

**Read this instruction manual before using.**

YXD-8A

# **Electric Oven**

Oven Series

# **User's Manual**

## Dear User & Client,

Firstly, thanks for purchasing and using our product. All the information and guidelines of this user's manual comply with certain applicable regulations, which come out from our long-term accumulated knowledge and experience as well as current project development situations.

Limited to some special structures, additional specified items or new technology changes, the actual usage situation might be some different from what stated in this user's manual. Should you have any question, please do not hesitate to contact the manufacturer via the method shown in back cover page of this manual.

For safety purpose and efficient operation, please make this document available to users for reference. Do have them to read this manual carefully before carry out any action on this device, especially when starting.

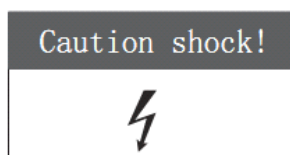
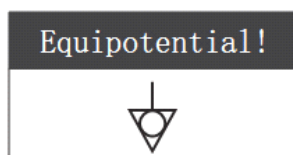
This manual is not applicable for those who have physical or mental disabilities, insufficient experience, and/or insufficient knowledge, including children.

The manufacturer declines any responsibility in the event users do not follow the instructions or guidelines stated here.

The user's manual should be placed close to the device, in convenience of users' reading before operation. We have the full authority to reserve the further technical changes of the device, in the scope of further performance improvement characteristic development.

### Key to symbols:

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or property loss.





## **Warning**

- ◆ Any self-modification, wrong installation, adjustment or maintenance can lead to property loss or casualty. Please contact the manufacturer for any adjustment or maintenance, and have the work done by a trained & qualified person.
- ◆ For your safety sake, please keep the machine away from any liquid, gas or other object, which is flammable or explosive.
- ◆ This appliance should not be operated by those who have physiological, perceptual or mental disabilities or those who have insufficient experience or knowledge (including children). Only in conditions of being given sufficient supervise & guarantee of personal safety, as well as proper instructions & guidance, those who were mentioned above can make some particular operation of this device.
- ◆ Keep children away from the device.
- ◆ Preserve this manual safely. When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.
- ◆ Do not store or use gas, liquid or object that is flammable or explosive in the vicinity of the mounting position of the appliance.
- ◆ If this appliance is placed near walls, partitions or kitchen furniture and the like, it is advisable to make these facilities with non-combustible material, otherwise cover them with non-combustible heat-resistant material, and pay attention to fire prevention regulations.

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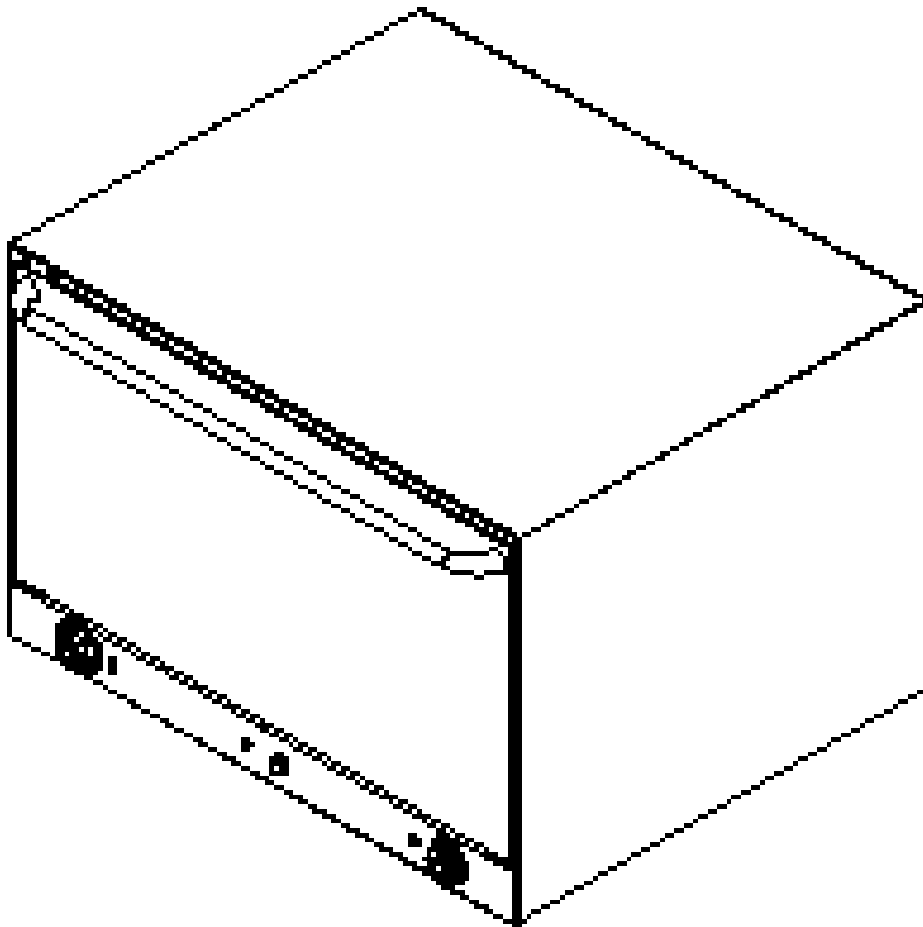
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## 1. Functional Introduction

