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## Maxima MK-09300419

# Maxima Convection Steam Oven - Model MK-09300419

## User Manual

### 1. INTRODUCTION

This professional Maxima convection steam oven is designed for a variety of cooking tasks, including baking, roasting, and steaming. It efficiently circulates hot air to achieve crispy results for baked goods and can also be used for roasting potatoes, vegetables, and meats. The integrated steam function allows for tender cooking, particularly suitable for delicate dishes. The oven is equipped with four baking trays, each measuring 60 x 40 cm, and features user-friendly analog controls for precise temperature and time management. Its durable stainless steel construction and enameled interior ensure longevity and ease of cleaning.

### 2. SAFETY INSTRUCTIONS

- Read all instructions before using the appliance.
- Ensure the oven is connected to a properly grounded 400V power supply by a qualified electrician.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot items or surfaces.
- Always allow the oven to cool completely before cleaning or performing maintenance.
- Keep children and pets away from the appliance during operation and while it is cooling.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Ensure adequate ventilation around the oven during operation.
- Never use abrasive cleaners or sharp objects that could damage the oven's surfaces.

### 3. SETUP AND INSTALLATION

#### 3.1 Unpacking

Carefully remove the oven from its packaging. Inspect the appliance for any damage incurred during transit. Retain packaging materials for future transport if necessary.

#### 3.2 Placement

Place the oven on a stable, level, and heat-resistant surface. The oven is equipped with four rubber feet for enhanced stability. Ensure there is sufficient clearance around the oven for proper ventilation.



Figure 1: Side view of the oven, illustrating its compact design and stable rubber feet.

### 3.3 Electrical Connection

This appliance requires a 400V electrical supply. Connection must be performed by a qualified electrician in accordance with local electrical codes and regulations. Ensure the power outlet matches the oven's specifications.



Figure 2: Rear view of the oven, highlighting the power connection point.

### 3.4 Initial Cleaning

Before first use, wipe the interior and exterior surfaces with a damp cloth to remove any dust or manufacturing residues.

## 4. OPERATING INSTRUCTIONS

### 4.1 Controls Overview



Figure 3: Front view of the oven, displaying the control panel.

The oven features analog controls located on the front panel:

- **Temperature Knob:** Adjusts the oven temperature from 0 to 300°C.
- **Timer Knob:** Sets the cooking time from 0 to 120 minutes.
- **Power Indicator Light:** Illuminates when the oven is powered on.
- **Working Indicator Light:** Illuminates when the oven is actively heating and reaches the set temperature.
- **Spray Switch:** Activates the steam function.

## 4.2 Preheating the Oven

1. Ensure the oven is plugged in and the power is on.
2. Turn the Temperature Knob to your desired cooking temperature.
3. The Working Indicator Light will illuminate, indicating the oven is heating. It will turn off once the set temperature is reached.

## 4.3 Loading Trays

The oven accommodates four baking trays, each measuring 60 x 40 cm. The distance between the tray supports is 8 cm.



Figure 4: Oven interior with tray racks visible.



Figure 5: The oven shown with its accompanying baking trays.

#### 4.4 Cooking with Convection

1. Preheat the oven to the desired temperature.
2. Carefully place your food on the baking trays and slide them into the oven.
3. Close the oven door securely.
4. Set the cooking time using the Timer Knob. The oven will automatically shut off when the timer expires.
5. Monitor the cooking process through the double thermal glass door.

#### 4.5 Using the Steam Function

To introduce steam during cooking, activate the Spray Switch. This function is ideal for dishes requiring moisture or a tender finish.

### 5. MAINTENANCE AND CLEANING

Regular cleaning is essential to maintain the oven's performance and hygiene. Always ensure the oven is completely cool before beginning any cleaning procedures.

## 5.1 Daily Cleaning

- After each use, once the oven has cooled, wipe the interior and exterior surfaces with a damp cloth and mild detergent.
- Remove and clean the baking trays separately.
- Dry all surfaces thoroughly to prevent water spots.

## 5.2 Removing Stubborn Dirt

For stubborn food residues or grease, follow these steps:

1. Place a heat-resistant bowl filled with water inside the oven.
2. Set the oven temperature to approximately 200°C and allow it to heat for a short period, creating steam.
3. Turn off the oven and let it cool down. The steam will help loosen the dirt.
4. Once cool, wipe the interior walls with a damp cloth.

## 5.3 Door Cleaning

The double thermal glass door can be removed occasionally for more thorough cleaning. Refer to the specific instructions for door removal and reinstallation to avoid damage.

# 6. TROUBLESHOOTING

If you encounter issues with your Maxima convection steam oven, please refer to the following common troubleshooting steps:

- **Oven not heating:** Check if the oven is properly plugged into a functional 400V power outlet. Ensure the power switch is on and the temperature knob is set.
- **Uneven cooking:** Ensure the oven is preheated correctly. Avoid overcrowding the trays, allowing for proper air circulation.
- **Steam function not working:** Verify that the Spray Switch is activated. Ensure there is an adequate water supply if an external connection is required (check specific model requirements).

If problems persist after attempting these steps, please contact Maxima customer support for assistance.

# 7. SPECIFICATIONS

Attribute	Specification
Brand	Maxima
Model Number	MK-09300419
Power	6400 Watts
Voltage	400V
Dimensions (L x W x H)	83.4 x 9.5 x 57 cm
Weight	70 Kilograms

Material	Stainless Steel
Interior Material	Enameled
Temperature Range	0 - 300°C
Timer Range	0 - 120 minutes
Tray Size	60 x 40 cm
Number of Trays	4
Tray Spacing	8 cm

## 8. WARRANTY AND SUPPORT

For detailed warranty information, technical support, or spare parts inquiries, please contact Maxima customer service directly. Keep your purchase receipt and model number (MK-09300419) readily available when contacting support.