



COH-3100WPRO

Half Size Convection Oven PRO

This manual contains important information regarding your *Admiral Craft* unit. Please read the manual thoroughly prior to equipment set-up, operation and maintenance. Failure to comply with regular maintenance guidelines outlined in this manual may void the warranty. PLEASE READ!!!

WARNINGS

- Do not touch any hot surfaces
- Plug only into a 3-hole grounded electrical outlet
- Do not immerse unit, cord or plug in liquid at any time
- Unplug cord from outlet when not in use and before cleaning
- Do not operate unattended
- Do not use this unit for anything other than intended use
- Do not use outdoors
- Do not clean unit with a water stream or jet
- Always use on a firm, dry and level surface at least 12" from walls or any other obstruction
- Do not use if unit has a damaged cord or plug, in the event the appliance malfunctions, or has been damaged in any manner
- Keep children and animals away from unit
- Any incorrect installation, alterations, adjustments and/or improper maintenance can lead to property loss and injury. All repairs should be done by authorized professionals only
- Ensure that the designated power supply is adequate for continual usage and the voltage is correct

BEFORE USE

- Remove all packing and protective plastic coating from the side panels
- Operate the oven for 1 hour at 400 degrees F

Baking

1. Turn power on. Once on, the power switch will illuminate.
2. Set thermostat to desired temperature.
3. Once the oven is up to temperature, place product inside oven. Avoid delays in loading the oven with the door open as this will delay the ovens temperature recovery.
****Note: the ovens fan will switch off and the oven lights will illuminate when the door is opened.***
4. Set baking timer by turning the knob clockwise to the required time. The time can be adjusted in either direction throughout baking. For baking less than 10 minutes, first set to greater setting, then turn down to the required time period.
****Note: This 60 minutes time is completely independent of the oven control.***
5. To view the product while baking, press the light switch down on the control panel. The light will stay on while latched in this position.
6. When the time reached 0 minutes the buzzer will sound and the indicator illuminates. To cancel the buzzer turn the time to the off position.
7. Remove product from oven.
****Note: The ovens fan will switch off and the oven light will illuminate when the door is opened.***

Cook & Hold

1. Turn power on. Once on, the power switch will illuminate.
2. Set thermostat to desired temperature.
3. Once the oven is up to temperature, place product inside oven. Avoid delays in loading the oven with the door open as this will delay the ovens temperature recovery.
4. Set Cook and Hold timer to desired time. 3 hour time is electrically driven and is set by turning the timer knob in either direction to the required time. The time can be set when convenient, but will not start working until the oven control is set and the Roast 'n Hold switch is depressed.
5. Depress the Roast 'n Hold switch. The switch will illuminate and the time will begin to count down.
6. To view the product while baking, press the light switch down on the control panel. The light will stay on while latched in this position.
7. When the time reached the hold position, the main oven thermostat is turned off and a pre-set hold thermostat located behind the control panel will control the oven to keep the food warm at the serving temperature as long as required until the Roast 'n Hold switch is turned off.
****Note: The hold light will illuminate when the timer reaches hold until the Cook & Hold switch is turned off. The hold light may come on briefly when the Cook & Hold control is first switched on until the oven heats up beyond the pre-set holding temperature.***

Grilling / Broiling

1. Turn thermostat fully clockwise until the grill/broil position is reached. The grill/broil indicator will illuminate indicating that the grill/broil function has been set. The heating indicator will also illuminate whenever the element is on. It is also recommended that the grill/broil mode is only used with the oven door open as the oven fan is then automatically off. If however the grill/broil mode is used with the door closed, the elements will cycle on/off when oven temperature rises above 300 degrees C (570 degrees F) to prevent the damage to the oven.
2. Place oven rack normally on the top position. When the element has reached bright red (5 minutes), position the dish under the grill/broil element. Heat food on one side and then turn on the other side. It is not recommended to close door when grilling/broiling.

- Set baking timer by turning the knob clockwise to the required time. The time can be adjusted in either direction throughout baking. For baking less than 10 minutes, first set to greater setting, then turn down to the required time period.

