

The scope of unpaid maintenance

From the date of purchase to (12 months) the warranty period, in normal use premise abnormal phenomenon to have a free repair.

The following circumstances is the maintenance of paid services

- 1.After the warranty period
- 2.Before the warranty period
 - Change of natural disasters (fires, earthquakes, floods, thunder caused by abnormal powder) arising from the failure
 - After installation, caused by improper use of the fault.

Electrical Safety

Make sure that the power cord and plug is dry, clean, without any damage; While the machine is using, make sure that connect the ground wire (sign “G”) for safety.

LE 以勒®

INSTRUCTION MANUAL

Model: LE307A



Hangzhou Yile Shangyun Robot Technology Co.,Ltd

China ' s LE World ' s LE

Vending machine manufacturer

Sincerely thank you for purchasing our products, please read this manual before using.

The manual is provided to fully understand the information contained in the manual. Please keep the manual in a safe place to prevent missing.

We will not make any notice if we update the machine or modify the manual, which will be known by different versions of the manual in future. Of course, please allow some differences between the real machine and the manual. If you find any difference that is not clear in manual book, please inform us immediately. Because if you start to use the machine without informing us the difference, we will not be responsible for any damage caused by the difference.

All rights reserved: no copying of the whole or part of the manual is permitted until the written consent of the author has been obtained.

The machine meets the following:

GB/T 4706.1-2005 "Safety of household and similar electrical appliances - Part 1:General requirements"

GB/T 4706.19-2008 "Special requirements for safe commercial vending machines for household and similar electrical appliances" double standard.

Specification of Environmental Conditions Requirements for Hangzhou Yile Products

1. Environmental temperature: upper limit 38 C, lower limit 2 C (indoor)
2. Environmental humidity: no more than 90% RH (relative humidity)
3. Elevation: below 1000m (consultation with our company when exceeding)
4. Places without chemical corrosion and violent vibration
5. Non-open-air places (no direct sunshine, rain, sand, etc.)
6. Applicable only to temperate climate
7. Places not permitted by other laws and regulations

Statement: All consequences arising from failure to comply with our environmental requirements are for the user's account.

It has nothing to do with Hangzhou Yile Shangyun Robot Technology Co., Ltd.

The products (equipment and accessories) shipped to you are manufactured in accordance with the laws and standards promoted by the relevant country and region, so they cannot be exported, sold or transferred to other destination countries with different laws and standards.

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Chapter 1 Safety warning and caution

Before using the machine please read this safety precaution carefully. It record the important contents related to safety, please follow the instructions.

※ Warnings and notices








Warnings	When used incorrectly, there is a possibility of death or injury.
Notices	When used incorrectly, there is a possibility of injury or material damage.






※ Security identity

	Mustn't		Disassembly
	Must be observed		No touch
	Pay attention		Must be grounded
			Pay attention to electric shock
			High temperature
			Watch your hand
			Pay attention to fire













※ After reading this instruction, please keep it properly

Warnings

	Please ask Professional and technical personnel for installation and movement. Improper installation may result in dumping, electric shock, fire or burn.
	Professional disassembly only. Unauthorized disassembly may cause an accident.
	Must be grounded. It is necessary to use independent dedicated socket and reliable grounding. The earth resistance should be less than 4Ω.
	No climbing, No swaying, No tilting. May lead to dumping.
	Do not operate the switch with a wet hand. There is a risk of electric shock.
	Do not pull or use a broken power cord. There may be fire or electric shock.
	Unplug the plug immediately when there is an abnormality. Remove the power plug and contact the professional maintenance personnel or manufacturer when there is abnormal smell, smoke or fire, otherwise it may cause electric shock or fire.

