Operation Manual

Model: NCJ-K1.2

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Important Notes

1. Welcome to use our products. Please read the safety precautions listed in this chapter and fully understand the content before use. If you have any questions, please contact the Company.

2. During such operations as setting, running, maintenance and cleaning, please carefully read the operation instructions, maintenance instructions, parts and components use and cleaning manual, etc. before carrying out proper operations.

3. Please identify the person in charge of machine management and implement and execute the proper use and safety management.

4. Such operations as setup, running and maintenance must be carried out by the personnel who have received education and training and mastered sufficient knowledge and technology.

5. When a third party other than the person in charge of management and the operator approaches the equipment, the person in charge of management shall give proper instructions for safety management. In addition, please make your best to limit third party's access to the machine.

6. Please do not use the equipment beyond the inherent range of specifications or use the machine for other purposes.

7. Please contact the Company when modifying the machine to avoid safety damage.

8. A specially-assigned person shall be arranged to take care of this Operation Manual and ensure that it is available for reference at any time.

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I. Foreword

1.1 Storage of Operation Manual

This manual is an essential part of the machine always stored with the machine and will remain so even if the machine ownership changes.

This manual shall be carefully stored at an easily accessible place near the machine so that operators and maintenance engineers can find and refer to it at any time. The instructions in the manual only work in the installation, use and daily maintenance of the machine.

1.2 Information Searching and Terms Checking

●Information and instructions can be easily checked by the table of contents based on the chapter and paragraph content.

●The signs with warnings, prohibitions and obligations shall be read with special care.

●The information related to the health and safety of the operator is contained in the box, provided with the warning, prohibition and obligation signs, and described as follows in bold text:

Please pay special attention to and repeatedly read the third part of the instructions - Safety, which contains important information and safety warnings.

1.3 Objective of This Manual

●The main objective of this manual is to enable the operator to operate the machine properly and ensure the normal operation of the machine. Operators are: - operators/workers responsible for patrolling and operating the machine.

●The Buyer may also specifically appoint other persons to operate, maintain or service the machine. The Buyer must ensure that the operator uses the machine properly and takes primary responsibility.

●The Buyer must inform the operators of the safety content involved in the manual (operator's behavior, instructions for use, safe operation devices, accident protection, etc.) and ensure that the operators abide by them.

1.4 Application of Manual

●This manual is only applicable to the supply model of the machine as agreed in the contract between the Buyer and the Seller.

●This manual only reflects the level of technological progress of the machine at the time of sale. If there is new development of the technology, no separate notice will be given.

●This manual does not apply when the machine is broken and must be disposed of.

II. Summary

2.1 Liability and Warranty

●The warranty terms are agreed when the Buyer and the Seller sign the contract and stated in the contract. Within the warranty period, the manufacturer is responsible for providing the corresponding instructions for elimination of defects and proper use of the machine, and the instructions are included in this manual.

●The manufacturer shall no longer be liable for warranty in the following situations:

1) Modification of the factory configuration, safety or operating rules of the machine by the user or by a third party on behalf of the user (unless specifically approved by the Seller).

2) Operation not in accordance with the instructions in the manual.

3) Insufficient or improper machine maintenance.

4) Use of improper tools for machine maintenance.

5) Rated voltage or frequency fluctuation exceeding the allowable value indicated on the machine nameplate.

6) Use of untreated compressed air easily damaging the gas path elements.

7) Failure to use original accessories.

●If the machine is transferred to another buyer, the user must inform the manufacturer of the new machine owner’s address so that the manufacturer can inform the latest manual information.

2.2 Buyer's Preparation

Before the machine is shipped, the customer must provide the items listed below:

●Suitable equipment for lifting and unloading the machine.

●Sufficient space for easy installation, operation and handling of the machine, as well as machine perimeter aisles.

●Electrical connection.

●Electrical grounding.

●Assistance, labors or materials required by the operator for commissioning.

●Personnel capable of receiving training from the manufacturer.

2.3 Technical Service Requirements

The application for technical service shall be submitted to the Seller's After-sales

Service Department, it will provide all the necessary information and answers and, if necessary, a professional will be sent to provide the service. If you require technical services, please provide:

- Machine model.
- Serial number and date of manufacture.
- Type of error observed.
- Related information content.

III. Machine Overview

3.1 Parameters of Machine

Machine name: Intelligent bubble tea machine

Service environment: the machine shall be installed in an ambient environment of 5-35°C.

✓Quantity: 12 (7 3.5L containers for refrigeration of ingredients + 5 2.5L containers for refrigeration of ingredients) + 3 (external connectors of tea soup)

✓Syrup: integrated syrup dispenser (4.5L)

✓Touch screen: 10.1" display

✓Refrigeration chamber: 1

✓External scale: 1

No.	Name	Parameters
1	Dimension	L*W*H =660mm*540mm*1550mm
2	Nominal voltage	110V AC 60Hz
3	Peak power	1200W
4	Weight	165kg
5	Color	Dark grey

The intelligent bubble tea machine is a machine automatically producing drinks according to the customers' order information. This manual mainly introduces the operation method and precautions of the intelligent bubble tea machine.

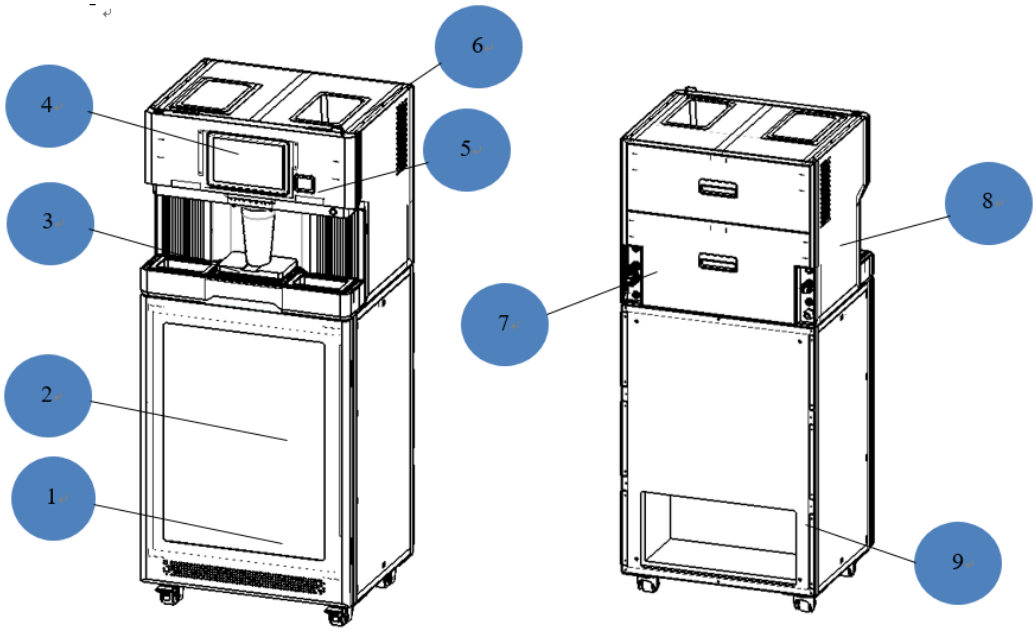
Preparation before Use:

1. The equipment is equipped with a self-contained 15A three-hole plug. The equipment shall be equipped with a 15A three-hole socket for power supply, and the socket shall be grounded to prevent leakage of the machine, etc.;

2. The store shall prepare a container able to fill more than 30L water and two containers larger than 4L, which are required for cleaning the machine.

3. Connect the device to Wi-Fi, Tap on the "Settings" menu on the screen, find the "Wireless & Networks" option, then turn on the Wi-Fi function and select to connect to a Wi-Fi network.

3.2 Main Components of the Machine



1. Refrigeration chamber
2. Canister
3. External scale
4. Screen
5. QR Code scanner
6. Syrup unit
7. External connector of tea bucket
8. Power cable
9. Refrigerator radiator

IV. Introduction to Machine Operation

4.1 Refrigeration equipment

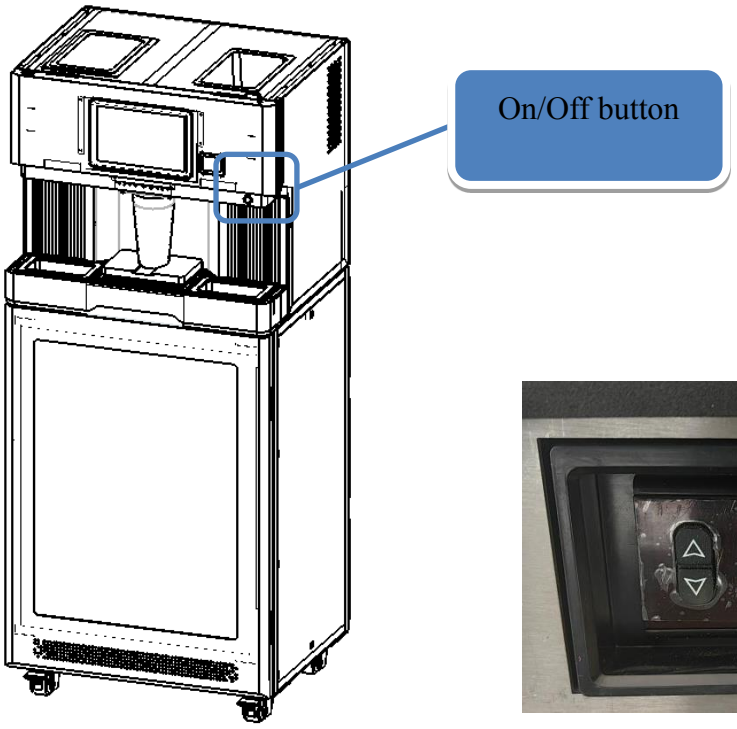
◆Insert the three-pin plug into the power port to power the refrigerator, press the start-up button to make the refrigerator start cooling (the machine does not need to start), open the refrigerator door and press the button shown in the figure to turn on the refrigerator lighting.

