

We Only Produce Valuable Products

universal steam oven

Installation and operation manual



Model:

YKX-10

YKX-06

YKX-04

Reference standard:GB 4706.1-2005/GB4706.34-2008

Version B01/2022 product specifications or technical parameters are subject to change without notice

Text symbol description

	Danger!	The danger has a direct dangerous situation, which can cause serious injury or death
	Warn!	A potentially dangerous condition, with potentially serious injury or death
	Careful!	Probably dangerous situations, which can cause minor injuries
	Danger!	Be careful, and your life is in danger. Failure to comply may cause an electric shock.
		Safety self-adhesive label "maximum insertion height with liquid container" is in the installation package. After the installation, attach the label 1.6 meters from the ground.

Important considerations

- * The installation and use manual shall be randomly delivered to the user, and the operator shall carefully read and be familiar with the various functions and operation specifications of the series of equipment.
- * This manual should be placed prominently next to the equipment and easy to take.
- * It is recommended to sign a maintenance contract with a maintenance service provider authorized by the manufacturer.

Danger!

For your safety, do not store or use gasoline or other flammable, volatile items in the equipment accessories.

Warn!

Incorrect installation, debugging, change, repair or maintenance of equipment may lead to property loss, and even personal injury. Dead data danger. Read the installation, operation, and maintenance instructions carefully before installation or repair.

Important!

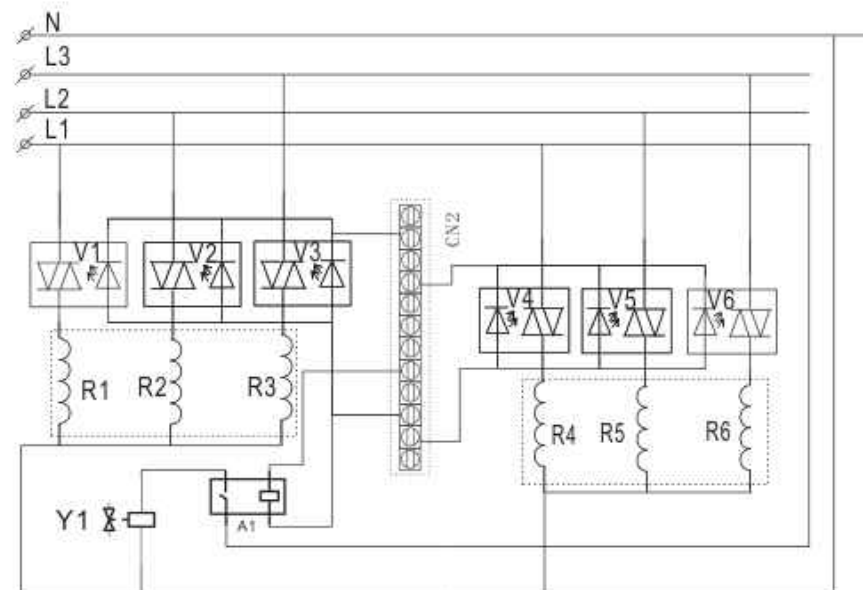
The circuit diagram and instructions are installed in the packaging bag.

Important!

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Careful!

