



YK-200 Omni-Chef Operations Manual



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CONGRATULATIONS! In selecting the YieldKing 200 Omni-Chef, you have chosen the finest, most advanced and fully automatic smoker / steamer / roaster 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 THE YIELDKING OMNI-CHEF TECHNOLOGY

Through thousands of hours of research and testing, YieldKing developed OmniVection technology to give restaurant 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 375°F, to slow gentle roasting, the YieldKing allows all flavors to fully develop.

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, charcoal, 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. Add an extra layer of flavor by adding wine, beer or juice to the water.

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.

COOL DOWN

Another unique feature of the YieldKing is its ability to cool down after the 1st and 3rd stages to allow step down roasting 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.

PREHEAT OPTIONS

The YK-200, allow you to set a hotter Pre Heat Temperature, than your Stage 1 Cook temp, so that the oven will recover quicker when you open the door to load the product. Also, you are now able to PreHeat the smoker and/or steamer. This makes cold smoking much more effective and allows you to set up the YK-200 Omni-Chef for steam menus.

EXPANDED PROBE FEATURE

The YieldKing 200 allows you to use our internal temperature probes at any time whether they are programmed into a menu or not. The YK-200 probes are always on, so you can keep track of how your product is progressing, whether the probe has been programmed to control the menu or not.

THE "EASY COOK" FEATURE

Allows you to quickly use the YK-200 as a basic oven. But at the same time, each YieldKing function (Heat, Time, Probe 1, Probe 2, Smoker, Steamer, Cool Down and Hold) can be simply added to the "Easy Cook" menu if you would like to use them in your one time single stage cook feature.

Use our 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

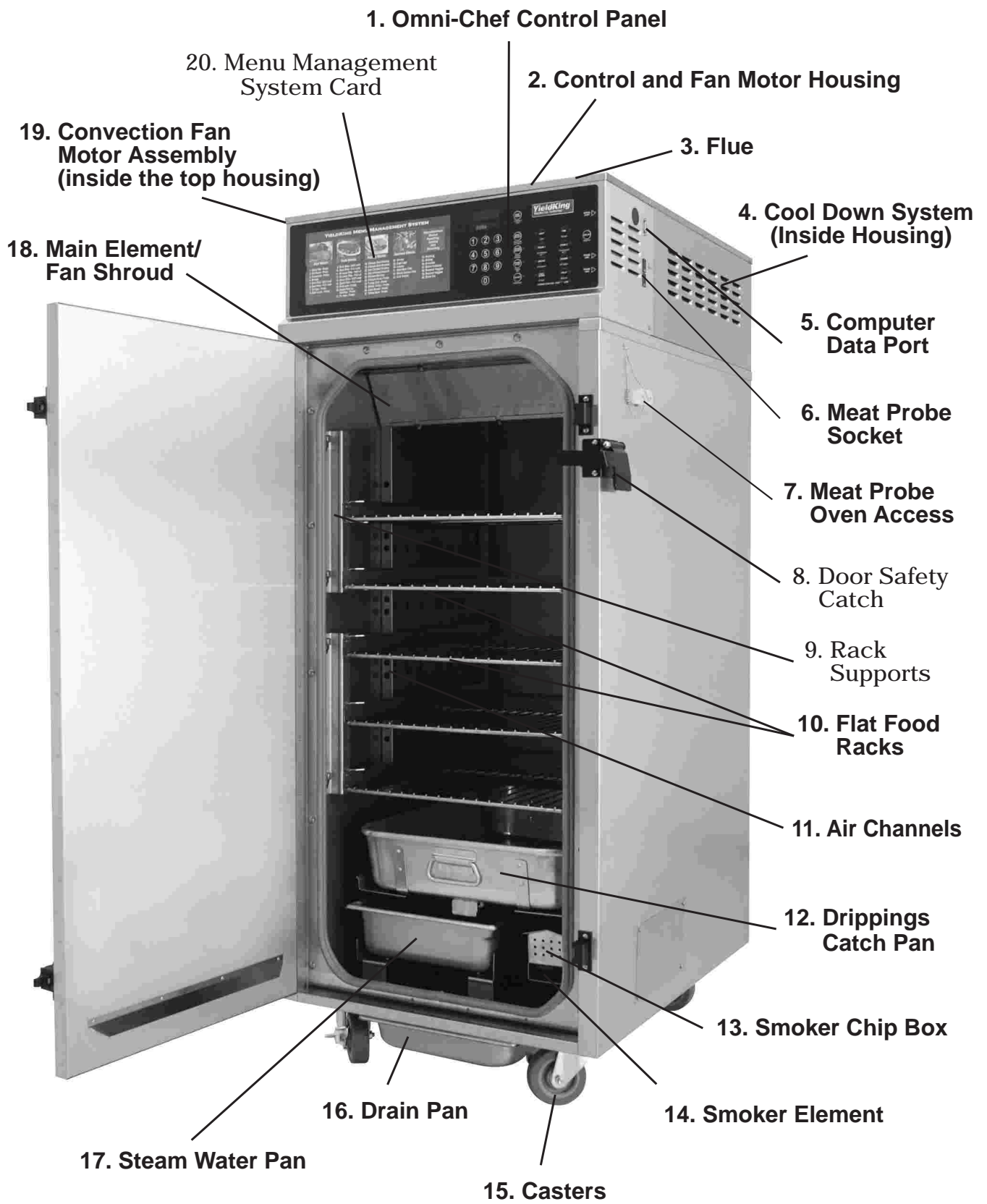
1. **Omni-Chef Control Panel** - Multi stage cooking controller that may be preprogrammed with up to 40 multi stage menus.
2. **Control and Fan Motor Housing** - Houses the controller, electrical components, convection fan motor assembly and cool down system assembly.
3. **Flue** - Exhaust flue must be installed under an approved vent hood system.
4. **Cool Down System** - Cools oven down quicker to slow roast temperature and constantly monitors oven temperature to prevent over cooking.
5. **Computer Data Port** - For uploads and downloads of programmed menus and for oven software.
6. **Meat Probes** - Dual internal temperature meat probes control oven for precise protein cooking. Probes can also be used as thermometers at any time.
7. **Meat Probe Oven Access** - External access for meat probe into oven..
8. **Door Safety Catch** - Reminds Operator to be careful of the hot steam when opening the door.
9. **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.
10. **Rack Supports** - Holds the food racks, and removes for cleaning in commercial dishwashers.
11. **Air Channels** - Acts as an air channel to direct air flow in the oven, which can be easily removed for cleaning in a commercial dishwasher. The Rack Supports can also be easily removed and cleaned in a dishwasher.
12. **Dripping Catch Pan** - Located under food racks to capture natural dripping to make gravies or sauces. Drain allows removal of drippings while hot pan is still in the oven.
13. **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 until it stops.

