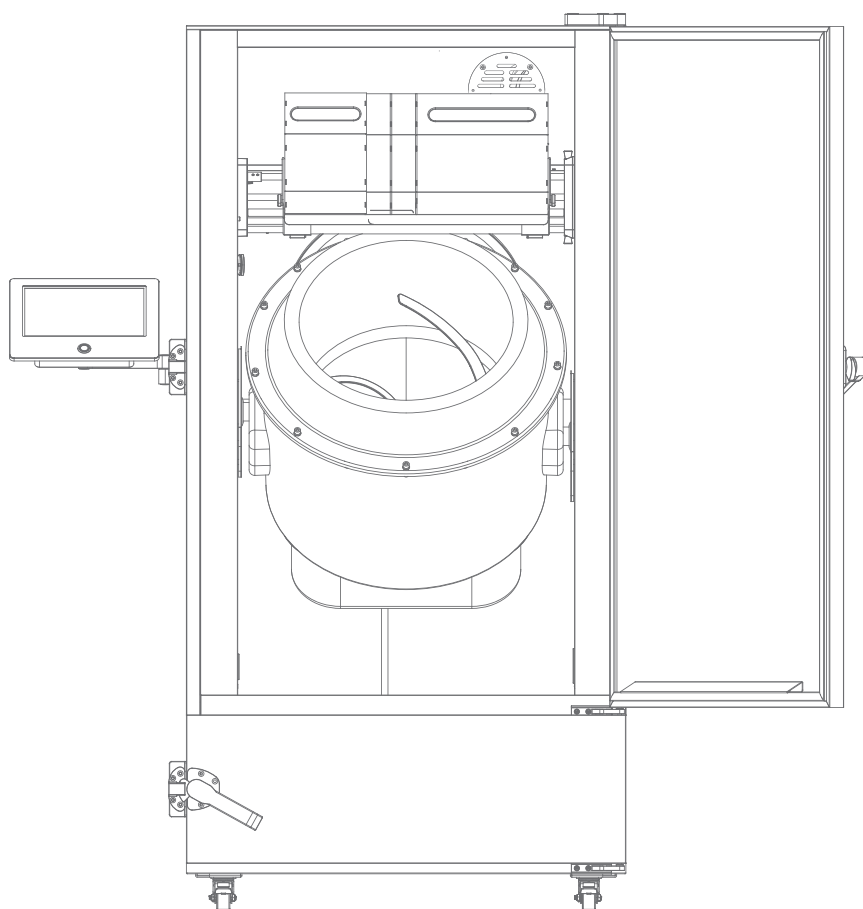


Alcan brings smart kitchen appliances to homes

味霸 野牛

Wei Ba Robot Chef Operating Manual



- Please read this manual carefully before using this product.
- This manual applies to the Wei Ba Buffalo H7 Series.
- Our company reserves the right to interpret the manual.
- Please refer to the actual product for its appearance and parts.
- Please keep it along with the invoice after reading it.
- Product technology or software will be upgraded without prior notice.
- This product manual is only applicable to products sold in the Chinese mainland (excluding Hong Kong, Macao and Taiwan). The warranty policy is only applicable to the Chinese mainland (excluding Hong Kong, Macao and Taiwan).

Certificate of Conformity

QUALIFIED CERTIFICATE

Product Name: Wei Ba Robot Chef

Product Model: Wei Ba Buffalo H7

Production Date:

Inspector:

This product has passed the inspection and is permitted to leave the factory.



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AICMOS Operating Manual



Address: No. 904, Lane 900, Sanxin North Road, Songjiang District, Shanghai
Website: www.aicanwang.cn



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Official website

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Product Disclaimer

Before using the Wei Ba Robot Chef (hereinafter referred to as “Wei Ba”), please make sure that you read and fully understand this Statement. You are free to opt out of using Wei Ba. However, if you choose to use Wei Ba, it will be considered as your acceptance of all the terms outlined in this Statement.

I.Statement

1. This machine is used at the user’s discretion, with the understanding that they assume all associated risks and responsibilities. It is essential that the user is fully aware of these potential risks.
2. By beginning to use this machine, the user acknowledges and agrees to all the terms outlined in this Statement. As such, before operating the machine, it is important to fully comprehend the methods, procedures and associated risks involved to ensure its proper and compliant use.
3. Users of Wei Ba are required to abide by the applicable laws and regulations of the People's Republic of China and maintain high standards of morality and social ethics.
4. When using “Wei Ba,” you are solely responsible for any actions or violations that jeopardize personal safety. If your actions cause any losses to our company, we reserve the right to seek compensation from you.
5. The owner and person in charge of Wei Ba are not responsible for any personal safety accidents resulting from your improper use of this self-service machine.

6.Safety Precautions of Wei Ba Robot Chef

- (1)Safety first. Use it at your discretion.
- (2)Wei Ba should be used per the instructions.
- (3)After using the Wei Ba, be sure to clean it thoroughly. If the machine is not cleaned regularly, an odd smell may develop inside the machine. (Please remember to unplug the machine before cleaning or performing any maintenance.)
- (4)The use of the Wei Ba will generate high temperatures on its internal surface. It is strictly prohibited to touch it with bare hands.
- (5)When using it in daily life or creating new recipes, avoid dry heating to prevent damage to the pot's coating.
- (6)Disassembling and reassembling the machine without authorization is prohibited.
- (7)When users use their own untested recipes, leading to damage to the machine parts, they should be held responsible.
- (8)Operators who have received training from our company or those who are skilled in operating the machine, are in charge of maintaining and servicing this cooking machine. When performing maintenance and servicing, please pay attention to the following:

- ① Ensure that the system software of the cooking machine is regularly updated and upgraded.
- ② When using it in daily life or creating new recipes, it is strictly prohibited to ignite the furnace without adding ingredients or seasonings to the pot and without activating the cooking mode. This will ensure the seasoning system is clean, and helps prevent dirt build-up and pipe blockages.
- ③ When cooking a large quantity of dishes, it is important to clean the draining tray regularly, and to use a clean, damp cloth to wipe down the hard-to-reach areas and edges of the pot every 10-15 dishes. (Ensure the pot has cooled down before cleaning to avoid burns.)
- ④ When using the new machine for the first time, it's essential to fill the seasoning bottle with warm water, and to clean both the bottle and the cooking machine several times. This will ensure the seasoning system is clean, and helps prevent dirt build-up and pipe blockages.
- ⑤ If the machine will not be used for an extended period, make sure to empty the seasoning and drain any remainders in the seasoning pipeline. Fill the seasoning bottle with a saturated solution of baking soda and warm water, and clean the seasoning pipeline multiple times until the solution is completely drained from the bottle. When you're ready to use the machine again, fill the seasoning bottle with warm water, and clean both the seasoning pipeline and the machine several times. This will ensure a clean and unobstructed seasoning pipeline.
- ⑥ Long-term cooking of starchy dishes is likely to deteriorate the anti-sticking property of the coating and shorten the coating life. Please cook such dishes with the machine less frequently.

II. Jurisdiction and applicable laws

The establishment, execution and interpretation of this Statement, as well as the resolution of disputes thereof shall be governed by the applicable laws in Mainland China (excluding the rules of conflict of laws). If this Statement contradicts any applicable laws, the conflicting terms will be reinterpreted in line with those laws, while all other valid terms will remain in effect.




Should any disagreement arise between the parties involved in this Statement concerning its content or execution, both parties shall make effort to resolve it through amicable discussion. If these negotiations prove unsuccessful, either party may file a lawsuit in the court of the city where the user is located.

III. Update of this Statement

The company reserves the right to modify the content of this Statement, as needed. Please check for the latest Statement when using the machine.

Product safety precautions

In order to prevent personal injury and damage to articles, please be sure to carefully read and comply with the contents with the following signs in this manual. Safety signs in this manual are as follows:

	Operations prohibited		Operations must be in strict accordance with the requirements		Attention must be paid to this part
Prohibition sign		Warning sign		Caution sign	



Do not use it without a ground wire.

Do not use a power supply other than the 380VAC ($\pm 10\%$) ~ 50Hz power supply.

The machine is very hot during cooking or after just finishing cooking. Do not touch it by hand to avoid burns.

While the machine is running, do not touch the fork, pot, furnace and feeding mechanism.

While the machine is cooking, do not put any plastic, wooden, ceramic, etc. utensil into the operating compartment.

When the power supply of the machine when cooking is interrupted, the pot will still be very hot. Do not open the door immediately for taking out things. Otherwise, it may lead to accidental injuries such as burns, etc.

Non-professionals shall not change the internal wiring without permission.

Do not disassemble and repair the machine without permission. It must be repaired by professionals or agents of our company.

If the power cord is broken, it must be replaced by professionals of our company or agents.

Do not store any inflammable, explosive or corrosive article in the product.

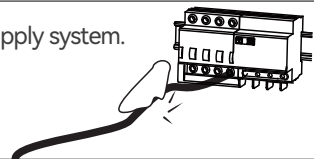
Children shall not operate the machine, but kept a safe distance away from the product.

Do not use any loose or poorly connected power supply system.

Do not break or strike or pinch the power cord with any heavy object.

Do not break or hit the machine with any heavy object.

Do not put towels, clothes, shoes and other non-food articles into the machine.





Warning

If any anomaly (such as abnormal noise, odor, smoke, etc.) occurs during use, press the power button at the bottom of the screen immediately, unplug the power plug of the machine immediately, turn off the air switch on the back of the machine, and ask professionals for repair.

When the product is stored and used in cold regions below 0°C, the water and liquid seasonings in the water pump and water piping must be emptied. Otherwise, the pump and piping will be frozen and crack.

When the temperature is below 5°C, the cooking oil should be rapeseed or soybean oil. Do not use peanut oil or blended oil in case the piping is clogged.

The door should be closed during cooking. Otherwise, burns will occur or the dish and fume treatment will be compromised.

Long-time cooking will make the furnace outside surface hot. Do not touch it.

When the machine is not used during the night, be sure to turn it off to ensure safety.

When handling the product, hold its bottom to lift it and handle it gently.

When installing or removing the power cord, turn off the main switch first. Otherwise, there may be an electric shock or other dangers.

Do not use a high-pressure spray gun to flush the lifting water baffle.

All power supply circuits must be shut off before any terminal is approached.

Before resetting, cell A, B, C and D must be put in place so as not to be broken.

When using the machine for free cooking, be careful not to be scalded by oil or water and especially be sure not to make the pot and fork stop stir-frying before the ingredients stop boiling.



Precaution

Before the machine is used for the first time, please clean the operating compartment of the machine with warm water (of 30 - 45°C, as recommended) no less than twice, especially the key areas: seasoning bins, pot, feeding assembly and pot cover assembly. After the compartment has been cleaned, use a clean towel to wipe it dry.

The machine will heat up when used, so avoid touching the surface of the machine. During use, accessible parts may become hot and should be kept out of reach of children.

Please ground the machine reliably. Do not connect the ground wire to any gas pipe, natural gas pipe, lightning rod or telephone line. Poor grounding can cause electric shock and accidents.

Please consult the manufacturer's staff or entrust professionals to carry out the installation.

Tip

Please read this manual carefully and be sure to observe the above precautions!

Product feature highlights

Features

- **One-click cooking**

You just need to put the ingredient box into the machine, select a recipe and flavor and start cooking with one click and then the machine will cook according to the chef's cooking steps. With visually programmed recipes, automatic cooking is realized.

- **Less cooking fume**

The machine uses a patented fume treatment technology to treat the fume several times throughout the cooking process before discharging it through the drain pipe.

- **Numberless recipes**

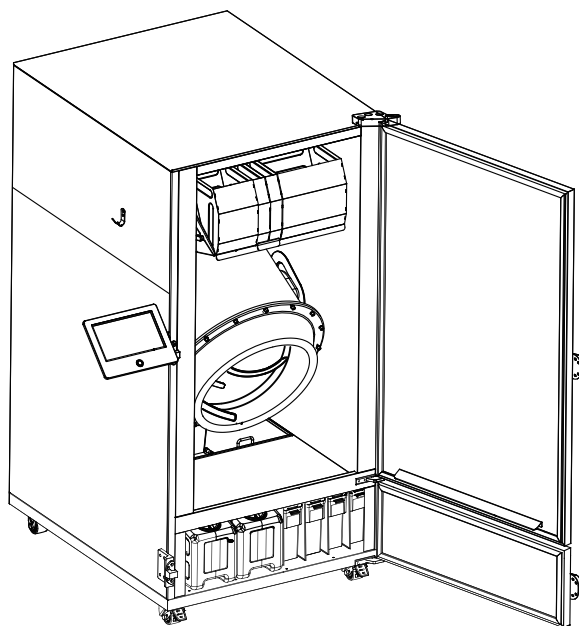
The recipe platform provides recipes of home-cooked dishes, local specialty dishes, etc. in addition to the eight major cuisines, and will continue to provide more new recipes of delicious dishes.

- **Automatic cleaning**

After cooking a dish, the machine can automatically wash the pot before cooking again.

