



Intelligent Cooking Robot TC-40EA-US

User Manual

Version: V 1.0

Please read carefully and keep it in a safe place for future reference.



PREFACE

Welcome to use "Name Food Service" cooking machine products. Our company not only provides you with quality and reliable products, but also with satisfactory services.

Before the first installation and use of this product, please make sure to carefully read all the materials sent with it, which will help you better use this product. If you do not operate this product based on the instructions and requirements of this User Manual, or if any damage is caused by misoperation, it will not be within the warranty scope of the product.

The User Manual of the cooking machine focuses on a comprehensive introduction to the product composition, safety precautions, installation and use, daily cleaning and maintenance, and troubleshooting common faults, etc.

The User Manual is intended to help you use the Name Food Service product correctly, and it does not represent any explanation of the product's hardware and software configuration, nor can it be used as a basis for making any requests to Name Food Service. For detailed product configuration, please refer to the relevant contract (if any), or consult the seller who sold you the product.

Name Food Service LLC. is dedicated to continuously improving product functions and enhancing service quality, and therefore, any changes in this User Manual will not be notified separately.

The pictures in this User Manual are for reference only, and if any individual pictures do not match the actual product, please refer to the actual product.

The content of this User Manual is protected by copyright laws and regulations, and you may not copy, transcribe, or transmit this User Manual in any form on the Internet, or translate it into any language without prior written authorization from Name Food Service LLC.. Name Food Service reserves the right to pursue liability.

This machine is not suitable for people with physical, sensory impairments, or lacking experience and knowledge (including children), and the power connection must be performed by a professional electrician.

Aluminum foil or plastic containers must not be placed on the high-temperature surface of the cooking bench, and the cooking bench must not be cluttered with items.

Metal objects such as knives, forks, and ladle covers should not be placed on the surface of the cooking bench as they may become hot. Be careful when operating utensils and avoid wearing rings, watches, or other items close to the surface of the cooking bench.

Users wearing a pacemaker should contact the manufacturer before operating the induction cooker to get the manufacturer's consent before use.

If the power cord is damaged, to avoid danger, it must be replaced by a professional person from the manufacturer, its service department, or a similar department. The power cord should be an oil-resistant sheathed cable, and the wire clamp should not exceed 8AWG. Maintenance work can only be completed by personnel trained or recommended by the manufacturer. The fixed

wiring of the power cord connection must be equipped with a disconnection device (leakage protector switch) with a breaking distance greater than 3mm based on the wiring rules.

To ensure your safety and correct operation, please pay special attention to the contents guided by the following symbols during the reading of this user User Manual and actual operation, and strictly comply with these contents.

	Note	Signals the need for attention due to a minor danger.
	Warning	Signifies the need for warning due to a moderate danger.
	Prohibition	Signals operations that are forbidden for users.
	Danger	Signals the need for warning due to a high level of danger. Pictured is a warning sign for electrical shock danger.
	Danger	Signals the need for warning due to a high level of danger. Pictured is a warning sign for high-temperature danger.
	Must be grounded.	
	Non-ionizing electromagnetic radiation	Signals non-ionizing radiation that is above normal levels and poses a potential hazard.
	Equipotential Sign	When other electrical appliances are present for equipotential connection, use a proper copper core wire with a nominal cross-sectional area within 2.5mm ² ~6mm ² to reliably connect the equipotential terminals of this machine to those of other devices.



Android APP



iOS APP

During use, if any questions arise, please refer first to this User Manual. You may also contact us via email, phone, fax, and postal mail; we will be dedicated to serving you.

E-Mail: zgtcbm@t-chef.cn

Postal Code: 518108

Tel: +86 400 995 8388

Website: www.t-chef.com.cn

Address: RM301 、 601, Building 2, Weihao Technology Park, Weitai Road, Yangguang Community, Xili Street, Nanshan District, Shenzhen City, Guangdong Province, China

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1. Product Introduction

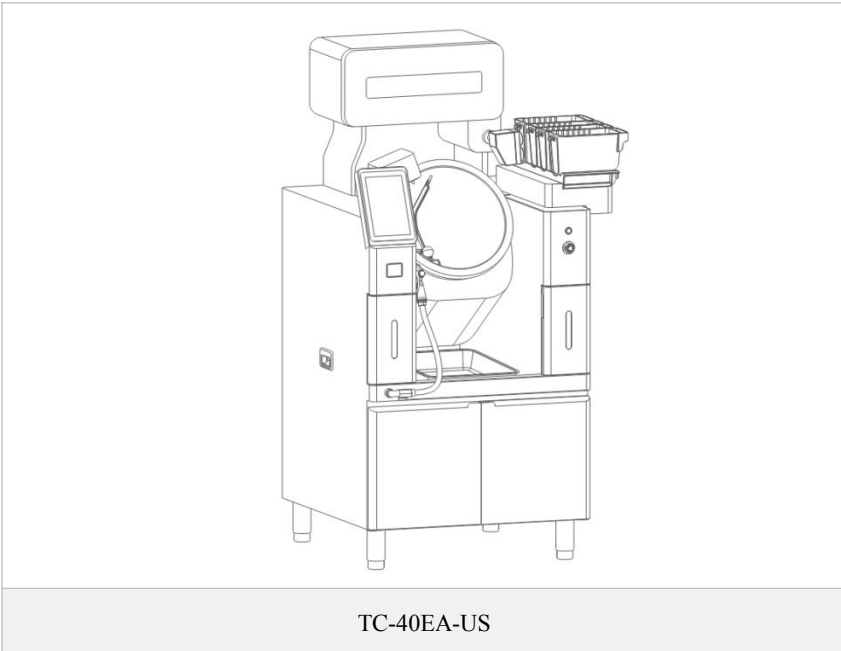
1.1. Overview

The intelligent cooking robot is a cooking machine that implements a variety of typical Chinese cooking techniques, including stir-frying, roasting, and boiling. It is primarily used in settings such as intensive catering and large-scale group catering, where high-quality food is required and large portions are prepared at a time. Its open design makes it compact, easy to operate, and simple to clean. Its electromagnetic heating mechanism is highly efficient, smokeless, and safe and hygienic. Its stainless steel housing is durable and easy to clean.

