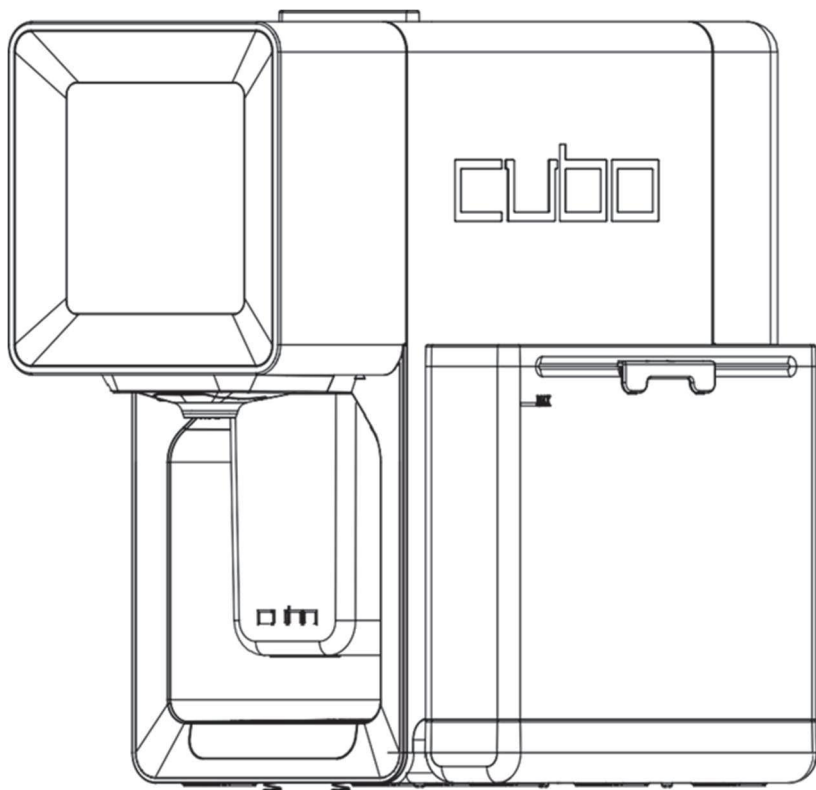


CUBO SMART BLENDER INSTRUCTION MANUAL AND TERMS AND CONDITIONS OF USE



Models: CB1-0-01 / CB1-0-22 / CB1-0-24



Read this document carefully before operating this appliance! The use of this Appliance implies you are agreeing to all the instructions, terms and conditions outlined in this document.

IMPORTANT SAFEGUARDS AND DISCLAIMERS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- a) Read all instructions.
 - b) Avoid getting the appliance wet or soaked to prevent risk of electrical shock..
 - c) This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
 - d) Turn the appliance OFF, then unplug from socket and remove all parts such as podbin and water tank before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord. Flashing light indicates the appliance is not ready to operate. Follow instructions on the screen to resolve the issue. While doing that, avoid any contact with the touch screen, blades or moveable parts.
 - e) Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Contact us through our customer service telephone number +1 (888) CUBOPOD for information on examination, repair, or adjustment.
 - f) The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
 - g) Do not use outdoors.
 - h) Do not let cord hang over edge of table or counter.
 - i) Do not touch hot surfaces. Use handles or knobs.
 - j) Do not place on or near a source of heat, such as stove, electric burner, or in a heated oven.
 - k) Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn off, then remove plug from wall outlet.
 - l) Do not use appliance for anything else other than intended use.
 - m) Do not insert foreign objects in machine, including body parts as this could cause injuries or damages to machine.
 - n) Do not add any liquid other than water to the water tank as this will damage the machine, except when following explicit cleaning instructions contained in this document.
 - o) Follow cleaning instructions thoroughly to avoid food borne illnesses.
 - p) Although the machine has very thorough cleaning procedures, CUBO SMART BLENDER cannot guarantee eliminating cross-contamination between two beverages or even after deep cleaning, and thus, **MUST NOT** be used by people that are sensitive to allergens. CUBO will not be held liable for any issues derived from food contamination or allergens.
 - q) **CAUTION** – Risk of fire and electric shock. Replace only with manufacturer's cord set, part No. SJTO rated min. 14AWG and with the length of 1.52-1.829m.
- ATTENTION** – Risque d'incendie et d'électrocution, utilisez uniquement le cordon d'alimentation du fabricant.
- r) Avoid contact with moving parts. Do not tamper with or attempt to disable any safety interlock mechanism.
 - s) Avoid contact with blade at all times! Risk of severe injury.
- Évitez tout contact avec la lame en tout temps! Risque de blessure grave.
- t) **Food Allergy Notice** – Beverages prepared in this machine may contain milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.

Allergies – Les boissons préparées par cette machine peuvent contenir du lait, des œufs, du blé, du soja, des arachides, des noix, du poisson et des crustacés.

FOR COMMERCIAL USE ONLY

FCC ID Warning

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

(1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Electromagnetic Compatibility (EMC) Notice

This equipment has been designed and tested in accordance with EN IEC 55014-2:2021 (Electromagnetic compatibility – Immunity requirements).

