



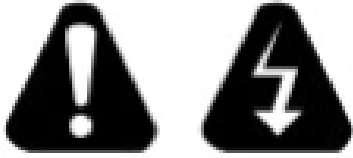
ELECTRIC COUNTER TOP
CONVENTCION OVEN

CTCO-25

CTCO-50

CTCO-100

Please read and keep these instruction



These symbols are intended to alert the user to the presence of important operating and maintenance instructions in the manual accompanying the appliance.

MAINTENANCE AND REPAIRS

In order to provide the best service!

Requests that please register your warranty at www.atasausa.com

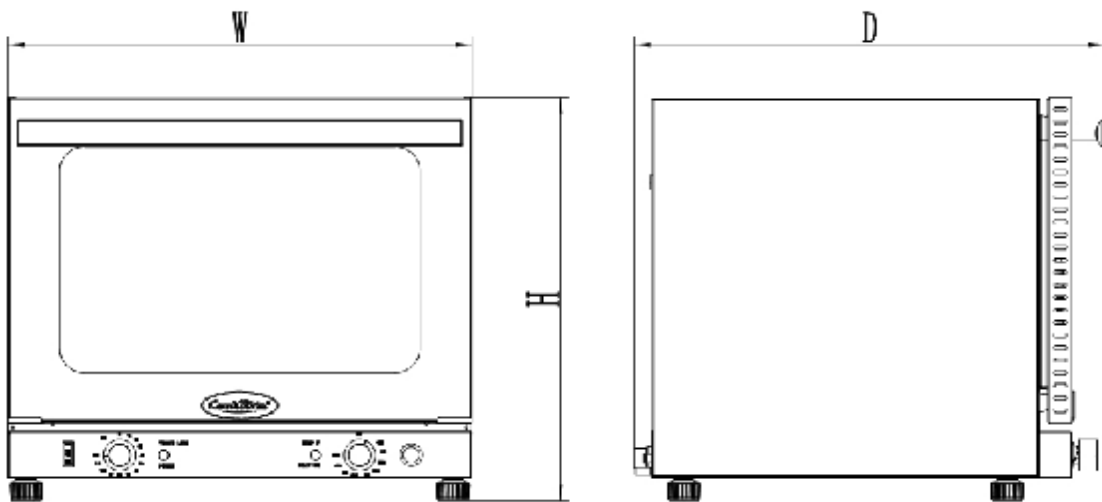
For any service issues, please kindly contact us at

Email:warranty@atasausa.com

Or Toll Free: 1-800-683-8660

SPECIFICATION

COUNTERTOP Convection Ovens are constructed of highly polished stainless steel with high performance heating elements and rear fans, stainless steel door handle, chrome plated wire racks and rack slides. The bake chamber is made of stainless steel. The oven door is double pane tempered glass and features a heavy-duty hinge mechanism. Thermostat range CTCO-25&CTCO-50 is 150°F to 500°F, while for CTCO-100 thermostat range is 150°F to 500°F. Timer range is 0 to 120 minutes. Oven features a heat indicator light and power light. Oven holds either 3 or 4 standard size baking sheets. Units available in Various voltages and is shipped with a NEMA plug installed.



MODEL NO.	“W”Width Inches/CM	“H”Height Inches/CM	“D”Depth Inches/CM
CTCO-25	18.7(47.5)	19.8(50.4)	18(38.1)

CTCO-50	22.8(58)	22.4(57)	16.4(41.7)
CTCO-100	32 (80.8)	223/4 (57.8)	26 _{3/4} (68)

ELECTRICAL SPECIFICATIONS

MODEL NO	Voltage	Wattage	Nema Plug
CTCO-25	110-120V 60Hz	1440W	5-15P
CTCO-50	110-120V 60Hz	1550W	5-20P
CTCO-100	208~240V 60Hz	4100-5450W	6-30P

OVEN FEATURE	CTCO-25	CTCO-50	CTCO-100
Number of Racks	3	4	4
Domestic Sheet Size	GN1/4	GN1/2	FULL
Stainless Steel Oven Chamber	yes	yes	yes
Number of Motors/Fan(s)	1	1	2
Number of Interior Lights	1	1	1
Steam Feature	no	no	yes
Manual Rsest Hi-Limit Protection	yes	yes	yes
Timer	yes	yes	yes



WARNING

THIS APPLIANCE MUST BE GROUNDED AT THE TERMINAL PROVIDED. FAILURE TO GROUND THE APPLIANCE COULD RESULT IN ELECTROCUTION AND DEATH.

