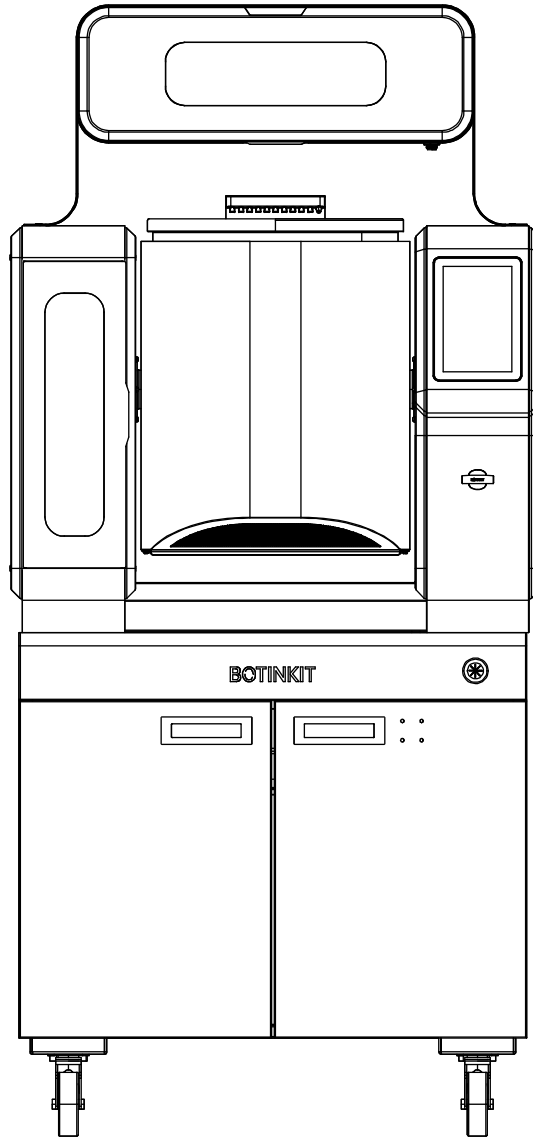


BOTINKIT

Cooking Robot Manual

CAUTION: Read the instructions before using the machine.





GENERAL CATALOGUE

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IMPORTANT INFORMATION

FOR YOUR SAFETY: DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE OR INJURY. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE.
THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

INSTALLATION AND ELECTRICAL CONNECTION MUST COMPLY WITH CURRENT CODES:

Users are cautioned that installation and repairs must be performed by a BOTINKIT authorized service agent using genuine BOTINKIT replacement parts. BOTINKIT will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or instructions provided with the product, or which has been modified or repaired using unauthorized parts or by unauthorized service agents.

For a list of authorized service agents, please contact our team contact@botinkit.com

The information in this manual (including product design, software features, software UI design, and component specifications) may change with product updates.

[Notes]

This product should NOT be used by the following:

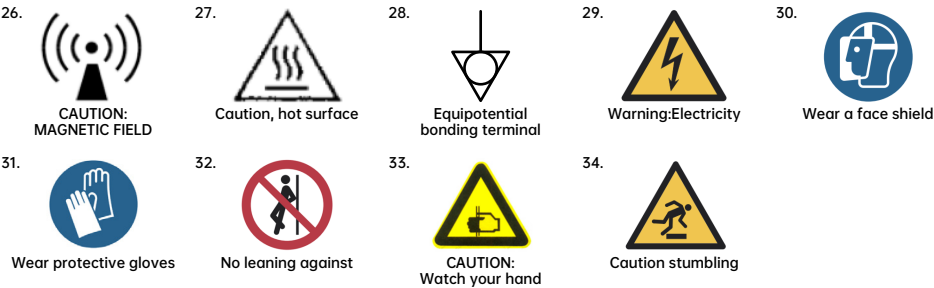
- Children, untrained personnel, and individuals deemed unfit to operate the product.

[Warning]

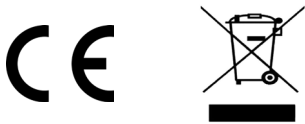
To ensure safe use and avoid injury and property loss to you and others, please observe the following safety precautions. Failure to observe safety warnings and wrong use may lead to accidents.

1. Metallic objects such as kitchen utensils, cutlery etc. shall not be placed on the hob surface within the cooking zones since they could get hot;
2. Take care when operating the appliance, as rings, watches and similar objects worn by the user could get hot when in close proximity to the hob surface;
3. Users with heart pacemakers should consult with the manufacturer;
4. These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, etc., but not for continuous mass production of food;
5. This appliance is to be connected with flexible connections for equipotential bonding and connection to services such as electricity supply, water supply, gas supply and steam supply such that the appliance can be moved in the direction required for cleaning a distance not less than the dimension of the appliance in the direction of movement plus 500 mm without the flexible connections becoming taut or being subject to strain;
6. This appliance cannot be used by children and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
7. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
8. On airborne noise emissions, the A-weighted sound pressure level is below 70 dB(A).
9. WARNING: Appliances must be disconnected from their power supply during cleaning or maintenance and when replacing parts.
10. This appliance contains non-rechargeable batteries, these batteries are not to be recharged.
11. Different types of batteries or new and used batteries are not to be mixed.
12. Batteries are to be inserted with the correct polarity.
13. Exhausted batteries are to be removed from the appliance and safely disposed of.
14. If the appliance is to be stored unused for a long period, the batteries should be removed.
15. The supply terminals are not to be short-circuited.
16. Do not expose the appliance or battery to excessive temperatures.
17. Be aware of the risk of terminals of the battery-operated appliance or battery being short-circuited by metal objects.
18. This appliance contains batteries that are only replaceable by skilled persons.
19. Please avoid disposing of multiple CR2032 batteries at the same time.
20. Please avoid placing other metals next to your CR2032 batteries.
21. CAUTION: RISK OF EXPLOSION IF BATTERY IS REPLACED BY AN INCORRECT TYPE.
22. DISPOSE OF USED BATTERIES ACCORDING TO THE INSTRUCTIONS.

23. An all-pole disconnecting device must be incorporated during installation.
 24. When walking, please pay attention to the water pipes, oil pipes and power lines on the ground.
 25. Don't lean on the machine.



[Certifications]



Practices used in this manual

- Hint: useful hints or shortcuts.
- Comment: important information to explain a concept or complete a task.
- Compulsory: matters for users to follow to ensure the normal use of the product.
- Prohibition: the operation that is prohibited.
- Warning: precautions.
- Note: warnings that remind users of specific steps to be followed to avoid personal injury, catastrophic data loss, or major damage to the product.

	The machine must be installed in accordance with the standards and regulations for commercial cooking equipments in different countries.
	The air inlet and outlet of the product must be unobstructed. Do not cover or block the air inlet and outlet.
	This product is equipped with a rotating pot. Do not disassemble It and replace it with other pots without training.
	Non-professionals are not allowed to disassemble the electric box and start the stop switch.
	Non-professionals are not allowed to operate the product with the left and right side panels of the product disassembled
	This product is for indoor use only.
	If you do not use the product for more than three days, please empty and clean the containers of dry, sauce and liquid seasonings, and then clean the pipeline.
	If the seasonings have not been used up for more than three days, please check whether the seasonings inside the container are deteriorated. If there is deterioration, it must be cleaned before it can be used again.
	Do not use the water gun or any spraying device to directly spray onto any parts of the machine.

	When the product fails, abnormal Information will appear on the display. Please refer to the maintenance manual or contact the after-sales staff or local service providers for online or offline troubleshooting.
	When cooking with the robot, please keep a proper distance to avoid scalding caused by the splashing of hot oil due to impurities.
	When a warning or accident occurs, the power and water supply should be cut off as soon as possible and the after sales personnel should be contacted.
	Pay attention to all kinds of seasonings added, which must not be mixed with other impurities.
	The solid seasonings of salt, sugar, pepper, MSG etc. applicable to this product must meet the specification requirements, otherwise, the seasoning adding accuracy may be affected or the outlet may be jammed.
	Note that after taking out the liquid seasonings, check whether the magnetic suction connector is sucked in place when putting It back.
	Before cooking, ensure all covers and doors on the equipment are closed.
	Note that only when the machine is powered on, the starch water that is mixed evenly and not precipitated is placed inside the machine in time can it be stirred effectively all the time.
	Note that when the machine is turned off and turned on again, it is necessary to open and check the starch water and manually assist in stirring to make it mix evenly.
	Regularly clean all seasoning containers and liquid seasoning tubes according to product maintenance cycle requirements.
	Clean seasoning nozzle every day before and after daily operations.
	The installation and maintenance of this product involve disassembly and assembly, which should be operated by our after-sales personnel or personnel trained by our company. Product installation and maintenance require obtaining a service training certificate from our company.
	If the power cord is damaged, it must be replaced by professionals from the manufacturer, its maintenance department, and similar departments to avoid danger.
	This manual is not applicable to people (including children) with physical, sensory, or intellectual defects, or a lack of experience and knowledge.
	All the illustrations shown in this manual are used to illustrate the purpose and schematic, and the actual appearance is subject to the product.

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Chapter 1: Overview

1.1 Introduction

OMNIs are our company's intelligent cooking station, integrating the most advanced technologies of Botink-it. It adapts to dosing of various dry, sauce, and liquid ingredients, achieving a variety of cuisines including stir-frying, stewing, boiling, simmering, and cold mixing. It ensures the perfect replication of cooking processes and consistency in seasoning, making every dish reach its deserved level of deliciousness. The machine provides intelligent reminders throughout its use, and intelligent calibration to ensure an intelligent experience that allows you to focus solely on cooking.

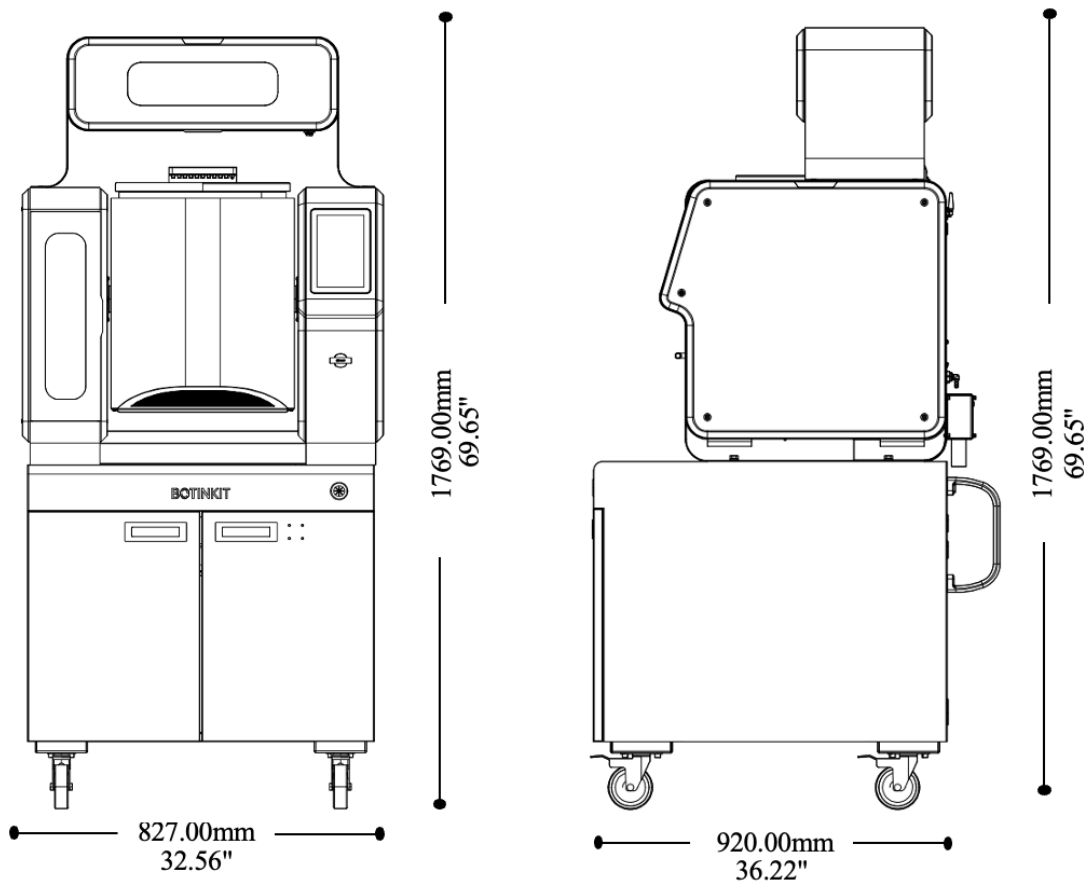
1.2 Application Field and Applicable Targets

This intelligent cooking station is suitable for commercial indoor settings such as restaurant chains, supermarkets, fast food delivery, hotels, hospitals, corporate entities, and school cafeterias.

1.3 Basic Product Information-OMNI

Product models	MAX01	MAX02
Input	AC 200-220 V ~ , 3 ~ , 3 wire, 50/60 HZ	AC 380-415 V ~ , 3 N ~ , 4 wire, 50/60 HZ
Power Rating	10 KW	12 KW
Waterproof Level	IPX4	
Capacity	6 L (1.58 gal)	
Pot Capacity	30 L (7.93gal)	
Water Pressure Range	200-350 KPa	
Screen	8-inch touch-sensitive screen	
Outer Diameter of Liner	Φ 356 mm (14.02")	
Pot Material	Nitrided Iron	
Maximum Temperature Tolerance	350°C (662°F)	
Coating Material	PTFE (Non-stick Pot)	
Supporting Seasoning Types	Powder、Sauce、Liquid	
Seasoning Box Material	Tritan™	
Dry / Sauce Seasoning Box Capacity	650 ml (21.97 fl oz)	
Liquid Seasoning Box Capacity	700 ml (23.67 fl oz) (Small Liquid Seasoning Box)/ 1500 ml (50.72 fl oz) (Big Liquid Seasoning Box)	
Starch Water Box Capacity	900ml (30.43 fl oz)	
Overall Dimensions	827mm × 920mm × 1769mm (32.56" × 36.22" × 69.65") (Width × Depth × Height)	
Main Unit Dimensions	827mm × 699mm × 981mm (32.26" × 27.52" × 38.62") (Width × Depth × Height)	
Base Dimensions	794 mm × 920 mm × 787 mm (31.26" × 36.22" × 30.98") (Width × Depth × Height, with anti-collision handle and water gun hook)	
Weight	Main unit weight: 120 kg (264.55 lbs)	Base weight:52kg (114.64 lbs)
Wi-Fi	802.11 a/b/g/n/ac	

1.4 Product View and Size



1.5 Precautions

> Installation

- Compliance with specific national and regional standards and regulations for commercial cooking robot installation and operation is required. Incorrect installation, maintenance, cleaning, or modification of the robot may result in damage, injury, or death.
- It is strictly prohibited to place the robot directly near stovetops and oil pans without thermal insulation protection.
- Ensure proper grounding of the robot to prevent electrical shocks.

