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› TOSHIBA Stone Kiln Dome Oven Range ER-YD7000 Instruction Manual

TOSHIBA ER-YD7000

TOSHIBA Stone Kiln Dome Oven Range ER-YD7000 Instruction Manual

Model: ER-YD7000

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your TOSHIBA Stone Kiln Dome Oven Range, model ER-YD7000. Please read this manual thoroughly before using the appliance and keep it for future reference.

2. IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, or injury.

- Do not operate the oven range if the power cord or plug is damaged.
- Ensure the appliance is placed on a stable, level surface.
- Do not block ventilation openings.
- Do not heat sealed containers in the oven, as they may explode.
- Supervise children when the appliance is in use.
- Only use accessories recommended by the manufacturer.
- Unplug the appliance before cleaning or maintenance.

3. SETUP AND INSTALLATION

3.1 Unpacking

Carefully remove the oven range and all accessories from the packaging. Retain packaging materials for potential future transport or service.

3.2 Placement

Place the oven range on a flat, stable countertop. Ensure adequate clearance around the appliance for proper ventilation. Do not place near heat sources or in direct sunlight.

	単機能 コンパクトモデル ER-S17ZB	熱風2段 おすすめモデル ER-YD3000	熱風2段 プレミアムモデル ER-YD7000
			
総庫内容量※1	17L	30L	30L
2段調理	—	○ 熱風コンベクション	○ 熱風コンベクション
赤外線センサー	—	8つ目赤外線センサー	1024ポイント赤外線センサー
最大レンジ出力(W)	900 : 最大1分30秒 (600) ※2	1000 : 最大5分 (600) ※3	1000 : 最大5分 (600) ※3
オープン温度※4	—	100～250℃・300℃※5	100～300℃・350℃※5
石窯おまかせ焼き	—	○ (肉・魚・野菜)	○ (肉・魚・野菜・深皿煮込み・グラタン)
過熱水蒸気調理	—	○	○
IOT機能	—	—	○ スマートフォン連携 (アプリ対応)
操作タイプ	わかりやすいボタンで シンプル操作	点滅表示ボタン 使う時に操作をお知らせ	見やすく使いやすい カラータッチ液晶

※1.総庫内容量とは、JISの規定に基づいて算出された容量です。※2.定格高周波出力900Wは短時間高出力機能（最大1分30秒）であり、定格連続高周波出力は600Wです。600Wへは自動的に切り換わります。※3.定格高周波出力1000Wは短時間高出力機能（最大5分）であり、定格連続高周波出力は600Wです。600Wへは自動的に切り換わります。※4.温度は庫内が空の状態では中心部を熱電温度計法により測定しています（JISの測定方法による）。※5.350℃での運転時間は約5分です。その後は自動的に230℃に切り換わります。温度を260℃以上に設定したときも自動的に230℃に切り換わります。また、設定温度が350℃のときは予熱温度は300℃になります。350℃は一般社団法人日本電機工業会（JEMA）「表示に関する自主基準（平成19年6月19日制定）」に準ずる。

Figure 1: Front view of the TOSHIBA ER-YD7000(K) Oven Range.



Figure 2: Dimensions of the TOSHIBA ER-YD7000(K) Oven Range (Depth: 39.9 cm, Width: 49.8 cm, Height: 39.6 cm).

3.3 Power Connection

Connect the power plug to a grounded 100V, 50Hz electrical outlet. Do not use extension cords or adapters.

3.4 Initial Cleaning

Before first use, wipe the interior and exterior of the oven range with a damp cloth. Ensure all packing materials are removed from inside the cavity.

3.5 Included Accessories

The following accessories are included with your oven range:

- Instruction Manual
- Recipe Book
- Deep Dish (enameled steel) 41.2 x 29.1 cm (1 piece)
- Grill Net
- Far-infrared Baking Trays (coated) 41.2 x 29.1 cm (2 pieces)

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The ER-YD7000 features a touch screen control panel for intuitive operation. Indicators will guide you through various cooking modes and settings.

過熱水蒸気オーブンレンジ

石窯ドームのプレミアムモデル
ER-YD7000

容量
30 L

オーブン
2段



Figure 3: The touch screen control panel for easy operation.

4.2 Microwave Function

For basic microwave heating, place food in a microwave-safe dish. Select the desired power level (up to 1000W, 600W continuous) and cooking time using the touch controls.

