

# YAOROU INTELLINENT STIR FRYING ROBOT

## Product User Manuala

Y G - B 0 1 s e r i e s

Yaojuan Smart Chef is an efficient and intelligent commercial kitchen cooking equipment.

It can greatly improve the efficiency and quality of kitchen work. We hope this manual can help you use this product correctly and safely

If you have any questions or comments, please feel free to contact us and we will be happy to serve you!



official account



Video Number



Tiktok

Produced by Wuhan Smart Chef IoT Technology Co., Ltd

## 01 Precautions and safety tips

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**The following precautions and safety tips should be taken into account when using Yaorou Smart Chef**

1. Before using the smart stir fry machine, please carefully read the product manual and operate it correctly according to the requirements.
2. During use, do not insert your hands into the interior of the smart stir fry machine to avoid accidental injury.
3. Before use, please ensure that the power and voltage of the smart stir fry machine match the standards in your area to avoid electrical damage.
4. Before use, please check whether the power supply and wires are normal. When using, please maintain good ventilation to avoid blocking the heat dissipation port.
5. When cleaning, do not immerse the smart stir fry machine in water or use overly irritating cleaning agents.
6. When manually debugging and recording recipes in the R&D library, only 3 seasoning nozzles can work simultaneously, and the maximum value is 999ml.
7. If a single seasoning nozzle needs to continue spraying the same seasoning during operation, please wait until the work is completed before proceeding with this operation.
8. Before cooking, it is necessary to confirm that the program has ended; Confirm that the mixing has ended and the mixing bars are facing upwards. Only then can it be cooked.
9. If any abnormal situations are found during the use of the smart stir fry machine, such as short circuit or overheating of the power cord, please stop using it immediately and contact the after-sales customer service. Do not disassemble and repair it yourself.
10. Please ensure the freshness of the ingredients and sauces to avoid affecting the taste and food safety of the dishes. The taste and nutritional content of dishes cooked with equipment may differ from those cooked by hand, and the manufacturer is not responsible for this.
11. Please regularly maintain and upkeep the equipment. To ensure the long-term operation and normal functioning of the equipment, regular maintenance and upkeep are necessary, such as cleaning or inspecting worn parts.
12. Before using the equipment, it is necessary to clean it and check whether all components are functioning properly, such as the heater, automatic mixing system, and whether the seasoning is sufficient.
13. Please clean the seasoning pump of the equipment with water at a temperature above 70 degrees Celsius every day to prevent blockage and ensure food safety.

Special attention: High power commercial equipment must be well grounded to ensure the personal safety of operators.

## 02 YG-B01 intelligent stir fry machine

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### Main Function Introduction

Yaojuan Smart Chef is an intelligent catering platform service provider that integrates software and hardware. Its hardware product, "Yaojuan Intelligent Frying Machine," has functions such as automatic ingredient dispensing, seasoning dispensing, and one click fully automatic cooking; The Yaoroll software system [Yaoroll] mini program has functions such as dish development, cloud recipe synchronization and updating, data management, and supply chain procurement. This product adopts advanced artificial intelligence technology and electrical control technology, and combines software and hardware to achieve fully automated cooking processes, thereby improving cooking efficiency and quality.

## 03 Introduction to the main functions of YG-B01 intelligent stir fry machine

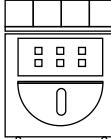
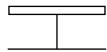
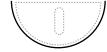
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### Yaojuan Smart Chef has the following characteristics and advantages

1. Fully automated: automatic feeding of ingredients and seasonings, one click fully automated cooking, saving time and effort.
2. Intelligence: Adopting advanced artificial intelligence technology and electrical control technology, automatically adjusting firepower and time, thus cooking more delicious dishes.
3. Multiple cloud recipes are available for selection to meet different taste requirements. Public cloud recipe: a digital recipe copyright trading platform, co built and shared, with multiple flavor choices. Private cloud recipe: a digital recipe independently developed by the enterprise, synchronized with internal devices, and securely encrypted
4. Easy to operate: Simple to operate and convenient to use, even users without cooking experience can easily get started.
5. No manual intervention is required during the cooking process to ensure food hygiene and quality.
6. Small size and large production capacity: Compact design, small space occupation, with a maximum weight of 5kg per serving (easy to handle according to the density characteristics of ingredients).
7. Easy to clean: The intelligent stir fry machine adopts a non stick coating inner liner and a detachable pot structure, which is easy to clean and maintain hygiene.
8. Safety: Adopting a safe and reliable design, strict insulation treatment is carried out on the circuit and housing to ensure that no unexpected situations occur during use (the equipment power socket must be well grounded).

