

JL15&30 series coffee machine

Use Manual



Please read this operation manual carefully
before use and keep it safe

JETINNO®

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1 Introduction

1.1 Welcome to use

This instruction manual gives you the product information of JL15&30 and how to use it. If you do not use the coffee machine according to the relevant instructions in this manual, we do not assume any responsibility for the loss caused by this. However, all intended uses may not be included in the instruction manual! For more information, please contact our customer service.

Equipment performance depends on proper maintenance and use. Please read the instruction manual carefully before the first commissioning and keep the instruction manual for easy access.

This specification applies to models: JL08, JL09, JL10, JL15, JL29, JL30, JL31A、JL31B.

Wish you a pleasant use!

1.2 Logos and symbols



See also the "General Safety Tips" section.

The following signs and symbols are used in the instruction manual to warn of dangers and special matters:



Danger



- Immediate danger situations, which may result in serious injury or death due to electric shock.
- Be sure to follow precautions to prevent such hazards.



WARNING



- A general hazardous situation that can cause serious injury.
- Be sure to follow precautions to prevent such hazards.



CAUTION

- General hazardous conditions that can cause minor injuries.
- Be sure to follow precautions to prevent such hazards.



NOTE

- Conditions exist that could cause damage to the machine.
- Be sure to follow the precautions to prevent such hazards.



WARNING

- Fire hazard/combustible materials.
- Watch out for fire.



CAUTION

- Hot liquids. A dangerous condition that may cause burns. A hazard exists at the flow outlet location. Only symbols are used for identification below.
- Be sure to follow the precautions to prevent such hazards.



CAUTION

- Hot steam. Dangerous condition that may cause burns. The location of the water outlet creates this hazard. Only symbols are used in the following.
- Be sure to follow the precautions to prevent such hazards



CAUTION

- Hot surfaces. Dangerous conditions that can cause burns. Stream  on.
- Location (optional parts) creates this hazard. Only symbols are used in the following.
- Be sure to follow the precautions to prevent such hazards.



CAUTION

- Crush hazard. Dangerous conditions that can cause splint injuries. Only symbols are used for identification below.
- Be sure to follow the precautions to prevent such hazards



! WARNING



- Poisoning hazard. A general hazardous condition that may result in injury from poisoning. In the following Identification by symbol only.
- Be sure to follow precautions to prevent such hazards.

2 General Safety Tips

2.1 Danger to users



! CAUTION

Improper use of a coffee machine can result in minor injuries.

Be sure to follow the following:

Read the instructions carefully before use.

- Only allow technical service personnel to enter the maintenance area of the machine.
- Do not use the coffee machine if it does not function properly or is damaged.
- Do not change the built-in safety device.
- Do not touch hot machine parts.
- Children over 8 years of age and persons with physical, sensory or intellectual impairments or who lack experience and cognition should only use the equipment under constant supervision after learning how to operate it safely and understanding the risks associated with it.
- Do not allow children to tamper with machinery. Cleaning and user maintenance tasks must not be performed by children. Only persons familiar with and experienced with the equipment are allowed to perform such work, especially as it relates to safety and hygiene.
- Install the coffee machine in a place where it can be looked after and maintained at all times.
- Self-use and operation should be supervised by trained personnel to ensure compliance with maintenance regulations and to resolve usage issues at all times.
- Only coffee beans should be filled in the coffee bean tank, only finished drinks powder should be filled in the powder tank, and only ground coffee beans should be added to the manual addition port (or cleaning tablets should be added during cleaning).



! Danger



Danger of electric shock. Incorrect use of electrical equipment can result in an electric shock.

Be sure to observe the following:

- Work on electrical equipment should only be performed by electrical professionals.
- This machine must be connected to a circuit with fuse protection (it is recommended to lay the wiring through a leakage protector).
- Please comply with the relevant low voltage directives and national or local safety regulations.
- Connections must be grounded in accordance with regulations to prevent electric shock.
- The voltage must be consistent with the instructions on the device nameplate.
- Do not touch live parts.
- Be sure to turn off the main switch and disconnect the device from the power supply before performing maintenance work.
- All connectors of the device must be able to disconnect from the power grid. Disconnected connections must be visible at all times at the point of operation of the equipment, or power must be secured by locking.
- The power cord should only be replaced by professional technical service personnel.



! WARNING

If the safety tips are not followed, negligence may occur in normal use, which will cause harm to personnel and the surrounding environment!

- Ventilation should be maintained around the machine or in the embedded structure without obstructions.
- There should be no inflammables around the machine.
- Do not use mechanical devices or other means to accelerate defrosting other than those recommended by the manufacturer.
- Do not damage the refrigeration circuit.



! CAUTION

Drinks with additives or residues may cause allergies.

Be sure to follow the following:

- In the self-service application, express the possible use of allergenic additives through the coffee machine prompt board.
- In the case of a service person application, a trained person should inform you of possible allergenic additives.



! WARNING

Danger of poisoning from ingestion of cleaning agents.

Be sure to observe the following:

- Cleaning agent storage should be kept away from children and unauthorized persons.
- Do not ingest cleaning agents.
- Do not mix cleaning agents with other chemicals or acids.
- Do not add cleaning agent to the cup.
- Do not add cleaning agent to drinking tank (inside/outside).
- Cleaning agents and descaling agents should only be used for the specified purpose (see label).
- Do not eat or drink while using the cleaning agent.
- Good ventilation and venting must be ensured when using the cleaning agent.
- Protective gloves should be worn when using the cleaning agent.
- Safety goggles should be worn when using detergent.
- Wash your hands thoroughly immediately after applying the detergent.



Read the package instructions carefully before using the cleaner. If a safety data sheet is not provided, you can ask the distributor for it (see Packaging of the cleaner)



! CAUTION

High temperature liquid. Risk of burns in the exit area of beverages, hot water and steam. During export or cleaning

Do not extend your hand below the flow outlet position



! CAUTION

Hot surface. High temperature present at the flow outlet location and in the brewer and boiler.

- Only allow contact with handles pre-designed for output.
- Clean the brewer only after the coffee maker has cooled.



CAUTION

Squeeze \ scratch hazard. There is a risk of being crushed by touching any moving part.

- Only handle pre-designed for output is allowed to be touched.
- Do not reach into the opening of the coffee bean trough, powder trough, or brewer after starting the coffee machine.
- The blades on the grinder disk and the coffee trough opener blades are sharp and should be taken care of during cleaning.

2.2 Hazards to machines



NOTE

Improper use of the coffee machine can cause damage or contamination.

Be sure to follow the following:

- If the carbonate contained in the water is harder than 5°DKH, install a scale filter, otherwise it will damage the coffee due to calcification.
- For safety reasons, please note that the main water valve (coffee machine with tap water interface) should be turned off after shutdown, and the main switch should be turned off or the plug should be unplugged.
- Please comply with the relevant low voltage directives and/or national and local safety rules and regulations.
- If water injection is not possible, do not turn on the device. Otherwise you will not be able to refill the water boil and the pump will run "dry".
- It is recommended to install a ball valve in the water pipe when connecting to the direct drinking water to avoid water seepage hazards when the hose breaks.
- After a long shutdown (such as a corporate holiday), the coffee machine must first be cleaned and then turned back on for use.
- Protect the coffee machine from weather - empty the tank (frost, moisture, etc.).
- Troubleshooting should only be done by a technical service person.
- Use original parts for repairs.
- For visible external damage or leakage, contact your service partner immediately for replacement or repair.
- Do not rinse the machine with water or clean it with steam cleaner.
- Do not place the machine where it may be sprayed with water.
-  Protect the ground.
- If you do not use the machine for a long time, it is recommended to use up all the coffee beans in the bean warehouse, otherwise the residual coffee beans will absorb water in the air, and it is easy to cause the grinder to block when grinding again;
- If the boiler is not regularly descaled, it will have the following effects: the heating speed slows down and the temperature is not enough; Abnormal coffee taste, resulting in boiler damage.

**NOTE**

Proper use of the coffee machine can cause damage or contamination.

Be sure to follow the following points:

- Only coffee beans can be filled in the coffee bean tank, only finished drinks powder can be filled in the powder tank, and only ground coffee beans can be added to the manual addition port (or cleaning tablets can be added when cleaning).
- Do not use freeze-dried coffee as it will make the brewer stick.
- If the coffee maker and its additional equipment are transported at a temperature below 10 ° C, the coffee maker and its additional equipment must be placed at room temperature for three hours after transportation before being connected to the power supply and started. Failure to comply with this regulation may result in a short circuit hazard or damage to electrical components due to condensation.
- Use a hose kit (drinking water/wastewater hose) that is new or comes with the machine. An old hose kit must not be used.

**NOTE**

Improper use of the coffee machine can result in injury;

Climbing on top of the machine is strictly prohibited.

3 Product Description

3.1 Welcome to use

The JL15&30 is used to make and output various types of coffee drinks and milk drinks with syrup.

The equipment is suitable for commercial use in hospitality, catering or similar establishments. The equipment is self-serving and unattended, and can be operated by non-professionals or by guests themselves. User maintenance should only be carried out by trained outside operators. If installation conditions can always be met, the device can also be used in a train station, gas station shop, or similar public place. The machine is not designed for outdoor installation or use.

Children over 8 years of age and persons with physical, sensory or intellectual impairments or who lack experience and cognition should only use the equipment under constant supervision after learning how to operate it safely and understanding the risks associated with it. Do not allow children to tamper with machinery. Cleaning and user maintenance tasks must not be performed by children. Only persons familiar with and experienced with the equipment are allowed to perform such work, especially as it relates to safety and hygiene.



In addition, refer to the terms and conditions of the manufacturer of the equipment and this instruction manual when using the coffee machine. Any other use or use beyond the limits is considered unreasonable use. The manufacturer shall not be liable for any loss arising therefrom

**NOTE**

- Hazard to machinery.
- Incorrect operation of the coffee machine may cause damage to the equipment, use the original recipe, do not use other recipes.

3.2 Technical Data

Name parameters	
Model number	JL15, JL30
JL15 Dimensions/weight	300 (W)* 440 (H)*490 (D)mm, 14Kg
JL30 Dimensions/weight	300 (W)* 540 (H)*490 (D)mm, 15Kg
Rated voltage/frequency	AC220V-240V/50Hz; AC110-120V/60Hz
Rated power Total power	1550W
Rated current	10A
Exposed length of power cord	Greater than 1.5m
Coffee machine operating temperature/humidity	Temperature 5°C-35°C, relative humidity is less than 80%
Rated pressure	0.6 MPa
Communication interface	USB; WIFI; 4G
Device display	7 inch "display
Coffee bean box capacity	JL15, 500 g; JL30, 1200 g
Wastewater volume	1.2L/ Optional effluents
Coffee grounds box capacity	JL15,20 coffee grounds cakes; JL30,40 coffee grounds cakes
Hot water boiler, steam boiler	Thermal block, 1400W*2
High water adjustment range	80mm-160mm
Fresh milk module	Yes
Fresh milk refrigerator	Optional
Water supply method	Standard: 2L built-in water tank, barreled water; Optional: 8L built-in water tank; Direct drinking water;
Payment system	Optional payment functions: wechat, Alipay; Or optionally connect to other MDB devices
Operating system	Android
Waterproof rating IP	IPX1

3.3 Installation and commissioning



Machines should be installed in accordance with the electrical and hygiene regulations in force in each country or locality. These include taking adequate backflow protection measures.



CAUTION



Sharp edges of packaging materials can lead to injury. Cutting nylon cable ties may make Eye injury. Wear gloves when unpacking the machine and keep safety goggles on.



CAUTION

Contaminated water inlet pipes may pose a health hazard. It must be cleaned after installation, commissioning or commissioning again.

Before the initial output of drinks, clean according to the cleaning program guided by the display screen.

See "Cleaning" - "Daily Machine Cleaning" - "Screen Guided Cleaning Program".

3.4 Set Up

3.4.1 Location



NOTE

Hazards to machines. The following conditions are suitable for placing a coffee machine. Failure to guarantee these conditions may damage the machine.

- Do not put the machine upside down, horizontally or vibrate the machine when handling, and do not move the machine at an Angle greater than 45°.
- Before installation, ensure that the machine has been placed forward for at least 24h.
- The mounting surface must be firm, flat and will not deform under the weight of the coffee machine.
- The distance between the necessary energy interface set according to the site installation drawings and the machine position must not exceed 1 m.

4.1.2 Climatic conditions



NOTE

Hazards to machinery. The following climatic conditions are suitable for placing coffee machines. If these conditions are not guaranteed, the machine may be damaged. Be sure to observe the following conditions:

- The ambient temperature should be maintained at 5 ° C - 40 ° C.
- The maximum relative air humidity is 10%RH-90%RH.
- Coffee makers are designed for indoor use only. It must not be used outdoors to protect it from the weather (rain, snow and frost)!

3.5 Power supply

3.5.1 Conditions

Electrical connections must be made according to the relevant regulations of the host country. The voltage at the installation site must be consistent with the voltage given on the nameplate.



Danger

Electric shock hazard! An immediate danger situation that can result in serious injury or death due to electrocution.

Be sure to observe the following:

- All power supply circuits must be turned off before touching the terminal!
- Leakage protection devices must be protected by fuses with amperage values indicated on the nameplate!
- All connectors of the device must be able to disconnect from the power grid.
- The JL15&30 series models can only be connected to a power supply with a system impedance of 0.293 ohms or less. Consult the authority of your system impedance information provider if necessary.
- Do not run the machine when the power cord is damaged. Replace the damaged power cord or plug immediately by a professional technical service person.
- It is recommended not to use an extension cable! If you must use an extension cable (minimum cross section: 1.5 mm²), follow the manufacturer's data (instruction manual) for the cord and local regulations.
- When laying out the power cables, make sure that the power cables will not trip people. Do not drag the cable at sharp or sharp corners, and do not clip the cable or leave it hanging in the air. In

addition, cables should not be placed over hot objects and should be oil and corrosive cleaners resistant.

