



Countertop Convection Ovens

Models: CO14, CO16, CO28

05/2019

Please read and keep these instructions. Indoor use only.

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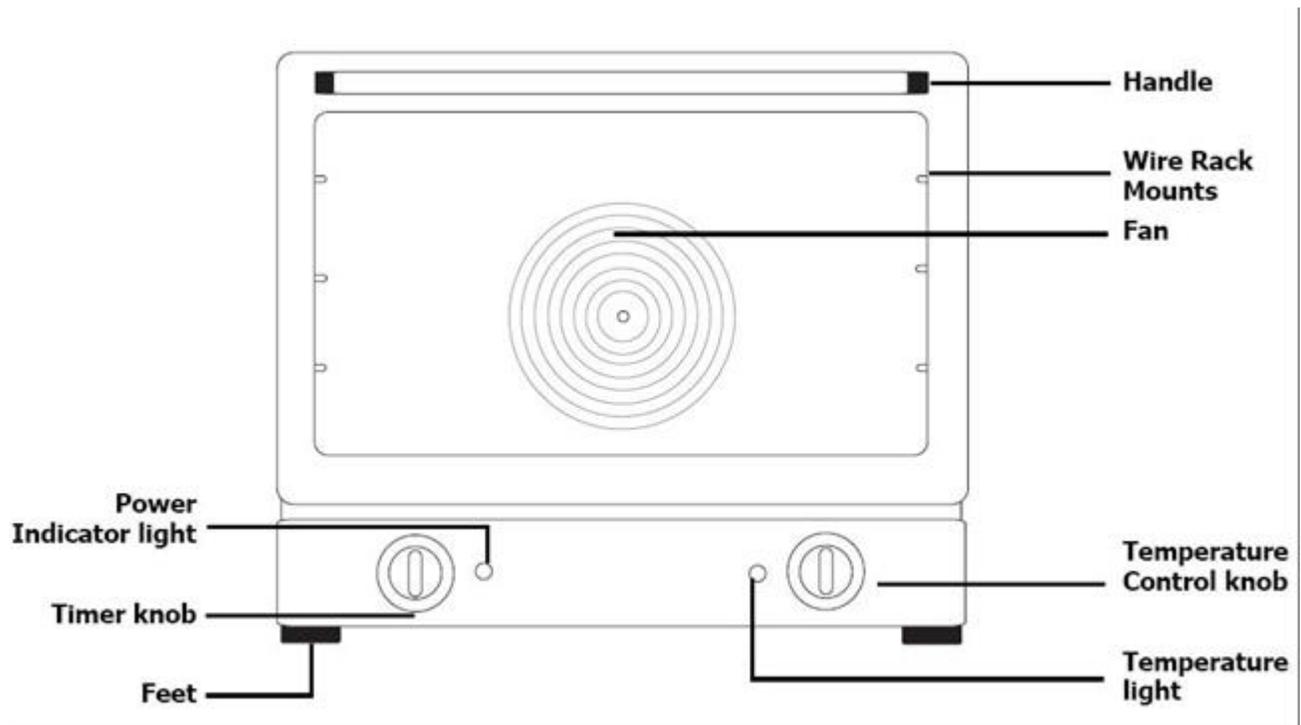
IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and completely.
2. For commercial use only.
3. Do not touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. Do not operate this or any appliance with a damaged electrical cord or plug.
8. Do not operate this or any appliance after it has malfunctioned or been damaged in any way.
9. Do not use outdoors.
10. Do not place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by turning the temperature and timer control to "OFF", then removing the electrical plug from the wall outlet.
13. Do not use appliance for any application other than intended use.
14. Do not insert metal utensils or oversized foods into this unit as they may cause a fire and heighten the risk of electrical shock.
15. Do not store any item on top of this unit when in operation.
16. Do not allow this oven to touch or be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. Do not clean with metal scouring pads as pieces can break off and touch electrical components, heightening the risk of electrical shock
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. Do not cover interior of this unit with metal foil as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit's tempered, safety glass door. If the oven door has a scratch or nick, contact customer service before use.
21. Turn the appliance off by turning the temperature and timer control to the "OFF" position.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they do not play with the oven.
24. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliances must be supervised during operation, DO NOT leave appliance without powering off.

