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VEVOR YSD-8AK

VEVOR Commercial Convection Oven YSD-8AK Instruction Manual

Model: YSD-8AK | Brand: VEVOR

1. Introduction

Thank you for choosing the VEVOR Commercial Convection Oven, Model YSD-8AK. This oven is designed for commercial-grade performance, offering efficient and uniform heating for various baking and cooking needs in professional environments such as bakeries, restaurants, and pizza shops. Please read this manual thoroughly before operation to ensure safe and optimal use of your appliance.



Image: A chef placing baked goods into the VEVOR Commercial Convection Oven, highlighting its commercial-grade design and capacity.

2. Important Safety Instructions

To reduce the risk of fire, electric shock, injury to persons, or damage when using the appliance, follow basic safety precautions, including the following:

- Read all instructions before using the oven.

- Ensure the oven is connected to a 208-240V commercial voltage power supply as specified.
- Do not touch hot surfaces. Always use oven mitts or pot holders when handling hot items.
- To protect against electrical shock, do not immerse cord, plugs, or the oven body in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for other than intended use.
- Always ensure proper ventilation around the oven during operation.

3. Product Overview and Components

The VEVOR Commercial Convection Oven is constructed from premium stainless steel with a double-layer tempered glass door for durability and heat retention. It features dual convection fans for even heat distribution.

3.1 Included Components

- 1 x Commercial Convection Oven
- Wire Racks (4 included)



Image: The VEVOR Commercial Convection Oven with its door open, showcasing the four included wire racks for versatile cooking.

4. Specifications

Feature	Specification
Model Number	YSD-8AK
Capacity	120 Liters (4.24 cu.ft)
Power	3800-5000W
Voltage/Frequency	AC208-240V, 60Hz
Temperature Range	86 to 572 °F (30-300 °C)
Time Setting	0-120 Minutes
Net Weight	144.21 lbs (65.4 kg)
Product Dimensions (D x W x H)	29.65" x 32.87" x 22.24"
Material	Stainless Steel
Control Type	Knob Control
Number of Shelves	4
Special Feature	Programmable



Image: A detailed diagram illustrating the dimensions and key specifications of the VEVOR Commercial Convection Oven.

5. Setup

5.1 Unpacking

1. Carefully remove the oven from its packaging.
2. Remove all packing materials, including any protective films or tapes.

3. Inspect the oven for any shipping damage. If damage is found, contact your supplier immediately.

5.2 Placement

- Place the oven on a stable, level, heat-resistant countertop or surface capable of supporting its weight (144.21 lbs / 65.4 kg).
- Ensure adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation. Do not block any ventilation openings.
- Keep the oven away from flammable materials, water sources, and direct heat.

5.3 Electrical Connection

- This oven requires a dedicated 208-240V, 60Hz commercial power supply. Ensure your electrical outlet matches these requirements.
- Do not use extension cords or adapters.
- Consult a qualified electrician if you are unsure about your electrical setup.

5.4 Initial Cleaning

- Before first use, wipe the interior and exterior surfaces with a damp cloth and mild detergent.
- Wash the wire racks with warm, soapy water, rinse thoroughly, and dry completely.
- Run the oven empty for approximately 15-20 minutes at maximum temperature to burn off any manufacturing residues. A slight odor or smoke may be present during this initial operation; ensure the area is well-ventilated.

6. Operating Instructions

The VEVOR Commercial Convection Oven features intuitive knob controls for temperature and time settings.



⚠ Note: Works with high-voltage 208–240V power

Item Model Number: YSD - 8AK

Capacity: 4.24 cu.ft / 120 L Power: 3800-5000W

Voltage/Frequency: AC208 - 240V, 60Hz

Temperature Range: 86 - 572 °F(30 - 300 °C)

Time Setting: 0 - 120 Minutes

Net Weight: 144.21 lbs / 65.4 kg

Image: A detailed view of the oven's control panel, featuring the temperature adjustment knob (86-572°F / 30-300°C) and the 0-120 minute timer knob.

6.1 Controls

- **Temperature Knob:** Adjusts the internal temperature from 86°F to 572°F (30°C to 300°C).
- **Timer Knob:** Sets the cooking duration from 0 to 120 minutes. The oven will automatically shut off when the timer expires.
- **Power Indicator Light:** Illuminates when the oven is powered on.

