Eco mode and Sequence mode.

10.12 Cooking Screen Layout



11 Auto self-cleaning

11.1 Array of on-screen features in auto self-cleaning mode



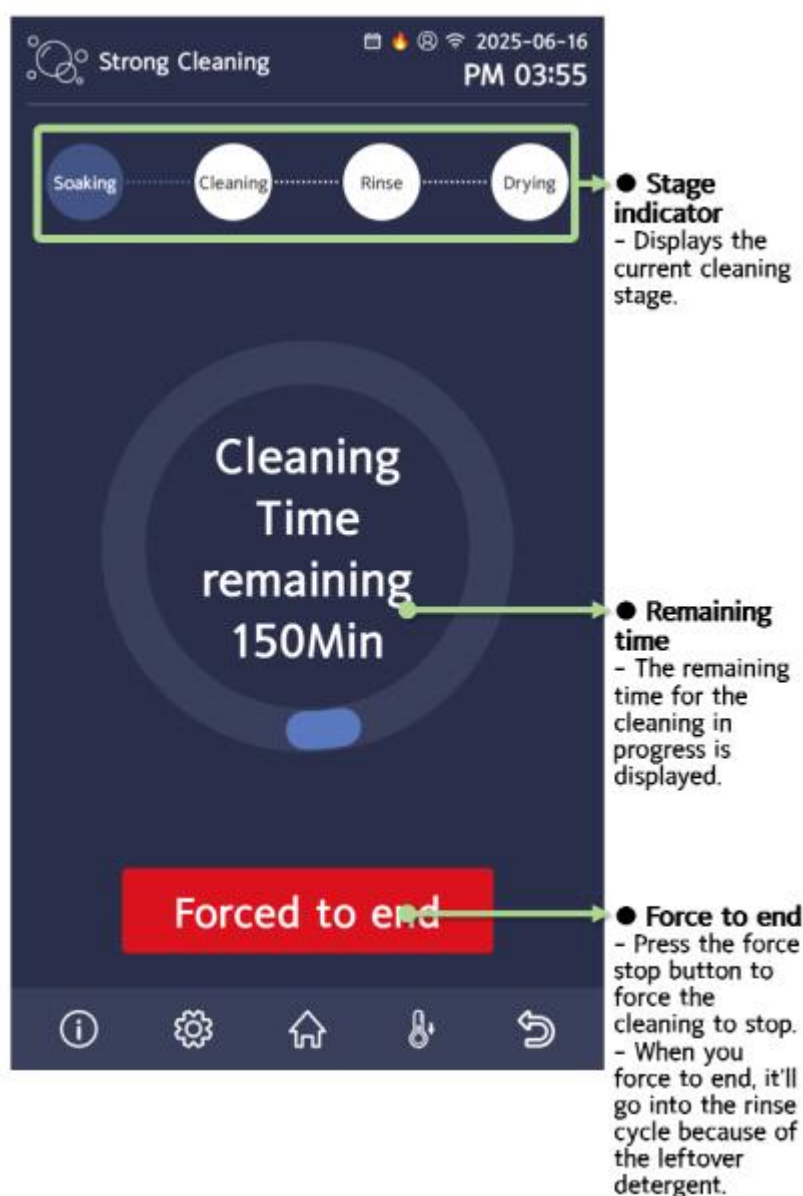
11.2 Practical advice for auto self-cleaning

- Make sure to use only detergent tablets supplied by Costimo.
- Do not directly touch detergent tablets. If in direct contact with the skin or nasal surfaces, it may result in chemical burns or detergent poisoning.
- In the event of exposure to detergent tablet, wash the area with plenty of water and seek medical advice.
- Read carefully and be familiar with the MSDS provided with the product, to be aware of potential hazards.
- Prior to auto self-cleaning, remove any food residue and all contaminants inside the oven.
- If self-cleaned in the presence of food debris or other foreign substances, they may serve as a cause of blocking the drain line inside the oven system and cleaning nozzle during circulation cleaning process.
- During self-cleaning process, the door must remain closed. If you open the door when auto self-cleaning is in process, the rush of flushing water may cause damage on your skin or respiratory system.
- If the temperature of the cavity is 50°C or higher, complete the rapid cool-down function first, before initiating auto self-cleaning.