1.2. Product Features

- 1) The dishes we produce are authentic in taste. Developed in collaboration with culinary experts and masters, we offer hundreds of professionally evaluated nutritious and healthy dishes to meet the needs of users with different tastes and regions.
- 2) High Automation. The intelligent cooking robot realizes the automation of pot movements, tool movements and other necessary process movements on Chinese cooking stoves, such as automatic feeding, stirring, serving dishes, automatic adjustment of firepower, thickening, quantitative oil injection, quantitative water injection, Cooking process actions such as quantitatively adding seasoning liquid.
- 3) High Efficiency and Stable Dish Quality.
- 4) Environmental Hygiene: The entire machine shell is made of stainless steel, and the pot is made of food-grade materials to meet cooking needs.

1.3. Product Appearance and Model



1.4. Environmental Conditions When Using

Ambient Temperature	5 °C ~ 40 °C
Relative Humidity	30%~90% (at 25°C)
Atmospheric Pressure	86kPa~ 106kPa
Power Supply	AC 3P+N 208 V , 60Hz (load capacity not less than 12kW, reliable connection to earth ground is required)
Tap Water Interface	Water pressure should be between 20~125psi (0.14 ~ 0.86 MPa)
Installation Environment	Equipped with Sewage discharge connection (floor drain), and smoke extraction device

1.5. Installation Space Requirements

The device should have sufficient working space, and during on-site installation, it is important to ensure adequate space for manual operation: at least 700mm (28") in front of the machine, at least 200mm (8") at the back, and at least 300mm (12") on the left and right side, as shown in Figure 1-1.

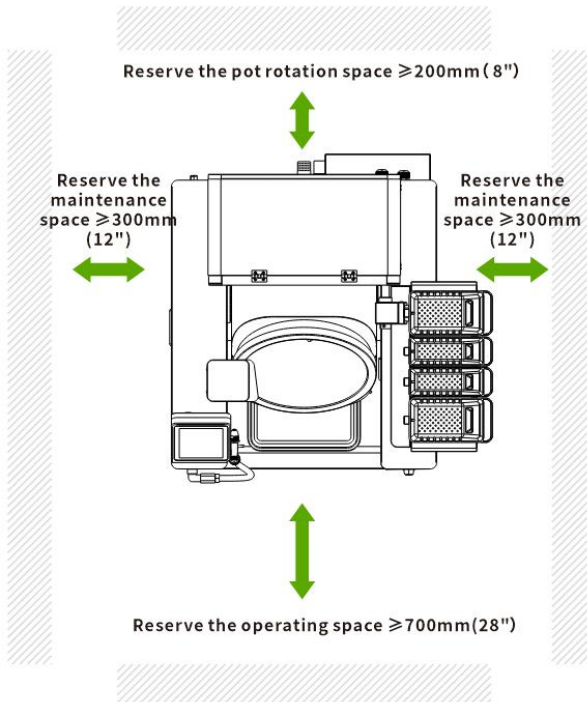


Figure 1- 1 Installation Space Diagram

1.6. Precautions for Safe Use

[Environmental Requirements].

1. The voltage, frequency, and load of the connected power supply must meet the requirements of the product.
2. The machine must have a reliable connection to earth ground. Fire-fighting equipment shall be available near the product.
3. There should be no flammable or explosive materials around the equipment, as well as high humidity and surface temperature equipment (such as steam cabinets, and baking tables) or electrical equipment that would interfere with or be hazardous to the operation of the product.
4. It is prohibited to connect non-compliant power or other equipment to the machine. Name Food Service Tech has the right to be exempt from liability for equipment damage, breakdown, or safety accidents caused by users taking power or changing the internal wiring of the product.

[Personnel Requirements]

1. Whoever is going to operate the product must take professional training before starting to use the product.
2. Equipment maintenance operations must be carried out by technically qualified maintenance personnel or maintenance personnel designated by the company.

[Operating Requirements]

1. Please read the User Manual carefully before using the equipment and pass the professional training.
2. The manufacturer of this product is only responsible for the cooking program of the certified dishes. If other dishes developed by users themselves cause poor quality, equipment breakdown, or even safety hazards, the company has the right to be exempted from liability. If there are any problems, please contact the after-sales department of the company in time and we will be more than happy to help you deal with them.
3. When using the product, it is necessary to operate according to the internal cooking procedures; If manual control is needed, please make sure that the edible oil is not heated repeatedly, and the temperature of it should not exceed 220°C because the excessive temperature can easily lead to spontaneous combustion of the edible oil and cause a fire.
4. Caution: When cooking with the product, do not leave the pot heating without anything in it, or it will cause damage to the pot and heating components!
5. Due to the special nature of the cooking process, please use the operation of continue cooking with caution. During the operation of the equipment, there should always be someone watching over the whole process.
6. Please use the product with caution and pay attention to the warning signs or text printed on the equipment to prevent electric shock, high-temp. burns, mechanical pinching or crushing.
7. To avoid injury, please do not touch the heating parts, tool parts, and pot parts with your limbs when the equipment is in operation, or place your limbs and other objects within the range of their movements!

8. Do not get close to the insulation bucket when the pot is turned over. Before cleaning the insulation barrel, make sure that its shell has cooled so it won't burn you!
9. When cleaning the equipment, **make sure the power is turned off and the stove has cooled down, and do not use jets of water.** If water is directly flushed on electrical parts or unsealed mechanical parts, it may cause damage to electrical components and may even cause electric leakage and injury.
10. Clean the equipment daily and regularly maintain it to prevent faults such as grease accumulation and burns on the outer shell, poor combustion, electrical safety, or mechanical looseness from appearing. After completion, turn off the power and water inlet valve..

