

User Instruction Manual

BURCO

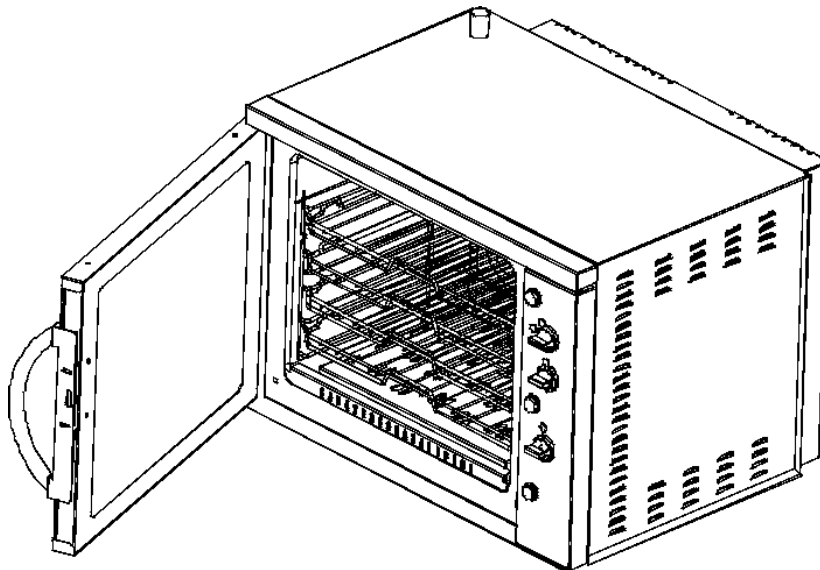
COMMERCIAL

Counter Top Convection Oven



Please read and
keep these
instructions

These instructions cover the Burco counter top convection oven model CTC001, SKU 444440542



CTC001
SKU 444440542

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 convection 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		CTCO01
SKU Number		444440542
Dimensions	Height	580mm
	Width	800mm
	Depth	600mm
Weight		65kg
Voltage		230V ~50Hz
Power rating		2850W

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. Remove all cable ties retaining the shelves and oven base pieces.

Check the following parts have been supplied with your oven:

4 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 these clearances - top 200mm, rear 25mm, sides 25mm.

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.

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 VENT IN THE TOP, OR THE VENTILATION SLOTS IN THE RIGHT HAND SIDE, REAR AND BASE 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.

WARNING - THIS APPLIANCE MUST BE EARTHED

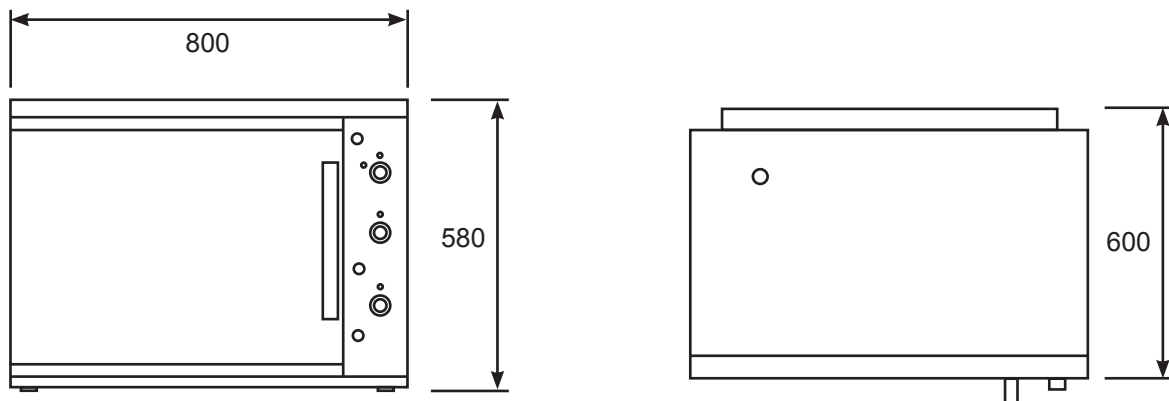


In addition to the earth within the mains plug, connect the equipotential bonding terminal on the rear panel.