◆Press the button switch as shown in the figure to power and start the machine. **(In case of emergency, the user can press the button switch to shut down the machine, and press it again to start the machine.)**

◆The internal operating parameters of the temperature controller have been adjusted completely before the refrigerator leaves the factory. Please do not change them at will.

(1) The temperature controller display window flashes and displays the current temperature in the refrigerator, the control temperature is the factory setting temperature, and the user can click the "SET" key to view or set it; and the refrigeration system will start after time delay;

(2) Adjustment of temperature controller: Click the "SET" key under the normal display of temperature control. The window flashes and displays the set temperature. Click "□" (rise) or "□" (drop) key to control temperature adjustment; after setting, click the "SET" key again or wait 10 seconds to restore the refrigerator temperature display and save the temperature setting value.



➢**Use precautions**

1. the items placed into the refrigerator should not be with a temperature higher than 35°C, and shall be stacked evenly, the opening times of the refrigerator door shall be minimized, and it is strictly prohibited to keep the door normally open in the refrigeration process, so as to prevent excessive refrigeration load from causing damage to the compressor.

2. After the refrigerator is placed stably, it must be kept still for half an hour before power-on. When it is used for the first time or used again after a long time of shutdown, it shall run in empty state for 2 hours, and then the items shall be placed when the temperature in the refrigerator drops to the set value;

3. The positions of shelves in the refrigerator can be adjusted by the user according to the actual situations;

4. A certain gap shall be kept between foods, so as not to affect the circulation of cold air, resulting in poor refrigeration; the temperature of the items to be placed in the refrigerator shall not be higher than the ambient temperature;

5. The refrigerator door opening time should not be too long, and the times should not be excessive, otherwise it will affect the heat preservation effect;

6. It is normal for the compressor to delay 3 minutes before starting at each time.

7. High-voltage danger! Non-professionals shall not disassemble it!

8. The power cable and the plug shall not be replaced without permission!

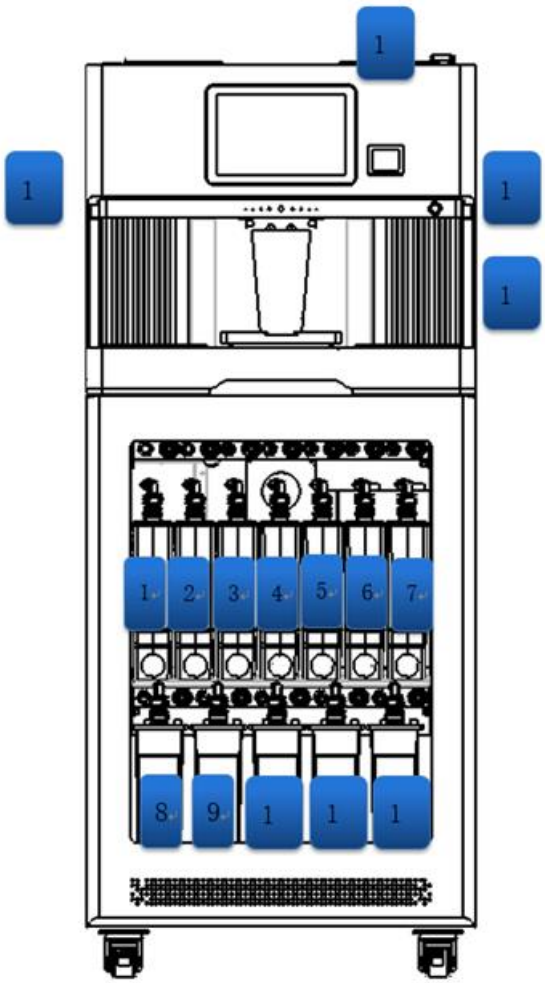
➢**Cleaning and maintenance**

1. In order to keep the refrigerator body clean and beautiful and ensure the normal operation of the refrigerator, please regularly clean it and remove the dust, dirt and oil stains; before cleaning, please disconnect the power supply and wipe the inner and outer parts of the refrigerator with a soft cloth dipped with neutral detergent;

2. Cleaning of condenser: Gently brush up and down with a soft brush; do not use hard objects to sweep the condenser to prevent damage;

4.2 Preparation before Operation

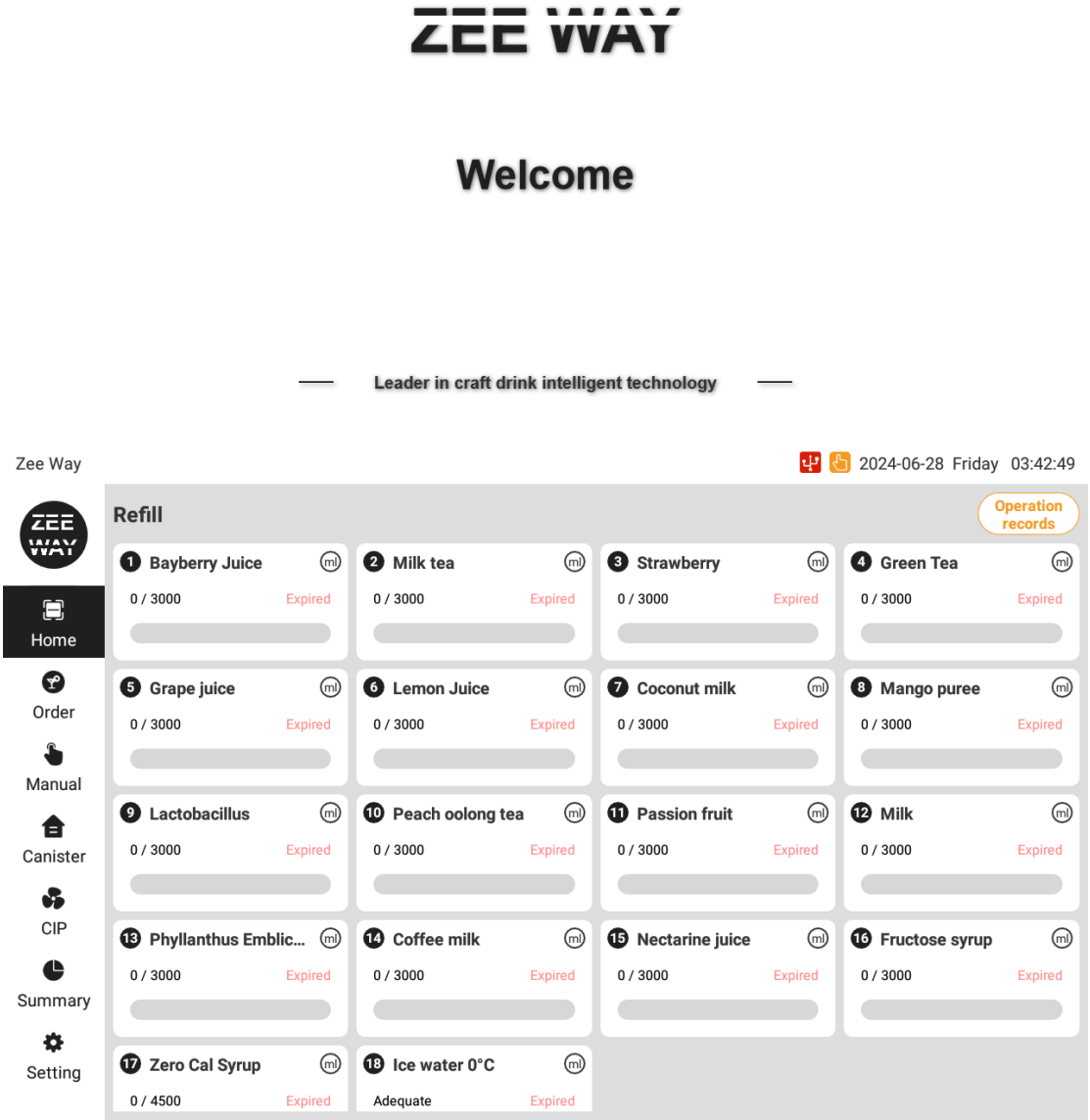
- Check whether the machine is normal.
- Click the start-up button.
- Fill each canister according to the canister information and connect the feed pipe to the canister.
- The ingredients corresponding to the specific canister position are subject to the touch screen display.



4.3 Software Introduction

4.3.1 Start-up Page

When the bubble tea machine is turned on, the software will automatically start, and the start-up loading page is as shown in the figure. After loading for 3 seconds, the machine will enter the system home page.



4.3.2 Order Operation

The prerequisite is that each canister has been calibrated for the machine.

