



## **CH-A Series Rice Steamer**



CHEF MAX

# User Manual

## Dear customers

First of all, thank you for using our luxury multi-functional electric rice steaming cabinet!

### —. A brief introduction of purpose and performance

Our luxurious electric energy-saving steamed rice cabinet is widely used in factories, mines, schools, machinery, troops, hotels and other enterprises and institutions, for steaming various rice, pasta, seafood, meat products and tableware disinfection and other multi-functional purposes.

This series of products are luxury electric dual-use steamed rice cabinet, which belongs to environmental protection products. It adopts high efficiency energy-saving stainless steel electric heat pipe, microcomputer timer control, integral polyester foam, full weather heat preservation, refined high-temperature resistant door seal and firm seal, high efficiency, environmental protection, energy saving and easy operation

## 二. Installation Instructions

1. When the user installs the leakage protection switch, check whether the power supply voltage conforms to the nameplate.

2. Place the rice cooker in a well-ventilated place, and place it stably. Use screws to fix the steamer to the wall behind, and connect the water source and power supply respectively.


A. When receiving water: Connect the tap water pipe to the tap water port on the lower left behind the rice cooker so that water can be supplied automatically.



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B. When power is connected: connect the upper right corner cable (power cord should be oil-resistant flexible sheathed cable yzw5x6mm<sup>2</sup>) behind the rice cooker with an insulating sheath with appropriate temperature resistance grade, and connect it through a 3mm all-pole disconnect switch (leakage switch ) to connect solid wiring. Among them, the voltage is 220V, according to the ground wire, neutral wire, phase wire; the voltage is 380V ground wire, neutral wire, phase wire, phase wire, phase wire.

C. Equipotential symbol  : Equipotential bonding is to connect all metal objects in and around the building, such as steel bars in concrete, water pipes, gas pipes and other gold pipes, machine foundation metal objects and other large buried metal objects, The metal shielding layer of the cable, the neutral line of the power system, and the grounding line of the building are all connected with 10mm<sup>2</sup> wires (welding or reliable conductive connection) to make the whole building a good equipotential body.

3. When using electric heating, the water tank is connected to the external water pipe, and the water pressure must be within the range of 50-300kpa. After the float ball fills the water tank with water, the power is turned on. Do not force it in the absence of water.

4. When using external steam, when the gas source is connected to the rice cooker, a steam pressure reducing valve must be installed at the outlet of the boiler, and observe whether the pressure gauge conforms to the technical parameters of the equipment. The steam input pressure listed in the table is within the range of 20kPa.

5. When the machine leaves the factory, the pressure relief valve is placed in the rice steamer together with the manual, and the user needs to install it according to the instructions on the back of the rice steamer.



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## 三. Operation steps

1. Turn on the power, press the start switch, the power indicator light is on.

When the product is in standby state, the product can select the working time, working temperature and scheduled start-up time through the "Settings" button, and the setting mode indicator light is on.

2. Setting mode: Press the setting button to switch between temperature, time and preset time, and adjust the setting time and temperature through the plus and minus keys. After setting the working time and temperature, press the heating button, the heating indicator lights up, and the heating tube starts to work. When the set temperature is reached, the heating tube stops heating; when the temperature is 3 degrees lower than the set temperature, the heating tube starts to work again. When the timer expires, the heating tube stops working and the heating indicator light goes out.

3. Reservation mode: Press the setting key, when the reservation indicator light flashes, the controller is in reservation mode. Adjust the appointment time by adding and subtracting keys. Press the reservation button, the reservation indicator light is always on, the controller enters the working state according to the set time and temperature after the reservation time is up, and the heating indicator light is always on. In the reservation state, you can directly press the hot key to end the reservation mode.

4. Pay attention to keep the power on all the time in the reservation mode, otherwise the reservation setting will be invalid.



5. The controller temperature probe fault alarm displays E2, and the heating tube stops outputting. After the fault disappears for 5 seconds, the output will automatically resume; the controller will display E1 for water shortage fault alarm, the water shortage fault indicator light is always on, and the heating tube will stop output and automatically resume output after the fault disappears for 5 seconds;

6. The working temperature range of the controller is 80-150 degrees, and the maximum reservation time is 720 minutes

## 四. Safety and Precautions

1. When using electric heating to steam food

A. Preheating: Turn on the water source and power supply, after the water tank is full of water, turn on the power switch, the power indicator light is on, press the cooking switch, the heating indicator light is on, first preheat the water in the water tank until it boils to produce water vapor, then put it on Steam the food.

B. Steamed food: Before opening the door to put food for steaming, turn off the power first, slowly open the door lock, and let the high-temperature steam of the rice cooker release the pressure to prevent steam burns; after the pressure is released, the door can be opened to put in the For steamed food, close the door handle and lock it before sending electricity to let the steamer reheat.

