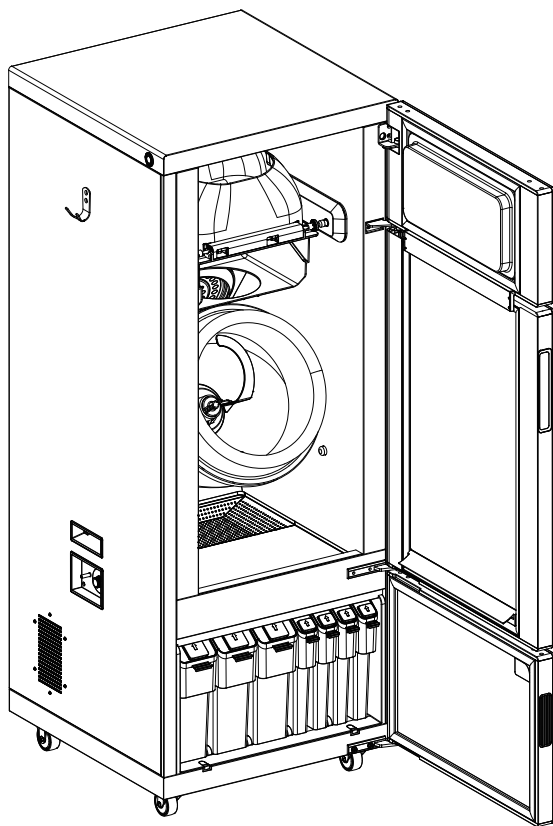


Aican products perfectly reproduce chefs' delicious dishes.

Weiba Robot Chef Operating Manual



味霸 厨神

- Please read this manual carefully before using this product.
- Our company reserves the right to interpret the manual.
- Please refer to the actual product for its appearance.
- 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 Chinese mainland (excluding Hong Kong, Macao and Taiwan). The warranty policy is only applicable to Chinese mainland (excluding Hong Kong, Macao and Taiwan).



Version: V1.2

CERTIFICATE OF CONFORMITY

Product Name: Weiba Robot Chef

Product Model: H22

Production Date: _____

Inspector: _____

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



For software instructions, please scan the code
to download the AICMOS Operating Manual

AICAN 上海爱餐机器人(集团)有限公司
Shanghai Aican Robot (Group) Co. Ltd.

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



WeChat official account



Official website

IMPORTANT SAFEGUARDS

When using the Robot Chef, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Disconnect all connections when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. This product has more than one power supply connection point. Disconnect all power supplies before servicing. This appliance must be grounded. To provide continued protection against risk of electrical shock, connect to a properly grounded circuit that is protected by a ground-fault circuit interrupter (GFCI). ⚡
13. Do not use appliance for other than intended use.
14. Do not immerse in water.

Save these Instructions.

WARNING / ATTENTION

Mesures de sauvegarde importantes

Lorsque vous utilisez un robot cuisinier, vous devez toujours suivre les précautions de sécurité de base, notamment:

1. Lisez toutes les instructions.
2. Ne touchez pas les surfaces à haute température. Utilisez une poignée ou un bouton.
3. Pour éviter l'électrocution, ne pas immerger les fils ou les appareils électriques dans l'eau ou d'autres liquides.
4. Une surveillance étroite doit être exercée lorsque l'enfant utilise un appareil quelconque ou lorsqu'un appareil quelconque est utilisé à proximité de l'enfant.
5. Déconnectez toutes les connexions lorsqu'elles ne sont pas utilisées et avant le nettoyage. Laissez refroidir la pièce avant de la mettre ou de la retirer.
6. N'utilisez aucun appareil avec des fils endommagés ou après que l'appareil soit défectueux ou endommagé de quelque manière que ce soit. Renvoyer l'équipement à l'organisme de service autorisé le plus proche pour inspection, réparation ou réglage.
7. L'utilisation d'accessoires qui ne sont pas recommandés par le fabricant de l'appareil peut causer des dommages corporels.
8. Ne pas utiliser à l'extérieur.
9. Ne laissez pas la corde pendre sur le bord de la table ou du comptoir et ne touchez pas les surfaces chaudes.
10. Ne pas mettre sur ou près d'un brûleur à gaz chaud ou électrique, ni dans un four chauffé.
11. Vous devez faire très attention lorsque vous déplacez des appareils contenant de l'huile chaude ou d'autres liquides chauds.
12. Ce produit a plus d'une alimentation électrique. Il faut couper toutes les alimentations avant l'entretien. La violation de ce manuel va conduire aux accidents graves ou morts. Il faut mettre cet appareil à la terre. Pour assurer une protection continue contre le risque de choc électrique, connectez cet appareil à un circuit relié à la terre qui est protégé par une classe reconnue un ground-fault circuit interrupter (GFCI). ⚡
13. Ne pas utiliser l'appareil pour une utilisation non prévue.
14. Ne pas immerger dans l'eau.

Conservez ces instructions.

WARNING / ATTENTION

Table of Contents

Product Disclaimer	01
Product safety precautions	03
Product feature highlights	05
Product structure introduction	06
Product parts	07
Ingredient box introduction	08
Basic requirements for use site	09
Installation dimension requirements	10
List of accessories	11
Installation instructions	13
Seasoning preparation	17
Seasoning addition steps	18
Precautions for turning on the machine	19
Steps to turn on the machine for the first time	20
Preparation before cooking	22
Cooking steps	23
Daily cleaning	24
Cleaning and use of the spray gun	25
Feeding bin installation and removal	26
Fork installation and removal tutorial	27
Furnace and pot replacement tutorial	28
Pot cover installation and removal	30
Pot cover inside cleaning	32
Clean the range hood	34
Seasoning piping cleaning	36
Clear the air from the seasoning pipeline	37
Seasoning bin removal and cleaning	38
Seasoning bin installation	39
Machine check	40
Troubleshooting	42
Repair and maintenance	44
Food contact material description	45
Specification parameters	46
Technical data	47
Repair service	48
Warranty policy	49

Product Disclaimer

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

I. General Information

1. This machine is used at the users' 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 Weiba are required to abide by the applicable laws and regulations of the People's Republic of China, and maintain high standards of morality and societal ethics.
4. When using “Weiba,” 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 Weiba are not responsible for any personal safety accidents resulting from your improper use of this self-service machine.

6. Safety Precautions of Weiba Robot Chef:

- (1) Safety first. Use it at your discretion.
- (2) Weiba should be used per the instructions.
- (3) When installing Weiba, users are required to connect the leakage protection switch and ensure the main circuit is grounded. If any safety incidents occur due to incorrect installation or operation in violation of the instructions, the user will be held responsible.
- (4) After using the Weiba, 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.)
- (5) The use of the Weiba will generate high temperatures on its internal surface. It is strictly prohibited to touch it with bare hands.
- (6) When using it in daily life or creating new recipes, avoid dry heating to prevent damage to the pot's coating.
- (7) Disassembling and reassembling the machine without authorization is prohibited.
- (8) When users use their own untested recipes, leading to damage to the machine parts, they should be held responsible.

(9) The machine should be maintained by operators who have been trained by our company or have basic machine operating skills. For maintenance, make sure that:

- ①the system software of the machine is updated and upgraded regularly;
- ②During daily use or research and development of dishes, before adding any ingredient or seasoning and starting stir-frying, do not start heating in case the pot coating is damaged.
- ③If you need to cook a large number of dishes, be sure to clean the drain tray and wipe the sanitary dead spots such as the fork, etc. with a clean wet rag once every 10 – 15 dishes (before being cleaned, the pot needs to be cooled to avoid burns);
- ④Before using the new machine for the first time, it is necessary to fill the seasoning bins with warm water and clean the seasoning straws and the machine several times to ensure the cleanliness of the seasoning system and prevent dirt and straw blockage;
- ⑤If the machine will not be used for a long time, the seasonings and residual seasonings in the seasoning piping should be cleared. Fill the seasoning bins with warm saturated baking soda water, and clean the seasoning straws several times until the warm water in the seasoning bins is drained. Before using the machine again, the seasoning bins should be with filled with warm water, and clean the seasoning straws and wash the machine several times to ensure that the seasoning piping is unclogged and hygienic.
- ⑥Long-term cooking of starchy dishes is likely to damage the pot. 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 (excluding the rules of conflict of laws) in the mainland of the PRC. 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 on the machine when using the product.

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:

 <p>PROHIBITION</p>	 <p>WARNING</p>	 <p>CAUTION</p>
Operation prohibited	Operations must be in strict accordance with requirements.	Attention must be paid to this part



Do not use it without ground wire.

Do not use power supply other than the 200~240Vac 60Hz power supply.

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

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

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

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 keep a safe distance of more than 1.2m away from the product.

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

Do not use any abrasive cleaner or sharp metal scraper to clean the glass of the product, so as not to scratch the glass or even break the glass.

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 glass panel and metal frame over-heat. Do not touch them.

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

Do not use the door handle when handling the product, but hold its bottom to lift it and handle it gently.

If any anomaly (such as abnormal noise, odor, smoke, etc.) occurs during use, unplug the power plug of the machine immediately, and ask professionals for repair.



CAUTION

Before the machine is used for the first time, please clean the operating cavities 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 cavities have been cleaned, use a clean towel to wipe them 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.

The machine should be installed in a place that can bear more than its weight. Otherwise there will be injury or loss.

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 food box into the machine, select a recipe and flavor and start cooking by one click, and then the machine will cook according to the chef's cooking steps.

- **Fume disposal**

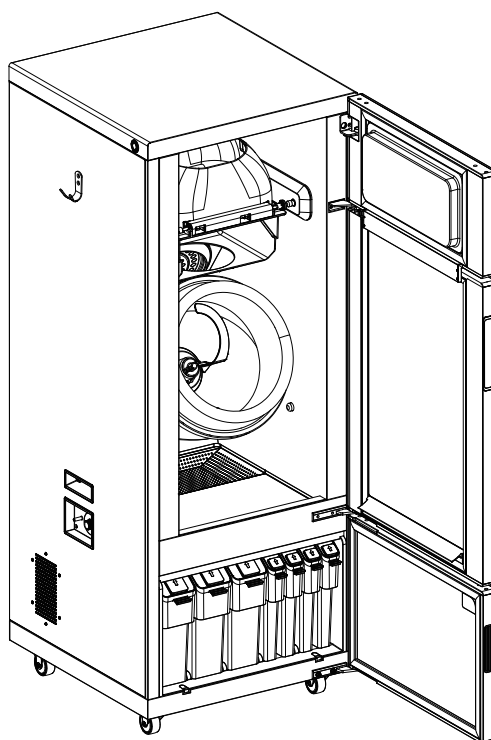
The machine uses a patented fume treatment technology to treat the fume several times before discharging it through the drain pipe.

