MOFFAT

CR Oven
Models:
CR5L13.
CR8PM13.
CR10L13, CR10L163.
CR20L163.

Operating & Service Manual

MOFFAT

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UK CA

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.

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.

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.

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 unit 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.

Warning! Do not attempt to use a hose or water jet to clean this unit. For cleaning instructions, refer to section 9.

Warning! Pay particular attention to the method of operation and care required for the proper use of electrical power connections, plugs, and sockets.

Contents

	Length	Depth	Height
CR5L13	815 mm	743 mm	572 mm
CR8PM13	657 mm	731 mm	835 mm
CR10L13	815 mm	743 mm	927 mm
CR10L163	815 mm	743 mm	927 mm
CR20L163	815 mm	743 mm	1839 mm

1: General Electrical Safety

Electrical requirements:
All electrical units are configured to suit a single phase supply operation unless specified or requested prior to the order.

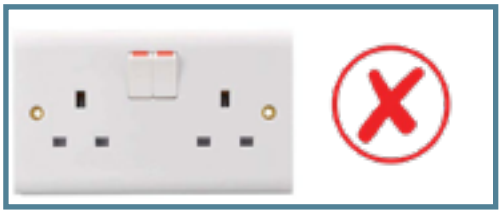
H07RN- F cable type is fitted as standard on models supplied with a 13amp plug

It is the purchasers responsibility to outline any particular site requirements such as electrical supply, phase requirements, cable type, length, and control requirements prior to order.

When factory fitted with 2 metre 13amp supply cable(s).
Electrical diversity is not applicable; as a non-domestic installation, provision must be included for all appliances, socket-outlets etc., to operate simultaneously at full power.

RCD protection:
It is highly recommended that supplementary electrical protection be utilized with all appliances. We strongly advise the incorporation of a suitable residual current device (RCD). While an RCD can decrease the probability of an electrical injury, it is important to note that a shock can still result in severe or even fatal injuries. Therefore, it is crucial to consider an RCD as a supplementary measure in reducing the risk of individuals being harmed by electricity, rather than relying solely on its effectiveness.
The most optimal location for an RCD is within the main switchboard, as this ensures continuous protection of the electrical supply. In cases where this is not feasible, an alternative option for enhanced safety is to utilize an electrical socket outlet that includes an RCD or to employ a plug-in RCD adaptor. These alternatives can provide additional layers of protection.
In order to minimize the risk of injury to individuals, it is recommended that the tripping current of the RCD should not exceed 30 milliamp s (mA). RCDs with a higher tripping current are typically employed for the purpose of fire protection.

Warning! Multiple units must not be connected to a double 13amp power socket, each unit should be connected to a separate 13amp power socket. Additionally any Moffat appliances fitted with 2 x 13amp plugs must also be connected to two separate 13amp power sockets. Do not connect two 13amp plugs to a 13amp double socket.



1: General Electrical Safety

UK 13 Amp ~230V plugs

The structure and wiring of an electric plug appear to be simple. However, the electrical hazards associated with the unsafe use of electric plugs should not be overlooked. Occupational accidents, such as electric shocks, burns, fires and explosion, that result from the improper selection, wiring, handling, usage, repairing and maintenance of electric plugs are not uncommon. They can result in damage of equipment, lost of properties and production time, and more importantly, casualties. In view of the serious consequences of the accidents, it is essential to understand the safe use of electric plugs at work. In case of doubts, please seek the advice and assistance of competent persons, such as qualified electrical engineers, electrical technicians, and registered electrical workers.

- Ensure plugs meet British standard BS.1363.
- Do not overload sockets and switch off before inserting or removing the plug.
- Regularly check the 13amp socket plug and cable are safe in good condition.
- Check for damage or cracks, any indication of overheating discolouration etc.
- Look for signs of connection pin damage, pins must protrude straight and true.
- Do not use if the plug is a slack fit in the socket, poor contact will cause overheating.
- Do not splash sockets with water or any other liquid.
- Handle with care, do not pull on the cable or allow the cable to be strained.
- Regularly inspect for defects. Plugs must be kept clean away from any dirt oil or grease.

