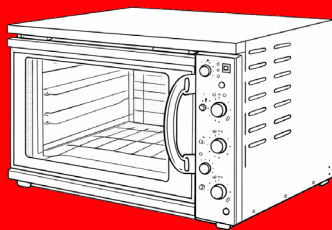


CONTENDER

STEP UP TO THE PLATE



CONTENDER TITANIUM LARGE CONVECTION OVEN

OVC005

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**PLEASE READ THIS MANUAL CAREFULLY BEFORE INSTALLATION,
OPERATION, OR MAINTENANCE**

I. EU/UK DECLARATION OF CONFORMITY

THE MANUFACTURER DECLARES THAT THE PRODUCT DESCRIBED BELOW COMPLIES WITH THE RELEVANT UK AND EU LEGISLATION AND HARMONISED STANDARDS.

PRODUCT:	CONVECTION OVEN
MODEL:	OVCO05
RATED VOLTAGE:	220-240V~ 50/60HZ
RATED POWER:	2.68 KW

I.1. APPLICABLE DIRECTIVES AND REGULATIONS

THIS PRODUCT CONFORMS TO THE FOLLOWING EU DIRECTIVES AND UK REGULATIONS:

- **LOW VOLTAGE DIRECTIVE 2014/35/EU (EU) / ELECTRICAL EQUIPMENT (SAFETY) REGULATIONS 2016 (UK)**
- **ELECTROMAGNETIC COMPATIBILITY DIRECTIVE 2014/30/EU (EU) / ELECTROMAGNETIC COMPATIBILITY REGULATIONS 2016 (UK)**
- **RESTRICTION OF HAZARDOUS SUBSTANCES DIRECTIVE 2011/65/EU (ROHS) (EU) / RESTRICTION OF THE USE OF CERTAIN HAZARDOUS SUBSTANCES IN ELECTRICAL AND ELECTRONIC EQUIPMENT REGULATIONS 2012 (UK)**
- **WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT DIRECTIVE 2012/19/EU (WEEE) (EU) / WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT REGULATIONS 2013 (UK)**

I.2. HARMONISED STANDARDS APPLIED

THIS PRODUCT CONFORMS TO THE FOLLOWING EU DIRECTIVES AND UK REGULATIONS:

- **EN 60335-1: HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES - SAFETY - PART I: GENERAL REQUIREMENTS**
- **EN 60335-2-42: HOUSEHOLD AND SIMILAR ELECTRICAL APPLIANCES - SAFETY - PART 2-42: PARTICULAR REQUIREMENTS FOR COMMERCIAL ELECTRIC FORCED CONVECTION OVENS**
- **EN 55014-1: ELECTROMAGNETIC COMPATIBILITY - REQUIREMENTS FOR HOUSEHOLD APPLIANCES, ELECTRIC TOOLS AND SIMILAR APPARATUS**
- **EN 55014-2: ELECTROMAGNETIC COMPATIBILITY - REQUIREMENTS FOR HOUSEHOLD APPLIANCES, ELECTRIC TOOLS AND SIMILAR APPARATUS - IMMUNITY**
- **EN 61000-3-2: ELECTROMAGNETIC COMPATIBILITY (EMC) - LIMITS FOR HARMONIC CURRENT EMISSIONS**
- **EN 61000-3-3: ELECTROMAGNETIC COMPATIBILITY (EMC) - LIMITATION OF VOLTAGE CHANGES, VOLTAGE FLUCTUATIONS AND FLICKER**

2. SAFETY INFORMATION



WARNING

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE. FAILURE TO FOLLOW THESE WARNINGS AND INSTRUCTIONS MAY RESULT IN FIRE, ELECTRIC SHOCK, SERIOUS INJURY, OR DEATH.

2.1. INTENDED USE

THIS CONVECTION OVEN IS DESIGNED EXCLUSIVELY FOR:

- COOKING, BAKING, GRILLING, AND HOLDING FOOD AT SERVING TEMPERATURE
- COMMERCIAL OR PROFESSIONAL USE IN CATERING ESTABLISHMENTS, RESTAURANTS, CANTEENS, AND SIMILAR ENVIRONMENTS
- INDOOR USE ONLY
- OPERATION WITHIN THE TEMPERATURE RANGE OF 50°C TO 300°C

ANY USE OTHER THAN DESCRIBED ABOVE IS CONSIDERED IMPROPER AND MAY LEAD TO PROPERTY DAMAGE OR PERSONAL INJURY.

2.2. USER QUALIFICATIONS

- THIS APPLIANCE SHALL BE OPERATED ONLY BY TRAINED, COMPETENT PERSONNEL WHO HAVE READ AND UNDERSTOOD THIS MANUAL
- OPERATORS MUST BE FAMILIAR WITH THE APPLIANCE'S FUNCTIONS, PURPOSES, AND SAFETY REQUIREMENTS
- CHILDREN AND PERSONS WITH REDUCED PHYSICAL, SENSORY, OR MENTAL CAPABILITIES MUST NOT OPERATE THIS APPLIANCE
- KEEP CHILDREN AND ANIMALS AWAY FROM THE APPLIANCE AT ALL TIMES

2.3. ELECTRICAL SAFETY



WARNING

THIS APPLIANCE MUST BE EARTHED (GROUNDED). CONNECT ONLY TO A PROPERLY EARTHED ELECTRICAL OUTLET WITH APPROPRIATE CIRCUIT PROTECTION.

- VERIFY THAT THE ELECTRICAL SUPPLY MATCHES THE RATING PLATE SPECIFICATIONS (220-240V~ 50/60HZ, 2.68KW)
- ENSURE THE ELECTRICAL CIRCUIT IS ADEQUATE FOR CONTINUOUS OPERATION AND PROTECTED BY APPROPRIATE OVERCURRENT PROTECTION DEVICES
- **IF THE SUPPLY CORD IS DAMAGED, IT MUST BE REPLACED BY THE MANUFACTURER, AN AUTHORISED SERVICE AGENT, OR SIMILARLY QUALIFIED PERSONS TO AVOID ELECTRICAL HAZARDS**
- NEVER OPERATE THE APPLIANCE WITH A DAMAGED POWER CORD OR PLUG
- DO NOT IMMERSE THE UNIT, CORD, OR PLUG IN WATER OR ANY OTHER LIQUID
- DISCONNECT POWER BEFORE ANY CLEANING, MAINTENANCE, OR SERVICE ACTIVITIES
- ALL REPAIRS AND ELECTRICAL WORK MUST BE PERFORMED BY QUALIFIED, AUTHORISED PROFESSIONALS ONLY

2.4. FIRE AND BURN HAZARDS



WARNING

HOT SURFACES! ALL EXTERNAL AND INTERNAL SURFACES BECOME EXTREMELY HOT DURING OPERATION. DO NOT TOUCH ANY PART OF THE OVEN EXCEPT CONTROLS.