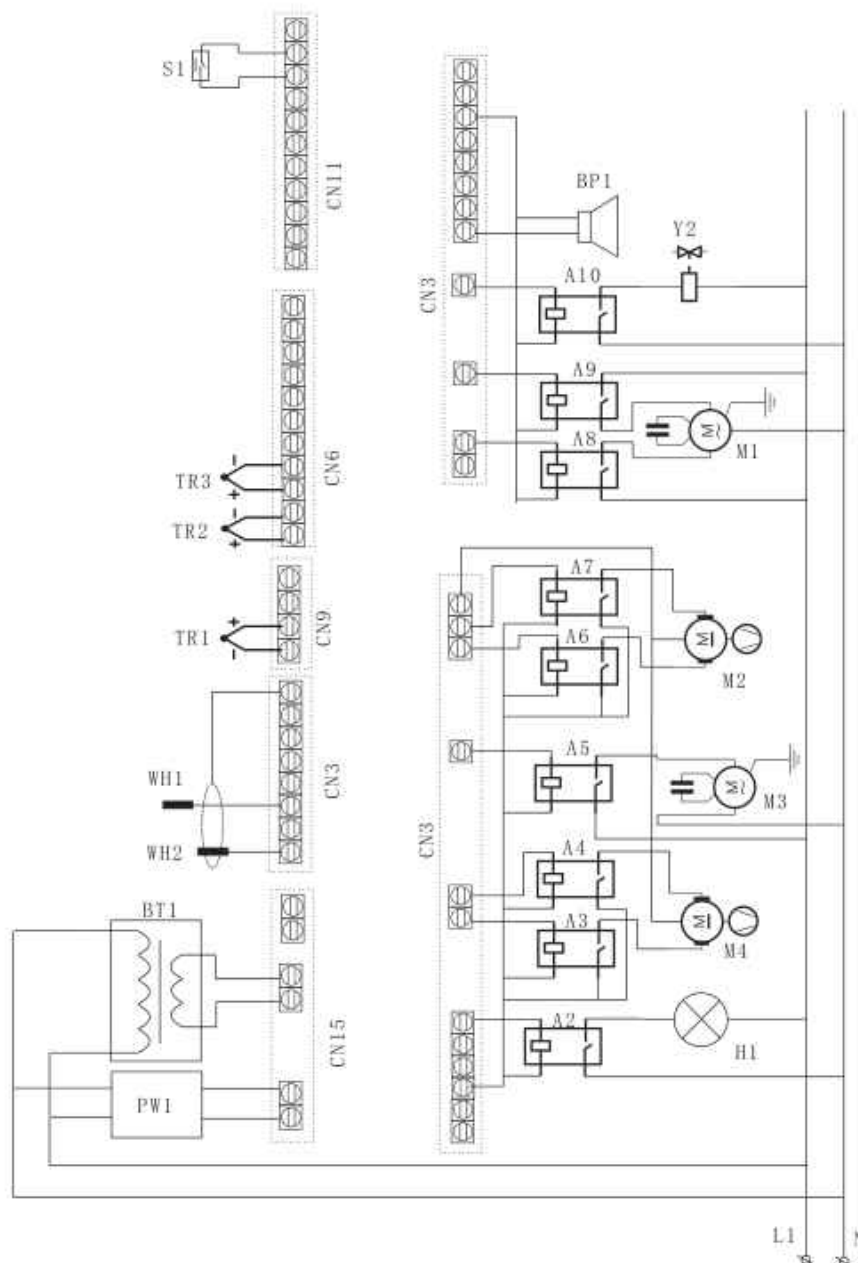
The installation and commissioning of the equipment by the installation personnel authorized by the original factory is the effective condition of the equipment.



Y1	Inlet solenoid valve
A1	Inlet solenoid valve relay
Y2	Spray solenoid valve
A10	Spray solenoid valve relay
V1, V2, V3	Solid state relay for chamber heating
V4, V5, V6	Boiler heating solid-state relay
R1, R2, R3	Inner bore heating tube
R4, R5, R6	Boiler heating pipe
PW1	Equipment power supply 24V
BT1	Control board power supply 9V
H1	Oven lighting
A2	Oven lighting relay
M4	Drain
A3, A4	Drain valve relay

M3	Cleaning water pump
A5	Cleaning water pump relay
M2	Cleaning the hot water valve
A6, A7	Cleaning the hot water valve relay
M1	Inner bore hot air fan
A8, A9	Relay for inner chamber hot air fan
BP1	Buzzer
WH1	Low water level probe
WH2	High water level probe
TR1	Inner bore temperature sensor
TR2	Boiler temperature sensor
TR3	Meat needle temperature sensor
S1	Door magnetic switch

八、 Product wiring diagram



The equipment must be trained by the manufacturer with qualified personnel for the installation and service.

pay attention to!

1. This series of equipment shall be professional use and shall be used by qualified.
2. This instruction is not applicable to persons with physical, sensory, and intellectual deficiencies (including children).warn!

