

Max Cooking Robot

—— User Manual

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Reading Guide

Purpose

This document serves mainly as a guide to the smart cooking robot — BT MAX01 provided by Shenzhen BOTINKIT Technology Co., Ltd. for product users to basically understand the function, performance, and characteristics of the product, and how to use and maintain the product.

Target Readers

This manual covers the installation, operation, and maintenance of smart cooking robots, providing users with a guide for the installation and operation personnel and users.

The following rules apply to this document:

1. Used for all menus;
2. Used by all referenced documents.

[Notes] The following situations are not considered for this product

- Used by unattended children or the disabled

—— Played with by children

[Warning] To ensure safe use and avoid injury and property loss to you and others, please observe the following safety precautions. Failure to observe safety warnings and wrong use may lead to accidents.

Practices used in this manual



Hint: useful hints or shortcuts.



Comment: important information to explain a concept or complete a task.



Compulsory: matters for users to follow to ensure the normal use of the product.



Prohibition: the operation that is prohibited.



Warning: precautions.



Note: warnings that remind users of specific steps to be followed to avoid personal injury, catastrophic data loss, or major damage to the product.

	This product must be effectively grounded.
	The air inlet and outlet of the product must be unobstructed. Do not

	cover or block the air inlet and outlet.
❗	This product is equipped with a rotating pot. Do not disassemble it and replace it with other pots without training.
❗	The solid and liquid seasonings should be placed in the order in which the product was manufactured.
❗	Please be sure to add corresponding seasoning types according to their labels in solid and liquid seasoning containers.

	Untrained personnel is not allowed to operate this product.
	Non-professionals are not allowed to disassemble the electric box and start the stop switch.
	Non-professionals are not allowed to operate the product with the left and right side panels of the product disassembled.
	Do not flush the machine directly with a water gun.
	Do not touch the moving parts such as the rotating pot with any part of your body to avoid accidental injury.
	Do not dry burning of the pot to avoid burning out the coating under continuous high temperatures.
	Do not pour the starch water directly into the starch water box under the condition that the starch water is not fully and evenly mixed and still has precipitation.
	Do not use the starch water box without stirring to avoid starch precipitation in the box.
	This product is for indoor use only.
	If you do not use the product for a long time to put in solid and liquid seasonings, please empty and clean the containers of solid and liquid seasonings, and then clean the pipeline.
	If the solid and liquid seasonings have not been used up for a long time, please check whether the seasonings inside the container are deteriorated. If there is deterioration, it must be cleaned before it can be used again.
	Each machine is equipped with a water gun, which is used to flush the tank of the pot and the sink of the workbench. Do not use it to flush the pot and other parts of the machine.
	When the product fails, abnormal information will appear on the display. Please refer to the maintenance manual or contact the after-sales staff for online or offline troubleshooting.
	When cooking with the robot, please keep a proper distance to avoid scalding caused by the splashing of hot oil due to impurities.

	Pay attention to all kinds of seasonings added, which must not be mixed with other impurities.
	Note that the added seasonings such as salt, sugar, chicken powder, pepper, and MSG must be dry. Do not add moist solid seasonings.
	The solid seasonings of salt, sugar, chicken powder, pepper, and MSG applicable to this product must meet the specification requirements, otherwise, the seasoning adding accuracy may be affected or the outlet may be jammed.
	Note that after taking out the liquid seasonings, check whether the magnetic suction connector is sucked in place when putting it back.
	Before cooking, check that the glass door on the seasoning module is closed.
	Note that only when the machine is powered on, the starch water that is mixed evenly and not precipitated is placed inside the machine in time can it be stirred effectively all the time.

	Note that when the machine is turned off and turned on again, it is necessary to open and check the starch water and manually assist in stirring to make it mix evenly.
	Pay attention to the product maintenance requirements, and regularly clean all seasoning containers and liquid seasoning tubes.
	Clean the residual seasonings on the inner wall of the solid seasoning adding nozzle in time every day after the cooking task is completed.
	The installation and maintenance of this product involve disassembly and assembly, which should be operated by our after-sales personnel or personnel trained by our company.
	If the power cord is damaged, it must be replaced by professionals from the manufacturer, its maintenance department, and similar departments to avoid danger.
	This manual is not applicable to people (including children) with physical, sensory, or intellectual defects, or a lack of experience and knowledge.
	All the illustrations shown in this manual are used to illustrate the purpose and schematic, and the actual appearance is subject to the product.

Contents

Chapter I: Overview..... 02

1.1 Introduction	02
1.2 Application Field and Applicable Targets	02
1.3 Basic Product Information	02
1.4 Product View and Size	03

Chapter II: Main Structure and Working Principle 04

2.1 Main Structure	04
2.1.1 Basic module.....	05
2.1.2 Liquid seasoning module	06
2.1.3 Powder seasoning module	07
2.1 Working Principle	09

Chapter III: Operating Instructions 10

3.1 Product Components Description.....	10
3.1.1 Powder seasoning box	10
3.1.2 Liquid seasoning box	11
3.2 Operating Instructions.....	12
3.2.1 Power on and power off.....	12
3.2.1 Indicator.....	12
3.3 System Operating Instructions	13
3.3.1 Recipe cloud library/Recipe details schematics	13
3.3.2 Recipe cooking/More operation schematics.....	14
3.3.3 Manual operation schematics.....	15
3.3.4 Personal center/Setting diagram.....	16
3.4. Recipe Cooking Instructions.....	17
3.4.1 Preparation	17
3.4.2 Seasoning adding.....	17
3.4.3 First commissioning	18
3.4.4 Recipe cooking.....	18
3.5 Precautions for Operation.....	19

Chapter IV: Installation Guide	20
4.1 Precautions for Installation	20
4.2 Installation Step	21
4.2.1 Engineering requirements (preparation before installation).....	21
4.2.2 Installation requirements.....	22
Chapter V: Product Maintenance.....	24
5.1 Upgrade and Maintenance	24
5.2 Daily Maintenance.....	24
5.2.1 Daily maintenance of solid seasoning feeding system.....	24
5.2.2 Daily maintenance of liquid seasoning feeding system.....	24
5.2.3 Daily maintenance of starch water feeding system	24
5.3 Product Maintenance Cycle.....	26
5.4 Troubleshooting	26
Chapter VI: Consumables and Wearable Parts	28
6.1 Order Consumables and Wearable Parts.....	28
 Chapter VII: Services and Support	 29
7.1 Botinkit Limited Warranty Statement.....	29
7.2 Botinkit Advanced Protection Warranty: Limited Warranty Statement of Seasoning Box	30
7.3 Customer Support.....	30

Chapter I: Overview

1.1 Introduction

BOTINKIT Robot is the 4th generation commercial automatic cooking robot launched by our company. It can automatically cook at 0–300°C according to different recipes in the smart central control system, and can accurately add 5 kinds of powder seasonings and 9 kinds of liquid seasonings. Through automatic stir-frying, various cooking skills such as stir-frying, quick-frying, dry-frying, stewing, frying, boiling, steaming, cold dressing, and marinating can be realized. Users can easily complete the cooking of thousands of different dishes with voice guidance so that restaurants can quickly achieve the reproduction of dishes, achieve a stable number of scientific and technological functions from one store to multiple stores, and provide users with an unprecedented cooking experience.

