

XINCHUSHI STIR-FRY MACHINE X9

USER MANUAL



High Capacity · Consistent Quality · Wok Hei Flavor



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Reading Guide

Power Connection:

Before installing the equipment, you need to have water, electricity, network (Wi-Fi), and a range hood installed, and prepare some common tools. After you have set up the water, electricity, and network, take photos and post them in the group. Our operation and maintenance engineers will check the photos to determine whether the installation requirements are met. Based on your site preparation and the delivery schedule of the cooking robot, we will arrange for a commissioning engineer to perform equipment debugging and product training on-site.

Document Objective:

This document primarily provides operating instructions for the intelligent cooking robot product provided by Changsha Zhangkonghuohou Technology Co., Ltd., enabling users to have a basic understanding of the product's functions, performance, and features, and to master the methods of use and maintenance.

Target Readers:

This manual is written for users of the intelligent cooking robot. Its main contents cover installation, operation, and maintenance. It serves as an installation guide and operational procedure reference for installers, operators, and users.

【Note】 This product is not intended for the following situations:
Use by unattended young children or persons with disabilities. Situations where children play with the appliance.

【Warning】 To ensure safe use and avoid personal injury or property damage to yourself and others, please be sure to follow the safety precautions below. Failure to comply with the safety warnings may result in accidents.

SAFETY PRECAUTIONS

1. This product must be effectively grounded.
2. Ensure that the air inlet and outlet remain unobstructed. Do not cover or block them.
3. The pot supplied with this product is a dedicated pot. Do not disassemble, replace, or install any other pot on this product.
4. Liquid seasonings must be placed in the order in which they were arranged at the factory.
5. For liquid seasoning containers, be sure to add the corresponding seasoning type according to the label on each container.
6. Untrained personnel are prohibited from operating this product.
7. Non-professionals are prohibited from disassembling the electrical box or the start/stop switch.
8. Non-professionals are prohibited from operating the product with the left or right side panels removed.



9. Do not directly rinse the unit with a water gun (high–pressure water jet).
10. Keep any part of your body away from moving parts such as the rotating wok to avoid accidental injury.
11. Do not operate the wok without any ingredients (dry heating) to prevent high–temperature damage to the wok and ignition of the stirring blade.
12. Do not add the starch slurry into the container until it is well mixed and no sediment remains.
13. This product is for indoor use only.
14. If the product is not used for a long period after dispensing liquid seasonings, empty and Do not add the starch slurry into the container until it is well mixed and no sediment remains.clean the liquid seasoning containers, and also clean the piping.
15. f liquid seasonings remain unused for an extended time, check the containers for any signs of spoilage. If spoiled, clean thoroughly before resuming use.
16. When the product malfunctions, the display screen will show an error message. Follow the on–screen instructions to resolve the issue.
17. During cooking, maintain a safe distance to avoid burns from hot oil splashing due to impurities.
18. Ensure that all seasonings added are free of foreign impurities, and liquid seasonings must contain no particulate matter.
19. Note: Place the well–mixed, sediment–free water starch into the machine only while it is powered on, so that it can be stirred continuously and effectively.
20. Note that after the machine is turned off and then on again, you need to open and check the water starch mixture and manually assist in stirring to ensure it is evenly mixed.
21. Follow the product maintenance requirements and regularly clean all seasoning containers and liquid seasoning piping.
22. Prior to operating the appliance, users with cardiac pacemakers shall consult with the manufacturer.
23. Installation, repair, and any disassembly work on this product must be carried out by our after–sales personnel or personnel trained by our company.
24. If the power cord is damaged, it must be replaced by the manufacturer, its service department, or similarly qualified professionals to avoid hazards.
25. This manual is not intended for persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge.
26. All illustrations in this manual are for explanatory and illustrative purposes only. The actual appearance of the product shall prevail.

Material Preparation

Tools

Electronic Scale, accuracy 0.1 g	Quantity ×2
Electronic Scale, accuracy 0.01 g	Quantity ×2
20 cm Graduated Steel Ruler	Quantity ×1
Scouring Pad	Quantity ×1
Measuring Cylinder	Quantity ×1
Stainless Steel Basin with Handle	Quantity ×1
Electric Garlic Grinder	Quantity ×1
Potato Shredder	Quantity ×1

Seasonings

Haday Dark Soy Sauce (Laochou Wang)	1.9L
Haday Gold Label Light Soy Sauce	1.9L
Haday Oyster Sauce	500g
Xuetian (Snowy Sky) Well & Mine Salt	400g
Totole Granulated Chicken Bouillon	2–2.5kg
Xihu Monosodium Glutamate (MSG) (coarse granules)	2–2.5kg
Xihu Monosodium Glutamate (MSG) (fine granules)	2–2.5kg
ChangKang White Vinegar	500g
ChangKang Aged Vinegar	500g
Cooking Oil	2 jugs

Equipment Installation Diagram

	Circuit Breaker Install a 4P-32A RCBO (residual current circuit breaker with overcurrent protection) inside the electrical box.Each equipment unit requires a separate electrical box.
	Power Supply The equipment is equipped with UL-listed terminal blocks and metal protective enclosures. The power supply configuration is a three-phase four-wire system (L1, L2, L3, PE). The equipment does not come with a power cord. It is recommended to use cables of no less than 4×7 AWG. Wiring installation shall comply with all applicable local codes and regulations.
	Water Inlet Behind each piece of equipment, at a height of 7.87 in to 11.81 in above the floor, reserve a tap water connection with a 1/2-inch(DN15) male-threaded angle valve.
	Drainage Drainage may be via pipe or drain trench, with a drain outlet diameter of 1.57 in ~ 1.97 in
	Space 31.50 in × 39.37 in × 70.87 in (width × depth × height).
	Range Hood A range hood shall be installed directly above each piece of equipment, with the range hood at a height higher than 70.87 in from the floor.
	Network (Wi-Fi) The space where the equipment is located must be equipped with a wireless network (Wi-Fi). The single-user access speed shall not be less than 50 Mbps, and the total bandwidth shall not be less than 300 Mbps.

PRECAUTIONS:

1. The power supply cable must be effectively grounded.
2. The equipment must be used together with a range hood.
3. The equipment clearance from the floor is 3.15 in; please ensure adequate space is reserved.
4. At least 3.94 in of clearance shall be left on both sides and the back of the equipment for heat dissipation and maintenance access.



