

User Instruction Manual

BURCO

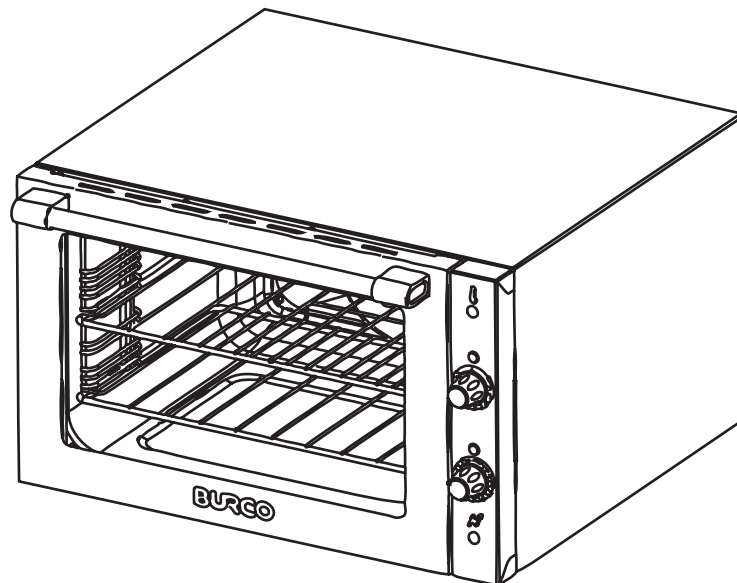
COMMERCIAL

Counter Top Convection Oven



Please read and
keep these
instructions

These instructions cover the Burco counter top convection oven model CTC002, SKU 444441151



CTC002
SKU 444441151

Glen Dimplex Professional Appliances
Stoney Lane, Prescot, Merseyside, L35 2XW
Tel: 0844 815 3755

www.burco.co.uk

INTRODUCTION.

To ensure you obtain full benefits from your new oven:

- Please read this instruction booklet carefully, and follow all instructions.
- If you are unsure of any aspect of the installation, use or performance of your oven, please contact the after sales number shown on the back page.

SPECIFICATIONS

Model		CTCO02
SKU Number		444441151
Dimensions	Height	395mm
	Width	610mm
	Depth	545mm
Weight		24kg
Voltage		230V ~50Hz
Power rating		2400W

INSTALLATION

Installation Requirements

It is essential that this appliance is installed correctly. Installation should comply with all local electrical, and health and safety requirements.



WEEE directive registration no. WEE/DK0059TT

At end of unit life, dispose of appliance and any replacement parts in a safe manner, via a licenced waste handler. Units are designed to be dismantled easily and recycling of all material is encouraged whenever practicable.

Before Connection to Power Supply:

Remove all packaging.

Check the oven and parts for damage. Report any damage immediately to the carrier or supplier.

Remove any protective plastic coating from the outer panels.

Check the following parts have been supplied with your oven:

2 x Oven shelves

Check the available power supply corresponds to that shown on the oven rating label.

Location:

This oven is for indoor use only.

Do not install the oven in a cabinet, it is for counter top use only. Allow at least 200mm clearance above the oven.

The oven is only to be installed in locations where its use and maintenance is restricted to trained personnel.

The mains lead should reach from the mains socket without straining the connections.

Do not let the mains lead hang over the edge of the table or counter, and keep it away from any hot surfaces.

Do not let the mains lead run across an open space

Do not place the oven where the mains lead could fall into a sink.

Do not place the oven near a hot gas or electric burner.

Ensure the oven is level both from side to side and front to back, to ensure even cooking.

There are adjustable feet on each corner, tighten the locknuts after adjustment.

The oven should be positioned such that it can be loaded and unloaded easily, and the controls can be operated conveniently.

Important:

DO NOT OBSTRUCT THE VENTILATION SLOTS IN THE BASE AND REAR OF THE OVEN.

Electrical Connection:

Fitting a plug

The mains lead of this oven will already be fitted with a BS1363 13A plug. If the fuse has to be replaced, use a 13 amp fuse complying with BS 1362.

If the plug is not suitable for your socket then the plug must be cut off and disposed of safely.

