



Intelligent Automatic Cooker



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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一、Product function introduction

This series of products is a commercial intelligent cooking machine. This product is only for use in commercial establishments such as restaurants, hotels, etc. It is only suitable for cooking food in the kitchen (not suitable for home use). This series of products can realize automatic commercial cooking equipment with automatic ingredient placement, automatic sauce addition, automatic stirring and frying, automatic dishing and automatic cleaning.

二、Product information

2.1、Introduction to the working principle of the product

- 1、Apply the principle of electromagnetic induction heating technology to quickly and efficiently heat cooking pots;
- 2、Use the magnetic suspension technology to drag the pallet of the material box to move;
- 3、Use the motor to drive the feeding rod program to put the ingredients in the feeding box;
- 4、Application of motor and gear transmission system to realize automatic stir-frying;
- 5、Use diaphragm pump and flow meter to realize the extraction and addition of oil and sauce;
- 6、Use UI interactive screen or SUB interface to realize recipe editing, saving and transmission;

2.2、Product specifications

| Model | Size (mm) | Voltage (V/Hz) | Power (kW) | Pot Size (mm) | Ingredient boxes | Seasoning Spray |
|------------------|-------------|----------------|------------|---------------|------------------|-----------------|
| CMDL-TGQ30T-CPPL | 750*720*800 | 220/50 | 5 | 300 | 4 | 4 |



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三、 Security Information

3.1 、 Please read this instruction manual carefully before using the product, and keep it in a safe place. If you hand over the machine to someone else, please hand over this manual together.

Please check the machine after taking it out of the package. If you find that the machine is obviously damaged, please do not use it and contact your local customer service center or dealer immediately.

3.2、 Safe operation:

3.2.1 、 In order to use this product safely, people with the following conditions should not use this product: Suffer from physical, sensory or mental illness;

Persons with pacemakers;

Please supervise children and prevent them from touching the machine at will.

3.2.2 、 Please use a power supply that meets the requirements to avoid overloading the line and leading to danger.

3.2.3 、 Pay attention to high temperature, there is a risk of burns! Do not touch the hot parts of the cooking machine;

Be sure to keep children away from the machine; May cause fire;

Do not put flammable objects on the cooking machine;

3.2.4、 Keep the cooking area and the bottom of the pot dry, there is a risk of injury!

If there is liquid between the bottom of the pot and the cooking area, pressure steam will be generated during the operation of the robot. Make sure that the cooking area and the bottom of the pot are dry.

3.2.5 、 The cracks in the cooking machine may cause electric shock and death!

3.2.6 、 Do not place metal objects in the heating zone of the robot, as there is a danger of burns!

Do not place metal objects such as knives, forks, spoons, and lids on the surface of the machine because they may become hot.



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3.2.7、 It is strictly forbidden to directly flush the stirring arm with a water gun, which may cause short circuit damage! Can only be wiped clean.

3.2.8、 The air inlet and outlet of the fan should be ventilated smoothly. Do not block or reduce the area of the air inlet or outlet, so as to avoid the danger of overheating inside the machine due to poor ventilation!

3.2.9、 Improper repairs can cause electric shock.

Improper maintenance is very dangerous;

Only the customer service center or its authorized service personnel can perform repairs;

3.2.10、 Power Cable

The external power cord of the cooking machine needs to be connected to a power cord that meets the required specifications, that is, a 3-item 5-wire power cord with a single wire diameter of 4mm². The power cord must not touch the cooking machine and other high-temperature parts, otherwise the insulation of the power cord and the machine itself will be damaged.

3.2.11、 Shut off

Be sure to cut off the power to turn off the machine after each use;

Do not turn off the machine through the emergency stop button/emergency brake button;

3.2.12、 Cleaning and maintenance

Parts such as material boxes, mixing shovel, pots and pans should be cleaned in time after use to prevent bacteria from breeding;

3.2.13、 Plastic and aluminum foil If you put aluminum foil and plastic containers on the heating part of the machine, they will melt; do not stack items in the cooking area;

3.2.14、 After unpacking the product, please dispose of these packaging materials in an environmentally friendly manner to maintain a good environment;

3.2.15、 Please use the special pots and pans for this product in the heating zone, and provide you with special frying pans.