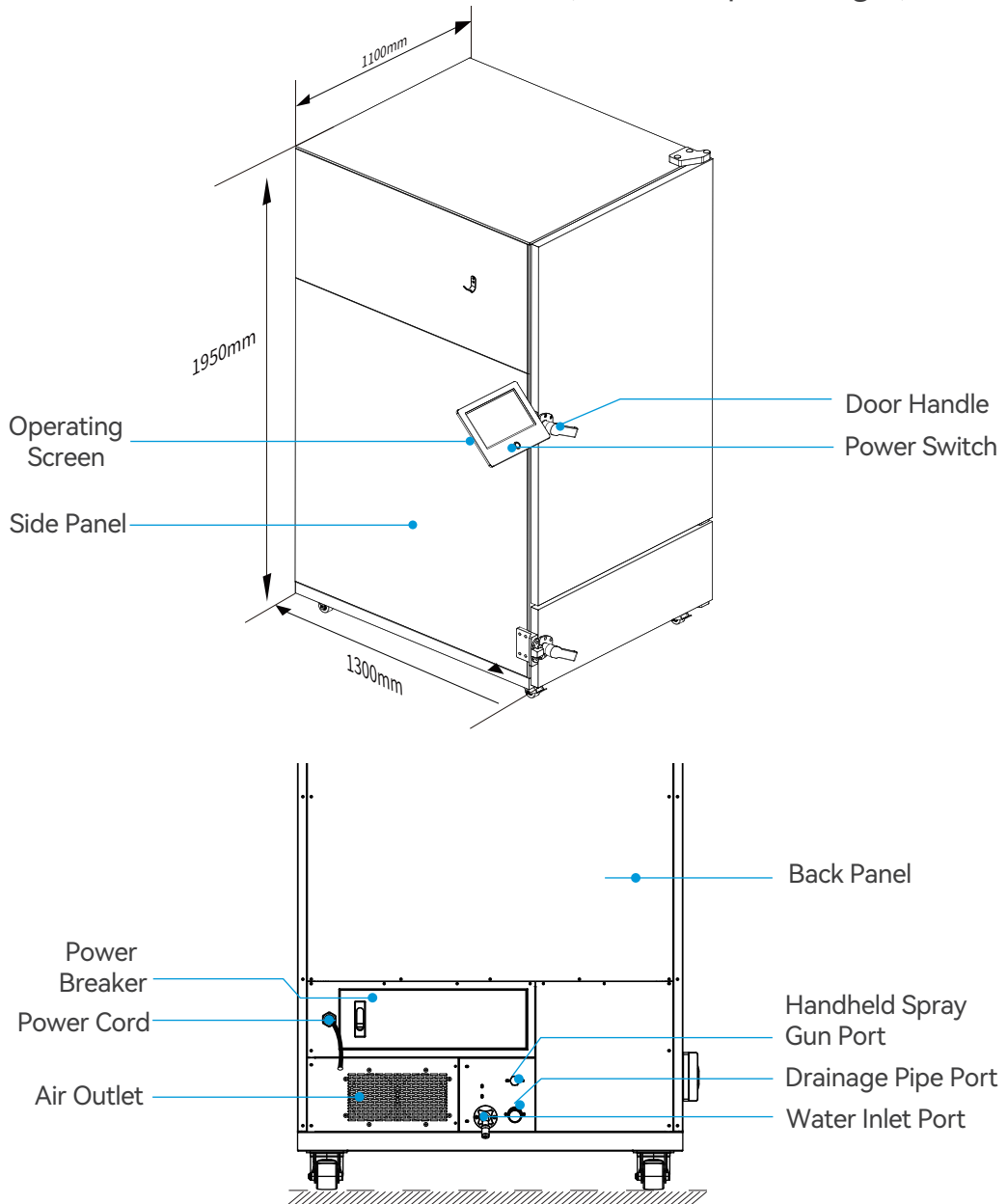
- **Precise control**

Through multi-point real-time temperature control, precise cooking heat control and all-flow detection and with a seasoning accuracy of up to 5%, the rotating pot can be heated evenly to stir-fry all kinds of soft and hard ingredients evenly and complete the dish cooking steadily.



Product structure introduction

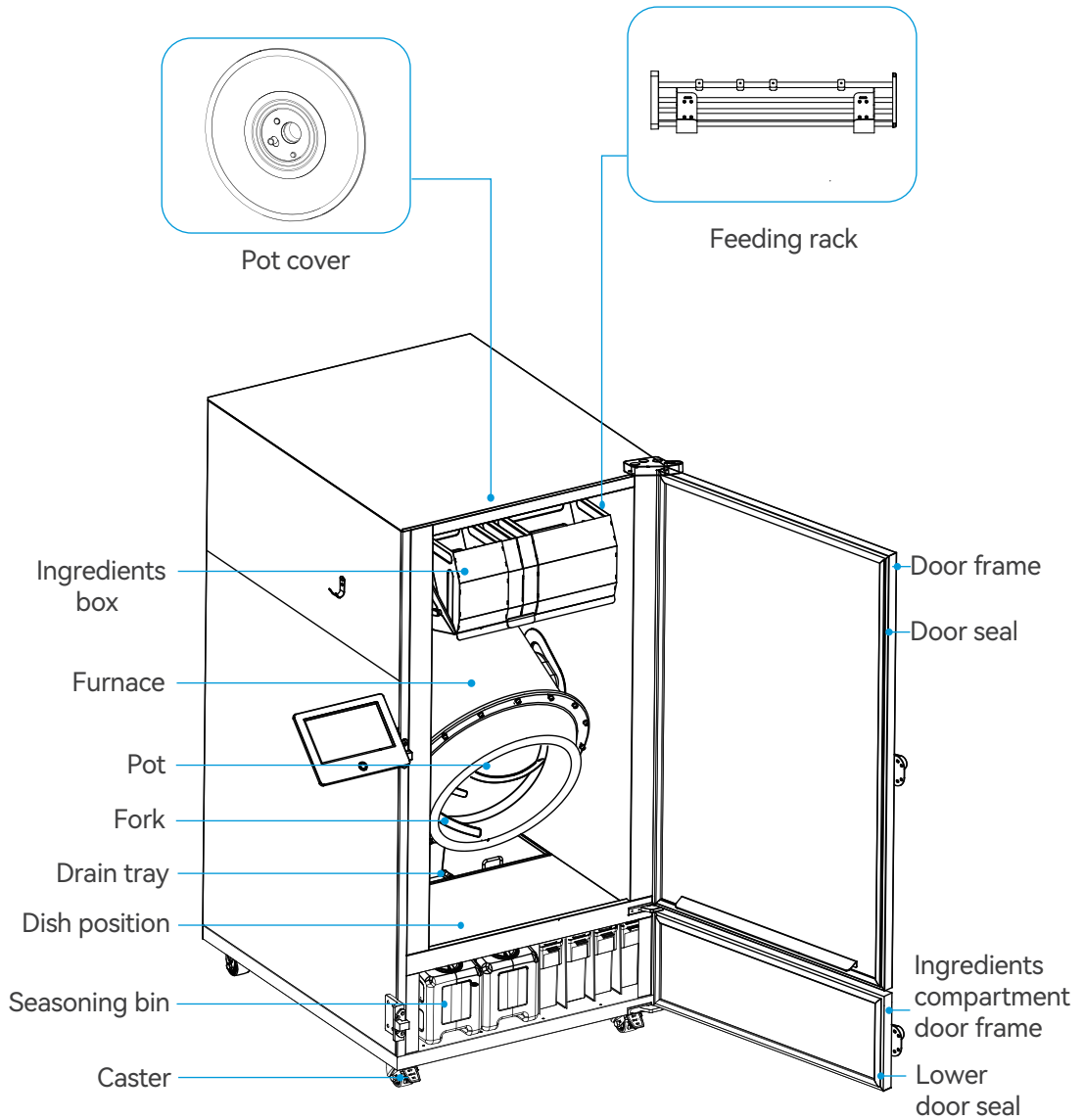
Product description Main body size: 1100X1300X1950mm
(width X depth X height)



Tip

The main body size includes the screen holder, door handle and door fixtures.
The figure above is for reference only. The actual product shall prevail.

Product parts



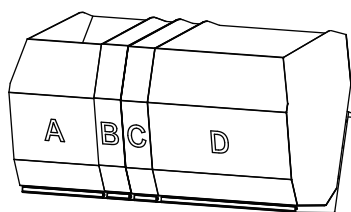
Tip

The figure above is for reference only. The actual product shall prevail.

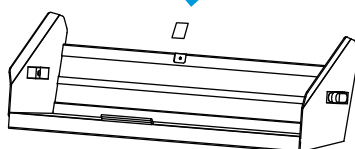
Ingredient box introduction

Product description

Wei Ba Buffalo's dedicated ingredient box: It includes cell A, B, C and D, which can be removed separately. The capacities of the cells are: cell A: 8L; cell B: 2.3L; cell C: 2.3L; cell D: 13.5L. Maximum weight of the ingredients in cell A $\leq 8\text{kg}$. Maximum weight of the ingredients in cell D $\leq 13\text{kg}$. The ingredient box holder is used for holding the ingredient box and can be removed separately. When putting the ingredient box, put cell A, B, C and D on the holder from left to right.

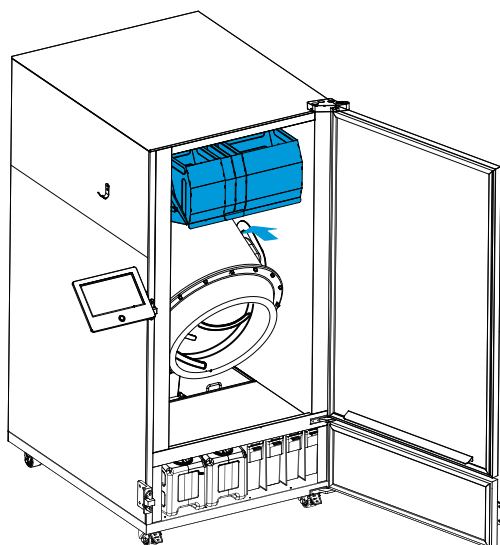


Ingredient box



Ingredient box holder

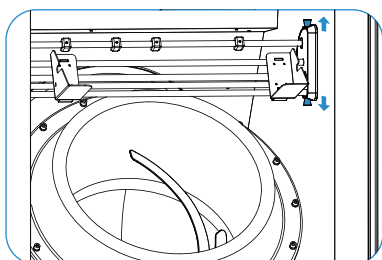
- ① Put cell A, B, C and D on the holder from left to right.



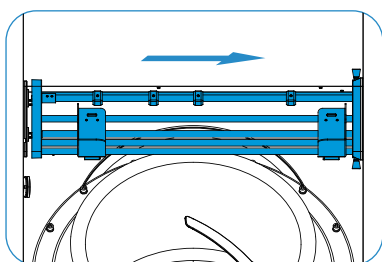
- ② First, put the ingredient box holder on the feeding rack and then install the cells in sequence.

Removal and installation of the ingredient box holder

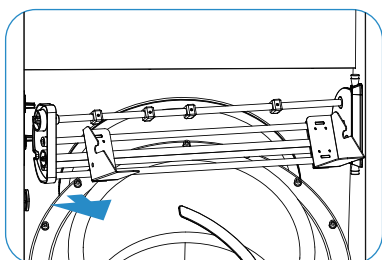
Removal tutorial



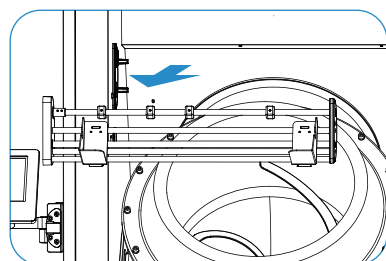
First, pull out and rotate the two spring plungers counter-clockwise on the ingredient box holder locking slots.



Push the ingredient box holder to the right to leave enough space on the left side of the ingredient box holder.



After there is enough space on the left side of the ingredient box holder, take out the iron rack on the left.

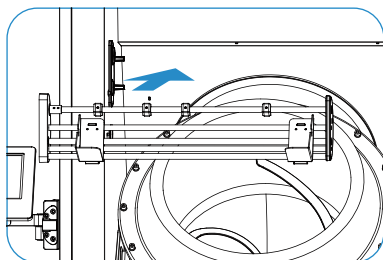


After half of the iron rack on the left side of the ingredient box holder has been taken out, take it out directly. Then the ingredient box holder is removed completely.

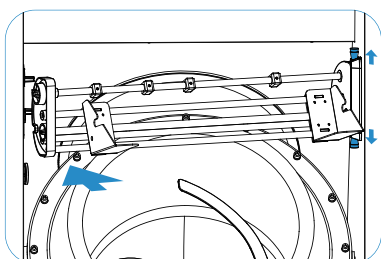
Tips

Please follow the above tutorial for proper removal.

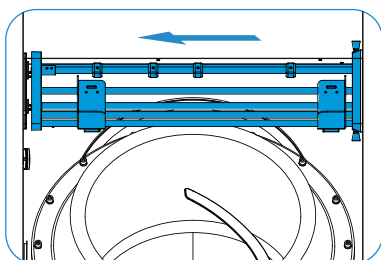
Installation tutorial



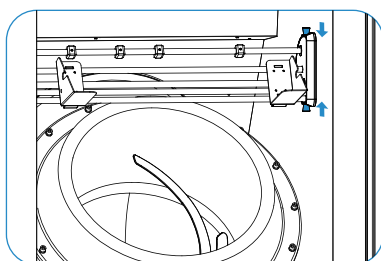
Open the door of the machine and put the right end of the ingredient box holder into the locking slot on the right side of the compartment.



When putting the right end of the ingredient box holder into the right locking slot, first, pull out the two spring plungers on the locking slot and then press it inwards and put the left end of the ingredient box holder into the left locking slot.



After the ingredient box holder fit into the slots, push the ingredient box holder to the left and fix it. If it cannot be pushed in place, you can appropriately rotate the screw with a fixing block and align it with the spline and then you can push it to the left until it is in place.



After the ingredient box holder has been fixed, lift the two spring plungers at the right end of the ingredient box holder and rotate them clockwise until the spring plungers are screwed in.

Tip

Please follow the above tutorial for proper installation.