Chapter 1: Equipment Information Introduction

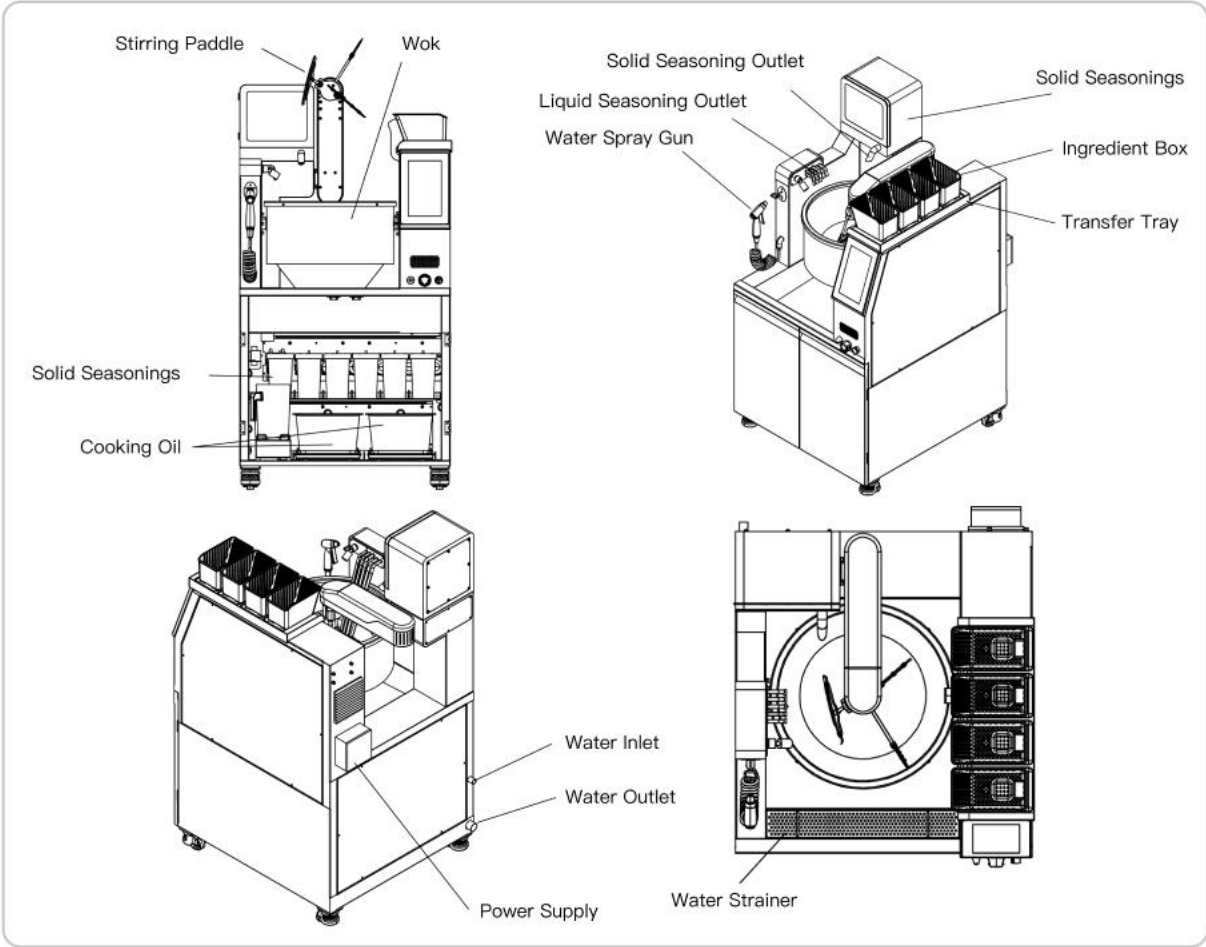
Equipment Dimension Diagram



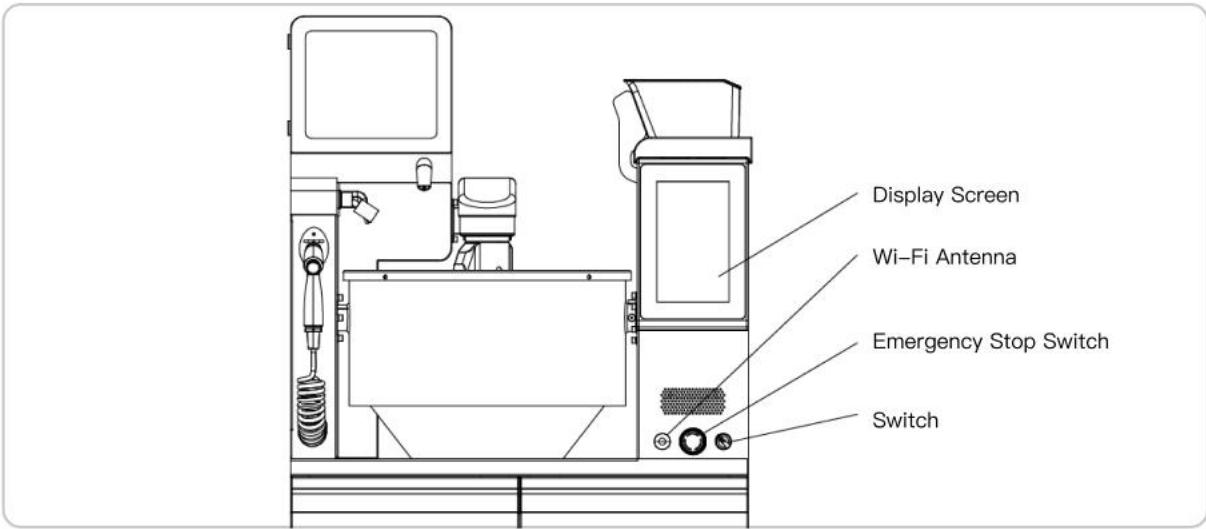
Manufacturer Name	Changsha Zhangkonghuohou Technology Co., Ltd.
Manufacturer Address	3rd Floor, Building 6, Xiangjiang Science and Technology Innovation Park, Yuelu District, Changsha City, Hunan Province
Brand Name	XINCHUSHI
Equipment Name and Model	Stir-fry machine X9

Equipment Structure

Equipment Schematic Diagram



Panel Schematic Diagram



Equipment Parameters

• Basic Parameters

1	Overall Dimensions	31.50 in*37.80 in*59.84 in	2	Net Weight of Equipment	462.97 lb
3	Overall Power	12.6kW	4	Rated Voltage	AC208V,3~,60Hz
5	Inlet Water Pressure	0.1Mpa~0.3Mpa	6	Waterproof Rating	IPX4
7	Operating Frequency	10~45KHz	8	Ingredient Box Feeding Method	Automatic
9	Solid Seasoning Feeding Method	Automatic	10	Liquid Seasoning Feeding Method	Automatic
11	Cooking Oil Feeding Method	Automatic	12	Cooking Method	Automatic
13	Recipe Development Method	Teaching/Online Creation	14	Oil Tank Quantity/ Capacity	2 units / 10 L
15	Seasoning Box Quantity/Capacity	6 units / 1.8 L	16	Ingredient Box Quantity/Capacity	4 units / 1.5 L
17	Solid Seasoning Bottle Quantity/Capacity	3 units / 400 mL	18	Solid Seasoning Feeding Accuracy	±0.02g
19	Liquid Seasoning Feeding Accuracy	±0.1g	20	Cooking Oil Feeding Accuracy	±0.2g
21	Housing Material / Finish	304 Stainless Steel / Brushed Finish	22	Maximum Cooking Capacity	5kg
23	Optimal Cooking Capacity	1.5~3.0kg	24	Operating Ambient Temperature	32°F ~113°F

• Wok and Spatula

1	Spatula Material	Teflon / Silicone	2	Wok Material	Carbon Steel Wok
3	Wok Size	19.69 in (inner diameter)	4	Wok Capacity	23L
5	Wok Wall Thickness	0.118 in	6	Wok Thermal Conductivity	45~65W/(m·K)

• Screen

1	Screen Size	10.1 inches	2	Resolution	1280*720
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• System / Communication

1	Operating System	Android	2	WiFi	2.4G
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• Cooking

1	Cooking Method	Automatic	2	Stirring Method	Three-axis asynchronous planetary stirring
3	Stirring Torque	30.76N·m			

• Heating

1	Heating Method	Electromagnetic Induction Heating	2	Heating Power	12kW
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• System Functions

1	Low Stock Alert	Supported	2	Automatic Wok Cleaning	Supported
3	Automatic Wok Maintenance	Supported	4	Automatic Cleaning	Supported
5	Cloud Recipe Storage	Supported	6	Equipment Maintenance Strategy Settings	Supported
7	Employee Management	Supported	8	Account Permission Management	Supported
9	Equipment Access Control	Supported	10	Leakage Protection	Supported
11	Fault Monitoring	Supported	12	Personalized Recipes	Supported
13	Remote Upgrade	Supported	14	Cooking Protection	Supported
15	Automatic Thickening	Supported	16	Manual Cooking Mode	Supported
17	Oil Temperature Protection	Supported	18	Automatic Ingredient Feeding	Supported
19	Dry-Burn Protection	Supported	20	Over-temperature Protection	Supported

• Installation and Environment

1	Water Supply	Inlet water pressure shall be maintained at 0.1 MPa ~ 0.3 MPa.
2	Drainage	Separate drainage pipe.
3	Voltage	AC208V,3~; Each unit shall be equipped with an independent power supply and a 4P-32A RCBO (residual current circuit breaker with overcurrent protection).
4	Network	Deploy Wi-Fi; The single-user access speed shall not be less than 50 Mbps, and the total bandwidth shall not be less than 300 Mbps.
5	Floor Space	31.50 in × 39.37 in × 70.87 in (width × depth × height)
6	Exhaust System	Air pressure ≥ 300 Pa, air flow ≥ 24 m³/ min



Basic Operations

Power On/Off

After turning off the unit, wait 30 seconds before turning it on again.

Emergency Stop

In case of any other unexpected situation, press the button to stop the equipment immediately.



Pour Water

Wok tilts 90° for pouring water or for complete emptying.



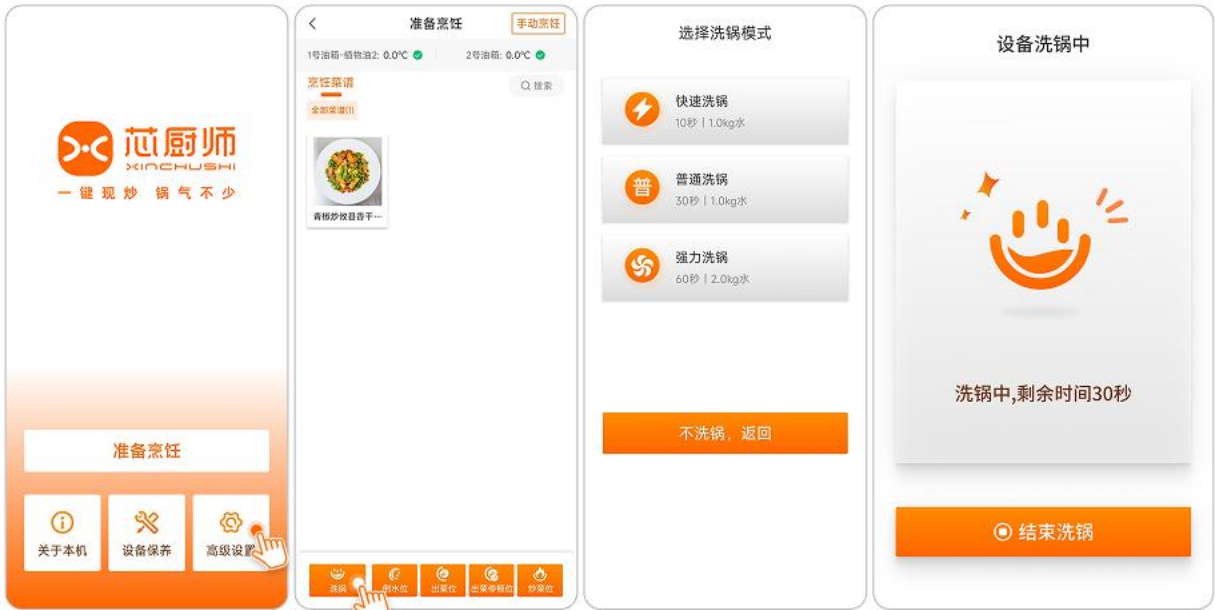
Pour Dish / Pour Dish Waiting

Wok tilts 80° for pouring dishes and other operations.