➢Step 1, filling in batch. Fig. 4.1

➢Step 2, click the lower canister block to enter the canister remaining amount and validity update page. Fig. 4.2

➢Step 3, scan the code to make an order or manually make an order. Fig. 4.3

Scan the QR code to make an order (Fig. 4.3.1)

a. When the user orders through the app or POS, POS will print the cup sticker and the operator will attach it to the finished product cup.

b. The operator first puts the shaker/smoothie cup to the dispensing port and then scans the QR code of the cup, a making pop-up will appear on the screen, and the drink recipe will be displayed on the right screen.

Manually make an order

a. Order and dispense: Click the cup picture to order, select the corresponding cup type, temperature, sugar degree and preparation method to make drinks (Fig. 4.3.2)

b. Manual dispensing by ration quantity: Support quantitative discharge, set the required discharge value, and discharge ingredients with corresponding quantities once (Fig. 4.3.3)

c. Batch dispensing: Click the batch dispensing button, select the canister to be dispensed, enter the corresponding ration quantity, and click dispense (Fig. 4.3.4)

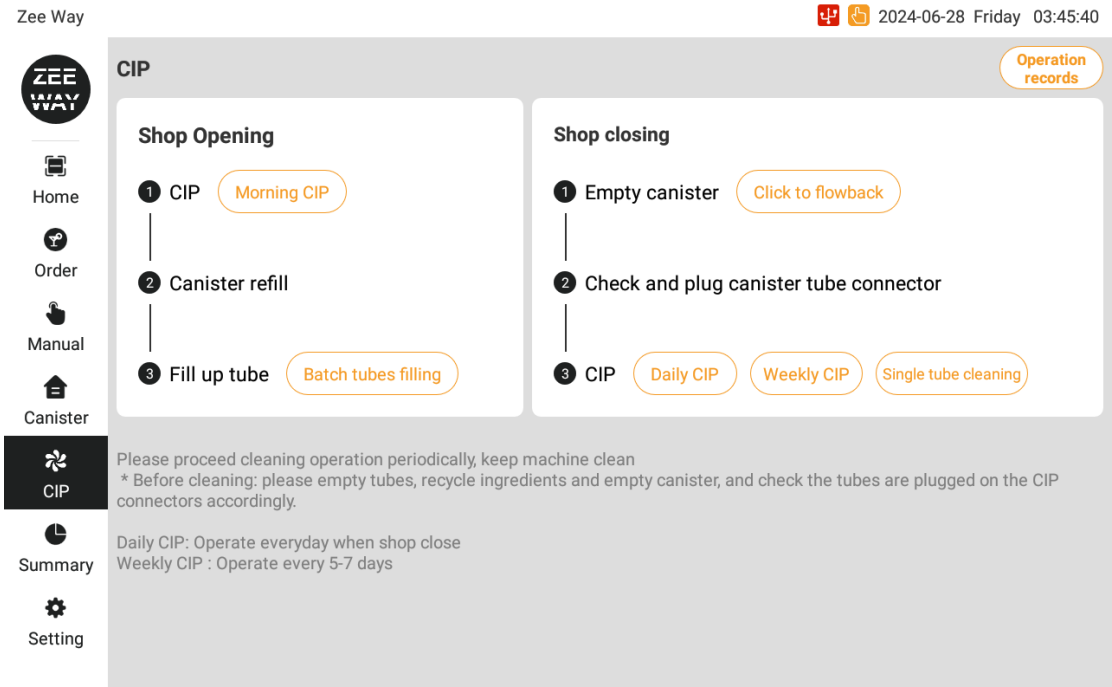


Fig. 4.1

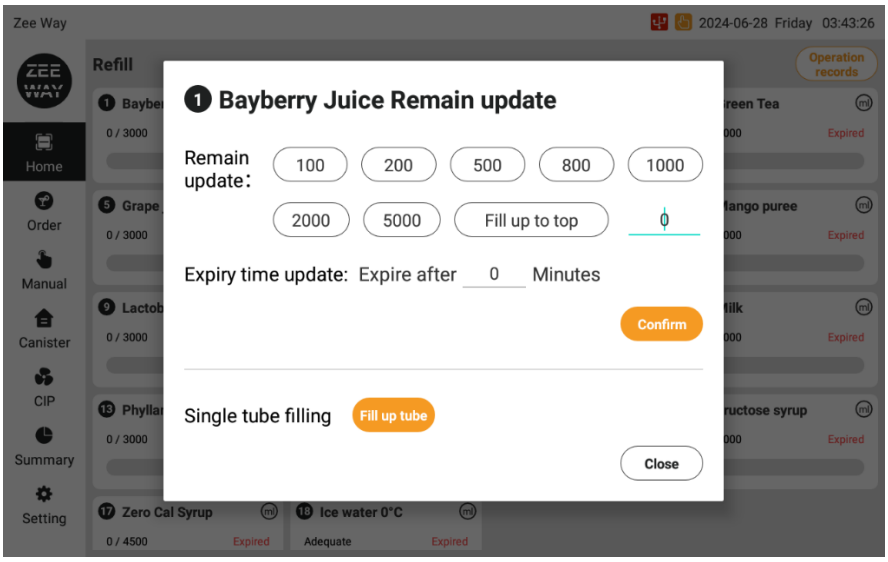


Fig. 4.2

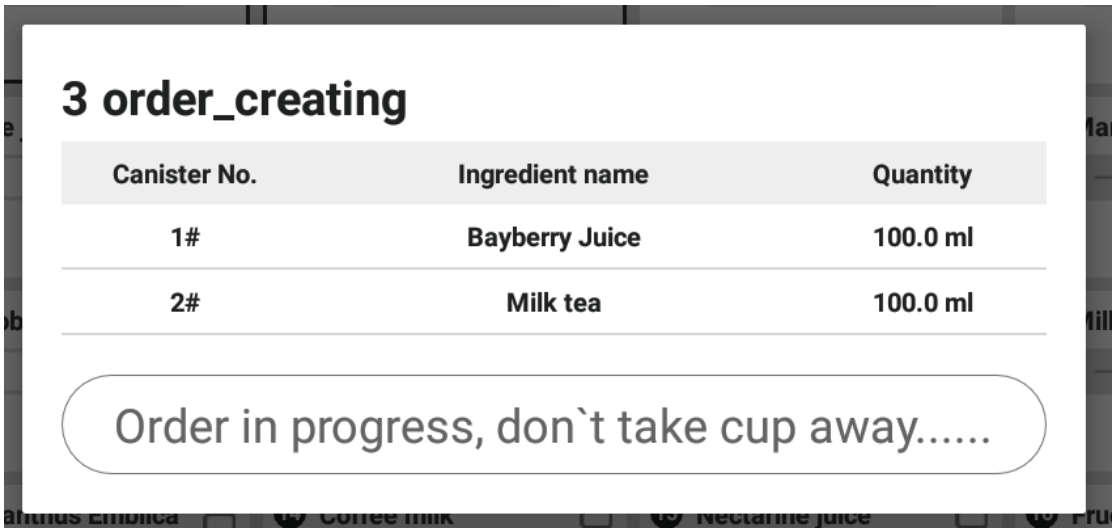
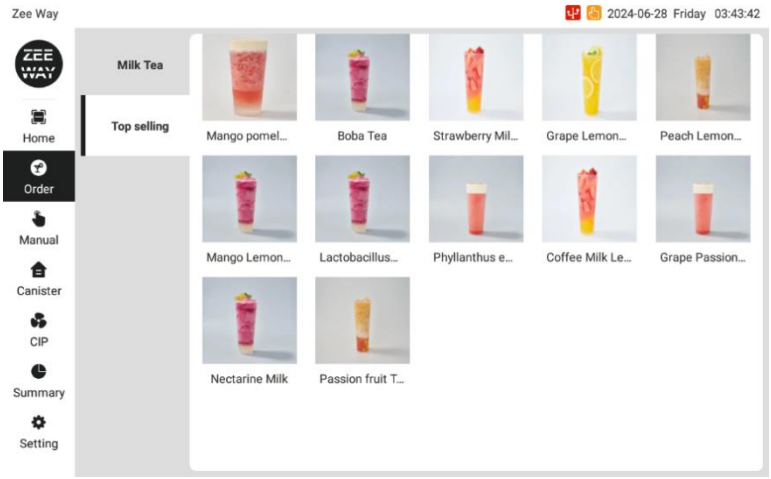