This product is manufactured by our company, which is combined with advantages from home and abroad. It is novel in design, reasonable in structure, easy in operation, all stainless steel made, durable in using and convenient in maintenance. It adopts hot air convection heating mode, with high thermal efficiency and uniform heating. Also, it is equipped with timer and thermostat, which can regulate the time and temperature according to various foods. With steam spray function, it can add vapor to food that needs keeping moist. The double-deck tempering glass door design, elegant and heat-insulated. There is a micro switch by the door, when the door opens, the fan will stop working immediately to prevent injure caused by hot steam gush. It is suitable for front court of supermarket and fast-food restaurant etc. to increase the customers' desire to purchase.

## 2. Structure Schematic Diagram & Working Principle

### 2.1 Structure Schematic Diagram:



## 2.2 Working Principle

1. Hot-air circulation: The motor drives the fan to blow the heat produced by energization of heating elements to everywhere in chamber to balance the temperature. The blown wind refluxes to the elements and will be blown to the chamber after heating. The procedure circulates to keep the chamber temperature constant and uniform.
2. Spray function: Press the spray switch, the water will drop on the running fan and form a cloud of mist. The chamber is filled with droplets to keep the food moist.

## 2.3 Copyright Protection

The device complies with the current standards and directives of the countries allowing the sale of the product. The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.

## 3. Technical Parameters

<b>Model</b>	<b>Dimension (mm)</b>	<b>Chamber Size (mm)</b>	<b>Power (kW)</b>	<b>Voltage (V/Hz)</b>	<b>Temp. (°C)</b>	<b>Heating Element</b>	<b>N/W (kg)</b>
<b>YXD-8A</b>	834×765×572	700×360×460	5.82~6.4	220-230/50	50-300	2	67

## 4. Precautions & Recommendations

### 4.1 Operation Tips

1. Installation and maintenance shall be done by professional technicians. If necessary, contact the technicians. Grounding connection of the device must comply with the local regulations. (Warning: Improper operation, installation or maintenance may cause property damage, injury or death etc.. Read this instruction manual thoroughly before installing, operating or servicing this equipment.)