Wok Cleaning

Quick Wok Cleaning: For cleaning with light or no sticking. Normal Wok Cleaning: For cleaning with mild to moderate sticking. Heavy-duty Wok Cleaning: For cleaning with heavy sticking.



1. Post-Login Page 2. Cooking Preparation Page 3. Wok Cleaning Page 4. Cleaning in Progress Page

Cooking Position

Wok returns to 0° and maintains horizontal position.



Manual Cooking

For manual cooking operations.



WiFi

Used for connecting the equipment to the network.



1. Open Home Page 2. Enter About This Equipment 3. Enable Wi-Fi Connection

Volume

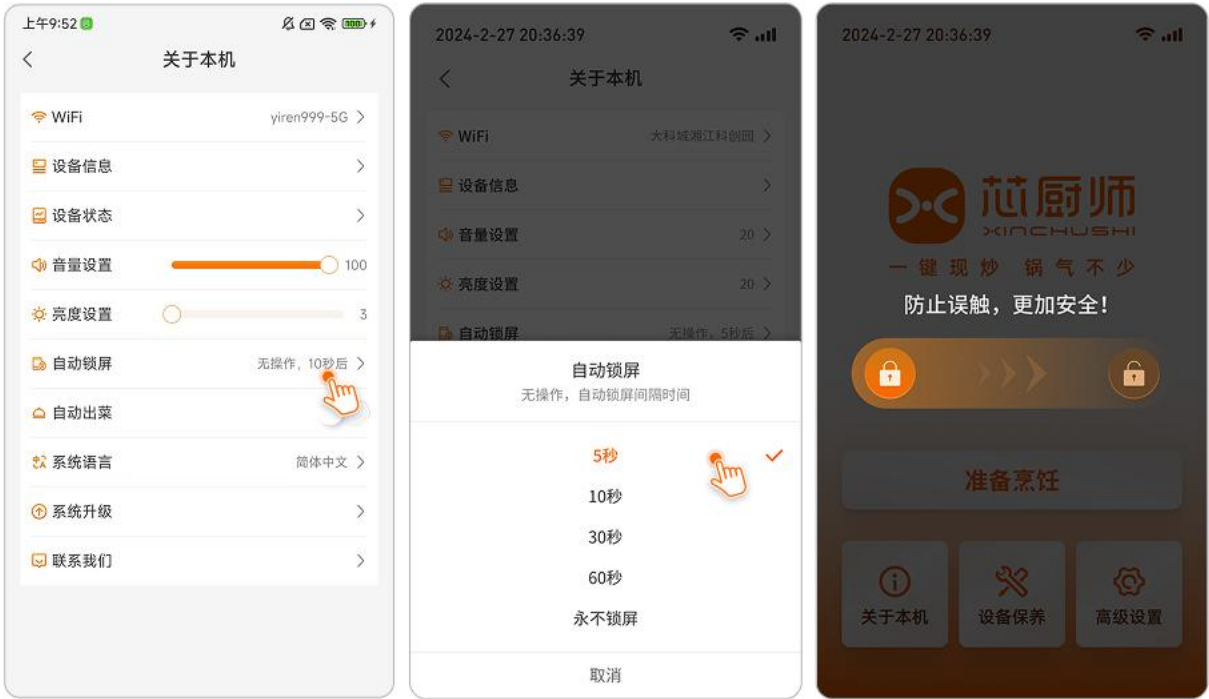
Used to adjust the equipment volume.



1. Open Home Page 2. Enter About This Equipment to Adjust Volume

Screen Lock

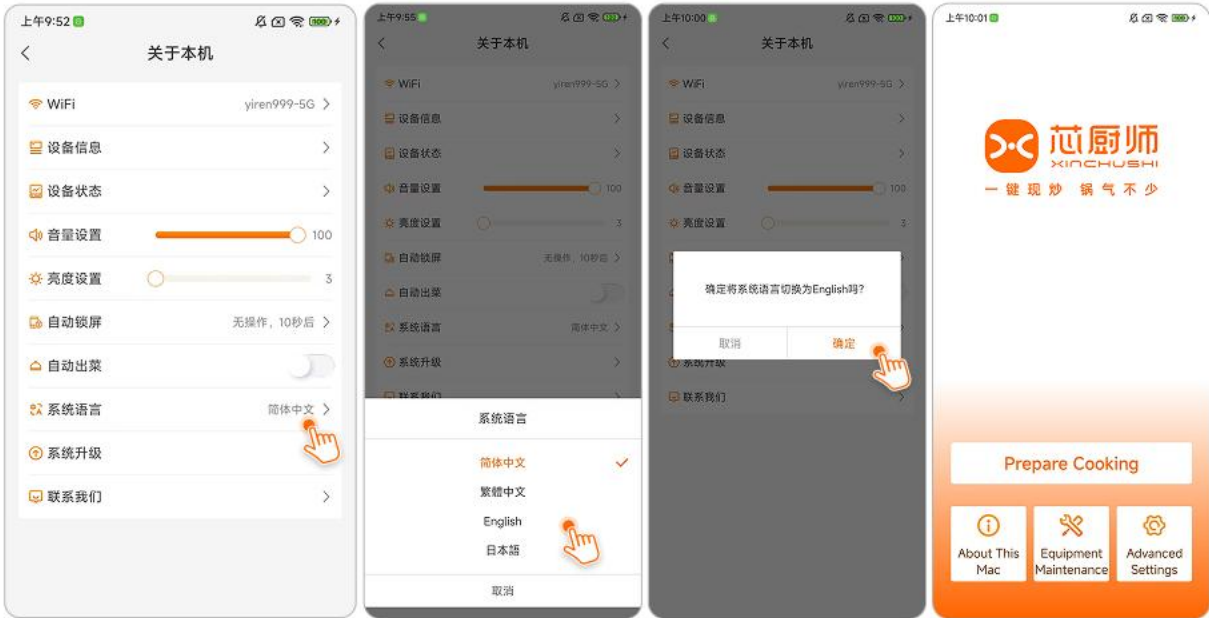
Used to set the equipment screen lock policy to prevent accidental operations.



1. Enter Advanced Settings 2. Select from the Lock Screen Settings Pop-Up 3. Effect after Screen Lock

Language

Used to switch the system language.
Supports Chinese, Traditional Chinese, English, Japanese, and other languages.

