GUANGZHOU JETINNO INTELLIGENT EQUIPMENT CO., LTD

Address：4TH FLOOR, DEHAO INNOVATIVE PARK, NO.2,
RUITAI ROAD, HUANGPU DISTRICT, GUANGZHOU, CHINA
(86) 020-32038721 (86) 400-017-9997
www.jetinno.com

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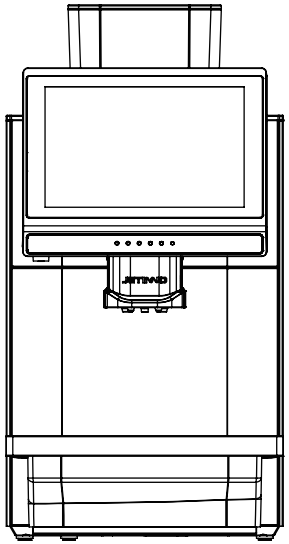

JL36 series coffee machine

Instruction Manual

Read the manual carefully before use and keep it safe

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1 Introduction

1.1 Welcome to use

This user manual introduces the JL36 series product information and usage. If the coffee machine is not used in accordance with the relevant instructions in this manual, we will not be responsible for any losses caused by it. However, the user manual may not include all intended uses! For more information, please contact our customer service.

The performance of the equipment depends on proper maintenance and use. Please read the user manual carefully before the first commissioning, and keep the manual properly for reference at any time.The models applicable to this specification: JL 36 A and JL 36 B.

Wish you have a good time to use it!

1.2 Logos and symbols

See also the "General Safety Tips" section.
The following signs and symbols are used in the instruction manual to indicate hazards 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 dangerous situation, may cause minor injuries.
· Measures to prevent such hazards must be observed.

Note
· Conditions exist that could cause damage to the machine.
· Measures to prevent such hazards must be observed.

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 exit location.
· Location (optional) to create 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.
· Be sure to follow the 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 is not working 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 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, and only ground coffee beans should be added to the manual addition port (or cleaning tablets should be added during cleaning).

Danger

Electric shock hazard. 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 a 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.
· 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.
· Only professional technical support personnel can replace the power cable.

Warning

· If the safety tips are not followed, there may be negligence 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 acidic substances.
· 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.S
· 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 ofdrinks, hot water and steam.

Caution

Hot surface. High temperature exists in the flow outlet position, ES brewer and boiler.
· Only allow contact with handles pre-designed for output.
· Clean the ES brewer only after the coffee machine has cooled.

Caution

Squeeze \ scratch hazard. There is a risk of being crushed by touching any moving part.
· Only handles pre-designed for output are 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 Hazard to the machine

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 bin, otherwise the residual coffee beans will absorb moisture 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 finisheddrink 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, otherwise it will cause the ES brewer to stick.
· If the coffee machine and its additional equipment are transported at a temperature below 10 ° C, the coffee machine and its additional equipment must be placed at room temperature for three hours after transportation, and then 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 JL36 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 formula, do not use other formulas.

3.2 Technical Data

Name parameters	
Model number	JL36
JL36A Dimensions/weight	300 (W) *580 (H)*520 (D)mm, 22Kg
JL36B Dimensions/weight	300 (W) *580 (H)*520 (D)mm ,20Kg
Rated voltage/frequency	AC220V-240V 50/60Hz
Basic configuration	JL36A-ST-MW / JL36B-ST-MW
Rated power	JL36A 3100W JL36B 1700W (Refer to the nameplate)
Daily production	100cup
External length of the power line	>1.5m
Coffee machine operating temperature/humidity	Temperature is 5°C-35°C, The relative humidity is less than 80%
Rated pressure	0.6MPa
Communication interface	USB;optional WIFI, 4G
Device display	10.1-inch display screen + a touch screen
Coffee Hopper capacity	1200g
Knife span	500kg
Wastewater volume	1L/Optional wastewater discharge
Coffee grounds box capacity	40 coffee grounds cakes (8g) , waste discharge optional
Hot water boiler, steam boiler	JL36A Thermal block, 1500W*2 JL36B Thermal block, 1500W*1
High water adjustment range	80mm-180mm
Fresh milk module	Yes
Fresh milk refrigerator	Optional
Water supply method	Standard:2L water tank, Bottled water;optional:8Lwater tank;drinking water;
Pump	JL36A:2pumps, 1 for ES 1for Steam JL36B:1 pump for ES
Payment system	Wechat, Alipay;Optional:external other MDB devices
Operating system	Android

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 Locations

Note

Hazard to machinery. 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 the machine is installed, ensure that the refrigerator with fresh milk has been placed forward for at least 24 hours
· The mounting surface must be stable and 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.

3.4.2 Climatic conditions

Note

· Hazard to the machines. The following climatic conditions are suitable for placing coffee machines. If these conditions are not guaranteed, the machine may be damaged:
· Please keep the surrounding temperature at 5°C -35°C。
· The maximum relative air humidity is 10% RH-80% RH。
· Coffee machines are designed for indoor use only. Do not use outdoors to prevent weather effects (rain, snow and frost)!

3.5 Power supply

3.5.1 3.5.1 Condition

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 mm^2), 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 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 can 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 Water intake conditions

Drinking water		
Water Pressure	0.1-0.6 MPa (1-6 bar) recommended	
Water inlet temperature	Minimum	Greater than 0°C
	Maximum value	30°C

3.7 Installation

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 Operation

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 put your hand under the steam nozzle during output.

Caution

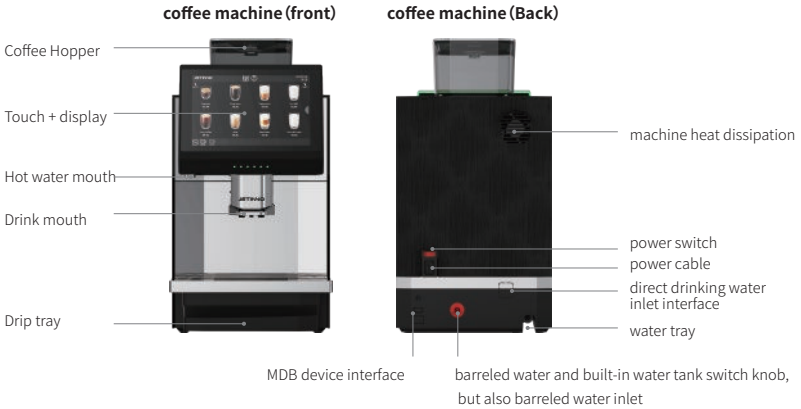
High temperature surface. Dangerous conditions that can cause burns. Drink outlets and water brewers present this hazard.
Do not grip the outlet of the drink or touch the surface of the boiling device while it is heating.

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.

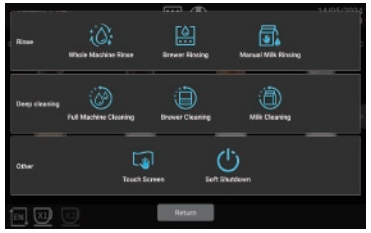
4.1 quipment introduction

4.1.1 Machine external operating unit



Product interface

Quick maintenance interface



Quick maintenance menu key includes: washing (machine washing, brewer washing, manual milk washing), deep cleaning (machine cleaning, brewer cleaning, milk road cleaning), other (touch screen, soft shutdown), functions.
Refer to the following chapter for the specific usage method.

4.1.2 Accessories

The spare parts with machine

Automatic coffee machine when supplying accessories e. g:

Graphic	Item name	Function	Product Parameter
	Manual	Used for coffee machine use reference	210mmx291mm
	Coffee maker, pack of consumable materials (seals, strainers, etc.)	For daily consumable replacement of coffee machine	Regular
	Wash the fine inner hole clearly	Use when cleaning the milk foam	Hair diameter 3mm * total length 21cm Hair diameter 6mm * total length 21cm
	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)
	Water pipe	For connecting to the bottled water	Routine

Optional accessories

Icon	Item name	Functional specifications	Product parameters
	Milk cold bin	For refrigeration and fresh use	External dimensions (width * depth * height): 220mmx400.5mmx400mm
	Fresh Granny box	Container for holding fresh milk	Food grade, 5L
	Coffee System cleaning pills	For cleaning the coffee maker brewers	2 g / tablet, 100 slices / can, 12 cans / box
	Coffee maker milk system cleaning pills	Coffee maker milk system cleaning pills	4g / slice, 120 tablets / vial, and 12 bottles / case
	drip disc efflux pipe	drip disc efflux pipe	/

5 Machine installation

5.1 Unwrap

After receiving the machine, cut off the nylon belt, remove the four clips and pull out the carton up; remove the foam, open the PE bag and place the machine on the flat table.

5.2 Remove the foam under the grinder

Push the mouth up to the end, pull out the drip plate, take out the foam below the mouth of the grinder.The machine has been tested before leaving the factory, so there will be a small amount of coffee powder, please feel free to use it.

5.3 Check before boot

Before starting the coffee machine, check whether the following preconditions are met.

- The main water valve is opened or the water is injected into the tank.
- The Coffee Hopper was emptied and inserted correctly.
- The water outlet is set correctly / drip tray placed correctly.
- The power cord has the power supply connected.

5.4 Add and connect

Pay special attention to the maximum amount added shall not contact with the container cap.

5.4.1 Connect water supply

Note

Water quality affects human health! The water source should meet the hygienic standards for domestic and drinking water.

- Pay attention to the sanitation condition of the water pipes.
- Clean related parts.
- The water source connected to the machine should be easy to operate.
- Direct drinking water to tighten the joint, in as to avoid water leakage.

1、External water source

Unscrew the lid, remove the connector from inside the machine, rotate the connector clockwise on the inlet valve interface, insert the inlet pipe into the interface, and install the blue buckle.

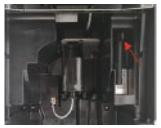
Note

A water pump operating without water may damage the machine.
Make sure that the main water valve is opened before startup.

Ensure sure the main water valve is closed.

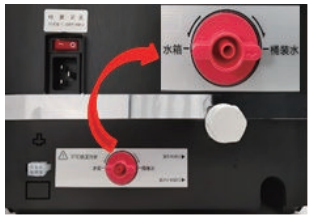
2、Connect the water inside

Pull out the water catch tray, take out the key, insert the lock hole of the tank cover, rotate clockwise, open the tank cover, raise the tank upward, inject clean water into the tank, and load the tank back to the machine. The machine has a water level detection board and a water shortage screen.



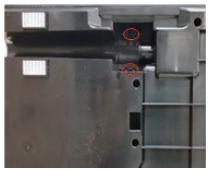
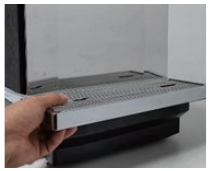
3、Barrelled water

Open the bottled water and the built-in water tank to switch the knob- -> The arrow points to the bottled water, remove the white pipe from the machine, and insert the tube into the interface until it is inserted to the bottom. Put the other end into the bottled water.