> Operation

- During the process of pot seasoning, heating the oil, and first-time ingredient addition, stand on the side of the pot and maintain a distance of 50 cm (19.68") to prevent scalding from splashes.
- DO NOT open the liquid nozzle module when the pot is in the feed position.
- Ensure the pot is properly installed immediately after unpacking.
- Prohibition of operation of this product by untrained individuals, those unfit for physical reasons, or minors.
- DO NOT attempt to access the seasoning boxes during rotation to avoid getting pinched.

- Wear heat-resistant gloves with both hands before manually assisting during cooking, serving, and pot washing.
- DO NOT place your hands above the pot to prevent pinching.
- DO NOT touch the moving pot body to prevent injury.
- DO NOT put your hands inside the pot body to prevent burns.
- DO NOT tilt the pot during stewing mode to prevent burns.
- The software update will provide customers with a document detailing the contents. Customers can choose whether or not to update based on this information.

> Cleaning

- DO NOT use a water gun to directly rinse the robot's body.
- DO NOT use corrosive cleaning products, such as oven and grill cleaners, for the robot's cleaning.
- Wear cut-resistant gloves on both hands before cleaning the body of the robot.
- The liquid tube in the left liquid boxes cannot be removed and manually cleaned. The robot's automatic cleaning function is sufficient to clean the tube, so there is no need for manual cleaning. DO NOT attempt to remove the liquid tube.
- When cleaning the range hood, please protect the robot to avoid damage from oil and cleaning agents.

> Seasoning System Usage

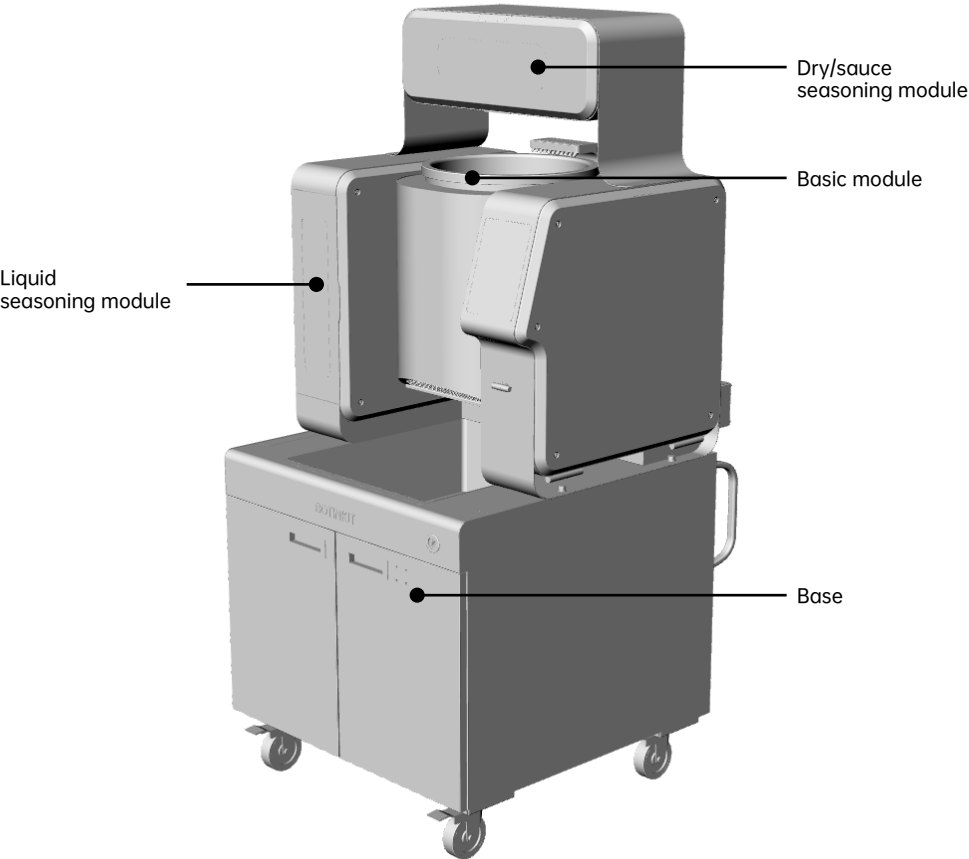
- Calibration is recommended weekly or as needed.
- Routinely check the seasoning liquid levels to ensure there is a sufficient amount of seasoning. It is advised to perform these checks pre- and post-meal service daily.
- Only liquid ingredients can be used in the left liquid boxes; ingredients with any particles (such as pepper powder, chili flakes, etc.) are not allowed and must be purely liquid to prevent internal blockage and damage to the internal seal.
- Ensure the water starch box is emptied and the water starch tubes and box are cleaned daily before powering off.
- Ensure the water starch is thoroughly mixed and uniform before adding it to the box.
- Ensure all granular and powdered seasonings added are completely dry to prevent clumping and clogging.
- If the robot is not used for over three days, please empty all seasonings and clean the pipes.
- The sauce boxes must be placed according to the dispensing position set during calibration. If misplaced, correct the position and recalibrate immediately.
- Ensure sufficient seasoning before each cooking session.

> Pot Use

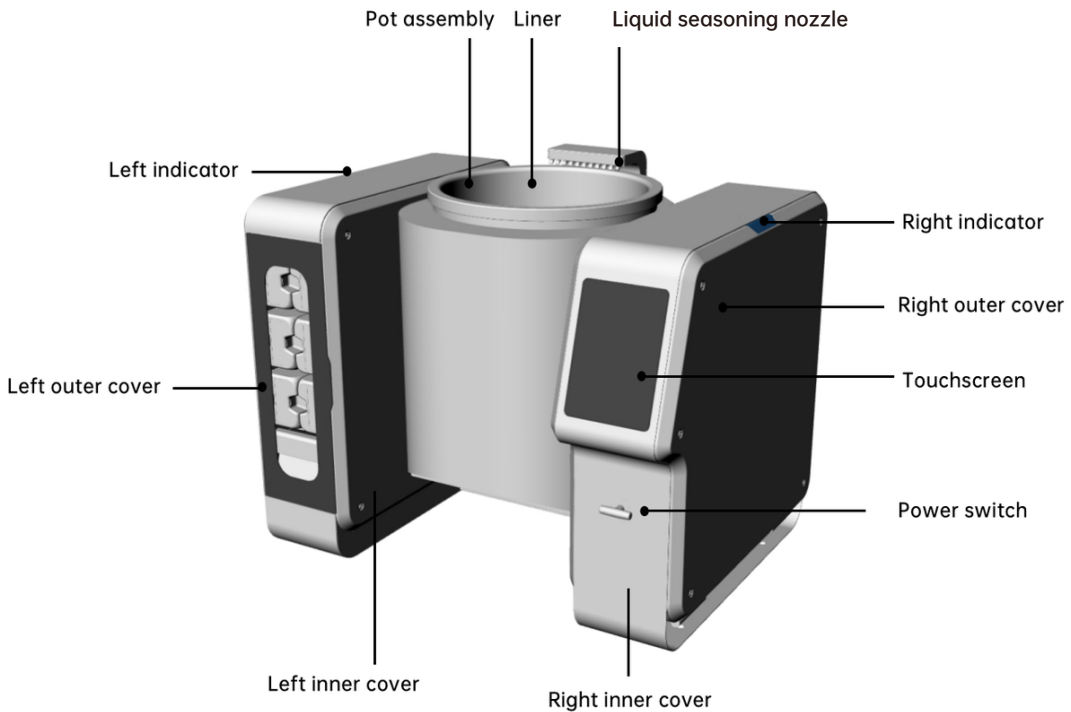
- DO NOT heat the empty pot for a prolonged duration of time.
- DO NOT put in unfrozen ingredients.

Chapter 2: Main Structure

2.1 Main Structure

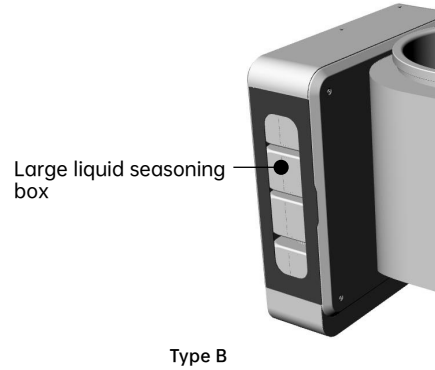
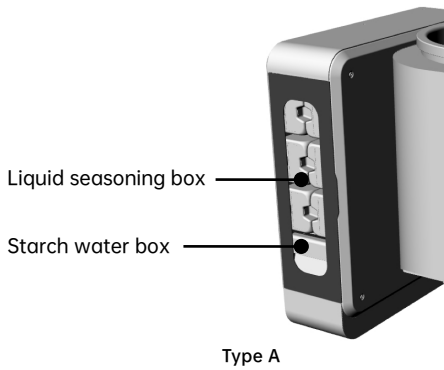


2.2 Body Module



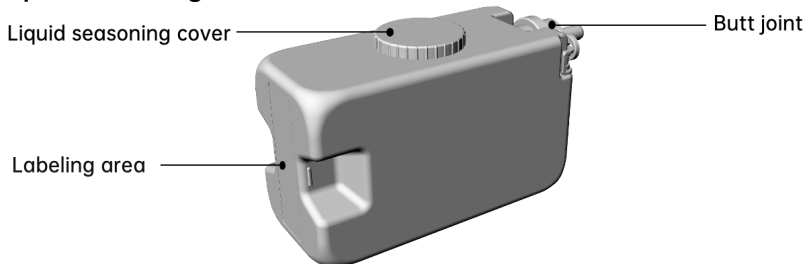
- **Left and right outer covers:** Detachable parts fastened with hexagonal socket screws;
- **Left and right indicators:** Indicator light group for synchronously displaying signals;
- **Pot assembly:** Pot liner, liquid seasoning nozzle, spring lock structure, etc. The pot liner can be quickly disassembled and replaced;
- **Liquid seasoning nozzle:** The outlet of liquid seasoning, the dispensing end of which is connected with food-grade silicone tube of the corresponding specification;
- **Touchscreen:** 8-inch touch-sensitive screen;
- **Power switch:** Rotary switch, when the knob is horizontal, it is off, and when it is rotated 90° to the vertical position, it is on;
- **Left and right inner covers:** Nonremovable structure.

2.3 Liquid seasoning module

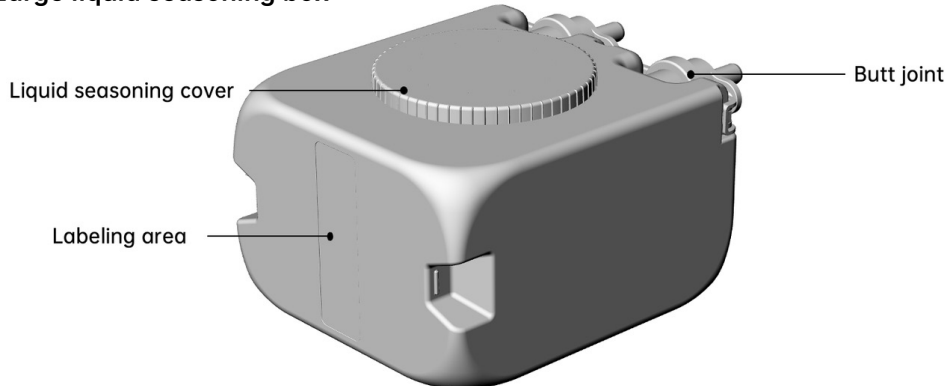


- **Type A:** six small liquid seasoning boxes + one starch water box
- **Type B:** four large liquid seasoning boxes.

Small liquid seasoning box

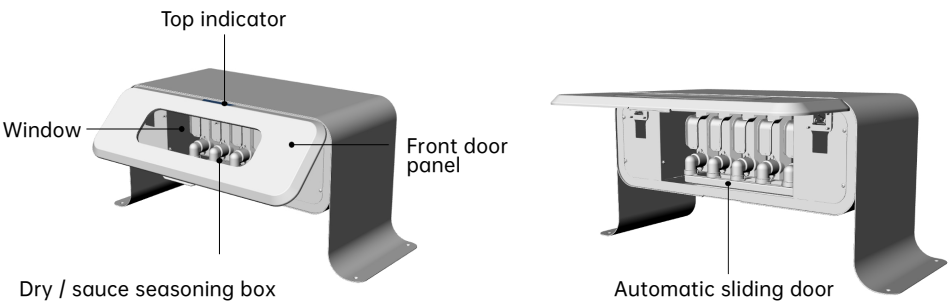


Large liquid seasoning box

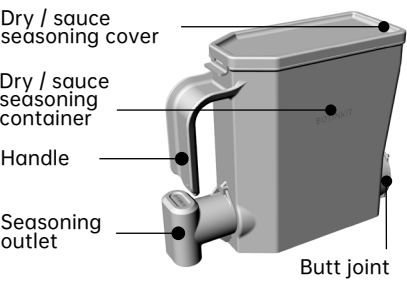


- **Liquid seasoning cover:** Open the cover to refill the liquid seasoning, and close it tightly afterward;
- **Butt joint:** Designed for easy and quick disassembly and assembly of the seasoning box;
- **Labeling area:** Labels can be affixed to indicate the names of seasonings.

2.4 Dry / Sauce Seasoning Module



- **Dry / sauce seasoning box:** There are 5 boxes with quick detachable structures;
- **Automatic sliding door:** Automatically opens when feeding powder seasonings, and is normally closed when not feeding, which can be taken out for cleaning;
- **Top indicator:** is consistent with the content displayed by the indicators on both sides of the basic module;
- **Window:** Users can observe the internal situation of the internal powder seasoning box through the transparent window;
- **Front door panel:** When replenishing powder seasonings, manually open it to the designated position and release it. After replenishing, manually press it down to the normally closed state.



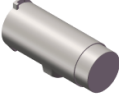
- **Dry/sauce seasoning cover:** Open the cover when replenishing powder, and cover it tightly afterward to prevent it from being affected by moisture;
- **Dry/sauce seasoning container:** It can hold granular seasonings for BOTINKIT robots;
- **Butt joint:** Connects with the screw used for feeding seasoning to ensure proper dispensing of the seasoning;
- **Seasoning outlet:** The channel for the dry/sauce seasoning to be put in the pot (Nozzles are replaceable to dispense different types of seasonings.)
- **Handle:** Convenient to take and refill powder seasonings and maintain the powder box.

