

# Electric Convection Oven

## Instruction Manual

**Dear customers and friends,**

Thanks for your purchasing of Electric Convection Oven! In order to making full use of functions of this product and minimize unnecessary loss and damage, please read the manual carefully and keep it for future reference.

**WARNING!!!**

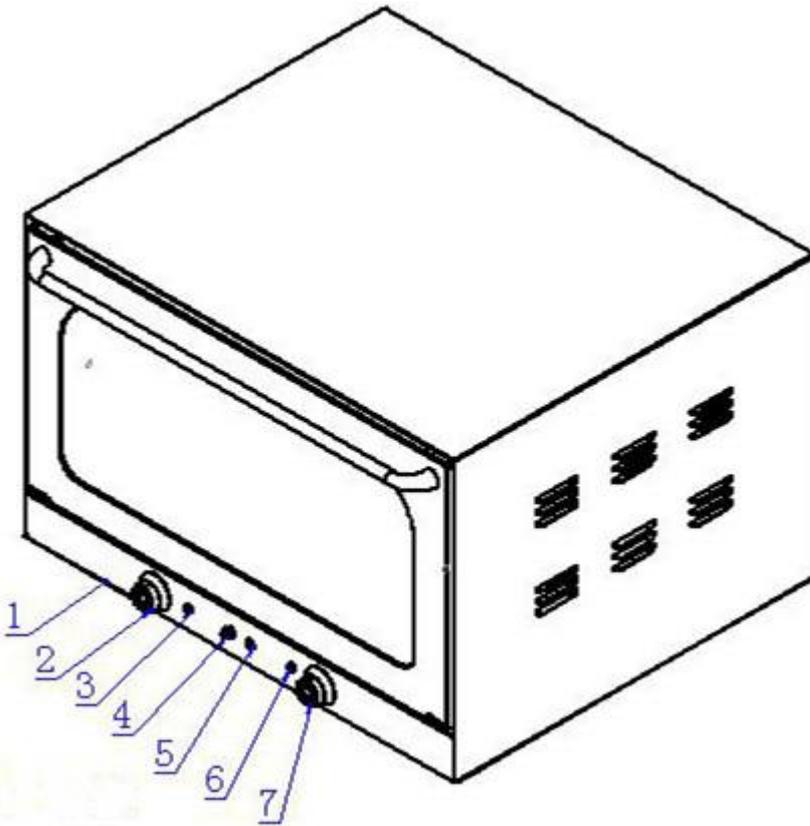
1. Any modification, improper installation, adjustment, repairmen or maintenance may lead to property damage or casualties, any adjustments or maintenance should contact the supplier and conducted by trained professional
2. For your safety, please do not store or use flammable and explosive gases, liquids or objects in the vicinity of the products
3. This appliance should not be operated by those with physical weakness, slow response or mental defects (including children) unless they are guided or assisted safely by their guardians.
4. Children should be overseen to ensure that they don't play with this appliance.
5. Be careful to keep the operation instruction. If the machine is used by others, Please give the guidelines to others together.
6. Do not store any explosive or other flammable gas, liquids or goods in the vicinity of the operation place.
7. If the appliance is located close to walls, partitions, kitchen equipment, decorative plates etc, it is recommended to use the equipment and facilities of non-combustible material, or they should be covered by appropriate non-combustible insulation material. And pay close attention to fire safety regulations.
8. The machine enclosure must be grounded to ensure safety, Thanks for your cooperation!

**1. Profile of Function & Structure Diagram****1.1 Profile of Function**

**YXD-8A Electric Convection Oven** is elaborately researched and made by the technicians in our factory, who employ the merits of this kind of foreign and domestic products. It contains advantage of fashionable style, reasonable structure, easy operation, all stainless steel body, durable and ease of maintenance. The oven have hot air circulation system, temperature convection during cooking let the food heated evenly; The 120 minutes Time Setting makes cooking more conveniently and efficiently; The Stream moisture Combination Function make cooking achieve optimum results. Therefore, the oven is ideal equipment for baking of all fresh and frozen bread, flour, meat products and cooking of

all rich food.

