

NEXT ROBOT

Automatic Cooking Machine

Smart Wok Machine

User Manual

NEXT ROBOT

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. Operation is subject to the following two conditions:

- (1) this device may not cause harmful interference;
- (2) this device must accept any interference received, including interference that may cause undesired operation.

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:

1. Reorient or relocate the receiving antenna.
2. Increase the separation between the equipment and receiver.
3. Connect the equipment into an outlet on a circuit it is different from that to which the receiver is connected.
4. Consult the dealer or an experienced radio/TV technician for help.

FCC Radiation Exposure Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

This equipment should be installed and operated with a minimum distance of 20cm between the radiator and your body.

LE-LAN Device Restrictions

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

1. 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;
2. 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;
3. 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;
4. Where applicable, antenna type(s), antenna model(s), and worst-case tilt angle(s) necessary to

remain compliant with the e.i.r.p. elevation mask requirement set forth in section 6.2.2.3 shall be clearly indicated.

Important Information

For your safety: Please do not store or use gasoline or other flammable vapors or liquids near this device or any other equipment.
Warning: Improper installation, adjustment, modification, service, or maintenance may result in property damage or injury. Before installing or servicing this equipment, please carefully read the installation, operation, and maintenance instructions.
Warning: There are no user-replaceable parts inside the device, and repairs must be performed by qualified service personnel.
Warning: Internal voltage dangerous, may cause death or serious injury.

Please read all sections of this manual and keep it for future reference.

This product has been certified as a commercial cooking appliance and must be installed by a professional in accordance with regulations.

Installation and electrical connections must comply with current regulations: In Canada, Canadian Electrical Code Part I / Local laws; In the United States, National Electrical Code ANSI/NFPA – Current version.

Users should note that installation and maintenance must be performed by Next Robot authorized service personnel using original Next Robot replacement parts. Any improper installation, adjustment, operation, or maintenance of the product, non-compliance with national and local regulations or the product documentation accompanying the product, use of unauthorized parts, or modifications or repairs performed by unauthorized agents will result in Next Robot the company not assuming any liability.

The information contained herein (including design and part specifications) is subject to supersedure, and changes will not be notified separately if any occur.

Warning

This product contains substances known to the State of California to cause cancer and/or reproductive harm.

You may be exposed to airborne glass wool/ceramic fiber particles when installing and maintaining this product. The State of California has determined that inhalation of airborne glass wool/ceramic fiber particles can cause cancer. For more information, see:

www.P65Warnings.gov## Precautions

This machine should be equipped with appropriate backflow protection devices to comply with applicablComply with federal, state, or local hot and cold water piping codes.

 The following types of safety tips and general information symbols are used in this manual:

 Tip: Tips provide useful hints or shortcuts.

 Note: Notes provide important information for explaining a concept or completing a task.

 Mandatory: Items that must be followed to ensure normal product use.

 Prohibited: Operations that are not allowed.

 Warning: Cautionary warnings.

Note: This warning reminds you to follow specific steps to avoid personal injury, catastrophic data loss, or severe product damage.

	This product must be effectively grounded.
	It must be ensured that the product's intake and exhaust vents are unobstructed, and covering or obstructing the intake and exhaust vents is prohibited.
	This product is equipped with a temperature-controlled dedicated pot and must not be used with other pots for adaptation, to avoid temperature loss of control causing other hazards.
	Operation of this product by untrained personnel is prohibited.

	
	Non-professionals are prohibited from disassembling the electrical box and start/stop switches.
	Non-professionals are prohibited from operating this product without removing the left and right side panels.
	Do not use a water hose to rinse the body directly.
	Prohibit any part of the body from touching the rotating stirrer and other moving parts to avoid accidental injury.
	Prohibited to use dry-fried cookware.
	Prohibited to directly pour the starch slurry into the starch slurry container when the starch slurry has not been fully mixed and there are still precipitates.
	Prohibited to use the starch slurry container without stirring, to avoid the starch from settling in the container.
	This product is only for indoor use.
	If used for a long time ((more than two hours)), please empty and clean the liquid seasoning in the container, and then clean the pipeline.
	If the solid and liquid seasonings have not been used for a long time, please check whether the seasonings inside the container have deteriorated; if they have, please clean them thoroughly before continuing to use them.
	Each machine is equipped with a water gun, used for rinsing the inner pot and the sink on the workbench, please do not use it to rinse the pot body and other parts of the machine.
	When the product malfunctions, abnormal information will appear on the display. You can refer to the maintenance manual or contact after-sales staff online or offline for troubleshooting.
	When using the product for cooking, maintain a proper distance to avoid splashing hot oil and impurities, which could cause burns.



Be mindful of the various seasonings added, ensuring they contain no other impurities.

	When removing the liquid seasoning container, check that the magnetic joint is properly engaged when placing it back in its original position.
	Note that only when the machine is turned on, the well-mixed and non-settled starch slurry will promptly enter the machine,for effective mixing.
	Note that after shutdown and startup, it is necessary to open and check the slurry water, and manually assist in stirring to ensure it is mixed evenly.
	Note to clean various seasoning containers and liquid seasoning pipelines regularly according to product maintenance requirements.
	The installation, maintenance, and other aspects of this product that involve disassembly and assembly work must be performed by our after-sales personnel or personnel trained by our company.
	If the power cord is damaged, it must be replaced by the manufacturer, its service center, or personnel with similar qualifications,to avoid danger.
	This manual is not applicable to individuals with physical, sensory, or intellectual disabilities, or to those lacking experience and knowledge, including children.
	All illustrations in this manual are for reference only. The actual appearance is subject to the product.

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Chapter 1: Overview

1.1 ## Introduction

AI Dente is a commercial smart wok machine launched by our company, which can achieve automatic cooking within a temperature range of 0 - 150°C and can accurately dispense 7 types of liquid seasonings. Through automatic stirring, users can perform various cooking techniques such as stir-frying, pan-frying, scorching, stewing, deep-frying, boiling and braising. Users can easily complete cooking for thousands of different recipes following voice and screen instructions, enabling restaurants to quickly realize standardized dish replication and expand business from 1 store to N stores quickly, and provide you with an unprecedented cooking experience.

1.2 ## Application Fields and Target Users

This intelligent cooking system is suitable for commercial indoor places such as catering chains, supermarkets, fast food takeout outlets, hotels, hospitals, corporate units and school canteens.

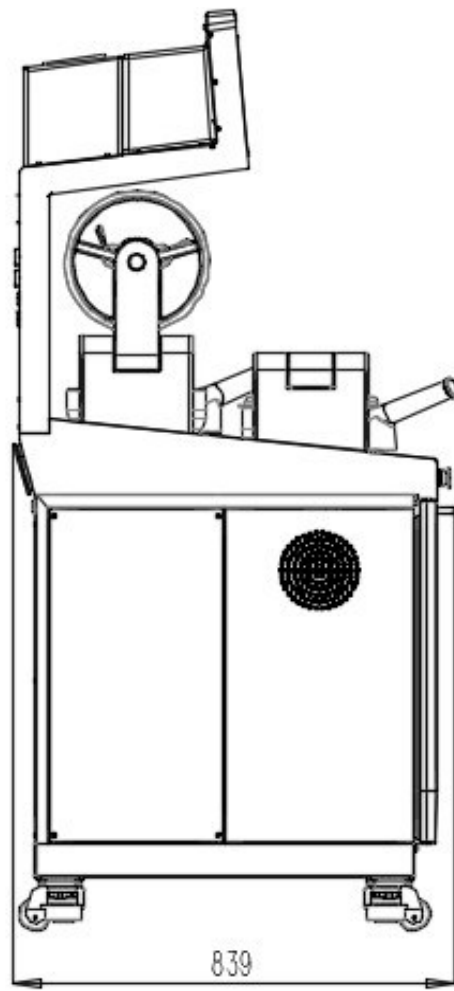
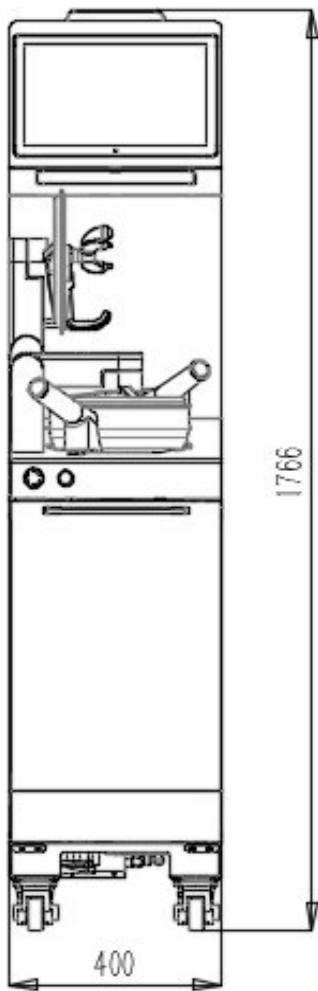
Basic Product Information

Model	AI Dente-L(Left Motor) AI Dente-R (Right Motor)
Rated Power	7KW
Rated Voltage	240V split-phase power supply L1, L2, GND. Or: 240V single-phase L, N, GND
Cooking Capacity	1.5kg

Wok	Φ265
Rated Capacity	2L
Waterproof Rating	IPX4
Supply Pressure	≤0.8Mpa
Support for seasoning types	Light soy sauce, dark soy sauce, cooking wine, spicy seasoning, Sichuan pepper oil, chili oil, vinegar, oyster sauce, cooking oil, water, etc.
Net weight	Entire machine 150KG
Dimensions	Host:400mm × 839mm × 1766mm

AlDente₍₁₎₍₂₎

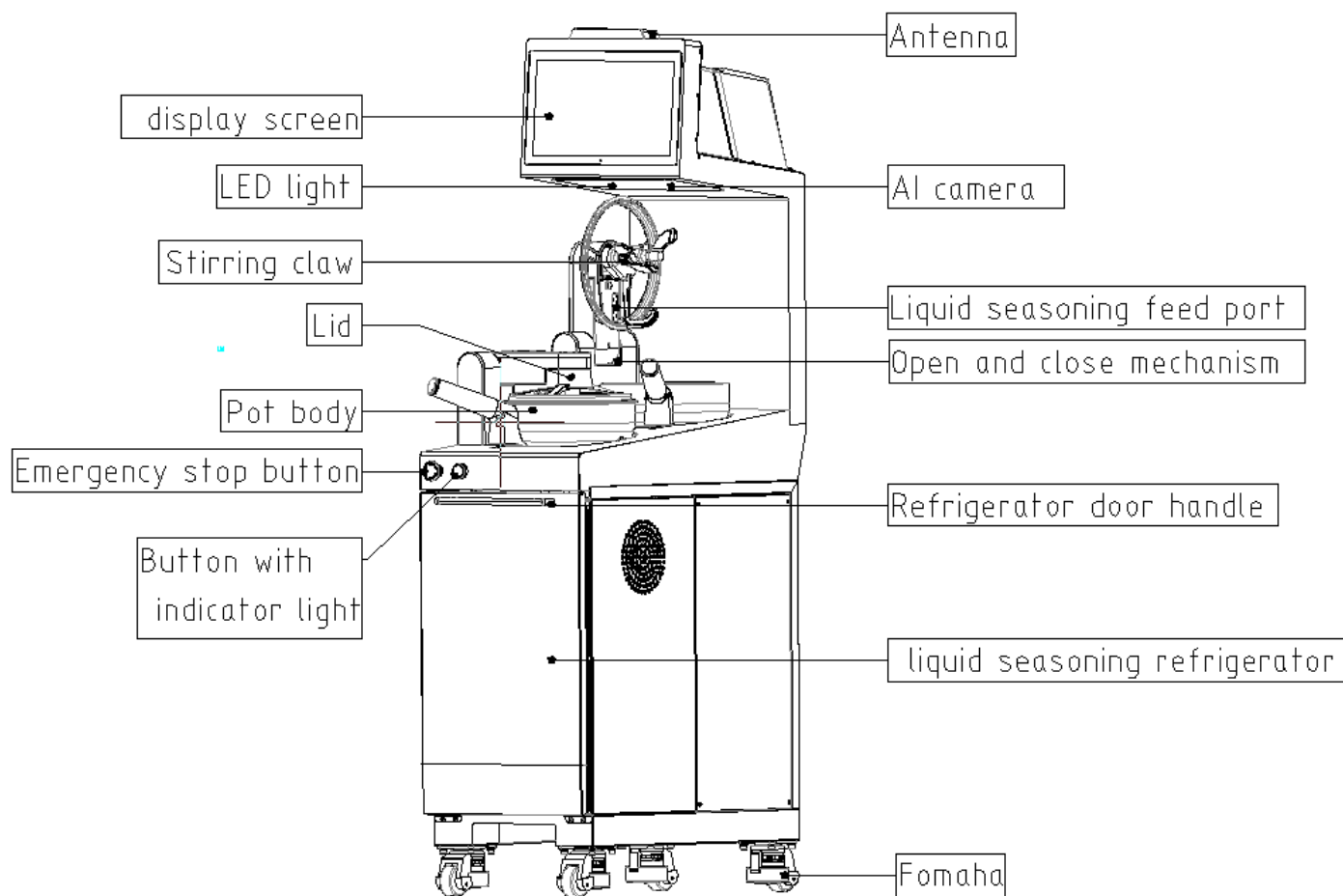
1.3 Product View and Dimension Description



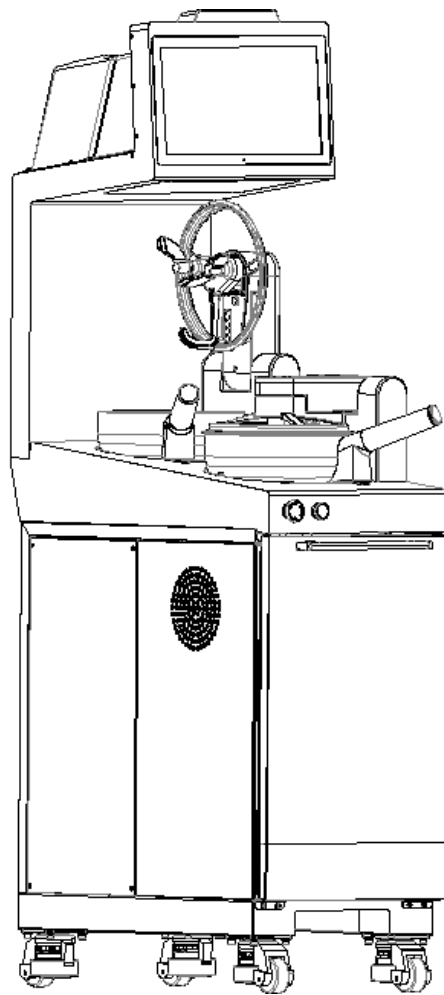
Chapter 2: Main Structure

and Working Principle

2.1.1 Main Structure View Overall View



Left machine schematic



Right machine schematic

AIDente-L (Left Machine): Facing the machine, the cover mechanism is located on the left side of the machine

