HelpfulWay Inc.



# User Manual

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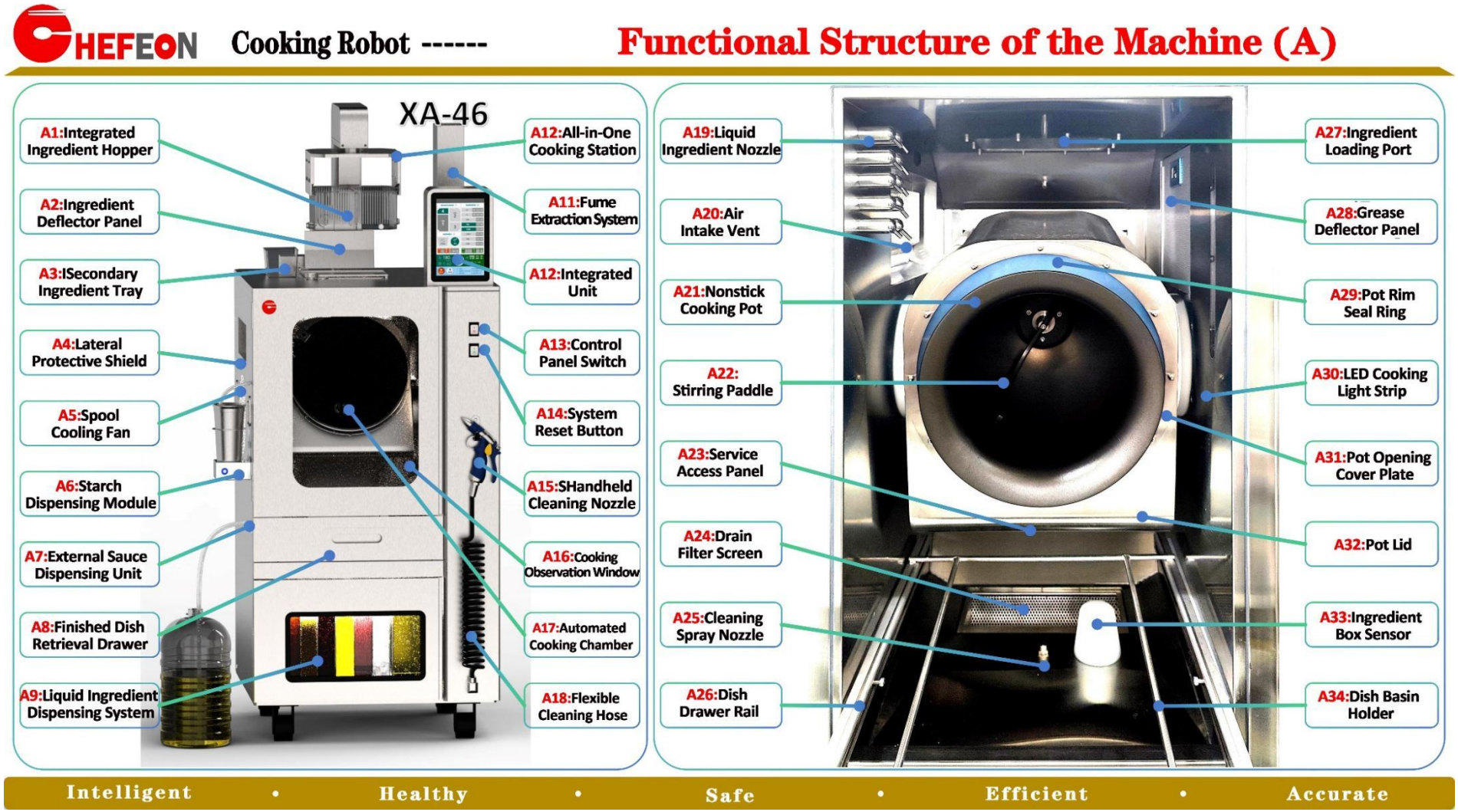
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# 1. Machine Body Structure and Internal Components Overview



# 1.1 Machine Body Structure Description

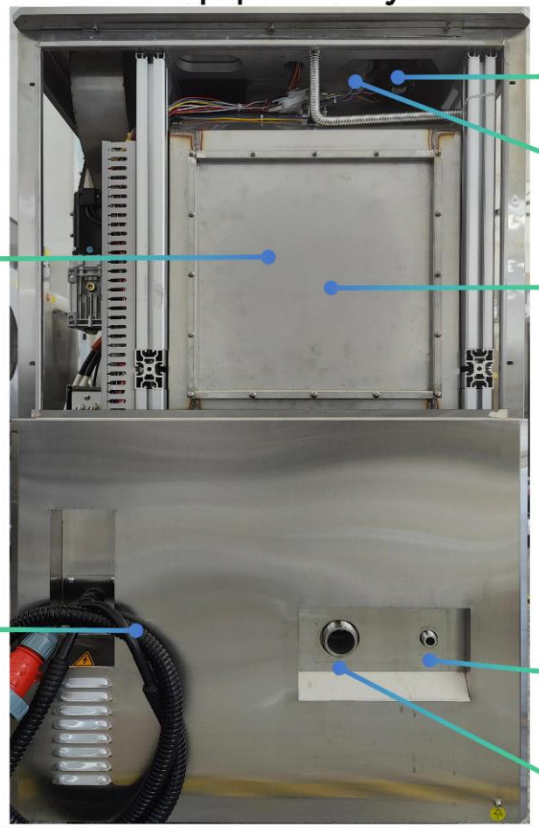




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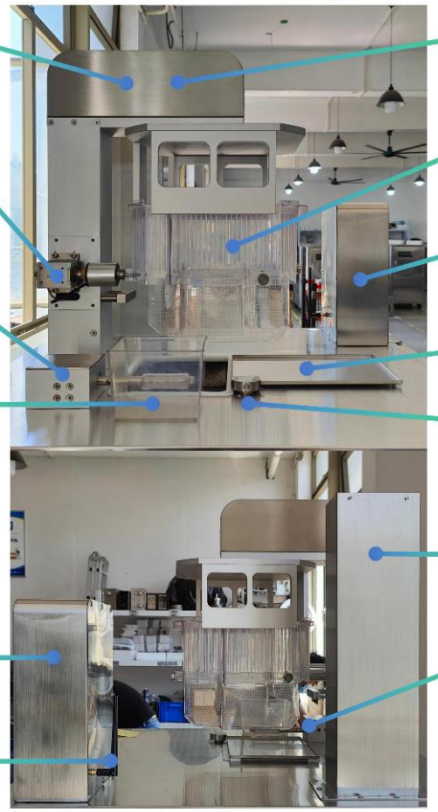
# Functional Structure of the Machine (C)

## Rear Equipment Layout



- C1:Pot Cover Inspection Plate
- C2:Power Cord
- C3:Auxiliary Ingredient Tray Rotation Motor
- C4:Baffle Motor
- C5:Pot Rotation Motor
- C6:Water Inlet
- C7:Drain Outlet

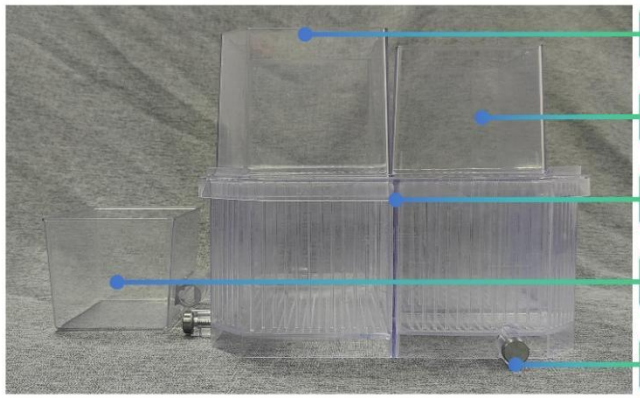
## Top Equipment Layout



- C8:Ingredient Hopper Rotation Motor
- C9:Suction Cup Electromagnet
- C10:Auxiliary Ingredient Hopper Rotation Motor
- C11: Auxiliary Ingredient Hopper
- C12: Integrated Unit
- C13:Integrated Unit Antenna
- C14:M8 Sensor
- C15:Multi-Compartment Ingredient Box
- C16:Integrated Unit
- C17:Baffle
- C18:Baffle Motor
- C19:Exhaust Duct
- C20:Grease & Smoke Purification Filter Kit

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# Functional Structure of the Machine (D)



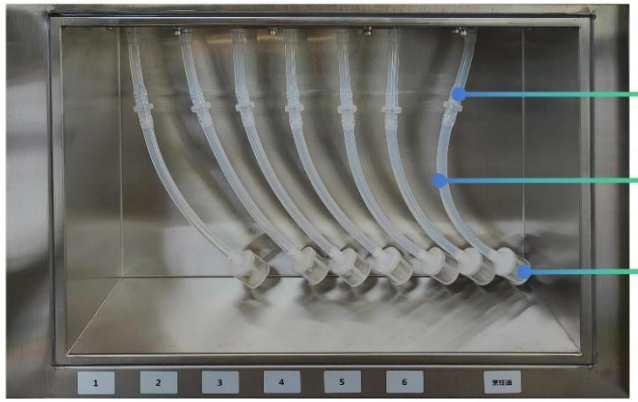
D1:Combined Ingredient Box Extension A

D2:Combined Ingredient Box Extension B

D3:Combined Ingredient Box

D4:Auxiliary Ingredient Hopper

D5:Stainless Steel Pin for Combined Ingredient Box

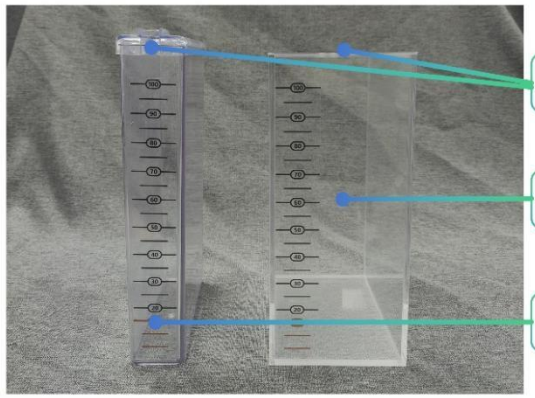


D6:Diaphragm Check Valve

D7:Silicone Seasoning Hose

D8:Filter

## Cooking Accessories



D9:Dust Cover

D10:Oil Tank

D11:Seasoning Tank



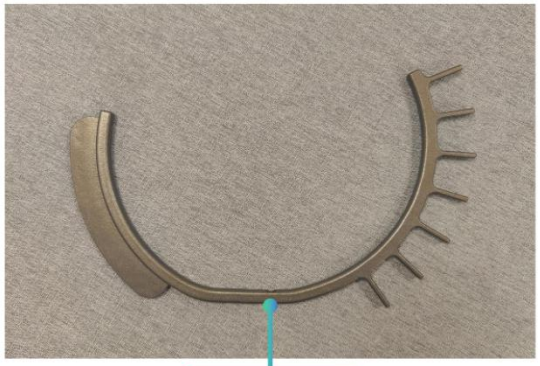
D12:Stainless Steel Food Pan

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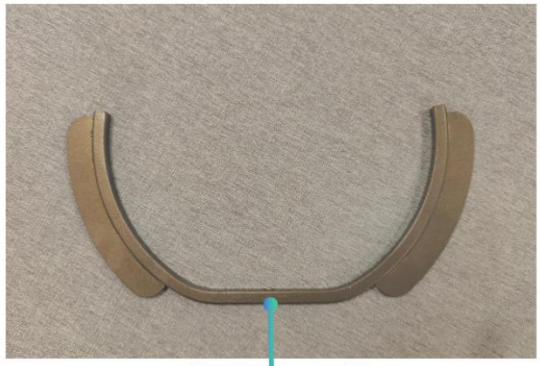


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# Functional Structure of the Machine (E)



E1:Stirring Rod



E2:Double-Blade Stirring Rod

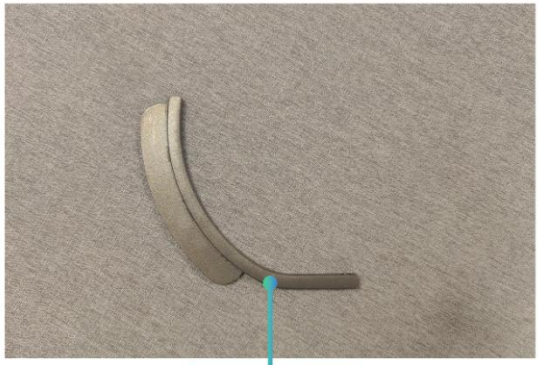


E3:Pot Base Pressing Block

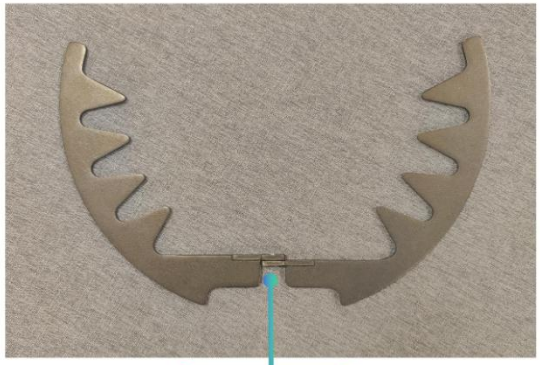
## Equipment Accessories



E4:Cleaning Needle



E5:Single-Blade Stirring Rod



E6:Noodle Stirring Rod



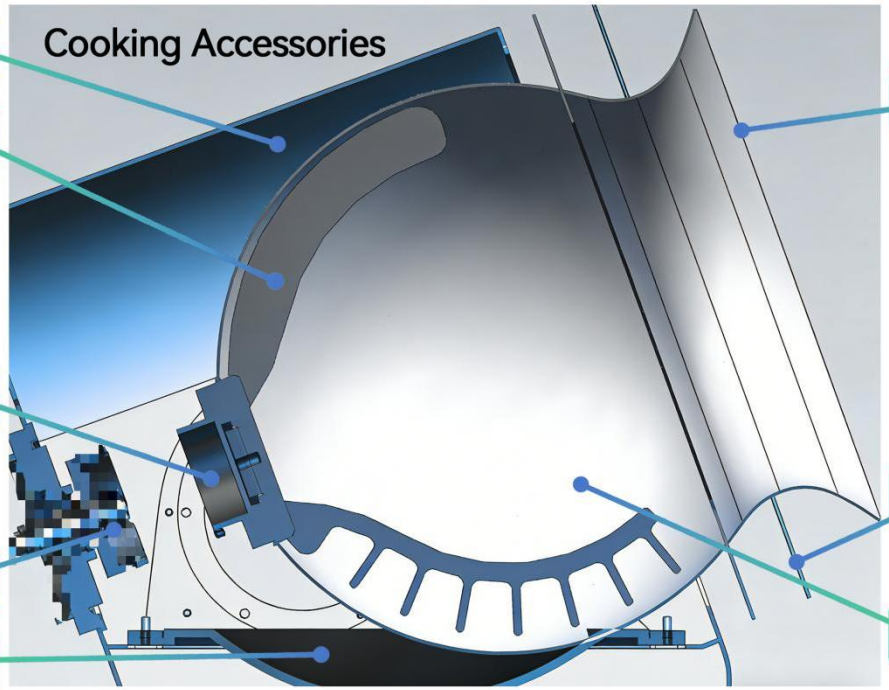
E7:1.2-Meter Water Inlet Hose



E8:Drain Extension Pipe

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# Functional Structure of the Machine ( F )




## Pot Replacement Tool




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## 1.2 Body Components Detailed Description

| No. | Component Name | Description |
|---|---|---|
| A1 | Integrated Ingredient Hopper | Stores primary ingredients in a unified container for automated dispensing. |
| A2 | Ingredient Deflector Panel | Guides or blocks ingredients to ensure proper flow into the cooking chamber. |
| A3 | Secondary Ingredient Tray | Holds spices, seasonings, or minor ingredients for timed release. |
| A4 | Lateral Protective Shield | Provides safety and structural integrity on the machine′ s side. |
| A5 | Spool Cooling Fan | Prevents overheating of internal wiring and motor components. |
| A6 | Starch Dispensing Module | Accurately stores and dispenses starch-based ingredients for cooking processes. |
| A7 | External Sauce Dispensing Unit | Connects to external sauce containers for flexible flavor integration. |
| A8 | Finished Dish Retrieval Drawer | Collects cooked food for serving or transfer. |
| A9 | Liquid Ingredient Dispensing System | Dispenses oils, broths, or other liquid components. |

| No. | Component Name | Description |
|---|---|---|
| A10 | Hanging Ingredient Rack | Suspends ingredients for gravity-fed dispensing. |
| A11 | Fume Extraction System | Removes smoke and steam to maintain a clean cooking environment. |
| A12 | Integrated Unit | The primary system containing all core modules required for automated cooking operations. |
| A13 | Control Panel Switch | Main interface for operating and configuring the machine. |
| A14 | System Reset Button | Resets machine functions to default settings. |
| A15 | Handheld Cleaning Nozzle | Used for rinsing and cleaning internal surfaces. |
| A16 | Cooking Observation Window | Transparent window for monitoring cooking progress. |
| A17 | Automated Cooking Chamber | Core unit where heating and stirring processes occur. |
| A18 | Flexible Cleaning Hose | Connects to the handheld nozzle for extended reach during cleaning. |
| A19 | Liquid Ingredient Nozzle | Dispenses sauces, oils, or broths directly into the cooking pot. |
| A20 | Air Intake Vent | Allows airflow for cooling or ventilation. |


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| No. | Component Name | Description |
|---|---|---|
| A21 | Nonstick Cooking Pot | Coated pot to prevent sticking and ensure even heating. |
| A22 | Stirring Paddle | Rotates to mix ingredients during cooking. |
| A23 | Service Access Panel | Entry point for maintenance or inspection. |
| A24 | Drain Filter Screen | Filters out food particles during drainage. |
| A25 | Cleaning Spray Nozzle | Sprays water for automatic internal cleaning. |
| A26 | Dish Drawer Rail | Guides the drawer for smooth food retrieval. |
| A27 | Ingredient Loading Port | Entry for adding raw ingredients. |
| A28 | Grease Deflector Panel | Redirects smoke and grease to the exhaust system. |
| A29 | Pot Rim Seal Ring | Ensures a tight seal to retain heat and prevent leaks. |
| A30 | LED Cooking Light Strip | Illuminates the cooking area for visibility. |
| A31 | Pot Opening Cover Plate | Covers the pot opening during cooking. |

| No. | Component Name | Description |
|---|---|---|
| A32 | Pot Lid | Seals the top of the pot to retain heat and moisture. |
| A33 | Ingredient Box Sensor | Detects the presence and position of ingredient containers. |
| A34 | Dish Basin Holder | Supports the basin that collects cooked food. |
| C1 | Pot Cover Inspection Plate | Removable panel providing access to the pot lid and internal mechanisms. |
| C2 | Power Cord | Supplies electrical power to the entire machine. |
| C3 | Auxiliary Ingredient Tray Rotation Motor | Rotates the secondary ingredient tray for precise ingredient dispensing. |
| C4 | Baffle Motor | Moves the deflector panel to direct ingredients accurately. |
| C5 | Pot Rotation Motor | Rotates the cooking pot to ensure even heating and consistent stirring. |
| C6 | Water Inlet | Connection point for the water supply. |
| C7 | Drain Outlet | Outlet for discharging wastewater after cooking or cleaning. |
| C8 | Ingredient Hopper Rotation Motor | Drives the rotation of the main ingredient hopper for precise dispensing. |


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| No. | Component Name | Description |
|---|---|---|
| C9 | Suction Cup Electromagnet | Provides magnetic force to control the suction cup for gripping or releasing containers. |
| C10 | Auxiliary Ingredient Hopper Rotation Motor | Powers the rotation of the auxiliary ingredient hopper for accurate positioning. |
| C11 | Auxiliary Ingredient Hopper | Holds secondary ingredients such as spices or condiments for automated cooking. |
| C12 | Integrated Unit | The primary system containing all core modules required for automated cooking operations. |
| C13 | Integrated Unit Antenna | Wireless communication antenna enabling data transmission or remote system control. |
| C14 | M8 Sensor | A compact proximity sensor used to detect component presence or position. |
| C15 | Multi-Compartment Ingredient Box | Integrated multi-chamber container used to store and dispense multiple ingredient types automatically. |
| C16 | Integrated Unit | The primary system containing all core modules required for automated cooking operations. |
| C17 | Baffle | A mechanical plate used to guide, block, or redirect ingredient flow inside the machine. |
| C18 | Baffle Motor | Controls the movement of the baffle to regulate ingredient direction and flow. |
| C19 | Exhaust Duct | Ducting structure used to vent cooking fumes and smoke out of the system. |

| No. | Component Name | Description |
|---|---|---|
| C20 | Grease & Smoke Purification Filter Kit | Replaceable filter set used to remove grease, smoke, and particulates before exhaust. |
| D1 | Combined Ingredient Box Extension A | Height-extension module for the combined ingredient box, used to increase ingredient capacity. |
| D2 | Combined Ingredient Box Extension B | Secondary height-extension module for modular capacity expansion. |
| D3 | Combined Ingredient Box | Multi-compartment container designed to store and dispense multiple types of cooking ingredients. |
| D4 | Auxiliary Ingredient Hopper | Hopper used to store secondary ingredients such as spices, sauces, or condiments for automated dispensing. |
| D5 | Stainless Steel Pin for Combined Ingredient Box | Structural stainless-steel pin used to secure or align components of the combined ingredient box assembly. |
| D6 | Diaphragm Check Valve | One-way valve with a diaphragm mechanism that controls flow direction and prevents backflow. |
| D7 | Silicone Seasoning Hose | Flexible silicone hose used to transport seasonings from the tank to the cooking section. |
| D8 | Filter | Filtration device used to remove impurities from liquids before entering the cooking system. |
| D9 | Dust Cover | Protective lid used to prevent dust or contaminants from entering ingredient containers. |
| D10 | Oil Tank | Storage tank for cooking oil connected to the automated oil-dispensing system. |


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| No. | Component Name | Description |
|---|---|---|
| D11 | Seasoning Tank | Container for liquid or powdered seasonings used in automated cooking processes. |
| D12 | Stainless Steel Food Pan | Durable stainless-steel pan used for holding washed or prepped vegetables and other ingredients. |
| E1 | Stirring Rod | Standard rod used to stir ingredients during cooking. |
| E2 | Double-Blade Stirring Rod | Stirring rod equipped with two blades for higher mixing efficiency. |
| E3 | Pot Base Pressing Block | Weighted block used to stabilize or apply downward pressure to the pot base. |
| E4 | Cleaning Needle | Thin needle used to clear or unclog fluid or seasoning nozzles. |
| E5 | Single-Blade Stirring Rod | Stirring rod equipped with one blade for standard mixing operations. |
| E6 | Noodle Stirring Rod | Specialized rod designed for stirring noodles during automated cooking. |
| E7 | 1.2-Meter Water Inlet Hose | Flexible hose used to supply water to the cooking system. |
| E8 | Drain Extension Pipe | Pipe used to extend the drainage outlet for wastewater discharge. |
| F1 | Pot Cover | Protective cover placed over the pot to retain heat and prevent splashing. |

| No. | Component Name | Description |
|---|---|---|
| F2 | Stirring Rod | Rotating rod used to stir ingredients during cooking. |
| F3 | Bottom Claw | Fixing/positioning claw at the bottom of the pot, used for installation alignment and anti- loosening fixation. |
| F4 | Bottom Slot | Positioning slot at the bottom of the pot that engages with the claw for quick installation and precise alignment. |
| F5 | Heating Coil | Electric heating coil used for cooking. |
| F6 | Outer Seal Press Plate | Component that compresses and secures the outer sealing ring to maintain airtightness. |
| F7 | Outer Sealing Ring | Sealing ring that prevents steam or liquid leakage around the outer edge of the pot. |
| F8 | Pot Body | Main pot body used to hold ingredients during cooking. |
| F9 | Socket Wrench | Manual tool with a fixed socket and screwdriver- style handle for tightening or loosening nuts and hex bolts. |
| F10 | Hex Key (Allen Wrench) | Tool for tightening or loosening screws with internal hex sockets, providing higher torque via a T- shaped handle. |


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# 2. Installation Requirements



## 2.1 Section One: Machine Installation Parameters and Main Components

| | |
|---|---|
| Product Name | Fully Automatic Commercial Stir- Fry Machine X460 |
| Product Dimensions | 31.10 × 32.28 × 70.87 in |
| Net Weight | 485lb |

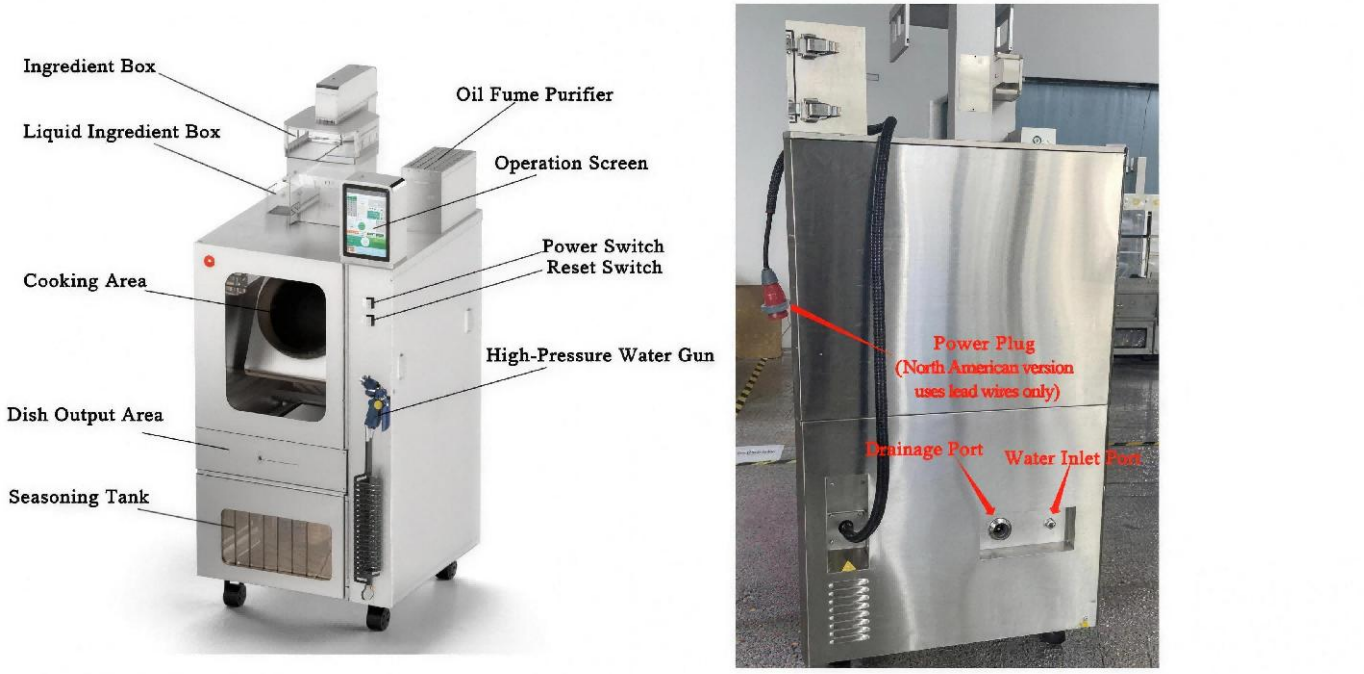



**Figure 2: Rear View of Equipment**


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## 2.2 Installation Space and Conditions

Front clearance: Recommended more than 32 in for personnel passage and operation space.
Left- side clearance: Leave more than 6 in from other equipment or wall for ventilation and heat dissipation.
Rear clearance: Leave more than 5 in from the wall for water and electrical connections.

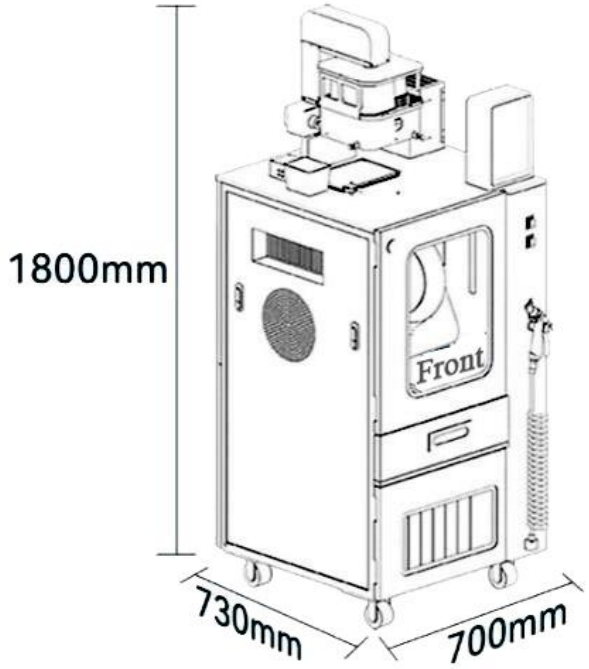



**Figure 3: Equipment Exterior Dimensions**

## 2.3 Installation Environment and Conditions

### 2.3.1 Power Supply Preparation

Equipment Power Rating: 8 AWG
Power Supply Requirement: 3-phase 208V, 5-wire system (3 live wires, 1 neutral wire, 1 ground wire).
Distribution Box Requirement: A 3P residual current circuit breaker (RCCB) rated at 40A must be used (See Figure 4, supplied by customer).
Power Cable Specification: 5-core cable of 8 AWG gauge must be used (supplied by customer).

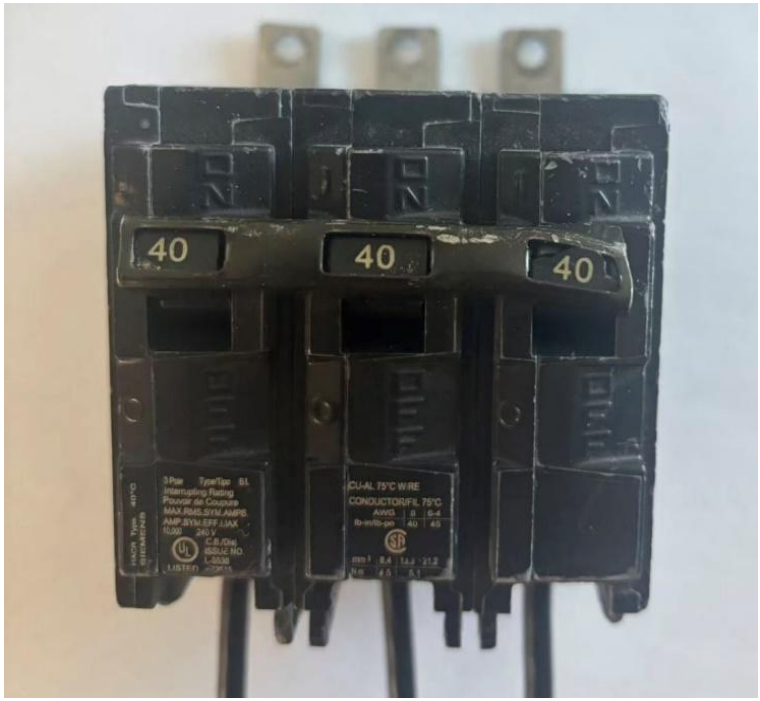



**Figure 4: 3-Pole Earth Leakage Protection Breaker**


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## 2.3.2 Water Supply and Drainage Piping

- The water supply pipe must be equipped with a right-angle valve with a 1/2-inch (4mm) fitting (Figure 5; provided by the user). The valve installation position shall be no more than 12 inches from the machine and no higher than 35 inches above the ground.
- Hydraulic pressure requirement: 0.15−0.3 MPa. If the outlet pressure exceeds 0.3 MPa, a pressure reducing valve must be installed at the angle valve outlet (Figure 6; included accessories). Note: The pressure reducing valve should only be installed at the valve outlet, not at the machine inlet.
- The randomly distributed water supply hose is approximately 1.2 meters long (Figure 7: Random Accessories). If the valve is located far from the machine, an extended hose should be provided.
- Pre-installed drain outlet: The drain outlet has a diameter of 1.5 in and a height below 11.5 in; (Figure 8. Random accessories)
- Residual water discharge position: No more than 15 inches horizontally from the machine's water outlet interface;
- The equipment's outlet is 15 inches above the ground, and the standard hose length is 23 inches.

Note:

① Recommend the customer to install a water softening system.

②The equipment uses room-temperature water. Some cities require hot-water cleaning, which may require an additional hot-water line.

③ Some cities require a hard-pipe drain connection. Users must purchase a 0.5-inch connector and matching fittings (Figure 8).




**Figure 5: Angle**

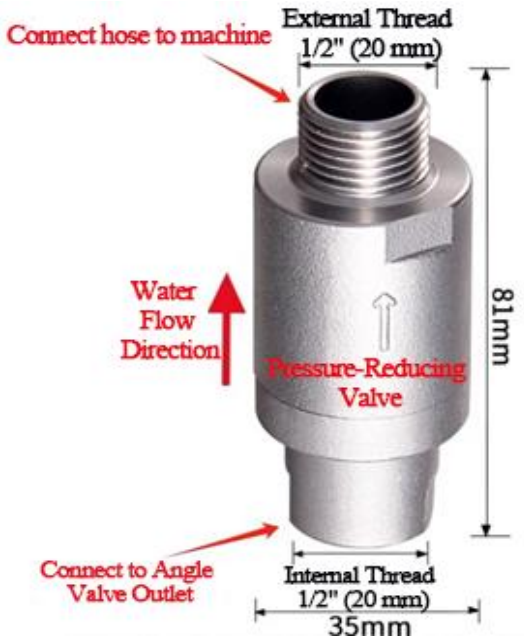



**Figure 6: Pressure-Reducing**



**Figure 7: Drain Hose**

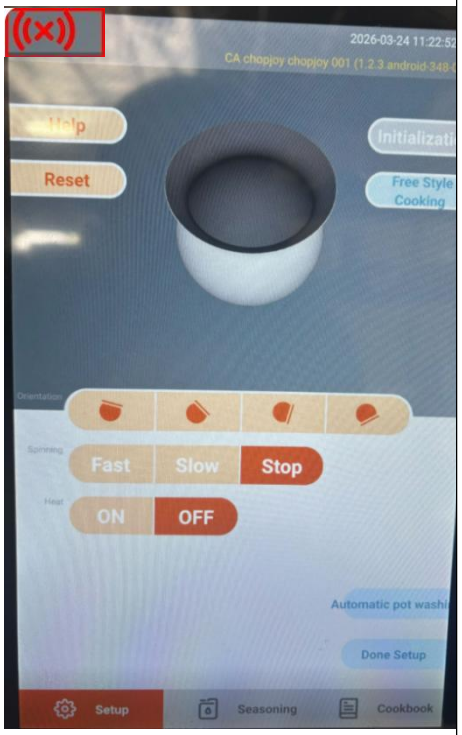
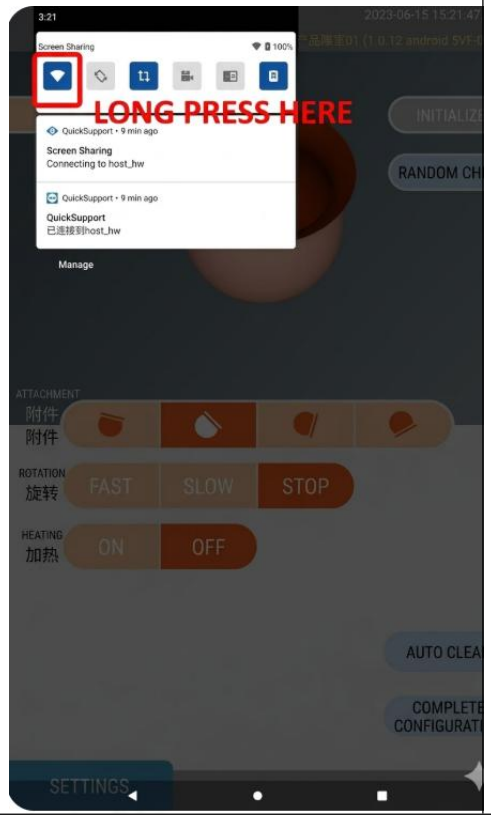
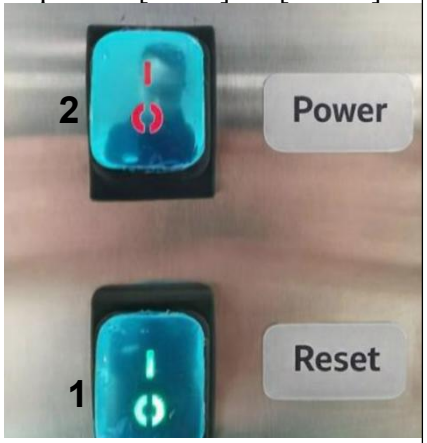



**Figure 8: 1/2-Inch Connector**


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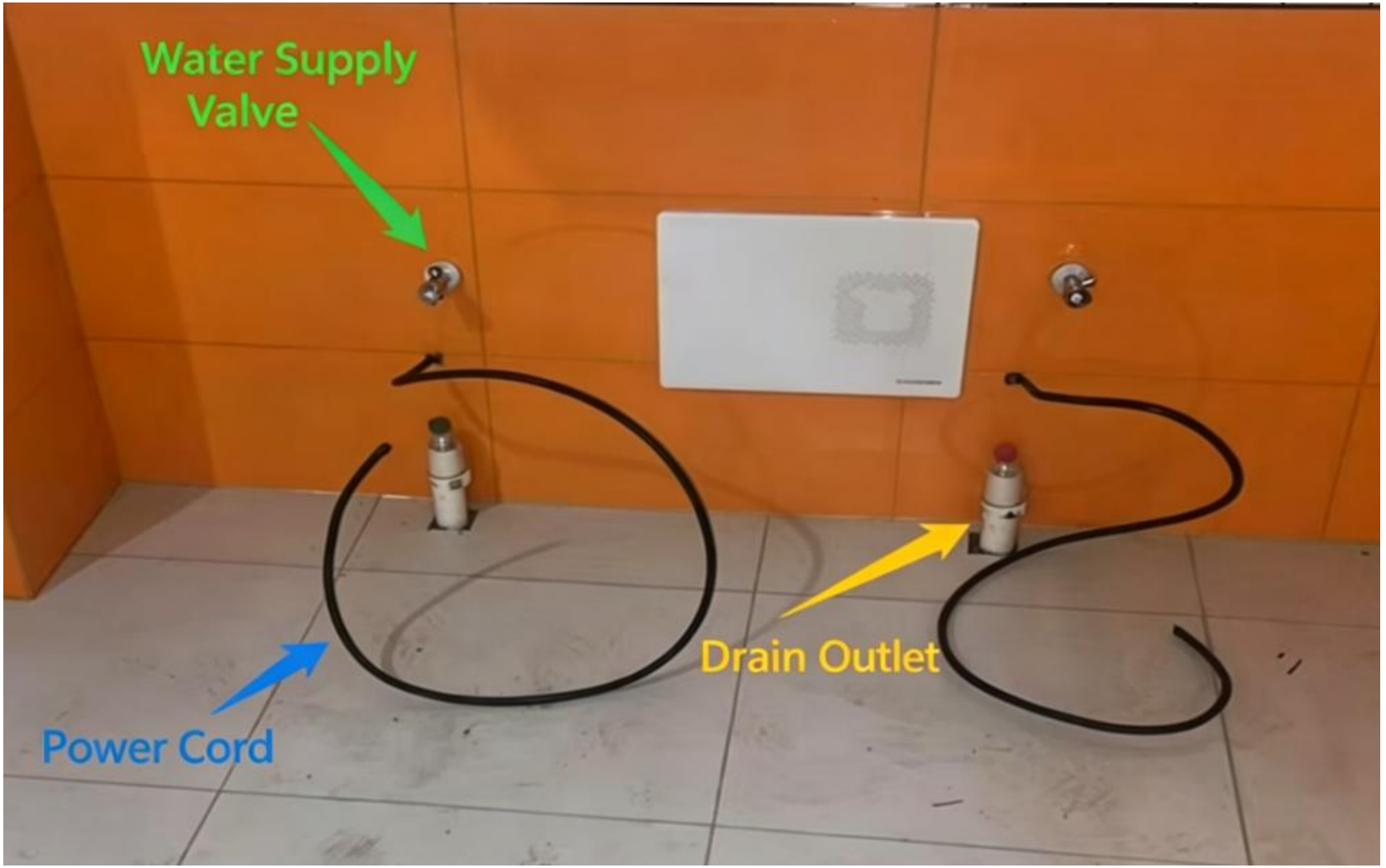
## 2.3.3 Network and Exhaust Requirements

**Network Preparation:** A 2.4G wireless network is required. The machine supports only 2.4G Wi- Fi and must be connected to a wireless network that provides 2.4G frequency coverage.

| Linkage WiFi | | | shut down |
|---|---|---|---|
| 1. The all-in-one machine is not connected, as shown in the figure below. | 2. Swipe on the all-in-one screen to open the Wi-Fi settings and connect to a Wi-Fi network | 3. The network connection was successful, as shown in the figure below. | 1.After completing the daily cleaning, the machine must be shut down. Follow the sequence: [Reset] → [Power]. |
|  |  |  |  |

**Ventilation Requirements:** An exhaust hood or ventilation fan must be installed directly above the machine.

## 2.3.4 Typical Installation Layout Diagram





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## 2.4 Power Line Connection Instructions (North American Version)

Wiring Definition: Neutral is N; live wires are L1, L2, and L3; ground wire is GND (Figure 9).

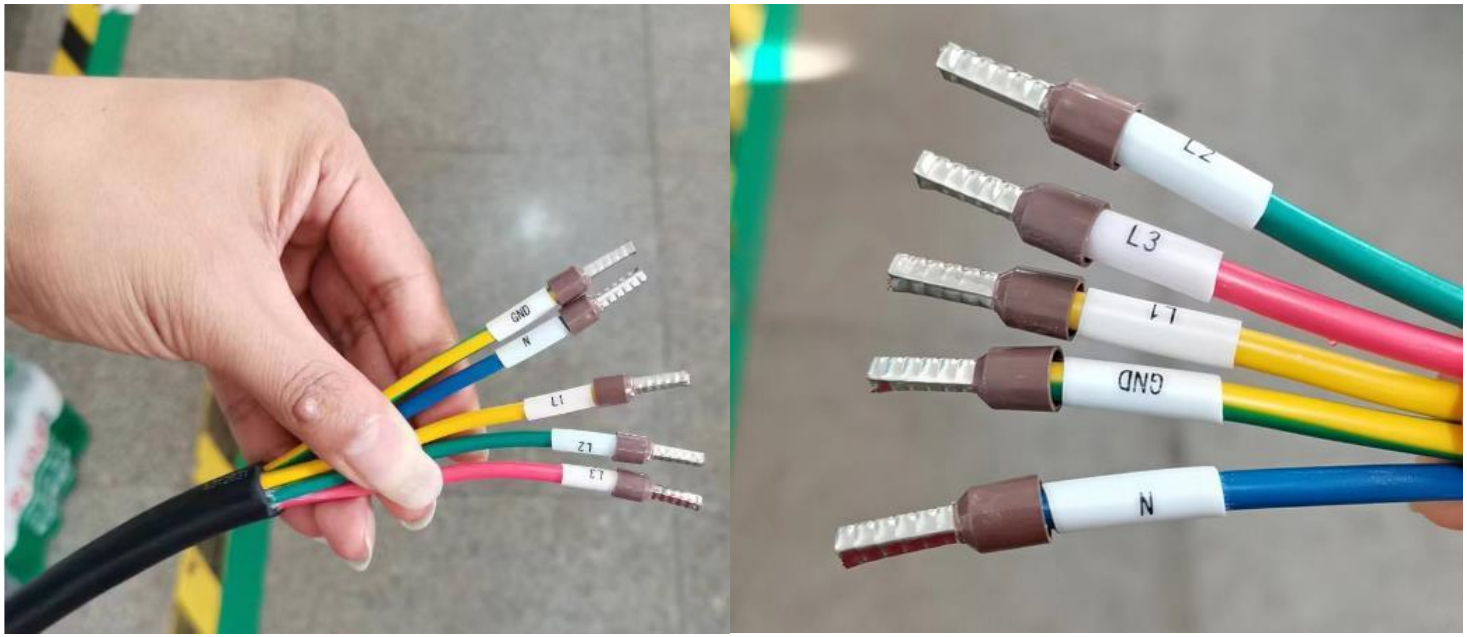



**Figure 9: Neutral Wire is N, Live Wires are L1, L2, L3 respectively, and Ground Wire is GND (Accessories)**

Connection method:

- The North American version of the machine is equipped only with lead wires, and all connections must comply with local electrical codes. The machine's power- line labels **L1, L2, L3** indicate **live wires**, **N** indicates the **neutral wire**, and **GND** indicates the **ground wire**.
- The machine's power wires should be connected to the supply wires using a **disconnect switch** (as illustrated), or by **direct cable connection**. Please follow local regulatory requirements to select the appropriate method for connecting the power wires.




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# 3. Basic Operation



# 3.1 User Manual for Cooking System

## 3.1.1 Overview

This manual details the operation process, core functional modules and precautions of the cooking system of the cooking machine, aiming to help users quickly master the system operation method and complete cooking operations safely and efficiently.

**Terminology Definitions:**

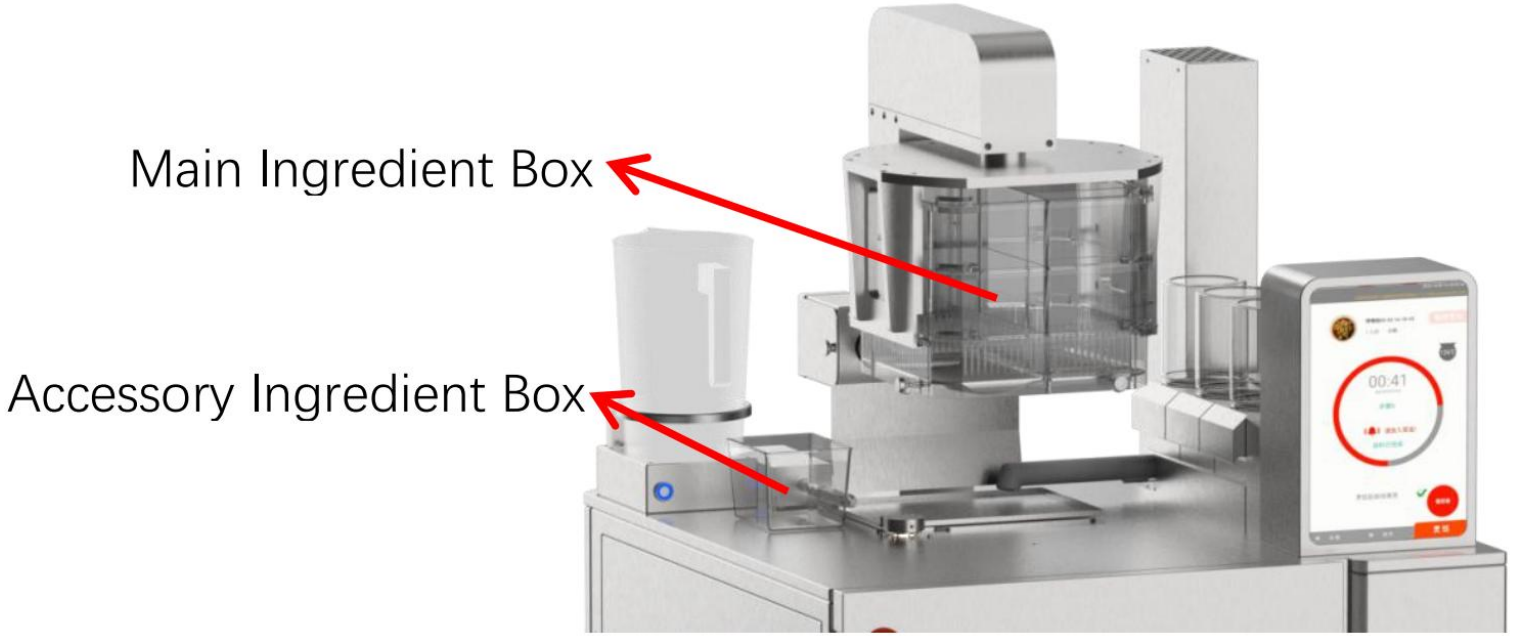
1. The cooking machine is hereinafter referred to as the Machine;
2. The 10-inch intelligent LCD touch screen is hereinafter referred to as the Screen;
3. The Changshan Intelligent Cooking System is hereinafter referred to as the Cooking System.

## 3.1.2 Machine Startup and Initialization

After power-on, the machine must complete the initialization process to ensure normal self-inspection of components before cooking operations can be started. The specific steps are as follows:

1. Power on the machine and wait for the Screen to finish booting and load the Cooking System;
2. Check and ensure that the machine tabletop is clean and tidy, and no mainor auxiliary ingredient boxes are installed;


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Main Ingredient Box
Accessory Ingredient Box
00:41

3. Tap the Initialization button on the Screen, and the system will start the component self-inspection process;





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4. After the self-inspection is completed, the system will automatically enter the recipe page, and the machine can be used normally.

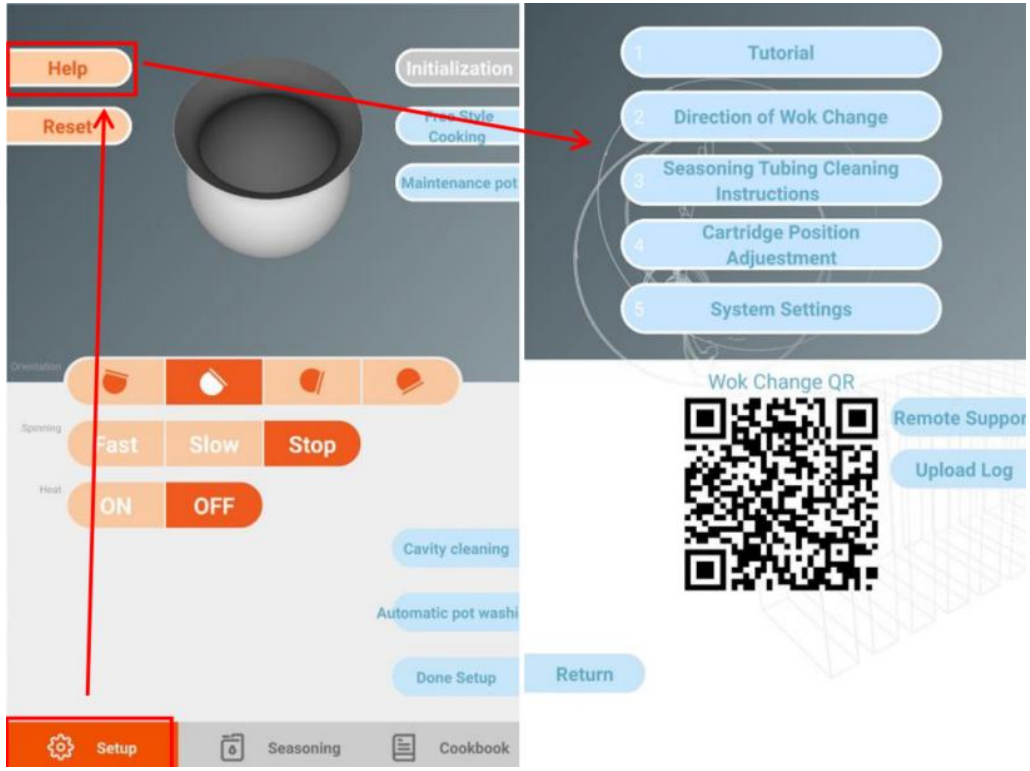


### 3.1.3 Description of Core Modules of the Cooking System

The cooking system consists of three core modules: Settings Module, Seasoning Module and Recipe Module. Each module has independent yet collaborative functions, covering the entire operation process of the machine.

#### 3.1.3.1 Settings Module

On the main interface of the Screen, tap Settings and then tap Help to enterthe help page, which includes 7 core functions. Tap Return to go back to the Settings Page. The specific operations are as follows:





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### 3.1.3.1.1 View Operation Tutorials

Tap Tutorials and scan the tutorial QR code displayed on the page with your mobile phone to view tutorial videos (including tutorials related to machine operation, app, Customer System, etc.)