Fig. 4.3.1



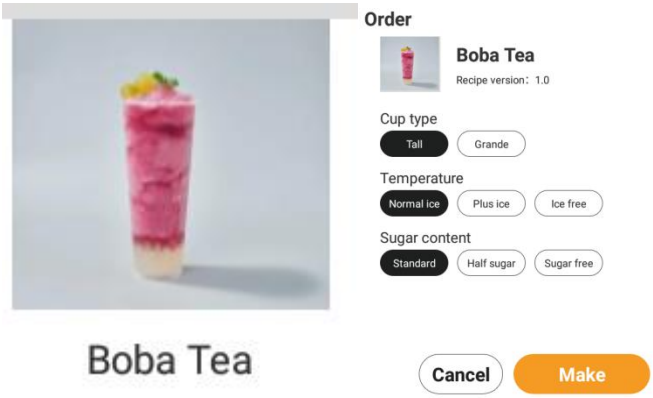


Fig. 4.3.2

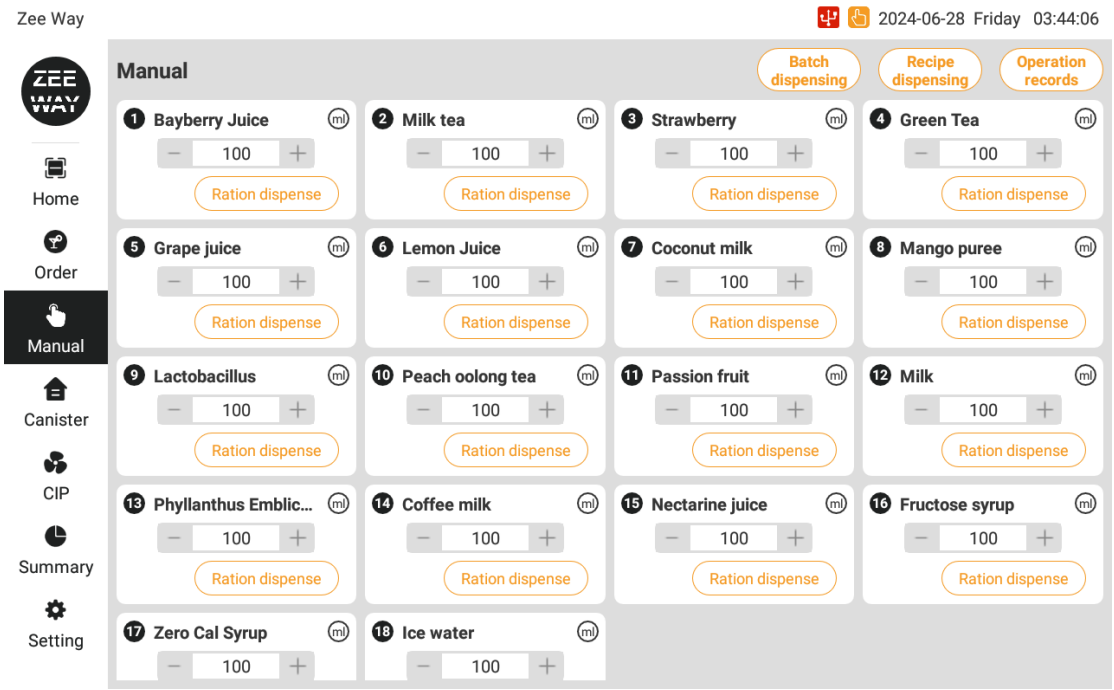


Fig. 4.3.3

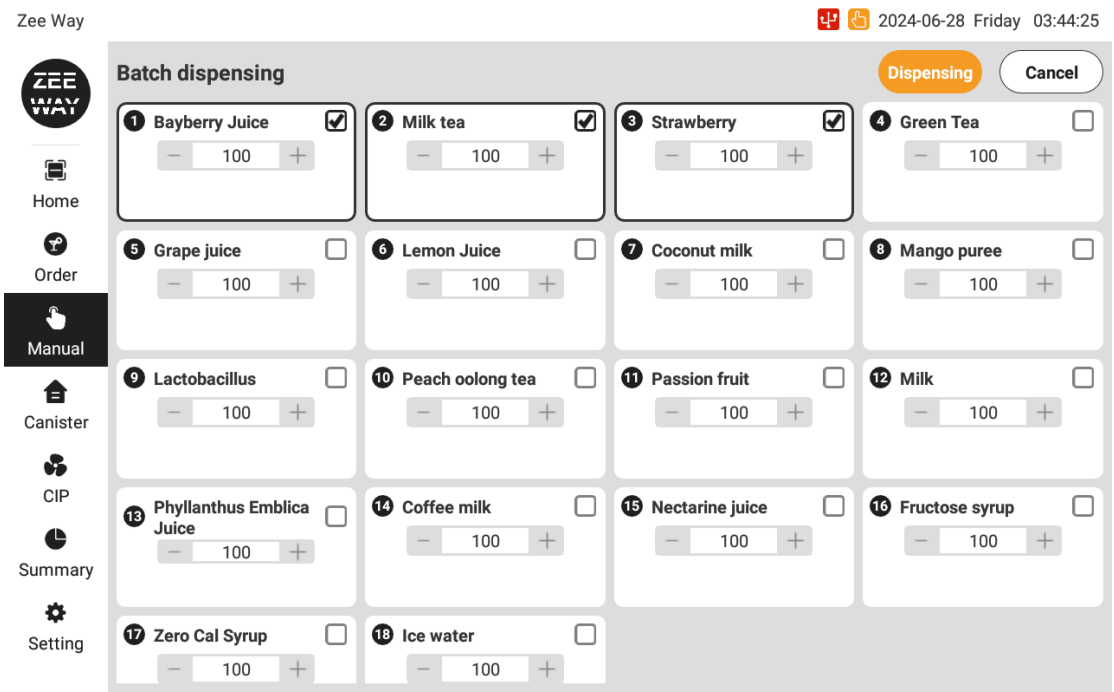


Fig. 4.3.4

4.3.3 Canister Calibration

➢Display the canister remaining amount and total capacity, remaining amounts of ingredients of the canister, and validity state. (Fig. 4.4)

➢Calibration (Fig. 4.5)

Automatic calibration: automatic calibration of the machine (to be carried out in the scale presented mode, and turn on the scale)

Manual calibration: manual calibration, input to the dispensing canister, and carry out calibration.

➢Ingredient change (Fig. 4.6)

Change the ingredients in the canister

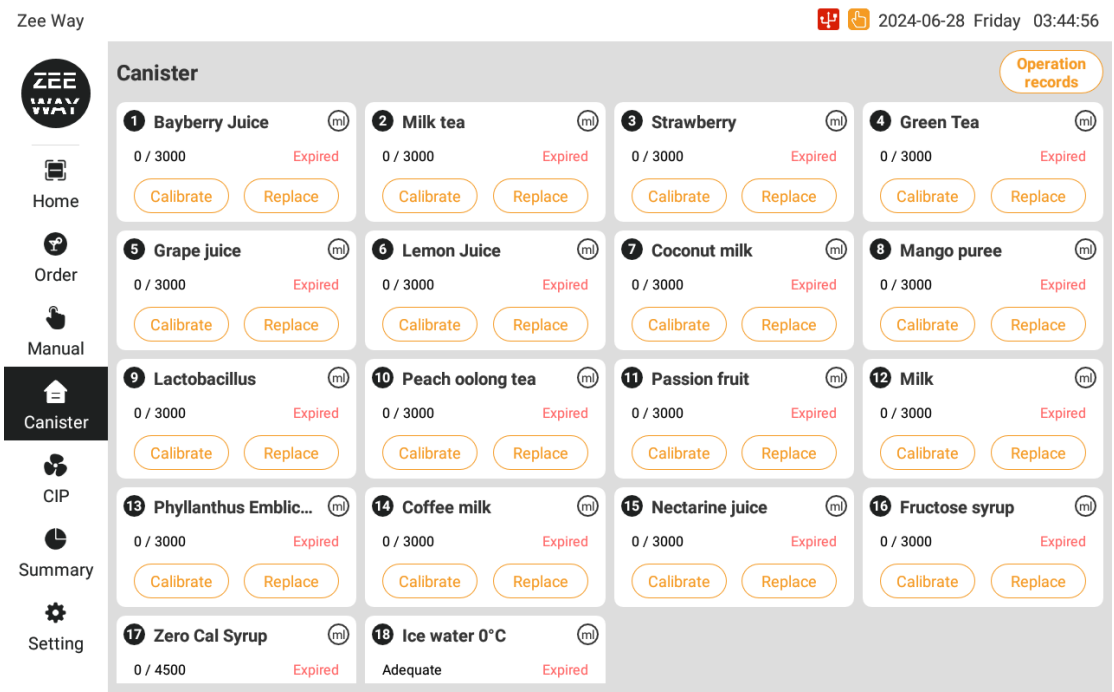

Zee Way
2024-06-28 Friday 03:44:56
Home
Order
Manual
Canister
CIP
Summary
Setting
Canister
Operation records
1 Bayberry Juice 0 / 3000 Expired Calibrate Replace
2 Milk tea 0 / 3000 Expired Calibrate Replace
3 Strawberry 0 / 3000 Expired Calibrate Replace
4 Green Tea 0 / 3000 Expired Calibrate Replace
5 Grape juice 0 / 3000 Expired Calibrate Replace
6 Lemon Juice 0 / 3000 Expired Calibrate Replace
7 Coconut milk 0 / 3000 Expired Calibrate Replace
8 Mango puree 0 / 3000 Expired Calibrate Replace
9 Lactobacillus 0 / 3000 Expired Calibrate Replace
10 Peach oolong tea 0 / 3000 Expired Calibrate Replace
11 Passion fruit 0 / 3000 Expired Calibrate Replace
12 Milk 0 / 3000 Expired Calibrate Replace
13 Phyllanthus Emblic... 0 / 3000 Expired Calibrate Replace
14 Coffee milk 0 / 3000 Expired Calibrate Replace
15 Nectarine juice 0 / 3000 Expired Calibrate Replace
16 Fructose syrup 0 / 3000 Expired Calibrate Replace
17 Zero Cal Syrup 0 / 4500 Expired
18 Ice water 0°C Adequate Expired

