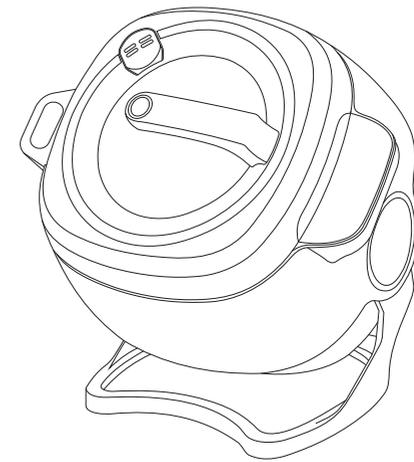


CROWN
LINE

STIR FRYER

Model : SF-203



The Operating Instructions

Contents

Preface

Safe Use Precautions

Name of Each Part

Function Schedules

Function Operational and Display Specifications

Preparations before Cooking

Clean and Maintenance

Electrical Protection Functions

Predictions on Abnormal Indication

Technical Parameters

Schematic Circuit Diagram

Requirements of Maintenance Services

Warranty Cards

Preface

Dear users, thank you for using the IH drum-type cookers. Please read the instruction book carefully before using in order to operate the product correctly. The instruction book includes a warranty card. Please keep it properly.

(If the product has technical improvements, they will be reorganized into new operating instructions without prior notice; if its appearance and color are changed, please in kind prevail.)

Be alert to risks that may lead to personnel

 Warnings	risks, serious injuries and major property damages.
 Attention	Pay attention to the risks that may lead to personnel injuries or damages of goods.
	“Prohibition” means things that you can’t do.
	“Enforcement” means things that must be enforced.

Warnings

	You must use grounded and fixed wall receptacles. Don't use multiple instruments on the same receptacle for fear that excessive current causes fire, please.	 The receptacles must be grounded for fear that the circuit is excessive.
	Please don't use the things like towels to cover the fan's inlet and outlet of the machine while using. Otherwise it is easy to the damage of the equipment.	
	Don't immerse the machine into water or water. Otherwise it may cause a short-circuit or shock.	
	Please choose flat places that are away from flammable and explosive places. Otherwise it is easy to cause accidents like fires or scalds.	

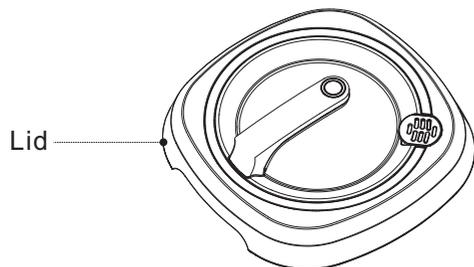
	Ensure that the inner pot has been turned left and tightened before cooking.	
	During operating, don't let children and non-operating parties touch or flip blindly for fear that scalding accidents because of dumped pots.	
	Please use the special power cords of the cooker. If power cords are damaged, they must be changed by manufacturers and specialized persons in the maintenance department or similar departments in order to avoid danger.	
	Non-professional maintenance personnel are forbidden to disassemble and maintain the products.	
	Don't pull and insert the plugs with wet hands and wet cloth. Remember to pull out the plug after cooking to ensure electrical safety.	
	This cooking machine can't be processed in the ways of external timers or independent remote control systems.	

Attention

	Non-professional inner pots are forbidden to be used.	
	Don't keep dirt and water stains in the infrared thermostat for fear that it will affect the control precision.	
	The inner pots aren't allowed to put any metals and sharp objects and use metal equipment to operate for fear that the coatings of inner pots are damaged.	
	Dry the water outside the inner pot before using for fear that it will cause the breakdowns.	
	Don't touch the high temperature parts like steam ports and inner pots by hand while using of just finishing.	
	Please put it in the flat places after taking out the inner pot, especially under the circumstance where there is high temperaturesoup or food in the inner pot. Please don't touch and move it optionally for fear that you are scalded.	
	Please stop to use immediately if an exception or failure occurs.	