- Do not lift or pull the device through the power cord. Do not pull the plug out of the socket by pulling on the power cord. Never touch the power cord or plug with wet hands! Do not plug wet plugs into sockets!

3.5.2 Power connection cable



Danger

Danger to the user. There is a risk of electric shock and fire if the power connection cable is damaged or non-original!

Use an original power connection cable.

- Be sure to follow precautions against such hazards:
Country-specific original power connection cables can be purchased through service partners.
Power connection cables with fixed connections should be replaced by technical service personnel.

3.6 Water interface/drain

3.6.1 Conditions



NOTE

Poor quality raw materials and poor water quality may damage the machine. Be sure to follow the precautions against such hazards.

Be sure to observe the following:

- The water used must be clean and pollution-free, with no more than 50 mg of chlorine per litre of water.
- Do not add reverse osmosis water or other corrosive water to the coffee maker.
- Carbonate hardness should not exceed 5-6°DKH (German carbonate hardness) or 8.9-10.7°FKH (French carbonate hardness).
- The minimum carbonate hardness is 5 °DKH or 8.9 °FKH. The PH is between 6.5-7.
- Use the new hose kit (clean water/waste water hose) that comes with the machine.
- The water source must be connected in accordance with current regulations as well as the regulations of the country in which it is located. If the machine is connected to a newly installed water pipe, the water pipe and water inlet hose must be thoroughly rinsed to prevent stains from entering the machine.
- The machine is connected directly to an external drinking water tank or waste water tank. Corresponding level monitoring is available.

3.6.2 Connection value

Water pressure	0.1-0.6 MPa (1-6 bar) recommended	
Intake temperature	Minimum	>0°C
	Maximum	30°C

3.7 Mount

3.7.1 Unwrap the machine



Read the "Set Up" and "Power Supply" sections carefully before starting the installation!

Pay attention to the installation instructions that come with it!

- Unwrap the machine.
- Check the package to see if any accessories are left in it.
- Remove the accessories provided with the package.



Auto Debugger Run debugger automatically the first time you turn it on. All installation items will be explained in it. Technical service personnel can start the debugging program at any time.

3.8 Disassembly and disposal of scrap



Proper disposal of coffee machines must be done in accordance with local regulations.

- Contact a service partner agency.

4 Controls



! CAUTION

Hot liquid. Drinks made with this machine are hot drinks.

Do not put your hand under the outlet of the drink or into the machine during discharge.



! CAUTION

High temperature steam. Risk of burns in the steam nozzle exit area.

Do not extend your hand under the steam nozzle during output.



! CAUTION

High temperature surface. Dangerous conditions that can cause burns. Drink outlets and water brewers present this hazard.

Do not grip the outlet of the drink or touch the surface of the boiling device while it is heating.



NOTE

Hazard to the machine. Wrong operation may damage the touch screen.

Do not press the display with brute force, high pressure, or sharp objects.

4.1 Equipment introduction

4.1.1 Machine external operand

JL15 coffee maker (front)



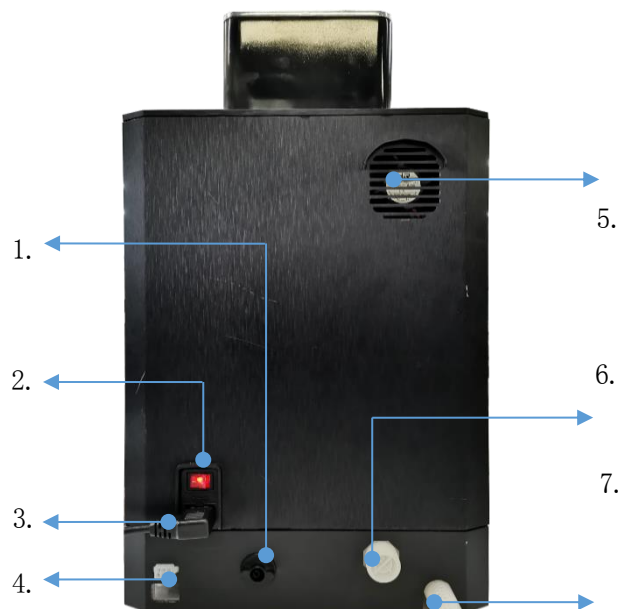
① coffee bean box, ② drink mouth, ③ built-in water tank, ④ touch + display screen, ⑤ water tray.

JL30 coffee maker (front)



① coffee bean box, ② drink mouth, ③ built-in water tank, ④ touch + display screen, ⑤ water tray.

Coffee machine (back)



① barreled water and built-in water tank switch knob, but also barreled water inlet, ② power switch, ③ power cable connector, ④MDB device interface, ⑤ machine heat dissipation, ⑥ direct drinking water inlet interface, ⑦ water tray waste water exhaust pipe.

Product interface



4.1.2 Technical parameters

JL08			JL29		
Drink	Recommended daily serving amount	Cup capacity per hour	Drink	Recommended daily serving amount	Cup capacity per hour
Espresso	30	90	Espresso	100	90
American	30	65	American	100	65
Long coffee	30	65	Long coffee	100	65
Hot water	30	120	Hot water	100	120
JL09			JL30		
Drink	Recommended daily serving amount	Cup capacity per hour	Drink	Recommended daily serving amount	Cup capacity per hour
Espresso	30	90	Espresso	100	90
American	30	65	American	100	65
Long coffee	30	65	Long coffee	100	65
Milk coffee	/	/	Milk coffee	100	90
Hot water	30	120	Hot water	100	120
JL10			JL31A		
Drink	Recommended daily serving amount	Cup capacity per hour	Drink	Recommended daily serving amount	Cup capacity per hour
Espresso	30	90	Espresso	100	90
American	30	65	American	100	65
Long coffee	30	65	Long coffee	100	65
Milk coffee	/	/	Milk coffee	100	90
Hot water	30	120	Hot water	100	120
JL15			JL31B		
Drink	Recommended daily serving amount	Cup capacity per hour	Drink	Recommended daily serving amount	Cup capacity per hour
Espresso	60	90	Espresso	100	90
American	30	65		100	65
Long coffee	60	65	Long coffee	100	65
Milk coffee	60	65	Milk coffee	100	90
Hot water	60	120	Hot water	100	120

4.1.3 Accessories

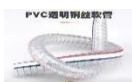
Random accessories

Fully automatic coffee makers come with the following accessories when supplied:

Illustration	Item name	Functional specifications	Product parameters
	Instruction manual	For coffee machine use reference	210mmx291mm
	Coffee maker, pack of consumable materials (seals, strainers, etc.)	For daily consumable replacement of coffee machine	Regular
	Coffee maker debugging tool (grinder adjustment key)	A tool for adjusting the coffee machine	Routine
	Power cord	For coffee machine special function installation use	Three plug (10A)/Pin tail (left bend)

Optional accessories

ICONS	The name of a product or commodity	Functional specifications	Product parameters
	Milk cold bin	For refrigeration and fresh use	260 (W) x600(H)x426(D)mm, capacity 9L
	Fresh Granny box	Container for holding fresh milk	Food grade, 5L
	Syrup module	For configuring syrup drinks in coffee makers	260 (W) x600(H)x426(D)mm, 4 sets
	Payment side cabinet (customizable)	External payment device side cabinet	Customize the specific currency according to the MDB protocol
	Bottom cabinet (can be customized)	A bottom cabinet for your coffee maker	Can be customized
	Coffee system cleaning pills	For cleaning coffee machine brewers	2 g/tablet, 100 tablets/can, 12 cans/case

	Coffee maker milk system clean tablets	For cleaning the milk system	4g/ tablet, 120 tablets/bottle, 12 bottles/case
	Coffee machine mounting accessories (to connect the outer row pipe of the water pan)	For coffee machine special function installation	inner diameter19, outside diameter25

4.2 Check before turning on

Check that the following prerequisites are met before turning on the coffee machine.

- The main water valve has been opened or the tank has been filled with water.
- The waste water outlet is properly set/the water tray is properly placed.
- Bean boxes are filled.
- Coffee grounds box emptied and properly inserted.
- The power cord is connected to the power supply.

4.3 Add and connect



Special care must be taken when replenishing that the maximum amount of filling must not cause the container lid to come into contact with the contents.

4.3.1 Connect the water source



NOTE

Water quality affects human health! Water sources must meet the sanitary standards for drinking water

- Pay attention to the sanitary condition of water pipes.
- Wash the relevant parts.
- The water source to which the machine is connected should be easy to operate.
- Tighten the joint for direct drinking water to avoid water leakage.

A. External water source



Take out the connector from the inside of the machine, rotate it clockwise to install it in the inlet valve interface, and insert the water inlet pipe into the interface.

Direct drinking water interface



NOTE

A pump running without water can damage the machine.

Make sure the main water valve is open before turning it on.



When stopping, make sure the main water valve is **closed**.

B. Internal water source



Open the lid of the tank, raise the tank upward, fill the tank with clean water, and load the tank back into the machine. The water level of the tank is detected, and the water shortage interface is prompted.

C. Bottled water



Open the switch knob between the bottled water and the built-in water tank, take out the white tube from the machine, and insert the tube into the interface until it is inserted to the bottom. Put the other end into the barrel water.

4.3.2 Connect the waste water line



The drainage function outside the water tray needs to connect the waste water pipe, take out the water pipe, insert it into the interface at the bottom of the machine, and lock the fixed ring.

4.3.3 Connect the refrigerator

Insert one end of the milk tube into the port on the left side of the refrigerator, straighten the milk tube, and move the refrigerator flush with the coffeemaker cabinet.

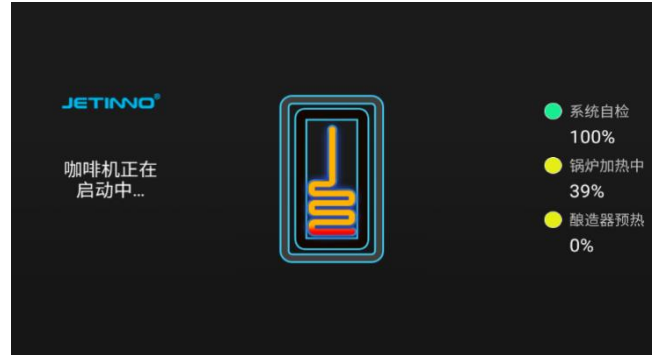
4.3.4 Connect the power supply to the refrigerator

Plug the refrigerator power cord, female end, into the outlet of the machine; Plug the other male end of the power cord into the socket of the power supply; Press, refrigerator power switch.

4.4 Turn it on,

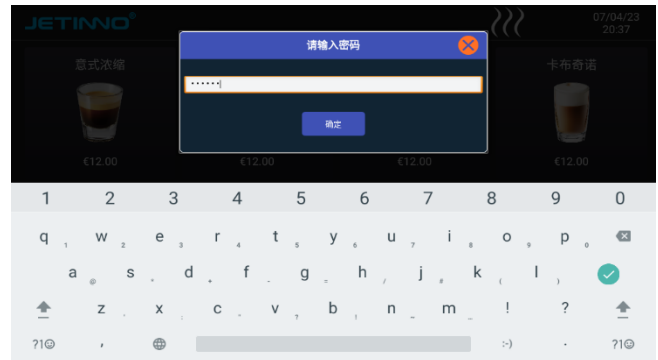
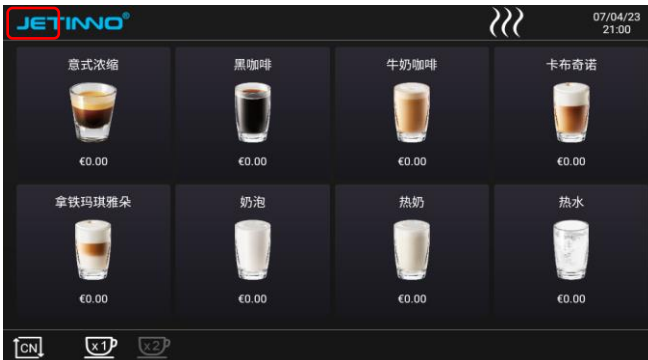
4.4.1 Coffee maker

- ▶ Insert the machine power cord, female end, into the socket of the machine; Insert the other male end of the power cord into the socket of the power supply;
- ▶ Check the power connection of the machine and turn on the power switch.

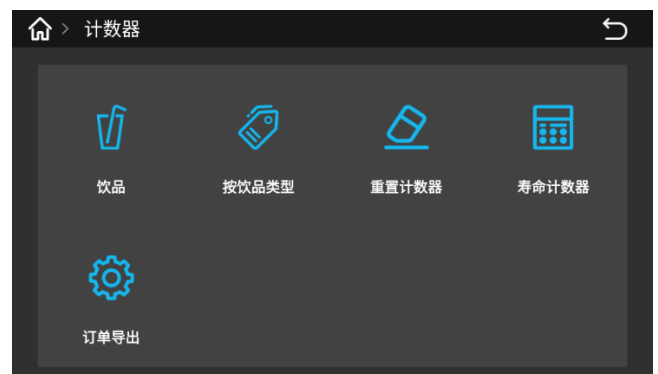
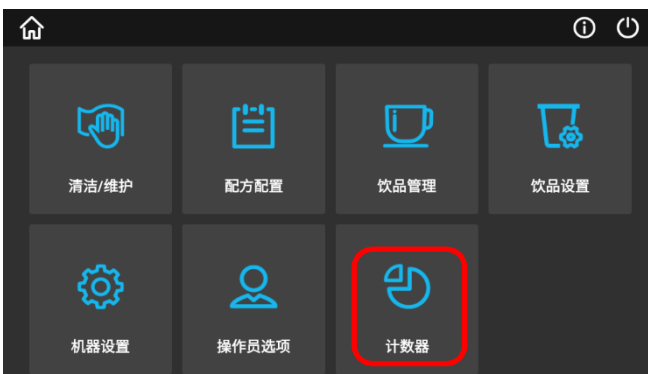


The machine starts, displays the main interface, and starts heating. When the desired temperature is reached, the machine is ready.

