



**Heavy Duty Convection Oven  
CO3HD Operating Manual**

## Introduction

Thank you for purchasing a Pantheon Catering Equipment product. In this booklet you will find instructions for safe operation 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 sure to follow the installation guidance correctly, to ensure the oven is correctly positioned to prevent faults occurring.

*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:

<b>Model:</b>	CO3HD
<b>Voltage (V)</b>	220-240V 50Hz
<b>Power (W)</b>	3000
<b>Weight (Kg)</b>	70
<b>Internal Dimensions</b>	552w x 430d x 418h
<b>Dimensions (mm)</b>	796w x 670d x 580h

## Installation

### 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. Also, 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.

## Operating Instructions

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

1. Plug the unit in and the green power light should illuminate.
2. The top temperature control knob is used to set the desired of the oven between 50-300°C

3. The middle selector switch is used to select which heating elements are required, either: top, bottom or both.
4. 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.
5. Finally the bottom red push-button switch operates the internal light, to turn it on or off.

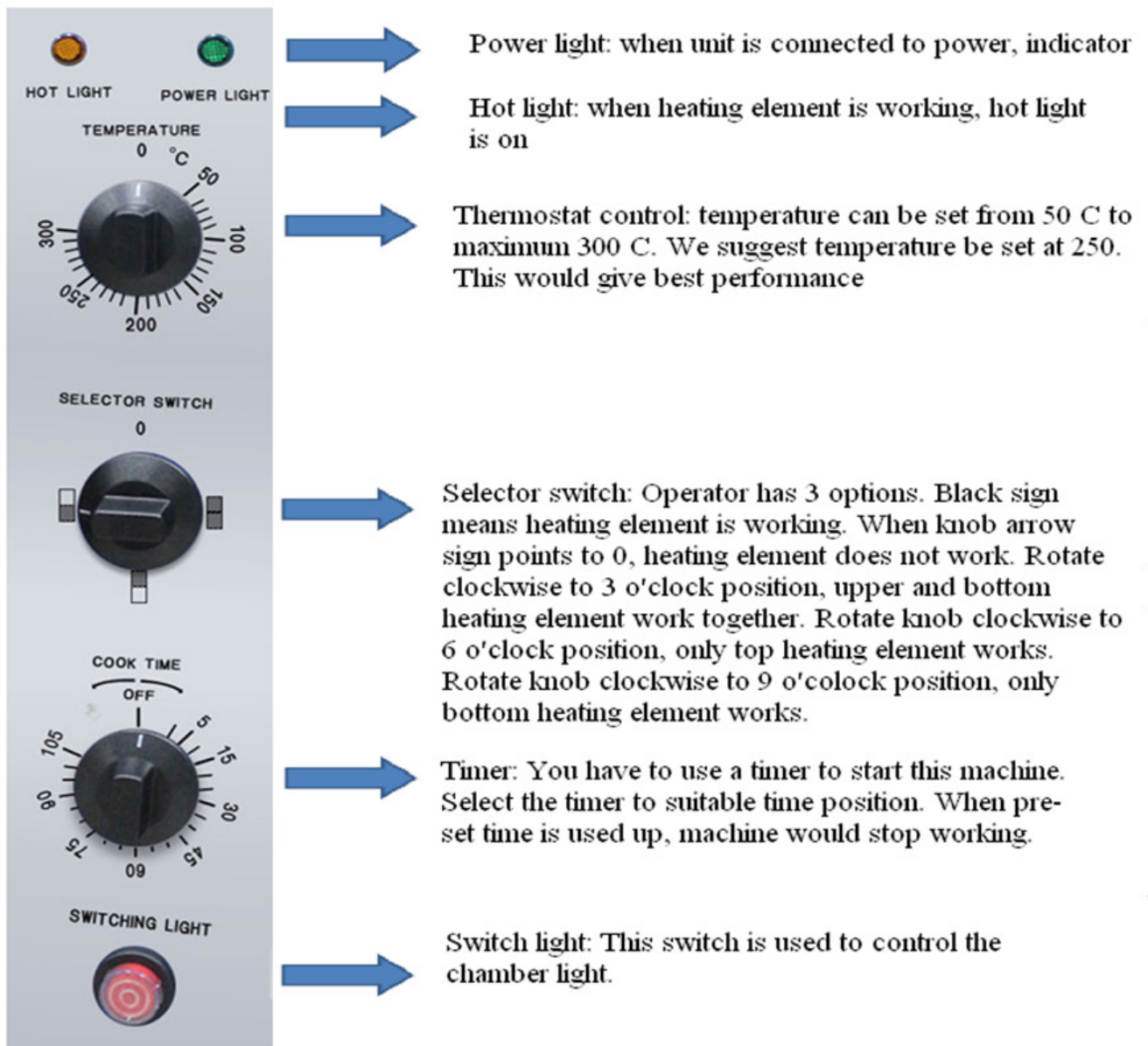


Figure 1

## **Maintenance**

Please follow the guides below to clean the required part of the oven:

### **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:**

Simply slide the oven racks out, and 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:**

Simply lift out the cover, and similar to the oven racks, using a damp cloth or brillo pad to remove all grease and food. Again ensuring to thoroughly rinse and dry the cover before placing back inside the oven.