CAUTION! THE WOOD CHIP BOX IS HOT AFTER OPERATION.

14. **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.
15. **Castors** - For ease of moving the oven. The front casters are locking for safe operation.
16. **Drain Pan** - Fits under the outside bottom of the oven to catch moisture from drain hole.
17. **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 4-5 quarts of water for short cooks (3-4 hrs.) or 8-10 quarts for overnight cooks.

CAUTION! THE STEAM PAN IS HOT AFTER OPERATION.

18. **Main Element/Fan Shroud** - Houses the main element and fan blower wheel. Should be removed monthly from inside the oven for cleaning.
19. **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.
20. **Menu Management Card** - Identifies the YieldKing basic 40 menu numbers.



1. Omni-Chef Control Panel

20. Menu Management System Card

2. Control and Fan Motor Housing

3. Flue

19. Convection Fan Motor Assembly (inside the top housing)

4. Cool Down System (Inside Housing)

18. Main Element/Fan Shroud

5. Computer Data Port

6. Meat Probe Socket

7. Meat Probe Oven Access

8. Door Safety Catch

9. Rack Supports

10. Flat Food Racks

11. Air Channels

12. Drippings Catch Pan

13. Smoker Chip Box

16. Drain Pan

14. Smoker Element

17. Steam Water Pan

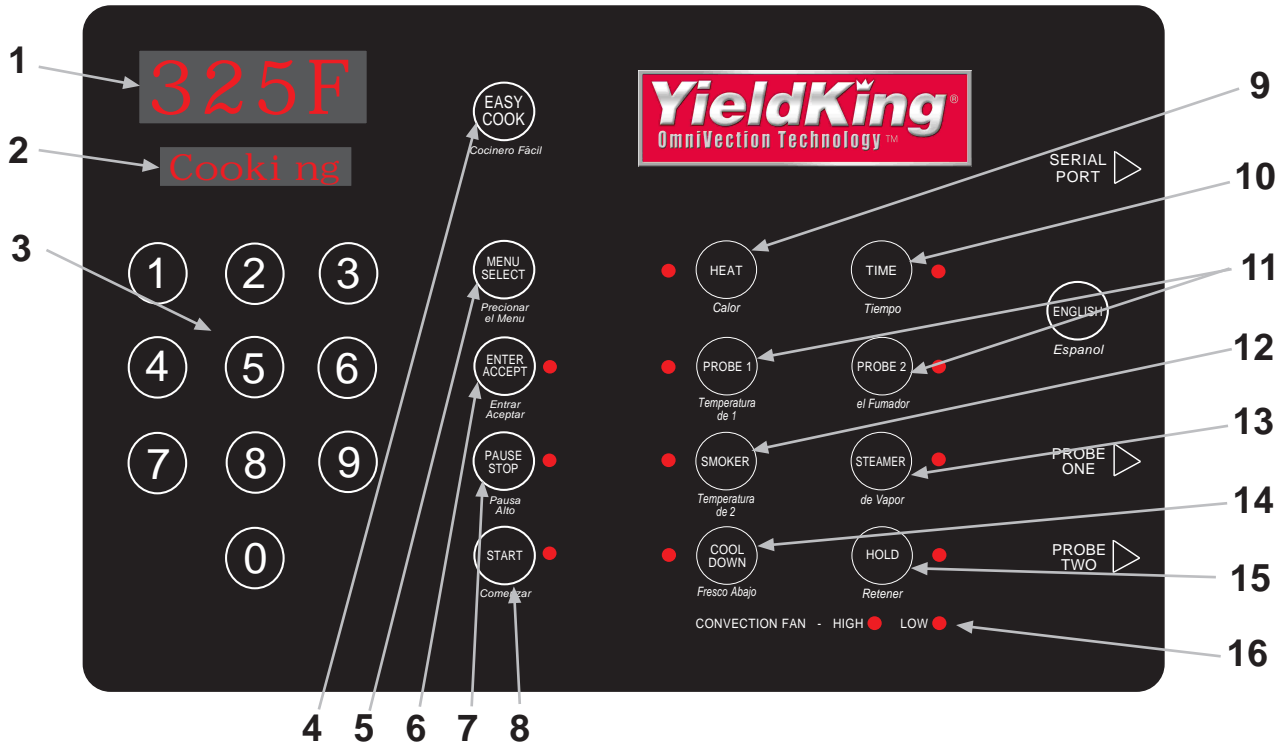
15. Casters

IMPORTANT INFORMATION ABOUT THE YK200

- **Meat Probes** can be used as a Thermometer to monitor the product temperature. The Probes do not have to be active in the menu to use them for a thermometer.
- When inserting the probe into the product make sure that the tip of the probe is in the center of the item, or for chicken make sure it is firmly into the joint of the thigh to the breast. If the probe is not in the correct position in the product your food may come out over or under cooked.
- The Meat Probe Stopper should be in place whenever the meat probe is not in use.
- 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 AND/OR SMOKE 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.
- Ashes from the Wood Chip Box should be emptied into a metal (airtight) container after each cooking cycle.
- If your menu requires moisture, **DO NOT** operate the YieldKing 200 unless the steam pan is in place. The YieldKing 200 Steam Pan **MUST** be filled with water before cooking.
- Use caution when removing the woodchip box, steam pan and drippings catch pan after a cooking cycle as these items and the water or ashes inside them will be very hot.
- Anytime the oven is in “Idle” and the temperature of the oven is over 120°F the Cool Down System automatically activates to bring the oven temperature below 120°F.
- If the Low Water alarm goes off and shows “Add Water” on the display press the “Pause” button to cancel the alarm, add water, and then press “Start” to resume. If the alarm is not turned off and more water added, the oven will continue to cook as usual but the steam element will be shut off reducing the moisture in the cooking environment.