2. All operators should observe the electric safety regulations strictly. Before using, making sure that the power voltage complies with that on the nameplate and the grounding is safe.
3. All operations should be done only in safe condition. If any failure occurs, have it repaired immediately.
4. This product needs to be operated by trained cook. Do not dismantle or self-modify the machine. Dismantlement and self-modification may cause casualty.
5. Before cleaning, unplug and cut off the power supply. During cleaning, do not aim at the appliance with water jet. Water may conduct electricity, that may cause electric shock due to leakage.
6. Do not pat the product or put any heavy objects onto it. Abnormal operation may cause damage and danger. Do not touch the appliance with hands directly due to high temperature during or after operation, especially the hot area with high temperature which may cause scald.
7. Do not use extra power supply that not marked on the product.
8. Do not use power knife that not conforming to safety standard.
9. To prevent damage, turn off the switch ASAP when near the thunder zone.
10. Do not destroy the furnace surfaces with hard or sharp objects.
11. After working, turn off the switch.
12. Circuit installation and maintenance shall be done by qualified technicians.
13. If the power cord is damaged, to avoid hazard, substitution should be done by manufacturer or its maintenance department or similar professional personnel.
14. Do not aim at the electrical box with water directly, nor do immerse it into water for cleaning.

## **4.2 Storage & Transport**

1. The packaged device should be stored in a well-ventilated warehouse without any corrosive gas instead of exposing to the open air. Should any temporary storage needed, please take measurement against raining.
2. For safety sake, this device has already been checked by qualified personnel before transportation. Please take care when handling it. Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage, do not accept. The carrier takes full responsibility for the damages caused during transportation. Hidden damages should be reclaimed immediately after notice, as claims for damages can only asserted within the effective period for complaints.
3. During transportation, the machine should be carefully handled, do not put it upside down to prevent from damaging the shell and inside.

### **4.3 Installation**

1. The supply voltage should comply with the working voltage of the appliance. The appliance is equipped with copper equipotential terminals at lower back of the box, which should be connected with copper wire no less than 1.5mm<sup>2</sup> reliably as prescribed. After installation, check that whether the connection is loose, whether the voltage is normal and whether the safety grounding is reliable. The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of 3mm on its poles. It is advisable to install a grounding leakage protection switch or relay that with a leakage peak of 10mA. Mounting space for the device shall be at least: 1500 × 850 × 530 mm (L × W × H). Unpack the device and place it on the floor.

#### **2. Electrical Connection:**

- The supply voltage should comply with the working voltage of the appliance.
- The appliance is equipped with an earth bolt at its back, which should be connected with copper wire no less than 1.5mm<sup>2</sup> and earth wire that conforming to safety regulations reliably.
- The fixed arrangement of wire should be equipped with an all-pole disconnecting switch with a contact opening of 3mm on its poles. It is advisable to install a grounding leakage protection switch. Do not pile up sundries in front of the switch, for convenient operation sake.

#### **3. Water Connection:**

1. Connect the 1/2" water pipe to the solenoid valve at rear of the appliance. Note: To prevent leakage or being burst through by water, connection should be reliable.
2. To remove the iron scale in the pipe, flush some water into the pipe. Water hardness should be 0.5°-5° (to reduce water scaling) and the pressure shall be 50-200kPa.



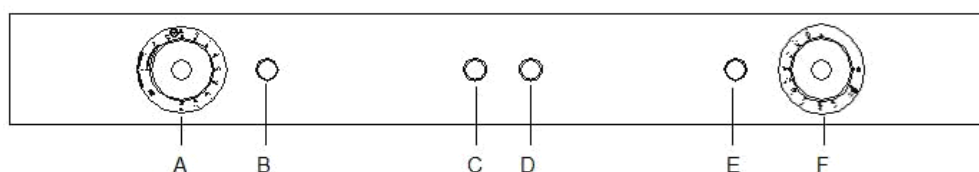
## 5. Working Instructions & Operation Flow

1. Before using, check that whether the power installation is correct and make sure that the supply voltage complies with the working voltage of the appliance.
2. Connect the power, turn the timer to manual level and rotate the thermostat to 200°C to heat for about 10 minutes. (For initial use, please clean the chamber with hot water, then heat for 30 minutes in 200°C to eliminate the odor of insulator.)
3. Open the door and put the baking trays with prepared food onto the rack inside. Then close the door, rotate the thermostat to desired temperature and set the timer to desired time. (When the food is in, please make sure that distance between the bottom of upper tray and the top of next tray is in at least 40mm for hot-air circulation.)
4. If the food needs keeping moist, turn on the spray switch during cooking to add appropriate vapor.  
If the spray function is used, the chamber temperature should be at least 120°C.  
The amount of vapor depends on the time holding the spray switch. However, the holding time should not exceed 5s.
5. When time is up, the device will shut down automatically. Then take out the food.

