



YieldKing 100A Operations Manual

220-230 Volt Version



YieldKing, L.L.C.

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CONGRATULATIONS. In selecting the YieldKing 100A, you have chosen the finest, most advanced, and fully automatic smoker / steamer / convection oven available.

Please read this MANUAL carefully prior to installation and operation. Proper installation, operation, and cleaning are essential for your satisfaction and safe operation.

KEEP THIS MANUAL FOR REFERENCE

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SAFETY INFORMATION

1. Be sure all untrained employees, who may operate this oven, are instructed on the proper operation and safety information prior to working with this oven.
2. Oven surfaces are HOT when oven is in operation. Proper utensils and protective gear should be used with this appliance.
3. Oven cleaners can be HAZARDOUS. Read and follow all labeled instructions.
4. The frame of the oven MUST be electrically grounded at all times. See "Electrical Instructions" in this manual.

WARNING:

FAILURE TO GROUND THIS UNIT MAY RESULT IN AN ELECTRICAL SHOCK.

5. Do not remove any service compartment access panel unless power cord is unplugged.
6. Do not allow unqualified personnel to perform service work. To do so will VOID WARRANTY and could be hazardous.
7. CAUTION: Ashes removed from wood chip smoker boxes should be placed in a sealed metal container (galvanized metal trash can) with a tight fitting lid.
8. Daily cleaning is extremely important to insure FIRE SAFETY and FOOD SAFETY.

Features of YieldKing's Omni-Vection Technology

Through thousands of hours of research and testing, YieldKing developed OmniVection technology to give chain owner/operators the ability to create unique, natural flavors and cook unforgettable food like the mom and pop independents.

YieldKing identifies the exact cooking profile for any given product and engages the precise cooking methods needed from start to finish.

ROASTING

From high temperature searing and sealing at up to 425°, to slow gentle roasting, the YieldKing allows all flavors to fully develop.

CONVECTING

Perfectly distributed heat—a constant even circulation of air from top to bottom—creates a fail-safe environment in which your protein products cook evenly and brown naturally.

SMOKING/IMPARTING

Infuse an exciting range of personalized flavors through wood smoking or the use of fresh herbs, fresh fruits, garlic and much much more, enabling smoke to penetrate the protein and impart flavor throughout the entire product.

STEAMING

Get the juiciest return on all your protein products automatically with programmed steam assist when needed throughout each phase of cooking.

WARMING/HOLDING

Maintain the perfect safe temperature for holding, without losing product moisture.

CAPTURING NATURAL JUICES

Au jus, natural gravies, soups, and sauces; perfect for your proteins because they originate in your proteins, are captured in our exclusive catch pan. Realize the quality meals your employees long to serve.

PROOFING/BAKING

The gentle steam assist of the YieldKing makes it a good proofing cabinet and the high capabilities allows you to bake in the same small footprint that you prepare your proteins with no transference of flavors.

COOL DOWN

Another unique feature of the YieldKing is its ability to cool down after the 1st and 3rd stages to allow step down cooking and to prevent more delicate proteins from over cooking. The YieldKing's digital control has a "Heat Cool" option that maintains the exact cooking temperature set within the parameters established in the program.



Use over 40 distinctive preset menus, our dual internal meat probes, and the OmniVection Technology of YieldKing to engage the right cooking process at the right time—in one perfectly balanced series of methodologies to optimize the finished protein product, resulting in an enhanced, more flavorful experience for your customer .