Fig. 4.4

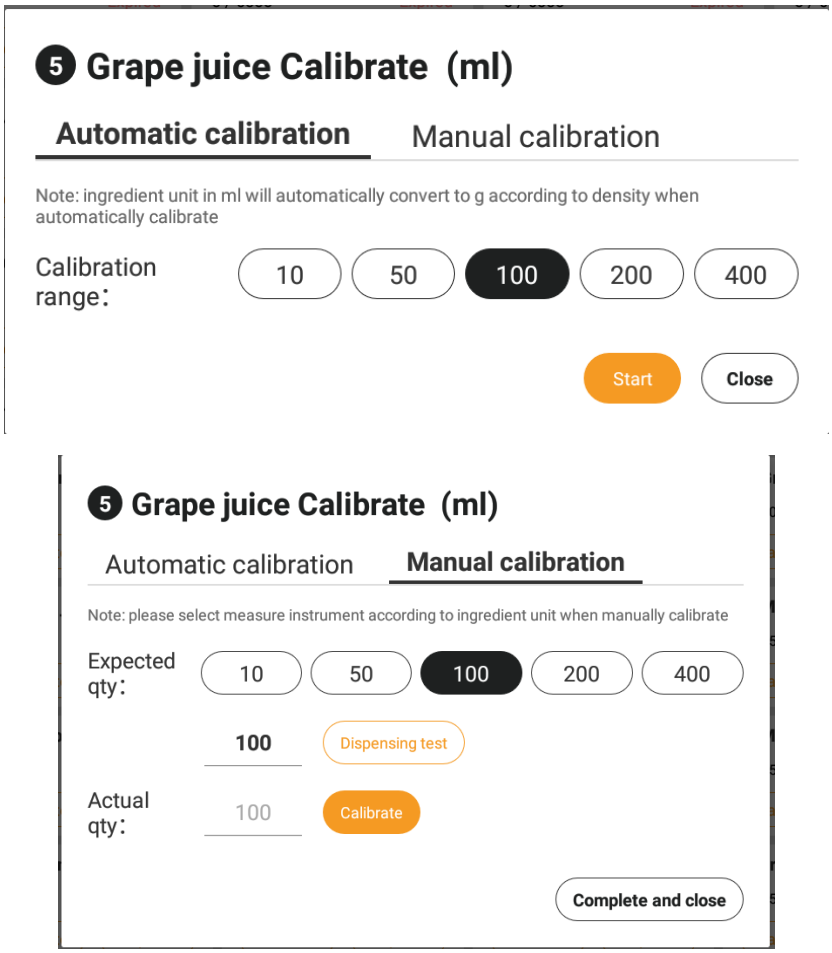

5 Grape juice Calibrate (ml)
Automatic calibration
Manual calibration
Note: ingredient unit in ml will automatically convert to g according to density when automatically calibrate
Calibration range:
10
50
100
200
400
Start
Close
5 Grape juice Calibrate (ml)
Automatic calibration
Manual calibration
Note: please select measure instrument according to ingredient unit when manually calibrate
Expected qty:
10
50
100
200
400
100
Dispensing test
Actual qty:
100
Calibrate
Complete and close

Fig. 4.5

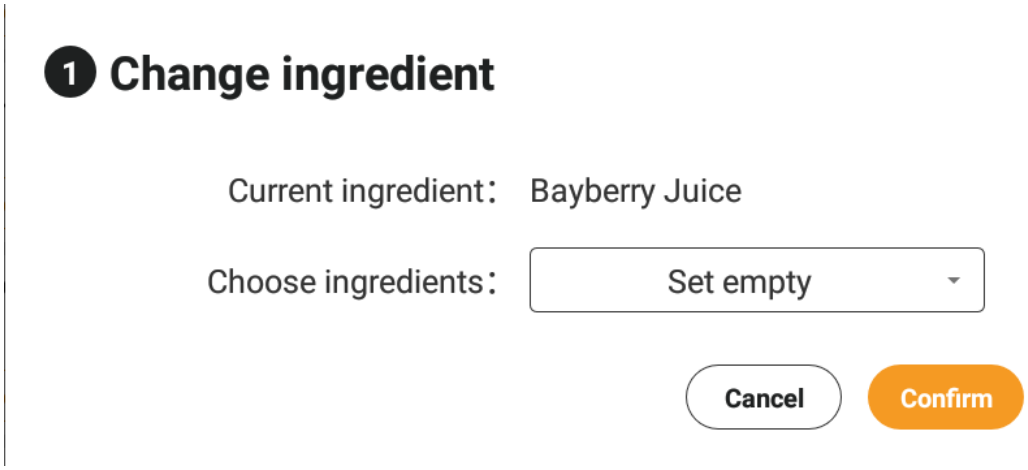


Fig. 4.6

4.3.4 Machine Cleaning

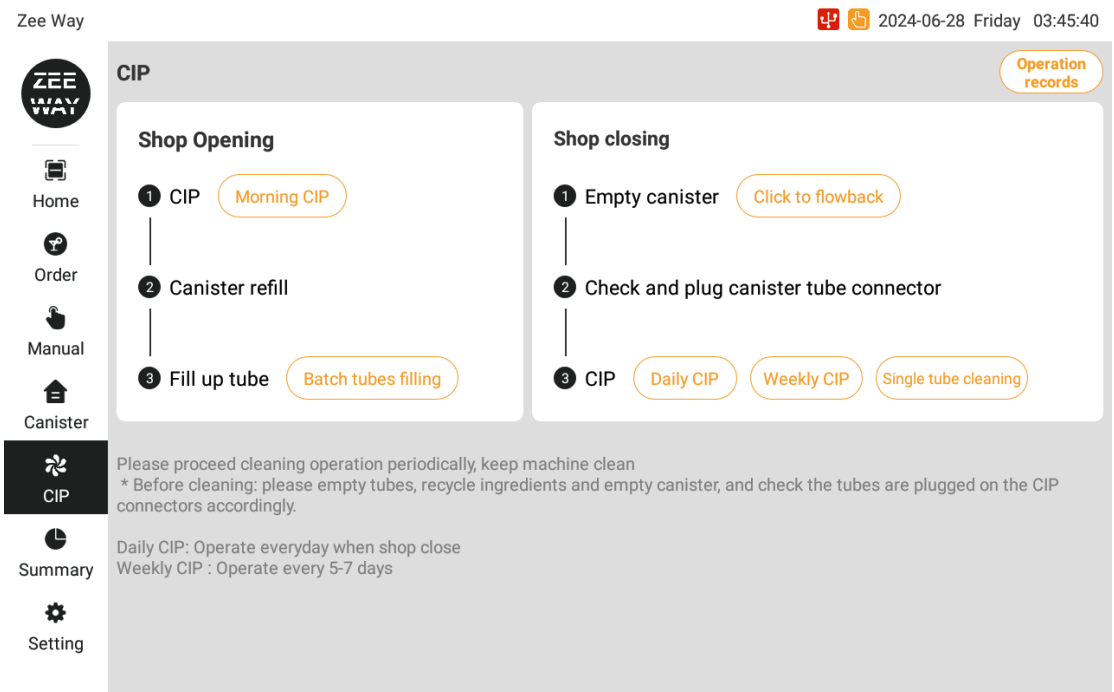
Machine cleaning operations during store opening and closing

➢Batch tubes filling: the canister is subject to one-key tubes filling and the ingredients are fully filled from the canister to the machine dispensing port. After initialization, the state is changed to be completed.

➢Morning CIP: operate every morning to wash away the remaining water in the tubes after proofing and cleaning last night.

➢Daily CIP: operate after closing every day, once a day. Prepare the disinfectant (5L cold water +1 disinfecting tablet), hot water (30L, hot water temperature: 60-70°C) and drainage funnel (or put the drainage pipe into the sink). The operator can start cleaning the machine when the work before cleaning is ready.

➢Weekly CIP: operate once every 3-5 days. Prepare the disinfectant (5L cold water + 1 disinfecting tablet), disincrustant water (5L hot water + 1.5 spoon disincrustant powder), hot water (30L, hot water temperature: 60-70°C) and drainage funnel (or put the drainage pipe into the sink). The operator can start cleaning the machine when the work before cleaning is ready.



4.3.5 Summary

➢Ingredient usage data (Fig. 4.7)

a. Usage of ingredients on the current day

➢Order data (Fig. 4.8)

b. Record the order data on the current day.

➢Order summary

a. Count the order data within a two-hour interval.