3.2.16、 Use proper temperature during cooking, using inappropriate temperature may result in waste of energy consumption.

四、 installation tips

4.1、 The power socket must be equipped with a reliable grounding device, and the equipotential wiring must be done before the machine is used;

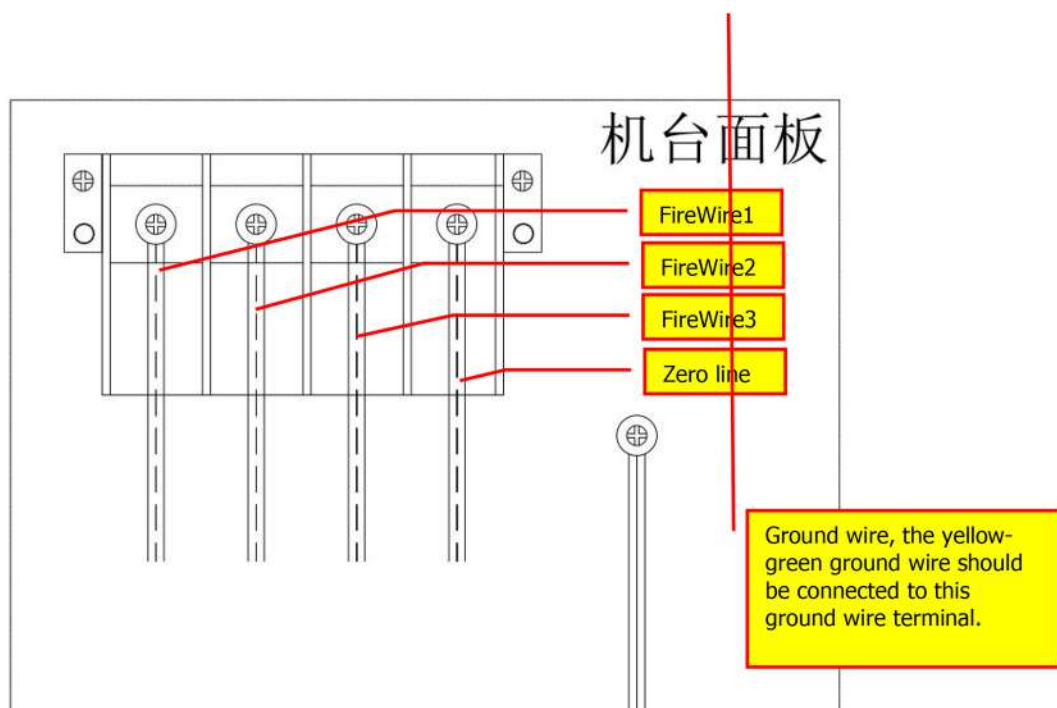
The manufacturer does not assume any related responsibilities for failures and damages caused by incorrect electrical installation;

Make sure that the power cord does not touch the machine and any other hot parts;

Any changes to the internal equipment of the product must be carried out by the customer service center or its authorized service personnel;

The rear of the machine has a heat dissipation vent, and the rear of the machine is at least 50mm away from the obstacle (wall), and there must be a space of more than 1.7 meters on the total height;

4.2、 Power cord installation and connection products (change to 2D wiring diagram)





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The power supply voltage must be consistent with the nameplate voltage of the equipment, the power supply requirements, the rated voltage is 380V 50Hz, 3N~;

The fixed wiring connected to this equipment must be equipped with an all-pole disconnect switch in accordance with the wiring rules. And there should be at least 3mm contact spacing on each pole of the switch. It is also recommended to install a ground leakage protection switch. No debris is allowed in front of the switch, which is convenient for operation.