### Note:

- Do not touch the appliance during operation or heating due to high temperature. Caution burnt when dealing with food.
- Have your protective gloves worn during operation to prevent scald.
- During baking, leave some space among the food for air convection. Do not lay aside too closely. The max capacity is 10kg.

### Control Schematic Diagram:



“A”: timer, to control the power supply and the power-on hours.

“B”: power indicator, to display whether the power is connected.

“C”: spray indicator, to display the spray condition.

“D”: spray switch, push down to start spraying and release to stop.

“E”: working indicator, to display the working condition of heating elements.

“F”: thermostat, to control the internal temperature, the max temperature is 300°C.

## **6. Routine Inspection**

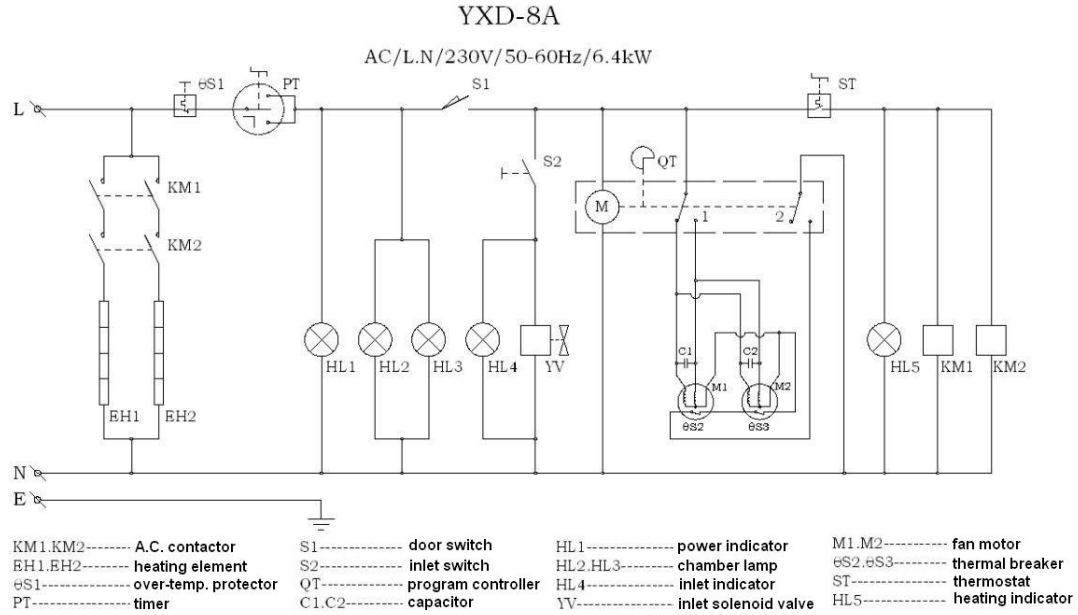
1. Stop using if user feels that there are some problems in the pipeline or machine.
2. Check the situation of the machine before or after using everyday.
3. Check that whether the machine is tilted before using.
4. Check that whether the control panel is damaged.
5. Check that whether there is strange odor or smell during using.
6. Check that whether there is vibration noise.