- ALWAYS USE APPROPRIATE HEAT-RESISTANT PROTECTIVE EQUIPMENT (OVEN GLOVES, MITTS) WHEN HANDLING FOOD, TRAYS, OR OPENING THE DOOR
- ALLOW THE OVEN TO COOL COMPLETELY BEFORE CLEANING OR MAINTENANCE
- KEEP COMBUSTIBLE MATERIALS, INCLUDING CURTAINS, TOWELS, AND PACKAGING, AWAY FROM THE APPLIANCE
- MAINTAIN A MINIMUM CLEARANCE OF 300MM (12 INCHES) FROM WALLS AND OTHER OBSTRUCTIONS ON ALL SIDES
- DO NOT USE OUTDOORS OR IN WET OR DAMP LOCATIONS
- DO NOT COVER OR OBSTRUCT VENTILATION OPENINGS
- NEVER LEAVE THE APPLIANCE UNATTENDED DURING OPERATION

2.5. INSTALLATION SAFETY

- INSTALL ON A FIRM, DRY, LEVEL, HEAT-RESISTANT SURFACE CAPABLE OF SUPPORTING THE APPLIANCE WEIGHT PLUS MAXIMUM FOOD LOAD
- ENSURE ADEQUATE VENTILATION AROUND THE APPLIANCE TO PREVENT OVERHEATING
- ANY INCORRECT INSTALLATION, ALTERATIONS, OR ADJUSTMENTS MAY LEAD TO PROPERTY DAMAGE, FIRE, ELECTRIC SHOCK, OR PERSONAL INJURY
- INSTALLATION MUST COMPLY WITH LOCAL BUILDING CODES AND ELECTRICAL REGULATIONS

2.6. CLEANING AND MAINTENANCE SAFETY



WARNING

THIS APPLIANCE MUST NOT BE CLEANED WITH A WATER JET OR HIGH-PRESSURE WASHING EQUIPMENT.

- ALWAYS DISCONNECT FROM THE ELECTRICAL SUPPLY BEFORE CLEANING
- ALLOW THE OVEN TO COOL COMPLETELY BEFORE CLEANING
- DO NOT USE ACIDIC, ABRASIVE, OR CAUSTIC CLEANING AGENTS THAT MAY DAMAGE SURFACES
- USE ONLY A DRY OR SLIGHTLY DAMP CLOTH FOR CLEANING. DO NOT POUR OR SPRAY WATER DIRECTLY ONTO THE APPLIANCE
- REMOVABLE PARTS (TRAYS, RACKS) MAY BE WASHED SEPARATELY AND MUST BE COMPLETELY DRY BEFORE REINSTALLATION

3. TECHNICAL SPECIFICATIONS

PARAMETER	SPECIFICATION
MODEL NUMBER	OVCO05
RATED VOLTAGE	220-240V~
RATED FREQUENCY	50/60 HZ
RATED POWER	2.68 KW
TEMPERATURE RANGE	50°C TO 300°C (122°F TO 572°F)
HOLDING TEMPERATURE	85°C (185°F) - FIXED
COOK TIMER RANGE	0 TO 180 MINUTES
ALARM TIMER RANGE	0 TO 60 MINUTES (REMINDER ONLY)
PROTECTION CLASS	CLASS I (EARTHED)
IP RATING	IPX0 (NOT PROTECTED AGAINST WATER)
HEATING ELEMENTS	TOP OUTER: 0.8KW, TOP INNER: 1.8KW, BOTTOM: 2KW

3.1. OPERATING CONDITIONS

- AMBIENT TEMPERATURE: +5°C TO +40°C
- RELATIVE HUMIDITY: MAXIMUM 85% (NON-CONDENSING)
- ALTITUDE: UP TO 2000M ABOVE SEA LEVEL
- INDOOR USE ONLY

4. INSTALLATION

4.1. UNPACKING AND INSPECTION

1. CAREFULLY REMOVE THE OVEN FROM ITS PACKAGING AND INSPECT FOR ANY VISIBLE DAMAGE THAT MAY HAVE OCCURRED DURING TRANSPORT.
2. REMOVE ALL PACKING MATERIALS, PROTECTIVE PLASTIC COATING FROM SIDE PANELS, AND ANY ADHESIVE LABELS FROM SURFACES.
3. VERIFY THAT ALL ACCESSORIES (TRAYS, RACKS) ARE PRESENT AND UNDAMAGED.
4. KEEP THIS OPERATOR MANUAL IN AN ACCESSIBLE LOCATION FOR FUTURE REFERENCE.



CAUTION

IF ANY DAMAGE IS DETECTED, DO NOT OPERATE THE APPLIANCE. CONTACT YOUR SUPPLIER IMMEDIATELY.

4.2. SITE REQUIREMENTS

- POSITION THE OVEN ON A FIRM, LEVEL, HEAT-RESISTANT SURFACE CAPABLE OF SUPPORTING THE APPLIANCE WEIGHT PLUS MAXIMUM LOAD.
- ENSURE A MINIMUM CLEARANCE OF 300MM (12 INCHES) ON ALL SIDES FROM WALLS, EQUIPMENT, OR OTHER OBSTRUCTIONS.
- PROVIDE ADEQUATE VENTILATION. DO NOT BLOCK VENTILATION OPENINGS.
- THE SURFACE MUST BE NON-COMBUSTIBLE AND RESISTANT TO TEMPERATURES UP TO 100°C.
- KEEP AWAY FROM WATER SOURCES, EXCESSIVE MOISTURE, AND FLAMMABLE MATERIALS.
- INSTALL IN ACCORDANCE WITH LOCAL BUILDING AND FIRE SAFETY REGULATIONS.

4.3. ELECTRICAL CONNECTION



WARNING

ELECTRICAL INSTALLATION MUST BE PERFORMED BY A QUALIFIED, COMPETENT ELECTRICIAN IN ACCORDANCE WITH LOCAL ELECTRICAL CODES AND REGULATIONS (IET WIRING REGULATIONS BS 7671 IN THE UK).

5. VERIFY THAT THE ELECTRICAL SUPPLY VOLTAGE AND FREQUENCY MATCH THE RATING PLATE (220-240V~50/60HZ).
6. THE ELECTRICAL CIRCUIT MUST BE PROTECTED BY AN APPROPRIATE RESIDUAL CURRENT DEVICE (RCD) WITH A RATED RESIDUAL OPERATING CURRENT NOT EXCEEDING 30MA.
7. THE CIRCUIT MUST BE PROTECTED BY AN OVERCURRENT PROTECTION DEVICE (CIRCUIT BREAKER OR FUSE) RATED APPROPRIATELY FOR THE APPLIANCE LOAD (MINIMUM 13A FOR 2.68KW).
8. CONNECT THE APPLIANCE TO A PROPERLY EARTHED (GROUNDED) ELECTRICAL OUTLET USING THE SUPPLIED POWER CORD.
9. ENSURE ALL CONNECTIONS ARE SECURE AND THE EARTH CONNECTION IS PROPERLY ESTABLISHED.
10. DO NOT USE EXTENSION CORDS, ADAPTERS, OR MULTI-SOCKET OUTLETS UNLESS SPECIFICALLY RATED FOR THIS APPLIANCE'S POWER REQUIREMENTS.
11. VERIFY THAT THE POWER CORD IS NOT KINKED, PINCHED, OR IN CONTACT WITH SHARP EDGES.