### 3.1.3.1.2 Guide for Replacing Old Pot

After entering this function, the system will display the detailed steps for replacing the old pot step by step. Follow the prompts of the guide to complete the pot replacement operation.

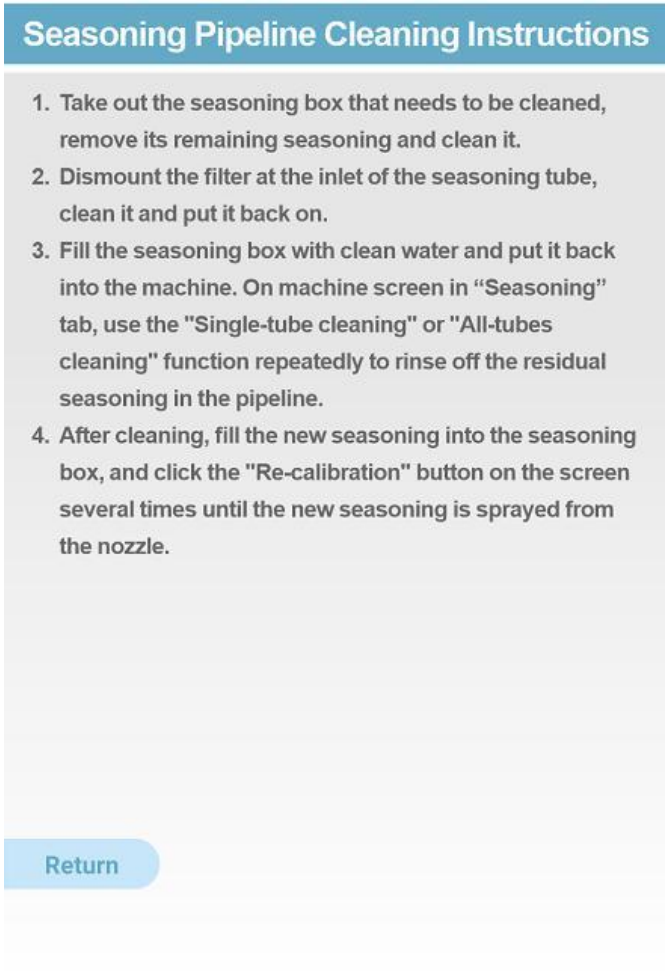




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### 3.1.3.1.3 Instructions for Cleaning Seasoning Pipes

This page details the cleaning steps of the seasoning pipes, and marks the applicable scenarios of different cleaning methods (single-path or full-path) for users to refer to according to actual needs.



#### 3.1.3.1.4 Ingredient Box Position Compensation Setting

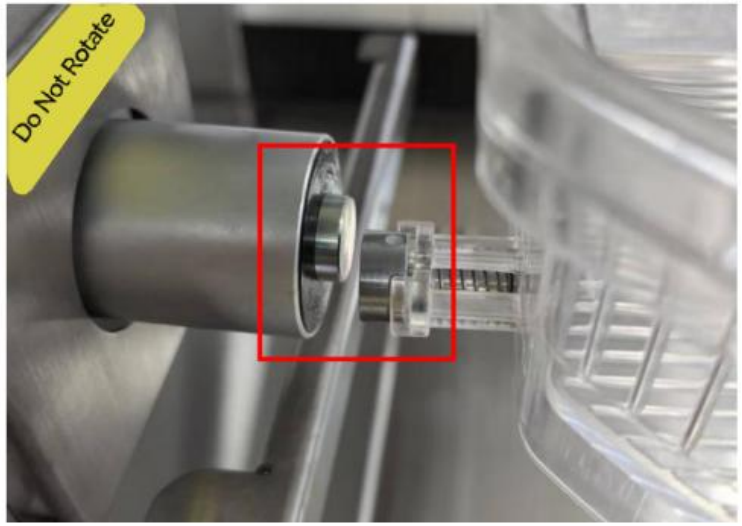
This function is used to calibrate the relative position between the ingredient box and the electromagnet to ensure accurate installation of the ingredient box. The operation steps are as follows:

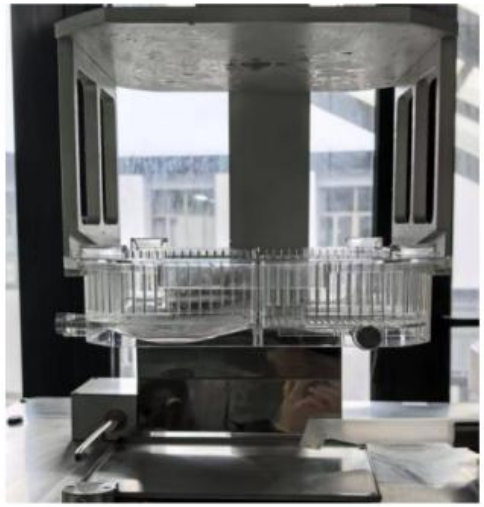
1. Tap Box 1 and observe the relative position between the ingredient box pin and the electromagnet;
2. Judgment Standard: It is normal if the overlapping area of the two exceeds 1/2 but does not completely coincide. If abnormal, tap the up and down buttons of Ingredient Box Position Correction to adjust the value;
3. Tap Box 1 again to observe the relative position between the ingredient box pin and the electromagnet until it is normal;
4. Check the other boxes in sequence. After all are normal, tap Save to complete the setting. Otherwise, contact after-sales service for processing.


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**Note**: After the machine is initialized at startup, the relative position offset between the ingredient box pin and the electromagnet is the correct position.

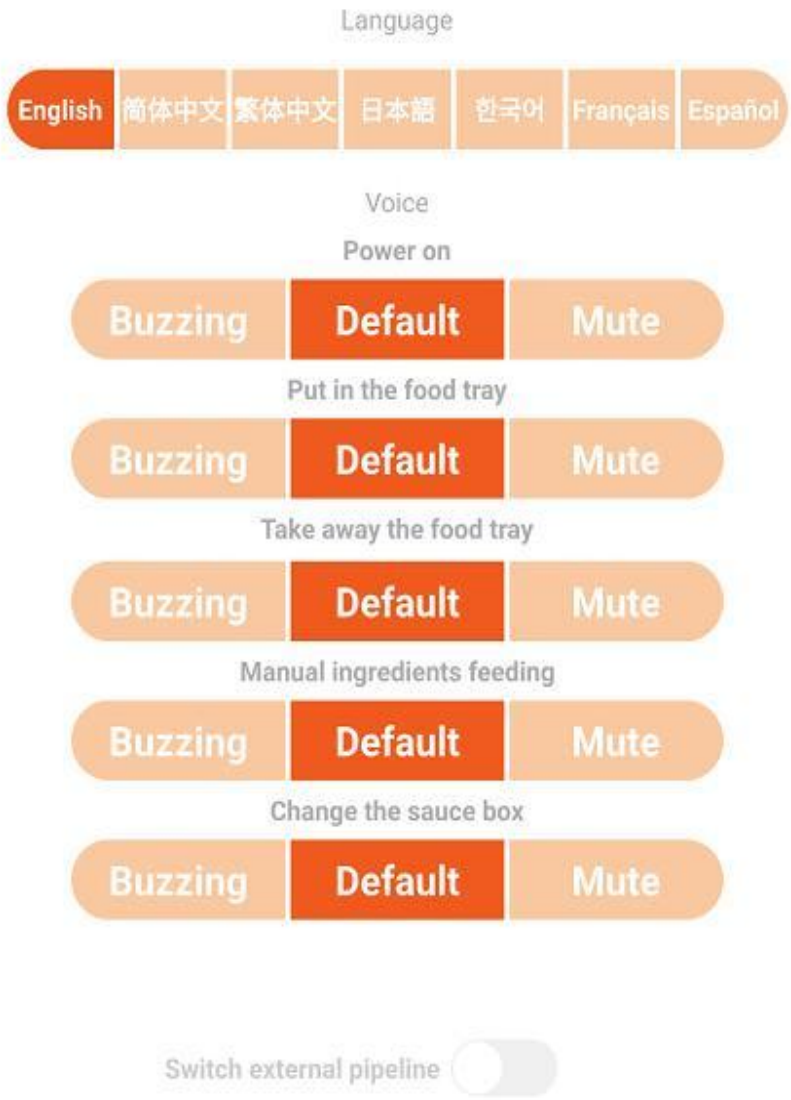


### 3.1.3.1.5 System Settings

Three core configurations are supported (tap any blank area to return to the previous page):

1. System Language: Select the display language of the machine operation interface. Recipes and seasonings need to be re-burned to be converted into the target language. For detailed burning operation steps, refer to the operation specifications of the APP or Customer System.
2. Voice Selection: Switch the audio of the machine voice broadcast or set it to mute.
3. External Connection of Cooking Oil: Set whether to enable the external pipeline for switching cooking oil (when disabled: cooking oil is in the 4th position of the 2nd column; when enabled: cooking oil is in the 5th position of the 1st column).





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### 3.1.3.1.6 Upload Logs

This function is used to upload the cooking logs of the machine:

1. Single-click "Upload Logs": Upload the operation logs of the last 3 days;
2. Long-press "Upload Logs": Upload the operation logs of the last 1 week.



### 3.1.3.1.7 Pot Replacement Application (Exclusive for Coated Pots)

When replacing the pot of a coated pot model, scan the pot replacement QR code with your mobile phone and submit the pot replacement application. For detailed operation steps, refer to the operation specifications of the Old Pot Replacement Guide in 3.1.2.



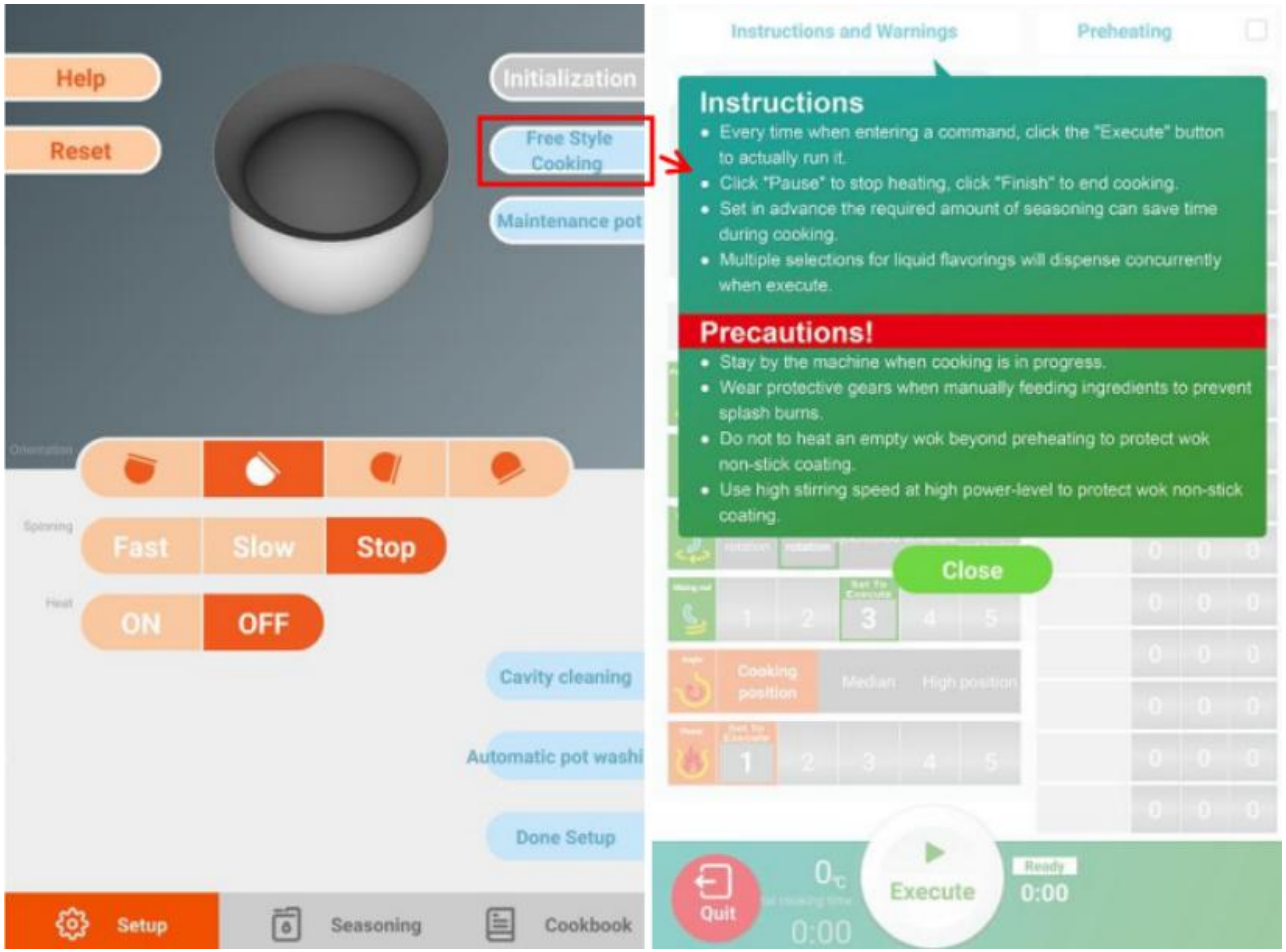


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### 3.1.3.1.8 Free Cooking Page Operation

In the Settings Module, tap Free Cooking to enter the Free Cooking operation page:

1. When entering for the first time, carefully read the operation instructions and tap Close after reading;



2. Interface Layout Description: The upper left corner is the ingredient box control panel, the lower left corner is the pot and fire power control panel, the upper right corner can set pot preheating before oil injection and preheating
temperature, the right side is the automatic seasoning control panel, and the bottom displays the current pot temperature, total cooking time, and process information of the current step. Operation Rules:
After tapping the button of any control panel, you need to tap the Execute button to make the corresponding operation take effect;
Each grid of the main ingredient box can only be used once;
The auxiliary ingredient box can be used twice, and manual feeding can be performed multiple times;
Main ingredient boxes, auxiliary ingredient boxes, liquid seasonings, powder seasonings, pot settings, rod settings and fire power settings can be used simultaneously;
Multiple liquid seasonings can be executed at the same time (except oil);
If the seasoning is not calibrated, it will be disabled on this page and cannot be used (refer to lard in the figure above);
The maximum duration of a single process step is 600 seconds. If it exceeds 600 seconds, a new process step will be automatically generated;
The maximum number of process steps is 100;
The maximum number of automatic liquid seasoning and powder seasoning steps is 12;
The single-rotation structure of the coated pot has no rod rotation and rod speed control.


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Pot Rotation: Pot Rotation Direction
Pot Speed: Pot Rotation Speed

| Gear Position | 1st Gear | 2st Gear | 3st Gear | 4st Gear | 1st Gear |
|---|---|---|---|---|---|
| Coated Pot | 6s/rev | 3.5s/rev | 2.5s/rev | 2s/rev | 1.35s/rev |
| Iron Pot | 7.2s/rev | 4.8s/rev | 3.3s/rev | 2.5s/rev | 2s/rev |

Rod Rotation (Dual-Rotation Model): Rotation direction of the stirring rod Synchronous Mode: Rod speed cannot be set and remains consistent with the pot speed;
Scattering Mode: Pot rotation, pot speed, pot position and rod speed cannot be set;
Stewing Mode: The rod is fixed at the top of the pot and rotates once per minute, and can be configured to stay at the top of the pot.
Rod Rotation (Dual-Rotation Model)：Rotation speed of the stirring rod

| Gear Position | 1st Gear | 2st Gear | 3st Gear | 4st Gear | 5st Gear |
|---|---|---|---|---|---|
| Iron Pot | 4s/rev | 2s/rev | 1.3s/rev | 1s/rev | 0.8s/rev |

Pot Position: Angle position of the pot mouth, default is cooking position;
middle position = cooking position + 10°; high position = cooking position +20°.

Fire Power: Heating gear position

| Gear Position | 1st Gear | 2st Gear | 3st Gear | 4st Gear | 5st Gear |
|---|---|---|---|---|---|
| Coated Pot | 2kW | 3.5kW | 5kW | 6.5kW | 8kW |
| Iron Pot | 2kW | 4kW | 6kW | 8kW | 10kW |

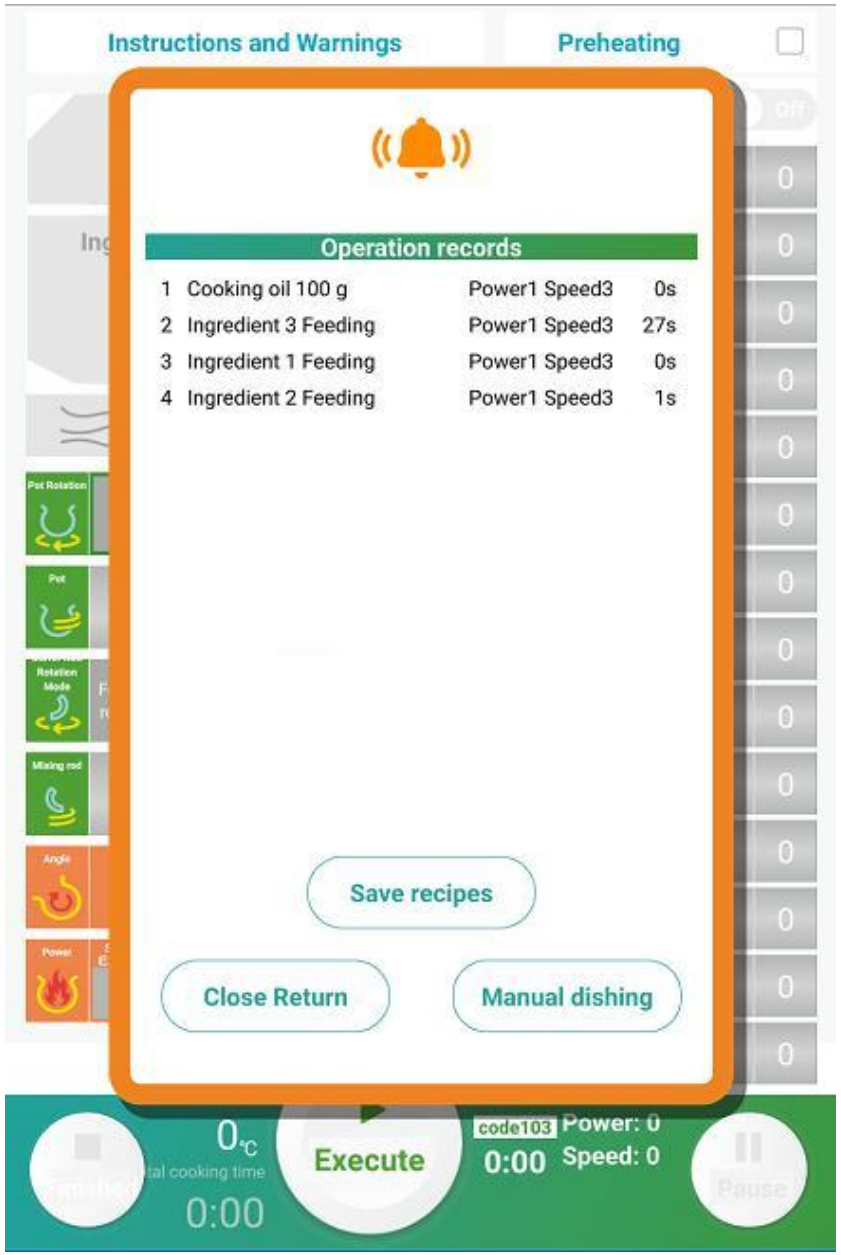
Pot Preheating Before Oil Injection:
Standard recipes will definitely preheat the pot before oil injection. Therefore, recipes generated without enabling this function may lead to inconsistent product quality;
Set custom preheating temperature: It will be recorded together with the recipe. After forming a standard recipe, the first step of the recipe processwill be executed when the set custom preheating temperature is reached.

| | Custom Preheating Temperature Range (℃): |
|---|---|
| Coated Pot | Integers in the range of 90-250 |
| Iron Pot | Integers in the range of 90-300 |


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Instructions and Warnings
Preheating
Custom Preheating Temp
Ingredient 4
Ingredient 2
Ingredient 1
Ingredient 3
Liquid Ingredient
Manual Feeding
Cooking oil
Water
Main Ingredient Box
Pot Rotation Direction
Forward rotation
Reversal rotation
Pot Rotation Speed
Present State
Rod Rotation Direction
Forward rotation
Reversal rotation
Synchronou Scramble
Stewing and boiling
Rod Rotation Speed
Pot Opening
Cooking position
Median
High position
Heating Gear
No Seasoning Set
Uncalibrated Seasoning
Real-time Pot Temperature
Cooking Completed
Total Cooking Time
Finished
0:06
Execute
Action
0:05
Pause
Pause Cooking
Current Step Process Information

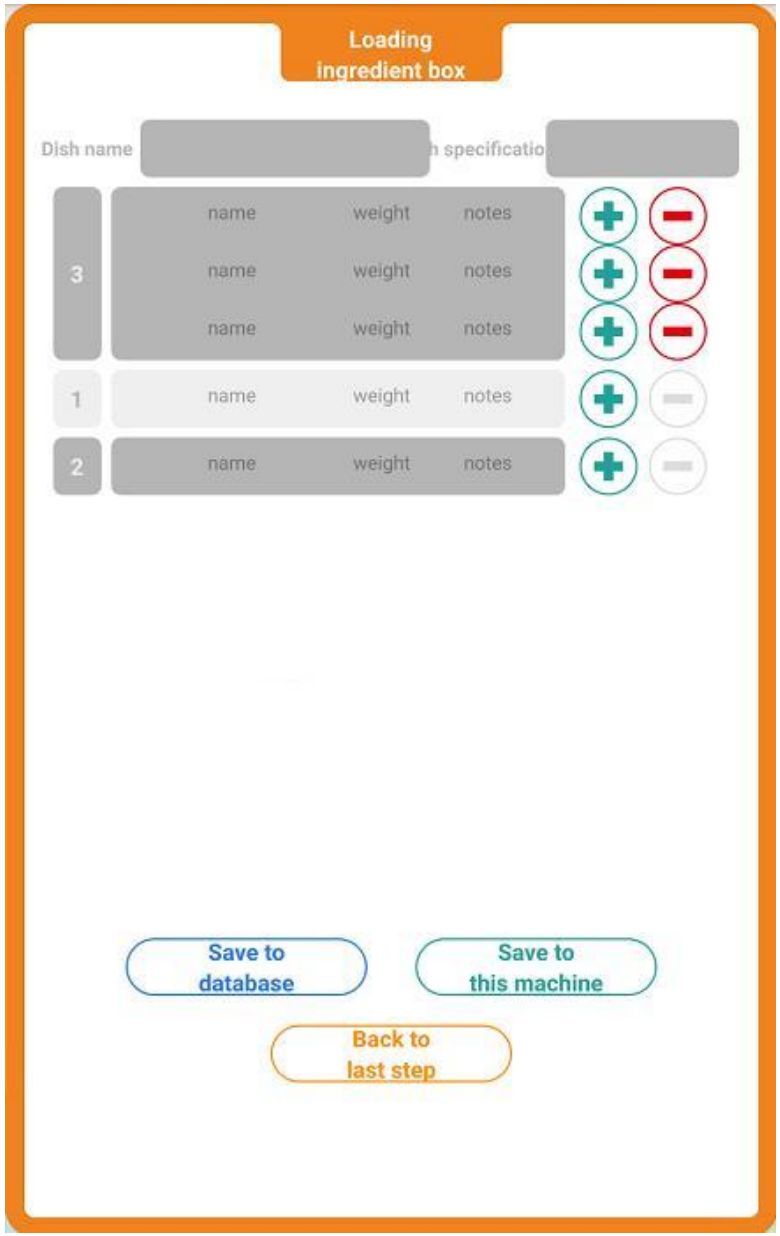
3. Develop Recipes with Free Cooking: After cooking is completed, tap End to view the entire recipe operation record. You can select Manual Dish Pouring (if a dish basin has been placed, the machine will pour dish automatically), Automatic Cleaning, Close and Return, or Save Recipe.




the


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4. You can choose to Save Locally or Save to Cloud. The raw material information, weight, cutting standards, recipe name and specification name used in the ingredient boxes can be filled in on the machine (for ingredient box raw material information, you can add or reduce the details of ingredient box grids by tapping the "+" and "-" at the end of the line), or filled in on the app or Customer System after saving to the cloud.



5. Save Locally: The recipe is only stored locally on the machine. If the recipe name is not filled in the previous step, a recipe name will be automatically generated in the format of "Free Cooking Recipe + Month-Day-Hour-Minute-Second". Tap the Recipe Page, slide to the last recipe, which is the locally saved free cooking recipe just now. Long-press the picture, and the functions Upload and Delete will appear. Upload means saving to the cloud (for detailed operation steps, refer to the operation specifications of the next step); Delete means deleting from the local machine.

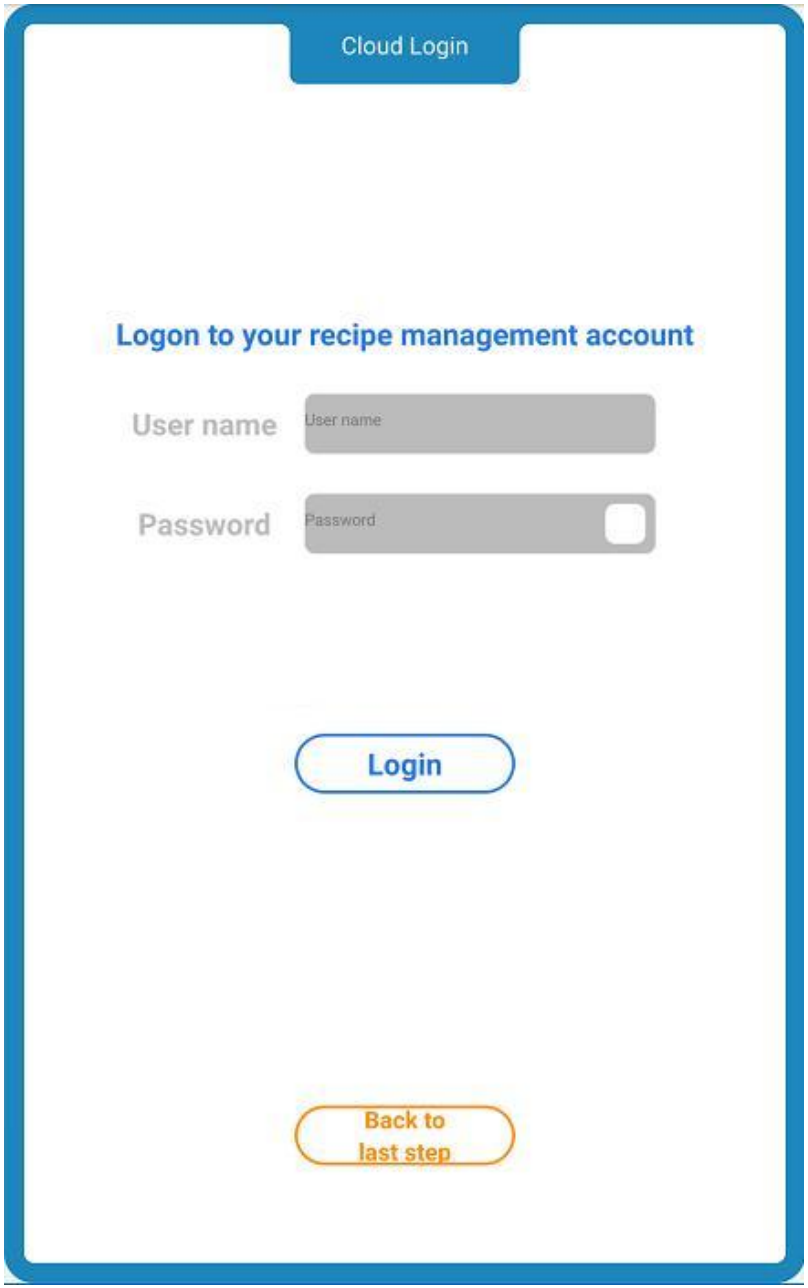



of

**Note**: If multiple machines in the store need to have this recipe, you need to save it to the cloud first, and then burn it to each machine in the store.


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6. Save to Cloud: You need to enter a valid username and password (the username and password for logging in to the app and Customer System). This recipe can be modified in the app or Customer System. If the recipe does not appear in the app or Customer System after uploading, contact after-sales service.



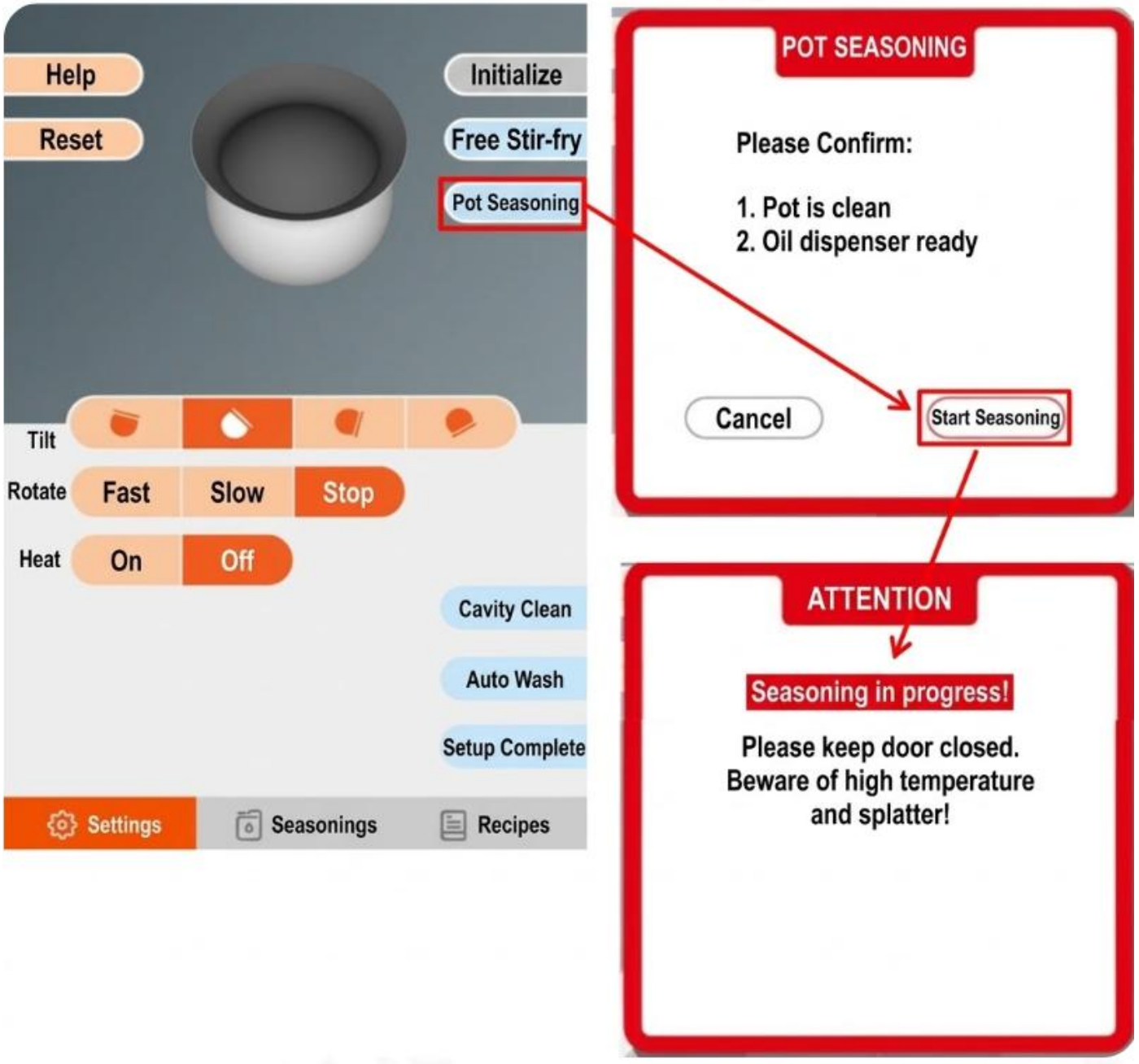
#### 3.1.3.1.9 Pot Maintenance (Iron Pot Only)

1．Clean the pot carefully to keep the inside of the pot clean without residues; ensure that cooking oil can be sprayed normally;

2．In the Settings Module, tap Pot Maintenance, and the machine will automatically run the pot maintenance program;

3．Operation Frequency: Once a day. After cleaning the machine, run the pot maintenance function to isolate the inner wall of the pot from the air when the machine is idle, prevent the iron pot from rusting, reduce sticking, and improve product quality.


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Help
Reset
Initialize
Free Stir-fry
Pot Seasoning
Tilt
Rotate
Fast
Slow
Stop
Heat
On
Off
Cavity Clean
Auto Wash
Setup Complete
Settings
Seasonings
Recipes
POT SEASONING
Please Confirm:
1. Pot is clean
2. Oil dispenser ready
Cancel
Start Seasoning
ATTENTION
Seasoning in progress!
Please keep door closed.
Beware of high temperature
and splatter!

### 3.1.3.1.10 Cavity Cleaning (Optional)

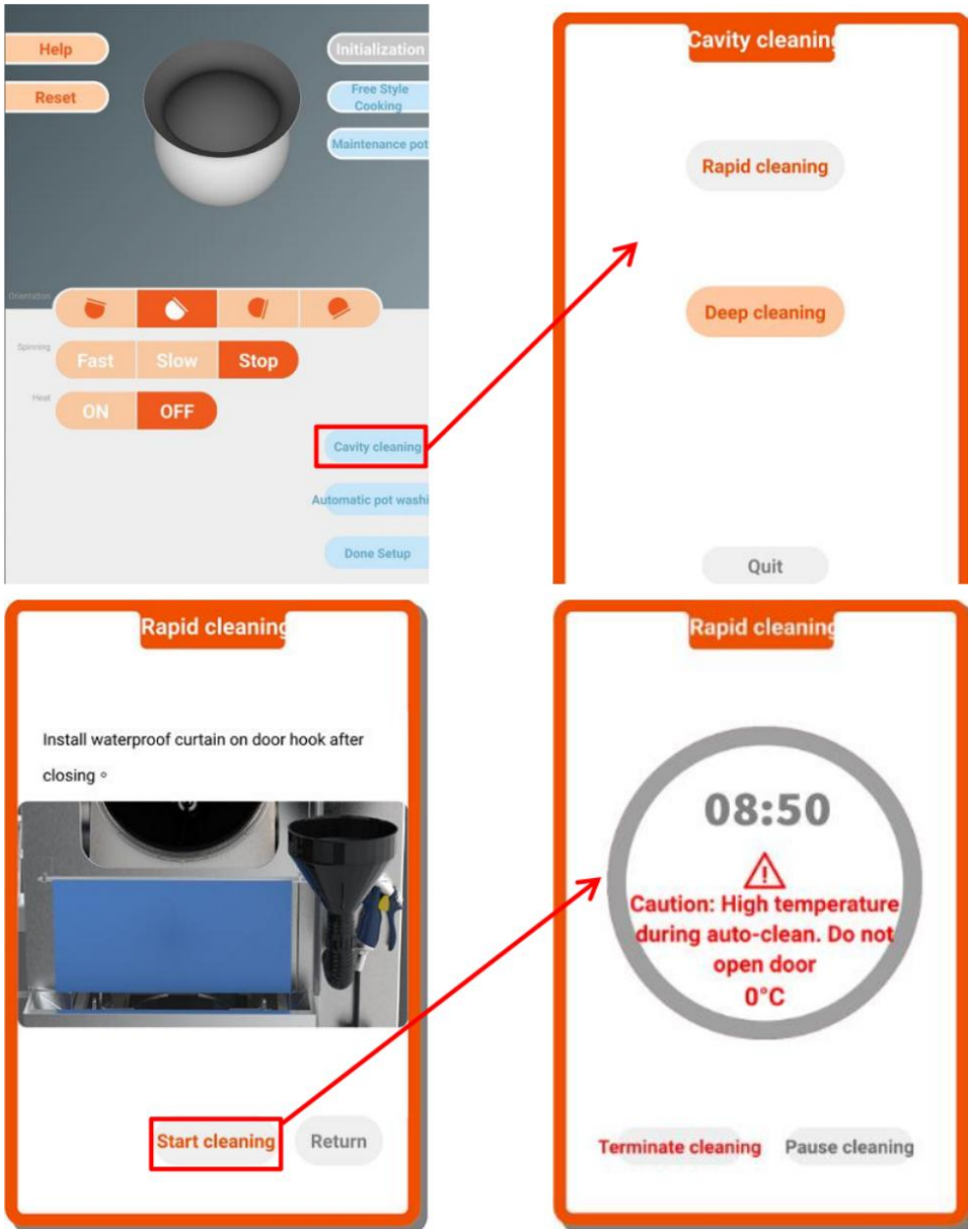
1．Cleaning Scope: Cooking door and interior of the cooking chamber

2．Detergent Capacity in the Machine: 500ml; Disinfectant Capacity: 270ml

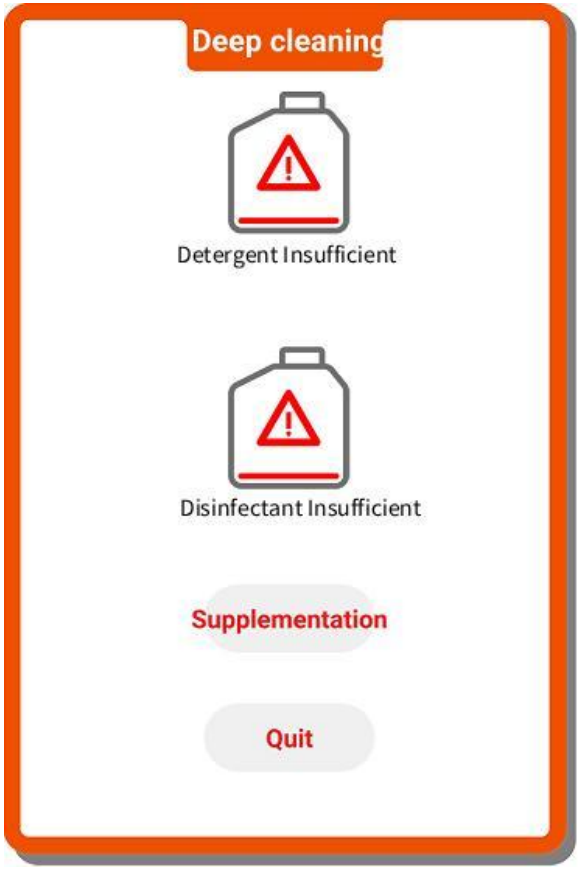
| Mode | Working | Water | Detergent | Disinfectant | Recommended |
|---|---|---|---|---|---|
| Quick | 8'50” | 11L | 100ml | / | Once Daily |
| Deep | 16'36” | 18L | 100ml | 100ml | Once Weekly |

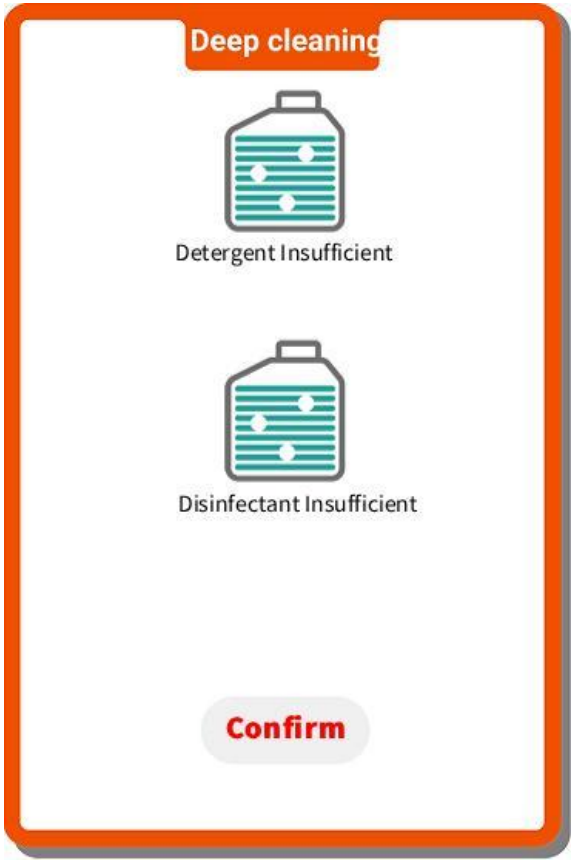
3．On the Settings Page, tap Cavity Cleaning, select Quick Cleaning or Deep Cleaning mode according to your needs. For drawer-type models, close the drawer buckle properly; for overhanging-type models, hang the water curtain properly. Tap Start Cleaning to enter the cleaning countdown. The cleaning process can be paused/canceled.


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Help
Reset
Initialization
Free Style Cooking
Maintenance pot
Fast
Slow
Stop
ON
OFF
Cavity cleaning
Automatic pot washi
Done Setup
Cavity cleanin
Rapid cleaning
Deep cleaning
Quit
Rapid cleanin
Install waterproof curtain on door hook after closing ◦
Start cleaning
Return
Rapid cleanin
08:50
Caution: High temperature during auto-clean. Do not open door
0°C
Terminate cleaning
Pause cleaning

4． Agent Deficiency Reminder: After selecting the cleaning mode, the machine will automatically detect the remaining amount of cleaning agent and disinfectant (only verified when Deep Cleaning is selected). If there is a shortage, a corresponding prompt will be given. On the prompt page, after manually filling the cleaning agent or descaling/disinfectant to full, the voice broadcast will announce "Disinfectant has been filled up". After confirmation, tap Start Cleaning.





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### 3.1.3.2 Seasoning Module

Core Rule: The seasonings in the seasoning bin must correspond one-to-one with the seasonings on the seasoning interface of the Operation Screen, and the seasoning positions on the interface must also correspond one-to-one with the nozzle positions of the machine to ensure accurate seasoning delivery.

Pipe Usage Precautions:

1．Pipe 1 is dedicated to viscous sauces (particle-free sauces such as oyster sauce and tomato sauce);

2．The pipe marked with Thickening Sauce is dedicated to thickening sauce, and can also be set for other liquid seasonings;

3．The pipe marked with External is used to set liquid seasonings with large dosage.

This module includes 5 core functions, with the following operations:








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### 3.1.3.2.1 Set Seasonings

1. On the seasoning interface, select the target seasoning box and tap **Replace Seasoning;**




2.Select the target seasoning from the local seasoning library. If the target seasoning is not available in the local seasoning library, first ensure that the machine is connected to the network, add machine seasonings through the APP or Customer System and burn them to the machine, then return to this step to select.



### 3.1.3.2.2 Seasoning Calibration (Taking Water as an Example)

Tools to Prepare: 1 clean container, 1 electronic scale with an accuracy of 0.1g. Operation Steps:

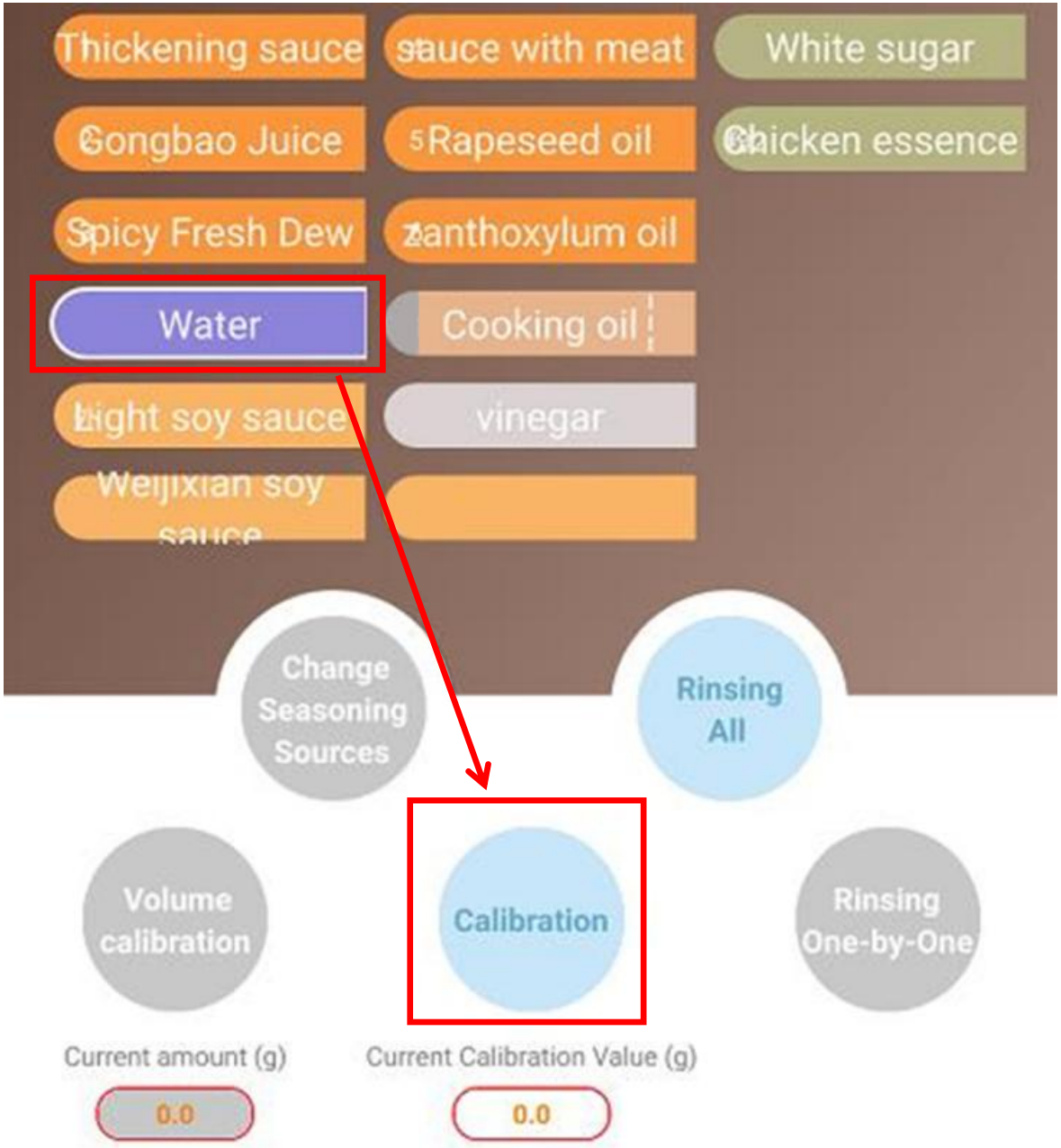
1.Place the container on the electronic scale and perform taring;




2. Align the container with the water nozzle;

3.Select the water seasoning box, tap Seasoning Calibration, and collect the seasoning sprayed from the nozzle;

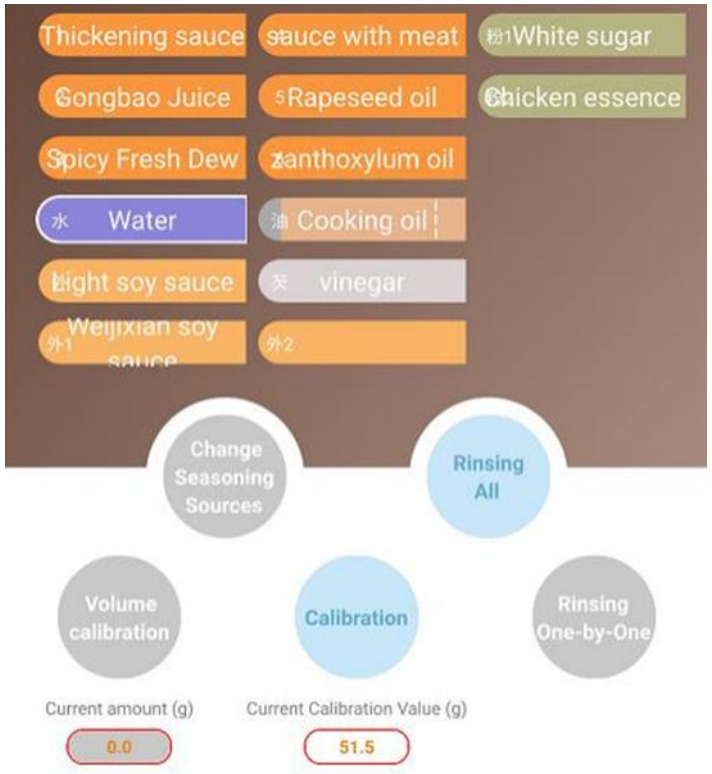

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Thickening sauce
sauce with meat
White sugar
Gongbao Juice
Rapeseed oil
Chicken essence
Spicy Fresh Dew
Zanthoxylum oil
Water
Cooking oil
Light soy sauce
vinegar
Weijixian soy sauce
Change Seasoning Sources
Rinsing All
Volume calibration
Calibration
Rinsing One-by-One
Current amount (g)
0.0
Current Calibration Value (g)
0.0

4. Place the container with seasoning on the electronic scale for weighing and record the value;



5. Repeat steps 3-4 for 3 times, calculate the average value of the 3 weighing results enter the average value into the Calibration Value field on the Operation Screen to complete the seasoning calibration.

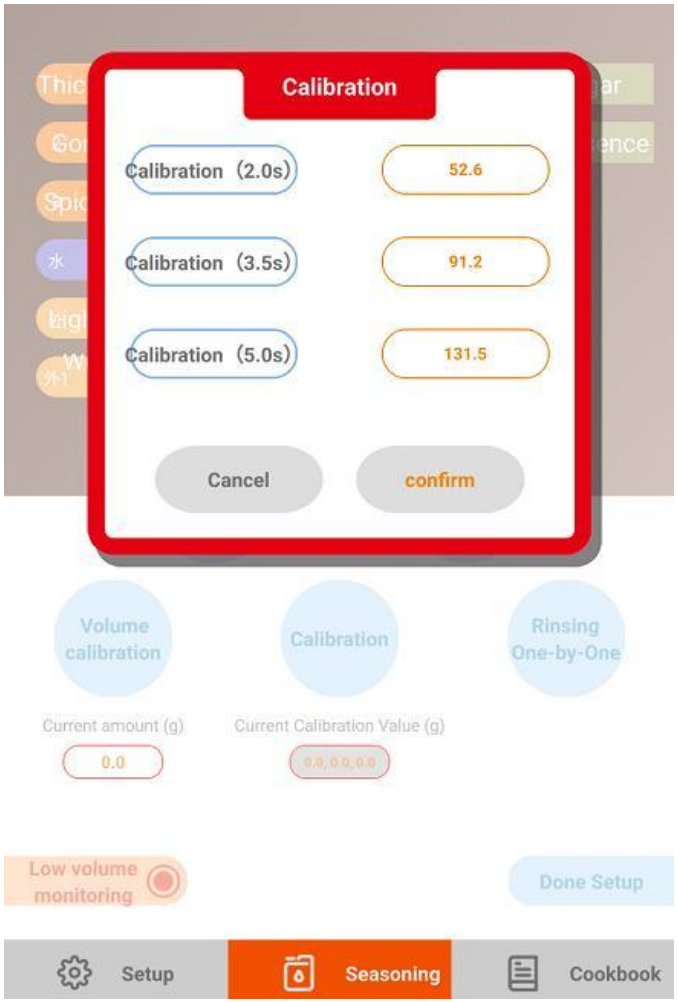




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### 3.1.3.2.3 Thickening Sauce Calibration

Tap the calibration button, and a calibration dialog box will pop up. You need to calibrate three time points respectively. For detailed operation steps, refer to the operation specifications of the previous section (Seasoning Calibration)

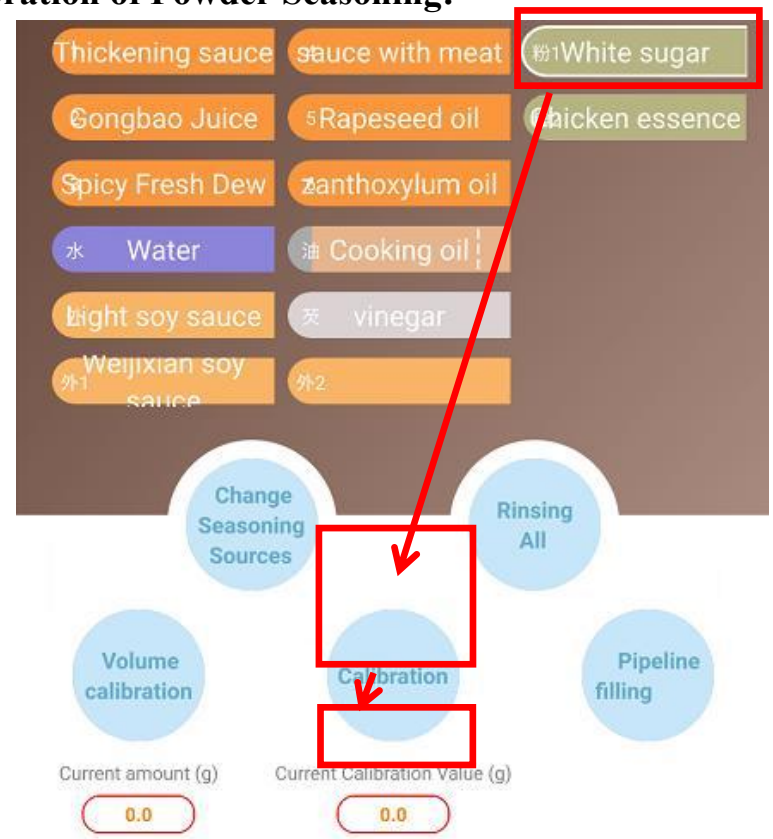


### 3.1.3.2.4 Lard Calibration (Optional)

For detailed operation steps, refer to the operation specifications of the previous section (Thickening Sauce Calibration).