Removable Nozzle and Screw Combinations is as shown in the left diagram:

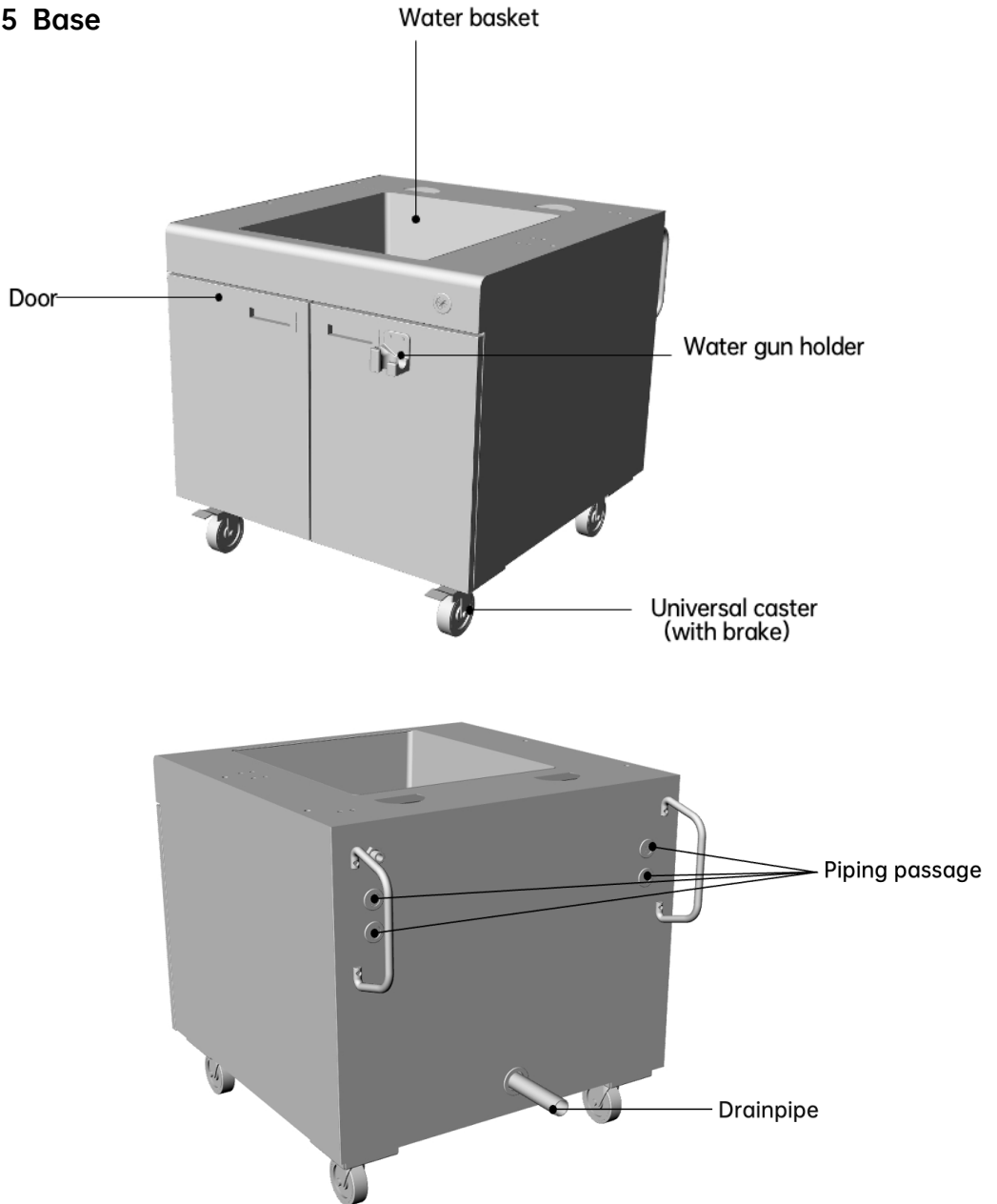
There are a total of four different combinations, each suitable for different dispensing scenarios.

- **Combination A:** is suitable for dispensing ultra-fine dry particles,
- **Combination B:** for fine to medium dry particles,
- **Combination C:** for sauces with high viscosity,
- **Combination D:** for sauces with medium viscosity.

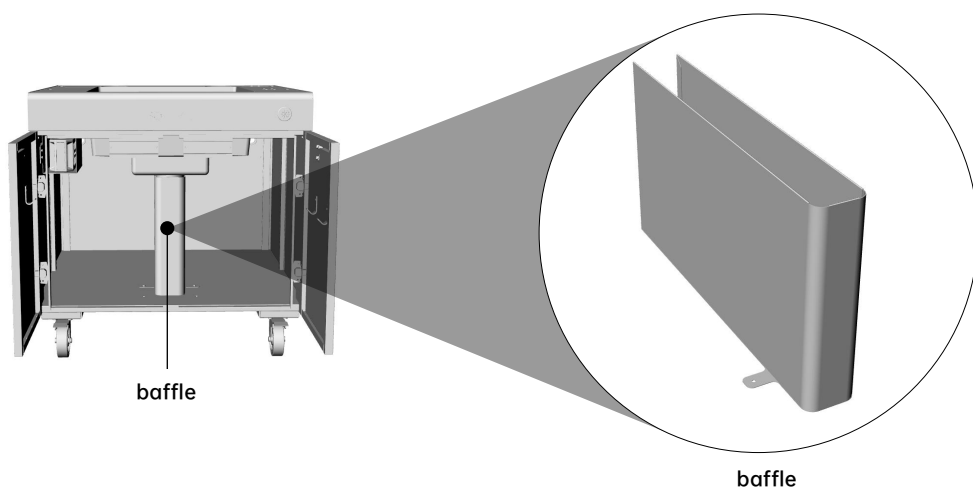
*For the range of seasonings that can be dispensed and their appropriate combinations, please refer to the 'Seasoning Feeding Specification Tables'.

Removable Nozzle and Screw Combinations			
			
Dry seasoning nozzle	Silicone nozzle	Universal nozzle	
			
Dry seasoning nozzle screw	Universal nozzle screw	Silicone nozzle screw	Universal nozzle screw
Combination A	Combination B	Combination C	Combination D

2.5 Base



- **Universal caster:** All four brake plates of the brake casters should be lifted up to loosen the brakes before moving. After moving in place, press the brake plate down to lock it to prevent the equipment from moving;
- **Door:** Normally closed when working. You can manually grab the upper handle to pull it open;
- **Sink:** Used for holding dishes and collecting dirty water;
- **Water gun holder:** Used for placing the water gun used for cleaning.
- **Piping passage:** There are four piping passages on the back for running hoses through, used to extract oil or liquid materials from the base and dispense them above the machine.



The base contains a baffle used to cover the pipes inside the base. After removing the baffle you can install the drain pipe. Please remember to reinstall the baffle after installing the drain pipe. Be cautious of the sharp edges of the baffle to avoid getting cut.

Chapter 3: Installation Guide

3.1 Precautions for Installation

Before starting the installation of robot hardware, it is essential to strictly follow the safety precautions below:

1. Ensure the workspace is safe, preventing the robot hardware installation from being interfered with by unrelated objects.
2. Use appropriate personal protective equipment, such as insulated gloves, to prevent possible accidents.
3. Be sure to turn off the robot power and disconnect the power cord before making any electrical connections or connecting to power.
4. Avoid placing fingers or other objects near pot to prevent pinching injuries.
5. Ensure the correct operation and adjustment of the robot's center of gravity to prevent tipping or instability.

Please read the following carefully before installation:

- This product is for indoor use only;

● Kitchen planning:

Please reserve space for piping, wiring, maintenance, and repair of the product. For details, please contact our pre-sales staff. The kitchen environment should be installed with ventilation equipment such as exhaust fans to keep the air flowing and properly ventilated;

● Power supply:

Ensure that the power supply used for this product meets the specific requirements of the local country and can handle the product's rated load.

- For input power cables, the diameter of a single wire should be $\geq 6\text{mm}^2 (0.0093\text{in}^2)$;
- When installing, make sure the robot is placed securely to avoid sliding;
- This product should be connected to the municipal water supply system using a 1/2" screw with external thread as an inlet pipe connector;
- The installation and electrical connection of this product must be carried out by experienced professionals. Non-professionals are not allowed to install, disassemble, or maintain the product;

● Packing list:

Please check the following products and accessories one by one after unpacking. If anything is missing or damaged, please contact our after-sales service center.

For detailed installation requirements and precautions, please refer to the "BOTINKIT Installation Guide"

3.2 Installation Steps

Please follow the professional installation instructions.

3.2.1 Engineering requirements (preparation before installation)

Water Supply Requirements:

This product needs to be connected to municipal tap water.

The water inlet is equipped with a 1/2 inch external thread connector. A 1.2m 1/2inch double-headed flexible hose and 1.8M 1/2inch double-headed flexible hose is included in accessory box.

There must be a water supply port within the installation area, and the water supply port must have an independent water valve. The water pressure needs to be within the usage requirements (0.2 to 0.35 MPa). Please ensure there is a drainage outlet near the installation area. If the drainage pipe is on the ground, its height needs to be below 10 centimeters (3.93 inches).

Power Requirements:

1. For machines with a power supply of 220 volts and a rated power of 10 kilowatts, a 4-wire 3-phase electrical box should be installed on-site in advance. Furthermore, a 4-wire 3-phase power cable of the required length should be provided. (It is recommended to use 3 pieces of 6 square millimeters phase wires and 1 piece of 2.5 square millimeters (0.0039 in²) ground wire.)
2. For machines with a power supply of 380 volts and a rated power of 12 kilowatts, a 5-wire 3-phase electrical box should be installed on-site in advance. Additionally, a 5-wire 3-phase power cable of the required length should be provided. (It is recommended to use 3 pieces of 6 square millimeters (0.0093 in²) phase wires, 1 piece of 6 square millimeters (0.0093 in²) neutral wire, and 1 piece of 2.5 square millimeters (0.00155 in²) ground wire.)

Exhaust System Requirements:

An exhaust system must be provided on-site and installed directly above the cooking machine.

1. It is recommended that each robot must have an exhaust power of no less than 7650 CFM (Cubic Feet per Minute) or 217 Cubic Meters per Minute, with the exhaust system's width not less than 130 cm (51.18") and power not less than 4KW, and the height above the ground should not be less than 190 cm (74.80").
2. It is suggested that the exhaust fan be positioned no more than 20-30 cm (7.87" to 11.81") above the robot, with a depth of no less than 130 cm (51.18").

Network Requirements:

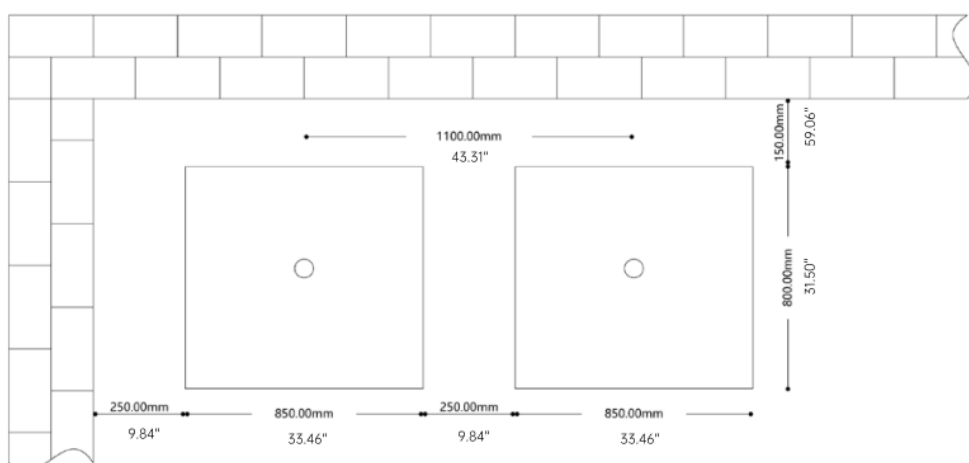
The installation site must have a reliable WIFI wireless network available for logging in to accounts for recipe loading and system upgrades.

Environmental Requirements:

The robot must be installed indoors, where the indoor temperature should not be lower than 0°C (32°F) ; Ensure there are no factors nearby that could affect the machine's functionality, such as staying away from equipment that generates a lot of steam (steam can cause solid components to solidify and clog the discharge port) and equipment that produces a lot of open flames (the distance between open flame stoves/other high-temperature heat sources and the robot must not be less than 150cm (59.05")); No strong acids or strong alkaline substances should be within 150cm (59.05") of the robot; If gas, water supply, or drainage pipelines pass through the installation area, their height must not exceed 10 centimeters (3.93");

Base:

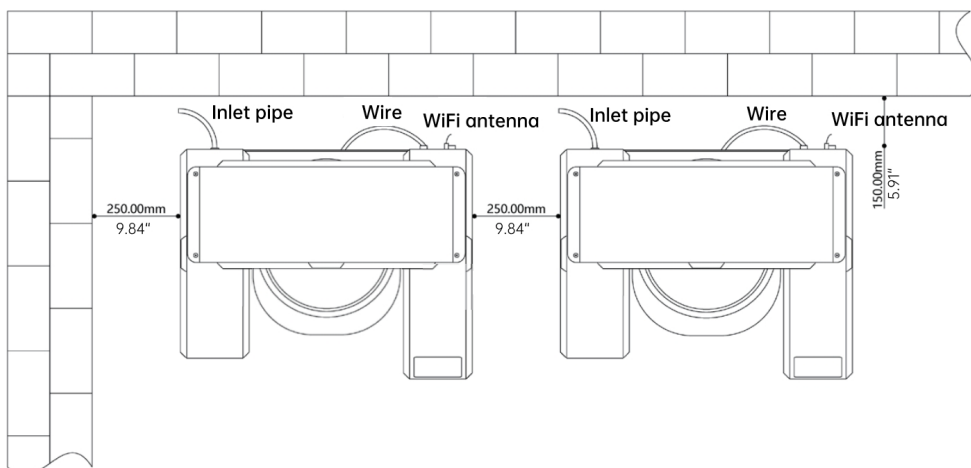
If you have not chosen to purchase the matching base from our company, you will need to hire a contractor to design a corresponding base with a tabletop height of 700mm (27.56"), which must include a corresponding drainage sink. The tabletop's strength must be able to support the entire machine, with a load-bearing capacity of no less than 128kg (282.19 lbs).



3.2.2 Installation Requirements

Installation dimensions

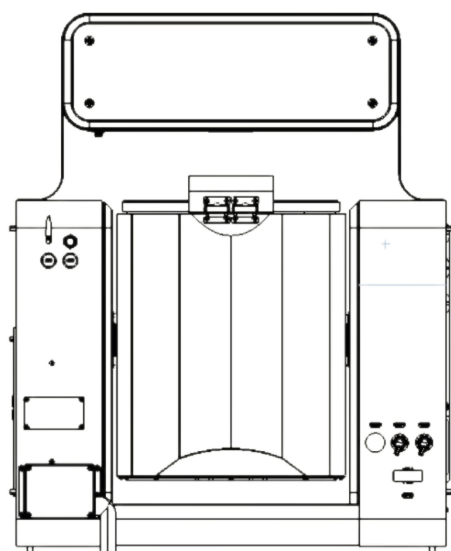
Position the pot opening above the base sink. Keep a clearance of 150mm(5.91") between the back of the robot and the wall to provide sufficient space for the movement of the liquid tubes during pot tilting. Reserve a clearance of 250mm(9.84") on both sides of the robot for maintenance.



