



Beijing Peter Pan Technology Co., Ltd.
Customer service number: 4009-101-505
Service time: 9:00-18:00

Copyright © 2015-2016 Beijing Peter Pan Technology Co., Ltd. All rights reserved.



Product Manual



Model: F800

Beijing Peter Pan Technology Co., Ltd.

CONTENT

CONTENT

▶ 1. About the Product	01
▶ 2. Open-box Inspection	02
▶ 3. Product Illustration	03
▶ 4. Operator' s Guide	
Blending	04
List of Ingredients	05
Batter Preparation	05
Machine Installation	06
Software	07
Operations	09
App Operation	10
▶ 5. Precautions	12
▶ 6. FAQs	16
▶ 7. After-sales Services	17

1. About the Product

3dmagicpan

This product support bluetooth V2.0 with EDR function.The bluetooth function can be used to connect with tablet and use the app to control product to print different shapes of pancakes.

Rugged and durable: very easy to operate continuously and stably
Simple operation: adjustable two printing speeds



Paint a world for you
to have a taste

In 2015, 16 Tsinghua graduates at Beijing Peter Pan Technology Co., Ltd. developed China' s first 3dmagicpan , aiming to open up the future for the automation of food service in China using the 3D printing technology. In China, for the first time, the 3dmagicpan realized the conversion of a cutting-edge technology into a productivity tool for civilian use. With the 3D printing technology, this product can print delicious pancakes of various patterns you choose, so it can meet the growing personal-ized needs of young people.



Rugged structure

Designed as a gantry structure, the printer is highly stable, to ensure high precision during printing



Stable operation

This ensures that the machine has a long service life



Evenly heated

The baking tray has built-in chips, so the cakes are evenly heated, resulting in a high yield of acceptable products



Vivid patterns

The printer automatically plans printing routes, and automatically arranges printing time and baking time according to the depth of color, to make the cake' s patterns vivid



Two speeds to choose from

There are two printing speeds to choose from. The Fast Printing mode is for printing a pancake at a high speed, to ensure printing speed; the High-quality Printing mode is for printing high-quality pancakes, to ensure printing quality



Ingenious design

The outlet of the feeding tube is designed to have the optimal size, to ensure a high yield of acceptable products for the machine

2. Open-box Inspection

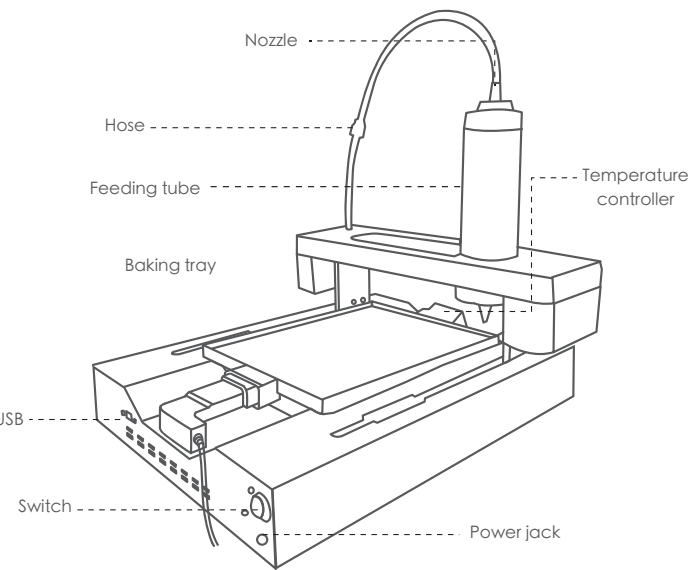


- 1. One unit of the 3dmagicpan
- 2. One copy of the Product Manual

Accessories:

- (1) 1 set of the electric baking tray (including 1 pan and 1 temperature controller)
- (2) 2 sets of food-grade feeding tubes (including 2 feeding tubes, 4 nozzles, 4 flat covers, and 2 caps for the feeding tubes)
- (3) 1 piece of the heat-resisting food-grade silicone scoop specifically for a pan with a silicone surface
- (4) 12 pieces of sponge for preventing reverse suction
- (5) 1 tablet
- (6) 1 page of the product certificate
- (7) 1 page of the warranty card
- (8) 1 Power supply

3. Product Illustration



Product model: PC – F800	Rated voltage: 120V-60HZ
Rated power: 60W	Body material: High-temperature engineering plastic
Electric baking tray:	Rated voltage: 120V-60HZ; rated power: 1000
The USB port is designed for manufacturer to upgrate device and charge mobile device for user.	

