

Shanghai SOPOMG Intelligent Technology Co. , Ltd.

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XP-FC35W SOPOMGseries Operation Manual

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一、Equipment Admission

1. Machine installation XP-F035

Parameter/model	XP-FC35W
Rated voltage	AC208V 3N
Rated power	8KW
Operating temperature	20°C to +70°C
Drainage	Tap water up and down
WiFi standard	2.4G Wi-Fi 802.11b/g/n protocol
Amount of dishes served in a single serving	3kg
Number of seasoning jars	2+6
Volume of the seasoning jar	2.5L (Oil, salt) 、 1.73L (The gravy boat)
Average cooking time	2.5min
Number of seasoning containers	1
Volume of seasoning box	2 (2.5L) 、 2 (1L) (Liquid feed box)
Product size	690*700*1740mm

The Machine Assembly is assisted by the delivery personnel .



Figure 1 Introduction to the function of the machine

1.1 User Must-Read

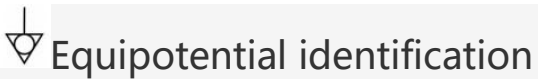
1. Read this manual carefully before using the product, and please keep it properly
2. If the following precautions are used improperly, it may cause major accidents.
3. The following contents are closely related to safety and must be strictly followed.



Indicates that improper use may cause damage to the device



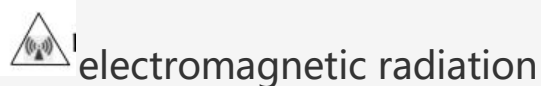
Indicates that improper use may cause personal injury



This symbol indicates that the device is equipotential connected



This symbol indicates that there is an electrical hazard and the power supply should be cut off for operation



This symbol indicates that there is electromagnetic radiation in the place



1. If the contents of this instruction manual are not fully followed, burns may be caused and personal injury may be caused.
2. Children, the elderly, and the disabled are prohibited from operating this equipment, and personal safety accidents may occur
3. In the event of an abnormality or malfunction of the product, please stop using it immediately and entrust it to a maintenance point for maintenance.
4. Be sure to disconnect the power supply before performing any maintenance and repair on the stir-fry. Not the Company Accredited professionals are not allowed to adjust and repair the

device.

5. If the equipment is not grounded, it will cause electric shock in the event of malfunction and leakage.
6. Circuit construction should follow the city wiring regulations, if not comply with the city wiring regulations, will cause fire, electric shock
7. Do not place items within the range of motion of the running parts of the device.
8. When the device is running, it is forbidden to touch the device and place burns.
9. It is forbidden to use a water gun to clean the heat dissipation parts of the hood, the switch parts, and the touch screen.



note

- 1.The installation of water pipes should be carried out in accordance with the regulations of the city, if not carried out according to the regulations, it will cause water leakage.
- 2.Do not apply external force to the connecting part and running part of the equipment, otherwise the connecting parts and power parts will be damaged.
- 3.When the stir-fry machine is installed, there must be no less than 200mm of ventilation space on both sides and at the rear
- 4.After the stir-fry machine is installed and used, the user should check and maintain the necessary maintenance according to the situation, and if there is any abnormality, it should be stopped immediately and call the company's service hotline for repair.
- 5.The stir-fry machine is equipped with a water pressure regulating valve, and in order to use it safely, its pressure cannot be adjusted arbitrarily.



Beware of electric shocks

1. There is electricity in this part, and it is forbidden to disassemble the power shield at will.
2. Regularly check the area for deformation, extrusion and other problems.
3. Check that the sign is clear and complete.
4. It is forbidden to rinse with a water gun, and if you want to clean, you can wipe it with a cleaning cloth.
5. If the power cord is damaged, it must be replaced by a professional from the manufacturer, its repair department, or a similar department to avoid danger.



electromagnetic radiation

1. Non-ionizing electromagnetic radiation in the cooking area.
2. The stir-fry machine is a high-efficiency electromagnetic heating method, and metal utensils are prohibited from being placed in the radiation area.
3. It is forbidden to clean electromagnetic parts with water guns
4. It is strictly forbidden to dry boil the pot to avoid damage to the machine and pot
5. Utensils such as kitchen knives and cutlery should not be placed in the cooking area
6. It is strictly forbidden for metal wires and foreign objects to enter the electromagnetic heating area.
7. Operators are not allowed to wear metal jewelry such as rings, watches, etc. to operate the

equipment.

8. Special personnel, such as those wearing pacemakers, are prohibited from operating the Device
9. In case of electromagnetic heating failure, it should be repaired in time, and the maintenance personnel can only be handled by the personnel trained or recommended by the manufacturer.



