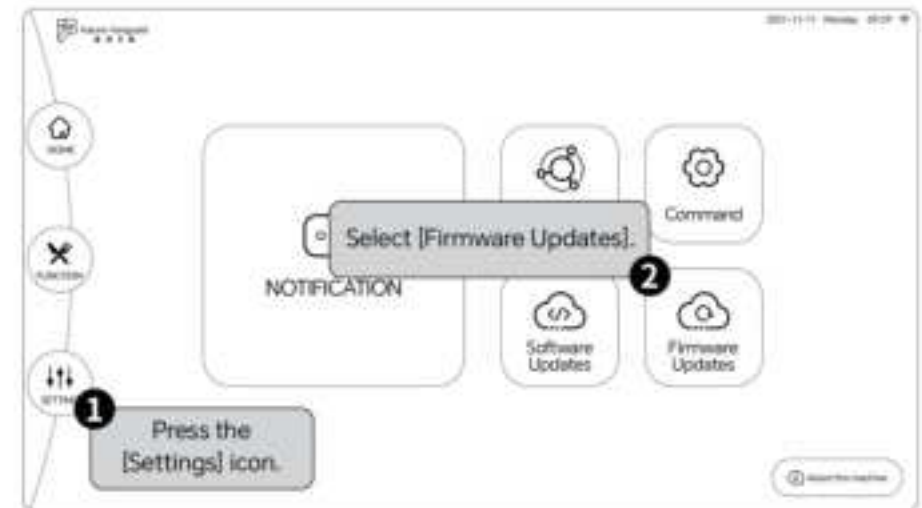
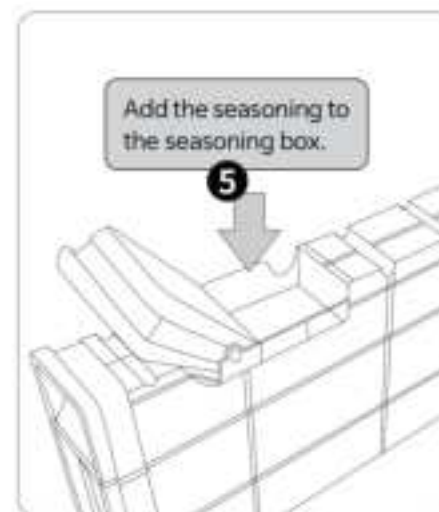
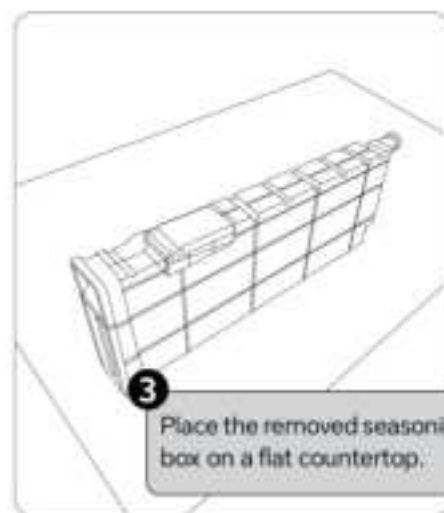
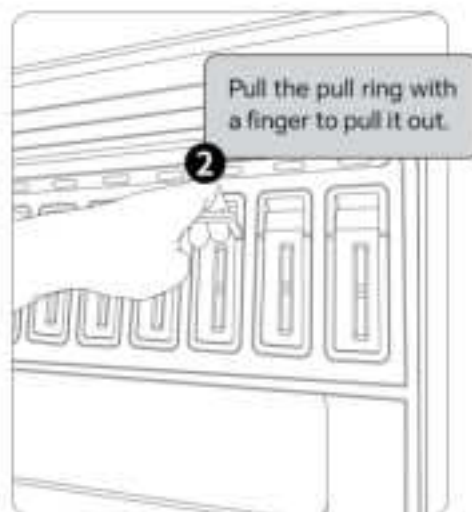