5.4.2 Connect the wastewater discharge pipe

If the drainage function outside the drip tray needs to be connected to the waste water pipe, the waste water discharge pipe is installed at the bottom of the machine and fixed with 4 screws. The other end of the waste water pipe is inserted into the drainage pipe or water tank. Pull out the drip tray, plug out the drip tray, and load the drip tray back to the machine.

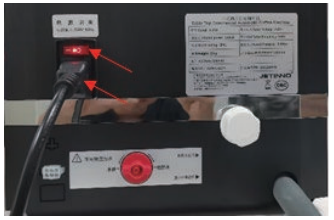
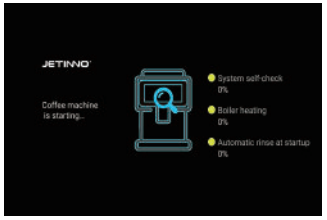
5.4.3 Connect fridge

Plug the female end of the refrigerator power cord into the socket of the machine; plug the other end of the power cord into the socket of the power supply; open the refrigerator door, take out the rubber plug, insert the milk tube into the interface on the left side of the refrigerator, straighten the milk tube, and close the refrigerator door.

5.5 Power on

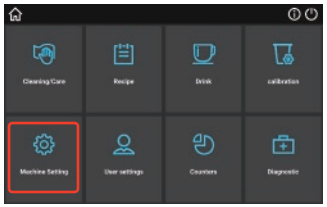
5.5.1 Coffee machine

Plug the female end of the machine's power cord into the machine's socket; plug the other end of the power cord into the power socket; check the machine's power connection and turn on the power switch. The machine starts, displays the main interface, and begins heating. When the required temperature is reached, the machine is ready.

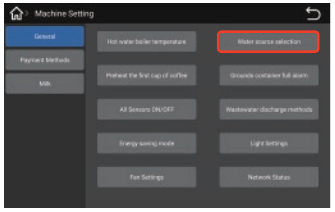
5.5.2 Machine setting

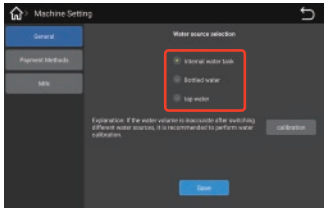
Long press, in the upper left corner of the screen, enter the password in the pop-up dialog box: test9527, click "OK", click "Machine Settings"
Machine settings include: regular, payment method, fresh milk options
General function: including the following functions: hot water boiler temperature, water source selection, the first cup of coffee preheating, waste residue full alarm, all sensor switches, waste water drainage mode, energy saving mode, lamp setting, fan setting
Payment method: free, QR code payment, cash, MDB swipe card
Fresh milk: fresh milk system setting, the factory has been set up.



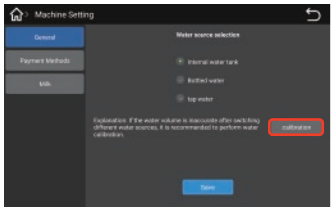
5.5.3 Confirmation of water source method

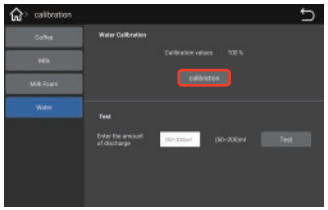
In the pop-up interface, select "General" and click "Water Source Selection" to select the correct water supply method (corresponding to the actual water source connection method)



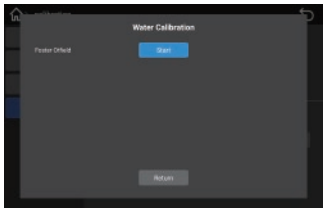


Using different water sources, the water source needs to be calibrated. Click the "Calibration" button. In the pop-up calibration interface, select "Clean Water" and click the "Calibration" button.

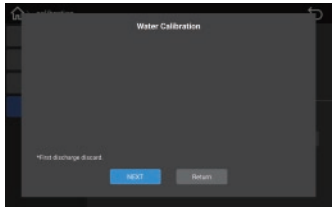


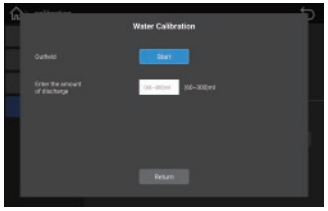


Place the empty cup (more than 300ml) under the hot water outlet and click "Next"; In the pop-up interface, click "Start" button.

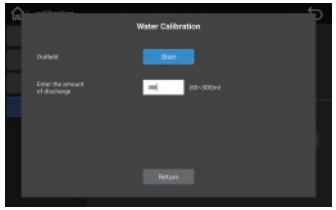


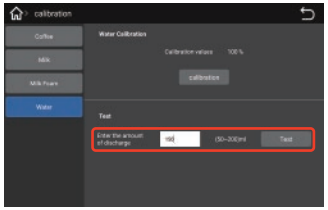
When the water is out, empty the water in the cup and put the cup back under the mouth and click "Next"; In the interface, click "Start" button. When the water is out, take the cup with water and read the value of the hot water in the cup.





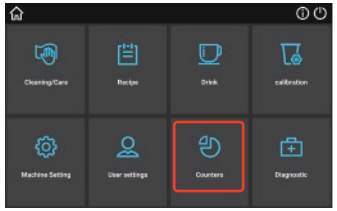
Enter the real value into the blank behind the screen "input quantity" and click "Finish it."Empty the water in the measuring cup, Place the measuring cup back to the hot water under the mouth, In the screen, below "Test", "Enter Out-> 50-200ml", Input the amount of water to be tested (e. g. input 100ml),Click the “Test” button, When the water is out, take off the measuring cup and the eye reads out the value of the hot water in the value of the test, When approaching the test value, the error is very small and the water quantity has been calibrated. If the error is very large, please do the water quantity calibration again.

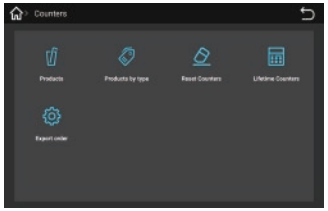




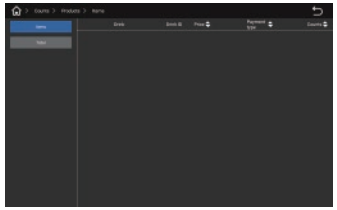
5.5.4 Counting

Enter the background of the machine and click "counter". In the pop-up dialog box, drink count, count by drink type, reset counter, life counter and order export functions include.

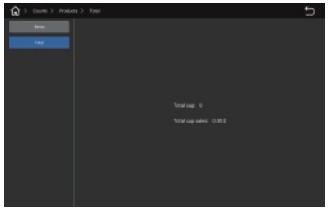




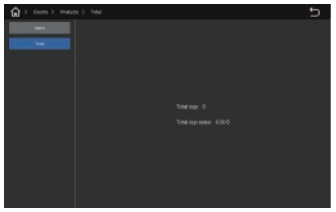
Counting interface by drink type

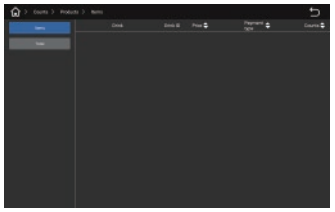


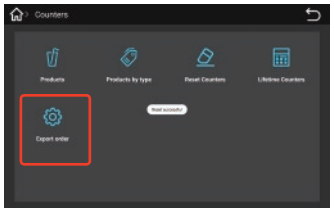
Reset the counter interface



Count the life counter bydrink type



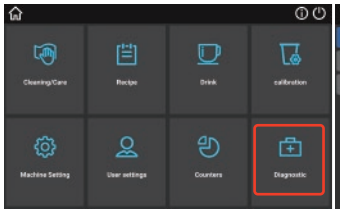


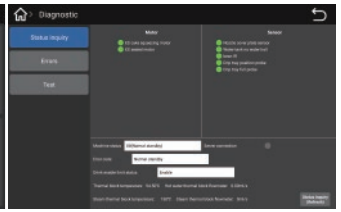


Click on "Export order", After a successful operation, the data will be imported into the internal storage of the machine.Exit the APP and copy it out in the specified folder below the Explorer.

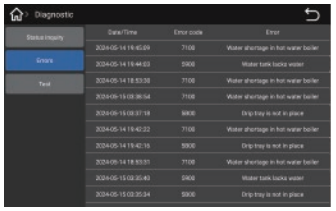
5.5.5 Diagnose

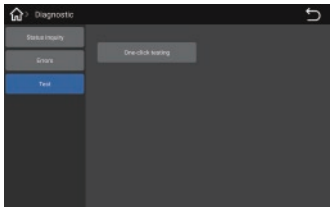
Long press, The upper left corner of the screen, Enter the password in the outgoing dialog box：test9527, Click “OK”.





Enter the background management interface, Click "Diagnostics", Diagnosis features include status query, fault, testing。Status query: The user can check the status of all the parts of the machine here；

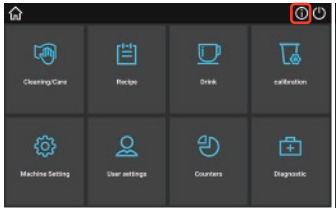


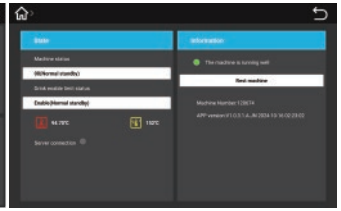


Error-Current error list：The user can check for the current fault；Test-> One-click test, It is mainly used for one-key test function before factory test, including sensor test,drink production test, water source test, cleaning test, etc.

5.5.6 Machine state

Enter the background management interface, Click on the information icon, Go to the “Status Details”, follow the machine to do the process；Click the "Machine reset" button, The machine will automatically re-detect it.





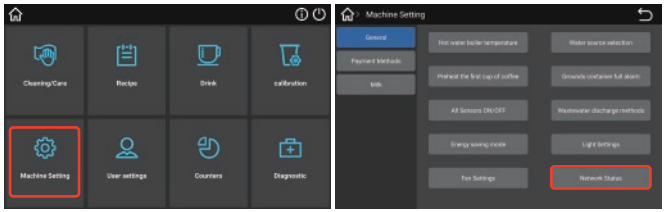
6 First run

6.1 Linked network

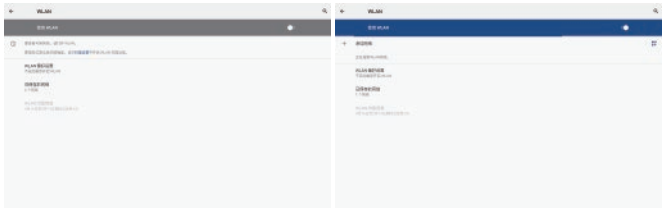
Inside the machine, Remove the signal receiver (option parts).Open the glue plug on the left side of the display screen, Insert the signal receiver into the first USB port.

