

CATER-COOK

Pizza Ovens - Instruction Manual

Models: CK1765, CK1677



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.



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Introduction

This instruction manual contains information about the installation, operation and maintenance of the pizza oven and should be consulted as an important source of information and as a reference guide.

Notes for use.

- The appliance should only be installed and connected to the power supply, maintained and repaired by a qualified electrician.
- Incorrect use of the appliance puts your safety at risk.
- The appliance is for commercial use only. Use for any other purpose is at the owners risk and could be dangerous. The manufacturer cannot be held responsible for any damages caused by improper use of the appliance.
- Caution: Keep children away from this appliance at all times.
- Flammable materials should not be stored near or on the appliance.
- Do not move the oven whilst it is hot.



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Power & User Interface

Check that mains voltage and power cable ratings are as per the indicated label. This label must never be removed.

It is obligatory for the electrical system to be grounded, if a plug and socket connection is being used, make sure both are compatible. Avoid the use of adaptors and shunts, which may cause overheating and risk of burns.

If a hardwired connection is being used, the powerline must be fit with an omni polar circuit breaker with a contact opening gap equal to or greater than 3mm in an easily accessible position in proximity to the oven.

User Interface.

Temperature Knob.

Turn the knob to your desired temperature, the heaters will begin to work. When the thermostat indicator goes off, the oven will be at the required temperature.

Switches.

There are two switches per deck, one controls the heaters, and the other controls the internal lamps.



IMPORTANT: MAINTAIN CONSTANT SUPERVISION OF THE OVEN WHILST IN USE OR WHILE IT IS POWERED ON.

The oven is intended to cook fresh or deep-frozen pizzas.

Caution should be used when removing the food from the oven. Gloves or mitts should be used at all time to avoid risks of burns.



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Cleaning

Before cleaning, make sure the oven is disconnected from the power source. Wait until the oven has cooled down completely before you start cleaning.

Routine Cleaning.

- Cleaning the oven on a daily basis is the key to maintaining a perfect working condition, and prolonging its life. Clean the appliance with a damp cloth using water and soap, or detergents, providing that they are not acidic or abrasive.
- Such detergents should not even be used to wash the floor near the oven. Their fumes may deposit on the steel surfaces and damage them.
- If the oven requires extra cleaning, use a synthetic scrub brush, rinse off with clean water and wipe dry with a fresh clean cloth. Do not rub the oven with steel wool pads to clean, as they can leave scratches and rust stains over time. For the same reason, avoid touching the appliance with ferrous objects such as magnets.
- In order to prevent corrosion spots from forming, ensure that any salt residues are carefully removed from both the inside and outside of the oven.
- Never use direct water jets to clean the oven, as this could result in water damage upon the internals.

Caterkwik cannot be held liable for any faults caused by defective installation or inappropriate use of the oven. In such cases, the warranty shall be deemed void.