## 04 Product Composition and Accessories List - (Standard and Optional)

**Yaoroll intelligent stir fry machine, complete machine, ingredient box, seasoning box, control panel, mini program interface, etc.**

	<p>1. Complete machine (standard): including upper pot, lower pot, control panel, heating plate, 2 types of stirring bars, and seasoning bottle. 2. Yaojuan Cloud System: Implementing the integration of Yaojuan software and hardware, including the research and development of cloud recipes and dish production.</p>
	<p>Control panel (standard): The control panel of Yaoroll Smart Chef includes a display screen, scanning device, etc., which is used for developing, making dishes, adjusting parameters, starting cooking and other operations.</p>
	<p>Mixing bar (standard): Used for stirring and stir frying during the cooking process of food ingredients. There are 2 different types of stirring bars, the Z-type is suitable for stir fried noodles, and the straight rod type is suitable for most dishes</p>
	<p>Seasoning bottle (4 standard): Used for storing seasonings, different types can be changed as needed.</p>
	<p>Cooking (standard): Used for cooking ingredients.</p>
	<p>Heating plate (standard): The heating plate is used to heat the ingredients during the cooking process.</p>
	<p>Vegetable box (optional): Used for storing ingredients, different specifications can be changed as needed.</p>
	<p>Sliding cover box (optional): Used in conjunction with a food preparation box.</p>

## 05 Technical parameters and quality assurance

### 1. Technical parameters and performance indicators

category	Paramete
Rated voltage	220V
maximum power	5000W
Rated power	4500W
product quality	About 42KG
Equipment material	304 stainless steel
Heating method	Electromagnetic
Seasoning box	Edible grade PP
category	Paramete
Cooking capacity	6KG
Pot volume	19L
Pot body coating	Food grade non stick coating
Quantity of recipes	Cloud recipe+local storage
Power supply socket	16A high-power socket
control mode	Touchscreen
operating system	Android development

### 2. Production quality control and assurance

The production quality of Yaojuan Smart Chef should comply with relevant national standards and regulations, and be certified accordingly.



CE certification



IOS certification



CQC certification

## 06 instructions

### 1. Instructions for Equipment Use and Installation Conditions

1. Confirm power supply and working environment: Yaoroll Smart Chef needs to be connected to a 220V power supply, using a 16A three hole socket with a switch, with a maximum power of 4500W.
2. The socket for device access must be equipped with a ground wire.
3. It needs to be placed on a level and stable tabletop, and the on-site environment requires WiFi coverage or RJ45 network cable interface.
4. There should be smoke exhaust and lighting equipment above the equipment, and the equipment operating platform should not be too high (preferably 60-70cm). There should be convenient water and sewage flushing facilities nearby.

### 2. Preparation before equipment use

1. Self check the capacity of the liquid seasoning box (visually check if the bottle is empty, if the pipeline is empty, and manually spray test if the pipeline is blocked).
2. Synchronize the placement of the liquid seasoning box in the mini program and ensure that the conduit is connected to the seasoning box.
3. Once the upper and lower pots are installed, push the lower pot until it can no longer be moved. You can use a pot stopper hook to block the bottom pot and prevent it from shaking out when a large amount of food is stirred.
4. It is recommended to perform a self check program on the device every day when it is turned on, to check whether all seasonings can be sprayed smoothly and whether the stirring bars are operating normally.

