

OPERATING INSTRUCTIONS

English



COCTURACHEF

Models CT33 & CT50

OPERATING INSTRUCTIONS FOR LOW TEMPERATURE OVEN



Please study these instructions before using the unit and observe the safety notes.

Congratulations !

You have just acquired the COCTURACHEF a low temperature oven developed by PACOCLEAN.

This oven was developed to give answers to the professionals.

Great emphasis has been put on simple operation, so that you can put the unit into operation quickly and efficiently.

Enjoy the unique advantages that only the COCTURACHEF can offer, such as precision temperature control of +/- 1°C, and efficient dehumidification.

All the team of PACOCLEAN wishes you a lot of pleasure with the low temperature oven COCTURACHEF.

CONTENT

-	Unit information	Page 2
-	Product description	Page 2
-	Placement requirement, connection	Page 3
-	Setting up	Page 4
-	Programmation	Page 4-5-6
-	Maintenance	Page 6
-	Troubleshooting	Page 7
-	Warranty	Page 7
-	Overhaul and repair	Page 7
-	Enclosure	Page 8
-	Declaration of conformity	Page 9

DECLARATION OF CONFORMITY

CE The product described in this user guide is in compliance with the following European standards :

Electromagnetic compatibility for electrodomestical devices.

- Emission
EN 55014-1 (12/2006) + A1 (05/2009) + A2 (09/2011)
- Immunity
EN 55014-2 (02/1997) + A1 (12/2001) + A2 (10/2008)
- Compliance with safety standards for low voltage electrodomestic appliances.
EN 60335-1 (2012)
EN 60335-2-6 (2005)



The directive 2002/96/CE precise that the devices marking with the cross trash must be separately treated.
It's not authorized to use a domestic trash.
Please for more information contact your retailer or PACOCLEAN Company to recycle your old equipment.

UNIT INFORMATION

Model	: COCTURA CT50 (COCTURA CT33)
Power supply	: 230V 50/60Hz
Max. power	: 1000W (650W)
Protection	: 6.3 A High capacity fuse
Temperature range	: 20°C to 120°C
Average power consumption	: 300 W/h
Dimensions	: L410 x H365 x P655 (L410 x H365 x P520)
Weight	: 25 Kg (20 Kg)

Safety gap from walls and other equipment at least 15 mm.

PRODUCT DESCRIPTION

The Cocturachef is a cooking chamber with a low temperature cooking system which allows, as well a warm keeping.

Thanks to a very precise control of temperature $\pm 1^\circ\text{C}$, you can cook preparation in low temperature between 20 and 120 Celsius degrees.

Slow cooking without ventilation preserves the food, without drying.

Provided with a mobile flap positioned on the door, the oven COCTURACHEF permitted dehumidification. It allows to keep crusty bakery products.

The various heights of location offer the possibility to use any types of Gastronorm containers standards 1/1 from 2 cm height to 20 cm, trays and grills as well.



Any other use would be dangerous for the users and their environment. This device is intended for the catering professionals and couldn't be used for other applications.

Anyone who is involved in the setting up, use and maintenance of the COCTURACHEF must have read and understood all the operating instructions.

People who are not familiar with the operating instructions must not use the unit, unless supervised by trained staff.

As all electric devices, when using the COCTURACHEF a number of basic safety precautions must be taken in order to avoid possible injuries and damage. Please read these instructions carefully and store them in a safe place.

PLACEMENT REQUIREMENT, ELECTRICAL CONNECTION BEFORE THE FIRST SETTING UP



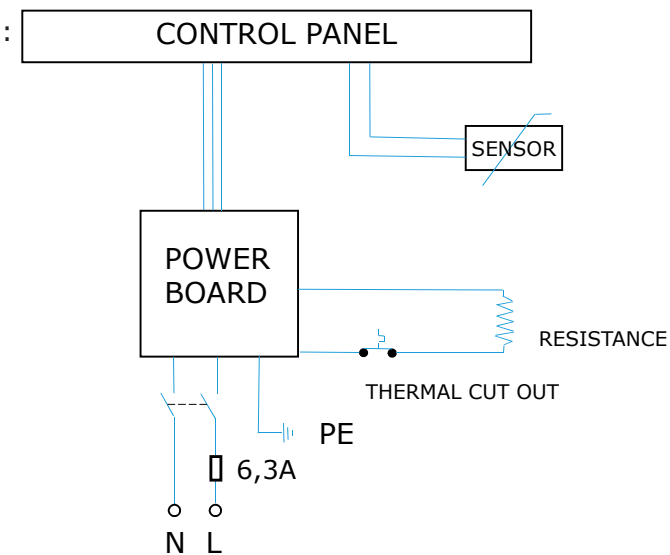
Unpack the device and its accessories, verify possible damage of transport. In case of damages on the packaging or the device, establish a report of damages with the carrier.