OVEN CONTROLS & FEATURES

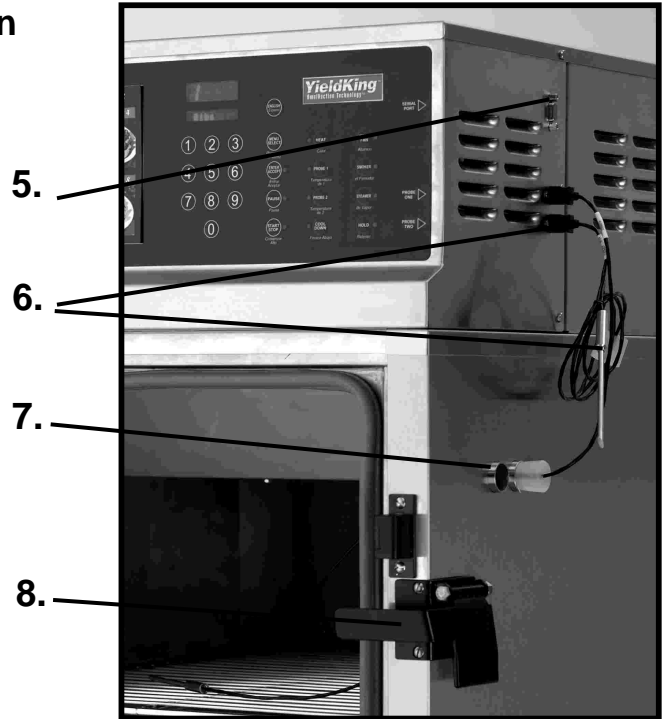
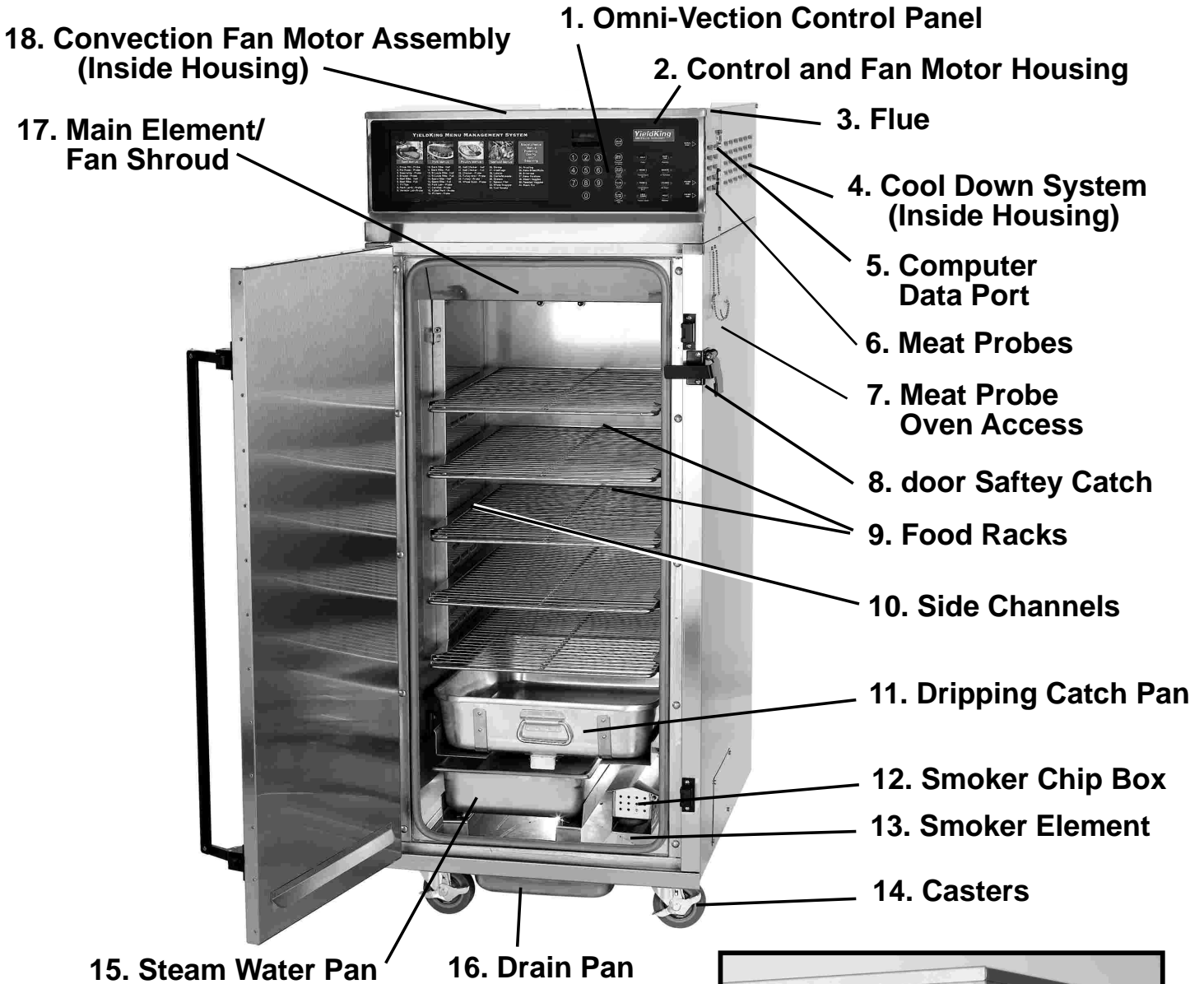
1. Omni-Vection Control Panel - Multi stage cooking controller that may be preprogrammed with up to 40 multi stage menus.
2. Control and Fan Motor Housing - Houses the controller, electrical components, convection fan motor assembly and cool down system assembly.
3. Flue - Exhaust flue must be installed under an approved vent hood system.
4. Cool Down System - Cools oven down to slow roast temperature and constantly monitors oven temperature to prevent over cooking.
5. Computer Data Port - For downloads of programmed menus and for oven diagnostics
6. Meat Probes - Dual internal temperature meat probes control oven for precise protein cooking.
7. Meat Probe Oven Access - External access for meat probe into oven..
8. Food Racks - The YieldKing comes standard with 5 - 18" x 26" stainless steel wire flat racks that slide out for easy loading and unloading of product. Optional rib racks are available.
9. Side Channels - Acts as an air channel to direct air flow in the oven, and has the slides for the food racks. Easily removable for cleaning in a commercial dishwasher.
10. Dripping Catch Pan - Slides on rails located under food racks to capture natural dripping to make gravies or sauces. Drain plug allows removal of drippings while pan is still in oven.
11. Smoker Chip Box - Load with any flavor of wood chips to smoke product and infuse flavors. To fill or empty the box, slide it off the element bracket. When reinstalling, slide chip box all the way back to wall.

CAUTION! THE WOOD CHIP BOX IS HOT AFTER OPERATION.

12. Smoker Element - Heats wood chips to smoldering to add flavor to product. Slide smoker chip box completely over smoker element to insure complete burning of wood chips.
13. Casters - For ease of moving the oven. The front casters are locking for safe operation.
14. Drain Pan - Fits under the outside bottom of the oven to catch moisture from drain hole.
15. Steam Water Pan and Steam Element - Provides moisture in all stages to keep product juicy. Make sure water pan is seated on steamer element holder and filled with one pitcher full of water for short cooks (3-4 hrs.) or two full pitchers for overnight cooks.

CAUTION! THE STEAM PAN IS HOT AFTER OPERATION.

16. Main Element/Fan Shroud - Houses the main element and fan blower wheel. May be removed from inside the oven for easy cleaning.
17. Convection Fan Motor Assembly - Circulates heat, smoke and steam inside oven. Located under the Control Panel Cover Top. Consists of the fan motor, convection blower wheel, venting blower wheel and fan motor housing.