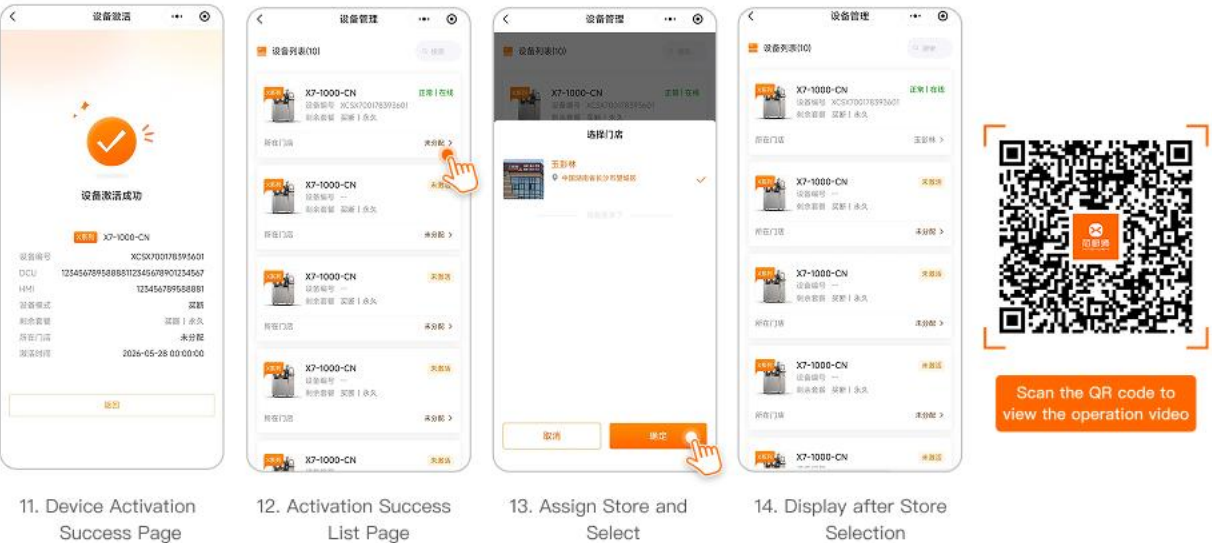
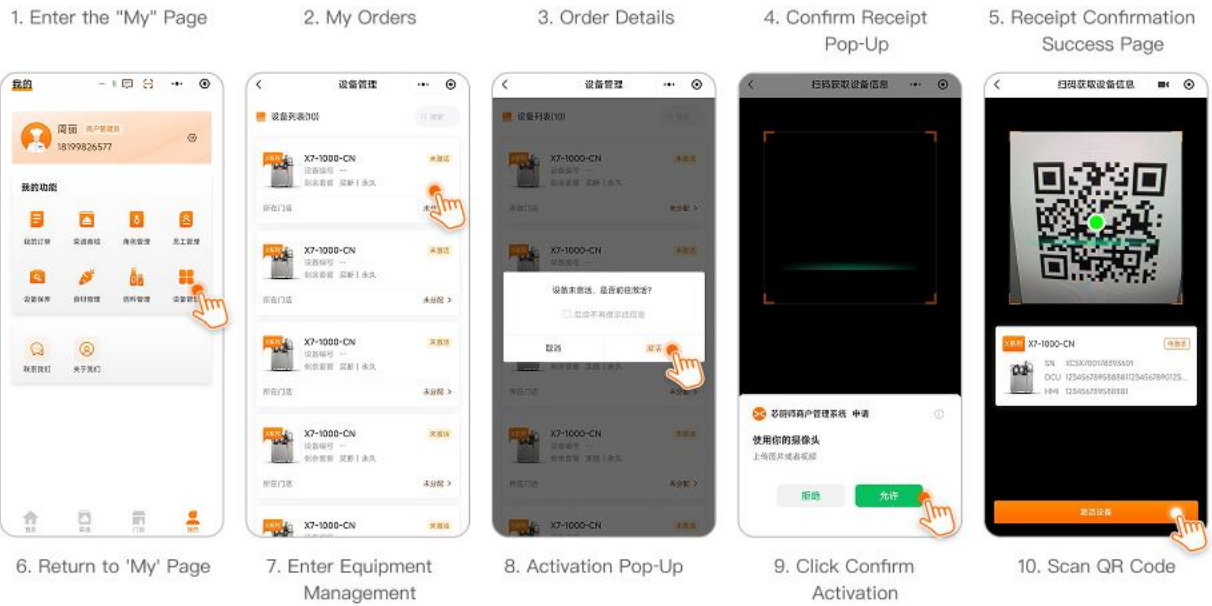
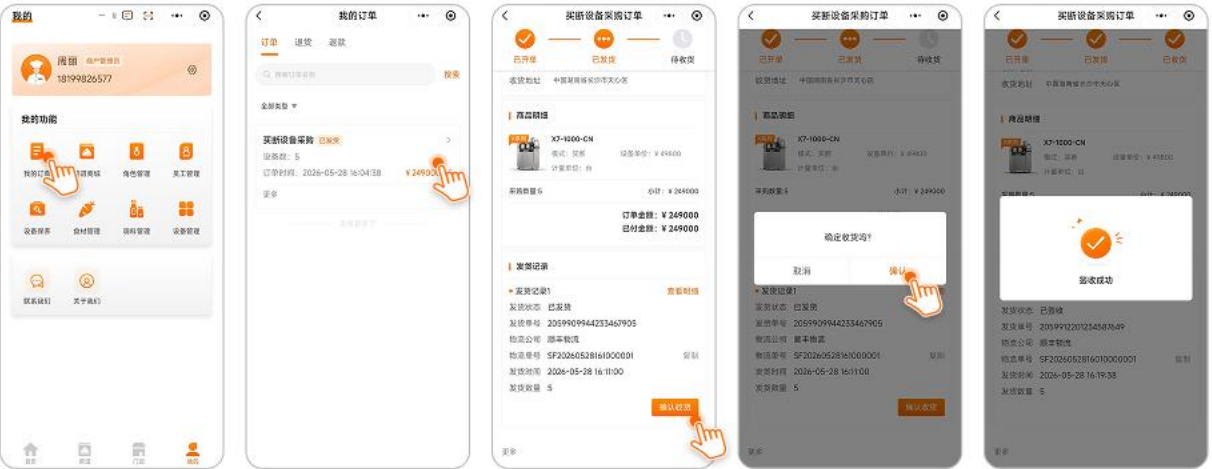


1. Enter Advanced Settings 2. Language Switch Pop-Up 3. Confirmation Pop-Up for Switching System Language 4. Page Display after Language Switch

Chapter 2: Equipment Activation and Configuration

Equipment Activation (My Orders – Confirm Receipt – Equipment Orders – Scan QR Code – Activate Equipment)

Go to "My Orders", Confirm Receipt, then return. Click "Equipment Management" and select the unactivated Equipment Order to scan and activate.

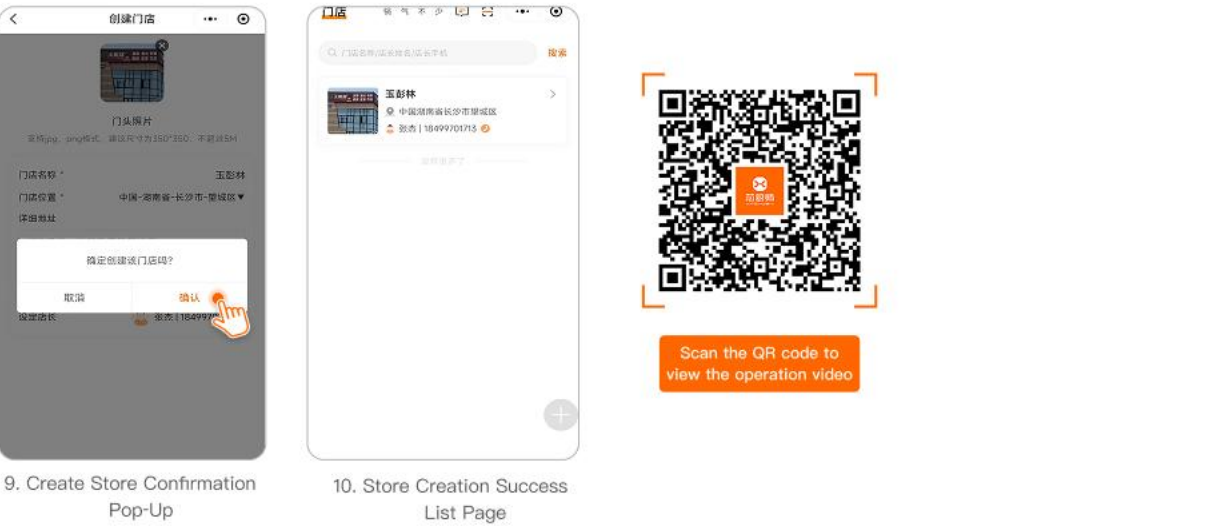
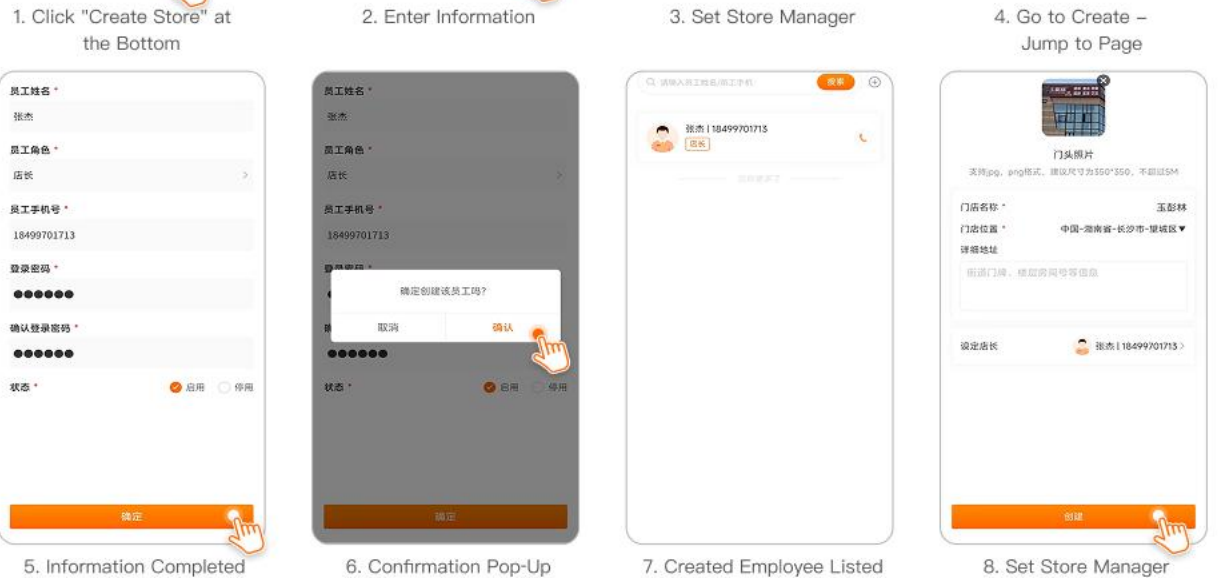


Store Management

(Store – Create Store – Enter Name – Upload Storefront Photo – Select Store Address – Set Store Manager – Complete Creation)

Creation: In the Store Management section, click "Create Store", fill in the required information, and complete the store creation. Once created, the store can manage equipment and recipes.