Long press the upper left corner of the screen, enter the password in the outgoing dialog box,the password：test9527, click“ok”.

Enter the background management interface, click“settings”, select“Common”, Click“Network status”.



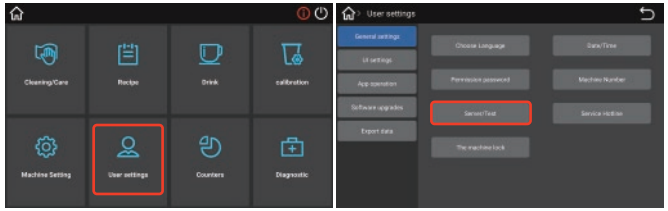
Select the Wifi, enter the password in the pop-up interface, click“connect”.After connected, click the arrow on the upper left corner of the screen,back to the machine management background.



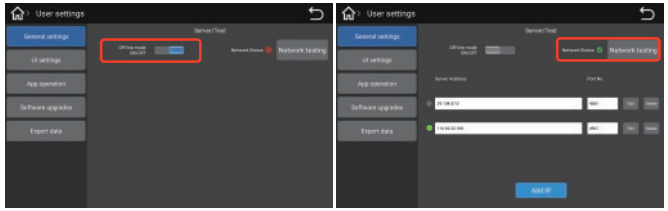
Tips：When used the offline mode, you can ignore the network without connection.

6.2 Connect the server

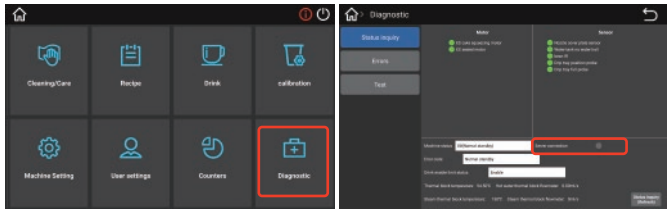
Click“User settings”->“general setting”, Click“Server/remote”button.



Click in the interface“Offline mode open/close”and turn off the offline mode, then the server address and the port number are displayed, confirm whether the IP address and port are correct, or add new IP address and port.Click the back button on the upper right corner of the screen, return to the previous level menu.



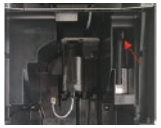
Click "Diagnostics"->"Status query", check：sever connect statue；The service connection status appears in green●, means the server connect success；the service connection status is gray●, means the server connect fail,need to contact local operator or agent to check whether this machine register on the server.



Tips：When used the offline mode, you can ignore the network without connection.

6.3 Fill the canister

Pull out the drip tray, remove the key, insert the key into the bean box cover, turn the key, remove the bean box cover; add coffee beans and cover the bean box cover.



Warning

The rotating disc of the grinder can cause injury.
Do not put your hand into the Coffee Hopper when the coffee machine is turned on.

Note

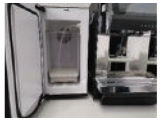
Adding a foreign body may cause a grinder blockage or damage to the grinding equipment!
Do not put any items other than coffee beans into the Coffee Hopper.

6.4 Fill the milk to the milk box in the fridge

Warning

Contamination of milk tubes may cause health hazards.
After installation commission or run again,need to clean.
Open the refrigerator door, pull out the milk tube, unplug the milk tube joint, take out the milk tube and milk box and rinse under the faucet, dry and put back to the machine.

Open the refrigerator door, remove the milk carton, remove the lid, pour the milk into the milk carton, and close the refrigerator door; inject the cooled milk into the milk carton if necessary.



Noted：The height of the fresh milk liquid level added in the milk box should be lower than the height of the outlet nozzle。
No fresh milk this ignored.

6.5 Commissioning and calibration

Grinder calibration

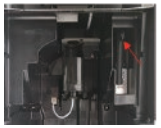
Note

Before adjusting the grinder, prepare (low value) electronic weighing!

Grinder thickness adjustment
Initial calibration empty coffee beans (Empty the residual powder before adjusting the grinder)

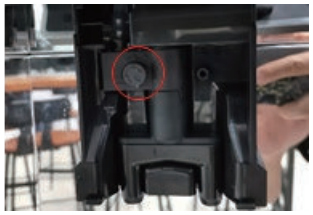
6.5.1 Grinder thickness adjustment

Take out the water drop, and take the key, insert the key into bean box, remove the lid of the ben box；Insert the key into the adjustment knob, press down to the bottom and rotate it, The larger the number of the gap, the thicker the grinding, the smaller the number of the gap, the finer the grinding.



6.5.2 Hot milk and milk foam

Press the lock on either side of the outlet mouth cover, Remove the nozzle cover assembly, adjust the knob, clockwise rotation, the temperature of the milk and the milk foam will rise, at the same time, the flow is reduced, as the flow rate slows down, the bubbles in the milk will become larger, with the possibility of splashing；anti-clockwise rotation, temperature of the milk and the milk foam will decrease, At the same time, the flow rate will increase, the flow rate will become faster, and the milk foam will be more delicate and thick. Recommended fine-tuning, the range is not easy to be too large.



6.5.3 Grinder calibration

Calibration, it' s the software function for the physical characteristic and baking degree of coffee bean.Before calibration,need to prepare electronic scale and cups.

Caution

Not doing the calibration will cause abnormal powder production by the machine! Before calibration, it is necessary to produce the powder first and fill the powder outlet of the grinder. Export dissatisfaction will lead to inaccurate calibration.

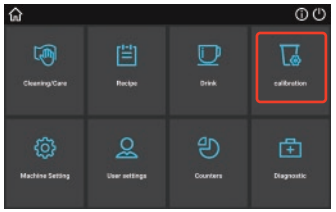
Note

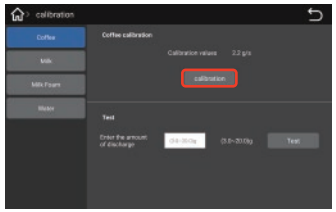
Because each part or material has different physical properties, so each time replace the canister motor or different coffee beans need to recalibrate.During calibration, the quantity in the canister/box should be greater than 1 / 3 of the volume of the canister/box.

Calibration step of Grinder:

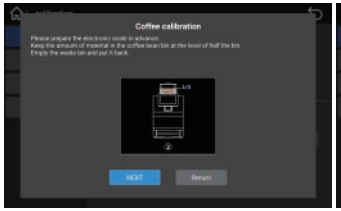
Long press the upper left corner of the screen, enter the password:test9527, Click "OK".

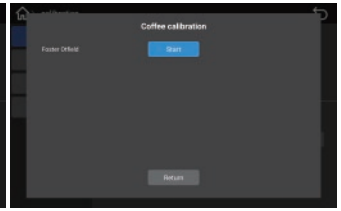
Enter the machine management background.Click the "Calibration" button, Click on the "Coffee" option, Click the Calibration button.



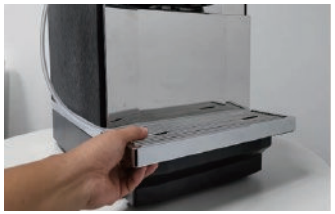


Follow the interface prompts, prepare the electronic scale, Coffee Hopper quantity to maintain half warehouse level, empty the waste bin and put it back in place, then click on the "Next" button, click the "Start" button in the pop-up interface.

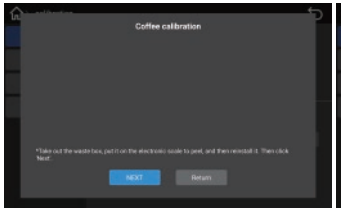


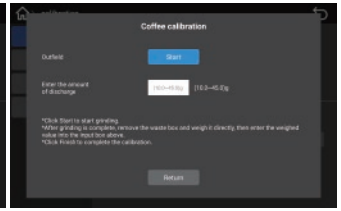


When the machine is end running, pull out a drop of water, then pull out the waste bin on the scale to weigh it (need to clean the weight of the waste bin to get the net weight of coffee powder).

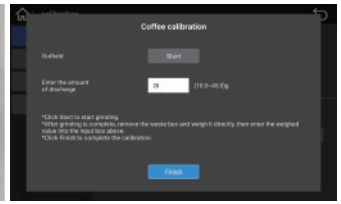


Put the waste bin back to machine。Click"Next step"button;click the "Start" button in the pop-up interface, start the grinding and wait for the grinding to finish, Pull out the drip tray and take out the waste bin.





Place the waste bin on an electronic scale and weigh it, then fill the weighing value in the blank of "input powder quantity". Click"finish"button.



6.5.4 Fresh milk calibration

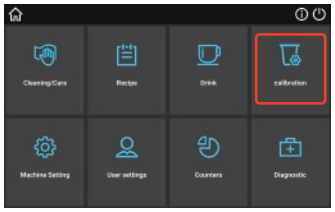
Different milk concentrations are different, and the fresh milk needs to be calibrated. Ensure enough fresh milk during calibration.

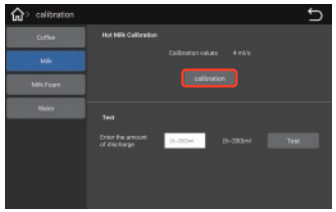
Fresh milk calibration steps:

Long press the upper left corner of the screen, enter the password:test9527, Click "OK".

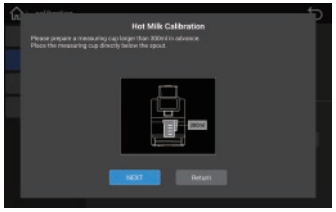
1、Hot milk calibration

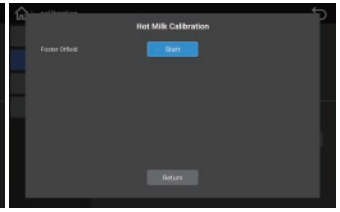
On machine management background, click "Calibration", "Fresh Milk" option and "Calibration" button.



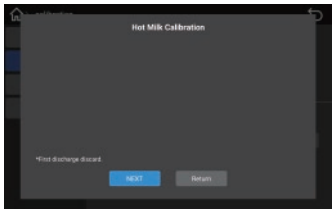


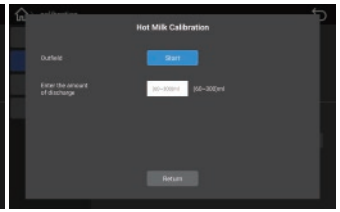
According to the interface prompts, prepare a 300ml measuring cup in advance, place the measuring cup directly under the outlet, then click "Next" button; click "Start" button, wait for the end of the program until the outlet stops feeding.



