



**Electric Convection Oven  
(Digital Controller)**

**YSD-1AD**

**YSD-1AED**

**YSD-4AD**

**YSD-8AD**

**USER'S MANUAL**



**Thank you for purchasing and using this appliance. In order to make good use of the appliance and minimize unnecessary loss and damage, please read the manual book carefully before installing and using and keep it in visible place for future reference.**

*Important: The appliance is designed only for commercial use, not for household use.*

**Warning:**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this appliance.

**For your safety**

Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance.

**WARNING: FIRE HAZARD**

The area where the appliance is installed must be kept clear of combustibles and flammables. This includes mops, rags, grease, wrapping paper and electrical cords.

**Warning**

**Electrical Grounding Instructions**

This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

## **Brief information**

This oven adopts a hot air circulation heating mode to cook food. It can heat up quickly and distribute heat energy evenly among the whole chamber. The oven is controlled by a digital controlling panel, easy to operate, and the cooking time and cooking temperature can be adjusted at will. The design of double layers toughened glass not only looks beauty, but also can act as a better insulation. A micro-switch is fixed at the door frame. Once the door is opened, motors would stop running, avoiding steam coming out to hurt people.

## **Technical data**

<b>Model</b>	<b>YSD-1AD</b>	<b>YSD-1AED</b>	<b>YSD-4AD</b>	<b>YSD-8AD</b>
<b>Chamber Material</b>	Stainless Steel	Enameled	Stainless Steel	Enameled
<b>Dimension (mm)</b>	595x595x570	595x595x570	595x595x570	834x672x572
<b>Voltage (V)</b>	220-240V	220-240V	220-240V	220-240V
<b>Power (W)</b>	2670W	2670W	2670+2000W	6400W
<b>Luminance (W)</b>	30	30	30	30
<b>Safety device</b>	Temp. fuse 330℃	Temp. fuse 330℃	Temp. fuse 330℃	Temp. fuse 330℃
<b>Functions</b>	Convection Baking	Convection Baking	Convection Baking+ Steam Injection+top grill	Convection Baking+ Steam Injection
<b>Weight (kg)</b>	38	38	41	73

## **For safe use**

1. Position the oven on a stand or bracket; do not install it on the floor, and do not stack it. Keep it away from any inflammable materials (at least 10cm away). Equipped a proper switch, fuse, and leakage protector for the oven, and they should be easy available for maintenance.

2. Users should comply with the local electrical safety code. Before using the appliance, please make sure that the power supply matches the specification on the naming plate and the oven is well grounded.
3. The oven must be operated under safe conditions. If anything abnormally occurs, please stop using it immediately, and repair it.
4. The installation and servicing should be performed by qualified personnel. When servicing the oven, please switch it off and cut off the power first, and wait till the oven body cools down.
5. When the oven is operating, don't touch it without gloves on in case of scald.

## **Guarantee**

The oven is designed to process food stuff, it should not be used for other purposes rather than that stated in the manual. The manufacturer would not be responsible for the consequences resulting from the following action:

- Use the appliance for other purposes rather than the intended use;
- Wrong installation and wrong ways of maintenance;
- When something unusual occurs, continue to use this appliance;
- Refit the spare parts without the dealer's written permit;
- Nature disaster.