YIELDKING 100A CONTROL PANEL

- 1. **Alpha Numeric Display** Displays Menu #, Temp, Time, and On/Off While Programming, Also Shows Actual & Programmed Temp & Time During Cook
- 2. **Alpha Numeric Display** Displays Cooking Stage During Programming & Operation
- 3. **English/Spanish Button** Changes Recipe Instructions from English to Spanish
- 4. **Programming Key Pad** Numeric Key Pad for Menu Selection and Menu Programming



COOKING STAGE AND MANUAL CONTROL BUTTONS

- 5. **Heat** Shows Cook Temp - Press Once for Set Point and Twice for Actual Temp Shows
- 6. **Main Fan** When the Main Convection Fan is in Operation
- 7. **Smoker** Shows When the Wood Chip Smoker is in Operation
- 8. **Probe 1 & Probe 2** Shows Probe Temp - Press Once for Set Point and Twice for Actual Temp
- 9. **Steamer** Shows When the Steamer is in Operation
- 10. **Cool Down Cycle** Shows Cool Down Fan is On and Acts as a Manual Cool Down Button
- 11. **Hold** Shows Hold Temp - Press Once for Set Point and Twice for Actual Temp

(NOTE: All These Buttons Can also be Used in Programming a Manual Menu)

CONTROL FUNCTION BUTTONS

- 12. **Menu Select** Press "Menu Select" to Choose a Preprogrammed Menu by Number.
- 13. **Enter Accept** Press "Enter/Accept" to Enter to indicate a desire to change a menu programming option and to Accept a change made in the Menu.
- 14. **Pause** During Cook Cycle, "Pause" is used to Pause a Stage in Progress. Press Pause a second time to restart menu.
"Pause" is also the up Toggle Used to Program On/Off
Press and Hold "Pause" to Cancel a Menu in progress.
- 15. **Start Stop** During Cook Cycle, "Start Stop" is used to Start or Stop a Menu.
"Start Stop" is also the down Switch Used to Program On/Off.

NOTE:

Red LED Lights Next to Buttons

During Menu Operation, the Red LED next to each of the Buttons will be lit when that feature is in Operation.

PROGRAMMING A MANUAL MENU

To Set Up Manual Menu	With the YieldKing 100A Controller in "Idle", Press and Hold the 7 & 9 Buttons Until "Manual" Appears (About Five Seconds)	
To Set Cook Temperature	Press "Heat" and Use Numeric Key Pad to Load Cook Temperature	THEN PRESS "Enter Accept"
To Set Cook Time	Use Numeric Key Pad to Load Cook Time	"Enter Accept"
To Activate Smoker	Press "Smoker": Then Use "Pause" and "Start Stop" to Toggle On or Off	"Enter Accept"
To Activate Steamer	Press "Steamer": Then Use "Pause" and "Start Stop" to Toggle On or Off	"Enter Accept"
 Steam Cycle Percentage	Use Numeric Key Pad to Load the Percent of Steam	"Enter Accept"
To Activate "Probe 1"	Press "Probe 1": Then Use "Pause" and "Start Stop" to Toggle On or Off	"Enter Accept"
 To Set "Probe 1" Temp	Use Numeric Key Pad to Load the Internal Protein Temperature Desired in Cycle	"Enter Accept"
To Activate "Probe 2"	If Probe 1 is Used, You May Then Press "Probe 2": Use "Pause" and "Start Stop" to Toggle On or Off	"Enter Accept"
 To Set "Probe 2" Temp	Use Numeric Key Pad to Load the Internal Protein Temperature Desired in Cycle	"Enter Accept"
To Activate "Cool Down"	Press "Cool Down": Then Use "Pause" and "Start Stop" to Toggle On or Off	"Enter Accept"
 To Set Cool Down Temp	Use Numeric Key Pad to Load the "Cool Down" Temperature Desired in Cycle	"Enter Accept"
To Activate "Hold" Cycle	Press "Hold": Then Use "Pause" and "Start Stop" to Toggle On or Off	"Enter Accept"
 To Set "Hold" Temp	Use Numeric Key Pad to Load the "Hold" Temperature Desired in Cycle	"Enter Accept"
To Start Manual Menu	Press "Start Stop" and Follow the Prompts for "W. Chips?" and Then the Prompt for "Water?"	"Enter Accept"
To "Pause" Manual Menu	Press "Pause": When ready to Resume Press "Pause" Again to Restart	
To "Stop" Manual Menu	Press "Stop": Manual Menu will be Stopped and Oven Returns to "Idle"	

NOTE: Manual Menu will run until either the Probe Set temperature is satisfied, or, if no Probe is active, when the Set Time is completed. Manual Menu can then put the YieldKing 100A in to a Hold Cycle.

BASIC PROGRAMMING INSTRUCTIONS

To Set Up A Multi-Stage Preprogrammed Menu

Start With the Oven in "Idle", Press and Hold the Number 1 & 3 Buttons Until "Recipe" Appears (5 Sec)

NOTE: For each step, you must press “Enter/Accept” in order to Enter a change information. After your change has been made, you must press “Enter/Accept” again to the Accept change.

To Select Recipe Number

Press “Enter/Accept”, then use Numeric Pad to enter the Recipe Number, then press “Enter/Accept” to accept change.

To Enter a Recipe Name

Press “Enter/Accept”, then use "Pause" to scroll forward and "Start Stop" for backward, through the lower case, upper case, symbols and numbers. Press “Enter/Accept” to accept change.

To Scroll Through Menu Options

Use "Pause" for forward and "Start Stop" for backward.

NOTE: Our Heat Cool feature keeps the oven from overshooting set point temperatures. When programming “Ht Cool” you are setting a range in degrees that the oven will maintain from set point.

