



TEPPANYAKI OPERATING INSTRUCTION



CHEF MAX

User Manual

Introduction

The teppanyaki equipment consists of the main machine, peripheral decoration, oil fume purifier and fan.

Natural gas (T): rated gas pressure 2000Pa, rated heat load 8KW. 0.80 cubic meters per hour

Installation instruction

1. Before operation, please check whether the air source used in your local area is consistent with the air source marked on the nameplate of the "teppanyaki" equipment.
2. After confirming that the air source is consistent, first turn on the main power switch, and then start the fan switch to press the air valve knob, turn it clockwise to the maximum, and perform exhaust air cleaning after a few seconds.
3. Then open the gas main valve and the "teppanyaki" gas valve, press the gas switch with your right hand and turn it counterclockwise for 15 degrees, and release it after about 10 seconds. At this time, the gas flame will open and the thermocouple will be safe. Then turn off the gas switch again, turn it 90 degrees counterclockwise and release it. At this time, the main flame is open and at the maximum position.
4. If you need to turn off the main fire, you can use the right hand tool to lower the gas switch and turn it counterclockwise to 170 degrees, which is the minimum fire.
5. "If there is a fume purifier in the teppanyaki, please turn it on before cooking.
6. If you need to turn off the "Teppanyaki" low pressure gas switch, turn it clockwise to the 0 position.
7. If the ignition fails several times, check whether the ignition wire and battery fail.



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For Gas Teppanyaki

1. First turn on the main power switch, turn on the fan, press down the air valve knob, and adjust it clockwise to the maximum.
2. Turn on the main gas valve and the "Teppanyaki" gas valve in turn.
3. Press "Safety" and press the ignition switch at the same time. After the Miao flame is ignited, press the "Safety" continuously for about 15 seconds to release. The main fire can only be turned on after the Miao flame is burning normally.
4. If "Teppanyaki" is equipped with a fume purifier, please turn it on before cooking.
5. To turn off "Teppanyaki", first turn off the main fire valve, then turn off the gas switch and the power switch in turn.
6. If the ignition fails several times, check whether the ignition wire and battery fail.

Outer desk decoration installation steps

1. After the equipment is in place, determine where to install the marble and adjust the level.
2. Fix the marble support with screws, place the marble on the peripheral support of the equipment, and insert the side without edging into the peripheral bead of the equipment. If the marble countertop is not flat, a wooden strip of suitable thickness should be placed underneath.
3. Adjust the seams and flatness of large buried stones.
4. Mix the special fixing glue and volatile element for marble evenly and apply to the joints of the marble.
5. The joints of the teppanyaki equipment countertops and the marble countertops, the brackets and the marble joints are all marked with special fixing glue for marble.
6. Before the marble fixing glue is completely cured, scrape off the excess marble glue with a wallpaper knife, and then wipe it off with a damp cloth.



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Safety instructions and warranty

Safety Instructions

1. The user must carefully read the "Instructions for Use" before operating and strictly follow the operating requirements and procedures, so that the "Teppanyaki" can be used for a better and longer time.
2. Flammable and explosive materials are not allowed to be placed near "Teppanyaki".
3. Users are not allowed to modify gas pipelines and disassemble gas appliances by themselves, so as to avoid liability accidents such as gas leakage.
4. The installation, service and maintenance of "Teppanyaki" must be performed by professional electricians.
5. Do not use excessive force during operation.
6. Please pay attention to the waterproof of electrical components when cleaning.



Common failure and troubleshooting

Fault phenomenon	Cause of the problem	Solution
Can't catch fire	The purity of natural gas in the pipeline is not enough (when the air in the pipeline)	Vent air
	The battery in the igniter is exhausted	Replace the battery
	Small fire pipe is blocked	Remove the garbage in the pipeline
	The thermocouple is damaged	Replace the thermocouple
Small fire	The air source and air pressure do not conform to this equipment	Replace the gas source or replace the furnace head that matches the gas source
	Throttle is not adjusted to the best	Adjust the throttle
	Insufficient oxygen, the equipment is too tightly sealed	Sufficient air inlets should be left
Fan does not turn	Bad fan switch	Replace the fan switch
	Contactors failure	Replace the contactor