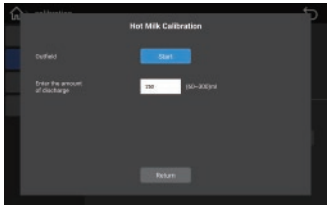


Remove the milk from the first measuring cup, rinse and place it directly under the outlet, then click the Next button; click the Start button in the display.



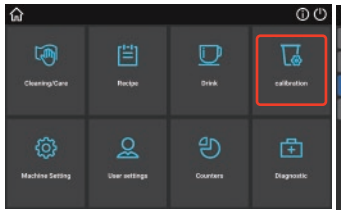


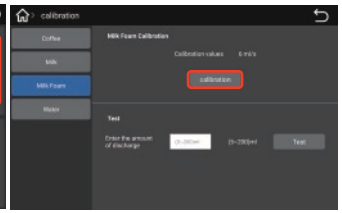
After the hot milk finish, check the value of the hot milk in the measuring cup, fill in the blank with input put quantity, and click the Finish " button.



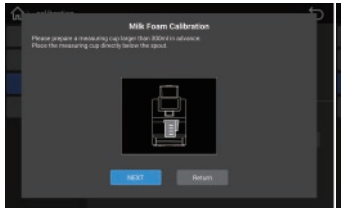
2、Milk foam calibration

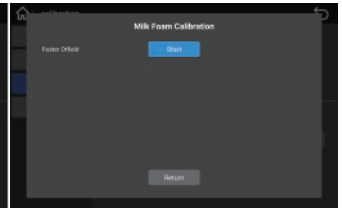
Enter machine management background.Click“calibration”, click“milk foam”option, then click“calibration”button.



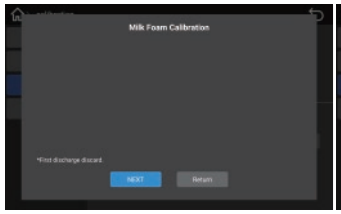


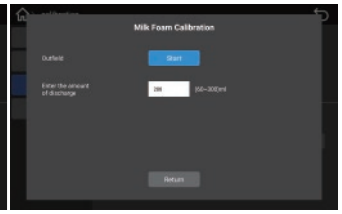
According to the interface prompts, prepare a 300ml measuring cup in advance, place the measuring cup directly below the outlet, then click "Next" button; click "Start" button, wait for the end of the program until the outlet stops the milk foam.





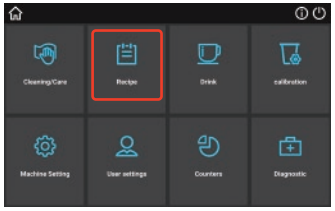
Remove the milk foam in the first measuring cup, rinse the cup and place it directly below the outlet; click the "Next" button; click start in the interface. After the milk bubble is out, check the value of the milk bubble in the measuring cup, fill in the read value in the blank of "input output quantity", and click the "Finish" button.

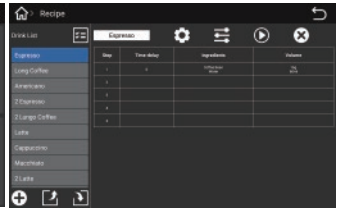




6.6 Product testing and adjustment

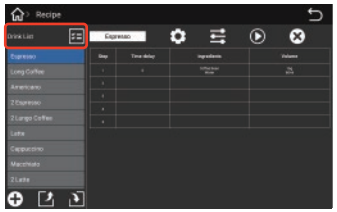
Click on "Recipe", Choosing the corresponding drink will pop up the corresponding formula, Click " Test "can test drinks ⊙; recipe interface include "select list ☰", "add recipe ⊕ " "export recipe ", "import recipe ", "Setting ", "Edit ", "Test ⊙", "Delete ⊗ " Enter the recipe interface, choose product, click "Edit", Can adjust the water volume of drinks (ml), material quantity (g), hot milk, milk foam, discharge time (s). After modifying "Save", you can directly click "Test".





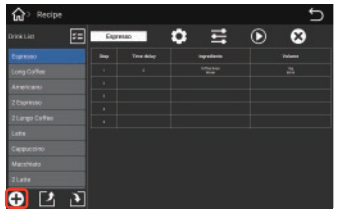
6.6.1 Select list

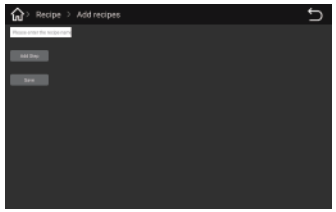
The selection list includes: select all, unselect, delete, exit, button; you can delete the formula in the recipe list.



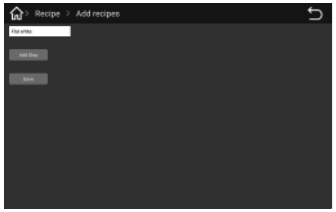
6.6.2 Add recipe

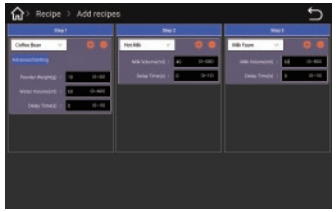
Enter the recipe interface, Click the "Add recipe" button, then input the recipe name.





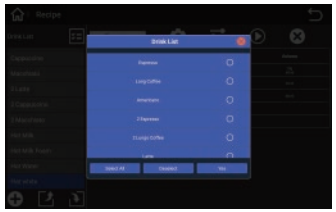
Click "add step", input the parameter in the pop-up interface, the rate of water&powder, confirm the recipe is ok, click "save" button, Select the new recipe in the recipe interface and click the "Test" button, taste it and modify the recipe until you satisfy.





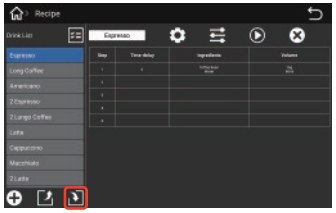
6.6.3 Export recipe

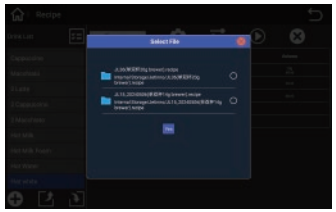
Click "Export recipe" button, select the recipe need to be exported (it can be single, multiple, all), then click "ok" button, the exported recipe is stored inside the machine-Jet-inno file, named it according the date such as 2024_05_13_12_11.Recipe.



6.6.4 Import recipe

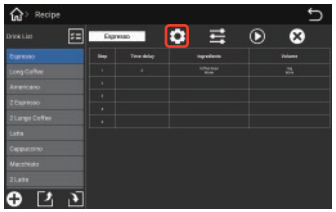
Click "Import recipe" button, Select the recipe file to be imported in the pop-up dialog box——The corresponding formula is selected according to the brewer configured by the machine (14g brewer/20g brewer) , then click "ok".

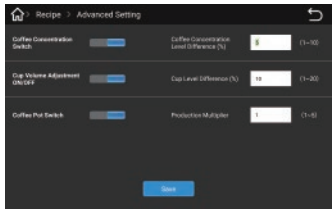




Recipe setting

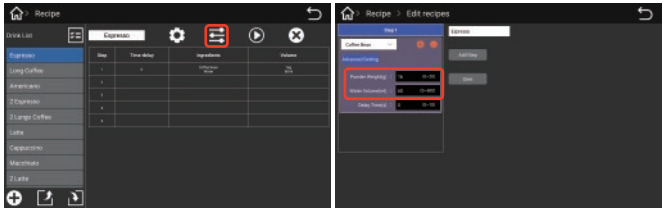
Click "recipe setting" button, in the pop-up dialog box is the advanced setting of the recipe ：Set the pre-brewing water quantity, time, coffee concentration level difference (%) and cup size level difference (%) in the brewer parameters.





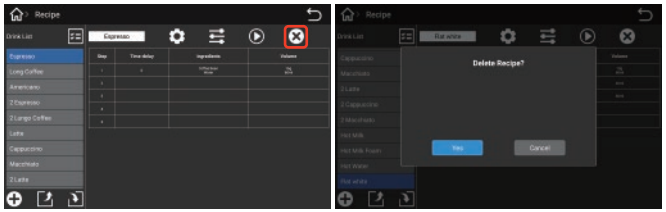
6.6.5 Recipe edit

Click “Edit” button, can modify the water volume and powder quantity, after modify the parameter click“save” button.And click“test” button can make the drink.



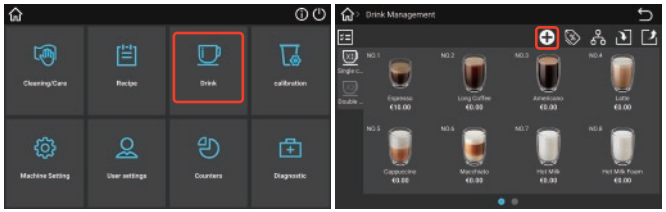
6.6.6 Delete recipe

Click on the "Delete" button, then click“ok” button.The recipe for all drinks will be deleted and all drinks will not exist, background "drink" management interface and UI (order) interface will be blank.
Tips:：If you accidentally delete the recipe, you can import the default recipe file on the Jetinno folder.

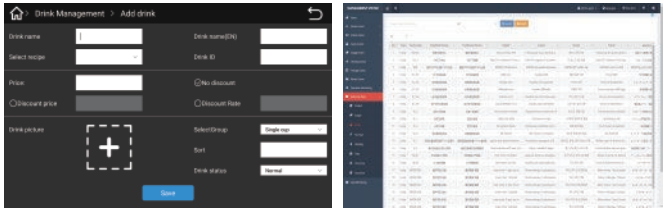


6.6.7 Add drinks

Click“Drinks” button, then click“add drinks”.

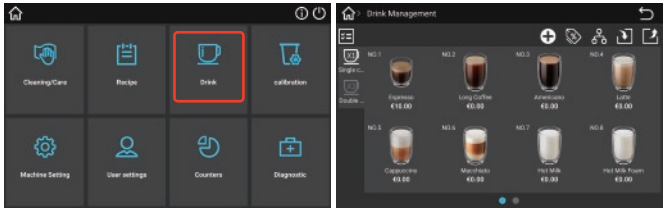


Enter the drink name and drink ID in the pop-up interface、(The drink ID and the name can be obtained through the network management background-reference materials-after search, The drink ID and name can be customized when the machine uses the offline mode or the sales data is not counted) .Choose the recipe, Enter the drink production time, price, ranking, selection of drinks pictures and drink status、single cup / double cup、then click “save” button.New drinks will be displayed in the drinks management interface ;click the upper left corner back to the order interface, the new drinks will be displayed.

