

Electric Oven

YSD-B

YSD-B-S

User's Manual

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

This manual is not applicable for those who have physical or mental disabilities, insufficient experience, and/or insufficient knowledge, including children.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.



Warning

- ◆ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ◆ For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the device.
- ◆ Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ If the appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.
- ◆ Yellow-green wires of power cord have been connected to dedicated plug to connect to the earth pole, which must be connected with reliable earth system to ensure safety. Earth resistance of customer socket should be less than 4Ω.

Contents

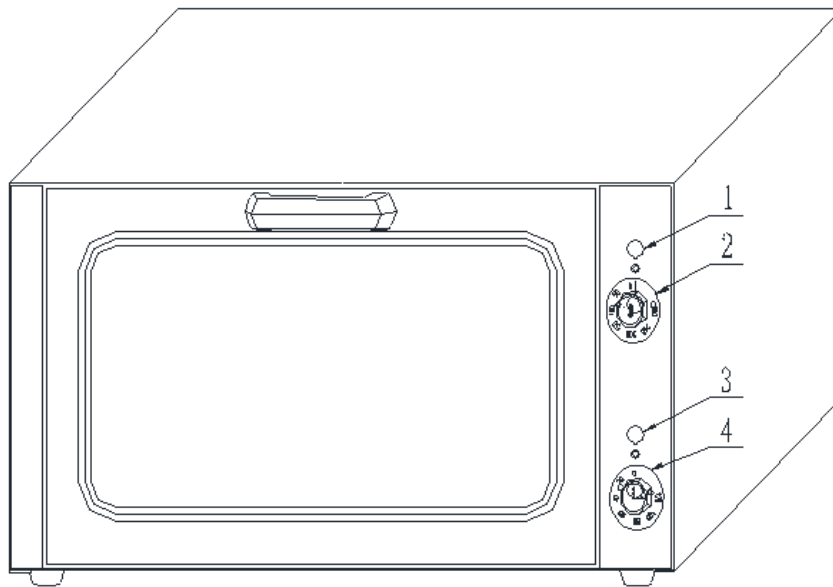
1. Functional Introduction.....	4
2. Structure Schematic Diagram & Working Principle.....	4
3. Basic Features & Parameters.....	5
4. Precautions & Recommendations.....	6
5. Working Instructions & Operation Flow.....	7
6. Routine Inspection.....	8
7. Cleaning & Maintenance.....	8
8. Failure Analysis & Trouble Shooting.....	9

1. Functional Introduction

This product is a new generation product developed by our company, which is combined with advantages from home and abroad. It integrates merits of safe and hygienic, practical and reliable, with even heat power and high working efficiency, and energy saving etc. The product is available for hotel, supermarket, restaurant, food industry and household baking (pastry, meat). Also, it is intended for medical treatment and scientific research etc.