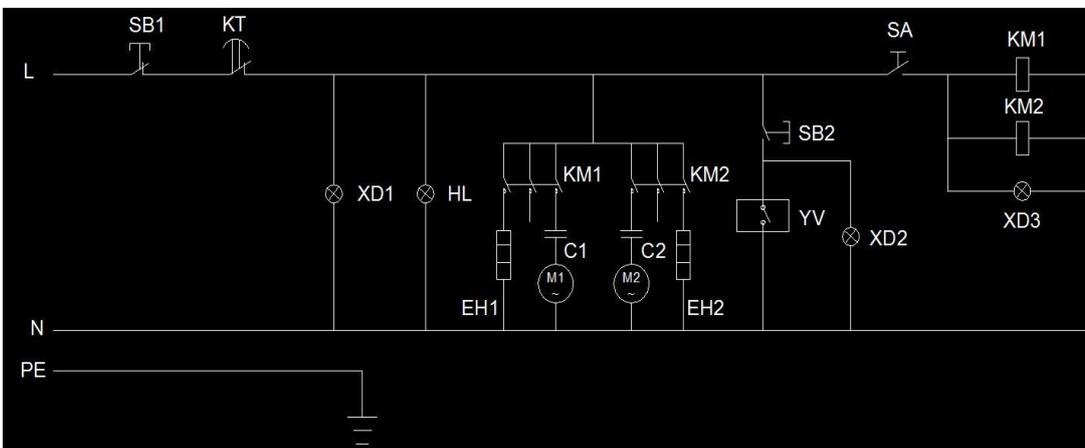
## 1.2 Structure Diagram



- |                |                  |                     |
|----------------|------------------|---------------------|
| 1—Furnace body | 2—Timing Control | 3—Power Light       |
| 4—Spray Switch | 5—Spray Light    | 6—Temperature Light |
| 7—Thermostat   |                  |                     |

## 2. Electrical Principle & Basic Parameters

### 2.1 Electrical Principle



- |                         |                  |          |
|-------------------------|------------------|----------|
| SB1—Temperature Limiter | SB2—Point Switch | KT—Timer |
|-------------------------|------------------|----------|

ST——Thermostat      XD1~XD3——Indicator light      HL——Interior canopy lighting  
 KM1~KM2——AC Contactor      EH1~EH2——Electric heater  
 C1~C2—— Starting capacitance      YV——Electromagnetic valve      M1~M2——Fan

## Operating principle

- Hot Air Circulation Function
- Time Control Function
- Spray Function

## 2.2 Basic Parameters

Model	YXD-8A
Commodity	Electric Convection Oven
Voltage (V)	220
Power (W)	6.4kw
Frequency(Hz)	50
Dimension (mm)	834*672*572
Temperature of inside chamber (°C)	50-300
Timer Control ranges (Min)	From 0 to 120

## 3. Attention

### 3.1. Transportation & Storage

During transporting, the products should be laid down carefully to prevent severe shock; packaged furnace should not be stored in open air for a long time, it should be placed on well-ventilated, non-corrosive gas storage and could not be inverted. Take anti-rain measures when there is any temporary storage

### 3.2 Installation & Attention

#### Installation

1. All power equipment and circuit wiring must be installed according to safety standards by qualified electrical personnel
2. Check Installation place
  - Check the electrical connection and see if it is required to connect according
  - to the instructions before installation.
3. Rubber Feet