An appropriate plug should be fitted as follows:

IMPORTANT: The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow - Earth

Blue - Neutral

Brown - Live

The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or the earth symbol or coloured green or green and yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black or blue.

The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red or brown.

Make sure that the connections are tight and that there are no loose strands of wire and no insulation trapped under the terminals. Tighten the clamp in the plug making sure that it grips the outer covering of the cord. If fitting a BS 1363 13A fused plug then fit a 13A fuse. Tighten the plug cover securely. If you are in any doubt, consult a qualified electrician.

IMPORTANT: if the supply cord is damaged, it must be replaced by the manufacturer, service agent or similar qualified person in order to avoid a hazard. The supply cord may become warm when the appliance is in use.

WARNING - THIS APPLIANCE MUST BE EARTHED

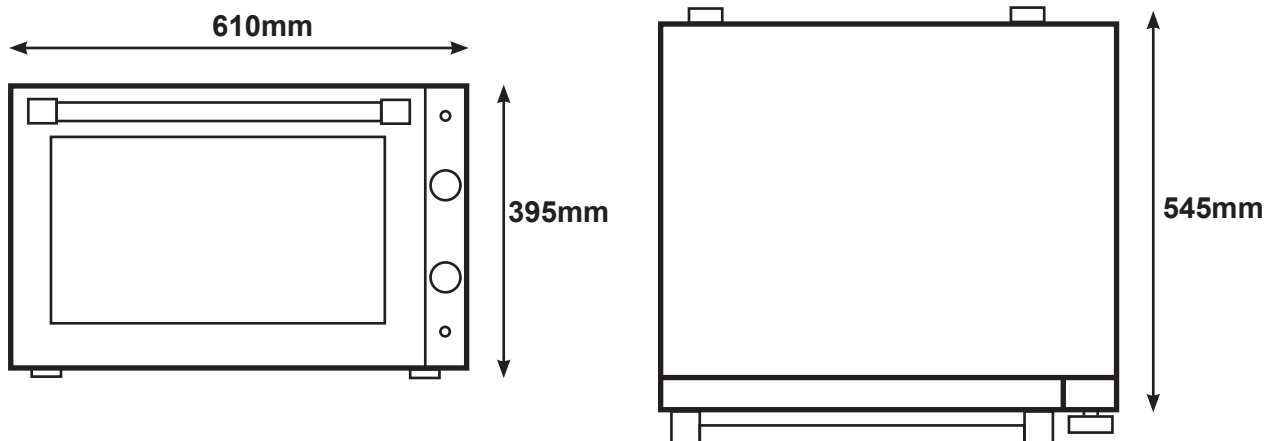


In addition to the earth within the mains plug, connect the equipotential bonding terminal on the rear panel.

Electrical connection: 230V ~ 50Hz, 10.5A, 2400W

Before Use:

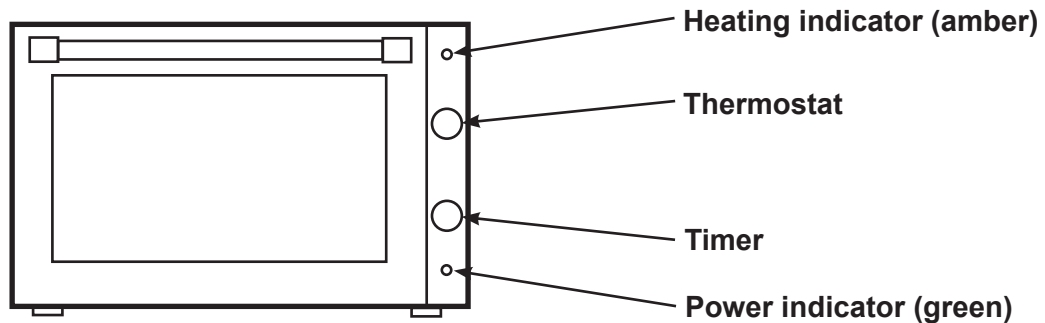
Operate the oven for approximately 30 minutes at the highest temperature, to remove any fumes or odour which may be emitted - this is due to oil used during manufacture, or from the oven insulation, but is not harmful.



USER GUIDE

DO NOT COVER THE OVEN ELEMENT OR OVEN SHELVES WITH METAL FOIL. DURING USE THE OVEN BECOMES HOT. BE CAREFUL NOT TO TOUCH HOT SURFACES.