AIDente-R (Right Machine): Facing the machine, the cover mechanism is located on the right side of the machine

Antenna: Used for WiFi signal transmission and reception;

AI Camera: Acquires and identifies real-time frying information, providing a decision-making basis for equipment parameters for subsequent cooking;

Liquid seasoning filling port: Inlet for adding various liquid seasonings;

Refrigerator handle: Handle for opening and closing the liquid cabinet, which can be opened over 90 degrees;

Maintenance cover: Removable, serves as an access window for maintaining the electrical components and pipelines of the equipment;

Liquid seasoning refrigerator: Storage location for liquid seasonings, supports refrigerated freshness preservation, with a set refrigeration temperature of 3-8 degrees Celsius;

Wheels: 4 in total. After moving the machine to the specified position, rotate the adjustment knob counterclockwise to lock the wheels;

Button with indicator light: Indicates system status;

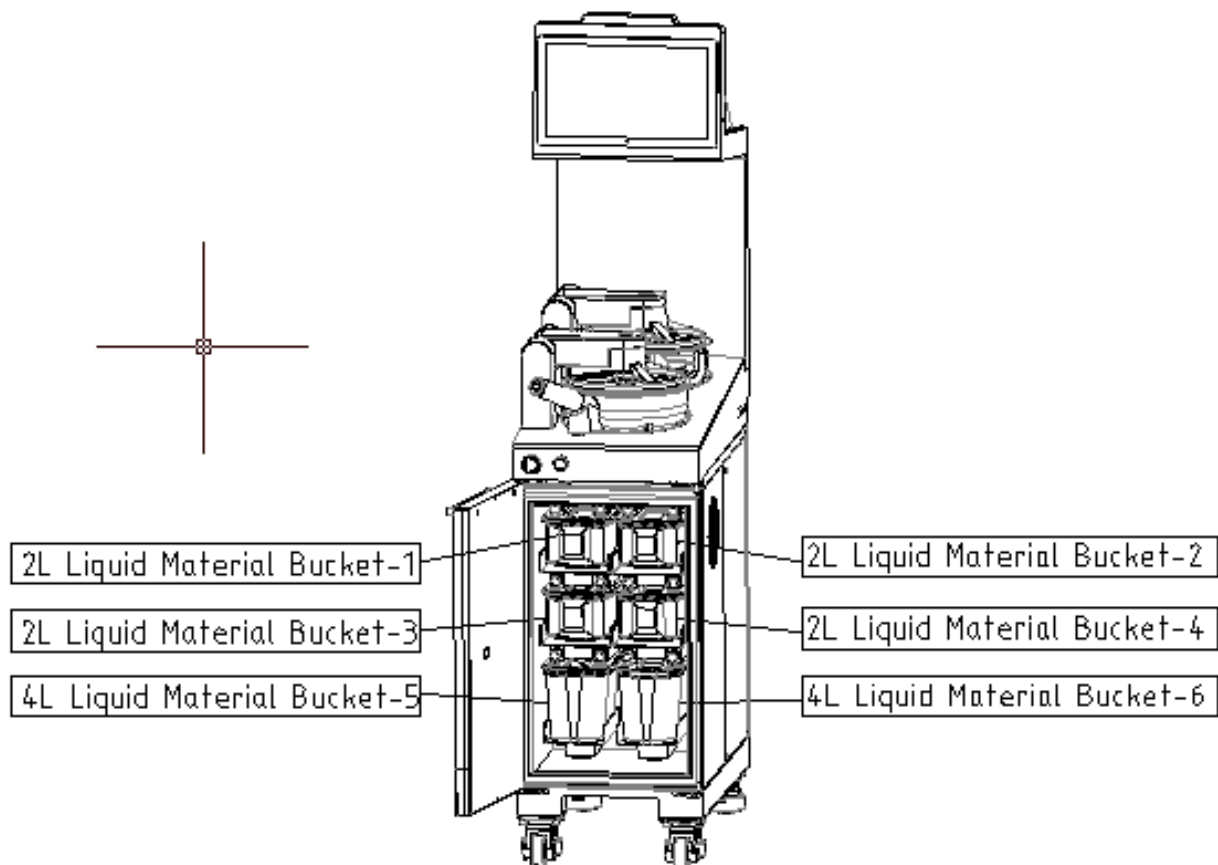
Emergency stop switch: In emergencies, pressing this switch cuts off the power supply to the entire unit;

Wok body assembly: Shell, coil plate;

Cover component: Supports automatic opening and closing, with integrated liquid discharge port and smoke extraction port;

LED light: Provides lighting for equipment operators and AI cameras;

Touch screen: used for recording recipes, displaying recipes, and interacting with machine control;



Refrigerator schematic diagram

2.1 2L Liquid Material Bucket-3 & 4L Liquid Material Bucket-5: have stirring function and are used for storing starch water;

2.1 OTHER Liquid Material Buckets:

2.2 Working Principle

- . First-time use of this device requires an internet connection. You must log in to your account before proceeding with subsequent operations;**
- . The recipes are stored in the cloud. Users can select the desired recipes to download and update. After downloading the recipes to the local device, users can cook according to the recipes;**
- . Downloaded recipes can be used offline, but they are bound to the account;**
- . Users can choose not to use the existing recipes on the device. They can cook by recording or generating custom recipes. For detailed instructions, please refer to section 3.3 of this manual;
- . The control system follows the steps defined in the recipe, including the timeline, cooking temperature, automatic dispensing of seasonings, water, and oil, and prompts the user to add ingredients through voice and screen instructions. The control system adjusts the wok's rotation speed, direction, and heating temperature according to the steps defined in the recipe until cooking is complete, and then prompts the user to serve the dish;**
- . This device is equipped with a temperature protection mechanism. When the pot temperature exceeds the limit you set, it will automatically control heating to ensure the temperature does not exceed the upper limit.**

Chapter 3: Operation Instructions

3.1 Explanation of Product Components

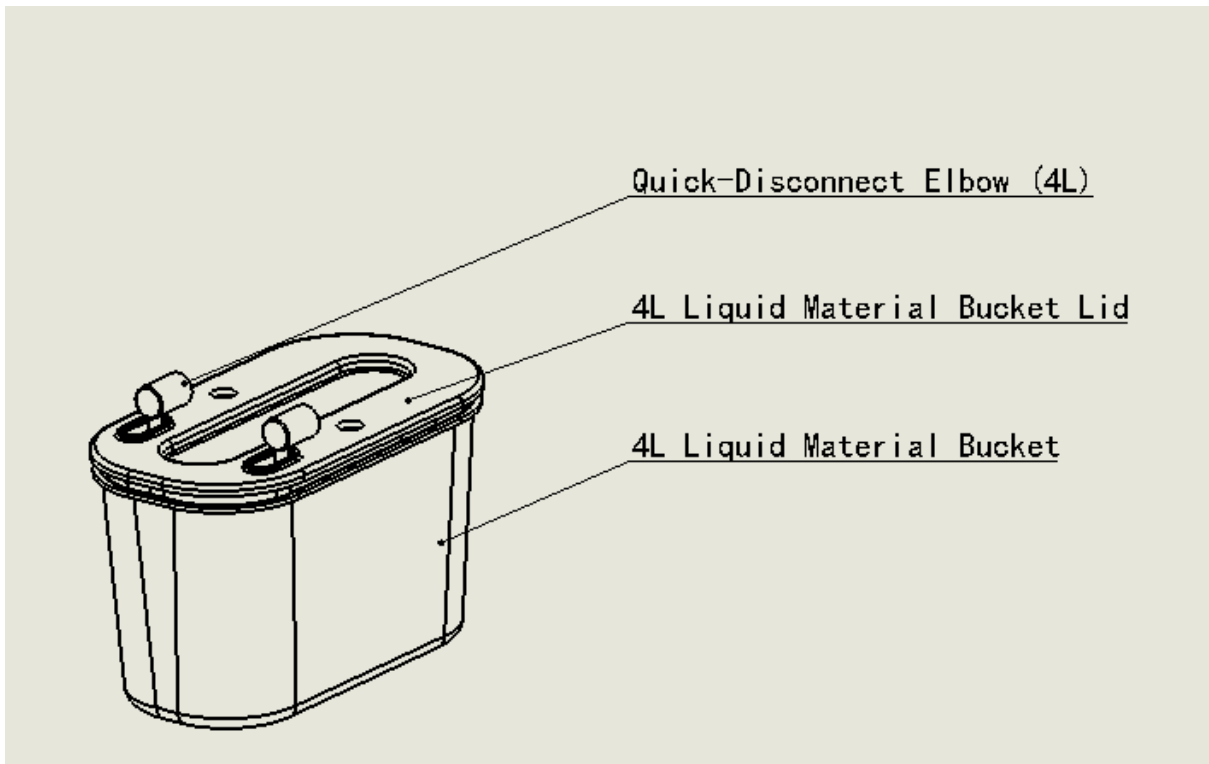
3.1.1 4L Liquid Material Bucket

4L Liquid Material Bucket: a container for liquids with a capacity of 4L.

4L Liquid Material Bucket lid: a lid for the liquid container, easily removable.

Quick-disconnect elbow (4L): Each module comes with two units, allowing for quick assembly and disassembly. To remove

the material bucket, you need to first disconnect the quick-disconnect elbow.



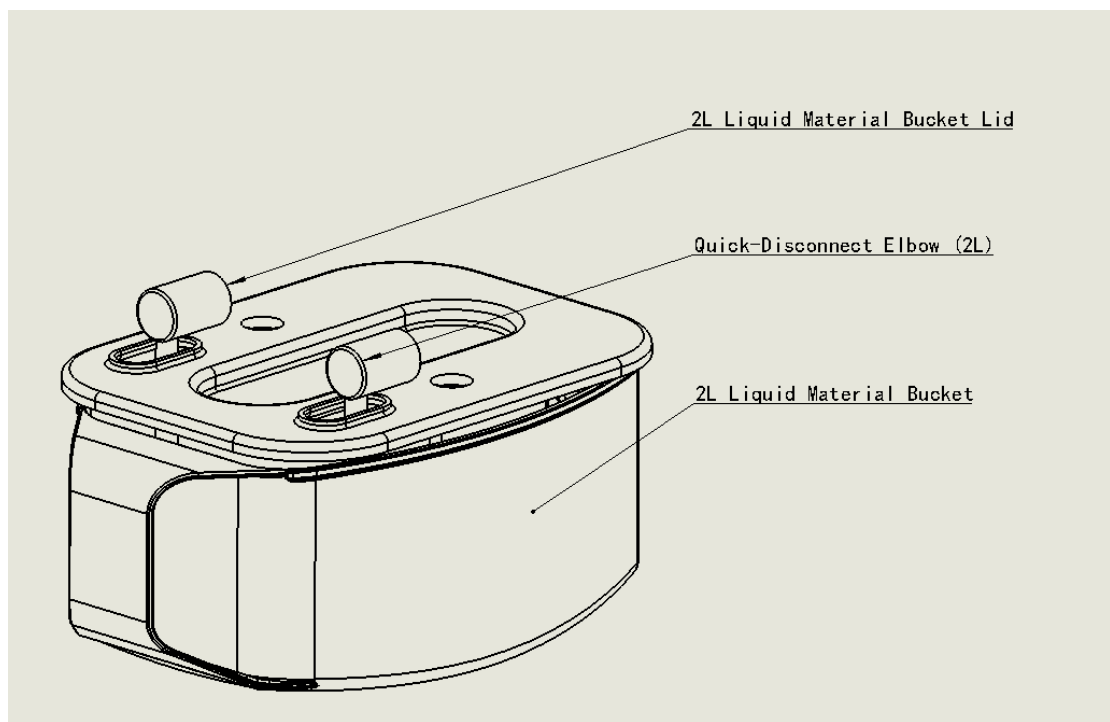
3.1.2

2L Liquid Material Bucket

2L Liquid Material Bucket: a container for liquids with a capacity of 2L.

2L Liquid Material Bucket lid: a lid for the liquid container, easily removable.