Essential functions of the equipment are protected against electromagnetic disturbances and are not adversely affected under the specified test conditions.

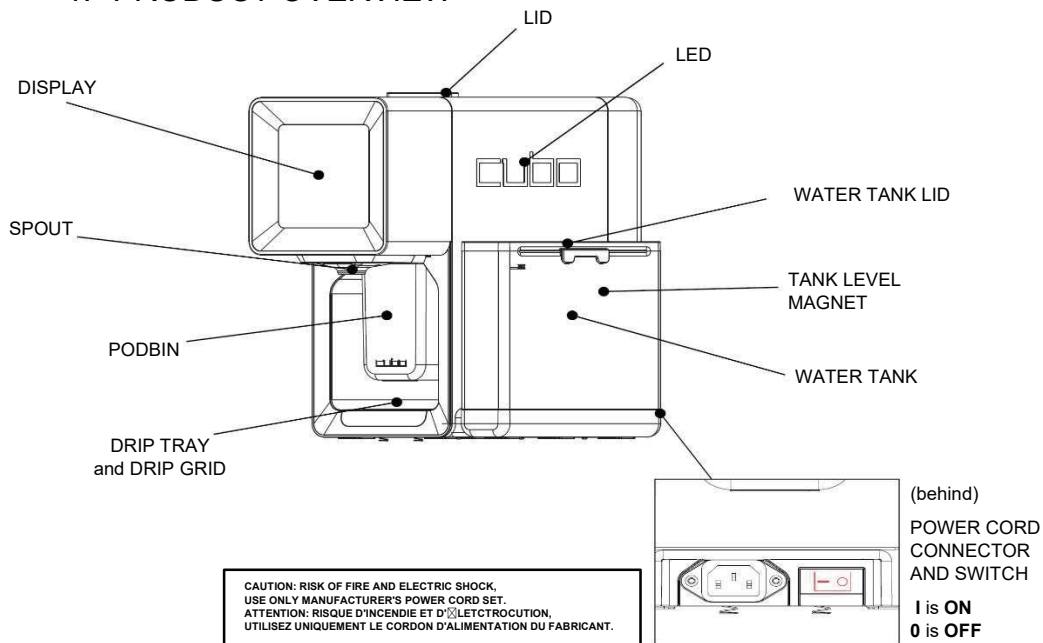
During exposure to electromagnetic disturbances, temporary degradation or loss of operation of non-essential functions (such as user interface elements or configuration menus) may occur. These effects do not create hazardous situations, and normal operation is automatically restored after the disturbance ceases.

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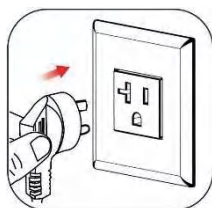
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1. PRODUCT OVERVIEW



2. OPERATING INSTRUCTIONS

2.1. Before use



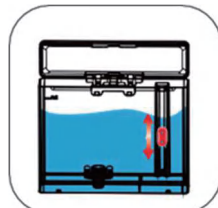
Connect power cable.



Fill the water tank up to the MAX indication.



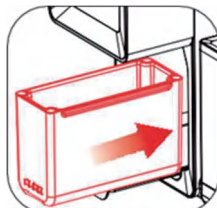
Make sure the water tank is properly seated.



Check if the tank level magnet can freely move inside the rail.



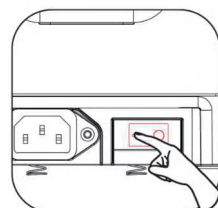
Close the lid making sure no CUBOPOD is inserted.



Place magnetic podbin beneath the machine body.



Make sure the spout is properly placed and latched.



Switch On.

2.2. First time cleaning



When you turn on the machine for the first time, you will see the welcome screen.

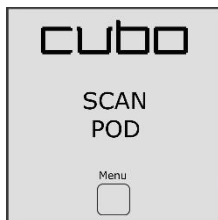
Touch **LET'S GO** for the next screen.



Before the first use, it is mandatory to perform a self-cleaning cycle.

Touch **CLEAN** to get started.

2.3. Beverage preparation



IDLE SCREEN

After the first-time cleaning cycle, you will see the idle screen, indicating it is ready to prepare a beverage.

The first step is scanning the pod.

Place the pod at the marked scanning area, at the top front of the machine, marked with the "SCAN POD HERE" label.



Scan pod

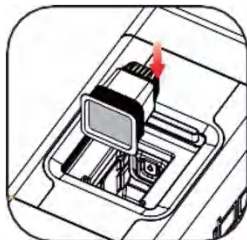


Peel CUBOPOD seal.

After peeling the CUBOPOD seal, CONFIRM

It is done, and no plastic piece was left.

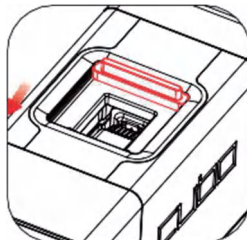
Inserting a pod without completely removing the seal may damage the machine.



Insert CUBOPOD WITHOUT SEAL.



Pull tray and place a cup.



Close lid to start preparation.

3. CUBOPODS

3.1. Storing CUBOPODS

CUBOPODS must be kept in the freezer. The best storage condition is 0°F (-18°C).