[Maintenance Requirements]

1. Except for the errors listed in the "Common Errors Analysis and Troubleshooting" in the "User Manual", other errors need to be handled by our company's professionals and users are not allowed to repair them by themselves.
2. Except for technicians with technical qualifications and maintenance personnel designated by the company, other personnel are prohibited from carrying out maintenance operations without permission, so as to avoid causing safety accidents. The company shall not be liable for any machine damage or personnel injury caused by this action.
3. When conducting maintenance, please disconnect the external power supply! If it is necessary to operate with power on, please take protective measures!
4. There is high voltage inside the machine, and unauthorized personnel are not allowed to open the outer shell of the machine, otherwise the company shall not be liable for any machine damage or personnel injury caused by this action.
5. For safety consideration, when the machine is powered on, press the "Test" key on the "leakage protection circuit breaker" once a month. Under normal circumstances, the leakage protection circuit breaker should trip and cut off the power. If the leakage protection circuit breaker does not respond, it should be replaced promptly.

[Breakdown and Countermeasures]

1. The equipment has passed rigorous electrical safety tests after it is produced with proper connection to the earth ground. In case of electric leakage or electric shock due to humidity, water leakage, or other reasons such as inadvertent operation when cooking with the product, please cut off the power supply immediately and then check that the connection between the grounding protection wire (yellow/green wire) and the product's earth ground connecting device is proper, or you can always contact our professional service personnel to eliminate potential risks. Please do not use the product again before the potential risks are eliminated.
2. When the machine breaks down or in some unexpected situations, it will go into self-protection mode and make the "Equipment Warning" voice, and the screen will display the corresponding fault. If the fault is a general one, it will not affect the subsequent operation. If the fault is serious, please immediately press the "Stop" button to cut off the power supply of the main part of the machine, and then confirm the type of fault according to the prompt information on the screen and find out a solution based on it. When you cannot troubleshoot the problem by yourself, please

contact our customer service staff. Please do not try to fix it by yourself if you are not sure how to do it.

3. Oily fumes will be generated during the cooking process. The operating environment should have good ventilation conditions, and the oily fumes should be forced out through the fume exhaust device. When dangerous situations such as fire occur accidentally, cut off the main power supply first and then use a fire extinguisher to put out the fire. If the fire is huge, please call fire service immediately to deal with it.

4. In case of electric leakage, control failure, mechanical failure, or other dangerous emergency situations, in order to ensure personal safety, please press the E-Stop button immediately, then cut off the main power supply, and then close all valves. Please notify the after-sales service technical personnel timely for repair.



Note

Unpacking and confirming the goods and accessories

After receiving the product, the customer should check the goods and accessories, and spare parts in accordance with the order form and packing list, if there is any damage, please contact the dealer or our after-sales service center.



Note

Before starting the cooking robot, make sure the ambient temperature is not lower than 5°C.

Since the robotic kitchen has pumps, pipes, and valves for automatic transmission of liquids such as water and oil, when the storage temperature of it is lower than 5°C, the equipment should be installed in an environment above 5°C before starting all functions, otherwise it may lead to device breakdown or damage. The cooking oil used won't get solidified when the temperature is higher than 5°C.

2. Structure and Function Introduction

2.1. Structure Introduction

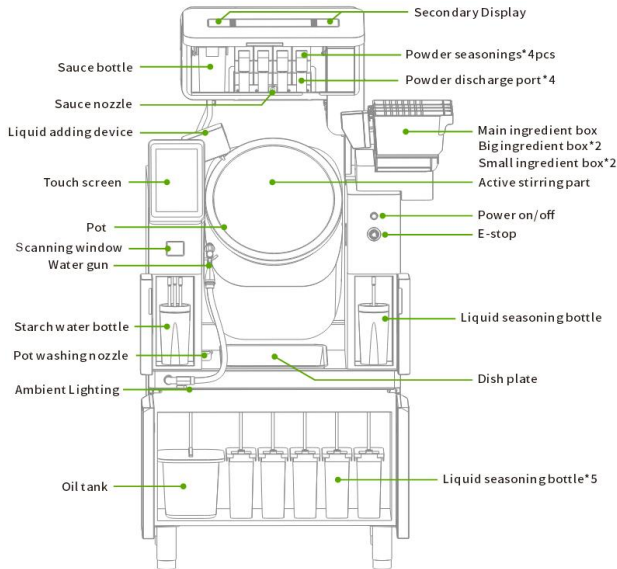


Figure 2-1The Whole Machine Simplify Structure

2.2. Function Introduction

Touch Screen	Displays and inputs relevant machine working information.
Power Button	Turn on and off the machine's main power supply and the host's power supply.
Scanning Window	Used to scan QR codes
Pot Washing Nozzle	Automatic water supply for washing pots.
E-Stop	Press to stop the machine; turn right and it will pop up before you can continue to operate.
Oil Tank	Place regular oil.
Liquid Seasoning Container	Place liquid condiments.
Sauce Container	Place oyster sauce or other thick sauces.
Starch Water Bottle	Place no more than 1:3 thickening sauce.
Powdered Seasonings Box	Place solid seasonings such as salt, sugar and chicken powder.

Main and Auxiliary Ingredients Box	Holds the main and auxiliary ingredients for cooking (40ES does not have this module).
Stirring Parts	Cooking, stirring and scattering equipment for ingredients.
Cleaning Water Gun	Manual cleaning and water supply. (The water gun is for cleaning only and should not be used with water during cooking)
Dish Plate	Container for finished dishes.
Secondary Display	Displays the machine's operational status animation.
Ambient Lighting	Provides decorative and auxiliary lighting (can be turned on or off in Settings > System Settings > Ambient Light).

2.3. Operation Interface

On the main interface of the intelligent cooking robot, you can add a new recipe or choose manual cooking. Follow the graphic prompts on the interface to complete the cooking of the dish, as shown in Figure 2-2.