YIELDKING 200 OMNI-CHEF CONTROL PANEL

1. **Alpha Numeric Display** - Displays Menu #, Temp, Time, and On/Off While Programming, Also Shows Actual Temp. & Temp. Set Point.
2. **Alpha Numeric Display** - Displays Cooking Stage & Function During Programming & Operation
3. **Programming Key Pad** - Numeric Key Pad for Menu Selection and Menu Programming



CONTROL FUNCTION BUTTONS

4. **Easy Cook** - Press “Easy Cook” to start an Easy Cook Menu.
5. **Menu Select** - Press “Menu Select” to Choose a Preprogrammed Menu by Number.
6. **Enter Accept** - Press “Enter/Accept” to indicate a desire to enter a change in menu programming and to Accept a change made to the Menu.
7. **Pause/Stop** - During Cook Cycle, “Pause/Stop” is used to Pause a Stage in Progress. Press and Hold “Pause/Stop” to Cancel a Menu in progress. “Pause” is also the up Toggle Used to Program On/Off.
8. **Start** - During Cook Cycle, “Start” is used to Start a Menu.”Start” is also the down toggle used to Program.

EASY COOK FUNCTION BUTTONS AND OPERATING INDICATOR LIGHTS

9. **Heat** - Used to set the Temperature in an Easy Cook menu, press during operation to show the Actual Temperature and the Cook Temp Set Point.
10. **Time** - Used to set the cook time in an Easy Cook menu.
11. **Probe 1 & Probe 2** - Used to add probe set points to an Easy Cook menu, Shows the probe temp.
12. **Smoker** - Used to add Smoker to an Easy Cook menu.
13. **Steamer** - Used to add Steamer to an Easy Cook menu.
14. **Cool Down Cycle** - Used to add a cool down to an Easy Cook menu.
15. **Hold** - Used to add a hold cycle to an Easy Cook menu, and to load the Hold temp set point.
16. **Fan Speed** - Lights Indicate Which Fan Speed is Currently in Use.

NOTE: Red LED Lights Next to Buttons - During Menu Operation, the Red LED next to each function button will be lit when that feature is in Operation. Lights will also lead you through programming by illuminating the buttons tht are options for you to use in each step of programming.

USING THE EASY COOK MENU

To Start EASY COOK: With the YK200 Controller in “Idle”, Press the EASY COOK Button.



To Set Cook Temp: Press HEAT (1) and use the Number Pad to Load the Cook Temp. you want.

After setting the cook temperature, you can press the START button to begin a temperature only cook, or you can press any of the other function keys to add features to your easy cook menu (time or probes, smoke, steam, cool down, hold). Functions can be added until you press the START button to begin your EASY COOK menu. An Easy Cook Menu will run until either the set time is completed or the Probe Set Temperature is satisfied.

You can use either a Time Cook or a Probe Cook in your Easy Cook menu but Not Both.

To Set Cook Time: Press TIME (2) button, use the Number Pad to Load Cook Time.

Or to Activate “Probe 1”: Press PROBE 1 (3)

- **Set “Probe 1” Temp:** Use Number Pad to Load the Internal Protein Temperature Desired in Cycle.