List of accessories of Buffalo

No.	Accessory Name	Accessory Illustration	Packing Form	Quantity
1	Water inlet pipe (with gaskets)		Packaged separately	1
2	Drain pipe (with clamp rings)		Packaged separately	1
3	Ingredient box		Packaged separately	5
4	Feeding rack (with Ingredient box holder)		Packaged separately	1
5	Pot		Packaged separately	2
6	Thermal silicone grease kit		Provided along with each pot	2
7	Seasoning bin		Packaged separately One large and one small	2
8	Spray gun (with tube and nut)		Packaged separately	1
9	Spray gun hook		Packaged separately	1
10	Fork assembly		Provided along with the machine	1
11	Fork fixing nut		Provided along with the machine	1
12	Fork silicone jacket		Provided along with the machine	1
13	Upper door handle		Packaged separately	1

序号	配件名称	配件图例	配件状态	数量
14	HMI panel (with screws)		Packaged separately	1
15	Pot changer		Packaged separately	1
16	Hex wrench		Packaged separately	1
17	Hex socket wrench		Packaged separately Heavy-duty double-head socket and extension rod	1
18	Drain tray		Provided along with the machine	1
19	Drain tray basket		Provided along with the machine	1
20	Door fixing plate		Provided along with the machine	1
21	Aviation male and female plugs		Packaged separately	1
22	Fabric band for han- dling the machine (4m)		Provided along with the machine	4
23	Air bag		Provided along with the machine	2
24	Fume hood cleaning pipe		Packaged separately	1
25	Manual		Packaged separately / electronic version	1

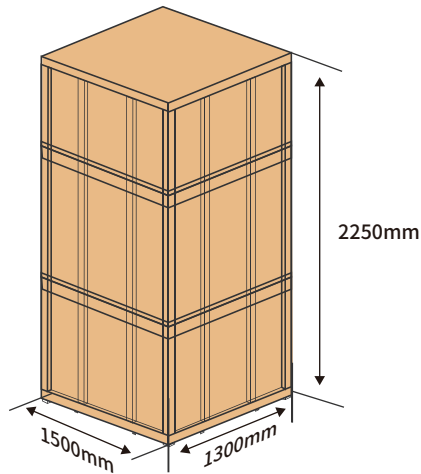
Tip

After unpacking, please check the list of accessories. The accessories provided along with the machine are on the machine. In particular, carefully check the accessories packed separately. Please properly keep the accessories listed in the list of accessories.

Transportation dimension requirements

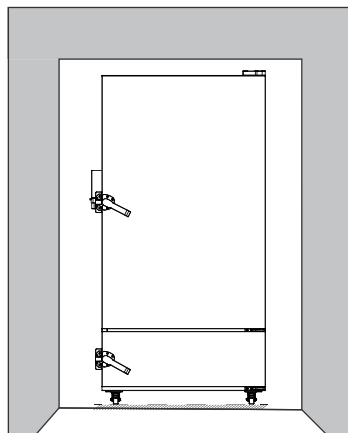
- Product packaging size

The size of the wooden box for packaging the product is **1300X1500X2250mm (width X depth X height)**, which are manual measurements subject to the actual size. If the product needs to be moved during transportation, it must be sure that the reserved dimensions exceed the said packaging dimensions on the premise that the wooden box is not dismantled.



- Requirements for transportation by elevator

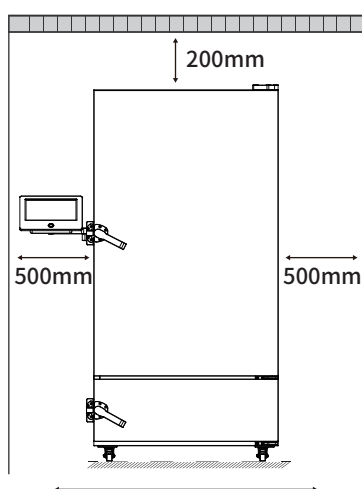
The size of the main body of the machine is **1100X1300X1950mm (width X depth X height)** and the packaging size is **1300X1500X2250mm (width X depth X height)**, which are all manual measurements subject to the actual size. Please make sure that the size of the elevator meets the transportation requirements in case the elevator is too small to accommodate the machine.



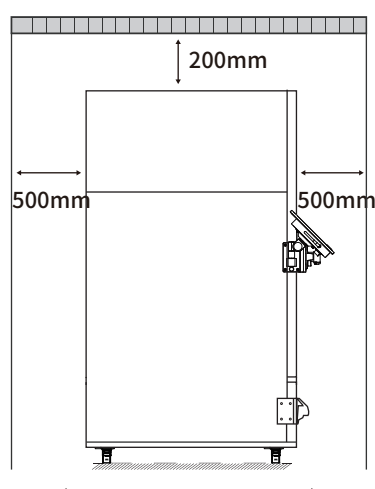
Installation space requirements

- Installation dimensions

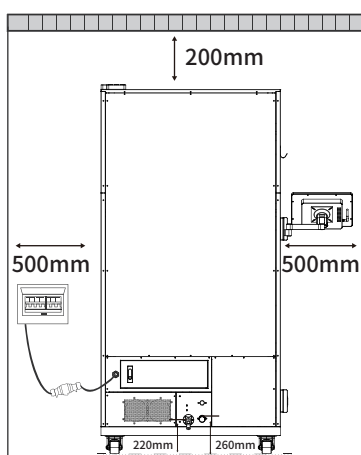
The main body size of Wei Ba Buffalo is **1100X1300X1950mm** (width X depth X height), which are the maximum lengths respectively from the front to the back, the left side to the right side and the top to the bottom of the product, including the screen, door handle and door fixing plate. To ensure good ventilation and heat dissipation of the system, when placing the product, it is recommended to reserve **500mm** respectively for the left and right sides, **2000mm** for the front and more than **1000mm** of the sector area for door opening, and the recommended power cord length is **1700mm**, water inlet pipe and drain pipe length **1500mm**, water inlet height **220mm** and drain port height **260mm**.



Main body width: 1100mm
Front view

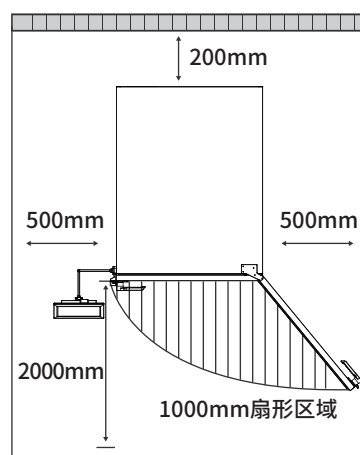


Main body depth: 1300mm
Side view



Power cord length: 1700mm; water inlet pipe and drain pipe length: 1500mm; water inlet height: 220mm; drainport height: 260mm

Rear view



Reserved sector area for door opening: 1000mm;
front reserved distance: 2000mm

Top view

Basic requirements for use site

I. Electrical Requirements:

Required Voltage: 380VAC ($\pm 10\%$) at 50Hz. Maximum Power: 25KW. The power supply system should use the TN-S system, typically a three-phase five-wire setup. The PE (Protective Earth) line must be properly grounded to the machine's exterior. Install a 4P-63A earth-leakage circuit breaker.

II. Hydraulic requirements (water supply and drain pressure)

A DN15 snap-on faucet (washing machine faucet) should be provided, which should be no more than 1m away from the robot chef and no more than 0.8m above the ground. The water supply pressure should be 0.2 - 0.6Mpa. (If the water pressure is higher than 0.6Mpa, contact your local agent so as to purchase a pressure relief valve and ask for installation guidance.) There must be a branch sewage pipe branching off from the main sewage pipe. The distance between the branch sewage pipe opening and the ground should be no more than 100mm. The diameter of the branch sewage pipe should be 60mm.

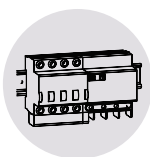
III. Network Requirements:

There must be a stable Wi-Fi on-site, which should be less than 10 meters away from the machine. (The network should not be obstructed by any walls. Please make sure that a separate network is provided exclusively for the machine. Do not use any public network in case the machine is down due to slow network speed. If there is no any Wi-Fi around, temporarily use your Android phone as a hotspot instead).

IV. Other requirements

The operating site should have a ventilated or air-conditioned environment, and the interval of each machine should be more than 0.3 m so as to enable the hot air to be smoothly vented from the power board.

Operating environment temperature: $5^{\circ}\text{C} - 35^{\circ}\text{C}$; storage environment temperature: $0^{\circ}\text{C} - 40^{\circ}\text{C}$;
Operating environment humidity: 50% - 85%RH; storage environment humidity: 50% - 85%RH;
Altitude: 0 - 2000m.



三相五线制



4分卡扣式水龙头



排污接入管



WIFI

Tip

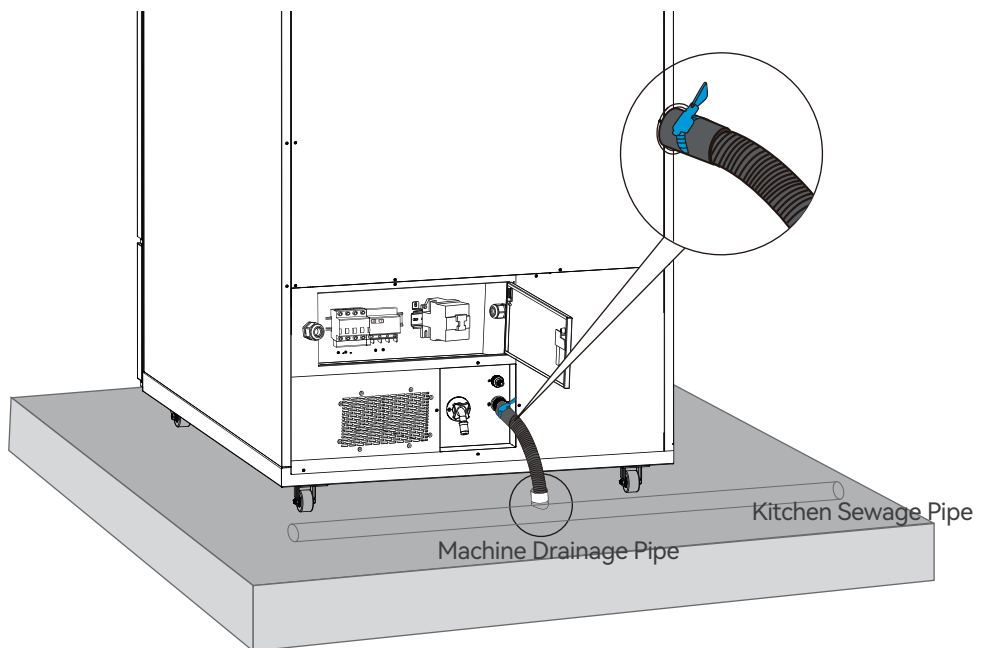
Please be sure to install this product properly and make proper water and electricity connections. We shall not be liable for any problems or damage caused by improper installation or water and electricity connections of the product.

Installation instructions

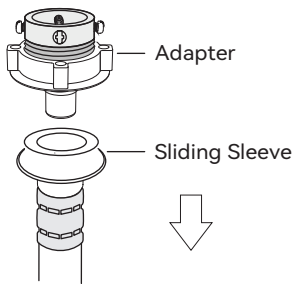
- I. Take out all the accessories from the accessory bag and check whether the accessories are in accordance with the list of accessories.

II. Drain pipe installation

Put the smooth end of the drain pipe around the drain port of the machine. After forcing it inwards in place, tighten the clamp ring around the drain pipe of the machine. Do not pull it out. Insert the other end into the sewage pipe.

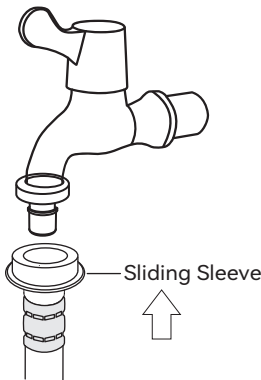


III. Water inlet pipe and faucet connection

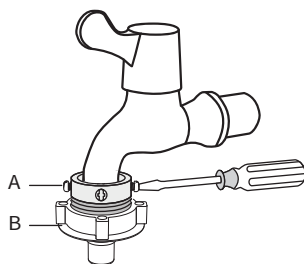


1.If the faucet is a DN15 snap-on faucet, it can be directly connected to the water inlet pipe.

Slide the sliding sleeve downward to expose the main body of the water inlet pipe.

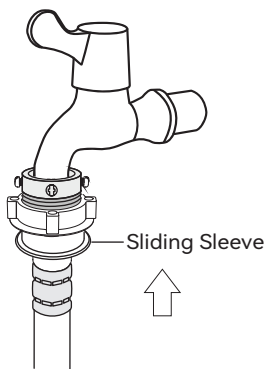


Slide the sliding sleeve downward to enable the main body of the water inlet pipe to snap on the faucet opening.



2.If it is a threaded faucet, you can first remove the adapter at one end of the water pipe and install the adapter on the faucet, and then force the water inlet pipe to snap it on.

Loosen part A and B about 5mm respectively. Loosen the four screws of part A. Keep them level and place part A on the faucet (The faucet opening must be smooth. If not, be sure to file it). Push it hard upwards until the rubber gasket is firmly pressed at the center of the faucet opening plane. Tighten the screws in sequence. Then tighten B.

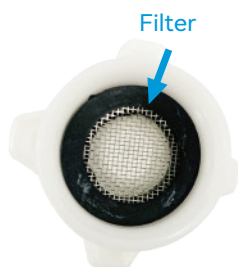


Press the sliding sleeve of the adapter (the four small balls must be exposed). Insert it into the socket and push it up. Release the sliding sleeve until the adapter is firmly plugged in the socket. Then faucet is connected with the adapter. If you want to supply water, just turn on the faucet.

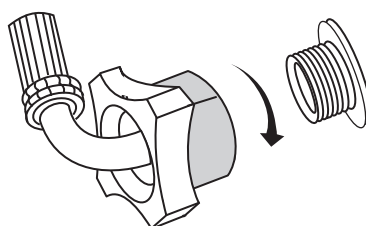
IV. Connect the water inlet pipe with the machine

1. Screw the water supply pipe to the water inlet pipe joint of the machine.

(Please make sure that the filter on the front of the water inlet pipe joint does not fall off before carrying out the connection)

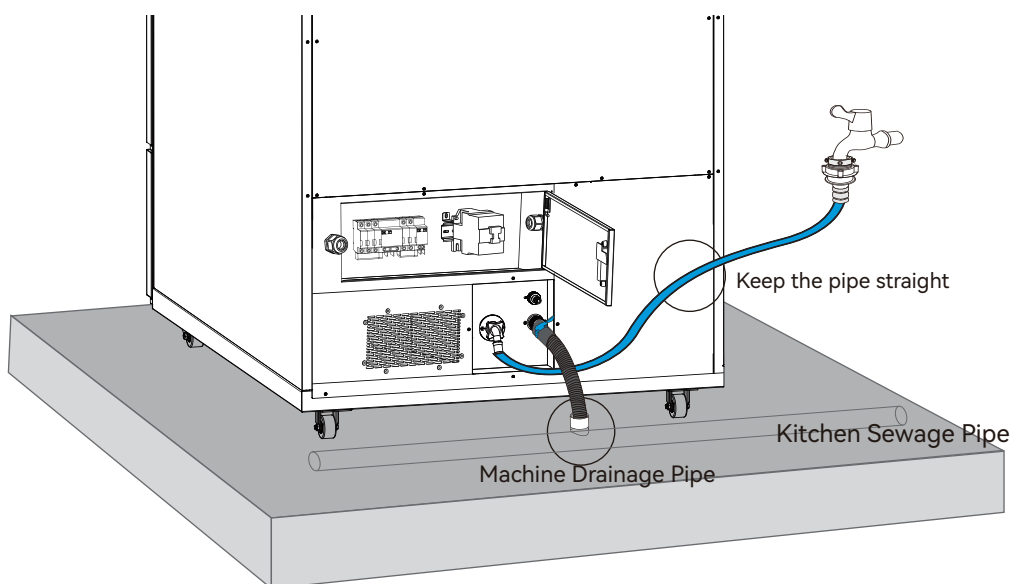


Front of the water inlet pipe joint



Water inlet pipe joint

2. When connecting the water inlet pipe to the faucet and the machine, be sure to keep the water inlet pipe straight to prevent it from intersecting, bending and entangling and prevent it from being connected loosely to cause water leakage.