- **Massive cloud recipes and recipe development**

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 the machine has cooked a dish, you can click "Wash Pot", and then the machine will automatically wash the pot before cooking again.

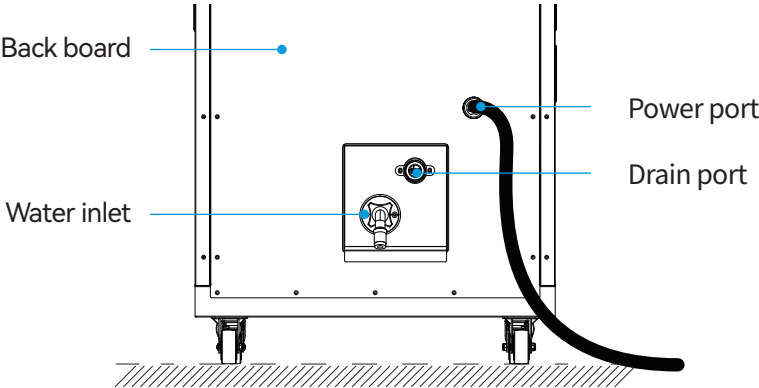
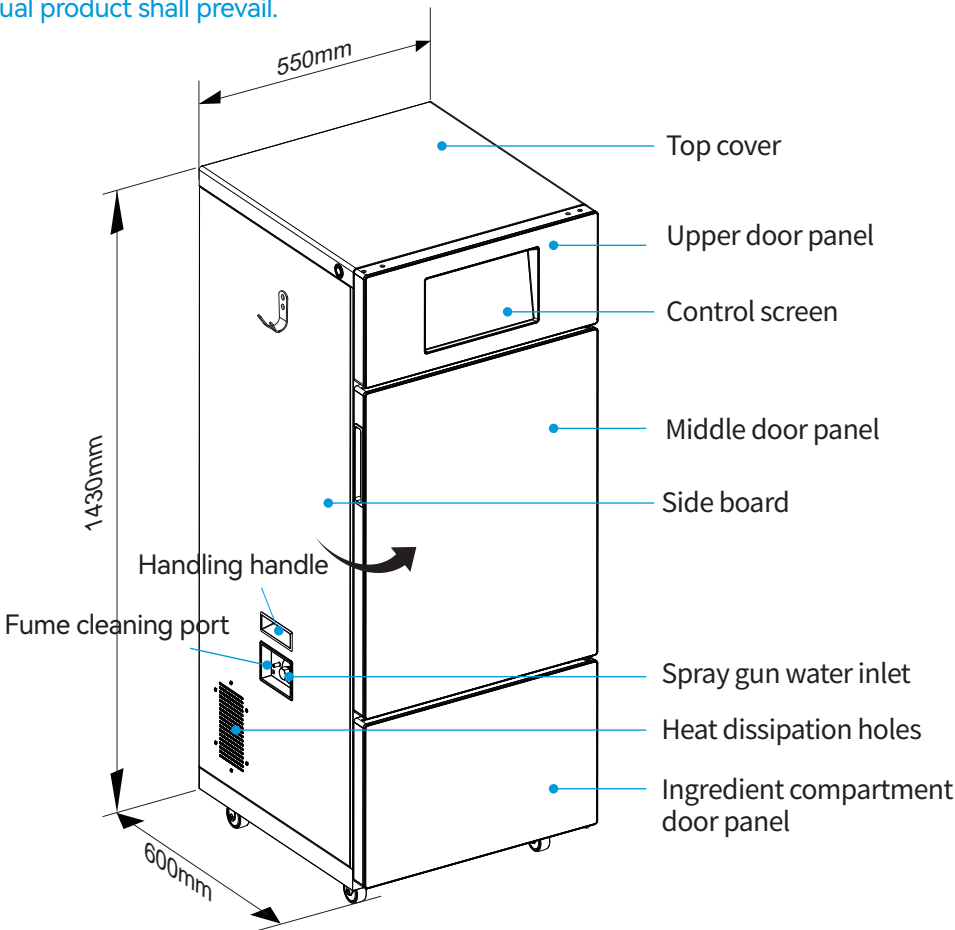


Product structure introduction

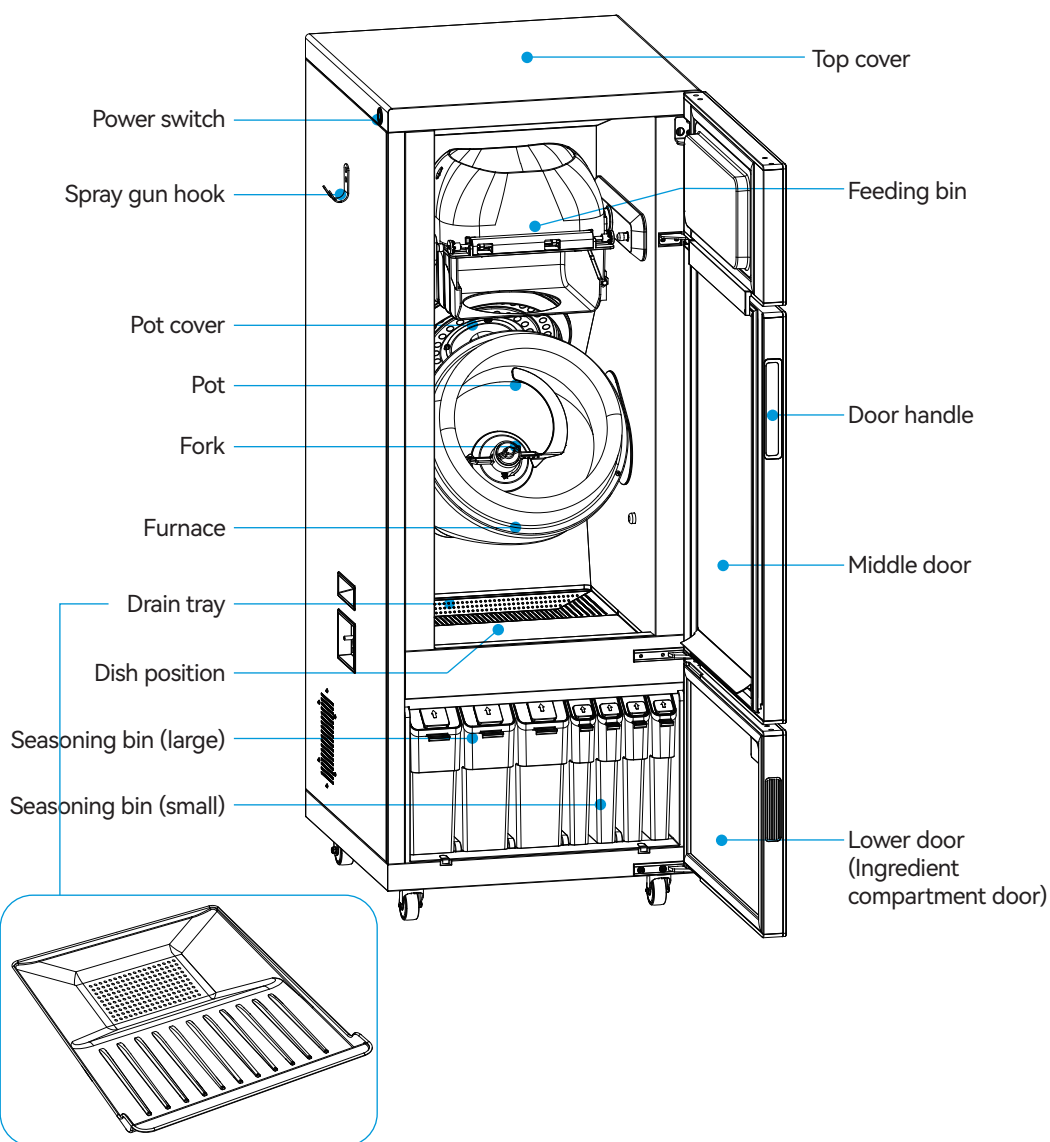
Product description

Main body size: 550X600X1430mm (width X depth X height)

The actual product shall prevail.



Product parts



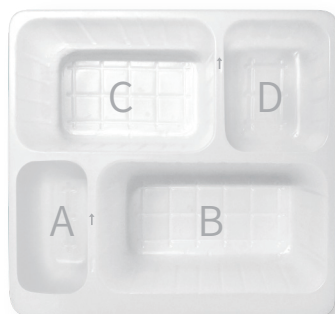
Tip

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

Ingredient box introduction

Product description

The 4-cell ingredient box is Weiba Chef's dedicated ingredient box, including cell A, B, C and D, which will respectively contain the ingredients in accordance with the robot chef's special recipes. The ingredient box should be pushed into the feeding bin of the robot along the direction indicated by the arrow on the ingredient box.

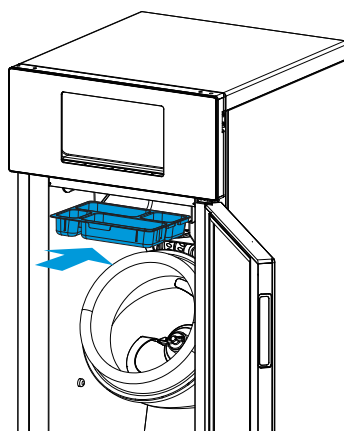


4-cell ingredient box



Ready ingredient box

- ① Fill the four cells with ingredients in accordance with a recipe.



- ② Put the ready ingredient box into the feeding bin along the direction indicated by the arrow on the ingredient box.

Tip

Please do not pour too much viscous liquid such as oyster sauce, bean paste, etc. into the ingredient box in case the feeding is affected.

Basic requirements for use site

I. Power requirements

Equipped with a 2P circuit breaker with leakage protection function (rated current $\geq 32A$), and must be grounded, rated: 200~240Vac, 60Hz, 5500W.

II. Water supply requirements

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 pressure should be 0.1 – 0.4Mpa. (If the water pressure is higher than 0.4Mpa, 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 your home's main sewage pipe. The distance between the branch sewage pipe opening and the ground should be no higher than 100mm. The diameter of the branch sewage pipe should be 60mm.

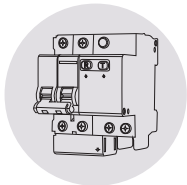
III. Network requirements

There must be a stable WiFi wireless network on-site, which should be accessed without barrier within 10 meters from the machine. (Please make sure that a separate network is provided exclusively for the machine. Networking mode: 2.4Ghz wireless network. Network access protocol: 802.11b/g/n)

IV. Other requirements

Ambient temperature: 10 – 40°C. Ambient humidity: 50% – 85%RH. Altitude: 0 – 2000m.