Install power cables

You should engage a qualified electrician to connect one end of the power cable to the input power terminal of the robot and the other end to the output terminal of the air switch of the main power supply. Make sure the air switch and the robot switch are off before connecting them.

If the power cable is required to be extended, it should be performed by a qualified electrician by using a 5-core cable with a single-wire diameter of at least 6mm²(0.0093in²). The grounding wire must be reliably grounded and waterproof.



Install water hose:

Connect the water hose to the 1/2" connector at the rear end of the robot and open the water valve to check whether it leaks.

Install the oil tube:

1. Clean the outer wall of the oil tube;
2. Insert the oil tube through the hole at the rear end of the base or directly into the oil container. The tube nozzle must touch the container bottom with a length of the tube coiled.
3. The oil tube must not be against the wall. The oil tube must be properly fastened.

Chapter 4: Operating Instructions

Before operating the machine, please read the operating instructions section carefully to fully understand how to operate the equipment.
The information about software provided here is for reference only. Please rely on the latest version of the software for accurate details.

4.1 Power on and Power off

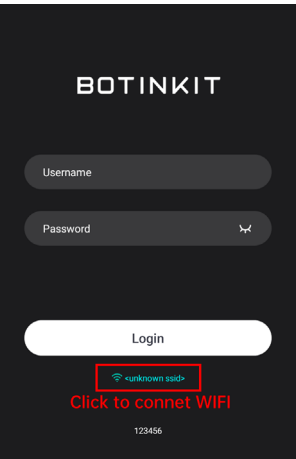
After checking that the water and electrical connections are properly installed, ensure that both the main switch and the machine's air switch are in the ON position. Press the leakage test button to ensure there is electricity. If pressing the test button does not produce a response, please check the circuit. Turn on the device only after checking that all installations are properly installed.

Power switch: Turn the switch clockwise by 90° to ON. When the machine is powered on, it will initiate the startup;

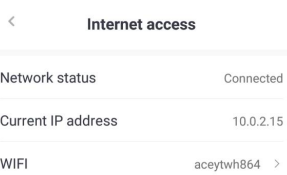
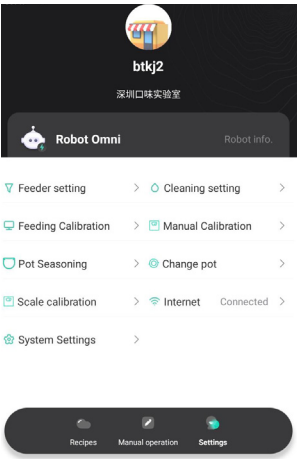
Turn the switch counterclockwise by 90° to turn off. When the machine is powered off, it will shutdown.

Indicator: When the light is constantly green, this indicates that the machine is operating normally.

4.2 Internet Settings



Upon the initial startup, you should click on the Wi-Fi icon below the login button to set up a network connection.



Subsequently, from the home page, click on "Settings" followed by "Internet access" to select a Wi-Fi network.

4.3 Mobile APP Download

Before the first use of the machine, you need to register an account on the mobile app to log in to the machine.



Apple Store



Android-Google Play



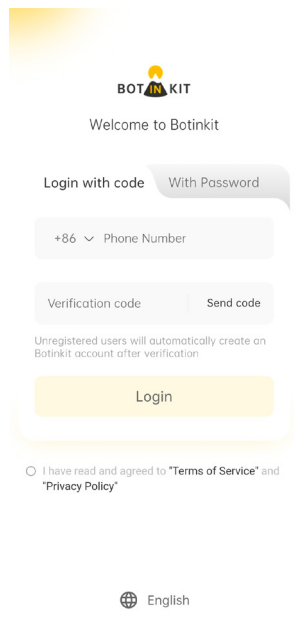
General Download

Please scan the QR code for the corresponding platform to download:

- For iOS, search for "Botinkit" in the App Store to download.
- For Android, search for "Botinkit" in the Google Play Store to download.
- Regardless of iOS or Android, you can directly scan the QR code to download the general version.

4.4 Account Registration and Login

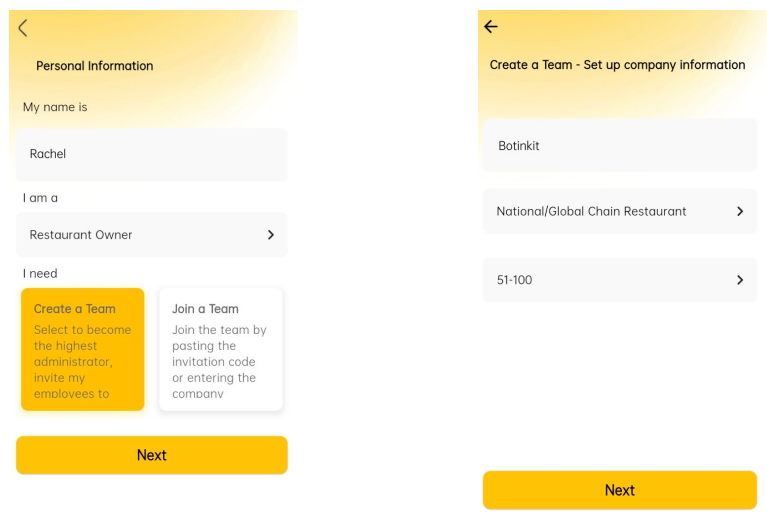
4.4.1 Account Registration



The image shows the Botinkit login and registration interface. At the top, the Botinkit logo is displayed with the text "Welcome to Botinkit". Below this, there are two tabs: "Login with code" (selected) and "With Password". Under the "Login with code" tab, there is a phone number input field with a dropdown menu showing "+86" and a "Phone Number" label. Below the phone number field, there is a "Verification code" input field and a "Send code" button. A note states: "Unregistered users will automatically create an Botinkit account after verification". At the bottom of the form, there is a "Login" button. Below the "Login" button, there is a checkbox labeled "I have read and agreed to 'Terms of Service' and 'Privacy Policy'". At the very bottom, there is a language selector showing a globe icon and the word "English".

Use mobile phone verification code to login. Unregistered users will have their accounts automatically created upon verification.

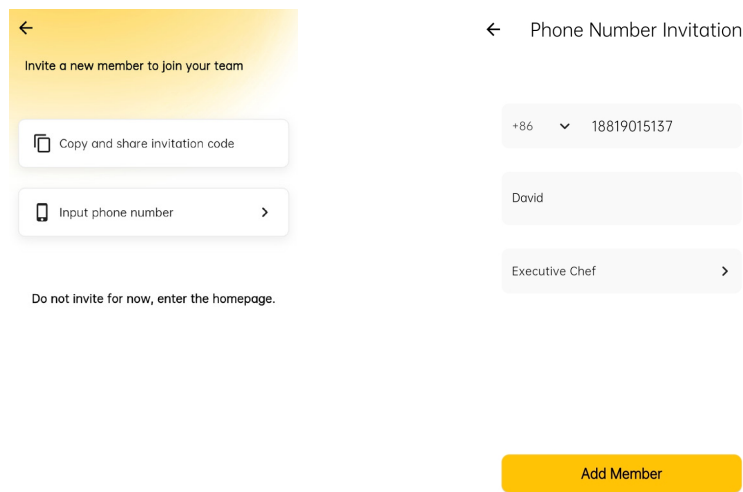
4.4.2 Register Personal and Corporate Information



The image shows two screens from the Botinkit registration process. The left screen is titled "Personal Information" and contains the following fields: "My name is" with a text input field containing "Rachel"; "I am a" with a dropdown menu showing "Restaurant Owner"; and "I need" with two buttons: "Create a Team" (highlighted in orange) and "Join a Team". Below these fields is a "Next" button. The right screen is titled "Create a Team - Set up company information" and contains the following fields: "Botinkit" with a text input field; "National/Global Chain Restaurant" with a dropdown menu; and "51-100" with a dropdown menu. Below these fields is a "Next" button.

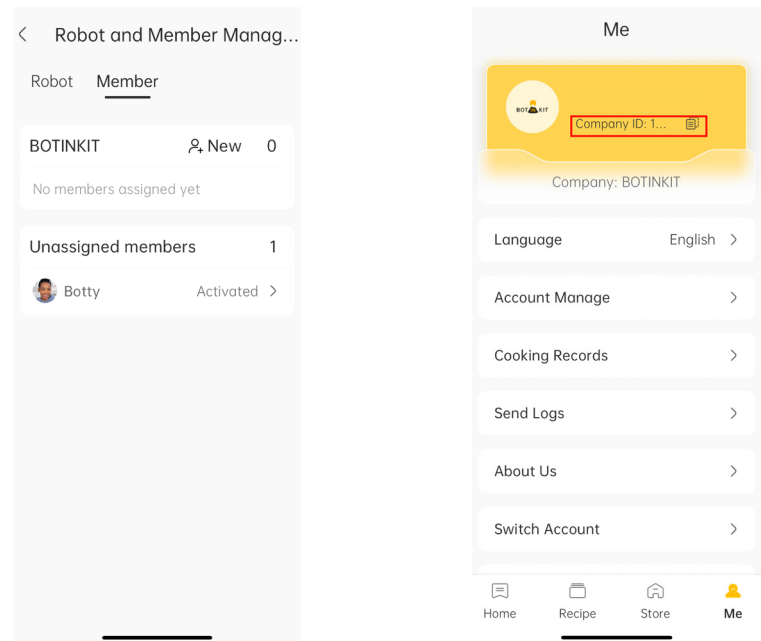
If your company has not created a team before, you need to click on "Create a Team" after registering.

4.4.3 Inviting Members to Join



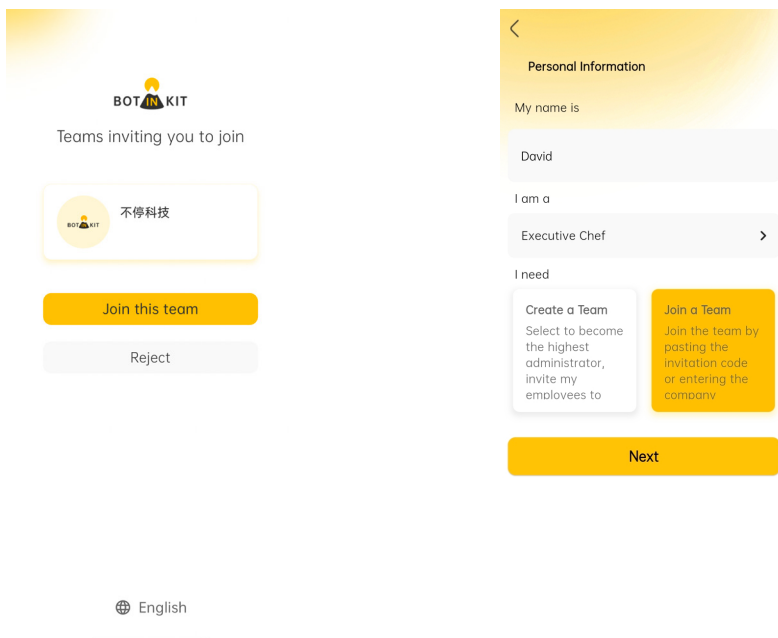
After creating a team, you can start inviting employees in 2 ways:

1. (Recommend) Invite individually by entering their mobile phone number. This phone number will receive an invitation code via SMS, and the receipt time depends on the local telecommunications provider, please be patient.
2. Share the invitation code to them.



This step can be skipped and invitations can be sent later.
To continue inviting, please click on "Store" , then click on"Robot and Member Management" and then click on "Member".On the "Member" page, you can invite new members by click 'New'.
You can also copy the corporate code on the "Me" page to share with the people you want to invite.

4.4.4 Employee Accepts Invitation



1. If an employee's mobile number has already been invited by a team before registration, a joinable team will be automatically generated after registration. The employee can simply select "Join this Team" to join.
2. If an employee's mobile number was not invited by the company before registration, after registering, please click "Join a Team" and then copy the SMS invitation code. Reopen the Buntin Cloud Kitchen app after copying the code. Wait for the team invitation to pop up automatically, then click "Join this Team".

4.4.5 Account Permissions

For your team, you can have three kinds of account with different permissions.

1. Super Administrator: There can only be one Super Administrator, whose permissions can be transferred but not deleted. The account that first creates the company team will automatically become the Super Administrator. The super administrator has all permissions, including operating all functions, viewing and editing all recipe data within the company, adding operations administrator, and transferring the super administrator.