1.2 Application Field and Applicable Targets

The smart cooking system is suitable for commercial indoor places such as restaurant chains, supermarkets, fast food takeout, hotels, hospitals, enterprises, and school canteens.

1.3 Basic Product Information

Product Model	MAX01
Rated Power Supply	220V 3 ~
Rated Frequency	60Hz
Power	12kW
Allowed Water Pressure	≤ 0.8MPa
Screen	8-inch capacitive touchscreen
Outer Diameter of Liner	Φ356mm
Rated Capacity	6L
Pot Material	Q235
Coating Material	Food-grade waterborne inorganic nano-ceramics

Supporting Seasoning Types	Light soy sauce, dark soy sauce, cooking wine, spicy fresh dew, pepper oil, chili oil, vinegar, oyster sauce, sugar, salt, chicken powder, pepper, MSG, cooking oil, water, etc.
Size (mm)	827 × 650 × 956 (length × width × height)
Unit Net Weight	120kg

1.4 Product View and Size

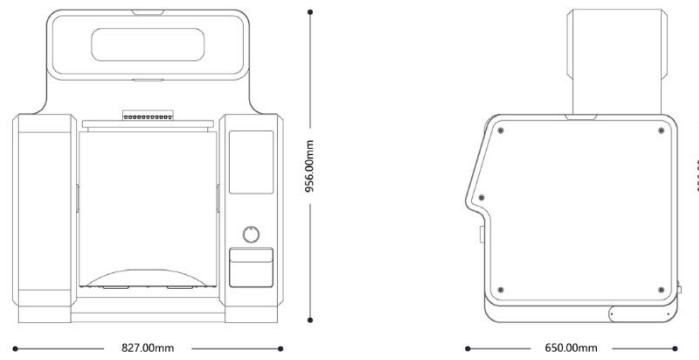


Figure 1-1 Model MAX 01

Chapter II: Main Structure and Working Principle

2.1 Main Structure

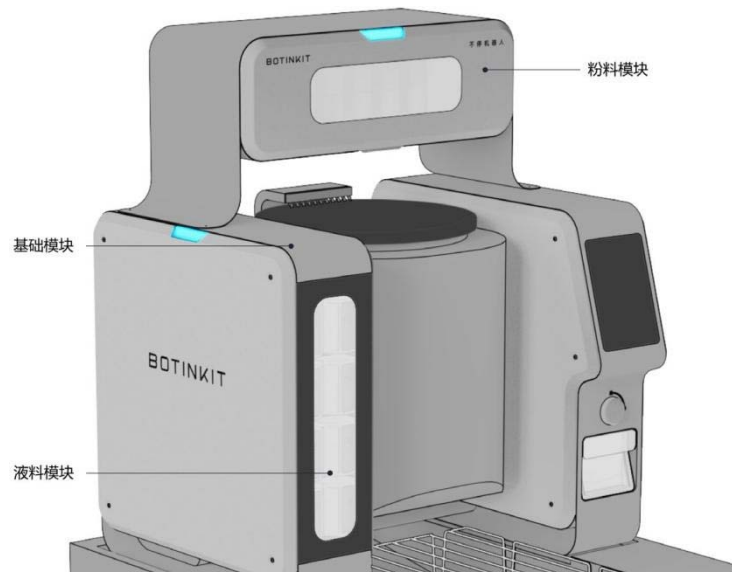
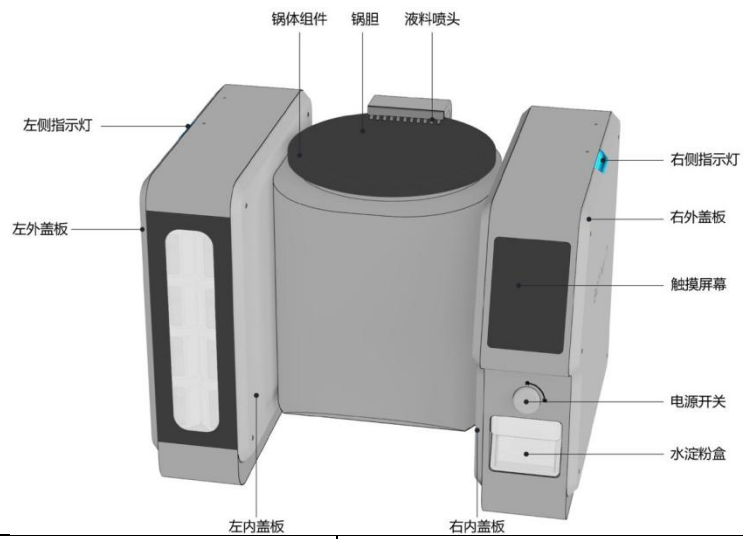


Figure 2-1 Schematic Diagram of Main Structure

粉料模块	Powder seasoning module
基础模块	Basic module
液料模块	Liquid seasoning module

2.1.1 Basic module



锅体组件	Pot assembly
锅胆	Liner
液料喷头	Liquid seasoning nozzle
左侧指示灯	Left indicator
左外盖板	Left outer cover
右侧指示灯	Right indicator
右外盖板	Right outer cover
触摸屏	Touchscreen
电源开关	Power switch
水淀粉盒	Starch water box
左内盖板	Left inner cover
右内盖板	Right inner cover

Figure 2-2 Schematic Diagram of Basic Module

Left and right outer covers: detachable parts fastened with hexagonal socket screws;

Left and right indicators: indicator light group for synchronously displaying signals;

Pot assembly: Pot liner, liquid seasoning nozzle, spring lock structure, etc. The pot liner can be quickly disassembled and replaced;

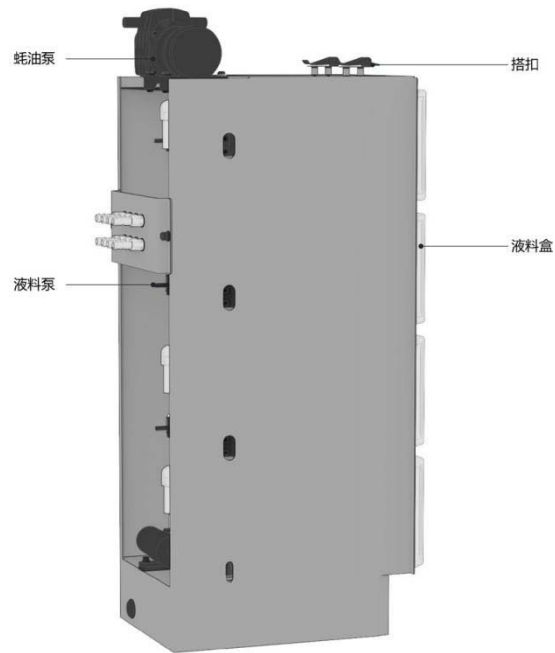
Liquid seasoning nozzle: the outlet of liquid seasoning, the tail of which is connected with a food-grade silicone tube of the corresponding specification;

Touchscreen: 8-inch touch-sensitive screen;

Power switch: Rotary switch is adopted, when the identifier is upward, it is off, and when it is rotated 90° to the right, it is on;

Left and right inner covers: nonremovable structure.