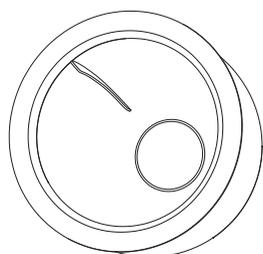
Name of Each Part

1.Lid

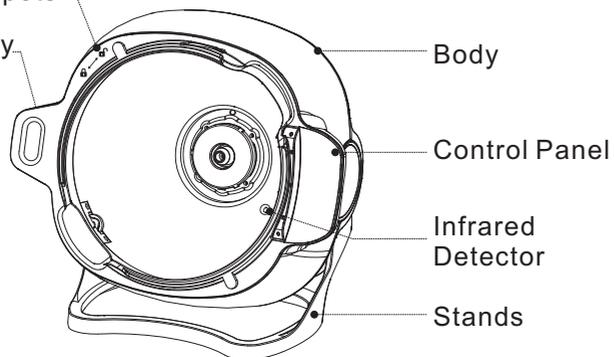


“Lock/open” mark of inner pots

Rotation button of the Body

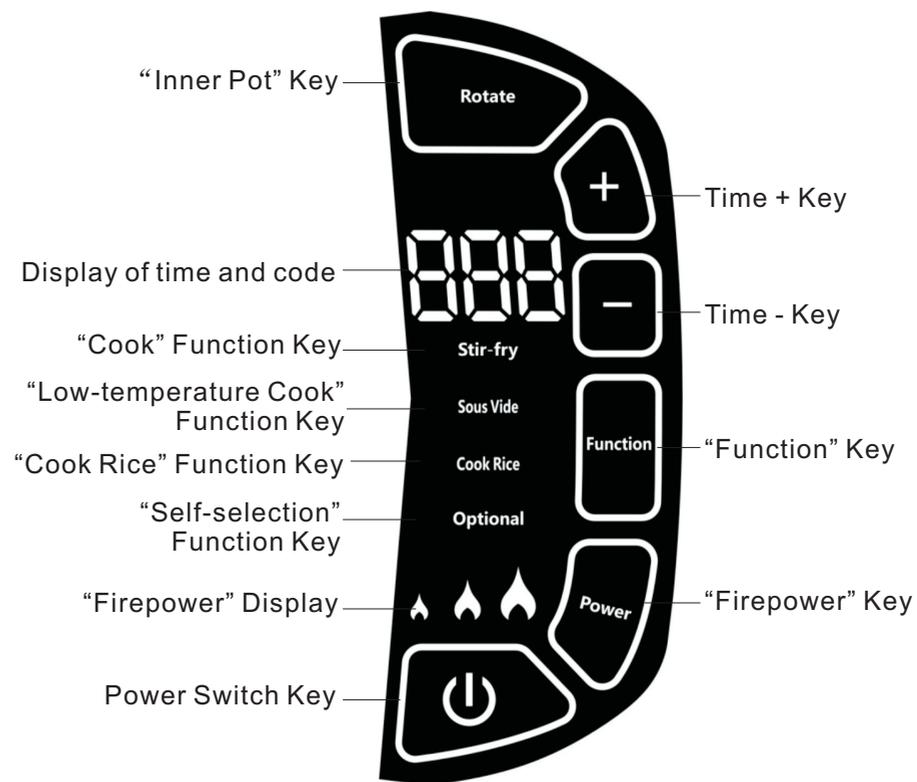


Special Inner Pot

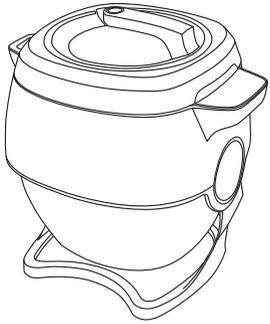


(The pictures are for reference only. Please refer to the material item.)