V. Other items not listed will be adjusted according to the site.



2P circuit breaker



DN15 snap-on faucet



Drain pipe



WiFi

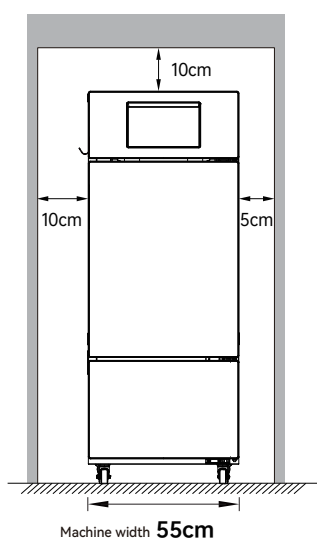
Tip

- If the water supply pressure of the machine is less than 0.1Mpa, its water piping is likely unable to be switched on.
- If the water supply pressure of the machine is more than 0.4Mpa, its water piping is likely to break down.
- To ensure normal use, the power supply current of the machine should be no less than $30A \times N$ (N is the number of machines). Overload should be avoided.
- 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 dimension requirements

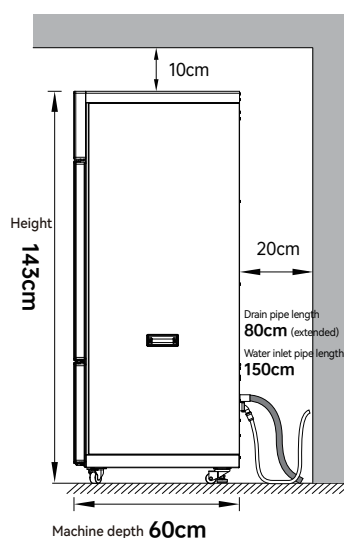
Main body size: 550X600X1430mm (width X depth X height)

Right side reserved space $\geq 5\text{cm}$; left side and top reserved space $\geq 10\text{cm}$; back reserved space $\geq 20\text{cm}$; front reserved space for door opening $\geq 56\text{cm}$



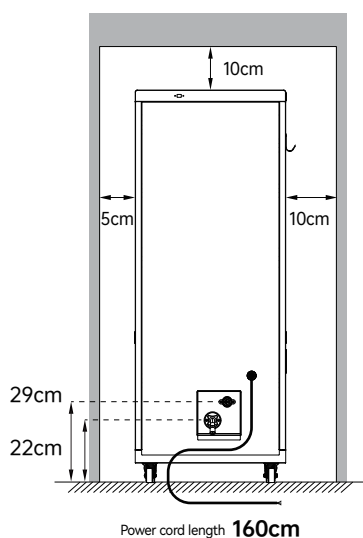
Front View

Reference dimensions of reserved space



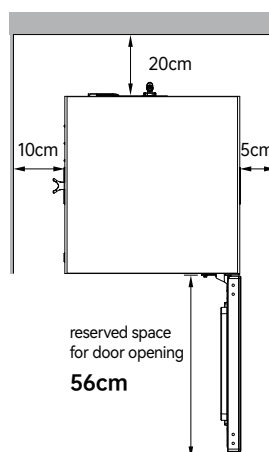
Side View

Reference lengths of water inlet pipe and drain pipe, and reference dimensions of reserved space



Rear View

Heights of water inlet and drain port, and length of power cord



Top View

Reference dimensions of reserved space for front door opening

List of accessories

No.	Accessory Name	Accessory Illustration	Quantity
1	Pot		2
2	Feeding bin		1
3	Injecti on molded ingredient box		10
4	Ingredient box		5
5	Ingredient box cover		15
6	Socket		1
7	Socket wrench		1
8	Thermal grease		2
9	Handheld spray gun		1
10	Spray gun hook		1
11	Drain pipe		1

No.	Accessory Name	Accessory Illustration	Quantity
12	Water inlet pipe (with filter)		1
13	Hexagonal wrench		1
14	Fume hood cleaning pipe		1
15	Current leakage protector		1
16	Current leakage protection box		1
17	Progress indicator light		1
18	USB adapter		1
19	Thread seal tape		1
20	Cleaning brush		1
21	Manual		1

Tip

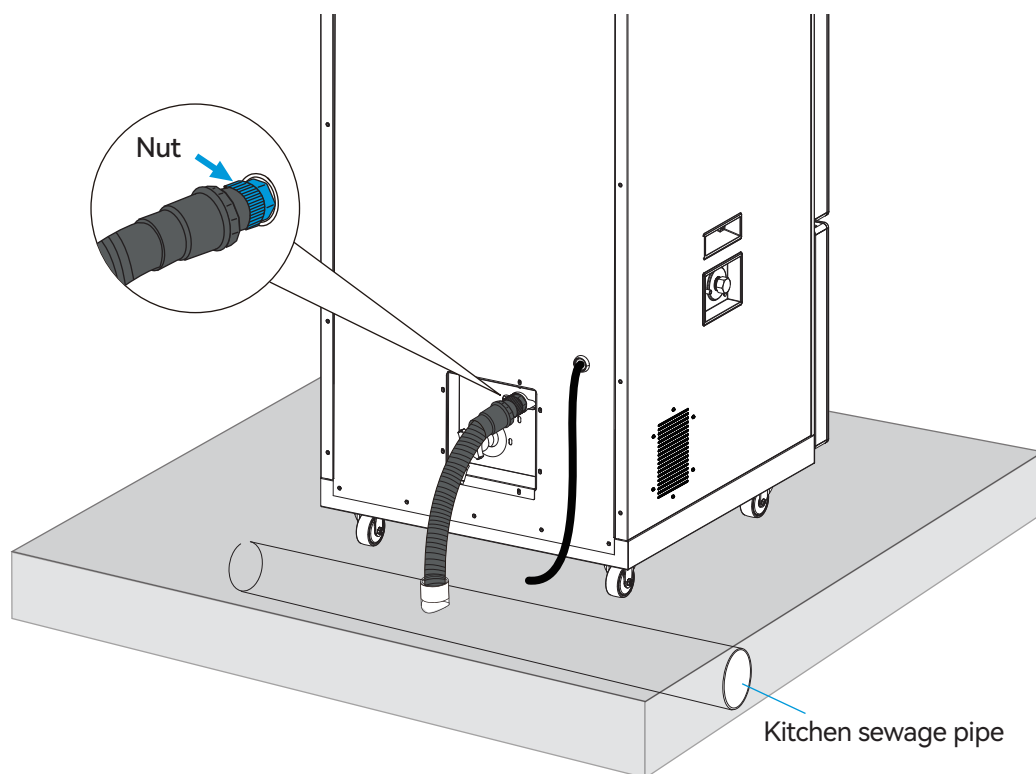
Please check whether the above accessories are complete. If there is anything omitted, please contact our aftersales personnel or agent.

Installation instructions

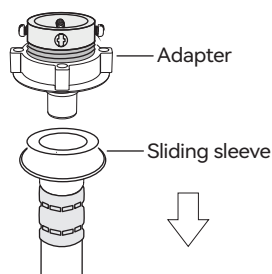
- I. Take out all the accessories from the accessory bag and check whether the accessories are in accordance with the list of accessories.

II. Drain pipe installation

- Loosen the nut at the smooth end of the drain pipe, put it on the drain port of the machine, and then tighten the nut. Do not pull it out. Insert the other end into the sewage pipe.

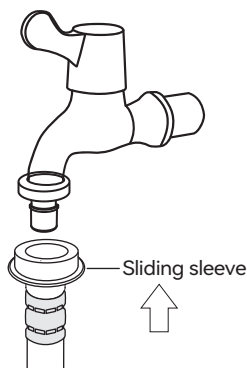


III. Water inlet pipe and faucet

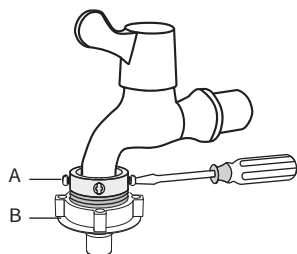


1. For the 4 points snap-on faucet, directly screw the water inlet pipe to the faucet.

Slide the sliding sleeve downward to separate the main body of the water inlet pipe from the adapter.

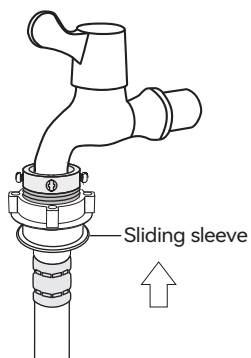


Slide the sliding sleeve downward and put the main body of the water inlet pipe up at the faucet outlet.



2. For the threaded faucet, first separate the adapter at one end of the water pipe, install the adapter on the faucet, and then stick into the water inlet pipe.

Unscrew part A and B to about 5mm, unscrew the four screws of part A and horizontally cover them on the faucet mouth (the faucet mouth must be flat, if not, be sure to polish it), and push them up firmly to make the rubber washer tightly press on the center of the faucet mouth plane. Then tighten the screws one by one, and then tighten part B after finishing the above process.

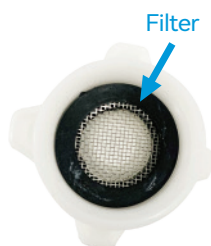


Press the sliding sleeve on the quick connector (4 small balls must be exposed), insert it into the connection base and push it upwards. Release the sliding sleeve until it is firmly plugged into the socket, and then the connection between the faucet and the quick connector is completed. If the water is needed, just turn on the faucet.

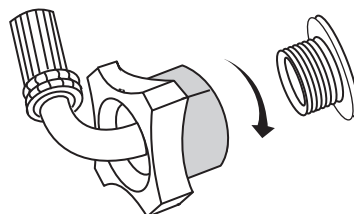
Installation instructions

IV. Connect the water inlet pipe with the machine

1. Screw the water inlet pipe to the water inlet pipe joint of the machine.
(Before installing the water inlet pipe, make sure that the flat gasket of the water inlet pipe filter does not fall off.)