NOTE: Save these instructions for future reference.

Identification of Key Parts



Identification of Accessories



Roasting Racks

- 177COTRAY1 for 177CO14
- 177COTRAY2 for 177CO16, 177CO28

Recommended Bun Pans

- Quarter Size (407BUNQRTR) for 177CO14
- Half Size (407BUNHALF) for 177CO16, 177CO28

BEFORE USING YOUR OVEN

Before cooking anything in your oven for the first time, please follow these simple instructions:

Using a small amount of detergent, wash the handle and roasting racks with soapy water. (NOTE: Do not use a spray or abrasive polishing agent.) Gently wipe down interior walls with a damp cloth. While washing this unit, do not touch the electric heating element. Do not soak the inside of the oven with water.

After washing and thoroughly drying the surfaces noted above, place the roasting racks back inside the oven.

Close the oven door and preheat the oven to its highest temperature setting for 5 minutes.

Turn off the heating elements and open the oven door in order to remove any smoky residue from inside the oven. The heating elements are well lubricated and this initial use will help burn off the extra grease. A light amount of smoke is normal during this process.

Using Your Oven

To start your oven, you need to turn on the temperature dial to set your desired cooking temperature, and turn on the timer dial to set the cooking time.

CAUTION: During the baking process, make sure that no metal accessory comes in contact with the electric heating elements.

CAUTION: Foods baked in this oven will be hot. Wear protective hand coverings when reaching into oven to retrieve food.

Typical Operation Sequence

ACTION	RESULT
Plug in your oven	Power is connected but power light will go on after turning the temperature dial
Adjust temperature control knob	Heating indicator light comes on; heating elements begin to heat up
Temperature light shuts off	Oven has reached desired temperature
Load product into oven	Product will begin to cook
Set timer to desired cook time between 0-120 min	Timer starts timing down
Timer reaches zero	Timer chimes
Unload oven	Product will be cooked/hot; use caution removing it from the oven

Timer

The range of the timer on this unit is 0-120 minutes. Turning the timer to the "0" position, the cooking time is over and the timer will "ding" to alert.

If you need to reset the baking time while the oven is in operation, simply turn the timer to a new position. The oven will reset the time according to the revised requirement without needing to be turned off.

When the set baking time has been reached, the oven will chime and the heating elements will **NOT** automatically shut off.

Temperature Control Knob

The temperature range of this unit is 0-500 degrees Fahrenheit on 120V models and 0-550 degrees Fahrenheit on 208/240V models. This thermostatic switch controls the temperature inside the oven and helps to maintain the proper temperature during various heating, roasting, and baking applications.

Power & Heating Indicator Light

Anytime this appliance is connected to the power supply with the temperature knob turned on, the power and heating indicator light will be on and the fan motor will begin to operate.

Protection Component

If the temperature of this oven reaches an unsafe limit, the electrical components will shut off and it will stop operating in order to prevent overheating.

Cleaning & Maintaining Your Oven

To clean, first remove the power cord's plug from the wall outlet. Wait for the oven to cool. Use a damp cloth or sponge to gently wipe down the inside of the oven. Avoid soaking the inside of the oven or washing it in running water as this will cause serious damage to the unit.

Specifications

MODEL #	POWER SUPPLY	DIMENSIONS	UNIT WEIGHT	SIZE	PLUG	CERTIFICATIONS
177CO14 120	120V 60Hz 1440W	18¾"W x 18"D x 15"H	30 lbs. (35 lbs. shipping)	Quarter	NEMA 5-15	CE 
177CO16 120	120V 60Hz 1600W	23"W x 22½"D x 16"H	43 lbs. (50 lbs. shipping)	Half 120V	NEMA 5-15	CE 
177CO28 208/240	208/240V 60Hz 2800W	23"W x 22½"D x 20"H	50 lbs. (59 lbs. shipping)	Half 208/240V	NEMA 6-20P	CE 

Troubleshooting

Problem: The oven does not become hot after being switched on.