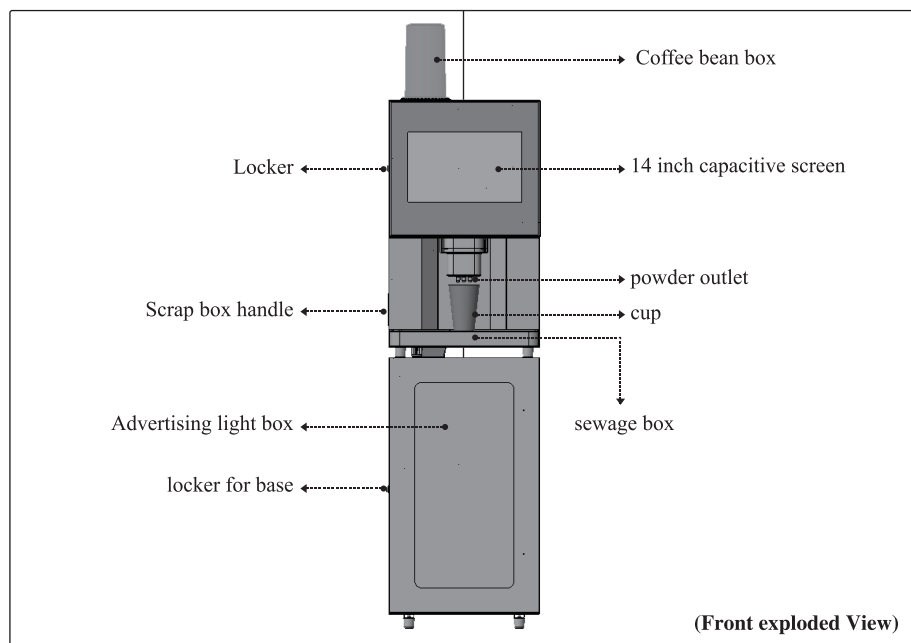
	Forbidden to place in children's game places. There is a potential for injury.
	Electrical parts splashed or immersed in water are prohibited from use without treatment. remove the water and dust, and confirm that after the insulation is restored, it will be used by professional maintenance personnel.
	Do not touch the moving parts with your hands. There is a possibility of injury.
	Do not use flammable goods near the vending machine. There is a risk of explosion or fire.
	Do not place items at the top of the machine. The possibility of leakage of electricity caused by the fall or the overflow of water.

Notices

	Please discuss with the professional and technical personnel when placed in the following places. • Sites exposed to sea breeze or corrosive gas. • Places with rocking or vibrant.
	Please discuss with the relevant departments when setting up the following places. • Places that may hinder traffic. • Places near road sign or a signal lamp. • Places near Fire fighting equipment. • Road and facilities for asylum. • Places with combustible or flammable gases.
	The power capacity shall be in conformity with the equipment. It may cause a fire if the power supply does not match or the power capacity is small.
	The power cord cannot be tied into bundles. It may cause fire or electric shock after heating.
	Keep the power cord away from the heating appliance. It may cause fire or electric shock.
	Do not touch the internal parts of the machine during the operation of the equipment. There is a possibility of burns or electric shock.
	Daily hygiene management in accordance with food hygiene requirements. There is a risk of accidents , If no health management.
	Check the leakage protector regularly once a year. There is a risk of electric shock if no leakage switch.
	check the tightness of the fixed metal parts regularly 6 months. There is a possibility of an accident.
	Check the power plug regularly once a year. Dust or poorly connected power plug may cause electric shock or fire.
	When the equipment is not used for a long time, please unplug the power plug and take out the water inside the machine. It may cause breakage of boiler and electric shock If the water inside the machine is not drained.
	It is indoor machine, Please use the machine under 4 to 38 degrees Celsius. It is possible to cause equipment failure.