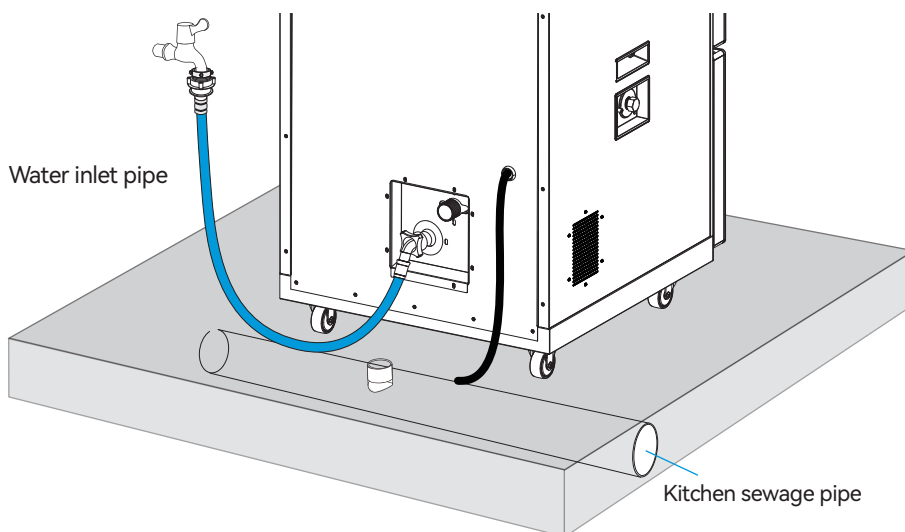


Front of the water inlet pipe



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 so as to prevent it from intersecting, bending and entangling and prevent it from being connected loosely to cause water leakage.

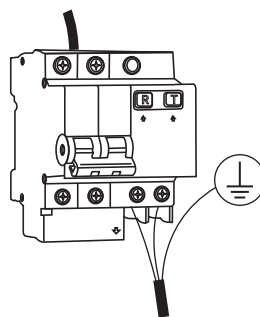
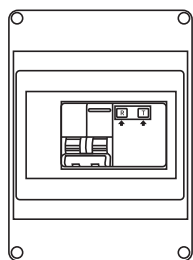


Tip

Note: Please clean the filter regularly every month so as to avoid water inlet blockage.

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.

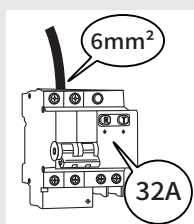
V. Power cord installation



- ① Install the current leakage protector to the current leakage protection box equipped.
- ② Connect the live wire, neutral wire and ground wire at the machine side end of the power cord according to the marks on the current leakage protector. The cord must be grounded so as to avoid current leakage.

CAUTION

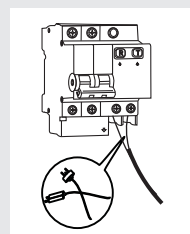
Be sure to use the rated current of $\geq 32A$
Current leakage protector
Power supply cable diameter $\geq 6mm^2$ (GB)



Do not replace the power cord without permission



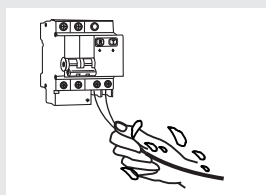
Prohibited



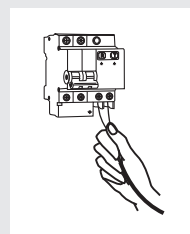
Do not plug or unplug the plug with wet hands so as to avoid electric shock.



Wet hands prohibited



Do not pull the cable when unplugging the plug.



Tip

Please ask a professional to install the power cord.
Turn off power before installation.
Please carry out the operations according to the instructions and ensure electrical safety.

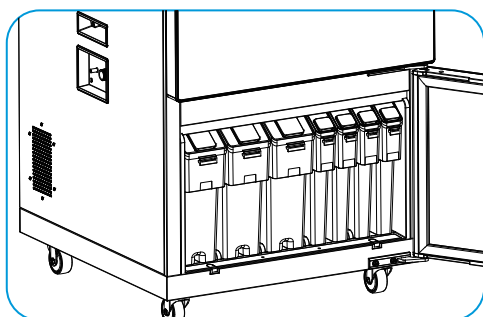
Seasoning preparation

Seasoning	Seasoning Name	Usage
Cooking oil	Luhua peanut oil	Pour it into the seasoning bin <small>Use soybean or rapeseed oil when the ambient temperature is below 5°</small>
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
Soy sauce	Haday Golden Label Light Soy Sauce	Pour it into the seasoning bin
Vinegar	Shanxi Siyanjing Vinegar or Shanxi Mature Vinegar	Pour it into the seasoning bin
Cooking wine	45-degree jiang-flavor baijiu	Pour it into the seasoning bin
Sugar water	Null	
Chili oil	Lee Kum Kee Chili Oil	Pour it into the seasoning bin

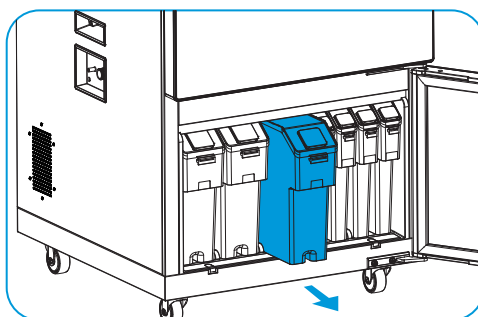
Tip

1. The seasonings used by the robot are all in liquid state, and some seasonings need to be prepared by the user.
2. Add the seasoning specified and place the seasoning bins in the corresponding positions (do not use any seasoning other than the seasonings specified).
3. The machine is equipped with 3 large seasoning bins (containing cooking oil, salt water, soy sauce) and 4 small seasoning bins (containing vinegar, cooking liquor, sugar water, chili oil) by default. In special circumstances, at most one seasoning bin can be added by replacing the large seasoning bin that contains soy sauce with two small seasoning bins. You need to determine the usage of the added seasoning by yourself.

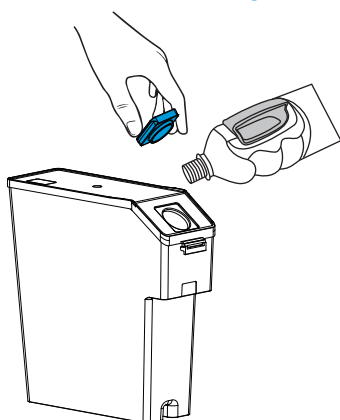
Seasoning addition steps



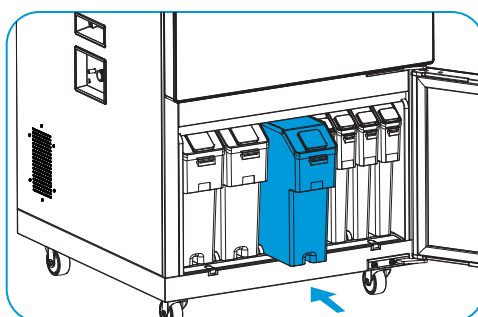
- ① Opening the door, you can see 7 seasoning bins, which respectively contain **cooking oil**, **salt**, **soy sauce**, **vinegar**, **cooking liquor**, **sugar water** and **chili oil** from left to right.



- 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 filling cap and pour the seasoning.



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

Tip

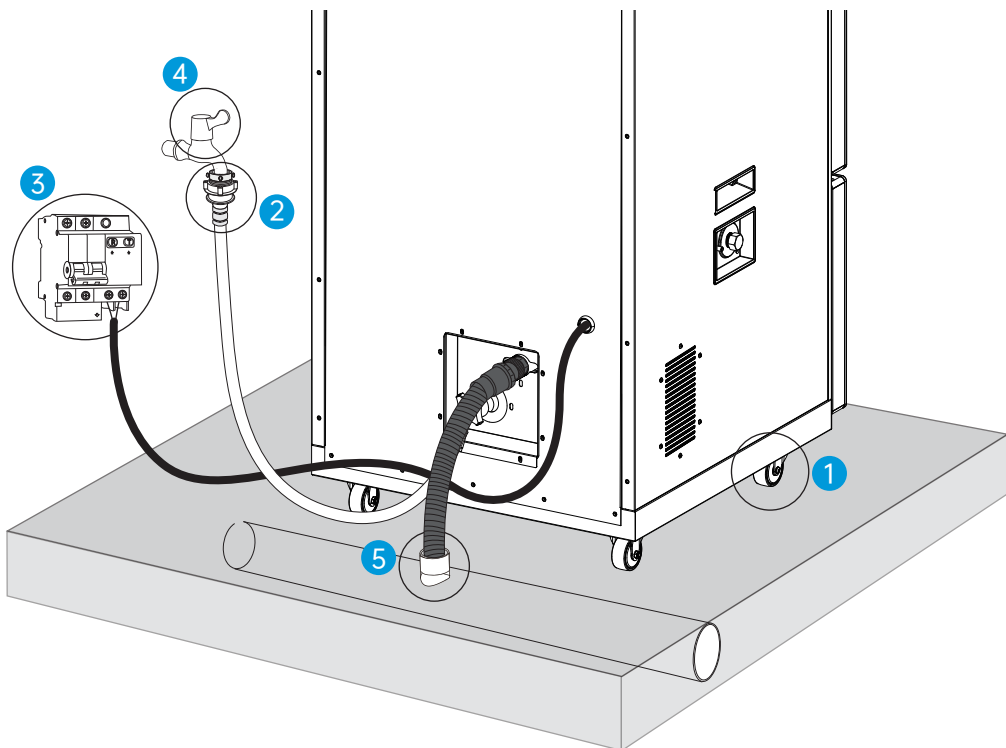
Before being used for the first time, the seasoning bins should be cleaned with warm water. If the seasoning bins will not be used for a long time, please clean them.

When filling a seasoning bin, please 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.)

It is recommended to add a seasoning usually through the seasoning filling cap without removing the seasoning bin cover, unless you want to clean the seasoning bin.

Precautions for turning on the machine

- 1 Place the machine horizontally. Do not tip it.
- 2 Install the water inlet pipe and drain pipe.
- 3 Switch on the current leakage protector.
- 4 Open the faucet.
- 5 Insert the drain pipe of the machine into the sewage pipe.
- 6 Make sure there are enough seasonings in the seasoning bins.
- 7 There must be WiFi to facilitate networking after the machine is turned on.



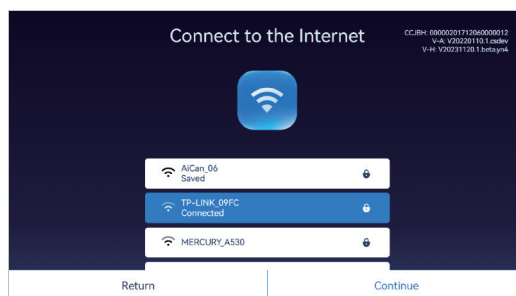
Steps to turn on the machine for the first time

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.