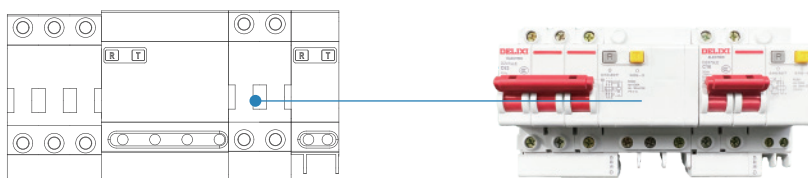


Tip

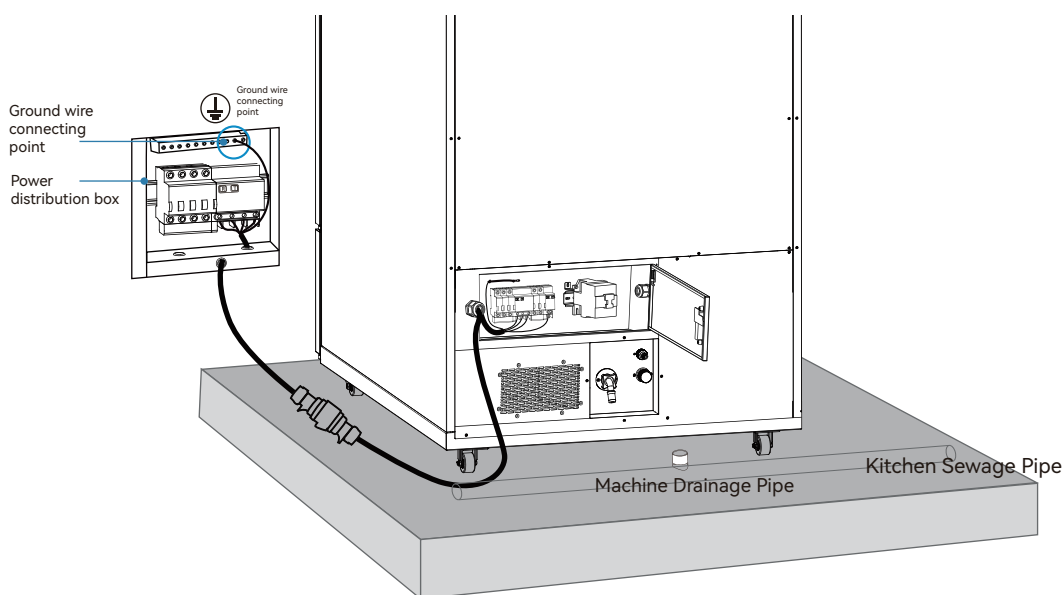
Note: Please clean the filter regularly every month so as to avoid water inlet blockage. (A pre-filter is recommended.)

Note: When the machine will not be used for a long time or needs to be transported, please remove the water inlet pipe and wash the pot several times and make sure that the water in the pump and water piping of the machine has been drained.

V. Power cord installation



The three-phase five-wire power supply system needs to adopt the TN-S grounding protection mode, in which the PE wire is grounded to the machine housing, and a 4P-63A circuit breaker with leakage protection function is provided.

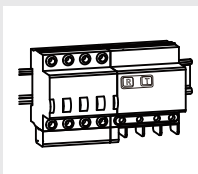


You need to connect the phase-A wire, phase-B wire, phase-C wire, neutral wire, and ground wire of the power cord to your power distribution box respectively. (Make sure that the power is turned off before starting the wiring.)

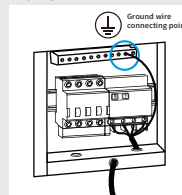


Precaution

Be sure to use 380VAC ($\pm 10\%$) 50HZ three-phase five-wire power



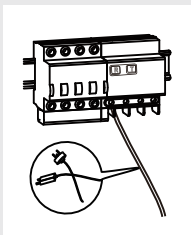
Please carefully connect all wires of the power cord to the corresponding wires of the power distribution box and make sure that the power cord is properly grounded. Otherwise, there may be injury caused by current leakage.



Do not replace the power cord without permission



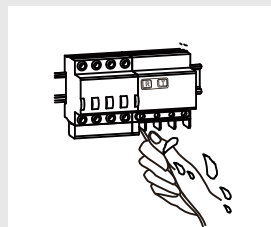
Prohibited



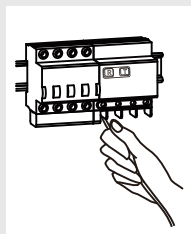
Do not touch the power line with wet hands in case electric shock occurs.



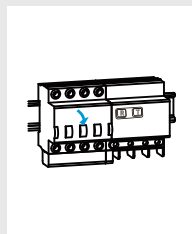
Wet hands prohibited



Do not pull the power line at will.



Please turn off the air switch after using the machine every day.

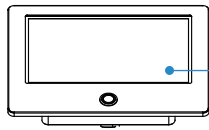


Tip

Please install the power cord strictly according to the installation instructions, paying attention to related safety precautions. Please entrust professionals to carry out the installation. Be sure to turn off the power first.

Disclaimer: The high-voltage equipment must be grounded properly. Otherwise, there may be injury caused by current leakage damage and the company shall not be liable for it.

VI. Operating panel installation



Operating panel

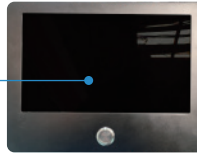
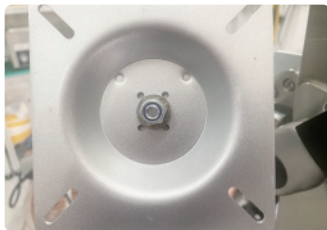


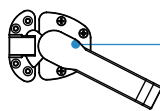
Photo of actual operating panel

Installation steps

① After taking out the operating panel, attach its back to the stainless steel plate of the machine and keep the 4x10 triple screws aligned with the screw holes and then tighten the screws. After the operating panel has been installed, plug the 12PIN aviation plug on the machine into the operation panel.



VII. Upper door handle installation



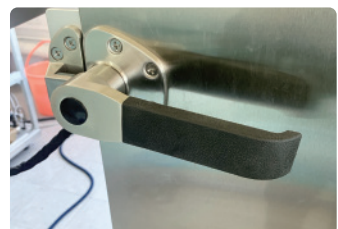
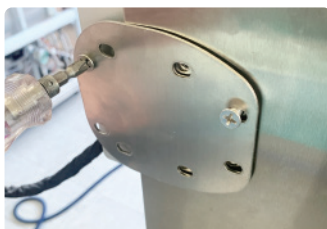
Upper door handle



Photo of actual upper door handle

Installation steps

① Use a Phillips screwdriver to remove the door fixing plate and screw the upper door handle. Be sure to put all screws in place before tightening them.



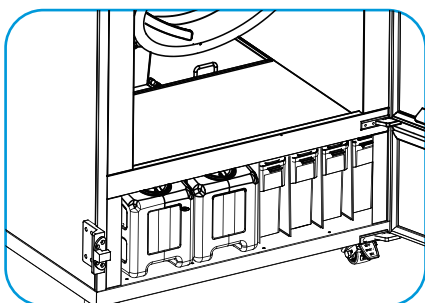
Seasoning preparation

Seasoning Name	Seasoning Name	Usage
Cooking oil	Luhua peanut oil	Pour it into the seasoning bin (Use soybean or rapeseed oil when the ambient temperature is below 5°C)
Vinegar	Shanxi Siyanjing Vinegar or Shanxi Mature Vinegar	Pour it into the seasoning bin
Soy sauce	Haday Golden Label Light Soy Sauce	Pour it into the seasoning bin
Salt water	Fine salt (refined iodized salt, low sodium salt)	450g salt, 50g MSG and 1400g water at 0°C
		450g salt, 50g MSG and 1397g water at 10°C
		450g salt, 50g MSG and 1388g water at 20°C
		450g salt, 50g MSG and 1377g water at 30°C
		450g salt, 50g MSG and 1366g water at 40°C
Cooking wine	45-degree jiang-flavor baijiu	Pour it into the seasoning bin
Chili oil	Lee Kum Kee Chili Oil	Pour it into the seasoning bin

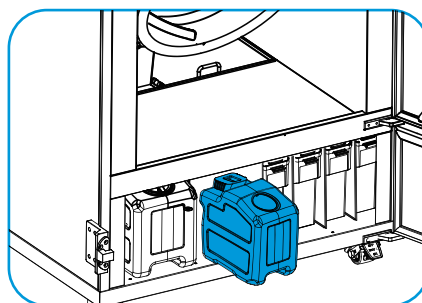
Tip

The seasonings used by the machine are all in liquid state and some seasonings need to be prepared by the user, but cannot contain impurities. Add the seasoning specified and place the seasoning bins in the corresponding positions (do not use any seasoning other than the seasonings specified).

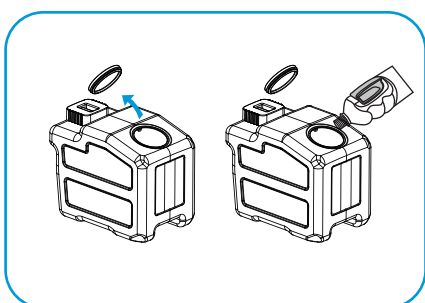
Seasoning addition steps



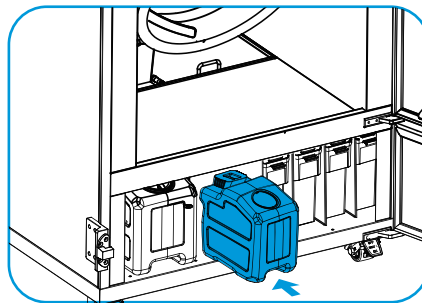
- ① Opening the door, you can see 6 seasoning bins, which respectively contain **cooking oil, salt, soy sauce, vinegar, cooking liquor and chili oil** from left to right.



- ② Slowly pull out the bin to which you want to add a seasoning. (There may be a bit of liquid dripping when pulling out the seasoning bin. Please wipe it off in time.)



- ③ Remove the seasoning bin cap and pour the seasoning.



- ④ Put the cap back and slowly push the seasoning bin back until it is in place.

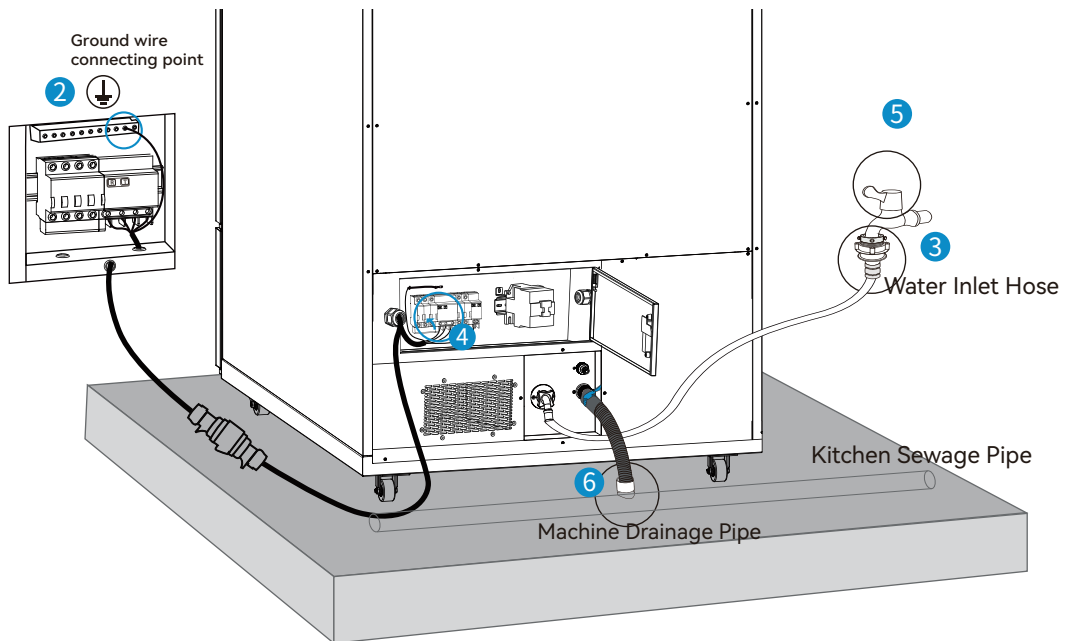
Tip

Before being used for the first time, the seasoning bins should be cleaned with warm water. If the seasoning bins will not be used for a long time, please clean them.

After pouring the seasonings, clean the seasoning compartment. (It is normal that there may be a bit of liquid dripping to the compartment when pulling out the seasoning bin).

Precautions for turning on the machine

- 1 Place the machine horizontally.
- 2 Please check whether the machine is grounded properly.
- 3 Install the water inlet pipe and drain pipe.
- 4 Plug the power plug and switch on the air switch.
- 5 Turn on the faucet.
- 6 Insert the drain pipe of the machine into the sewage pipe.
- 7 Make sure there are enough seasonings in the seasoning bins.
- 8 There must be Wi-Fi to facilitate networking after the machine is turned on. If there is no Wi-Fi around, temporarily use your Android phone as a hotspot instead.



