



CHEF MAX

User Manual



Electric oven Operation instruction

Please read and save this manual carefully before use



CHEF MAX

User Manual

A. Description

The baking equipment is at the forefront of today's catering industry, bakeries and hotel kitchen equipment,

It is designed and produced by Dongguan Chefmax Commercial Kitchen Equipments Co.,Ltd.The body design is European style luxurious and generous, high quality standards, pay attention to efficiency, this is a multi-functional equipment, we believe that, if properly installed and used, will have a significant impact on your business growth. Please read this manual carefully before using the machine and keep it for future reference.

B. Warning

This equipment is not suitable for persons with poor physical, sensory or mental abilities (including children), nor is it suitable for persons with lack of experience and knowledge, unless the latter has been under the supervision and education of the safety responsible person, and the device cannot be operated without the presence of qualified personnel.

Any modification and incorrect installation, adjustment and maintenance may result in loss of property. If the user needs to modify or adjust the relevant components in the machine please contact the supplier for adjustment. All this should be done by trained professionals.

C. Specifications and technical

Model	Voltage	Power	Size
XYF-10ED	220v-380v 50HZ	6 Kw	1310*820*570mm
XYF-20ED	380V 50HZ	12Kw	1310*820*1250mm
XYF-30ED	380V 50HZ	18Kw	1310*820*1650mm

D. Installation

Put the oven balance on the horizontal floor and control the main switch in the off state. It must be installed and debugged by a qualified electrician, connect the ground screw provided with the body shell, and ensure the safety of the ground wire.

1. XYF-10ED

When the rated voltage of XYF-10ED is 220V, the power line should be equipped with 32A air switch with leakage protection.

Then the L1, L2, L3 three phase lines are tied together and connected to the air switch phase line, and the zero line N

Connect to the zero line; When the rated voltage ranges from 3N to 380V, the power cable should be connected to a 20A cable with leakage protection

Phase four wire air switch.

2. XYF-20ED

Wire air switch.

When the rated voltage ranges from 3N to 380V, the power cable should be connected to 40A three-phase 4 with leakage protection

3. XYF-30ED

(type) Rated voltage is 3N-380V, power line should be connected with 60A three-phase four-wire air switch with leakage protection.



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4. Turn on the main switch of the oven power supply, turn on the lighting switch, and the lighting in the oven lights up. Turn the knob at will to set the target temperature value, and the red number displays the current temperature value.
5. Turn the thermostat knob as required, so that the temperature directed by the pointer is the desired temperature, and the display screen on the thermostat refers to the actual current temperature (i.e. the final temperature in the furnace).
6. This product is automatic temperature control, when the temperature controller failure should be replaced as soon as possible.
7. After each use, the oven and cake plate should be kept clean to ensure the baking quality.
8. “ ⚡ ” This symbol is the symbol of equipotential terminal. When the device is connected to the power supply, the terminal should be reliably connected to the equipotential terminal.
9. Ovens should not be operated by persons with physical, sensory or intellectual impairments, or who are deficient in experience or knowledge.

