

Oven Range

Operating Manual Convection Oven Collection

CO1, CO3HD, CO4HD



PANTHEON
Catering Equipment



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Featured Devices

Convection Collection



This Manual covers the following Devices from the Oven Range:

- CO1 – Convection Oven
(Pictured Bottom Left)
- CO3HD, CO4HD – Heavy Duty Convection Oven
(Pictured Top Right)



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Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for the safe operation of the product so please read carefully and retain for future reference.

Warnings and Precautions

The following warnings and precautions are important and must be observed:

- Ensure voltage and frequency power requirements for the Convection Oven match that of the supply.
- The machine must be earthed when used. There is a danger of electric shock if it is not earthed.
- In case of emergency, please turn off the power switch and unplug the machine.
- If the electric wire becomes damaged, a qualified engineer or the manufacturer must replace it.
- Be careful not to burn yourself during use or immediately after use.
- The metal parts and glass window of the door become extremely hot during use; be careful not to touch them when opening and closing the door, use insulated gloves if necessary

Pantheon Catering Equipment is not responsible for any accidents or faults caused by amendments made to the machine or improper use by the user.

Technical Data Specifications:

Model	CO1	CO3HD	CO4HD
Voltage (V)	220-240V 50Hz	220-240V 50Hz	220-240V 50Hz
Power (w)	2670	3000	4000
Temperature Range (°C)	0-300	0-300	0-300
Cooking Dimensions (mm)	460w x 380d x 360h	520w x 430d x 418h	522w x 430d x 418h
Weight (Kg)	38	70	70
Dimensions (mm)	595w x 595d x 570h	796w x 670d x 580h	796w x 670d x 580h

Specifications are subject to change. Please check the rating label on the back of the machine.

Accessories

All of the following devices come with the following accessories as standard:

- 4 x Metal wire shelves

Installation

General

Out of the box

- Remove all packaging and protective plastic covering
- Ensure you have been supplied with four shelving racks. If not, contact your local dealer or the manufacturer.

Positioning

- To ensure there is sufficient space for ventilation, please adhere to the following clearances:
 - Above: 200mm
 - Rear: 25mm
 - Left: 25mm
 - Right: 25mm
- Ensure there is enough space at the front of the oven to easily access the control panel and remove the shelving racks.
- Ensure the oven is placed on a solid surface or stand, which is strong enough to support its weight.
- Ensure that the oven is level.

Before use

Before operating the oven for the first time, turn the oven on for roughly one hour at 200°C (400 °F) to remove any fumes or odours which may be present.

CO1 Feet Assembly

- The feet are placed inside the appliance and must be assembled before using the oven.
- Do not use the appliance without feet.
- Screw the support feet to the bottom of the appliance
- Adjust the appliance height by screwing or unscrewing the feet themselves.

Operating Instructions

CO1 Operating Instructions

How to use the Timer

- Set the timer by turning it clockwise to the desired cooking time.
- The oven will turn off automatically at the end of the selected time and a bell will ring.
- The oven can be turned off manually during cooking by turning the timer anti-clockwise to the "0" position.

Convection Cooking

- Turn the Oven on
- Set the temperature control to the desired temperature (0-300 °C).
- Turn the timer to the desired cooking time (0-120min). The temperature light, timer light, and the inside lamp should all illuminate.
- The temperature light will switch off when the temperature rises to the desired level. Then it will switch on when the temperature drops down. This process will occur automatically to maintain the set temperature.

Heavy Duty Convection Oven Operating Instructions

Please refer to 'figure 1' and the instructions shown below to aid with the operation of the heavy duty convection oven:

- Plug the unit in and switch on the power the green power light should illuminate.
- The top temperature control knob is used to set the desired of the oven between 50-300°C
- The middle selector switch is used to select which heating elements are required, either: top, bottom or both.
- The third knob is the timer. Select a suitable cooking time. Please be aware that the cooker will only warm up when this timer is active, and will then begin to cool down when the timer has run out.
- Finally the bottom red push-button switch operates the internal light, to turn it on or off.

