

## COUNTERTOP CONVECTION OVENS

Thank you for purchasing this Vollrath® product! Save this manual for reference and the packaging in case shipping is necessary.

### SAFETY PRECAUTIONS

To help ensure safe use, please read and fully understand this manual and all safety messages before operation!

#### **WARNING**

Warning indicates a hazardous situation which, if not avoided, could result in death or serious injury.

#### **CAUTION**

Caution indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

**NOTICE:** addresses practices not related to physical injury.

#### **To reduce risk of injury or damage to the unit**

- Only plug this unit directly into a grounded electrical outlet that matches the nameplate-rated voltage. Do not use extension cords or power strips of any kind.
- Use in a flat, level position.
- Turn off, unplug, and let the unit cool before cleaning or moving and when not in use.
- Outside of unit should not be sprayed with liquid or foam.
- Clean unit with something other than steel wool.
- Keep unit and power cord away from open flames, electric burners, and excessive heat.
- Operate in non-public areas, away from children—and attend the unit during use.
- Only operate a unit that is functioning properly and is not damaged.
- Clean the unit daily.
- Do not set anything on top of the unit or door; never stack units.
- The unit may be hot, even though the indicator light is off.



CO4-208240FS



CO4-120HS



CO4-208240HS

Item	Model	Description	# Shelves
CO4-208240HS	COV-208240-HS	CONV OVEN - HALF-SIZE 208-240V	4
CO4-208240FS	COV-208240-FS	CONV OVEN - FULL SIZE 208-240V	4
CO4-120HS	COV-120-HS	CONV OVEN - HALF SIZE 120V	3

### FUNCTION & PURPOSE

This unit is intended to cook fresh or frozen foods in commercial foodservice operations. It is not intended for household, industrial, or laboratory use.

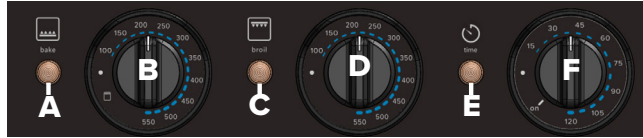
### UNPACKING THE UNIT

1. Remove all packing material and tape, as well as any protective plastic.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in desired location.
4. Plug unit into a properly grounded electrical supply matching the nameplate rating.

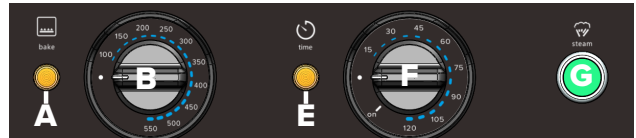
**NOTICE:** Using incorrect voltage can cause damage and will void the warranty.

## FEATURES & CONTROLS

### CO4-208240HS CO4-120HS



### CO4-208240FS



- A. Bake Light**—turns on and off as the oven and rear heating elements cycle around the set temperature.
- B. Bake Control**—sets and adjusts baking temperature between 100 °F–550 °F (37.78 °C–260 °C); ○ is off. Rear heating elements and convection fans are operational when the Bake Timer is set.
- C. Broil Light**—indicates when the Top Heating Element is broiling; the light turns on and off as the oven temperature changes.
- D. Broil Control**—sets and adjusts broiling temperature between 100 °F–550 °F (37.78 °C–260 °C) when Bake Control (B) is set to **Broil**. Top heating elements will turn on. Convection Fans, rear elements, and Bake Timer do not function in Broil Mode.
- E. Bake Timer Light**—indicates when the Bake Timer and Bake Control are set.
- F. Bake Timer**—determines time in Bake mode from 15–120 minutes or can be set to continuously **ON**.
- G. Steam Button**—sprays a small amount of water into the baking chamber when pushed.

## LOCATION & INSTALLATION

	<b>⚠ WARNING</b>
<b>Fire Hazard, Injury, or Property Damage.</b>	
Unit must be installed by qualified personnel in accordance with all federal, state, and local codes. Improper installation can result in injury or death. Unit must be used with the included legs to avoid overheating and fire.	