- Remove all the plastic protections before any putting into service.
- Place the unit on a sturdy surface near than a wall power socket. Only connect the unit to alternating current of 230V/ 50 Hz. The plug must have a minimum fuse rating of 10A.
- Never bring the unit into contact with water or other liquids as there is a danger of short-circuit !
- Never place the device next to or on top of hot surfaces (cooktops, radiator, hot plates) : risk of overheating, fire, or short-circuit !
- Never pull the Cocturachef electrical power cable, never disconnect the device with wet hands.
- Assure that the electrical power cable is never on hot objects or stuck by other devices.
- To ensure adequate air circulation, all sides of the unit must be kept a minimum of 15 mm from walls and other objects.

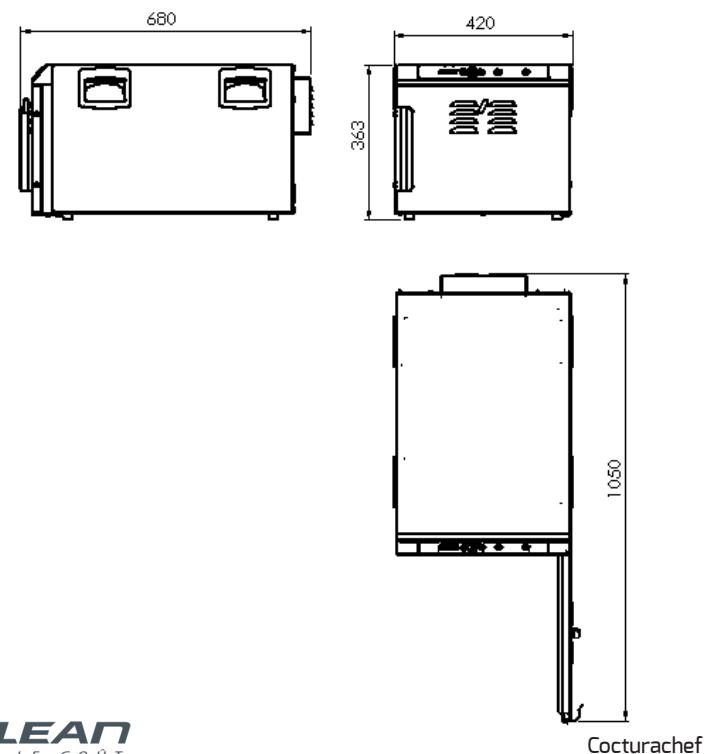
We remind you that any intervention on an electric device must be made by an authorized and competent person (electrician or installer approved by PACOCLEAN).

ENCLOSURE

Connection diagram :

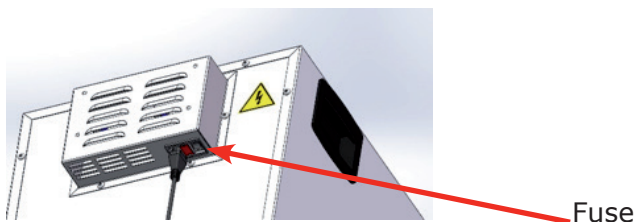


Dimensions :



TROUBLESHOOTING

The device is connected but the display doesn't light up	The electric supply is cut off, check the fuse of the wall grip, or the fuse of the device situated in the back near the switch. Check the power cord.
The display indicates : SON3	The temperature sensor is failing, get in touch with your retailer or with PACOCLEAN company.
Hot air goes out by the sides of the door	Settle the door again, verify that the joint is not torn, change it if necessary.



WARRANTY

The COCTURACHEF oven has a total guarantee of 1 year against any manufacturing defects or dysfunctioning.

Are not covered by the guarantee:

- Damage due to mishandling.
- Repairs made outside the Pacoclean network.
- Spare parts and accessories not prescribed by PACOCLEAN.
- In case of not corresponding use to the prescriptions.