Electrical connection: 230V ~ 50Hz, 12A, 2850W


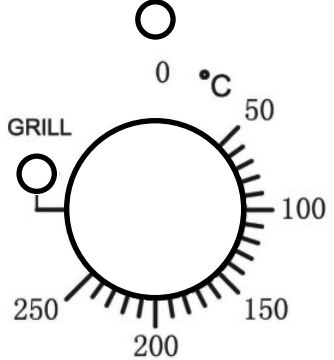
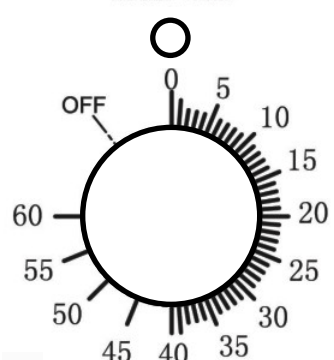

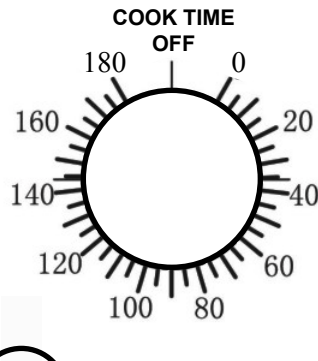

Before Use:

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, but is not harmful.



USER GUIDE

Description of controls:

- I Power** —————→  POWER
- Press to switch power on or off.
Switch illuminates when power is on.
- Thermostat** —————→ 
- Temperature range 50-250°C - top and bottom elements are on. 'Oven temperature' indicator illuminates when the elements are cycling on to maintain set temperature.
- Grill/Broil position - top element only is on. 'Grill' indicator will illuminate indicating that the grill/broil function has been set. 'Oven temperature' will also illuminate whenever the element is on.
- Bake Timer** —————→ 
- 1 Hour bake timer.
Indicator illuminates and buzzer sounds when 'time up' (0) is reached.
- H Cook & Hold** —————→ 
- Press switch to activate 'Cook & Hold' function.
Switch illuminates when 'Cook & Hold' is on.
- Cook Timer** —————→ 
- 3 Hour timer for 'Cook & Hold' function.
'Hold' indicator illuminates when 'time up' (0) is reached. Product is then held at 75°C.
- Light Switch** —————→  LIGHT
- Press switch to activate light.
Light illuminates while button is latched in the on position.

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**DO NOT COVER THE ELEMENTS OR 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.**

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

Baking / Roasting:



1. Turn power on

The power switch illuminates when it is pressed and latched in the on position.



2. Set thermostat to the desired temperature

The OVEN TEMPERATURE indicator will illuminate whenever the elements are cycling on to maintain the set temperature. Top and bottom elements are heated.



3. Load oven

Once the oven is up to temperature, 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 temperature recovery.

Note:

The oven fan will switch off and the oven light will illuminate when the door is opened.



4. Set bake timer to desired time

To set timer, turn knob clockwise to the required time. At any stage, the time can be adjusted in either direction. For settings less than 10 minutes, first set to a greater setting then turn down to the required time.

Note:

This 60 minute timer is completely independent of the oven control.



5. Light

To view the product while baking, press the light switch on the control panel. The light will stay on while the switch is latched in the on position.



6. Time up

When the timer reaches 0 minutes, the buzzer sounds and the BAKE TIME indicator illuminates. To cancel the buzzer and indicator, turn the timer fully anti clockwise to the off position.



7. Unload oven

Open the door and unload the oven.

Cook & Hold:

This system will automatically cook food for a set time, then hold the oven at a preset temperature indefinitely to maintain food at a serving temperature.



1. Turn power on

The power switch illuminates when it is pressed and latched in the on position.



2. Set thermostat to the desired temperature

The OVEN TEMPERATURE indicator will illuminate whenever the elements are cycling on to maintain the set temperature.



3. Load oven

Once the oven is up to temperature, 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 temperature recovery.

Note:

The oven fan will switch off and the oven light will illuminate when the door is opened.



4. Set Cook & Hold timer to desired time

This 3 hour timer is mechanically driven and is set by turning the timer knob clockwise to the required time. At any stage, the time can be adjusted in either direction. The timer will have no effect until the Cook & Hold switch is pressed (switch illuminated).



5. Press Cook & Hold switch

The switch will illuminate and the timer is now effective.



6. Light

To view the product while baking, press the light switch on the control panel. The light will stay on while the switch is latched in the on position.



7. Hold

When the timer reaches the hold position, the main oven thermostat is turned off and a separate preset thermostat will keep the food warm at serving temperature of 75°C as long as required, until the Cook & Hold switch is turned off.