HOW TO PROGRAM A TIME & TEMP MENU

After Selecting a Recipe Number and Name, use "Pause" and "Start Stop" to scroll through options.

	"Preheat" Option	Press “Enter” then "Pause" to Toggle On/Off, then “Accept”
Stage 1	"Probe 1" Option in 1st Stage	MUST BE OFF IN A TIME TEMP COOK MENU
	"Temp 1" Set Temp 1st Stage	Use Numbers to Set Temp for Stage 1, Then press“Accept”
	"Time 1" Set Time for 1st Stage	Use Numbers to Set Time for Stage 1, Then “Accept”
	"Smoker 1" Smoker Option Stage 1	Use "Pause"/"Start Stop" to Toggle On/Off, Then “Accept”
Stage 2	"Steam 1" Steam Option Stage 1 If “On” then set “% On 1”	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the “% On 1”, Then press“Accept”
	"Cl Fan 2" Cool Down Option Stage 2 "C Temp 2" Cool Down Temp 2	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the “Cool Down” Temp, Then “Accept”
Stage 3	"Probe 1" Option Stage 3	MUST BE OFF IN A TIME TEMP COOK MENU
	"Temp 3" Set Temp 3rd Stage	Use Numbers to Set the Slow Roast Temp, Then “Accept”
	"Time 3" Set Time for 3rd Stage	Use Numbers to Set the Time in Stage 3, Then “Accept”
	“Ht Cool 3” Set Range 3rd Stage Range 3 = Set Point +3 to -3	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the “Ht Cool” Stage 3, Then “Accept”
	"Smoker 3" Smoker Option Stage 3	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept”
	"Steam 3" Steam Option Stage 3 % On 3 (% Steam on in Stage 3)	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the Percentage of Steam in Stage 3
NOTE: Stage 4 can be a Cool Down (“CL Fan 4” On) or an additional Cook Stage (“CL Fan 4” Off)		
Stage 4	"CL Fan 4" On - Cool Down in Stage 4	Use Numbers to Set the Cool Down Temp in 4, Then “Accept”
	"CL Fan 4" Off - Cook in Stage 4	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept”
	"Temp 4" Set Temp in Stage 4	Use Numbers to Set the Temp in Stage 4, Then “Accept”
	"Time 4” Set Time in Stage 4	Use Numbers to Set the Time in Stage 4, Then “Accept”
	"Smoker 4" Smoker Option Stage 4	Use "Pause"/"Start Stop" to Toggle On/Off, Then “Accept”
Stage 5	"Steam 4" Steam Option Stage 4 If “On” then set “% On 4”	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the “% On 1”, Then press“Accept”
	"Hold 5" Hold Option Stage 5 "Temp 5" Hold Temp Stage 5	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the Temp in Hold Stage 5, Then “Accept”
	"Steam 5" Steam Option Hold Stage 5 "% On 5" (% Steam on Hold 5)	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the % of Steam in Stage 5, Then “Accept”

HOW TO PROGRAM PROBE MENUS

Refer to **BASIC PROGRAMMING INSTRUCTIONS** on Page 8 to Start.

To Program a Single Stage Roast, Smoke, Steam and Hold Cook “Probe 1” must be “On” in Stage 1. All options in Stages 2 and 3 are unavailable. The Control will take you from Stage 1 to Cool Down 4.

	“Preheat” Option	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept”
Stage 1	“Probe 1” in Stage 1 “Probe 1” Set Point	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to enter “Probe 1” Set Point, Then “Accept”
	NOTE: “Probe 2” is only available if “Probe 1” has been turned On.	
	“Probe 2” in Stage 1 “Probe 2” Set Point	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to enter “Probe 2” Set Point, Then “Accept”
	"Temp 1" Cook Temp for 1st Stage	Use Numbers to Set the Cook Temp, Then “Accept”
	"Smoker 1" Smoker Option Stage 1	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept”
Stage 4	"Steam 1" Steam Option Stage 1 % On 1 (% Steam on in Stage 1)	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the Percentage of Steam, Then “Accept”
	"CL Fan 4" Cool Down Option Stage 4 "C Temp 4" Cool Down Temp 4	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the Cool Down Temp in Stage 4
Stage 5	"Hold 5" Hold Option Stage 5 "Temp 5" Hold Temp Stage 5	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the Hold Temp in Stage 5
	"Steam 5" Steam Option Hold Stage 5 "% On 5" (% Steam on Hold 5)	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the % of Steam in Hold Stage 5

To Program a Stage 3 Probe Menu, Start as you would in a Time/Temp Menu entering: "Preheat", "Probe 1" Off, "Temp 1", "Time 1", "Smoker 1", "Steam 1", “% On 1”, "Cl Fan 2" and "C Temp 2". Then choose the following Options Starting in Stage 3.

Stage 3	"Probe 1" Option in Stage 3 "Probe 1" SP (Set Point-Temp)	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the Temp for "Probe 1", Then “Accept”
	NOTE: “Probe 2” is only available if “Probe 1” has been turned on first.	
	"Probe 2" Second Probe in Stage 3 "Probe 2" SP (Set Point-Temp)	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the Temp for "Probe 2", Then “Accept”
	"Temp 3" Set Temp 3rd Stage	Use Numbers to Set the Cook Temp for Stage 1
	"Smoker 3" Smoker Option Stage 3	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept”
Stage 4	"Steam 3" Steam Option Stage 3 % On 3 (% Steam on in Stage 3)	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the Percentage of Steam in Stage 3
	"CL Fan 4" Cool Down Option Stage 4 "C Temp 4" Cool Down Temp 4	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the Cool Down Temp in Stage 4
Stage 5	"Hold 5" Hold Option Stage 5 "Temp 5" Hold Temp Stage 5	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the Hold Temp in Stage 5
	"Steam 5" Steam Option Hold Stage 5 "% On 5" (% Steam on Hold 5)	Press “Enter” then "Pause" to Toggle On/Off, Then “Accept” Use Numbers to Set the % of Steam in Hold Stage 5