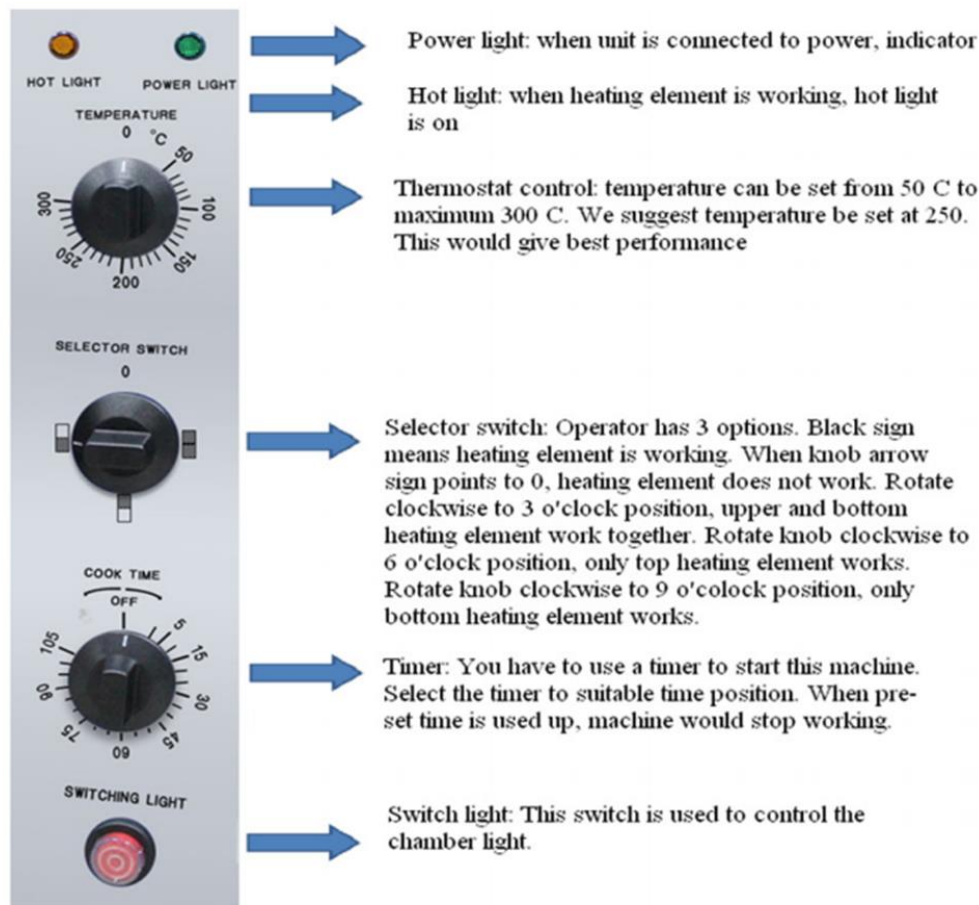


Figure 1

Maintenance

Cleaning

When Cleaning the Oven you should always follow the following conditions:

Interior

- Ensure that the oven chamber is cool.
- Using a damp cloth and a good quality oven cleaner, wipe down all visibly dirty components.
- Take care not to damage the fan or the element at the right side of the oven which controls the thermostat.

Oven Racks

- Slide the oven racks out,
- Use a Brillo pad ideally or damp cloth to remove all grease and food.
- Ensure to rinse thoroughly and dry before placing back inside the oven, to ensure no detergent is left on the racking.

Bottom Element Cover

- Lift out the cover
- Use a damp cloth or Brillo pad to remove all grease and food.
- Take care to thoroughly rinse and dry the cover before placing back inside the oven.

Door Seals

- To remove the door seals, hold them at their centre point and pull forward until they unclip.
- Be sure to remove the side seals first, then the top ones followed by the bottom. The seals may be washed in the sink, but take care not to cut or damage them.
- When clean, to replace them, have the lip facing the oven opening. Fit the top and bottom seals first, then the side seals.

Please Note: The Information in this section applies for all of the devices in the manual

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Catering Equipment



Product Range:

Induction Hobs / Combination Ovens / Pizza Ovens / Mixers
Salamander Grills / Contact Grills / Pie Warmers / Fryers
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