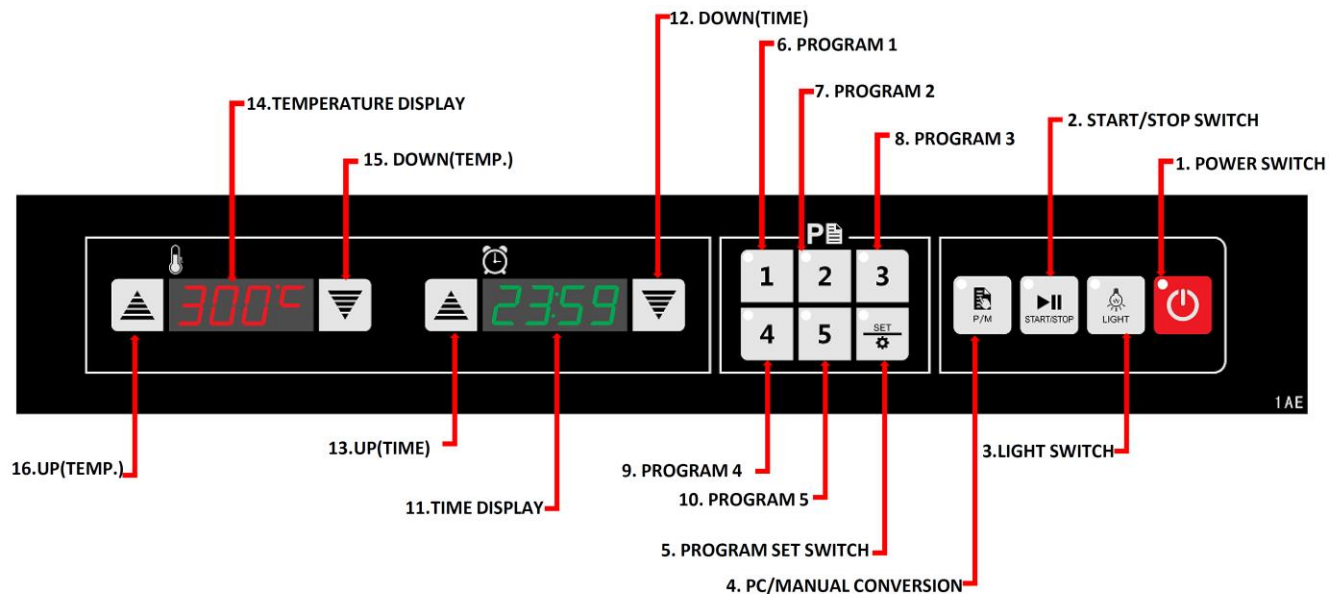
## **Installation**

### **2.1 Electrical connection**

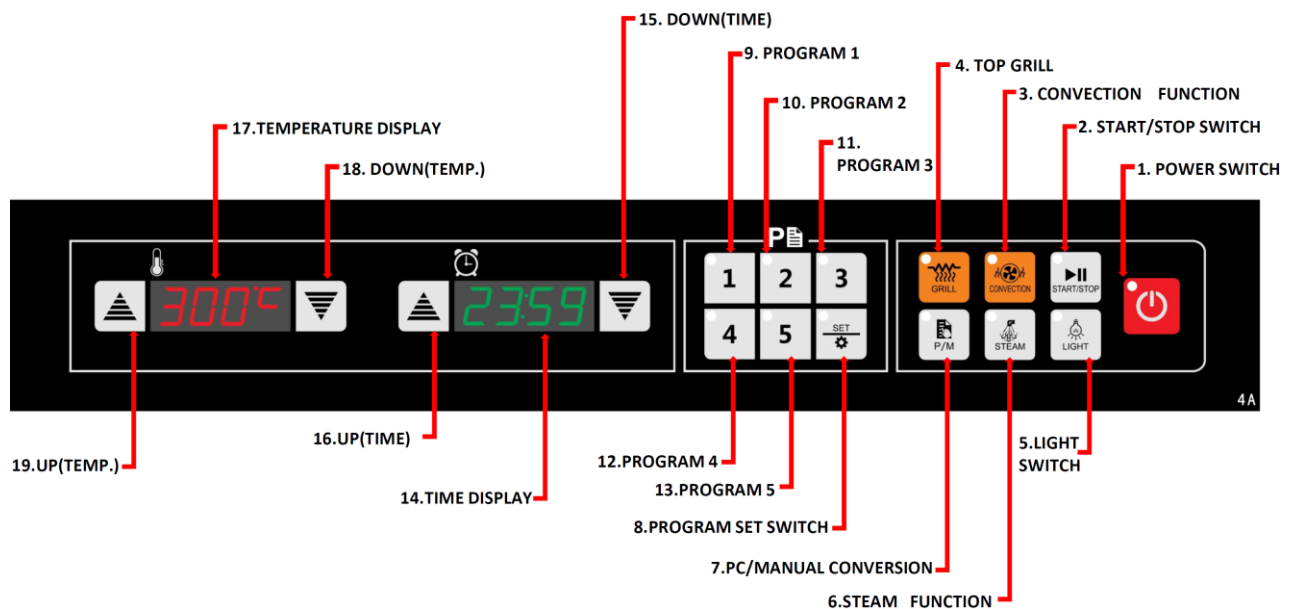
1. Power supply connection should comply with local standard;
2. Make sure the available voltage and frequency match that of stated on naming plate;
3. A two-pole switch should be fixed between power line and unit;

