

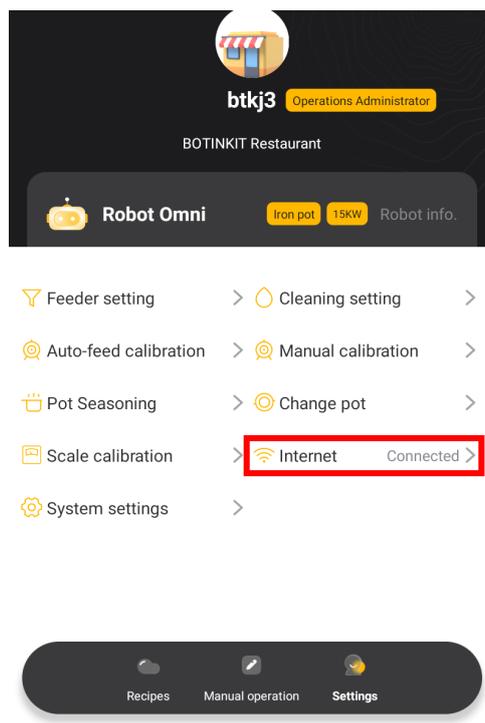
Operation Guide



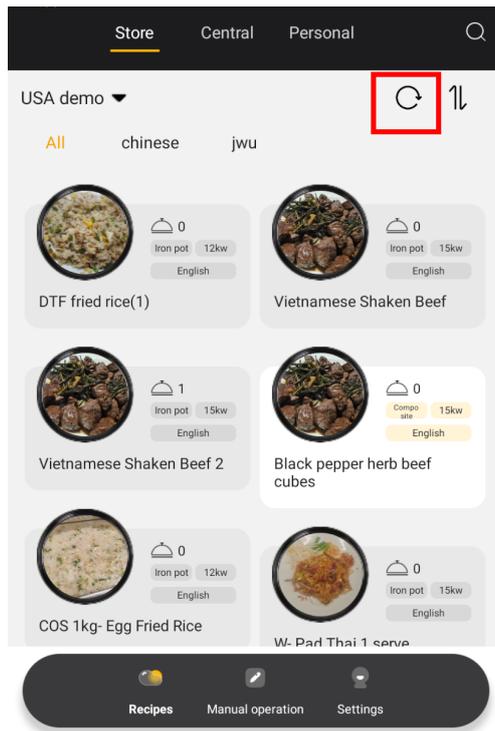
Start of the day



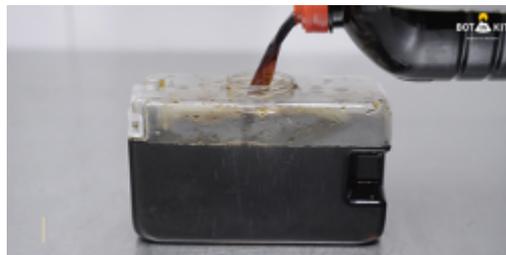
1. Turn on the machine by rotating clockwise



2. Check if the internet status shows "Connected."



3. Refresh the recipe by clicking the right corner icon.



4. Refill all liquid seasonings in the machine.

5. Refill all dry ingredients up to 2/3 full.

6. Prepare starch slurry by mixing 200g of starch with 1000ml of water. Mix well before adding to the starch slurry box.

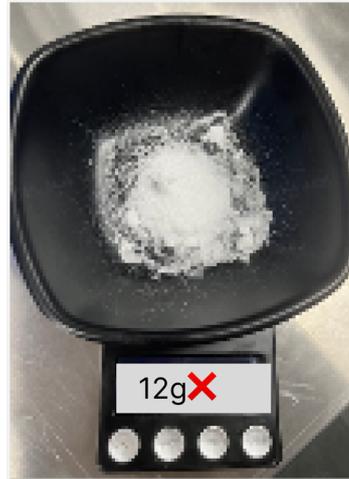
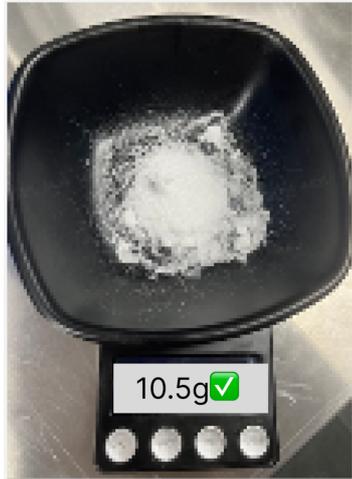