Note: This 60 minute oven time is completely independent of the oven control

- When the timer reaches 0 minutes the buzzer sounds and indicator illuminates. To cancel the buzzer turns the timer to the off position.
- Remove product from oven. This convection oven will cook a greater quantity of food faster, at a lower temperature and more evenly than an ordinary oven. When the door is opened the fan will switch off but elements will remain on to provide quick heat recovery. A high powered top element is fitted for toasting or broiling.

FOOD	TEMP C	TEMP F	TIME
Sponges	165	330	10-12 mins
Small Cakes	165	330	8-12 mins
Butter Cakes	160	320	35 mins
Fruit Loaf	150	300	40-50 mins
Macaroons	160	320	15-20 mins
Biscuits	140	285	12-20 mins
Shortbread	130	265	15-20 mins
Scones	200	390	10-12 mins
Madeira	165	330	35-50 mins
Bread	175	350	25-35 mins
Plain Fruit Cake	165	330	1-11/2 hrs
Rich Fruit Cake	130	265	2-3 hrs
Gingerbread	140	285	35-50 mins
Baked Custard	130	265	50 mins
Souffle	165	330	25 mins
Rice Pudding	130	265	2-3 hrs
Pastry			
Puff	220	430	8-12 mins
Short	175	350	8-12 mins
Flakey	205	400	8-12 mins
Jam	185	365	12-20 mins
Fruit	185	365	35 mins

Roasting

Set the oven temperature to 150-170 degrees C (300 degrees F-340 degrees F). The hot air circulating in the oven reduces moisture loss and shrinkage. Roasting times are reduced by approximately 10 minutes per kg.

MEAT	TIME per kg
Beef - Rare	30-40 min
Beef - Medium	40-50 min
Beef - Well Done	50-60 min
Veal	50-70 min
Lamb	30-40 min
Duck	50 min
Goose	50 min
Turkey	30-40 min
Chicken	
-under 1 kg	50-60 min
-over 1 kg	40 min

Cook & Hold

This system will automatically cook food for a set time, and then hold the oven at a preset temperature indefinitely to maintain food at a serving temperature after cooking has been completed.

Browning

Different foods may be cooked together, e.g. baking and roasting may be carried out at the same time. Food which requires a slightly higher temperature or more browning should be placed at the top of the oven so that the broil element may be selected (with the door shut) during the last few minutes of cooking. As the top element is quite powerful, keep a close watch on browning progress.

Grilling/Broiling

Turn the oven thermostat to Grill/Broil. Place an oven rack normally on the second position from the top. Place the food on a grill tray. This allows fat to drain, to prevent smoking. When the element has reached a bright red (5 minutes) position the dish under the grill/broil element. Heat food on one side then turn on the other side. Toast sandwiches, etc. on a scone tray on the top rack position. It is not recommended to close the door when grilling/broiling.

Troubleshooting

Fault	Possible Cause	Remedy
The oven does not operate / start	The mains isolating switch on the wall, circuit breaker or fuses are "off" at the power board. The power switch on the oven is off.	Turn on. Depress switch. Switch will illuminate
Bake timer does not time down	Bake timer not set correctly	For settings less than 10 minutes, first set the grater setting then turn back to desired setting
Cook timer does not time down	Cook & Hold button not depressed.	Depress Roast n Hold button (Roast time only operates when Roast function is selected)
Oven light not illuminating	Blown bulb	Replace bulb.

Uneven cooking	Too high a temperature selected. Oven or racks not level. Insufficient air space around trays or baking tins. Opening oven door unnecessarily. Faulty thermostat, oven door or restricted oven venting.
Smoking or discoloration around door	Oven too hot. Food spillovers not cleaned up. Faulty oven door seal.