Firmware updates



2.3 OPERATING INSTRUCTIONS FOR THE STIR FRYER

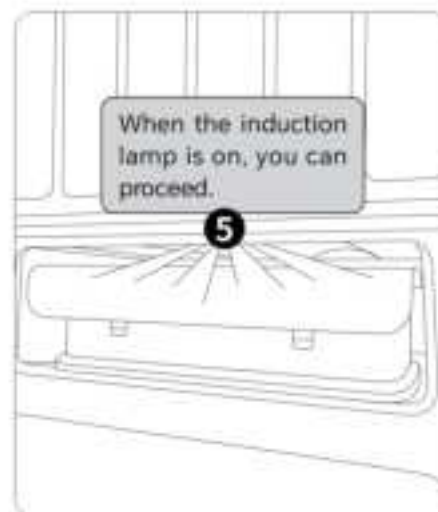
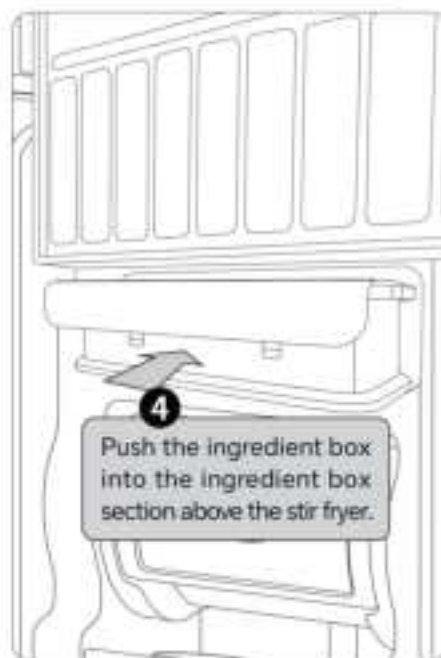
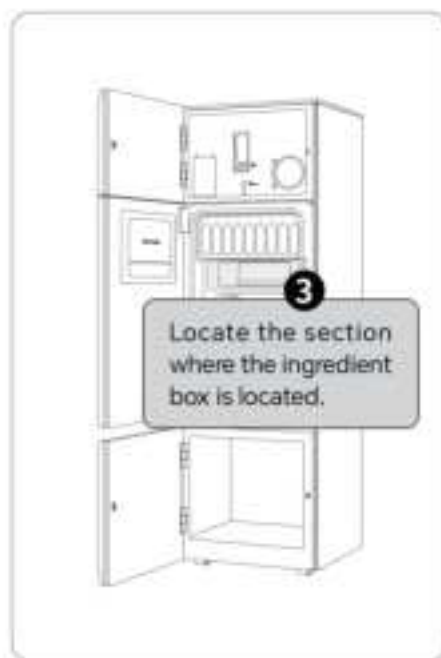
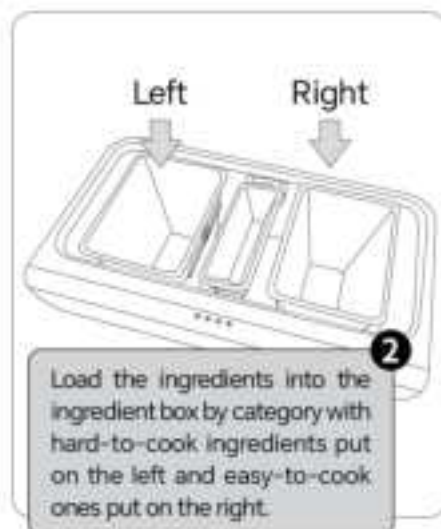
Using the Seasoning Boxes Properly



⚠ CAUTION:

- A flashing indicator indicates that the relevant seasoning is insufficient. Please replenish it timely.
- The seasoning level should not exceed the mark.
- Refill the seasoning as indicated by the indicator above to the seasoning box only.