Note:

The HOLD indicator will illuminate when the timer reaches the hold position, until the Cook & Hold switch is turned off. The hold light may come on briefly when the Cook & Hold switch is first pressed, until the oven heats up beyond the preset holding temperature.



8. Unload oven

Open the door and unload the oven.



9. Press Cook & Hold switch to return to normal operation

The switch will no longer be illuminated.

Grilling / Broiling:



1. Turn power on

The power switch illuminates when it is pressed and latched in the on position.



2. Set thermostat fully clockwise to the GRILL position

The GRILL indicator will illuminate to show the GRILL function has been set, the OVEN TEMPERATURE indicator will also illuminate whenever the element is on. Only the top element is heated.

Note:

It is recommended that the GRILL function is only used with the oven door open, as the oven fan is then automatically off. However if the GRILL function is used with the door closed, the element will cycle when the oven temperature reaches 300°C to prevent damage to the oven.



3. Load oven

Place an oven shelf towards the top of the oven. When the element has reached bright red (approximately 5 minutes) position the dish under the element. It is recommended the door is not closed.



4. Set bake timer to desired time

To set timer, turn knob clockwise to the required time. At any stage, the time can be adjusted in either direction. For settings less than 10 minutes, first set to a greater setting then turn down to the required time.

Note:

This 60 minute timer is completely independent of the oven control.



5. Time up

When the timer reaches 0 minutes, the buzzer sounds and the BAKE TIME indicator illuminates. To cancel the buzzer and indicator, turn the timer fully anti clockwise to the off position.



6. Unload oven

Open the door and unload the oven.

Cleaning:

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

THIS APPLIANCE IS NOT WATERPROOF

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

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

Shelves

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

Side racks

Undo the thumbscrew securing rack to side of oven, disengage location pin at front by swinging rack towards centre of oven, and pull rack forward. Clean with hot water and detergent. To replace, engage rack in rear holes, engage location pin at front by swinging rack towards side of oven, and replace thumbscrew.

Bottom element cover

Lift out element cover and thoroughly clean at least per week.

Oven seals

To remove, hold each seal at the centre and pull forward until it unclips. Remove side seals first, followed by top and bottom seals. Clean with hot water and detergent. Replace seals with the lip facing the oven opening. Fit top and bottom seals first, followed by the side seals.

Oven door glass

Clean with a good quality glass cleaner.

Troubleshooting:

Fault	Possible Cause	Remedy
The appliance does not operate.	No power to the oven.	Check supply socket is switched on. Check fuse and circuit breaker. Press power switch, check switch illuminates.
Interior 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.