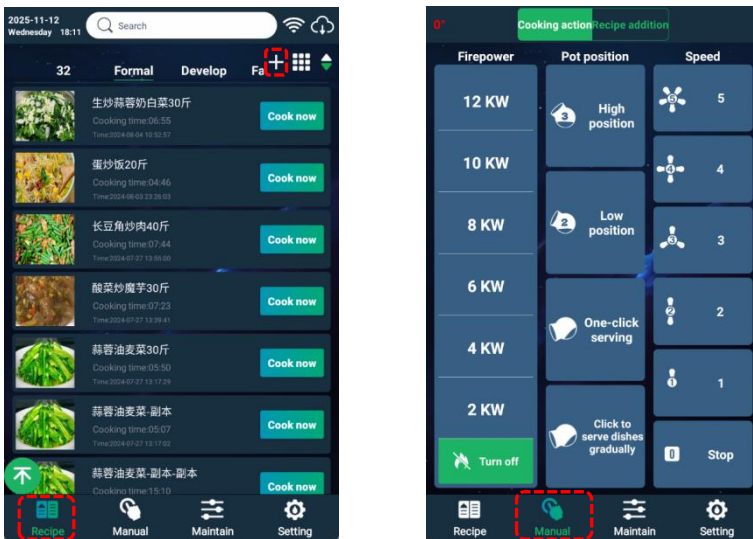


Figure 2-2 Operation Interface Introduction

2.4. Specifications

Model	TC-40EA-US
Input Voltage	AC 3P+N 208 V, 60Hz
Input Water Pressure	20~125psi (0.14~0.86 MPa)
Max. Cooking Capacity	4 kg
Average Cooking Time	3~5min/times
Rated Power	12KW
Water Inlet	1/2-14 NPT internal thread
Product Dimensions (mm)	D1025×W1000×H1760 (Subject to actual product)
Product Dimensions (inch)	40" × 39" × 69" (Subject to actual product)
Net Weight	235kg (Subject to actual product)

3. Installation and Examination

3.1. Installation

The installation of the product must be carried out by professionally trained technicians according to the contract and the working conditions in the installation site, and Name Food Service LLC shall conduct acceptance in accordance with the Standards for Installation and Acceptance of Electromagnetic Commercial Stir-frying Machines.

3.1.1. Connection of Inlet and Outlet Pipes and Cables

When purchasing accessories, users should choose the connector solution specified by our company. The installation method is shown in Figure 3-1.

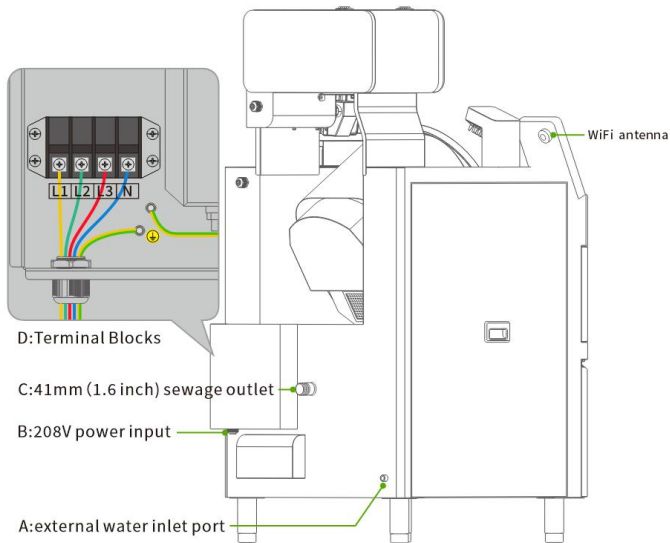


Figure 3- 1 Water Inlet and Electrical Line Connections Methods

A: Inlet Interface	The machine' s inlet interface uses an R1/2 external thread (1/2 inch) inlet interface to connect with the user' s facility water supply pipeline. A food-grade sealing gasket should be added to prevent water leakage. If the inlet water pressure exceeds 125psi, an external pressure reducing valve should be connected. (Equipped with 1/2-14NPT internal thread adapter *3)
B: Cable Entry for the Entire Machine	Please connect the incoming power supply.
C: Drain Outlet	Use the supplied 41mm (1.6") drain pipe to connect to the machine's drain port, and secure it with the provided hose clamp.
D: Terminal Blocks	When connecting the power cables, strictly follow the wiring sequence (L1, L2, L3, N) indicated by the screen printing. Note: N stands for the Neutral line and must NOT be connected to the Ground wire (G). Incorrect wiring may cause damage to the equipment.