4.4.2 Counting



Press and hold, the top left corner of the screen, enter the password (Administrator: jn9527, Operations personnel: 9527) in the dialog box that pops up, and click "OK".



Enter the background of the machine, click "counter", the pop-up dialog box has, drink count, count by drink type, reset counter, life counter, order export function.

🏠 > 计数 > 饮品 > 项目

项目	饮品	饮品ID	价格	支付类型	计数
全部	卡布奇诺	101	0.00	免费	11
	意式浓缩	103	0.00	免费	14
	拿铁玛琪雅朵	133	0.00	免费	2
	黑咖啡	188	0.00	免费	3
	牛奶咖啡	243	0.00	免费	1
	热奶	549	0.00	免费	21
	奶泡	551	0.00	免费	15
	Espresso	666	0.00	MDB刷卡	45
	热水	816	0.00	免费	3
	双份卡布奇诺	827	0.00	免费	1

🏠 > 计数 > 饮品 > 全部

项目	
全部	

总杯数: 117

总销售额: 0.00 \$

Click "Drink", [Item] Counting mode interface [All] Counting mode interface

🏠 > 计数 > 按饮品类型

饮品	饮品ID	价格	支付类型	计数
意式浓缩	103	0.00	免费	14
黑咖啡	188	0.00	免费	3
Espresso	666	0.00	MDB刷卡	45
双份意式咖啡	830	0.00	免费	1

🏠 > 计数器

提示

确定重置统计?

确定 取消

Counting by Drink type screen Reset the counter screen.

🏠 > 计数 > 寿命计数器 > 按饮品类型 > 按饮品类型

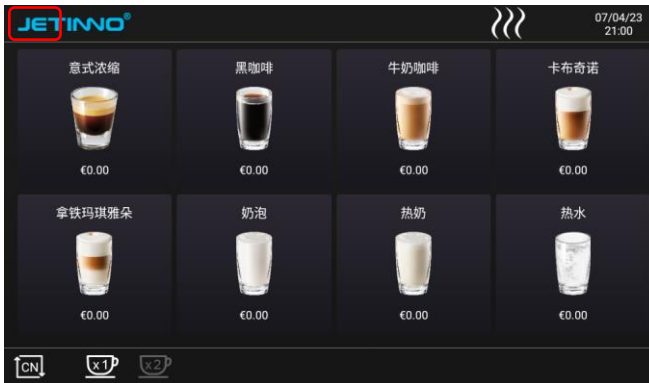
饮品	
按饮品类型	

🏠 > 计数 > 寿命计数器 > 按饮品类型 > 咖啡

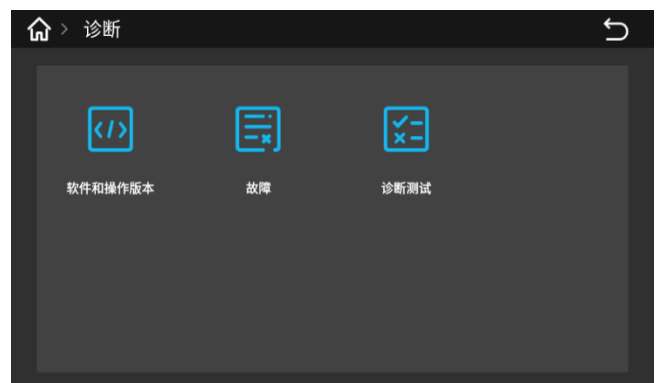
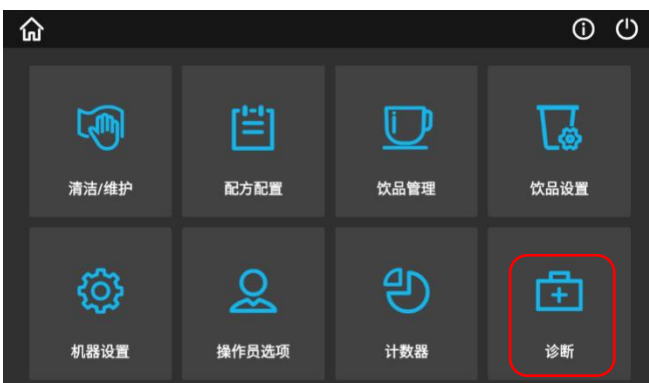
饮品	饮品ID	价格	支付类型	计数
意式浓缩	103	0.00	免费	14
黑咖啡	188	0.00	免费	3
Espresso	666	0.00	MDB刷卡	45
双份意式咖啡	830	0.00	免费	1

Life Counter Counts by drink type interface

4.4.3 diagnosis



Press and hold, the top left corner of the screen, enter your password (Tester: test9527) in the dialog box that pops up, and click "OK".



Enter the background management interface and click on "Diagnosis", the diagnostic functions include "software and operating version, fault, diagnostic test".



Software and operating version - Hardware: users check the hardware version of the machine here; Software and operating version - Machine Number: The user can set the machine number here.



Software and Operating version -IP Address: User can turn on/off offline mode and set IP address here;

Software and Operation version - Software: Users can check and update the IO board firmware version here.



Software and Operating Versions - Applications: Users can check and update application versions here;

Software and Operational version - Network Status: Users can check and set up networks here.



Software and operating version -SIM Card number: Users can set the SIM card number here (hardware support required);

Software and operating version -IMEI: Users can set their IMEI here (hardware support required);

Software and operational version -USB Export/Import: Users can export/import machine configurations via USB for analysis or updating applications.

当前故障列表

日期/时间	故障代码	故障
2030-01-09 01:13:20	5800	滴水盘未安装到位
2030-01-09 01:11:07	5800	滴水盘未安装到位
2023-04-08 18:29:55	5800	滴水盘未安装到位
2023-04-08 18:27:47	5700	豆仓缺豆
2023-04-08 17:39:13	5900	水箱缺水
2023-04-08 17:15:49	5800	滴水盘未安装到位
2023-04-08 17:13:00	5800	滴水盘未安装到位
2023-04-08 17:12:12	5800	滴水盘未安装到位
2023-04-08 17:08:23	Z0005	大门未关
2023-04-08 17:06:12	Z0005	大门未关
2023-04-08 17:04:47	Z0005	大门未关
2023-04-08 17:04:16	Z0005	大门未关
2023-04-08 17:03:49	Z0005	大门未关

总故障列表

日期/时间	故障代码	故障
2023-04-07 20:43:14	5900	水箱缺水
2030-01-09 01:13:20	5800	滴水盘未安装到位
2030-01-09 01:11:07	5800	滴水盘未安装到位
2023-04-07 20:23:24	7100	热水锅炉缺水
2023-04-07 20:23:26	7100	热水锅炉缺水
2023-04-07 20:23:26	7100	热水锅炉缺水
2023-04-07 20:29:23	5900	水箱缺水
2023-04-08 18:29:55	5800	滴水盘未安装到位
2023-04-08 18:27:47	5700	豆仓缺豆
2023-04-08 17:39:13	5900	水箱缺水
2023-04-08 17:15:49	5800	滴水盘未安装到位
2023-04-08 17:13:00	5800	滴水盘未安装到位
2023-04-08 17:12:12	5800	滴水盘未安装到位

Faults - Current faults list: Users can query the current faults; Fault - Total fault list: users can query all the fault information.

状态查询

电机	阀	传感器
☐ 右料盒电机 ☐ 左料盒电机 ☐ 搅拌机 ☒ ES搅拌机 ☒ ES密封电机	☐ ES二位三通阀 ☐ 空气阀 ☐ 水箱进水阀 ☐ 外部水源进水阀 ☐ 单独热水阀 ☐ 出水嘴热水阀 ☐ 搅拌机进水阀	☒ 门传感器 ☐ 料盒盖传感器 ☐ 废渣桶在位传感器 ☒ 水箱缺水传感器 ☐ 水箱在位传感器 ☐ 上盖锁传感器 ☒ 豆仓缺豆传感器 ☐ 豆仓缺水传感器
机器状态: 00(正常待机) 故障代码: 正常待机 产品使用限制状态: 使能 锅炉温度: 93.30℃ 蒸汽锅炉温度: 150℃	热水锅炉流量计: 0.00ml/s 蒸汽锅炉流量计: 0ml/s	服务连接状态: ☒

阀测试

☐ ES二位三通阀 ☐ 空气阀 ☐ 水箱进水阀 ☐ 外部水源进水阀 ☐ 单独热水阀 ☐ 出水嘴热水阀 ☐ 搅拌机进水阀

Diagnostic test - Status query: Users can check the status of all parts of the machine here; Diagnostic test - Valve test: Here the user can test all the valves within the machine.

加热器测试

☐ 锅炉温度: 93.30℃ ☐ 蒸汽锅炉温度: 150℃	☐ 热水锅炉流量计: 0.00ml/s ☐ 蒸汽锅炉流量计: 0ml/s
--	---

传感器

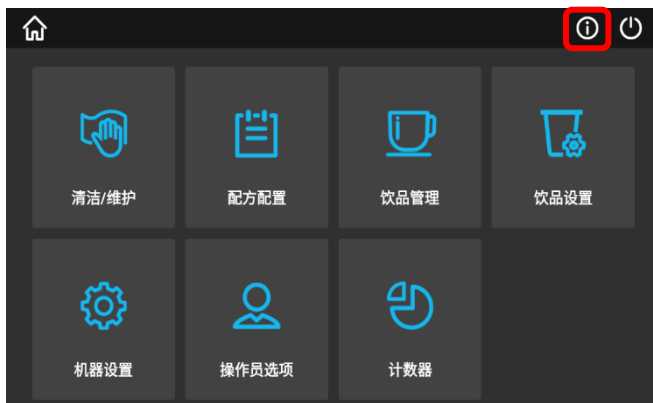
☒ 门传感器 ☐ 料盒盖传感器 ☐ 废渣桶在位传感器 ☒ 水箱缺水传感器 ☐ 水箱在位传感器 ☐ 上盖锁传感器 ☒ 豆仓缺豆传感器 ☐ 豆仓缺水传感器 ☒ 滴水盘在位传感器 ☒ 机器漏水传感器 ☒ 滴水盘水满传感器

Diagnostic Test - Heater test: Users can test all boilers in the machine here; Diagnostic test - Sensor: The user can test all the sensors inside the machine here.

4.4.4 Machine status



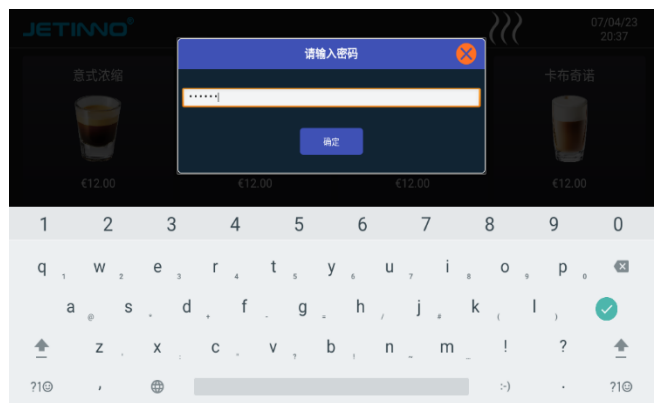
Press and hold, the top left corner of the screen, enter the password (Administrator: jn9527) in the dialog box that pops up, and click "OK" to enter the background of the machine.



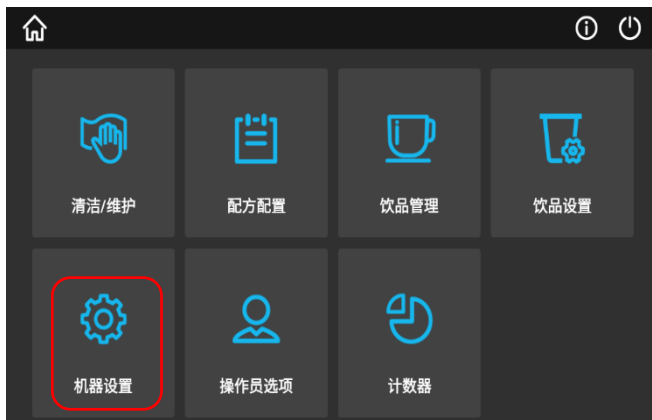
Click the icon to enter the "Status Details", press the prompt on the machine, and proceed with processing; Click the "machine reset" button, the machine will automatically redetect.

5 First run

5.1 Set up machine configuration - model number



Press and hold, in the upper left corner of the screen, enter the password (Administrator: jn9527, Operation and maintenance personnel: 9527) in the dialog box that pops up, and click "OK".