3.2. Using CUBOPODS

To guarantee quality, insert the frozen CUBOPOD within 5 minutes from removing from freezer. If a CUBOPOD stays more than 5 minutes out but is still solid, it should be put back in the freezer to become usable again.

IMPORTANT: Once thawed, the CUBOPODS cannot be used, and should be discarded.

4. MAIN MENU

Press **MENU** button at idle screen.



Daily care: Perform Daily Care procedure. See item 6 for details.

Cleaning options: Enter CLEANING menu.

Service: Enter SERVICE menu.

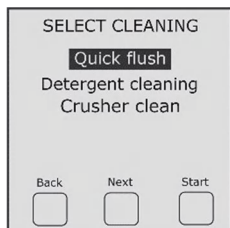
About: Display technical information.

EXIT: Back to idle screen.

NEXT: Select next item.

ENTER: Enter selected item.

4.1. Cleaning options



Quick Flush: Perform Quick Flush procedure. See item 7 for details.

Detergent Cleaning: Detergent cleaning procedure. See item 7 for details.

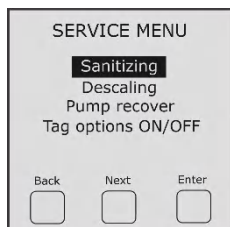
Crusher clean: Put crusher in cleaning position. See item 6.1 for details.

BACK: Back to Main Menu.

NEXT: Select next item.

START: Start selected cleaning.

4.2. Service Menu



Sanitizing: Sanitizing procedure. See item 8 for details.

Descaling: Descaling procedure. See item 9 for details.

Pump recover: Pump Recover procedure. See item 7.4 for details..

Tag options: Enable or disable. See item 5 for details.

BACK: Back to Main Menu.

NEXT: Select next item.

ENTER: Enter selected item.

5. Variations and adjustments

Some CUBOPODS (not all) allow users to add a personal touch by changing temperature and dilution.

This feature is disabled by default, to make machine operation swifter, but can be enabled on SERVICE MENU → TAG OPTIONS.

When tag options are enabled, AND the CUBOPOD has them, you will see the screen on the right after closing the lid.

You select the desired combination, and touch START to start preparation.



5.1. Dilution selection.

Touch the dilution button and the icon will change indicating the current selection:



Concentrated
A bit less water



Standard
Recommended amount of water



Diluted
A bit more water

The amount of water added on each selection is predetermined to ensure the optimal taste. Some CUBOPODS have fewer options, and others do not allow changes. In this case, the button will not be displayed.

5.2. Cold beverage selection.

If you touch COLD button in a cold beverage preparation, the icon will change indicating the current temperature selection:



Icy
The standard temperature for a refreshing drink



Cold
Not as icy, but still refreshing



Cool
Mildly cold

5.3. Hot beverage selection.

If you touch HOT button in a hot beverage preparation, the icon will change indicating the current temperature selection:



Hotter
Hotter than standard temperature



Hot
Standard temperature for hot serving



Warm
Mildly hot

CAUTION: Some hot beverages selections may present burning hazard. Keep a safe distance when the machine pours and handle the cup carefully.

The temperature of each selection is predetermined. Some CUBOPODS have fewer options and others don't allow changes. In this case, the icon and button will not be displayed.

6. DAILY CARE

You will be periodically **required** to perform a Daily Care operation.

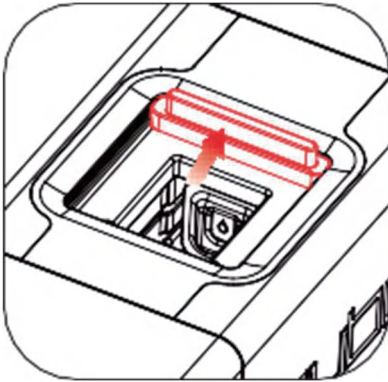
When the mandatory Daily Care screen is displayed, no preparation can be performed before the process is complete. It can also be manually started via Main Menu, as shows the image on item 5.

As part of the Daily Care procedure, besides the automatic internal cleaning performed by the machine, you are also required to clean the machine body, as well as all the removable parts.

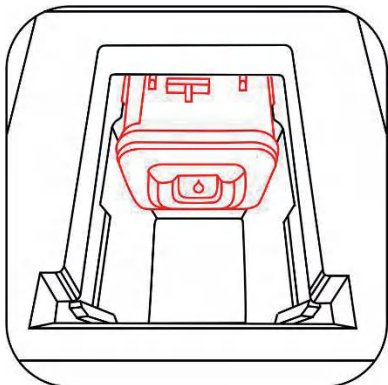
All the removable parts must be **MANUALLY CLEANED** daily, using dish soap, kitchen brush, and brushes from the machine set.

The Daily Care procedure also includes **MANUALLY CLEANING** the machine body. For this procedure it is used dish soap, a damp clean cloth, a kitchen brush, and the brushes from the machine set.

6.1. Cleaning the crusher and pod compartment



Open the lid to expose the pod compartment. Use water, a little bit of dish soap, and a kitchen brush to thoroughly clean its inner walls, and the front side of the crusher. Don't forget to wipe it afterwards.