To Activate “Probe 2”: If Probe 1 is Used, you may then press and use PROBE 2 (4)

- **Set “Probe 2” Temp:** Use Number Pad to Load the Internal Protein Temperature Desired in Cycle.

To Activate “Smoker”: Press SMOKER (5)

To Activate “Steamer”: Press STEAMER (6)

- **Steam Cycle Percentage:** Use Number Pad to Load the Percent of Steam.

To Activate “Cool Down”: Press COOL DOWN (7)

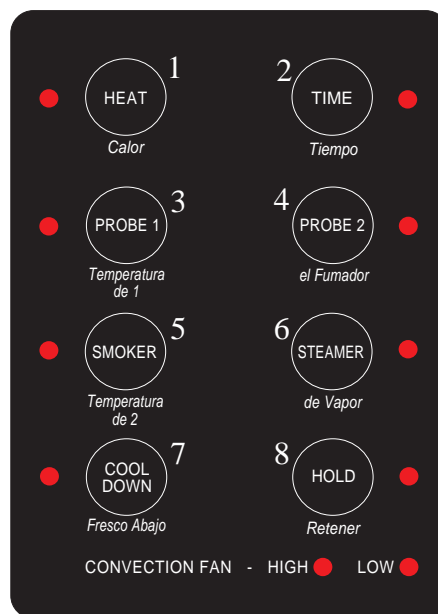
- **Set “Cool Down” Temp:** Use Number Pad to Load the “Cool Down” Temperature Desired in the Cycle.

To Activate “Hold” Cycle: Press HOLD (8)

- **Set “Hold” Temp:** Use Number Pad to Load the “Hold” Temperature Desired in Cycle.

After adding all the functions you want in your “Easy Cook” menu: Press START and Follow the Prompts for “W. Chips?” and “Water?” if applicable for your Easy Cook menu, then for the probe if needed. These prompts are to verify that you have added the water, woodchips and probe(s) if the recipe needs them. Press ENTER/ACCEPT after each to signify that you have added them. The oven will begin when all prompts are satisfied.

- **To Pause an Easy Cook Menu:** Press PAUSE/STOP: When ready to Resume Press START to Restart.
- **To Stop an Easy Cook Menu:** Press and hold PAUSE/STOP for 3 seconds the Easy Cook Menu will be Stopped, and the YieldKing will return to “Idle”.



STARTING A PRE-PROGRAMMED MENU

NOTE: REFER TO THE BASIC MENU RECIPES BOOK TO SEE IF THE RECIPE YOU ARE USING NEEDS PREHEAT.

- If the menu **DOES NOT** require preheat, ready the oven with water, wood chips, and probe(s) if needed, load your product into the YieldKing (insert the probe into the product if needed) then follow the steps below.
- If the menu **DOES** require preheat then ready the oven with water, wood chips and probe(s) if needed, follow the steps below, then after the preheat ready alarm goes off, load the product (insert the probe into the product if needed). (It takes about 30 min. for the cold oven to reach 325°F)

1. Press the MENU SELECT button.



2. Enter the Menu Program Number on the number pad.

3. Press the ENTER/ACCEPT button.



4. Press the START button.



5. The YieldKing will ask if you remembered to put wood chips in the chip box. (Smoke Menus) (For light smoke and short cooks fill the chip box half full, for heavy smoke and longer cooks fill chip box full)

W.CHI PS?

6. Once completed press ENTER/ACCEPT button.



7. The oven will ask if you remembered to put water in the steam pan. (Steam Menus) (For short cooks - up to 4 hrs. use 5 quarts of hot tap water per cook, for long cooks - 4 hrs. and up use 10 quarts of hot tap water per cook)

WATER?

8. Once completed press ENTER/ACCEPT button.

9. If the program menu requires a Probe (s) the oven will remind you to set up the probe now.

PROBE1 SP
PROBE2SP

10. Once completed press the ENTER/ACCEPT button.



- **TO PAUSE THE PROGRAM AT ANY TIME, PRESS THE “PAUSE/STOP” BUTTON.**
- **TO RESTART THE PROGRAM PRESS THE “START” BUTTON.**
- **TO STOP THE PROGRAM PRESS AND HOLD THE “PAUSE/STOP” BUTTON.**

YIELDKING MENU MANAGEMENT SYSTEM

 Beef Menus	 Pork Menus	 Poultry Menus	 Seafood Menus	Miscellaneous Menus Roasting, Baking and Steaming
1. Prime Rib - Probe 2. Pot Roast - Probe 3. Steamship - Probe 4. Brisket 5. Beef Ribs - Half Load 6. Beef Ribs - Full Load 7. Tri-Tips - Probe 8. Rack Lamb - Probe	9. Back Ribs - Half Load 10. Back Ribs - Full Load 11. St Louis Ribs - Half Ld 12. St Louis Ribs - Full Ld 13. Spare Ribs - Half Load 14. Spare Ribs - Full Load 15. Pork Loin - Probe 16. Pulled Pork or Carnitas - Probe 17. Pit Ham - Probe	18. Chicken Brst-Smokey 19. Chicken Brst-Roasted 20. Half Chicken-Smokey 21. Half Chicken-Roasted 22. Chicken-Smokey 23. Chicken-Roast-Probe 24. Turkey Brst - Probe 25. Whole Turkey - Probe 26. Duck Breast - Probe 27. Whole Duck - Probe	28. Shrimp 29. Crab Legs 30. Lobster 31. Mahi-Mahi Filet 32. Whole Salmon Side 33. Cold Smoke	34. Proofing 35. Baking 36. Brownies 37. Baked Potatoes 38. Steamed Veggies 39. Roasted Veggies 40. Stock