## **7. Cleaning & Maintenance**

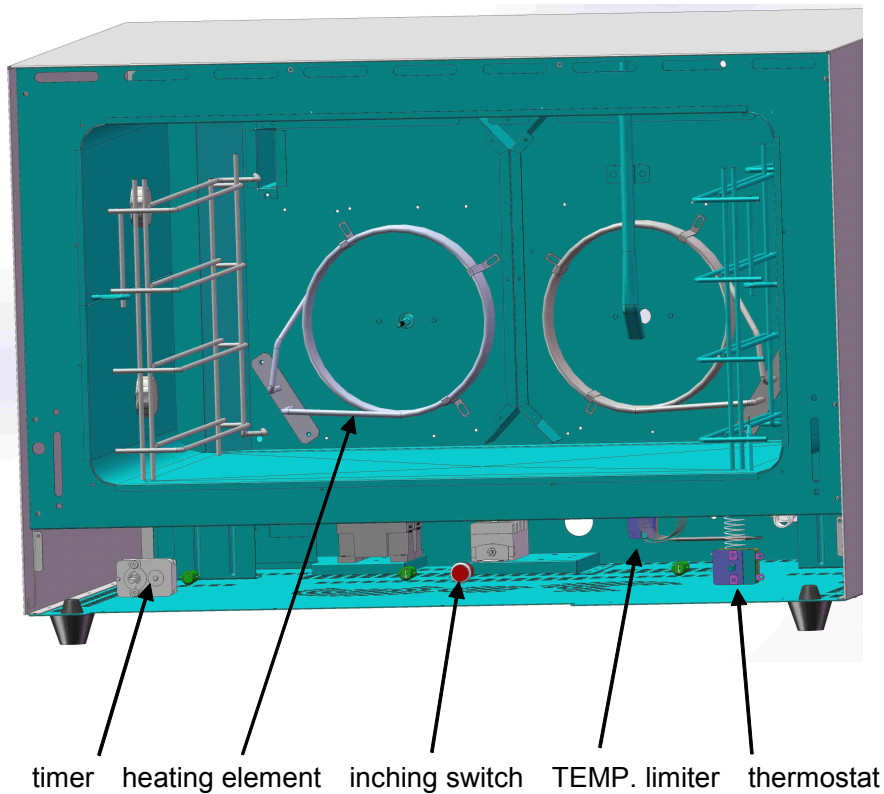
1. Before cleaning, cut off the power and have the work done after the device cools down to prevent unexpected accidents.
2. Open the door and take out the internal racks. Clean them with water and detergent.
3. After working every day, clean the internal and external surfaces, chamber and power cord surface with a wet towel containing non-corrosive detergent. Do not spray the machine with water directly, which may damage its electrical property and cause electricity safety accidents.
4. After cleaning, install the racks back. Then turn on the power and rotate the thermostat to about 80°C to dry the machine. If not going to use the appliance at any time, turn off the thermostat and power switch.
5. If not going to use the appliance for a long period of time, clean it completely and store it in a well-ventilated warehouse without corrosive gases.
6. Do not clean the appliance with spray pipe.

## 8. Trouble Shooting

### 8.1 Electrical Diagram



### 8.2 Common Fault



<b>Symptoms</b>	<b>Causes</b>	<b>Solutions</b>
The grounding leakage protective device trips.	The electrical component leaks.	Check out the leakage component, repair or replace it.
The heating-up time is too long.	<ol style="list-style-type: none"> <li>1. The supply voltage is too low.</li> <li>2. The power fuse is open-circuit and lack of phase.</li> <li>3. The fan or the heating element is defective.</li> </ol>	<ol style="list-style-type: none"> <li>1. Replace the fuse.</li> <li>2. Replace the fan or heating element.</li> </ol>
It does not heat up or heats up without stop.	<ol style="list-style-type: none"> <li>1. The thermostat is malfunctioning.</li> <li>2. The door is not closed well.</li> </ol>	<ol style="list-style-type: none"> <li>1. Repair or replace the thermostat.</li> <li>2. Close the door again.</li> </ol>
The fan does not work.	<ol style="list-style-type: none"> <li>1. The motor is defective.</li> <li>2. The travel switch is defective.</li> </ol>	<ol style="list-style-type: none"> <li>1. Repair or replace the motor.</li> <li>2. Replace the travel switch.</li> </ol>

**Aforementioned troubles are just for reference. If any failure occurs, please stop using, and inform the professional technicians to check and repair.**