To clean the area around the crusher, it must be moved slightly forward. To do so, follow the steps below:

1. Open the lid.
2. **DO NOT TOUCH THE POD COMPARTMENT.**
3. Select the option "Crusher clean" on Cleaning Menu (see picture of item 5.1).
4. Touch 'GO'

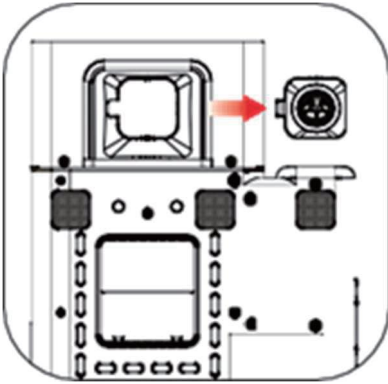
The crusher will move forward a little bit, and you can use a nylon brush to clean the area around it with dish soap.



Don't forget to rinse it afterwards.

Before continuing, move the crusher back to resting position following the instructions on the screen.

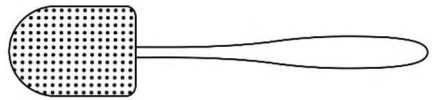
6.2. Cleaning the spout



Remove the Spout.



Wash it carefully using a small brush



Thoroughly clean the valve outlet inner area using the sponge brush.

6.3. Cleaning the drip tray and grid



Remove the drip tray
and the drip grid



Wash it thoroughly.

6.4. Cleaning the podbin



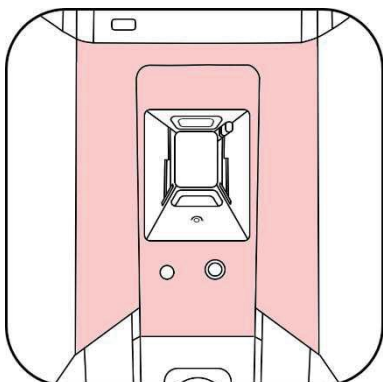
Remove the Podbin.



Wash it thoroughly.

6.5. Cleaning the vents, and underneath the machine

After removing the podbin, you can access the area underneath the machine body. It is very important to keep it always properly cleaned.

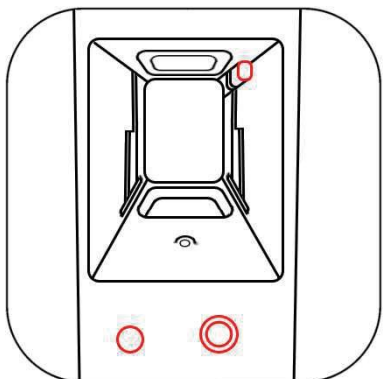


The light red shaded area is the place where the podbin is attached underneath the machine body.

Use a clean cloth with water and dish soap to remove any spilled water or beverage remains.



Don't forget to wipe it afterwards.



Examining the machine pod compartment from below, you can identify the ducts used to pour the cleaning water into the podbin.

It is also possible to see the pressure relief vent openings: one inside the pod compartment duct, and the other below the machine.

Use a thin brush with water and dish soap to clean those openings.



Don't forget to wipe it afterwards.

6.6. Cleaning the water tank



Remove the Water Tank.



Wash it thoroughly with a clean cloth, and a long brush, to reach all the corners.

CLEAN THE WATER TANK BASE, AND THE CONNECTOR (ON BOTH TANK AND BASE BEFORE PLACING IT).

6.7. Reassembling the machine

After performing all the cleaning steps described on items from 6.1 to 6.6, reassemble the machine:

- Put back the podbin.
- Fill the tank with clean water and put it back in place.
- Latch the spout.
- Make sure the crusher is in resting position.
- Close the lid.

7. CLEANING

7.1. Quick flush

A quick flush should be performed when the machine is clean but has not been used in a while. It is fast and uses only a small amount of water. To start it, select *Quick Flush* on Cleaning Menu (4.1).

7.2. Detergent cleaning

It's a heavy cleaning procedure using detergent and hot water to keep the chamber clean inside. To start it, select *Detergent Cleaning* on Cleaning Menu (4.1).

When a detergent cleaning is selected, further instructions are displayed on the screen:



Place a drop of detergent at the indicated place, in the front of the crusher and close the lid.

If the initiated cleaning is mandatory, the **BACK** button is not displayed.



BACK button takes you back to previous screen.

YES button triggers the cleaning procedure.

If you chose **BACK** and the detergent cleaning has been automatically called after preparation, you will see a warning screen:



EXIT button takes you back to homescreen.

CLEAN button takes to detergent cleaning screen.

We strongly recommend you do not skip this step.

7.3. Auto cleaning:

After **every preparation**, the machine will perform a self-cleaning cycle, ensuring it is always neat and ready for a new CUBOPOD. You may enjoy your beverage while the machine takes care of itself.

7.4. Pump recover:

In rare occasions air bubbles may enter the pump, and it temporarily loses its function. This condition is generally interpreted as empty tank, generating errors during operation. The Pump Recover feature turns on the pump for up to 90 seconds or until 80ml of water is measured, indicating it is back to normal. You may need to run this procedure more than once in a row. In this case, you should wait one minute to cool down before retrying.