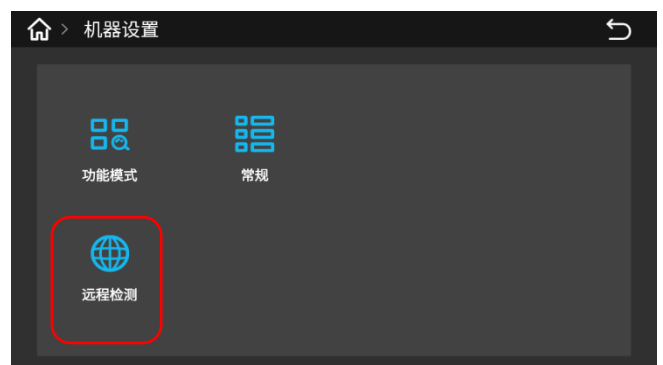
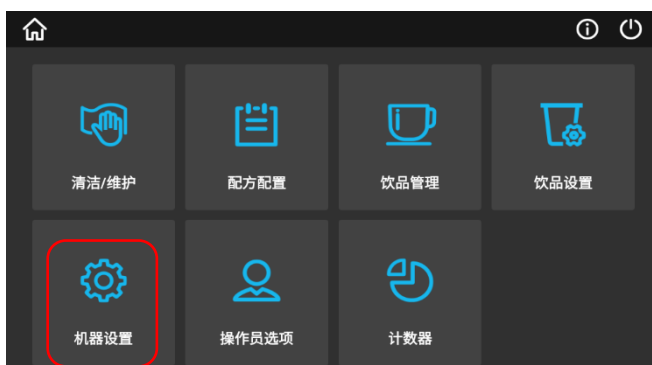


Select [Machine Set -- up] - In the interface that pops up, click [Function Mode].

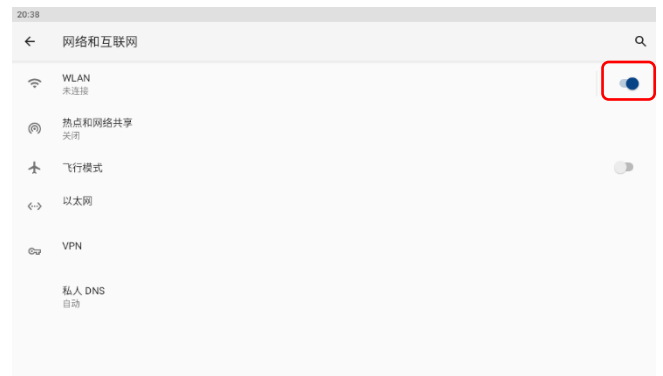
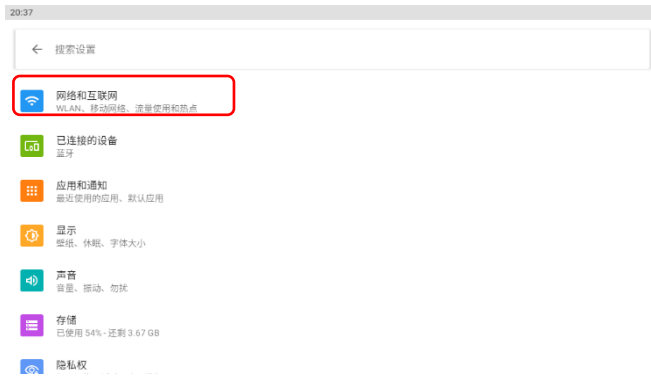


Select the corresponding machine model in the pop-up interface; With fresh milk model, click "fresh milk function on/off" to open the button in the pop-up interface.

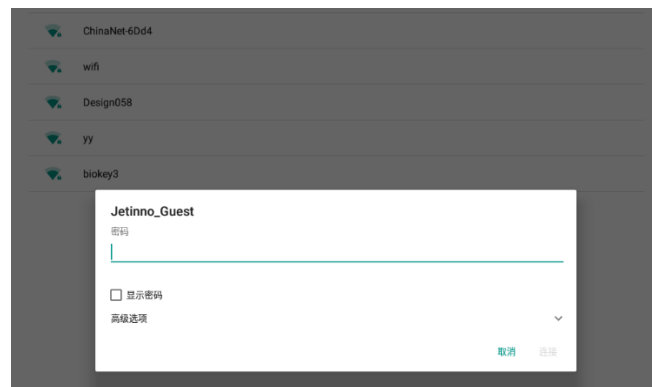
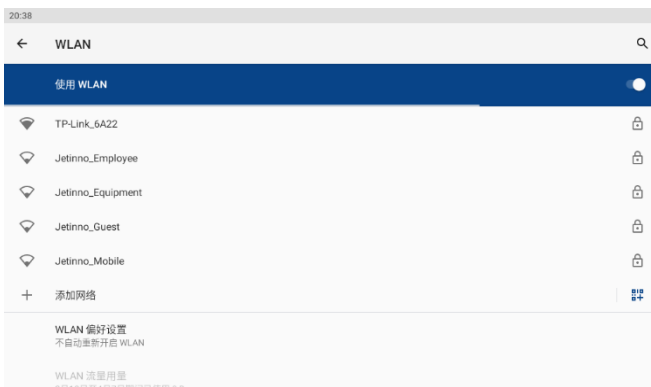
5.2 Connect to the Internet



Go to the background of the machine, click "Machine Settings", select [Remote detection] in the pop-up interface, and click the "remote detection" icon.

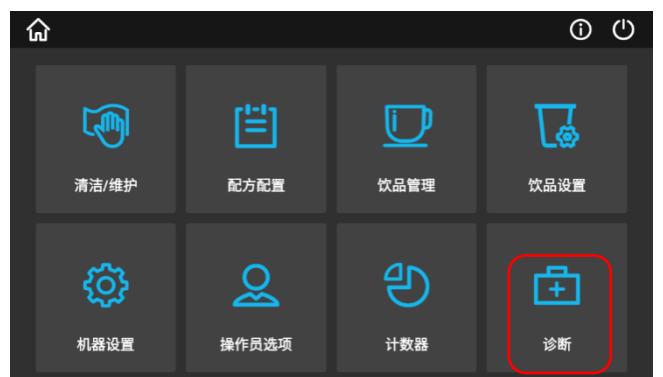
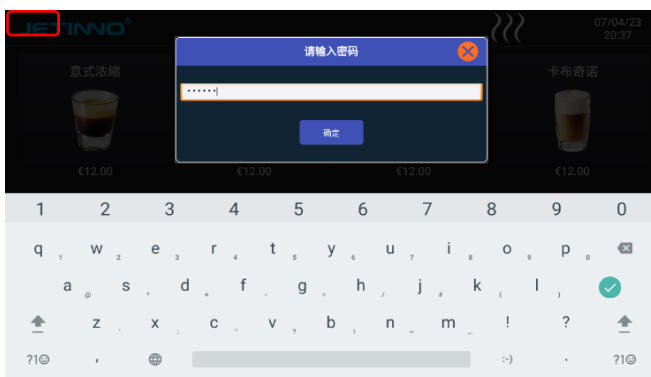


Click "Network and Internet", select "WLAN" in the pop-up interface, turn on the switch, the machine will automatically search for WIFI.

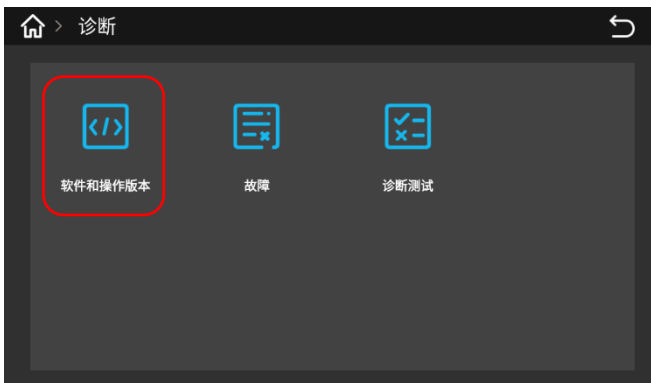


Click the name of the WIFI you want to connect to, enter your password in the pop-up dialog box, and tap "Connect".

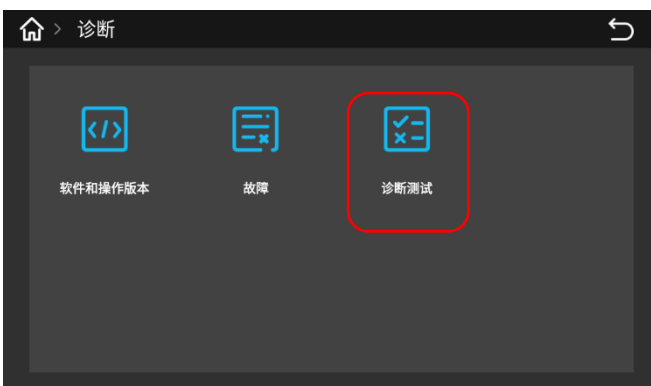
5.3 Connect to the Server



Long press, top left corner of screen, enter password (Tester: test9527) and click "OK". Go to the admin screen in the background and click on "Diagnose".



Click "Software and Operating Version" -> "IP Address" to turn off offline mode. Click the Back button in the top right corner of the screen to return to the upper level interface.



Click "Diagnostic Test" -> "Status Query" to view: Service connection configuration; Service connection status,  indicating successful connection to the server; Service connection status:  failed to connect to the server; If the server fails to be connected, contact your local carrier or agent to check whether the server is registered.

5.4 Fill the box



- 1) Wear a mask and disposable edible gloves;
- 2) Remove the lid of the coffee bean box and add coffee beans; After adding coffee beans, put the lid on the coffee bean box;

Coffee bean Coffee bean



WARNING

The grinder's spinning disk can cause injury.

Do not put your hand into the coffee bean trough while the coffee machine is turned on.



NOTE

Adding foreign objects may cause the grinder to clog or damage the grinding equipment!

Do not load any items other than coffee beans into the coffee bean trough.

5.5 Fill the refrigerator milk container with milk

It is Important to:

Contaminated milk tubes can be a health hazard. It must be cleaned after installation, commissioning, or running again. Follow the cleaning procedure guided by the display screen before the initial output of the drink.

Insert the refrigerator door key and turn it clockwise to open the refrigerator door;



Remove the milk carton, pour the milk into the carton, place the carton in the refrigerator and close the refrigerator door; Determine that the thermostat is 3 to 5 degrees and adjust the thermostat Settings accordingly; Fill the milk jug with pre-cooled milk if necessary, and finally close the freezer door.

Skip this step without fresh milk.

5.6 Debugging and Calibration

Calibrate Grinder calibration



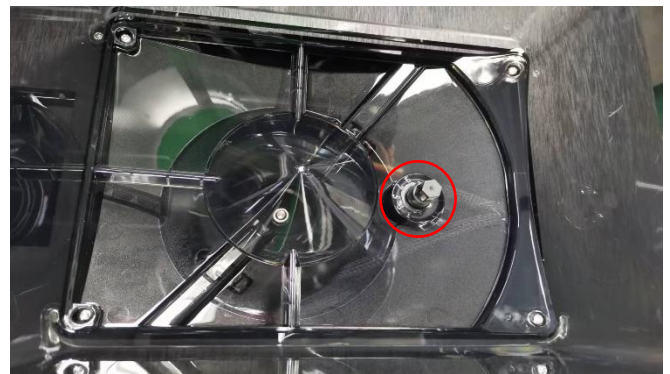
NOTE

Before adjusting the grinder, prepare the (low magnitude) electronic scale!

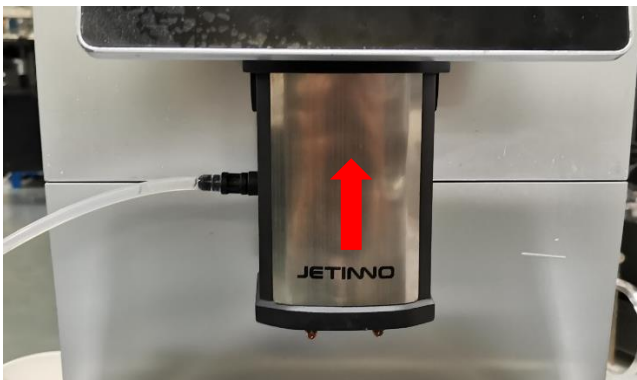
Grinder thickness adjustment

First calibration Empty coffee beans (empty grinder residue before adjusting grinder)

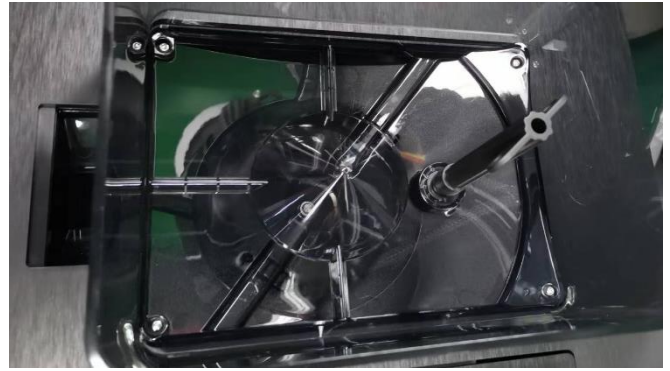
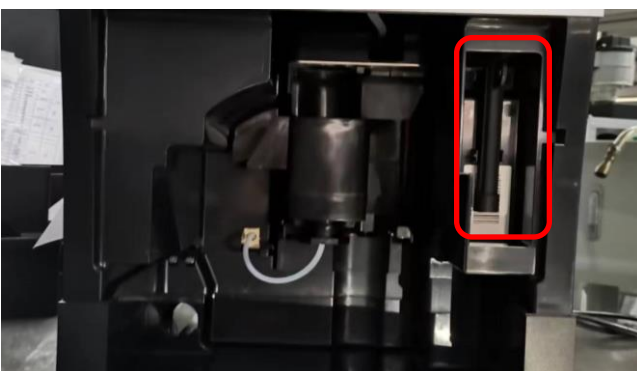
5.6.1 Grinder thickness adjustment method



1. Open the coffee bean box and find the grinder grinder coarseness adjustment knob.



2. Lift the coffee out of the mouth to the highest position, pull the water tray outwards, and take out the water tray.



3. Take out the coffee machine grinder thickness adjustment tool (grinder adjustment key), insert the tool into the adjustment knob, and press down to the bottom before rotating. If there are no beans inside the grinder, counter clockwise to the position of the disc fit (until torque can not twist), then rotate the knob clockwise between 5-

6 circle, as a benchmark thickness position (thickness of standard Italian coffee), then do calibration process according to the thickness of the powder again (clockwise direction is thick, counterclockwise for fine).