Each device must be controlled by a separate air switch. For the specifications of the air switch, please refer to the following table.

The external power cord of the machine needs to be purchased by the user. The specification is a three- phase 5-wire power cord with a wire diameter of $\geq 4\text{mm}^2$;

Connect according to the above icon and connect the live wire and neutral wire. The connection terminal is crimped firmly, the screw is locked firmly, and the grounding is reliable;

Avoid jamming the power cord during the installation process, and do not cross the power cord over sharp edges;

After installation, check whether the wiring is loose, whether the voltage is normal, and whether the safety ground connection is reliable.

After the equipment is installed, it needs to be debugged;

4.3、 Pipeline connection

Users need to purchase water inlet and outlet pipes by themselves before installation. The inlet pipe is a threaded connection, and the installation pipe diameter is G1/2 (quadruple pipe); the outlet pipe has an inner diameter of 38mm, and can be equipped with a steel wire pipe with an inner diameter of 40mm or a hard pipe such as PP. The outlet pipe needs to be able to withstand 100°C. The above temperature and acid, alkali and salt resistance requirements;

The inlet pipe interface is located at the bottom right of the back of the machine; the outlet pipe interface is located at the bottom right of the front of the machine, and the interface of the cleaning water gun is located at the bottom right of the front of the machine;

4.4、 Pot installation

The product has been equipped with special pots, no need to install;

If you need to replace the pot, please purchase the pot and arrange the installation with the after-sales service;

4.5、 Pallet placement and installation

Pallet placement and installation

The tray of the material box is placed in place, and the two magnets at the bottom of the material box are in agreement with the two magnets of the cooking machine dragging the tray, which can feel a firm adsorption; the shaft of the material box must be correctly inserted into the tray slot, otherwise it will be Causes the material box to fall off or jam, causing false alarms and affecting normal cooking;

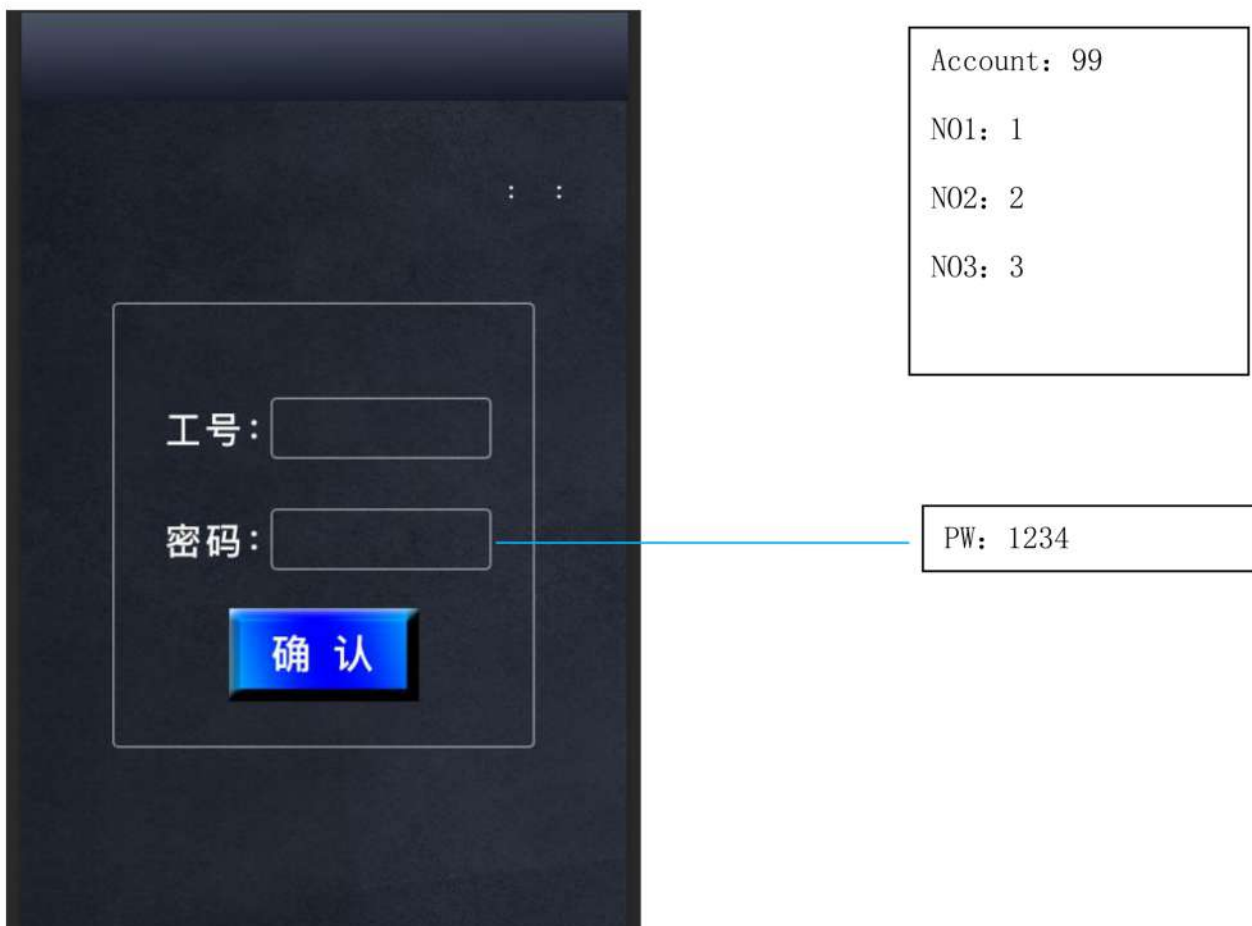
4.6、 Place and install oil drums and sauce drums