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BASIC PROGRAMMING INSTRUCTIONS

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

To Set Up A Multi-Stage Menu	Start With the YieldKing in "Idle" , Press and Hold the Numbers 1 & 3 Buttons Until "1 - Prime Rib" Appears (5 Sec)
To Select Recipe Number	Press “Enter/Accept” , then use Number Keys to enter the Recipe Number, then press “Enter/Accept” to accept change.
To Enter a Recipe Name	Use "Pause/Stop" to scroll forward to “ProdName” , Press “Enter/Accept” to indicate you want to make a change, then use "Pause/Stop" to scroll forward through the letters and symbols and "Start" to scroll backward. Once you reach the letter you need, Press “Enter/Accept” to accept change. Repeat process to spell product name.
To Scroll Through Menu Options	Use "Pause/Stop" to scroll forward and "Start" for backward.
To Exit Programming	Press “Menu Select” to return your YieldKing to Idle.

Red LED Lights indicate which options are available during programming

HOW TO PROGRAM OR CHANGE A MENU

After Holding the Numbers 1 & 3 to Enter Programming, then Selecting a Recipe Number and Programming a Name; Use "Pause/Stop" to Scroll Forward and "Start" to Scroll Backwards Through the Menu Options.

PREHEAT STAGE - Preheat Programming: (If Needed):

“PH Heat” Must be “On” to Use PH Temp, Smoke and/on Steam	Press "Pause/Stop" to Toggle “PH Heat” On or Off, then Press Accept” Next, Press "Pause/Stop" to Move thru Menu Options.
“PH Temp” Used to Enter PH Heat Temp Set Point	Press “Enter” , Use Numbers to Load Set Temp for PH Heat, Press “Accept” , Press "Pause/Stop" to Move Forward thru Menu Options.
“PH Smoke” Used to Turn Smoke On in Preheat	Press "Pause/Stop" to Toggle “PH Smoke” On or Off, then Press Accept” , Next, Press "Pause/Stop" to Move thru Menu Options.
“PH Steam” Used to Turn Steam On in Preheat	Press "Pause/Stop" to Toggle “PH Steam” On or Off, then Press Accept” , Press "Pause/Stop" to Move Forward thru Menu Options.
“PH Steam %” Used to enter the Steam % for Preheat	Press “Enter” , Use Numbers to Load “PH Steam %” , Press “Accept” , Press "Pause/Stop" to Move Forward thru Menu Options.

HOW TO PROGRAM OR CHANGE A MENU - Continued

STAGE 1 - High Heat and Sear Stage Programing:

Note: In a YieldKing Menu You Can Control the Cook in Stages 1, 3 or 4 by Either Setting a Cook Time or Using an Internal Temperature Probe to Indicate When the Product is Done. Probes Are Available in Stage 1 but are Most Often Used in Stage 3.

You Can Not Use Both COOK TIME and PROBE in the Same Stage. Turn 1 Probe 1 Off if you want to use a Time Cook in your YieldKing,

- | | |
|---|---|
| "1 Probe 1"
To turn Probe 1 in Stage 1 On-Off | Press "Pause/Stop" to Toggle "1 Probe 1" On or Off, then Press Accept ", Press "Pause/Stop" to Move to Next |
| "1 Probe1SP"
To enter Internal Temp Set Point | Press "Enter" , Use Numbers to Load "1 Probe 1 SP", Press "Accept" , Press "Pause/Stop" to Move Forward |
| If "1 Probe 1" is On in Stage 1,
Then "1 Probe 2" Is Available | Press "Pause/Stop" to Toggle "1 Probe 2" On or Off, then Press Accept ", Next, Press "Pause/Stop" to Move On |
| "1 Probe 2SP"
to enter Probe 2 Temp Set Point | Press "Enter" , Use Numbers to Load "1 Probe 2 SP", Press "Accept" , Press "Pause/Stop" to Move Forward |

NOTE: Remember, You Can Not Use Both a Probe and Set a Time Cook in the Same Stage

- | | |
|---|--|
| "1 Temp SP"
Is Used to Set Stage 1 Temp | Press "Enter" , Use Numbers to Load "1 Temp SP", Press "Accept" , Press "Pause/Stop" to Move Forward |
| "1 Time"
I Used to Set Stage 1 Cook Time | Press "Enter" , Use Numbers to Load "1 Time" Cook Time, Press "Accept" , Press "Pause/Stop" to Move Forward |
| "1 Smoker"
Turns Smoke On or Off in 1st Stage | Press "Pause/Stop" to Toggle "1 Probe 1" On, then Press Accept ", Next, Press "Pause/Stop" to Move Forward |
| "1 Steam"
Turns Steam On or Off in Stage 1 | Press "Pause/Stop" to Toggle "1 Steam" On, then Press Accept ", Next, Press "Pause/Stop" to Move Forward |
| "1 Steam %"
Sets % Steam in Stage 1 | Press "Enter" , Use Numbers to Load "1 Steam %", Press "Accept" , Press "Pause/Stop" to Move Forward |
| "1 Fan Speed"
Sets Fan Speed High or Low in Stage 1 | Press "Pause/Stop" to Toggle "1 Fan Speed" from High to Low, then Press Accept ", Press "Pause/Stop" |

