

## **Automatic cooking machine cooking robot**



CHEF MAX

# *User Manual*

First of all, thank you for purchasing and using our products. For your convenience and safety, please read manual carefully. Especially content after words “warning” and “precautions”. In operation you should always be vigilant, so as not to cause unnecessary losses! Manual is not applicable to persons who are physically, sensually, or intellectually deficient, or lacking in experience or knowledge

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## **Contents chapter**

Safety Instructions.....	3
Device Introduction.....	4
Structure.....	5
Product Specification.....	6
Operating panel description.....	7
Operating Instructions.....	11
Cleaning and Maintenance.....	13

## Safety Instructions

1. Place the equipment on a flat ground / bench, desktop type should be used on the bench, bench height should generally be 600-700mm
2. Connect the cable to the belt leakage protection switch according to the equipment outgoing line identification. Select the leakage protection switch with the sufficient capacity, according to the identification capacity of the machine. This operation shall be operated by qualified electrical professionals according to the safety specifications.
3. Practical voltage: 220V/380V(specific voltage view machine wiring).
4. Ambient temperature: ambient temperature range of equipment without automatic liquid material is -20 °C to 45 °C; ambient temperature range of automatic liquid material is 10 °C to 45 °C; working environment: dry, no pollution.
5. Do not allow empty-load dry burning for a long time.
6. During the process of heating and pouring, it is forbidden to touch high temperature parts such as pot body and burn carefully.
7. During the rotation of the pot body, do not put the hand into the pot to prevent accidents.
8. Do not place any metal, sharp objects in the pot and use metal tools. Do not use steel wire ball and other hard objects cleaning.
9. Equipment needs space for pouring and return, do not put it close to the wall or object, and should keep an effective distance from the wall or object to facilitate the operation of the equipment.