3.1.2. User site connection

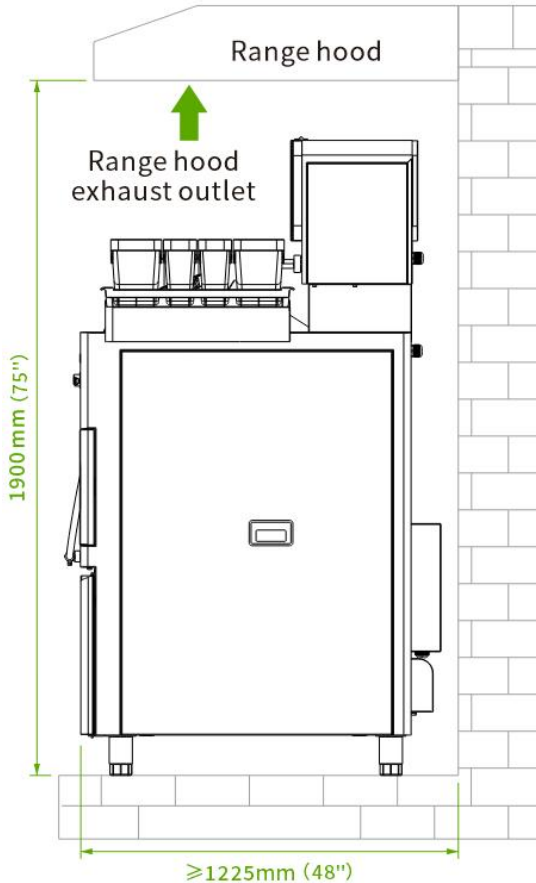


Figure 3-2 Flue Connection Diagram

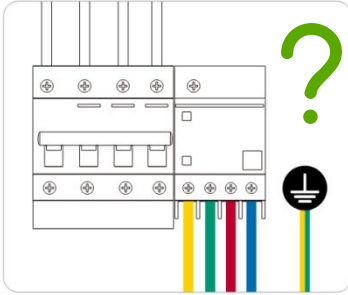
3.2. Examination

- 1) Installation Examination: check whether the whole machine is placed stably and reliably;
- 2) After the machine is placed in place, adjust the four adjusting feet at the bottom of the machine to ensure that the machine adjusting feet are in contact with the floor, and then adjust the machine as a whole in a horizontal state.
- 3) Water Inlet Pipe Leakage Examination: check whether there is water leakage at the joint of the water inlet pipe and the water inlet of the machine;
- 4) Drainage Leakage Inspection: Check whether the water outlet joint is tightened and whether the pipeline is smooth;
- 5) Power Connection: Check whether the power cord is well connected and reliable.

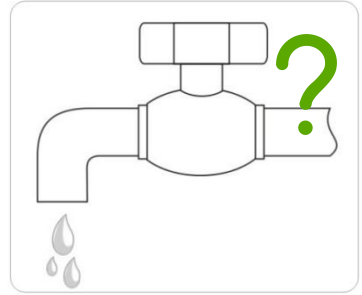
4. Operation and Use

4.1. Preparation and Inspection Before Use

Before you start cooking , check the following:



Is the power connected?



Is the water valve open?



Must be Grounded

Ensure the power supply is grounded.



Warning

Open the water source and check if each water inlet is leaking.

4.2. Power On

Press the green main power switch - power on button, as shown in Figure 4-1.

Follow the "User Interface" prompts (see "Cooking Robot Software Manual")

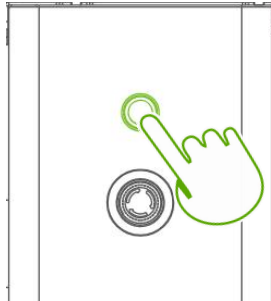


Figure 4-1 Power On

4.3. Use of Powders and Sauces

1. Open the seasoning compartment door.
2. Grasp the handle of the powder container, lift it slightly upward while pulling it outward to remove the container. Then open the container lid to add or clean the powder. The same procedure applies to the sauce container.
3. Return the container to its original position and close the compartment door, as shown in Figure 4-2.

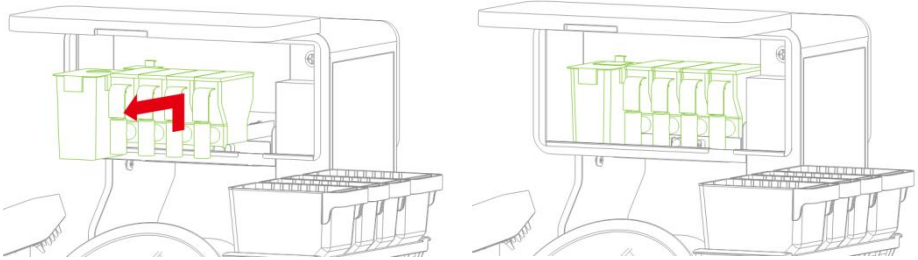


Figure 4-2 Powder Container

Warning

The powder discharge port needs to be removed and cleaned daily. For details on cleaning methods, see 6.1.2.

4.4. Use of Thickening Seasoning

1. Remove the round bottle directly.
2. Open the lid to add starch (Note: The ratio of starch to water must be at least 1:3) and seasoning liquid. Then close the lid and insert the silicone tube into the corresponding hole.

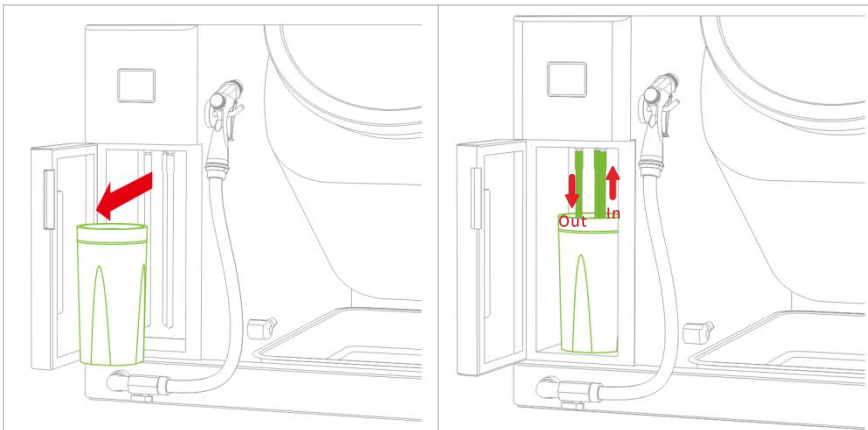


Figure 4-3 ThickeningSeasoning

Warning

The ratio of starch to water must not be higher than 1:3, and the starch water must be fully stirred before adding.

Warning

After the starch is used up every day, empty the starch cup and fill it with clean water. After installing the starch cup, clean the thickening pipeline to prevent deterioration and clogging of the pipeline.

4.5. Use of Liquid Seasonings

1. Pull the seasoning bottle outward.
2. Open the small lid of the seasoning bottle and directly add the seasoning inside. The operation method for the oil tank is the same.