4.4. INITIAL BURN-OFF

BEFORE FIRST USE, THE OVEN MUST UNDERGO AN INITIAL BURN-OFF PROCEDURE TO REMOVE MANUFACTURING RESIDUES AND COATINGS:

12. ENSURE THE INSTALLATION AREA IS WELL-VENTILATED. OPEN WINDOWS AND ACTIVATE VENTILATION SYSTEMS.
13. REMOVE ALL TRAYS, RACKS, AND ACCESSORIES FROM THE OVEN CHAMBER.
14. CLOSE THE OVEN DOOR.
15. PRESS THE POWER BUTTON TO TURN ON THE OVEN.
16. SET THE MAIN SELECT SWITCH TO COOK POSITION.
17. SET THE OVEN TEMPERATURE TO 200°C (400°F).
18. SET THE COOK TIME TO 60 MINUTES.
19. ALLOW THE OVEN TO OPERATE FOR THE FULL 60-MINUTE CYCLE. SMOKE AND ODOUR ARE NORMAL DURING THIS PROCESS.
20. AFTER THE CYCLE COMPLETES, TURN OFF THE POWER AND ALLOW THE OVEN TO COOL COMPLETELY.
21. CLEAN THE INTERIOR WITH A DRY CLOTH ONCE COOLED.
22. THE OVEN IS NOW READY FOR NORMAL USE.

5. CONTROL PANEL AND INDICATORS

5.1. CONTROL LAYOUT

THE CONTROL PANEL CONSISTS OF THE FOLLOWING CONTROLS AND INDICATORS:

CONTROL/INDICATOR	FUNCTION
POWER	PUSH BUTTON TO TURN THE OVEN ON AND OFF. ILLUMINATES WHEN POWER IS ON.
COOK-OFF-HOLD	MAIN SELECTOR SWITCH WITH THREE POSITIONS: COOK (NORMAL COOKING MODE), OFF (STANDBY WITH POWER ON), HOLD (MAINTAINS FOOD AT 85°C SERVING TEMPERATURE).
OVEN TEMPERATURE	ROTARY THERMOSTAT CONTROL FOR SETTING OVEN TEMPERATURE FROM OFF THROUGH 50°C TO 300°C, WITH GRILL POSITION BEYOND 300°C FOR TOP ELEMENT ONLY OPERATION.
COOK TIME	180-MINUTE MECHANICAL TIMER THAT CONTROLS COOKING DURATION. WHEN TIMER REACHES 0, HEATING ELEMENTS AUTOMATICALLY SWITCH OFF AND AN AUDIBLE SIGNAL SOUNDS.
ALARM TIMER	60-MINUTE COUNTDOWN TIMER FOR REMINDER PURPOSES ONLY. DOES NOT CONTROL HEATING ELEMENTS. SOUNDS AN AUDIBLE ALERT WHEN TIME EXPIRES.
INNER LAMP	PUSH BUTTON TO ILLUMINATE THE OVEN CHAMBER FOR VIEWING FOOD DURING COOKING. LAMP REMAINS ON WHILE BUTTON IS PRESSED OR LATCHED. LAMP AUTOMATICALLY ACTIVATES WHEN DOOR IS OPENED.
HEATER WORKING	RED INDICATOR LAMP. ILLUMINATES WHEN HEATING ELEMENTS ARE ENERGIZED. CYCLES ON/OFF AUTOMATICALLY TO MAINTAIN SET TEMPERATURE.
HOLD	RED INDICATOR LAMP. ILLUMINATES WHEN HOLD MODE IS ACTIVE, INDICATING THE OVEN IS MAINTAINING FOOD AT 85°C SERVING TEMPERATURE.
GRILL	GREEN INDICATOR LAMP. ILLUMINATES WHEN OVEN TEMPERATURE IS SET TO GRILL POSITION, INDICATING TOP ELEMENT ONLY OPERATION FOR GRILLING.

NOTE: THE CONVECTION FAN AUTOMATICALLY STOPS WHEN THE DOOR IS OPENED AND RESTARTS WHEN THE DOOR IS CLOSED. THIS IS NORMAL OPERATION.

6. OPERATING INSTRUCTIONS

6.1. PRE-OPERATION CHECKS

BEFORE EACH USE, VERIFY THE FOLLOWING:

- OVEN CHAMBER IS CLEAN AND FREE FROM FOOD DEBRIS
- ALL RACKS AND TRAYS ARE PROPERLY POSITIONED
- DOOR CLOSSES PROPERLY AND SEALS ARE INTACT
- POWER CORD IS UNDAMAGED AND PROPERLY CONNECTED
- VENTILATION OPENINGS ARE NOT BLOCKED
- ADEQUATE CLEARANCE MAINTAINED AROUND APPLIANCE

6.2. COOK MODE (NORMAL COOKING)

STANDARD CONVECTION COOKING MODE FOR BAKING, ROASTING, AND GENERAL COOKING:

23. PRESS THE POWER BUTTON. THE POWER INDICATOR ILLUMINATES, CONFIRMING ELECTRICAL POWER IS SUPPLIED TO THE OVEN.
24. SET THE MAIN SELECT SWITCH TO COOK POSITION.
25. SET THE OVEN TEMPERATURE BY ROTATING THE THERMOSTAT KNOB TO THE DESIRED TEMPERATURE (50°C TO 300°C). THE HEATER WORKING INDICATOR WILL ILLUMINATE, SHOWING THAT HEATING ELEMENTS ARE ACTIVE.
26. SET THE COOK TIME BY ROTATING THE TIMER KNOB CLOCKWISE TO THE REQUIRED COOKING DURATION (0 TO 180 MINUTES). FOR TIMES UNDER 10 MINUTES, FIRST ROTATE PAST 10 MINUTES THEN BACK TO THE DESIRED TIME TO ENSURE ACCURATE TIMING.
27. WAIT FOR PREHEAT. ALLOW THE OVEN TO REACH THE SET TEMPERATURE. THE HEATER WORKING INDICATOR WILL TURN OFF WHEN THE TARGET TEMPERATURE IS REACHED, THEN CYCLE ON/OFF TO MAINTAIN TEMPERATURE.
28. LOAD FOOD. ONCE PREHEATED, OPEN THE DOOR AND PLACE FOOD ON THE RACKS OR IN TRAYS. CLOSE THE DOOR PROMPTLY TO MINIMIZE HEAT LOSS. THE CONVECTION FAN WILL RESTART AUTOMATICALLY.
29. MONITOR COOKING. PRESS THE INNER LAMP BUTTON TO VIEW FOOD PROGRESS WITHOUT OPENING THE DOOR. THE ALARM TIMER CAN BE SET AS A REMINDER IF NEEDED (INDEPENDENT OF COOK TIME).
30. COMPLETION. WHEN THE COOK TIME REACHES 0, AN AUDIBLE SIGNAL SOUNDS AND HEATING ELEMENTS AUTOMATICALLY SWITCH OFF. THE OVEN WILL BEGIN TO COOL.
31. REMOVE FOOD. OPEN THE DOOR, AND USING APPROPRIATE HEAT-RESISTANT PROTECTION (OVEN GLOVES), CAREFULLY REMOVE THE COOKED FOOD.
32. TURN OFF. PRESS THE POWER BUTTON TO TURN OFF THE OVEN COMPLETELY.



IMPORTANT

MINIMISE DOOR OPENING DURING COOKING AS THIS SIGNIFICANTLY REDUCES OVEN TEMPERATURE AND INCREASES COOKING TIME. THE OVEN REQUIRES TIME TO RECOVER TEMPERATURE AFTER DOOR OPENING.

6.3. GRILL MODE

HIGH-INTENSITY TOP ELEMENT OPERATION FOR GRILLING, BROWNING, AND FINISHING:

33. PRESS THE POWER BUTTON TO TURN ON THE OVEN.
34. SET THE MAIN SELECT SWITCH TO COOK POSITION.
35. TURN THE OVEN TEMPERATURE FULLY CLOCKWISE TO THE GRILL POSITION. THE GRILL INDICATOR ILLUMINATES (GREEN), CONFIRMING GRILL MODE IS ACTIVE.

36. SET THE COOK TIME AS REQUIRED FOR YOUR GRILLING DURATION.
37. POSITION RACK. PLACE THE OVEN RACK IN THE TOP POSITION (CLOSEST TO THE GRILL ELEMENT) FOR MAXIMUM HEAT INTENSITY, OR LOWER POSITIONS FOR GENTLER GRILLING.
38. PREHEAT GRILL ELEMENT. ALLOW APPROXIMATELY 5 MINUTES FOR THE TOP ELEMENT TO REACH BRIGHT RED TEMPERATURE.
39. PLACE FOOD. POSITION FOOD ON A GRILL TRAY TO ALLOW FAT DRAINAGE AND PREVENT SMOKING. OPEN THE DOOR AND PLACE THE TRAY ON THE RACK.
40. GRILL WITH DOOR OPEN. IT IS RECOMMENDED TO GRILL WITH THE DOOR OPEN TO PREVENT OVERHEATING AND MAINTAIN OPTIMAL GRILLING CONDITIONS. THE CONVECTION FAN AUTOMATICALLY STOPS WHEN THE DOOR IS OPEN.
41. TURN FOOD. COOK ONE SIDE UNTIL DESIRED BROWNING IS ACHIEVED, THEN TURN FOOD TO GRILL THE OTHER SIDE.
42. MONITOR CLOSELY. GRILLING IS A HIGH-HEAT OPERATION. NEVER LEAVE UNATTENDED. FOOD CAN BURN QUICKLY.
43. REMOVE FOOD WHEN GRILLING IS COMPLETE USING HEAT-RESISTANT PROTECTION.



WARNING

IF GRILLING WITH THE DOOR CLOSED, THE OVEN INCLUDES OVER-TEMPERATURE PROTECTION THAT CYCLES THE GRILL ELEMENT OFF WHEN CHAMBER TEMPERATURE EXCEEDS 300°C (572°F) TO PREVENT DAMAGE. FOR OPTIMAL GRILLING RESULTS AND TO PREVENT PREMATURE ELEMENT CYCLING, GRILL WITH THE DOOR OPEN.

TIP: FOR TOASTED SANDWICHES OR SIMILAR ITEMS REQUIRING BROWNING ON BOTH SIDES, PLACE ON A FLAT BAKING TRAY ON THE TOP RACK POSITION WITH THE DOOR CLOSED.

6.4. HOLD MODE (FOOD WARMING)

MAINTAINS COOKED FOOD AT SERVING TEMPERATURE (85°C / 185°F) FOR EXTENDED PERIODS:

44. COOK FOOD FIRST. COMPLETE THE COOKING PROCESS USING COOK MODE AS DESCRIBED IN SECTION 6.2.
45. SWITCH TO HOLD. AFTER COOKING IS COMPLETE, IMMEDIATELY MOVE THE MAIN SELECT SWITCH FROM COOK TO HOLD POSITION. THE HOLD INDICATOR (RED) ILLUMINATES.
46. AUTOMATIC TEMPERATURE CONTROL. THE OVEN AUTOMATICALLY ADJUSTS TO MAINTAIN FOOD AT A FIXED 85°C (185°F) SERVING TEMPERATURE. THE MAIN OVEN TEMPERATURE CONTROL IS BYPASSED IN THIS MODE.
47. INDEFINITE HOLDING. FOOD CAN BE HELD AT SERVING TEMPERATURE INDEFINITELY. BOTH THE COOK TIME AND ALARM TIMER ARE NON-FUNCTIONAL IN HOLD MODE AND DO NOT CONTROL OVEN OPERATION.
48. EXIT HOLD MODE. TO TERMINATE HOLDING, MOVE THE MAIN SELECT SWITCH TO OFF POSITION. THE HOLD INDICATOR EXTINGUISHES AND HEATING STOPS.
49. TURN OFF OVEN. PRESS THE POWER BUTTON TO COMPLETELY POWER DOWN THE APPLIANCE.

NOTE: HOLD MODE IS DESIGNED FOR MAINTAINING FOOD QUALITY IMMEDIATELY AFTER COOKING. FOR FOOD SAFETY, DO NOT USE HOLD MODE TO REHEAT COLD FOOD. COOK FOOD FULLY FIRST, THEN IMMEDIATELY TRANSFER TO HOLD MODE.