CHEF MAX

# *User Manual*

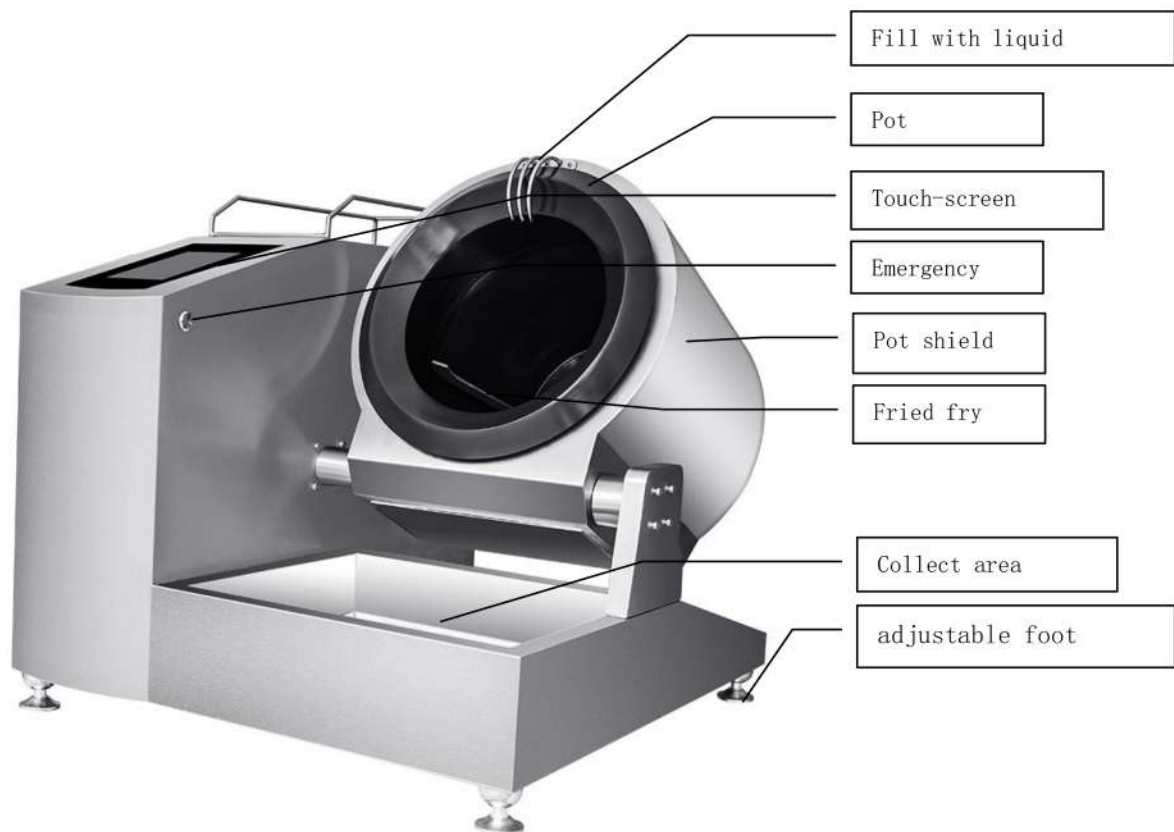
## **Device Introduction**

The equipment adopts electromagnetic induction heating, safety, energy saving, environmental protection and heat efficiency as high as 90%, the temperature is easy to control. Apply automatic stirring, the pot is heated evenly. The equipment is with strong independent operation, flexible and convenient operation.

Wide used in Chinese food, fast food, chain stores, etc., stir-fried dishes, fried rice, fried noodles, spicy pot, spicy shrimp and crab, large chicken, etc... ..

Function description: automatic temperature control, automatic flipping, automatic addition ... Intelligent learning function, high simulation voice real-time broadcast machine cooking state, can store 800 + recipes, 1 chef can operate 2-5 machines, high efficiency, production standardization, save costs!

## Structure





CHEF MAX

# User Manual

## Product Specification

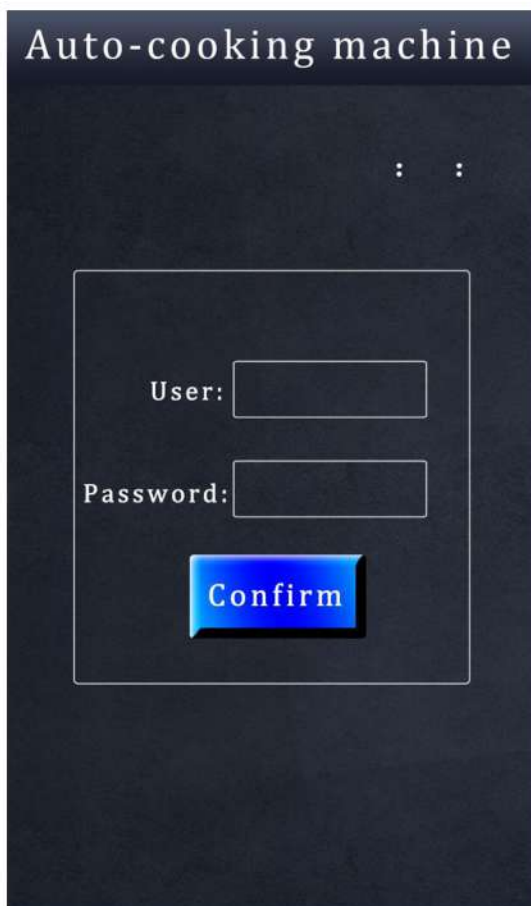
### Simple model

Number	Parameters
1	Material: complete housing 304 #
2	Voltage: 208V /220V/380V /50Hz/60Hz
3	Power supply: 8kW
4	Roller: ball ox pot $\Phi$ 400
5	Drum cooking capacity: 12L(pot inclination 30 ° effective
6	Roller material: cast iron pan
7	Display: 7 " multifunctional touch mode display
8	Turning mode: electric control (polar multi-angle)
9	Safety protection: with emergency stop function
10	Menu: Store 800 recipes (Smart learning function)
11	Voice: intelligent real-time voice broadcast function

### Auto-seasoning model

Number	Project parameters
1	Material: complete housing 304 #
2	Voltage: 208V /220V 380V/50Hz/60Hz
3	Power supply: 12kW
4	Roller: ball ox pot $\Phi$ 400
5	Roll cooking capacity: 12L(pot inclination 30 ° effective
6	Roller material: cast iron
7	Display: 7 " multifunctional touch mode display
8	Turning pot mode: electric control of turning pot
9	Safety protection: with emergency stop function
10	Temperature measurement: infrared test
11	Menu: Store 800 recipes (Smart learning function)
12	Voice: intelligent real-time voice broadcast function
13	Spray jection: with three automatic injection port
14	Transfer plate: fixed transfer plate + can lift punch hole slag
15	Rframe: left box top with frame
16	Clean spray gun: with 2m hose

## operating panel description



### Open the machine interface

Initial setting of the open interface

User: 99, Password: 1234

After entering the correct user number and password, press OK to enter the stir-fry machine system.

