



PRODUCT DOCUMENT PACK

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PRODUCT

ConvectMax YXD■3DI Digital Convection Oven with Grill – 62L

Model / SKU: YXD-3DI

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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Electric convection oven(PCB control) **YXD-3DI** Operation Manual

- Thank you for purchasing the Electric Convection Oven.
- To ensure proper operation, please read this manual carefully before using.
- After reading, keep this manual in a convenient place for further reference.

SAVE THESE INSTRUCTIONS

Be Sure to Read this for Safety

Thoroughly read this section before you operate oven in order to become familiar with appropriate operation and to avoid accidents.

1. Be Sure to Comply with This for Safety

1.1 Notices on installation

WARNINGS

- Installing the oven, in a location free from rain and snow, and near the fire extinguisher.
- A wet oven can be a source of electrical shock and the oven can be damaged.
- Be sure to install complying with industry standards. Incomplete installation can cause stumbling accidents, electrical shock, fire or water leakage.
- The rubber feet must be installed on the equipment firmly. Do not use the oven without feet.
- Do not install any equipment on the floor.
- Do not carry the oven by yourself. Ask for another's help. The oven should not be carried by one person; otherwise it may be dropped and cause injury.
- Be sure to install the oven on a flat and solid surface. Otherwise the unit may topple over, causing injury or burns, or water in the unit may overflow.

If someone suffers burns, cool the affected part with cold water and have them see a doctor immediately.

- Be sure to provide with clearance of at least 4 inches (10cm) between the unit and walls. Insufficient clearance may cause generated heat to damage the other ambient products.
- Remove all the adhesive film which cover the body surface before using.
- Be sure to connect the power cord complying with industry standards.
- Check the power supply to see if it can satisfy the specification of the oven. The working voltage range can not out of $\pm 10\%$ when the oven working.

Violating this standard can cause electrical shock or fire. If you cannot identify the specification of the power supply used, consult the supplier.

- Be sure to connect a ground wire to the oven. Operating the oven without grounding it can cause electrical shock or fire by a short circuit.
- A bi-pole switch must be installed between the oven and the power.
- Do not bundle the power cord; otherwise a fire can be cause.
- Do not step on, squeeze, or forcedly twist the power cord; otherwise the power cord can be damaged, causing electrical shock or fire.

If your power cord has been damaged, consult the supplier for replacement.

1.2 Notices on operation

WARNINGS

- Do not operate any switch with a wet hand; otherwise, you can get an electrical shock.
- Do not use combustibles (e.g., thinner), combustible gases, or volatile matter near the oven; otherwise explosion or fire can be caused.
- Do not put anything on the oven while using oven. The heat could cause deformation, cracking, etc.
- Be careful not to burn yourself during use or immediately after use.
- The metal parts and glass window of the door become extremely hot during use; be careful not to touch them when opening and closing the door.
- Do not immerse the heater. If a drop of water gets into the heating element from the connecting part, it may cause a short circuit or other defects.
- When hot, do not apply water to the glass window. It may cause the glass to break.
- Do not touch any place except for the handle and switch during heating, otherwise you can suffer burns since the body is very hot.
- If the oven has been submerged due to a disaster or other problem, replace all electric parts and wiring. Otherwise, electrical shock or fire can be caused.
- Maintain the contents products with the food hygiene laws.
Inappropriate daily hygiene maintenance can cause accidents.
- Consult a specialty repair shop or the store where you purchased the oven for repairs.
Incomplete repairs can cause electrical shock, burns, fire or stumbling.
- If the earth leakage breaker operates frequently, consult a specialty repair shop or the store where you purchased the oven for repair.
If you continue to use the oven without repair, electrical shocks or fires can be caused.
- Do not disassemble the oven; otherwise accidents can be caused.
- When removing dirt on the oven, do not use chemicals, such as thinner or benzine; otherwise accidents can be caused.
- Do not stack the oven by three or more heavy (120Kg(280lb)); otherwise stumbling accidents or injuries can be caused.
- Clean the inside of the storage daily; otherwise defects or bad smell can be caused.
- Note that some extra steam may be released from a drainage pipe behind the oven.
- The unit is equipped with a micro-switch. When the door is opened, the motor fan would stop working.

2. Purpose of Using the Oven

The oven was designed only to be used baking cakes, pies, cookies, poultry, beef, pork, bread, steak, etc. Do not use for other purposes.

Do not warm up carbonated drinks in cans or bottles; otherwise the containers can explode, causing injuries.

3. Using the Oven

3.1 Preparations before using

① Feet assembly

- The feet are placed inside the appliance and must be assembled. Do not use the appliance without feet.
- Screw the support feet to the bottom of the appliance.
- Adjust the appliance height by screwing or unscrewing the feet themselves.

② Positioning

- Install the oven on a flat and solid surface.

③ Remove the protective film.

④ Take out the tray from the body and wash it.

⑤ Wipe the inside and outside of the oven with a damp cloth. Then, wipe with dry cloth.

⑥ Electrical connection

- Before connecting make sure that the voltage and the frequency correspond to that stated on the Rating Plate on the appliance.
- Place a bi-polar switch between the appliance and the network accessible after installation, whose contacts have a minimum opening distance of 3mm, with an appropriate input.
- The appliance must be connected to the ground line of the network.
- The appliance must be included in an equipotential system whose efficiency must be suitably checked according to that stated in the Standard. This connection is carried out between different appliances with the terminal marked by the.
- The equipotential conductor must have a minimum section of 10 mm².
- Connect the power cord to the power supply source. Be sure the power cord is strongly kept in position.