### 3.1.3.2.5 Powder Seasoning Calibration (Optional) Single-stage Calibration of Powder Seasoning:

1. Take out the powder seasoning calibration cloth bag provided with the machine, place it on the electronic scale and perform taring;
2. Align the powder seasoning cloth bag with the powder seasoning spray rod, tidy up and close the bag mouth to avoid powder leakage;
3. On the Operation Screen, select “Powder 1”, tap Seasoning Calibration, and collect the powder sprayed from the spray rod;
4. Place the cloth bag with powder on the electronic scale again for weighing and record the value;
5. Repeat steps 3-5 for 3 times and calculate the average value of the 3 weighing results;
6. Enter the average value into the corresponding calibration value field on the Operation Screen to complete the single-stage calibration of powder seasoning.



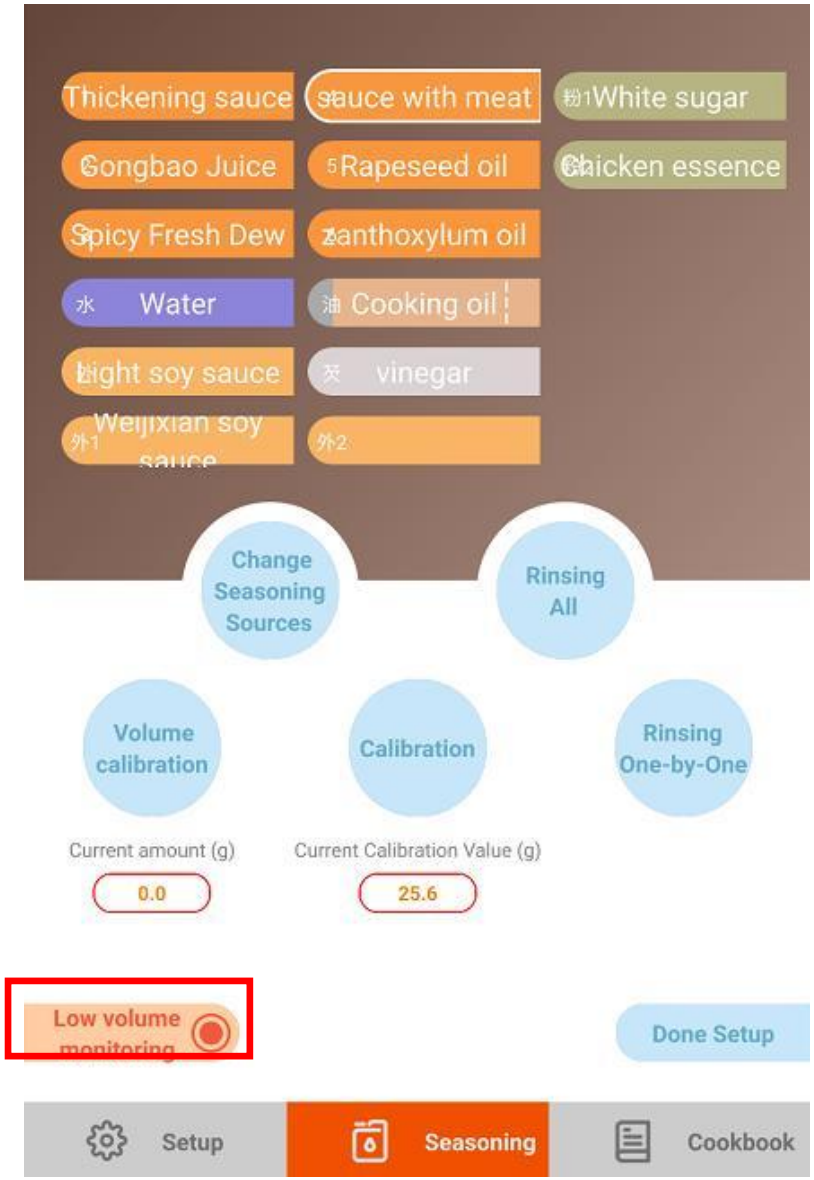


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### 3.1.3.2.6 Capacity Calibration

This function is used for the reminder when seasoning is insufficient, calibrating the capacity scale of the seasoning bottle to ensure accurate display of the remaining amount. The operation steps are as follows:

1.Turn on the Remaining Amount Calibration function on the Screen;



2.Place a clean seasoning bottle on the electronic scale and perform taring;




3.Add an appropriate amount of seasoning and weigh it again, record the capacity scale and actual weight;



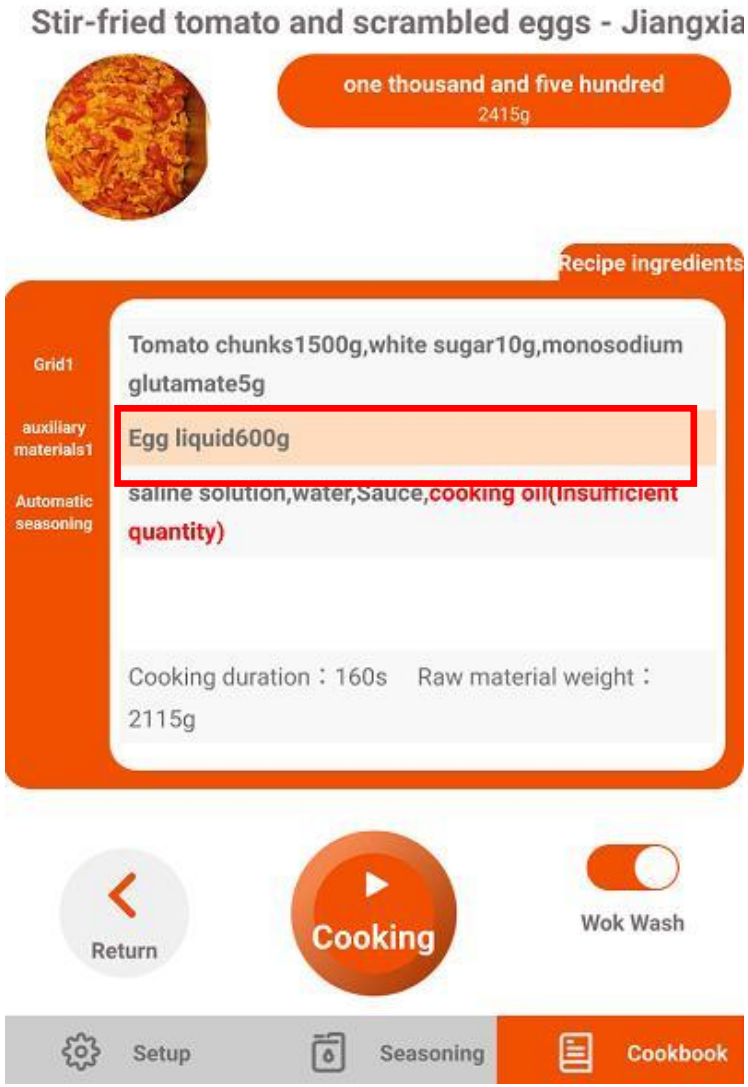


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4.Tap Capacity Calibration, slide the slider to adjust to the current capacity scale number, enter the seasoning weight to complete the capacity calibration.



Note:
The capacity weight will decrease with use (Free Cooking and recipe cooking). When the capacity is lower than 15%, using this seasoning will prompt Insufficient Amount. Two steps are required to eliminate this prompt:
1. Open the seasoning bin, replenish the insufficient seasoning (note not to exceed the 100-scale line), and observe the current capacity;
2. Enter the seasoning page, select the seasoning just added, tap Capacity Calibration, slide the slider to adjust to the current capacity scale number without re-weighing;
3. Return to the Recipe Page, re-open this recipe, and the Insufficient Amount prompt will no longer appear.



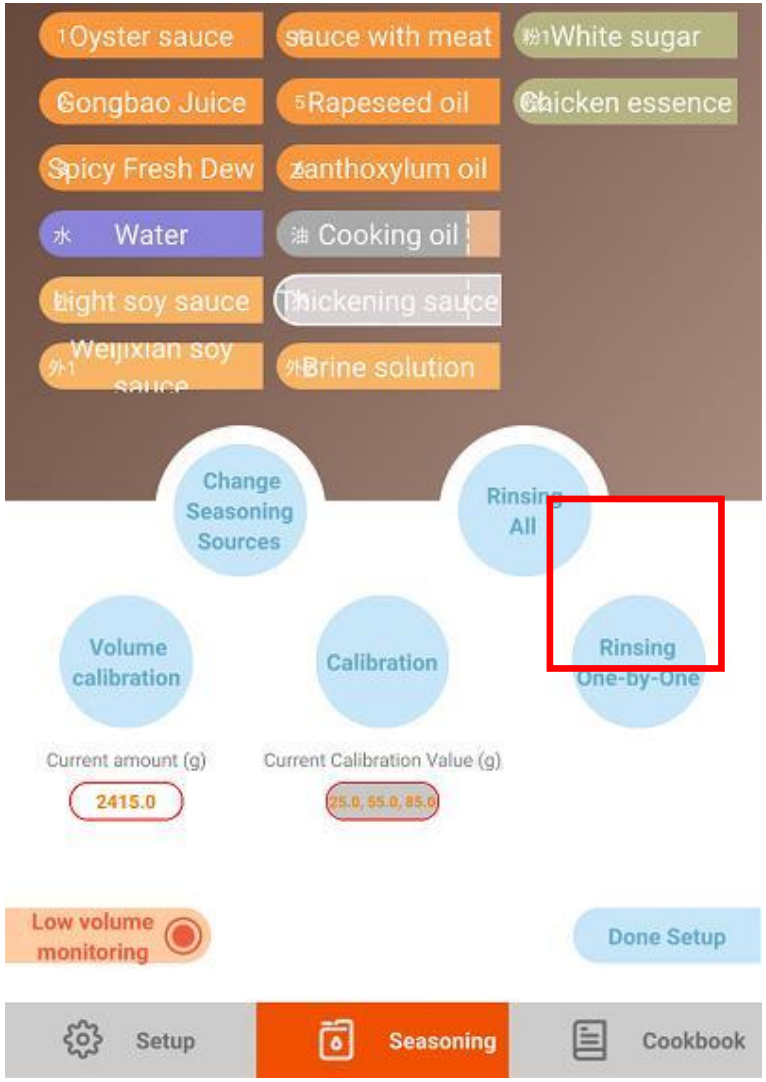


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### 3.1.3.2.7 Single-path Cleaning

Used to clean a single seasoning pipe. The operation steps are as follows:

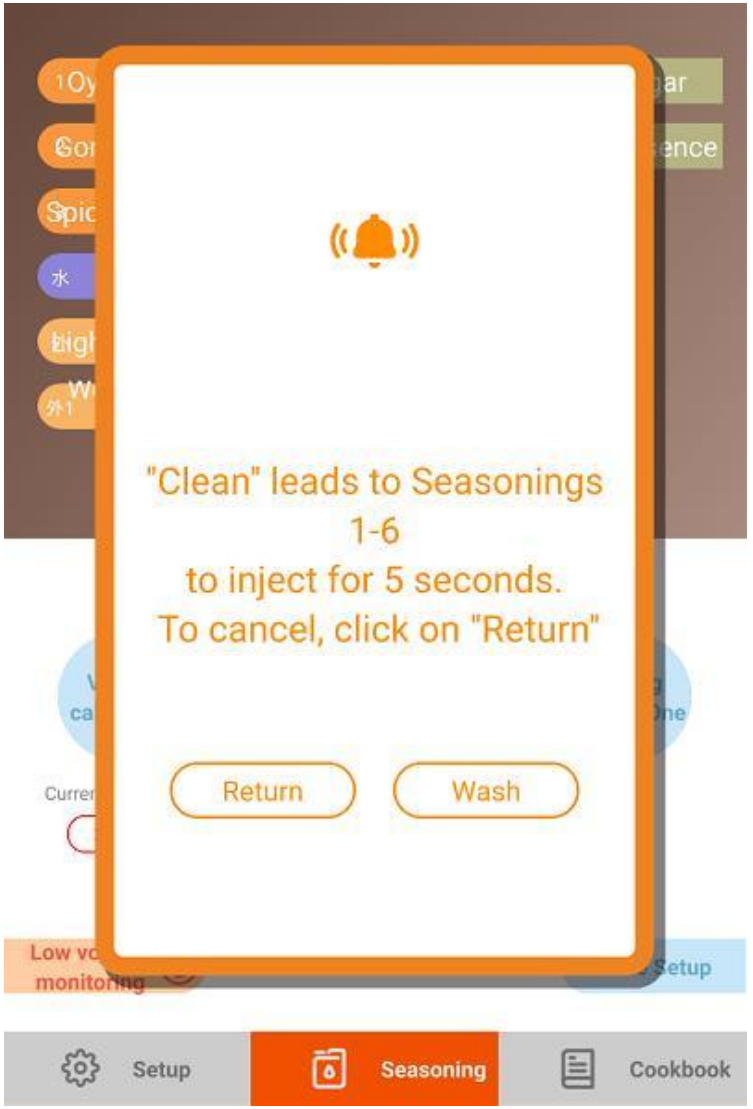
1. Take out the seasoning corresponding to the target seasoning pipe and put the diaphragm check valve assembly into clean water;
2. Tap Single-path Cleaning on the Operation Screen, the seasoning pumpwill spray continuously for 5 seconds, repeat this operation 3-5 times;
3. Replace the clean water and tap Single-path Cleaning again for 3-5 times;
4. Remove the clean water and tap Single-path Cleaning 2-3 times to drain the residual water in the seasoning pipe.



### 3.1.3.2.8 Full-path Cleaning

Used to clean all seasoning pipes in batches. The operation steps are as follows:

1. Take out all seasonings in the seasoning bin and external connections, and put all diaphragm check valve assemblies into clean water;
2. Tap Full-path Cleaning 3-5 times on the Operation Screen to confirm cleaning until all nozzles spray clean water;
3. Replace the clean water and tap Full-path Cleaning again for 3-5 times;
4. Remove the clean water and tap Full-path Cleaning 2-3 times to drain the residual water in the seasoning pipes.





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### 3.1.3.3 Recipe Module

This module supports functions such as recipe viewing, searching, group query and cooking control. The specific operations are as follows:

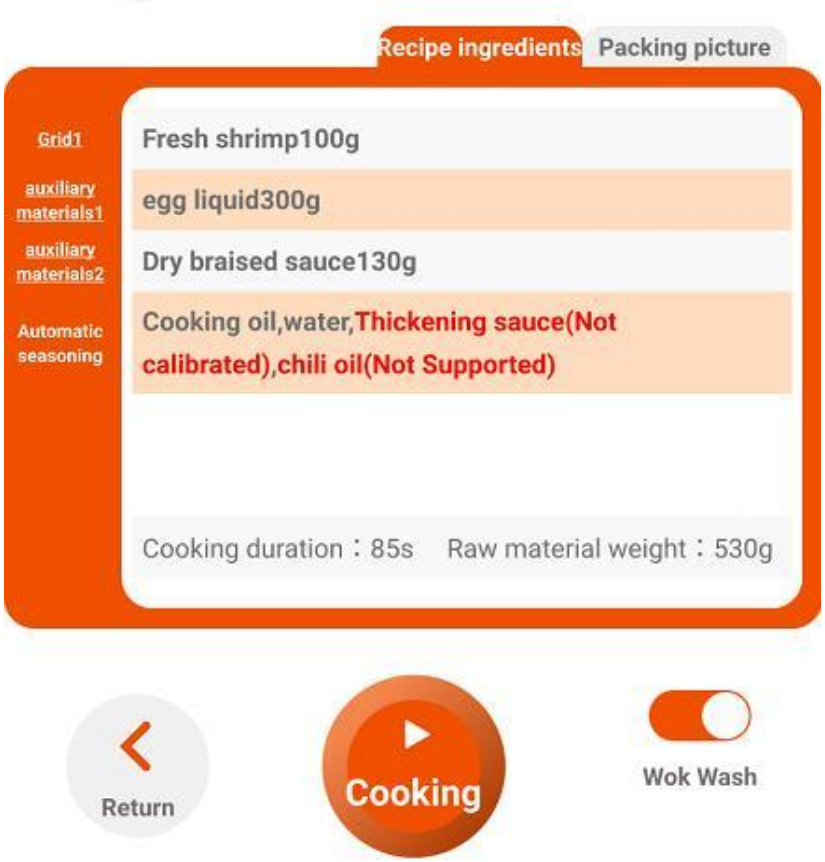
#### 3.1.3.3.1 Basic Recipe Query

- Version Viewing: Directly view the version information of the recipes that have been burned in the current machine;
- Recipe Search: Supports two search methods - initial letter search and Chinese character fuzzy search. Enter keywords to filter target recipes;
- Group Query: First ensure that the machine is connected to the network, maintain recipe groups and set groups for recipes through the APP or Customer System, and after re-burning the recipes to the machine, you can filter recipes by group in this module.



### 3.1.3.3.2 View Recipe Details

1. Tap the target recipe picture to enter the recipe details page;
2. Specification Switching: Switch between different recipe specifications to view the recipe raw materials and box-filling pictures corresponding to the specifications;
3. Cutting Standards: An underline below the ingredient box grid indicates that there are cutting notes. Tap the raw material information to view the detailed cutting standards of the raw material;
4. Seasoning Reminder: The automatic seasoning area displays all seasonings required by the recipe. If Not Calibrated is prompted, go to the Seasoning Module to check and calibrate the corresponding seasonings; if Not Supported is prompted, go to the Seasoning Module set the target seasonings and perform seasoning calibration;
5. Box-filling Pictures: Switch to the Box-filling Pictures tab to view the correct box-filling photos of the recipe raw materials;
6. Key Information: The Cooking Time displayed at the bottom of the recipe raw material area is the effective heating time, and the Raw Material Weight is the sum of the weights of all raw materials except water.

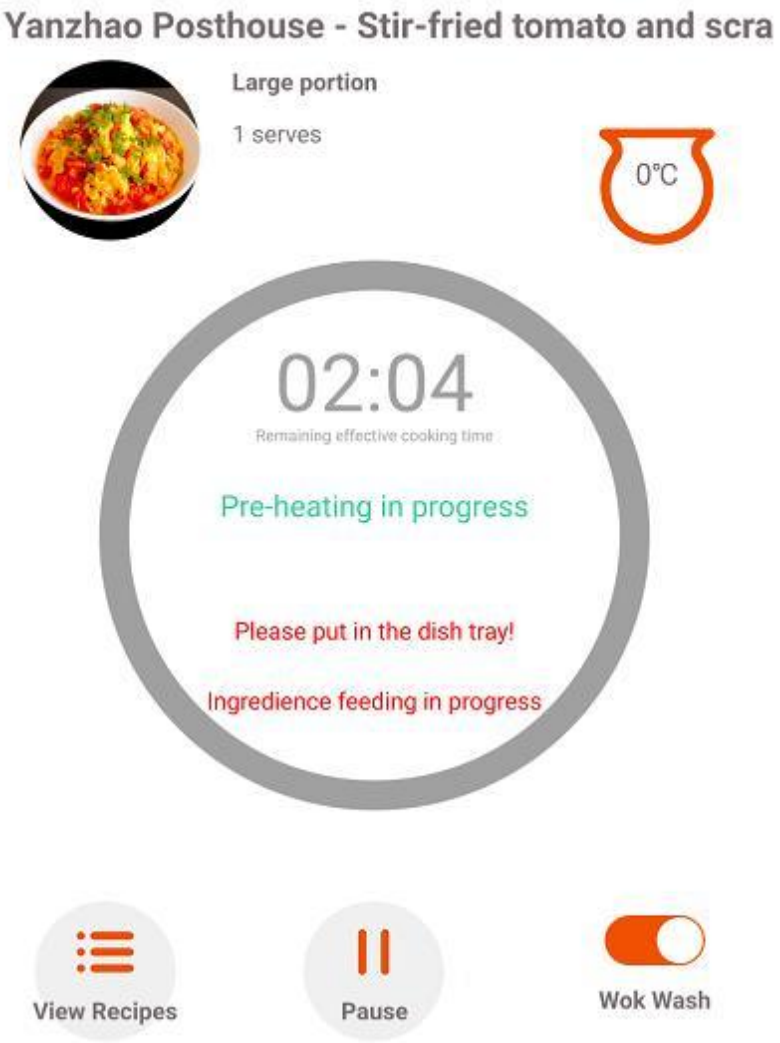



to


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### 3.1.3.3.3 Cooking-related Settings and Operations

- Automatic Cleaning Settings: Select whether to enable the automatic pot cleaning function after cooking;
- Raw Material Box-filling and Placement: After completing the raw material box-filling according to the recipe box-filling pictures, hold the handle of the ingredient box with one hand and support the bottom of the ingredient box with the other hand, and hang the ingredient box accurately to the designated position of the machine;
- Start Cooking: Tap the Cooking button, the system will enter the recipe cooking process, and the Operation Screen will display the pot temperature cooking countdown, current cooking step and the status of the dish receiving basin in real time;



• Cooking Control: During cooking, you can tap Pause or Stop at any time. After pausing, cooking can be resumed; after stopping, the current cooking will be ended;





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• Recipe Switching and Viewing: During cooking, tap View Recipes to jump to view the raw material information and box-filling pictures of other recipes without affecting the current cooking process.



### 3.1.4 Core Precautions

1． Ensure that the main and auxiliary ingredient hoppers are uninstalled and the workbench is clean before machine initialization; otherwise, it may result in self-test failure or component damage.
2．The one-to-one correspondence rule for the seasoning module must be strictly followed; otherwise, incorrect seasoning dispensing will occur and the cooking effect will be compromised.
3．For seasoning calibration and volume verification, an electronic scale with an accuracy of 0.1g shall be used (confirm the unit of the electronic scale is set to grams) to ensure the accuracy of calibration data.
4．When the machine is out of service for a long period, all pipelines must be cleaned in advance.
5．Functions such as grouped query, cloud recipe storage and new seasoning addition can only be used normally when the machine is connected to the network and the corresponding data is burned in; otherwise, they will be
unavailable.
6．If cooking is paused or terminated during the process, the ingredients in thecooking pot must be disposed of in a timely manner to prevent spoilage and avoid impact on subsequent cooking operations.


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# 3.2 Changshan App User Manual

## 3.2.1 Overview

This manual provides a detailed introduction to the operation processes, core functions,and precautions of each functional module in the Chefeon APP. It aims to help users quickly master the APP and efficiently perform operations such as cooking data management, recipe management, and machine management.
**Important Note**: After logging in, click the brand name at the top to switch to any other organizational structure. All subsequent data and operation objects in each module will be based on the currently selected organizational structur.

## 3.2.2 APP Download and Installation

1. Users download the App by scanning the QR code below and choose to open it with a mobile browser.
2. After entering the download page, select the corresponding version according to your mobile phone model (Android/iOS).
3. Click "Download". Once the download is complete, click the installation package to finish the installation directly.



### 3.2.3 Account Login

#### 3.2.3.1 Login Process

1．Open the Chefeon APP and enter the login page.

2．Enter the account and initial password (Initial password: 123456) provided by your account manager. You can view the User Agreement and Privacy Policy, and click "Language" to switch the APP's language.

3．Click the "Login" button to complete the login.

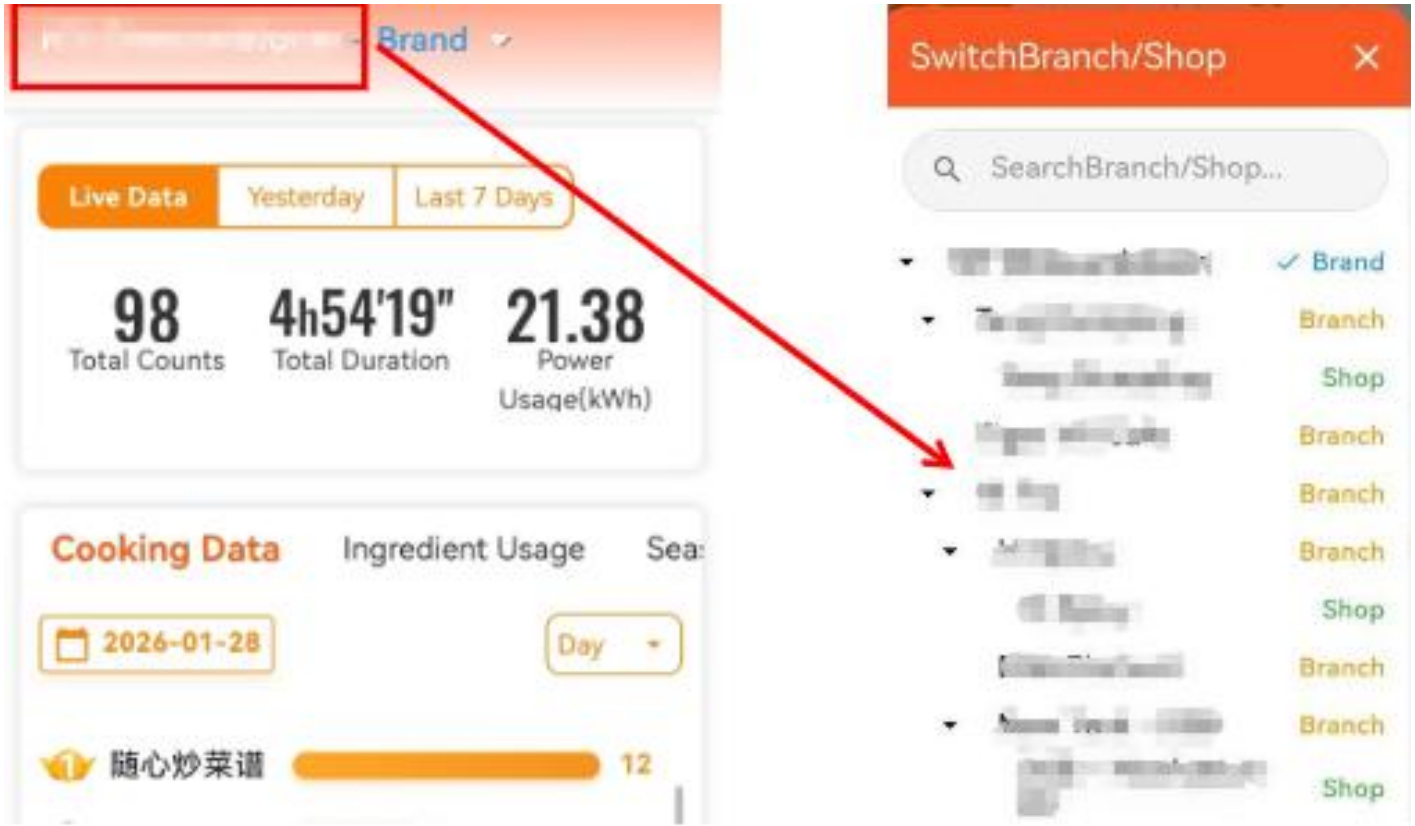




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### 3.2.3.2 Login Process

After successful login, click the brand name displayed at the top of the page. Select the target organization from the pop-up organizational structure list to complete the switch. After switching, all data in the APP will be synchronized to the content under the target organizational structure.



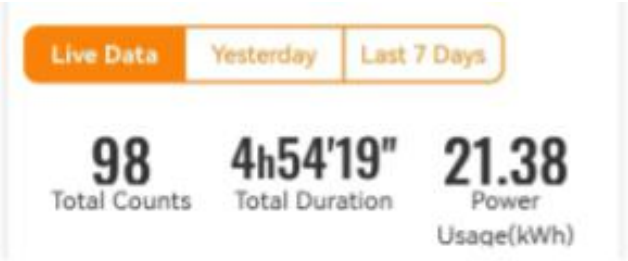
### 3.2.4 Home Page

The home page contains four modules: "Data Overview", "Data Rankings", "Cooking Batch Chart", and an official recipe entry, which centrally displays core cooking data and officially recommended recipes.

#### 3.2.4.1 Data Overview

This page displays core cooking data under the current organizational structure, supporting viewing across three time dimensions:

- Real-time Data: Shows real-time cooking batches, total cooking duration, and total power consumption for the day.
- Yesterday: Shows cooking batches, total cooking duration, and total power consumption from yesterday.
- Last 7 Days: Shows cumulative cooking batches, total cooking duration, and total power consumption over the past 7 days.

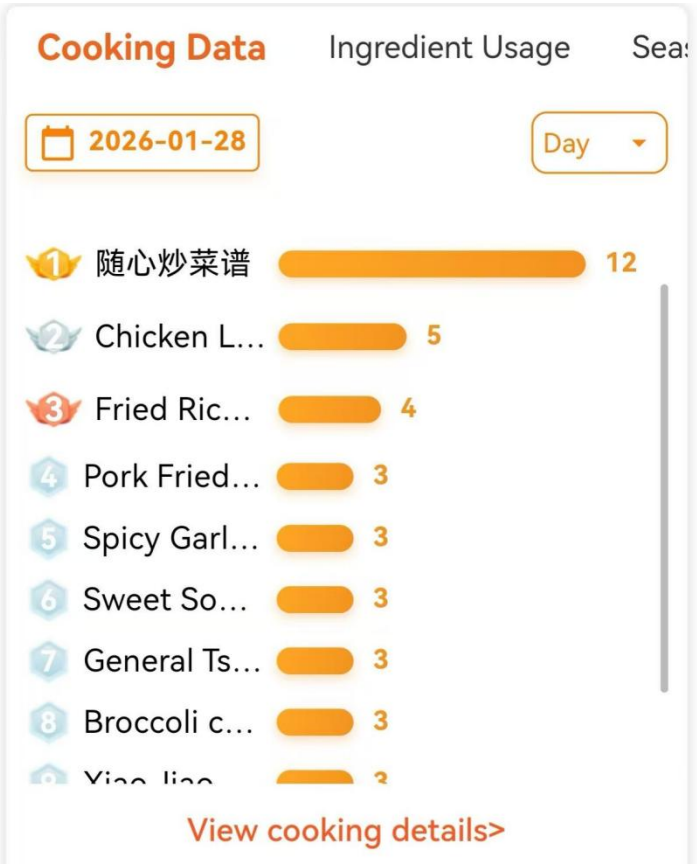



#### 3.2.4.2 Data Rankings

This page supports filtering and querying by three time dimensions: "Day", "Week", and "Month". It includes three types of rankings, which can be viewed via the top toggle button:

- Cooking Data Rankings: Displays the ranking of core cooking indicators within the corresponding time dimension.
- Raw Material Usage Rankings: Displays the usage ranking of each raw material within the corresponding time dimension.
- Condiment Usage Rankings: Displays the usage ranking of each condiment within the corresponding time dimension


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### 3.2.4.2.1 Viewing Cooking Details

Click the "View Cooking Details" button at the bottom of the page to enter the cooking details page.
Displays the cooking ranking of all recipes, sorted by indicators such as cooking batches.
Click "**Details**" next to the target recipe to view the cooking batch ranking of that recipe across different stores, along with the number of devices in each store to facilitate output ratio calculation.

### 3.2.4.3 Cooking Batch Chart

The page includes a bar chart of cooking batches for the last 10 days, which by default displays cumulative batch data for all recipes. You can select a single recipe via the top filter to view the daily cooking batch trend of that recipe over the past 10 days.



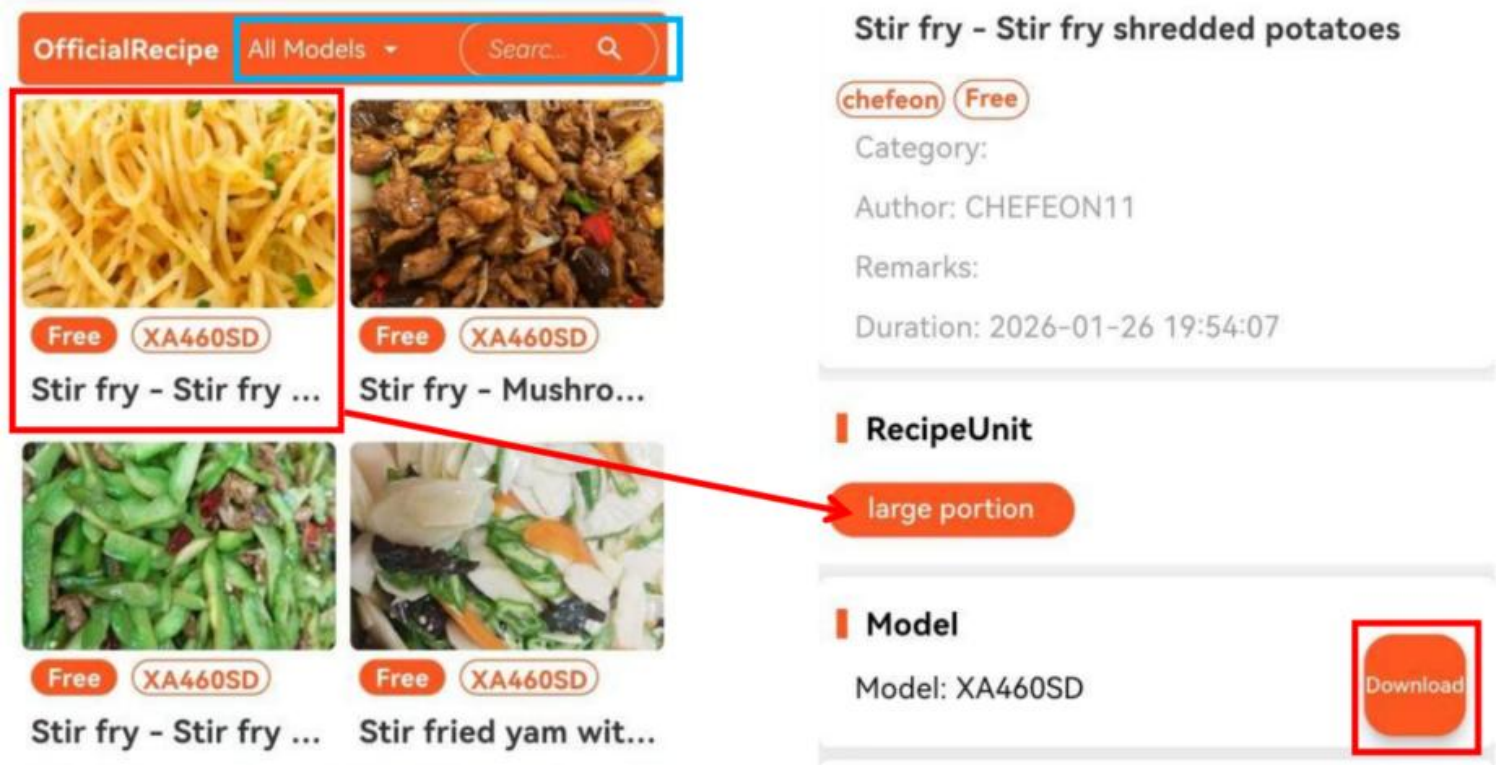

### 3.2.4.4 Official Recipes

Official recipes are mature recipes released by the platform, all marked with supported models for quick selection:

1. Search Function: Supports fuzzy search by recipe name and model.
2. View Details: Click any recipe to enter the recipe details page, where you can view detailed information such as the recipe's formula and process.

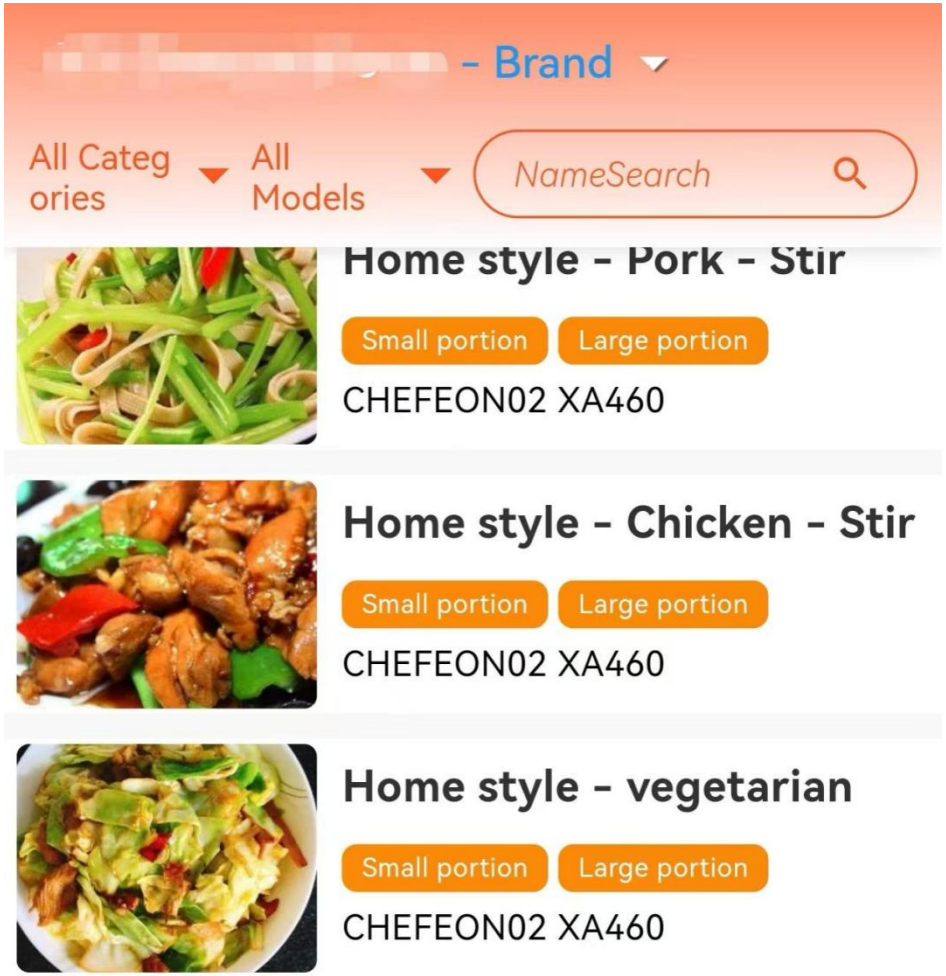

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3. Download and Save: Click the "Download" button on the recipe details page to save the recipe to the recipe library of the currently logged-in account. After downloading, you can choose to "Stay on Current Page" or "Jump to Recipe List Page".




### 3.2.5 Recipe Page

This page centrally manages all recipes under the current organizational structure, supporting the full lifecycle of recipe operations: query, add, modify, delete, share, and burn. It also provides recipe specification management and historical recipe recovery. Click the brand name at the top of the page and select the target organization from the pop-up list to view recipes under that target organization (region/store).

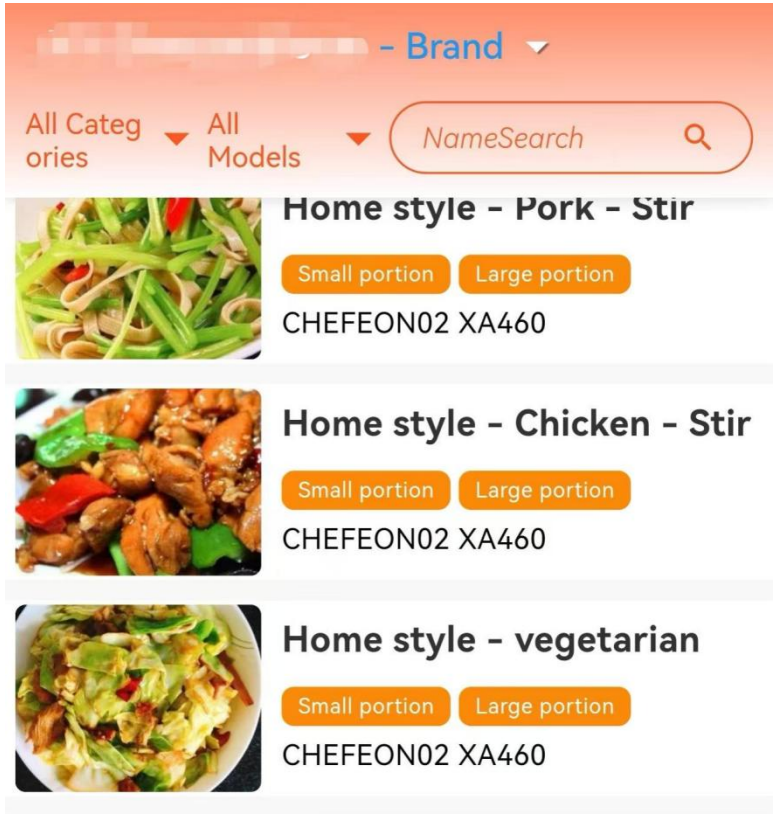



### 3.2.5.1 Recipe Query

Swipe up to load more recipes, and swipe down to refresh the recipe page data. The top of the page offers multi-condition combined search, supporting recipe filtering by:

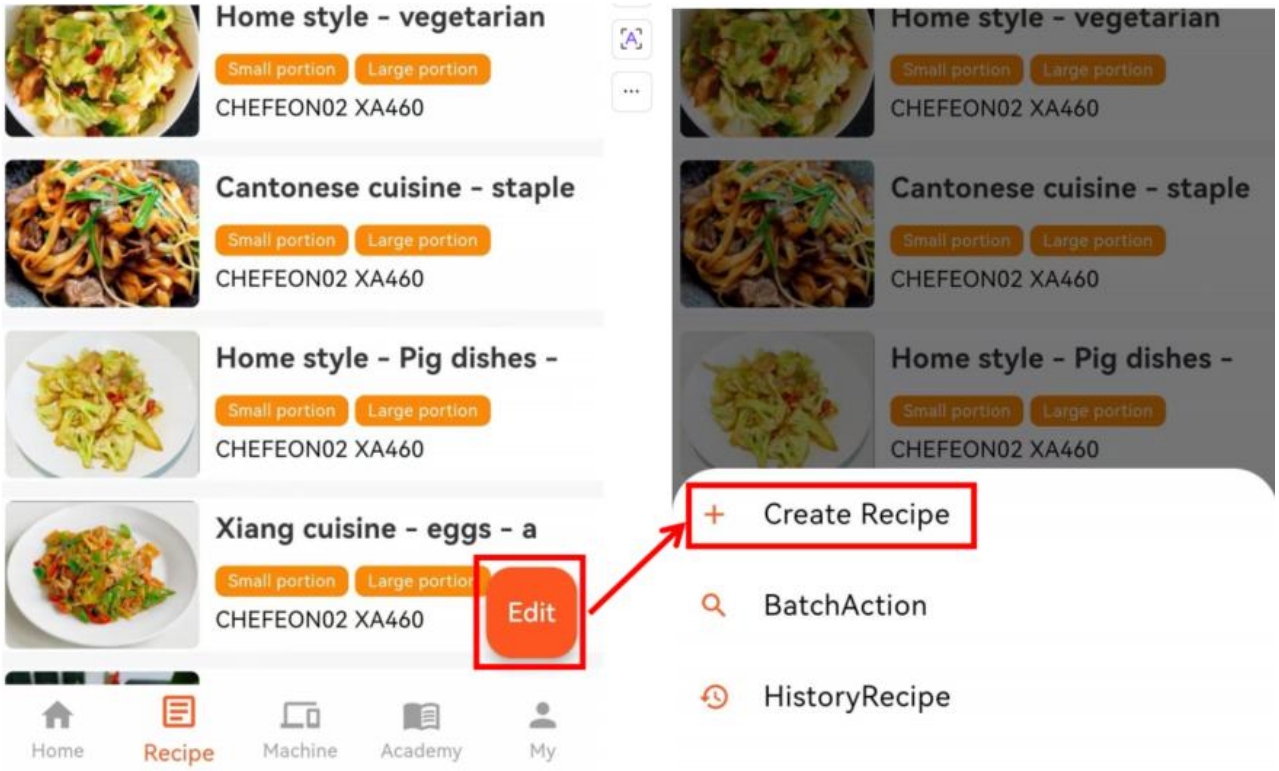
- Recipe Category: Select the target category from the dropdown.
- Model: Select the supported model from the dropdown.
- Recipe Name: Enter keywords in the search box for fuzzy search.


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### 3.2.5.2 Adding a New Recipe

1. Click the "Edit" button at the bottom right of the page.
2. Select "Create Recipe" from the pop-up menu.
3. Fill in the basic recipe information (name, category, supported models, etc.), formula information (raw materials and quantities), and process information (cooking steps, parameters, etc.) in sequence.
4. Click "Save" after filling in to complete the recipe addition.

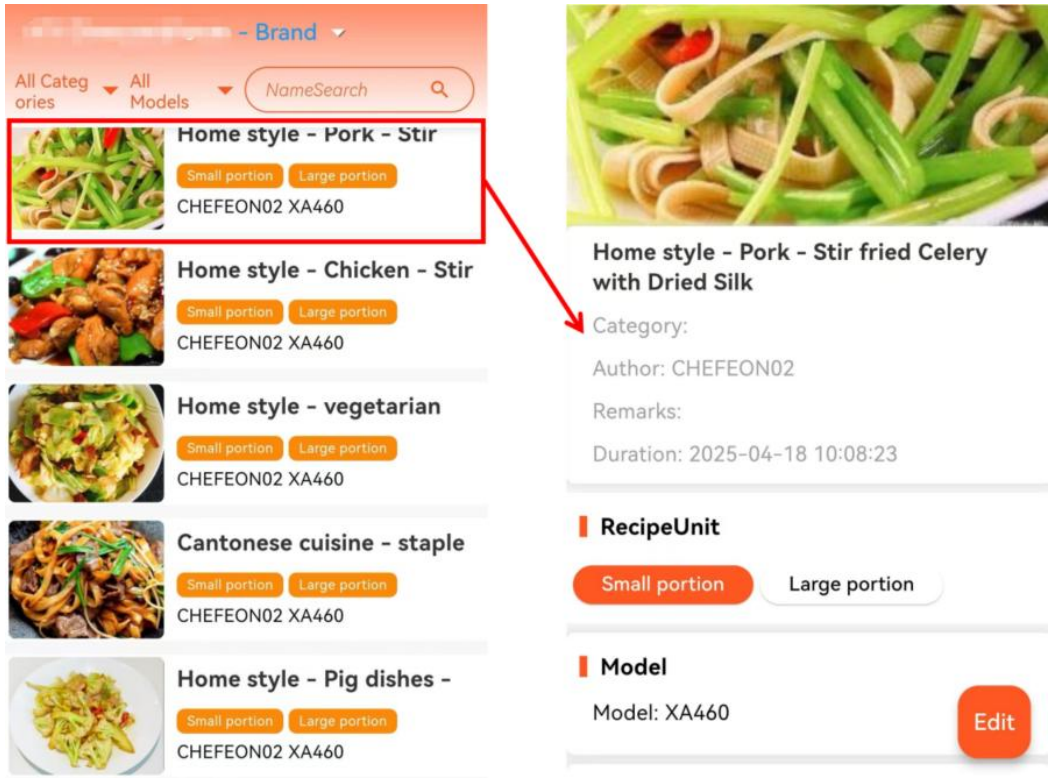




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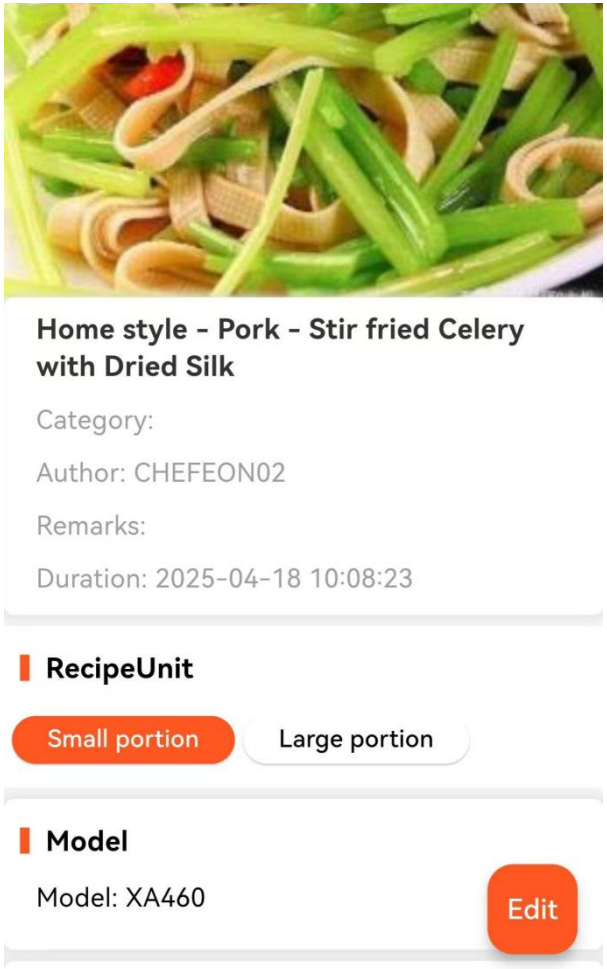
### 3.2.5.3 Single Recipe Operations

For operations on a single recipe, click the target recipe to enter the recipe details page, then select the corresponding function:



### 3.2.5.3.1 Viewing Recipe Details

The page supports switching between different recipe unit. Click the corresponding specification to view the recipe details, formula, and process information under that specification.