If the power power cord is damaged, it must be replaced by the manufacturer, its repairman or similar department professionals to avoid danger.personnel.

Warn!

1. Power supply must be disconnected before repairing, maintaining or cleaning the equipment.
2. To avoid danger caused by a misreset of a thermal circuit breaker, the appliance cannot be powered by an external switching device, such as a timer or a circuit connected to timing on and breaking by common components.
3. The equipment shall not be cleaned with jet water flow.
4. Do not attempt to move the device, or transfer the hot liquid from one container, when the device is at an operating temperature or is filled with a hot liquid to another. Serious personal injury can occur if the skin comes into contact with hot surfaces or fluids.
5. Don't sit on or stand on this device.The front panel, door and top of the electrical appliances should not be trampled. Slip, falls, or contact with hot liquids or hot surfaces may cause serious injury.
6. Do not use this equipment as a step to clean or enter the ventilation hood. Sliding, tripping, or touching hot liquids, hot surfaces can cause serious injury.
7. Do not turn on the discharge switch or other vent devices until the pressure is reduced to near atmospheric pressure.
8. To avoid burns, do not use containers that contain liquid or contain some cooking food that requires more heat to become liquid than foods that can easily become liquid.
9. Steam may emerge when opening the cook-box door. To avoid steam burns, please open the first door lock to drain the steam, and then fully open the door.
10. The appliance is intended to be used for commercial purposes, such as in restaurants, canteens, hospital kitchens, and commercial businesses such as bakeries, and meat shops, but not for continuous large-scale production of food products.
11. This equipment is intended for indoor use only.
12. Do not operate the appliance unless all panels and access covers are properly connected.
13. It is recommended that the equipment performance and operation be checked annually by a qualified maintenance technician.

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六、 Daily inspection

1. When feeling that the circuit and machine are faulty, stop using them.
2. Pay attention to check the status of the machine before and after using it every day.
3. Is the machine tilted before use?
4. Is the control panel damaged?
5. Whether the power cord is aging, cracked or damaged?
6. Is there any peculiar smell or foul smell in the use?
7. Is there any abnormal vibration and noise?

Note: Daily inspection must be conducted regularly, and products must be inspected regularly to prevent serious accidents.

七、 cleaning and maintenance

7.1、 External cleaning

1. It is recommended to clean the stainless steel panel of the equipment with a clean cloth with detergent every day, and then wipe it dry. Do not wash it with water directly.
2. When cleaning the stainless steel panel, do not use steel wire balls, metal brushes and other items, so as not to damage the stainless steel surface and make it easy to be damaged rust.
3. If the equipment is not used for a long time, please follow the following instructions: Cut off all power supplies and close the water inlet valve; Thoroughly wipe the stainless steel surface of the equipment with a cloth soaked in vaseline oil to play a protective role; Pay attention to maintain good ventilation in the place where the equipment is stored.

7.2、 bore cleaning

After working every day, the inner chamber of the furnace should be cleaned. Before cleaning, please reduce the temperature of the inner chamber to below 70 °C, and clean up the large food residues in the inner chamber.

7.2.1 operation method

1. Turn on the "power" switch of the computer board, press and hold the "cleaning" key to enter the cleaning program.
2. Operate when prompted on the screen;
3. When the cleaning procedure is completed, the furnace will sound an alarm and shut down automatically;
If you find that some corners are not cleaned, you can use the left water gun to wash them.

7.3、 cleaning equipment glass doors

1. Only when the glass door is cooled can it be cleaned; When cleaning glass doors, never use sponges or cleaners with abrasive substances;
2. Open the inner panel of the oven door, gently press the fastening clip on the door, and pull open the inner glass.
3. After the glass door is cleaned, fix it back to the fastening clip and lock the inner glass door.

5.6. Menu editing interface:



Menu editing operations:

1, Click the menu image, jump to the image selection interface, select the desired icon, click the image, and click Save to complete the image modification.



2, Click to select the time, click the center needle temperature, Click the time or temperature value, and the keyboard pops up to enter the value. Select the time to complete the work according to the time countdown, select the center needle temperature, and complete the work when the center needle reaches the temperature value during the work.

