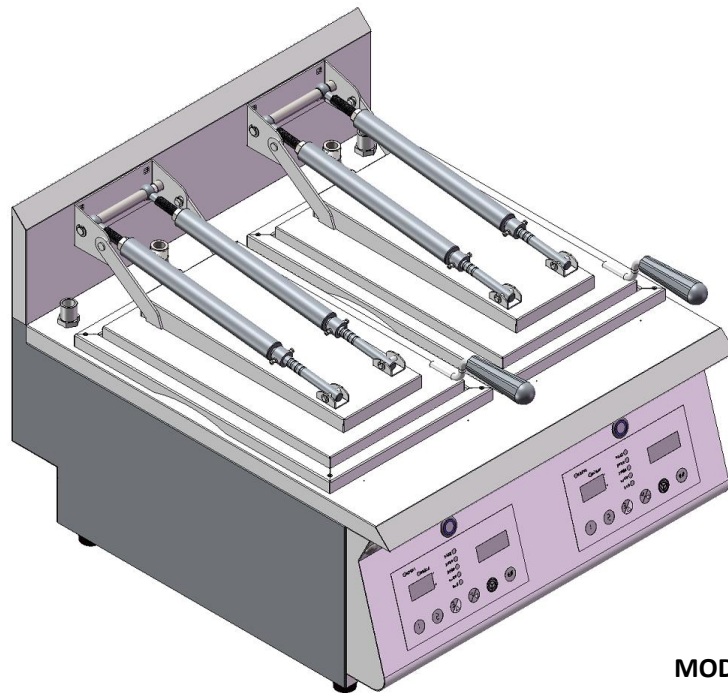


Read this manual before operation.

Electric Dumpling Griddle

User's Manual



MODEL:

PYJ-01

PYJ-02

Manufacturer recommends using a certified technicians. Please read all sections of this manual and retain for future reference.

March. 2022

REV-F

Key symbols



DANGER!

This symbol highlights dangerous situations which could lead to serious injury or death



WARNING!

This symbol highlights potential dangerous situations which might lead to serious injury or death



CAUTION!

This symbol highlights potential dangerous situations which could lead to light injury



DANGER!

Be careful. Life is at risk. Failure to comply may result in electrical shock

IMPORTANT SAFETY INSTRUCTIONS

 **RECOGNIZE THIS SYMBOL AS A SAFETY MESSAGE**

WARNING

When passing on/selling the device to a third party, the manuals must be handed over along with the device. All users must operate the device complying with the user's manual and related safety guidelines.

Recommend to sign a service and maintenance contract with manufacturer authorized Service Company.

Warning !

Do not use this unit to store anything, use petrol or inflammable & volatile substance anywhere near it.

Warning !

Inappropriate installation, adjustment, tamper or service will result in property loss, injury or even death. Please read carefully before operation and service.

Important !

Electric circuit diagram and manual book are within the packing bag.

Important !

It is user responsibility to check if the goods' inside and outside are intact and keep all delivery receipts for future claim with transport company.

Caution !

Use any spare parts which are not provided by manufacture, we will cancel your warranty.

Caution !

Manufacturer will reserve all rights to alter product specification.

Caution !

This unit must be installed, debugged and serviced by factory authorized staff, otherwise will result in invalid warrant.

Caution !

It is designed for commercial kitchen, it should be used by trained staff.

Caution !

This appliance is NOT intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

 **Warning !**

If there is any damage in the power cord, please ask a qualified technician for service to change

 **Warning !**

Disconnect the device from power supply before repair, maintenance or cleaning.

 **Warning !**

The appliance must not be powered by an external switching device, such as a timer, or connected to a device that is regularly switched on or off.

 **Warning !**

Do not use water jet to clean the equipment.

 **Warning !**

Do not attempt to move the device or transfer the hot liquid to another when the device is at cooking temperature or filled with hot liquid. If the skin comes into contact with a hot surface or liquid, serious body injury may result.

 **Warning !**

DO NOT sit or stand on this appliance. NEVER use the appliance as a step for cleaning or accessing the ventilation hood. Serious injury could result from slips, trips or from contacting hot liquids.

 **Warning !**

This equipment is intended for indoor use only.

 **Warning !**

Do not operate appliances unless all panels and access covers are properly connected.

 **Warning !**

It is recommended that the performance and operation of the equipment be inspected annually by a qualified maintenance technician.

Please retain for future reference

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Thank you very much for choosing the products produced by our company! This product design is reasonable, energy saving, environmental friendly and high efficiency, we select high-quality plate and high-quality components. In order to fulfill performance of this product and reduce unnecessary losses and injuries, please read the product manual carefully before use and keep it for future reference.

Without the consent of our company, please do not use other maintenance personnel to repair the equipment of our company. In case of the above circumstances, the equipment's warranty qualification will be automatically cancelled. If our maintenance personnel check that the equipment has been misused, changed without authorization, installed incorrectly, damaged by natural disasters such as fire and flood, or the nameplate label has been removed, the warranty qualification of the equipment shall be deemed to be automatically cancelled.

