



CR Oven

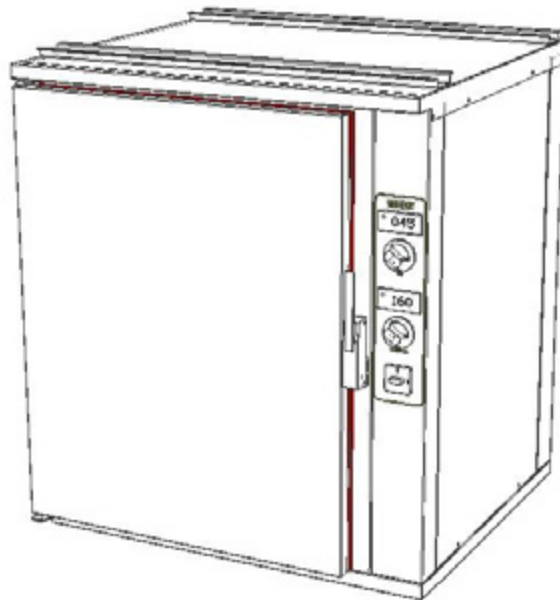
Models:

CR5L13,

CR8M13, CR8M16, CR8M32,

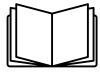
CR10L13, CR10L16, CR10L32,

CR20L16, CR20L32, CR20L63,



Operating & Service Manual





To ensure the best results from this unit please take the time to read and follow all safety, installation and maintenance guidelines carefully before proceeding to install. Keep this manual in a safe place for future consultation.



These appliances are marked in compliance with the relevant Low Voltage & EMC Directives. Voltage stated on unit data plate.



Warning! Please pay attention to sections of the manual displaying this symbol.



Warning! Chillogen models are charged with a flammable refrigerant (R290).

The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this oven is used must be dry, clean with temperatures between 3°C and 25°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.

Prior to ANY service calls please:

- Consult manual for basic fault-finding advice and information required to place the call
- Check warranty/maintenance terms and conditions



Contents

		page
1	Electrical Specification	4
2	General Installation	5
3	Operation	
	Setting Time	6
	setting Temperature	7
4	Application	8 / 9
5	Cleaning	10



1: Electrical Specification



This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!

	1 Phase Cable	3 Phase Cable
Live (L1)	Brown	Brown
L2	X	Black
L3	X	Grey
Neutral	Blue	Blue
Earth	Yellow & Green (Striped)	Yellow & Green (Striped)



A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied on units rated at 2.9kw and less ,complete with a 13amp plug.

Units above 2.9kw must be hard wired on site. Alternatively a suitable commando type plug and cable can be supplied pre-fitted.

	Rating (kw)	Supply Voltage	Amps per phase
CR5L13	3.0	230	13 / 1PH
CR8M13	2.7	230	13 / 1PH
CR8M16	5.7	400	16 / 3PH
CR8M32	5.7	230	32 / 1PH
CR10L13	4.5	230	2 x13 / 1PH
CR10L16	5.7	400	16 / 3PH
CR10L32	5.7	230	32 / 1PH
CR20L16	9.0	400	16 3PH
CR20L32	11.4	400	32 3PH
CR20L63	11.4	230	63 1PH



2: General Installation

Before installation please read the following points:

- When placing the oven into position ensure there is adequate access.
- Move into position and adjust feet setting the oven level.
- The oven can be place either on a table top or on Moffat's support stands
- Table tops must be strong enough to hold the weight of the oven
- Before installing, it is recommended that the area is cleaned.