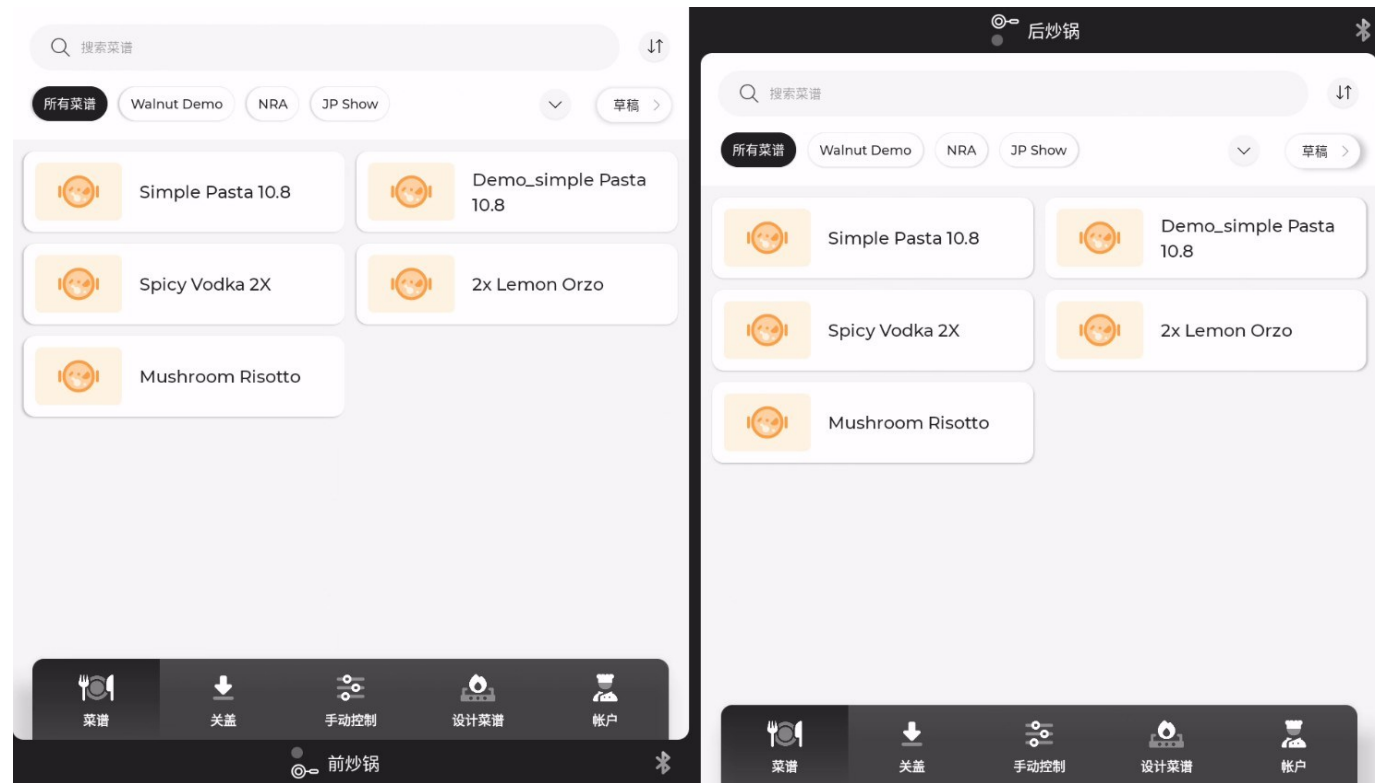
Quick-disconnect elbow (2L): Each module comes with two units, allowing for quick assembly and disassembly. To remove the material bucket, you need to first disconnect the quick-disconnect elbow.



##

3.1 System Operation Instructions

Rec

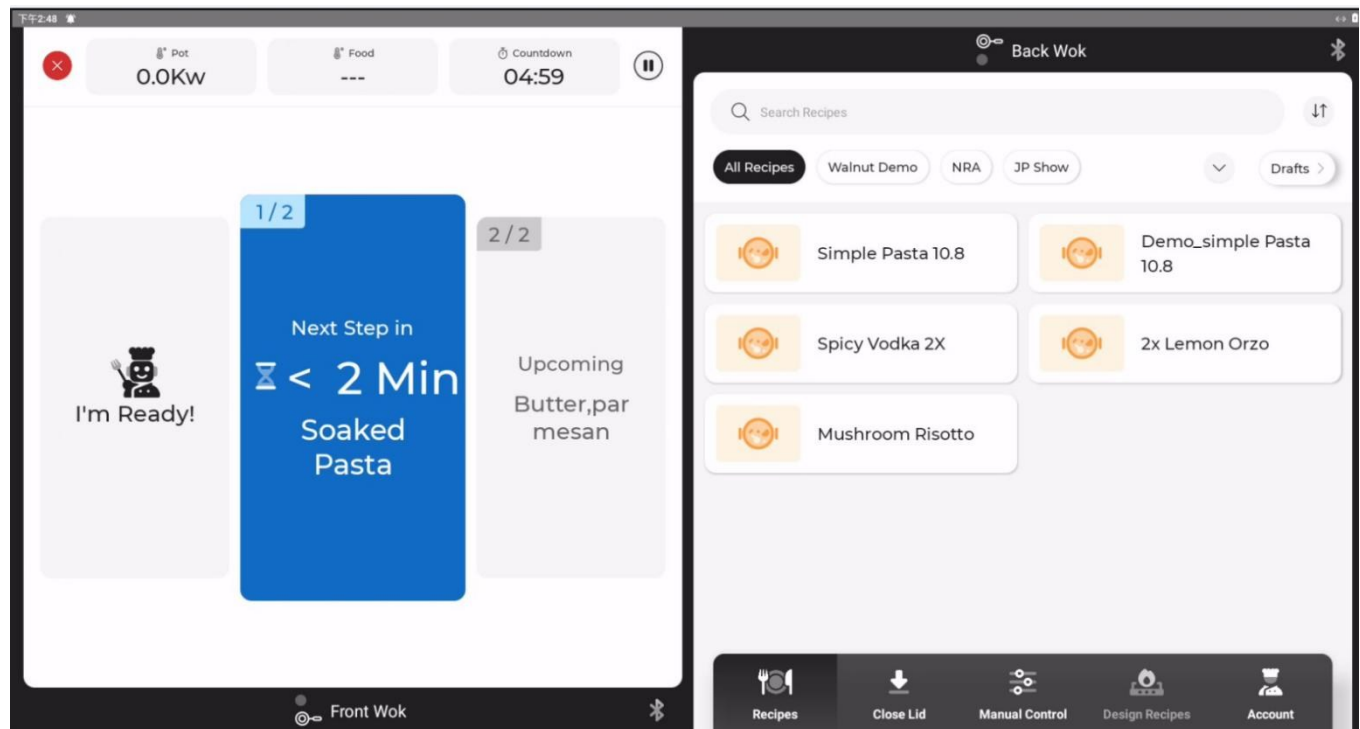


ipe/Recipe Detail Schematic

Figure 3.3.1 Recipe Figure 3.3.2 Recipe Details

- **Recipes:** Display all recipes and user draft recipes; use the search bar to quickly find the desired recipe.
- **Recipe Sorting in the Upper Right:** Click to sort by the selected sorting method.
- **Recipe Details:** You can view manually added ingredients, automatically added seasonings, the preparation process and the cooking process of the recipe.
- **Start Cooking:** Start cooking immediately.

3.1.1 ### Cooking Recipe / Manual Operation Diagram



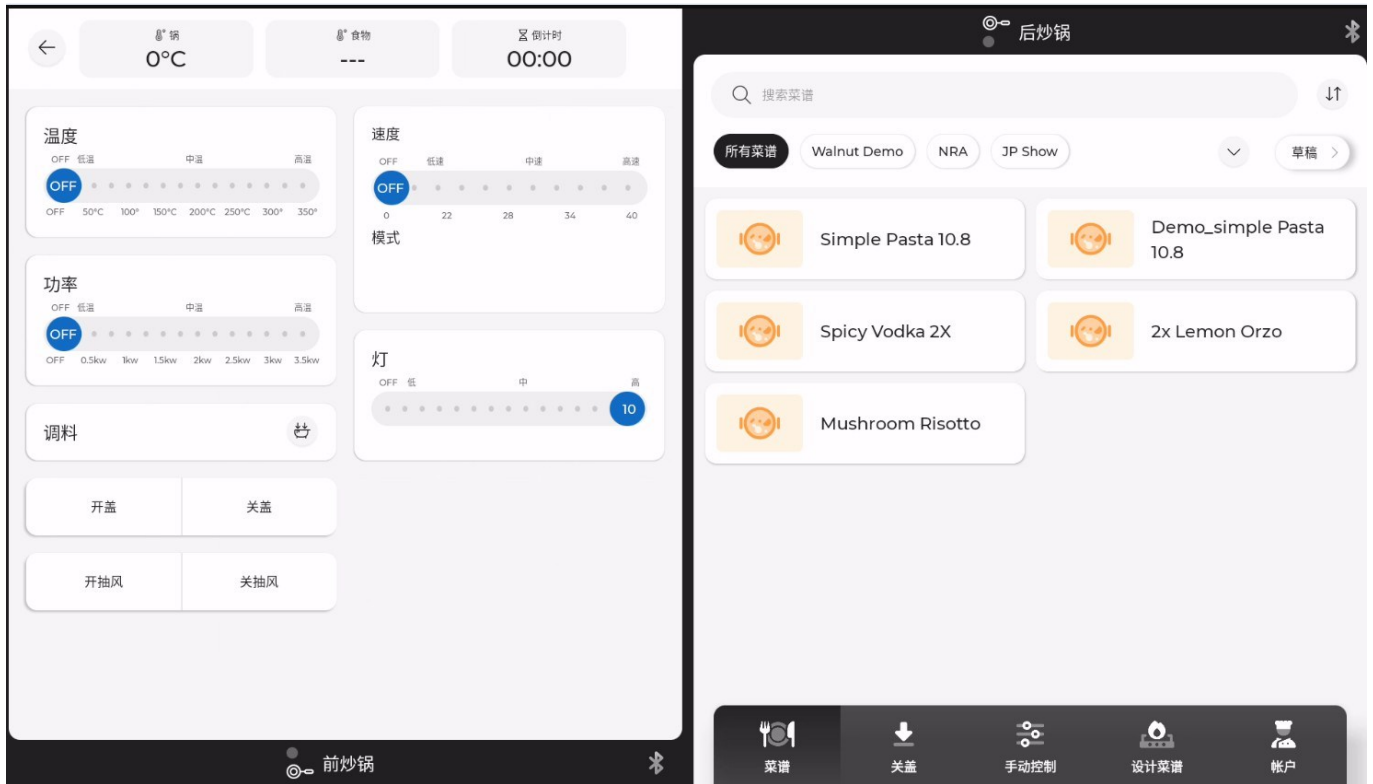


Figure 3.3.3 Cooking ReciPE

Figure 3.3.4 Manual Operation

Recipe Cooking: Click to start cooking to check pot temperature, food temperature, and countdown; you can also view remaining steps and the countdown for the next step. **Pause:** Halt heating, stop the countdown, and pause cooking.

Turn off cooking: Heating is turned off; cooking has ceased.

3.1.2 Manual operation: Customizable automatic seasoning dispensing, temperature adjustment, mixing/speed/mode control, light activation lid opening/closing, and fan activation. Adding Seasoning Illustration