2.1.2 Liquid seasoning module



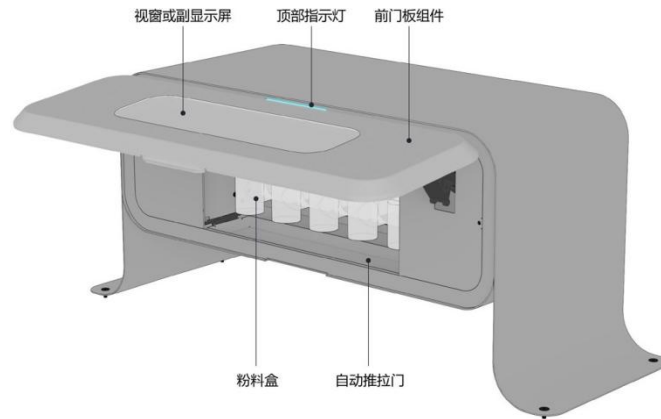
蚝油泵	Oyster sauce pump
液料泵	Liquid seasoning pump
搭扣	Hasp
液料盒	Liquid seasoning box

Figure 2-3 Schematic Diagram of Liquid Seasoning Module

Liquid seasoning box: There are 6 of them, each of which has a corresponding number and can only be placed in the designated position.

Starch water box: one in total.

2.1.3 Powder seasoning module



视窗或副显示屏	Window or secondary display screen
顶部指示灯	Top indicator
前门板组件	Front door panel assembly
粉料盒	Powder seasoning box
自动推拉门	Automatic sliding door

Figure 2-4 Schematic Diagram of Powder Seasoning Module

Powder seasoning box: There are 5 boxes with quick detachable structures;

Automatic sliding door: automatically opens when feeding powder seasonings, and is normally closed when not feeding, which can be taken out for cleaning;

Top indicator: It is consistent with the content displayed by the indicators on both sides of the basic module;

Window: Users can observe the internal situation of the internal powder seasoning box through the transparent window;

Front door panel assembly: When replenishing powder seasonings, manually open it to the designated position and release it. After replenishing, manually press it down to the normally closed state.

2.2 Working Principle

2.2.1 The machine must be connected to the Internet for the first use.

Subsequent operations are only available when logging in to your account.

2.2.2 The recipes are stored in the cloud. Users can select the required recipes to download and update. The robot can cook according to the recipes downloaded locally.

2.2.3 The downloaded recipes can be used offline, but they are bound to the account.

2.2.4 Users can cook or generate custom recipes by recording without using the existing recipes of the machine. Please refer to Section 3.3 of this manual for the specific operation.

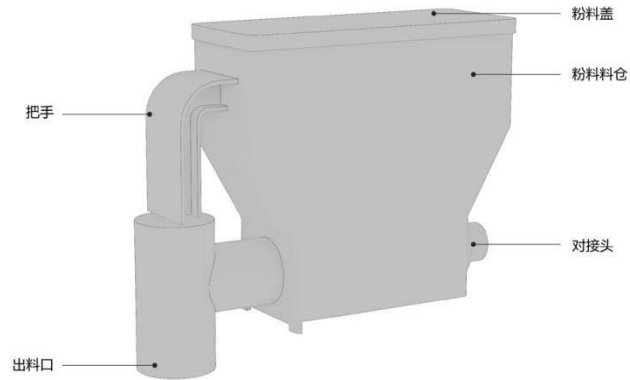
2.2.5 The control system automatically add seasonings, water, oil, etc. according to the time axis based on the steps defined in the recipe. The user will be prompted to add ingredients through voice and text. According to the steps defined in the recipe, the system automatically adjusts the speed, direction, tilting position, and heating temperature of the frying pot until the cooking is finished, and prompts the user to serve the dishes.

2.2.6 The BOTINKIT robot is equipped with a temperature protection mechanism. When the pot temperature exceeds the limit, it will automatically control the heating from exceeding its upper limit.

Chapter III: Operating Instructions

3.1 Product Components Description

3.1.1 Powder seasoning box



把手	Handle
出料口	Seasoning outlet
粉料盖	Powder seasoning cover
粉料料仓	Powder seasoning container
对接头	Butt joint

Figure 3-1 Schematic Diagram of Powder Seasoning Box

Powder seasoning cover: Open the cover when replenishing powder, and cover it tightly afterward to prevent it from being affected by moisture;

Powder seasoning container: It can hold granular seasonings for BOTINKIT robots;

Butt joint: easy for quick disassembly and assembly;

Seasoning outlet: the channel for the powder seasoning to be put in the pot;

Handle: convenient to take and refill powder seasonings and maintain the powder box.

3.1.2 Liquid seasoning box



液料盖	Liquid seasoning cover
铭牌	Nameplate
对接头	Butt joint
液料料仓	Liquid seasoning container

Figure 3-2 Schematic Diagram of Liquid Seasoning Box

Liquid seasoning cover: Open the cover to refill the liquid seasoning, and close it tightly afterward;

Liquid seasoning container: It can hold liquid seasonings for BOTINKIT robots;

Butt joint: easy for quick disassembly and assembly;

Nameplate: convenient to identify the type and level of seasonings.

3.2 Operating Instructions

Before operating the machine, please read the operating instructions carefully to fully understand how to operate the device.

3.2.1 Power on and power off

Rotary switch: Turn the switch clockwise by 90° to ON, and the machine is powered on and in the startup state; Turn the switch counterclockwise by 90° to turn off, and the machine is powered off and in the shutdown state.

3.2.2 Indicator

The indicator has three colors: red, green, and blue.

Red: Flashing indicates that there is a fault in the machine or use state;

Green: Being constantly on indicates that the machine works properly;

Blue: Breathing indicates that the machine is in the standby state.