5.6.2 Adjust the temperature of the hot milk and milk foam



Press and hold the latch on both sides of the mouth, remove the mouth, you can see the adjustment knob, rotate the hand clockwise, the hot milk and milk foam temperature will increase, counterclockwise rotation of the hot milk and milk foam temperature will decrease. It is recommended to fine tune and not adjust the amount too much.

5.6.3 Grinder Calibration

Calibration is the software for the physical characteristics of the instant box and the physical characteristics of the powder, the degree of roasting of the coffee beans, etc. Electronic scales and cups need to be prepared before calibration.

It is Important to:

No calibration will cause the machine powder abnormal!

Before calibration, it is necessary to discharge the material once, fill the grinder, milk tube, and the outlet is not satisfied, which will lead to inaccurate calibration.

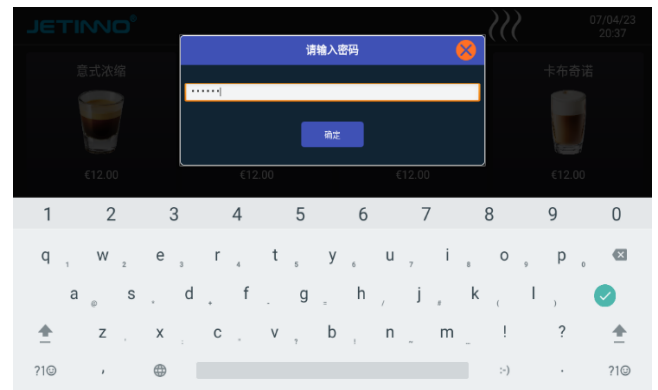
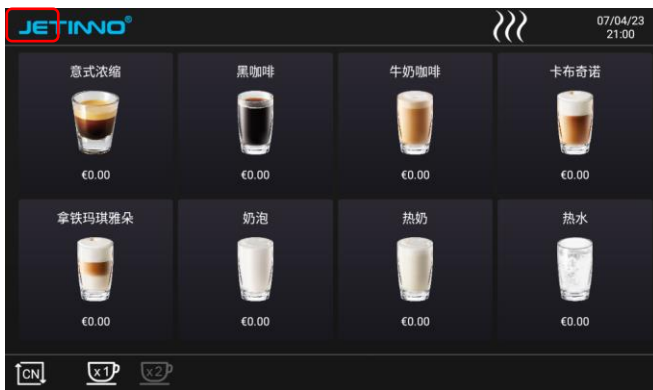
Note Note:

Because each part or powder has different physical characteristics, it is necessary to recalibrate each time the cartridge, motor or coffee beans from different manufacturers, and the amount of material in the cartridge should be greater than 1/3 of the volume of the cartridge when calibrated.

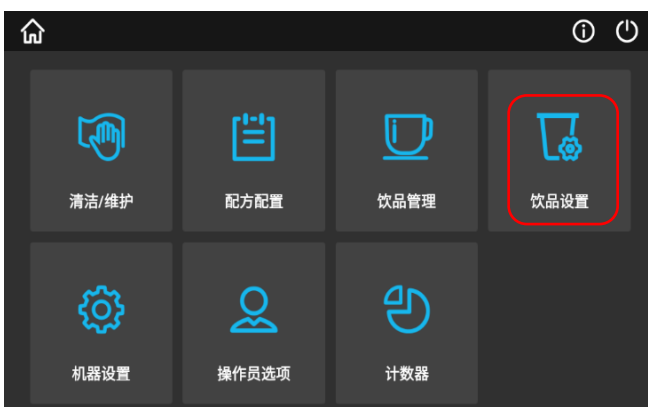
Grinder calibration steps:



1. Lift the coffee outlet to the highest position, pull the water tray outwards, and take out the water tray; Remove the coffee grounds box from the water tray and put it inside the machine.



2. Long press, the top left corner of the screen, enter the password (administrator: jn9527) in the dialog box that pops up, and click "OK".



3. machine management background. Click on "drinks Management" and select "Coffee".



4, click the "Grinder Calibration" option, -> "Start" button, the grinder starts to work, the grinder out of the powder mouth, will produce coffee powder, and finally drop into the coffee grounds box.



5, take out the coffee grounds box in the machine, put it on the electronic scale "zero/peel", put the coffee grounds box "zero/peel" back inside the machine, and then click the "Start" button on the screen. Wait for the end of the grinding process of the grinder -- the ground coffee is weighed.



6. Take out the coffee ground box and weigh it on the electronic scale. Fill the weight value into the space below "Input coffee powder quantity (0 to 200.0g)" and click "Save".

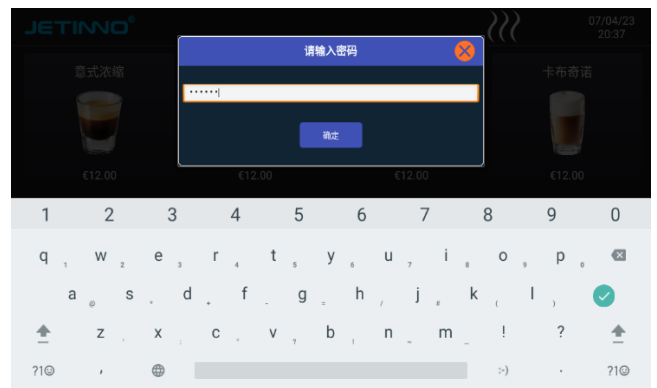
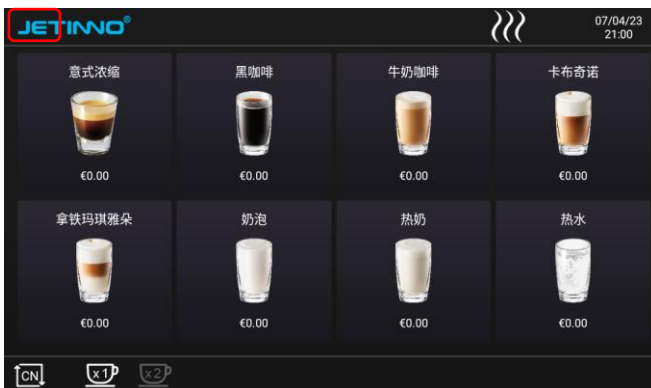
5.6.4 Calibration of fresh milk

Different milk sources produce different concentrations, and fresh milk needs to be calibrated. The calibration should ensure that the milk source is sufficient.

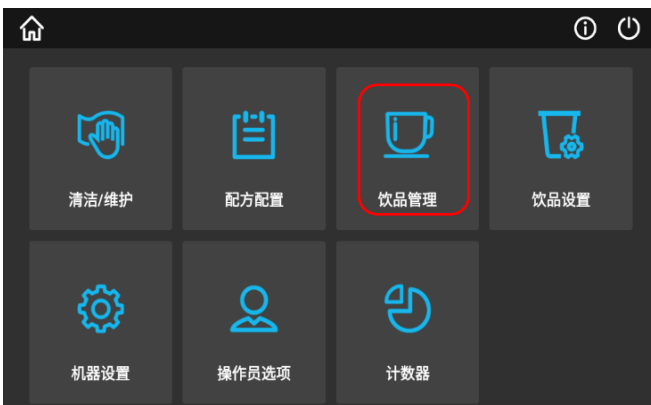
Calibration steps for fresh milk:



1. Empty the measuring cup under the outlet mouth, and move the outlet mouth down to the lowest position.



2, long press, the top left corner of the screen, enter the password (administrator: jn9527) in the pop-up dialog box, click "OK".



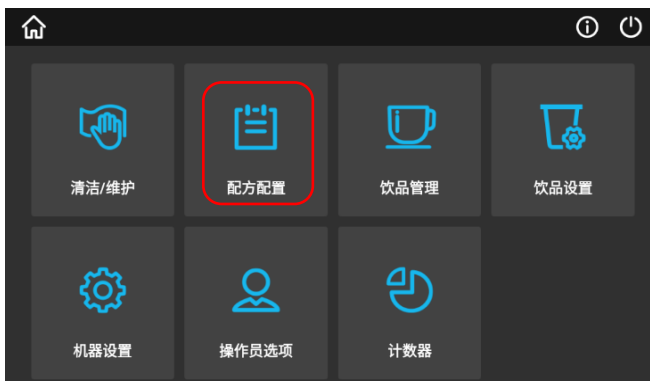
3, machine management background. Click on "drinks Management" and select "Fresh Milk".



4, click the "milk foam calibration or hot milk calibration" option, click the "Start" button, and discard the milk foam or hot milk. Re-use an empty measuring cup under the outlet mouth; Click the "Start" button. When the milk foam or hot milk is finished, take off the measuring cup containing the milk foam or hot milk, read the value of the milk foam or hot milk in the measuring cup with your eyes level, enter the read value in the blank under [Input milk foam capacity] / [Input hot milk amount], and click "Save".

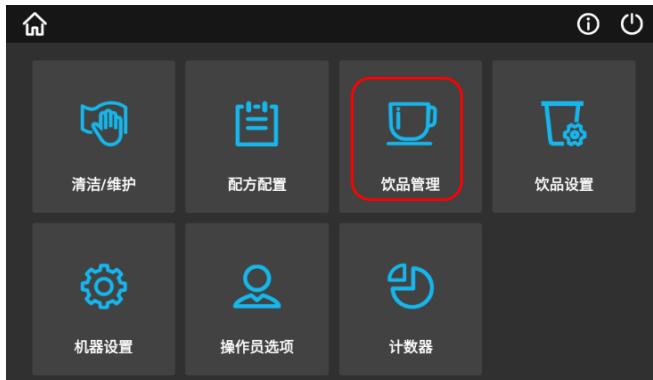
5.7 Product testing and adjustment

Click [recipe configuration], there is the machine factory default recipe in the pop-up interface; Select the corresponding drink and the corresponding recipe will pop up. Click [Test] to test the drink directly; The recipe interface has the functions of [import recipe], [Export recipe], [Add recipe], [Delete recipe], [Edit], [Test] and [Delete]. Enter the recipe interface, select the product, click [Edit], you can adjust the product's water, feed amount, hot milk and milk foam discharge time (determine the amount of milk by the length of time). After modification [save], you can directly click [Test].



recipe interface, select the product. After selecting the product, click [Edit] to adjust the amount of water and material

5.8 Drink Management (Set drink prices)

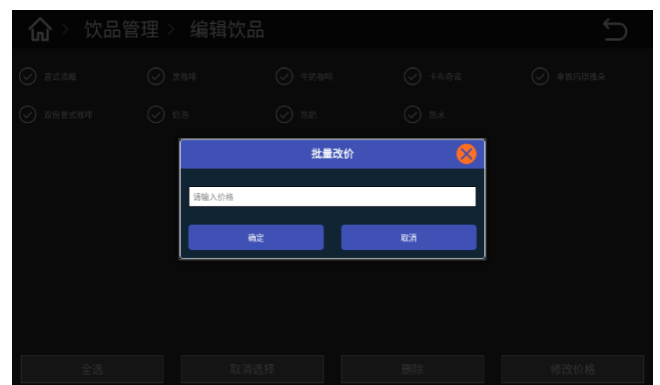


Enter the background of the machine, click "drinks management", enter the drinks management interface, you can choose single/double cups of drinks, add products, batch operation, import products, export products.



Click Add drink, you can edit the product: product ID (the entered ID needs to be consistent with the ID on the server), product name, product recipe, production time, price setting, sorting, normal display, removal, single cup, double cup, save function;

Click Import drink, select the corresponding file in the pop-up dialog box, and click "OK"; The operation is displayed successfully, indicating that the drink has been imported; Click Export drinks, select all drinks or a drink in the pop-up interface, click "OK". Note: The exported drink file is named after the point in time. The exported drink file is located on this site, under the File Manager.

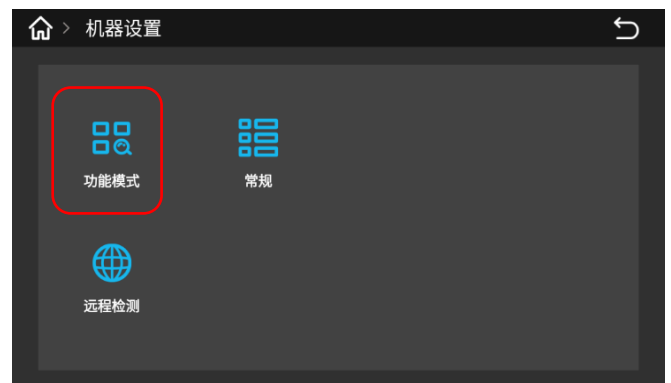
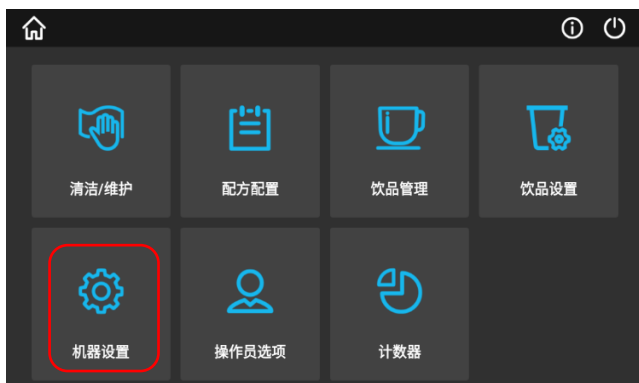


Click "Edit all" to edit all products: you can select, deselect, delete, **set the price**, and select a product to select a single box. Click to set the price, enter the product price in the pop-up dialog box, click "OK" to confirm.