4.3 Oven Function (Stone Kiln Dome)

The Stone Kiln Dome oven can reach temperatures up to 350°C, providing powerful and even heating for baking and roasting. Preheating to 200°C takes approximately 5 minutes.

オーブン機能

※1

業界最高* 350℃の石窯ドームが、
おいしい火加減で焼き上げ。

350℃
贅沢火力

*2023年3月1日現在、国内家庭用100Vオーブンレンジにおいて。

350℃^{※1} 石窯オーブンは、加熱がはやい！
だから予熱もスピーディー！

予熱
200℃まで
約5分



○予熱時間は、予熱をする前の庫内温度や室温、電圧などにより、多少前後することがあります。

※1. 350℃での運転時間は約5分です。その後は自動的に230℃に切り換わります。

○画像はイメージです。

Figure 4: The 350℃ Stone Kiln Dome oven provides rapid and powerful heating.

The oven features a round stone kiln dome structure and slitted baking trays for excellent hot air convection, ensuring even cooking results for items like bread and pastries.

ラウンド石窯ドーム構造

丸みを帯びた庫内の構造と角皿のスリットで、熱風の対流が良く、ムラを抑えます。パンやお菓子も2段調理が楽しめます。

角皿スリット



Figure 5: The round stone kiln dome structure ensures even heat distribution for baking.

4.4 Automatic Reheating with Infrared Sensor

The oven range is equipped with a precise infrared sensor that detects the position and quantity of food at 1024 points, ensuring optimal reheating for various dishes like rice and side dishes.

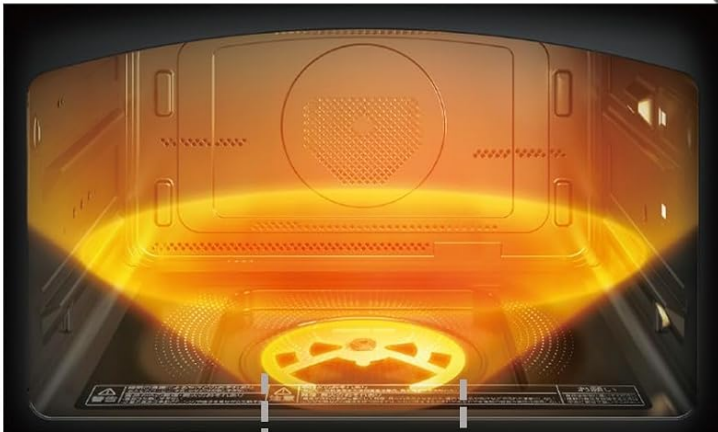
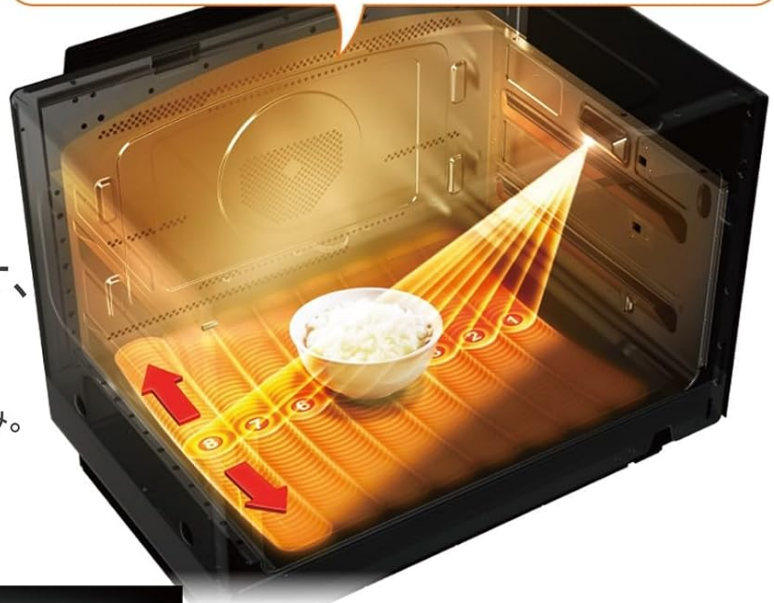
あたため機能

庫内1024カ所※1+空間※2を
きめ細かくセンシング

▶ ねらって 赤外線センサー

食品の位置と分量を
見分ける高精度センサー。
食品の位置と分量を見分け、
より適温にあたため！

(ER-YD7000/YD5000のみ。
自動あたため[ごはん・おかず]
において。)



◀ 大型アンテナ

20cmの大型アンテナで
ムラを抑えて広範囲に加熱。

※1.8つ目赤外線センサー×128ポイント=1024カ所。 ※2.温度センサーで庫内を検知。

○画像はイメージです。

Figure 6: The infrared sensor precisely detects food for automatic reheating.