First startup wizard

For details of the software operating instructions, please download the AICMOS Operating Manual. You can scan the code on the back cover to download it.

- 1 Set the language and click on "Continue."



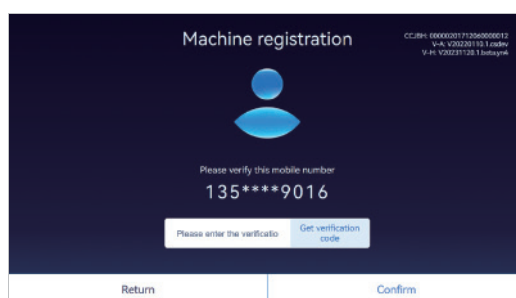
- 2 After successfully connecting to the wireless network, click on "Continue."



- 3 Check the order number, owner, user and user's contact information. If you need to modify the user and the user's contact information, you can edit them in the input boxes. After making sure all is correct, click on "Confirm." (The verification can be carried out with your mobile phone number, email address or shipping order number.)



- 4 Verify the user information. After the machine reads the verification mode or the modified user verification mode on the user order, click on "Obtain verification code". After entering the verification code, click "Verify."



- 5 After reading the terms of use of the machine carefully, check "I have read the terms and agree."



- 6 Read the corporate philosophy carefully and click on "Continue" to go to the next page.



- 7 Click on "Start to use" to start using the machine.



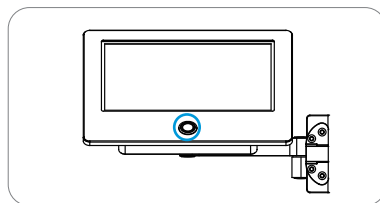
Tip

Scan the code to download the AICMOS Operating Manual.



Preparations before cooking

1. Press the Start button in the center of the operating screen on the left side of the machine. When turning on the machine for the first time, connect to the Wi-Fi first, enter the relevant user account information and then the main interface will appear.

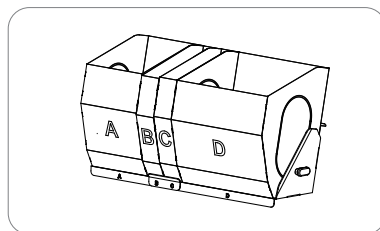


2. After the main interface appears, follow the prompts on the screen to check whether the seasonings are sufficient. If any seasoning is insufficient, a prompt of insufficient seasoning will be displayed on the main interface.

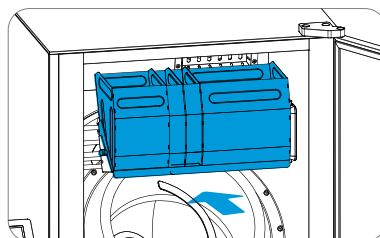


3. Put ingredients into the dedicated Ingredient box and take a rectangular stainless steel dish for containing the cooked food.

Note: If possible, the dish should have its diameter less than 55cm, and height more than 7cm and no more than 13cm.

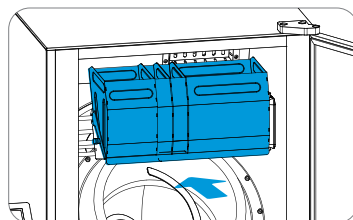


4. The ingredient box must be pushed onto the ingredient box holder of the machine along the direction indicated by the arrow on the ingredient box.



Cooking steps

- 1 Open the door. Push the Wei Ba's dedicated ingredient box onto the ingredient box holder of the machine along the direction indicated by the arrow on the ingredient box and lock it.



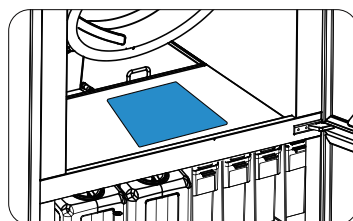
- 2 Close the door. Select the corresponding recipe on the control panel and click on "Start." Then the cooking will start.



- 3 After the prompt tone "ding, ding, ding" sounds, it means that the cooking is finished. Then the interface will prompt whether or not to thicken the dish as well as the thickening time. After the thickening is completed or canceled, place the dish in the center of the serving area and click on "OK" to serve the dish.



- 4 After the dish has been taken out, the machine will prompt whether to wash the pot. Select "OK" to start automatic pot washing. After the washing is finished, the next dish can be cooked.



Tip

Make sure that the doors of the machine are closed during cooking.

When putting the dish into the machine or taking it out of the machine, be careful not to touch the furnace.

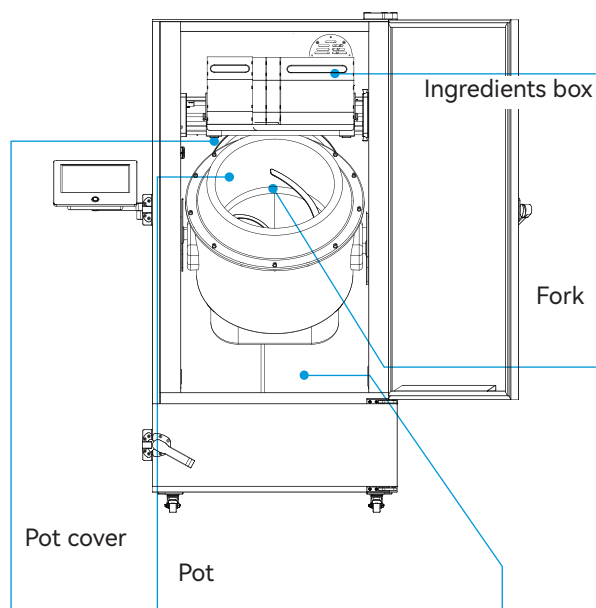
Keep the machine out of reach of children.



Scan the code to download the AICMOS Operating Manual

Daily cleaning

If the machine is used every day, please be sure to manually clean and maintain the machine no less than once every day. The modules that need to be cleaned and maintained are: Ingredient box, Ingredient box holder, pot cover, pot, fork, serving area, operating compartment, drain tray and drain tray basket. Keep the seasoning bins clean.



Remove the ingredients box holder from the operating compartment of the machine and clean and wipe its parts.



Remove the fork from the pot and clean it separately.



Wipe the inside and outside of the pot. (Be careful not to be burned)



The pot cover should be removed and cleaned every day after being used.

Serving position



Wipe the serving area and the filter of the drain tray and flush them with a spray gun, keeping the spray head downward during flushing in case water enters the furnace parts.

Tip

Before removing the pot cover, it is recommended to remove the ingredient box holder before removing the pot cover. When using the spray gun, be careful not to spray water into the gap between the top cover of the furnace and the pot rim in case water enters the parts.

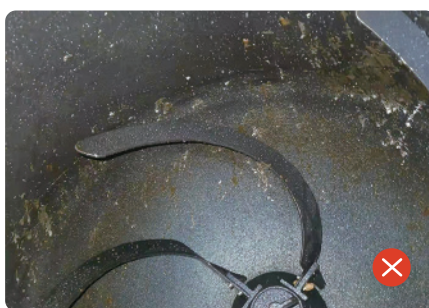
Pot use and maintenance

01. When the pot is not automatically cleaned thoroughly

Check the pot cleaning effect after automatic pot washing every day. It is required to check and make sure that there is no sticky residue such as starch, protein, grease, etc. on the surface of the pot every time before stir-frying. If the automatic cleaning is not thorough, you need manually assist in the cleaning of the inner wall of the pot at the pot observation position.



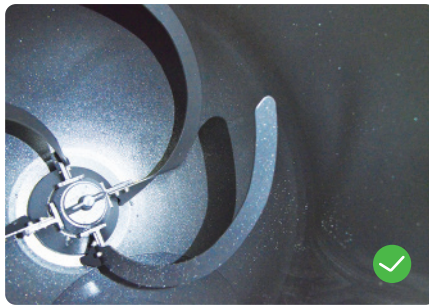
Food residues



Burned sauce



Water scale after water boiling



Thoroughly cleaned pot

Tip

Do not heat an empty pot. Dry heating of the pot. There must be food and water in the hot pot, which can only be heated to below 230 degrees Celsius.

02. Manual cleaning methods

1. Spray a dish cleaner and baking soda mixed cleaning solution on the pot surface, and scrub the pot inside with a soft sponge or cloth (rather than a steel wire ball / scouring pad or other hard objects). When there is any white scale produced by water boiling, scrub it with a citric acid aqueous solution. Especially carefully clean the main cooking area, sticky residue area and white scale area. Then start the automatic pot washing again until the residues on the pot surface is thoroughly cleaned so that the quality of the next dish will not be affected.



2. If the above method does not work, soak the main cooking area with hot water added with dish cleaner and baking soda for more than 20 minutes, scrub it manually and then use a spray gun to wash it with water.



Tip

Every day after cooking or in the middle of cooking high-starch, high-protein fat food, please carry out the above cleaning steps, which can effectively prolong the life of the pot.

Feeding rack cleaning and maintenance

The feeding rack should be cleaned and maintained regularly in case the feeding rack does not work due to oil accumulation.



01. Prepare cleaning means: oil cleaner, brush, rag.



02. Put the feeding rack in the sink and spray the oil cleaner on the feeding rack fully, which must be rinsed with clean water after standing for 15 to 30 minutes.



03. Spray clean water on the feeding rack. Spray the oil cleaner on the uncleaned part again, scrub it with the brush. and then rinse it with clean water.



04. Use the rag to wipe the water stains and install it on the machine.

Tip

It is recommended to clean the feeding rack once every 3 days. Be sure to rinse it with clean water after spraying oil cleaner on it.

Cleaning and use of the spray gun

(Before installing the spray gun, make sure that the flat gasket of the spray gun port does not fall off.)



Spray gun port

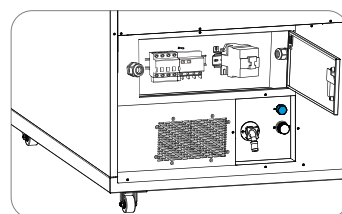


Spray gun

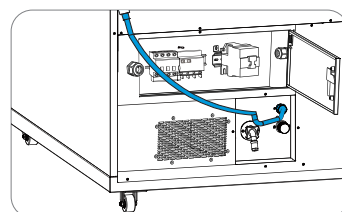


Spray gun hook

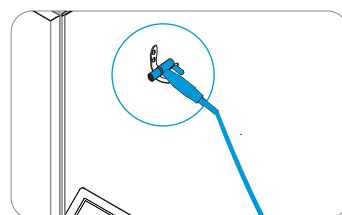
- 1 Find the spray gun port above the water inlet and drain pipes on the back of the product, and rotate the threaded hex socket to remove it.



- 2 After the gun is connected to the machine, turn on the faucet connected to the water inlet pipe, and then you can use the gun. If you need to remove the gun after use, please turn off the faucet first and reinstall the threaded hex socket on the machine.



- 3 After using the spray gun, you can hang the spray gun on the spray gun hook on the side board of the machine. (You need install the spray gun hook by yourself. The company has provided the accessories.)

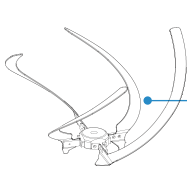


Tip

Before conducting cleaning with the spray gun, be sure to connect the spray gun with the machine according to the tutorial.

Fork installation and removal

If the machine is used every day, please remove the fork and clean it before installing it back on the machine. Be sure to regularly check whether or not the fork hanging screw is loose. If it is loose, tighten it.



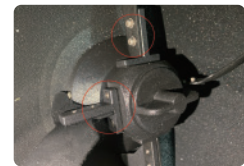
Fork



Photo of actual fork

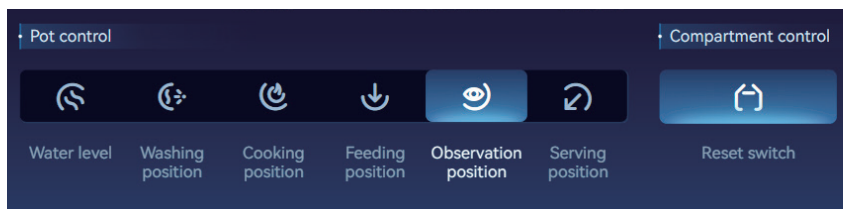


Fork fixing nut

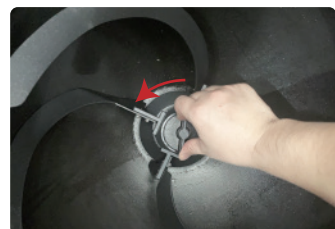
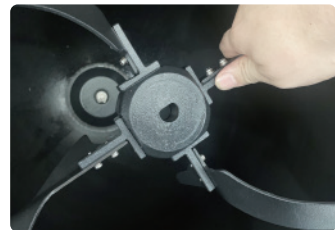


Fork hanging screw

- ① Open the Machine Manager interface and find the pot control button. Click on “Observation position” to adjust the furnace position for easy installation and removal.



- ② Manually rotate the fork fixing nut clockwise to remove it. Keep it properly. Hold the fork with both hands and pull it up to remove it. After cleaning the fork, align its center with the center of the port and put it in place. Then rotate the fork fixing nut counterclockwise until it is tightened.



Furnace and pot replacement tutorial

Parts required to be prepared



New pot



Pot changer



Hex socket wrench



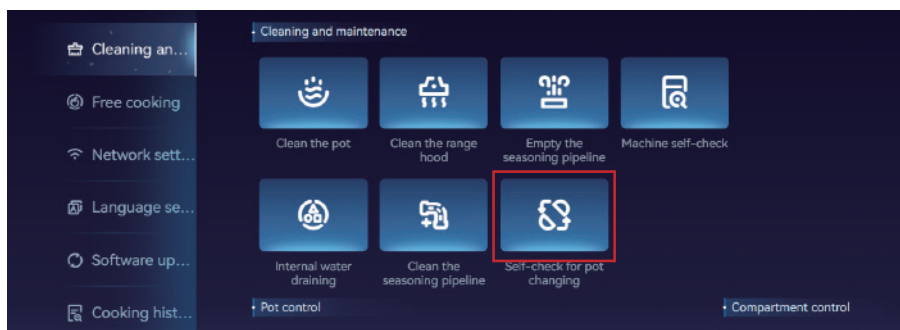
Syringe thermal grease



Hex wrench

■ The following is pot replacing tutorial. Please follow the tutorial steps specified in the manual to carry out the replacement properly.