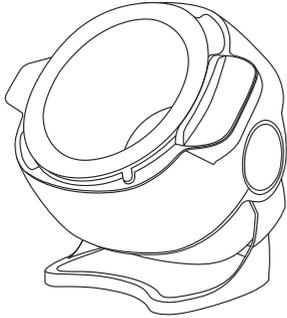
2.Operating Panel



Function Schedules



Gear 1



Gear 2



Gear 3

Functions	Ways of the Pot Body	Ways of Rotating or Stopping	If it is covered	Preset Temperature	Preset Time	Minimum and maximum capacities of ingredients (g/L)	Fire Temperature
Cook vegetables	Gear 2	Optional	Optional	200°C	5min	200-500g	Low Flame 160°C Medium Flame 200°C High Flame 220°C
Low-temperature cooking	Gear 1		Optional	70°C	30min	3L	Low Flame 50°C Medium Flame 70°C High Flame 90°C
Cook Rice	Gear 1		Optional	125°C		1-5L	Medium Flame 125°C
Self-selection	Gear 1	Optional	Optional	160°C	15min	3L	Low Flame 110°C Medium Flame 160°C Oil Temperature of High Flame 180-200°C

Function Operational and Display Specifications

I. "Power" Function Key

After plugging in, the "power" icon is red. When you press the "power" icon first, it is white. At this point, the machine is on standby and the time codes of fire maps indicate that 888 is red and other numbers are green. When you press "functions" button, you can choose "cook", "low-temperature cook", "cook rice" and "self-selections". Pressing the "power" button again means shutdown and the icon becomes red.

II. "Cook" Function Key

- Choose the "cook" button and press the icon after pressing the "power" button. When the icon becomes red, it starts to heat. The default time is five minutes. (The body of the pot rotates while working. You can choose the "rotate/stop" button while working);
- While cooking, press the button under the pan armrest on the left to adjust the body tilt to the 2 gear;
- "Firepower" and "time" can be adjustable;
- Pour the oil;
- Put ingredients and sauces in sequence (you can put all at once);
- After the cooking finishes, press the button under the pan armrest on the left to adjust the body tilt to Gear 3. And the dish is done;

Tips:

- It is suggested that cover the pot while cooking in order to reduce the heat and nutrition loss;
- The default time is five minutes. And the firepower is the medium fire. The time and firepower can be adjusted according to varieties of dishes and personal need;
- There is a little vapor while cooking. It's not lampblack. It's a normal phenomenon that a small amount of lampblack appears while turning up the firepower by you or while the cooking time is too long.
- You can cover the pot if there is a splashing phenomenon while cooking.

III. "Low-temperature Cook" Function Key

- Keep the body upright Gear 1.
- Put water and food into the inner pot.

3. Put the ingredients into the vacuum bag and lay it in the water.
4. Choose the “low-temperature cook” function after pressing “power” button. And the heating starts.

Special attention:

1. The default time is 30 minutes. The firepower gears are divided into the low flame, the medium flame and the high flame according to different ingredients.
2. Fill the inner pot with water until 2/3 to the rim.
3. The food needs preheating and putting into it.
4. There is no need to cover the pot while cooking.
5. In the process of “low-temperature cook”, please keep the body upright and don’t turn the body upside and down for fear that boiling water or spilled food makes people hurt. The machines should be placed where children can’t touch it for fear that children touch the body so that spilled water scalds someone because of turning the machines upside and down.

IV. “Cook Rice” Function Key

1. Keep the body upright Gear 1.
2. Put water and rice into the inner pot.
3. Choose the “cook rice” function after pressing “power” button. And the heating starts (The ratio of rice and water is 1: 1.5).

Special attention:

1. In the process of “cook rice”, please keep the body upright and don’t turn the body upside and down for fear that boiling water or spilled food makes people hurt. The machines should be placed where children can’t touch it for fear that children touch the body so that spilled water scalds someone because of turning the machines upside and down.
2. The machine simulates the firewood stove. So the phenomenon that there is a little rice crust is normal.

V. “Self-selection” Function Key

1. Keep the body upright Gear 1.
2. Put food into the inner pot.
3. Choose the “self-selection” function after pressing “power” button.

And the heating starts.

Special attention:

1. In the process of “self-selection”, please keep the body upright and don’t turn the body upside and down for fear that boiling water or spilled food makes people hurt. The machines should be placed where children can’t touch it for fear that children touch the body so that spilled water scalds someone because of turning the machines upside and down.
2. The firepower is optional. There are the low flame of 110°C, the medium flame of 160°C and the high flame of 180-200°C.