INSTALLATION OF THE UNIT MUST BE DONE BY PERSONNEL QUALIFIED TO WORK WITH ELECTRICITY AND PLUMBING. IMPROPER INSTALLATION CAN CAUSE INJURY TO PERSONNEL AND/OR DAMAGE TO EQUIPMENT. UNIT MUST BE INSTALLED IN ACCORDANCE WITH ALL APPLICABLE CODES.

NOTICE The data plate is located on the rear board of the unit. The oven voltage, wattage, serial number, and clearance specifications are on the data plate.

This information should be carefully read and understood before proceeding with the installation.

NOTICE The installation of this unit must conform to applicable national, state and locally recognized installation standards.

NOTICE The installation of any components such as a vent hood, grease extractors, fire extinguisher systems, must conform to their applicable National, State and locally recognized installation standards.



CAUTION

MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE

CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS OF THE LABEL OF THE CLEANER TO BE USED.



WARNING

**KEEP WATER AND SOLUTIONS OUT OF CONTROLS
NEVER SPRAY OR HOSE CONTROL CONSOLE, ELECTRICAL
CONNECTIONS, ETC.**

**BOTH HIGH AND LOW VOLTAGES ARE PRESENT INSIDE THE APPLIANCE WHEN
THE UNIT IS PLUGGED/WIRED INTO A LIVE RECEPTACLE. BEFORE REPLACING
ANY PARTS, DISCONNECT THE UNIT FROM THE ELECTRIC POWER SUPPLY.**

NOTICE Never use chlorine sanitizer in contact with stainless steel surfaces longer than 10 minutes. Longer contact can cause corrosion.

NOTICE Service this, or any other CookRite appliance must be performed by qualified personnel only. Consult your authorized service station directory or call the factory, or log onto www.CookRite-mfg.com for the service agent nearest you.

GENERAL INFORMATION



- I This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.
- I Before using your new equipment, read and understand all the instructions & labels associated
- I with the unit prior to putting it into operation. Make sure all people associated with its use understand the units operation & safety before they use the unit.
- I All shipping containers should be checked for freight damage both visible and concealed. This unit has been tested and carefully packaged to insure delivery of your unit in perfect condition.
- I If equipment is received in damaged condition, either apparent or concealed, a claim must be made with the delivering carrier.
- I Concealed damage or loss - if damage or loss is not apparent until after equipment is unpacked, a request for inspection of concealed damage must be made with carrier within 15 days. Be certain to retain all contents plus external and internal packaging materials for inspection. The carrier will make an inspection and will supply necessary claim forms.

I

PURCHASER'S RESPONSIBILITY

It is the responsibility of the purchaser:

1. To see that the electric services for the oven are installed on site in accordance with the manufacturer's specifications and in compliance with all local codes.
2. To unload, un-crate, and install the oven in its proper location and in accordance with this installation operation manual.
3. To see that electric services are connected properly by a qualified installer of your choice.
4. To see that there is a water purification system supplying the oven that meets

CookRite oven's specifications. All connections must be in accordance with applicable code requirements.

UN-CRATING

The oven will arrive assembled, just take out the trays underneath and put into the oven to be ready for use. Prior to un-crating move the oven as close to its final location as practical. This will protect it from damage associated with moving (scratches, dings, dropping).

These ovens weigh between 35-112 lbs. For safe handling, installer should obtain help as needed, or employ appropriate materials handling equipment (such as a forklift, dolly, or pallet jack) to remove the unit from the container and move it to the place of installation.



CAUTION

ANY STAND COUNTER OR OTHER DEVICE ON WHICH THE OVEN WILL BE LOCATED MUST BE DESIGNED TO SUPPORT THE WEIGHT OF THE OVEN.



NEVER lay oven with the control side down, this will damage the controls.

INSTALLATION



CAUTION

LOCATION

- I **DO NOT** install the CookRite Counter top Convection Oven directly on the Floor.
- I **DO NOT** install oven closer than 1" on the control side, from another oven.
- I **DO NOT** install oven closer than 12" on the control side, from a uncontrolled heat source (char broiler, open flame, griddle, etc.)