STAGE 2 - Cool Down Stage Programming

- | | |
|---|---|
| "2 Cool Fan"
Turns Cool Down On or Off in Stage 2 | Press "Pause/Stop" to Toggle "1 Steam" On, then Press Accept ", Next, Press "Pause/Stop" to Move Forward |
| "2 Cool SP" Stage 2 Cool Down Temp | Press "Enter" then "Pause" to Toggle On/Off, Then "Accept" Use Numbers to Set the "Cool Down" Temp, Then "Accept" |

HOW TO PROGRAM OR CHANGE A MENU - Continued

STAGE 3 - Slow Roast Stage Programming

You CAN NOT Use Both COOK TIME and PROBE in the Same Stage. Turn “3 Probe 1” Off if you want to use a Stage 3 Time Cook in your YieldKing,

"3 Probe 1"
To turn Probe 1 in Stage 1 On-Off

Press **"Pause/Stop"** to Toggle “1 Probe 1” On or Off, then Press **Accept**, Press **"Pause/Stop"** to Move to Next

“3 Probe1SP”
To enter Internal Temp Set Point

Press **“Enter”**, Use Numbers to Load “1 Probe 1 SP”, Press **“Accept”**, Press **"Pause/Stop"** to Move Forward

If **"3 Probe 1"** is On in Stage 1,
Then **“3 Probe 2”** Is Available

Press **"Pause/Stop"** to Toggle “1 Probe 2” On or Off, then Press **Accept**, Next, Press **"Pause/Stop"** to Move On

“3 Probe 2SP”
to enter 3 Probe 2 Temp Set Point

Press **“Enter”**, Use Numbers to Load “1 Probe 2 SP”, Press **“Accept”**, Press **"Pause/Stop"** to Move ForwardPress

NOTE: Remember, You Can Not Use Both a Probe and Set a Time Cook in the Same Stage

"3 Temp SP"
Set Temp 3rd Stage

Press **“Enter”**, Use Numbers to Load “3 Temp SP”, Press **“Accept”**, Press **"Pause/Stop"** to Move on

"3 Time SP"
Set Time for 3rd Stage

Press **“Enter”**, Use Numbers to Load “3 Time SP”, Press **“Accept”**, Press **"Pause/Stop"** to Move Forward

NOTE: When programming a menu for a delicate protein you might want “HT Cool” On for Precise Temp Control and when using Smoke you want to have HT Cool Off to keep more smoke in the Oven.

“3 Ht Cool”
Turns On or Off HT Cool in Stage 3

Press **"Pause/Stop"** to Toggle “3 HT Cool” On or Off, then Press **Accept**, Press **"Pause/Stop"** to Move Forward

"3 Smoker"
Turns Smoker On or Off in Stage 3

Press **"Pause/Stop"** to Toggle “3 Smoker” On or Off, then Press **Accept**, Next, Press **"Pause/Stop"** to Move on

"3 Steam"
Turns Steam On or Off in Stage 3

Press **"Pause/Stop"** to Toggle “3 Steam” On, then Press **Accept**, Next, Press **"Pause/Stop"** to Move Forward

“3 Steam %”
Set Steam% in Stage 3

Press **“Enter”**, Use Numbers to Load “3 Steam %”, Then Press **“Accept”**, Press **"Pause/Stop"** to Move Forward

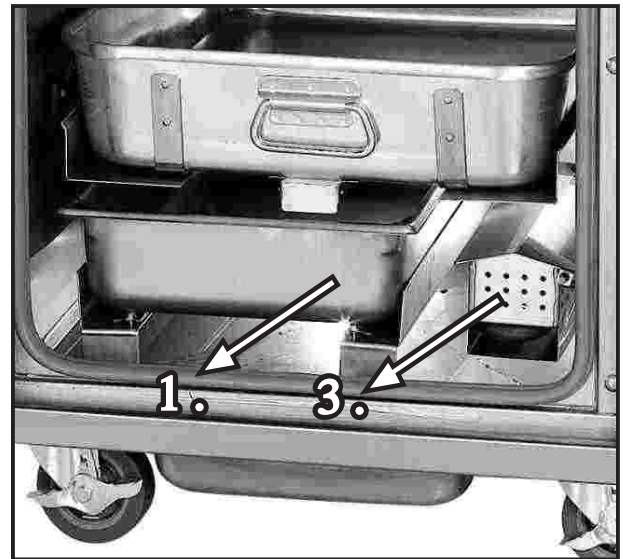
“3 Fan Speed”
Sets Fan Speed in Stage 3

Press **"Pause/Stop"** to Toggle “1 Fan Speed” from High to Low, then Press **Accept**, Press **"Pause/Stop"**

OPERATING INSTRUCTIONS

Refer to the Basic Menu Recipes Book to determine if the menu you selected needs Smoke, Steam and or Probes to be added in the YK200. When one of the pre-programmed menus is selected the oven will ask “wchips?”, “water?”, “probe1sp”, “probe2sp” or some combination of those depending on what the menu needs to make sure you loaded the appropriate items in to the oven before starting.

