

YSD-8A
ELECTRIC CONVECTION OVEN
USER'S MANUAL

Thank you for purchasing our products. Please read this manual carefully for the proper installation, operation.

NOTE:

To be in compliance EN 61000-3-11, the product shall be connected only to a supply of the system impedance: $|z_{sys}|=0.34$ ohms or less. Before connect the product to public power network, please consult your local power supply authority to ensure the power network meet above requirement.

Catalogue of Manual

A. General Introduction.....	2
1.1 Brief Introduction.....	2
1.2 Technology Parameter.....	2
1.3 Safety Attention.....	2
B. Installation.....	2
2.1 Electric Connection.....	2
2.2 Water Connection.....	2
C. Operation.....	3
3.1 Control Panel Diagram.....	3
3.2 Control Panel Function Description.....	3
3.3 Operation.....	3
D. Transportation and Storage.....	4
E. Cleaning and Maintenance.....	4

A. General Introduction

1.1 Brief Introduction

The Electric Convection Oven uses hot air circulation mode, so the temperature up quickly and heat evenly. The oven also has timer and thermostat, so the user can accord needs adjust the time and the temperature. The oven has steam function, and the operator can add the steam to the food. The glass of the door has two layers, so it is beautiful and it can insulate heat. There is a micro-active switch beside the door. When open the door, the fan will stop turning. This can avoid the hot air hurt anybody. The oven is adapted to place in front of the supermarket and fast-food restaurant.

1.2 Technology Parameter

Dimension: 834×796×572mm

Voltage: 230V/50Hz

Power: 6.4KW

Water Pressure: 50~200kPa

1.3 Safety Attention

1. The oven must be placed on an even surface, and the both sides far away from the inflammable materials at least 10cm. The user should install a suitable power switch and fuse breaker near the machine in order to normal maintenance. Don't put anything in front of the switch, easy to operation.
2. All the users must follow the safety electric standard. Before using, make sure the power voltage corresponds to that stated on the data plate, and well ground connection.
3. Only use the oven under safety conditions. If there is any trouble, must maintain it at once.
4. The oven must be test before using.
5. The maintenance and the installation must be operated by professional people. Before carrying out any type of maintenance it is necessary to disconnect the electric power supply and wait for the appliance cool down.
6. During the operating, don't touch the oven in case of scald.

B. Installation

2.1 Electrical Connection

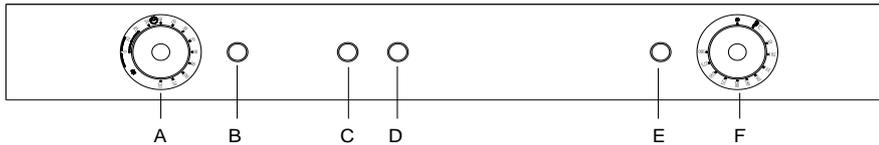
1. The connection to the electric power supply must be done according to the standard.
2. Before installation, make sure the power voltage corresponds to that stated on the data plate.

2.2 Water Connection

1. Use a 1/2" dia. water tube connects to the magnetic-valve, and fixed firmly in case of water leakage.
2. Let a certain quantity of water flow to clean the duct. The water must have a hardness between 0.5° -5° F (this is in order to reduce the formation of limestone deposits) and the water pressure between 50~200kPa.

C. Operation

3.1 Control Panel Diagram:



3.2 Control Panel Function Description

1. “A” Timer, control power and time;
2. “B” Power Indicator, show the power condition;
3. “C” Steam Indicator, show the steam condition;
4. “D” Steam Switch, press start to steaming, free stop steaming;
5. “E” Working Indicator, show the electric element condition;
6. “F” Temperature controller, show the chamber temperature, and temperature is 300°C;

3.3 Operation

1. Connect the power, rotate the timer to manual switch, and rotate the temperature controller to 200 °C, heat about 10 minutes;(For the first use of the appliance, wash the chamber with hot water. Heat about 30 minutes at 200 °C to eliminate any insulation odors);
2. Open the door, then put the food in the chamber, and close the door. Adjust the temperature controller to the needed temperature and adjust the timer to the needed time. (When put the food in the chamber, leave a distance of at least 40mm between one pan and the next for the air circulation.)
3. If the baking food needs keeping certain humidity, user open the steam switch, and add vapor.
4. The oven will stop automatically after the oven reaches the setting time, then user can take out of the food.

Note :

- 1、 During the operation, please wear the glove in case of scald.**
- 2、 During the grilling, please keep the distance between foods. Don't put it too close so that air ventilation is well in the cavity. The maximum food load is 10 kg.**

D. Transportation and Storage

During transportation, the machine should be careful handled. It should not be put upside down. It should be put in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporary, measurement against raining in needed.

E. Cleaning and Maintenance

1. During the cleaning, please cut off the power, and wait the equipment cool down.
2. Open the oven, take out the steel grill, and clean them with water and cleaner.
3. Clean the oven without corrosive wet towel. Don't clean it with a water jet in case of destroy the electric performance.
4. Use dry towel scratch the oven.
5. After cleaning, turn on the power, rotate the temperature about 80°C, and shut off the power after the oven is dry.