2. Structure Schematic Diagram & Working Principle

2.1 Structure Schematic Diagram:



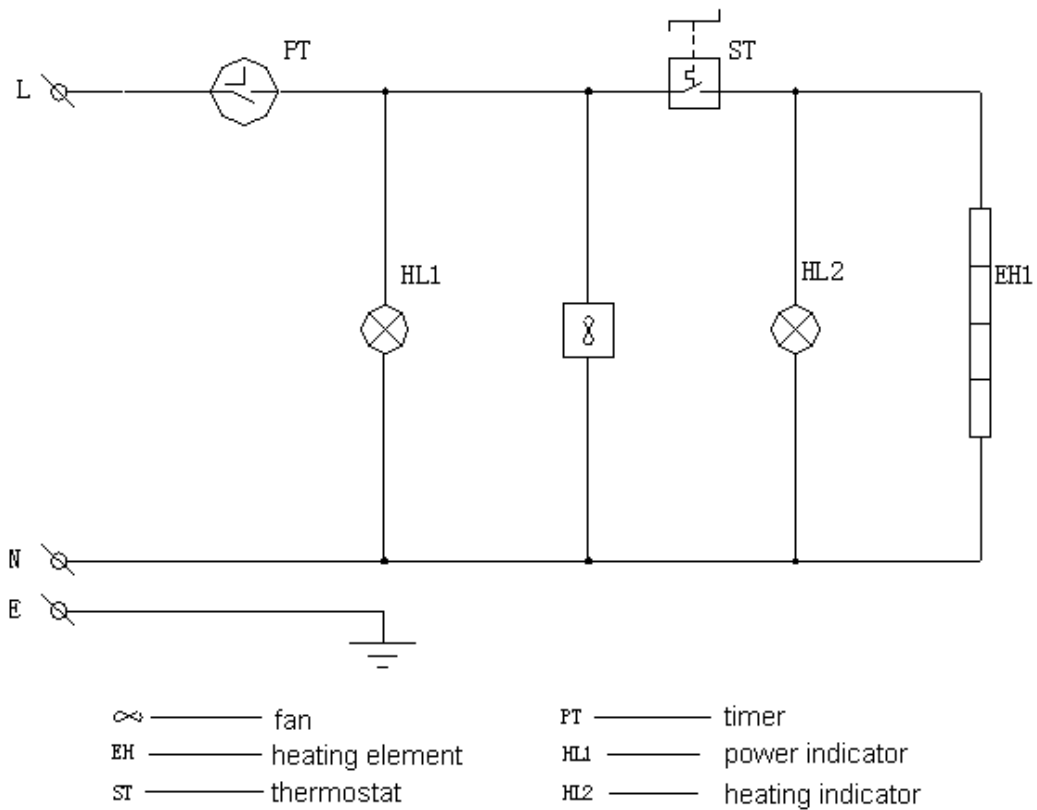
1—temperature indicator 2—temperature control 3—timing indicator 4—timer control

2.2 Structural & Functional Features:

1. The chamber is equipped with dedicated fan to force circulation. That achieves a more even baking temperature and a shorter baking time.
2. Equipped with a timing power-off knob of 20-120min and a temperature setting knob of 50-300°C.
3. Made of high-quality stainless steel, corrosion resisting.
4. The chamber is covered by special insulating material with powerful power, which is fast in heating up, high efficiency in work and energy saving.
5. The product and its accessories are approved by nation and international. Its quality is in international level, low in failure rate and high in cost performance ratio.

2.3 Electrical Diagram:

YSD-B/YSD-B-S 2.5kW/230VAC/50Hz



3. Basic Features & Parameters

Model	YSD-B	YSD-B-S
Dimension (mm)	530x320x500	530x320x520
Chamber Size (mm)	404x257x300	404x257x300
Power (kW)	2.5	2.5
Voltage (V/Hz)	220-240V/50-60Hz	220-240V/50-60Hz
Temperature Range (°C)	50-300	50-300
Power-off Time (min)	20-120	20-120
Capacity (L)	30	30
Weight (kg)	16.5	18

4. Precautions & Recommendations

4.1 Transportation and Storage

During transportation, the machine should be carefully handled and do not put it upside down to prevent from damaging to the shell and inside. The packaged machine should be stored in a ventilated warehouse without corrosive gas. If it needs to be stored in open air temporarily, measurement against raining is needed.

4.2 Notice for Installment

1. The supply voltage should correspond with the working voltage of the appliance.
2. There is an earth stud at rear of the furnace body, which should be connected with a copper wire that no less than 1.5 mm² and ground wire that complying with safety regulations reliably.
3. The fixed arrangement of wire should be equipped with a all-poles disconnecting switch whose poles have a contact separation at a minimum clearance of 3mm. Grounding leakage protection switch is recommended. Sundries in front of the switch are not allowed for convenient operation sake.
4. The appliance should be placed in a smooth area. Do not install it directly on the floor or pile it up. Please keep a minimum clearance of 10cm from non-combustible materials on both sides, 20cm from non-combustible objects (e.g. walls, windows etc.) at back side.
5. Check the connection, voltage and safety grounding after installation.
6. The mounting position should keep away from the flammable and explosive objects. The ambient temperature should below 45°C and the relative humidity should below 85%.
7. Installation should be operated by professional technician.

4.3 Special Notice

1. This product is a commercial machine that needs to be operated by trained cook, not applicable for household use.
2. Do not sway or tilt the machine during operation.
3. Do not dismantle or self-modify the machine. Dismantlement and self-modification may cause casualty.
4. Do not open the housing of the machine. This product contains high-voltage circuit, housing dismantlement may cause electric shock.
5. Unplug and cut off the power before cleaning.
6. Do not spray water directly onto the product during cleaning. Water may conduct electricity, which may cause electric shock.