4. Operator’ s Guide

Warning: Reverse suction is caused by improper use of the machine, not under warranty. Be sure to prevent reverse suction.

Reverse suction refers to the phenomenon that the batter is sucked back into the 3dmagicpan. In the following circumstances, it’ s easy to have reverse suction:

1. The batter in the feeding tube should be kept at around 70-80 percent of the tube’ s height. Too much batter will cause reverse suction;
2. When you connect the feeding tube with the hose on the machine, if the power has already been turned on, while connecting them, you should immediately enable the print head’ s nozzle below them to be in the disengaged state, and shouldn’ t block the nozzle with the feeding tube’ s cap or your finger;
3. When the machine is turned on, as long as the feeding tube is connected to the machine, it must be always perpendicular to the surface of the pan, and shouldn’ t be tilted.

The circumstances listed here are just the common circumstances for reverse suction. In actual use, due to differences of individuals in operating the machine, there might be other causes of reverse suction. But reverse suction in any case is deemed to be caused by misuse and not covered by warranty.

Blending 01



There should be a right proportion for the flour, and the instructions can be used literally word for word;

Other ingredients are very important, and you just can’ t do without water and egg;

You need to weigh the ingredients used, as it’ s improper to have too much or too little of them;

The batter must be mixed evenly, and you need 3 more minutes for beating;

The batter is poured into the feeding tube, and the normal amount is 80 percent of the tube’ s height;

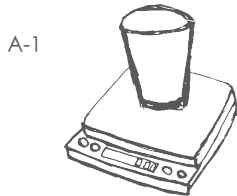
Adding Tang to it is even better, and you can have any flavor you want.

List of Ingredients 02

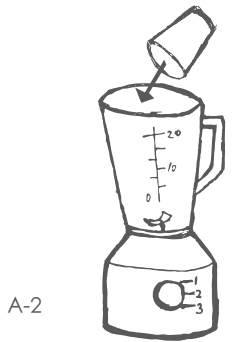
Ingredients	Weak flour	Minced vegetable fat	2 eggs	Sugar	Baking powder	Water
Weight	220g	120g	100g-110g	100g	3g	200ml

Please prepare the batter strictly following the formula. If the batter is not prepared according to the formula, the effect of the cake will be greatly compromised.

Batter Preparation 03



(1) Take out the electronic scale, put a measuring cup on it, and then return to zero (as shown in Fig. A-1).



(2) Pour each ingredient into the blender after weighing it. After mixing, you need to make sure that there's no granular lump in the batter, otherwise the printing quality will be negatively affected (as shown in Fig. A-2).

Machine Installation 04

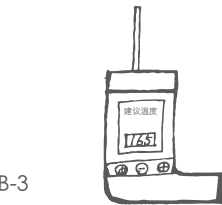
The preparation is very simple—turn on the switch and connect the machine;	Start the machine and the tablet, and connect the Bluetooth. Register the machine using the initial password 1122. Registering the machine is in order to let the cloud server know which machine it is
The temperature is set to 160° C initially, and it takes time to warm up the machine;	The temperature is set to 160° C initially, and it takes time to warm up the machine;
Enter the cake painting app, and choose the online mode;	Click to log in in the networked environment, or choose the offline mode if there's no network available
Insert the feeding tube and the air pump, and make other preparations while waiting;	Install the feeding tube that is ready, and block the lower end of the tube using its cap, to prevent the batter from flowing out. Connect the hose to the upper end of the feeding tube, and immediately remove the cap at the lower end of the tube, which is used to block the tube, to prevent reverse suction. During the entire process, be careful not to let the batter flow into the hose connected to the feeding tube, to prevent reverse suction



(1) After connecting the power cable, connect one end of it with the power and another end with the machine's power jack (as shown in Fig.B-1)



(2) Connect one end of the temperature controller with the power and another end with the slot in the middle of the electric baking tray (as shown in Fig.B-2)



(3) Turn on the temperature controller, and set the temperature to 165° C, to let the machine warm up automatically (as shown in Fig.B-3)

Software 05

Choose a pattern prior to printing, and there are many patterns available on the cloud;
(painting one' s own pattern needs to be done in the networked environment. You just
need to visit the public WeChat account of 3dmaigicpan to do it)