11.3 How to use

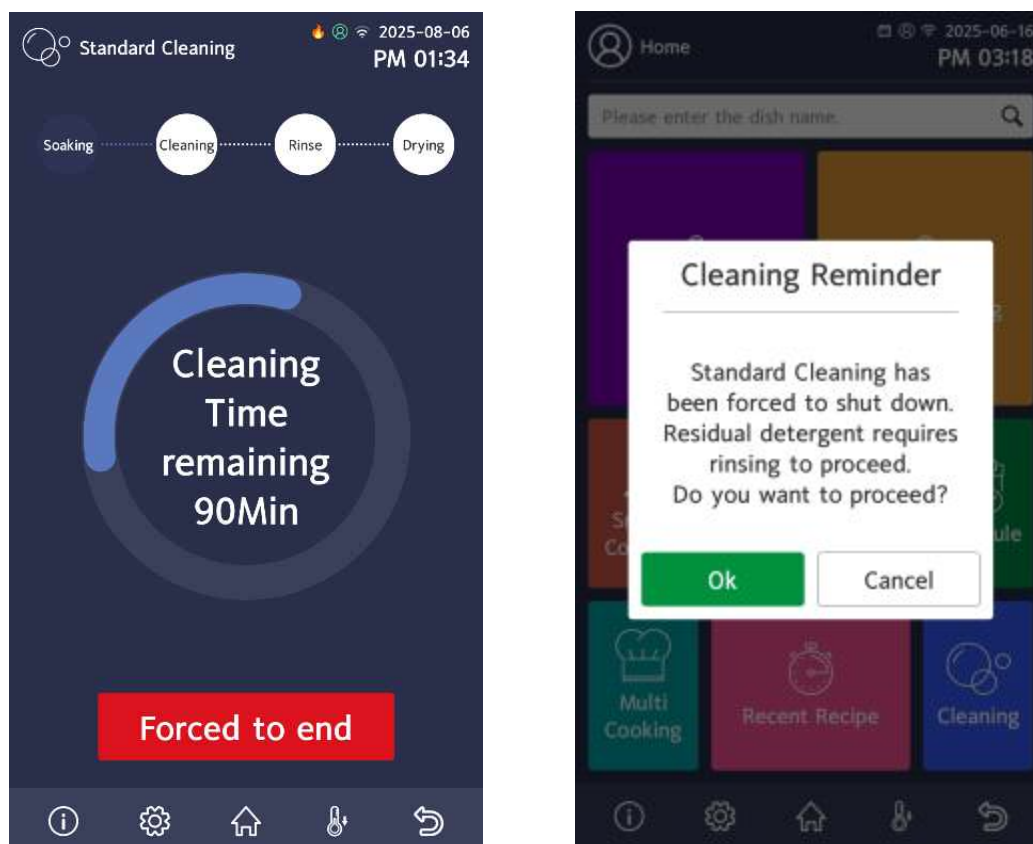
- Remove food debris and contaminants from inside the oven.
- The port through which detergent tablets are to be put is located at the top right of the rail in the case of table type (6/12 trays), or at the right bottom of the trolley in the case of trolley type (20/24/40 trays).
- Put 1 to 4 detergent tablets as for the table type (6/12 trays) and 1 to 5 detergent tables as for the trolley type (20/24/40 trays), each depending on the severity of contamination (refer to guidance shown in the popup that will appear on the display).
- As for high-speed cleaning, detergent dedicated to high-speed cleaning must be used.

11.4 On-screen functioning status during cycle



- Once all the cleaning cycle including the last step Drying has been completed, the power is automatically turned off.