Power Cables

Ensure that the cable is securely fastened within the plug and that there are no visible internal wires exposed. Inspect the cable for any cuts, or damaged.
Cables must not be temporally repaired or re-joined if damaged.
If the supply cord is damaged, it must be replaced by the manufacturer, service agent or suitably qualified person.

Warning! Power cables and plugs on mobile units are frequently damaged when the plugs are left connected to wall sockets while the mobile unit is being moved. This accidental practice poses a significant safety risk and should be emphasized by the duty holder as a potential safety concern.

Power Extensions and cables

Power extensions are not recommended, if an extension lead is used beware of the following.

- Never plug more than one appliance into a multi-way adapters / multi-way extension.
- Do not cross a pathway, leads being continually walked over will become damaged.
- Do not allow the cable to become over taut or over-stretched or continually bent.
- Do not allow cables to become tangled. Position carefully preventing risk of tripping.
- Only use an extension lead which was bought ready-assembled.
- Do not use an extension lead that is more than 15 metres long.
- Only use extension leads fitted with suitably insulated connectors and plugs.
- Always check the extension lead plug contains the correctly rated fuse.
- If using a cable drum extension, it should be completely unwound to avoid overheating.

2: 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 13 amp plug

	Rating (kw)	Supply Voltage	Amps per phase
CR5L13	2.5	230	13 / 1PH
CR8PM13	2.7	230	13 / 1PH
CR10L13	3.75	230	2 x13 / 1PH
CR10L163	3.75	400	16 / 3PH
CR20L163	7.5	400	16 3PH

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.

3: 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 or apply brakes on mobile types.
- 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.

Commissioning:

- Remove all packaging & plastic coatings from the appliance.
- Check for any damage.
- Assemble all parts, shelves and hangers etc.
- Place the appliance in its intended location
  - on a flat, level surface, if applicable apply brakes.
- Always ensure unit is clean before operation.
- Ensure all switches are in the OFF position.
- Connect the mains input plug to the socket outlet if fitted.
  All models 2.9kw or less are supplied with a 13amp cable and plug.
  Units above 2.9kw must be hardwired on site.
- Turn on and check the unit is functioning correctly

Installation options

The oven top and special stands are fitted with location supports channels.
Ideally when ovens are stacked these will be factory fitted and bolted together.
If supplied separately, carefully position one oven on top of the other making sure the feet are located into the support channels.

4: 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(constantly 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.

Model: CR20L is a Dual Zone Oven. Featuring a single chamber with two doors and two independently controlled temperature zones: an upper zone and a lower zone. The design allows you to cook high-density foods in the upper zone at higher temperatures while placing lower-density items, such as vegetables, in the lower zone at reduced temperatures. Both zones operate in sync with the countdown timer so all items finish cooking and are ready to serve at the same time.For added efficiency and cost savings when cooking smaller batches, you can choose to operate only the upper zone.

4: Operation

CR50L, CR10L & CR8PM Dual Zone Controls

Countdown Time Display & Control Knob

Top Zone Temperature Display & Control Knob

Power On / Off Isolator

4: Operation

CR20L Dual Zone Controls

A single chamber with two doors and two independently controlled temperature zones: an upper zone and a lower zone. Both zones operate in sync with the countdown timer so all items finish cooking and are ready to serve at the same time.

Countdown Time Display & Control Knob

Top Zone Temperature Display & Control Knob

Bottom Zone Temperature Display & Control Knob

Power On / Off Isolator

5: Application

Some plastic food packs / trays can melt in temperatures above 140°C. When using this type of container, the cook temperatures must not be set above 140°C, additionally a longer cook time must be allowed for, approximately 10 minutes should be added to the standard time.

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.

5: 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.

6: 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.

Thank you for choosing E&R Moffat!

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