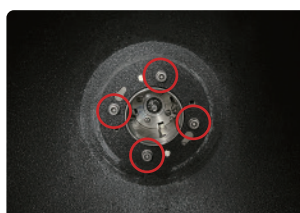
① Open the Machine Manager interface and click on the "Self-check for pot replacement" button to open the pot replacement tutorial. Follow the program's prompts to replace the pot.



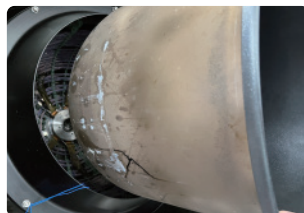
② Use the hex socket wrench provided by the company. Align it with the center of the fork base and rotate it counterclockwise so as to remove it. Then keep it properly.



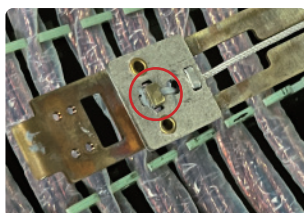
③ After the fork base are removed, four screw holes will be exposed. Please use a tool to remove the four screws one by one and keep them properly.



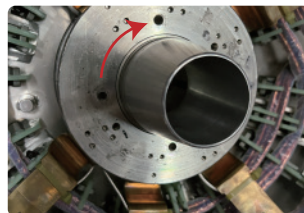
- ④ After the screws are removed, hold the pot with both hands and pull it out.



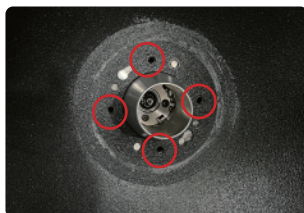
- ⑤ After taking out the old pot, take the new pot that will replace the old one. There are six temperature sensors on the furnace core. Use the needle tool provided by the company to extrude the thermal silicone grease and smear it on the six copper casing surfaces.



- ⑥ Take the pot changing tool provided by the company, and align the threaded side with the bottom of the furnace and tighten it clockwise.



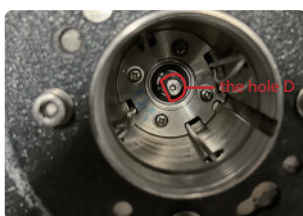
- ⑦ Hold the pot rim with your hands, and align the pot with the pot changing tool and then put it back slowly. When putting it back, rotate the pot until the screw hole at the bottom of the pot is aligned with the furnace hole. Then rotate the pot changing tool counterclockwise to take it out, and keep it properly.



⑧ After taking out the pot changing tool, tighten the screws into the screw holes in sequence, and then align the fork base with the center and put it on the bottom of the pot.



⑨ When putting the fork base back, make sure that the hole D in its center is aligned with the hole D at the bottom of the pot. Tighten the fork base clockwise, if it gets stuck, rotate its center part by hand and then continue to rotate the fork base until it is tightened.



⑩ After tightening it by hand, use the hex socket wrench to continue to tighten it clockwise. Then touch it to see whether or not there is any gap between the pot bottom and the base. If there is any, remove the base and clean the thread. If it still cannot be tightened, please contact our aftersales service personnel to install the fork. Then pot replacement is completed.

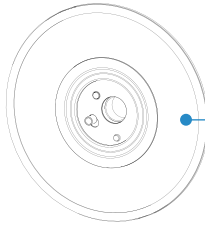


Tip

Pot replacement should be carried out rigorously, and is recommended to be responsible by a designated person, who can only follow the instructions to replace the pot after having carried out the operations several times under the guidance of our aftersales service personnel and having mastered the operations. Please keep the hands dry without grease before replacing the pot, in case an electric shock occurs.

Pot cover installation and removal

If the machine is used every day, please remove and clean the pot cover before installing it back on the machine.



Pot cover

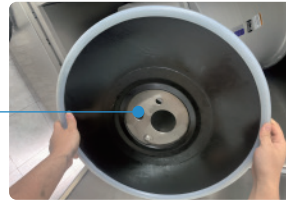
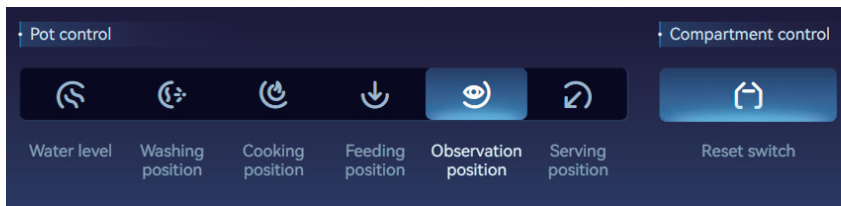


Photo of actual pot cover

Installation steps

- ① Open the Machine Manager interface and find the pot control button. Click on "Observation position" to adjust the furnace position for easy installation and removal.



- ② Put the pot cover on the seasoning socket of the machine with both hands. Slightly adjust the rotation angle of the pot cover so that the raised cylinder of the seasoning socket is located on the right of the elongated hole on the stainless steel in the center of the pot cover.



- ③ Push the pot cover back in place so that the stainless steel plane of the pot cover is just fit to the plane of the seasoning socket. Then turn the stainless steel convex in the center of the pot cover until you hear a "click". Then the key will flip up to buckle the stainless steel in the center of the pot cover.



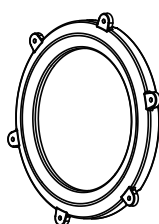
Removal steps

① After clicking on “Pot replacing position” in the Machine Manager interface, press and hold (never release) the key with your left hand while pressing the cylindrical stainless steel convex of and turning the pot cover clockwise downward with your right hand until hearing a “click”. Then you can remove the pot cover slowly.



Pot cover inside cleaning

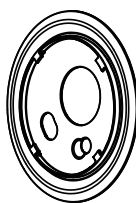
Structural parts



Pot cover
fixing ring



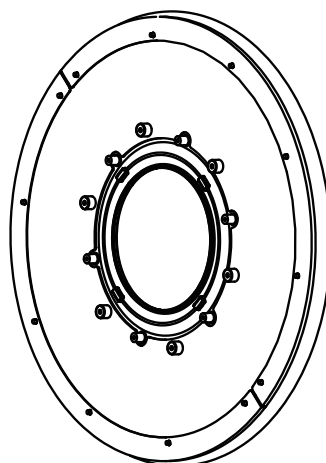
Pot cover
bottom ring



Pot cover
locking ring



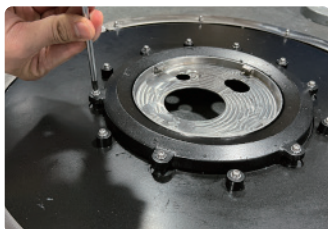
Pot cover
top ring



Pot cover

Removal and cleaning

1.Remove the pot cover from the machine. Use the Phillips screwdriver to remove the screws for fixing the pot cover fixing ring. Remove the pot cover bottom ring, pot cover locking ring and pot cover top ring.

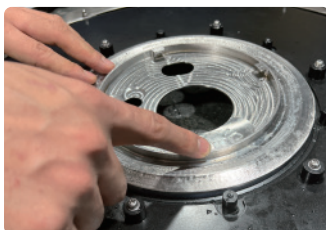
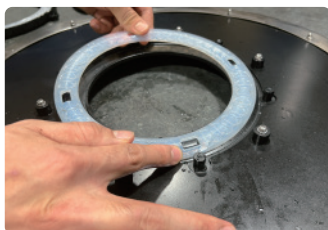


2.Clean the removed pot cover parts with a clean rag and dish cleaner.

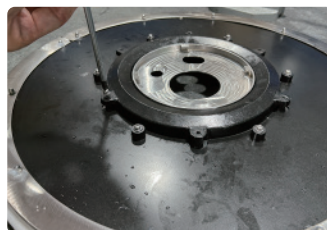
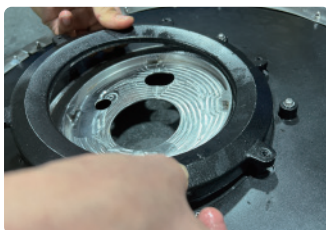


Installation after cleaning

3. Fit the slots on the back of the pot cover top ring to the groove of the pot cover. After putting the pot cover top ring, put the pot cover locking ring around the pot cover top ring tightly. Fit the slots on the pot cover bottom ring to the groove of the pot cover fixing ring tightly to avoid displacement caused by rotation.



4. After the pot cover bottom ring is aligned with the pot cover fixing ring, hold the pot cover fixing ring firmly with both hands to align it with the screw holes of the pot cover and put it in place and tighten all the screws. Finally, install the assembled pot cover back on the machine.



Tip

Please disassemble the pot cover and clean its inside more than once every month.

During installation, be sure to tighten all screws in place.

Please follow the pot cover installation and removal tutorial to install and remove the pot cover.

Clean the fume hood

Cleaning steps

1. Take a bucket and fill it with 15L of water. Add 1000 grams of baking soda. Stir well until alkali water is formed. Take the fume cleaning DN10 pipe (provided by the company).



Bucket

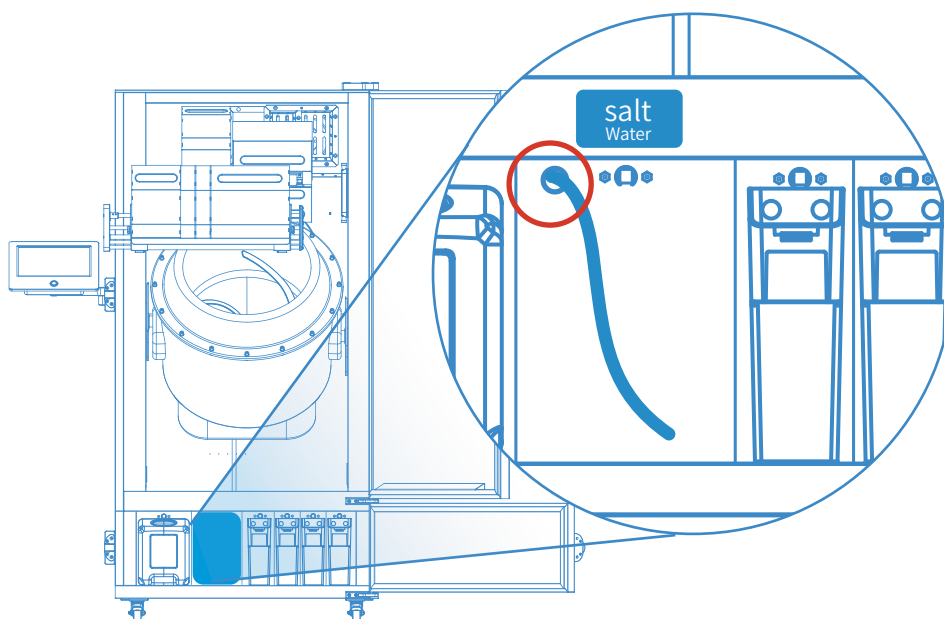


Fume hood cleaning pipe

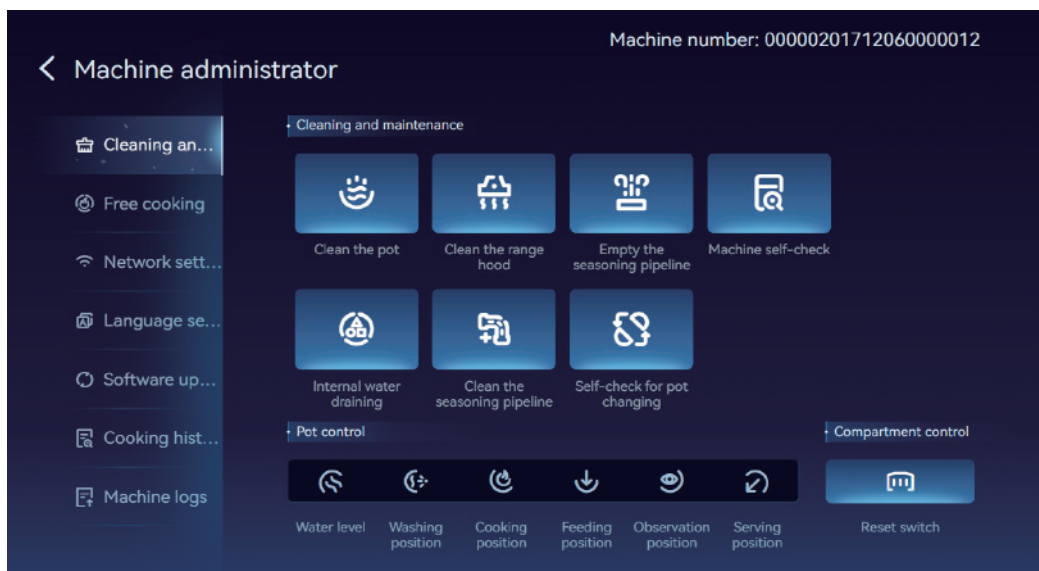


Alkali water

2. Open the ingredient compartment door at the bottom of the machine. Take out the salt water bin. Connect the fume cleaning DN10 pipe to the saturated alkali water container and the fume cleaning port in the salt water bin.



3. Open the main interface. Click on “Machine Manager” to open it. Click on “Clean fume hood” to open it. Then follow the system’s prompts to carry out the operations.



Tip

The fume hood should be cleaned in time. Be sure to get all ready before carrying out the cleaning according to the system’s prompts.

Clean the seasoning piping

Please clean and maintain the seasoning piping of the machine regularly, no less than once a week as recommended.

① Open the Machine Manager interface and click on the “Clean the seasoning piping” button to enter the cleaning interface.

According to the prompts on the screen, prepare 50 – 60°C hot water and pour it into the seasoning bins, and then put the seasoning bins back into the machine. Before starting the cleaning, make sure that each seasoning bin has contained more than 1000ML of water.



