



GAS AUTOMATIC LIFT NOODLE COOKER SERIES



CHEF MAX

User Manual

Thank you very much for purchasing and using our company's products. In order for users to further grasp and understand the features, installation and operation rules of this product, please read this manual carefully, and be vigilant during operation to avoid unnecessary losses! This manual does not apply to people who have physical, sensory, and intellectual defects, or lack of experience and knowledge.

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Introduction And Technical Indicators

Introduction :

The automatic lifting noodle cooker is a device that replaces manual noodle cooking. One-key operation can complete the whole process of boiling noodles in water, breaking up, and draining water. The noodle cooking time can be accurate to seconds. Each hopper can be set with an independent time for storage, which is convenient for management. The time adjustment can be set according to the quality of the product, which can satisfy various choices such as boiled thin noodles, refined noodles, ramen noodles, sliced noodles, dumplings, wonton, and spicy tangs. It can not only complete standardized noodle cooking work according to preset procedures, but also temporarily accept manual instructions and change working status. It is a major breakthrough in the application of artificial intelligence technology to the catering field. And the work efficiency is high. Compared with manual technicians, there is no fatigue and mood swings that affect work efficiency. The cooked noodles are hard but not rough, chewy but not sticky, refreshing but not poor, and full of texture. It is difficult for manual to achieve.

Features:

1. Intelligent operation: Adopt intelligent digital control technology, one-button operation, no need to wait manually, one person can handle several noodle cookers at the same time, which greatly saves the cost of human resources, digital timing function, automatic rise according to the time you set, ensure that the quality and taste of each bowl of noodles can reach first-class standards.
2. Imported digital thermostat, and unique forced heating function for lower basket, heating temperature and heating time can all be standardized control, simple operation, clear at a glance, enterprises only need to prepare standard preparation process, no need for skilled hands and experienced chefs, It is convenient for enterprises to expand rapidly.
3. It adopts imported electric push rod driving method, ultra-quiet design, made of all stainless steel shell, suitable for kitchens and buffet tables, intelligent temperature control, precise time control, automatic lifting, automatic intelligent equipment, which greatly enhances the corporate image and competitiveness.
4. It is equipped with a leak-proof device to prevent the noodle pieces from penetrating to the bottom and affecting the service life of the burner. The bottom is equipped with a drain valve, which is easy to clean.
5. Each head of the automatic lifting noodle cooker, the automatic lifting device, and the automatic timing device can be independently controlled and operated independently without interference with each other.



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Installation Instructions And Boot Procedure

Before Installation:

1. Place the equipment in a well-ventilated place with a flat ground, and then adjust the foot to adjust the machine height.
2. Connect water inlet. The water interface of this equipment is on the back of the machine, and the machine comes with a water pipe which is used to connect the machine and the external water source.
3. Connection of power supply and gas source: This machine can be connected to 110V/60Hz 10A power supply; before connecting the gas source, confirm that the gas source of the machine is "NG (natural gas)" or "LPG (liquefied gas)", please confirm it clearly before installation; in addition, this machine can only use pipeline natural gas or liquefied gas tank, other gas sources are not applicable.

Before Boot up:

1. Before starting the machine, please check carefully whether the power supply, water supply, gas supply and drainage lines are well connected.
2. When injecting water into the cylinder, the water should be added to completely submerge the square shape burner.
4. Press the power button switch, the readings will be displayed on each window of the computer panel, and the machine will start to work.
5. Press the ignition switch to fire the burner. After ignition, you can adjust the firepower according to your needs.
6. Set the required temperature and cooking time on the panel according to your needs.
7. When the water reaches the set temperature, you can start cooking.
8. After the equipment is used, turn off the power and do the daily cleaning work.

Model	Name	Length	Width	Height	Gas	Voltage	Frequency	Combustion Power
JLML-3-R	3-head Noodle Cooker	330mm	800mm	1120mm	NG LPG/LNG	110V	60Hz	9KW
JLML-6-R	6-head Noodle Cooker	650mm	800mm	1120mm	NG LPG/LNG	110V	60Hz	18KW
JLML-9-R	9-head Noodle Cooker	1150mm	800mm	1120mm	NG LPG/LNG	110V	60Hz	27KW



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Safety Instructions

Introduction :