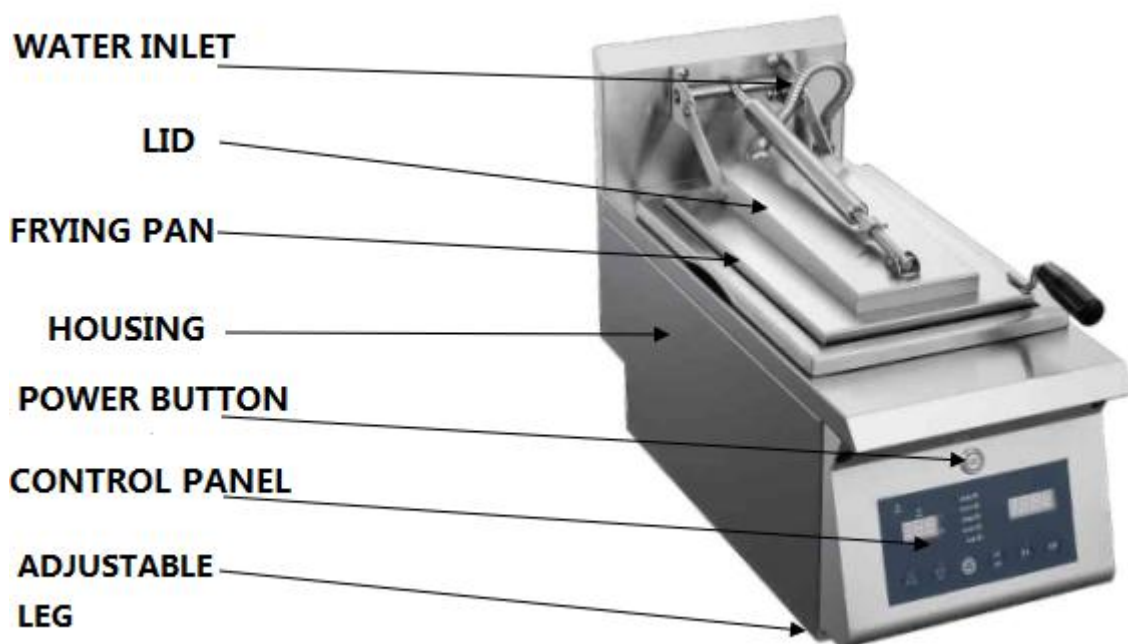
If you have any questions about the equipment and its warranty information, please refer to our service guide and operation procedures. You can also contact the relevant personnel of our company.

WARNING

Any modification, as well as incorrect installation, adjustment, repair or maintenance may cause property loss or personal injury and death. If adjustment or maintenance is necessary, contact the supplier and conduct it by trained professionals.

For your safety, please do not store or use flammable and explosive gas, liquid or articles near this product.

1. Product Introduction



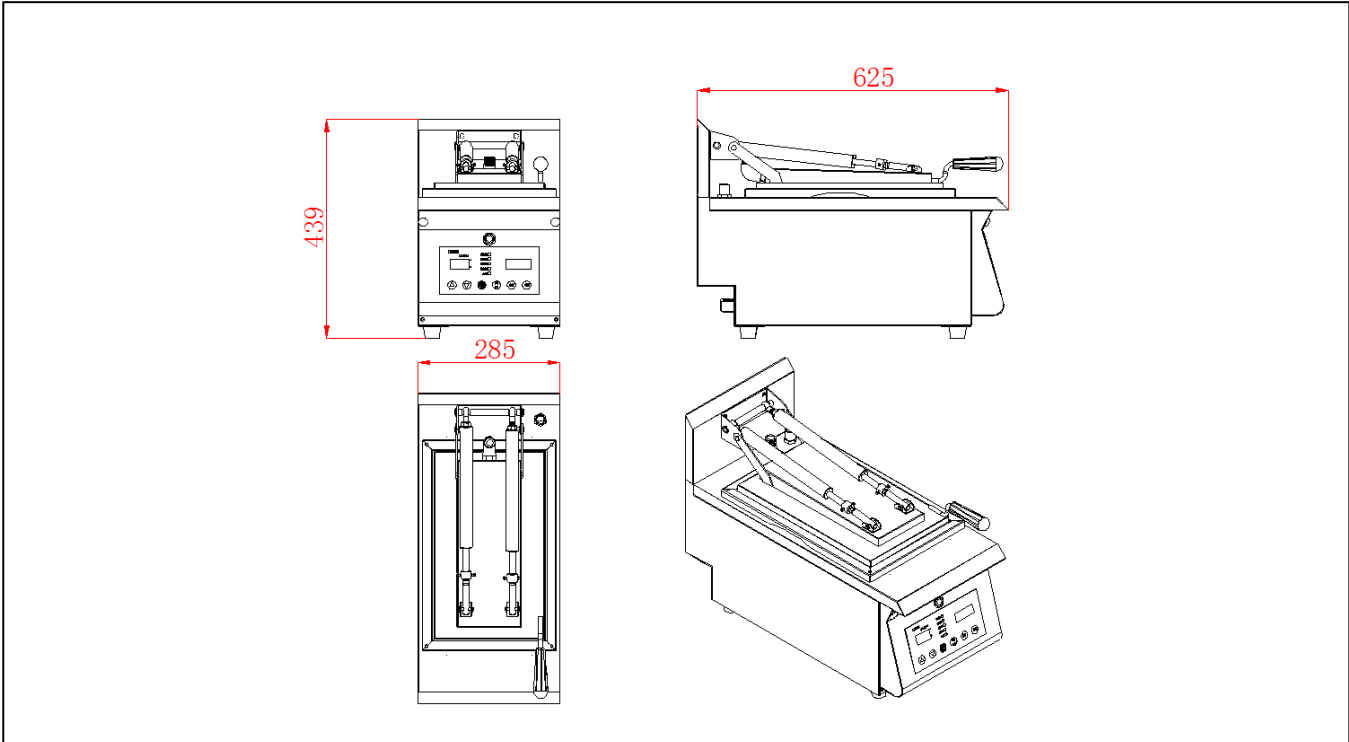
This product is made of food grade stainless steel, easy to operate, beautiful and durable. It has the characteristics of fast temperature rise, small temperature difference and low energy consumption. It is a professional cooking equipment specially designed for Chinese and Western fast food restaurants, hotels and other places. It is used to fry dumplings, buns, meat and others.