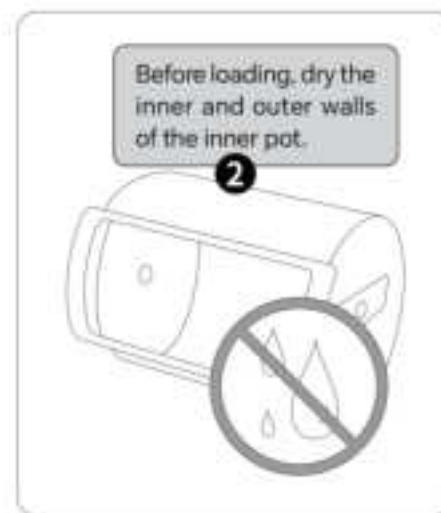
Operating the Ingredient Box Properly

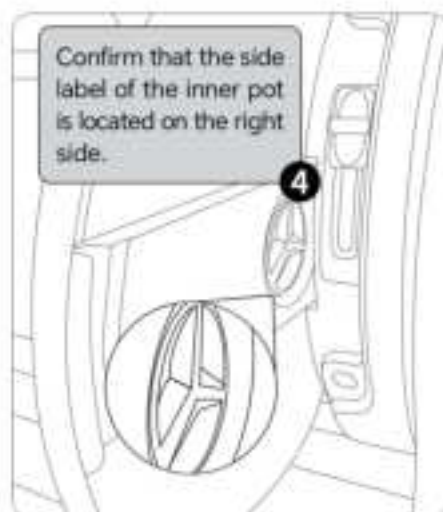
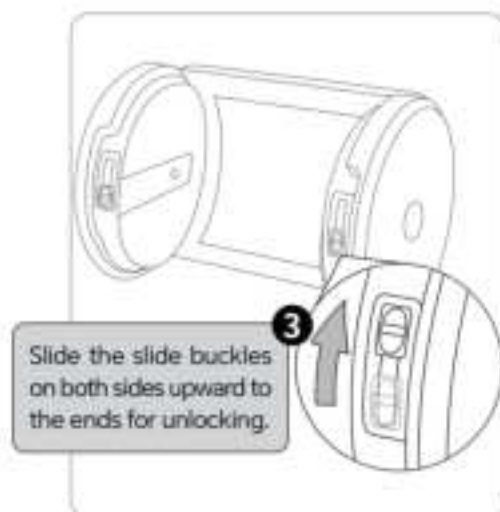


⚠ CAUTION:

- When loading the ingredients, be careful not to exceed the capacity of the ingredient box.
- Before any sticky ingredient such as pickled meat is added, oil should be applied on the inner wall of the ingredient box or a small quantity of vegetables should be placed at the bottom.

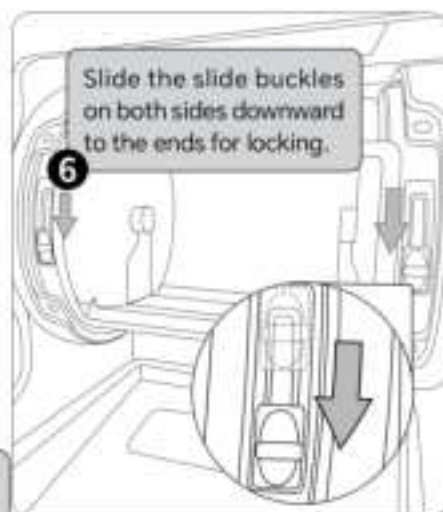
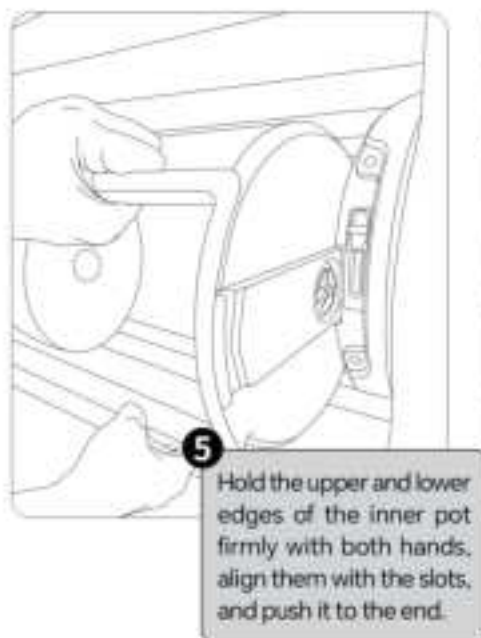
Loading the Inner Pot Properly