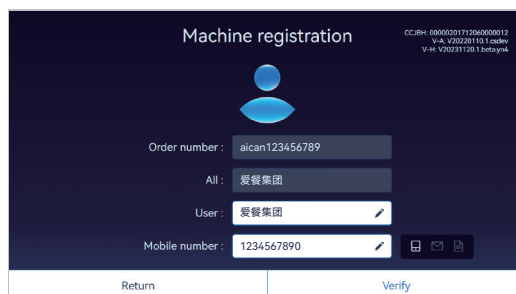
- 1 Set the language and click "Continue".



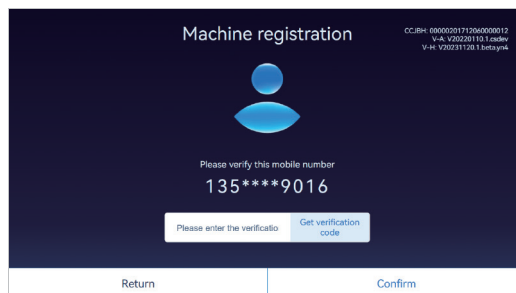
- 2 After successfully connecting to the wireless network, click "Continue".



- 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 "Verify". (You can select the mobile number, email, or delivery note number for verification)



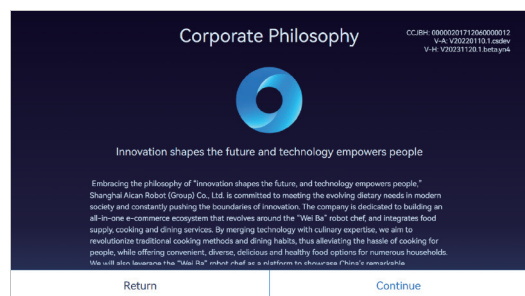
- 4 Verify the user information. After the machine reads the verification contact information on the user order or the modified verification contact information of the user, click "Get verification code". After entering the verification code, click "Confirm".



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



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



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

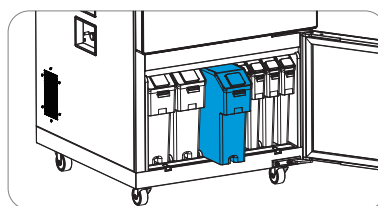


Preparation before cooking

1. Press the "Ⓢ" power switch on one side of the screen to start the machine. When turning on the machine for the first time, connect to the WiFi first, enter the relevant user information for sign-up, and then the main interface will appear.

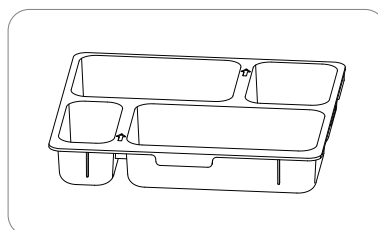


2. After the main interface appears, follow the prompts on the screen to check whether the seasonings are sufficient. If any seasoning is insufficient, open the lower door and take out the seasoning bin and replenish it with the seasoning.

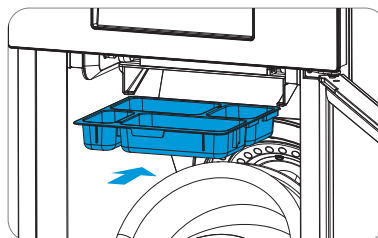


3. Put ingredients into the dedicated ingredient box and take a dish for containing the cooked food.

Note: If possible, the dish should have its diameter greater than 20cm, height of at least 3cm, and rim height of no more than 6.5cm.



4. The ingredient box must be pushed into the feeding bin along the direction indicated by the arrow on the ingredient box.

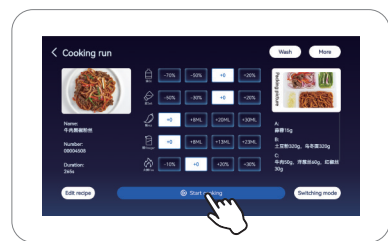


Cooking steps

- 1 Close the middle door. Click "Cloud recipe" on the AICMOS screen, and select the corresponding recipe. (For details of the software operating instructions, please scan the QR code below to download the AICMOS Operating Manual)



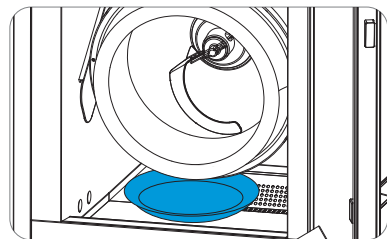
- 2 The Cooking interface appears. You can select "Standard" or other options and then click "Start to cook". Then the cooking will start.



- 3 After the prompt tone "ding, ding, ding" sounds, it means that the cooking is finished. Then the interface will display "Warm" and "Serve". If you want to keep the food warm, click "Warm" to enter the Warm interface for warming. If you want to serve the food, place the dish in the center and click "Serve", and then the machine will rotate the pot to the serving position and pour the food onto 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 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.

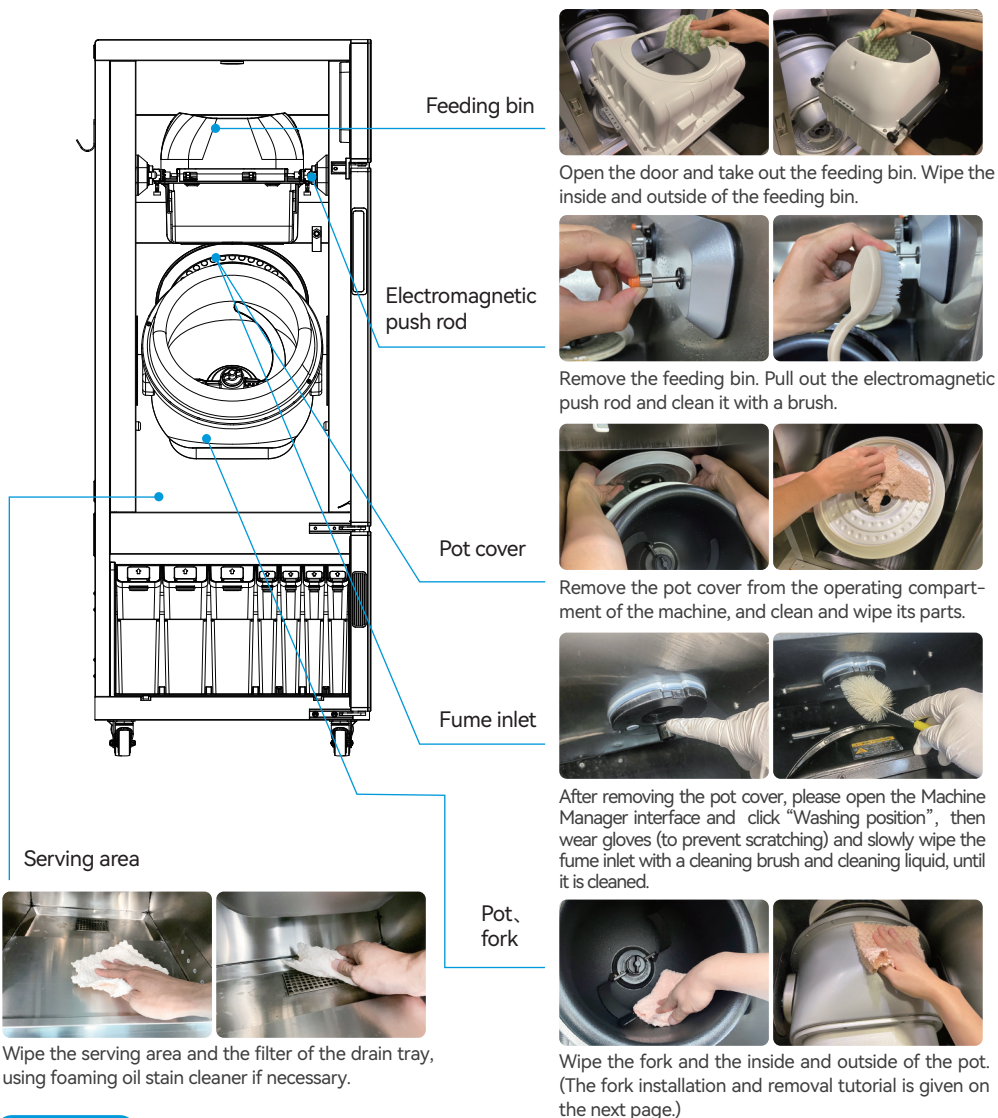
Keep the machine out of reach of children.



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. If the machine is not used more than 3 days, please find the "Deep cleaning" function on the Machine Manager interface to clean the machine. Otherwise, the modules that need to be cleaned and maintained daily are: top cover, feeding bin, pot cover, pot, fork, serving area, operating compartment and drain tray, and the seasoning bins also need to be wiped clean. (The salt water bin is recommended to be replaced once every three days or so. If salt crystallization occurs, please clean it in time before use. Other seasoning bins are recommended to be cleaned once every two weeks.)



Feeding bin

Open the door and take out the feeding bin. Wipe the inside and outside of the feeding bin.

Electromagnetic push rod

Remove the feeding bin. Pull out the electromagnetic push rod and clean it with a brush.

Pot cover

Remove the pot cover from the operating compartment of the machine, and clean and wipe its parts.

Fume inlet

After removing the pot cover, please open the Machine Manager interface and click "Washing position", then wear gloves (to prevent scratching) and slowly wipe the fume inlet with a cleaning brush and cleaning liquid, until it is cleaned.

Serving area

Wipe the serving area and the filter of the drain tray, using foaming oil stain cleaner if necessary.

Pot, fork

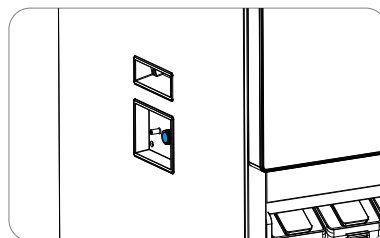
Wipe the fork and the inside and outside of the pot. (The fork installation and removal tutorial is given on the next page.)

Tip

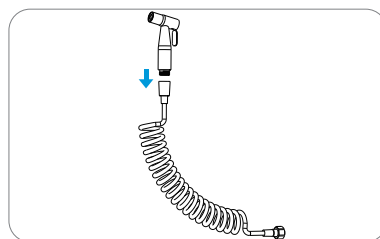
Before removing the pot cover, open the Machine Manager interface and click "Observation position". Then remove the pot cover.

Cleaning and use of the spray gun

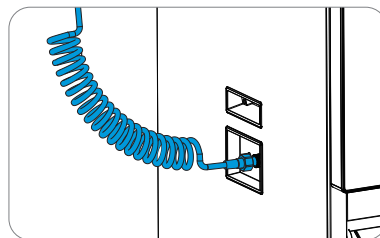
- 1 Install the spray gun hook on the side of the machine and rotate the plug cap out of the spray gun port.