### 3. Example of Equipment Placement

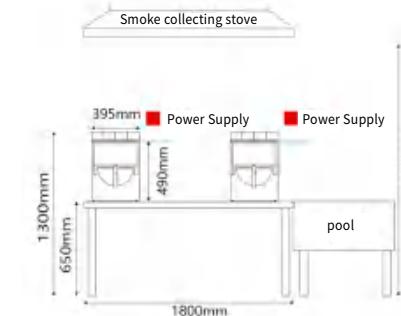
#### Circuit requirements:

1. Each machine is equipped with an independent leakage protection safety switch, which is uniformly controlled in a waterproof electrical cabinet.
2. The height of the switch above the ground is 80cm.
3. Single phase three wire system with wiring diameter  $\geq 2.5\text{mm}$ .
4. AC 220V, 50 Hz (load capacity  $\geq 6\text{kw}$ , reliable grounding required).

A plan for a regular countertop or freezer (independent pool) (front view)



Two ordinary countertops or freezers (independent water tanks) plan (front view)



## 07 Usage of Device+WeChat Mini Program

### 1. Yaorou Smart Chef Mini Program



[Order] Used for purchasing equipment, other accessories, and food and beverage related supplies.

[Recipe] Used for downloading recipes from the cloud and independently developing recipes in the store.

[Mine] is used for managing and editing the equipment, recipes, and personnel in the store, as well as viewing daily production data.



Scan the QR code above on WeChat

You can enter the mini program

View the related functions of the mini program

### 2. Yaoroll intelligent stir fry machine software



Local recipe: Save recipes for direct production in the store.

Private cloud recipes: recipes developed in-house in mini programs or downloaded from cloud recipes.

Develop recipes: newly added and under development recipes in the mini program.

Manual debugging: a commonly used function for manual production.

My device: ID QR code, expiration time, production data, data synchronization, voice switching and other settings.

About Us: Graphic Display, Video Advertising Display (Promotion Channel)



More teaching videos are available on the official account

Follow the official account by scanning WeChat code and reply to "teaching video" to watch

### 3、Binding process of Yaorou intelligent stir fry machine

Step 1: Scan the QR code of the "Yaoroll" mini program, register and log in via WeChat  
Step 2: Turn on the device and connect it to the internet. After entering the system settings and networking through the dropdown window on the device page, return to the main interface of Yaoroll.  
Step 3: Create a new store in the mini program "My" - Store Management (Figure 1).  
Step 4: Contact the staff of Yaojuan to bind the account. After binding, please click the "Sync Data" button in (Figure 2) to synchronize the data.  
Step 5: If you need to develop dishes, you can create a new employee in the "My" - Employee Management (Figure 1) mini program, and the employee can use the mini program to develop dishes.



Figure 1



Figure 2

### 4、Cloud recipe download and production use

After selecting a suitable recipe from the mini program cloud recipe for free download (Figure 1) or paying for it, the recipe will be available in the store's private cloud recipe and also on the device's private cloud recipe.  
Select the recipe to download from our private cloud recipe library in the mini program, first download the SOP (marked in Figure 2), and strictly follow the SOP to cut and assemble the boxes, or use the clean vegetable box purchased from the supply chain.  
If this recipe is used for a long time, it can be saved to a local recipe on the mini program for daily production in the store. The recipe will correspond to the local recipe on the device.  
Find the corresponding recipe on the device's 'Local Recipe/Private Cloud Recipe', place the dish box correctly above the device (Figure 3), and click 'Start' (Figure 4) to automatically execute the recipe with just one click.

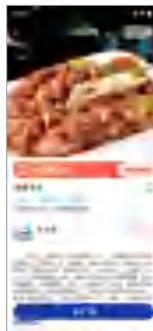


Figure 1

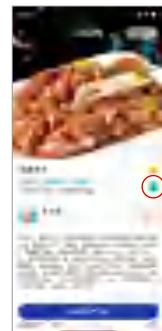


Figure 2



Figure 3



Figure 4

## 5. Mini program sauce settings synchronization

Step 1: From the mini program "My" My Devices (Figure 1), enter the device list (Figure 2), select the device that needs to be changed, and enter the details (Figure 3) to make the changes.

Step 2: Click the refresh button (Figure 4) in the "Manual Debugging" section of the device to synchronize.