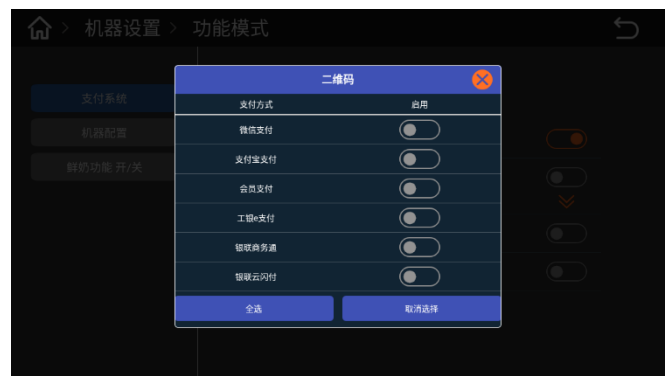
5.9 Set the selling mode



Free mode sales interface - no product price payment mode sales interface - product price



Enter the background of the machine, click "Machine Settings", select [function mode] in the pop-up interface,



Click the "Payment System" button to set the payment method in the pop-up interface; 【 Free 】 switch is enabled, which means free mode is open, no payment is required; Yes, when scanning code to pay, [free] switch off, click [QR code], select the payment method in the pop-up dialog box (enable wechat Pay and Alipay Pay). The MDB cash and MDB card switch is enabled, which means that the payment mode is on. The machine can produce products only after the payment is successful.

Offline mode switch: in free mode, the offline mode should be turned on; In the payment mode, the offline mode should be turned off to ensure the normal network. Refer to the previous section 5.3 to connect to the server.

5.10 Drink Making

Place the cup under the mouth and select a drink from the display;

Adjust the taste in the touch screen, there are five levels, and then confirm;

Free mode (set 0 yuan), the machine directly makes drinks; In payment mode, the machine will appear several payment methods (paper money, coins, credit card payment);

After the payment is successful, the machine automatically starts to make drinks; .

After the drinks is finished, the touch screen interface will have a reminder that the drinks is finished;



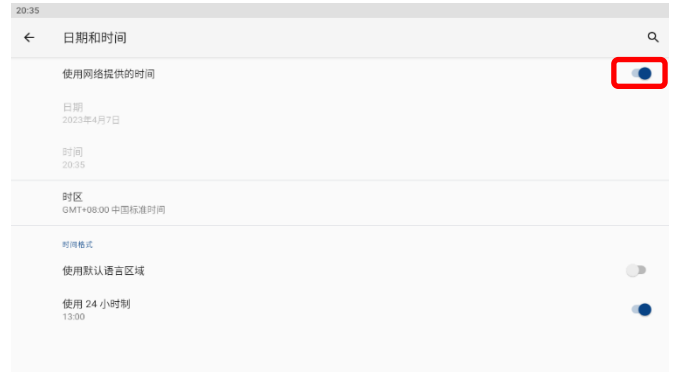
1. Product List page: display all drinks currently sold. 2, concentration adjustment: coffee, can be freely adjusted, adjust the click OK.



3. Payment page: wechat, Alipay, MDB Cash, MDB Credit card. 4, product production page: after the payment is completed, enter the production of product animation interface.

5.11 Set the date/time

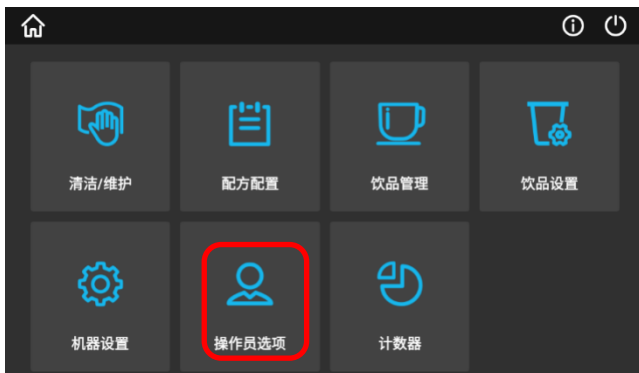
When the user receives that the machine is connected to the network, the machine system time is automatically updated to sync with the local time; When a single machine is used and not connected to the network, the system time cannot be updated and synchronized with the local time, and the local time needs to be manually set. The specific method is as follows:



Enter the background of the machine, click "Operator Options -> Date and time" in the pop-up interface, use the time switch provided by the network to open, the system time will automatically update and synchronize with the local time;

When the machine is used in a single machine and the network is not connected, click "Use the time switch provided by the network" to close, and manually "Set date", "set time" and "select time zone". Click the shortcut key to return to the main interface of Android, and click the "Coffee" icon to enter the APP again. 

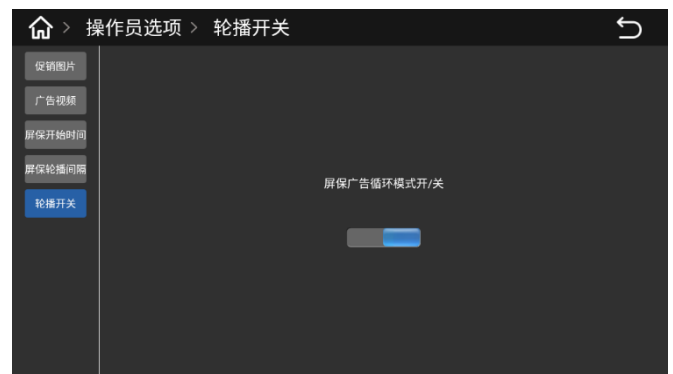
5.12 Operator Options



The operator options have the following functions: language switching, Stop drink making, screensaver, AD, General picture down, Date time, Auto, Eco mode, Direct drink making.



Play the picture switch on, the prepared picture to the U disk, the U disk into the USB port (USB port at the bottom left bottom of the display), import the picture from the U disk; Set the screen saver startup time range to 0-30 minutes.



Set, screen saver wheel insertion interval (5-30 seconds); Click, wheel casting switch, enter the screen saver advertising cycle mode on/off, open can wheel casting.



According to the requirements (picture size, name) on the computer to make "logo, start the picture", and then test them to the U disk, and then the U disk into the USB port (USB port at the bottom left bottom of the display), import the picture from the U disk;



First according to the requirements (picture size, naming) in the computer to make "background picture, drink picture", and then put them into the U disk, and then the U disk into the USB port (USB port at the bottom left bottom of the display), import pictures from the U disk;



First according to the requirements (picture size, naming) in the computer to make the "end of the production picture, production picture", and then put them into the U disk, and then the U disk into the USB port (USB port at the bottom left bottom of the display), from the U disk into the picture;

5.13 Clear Pictures

5.13.1 Coffee grounds box



NOTE

Heat may cause damage.

Do not use the dishwasher to clean the powder residue box.

- Remove the coffee grounds box from the machine.
- Empty the coffee grounds box and clean it.
- Dry or wipe the powder grounds box and push it back into the machine until it reaches the innermost position.

The machine is ready for operation.

5.13.2 Water tray



NOTE

Push the outlet spout up to the highest position

Draw the water tray outwards.

Make sure no drink output occurs before removing the water tray.

5.14 Transport conditions



CAUTION

Improper transportation of a coffee machine can result in injury.

Pay attention to general health and safety instructions.

- Be sure to disconnect the drinking water source and power supply and empty the built-in tank before changing location. clear the waterway ,refer to 6.7 grace.

- Check the ground for obstacles and bumps before changing position.



NOTE

When using a stacking machine, improper transportation can cause damage to the machine.

The following points must be noted when using a trolley to change the position of the machine:

- For safety reasons, you must not push the trolley when changing its position, only drag it.
- Only drag the trolley, not the machine.



The manufacturer is not liable for damage caused by misuse of the trolley or failure to follow the instructions.

5.15 Power Off

5.15.1 End of run

Standby mode



Danger

In standby mode, the machine is still powered on.

Do not remove the chassis.

Power off the machine before performing repair work.



- If it has not yet started, start the machine cleaning in the background management of the machine (cleaning will start).

- Daily and weekly cleaning as needed.

- Empty and clean the water catch dish.



See the "Cleaning" section for specific data.



After the automatic cleaning is completed, close the door and small door of the machine and unplug the power plug.

5.15.2 Long downtime (more than 1 week)



In case of extended downtime, such as corporate holidays, the coffee machine and other ancillary equipment must be turned off.

- Perform "Fresh Milk Cleaning" in the "Cleaning" section;
- Power off the machine by unplugging the power or turning off the main switch installed at the device.

6 Cleaning

Thorough cleaning and maintenance are essential requirements for achieving food hygiene conditions. Only by regular maintenance, cleaning and maintenance (twice a week or increasing the frequency of cleaning according to the specific use) can the machine provide superior tasting drinks and satisfy customers.

All relevant standards have been taken into account in the design of the machine to reduce maintenance costs and improve operational efficiency.

6.1 Cleaning interval

Cleaning interval					
everyday	Weekly	As needed	On demand		
Automatic cleaning					Chapter Number
X				Hot water rinse (system rinse)	
X				Timed cleaning (set time to clean)	
Cleaning routine					
X			X	Water system flushing	
X			X	Coffee system flushing	
X			X	Milk system flushing	
Manual cleaning make					
X				Clean the coffee grounds box	
X				Clean the water catch dish	
X				Clean the cup holder	
X				Clean touch screen	
X				Clean drink out of mouth	
X				Clean milk container	
	X			Clean coffee bean trough	
	X			Clean the coffee grounds bucket	
	X			Clean the outside of the coffee maker and refrigerator	
		X		Clean the tank	
		X		Clean Brewer	
Legend					
Daily:		Perform this at least once a day, increasing the number as necessary.			
Each week:		Perform this at least once a week, increasing the number as necessary.			
On demand:		According to demand (when contamination occurs).			
On demand:		According to demand (when contamination occurs).			

6.2 Cleaning plan

The following two cleaning plans are available for technical service personnel to configure:

- The cleaning plan for "TechnoSmart Default" (standard).
- A "manual" cleaning schedule.



NOTE

The cleaning intervals described in this chapter comply with the cleaning schedule of "Techno Smart Default". These Settings are in accordance with the "Hygiene Management Code of Make and Sell Automatic Vending Machines".

When the cleaning level is set to "none", the operator is responsible for performing the necessary cleaning work.



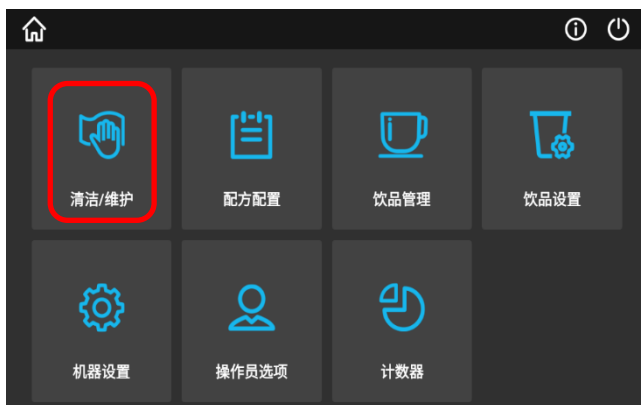
See "JL Series Coffee Machine Cleaning and Maintenance Manual" - "Hygiene Management Code for Made and Sold Vending Machines".



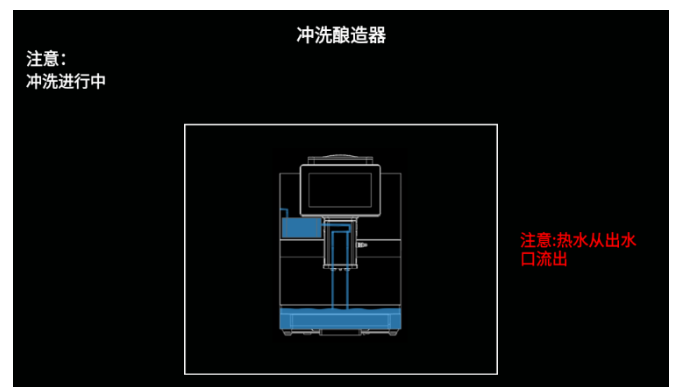
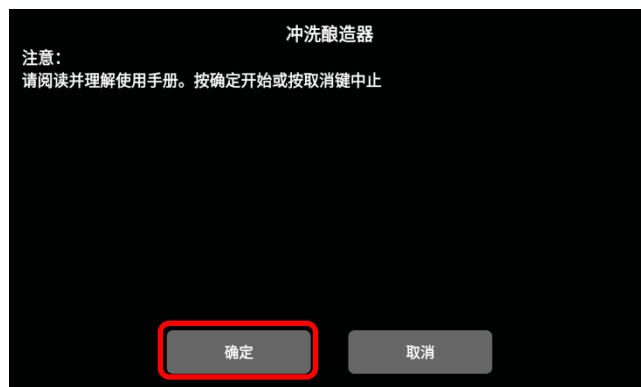
The screen displays messages about pending or performed cleaning, which vary according to the configuration selected in the cleaning plan.

6.3 Daily Rinse

6.3.1 Brewer rinse

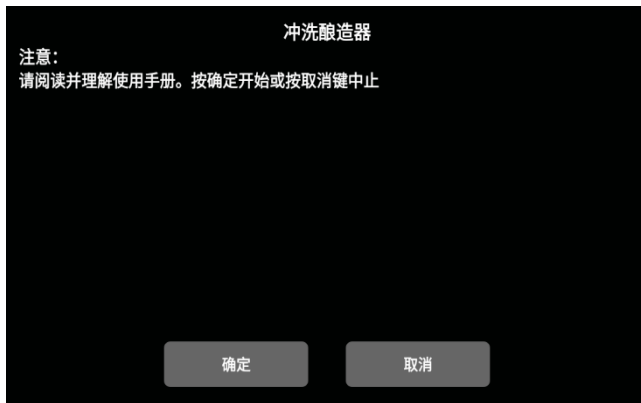


Go to the background of the machine, click the "cleaning and maintenance" button, in the pop-up interface, select "Brewer rinse".