Chapter 2 Product Characteristics

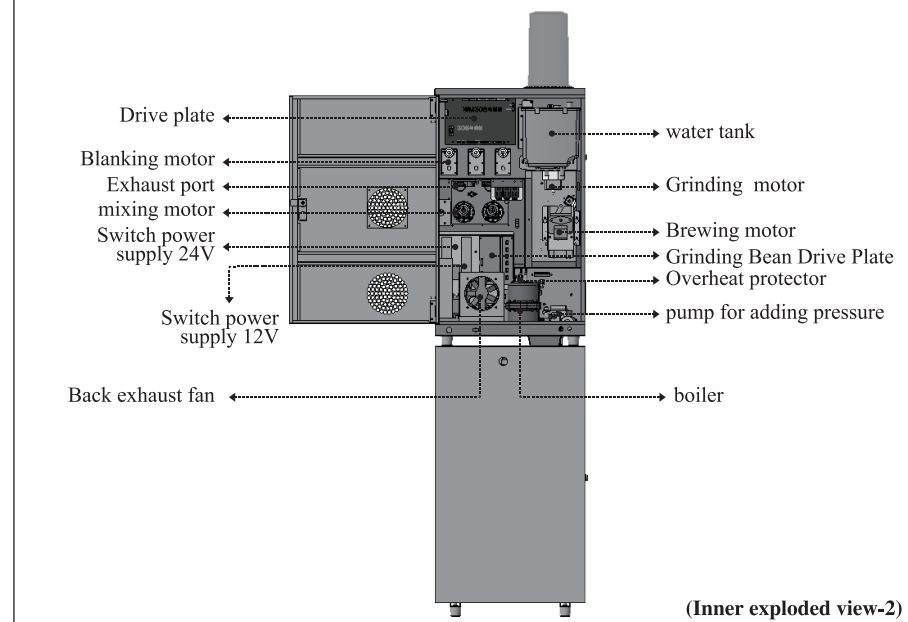
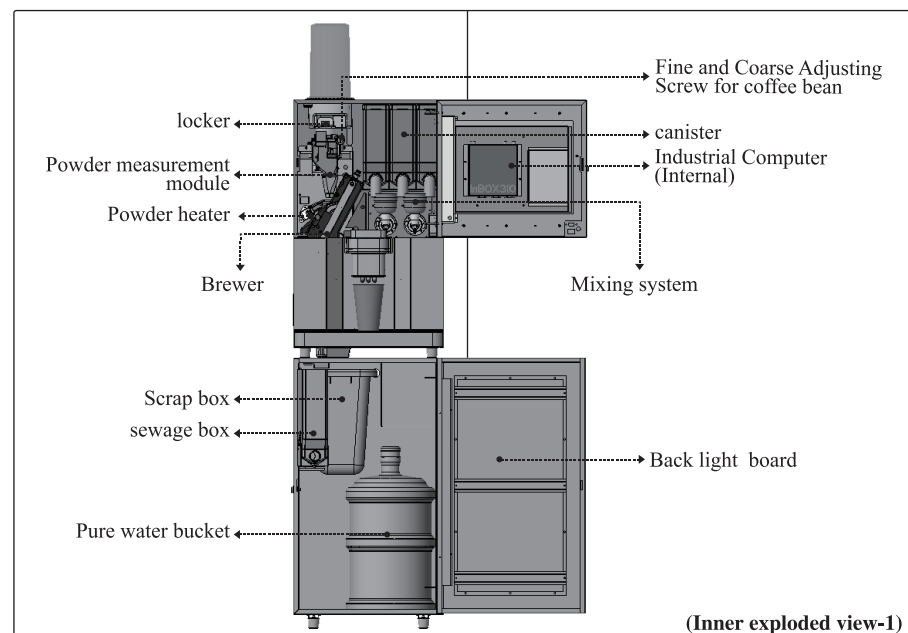
About the machine:



Specifications:

Dimension	Top cabinet:Height 730 x Width 438 x Depth 516mm; Base cabinet:Height 762 x Width 438 x Depth 436mm
Net weight	Top cabinet:~40kgs/pc; Base cabinet:~19kgs/pc
Power Specification	AC220V/50Hz or AC110V/60Hz
Rated output	1400W
Beverage type	9 Kinds of hot drinks
Water supplying	Pump
No.of Canister	1pc bean canister:1kg/pc, 3pcs powder canister:1kg/pc
Payment system	Cashless payment available, or sell in the free mode.
Environmental conditions	Highest temperature:38℃,Lowest temperature:2℃ (Indoor)




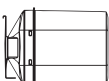

Product Characteristics



Chapter 3 Pre-use preparation

1. Removing the package

The machine is packed in carton, so only to remove the carton, foam and nylon bags when opening the package. Please be careful, so as not to damage the equipment. After removing the package, check whether the equipment is damaged, and check the random accessories and information. If there are damages and missing, please contact the vendor.

				
Operation manual 1pc	2pcs keys for machine	2pcs keys for base cabinet	Coffee bean canister 1pc	Air wire 2pcs

2. Place

Placement requirements: The machine must be laid flat and well ventilated. Around the body, including the back, there should be more than 10 cm of space for ventilation and operation.

Environmental requirements: The indoor temperature is between 5 and 40 degrees Celsius.

Network requirements: can receive stable 3G signal or WIFI coverage.

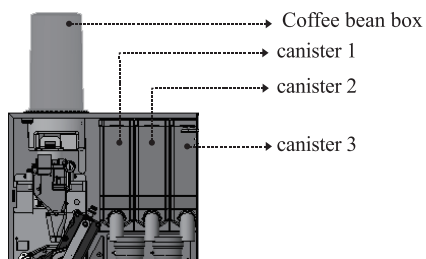
Power Supply Requirements: The power supply capacity must be greater than the rated power of the machine 1700W, using independent special sockets, and reliable grounding.