- **Heating Indicator Light:** Illuminates when the heating elements are active. It will cycle on and off as the oven maintains the set temperature.

6.2 Preheating the Oven

1. Plug the oven into the appropriate power outlet.
2. Turn the Temperature Knob to your desired cooking temperature.
3. Turn the Timer Knob to a short duration (e.g., 10-15 minutes) to begin preheating. The heating indicator light will turn on.
4. Allow the oven to preheat until the heating indicator light turns off, indicating the set temperature has been reached.

6.3 Loading Food

- Carefully open the oven door using oven mitts.
- Place food items on the wire racks. The oven can accommodate full-size pans and has four rack positions.
- Ensure there is adequate space between items for proper air circulation.
- Close the oven door securely. The double-layer tempered glass allows you to monitor cooking progress without opening the door.

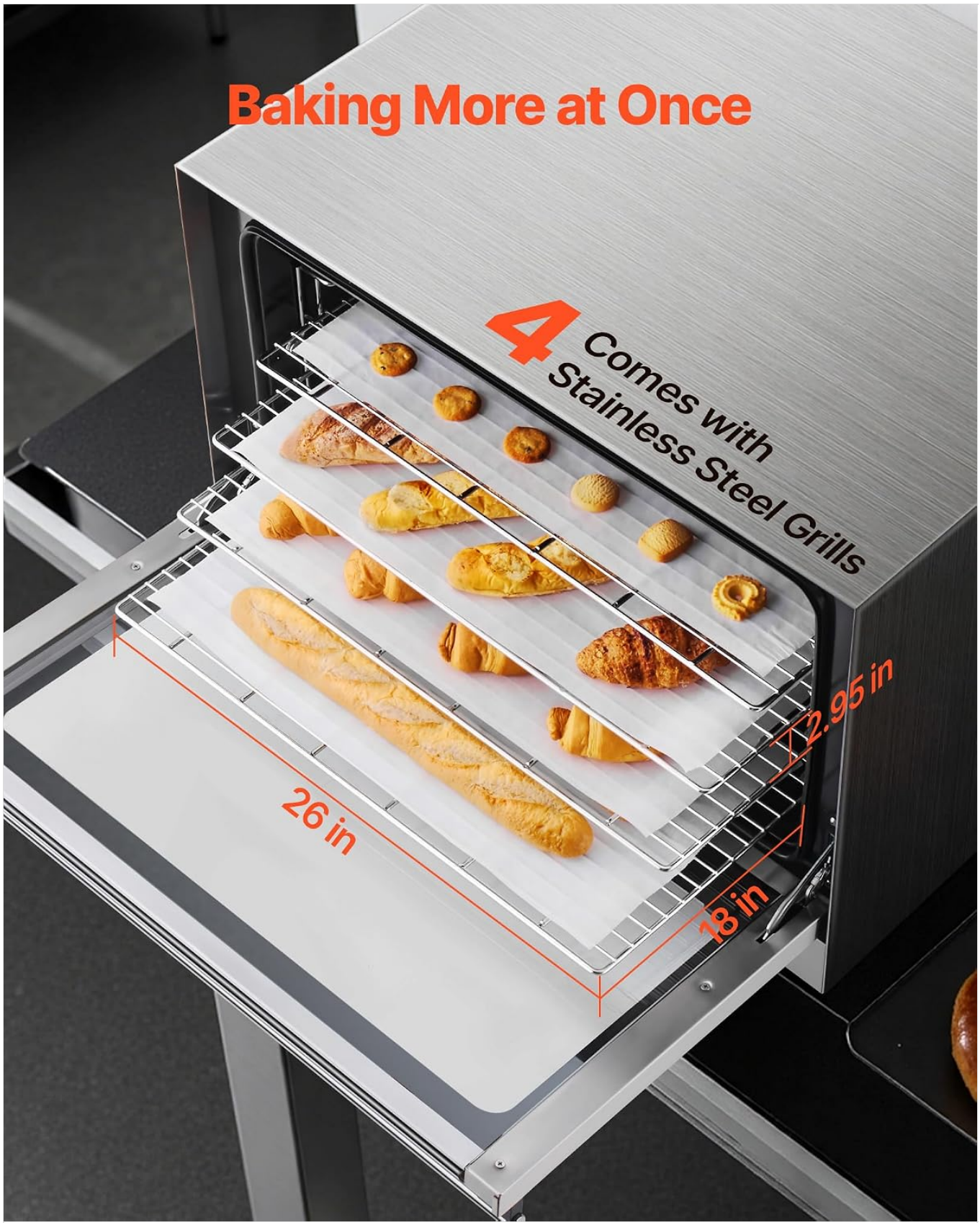

Image: The VEVOR Commercial Convection Oven showcasing its four-tier capacity, with multiple racks filled with croissants and a baguette, demonstrating its ability to bake more at once.

6.4 Baking Process

- Once food is loaded, set the Timer Knob to the desired cooking time.
- The dual convection fans will circulate hot air (360° hot air circulation) for even and rapid cooking.
- Monitor the cooking progress through the glass door. Adjust cooking time as needed.
- When the timer expires, the oven will turn off. Carefully remove cooked items using oven mitts.



Image: Steaks being cooked inside the oven, illustrating the 360° uniform and fast heating provided by the built-in dual convection fans and powerful heating elements.

6.5 Operational Video

Watch this video for a demonstration of the VEVOR Commercial Convection Oven's features and operation.

Your browser does not support the video tag.

Video: An official product video demonstrating the VEVOR Commercial Convection Oven, highlighting its visible window, low-noise

operation, and cool-touch handle.

7. Maintenance and Cleaning

Regular cleaning and maintenance will extend the life of your VEVOR Commercial Convection Oven.

7.1 Daily Cleaning

1. Always unplug the oven and allow it to cool completely before cleaning.
2. Wipe the stainless steel exterior with a soft, damp cloth and a mild, non-abrasive cleaner. Dry thoroughly to prevent water spots.
3. The enameled interior is oil-resistant and easy to clean. Wipe down the interior surfaces with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive oven cleaner suitable for enameled surfaces.