- 2 Unpack the spray gun kit and connect the spray gun with its water hose.



- 3 Then tightly connect the water inlet of the spray gun water hose with the water outlet of the machine.



- 4 Open the Machine Manager interface. Find and enable the “Clean with spray gun” feature in the “Cleaning and maintenance” bar. Then clean the machine with the spray gun. After finishing the cleaning, disable the “Clean with spray gun” feature, drain the residual water in the spray gun, screw the plug cap, and hang the spray gun on the spray gun hook.



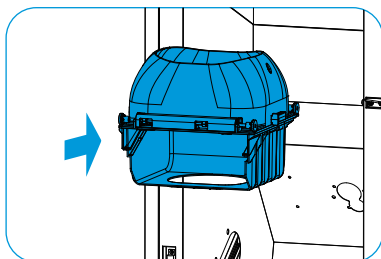
Spray gun cleaning

Tip

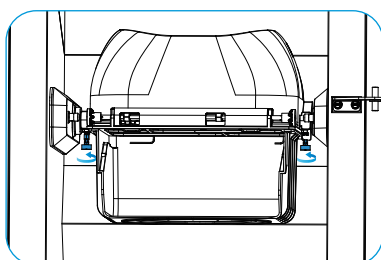
Before enabling the “Clean with spray gun” feature, be sure to connect the spray gun with the machine according to the tutorial.

Feeding bin installation and removal

Installation tutorial

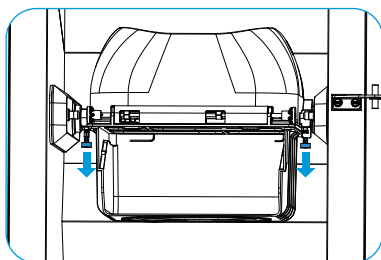


Align the latches on both sides of the feeding bin with the feeding bin locking slots. Push the feeding bin to the bottom and be sure to keep its opening upward. (Please make sure that the index plungers are pulled down so as not to obstruct the feeding bin being pushed.)

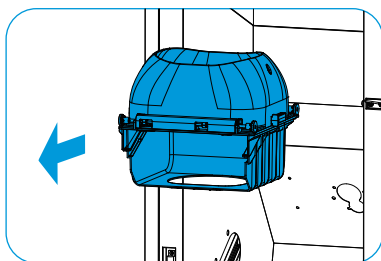


Pull out both index plungers in the feeding bin locking slots and rotate them freely until they can automatically snap into the slots. Then the feeding bin is locked. (Check whether the feeding bin can get out of the locking slots.)

Removal tutorial



Pull down both index plungers in the feeding bin locking slots and rotate them freely about 60 - 90° until they get out of locking slots.



Snap off the feeding bin outwards.

Tip

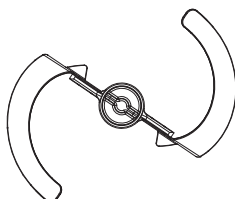
Please follow the above tutorial for proper installation and removal.

Fork installation and removal tutorial

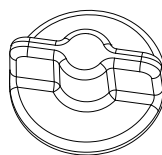
Parts description



Photo of the actual fork



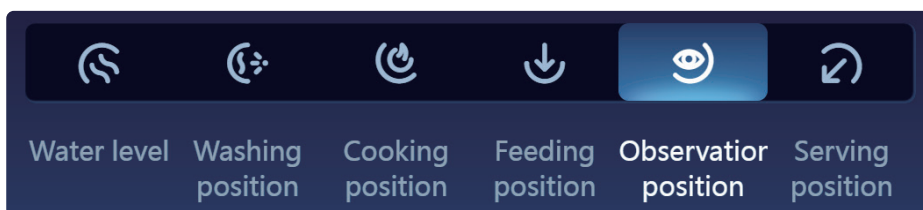
Fork



Fork fixing nut

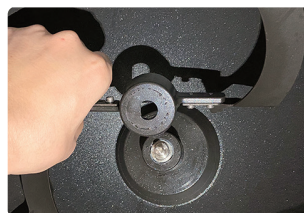
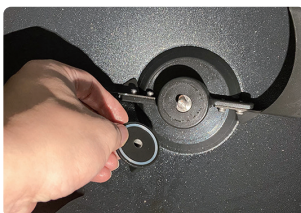
■ The following is fork operating tutorial. Please follow the tutorial steps specified in the manual to carry out the replacement properly.

① Open the Machine Manager interface and find the pot control button in the "Cleaning and maintenance" bar. Click "Observation position" to adjust the pot position for easy installation and removal.



Removal tutorial

① Turn the fork nut clockwise so as to loosen it. Remove the fork.



Installation tutorial

① Align the fork with pot shaft hole and install it. Install the fork fixing nut and tighten it counter-clockwise. Then fork installation is finished.

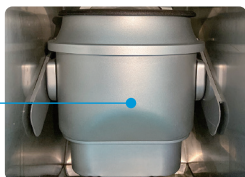


Furnace and pot replacement tutorial

Parts description



Furnace



Pot furnace



Thermal grease



Hex socket wrench

※ **Precaution:** Before replacing the pot, make sure that there is no any water stain, foreign matter, etc. in the pot in case it falls into the machine to cause any danger.

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

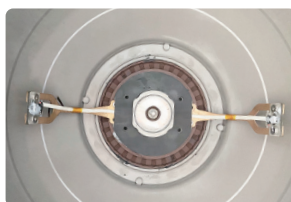
- ① Open the Machine Manager interface and click the "Self-check for pot replacement" button to open the pot replacement tutorial. Follow the program's prompts to replace the pot.
- ② Click "Observation position" to adjust the furnace position for easy removal. Remove the fork of the pot (according to the fork installation and removal tutorial). After removing the fork, use a 33mm hex socket wrench to turn the hex socket on the sealing cap clockwise and remove the sealing cap assembly. (It is recommended that two persons work together to carry out the removal, one holding the pot and the other carrying out the removal.)



- ③ Remove the sealing cap assembly. Use a hexagonal wrench to remove the 4 screws that fix the pot.



- ④ Remove the old pot and prepare the new pot to be used.



- ⑤ Apply thermal grease to the surface of the copper sheets at both ends of the temperature sensor. Wipe the surface of the new pot clean and free of any foreign matter.



- ⑥ Align the hole in the bottom of the new pot with the recessed part of the spindle holder. Tighten the 4 screws. Install the sealing cap assembly.



- ⑦ Turn the sealing cap assembly counterclockwise and use the 33mm hex socket wrench to tighten it (which must be tightened in case water leakage occurs). Install the fork. Click the "Check the installed pot" button on the last page of the "Self-check for pot replacement" interface. If the check shows no problem, pot installation is finished.

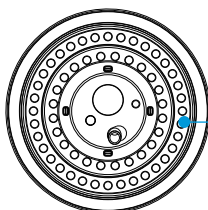


Tip

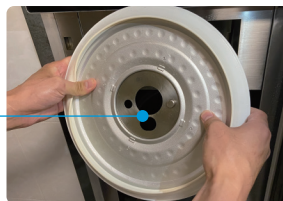
During pot replacement, please keep your hands dry and free of oil to avoid electric shock. In the steps to install the new pot and screw the sealing cap assembly, the sealing cap assembly must be screwed tightly in case water leakage occurs.

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.



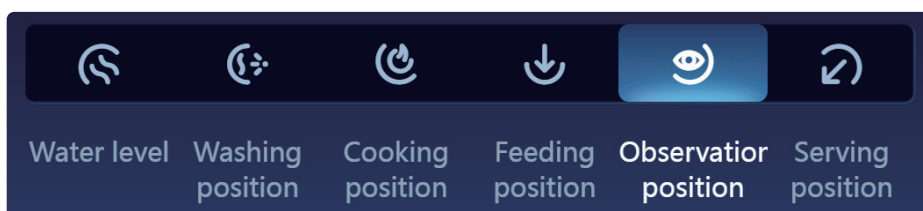
Pot cover



Actual pot cover

Installation steps

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



- 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 middle of the pot cover.

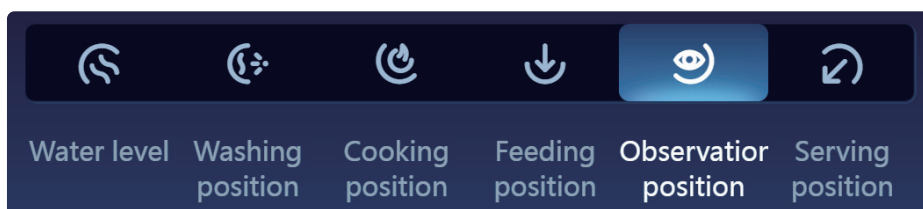


- ③ Push the pot cover back in place so that the stainless steel plane of the pot cover is just fit to the plane of the seasoning socket. Then turn the stainless steel in the middle of the pot cover until you hear a "click". Then the key will flip up to buckle the stainless steel in the middle of the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



Removal steps

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



- ② Press and hold the key with your left hand while turning the cylindrical convex of the stainless steel of the pot cover and turning the pot cover clockwise with your right hand, until hearing a “click”. Then you can remove the pot cover.

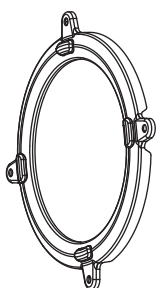


Tip

Please follow the instructions to install and remove the pot cover.

Pot cover inside cleaning

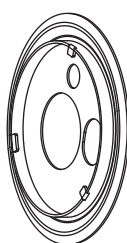
Structural parts



Pot cover
fixing ring



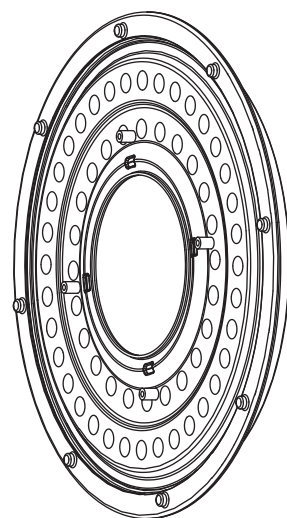
Pot cover
bottom ring



Pot cover
locking ring



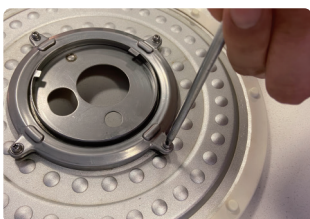
Pot cover
top ring



Pot cover

Removal & 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, align the pot cover fixing ring with the screw holes of the pot cover, and tighten all the screws. Finally, install the assembled pot cover back on the machine.