1. All users must abide by the electricity safety and gas safety rules strictly, and this equipment must be connected to the reliable earth wire.
2. All parts have been strictly tested before we the equipment leaves the factory. The equipment is only repaired by technicians. Non-professional technicians should not try to disassemble the machine by themselves.
3. Only staff who have been specially trained and can strictly abide by the operating procedures and eliminate common faults can operate this machine. It is forbidden to operate this equipment after drinking or in an abnormal state of mind.
4. Before using the equipment, all electrical control, gas control and movable parts must be installed and debugged properly. The power supply must be turned off before removed any devices. Remember to cut off the power supply during equipment maintenance.
5. When the equipment encounters abnormal conditions, such as no electric, no ignition or abnormal flame. The maintenance personnel should be contacted immediately for maintenance. The maintenance of the circuit, gas system and the installation of the machine must be carried out by professional technicians, and only original parts and accessories can be replaced during maintenance.
6. The power cord of this device is a power cord that conforms to international standards, which can be directly connected with the plug. This device will turn off gas together when the fire is turning off, and has the function of prompting when it does not ignite. Please contact our company to arrange professional technicians to deal with it in case of abnormality, and it is forbidden to disassemble the machine without permission.
7. Equipotential: If there are other electrical equipment to be used together and equipotential connection is required, should connect the machine and other equipment shells reliably by a copper core cable with a cross-sectional area of 2.5mm²~10mm² to achieve equipotentiality purpose.

Maintenance

Introduction :

1. Be sure to completely cut off the electric and gas of the machine before cleaning. The equipment should be kept clean and hygienic. Please wipe it with a wet towel when cleaning. Do not clean it with water jet washing. The power cord, internal structure and various parts of the equipment are strictly prohibited from contact with water in any case. to avoid damage the electrical performance and machine safety.
2. It is forbidden to use products containing chlorine (bleach, hydrochloric acid) to clean any part of the machine, even if it is diluted.
3. It is forbidden to use cleaning agents containing abrasive or corrosive ingredients to clean the machine, and it is prohibited to use sharp tools to clean the stainless steel surface and burner of the machine.



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Control Panel And Operation












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2. Adjust the cooking time of the each position by the button “” and “” under the corresponding screen on the panel.

3. For example: adjusting the noodle cooking time of No. 1 position. The default time is 0 minute 5 seconds, and the target time is set to 4 minutes 31 seconds. Press “”, until the last digit of the display flashes, then press “” adjust the number 1 (press “” it still, the numbers will cycle between 0-9), then press “”, the second last digit flashes, press “” adjust to 3, press “” again, the third-to-last digit flashes, adjust the number to 4 by press “”, setup complete.

4. The cooking time of other position will be same.

5. Midway lifting operation, every lifting rod has the function of lifting the basket halfway.

Operation: During the noodle cooking, the user can stop the noodle cooking process by pressing “”.

Power-on, Ignition Panel Operation

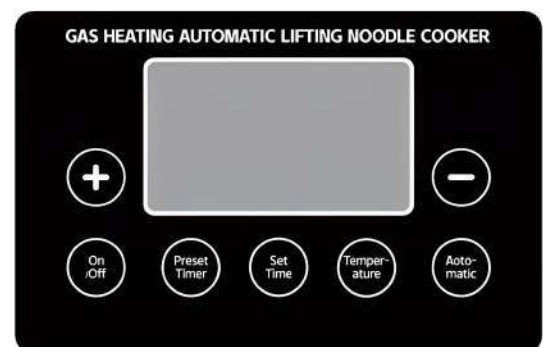
After the installation is completed according to page "11" of the manual:

1. Turn on the main power switch of the noodlecooker;
2. Touch the "On/Off" button to start ignition; 3. Press the "Temperature" button to set the water temperature; The firepower can be adjusted by the "+" or "-" button;

4. The machine has an automatic temperature auto-control function, touch the "Automatic" button, the device enters the heat preservation program, when the water temperature reaches "100 C", the system will adjust the firepower level to keep the water temperature 100°C;

5. The "Set time" button can realize the timing shut-down;

6. The "Preset Timer" button can realize the timing reservation start-up, the water tank must be full of water when using the reservation start-up function.