Do not apply external force

1. This part is a rotating mechanism, and it is forbidden to operate by artificial force.
2. Regularly check whether there are any foreign objects entangled, and if so, clean up in time.
3. Regularly inspect the area for loosening and falling off



Equipotential identification

1. Local equipotential bonding
2. Connect between the same or different devices
3. Reduce the potential difference between devices
4. Eliminate dangerous fault voltages between devices

1.2. Functional characteristics

1. Intelligent computer control technology, automatic feeding, automatic control of stir-frying temperature and time, stir-fry process is fully automatic.
2. A multi-functional menu with built-in cooking processes for multiple dishes and recipe data available in the cloud
3. The function of automatically adding seasonings according to the process can be accurately measured
4. You can choose the functions of automatic cleaning and automatic pouring
5. Oil smoke filtration function
6. Quick-release pot installation for easy pot replacement
7. It is suitable for a wide range of water pressure, and the internal working water pressure is stable
8. The device is safe and reliable to use, and the device has multiple built-in safety protection mechanisms, such as overheating protection, communication anomaly protection, etc
9. The oil smoke is automatically cleaned, and the oil smoke pipeline and fan cleaning function are equipped to keep the oil smoke easy to discharge

1.3. Equipment operation

The device is powered on

1. Powering on the device is operated by the power switch on the panel
2. After powering on, the device performs a self-test
3. After the self-test is passed, the machine can enter the normal working state

Machine operation

1. All operations are carried out via LCD panels

2. It can observe the operating status of the equipment and cooking data in real time
3. For more detailed equipment use, please refer to "XP-FC305 Stir-fry Machine Series Operation Manual"

1.1 Machine Assembly

(1) Installation space

- Front reserved personnel operating position: recommended more than 600mm;
- Left reserved area: need to leave more than 50mm clearance with other equipment or wall for ventilation and heat dissipation;
- Reserved area on the back: Reserved clearance of more than 100mm from the wall, water and electricity access position;
- Ground preparation: 4 feet of the ground position must be level, stable, ensure that equipment can be placed smoothly;
- Note: Equipment in the process of work will produce a certain vibration, in the ground tilt, unstable (such as sewer cover, etc.) case, may bring harm to equipment or personnel! Two rollers on the front of the device have brakes that are placed in place to lock the brakes.



Figure 2 Casters

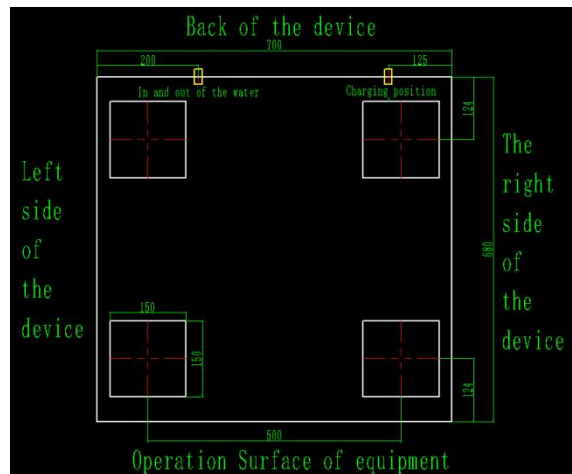


Figure 3 Equipment Plan

1.2 Water and electricity installation

Parameter/model	SOPOMG XP-FC35W
Rated voltage	AC208V 3N
Rated power	8KW
Rated frequency	60HZ
Wire entry method	3-phase 5-wire system
Waterproof rating	IPX4
Inlet water pressure	100~500kPa
Water inlet method	4 points female thread

(1) Line installation

- The access position of the original wire is shown in the yellow dot in Figure 4, and the plug of the power cord of the device is correctly connected according to the picture.
- Make sure the joint is dry (because the equipment is powerful and the kitchen is full of water and oil) !

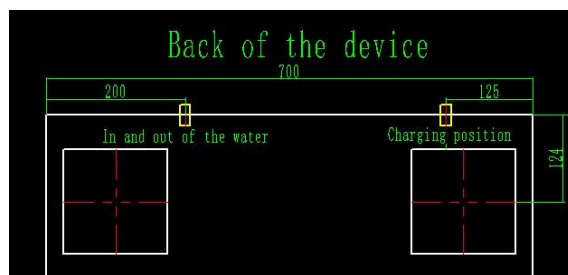


Figure 4 Electrical access location



Figure 5 Unscrew the power box with a slotted or Phillips screwdriver

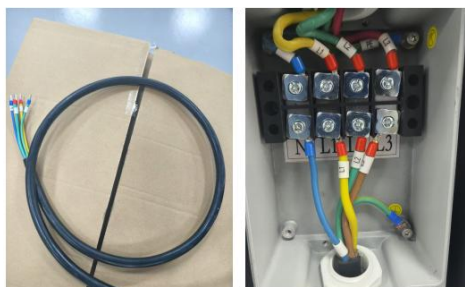


Figure 6 Plugging the power cord into the power supply box to the corresponding location



Figure 7 Install the lid of the power box and complete the wiring as shown in the figure

(2) Prepare for water intake

The water inlet position of the equipment is shown in the yellow dot in Figure 8, the height is 280mm.

- 6 liters/min or more is required;
- Water pressure requirements of 1-4.5 kg (above or below the range to increase pressure or decompression equipment) ;
- Need to use 4-minute thread hose connected to the equipment water point;
- A separate water valve is required to open or shut off water from the equipment.