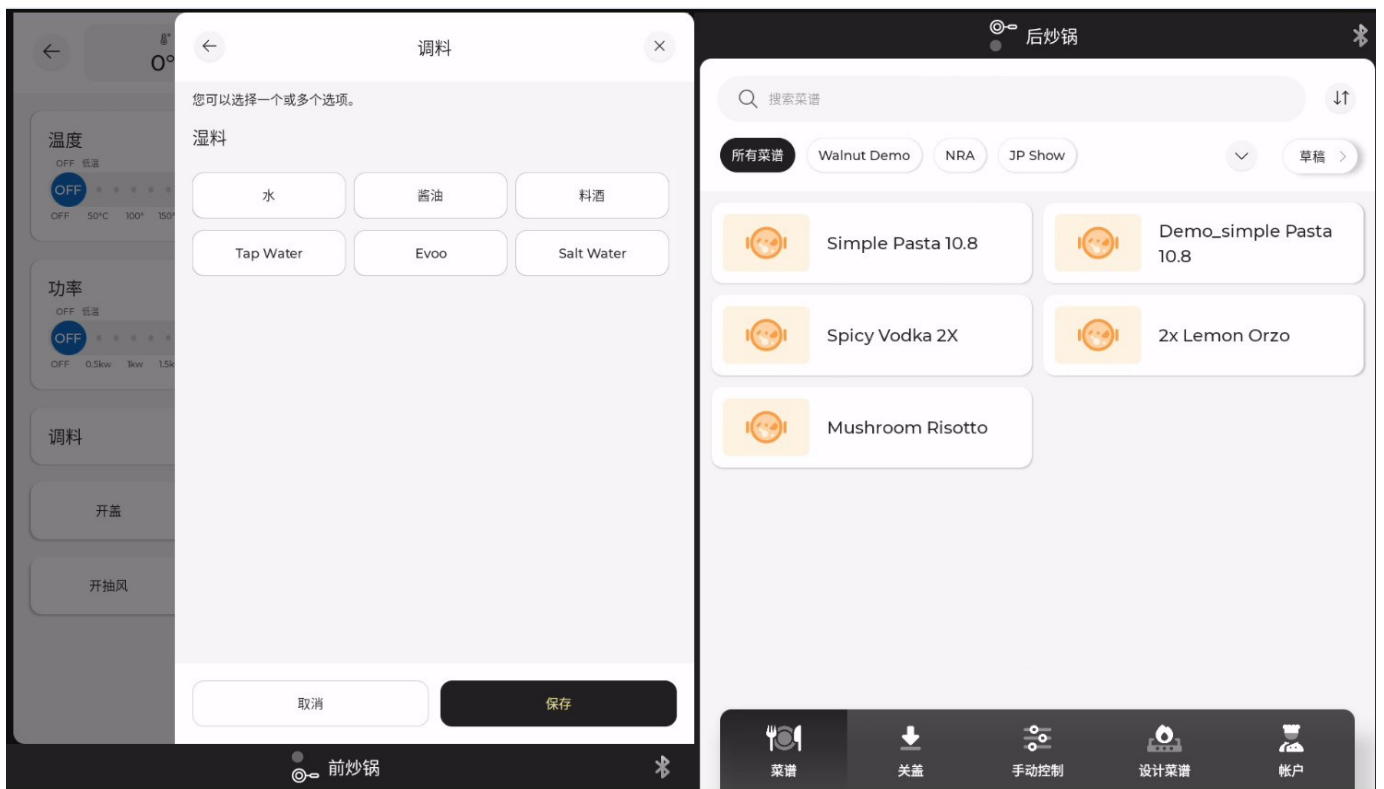


figure 3.3.5 Adding Seasoning

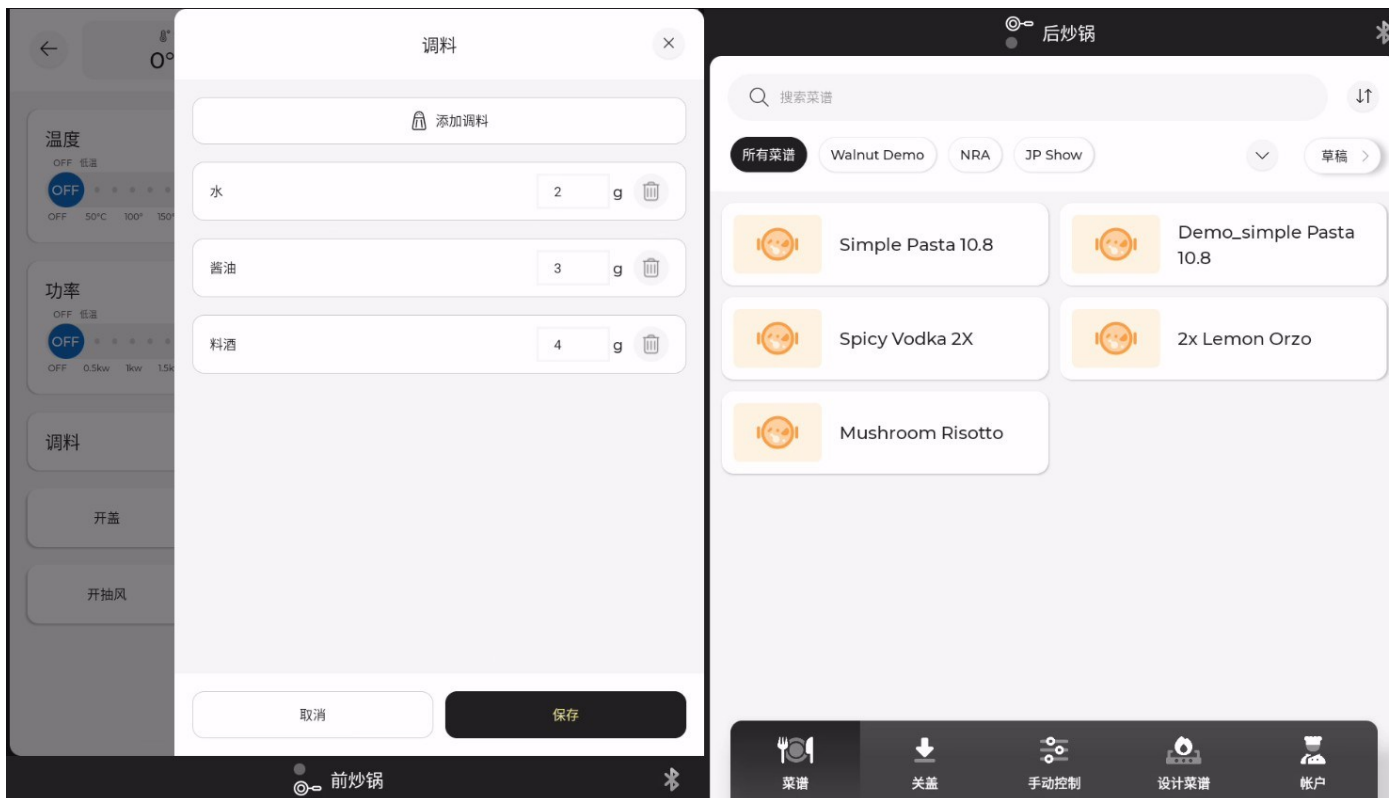


figure 3.3.6 Seasoning Weight Input

Adding Ingredients: Choose the material to add, enter the weight, and save.