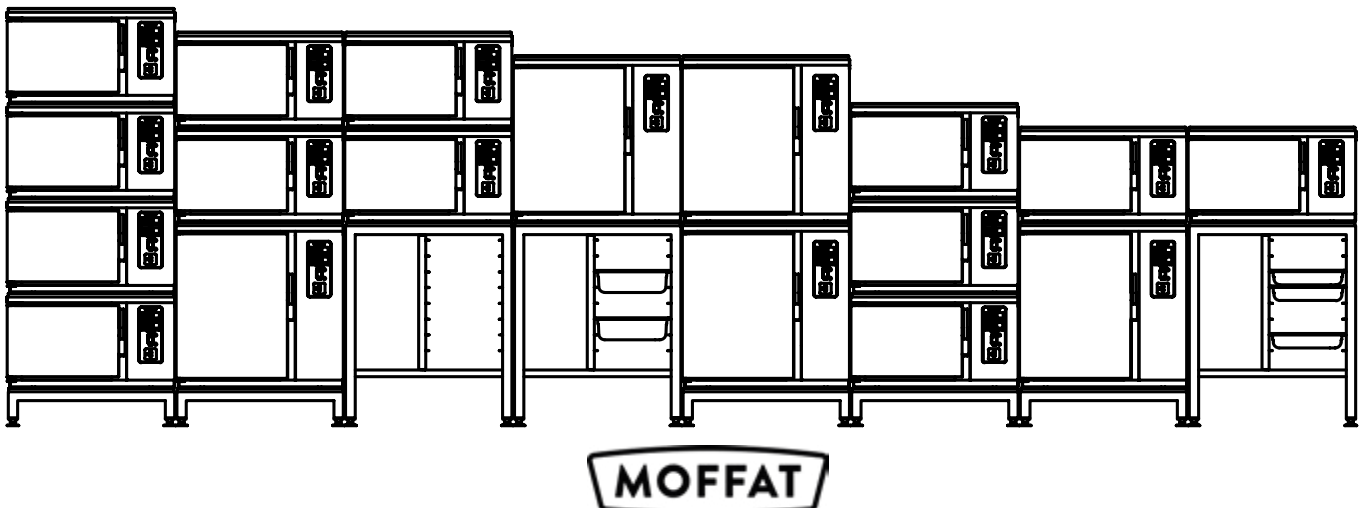


This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E., show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.

1. Remove all packaging & plastic coatings from the appliance.
2. Check for any damage.
3. Assemble all parts, shelves and shelf hangers etc.
4. Ensure all switches are in the OFF position.
5. Connect the mains input plug to the socket outlet.
6. Turn on and check the unit is functioning correctly.

Installation options

The oven top and special stands are fitted with location supports channels. Simply position one oven on top of the other making sure the feet are located into the support channels, Maximum limits for stacking are shown in the diagram below.



3: Operation



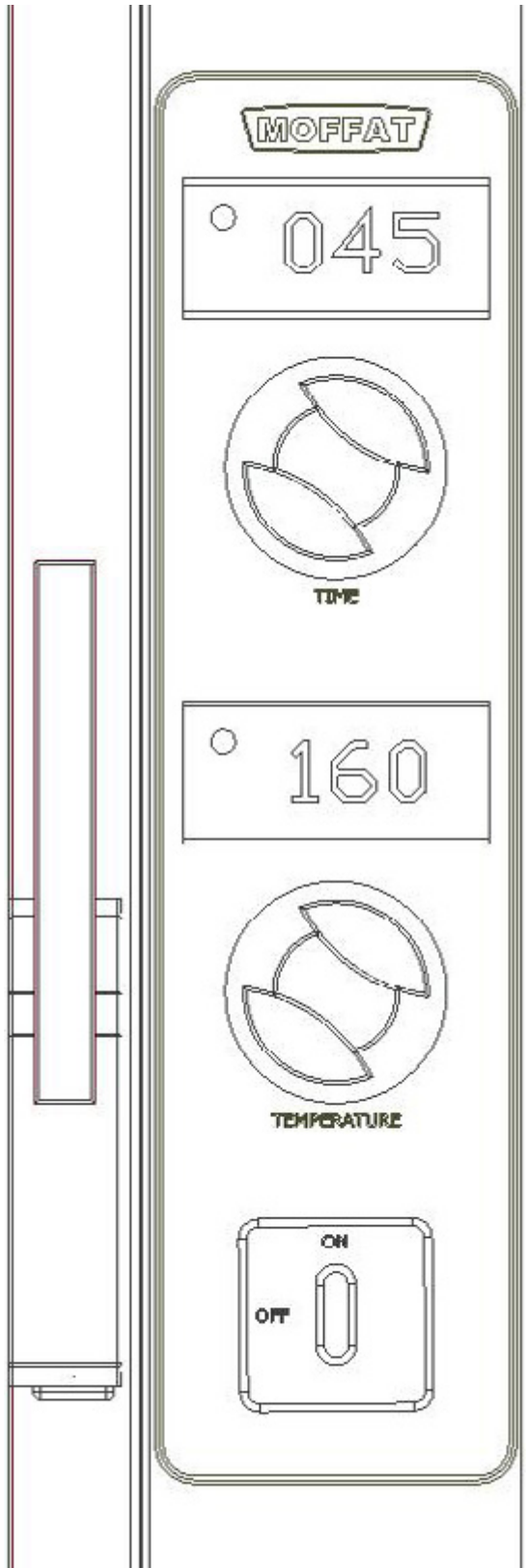
The oven must be connected to the correct power supply, with the correct rating for the appliance. This information should be found on the data badge on the oven. If in doubt, speak to a qualified electrician.