TURN OFF THE POWER SUPPLY AND REMOVE THE PLUG WHEN NOT IN USE, BEFORE CLEANING, AND BEFORE REPLACING ANY PARTS.



Controls:

- The green power indicator will be illuminated whenever power is connected to the oven.
- Turn the thermostat to the desired oven temperature.
- The oven fan will start and the interior light will be illuminated. The amber heating indicator will be illuminated whenever the element is on.
- Once the oven is up to temperature, shown by the amber heating indicator cycling on and off, open the door and load the oven with product. Avoid delays in loading the oven with the door open as this will delay the oven's temperature recovery.
- Set the timer to desired time. To set the timer, turn the knob clockwise to the required time. At any stage, the time can be adjusted in either direction.
Note: This 120 minute timer is completely independent of the oven control.
- Time up - when the timer reaches 0 minutes the bell will sound.
- Unload oven

Cooking Guide:

Baking:

This convection oven will cook food faster, at a lower temperature and more evenly than a conventional oven.

Roasting:

Set the oven temperature to 150-170°C. The hot air circulating in the oven reduces moisture loss and shrinkage. Roasting times are reduced by approximately 10 minutes per kg compared to a conventional oven.

Cleaning:

ALWAYS TURN OFF THE POWER SUPPLY AND REMOVE THE PLUG BEFORE CLEANING

THIS OVEN IS NOT WATERPROOF

DO NOT USE A WATER JET SPRAY TO CLEAN THE INTERIOR OR EXTERIOR OF THE OVEN, OR USE A WATER JET IN THE VICINITY OF THE OVEN

Exterior

Clean with a good quality stainless steel cleaning compound. Do not use harsh abrasive cleaners as this could damage the surface finish.

Interior

Ensure that the oven chamber is cool. Do not use wire brushes, steel wool or sharp utensils. Clean the oven regularly with a good quality oven cleaner. Take care not to damage the fan or the tube at the top of the oven which controls the thermostat.

Oven shelves

To remove, slide out to the stop position, raise the front edge up, and lift out. Clean with hot water and detergent.

Oven door glass

To remove, slide out of slots in door. Clean with a good quality glass cleaner.

Trouble-shooting:

Fault	Possible Cause	Remedy
The oven does not operate.	No power to the oven. Thermal cutout has operated. Thermostat or element faulty.	Check supply socket is switched on. Check fuse and circuit breaker. Check green power indicator is illuminated. Allow to cool. If the thermal cutout operates repeatedly then have the oven checked by a qualified engineer. Replace thermostat or element.
Timer does not time down.	Timer faulty.	Replace timer.
Oven light not illuminated.	Blown bulb.	Replace bulb.

GUARANTEE

This convection oven is guaranteed against defective materials or faulty workmanship, for a period of 12 months on labour and 36 months on parts.

This guarantee is given subject to the appliance being used in accordance with the instructions supplied, and on the supply voltage marked on the rating label. The guarantee is subject to fair wear and tear conditions.

The guarantee does not cover consequential damage arising out of any failure acceptable under guarantee, nor does it cover damage resulting from misuse, accident or unauthorised alterations to the oven.

Proof of purchase will be required.

In any communication with the supplier or manufacturer, quote the model and serial number marked on the oven rating label.