3.1.3 Design Recipe Diagram

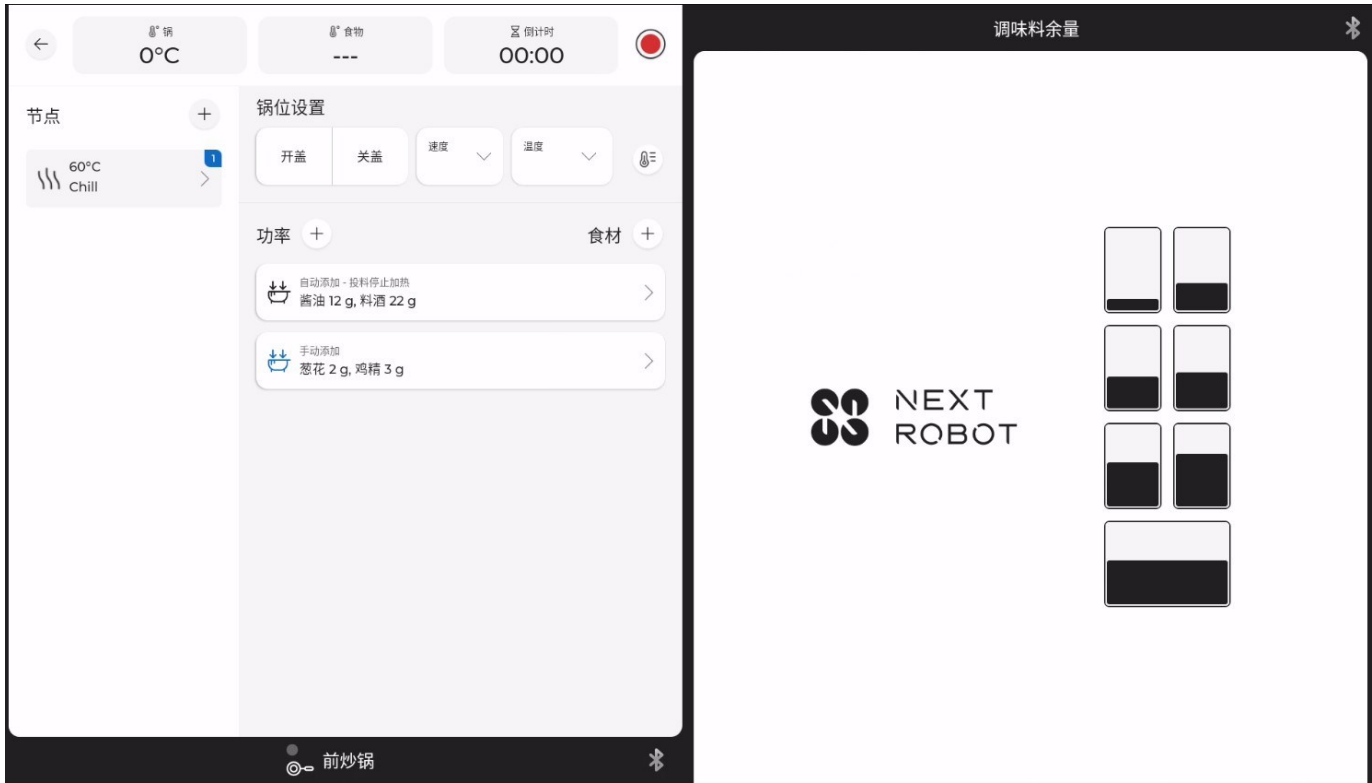


Figure 3.3.8 Design Recipe

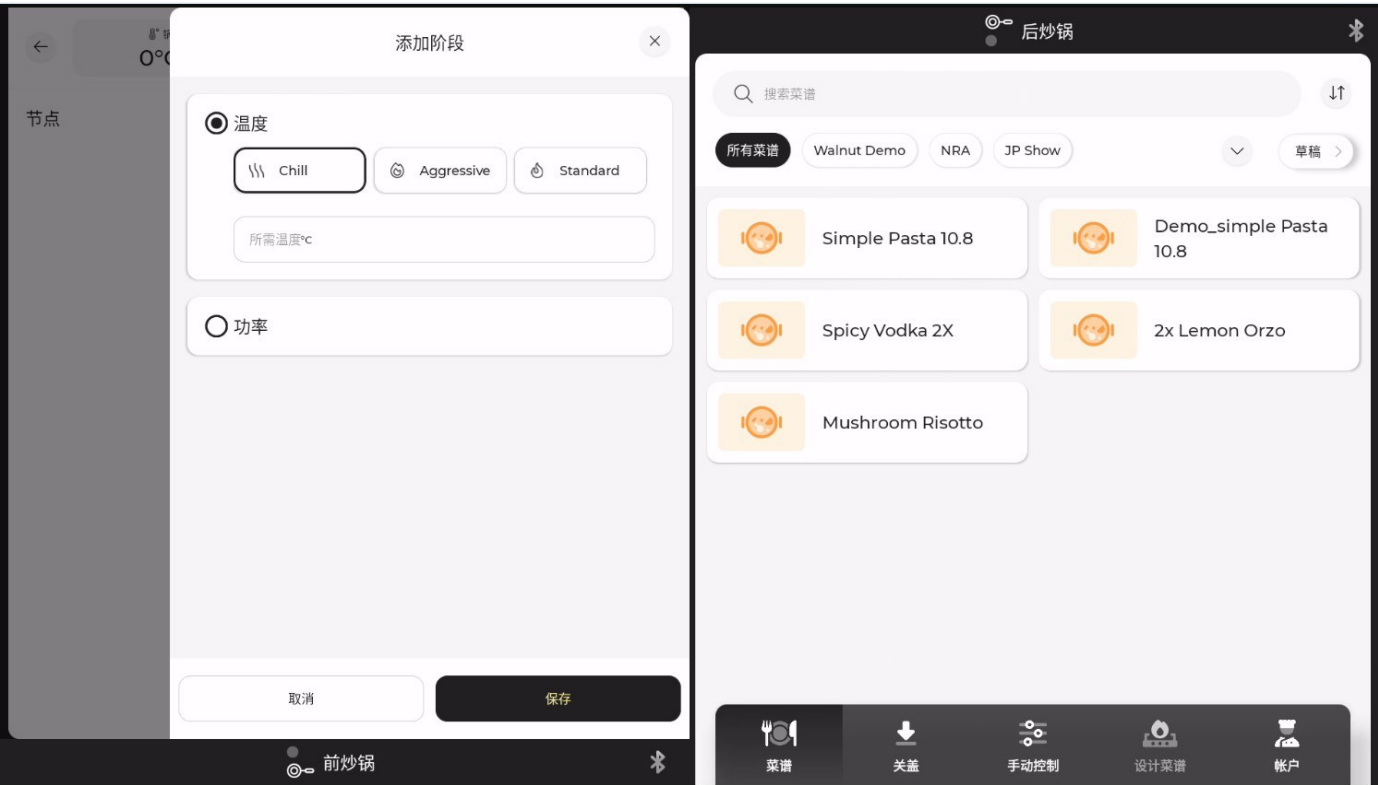


Figure 3.3.9 Adding Nodes

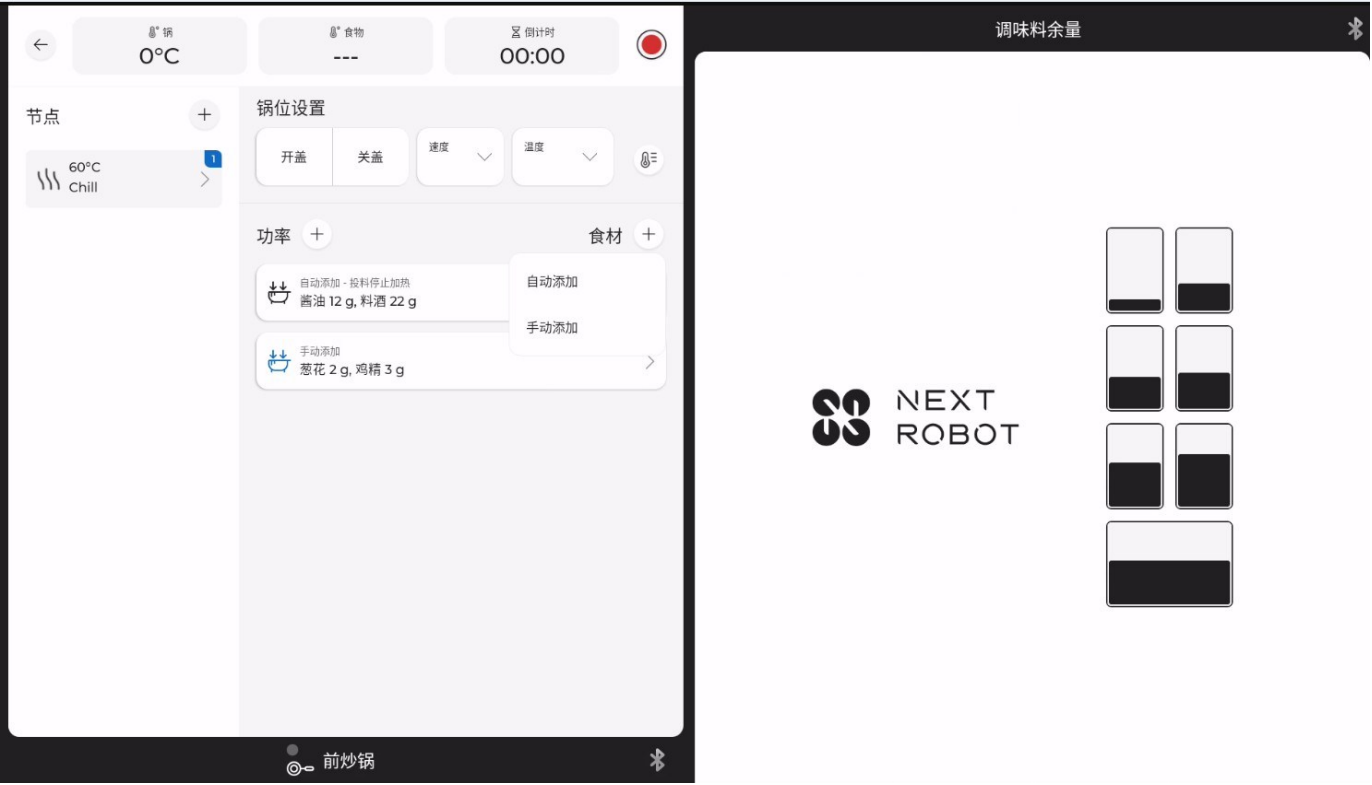
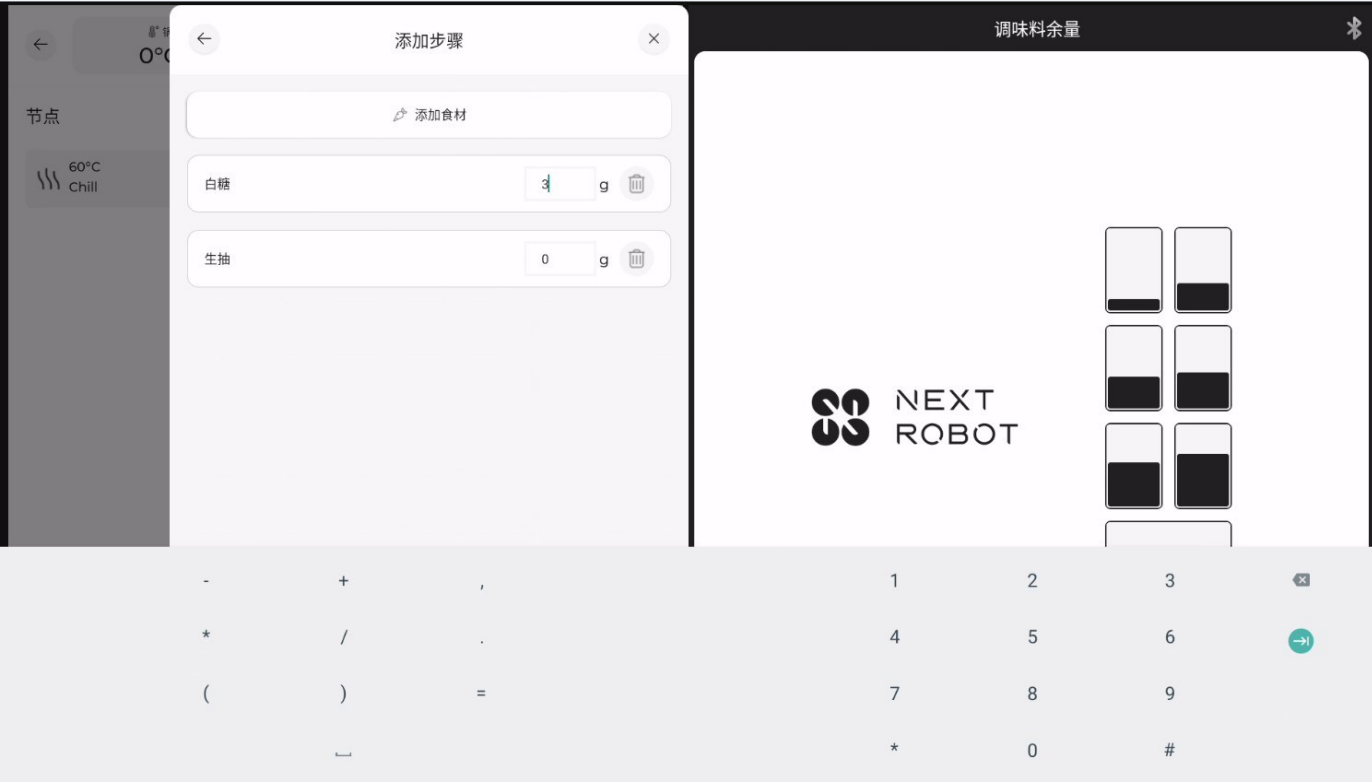
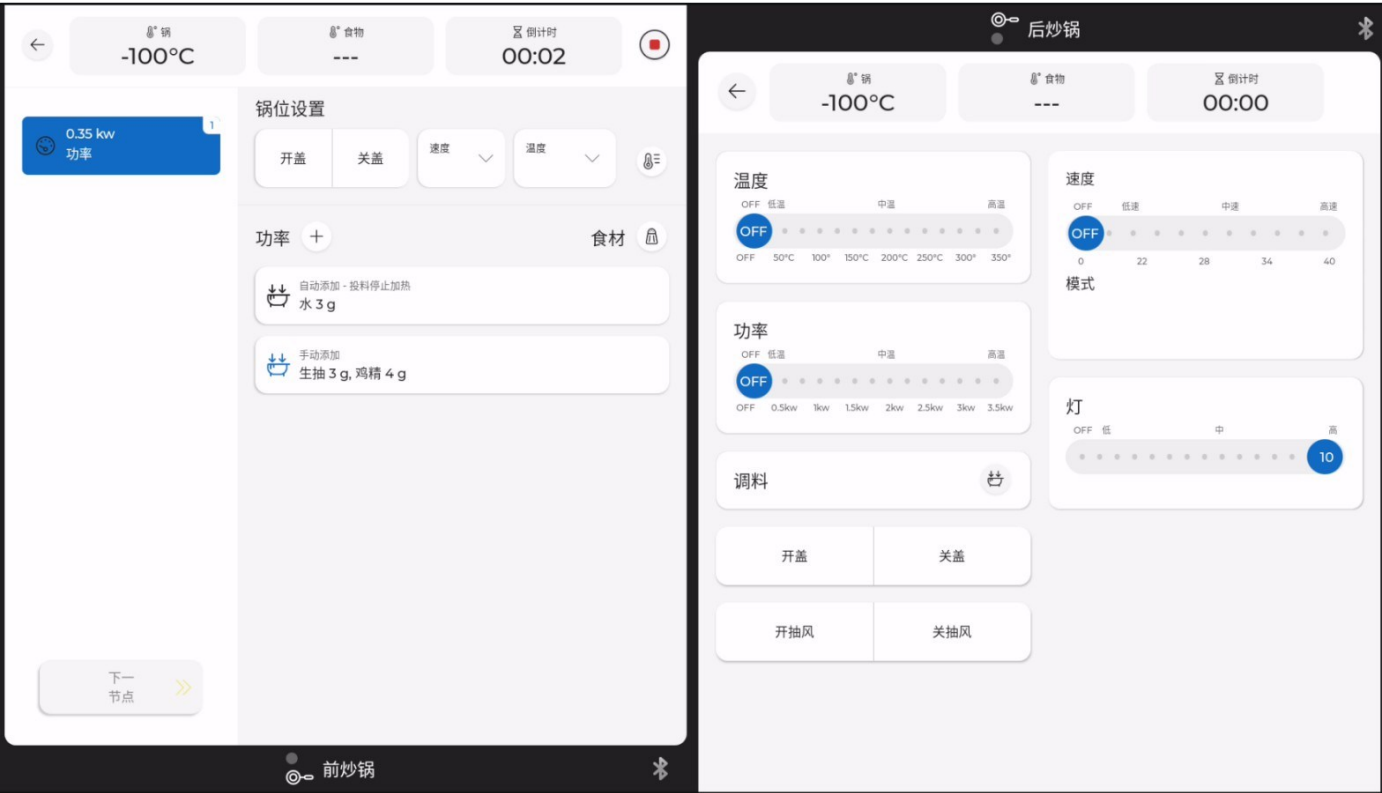


figure 3.3.10 Adding Ingredients and Seasonings



igure 3.3.11 Adding Weight



igure 3.3.12 Start Recording



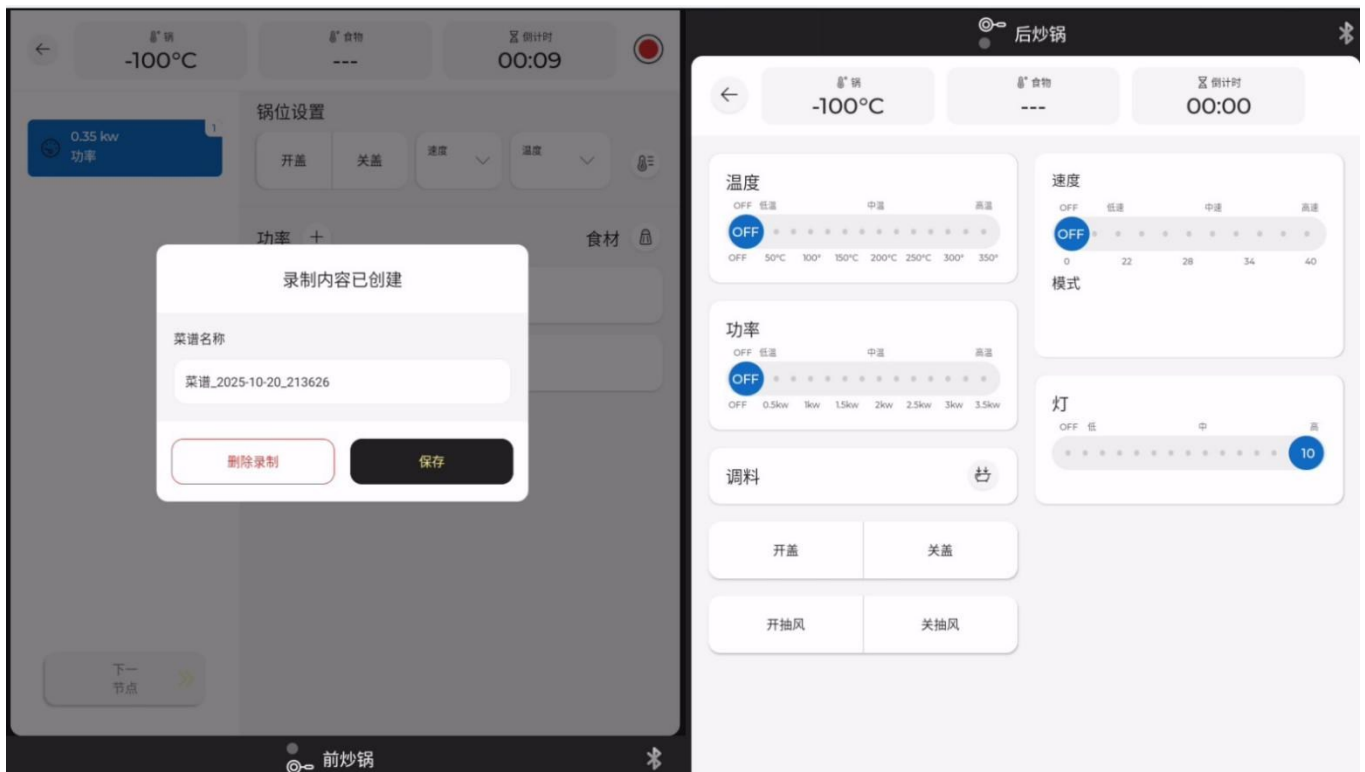
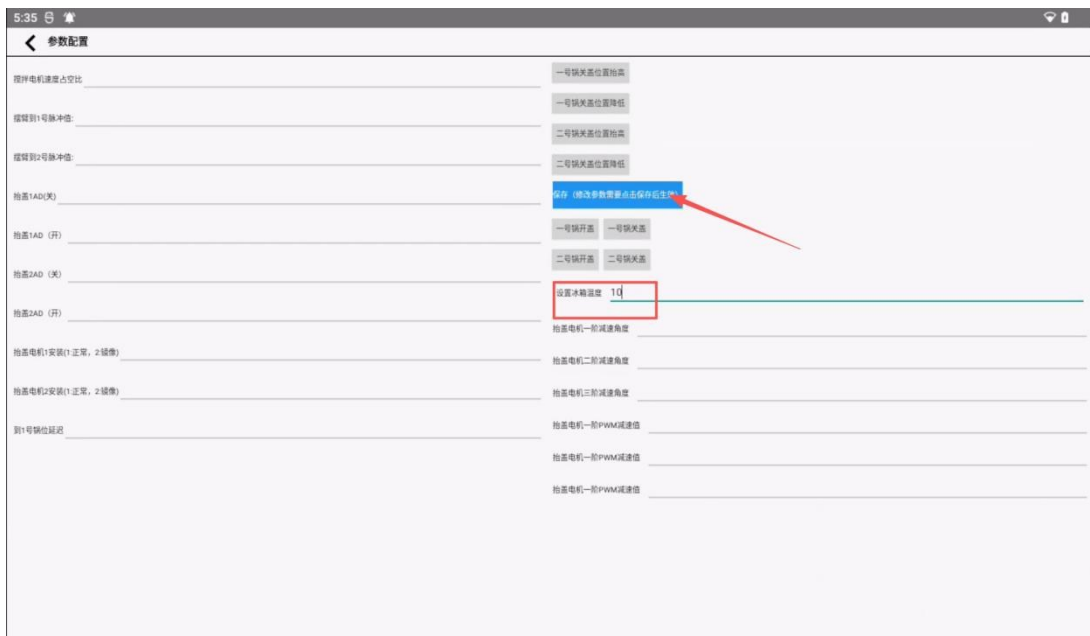


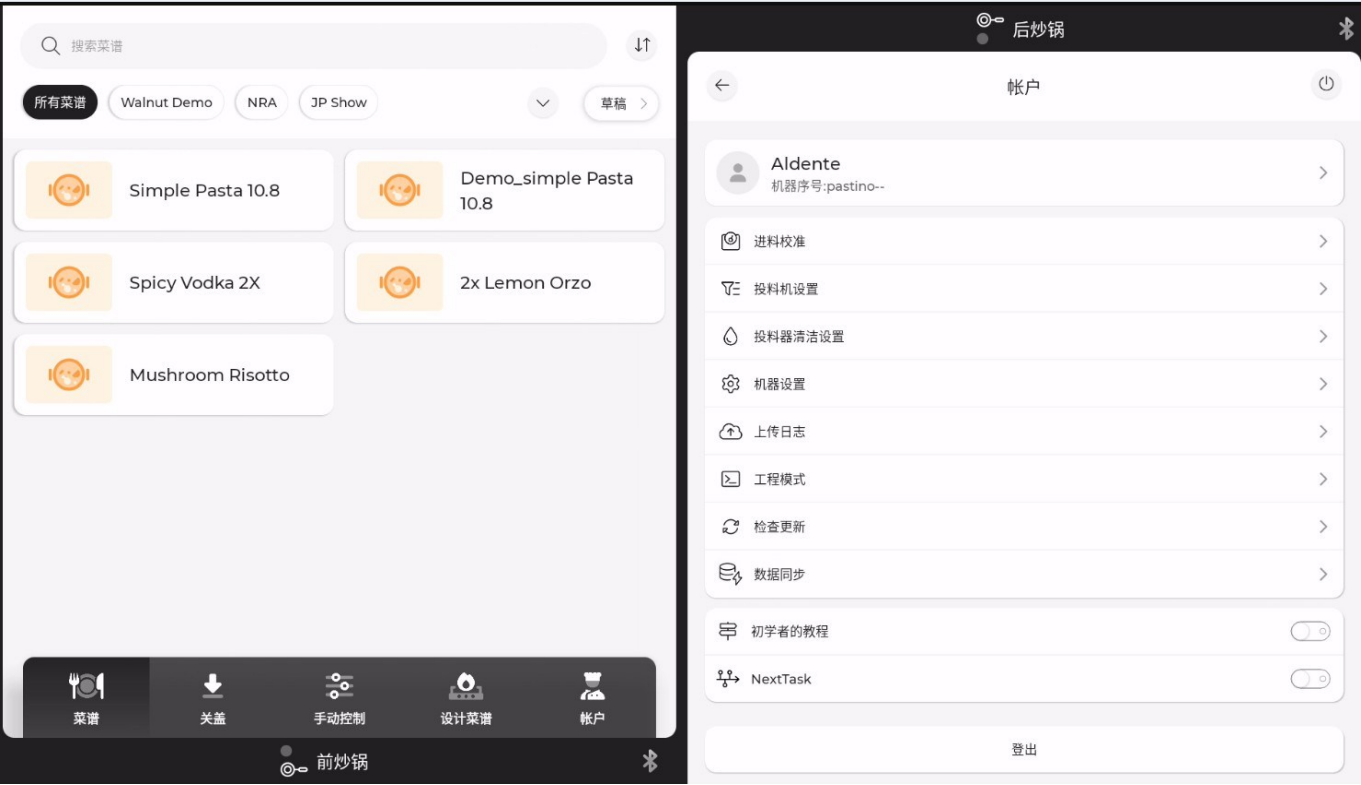
figure 3.3.14 Recipe Naming

Design Recipe: According to the recipe temperature, requirements input temperature nodes select ingredients and seasonings, enter the corresponding weight, then click the button in the upper right corner to start cooking recording. After recording, the system will prompt you to wash the pot and upload data.