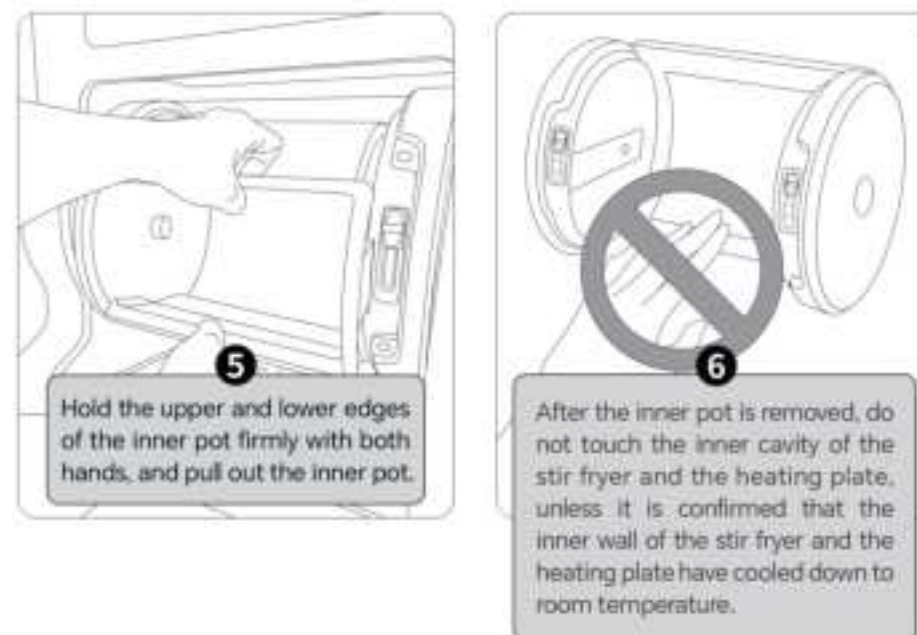
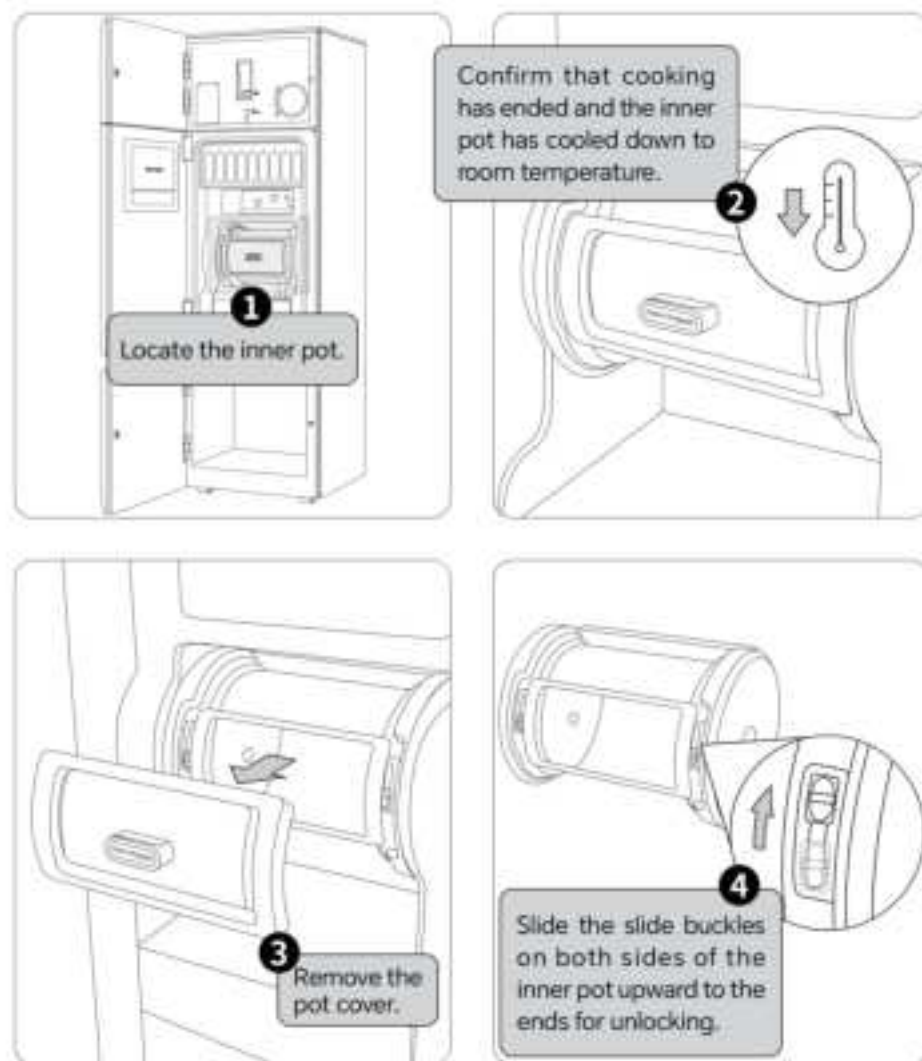


⚠ CAUTION:

- After the inner pot is loaded, be sure to confirm that the slide buckles on both sides are locked (i.e., Step 6).