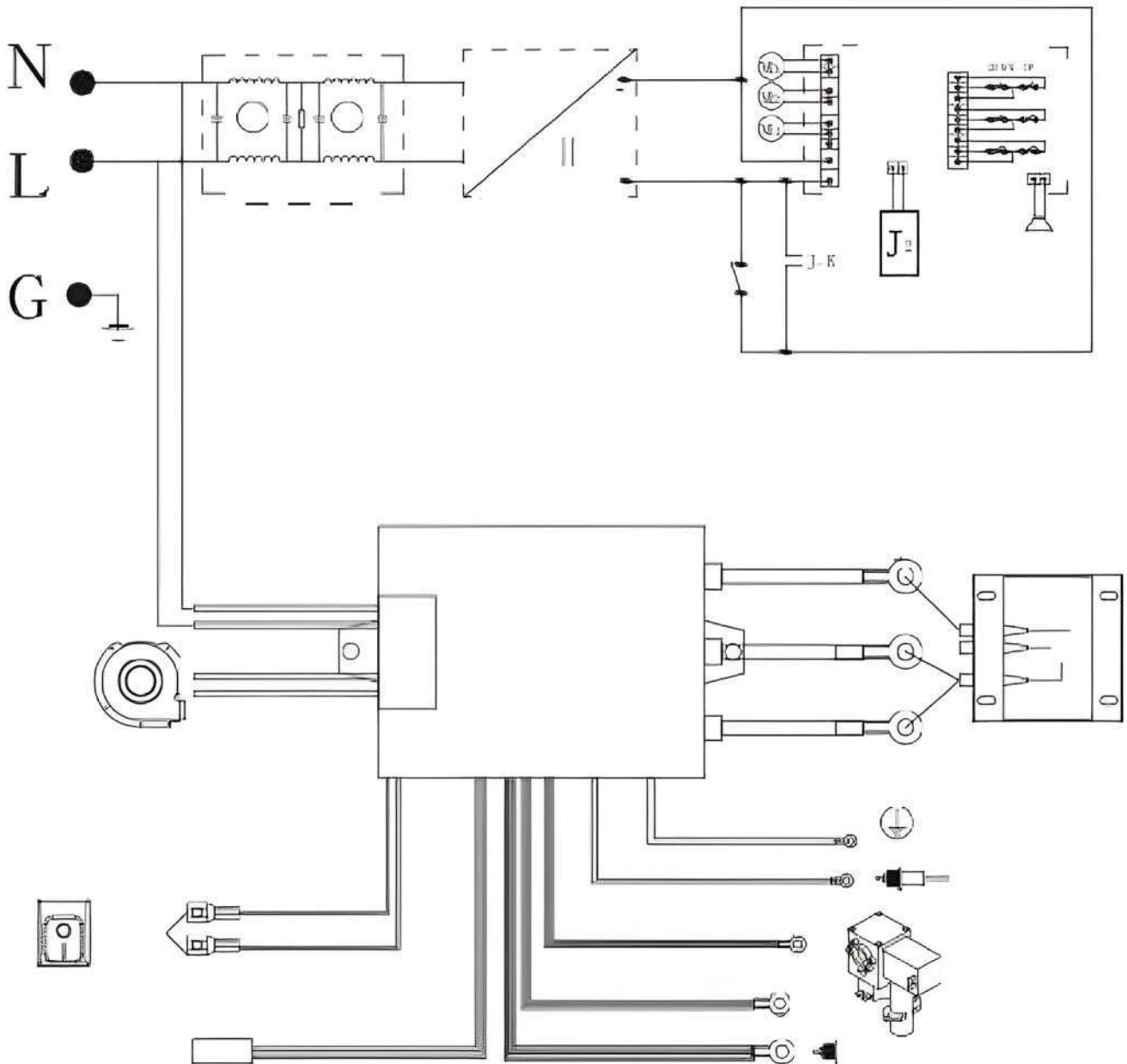




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Electrical Schematic Diagram





Common Faults And Troubleshooting

Fault	Code	Cause of issue	Solution
Can boot, but temperature does not heat up	E1 1 beep	Temperature sensor error	Check whether the temperature sensor is covered with limescale, or check the sensor wiring connection
	E2 2 beep	Shortage of water	Add water over the water level sensor
	E3 3 beep	Ignition failure	Check gas if the valve is on or the pressure is too high
	E4 4 beep	Fake flame	Reignite, or check the flame sensor
	E5 5 beep	Flame out when working	Check the gas pressure is too high or too low
	E8 E9	Signal interruption	Check the connection of the panel and the ignition
	Erratic flame	Fan broken	Repalce the fan
Lifting rod motor does not work	The magnetic switch wires are not connected well, or the magnets are misplaced		Check the wiring or re-fix the magnet
	The motor wire plug is oxidized or soldered or the lifting rod is damaged		Check the wire connection or replace the electric push rod
	The circuit board is damaged		Replace the circuit board
Leakage switch tripped	The line is damp or broken		Check the wire
	The pulse ignitor damaged by water		Replace pulse ignitor

Warranty Regulations

The following conditions are not covered by the warranty:

1. Improper use or use the machine not in accordance with the design intent.
2. Use the machine in the case of incorrect installation, improper maintenance or damaged parts.
3. Loss caused during storage, transportation, installation, commissioning, overhaul or maintenance, ignoring the operation process.
4. Replace parts by yourself without the written permission of the dealer.
5. Lack of routine maintenance for parts that are easy to wear and break.