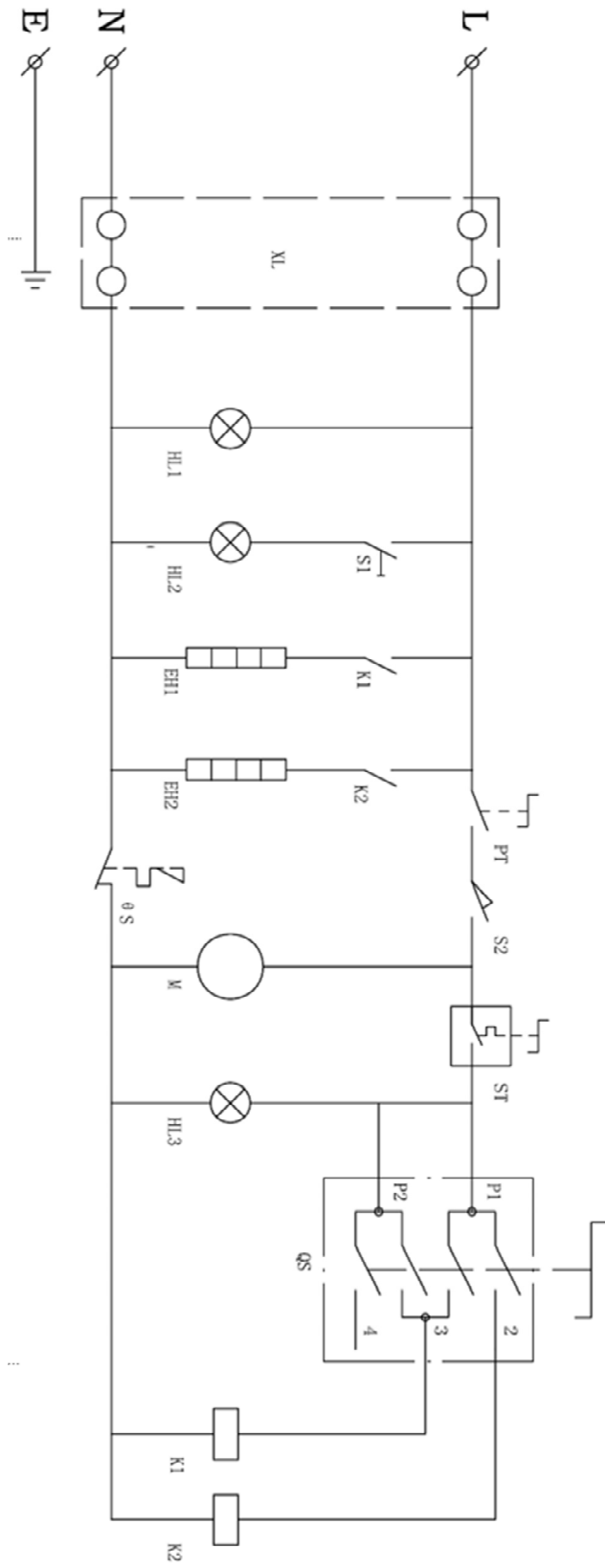
### **Door Seals:**

Firstly, to remove them, hold at their center point and pull forward until they unclip.