3.3 System Operating Instructions

3.3.1 Recipe cloud library/Recipe details schematics

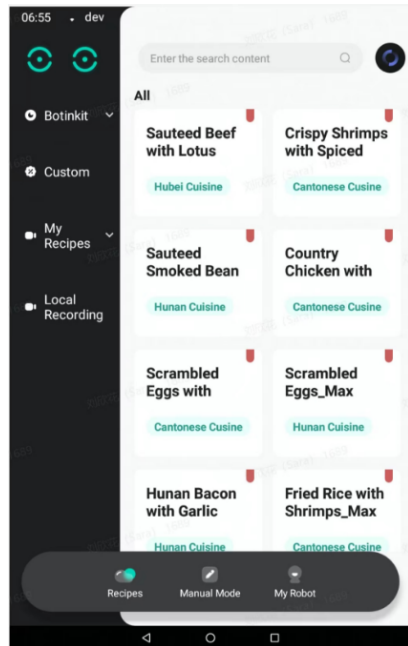


Figure 3-1 Recipe Cloud Library

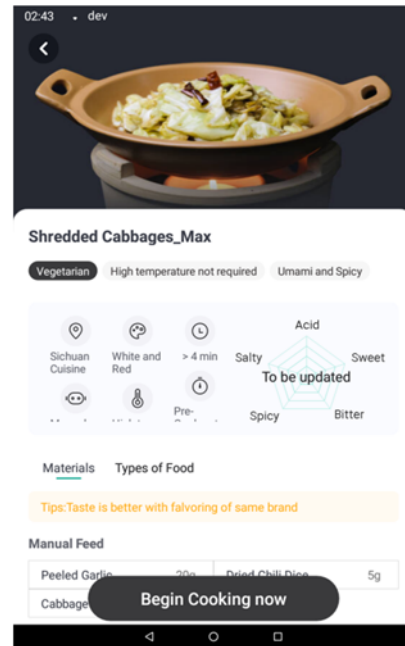


Figure 3-2 Recipe Details

- Recipe cloud library:** It displays all local recipes, BOTINKIT Cloud and group recipes/Customized recipes/My recipes records. You can quickly find required recipes through the search bar;
- Refresh in the upper right corner:** Click Refresh to update the recipe;
- Recipe details:** Slide the list up and down, and click on the recipe to view the corresponding label/taste radar/ingredients/prepared dishes;
- Cook now:** cooking recipes automatically.

3.3.2 Recipe cooking/More operation schematics

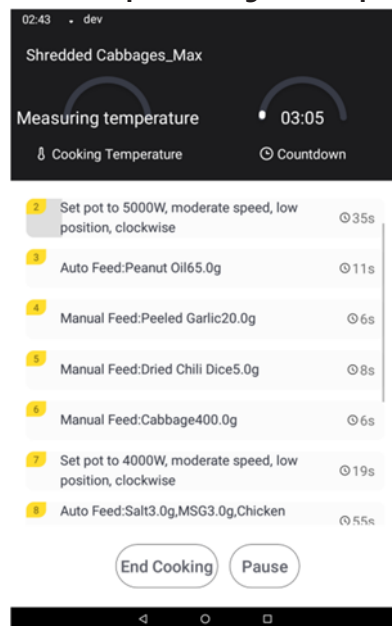


Figure 3-3 Cooking Recipe

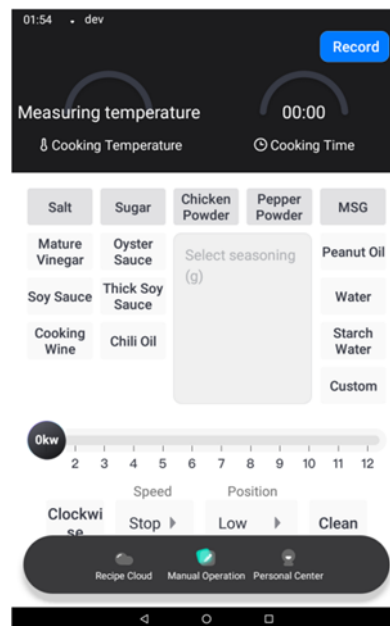


Figure 3-4 Manual Operation

Recipe Cooking: Click "Cook now" in the details of the recipe to check the cooking temperature/time and detailed steps, and then it can automatically serve the dishes and wash the pot.

Pause: Pause cooking, stop countdown, and stop heating;

Manual operation: You can customize the automatic seasoning adding and adjust the power and the direction/speed/position of the roller.

3.3.3 Manual operation schematics

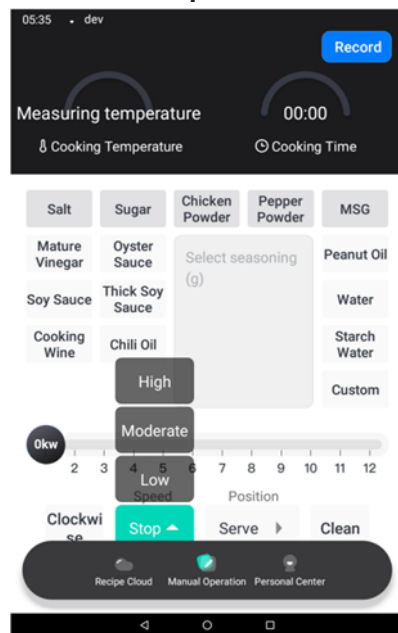


Figure 3-5 Manual Operation 1

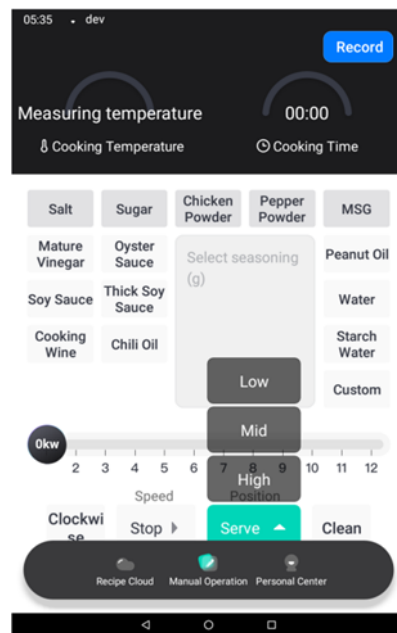


Figure 3-6 Manual Operation 2

Function display: Cooking temperature/Cooking time/Seasoning/Seasoning input box/Power adjustment/Pot rotation direction/Pot rotation speed/Pot position/Pot washing;

Cooking temperature: Cooking temperature in the pot;

Cooking time: time for cooking a recipe;

Powder seasonings that can be automatically added: Auto feed: salt, sugar, chicken powder, and MSG;

Liquid seasonings that can be automatically added: Starch water, water, edible oil, oyster sauce, light soy sauce, dark soy sauce, cooking wine, chili oil, vinegar, pepper oil, and spicy fresh dew;

Power: 0kw, 2kw, 3kw, 4kw, 5kw, 6kw, 7kw, 8kw, 9kw, 10kw, 11kw, and 12kw;

Rotation direction of the pot: clockwise and counterclockwise;

Rotation speed of the pot: stop, low speed, medium speed, and high speed;

Pot position:

High — This position is for cooking or recording recipes with ingredients heavier than 3kg;

Middle — This position is for cooking or recording recipes with ingredients of 1.5–3kg;

Low — This position is for cooking or recording recipes with ingredients of 0.5–1.5kg recipes, or cooking a large dish in a hot pot;

Serve — This position is used when the cooking is finished, such as dish serving and pot washing;

Please refer to the calibration instruction for the standard parameters of the pot position.

Wash: The automatic washing time is 30 seconds, which can be stopped at any time.

