

Operation Instruction

Dayan intelligent cooking robot

DY-22-018



This figure is for reference only

Please read this instruction manual carefully before
using the product and keep it properly.

catalogue

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Product Features

Product Introduction

This fryer is suitable for use in catering stores and households. Please refer to the instructions for specific usage

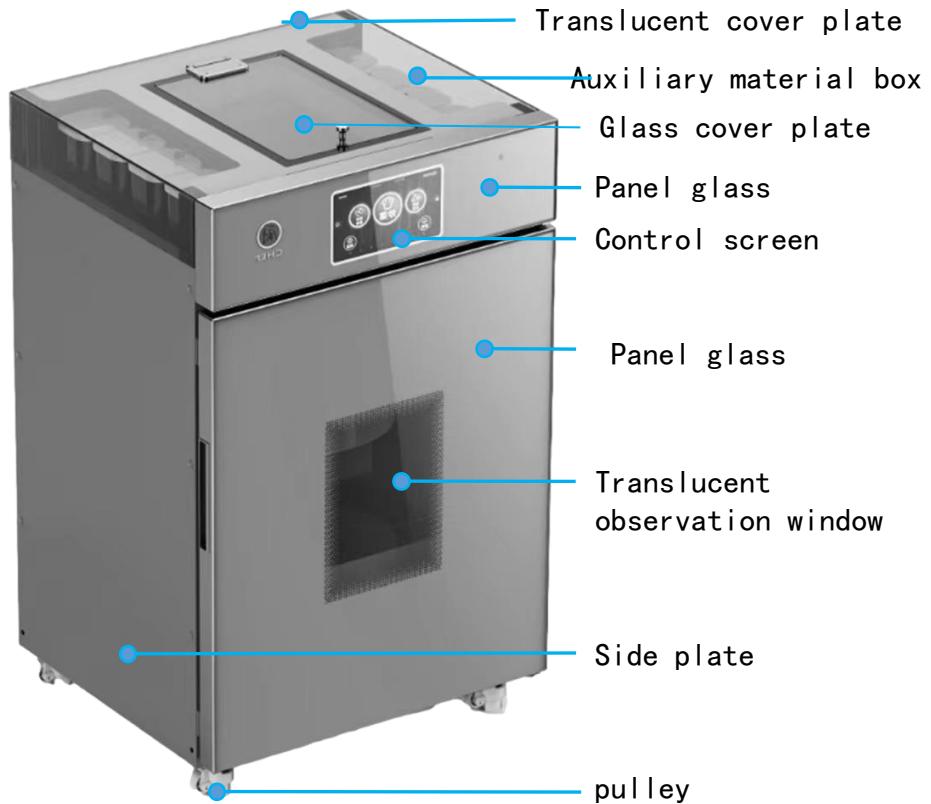


Please note:

1. All contents in this manual have been carefully verified. If there are any printing errors or misunderstandings in the content, you can consult our company.
2. The product is subject to updates without prior notice.

Name of each part and user

Name of each



Usage – Installation

Place the machine smoothly and clean the inside of the machine before use.

When installing the power supply, use a standard three hole socket with a voltage of 220V and a maximum power of 3500W.

Before first use, connect the inlet pipe, which has a 4-point threaded interface and a length of approximately 1 meter. The distance between the inlet pipe and the machine should be less than 1 meter;

Connect the main drainage pipeline, with the interface no higher than 150mm from the ground (it is recommended to be flush with the ground), the diameter of the drainage pipeline no less than 100mm, and the diameter of the machine drainage pipeline 40mm;

When in use, the operation site has a stable network environment to maintain real-time connectivity of the robot.

Usage – Fried Vegetables

1、Click on "Stir fry" on the homepage



2、Enter the "Recipe Selection" page and select the dish you want to stir fry



3、Enter the "Taste Adjustment" page, select your personal taste, and click "Start Cooking"



4、After the stir fry is completed, enter the pour page and click the "pour" button after placing the plate



Usage – Edit Menu

1、Click on "Edit Recipe" on the homepage



2、Enter the menu editing page and click the "Add" button to add a new menu.



