



CHEF MAX

User Manual



Intelligent Automatic Cooker

Please read and save this manual carefully before use



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

Contents chapter

Contents.....	2
Specifications.....	3
Product Features.....	3
Safety Instructions.....	4
Display Details.....	5
Operation Instructions.....	6
Cleaning and Maintenance.....	7
Electrical Schematic.....	8
Common Failure Code.....	8

Specifications

The automatic cooking machine is a modern technology product. It is a professional artificial cooking machine, which puts the prepared main ingredients, ingredients and seasonings all at once. After setting the program, it automatically heats the oil, stirs fry, and controls the heat. A smart device that can automatically cook without experience.

The automatic cooking machine can achieve multi-purpose functions with easy operations, truly making the cooking processes without oil fume, time saving, labor saving, non-sticky, non-overflowing. Pot body automatically sealed fresh, maintain Chinese dishes' traditional craftsmanship and color, make the fried dishes tender, delicious and nutritious.

Good for:

Catering Chains/ Hotel Restaurant Banquets

Cafeteria for employees/Take-out convenience stores

School canteen/Central Kitchen

Suitable for automatic cooking of fried dishes, fried rice, fried noodles, fried noodles, etc.

Product Features

1. Safety and environmental protection:

Induction heating has zero emission, zero pollution, zero leakage risk of explosion fire

2. Energy saving: Induction heating makes thermal efficiency up to 93%

3. Intelligent: Adopting advanced technology, can finish all processes automatically and learn chefs cooking skills.

4. Precision: Intelligent temperature control. Constant temperature heating cooking, real-time monitoring to ensure good production

5. Standardization: Consistent taste dishes rate 100%

6. Labor saving: One chef can operate 2-5 machines, Save 30-80% labor cost

7. Technology: Strong R & D design team, software and hardware technology R & D team, strong R & D design capabilities.



CHEF MAX

User Manual

Safety Instruction

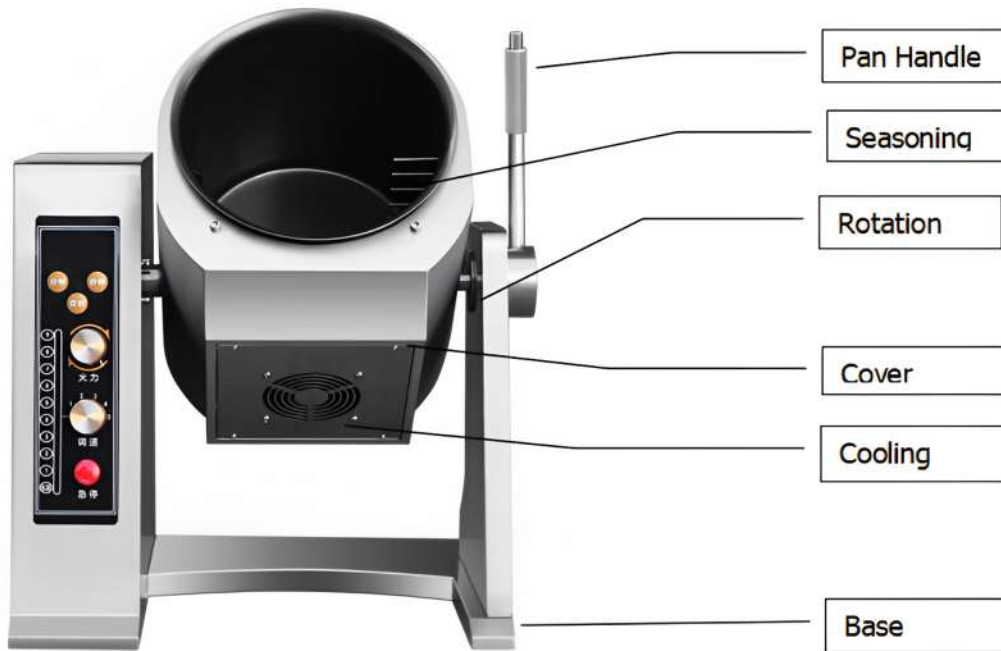
1. Place the equipment on a flat and clean table, the height of the table is generally 600-700mm, and the height of the table can be customized according to actual needs, so as to facilitate operation.
2. Connect the cable to the leakage protection switch according to the equipment outgoing identification. Use a leakage protection switch above 32A. This operation must be performed by qualified electrical professionals in accordance with safety regulations.
! Warning: The ground wire must be connected.
3. Practical voltage: 220V / 380V (For specific voltage, check the machine wiring)
4. Ambient temperature: Ambient temperature range of equipment without automatic filling of liquid materials is -20°C to 45°C; Ambient temperature range of equipment with automatic filling of liquid materials is 10°C to 45°C; Working environment: dry and no pollution
5. The pot body is forbidden to dry for a long time without load.
6. During the heating and pouring of the pot, it is forbidden to touch the hot parts such as the pot and be careful of burns.
7. During the rotation of the pot, it is forbidden to reach into the pot to prevent accidents.
8. Do not place any metal, sharp objects or metal tools in the pot. Do not use hard objects such as steel balls to clean them. Damage to the inner gallbladder.
9. The equipment needs space to turn over the material and return it. It must not be close to the wall or objects. It should be kept at an effective distance from the wall or objects to facilitate the operation of the equipment.