ELECTRICAL

The ovens are equipped for the voltage indicated on the nameplate mounted on the rear board of the oven. They will operate on Alternating Current (AC) only. A cord & plug is provided installed. All electrical connections must be made by a licensed electrician and in accordance with local codes or in the absence of local codes with NFPA No. 70 latest edition (in Canada use: CSA STD. C22.1)



- I DO NOT CONNECT TO DIRECT CURRENT (DC).
- I DO NOT CONNECT TO ANY OTHER TYPE OF CURRENT THAT IS OTHERWISE SPECIFIED FOR THIS SPECIFIC UNIT, OR MACHINE WILL BE SERIOUSLY DAMAGED.

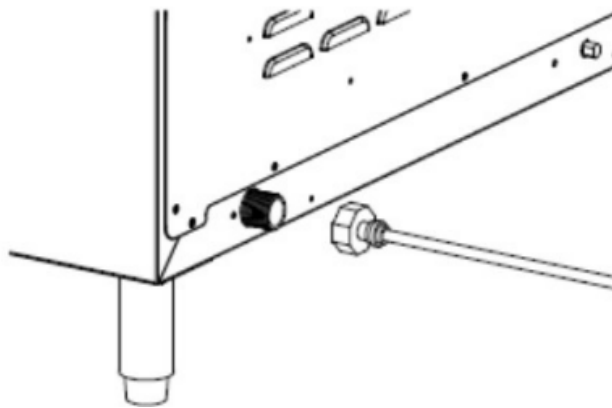
LEVELING THE UNIT

This CookRite Oven comes with legs installed at the factory, (except CTCO-100) proper leveling is essential to receive a proper baking performance. Level CTCO-100 by adjusting the (4) feet which have an adjustment of 2" (50mm) for accurate leveling.

WATER CONNECTION CTCO-100 UNIT ONLY

It is vital that the water supply line be thoroughly flushed with clean water before being connected to the oven's water manifold.

Note: the reading on the water pressure regulator gauge (not provided), should read 20-25 PSI. If it reads more or less, adjust regulator until it falls into the proper range. Connect water supply to 3/4" male water pup connected or located at left rear corner of the oven. Once the water manifold and water supply are connected to the oven turn the oven ON and press the 1-shot steam button for 1-2seconds to remove the air and any impurities from the system.



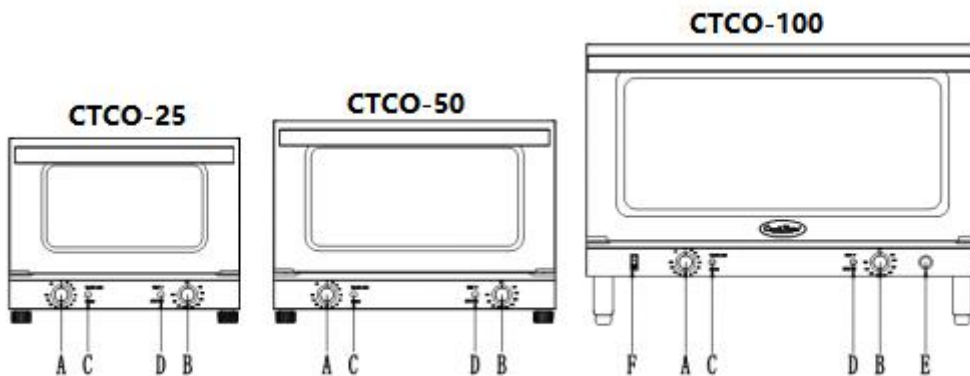
WATER QUALITY REQUIREMENTS

It has a steam injection system, to ensure your new equipment works at its premium performance, we recommend that in areas where hard water is present, a water softener is used. Contact your local water equipment system provider to assist you in determining your specific water quality, or contact CookRite Technical support for assistance.

OPERATION

INITIAL USE

Before using your CookRite Counter Top Convection Oven for the first time, clean the unit using mild detergent and warm water, then heat for approximately 30 minutes. The unit may emit a small amount of smoke as the cooking surfaces reach 158-178°F (70.1-81°C). Do not be alarmed, as the smoke is caused by oils associated with the manufacturing process and will stop when the oven reaches 500°F (260°C).