HOW TO RUN A PREPROGRAMMED MENU

With the YieldKing 100A on, and in the “Idle” mode:

1. Press “Menu Select”.
2. Select the “Menu Number” with the alpha numeric keypad. Then Press “Enter Accept”.
3. Press the “Start/Stop” button to begin the selected menu cook cycle.
4. If the selected menu uses the smoker, steamer, and/or the internal probes, you will be prompted to make sure you have prepared for those active operational items:

“W Chips?” If you have loaded the wood chip box, Press “Enter Accept”.

“Water?” If you have filled the steam water pan, Press “Enter Accept”.

“Probe 1SP” If the probe 1 is attached, Press “Enter Accept”.

“Probe 2SP” If the probe 2 is attached, Press “Enter Accept”.

The selected menu will begin at this point.

An audible alarm will sound at the end of the cook cycle; or, if meat probes are used in the selected menu, an audible alarm will sound when each of the meat probes reach their set temperature.

When the meat probes reach their set temperature, you may pause the menu to unload the product associated with Probe 1 set temp by pressing “Pause”. When you are ready to continue the menu, press “Pause” again to resume the memory cook until Probe 2 Set Temperature is reached.

To PAUSE at anytime during the cook cycle, press the “Pause” button one time. Press it again to resume the cook. You can also press and hold the “Pause” button to clear the menu.

To STOP the cook cycle, press the “Start/Stop” button. The controller will return to IDLE.

NOTE:

If possible; DO NOT OPEN the door until the cook cycle is complete. If you must open the door before the cycle is complete, USE **CAUTION** BECAUSE HOT STEAM WILL ESCAPE. Open the door until the door is caught by the Steam Safety Catch, releasing the steam safely, before opening the door fully to unload the product.

NOTE:

If your menu requires steam, DO NOT OPERATE THE YIELDKING 100A UNLESS the steam pan is in place. The YieldKing STEAM PAN MUST BE FILLED WITH WATER before cooking.

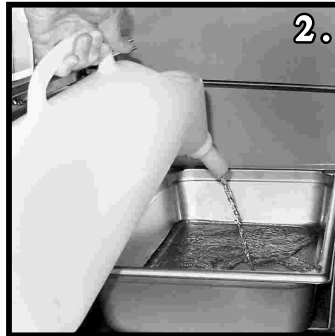
NOTE:

The YieldKing 100A should be CLEANED and the DRIPPING CATCH PAN and STEAM PAN SHOULD BE EMPTIED DAILY.

OPERATING INSTRUCTIONS

To Fill Water Pan and Load Wood Chips:

1. Slide the steam pan out about one third. (Pan located in the bottom left of the oven)
2. Fill the steam pan with water using the provided Pitcher. Use one Pitcher full (5qts.) for a short cook (3 - 4 hours) and use two pitchers (10qts.) for an overnight cook
3. Next, remove the chip box by sliding it straight out off the smoker element. Fill the chip box with wood chips, or fresh spices and slide it back over chip box element.
4. Make sure the lid is closed and that you slide the chip box all the way to the back.
5. Season and load product on the flat racks or use the optional rib racks. Slide racks into the YieldKing 100A.
6. Close and LATCH the door. Refer to HOW TO RUN A MENU on page 6.



CLEANING INSTRUCTIONS

NOTE: Oven should be cleaned at least weekly to remove any grease or carbon deposits. Poor cleaning habits can be both a food and fire hazard.

1. You can use the steam stage of the YieldKing to do a weekly self cleaning of the interior.
2. Remove the food racks, the catch pan and the smoker chip box to clean in your dish washer.
2. Add 4 oz. white vinegar and 2 oz. lemon juice to 4 quarts of water in your steam pan.
3. Use your Manual Menu to set the Oven Temp to 200° for 2 Hours and 100% Steam.
4. After the two hour rinse the inside of the oven and wipe down.

NOTE: For difficult deposits, mild dish detergents will remove most of the grease on all the surfaces of the oven. For areas with serious build up use commercial oven cleaners.

NOTE: The area above heating element and fan cover should be cleaned at least monthly.

CAUTION: UNPLUG OVEN FROM ELECTRIC POWER BEFORE CLEANING.

1. Remove the rack supports by lifting off of the bolts and removing. The 1st time a rack support is removed, the 7/16" bolts must be loosened, but they can then stay loose for convenience.
2. Loosen the (3) 7/16" hex head bolts on the back of the cover and remove the (3) 7/16" hex head bolts on the front bottom of the cover. Slide cover down and toward you to release.
3. Lift the side air channels up and out to remove. The rack supports, fan cover and air channels can be cleaned in a commercial dishwasher.
4. Spray the fan area with a commercial de-greaser, wait and rinse with water from hose.

ALL PARTS MUST BE REINSTALLED BEFORE OPERATING OVEN.

CAUTION: Always wear protective clothing and eyewear when using oven cleaners.

Read labeled directions and warnings.

NOTE: Clean the outside of the oven with commercial stainless steel cleaners and polishes. NEVER use any abrasive scrub pads on the stainless steel on the outside of the oven.

INSTALLATION INSTRUCTIONS

1. Read and follow the electrical instructions to insure proper connection of the oven.
2. While this oven is in operation, it will emit steam and smoke from the vent stack, cool down system, or from the door if it is opened.