Figure 1



Figure 2



Figure 3

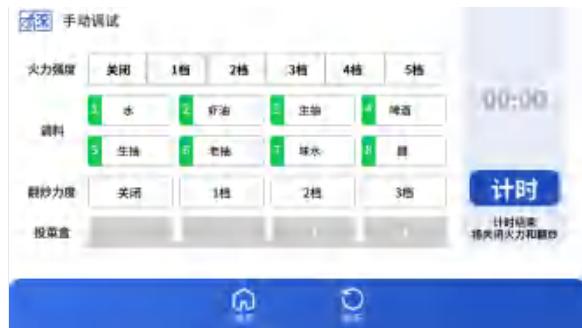


Figure 4

## 6. Development of Private Cloud Recipes and AI Self Learning

Step 1: From the mini program "Recipe", click on the "plus" button in the "R&D" menu to enter the page for adding new R&D recipes

(Figure 1) Enter the New R&D Recipe page (Figure 2), fill in the recipe information (SOP will be generated later based on the filled content)

All information should be filled in separately and in detail according to the frying process,

Step 2: Select the recipe to be developed in the "R&D Library" of the device (Figure 4), configure the dish box according to the information of the newly added recipe, click the "AI self-learning" button (Figure 5), and start recording the cooking program according to the imagined frying process. Before ending, be sure to turn off the heat and stir fry at a certain speed, and then click "Recording End".

Step 3: Find the recorded recipe on the mini program, view the program (Figure 3), confirm that it is correct, click "Publish Recipe" to view it in the "Private Cloud Recipe" section of the mini program.



Figure 1



Figure 2

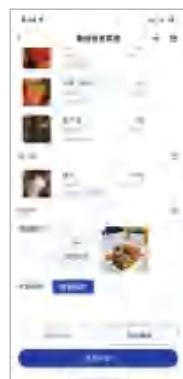


Figure 3



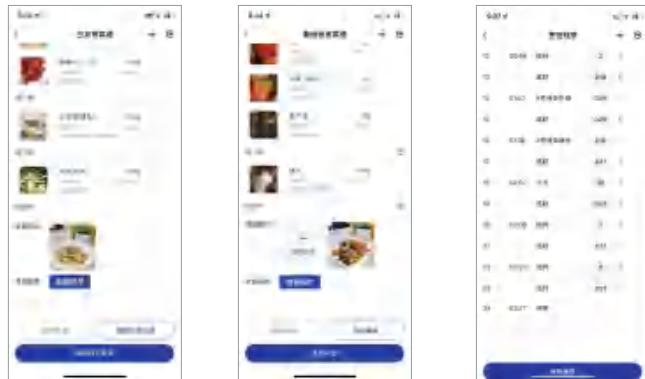
Figure 4



Figure 5

## 7. Execution and modification of private cloud recipe program

The recorded recipe can be found in the "Our Store Recipes" section of the device. Once the dish box is ready, click the "Start" button to automatically execute the program.



If you are not satisfied with the recipe program executed after release, you can withdraw it from the mini program development recipe that has been released. The withdrawn recipe will be in the development library (private cloud recipes will no longer be available)

Select the recipe in the R&D menu that needs to modify the program, and click "View Program" to make the changes

After modifying the program, save it and return to the previous page. After publishing the recipe, execute the new program in the "Our Store Recipe" on the device side

## 8. Private cloud recipe release, public cloud recipe release

Step 1: Select the recipes that need to be published to the public cloud from the already published recipes in the store (Figure 1)

Step 2: Click on the "Publish to Cloud Recipe" button (Figure 2)

Step 3: Select the publishing mode, and the copyright fee needs to be set at a price (Figure 3).

Step 4: After submitting for publication, wait for review (Figure 4). Once approved, you can view the post publication effect in the cloud recipe (Figure 5)



Figure 1



Figure 2



Figure 3

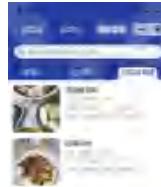


Figure 4



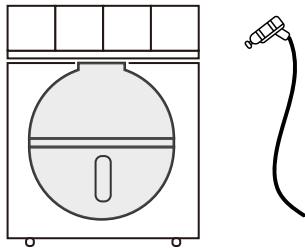
Figure 5

## 9、Cleaning and maintenance instructions

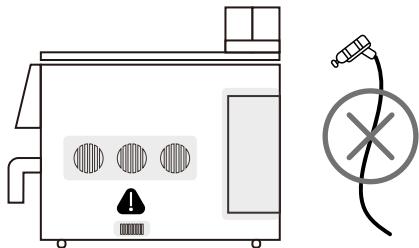
After cooking, please remove the pot from the main unit and clean it to ensure the longevity and hygiene safety of the product.

