

## Avantco CO-28

# Avantco CO-28 Half Size Countertop Convection Oven Instruction Manual

Model: CO-28 | Brand: Avantco

## 1. INTRODUCTION

Thank you for choosing the Avantco CO-28 Half Size Countertop Convection Oven. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Designed for light-duty commercial use, this oven offers reliable performance for various cooking needs.

## 2. IMPORTANT SAFETY INSTRUCTIONS

To ensure safe operation and prevent injury or damage, please read and follow all instructions carefully.

- Always connect the oven to a properly grounded electrical outlet with the correct voltage (208/240V) and NEMA 6-20P plug.
- Do not touch hot surfaces. Use oven mitts or pot holders when handling hot items.
- Ensure adequate clearance around the oven for proper ventilation. Do not block any ventilation openings.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- This appliance is ETL Listed and CE Certified for safety.

## 3. PRODUCT OVERVIEW

### Key Features

- **Half-Size Interior:** Accommodates up to (4) 1/2-size sheet pans with extra spacing between racks for taller items.
- **Adjustable Heat Range:** Fully adjustable temperature from 150°F to 550°F for versatile baking, roasting, and reheating.
- **Even Heating:** Dual convection fans ensure fast, consistent airflow for uniform cooking results across all racks.
- **Durable Design:** Constructed with heavy-duty stainless steel and features 4-inch stainless steel feet for improved airflow and easy cleaning.
- **Safe and Certified:** Equipped with a dual-pane cool-touch glass door for safety. ETL & CE certified.

## Components

- Stainless Steel Housing
- Dual-Pane Cool-Touch Glass Door
- Temperature Control Knob
- Timer Control Knob
- Power Indicator Light
- Heating Indicator Light
- 4 Chrome Wire Racks
- 4-inch Stainless Steel Feet

## Product Image



*Image of the Avantco CO-28 Half Size Countertop Convection Oven, showcasing its stainless steel exterior and glass door.*

## 4. INSTALLATION AND SETUP

### Unpacking

- Carefully remove the oven from its packaging.
- Remove all packing materials, including any protective films or tapes.
- Inspect the oven for any shipping damage. Contact your supplier immediately if damage is found.

### Placement

- Place the oven on a stable, level, heat-resistant surface.
- Ensure there is sufficient space (at least 4 inches) around the oven for proper ventilation. Do not place it against a wall or in an enclosed cabinet.
- Avoid placing the oven near flammable materials or heat sources.

## Electrical Connection

- The Avantco CO-28 requires a 208/240V electrical connection.
- It comes with a NEMA 6-20P plug. Ensure your outlet matches this plug type and voltage.
- Do not use extension cords or adapters.

## 5. OPERATING INSTRUCTIONS

### Control Panel Overview

- **Temperature Knob:** Located on the front panel, this knob allows you to set the desired cooking temperature from 150°F to 550°F.
- **Timer Knob:** Also on the front panel, this knob sets the cooking duration up to 120 minutes (2 hours).
- **Power Indicator Light:** Illuminates when the oven is powered on.
- **Heating Indicator Light:** Illuminates when the heating elements are active and turns off when the set temperature is reached.

### Preheating

- Turn the temperature knob to your desired setting.
- Turn the timer knob to the desired preheat time (e.g., 10-15 minutes). The heating indicator light will turn on.
- Wait for the heating indicator light to turn off, indicating the oven has reached the set temperature.

### Baking and Cooking

- Place your food on the chrome wire racks or in appropriate half-size sheet pans.
- Carefully open the dual-pane cool-touch glass door and slide the racks into the desired positions. The oven can hold up to four 1/2-size sheet pans.
- Close the door securely.
- Set the temperature and timer as required by your recipe. The dual convection fans will circulate hot air for even cooking.

### Timer Function

- The timer provides an audible alert when the set time has elapsed.
- **Important:** The timer does not automatically turn off the heating elements. You must manually turn the temperature knob to the "OFF" position to stop heating.

### Official Product Videos

*Video: This video demonstrates the operation of a commercial oven, including setting temperature and timer, and baking items. It highlights the oven's capacity and even heating capabilities.*

*Video: This video showcases the commercial electric indoor pizza oven, demonstrating its use for baking pizzas. It illustrates the process of placing and removing pizzas from the oven.*

## 6. MAINTENANCE

### Care and Cleaning

- Always unplug the oven and allow it to cool completely before cleaning.
- Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- The interior can be cleaned with a damp cloth and mild, non-abrasive oven cleaner.
- The chrome wire racks are removable and can be washed with warm, soapy water.
- Regular cleaning helps maintain hygiene and prolong the life of the appliance.

**Rack Removal and Insertion**

- To remove a rack, pull it forward until it stops, then lift the front edge and slide it out.
- To insert a rack, slide it into the desired rack guides, ensuring it is level and fully seated.

**7. TROUBLESHOOTING**

If you encounter any issues with your Avantco CO-28 oven, please refer to the table below for common problems and their solutions.

Problem	Possible Cause	Solution
Oven not heating	Not plugged in; circuit breaker tripped; temperature knob set to OFF; timer not set.	Ensure plug is secure; check circuit breaker; set temperature knob; set timer.
Uneven cooking	Overcrowding the oven; improper rack placement; fan malfunction.	Avoid overcrowding; ensure proper rack placement; contact service if fan is not operating.
Timer not turning off heating	This is normal operation.	Manually turn the temperature knob to OFF after the timer sounds.

**8. SPECIFICATIONS**

Specification	Detail
Brand	Avantco
Model Name	CO-28
Product Dimensions	23"D x 23"W x 20"H
Capacity	2.3 Cubic Feet (fits 4 half-size sheet pans)
Temperature Range	150°F to 550°F
Wattage	2800 watts
Voltage	208/240V
Plug Type	NEMA 6-20P

Specification	Detail
Control Type	Knob
Number of Shelves	4
Item Weight	22 pounds
Certifications	ETL Listed, CE Certified

## 9. WARRANTY AND SUPPORT

### Warranty Information

This product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. Keep your proof of purchase for warranty claims.

### Customer Support

For technical assistance, parts, or service, please contact Avantco customer support. Contact information can typically be found on the manufacturer's website or in your product documentation.