Removing the Inner Pot Properly

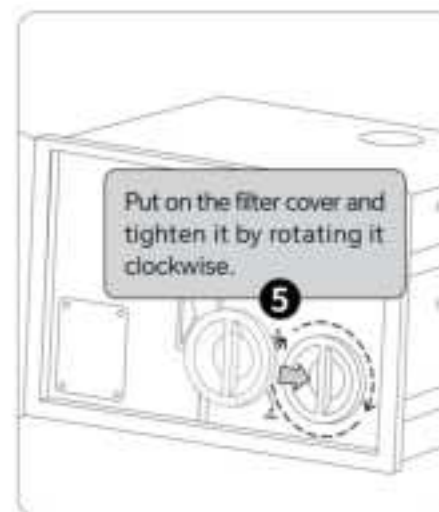
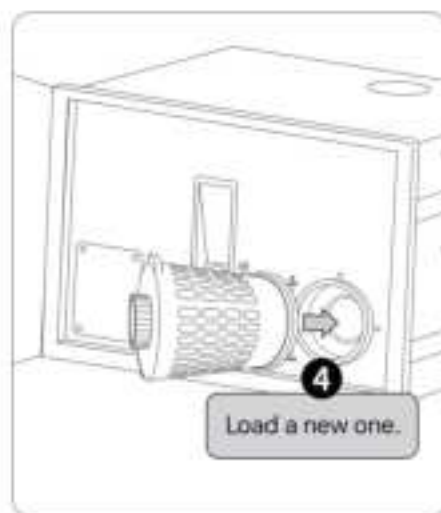
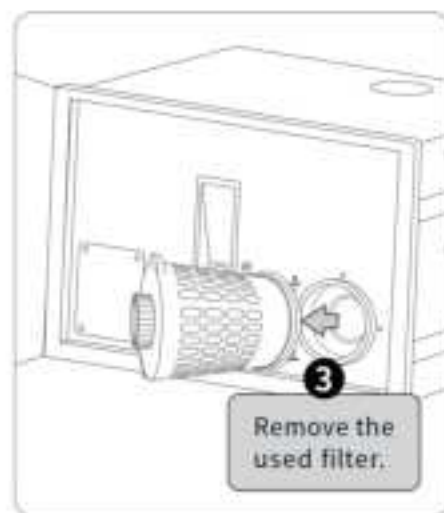
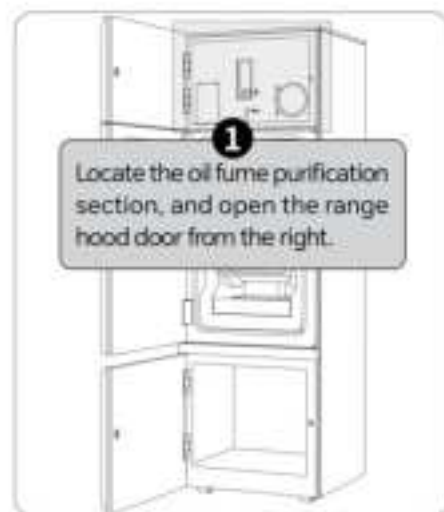


⚠ CAUTION:

- The stir fryer produces extreme heat when operating. Be sure to operate it cautiously.
- Do not touch the inner pot, the inner cavity of the stir fryer or the heating plate that has not cooled down to avoid a burn.