To start it, select **Pump Recover** on Service Menu (4.2). At every attempt, the tank must be completely full, to ensure the water level is above the pump location.

8. Sanitizing

To perform the sanitization, you will need 5.5l (1½ gallon) of a sanitizing solution, for example: **Stera Sheen Green Label™** diluted at a ratio of 1oz per 1 gallon of **warm** water (around 110°F / 43°C). Make sure the sanitizer is completely dissolved.

Part of the sanitizing solution will be used by the machine on the sanitizing cycles; other will be used to soak removable parts; and other to soak cloths used to sanitize the machine body. The sanitizing solution used in any given step must be discarded immediately afterwards.

Please, follow the steps below:

8.1. Sanitize removable parts.

- Remove the spout and clean it and its surroundings as shown in section 6.2 using dish soap, and rinse.
- Remove the podbin and clean it and its surroundings as shown in section 6.4 using dish soap, and rinse.
- Remove the water tank and clean it and its surroundings as shown in section 6.6 using dish soap, and rinse.
- Remove the drip tray and grid and clean them as shown in section 6.3 using dish soap, and rinse.
- Soak the spout, podbin, water tank, drip tray and grid in sanitizing solution for 5 minutes.
- Take the spout, podbin, water tank, drip tray and grid from sanitizing solution bath and let them sit for 10 minutes drying out in the air.
- The steps listed in the next item can be performed in the meantime.

8.2. Sanitize the machine body.

- Using a kitchen brush and dish soap, open the lid, clean inside the pod compartment, and rinse it.
- Clean the vents and the area as shown in section 6.5 using dish soap and rinse it.
- Clean the tank base and the tank connector (on both sides: machine and tank) using dish soap and rinse it. There must be **no standing water** inside the connector.
- Remove the spout and clean the valve outlet using a clean cloth soaked in sanitizing solution.
- Open the lid and thoroughly clean the inside of the pod compartment, including the front of the piston, using a clean cloth soaked in sanitizing solution.
- Remove the water tank and clean its base using a clean cloth soaked in sanitizing solution. Give special attention to the tank connector.
- Remove the podbin and clean the machine base (where the podbin is attached) using a clean cloth soaked in sanitizing solution.
- Use a small brush soaked in sanitizing solution to clean the vents and ducts in the area below the machine body as shown in section 6.5.
- Use a clean cloth soaked in sanitizing solution to clean all the external surfaces of the machine.
- After completing the previous steps, let the machine sit for 10 minutes drying out in the air.

8.3. First sanitizing cycle.

- Place back all removable parts. Make sure the lid is closed, the podbin is empty and the water tank is filled with sanitizing solution.
- Place a large container (with more than 600ml capacity) below the spout to collect water.
- Open *CLEANING MENU* as shown in section 5.1 and select the option *Sanitizing*.
- You will see a summary of the required actions listed in this manual. Follow the steps and confirm if you did.
- The machine will fill the chamber with sanitizing solution, and stay flooded for ten minutes. The mixer will be periodically activated for a few seconds.
- When the period is over, the chamber will drain through the spout and to the podbin.
- After completing the first cycle, let the machine sit for 10 minutes before proceeding to the next.
- The steps listed in the next item can be performed in the meantime.

8.4. Sanitize spout and podbin.

- Remove the spout and clean it and its surroundings as shown in section 6.2 using dish soap, and rinse.
- Remove the podbin and clean it and its surroundings as shown in section 6.4 using dish soap, and rinse.
- Soak the spout and podbin in sanitizing solution for 5 minutes.
- Without the spout, clean the valve outlet using a clean cloth soaked in sanitizing solution.
- Without the podbin, clean the machine base (where the podbin is attached) using a clean cloth soaked in sanitizing solution.
- Let the machine and the soaked parts dry out in the air for 10 minutes.

8.5. Hot sanitizing cycle.

- Place back all removable parts. Make sure the lid is closed, the podbin is empty and the water tank is filled with sanitizing solution.
- Place a large container (with more than 600ml capacity) below the spout to collect water.
- The screen will display a summary of the required actions listed in this section of the manual. Follow the steps and confirm if you did.
- When you press *Start*, the next sanitizing cycle will begin.
- **BE CAREFUL!!!** The water will leave the machine at a **VERY HIGH TEMPERATURE**.
- The cycle ends when the piston is retracted, and the lid is released.
- The next steps are preparation for rinsing.

8.6. Sanitize removable parts before rinsing.

- Remove the spout and clean it and its surroundings as shown in section 6.2 using dish soap, and rinse.
- Remove the podbin and clean it and its surroundings as shown in section 6.4 using dish soap, and rinse.
- Remove the water tank and clean it and its surroundings as shown in section 6.6 using dish soap, and rinse.
- Remove the drip tray and grid and clean them as shown in section 6.3 using dish soap, and rinse.
- Soak the spout, podbin, water tank, drip tray and grid in sanitizing solution for 5 minutes.
- Take the spout, podbin, water tank, drip tray and grid from sanitizing solution bath and let them sit for 10 minutes drying out in the air.
- The steps listed in the next item can be performed in the meantime.