Tip

1. Please disassemble the pot cover and clean its inside more than once every month.;
2. During installation, be sure to tighten all screws in place.;
3. Please follow the pot cover installation and removal tutorial to install and remove the pot cover.

Clean the range hood

Cleaning steps

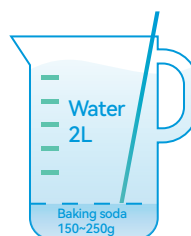
- ① Take a bucket and fill it with 2L of water. Add 150 – 250 grams of baking soda. Stir well until a cleaning solution is formed. Take the fume hood cleaning pipe.



Bucket



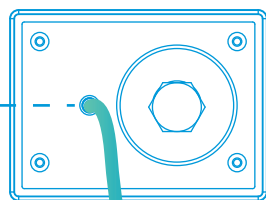
Fume hood cleaning pipe



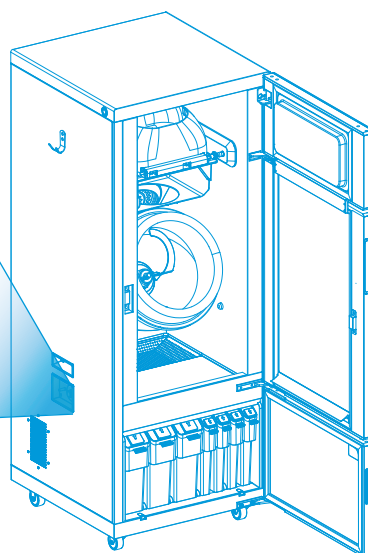
Cleaning liquid

- ② Find the water inlet of the fume hood on the side of the machine. Connect one end of the fume hood cleaning pipe to the water inlet of the fume hood and put the other end into the cleaning liquid container.

Water inlet of
fume hood



Fume hood cleaning pipe



Tip

1. Please clean the fume hood if the machine has been used more than 1000 times or 2 months;
2. Be sure to get all ready before carrying out the cleaning according to the system's prompts.

③ Open the Machine Manager interface and click the “Clean the fume hood” button to enter the cleaning interface. Then follow the system’s prompts to carry out the operations.

Preparation before cleaning

1 Mix 150~250g of baking soda with 2L of water to prepare a cleaning solution, then set it aside.



2 Connect the cleaning solution container and the cooking machine with a 7mm-diameter silicone tube.



Missing the above items, cancel the cleaning

I am ready, start cleaning

Please turn off the tap connected to the machine

I have turned it off.

Cleaning the oil fume hood (1/4)

Please clean the fume hood if the machine has been used more than 1000 times or 2 months.

Please unplug the silicone tube for cleaning and close the door to avoid any burns.

I have finished.

Cleaning the oil fume hood (3/4)


Please clean the fume hood if the machine has been used more than 1000 times or 2 months.

Please turn on the tap connected to the machine

I have turned it on.

Cleaning the oil fume hood (4/4)

Please clean the fume hood if the machine has been used more than 1000 times or 2 months.



Cleaning completed

Clean the seasoning pipeline

Please clean and maintain the seasoning piping of the machine regularly, once every 10 days as recommended.

- ① Open the Machine Manager interface and click 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 500ML 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 "Cleaning the seasoning piping" interface, and click "Start cleaning".

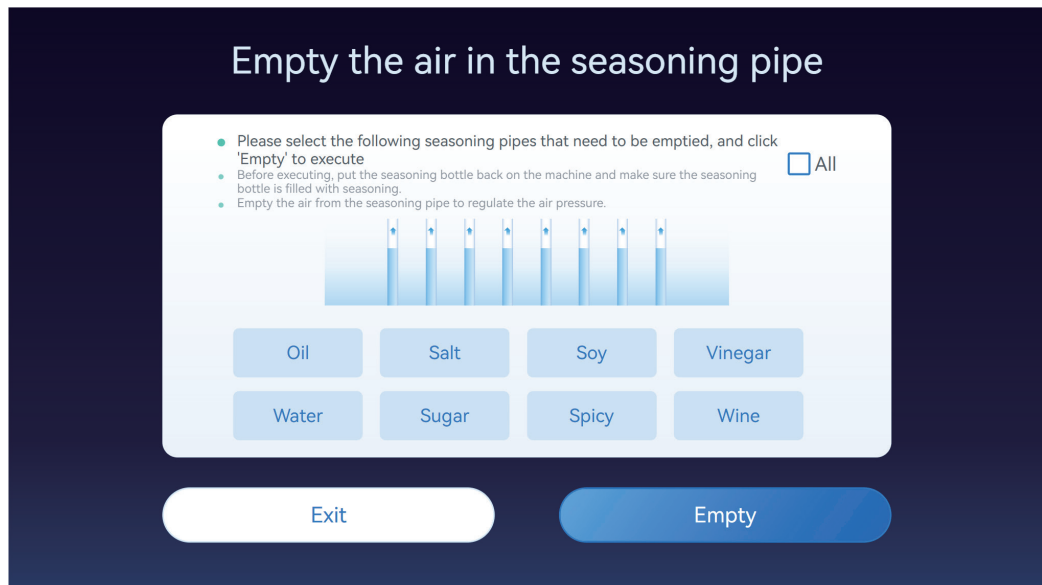


Clear the air from the seasoning pipeline

When any seasoning bin taken out is put back or if the machine is used for cooking less frequently, it is recommended to clear 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 seasoning pipeline” button to enter the interface. In the interface, select the seasoning piping to be cleaned and click “Empty”.

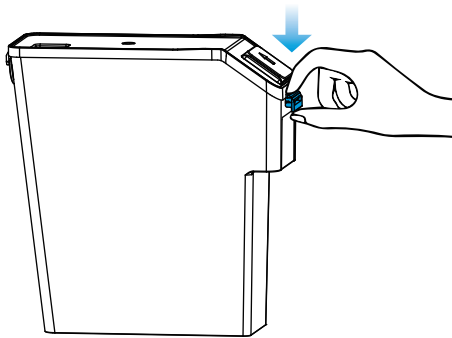


Tip

Before execute the program for evacuating air from the seasoning piping, make sure that the seasoning bins have been put back into the machine and filled with seasonings.

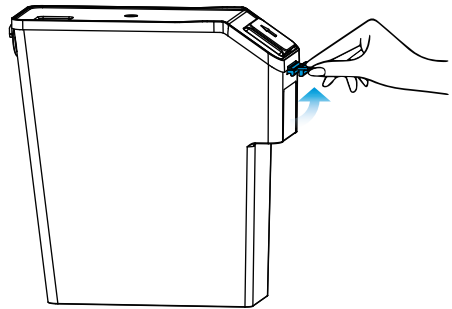
Seasoning bin removal and cleaning

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



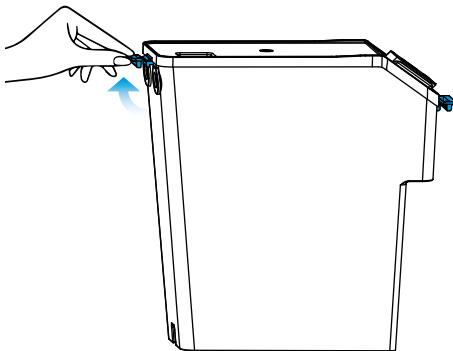
1

Press down the fastener on the cover with your finger.



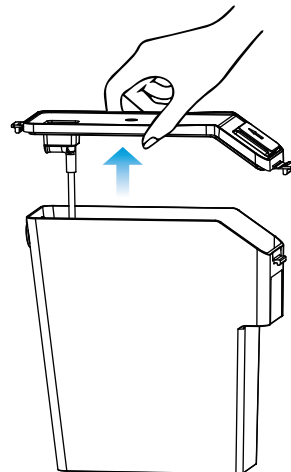
2

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.



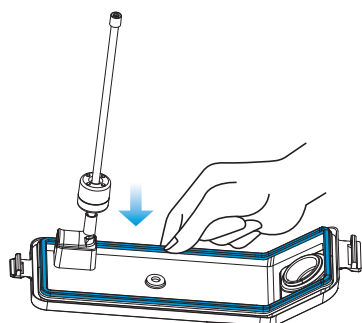
4

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

Tip

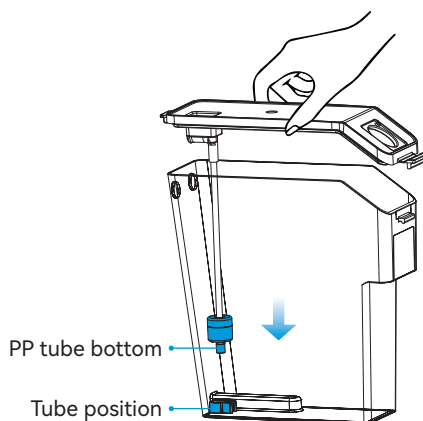
Please follow the above steps so as to avoid damage to the seasoning bins.

Seasoning bin installation



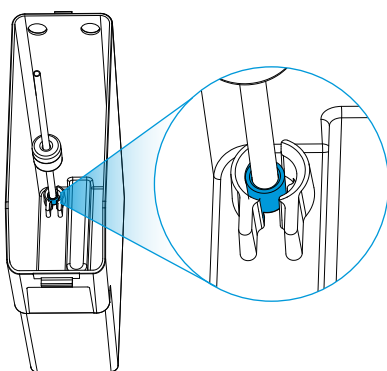
1

Press the bin cover seal in place.



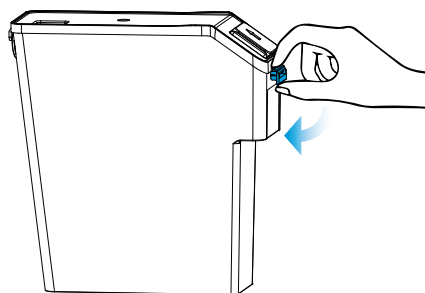
2

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.