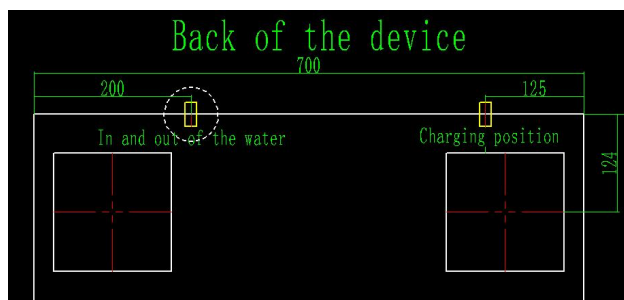


Figure 8 Water intake position



Figure 9 Intake pipe

(2) Prepare for launch

The launching position of the equipment is shown in the yellow dot in Figure 8, the height is 350mm.

- The length of standard equipment sewer pipe is 600mm, diameter is 50mm (if need to extend the sewer pipe, please inform the length in advance) ;
- Make sure that the height of the sewer is less than 350mm.

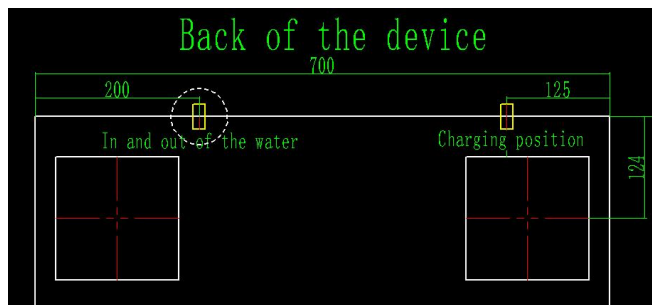


Figure 10 Water outlet



Figure 11 Outlet pipe

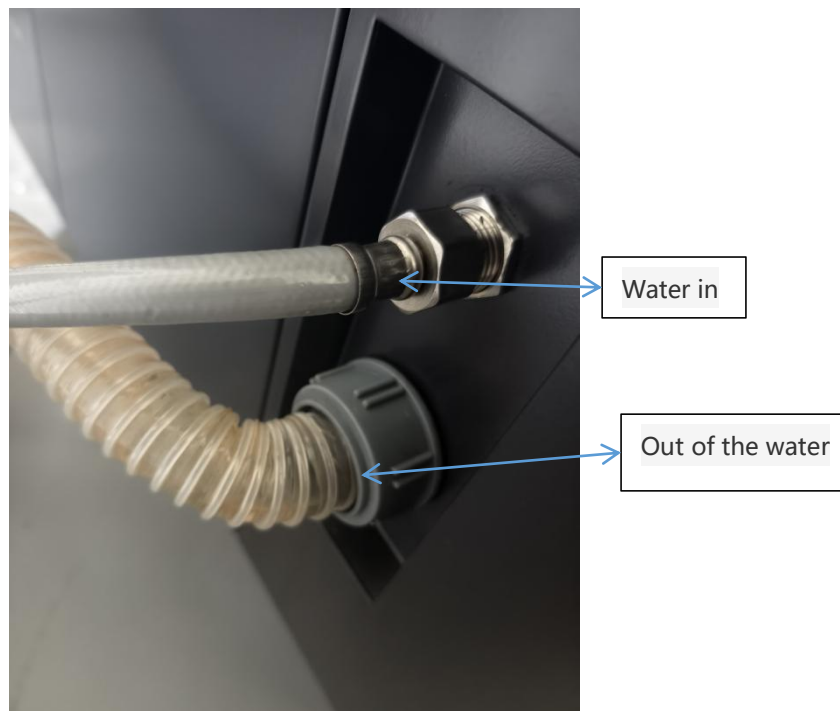


Figure 12 The state of being in and out of water pipes

Note: the equipment is to be installed with adequate back flow protection to comply with applicable federal, state, and local codes.

1. 3Machine debugging

(1) Capacity and requirements of each part of equipment

- The feed box is divided into 1,2,3 and 4 compartments, and its volume is 1.8 L, 1.8 L, 0.75 L and 0.75 L respectively. It can not hold liquid (such as egg liquid) . The feed box can be installed with expansion accessories;