The internal pipelines of the liquid material storage chamber, from left to right, are oil, sauce 1, sauce 2, sauce 3, sauce 4, sauce 5, sauce 6; corresponding oil drums and sauces Don't place the bucket wrongly; the pipe for adding water has already been connected inside, so there is no need to connect it separately;

The oil barrel and sauce barrel are of installation-free structure, and the pipes can be inserted;

五、 Operation and use instructions

5.1、 Open



5.2、Log in



Users can follow the prompts and click the corresponding button to enter the corresponding interface for cooking, setting, and query operations according to their own needs.

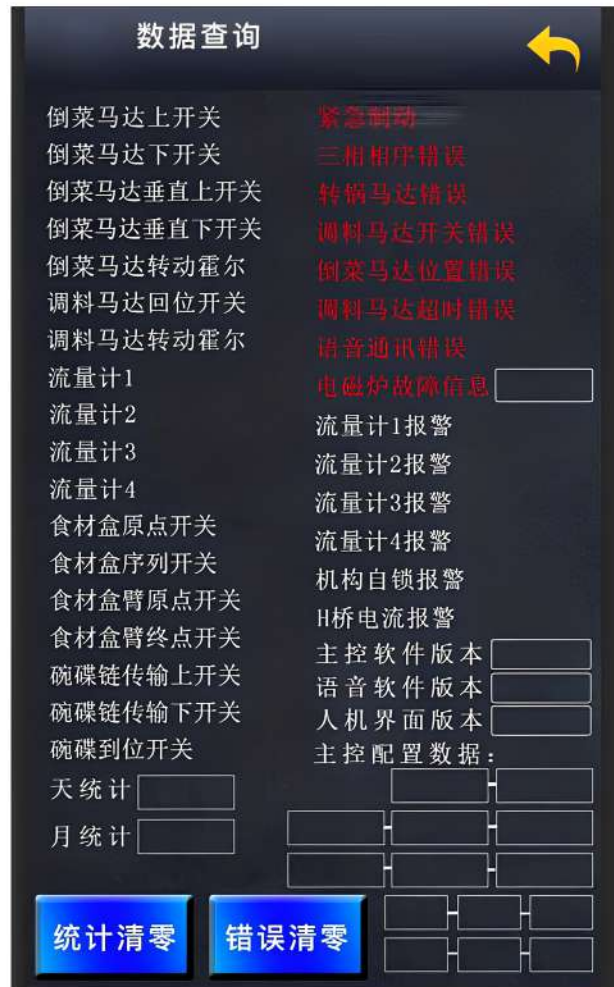


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5.3、Data query

enter the data query interface to view related data information



Data query can query the switch status and the position of the pot body, etc. The red light on the upper switch means that the pot body has reached the cooking position and cannot move upwards; in the same way, the red light on the switch can no longer move downwards. It can also detect the working status, software version, hardware version and some other indication status of the flow meter. When everything is normal, you can enter other modes to operate the machine.

More Instruction of screen please refer to the actual operating video, contact Sales to get!

Daily inspection

1. If the machine fails or the circuit fails, stop using it.
2. Pay attention to check the status of the machine before and after use every day.
3. The machine cannot be tilted before use.
4. Check whether the control panel is damaged.
5. Check whether the power cord is aging, cracked or damaged, and stop using it if it is abnormal.