7. Select the ingredient (dry, sauce, or liquid) and click "Quick Verification."

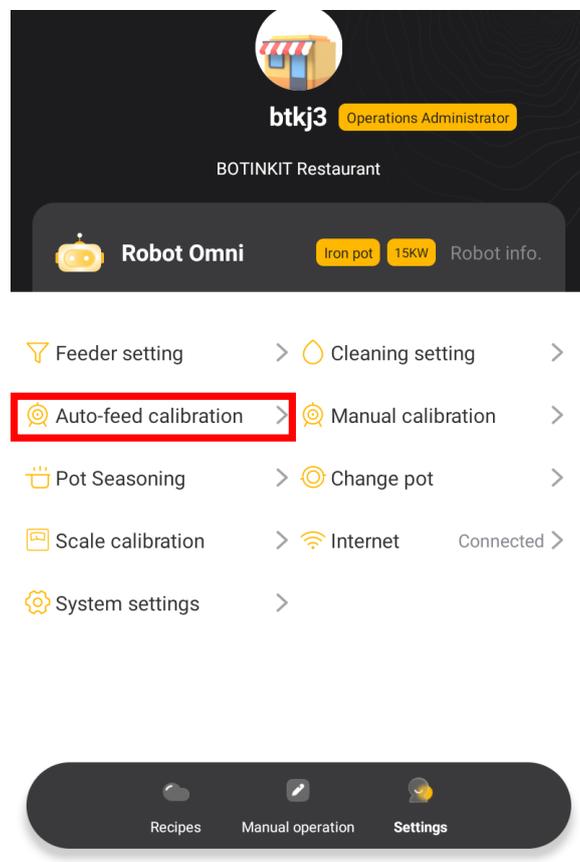


8. Enter the target weight(e.g. 10 gram) and collect the dispensed seasoning in a measuring cup (ensure the pot is at the highest position before reaching in). For liquids, hold

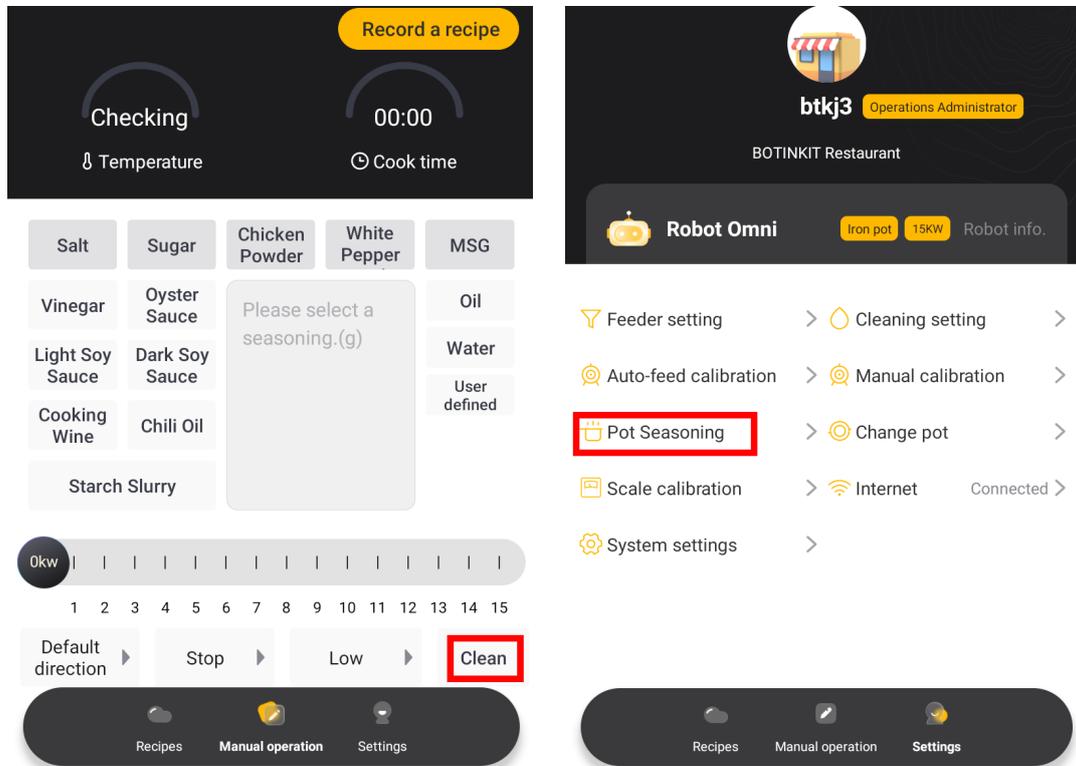
“Press to Withdraw” until dispensing starts, then release button and strat to collect.