3. Preparation for pre-using

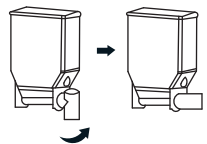
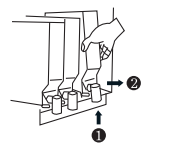
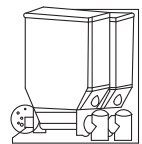
Please read the instructions carefully before starting the machine, and operate after correct understanding. Remove the pure water seal cover and place it in the bottom cabinet. Insert the water pump into the bottom of the bucket. Connect the pump line joint and the water pipe joint to the back of the machine.

4. Material adding

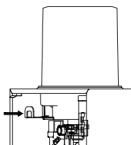
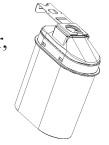
The order of raw material placement, Please see the following photo.



(1) Canister 1-3 adding, see the following photo, remove the canister, Add the raw materials according to drink ratio, and then pack the canisters.

		
Mark T-type pipe along the diagram Rotate 90 degrees counterclockwise.	Please lift the canister box and pull it forward	Align the rear coupling sleeve of the canister to the pinion of the feeding motor and insert it into the bottom of the barrel.

(2)How to add the coffee bean, see the following photo

	
After moving forward the joint ,then take out the canister.	Remove the cover of canister, and then add the coffee bean

Chapter 4 Instructions for Use of Vending Machine Sales System

After the preparation, insert the power plug into the three-wire grounding socket, turn on the power switch at the back of the machine, and the screen enters the system startup interface. After about 10S, it enters the sales interface, as shown in photo 4-1. For the first start-up, exhaust must be done (press the mode button to enter the functional operation menu -coffee test -exhaust -repeatedly click exhaust until the outlet nozzle has water flowing smoothly, about 120S exhaust).



photo 4-1

1. Enter the Function Settings Menu

Standby status, open the machine door, there is a black mode switch on the right side of the door, press 3S for a long time and enter the "Functional Operation Menu", as shown in photo 4-2



photo 4-2

2. Setting of payment method

The machine has no cash payment system, and choose Alipay and WeChat pay. The required payment method can be selected, the factory default Alipay, WeChat pay, the error refund opening.

3. Coffee Test

Enter the coffee test interface, as shown in photo 4-3, to view and test the state of the machine. Usually you will use exhaust, cleaning bean grinding device, cleaning mixing system, beverage testing, acquiring boiler temperature, inquiring about the current status, synchronous parameter reset, other functions should be avoided as far as possible.



photo 4-3

4. Setting of common parameter and powder canister

Enter the setting interface of coffee common parameter and powder canister. As shown in photo 4-4. It can set the coffee temperature, constant temperature, automatic cleaning, powder box setting and whether to start the powder preparation mode.

Powder preparation mode: Powder preparation mode can save coffee time, You can choose if enable this function or not.

Coffee temperature: Coffee temperature is the temperature of the beverage.

Constant temperature: Constant temperature is the boiler insulation temperature, below the constant temperature will be heated to the coffee temperature then stop.

Automatic Cleaning: The number of instant drinks and coffee drinks should be set separately for automatic cleaning.

Powder canister settings: There are only three powder boxes in this machine, so only three feeding paths need to be enabled. The name of raw materials in each feeding path needs to be changed accordingly to facilitate the config of beverages and the addition of raw materials.

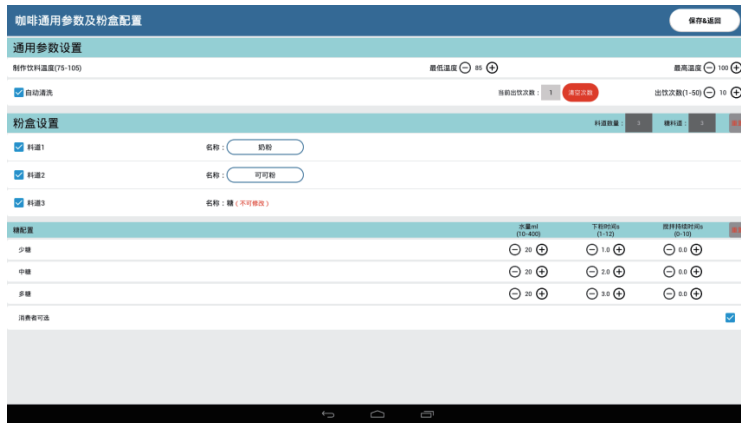


photo 4-4

5. Coffee Name, Price, Ratio Settings

Enter the beverage setting interface, as shown in photo 4-5. The beverage setting interface can set the beverage name, price, formula and the number of beverages sold. Number of drinks: Starting from beverage 1, the drinks should be enabled in sequence. Customers can set the drinks themselves.