Usage – Edit Menu

3、Set dish names and classifications



4、There are 5 actions that can be set during the cooking process: heat adjustment, adding ingredients, adding seasoning, injecting water, and adding oil. You can arrange them according to the cooking steps and save them after setting them up



Usage – Cleaning

1、Click on "Clean" on the homepage



2、For the first use every day, click on "boiling water to wash the pot". After using the machine on that day, you can choose other cleaning buttons corresponding to the machine components for cleaning.



Usage – Cleaning

3、The inner container of the pot needs to be cleaned daily. Rotate the pot container in the "on" and "off" directions indicated on the pot body to remove the entire pot body for cleaning. After cleaning, place the tail of the pot facing the slot squarely and turn it in the "off" direction.



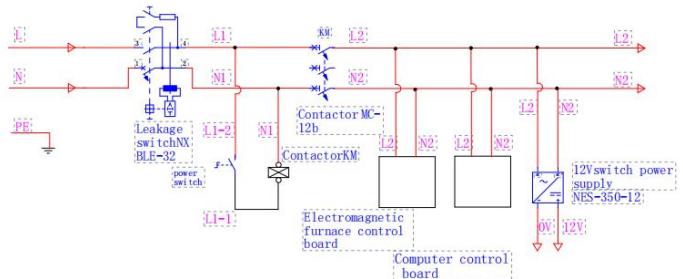
4、When the work is completed on that day, click on the "Shutdown" icon, wait for 60 seconds for the interface to display "You can turn off the power", and turn off the main switch and power switch of the machine.



Product specifications

| | |
|---------------------------|-----------------------|
| model | DY-22-018 |
| rated voltage | AC220V |
| Rated frequency | 50Hz |
| rated power | 3500W |
| rated capacity | 12L |
| Inner gallbladder caliber | 330mm |
| Product weight | 140kg |
| Product size | 715mm x643mm x 1160mm |

Electrical schematic diagram



Safety precautions

- This note is an important safety aspect to prevent harm, damage, and other harm to you and others. Please be sure to comply with it.
- Ignoring the markings in the table below and using the product incorrectly may result in personal injury or material damage.
- The following are the meanings of the symbols in this article:

Absolute Prohibited Action Items Action items must be followed Daily attention operation items

dangerous

It is prohibited to insert foreign objects such as metal shavings, iron wires, needles, etc. into the interior or gaps of the product, as this may cause electric shock or abnormal

Children are prohibited from operating alone to avoid electric shock, burns, or other injuries

warn

When not in use, to prevent leakage or accidental startup, please be sure to unplug the power plug.

Please do not place this product on uneven ground to avoid injury accidents and property damage.

Do not place this product directly on fire or anywhere near heat or ignition sources, otherwise the product may be damaged or malfunction, or even become dangerous.

Do not let the pot dry burn, as dry burning can damage the pot body and other components.

pay attention to

Please use a power socket with a rated current of 10A or above and an AC voltage of 220V separately to avoid accidents such as fire and electric shock.

If the power cord is damaged, in order to avoid danger, it must be replaced by the manufacturer and its maintenance department or similar professionals.

This product is a Class I appliance, and the socket grounding wire needs to be well grounded.

During product operation, high temperatures and steam may be generated. Please do not approach the exhaust hole to prevent burns.

Do not collide or heat the inner liner directly on other heat sources, such as gas stoves, as it may deform easily.

Do not put any bagged, canned or bottled articles into the product Negage, otherwise there is an explosion risk.

Do not insert or unplug the plug with wet hands to avoid electric shock. When unplugging the plug, it is necessary to hold the plug handle and not pull the power cord, otherwise it may damage the power cord.

Before use, it is necessary to ensure that the power cord is reliably connected to the socket, otherwise poor contact may cause damage to the device, leading to hazards such as short circuits or fires.