8.7. Sanitize the machine body before rinsing.

- Using a kitchen brush and dish soap, open the lid, clean inside the pod compartment, and rinse it.
- Clean the vents and the area as shown in section 6.5 using dish soap and rinse it.
- Clean the tank base and the tank connector (on both sides: machine and tank) using dish soap and rinse it. There must be **no standing water** inside the connector.
- Remove the spout and clean the valve outlet using a clean cloth soaked in sanitizing solution.
- Open the lid and thoroughly clean the inside of the pod compartment, including the front of the piston, using a clean cloth soaked in sanitizing solution.
- Remove the water tank and clean its base using a clean cloth soaked in sanitizing solution. Give special attention to the tank connector.
- Remove the podbin and clean the machine base (where the podbin is attached) using a clean cloth soaked in sanitizing solution.
- Use a small brush soaked in sanitizing solution to clean the vents and ducts in the area below the machine body as shown in section 6.5.
- Use a clean cloth soaked in sanitizing solution to clean all the external surfaces of the machine.
- After completing the previous steps, let the machine sit for 10 minutes drying out in the air.

8.8. Hot rinsing cycle.

- Place back all removable parts. Make sure the lid is closed, the podbin is empty and the water tank is filled with sanitizing solution.
- Place a large container (with more than 600ml capacity) below the spout to collect water.
- The screen will display a summary of the required actions listed in previous sections of this manual. Follow the steps and confirm if you did.
- When you press *Start*, the rinsing cycle will begin.
- **BE CAREFUL!!!** The water will leave the machine at a **VERY HIGH TEMPERATURE**.
- The cycle ends when the piston is retracted, and the lid is released.
- The next steps are preparation for rinsing.

8.9. Clean spout.

- Remove the spout and clean it and the valve outlet as shown in section 6.2 using dish soap, and rinse.
- The machine is sanitized and ready to use.

9. Descaling

Descaling is used to remove mineral deposits in the water pipes. Can be selected on Config Menu (5.2).

The machine continuously monitors the water flow in its pipes. When it drops below a certain amount, the screen will let you know a descaling operation must be performed.

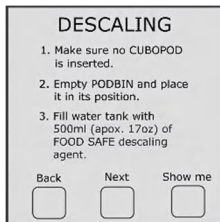
To perform the sanitization process, you will need a **food safe, kitchen use, descaling agent** good for beverage dispensing machines.

ALWAYS USE A DESCALING AGENT THAT IS FOOD SAFE, AND GOOD FOR KITCHEN USE.

ALWAYS FOLLOW THE DESCALING AGENT PACKAGING GUIDELINES SHOULD IT BE MIXED WITH WATER.

ALWAYS WAIT FOR THE TIME INDICATED ON THE DESCALING AGENT PACKAGING TO MAKE SURE IT WILL BE EFFECTIVE.

The machine will display all those reminders before starting.



BACK button takes you back to previous screen.

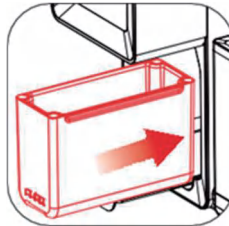
NEXT button takes you to the next screen.

SHOW ME displays a brief presentation.

Before continuing, you should take the following steps:



Close the lid making sure no CUBOPOD is inserted.



Place magnetic podbin beneath the machine body.



Add 500ml (17oz) of the proper mix of descaling agent in the water tank.



BACK button takes you back to previous screen.

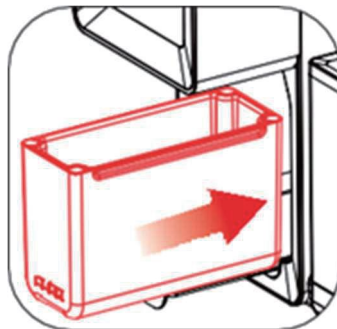
YES button triggers the descaling procedure.

SHOW ME button displays a brief presentation.

When the process is done, you **MUST** wait for the time indicated on the descaling agent packaging before rinsing. If the **WAITING TIME** is not observed, the descaling process **MAY NOT** be effective.

You may turn off the machine during this time. The rinsing screen will be displayed when you turn it on. While waiting, take time to clean all the removable parts, pod compartment, and the area beneath the machine, as described on items from 6.1 to 6.7.

When the process is finished, make sure the podbin is empty and properly placed,



Make sure the tank was washed, filled with clean water, and attached to its base.



When it is done, you may start rinsing:

RINSING

1. Empty PODBIN, rinse, and put it back.
2. Rinse water tank thoroughly and fill it with clean water.
3. Touch START.

START



START button triggers the rinsing process. Touch it **ONLY** after the indicated steps were taken.

When the process is complete, wash all removable parts before the next preparation.

10. FUNCTIONAL INFORMATION

10.1. CUBOPOD RFID

All necessary information to prepare your beverage is contained in the CUBOPOD RFID tag. After starting the process, the CUBOPOD is read, registered, and cannot be reused. If the CUBOPOD is unreadable for any reason, the machine will not start the preparation process.

The machine only prepares CUBO™ compatible pods, named CUBOPODS.

