

TOSHIBA ER-YD70

TOSHIBA ER-YD70(K) Steam Oven Range Instruction Manual

Model: ER-YD70(K)

1. INTRODUCTION

Thank you for purchasing the TOSHIBA ER-YD70(K) Steam Oven Range. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read this manual thoroughly before use and keep it for future reference.

2. SAFETY INFORMATION

To prevent injury to yourself and others, or damage to property, always observe the following safety precautions:

- Do not operate the appliance if the power cord or plug is damaged.
- Ensure proper ventilation around the appliance. Do not block air vents.
- Do not place flammable materials inside or near the oven.
- Always use oven-safe dishes and containers.
- Do not heat sealed containers or eggs in their shells, as they may explode.
- Supervise children when the appliance is in use.
- Always unplug the appliance before cleaning or maintenance.
- Do not attempt to repair or modify the appliance yourself. Contact qualified service personnel.

3. PRODUCT OVERVIEW

The TOSHIBA ER-YD70(K) is a 26-liter steam oven range designed for versatile cooking. It features a wide and flat interior, a compact footprint, and an infrared sensor for precise heating. Key functions include microwave, oven, steam, and non-fry cooking.

	オープンレンジ コンパクトモデル ER-Y60	石窯ドーム シンプルモデル ER-YD70	石窯ドーム 多機能モデル ER-YD80	おまかせ焼き機能搭載 上位モデル ER-XD100
				
	(W) グランホワイト	(W) グランホワイト (K) ブラック	(W) ホワイト (K) ブラック	(W) グランホワイト
総庫内容量 ^{※1}	23L	26L	26L	30L
オープン温度 ^{※2}	100~250℃ ^{※3}	100~250℃ ^{※3}	100~250℃ ^{※3}	100~250℃ ^{※3}
石窯おまかせ焼き	—	—	—	○ (肉・野菜)
スチーム方式	角皿式 ^{※4}	角皿式 ^{※4}	角皿式 ^{※4}	給水カセット式
赤外線センサー	— 温度センサー	○	○	○
庫内よごれプロテクト (扉部、底面を除く)	—	—	○	◎
液晶バックライト	—	—	○	フラットな丸い天井
総レシピ数 (自動メニュー数)	80 ^{※5} (69 ^{※6})	112 ^{※5} (85 ^{※6})	124 ^{※5} (91 ^{※6})	178 ^{※5} (104 ^{※6})

※1. 温度は庫内が空の状態でも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）。※2. 庫内に食品や付属品を入れて温度を測定すると、温度が合わないことがあります（料理を作る場合は、料理集の温度を目安にしてください）。※3. 250℃での運転時間は約5分です。その後は自動的に200℃に切り替わります。温度を210℃以上に設定したときも自動的に200℃に切り替わります。また、設定温度が210℃以上のときは予熱温度は200℃になります。※4. 角皿にお湯を注いで水蒸気を発生させる調理方法。※5. アレンジレシピ、バリエーションレシピ、ケーキ型サイズ、トッピングを含みます。※6. 取扱説明書および料理集の自動調理可能なメニュー数（自動あたためを含み、お手入れを除く）

Figure 3.1: Front view of the TOSHIBA ER-YD70(K) Steam Oven Range. This image shows the appliance's sleek black exterior, the control panel on the right, and the large oven door with a handle.

Key Features:

- **26L Wide & Flat Interior:** Offers ample space for various dishes and easy access.
- **Compact Design:** With a depth of 39cm, it fits well in smaller kitchen spaces.
- **Infrared Sensor & Temperature Sensor:** Ensures even heating and prevents uneven cooking, especially for dishes prone to splattering.
- **Far-Infrared Deodorizing Black Coat:** Applied to the inner walls (excluding door and bottom) for efficient heating and odor reduction.
- **Non-Fry Cooking:** Prepare crispy fried foods with less oil.
- **Steam Cooking:** Utilize the square plate for steaming various dishes.
- **Automatic Menus:** Includes quick and easy options for frozen vegetables and other common meals.

4. SETUP

4.1 Unpacking

1. Carefully remove the oven range from its packaging.
2. Remove all packing materials, including any protective film or tape from the interior and exterior.
3. Check for any damage during transit. If damaged, do not use and contact your retailer.

4.2 Placement

Choose a stable, level surface that can support the weight of the oven range. Ensure adequate clearance for ventilation:

- Maintain at least 10 cm (4 inches) of space on the top and sides.
- Ensure at least 5 cm (2 inches) of space at the rear.
- Do not place the oven near heat sources or in direct sunlight.



Figure 4.1: Installation dimensions and clearances. The diagram illustrates the external dimensions (480mm width, 390mm depth, 350mm height) and recommended distances from walls for proper ventilation (e.g., 370mm from side walls, 45mm from rear wall).