3.3.4 Personal center//Setting diagram

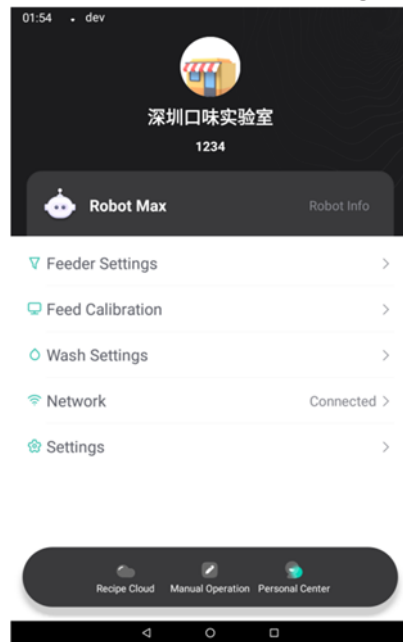


Figure 3-7 Personal Center



Figure 3-8 Settings

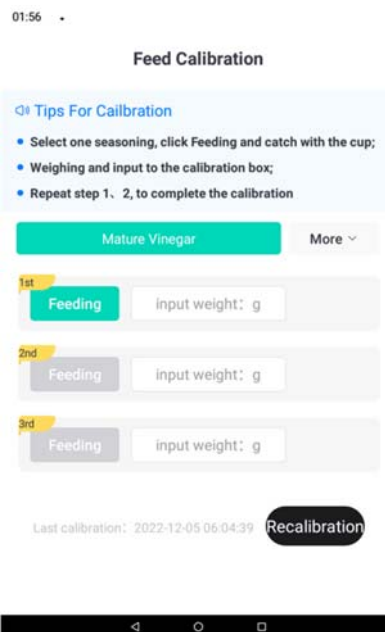
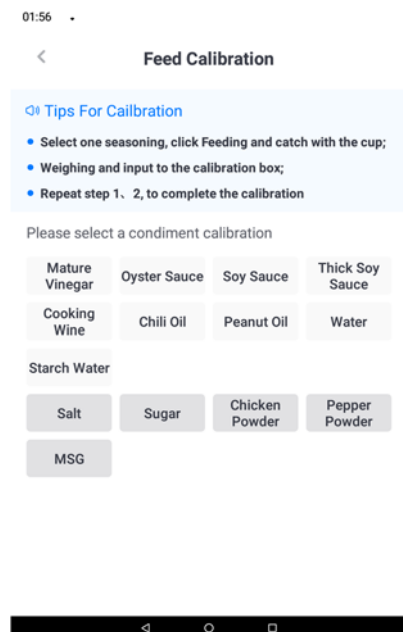


Figure 3-9 Feeding Calibration

Figure 3-10 Feeding

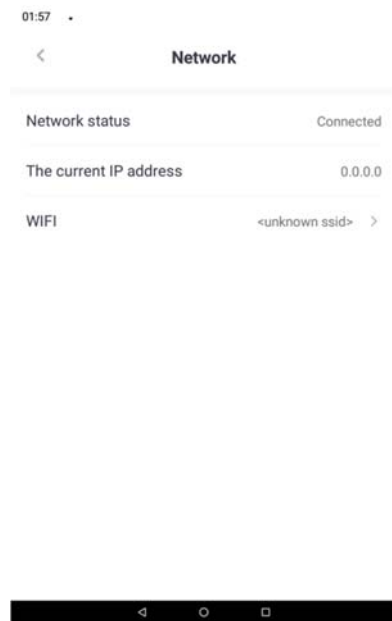


Figure 3-11 Network Connection Settings

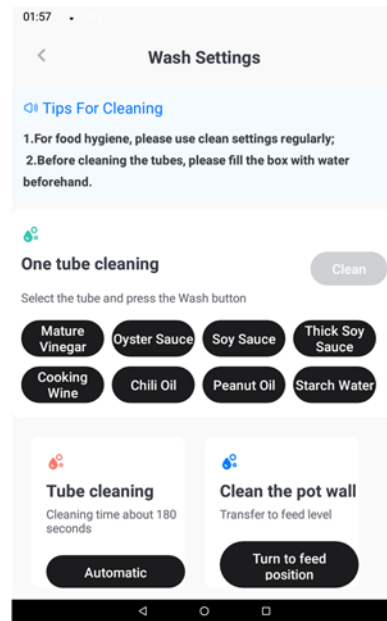


Figure 3-12 Cleaning Settings

Function display: Store name/Mobile phone account/Robot name/Update prompt/Feeder setting/Feeding calibration/Automatic tube cleaning/Network connection/Setting;

Feeder setting: Please operate according to the liquid seasoning level on the actual interface of the machine;

Feeding calibration: Calibrate the seasoning accuracy of automatic feeding. Please operate according to the actual interface;

Network connection: Check the network connection status, current IP address, WIFI connection, network wired connection settings, screen brightness, sound volume, language setting, time setting, etc.;

Cleaning settings: The liquid seasoning tube can be cleaned separately or as a whole. If the outer wall of the pot needs to be cleaned, you can choose the corresponding option and manually clean it when the pot is turned to the cleaning position.

3.4. Recipe Cooking Instructions

Before using this product to cook recipes, you should read all chapters in advance, fully understand the product, and abide by the following instructions.

3.4.1 Preparation

Prepare the seasoning required for the recipe in advance, in which the specifications of solid seasonings such as salt, sugar, chicken powder, pepper, and MSG must meet the following requirements:

Seasoning	Specifications/Requirements
Salt	Refined salt
Sugar	Medium particle
Chicken powder	Medium particle
Pepper powder	Medium particle
MSG	Medium particle

Notes:

- Different brands of seasonings have different specifications or densities, and there are certain differences in seasoning adding accuracy. It is necessary to re-calibrate the seasonings of different brands.
- Please contact the after-sales service personnel to obtain the specifications or brands of the original seasoning.

3.4.2 Seasoning adding

- Powder seasoning: Open the door of the powder seasoning box, take out the box, open the cover, add the proper amount of seasonings in turn, and then cover it;
- Liquid seasoning: Open the glass door of the liquid seasoning box, take out the boxes in turn, remove the plug, add the proper amount of seasonings respectively, then put them in place respectively, and check whether the magnetic suction joint is in place;

- Starch water: Prepare the starch water externally according to the ratio of starch to water of 1:5 and mix it evenly, then pour it into the starch water box in time to start automatic stirring. It is recommended that the single filling amount be $\leq 850\text{g}$.

 Notes:

- Before adding starch water into the starch water box, please turn on the switch to power on the machine;
- When pouring the starch water into the starch water box, make sure it is evenly mixed with no precipitation;
- When adding liquid seasonings, it is recommended to use the funnel to add it to the box.

3.4.3 First commissioning

- Make sure that the superior air switch and the air switch of the machine are turned on after checking the water and electricity connections, and press the leakage test button to ensure that it is powered on. If there is no response when pressing the test button, please check the circuit, and turn on the switch after confirmation.
- Network connection is required for the first startup. Make sure that the device can connect to WIFI. After connection, log in to the account to enter the operation interface;
- Tap the "Manual operation" on the screen, set in turn the cooking power: 0kw; Pot position: low; Rotation speed: stop; and then tap the "Seasoning" on the interface to respectively feed: 10g each of five kinds of powder seasonings, 50g of water, 50g of cooking oil, 30g of oyster sauce, and 45g of other liquid seasonings, and observe whether there is corresponding seasoning coming out at the powder feeding hole or liquid nozzle;
- If seasonings are coming out, it is proved that it has filled the internal channel, and then try the next seasoning; If a kind of seasoning is not coming out, feed it repeatedly until it comes out of the nozzle;
- In the "Manual operation" interface, tap "Serve" to pour out the seasonings and clean the inner container with the water gun.