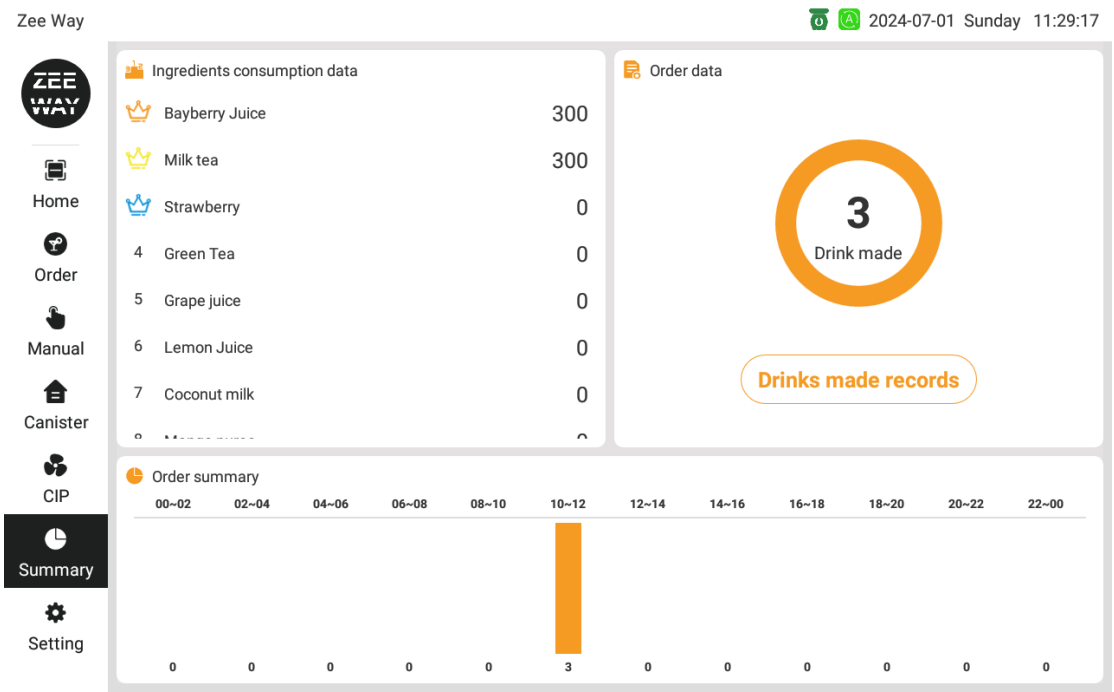


Fig. 4.7

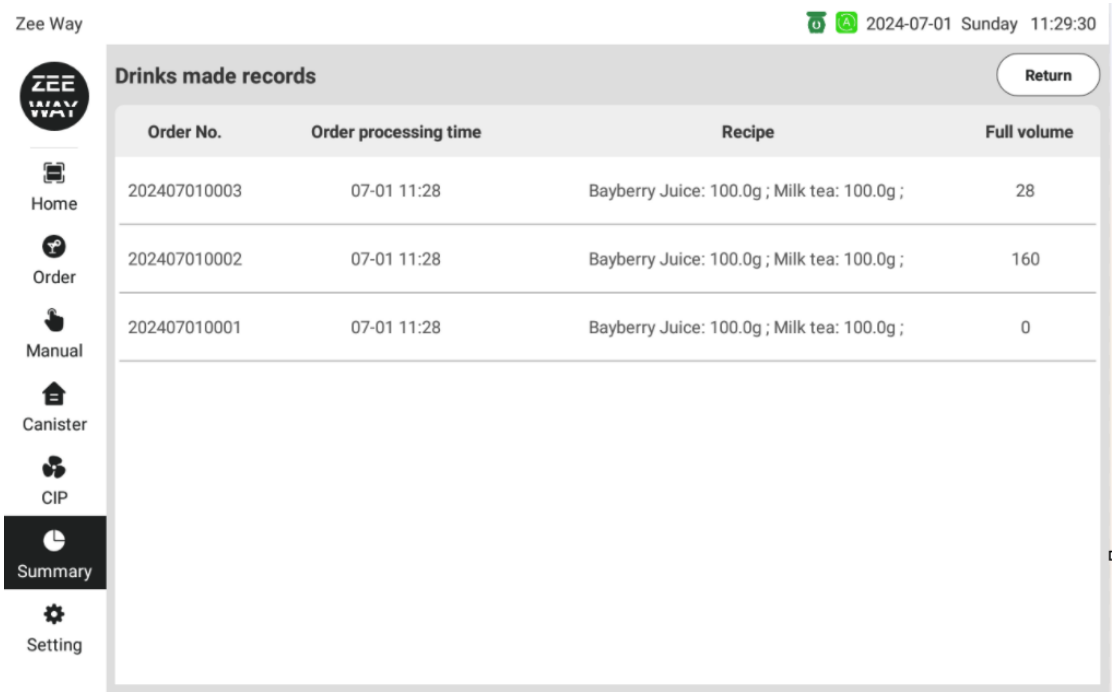


Fig. 4.8

4.3.6 Setting

➢ Reset: After the machine is powered off, if the tubes filling operation has been carried out, click Reset to enable the machine to run normally. (Fig. 4.8)

➢ Ingredient shortage threshold: used to configure the refill reminder threshold of the canister, and remind the user of refill when the remaining amount reaches the set

amount (Fig. 4.9).

- Switch manual/automatic
- Customize: to set the theme color of the system and manually refresh the LOGO
- Synchronization: synchronization of canister and formula information
- Exit: click Exit to exit the program.