Store Function: Stores can manage equipment; recipes can be listed to stores, and store recipes will automatically synchronize to the devices assigned to that store.



Employees and Roles

Employee Function: Employee accounts can be set up to create role accounts such as recipe developers, store managers, etc.

Role Function: Roles are used to differentiate functional operation permissions and data viewing permissions among employees.



1. Enter the "My" Page



2. Employee Management and Create Employee



3. Select Role



4. Select Role - Confirm and Display



5. Information Completed



6. Confirmation Pop-Up



7. List Display after Confirmation



8. Role Management



9. Create Role



10. Enter Information



11. Permission Settings



12. Confirmation Pop-Up



13. Display after Role Creation Confirmation



14. Role Management List Display



Scan the QR code to view the operation video

Ingredients and Seasonings

Used for calling ingredients and seasonings when creating recipes.

You can add your own, or choose to use the platform's official ingredients and recipes.



1. Enter the "My" Page



2. Ingredient Management



3. Ingredient Entry Completed



4. Ingredient Addition Success List Page



5. Platform Ingredients List Page



6. One-Click Select All Confirmation Pop-Up



7. Display "Selected" after Select All



8. My List Page after Select All



9. My Seasonings



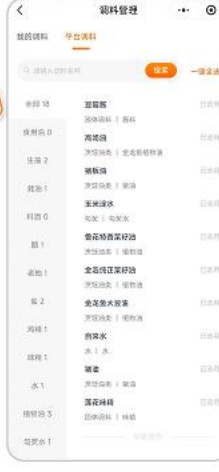
10. Seasoning Entry Completed



11. Seasoning Addition Success List Page



12. Platform Seasonings List Page



13. Display "Selected" after Select All



14. My List Page after Select All



Scan the QR code to view the operation video

Chapter 3: Seasoning Configuration and Calibration

Seasoning Configuration (Advanced Settings – Seasoning Settings)

On this page, configure the properties of the equipment's seasoning dispensing ports and assign the type of seasoning for each port.

On this page, calibrate the seasoning dispensing ports. Each seasoning has 5 standard values. Click the “Measure Again” button to let the system calibrate the standard values of the port. After measuring the actual dispensing port after calibration, enter the measured value in the “Actual Value” field, then save. The system will automatically calibrate the deviation.

Oyster Sauce Ratio: 3 parts oyster sauce to 1 part water; i.e., 3:1

Thickening Ratio: 1 part starch to 4 parts water; i.e., 1:4



1. Enter the "Advanced Settings" Page



2. Log In



3. Enter Seasoning Settings



4. Configure Seasoning Settings



5. Search for Seasoning and Select



6. Dispensing Port Property Settings Completion Confirmation Pop-Up



7. Pipeline Emptying



Scan the QR code to view the operation video

Seasoning Calibration (Advanced Settings – Seasoning Settings)

On this page, calibrate the dispensing accuracy of the seasonings. Each seasoning has 5 standard values. Click the “Measure Again” button to let the system calibrate the standard dispensing values. After measuring the actual dispensing value of the equipment, enter it in the “Actual Value” field, then save. The system will automatically calibrate the deviation.



1. Seasoning Calibration



2. Enter Gram Weight

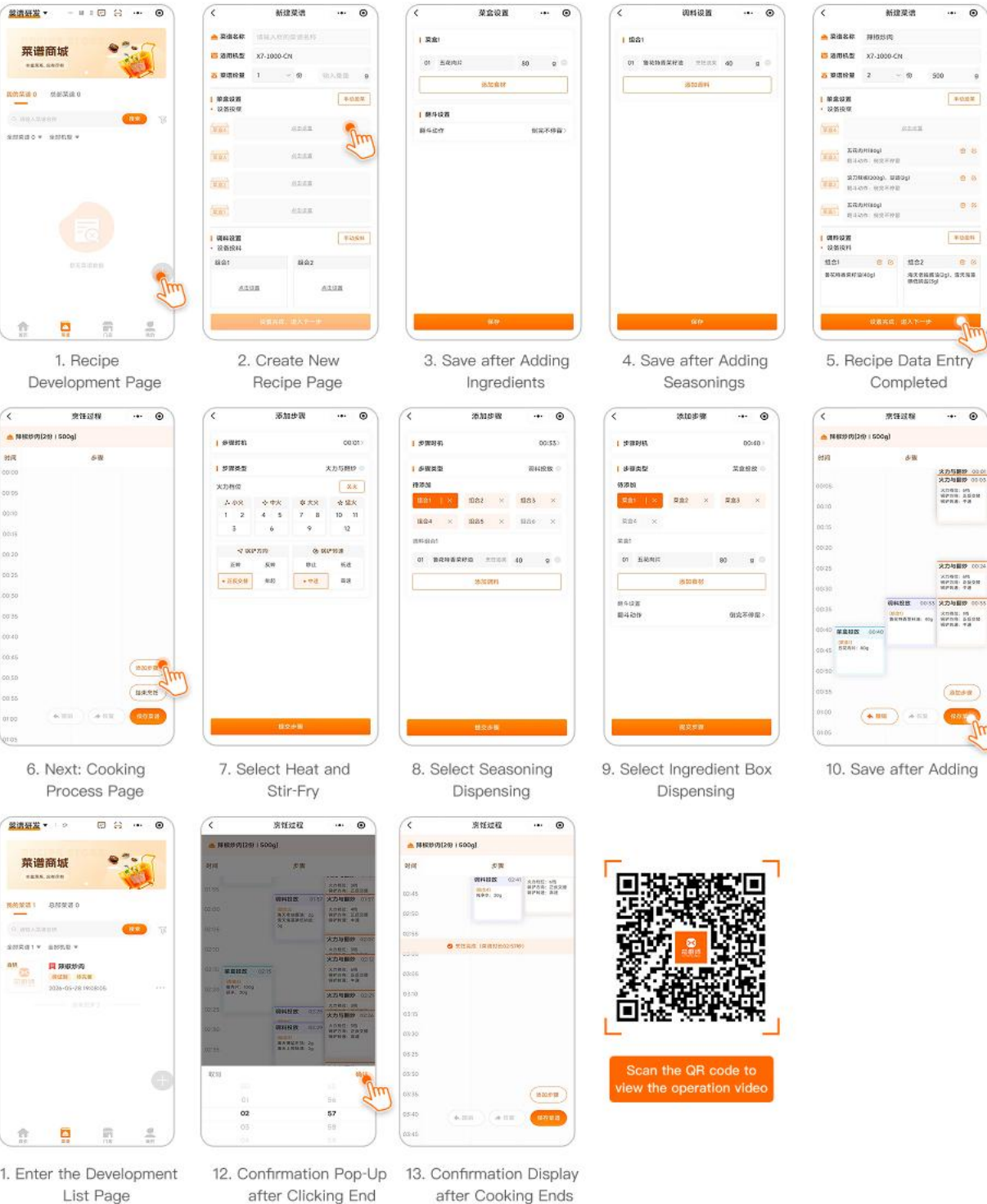


Chapter 4: Recipe Development and Purchase

Online Development (Miniprogram – Recipe Development – Create New Recipe)

You can create a new recipe directly on the mobile terminal. Click the "Create" button in the Recipe Development section, and simultaneously complete the recipe information input, including: recipe name, portion size, gram weight, ingredient box properties, seasoning properties, and other parameters; then click "Next".

In the next step, complete the recipe creation by selecting operations such as heating, stirring, ingredient dispensing, and seasoning dispensing. After the recipe is created online, it will be in a "Pending Trial Cooking" status. At this point, perform one cooking test on the machine to confirm the quality of the output, and the recipe development is then completed.



Offline Development (Equipment – Advanced Settings – Recipe Development – Create New Recipe)

In Recipe Development, select "Create New Recipe" and complete the recipe information input, including: recipe name, portion size, gram weight, ingredient box properties, seasoning properties, and other parameters; then click "Next".