VI. “Firepower” Function Key

Click the “firepower” button to change one gear, the low flame-- the medium flame --the high flame. The default is the medium flame.

VII. “Rotate/Stop” Function Key

Press the “rotate/stop” function key once. And the inner pot stops. Then press the button again, the pot rotates.

VIII. Time Function Key

1. “+” or “-” can adjust the working time. Press “+” or “-” for a long time can add or reduce the time continuously.
2. The default of the “cook” function is five minutes. The interval time of adding or reducing each time is one minutes.
3. The default of the “low-temperature cook” function is thirty minutes. The interval time of adding or reducing each time is ten minutes.
4. The default of the “self-selection” function is fifteen minutes. The interval time of adding or reducing each time is five minutes.

IX. Others

1. There is a warning tone like “click” while pressing the buttons;
2. Abnormal warning: the warning tone like “click” for ten seconds. The time display screen shows the alarm letters;
3. There is a warning tone like “click” for ten seconds while the procedures finish.

Preparations before Cooking

1. First, ensure that you have installed the inner pot properly.(turned left and tightened)
2. Prepare food and ingredients. And clean, cut and process them according to the specifications.
3. Plug in the power and press the on/off button to start up.

Attention:

1. It is forbidden to use non-professional inner pots.
2. Don't keep dirt and water stains in the infrared thermostat for fear that it will affect the control precision.
3. The inner pots aren't allowed to put any metals and sharp objects and use metal equipment to operate for fear that the coatings of inner pots are damaged.
4. Dry the water outside the inner pot before using for fear that it will cause the breakdowns.
5. Don't touch the high temperature parts like steam ports and inner pots by hand while using of just finishing.
6. Please put it in the flat places after taking out the inner pot, especially under the circumstance where there is high temperature soup or food in the inner pot. Please don't touch and move it optionally for fear that you are scalded.
7. Please take out the cover after dropping the cooked food and then restore the angles of inclination of the body.
8. Please stop to use immediately if an exception or failure occurs.

Attention:

1. There is no need to wait for finishing the preheating after pouring the oil while you need the cold oil to cook according to personal prefers.
2. It is suggested that cover the pot while cooking in order to reduce the heat and nutrition loss;
3. The default time is five minutes. And the firepower is the medium fire. The time and firepower can be adjusted according to varieties of dishes and personal need;
4. There is a little vapor while cooking. It's not lampblack. It's a normal phenomenon that a small amount of lampblack appears while turning up the firepower by you or while the cooking time is too long.

Attention:

It must stop heating when the soup in the pot is dried up to ensure the food is not burnt.

Clean and Maintenance

1. Please ensure that the receptacles have been pulled out and the inner pots have been cold before cleaning and maintaining. Clean the detachable inner cap: take out the cover and push the sliding block of the detachable inner cap out so that it can be taken down. Next clean it with fresh water and dry it with the soft cloth. Pull the sliding block and install it back to the cover.
2. Clean the steam valve: pull the steam valve out from the cover. And clean it with fresh water and dry it with the soft cloth and install it back to the cover.
3. Clean the inner pot: take out the inner pot to clean: when there is much greasy dirt in the pot, use the cleaning cloth to wrap the edge of the pot with two hands holding the pot and rotate it clockwise until it doesn't move. Then take it out and clean it with the soft pan brush and dry it with the cleaning cloth after cleaning. Attention: handle gently while taking/putting the inner pot. Don't clean it with the steel wool.
4. Please use wrung-out wet cloth or dry towels to clean it if there is need for cleaning the body and inside. Don't clean it with water directly. Please install the detachable cap, the steam valve, the inner pot and so on properly to ensure the parts of the cooker are intact and it is convenient to use next time after cleaning and maintaining the cooker.

Electrical Protection Functions

1. Overload current (electric leakage) protection;
2. Over temperature protection (thermostat dual protection): The highest temperature is not more than 250°C. If it's excessive, the power outage occurs.

3. No-load protection;
4. Overvoltage/undervoltage protection;
5. The machine will be off automatically without pressing buttons in three minutes on the condition of shutting down.