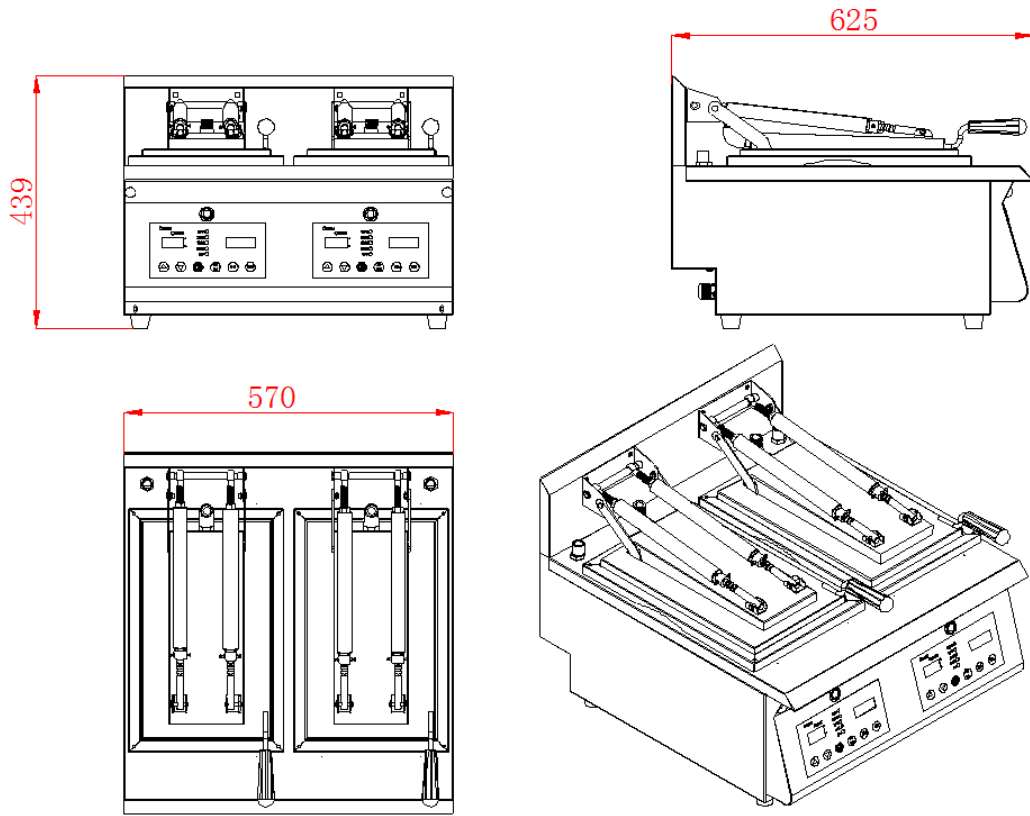
2. Product parameters and dimensions

2.1 Product parameters

Model	PYJ-01	PYJ-02
Voltage	208-240V	208-240V
Power	3KW	6KW
Amps	13A	2*13A
Power Cord	3 cords 1.5mm ²	3 cords 1.5mm ² (2 power cords)
Dimension	285*624*437mm	570*624*437 mm
Vat. No.	1	2