1. If the menu uses Steam, slide the steam pan out about one third (1). (Pan located in the bottom left of the oven). Pour water into the Steam pan using the provided Pitcher. Use 5qts. for a short cook (3 - 4 hours) and use 10qts. for a longer cook (2).
2. Next, if the menu requires Smoke, remove the chip box by sliding it straight out off the smoker element (3). Fill the chip box with wood chips, and/or fresh spices or herbs and slide it back over chip box element. Make sure the lid is closed and that you slide chip box all the way to the back of the element.
3. If the menu uses a probe, plug the probe into the Meat Probe Socket on the outside of the oven. (You can use a probe to monitor the progress of the product even if the menu doesn't require the probe to control the cook.
4. If the menu has a preheat mode built in, start the oven using the “Starting a Pre-programmed menu” section on page 8. Food should not be put into the oven during the preheat stage, there will be a preheat ready alarm sounded when the oven is up to temp. and ready for the product.
5. Load the Drippings Catch Pan making sure the valve is closed, and add some water to the pan. (the amount of water will vary depending on it's intended use)
6. Season and load product on the flat racks or use the optional rib racks. Slide racks into the YieldKing 200.
7. Close and LATCH the door, and press “Start”.



CLEANING INSTRUCTIONS

WEEKLY CLEANING

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 YK200 to do a weekly self cleaning of the interior.
2. Remove the food racks, the catch pan, steam pan, woodchip box, and rack supports to clean each item in your commercial dish washer.
3. Add 2 qt. white vinegar and 1 qt. lemon juice to 4 quarts of water in your steam pan.
4. Use the Easy Cook button to set the Oven Temp to 250° for 3 Hours at 100% Steam.
5. After the three hours, 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.

MONTHLY CLEANING

CAUTION: UNPLUG OVEN FROM ELECTRIC POWER BEFORE CLEANING.

1. Remove the rack supports by lifting off of the bolts.
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 and air channels can be cleaned in a commercial dishwasher.
4. The fan shroud cover (at the top of the oven that houses the fan) should be removed and cleaned and the fan blades and area above the fan shroud cover should also be cleaned. Spray the fan area with a commercial de-greaser (according to degreaser instructions), 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.

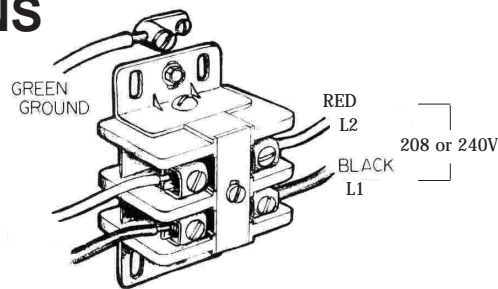
Adequate space should be allowed for this oven under a hood to insure that the hood will capture this steam and smoke.

3. Venting for the YieldKing 200 should comply with standards pertaining to commercial electric convection ovens with smokers. Check local building codes prior to installation.