C. Pressure relief and taking out: When taking out food, pay attention not to face the steaming cabinet and the door seam, and keep away from the steaming cabinet as much as possible, slowly open the door lock, and let the high-temperature steam in the steaming cabinet release the pressure before opening. Take out food and wear heat-resistant gloves when taking out food to prevent burns to your hands.



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2. When using external steam to steam food:

A. Preheating: Connect the external steam pipe to the air inlet of the rice cooker (Note: Input the external steam pressure at 20kPa), slowly open the steam valve, observe whether the pressure in the pressure gauge meets the requirements, and then preheat, wait until After the steam is discharged, put in the food and steam it.

B. Steamed food: Before opening the door to put food for steaming, close the steam valve and slowly open the door lock to release the pressure of the high-temperature steam in the steamer to prevent steam burns; after releasing the pressure, open the door and put in For food to be steamed, close and lock the door handle, then open the steam valve to allow the steamer to reheat.

3. Use the external pipeline to discharge to the outdoor pipeline, which should be refitted by professionals; the outlet of the pipeline and the pipeline is in a horizontal state with the pressure relief point of the cabinet; more than 3/4 of the elbow can be installed at the outlet, and its mouth can be downwards. Do not connect pressure relief valve. (Note: In order to ensure safety, it is recommended that users do not connect external pipes. For example, before each use of external pipes, it is necessary to check whether there are foreign objects blocking the pipes and the outlet of the pipes, and remove them in time before they can be used.)

4. Do not open the vent switch or other venting device until the pressure is reduced to near atmospheric pressure;

5. If the power cord is damaged, in order to avoid danger, it must be replaced by the manufacturer, its maintenance department or similar professionals.



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6. Drain the water in the water tank regularly, remove the scale, and prevent the heating pipe from scaling and burning out. The inner tank and outer shell can be wiped with hot water and a small amount of cleaning solution, and then wiped with a soft cloth after cleaning.

7. Do not use jet water to clean the steam cabinet to prevent the risk of short circuit or electric shock.

## 五. The main technical parameters

Model	Vol	Power	Enter vapor	Scope use
	(V)	(kW)	(kPa)	(people)
CH-A-4/6	220/380	8/9	20	RS-150
CH-A-8	220/380	8/9	20	RS-200
CH-A-10	380	12	20	RS-250
CH-A-12	380	12	20	RS-300
CH-A-16	380	18	20	RS-400
CH-A-20	380	24	20	RS-500
CH-A-24	380	24	20	RS-600
CH-A-32	380	30	20	RS-800
CH-A-40	380	36	20	RS-1000
CH-A-48	380	36	20	RS-1200





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## 六. Cooking ability

Model	Rice	wheaten food	Meat
	(kg/min)	(kg/min)	(kg/min)
CH-A-4/6	24/40	30/30	30/8
CH-A-8	32/40	35/30	35/8
CH-A-10	40/45	40/30	40/8
CH-A-12	48/45	45/30	45/8
CH-A-16	64/50	50/35	50/10
CH-A-20	80/50	70/35	70/10
CH-A-24	96/50	80/35	80/10
CH-A-32	128/60	90/35	100/12
CH-A-40	160/60	100/35	140/12
CH-A-48	192/60	120/40	180/15

### Remarks:

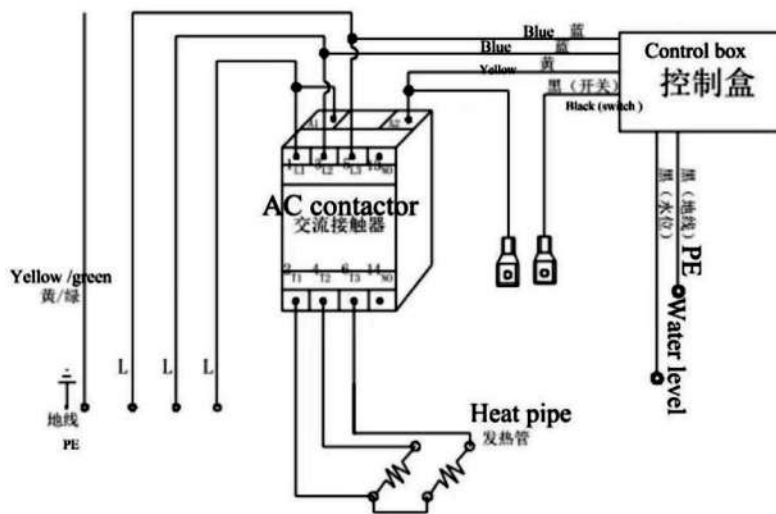
1. The above steaming time may vary slightly due to the difference in ambient temperature.
2. Each box is about 4kg of rice, but the amount of rice produced in different regions is different, the data is for reference.
3. All materials have been carefully checked. If there are any printing errors or omissions, the company will not be responsible for the consequences; if the technology changes without notice. The listed data is for reference only.