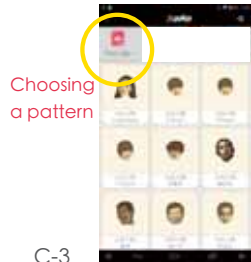
C-1

(1) Turn on the machine' s switch and the tablet' s switch, click the setting icon to connect Bluetooth, and enter the initial password 1122 (as shown in Fig.C-1)



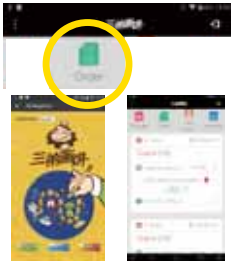
C-2

(2) Go back to the desktop and click the 3D Painted Pancake Printer' s app. Register the machine by following the required steps when using the machine for the first time (you need to register the machine in the networked environment). After registration, click to log in.



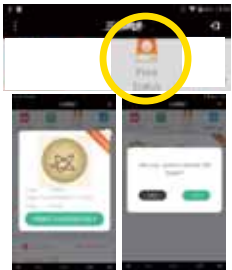
C-3

(3) After entering the system software, you will find that there are mainly four menus. The first menu is for you to choose a pattern. Click this pattern, and you can choose a pattern from all the patterns available in the system to make your pancake (as shown in Fig.C-3)



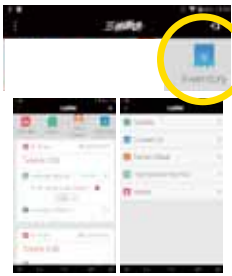
C-4 The front page of the public WeChat account

(4) The second menu is the orders. Click this menu to view the orders placed by customers via WeChat. Customers just need to add the WeChat account of 3dmaigicpan to their WeChat account to use this feature. Customers can place an order online via the public platform of WeChat. On this public platform of WeChat, customers can choose to order pancake from a restaurant in their own city. You can also print a pancake of any pattern you like or simply print it based on your own photo (as shown in Fig.C-4)



C-5

(5) The third menu is the printing status. This menu is designed to adjust printing parameters (batter level, line thickness, and the preset amount of extrusion etc.). When you run into a problem during printing, you can stop printing immediately (as shown in Fig.C-5).

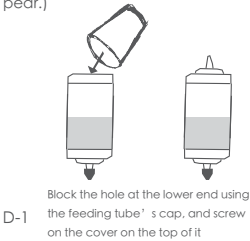


C-6

(6) The fourth menu is for order tracking. You can track the WeChat orders and local orders during a period of time.

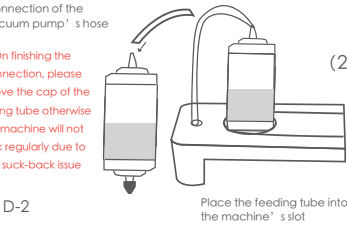
Operations 06

It's very difficult to calculate the preset amount of extrusion, as the value keeps changing (if the gap is too big, you need to set the preset amount of extrusion higher, and vice versa); wait for a while after printing, and scoop up the cake after 15s (it should be noted here that actually the shorter the waiting time, the better, and you'd better scoop up the cake immediately after it's ready--if the waiting time is too long, the color difference will disappear.)



(1) Pour the batter prepared into the feeding tube. When pouring the batter, be sure to block the hole of the outlet nozzle at the lower end of the feeding tube using the tube's cap (as shown in Fig.D-1)

(2) After the hose is connected, remove the feeding tube's cap, and place the feeding tube into the machine's slot (as shown in Fig.D-2)



Local order

High-quality mode

Batter level - 170 +

Line thickness - 0 +

Preset amount of extrusion - 500 +

Print now

D-3

(3) Perform a test prior to formally printing a cake. Choose a rotating circle from the patterns to do the test. In "printing status", change "line thickness" to 0, and choose the height of the current liquid level indicated on the feeding tube (unit: mm) as the batter level. If the test line printed is wider than 4mm, set the line thinner, and vice versa. The preset amount of extrusion refers to the pre-extruded number of milliseconds on the original spot before moving. If the line is set to be thicker, the preset amount of extrusion should also be increased accordingly (as shown in Fig.D-3).