Name and price of drinks: name and price can be changed directly. Pay attention to cash price of at least 0.5 yuan and multiples of 0.5, Alipay and WeChat at least 0.01 yuan...



photo 4-5

In the beverage settings interface, click on the right arrow blank to enter the beverage formula settings interface, you can change the beverage formula. As shown in Figure 4-6. Take the beverage 02 (cappuccino) as an example: choose the order of the beverage, the order is 1 (material path 1 < milk >) 2 (material path 2 < grinding beans >); choose the corresponding water quantity, feeding time, stirring continuation time, flour feeding speed ratio, stirring speed ratio, grinding beans can only adjust the water quantity.

Water quantity ml: The amount of water shown here is the amount of water required in a single order. The total amount of water here is added up to the total amount of water. The total amount of water can not exceed the capacity of the cup. Pulverizing time s: The pulverizing time here is the rotating time of the pulverizing motor. Under the same speed regulation ratio, the longer the pulverizing time is, the more the pulverizing quantity is. Stirring continuation time s: Whether to continue stirring after the effluent reaches. Adding the stirring time may make the stirring more even, but it will prolong the time of the beverage.

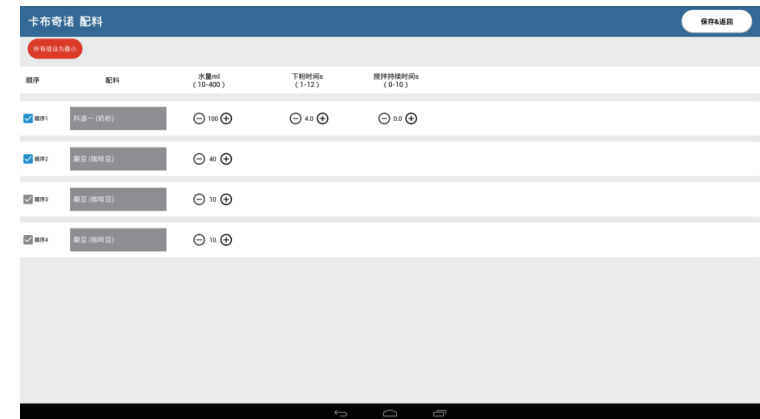


photo 4-6

6. View the new version

The company has been optimizing the software of this product, and will release new versions from time to time. Customers can check the version update information here, and new versions appear. It is best to update them. Whether they can not update or not, they need to ask the supplier.

7. Sales statistics

Enter the sales data statistics interface, as shown in Figure 4-7. Here you can see the total sales volume and total sales amount, as well as real-time transactions, sales data can be cleared. For daily or monthly sales, you can view and export in the background.



photo 4-7

8. All settings output and input

In order to facilitate the use of customers, reduce the same settings need to be set up many times, set up output and input functions. Customers only need to adjust all the settings in one machine, through the U disk. All settings are exported to the U disk, and then input to other machines through the U disk.

9. Import Personality Pictures from U Disk

The background picture, screen saver picture, grinding waiting video and coffee name picture of this machine's sales interface can be replaced. It can be imported into the U-disk interface, as shown in photo 4-8. Change pictures according to the interface display mode, create folders on the U disk, name: 307A, back. PNG background image (1 1920 * 1080 pixels), screen saver (1-6 1920 * 1080 pixels) screen 1.png/screen 2.png/.../ Scre6.png, Grinding Waiting Video (1080P horizontal screen) outka.mp4, Coffee Name Picture (280*280 pixels of enabled coffee name sheet) Coffee Name. PNG is placed in 307A folder.



photo 4-8

Chapter 5 Background System Instructions

The vending machine background is a system used to manage vending machine operation, sales, replenishment management and other functions in one. book Backstage login account number is mailbox number, login address, account number and password (initial 000000) system will automatically send to registered mailbox. Login: <http://ylvm.le vending.net/ylvm/login.jsp> Enter the account number, password and authentication code into the user management system, as shown in photo 5-1.



photo 5-1

As shown in the figure above, after entering the background, you can see the company profile and hyperlinks to other websites of the company. Click on the website to enter the website. You can view, download and print the monthly sales statistics chart below.

