

YSD-1A-TD

Potato Oven

User's Manual

Thank you for purchasing this range of appliance of our company.

To ensure proper operation, please read this manual carefully before

using. After reading, keep this manual in a convenient place for further reference.

This user's manual is not applicable to persons who are mentally handicapped, or lack of related experience and knowledge (including children).

Warning!

- ! This appliance is not designed for people who are mentally disordered (including children), unless the operation is supervised or helped by people who are responsible for the safety of the operator.
- ! Children are not allowed to play with this appliance and should be supervised.
- ! Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this appliance.
- ! Do not store gasoline or other flammable liquids in the vicinity of this or any other appliance
- ! Do not use power supply different from the rated voltage. This appliance should be grounded properly to prevent accidental loosening and ensure safety.
- ! Do not use hard and sharp objects to damage the surface of the appliance body.

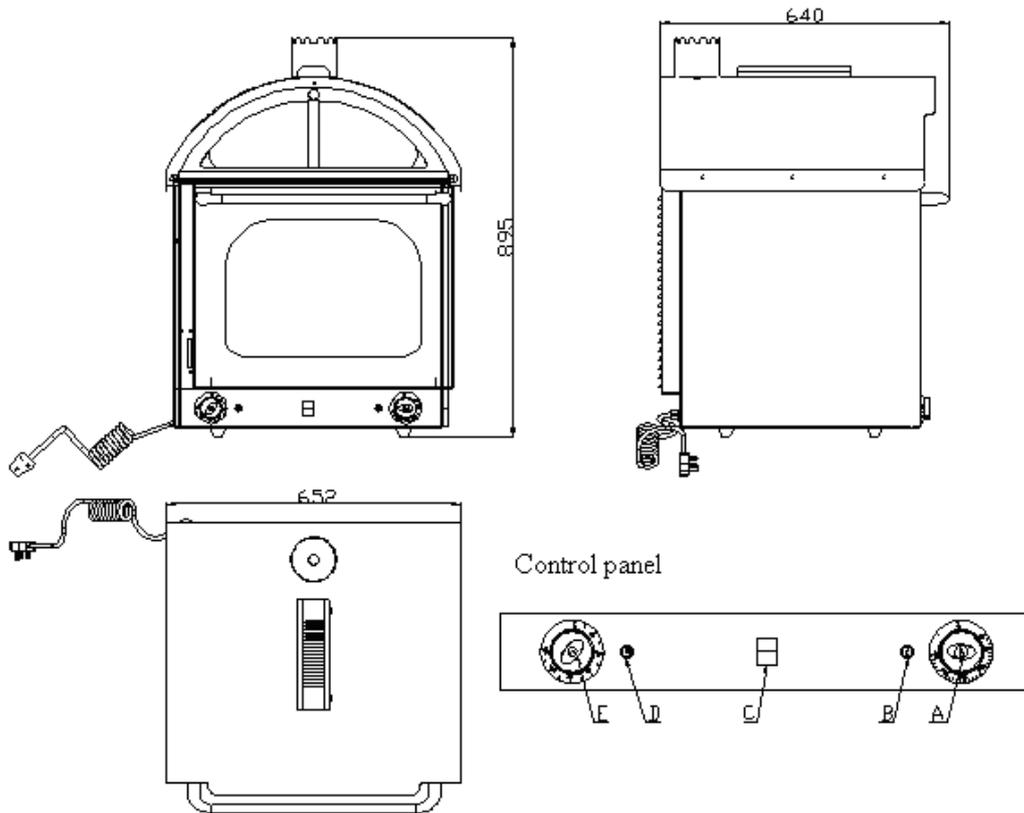
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A. Structure, Function, Application

a. Structure

(a) The outer structure of this appliance is made up of the upper thermal retardation and lower heated air circulation electric oven.



b. Function

- (a) Thermostat “A” controls the lower part temperature. (Note: This appliance possesses heated air circulation function; the cooked food could be evenly heated).
- (b) Thermostat indicator light “B” shows the working situation of the lower part.
- (c) Switch “C” controls the power of the upper part heat lamp.
- (d) Timer indicator “D” shows the timing of the lower part.
- (e) Timer “E” controls the lower part to work only within the setting time. (Note: The 120 minutes time setting makes the cooking more convenient and swift.)

c. Application

- (a) Roast for all fresh, freezing breads and flour product.
- (b) Roast for all fresh and freezing meat products.
- (c) Cooking for all gastronomy foods.
- (d) Give a perfect thermal retardation effect on the above mentioned foods.