11.5 Forced-to-end during cleaning cycle

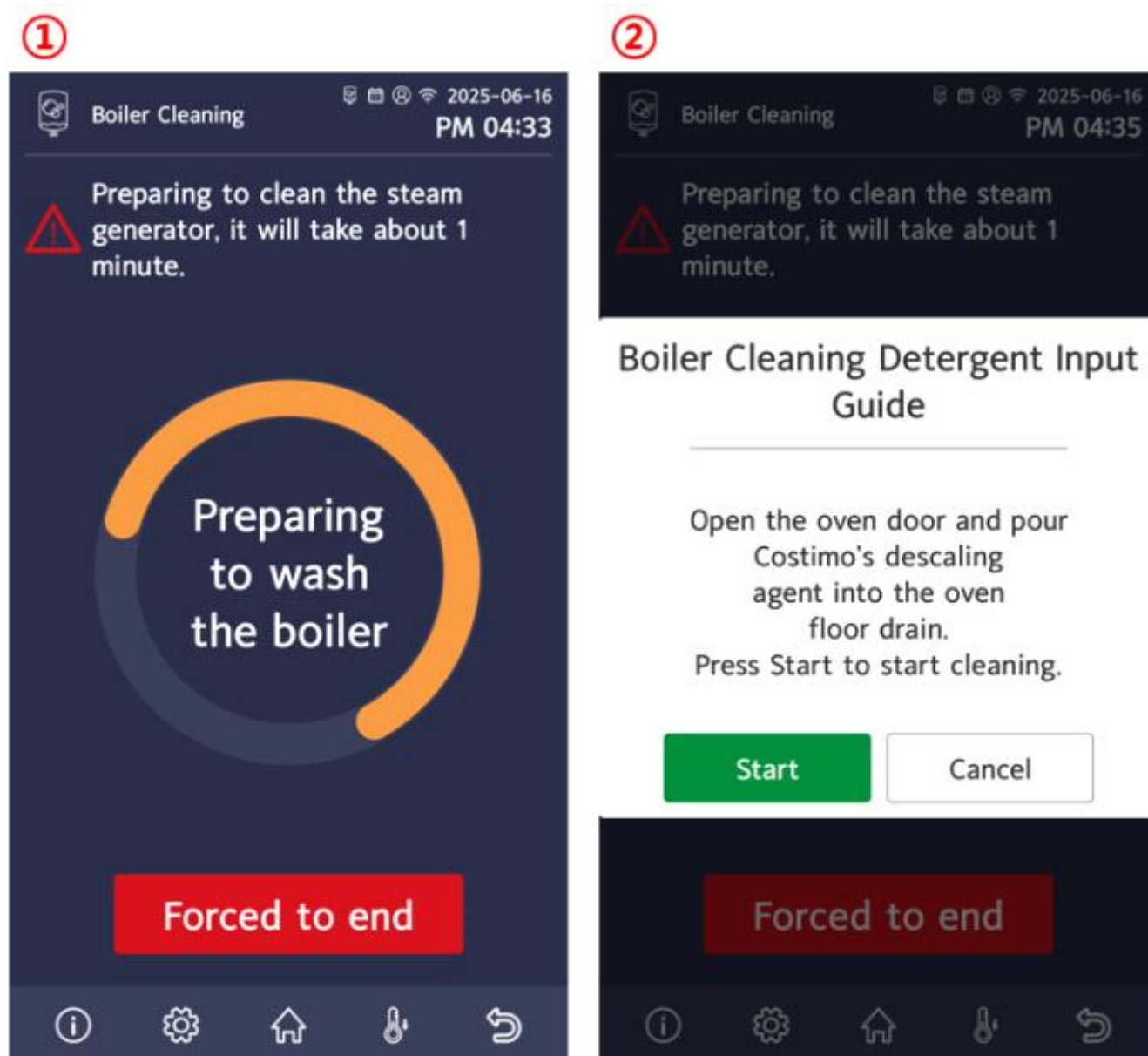


- We recommend avoiding forced termination during the automatic wash cycle.
- If forced termination occurs during washing, residual detergent will cause the machine to enter the rinse cycle.
- If power is lost during washing (e.g., power outage, power supply malfunction), a pop-up window will appear upon next power-on, and the rinse cycle will proceed.
- Please refer to the notification displayed in the pop-up window.

12 Boiler cleaning

12.1 Practical advice for boiler cleaning

12.2 Popups relating to boiler cleaning



123 How to clean boiler

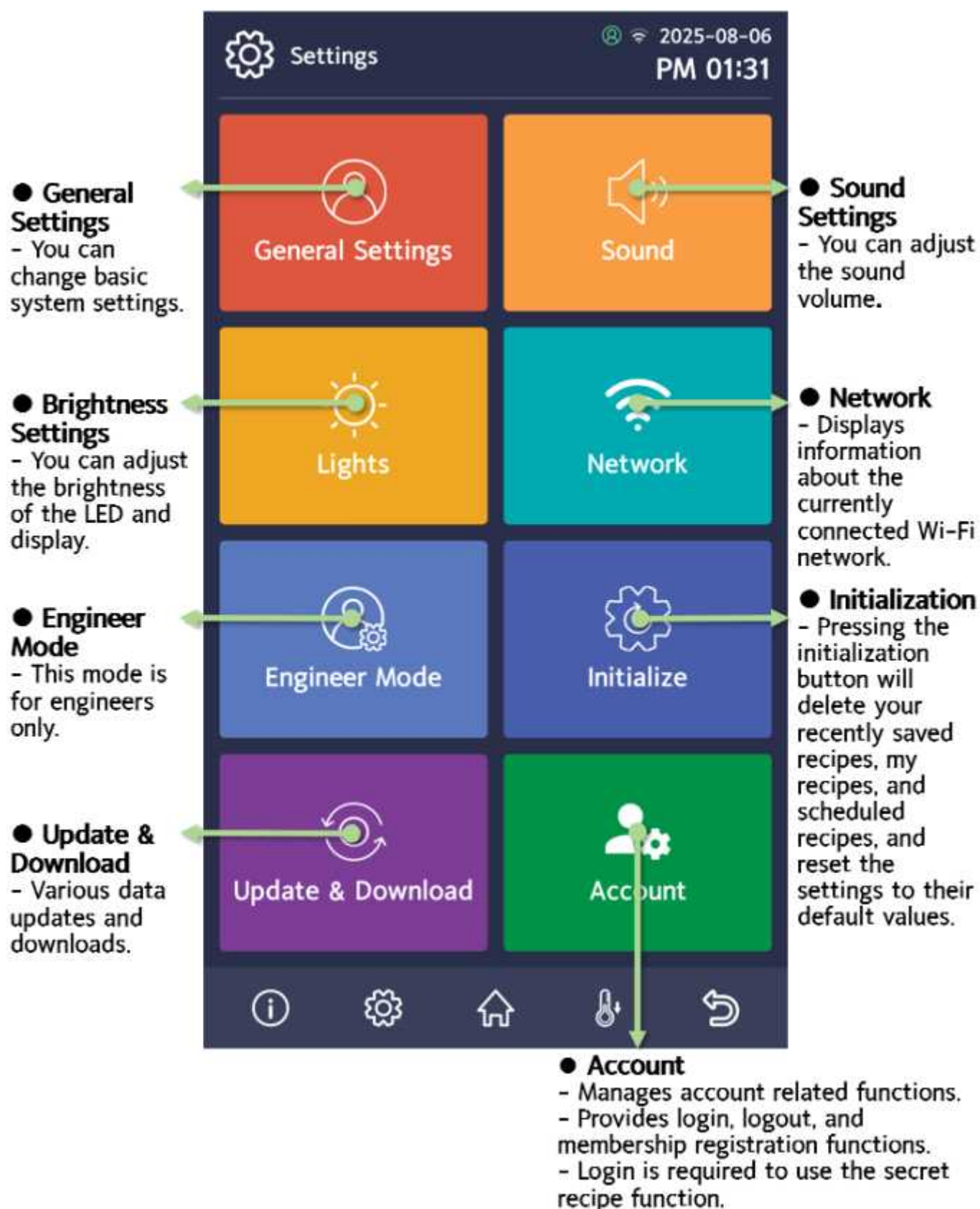
- Press the boiler cleaning button to begin the cleaning preparation.
- The preparation process takes approximately 1 minute.
- When the detergent dispensing prompt appears, pour the descaling agent into the internal drain of the oven.
- Press the start button to begin the boiler cleaning process.