CHEF MAX

User Manual

Display Details



Operation Instructions

1. Power on: When the switch with leakage protection of the external electric box is switched on, the display light is on and the device is powered on normally.

2. Cleaning: Before use, clean the pot with the high-pressure cleaning water gun (if equipped with a water gun), manually turn the pot, you can manually adjust the direction of the pot mouth, electric turn the pot, press the "dish button" The cleaning sewage is dumped clean. After cleaning, put the pot back in position so that the mouth of the pot is slightly upturned.

! Note: The high-pressure water gun can adjust the pressure of the water spray. If the water pressure is too large and the water splashes, you can adjust the pressure of the water spray by the knob.

3. Cooking:

Step 1: Adjust the "Speed" knob first, after starting the pot to turn, adjust the "Firepower" knob to heat, the coated pot body should be dried with a damp cloth as much as possible, add oil directly, the pot body will be more non-stick coating durable. Do not deliberately heat the body of the dry pot and add oil.

Step 2: If you need to start the timer function, press the "timing" button to set the time by setting the "minute" and "second" buttons.

Step 3: Manually or electrically adjust the angle of the pot, adjust the inclination of the pot mouth and the horizontal line at an angle of about 15 °, add cooking oil to the pot, and then put the ingredients in sequence after the oil temperature is reached. Adjust the angle of raising the pot mouth, and then put in the ingredients. During the frying process, the actual required firepower and speed can be adjusted.

! Warning: The heating area of the pot body is on the barrel body / side wall, and the cooking position should stay where the materials can completely cover the heating area, otherwise the pot body will dry and the non-stick coating will be damaged. When cooking, the pan should be tilted as much as possible, as long as the material does not fall out.

Step 4 Dishes: After cooking is completed, place a container for the materials directly under the pot mouth. Manually or electrically adjust the pan angle downwards and start pouring dishes. When there are many materials in the pot, pay attention to pouring slowly. You can stop or suspend the turning of the pot halfway.

Step 5: After pouring the dishes, clean the pot and prepare to cook the next pot. When cleaning the pot body, you can press the "Speed" button to make the pot body rotate, keeping the pot mouth down for easier cleaning.