- Make sure oven is plugged in.
- Be sure that the temperature control knob is set.

Problem: There is a metallic sound when the oven is in use.

- Do not attempt to dismantle the oven.
- Contact your service agent right away to examine the fan.

Problem: Food is often overcooked or burned, even when cooked according to the recipe.

- Check that the fan motor is operating normally.
- Contact your service agent to examine the temperature control knob.

Parts List

PART CATEGORY	ITEM NUMBER	COMPATIBLE MODELS	COMPATIBLE DISCONTINUED MODELS
INTERIOR RACK BOLT	177COBOLT	ALL MODELS	CO12 QUARTER 120V
DOOR	177CODOOR1	CO14 QUARTER 120V	-
DOOR	177CODOOR2	CO16 HALF 120V	CO12 QUARTER 120V
DOOR	177CODOOR3	CO28 HALF 208V/240V	-
HEATING ELEMENT	177COELEM12	CO16 HALF 120V	CO12 QUARTER 120V
HEATING ELEMENT	177COELEM14	CO14 QUARTER 120V	-
HEATING ELEMENT	177COELEM28	CO28 HALF 208V/240V	-
FAN ASSEMBLY	177COFANASSY	ALL MODELS	CO12 QUARTER 120V
FAN BLADE	177COFANBLD	ALL MODELS	-
FOOT	177COFOOT	ALL MODELS	CO12 QUARTER 120V
GASKET	177COGASKET1	CO14 QUARTER 120V	-
GASKET	177COGASKET2	-	CO12 QUARTER 120V
GASKET	177COGASKET3	CO16 HALF 120V	-
GASKET	177COGASKET4	CO28 HALF 208V/240V	-
DOOR HANDLE	177COHANDLE1	CO14 QUARTER 120V	-
DOOR HANDLE	177COHANDLE2	CO16 AND CO28 HALF 208V/240V	CO12 QUARTER 120V
KNOB	177COKNOB	ALL MODELS	CO12 QUARTER 120V
POWER CORD	177COPCORD	CO14 QUARTER 120V AND CO16 HALF 120V	CO12 QUARTER 120V
POWER CORD	177COPCORD2	CO28 HALF 208V/240V	-
POWER INDICATOR LIGHT	177COPLIGHT	ALL MODELS	CO12 QUARTER 120V
HEATING INDICATOR LIGHT	177COWLIGHT	ALL MODELS	CO12 QUARTER 120V
INTERIOR SUPPORT SIDE RACK	177CORACK1	CO14 QUARTER 120V	-
INTERIOR SUPPORT SIDE RACK	177CORACK2	CO16 HALF 120V	CO12 QUARTER 120V
INTERIOR SUPPORT SIDE RACK	177CORACK3	CO28 HALF 208V/240V	-
SCREW	177COSCREW	ALL MODELS	CO12 QUARTER 120V
THERMOSTAT	177COTHERM	CO14 QUARTER 120V (Serial #CL13110001 - CL13110640)	CO12 QUARTER 120V
THERMOSTAT	177COTHERM2	CO14 QUARTER 120V (Serial #CL14060001 and beyond) CO16 HALF 120V AND CO28 HALF 208V/240V	-
TIMER	177COTIMER	ALL MODELS	CO12 QUARTER 120V
ROASTING WIRE RACK	177COTRAY1	CO14 QUARTER	-
ROASTING WIRE RACK	177COTRAY2	CO16 AND CO28 HALF	-

Equipment Limited Warranty

Avantco warrants its equipment to be free from defects in material and workmanship for a period of 1 year. This is the sole and exclusive warranty made by Avantco covering your Avantco brand equipment. A claim under this warranty must be made within **1 year** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Avantco reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Avantco Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Avantco makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Avantco has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 1 year of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Avantco shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.