12.4 Precautionary instructions for handling of scale dissolver

- Always wear protective gloves when handling scale solvents.
- If in contact with the skin while using the scale dissolver, immediately flush the affected skin with plenty of water and get medical attention. Never ingest or drink it.

13 Settings

13.1 Environment Settings Screen Layout



13.2 General settings

- You can change the temperature unit and language date display format.
- During cooking, you can display the time as elapsed time or remaining time.
- You can decide whether to use drying during cleaning.
- When preheating the oven, you can set the preheat temperature according to each mode.

EX) Cooking setting 100° C, preheat setting 30° C = Preheats to 130° C

13.3 Sound

- Volume can be set to levels 1 through 5.
- Voice can be selected as male or female.

13.4 Lights

- You can set the display screen brightness to 1 to 5 levels.
- You can set the door LED brightness during cooking.

Caution) Please use with the door closed.

- You can choose whether the LED flashes when cooking is complete.

13.5 Network

- Retrieves information about the currently connected Wi-Fi network.

13.6 Engineer Mode

- This button is used by professional engineers during installation or after-sales service.

13.7 Initialize

- During initialization, the environment settings you configured will be restored to their default values.
- Your saved recipes, recent recipes, and scheduled recipes will be deleted.

13.8 Update & Download

- Recent recipes, personal recipes, scheduled recipes, and HACCP data can be imported or exported via USB.
- Data is saved to a designated path on the USB. After editing on a PC, save it back to the designated path and download it to the product to cook using the modified recipe.
- Similarly, scheduled recipes can be edited in bulk on a PC and uploaded.

13.9 Account

- You can create or delete accounts.
- Once you log in, you can create your own secret recipes.

14 Home Logo Settings

14.1 Home Logo Placement



- You can change the logo marked ① in the photo above.

14.2 Home Logo USB Storage

- Adjust your desired logo image to the recommended size, then place it in the USB folder with the filename changed to home_log at the top level.
- Ensure the logo file format and size meet the required specifications.

14.3 Logo Application Order



- Follow the logo setup path in the photo: ① > ② > ③ > ④ > ⑤.
- When you import in photo ④, the progress bar in ⑤ will display the progress rate.

Once it reaches 100%, the application is complete.

You can check the changed logo by going to the home screen.

If you perform a reset, saved data will be erased and the logo will revert to the default Costimo logo.

15 Secret Recipe

15.1 Secret Recipe Feature Guide

- Secret recipes are only visible to logged-in users, allowing you to create your own private recipes.
- Creating an account and logging in activates Secret Mode.
- Secret recipes are not displayed while logged out.