## Instruction Manual

- Do not use the product without installing of the rubber feet.
  - Please install the rubber feet on the device
4. Installation location requirements
- The product must be placed in accordance with the instructions in a solid place.
  - Put your product in a place easy to connect wires and easy normal maintenance.
  - Departure from the walls or obstacles with distance of 10 cm.
  - All of the oven must be placed above the solid table or rack device.
  - If the product is placed in the wall place, keep away from combustibles material.
  - Installed your product in a well ventilated, equipped with a good fire extinguishing equipment.
5. Removed the film adhesive on the surface of product before use.
6. Electrical Connection
- The connection of the power cord must be in accordance with electrical safety standards.
  - Check the voltage and frequency, see if they comply with the request parameters on the product nameplate before connecting.
  - A bipolar switch must be installed between the product and the power cord. When the machine is in the load operation, the voltage error does not exceed  $\pm 10\%$ .
7. Power Cord Connection
- Use an appropriate screwdriver to firmly fasten and fixed the cable.
8. Water Inlet connection
9. Use the water inlet pipe to connect water taps with electromagnetic valve inlet which on the rear of the box, and add a filter on fitting end of water pipe against blocking of the electromagnetic Valve.
10. Excess steam will be discharged from the exhaust pipe, which on the back of the oven.

### **Attention**

- This product must be connected to the ground in safely before use
- When connecting the power cord, please operate as shown figure: Insert copper bridges and power lines under the screw, carefully tighten the power cord and make the copper bridge rest on the power cord firmly.
- If the connection is improper, it may cause joint heating, and burn off power cord.
- The voltage of power supply on this equipment must agree with the voltage of power supply on the product card.
- Behind the furnace is equipped with a grounding screw, the copper wire should not be less than 1.5M m<sup>2</sup>, and it should be securely connected with ground which meet the safety requirements.
- After installation, you should check all wiring for loose ends, whether voltage is normal, and whether the safety connect ground is credible.
- Fixed wiring of the device must be connected with all-pole disconnect switch according to wiring rules. And on each pole switch should have at least 3mm contact separation, and suggest installing earth leakage protection switch. For easy operation, not allowed to pile up things in front of switch.
- Do not store any flammable items in the vicinity of the installation location. Ambient temperature is lower than 45°C, relative humidity is below 85%.

### **Special Remarks**

1. Not suitable for home use. This product is a commercial machine to be operating by a trained chef.
2. it can not be shaken and tilting when operation.

3. Do not disassemble and refit the product, which will lead to serious accidents.
4. Please don't open the enclosure of the product. Product inside contains high-voltage circuit. disassembling shell may lead to electric shock.
5. Please make sure to pull out the plug and cut off the power before cleaning.
- 6.6. Please don't use jet water to clean the machine. water is conductive and it may cause an electric shock due to leakage. .
7. Please don't pat it and lay the goods on it. Wrong operation will cause damage.
8. Please don't touch the oven when it's occupying because high temperature will cause scald.
9. Please disconnect power as soon as possible when thundering to avoid damage to the product.
10. Prohibit using any hard, sharp objects damage control panel.
11. Only for food baking, any other use is inappropriate.
- 12.12. Please turn off the switch after finish the works.
- 13.13. It's dangerous for unprofessional people to maintain in addition to qualified service personnel.
14. If the power cord is damaged, in order to avoid dangerous, it must be replaced by the manufacturer or the maintenance department or other qualified persons.

## 4. Operating Instructions

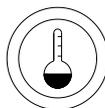
1. Before using, you have to check whether power supply is properly installed, ensure that the supply voltage is consistent with voltage of stoves.
2. Operating temperature of oven is between 20~300 °C
3. When cooking, keep 4cm gap between inside food dishes, and each dish can not be put too much food, to ensure good hot air circulation.



### Timer-Lamp

#### 4. Time control operation( Power Switch)

- This timer can be set between 0-120 minutes.
- Clockwise rotating the timer to the desired time (this action allows continuous movement, while the maximum is 120 minutes). The timer light and the charmer room lights will be on. (means starting up)
- The timer will automatically counter-clockwise direction timing. When the baking time is up, the timer will be back to zero position. And the power will automatically turn off. At the same time the alarm sounds for five seconds. And the timer light turn off.
- The cooking time is depended on the food. More food ,more time.

