



**23752**

# Commercial Oven



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# Specification

## Product Description

The Commercial Oven is ideal for any restaurant, take-away, cafe or pub. The oven has two decks that can be controlled separately.

As it is free-standing, the commercial oven can be up and running immediately and moved around your kitchen. The reinforced steel doors give you access to each deck separately, as well as keeping the heat in. The temperature range is between 0°C and 400°C.

The oven is pre-set as single phase, however the oven is capable of being a three phase oven. Ask a qualified electrician for further advice and help when converting the oven from single to three phase. The oven needs a 6mm cable for wiring.

We at Monster Group UK understand that this is a new and exciting purchase, and although it is tempting to get stuck in please carefully read these instructions before you start using this oven.

**Please Note: The Kukoo Commercial Oven is designed to be used by a competent person. It should not be used or stored in wet or damp conditions.**

**Please refer to and read Safety Advice, Safe Working Practice to ensure prevention of injury or damage to the device before starting.**

## Product Specifics

2 Deck, 4 Trays - Number of oven compartments is 2

Dimensions: 1260mm L x 1230mm D x 805mm W (without wheels)

1260mm L x 1380mm D x 805mm W (with wheels)

Weight: 148kg

# Specification

## Technical Information

### Single Phase:

Voltage: 220V/50Hz

Power of wiring: 6.6kw

Power Consumption: 0.2kw/H

Temperature Range: 0°C- 400°C

### Three Phase:

Voltage: 380V/50Hz

Power of wiring: 13.2kw

Power Consumption: 0.2kw/H

Temperature Range: 0°C- 400°C

## Monster Guarantee

If you wish to return a product in perfect working order, we provide a 30 day returns policy as long as the item is unopened and in a resalable condition.

A 12 month warranty applies to all of our electrical products; we will cover the cost of labour and parts. Our policy is to try and repair the item before arranging an exchange or refund.

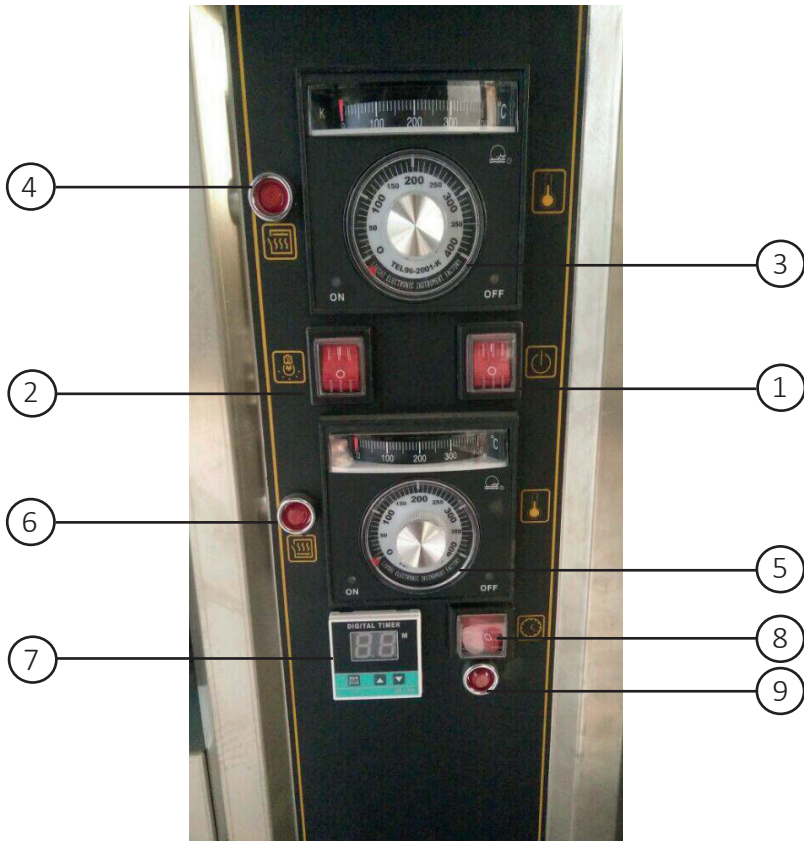
If for any reason a part is missing please get in touch with us within 7 days on receipt of your order. You can contact our friendly and helpful Customer Support Team via email or call. For full terms and conditions contact our Support Department via the details on the Contact Us page.