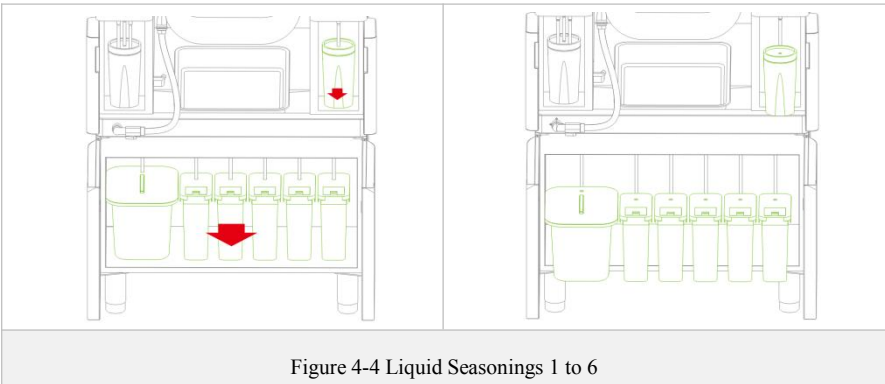


Figure 4-4 Liquid Seasonings 1 to 6

4.6. E-Stop and Resume

If an abnormal situation occurs, press the “E-Stop” button to stop the machine. Perform any necessary manual operations only after the machine has stopped. Once the issue is resolved, rotate the E-Stop button to the right to resume standby mode and continue operations.

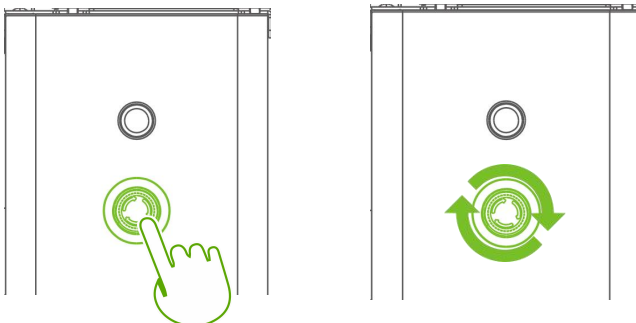


Figure 4-6 E-Stop and Resume

**Warning**

When the machine has leakage, fire, loss of control, mechanical failure or other dangerous emergencies, in order to ensure personal safety, after pressing the E-Stop button, you should immediately cut off the main power supply, close the water valve, and promptly notify the after-sales service technology personnel for recovery and processing.

**Note**

After the cooking is interrupted due to malfunction or careless operation of the machine, you can resume cooking according to the interface prompts. However, due to the particularity of the cooking process, cooking cannot be continued in some cases. At this time, you can remove unfinished cooking ingredients and clean the area before starting again.

5. Equipment Operation Guide

5.1. Equipment operation online learning

5.1.1 You can search for "Zhigu Tianchu Academy" on WeChat or scan the mini-program code on the right to learn more details.



6. Cleaning and Maintenance

6.1. Cleaning

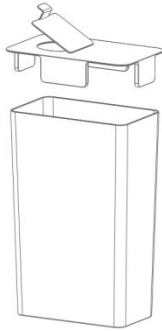
6.1.1. Daily Cleaning of Sauce Bottles and Liquid Line (Cleaning frequency: once daily)

1. Open the condiment compartment door, open the liquid bottle cap, and drain the liquid from the pipe;
2. Remove the liquid sauce bottle, clean it thoroughly, fill it with clean water, and then place the bottle back into the compartment door;
3. Insert the pipe into the liquid bottle and perform the liquid pipe cleaning operation on the maintenance interface, cleaning the internal pipe for 2-3 minutes;
4. After cleaning, pour out the water from the liquid bottle, reassemble the liquid bottle, and finally close the compartment door.

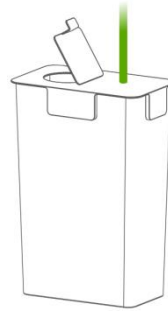
6.1.2. Deep Disinfection of Sauce Bottles and Liquid Line (Disinfection frequency: once every two weeks)

1. Open the condiment compartment door, open the liquid bottle cap, and drain the liquid from the pipe;
2. Remove the liquid sauce bottle, clean it thoroughly, and fill it with disinfectant (**Kay® chlorine-containing disinfectant tablets are recommended, each tablet weighs 3.25g, preparation method: 1 tablet added to 4L of water**), then place the sauce bottle back into the mixing chamber;
3. Insert the pipe into the liquid sauce bottle, and perform the liquid pipe cleaning operation on the maintenance interface, cleaning and disinfecting the internal pipe for 2-3 minutes;

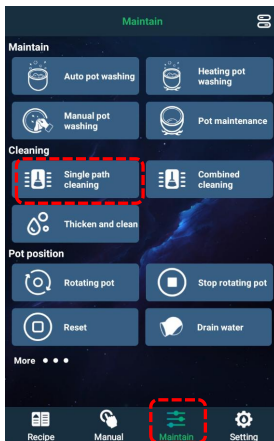
4. After disinfection, clean the liquid sauce bottle and fill it with clean water, repeating the liquid pipe cleaning operation, cleaning the internal pipe for 2-3 minutes;
5. After cleaning, pour out the water from the liquid sauce bottle, reassemble the liquid sauce bottle, and finally close the compartment door.