- This unit should be installed adjacent to non-combustible surfaces in a flat location.
- Ensure the unit is level to avoid damage during operation.
- Ambient temperatures must be at or below 104 °F (40 °C).
- Item CO4-208240FS is equipped with a water-spray feature and must be connected to a potable water supply with 3–30 PSI—at the ¾" (1.9 cm) male inlet on the back of the oven.
- Install included 4" legs to meet agency requirements (CO4-208240FS only).
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate rating.


### Ventless Operation

Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless allowance is dependent upon AHJ approval.

### BEFORE FIRST USE

1. Clean the unit per the Cleaning and Maintenance Section.
2. Set temperature to 550 °F in **Bake** mode.
3. Set timer for 30 minutes to burn in; smoke and odors are normal. After 30 minutes, the unit is ready to use.

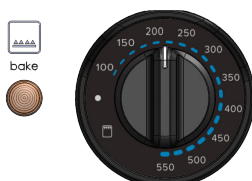
### OPERATION

	<b>⚠ WARNING</b>
<b>Burn Hazard.</b>	
To avoid burns and splattering, do not touch cookware, heating surfaces, or food—or drop water onto cooking surfaces while operating.	

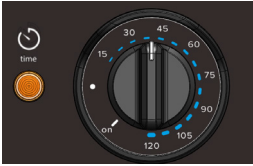
**NOTICE:** CO4-208240FS fans are self-reversing and stop briefly during the baking cycle when changing directions.

### Bake Mode (All Models)

1. Place wire shelves or pans inside the unit, allowing at least 2" (5 cm) between, ensuring food will not contact the top element.
2. Set Bake Control to the desired temperature.



3. Set the Timer; the convection fan(s) and oven lights will operate continuously.



4. Place food into the unit and monitor. **NOTICE: Do not set heavy pans or other items onto the door when opened. This could damage the door and hinges.**

### Broil Mode (CO4-208240HS & CO4-120HS)

1. Place wire shelves or pans in desired positions inside the unit, allowing at least 2" (5cm) between each, and ensuring food will not contact the top heating element.
2. Turn Bake Control to **Broil**; Convection Fans will not operate.



3. Set Broil Control to desired temperature; Bake Timer is not used in this mode.



4. Place food into the unit and monitor.

### Steam Function (CO4-208240FS Only)

This function creates heavier crusts on bread and rolls; it works best if activated at the beginning of baking, after cooking temperature is reached and food has just been placed.

1. Press the Steam Button for two seconds or less to spray a small amount of water into the cooking chamber.

### CLEANING

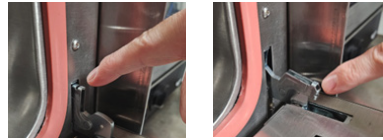
	<p><b>WARNING</b></p> <p><b>Fire Hazard, Injury, or Property Damage.</b> Overheated grease, oil, or fat vapors can cause a fire. Unit must be cleaned daily.</p>
	<p><b>WARNING</b></p> <p><b>Electrical Shock Hazard.</b> Keep water and other liquids from entering the unit. Liquid inside the unit could cause an electrical shock or short circuit.</p> <p>Do not immerse the cord, plug, or unit in water or any other liquid—or operate if the unit or cord are damaged or altered.</p>
	<p><b>WARNING</b></p> <p><b>Burn Hazard.</b> To avoid burns and splattering, do not touch cookware, heating surfaces, or food—or drop water onto cooking surfaces while operating.</p>

**NOTICE: Do not use caustic cleaning chemicals, steel wool or commercial products to clean the unit.**

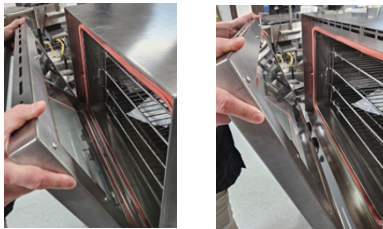
1. Turn off and unplug the unit.
2. Protect your hands and remove hot food.
3. Allow unit to cool completely.
4. Remove wire shelves and racks. Wash, rinse, and thoroughly dry components before reinstalling.  
**NOTICE: For half-size models with rubber feet, the door must be removed before lifting unit to clean underneath the oven. See Removing the Door section below.**
5. Clean unit with mild soap and water to remove grease & oil.
6. Dry unit before installing the wire shelves and racks.