3, Click the temperature pop-up keyboard to enter the temperature value, which is the set oven temperature. When the temperature is greater than or equal to the set temperature value, the heating stops, and when the temperature is lower than the set temperature value, the heating starts.

4, Click humidity, set the humidity value as spray time cycle seconds, set it as zero, and do not spray. If it is set to 15 seconds, the working process will spray once every 15 seconds.

5.7. Cleaning interface:



Cleaning operation:

1, Press the cleaning key to jump to the cleaning selection interface, select the cleaning option, and quickly clean twice for 15 minutes, normally clean twice for 25 minutes, and deeply clean 42 times for 35 minutes.



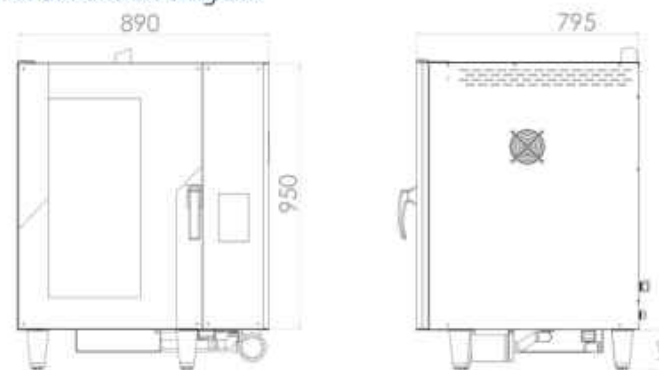
2, Press the start cleaning key to start cleaning. The machine first heats up the water by 70 degrees, discharges the hot water to the cleaning plate, and the water pump pumps the water into the oven for spraying. The running time is based on the selected cleaning options. When the time is finished, the cleaning interface will exit automatically.

一、Product function introduction

The oven is made of stainless steel and has a beautiful appearance; The inner tank adopts arc transition connection, which does not hide garbage and is easy to clean; use The eddy current fan supplies air for heating, the fan intelligently adjusts the fan speed, and the temperature in the control box is uniform, and the fan timing is positive and negative, so the heating is more uniform. Ensure that the cooked food is complete in color, aroma and taste; It has roasting, steaming and steaming modes, which can complete traditional cooking such as steaming, roasting, stewing and stewing Mode. Equipped with humidification function, the humidification frequency can be set according to the requirements of food; The computer board adopts a touch screen computer board, which is intuitive to operate, It has precise control and storage function, and can remember 120 menus. The operator can pre compile the commonly used menus and store them in the computer board, When calling, you only need to select the saved menu, which is simple to operate; It has automatic cleaning function, and the cleaning program has been written in advance. It can also According to the cleanliness of the inner chamber, the cleaning program is prepared by ourselves. When cleaning, just click and select cleaning according to the program to start. Multiple cleaning functions, reducing Low boiler scaling risk, automatic boiler descaling function, regular removal of boiler scale. There are a variety of grills, barbecue nets and other accessories to choose from.

二、Structural diagram and working principle

2.1. Product dimension diagram



2.2. Working principle

1. Through the electric heating tube and various control systems, the electric energy is converted into heat energy, and the eddy current fan on the motor is used to continuously blow the heat energy into the inner chamber through the hot air channel of the inner chamber, forming a hot air circulation function, so that the temperature of the inner chamber is evenly distributed, so as to achieve the purpose of baking.
2. Steam is generated by boiler or spray, and the motor fan is used to continuously and evenly send the steam to all corners of the inner chamber, so as to achieve the purpose of steaming.
3. The hot air and steam are combined in a certain proportion through the control system, so as to achieve the purpose of steaming and baking.
4. Manually or automatically adjust the humidity of the cooked food in the inner chamber through the humidification and dehumidification functions.
5. Different temperatures and processing times can be adjusted according to different foods.
6. Each electrical installation space has a heat dissipation channel design, which can make the electrical parts work at the appropriate temperature and clean environment, and effectively extend the service life of each electrical part.