6. Pay attention to whether there is a peculiar smell during the use of the equipment, and stop using it if there is an abnormality.
7. Confirm whether there is abnormal vibration during the use of the equipment.

Note: Routine inspections must be carried out frequently, and equipment must be checked frequently to prevent serious accidents from occurring.

七、 Cleaning and maintenance

7.1 Exterior cleaning

1. It is recommended to clean the stainless steel panel of the equipment with a clean cloth with detergent every day, and then wipe it dry. Do not rinse it directly with water.
2. When cleaning the stainless steel panel, do not use steel wire balls, metal brushes and other items, so as not to damage the stainless steel surface and make it easy to be rusted.
3. If the equipment is not going to be used for a long time, please follow the instructions below:

Cut off all power sources and close the water inlet valve;

Use a cloth soaked in petroleum jelly to thoroughly wipe the stainless steel surface of the



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In the place where the equipment is stored, care should be taken to maintain good ventilation.

7.2、 Pot cleaning

After the work is finished every day, the pots and pans and the components of the stir-fry shovel should be cleaned. Before cleaning, please make sure that the power of the cooking machine is turned off, and then clean the pots and shovel.

7.3、 Regular cleaning of the sauce pipeline

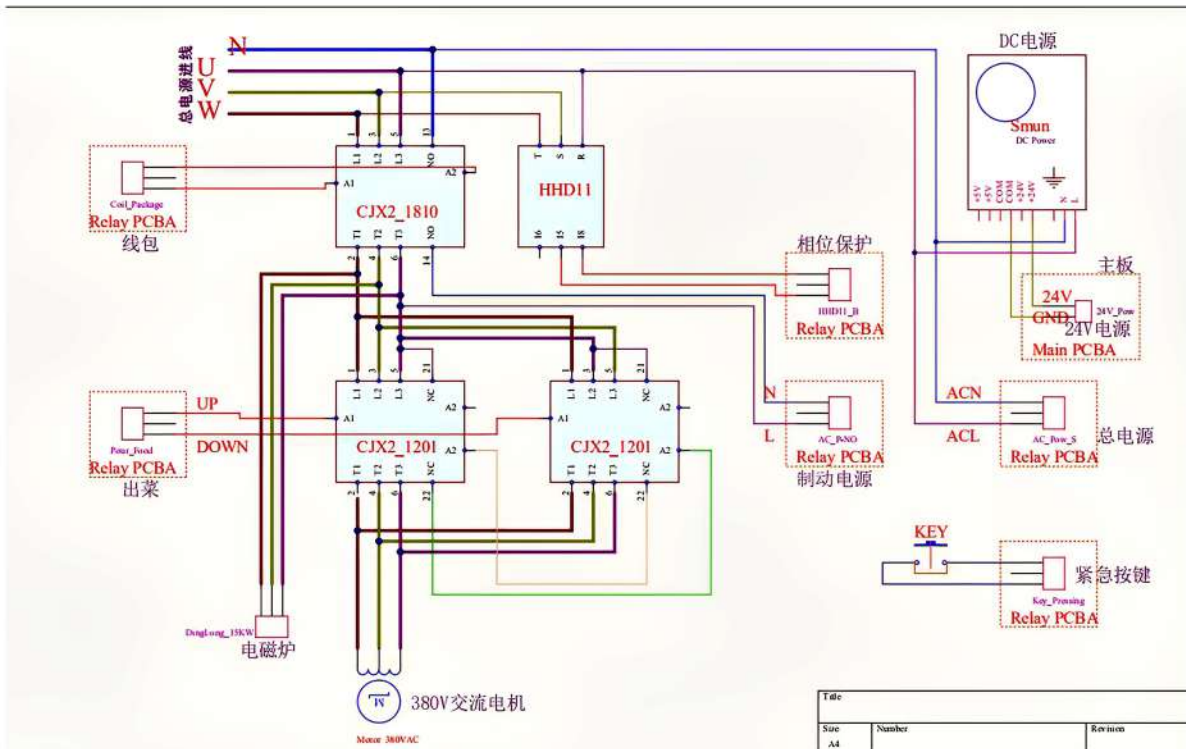
If the machine is not used for a long time, please extract the sauce from the sauce pipeline and clean it with water to prevent the sauce from deteriorating in the pipeline for a long time;

