

CATER-COOK

Electric Convection Oven - Instruction Manual

Model: CK1642



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

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Introduction

Thank you for purchasing the Cater-Cook Electric Convection Oven. In order to make full use of its functions, please read these instructions carefully and keep for future reference.



WARNING!

This appliance must be installed and connected to the power supply, maintained and repaired by a qualified electrician in accordance with safety regulations. **Do not repair or replace any part of the appliance unless specifically recommended in this manual.**

Improper use of this oven puts your and others safety at risk.

This appliance is for commercial use. Use for any other purpose is at the owners risk and could be dangerous. The manufacturer cannot be held responsible for damage caused by improper use of this appliance.

Keep children away from this appliance!

Flammable materials should not be stored near the oven.

Do not move the appliance while hot.



Function Indicators

Switch & Power Light - When the green indicator light is on the oven is supplied with power.

Working Light - When the yellow indicator light is on this means the oven is heating.

Thermostat Control Dial - Turn the dial clockwise to set to the desired temperature displayed on the dial.

This oven is intended to cook fresh or frozen food products.

The manufacturer can not be held liable for any faults caused by defective installation or inappropriate use of the appliance. In such cases the warranty will be deemed null and void.

Switching the oven off - Turn the control dial back to the start position then turn the appliance off.

The oven temperature range is between 120°C and 250°C.



Cleaning Instructions

Before cleaning - turn the appliance off.

Wait until the oven has completely cooled before you start cleaning.

Routine Cleaning

- Cleaning the appliance thoroughly on a daily basis is key to keep it in perfect working condition and prolong its life. Clean the appliance with a damp cloth using soap and water or detergents, providing they are not acidic or abrasive.
- Acidic or abrasive detergents should not be used to clean the floor or surfaces near the appliance, as the fumes may deposit on the steel surface and damage it.
- If the oven is very dirty, use a synthetic scrub sponge, rinse it with clean water and dry with a cloth. Do not rub the appliance with steel wool pads as they could damage and leave rust marks. For the same reason, avoid cleaning the appliance with ferrous objects.
- In order to prevent corrosion spots from forming, ensure that any salt residues are carefully removed from both the interior and exterior of the oven.
- Never use direct water jets to clean the appliance, as this could result in water damaging the internals of the machine.