2. Operations Administrator: Up to three Operations Administrators can exist simultaneously, and their permissions can be removed by the Super Administrator. The operational administrator has four permissions:

A. Store management;

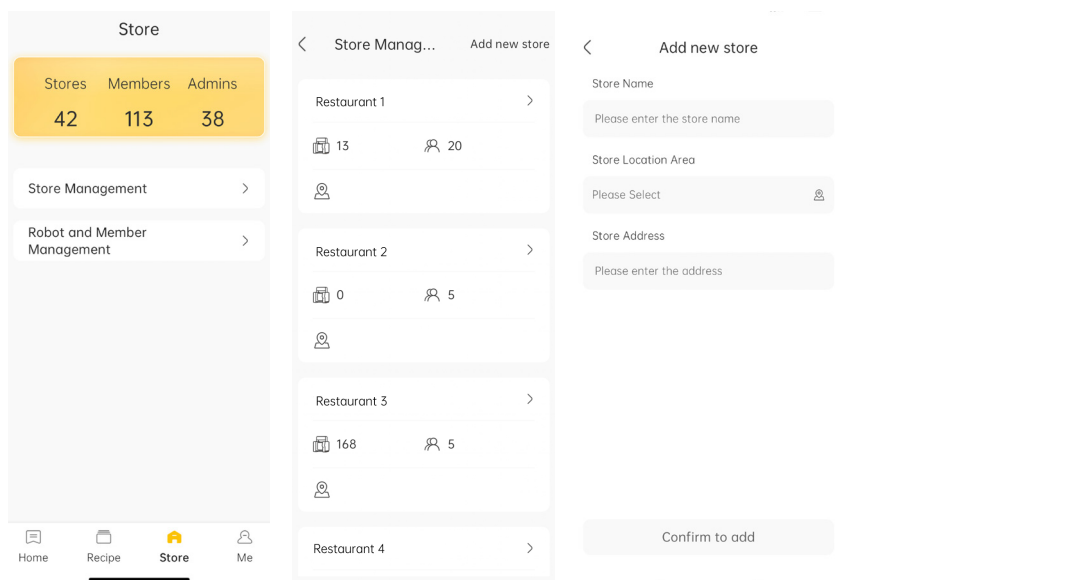
B. Robot management;

C. Member management;

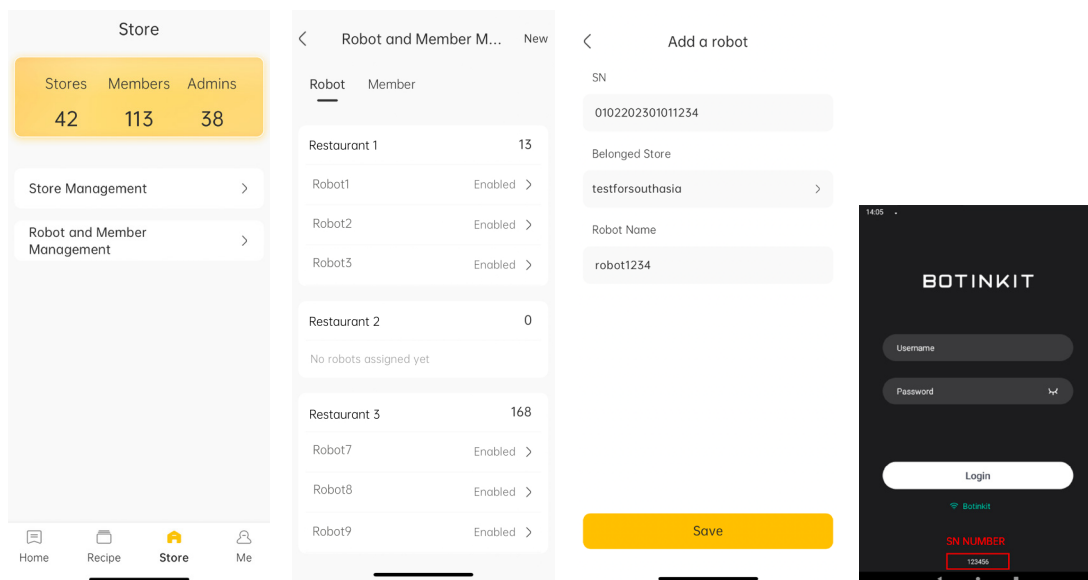
D. Viewing and editing all recipe data within the company.

3. Regular Member: Can only view and cook the recipe assigned to the designated stores on the machine; cannot edit or share the recipe.

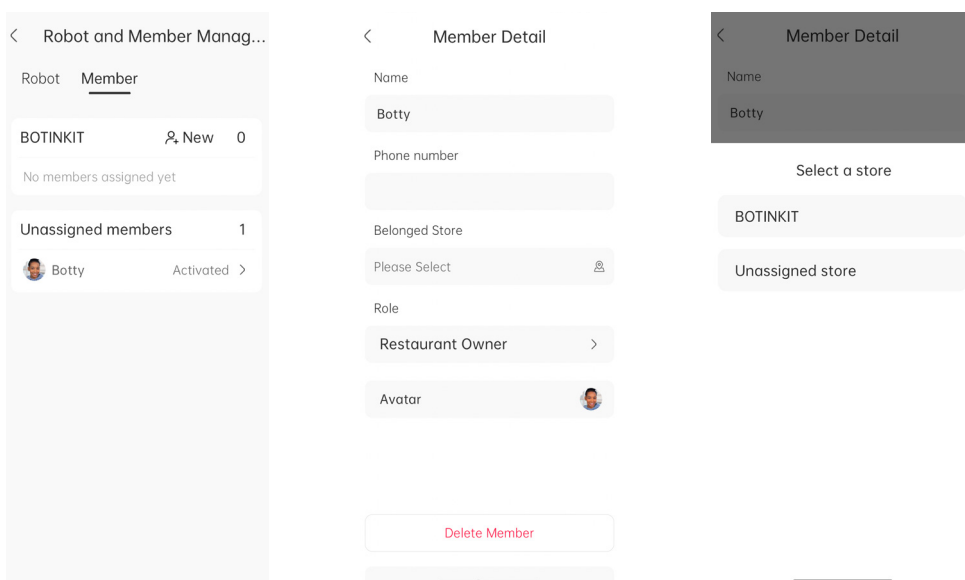
4.4.6 Add stores, robots, and assign members



First click on "Store", then click on "Store Management" and then click on "Add new store" to add a new store. (Only administrators can add new stores)



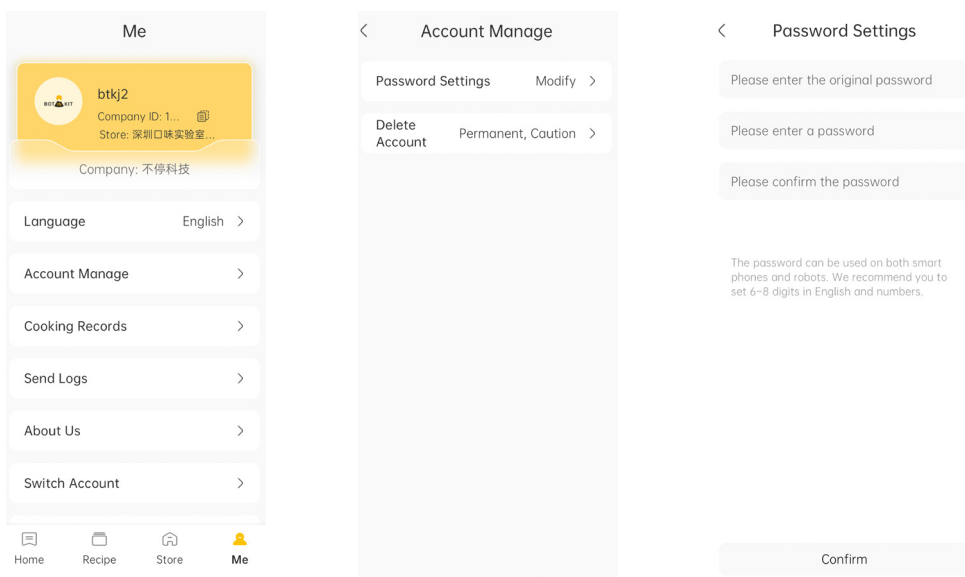
Click on "Store", then click on "Robot and Member Management" and then click on "Robot". To add a new robot, click "New". The SN number can be found at the bottom of the robot's startup login screen.



Remember to assign members to your store, so that this member can log into the robot of this store.

Click on "Store", then click on "Robot and Member Management", followed by "Member". To assign a team member to a specific store, click on a member in "Unassigned Members", then click "Belonged Store" to assign the member. You can also invite members by clicking "New" of a specific store. Invited members who accept will directly join the team and the store. (Members already within the company do not need to accept the invitation and are automatically assigned to the store). A member can be assigned to multiple stores simultaneously.

4.4.7 Set password

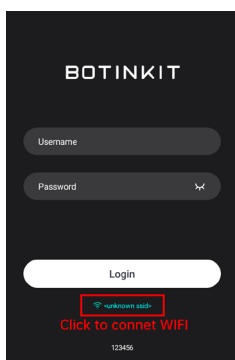


To set or change your password, click on "Me", then click on "Account Manage" and then click on "Password Settings".

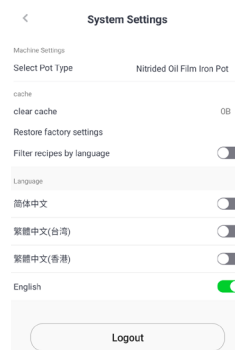
Only after setting a password can the account log into the robot.

Note: For more information about the app, please refer to "BOTINKIT App User Guide".

4.5 Log in and Log out



After powering on, please log in to your account. If you have not registered an account, please follow 4.1 to 4.2 to register an account on a mobile device.



To log out of your account, please click on "Settings", then click on "System Settings". In the System settings menu, scroll down to the bottom and click on "Log Out".

4.6 Seasoning Adding



1. Dry seasoning: Open the door of the dry seasoning box, take out the box, open the cover, add the proper amount of seasonings in turn, and then cover it;

2. Liquid seasoning: Open the glass door of the liquid seasoning box, take out the boxes in turn, remove the plug, add the proper amount of seasonings respectively, then put them in place respectively, and check whether the magnetic suction joint is in place;

3. Water starch: Mix the water and starch evenly externally, with the maximum concentration of water to starch not exceeding 2:1. Then promptly pour it into the water starch box to start automatically stirring. It is recommended to fill up to 850g (1.874lbs) at a time.

Notes:

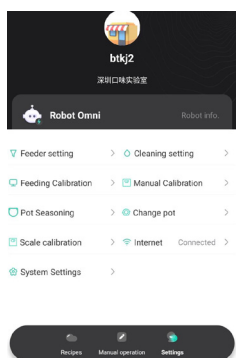
- Before adding starch water into the starch water box, please turn on the switch to power on the machine;

● When pouring the starch water into the starch water box, make sure it is evenly mixed with no precipitation;

● When adding liquid seasonings, it is recommended to use the funnel to add it to the box.

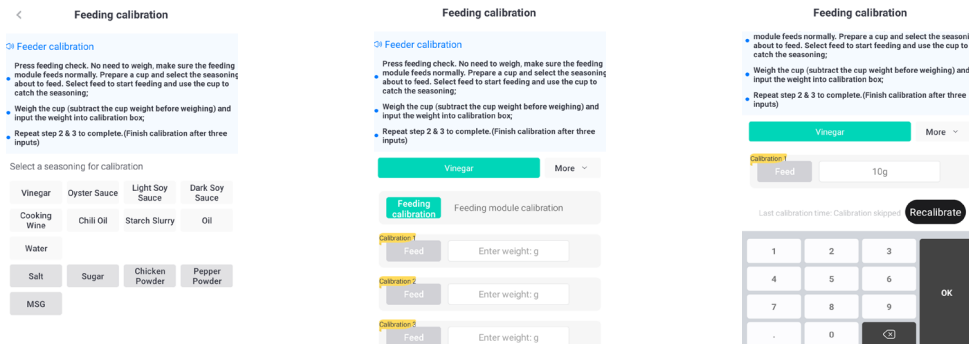
After clicking "Settings" on the home page, followed by "Feeder Setting," you can check and edit your Feeder.

4.7 Feeding Calibration



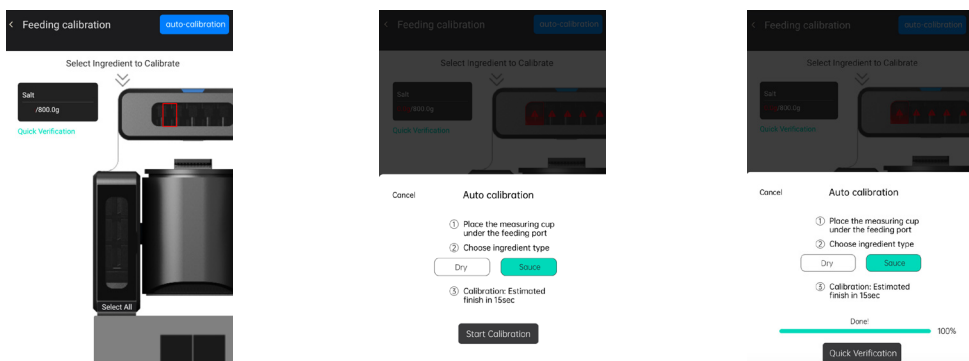
After clicking on "Settings" from the home page, click on "Feeding Calibration" to enter the feeding calibration interface. In the feeding calibration interface, you can click on the corresponding seasoning to perform feeding calibration.

4.7.1 Manual Calibration (Both Dry/Sauce Seasoning and Liquid Seasoning)



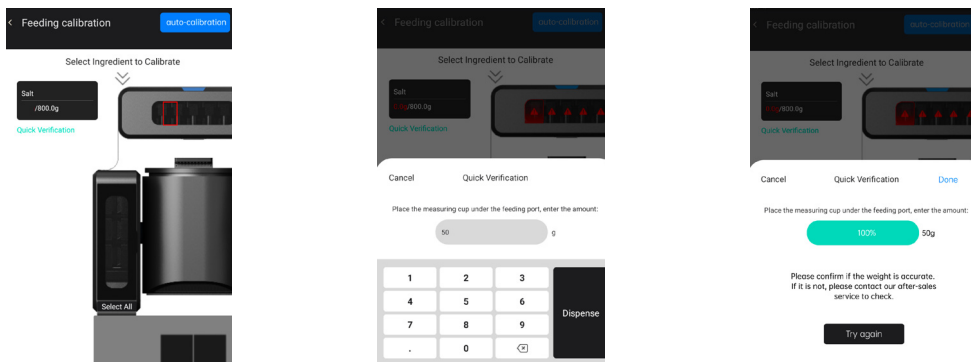
- In the 'settings' interface, click on 'Manual Calibration' to access this function.**
If only one seasoning needs to be calibrated, it is recommended to use manual calibration.
1. Please prepare a cup to catch the seasoning and a precise scale (remember to tare the weight of the cup on the scale).
 2. Click the seasoning you want to calibrate.
 3. Click [Feeding calibration] to start manual calibration and use the cup to catch the seasoning. (Ensure the pot has reached its highest position before reaching in with your hand to prevent pinching.)
 4. After catching the seasoning with a cup, please weigh it using a scale.
 5. Click [Feed] and input the weight on the scale .
 6. Repeat the process twice and the calibration is finished.

4.7.2 Dry Ingredients/Sauce Auto Calibration



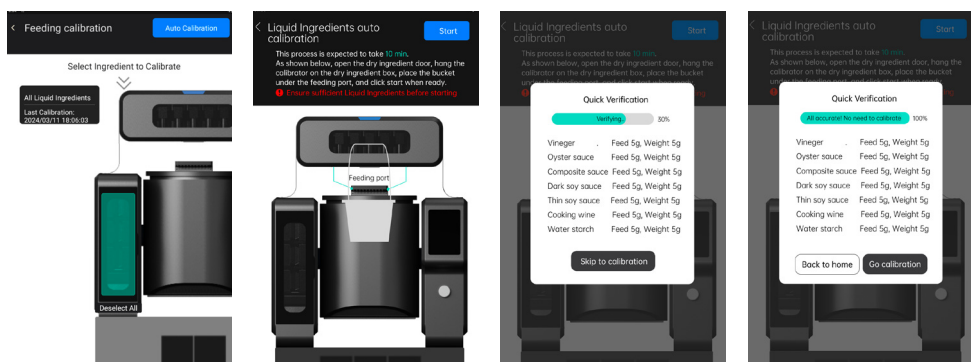
- Click on the dry ingredient/sauce that needs feeding accuracy calibration, then click on "auto-calibration" in the top right corner.
- Follow the screen prompts to place the measuring cup under the feed(Ensure the pot has reached its highest position before reaching in with your hand to prevent pinching.), select whether your seasoning is a dry ingredient or sauce, and click "Start Calibration".