Notes:

- When commissioning the liquid seasoning feeding, you can observe whether the liquid seasoning is properly coming out from the outlet;
- If the liquid seasoning has not come out multiple times, please check whether the magnetic suction joint is in place, and try to press the liquid box backward by hand and then tap to feed.
- For the first use, it is recommended to remove the air in the tube and calibrate the seasoning feeding.

3.4.4 Recipe Cooking

- Before cooking, confirm whether the required seasonings are sufficient, and prepare other required ingredients and auxiliary materials according to the recipe;
- Select the corresponding recipe to start cooking. During the cooking process, the machine automatically adds the corresponding seasonings according to the recipe and reminds the user to put in the corresponding auxiliary materials and ingredients based on the cooking time and order of the recipe. Please put in the corresponding auxiliary materials and ingredients in time when hearing the prompt, and wait for the end prompt;
- After hearing the voice prompt at the end of cooking, the screen will display

"Cooking complete" and the buttons "Serve now" and "Continue cooking". The prepared dishes will be placed on the drain bracket to be served. Tap "Serve now" on the screen, and the pot will rotate about 3 circles and then turn down to finish serving;

- If you still need to continue cooking, tap "Continue cooking" on the screen and go to the "Manual operation" page to continue cooking;
- After the dishes are served, the screen will display "Wash" and "Go back". Tap "Wash" to go to the automatic cleaning interface, and tap "Go back" to go to the Recipe cloud library interface.

 Note:

Before cooking each recipe, check whether each seasoning is enough. It is recommended to replenish the liquid seasonings in time when there is about 1/3 left.

3.5 Precautions for Operation

[Notes]

- Different brands of seasonings have different densities, so please use corresponding specifications for solid and liquid seasonings, otherwise, it will affect the adding accuracy or cause blockage;
- The solid seasonings must be placed from left to right in the order of salt, sugar, chicken powder, pepper, and MSG; Liquid seasonings must be placed from left to right according to No. 1 to No. 6;
- After adding liquid seasoning and putting it back in the original position, gently press and ensure that the joint is tightly engaged, otherwise, they cannot be added properly;
- The No. 2 Seasoning Box is for oyster sauce, which can not be put in another box or switched to another seasoning.

[Warnings]

- Do not dry burn the pot, otherwise, the coating will burn out under continuous heat;
- Do not touch the pot during cooking to avoid thermal burns and injuries;
- Do not allow untrained personnel to operate the robot.

Chapter IV Installation Guide — Refer to the Installation Manual

4.1 Precautions for Installation

Please read the following carefully before installation:

- This product is for indoor use only;
- Kitchen planning: Please reserve space for piping, wiring, maintenance, and repair of the product. For details, please contact our pre-sales staff.
- Power supply: Make sure to use a 220V 3-phase 4-wire power supply system with the required rated load.
- For input power cables, the diameter of a single wire should be $\geq 6\text{mm}^2$;
- When installing, make sure the robot is placed securely to avoid sliding;
- This product should be connected to the municipal water supply system using a 1/2" screw with external thread as an inlet pipe connector;
- The installation and electrical connection of this product must be carried out by experienced professionals. Non-professionals are not allowed to install, disassemble, or maintain the product.
- Packing list: Please check the following products and accessories one by one after unpacking. If anything is missing or damaged, please contact our after-sales service center.

4.2 Installation Steps

Please follow the Installation Manual.

4.2.1 Engineering requirements (preparation before installation)

Water: This product should be connected to the municipal water supply system using 1/2" external screws with external thread as an inlet pipe connector; A 2m 1/2" double connector metal hose is included in the product package. **Electricity:** A 220V 3-phase 4-wire power supply is required. It is recommended to use a leakage protection switch. The current should be $\geq 40A$, the diameter of a single wire $\geq 6mm^2$, and the power supply reliably grounded.

Network: A reliable WIFI connection should be provided at the installation site for logging in to your account to load recipes and upgrade the system.

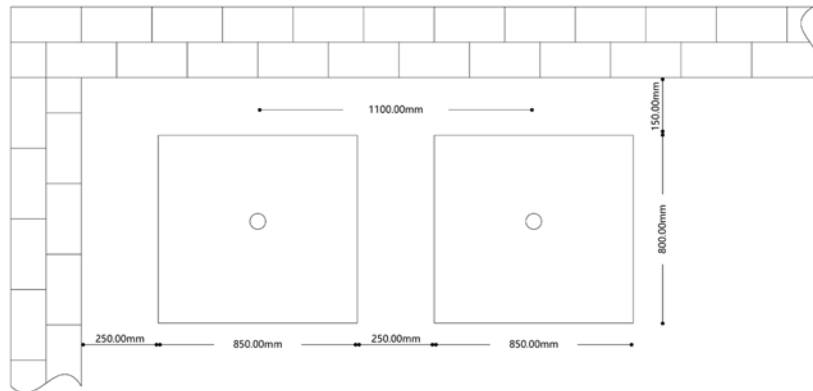
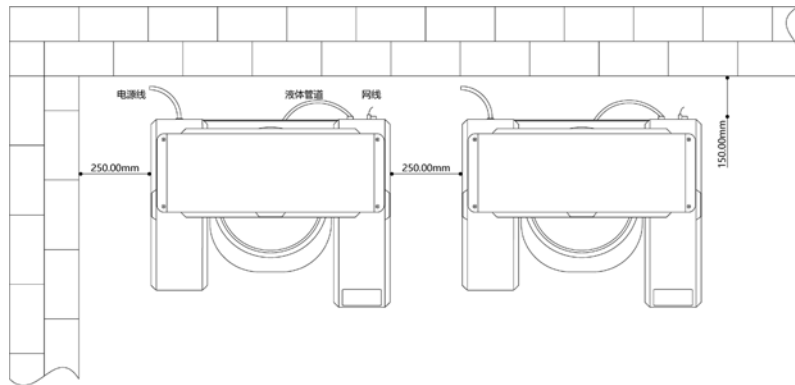


Figure 4-1 Schematic Diagram of Dimensions

4.2.2 Installation requirements

Installation dimensions

Make the pot rim face the sink under the workbench. Keep a clearance of 150mm between the back of the robot and the wall to provide sufficient space for the movement of the liquid tubes during pot tilting. Reserve a clearance of 250mm on both sides of the robot for maintenance.



电源线	Power cord
液体管道	Liquid tube
网线	Network cable

Figure 4-2 Schematic Diagram of Robot Installation Dimensions

Install power cables

You should engage a qualified electrician to connect one end of the power cable to the input power terminal of the robot and the other end to the output terminal of the air switch of the main power supply. Make sure the air switch and the robot switch are off before connecting them.