## 七. Circuit wiring diagram

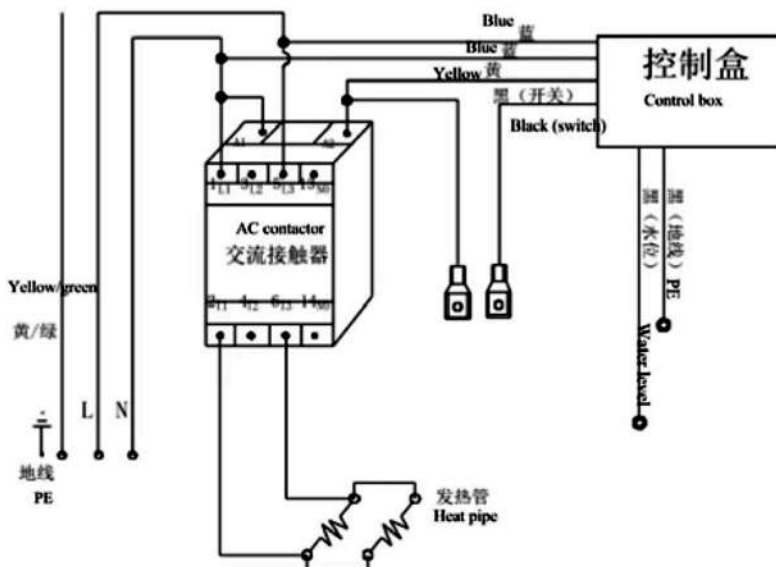
For 380V Circuit wiring diagram

电热接线图 380V

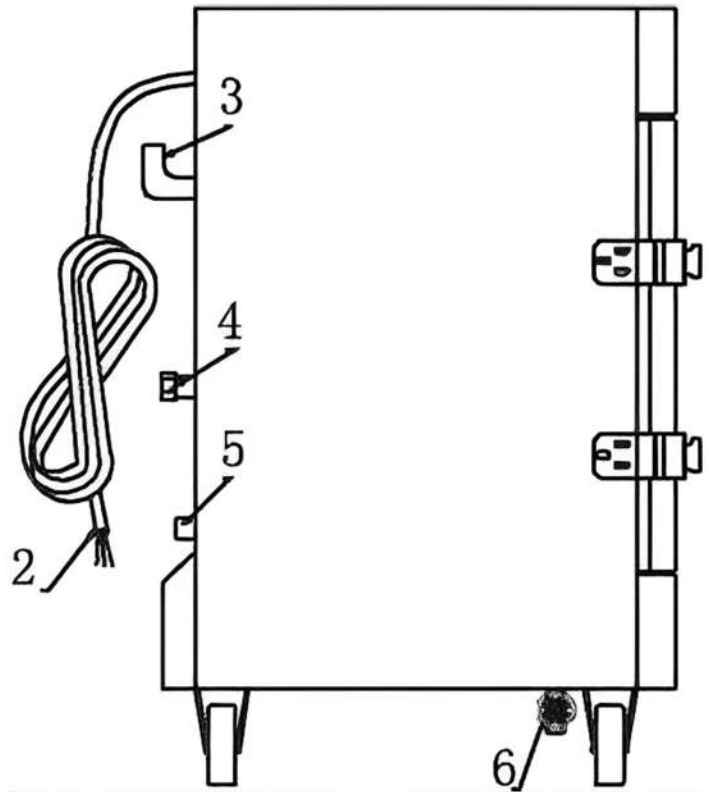
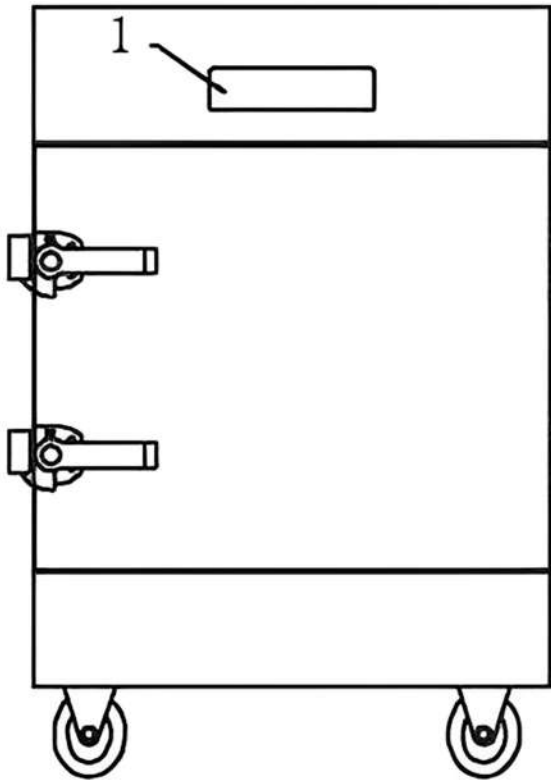


For 220V Circuit wiring diagram

电热接线图 220V



## 八. Schematic



1. Microcomputer control board
2. Power cable
3. Pressure relief valve
4. Steam interface
5. Water inlet
6. Drain valve