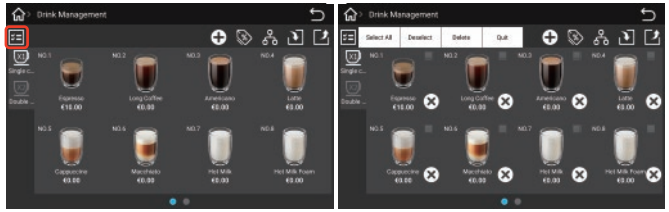


6.7 Drkins

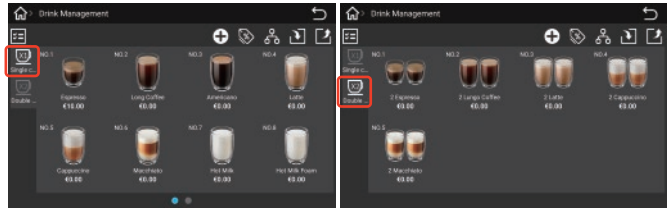
Enter the machine management background, Click "Drink" button, Drink management includes: selection list, single-cup / two-cup switch, adding new drinks, drink price, drink grouping, importing products, exporting products, and editing drinks.



Click“select list”, The pop-up dialog box contains all, select, unselect, delete, exit, button; select the drinks to delete the drinks in the drink list.

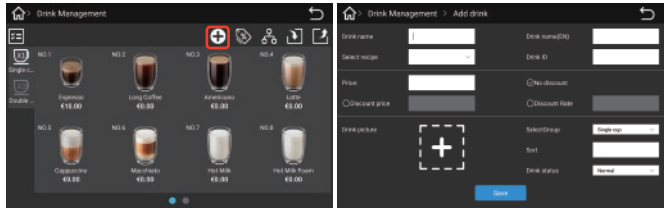


Click“Single cup” button, it will be highlighted, and will display the single cup drinks.Click the "Double cups" button to highlight the double drinks.

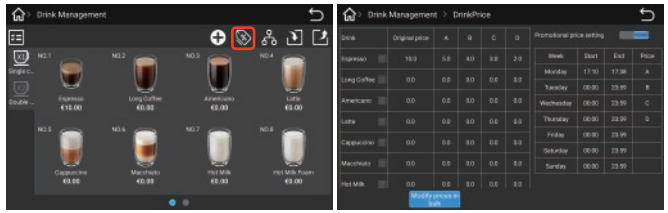


Click“Add drink” button, select the corresponding recipe, Enter the drink name, drink ID, drink production duration, price, ranking, select a picture of the drink, drink status, single cup / double cup、after confirmation, click the "save" button to add the new drinks.

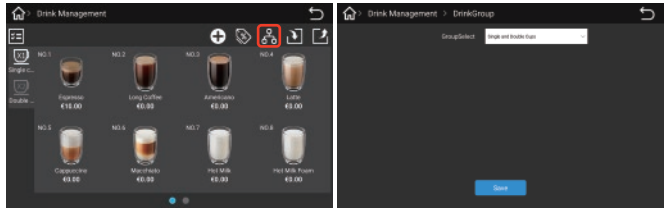
Tips：Before adding a new drink, the first new drink in the drinks setting.



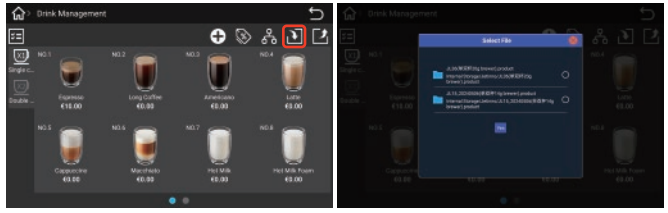
Click“price”button，In the pop-up interface, you can change the price in batch and set different prices in different time periods；Set the price of a single product. Just click the price after the drink name, enter the price in the pop-up interface, and click the "Save" button.



Click the "Drink Group" button to group the drinks in the pop-up interface. After grouping, click the "Save" button.



Click the "Import Drink" button, select the drink to be imported in the displayed dialog box, and then click the "OK" button. Import drinks You can select a new drink file to import a new drink list from the configuration file.



Click the "Export Drink" button, select the drink to be exported (either single, multiple, all) in the pop-up dialog box, and then click the "OK" button, the exported drink is stored in the machine, named after the current time on the machine.When using the Export-out button, it is recommended to export both recipes and drinks.When using the import in button, pilot the recipe and then guide the drink.

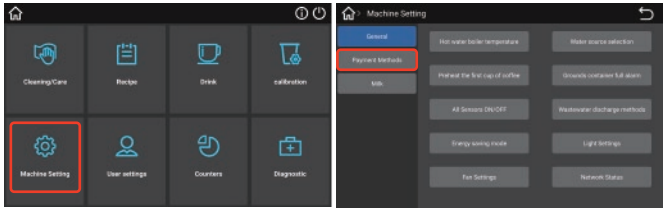
Click“Drinks”button，In the pop-up interface, you can edit the drink, modify the name, price, discount, group, sort, normal/off the shelf. If you choose to take a drink off the shelf, the drink will not be displayed in the sales interface.

6.8 Set sales mode

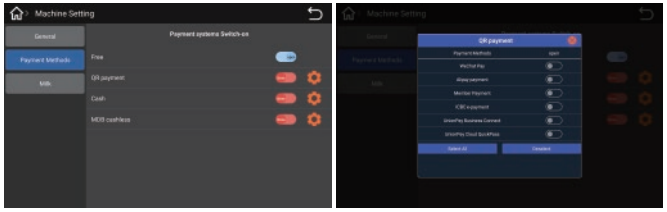
Free mode–No product price

Pricing mode-with the price

Enter the management background, click“machine setting”, then choose“payment mode”option.



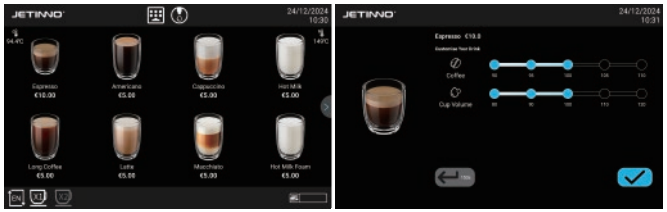
If open the free mode, it means no need to pay; Click the "QR code payment" switch, select the payment method (wechat Pay, Alipay Pay) in the pop-up dialog box, and turn on the switch;When the external payment device has been connected, click the "cash, MDB card" switch to open the payment mode, After ordering, the machine can only make the product after the successful payment.
Offline mode switch: Offline mode in free mode; offline mode in payment mode to ensure normal network. Reference to the previous section 6.2 for connecting to the server.



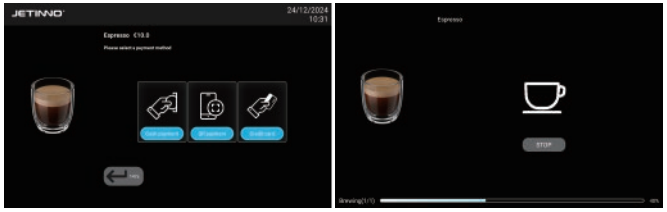
6.9 Drink making

Place the cup under the outgoing mouth, and select a drink from the display screen;
Adjust the taste and cup size in the touch screen, and then confirm;
In free mode or set to the price to 0, the machine directly drinks; in payment mode, several payment methods (WeChat, Alipay, credit card payment, cash payment) ;
After the payment, the machine automatically starts making drinks;.
After the beverage is made, there will be a prompt on the touch screen interface;

1、Product list page
2、Concentration and cup volume adjustment.



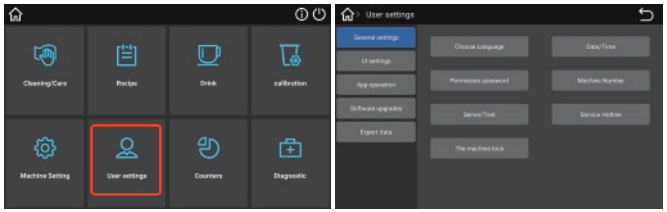
3、Payment page, QR code, cash, MDB payment
4、Product production page



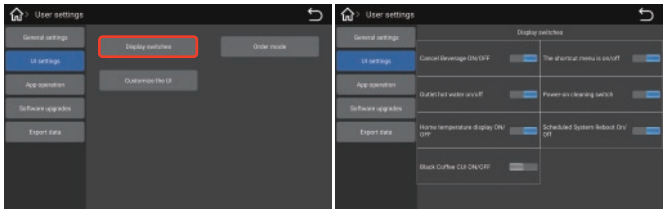
6.10 User Settings

User settings include: general settings, UI settings, APP operations, software upgrades, export data options.

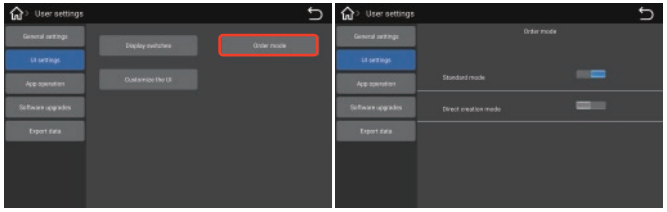
General settings: you can set the machine language, date / time, user rights, machine number, server / telemetry, service hotline, and machine lock.



UI setting: display switch, point single mode, custom UI.

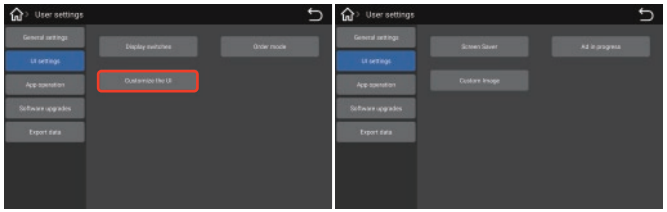


The display switches include: cancel the drink production on / off, on / off the shortcut menu on / off, hot water on / off, boot cleaning on / off, home page temperature display on / off, regular restart system on / off, black coffee CUI on / off.

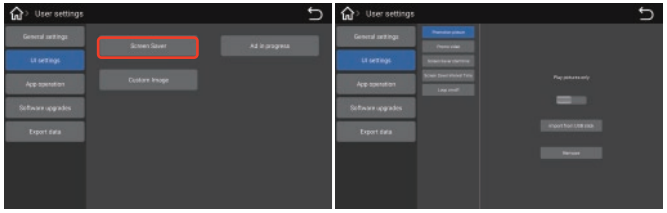


Order mode: standard mode, direct production mode.

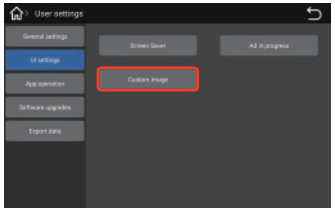
Custom UI: screensaver, advertising in production, general pictures



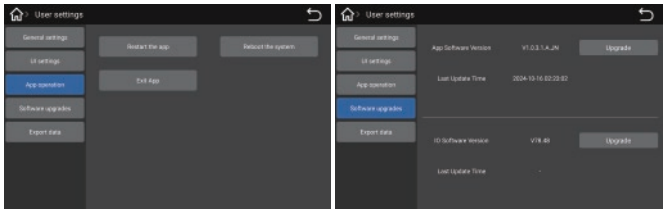
Screensaver: promotional pictures, advertising videos, screen warranty start time, screen warranty rotation interval, rotation switch, import and removal functions.