It can be modified through the User Setting Interface as described later in this specification.



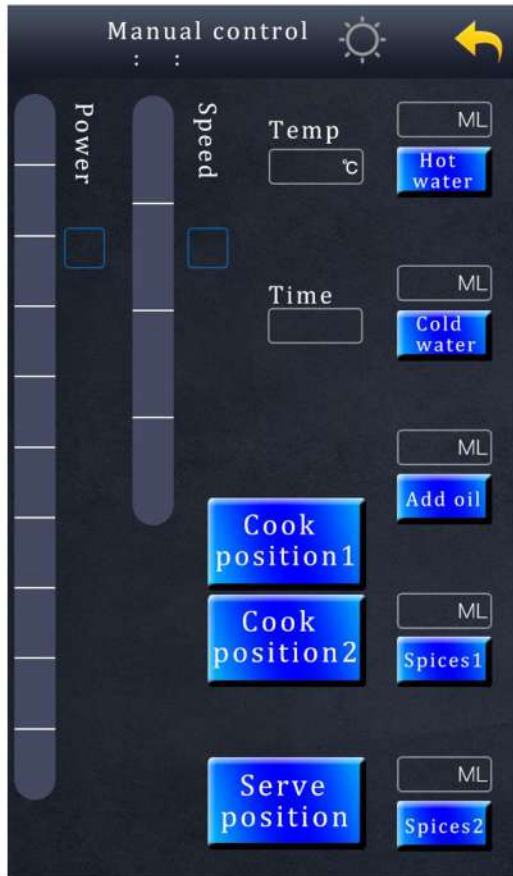
### Home page Interface

After logging in on the open interface, you will enter this interface, with 8 control options function buttons. Tap the eight function buttons, respectively. You can enter the corresponding interface for operation.



CHEF MAX

# User Manual



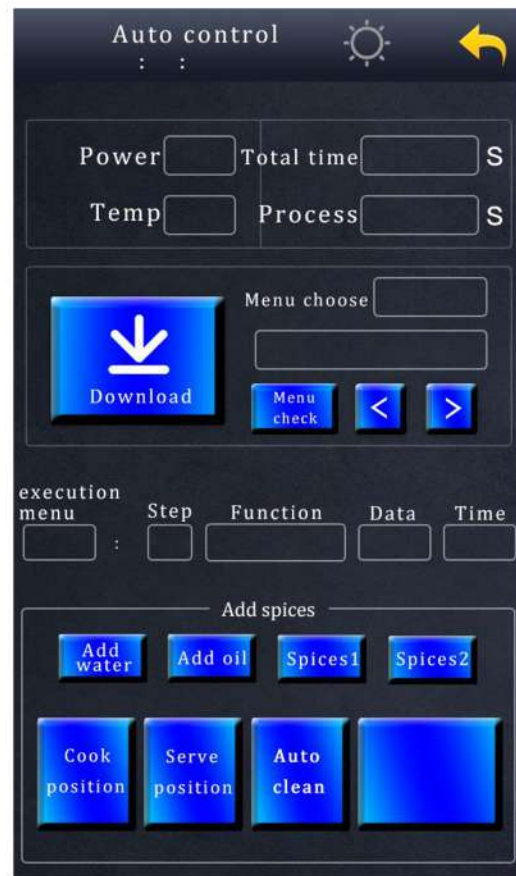
## Manual control interface

Power is divided into 9 adjustment, 0:off heating, the largest fire is 9, the slider will change color during the process of adjustment

Speed is divided into 3 adjustment, 0:off stir-fry stirring, 1:slowest speed, 3:fastest speed, the slider will change color during the process of adjustment