三、 Technical parameter table

Model type	External dimension (mm)	Baking pan size (mm)	Supply voltage	power	Power cord size	temperature range
YKX-10	900*800*1230	330*535	AC 380V	12000W	YZW-3*2.5m ²	30-300°C
YKX-06	900*800*970	330*535	AC 380V	12000W	YZW-3*2.5m ²	30-300°C
YKX-04	900*800*820	330*535	AC 380V	12000W	YZW-3*2.5m ²	30-300°C

四、 points for attention

4.1、 Operating tips

1. This equipment should be installed and maintained by professional technicians. If necessary, please contact professional technicians.
2. This equipment is a commercial product and is not suitable for domestic use. It needs to be operated by a trained chef.
3. All operators must strictly abide by the safety rules for electricity use, and the grounding connection of the equipment must comply with local regulations.
4. All operations can only be carried out under the condition of ensuring safety. In case of failure, the equipment must be repaired immediately.
5. The equipment must be installed and debugged correctly before it is put into use. It can only operate after the furnace has been tested and ensured to be correct.
6. The equipment cannot be shaken or tilted during use.
7. This equipment cannot be modified. Unauthorized product modification will lead to serious accidents.
8. To disassemble the parts of this equipment, you must stop the machine first and wait for the equipment to cool before disassembling.
9. Do not open the equipment shell. The equipment contains high-voltage circuit. Removing the shell may cause electric shock.
10. When cleaning, do not use jet water to clean the parts except the inner chamber, otherwise electric shock may occur due to electric leakage.
11. High temperature can cause burns. Do not directly touch the furnace body with your hands due to high temperature during and before and after the work.
12. When the minefield is close, the switch should be disconnected as soon as possible to avoid electrical damage caused by lightning.
13. It is forbidden to slap the product or place heavy objects on the product.
14. It is forbidden to use hard and sharp objects to damage the control panel.
15. If the power cord is damaged, it must be replaced by the manufacturer or its maintenance department or similar full-time personnel according to the standard.
16. When the work is finished, turn off the switch.

Warning:

1. Improper operation, installation or maintenance may cause property damage, casualties, etc. Please read this manual carefully before operating, installing and repairing the equipment.
2. Check and maintain the equipment regularly (at least once a year). Therefore, we recommend that users sign a maintenance agreement with a professional after-sales service provider.
3. The meat needle temperature probe is a precision instrument, so you should be very careful when using it.
4. Don't use it to knock things and insert food. Don't use too much force inside; When pulling out, do not pull the top line of the meat needle hard (be especially careful when using the trolley grill). If the meat probe is damaged due to incorrect operation, it is not covered by the warranty.
5. When using the steaming and baking mixed cooking procedure, pay attention to the temperature not to exceed 250 °C. When using this cooking procedure, if the temperature is too high, the sealing performance of the oven sealing strip will be weakened.
6. When put into the baking pan, it is better to separate the two baking pans by at least 40mm, so as to promote air convection in the oven.

5.4、 Cooking and baking working interface: Work interface operation:



1. Click the icon time or center needle temperature selection mode, select the time, and count the time when working. The countdown is zero to complete the work. Select the temperature of the central needle. When the temperature reaches the set temperature, the work is completed.

2. Set the temperature setting, click the temperature keyboard to input the temperature. Drag the temperature slider to set the temperature. The temperature range is 0-300 degrees. Or press the '+' '-' key to modify the set temp.

3. Set the humidity setting, click the humidity keyboard to input the time, the time unit is seconds, the value is the spray cycle time, set to 0 no spray, the set spray cycle will only work in the baking mode.

4. Click the icon to start the timing work, and then click again in order to stop quitting the timing work, the time and temperature for starting the timing work can no longer be set. You need to press stop to start again. Set value, long press to exit the working interface and return to the menu interface.

5. Click the icon to set the multilevel working time and set Start timing at multiple times of, and each layer is completed and ejected from a prompt interface.

5.5、 Multi layer time interface:

Multi layer time interface operation:



Number of layers completed
Completion confirmation button



1. Click the time to pop up the input keyboard or drag the slider to set the time value. After setting the time value, press to complete the setting. After pressing to start the working timing, the setting time of all layers will be counted down at the same time. When the timing is completed, the system will pop up the prompt of layer completion.