4. Clean the double-layer tempered glass door with a glass cleaner or a damp cloth.
5. Remove and wash the wire racks after each use.



Image: A hand wiping the interior of the VEVOR Commercial Convection Oven, demonstrating how easy it is to clean the oil-resistant

enameled interior.

7.2 Periodic Maintenance

- Regularly check the power cord for any signs of damage.
- Ensure ventilation openings are free from obstructions.
- Do not attempt to repair the oven yourself. Contact qualified service personnel for any repairs.

8. Troubleshooting

This section addresses common issues you might encounter with your convection oven. For problems not listed here, please contact VEVOR customer support.

Problem	Possible Cause	Solution
Oven does not turn on	No power supply; Timer not set; Faulty power cord/outlet	Check power connection; Ensure timer is set; Inspect cord/outlet, contact electrician if needed.
Oven not heating	Temperature not set; Heating element issue	Ensure temperature knob is set; If problem persists, contact customer support.
Uneven cooking	Overcrowding; Blocked air circulation; Incorrect temperature/time	Do not overcrowd racks; Ensure proper spacing; Verify temperature and time settings.
Excessive smoke/odor during first use	Manufacturing residues burning off	This is normal. Ensure good ventilation. It should subside after initial use.

9. Warranty and Support

For warranty information, please refer to the documentation provided with your purchase or visit the official VEVOR website. VEVOR offers various protection plans for their products.

- **3-Year Protection Plan:** Available for purchase.
- **4-Year Protection Plan:** Available for purchase.
- **Complete Protect:** Monthly subscription plan covering eligible purchases.

For technical support, service, or to purchase replacement parts, please contact VEVOR customer service through their official channels or visit their Amazon store:

Visit the VEVOR Store on Amazon

10. Usage Examples

The VEVOR Commercial Convection Oven is versatile and suitable for a wide range of commercial applications, from baking pastries to cooking savory dishes.

10.1 Bakery Applications

- Bake up to 88 egg tarts or 48 croissants in one batch.
- Ideal for bread, cookies, muffins, and other baked goods.



Image: An infographic demonstrating the large capacity of the oven, showing it can cook 4x 18-inch pizzas, 160 cookies, 100 slices of bread, 240 chicken wings, 160 egg tarts, or 100 bagels.

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