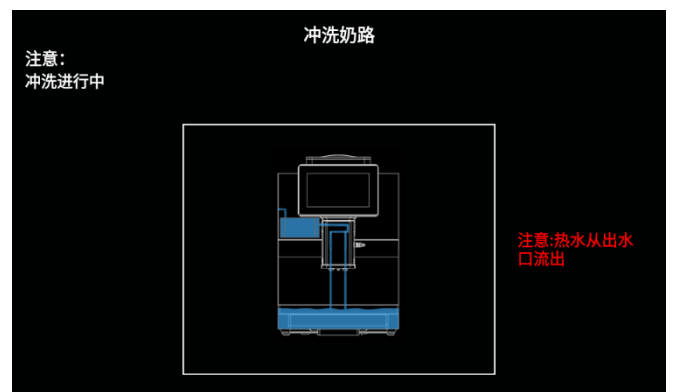
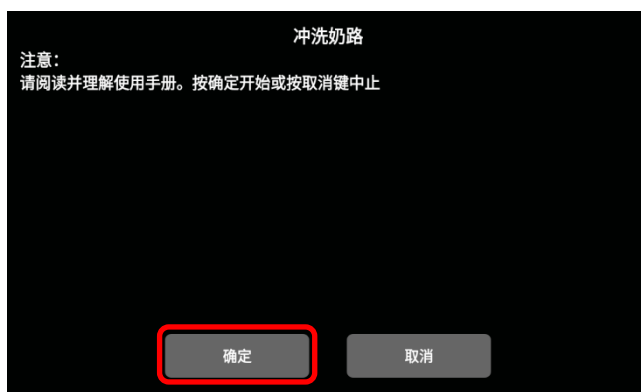


There are two keys of "OK or cancel" in the pop-up box, click "OK" to execute the flushing procedure, click "Cancel" to return to the menu bar of the previous layer; Select the "OK" button until the brewer flushing program is finished.

6.3.2 Milk Rinse



Enter the background of the machine, click the "cleaning and maintenance" button, in the pop-up interface, select "milk irrigation".



There are two keys of "Confirm or cancel" in the pop-up matching box. Click "Confirm" to execute the flushing program, and click "Cancel" to return to the menu bar of the previous layer; Select the "OK" button until the milk circuit system flushing program is finished.

6.3.3 Automatic flushing Settings



Go to the background of the machine, clean/maintain, set the automatic Cleaning Settings, Monday to Sunday, set the automatic cleaning time at a certain time every day.

6.4 Cleaning Agent



WARNING

Cleaning agents can cause poisoning!



Only use cleaners recommended by the manufacturer of the device.

The cleaner should be kept away from children.

Do not eat or touch the detergent with your hands.



Read the instructions and safety data sheet on the package carefully before using the detergent. If a safety data sheet is not provided, ask the distributor for it.



NOTE

Using the wrong cleaner can damage the machine!



Use only manufacturer's recommended cleaners for daily and weekly cleaning.

Cleaning tablets "URNEX"

Messages		
	Uses	Coffee machine system cleaning
	Purpose of cleaning	Remove grease residue from the coffee system
	Use spacers	Daily



CAUTION

There is a risk of burns. When the machine is rinsing, hot water is discharged from the mouth of the drink.

Do not reach under the outlet while the machine is rinsing.

6.5 Daily machine cleaning

6.5.1 Display to guide the cleaning routine

Preparation - Tools needed for cleaning.

Coffee system cleaning tablet [1 tablet].

Household detergent.

Clean kitchen cleaning towel [2 pieces]

Collection container

Start a cleaning program



⚠ WARNING

Cleaning agents can cause poisoning. Cleaning machine parts can cause poisoning when contaminated with cleaning agents

May cause harm to physical health.

Please wear gloves during the cleaning procedure.



⚠ CAUTION

High temperature liquid will be output during the cleaning procedure. Do not extend your hand to the stream outlet position during cleaning

Below, or there is a risk of burns.



NOTE

Obstructed drainage of waste water will result in overflow of the water tray.

Check the waste water outlet of the catchment pan before the cleaning procedure begins.



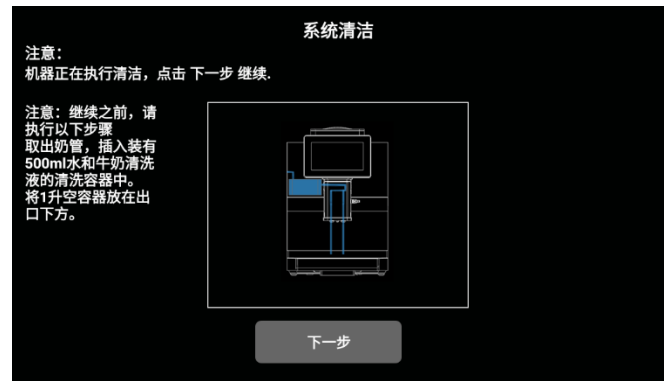
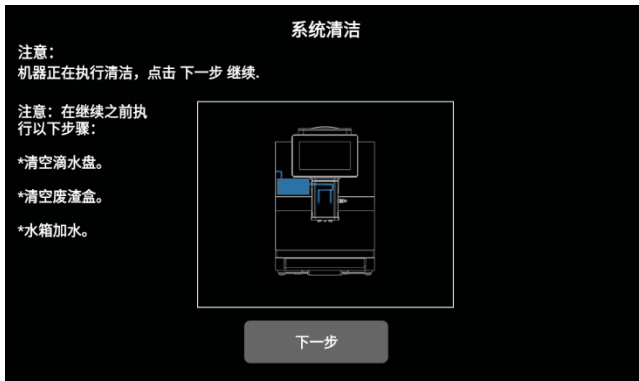
The cleaning procedure can be interrupted at any time. After the cleaning is interrupted, the coffee machine is not in a state of operational readiness. The cleaning program forcibly shuts down. Restart the interrupted cleaning program as soon as possible.

Start the cleaning program in the maintenance menu. The touch screen will guide the user through all the necessary operations.

6.5.2 System cleaning

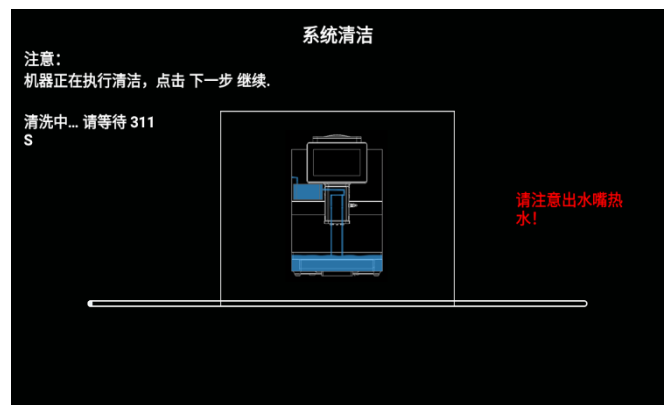


Enter the machine background - click "Cleaning/Maintenance" - "System cleaning"; In the pop-up dialog box, select [OK] to go to the next step, select [Cancel] to return to the menu of the previous layer; Click [OK] to go to the next step.

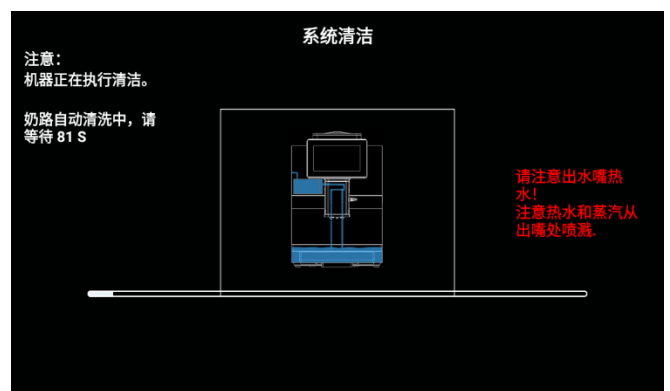


Draw out the water tray and empty the water in the tray; Pull out the coffee grounds pail and empty the coffee grounds pail. Remove the tank and fill it with water;

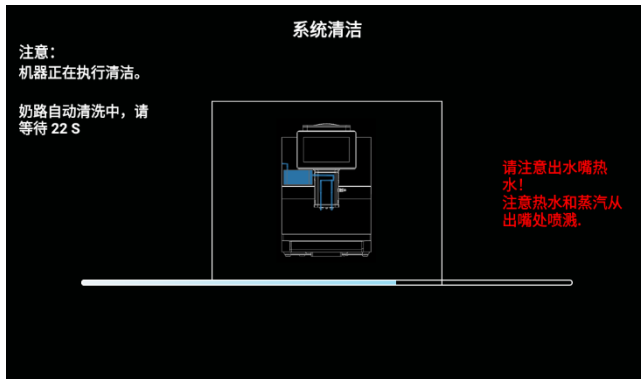
Take out the milk tube, put it into a clean box (milk road cleaning box), add 500ml water, and put in the cleaning tablet; Put a water container under the mouth of the drink and click [NEXT].



The cleaning tablet is dissolving the water, please wait... ; Tablet dissolve time to program automatic execution cleaning, cleaning in... Please wait a moment.



Empty clean pill box and clean Add 500ml warm water and click [NEXT]

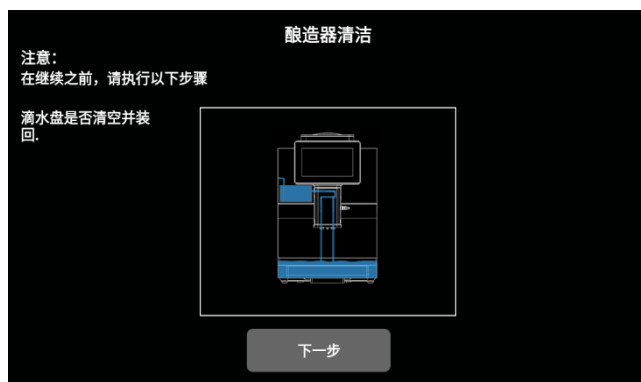


The machine is cleaning automatically, please wait... When the water runs out and the time is up, take out the cleaning box and put the milk carton in the refrigerator. Insert the milk tube into the carton and close the refrigerator door. Click [OK].

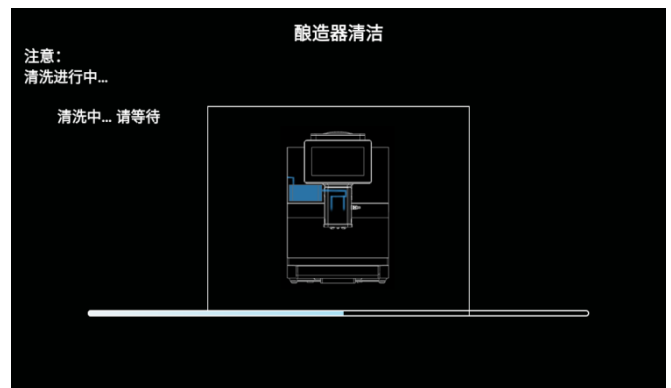
6.5.3 Brewer cleaning



Go to the background of the machine - click on "Clean/Maintenance" - "Brewer Cleaning"; In the pop-up dialog box, select [OK] to proceed to the next step, select [Cancel] to return to the menu of the previous layer; Click [OK] to go to the next step.



Take out the water tray, empty the water tray, if the water tray has waste water discharge function, empty the waste water bucket; Fill the water tank to the maximum water level and place a 4L container under the outlet. Click "Next".



Top of machine, open door, put cleaning sheet in brewing bin, close door; Click [NEXT], the machine performs the brewer cleaning procedure. The brewer cleaning time takes about 15 minutes to complete, wait patiently until the program is over, the interface prompts: "Brewer cleaning has been completed, click OK to return the user to the drinks selection screen"; Click "OK" to return to the drink screen.

6.5.4 Milk Path Cleaning

Clean daily, put the fresh milk system cleaning agent into the cleaning box, the recommended cleaning frequency is once a day. According to the amount of cleaning agent and water, the proportion of the corresponding solution, the milk tube into the cleaning box.