3.1.4 Refrigerator Parameter Settings



Refrigerator Temperature: Set the target temperature of the refrigerator in Factory Mode - Parameter Settings



3.1.5

Account Diagram

Figure 3.3.15 Account

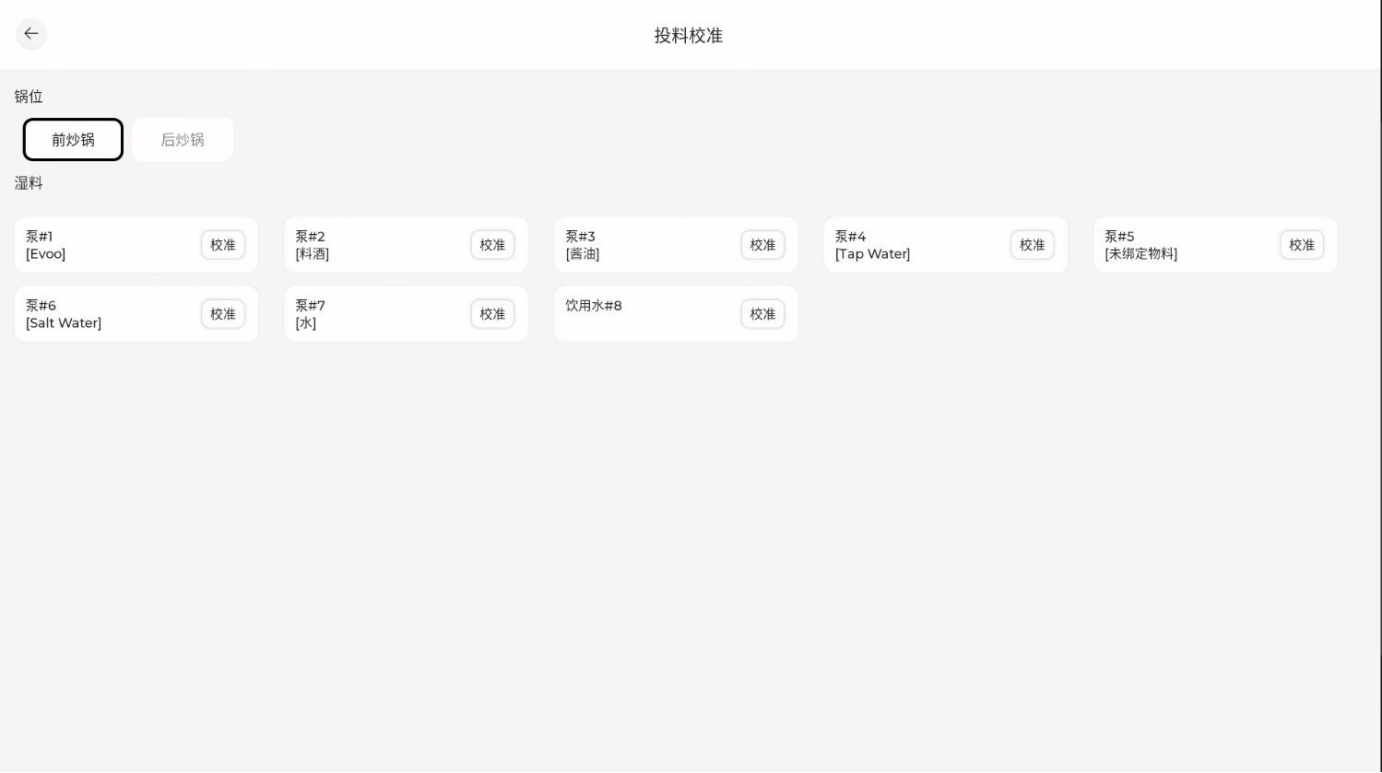
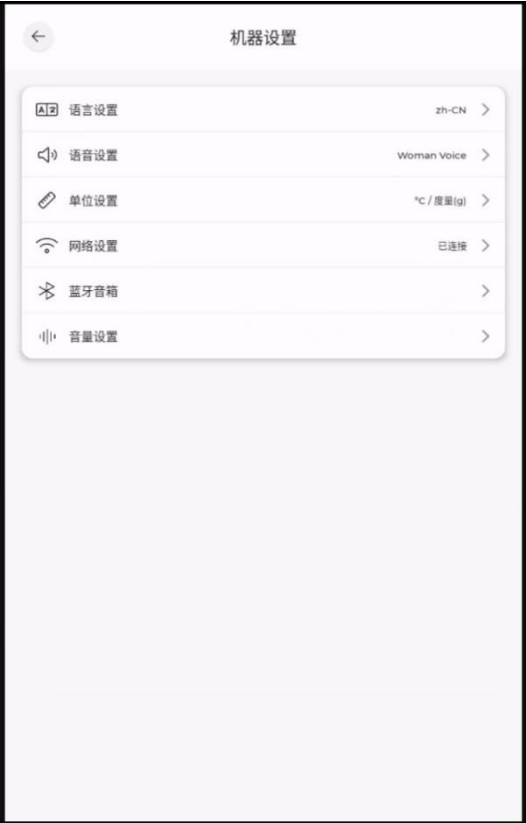


Figure 3.3.16 Motor Calibration



igure 3.3.17 Feeding Machine Design



igure 3.3.18 Machine Setup



Figure 3.3.19 Machine Setup

Feeding Calibration: For liquid materials and drinking water, during the calibration process, a scale is required, and specific steps shall be followed according to actual conditions. **Feeding Machine Design:** attach specific material boxes with seasonings; **Machine Settings:** set up machine network, language, units, and voice; **Engineering Mode:** configure relevant parameters.

3.2 Operating Precautions

【Note】

Spices of different brands have varying densities. Solid and liquid spices require corresponding specifications, otherwise this will affect dispensing accuracy or cause dispensing blockage. After adding liquid spices, return the material box to its original position, press it gently and ensure it fits tightly with the connector, otherwise normal dispensing may fail. **【Note】**

The built-in refrigerator of this product is designed for liquid storage only; please do not place any other items

inside. After the built-in refrigerator is powered off, it will stop cooling. You need to remove all liquid inside promptly to prevent spoilage.

Warning】

Do not dry-fire the pot body, otherwise continuous high temperature will easily damage the non-stick coating or the pot body itself. During taking hand eating, do not touch the

roperatingpot body with your hands to avoid high-temperature burns and mechanical injuries. Untrained personnel are prohibited from operating this equipment.

Chapter 4: Installation Guide

4.1 Installation Precautions

Before installation, please read the following content carefully: • **This product is for indoor use only.** Kitchen Planning: Space must be reserved for product piping, wiring, maintenance, and repair; for details, please contact our pre-sales personnel. Power Supply Requirements: : You must ensure that the power supplied to this product is AC220--240V and that the power supply system meets the rated load of this product.

.. The input power cord requires a single wire with a diameter of 10AWG..

During installation ensure the machine is placed stably and will not slide; .. This product requires connection to municipal tap water and must use a 1/2 external thread pipe connector; 1/2

The installation and circuit connection of this product must be performed by professionals. Unauthorized installation, disassembly, and maintenance by non-professionals are prohibited;

. Packing List Please check the following products and accessories one by one after opening the box. If any are missing or damaged, please contact our after-sales service center.

Packing List

Serial Number	Name	Specification	Quantity

4.2 Installation Steps

Please follow the professional installation instructions.

4.2.1 Project Installation Requirements(Preparation Before Installation)

Water: This product needs to be connected to the municipal water supply system. The inlet connection is 1/2 external threaded, and one 2 meter 1/2 double-jointed metal hose is included in the package.

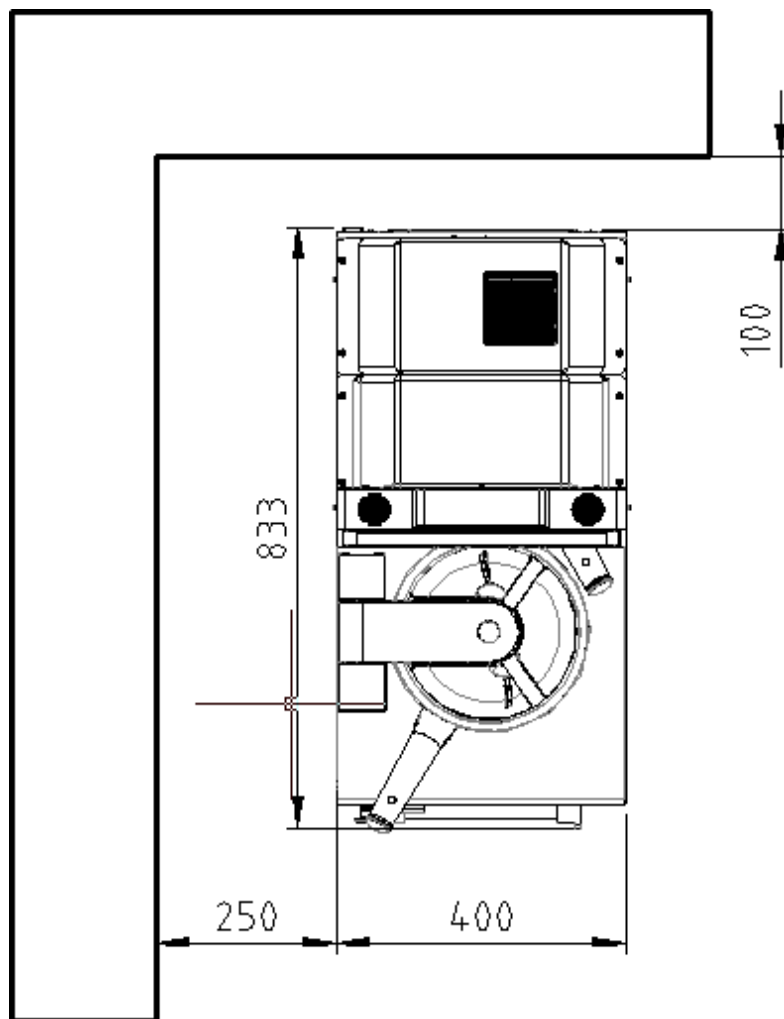
Electricity: A single-phase 220-240V~ 50/60HZ power supply must be provided. It is recommended to use an overload and leakage protection switch. The current must be $\geq 32A$, and the wire diameter of a single wire must be $\geq 10AWG$. The power supply must be reliably grounded.

Network: A reliable WIFI wireless network must be available at the installation location to log in to the account for recipe loading and system updates.

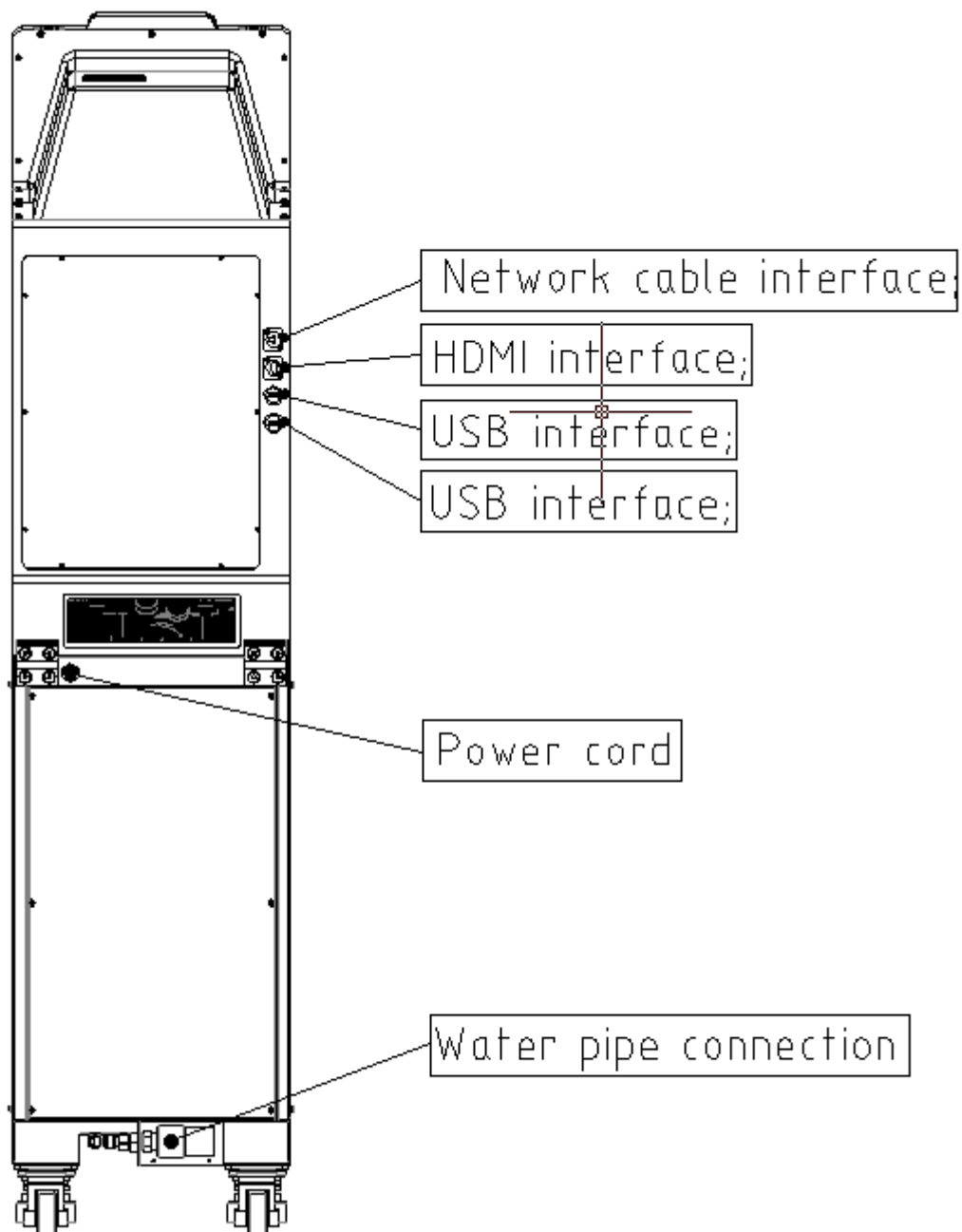
4.2.2 Installation Requirements

Installation Dimensions

Ensure the pot opening faces directly toward the workbench's sink, with the back of the machine 50mm away from the wall to allow sufficient space for liquid pipeline movement during pot tilting. Leave a gap of 100mm on both sides of the machine to ensure enough space for maintenance and upkeep.