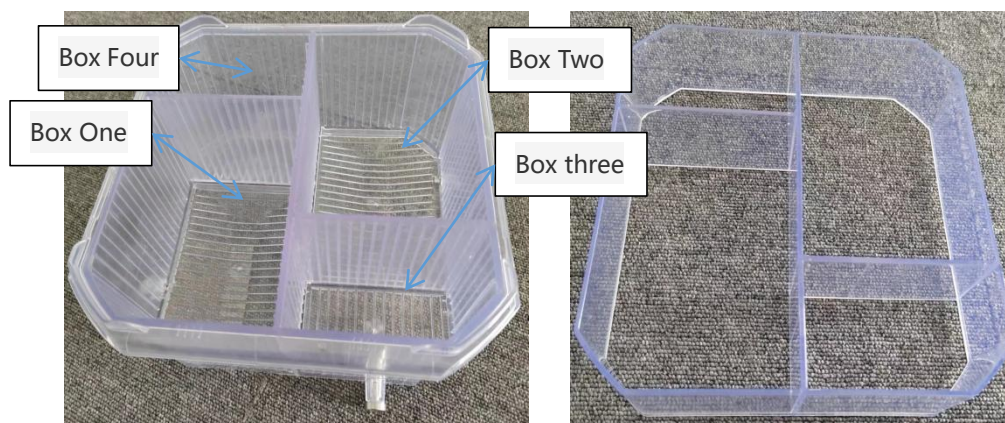


Figure 13 Food Box

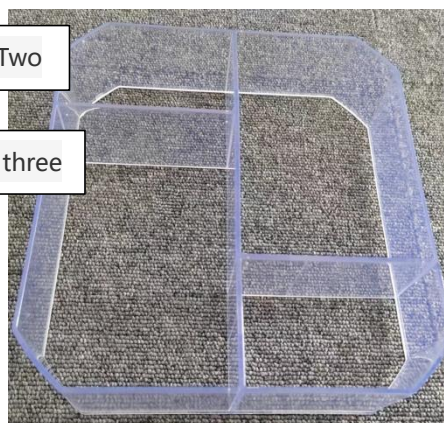


Figure 14 Expand the container for food ingredients



Figure 15 The material box diagram



Figure 16 Accessories box

- The volume of the auxiliary material box is 0.7 L, which can hold any food materials, usually some liquids;
- Liquid condiment box can only add non-particulate matter, impurities of liquid condiment (such as cooking oil, soy sauce, vinegar) and solution (such as salt solution, sugar solution) , the solution must be fully dissolved; As the amount of cooking oil/water used is high, we will standard with 2 large containers (effective volume 2500ML) and 5 conventional containers (effective volume 1500ML) ; the effective volume of the containers should not be exceeded;



Figure 17 Seasoning box

(2) Operational considerations

- Please do not let the equipment close to the source of high temperature;
- The room temperature must be above 0 ° C, at the same time to ensure that the water source, seasoning and the corresponding pipeline did not occur freezing;
- If the device has not been operated for more than 20 minutes, the energy-saving switch will be automatically started and will automatically recover when you operate the device again;
- Before cooking, please make sure that the baffle is in working condition, and the fume fan will open automatically when the cooking starts, it is necessary to ensure that the purification filter in working state;
- Use only the equipment manufacturer's original dishes, raw material containers and seasoning containers;
- If the operating time is long (for example, overnight) , please open the door of the equipment properly, and cut off the water supply and power supply.

2. On and off

- Power-on button: The Machine is in a state of shutdown after closing, the action part does not work without power supply;

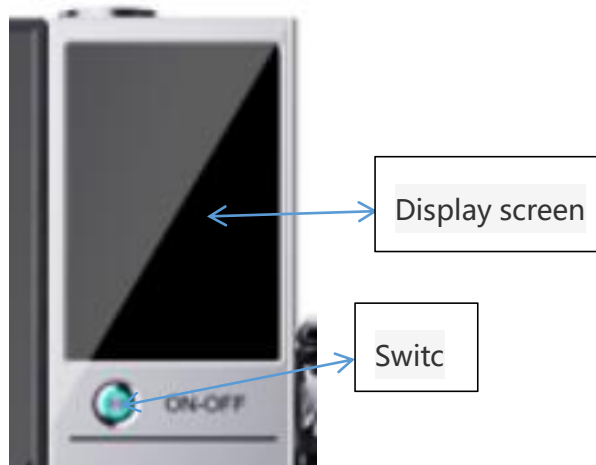


Figure 18 Device Switch

3. Network connection

Please prepare a router near the device, and ensure that the network is clear, the device to record recipes need to connect to the nearby signal the best network, click "WIFI" network connection settings.

WIFI: 2.4G IEEE 802.11b/g/n/ax CSMA/CA; broadband: 7.3 ~ 287Mbps Operating frequency: 2.4~2.4835GHz

Transmit power: 2.4G <19dBm

Accept sensitivity: 2.4G : -10dBm ~ -94dBm

BT: v5.0 /v4.2/v2.1 mode: BT / BLE

Transmit power: < 8dBm

Accept sensitivity: -5dBm ~ -90dBm

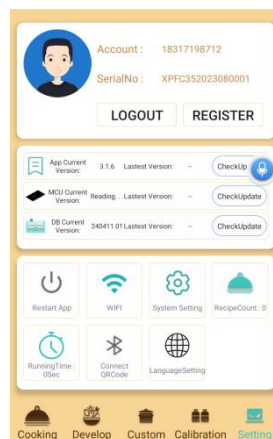


Figure 19Network connection

If the WiFi connection fails or there is no network, you will be prompted to check the network and reconnect

二、Boot screen

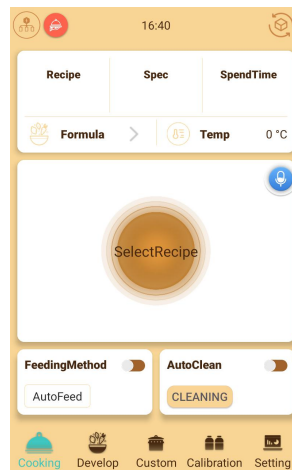


Figure 21 Boot screen

1. Boot and check before use

- Please close all doors and make sure there is no foreign matter in the raw material platform and cooking bin -LRB-foreign matter may cause damage to the pot body and feeding parts, and the rotation of the pot body may cause injury to personnel)
- Make sure there is no residue in contact with the food before cooking with the equipment. If there is residue or unclean area, remove it (there is a risk of corrosion)
- After the boot must be connected to the network operation, and then initialize the operation;
- Make sure there is enough left over for cooking.