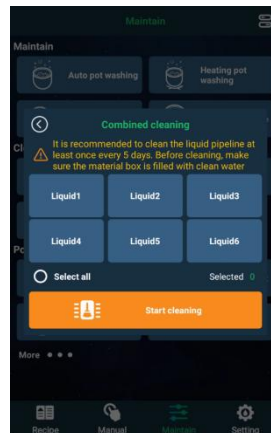
1. Clean and fill with disinfectant



2. Insert the silicone pipe



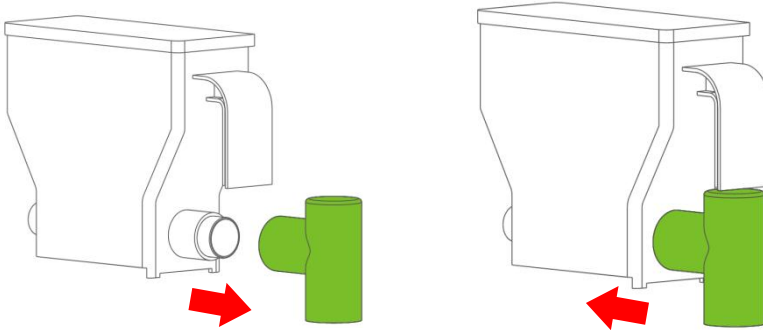
3. Select path cleaning in the maintenance module



4. Select the corresponding liquid cleaning

6.1.3. Cleaning the Powder Discharge Port

1. Remove the powder discharge port and clean it with clean water.
2. After drying, reinstall the discharge port.



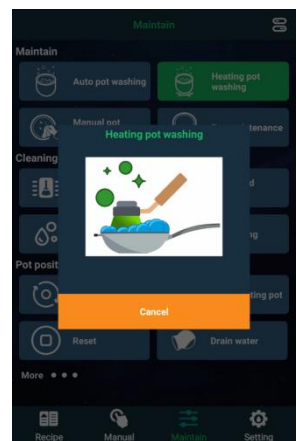
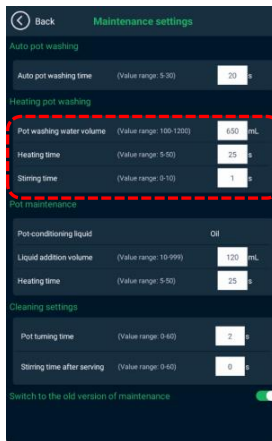
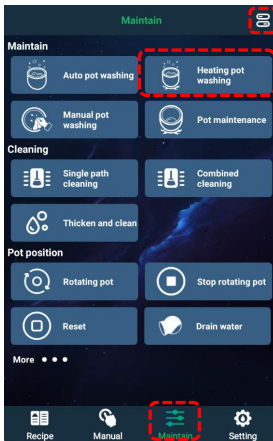
6.1.4. Cleaning of Pot

1. In order to ensure the safety and hygiene of the pot during the cooking process, the pot must be cleaned after use on the same day to remove oil and residue inside the pot.

6.1.5. Cleaning of Stirring Claws, like Figure 6-1

1. In order to ensure the safety and hygiene of the cooking process, the stirring claws need to be cleaned after use for the day. Wipe the surface with a soft cloth dampened with neutral detergent, rinse with clean water, and finally wipe dry.

6.1.6. For better cleaning, you can enable the heated pot washing function. On the maintenance screen, select Heating Pot Washing, set the parameters according to the on-screen instructions, and then simply click 'Heating Pot Washing'. The program will complete the washing automatically.



1. Click the maintenance settings in the top right corner
2. Set specific parameters for cleaning the pot.
3. Click 'Heating Pot Washing' on the maintenance interface

**Note**

Be careful during operation to avoid burns from hot water!

When pouring water from the pot, keep away from the pot mouth to prevent hot water from spilling and causing burns!

6.1.7. Machine Surfaces Cleaning, like Figure 6-2

During the cooking process, there will inevitably be oil fume pollution, dripping and splashing of raw materials or oil, etc. In order to maintain a hygienic and clean cooking environment, when obvious stains are found on the surface of the machine, it should be cleaned in time.

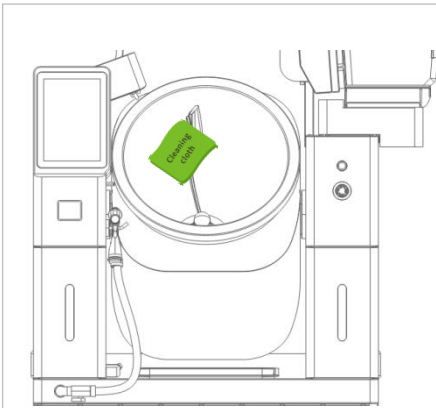


Figure 6-1 Cleaning Operation of Stirring Claws

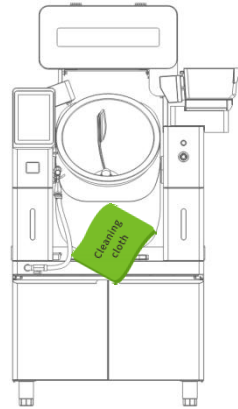


Figure 6-2 Machine Surfaces Cleaning

**Note**

Do not use hard objects such as steel wool when scrubbing, otherwise the surface of the machine will be damaged.

**Must be Grounded**

The machine must be reliably grounded to prevent electric shock.

**Do Not Rinse**

When using the machine's water jet, avoid directly flushing the furnace, touch screen, sound outlet, power interface, or feeding module.

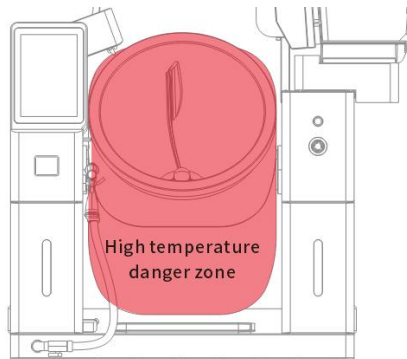
When flushing, pay attention to adjusting the switch size and spray effect to avoid excessive splashing.



Diagram of prohibited flushing areas

**High Temperature Hazard Warning**

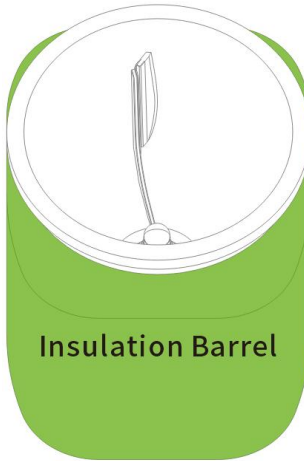
When using, be aware of the high temperature danger zone. Do not touch to avoid injury.