2.2 Outer Dimension

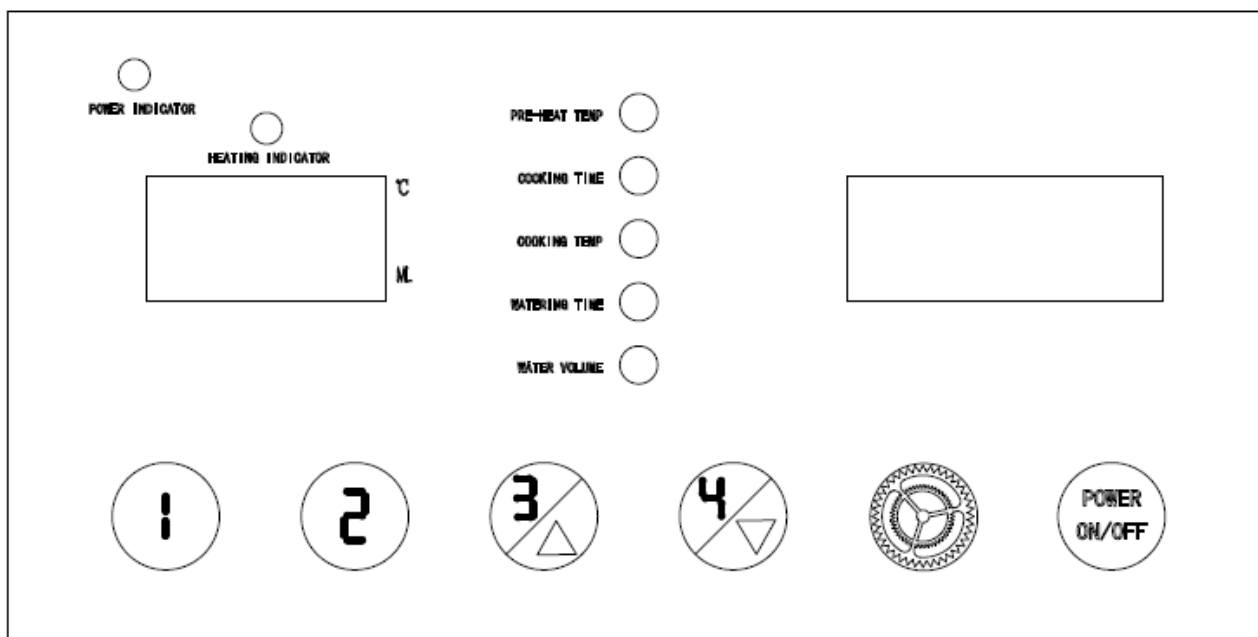




PYJ-02

Dual Vat Dumpling Griddle
PYJ-02

3. Control board structure



4. Operation and Instruction

4.1 Shutdown Status

Connect the power cord, press the POWER BUTTON, the left screen display "OFF" and shutdown time.

4.2 Power On Status

4.2.1 Stand-By Status

Long press the "ON/OFF" key when the machine is at Shutdown Status and the digital screen will display the current temperature and cooking time.

4.2.2 Preheating Status

In the shutdown status, long press the "Power" button to power on, and the system starts to heat with the current display menu. The preheating temperature indicator light turns red and enters the preheating mode. After reaching the preheating temperature, "REDY" will be displayed. A buzzer alerts the preheat temperature to menu cooking.

4.2.3 Cooking Status

After putting in the ingredients, select the menu button according to the ingredients to start cooking, the digital tube displays the current temperature and the cooking countdown time, the temperature of the pot quickly changes from the preheating temperature to the cooking temperature, and reaches the set water supply time. When finished, the buzzer reminds and displays "donE". To forcibly cancel cooking, long press the selected "Menu" key to end cooking.

4.2.4 Toggle menu mode

In the standby status and after cooking is completed, short press to select other menu keys, the system starts to display the menu temperature and cooking time.

4.3 Program Setting

Long press the "Setting key" in the preheating state and standby state. Then menu keys 1, 2, 3 and 4 will light up. Select a menu key to set the following cooking parameters in turn.

Setting	Light	Factory Default	Allowed Range
Preheat Temp.	"Pre-heat" Light is flashing	210°C	50~250°C
Cooking time	"Cooking Time" light is flashing	05:40	00:30~30:00(MM:SS)
Cooking Temp.	"Cook Temp." light is flashing	205°C	50~250°C
Water injection time	"Water injection time" light is flashing	00:10	00:10~10:00 (MM:SS)
Water injection rate	"Water injection rate" light is flashing	250mL	0~950mL

Above parameters come from our experiment, which are only for your reference.

Setting \ Ingredient Category	Frozen Yangzhou Bun	Frozen Pan-fried Bun	Frozen Dumpling
Preheat Temp.	185°C	185°C	210°C
Cooking Time	12 minutes	8 minutes	7 minutes 30 seconds
Cooking Temp.	190°C	185°C	210°C
Water Injection Time	3 minutes	2 minutes 10 seconds	2minutes
Water Injection Rate	300mL	110mL	220mL

5. Installation and Connection requirements

5.1 Installation requirement

1. Please install it at the ambient temperature between 0°C and 35°C, and the relative humidity below 85%.
2. It is required that the water connected to the water inlet pipe of the equipment is filtered pure water, and water pressure is 140-300kpa. There is a pressure regulating valve in the water inlet pipe of the equipment (the back plate shall be removed), and the water pressure can be adjusted according to the actual situation. If the water pressure is less than 140kPa, it is recommended to install a booster pump.
3. Please install an independent diode leakage switch and fuse between the product and the power cord. When the product is working, the voltage error should not exceed 10%.

5.2 Power supply installation

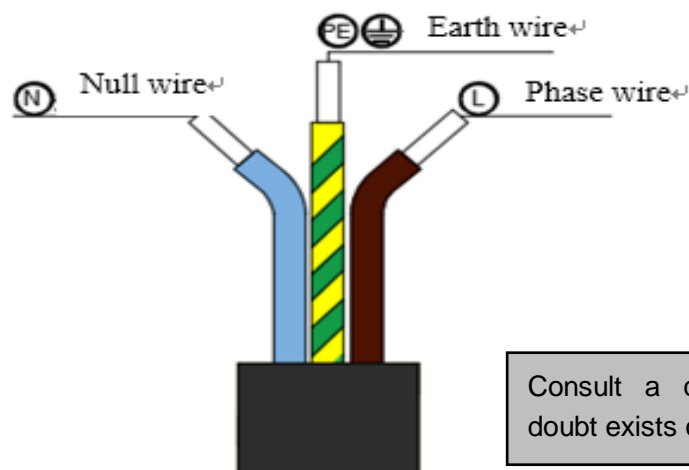
1. Power cord specification: 2.1 parameter table
2. Rated current of the circuit breaker (European class C standard) is 32A per phase
3. Leakage protector

It is highly recommended to install the leakage protector, and the decoupling current of the leakage protector should not be less than 30 mA.

