



Commercial Induction 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.

Contents chapter

Directory.....	2
Features of Induction Cooker.....	3
Installation instruction.....	4
Maintenance and cleaning.....	6
Safety instructions and warranty.....	7
Common failure and troubleshooting.....	8

Features of Induction Cooker

1. Energy Saving:

The Induction thermal efficiency is above 90%, and the thermal efficiency of fuel and gas is only between 20% -45%. Using an induction cooker can save money and save non-renewable resources such as oil, gas and coal for human beings.

2. Environmental Protection:

No heat radiation, no smoke, no ash, no pollution, no increase in room temperature, no harmful substances such as CO, CO₂, SO₃, etc., and the environment is protected. The kitchen is quiet, clean, and refreshing, making users feel at ease and physically and mentally healthy. It is a truly environmentally friendly product.

3. Cost Saving:

At least saving 50% of fuel costs relative to fuel and 60% of fuel costs relative to gas.

4. Time Saving:

A cooker above 5KW can beat the firepower of a blast gas stove, and the unit delivery rate is increased by about 40%.

5. Water Saving:

The induction cooker uses a high-frequency magnetic field to induce the flow of the electric cooker at the bottom of the iron pan to heat the cooker itself, the cooker body does not generate heat, and the stove surface does not need to be cooled by water.

6. Safety:

No open flame heating, completely eliminate the disaster caused by open flames. Because no gas is used, no explosion will occur and it is safe and reliable.

7. Easy Installation:

Compared with gas stoves, because there is no open flame and less exhaust gas, so the smoke exhaust system has lower requirements, and only oil fume needs to be exhausted.

Installation instruction

1. Before using the induction cooker, the front of the induction cooker should be equipotentially grounded to ensure good and effective contact. The cross-sectional area of the connecting wire should not be less than 2.5mm².
2. When installing the induction cooker, the ground wire in the power supply must be firmly connected to the power supply ground, and ensure that it will not fall off or be damaged due to external forces.
3. When installing the induction cooker, be sure to install an all-pole disconnecting device (leakage switch) with a contact distance of not less than 3mm. The leakage current of the leakage switch should be greater than 1.5 times the rated current of the induction cooker, and its leakage action current is $\leq 40\text{mA}$.
4. It is forbidden to connect multiple induction cookers with one earth leakage switch, and do not use one earth leakage switch with other appliances.
5. When the machine is abnormal or faulty, it must not be disassembled and repaired without permission. It should be repaired by relevant technical personnel.
6. If the power cord is damaged, it must be replaced by the manufacturer or maintenance department or a similar full-time person.
- 7, high voltage danger inside the machine, non-professionals are strictly prohibited to disassemble.
8. Pay attention to the care of children to prevent them from operating the machine.
9. Persons wearing cardiac pacemakers are strictly prohibited to use or approach the induction cooker.
10. Induction cooker is strictly forbidden to dry. There is no food to be heated in the pot. When there is no water in the pot, it is forbidden to turn on the induction cooker for heating.



CHEF MAX

User Manual

11. The cooling air outlet of the movement and the furnace frame in the induction cooker is at the rear of the device. When using it, please keep a space of more than 100mm so that the induction cooker can achieve the effect of ventilation and heat. The internal components of the induction cooker or the electronic components in the electromagnetic movement are badly damaged.

12. It is strictly forbidden to wash the induction cooker with water directly. Wipe off the dirt with a soft damp cloth and neutral detergent. When cleaning, please prevent water from flowing into the body. After cleaning, wipe the water stains with a dry cloth before use.

13. It is strictly forbidden for water to enter the air inlet and outlet. Do not put water on the air inlet or outlet, wash, or block with foreign objects.

14. The environment where the induction cooker is placed should be well ventilated relative to the ambient temperature, the ground should be flat, and there should be no large pneumatic equipment that can make the induction cooker vibrate.

15. When the induction cooker is not used for a long time, please turn off the power of the induction cooker and pay attention to preventing moisture.

Maintenance and cleaning

1. Please clean with wet towel, avoid direct spray washing with the spray pipe. Whenever, the power cord and internal control part of machine should avoid contact with water, avoid damaging electrical performance and safety performance of the machine. The power connection must be cut off when cleaning.
2. Do not use detergent containing chlorine (bleach, hydrochloric acid) in steel parts or heat pipes of the cleaning machine. Do not use even if diluted.
3. When cleaning steel parts or heating pipes of the machine, do not use cleaners or brushes and spatulas containing wear materials.