1. Before daily production, it is necessary to perform program self inspection and capacity self inspection of the liquid seasoning box in the equipment.
2. After using solid seasonings, it is recommended to promptly clean the used hoses with hot water in sequence for future use.
3. After production is completed, it is necessary to conduct timely and comprehensive cleaning of the equipment's upper and lower pots and various components for the next use.

Note: If using a water gun to rinse, do not splash water on the external body of the device (at the heat dissipation hole)



The semi transparent area inside the machine in the following picture is the washable part



Please do not splash water in the semi transparent area of the device body  
(at the heat dissipation hole)!!!

## 10、Equipment malfunction repair report

Step 1: Enter the device details page (Figure 1) and click the "Device Repair" button.

Step 2: After filling out the question in (Figure 2), click "Confirm Submission".

Note: We will contact you within 2 hours after receiving the equipment repair report and resolve the issue within 48 hours.



Figure 1



Figure 2

## 11. after-sale service

### 1. Warranty service:

1. This product provides a one-year free warranty service, and consumables such as pump tubes and pot coatings have no shelf life.
2. Repair services beyond the warranty period will be charged according to a certain fee standard.
3. The equipment shall be repaired at its own expense due to other reasons (including but not limited to human damage, falling, scratching, squeezing, screen breakage, etc.).
3. If you need after-sales service, please contact our customer service personnel, and we will be dedicated to serving you.

### 12. frequently asked questions

**We provide you with a comprehensive guide for using and maintenance advice for intelligent stir fry machines. Our after-sales service team will also provide technical support at any time to ensure that your equipment always maintains efficient and stable operation.**

1. What is the reason why the machine cannot start?

Please confirm if the power supply and wires are connected properly.

2. What should I do if there are any abnormalities during the cooking process?

First, stop cooking, check if the ingredients and seasonings are placed correctly, if there are any abnormalities, and then contact the after-sales personnel in a timely manner.

3. What dishes can machines stir fry?

The recipes carried by the machine cover various cuisines such as home cooked dishes, Sichuan Hunan cuisine, Cantonese cuisine, etc. Users can also develop their own favorite recipes.

4. What should be paid attention to in the cleaning and maintenance of machines?

To ensure long-term normal use of the machine, it is recommended to clean the seasoning pipeline daily to avoid crystallization blockage and inaccurate or non spraying of seasoning (see the first precautions and safety tips item 13 for cleaning methods). Thoroughly clean the interior of the machine every month to remove any food residue. Users should also regularly check the casing and power cord to ensure that they are not damaged. This will help extend the lifespan of the machine.

5. How to deal with smart stir fry machine malfunctions?

If there is a malfunction with the intelligent stir fry machine, please contact the after-sales service personnel in a timely manner for handling. Before using the device, it is recommended to understand the relevant after-sales service policies and contact information so that timely assistance can be obtained when needed.

## 08 appendix

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### Disclaimers

1. This product has passed the national ISO standard quality system certification and complies with the EU CE certification standards.
2. Considering the complex and ever-changing personal use environment, in order to avoid food allergies or other safety issues caused by improper personal use, it is recommended that users ensure that they are familiar with all the contents of the product manual and strictly follow its requirements before use.
3. Please ensure the freshness of the ingredients and sauces to avoid affecting the taste and food safety of the dishes. Our company will not be held responsible for any consumption problems or losses caused by personal reasons of the user.
4. Do not touch the hot area during device operation to avoid burns.
5. Please use the specified power supply voltage to avoid electrical damage.
6. When a malfunction occurs, do not disassemble or repair it yourself. Instead, contact a professional for assistance.
7. The taste and nutritional content of dishes cooked using smart stir fry machines may differ from those cooked by hand, and the manufacturer shall not be held responsible for this.

FCC Warning:

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.

Caution: Any changes or modifications to this device not explicitly approved by manufacturer could void your authority to operate this 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, and (2) this device must accept any interference received, including interference that may cause undesired operation.

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.