6.5. USING THE TIMERS

6.5.1 .COOK TIME (180-MINUTE TIMER)

- CONTROLS ACTUAL COOKING DURATION AND HEATING ELEMENT OPERATION
- ROTATE CLOCKWISE TO SET DESIRED COOKING TIME UP TO 180 MINUTES (3 HOURS)
- FOR TIMES UNDER 10 MINUTES, FIRST ROTATE PAST 10 MINUTES THEN BACK TO DESIRED TIME
- WHEN TIMER REACHES 0, HEATING ELEMENTS AUTOMATICALLY SWITCH OFF AND AN AUDIBLE ALARM SOUNDS
- TIMER CAN BE ADJUSTED DURING COOKING BY ROTATING TO A NEW TIME
- NON-FUNCTIONAL IN HOLD MODE

6.5.2. ALARM TIMER (60-MINUTE TIMER)

- INDEPENDENT REMINDER TIMER ONLY - DOES NOT CONTROL HEATING ELEMENTS
- ROTATE CLOCKWISE TO SET REMINDER TIME UP TO 60 MINUTES
- SOUNDS AN AUDIBLE ALERT WHEN TIME EXPIRES
- OVEN CONTINUES OPERATING AFTER ALARM - HEATING ELEMENTS REMAIN ON
- USEFUL FOR MULTI-STAGE COOKING OR CHECKING FOOD PROGRESS
- CAN BE ADJUSTED DURING USE IN BOTH COOK AND GRILL MODES
- NON-FUNCTIONAL IN HOLD MODE

7. COOKING GUIDELINES

THE OVCO05 CONVECTION OVEN UTILISES FORCED AIR CIRCULATION TO COOK FOOD FASTER, MORE EVENLY, AND AT LOWER TEMPERATURES COMPARED TO CONVENTIONAL STATIC OVENS. THE FOLLOWING GUIDELINES ARE PROVIDED AS REFERENCE POINTS. ACTUAL COOKING TIMES AND TEMPERATURES MAY VARY BASED ON FOOD QUANTITY, STARTING TEMPERATURE, PERSONAL PREFERENCE, AND ALTITUDE.

CONVECTION COOKING ADVANTAGES: MULTIPLE DISHES CAN BE COOKED SIMULTANEOUSLY ON DIFFERENT RACKS WITH EVEN HEAT DISTRIBUTION. ITEMS REQUIRING HIGHER TEMPERATURES OR ADDITIONAL BROWNING SHOULD BE POSITIONED ON UPPER RACKS CLOSER TO THE TOP ELEMENT.

7.1. BAKING GUIDELINES

FOOD ITEM	TEMP (°C)	TEMP (°F)	TIME
SPONGE CAKES	165	330	10-12 MINS
SMALL CAKES	165	330	8-12 MINS
BUTTER CAKES	160	320	35 MINS
FRUIT LOAF	150	300	40-50 MINS
MACAROONS	160	320	15-20 MINS
BISCUITS	140	285	12-20 MINS
SHORTBREAD	130	265	15-20 MINS
SCONES	200	390	10-12 MINS
MADEIRA	165	330	35-50 MINS
BREAD	175	350	25-35 MINS
PLAIN FRUIT CAKE	165	330	1-1.5 HRS
RICH FRUIT CAKE	130	265	2-3 HRS
GINGERBREAD	140	285	35-50 MINS
BAKED CUSTARD	130	265	50 MINS
SOUFFLÉ	165	330	25 MINS
RICE PUDDING	130	265	2-3 HRS
PASTRY - PUFF	220	430	8-12 MINS
PASTRY - SHORTCRUST	175	350	8-12 MINS
PASTRY - FLAKY	205	400	8-12 MINS

7.2. ROASTING GUIDELINES

RECOMMENDED TEMPERATURE RANGE: 150-250°C. TIMES SHOWN ARE PER KILOGRAM OF MEAT.

MEAT TYPE	COOKING TIME
BEEF - RARE	30-40 MINS PER KG
BEEF - MEDIUM	40-45 MINS PER KG
BEEF - WELL DONE	50-60 MINS PER KG
VEAL	50-70 MINS PER KG
LAMB	30-40 MINS PER KG
PORK	40-50 MINS PER KG
DUCK	50 MINS PER KG
GOOSE	50 MINS PER KG
TURKEY	30-40 MINS PER KG
CHICKEN - UNDER 1 KG	50-60 MINS TOTAL
CHICKEN - OVER 1 KG	40 MINS PER KG

NOTE: USE A MEAT THERMOMETER TO VERIFY INTERNAL TEMPERATURE FOR FOOD SAFETY. SAFE MINIMUM INTERNAL TEMPERATURES: POULTRY 75°C (167°F), GROUND MEATS 71°C (160°F), BEEF/LAMB/PORK 63°C (145°F).

7.3. GRILLING GUIDELINES

PLACE OVEN RACK IN SECOND POSITION FROM TOP. PLACE FOOD ON A GRILL TRAY TO ALLOW FAT DRAINAGE. PREHEAT GRILL ELEMENT FOR 5 MINUTES UNTIL BRIGHT RED. TIMES SHOWN ARE APPROXIMATE PER SIDE.

FOOD ITEM	TIME PER SIDE
STEAK - 25MM THICK (RARE)	6-8 MINS
STEAK - 25MM THICK (MEDIUM)	9-11 MINS
LAMB CHOPS - 25MM THICK	12-15 MINS
PORK CHOPS	12-15 MINS
BACON RASHERS	3-4 MINS
HAM - 15MM THICK	8-10 MINS
SAUSAGES	10-15 MINS
FISH FILLETS	8-12 MINS
TOMATO HALVES	10-12 MINS
MUSHROOMS	10-12 MINS
ONION SLICES	10-15 MINS

7.4. HOLD MODE USAGE

AFTER COOKING, SWITCH TO HOLD MODE TO MAINTAIN FOOD AT 85°C (185°F) SERVING TEMPERATURE INDEFINITELY.

FOOD SAFETY TIP: FOR FOOD SAFETY, COOKED FOOD SHOULD NOT BE HELD ABOVE 5°C AND BELOW 60°C FOR EXTENDED PERIODS. THE HOLD FUNCTION AT 85°C IS SAFE FOR KEEPING FOOD WARM DURING SERVICE PERIODS.

8. CLEANING AND MAINTENANCE



WARNING

ALWAYS DISCONNECT THE APPLIANCE FROM THE ELECTRICAL SUPPLY AND ALLOW IT TO COOL COMPLETELY BEFORE CLEANING OR MAINTENANCE. NEVER CLEAN THE OVEN WHILE IT IS HOT OR CONNECTED TO POWER.

8.1. DAILY CLEANING

TO MAINTAIN CLEANLINESS AND EXTEND SERVICE LIFE, THE OVEN SHOULD BE CLEANED DAILY AFTER USE.