Safety instructions

- 1.The electrical safety criterion must be strictly observed and machine must be connected reliably with ground wire.
- 2.The machine has been rigorously tested when it leaves the factory.It is only for maintenance by qualified technicians,do not attempt to disassemble parts, especially electrical parts.
- 3.This machine is a professional equipment, it is strictly prohibited to operate this equipment after drinking and in abnormal state of mind.
- 4.Before using machine,must go through standard installation and debugging,in the machine during maintenance,remember to cut off the power connection.
- 5.When the machine is abnormal, should immediately contact maintenance personnel, maintenance of the machine must be responsible for the professional maintenance personnel and must change the original factory accessories.

Warranty

The following situations are not covered by the warranty:

- 1.Due to improper use or failure to follow instructions.
- 2.Continued use of the machine with faulty installation or damaged parts.
- 3.Replace the parts of the machine without written permission of distributor.
- 4.Lack of routine maintenance for parts of the machine that are prone to wear and tear.



CHEF MAX

User Manual

Common failure and troubleshooting

Fault phenomenon	Cause of the problem	Solution
The display shows "E0" or "0"	Empty pot alarm, when the induction cooker is not put in the pot or the pot is not suitable when the machine is turned on.	Put on pot or pot of the correct material.
The display shows "E2" or "2"	IGBT template over-temperature protection, when the magnetic coil of the heating coil is not adjusted or the air inlet of the movement cooling fan is blocked or the air outlet is blocked.	(1) Check whether the reel cooling fan is operating normally; (2) The position of the reel sensor is incorrectly installed, causing interference to the thermistor! (Replace the installation position)
The display shows E3" or "3"	Wire reel sensor open; disconnected or damaged.	Check whether the reel sensor is connected to the movement and the air head is loose or not tight; and the connection between the air head and the main board is loose and not tight.
The display shows "Eb" or "b"	Wire reel sensor short circuit.	Check the board (whether there is a short circuit of tin dross at the connection point of the reel sensor or whether the solder joint is connected to tin).
The display shows "E4" or "4"	IGBT template over-temperature protection	(1) Check whether the reel cooling fan is operating normally; (2) The position of the reel sensor is incorrectly installed, causing interference to the thermistor! (Replace the installation position)
The display shows "E5" or "5"	IGBT sensor is open or damaged.	(1) Use a multimeter to measure whether the resistance of the sensor is normal on the 200K gear; (2) Check whether the plug at the connection between the IGBT sensor and the main board is tight.



CHEF MAX

User Manual

<p>The display shows "EF" or "F"</p>	<p>The output transformer is open or damaged.</p>	<p>(1) Check whether the power of the movement matches the reel; (2) Check whether the distance between the wire reel and the pot is appropriate; (3) Check whether the output transformer resistance is matched; or whether the end of the connection line of the transformer and the main board is tightly inserted; (4) Replace the output transformer and check again.</p>
<p>The display shows "E8" or "8"</p>	<p>The grid voltage is too high.</p>	<p>(1) Use a multimeter to measure whether the three-phase electrical voltage is normal on the AC 750V gear; (2) Replace the motherboard test.</p>
<p>The display shows "E9" or "9"</p>	<p>Low grid voltage or lack of phase.</p>	<p>(1) Use a multimeter to measure whether the three-phase electrical voltage reaches 380V on the AC 750V gear; if it is less than 320V, it is regarded as a phase loss; (2) If the voltage is normal, it is necessary to check whether there are false welding or virtual welding of the IGBT small board connected to the main board photocouple related parts, re-welding and adding tin (or replacing the main board).</p>
<p>The display shows "EA" or "A"</p>	<p>Output current fault.</p>	<p>(1) Check whether the resistance of the input or output transformer is suitable; (2) Replace the output high frequency transformer; (3) The power switch is out of phase.</p>
<p>The display shows "EL" or "L"</p>	<p>IGBT fault.</p>	<p>(1) Check whether the IGBT is damaged; (2) Check whether the IGBT and the small board are soldered; (3) Check whether the motherboard or the driver has virtual soldering or the motherboard driver is damaged; (4) The above inspection failed to solve the problem, replace the motherboard.</p>