Rear view of the entire machine



Installing the main unit and base

Before operation, we need to properly install the equipment.

Step 1: Lift the equipment from the bottom using a forklift. Rotate the wheel nut

counterclockwise to lower the rubber feet to the ground.

Step 2: Remove the forklift. Ensure the equipment is fully supported by the rubber feet, keeping all four wheels off the ground to prevent movement and avoid transferring stress to the electrical components.

Notes related to wheels and support:

After the product is installed, retract the wheels and then lower the rubber feet counterclockwise. Use the other support feet to hold up the product. During the installation process, ensure the four wheels do not contact the ground to prevent unnecessary movement of the product and avoid transferring stress to the electrical connection components;

Wheels are for professional installation personnel only; ordinary users are not permitted to use or move them.

Install water pipes

First connect the inlet pipe to the pre-filter, then connect the other end of the filter to the water pipe union at the rear of the machine and tighten it. Try opening the water valve to check for leaks.

Chapter 5: Product Maintenance

5.1 Product Upgrade and Maintenance

Under normal network communication conditions, log in to your account, open the settings menu; select to check for updates to complete the system upgrade. If you encounter issues such as unable to log in or unable to update, please contact customer service personnel promptly for communication and resolution.

5.2 Product Daily Maintenance

5.2.1 Daily use and maintenance of liquid seasonings

During the cooking process, if the auxiliary display's ingredient box is red, please replenish the ingredients promptly;

If there is liquid dripping during extraction, please wipe it clean with a towel or paper towel; Empty the ingredient box daily, use 75°C hot water to clean the ingredient box, let it dry, and then place it back in order;

5.2.2 Daily use and maintenance of starch and water slurry

Every day after startup, mix starch and water in a 1:5 ratio externally, mix it evenly, and pour it into the starch and water slurry box, be sure to place the stirring rod in the box, and it is recommended to configure about 850g at most each time;

After cooking is completed that day, it is necessary to clean up the remaining starch slurry and wash the starch slurry container;

After washing the starch slurry container, add a sufficient amount of clean water into the container, manually add 100g starch slurry, after several times, the pipes can be

cleaned dry; Discard the wastewater in the starch slurry container. After the pipes are cleaned, you can then disconnect the power and leave;

Use hot water (about 75°C) daily to clean the starch slurry pipes, and add a small amount of salt for disinfection to prevent the growth of algae, mold, etc.;

If you forget to clean the pipes one day and algae or other dirt accumulate after being left for a long time, please use hot water (about 75°C) with a small amount of salt, pour it into the starch container, and add 100g each time, repeatedly cleaning several times until no dirty water flows out.

5.2.3 Wok Daily Use and Maintenance

The wok surface is coated with Teflon non-stick material, which can be cleaned with a cloth and detergent, or placed in a dishwasher. Do not use metal or other hard brushes to clean the surface of the wok, as this may damage the coating.

The handle of the wok contains a communication device. Open the cover at the end of the handle to see the remaining battery life, which can be checked on the cooking page. The battery needs to be replaced regularly, and the battery is provided by the customer.

5.2.4 Feeder Cleaning

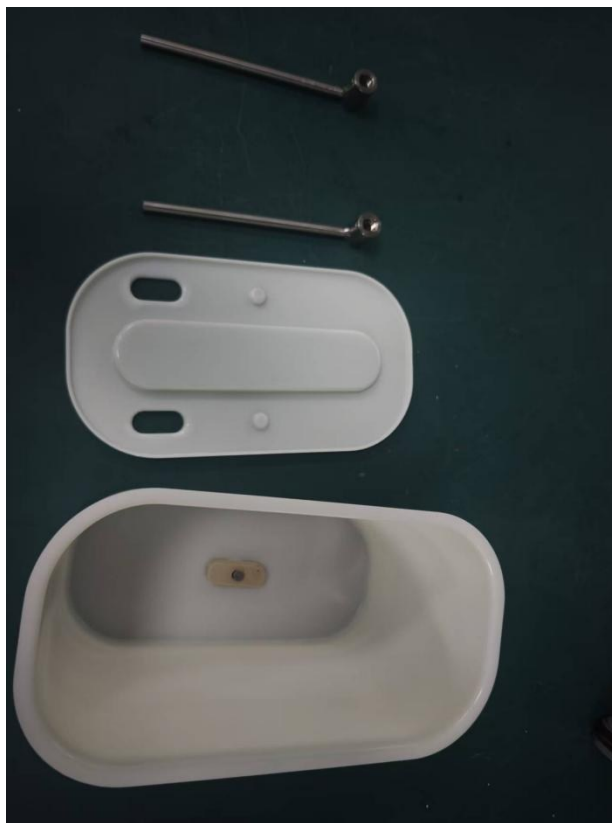
The cleaning steps for the feeder are as follows:

5.2.4.1 Cleaning steps for the liquid container

1. Remove the liquid container from the machine and disassemble it into the modules shown in the figure below. Clean the liquid container modules using cleaning tools (white cleaning cloth and dishwashing detergent);



2L Liquid Box



4L Liquid Box

2. Immerse the cleaned dry and liquid material modules in 75°C hot water for more than 5 minutes, then rinse them with clean water. After the material modules air dry naturally, the cleaning is complete.

5.2.4.2 Liquid Pipeline Cleaning Procedures

Preparation

1.2 special woks

2.75°C hot water

3.2 KAY-5 Sanitizer/Cleaner Tablets

4.1 Container for disinfectant preparation (minimum 10L capacity)

5.20 liters of water at 5°C~40°C.

6. 2 Drain Connecting Pipe

Disinfectant/Cleaning Agent. Instructions.

Sanitizer/Cleaner Instructions Manufacturer: Ecolab, Inc.

Model: KAY-5 Sanitizer Cleaner Tablets

Specification: 2.9g per tablet

Main Active Ingredient and Content: Disinfectant tablets with sodium dichloroisocyanurate as the main active ingredient.

Available chlorine content: 28.9%~35.3% (W/W). Dosage Form: Tablet

Preparation Method: Add 1 tablet to 10 liters of water.

Temperature of water to dissolve the KAY-5 Sanitizer/Cleaner: 5°C~40°C

Operation Steps

1. Drain or pump out the remaining liquid in the liquid boxes. Take out the 6 liquid boxes

and clean them thoroughly.

2. Each liquid seasoning box corresponds to two pipelines. Only one liquid seasoning box can be selected for cleaning at a time.

Add 1.5 liters of hot water at 75°C to the liquid seasoning box to be cleaned, then reinstall the box into the machine.

Place a wok under each discharge outlet of the machine. Open the pot cover, remove the pot cover and stirring rod first, then insert the drain connecting pipes into the No.8 and No.16 discharge nozzles respectively.

3. Enter the self-cleaning interface via the APP, select the corresponding number of the liquid seasoning box to start cleaning. During cleaning, open the refrigerator door and keep the liquid seasoning box half-pulled out for continuous hot water addition. Pull out to a length of approximately 100 millimeters. The cleaning duration shall be 10 minutes. When the cleaning program starts, Pump No.8 and Pump No.16 will be activated synchronously to drain the sewage from the pot into the sewer through the sewage pipeline. Repeat the above steps to clean the other liquid seasoning boxes until all 6 liquid seasoning boxes and their corresponding 12 pipelines are cleaned.

The machine has a total of 16 pipelines: Pipelines No. 7 and No. 15 are connected to tap water. No.8 and No.16 are sewage discharge pipelines. Pipelines requiring disinfection: No. 1, 2, 3, 4, 5, 6, 9, 10, 11, 12, 13, 14. Correspondence between pipelines and liquid seasoning boxes:

Pipelines No. 1 and No. 9 correspond to Liquid Seasoning Box No. 1
Pipelines No. 2 and No. 10 correspond to Liquid Seasoning Box No. 2

Pipelines No. 3 and No. 11 correspond to Liquid Seasoning Box No. 3
Pipelines No. 4 and No. 12 correspond to Liquid Seasoning Box No. 4

Pipelines No. 5 and No. 13 correspond to Liquid Seasoning Box No. 5
Pipelines No. 6 and No. 14 correspond to Liquid Seasoning Box No. 6

4. Prepare disinfectant at a ratio of 2.9 grams (1 disinfectant tablet) to 10 liters of water at 5°C ~ 40°C.

Add at least 1.5 liters of disinfectant to each liquid seasoning box, and place woks under the discharge outlets.

Enter the self-cleaning interface via the APP, select the corresponding liquid seasoning box number and start cleaning.

Once the disinfectant begins to flow out from both the front and rear discharge outlets, press Stop to end flushing and start the soaking process.

5. Soak the pipelines for no less than 10 minutes.

After disinfection is complete, enter the self-cleaning interface via the APP, select the corresponding liquid seasoning box number and start cleaning to drain all disinfectant.

6.To ensure thorough cleaning and disinfection, repeat Steps 4 and 5 once more.

7.Remove the liquid seasoning box, pour out any remaining disinfectant, then add 1.5 liters of tap water.

Enter the self-cleaning interface via the APP, select the corresponding liquid seasoning box number and start cleaning until the water is completely drained.

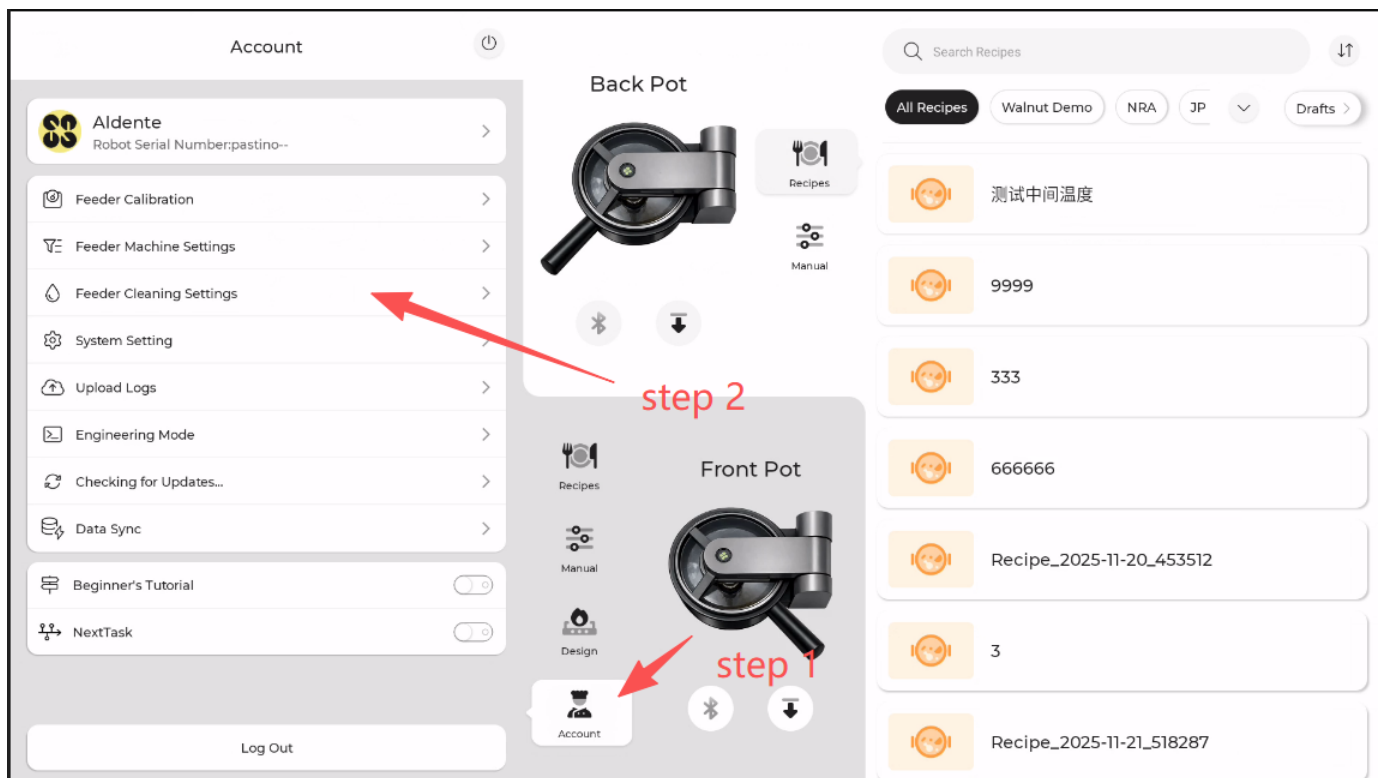
Repeat this process at least 2 times.