5 liquid materials in ML. Heating water for optional function

With cooking real-time temperature display, cooking time display



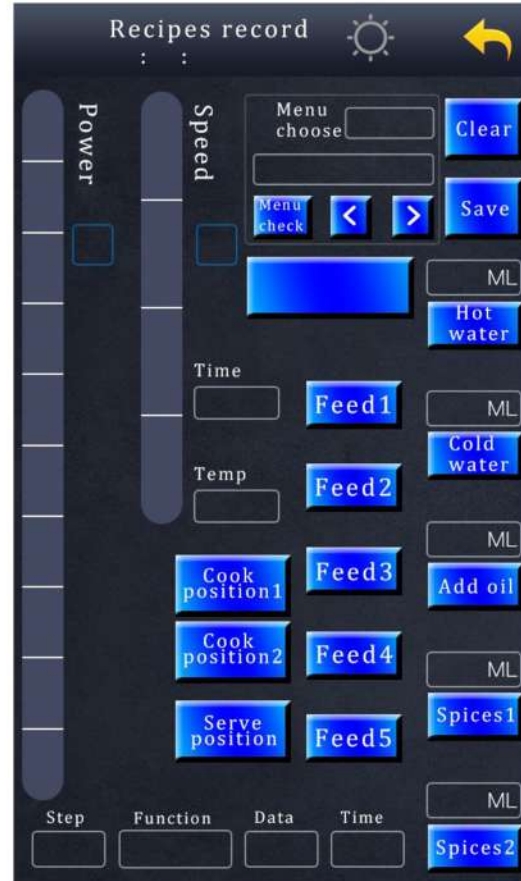
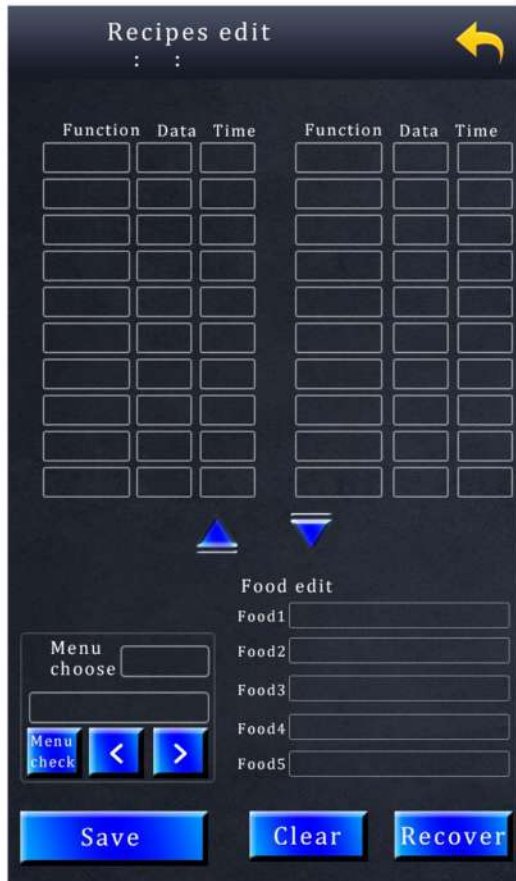
## Automatic control interface

Select menu number 1-800 on this page, click "Download the Current Recipe" and click "Start" to conduct automatic cooking.

On this page, you can view all the dynamics of automatic cooking stir-fry in real time, including: fire power, total time, used time, cooking process, etc.

This page has a "seasoning" feature for backup.





### Recipes edit interface

Select the menu number 1-800 on this page, name the current menu, type into the name of the ingredients, can type into 5 ingredients

Select the menu number, enter the menu name and ingredient name and weight, and enter the function, data, time and other parameters

Set the above parameters, click Save. The clear and recovery button is to clear and restore the information.