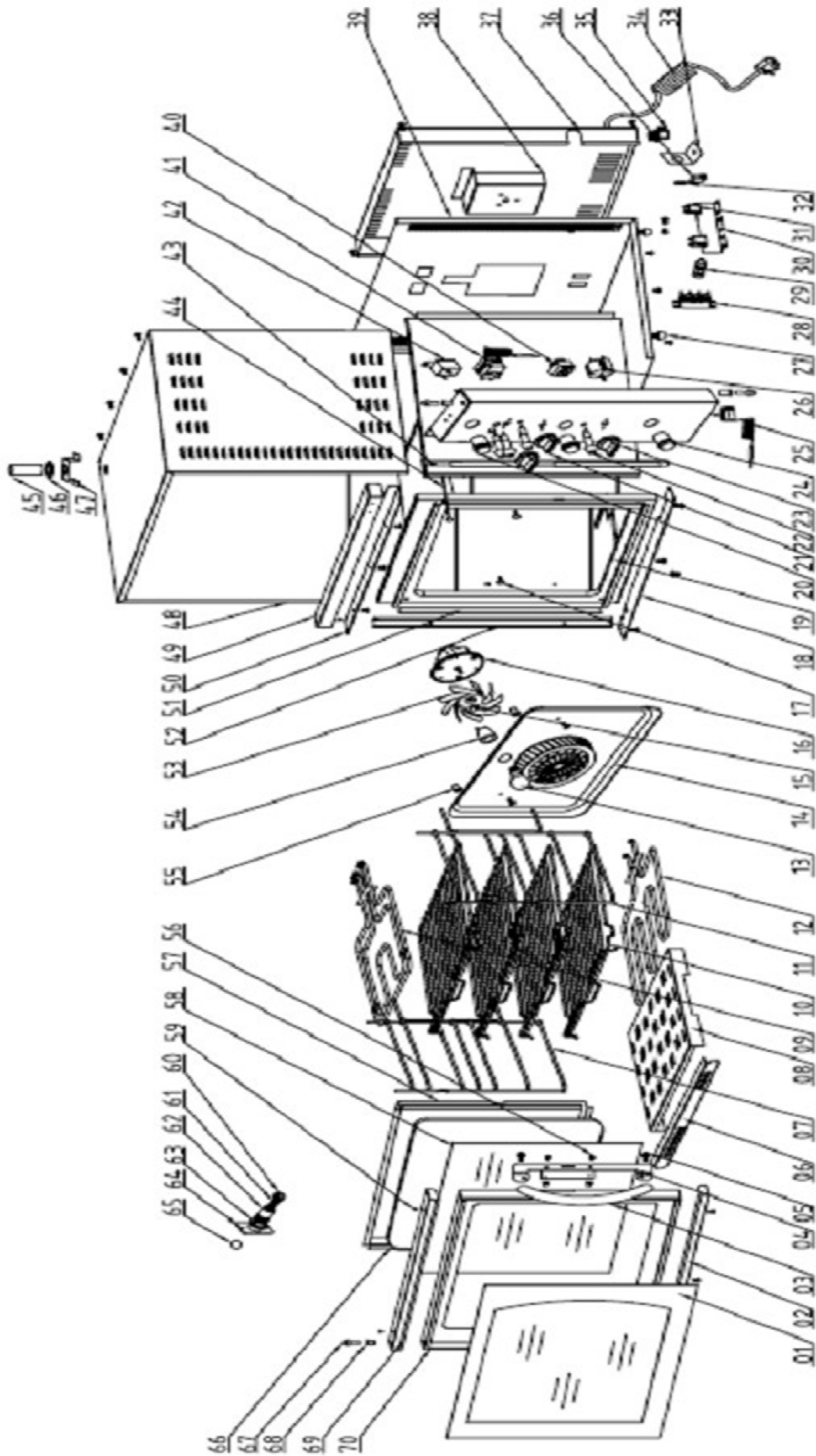
Be sure to remove the side seals first, then the top ones followed by the bottom. The seals may be washed in the sink, but take care not to cut or damage them.

When clean, to replace them, have the lip facing the oven opening. Fit the top and bottom seals first, then the side seals.

# Circuit Diagram



# Parts Diagram



S/N	Description	Qty
01	Outside door glass	1
02	Fixed bar for glass door	1
03	Door handle	1
04	Handle fixed mount	1
05	Hexagonal screw	2
06	Front rack for lower heater	1
07	Left rack for grids	1
08	Support plate for lower heater	1
09	Upper heater	1
10	Grid	4
11	Right rack for grids	1
12	Lower heater 2kW	1
13	Chamber lamp	1
14	Fan housing	1
15	Nut for fixing fan blade	1
16	Motor	1
17	Set screw	2
18	Stiffening plate	1
19	Chamber assembly	1
20	Button switch / red	1
21	60min timer knob	1
22	Indicator lamp / red	4
23	Knob	2
24	Button switch / green	2
25	EGO Thermostat 90°C	1
26	180min Timer	1
27	Rubber foot	4
28	Junction box	1
29	Ground wire screw	1
30	Relay stator	1
31	Relay	2
32	Welded flapper for micro switch	1
33	Power cord stator	1
34	Power cord	1
35	Power cord jacket	1
36	Micro switch	1
37	Rear cover plate	1
38	Fixed plate for motor	1
39	Rear lower enclosure boarding	1
40	60min timer	1
41	EGO Thermostat 320°C	1



S/N	Description	Qty
42	Buzzer	1
43	Right fixed bar	1
44	Travel switch push rod	1
45	Flue	1
46	Rubber ring	1
47	Fixed plate for flue	1
48	Upper enclosure boarding	1
49	Upper door decoration strip	1
50	Door cross beam	1
51	Door frame pressure strip	1
52	Left fixed bar	1
53	Fan blade	1
54	Lamp holder	1
55	Rivet	8
56	M5 Screw	12
57	Lower fixed strip for door glass	1
58	Inside door glass	1
59	M3 Screw	6
60	Door latch central spindle	1
61	∅ 9 × 1.0 spring	1
62	Door latch axis	1
63	Fixed nut for door latch axis	1
64	Door latch stator	1
65	Ball ∅ 10	1
66	Door glass strip tape	3m
67	Door shaft	3
68	Door shaft sleeve	3
69	Upper fixed strip for door glass	1
70	Door frame	1