7. Do not pat the product or put any heavy objects onto it. Abnormal operation may cause damage and danger.
8. High temperature may cause scald. Do not touch the appliance with hands directly during or after operation due to high temperature.
9. To prevent damages, turn off the electric switch ASAP when near the thunder zone.
10. Do not destroy the control panel with hard or sharp objects.
11. Turn off the electric switch after working.
12. If the power cord is damaged, to avoid danger, replacement should be operated by manufacturer or maintenance department or similar professional technicians.

5. Working Instructions & Operation Flow

1. Before using, please check that whether the power installation is correct and make sure that the supply voltage corresponds to the service voltage.
2. Plug the oven to socket and turn on the automatic switch.
3. Put the food need baking on the racks or trays, then close the door.
4. Turn the knob clockwise to set temperature and time. At this moment, the two indicators illuminate and it starts timing and heating. If the temperature indicator is auto-off, which indicates that set temperature is reached, the heating elements will disconnect automatically (it is available to put the food need baking into the oven at this time); if the temperature indicator is auto-on, which indicates that it is keeping warm automatically, the timer indicator will be off automatically. If alarm is heard, set time is up, the machine auto-disconnect and stops heating.

Notice:

- ◆ At this moment, the chamber temperature will not drop rapidly, you can bake with remaining heat to avoid food burnt.
- ◆ When the door is open, weight carrying on the door should not exceed 6kg. Also, do not open/close or collide the door vigorously.
- ◆ Food should not fill with the chamber, a passageway should be left for hot-air circulation.

Warning:

- ◆ During operation, have your protective gloves worn to prevent scald.
- ◆ If any failure occurs during operation (e.g. strange noise, burnt smell or flue of non-baking food, flame), the fan stops running, heating elements stop heating or temperature is 10°C or more higher than set point, please inform professional technician to check and maintain immediately.

6. Routine Inspection

It is necessary to check the machine daily.

Check the machine regularly can avoid serious accident happens.

Stop using if user feels that there are some problems in the circuit or machine.

Check the situation of the machine before or after using every day.

Before using: Whether the machine is tilted?

Whether the control panel is damaged?

Whether the power cord is aging, cracking or damaged?

During using: Whether there is strange smell or vibration noise?

Whether the temperature is out of control or any electric leakage?

Whether the power is normal?

7. Cleaning & Maintenance

1. Before cleaning, please cut off the power and have the work done after the device cools down.
2. After working every day, clean the internal and external surfaces, chamber and power cord surface with a wet towel containing non-corrosive detergent. Do not spray the machine directly with water. Water infiltration may damage its electrical property and cause electricity safety accidents.
3. If not going to use the appliance at any time, please turn off the thermostat and power switch.
4. If not going to use the appliance for a long time, please clean it completely and store it in a well-ventilated warehouse without any corrosive gases.

8. Failure Analysis & Trouble Shooting

Symptoms	Causes	Solutions
Connect the power, heating indicator is on, but it does not heat up.	<ol style="list-style-type: none"> 1. The thermostat is defective. 2. At least one of the heating wires is burnt out. 	<ol style="list-style-type: none"> 1. Replace the thermostat. 2. Replace the burnt-out heating wire.
Connect the power and rotate the thermostat, the heating indicator is on, but temperature is rising without control.	<ol style="list-style-type: none"> 1. The thermostat is malfunctioning. 	<ol style="list-style-type: none"> 1. Replace the thermostat.
Connect the power, heating is normal, but the indicator is off.	<ol style="list-style-type: none"> 1. The indicator is defective. 	<ol style="list-style-type: none"> 1. Replace the indicator.
Indicator is off and it does not heat up.	<ol style="list-style-type: none"> 1. Supply power is abnormal or disconnected. 2. The fuse is fused. 	<ol style="list-style-type: none"> 1. Check the power supply and its connection to make it supply normally. 2. Replace the fuse.

Aforementioned troubles are just for reference. If any failure occurs, please stop using, and inform the professional technicians to check and repair.