9. Weigh the collected seasoning to check accuracy. If the error exceeds 1 gram, the seasoning needs to be calibrated.



10. Click [Auto-feed calibration] to perform auto calibration for inaccurate seasonings.



11. Click [Clean] and then click [Start] to auto clean the pot. Wipe the pot dry with a cloth then click [Pot seasoning] - [Quick mode].

Cooking



Vietnamese Shaken Beef 2

[Ingredients](#) [Cooking procedure](#) [Preparation](#)

Tip: dishes taste better with seasonings of the same brand

Manual feed

Marinated Beef Cube	350.0g	Yellow Onion Cube	35.0g
Red Pepper	35.0g	Green Pepper	35.0g
Soy Sauce	10.0g	Pepper	2.0g

Auto feed

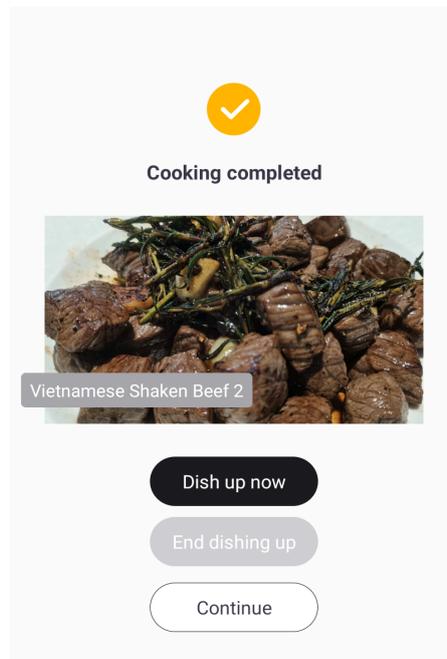
Oil	15.0g	Water	30.0g
Oyster Sauce	15.0g	Sugar	10.0g

Start cooking

1. Select a recipe, check seasonings and ingredients, and click[start cooking].



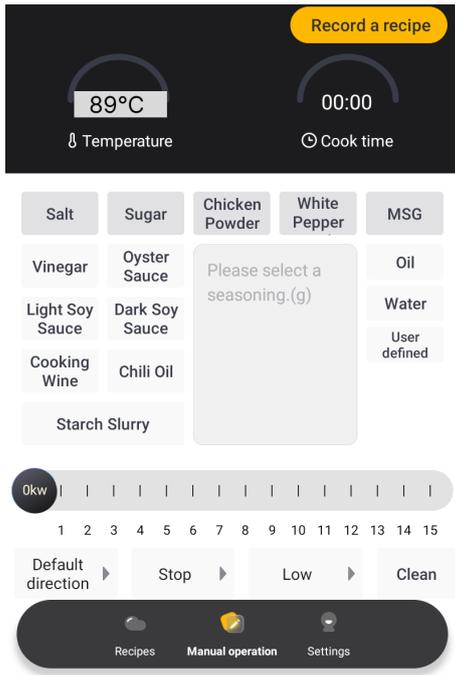
2. Follow the voice instructions to perform the ingredient feeding operation. Stand to the side and wear gloves.



3. Once cooking is complete, click [Dish Up Now]. After dishing up the meal, click [Auto Cleaning] to begin the cleaning process.

End of the day

1. Place the seasoning box containing oyster sauce or other perishable seasonings in the refrigerator and discard the starch slurry from the starch slurry box.
2. Go through the daily cleaning SOP.
3. Click [Pot Seasoning], then select [Deep Mode].



4. Shut down the machine once the temperature of the pot is below 90°C (temperature will display on manual operation interface) .