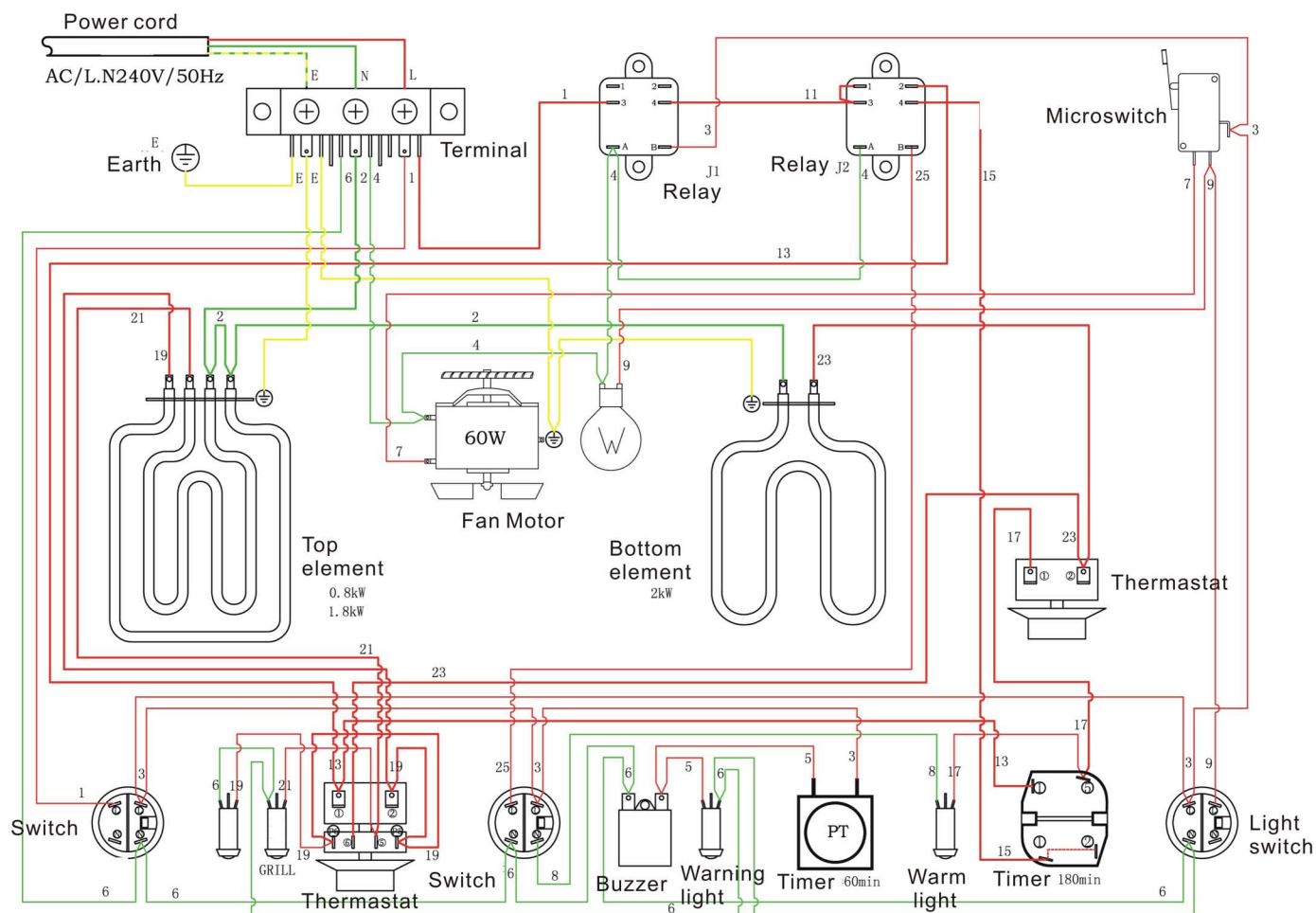
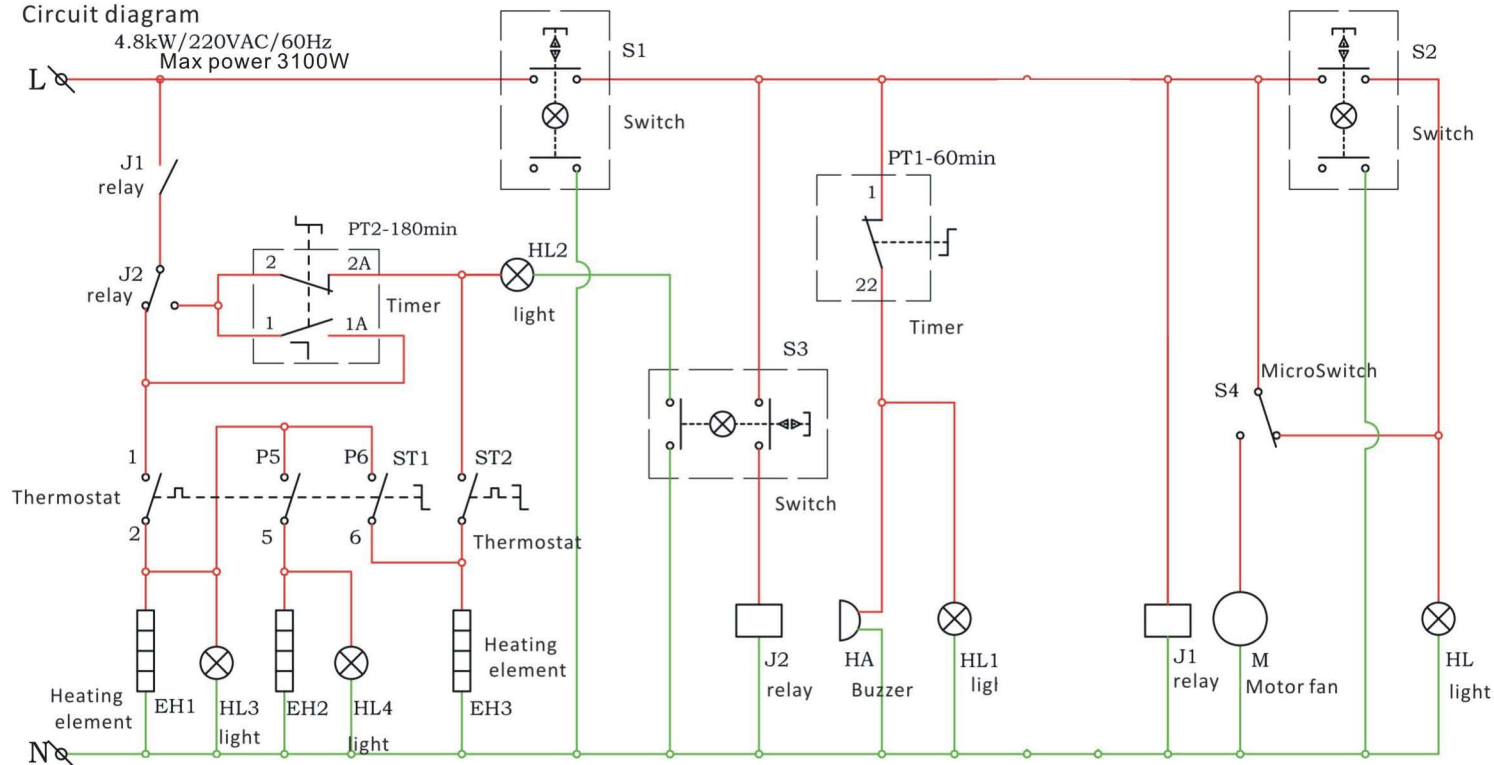
CLEANING – NOTE: To maintain cleanliness and increase service life, the oven should be cleaned daily. Do not immerse the unit in water or any other liquid. If liquid enters the electrical compartment it may cause a short circuit or electrical shock