Adequate space should be allowed for this oven under a hood to insure that the hood will capture this steam and smoke.

3. Venting for the YieldKing 100A should comply with standards pertaining to commercial electric convection ovens with smokers. Check local building codes prior to installation.



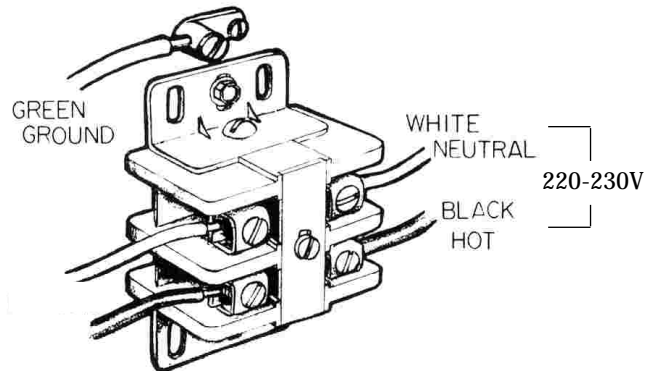
ELECTRICAL SPECIFICATIONS

220-230 Volts AC

50 Hz

Single Phase

30 AMP wiring required



NOTE: MAKE SURE THE SUPPLY POWER CORRESPONDS WITH VOLTAGE SPECIFIED ON THE NAMEPLATE.

WARNING:

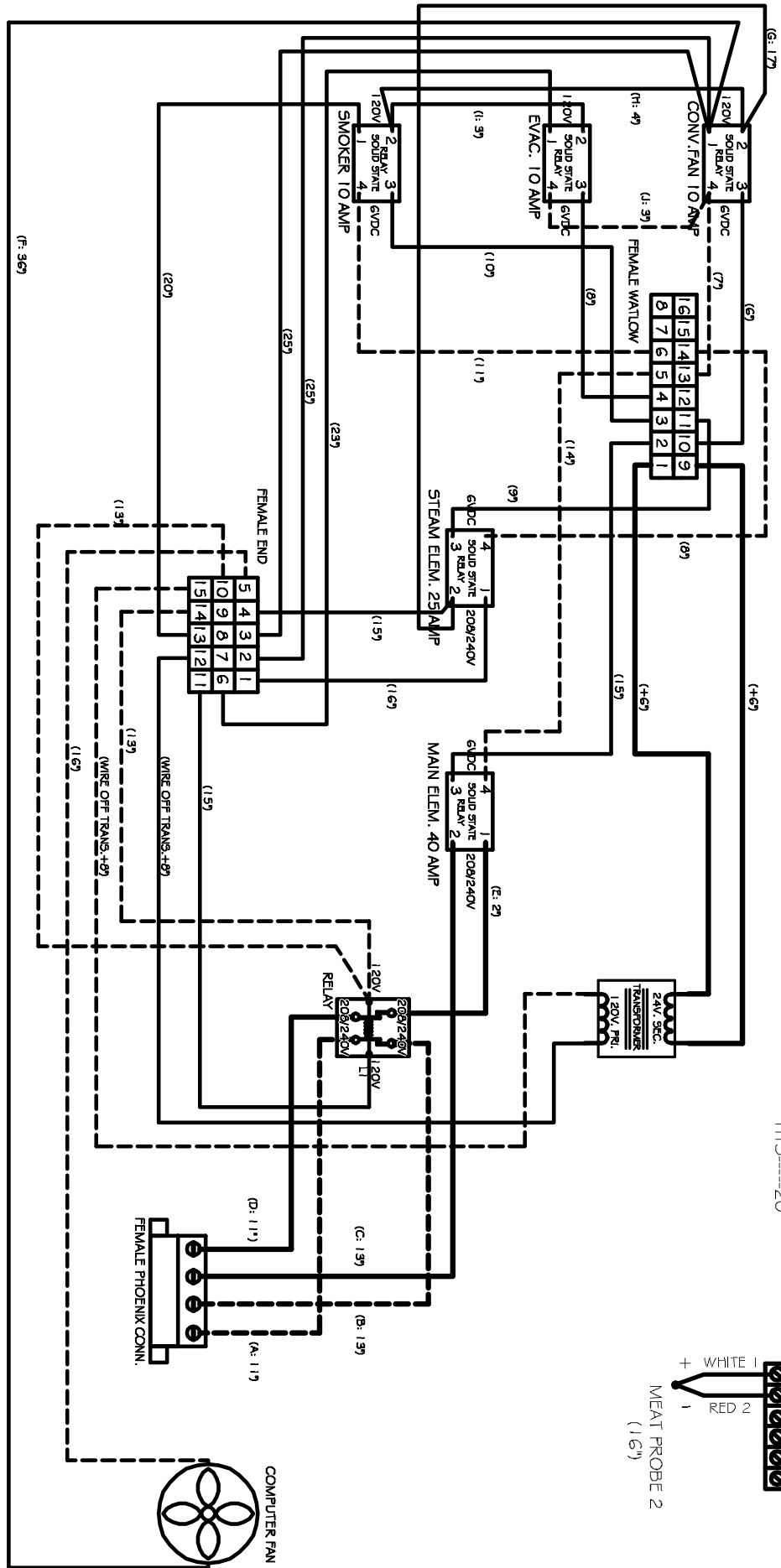
CHASSIS MUST BE GROUNDED TO PREVENT POSSIBLE SHOCK HAZARD.

WARRANTY IS VOID IF THE OVEN IS CONNECTED TO ANY VOLTAGE OTHER THAN SPECIFIED ABOVE.