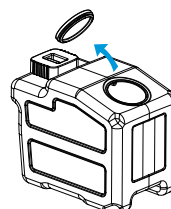
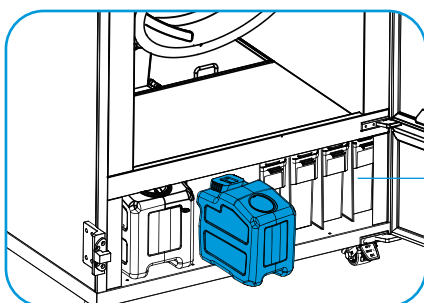
② Put the seasoning bins that have contained hot water back into the machine. Select the seasoning piping to be cleaned in the "Seasoning piping cleaning" interface and click on "Start cleaning."



Seasoning bin maintenance

Please clean and maintain the seasoning bins of the machine regularly. Replace the salt water bin once every three days. The saturated salt water will precipitate due to long evaporation. If it is not cleaned up, the dishes will likely be salty or the seasoning pump will be clogged. Please clean it up in time.

Please use up the prepared salt water as soon as possible. If you find that there is precipitate in the bottom of the bin, please clean it up in time.



Salt water bin

Empty the air from the seasoning piping

When any seasoning bin taken out is put back or if the machine is used for cooking less frequently, it is recommended to empty the air from the piping so as to keep the normal pressure in the piping.

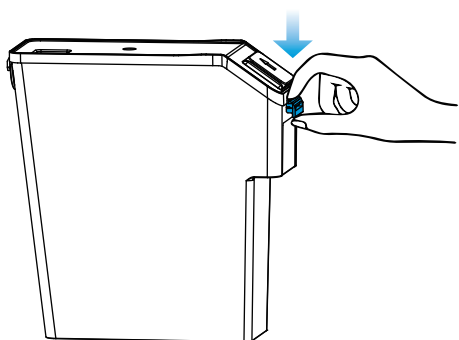
Before you proceed, please put the seasoning bottle back in the machine and ensure it is filled with seasoning.

① Open the Machine Manager interface and click the “Empty the air from the seasoning piping” button to enter the interface. In the interface, select the seasoning piping to be cleaned and click “Empty”.



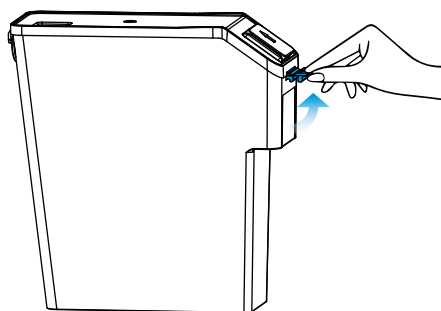
Seasoning bin (small) cleaning and installation

Before cleaning the inside of a seasoning bin, please follow the following steps to remove the seasoning bin cover.



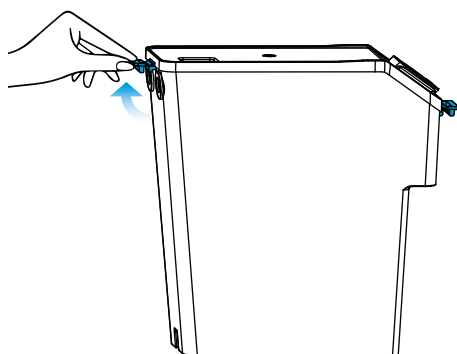
1

Press down the fastener on the cover with your finger.



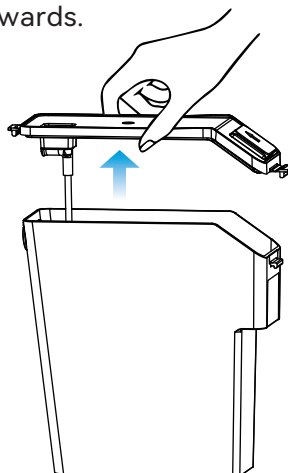
2

Use your other finger to lift the end of the fastener and open it outwards.



3

Open the fastener at the other end of the cover in the same way.



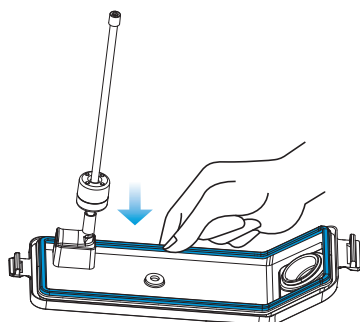
4

After opening the fasteners on the cover, remove the cover and clean it.

Tip

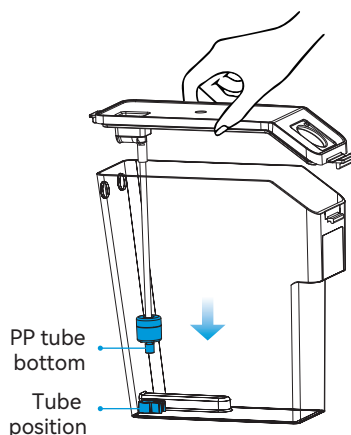
Please follow the above steps to avoid damage to the seasoning bins.

Seasoning bin (small) cleaning and installation



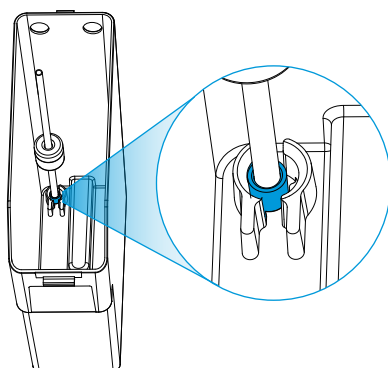
1

Press the bin cover seal in place.



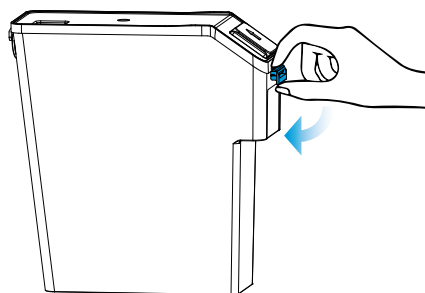
2

Place the cover onto the bin and make sure that the bottom of the pp tube is just in the tube position in the bottom of the bin.



3

The bottom of the pp tube must be inserted through the hole of the seasoning bin and into the tube position.



4

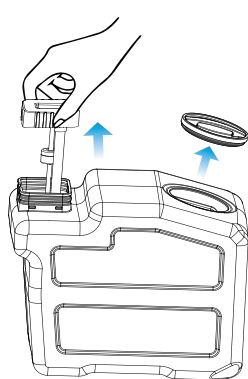
Close the fasteners on both sides of the cover.

Tip

Please follow the above steps so as to avoid malfunction caused by improper installation.

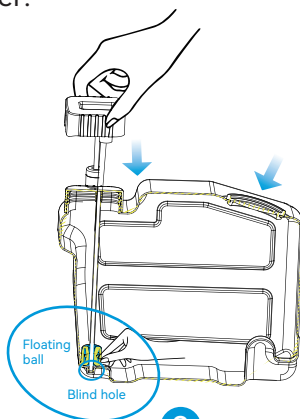
Seasoning bin (large) cleaning and installation

When cleaning the inside of a seasoning bin, please follow the following steps to remove and install the seasoning bin cover.



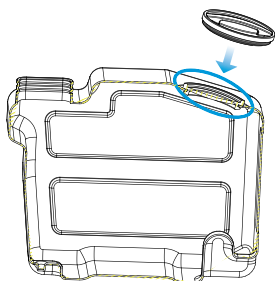
1

When carrying out the removal, lift the seasoning filling cap and square cap forcefully, and take out the floating ball under the square cap and clean it.



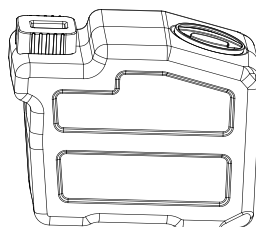
2

When carrying out the installation, insert both pp tubes on the square cap into the bin while holding the floating ball set with another hand and putting it in from the large bin opening to enable the pp tubes to be surely inserted into the blind hole of the seasoning bin after passing through the floating ball set.



3

The seasoning filling cap fastener should snap on the round opening of the seasoning bin.



4

Check whether or not the square cap and seasoning filling cap are tightened before the seasoning bin can be used again.

Tip

When carrying out the installation, the pp tubes on the square cap must be inserted into the blind hole of the seasoning bin after passing through the floating ball set.

Please follow the above steps to avoid damage to the seasoning bins.

Machine testing

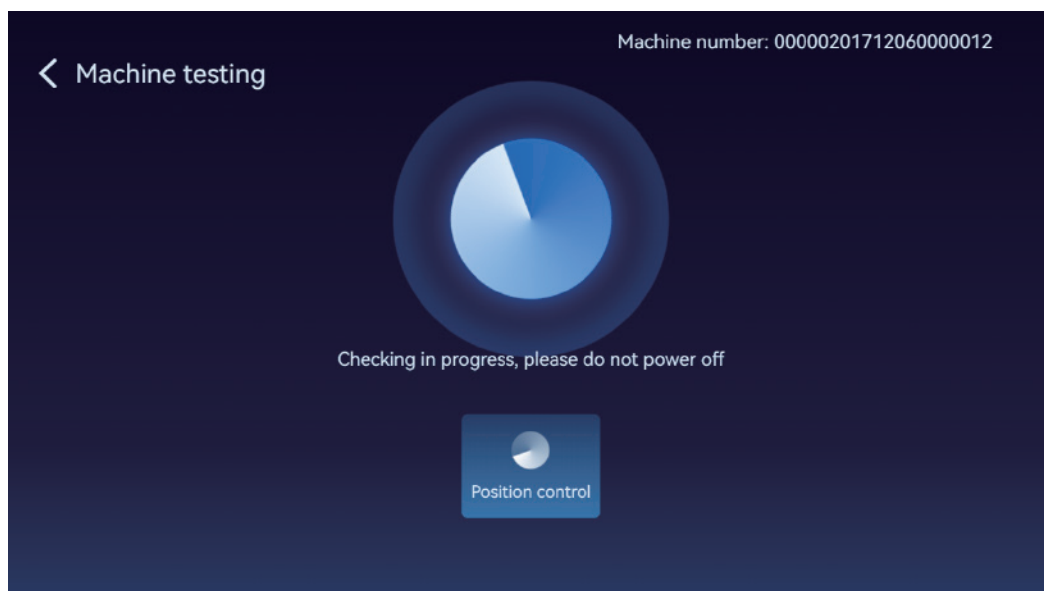
Please test the machine regularly, covering 6 major modules: position control, cooking, power, seasoning, water piping and ingredient compartment.

① Open the Machine Manager interface and click on the “Self-check” button to enter the Check interface. In the interface, you can select “Overall check” or “Partial check.”

Before the overall testing or the seasoning and water piping testing, please make sure that: 1. the seasoning bins have contained seasonings; 2. the water inlet pipe of the machine has been connected to the faucet.



② Click on any check module, the machine will automatically start the corresponding check program. (The following figure shows the overall testing program. If there is any error, you can test the corresponding check button to view the reason.)



Determine the cause and solution according to the fault detected by machine testing

Tested Part	Fault Description	Solution
Position control testing	<ul style="list-style-type: none"> • (WK0) communication fault • (WK1) lifting balance lock • (WK2) lifting motor stopped • (WK3) position control motor stopped • (WK4) Hall line 1 disconnected • (WK5) Hall line 2 disconnected 	<ul style="list-style-type: none"> • Please try to restart the machine • Check the motor wire for poor contact • Contact our aftersales service personnel or agents
Cooking testing	<ul style="list-style-type: none"> • (FC0/BC0) communication fault • (FC1/BC1) abnormal motor • (FC2/BC2) abnormal Hall • (FC3/BC3) motor overcurrent 	<ul style="list-style-type: none"> • Please try to restart the machine • Contact our aftersales service personnel or agents
Power testing	<ul style="list-style-type: none"> • (GL0) communication fault • (GL1) 2-point temperature imbalance • (GL2) rise failure • (GL3) peak • (GL4) packet loss 	<ul style="list-style-type: none"> • Check the communication lines. Check whether or not the power board buzzes normally when turned on. • Check whether or not the temperature sensor is in poor contact or is damaged. • Whether or not the check is carried out repeatedly and the pot needs to be washed to be cooled. • Check whether or not the thermal grease of the sensor is used up and needs to be replenished. • Contact our aftersales service personnel or agents
Seasoning testing	<ul style="list-style-type: none"> • (TL0) communication fault • (TL1 - 8) seasoning feeding timeout 	<ul style="list-style-type: none"> • Please try to restart the machine • Check whether or not there is insufficient seasoning in any seasoning bin • Check the seasoning bins for air leaks
Water piping testing	<ul style="list-style-type: none"> • (SL0) communication fault • (SL1) Water intake timeout 	<ul style="list-style-type: none"> • Please try to restart the machine • Check whether the faucet is connected and turned on • Check whether the water inlet pipe is clogged • Contact our aftersales service personnel or agents
Ingredients compartment testing	<ul style="list-style-type: none"> • (LC0) communication fault • (LC1 - 4) ABCD disconnected • (LC5) Hall signal disconnected • (LC6) motor disconnected 	<ul style="list-style-type: none"> • Please try to restart the machine • Check the electromagnet wire for poor contact • Contact our aftersales service personnel or agents

Troubleshooting

The cause and solution can be determined according to the fault description

Fault	Possible Cause	Solution
There is a bad smell in the pot after cooking	<ul style="list-style-type: none"> There are food residues in the fork gaps 	<ul style="list-style-type: none"> Check whether or not there are starch residues in the fork gaps and clean the fork in time
Unclean ingredients fed from the ingredient box	<ul style="list-style-type: none"> Too much ingredients in the box Too viscous ingredients in the box 	<ul style="list-style-type: none"> Check whether or not there is too much ingredients in the box. Try to reduce the quantities of ingredients. Check whether or not the ingredients are too viscous and therefore stuck to the box insides. Try to lubricate the inside with cooking oil.
The cooked food is not salty enough	<ul style="list-style-type: none"> The seasoning piping is clogged by precipitates 	<ul style="list-style-type: none"> Check whether or not the salt water piping or sauce piping has precipitates or is clogged. Please clean the seasoning piping and try again.
Slow drainage when the pot is washed or the machine is cleaned	<ul style="list-style-type: none"> The basket or drain tray at the drain port is clogged 	<ul style="list-style-type: none"> Check whether or not the basket or drain tray at the drain port is clogged by residues. If there is any, clean it up in time. Check whether or not the drain pipe is suppressed.
Sticky pot during cooking	<ul style="list-style-type: none"> Improper recipe used Improper ingredients used The dead spots of the pot inside are sticky and dirty 	<ul style="list-style-type: none"> Check the use period and life of the pot and whether or not the coating is aging Check whether or not a proper recipe is selected or whether or not the recipe instructions are proper Check whether or not the ingredients meet the requirements. Avoid adding any starch water or starch to the hot pot
The feeding rack makes abnormal noise	<ul style="list-style-type: none"> The feeding rack is stuck 	<ul style="list-style-type: none"> Remove the feeding rack, reinstall it and try again.
No water supplied for the pot to be washed or the fume hood, or no water supplied for cooking	<ul style="list-style-type: none"> The water inlet valve filter is clogged 	<ul style="list-style-type: none"> Check whether or not the water inlet valve is open or clean the water inlet valve in time.