B. Product parameters

| | |
|-------|-------------|
| Model | YSD-1A-TD |
| Name | Potato Oven |

| | |
|-------------------------------------|-------------------|
| Voltage | 220V~240V |
| Power | 2.67kW+0.2kW |
| Frequency | 50/60Hz |
| Interior dimension | 460×380×360H(mm) |
| Outer dimension | 652×640×895H (mm) |
| Weight | 42kg |
| Temperature range of lower interior | 50°C~300°C |
| Time control range of lower part | 0~120 Minutes |

C. Installation requirements

a. All the electrical and circuit installation should be operated by qualified electrician according to safety standards.

b. The appliance should be positioned in an even and dry place.

(a) Before using, please check that the electrical connection complies with the users' manual.

c. Rubber foot:

(a) Appliance must be installed with rubber foot.

(b) Rubber foot must be solid connected to the appliance.

d. Installation place requirements

(a) The appliance should be positioned in an even and dry place

(b) The appliance should be positioned in a place which is easy to be connected to power supply and easy for repair.

(c) Put the appliance in a place which has a distance of at least 10cm from the wall or other object.

(d) The oven must be put on a even table or frame.

(e) If the appliance is placed in a place near to the wall, there should be no combustibles around.

(f) Place the appliance in a well-ventilated place where has fire extinguishers.

e. Remove the dermal film cover before use

f. Electrical connection

(a) The electric connection must be comply with safety standards

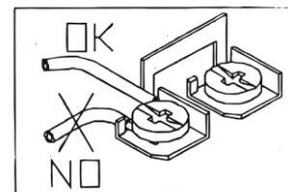
(b) Before using, please check that the supply voltage complies with the voltage stated on the nameplate.

(c) Please install a double-pole switch between appliance and power cord, during operating, the voltage error should not beyond $\pm 10\%$.

Note: The appliance must be earthed well

g. The connection of power cord

- (a) Use a proper screwdriver to fix the electric cable
- (b) Connect the power cord according to the connecting picture
- (c) Warning:



1. When connecting to a power supply, please see picture
Copper Bridge and power cord under the screw, Screw down the screw of the power cord, so that make sure the Copper Bridge could hold the power cord tightly.

2. Improper connection may cause the melt of the power cord due to the heat of the connecting head.

Attention!

! The appliance should be positioned in an even and dry place

! If the appliance is positioned near to the walls, clapboards, other kitchen equipments, or decoration boards, etc, these objects should be made of inflammable materials or covered with inflammable materials in case of fire risk.

! Equipotential terminal ∇ GB/T5465.2-5021 should be connected properly according to the relative electric regulations.

D. Operation

Note: Before using the appliance, please make sure that the supply voltage complies with the rated voltage marked on the nameplate. During operation, do not put anything, especially inflammables, such as towels, clothes, etc. on the top of the top of the appliance. If there is abnormal situation when operating the appliance, please stop immediately and cut off the power supply.

a. Operation of the Potato Oven

- (a) Connect the power supply



(b) The lower automatic thermostatic controller could be regulated between 0~300°C.

Temperature light

(c) Rotate the knob clockwise to the required temperature, the temperature indicator lights up.

(d) After reaching the required temperature, the indicator lights out, the work started (this process is automatic cycled).

(e) Turn on the switch on the control panel, to start the upper warmer cabinet heating lamp.



Timing light

Note: The thermostatic apparatus and time controller should be used concurrently with the timer operated

b. Timing control operation

(a) The setting time of this timer is between 0 to 120 minutes.

(b) Rotate the timer clockwise to the required time (with continuous function, the max value is 120 minutes), the light turns on, meanwhile the interior light also turns up.

(c) The timer will automatically timing anti clockwise, when baking time is up, the timer will rotate back to position “zero”, the power will automatically cut off, and the oven will make a alarm sound “tinkle”, meanwhile the time and interior lights will off.

(d) The setting of the time is depending on the amount of the food, more foods would need more time, vice versa.

(e) The cooking time is also depending on the amount of the food, it would need longer time with large amount of food, vice versa.

Warning!

! When initially operating the appliance, it may have smoke due to the humidity of the appliance or oil; you can rotate the knob to the position of 200°C (400°F) and let the appliance run without any food for 1 hour. And then it can be normally used after smoke and odor dissipated.

! Please wear proximity gloves during cooking, and do not touch the outer body to prevent scald.

! The appliance will get hot during operation, make sure do not touch any hot components inside the appliance.

! After use, the appliance would still hot for a while, make sure do not touch any hot components inside the appliance.