Cleaning and Maintenance

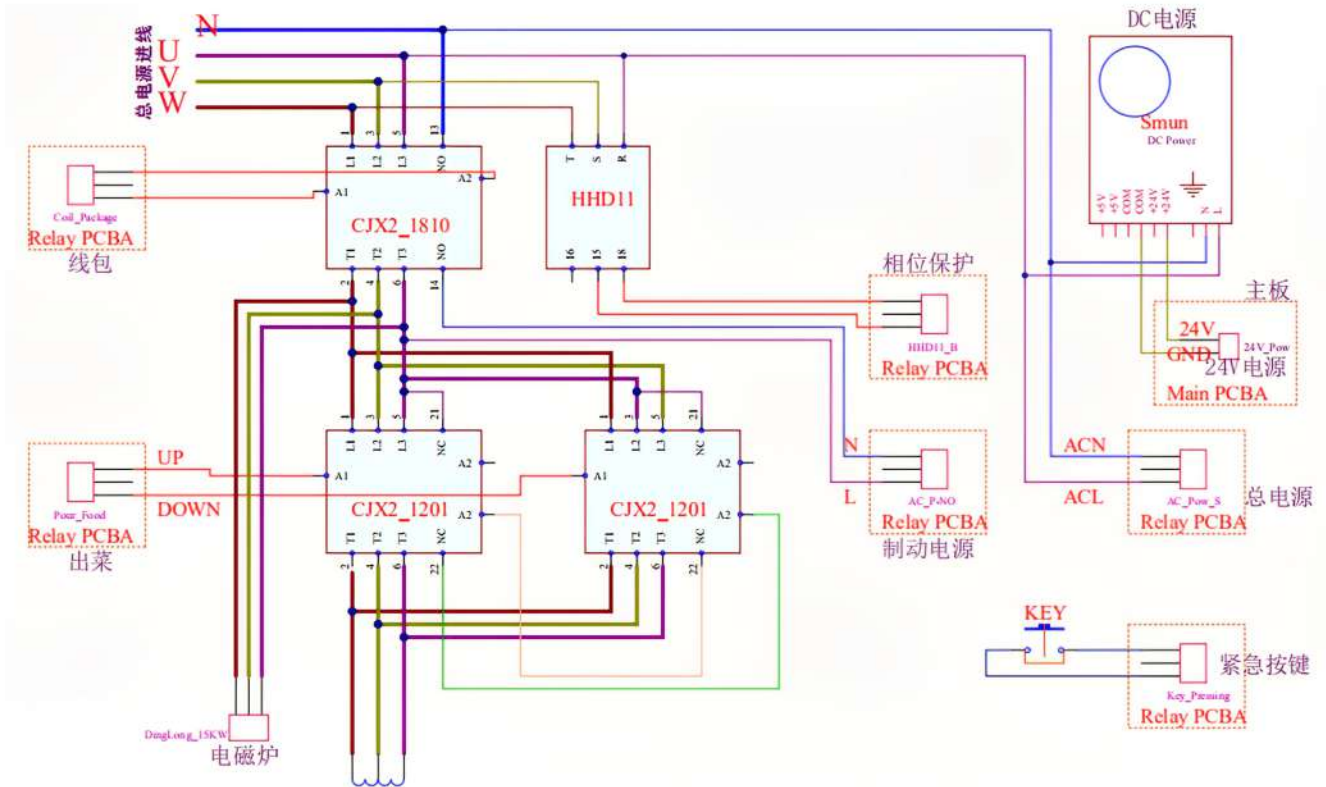
1. Please cut off the power supply before maintenance and cleaning.
2. Note: Every time the automatic cooking machine is used, turn off the power after one minute of shutdown.
3. Except in the pot, it is strictly forbidden to directly rinse other parts of the automatic cooking machine (the inlet and outlet of the equipment are provided at the back, and it is strictly forbidden to flush water). When you need to clean, turn off the power first, and then scrub with a damp cloth.
4. Be sure to turn off the power when confirming that the device is not in use.
5. When cleaning, do not scrub the pot with metal hard objects such as steel balls; use a soft cloth to soak and scrub.
6. For the quick-release type and mixing equipment, regularly check whether the screw fixing the mixing shovel is loose, and if it is loose, use a tool to tighten it.



CHEF MAX

User Manual

Electrical Schematic



Common Failure Code

1	4	5	6	7	8	9	11	12
No Pot	NTC open circuit of IGBT	IGBT NTC short circuit or over temperature	Low voltage	High voltage	NTC short circuit or excessive temperature	Open Circuit reel NTC	No pot current	Over-current protection