## Control Panel

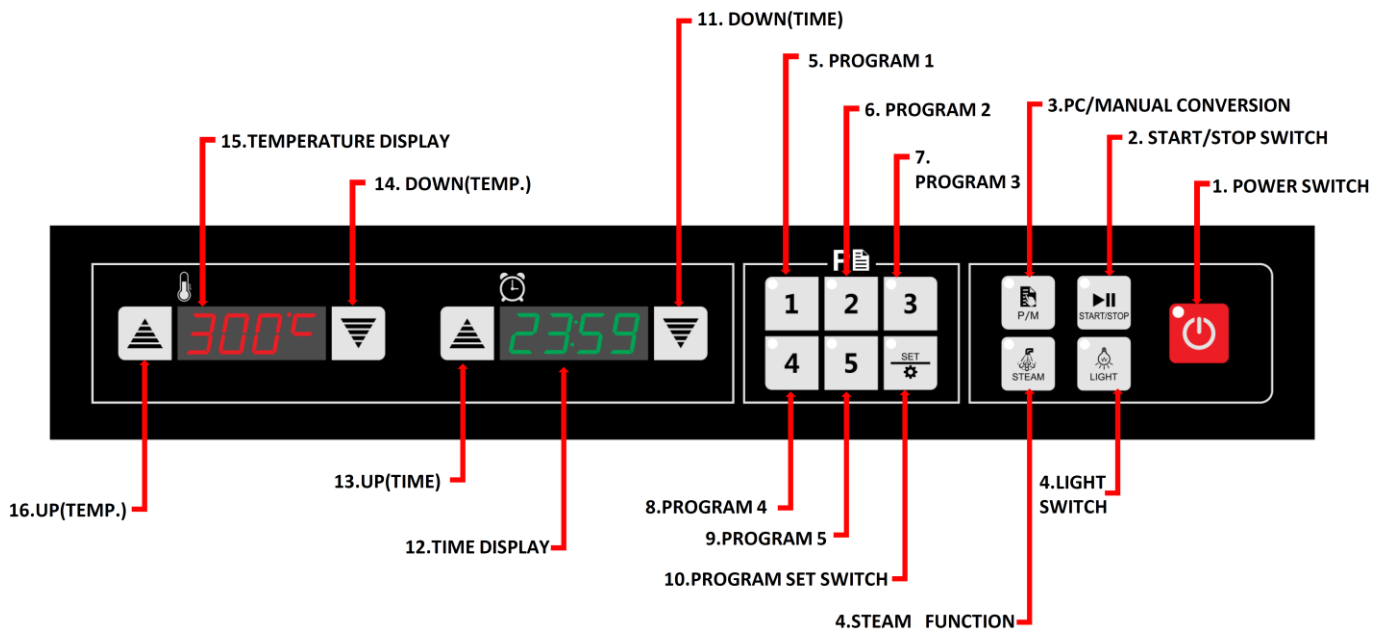
### YSD-1AD YSD-1AED



### YSD-4AD



## YSD-8AD



### Program Set

- Ensure the Convection Oven is plugged in
- Press “Power” button to turn on
- The oven is in Program Mode (P) by default. Press “P/M” button to switch between Program Mode (P) and Multi-Stage Cooking Mode (M)

#### ***Programming for Program Mode (P)***

- Ensure the oven is in “P” mode
- Press one of the program numbers “1-5” and then “Set”. The screens start to blink
- Select the desired temperature (5-260°C) with the “Up” / “Down” switches for temperature and time (Max. 99mins 59secs) with the “Up” / “Down” switches for timer
- Press “Set” to save the program
- Repeat the above steps to set the rest of programs if required

#### ***Programming for Multi-Stage Cooking Mode (M)***

- Ensure the oven is in “M” mode
- Press “Set” and the number buttons “1-5” start to blink
- Press “1” & the button blinks. Select the desired temperature (5-260°C) with the “Up” / “Down” buttons for temperature and time (Max. 99mins 59secs) with the “Up” / “Down” buttons for timer
- When done, press “Set” to complete the set up for stage 1. It will turn into the setting for stage 2 automatically & the “2” button blinks

- 5 stages can be programmed in maximum. Repeat the above steps to set the rest of stages if required. If no program is required for the rest of stages, set time = 0 and press “Set” for each until stage 5 is set
- The program for Multi-Stage Cooking Mode (M) is now ready to use

### **Operation – Program Mode (P) / Multi-Stage Cooking Mode (M)**

- Ensure the Convection Oven is plugged in
- Press “Power” button to turn on
- The oven is in “P” mode and “Convection” is selected by default. If no instruction is given, the oven will begin to keep warm at 65°C
- Press “P/M” button to switch from Program Mode to Multi-Stage Cooking Mode if required
- Press “Grill” button to switch from Convection to Grill if required
- Press one of the set programs “1-5”, then press “Start/Stop” to begin
- The oven will start to preheat & “pr-h” will be shown on screen
- When preheat is finished, the screen will show “food”. Open the door and place food on the trays directly or with food container, then close the door tightly