7.4、 Other special cleaning instructions

Clean the drain pipe regularly, and check whether there is any foreign matter that blocks the drain pipe and causes poor drainage.

八、 Troubleshooting

8.1、 Electrical schematic diagram



8.2、 Error code

Added fault code and error alarm description

1. E-02---The wire reel NTC is offline (IH alarm display 4): The wire reel NTC is not connected, and the solder is not connected.
2. E-03---The NTC of the IGBT is offline (IH alarm display 8): The NTC of the IGBT is not connected, and the welding is false.
- 3.E-04-Cookware NTC offline (IH alarm display 16): The NTC of the cookware is not connected, and the welding is false.
4. E-05---High temperature of the wire reel (IH alarm display 32): The wire reel fan does not rotate or the NTC is damaged.
5. E-06---IGBT high temperature (IH alarm display 64): IGBT fan does not rotate or NTC is damaged



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- 6.E-07---The pot is high temperature (IH alarm display 128): The fan does not turn or the NTC is damaged
7. E-08---Communication with the voice board is offline (IH alarm display 256): check whether the communication line between the voice board and the induction cooker is normally connected
8. E-09---IGBT failure (IH alarm display 512): Check whether the IGBT is damaged, and the main control board can be replaced if it is not damaged.
- 9.E-10---Current is ahead of voltage (IH alarm display 1024): Re-power on to see if this fault is reported, if yes, replace the motherboard
10. E-11---The input current is too large (IH alarm display 2048): power on again to check whether this fault is reported, if yes, replace the main board
- 11.E-12---The output current is too large (IH alarm display 4096): power on again to check whether this fault is reported, if yes, replace the main board
- 12.E-13--- Short circuit of output current (IH alarm display 8192): Power on again to check whether this fault is reported, if yes, replace the main board
- 13.E-14---Mutual inductor problem (IH alarm display 16384): Check if the mutual inductor is properly connected, re-power on to see if this fault is reported, if yes, replace the main board.
- 14.E-15---Voltage is too large or too small (IH alarm display 32768): re-power on to see if this fault is reported, if yes, replace the motherboard