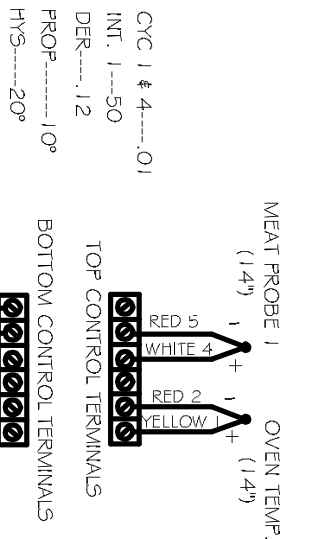
ELECTRICAL INSTRUCTIONS

1. Electrician must provide 10 AWG stranded three wire cable and plug suitable for at least 90°C for hookup.
2. Power must be OFF during installation.
3. Electrical service is provided at the terminal block, located behind the access panel which is in the lower left corner of the back of the oven.
4. After connecting the proper electrical service, test the voltage at the terminal block with a voltmeter.
5. If power is correct, replace the access panel and power up the oven.

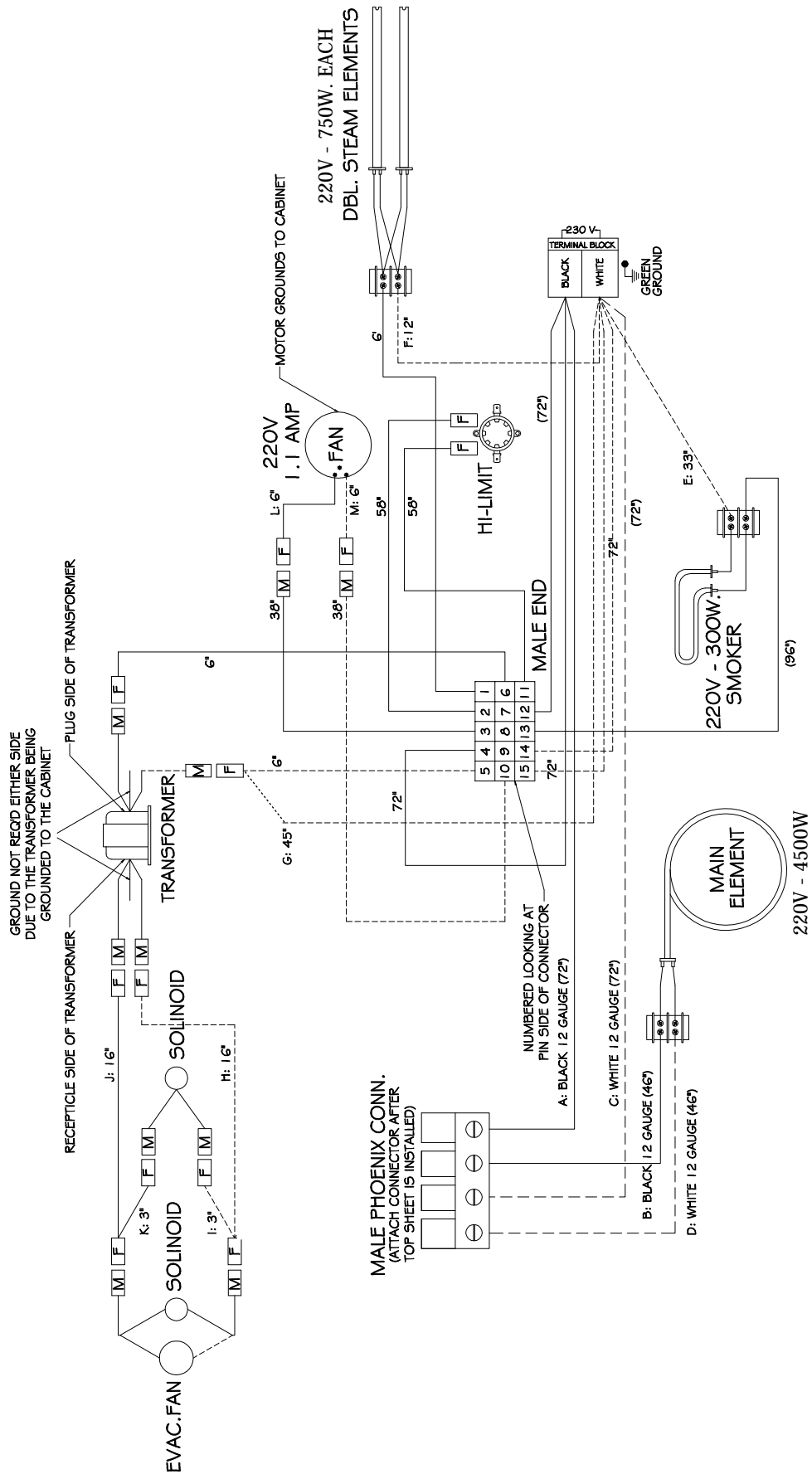
- 1 = #1 On Steam Relay To Steam Element
- 2 = #1 On Fan Relay To Hi Limit
- 3 = #1 On Fan Relay To Fan Motor
- 4 = #2 On Steam Relay To Terminal Block
- 6 = #2 On Evac. Relay To Evac. Blower Motor
- 10 = Neut. On Contactor To Fan Motor Neut.
- 11 = Contactor Coil To High Limit
- 12 = Transformer Lead To Terminal Block
- 13 = #1 On Smoker Relay To Smoker Element
- 14 = Contactor Neut. To Terminal Block Neut.
- 15 = Transformer Neut. Lead To Terminal Block Neut.



