

Kratos 29Y-061

Kratos Commercial Electric Convection Oven 29Y-061 User Manual

Model: 29Y-061 | 3 Phase, 240V, 11 kW

INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Kratos Commercial Electric Convection Oven, Model 29Y-061. Please read all instructions thoroughly before use and retain this manual for future reference.



Figure 1: Front view of the Kratos Commercial Electric Convection Oven.

SAFETY INFORMATION

- **Electrical Connection:** This unit is 3 Phase, 240V and must be hardwired by a qualified professional. It does not plug

into a standard wall outlet. Ensure proper electrical specifications are met before installation.

- **Hot Surfaces:** The oven's exterior and interior surfaces become extremely hot during operation. Use heat-resistant gloves or mitts when handling items inside the oven.
- **Cleaning:** Always disconnect power and allow the oven to cool completely before cleaning or performing maintenance.
- **Ventilation:** Ensure adequate ventilation around the oven during operation to prevent overheating.
- **Supervision:** Do not leave the oven unattended while in operation.

SETUP AND INSTALLATION

Unpacking

1. Carefully remove the oven from its packaging.
2. Inspect the unit for any shipping damage. Report any damage immediately to the carrier and supplier.
3. Remove all packing materials, including any protective films or tapes, from the interior and exterior of the oven.
4. Ensure all accessories, such as the adjustable oven racks, are present.

Placement

- Place the oven on a stable, level, non-combustible surface capable of supporting its weight.
- Maintain adequate clearance from walls and other equipment for proper ventilation and access.

Electrical Connection

IMPORTANT: This unit requires a 3 Phase, 240V electrical supply and must be hardwired by a qualified and licensed electrician. Do not attempt to connect this unit to a standard wall outlet. Refer to the specifications section for detailed electrical requirements.

Initial Cleaning

Before first use, wipe down all interior and exterior surfaces with a damp cloth and mild detergent. Rinse thoroughly and dry. Operate the oven empty at 350°F (175°C) for approximately 30 minutes to burn off any manufacturing oils or residues. Ensure the area is well-ventilated during this process.

OPERATING INSTRUCTIONS

Control Panel Overview



Figure 2: Close-up of the oven's control panel.

The hinged control panel is located on the front for easy access and maintenance. It features:

- **Electronic Temperature Controller:** Adjusts and maintains temperatures between 150°F and 550°F (65°C and 288°C).
- **Electric Heating Indicator Light:** Illuminates when heating elements are active.
- **Power Stand-by Light:** Indicates the unit is powered on.
- **30-Minute Timer:** For precise cooking durations.
- **Fan Mode Switch:** Controls the powerful 1/2HP two-speed fan for even heat distribution.

Preheating the Oven

1. Ensure the oven is properly connected to the electrical supply.
2. Turn the temperature control knob to the desired baking temperature. The heating indicator light will illuminate.
3. Allow the oven to preheat until the heating indicator light turns off, indicating the set temperature has been reached.

Baking

1. Place food items on the adjustable oven racks. The oven accepts full-size sheet pans.
2. Close the double-layer, heat-resistant glass doors securely. The windows allow for product monitoring without opening the doors.
3. Set the 30-minute timer if a specific cooking duration is required.
4. Monitor the cooking process through the glass doors. Adjust temperature or fan speed as needed.
5. When cooking is complete, carefully remove items using heat-resistant gloves.



Figure 3: Interior view showing adjustable oven racks.

MAINTENANCE

Daily Cleaning

1. Turn off the oven and disconnect it from the power supply. Allow it to cool completely.
2. Remove the grid rails and oven racks for separate cleaning. Wash with warm, soapy water, rinse, and dry.
3. Wipe down the interior of the oven with a damp cloth and mild, non-abrasive cleaner. For stubborn stains, a commercial oven cleaner may be used, following the product's instructions carefully.
4. Clean the exterior stainless steel surfaces with a stainless steel cleaner to maintain its appearance.
5. Ensure all surfaces are dry before reassembling racks and reconnecting power.

Regular Inspection

- Periodically check the door seals for wear and tear. Damaged seals can affect oven performance and energy efficiency.
- Inspect the electrical cord and connections for any signs of damage.
- Ensure the fan operates smoothly and without unusual noises.

TROUBLESHOOTING

| Problem | Possible Cause | Solution |
|-----------------------------------|---|--|
| Oven not heating | No power supply; tripped circuit breaker; faulty heating element. | Check power connection and circuit breaker. If problem persists, contact a qualified technician. |
| Uneven baking | Improper rack placement; fan malfunction; door seal issue. | Ensure food is centered and racks are evenly spaced. Check fan operation. Inspect door seals for damage. |
| Oven not reaching set temperature | Faulty temperature sensor; door not sealing properly. | Verify door closure. If issue continues, contact a qualified technician. |

For issues not listed above or if solutions do not resolve the problem, please contact Kratos customer support.

SPECIFICATIONS

| Feature | Detail |
|---------------------|---|
| Brand | Kratos |
| Model Number | 29Y-061 |
| Installation Type | Freestanding |
| Oven Cooking Mode | Convection |
| Voltage | 240 Volts (3 Phase) |
| Wattage | 11 KW |
| Temperature Range | 150 - 550 degrees Fahrenheit |
| Material Type | Glass, Stainless Steel |
| Door Material Type | Tempered Glass |
| Special Features | Durability, Interior Light, Racks, Temperature Control, Timer |
| Included Components | Grill (Oven Racks) |
| Overall Dimensions | 38.11"W x 41.45"D x 54.09"H |
| Interior Dimensions | 29" x 22.25" x 20" |



Figure 4: Oven dimensions for planning installation space.

WARRANTY AND SUPPORT

Warranty Information

The Kratos Commercial Electric Convection Oven, Model 29Y-061, comes with a **1-year parts and labor warranty**. Please retain your proof of purchase for warranty claims. Certain restrictions may apply.

Customer Support

For technical assistance, troubleshooting, or warranty inquiries, please contact Kratos customer service. Our US-based customer service team is available to assist you.

For more information and product details, visit the [Kratos Store on Amazon](#).

PRODUCT OVERVIEW VIDEO

Your browser does not support the video tag.

Video 1: An overview of Kratos Restaurant Cooking Equipment, including a glimpse of the convection oven.