2. Multi layer work completion prompt, 001 indicates the completion of the first layer, 002 indicates the completion of the second layer. Click OK to close the prompt window.

五、Operation and instructions

5.1、Boot interface:



1. Click start to enter the menu interface, and the oven will automatically add water. Open the drain valve to automatically maintain the temperature of the water tank.

5.2、System setting interface:



2. Click the setting button to enter the parameter setting interface, and you can modify the date and time; Change Chinese and English, and other parameters do not need to be modified.

5.3、Menu interface:



Menu interface operation:

1. The operator chooses the corresponding mode, sets a specific time and temperature, and starts the cooking according to his own cooking habits and cooking experience.

2. Select the button as the baking mode, and click it to enter the baking world in the interface, select the button as the steaming mode, and click it to enter the steaming work in the interface, select the button as the mixed steaming and baking mode, and click to enter steaming and baking interface.

3. Click the menu picture, enter the working interface of the menu, and enter the working interface. After entering the working interface, click the start button to start the work.

4. Long press the menu name, enter the menu editing interface, you can modify the menu picture name, modify the temperature, time and humidity.

4.2、Storage and transportation

1. The packed equipment should not be stored in the open air for a long time, but should be placed in a well ventilated warehouse without corrosive gas. Rain proof measures shall be taken when temporary storage is required.
2. For the sake of safety, this equipment has been inspected by qualified technicians before transportation. Please pack it carefully. Upon receipt, please check the integrity of the equipment and transportation damage immediately. For obvious damage, please do not accept it. The transportation company is fully responsible for the damage caused by the transportation process of the product. For hidden damage, it should be raised immediately after discovery, because damage compensation can only be claimed within the period of validity.
3. During transportation, the equipment should be handled with care and should not be upside down to prevent damage to the shell and interior of the product.

4.3、install

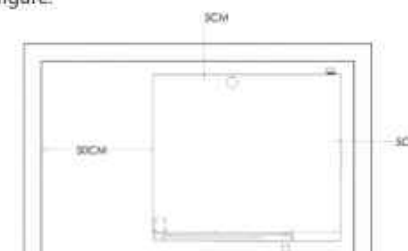
4.3.1 parts

Number	Name	Quantity			unit
		YKX-10	YKX-06	YKX-04	
1	gridiron	10	6	4	One
2	ovenware	10	6	4	One
3	Hydraulic giant	1	1	1	One
4	Temperature meat needle	1	1	1	One
5	water supply hose	1	1	1	One

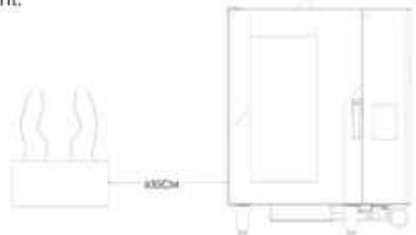
4.3.2 Equipment, accessories and waterway installation

1. The furnace shall be placed in a stable place and adjust the height of each furnace foot appropriately to ensure the level of the furnace body and the ground. If the equipment is placed on the platform or cabinet, the four furnace feet shall be placed in a limited position.
2. If there is no other surrounding heat source equipment that affects the equipment, the rear and right side of the side equipment leaves the wall more than 5cm, and the left side leaves the wall more than 50cm.

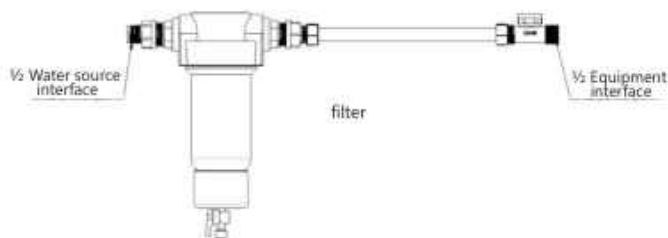
as illustrated in following figure:



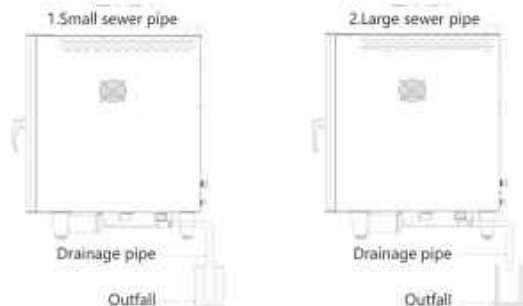
3. If there is a heat source equipment on the left side of the equipment, the side should leave at least 35cm above the equipment.