If the power cable is required to be extended, it should be performed by a qualified electrician by using a 5-core cable with a single-wire diameter of at least 6mm². The grounding wire must be reliably grounded and waterproof.

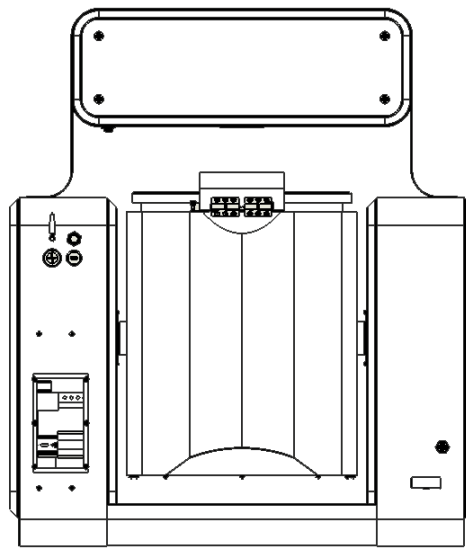


Figure 4-3 Schematic Diagram of Robot Rear End

Install water hose

Connect the water hose to the 1/2" connector at the rear end of the robot and open the water valve to check whether it leaks.

Install the oil tube

Clean the outer wall of the oil tube;

Insert the oil tube through the hole at the rear end of the workbench or directly into the oil container. The tube nozzle must touch the container bottom with a length of the tube coiled.

Do not put the nozzle against the container wall. Fix the oil tube properly to prevent its movement.

Chapter V Maintenance

5.1 Upgrade and Maintenance

Log in to your account under normal network communication, open the Settings menu, and select "Check Updates" to upgrade the system. If you are not able to log in or update the system, please contact our after-sales service staff for consultation and solutions.

5.2 Daily Maintenance

5.2.1 Daily maintenance of solid seasoning feeding system

- Before the daily operation, put an appropriate amount of dry refined salt, sugar, chicken powder, pepper, and MSG into their respective seasoning boxes (or fill the boxes up);
- Manually feed 5g of salt, sugar, chicken powder, and MSG respectively 2 times;
- Replenish timely when you find a solid seasoning is less than 1/3 by visual inspection during cooking;
- Empty the solid seasonings and remove, clean, and dry the feeding nozzles after cooking every day for use the next day;
- Clean the solid seasoning boxes at least once a week. Do not rinse it directly with water. If a seasoning seems to regain moisture in wet weather, replace it with a dry one to ensure feeding accuracy.
- The feeding system of all solid and liquid seasonings should be calibrated once every three days. If any error is found in the feeding of solid or liquid seasonings during the use, please calibrate the feeding system in time.

5.2.2 Daily maintenance of liquid seasoning feeding system

- Check whether the seasonings are enough before cooking and replenish them when there is about 1/3 left;
- Wipe the boxes clean with a towel or paper towel if they are dripping;
- Empty the seasoning containers every two weeks, wash the containers using hot water above 70°C (or 158 °F), dry it and put it back in order;
- Clean the liquid seasoning pipes every two weeks: add hot water above 70°C (or 158 °F) into the seasoning containers, press the PIPE CLEANING button, repeat 4 times to finish the cleaning ;
- After cleaning and emptying the seasoning boxes and tubes, add seasonings to their respective boxes, and manually feed seasonings into corresponding tubes.

5.2.3 Daily maintenance of starch water feeding system

- After powering on the robot each day, mix starch and water at a ratio of 1:5 and pour the mixture into the starch water box. Remember to put a stirrer in the box. It is recommended to prepare 850g at most at one time.
- After cooking for a day, empty the remaining starch water and clean the box:
- After cleaning the box, add a proper amount of water into it and manually feed 100g of starch water into the tube. Repeat the process several times, and the tube will be cleaned. Pour out the wastewater from the starch water box. Do not power off the robot and leave unless you finish cleaning the tube;
- Clean the starch water tube with hot water (about 85°C) once every week and add a small amount of salt for disinfection to prevent moss, mold, etc.
- If one day you forget to clean the tubes, in which stains like moss easily multiply, you can add a small amount of salt in hot water (about 85 degrees) and pour the mixture into the starch box(for example, feed 100g each time). Repeat this process several times until no wastewater flows out.

5.2.4 Daily maintenance of liner

- The liner is easily removable. Remove the liner after a day's use and clean its folded edge to prevent oil stain depositing and bacteria breeding.

Precautions for Cleaning, Maintenance, and Repair:

[Notes]

- Please maintain and clean the liner regularly based on the actual use and environmental conditions to extend its service life.
- If the pot is coated on its inner wall, do not use a metal spatula or hard cleaning tools like steel wool, which would scratch the coating and shorten its service life.
- When cleaning or maintaining the robot, please wear gloves to protect your hands from being hurt.
- Remove and clean the strainer basket in the sink of the workbench timely.
- If the robot will not be in use for a long time, make sure to empty the starch water, solid seasoning, and liquid seasoning boxes in time, and clean the seasoning tubes by adding clean water into the boxes and flushing the tubes to avoid moisture regaining, seasoning spoiling, etc.
- Add an appropriate amount of starch water, solid seasonings, and liquid seasonings based on daily usage. Do not leave the seasonings in the robot non-used for a long time.

[Warnings]

- When the robot is powered off, use a wet cloth with detergent to wipe the oil stain on its surface. Then dry it with a dry towel. Do not wipe the robot when it is powered on.
- Do not allow water to enter the electrical parts, air inlet, or air outlet during the robot cleaning.
- Cannot be used in applications with alcohol greater than 15%

FCC Statament

Caution: The user is cautioned that changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This device complies with Part 15 of the FCC Rules and Industry Canada licence-exempt RSS standard(s). Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Le présent appareil est conforme aux CNR d'Industrie Canada applicables aux

appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :

- (1) l'appareil ne doit pas produire de brouillage, et
- (2) l'utilisateur de l'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

NOTE: This equipment has been tested and found to comply with the limits for a Class A digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference when the equipment is operated in a commercial environment. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instruction manual, may cause harmful interference to radio communications. Operation of this equipment in a residential area is likely to cause harmful interference in which case the user will be required to correct the interference at his own expense.

FCC& IC Radiation Exposure Statement:

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

This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

Déclaration d'IC sur l'exposition aux radiations:

Cet équipement est conforme aux limites d'exposition aux radiations définies par le Canada pour des environnements non contrôlés. Cet équipement doit être installé et utilisé à une distance minimum de 20 cm entre l'antenne et votre corps. Cet émetteur ne doit pas être installé au même endroit ni utilisé avec une autre antenne ou un autre émetteur.