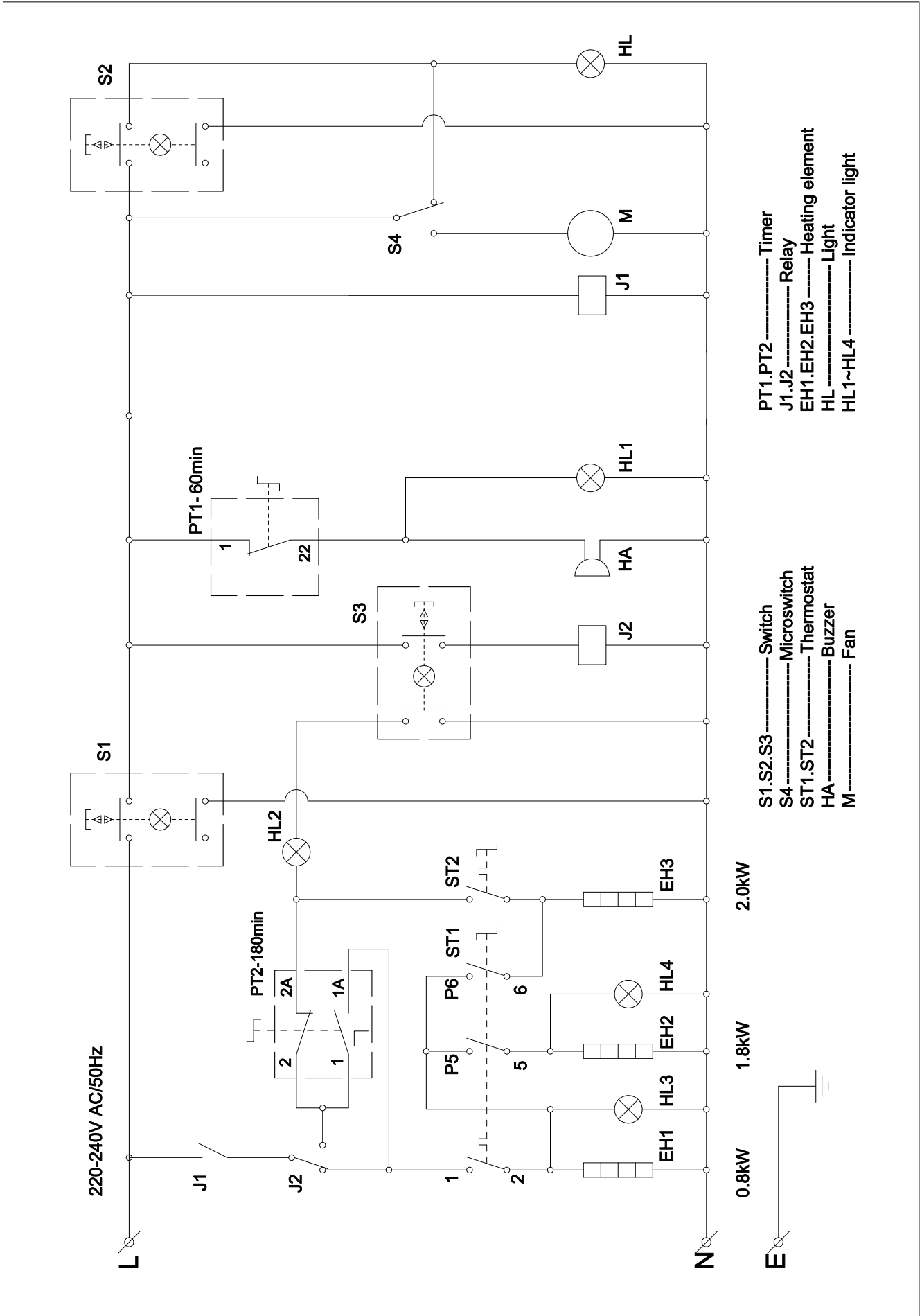
This guarantee does not affect your statutory rights.

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 SCHEMATIC



PT1,PT2 ----- Timer
 J1,J2 ----- Relay
 EH1,EH2,EH3 ----- Heating element
 HL ----- Light
 HL1~HL4 ----- Indicator light

S1,S2,S3 ----- Switch
 S4 ----- Microswitch
 ST1,ST2 ----- Thermostat
 HA ----- Buzzer
 M ----- Fan

2.0kW

1.8kW

0.8kW

SPARES LIST

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

Part Number	Description	Qty
082640633	GLASS outer door 30210019700	1
082640634	HANDLE door 302070080	1
082640635	RACK left or right 302110239 or	1
082640636	ELEMENT upper 301040387	1
082640637	SHELF oven 302110223	4
082640638	RACK left or right 302110239 or	1
082640639	ELEMENT lower 301040389	1
082640640	LAMP oven 301130048	1
082640641	MOTOR 301010034	1
082640642	SWITCH button/red 301080056	1
082640643	KNOB timer 301110173	1
082640644	INDICATOR lamp/red 301130077	4
082640645	KNOB 301110094	2
082640646	BUTTON switch/green 301080057	2
082640647	THERMOSTAT 90°C hold 301030086	1
082640648	TIMER 180min 301120013	1
082640649	FOOT 302090022	4
082640650	JUNCTION BOX 301070139	1
082640651	RELAY 301090039	2
082640652	MICRO SWITCH 30108006	1
082640653	TIMER 60 min 301120009	1
082640654	THERMOSTAT 320°C 301030081	1
082640655	FAN blade 20207027042	1
082640656	LAMP holder 301130038	1
082640657	DOOR inner glass 302100198	1
082640765	COVER power cord 301070070	1
082640861	BALLBEARING x 10mm 302190101	1
082640860	SPRING 302080049	1
082640927	DOOR assy 20107027001	1
082640941	ALARM buzzer 301100002	1
082640942	ACTUATOR door switch 302200732	1
082640943	SEAL door 302020093	1
082640944	SPINDLE door latch 302200730	1
082640945	TUBE door latch 302200729	1
082640946	NUT door latch 302200731	1
082640947	PLATE door latch 20207027013	1
082640948	SEAL inner glass 302020094	1
082640949	PIN hinge upper 302200630	3
082640950	CUP hinge upper 302200631	3
	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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