4. Power cord connection

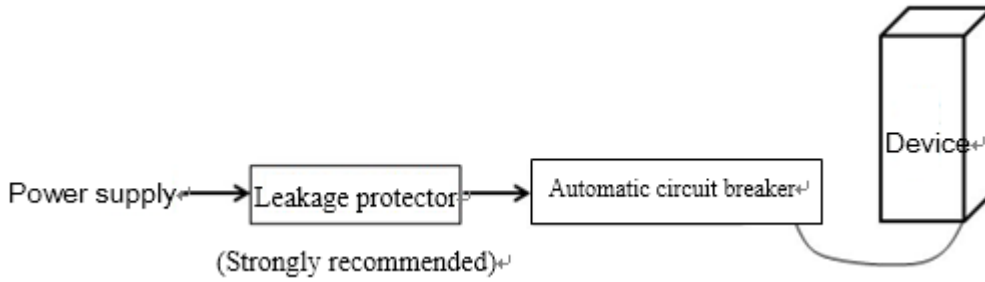
The connection of power cord is shown in the figure.

Use a power cord to connect the device to the automatic circuit breaker first and then to the power supply.



Single phase 3 wirings

Consult a qualified electrician if doubt exists on electric connection.



Warning!

When connecting the power cord, make sure the connection of each core wire is firm and the power cord is locked tightly. Even if the power cord is affected by external forces, the wiring terminals should not be loose, otherwise it may cause danger. The supply cord shall be oil-resistant sheathed cable, not lighter than that of ordinary neoprene or other equivalent synthetic rubber sheathed cord. If the power cord is damaged, it must be replaced with one of the same specifications



Warning!

If the power supply is outside, please pay attention to the water proof and dust proof measures



Warning!

To avoid the risk due to worn power cord, bushing must be installed at the outlet of the power cord and at the hole through which the power cord passes



Danger!

This product must be grounded, or it may cause electric shock or even death.
 The electrical wiring of the equipment must be connected to a separate power supply by a qualified electrical technician.
 Each device must be fitted with a double-way insulated switch with an appropriate rated capacity and contact spacing more than 3mm



Warning!



When connecting the ground wire, ensure that the power cord is connected to the ground wire terminal when acted upon by external forces



Caution!

When the length of the power cord is insufficient, please REPLACE with a new power cord with sufficient length. DO NOT CONNECT TWO POWER CORDS TOGETHER FOR EXTENSION



Equipotential

The back of the equipment has an equipotential ground point for separate

6. Safety and Precaution

Warning
! Not suitable for home use. This product is a commercial machine and needs to be operated by a trained chef.
! Do not shake or tilt when using.
! Do not open the machine shell by non-professionals. The product contains high-voltage circuit, which may lead to electric shock when the shell is disassembled.
! During cleaning, it is forbidden to wash the control panel directly with water. Water can conduct electricity, and the product may cause electric shock due to leakage.
! After using the equipment every day, please be sure to clean the griddle pan, so as to avoid the negative influence of water or grease accumulation.
! Operate without food load is strictly prohibited.
! It is forbidden to use the power supply other than the power supply indicated by the product.
! It is forbidden to use air switches, leakage switches, etc. that do not meet the safety standards.
! It is forbidden to refit. Disassembly or refitting of the product may cause serious accidents. After using, turn off the main power supply.

a. All operators must strictly abide by the electricity safety rules and strictly abide by the operating procedures.

b. All operations can only be carried out in a safe condition. All faults may cause danger. Therefore, the fault must be repaired immediately.

c. Before the initial operation of the machine, all safety devices and movable parts must be installed and debugged normally; the machine can only be started after the machine is tested fine; the main power supply of the machine must be turned off before any device is removed; during the maintenance of the machine, remember not to turn on the main power supply of the machine; all components shall be installed as required.

d. To dismantle all movable parts, the machine must be shut down before maintenance.

e. The main power must be turned off when the unit is not supervised, otherwise it is very dangerous.

Caution:

- Emergency measures: in case of any abnormal situation, please turn off the power supply to avoid further failure.
- Defect: the defective or possibly defective equipment shall not be installed and used, and shall be repaired by professional personnel.
- Waste: discarded equipment shall be disposed according to national and local regulations.
- Fire extinguishing: only carbon dioxide can be used for fire extinguishing, and no water or powder fire extinguishing agent can be used.
- Maintenance: only professionals can be responsible for maintenance / repair. Before repair and maintenance, the power must be cut off and cool down the unit, all separate wires and ground wires must be connected to complete the repair / maintenance work.

7. Maintenance and cleaning

1. Cut off the power supply before cleaning.
2. Clean the frying pan frequently to avoid food sticking to the pan.
- 3, Clean oil dirt, use neutral detergent and wipe.
- 4, Slight dirt, use a clean wet cloth to wipe.
5. Do not directly rinse with water to avoid machine failure.
6. Do not use a steam cleaner when cleaning.
7. Please turn off the power after use.