4.5 Deep Dish Cooking

Utilize the included 5cm deep dish for a wide variety of recipes. Simply place ingredients in the deep dish and select the appropriate cooking mode. The oven range offers 81 pre-programmed recipes for deep dish cooking.

深さ5cmの深皿調理で 料理のレパートリーがひろがる

調理ステップはかんたん！
めんどうな火加減の
調整も不要！

深皿に材料を入れて
スタート。
あとは待つだけ！

全 81 レシピ



○調理後の深皿は、熱に弱い場所に置かないでください。変形や変色のおそれがあります。



Figure 7: Examples of dishes prepared using the 5cm deep dish.

石窯おまかせ焼き お好みの味を付けて

ならべるだけ！手軽においしく本格料理。

ジューシーなお肉、ヘルシーなお魚、煮込みや焼き物も、手軽な準備とラクラク操作でおまかせ。



Figure 8: Overview of cooking features including oven temperature, infrared sensor, and deep dish cooking.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your oven range. Always unplug the appliance before cleaning.

5.1 Easy Cleaning Course

The oven range features an "Easy Cleaning Course" that uses steam to loosen dirt, making it easier to wipe away. You can select cleaning times of 3, 5, or 10 minutes depending on the level of soiling.

お手入れしやすい

「手間なしお手入れコース」

スチームでよごれを浮かして落としやすくします。

用途に合わせて
5分・10分も
選べるように

わずか
3分



「庫内乾燥コース」

レンジ調理後の庫内の結露、
スチーム調理後のべたつきの
軽減に。
庫内の状態に合わせて時間を
選べます。



*画像はイメージです。

Figure 9: The Easy Cleaning Course uses steam for effortless cleaning.

5.2 Oven Interior Drying Course

After steam cooking or cleaning, use the "Oven Interior Drying Course" to reduce condensation and stickiness inside the cavity. Select the drying time based on the interior's condition.

5.3 General Cleaning

- Wipe the exterior with a soft, damp cloth.
- Clean the interior with a mild detergent and a soft cloth, then wipe with a clean, damp cloth.
- Remove and clean the deep dish and grill net after each use.
- Do not use abrasive cleaners or metal scouring pads.

6. TROUBLESHOOTING

If you encounter issues with your oven range, refer to the following common problems and solutions before contacting

customer service.

Problem	Possible Cause	Solution
Appliance does not turn on.	Power cord not properly plugged in; power outage.	Check power cord connection; check household circuit breaker.
Food not heating or cooking unevenly.	Incorrect power level/time setting; food placed improperly; ventilation blocked.	Adjust settings; ensure food is centered; check for blocked vents.
Unusual noise during operation.	Normal operation noise (e.g., fan); foreign object inside.	If noise is excessive or unusual, unplug and contact service.
Error code displayed.	Internal malfunction.	Note the error code, unplug the appliance, and contact customer support.

7. SPECIFICATIONS

Feature	Specification
Brand	TOSHIBA
Model Number	ER-YD7000(K)
Product Dimensions (D x W x H)	39.9 cm x 49.8 cm x 39.6 cm
Color	Black
Capacity	30 L
Special Features	One-touch button, Automatic cooking, Defrost
Wattage	1430 W
Controller Type	Touch
Power Consumption	72 kWh
Voltage	100 V
Human Interface Input	Touchscreen
Defrost System Type	Automatic Defrost
Cooking Programs	Medium, Low, Automatic cooking, Defrost, High
Frequency	50 Hz
Item Weight	21 kg

Feature	Specification
Recommended Uses	Home
Installation Type	Countertop
Included Components	Recipe book, Instruction manual, Deep dish (enameled steel) 41.2x29.1cm (1 piece), Grill net, Far-infrared baking trays (coated) 41.2x29.1cm (2 pieces)
Product Type	Steam Oven Range

8. WARRANTY AND SUPPORT

8.1 Warranty Information

This product comes with a 1-year warranty from the date of purchase. A proof of purchase is required for warranty claims. The warranty is valid only for use within Japan.

8.2 Customer Support

For technical assistance, service, or inquiries regarding your TOSHIBA oven range, please contact TOSHIBA customer support. Refer to the official TOSHIBA website or your purchase documentation for contact details.