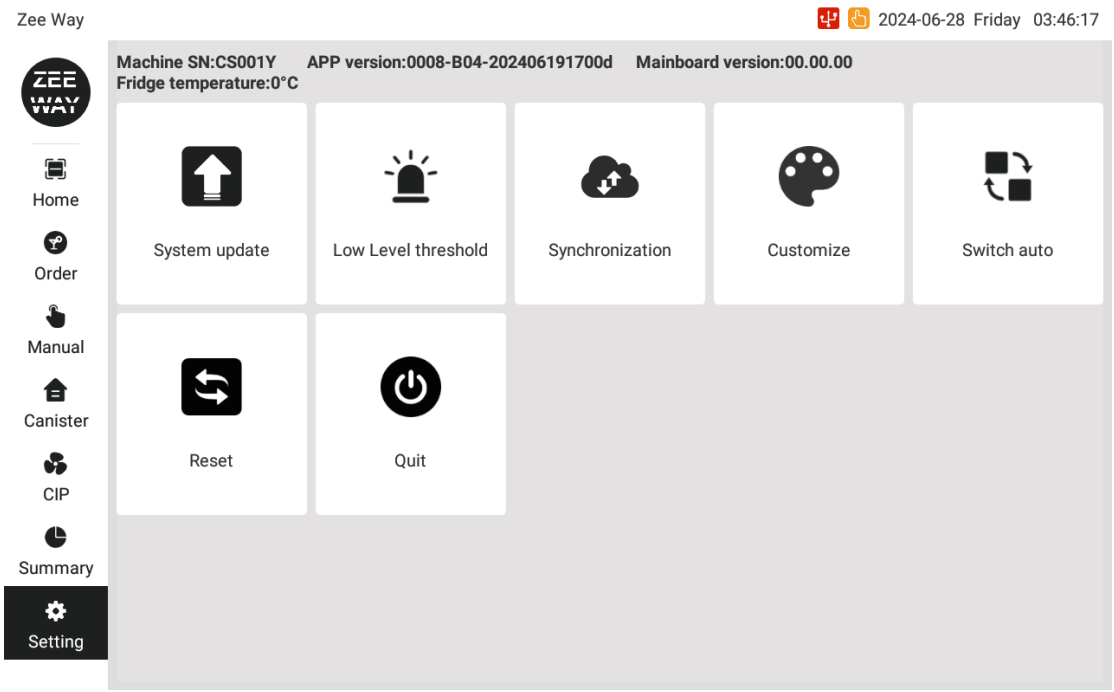


Fig. 4.8

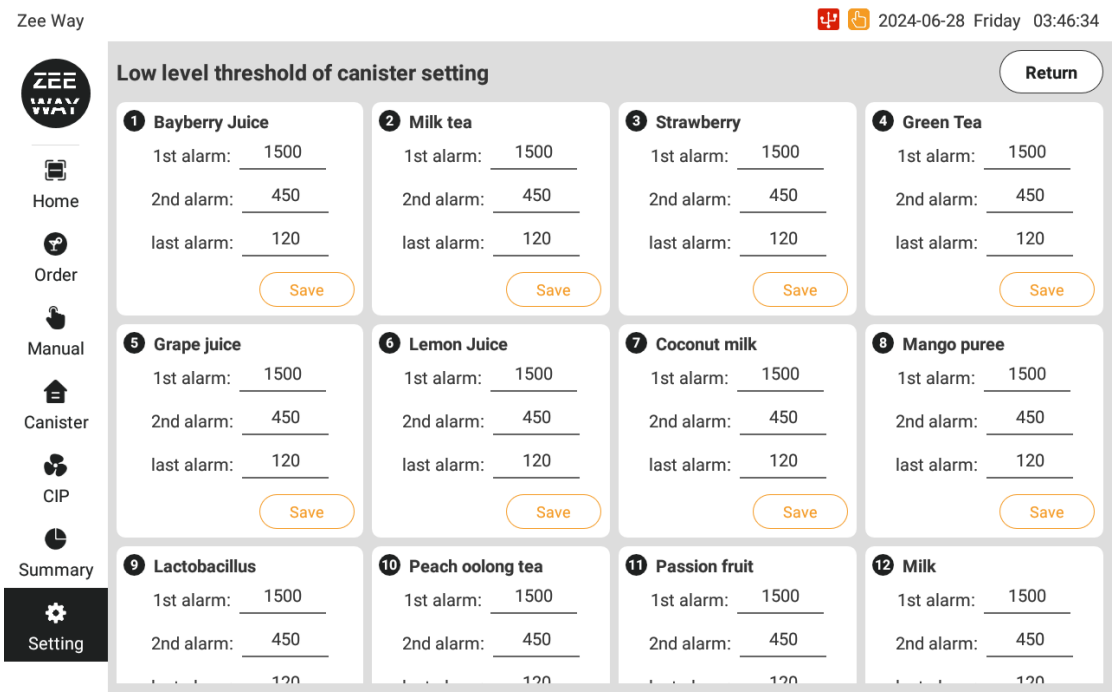
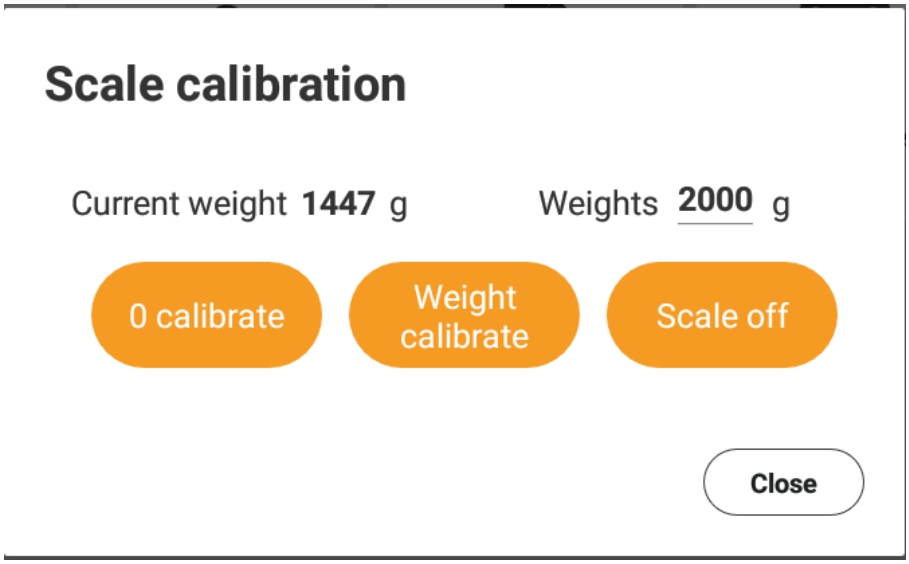


Fig. 4.9

4.3.7 Scale Calibration (scale presented mode)



- Current weight: display the current weight.
- Weights: set the weights.
- 0 calibrate: reset the scale.
- Weight calibrate: calibrate the current weight as the weights.
- Turn on scale: turn on/off scale. After turning on the scale, enter the scale presented mode, and the operator can use the automatic calibration of work order and single ingredient automatic calibration functions.

4.4 Nameplate

The basic information about the machine will be indicated on the nameplate fixed to the frame of the machine. As shown in Fig. 3.1: (This reference figure is the identification nameplate of the bubble tea machine, the parameters are for reference only, and the actual parameters are subject to the machine identification nameplate.)

V. Safety

5.1 General Instructions

● The manufacturer fixes the safety device on the machine to greatly avoid accidents in the daily operation of the machine.

● The Buyer must confirm that the machine is properly used by the person designated to operate, maintain, clean, repair or operate the machine.

● The Buyer must assess (train) the workers responsible for this responsibility in advance:

(1) Suitable and competent (refer to professional operating requirements).

(2) Read and understand this manual.

(3) Receive appropriate training and information on how to safely complete the assigned tasks.

(4) Receive proper training on how to use the machine properly.

5.1.1 Operation Instructions

The following instructions shall be followed:

Dangerous areas: Any proximity to the inside of the machine or the area inside the machine can endanger human health and safety.

5.2 General Safety Information

Read the following safety precautions carefully:

(1) Prepare the safety rules and instructions according to the manufacturer's instructions and install the machine.

(2) Ensure that the working area is equipped with sufficient lighting.

(3) Assign experienced and skilled personnel to carry out assembly, operation, maintenance and other activities related to the machine; and ensure that only specialized tools and suitable devices are used according to the instructions provided.

(4) Ensure effective grounding of the machine; check whether the value marked on the machine nameplate is consistent with the power supply value of the Buyer's factory before connecting to power.

(5) Do not wear any loops, chains, ribbons and other items easily entangled with moving parts.

(6) Do not make any changes or technical modifications that affect the safe operation of the machine; such modifications can only be carried out by the professionals of Zhiyin Technology, otherwise the manufacturer will not take responsibility for any consequences.

(7) Do not arbitrarily modify or add devices to the machine without permission.

(8) Do not touch the moving parts.

(9) Lock the opening of the electrical panel and provide special signs for dangerous areas.

(10) Do not replace electrical systems without regard to safety devices.

(11) Don't operate the machine without safety protection.

(12) Do not remove or replace safety devices.

(13) Carefully read and follow the identification and nameplate on the machine, do not cover the identification, and be sure to replace the damaged identification in time.

5.2.1 Precautions before and after Production

(1) The machine must not be left unattended while it is running.

(2) Be very careful when the machine is running.

(3) Do not attempt to remove materials or appliances while the machine is working.

(4) Unauthorized persons are not allowed to use or stand near the machine while it is working; only one operator is allowed to operate the machine: therefore, we recommend that the Buyer should prohibit unauthorized persons from entering the dangerous areas of the machine.

(5) Notify all the personnel working on the machine (if there are other workers) before starting the machine each time.

(6) Opening or removing safety devices for slow operation is allowed only when the machine is inspected or adjusted within a strictly limited period of time.

(7) Before controlling the slow operation of the machine, confirm that no person or object is in the dangerous area.

□ Each time the machine starts, verify that all parts and components are installed safely and properly.

□ Disconnect the main power supply connection at the end of each production cycle.

5.2.2 Repair and Maintenance Matters

(1) Notify all the personnel working on the machine (if there are other workers) before starting the machine each time.

(2) Disconnect the main power supply connection before maintenance. Lock the main switch in the "OFF" state to avoid unexpected machine restart.

(3) Remove all foreign items before restarting the machine.

(4) Opening or removing safety devices for slow operation is allowed only when the machine is inspected or adjusted within a strictly limited period of time.

(5) Before controlling the slow operation of the machine, confirm that no person or object is in the dangerous area.

 Do not use any sharp tool to scrape off the residue on the machine.

 Prevent unauthorized personnel from intervening during maintenance or repair.

(6) Before restarting the machine after maintenance or repair, the followings shall be checked:

 All adjustments are completed in place.

 All components are properly replaced and installed.

 The machine can work safely.

 The safety protection device can work effectively.

 No item is left on the machine.

5.3 Work Console

In the production process, the responsibilities of the machine operator are as follows:

(1) Visually inspect and patrol the machine in the production process.

(2) Check the machine according to the parameters displayed on the operation panel.

(3) Replenish the ingredients required for the machine production.

(4) Clean and wash the machine.

5.4 Work Console

(1) Before on-site commissioning of the machine, the Buyer shall train and select personnel to operate the machine according to the conditions required for operators listed below. All personnel shall:

 Read and understand this manual.

 Be educated and able to execute and complete tasks properly and safely.

 Be specially trained and qualified in the proper use of the machine.

(2) This type of operators must execute the specific operations with the most accurate and safest attitude: therefore, each assigned operator must uniquely execute his assigned task. Failure to follow these recommendations will result in failure to achieve the expected results and endanger the machine and operator safety. When the engineers dispatched by Zhiyin Technology execute installation and commissioning of the

machine, they will provide training to the Buyer and the Buyer's personnel and give advices on the operation of the machine.

Machine operator

The manual and automatic personnel who are able to operate the machine can use the controls and instructions on the control panel and the operation panel. The operator can only reset the machine but cannot modify or repair it (machine start, stop and management), and the operator is allowed to refill the ingredients used for production of the machine.

Technical consultation

These devices can be serviced (modified, repaired or replaced) by a technical engineer assigned by the manufacturer or the manufacturer of commonly used electrical components (for example, PLC). It is not allowed to change the machine running program.

5.5 Safety Device

The section "Safety device" introduces accident protection devices and on/off buttons.

5.5.1 General Instructions

Accident protection device

The machine has a movable protective door fitted with a limit switch. When the protective door is opened while the machine is operating, the machine will automatically stop to avoid any danger to the operator. The machine cannot restart until the protective door is closed in place.

In addition, there are fixed mechanical protection plates to protect the moving parts or dangerous parts (moving parts) of the machine. Only technicians can open these doors, and the main power supply must be disconnected in advance.

On/off button

The on/off button is installed on the machine control panel (or removable operation panel).

The machine's power switch button can stop the machine in case of emergency. When it is pressed, the machine will shut down, and when it is pressed again, the machine will start.

VI. Installation

The following agreement based on the scope of equipment supply describes the installation items:

Joint responsibility of the Buyer and the Seller

(1) Safety risk assessment (if required).

(2) Personnel safety.

Installation of Seller's equipment

1. According to the agreement between both parties, the person in charge of execution of the entire on-site installation process is designated, and is only responsible for on-site tubes connection and commissioning work.

2. Machine positioning, assembly and commissioning.

Buyer's scope of responsibility

(1) The layout based on the Buyer's requirements and the Seller's specifications shall ensure that the on-site dimensions conform to the actual dimensions.

(2) The filtered water and direct drinking water shall be connected to the machine inlet based on the Seller's requirements for tubes adaptation connection.

