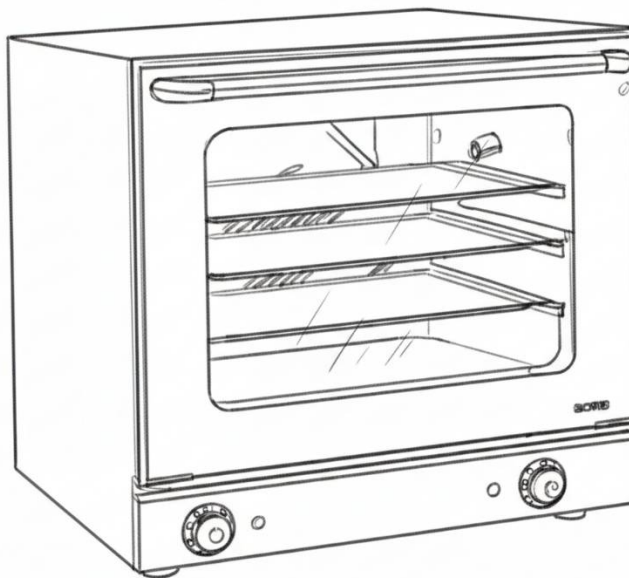




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**INSTRUCTION MANUAL
COMMERCIAL CONVECTION OVEN**



MONTEAO: CLCO-267PSF

Read carefully these instructions before using the
appliance and keep them for future reference



WARNING

**RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN**



WARNING, TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,

DO NOT REMOVE COVER (OR BACK)

NO USER-SERVICEABLE PARTS INSIDE

REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY

1. Safety Guarding

1) If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

2) The product cannot be cleaned when the power is on. Unplug the oven before maintaining.

3) Clean it when the oven gets cooled inside. Do not use acid cleanser for cleaning.

This appliance shall not be cleaned with a water jet. Use dry cloth to clean the greasy dirt inside the oven, then clean with half-dry cloth. Do not clean with water directly. Remove the tray and rack from the oven and put them into the water with cleanser. When they are dry then put into oven.

4) This product needs to be used by qualified people.

5) The operator should read user's manual carefully to get to know the functions, purposes and instructions.

6) User's manual should be kept properly for future reference.

7) This product can only be used for toast food. It is not proper for any other use. The oven only allows operation temperature with the range of 50-300°C.

2. Functions and Purpose

1) Functions

1.1) Thermal Air Circulation

The function of thermal air circulation of this product can ensure the temperature in a converting condition while cooking, and make food more equalized.

1.2) Time Control

The 120 minutes preset time provides you a convenient and fast cooking.

2) Purpose-this product is

2.1) Good for toast of all fresh and frozen bread and other flour products;

2.2) Good for the toast of all fresh and frozen meat products;

2.3) Good for cooking with all food recipe products

3. Instructions for installation

1) The installation of plastic feet

1.1) Please mount the plastic feet to the equipment. Do not use the product without plastic feet.

1.2) Fasten the plastic feet on the equipment according to the figure.

2) The place for installation

2.1) The product should be put in a steady place in accordance with the instruction.

2.2) Place the product at where is easy for cable connecting and normal maintenance.

2.3) This product is recommended be put 10cm from the wall or any obstacles.

2.4) All ovens should be put on a steady table or a rack.

2.5) If the product has to be put near a wall, please keep it from inflammables objects.

2.6) This product should be put in a place better ventilated and well equipped with fire extinguishers.

3) Please remove the film attached on the product surface before using.

4) The connection of electric appliance

4.1) The cable cord must be connected in accordance with the safety standard of electric appliance.

4.2) Check if the voltage and frequency data accord with the data on the parameter.

4.3) Please install a switch with double electrode between the product and the cable cord. When the machine is running, the voltage error should not exceed +10%. (The product must be good ground connected.)

4. Procedures of Operation

(Please check the parameter and the instruction for installation; you can use the product until

you make sure there is nothing wrong.)

1) The operation of thermal air circulation

1.1) Power light is on when power switch turns on.

1.2) Automatic constant temperature controller can be adjusted between 50-300 °C.

1.3) Turn the timer clockwise and preset the required temperature, when the temperature light is turned on.

1.4) When the temperature reaches the required degree, the light is turned off at the same time, and operation can be started. (This procedure circulates automatically.)

(The constant temperature device needs to be used with time control device at the same time. It can be used only when the timer is on.)

2) Time control operation

2.1) The timer can control cooking time within the range of 120 minutes.

2.2) Turn the timer clockwise to a certain time. (This operation allows continuous movement. The maximum time can be 120 minutes.) At this moment, both the timelight and light inside the oven are turned on at the same time.

2.3) At this time, the timer can count the time at the reverse direction. When roast time is up, the timer can turn back to zero automatically, and the time light of power turns off by itself. An alarm sounds from the oven which will take 1-5 seconds, and at the same time, time light turns off.

2.4) The preset of time is decided by the volume of the food. More food needs more time and vice versa.

2.5) The food volume can affect the cooking time. More food needs more time for cooking and vice versa.

5. Maintenance

1) Unplug the oven before maintaining.

2) Add oil into the hinge for lubrication at least once a year.

3) The oven must be inspected and maintained by professional technician regularly. (At least once a month).

4) The product can roast the following food:

4.1) All fresh and frozen bread and other flour products


4.2) All fresh and frozen meat products

5) The trays put inside the oven should be placed each other with 4cm interval. The food on each tray should not be too much for better circulation with hot air.

TECHNICAL PARAMETERS	
Model:	CLCO-267PSF
Power:	2670 W
Voltage / Frequency:	230 V / 50 Hz
No of fans:	2
Product dimensions:	595x530x570 mm
Chamber size:	460x420x350 mm
Net weight:	35 kg
Material of the door:	Glass, outer black
With 4 trays, dimensions: 452x330 mm	

ATTENTION



The symbol  on the product means that at the end of its life, the appliance has not to be considered as a common waste. It is a special waste and has to be demolished in specifies recovery and disposal areas, as prescribed by the EC Directive 2002/96/EC (WEEE). By disposing this product correctly, you can avoid negative consequences for the environment and for the human health, due to the presence of potentially dangerous substances in the product.