### Recipes record interface

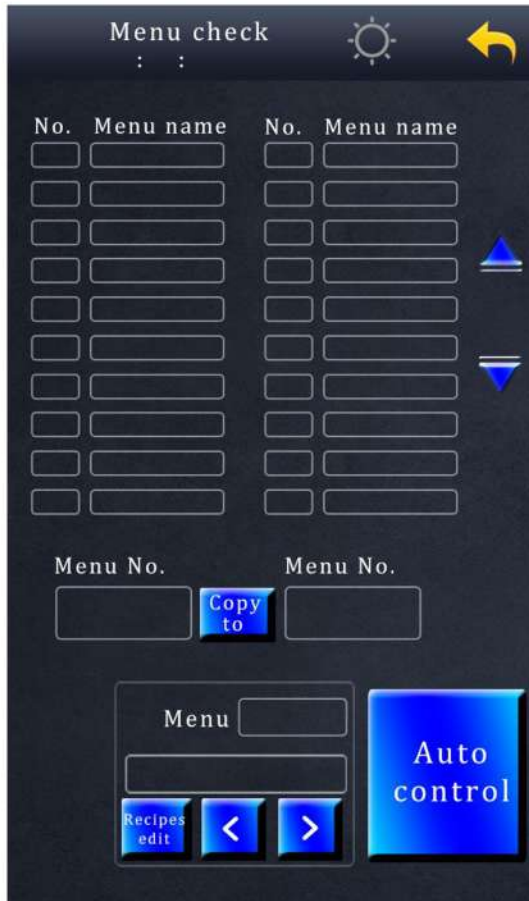
The machine will automatically record every step of chef operation, including fire adjustment, speed, quantity and time for liquid seasoning, the time of ingredients, etc.

After recording, click the "Save" button, and the machine automatically generates digital parameters in the background, which can be viewed or modified in the "Recipe Edit".



CHEF MAX

# User Manual



## Menu check interface

Select the menu number 1-800, find the menu number by pressing the two blue triangle buttons on the screen, or enter the digital number and search directly in the box.

Copy recipes for easy inclusion in storing new recipes

This interface provides one-click access to the "Recipe Settings" interface



## Data check interface

This page is technical personnel access interface

This interface collects the operation data of the machine.



CHEF MAX

# User Manual

## Operating Instructions

1. Power on: after the external switch with leakage protection is powered on, the display is on and the equipment is powered on normally.

2. Cleaning: Before using, clean the pot with the matching high pressure cleaning water gun (if equipped with water gun), and press the "serve position" button to dump the clean sewage in the pot. After cleaning, the pot should be back to the stir fry position.

**! Note: The pressure of water spray can be adjusted, if the water pressure causes water spray.**

3. Cooking:

Step 1: First start the pot rotation, generally choose 2 or 3. After starting the pot rotation, adjust the power. Dry the pot body with a wet rag, directly add oil, and the non-stick coating will be more durable. Do not deliberately heat the dry cooking pot body and add oil. Oil Filling can be set in ML.

Step 2: After heating the oil, when temperature reaches, put the food in turn. During the frying process, you can adjust the actual needed firepower and frying speed.

Step 3: After cooking, place the container and dish directly pull out. Adjust the pot angle down by touching the "serve position", and start pouring the dishes. When there are much food in the pot, pay attention and pour slowly, pay attention to scald.

Step 4: After pouring the dishes, wash the pot body and prepare to cook the next dish. Keep the pot mouth down will be easier to clean.



CHEF MAX

# *User Manual*

## 4. recording mode:

Recipe recording interface is humanized human-computer interaction interface, simply use the "learning" function of automatic cooking machine. The machine will automatically record every step of chef operation, including fire adjustment, the adjustment of frying speed, the quantity and time of liquid seasoning, the time of putting ingredients, etc.

After recording, click the "Save" button, and the machine automatically generates digital parameters in the background, which can be viewed or modified in the "Recipe Edit".

## **Cleaning and Maintenance**

1. Please cut off the power supply before maintenance and cleaning.
2. Note: each time you finish using the automatic stir-fry machine, turn off the power for one minute.
3. In addition to the inner chamber of pot, it is strictly prohibited to directly flush other parts of the automatic stir-frying machine (it is equipped with air inlet and outlet on the back of the equipment, and flushing is strictly prohibited). Cut off power to clean and then scrub with a wet rag.
4. Must cut off the power when confirming that the device is not used.
5. When cleaning, do not use steel ball; should use a soft duster cloth .
6. For quick disassembly and mixing equipment, regularly check whether the screws fixing the mixing shovel are loose, and tighten with tools.