8.Remove all liquid seasoning boxes, activate the drainage function, and drain all residual water in the pipelines into the woks.

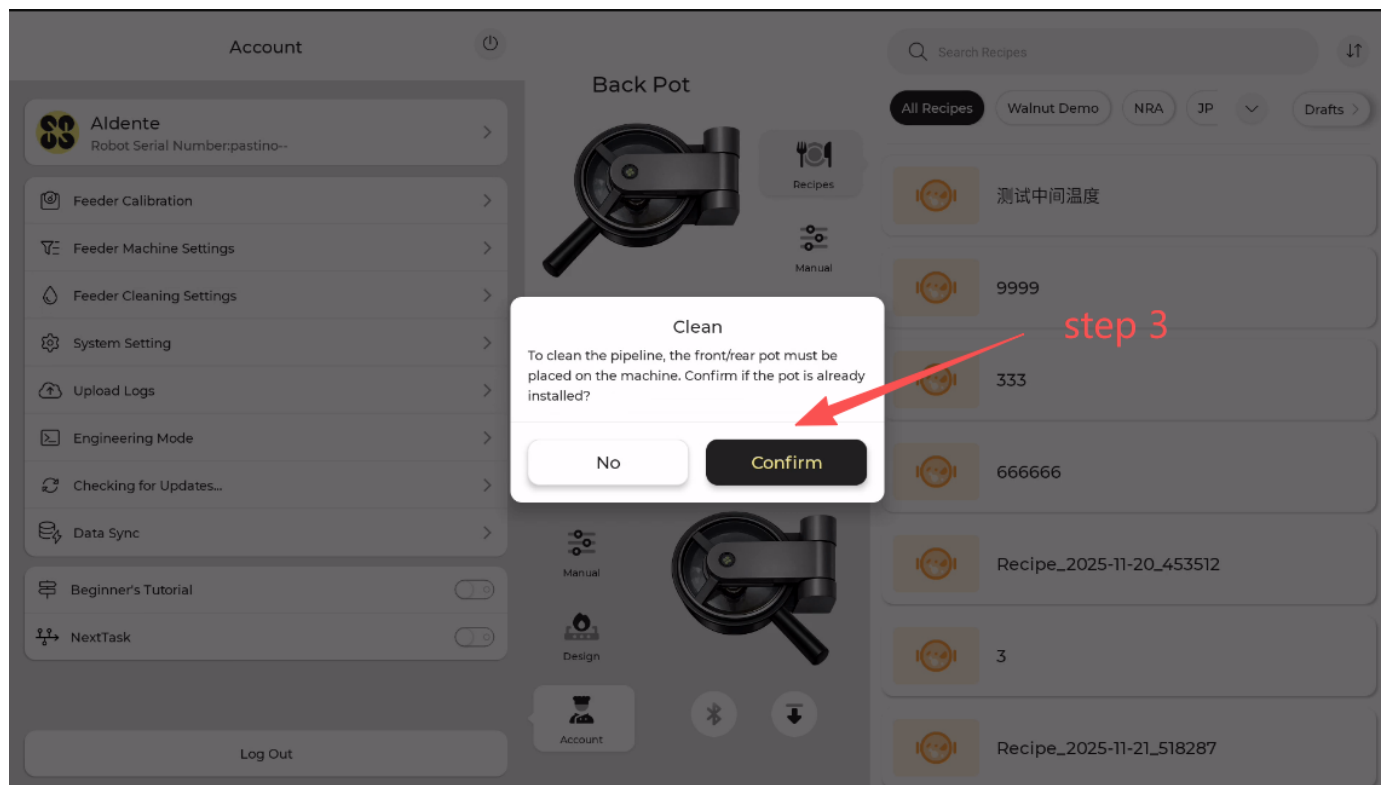
9.Thoroughly clean the woks, add 2 L of hot water at 75°C into each of the two woks, then restart Pump No.8 and Pump No.16 to drain all hot water into the sewer.

10.Remove the drain connecting pipes.

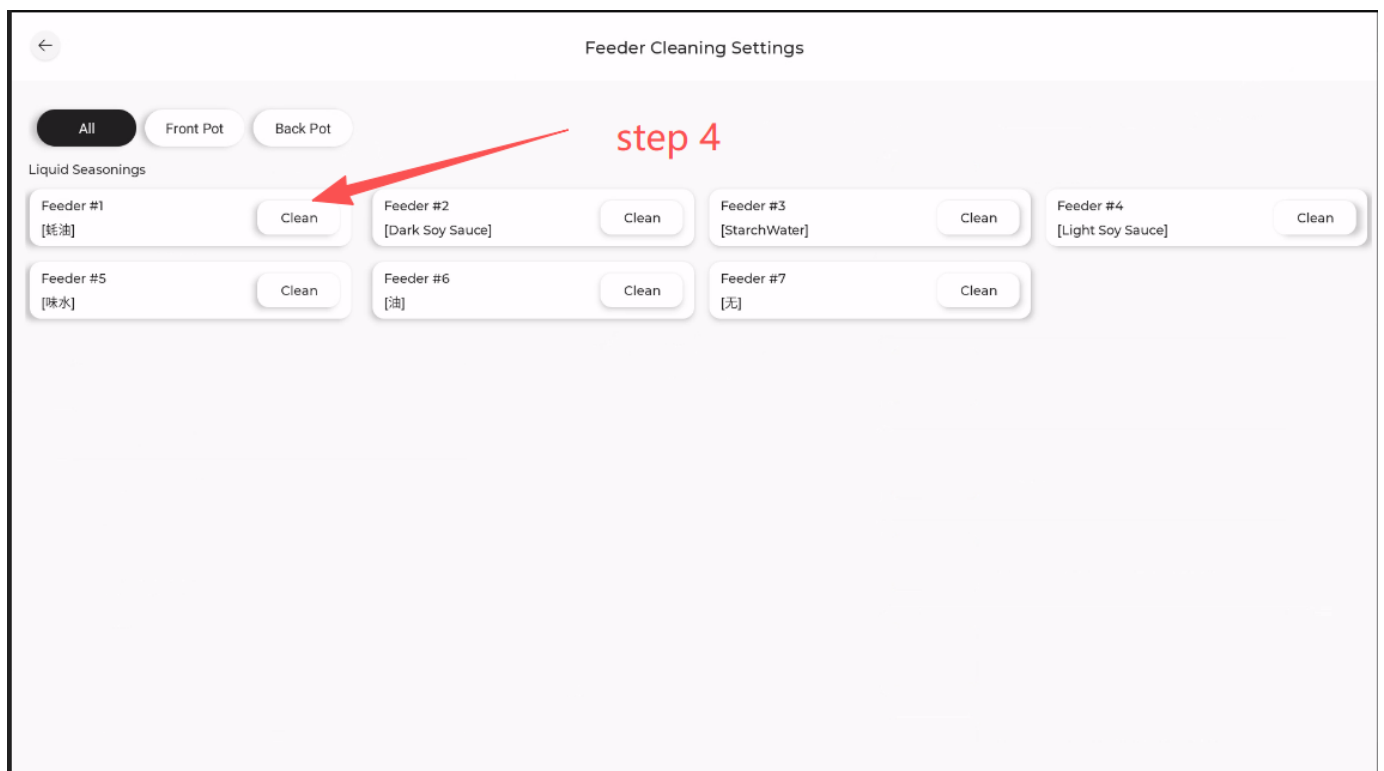
11.Clean the woks and liquid seasoning boxes, then reinstall them into the equipment.



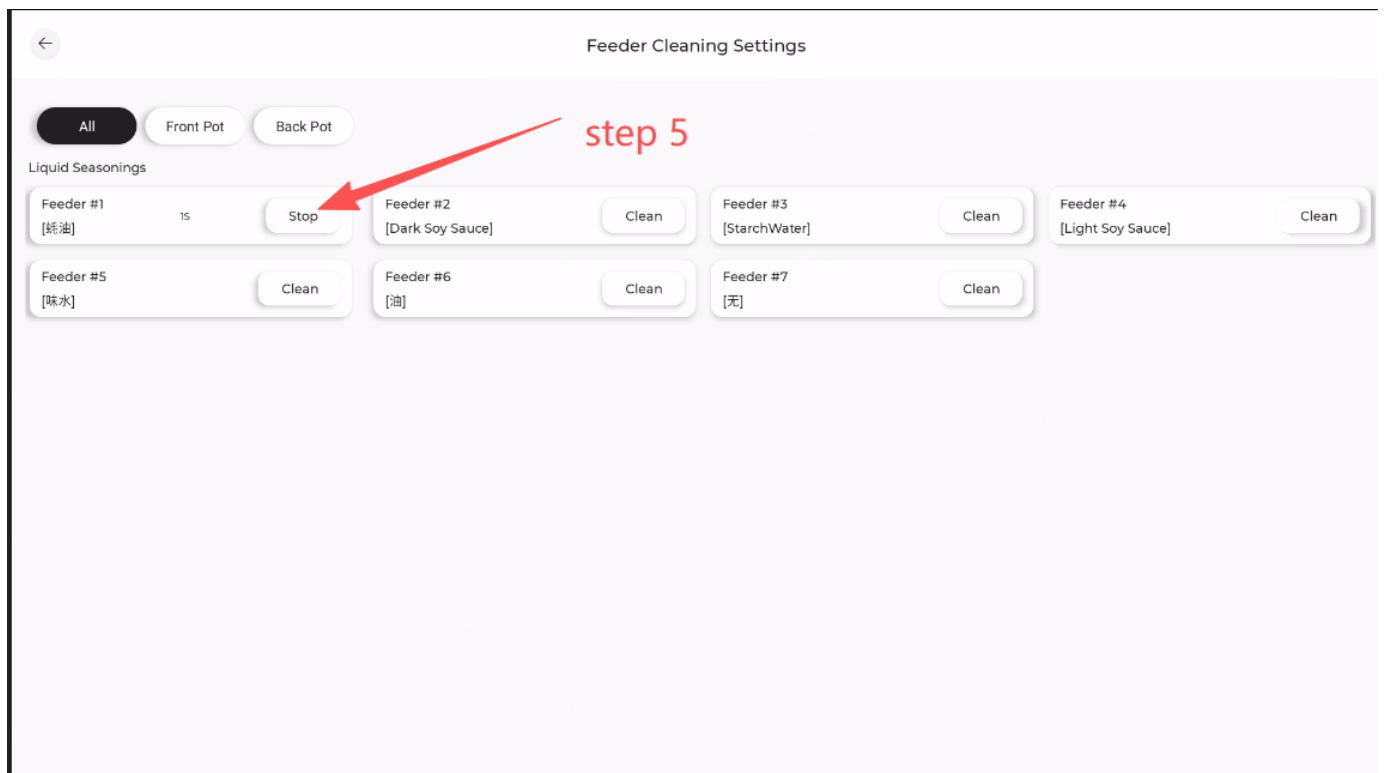
5. 2. 4. 2a



5. 2. 4. 2b



5. 2. 4. 2c



5. 2. 4. 2d

Precautions for cleaning, maintenance, and upkeep:

【Note】

Please maintain regular cleaning according to actual usage and environmental conditions to extend the service life.

If the pot interior is a coated material, do not use metal spatulas or wire balls and other hard cleaning tools to avoid scratching the coating and affecting the service life of the inner wall coating. When cleaning and maintaining the equipment, please wear gloves first to avoid the risk of cuts.

Add a moderate amount of starch and liquid seasonings according to daily usage to avoid seasonings being placed in the machine for too long.

【Warning】

In case of power failure, use a damp cloth with dish soap to wipe the oil on the surface of the machine casing. After cleaning, dry it with a dry towel. It is strictly forbidden to wipe the body while it is powered on.

During the cleaning process, be extremely careful to prevent water from entering electrical components, the intake vent, and the exhaust vent.

5.3 Product Maintenance Cycle

Serial Number	Maintenance Project	Maintenance Requirements
1	Liquid Seasonings	Clean up remaining seasonings according to actual conditions
2	Liquid container cleaning	Once a week according to actual conditions
3	Starch waterPipe	Clean once before shutdown
4	Wastewater container	Clean the wastewater container every night
5	Pipe cleaning	Clean once a day
6	Cleaning feedinlet	Clean once a day

5.4 Malfunction handling

Error message	Error code	Malfunction phenomenon
Pot temperature exceeds alarm value	E001	\
Stirring pot motor failure	E002	Stirring pot motor anomaly
Sloping pot motor failure	E003	Sloping pot motor anomaly
Communication failure	E004	Machine unable to control, abnormal temperature, unable to feed material, etc.
Electromagnetic heating failure	E005	Unable to heat
Pump-related failures	E007	Liquid feeding abnormalities
Valve-related failures	E008	Valve switching abnormalities
Fan-related failures	E009	Fan stops rotating
Lock pot not in place\Turn pot not calibrated failure	E010	Lock pot not in place, turn pot not calibrated
Unlocked pot\Failed to detect pot locking signal	E011	Unlocked pot, failed to detect pot locking signal
Humidity exceeds the limit	W001	Humidity exceeds the limit

If a fault code appears during use, please first refer to the 《Maintenance Manual》 to resolve it. If the fault is still not resolved, please contact after-sales personnel promptly and provide details of the error information for online or offline processing.

Chapter 6: Services and Support

1.1 Our Services

Rapid fault response

2hours response to faults, 12hours to provide solutions, ensuring your issues are effectively resolved in the first instance.

Professional original equipment manufacturer (OEM) support

Professional installation and maintenance engineers, strict equipment parts production management, a strong R&D team to provide you with comprehensive and secure technical support.

Detailed equipment maintenance

Regular equipment maintenance, through system backups, parameter adjustments, and usage surveys, ensures the continuous healthy operation of the equipment.

Premium Value-Added Services

Remote problem diagnosis and remote fault repair, allowing you to experience cloud-based services of the internet era. Customized plan design, powerful recipe functions, capable of providing comprehensive scenario adaptation.

After-Sales Service Items

1. On-site equipment installation and debugging;
2. Equipment usage and maintenance training;
3. Upgrade module installation service;
4. Phone expert technical consulting.

1.2 Contact Us

If you have any questions or cannot resolve a problem, please call the customer support department: (866) 626-0755

Or email contact@nextrobot.com to contact us.