In the production of advertising: set the switch of the advertising picture in production, set the advertising picture in production, the rotation broadcast interval time, import and remove button.



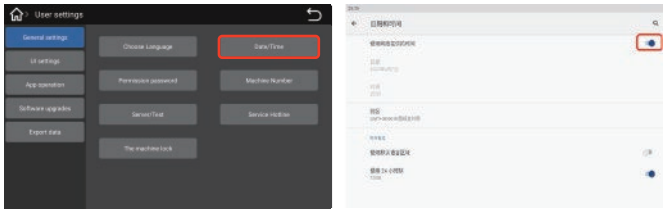
General picture: Apply logo picture, start picture, background picture, drinks picture, finished picture, and picture in production; copy the picture into the U disk, insert the USB interface on the right side of the display screen, and click the import button from U disk on the interface.



APP operation: restart APP, restart the system and exit APP; software upgrade: APP upgrade and IO software upgrade, copy the upgrade package to the U disk, insert the U disk into the USB interface on the right side of the display, click the upgrade button, select the upgrade package, click the OK button, and wait for the upgrade to be completed.

6.11 Set the date / time

When the user receives the machine connection network, the machine system time is automatically updated and synchronized with the local time; when used offline, the updated system time cannot be synchronized with the local time, so the local time must be set manually. The specific methods are as follows：



In offline mode, click Use the time switch provided by the network to turn it off, and manually Set Date, Set Time and Select Time Zone.Click O, Return to Android interface, click“Coffee”icon, re-enter the application.

6.12 Empty

6.12.1 Coffee waste bin

Note

High temperatures may cause damage.
Do not use the dishwasher to clean the powder residue cartridge.

· Remove the coffee waste bin from the machine.
· Empty the coffee waste bin and clean it
· Dry or wipe the waste bin and push back into the machine to the innermost position.
The machine is ready to run.

6.12.2 Water drip tray

Note

Push the outgoing mouth up to the top position.
Pull out the drip tray outward.
Before removing the drip tray, ensure that the drink output does not occur.

6.13 Transportation condition

Caution

Improper transportation of the coffee machine may result in injury.
Pay attention to the general health and safety instructions.

- Before changing the position, please disconnect the drinking water source and empty the water channel, refer to Section 7.7.
- Check the ground for obstacles and bumps before changing the position.

Note

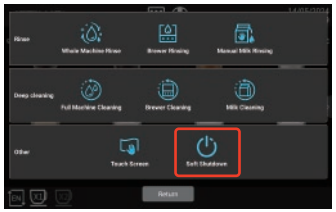
Improper transportation may cause damage to the machine.
The following points must be noted when replacing the machine position with a trolley:
· Considering safety factors, do not push the cart, only drag
· Can only tow the carts, not the tractor vehicles

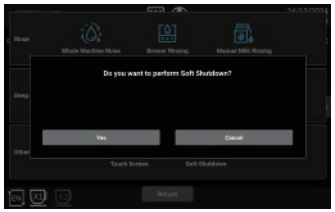
The manufacturer shall not be liable for any damage caused by the misuse of the cart or the failure to comply with the instructions for use.

6.14 Power off

6.14.1 End of run

Click the "Quick Maintenance menu" button on the screen, click on the "soft shutdown" button, then click “Yes”, machine automatically turns off the machine after performing the automatic flushing, At this point, the application exits, and the display screen closes. When you need to start, long press the screen, and the application starts.





Danger

In the standby mode, the machine is still powered on.
Do not remove the chassis.
Power off the machine before the maintenance operation.

- If not started, start machine cleaning in the machine background management (cleaning will begin)
- Do daily and weekly cleaning, when required.
- Empty down and clean the drip tray.

See the Clean-up section for specific data.
After the automatic cleaning, close the machine door, small door, and unplug the power plug.

6.14.2 Long downtime (more than 1 week)

In case of long downtime such as vacation, the coffee machine and other ancillary equipment must be turned off.

- Perform Fresh Milk Cleaning in the Cleaning section
- Pull out the power plug or turn off the switch on the device to power off the machine

7 Clean

Thorough cleaning and maintenance are the basic requirements to meet the food hygiene conditions. Only regular maintenance, cleaning and maintenance (twice a week or to improve the cleaning frequency), can the machine provide superior taste drinks and satisfy the customers.

7.1 Cleaning interval

Cleaning interval					
everyday	everyweek	Custom	Custom		
Wash;rinse;rinsing;flush(ing);lash					
X				The whole machine rinse	7.3.1
X				Brewer rinse	7.3.2
X				Hand milk washing	7.3.3
Deep cleaning					
X			X	Clean the whole machine	7.5.2
X			X	Brewing cleaner	7.5.3
X			X	Milk road cleaning	7.5.4
X				Timed cleaning (set time cleaning)	7.5.5
Manual cleaning					
X				Clean coffee residue box	7.5.6
X				Clean the drop of water	7.5.7
X				Clean the tray	7.5.7
X				Clean the foam	7.5.8
X				Clean coffee mouth	7.5.8
X				Clean the wet air duct	7.5.9
X				Clean the touch screen	7.5.10
	X			Clean Coffee Hopper	7.6.1
	X			Clean the coffee maker and the refrigerator exterior	
		X		Clean the water tank (use bottled water, direct drinking water)	
		X		Remove the brewer for the cleaner	Refer to the maintenance manual
conventional signs					
Every day:				Perform at least once a day and increase the number if necessary	
Every week:				Perform at least once a week and increase times if necessary	
Custom:				According to the demand (when contamination occurs)	

7.2 Clean plan

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

· "Jetinno Intelligent Default " (standard) cleaning plan.

· A "Manual" cleaning plan.

Note

The cleaning intervals described in this chapter conform to the cleaning plan. These Settings comply with the Health Management Code for Existing Vending machines.

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

The screen displays messages about pending or executed cleaning, depending on the configuration selected in the cleaning plan.

7.3 Wash everyday

7.3.1 The whole machine rinse

The whole machine flushing is to flush the whole water system of the machine, including brewer module flushing and milk circuit module flushing; the whole machine flushing takes about 2 minutes.

Click the "Quick Maintenance menu button" button, and click the "complete machine flush" option in the pop-up interface.

Click "Start" button to perform the washing procedure, click "Cancel" and press to return to the previous layer; click "Start" button, the machine is cleaning, please wait..., the interface prompts: system cleaning is complete. Click on the "OK" to return to the point order interface.

Tips: customized or special function models-with a steam rod, the machine in the whole machine washing, the steam bar does not steam, to avoid burns.

7.3.2 Brewer rinse

Click the "Quick Maintenance menu button" button, then Click the “Brewer Flush”option.

In the pop-up box, there are "OK" and "cancel" buttons, click "OK" to execute the washing procedure, click "cancel" to return to the previous layer; click "OK" button, the machine is cleaning, please wait..., complete, the interface prompts: finished cleaning, click "OK", return to the order interface.

7.3.3 Milk Circuit flushing

Click the "Quick Maintenance Menu" button, in the pop-up interface, select and click "Milk Circuit rinse".

In the pop-up box, there are "OK" and "cancel" keys, click "OK" to execute the washing procedure, click "cancel" to return to the previous layer; click "OK" button, the machine is cleaning, please wait..., after completion, the interface shows: finished cleaning, click "OK", return to the order interface.

7.4 Cleaner

Warning

Cleaners can cause poisoning!
Only the cleaners recommended by the equipment manufacturer are allowed
Cleaners should be kept away from the children
Do not eat or touch detergent with hand

The instructions and the package must be carefully read before using the detergent. If the safety data sheet is not provided, please request it from the dealer.

Note

Use of the wrong detergent may damage the machine!
Conduct daily and weekly cleaning with only the detergent recommended by the manufacturer.

Brewer cleaner cleaning pills

Information		
	Use	Coffee machine system cleaning
	Clean purpose	Remove the oil residue in the coffee system
	Use interval	If you make 30 cups of coffee a day, it is recommended to use one piece every two days. If you make more than 100 cups a day, it is recommended to use one piece a day
Information		
	Use	The Milk Circuit system is clean
	Clean purpose	Remove the residues in the Milk Circuit system
	Use interval	Daily (recommended before half an hour)

Milk stain cleaning pills: They dissolve quickly in warm or cold water. Contains cationic surfactant to improve the safety and strength of cleaning. Mix ratio: mix 1 piece with 250 ml of water.

Caution

There is a danger of scald injury. When the machine, the drink outlet output hot water
Do not extend your hand under the drink outlet during machine flushing.

7.5 Daily machine cleaning

7.5.1 Display screen guides the cleaning program

Prepare the equipment required for cleaning
Brewer cleaning piece [1 piece].
Milk stain cleaning pill [1 tablet].
Household washing aid.
Clean Kitchen Clean Towel [2 pieces]
Collect containers
Start the cleaning program

Warning

Cleaners can cause poisoning. Cleaned machine parts are contaminated with detergent
Physical health causes harm
Please wear the gloves during the cleaning procedure.

Caution

High temperature liquid will be output during the cleaning program operation. Do not extend your hands to the flow outlet position during the cleaning period.
Below, otherwise there is a risk of scald.

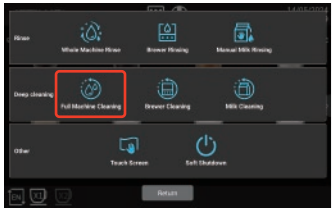
Note

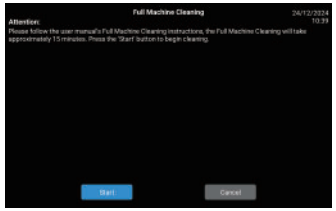
The blockage of the wastewater drainage will cause the drip tray to overflow
Check the waste water drain outlet of the drip tray before the cleaning procedure begins.

Cleaning procedures can be interrupted at any time. The coffee machine is not running ready after cleaning interruption. Forced cleaning procedure. Restart the interrupted cleaning program as soon as possible.

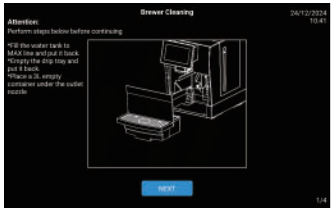
7.5.2 Clean the whole machine

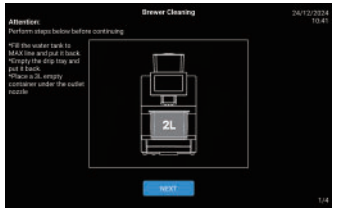
Click the “Quick Maintenance Menu " button, select“Clean the whole machine”.Select "OK" in the displayed dialog box to go to the next step, select "Cancel" to return to the previous layer menu; click "OK" to go to the next step.