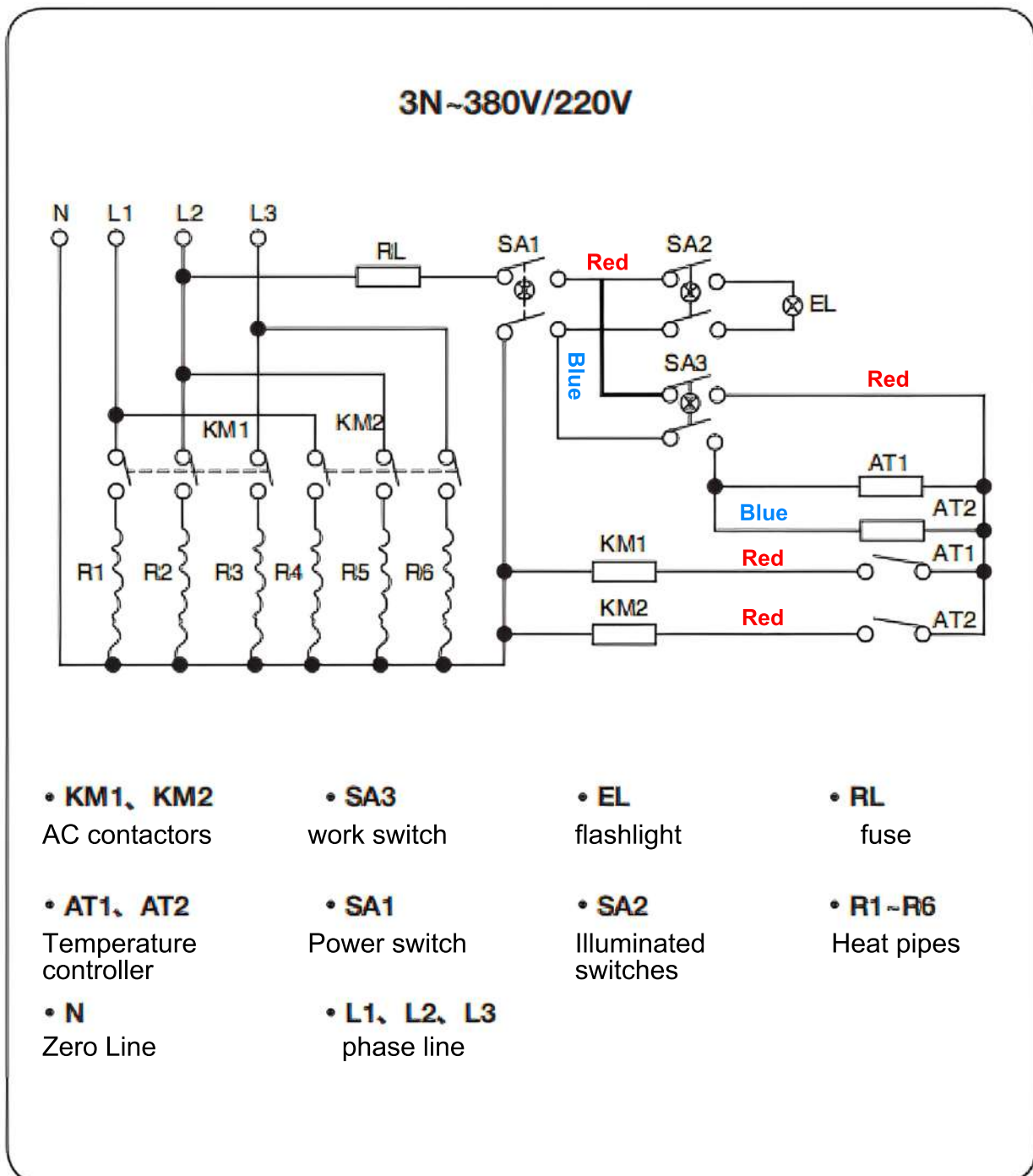


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XYF-10ED

Electrical schematic diagram of electric oven



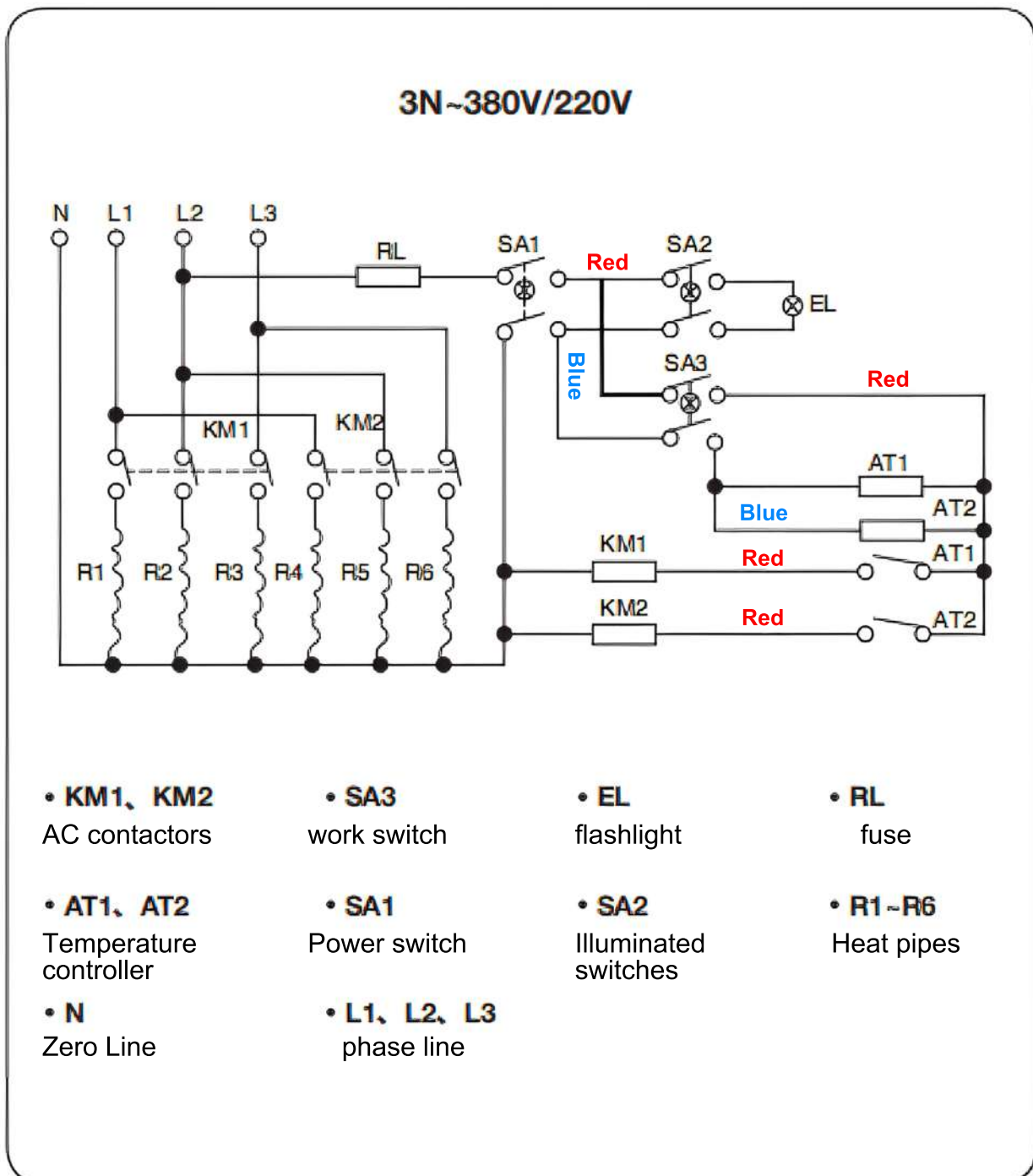


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XYF-20ED / XYF-20ED

Electrical schematic diagram of electric oven



E. Daily maintenance and services

1. After each baking, turn off the main power of the oven and leave the oven door open for ventilation to allow all steam to escape
2. After the temperature in the machine drops, thoroughly clean the interior and transparent glass Windows. Do not use a wet cloth with corrosive detergent to clean the oven body, control panel and wires and cables. Direct flushing with water is also not allowed, so as not to damage the function.
3. Check the power cables and other electrical components regularly. If there is any damage, please contact the manufacturer or distributor in time.
4. If you're not using it at all, turn off the thermostat and main switch.
5. If the equipment is not used for a long time, store the equipment in a ventilated non-corrosive container after cleaning.