10.2. Sleep and low power

The machine typically enters sleep mode after 3 hours without user interaction. Any interaction with the lid or any removable part activates the machine. After 8 hours, the machine will enter low power and respond only to lid opening.

To wake up from sleeping mode, just open the lid.

10.3. LEDs

The LEDs on the machine's side change color according to status. Whenever the lid is open, the led flashes red, indicating the need for attention. When a removable part is missing or not properly fitted or locked the LEDs also flash red.

If the machine is ready for use, with the lid closed, the LEDs will remain deep blue.

When in cleaning mode, the LEDs remain cyan. When reading the capsule label, they turn purple. During preparation, the LEDs display the drink color.

10.4. Voltage selection (220V~240V machines only)

Machines operating in 220V to 240V range MAY show a screen asking user to select the local nominal voltage. This selection can only be performed once, then it is written to the flash memory and cannot be changed by the user. Make sure you select the proper voltage of your location.

11. WARNING SCREENS

11.1. Water Tank warnings

Whenever the water tank is removed, a warning is displayed on the screen.



Put the water tank back in its position.

When the low-level sensor is activated, the machine will display the "Tank too low" warning.



To dismiss it, just fill the tank with clean water. We suggest you use this break as an opportunity to wash it.

NOTE: This warning may occur when the tank is not completely empty. It is expected, because there must be enough water to complete a full preparation and cleaning cycle.

If the water tank temperature sensor reads more than 40°C (104°F), a warning will be displayed.

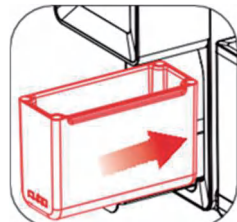


You can ignore it if you are not going to prepare cold drinks (center button) or replace the water otherwise. Touch OK to dismiss the message.

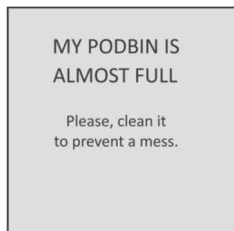
NOTE: After replacing the water it may take some time for the temperature sensor to normalize.

11.2. Podbin warnings

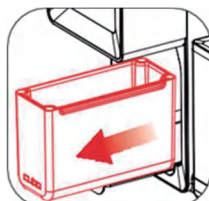
When the podbin is removed, a warning is displayed on the screen.



Put podbin back in place to normalize.



When the podbin sensor detects it is full, or the machine discharges more than 850ml (29 oz) of water in it, you will be prompted to take an action.



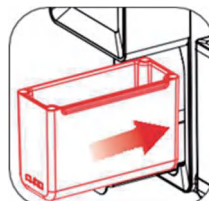
Remove the podbin.



Empty it



Wash it thoroughly.



Put it back in place.

11.3. Spout warnings

When the Spout is removed, a warning screen is displayed.



Just put it back in place and latch it to normalize.

You will be periodically reminded to clean the spout.



Remove the spout and clean it.



When you do so, **never forget** to also clean the valve outlet, the inner plastic parts behind the spout using the sponge brush.



12. ERROR SCREENS

12.1. CUBOPOD errors

All information needed for the beverage preparation is read from CUBOPOD. In case of errors, they will be displayed on the screen.



The machine could not validate the CUBOPOD.



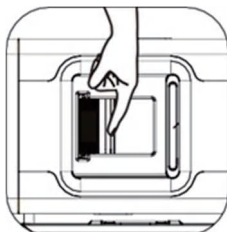
The CUBOPOD has been tagged as used.

In any of these cases you should use a new original CUBOPOD. To remove a CUBOPOD, grab it by the thin end and pull it up. If you cannot get hold of the pod, you may remove the podbin and use a spoon to push it up from the bottom until you are able to grab the CUBOPOD and remove it. Place the podbin back in its proper location before using. Make sure the spoon was not left anywhere inside the machine.

12.2. Crushing errors

Jammed CUBOPOD

When you touch **START**, the CUBOPOD is crushed, and preparation begins. The machine expects the empty CUBOPOD to fall into the podbin. If it does not happen on the first attempt, there will be two more attempts. If nothing happens, you will be prompted to take an action.



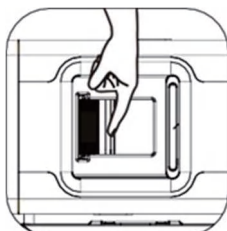
You should open the lid, make sure the frozen cube is inside the chamber, push the empty pod into the podbin and close the lid to continue.

HELP button displays a QR code linking to online help resources.

If you remove the empty pod instead of pushing it, an additional confirmation screen will be displayed after the lid is closed.

Obstructed way

The falling pod sensor may be misled if a chunk of ice or a big droplet falls across it. In this case, the crusher will try to seal the chamber with the pod still inserted. This is a very unusual situation, but if it comes to happen, you will be prompted to intervene.

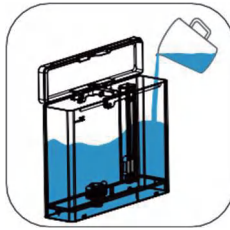


The procedure is the same: open the lid, remove the empty pod, and close the lid to continue.

12.3. Preparation error

No water flowing

If the tank runs out of water during preparation or cleaning process, the cycle will be halted, and a warning message displayed.



