

**CATER-COOK**

# Commercial Convection Oven - Instruction Manual

Model: CK0303

To avoid risk of accidents or damage to the appliance, it is essential to read these instructions before it is installed and used for the first time.



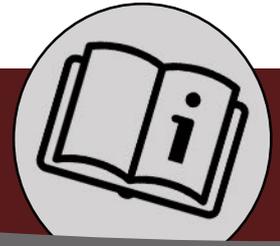
## Caterkwik Ltd

The Lakeland Catering Centre  
Newlands  
Ulverston  
Cumbria  
LA12 7QQ

01229 480001

[info@caterkwik.co.uk](mailto:info@caterkwik.co.uk)





## Installation

**Installation.**

1. Mount the plastic feet to the base of the oven.

**Do not operate the oven without attaching the feet first.**

2. Ensure the oven is positioned on a level, sturdy surface.

3. Position the oven leaving space on all sides (10mm minimum)

4. Do not position the oven near any flammable objects or materials.

5. Position the oven in a place with adequate ventilation.

6. Before first use, remove all film from the oven surfaces.

7. Allow access from the oven to the power socket.

8. Make sure both the cable and power socket are in good condition before connecting the oven.



# Commercial Convection Oven - Instruction Manual

## Cleaning & Maintenance

**To ensure your Convection Oven is kept in good working order, please follow these guidelines when cleaning and maintenance is due.**

1. If the power cord is damaged it must be repaired by the manufacturer before the oven can be used.
2. Do not clean the oven whilst it is on. Fully unplug the oven from the power source before any cleaning takes place.
3. Only clean the oven when it is cool.
4. Do not use any abrasive or acidic cleaners on the oven.
5. Clean the oven first with a dry cloth to remove the majority of grease and dirt. Then finish cleaning with a damp cloth.
6. Do not clean with water directly, as water ingress may damage the internals of the oven.
7. The oven rack may be removed and cleaned by itself. It may be submerged in water to clean.
8. Ensure all removable parts that are cleaned are dry when they are returned to the oven.



**General maintenance of your oven is advised at least once a year, this will help maintain a good working condition and clean workspace.**

1. Ensure the oven is unplugged from the power source before carrying out any maintenance.
2. Add oil into the hinge for lubrication at least once a year.
3. It is best for the oven to be inspected and maintained by a professional technician regularly (at least once a month).
4. The trays within the oven should be placed at no less than 4cm intervals.
5. Do not overload the oven trays with food, as this will hinder the circulation of hot air within the oven.



## Operation

**To operate the oven, connect it to the mains power supply and follow these instructions.**

1. Power on the oven by pressing the switch at the front.
2. Adjust the temperature using the thermostat control knob. Turn this clockwise to the required temperature.
3. The oven will operate between 50 - 285°C.
4. Once the oven has achieved the desired temperature, the thermostat light will turn off. The oven is now ready to use.
5. The light may periodically turn back on if the door is opened, as the temperature will drop. The oven will begin raising the temperature back to your desired level.

### **Timer function.**

1. The timer can control cooking up to 120 minutes.
2. Turn the timer control knob clockwise to the desired time.
3. When the time has elapsed, an alarm will sound for 5 seconds.

**Please note: The quantity of food added to the oven will increase cooking time.**