2、Prepare the seasoning

- Seasoning currently has 7 boxes, 6 of which are seasoning boxes, seasoning can be changed according to their own food seasoning configuration;
- Water directly connected to the water pipe;
- At present, the proposed menu spices are: fried vegetable juice, soy sauce, very fresh, salad oil;
- Salt (1 salt: 4 water ratio) ;
- Sugar (1 sugar: 1 water ratio) .

3、Seasoning calibration

There are three situations that require seasoning calibration:

1) New Dressing

The position of the condiment changed to a new brand

2) The position of condiment is unchanged, the brand is unchanged, once a week, once a month

3) Enter the condiment page: show the type and number of condiments the equipment can load;

- Seasoning change: click any liquid seasoning or sauce, and click to change seasoning, up and down slide the screen to find the seasoning you want to change and click, that is, the change is complete;
- If the seasoning you want to change does not appear in the list, please burn the seasoning through the “Customer self-management platform” (burning method see the third point of customer self-management platform 5 machine management section) ;



Figure 22 Change the seasoning

- Seasoning value calibration: after the replacement of seasoning, the first use must be calibrated; Many times, before we do calibration, the pipeline is completely empty, the need to drain the air in the pipeline completely after the calibration of the value is correct.

After entering the page, select the seasoning you want to calibrate and click “Re-calibrate” to place a container at the outlet, catch all the ingredients, weigh them, fill in the current calibration value column, and click save, the selection and calibration of the condiment is completed.



Figure 23 Change the value of seasoning

三、 Customer self-management platform

1、 Log on to the website

-----Log in using your account name and password.

2、 Background management

Only SOPOMG companies can add a device to a computer-side management platform, and customers can not do so; for every device we sell, we pres-add the device to the corresponding account, without the need for customers to add their own.

- An account can connect multiple devices, but when you need to update the menu for a device, look for the device in the burn list, click the device name, and then click the menu burn button, the device can be viewed in the recipe library and condiment library;

2.1、 Recipes for cooking and stir-frying

This page allows you to burn recipes.

- Click on [select recipe] ;

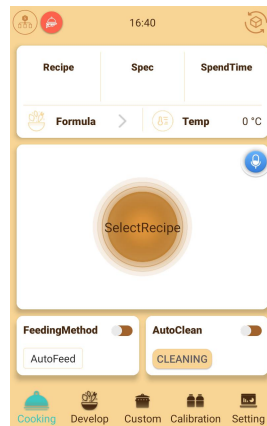


Figure 24 Menu management page

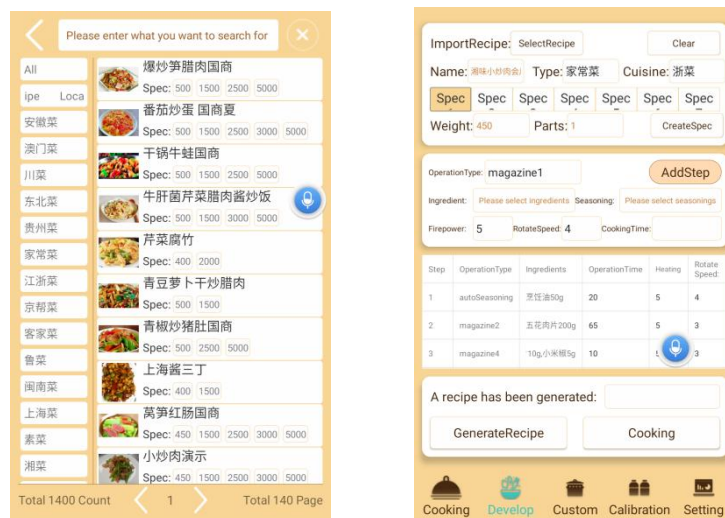


Figure 25 Choose a recipe to burn

Match the dishes, and put the dishes in the material box, hanging on the machine, click to start cooking, as shown below



Figure 26 Select the recipe you want to burn

四、Clean Up

In order to ensure the normal operation of the machine and cooking in line with health standards, the machine under normal use must be in accordance with the standard requirements for cleaning and maintenance.