Machine testing

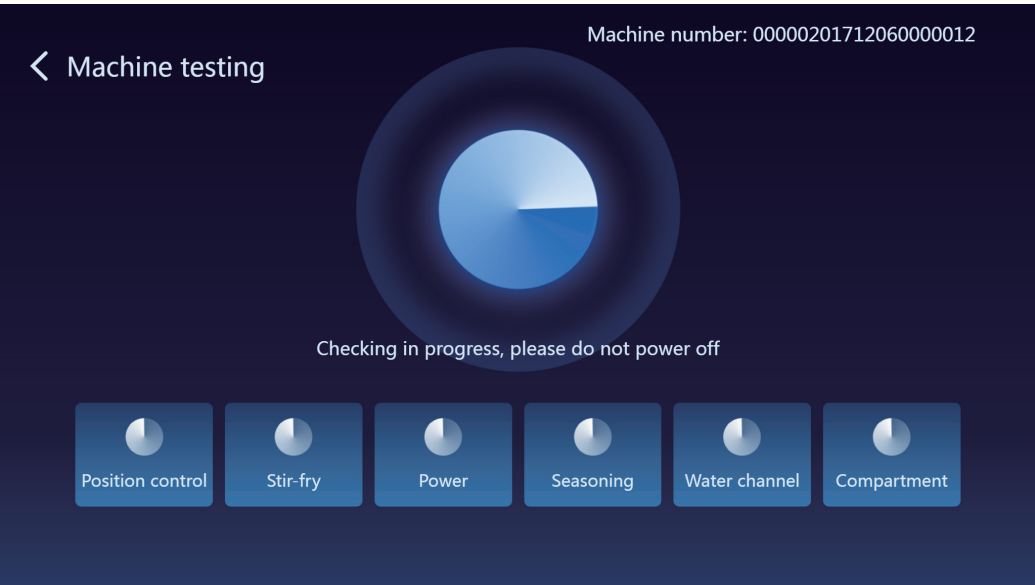
Please check the machine regularly, covering 6 major modules: position control, cooking, power, seasoning, water piping and ingredient compartment.

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

Before the overall check or the seasoning and water piping check, 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 check program. If there is any error, you can click the corresponding check button to view the reason.)



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

Checked Part	Fault Description	Solution
Position control check	<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 personnel or agents
Cooking check	<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 personnel or agents
Power check	<ul style="list-style-type: none"> · (GL0) communication fault · (GL1) 2-point temperature imbalance · (GL2) rise failure · (GL3) peak · (GL4) packet loss · (GL5) Power plate overheat protection 	<ul style="list-style-type: none"> · Check the communication lines. Check whether the power board buzzes normally when turned on. · Check whether the temperature sensor is in poor contact or damaged. · Whether the check is carried out repeatedly and the pot needs to be washed so as to be cooled. · Check whether the thermal grease of the sensor is used up and needs to be replenished. · Wait for the core to cool down · Contact our aftersales personnel or agents
Seasoning check	<ul style="list-style-type: none"> · (TL0) communication fault · (TL1~9) seasoning feeding timeout 	<ul style="list-style-type: none"> · Please try to restart the machine · Check whether there is insufficient seasoning in any seasoning bin · Check the seasoning bins for air leaks
Water piping check	<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 personnel or agents
Ingredient compartment check	<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 personnel or agents

Troubleshooting

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

Fault	Possible Cause	Solution
No response to any operation in the free cooking interface	<ul style="list-style-type: none"> • The software of the machine is locked • Software lag 	<ul style="list-style-type: none"> • Try the machine self-check and upload the check log • Please try to restart the machine • Contact our aftersales personnel
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 the caster brake is retracted • Please check whether any caster is stuck in any foreign matter
Automatic serving out of the dish	<ul style="list-style-type: none"> • Dish specification and placement problems 	<ul style="list-style-type: none"> • Please make sure that the dish size meets the requirements
Water leakage in the water inlet / drain port	<ul style="list-style-type: none"> • Improper water pipe installation 	<p>Check whether the water pipe joint is tight and whether the gasket is not installed or the thread is misplaced</p>
Abnormal seasoning feeding	<ul style="list-style-type: none"> • Insufficient seasoning or clogged piping 	<ul style="list-style-type: none"> • Please make sure the seasonings are sufficient • Compare it with the normal seasoning bin beside so as to determine whether the suction force of the suction nozzle is sufficient
No water supplied for the pot	<ul style="list-style-type: none"> • The water inlet is blocked 	<ul style="list-style-type: none"> • Check whether the filter of the water inlet pipe is clogged
Sticky pot during cooking	<ul style="list-style-type: none"> • Improper recipe used • Improper ingredients used • Pot coating aging 	<ul style="list-style-type: none"> • Please verify whether a proper recipe is used or whether the recipe instructions are reasonable • Avoid adding any starch water or starch to the hot pot • Replace with a new pot
The pot cannot be heated.	<ul style="list-style-type: none"> • Too long continuous cooking 	<ul style="list-style-type: none"> • Use it after washing the pot several times until the furnace is cooled to the normal temperature

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

Fault	Possible Cause	Solution
Water accumulating in the drain tray / slow draining	<ul style="list-style-type: none"> • Drain pipe suppressed • Drain tray basket clogged • The water outlet is above the drain port of the machine 	<ul style="list-style-type: none"> • Place the drain pipe properly so as to avoid suppressed piping • Clean the drain tray and basket regularly • The external water outlet should be below the drain port of the machine
The ingredients fall out of the cooking machine when cooking	<ul style="list-style-type: none"> • Too sticky ingredients or too much ingredients 	<ul style="list-style-type: none"> • Apply cooking oil to the feeding bin door • Whether the ingredients are prepared according to the specifications • Please make sure that the direction of the ingredient box is correct
Abnormal dish taste or color	<ul style="list-style-type: none"> • Abnormal seasoning feeding • A wrong recipe chosen • Pot coating aging 	<ul style="list-style-type: none"> • Preliminarily determined as seasoning feeding problem. If it still cannot be solved, please contact our aftersales personnel. • Make sure you have chosen the right recipe • Replace with a new pot

Repair and maintenance

The machine should be repaired and maintained by operators who have been trained by our company or have basic machine operating skills. For repair and maintenance, make sure that:

- (1) The system software of the machine is updated and upgraded regularly.
- (2) If the machine is not used more than 3 days, please use the deep cleaning function to clean the machine.
- (3) During daily use or research and development of dishes, before adding any ingredient or seasoning and starting stir-frying, do not start heating in case the pot coating is damaged.
- (4) When you need to cook a large number of dishes, be sure to clean the drain tray and wipe the sanitary dead spots such as the pot ridge, etc. with a clean wet rag once every 10 - 15 dishes (the pot needs to be cooled to avoid burns.)
- (5) Before using the new machine for the first time, it is necessary to fill the seasoning bins with 50 - 60°C water and clean the seasoning straws and the machine several times to ensure the cleanliness of the seasoning system and prevent dirt and straw blockage;
- (6) 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.
- (7) 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.

Tip

In case of an emergency, you should:

turn off all operating components of the machine;

switch off the power switch;

for some minor faults, you can refer to the above troubleshooting and solutions so as to deem whether 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 personnel or agents.

Food contact material description

Food contact materials and products

No.	Parts Name	Material	Remark
1	Ingredient box	Plastic	/
2	Ingredient box cover	Plastic	/
3	Feeding rack	Metal/PTFE coating	/
4	Door panel	Metal/PTFE coating	/
5	Feeding bin	Plastic	/
6	Pot	Metal/PTFE coating	/
7	Assembly of fork	Metal/PTFE coating	/
8	Assembly of seasoning bin	Plastic/Silicone	/
9	Seasoning tube	Plastic	/
10	Adapter	Plastic/Silicone	/
11	Seasoning pump	Plastic/Silicone	/
12	Flowmeter	Plastic/Silicone	/
13	Pot cover	Metal	/
14	Pot cover sealing ring	Silicone	/

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.

Specification parameters

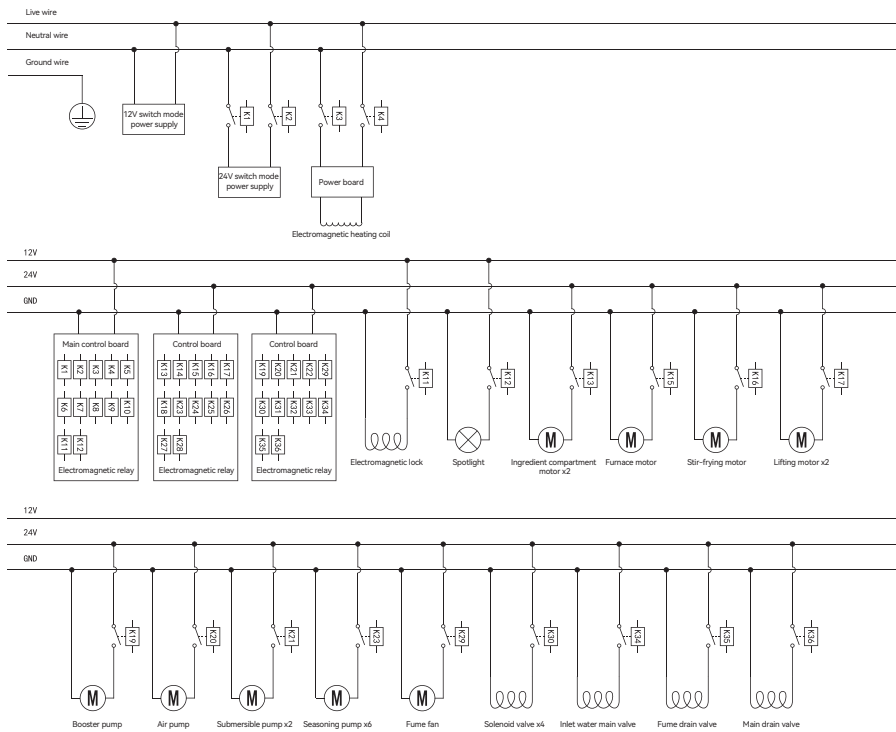
Machine parameters

Name	Weiba Robot Chef
Model	H22
Rated voltage	200~240Vac
Rated frequency	60Hz
Rated input power	5500W
Physical dimensions (W × D × H) (mm)	550X600X1430
Outer packaging size (W × D × H) (mm)	640X700X1580
Net weight	130kg
Effective volume of pot	2.2L
Volume of seasoning bin (large)	3300mL/bin
Volume of seasoning bin (small)	1300mL/bin
Volume of cell A	240mL
Volume of cell B	1600mL
Volume of cell C	1350mL
Volume of cell D	370mL

Technical data

Electrical schematic

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

Address

Product model

Product number

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 products! 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 Weiba 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 bin assembly, seasoning bins, pot, fork, ingredient box	
Consumables and accessories can be purchased separately from our after-sales 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 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 of 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. Not permitted disassembly, removal or repair carried out by any personnel unauthorized by Shanghai Aican.
8. Malicious falsifying of warranty card contents and product information, including fudging, 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. The contents of this manual have been carefully checked. When you find any typographical error or omission or any content misunderstood, the company reserves the right of final interpretation.