Remove the tank, fill it with clean water, and place it back in position to continue.

12.4. Power-on exception

If the machine is powered off before finishing an operation, a warning screen will be displayed when powered on.



If the power went off after the end of a cleaning procedure, you just need to wait for the lid release.

If the interruption happened during a preparation cycle or the ensuing cleaning procedure, the machine cleans itself before allowing you to insert a new CUBOPOD.

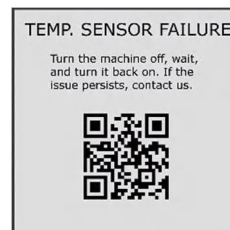
13. SYSTEM ERRORS

CUBO machine has several sensors and actuators working together to bring you the best beverage preparation experience. If any of these parts happen to have a problem that prevents the machine to operate properly, an error screen will be displayed.

There you will find a brief description of the detected failure and a QR code for online help resources.



Machine failed to detect the AC frequency.



One of the temperature sensors has failed.



Crusher resting position sensor has failed.



Crusher "close vent" position sensor has failed.



Crusher motor, or its controlling circuit, has failed.



Valve motor or position sensor has failed.



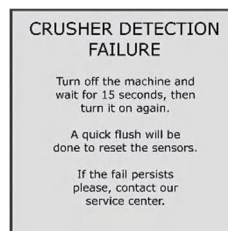
Mixer motor, or its controlling circuit, has failed.



Heater, or its controlling circuit, has failed.



Machine detected a crusher mechanical anomaly.



Machine detected invalid crusher sensor data.



Machine identified a data memory failure.



Machine identified a flash memory failure.

14. TROUBLESHOOTING

14.1. Actions for each warning screen:

Screen	Action
PODBIN REMOVED	Check if podbin is properly placed.
PODBIN FULL	Remove podbin, check if it is empty, and place it back in position.
PODBIN ALMOST FULL	Remove podbin, check if it is empty, and place it back in position.
SPOUT NOT DETECTED	Check if spout is properly placed and latched.
TANK NOT DETECTED	Check if the water tank is properly placed and seated.
TANK LOW	Check if the water tank is full. If full and warning doesn't disappear, check if floating sensor inside tank is stuck and release with hand or tool.
TANK TOO WARM	Empty water tank and fill it with cool water.
NO VALID CUBOPOD	Replace CUBOPOD by a new original one. See instructions in item 10.1 to remove CUBOPOD.
CUBOPOD WAS ALREADY USED	Replace CUBOPOD by a new original one. See instructions in item 10.1 to remove CUBOPOD.
JAMMED CUBOPOD	Open lid, push empty CUBOPOD into podbin, and close the lid.
Ops... Something odd happened.	Open lid, remove empty CUBOPOD, and close the lid.
NO WATER FLOWING	Remove the tank, fill it, and place it back.

Any other error or unexpected behavior:

1. Open the lid (if it is released).
2. Power off the machine.
3. Wait for a couple of minutes.
4. Power it on again

If none of the previous actions solved your problem, please contact our service center at +1 (888) CUBOPOD.

15. TECHNICAL PARAMETERS AND COMPLIANCE

Nominal Operating Voltage:	CB1-0-01: AC 120V – 60Hz CB1-0-22: AC 220V – 50-60Hz
Operating Pump Pressure:	15 bar
Weight:	19.51 lbs / 8.85 Kg
Water Tank Capacity:	57 fl oz / 1.7 L
Operating Temperature:	41-104°F / 5-40°C
Dimensions (WxLxH):	9 ¾ x 15 ½ x 15 ¼ in /24.6 x 39.2 x 38.5 cm
Measured noise levels:	Ambient: 36.5 dB Machine: 78 dB at 1 m distance

Please search the user manual information at www.cubopods.com

This product complies with NSF,FCC,ETL,CB and CE

16. LIMITED WARRANTY

This Limited Warranty covers any defects in material or workmanship only for one year from the date of purchase.

During the Warranty Period, CUBO, or someone nominated by CUBO, will repair or replace, at no charge, products or parts of a product that proves defective because of improper material or workmanship, under normal use and maintenance.

This guarantee excludes liability for consequential loss or any other loss or damage caused to property or person arising from any cause whatsoever. It also excludes defects caused by the product not being used in accordance with instructions, accidental damage, misuse, cosmetics damages, being tampered with by unauthorized persons, improper maintenance, consumable items or normal wear and tear and does not cover the cost of claiming under the warranty. Cost of shipment from buyer to CUBO covered by buyer and from CUBO to buyer covered by CUBO.

Except to the extent applicable by law, the terms of this warranty do not exclude, restrict or modify, and are in addition to, the mandatory statutory rights applicable to the sale of the product to you. Only the use of CUBOPODS will guarantee the proper functioning and lifetime of your CUBO machine. Any defect resulting from the usage of non-genuine CUBOPODS will not be covered by this warranty.

To obtain warranty service, you must first contact us to determine the problem and the most appropriate solution for you.

IMPORTER:

CUBO BEVERAGES, INC

5630 Venice blvd, Suite 6101, Los Angeles, CA 90019

MADE in CHINA