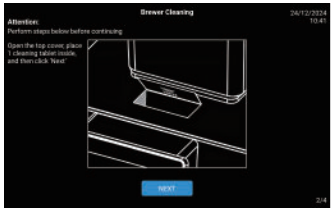


Press the screen prompt: "Please fill the tank to the maximum water level (the machine is connected to bottled water or direct drinking water can ignore this step), pull out the drip tray, empty the drip plate, waste residue box and put it back, place a 2L empty container under the outlet mouth", and click the "Next" button.

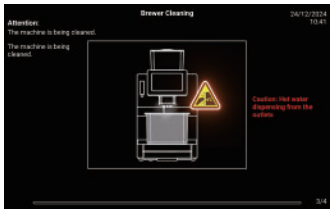




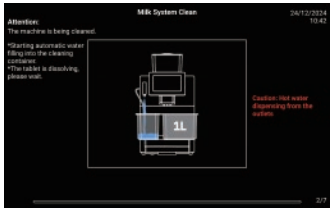
Press the screen prompt, open the top cover, add 1 cleaning pill, and click "Next" button. In the pop-up interface, it is prompted to throw 1 cleaning agent into the cleaning container, place it under the independent hot water pipe, and insert the milk tube; place 1L water container under the outlet nozzle. Click the Next step button.



The machine is in the cleaning, please wait. After the progress is completed, a new interface will pop up. Press the screen prompt: empty the cleaning container, rinse the cleaning container and milk tube, insert the milk tube into the cleaning container, and click "Next".

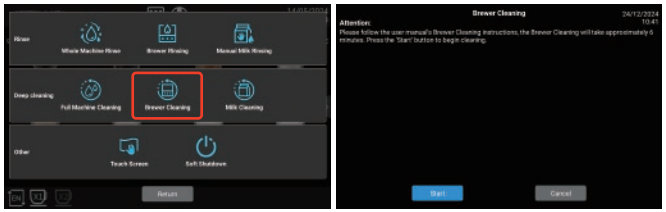


The machine is performing the cleaning process. In the process of cleaning, please wait later. After the progress bar is complete, proceed to the next interface. After the system is cleaned, remove the cleaning box, insert the milk tube into the refrigerator interface, put it in the milk box, close the refrigerator door, click the "OK" button on the interface, and return to the upper menu.

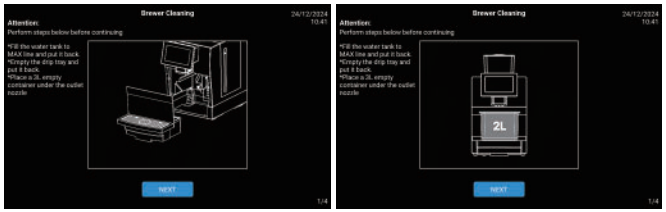


7.5.3 Brewer clean

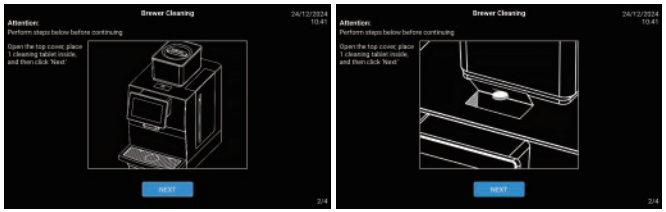
Click the “Quick Maintenance Menu button”, In the pop-up interface, select the Brewer Clean. In the displayed dialog box, select [OK] to go to the next step, select [Cancel] to return to the previous layer menu; click [OK] to go to the next step.



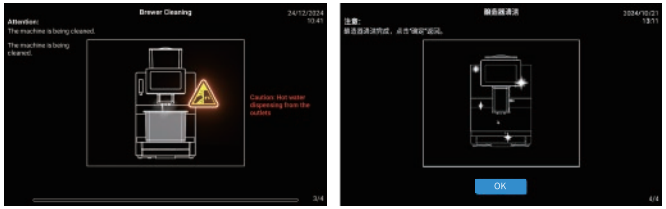
Press the screen prompt: "Please fill the tank to the maximum water level (the machine is connected to bottled water or direct drinking water can ignore this step), pull out the drip tray, empty the drip drop, waste residue box and put it back, place a 2L empty container under the outlet mouth", and click the "Next" button.



Press the screen prompt, open the top cover, add 1 cleaning pill, close the lid, and then click the "Next" button.

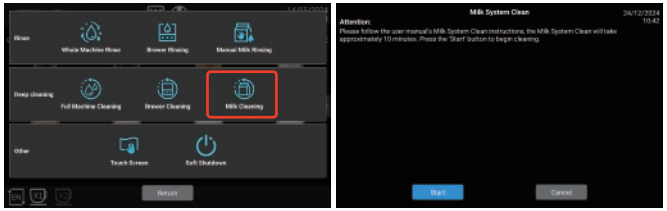


The machine performs the brewer cleaning procedure. The brewer cleaning time takes a few minutes, wait patiently until the end of the program, the interface prompts: the brewer is cleaned, click "OK", and return to the beverage interface.

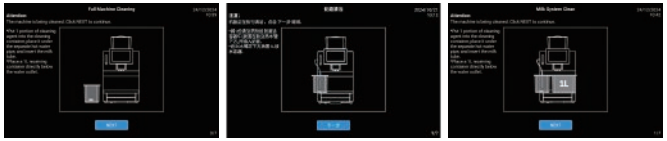


7.5.4 Milk Circuit clean

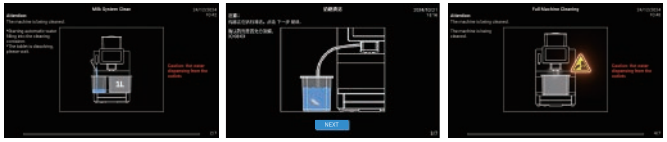
Clean daily, put the milk stain cleaning agent to the cleaning box, and insert the milk tube into the cleaning box. The specific methods are as follows:



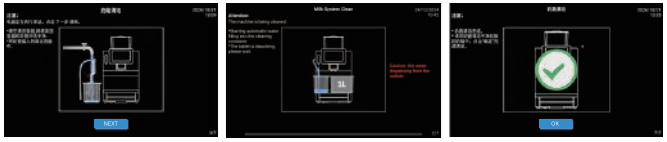
Click the “Quick Maintenance Menu button”, In the pop-up interface, select "Milk Clean"。 In the displayed dialog box, select [OK], select [Cancel] to return to the previous menu; click [OK] to proceed to the next step;



Follow the screen, place 1 piece of cleaning agent into the cleaning container, place it under the independent hot water pipe and insert the milk tube; place the 1L water container under the outlet nozzle and click "Next";



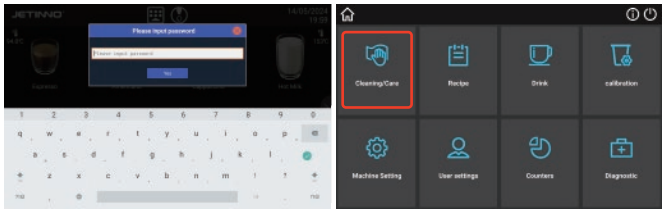
The machine is performing cleaning, start automatic water injection into the cleaning container, tablets dissolving, please wait. Confirm that the agent is fully dissolved. Click "Next" after dissolution, the machine is cleaning, please wait.



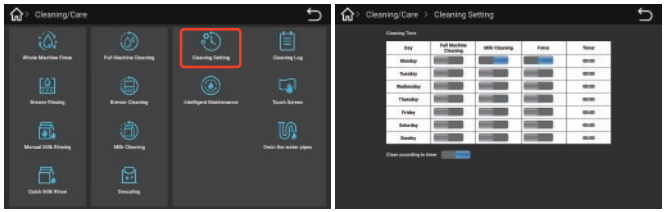
Empty the cleaning container, rinse the cleaning container and milk tube, insert the milk tube into the cleaning container and click "Next"; the machine is cleaning, please wait until the Milk Circuit is cleaned. Please clean the milk tube and put it back in the milk box. Click "OK" to complete the cleaning.

7.5.5 Automatic cleaning setting

Long press the upper left corner of the screen, enter the password in the displayed dialog box (tester: test9527), and click "OK". Click on the "Clean / Maintenance".



Click "Clean Settings", in the pop-up interface, open "regular cleaning" on / off, set the automatic cleaning time, Monday to Sunday, automatic cleaning can be set for a certain period of every day
Clean the machine, milk road, choose one of the open / off;
Forced open / close: open, set the automatic cleaning time is up, the interface will pop up prompt: "cleaning time is up, please continue to clean" click "the OK" button. Follow the instructions to clean the machine to be used normally。
Forced to open / close: close, set the automatic washing time, the interface appears on the prompt: "cleaning time is up, please continue to clean", there are two keys in the pop box "OK or cancel", click "OK" to perform the washing program, click "Cancel" to return to the UI interface, the machine can be used normally.



7.5.6 Clean coffee waste bin

Caution

Coffee waste in coffee waste bin can easily lead to mold formation. If the plaque spreads to the machine, the coffee may be contaminated.
So the coffee grounds boxes must be cleaned every day.

Note

High temperatures may cause damage.
Do not use the dishwasher to clean the coffee waste bin.

Cleaning method of the coffee waste bin:

Push the mouth up to the top, remove the drip tray from the machine, remove the coffee grounds box, pour out the coffee grounds, and clean the coffee grounds box thoroughly with water and household cleaner. Dry with a clean towel and rearrange the coffee grounds box into the machine.

7.5.7 Clean the water drip drop

Warning

Precipitates and bacteria can contaminate the wastewater boxes.
Wash and clean the wastewater bin daily.

Drip tray cleaning method:

Push it out up to the top, remove the drip tray from the machine, take out the gear plate, remove the coffee waste bin, pour out the coffee waste.

Wash the grid, waste water anti-sprinkling board, drip plate under the faucet thoroughly with a brush and wipe it with a towel,reload the dry drip tray assembly into the machine and confirm that it is in place.

7.5.8 Disassembly and cleaning of the milk frother and coffee nozzle

1、To ensure the normal operation of the milk frother and for hygienic reasons, if you have made milk before, please be sure to clean the milk circuit on the same day. For operation methods, refer to 7.5.4 Milk Circuit Cleaning
2、Manually disassemble and clean the milk frother, the specific method is as follows：

As shown in the figure above: Press the buckles on both sides of the nozzle cover and pull it outward to remove the nozzle cover assembly, grab the fresh milk nozzle sealing cover and pull it outward to remove the milk frothing device assembly.

Disassemble the milk foam device into a single part: remove the steam nozzle, separate the fresh milk heating chamber, the fresh milk outlet, and seal the fresh milk outlet cover.