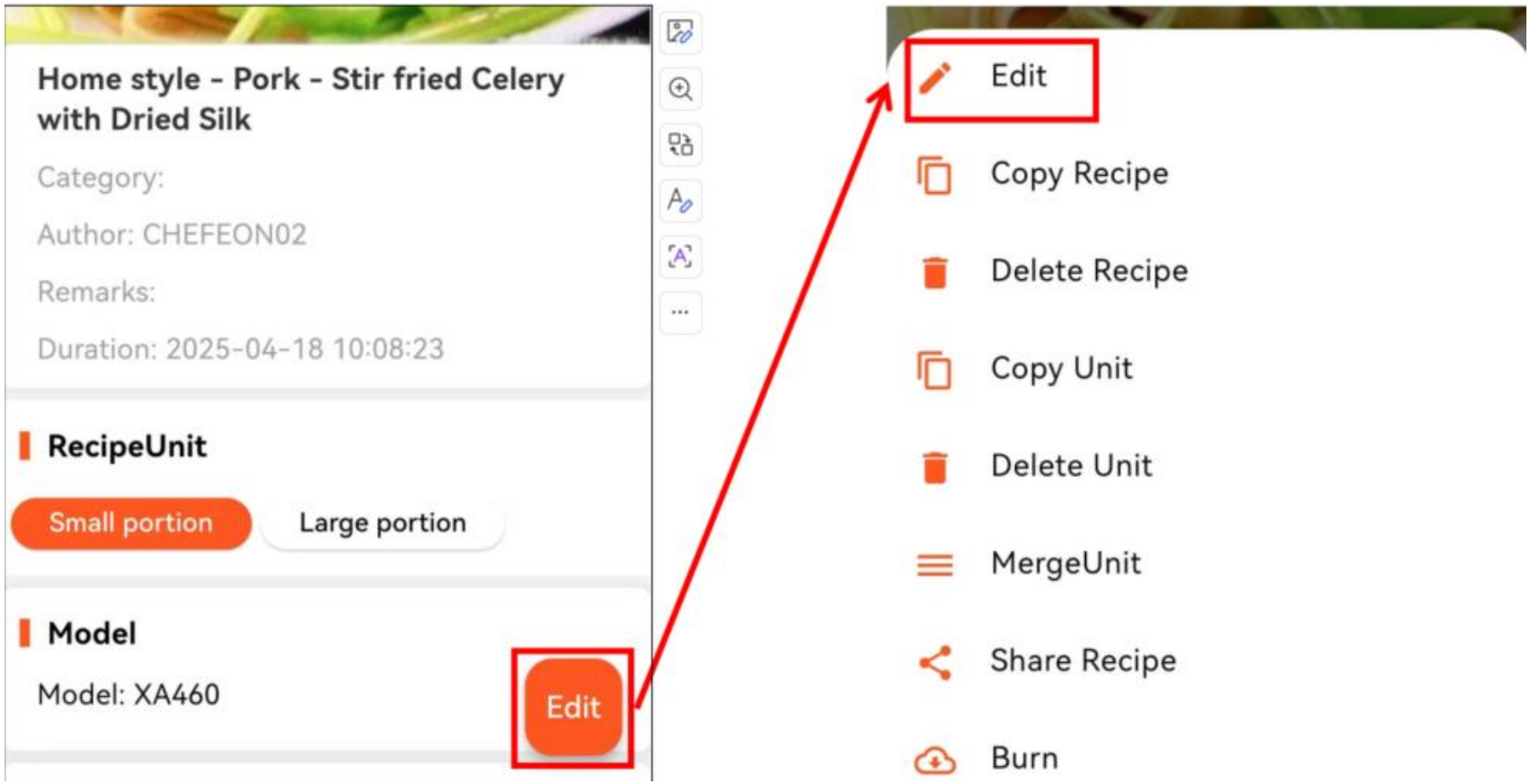




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### 3.2.5.3.2 Modifying a Recipe

1. Select the specification to be modified. Click the "Edit" button at the bottom right and select "Edit" to enter the modification page.
2. Modify the corresponding basic information, formula, or process information, then click "Save Recipe" to complete the modification.



#### 3.2.5.3.3 Copying a Recipe

1. Click the "Edit" button at the bottom right and select "Copy Recipe".
2. The system generates a new recipe identical to the original, which can be edited independently.

#### 3.2.5.3.4 Deleting a Recipe

1. Click the "Edit" button at the bottom right. Select "Delete Recipe".
2. After confirmation, the recipe is moved to the historical recipe library.

**Note:** Deleted recipes can be restored from the historical recipe library. Recipes deleted by sub-accounts need to be restored under the brand account.

#### 3.2.5.3.5 Copying/Creating a New Recipe Unit

1. Click the "Edit" button at the bottom right and select "Copy Unit".
2. Enter the new specification name and modify the formula and process information.
3. Click "Save" to complete the creation of the new specification.

#### 3.2.5.3.6 Deleting a Recipe Unit

1. Select the recipe specification to be deleted.
2. Click the "Edit" button at the bottom right and select "Delete Unit".
3. Confirm the deletion to complete the operation.

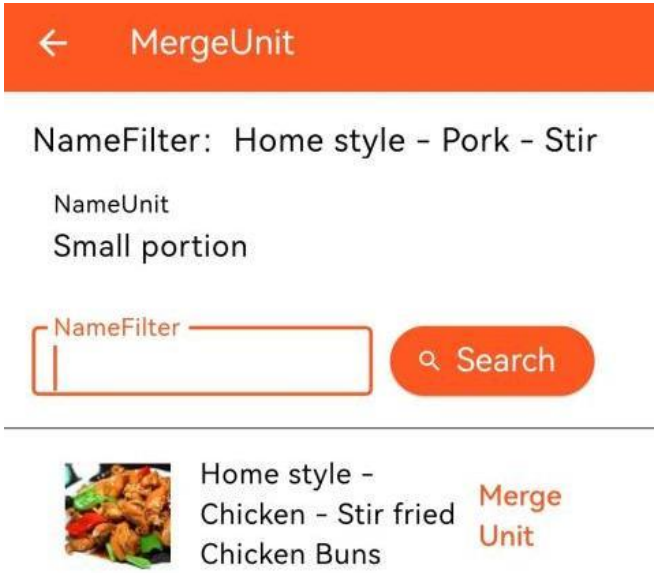
**Note:** Deleted unit do not enter the historical recipe library and cannot be restored. Please proceed with caution.

#### 3.2.5.3.7 Merging Unit

1. Select the recipe unit to be merged.

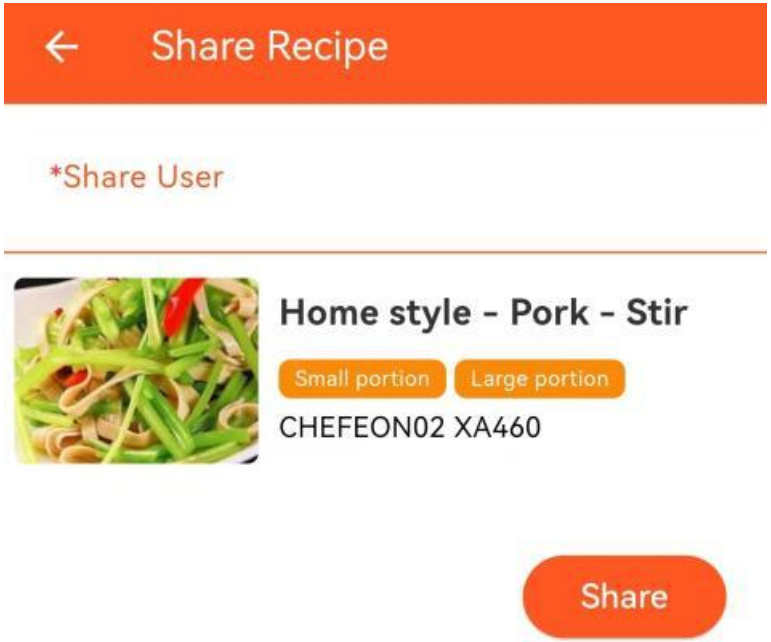

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2. Click the "Edit" button at the bottom right and select "Merge Unit".
3. This page supports modifying the name of the specification to be merged and searching for the target recipe.
4. Click "Merge Unit" next to the target recipe to complete the merge.




### 3.2.5.3.8 Sharing a Single Recipe

1. Click the "Edit" button at the bottom right and select "Share Recipe".
2. Enter the target user account and click "Share" to complete the sharing.

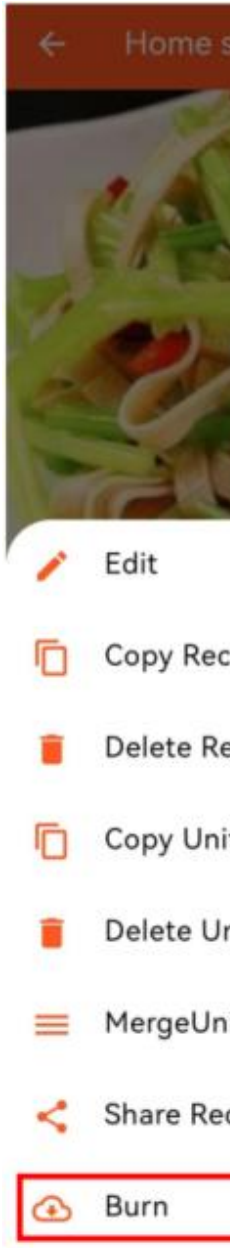



### 3.2.5.3.9 Burning a Single Recipe to a Machine

1. Click the "Edit" button at the bottom right and select "Burn".
2. Select the target machine from the pop-up machine list.
3. Click "Confirm Burn" to complete the burning.

**Note:** The target machine must be online for the burn operation to complete data synchronization.
Ensure the recipe is compatible with the machine model.


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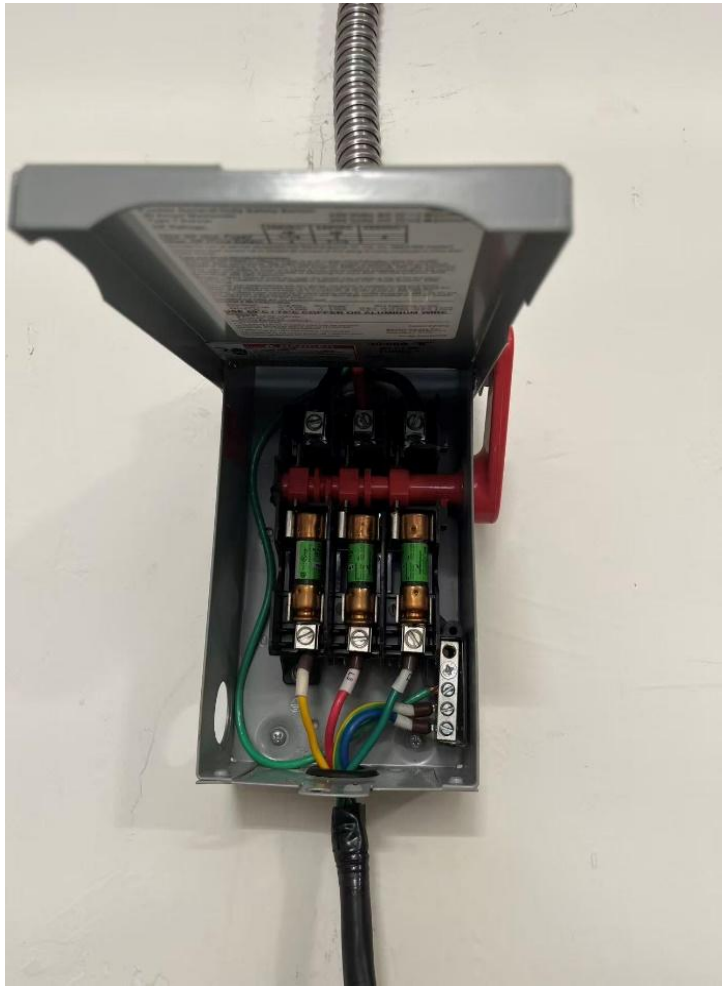



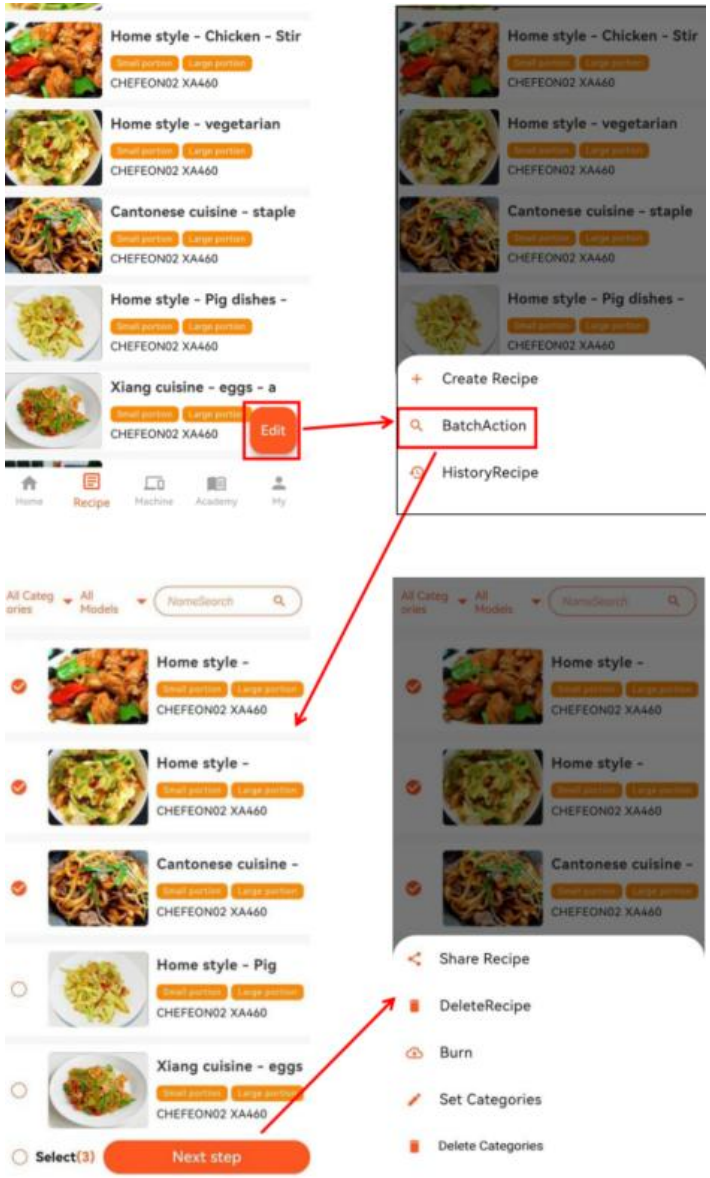
**Figure 10: Waterproof Switch**



**Figure 11: Waterproof Socket**

### 3.2.5.4 Batch Operations

Click the **"Edit"** button at the bottom right and select **"Batch Action"** to enter batch mode for centralized processing of multiple recipes:





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#### 3.2.5.4.1 Batch Recipe Sharing

1. Check the target recipes to be shared.
2. Click "Next Step" and select "Sharing Recipe ".
3. Enter the target user account and click "Confirm" to complete the batch sharing.

**Note:** Batch sharing is only allowed between brands. To share recipes within a brand, log in to the PC terminal with the brand account to configure recipe permissions first.

#### 3.2.5.4.2 Batch Recipe Deletion

1. Check the target recipes to be deleted.
2. Click "Next Step" and select "Delete Recipe".
3. Confirm the deletion to complete the batch deletion (deleted recipes are moved to the historical recipe library).

#### 3.2.5.4.3 Batch Recipe Burning

1. Check the target recipes to be burned.
2. Click "Next Step" and select "Burn".
3. Select the target machine.
4. Click "Confirm Burn" to complete the batch burning (ensure the machine is online).

#### 3.2.5.4.4 Setting Categories

1. Check the target recipes to be categorized.
2. Click "Next Step" and select "Set Categories".
3. Select the target category (categories must be pre-maintained).
4. Click "Confirm" to complete the batch category setting.

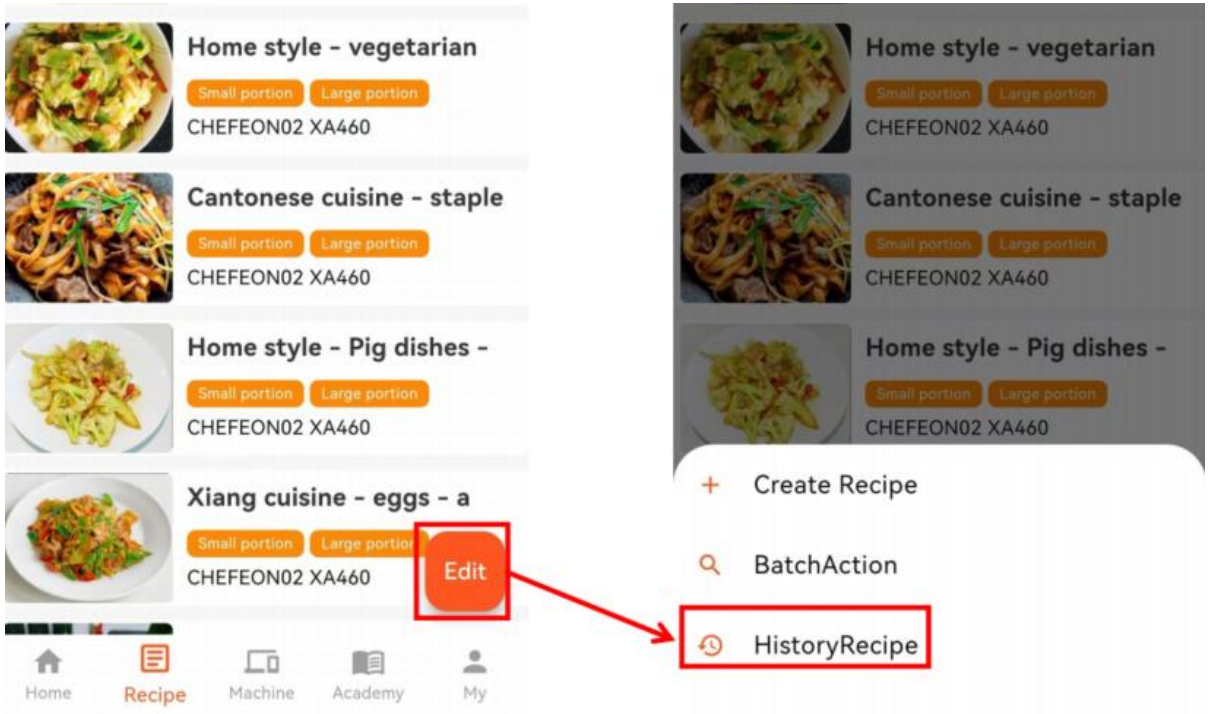
#### 3.2.5.4.5 Deleting Recipe Categories

1. Check the target recipes whose categories are to be deleted.
2. Click "Next Step" and select "Delete Categories".

3. Click "Confirm Deletion" to complete the batch category deletion.

### 3.2.5.5 Historical Recipes

Enter batch operation mode and click "Historical Recipes" to access the historical recipes page.

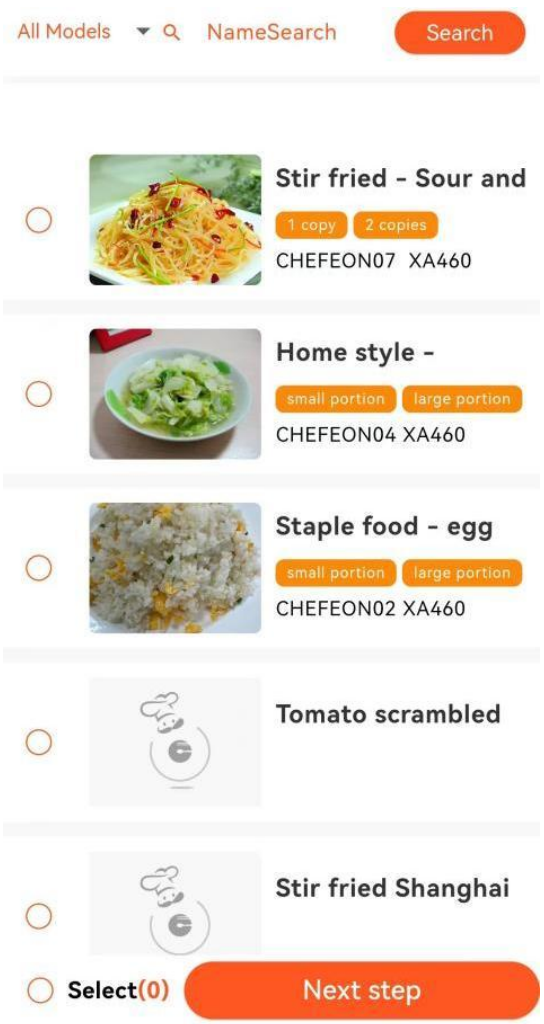




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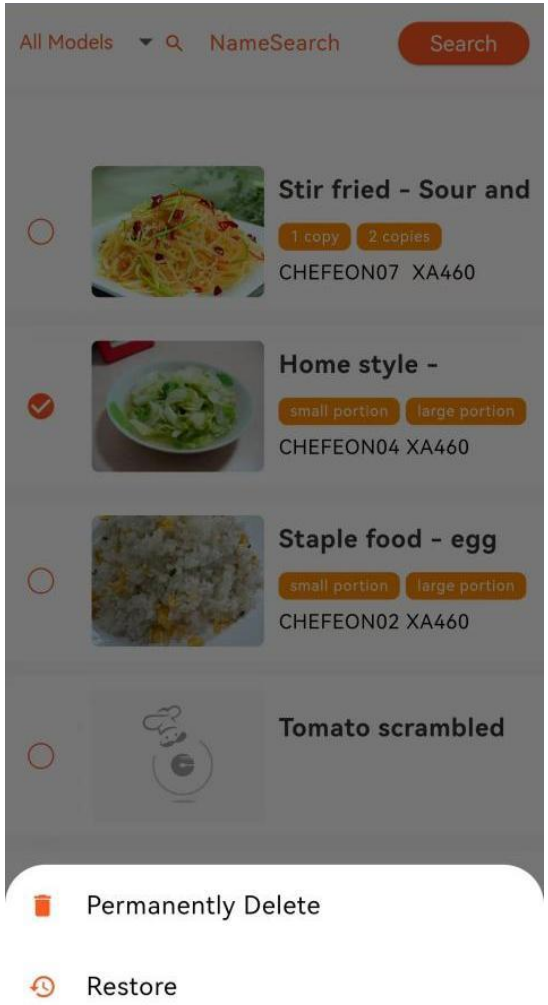
### 3.2.5.5.1 Viewing Historical Recipes

1. This page supports search by model and recipe name.
2. Click the target recipe image/name to view the recipe details.



### 3.2.5.5.2 Restoring Historical Recipes

1. Check the target recipes to be restored.
2. Click "Next Step" and select "Restore". Confirm to complete the operation (restored recipes are moved under the brand account).

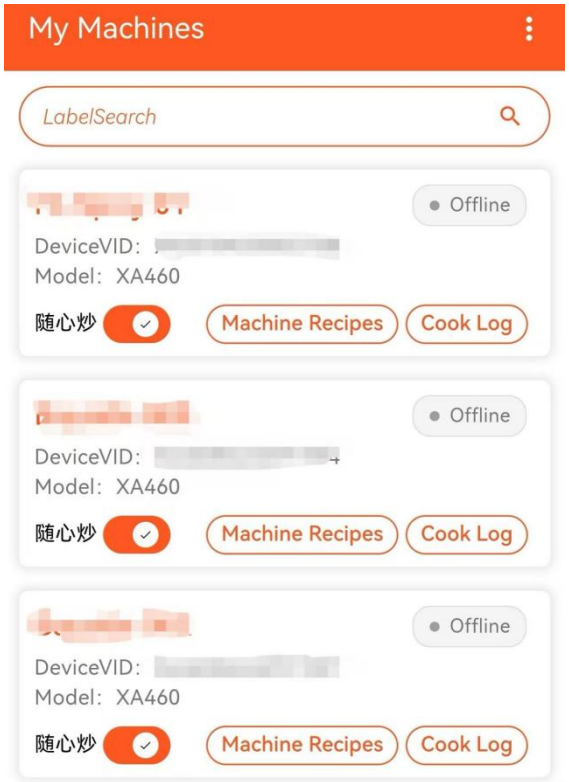




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### 3.2.6 Machine Page

This page displays all cooking machines within the current permission scope, supporting operations such as viewing basic machine information, controlling the "Free Cooking" function, managing machine recipes and condiments, and viewing cooking logs.



### 3.2.6.1 Viewing Basic Machine Information

1.The page displays a list of all machines within the current permission scope by default, supporting fuzzy search by entering the machine name in the top search box.

2. Each machine displays core basic information: machine name, device ID, model, and machine status (displays "Online" if connected to the network, "Offline" if not).

### 3.2.6.2 Controlling the "Free Cooking" Function

Locate the target machine and click the "Free Cooking" button corresponding to the machine to enable or disable this function (ensure the machine is online for the operation to take effect).

### 3.2.6.3 Managing Machine Recipes and Condiments

**Additional Note:** The list of recipes or condiments selected during this process will be cached on the current page, allowing multiple searches and additions without repeated filtering.

#### 3.2.6.3.1Machine Recipe Management

Click the "Machine Recipes" option for the target machine to enter the machine recipe management page, where you can:

- **Add Recipes to Cloud Library:** Click "Recipes", select the target recipe, and click "Select" to maintain the recipe in the machine's cloud recipe library.
- **Burn Recipes to Machine:** After confirming the target recipe in the cloud recipe library, click "Burn" to synchronize the recipe to the machine (machine must be online).
- **Remove/Sort Recipes:** Click the "..." icon on the page to select "Remove" (delete the recipe from the cloud recipe library) or "Sort" (adjust the display order of recipes on the machine).
- **Apply Modifications:** After removing or sorting machine recipes, re-click "Burn" to synchronize the changes to the machine


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Machine Recipes
Machine Seasonings
Label:
Model: XA460
Name: Pork Fried Rice
Unit: 1Part, 1 copy, XA460
Status: Burned
Name: Pork Fried Rice
Unit: 1Part, 2 copies, XA460
Status: Burned
Name: Beef Fried Rice
Unit: 1Part, 1 copy, XA460
Status: Burned
Name: Beef Fried Rice
Unit: 1Part, 2 copies, XA460
Status: Burned
Name: Chk Fried Rice
Unit: 1Part, 1 copy, XA460
Recipe
Burn
Refresh
Remove all

### 3.2.6.3.2 Machine Condiment Management

Click the "Machine Seasonings" option for the target machine to enter the machine condiment management page, where you can:

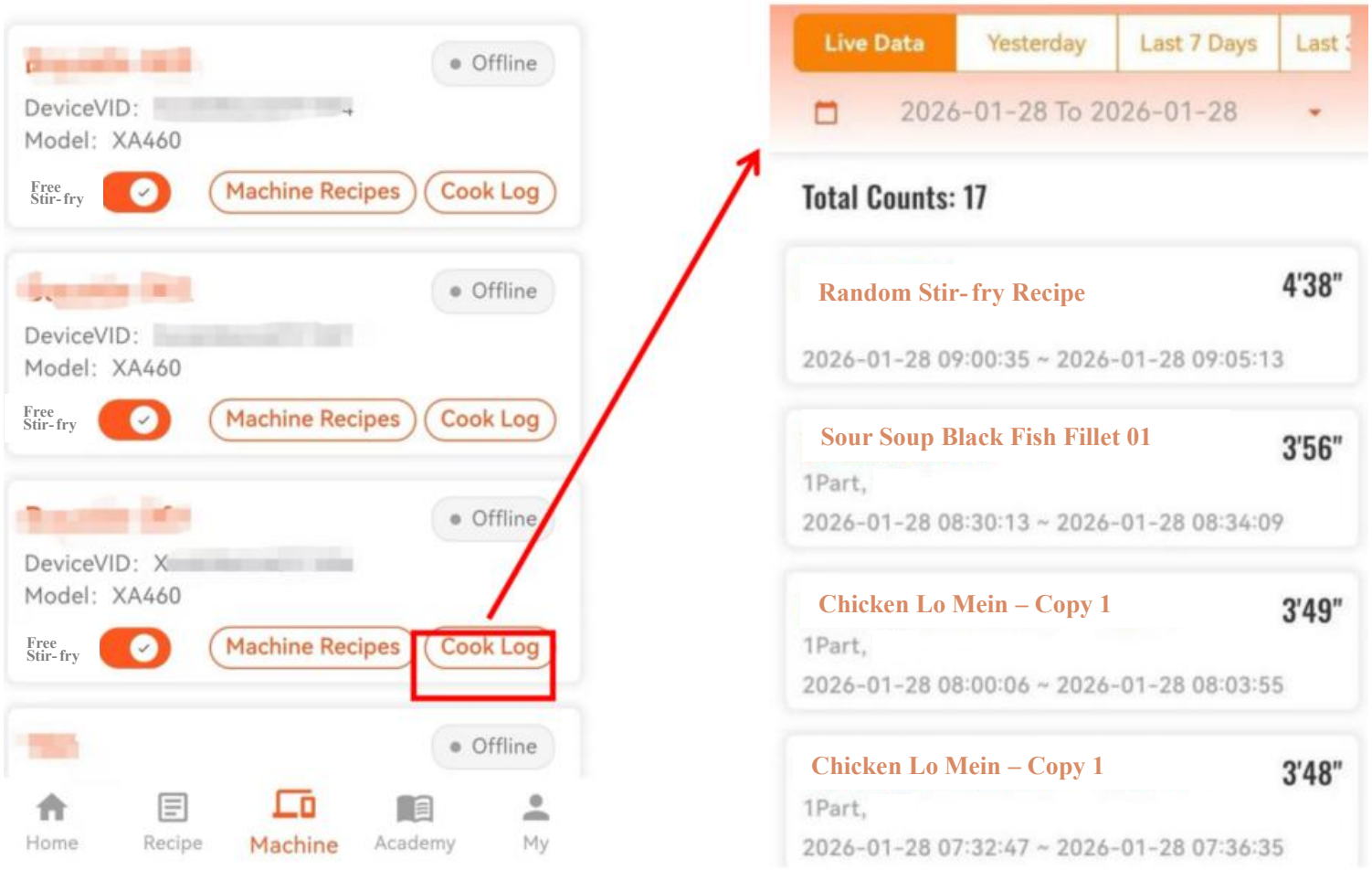
- Add Condiments to Cloud Library: Click "Seasonings", select the target condiment, and click "Select" to maintain the condiment in the machine's cloud condiment library.
- Burn Condiments to Machine: After confirming the target condiment in the cloud condiment library, click "Burn" to synchronize the condiment to the machine (machine must be online)
- Remove/Sort Condiments: Click the "⋯" icon on the page to select "Remove" (delete the condiment from the cloud condiment library) or "Sort" (adjust the display order of condiments on the machine).
- Apply Modifications: After removing or sorting machine condiments, re-click "Burn" to synchronize the changes to the machine.


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Machine Recipes
Machine Seasonings
Label:
Model: XA460
Name: Red oil
Status: Burned
Name: Secret stir fried vegetable juice
Status: Burned
Name: Sweet and Sour Juice
Status: Burned
Name: Gongbao Juice
Status: Burned
Name: Fish flavored sauce
Status: Burned
Name: Zuozong Juice
Status: Burned
Name: Salvaged flour paste
Seas onin
Pow der
Burn
Remove all

### 3.2.6.4 Machine Cooking Logs

These logs are automatically uploaded by the cooking machine when connected to the network, including: dishes cooked, specification portions, cooking start time, and cooking end time. They can be filtered by date range.





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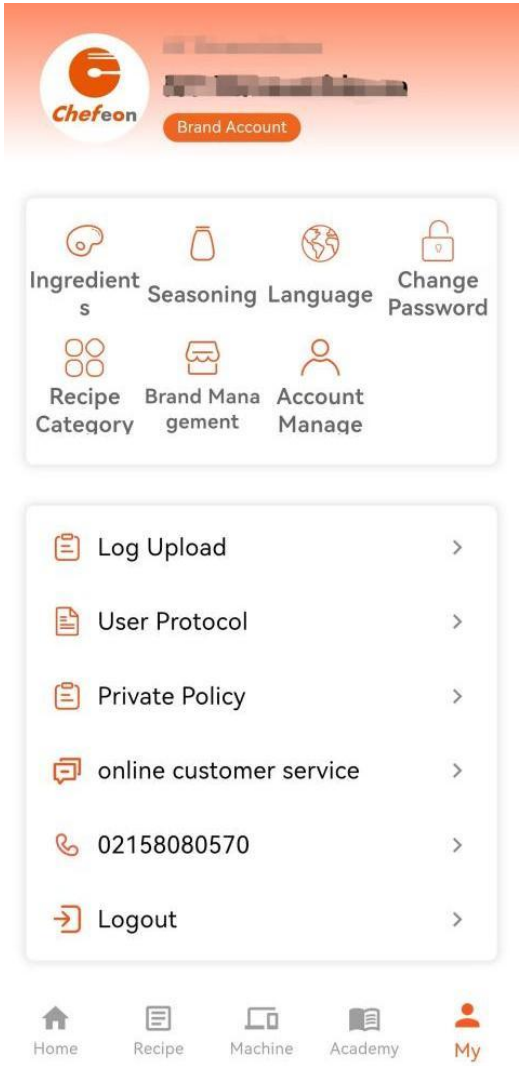
### 3.2.7 Academy

This module provides a series of tutorial videos for each machine model. Users can click to view them directly to quickly learn machine operation methods, daily maintenance tips, advanced operations, cloud system and APP usage, etc.



### 3.2.8 My

This page is the personal center, providing centralized access to functions such as raw material management, condiment management, system settings, and account management. It also supports viewing the User Agreement, contacting customer service, and logging out.





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#### 3.2.8.1 Raw Material Management

Used to manage information on raw materials required for cooking. Core functions and rules:

- Supported Operations: Add, query, and delete raw materials.
- Core Rule: Once a raw material is created, its name cannot be modified to ensure the uniqueness and stability of raw material information.

#### 3.2.8.2 Condiment Management

Used to manage information on condiments required for cooking. Core functions and rules:

- Supported Operations: Add, query, and delete condiments.
- Core Rule: Once a condiment is created, its name cannot be modified to ensure the standardization of condiment information.

#### 3.2.8.3 System Settings

- APP Language: Click "Language" and select the target language. After setting, all function names and content in the APP will be translated into the selected language.
- Change Password: Click "Change Password", enter the old password (initial password: 123456) and new password, then confirm to complete the password change.
- Recipe Categories: Supports adding, modifying, and deleting recipe categories. Long-press a category to adjust its sorting order.

#### 3.2.8.4 Organization and Account Management

- Brand Management: Click "Brand Management" to modify basic information such as regions and stores under the current organizational structure.
- Account Management: Used to manage user accounts at different levels, supporting adding, deleting, modifying, and querying accounts at the region and store levels.

#### 3.2.8.5 Other Functions

- User Agreement/Privacy Policy: Click the corresponding option to view the complete User Agreement and Privacy Policy.

- Contact Customer Service: Click "Contact Online Customer Service" to be connected to a robot first, with the option to switch to human service as needed. You can also directly call the online customer service hotline for consultation.
- Log Out: Click "Log Out" and confirm to return to the APP login page.

### 3.2.9 Core Precautions

1. All operations involving machines (e.g., burning, enabling/disabling "Free Cooking") require the machine to be online; otherwise, the operation will not take effect.
2. The names of raw materials and condiments cannot be modified after creation. Please carefully verify the information when creating them.
3. Deleted recipe unit do not enter the historical recipe library and cannot be restored. Confirm they are no longer needed before deletion
4. After switching the organizational structure, all data will be synchronized. Please confirm the current organizational structure is correct before performing operations.

### 3.2.10 Supplementary Provisions

This manual is updated and maintained by the system after-sales team. If system functions are upgraded, the manual will be updated accordingly. If users have any questions or suggestions during use, please contact after-sales for support.


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# 3.3 Chefeon PC System User Manual

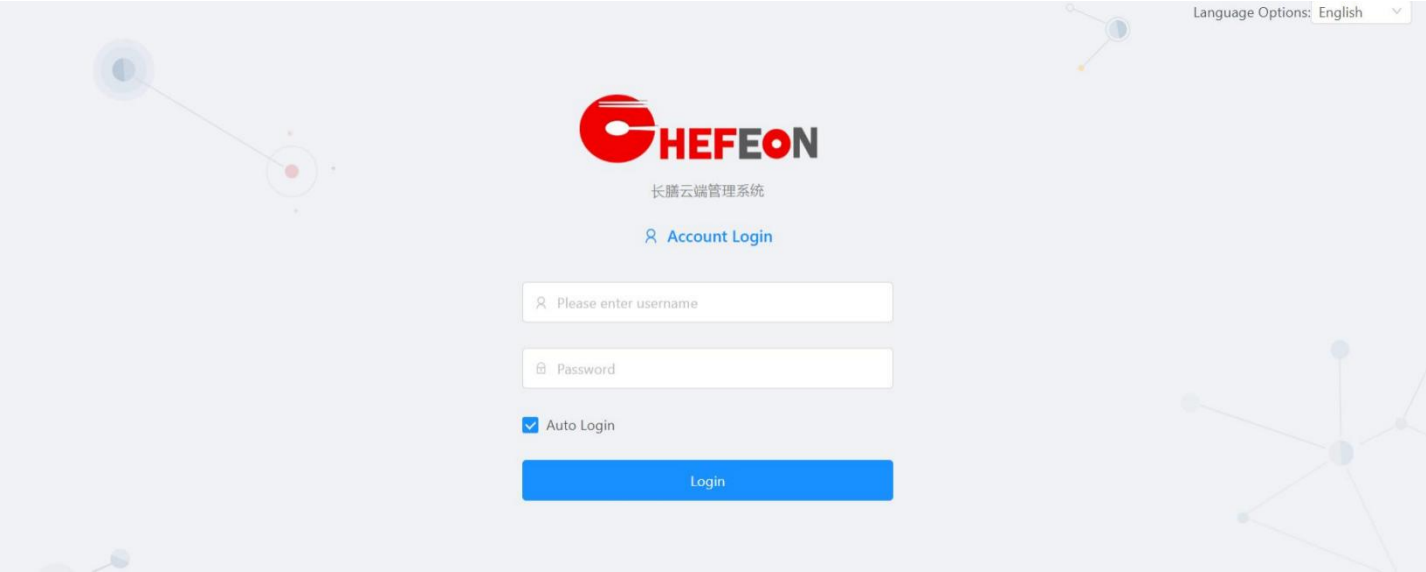
## 3.3.1 System Overview

This manual serves as the operation guide for the intelligent catering equipment management system independently developed by Chefeon Intelligent (hereinafter referred to as “Chefeon”). It details the operation specifications, core functions, and precautions of each functional module, providing clear guidance for system administrators, regional administrators, store operators, and other users.
**Operation Manual URL:http://customer.chefeon.com**

## 3.3.2 Login Page Description

### 1. Login Entry：

Users access the login page via Chefeon Intelligent Technology. You can switch the system language in the upper right corner. Enter username and password, and click Login to enter the system. If the password is forgotten, contact Chefeon After-sales Service to reset it.

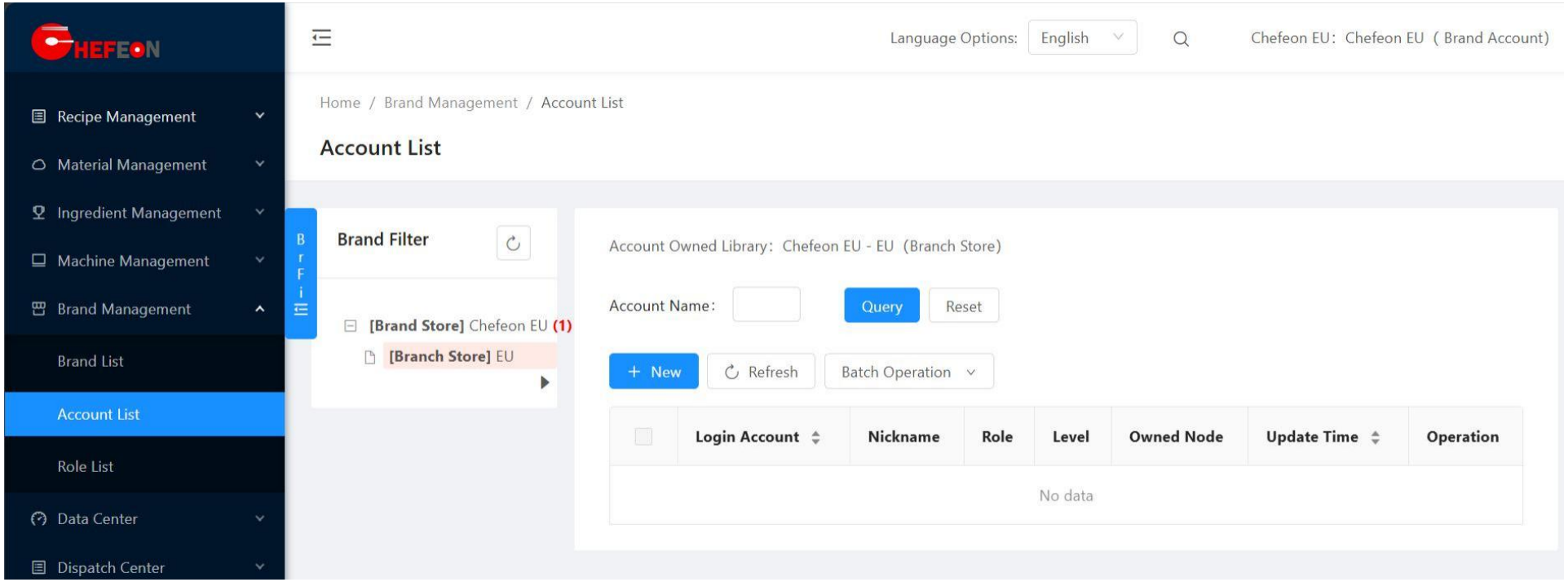




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## 2. Account Source

- **Brand accounts are uniformly provided by sales managers.**
- Regional and store accounts can be created independently via the **account list** page after login.



### 3. Account Permission Rules：

When regional and store accounts are created without a specified role, they will be granted all functional permissions in the system by default.

## 3.3.3 Operation Instructions for Core Modules

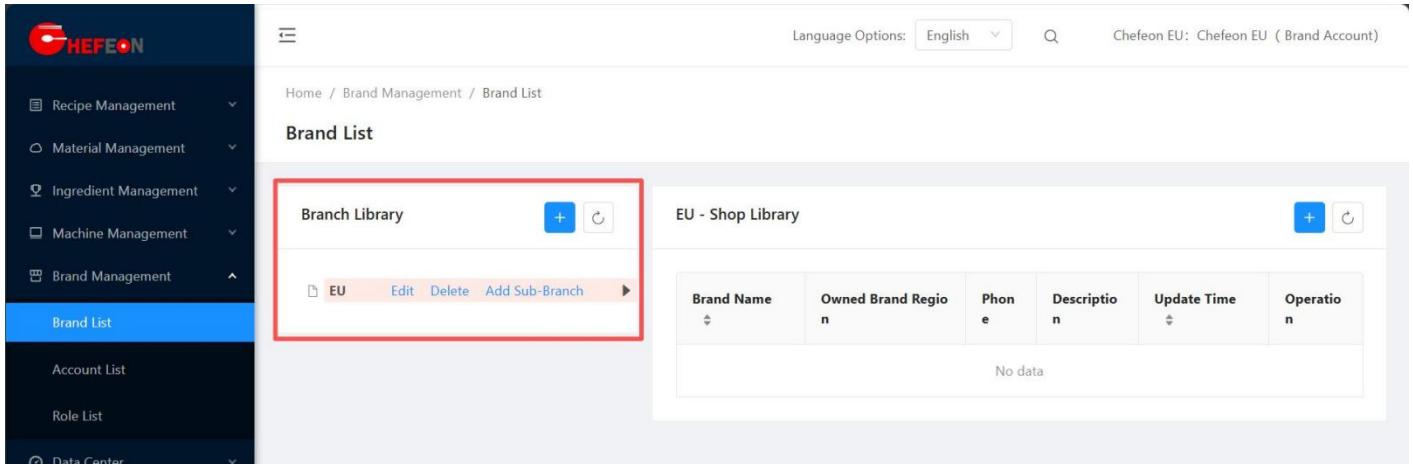
### 3.3.3.1 Brand Management

#### 3.3.3.1.1 Function Overview

The Brand Management module supports hierarchical management of regions and stores under a brand, allowing users to **add, delete**, and **modify** region and store information, helping brands establish a clear organizational structure.

#### 3.3.3.1.2 Operation Process

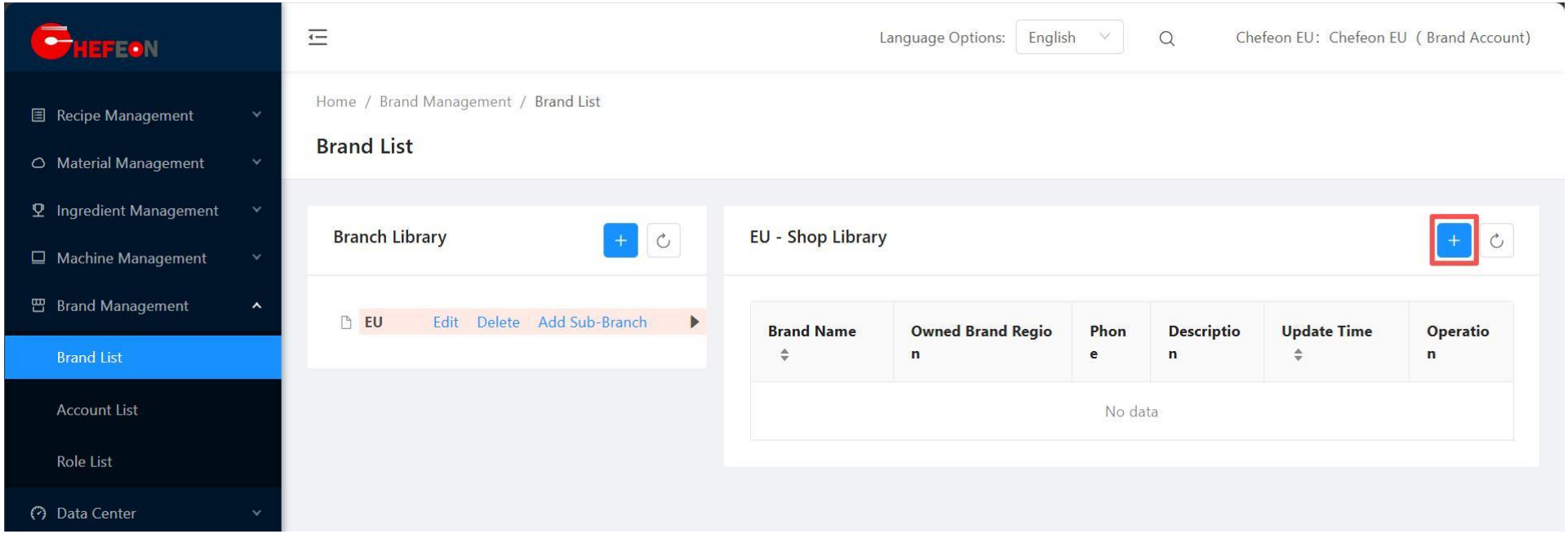
1. Region Management： Go to Brand Management > Brand List. In the Region Library, click +, enter the region name, and submit.For a target region, you may modify information via the Edit button or remove the region via the Delete button (ensure no associated stores exist before deletion).





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2. Store Management： Go to Brand Management > Brand List, select the affiliated region, click +, fill in store name, address, contact person and other information, then submit.For the target store, you can edit or delete it using the corresponding buttons. Please ensure no associated accounts, machines or other resources exist under the store before deletion.




### 3.3.3.1.3 Precautions

Before deleting a region or store, clean up associated subordinate resources (e.g., stores bound to a region, machines bound to a store) to avoid system abnormalities caused by data residues.

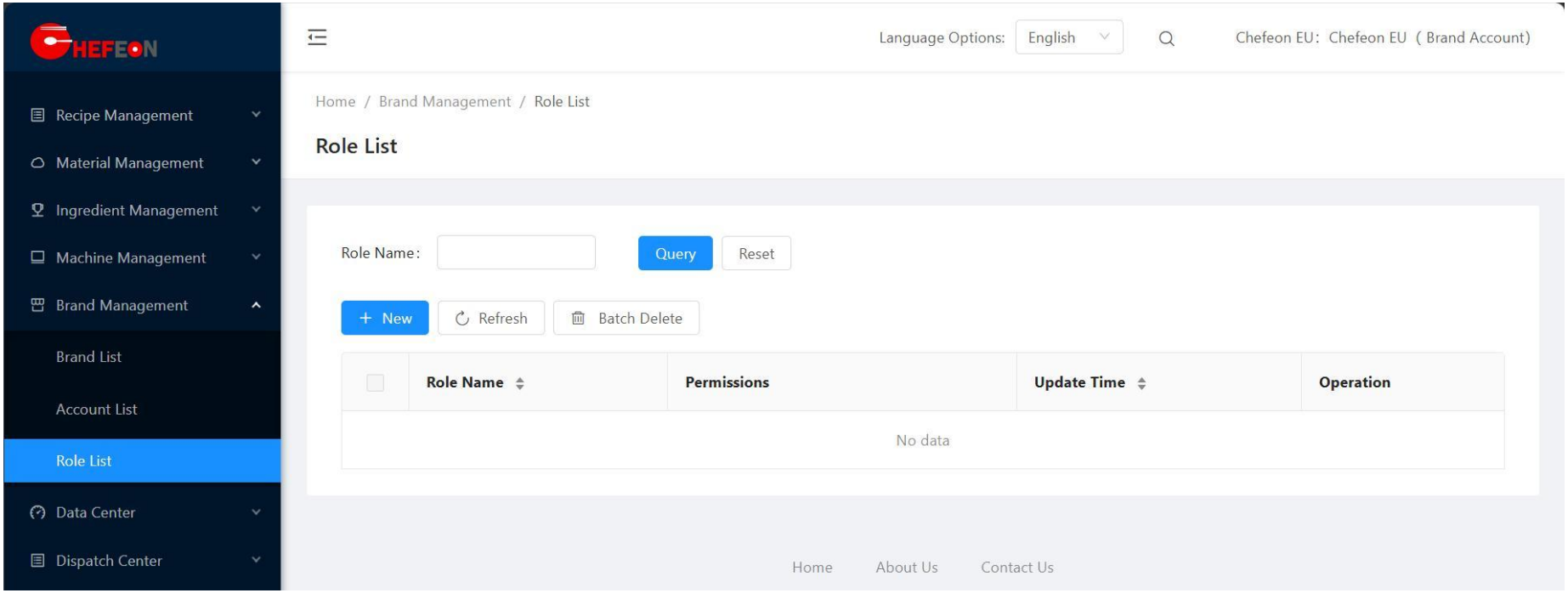
## 3.3.3.2 Role Management

### 3.3.3.2.1 Function Overview

The Role Management module is used to define system roles and their corresponding permission sets, supporting add, delete, modify and query operations to implement Role-Based Access Control (RBAC), ensuring users only operate within their authorized scope.

### 3.3.3.2.2 Operation Process

1. Role Query: Go to the Role List page; roles can be filtered by role name.




2. Role Add: Click + Add, fill in role name and description, check the corresponding permissions (e.g., brand management permission, recipe management permission), and submit to complete role creation.

3.Role Modify: Click Edit for the target role to modify name, description and permission configuration (permissions of system default roles cannot be modified).

4. Role Delete: Click Delete for the target role and confirm to remove it (ensure no associated accounts exist before deletion).

### 3.3.3.2.3 Precautions

The system includes a default “Super Admin” role. Custom roles must be unbound from accounts before deletion.