OVEN COMPONENTS DESCRIPTION

A: Timer: Timer Mode: This can be set at any range between 0 through 120 minutes. For model, CTCO-100, Timer MUST be ON for unit to work! When the timer reaches 0, the unit will turn the fan and heater off.

B: Temperature: This sets the cooking temperature between 150°F to 500°F (65°C to 260°C) for CTCO-25&50, and 150°F to 550°F (65°C-285°C) for CTCO-100.

C: Power Light: This light will be on when the machine under operating.

D: Heating Light: This light will illuminate when the oven is heating up to the desired temperature, it will turn off when the desired temperature is reached.

E: 1-Shot Steam: Provides a single shot of steam into the cooking chamber. The oven is recommended to use this function at operating temperature for 5 second . (only applied to CTCO-100)

F:On/off Switch: Switch power on/off by this switch (only applied to CTCO-100)

TYPICAL OPERATION SEQUENCE	
ACTION	RESULT
Press the ON/OFF switch.	Button lights up.
Adjust Temperature to desired setting and move timer to manual position.	Fan, heat and indicator light comes on. Fan will reverse only on CTCO-100
Indicator lights shuts off.	Oven has reached desired temperature.
Load product into oven.	See Hints & Suggestions -" Loading the Oven".
Set Timer to desired cook time.	Timer stars timing down, the fan and heat turns on.
1-Shot Steam (CTCO-100 models only)	See Convection Oven Baking Guide, Convection Ovens In General.
Cooking timer times out.	When 0 is reached the fan and heat shuts off,and the ON/OFF switch remains lit
Unload Oven	See Hints & Suggestions-"Unloading the Oven"

MAINTENANCE

If the lamp bead is broken ,the customer can replace it with E14 lamp bead ,but it is recommended to contact the factory for maintenance.

If there is any other failure, Contact the factory, a service representative or a local service company for service or required maintenance.

Oven interiors should be wiped down daily and thoroughly cleaned weekly using warm water and mild detergent. DO NOT use caustic cleaners.

CLEANING

- Always start cleaning with a cold oven.
- The stainless exterior can easily be cleaned using stainless steel cleaner
- Always follow the cleaner manufacturer's instructions when using any cleaner.
- Care should be taken to prevent caustic cleaning compounds from coming in contact with the fan wheel.
- The oven racks, rack slides, may be cleaned outside the oven
- Using any harsh chemicals will result in the removal of the ETC coating and etching of the porcelain below it. The oven interior should only be cleaned using a mild soap and a non metal scouring pad. DO NOT use caustic cleaners
- Always apply stainless steel cleaners when the oven is cold and rub in the direction of the metal's grain.

I KEEP WATER AND SOLUTIONS OUT OF CONTROLS. NEVER SPRAY OR HOSE CONTROL CONSOLE. MOST CLEANERS ARE HARMFUL TO THE SKIN, EYES, MUCOUS MEMBRANES AND CLOTHING. PRECAUTIONS SHOULD BE TAKEN TO WEAR RUBBER GLOVES, GOGGLES OR FACE SHIELD AND PROTECTIVE CLOTHING.

I CAREFULLY READ THE WARNING AND FOLLOW THE DIRECTIONS ON THE LABEL OF THE CLEANER TO BE USED.

I NEVER LEAVE A CHLORINE SANITIZER IN CONTACT WITH STAINLESS STEEL SURFACES LONGER THAN 10 MINUTES. LONGER CONTACT CAN CAUSE CORROSION.

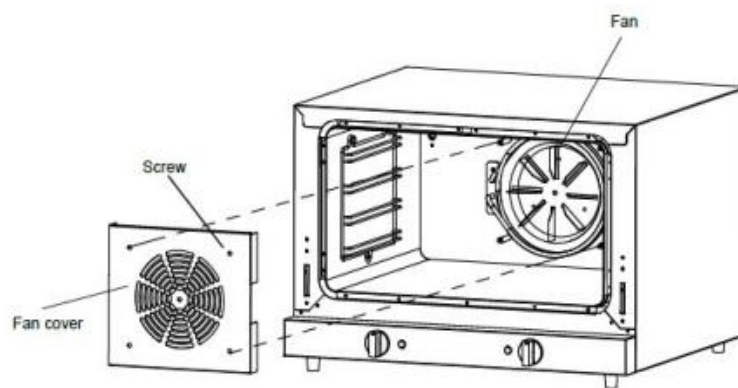


CLEANING THE FAN

The fan located behind the rear panel should be cleaned periodically. Depending on the amount and type of use the unit receives, dirt & grime will build upon the fan, causing it to possibly shorten the life of the motor.