1. Clean the exterior with a good quality stainless steel compound.
2. To avoid damage, do not use abrasive cleaners or scouring pads.
3. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.
4. To clean the interior, ensure that the oven chamber is cool.
5. Take care not to damage the fan or the tube on the right side of the oven as this controls the thermostat.
6. If soap or chemical cleaners are used, be sure they are completely rinsed away with clear water immediately after cleaning. Chemical residue could damage or corrode the surfaces of the unit.
7. Clean oven door glass with conventional glass cleaner.
8. To remove oven racks, slide to the out position, raise the front edge up, and lift out. Different types of food trays can be placed on oven racks.
9. To remove side racks, undo the thumb screws (counter-clockwise rotation) securing rack to the oven wall. Swing the rack towards the center of the oven to disengage location pin in the front and pull the rack to remove. To replace, engage rack in rear holes. Swing towards side of oven to engage in front hole, and replace thumbscrew
10. Lift out the bottom element cover and thoroughly clean once per week
11. To remove the fan baffle, unscrew the oven lamp glass and lift the baffle out. To replace, locate the bottom edge of the baffle (over the bottom element terminal plate) and secure in place with the oven lamp glass. **DO NOT OVER TIGHTEN THE LAMP GLASS**
12. To remove the oven seals, hold at the center position and pull forward until the seals unclip. Remove the side seals first, then the top and finally the bottom. The seals may be washed in the sink, but take care not to damage them as they are fragile. To replace, face the lip towards the oven opening. Fir the top and bottom seals first, then the side seals.