Do not attempt connection to any other power supply which differs from the data badge.

1. Plug in appliance and establish power.
2. Switch the unit on at the isolator / main switch,
3. The temperature can be adjusted between 50°C and 200°C.
Turning the temperature control right will increase the temperature.
Turning the control left will decrease the temperature.
4. To set the control temperature turn the knob until the preferred temperature setting is displayed, then simply press in the control knob and release.
5. The timer can be set to any time limit from Zero to infinity(constatly on).
Turning the time control right will increase the time setting
Turning the control left will decrease the time setting.
The control can be turned left until **"inf"** is displayed
"inf" indicates infinity setting (oven is always on)
6. Depress the Time control knob to set the time and start the countdown.
7. At the end of the cook cycle an audible alarm will sound.
To stop the alarm or stop the cooking early.
press and hold the time knob for 3 seconds.
8. The food is now ready for testing and service.



3: Operation



Countdown Time Display

Time Setting Control Knob

Temperature Display

Temperature Setting Control Knob

Power On / Off Isolator



4: Application

Cook Frozen

1. Oven is normally pre-heated for approximately 20 minutes.
2. Load the food, evenly spaced through the oven to give a good airflow throughout the oven.
3. Set the temperature to 190°C. The timer is set to 90 minutes. The temperature and time required to cook the food all depend on the quantity and density of the food. These settings may need to be varied as required by the food.
4. Start the Regen cycle. The oven temperature and time are controlled as previously set. At the end of the time, the display will flash end and the internal buzzer will sound. The food is now ready for testing and service.

Cook Chilled

1. Oven is not pre-heated.
2. Load the food, evenly spaced through the oven to give a good airflow throughout the oven.
3. Set the temperature to 160°C. The timer is set to 60 minutes. The temperature and time required to cook the food all depend on the quantity and density of the food. These settings may need to be varied as required by the food.
4. Start the Regen cycle by pressing the switch to the Regen position. The oven temperature and time are controlled as previously set. At the end of the time, the display will flash end and the internal buzzer will sound. The food is now ready for testing and service.



4: Application

Bake Off Application

1. Oven is normally pre-heated for approximately 20 minutes.
2. Load oven with pies, sausage rolls etc. Usually on an oven tray.
3. Temperature is set at 200°C.
4. Timer is set between 15-30 minutes. These settings may need to be varied as required by the food.
5. Start the cook cycle. Oven will now control temperature for the set number of minutes.
6. At the end of the time, the display will flash end and the internal buzzer will sound. The food is now ready for testing and service.

Baking/Roasting & General Application

1. Use the oven pre-heated or cold.
2. Set the temperature controller as required.
3. Set the time controller as required.
4. Load the food, evenly spaced into the oven to give a good airflow throughout the oven.
5. Start the cook cycle. Oven will now control temperature for the set number of minutes.
6. At the end of the time, the display will flash end and the internal buzzer will sound. The food is now ready for testing and service.



5: Cleaning



Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.

Do not use a water jet or pressure spray to clean this appliance.

1. Disconnect trolley from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Compartment should be washed and then dried with a cloth after each service.
5. Finish by carefully drying with a soft dry cloth or Kitchen Towels.



Do not use scouring pads or abrasive cleaners of any type.

Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.



6: Notes



**Thank you for choosing
E&R Moffat!**