50. ALLOW THE OVEN TO COOL COMPLETELY BEFORE CLEANING.
51. DISCONNECT THE POWER SUPPLY AT THE ELECTRICAL OUTLET.
52. WIPE EXTERNAL STAINLESS STEEL SURFACES WITH A SOFT, DRY CLOTH. FOR STUBBORN MARKS, USE A QUALITY STAINLESS STEEL CLEANER FOLLOWING MANUFACTURER INSTRUCTIONS.
53. CLEAN INTERIOR SURFACES WITH A DRY CLOTH TO REMOVE LOOSE DEBRIS, THEN WIPE WITH A SLIGHTLY DAMP (NOT WET) CLOTH.
54. NEVER SPRAY OR POUR WATER DIRECTLY INTO THE OVEN CHAMBER.
55. DO NOT USE ABRASIVE CLEANERS, SCOURING PADS, STEEL WOOL, OR HARSH CHEMICALS THAT MAY SCRATCH OR DAMAGE SURFACES.
56. REMOVE AND CLEAN DOOR GLASS WITH A CONVENTIONAL GLASS CLEANER AND SOFT CLOTH.
57. IF USING CHEMICAL CLEANERS, ENSURE THEY ARE COMPLETELY RINSED AWAY WITH A CLEAN, DAMP CLOTH IMMEDIATELY AFTER USE. CHEMICAL RESIDUE CAN DAMAGE OR CORRODE SURFACES.
58. DRY ALL SURFACES THOROUGHLY WITH A CLEAN, DRY CLOTH.
59. LEAVE THE DOOR SLIGHTLY OPEN AFTER CLEANING TO ALLOW AIR CIRCULATION AND COMPLETE DRYING.

8.2. WEEKLY DEEP CLEANING

60. PERFORM ALL DAILY CLEANING PROCEDURES.
61. REMOVE OVEN RACKS: SLIDE TO THE OUT POSITION, RAISE THE FRONT EDGE UP, AND LIFT OUT.
62. WASH OVEN RACKS IN WARM SOAPY WATER, RINSE THOROUGHLY, AND DRY COMPLETELY BEFORE REINSTALLING.
63. REMOVE THE BOTTOM ELEMENT COVER BY LIFTING OUT AND CLEAN THOROUGHLY. REPLACE AFTER DRYING.
64. INSPECT AND CLEAN THE FAN AND TEMPERATURE SENSOR TUBE (LOCATED ON THE RIGHT SIDE OF THE OVEN CHAMBER). TAKE CARE NOT TO BEND OR DAMAGE THESE COMPONENTS.
65. TO REMOVE SIDE RACKS: UNDO THUMB SCREWS (COUNTER-CLOCKWISE), SWING RACK TOWARDS CENTER TO DISENGAGE FRONT LOCATION PIN, PULL TO REMOVE. REVERSE PROCEDURE TO REINSTALL.
66. CHECK DOOR SEALS FOR DAMAGE OR DEBRIS. CLEAN GENTLY WITH A DAMP CLOTH IF NEEDED.

8.3. DOOR SEAL MAINTENANCE

67. REMOVE DOOR SEALS FOR THOROUGH CLEANING IF NEEDED: HOLD SEAL AT CENTER AND PULL FORWARD TO UNCLIP.
68. REMOVE SIDE SEALS FIRST, THEN TOP SEAL, FINALLY BOTTOM SEAL.
69. WASH SEALS CAREFULLY IN WARM SOAPY WATER. HANDLE GENTLY AS SEALS ARE FRAGILE.
70. DRY COMPLETELY BEFORE REINSTALLING.
71. TO REINSTALL: FACE THE LIP TOWARDS THE OVEN OPENING. FIT TOP AND BOTTOM SEALS FIRST, THEN SIDE SEALS.
72. PRESS FIRMLY TO ENSURE SEALS CLICK INTO PLACE ALONG THE ENTIRE LENGTH.



CAUTION

DAMAGED OR IMPROPERLY INSTALLED DOOR SEALS REDUCE OVEN EFFICIENCY AND INCREASE ENERGY CONSUMPTION. REPLACE DAMAGED SEALS IMMEDIATELY. CONTACT AN AUTHORISED SERVICE AGENT

8.4. WHAT NOT TO DO

TO MAINTAIN CLEANLINESS AND EXTEND SERVICE LIFE, THE OVEN SHOULD BE CLEANED DAILY AFTER USE.

- DO NOT USE WATER JETS, STEAM CLEANERS, OR HIGH-PRESSURE WASHING EQUIPMENT
- DO NOT IMMERSE THE OVEN OR ANY ELECTRICAL COMPONENTS IN WATER
- DO NOT USE OVEN CLEANERS CONTAINING CAUSTIC SODA (SODIUM HYDROXIDE) OR ACIDS
- DO NOT USE ABRASIVE CLEANERS OR SCOURING PADS THAT SCRATCH SURFACES
- DO NOT CLEAN WHILE OVEN IS HOT OR POWERED ON
- DO NOT SPRAY CLEANING PRODUCTS DIRECTLY INTO VENTILATION OPENINGS
- DO NOT ATTEMPT TO DISMANTLE ELECTRICAL COMPONENTS
- DO NOT USE FLAMMABLE CLEANING PRODUCTS NEAR THE OVEN

8.5. PREVENTIVE MAINTENANCE SCHEDULE

REGULAR MAINTENANCE BY QUALIFIED SERVICE PERSONNEL EXTENDS APPLIANCE LIFE AND ENSURES SAFE OPERATION:

FREQUENCY	MAINTENANCE ACTIVITY
MONTHLY	VISUAL INSPECTION OF POWER CORD, PLUG, AND CONNECTIONS FOR DAMAGE
QUARTERLY	PROFESSIONAL INSPECTION OF HEATING ELEMENTS AND TEMPERATURE CONTROL SYSTEMS
ANNUALLY	COMPLETE SAFETY INSPECTION AND TESTING BY AUTHORISED SERVICE TECHNICIAN
AS NEEDED	REPLACEMENT OF WORN OR DAMAGED PARTS (DOOR SEALS, RACKS, ETC.)

9. TROUBLESHOOTING



WARNING

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF. ALL REPAIRS MUST BE PERFORMED BY QUALIFIED, AUTHORISED SERVICE PERSONNEL. ALWAYS DISCONNECT POWER BEFORE INSPECTING THE APPLIANCE.

COMMON ISSUES AND SOLUTIONS ARE LISTED BELOW. IF THE PROBLEM PERSISTS AFTER TRYING THESE SOLUTIONS, CONTACT AN AUTHORISED SERVICE AGENT.