15.2 Create an account



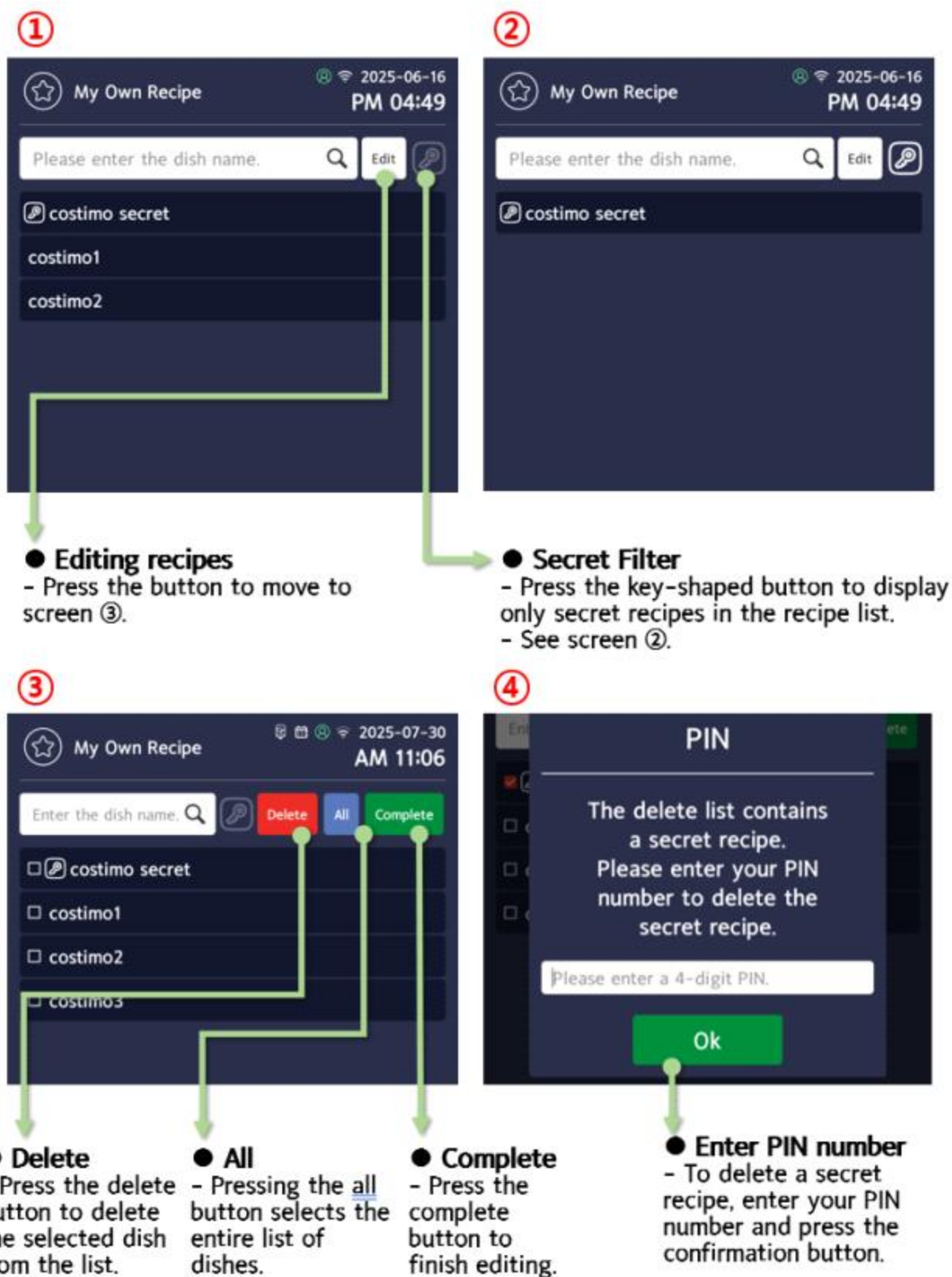
- Account creation can be accessed in two ways: by tapping the (👤) button in the top-left corner of the home screen or via the [Settings] > [Account Management] menu.

15.3 Login Verification



- Upon login, the icon marked ① will change to the first letter of your ID.
- Upon login, the icon marked ② will change to green.

15.4 Save Secret Recipe



①

My Own Recipe 2025-06-16 PM 04:49

Please enter the dish name. [Search] [Edit] [Key]

costimo secret

costimo1

costimo2

● Editing recipes

- Press the button to move to screen ③.

②

My Own Recipe 2025-06-16 PM 04:49

Please enter the dish name. [Search] [Edit] [Key]

costimo secret

● Secret Filter

- Press the key-shaped button to display only secret recipes in the recipe list.
- See screen ②.

③

My Own Recipe 2025-07-30 AM 11:06

Enter the dish name. [Search] [Key] [Delete] [All] [Complete]

☐ costimo secret

☐ costimo1

☐ costimo2

☐ costimo3

● Delete

- Press the delete button to delete the selected dish from the list.

● All

- Pressing the all button selects the entire list of dishes.

● Complete

- Press the complete button to finish editing.

④

PIN

The delete list contains a secret recipe. Please enter your PIN number to delete the secret recipe.

Please enter a 4-digit PIN.

