



## Convection Oven CO1 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 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:

<b>Model:</b>	CO1
<b>Voltage (V)</b>	220-240V 50Hz
<b>Power (W)</b>	2670
<b>Temperature Range (°C)</b>	0-300
<b>Weight (Kg)</b>	38
<b>Cooking Dimensions (mm)</b>	460w x 380d x 360h
<b>Dimensions (mm)</b>	595w x 595d x 570h

## **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.

### **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.

### **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**

### **How to use the Timer**

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

### **Convection Cooking**

1. Firstly ensure the oven is turned on.
2. Set the temperature control to the desired temperature (0-300°C).
3. 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.

## **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.

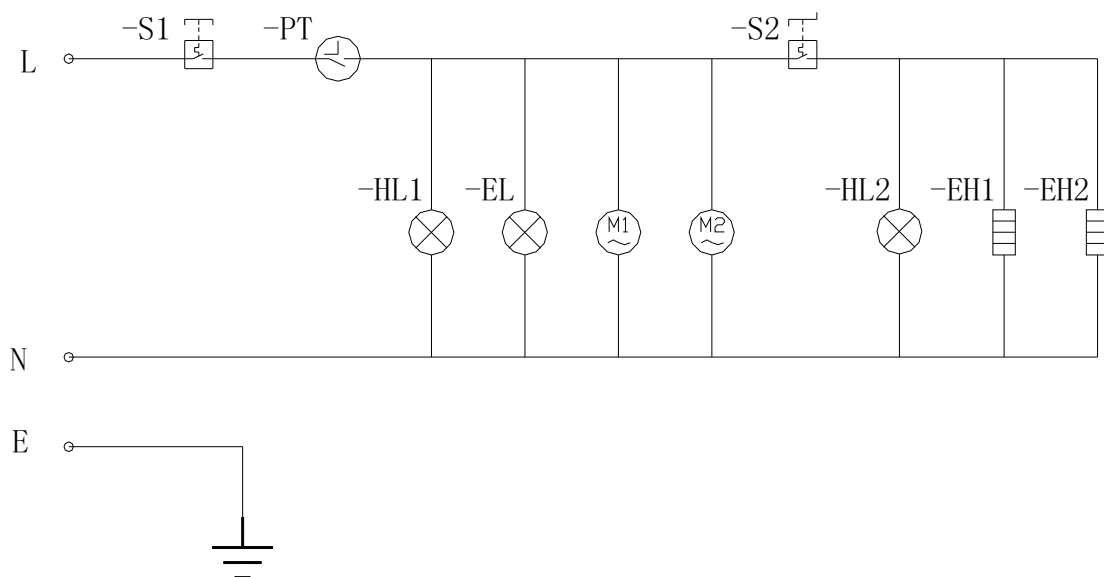
### Door Seals:

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



**EH1** - Upper Heater

**EH2** - Main Heater

**EL** - Inside Lamp

**M1 & M2** - Convection fan

**SS** - Micro-active Switch

**KA** - Magnetic Valve

**S3** - Thermostat for Main Heater

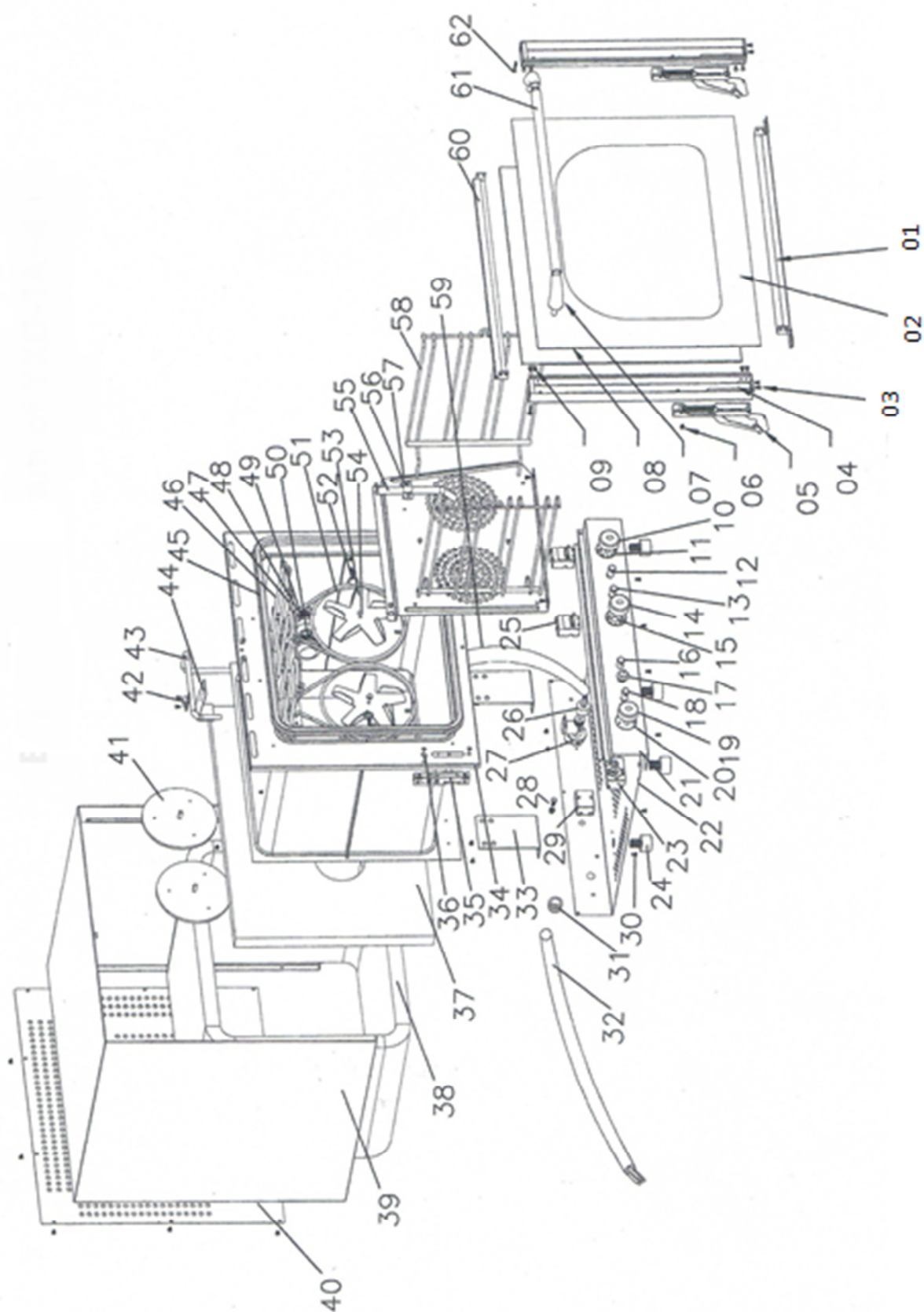
**S2** - Thermostat for Upper Heater

**S1** - Fuse

**PT** - Timer

**HL1 & HL2** - Pilot Light

# Parts Diagram





SN	Name	Material	Specification	Unit	Qty	Note
1	Bar	S.S		pc	1	
2	External toughened glass	Toughened glass	577*448*5	pc	1	
3	Screw	S.S	M4*8	pc	4	
4	Door post(Left&Right)	S.S		pc	1 each side	
5	Door hinge	Zincificated		pc	2	
6	Sunk screw	S.S	M5*8	pc	2	
7	Handle end	Bakelite		pc	2	
8	Inner toughened glass	Toughened glass	492*442*5	pc	1	
9	Screw	S.S	M4*8	pc	8	
10	Switch of controlling back heating element	Bakelite	φ 70	pc	1	
11	Switch base of control back heating element	Bakelite	φ 51	pc	1	
12	Indicator light of back heating element		220V/∅13, green, insert	pc	1	
13	Indicator light of upper heating element		220V/∅13, green, insert	pc	1	Only S3,S4
14	Switch of controlling upper heating element	Bakelite	φ 70	pc	1	Only S3,S4
15	Switch base of controlling upper heating element	Bakelite	φ 51	pc	1	Only S3,S4
16	Spray indicator light		220V/∅13, green, insert	pc	1	Only S2,S4
17	On-Off		R13-507	pc	1	Only S2,S4
18	Power indicator light		220V/∅13, green, insert	pc	1	
19	Switch of timer	Bakelite	φ 40	pc	1	
20	Switch base of timer	Bakelite	φ 51	pc	1	
21	Plate	S.S		pc	1	

SN	Name	Material	Specification	Unit	Qty	Note
22	Base plate	Aluminum plating		pc	1	
23	Timer		0-120MIN,16A	pc	1	
24	Foot	Bakelite		pc	4	
25	Thermostat		50~300℃	pc	2	1 of Back heating element, 1 of Upper heating element
26	Electromagnetic valve connector	Plastic		pc	1	Only S2,S4
27	Electromagnetic valve		230V	pc	1	Only S2,S4
28	Earth Screw	Brass	M6*20	set	1	
29	Temperature limit controller		320℃ 230V16A	pc	1	
30	Crosshead screw	S.S	M4*8	pc	20	
31	Wire jacket			pc	1	
32	Power wire		3*1.5mm2	meter	3.5	
33	Inner body support	S.S		pc	2	
34	Inner body	Porcelain enamel or S.S		pc	1	
35	Door hinge fixture			pc	2	
36	Crosshead screw	S.S	M5*10	pc	7	
37	Back heat preservation asbestos		felt	pc	1	
38	Inner body heat preservation asbestos		felt	pc	1	
39	Shell	S.S		pc	1	
40	Back board	Aluminum plating		pc	1	
41	Motor		220V 25W	pc	2	
42	Pressure chip of water pipe			pc	1	Only S2,S4
43	Water pipe	S.S	φ 10	pc	1	Only S2,S4
44	Support chip of water pipe	S.S		pc	1	Only S2,S4
45	Door glue	Silica gel		pc	1	



SN	Name	Material	Specification	Unit	Qty	Note
46	Upper heating element	S.S	220V 2KW	pc	1	Only S3,S4
47	Pressure bar of upper heating element	S.S		pc	2	Only S3,S4
48	Floodlight base		220V	pc	1	
49	Floodlight		220V/35W	pc	1	
50	Lamp chimney	Toughened glass		pc	1	
51	Heating element	S.S	230V/50HZ 1.26KW	pc	2	
52	Fixture screw	S.S	M5*12	pc	2	
53	Wind blade	S.S		pc	2	
54	Fixture nut of wind blade	S.S	M5	pc	2	
55	Spray pipe	S.S	φ 15	pc	1	Only S2,S4
56	Pressure chip of spray pipe	S.S		pc	1	Only S2,S4
57	Guide wind board	S.S		pc	1	
58	Frame	S.S		pc	2	
59	Soft rubber pipe	Rubber	Inner φ 10	meter	1	Only S2,S4
60	Bar	S.S		pc	1	
61	Handle	S.S	φ 19*1.5	pc	1	
62	Fixture screw	S.S	M5*25	pc	2	