



Drum stir-fry machine



CHEF MAX

User Manual

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— An overview of the

1.1 Product photographs(The actual drawing shall prevail)



G30D1R



G30DAR



1.2 Description of main accessories mechanism

- (1) Pan turn motor: 220V 80W
- (2) pot: $\phi 30\text{cm} \times 30\text{cm}$
- (3) Line of fire: 8 list

1.3 Technical parameters

- (1) model number G30D1A
- (2) electrical parameter 220V 50Hz 100W
- (3) With pot capacity 1.5L~9.3L
- (4) Stir-fry weight 2.5Kg
- (5) The gas consumption 1.35m³/h
- (6) boundary dimension 500×620×780mm 550×780×1350mm
- (7) G30D1R weight about 30kg G30DAR weight about 30kg



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1.4 Functional configuration and interface


- (1) Power supply: 220V AC power supply (the equipment should be reliably grounded).
- (2) Pot speed: adjustable, stepless, the fastest 40 RPM.
- (3) Heating gear: from left to right, the greater the firepower.
- (4) Pot body position: seven handle clamp position


二 Matters needing attention

2.1 Precautions for safe use






Statement: In order to ensure the safety of use and avoid causing injury and property loss to you and others, please be sure to observe the following safety precautions. Failure to comply with safety warnings and incorrect use can result in accidents. Meaning of the Mark:

 Operation items are absolutely prohibited



 Action items must be

followed  Daily Notes

Dangerous

-  Do not allow children to operate alone to avoid being electrocuted or scalded.
-  It is strictly prohibited to dry cooking, so as not to damage the machine and the pot.
-  It is strictly prohibited to put the stir-frying machine near high temperature, strong magnetic, flammable and explosive bodies (such as natural gas, methane, etc.) to prevent damage, failure or fire of the devices.
-  It is strictly prohibited to use near the water source or clean directly with water to prevent the inlet and outlet from entering water and causing failure.
-  It is strictly prohibited to insert wire, screws and so on into the air outlet to avoid electric shock and other dangers.

Police tell

-  In cleaning, moving, maintenance, product failure, in order to prevent leakage or accidental start, please be sure to unplug the power plug.
-  Please do not put this product on unstable, damp, high temperature, smooth, heat



resistant (such as plastic tablecloth, cotton cloth, carpet, etc.), in order to avoid electric shock, fire, fall off and other injuries and property losses.

Attention

- ⚠ Please do not use this product if you are wearing a pacemaker.
- ⚠ 220V~ 50HZ AC power supply is used, other power supply is not allowed, otherwise it will damage the components or cause fire, electric shock and other accidents.
- ⚠ The body should be placed horizontally, not close to the wall or objects to use, each side clearance at least 10cm above, please be sure to keep the exhaust air outlet unobstructed.
- ⚠ Please do not use for purposes other than the function of this product, so as not to cause machine damage or personal injury.
- ⚠ Do not move the product while working.
- ⚠ This product is not suitable for the following people: people with sensory or psychological dysfunction, lack of relevant experience or knowledge (including children) and other groups. Unless they are using the product under the supervision and guidance of a professional. Children should be cared for to ensure that they do not play with this product.
- ⚠ Make sure the POTS and pans are cleaned before use.
- ⚠ Please clean it in time after use to prevent cockroaches and other insects from entering the machine from the inlet and outlet to prevent machine failure.

2.2 Precautions before boot

- 1、 Power supply, 220V AC, total power 5.1KW, ensure the grounding wire connection.
- 2、 There should be no obstruction in the range of equipment movement mechanism, and it must be checked.
- 3、 Before starting the machine, the reliability of the handle position should be tested first to avoid the debris stuck on the pot body position.



2.3 Matters needing attention during operation

- 1、 Before opening the equipment every day, check whether there are obstacles around the equipment, and adjust the pot mouth to incline upward Angle。
- 2、 Governor knob clockwise knob to open the pot to turn, speed from slow to fast。
- 3、 Note: this machine should start the pot body speed, and then ignition, to avoid dry cooking pot bile.
- 4、 Each time the cooking is completed, the heating gear should be adjusted to 0, and then the gear of the governor should be rotated counterclockwise to the stop position.
- 5、 Use the handle to operate the pan to pour the vegetables downward. If the novice user is not familiar with this process, he/she should do adaptability exercises in advance.
- 6、 When the dish is finished, turn the pan back to the frying position and clean it.

2.4 Operation memo before leaving work

- 1、 Turn off the power supply and gas valve when the machine is shut down for a long time or when the machine is shut down after work.
- 2、 After work should spray wash the frying pan, the shell do wipe clean.
- 3、 After cleaning, pull the pot body with the handle to the pot mouth facing down.
- 4、 Verify that the governor knob is in the off position.
- 5、 Double-check that the fire gear is in gear 0.
- 6、 When cleaning and maintaining the equipment, except the pot body bladder can be sprayed with water gun, and the other parts should not be sprayed with water gun.