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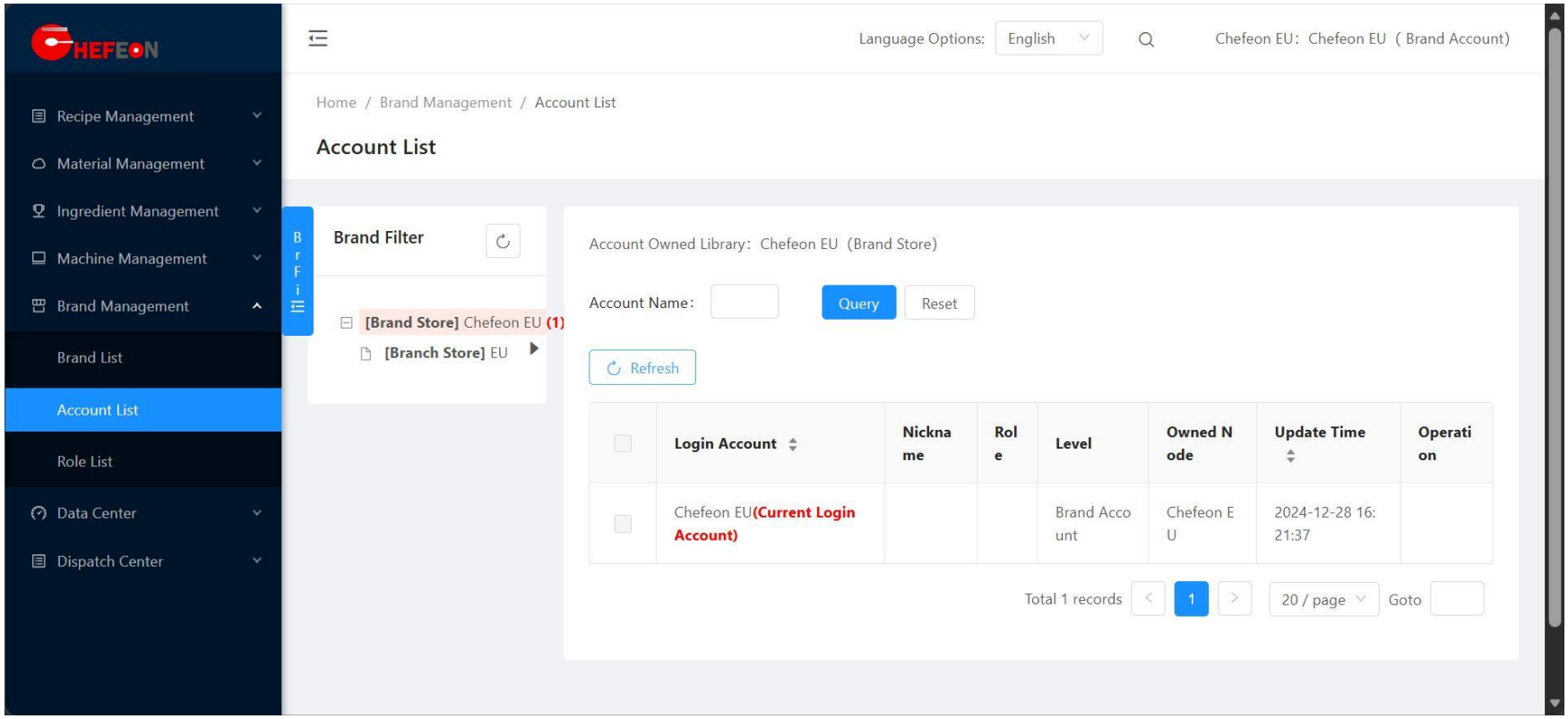
### 3.3.3.3 Account Management

#### 3.3.3.3.1 Function Overview

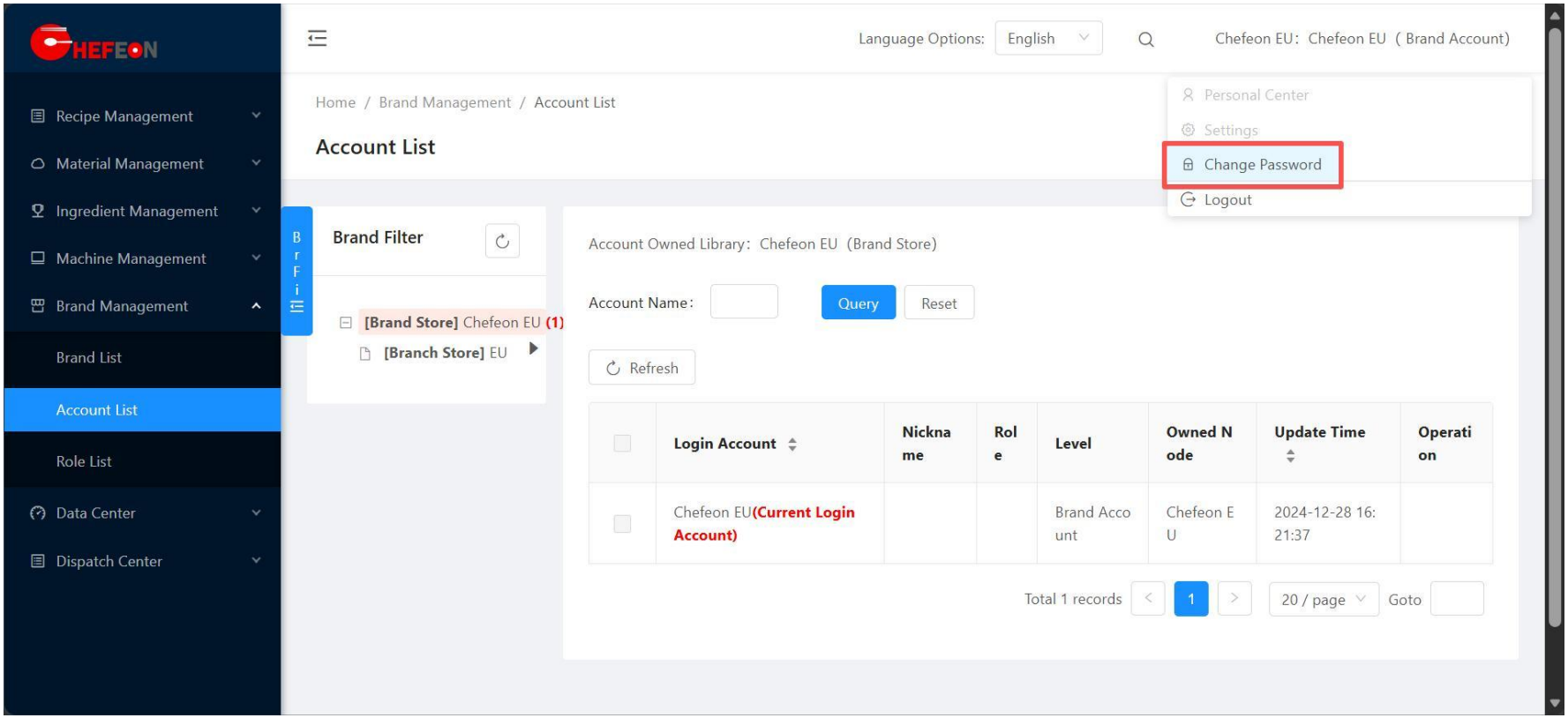
The Account Management module manages user accounts at all levels, supporting add, delete, modify and query operations for egional and store accounts, realizing precise permission assignment and lifecycle management.

#### 3.3.3.3.2 Operation Process

1. **Account Query:** Go to the **Account List** page; expand the brand filter to select regions and stores to view corresponding accounts, which support fuzzy search by username.



2. **Account Add:** Expand the brand filter, select a region and store, click + Create, fill in username, real name, contact information, associate the corresponding role and submit (initial password: 123456, which can be changed after login).
3. **Account Modify:** Click Edit for the target account to modify store affiliation, contact information, role binding and other information (username cannot be modified). To reset the password, click Reset Password to restore it to the initial password 123456.
4. **Account Delete:** Click Delete for the target account and confirm to remove it (deleted accounts cannot be recovered).
5. **Change Password for Current Account:** After login, hover the mouse over the brand name in the upper right corner, select **Change Password**, enter passwords in sequence and click Confirm.





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### 3.3.3.3.3 Precautions

The default administrator account cannot be deleted. Please assign roles accurately to avoid data security risks.

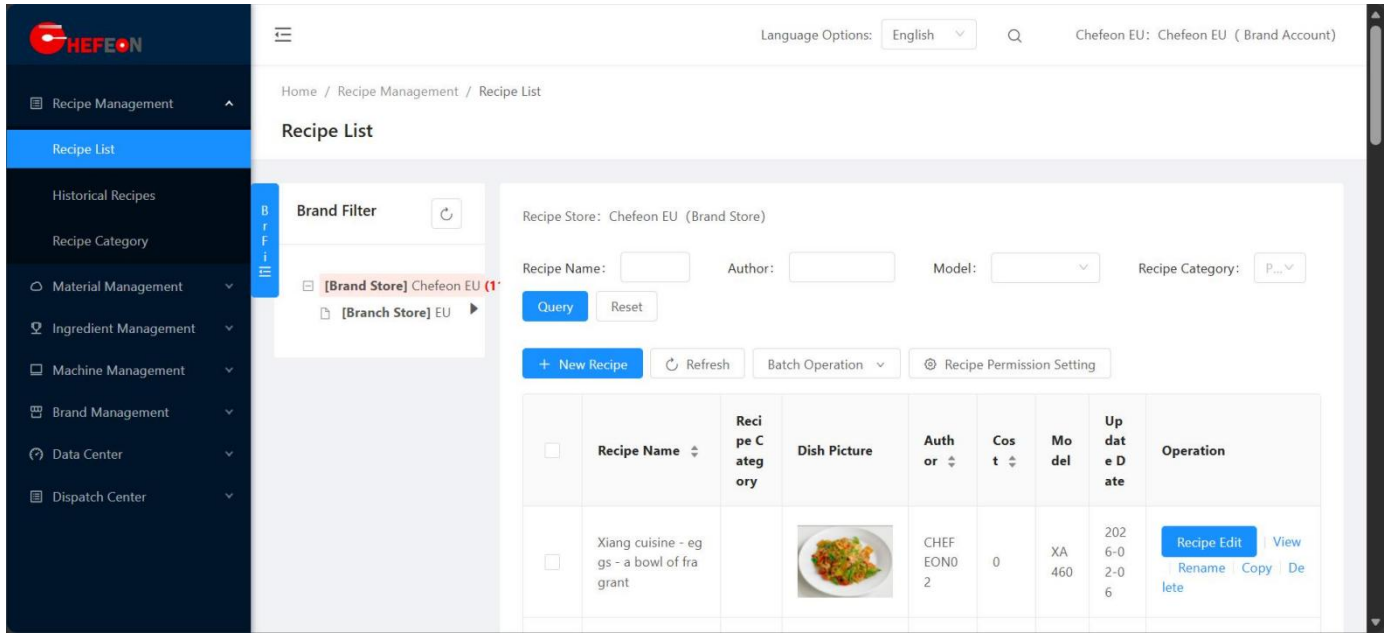
## 3.3.3.4 Recipe Management

### 3.3.3.4.1 Function Overview

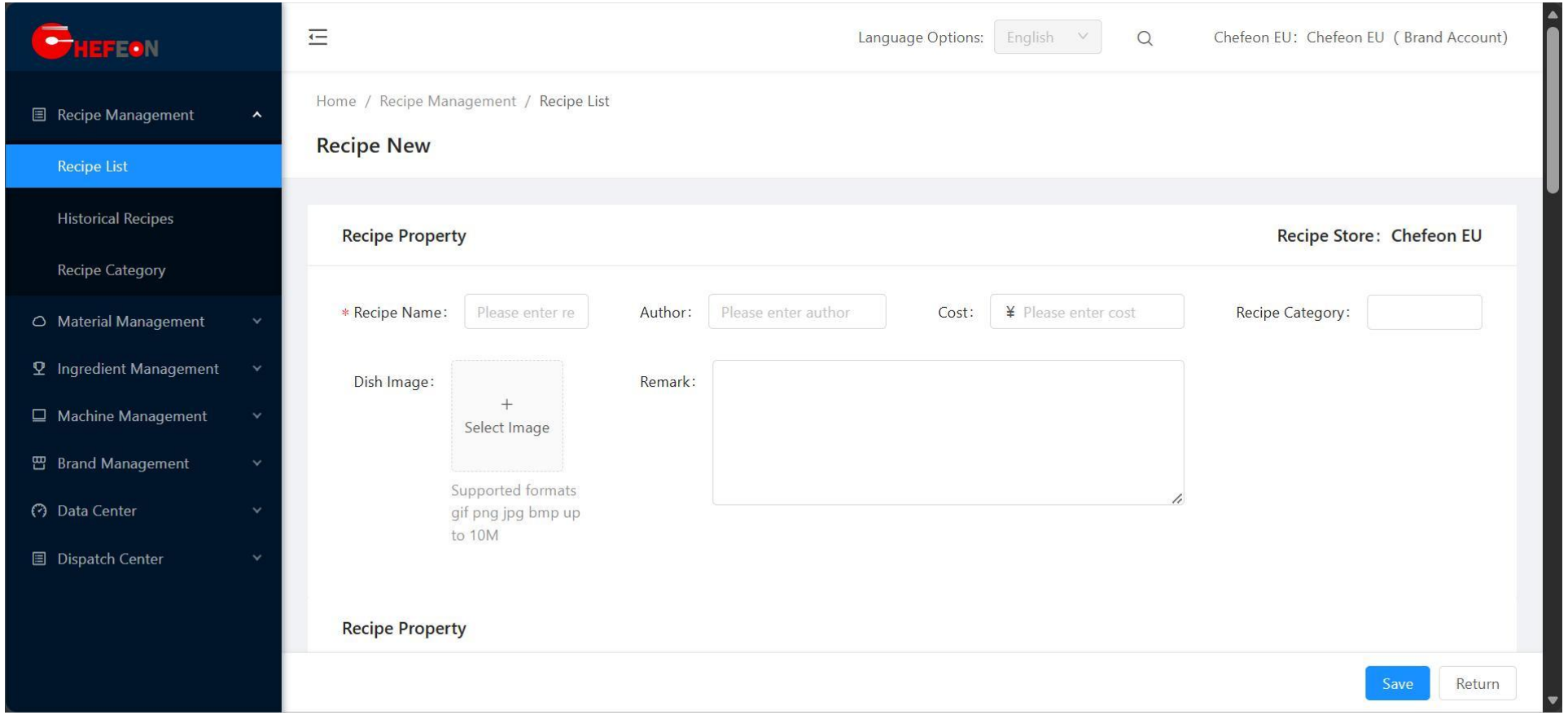
The Recipe Management module supports the full lifecycle management of recipes, including add, delete, modify, query, burn, burn removal, copy recipe, copy recipe unit, sort recipe specifications, share recipe, transfer library, recipe permission configuration, merge recipe. Deleted recipes will be moved to the Historical Recipe Library and can be restored. Recipe category management is also supported.

### 3.3.3.4.2 Basic Recipe Management Process

1. **Recipe Query:** Go to Recipe Management > Current Recipes; recipes can be filtered by name, author, model, category and other conditions.

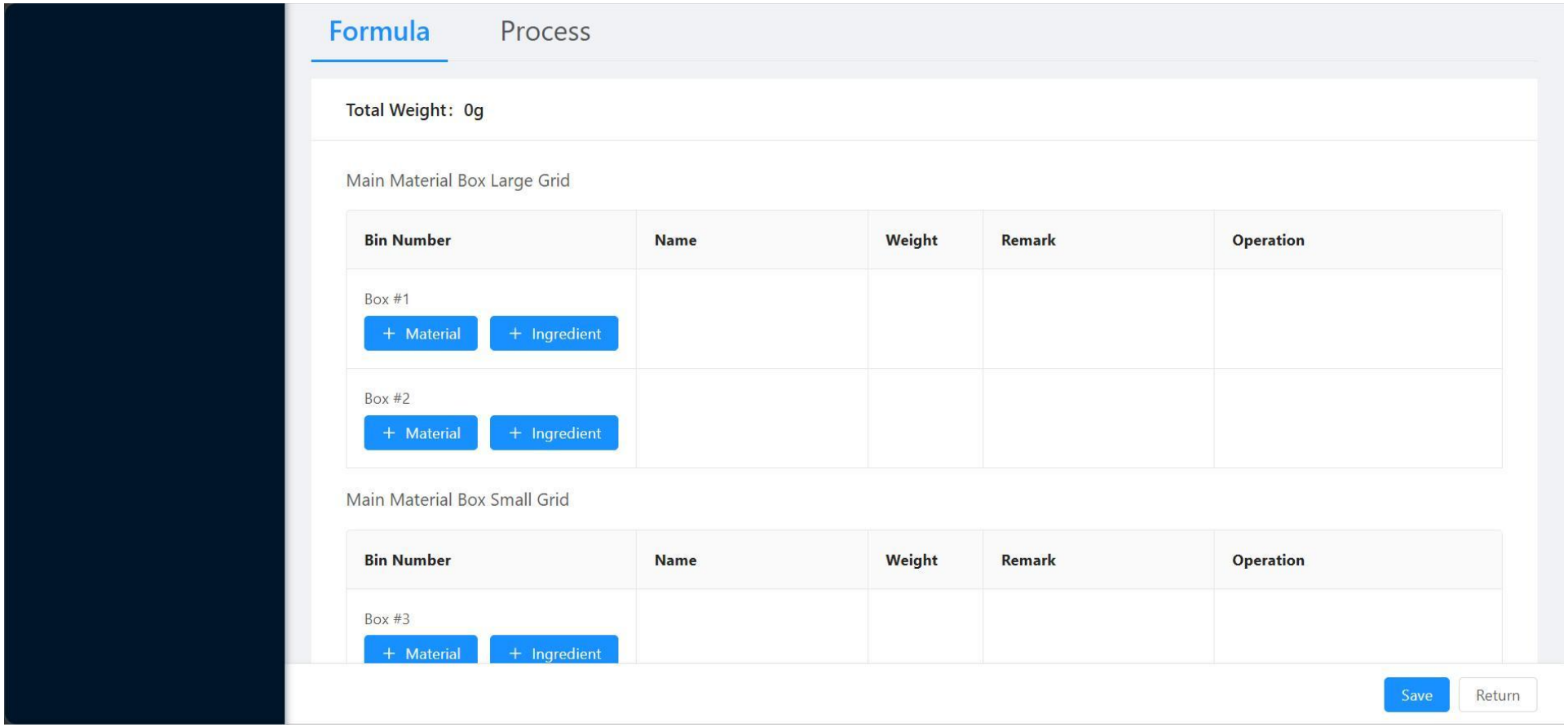


2. **Recipe Add:** Click Add Recipe, fill in basic information such as name, author, recipe category, upload product image and remarks, upload boxed image (optional), set specifications and models, maintain formula and process information, then submit.

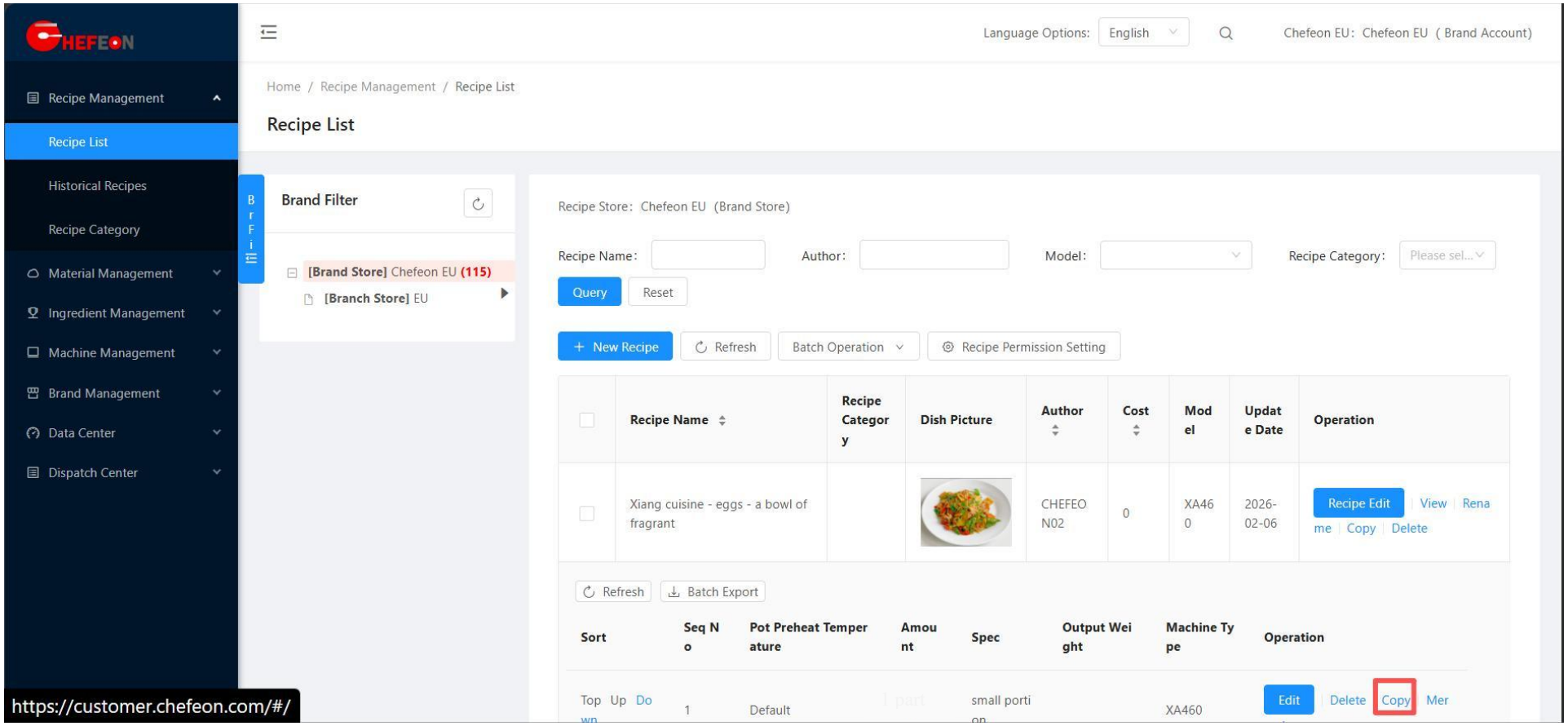




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Formula
Process
Total Weight: 0g
Main Material Box Large Grid
Bin Number
Name
Weight
Remark
Operation
Box #1
+ Material
+ Ingredient
Box #2
+ Material
+ Ingredient
Main Material Box Small Grid
Bin Number
Name
Weight
Remark
Operation
Box #3
+ Material
+ Ingredient
Save
Return

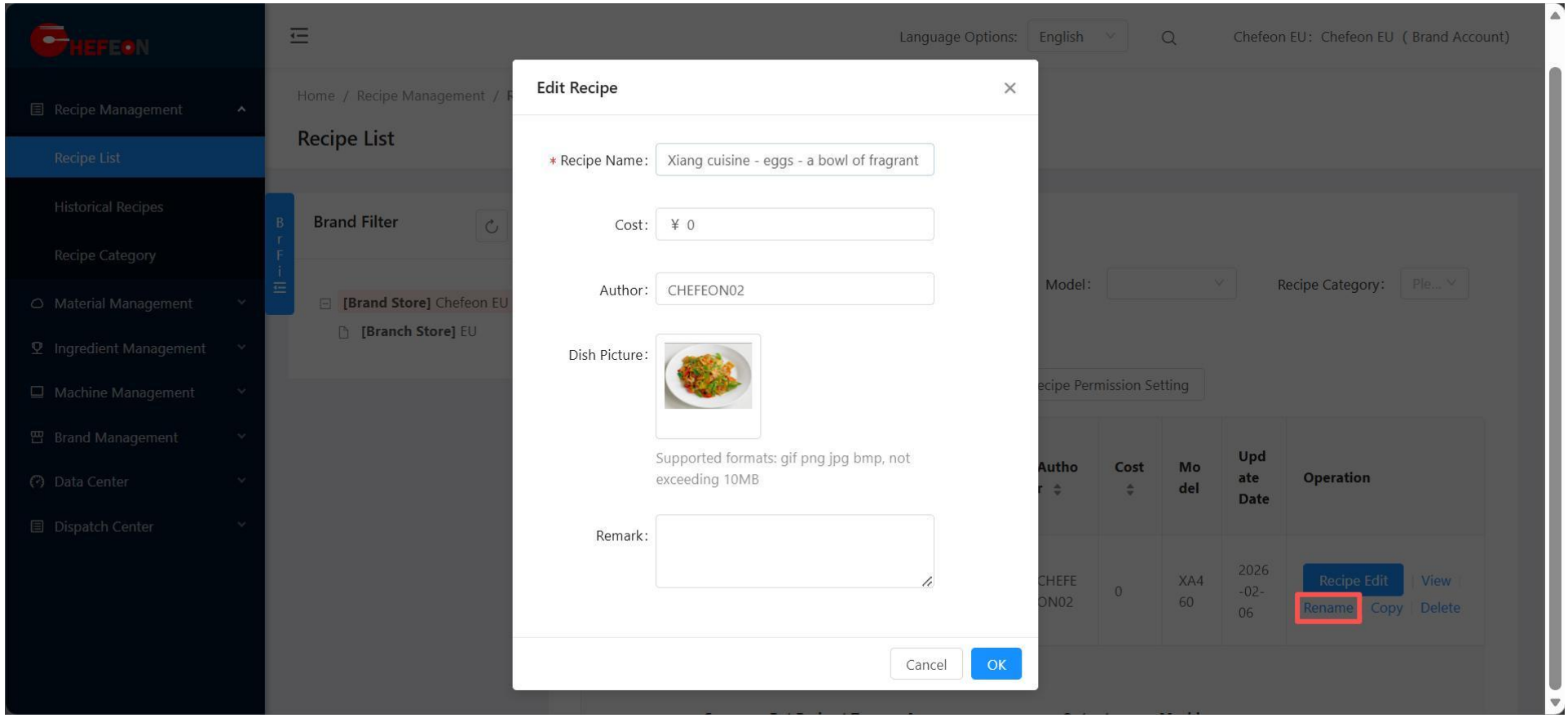
3. **Add/Copy Recipe Specification:** For the target recipe, click Edit Recipe, then click Copy for the target specification, enter a new specification name (formula and process can be modified), and click Save.



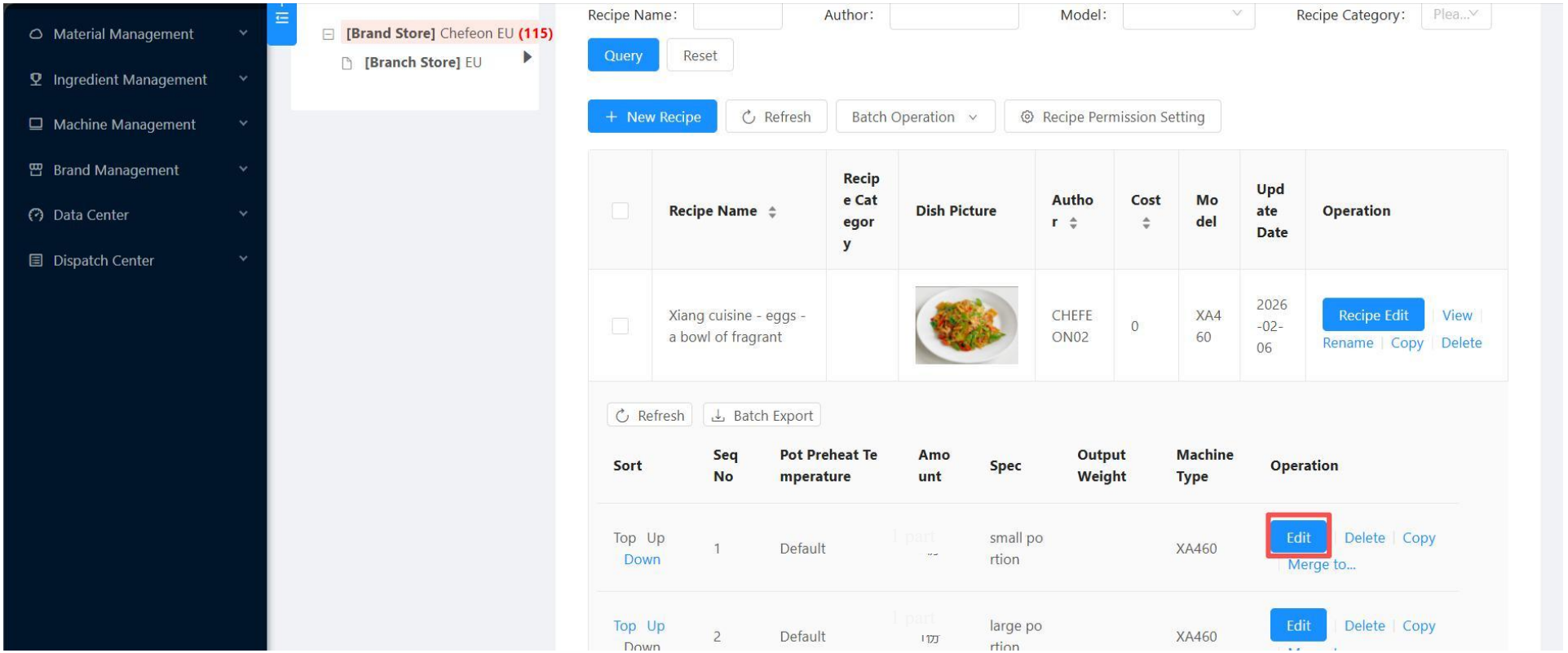


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4. **Modify Basic Information:** For the target recipe, click Rename to modify name, cost, author, product image and remarks (modified recipes that have been burned to machines must be re-burned to take effect).



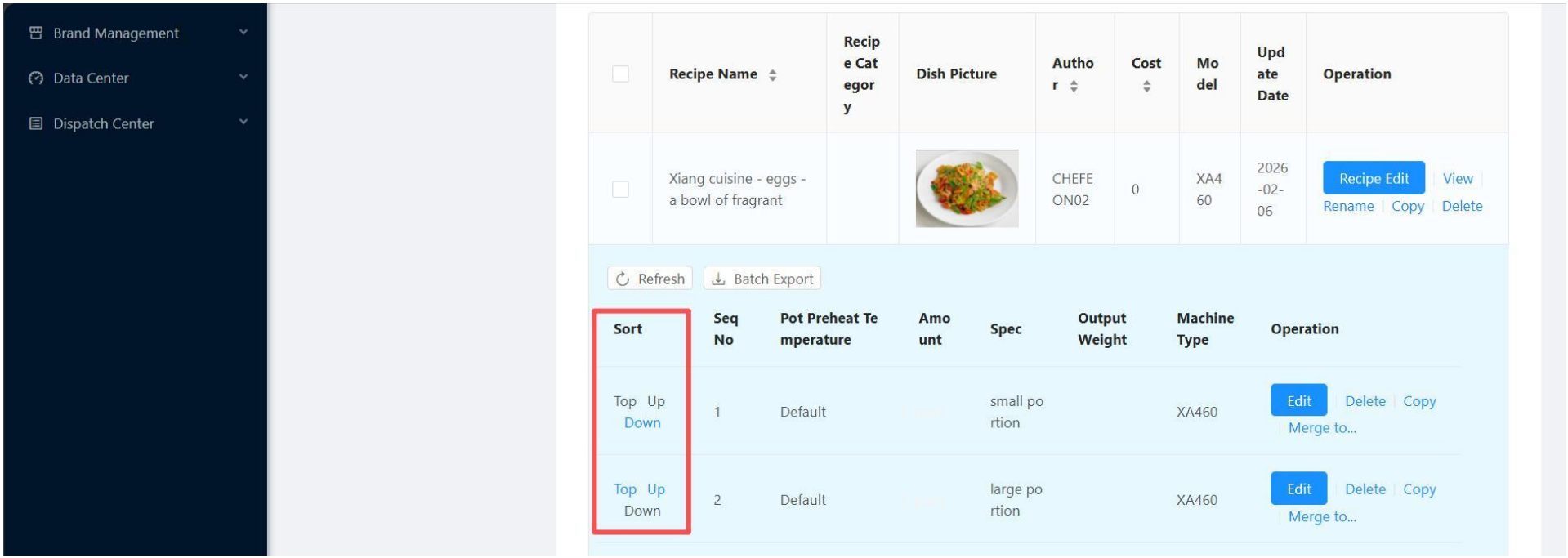
5. **Modify Recipe Specification:** For the target recipe, click Edit Recipe, then click Edit for the target specification to modify formula, process and other content (re-burn required).



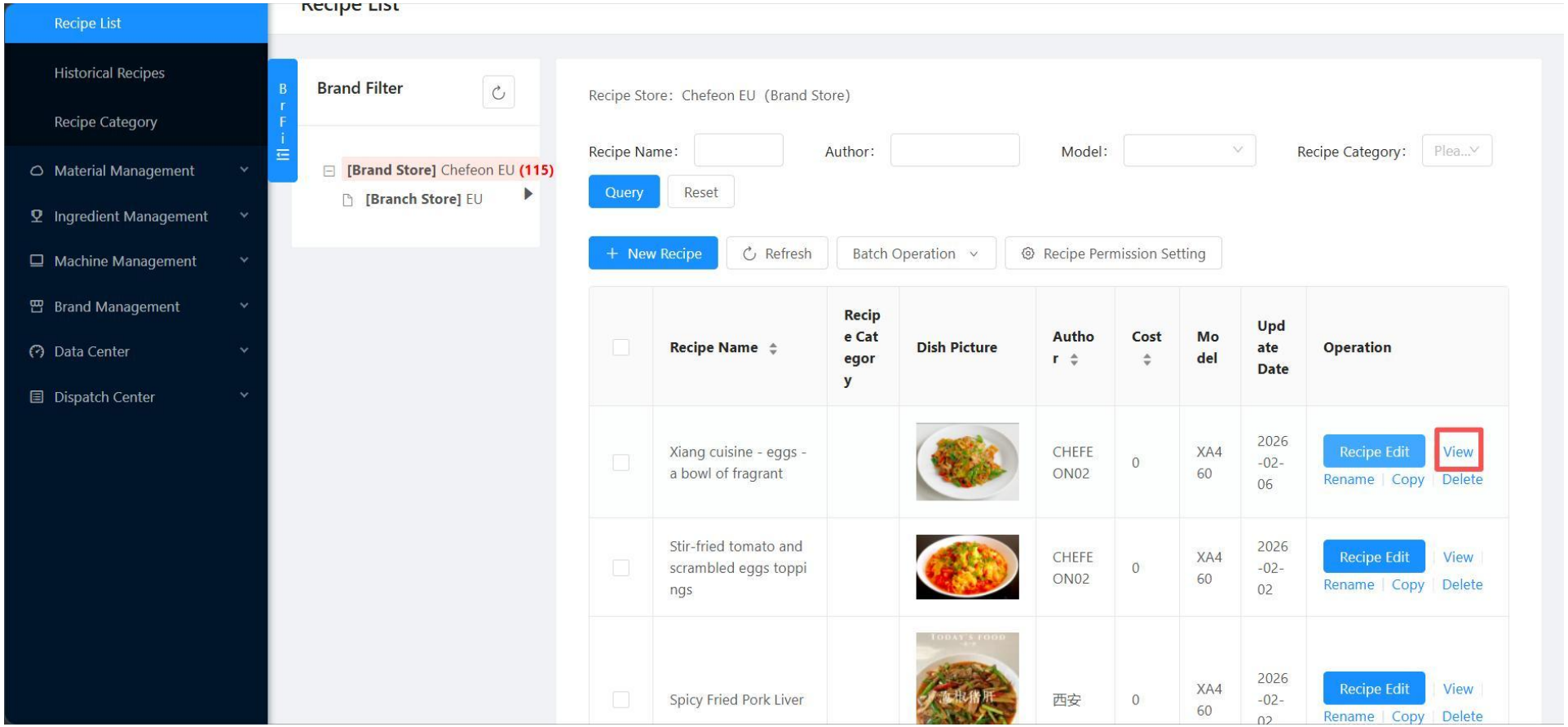


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6. **Sort Recipe Specifications:** For the target recipe, click Edit Recipe and use sorting buttons to adjust the order (re-burn required).



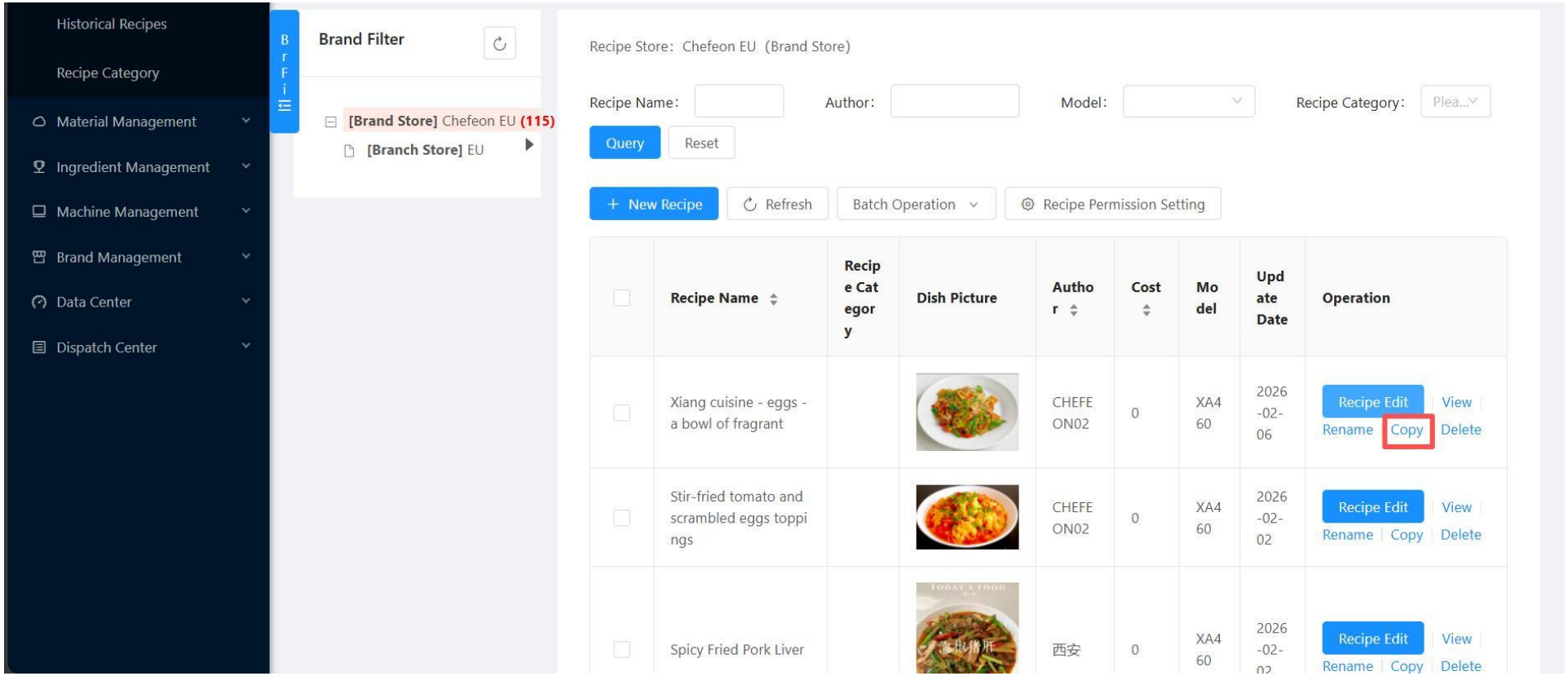
7. **View Recipe:** For the target recipe, click View to check basic information, specifications, formula and process.



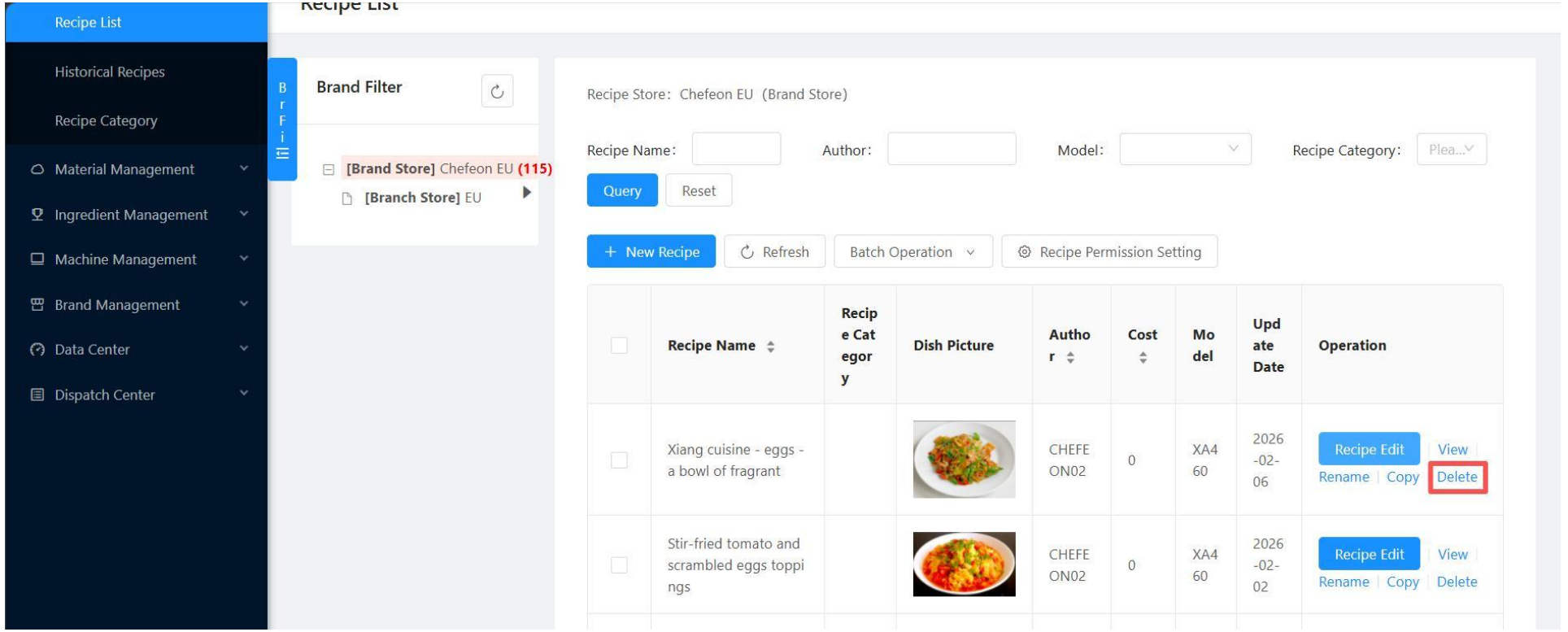


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8. **Copy Recipe:** For the target recipe, click Copy; the system will generate a new identical recipe that can be edited independently.



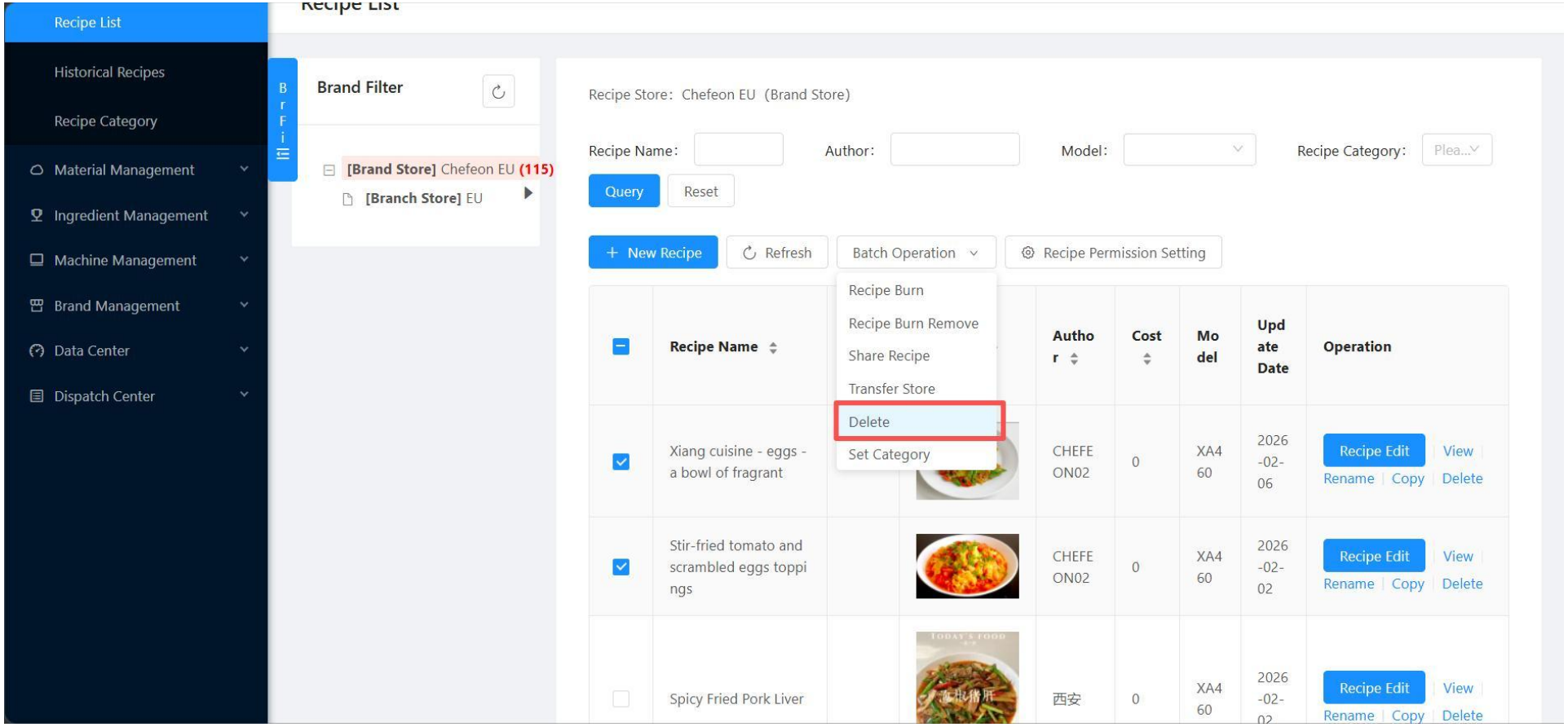
9. **Delete Recipe:** For the target recipe, click Delete; the recipe will be moved to Historical Recipes



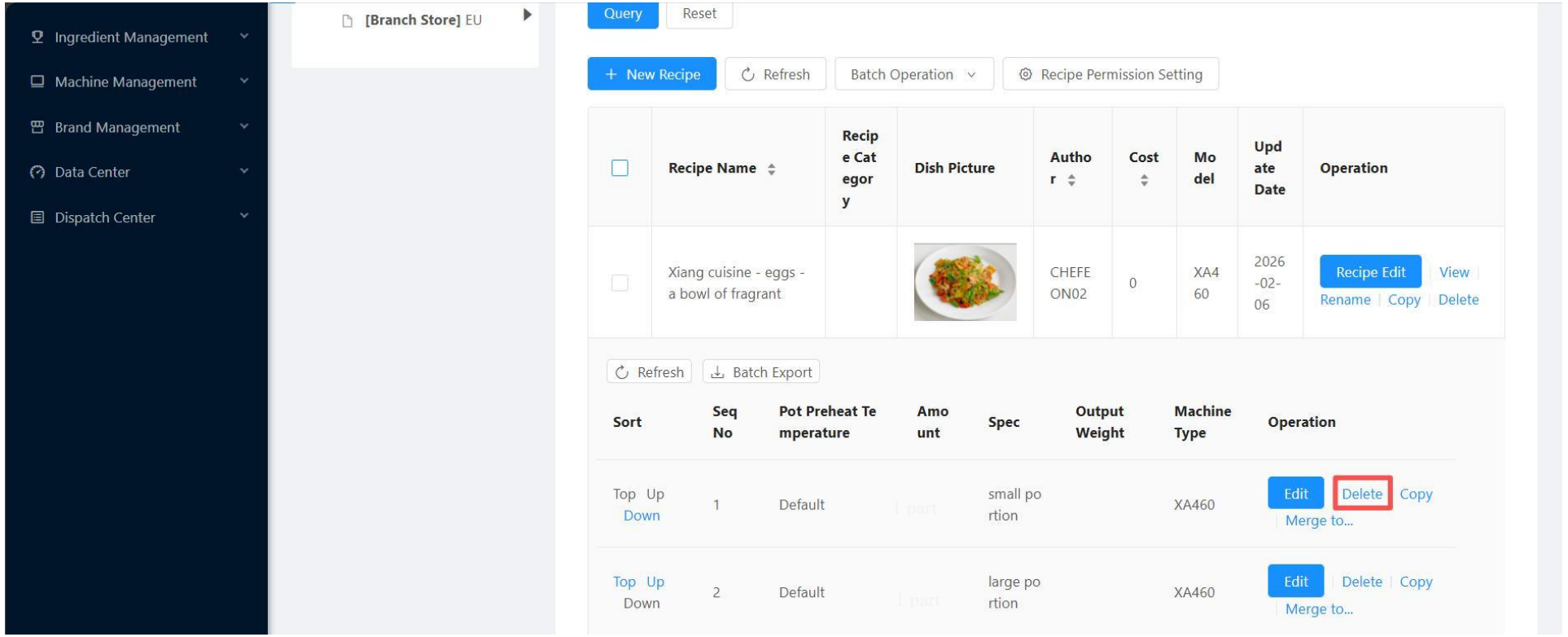


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10. **Batch Delete Recipes:** Select multiple recipes, click Batch Operation > Delete, then confirm.



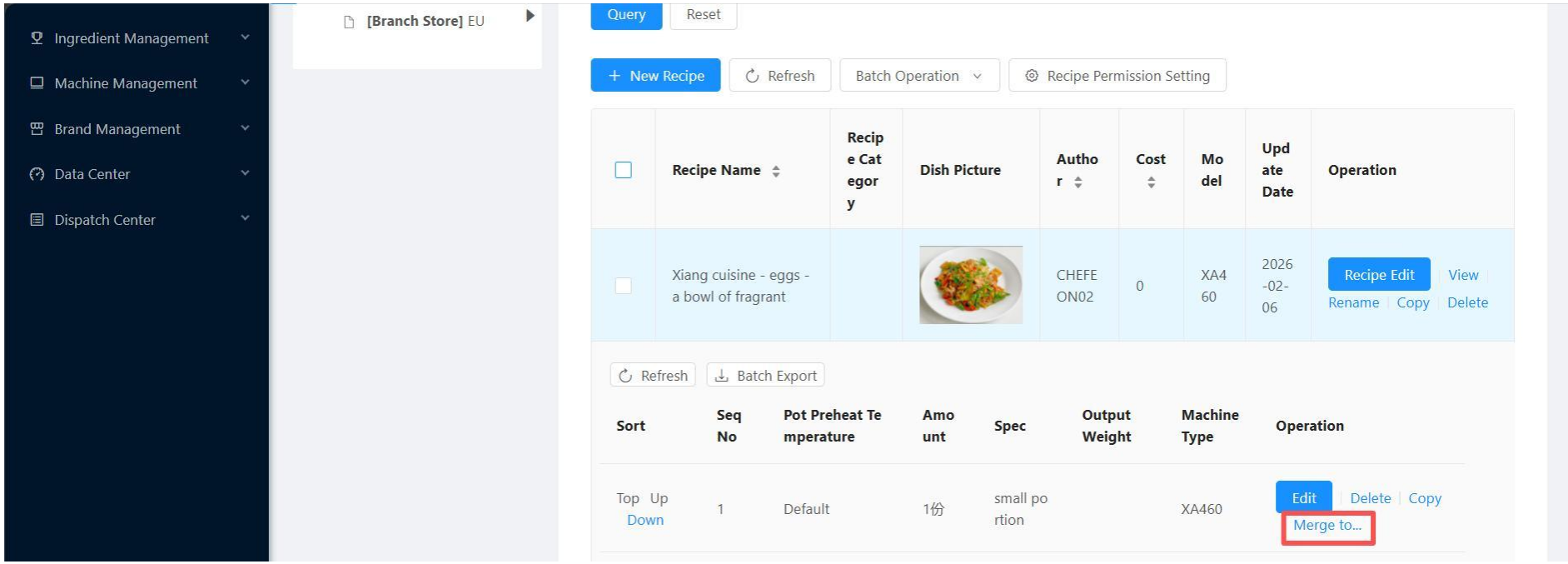
11. **Delete Recipe Specification:** For the target recipe, click Edit Recipe, then click Delete for the target specification (cannot be recovered; re-burn required).