Schematic diagram of high temperature danger zone

6.1.8. Cleaning of Insulation Barrel

The fumes generated during cooking will be adsorbed on the outer shell of the insulation barrel, which is a high-temperature area. To prevent the outer shell of the insulation barrel from changing color, please clean the outer shell of the insulation barrel with a rag after cooking every day when the insulation tube cools down.



Insulation Barrel Zone

6.2. Maintenance

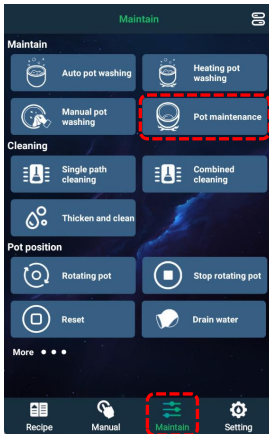
In order to ensure that the machine is always in good working condition, the user should regularly follow this manual to carry out simple maintenance and repair, which can effectively extend the service life of the machine.

6.2.1 Regular Cleaning of the Heating Oil Container:

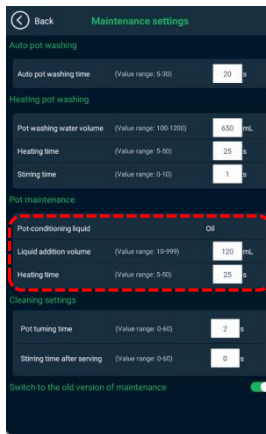
Depending on the machine's usage, it is recommended to clean the oil container at least once a quarter to prevent debris accumulation or sediment from clogging the pipes. Refer to section 4.6 of this manual for instructions on how to open the oil container. Once opened, simply clean it.

6.2.2 Pot Maintenance Instructions

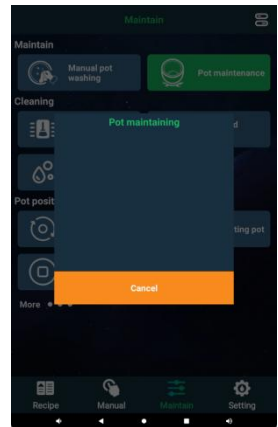
Follow the on-screen instructions to maintain your pot. After setting the parameters, simply click "Pot maintenance" and the program will automatically complete it.



1. Click on the upper right corner to select maintenance settings



2. Set the specific parameters for pot maintenance



3. Click on pot maintenance on the maintenance interface

7. Error Analysis and Troubleshooting

7.1. Common Error Analysis and Troubleshooting

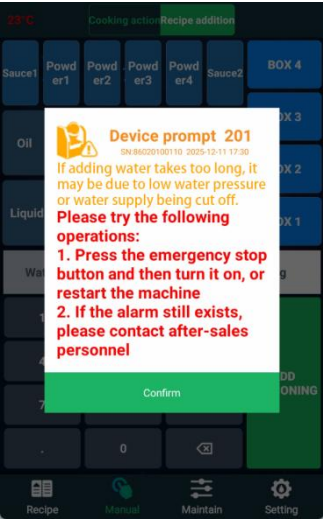
Common Errors and troubleshooting methods are shown in the table below:

No.	Error Description	Error Reason	Solution
1	No response to touch screen	Crash due to power or communication fluctuation	Off all power and restarted

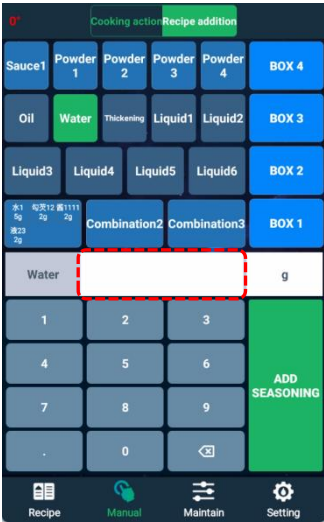
7.2. Error Description

If a problem occurs, pay attention to the fault reported on the touch screen and follow the prompts, as shown below.

If the problem persists, please contact after-sales service technicians.



1. Follow the instructions in yellow.



2. Verify the issue is resolved.

7.3. After-sales Service

Except for the errors listed in Table 7.1, other errors need to be handled by relevant professionals. Under normal circumstances, users should not repair them by themselves to avoid causing greater losses. You can contact after-sales service technicians through the following methods.

Tel	+86 400 995 8388	Self-service after-sales service	
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8. Product Warranty

Sincere thanks for choosing and purchasing a product from Name Food Service LLC LIMITED. This product has undergone rigorous quality inspection by Name Food Service LLC LIMITED. In accordance with the terms of this warranty card, Name Food Service LLC LIMITED provides free repair or maintenance for any hardware malfunction resulting from inherent product quality issues under normal use during the warranty period.

Tel: +86 400 995 8388

Address: RM301 、 601,Building 2, Weihao Technology Park, Weitai Road, Yangguang Community, Xili Street, Nanshan District, Shenzhen City, Guangdong Province, China

8.1. Product Warranty Card

Product Warranty Card	
Product Name	Intelligent Cooking Robot
Model Number	TC-40EA-US
SN Number	
Delivery Date	Subject to the delivery note
Warranty Period	The warranty period is one year (wearable parts are covered for 6 months). If the contract stipulates otherwise, the contract shall prevail.

Name Food Service LLC

Address: RM301 、 601, Building 2, Weihao Technology Park, Weitai Road, Yangguang Community, Xili Street, Nanshan District, Shenzhen City, Guangdong Province, China

Tel: +86 400 995 8388

Email: zgtcbm@t-chef.cn

Web: www.t-chef.com.cn

Federal Communications Commission (FCC) Statement

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.

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.

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

Note: The manufacturer is not responsible for any radio or TV interference caused by unauthorized modifications to this equipment. Such modifications could void the user's authority to operate the equipment.

RF exposure statement:

The transmitter must not be colocated or operated in conjunction with any other antenna or transmitter. This equipment complies with the FCC RF 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 any part of your body.