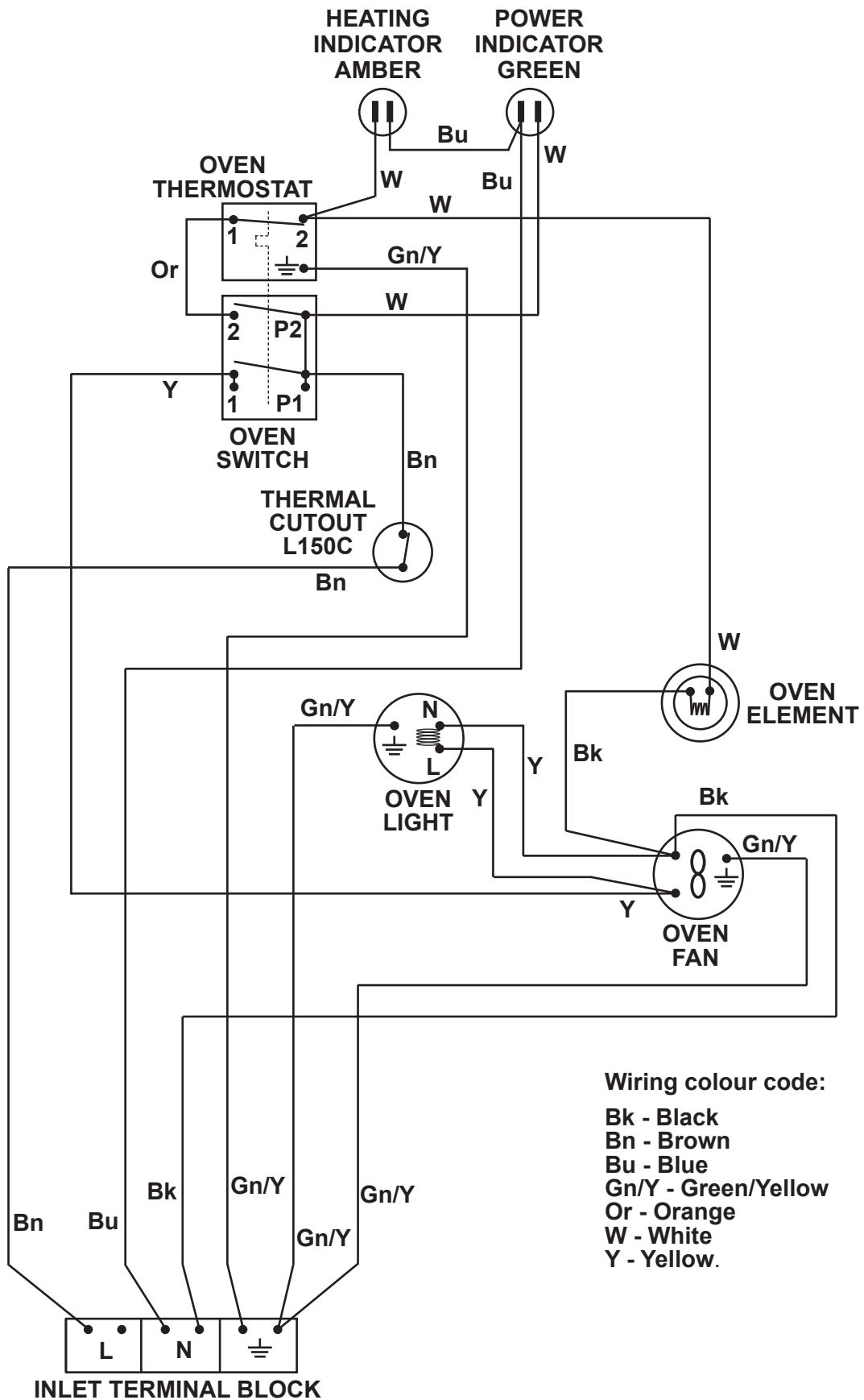
This guarantee does not affect your statutory rights.

The products are intended for commercial use as detailed in these instructions.

The Company has a policy of continuous improvement in product quality and design. The Company therefore reserves the right to change the specification at any time.

FAQ's

WIRING DIAGRAM COUNTER TOP CONVECTION OVEN



SPARES LIST

ALWAYS TURN OFF THE POWER SUPPLY AND REMOVE THE PLUG BEFORE REPLACING ANY PARTS

Part Number	Description	Qty
081545403	Thermal cutout 150C	1
082971300	Element	1
083083400	Fan oven circulation	1
082956100	Switch main oven	1
082558001	Thermostat	1
926016900	Lamp assembly	1
081797200	Seal main oven	1
082896101	Timer minute minder	1
082930601	Neon green	1
082930602	Neon amber	1
082985702	Shelf	2
083129901	Glass inner	1
082579900	Knob control thermo	1
082579901	Knob control timer	1
082756502	Handbook	1

Customer helpline

For spares and after-sales service please contact

Burco on:

T: 0844 815 3755

F: 0844 815 3748

E: info@gdha.com

**Glen Dimplex Professional Appliances
(A Division of Glen Dimplex Home Appliances)**

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