Ok

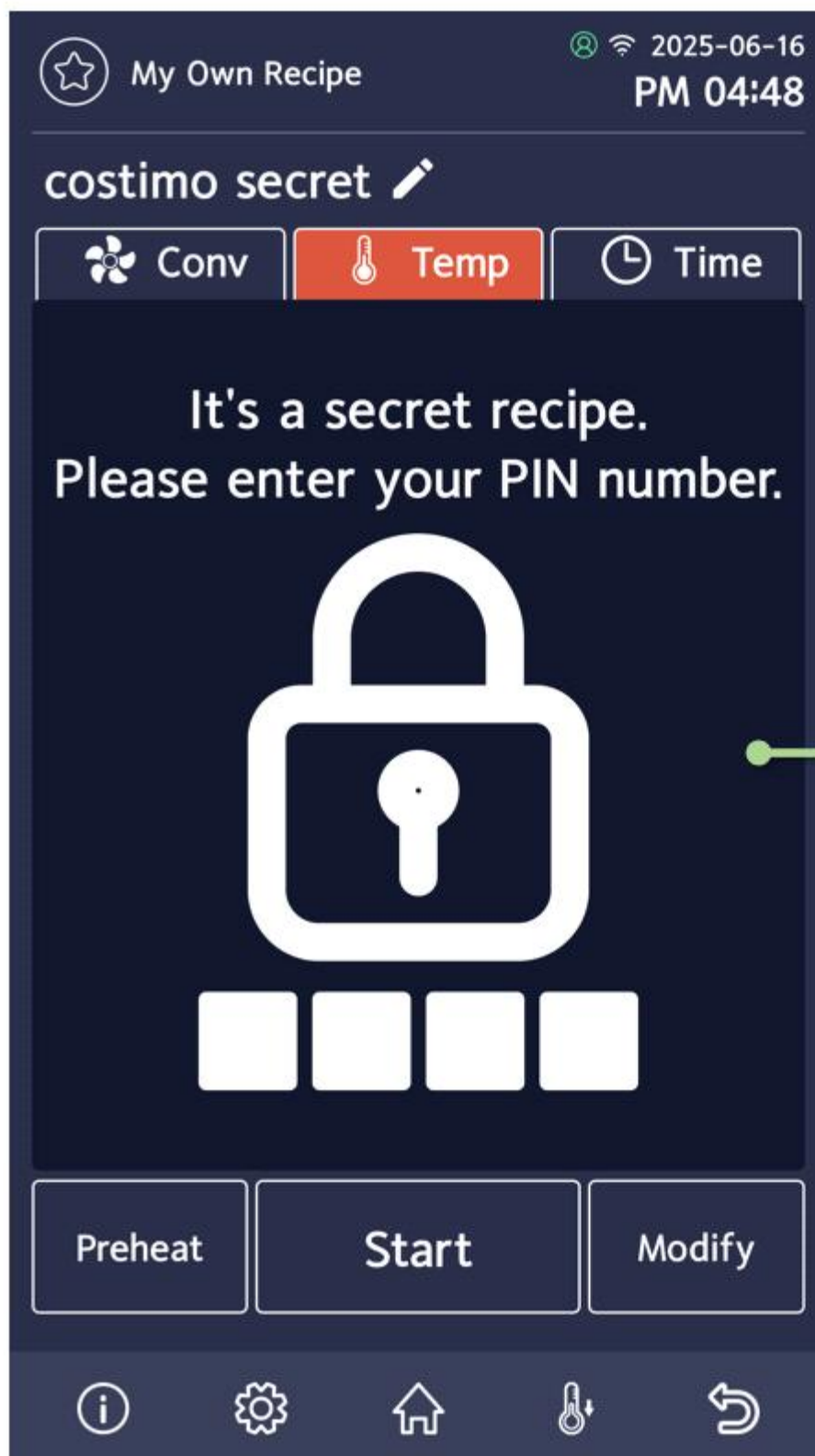
● Enter PIN number

- To delete a secret recipe, enter your PIN number and press the confirmation button.

- You can save a recipe as Secret after modifying settings in both Auto Cook and Manual Cook modes.
- Setting a recipe type to Secret saves it as a Secret Recipe in My Own Recipes.

- Tap the key icon in My Own Recipes to view only Secret Recipes.

15.5 Secret Recipe PIN Number



- **Enter PIN number**
 - To protect your secret recipes, you must enter your PIN number when editing, preheating, or starting cooking.

- Use the 4-digit PIN you set when creating your account.
- Enter your PIN to access Secret Recipes, where you can view and use the recipes.

16 Alarms and errors

16.1 Types of fault messages

Alarm: The device is operating normally, but a pop-up window appears to notify the user of precautions.

Error: The device stops operating, and a pop-up window appears to notify the user of precautions.

16.2 Counteractions in the event of alarm and error

When an event occurs during system operation, an alarm sounds and the relevant text is displayed on the screen. In this case, you must contact the place of purchase directly for technical inspection by a qualified technician or an authorized service partner. Changes in technology by unauthorized persons can seriously adversely affect product performance and safety.