**Note: the oven will stop to heat if the door is not closed tightly**

- **For Program Mode (P):** The oven will start to cook as the time set for individual program selected
- **For Multi-Stage Cooking Mode (M):** The oven will start to cook as the time set for all programs stored for Multi-Stage Cooking in sequence order e.g. if “2” is selected in M mode, the oven will process programs “2”, “3”, “4” and “5”
- When time is up, buzzer beeps and the screen shows “end”. The food is now ready for taken out. At the same time, the oven will begin to keep warm at 65°C

**Caution: Be careful of hot air when the door is opened. Always use heat-resisted gloves to take out the food.**

- Internal light can be switched on before or during the cooking process by pressing the “Light” button. It will turn off automatically in 30s
- Press “Steam” button during the cooking process for water spraying. It works only when the oven temperature is above 130°C

**Note:** There is a re-set button on the rear of the unit. The unit will stop working when temperature is too high. Press the re-set button to resume normal operation once the oven is cool down.



## **Cleaning & Maintenance**

- Before cleaning disconnect the oven from the power supply. Wash the shelves with warm soapy water and rinse with clean water
- All other parts of the oven can be cleaned with a damp cloth
- DO NOT submerge the oven in water or use water sprays to clean it
- Always clean the convection Oven daily to avoid grease building up
- Use only non-abrasive cleaners and pads. Abrasive cleaners and scouring pads could scratch the finish of the oven

## **Transportation & Storage**

In the process of transportation, the appliance should be handled carefully, preventing the intense shaking. The packaged appliance should be stored in a well-ventilated area free of caustic air. It cannot be placed in the outside area and should never be put upside down. Keep it dry and dust-free. Do not expose it to direct sunlight. Avoid mechanical shocks and vibrations. If it is for temporary storage, the weather-proof method should be taken.

## **Troubleshooting**

<b>Condition</b>	<b>Possible Cause</b>	<b>Solution</b>
The unit is plugged in but not working	1. The unit is not switched on 2. The plug or lead are damaged 3. The fuse has blown 4. Overheat protection is triggered 5. The door is not closed properly	1. Check the unit is correctly plugged in and switched on 2. Contact service. 3. Replace the fuse 4. Cool the unit for about 30 minutes, then press “reset” 5. Close the door tightly
The oven is not heating when the timer & temperature are both set & the screens are both on	1. Digital controller may be broken 2. At least one of heating wires may have burnt out 3. Motor problem	Contact the service.
The oven keeps heating in high temperature	The electronic board may be broken	Contact the service.

# ADEXA DIRECT LIMITED

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service@adexa.co.uk

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## EC Declaration of Conformity

Adexa Direct Limited declares that:

**Equipment Type:** Electric convection oven

**Model:** YSD-1AD, YSD-1AED, YSD-4AD, YSD-8AD

**Imported By:** ADEXA DIRECT LIMITED  
GROUND FLOOR UNIT 1 214 PURLEY WAY CROYDON CR0 4XG  
LONDON, UNITED KINGDOM

**Brand:** ADEXA

**Application of Council Directive(s):** EMC 2014/30/EU  
LVD 2014/35/EU

**Standards:**  
EN 55014-1:2017+A11:2020  
EN IEC 61000-3-2:2019  
EN IEC 61000-3-3:2013+A1:2019  
EN 55014-2: 2015  
EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A2:2019+A14:2019  
EN 60335-2-42:2003+A1:2008+A11:2012  
EN 62233:2008

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

**Date:** 26.10.2021

**Signature:** 

**Full Name:** Hakan Baykal

**Position:** Purchase Manager

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**Imported By:** ADEXA DIRECT LIMITED  
GROUND FLOOR UNIT 1 214 PURLEY WAY CROYDON CR0 4XG  
LONDON, UNITED KINGDOM

**Brand:** ADEXA

**Application of Council Directive(s):** Electromagnetic Compatibility Regulations 2016 and Electrical Equipment(Safety) Regulations 2016 by UK legislation

**Standards:**

BS EN 55014-1:2017+A11:2020

BS EN IEC 61000-3-2:2019

BS EN IEC 61000-3-3:2013+A1:2019

BS EN 55014-2: 2015

BS EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A2:2019+A14:2019

BS EN 60335-2-42:2003+A1:2008+A11:2012

BS EN 62233:2008

I, the undersigned, hereby declare that the equipment specified above conforms to the above Directive(s) and Standard(s).

Date: 23.8.2021

Signature:

A handwritten signature in black ink, appearing to read 'Hakan Baykal', written over a light blue horizontal line.

Full Name: Hakan Baykal

Position: Purchase Manager