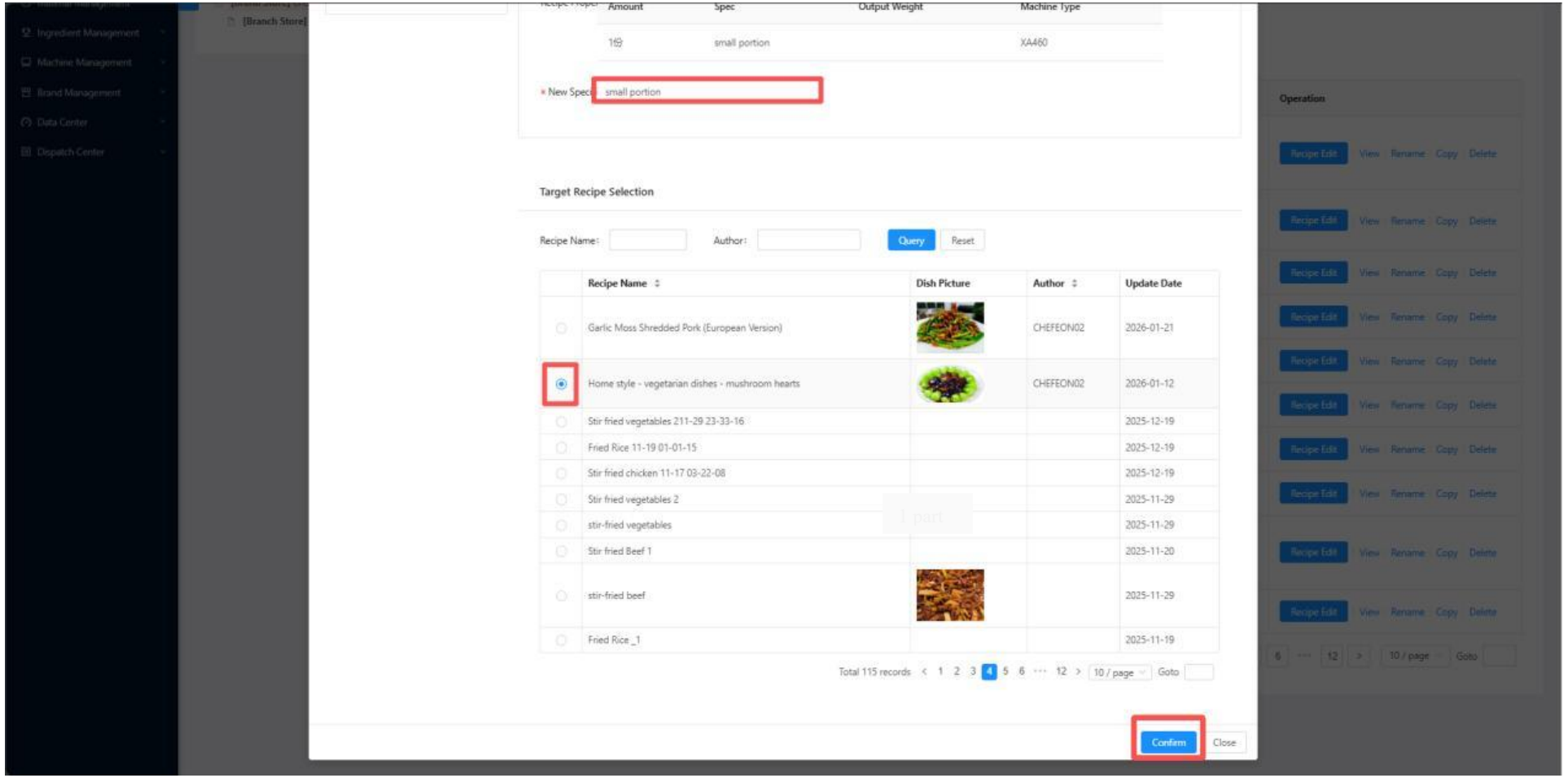




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12. **Merge Specifications:** For the target recipe, click Edit Recipe, then click Merge to… for the target specification, select the target recipe, rename if needed, and confirm.

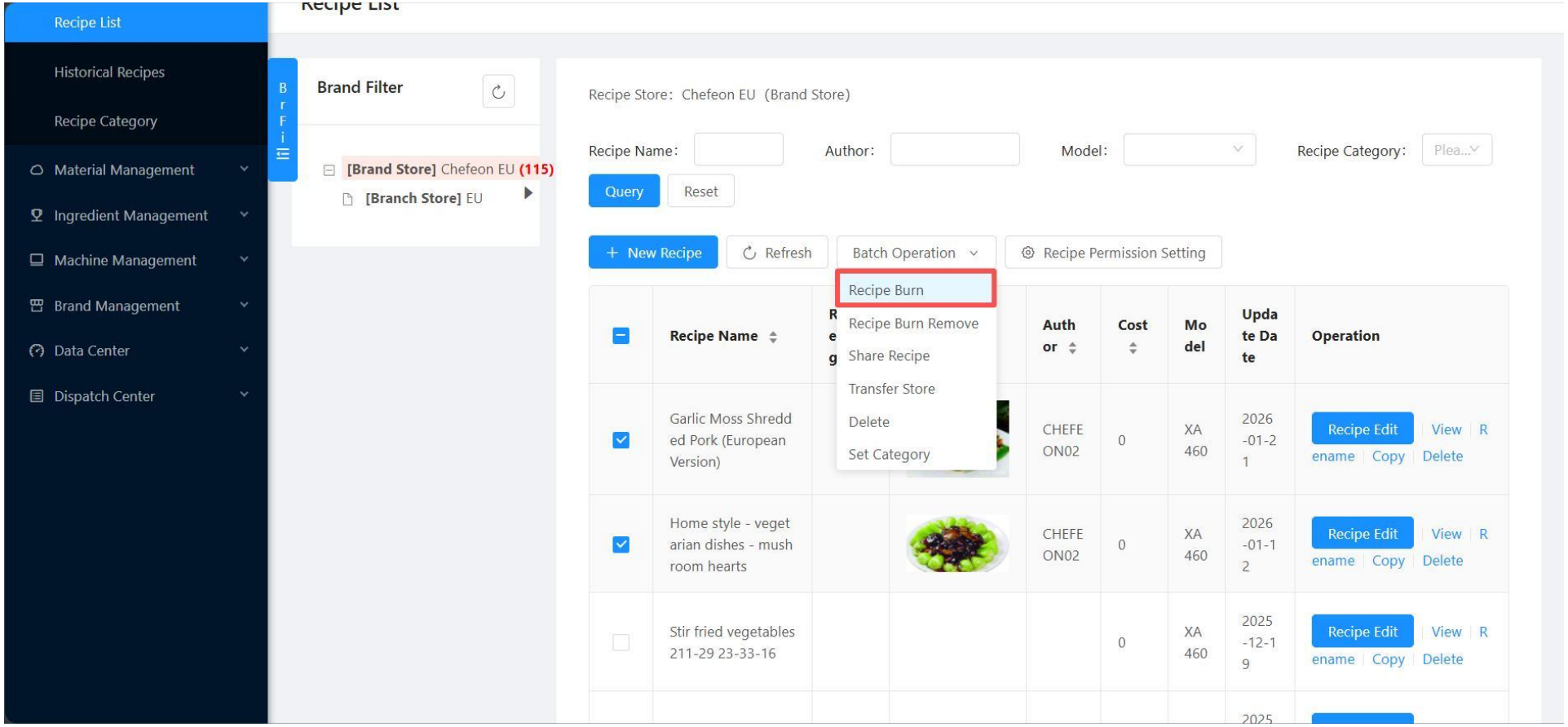


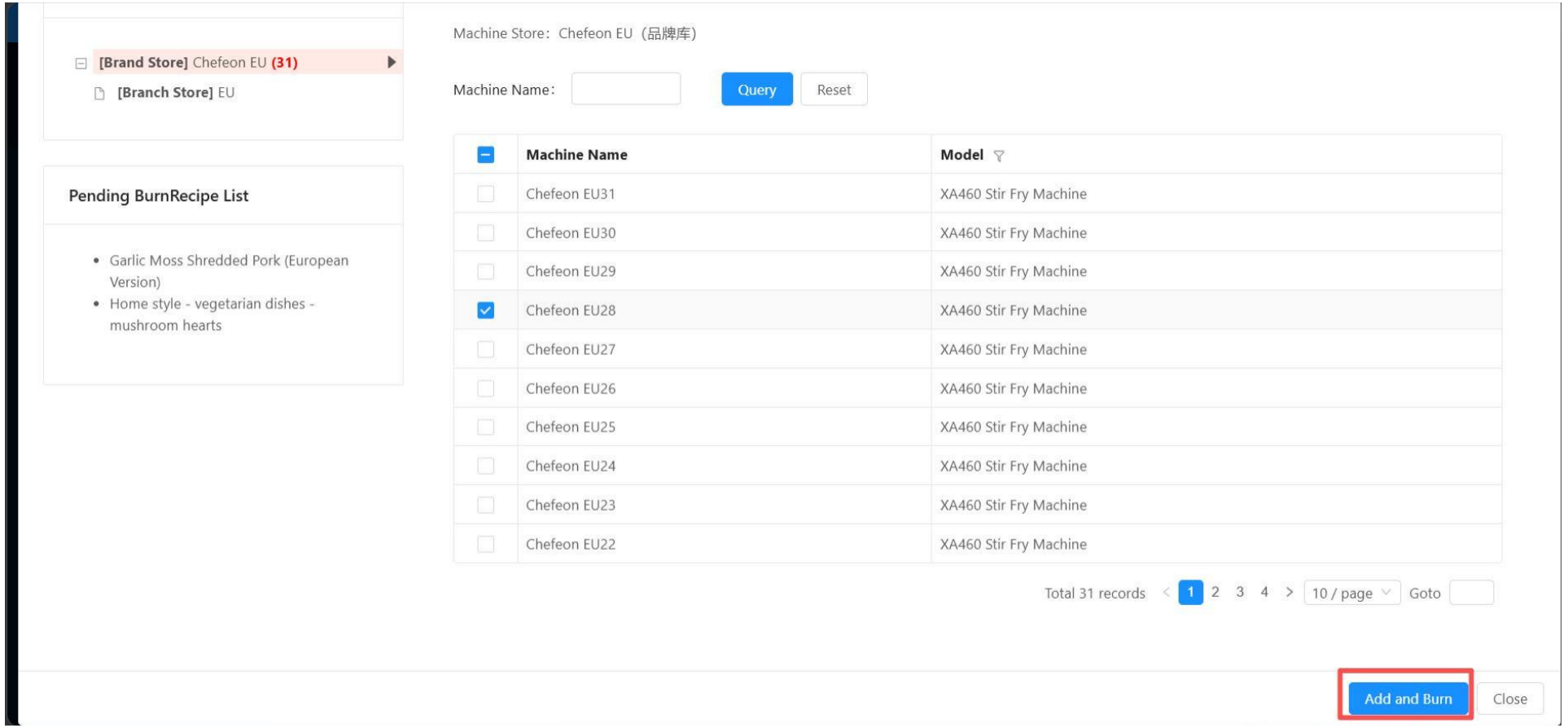




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13. **Burn Recipe:** Select target recipes, click Batch Operation > Burn Recipe, select target machines (single or multiple), and confirm (machines must be online).

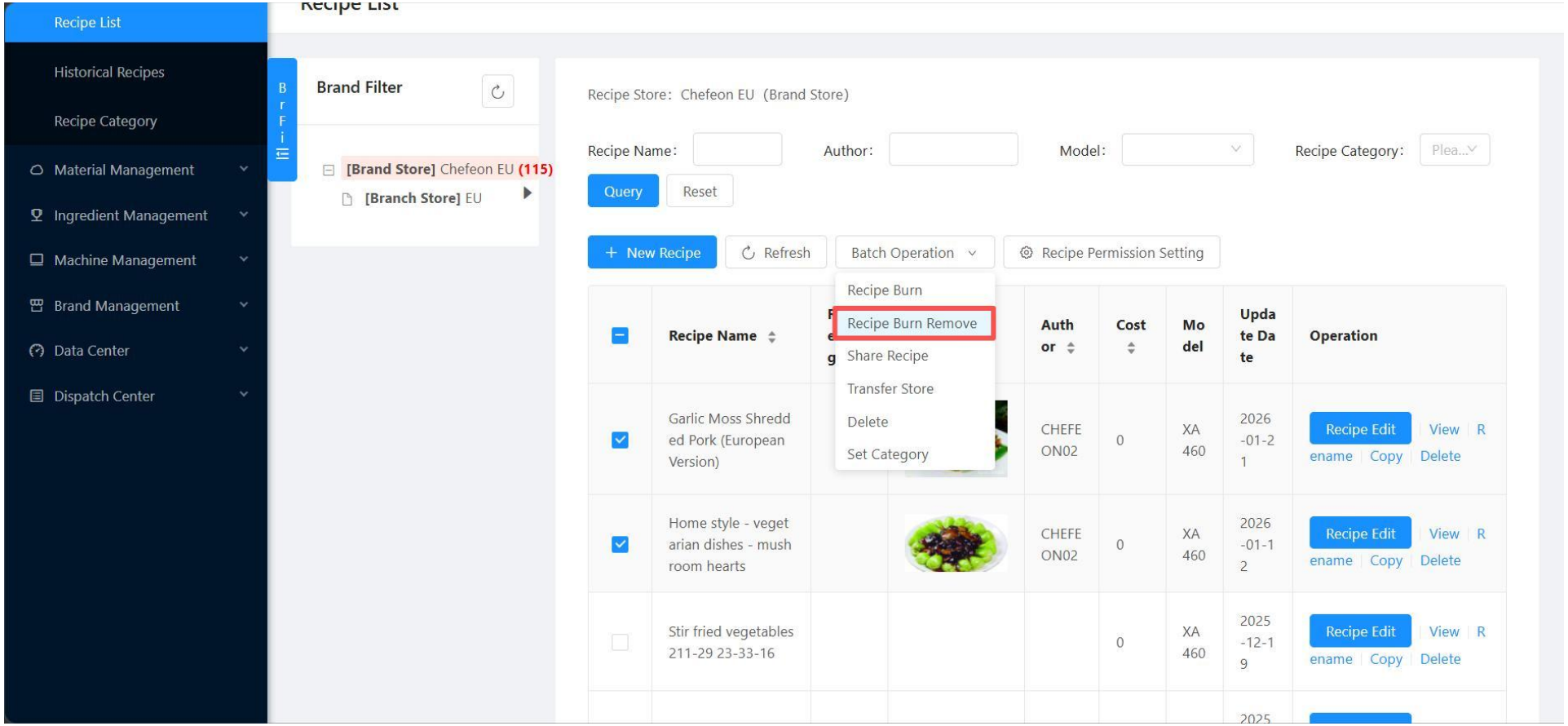


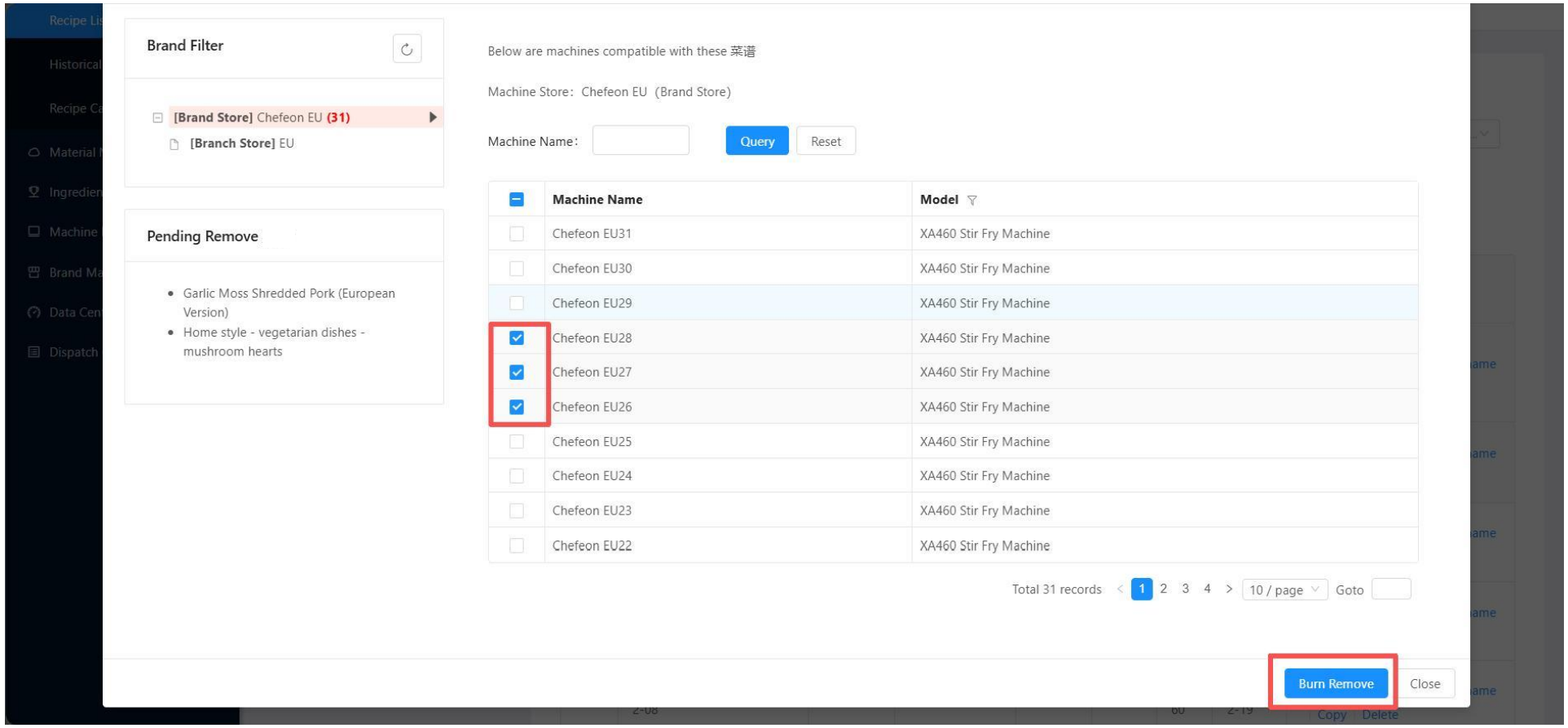




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14. **Remove Burned Recipe:** Select target recipes, click Batch Operation > Remove Burned Recipe, select target machines and confirm.

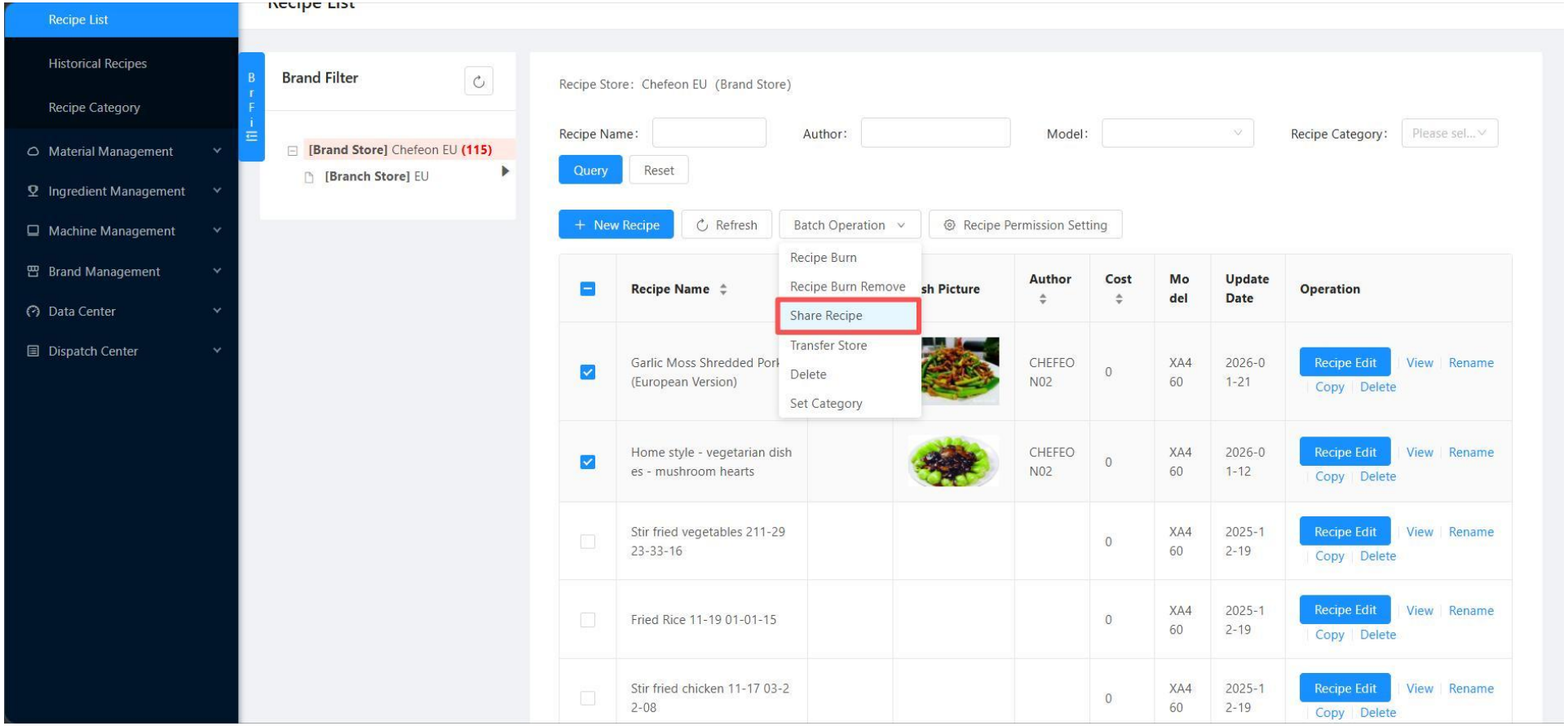


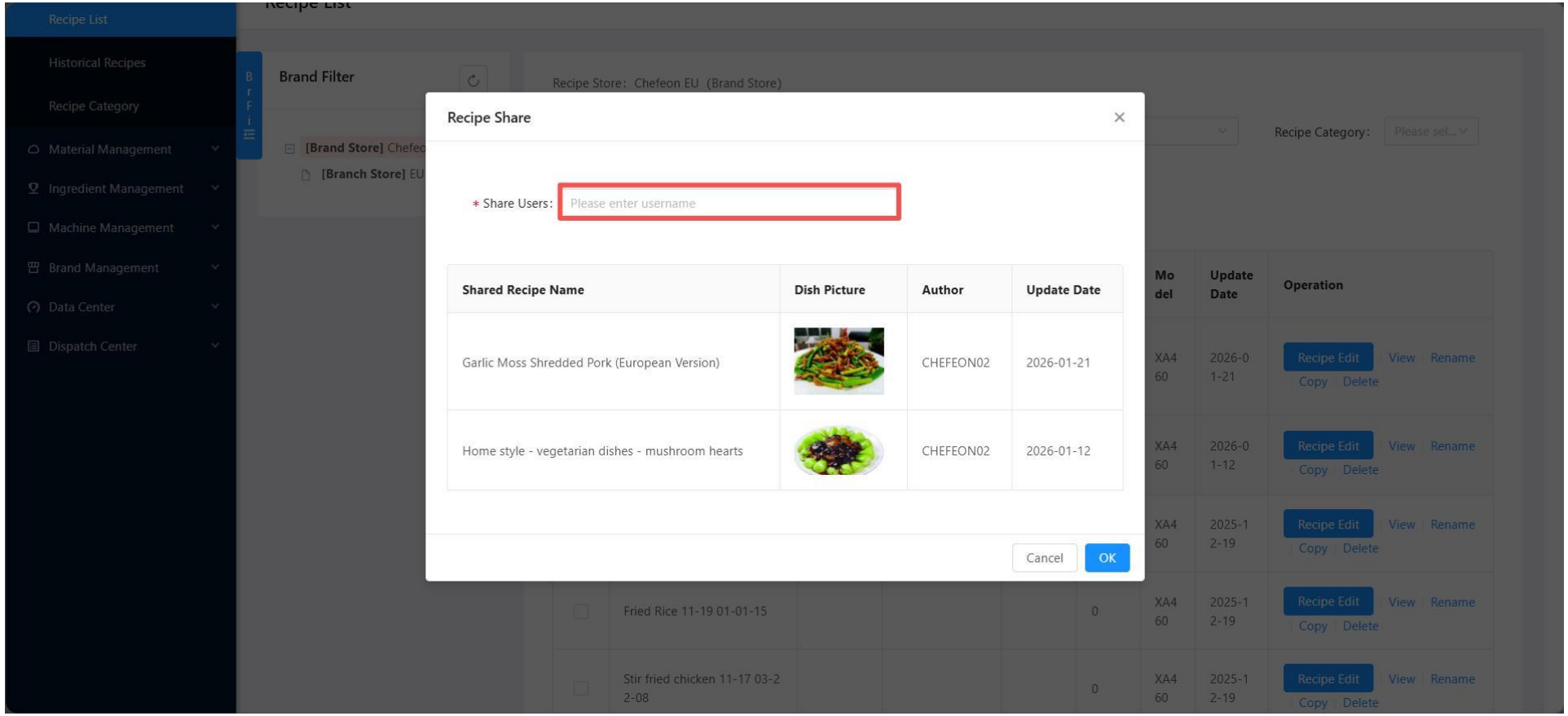




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15. **Share Recipe:** Select target recipes, click Batch Operation > Share Recipe, enter the target customer and confirm.(For recipe sharing between brands)

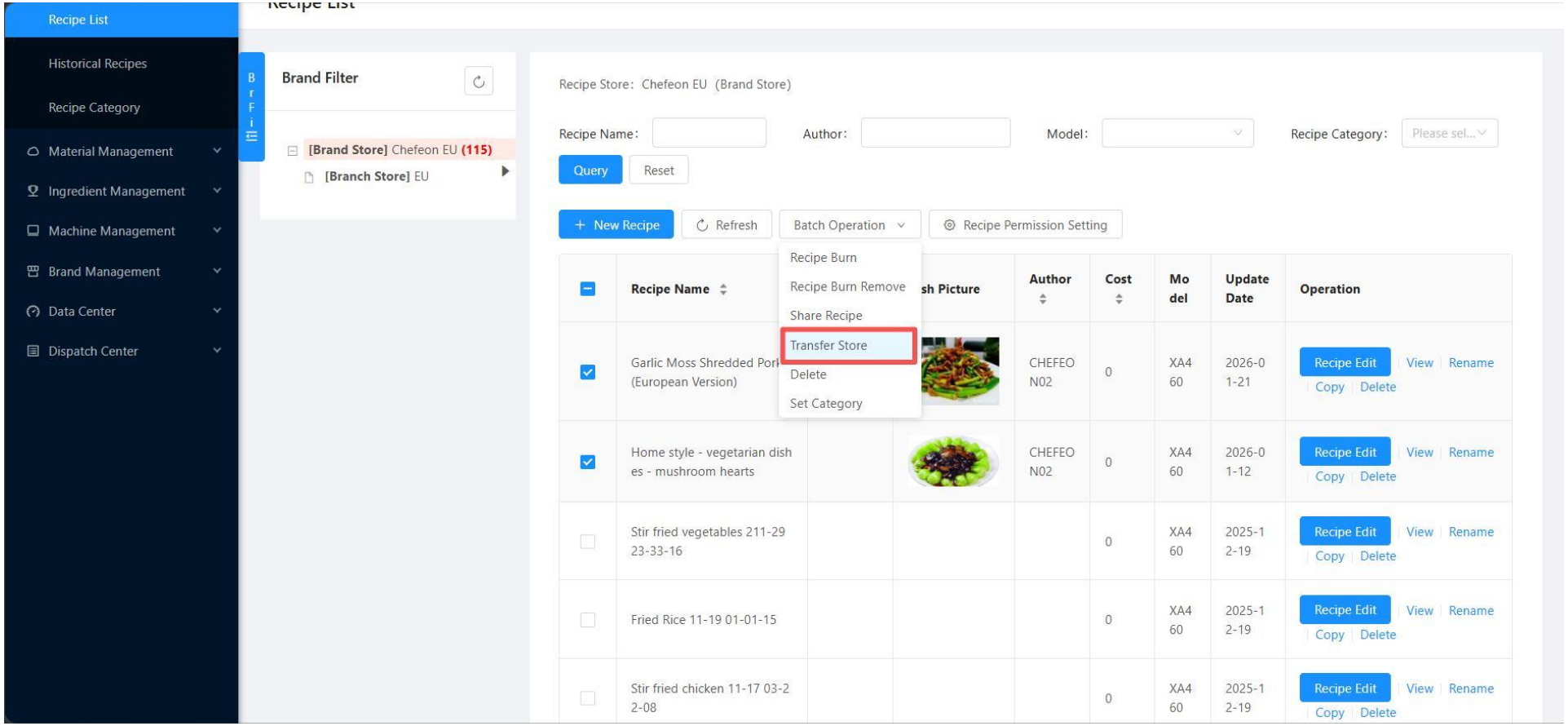




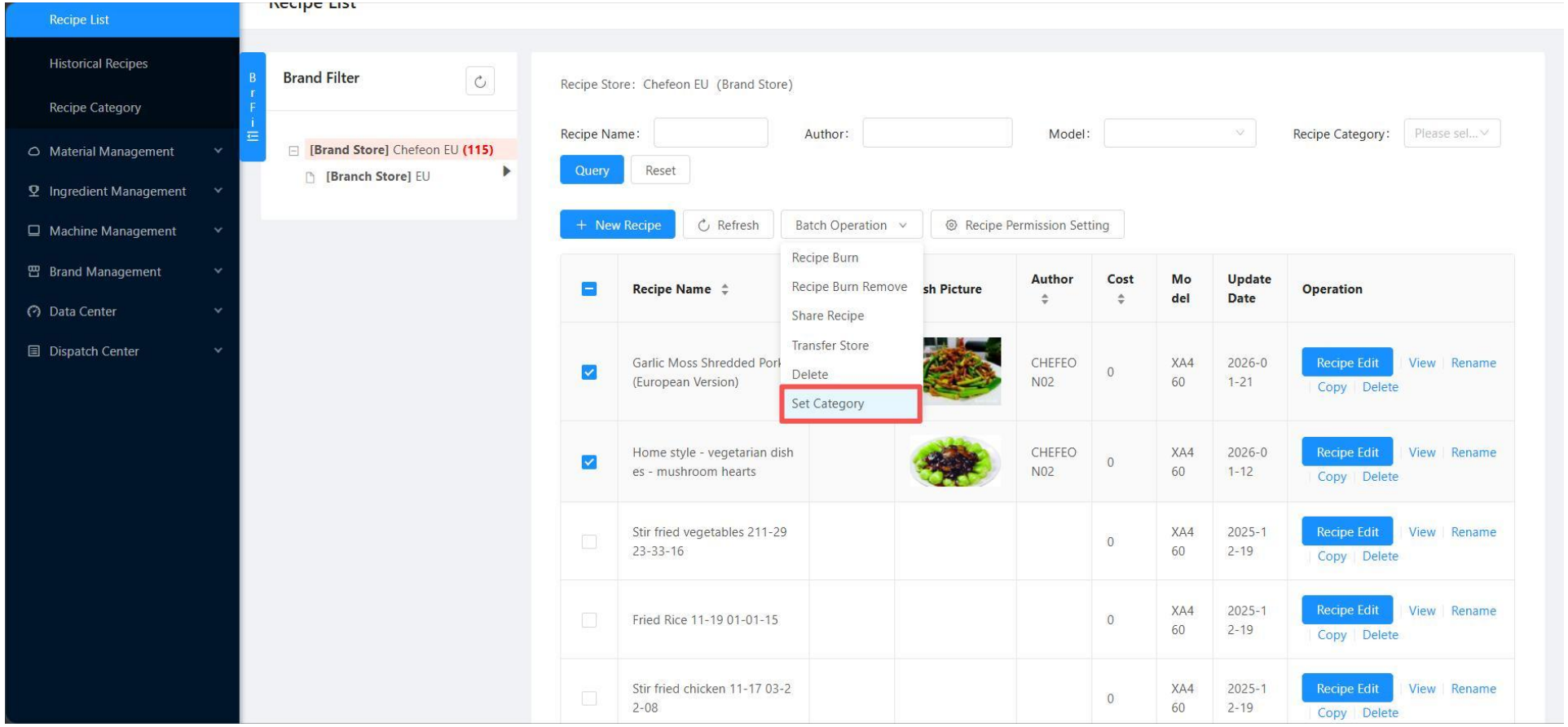


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16. **Transfer Library:** Select target recipes, click Batch Operation > Transfer Library, select a new organizational node and confirm.



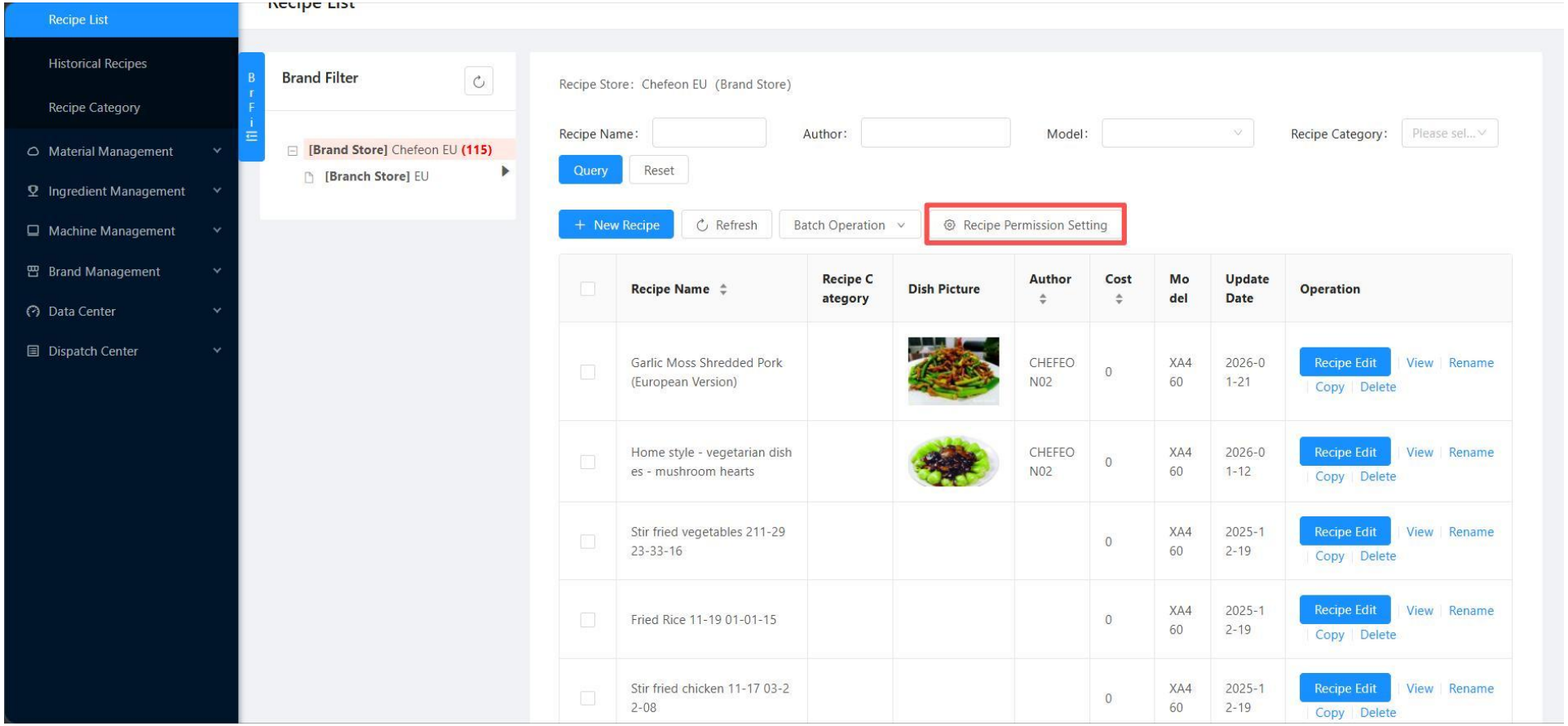
17. **Set Recipe Category:** Select multiple recipes, click Batch Operation > Set Category, select a category and confirm (machines must be online).

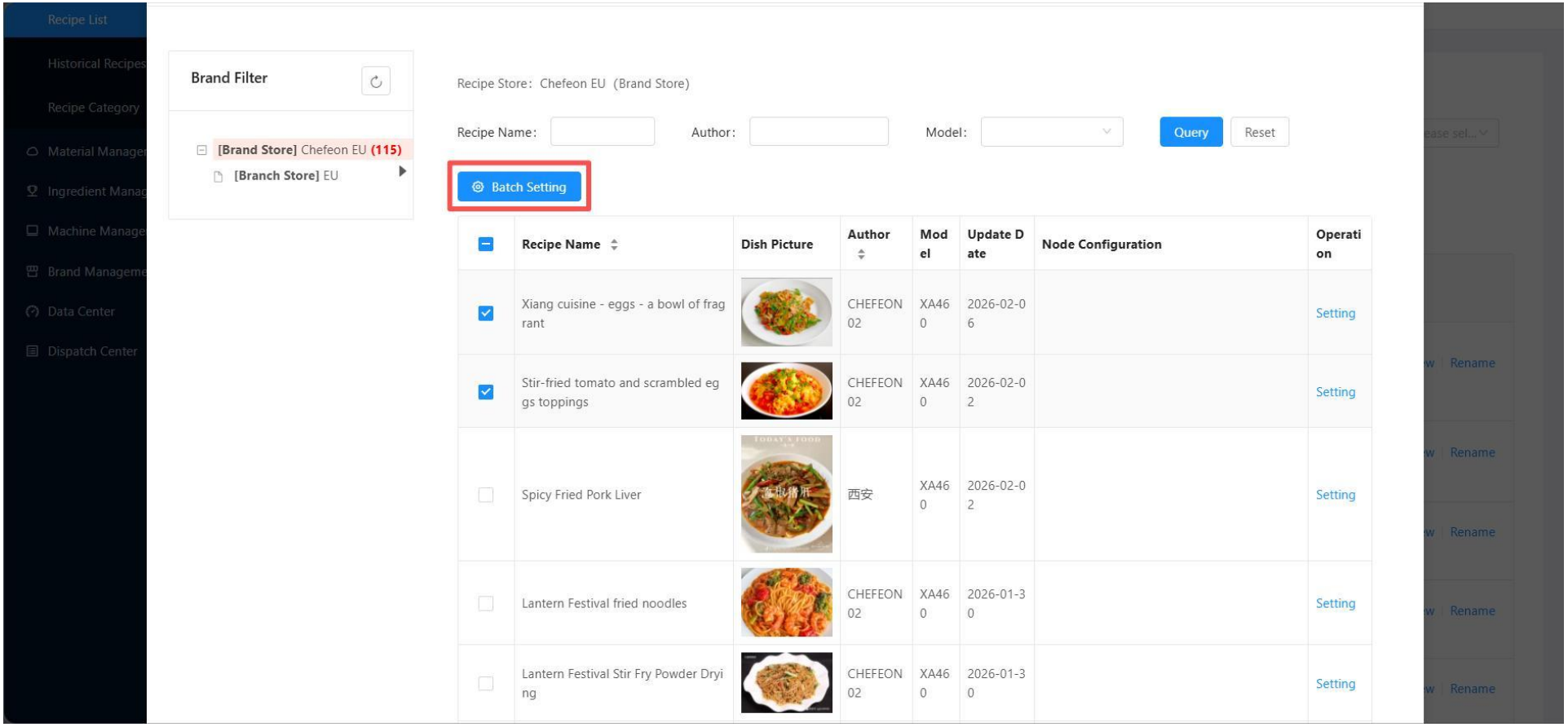




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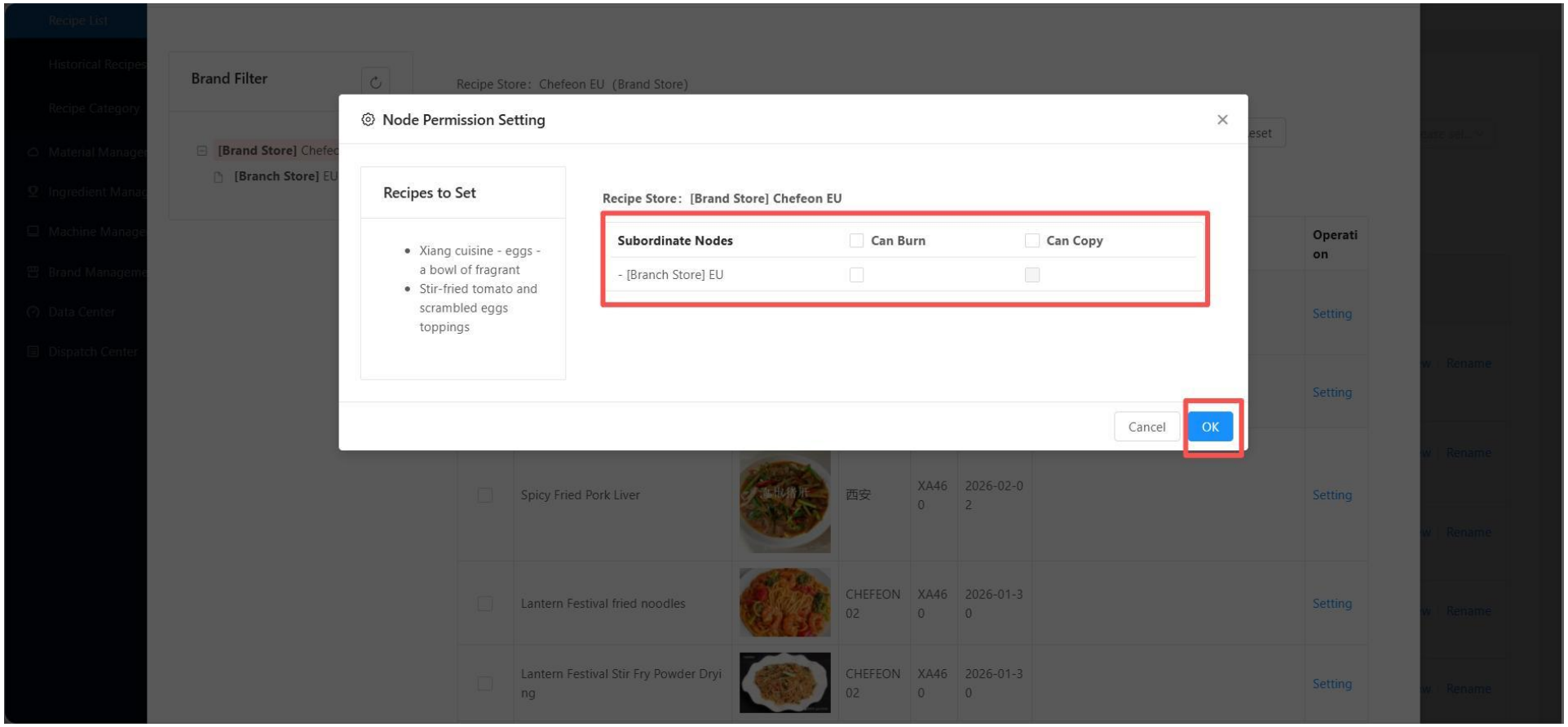
18. **Recipe Permission Configuration:** Click Recipe Permission Settings, select target recipes, set view and burn permissions for target regions/stores.(For recipe sharing within the same brand)





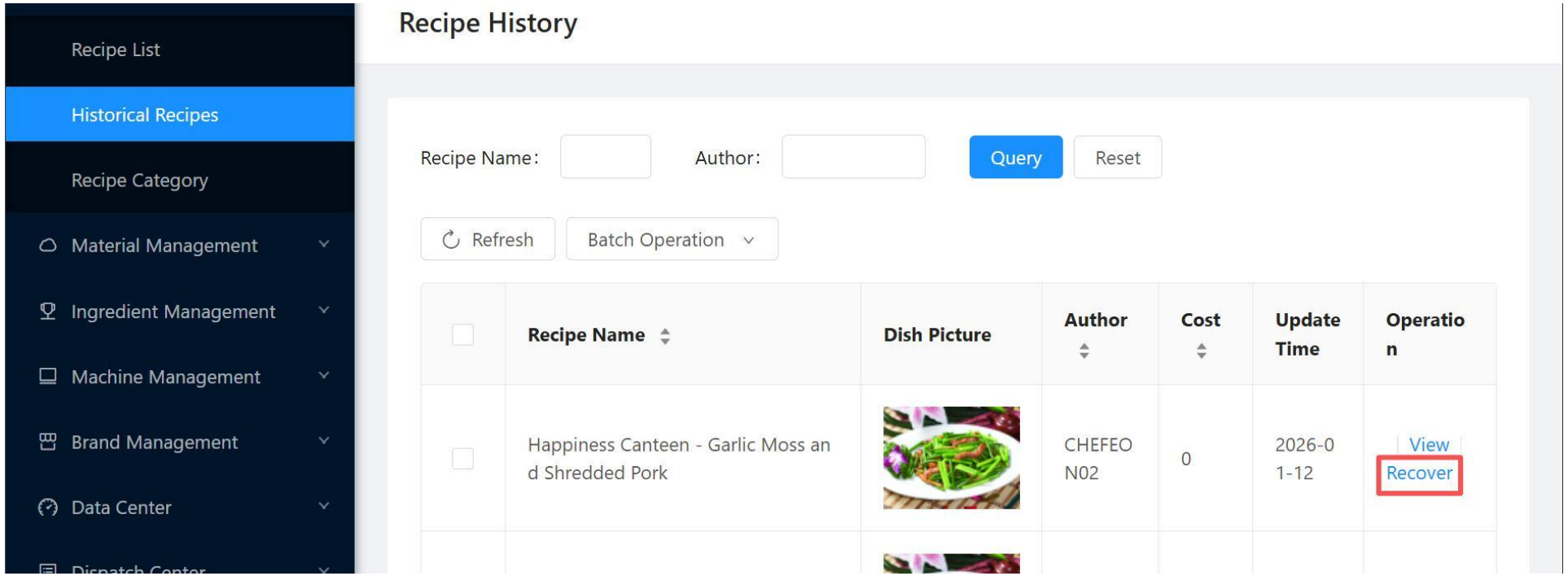


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Node Permission Setting
Recipes to Set
Xiang cuisine - eggs - a bowl of fragrant
Stir-fried tomato and scrambled eggs toppings
Recipe Store: [Brand Store] Chefeon EU
Subordinate Nodes
Can Burn
Can Copy
- [Branch Store] EU
Cancel
OK
Brand Filter
Recipe Store: Chefeon EU (Brand Store)
Operation
Setting
Spicy Fried Pork Liver
Lantern Festival fried noodles
Lantern Festival Stir Fry Powder Drying

### 3.3.3.4.3 Historical Recipe Recovery

Go to **Recipe Management > Historical Recipes,** search by recipe name or author, click **Restore** and confirm to return the recipe to the brand recipe library.

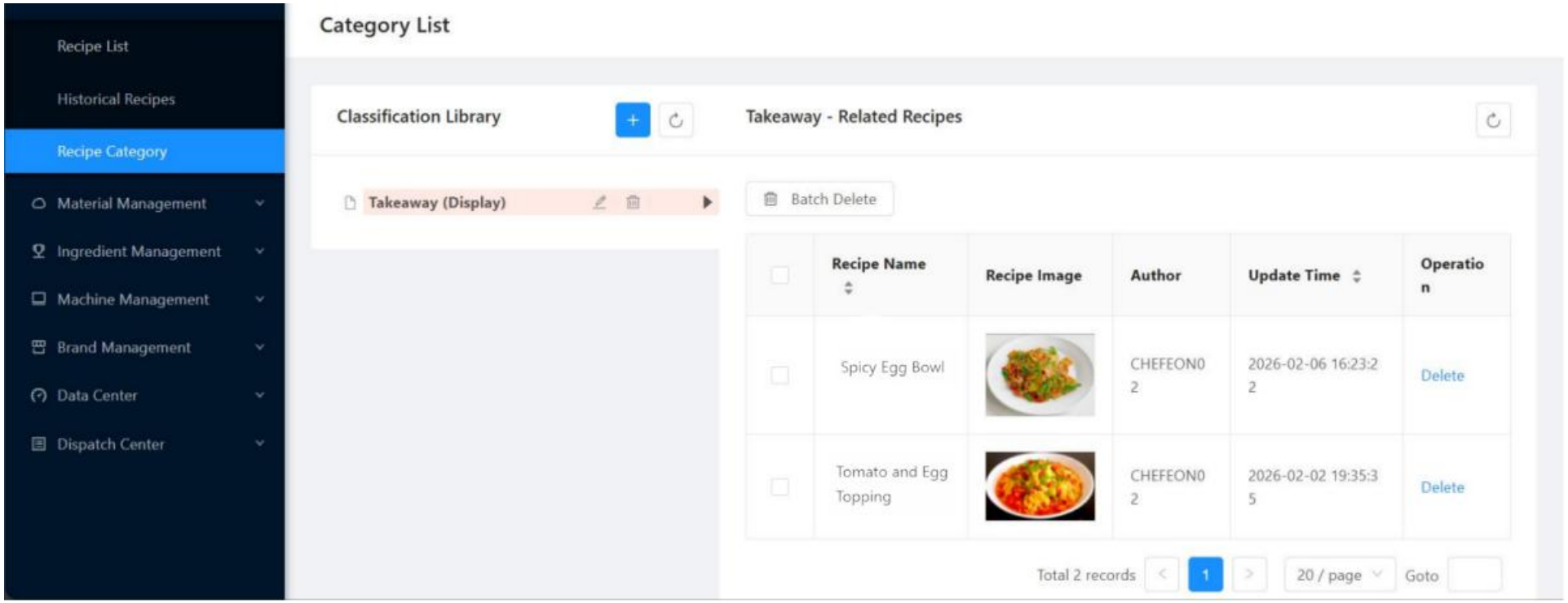




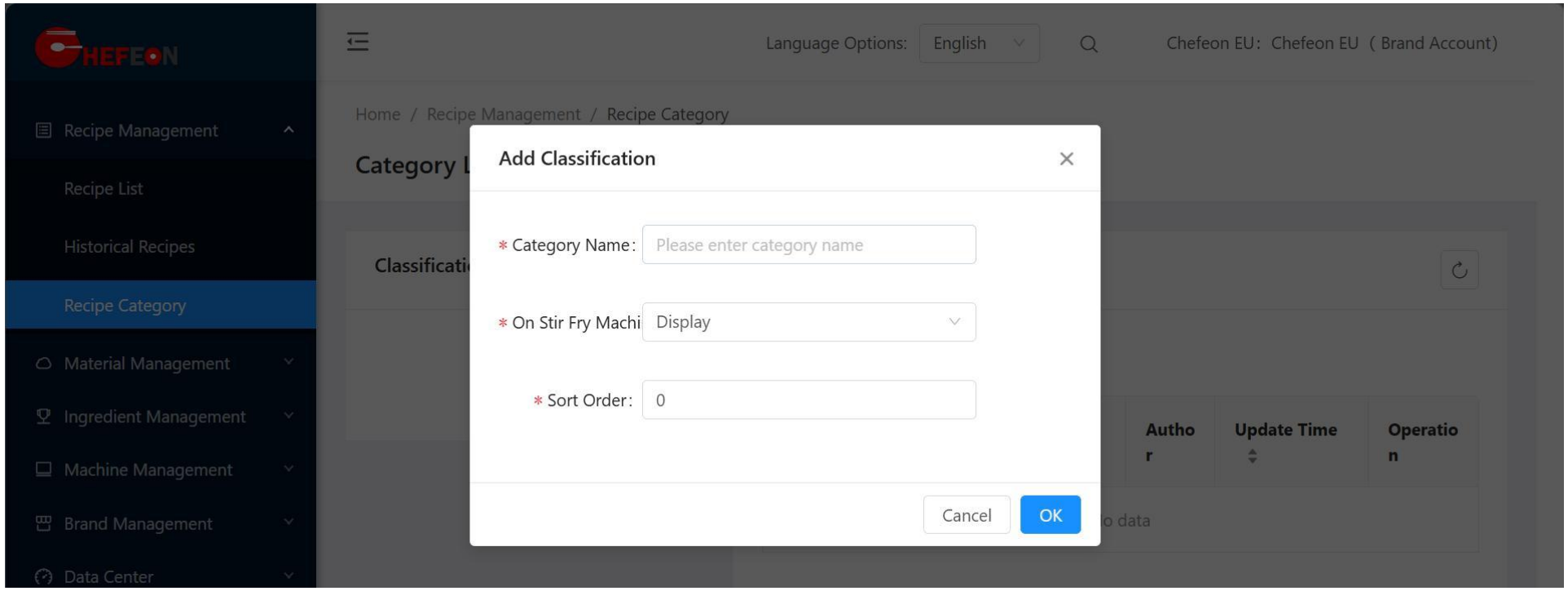
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### 3.3.3.4.4 Recipe Category Management Process

1. **Category Query:** Go to Recipe Management > Recipe Categories to view all categories and associated recipes.