8. Equipment maintenance

Simple fault checking and handling method

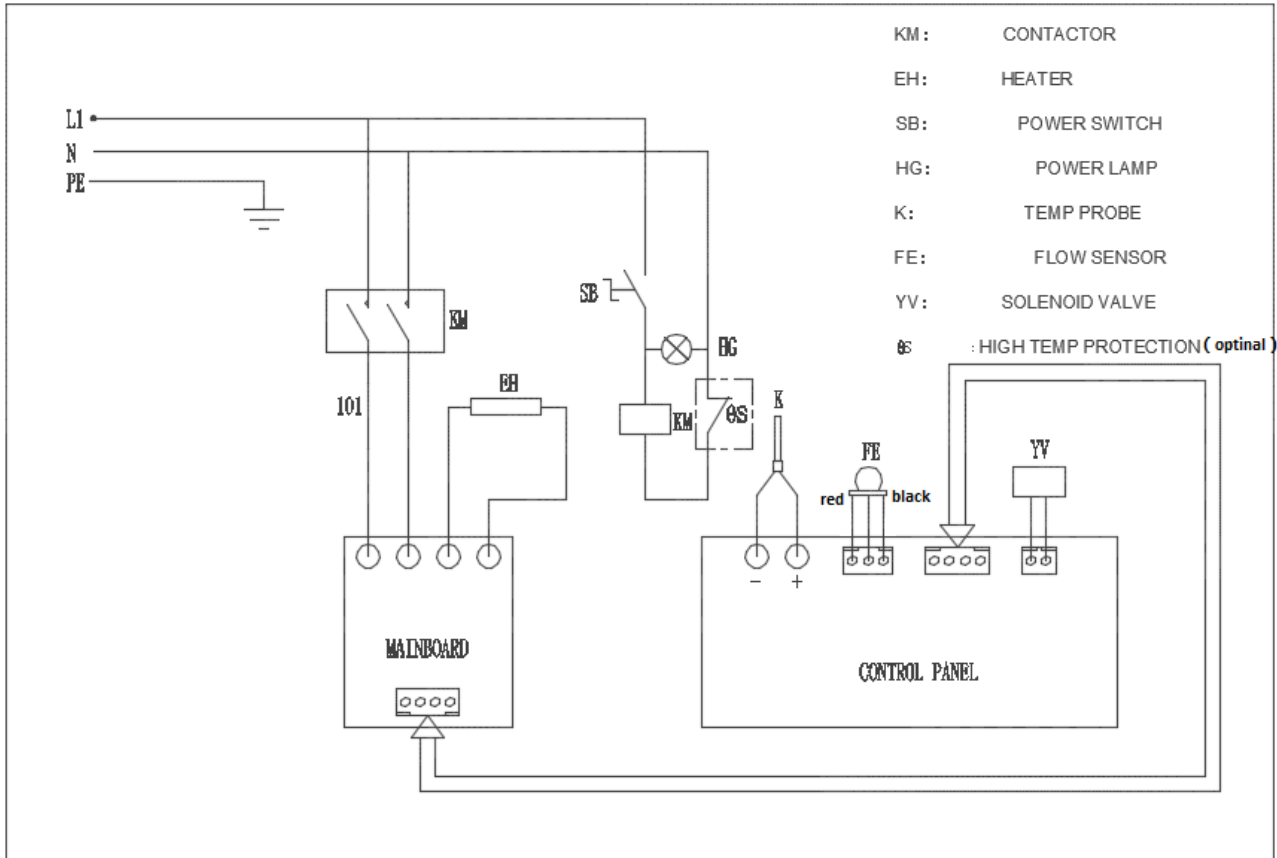
Fault type	Fault cause	Handling method
Press the power button, no power	Leakage switch damaged or loose wiring	Replace same specification leakage switch and fasten screw
Power on but not heating	Heating element is damaged	Replace heating element
	Computer board is damaged	Replace computer board
The heating is out of control	Computer board is damaged	Replace computer board
	Temp. Probe is damaged	Replace temp. probe
No water injection	Water inlet solenoid valve damaged	replace the solenoid valve
	Computer board is damaged	Replace computer board
E-1	temperature probe open circuit fault	Replace temp. probe
E-2	Temperature probe high temperature fault	Check probe, computer board
E-3	Water shortage fault	Check solenoid valve
E-4	Preheat timeout fault	Check heating element

Please eliminate the above abnormal factors before continuing to use.

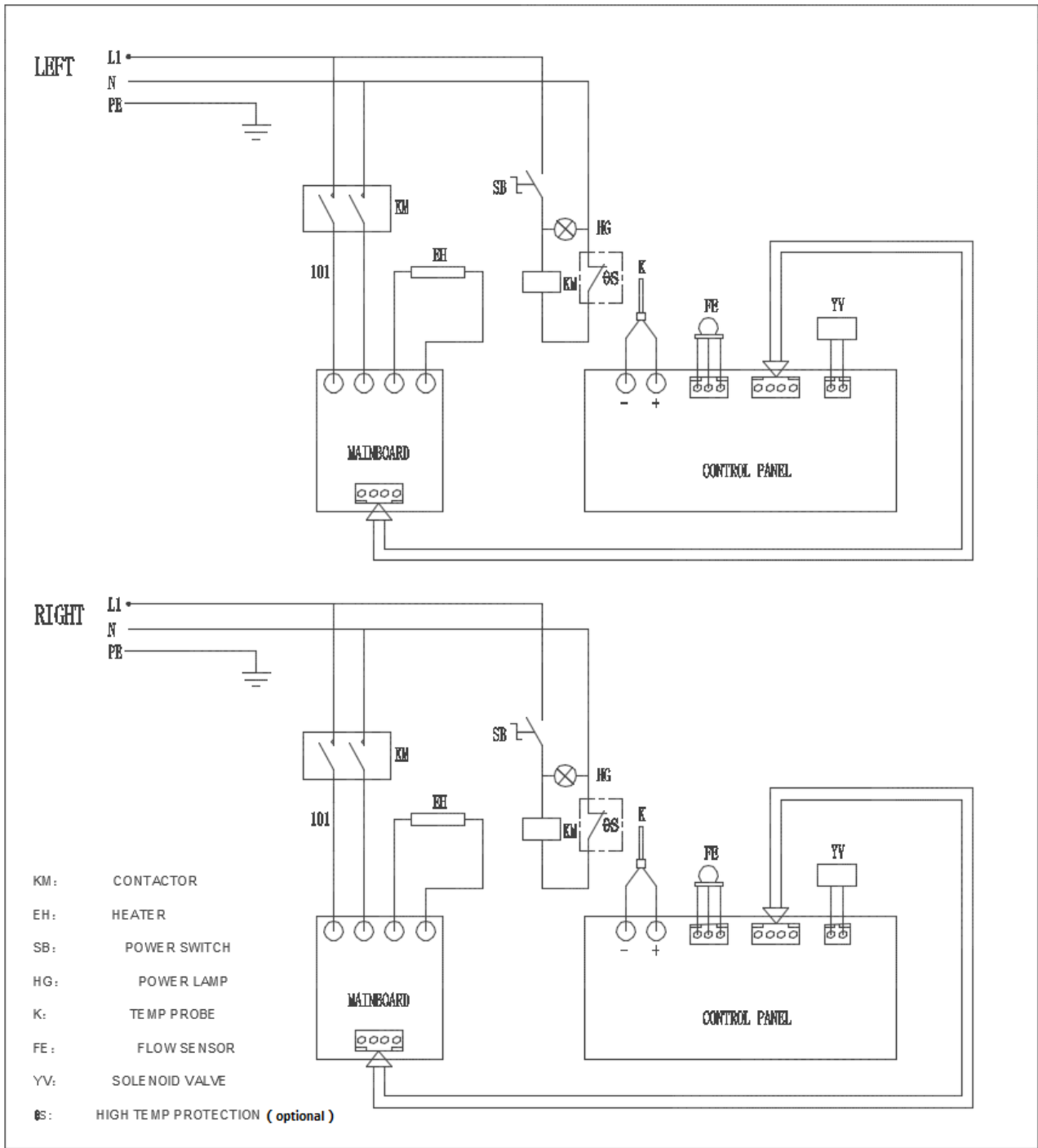
✘ if it still cannot be used after the above factors are eliminated, please do not break it down and repair it, so as to avoid danger and further failure to the machine. Please contact our after-sale service center. We will provide you with high quality service as soon as possible.