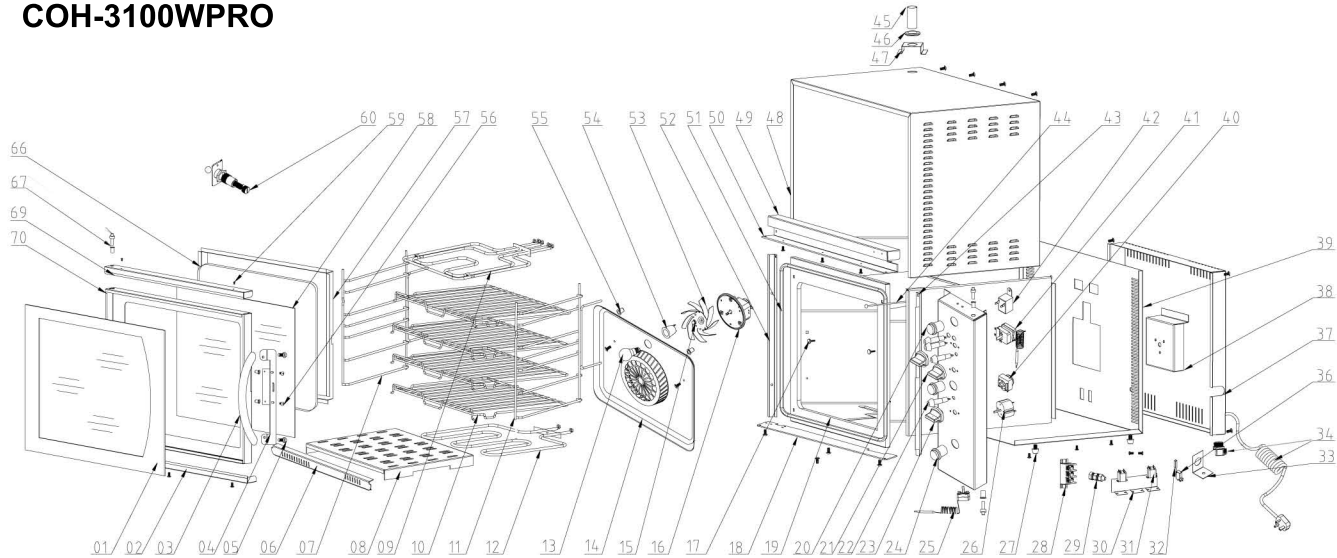
Convection oven

COH-3100WPRO

Circuit diagram



COH-3100WPRO



Pro Half Size Convection Oven - COH-3100WPRO

Reference Number	Part Number	Description
1	COHP-1	Outer Glass
2		Fixation Bar Under Glass Door
3		Door Handle
4		Rack for Handle
5		Bolt
6		Rack Before Bottom Element
7		Left Support Rack
8		Support Plate for Bottom Element
9	COHP-9	Top Element
10	COHP-10	Wire Rack
11		Right Support Rack
12	COHP-12	Bottom Element
13	COHP-13	Bulb
14		Fan Cover
15	COHP-15	Nut to Fix Fan
16	COHP-16	Motor
17		Screw
18		Front Bottom Strengthen Bar
19		Inner Chamber
20	COHP-20	Red Switch
21	COHP-21	Timer Button
22	COHP-22	Indicator
23	COHP-23	Knob
24	COHP-24	Green Switch
25	COHP-25	Thermostat EGO (194°F)
26	COHP-26	180 Minute Timer
27	COHP-27	Foot
28		Junction Box
29		Earth Screw
30		Plate to Fix Relay
31	COHP-31	Relay
32	COHP-32	Microswitch Stop
33		Plate to Fix Power Cord
34	COHP-34	Power Cord and Strain Relief
36	COHP-36	Microswitch

37		Rear Plate
38		Plate to Fix Motor
39		Rear Bottom Housing Boarding
40	COHP-40	60 Minute Timer
41	COHP-41	Thermostat EGO (608°F)
42	COHP-42	Buzzer
43		Right Fix Bar
44		Rod to Push Toggle Switch
45		Flue
46		Rubber Ring
47		Plate to Fix Flue
48		Top Housing Boarding
49		Decorate Bar on Front Door
50		Door Beam
51	COHP-51	Door Gasket
52		Left Fix Bar
53	COHP-53	Fan
54		Bulb Base
55		Rivet
56		Screw
57		Strengthen Bar for Door Frame
58	COHP-58	Inner Glass
59		Screw
60	COHP-60	Door Latch
66		Rubber to Press Door Glass
67	COHP-67	Door Shaft and Bushing
69		Fix Bar for Door Glass
70		Door Frame

ACE Equipment One Year Limited Warranty

Admiral Craft Equipment Corp. (ACE) warrants its equipment against defects in materials and workmanship, subject to the following conditions:

ACE Equipment is warranted for one year, effective from the date of purchase by the original owner. A copy of the original receipt or other proof of purchase is required to obtain warranty coverage. This warranty applies to the original owner only, and is not assignable.

Should any product fail to function in its intended manner under normal use within the limits defined in this warranty, at ACE's discretion, such product will be repaired, replaced with a refurbished unit, or replaced with a new unit by ACE, after defective unit has been inspected and defect has been confirmed. ACE does not assume any liability for extended delays in replacing any item beyond its control. This warranty does not apply to rubber and non-metallic synthetic parts that may need to be replaced due to normal usage, wear or lack of preventative maintenance.

This warranty covers products shipped into the 48 contiguous United States, Hawaii, and metropolitan areas of Alaska and Canada. Warranty coverage on products used outside the 48 contiguous United States, Hawaii and metropolitan areas of Alaska and Canada may vary. Contact ACE for details at 1-800-223-7750

The following conditions are not covered by warranty:

- Equipment failure relating to improper installation, improper utility connection or supply and problems due to improper ventilation.
- Equipment that has not properly been maintained, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse, neglect, abuse, accident, alteration, negligence, damage during transit, delivery or installation, fire, flood, riot, or act of God.
- Equipment that has the model number or serial number removed or altered.
- Equipment on which the security seal has been broken.

If the equipment has been changed, altered, modified, or repaired without express written permission from ACE, then the manufacturer shall not be liable for any damages to any person or to any property, which may result from the use of this equipment thereafter.

This equipment is intended for commercial use only and this warranty is void if equipment is used in other than a commercial application.

For warranty and non-warranty related issues, technical support, purchase replacement parts and warranty registration visit www.admiralcraft.com. Please have your model number, serial number and proof of purchase ready. It is not necessary to contact the place where you originally purchased your product from.

“THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSES AND CONSTITUTES THE ENTIRE LIABILITY OF ACE. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE TERMS STATED HEREIN.”