(3) It shall be connected to the electrical cabinet of the machine according to the voltage, frequency and stability required by the Seller.

(4) The machine shall only be operated in the presence of one or more Buyer's equipment operator(s) sufficiently trained or with sufficient experience. The Buyer is responsible for ensuring that trained and qualified operators are competent to operate the machine during testing and after the customer's final acceptance.

VII. Preparation before Production

Machine Start-up

1. Insert the power plug of the machine to the corresponding socket

2. Press the "On button". If the on button indicator is lit, it indicates successful power-on

- Check whether the machine is normal.
- Start the order program automatically, and display the program main interface.
- Fill each canister fully according to the canister information and connect the dispensing connector to the dispensing interface.

● The corresponding ingredients of the specific canister level are subject to the display on the screen.

● Place a shaker cup at the dispensing port, click the "Machine" button on the touch screen, and click "Canister initialization".

● Switch to "Automatic mode", and the machine starts to automatically accept orders.

VIII. Cleaning

8.1 Cleaning of Machine

8.1.1 Short CIP (daily)

1. Click the front screen to switch to manual mode.

2. Take out the liquid canister and the insulation barrel, and connect the quick plug connector to the CIP cleaning connector.

3. Place the cleaning cup at the dispensing port, and place the drainage pipe in the sink or directly connect it to the drain outlet for drainage.

4. Put 1 disinfectant tablet in a 5L container, mix them with 5L cold water, and put the disinfectant suction tube into the disinfectant container.

5. Click "CIP" on the front screen to enter the cleaning interface, and click "Daily CIP" to automatically clean the dispensing tube.

6. After short cleaning is completed, pop up a window to confirm it, and wipe the refrigeration chamber with a disinfection cloth.

7. Use a brush to clean the liquid canister and the insulation barrel, and then turn it upside down to dry it.

8.1.2 Long CIP (once a week)

1. Click the front screen to switch to manual mode.

2. Take out the liquid canister and the insulation barrel, and connect the quick plug connector to the CIP cleaning connector.

3. Place the cleaning cup at the dispensing tube, and place the drainage pipe in the sink or directly connect it to the drain outlet for drainage.

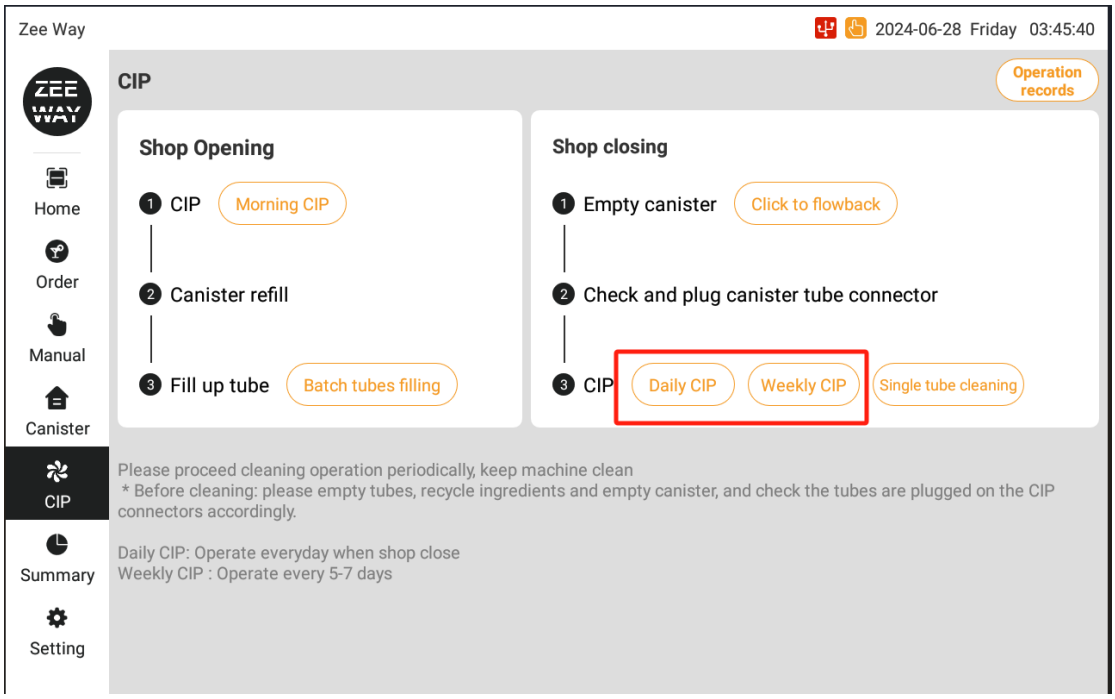
4. Put 1 disinfectant tablet in a 5L container, mix them with 5L cold water to prepare disinfectant water, and put the disinfectant suction tube into the disinfectant container;

5. For disincrustant, use a 5L container to mix 1.5 spoons of disincrustant powder with 5L hot water, and put the suction tube into the container.

6. Click "CIP" on the front screen to enter the cleaning interface, and click "Long CIP" to automatically clean the dispensing tube.

7. After long CIP is completed, pop up a window to conform it, and wipe the refrigeration chamber with a disinfection cloth.

8. Use a brush to clean the liquid canister and the insulation barrel, and then turn it upside down to dry it.



IX. Maintenance

Read all the safety rules of the automatic vegetable feeder operation instruction manual carefully when the machine is maintained and serviced!

9.1 Maintenance Safety Precautions

➢When the machine is faulty and the operator needs to enter the working area for overhaul and maintenance, the equipment must be powered off before the professional personnel enter the working area for overhaul and maintenance;

➢When entering the working area, the operator shall hang a warning sign " Maintenance in progress, no closing" on the equipment;

➢When the wires and cables are damaged, they shall be replaced immediately to prevent electric shock accidents;

➢During repair of the machine, the operator shall not stand in the working area of moving parts to prevent mechanical injuries caused by power loss;

➢The machine must be maintained in a timely manner and in strict accordance with the relevant safety operation regulations specified in the Operation Manual.

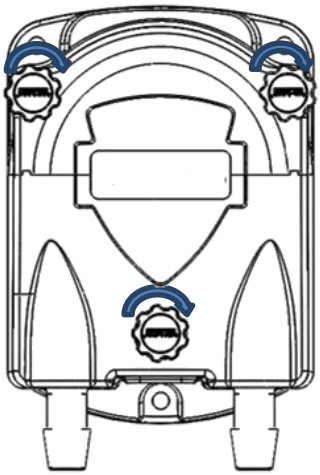
9.2 Replacement of Peristaltic Pump Silicone Tube

●Switch the module to manual mode or machine power-off.

●Unscrew the fixing screw of the peristaltic pump head cover. Note that the blue arrow indicates the opening direction.

●Take out the silicone tube and replace the old pipe. Tighten the ties at the connection between the pagoda straight connector and the silicone tube.

●Turn the peristaltic pump rotor and screw in the new silicone tube.



Peristaltic Pump

9.3 Monthly Inspection Items

Monthly Maintenance Items			
Maintenance Items	**Location**	**Maintenance Frequency**	**Maintenance Standard**
Solenoid valve suction	Solenoid valve	Once a month	Normal solenoid valve suction.
Power cord	Socket for plug-in head	Once a month	No loosening of power cable connection.
Peristaltic pump		Once a month	Normal rotation, no leakage

9.4 Annual Inspection Items

Annual Maintenance Items			
Maintenance Items	**Location**	**Maintenance Frequency**	**Maintenance Standard**
Connection of moving parts	Screws of moving parts	Once a year	Firm screws of moving parts.
Wiring terminal in the electrical box	Electric cabinet	Once a year	Solid connection, no aging phenomenon

X. Common Faults and Solutions

Abnormal information and handling in use of machine

Notes:

Type 1: Motor alarm

Type 2: Communication alarm

Type 3: Sensor alarm

No.	Type	Contents	Causes and measures
1	2	Abnormal order	1: No initialization operation by the user; 2: The machine is in manual state; 3: Syrup dispenser failure; 4: PCB failure; 5: Android screen failure;
2	1	The peristaltic pump cannot rotate.	1: Peristaltic pump failure; 2: DC motor drive board failure; 3: Switch power supply failure; 4: PCB failure;
3	1	The syrup dispenser does not dispense sugar.	1: Syrup dispenser shortage alarm; 2: Syrup dispenser failure;
4	3	No alarm prompt is given for ingredient shortage.	1: Ingredient detection sensor failure;
5	4	No operation alarm indicator is lit.	1: Switch power supply failure; 2: PCB failure;
6	5	The machine cannot be turned on normally;	1: Leakage protector failure; 2: Intermediate relay failure; 3: AC contactor failure;
7	5	Android screen is black.	1: Android screen failure;
8	5	Cold water is not available for CIP cleaning.	1: Water inlet valve failure; 2: The disinfection valve is faulty and not tightly closed, resulting in failure in pumping inlet water. 3: The disinfection valve is faulty and not tightly closed, resulting in failure in pumping inlet water.

⚠ **Note: When an exception occurs, look up the fault in the above table according to the situation.**

⚠ **Note: Do not press the liquid crystal hard, otherwise it may cause failure.**

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.

Any Changes or modifications 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 equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator & your body.