OVEN DOES NOT TURN ON:

- VERIFY POWER CORD IS PROPERLY PLUGGED INTO A WORKING ELECTRICAL OUTLET
- CHECK THAT CIRCUIT BREAKER HAS NOT TRIPPED OR FUSE HAS NOT BLOWN
- ENSURE POWER BUTTON IS PRESSED AND ILLUMINATED
- CONTACT SERVICE AGENT IF POWER IS PRESENT BUT OVEN DOES NOT OPERATE

OVEN DOES NOT HEAT:

- VERIFY MAIN SELECT SWITCH IS IN COOK POSITION (NOT OFF OR HOLD)
- CHECK THAT OVEN TEMPERATURE CONTROL IS SET ABOVE OFF POSITION
- VERIFY COOK TIME IS SET ABOVE 0 (TIMER MUST BE SET FOR HEATING)
- CHECK THAT HEATER WORKING INDICATOR ILLUMINATES WHEN HEATING SHOULD OCCUR
- IF INDICATOR IS ON BUT NO HEAT, HEATING ELEMENTS MAY BE FAULTY - CONTACT SERVICE AGENT

OVEN OVERHEATS OR TEMPERATURE INACCURATE:

- VERIFY THERMOSTAT IS SET TO DESIRED TEMPERATURE
- CHECK THAT DOOR CLOSES PROPERLY AND SEALS ARE INTACT
- ENSURE VENTILATION OPENINGS ARE NOT BLOCKED
- ALLOW OVEN ADEQUATE TIME TO STABILISE AT SET TEMPERATURE
- THERMOSTAT MAY REQUIRE CALIBRATION OR REPLACEMENT BY SERVICE AGENT

FOOD COOKS UNEVENLY:

- ENSURE RACKS ARE PROPERLY POSITIONED AND LEVEL
- VERIFY DOOR CLOSES COMPLETELY AND SEALS PROPERLY
- DO NOT OVERLOAD OVEN - ALLOW SPACE FOR AIR CIRCULATION
- ROTATE TRAYS HALFWAY THROUGH COOKING IF NEEDED
- CHECK THAT CONVECTION FAN IS OPERATING (AUDIBLE WHEN DOOR CLOSED)

CONVECTION FAN DOES NOT OPERATE:

- FAN STOPS WHEN DOOR OPENS - THIS IS NORMAL OPERATION
- IF FAN DOES NOT RUN WITH DOOR CLOSED IN COOK MODE, CONTACT SERVICE AGENT
- CHECK THAT FAN IS NOT OBSTRUCTED BY RACKS OR TRAYS

TIMER DOES NOT COUNT DOWN:

- ENSURE TIMER IS ROTATED CLOCKWISE TO DESIRED TIME
- FOR TIMES UNDER 10 MINUTES, FIRST ROTATE PAST 10 THEN BACK TO DESIRED TIME
- VERIFY IN COOK OR GRILL MODE (TIMERS NON-FUNCTIONAL IN HOLD MODE)
- TIMER MECHANISM MAY BE FAULTY - CONTACT SERVICE AGENT

DOOR DOES NOT CLOSE PROPERLY:

- CHECK THAT NOTHING IS OBSTRUCTING DOOR CLOSURE
- INSPECT DOOR SEALS FOR DAMAGE OR DEBRIS
- VERIFY DOOR HINGES ARE NOT LOOSE OR DAMAGED
- CONTACT SERVICE AGENT IF DOOR ALIGNMENT IS INCORRECT

EXCESSIVE SMOKE DURING COOKING:

- CHECK FOR FOOD SPILLS OR GREASE ACCUMULATION - CLEAN OVEN THOROUGHLY
- VERIFY FOOD IS NOT PLACED TOO CLOSE TO TOP HEATING ELEMENT
- USE GRILL TRAY TO ALLOW FAT DRAINAGE WHEN GRILLING
- ENSURE OVEN IS NOT OVERLOADED
- SOME SMOKE DURING INITIAL BURN-OFF IS NORMAL

INTERIOR LIGHT DOES NOT WORK:

- PRESS INNER LAMP BUTTON TO VERIFY IT IS ACTIVATED
- LIGHT BULB MAY BE BURNED OUT - CONTACT SERVICE AGENT FOR REPLACEMENT
- LIGHT ACTIVATES AUTOMATICALLY WHEN DOOR OPENS - IF NOT, CONTACT SERVICE AGENT

ELECTRICAL CIRCUIT BREAKER TRIPS:

- REDUCE ELECTRICAL LOAD ON THE CIRCUIT
- VERIFY OVEN IS ON DEDICATED CIRCUIT WITH ADEQUATE CAPACITY
- CHECK FOR DAMAGED POWER CORD OR SHORT CIRCUIT - CONTACT ELECTRICIAN
- MAY INDICATE INTERNAL ELECTRICAL FAULT - CONTACT SERVICE AGENT

10. DISPOSAL AND ENVIRONMENTAL INFORMATION

10.1. WEEE (WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT)

THIS APPLIANCE IS MARKED WITH THE CROSSED-OUT WHEELED BIN SYMBOL, INDICATING THAT IT MUST NOT BE DISPOSED OF WITH GENERAL HOUSEHOLD WASTE. THE APPLIANCE CONTAINS MATERIALS THAT CAN BE RECOVERED OR RECYCLED.

- AT END OF LIFE, THIS APPLIANCE MUST BE COLLECTED SEPARATELY FROM UNSORTED MUNICIPAL WASTE
- RETURN THE APPLIANCE TO A DESIGNATED WEEE COLLECTION POINT OR RECYCLING FACILITY
- CONTACT YOUR LOCAL WASTE AUTHORITY FOR INFORMATION ON WEEE COLLECTION IN YOUR AREA
- IMPROPER DISPOSAL HARMS THE ENVIRONMENT AND HUMAN HEALTH
- RECYCLING HELPS CONSERVE NATURAL RESOURCES AND REDUCES ENVIRONMENTAL IMPACT

10.2 ROHS COMPLIANCE

THIS PRODUCT COMPLIES WITH THE RESTRICTION OF HAZARDOUS SUBSTANCES (ROHS) DIRECTIVE, LIMITING THE USE OF SPECIFIC HAZARDOUS MATERIALS IN ELECTRICAL AND ELECTRONIC EQUIPMENT. THE PRODUCT IS FREE FROM BANNED SUBSTANCES INCLUDING LEAD, MERCURY, CADMIUM, HEXAVALENT CHROMIUM, POLYBROMINATED BIPHENYLS (PBB), AND POLYBROMINATED DIPHENYL ETHERS (PBDE) ABOVE PERMITTED CONCENTRATION LEVELS.

10.3 ENERGY EFFICIENCY

TIPS FOR ENERGY-EFFICIENT OPERATION:

- PREHEAT ONLY WHEN NECESSARY - MANY FOODS CAN BE PLACED IN A COLD OVEN
- COOK MULTIPLE ITEMS SIMULTANEOUSLY TO MAXIMIZE ENERGY USE
- KEEP DOOR CLOSED DURING COOKING - EACH OPENING LOSES SIGNIFICANT HEAT
- CLEAN REGULARLY TO MAINTAIN OPTIMAL HEAT TRANSFER AND EFFICIENCY
- ENSURE DOOR SEALS ARE INTACT FOR PROPER HEAT RETENTION
- TURN OFF THE OVEN AS SOON AS COOKING IS COMPLETE
- USE HOLD MODE ONLY WHEN NECESSARY FOR FOOD SERVICE

II. WARRANTY INFORMATION

THIS APPLIANCE IS COVERED BY A 24-MONTH PARTS-ONLY WARRANTY FROM THE DATE OF PURCHASE. THE WARRANTY COVERS DEFECTS IN MATERIALS AND WORKMANSHIP UNDER NORMAL USE AND SERVICE.