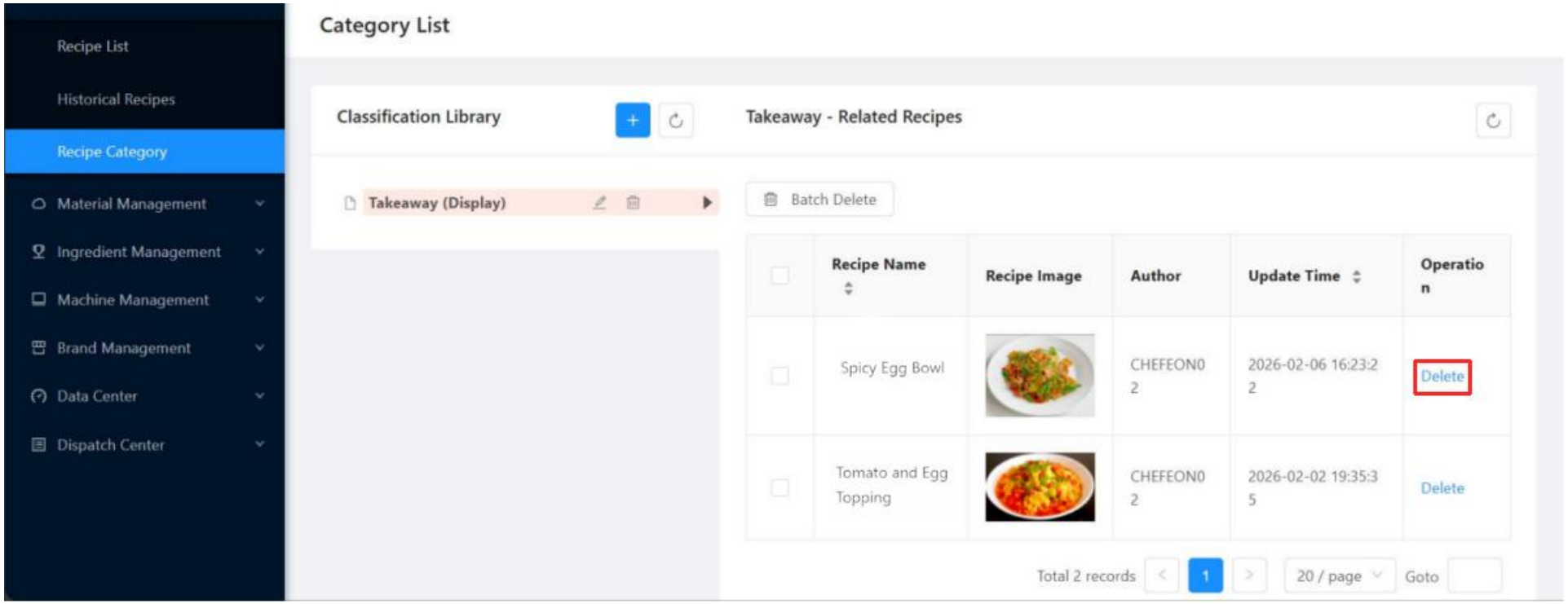
2. **Category Add:** In the Category Library, click +, fill in name, display status on the cooker, sort order, then submit.



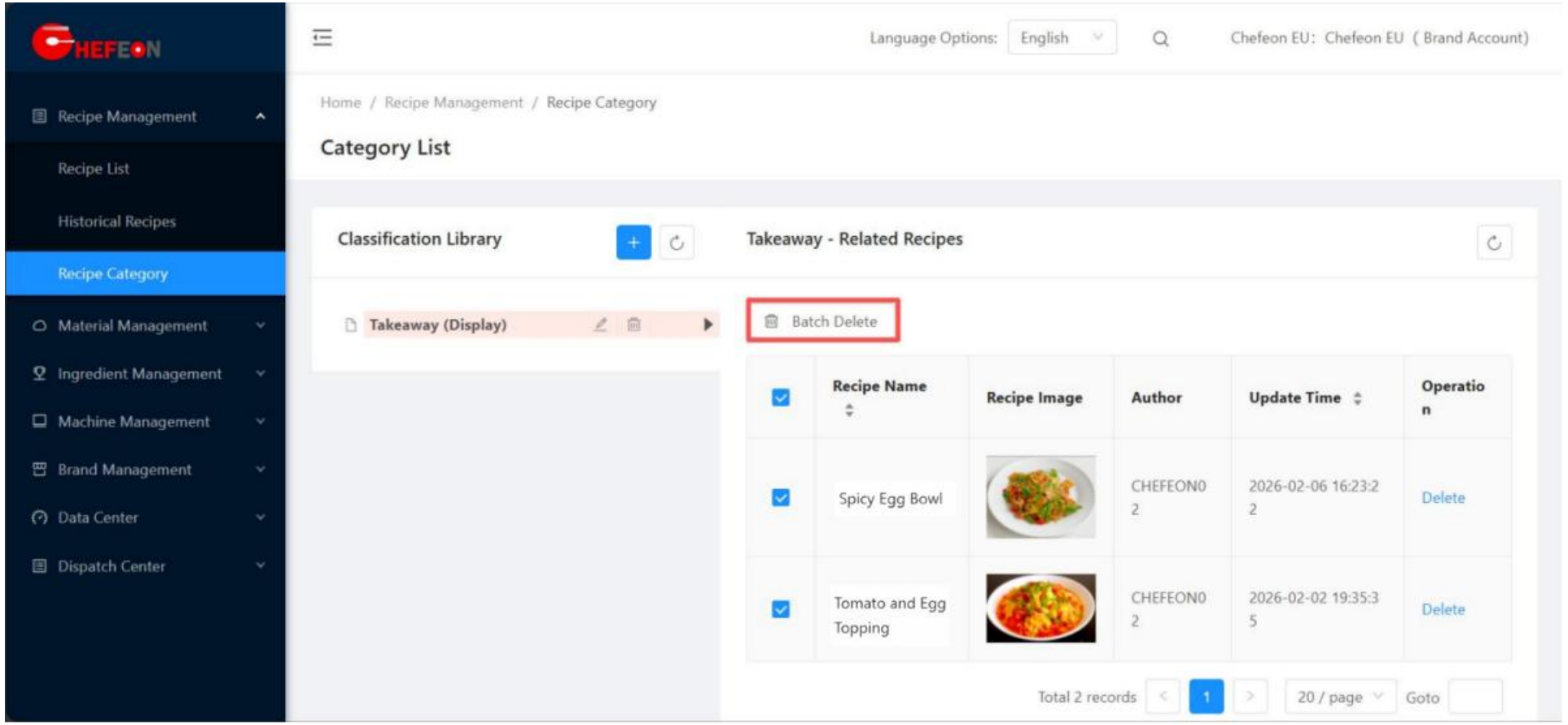


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3. **Category Modify:** Click the edit icon to modify name, display status and sort order.
4. **Remove Recipe from Category:** For the target recipe, click Delete (only removes the reference).



5. **Batch Remove Recipes:** Select multiple recipes under the target category, click Batch Delete and confirm.





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6. **Delete Category:** Click the delete icon for the target category and confirm (ensure no associated recipes exist before deletion).

#### 3.4.3.4.5 Precautions

Deleting a cloud recipe does not affect recipes stored locally on machines. Clean up associated recipes before deleting a category to avoid abnormal data association.

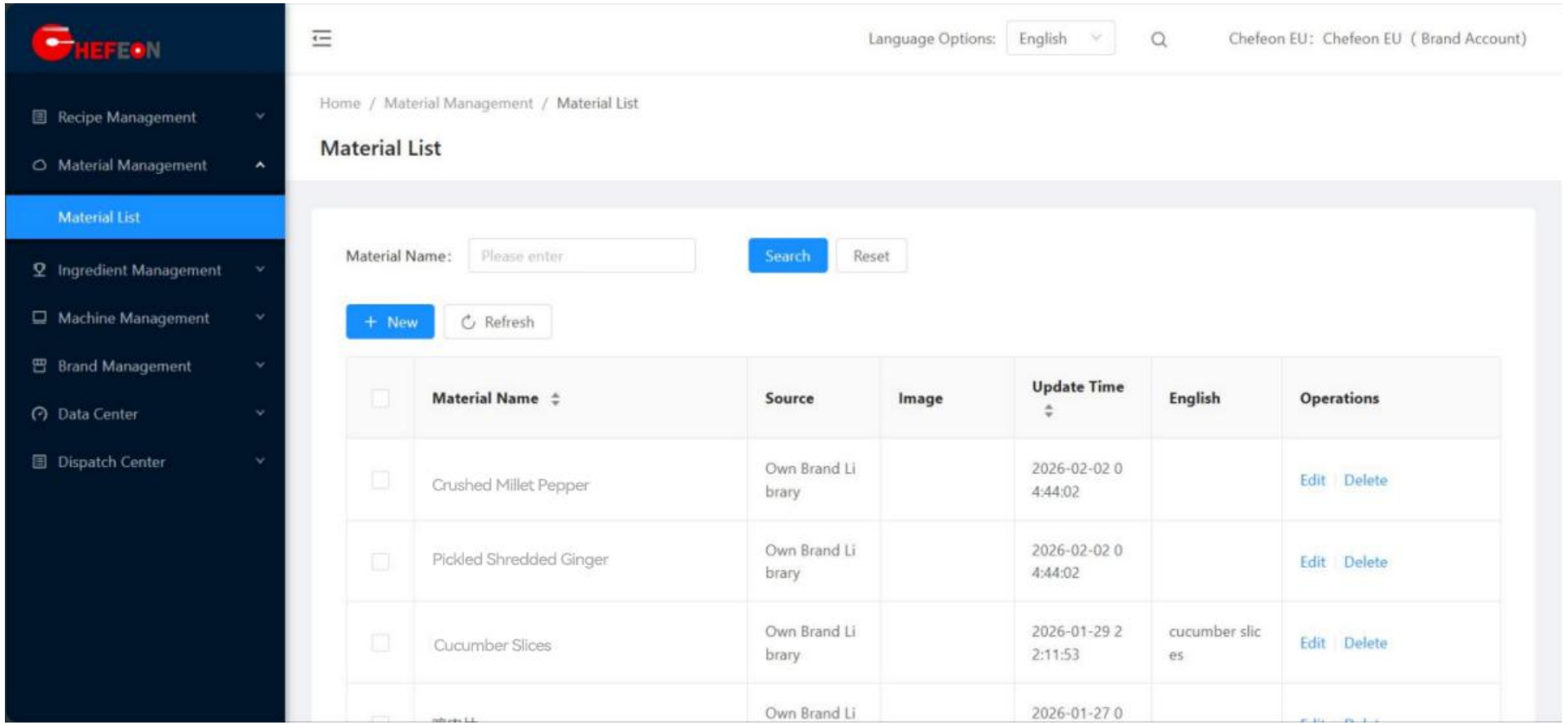
### 3.4.3.5 Raw Material Management

#### 3.4.3.5.1 Function Overview

The Raw Material Management module manages raw materials for cooking, supporting add, query, delete operations. Raw material names cannot be modified after creation to ensure uniqueness and stability.

### 3.3.3.5.2 Operation Process

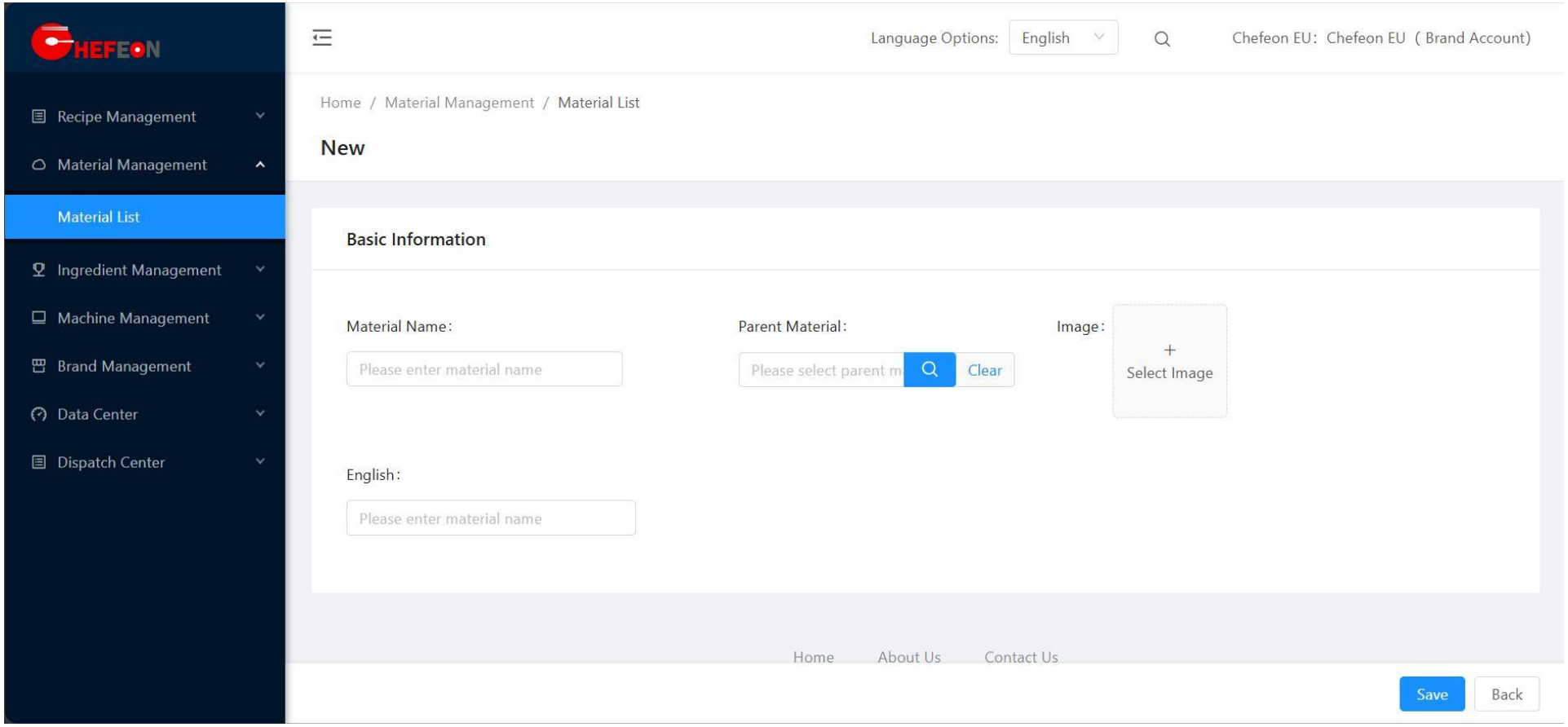
1. **Raw Material Query:** Go to the Raw Material Management page; search by raw material name. For referenced raw materials, click Delete to view associated recipes.





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2. **Raw Material Add:** Click Add Raw Material, fill in name, parent type, image and other information, then submit (name cannot be modified later).



3. **Raw Material Delete:** Click Delete for the target material and confirm (ensure no associated recipes exist). Batch deletion is also supported.

#### 3.3.3.5.3 Precautions

Raw material name is a unique identifier; verify carefully when creating. Unbind from recipes before deletion.

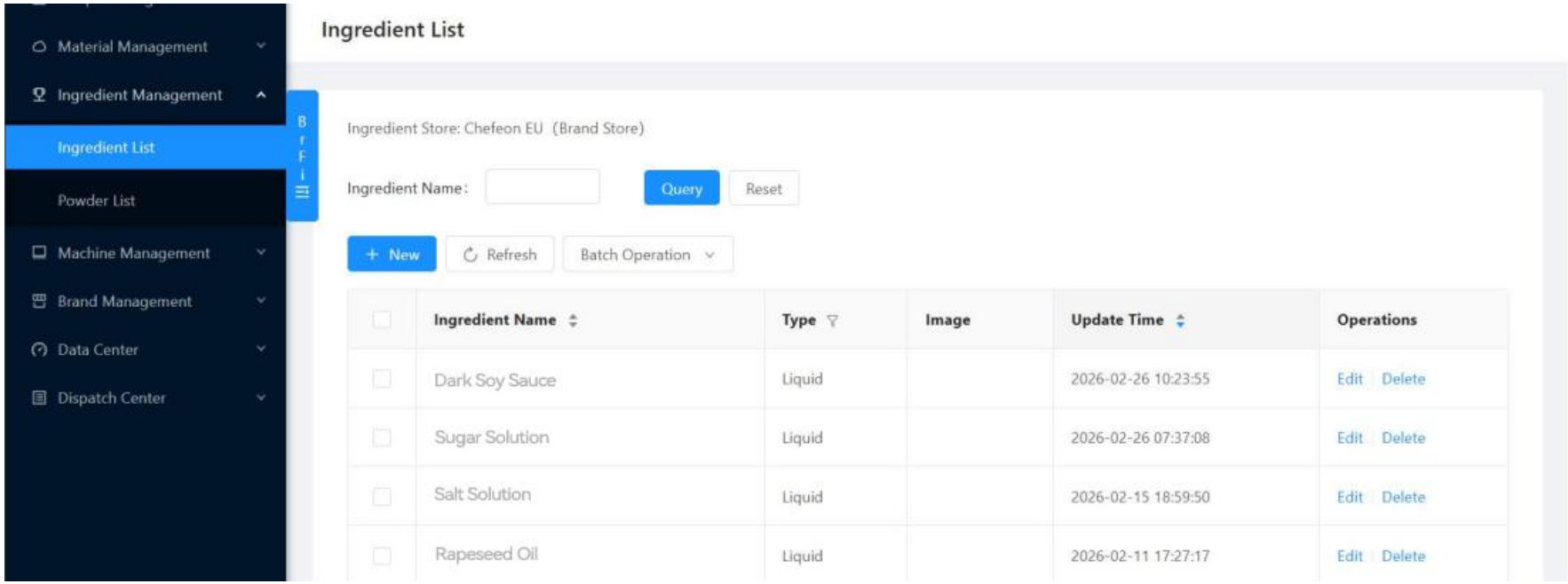
### 3.3.3.6 Condiment Management

#### 3.3.3.6.1 Function Overview

The Condiment Management module manages cooking condiments, supporting add, query, delete operations. Condiment names cannot be modified after creation to ensure standardization.

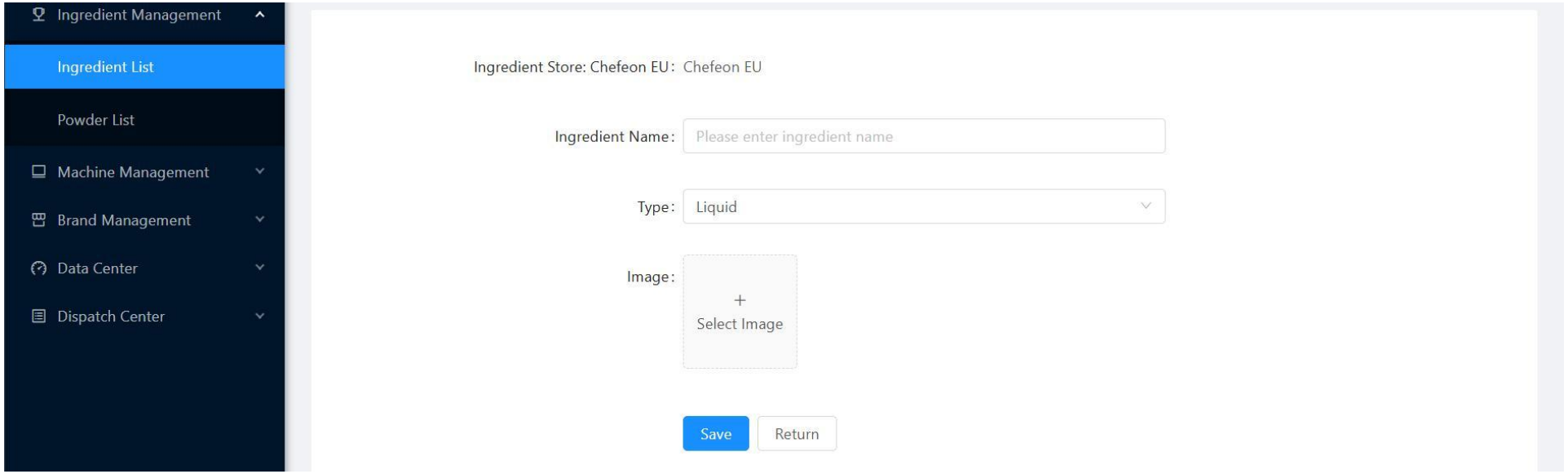
#### 3.3.3.6.2 Condiment Management Process

1. **Condiment Query:** Go to the Condiment Management page; search by name or type. Associated recipes can be viewed.




2. **Condiment Add:** Click + Add, fill in name, type, image and other information, then submit (name cannot be modified later).


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3. **Condiment Delete:** Click Delete for the target condiment and confirm (ensure no associated recipes exist; remove burned condiments from machines first).
4. **Burn Condiment:** Select target condiments, click Batch Operation > Burn Condiment, select machines and confirm.
5. **Remove Burned Condiment:** Select target condiments, click Batch Operation > Burn Condiment > Remove Burn, select machines and confirm.
6. **Transfer Library:** Select target condiments, click Batch Operation > Transfer Library, select a new organizational node and confirm.

### 3.4.3.6.3 Powder Operation Process

1. **Powder Query:** Go to the Powder List page; search by powder name.
2. **Burn Powder:** Select target powders, click Batch Operation > Burn Condiment, select machines and confirm.
3. **Remove Burned Powder:** Select target powders, click Batch Operation > Burn Condiment > Remove Burn, select machines and confirm.

### 3.3.3.6.4 Precautions

Condiment names cannot be modified. Unbind from recipes before deletion. The powder module only supports viewing the system whitelist; users cannot add, edit or delete powders.

### 3.3.3.7 Machine Management

#### 3.3.3.7.1 Function Overview

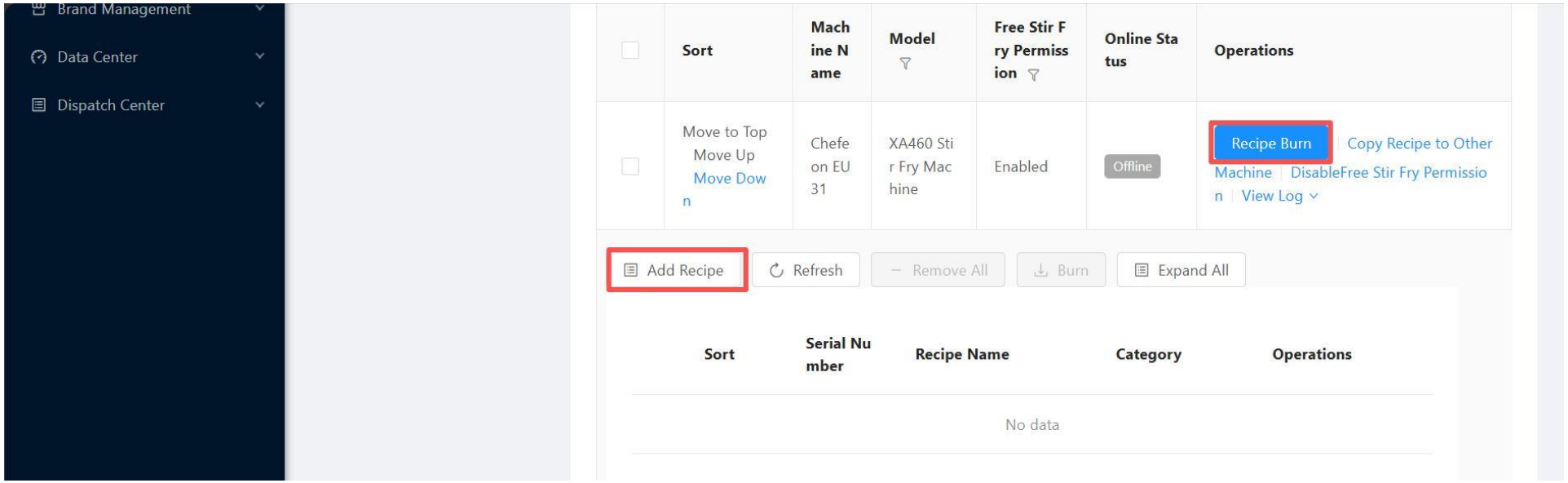
The Machine Management module provides centralized control of cooking machines, including recipe/condiment burning (single/multiple), data synchronization between machines, and burn status monitoring. Cloud updates require manual burning and online machines.

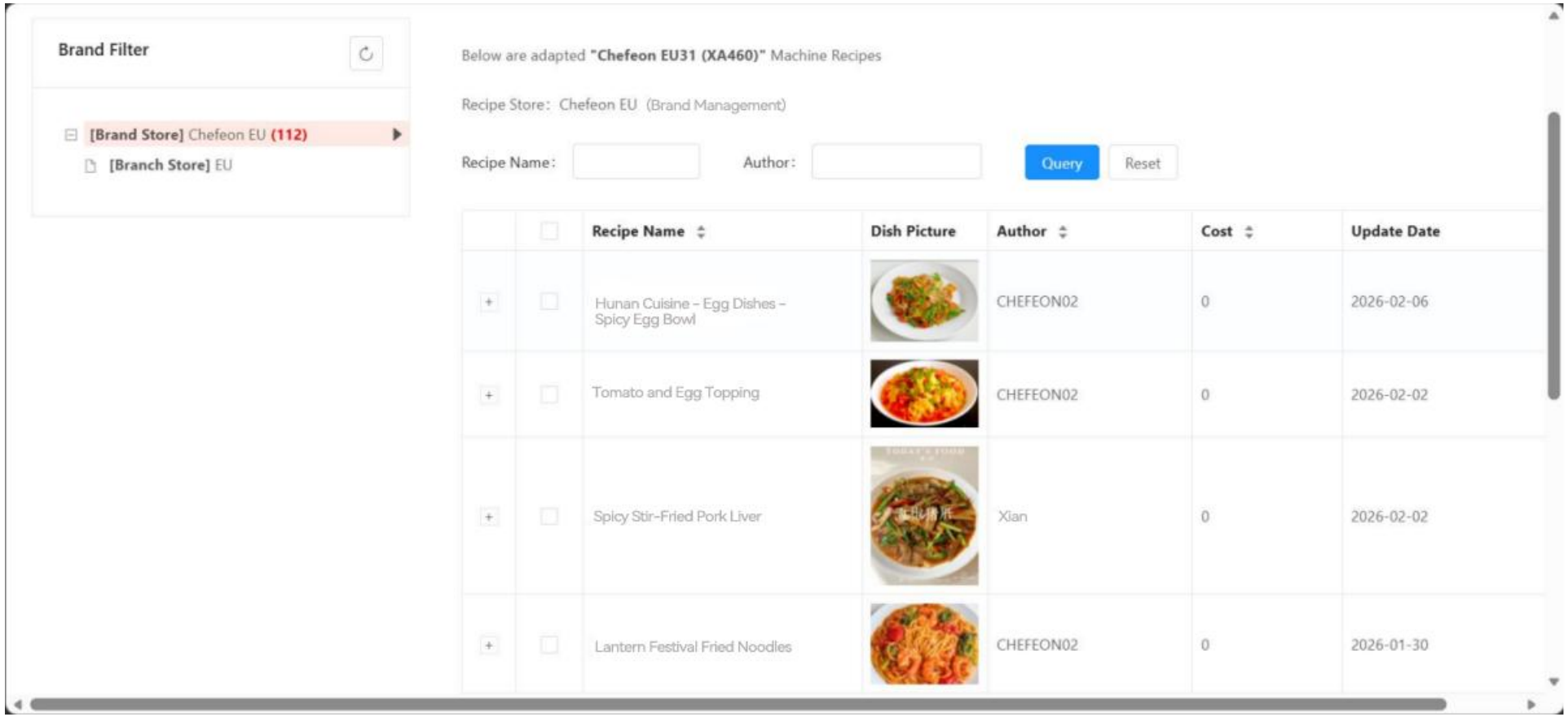

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### 3.3.3.7.2 Operation Process

1. **Machine Basic View:** Go to Machine Management > Machine List to view machine name, model, Free Cooking status, online status, burned recipes/condiments. Filter by brand.
2. **Single Machine Burn:**

- **Recipe Burn:** Click Recipe Burn > Add Recipe, select recipes, then click Burn.

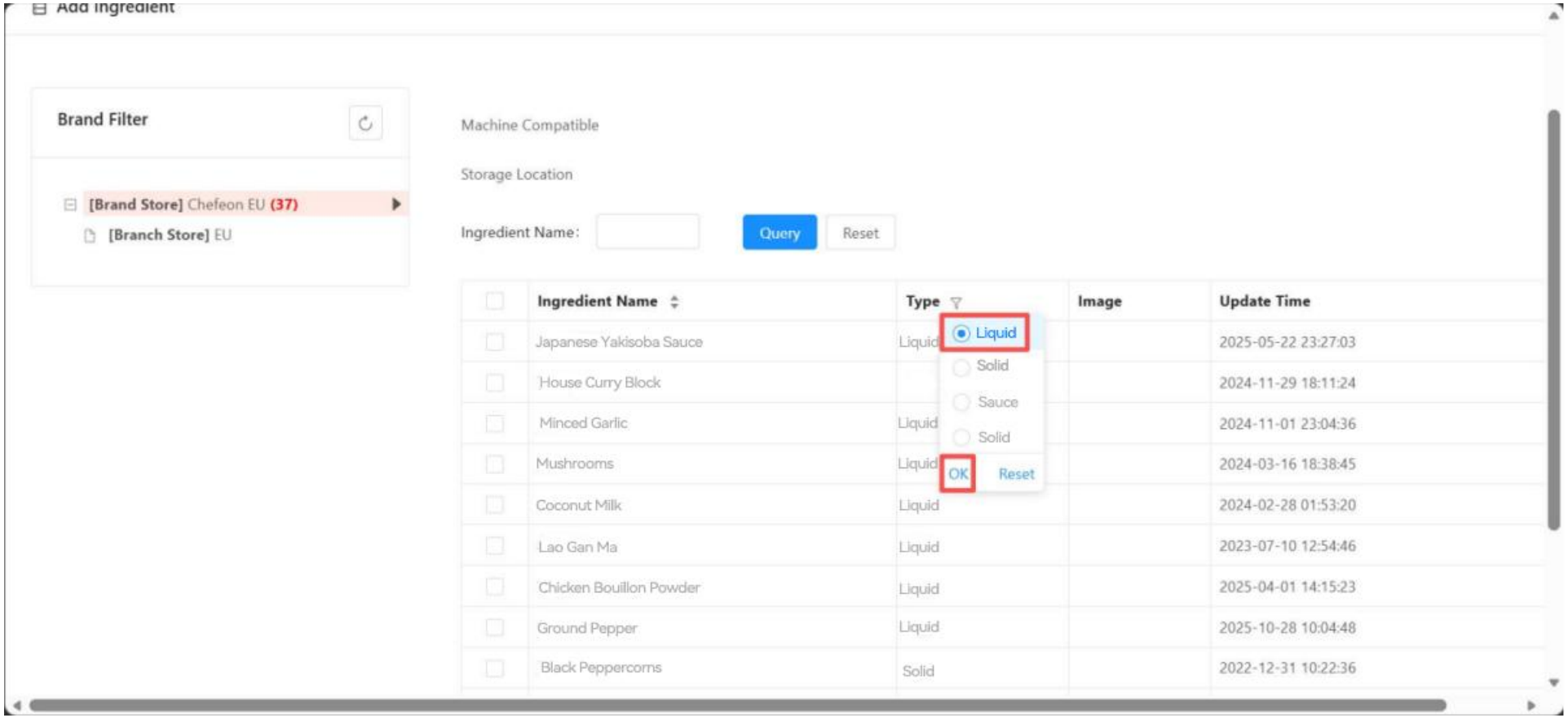






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- **Condiment Burn:** Click Add Condiment, select liquid condiments, click Add > Burn.

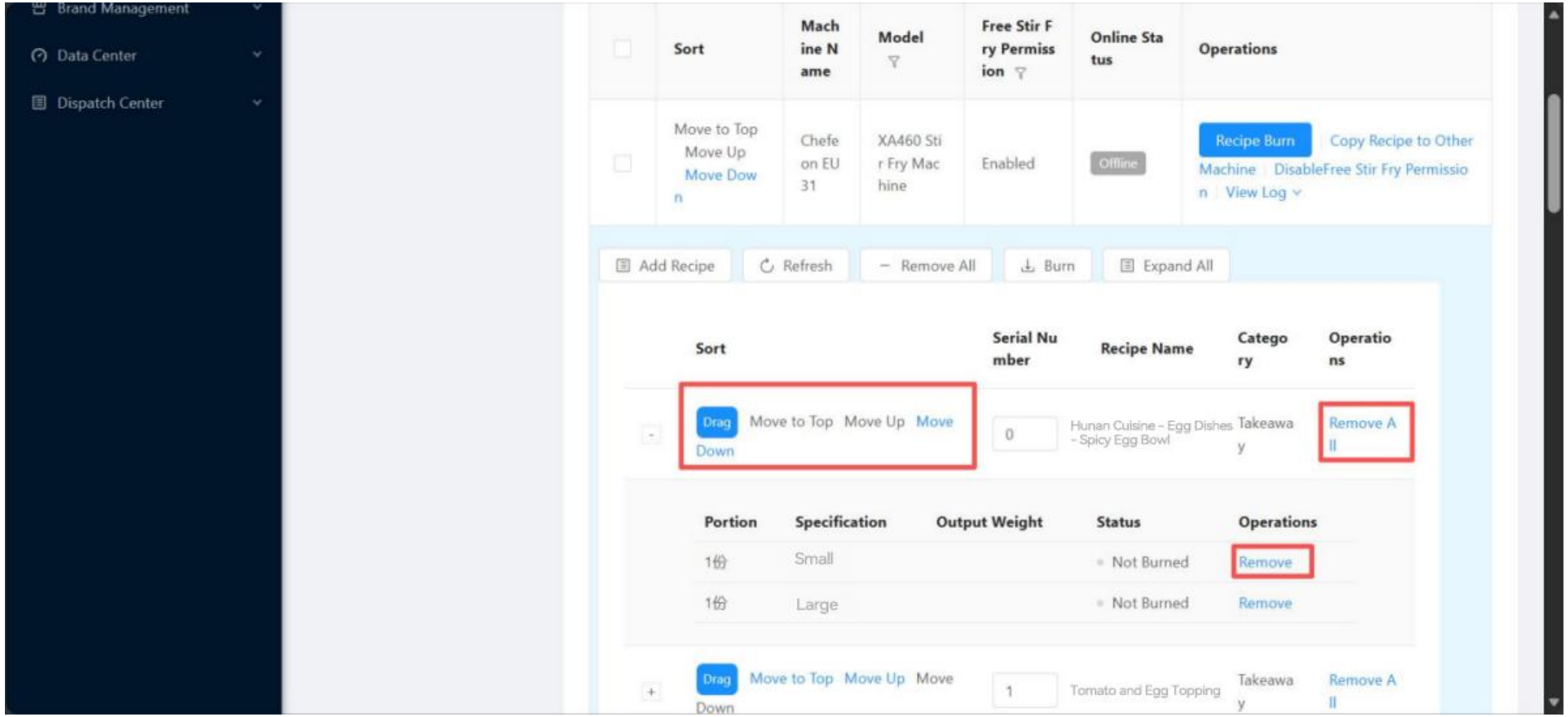


**Supplementary Note:**

The pagination size can be adjusted on the recipe and condiment selection page according to actual needs.

The selected recipe or condiment list will be cached on the current page, so repeated filtering is not required.

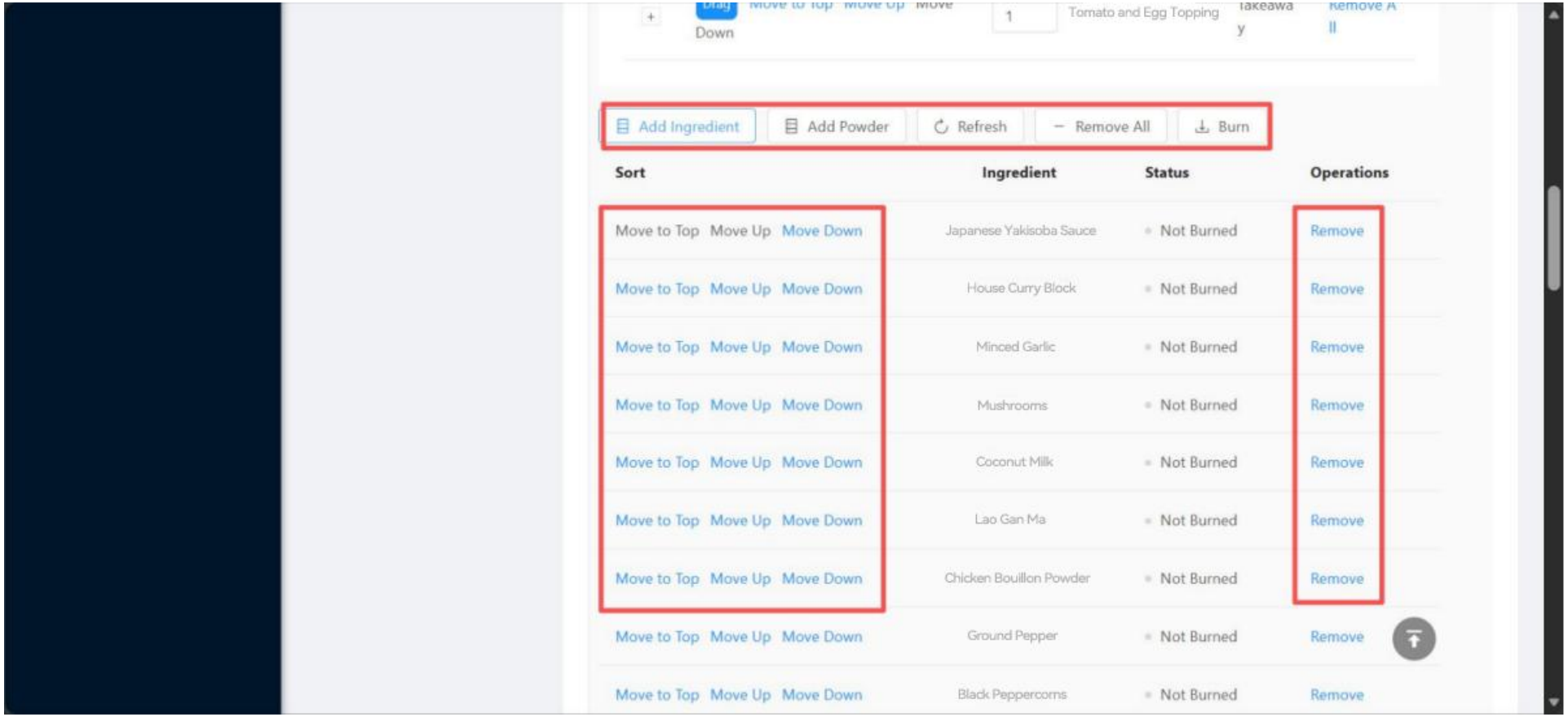
3. **Machine Recipe Management:** Click Recipe Burn to manage the cloud library: sort, remove, then burn to sync.



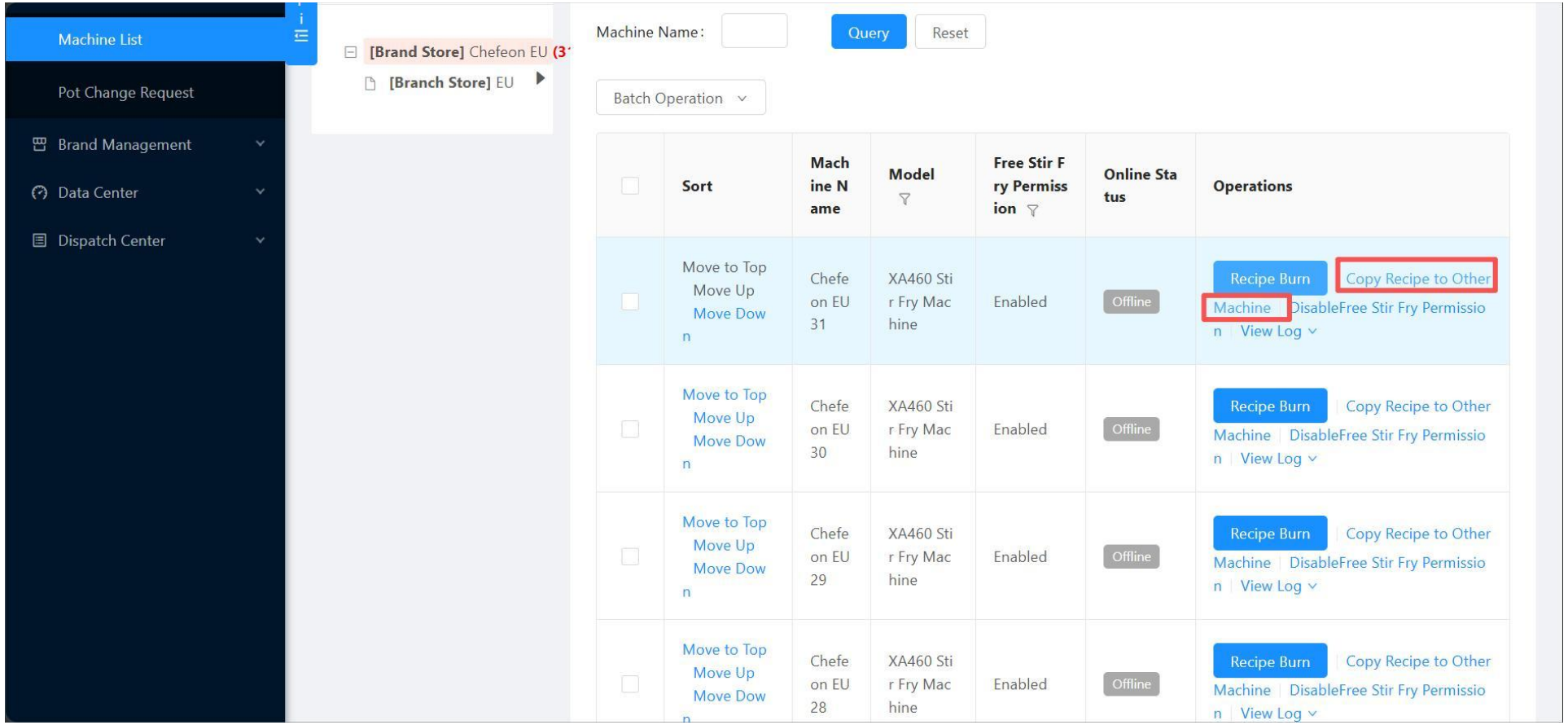


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4.**Machine Condiment Management:** Click Recipe Burn to manage condiments: sort, remove, then burn to sync.

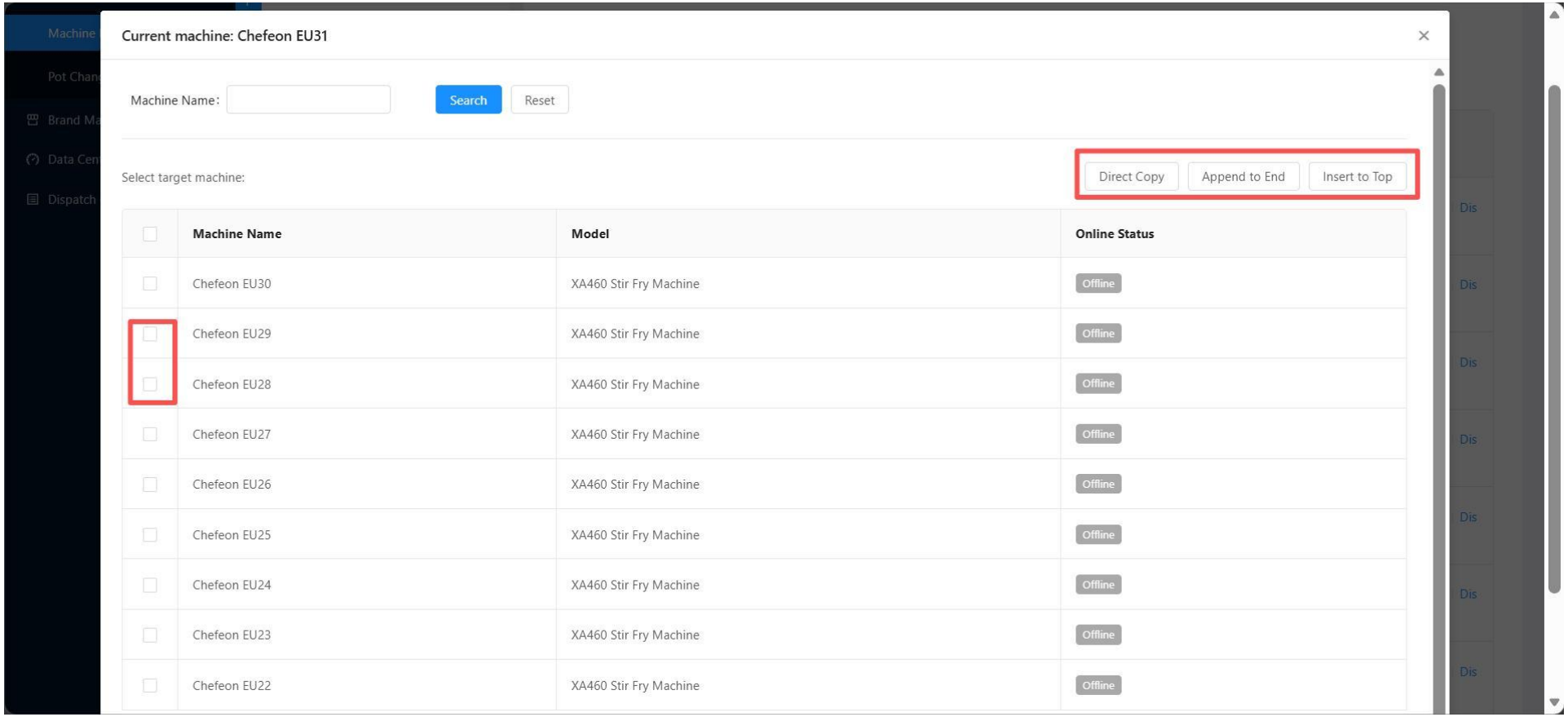


5. **Sync Between Machines:** Select a source machine, click Copy Recipes to Other Machines, select target machines and mode (replace, append, insert).

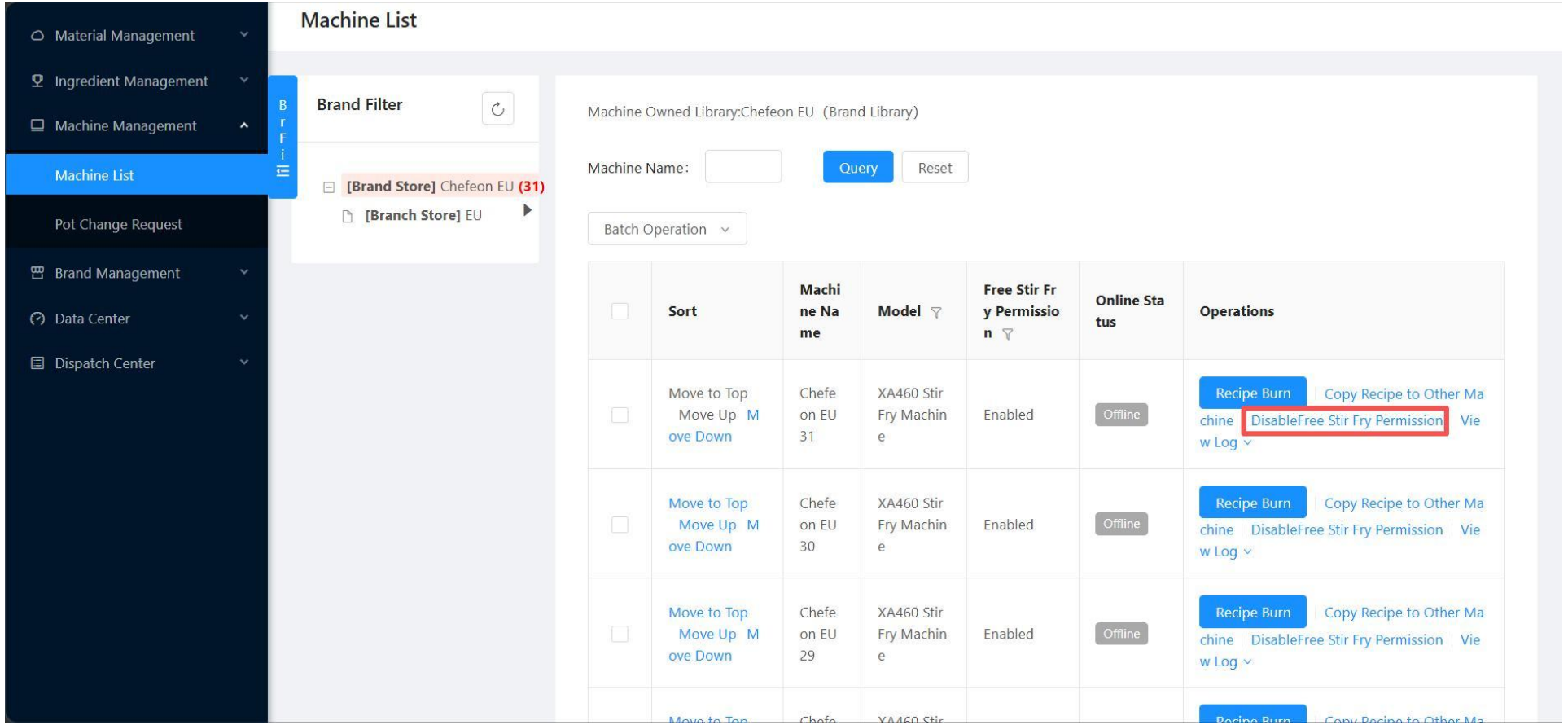




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Current machine: Chefeon EU31
Machine Name:
Search
Reset
Select target machine:
Direct Copy
Append to End
Insert to Top
Machine Name
Model
Online Status
Chefeon EU30
XA460 Stir Fry Machine
Offline
Chefeon EU29
XA460 Stir Fry Machine
Offline
Chefeon EU28
XA460 Stir Fry Machine
Offline
Chefeon EU27
XA460 Stir Fry Machine
Offline
Chefeon EU26
XA460 Stir Fry Machine
Offline
Chefeon EU25
XA460 Stir Fry Machine
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Chefeon EU24
XA460 Stir Fry Machine
Offline
Chefeon EU23
XA460 Stir Fry Machine
Offline
Chefeon EU22
XA460 Stir Fry Machine
Offline

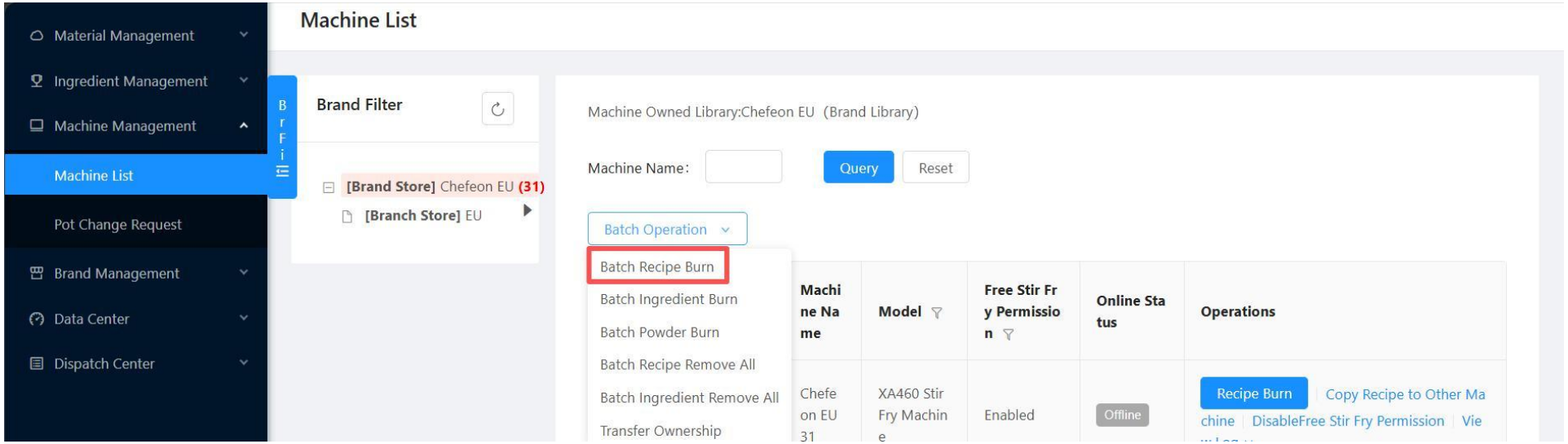
6. **Enable/Disable Free Cooking:** Click Turn On/Off Free Cooking Permission (machine must be online).