16.3 List of error codes/messages and countermeasures

No	Error code	Cause of error	Applicable model	Call out in display	Type
1	4WT-1001 4WT-2001	Small-capacity model water pressure not detected	6, 12tray	4WT-1001 No water. Check water supply valve.	Alarm
2	4WT-1002 4WT-2002	Large-capacity model maximum water level not detected	20, 24, 40tray	4WT-1002 No water. Check water supply valve.	Warning
3	4WT-1003 4WT-2003	Low water level detected (Large-capacity model)	20, 24, 40tray	4WT-1003 No water. Check water supply valve.	Error
4	4OT-1004 4OT-2004	Oven temp sensor 1 open circuit	All models	4OT-1004 Oven temp abnormal. Ask for service.	Error
5		Oven temp sensor 1	All models		

No	Error code	Cause of error	Applicable model	Call out in display	Type
		short circuit			
6	4DT-1005 4DT-2005	Drain temp sensor open circuit	All models	4DT-1005 Drain temp abnormal. Ask for service.	Alarm
7		Drain temp sensor short circuit	All models		
8	4BT-1006 4BT-2006	Boiler temp sensor open circuit	20, 24, 40tray	4BT-1006 Boiler temp abnormal. Ask for service.	Warning
9		Boiler temp sensor short circuit	20, 24, 40tray		
10	4SK-1007 4SK-2007	Smoker temp sensor 1 open circuit	All models	4SK-1007 Smoker temp abnormal. Ask for service.	Warning
11		Smoker temp sensor 1 short circuit	All models		
12	4SK-1008 4SK-2008	Smoker temp sensor 2 open circuit	All models	4SK-1008 Smoker temp abnormal. Ask for service.	Error
13		Smoker temp sensor 2 short circuit	All models		
14	4CT-1009 4CT-2009	Center temp1 open circuit	All models	4CT-1009 Center temp abnormal. Ask for service.	Warning
15		Center temp1 short circuit	All models		
16		Center temp2 open circuit	All models		
17		Center temp2 short circuit	All models		
18		Center temp3 open circuit	All models		

No	Error code	Cause of error	Applicable model	Call out in display	Type
19		Center temp3 short circuit	All models		
20		Center temp4 open circuit	All models		
21		Center temp4 short circuit	All models		
22	4OV-1010 4OV-2010	Oven overtemperat ure	All models	4OV-1010 Oven temp abnormal. Ask for service.	Error
23	4BV-1011 4BV-2011	Boiler overtemperat ure	20, 24, 40tray	4BV-1011 Boiler temp abnormal. Ask for service.	Error
24	4PV-1012 4PV-2012	Main PCB overvoltage	All models	4PV-1012 PCB temp abnormal. Ask for service.	Error
25	4PV-1013 4PV-2013	Upper inverter PCB overvoltage	All models	4PV-1013 PCB temp abnormal. Ask for service.	Error
26	4PV-1014 4PV-2014	Lower inverter PCB overvoltage	20, 40tray	4PV-1014 PCB temp abnormal. Ask for service.	Error
27	4BV-1015 4BV-2015	Boiler temperature overtemperat ure	20, 24, 40tray	4BV-1015 Boiler temp abnormal. Ask for service.	Error
28	4MV-1016 4MV-2016	Upper C-Motor overtemperat ure	All models	4MV-1016 Convection unit abnormal. Ask for service.	Error
29	4MV-1017 4MV-2017	Lower C-Motor overtemperat ure	20, 40tray	4WV-1017 Convection unit abnormal. Ask for service.	Error
30	4MT-1018 4MT-2018	Upper C-Motor overcurrent	All models	4MT-1018 Convection unit abnormal.	Error

No	Error code	Cause of error	Applicable model	Call out in display	Type
				Ask for service.	
31	4MT-1019 4MT-2019	Lower C-Motor overcurrent	20, 40tray	4MT-1019 Convection unit abnormal. Ask for service.	Error
32	4IN-1020 4IN-2020	Upper C-Motor RPM abnormal	All models	4IN-1020 Convection unit abnormal. Ask for service.	Alarm
33	4IN-1021 4IN-2021	Lower C-Motor RPM abnormal	20, 40tray	4IN-1021 Convection unit abnormal. Ask for service.	Alarm
34	4IN-1022 4IN-2022	Upper C-Motor stopped	All models	4IN-1022 Convection unit abnormal. Ask for service.	Error
35	4IN-1023 4IN-2023	Lower C-Motor stopped	20, 40tray	4IN-1023 Convection unit abnormal. Ask for service.	Error
36	4DV-1024 4DV-2024	Drain motorized valve malfunction	All models	4DV-1024 Convection unit abnormal. Ask for service.	Warning
37	4SU-1025 4SU-2025	Suction valve malfunction	All models	4SU-1025 Suction valve abnormal. Ask for service.	Error
38	4IN-1026 4IN-2026	Upper inverter communication error	All models	4IN-1026 Abnormal inverter PCB communication. Ask for service.	Error
39	4IN-1027 4IN-2027	Lower inverter communication error	20, 40tray	4IN-1027 Abnormal inverter PCB communication. Ask for service.	Error