2.4 OPERATING INSTRUCTIONS FOR THE RANGE HOOD

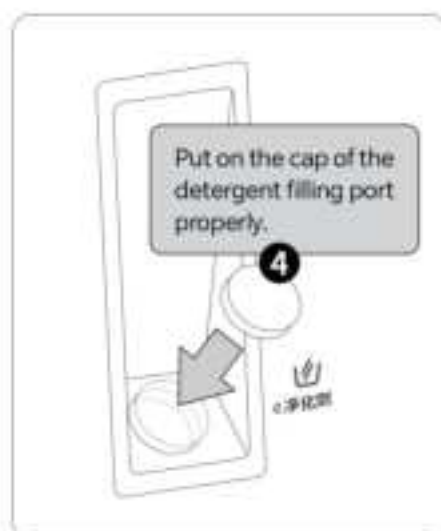
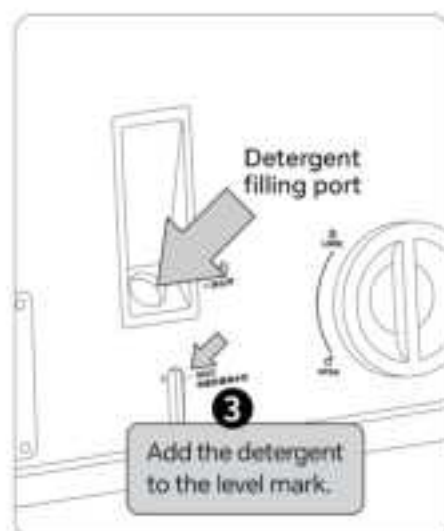
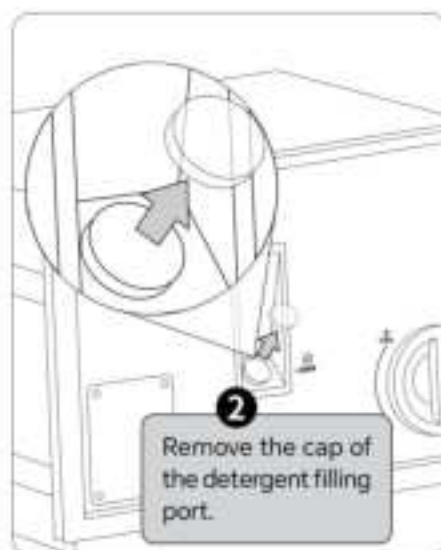
Replacing the Filter of the Range Hood Properly



⚠ CAUTION:

- Replace the filter only when this unit is not in use. Never remove the filter when this unit is operating.
- After the filter is replaced, reset the filter counter on the range hood function page of the screen.
- Refer to page 11 of this manual for the instructions on resetting the filter counter.

Replenishing the Range Hood Detergent Properly



⚠ CAUTION:

- Replenish the detergent only when this unit is not in use.
- The detergent level should not exceed the level mark.
- Refer to page 12 of this manual for the instructions on checking the detergent level.

3. CLEANING AND MAINTENANCE

3.1 Cleaning and Maintenance

Seasoning boxes

- Prior to daily operation, check the seasoning levels in the seasoning boxes to ensure sufficient seasoning supply. If any seasoning is insufficient, replenish it timely.
- The seasoning boxes should be cleaned regularly to prevent any seasoning residue from affecting taste and hygiene. It is advised to clean the boxes with warm water and a neutral detergent once a week, and air-dry them thoroughly.
- Do not add any seasoning of any non-indicated type or other item to the seasoning boxes to avoid endangering the normal operation of this unit and food safety.

Ingredient box

- Before use, make sure the ingredient box has been cleaned and is free from any residue.
- After use, clean the ingredient box timely to prevent bacterial growth due to any food residue.
- Be careful to avoid damage due to scratching during cleaning. It is advised to use warm water and a neutral detergent for cleaning, and air-dry it thoroughly.

Inner pot

- Before use, make sure the inner pot and the pot cover have been cleaned and are free from any residue.
- After continuous operation, remove the inner pot for cleaning to prevent bacterial growth due any food residue. It is advised to clean it with warm water and a neutral detergent, and dry it with a dishcloth or air-dry it thoroughly.
- Do not clean the inner pot with any hard or rough-surfaced item (e.g., steel scrubber) to avoid damaging the coating.
- Do not remove the stem of the inner pot on your own.

Inner wall of stir fryer and heating plate

- Clean the inner wall of the stir fryer and the surface of the heating plate regularly to prevent bacterial growth due to any residual oil stain.
- Be sure to turn off the power supply of this unit before cleaning, wipe it with a wet dishcloth and a neutral detergent (be careful to wring out any excess water), and then wipe off the water on the surface with a dry dishcloth.

Meal tray

- Remove the meal tray for cleaning, and be careful to avoid damage due to scratching during cleaning. It is advised to use warm water and a neutral detergent for cleaning, and air-dry it thoroughly.
- It is advised to clean the drainage channel under the meal tray with warm water and a neutral detergent regularly to avoid oil stain buildup.

Range hood

- Prior to daily operation, check whether the filter and the detergent are intact and sufficient. If there is any damage, the suction force of the range hood may weaken or the flow of the gas exhaust may be reduced. Replace the filter timely to ensure the normal operation of the range hood.
- The filter and the detergent should be replaced or replenished timely after the system gives a prompt.

Other

- If any device fault or abnormal sound is found, or the fault indicator is on during operation, stop operating this unit immediately and contact maintenance personnel for an inspection. Disassembling or repairing this unit on your own is strictly prohibited.