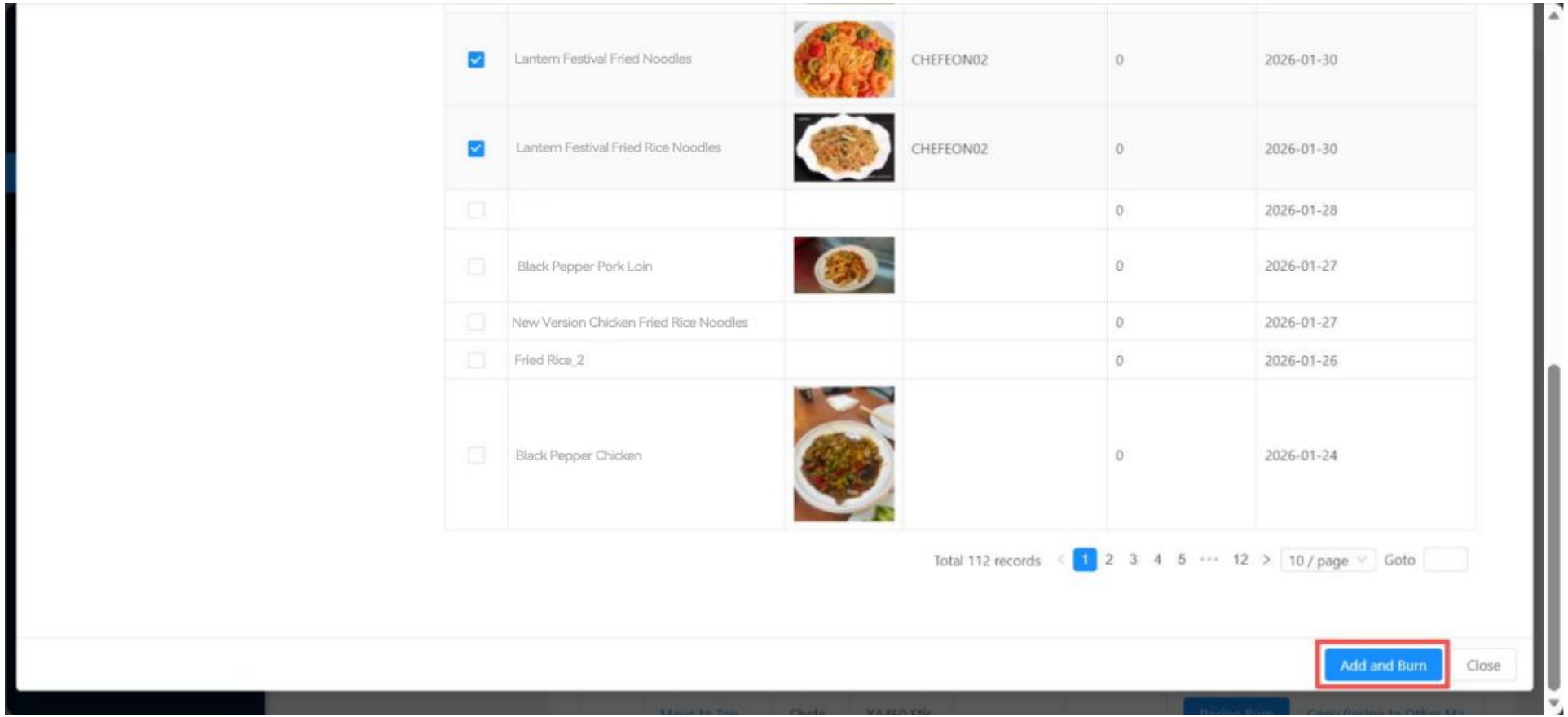




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7. **Batch Recipe Burn:** Select multiple machines, click Batch Operation > Batch Recipe Burn, select recipes and confirm.

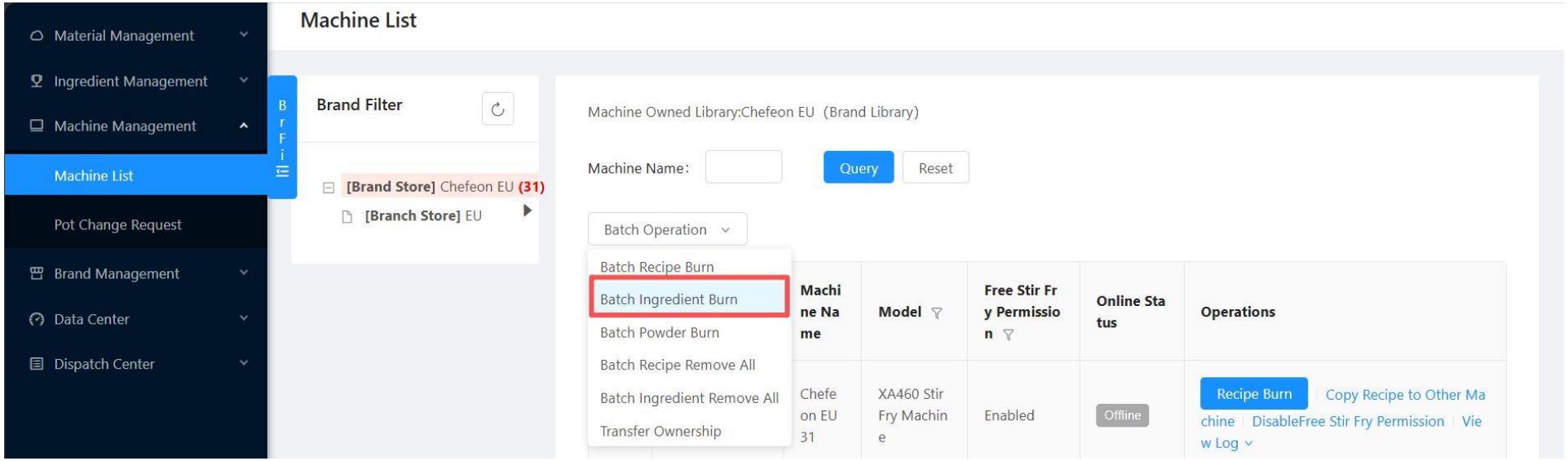


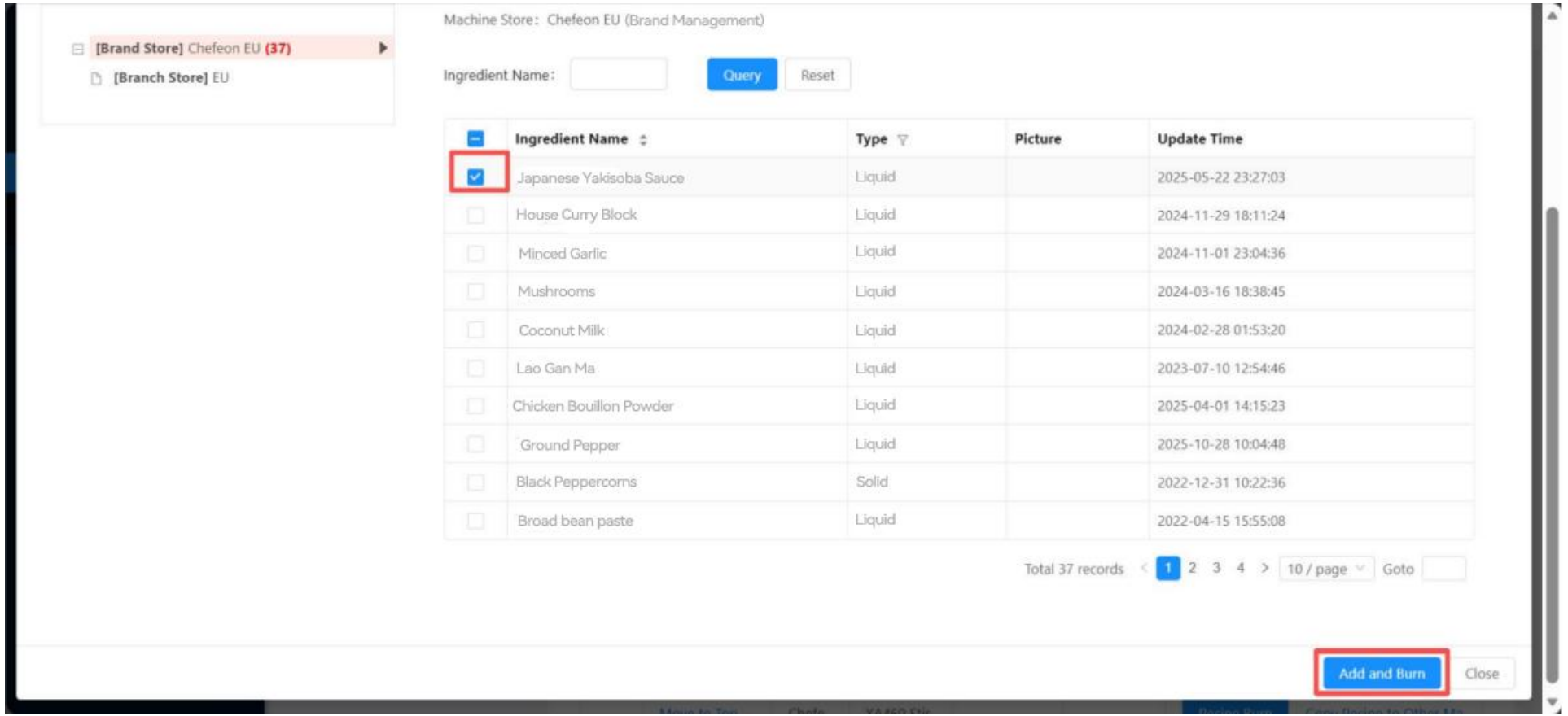




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8. **Batch Condiment Burn:** Select multiple machines, click Batch Operation > Batch Condiment Burn, select condiments and confirm.

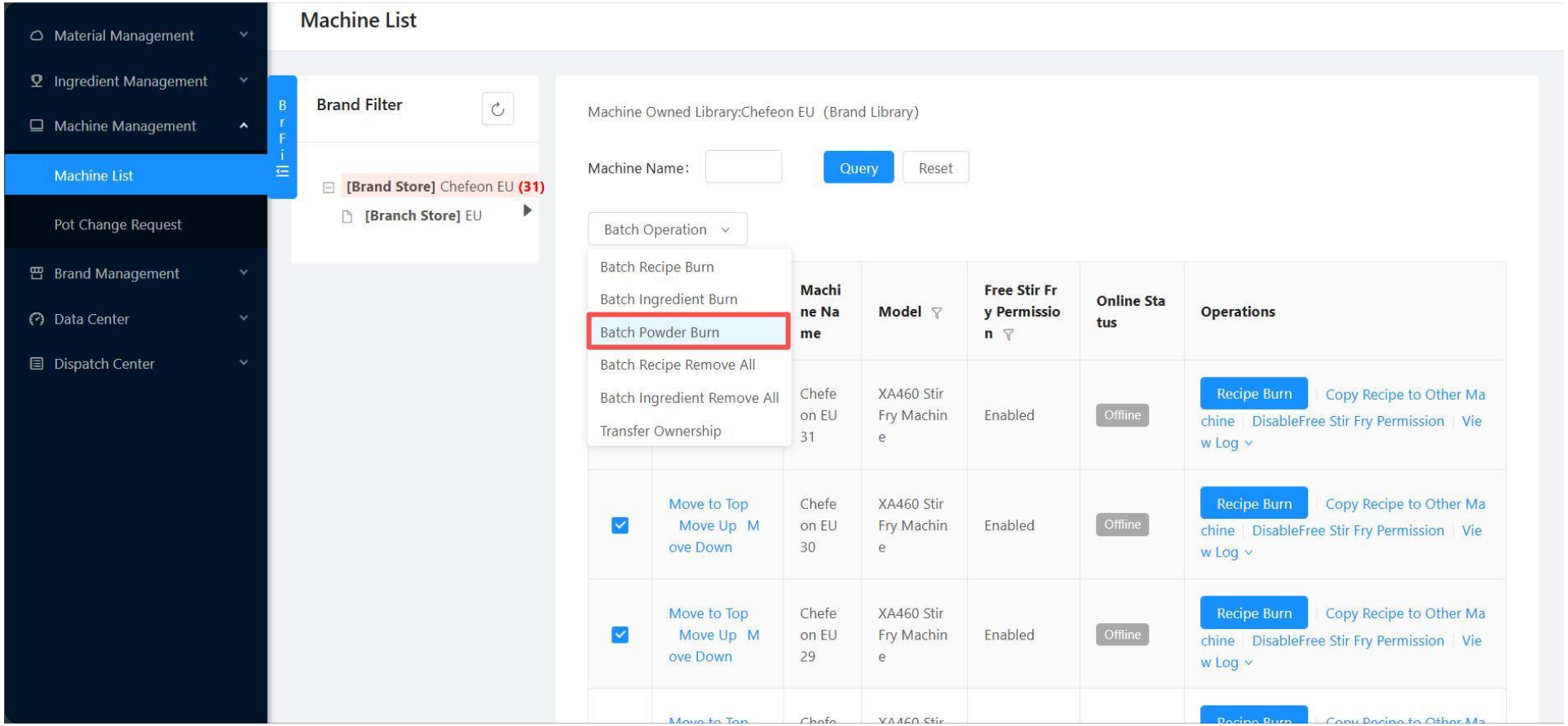


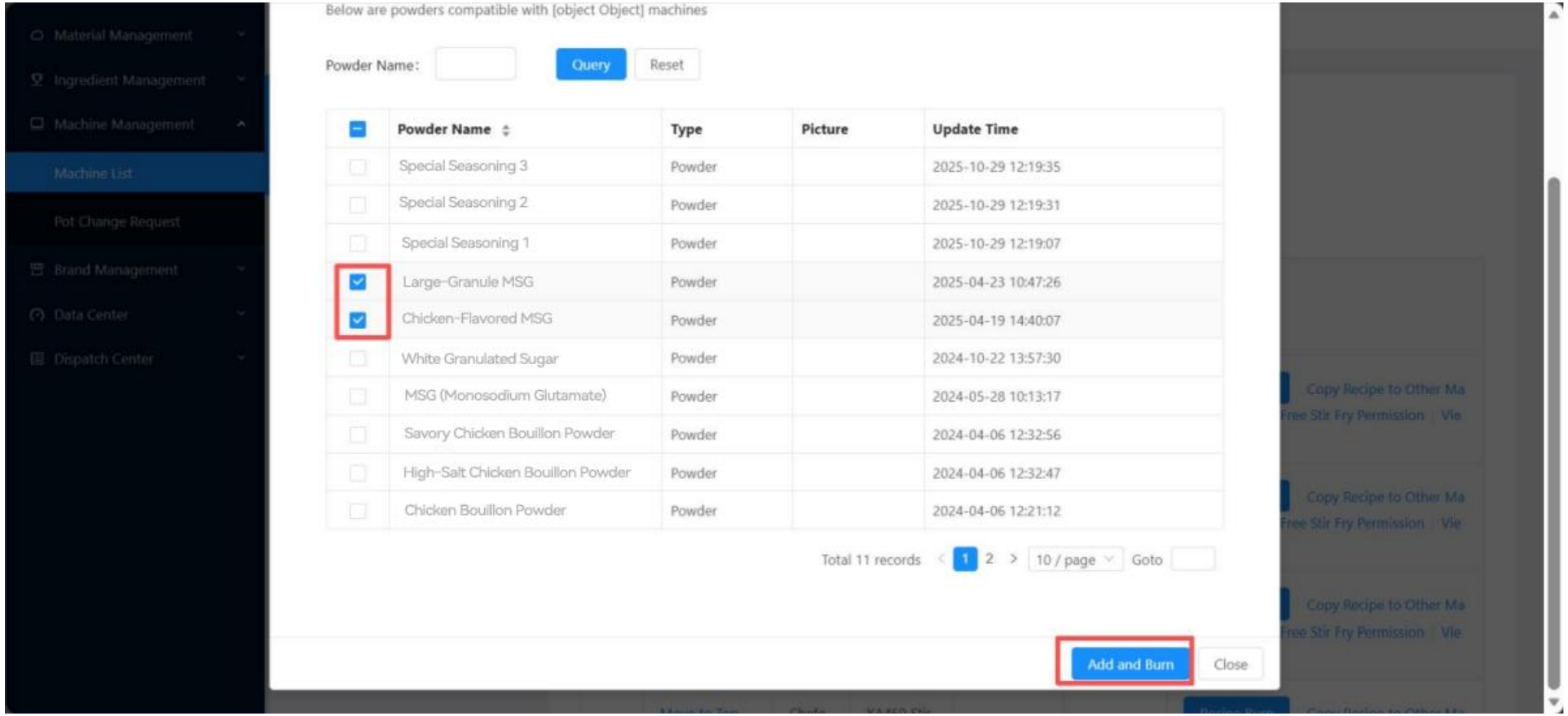




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9. **Batch Powder Burn:** Select multiple machines, click Batch Operation > Batch Powder Burn, select powders and confirm.

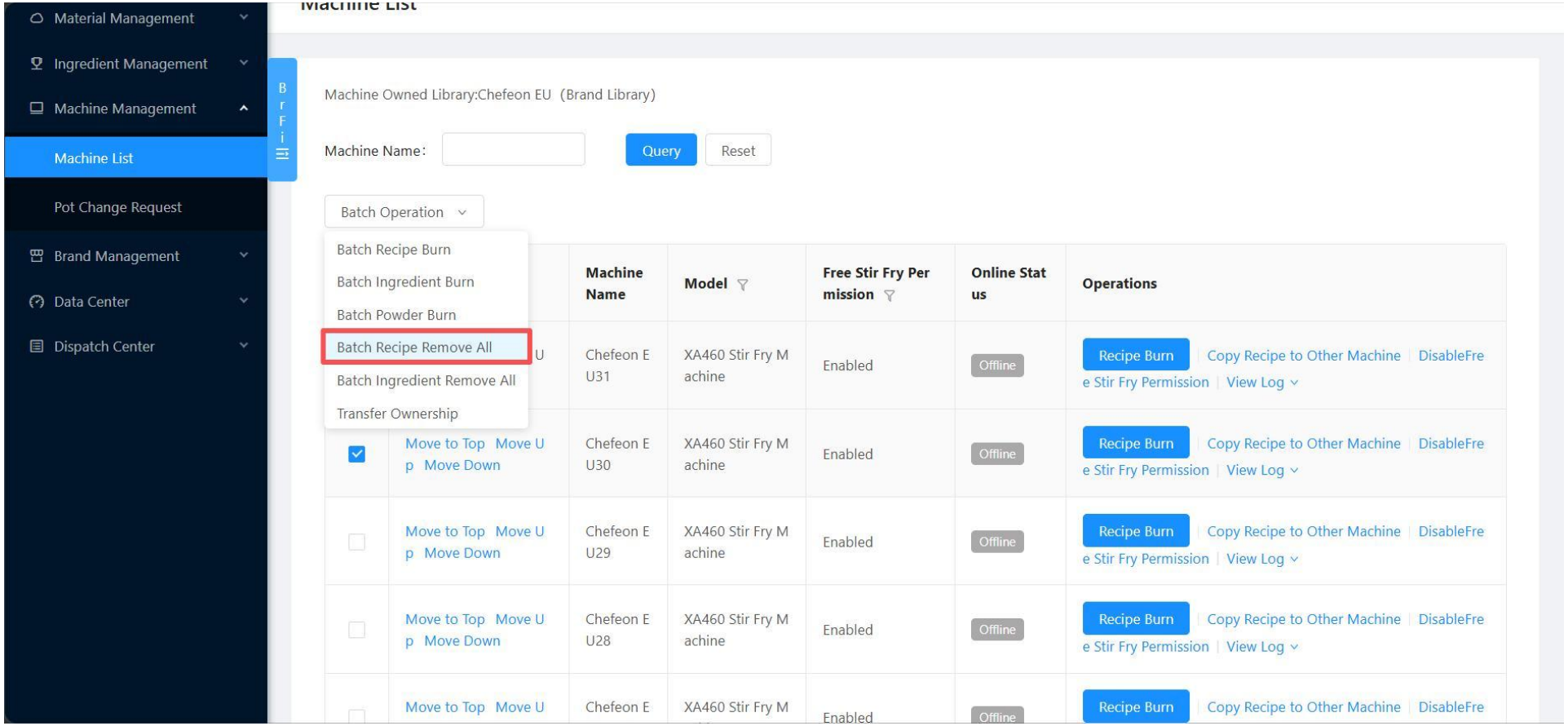




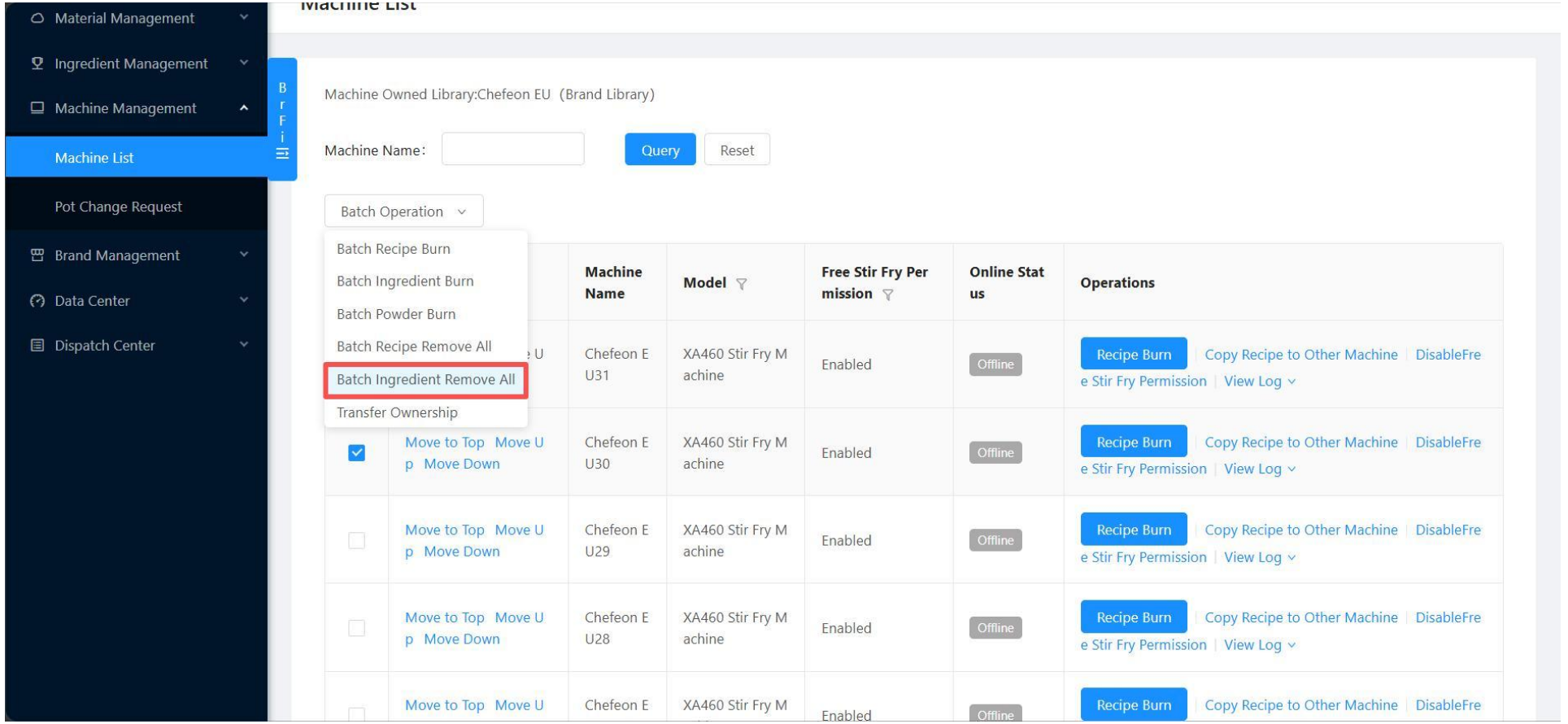


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10. **Batch Remove All Recipes:** Select machines, click Batch Operation > Batch Remove All Recipes (cloud library only).



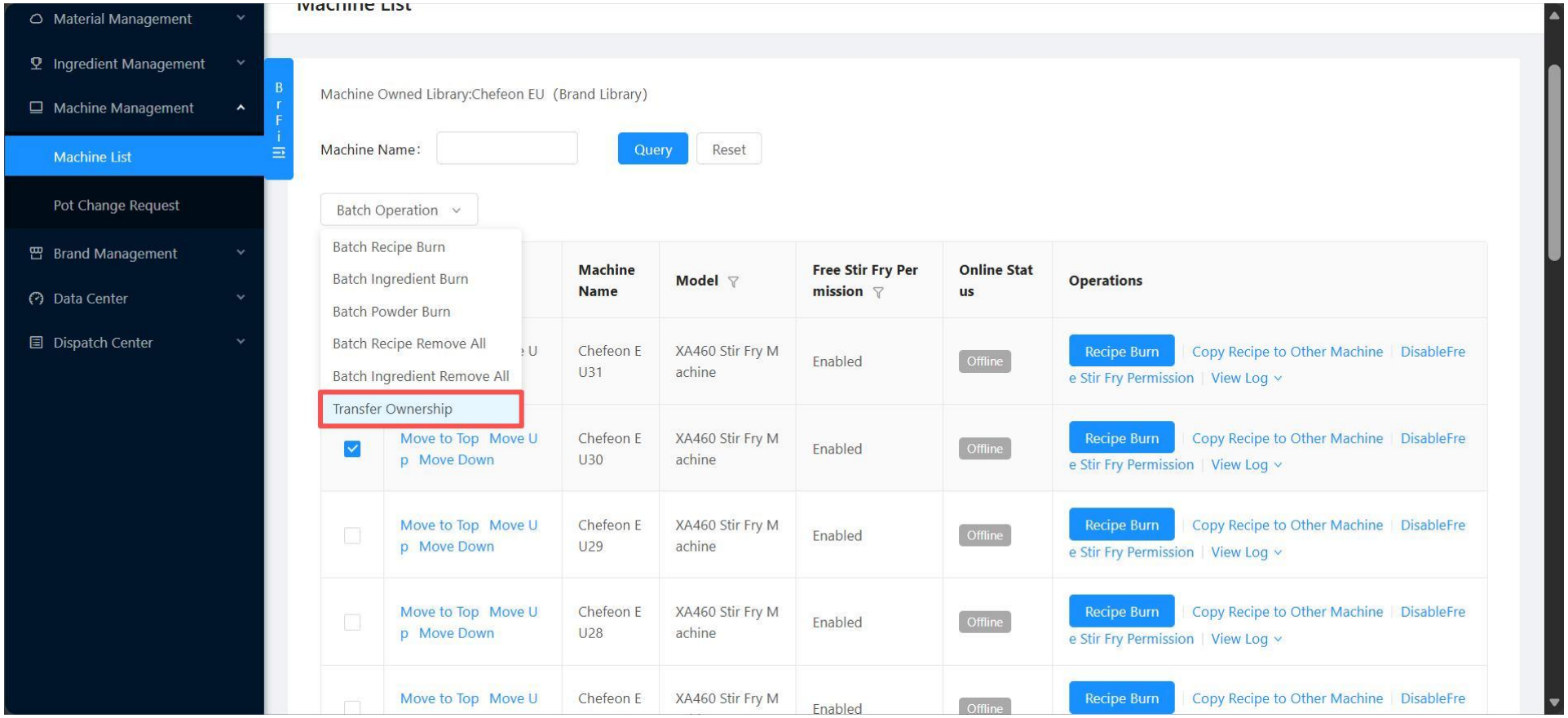
11. **Batch Remove All Condiments:** Select machines, click Batch Operation > Batch Remove All Condiments (cloud library only).

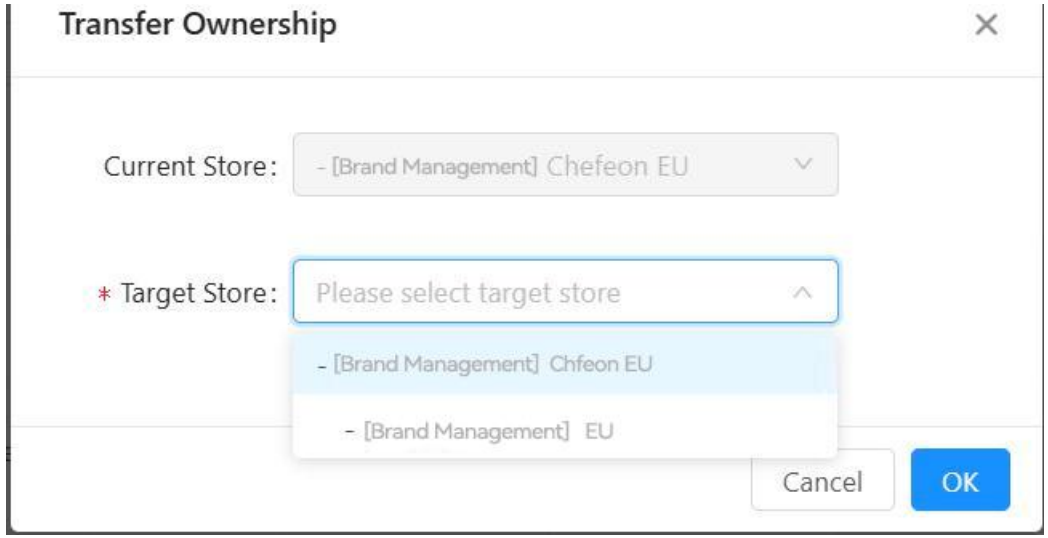




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12. **Transfer Machine Library:** Select machines, click Batch Operation > Transfer Library, select a new region/store.






### 3.3.3.7.3 Precautions

Ensure machines are online before burning or synchronization. Synchronization overwrites target machine data; use with caution.

## 3.3.3.8 Data Center

### 3.3.3.8.1 Function Overview

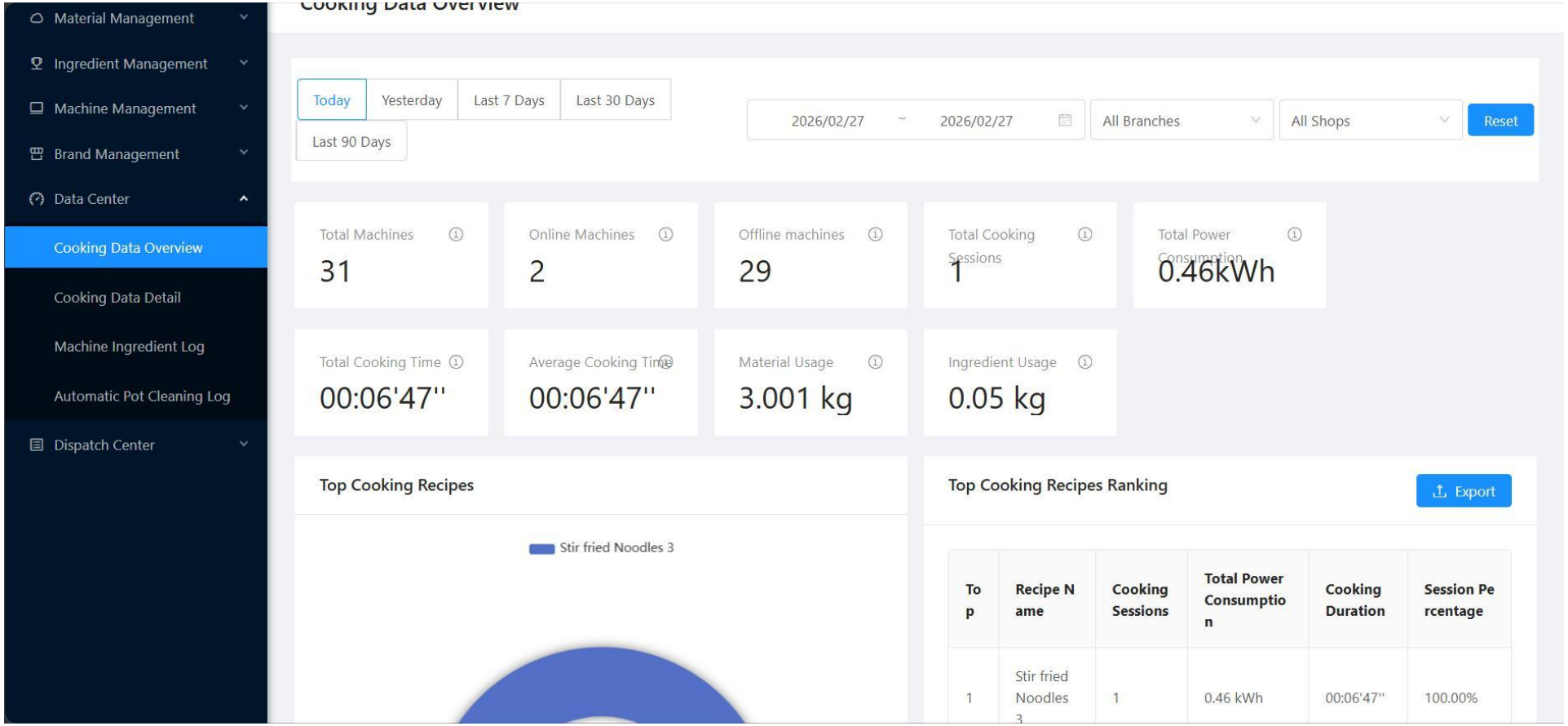
The Data Center module displays full cooking data, including overview, details, condiment logs, and auto pot-washing logs, to monitor operation status, efficiency and consumption.


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### 3.3.3.8.2 Cooking Data Overview (Brand account only)

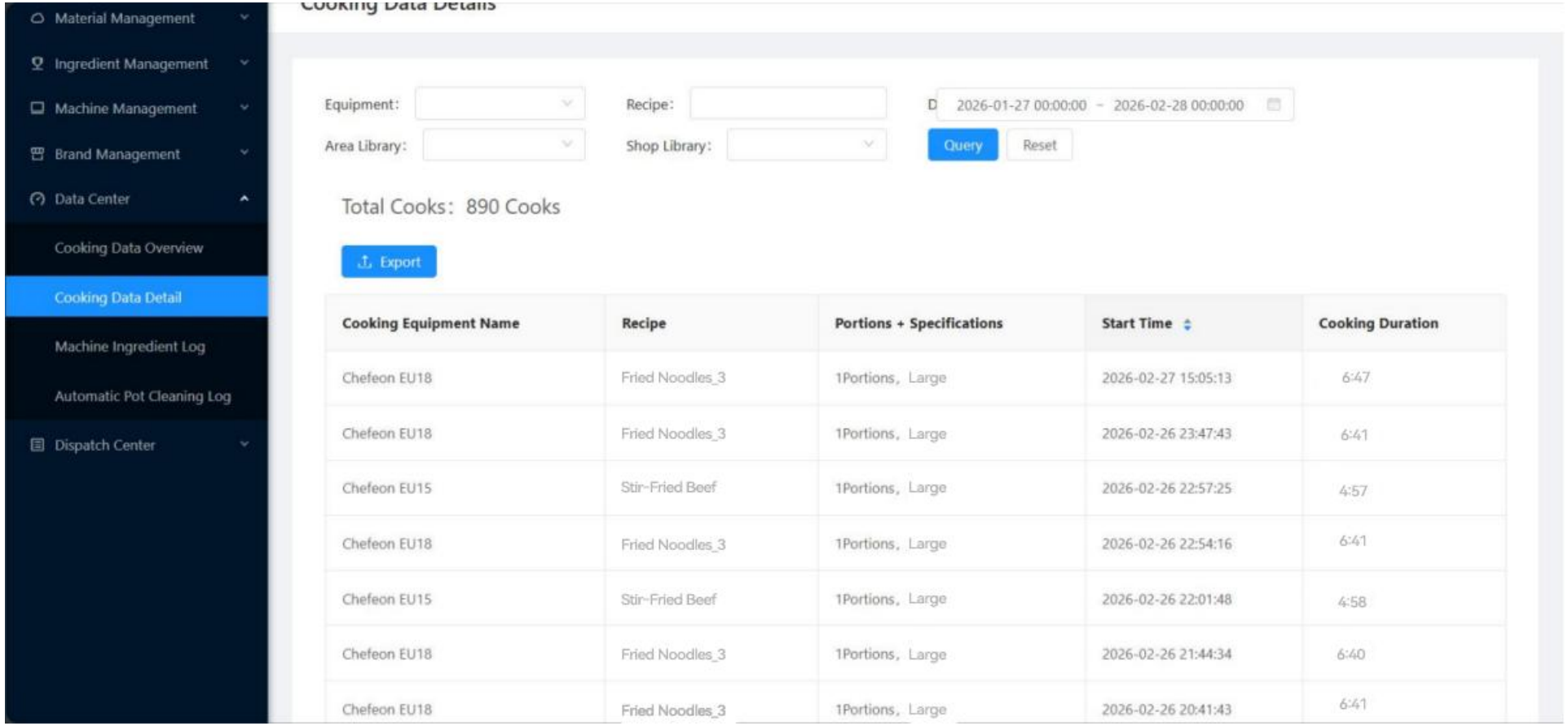
Go to Data Center > Cooking Data Overview; filter by time (today, last 7 days, last 30 days, custom):

- **Basic operation data:** machine count (online/total), total batches, power consumption, total cooking time, average cooking time.
- **Consumption data:** total raw material usage, total condiment usage.
- **Ranking data:** dishes, raw materials, condiments, daily batches.




### 3.3.3.8.3 Cooking Data Details

View auto-uploaded cooking logs: machine name, dish, portions, start time, duration, status (success/failure). Support filtering.

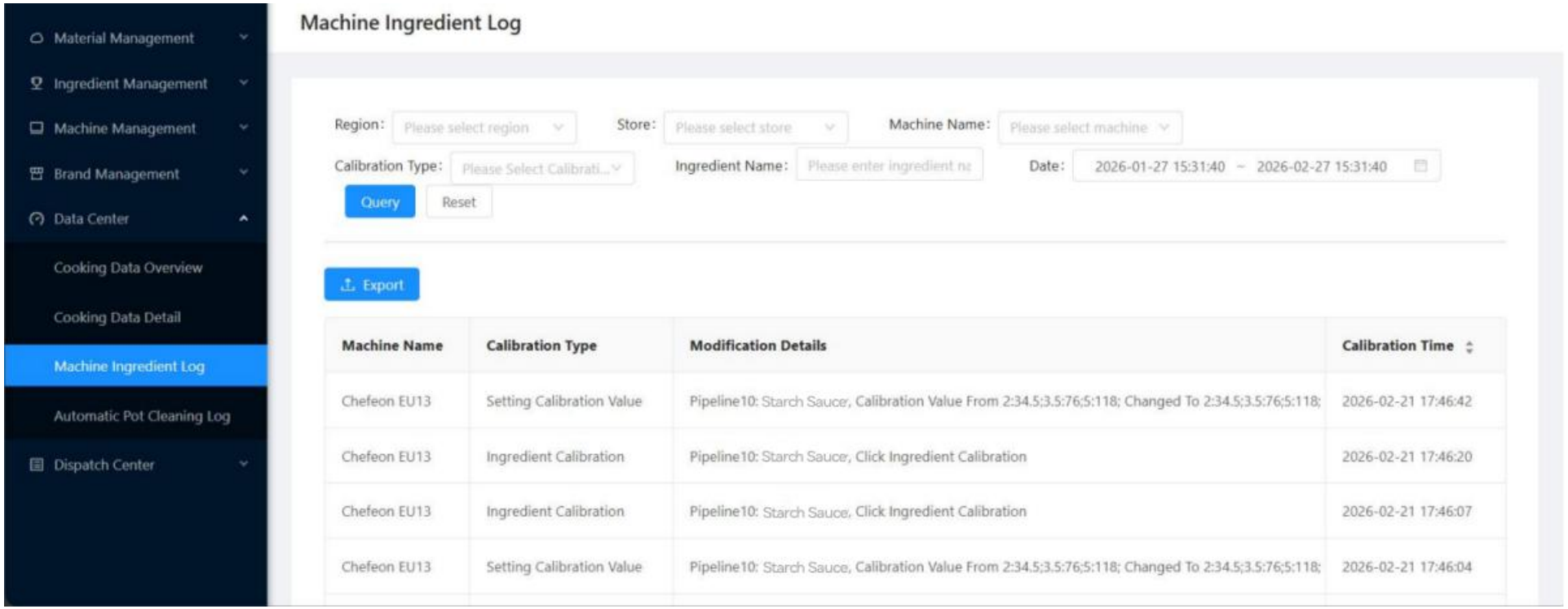




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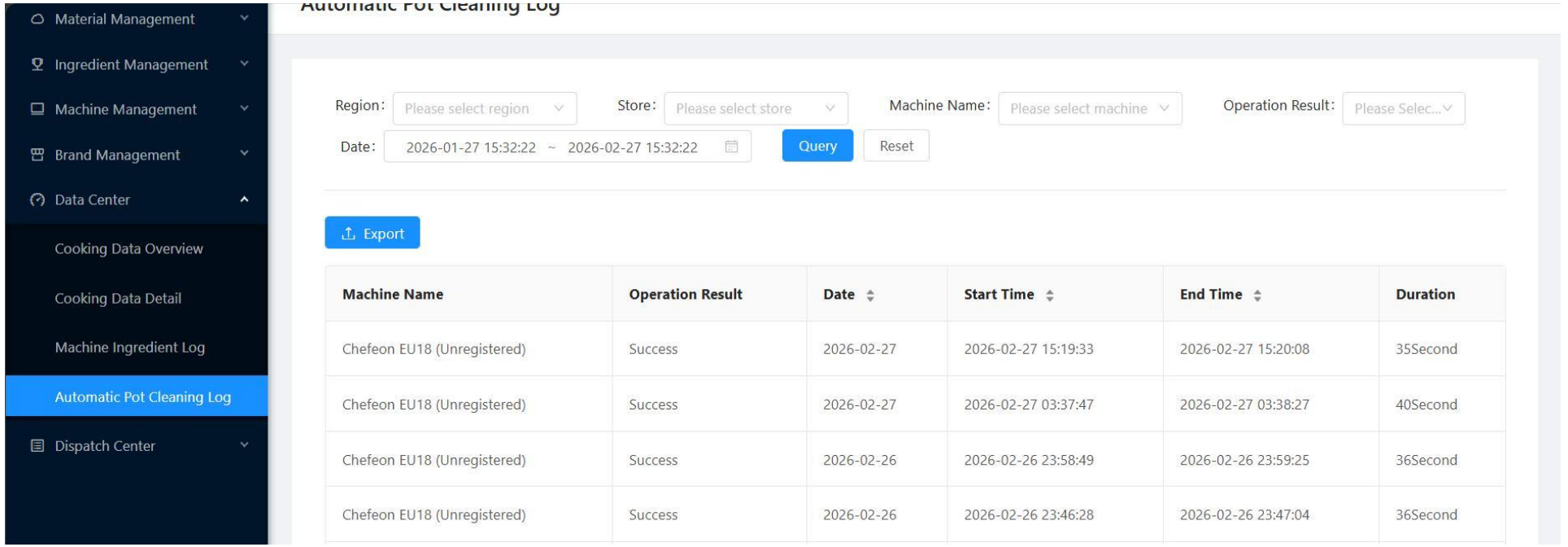
### 3.3.3.8.4 Machine Ingredient Logs

View condiment-related records: machine name, operation type (change, calibrate), content, time. Support filtering.



### 3.3.3.8.5 Auto Pot-Washing Logs

View washing records: machine name, status, date, start/end time, duration. Support filtering and export.





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#### 3.3.3.8.6 Precautions

Logs are uploaded automatically only when machines are online. Offline logs will be synchronized after reconnection. Logs are read-only.

### 3.3.4 System Usage Instructions

1. All operations require login; users must operate within their permissions.
2. Be cautious when deleting data (regions, stores, accounts, recipes); confirm no associated data.
3. Ensure machines are online for burning and synchronization.
4. Raw material and condiment names cannot be modified after creation.
5. Logs are for traceability only; do not modify manually. Contact the administrator for abnormalities.

### 3.3.5 Key Troubleshooting

1. Cannot burn recipes/condiments: Check network, verify data, restart machine.
2. Cannot delete region/store: Remove associated accounts/machines first.
3. Cooking logs not updating: Check network; logs will sync after reconnection.
4. Cannot delete raw material/condiment: Unbind from recipes first.

### 3.3.6 Supplementary Provisions

This manual is updated and maintained by the Chefeon after-sales team. For questions or suggestions, contact Chefeon After-sales Service.

# 4. Matching Video Tutorials




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## 4.1 Video Directory&Video URL(s)

| Category | NO. | Tutorial Name | Video URL(s) |
|---|---|---|---|
| Cloud Platform Operations | 1 | Create a New Recipe on PC | https://helpwayvend.com/materials?category=Cloud%20Platform%20Operations&type=video |
| | 2 | Edit a Recipe on PC | |
| | 3 | Copy, Adjust Flavor, and Delete Recipes on PC | |
| | 4 | Ingredient and Seasoning Management on PC | |
| | 5 | Add, Flash, and Remove Recipes/Seasonings on PC | |
| | 6 | App User Guide | |
| Installation Tutorials | 1 | Water Inlet & Drain Installation | https://helpwayvend.com/materials?category=Installation%20Tutorials&type=video |
| | 2 | Android Host WiFi Setup | |
| | 3 | Installing the Thickening Module | |
| | 4 | Power Cable Connection | |

| Category | NO. | Tutorial Name | Video URL(s) |
|---|---|---|---|
| Basic Operations | 01 | Machine Start Up | https://helpwayvend.com/materials?category=Basic%20Operations&type=video |
| | 02 | Download the App | |
| | 03 | Machine Settings Page Overview | |
| | 04 | Set Seasoning | |
| | 05 | Seasoning Level Monitoring | |
| | 06 | Seasoning Calibration | |
| | 07 | Thickening Agent 3.0 Calibration | |
| | 08 | Recipe Cooking | |
| | 09 | Free-Style Cooking (R&D Mode) | |
| | 10 | Daily Cleaning of the Machine | |
| | 11 | Seasoning Pipeline Cleaning | |


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| Category | NO. | Tutorial Name | Video URL(s) |
|---|---|---|---|
| Basic Operations | 12 | Daily Operation Precautions | https://helpwayvend.com/materials?category=Basic%20Operations&type=video |
| | 13 | Six Daily Operating Requirements | |
| | 14 | Machine Weekly Cleaning | |
| | 15 | Use Thickening Module 1.0 | |
| | 16 | Six Daily Work Requirements | |
| | 17 | Process for Changing Pots | |
| | 18 | Replacing the Fume Purifier Filter | |
| | 19 | Wok Replacement for the 460 Quick- Release Model | |
| | 20 | Seasoning the Nitrided Iron Wok | |
| | 21 | Recipe Category Management | |

| Category | NO. | Tutorial Name | Video URL(s) |
| --- | --- | --- | --- |
| Advanced Operations | 01 | Ingredient Box Position Compensation | https://helpwayvend.com/materials?category=Advanced%20Operations&type=video |
| | 02 | Android Host Remote Assistance | |
| | 03 | Lubricating the Solenoid | |
| | 04 | Replace the Diaphragm Check Valve | |
| | 05 | No Seasoning Dispense Troubleshooting | |
| | 06 | No Thickening Dispense Troubleshooting | |


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# 5. Warranty Card



# LIMITED WARRANTY

● Subject to the terms and conditions of this After-Sales Service & Limited Warranty as stated herein, Chefeon Commercial Automatic Induction Cooking Machines (Model XA460 Series) and parts purchased new from Chefeon Inc.Helpfulway Inc. or an authorized distributor are warranted against defects in material or workmanship. This limited warranty is extended to the original Buyer only, non-transferable, and is void if the unit is resold.

(1) This After-Sales Service & Limited Warranty applies only to the original Buyer and is not transferable.

(2) The Buyer shall:a.Use the equipment solely for its intended purpose, in compliance with the XA460 Operation Manual;b.Provide and maintain the required load-bearing ground, electricity, internet, water supply,drainage, ventilation, and any other necessary conditions; and c. Operate the equipment
following all Seller-provided manuals and standard operating procedures (SOP).

(3) All non-consumable machine components are warranted for twelve (12) months or 10,000 cooking cycles after goods acceptance, whichever occurs first, except the five components listed below in (4). Please refer to the Operating Manual for the list of non- consumable machine components.

(4) The following five (5) specified core electrical and drive components are warranted for 3 years. This extended warranty covers parts only and does not include labor beyond the first 12 months.

1. Induction Cooker Core (208V / 8kW)
2. Reversing Motor
3. Pot Rotating Motor
4. Industrial Control Computer
5. Main Board PCB

(5) During the warranty period, Seller shall, at its sole discretion and as Buyer's exclusive remedy: a. Provide remote diagnostics and repair guidance; b. Repair or replace defective parts with new or refurbished parts; and/or c. Provide functionally equivalent alternatives. All replacement parts shall be covered only for the remainder of the original warranty period.



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# LIMITED WARRANTY

(6) Labor & Service Policy: Within the first 12 months after goods delivery, remote technicalsupport (phone, video, software diagnostics) is provided at no charge; on-site service within 50 miles of an authorized service provider is covered; travel beyond 50 miles shall be borne by Buyer. After the first 12 months after goods delivery, labor cost of the authorized service provider shall be borne by Buyer.

(7) This warranty does not cover: a. Consumables and wear and tear parts; b. Normal wear and aging; c. Improper installation, operation, or maintenance; d. Abuse, misuse, accident, or unauthorized modification; e. Software, network, or third party system issues.

(8) To request warranty service, Buyer must: a. Notify Seller in writing within the warranty period; b. Provide model, serial number, and fault description; c. No parts may be returned or replaced without Seller's prior approval.

(9) Except as expressly stated in this contract, Seller disclaims all other warranties, express or implied. Seller's total liability shall not exceed the purchase price paid for the equipment.

(8) Helpfulway Inc. reserves the right to change or improve its equipment or parts at any time without obligation to modify equipment or parts previously manufactured or sold.

(9) Except as expressly stated in this contract, Seller disclaims all other warranties, express or implied. Seller's total liability shall not exceed the purchase price paid for the equipment.

■ Helpfulway Inc. reserves the right to change or improve its equipment or parts at any time without obligation to modify equipment or parts previously manufactured or sold.

■ Helpfulway inc. Makes no other warranties, express orimplied, including implied warranties of merchantability or fitnessfor a particular purpose, and assumes no other obligation or liabilitynot expressly stated herein.

■ Repair or replacement as provided under this limited warranty shall be the exclusive remedy. Seller shall not be liable for any incidental or consequential damages arising from breach of any express or implied warranty, except to the extent prohibited by applicable law. Seller's total liability shall not exceed the purchase price paid for the equipment

■ reviously used equipment, or equipment or parts not purchased from Helpfulway Inc. or an authorized distributor, carry no warranties, express or implied.



# WARRANTY REGISTRATION

Register your ownership of this Chefeon Equipment unit immediately.

Helpful Way Inc.

1495 W 9th St. Ste #602

Upland, CA 91786-5646

I have received my service and operating instructions and I have read the terms and conditions of the Chefeon Equipment Limited Warranty. I am registering the equipment so I can receive the benefits of the Chefeon Equipment Limited Warranty. Thank you.

Please print or type. Incomplete or illegible cards will be returned.

Model:_____ Serial #:_____

Company Name:_____

Purchaser Name:_____

Address:_____

City / State / Zip:_____

Country:_____

Phone:_____ Email:_____

Installation Date:_____

Installer / Service Provider:_____

Signature:_____ Date:_____

Keep this card for your records



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# 6. Usage Statement

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