4.7.3 Dry Ingredients/Sauce Quick Verification



- Click on the dry ingredient/sauce that needs to be verified, then click "Quick Verification".
- Enter the gram weight you want the machine to dispense, catch the feed from the machine with a measuring cup (Ensure the pot has reached its highest position before reaching in with your hand to prevent pinching.) , and then weigh it to verify if the feeding is accurate.

4.7.4 Liquid Ingredients Auto Calibration

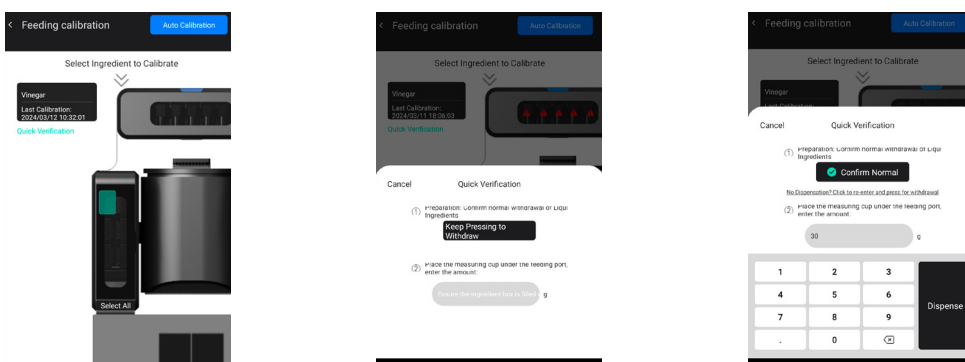


- Click to select the liquid ingredients you need to verify (multiple selections allowed), then click "Automatic Calibration".
- Follow the screen prompts to open the dry ingredient door, hang the calibrator on the dry ingredient box, and position the bucket under the feeding port.
- Once ready, click "Start". The system will first do a quick verification of the liquid ingredients.
- After verification, the automatic calibration will only select the liquid ingredients with inaccurate dispensing for calibration.
- You can also skip quick verification and go directly to automatic calibration.



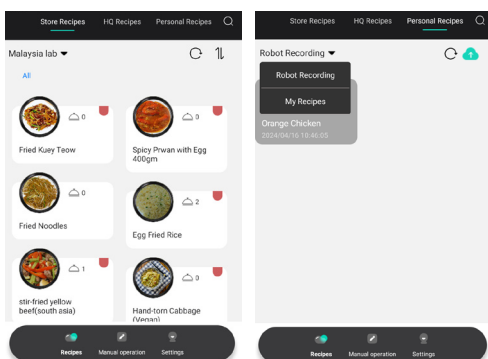
- After starting the automatic calibration, the machine will dispense the liquid ingredient and weigh it, displaying a calibration progress bar on the screen.
- After the calibration is finished, please remove the calibrator accessories and perform necessary cleaning.
- Click the "Complete" button, and the machine will automatically return to standby mode.

4.7.5 Liquid Ingredients Quick Verification



- Click on the liquid ingredient that needs verification, then click "Quick Verification".
- Click and hold the "Keep Press to Extract" button on the screen until the machine starts dispensing the liquid, then release.
- Once you see the dispensing is normal, enter the gram amount you want the machine to dispense, place the measuring cup under the feed (Ensure the pot has reached its highest position before reaching in with your hand to prevent pinching.) to catch the ingredient, and then weigh it to verify if the feeding is accurate.

4.8 Recipes



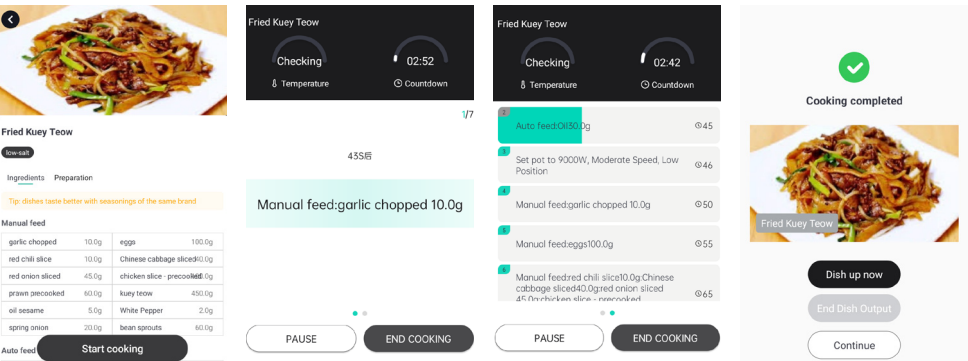
- Click on "Recipes" on the homepage to enter the recipe library.
- The recipe will be displayed based on the store associated with the machine you log into and your account permissions.
- For detailed information about account permissions, please refer to "4.2.5 Account Permissions."
- Recipes are categorized into "Store Recipes," "HQ Recipes," and "Personal Recipes."
- Store Recipes are recipes shared by company administrators with stores. Headquarters Recipes are recipes transferred by company administrators to the research and development headquarters. Personal Recipes are further divided into "Robot

4.9 Cooking

4.9.1 Recipe Cooking Instructions

Before using this product to cook recipes, you should read all chapters in advance, fully understand the product, and abide by the following instructions.

4.9.2 Recipe Cooking



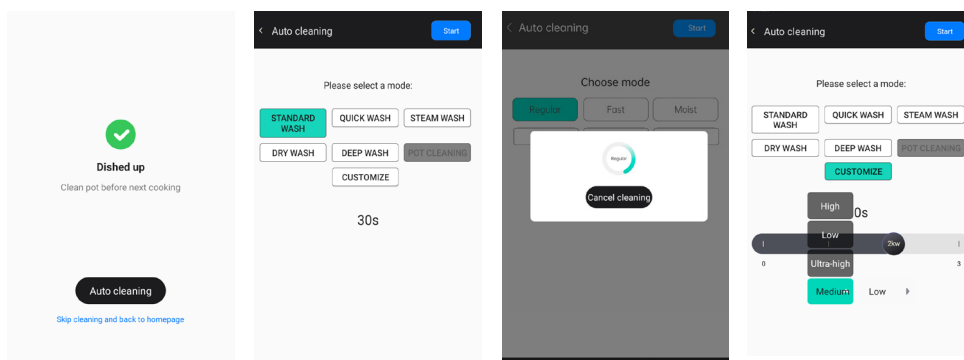
Click "Recipes" into the recipes interface, select the recipe you want to cook, and click on the recipe name to enter the recipe details.

1. Before cooking, confirm whether the required seasonings are sufficient, and prepare other required ingredients and auxiliary materials according to the recipe;
2. Click "Start cooking". During the cooking process, the machine automatically adds the corresponding seasonings according to the recipe and reminds the user to put in the corresponding auxiliary materials and ingredients based on the cooking time and order of the recipe. Please put in the corresponding auxiliary materials and ingredients in time when hearing the voice prompt, and waiting for the end voice "Cooking completed";

3. After hearing the voice prompt "Cooking completed", the screen will display "Cooking complete" and the buttons "Dish up now", "Finish dishing", and "Continue cooking". The prepared dishes will be placed on the drain bracket to be served. Tap "Serve now" on the screen, and the pot will rotate about 3 circles and then turn down to finish serving;
4. After the dishes are served, the screen will display "Auto Cleaning" and "Manual Pot Washing." Clicking on "Auto Cleaning" will take you to the auto cleaning options interface. By selecting "Manual Pot Washing," users can manually clean the pot; if no cleaning is needed, click "Skip cleaning and back to home page".

Note: Before cooking each recipe, check whether each seasoning is enough. It is recommended to replenish the liquid seasonings in time when there is about 1/3 left.

4.10 Auto Cleaning

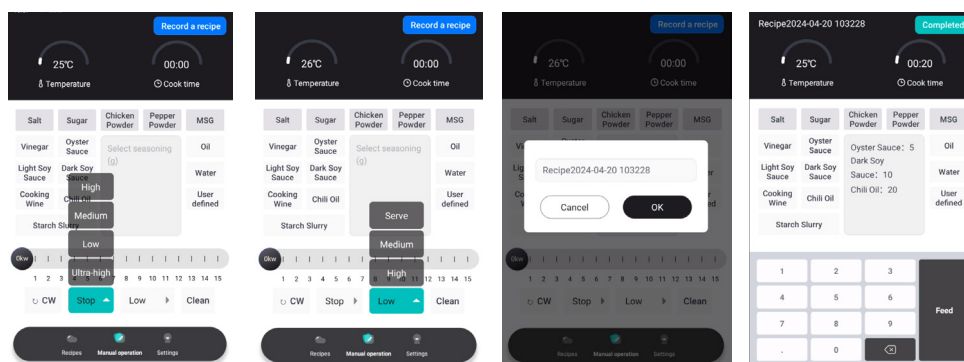


After dished up, you can select the "Auto cleaning" for washing. Choose the corresponding cleaning mode, and the machine will automatically clean according to the selected mode.

- **Standard Wash:** 30 seconds, no heating.
- **Quick Wash:** 10 seconds, no heating. (When the recipe involves the use of water starch, the quick wash option cannot be selected.)
- **Steam Wash:** 30 seconds, with heating.
- **Dry Wash:** 50 seconds, medium speed wash with heating, followed by heated drying.
- **Pot Cleaning:** Only suitable for iron pots, use when manually scrubbing the pot.
- **Custom:** In custom mode, you can adjust the heating power, duration of washing, speed of pot rotation, and pot position during the wash.

4.11 Record Recipes

4.11.1 Recording



1. On the homepage, click on "Manual Operation" to enter the recipe recording interface.
2. You can adjust the pot speed, pot position, heating power and the direction of rotation.
3. Click on "Record a recipe" in the top right corner, and you will be prompted to name the recipe.
4. During the cooking process, you can click on the seasoning you want to add and enter the corresponding grams (You can also set user defined seasonings, representing manual dispensing).
5. After filling it out, click on 'Feed', and the machine will automatically dispense the specified seasoning.
6. Click on 'Completed' in the top right corner to complete the recipe recording.

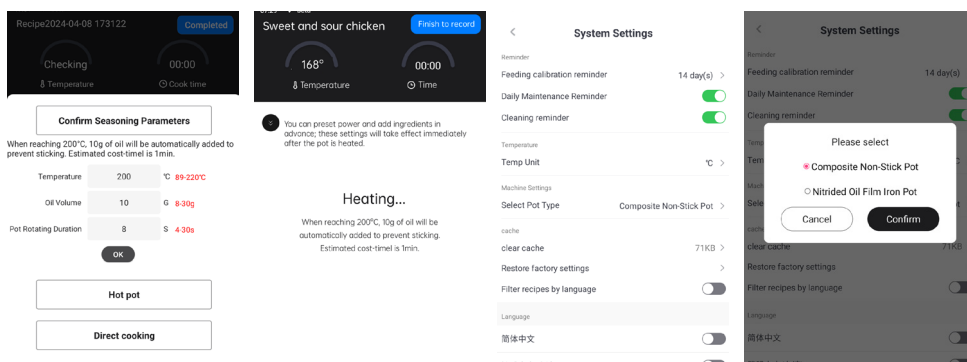
Rotation direction of the pot: Clockwise and counterclockwise;

Rotation speed of the pot: Top, low speed, medium speed, high speed and Ultra-high speed;

Pot position:

- **High** — This position is for cooking or recording recipes with ingredients heavier than 3kg (6.61lbs) ;
- **Middle** — This position is for cooking or recording recipes with ingredients of 3.30-6.61lbs) ;
- **Low** — This position is for cooking or recording recipes with ingredients of 0.5-1.5kg (1.10-3.30 lbs) recipes, or cooking a large dish in a hot pot;
- **Serve** — This position is used when the cooking is finished, such as dish serving and pot washing.

4.11.2 Pot Seasoning

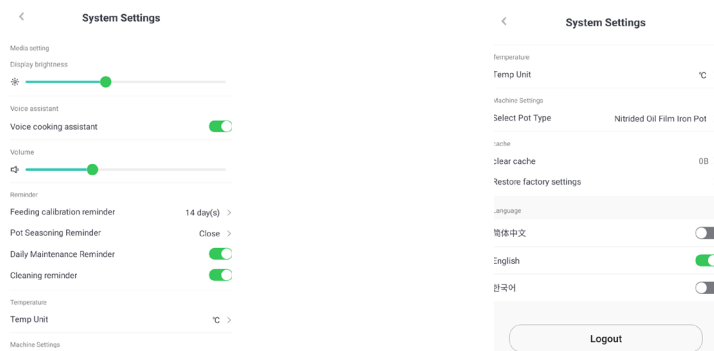


For machines using iron pots, a seasoning step is included during recipe recording. Seasoning the pot can reduce the occurrence of food sticking to the surface of the pot. In the seasoning interface, please set the temperature, oil amount, and rotate duration for rotating the pot.

***For details of use and maintenance, please refer to 'Nitrided Iron Pot Instruction Manual'.**

In the system settings, you can set the type of pot to be used. The seasoning of the pot feature is only activated during recipe recording and cooking when the Iron pot is selected.

4.12 System Settings



From the home page, click "Settings," then click "System Settings" to enter the customization settings interface.

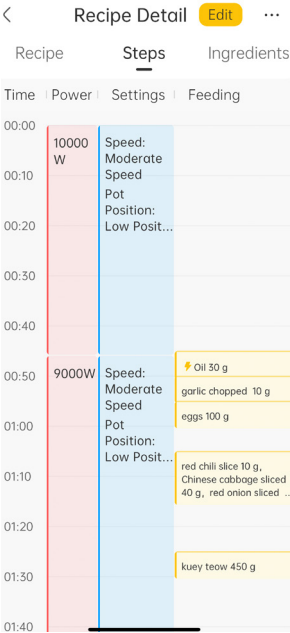
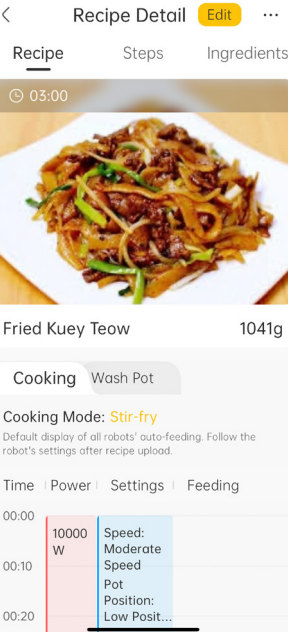
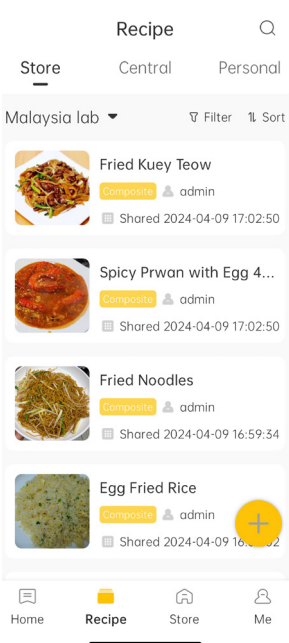
In the settings interface, you can adjust the screen brightness, enable voice announcements, adjust the machine volume, set the feeding calibration reminder time, enable daily maintenance reminder, enable pot seasoning reminder, enable cleaning reminder, switch between Celsius/Fahrenheit temperature units, restore to factory settings, and adjust language settings.

