

Operating Instructions

Product : WK1111 Burco Convection Oven 240v 13amp 3kw



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.

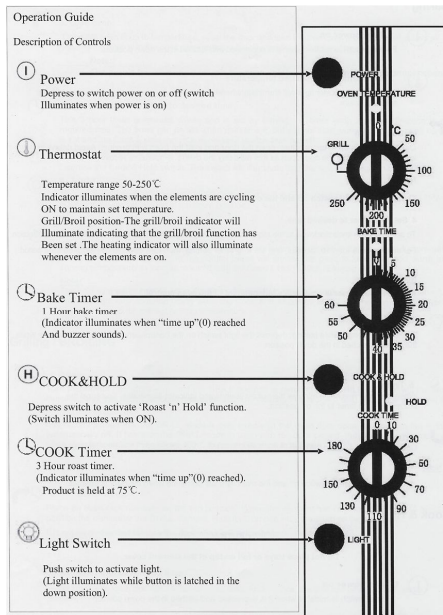
- 4. Set bake timer to desired time**
To set timer, turn knob clockwise to the required time. At any stage, the time can be adjusted in either direction. For settings less than 10 minutes, first set to a greater setting then turn down to the required time.

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.

In the event of a breakdown or unsatisfactory working of hired equipment Well Dressed Tables should be notified of the fault. No attempt should be made to repair the item unless permission has been granted by Well Dressed Tables to do so. No responsibility will be accepted by Well Dressed Tables for any accident or damage resulting from the use of equipment hired whatever the cause.