Pills

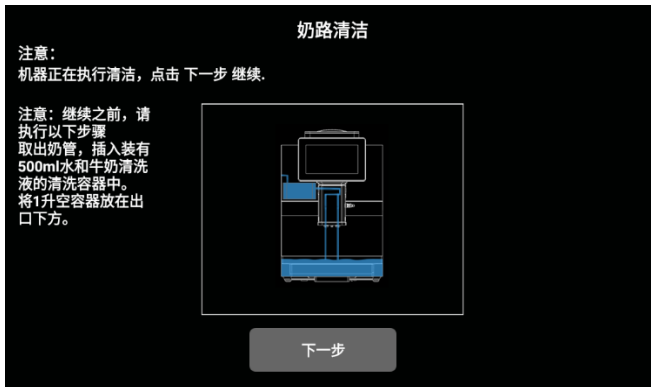
RINZA® M61 TABLETS Milk cleaning tablets



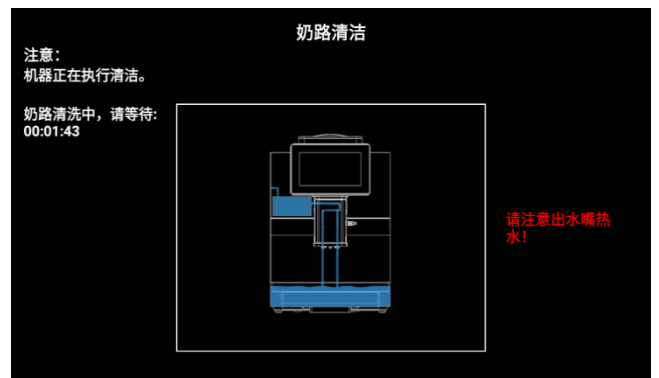
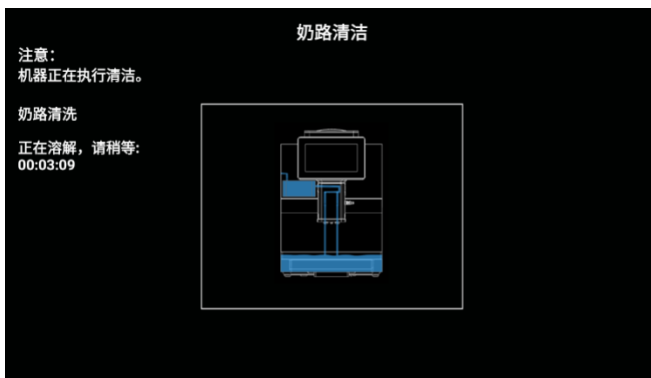
- RINZA's innovative product for milk cleaning: Milk tablets.
- The tablets dissolve quickly in warm or cold water.
- Contains cationic surfactants to improve the safety and strength of cleaning.
- Safe, simple cleaning, improve transportation efficiency, reduce transportation costs.
- Ratio: 1 tablet to 250ml water.
- Product specification: 4g/ tablet 120 tablets/bottle 12 bottles/case



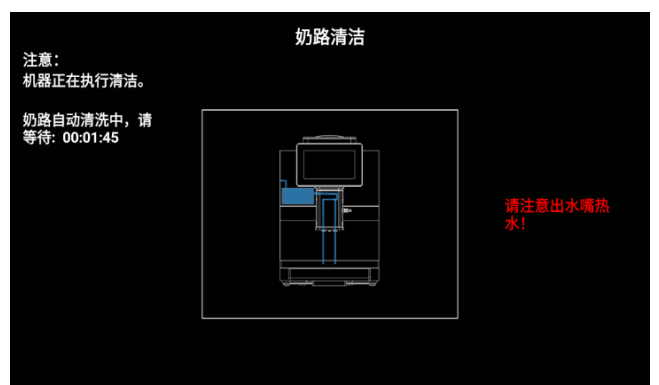
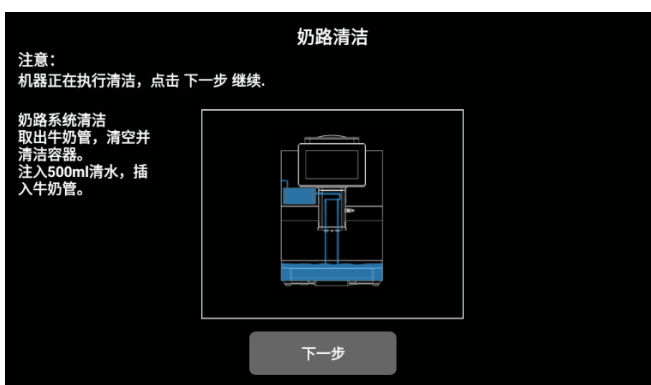
Enter the background of the machine - click "Cleaning/maintenance" - "Milk Road Cleaning"; In the pop-up dialog box, select [OK] to go to the next step, select [Cancel] to return to the menu of the previous layer; Click [OK] to go to the next step.



Get 1 or 2 Rinza milk cleaning tablets; Drop the tablets into the cleaning box and fill with the appropriate amount of water; Open the refrigerator door, put the cleaning box in the refrigerator, take out the milk tube, insert it into the cleaning box, close the refrigerator door; Place the 1 lift container under the outlet mouth. Click "Next".



Machine is performing cleaning, detergent is dissolving, please wait... Machine is being cleaned, milk cleaning, please wait a moment.....



Open the refrigerator door, take out the milk tube, empty the water in the cleaning box, and clean it, after cleaning, inject 500ml of water into the milk tube, and close the refrigerator door. Click on "Next". The machine is performing cleaning. The milk line is cleaning automatically, please wait...

Until the end of the program, the interface prompts: "Milk path cleaning has been completed, click OK to return the user to the drinks selection screen"; Click "OK" to return to the drink screen.

6.5.5 Clean the coffee grounds box



CAUTION

Coffee grounds in a coffee grounds box can easily lead to mold formation. If the plaque spreads to the machine, the coffee may become contaminated.

Therefore, the coffee grounds box must be cleaned daily.



NOTE

High temperatures may cause damage.

Do not use the dishwasher to clean the coffee grounds



Coffee grounds box cleaning methods:

- Pull the water tray out of the machine, remove the coffee grounds box, and dump the coffee grounds.
- Use clean water and household cleaner to thoroughly clean the coffee grounds box.
- Rinse with clean water and dry with a clean towel, load the coffee grounds box, and reload the machine.

6.5.6 Clean the water catch tray



WARNING

Sediment and bacteria can contaminate the waste water tray.

Rinse and clean the waste water box daily.

Wear gloves when cleaning.



Method of cleaning the water tray: Pull the water tray out of the machine.

- Use clean water and household cleaner and brush to thoroughly connect the water dish.
- Rinse with clean water and towel dry.
- Reinstall the dried catch pan into the machine and check to make sure it is pushed to the bottom.

6.5.7 Clean the drink out of the mouth



First pull out the coffee discharge tube, press the buckle on both sides of the drink outlet mouth, pull down hard, remove the discharge nozzle, rinse with water. Put back into the discharge nozzle to press to the bottom, and finally put the coffee discharge tube back.

6.5.8 Clean the touch screen and window glass



CAUTION

Unintentionally exporting drinks during cleaning can cause burns.

Lock the screen before cleaning; Turn off the machine before cleaning the operation panel.



NOTE

Damage to the touch screen during cleaning.

The stain cannot be removed by grinding. Do not press the display with brute force, high pressure, or sharp objects.

6.6 Clean weekly

6.6.1 Clean coffee bean trough



CAUTION

The grinder's rotating grinding blade, the coffee bean groove opener blade is sharp and poses an injury hazard



Do not put your hand into the coffee bean slot while the coffee machine is on. Wear gloves when cleaning.



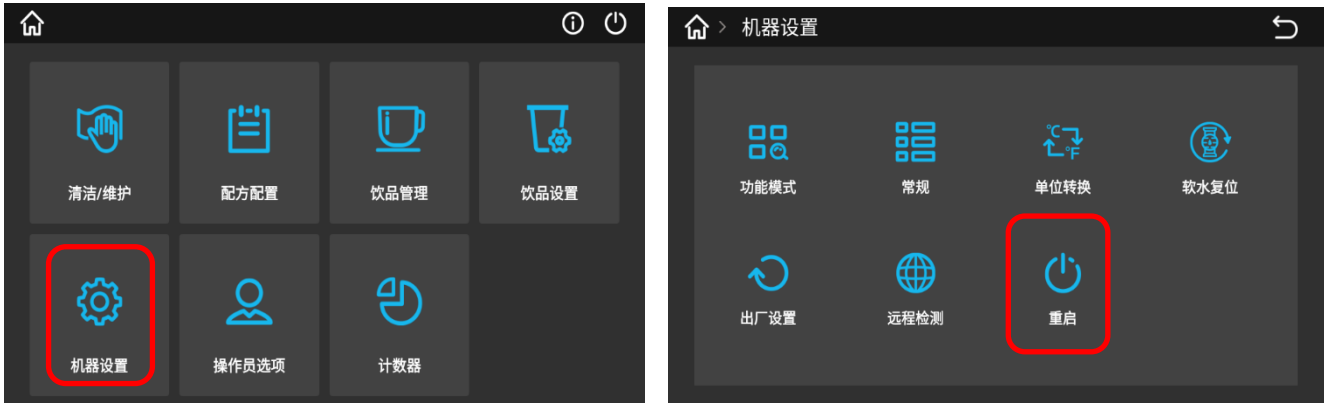
NOTE

Coffee bean grooves scratched.

Do not use the abrasive type of stain remover.

6.7 Empty the waterway

The waterway must be emptied before the long- distance transportation below zero degree, The specific methods are as follows:



Enter the machine background, click "Machine Settings", and click "Restart" in the pop-up interface then the next dialog box appears.



First click the "Boiler Transportation Anti-Freeze Protection" button in the interface, process follow the interface prompt (empty the air break or cut off the external water source), and then click "Next", Follow the prompts, empty the drip tray and install it back, then click "Next" to continue.



Follow the instructions in the interface (place an empty container bigger than 1L under the outlet), click "Next" to empty the waterway, there is a progress bar in the interface, when the progress is completed, the interface prompts: "The boiler emptying has completed 100%", and click the return button.

7 Preventive measure

7.1 Cleanser

7.1.1 Use



! WARNING

Danger of poisoning from ingesting detergent.

Be sure to observe the following:

- Cleaning agent storage should be kept away from children and unauthorized persons.
- Do not ingest cleaning agents.
- Do not mix cleaning agents with other chemicals or acids.
- Do not add cleaning agent to the cup.
- Do not add cleaning agent to drinking tank (inside/outside).
- Cleaning agents and descaling agents should only be used for their stated purpose (see label).
- Do not eat or drink while using the cleaning agent.
- Good ventilation and venting must be ensured when using the cleaning agent.
- Protective gloves should be worn when using the cleaning agent.
- Wear safety goggles when using detergent.
- Wash your hands thoroughly immediately after applying the detergent.



Read the package instructions carefully before using the cleaner. If a safety data sheet is not provided, you can ask the distributor for it (see Packaging of the cleaner)

7.1.2 Storage

Be sure to observe the following:

- Keep out of reach of children and unauthorized persons.
- Keep away from heat, light and moisture.
- Store separately from acidic substances.
- Store in original packaging only.
- Store the cleaner separately.
- Do not store it with food or drinks.
- Comply with local laws regarding the storage of chemicals (detergents).

7.1.3 Disposal of waste

If recycling is not possible, the cleaner and its storage must be disposed of in accordance with local laws.

7.2 Health Regulations

7.2.1 Water



CAUTION

Improper use of water can be harmful to health!

The water source must meet the sanitary standards for drinking water.

Be sure to observe the following points:

The water must be clean and pollution-free.

- Do not add seepage water or other corrosive water to the coffee maker.
 - The carbonate hardness should not exceed 5-6 °DKH (German carbonate hardness) or 8.9-10.7°FKH (French carbonate hardness).
 - The total hardness value must always be higher than the carbonate hardness.
 - The minimum carbonate hardness is 5 °DKH or 8.9 °FKH.
 - The maximum chlorine content is 50 mg per litre.
 - PH 6.5-7 (pH neutral).
 - Equipped with filters (internal & external) :
-

7.2.2 Coffee



CAUTION

Not using coffee properly could be taking a toll on your health!

Be sure to follow the following:

- Check the bag for damage before filling.
 - Close the coffee bean tank top immediately after adding coffee beans.
 - Coffee should be stored in a dry, cool and dark place.
 - Coffee should be stored separately from cleansers.
 - The earliest purchased product should be used first ("early in, early out").
 - The package should be sealed properly after opening to keep the product in the package fresh and prevent it from becoming contaminated.
-

8 Safety and Quality Assurance

The manufacturer does not accept any responsibility for damage that may occur to the coffee machine if the user does not follow the instructions for the use and installation of the machine.

Take care to follow the instructions.

The installation site should be kept dry and waterproof; It is strictly forbidden to use the machine in the open air; The machine can only be used for the specified raw material package; Other raw materials are regarded as abnormal use, resulting in damage, the manufacturer does not assume any responsibility.

8. Whether or not the Buyer is entitled to the warranty and what specific warranty rights the buyer may be entitled to depend on the agreement between the buyer and the seller. Failure to comply with the operating instructions forfeits warranty rights.

The warranty will not be fulfilled if:

1. Natural wear and tear that occurs in all parts.
2. 3. Machine defects caused by non-compliance with the operation, cleaning and maintenance regulations of the machine (such as operating instructions and cleaning and maintenance).
3. Failure to use the original parts of the manufacturer or a third party, the wrong installation of the machine or careless use of the machine caused by defects.
4. Machine defects caused by improper modification or repair of the machine by the user or a third party without our permission.
5. Machine defects due to improper or incorrect use.

9 List of frequently asked Questions

Problems(problem)	Possible causes (possible causes)	A solution (solution)
Coffee exit flow rate is too slow	The coffee is ground too fine	Adjust the grinder
	The dose is much larger than intended	Recalibrate the grinder
	Strainer blocking	Pills to clean the brewer or replace the strainer
	Leaks (lower plunger damaged)	Replace the plunger or brewer
	Brewer O-ring leak	Replace the seal ring
Heavy contamination on the water catch pan	No cleaning for a long time	Clean the catch pan
	The outlet nozzle is not installed correctly	Check and reinstall
Coffee is coming out too fast	The coffee is ground too coarse	Adjust the grinder
	The dose is not nearly as good as expected	Recalibrate or check the recipe Settings
Coffee or other related products are prohibited	Coffee bean box feed stop plate closed	Check and open it
	Run out of coffee beans (through system detection)	Add coffee beans
	Missing ingredients associated with the product (fresh milk)	Check and add materials
Failure to fill boiler	Prolonged machine shutdown (water valve not open)	Turn on the water valve to restart the machine
	The first time the machine is used, there is air in the waterway system	Power off and try again to vent
The machine won't produce the QR code	The network signal is poor	Change the signal connection and verify in the background that the machine is online and the server is connected
	Antenna not connected	Contact carrier