The cause and solution can be determined according to the fault description

Fault	Possible Cause	Solution
The machine cannot be moved due to too large resistance to push	<ul style="list-style-type: none"> • Caster brake not retracted 	<ul style="list-style-type: none"> • Please check whether or not the caster brake is retracted or any of the casters is stuck in any object.
Water leakage in the water inlet / drain port	<ul style="list-style-type: none"> • Improper water pipe installation 	<ul style="list-style-type: none"> • Check whether or not the drain pipe and water supply pipe joints are tightened and whether or not any gasket is not installed or any thread is misplaced.
Improper touches on the operation panel	<ul style="list-style-type: none"> • There is moisture or grease on the operating panel 	<ul style="list-style-type: none"> • Check whether or not there is moisture or grease on the operating panel. Keep it dry and clean.
Fume leaks during cooking	<ul style="list-style-type: none"> • Door seal problem 	<ul style="list-style-type: none"> • Check whether or not the door is closed tightly. Make sure that the fasteners are tight.
Network connection problem	<ul style="list-style-type: none"> • Incorrect network connection 	<ul style="list-style-type: none"> • Make sure that the Internet can be accessed steadily through the Wi-Fi. • Make sure that the wireless network protocol complies with the 802.11a/g/n.2.4G.WAP2 encryption protocol. • Smart devices running IOS are not supported to be used as wireless hotspots.
Mild paralysis caused by touching the chassis	<ul style="list-style-type: none"> • The machine is not reliably grounded 	<ul style="list-style-type: none"> • Please make sure that the machine is properly grounded or contact our aftersales service personnel.
Software lagging or crashing	<ul style="list-style-type: none"> • System software problem 	<ul style="list-style-type: none"> • Please restart the control panel or contact our aftersales service personnel.

Tip

If you have any questions about the above or your problem still cannot be resolved, please contact our aftersales service personnel.

Repair and maintenance

Operators who have received training from our company, or those who are skilled in operating the machine, are in charge of maintaining and servicing this cooking machine. When performing maintenance and servicing, please pay attention to the following:

- (1) Ensure that the system software of the cooking machine is regularly updated and upgraded.
- (2) When using it in daily life or creating new recipes, it is strictly prohibited to ignite the furnace without adding ingredients or seasonings to the pot and without activating the cooking mode. This will ensure the seasoning system is clean, and helps prevent dirt build-up and pipe blockages.
- (3) When cooking a large quantity of dishes, it is important to clean the draining tray regularly, and to use a clean, damp cloth to wipe down the hard-to-reach areas and edges of the pot every 10-15 dishes. (Ensure the pot has cooled down before cleaning to avoid burns.)
- (4) When using the new machine for the first time, it's essential to fill the seasoning bottle with warm water, and to clean both the bottle and the cooking machine several times. This will ensure the seasoning system is clean, and helps prevent dirt build-up and pipe blockages.
- (5) If the machine will not be used for an extended period, make sure to empty the seasoning and drain any remainders in the seasoning pipeline. Fill the seasoning bottle with a saturated solution of baking soda and warm water, and clean the seasoning pipeline multiple times until the solution is completely drained from the bottle. When you're ready to use the machine again, fill the seasoning bottle with warm water, and clean both the seasoning pipeline and the machine several times. This will ensure a clean and unobstructed seasoning pipeline.
- (6) Extended cooking of starchy dishes can easily damage the pot. Please limit the use of the machine for preparing such dishes.


Tip

In case of an emergency, you should:

turn off all operating components of the machine;
Switch off the power switch and the air switch on the back of the machine.
for some minor faults, you can refer to the above troubleshooting and solutions to determine whether or not they can be addressed quickly.
After you have checked according to the above troubleshooting, if the machine still cannot operate normally, please contact our aftersales service personnel or agents.

Product hazardous substance limit description (RoHS)

Names and Contents of Hazardous Substances

Parts Name	China RoHS controlled substances or elements					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent chromium (Cr (VI))	Polybrominated biphenyls (PBB)	Polybrominated diphenyl ethers (PBDE)
Housing	0	0	0	0	0	0
Liner	0	0	0	0	0	0
Pot	0	0	0	0	0	0
Profiled aluminum	0	0	0	0	0	0
Painted metal parts	0	0	0	0	0	0
Metal accessories	0	0	0	0	0	0
Plastic parts	0	0	0	0	0	0
Seasoning bin	0	0	0	0	0	0
Silicone tube	0	0	0	0	0	0
PP tube	0	0	0	0	0	0
Door seal	0	0	0	0	0	0
Circuit board	0	0	0	0	0	0
Heating wire	0	0	0	0	0	0
Power Cord	0	0	0	0	0	0
Thermostat	0	0	0	0	0	0
Labels	0	0	0	0	0	0
Silicone adhesive	0	0	0	0	0	0
Food-grade lubricant	0	0	0	0	0	0
<p>This table is formulated according to SJ/T 11364</p> <p>▶ O: It indicates that the contents of the hazardous substances in the homogeneous materials of the component are below the limits specified in GB/T 26572.</p> <p>▶ X: It indicates that the contents of the hazardous substances in at least one homogeneous material of the component exceed the limits specified in GB/T 26572.</p>						
<p>Description of hazardous substances: The contents of hazardous substances in the materials used in our products meet the limit requirements of the hazardous substance limit standard GB/T26572. Some are marked with "X", which indicates that the hazardous substances or elements still cannot be substituted due to the global technology development level. The company will endeavor to substitute the hazardous substances or elements as the global technology is developed. When any hazardous substance is upgraded for environmental protection due to technology development, it will be included in the new version of the manual.</p>						
<div> <div>  <p>Environment-friendly use period mark</p> </div> <div> <p>This mark is applicable to the electronic information products sold in the People's Republic of China. The number in the center of the mark is the number of years of the environment-friendly use period under normal conditions of use.</p> </div> </div>						
<p>Tip: The safe use period depends on this product. It is recommended to replace it with a new machine after a certain number of years.</p>						

Food contact material description

Food contact materials and products

No.	Parts Name	Materials	Remark
1	Ingredient box	Plastic	/
2	Pot	Metal coating	/
3	Assembly of seasoning bin, seasoning straw, etc.	Plastic	/
4	Seasoning pump assembly	Silicone rubber	/
5	Silicone tube	Silicone	/
6	Assembly of check valve and seasoning collecting tube	Plastic	/
7	Adapter	Metal	/
8	Braided hose	Plastic	/
9	DC diaphragm pump assembly	Plastic	/
10	Spray head	Metal	/
11	Pot cover	Metal	/
12	Pot cover sealing ring	Silicone	/
13	Seasoning straw	Plastic	/
14	Quick joint	Plastic	/
15	Flow meter	Plastic	/
16	Water inlet solenoid valve assembly	Plastic	/
The food contact parts of this product meet the following national food safety standards: GB4806.1-2016, GB4806.6-2016, GB4806.7-2016, GB4806.9-2016, GB4806.10-2016, GB4806.11-2016			

Notes:

1. This product should not be used as a container for long-term storage of food.
2. Before using this product, please remove all packaging materials inside (including but not limited to cardboard, adhesive tape, cable ties, etc.).
3. When using the machine for the first time, please follow the instructions of the manual. Afterwards, you can use it routinely.
4. Products of this series contain the above food contact materials. Some models may not contain some of the materials, where the actual product shall prevail.

Specifications parameters

Machine parameters

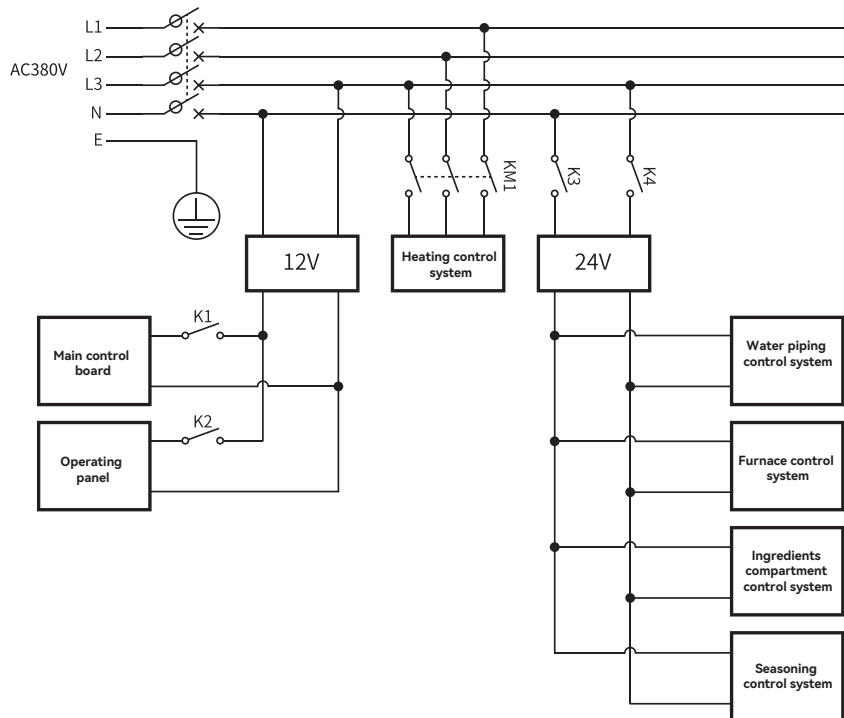
Name	Wei Ba Robot Chef
Model	Buffalo H7
Rated voltage	380VAC(±10%)
Rated frequency	50Hz
Rated input power	25kW
Physical dimensions (W × D × H) (mm)	About 1100X1300X1950
Packaging size (W × D × H) (mm)	About 1300X1500X2250
Net weight	About 400Kg
Total volume of pot	68L
Maximum capacity of cooking each time	17Kg (food density: 1Kg/L)
Volume of seasoning bin	Large: 11L; small: 3.3L
Volume of cell A	8L
Volume of cell B	2.3L
Volume of cell C	2.3L
Volume of cell D	13.5L

Tip

The above parameter data may have somewhat deviations. The actual data shall prevail.

Technical data

Electrical schematic



Repair service

This card is used as a warranty certificate. When purchasing our products, please fill in this warranty card immediately and keep it properly. Please present the warranty card and valid invoice or contract for repair.

Product warranty card

Relevant information

User name	Phone number
Contact address	
Product model	Product model
Purchase place	Purchase time
Repair station	Invoice number

Repair records

Date	Repaired Item	Repairer

(This copy is kept by the customer as a warranty certificate)

Warranty policy

Dear customer:

Thank you for your purchase of our product! This warranty policy is developed for protecting your legitimate rights and interests, offering you carefree product experience and improving our aftersales service for customers. Please read it carefully and make valuable comments and suggestions.

I. Only professionals accredited by the company can install this product. For products that are not covered by the warranty, you can still feel free to ask our customer service center for service.

II. The warranty covers the following:

1. If the product has any fault, please contact our company's local distribution outlets or customer service center.
2. The warranty period of the whole Wei Ba Robot Chef is two years, excluding accessories and consumables.

Warranty items are as follows:

Type	Warranty Item	Warranty Period
The whole product	Core parts: HMI panel assembly, furnace assembly (excluding fork assembly and pot), feeding mechanism (excluding feeding bin), lifting mechanism assembly, fume treatment assembly, solenoid valve assembly, power board assembly, power box, control circuit board, sensor, seasoning system (excluding seasoning bins) and pot cover assembly (excluding adhesive tape)	2 years
Consumables and accessories	Feeding rack assembly, seasoning bins, pot, fork assembly, Ingredient box cell A/B/C/D	
Consumables and accessories can be purchased separately from our aftersales service center. For more information, please refer to the List of Accessories provided by our aftersales service center.		

III.The product to be repaired should be packaged and transported properly. We are not liable for any damage or loss that occurs during transportation.

IV.The warranty does not cover the following:

- 1.The effective three-guarantee warranty period expires.
- 2.No warranty card or invoice or the information of the warranty card and invoice is not consistent.
- 3.Damage caused by human factors.
- 4.Damage caused by force majeure.
- 5.Any damage caused by use, maintenance or adjustment not in accordance with the requirements of the Product Manual.
- 6.Damage caused by using the product under conditions beyond the normal conditions of use.
- 7.Removal or repair carried out by any personnel unauthorized by Shanghai Aican.
- 8.Malicious falsifying of warranty card contents and product information, including fuzzing, tearing, tampering, etc.
- 9.Any failure or damage not resulting from the design, technology, manufacturing or quality of the product.

In any of the above cases, the user needs to pay for the repair.

V.The manufacturer has the right to modify the model without prior notice.

VI.The warranty card must bear the official seal of the sales unit and be dated to ensure your rights and interests.

VII.This product manual is only applicable to products sold in Chinese mainland (excluding Hong Kong, Macao and Taiwan). The warranty policy is only applicable to the Chinese mainland (excluding Hong Kong, Macao and Taiwan).

VIII.The contents of this manual have been carefully checked. When you find any typographical errors or omissions or any misunderstood content, the company reserves the right of final interpretation.