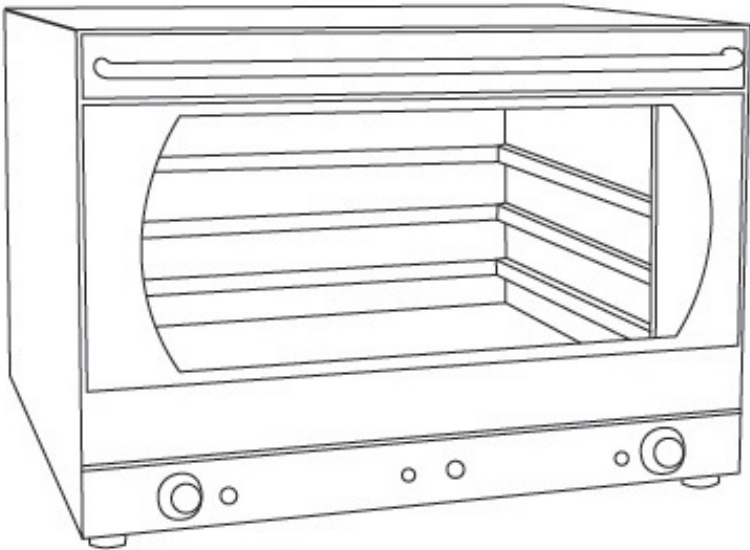




Cater-Cook 6.4kW Electric Convection Oven

CK1848



Instruction Manual

A. General Introduction

1.1 Brief Introduction

The CK1848 Electric Convection Oven uses hot air circulation, which heats the cooking area quickly and evenly. The oven also has timer and thermostat, so the user can adjust the time and the temperature accordingly. The oven has steam function, which allows the user to add steam to the food in cooking. The glass door is double glazed, giving a great view into the oven as well as providing excellent insulation. There is a micro-active switch beside the door. When the door is opened, the fan will stop blowing. This helps prevent user injury as well as unwanted cool down of the oven when opened. The oven is designed to perfectly fit within a small fast-food restaurant, as well as a supermarket food court.

1.2 Technology Parameters

Dimensions: 834×796×572mm

Voltage: 230V/50HZ or 380V-400V/50HZ

Power: 6.4KW

Water Pressure: 50~200kPa

1.3 Safety Notices

1. The oven must be placed on an even surface, positioned away from any flammable materials by no less than 10cm. The user should install a suitable power switch and fuse breaker near the oven, for safe usage and maintenance. Do not place anything in front of the switch, that may impede operation.
2. The user must follow all electrical safety standards before using, make sure the power voltage corresponds to that stated on the data plate, noting as well the ground connection.
3. Only use the oven under safe conditions. If there are any issues, do not operate.
4. The oven must be tested thoroughly before using for the first time.
5. Maintenance and installation must be operated and carried out by a trained professional. Before carrying out any type of maintenance it is necessary to disconnect the electric power supply and wait for the appliance cool down.
6. During operation, do not touch the exterior of the oven as it may be hot.

B. Installation

2.1 Electrical Connection

1. The connection to the electrical power supply must be connected according to standards.
2. Before installation, make sure the supply voltage corresponds to that stated on the data plate.
3. Place a bi-polar switch between the appliance and the power supply which is then accessible after installation, as well as ground connection.

2.2 Water Connection

1. Use a 4" dia. water tube connected to the magnetic-valve, and fixed firmly in case of water leakage.
2. Let a certain quantity of water flow to clean the duct. The water must have a hardness between 0.5°-5°F (this is in order to reduce the formation of limestone deposits)and the water pressure between 50~200kPa.

C. Operation

3.1 Control Panel Diagram:



3.2 Control Panel Functions

- 'A' - Timer, Power control and time.
- 'B' - Power Indicator. Shows whether or not the oven is on/off.
- 'C' - Steam Indicator. Shows steam condition/readiness.
- 'D' - Steam Switch. Press to start steaming, release to stop.
- 'E' - Working Indicator. Displays condition and readiness of electric element.
- 'F' - Temperature Controller. Used to set user defined cooking temperature.

3.3 Operation

1. Connect the power, rotate the timer to manual switch and rotate the temperature controller to 200°C, heat for about 10 minutes; (for the first use of the appliance, wash the chamber with hot water and heat at 200°C for 30 minutes, to eliminate any insulation odors)
2. Open the door, put the food inside and then close the door. Adjust the temperature controller to the required level and adjust the timer to the required time. (When placing food in the oven, leave a distance of at least 40mm between one pan and the next for adequate air circulation.
3. If the food in question needs keeping at a certain humidity, the steam function can be used to add vapor to the oven.
4. The oven will turn off automatically after the user specified timer runs down.

NOTE: During operation. Please wear oven mits or gloves to prevent scalding or burns.

D. Transportation and Storage

During transportation, the machine should be carefully handled. It should not be placed upside down and should be placed in a ventilated area away from any corrosive or acidic gases and solutions.

If it needs to be stored in open air temporarily, Cover and protection against rain and the elements must be taken.

E. Cleaning and Maintenance

1. During cleaning, remove the oven from the power supply and wait for it to cool down before beginning.
2. Open the oven, remove the steel grill and clean them both separately with soapy water.
3. Clean the oven with non corrosive cleaning agents, using a wet towel. Do not clean it with a water jet as water may permeate the seams and enter the electronics.
4. Use a dry towel to gently dry the oven, taking extra care not to scratch the surface.
5. After cleaning, plug in and turn the oven on. Set the temperature to 80°C to fully dry the interior, and shut off once the oven is completely dry.