App Operation 07





E-5



E-6



E-7

App Operation is a personalized feature for placing an order via WeChat. You can choose a pattern you like through this WeChat feature. You can also draw any pattern of your own by doodling. It's a piece of cake to paint your own photo too. You just need to upload your photo to do so. What you are still waiting for? Let's enter the world of the 3dmagicpan now!

5. Precautions

Read and understand all the instructions before using your 3dmagicpan. The Company does not take any responsibility for personal or property losses caused by not following the instructions or the precautions.



Be careful of electric shock or fire!

Never allow your 3dmagicpan to have contact with rain or water. Never put a liquid container (e.g. a vase) by the side or on the top of your 3dmagicpan. If a liquid is spilled to the surface or inside of your 3dmagicpan, immediately disconnect the power supply of your 3dmagicpan. Please contact our customer service center to inspect your 3dmagicpan before using it again. Never put your 3dmagicpan or any part of it near a flame or other heat sources (including direct sunshine). To avoid the flame from spreading, always put your 3dmagicpan away from candle or other flames. Never insert anything in the opening of your 3dmagicpan or block the opening with anything. When moving your 3dmagicpan, make sure that the power cable and data cable won't be strained. A strained power cable may make the power connection loose, to produce sparks.



Be careful not to cause a short circuit or fire!

Never expose the power adapter to rain, water or an overheated environment. Avoid the power plug from producing a pulling force. A loose power plug may produce sparks or cause fire. After being used for a long time or after being put in an open environment for a long time, the insulating layer within the machine may become aged, and therefore may cause a short circuit to start a fire. After two years of use, it is recommended that troubleshooting be performed to your machine by our technician once every half a year.

Be careful not to cause personal injuries
or damages to your machine!

Your 3dmagicpan needs to be fixed on a stable base. Put your 3dmagicpan on a level and flat surface that can support its total weight.

During the operation of your 3dmagicpan, never let any part of your body have contact with it. The moving parts of your 3dmagicpan inter may cause mechanical injuries to your body.

The working parts of your 3dmagicpan can have a temperature of up to 280°C, and the inside of the machine can have a 120V voltage and a current that can cause fatal injuries to your body. After it is powered on, never use your body to directly touch any part of the electric baking tray, to prevent injuries from the electric leakage of the metal case and burns by the high-temperature parts.

After your 3dmagicpan has stopped working, disconnect the power supply first, use a piece of cleaning cloth to clean or move it after it has completely cooled down (this process normally takes more than 20min). Never flush the surface of the pan with cold water before it has completely cooled down, and never scratch the surface of the pan with a sharp item, otherwise the surface of the pan will become deformed or damaged.

Be careful not to have children injured!

Please observe the following precautions, to avoid injuries to children caused by the falling of your 3dmagicpan or other accidents:

Never put your 3dmagicpan on a surface covered by a piece of cloth or other stuff that can be pulled.

Make sure that any part of your 3dmagicpan is within the surface's edge.

When you put your 3dmagicpan on tall furniture (e.g. bookcase), be sure to secure both the furniture and the machine onto wall or a suitable support.

Tell children the possible danger of climbing onto the furniture to touch the 3dmagicpan.

Prevent moisture!

Be sure to put your 3dmagicpan in a dry environment. Never put a liquid container by the side or on the top of your 3dmagicpan.



Be careful not to cause personal injuries,
fire or damages to the power cable!

Never put your 3dmagicpan or any other object on the power cable!

To make it easier to disconnect the power cable from the power socket, make sure that you can always get complete access to the power cable.

When disconnecting the power cable, always hold the plug instead of pulling the cable.

Prior to a thunderstorm, disconnect your 3dmagicpan from the power socket and antenna.

During a thunderstorm, never touch any part of your 3dmagicpan, the power cable or antenna.

Avoid noises!

Avoid using your 3dmagicpan during nighttime. The small noise generated by your 3dmagicpan may influence sleep.

Avoid being in the noise environment of your 3dmagicpan for an extended period of time. The noise may influence your body, making you feel uncomfortable.

Your 3dmagicpan should not be put in a work environment that requires quietness for a long time. It's recommended that your 3dmagicpan be put in a separate space that can isolate noise.

Keep the machine well ventilated!

Your 3dmagicpan should be well ventilated when it is working.

It's strictly forbidden to use your 3dmagicpan for a long period of time or intensively in an air-conditioned room where the windows are closed.

Don't use your 3dmagicpan in a bedroom, a bathroom or other rooms where the windows normally may not be opened.