Individuals equipped with pacemakers or users of hearing aids or cochlear implants should consult authorized medical personnel and refer to the instructions provided by the medical device when using this product.

This product is prohibited from washing and soaking with water to avoid electric shock or short circuit.

It is strictly prohibited to use inner liners that are not included with this product to prevent overheating and damage to components.

This product is an automatic fryer. Do not use tools with sharp edges (such as steel wire balls) to shovel the inner container to avoid damaging the inner layer and causing the pot to burn.

Faults and handling

| Fault phenomenon | Fault cause | processing method |
|--|---|--|
| Plug in the power cord, the device is not powered on | Plug not inserted and other reasons | Tighten the plug/contact the after-sales service department of Dayan for maintenance |
| Abnormal water supply alarm | Blockage of water inlet pipe and other reasons | Check the water inlet pipeline/contact the after-sales service department of Dayan for maintenance |
| Food cooking paste pot | Improper placement ratio of ingredients or seasoning or excessive firepower setting | Adjusting the proportion and firepower of ingredients |
| Poor cooking of food | Placing too many ingredients or seasonings or having too little firepower | Increase firepower and stir frying time |
| Abnormal vegetable pouring | Door not tightly closed or dishes not placed | Close the cabinet door tightly and place the dishes in place |
| Abnormal flipping of the vegetable box | Dish box positioning sensor failure | Contact Da Yan for after-sales service and repair |
| Abnormal position of frying pan | The positioning sensor of the frying pan is faulty | Contact Da Yan for after-sales service and repair |
| | Excessive smoke from | Adjust the recipe firepower/check the amount of detergent |

Maintenance precautions

- 1、After each use, take out the used clean vegetable box and thoroughly clean the robot's peripheral surface, pot body periphery, vegetable hopper, receiving table, leakage grid, etc. to prevent the breeding of bacteria.
- 2、When cleaning robots with cleaning agents, avoid using violent cleaning to avoid damaging components. When cleaning, a sponge or soft cloth containing a small amount of neutral detergent (non corrosive detergent) can be used to wipe.
- 3、Ensure that the water inlet and outlet remain unobstructed and not blocked
- 4、When not in use for a long time, the power plug must be unplugged to keep the robot fully dry.

warranty card

Product related information (filled in by the user)

| | |
|---------------------|-------------------------------------|
| User Name: | Telephone: |
| Address: | |
| device ID: | |
| purchasing date: | Invoice number: |
| Fault cause: | |
| Handling situation: | |
| repair date: | Signature of maintenance personnel: |

Dear user

Thank you for choosing our company's products! For your safe, convenient use and reasonable maintenance, please read this user manual carefully before use. Please follow the operating procedures and precautions in this manual. If the product malfunctions, please do not disassemble and repair it yourself or entrust it to an unauthorized repair department of our company for repair. Please contact our relevant staff. Fill out the warranty card information and we will be happy to serve you.

after-sale

Term of service

1. The warranty period of this product is 1 year. The validity period is calculated from the date of invoice issuance;
2. The purchase invoice serves as a proof of product warranty.

Non San Bao scope

1. Improper handling, use, storage, and maintenance by users/human damage;
2. Damage caused by installation or maintenance at a repair point not designated by our company (including user self installation, disassembly, or maintenance);
3. Damage caused by using gifts and accessories that are not standard with our company's products;
4. Without a valid invoice or proof of purchase, and unable to prove that it is within the warranty period;
5. The invoice does not match or is altered with the actual item;
6. Damage caused by uncontrollable natural disasters;
7. Exceeding the warranty period;
8. For those beyond the scope of on-site service provided by Da Yan and those required by customers to come to their doorstep.



Dongguan Dayan Automation Equipment Co., Ltd

Dayan Jiazhun Intelligent Industrial Park, Gaopu Town, Dongguan City

Service hotline: 400-770-8989

FCC Warning

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.

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.

Radiation Exposure Statement

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