THIS IS A PARTS-ONLY WARRANTY. DEFECTIVE PARTS WILL BE REPLACED FREE OF CHARGE DURING THE WARRANTY PERIOD. HOWEVER, LABOUR COSTS FOR INSTALLATION, SERVICE CALLS, AND ANY ASSOCIATED EXPENSES ARE NOT COVERED BY THIS WARRANTY.

- WARRANTY COVERAGE TYPICALLY INCLUDES DEFECTS IN MATERIALS AND WORKMANSHIP UNDER NORMAL USE
- DURATION VARIES BY SUPPLIER (COMMONLY 12-24 MONTHS FROM DATE OF PURCHASE)
- PROOF OF PURCHASE IS REQUIRED FOR WARRANTY CLAIMS
- WARRANTY REPAIRS MUST BE PERFORMED BY AUTHORIZED SERVICE AGENTS
- REGISTER YOUR APPLIANCE WITH THE MANUFACTURER OR SUPPLIER PROMPTLY AFTER PURCHASE

II.1. WARRANTY EXCLUSIONS (TYPICAL)

- LABOUR COSTS FOR REPAIRS, INSTALLATION, OR SERVICE CALLS
- DAMAGE CAUSED BY IMPROPER INSTALLATION, OPERATION, OR MAINTENANCE
- FAILURE TO FOLLOW INSTRUCTIONS IN THIS OPERATOR MANUAL
- NORMAL WEAR AND TEAR (E.G., SCRATCHED SURFACES, WORN DOOR SEALS)
- DAMAGE FROM ACCIDENTS, ABUSE, MISUSE, OR UNAUTHORIZED MODIFICATIONS
- DAMAGE FROM INCORRECT ELECTRICAL SUPPLY OR POWER SURGES
- USE OF NON-GENUINE REPLACEMENT PARTS
- COMMERCIAL USE BEYOND RATED CAPACITY
- REPAIRS PERFORMED BY UNAUTHORIZED PERSONS
- DAMAGE FROM IMPROPER CLEANING METHODS
- CONSEQUENTIAL OR INCIDENTAL DAMAGES

II.2. SERVICE AND SUPPORT

FOR SERVICE, TECHNICAL SUPPORT, OR SPARE PARTS, CONTACT YOUR SUPPLIER OR AN AUTHORISED SERVICE AGENT. WHEN REQUESTING SERVICE, HAVE THE FOLLOWING INFORMATION AVAILABLE:

- MODEL NUMBER: OVCO05
- SERIAL NUMBER (LOCATED ON RATING PLATE)
- DATE OF PURCHASE
- DESCRIPTION OF THE PROBLEM OR FAULT
- PROOF OF PURCHASE FOR WARRANTY CLAIMS

12. TECHNICAL SUPPORT AND CONTACT INFORMATION

FOR TECHNICAL ASSISTANCE, SPARE PARTS, OR SERVICE INFORMATION, CONTACT YOUR APPLIANCE SUPPLIER OR DISTRIBUTOR. WHEN CONTACTING SUPPORT, PLEASE HAVE YOUR MODEL NUMBER, SERIAL NUMBER, AND PROOF OF PURCHASE AVAILABLE.

12.1. RECORD YOUR APPLIANCE INFORMATION

KEEP THIS INFORMATION FOR YOUR RECORDS:

MODEL NUMBER:	OVCO05
SERIAL NUMBER:	
DATE OF PURCHASE:	
SUPPLIER/DEALER:	
INSTALLER NAME:	
INSTALLATION DATE:	

FOR TECHNICAL ASSISTANCE, SPARE PARTS, OR SERVICE INFORMATION, CONTACT YOUR APPLIANCE SUPPLIER OR DISTRIBUTOR. WHEN CONTACTING SUPPORT, PLEASE HAVE YOUR MODEL NUMBER, SERIAL NUMBER, AND PROOF OF PURCHASE AVAILABLE.

12.2. MAINTENANCE LOG

KEEP A RECORD OF ALL MAINTENANCE AND SERVICE ACTIVITIES:

DATE	SERVICE PERFORMED	SERVICE AGENT/NOTES

APPENDIX A: QUICK REFERENCE GUIDE

CONTROL SUMMARY

FOR QUICK REFERENCE DURING OPERATION:

STARTING THE OVEN

1. PRESS POWER BUTTON (ILLUMINATES)
2. SET MAIN SWITCH TO COOK
3. SET TEMPERATURE
4. SET COOK TIME
5. WAIT FOR PREHEAT (HEATER INDICATOR OFF)
6. LOAD FOOD

GRILLING

1. PRESS POWER
2. SET MAIN SWITCH TO COOK
3. TURN TEMPERATURE TO GRILL
4. SET COOK TIME
5. PREHEAT 5 MINUTES
6. LOAD FOOD (DOOR OPEN RECOMMENDED)

HOLDING FOOD WARM

1. COOK FOOD FIRST IN COOK MODE
2. MOVE MAIN SWITCH TO HOLD

3. FOOD MAINTAINED AT 85°C INDEFINITELY
4. MOVE TO OFF TO STOP

EMERGENCY STOP

1. PRESS POWER BUTTON TO TURN OFF
2. OR UNPLUG FROM ELECTRICAL OUTLET

IMPORTANT REMINDERS

- ALWAYS USE HEAT-RESISTANT GLOVES WHEN HANDLING HOT ITEMS
- COOK TIME TIMER CONTROLS HEATING - MUST BE SET ABOVE 0 FOR OVEN TO HEAT
- ALARM TIMER IS REMINDER ONLY - DOES NOT CONTROL HEATING
- HOLD MODE USES FIXED 85°C TEMPERATURE - MAIN TEMPERATURE CONTROL BYPASSED
- GRILLING WITH DOOR CLOSED MAY CAUSE ELEMENT TO CYCLE OFF ABOVE 300°C
- FAN STOPS AUTOMATICALLY WHEN DOOR OPENS - THIS IS NORMAL
- CLEAN OVEN DAILY AND ALLOW TO COOL BEFORE CLEANING
- NEVER USE WATER JETS OR IMMERSE OVEN IN WATER





OVCO05 · CONTENDER TITANIUM 108 LITRE LARGE CONVECTION OVEN WITH COOK AND HOLD



STEP UP TO THE PLATE