WELDING CONTROL SIDE WIRING DIAGRAM FOR EUROPEAN MODEL



OVEN ELECTRICAL SCHEMATIC FOR 220-230 VOLT MODEL



YIELDING OVEN SIDE WIRING DIAGRAM FOR EUROPEAN MODEL

PARTS LIST

1. 0323WATER FILL PITCHER
2. 1008TERMINAL BLOCK
3. 1045-1.....CONTACTOR, FOR MAIN ELEMENT
4. 1046-2 220 VOLT MAIN HEATING ELEMENT
5. 1049-1 300 WATT SMOKER ELEMENT
6. 0373-2 750 WATT STEAMER ELEMENT
7. 7117MEAT PROBE ASSEMBLY
8. 0392S.S. THERMOCOUPLE FOR DIGITAL CONTROL
9. 2115BLACK DOOR HINGE
10. 2472-2 DRIPPING CATCH PAN
11. 2438DOOR LATCH AND CATCH
12. 7123-1 YK100A - INTAKE & FLUE ASSEMBLY
13. 7123YK100A - COOL DOWN FAN ASSEMBLY
(Includes Motor, Fan Blade, Solenoid, Flue and Mounts)
14. 7116-2 YK100A - CONVECTION FAN MOTOR ASSEMBLY
(Includes Motor, two Blower Wheels and Mounting Plate)
15. 7157YK100A - MEAT DOOR GASKET
16. 7170 YK100A - CONTROL PANEL ASSEMBLY COMPLETE
17. 0394450 DEGREE HIGH LIMIT SWITCH ASSEMBLY
18. 9830..... WOOD CHIP PAN
19. 9931STEAM SAFETY CATCH

ONE YEAR LIMITED PARTS WARRANTY 90 DAY LABOR WARRANTY

YieldKing guarantees all new equipment of its manufacture to be free of defects in material and factory workmanship for a period of one year, provided that the equipment is operated according to the Owner's Manual while located at the original address of installation, the warranty registration card has been completed and returned to the factory within fifteen (15) days after installation, and a start-up has been performed by an authorized service agent.

YieldKing's obligation under this warranty is limited to one of the following options with the option applicable to be selected by YieldKing at the sole discretion of YieldKing.

1. Owner to return part, freight PREPAID. YieldKing is to repair at own expense if defective, and ship part back to owner freight collect.
2. YieldKing to furnish replacement part, freight collect, without requesting return of the defective part.
3. YieldKing to furnish replacement part, freight collect, in exchange for return of the defective part, freight collect.

Under certain circumstances, YieldKing will reimburse owner for limited labor costs in replacing parts during a period of not more than ninety (90) days after installation, **(provided that work is prior authorized and confirmed by YieldKing's Service Manager.)**

Because YieldKing does not and cannot control the owner's installation, use and maintenance of equipment manufactured by YieldKing, this warranty does not cover: any equipment installed improperly; any equipment calibrated after start-up and acceptance; any component disassembled in the field; damage due to improper cleaning, i.e. burner (hosing or "watering down" machines will cause electrical failures not covered by warranty); blown fuses, light bulbs, gaskets, electric elements and accessory components not installed or manufactured by YieldKing. Shipping damage must be reported to the carrier and is not covered under this warranty.

YieldKing will not be liable for damage as a result of improper installation, misuse, abuse, alteration of original design, incorrect voltage, **unauthorized service**, or breakage of fragile items. YieldKing will not be liable for any loss or consequential damage or expense accruing directly or indirectly from the use of equipment covered by this warranty, including any production or product losses or other damages which may occur as a result of equipment malfunction or failure. This warranty does not cover cooking performance, which is a function of food types, textures, temperatures and other variables chosen by the owner and over which YieldKing has no control. The effect of corrosion, fire, and normal wear on the equipment or component parts is not covered by this warranty. This warranty does not apply to damage caused by accident or to damage caused by the negligence of the owner and the employees of the owner, or to damage caused by lightning generated electrical current or any other Act of God whatsoever. This warranty does not apply to any equipment bearing a serial number which has been tampered with or altered.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including any implied warranty or merchantability or fitness for particular purpose, each of which is hereby expressly disclaimed, the remedies described above are exclusive and in no event shall YieldKing be liable for special, consequential or incidental damages for the breach or delay in performance of warranty.

TERMS AND CONDITIONS

For purposes of definition and interpretation, the term "Seller" as used herein refers to YieldKing, and the term "Buyer" refers to the originator of a specific purchase order to YieldKing.

Possession of a price list does not necessarily constitute an offer to sell by YieldKing. Prices and specifications are subject to change without notice. All items will be invoiced at prices in effect at time of shipment. Equipment prices do not include federal, state, city or local taxes and any duty or fees which may apply, and all sales are subject thereto. No order, whether written or oral, shall result in a contract, unless it is accepted and acknowledged in writing by Seller at Seller's office in Pompano Beach, Florida.

Shipping weights are approximate and all prices are quoted F.O.B. Marion, Illinois. All "common carrier" shipped equipment shall be domestic crated; all others shall be uncrated and subject to delivery charge per zone chart. Any equipment held for shipment upon Buyer's request beyond the delivery date specified on original purchase order will be due and payable within terms and will result in storage charges.

Delivery estimates are figured from date written orders are received and accepted by Seller. Seller will meet Buyer's delivery request as nearly as possible, but does not guarantee shipment nor delivery on any particular date. Seller reserves right to ship merchandise via any responsible carrier. Seller's responsibility ceases upon acceptance by carrier. Buyer is expected to examine contents of shipments and immediately report any damage to carrier authorities.

Payment terms shall be 30% deposit with order; balance prior to delivery unless otherwise agreed in writing by Seller. Returns of any merchandise may not be made without Seller's written approval, prior to return. Seller shall impose a 20% restocking charge for handling of any returns. All cancellations must be in writing. Cancellations are also subject to a 20% fee.