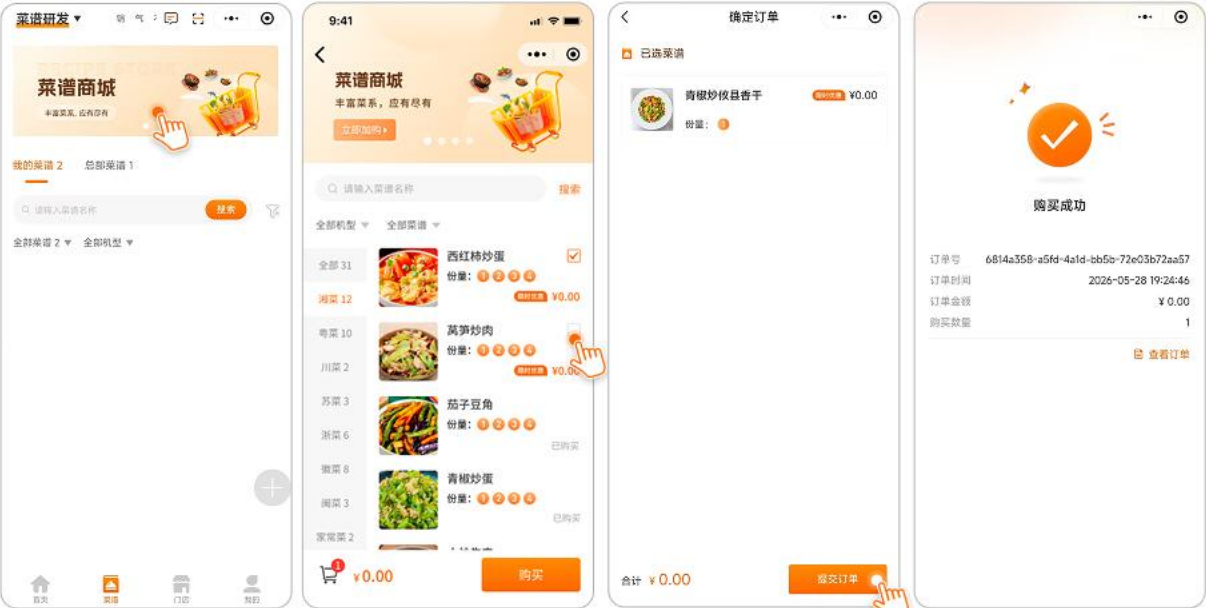
In the next step, click "Start", and perform operations such as heating, stir-frying, ingredient dispensing, and seasoning dispensing. After cooking is completed, click "End". At this point, perform one cooking test on the machine to confirm the quality of the output, and the recipe development is then completed.



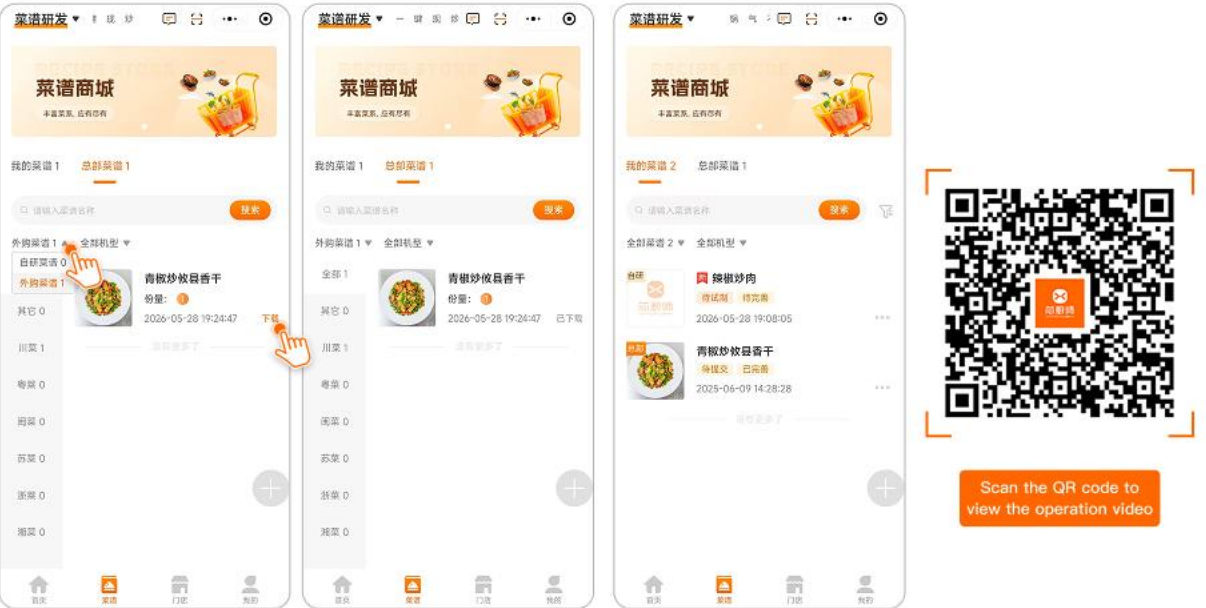
Chapter 5: Recipe Cooking

Purchasing Recipes (Miniprogram – Recipes – Recipe Mall – Select Recipe and Purchase)

We can browse the “Recipe Mall” to select the recipes we want to use and purchase them. After purchase, the recipes will appear in the purchased recipes section under “Headquarters Recipes”. At this point, we need to download them from “Purchased Recipes” to “My Recipes” for trial cooking and acceptance.



1. Enter the "Recipes" Page and Click the Top Image 2. Search for the Desired Recipe and Select 3. Click Purchase to Go to the Order Confirmation Page 4. Order Submission Success Page



5. Return to the "Recipes" Page to Download 6. Download Success Display 7. Display in My Recipes after Successful Download

Automatic Cooking (Equipment – Cooking Preparation – Select Recipe – Start Cooking)

After the recipes are synchronized and listed to stores, the system will sync them to the "Cooking Preparation" section of the equipment. At this point, select the recipe, prepare the ingredients according to the recipe, place them in the ingredient boxes as required, and then the automatic cooking process will be completed.



1. Recipe Cooking List Page 2. Select Recipe 3. Automatic Cooking Page 4. Cooking Completed

Manual Cooking (Equipment – Cooking Preparation – Manual Cooking)

On this page, you can manually operate the equipment, including heating, stir-frying, ingredient dispensing, and seasoning dispensing. It is suitable for manual stir-frying, blanching, oil blanching, and other operations. Please note: manual operation must be **attended at all times**.



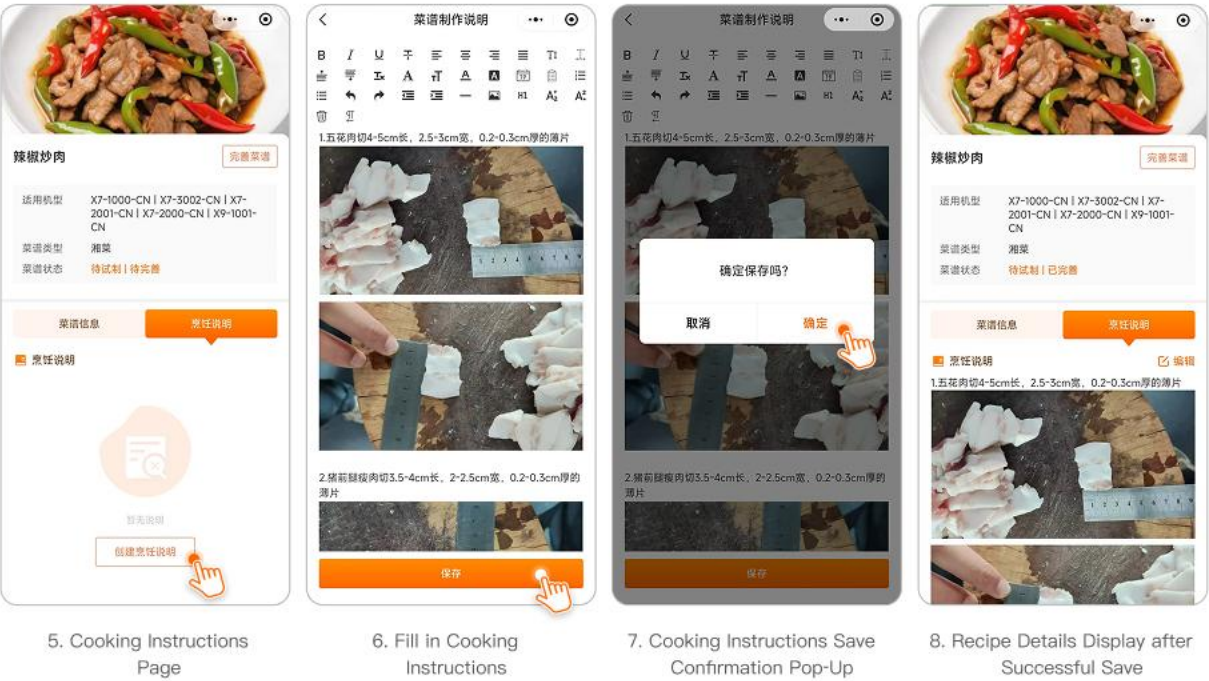
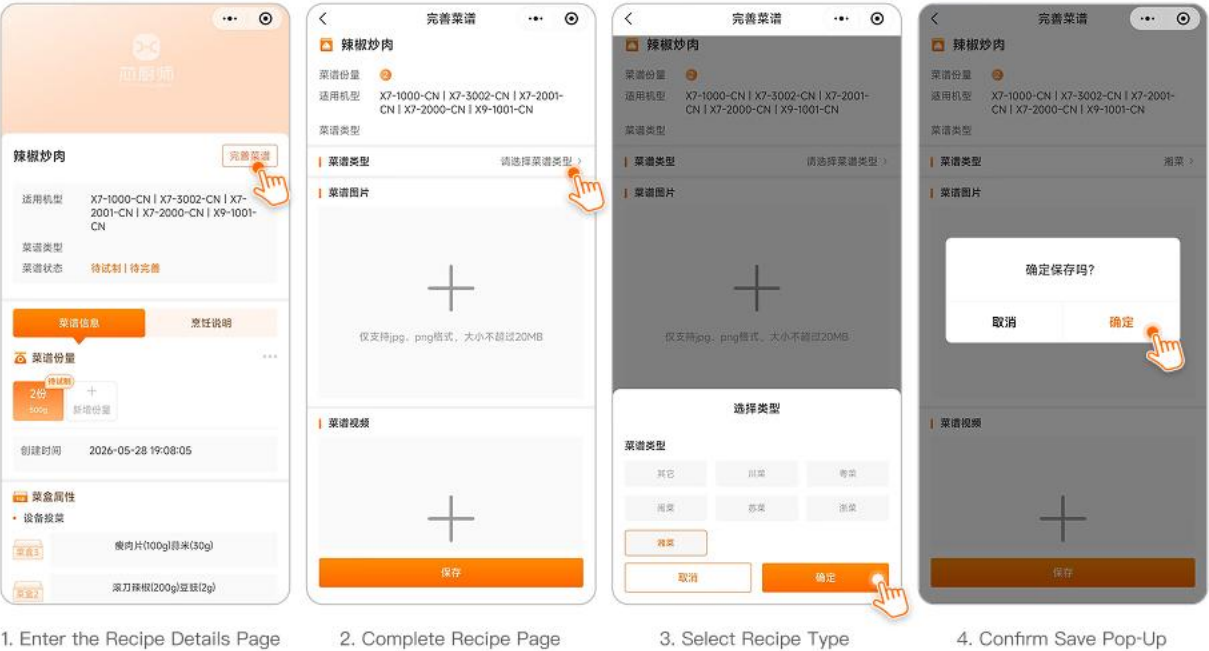
Chapter 6: Recipe Review and Listing