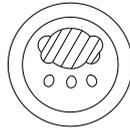


### Temperature Lamp

#### 5. Hot air circulation operation

- Hot air circulation operation is controlled by the temperature control and timer at the same time. (Upper heating thermostat must be set to zero position at that time)

- Clockwise twist the timer knob and set the desired time. (Time Range between 0-120 minutes)
- Clockwise twist hot air circulation thermostat knob and set the desired temperature, then the temperature lights will be on. (Temperature range between 0 ~ 300 °C)
- When the temperature reach to the fixed one, the temperature light will be off.
- The electro thermal tube stops heating. When the temperature drops a little, the temperature light turn on, the thermostat will switch on the power automatically.



### **Spray Lamp**

#### 6. Spray device operation

- This spray device is used accompany with hot air circulation device. The spray will turn into water vapor in the hot stove.
- When using the spray function, the lowest temperature in the furnace to reach 120 degrees
- Press steaming fog switch( the spray light will be on), spray into inside chamber and hit the heating pipe through the fan, and generate hot steam.
- Amount of steam depends on the time you holding down the switch, but not more than 5 seconds.
- The required spray volume is based on the cooking food and the amount of food, and can be controlled.

**Remark: This spray device is used accompany with the timer and hot air circulation device.**

## **5. Routine Inspection & Cleaning and Maintenance**

### 5.1 Routine Inspection

- Always conduct routine inspections. Always check the products, and serious accidents can be avoided.
- When circuit or machines at failure, stop using.
- Pay attention to check the status of machines before and after use everyday.
- Check and see whether the machine is tilted. Whether control panel is broken before using.
- Check whether there are aging, cracked or broken wires.
- Check whether there is peculiar smell, offensive smell or vibration noise.
- Check and see whether temperature is under controlled, whether there is leakage phenomenon. Whether power is normal?

### 5.2. Cleaning and Maintenance

- Cut off the power before maintenance. Make sure the oven is cooling down when cleaning.
- Clean up residual oil and residues in oven regularly to keep the inside of oven and furnace clean. It is not allowed to use acidic cleaner.
- Removed the racks or trays from inside chamber and put into water with cleaner. And use dry cloth to clean inside chamber first, then use wet cloth.
- It is not allowed to use water to spray it directly, prevent moisture infiltration to damage electrical

performance and hindering electric shock accidents.

- Add the grease to the active place of the door at least every year to keep the lubrication
- Must be regularly tested by an experienced professional and technical personnel. (commend at least once a month)
- Cut off power switch when not use the machine at any time.
- When out of service for long period, the oven should be cleaned and stored in Well ventilated warehouse without corrosive gas.

## 6. Malfunction & solution

### 6.1 Malfunction & solution

Malfunction	Inspection
Fuse blow	1. replace the fuse
There is no steam on the stove	1. whether water pipe inlet is disconnected 2. whether faucet is disconnected 3. whether the electromagnetic valve is broken
The power of the oven will be cut immediately when the power start	1. whether the power switch is matched
After the oven is energized, the other functions have no electricity	1. whether the over-temperature protection is disconnected

### 6.2 Guarantee Clauses: the product will be maintained for life.

The term of validity for “three guarantee” is: six months

The acknowledgement on the term of validity for “three guarantee”: calculating it from the day of sale, deduct the day of delay, which results from the repair or without accessories. If the last day of the term of validity is a legal holiday, take the next day of the holiday as the last day of the term of validity.

Belong to one of the following circumstances, practice reasonable charge for repair:

More than the term of validity

Have no voucher and note of the term of validity, except those who can prove in the day of the term of validity.

The content of the voucher do not tally with the product sign or it has been altered.

Not use the product according to the instruction of usage and maintenance, which result in the damage

The damage from the force majeure

The parts being the substitutes of maintain all belong to our factory.

About the product fault, my plant will not compensate for other obligation which is out of the guarantee.

(The modification of the instruction, please forgive not to notice.)