### Removing the Door

1. Turn off and unplug unit and allow it to cool completely.
2. Open door to locate vertical locking tabs on the hinges; use your finger to pull locking tabs so they are horizontal.



3. Slowly close the door until it will not close any further; then lift up on the door so hinges release from receivers.



### Installing the Door

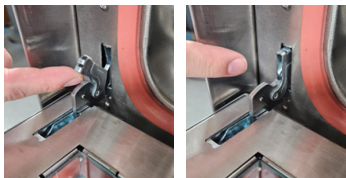
1. Line up the slot at the bottom of each hinge with the receiver front so that hinges drop into place.



2. Fully open the door to the horizontal position.



3. Push Locking Tabs back to the vertical position.



4. Close the door to ensure it is working properly.



## MAINTENANCE

**NOTICE:** The replacement light must be rated for high temperatures within the oven 600 °F (316 °C) and must match the nameplate voltage. Bulbs can be purchased as a service part.

- CO4-280240HS—220–240V, 30W
- CO4-280240FS—220-240V, 30W
- CO4-120HS—120V, 30W

1. Turn off and unplug unit; allow it to cool completely.
2. Remove oven light glass cover, then the oven light bulb and replace with new bulb.
3. Reinstall the Light Cover.

## TROUBLESHOOTING

Problem	Potential Cause	Course of Action
Upon initial startup, unit does not have heat or power out of the box.	High-Limit Thermostat(s) at back of unit may have opened during shipping or storage in very cold temperatures.	Unplug unit. Remove High-Limit Cover(s) at the back and reset the High-Limit Button by pressing until it clicks. Reinstall High-Limit Cover(s). Plug unit in and turn on to verify power and heat.
Unit does not have power.	Unit is not plugged in.	Plug in the unit.
	There is a problem with the outlet.	Contact an authorized service agent.
	Circuit breaker tripped.	Reset the breaker.
Unit is not heating.	Bake mode: Bake Timer is not set.	Set the Bake Timer to <b>ON</b> or a specific time.
	Broil mode: Bake Control is not set to <b>Broil</b> .	Set the Bake Control to <b>Broil</b> .
	High-Limit reset is tripped.	Contact Vollrath Technical Services.
	There is an issue with the heating element(s).	Contact Vollrath Technical Services.
	There is an issue with the heating control(s).	Contact Vollrath Technical Services.
Oven light does not work.	Bulb is burned out.	Replace oven light per the preceding instructions.
Pilot light does not work.	There is a problem with the pilot light(s).	Contact Vollrath Technical Services.
Steam function does not operate.	There is no water supply or it is blocked.	Turn on water supply or clean blockage.

## SERVICE AND REPAIR

Serviceable parts are available on [vollrathfoodservice.com](http://vollrathfoodservice.com).

To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to The Vollrath Company LLC. Please contact Vollrath Technical Services for instructions.

When contacting Vollrath Technical Services, please be ready with the item number, model number (if applicable), serial number, and proof of purchase showing the date the unit was purchased.

## WARRANTY STATEMENT FOR THE VOLLRATH CO. L.L.C.

This warranty does not apply to products purchased for personal, family or household use, and The Vollrath Company LLC does not offer a written warranty to purchasers for such uses.

The Vollrath Company LLC warrants the products it manufactures or distributes against defects in materials and workmanship as specifically described in our full warranty statement. In all cases, the warranty runs from the date of the end user's original purchase date found on the receipt. Any damages from improper use, abuse, modification, or damage resulting from improper packaging during return shipment for warranty repair will not be covered under warranty.

For complete warranty information, product registration, and new product announcements, visit [vollrathfoodservice.com](http://vollrathfoodservice.com).



**The Vollrath Company, L.L.C.**  
1236 North 18th Street  
Sheboygan, Wisconsin 53081-3201 USA  
Main Tel: 800.624.2051 or 920.457.4851  
Main Fax: 800.752.5620 or 920.459.6573  
Customer Service: 800.628.0830  
Canada Customer Service: 800.695.8560

Technical Services  
[techservices@vollrathco.com](mailto:techservices@vollrathco.com)  
Induction Products: 800.825.6036  
Countertop Warming Products: 800.354.1970  
All Other Products: 800.628.0832