No	Error code	Cause of error	Applicable model	Call out in display	Type
40	4PB-1028 4PB-2028	Main PCB communication error	All models	4PB-1028 Abnormal inverter PCB communication. Ask for service.	Error
41	4PB-1029 4PB-2029	Sub PCB communication error	All models	4PB-1029 Abnormal gas/electrical PCB communication.	Error
42	4PB-1030 4PB-2030	Expansion temperature sensor PCB communication error	All models	4PB-1030 Abnormal temp PCB communication. Ask for service.	Error
43	4PB-1031 4PB-2031	Spare PCB communication error 1	All models	4PB-1031 Abnormal reserve PCB communication. Ask for service.	Error
44	4PB-1032 4PB-2032	Spare PCB communication error 2	All models	4PB-1032 Abnormal reserve PCB communication. Ask for service.	Error
45	4GS-2070	Upper ignition failure	All models of Gas	4GS-1070 Ignition abnormal. Ask for service.	Error
46	4GS-2071	Lower ignition failure	Gas 40tray	4GS-1071 Ignition abnormal. Ask for service.	Error
47	4GS-2072	Boiler ignition failure	Gas 24, 40tray	4GS-1072 Ignition abnormal. Ask for service.	Error
48	4GS-2073	Upper flame failure	All models of Gas	4GS-1073 Ignition abnormal. Ask for service.	Error
49	4GS-2074	Lower flame failure	Gas 40tray	4GS-1074 Ignition abnormal. Ask for service.	Error
50	4GS-2075	Boiler flame	Gas 24,	4GS-1075 Ignition	Error

No	Error code	Cause of error	Applicable model	Call out in display	Type
		failure	40tray	abnormal. Ask for service.	
51	4GS-2076	Upper false flame detection	All models of Gas	4GS-1076 Abnormal flame. Ask for service.	Alarm
52	4GS-2077	Lower false flame detection	Gas 40tray	4GS-1077 Abnormal flame. Ask for service.	Alarm
53	4GS-2078	Boiler false flame detection	Gas 24, 40tray	4GS-1078 Abnormal flame. Ask for service.	Alarm
54	4GS-2079	Upper combustion fan 0 RPM	All models of Gas	4GS-1079 Combustion fan 0RPM. Ask for service.	Error
55	4GS-2080	Lower combustion fan 0 RPM	Gas 40tray	4GS-1080 Combustion fan 0RPM. Ask for service.	Error
56	4GS-2081	Boiler combustion fan 0 RPM	All models of Gas	4GS-1081 Combustion fan 0RPM. Ask for service.	Error
57	4GS-2082	Upper combustion fan RPM abnormal	All models of Gas	4GS-1082 Combustion fan RPM abnormal. Ask for service.	Alarm
58	4GS-2083	Lower combustion fan RPM abnormal	Gas 40tray	4GS-1083 Combustion fan RPM abnormal. Ask for service.	Alarm
59	4GS-2084	Boiler combustion fan RPM abnormal	Gas 24, 40tray	4GS-1084 Combustion fan RPM abnormal. Ask for service.	Alarm
60	4PB-1033 4PB-2033	Power control board malfunction	All models	4PB-1033 Power control board abnormality. Please check the model settings.	Error

No	Error code	Cause of error	Applicable model	Call out in display	Type
61	4PB-1034 4PB-2034	Model configuration error	All models	4PB-1034 Model setting error. Ask for service.	Error

17 Certificate of Product Warranty

Product	Commercial oven
Model	
Date of installation	
Installer (agency/technician)	
Name of sales representative	
Tel. of sales representative (or, installer)	
Functional/appearance inspection (sign of purchaser)	
Product warranty period	One (1) year from the date of installation

- 17.1 All faulty parts and/or functions, resulting despite the user's normal use, will be repaired and/or replaced at no charge during the warranty period.
- 17.2 The warranty period will count from the date of installation, thus requiring you to have the installer to denote the date of installation in the above format.
- 17.3 This product is intended for use in commercial establishments. Usage other than that, such as use in household, will void this warranty.
- 17.4 Should the warranty period stated herein be revised by a separate agreement between the Manufacturer and the purchaser, the latter shall prevail.
- 17.5 Repair of this product and/or replacement of its parts will be charged irrespective of the valid warranty period, in any case falling under one of the following:
1. Defect resulting from careless use by the purchaser;
 2. Defect or damage arising from repair of or alteration to the product by

- any person or party other than the Manufacturer's sales representative;
3. Defect or damage arising out of unauthorized relocation of the product after its due installation;
 4. Defect or damage caused by an act of God (fire, flood, earthquake, lightning, etc.); or
 5. In case required denotation(s) are missing or rewritten without consent of the Manufacturer

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