Disassemble the coffee spout into individual parts: press the buckle with the thumbs of both hands, and use the index fingers to pull out the coffee spout, and take out the coffee spout rubber sleeve and the spout. Soak the disassembled parts (steam nozzle, milk heating chamber, milk spout, milk spout sealing cover, coffee spout rubber sleeve, coffee spout) in 500ml (water + 1 tablet of milk cleaner) of milk cleaning solution overnight, and then rinse；

During the rinsing process, if you find milk or coffee scale, insert a cleaning brush into the hole to scrub it. When cleaning the milk inlet, remember the position indicated by the screw mark, then turn it counterclockwise to the bottom, and then use a brush to clean the milk inlet. After rinsing, turn the temperature adjustment screw back to its original position.

After cleaning, restore the machine and install the parts in the opposite way to how they were removed.

7.5.9 Clean the wet air duct

Push the spout upwards to the top, pull out the drip tray, remove the sponge, and shake off the coffee powder on the sponge.
Sponge cleaning cycle recommendations:

1. If the number of cups per day is less than 30, clean it every 3-5 days;
2. If the number of cups per day is greater than 30 but less than 70, clean it every day;
3. If the number of cups per day is greater than 70, it is recommended to remove the sponge. The sponge has resistance, and continuous use will generate a lot of water vapor, which is difficult to remove moisture.

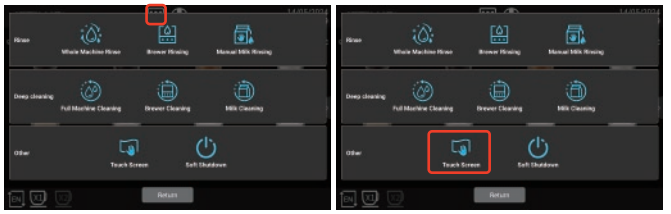
7.5.10 Cleaning Touch panel

Caution

Risk of scalding if drinks are accidentally dispensed during cleaning.
Before cleaning, lock the screen; click the "Touch Screen" button.

Note

Damage to the touch screen during cleaning.
Stains cannot be removed by using the grinding method. Do not press the display with brute force, large pressure or sharp items.



Click the "Quick Maintenance Menu" button, and in the pop-up interface, click the "Touch Screen" option. After locking the screen, wipe the screen with a soft cloth.

7.6 Weekly cleaning

7.6.1 Clean Coffee Hopper

Caution

The rotating grinding blades of the grinder and the blades that open the coffee bean container are very sharp and can cause injury.
Do not reach into the coffee bean container when the coffee machine is switched on.
Wear gloves when cleaning.

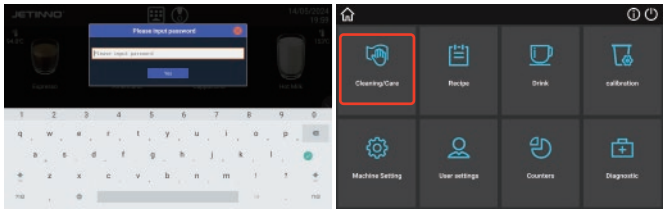
Note

Coffee Hopper scratch.
Grinding and grinding by means of stain remover shall not be used.

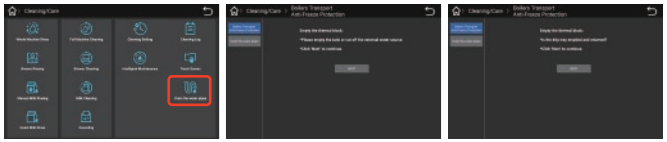
Pull out the drip tray, remove the key, insert the key into the bean box cover, turn the key, and remove the bean box cover.Turn the metal rod clockwise to unlock it and lift up the Coffee Hopper. Pour out the coffee beans and wipe them with a wet wipe containing 75% alcohol or a clean towel. After wiping, put the bean box back into the machine to restore it.

7.7 Empty the waterway

1、The heating block needs antifreeze protection when transporting it. When the temperature is below zero degrees Celsius, the waterway must be emptied. The specific method is as follows：



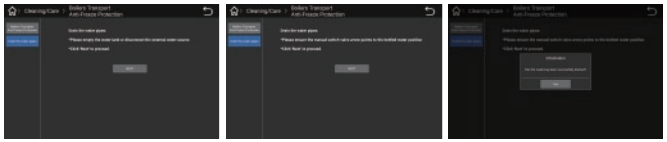
Long press the upper left corner of the screen, enter the password: test9527 in the pop-up dialog box, and click "OK". Select "Cleaning/Maintenance" .



In the pop-up interface, click "Drain Water", select and click the "Boiler Transport Antifreeze Protection" button, follow the prompts on the interface: empty the water tank or cut off the external water supply, and then click "Next". Click the "Next" button, and follow the instructions on the pop-up interface: Is the drip tray emptied and reinstalled? Click the "Next" button.

Follow the prompts in the pop-up interface: Place a container larger than 500ml under the outlet, click "Next", the waterway emptying begins, there is a progress bar in the interface, when the progress is completed, the interface prompts: "Boiler emptying has been completed 100%, click the "Confirm" button.

2、Empty the waterway



In the pop-up interface, click "Drain Water Circuit", follow the prompts on the interface: empty the water tank or cut off the external water source, and then click "Next" to continue. Follow the prompt on the interface: "Please confirm that the arrow of the manual switch valve points to the bottled water position" Click "Next" to continue, when the water is drained, a prompt pops up on the screen: Is the draining of the water circuit completed? After confirmation, click the "OK" button.

8 Precaution

8.1 Cleaner

8.1.1 Use

Warning

Danger of poisoning if cleaning agents are ingested.
· Please observe the following points:
· Keep cleaning agents 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 agents to cups.
· Do not add cleaning agents to drinking water tanks (internal/external).
· Cleaning agents and scale remover can only be used for the specified purposes (see labeling).
· Do not eat or drink water when using the cleaning agent.
· Good ventilation and exhaust must be ensured when using the cleaning agent.
· Wear protective gloves when using the cleaning agent.
· Wear goggles when using descaling agents.
· Wash hands thoroughly after using detergent.

Before using a cleaning agent, read the instructions on the packaging carefully. If a safety data sheet is not provided, you can ask your dealer for one (see the packaging of the cleaning agent).

8.1.2 Storage

Be sure to follow the following points：
· Please store it beyond the reach of children and unauthorized personnel
· Pay attention to heat prevention, light and moisture prevention when saving
· Conserved separately from the acidic substances
· Only only in the original packaging
· Keep the detergent separately
· Do not store them with food or drinks
· Compliance with the relevant local laws and regulations on the storage of chemicals (cleaners)

8.1.3 Waste treatment

If it cannot be recycled, the detergent and its storage must be discarded in accordance with local law.

8.2 Health regulations

8.2.1 Water

Caution

Potential health hazards resulting from incorrect use of water！
The water source should meet the hygienic standards for domestic and drinking water
Be sure to follow the following points：
Water must be clean and pollution-free
· Do not add back water or other corrosive water to the coffee machine
· Carbonate hardness shall 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 either 5 DKH or 8.9 FKH
· The maximum chlorine content was 50 mg per liter
· PH 6.5-7 (pH neutral)
· With filter unit (internal & external)

8.2.2 Coffee

Caution

Failure to use your coffee properly may damage your health！
Be sure to follow the following points：
· Check the package for damage before filling
· Close the top cover of the Coffee Hopper immediately after being added
· Coffee should be stored in dry, cool, and dark places
· Coffee should be stored separately from the detergent
· The earliest purchased product should be used first ("early entry and early exit" principle)
· The package shall be well sealed after opening to keep the product in the package fresh and prevent its contamination

9 Safety and warranty

If the user does not comply with the use and installation instructions of the machine, the manufacturer shall not bear any responsibility for the possible damage to the coffee machine
Observe the instructions for use.
The installation site shall be kept dry and waterproof; prohibited in the open air; the machine shall only be used for designated raw material packages; other raw materials shall be considered abnormal, and the manufacturer shall not be liable for any damage caused thereby.
Whether the Buyer has the warranty rights and the specific warranty rights that the Buyer may enjoy shall depend on the agreement between the buyer and the seller. Failure to comply with the operation instructions loses the warranty rights
The warranty is not fulfilled in the following circumstances：
1.Natural losses occurring in all components
2.Machine defects caused by nonoperation, cleaning and maintenance regulations (e. g. operating instructions and cleaning and maintenance)
3.Defects caused by no use of original accessories or third party accessories, incorrect installation or hasty use
4.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

10 List of common questions

Problems	Possible causes	Solutions
The coffee outlet flow velocity is too slow	The coffee outlet flow rate is too slow	Adjust the grinder and rotate it toward the larger number.
	The powder is much larger than expected	Recalibrate the grinder
	Filter blocked	Clean the brewer with cleaning tablets or replace the filter
	Leakage (lower plunger damaged)	Replace the plunger or brewer
	Brewer O-ring leaking	Replace the O-ring
Drip tray contamination	No cleaning for a long time	Wash the drop of water
	The outlet mouth is not installed correctly	Check and reinstall it
Coffee flows too fast	The coffee powder is ground too thick	Adjust the grinder
	Dose was far less than expected	Recalibrate or check the formulation settings
The coffee waste bin is full	Since the last empty, the total number of coffee residue cakes has reached 40 slag cakes	Pull out the drip tray, take out the coffee grounds box, empty the grounds bin
Boiler filling failed	Stop machine for long time (water valve is not on)	Open the water valve to restart the machine
	Using the machine for the first time, the waterway system has air	Power off and try again to exhaust the gas
Lack of coffee beans	The box has ran out of coffee beans	Add some coffee beans to the Coffee Hopper
	Coffee beans have too much grease to stick together	Coffee beans in the mixing box
The drop tray is not installed	Drip tray is not installed in place	Reinstall the drip tray
	The magnet is lost or damaged	Replace the sensor \ magnet
Drip tray is full	The water in the drip tray is full	Pull out the drip tray, and empty the waste water
	Drip disc water level monitoring metal sheet is dirty	Clean and monitor the metal sheets and dry it
Can't suck milk	The milk box is empty	Check the milk box with milk
	Steam line or steam outlet is blocked	Deep milk system cleaning with potions
	The steam pipeline is damaged	Disassemble the steam line or outlet, check and replace it
	The milk foam device temperature adjustment knob is adjusted too tight	Release the foam temperature adjustment knob to place
	The foam device is blocked	Remove foam device and clean all holes; replace new foam
The coffee machine requires descaling	Make the set water or cup quantity, and the threshold value can be modified in the background menu of the machine.	Click the prompt button to remove the scale. Reference to the instruction manual for the specific operation method

11 Authentication

Meet the standards：

GB 4706.1-2005；
GB 4706.72-2008；
GB4806-2016。

Pass the CQC certification