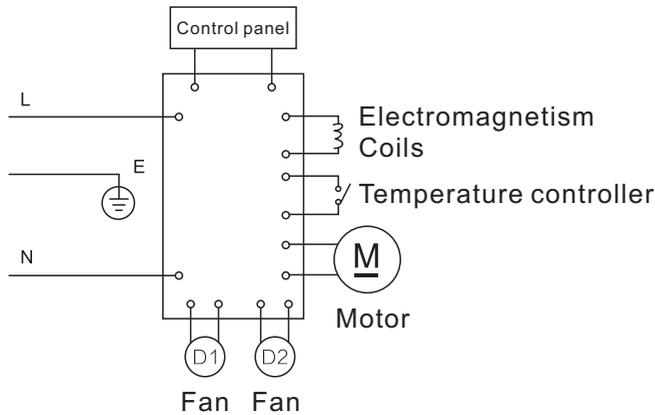
Predictions on Abnormal Indication

Codes	Fault Types	Solutio
E1	Excessively high or low city voltage	Wait for the proper usage of the voltage
E2	Over-temperature or temperature probes are abnormal	Wait for the restart of the machine after cooling. If it is still abnormal, please send it to the after-sales service maintenance department.
E3	NTC resistance is abnormal in the CN1 of the circuit board.	Send it to the after-sales service maintenance department.
E4	Infrared temperature probes break down	Send it to the after-sales service maintenance department.
E5	The warning indication of actual infrared temperature that is more than 200°C	Wait for the restart of the machine after cooling. If it is still abnormal, please send it to the after-sales service maintenance department.
E6	The motor is stuck or the circuit is abnormal	Take out the inner pot to install again and restart. If it is still abnormal, please send it to the after-sales service maintenance department.
E7	The winding displacement that connects keyboard plates and heating plated is abnormal	Send it to the after-sales service maintenance department.
E8	The winding displacement that connects keyboard plates and heating plated is abnormal	Send it to the after-sales service maintenance department.
E9	No heating or abnormal heating (the inner pot has been installed properly)	Send it to the after-sales service maintenance department.

Technical Parameters

Place of Origin	China
Boundary Dimension	Length 310 ×width 370×height 365mm
Ways of heating	IH electromagnetic heating
Ways of controlling	Microcomputer control
Net Weight	7.4 kg
Gross Weight	8.5 kg
Volume of the cup body	6L
Control panels	Touch screens
Rated voltage	220V~50HZ
Rated power	2000W
Length of the power cord	1.08 m
Other functions	Turning adjustment
	Fire adjustment
	Time adjustment

Schematic circuit diagram



Maintenance service requirements

I. Terms of Service

1. The product carries out the national new three package regulation. The machine is guaranteed for one year. The three packages are valid from the date of purchase;
2. If there is something wrong with the product, please don't disassemble and repair it by yourself. It is suggested to communicate with local after-sales services.
3. The warranty card is properly kept by the customer with the valid purchase certificates (invoices or receipts) as the guarantee of maintaining the product.

II. Exceptions

1. The products are damaged due to the customer's carry, usage, maintenance and improper handling.
2. The products are damaged due to the installation and maintenance of maintenance places that is not designed by our company
3. There is no warranty card or valid purchase certificate. And you can't prove it is under warranty;
4. Purchase certificates or maintenance cards are inconsistent with or altered in kind;
5. The products are damaged by an irresistible natural disaster.
6. If the products are beyond the expiration date, you should pay for maintenance parts cost and labor charges.

Warranty card

Relevant information

User's name: _____

Address: _____

Product model: _____

Purchasing store: _____

Maintenance shops: _____

Number: _____

Serial number of the product: _____

Purchasing date: _____

Invoice number: _____

Maintenance records

Maintenance date: _____

Fault contents: _____

Details: _____

Maintenance unit: _____

Phone number of the maintenance unit: _____

Signature of the maintenance man: _____

Attention:

Please fill in this warranty card immediately while purchasing the products. Please keep the warranty card properly. And the customer needn't send it back to the company. Please carry the warranty cards and valid purchasing certificates while maintaining.