4. Flammable and explosive items should not be stored near the installation location. The ambient temperature must be between 4°C and 45°C, and the relative humidity must be below 85%.
5. The water inlet of the equipment is "1 / 2", connecting the soft water or recycled water soft device resin treated by the filter; the water pressure must be between 140 KPa and 350 KPa.



6. Connect the drain outlet of the equipment with the equipped drain pipe, and place the drain at the other end. When the drain outlet is larger than the drain pipe, the drain pipe can be placed in the outfall. It should be noted that the drain pipe and the outfall should form a drop, and the drain pipe should not be placed at the bottom of the outfall. When the drainage outlet is smaller than the drainage pipe or installed to the drainage outlet is relatively tight, the drainage pipe should be placed outside the drainage outlet. And there is a distance from the drain to the small sewer pipe. Large sewer pipe.

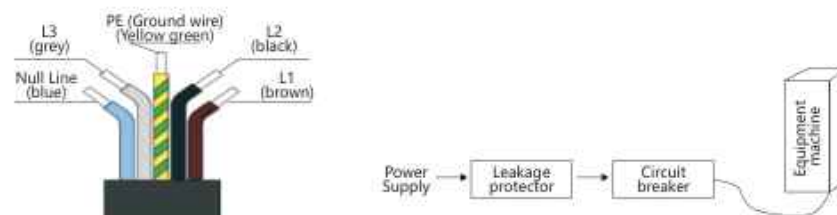


7. The exhaust pipe shall not be installed with any other hose or plug the steam outlet.
8. Please confirm that all the joints connected above are not leaking.

Note: Please keep the boiler water hardness below 50mg / L (CaCO₃) and recycled water softener resin. Otherwise, the damage to the boiler and related accessories caused by scale problems is not covered by the warranty. For the relevant treatment of the water softener, please see the attachment: the water softener installation and replacement instructions. Users can also install their own "Xikou" water softener, according to the "Xikou" requirements for water softener regeneration.

4.3.3 Electrical installation

- The power supply voltage must match the nameplate voltage of the equipment.
- The fixed wiring connected to the equipment must be equipped with a full pole disconnection switch according to the wiring rules, and the switch shall be at least on each pole Open of 3mm contacts. It is also recommended to install the grounding electric leakage protection switch. Do not pile sundries in front of the switch for convenient operation.
- Each furnace must have a separate air switch control, and the air switch specification is greater than 40A.



- Connect the fire line and the zero line according to the power supply line standard.
- After installation, check whether the wiring is loose, whether the voltage is normal, and whether the safety grounding is reliably connected.
- After the equipment is installed, it needs to be debugged (according to item 5 of the instructions).
- The installation and commissioning of this stove should be carried out by professional technicians.

 warn!	When connecting the power cord, ensure that each core wire is firmly connected and lock the power cord. Even if the power line is subjected to external force, the wiring terminal shall not be loosened due to external force, otherwise it will cause danger.
 warn!	If the power supply is outdoors, please pay attention to the waterproof and dust-proof protective measures of the power supply.
 Danger!	The product must be grounded, otherwise it may cause electric shock or even death accident. Equipment electrical wiring must be linked by qualified electrical installers to separate power supply circuits.
 warn!	When connecting the ground wire, measures must be taken to ensure that the power line is reliably connected to the grounding terminal when subjected to external force.

4.3.4 To the installer

- The function and application of the product must be explained and displayed to the customer. After ensuring that the user is clear, the manual must be handed over to the user.
- Users should be aware that when making any structural changes to the placed equipment, the equipment function should be rechecked.