To clean simply:

1. Unplug unit and allow to cool.
2. Loosen screws shown here and remove fan cover.
3. Using damp cloth, wipe fan until clean.
4. Reassembly and test for proper operation.



CONVECTION OVEN BAKING GUIDE

CONVECTION OVENS IN GENERAL

I Convection ovens constantly circulate air over the product. This strips away the thin layer of moisture laden air from the top of the product allowing heat to penetrate more quickly. This allows cooking times to be shortened and cooking temperatures reduced in convection ovens. Introducing steam into the cooking process prevents the bake from losing moisture and allows for a better product.

I Steaming the dough as it bakes also gelatinizes starch on the outside layer, producing a bread with a crisp crust and a brown crust color in varying degrees; too much steam results in an undesirable crust. Steam also helps to prevent wild breaks in the loaves because it delays the setting of the bread's crust, allowing it more time to bake and brown. However, in contrast, during the last stages of baking, a dry oven is required when the crust is browning; after the steam is removed, the gelatinized layer dries out forming a thick crunchy crust.

I The convection oven is an electromechanical piece of equipment and is designed to produce a Consistent result. Variations in results are therefore more likely due to differences in the preparation process.

BAKING HINTS

I Always maintain a consistent cooking process. Establish a process that works for you, write it down and stick to it. Consistency in your cooking processes is very important to the quality of your bake.

I Always weigh your product. This will give you a more consistent size, color and quality.

I Do not overload pans or space product unevenly in the pan as this will create a uneven bake.

I Bent or warped pans can greatly affect the evenness of the bake.

I Always use the oven lights to view the product through the oven door windows. Do not open the oven doors during baking as this will change the baking characteristics and produce erratic results.

I If using baker's parchment, be sure the parchment does not blow over the product or obstruct air flow in anyway. This will create a uneven bake. Never use aluminum foil in your convection oven.

I Use proper sheet pans for baking. Aluminum pans have better heat transference than steel pans and therefore yield much better bake results.

LOADING THE OVEN

I When loading the oven, stage products and racks so the oven doors are opened for the least amount of time during the loading process to minimize the loss of heat inside the oven.

I Center each pan on the oven shelves. Spaces should be maintained equally between the pan edges and the oven walls, front and back. This will allow for an even distribution of airflow. The better the air flow around the product, the better and more consistent the bake.

I Load the pans on the shelves as close to equal distant apart as possible. Even vertical spacing of the pans on shelves 1 thru 3 or 4 inside the oven is important to the proper circulation of air and therefore will have an effect on the quality of your bake.

I When loading the oven randomly, (Different times for different shelves) load the oven from the center shelf out with even vertical spacing.

I When loading multiple pans at the same time, load the shelves spaced as equal distant as possible with even vertical spacing.

UNLOADING THE OVEN

I Unload the top shelf before the bottom shelves. This is necessary because it is a characteristic of all ovens that, after the fan shuts down, rising heat and the hot oven ceiling causes the top shelf to bake quicker. This characteristic is more pronounced when baking at higher temperatures and/or for prolonged periods of time.

I Always stage your product racks so that you can unload quickly with the door open for a minimal amount of time. This is to preserve the temperature inside the oven cavity for your next round of baking.



I ALWAYS KEEP THE AREA NEAR THE UNIT FREE FROM COMBUSTIBLE MATERIALS.

I KEEP FLOOR IN FRONT OF EQUIPMENT CLEAN AND DRY. IF SPILLS OCCUR, CLEAN IMMEDIATELY TO AVOID THE DANGER OF SLIPS OF FALLS.

THOROUGHLY INSPECT YOUR UNIT ON ARRIVAL

This unit has been tested for proper operation before leaving our plant to insure delivery of your unit in perfect condition. However, there are instances in which the unit may be damaged in transit. In the event you discover any type of damage to your product upon receipt, you must immediately contact the transportation company who delivered the item to you and initiate your claim with same. If this procedure is not followed, it may affect the warranty status of the unit.