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> TKG Comet Kato Electric Steam Convection Oven CSI3A-E5 (DOCD802) Instruction Manual

TKG DOCD802

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Model: DOCD802 | Brand: TKG

1. INTRODUCTION

Thank you for purchasing the TKG Comet Kato Electric Steam Convection Oven, model CSI3A-E5 (DOCD802). This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before using the oven and keep it for future reference.

This electric steam convection oven is designed for professional kitchen environments, offering versatile cooking methods including steam, convection, and a combination of both, to achieve optimal culinary results.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the appliance.
- Ensure the power supply matches the voltage specified on the appliance's rating label.
- 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.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off",

then remove plug from wall outlet.

- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

3. PRODUCT COMPONENTS

The TKG Comet Kato Electric Steam Convection Oven CSI3A-E5 (DOCD802) consists of several key components designed for efficient cooking. While specific diagrams are not provided here, typical components include:

- **Control Panel:** For setting temperature, time, cooking modes (steam, convection, combi), and other functions.
- **Oven Cavity:** The main cooking chamber, typically made of stainless steel.
- **Door:** Insulated door with a viewing window and secure latch.
- **Water Inlet/Outlet:** Connections for steam generation and drainage.
- **Fan:** Circulates hot air for convection cooking.
- **Heating Elements:** Generate heat for cooking.
- **Rack Supports/Racks:** For holding cooking trays.



Figure 1: Front view of the TKG Comet Kato Electric Steam Convection Oven CSI3A-E5 (DOCD802). This image shows the general appearance of the

4. SETUP AND INSTALLATION

4.1 Unpacking

1. Carefully remove the oven from its packaging.
2. Inspect the appliance for any shipping damage. If damage is found, do not operate and contact your supplier immediately.
3. Remove all packing materials, including any protective films or tapes from the interior and exterior surfaces.

4.2 Placement

- Place the oven on a stable, level, heat-resistant surface capable of supporting its weight.
- Ensure adequate clearance around the oven for proper ventilation (minimum 10 cm from walls and other appliances).
- Avoid placing the oven near flammable materials or heat sources.

4.3 Electrical Connection

- Connect the oven to a dedicated electrical outlet with the correct voltage and amperage as specified on the product label. Consult a qualified electrician if unsure.
- Do not use extension cords or adapters.

4.4 Water Connection (for Steam Function)

- Connect the oven's water inlet to a potable water supply using appropriate plumbing fittings.
- Ensure a water filter is installed to prevent mineral buildup, which can affect performance and longevity.
- Connect the drain outlet to a suitable drainage system.

5. OPERATING INSTRUCTIONS

5.1 Initial Use

1. Before first use, clean the interior of the oven with a damp cloth.
2. Run the oven empty at a high temperature (e.g., 200°C / 390°F) for about 30 minutes to burn off any manufacturing residues. Ensure the area is well-ventilated during this process.

5.2 Basic Operation

1. **Power On:** Press the main power button. The control panel will illuminate.
2. **Select Cooking Mode:** Use the mode selection dial or buttons to choose between Convection, Steam, or Combi (combination) cooking.
3. **Set Temperature:** Adjust the temperature using the temperature control dial or buttons.
4. **Set Time:** Set the desired cooking time using the timer control.
5. **Start Cooking:** Press the Start/Stop button to begin the cooking cycle.
6. **Monitoring:** The oven may have an internal light to monitor cooking progress. Avoid opening the door frequently to maintain consistent temperature.
7. **End of Cycle:** An audible alert will sound when the cooking cycle is complete. Press the Start/Stop button to stop the alarm and turn off the heating elements.

8. **Power Off:** Press the main power button to turn off the oven completely after use.

5.3 Specific Cooking Modes

- **Convection Mode:** Ideal for roasting, baking, and grilling. Hot air is circulated evenly throughout the cavity.
- **Steam Mode:** Perfect for steaming vegetables, fish, and delicate items, preserving nutrients and moisture.
- **Combi Mode:** Combines hot air and steam, suitable for a wide range of dishes, providing crispy exteriors and moist interiors. Adjust steam percentage as needed.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your oven.

6.1 Daily Cleaning

1. **Disconnect Power:** Always unplug the oven and allow it to cool completely before cleaning.
2. **Interior:** Wipe down the interior surfaces with a soft cloth and a mild, non-abrasive cleaner specifically designed for ovens. For stubborn stains, a steam cleaning cycle (if available) or a specialized oven cleaner may be used, following product instructions carefully.
3. **Exterior:** Clean the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
4. **Door Seal:** Clean the door seal regularly to ensure a tight seal.

6.2 Descaling (for Steam Function)

Depending on water hardness, regular descaling may be required to prevent mineral buildup in the steam generator. Refer to your local water quality report for frequency recommendations.

1. Use a commercial descaling solution suitable for steam ovens, following the manufacturer's instructions.
2. Run a descaling cycle as per the oven's control panel instructions.
3. Rinse the oven thoroughly after descaling to remove any chemical residues.

6.3 Fan and Filters

Periodically check and clean the fan cover and any air filters to ensure proper air circulation.

7. TROUBLESHOOTING

Before contacting service, please refer to the following common issues and their solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	No power supply; tripped circuit breaker.	Check power cord connection. Reset circuit breaker.
Oven not heating properly.	Incorrect temperature setting; faulty heating element.	Verify temperature setting. If problem persists, contact service.
No steam production.	Water supply off; clogged water inlet; scale buildup.	Check water connection. Clean water inlet. Perform descaling.
Uneven cooking.	Overloading oven; blocked fan; dirty fan cover.	Do not overload. Clean fan and fan cover.

Problem	Possible Cause	Solution
Error code displayed.	Specific internal fault.	Note the error code and consult the full service manual or contact customer support.

For issues not listed above or if solutions do not resolve the problem, please contact qualified service personnel.

8. SPECIFICATIONS

The following are general specifications for the TKG Comet Kato Electric Steam Convection Oven CSI3A-E5 (DOCD802). Specific values may vary slightly.

- **Brand:** TKG
- **Model Name:** DOCD802
- **Type:** Electric Steam Convection Oven
- **Installation Type:** Countertop (as per " " - " ")
- **ASIN:** B08DXFXFYS
- **First Available Date:** 2020/07/29
- *Note: Electrical requirements (voltage, wattage) and dimensions are critical but not provided in the source data. Please refer to the product's rating plate or contact the manufacturer for precise details.*

9. WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official TKG website. Keep your purchase receipt as proof of purchase for warranty claims.

For technical support, spare parts, or service inquiries, please contact your local TKG distributor or customer service center. Contact details can typically be found on the manufacturer's website or in your product documentation.