# Specification

## Product Features

Control Panel:

1. Power switch
2. Light switch
3. Top temperature control
4. Top temperature indicator
5. Bottom temperature control
6. Bottom temperature indicator
7. Timer
8. Timer switch
9. Timer indicator



# Safety Advice



## Safe Working Practice

Please read through the safe working practice to ensure prevention of injury or damage to the device.

This oven will automatically cut the power in the event of a short circuit or power overload etc. To re-start the oven you will just need to press the power switch.

Do not operate this appliance in wet areas as the machine will not function correctly.

This oven cannot be used outdoors or in a wet or damp environment.

This appliance can be dangerous if the power cord or wires come into contact with water. Attaching a RCD adaptor will instantly cut off the electricity supply to the machine to prevent potentially fatal shocks.

Ensure the oven is on a dry, level and solid surface during operation.

The oven must be 50cm away from the wall.

Before installing the oven or using it, do not put utensils, kitchen equipment etc. on the surface or inside the oven unless they are made from non-flammable materials.

Ensure that the power is off and the oven is cool before cleaning or repairing the oven.

Do not use chemical cleaners, as this could cause damage to the oven. Wipe the interior and exterior of the oven with a damp cloth, then wipe dry with a dry cloth.

Use oven gloves when adding/removing food as this oven can get very hot.

Only cook appropriate foods in this oven.

Do not exceed 400°C.

Remove all adhesive film and polystyrene packaging before turning on the oven.

Do not use a wet cloth to scrub the radiators on the top, left and right sides of the oven.

# User Guide

## Operational Instructions

Reminder: Each deck has its own control panel.

1. Turn the power switch ON. The temperature indicator will come on. The red light on the temperature dial will come on.
2. Adjust the top and bottom temperatures of the deck using the temperature control. The light on the dial will then turn to green as the oven begins to heat up.
3. When the oven has entered its working state, the light on the temperature dial will turn back to red.
4. The food can now be placed in the oven.
5. Turn the timer switch to ON. Use the arrows to set the time (minutes) and press RUN to start the timer. Press STOP if you need to stop the timer.
6. Turn the power switch to OFF when you have finished, and remove from the power supply.

## Maintenance

Any repair or maintenance of this oven must be done by a professional electrician.

Please turn off the oven and power supply before cleaning, repairing or doing maintenance to the oven.

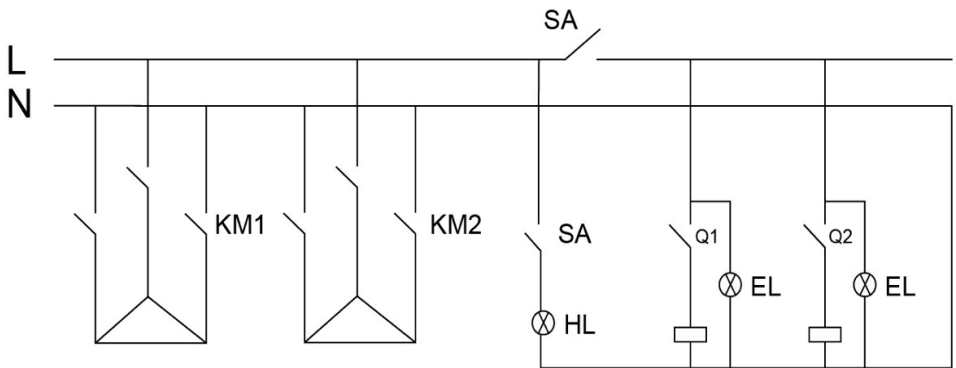
If the feed cable has become faulty you must replace it with a new one.