The user manual for LE-LAN devices shall contain instructions related to the restrictions mentioned in the above sections, namely that:

- i. the device for operation in the band 5150–5250 MHz is only for indoor use to reduce the potential for harmful interference to co-channel mobile satellite systems;
- ii. for devices with detachable antenna(s), the maximum antenna gain permitted for devices in the bands 5250-5350 MHz and 5470-5725 MHz shall be such that the equipment still complies with the e.i.r.p. limit;

iii. for devices with detachable antenna(s), the maximum antenna gain permitted for devices in the band 5725-5850 MHz shall be such that the equipment still complies with the e.i.r.p. limits as appropriate; and

i. le dispositif utilisé dans la bande 5150-5250 MHz est réservé à une utilisation en intérieur afin de réduire le risque de brouillage préjudiciable aux systèmes mobiles par satellite dans le même canal;

ii. pour les dispositifs à antenne (s) détachable (s), le gain d'antenne maximal autorisé pour les dispositifs dans les bandes 5250-5350 MHz et 5470-5725 MHz doit être tel que l'équipement soit toujours conforme à la norme e.i.r.p. limite;

iii. pour les dispositifs à antenne (s) détachable (s), le gain d'antenne maximal autorisé pour les dispositifs de la bande 5725-5850 MHz doit être tel que l'équipement soit toujours conforme à la norme e.i.r.p. les limites, le cas échéant;

et

5.3 Product Maintenance Cycle

Seri al No.	Item	Requirements
01	Solid seasoning	Add manually every day
02	Solid seasoning box cleaning	Once a week based on the actual situation
03	Liquid seasoning	Empty the remaining seasoning based on the actual situation
04	Liquid seasoning box cleaning	Once every two weeks based on the actual situation
05	Starch water	Empty the remaining starch water at the end of a day
06	Starch water box	Clean the starch water box at the end of a day
07	Tube cleaning	Once every two weeks based on the actual situation
08	Feeding calibration	Once every 3 days. If any

		abnormal feeding is found, recalibration is required
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5.4 Troubleshooting

Error Code	Error Message
HZG04	Pot rotation motor failure
HZG05	Pot rotation failure
HZG06	Pot rotation reset failed
HZG10	Pot rotation motor peripheral failure
HQG04	Pot tilting motor failure
HQG05	Pot tilting failure
HQG06	Pot tilting reset failed
HQG08	Pot tilting failure
HQG10	Pot tilting motor peripheral failure
HJR02	Heater failure
HJR05	Movement failure
HGLM04	Solid seasoning box door failure
HJB03	Starch water mixing failure
HL0902	Edible oil feeding failure
HL1103	Starch Water feeding failure

HP0104	Salt motor stall
HP0204	Sugar motor stall
HP0304	Chicken powder motor stall
HP0404	Pepper motor stall
HP0504	MSG motor stall

If a fault code is shown during the operation of the robot, please refer to BOTINKIT's Maintenance Manual to solve it. If the fault persists, please contact our after-sales staff online or offline timely by referring to the fault code.

Chapter VI Consumables and Wearable Parts

6.1 Order Consumables and Wearable Parts

To order original liquid seasoning modules, powder seasoning modules, and base, visit the official website or contact a supplier; To order original MAX01 parts or accessories, visit the official website or contact a supplier; To place an order via a service or support supplier, please contact a Botinkit-authorized service or support supplier.

Chapter VII Services and Support

7.1 Botinkit Limited Warranty Statement

Botinkit Products	Limited Warranty
MAX 01	One-year warranty

Botinkit guarantees its robots and accessories are free of any defects in the materials or the workmanship for one year from the purchasing date. If

Botinkit is informed of any defects in the product during the warranty period, it will offer to repair or replace the product that proved to be defective. The replacement can be a new product or a product with equivalent performance.

Botinkit guarantees **Botinkit** software, once correctly installed and used, will be able to execute programming commands notwithstanding any defects in the materials or the workmanship of the product during the warranty period from the purchasing date. If informed of any software defects during the warranty period, **Botinkit** will replace such defective software that fails to execute programming commands.

Botinkit does not guarantee that the operation of **its** products will not be interrupted or be error-free. If an error occurs, please contact our after-sales service center timely. **Botinkit** will repair or replace the defective product within a reasonable time per the conditions stated in the Warranty.

Botinkit's replacement may contain remanufactured parts or used parts with performance equivalent to new parts.

The Warranty does not cover defects caused by the following reasons:

- Incorrect or inappropriate maintenance or calibration;
- Use of non-**Botinkit** software, interface device, parts, or consumables (unauthorized modification or misuse);
- Use in an environment that is not specified for the product;
- Improper preparation or maintenance of the place of use.

To the extent permitted by local laws, the above-mentioned warranty is exclusive, and no implied or explicit written or oral warranties or conditions are included.

Botinkit specifically denies any implied warranties or conditions of merchantability, satisfactory quality, or suitability for specific purposes. Some

countries/regions, states, or provinces do not allow limitations on implied warranties, so the above limitations or exceptions may not apply to you. This limited warranty grants you specific legal rights. Your other rights may vary depending on the country/region, state, or province.

The limited warranty of **Botinkit** is valid in any country/region or place where **Botinkit** supports or sells this product.

The warranty services you receive may be different based on local standards.

Botinkit will not change the shape, assembly, or functions of the product for any countries/regions that prevent the use of the product for legal or regulatory reasons.

To the extent permitted by local laws, the remedy expressly set in this warranty statement is only and exclusive. Other than expressly stated above, **Botinkit** or its suppliers will not be responsible for any data loss or any direct, special, accidental, consequential (including lost profits or data) or other losses under any circumstances based on any contract, tort, or other reasons. Some countries/regions, states, or provinces do not allow the exclusion or limitation of incidental or consequential losses, therefore, the above limitations or exclusions may not apply to you.

Except to the extent permitted by law, the warranty clauses in this statement do not exclude, limit, or modify the mandatory statutory rights applicable when this product is sold to you, but only supplement these rights.

7.2 Botinkit Advanced Protection Warranty: Limited Warranty Statement of Seasoning Box

Botinkit guarantees that its products are free from defects in materials and workmanship.

This warranty statement does not apply to the following situations:

- The user dismantles or moves the robot, changes the internal structure, or unauthorizedly connects it to a power source;
- The user misuses the robot, stores the robot improperly, or operates the robot in an unspecified environment;
- Wear in normal use

7.3 Customer Support

Tel.: 400-993-7576

Fast fault response

We respond to failures within 2 hours and provide solutions within 12 hours to ensure that your problems are solved effectively and timely.

Professional factory support

Professional installation and maintenance engineers, implement strict parts production management, and offer strong R&D team support to guarantee comprehensive and safe technical support are available for you.

Comprehensive maintenance

We provide regular maintenance for the robot and ensure continuous and proper use through system backup, parameter correction, and feedback from user surveys.

Quality value-added services

We offer remote problem diagnosis and troubleshooting, enabling you to experience cloud service in the Internet age. We customize plan design with powerful menus and a wide range of usage scenarios for your reference.

After-sales services

1. Install and debug the robot on-site;
2. Provide on-site training on robot use and maintenance;
3. Upgrade the module installation service;
4. Offer a one-year warranty for free and the replacement of parts damaged by man at cost price;

5. Provide free maintenance during the warranty period and charge customers only for consumables used. Replacement of parts beyond the warranty period will be charged at the cost price;
6. Offer expert consultation service via phone.

botinkit.com



Official Account