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Warranty card

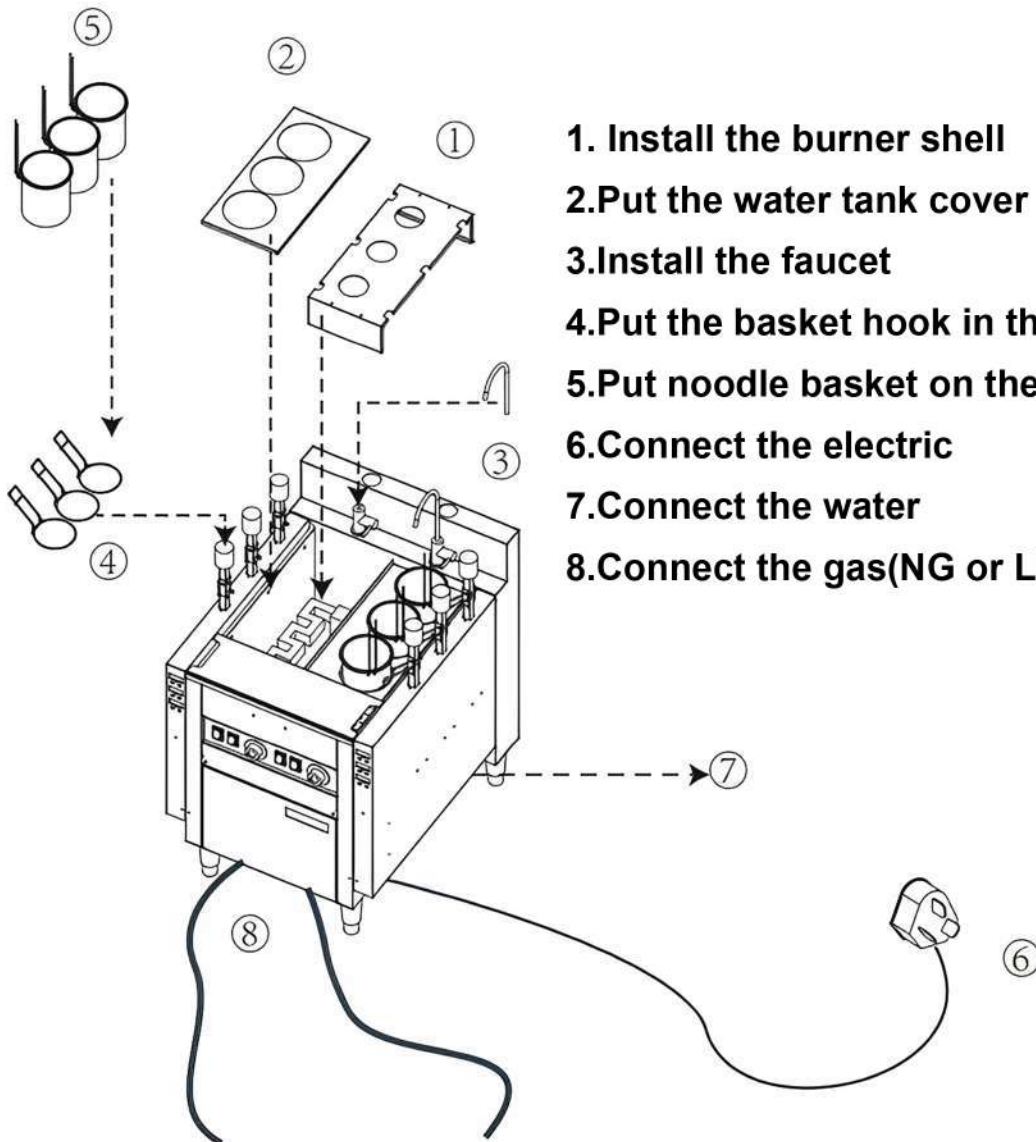
Product name		Model	
Date of purchase	Date:		
Production serial number			

"Three Guarantees" are implemented for this product. In case of any fault that cannot be eliminated by the user, it can be repaired free of charge to our factory or dealer within 12 months after sales.

1. The user must correctly fill in the warranty card at the time of purchase, and it will take effect with the signature and seal of the distribution unit. Later, it will be used for repair.
2. For products that are damaged due to improper wiring or use, transportation collision, etc. and need to be replaced, the factory will only recover the cost of parts. If door-to-door maintenance is required, the user must bear the travel expenses of the repairman.
3. In case of "Three Guarantees" maintenance by our factory, please call our company, truthfully explain the product model, production serial number and fault phenomenon, and actively cooperate with our relevant staff to understand the actual situation of the machine.

Installation

- ① Burner shell ② Water tank cover ③ Faucet ④ Basket hook
 ⑤ Noodle basket ⑥ Power cable ⑦ Water inlet ⑧ Gas inlet



Note: Connect natural gas or liquefied gas according to the specific parameters of the product
Note: It must be installed by a professional master (0.6 relieve valve for liquefied gas)