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九、Precautions

2. 1. Pay attention to the condition of the sauce in the sauce bottle in real time, and add it in time; if you don't need to try for a long time, please pull out the sauce in time and thoroughly clean the machine pipeline of the sauce bottle;
3. 2. The mixing swing arm is raised during the use of the machine, and sufficient space must be reserved above the machine. Refer to the installation size information for details;
4. 3. The microcrystalline panel at the bottom of the pot and the heating area must not have foreign objects such as rice grains, vegetable leaves, etc., otherwise it will affect the normal cooking and machine performance;
5. 4. There are many moving parts of the machine, do not touch or break it with your hands, otherwise there will be safety risks and damage to the machine;
6. 5. Be careful not to bend or squeeze the sauce pipes and oil pipes by external forces, otherwise it will affect the addition;
7. 6. Ensure that the air outlet and air inlet of the machine are smooth, and it is strictly forbidden to block the air inlet and outlet;
8. 7. It is strictly forbidden to wash the mixing arm and shell of the machine with water spray;
9. 8. It is strictly forbidden to dry the pot to prevent damage to the stirring shovel;
10. 9. Please make sure that the pot is clean when cooking, and please wipe off the water droplets inside the pot before cooking to avoid splashing with oil;
11. 10. After the machine is used, the microcrystalline panel, pots, spatulas, etc. have high temperatures, please do not touch them immediately;
12. 11. The equipment is a commercial product, not suitable for home use, it needs to be operated by a trained chef.



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13. 12. All operators must strictly abide by the electrical safety rules, and the ground connection of the equipment must comply with local regulations.
14. 13. All operations can only use this equipment under the condition of ensuring safety. If there is a failure, it must be repaired immediately.
15. 14. The equipment must be correctly installed and debugged before it is put into use. It can only operate after the equipment has been tested and ensured that it is correct.
16. 15. The device cannot be shaken or tilted during use.
17. 16. The equipment cannot be modified, and unauthorized product modification will cause serious accidents.
18. 17. When disassembling equipment parts, you must stop the machine first and wait for the equipment to cool down before disassembling.
19. 18. Do not open the casing of the device. The device contains high-voltage circuits. Disassembling the casing may cause electric shock.
20. 19. High temperature can cause burns. Before and after the working process, do not directly touch the furnace surface with your hands due to the high temperature.
21. 20. When the minefield is approaching, in order to avoid electrical damage caused by lightning strikes, the switch should be disconnected as soon as possible.
22. 21. It is forbidden to use hard and sharp objects to damage the control panel.
23. 22. If the power cord is damaged, it must be replaced by the manufacturer or its maintenance department or similar full-time personnel according to the standard;
24. 23. After the work is completed, turn off the switch.
25. 24. Check and maintain the equipment regularly (at least once a year).



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26. 25. During cleaning, inspection, maintenance and repair work, the power supply of the equipment must be cut off.

27. 26. The power cord should be an oil-resistant sheathed cable, not lower than ordinary neoprene or other equivalent synthetic rubber sheathed cords.

28. 27. The fixed wiring of the power cord connection must be equipped with a disconnect device (leakage protection switch) with a distance greater than 3mm according to the wiring rules.

29. 28. Be careful when operating appliances to avoid heating when the rings, watches, etc. are worn near the surface of the stove.

30. 29. Before cleaning the stove, the user should make sure that the power supply has been turned off and the stove has been cooled;

31. 30. Installation, repair and maintenance can only be done by designated trained personnel.

32. 31. If there are any abnormalities or failures during the use of the product, please press the emergency switch or cut off the power in time, and contact the manufacturer or customer service center;



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+、 Storage and transportation

1. The packaged equipment should not be stored in the open for a long time, and should be placed in a well- ventilated warehouse without corrosive gas. When temporary storage is required, rain-proof measures should be taken.
2. For safety reasons, the equipment has been inspected by qualified technicians before transportation, please pack it carefully. Upon receipt, please check the integrity of the equipment and shipping damage immediately. For obvious damage, please do not accept it. The transportation company is fully responsible for the damage caused during the transportation of the product. For concealment damage, it should be raised immediately after discovery.
3. During transportation, the equipment should be handled with care and not upside down to prevent damage to the product shell and internals.