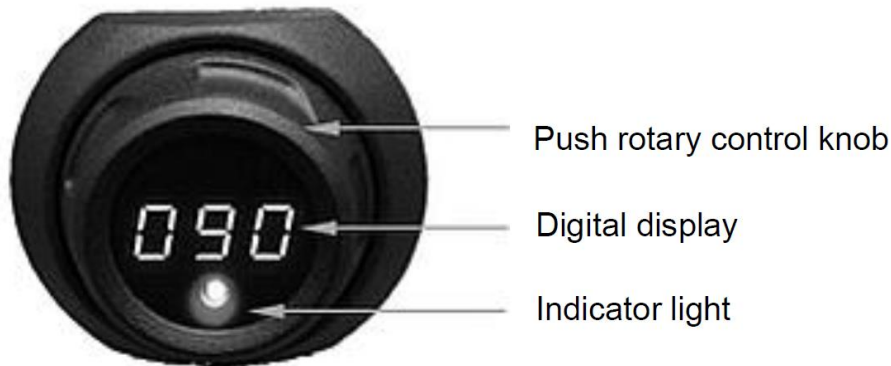
3.2 Instruction for Use

Note that the “Convection” function and the “Grill” function work independently. You can not use the two functions at the same time.

Control panel

- ON/OFF switch
- Push rotary time control knob (at the left side of the control panel)
- Push rotary temperature control knob (at the right side of the control panel)
- Convection (code#1) & Grill(code#2) Gear switch

Design of the push rotary control knobs



The push rotary control knobs are integrated with digital displays that allow reading the set (used the most recently) time and temperature.

Indicator lights evidence the operating modes.

Settings

Temperature setting

Temperature is set with the push rotary control knob (at the left side of the control panel). The temperature may be set with 1 °C increments in the range of 50 °C – 260 °C.

Time setting

The duration of work of the appliance is set with the push/rotary control knob (at the left side of the control panel). Time may be set in 1-minute increments and in the range of 1 – 120 minutes.

The timer is activated via pressing the time control knob.

The set time is counted down in 1 second increments, until '0:00' is displayed. Then, the audible signal is heard; it must be confirmed via pressing of the push rotary time control knob.

The appliance does not switch into the Standby mode, but it keeps heating. The previously set time is displayed again on the digital display and another product may be prepared with the use of the same setting.

The appliance may also be used without the timer if the push rotary time control knob is not activated via pushing it.

Normal operation

1. Connect the appliance to a single grounded socket.

2. Press the ON/OFF switch to „I“ position.

The green power indicator light in the ON/OFF switch is lit

The appliance is now in the main menu.

3. Set the parameters by rotating the respective push/rotary control knobs.

4. To start the program, press the push/rotary control knob.

The heating, interior lighting and fan motors are all switched on.

The indicator light of the push/rotary control knob starts to blink.

The indicator light of the temperature control is lit as long as the set temperature is reached; then, it is lit only during the re-heating process.

During operation, you may freely adjust both time and temperature through rotating the respective

push/rotary control knobs.

Signal tone is heard after expiry of the set time. It is repeated until it is confirmed with pressing of one of two push/rotary control knobs. The indicator light of the push/rotary control knob goes off.

Then, the appliance is again in the main menu.

The digital displays show the recent values used, and the indicator lights are off.

When the appliance is in Standby mode (digital displays and indicator lights of both push/rotary control knobs are off), it may be activated by pressing one of the push/rotary control knobs.

Note: The fans of the convection oven in temperatures exceeding 80 °C are operating after switch-off until the appliance is cooled-off.

If the convection oven is not used for the next 60 minutes, it switches to Standby mode. All displays in the push/rotary control knobs are off. You may re-activate the appliance by pressing one of the push/rotary control knobs.

The digital displays of the push/rotary control knobs show the last temperature and time used, and the indicator lights are off.

3.2.4 Using Upper Heater for cooking (grill)

- ① Turn on the power of the oven.
- ② Set the Upper Heater's Temperature Control to desired temperature(50–260°C).
- ③ Turn the Timer to desired time(0–120min).
- ④ Turn on the grill switch, and the Upper Heater works repeatedly to keep the desired temperature.

4. Maintenance of oven

WARNING

1. When inspecting, cleaning, or maintaining the body, be sure to turn off the power switch and disconnect the power supply; otherwise or you can get electrical shock caused by a short circuit.
2. Clean the inside of the oven daily to keep it clean.
3. When cleaning the inside of the oven, do not use any detergents, such as acidic detergent or cleansers.

- ◆ Turn off the timer and thermostat and disconnect the power cord from the supply.
- ◆ Open the door and leave it for at least 10 minutes to lower the temperature in the oven.
- ◆ Wipe the oven using a damp cloth.

5. Storing the Oven

- ① When not in use, turn off the power switch and disconnect the power cord from the supply.
- ② Bundle up the power cord and put the bundle on the body.
- ③ Cover the body with a plastic bag and pack it in a corrugated cardboard box. Store it in a location with low humidity.

6. Specifications

Model	YXD-3DI
Product dimension	595 x 595 x 585 mm
Chamber material	Stainless steel
Chamber size	460 x 375 x 360 mm
Supply voltage	240V/50Hz
Functions	Convection + Grill
Rated	2400W (for convection heater) / 2000W (for upper heater)
Lighting Power	30W
Safety device	Temperature fuse 360°C