9. Circuit diagram, explosion diagram and parts list

9.1 Circuit diagram

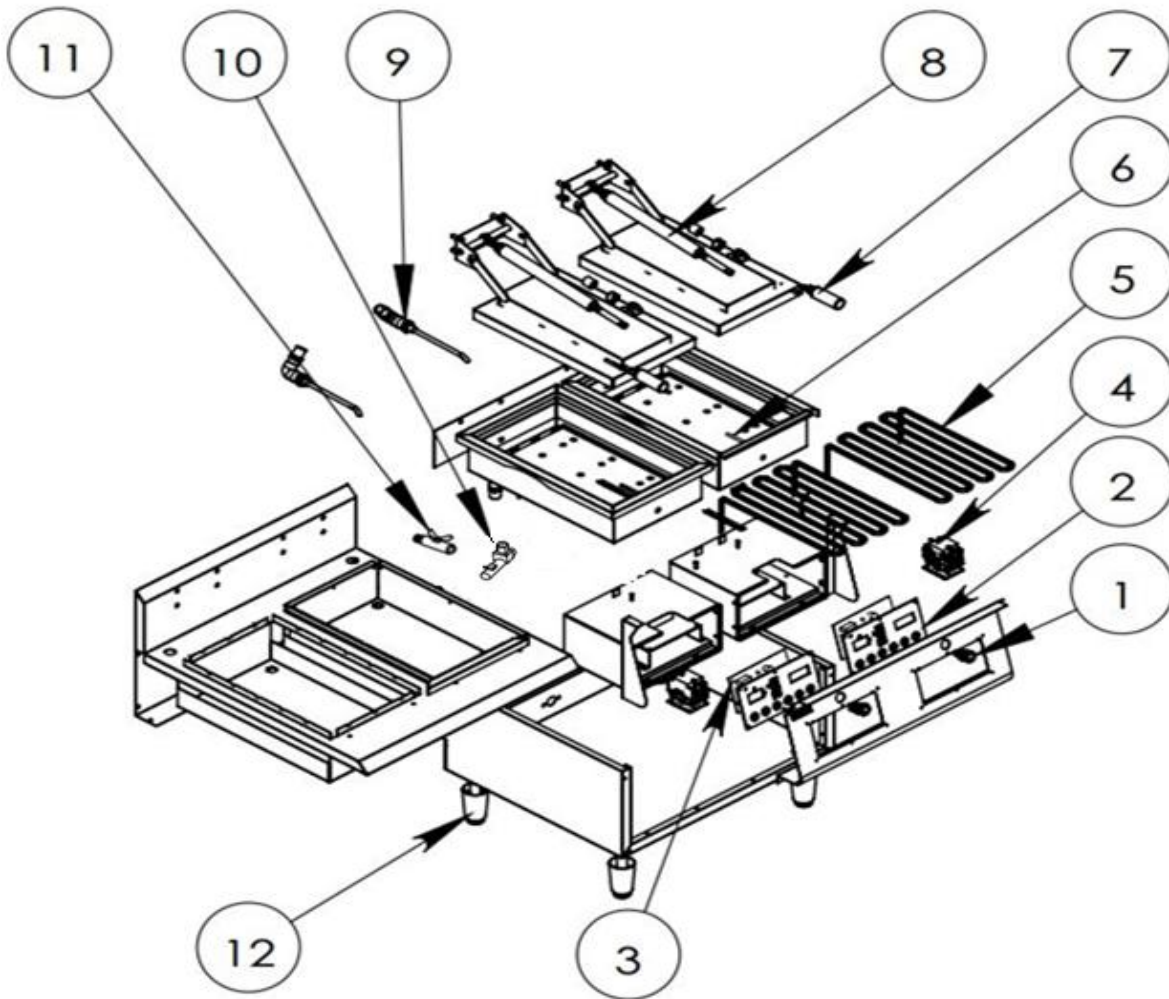


PYJ-01



PYJ-02

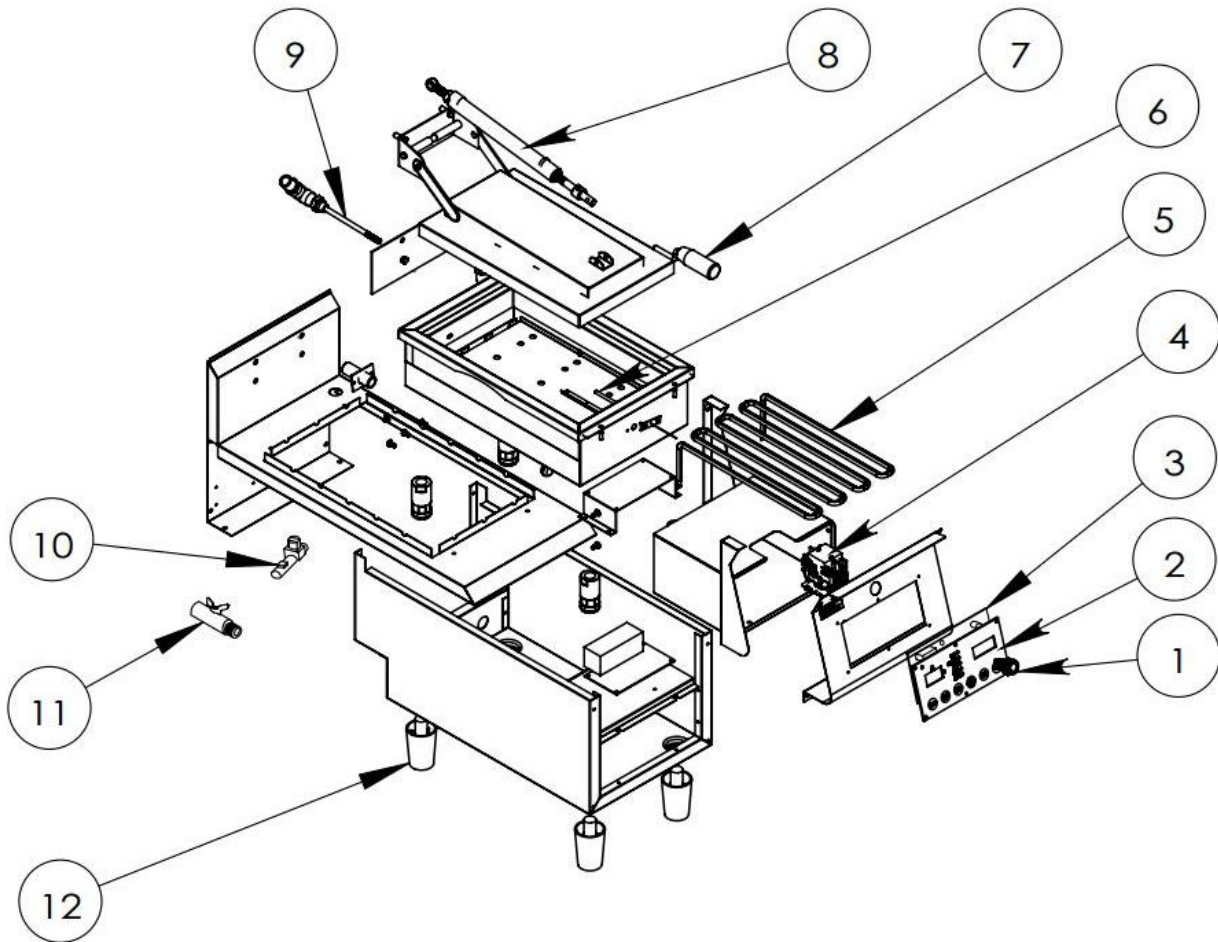
9.2 Exploded view and part list



PYJ-02 Exploded view

No.	Part no.	Part name	Q'ty	No.	Part no.	Part name	Q'ty
1	905020007	Power switch	2	7	30199020025	Handle, hood	2
2	905990025	Control panel	2	8	909010029	Hydraulic Rod	2
3	905990035	Main Board	2	9	909010026	Elbow 1/2"	2
4	905040007	Contactora	2	10	905990026	Magnetic valve& Flow meter kit	2
5	906010007	Heating element	2	11	909010030	Water inlet valve, 1/2"	2

6	905070004	Temp. Probe	2	12	909010002	Adjustable leg	4
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PYJ-01 Exploded view

No.	Part No.	Part name	QTY	No.	Part No.	Part name	QTY
1	905020007	Power switch	1	7	30199020025	Handle, hood	1
2	905990025	Control panel	1	8	909010029	Hydraulic Rod	1
3	905990035	Main Board	1	9	909010026	Elbow, 1/2"	1
4	905040007	Contactor	1	10	905990026	Magnetic valve & Flow meter kit	1
5	906010007	Heating element	1	11	909010030	Water inlet valve, 1/2"	1
6	905070004	Temp. probe	1	12	909010002	Adjustable leg	4