Prevent dust!

You should keep the inside of your 3dmagicpan clean and have it cleaned regularly. Cover the surface of the machine with a piece of dustcloth after use.



Low temperature

If your 3dmagicpan is transported at a temperature lower than 5°C, remove the outer package of it first, and connect it to the power socket after it has adapted to the room temperature.



Be careful not to become overheated!

Never install your 3dmagicpan in a closed space.
Always leave a space of at least 4inches or 10cm around your 3dmagicpan for ventilation.
Never use your 3dmagicpan in an environment where the temperature is above 40°C.



Be careful not to damage your 3D Painted Pancake Printer!

Before plugging your 3dmagicpan to the power socket, make sure that the voltage of the power supply and the power it provides match the values printed on the back of the machine.
If the voltage is different, don't plug your 3dmagicpan to the power socket.

120V

Watch the condition of your 3dmagicpan

Please watch the condition of your 3dmagicpan during printing. Avoid abnormalities such as the pancake becomes charred, the pancake is smoking, the batter overflows, some parts are stuck, and abnormal noises due to unexpected circumstances during printing. In case of such circumstances, disconnect the power supply immediately, and contact our customer service personnel for repair.

6. FAQs

1. Why sometimes the color is too deep or too shallow or the pattern is not clear?

Answer: The temperature recommended in the instructions is the operating temperature in the standard environment. But the temperature of the surface of the pan can be affected by the ambient environment and the voltage etc. If the ambient temperature of your 3dmagicpan is too high or too low, adjust the temperature for several more times depending on your situation. Once you find the right temperature, such things will not happen again. Also, make sure that the voltage is stable. Unstable voltage may seriously affect the temperature of the surface of the pan, so that you can't print a satisfactory pancake.

2. Why sometimes the lines are too

Answer: 1) Due to the differences of the ingredients used, the batter may be too thin or too thick. Please mix the ingredients strictly according to our instructions. You are recommended to buy our standard ingredients, because standard ingredients have more accurate proportions and finer materials, and can greatly increase the success rate of printing and reduce your preparation time;
2) With the use of batter, the pressure in the feeding tube may change. You need to fine tune related parameters. See "3. Operator's Guide" as well as various instructions provided by us in other ways about how to make adjustments.

3. Why the printing is OK at the beginning and so is parameter adjustment for the same bucket of batter, but later on the batter will become too thin and will overflow?

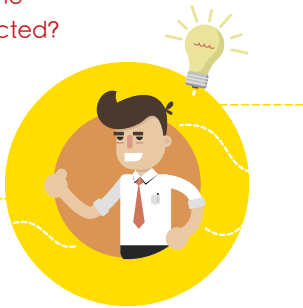
Answer: This is because the batter per se consists of mixed flour, egg and water, and after the feeding tube is suspended above the surface of the pan for a period of time, the thick part of the batter will sink, so the part of the batter used later will be thinner than that used earlier. Therefore, even for the same bucket of batter, if it's not used for continuous printing—if printing takes place after a period of time, the result of printing will not be good later on. Our recommendation is that, if no printing will take place for a quite long period of time, you can remove the feeding tube from the machine first, and put it away using a flat lid to cover the end of the feeding tube connected to the machine's plastic tube; or before using again, you can use a flat lid to cover the end of the feeding tube connected to the machine's plastic tube and shake it for a while. Note: Never remove the feeding tube and shake it directly, because if you shake it directly, there will be batter left near the end of the feeding tube connected to the machine's plastic tube, which is very easy to cause reverse suction.

4. Why the nozzle can be blocked?

Answer: The nozzle is blocked because the batter is not thoroughly mixed and there are granules in the batter. If you prepare the batter yourself, please use a flour screen to sieve the flour. You are recommended to use our standard ingredients.

5. What should I do if the tablet and the machine suddenly can't be connected?

Answer: In this case, please restart the tablet and the machine, and you will be able to restore the connection.



7. After-sales Services

For the latest information about after-sales services, please log in to the service & support page of our website (<http://3dhuabing.com>) or contact our customer service reps using the information below.

Service hotline: 4009-101-505

9:00 -18:00 Monday through Sunday (only local call charges apply) except for statutory holidays. Visit our website for any changes.

For questions about how to use the product or after-sales services, please email to support@3dhuabing.com

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

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

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

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