4.13 Review / Amend Your Recipe on Botinkit App

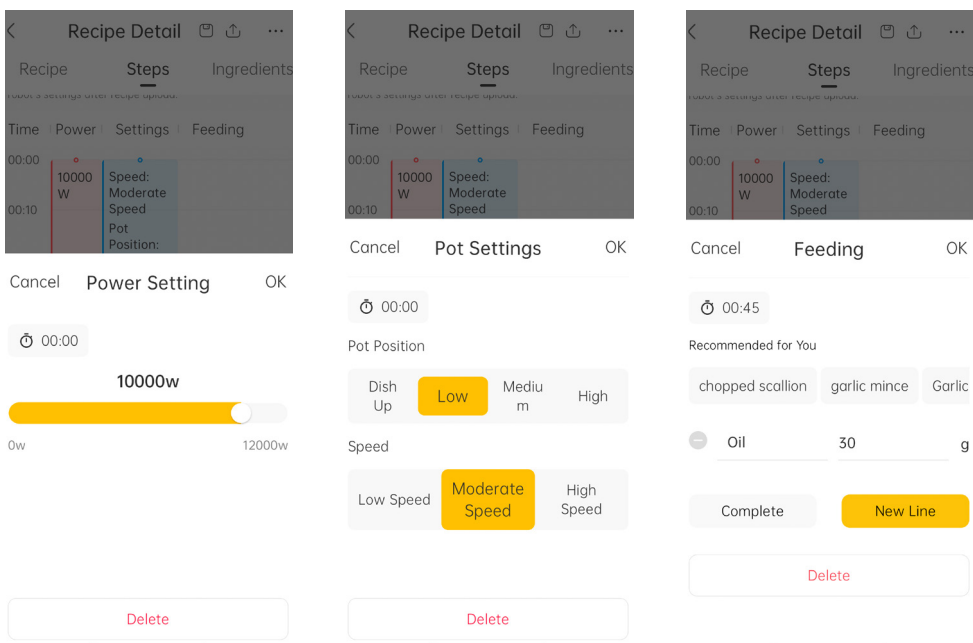
Note: For more information about the app, please refer to "BOTINKIT robot and app user manual".

- 1. Personal Recipes:** Recipes recorded on the machine and uploaded will be saved in the personal recipes section. Users can edit these recipes on the app.
- 2. Central Recipes:** Recipes moved from personal recipes to headquarters recipes by administrators. Only administrators have editing permissions.
- 3. Store Recipes:** Recipes shared by administrators from personal recipes or headquarters recipes to specified stores. Only administrators have editing permissions.

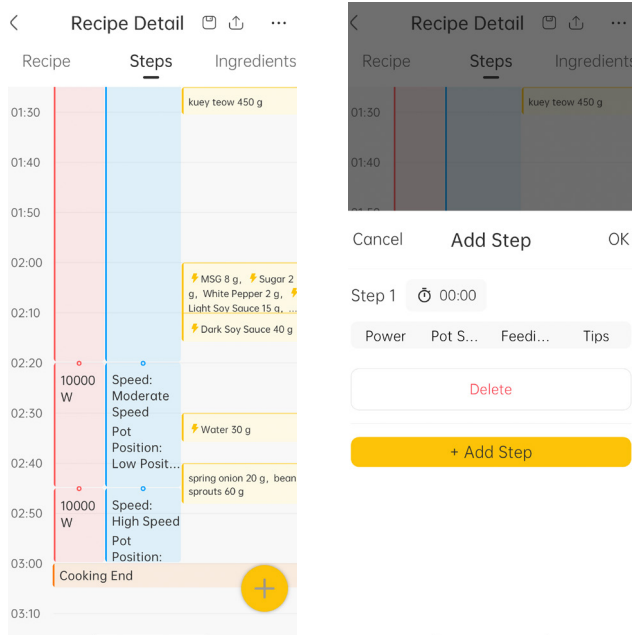
By clicking on the recipe name, you can view the recipe description, cooking steps, and ingredient list.



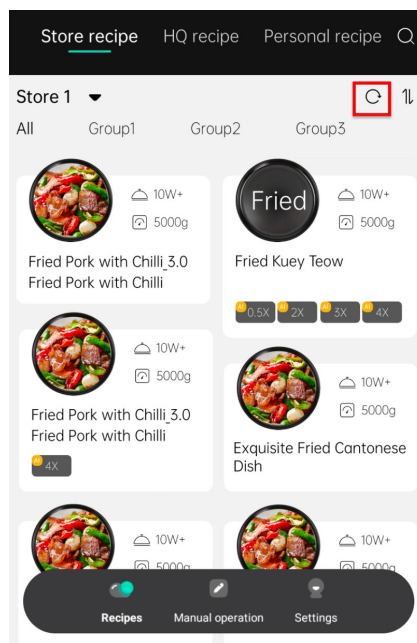
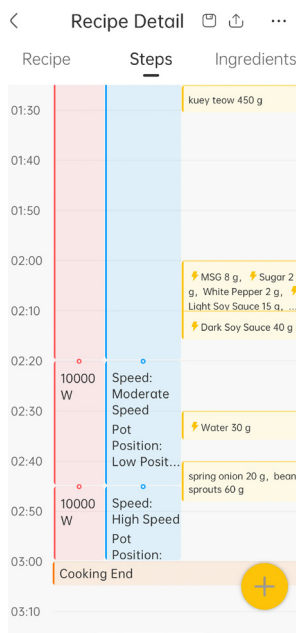
Click on the "Edit" button in the top right corner of the recipe to enter the recipe editing interface. In the editing interface, you can edit the power, pot settings, and ingredients.



After clicking on the "+" icon in the bottom right corner, users can choose to add steps. Power, pot settings, ingredients, and prompts can all be added.



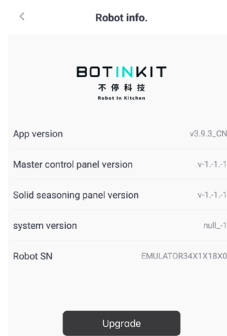
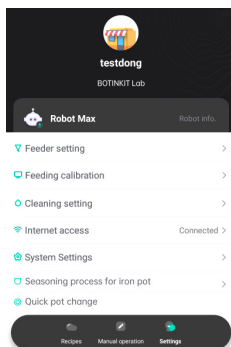
If you have made any changes to the steps in the recipe, please make sure to upload them to the machine. Click on the share icon in the top right corner to upload the recipe to the store. Alternatively, click on the save icon in the top right corner to save the modifications to the recipe.



On robot, click the refresh icon and the amended recipes will show on the top with red dot in the list.

Chapter 5: Maintenance

5.1 Upgrade and Maintenance



With stable network connectivity, log in the account on the machine, open the "Settings", select "Robot info" on the right side of the device name, click "Update" and then click "Install" to complete the system upgrade.

If there is any abnormality such as unable to log in or update, please contact the after-sales service personnel for communication and handling.

5.2 Daily Maintenance of the Product

5.2.1 Daily Maintenance of Dry / Sauce Seasoning Feeding System

- Before the daily operation, put an appropriate amount of dry/sauce seasoning into their respective seasoning boxes (or fill the boxes up) and perform feeding verification;
- Manually feed 5g of all dry/sauce seasoning 2 times;
- Replenish promptly when you visually observe that dry or sauce seasoning levels are less than one-third during cooking;
- Empty the dry / sauce seasonings and remove, clean, and dry the feeding nozzles at the end of every cooking session.
- Clean the dry / sauce seasoning boxes at least once a week. Do not rinse it directly with water. If a seasoning seems to regain moisture in wet weather, replace it with a dry one to ensure feeding accuracy.
- Regularly calibrate dry/sauce seasoning dispensing. See section '4.8 Feeding Calibration' for operating instructions.

5.2.2 Daily Maintenance of Liquid Seasoning Feeding System

- Clean the tubes according to the automatic cleaning process before each use.
- Check whether the seasonings are enough before cooking and replenish them when there is about 1/3 left:
- Wipe the boxes clean with a towel or paper towel if they are dripping;
- Empty the seasoning boxes and clean them with clean water or hot water every day. Then dry them and put them back in place;
- Clean the liquid tubes every day: Add clean water (60°C (140°F) hot water is preferable) to the liquid seasoning boxes and manually execute the feeding command of this seasoning box. You can clean it by doing so several times. You can also add a little salt to the water for disinfection and sterilization.
- Please refrigerate seasonings such as oyster sauce that require cold storage;

- After cleaning and emptying the seasoning boxes and pipes, add the corresponding seasonings in advance on business days and manually dispense them until the pipes are filled.
- Regularly calibrate liquid seasoning dispensing. See section '4.8 Feeding Calibration' for operating instructions.

5.2.3 Daily Maintenance of Starch Water Feeding System

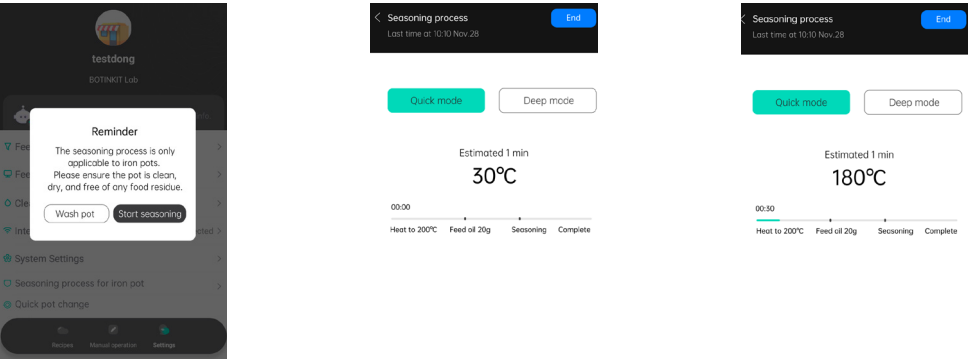
- Every day after the machine is powered on, pour the evenly mixed water and starch into the water starch box, with the maximum concentration of water to starch not exceeding 2:1. Remember to place the stirrer inside the box, and it is recommended to prepare up to 850g (1.874lbs) at a time.
- After powering on the robot each day, mix starch and water at a ratio of 1:5 and pour the mixture into the starch water box. Remember to put a stirrer in the box. It is recommended to prepare 850g (1.874lbs) at most at one time.
- After cooking for a day, empty the remaining starch water and clean the box:
- After cleaning the box, add a proper amount of water into it and manually feed 100g (0.220lbs) of starch water into the tube. Repeat the process several times, and the tube will be cleaned. Pour out the wastewater from the starch water box. Do not power off the robot and leave unless you finish cleaning the tube;
- Clean the starch water tube with hot water (about 85°C (185°F)) once every week and add a small amount of salt for disinfection to prevent moss, mold, etc.
- On any particular day that you had forgotten to clean the tubes, in which stains like moss easily multiply, you can add a small amount of salt in hot water (85°C (185°F)) and pour the mixture into the starch box(for example, feed 100g (0.220lbs)). Repeat this process several times until no wastewater flows out.

5.2.4 Clean Pipeline



To clean the pipes, click "System Settings" and select "Clean Pipeline". Choose which ingredient boxes need cleaning by tapping on their locations, or use the 'Select All' option to choose every ingredient box at once. Ensure that all ingredient boxes to be cleaned are filled with clean water before proceeding. Click "Start Cleaning" to clean the pipes and then click "Wash Pot" to wash the pot.

5.2.5 Seasoning Process for Iron Pot



Seasoning is only applicable to iron pots. Before seasoning the pot, please ensure there are no food residues or water inside the pot.

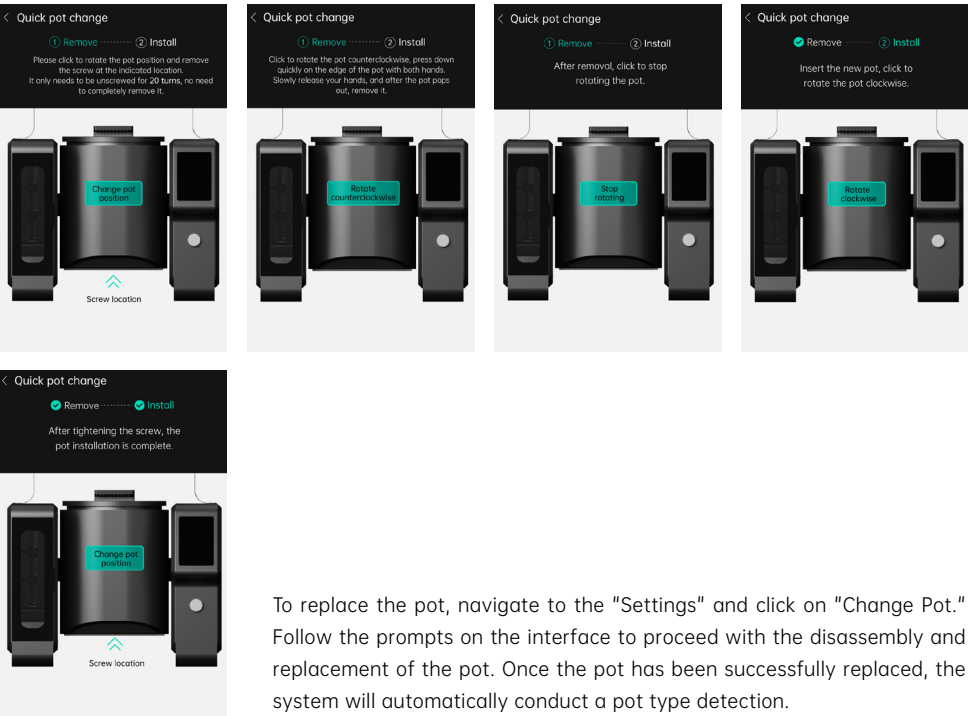
***For details of use and maintenance, please refer to 'Nitrided Iron Pot Instruction Manual'**

In the settings menu, click on "Pot seasoning". Follow the prompts on the screen for the operation. You can choose between "Quick mode" and "Deep mode." Quick mode is estimated to take one minute, while Deep mode is estimated to take three minutes.

- **Quick mode:** It is recommended to perform this after cooking several times; adjust the frequency according to actual conditions.

- **Deep mode:** This mode must be used when first using the pot; it must also be done before opening daily, at noon, and after closing in the evening; this mode must be used after deep cleaning to remove any burnt residue from the pot.