ELECTRICAL SPECIFICATIONS

208 or 240 Volts AC
50/60 Hz
Single Phase
50 AMP wiring required



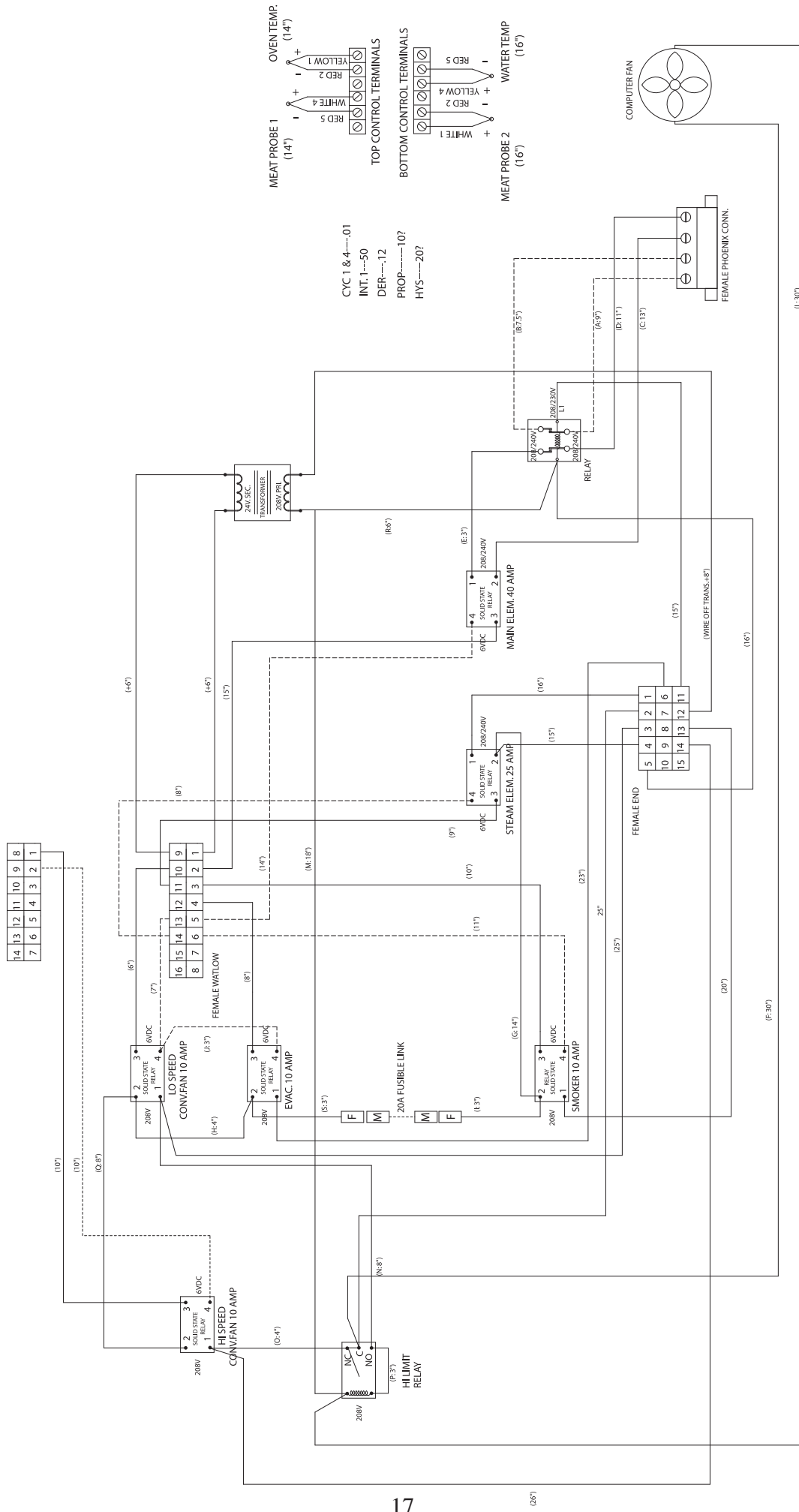
NOTE: MAKE SURE THE SUPPLY POWER CORRESPONDS WITH VOLTAGE SPECIFIED ON THE NAMEPLATE.

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. This Appliance is not equipped with a power cord from the factory.
2. Power supply connection to the oven should be made with flexible conduit. For single phase models use a 10 AWG wire suitable for at least 90° C. For 3 phase models use a 10 AWG wire suitable for at least 90° C.
3. Adequate means must be provided to limit the movement of this Appliance without depending on or transmitting stress to the flexible conduit. A tethering kit is provided with this Appliance that meets these requirements. This kit also contains installation instructions.
4. Power must be OFF at the breaker during installation of the power connections.
5. Electrical service is provided to the oven at the main terminal block located behind the access panel in the lower rear left corner of the oven.
6. Before connecting power verify correct voltage.
7. Attach tether cable to the oven and the wall that the outlet is located on.



YIELDING CONTROL SIDE WIRING DIAGRAM FOR 200A

PARTS LIST

CONTROL PANEL PARTS

Meat Probe Receptacle.....	364
Type K Female Plug.....	366
Type K Male Plug.....	367
N7 Control.....	371
208-240V and 120-24V Transformer.....	1059
25 amp SSR for Steamer.....	1065
40 amp SSR for Main Element.....	1091
10 amp SSR for Conv.& Evac. Fan & Smoker Element.....	1092
Control Panel Mylar.....	1118
High Limit and Cooling Fan Relay.....	1210
High Limit Assembly.....	7172
High Limit Only.....	394
Compartment Cooling Fan 220v.....	1028-1
Coil Contactor 220v.....	1045-1

AIR CONTROL PARTS

Evac. & Flue Damper Motors.....	370
Step Down Transformer.....	382
Conv. Fan Motor Cooling Radial Fan Blade.....	2429
Convection Fan Motor Gasket.....	7185
Leeson 2 Speed Motor 220v.....	1040-3HT
Conveciton Fan Blower Wheel.....	2422S
Convection Fan Assembly.....	7116
Conv. Fan Motor Silica Insulation Board.....	7122-3
Evac. Gasket.....	7175
Exhaust Fan Motor Assembly.....	2009-1

INSIDE CABINET PARTS

600w 240v Smoke Element.....	361
600w 208v Smoke Element.....	372
900w 240v Steam Element.....	362
900w 208v Steam Element.....	377
1" Type K SS Thermocouple for N7 Control.....	392
240v Main Element.....	1046
208v Main Element.....	1046-1
Drip Pan 2.5" (underneath the oven).....	2423
Air Channel.....	7146
Drippings Catch Pan 6" (with spring, block & stop).....	2472-6
Drippings Catch Pan Block.....	7153
Drippings Catch Pan Stop.....	7153-2
Drippings Pan Slide Spring.....	7155
Meat Door Gasket.....	7157
Woodchip Box.....	9830
Food Rack (Stainless Steel).....	1245S
Rib Rack (Stainless Steel).....	1247S
Steam Pan 4".....	2425-4

DOOR PARTS

Door Latch and Catch.....	2438
Steam Safety Catch.....	9931
Chrome Door Hinge.....	2116

ACCESSORIES

Water Fill Pitcher.....	383
Meat Probe.....	7117
Meat Probe Port Stopper & Chain.....	7117-1

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. Alamo, Tennessee. 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.