- Personal Center-Modified Password: After the user logs in according to the initial password, he can change the initial password in the Personal Center-Modified Password Item to ensure the user's information security.
- Personal Center-Log Information: You can view information and records of user operations.
- Collection unit: collection unit: in this option, you can add / delete the receivables , edit the receipts, edit the Alipay parameters, and edit the WeChat parameters.
- User Management - Operator List: Operator Information can be viewed or edited
- User Management - User List: You can choose to add options in this page to add users. In configuring role permissions, setting/modifying, modifying configuration role permissions.
- Equipment Management - My Machine: This option allows you to set up a cash account, view machine addresses, transfer machines
- Equipment Management - Equipment Status: In this option, you can enter the device ID number to query the machine under the operator's name. Click on the container to see the container status.

- Equipment Management-Generation of Replenishment Bill: The status of equipment inventory can be checked, and the need for replenishment can be judged according to the inventory data.
- Equipment Management - Record of disconnection: You can see the time of disconnection and disconnection.
- Sales Record - Sales Success Record: Sales Success Record, you can choose the start time and end time (start time and end time must be the same month). Enter the device ID number you want to query (if you do not enter the device ID number , default query operator name under all machine sales records), query and export records
- Sales Record - Sales Failure Record: You can view the status of equipment sales failure record.
- Sales record - Alipay trading order: you can view the order data for Alipay transactions. (do not support data export)
- Sales Records - Wechat Transaction Orders: You can view order data for Wechat transactions. (Data export is not supported)
- Sales statistics: You can see a series of sales data in time, day, month, top ten list of commodities, top ten list of equipment, last seven days, payment method and commodity statistics, so as to facilitate user analysis and research.
- Commodity Management-Commodity Settings: Commodity types and prices can be modified or deleted.
- BUG and Suggestion-BUG and Suggestion: Users can feedback suggestions on equipment improvement and BUG feedback according to equipment usage.

See "Hangzhou Yile Shangyun Robot Technology Co., Ltd. New Backstage Operating Manual" for background operation.

Chapter 6 Daily Maintenance and Maintenance of Coffee Machine

Daily hygiene management according to food hygiene requirements and regular cleaning and maintenance

1. Cleanliness

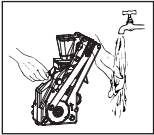
Before cleaning, please unplug the power plug. It is best to use warm water for cleaning.

(1) Machine interior

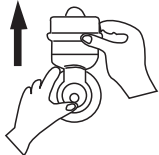
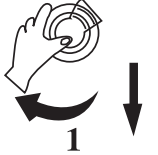

① Raw material box： After removing the raw material box, soaking it in water and cleaning it with sponge, and then drying it with electric hair dryer, it can be assembled in situ. Otherwise, due to moisture, the powder solidification will lead to blocked discharge. It is recommended that the material be cleaned once a month.



② Brewer： After unloading the brewer, wash it directly with tap water, and then assemble it in situ after drying with an electric hair dryer. Otherwise, the powder of coffee powder can not be smoothly discharged due to moisture. It is recommended to clean it once a month.



③ Mixing system： The stirring cover is lifted and pulled out. The stirring bowl is pulled forward, rotated left and pulled out. The stirring bucket is rotated clockwise and pulled out outwards. The dismantled stirring system is soaked in water and scrubbed with a soft sponge. After cleaning, it can be assembled in situ only after blowing and drying. Otherwise, due to moisture, the powder of coffee powder can not be smoothed. It is recommended that the coffee powder be cleaned once a day.

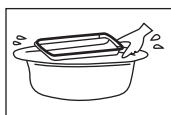
		
Lift the mixing cover and pull out the mixing bowlt.	Turn the mixing bucket clockwise and pull it out. Turn the mixing bucket clockwise and pull it out.	Soak the removed mixing system in water and scrubwith soft sponge.

④ Bean canister: Take out the bean canister, pour out the coffee beans, soak them in clear water and clean them. After cleaning, use a hair dryer to dry them, then put them in place. It is recommended that the beans be cleaned once or twice a month.

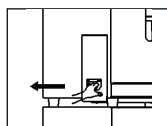
⑤ Clean the inside of the machine: Clean up the powder leaking from the inside of the machine with a brush, then wipe it with a wet cloth.

(2) Outside the machine

① Wastewater box: Pull out the wastewater box, empty the accumulated water inside, soak it in clean water, clean it and put it back to its original place. It is recommended that it be cleaned once a day.



② Waste box: Pull out the left hand of the machine, take out the waste box inside, remove the waste and clean it, wipe it and put it back to its original place. It is recommended that it be cleaned once a day.