E. Maintenance

a. Unplug the plug and cut off the power supply before cleaning or maintenance the appliance in case of any electric shock accidents. Before cleaning or maintaining, wait till the appliance cools down completely.

b. Never use the acid detergent to clean the appliance. Regularly clean the oil stain with dry towel; do not use water jet to wash directly. Remove the grid (tray) from the interior body, clean it in the water with cleanser, the interior should be first cleaned with dry towel, and then cleaned with dry and wet towel, do not use water jet to wash directly.

c. Add oil to the position of door hinge at least once a year to ensure the lubricating.

d. There should be professionals regularly check and inspect the appliance (recommend once a month)

e. User notice

(a) Power supply should be cut off before cleaning.

(b) Before cleaning or maintaining, wait till the appliance cools down completely. Never use the acid detergent to clean the appliance.

(c) The appliance must be operated by qualified person.

(d) The operator must read the user's manual carefully, to get a full understanding of the feature, usage and operation methods of the appliance

(e) Keep this manual in a convenient place for further reference.

(f) This appliance is only applicable to the roast and baking. The lower oven temperature is allowed to be operated between 20~300°C.

f. The appliance can be used as follows:

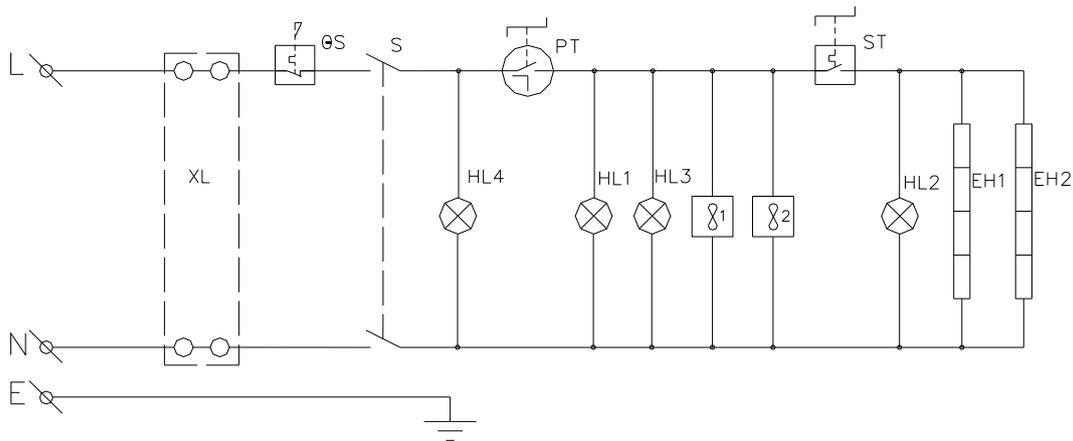
(a)Roast for all fresh, freezing breads and flour product.

(b) Roast for all fresh and freezing meat products.

g. To ensure the good heating ventilation, there should be distance at least 4cm between each tray, and there should not be too much food in the tray.

Attention:
! Do not use water jet to clean this appliance!

F. Circuit diagram



XL--- Wire Connecting Terminal θ S--- Temperature Limiter S--- Operating Switch
 PT---Timer ST--- Thermostat HL1/HL2---Timer Indicator /Heating Indicator
 HL3/HL4---Interior light/Heating lamp ∞ 1. ∞ 2--- Draught Fan EH1.EH2--- Electric Heating Element

G. Product Trouble Shooting Method

Troubles might happen during normal operating:

a. Fuse melt

Contact the service center to check the appliance, replace the fuse.

b. Powers failure after power connected to the appliance

Power supply and switch does not match.

c. Replace of an interior lamp

Follow the below sequence

- (a) Cut off the power supply; cool down the chamber of the oven
- (b) Remove the basin and the grid
- (c) Anti clock wisely screw out the lamp housing, replace the inner lamp

d. Power failure of other functions beside the oven:

Check whether the over-temperature protector disconnected or not.(This appliance has a 330℃ over-temperature protector)

e. Heating lamp does not function:

Check if the heating lamp has burning-out.



In case the above methods could not solve the problems, contact and call us to consult and report for repair.

Attention!

! All check and repair service must be done by qualified personnel, otherwise would be regarded as dangerous;

! To prevent danger caused by thermal circuit breaker error reset, the appliance could not be powered by external switch. For example, timer or circuit in which common (use) components were used to control the open and break of the circuit.

! If the power cord were damaged, oil resistant flexible cable YZW/YCW (GB/T 5013.1 (IEC 60245, IDT) or personal module bought from the manufacturer or maintenance department should be used to replace the damaged cable. The replace work should be done by specialized staff.