OVERHAUL AND REPAIR

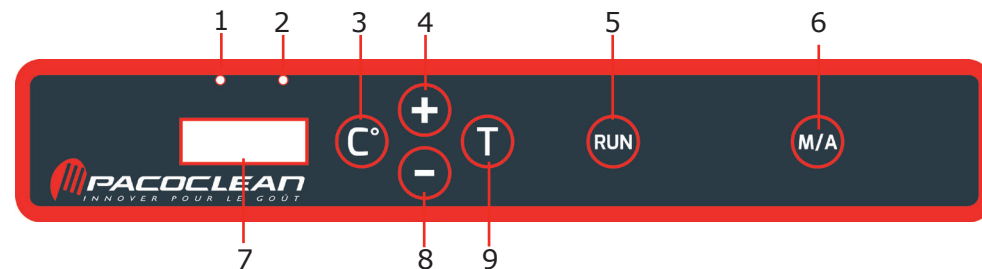
An agent approved by PACOCLEAN, or directly by the technical service PACOCLEAN must make any intervention on the device.

PACOCLEAN
ZAC Le MUNERI
Route d'Aoste
F-38480 ROMAGNIEU
TEL : +33-(0)4-76-07-64-64
FAX : +33-(0)4-76-07-61-11
SAV : +33-(0)4-76-07-37-24
www.pacoclean.com

SETTING UP

- Place the unit on a sturdy surface near than a wall power socket.
- Only connect the unit to alternating current of 230V / 50/60Hz. The plug must have a minimum fuse rating of 10A.

PROGRAMMATION














1. Heating light
2. Power supply
3. Setting temperature value
4. Increments
5. Validation program
6. Start and stop program
7. Display
8. Decrement
9. Setting time value








SWITCHING ON

- Switch on thanks the switch located rearward the display.
- A green power indicator ● lights when you switch on the device and *INIT* flash up.
- After 3 seconds, the indicator shows the actual temperature.



TEMPERATURE SETTING

- Press  the last scheduled temperature displays - Example : *60C°*
- Pressing both buttons together  and  or  to set the desired temperature -Example : *72C°*
- A long press on  or  scrolls the temperature quickly, degree by degree.
- A short press on  or  scrolls the temperature slowly, tenth of degree by tenth of degree.
- Once the desired temperature settled, release the buttons  and  or  the temperature is saved.




REGULATION OF THE COOKING TIME

- Press  , the last scheduled time displays and flashes.
- Pressing both buttons together  and  or  to increase or decrease the time. Example : *2.30* (2 hours and 30 min)
- Once the desired time settled, release the buttons  and  or  the time is saved.

HEATING

- Press  during 1 second to start heating.
- The display indicates once the temperature *2 1C°* and once *CHAU* to indicate the heating mode.
- When the desired temperature is reached 3 sound "beeps" ring. The oven is ready to receive food.
- **NOTA BENE** : The light ● comes on and goes out in every request of the electric resistance.
- To stop the heating, press  one more time during 2 seconds, 3 sounds "beeps" ring.
- The reached temperature displays.

COOKING

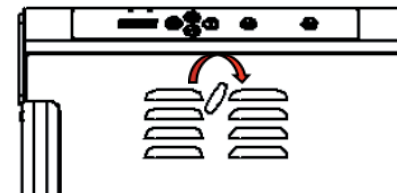
- When the desired temperature is reached, introduce food into the oven.
- Press  the countdown starts.
- You can stop the countdown at any time by pressing 2 seconds  3 sounds "beeps" ring, the countdown stop but the heating still works.
- During the countdown, the display indicates in the same time the remaining time and the temperature : Example : *0 1.30* and *75C°* .
- At the end of the cooking time a continuous "beep" rings till the voluntary stop.
- Press during 2 seconds  to stop "beep".

NOTA BENE : Once the cooking time has elapsed and the beep stopped, the heating of the oven is always active, you can restart a countdown, or stop the heating.



During the introduction in the oven, verify that no food is in touch with the temperature's probe situated at the top of the oven, what could falsify the reading of temperature.

DEHUMIDIFICATION MOBIL FLAP



The dehumidification mobil flap can be moved thanks to the button placed on the oven's door. When you turn the button on the right you open the flap, on the left you closed it. 3 intermediate notches are planned for a partial opening.

MAINTENANCE



Before any maintenance remove the plug from the socket.

Before use we recommend that the unit be dusted inside and out with a damp cloth.

For the more important spots it is possible to use a mild fat dissolver, not corrosive.

To clean the grid supports, raise slightly every element upward to unbolt and take them out of the oven.

Twice a year, verify that the aerations of the electronic board situated behind the oven are not dirty. Clean them if necessary.