4.3 Power Connection

Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the appliance's requirements (100 Volts).

5. OPERATING INSTRUCTIONS

5.1 Basic Operation

To turn on the appliance, press the Power button. Use the control dial and buttons on the panel to select functions and adjust settings.

5.2 Microwave Function

The microwave function uses an infrared sensor to heat food precisely from -10°C to 90°C. Place food in a microwave-safe container, select the desired temperature or power level, and start heating.

5.3 Oven Function

The oven function allows for baking and roasting at temperatures up to 250°C. Preheat the oven to the desired temperature before placing food inside. The oven can also toast up to two slices of bread at once.



Figure 5.1: Oven functions. This image displays examples of non-fry cooking (crispy fried chicken), toasting bread (with butter), and preparing low-carb bread, highlighting the versatility of the oven.

5.4 Steam Function

For steam cooking, pour water into the groove of the square plate. This generates steam for dishes like chawanmushi, sponge cakes, cream puffs, and puddings. Refer to the recipe book for specific instructions.



Figure 5.2: Steam cooking with the square plate. This diagram shows water being poured into the designated groove on the square plate to generate steam for various recipes.

5.5 Non-Fry Cooking

The non-fry function allows you to prepare healthier versions of fried foods without using excessive oil. Select the non-fry mode and follow the recipe instructions for best results.

5.6 Automatic Menus

The oven range includes various automatic menus for convenient cooking. These include:

- **Warming Functions:** Heat side dishes evenly, preventing splattering. Warm bread to a fluffy, freshly baked texture.
- **Frozen Vegetable Menu:** Cook commercially available frozen vegetables without breaking them down, typically in about 7 to 14 minutes.
- **Easy Cooking Menus:** Utilize frozen or retort foods for quick and simple meals.



Figure 5.3: Warming functions. This image shows examples of warming side dishes like yakitori (grilled chicken skewers) and mackerel, and how the oven warms bread to a fluffy, freshly baked state compared to microwave warming.



Figure 5.4: Frozen vegetable menu. This image illustrates the quick cooking of frozen pumpkin (approx. 7 minutes) and frozen taro (approx. 14 minutes), preventing them from breaking apart.



Figure 5.5: Easy cooking menus. This image shows examples of simple recipes using frozen ingredients and retort pouches, such as oven-baked chicken with pasta sauce and stir-fried meat and vegetables.

6. MAINTENANCE AND CLEANING

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

6.1 Interior Cleaning

- Wipe the interior with a damp cloth and mild detergent after each use.
- The far-infrared deodorizing black coat helps reduce odors, but regular wiping is still necessary.
- For stubborn stains, use a non-abrasive cleaner specifically designed for microwave ovens.

6.2 Water Tray Cleaning

The water tray is removable for easy cleaning. Wash it with warm, soapy water and rinse thoroughly. Ensure it is completely dry before reinserting.

6.3 Exterior Cleaning

Wipe the exterior surfaces with a soft, damp cloth. Do not use abrasive cleaners or solvents that could damage the finish.

7. TROUBLESHOOTING

If you encounter any issues with your oven range, refer to the table below for common problems and solutions. If the problem persists, contact customer support.

Problem	Possible Cause	Solution
Oven does not turn on	Power cord unplugged; circuit breaker tripped.	Check power connection; reset circuit breaker.
Food not heating evenly	Incorrect power level/temperature; food placed improperly.	Adjust settings; ensure proper dish placement and stir/rotate food if necessary.
Unusual odors during operation	Food residue inside; new appliance odor.	Clean interior thoroughly; new appliance odors will dissipate with use.
Steam not generating	Water tray empty or improperly placed.	Fill water tray; ensure it is correctly inserted.

8. SPECIFICATIONS

Detailed technical specifications for the TOSHIBA ER-YD70(K) Steam Oven Range:

Specification	Detail
Brand	TOSHIBA
Model Number	ER-YD70(K)
Color	Black
Capacity	26 Liters
Product Dimensions (D x W x H)	39 cm x 48 cm x 35 cm
Product Weight	Approximately 14 kg
Wattage	1430 W
Voltage	100 Volts
Other Functions	Grill function, One-touch button, Automatic cooking, Defrost

9. WARRANTY AND SUPPORT

9.1 Manufacturer Warranty

This product comes with a manufacturer's warranty of **1 year from the date of delivery**. A delivery note or proof of purchase is required for warranty claims. The warranty is limited to use within Japan.

9.2 Customer Support

For technical assistance, warranty claims, or any other inquiries, please contact TOSHIBA customer support. Refer to the official TOSHIBA website or your purchase documentation for contact details.