Recipe Information Completion

(Miniprogram – Select Recipe – Complete Recipe – Fill in Recipe Information – Click Cooking Instructions – Fill in Recipe Cooking Instructions – Done)

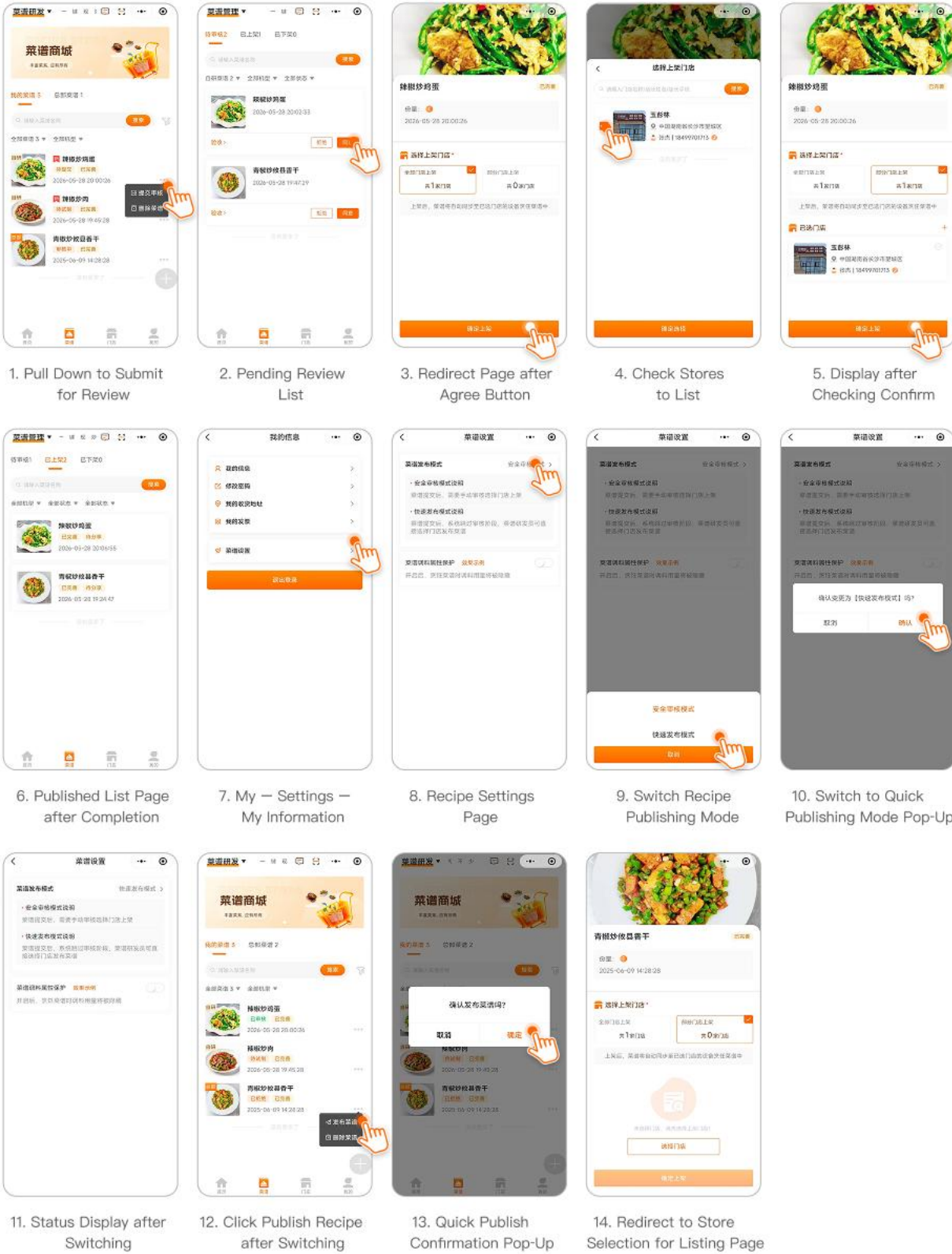
We can complete the recipe information on the mobile terminal. After selecting a recipe, click “More”, choose the “Complete Recipe” button, fill in the relevant recipe information, then click “Cooking Instructions”, click the “Create” button, and the cooking instructions for the recipe will be completed.

Purpose: Used for conveying recipe SOP information. When recipe information is synchronized to other stores, the SOP for recipe production can be viewed, improving efficiency and quality.



Recipe Listing (Miniprogram – Select Recipe – More – Submit for Review)

Purpose: When listing a recipe, you can select stores to list it to. After listing, the equipment under those stores will automatically synchronize the recipe data, enabling the transfer, sharing, and management of recipes across different stores.

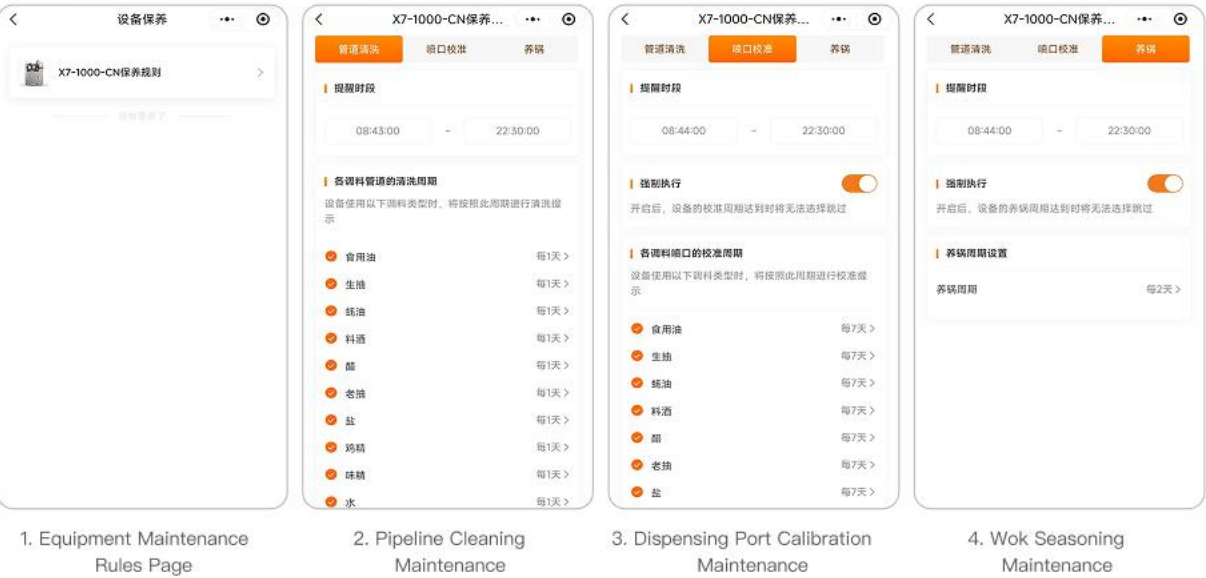


Chapter 7: Equipment Maintenance and Upkeep

Maintenance Rule Settings (Merchant Management System – My – Maintenance Rules – Select Model)

On this page, you can set maintenance strategies for functions such as wok seasoning, calibration, and pipeline cleaning.