③ Machine case: wipe the machine case with a wet towel. It is recommended that the machine case be cleaned once a day.

2. inspect

(1) Leakage protector

① After pressing the test button, if the handle is in < OFF > position, it will be normal.

② After confirming the action, push the handle to < ON > position after 3 minutes.

Chapter 7 Boiler Dirt Treatment Scheme

1. Scale influence:

Scale is caused by the precipitation of heavy metal ions in water. When heavy metal ions are re-introduced into water, the content of heavy metal ions exceeds the national drinking water hygiene standards, it will endanger human health, lead to stones, bacterial infections and other diseases. In addition, scaling will make water heating time longer, on the one hand, increase energy consumption, on the other hand, long-term accumulation of scaling will damage the boiler, shorten the service life of the machine; but also affect the taste of coffee production!

2. the purpose of descaling is:

- ① Regularly cooperate with the use of coffee machine detergent to keep the coffee machine in an ideal state, to achieve the standard of making high-quality coffee!
- ② Keep the system waterway up to safety and hygiene standards.

3. User Notes:

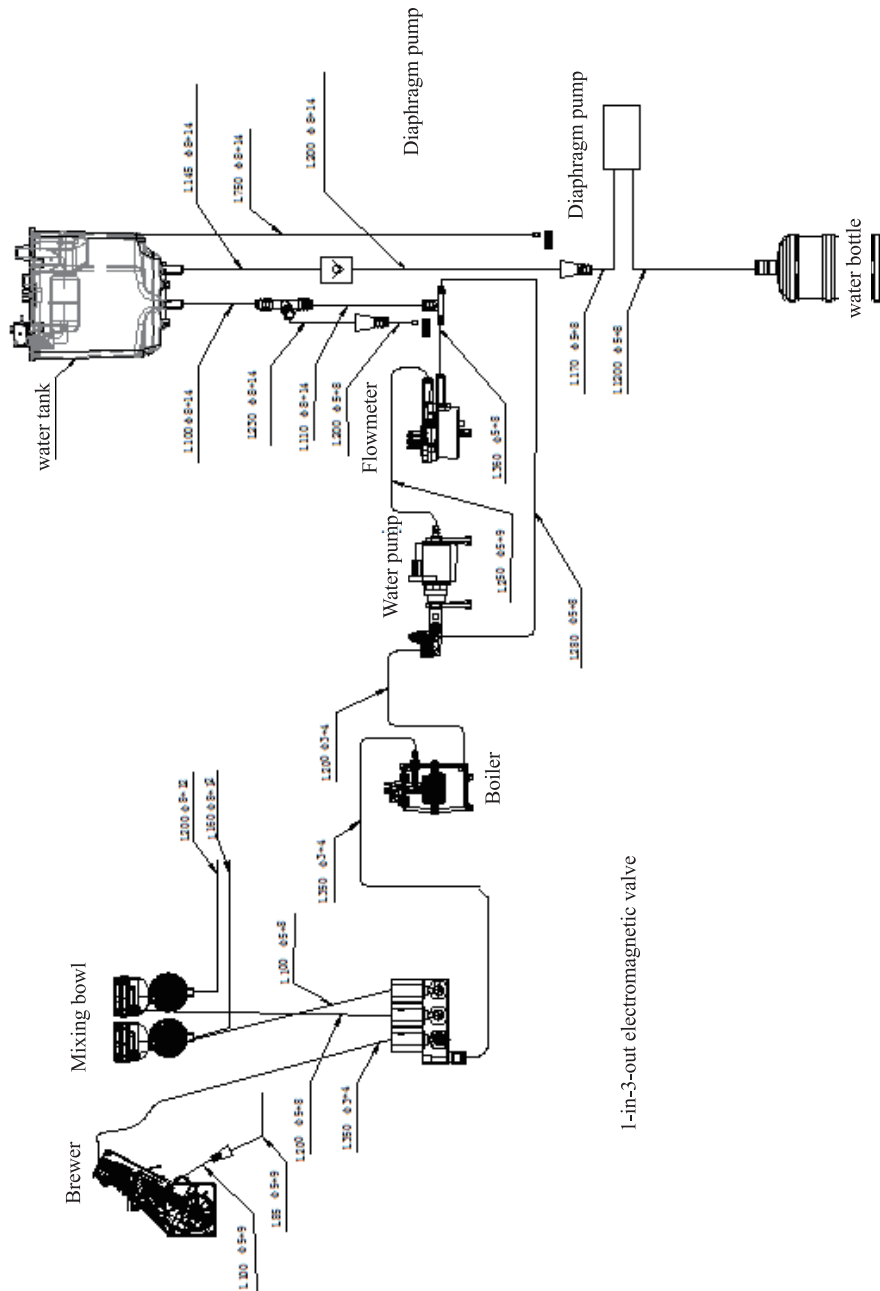
- ① Do not eat detergent, in case of accidental contact with eyes, mouth, nose or skin, please wash as soon as possible;
- ② Place the detergent in a place where children are not easily exposed to, so as to avoid accidental injuries such as eating by mistake or touching by mistake.
- ③ The amount of scale remover needed in practice is based on the scale coverage range.
- ④ After soaking, rinse with clean water as much as possible and rinse the residue clean.