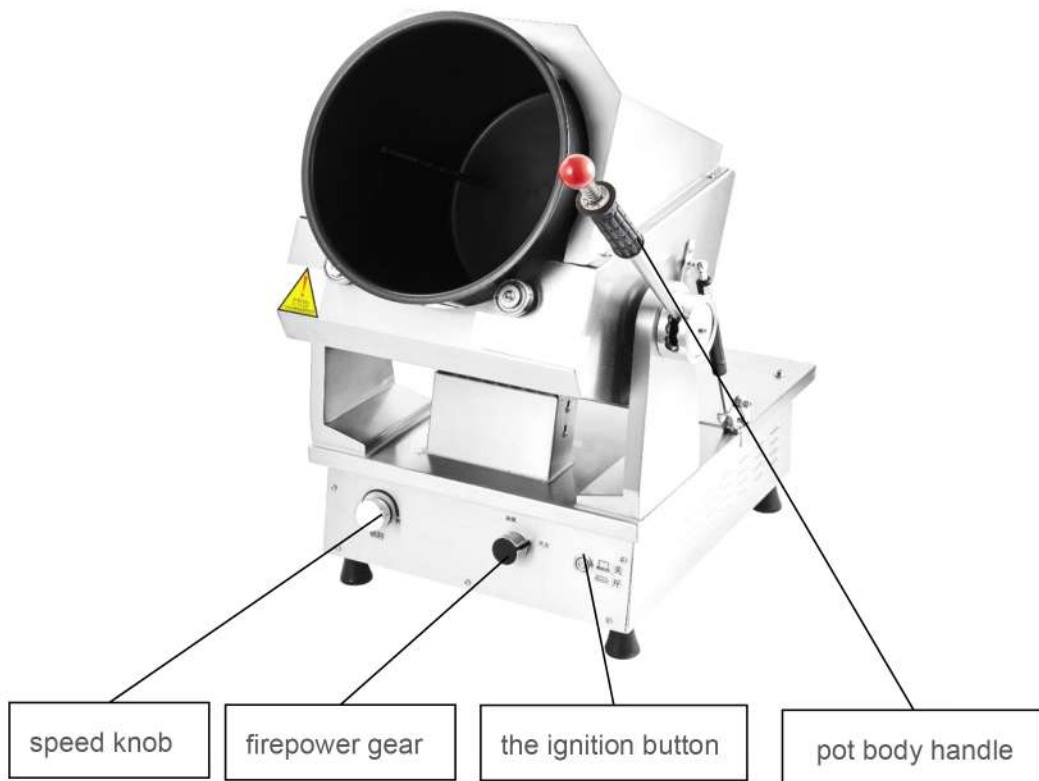


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☰ Console operation instruction

The control panel of the machine is shown below (taking G30D1R as an example)



- 1, speed knob: used to control the speed of the pot body.
- 2, firepower gear: adjust the firepower size.
- 3, the ignition button: control the ignition, realize the ignition function.
- 4, pot body handle: adjust the pot mouth tilt Angle, first pull the spring sleeve, pull the handle, pot mouth to the corresponding position, relax the spring sleeve, spring sleeve inserted into the positioning hole to complete the adjustment of pot mouth position.

Operation process:

- 1, the machine is in the case of power, confirm that the machine is normal, open the air valve, prepare the food, ready to work before frying,
2. Control the handle of the pot body and adjust the pot to the appropriate position for cooking.



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3, adjust the governor knob, the pot to the appropriate speed, and then control the fire gear, press the fire button for heating, (must first turn on the speed before fire, to avoid dry burning pot body)

4. After the pot is heated, you can add oil and pour vegetables. In the process of cooking according to the situation of cooking to adjust the pot body speed and fire gear,

5. After cooking, turn off the fire gear and speed, control the handle of the pot body to the pouring position, pour the vegetables, and clean the pot bile in time after the completion of the pouring.

四 Equipment cleaning and maintenance, wearing parts

1、 When the machine is shut down for a long time or when the machine is shut down after work, the pot body will be lowered to the dish position to prevent dust accumulation.

2、 The pot body rotating bearing and the pot body supporting wheel are vulnerable components.

3、 When cleaning, the bladder in the pot can be sprayed with water gun, and the rest parts should not be sprayed with water gun.

五 The warranty information

1. In order to ensure your interests, please fill in the warranty card carefully and keep the copy for warranty purposes.

2. The product warranty card is attached with each product and shall be properly kept by the customer to serve as the product warranty certificate. The lost card will not be compensated.



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3. The warranty period is 1 year from the date of purchase. If the product breaks down due to quality problems, you can contact after-sale maintenance personnel for maintenance with valid purchase certificate. Wash.

4. In the following cases, our company does not provide free maintenance services.

- (1) Products damaged due to improper use or storage by users;
- (2) The damaged products are not installed or repaired by our company's special maintenance personnel;
- (3) Products without valid purchase certificate;
- (4) the purchase certificate of the modified products;
- (5) because the power supply voltage is unstable or beyond the voltage range, or the power line installation does not meet the national electrical installation requirements The product causing the damage;
- (6) Products damaged by irresistible natural disasters;
- (7) Products exceeding the specified warranty period;
- (8) the manual specified should not be used and the use of the wrong method of damage caused by the product



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六 Warranty card

User Information

The user name		Contact phone number	
Buy type		Purchase date	
Contact address			

Records of the warranty

The warranty date	Fault and treatment methods	Completion date	Customer signature