1、Daily cleaning

2、1.1、Countertop cleaning Note: Detergent (Food grade A:For example White Cat)

- Remove the feeding isolation cover, spray with detergent and wash with water;
- Spray detergent in the feeding area, clean with water and wipe it with a rag;
- Wipe the outside of the fuselage with a rag

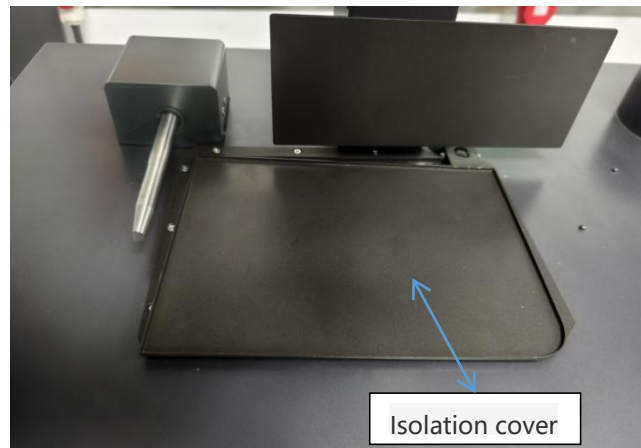


Figure 27 Feed Bulkhead

1.2、Clean the inside of the pot

Pot internal cleaning includes manual cleaning and automatic cleaning, according to the actual situation to choose the way of cleaning, after each dish will be automatically cleaned once the machine. Manual cleaning and scrubbing of stainless steel surfaces and transparent windows are recommended at the end of each day.

(1) Manual cleaning

- Click on the manual cleaning pot can control the pot body rotation angle, rotation speed and heating whether to open: Turn: the pot will be turned to the picture of the various angles;



Figure 28Pot interface

Rotation: control the rotating speed of the pot body;

Heating: control whether the pot body is turned on or not.

(2) Automatic cleaning

- Enter the settings page, click on the automatic cleaning, the machine will automatically clean the pot for 30 seconds;
- Before automatically washing the pot, make sure that the finished dishes have been removed from the pot, and then close the door to the cooking chamber. Please do not open the door of the cooking cavity at will to avoid water splashing;

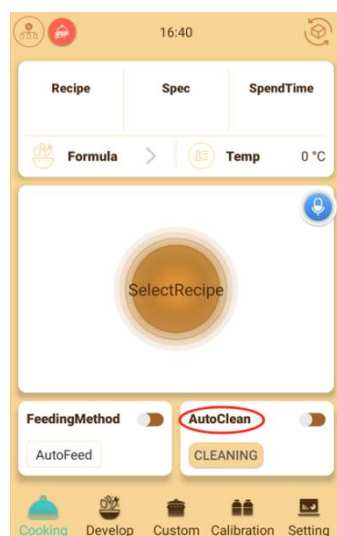


Figure 29Automatic cleaning



Figure 30 Manual cleaning

(3) Cleaning steps

First click on the flip to adjust to the appropriate angle (suggested forward or forward down) , spray water into the pot, turn on the heat to the right temperature (the pot starts to rotate automatically when the heat is turned on, and the heat stops automatically when the heat is turned off)→ put in the detergent and turn off the Heat (the pot does not heat up)→ wipe the inside of the pot with a soft cloth → click on the flip down icon to pour out the sewage → click on [automatic cleaning] , the machine will be cleaned automatically for 30 seconds.

1. 3、 Machine cavity cleaning

Bring the pan to the bottom of the pan, spray the inner cavity with cleaning fluid → after half a minute flush the inner cavity with clean water → remove the baffle and clean → wipe the inner cavity including the inner wall, the pot cover and the oil fume exhaust pipe → adjust the pot to the pot mouth upward position; Clean the bottom of the PAN.

- Note: Please do not flush water into two parts when cleaning the water gun:

- 1、 The sealing part of the pot mouth;
- 2、 Range hood position.

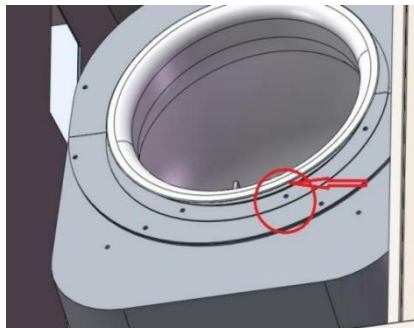


Figure 31 The sealing part of the pot mouth



Figure 32 Range hood position

2、 Wash weekly (See Figure 33)

Note: Disinfectant preparation: Prepare the disinfectant to be cleaned in the container and stir evenly (Kaye KAY-5 chlorine-containing disinfectant powder 28.4g/ bag; 10.8L water in one pack, effective PPM chlorine content 100PPM)

Preparation of cleaning agent: prepare the cleaning agent to be cleaned in the container and mix it evenly (Food grade cleaner grade A: For example white cat; The ratio of detergent to water is 1: 200, and the water temperature is 30℃ to 50℃.)

Special attention: before each step, the pipeline needs to be emptied.