Mandatory Maintenance: When enabled, the equipment will lock the screen on the maintenance page upon entry. The corresponding maintenance operation must be completed before any other functions can be accessed.



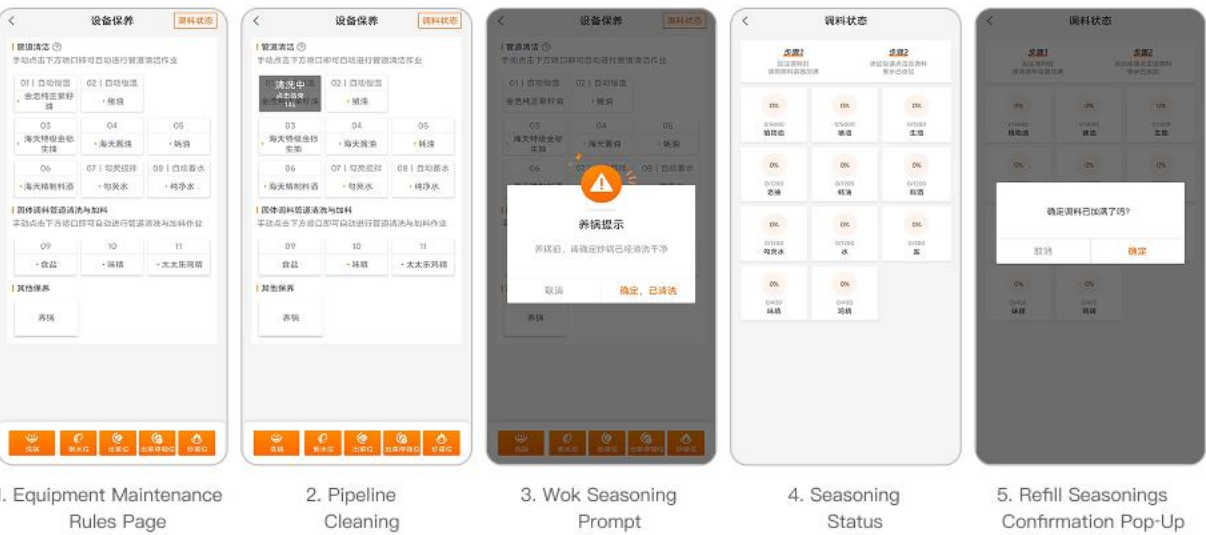
Equipment Maintenance (Equipment – Equipment Maintenance)

Pipeline Cleaning: First, clean the seasoning boxes, then place the pipelines into a warm water bucket. At this point, click "Start Cleaning", and the system will automatically flush the seasoning pipelines.

Wok Seasoning: After cleaning the wok and wiping it dry, click the "Wok Seasoning" button. The system will automatically perform the wok seasoning process, which lasts 5 minutes (adjustable).

Note: Ensure that there is oil in the oil tank before starting the wok seasoning.

Seasoning Status: In the Seasoning Status section, you can set up the seasoning alert function. After refilling the seasonings, select "Full" in the Seasoning Status. The system will automatically calculate the usage of the seasonings and provide a predicted alert.



Daily Maintenance

Daily Inspection

Equipment Inspection Item	Frequency	Daily Maintenance Method
Check Whether Seasonings Are Full after Startup Each Day	Daily	After adding seasonings, go to "About This Equipment" and "Seasoning Status", tap the corresponding seasoning, and confirm that it is full.
Wok Seasoning	Daily	Enter the "Equipment Maintenance" page, tap the "Wok Seasoning" button, and the process will be completed automatically.
Thickening Liquid	Daily	1. Before leaving work, empty the starch slurry seasoning container and clean it. 2. Add clean water and put the container back in place. 3. On the "Equipment Maintenance" page, tap the dispensing port corresponding to the starch slurry, and the cleaning will be performed automatically.
Solid Seasonings	Daily	1. Check whether there is crust on the solid seasoning dispensing wheel; if so, remove it with a toothpick. 2. Check whether there is moisture inside the solid seasoning container; wipe dry with a dry cloth. 3. Check whether there is residual powder in the solid seasoning container; brush it clean. 4. After startup, check whether air is continuously blowing out from the outlet; if not, check whether the air duct is blocked.
Daily Cleaning and Maintenance of Machine Hygiene	Daily	1. Clean the exterior of the machine's wok daily. 2. Clean the robotic arm daily. 3. Clean the food transfer tray and tray platform daily. 4. Clean the ingredient feeding arm daily. 5. Clean the stirring head and wok scraper daily. 6. Clean the liquid seasoning box daily. 7. Clean the display screen daily. 8. Check the drainage pipe for aging and damage daily. 9. Keep all visible surfaces of the machine clean and tidy. 10. Keep the machine base and surrounding area clean and tidy to prevent rodents and insects from entering the machine and damaging wires and pipes.

Periodic Inspection

Equipment Inspection Item	Frequency	Daily Maintenance Method
Pipeline Cleaning	7 days	1. Remove the seasoning container. 2. Clean the seasoning container. 3. Fill with clean water (water temperature not exceeding 50°C; do not add any cleaning agent). 4. Reinstall the seasoning container. 5. Tap all dispensing ports one by one; the pipeline cleaning will be performed automatically.
Dispensing Port Calibration	7 days	1. Before calibrating the dispensing port, first empty the pipeline. Go to the "Pipeline Emptying" page, select the port to be calibrated, and tap "Continuous Dispensing" until the port dispenses the seasoning. 2. Go to the "Dispensing Port Parameter Initialization" page, select the port to be calibrated, and tap "Measure Again" for each of the 5 calibration values one by one. Enter the measured actual values into the corresponding "Actual Value" input fields. After all 5 values have been measured, tap "Save" to complete the calibration for that port.

Machine Inspection

Equipment Inspection Item	Frequency	Daily Maintenance Method
Ingredient Feeding Arm Inspection	Daily	1. Check whether the screws at the bottom of the ingredient feeding arm are loose or detached. 2. Check whether the electromagnet fastening screws are loose. 3. Check whether the side screws of the ingredient feeding arm are loose or detached.
ロボットアームの点検	Daily	1. Check whether the robotic arm lifts and lowers smoothly. 2. Check whether the screws at the bottom of the robotic arm are loose or detached.
攪拌ヘッドの点検	Daily	1. Check whether the stirring head is abnormally loose. 2. Check whether the stirring paddle scraper is broken or damaged.
鍋体回転の点検	Daily	1. Check whether the wok tilting shaft screws are loose. 2. Check whether the wok body screws are loose or detached.

Fault Inspection

Equipment Inspection Item	Frequency	Daily Maintenance Method
No Power to the Machine after Startup	—	1. Check whether the residual-current circuit breaker (RCD) inside the electrical distribution box has tripped. 2. If not, open the right side panel of the machine and check whether the built-in RCD inside the machine has tripped.
The Machine Does Not Heat Up	—	1. If the machine does not heat up during the first cooking attempt, turn it off, wait 10 seconds, and restart the unit. 2. If heating stops suddenly during operation, check whether the wok bottom fan is working properly (the fan produces a noticeable rotational sound when operating, which can be used for identification).
The Machine Interface Displays an Emergency Stop Status after Startup	—	The emergency stop button has been pressed. Solution: Turn the emergency stop knob clockwise until the switch pops out, releasing the emergency stop state.
Incorrect Ingredient Box Dispensed During Feeding	—	The food transfer tray is not installed correctly. Remove the tray, then push it in from the side closest to the screen until you hear a click and it cannot be pushed further — this indicates it is properly installed.

Chapter 8: Frequently Asked Questions

? 1. The dispensing tube does not release seasonings.

Cause 1: Insufficient seasonings. Solution: Refill the seasonings.

Cause 2: The dispensing tube is clogged. Solution: Flush the tube repeatedly with clean water to clean it.

? 2. The ingredient feeding rack jams.

Cause: The feeding rack moves with difficulty when operated manually.

Solution: With the power off, check whether there are any foreign objects inside the feeding rack.

? 3. Abnormal dish output.

Cause 1: Seasonings are not prepared according to the standard ratio. Solution: Prepare the seasonings as required in the seasoning preparation instructions.

Cause 2: Improper cutting and preparation of ingredients. Solution: Prepare the raw ingredients according to the cutting and preparation standards specified in the recipe.

? 4. Unable to stop cooking during manual operation.

Cause: There is no "stop" button for manual cooking mode.

Solution: Set both the heat and speed to 0; the cooking task will then be stopped.

? 5. The water spray gun does not dispense water.

Cause: Whether the water valve is open. Solution: Turn the switch to check whether it is open.

? 6. The stirring element jams.

Cause: The stirring element is stuck due to a malfunction. Solution: After stirring stops, manually rotate the stirring element to check whether it turns smoothly and without unusual noise. If any abnormality is found, report it for repair and upload a video.

FCC Caution

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.

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20 cm between the radiator & your body.