**You can buy replacement bulbs and heating elements from MonsterShop. Please contact our Customer Support department via the details on the Contact page to buy a replacement.**

# User Guide

## Appliance Drawing

Single Phase:



KM1- Top oven contactor

KM2- Bottom oven contactor

Q1- Top oven temperature controller

Q2- Bottom oven temperature controller

SA- Power control switch deck 1

SA- Power control switch deck 2

EL- Light

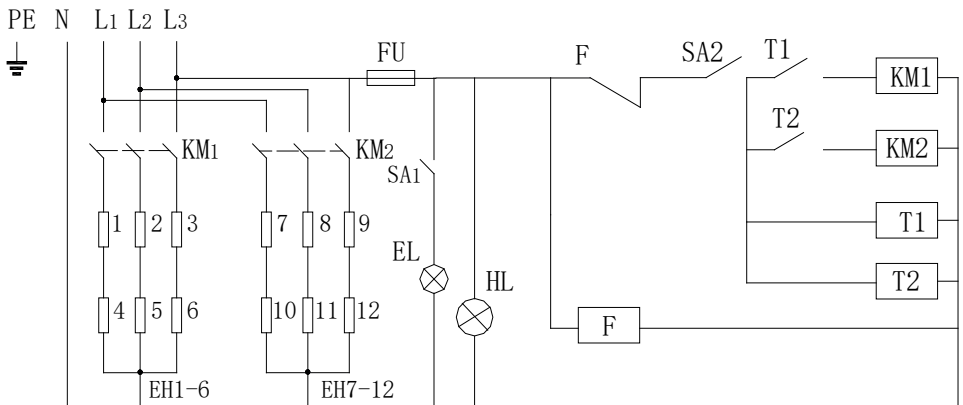
HL- Power light

N- Neutral

# User Guide

## Appliance Drawing

Three Phase:



- KM1- Top oven contactor
- KM2- Bottom oven contactor
- T1- Top oven temperature controller
- T2- Bottom oven temperature controller
- F- Automatic circuit breaker
- Fu- Fuse box
- SA1- Light control indicators
- SA2- Power control switch
- EL- Light
- EH1-6- Top oven output
- EH7-12- Bottom oven output
- HL- Power light
- N- Neutral
- PE- Earth wire
- L1, L2, L3- Three-phase input



# Troubleshooting

## Resolution Guide

Please read through the guide below if you have any issues or faults with your device. The information covers and resolves the majority of frequently asked questions.

**Q: There are parts missing from my order.**

A: If there appears to be any part missing from your package contact our Customer Support team via the details on the Contact Us page within 7 days of receipt.

**Q: The oven will not turn on.**

A: The power supply may not meet the requirements of the specification. Check that you have the correct power supply, and that it is supplying the correct voltage.

**Q: There appears to be an electrical fault.**

A: Do not touch or tamper with any of the wires or components. Repair or maintenance of inside the control box should only be carried out by skilled electricians.

**Q: The light bulb inside the oven has stopped working.**

A: Make sure the oven is turned off and remove the power supply. Open the right hand side panel of the oven, inside you should see the light bulb. Unscrew the light bulb and replace with a new one. Replace the right hand side panel and turn the power on to check the light. You can buy replacement bulbs from our store, just visit the website or give us a call.

**Q: The temperature cannot be controlled automatically (the red/green lights are not changing).**

A: There appears to be an issue with the temperature controller. Contact our Customer Support team for more advice and help if you are dealing with this problem.

**Q: The indicator lights are not working.**

A: There may be a problem with the switch, fuse box or power supply. Repair or maintenance of inside the control box should only be carried out by a skilled electrician.

For all other issues please contact our Customer Support department via the details on the Contact page.

# Contact Us

## Sales Department

For information regarding this device or other products from our Monster divisions please use the following details below.

Tel: 01347 878888

Email: [hello@monstershop.co.uk](mailto:hello@monstershop.co.uk)

## Support Department

For queries about this device, warranty, returns or reporting faults please use the following details below.

Tel: 01347 878887

Email: [help@monstershop.co.uk](mailto:help@monstershop.co.uk)

## Website

To view our product range and fantastic offers in the Monster Chef division please visit our website

[www.monstershop.co.uk](http://www.monstershop.co.uk)

## Address

To visit our office Monster House and view our products, send postal correspondence or return items our address is provided below.

Monster House, Alan Farnaby Way, Sheriff Hutton  
Industrial Estate, Sheriff Hutton, York YO60 6PG



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