3.2 Troubleshooting

Module	Fault description	Cause analysis	Solution
Stir fryer	Seasoning insufficiency	The required seasoning state is detected before the operation of the stir fryer. If any seasoning is insufficient, an error will be reported.	Try restarting the cooking task after replenishing the seasoning.
Stir fryer	Ingredient box not inserted	The ingredient box is not inserted in position or the sensor is faulty.	Push the ingredient box to the end until the induction lamp is on; if the induction lamp is still not on when the box is pushed to the end, check whether there is any foreign object on the back of the box or the surface of the sensor; if it is still unserviceable, contact aftersales personnel for screening and handling.
Stir fryer	Meal tray not loaded	If the meal tray is not detected, the meal tray detection sensor will report an error.	Place the meal tray at the designated position before picking up the dish. (Refer to the instructions for the cooking process.)
Stir fryer	Cleaning not started	If the meal tray is detected during cleaning, the meal tray detection sensor will report an error.	Remove the meal tray before cleaning.
Stir fryer	Communication failure of the stir fryer	Control board/Circuit abnormality	Contact aftersales personnel for screening and handling.
Stir fryer	Rotation failure of the pot	Motor/Sensor abnormality, human error, etc.	Contact aftersales personnel for screening and handling.
Stir fryer	Rotation failure of the pot cover	Motor/Sensor abnormality, human error, etc.	Contact aftersales personnel for screening and handling.
Stir fryer	Failure of the cooking rotating plate	Motor/Sensor abnormality, human error, etc.	Contact aftersales personnel for screening and handling.
Stir fryer	Failure of the dish box	Motor/Sensor abnormality, human error, etc.	Contact aftersales personnel for screening and handling.

Module	Fault description	Cause analysis	Solution
Stir fryer	Propulsion failure of the cleaning nozzle	Motor/Sensor abnormality, human error, etc.	Contact aftersales personnel for screening and handling.
Stir fryer	Absence of the inner pot	The inner pot is not loaded.	Load the inner pot properly; if it is still unserviceable, contact aftersales personnel for screening and handling.
Stir fryer	Communication failure of the heating plate	Heating plate failure/Circuit abnormality	Contact aftersales personnel for screening and handling.
Stir fryer	The pot and the pot cover are not at the starting position	Abnormal starting of the stir fryer	Contact aftersales personnel for screening and handling.
Range hood	Communication failure of the range hood	Control board/circuit abnormality	Contact aftersales personnel for screening and handling.
Range hood	Drainage failure	Water valve/sensor abnormality	Contact aftersales personnel for screening and handling.
Range hood	The detergent is used out	The remaining detergent is insufficient.	Replenish the detergent.
Range hood	Water inflow failure	The water valve is not opened.	Check whether the water valve has been opened; if the fault remains after the water valve is opened, contact aftersales personnel for screening and handling.
Range hood	The range hood is changing water	The range hood is changing water.	Click to close.

4. AFTERSALES SERVICES

4.1 Aftersales Services

- This unit must be repaired by a professional. If any fault cannot be handled on site, it should be returned for repair.
- To ensure quality, be sure to use genuine or authorized accessories and consumables.

4.2 Warranty

- **Warranty period:**

- This unit is covered by warranty for one year from the purchase date (excluding accessories and consumables).

- **Warranty scope:**

- Repair of mechanical faults during normal operation;
- Repair of faults of electronic components that occur under normal operation; and
- Necessary technical support and advice.

- **Warranty conditions:**

- This unit is operated and maintained properly according to this manual;
- This unit is not used in any unsuitable environment;
- No unauthorized modification or repair is conducted; and
- The purchase receipt and the valid warranty card are available.

- **Warranty process:**

- During the warranty period, call the customer service hotline, and provide the product information, fault description and purchase voucher.
- Aftersales personnel will guide you through possible troubleshooting steps. If any problem cannot be solved by telephone, repair instructions will be provided or this unit will be sent for repair.

- **Warranty responsibility:**

- During the warranty period, Fukonn Vanguard will be responsible for repairing or replacing this unit or its components.

- **Limitation and exclusion of liability:**

- Faults arising from any manmade damage, improper operation or improper maintenance;
- Unauthorized repair, modification or disassembly;
- Any operating environment not complying with this manual; and
- Damage or failure arising from any accident, disaster or force majeure factor.