5.2.6 Quick Pot Change



To replace the pot, navigate to the "Settings" and click on "Change Pot." Follow the prompts on the interface to proceed with the disassembly and replacement of the pot. Once the pot has been successfully replaced, the system will automatically conduct a pot type detection.

5.3 Precautions for Cleaning, Maintenance, and Repair

【Notes】

- Please maintain and clean the liner regularly based on the actual use and environmental conditions to extend its service life.
- If the pot is coated on its inner wall, do not use a metal spatula or hard cleaning tools like steel wool, which would scratch the coating and shorten its service life.
- When cleaning or maintaining the robot, please wear gloves to protect your hands from being hurt.
- Remove and clean the strainer basket in the sink of the base timely.
- If the robot will not be in use for a long time, make sure to empty the starch water, solid seasoning, and liquid seasoning boxes in time, and clean the seasoning tubes by adding clean water into the boxes and flushing the tubes to avoid moisture regaining, seasoning spoiling, etc.
- Add an appropriate amount of starch water, solid seasonings, and liquid seasonings based on daily usage. Do not leave the seasonings in the robot non-used for a long time.

【Warnings】

- When the robot is powered off, use a wet cloth with detergent to wipe the oil stain on its surface. Then dry it with a dry towel. Do not wipe the robot when it is powered on.
- Do not allow water to enter the electrical parts, air inlet, or air outlet during robot cleaning.
- Cannot be used in applications with alcohol greater than 15%.
- Do not use a water gun to wash the machine body.

5.4 Product Maintenance Cycle

Serial No.	Cycle	Requirements
01	Dry / Sauce Seasoning	Replenish before each cooking session
02	Dry / Sauce Seasoning Box Cleaning	Once a day based on the actual situation
03	Liquid Seasoning	Top up before each cooking session, and store any unused liquids in the refrigerator after the meal
04	Liquid Seasoning Box Cleaning	Once a day based on the actual situation
05	Starch Water	Empty the remaining starch water at the end of a day
06	Starch Water Box Cleaning	Clean the starch water box at the end of a day
07	Tube Cleaning	Once a day based on the actual situation
08	Dry / Sauce Seasoning Feeding Calibration	Once every three days.If any abnormal feeding is found, recalibration is required
09	Liquid Seasoning Feeding Calibration	Once every three days. If any abnormal feeding is found, recalibration is required
10	Quick Pot Seasoning	It is recommended to perform this after cooking several times; adjust the frequency according to actual conditions.
11	Deep Pot Seasoning	This mode must be used when first using the pot; it must also be done before opening daily, at noon, and after closing in the evening; this mode must be used after deep cleaning to remove any burnt residue from the pot.

5.5 Product ErrCode Interpretation

errCode	errMessage	errCode	errMessage
SZG01	Wrong parameter of rotating pot	SJB99	Water starch mixing command timeout
SZG02	Pot Turn instructions too frequent	SL0101	Liquid seasoning 1 parameter error
SZG03	The parameters of the rotating pan are unknown	SL0102	Liquid seasoning 1 command is frequent
HZG04	Rotating pot drive error	SL0103	Liquid seasoning 1 parameters are unknown
HZG05	Rotating Pot error	SGLM01	Dry seasoning door parameter error
HZG06	Rotating pot reset error	SGLM02	Dry seasoning door instructions too frequent
HZG07	Rotating pot reset error	SGLM03	Dry seasoning door parameters are unknown
HZG08	Rotating pot error	HGLM04	Dry seasoning door failure
HZG09	Rotating pot error	HGLM05	The dry seasoning door is offline
HZG10	Heating without rotating the pot	SGLM99	Dry seasoning door command timeout
HZG11	Rotating pot motor error	SJB01	Stirring instructions for water starch too frequent
SZG99	Rotating pot timeout	SJB02	Water starch mixing parameters are unknown
SQG01	Pot Tilt parameter error	HJB03	Water starch mixing error
SQG02	Pot tilting instructions too frequent	HJB04	Water starch mixing error
SQG03	Pot tilting parameters unknown	HJB05	Water starch mixing error
HQG04	Pot tilting driver error	SJB99	Water starch mixing command timeout
HQG05	Pot tilting error	SL0101	Liquid seasoning 1 parameter error
HQG06	Pot tilting reset error	SL0102	Liquid seasoning 1 command is frequent
HQG07	Pot tilting reset error	SL0103	Liquid seasoning 1 parameters are unknown
HQG08	Pot tilting reset error	HL0104	Liquid seasoning 1 module abnormality
HQG09	Pot tilting reset error	SL0199	Liquid seasoning 1 command timeout
HQG10	Pot tilting motor error	SL0201	Liquid seasoning 2 parameter error
SQG99	Pot tilting timeout	SL0202	Liquid seasoning 2 instructions are frequent
SCW01	Infrared temperature measurement parameters are unknown	SL0203	Liquid seasoning 2 parameters are unknown
HCW02	Infrared temperature measurement failed	HL0204	Liquid seasoning 2 module abnormality
HCW03	Infrared temperature measurement failed	SL0299	Liquid seasoning 2 command timeout
HCW04	Infrared temperature measurement failed	SL0301	Liquid seasoning 3 parameter error
SCW99	Infrared temperature measurement module timeout	SL0302	Liquid seasoning 3 instructions are frequent
STFFS01	Ventilation fan parameters are unknown	SL0303	Liquid seasoning 3 parameters are unknown
HTFFS02	Ventilation fan failure	HL0304	Liquid seasoning 3 module abnormality
STFFS03	Ventilation fan commands frequently	SL0399	Liquid seasoning 3 command timeout
STFFS99	Ventilation fan command timeout	SL0401	Liquid seasoning 4 parameter error
SJRFS01	Heating fan commands frequently	SL0402	Liquid seasoning 4 instructions are frequent
SJRFS02	Heating fan parameters are unknown	SL0403	Liquid seasoning 4 parameters are unknown
HJRFS03	Heating fan does not turn	HL0404	Liquid seasoning 4 module abnormality
SJRFS99	Heating fan command timeout	SL0499	Liquid seasoning 4 command timeout
SJR01	Coil heating control parameters are unknown	SL0501	Liquid seasoning 5 parameter error
HJR02	Heater failure	SL0502	Liquid seasoning 5 instructions are frequent
HJR03	Heater does not heat	SL0503	Liquid seasoning 5 parameters are unknown
HJR04	Heating without turning the pot	HL0504	Liquid seasoning 5 module abnormality
HJR05	(Electric motor's own Error message)	SL0599	Liquid seasoning 5 command timeout
HJR06	Heating failure	SL0601	Liquid seasoning 6 parameter error
HJR07	Heating failure	SL0602	Liquid seasoning 6 instructions are frequent
HJR08	Electric Motor communication loss	SL0603	Liquid seasoning 6 parameters are unknown
HJRG09	Heating failure	HL0604	Liquid seasoning 6 module abnormality
HJRG10	The temperature of the wire drum exceeds the upper limit	SL0699	Liquid seasoning 6 command timeout
HJRG11	The temperature of the motor exceeds the upper limit	SL0701	Liquid seasoning 7 parameter error
SJR99	Coil heating control command timeout	SL0702	Liquid seasoning 7 instructions are frequent
SGLM01	Dry seasoning door parameter error	SL0703	Liquid seasoning 7 parameters are unknown
SGLM02	Dry seasoning door instructions too frequent	HL0704	Liquid seasoning 7 parameters are unknown
SGLM03	Dry seasoning door parameters are unknown	SL0799	Liquid seasoning 7 command timeout
HGLM04	Dry seasoning door failure	SL0801	[Oyster Sauce] Parameter error
HGLM05	The dry seasoning door is offline	SL0802	[Oyster Sauce] Frequent instructions
SGLM99	Dry seasoning door command timeout	SL0803	[Oyster Sauce] Parameters unknown
SJB01	Stirring instructions for water starch too frequent	HL0804	[Oyster Sauce] Feeding failure
SJB02	Water starch mixing parameters are unknown	HL0805	[Oyster Sauce] Module abnormality
HJB03	Water starch mixing error	SL0899	[Oyster Sauce] Command timeout
HJB04	Water starch mixing error	SL0901	[Cooking oil] Parameters unknown
HJB05	Water starch mixing error	HL0902	[Cooking oil] Feeding failure

errCode	errMessage	errCode	errMessage
SL0903	[Cooking Oil] Frequent instructions	HP0205	Dry seasoning 2 module is offline
HL0904	[Cooking oil] Module exception	SP0299	Dry seasoning 2 command timeout
SL0999	[Cooking oil] Command timeout	SP0301	Dry seasoning 3 parameter error
SL1001	[Water] Commands frequently	SP0302	Frequent instructions for dry ingredients 3
SL1002	[Water]Parameter unknown	SP0303	Dry seasoning 3 parameters are unknown
HL1004	[Water] Module exception	HP0304	Dry seasoning 3 blocked
SL1099	[Water] Command timeout	HP0305	Dry seasoning 3 module is offline
SL1101	[Water Starch] Frequent instructions	SP0399	Dry seasoning 3 command timeout
SL1102	[Water Starch] Parameters unknown	SP0401	Dry seasoning 4 parameter error
HL1103	[Water Starch] Feeding failure	SP0402	Frequent instructions for dry ingredients 4
HL1104	[Water Starch] Module abnormality	SP0403	Dry seasoning 4 parameters are unknown
SL1199	[Water Starch] Command timeout	HP0404	Dry seasoning 4 blocked
SP0101	Dry seasoning 1 parameter error	HP0405	Dry seasoning 4 module is offline
SP0102	Dry seasoning 1 command frequently	SP0499	Dry seasoning 4 command timeout
SP0103	Dry seasoning 1 parameters are unknown	SP0501	Dry seasoning 5 parameter error
HP0104	Dry seasoning 1 blocked	SP0502	Dry ingredients 5 instructions frequently
HP0105	Dry seasoning 1 module is offline	SP0503	Dry seasoning 5 parameters are unknown
SP0199	Dry seasoning 1 command timeout	HP0504	Dry seasoning 5 blocked
SP0201	Dry seasoning 2 parameter error	HP0505	Dry seasoning 5 module is offline
SP0202	Frequent instructions for dry ingredients 2	SP0599	Dry seasoning 5 command timeout
SP0203	Dry seasoning 2 parameters are unknown	HTX0886	Communication abnormality
HP0204	Dry seasoning 2 blocked		

5.6 Common Troubleshooting

- **The machine has no voice announcements:** Go to Personal Center - Settings - Sound Settings and turn the volume up to the maximum.
- **Feeding is inaccurate:** perform feeding calibration and make sure to empty the pipes.
- **App keeps crashing and can't be opened:** Clear the cache, re-login to your account, and then restart the machine.
- **The machine can't heat up or doesn't increase in temperature without showing an error code:**
 - 1) Restart the robot;
 - 2) Try replacing the core to solve the issue;
 - 3) Check if the three-phase power supply is normal;
 - 4) Replace the heating plate;
 - 5) Replace the mainboard and its wiring harness.
- **Dry seasoning not feeding or reporting dry seasoning blockage fault:** Check if the corresponding dry seasoning box is damp and clogged. Clean it and then test the feeding again.
- **Liquid seasoning not feeding:** Check if the seasoning in the liquid seasoning box is sufficient. Clean the corresponding pipelines and then test the feeding again (Cleaning method: Empty the seasoning in the liquid seasoning box, rinse it thoroughly, fill it with water, and manually extract the seasoning until clean water is dispensed).
- **Pot rotation timeout or heating not causing pan rotation:** If there is a communication exception, please restart the machine. If the issue persists, contact a professional technician for assistance.

If an error code appears during this period, please refer to the Maintenance Manual first to solve the issue. If the fault still can't be eliminated, contact the after-sales service in time and inform them of the fault details for online or offline handling.

Chapter 6: Services and Support

BOTINKIT Technology provides the following services:

- BOTINKIT robot products comes with a one-year warranty (for mainland China). For other regions, please contact and check with service@botinkit.com.
- Maintenance Agreement and value-added services can be purchased after the warranty period.

For after-sales related inquiries, please contact: service@botinkit.com

Seasoning Feeding Specification Tables

> Dry seasoning Boundary conditions

Boundary Condition 1: Particle diameter less than 3mm(0.118").
Boundary Condition 2: Good fluidity, less than or equal to 25s/100g(25s/3.527oz).

Matching rules within boundary conditions

	Ultra-fine particles 0mm$r\leq 0.4\text{mm}$ 0"$r\leq 0.016\text{"}$	Fine particles 0.4mm$r\leq 1\text{mm}$ 0.016"$r\leq 0.039\text{"}$	Medium particles 1mm$r\leq 3\text{mm}$ 0.039"$r\leq 0.118\text{"}$
Good fluidity <25s/100g (25s/3.527oz)	Dry seasoning nozzle +Dry seasoning nozzle screw	Dry seasoning nozzle +Universal nozzle screw	Dry seasoning nozzle +Universal nozzle screw

Single dispensing volume and accuracy

1. The minimum single dispensing volume for dry seasoning is 1g(0.035 oz).
2. The maximum single dispensing volume for dry seasoning is 100g(3.53 oz).
3. For dry seasoning dispensing between 1g-10g(0.035oz-0.353oz), the dispensing accuracy is $\pm 0.5\text{g}(0.018\text{oz})$; for amounts greater than 10g(0.353oz), the dispensing accuracy is $\pm 5\%$.

> Sauce

Boundary conditions

Boundary Condition 1: Particle diameter less than 4mm(0.157").
Boundary Condition 2: Viscosity lower than that of Gochujang.
Boundary Condition 3: Viscosity higher than that of ketchup.
Boundary Condition 4: Layer-separating sauces are not suitable.

Scan for Video:
Reference standards for sauce viscosity

Matching rules within boundary conditions

	Sauce with small particles to particles-free sauce 0mm$r\leq 2\text{mm}$, 0"$r\leq 0.079\text{"}$	Sauce with large particles 2mm$r\leq 4\text{mm}$, 0.079"$r\leq 0.157\text{"}$
High viscosity 10000~50000Cp	Silicone nozzle+Silicone nozzle screw	Silicone nozzle+Silicone nozzle screw
Medium viscosity 1000~10000Cp	Universal nozzle+Universal nozzle screw	Universal nozzle+Universal nozzle screw

Single dispensing volume and accuracy

1. The minimum single dispensing volume for sauce is 20g(0.71oz).
 2. The maximum single dispensing volume for sauce is 500g(17.64 oz).
 3. For sauce dispensing between 20-100g(0.71oz-3.53oz), the dispensing accuracy is $\pm 5\text{g}(0.18\text{oz})$; for amounts greater than 100g(3.53oz), the dispensing accuracy is $\pm 5\%$.
- *There is a wide variety of sauces, and if special seasonings or common seasonings within boundary conditions cannot be dispensed or there are accuracy discrepancies, please contact us.