Cleaning steps:

1. Clean water cleaning: first take out the seasoning bottle and oil bottle, put a certain amount of water on its position, or place a large container (at this time, the amount of each pipeline \geq 300ML), select the pipeline that needs to be cleaned, click (single-way cleaning), or click (full-way cleaning), and clean the pipeline with water first. water in the tank and wipe it clean with a cleaning cloth
2. Detergent cleaning: put a certain amount of detergent in its place, you can also place a large container, click (single-way cleaning) or (full-way cleaning) to fill the detergent to the pipeline that needs to be cleaned first, wait for about 10 minutes after filling to discharge all the remaining detergent, and the dosage of each pipeline \geq 200ml Clean the water tank, pour out the remaining cleaning agent, rinse the inner wall of the water tank with clean water, rinse for two minutes, and wipe it with a cleaning cloth after rinsing
3. Clean water cleaning: put a certain amount of clean water in its position, or place a large container (at this time, the amount of each pipeline \geq 300ML), select the pipeline that needs to be cleaned, click (single-way cleaning), or click (full-way cleaning), and clean the pipeline with water first. Pour out the remaining sterile water from the tank and wipe it clean with a cleaning cloth

4. Disinfectant disinfection: Put a certain amount of disinfectant in its place, you can also place a large container, click (single-way cleaning) or (full-way cleaning) to fill the disinfectant into the pipeline that needs to be cleaned first, wait for about 30 minutes after filling to discharge all the remaining disinfectant, and the dosage of each pipeline $\geq 200\text{ml}$ Clean the water tank, pour out the remaining disinfectant, rinse the inner wall of the water tank with clean water, rinse for two minutes, and wipe it clean with a cleaning cloth after rinsing
5. Clean water cleaning: clean the pipeline for the last time, put a certain amount of clean water on its position, or place a large container (the dosage of each pipeline at this time $\geq 600\text{ml}$), select the pipeline that needs to be cleaned, click (single-way cleaning), or click (full-way cleaning)



Figure 33Tube cleaning

3、Daily maintenance and cleaning precautions

- Filter replacement: filter screen in the fume purification module needs to be replaced regularly, please buy from authorized dealers to prevent the impact of filtering effect;
- Pot coating maintenance: the pot sent back to the manufacturer, the manufacturer will replace a new pot to customers to ensure cooking quality and safety;
- Electrical Safety: keep equipment well grounded to ensure safety and cut off power during cleaning, maintenance and non-working hours unless necessary for function;
- Regular Maintenance: in order to keep the equipment stable, it should be maintained by an authorized service provider once every six months. Do not use hands or other tools to force the pot to stop, to avoid causing injury to personnel or damage to equipment; Do not use acid or other strong corrosive liquid cleaning, so as to avoid corrosion and discoloration of the surface of equipment;

Do not use abrasives or unqualified cleaning agents, do not use hard scrape the surface, the coating of the pot body is fragile, need to be particularly careful when cleaning protection.

五、Special operation

Pot interface: when the experimental dishes, you can click on the pot for manual operation, if you need to return to the pot or secondary processing, you can enter the pot page, the pot will be turned to the cooking position, and turn on heating, after completion of rotation and heating, turn the pan over and serve.

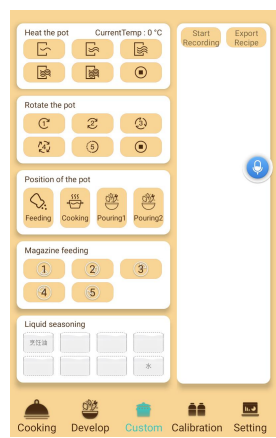


Figure 34 Pot interface

1.Equipment control interface common problems and measures

Display the content	Measures
Seasoning not calibrated	Continue cooking after confirmation
No such condiment	Continue cooking after confirmation
Please take away the basin	Please remove the basin before automatic cleaning
Please put it in the basin	Please put it in the basin before the cooking is finished
Ambient temperature warning	Ongoing cooking is not affected, the next cooking when the alarm still pop-up, please contact after-sales service staff
Excessive deviation of ambient temperature	Cooking is not affected, please inform the after-sales service staff of the alarm information

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The temperature is too low	Please observe the pot heating is normal, please inform the alarm and heating status of after-sales service staff
The temperature deviation is too large	Please observe the pot heating is normal, please inform the alarm information and heating status of after-sales service staff
Fan alarm	Please observe whether the pot heating is normal, the equipment left panel outlet is normal, the alarm information, heating state, fan ventilation state inform after-sales service staff
Electromagnet pull-in time out	First, check whether there is any foreign body stuck on the turntable, remove foreign body, initialize the equipment, the initialization is completed, normal cooking, initialization time-out, please contact after-sales service staff
Wheel movement timed out	First, check whether there is any foreign body stuck on the turntable, remove foreign body, initialize the equipment, the initialization is completed, normal cooking, initialization time-out, please contact after-sales service staff
Time-out for baffle opening	Check whether the baffle is stuck, clean the oil in the moving area of the baffle; initialize the equipment, and then cook normally
Baffle closure timed out	Check whether the baffle is stuck, clean the oil in the moving area of the baffle; initialize the equipment, and then cook normally
Spray seasonings too loose, serious spatter, spray distance is too short	The nozzle hole is blocked, and the nozzle hole is dredged with thin iron wire
Too little water or insufficient water pressure for automatic cleaning	①Whether the water valve is fully open ②Check the water pressure is too small, if the water pressure is too small to increase the booster pump
Poor cleaning effect	①Please check the coating of the pots and pans and contact us for replacement ②Check the water pressure is too small, if the water pressure is too small to increase the booster pump
When the pot rotates, it has friction with the glass-ceramics	Please unload the pot and reinstall it
The agitator rod is loose	Please check whether the screw of the fixed agitator rod is tightened

2、Questions and solutions of fume purification module

- Fume purification module supplies are activated carbon filter cotton;
- Material replacement cycle with specific cooking dishes will vary, the average between 150-200 pot; at the same time fume fan at the automatic cleaning fume function;

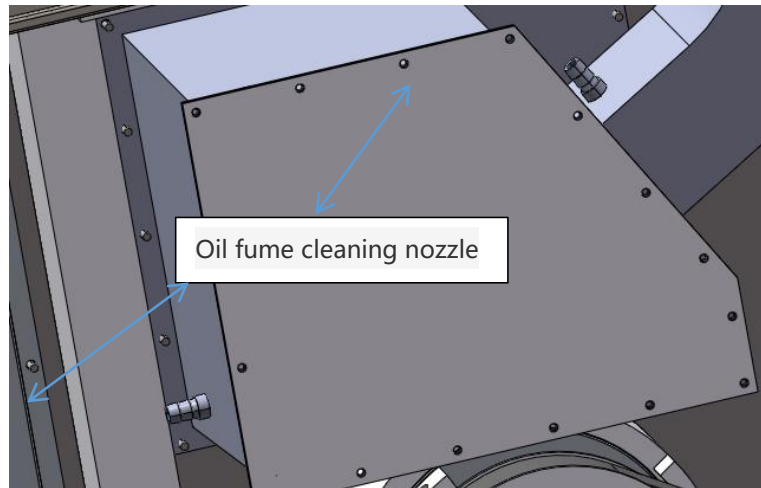


Figure 35 Oil fume cleaning

- The function of the purification unit is to remove the oil fume, the removal of the smell we have not yet touched on;
- As for the air outlet has a gas emission (especially under the spotlight) , the main component of these gases is water vapor, will be carried out along with the airflow.
- The device supports the use of smoke-free machine scenarios.

3、 Daily Operation Reminder.

- Hanging Box: when hanging the box of ingredients, tilt the box slightly upward and push it in. Push the box to the bottom and then gently pull it back. If the box is not pulled, it means that the hanging box is correct. If it is pulled, it means that it is not pushed to the bottom. It needs to be hung again.
- Cleaning: do not aim the hand spray gun at the oil fume outlet (the right chamber wall of the pot body) to spray, so as not to damage the electrical equipment into the sewage;
- Recipe synchronization (Burn) : if you need to change the device recipes or spices, can be in the customer self-management platform for recipes and spices to add or remove, burn can be synchronized. Please note that recipes and spices need to be burned.

六. Error-prone event alerts

1、 Safety requirements

Please read it carefully before starting the installation! To avoid accidents or damage to equipment, operators must be trained and safety guidance! Please store this operation manual in a place where users of the equipment can read it at any time!

Improper installation, operation, maintenance or cleaning of the equipment and alteration of the equipment may cause damage to the equipment, injury or death of personnel; children, disabled persons or untrained persons shall not operate the equipment.

- The equipment can only be used for food cooking in commercial kitchens, any other use is against regulations and dangerous;
- Prohibit the use of sharp, sharp instruments, or the equipment caused by damage does not fall within the scope of quality assurance;
- Do not allow cooking of food containing flammable substances (such as alcohol) , low-ignition substances may spontaneously combust: there is a fire risk;
- Cleaning agents, etc. are only allowed to be used for the purposes described in this operation manual. Any other use is against the regulations and dangerous;
- If the glass is damaged, replace the whole glass immediately.

2、 Considerations during use

- Do not open the cooking cavity at any time during machine cooking: the movement of the pot body may cause injury, and oil spatter has the risk of scalding;
- Ensure that the baffles are in their normal position before the equipment works: fans without baffles may cause injuries;
- Hand spray gun and hand spray gun out of the water may be hot: scalding risk;
- Do not touch the fan impeller: danger of injury;

Do not turn off the equipment within 3 minutes after cooking: turning off the fan too early May cause heat build-up in the cooking chamber, potentially scalding or damaging the internal

equipment;

- During cooking and within 5 minutes after cooking, do not touch the pot body without wearing heat-insulating gloves: danger of scalding;
- Do not use corrosive chemicals to clean equipment: corrosion hazard;
- Please ensure that the power supply of the equipment is turned off when cleaning: danger of injury;
- Do not place sundries in the air outlet of the equipment: this will cause the smoke exhaust effect of the equipment to be affected;
- Please do not observe inward through the equipment exhaust vent: the exhaust air may be hot, and the smoke exhaust channel internal light source will hurt the eyes;
- Do not place any flammable or combustible material near the equipment: Fire Hazard;
- Do not block the movement of the overhead feeding system during any process: this may cause damage to the equipment.

3、 disclaimer

Installation or maintenance not carried out by authorized professionals or using non-original genuine parts, and technical changes to equipment made without the permission of the manufacturer will not be entitled to the warranty and product liability provided by the manufacturer.

FCC WARNING

This device complies with part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

To maintain compliance with FCC's RF Exposure guidelines, This equipment should be installed and operated with minimum 20cm distance between the radiator and your body: Use only the supplied antenna.