4. specific operations:

The compounding of descaling solution: 8L tap water at room temperature, which is dissolved by introducing 6 bottle cap descaling agents, can actually adjust the concentration according to the severity of the scale; (Suggestions are made to select "Xinjuke" citric acid descaling agent.)



Chapter 8 Drawing of Water Pipe Connection



Chapter 9 Common failures and elimination methods

Fault	Possible cause	Elimination method
Non electricity	1. The power plug is not plugged in.	1. Confirm that the power line is plugged in.
	2. Leakage protector tripping.	2. It is confirmed that the leakage protector is on.
Flow Meter Fault	1. flow meter is blocked or damaged.	1. Change the flow meter.
Water shortage	1. Water tank water shortage.	1. Check the water in the bucket.
Pump overtime	1. Damage of lower pump.	1. Check whether the pump is normal.
Malfunction of grinding bean motor	1. The coffee beans are used up or the barn block is not opened.	1. See if there is a bean or whether the barn block is open.
	2. Grinding motor blocked.	2.Test again after change thicker powders.
	3. The line is not connected well.	3. Check whether the line is loose or unconnected.
Temperature sensor failure	1. Temperature sensor damage.	1. Check to see if the temperature is normal. 0 degrees indicates that the temperature sensor line is defective or damaged.
NTC fault	1. Overheat protector protection.	1. Check whether the overheat protector is on.
	2. A problem with the grinding drive plate.	2. Check whether there is electricity at both ends of the heating pipe.
Too little water out of coffee	1. Outlet obstruction.	1. Clean out the outlet.
	2. Bubble block.	1. Cleaning bubble.
Brew motor abnormality	1. Damage of the brew motor.	1. Check the motion of the brew motor.
	2. The line of the brew motor is not connected well.	2. Check whether there is electricity at both ends of the brew motor
	3. A problem with the grinding drive plate.	
Run overtime of the brew motor	1. The problem of the induction switch of the brew motor.	1. Check whether the induction switch is abnormal.
	2. There is a problem with the drive board.	2. Confirm whether the drive board is normal.
Communication failure	1. The serial port line is not connected.	1. Check whether the serial line is connected correctly.

Chapter 10 Warrantee guarantee notice

1. Warranty card

Please keep this warranty carefully, no reissue if lost.
Please keep this commercial bill and valid purchasing proof(need manufacturer stamped).Show them when machine fault and send depot service. If you can not offer these proof, then the product warranty period of the date will be the corresponding product serial number of the ex factory date.

2. Guarantee clause

Since the products sold date, in normal conditions using and a hardware failure occurs, We offer free guarantee repair for 1 year.

We would have the right to charge for repairing with under situations

- 1) Accident, Nature disaster like fire, flood, lightening, unauthorized modification;
 - 2) Non-authorized person repairing or dissembling;
 - 3) The damage caused by after sale transportation;
 - 4) Do not according o the instructions on the provisions, free installation, display, or using the non-specified voltage, using the non-earthing power socket;
 - 5) The damage caused by not using substitute or alternative parts meet the our company standard;
 - 6) Normal wear;
 - 7) Other reasons that no relation with product quality.
 - 8) Please return the receipt of the warranty card from the purchasing day in 15 working days.
 - 9) This warranty is applicable only to mainland China.
- Hangzhou Yile Shangyun Robot Technology Co., Ltd. keep the right of final explanations.



Warranty Card

Machine Model		The supplier's stamp	
Serial No			
Name of supplier			
The time machine			
Customer Name		Phone No	
Customer Address		Postal Code	

No.	Repair time	Fault conditions	Replace Parts.	Repair man	Customer's signature
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					

Remarks: