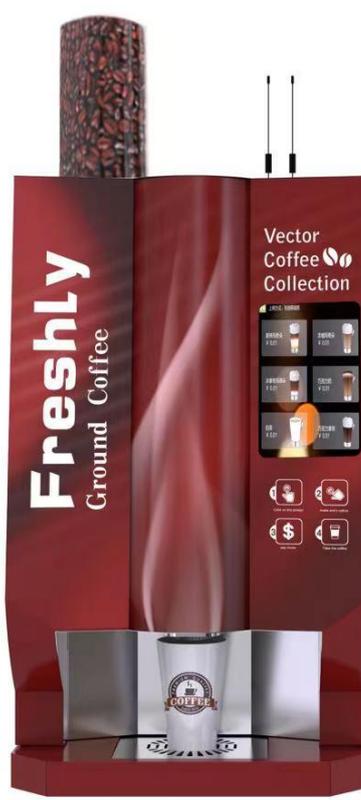


INSTRUCTION MANUAL

Product instructions for LE-307 series



307B-1



307B-2



307A

Please read this manual carefully before use and keep it proper

Sincerely thank you for purchasing our products. Before you start using the equipment, please read this manual carefully. After understanding, use the machine correctly. Misoperation may cause accidents or dangers. Please keep these manuals in a safe place and do not lose them.

Subject to equipment improvements or this manual without notice. Keep in mind that there may be slight differences between the manual content and the real device. Changes to this operation manual will be made in the version. The content of these revisions is distinguished according to the updated manual number.

If the manual differs from the real equipment, or if any part of the manual is unclear, please contact YILE and understand these doubts before using it. If the equipment is not clearly understood before understanding these doubts, YILE shall not be held responsible for the direct or indirect damage.

Retain ownership: No form of reproduction of the whole or part of this manual is allowed until the written consent of YILE is obtained.
This product conforms to:

GB / T 4706.1-2005 Safety of Appliances for Household and Similar Use-Part 1: General Requirements

GB4706.19-2008 Safety of Appliances for Household and Similar Use-Special Requirements for Liquid Heaters

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

Environmental conditions requirements

1. Ambient temperature: upper limit 38°C and lower limit 4°C (indoor)
2. Ambient humidity: not higher than 90% RH (relative humidity)
3. Altitude: below 1000m (if exceeding, you can negotiate with our company)
4. No chemical corrosion and violent vibration place
5. Non-open places (without direct sunlight, rain, wind and sand, etc.)
6. Suitable for the temperate climate only
7. Other places not allowed by laws and regulations
8. During transportation, please keep the machine upright and do not tilt or shake!

Statement: All the consequences arising from the failure to follow our above environmental requirements shall be borne by the user.

Technical parameter:

| | |
|--|-----------------------------|
| Machine model: | The SY-307 series |
| Machine name: | Smart drink vending machine |
| Power supply: | AC220V/50Hz |
| standby power (W): | 50W |
| Rated power : | 1600W |
| Heating power (W): | 1450W |
| Overall dimensions of the whole cabinet (L*W*H)(mm): | 610*510*862 |
| Overall dimensions of lower cabinet (Optional) (L * W * H) (mm): | 597*510*860 |
| Overall weight of the upper cabinet (kg): | 51kg |
| Overall weight of lower cabinet (optional) (kg) : | 19kg |
| Bean Capacity (kg): | 2.0kg |
| Powder Box capacity (kg): | 1kg |
| Waste residue capacity (L): | 2.4L (80 waste slag cakes) |
| Waste water box capacity (L): | 2L |
| Brewing pressure (MPa): | 0.5 ~ 0.8MPa |
| Lower cabinet advertising light box size Optional (mm): | 625*313mm |

 Before using this product, please see this instruction manual, and please keep the product warranty card in the use manual properly

 This product is an indoor unit, so please do not use it outdoors

 The Company reserves the right of final interpretation of this product, subject to without notice

 Ensure effective grounding before the machine run.

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Chapter I Safety precautions for Use

Please read this safety note carefully before use, and then use it correctly. The safety precautions shown here contain important things related to safety.

Content of the warnings and attentions

| | |
|------------|--|
| warnings | Wrong use may Appear the potential of injury or death. |
| attentions | Wrong use may cause personnel injuries or damaged parts. |

1.1 Security logo meaning

| | | | |
|---|------------------------------------|---|------------------------------------|
|  | Prohibit |  | Prohibit disassembly |
| | |  | Prohibit touching |
|  | Indicates that it must be observed |  | Indicates that it must be grounded |
|  | attentions |  | Pay attention to electric shock |
| | |  | Pay attention to high temperature |
| | |  | Pay attention to pinching hands |
| | |  | Pay attention to the fire |

1.2 warnings

| | |
|---|---|
|  | Please entrust professional and technical personnel to open the packaging, installation and movement, |
| | Poor installation may result in dumping, electric shock, fire, or burns |
|  | No disassembly |
| | There could be possibility of accidents in unauthorized disassembly |
|  | Must be grounded |

| | |
|---|--|
| | An independent dedicated socket must be used and grounded reliably, and the grounding resistance shall be less than 4 Ω |
|  | Do not operate the switch with wet hands |
| | There is a danger of electric shock |
|  | Do not pull or use a broken power cord |
| | There is a possibility of a fire or an electric shock |
|  | Unplug the power plug immediately if there is abnormal |
| | When there is odor, smoke or fire abnormal, immediately unplug the power plug and work with professional maintenance personnel Or contact the manufacturer, otherwise it may cause electric shock or fire |
|  | No display in places where children could touch |
| | There is a possibility of injury from dumping |
|  | Electrical parts splashed or soaked in water are prohibited without treatment |
| | Completely remove the water and dust, confirm the insulation recovery, and Use after assembly by professional maintenance personnel |
|  | Do not use combustible items near this machine |
| | There is a risk of causing an explosion or a fire |
|  | Do not place items on the top of the machine |
| | There is the possibility of falling down and hurting people or spilling water to cause electric leakage |
|  | No climbing, shaking, or leaning is allowed |
| | Could cause dumping |
|  | Do not touch the moving parts by hand |
| | There is a possibility of injury |

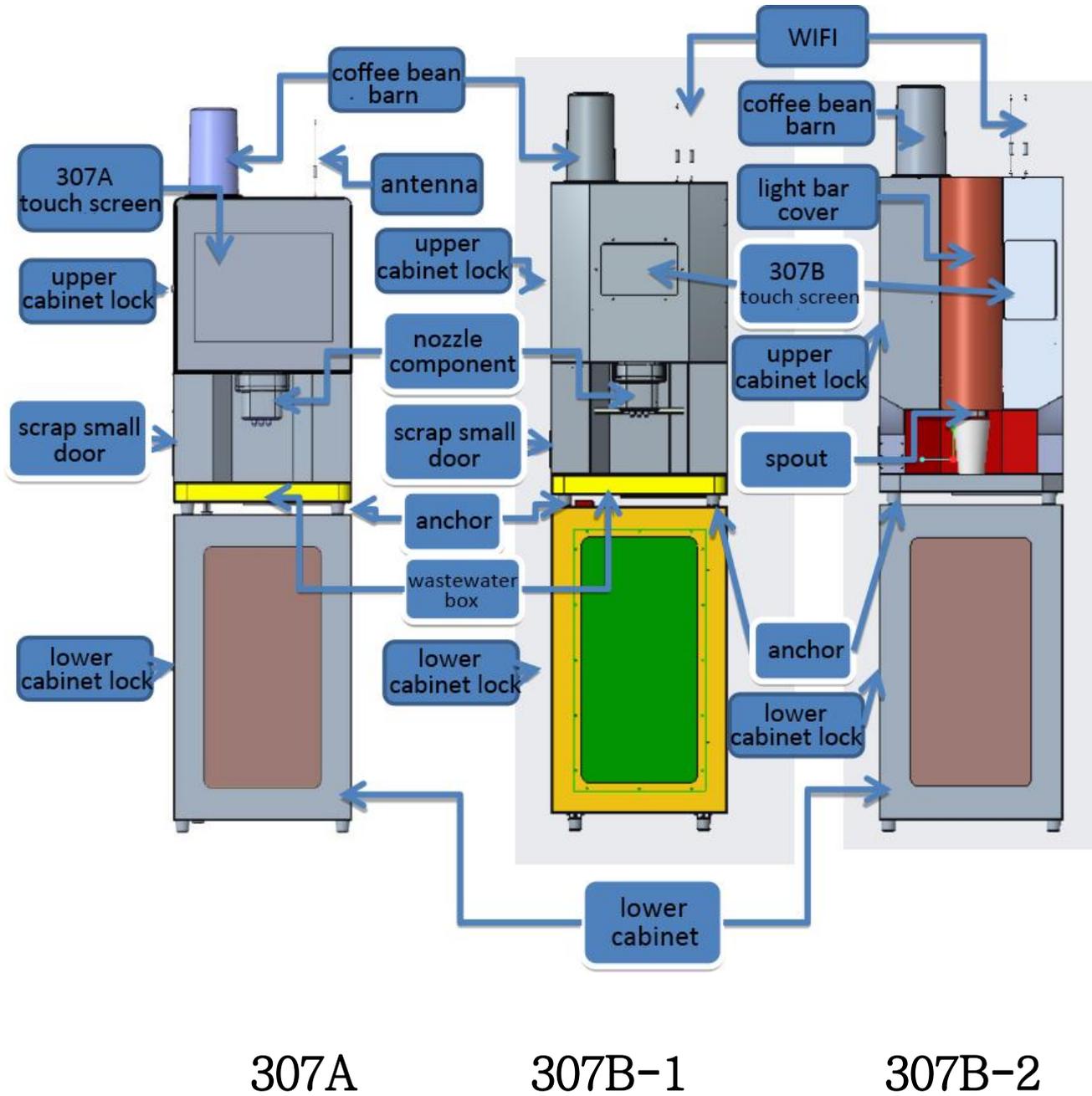
1.3 Attentions

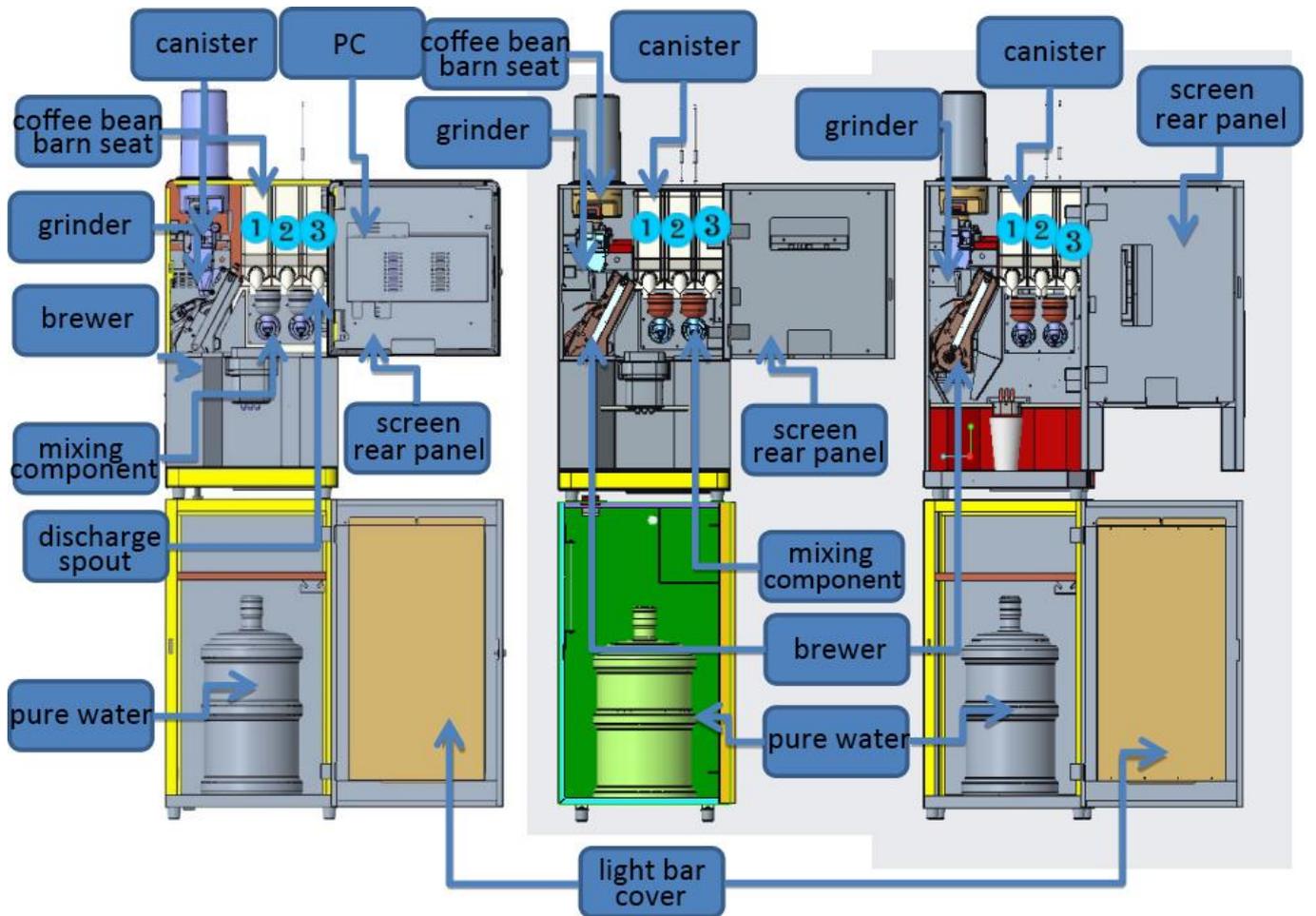
| | |
|---|--|
|  | The power supply capacity shall be consistent with the equipment |
| | If the power supply is inconsistent or small capacity power supply, it may cause fire |
|  | The power cord cannot be bundled for use |
| | Heating may cause a fire or an electric shock |
|  | Remove the power cord from the heating appliance |
| | There is a possibility of causing a fire or getting an electric shock |
|  | Do not touch the internal parts of the machine during the equipment operation |
| | There is a possibility of scald or electric shock |
|  | When placed in the following places, please negotiate with the professional technicians |
| | <ul style="list-style-type: none"> ● Places exposed by sea breeze or corrosive gases ● Shaking or vibrating places |
|  | In the following places, please negotiate with the relevant departments |
| | <ul style="list-style-type: none"> ● Places that may hinder traffic ● Near the road signs or signal lights ● Near the fire-fighting equipment ● Places with combustible or combustibile gases ● Roads and facilities for refuge |
|  | Carry out the daily hygiene management according to the food hygiene requirements |
| | If not good health management, there is a risk of accidents |
|  | |
| | |
|  | Check the leakage protector regularly once a month |
| | If the use of abnormal leakage switch, there is a danger of electric shock |

| | |
|---|--|
|  | Check the tightness of the fixed metal parts regularly once in 6 months |
| | There is a possibility of an overturned accident |
|  | Check the power plug regularly once a year |
| | Power plug with dust or poor contact may cause electric shock or fire |
| | When the equipment is not in use for a long time, unplug the power plug and drain the water inside the machine |
| | If the water inside the machine is not dry, it may cause the boiler to break and cause electric shock |
| | This machine is an indoor machine, please use in the indoor temperature of 4-38 degrees Celsius environment |
| | Beyond this range may cause equipment failure |

Chapter 2 Structure drawing

2.1 Front interior schematic diagram



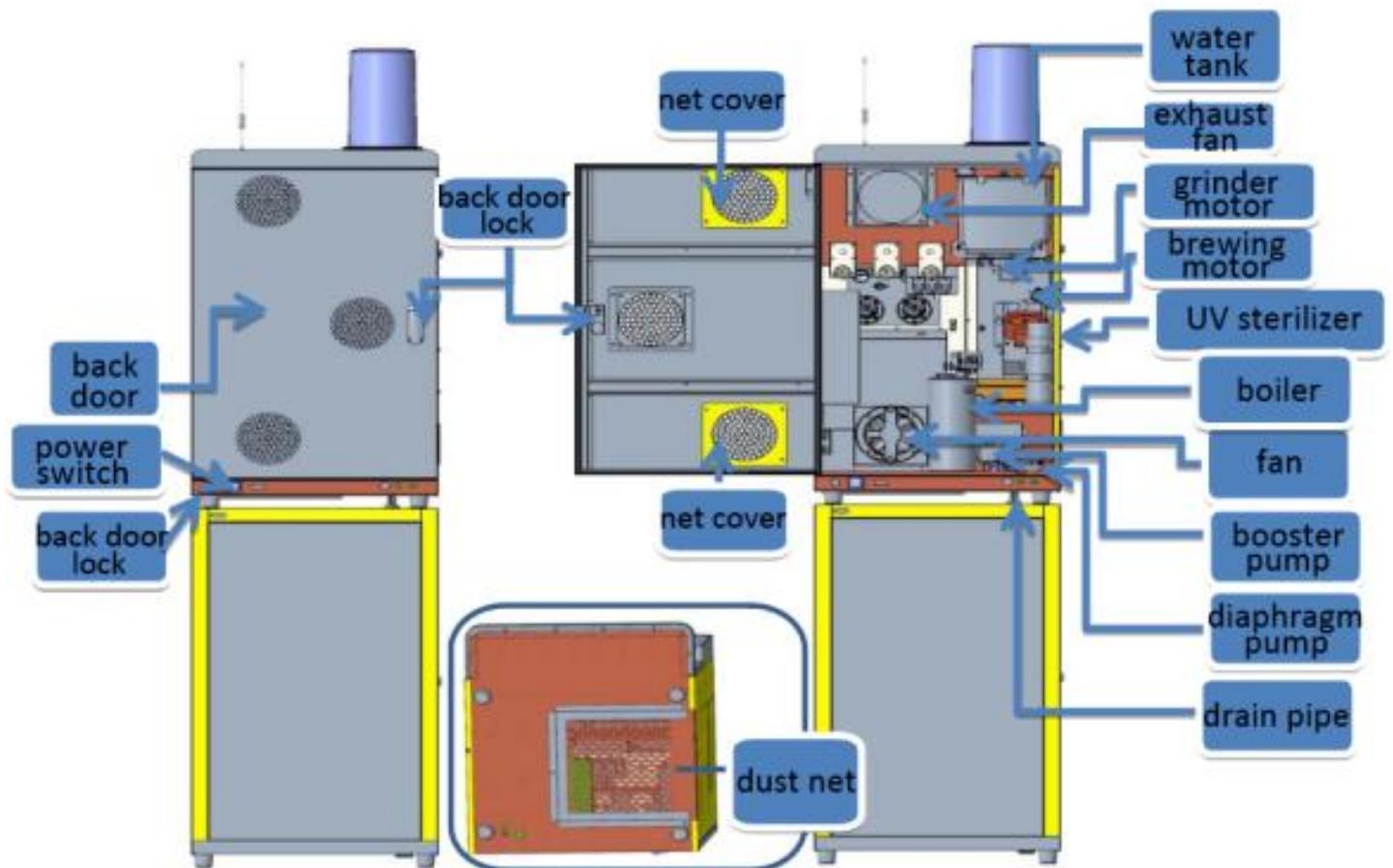


307A

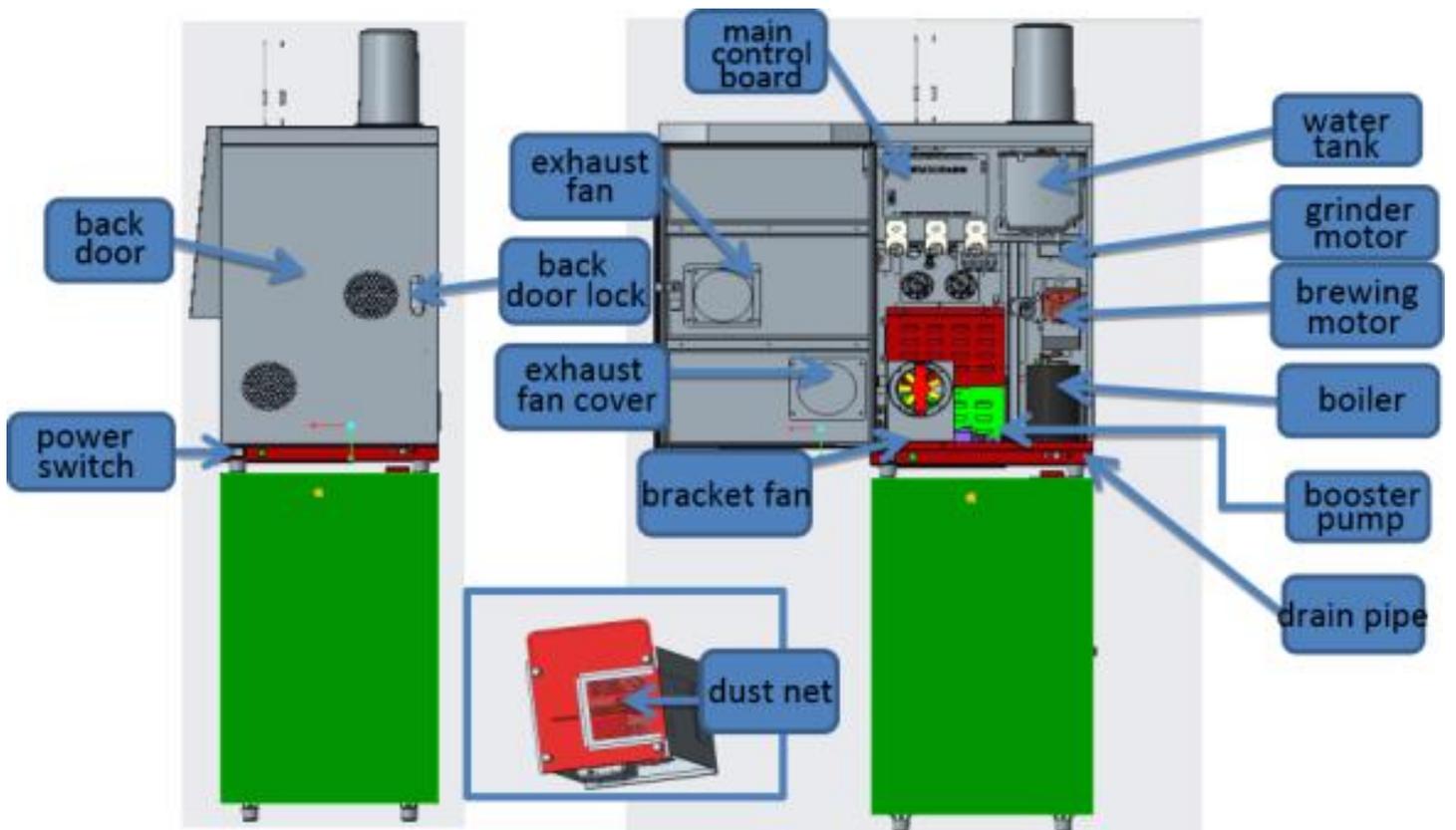
307B-1

307B-2

2.2 Internal schematic diagram of the back

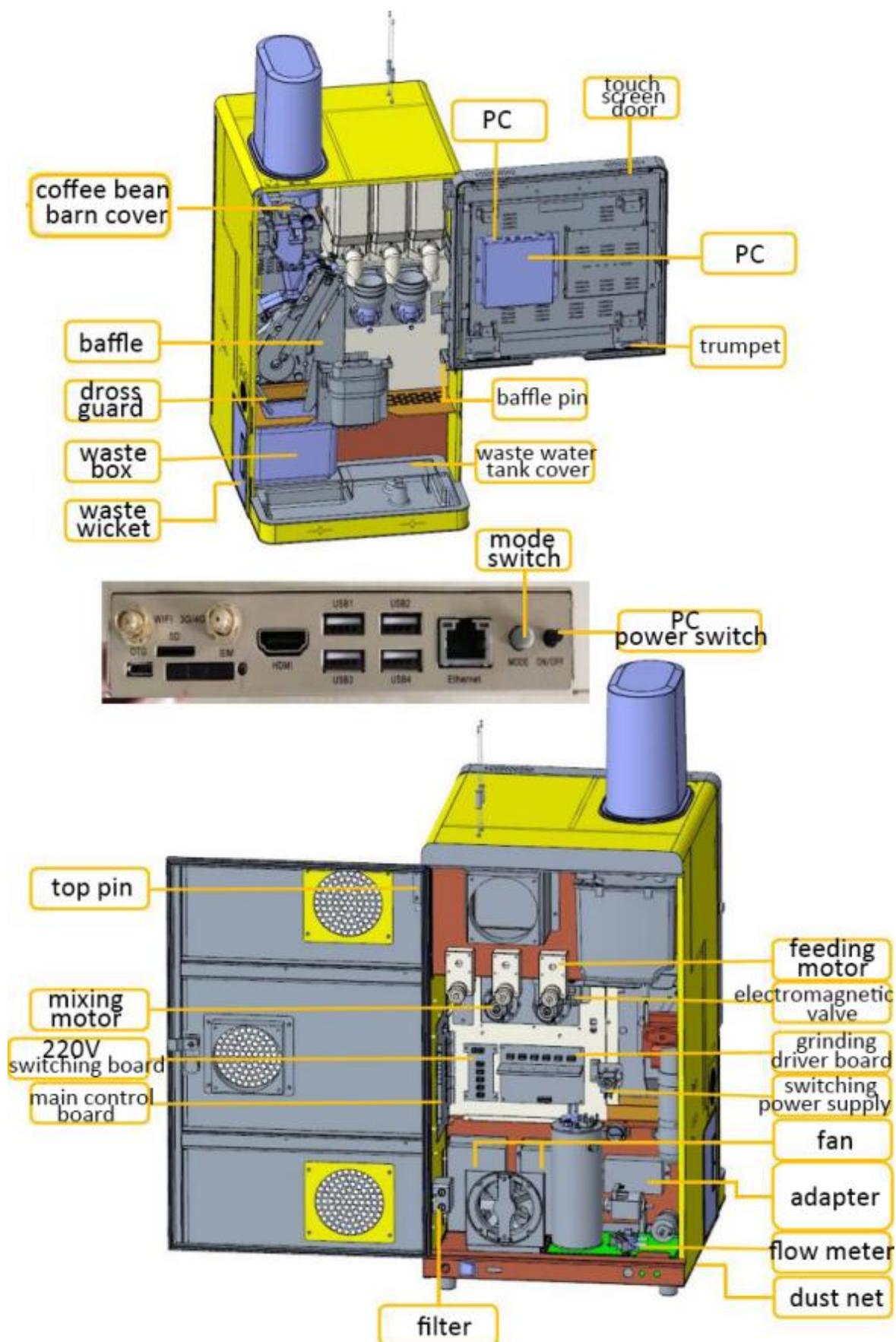


307A

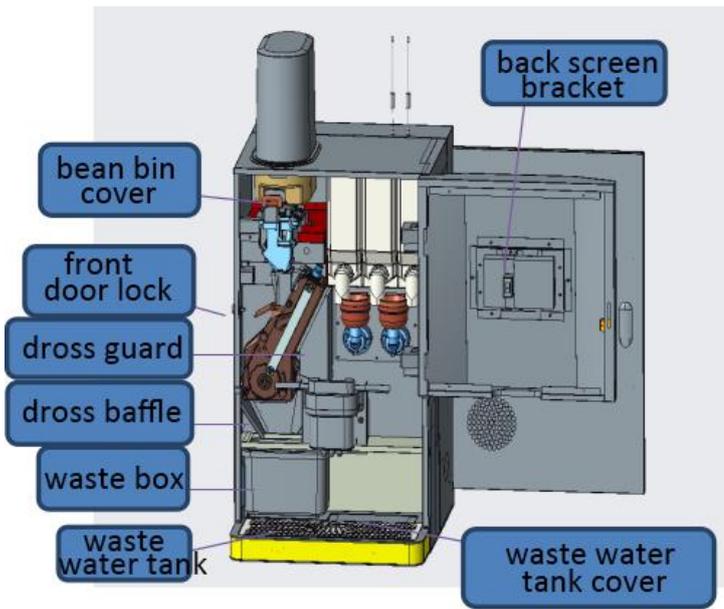


307B-1&307B-2

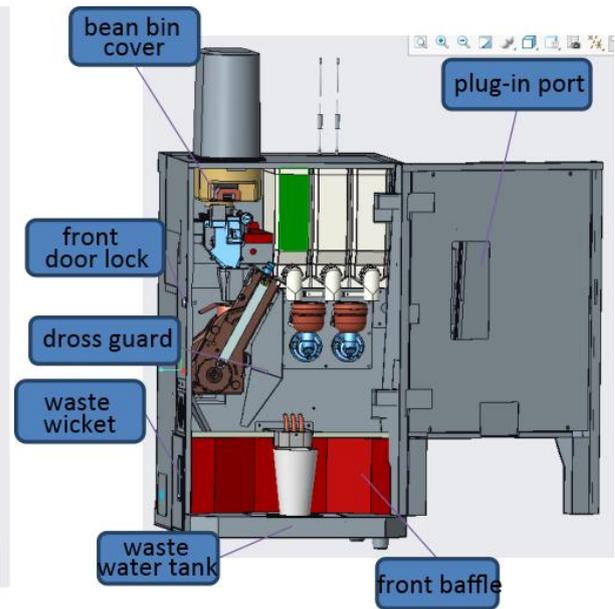
2.3 internal structure and other structures



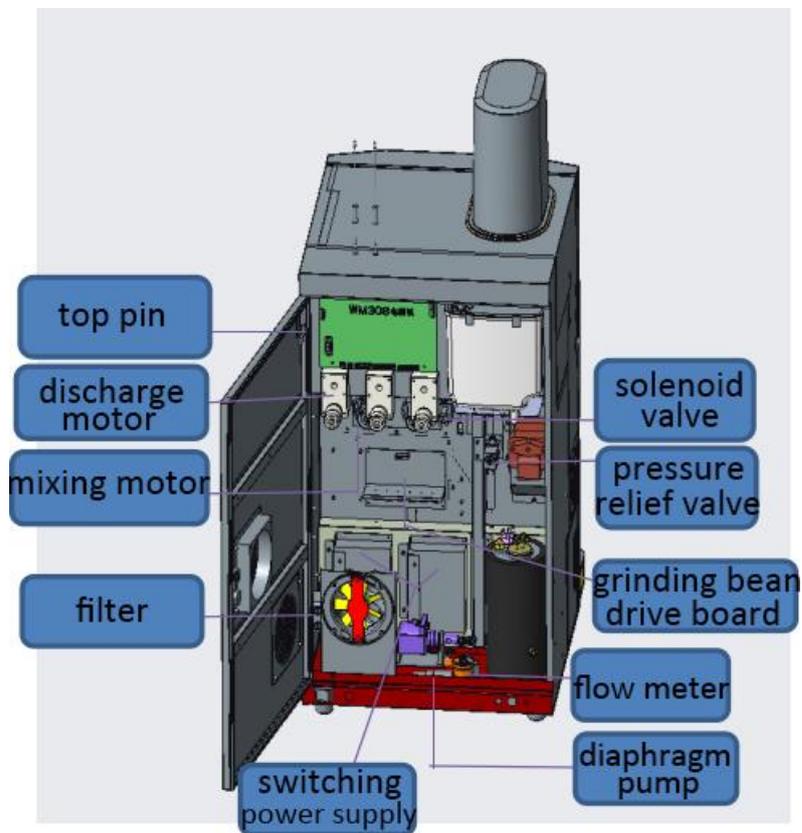
307A



307B-1

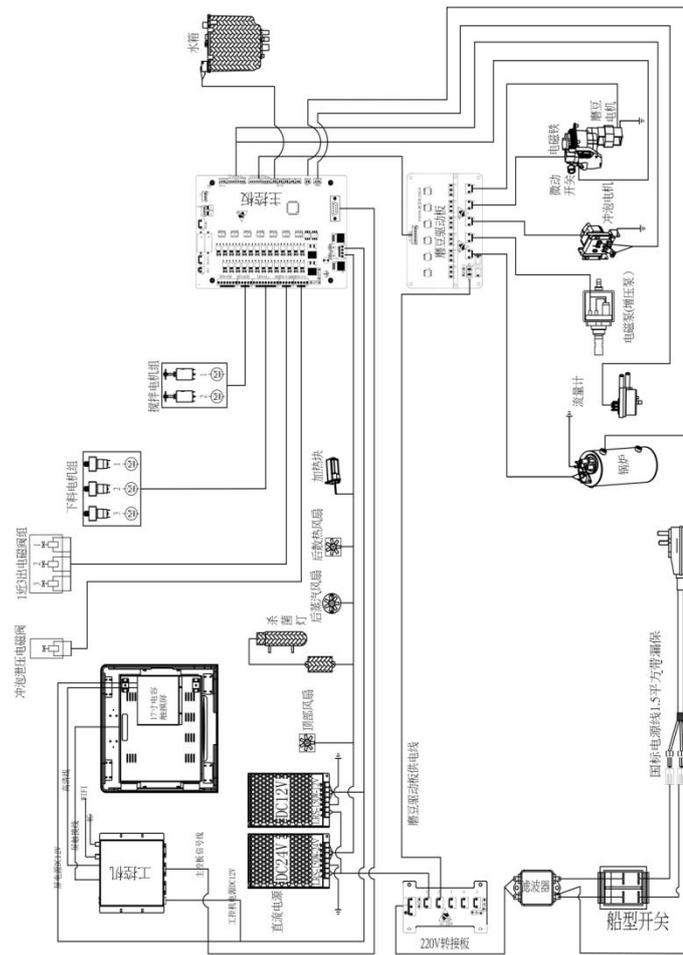


307B-2



307B-1&307B-2

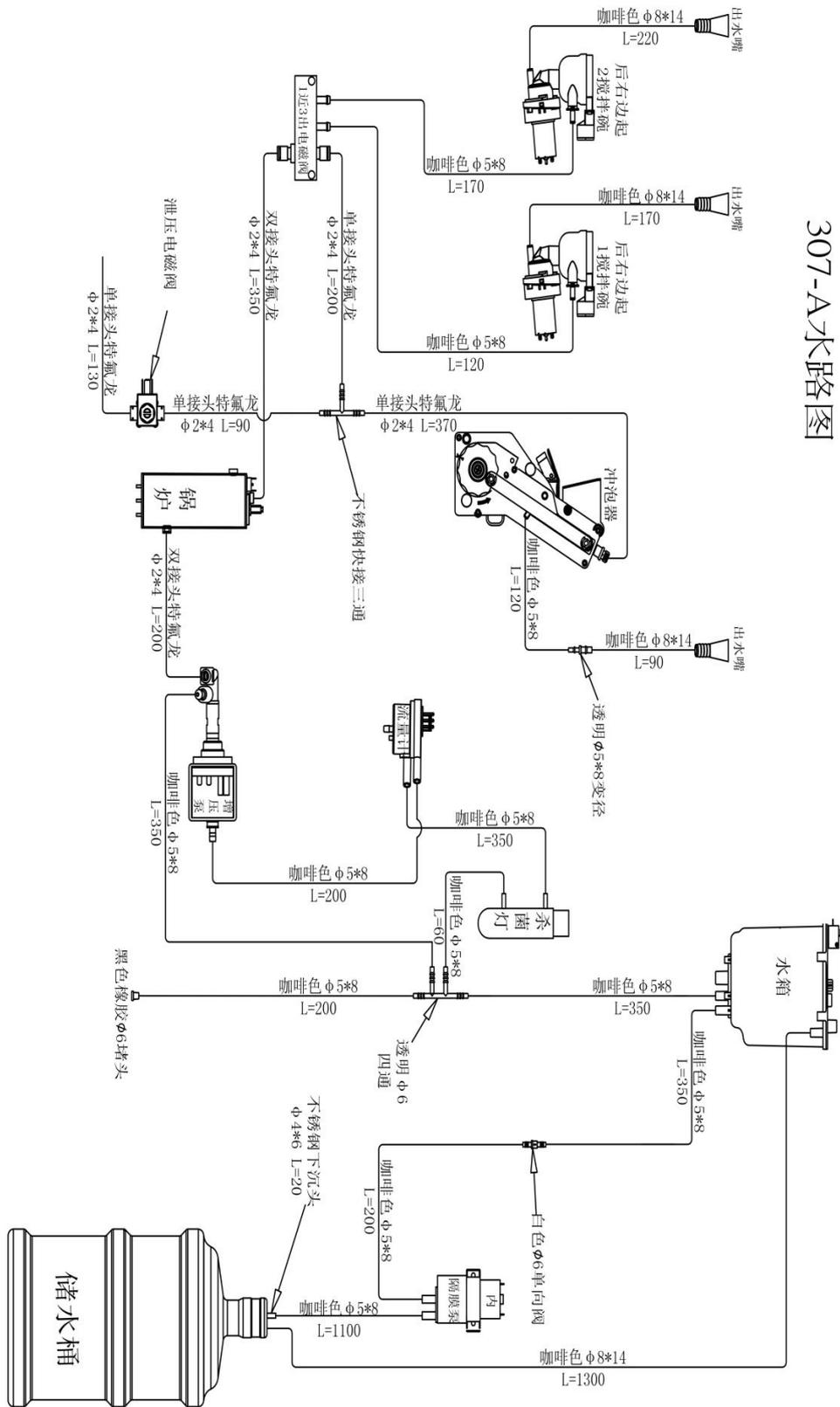
Chapter III: Circuits and waterways diagram



307A circuit diagram, for information only

307B Series circuit diagram for information only

3.1 Water map (for information only)



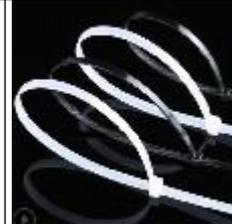
307-A水路图

本图以箱体后面正视

Chapter 4 Preparation before Use

4.1 Remove the packaging

This machine uses carton packaging, so you only need to remove the carton, foam and nylon bag, please be careful when unpacking, to avoid damage to the equipment. After removing the packaging, check the equipment for damage, and check the random accessories and document. If there is any damage or missing, please contact the seller.

| | | | | |
|---|---|---|--|---|
|  |  |  |  |  |
| bean canister (1 PC) | 2 PCS keys for machines 2 PCS keys for lower cabinet (Optional cabinet) | Pure bucket cover 1pcs | 1 PC Fuse | 1 PC 4G& 1 PCS WIFI antennas |
|  |  |  |  |  |
| 1 PC key for back door | Quality certificate | PACKING LIST | instructions | 5PCS Cable tie |

4.2 Placement

Placement requirements: the machine must be placed smoothly, and ensure good ventilation. Around the body, including the back side, there should be more than 10cm of space for ventilation and operation.

Environmental requirements: the indoor temperature is 4°C -38°C.

Network requirements: it can receive a stable 4G signal or WIFI coverage.

Power supply requirements: the power supply capacity must be greater than the rated power of the machine 1700W, use an independent dedicated socket, and reliable grounding.

4.3 Prepare before use

Read this manual carefully before starting up, and operate after correct understanding. Remove the pure water cover and put it in the bottom cabinet, and insert the water pump pipe into the bucket to the bottom, and connect the pump line and water pipe to the back of the machine.

Chapter Five Instructions for use of the coffee machine sales system

After the preparation, Plug in power plug into the three-wire grounding socket, turn on the power switch at the back of the machine, and the screen shows startup interface. After about 10S,it shows the sales interface, as shown in photo



(Figure 5-1)

5.1 Functional Settings Menu

Standby status, open the door of the machine,there is a black mode switch on the right side of the door,press 3S for the "Functional Operation Menu",as shown in Figure 5-2.



(Figure 5-2)

5.2 Payment method setting

There is no cash payment system, you can choose Alipay, WeChat pay, collect money. Select the required payment method (as shown in Figure 5-2), and default Alipay and WeChat.

5.3 Coffee test

Enter the coffee test interface, as shown Figure 5-2, 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.



(Figure 5-3)

5.4 Coffee parameters and powder settings

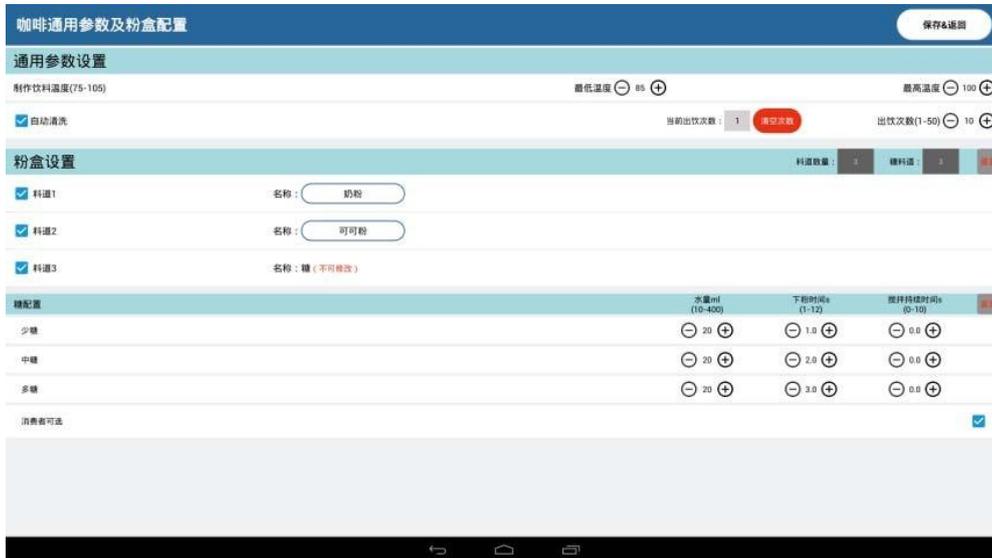
Enter the setting interface of coffee common parameter and powder canister. As shown in Figure 5-4. It can set the coffee temperature, constant temperature, automatic cleaning, powder box setting and whether to start the powder preparation mode.

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 settings: There are only three powder canister 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.



(Figure 5-4)

5.5 Coffee name, price, Recipe setting

Enter the beverage setting interface, as shown in Figure 5-4. The beverage setting interface can set the beverage name, price, recipe 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...



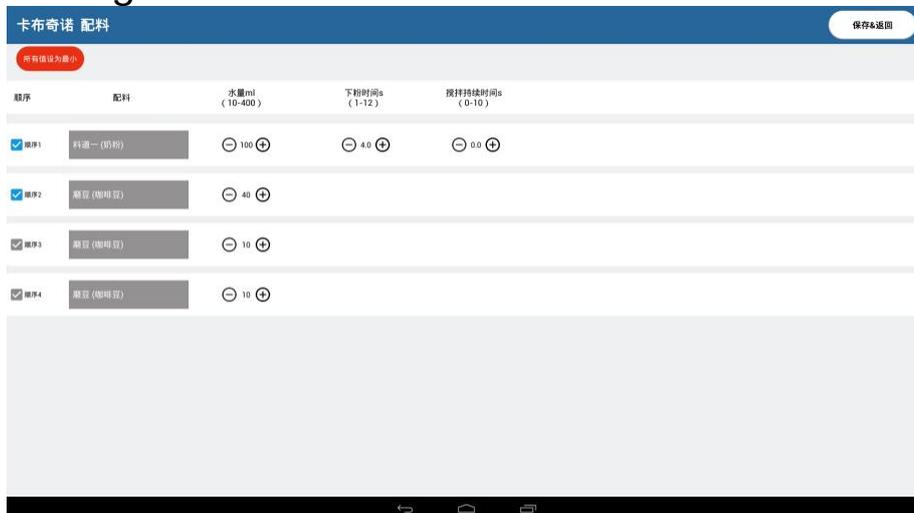
(Figure 5-4)

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 path1<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: 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: 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: 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.



(Figure 5-6)

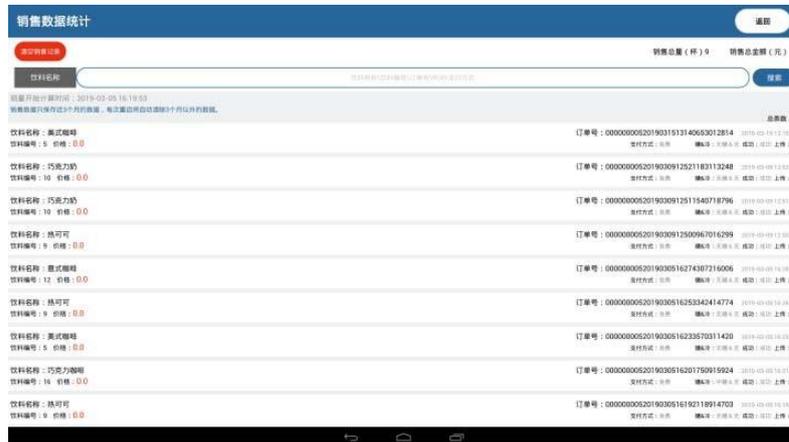
5.6 View the new version

The company has been optimizing the software of this product, will release the new version from time to time, customers can view the version update information here, if the new version appears, can choose to update.

5.7 Sales statistics

Enter the sales statistics interface, as shown in Figure 5-7

You can view the total sales volume and the total amount of sales, as well as the real-time transactions, and the sales data can be cleared. Daily and monthly sales conditions can be viewed and exported in the background.



(Figure 5-7)

5.8 All settings for outputs and inputs

In order to facilitate the use of customers, reduce the same setting content needs to set different machines many times, we have set output and input functions. Customers only need to be in a machine will adjust all the Settings, through the U disk. Export all settings to U disk, and then input them to other machines through U disk

5.9 Import personalized images from the 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



(Figure 5-8)

Chapter 6: Instructions for using the background system

Vending machine background is a system used to manage the operation, sales, replenishment management and other functions. The background account is the email address, the login website, account and password will be automatically sent to the registered mailbox.

Log in to website:

<http://ylvm.levending.net/ylvm/login.jsp>

Enter the account , password and verification code into the user management system, as shown in Figure 6-1.



(Figure 6-1)

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

Personal Center-Change the password: Users can change the initial password after logging in to ensure the security of user information.

Personal Center-Log information: You can view the information and records of user operations.

Collection Settings: In this option, add / delete the Collection information, edit the collection information, edit Alipay parameters, and edit wechat parameters.

User Management-company List: To view or edit company information

User Management-User List: Choose to add new users on this page. In Configure Role permissions, Settings / Modify, modify the configuration role permissions.

Device Management-My Machine: You can set up the collection account in this option, view the machine address, and transfer the machine

Equipment Management-Equipment status: You can enter the equipment ID number in this option to query the machine under the operator's name, and click on the container to view the container status(vending machines)

Equipment management-generate replenishment list: you can check the inventory status of the equipment and judge whether replenishment is necessary according to the inventory data.(vending machines)

Equipment management-network disconnection record: the equipment network disconnection time and duration can be viewed.

Sales record-Sales success record: Sales success record, Select start time, end time (start time and end time must be the same month). Enter the device ID number that you want to query (without entering the device ID number, then query the sales records of all machines under the name of the operator by default), query and export the records.

Sales Record-Sales failure record: You can view the status of the device sales failure record.

Sales record-Alipay transaction order: you can view the order data for Alipay transaction.(Data export is not supported)

Sales record-WeChat transaction order: you can view the order data of the WeChat transaction.(Data export is not supported)

Sales statistics: a series of sales of time, day, month, top ten list of goods, top ten list of equipment, statistics of nearly seven days, payment method statistics and commodity statistics, to facilitate user analysis and research.

Commodity Management-Commodity Settings: Commodity types and prices can be modified or deleted.

BUG and suggestions: Users can feedback equipment improvement suggestions and BUG feedback according to the use of equipment.

For the details of the background operation, please refer to the New Background Operation Manual of Hangzhou Yile Shangyun Robot Technology Co.,Ltd.

Chapter VII Troubleshooting and Fault Code

7.1 Troubleshooting

| faults | reasons | solutions |
|--------------------------|--|--|
| No electricity | 1. The power supply plug is not plugged well. | 1. Ensure that the power cord is plugged. |
| | 2. Leakage protector to trip. | 2. Ensure that the leakage protector is normal. |
| Flow meter failure | 1. The flow meter is blocked or damaged | 1. Replace the flow meter |
| Pumping timeout | 1. Water shortage in the water tank | 1. Check the water bucket |
| | 2. The water pump is damaged | 2. Check whether the water pump is normal |
| Fault of grinding motor | 1. The coffee beans are used up or the bean compartment seal is not opened | 1. Check whether there are beans and whether the bean canister is opened |
| | 2. The grinding motor is blocked | 2. Adjust the powder to coarse and test it again |
| | 3. The cable is not well connected | 3. Check whether the cable is loose or not connected |
| Temperature sensor fault | 1. Temperature sensor is damaged | 1. Check whether the display temperature is normal, and 0 degrees |

| | | |
|--|---|---|
| | | indicates the temperature Sensor wiring is faulty or damaged |
| NTC fault | 1. Overheat protection | 1. Check whether the overheating protector is working |
| | 2. There is a problem with the grinding drive board | 2. Check whether there is electricity at both ends of the heating tube |
| Coffee produces too little water | 1. Blocking of the water outlet | 1. Clean the water outlet |
| | 2. The brewer is blocked | 1. Clean the brewer |
| | 3. Water leakage | 1. Confirm whether the water way leaks |
| brewing motor fault | 1. The brewing motor is damaged | 1. Check whether the brewing motor can move |
| | 2. The cable of the brewing motor is not well connected | 2. Check whether there is electricity at both ends of the brewing motor |
| | 3. There is a problem with the grinding drive board | |
| Brewing motor operation timeout | 1. There is a problem with the induction switch of the brewing motor | 1. Check whether the induction switch is abnormal |
| | 2. There is a problem with the drive board | 2. Make sure that the drive board is normal |
| Communicatio n failure | 1. The serial port line is not connected well | 1. Check whether the serial port line is correctly connected |

7.2 Fault code

| Note: For example: screen display 2-1, then from the following such as 0X20-1, flow meter failure | | | | |
|---|-----------------------|----------------------------|----------------------------|---|
| | Part name | Error type (high-4 bit) | Error code (low-4 bits) | faults |
| 1 | other | 0X10 | 0 | Not available |
| 2 | | | 1 | Waste bucket full |
| 3 | | | 2 | Start up heating |
| 4 | | | 3 | Water pumping timeout |
| 5 | | | 4 | Move your mouth and move overtime |
| 6 | | | 5 | Landing rod timeout |
| 7 | | | 6 | Fall cover timeout |
| 8 | Boiler components | 0X 20 | 0 | Temperature sensor fault |
| 9 | | | 1 | Flow meter failure |
| 10 | | | 2 | No fault in heater open temperature |
| 11 | Cup drop | 0X 30 | 0 | No cup |
| 12 | | | 1 | The cup was not taken away |
| 13 | | | 2 | Drop the cup timeout |
| 14 | | | 3 | Change the cup timeout |
| 15 | Grind beans coffee | 0X 40 | 0 | Fault of falling powder |
| 16 | | | 1 | The brewing motor runs timeout |
| 17 | | | 2 | The brewing switch is broken |
| 18 | | | 3 | Brewer timeout |

Chapter 8 Parts for disassembly and assembly

8.1 dismantling device



6.3mm, cross screwdriver 7mm Socket wrench 6 inch needle-nose pliers



multimeter



gloves

8.2 Add raw materials for the first time

8.2.1 How to add Coffee bean



(Figure 8-1)



(Figure 8-2)



(Figure 8-3)

First, find bean canister from the accessories (such as Figure 8-1) from the accessories, then open the seal plate to the left to expose the inlet and outlet (as shown in Figure 8-2), then pour the coffee beans into the bean canister, and then push the sealing plate to the right (as shown in Figure 8-3) for use.

8.2.2 Instant powder supplement and bean warehouse



8.2.2.1 Open the main cabinet door (as shown in Figure 8-4), then push the box up with the discharge nozzle, make the limit column at the bottom of the box away from the sheet metal (as shown in Figure 8-5), then pull the box forward, and take out the box one by one in the same method (as shown in Figure 8-6). From left to right is 8-4, 8-5, 8-6



8.2.2.2 Open the box cover up (as shown in Figure 8-7), pour the instant powder or milk powder or sugar into the box box (as shown in Figure 8-8) and cover the box cover (as shown in Figure 8-9)

8-7 graph

8-8 graph

8-9 graph

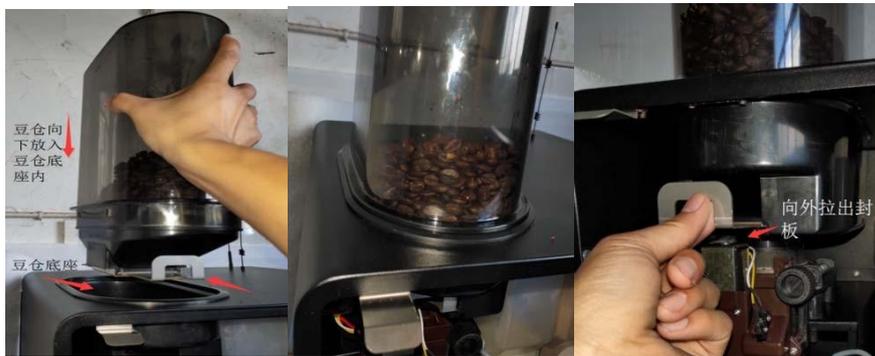
8.2.3.1 Put the box on the equipment, then dock the rear end of the box (figure 8-6) with the motor, and then put the limit shaft (figure 8-6) into the sheet metal limit hole to complete a box assembly (figure 8-10). Finally, install all the three boxes in the same method (Figure 8-11). From left to right (as shown in Figure 8-4), it is recommended to fill the material boxes respectively with 1. milk powder; 2. instant powder (cocoa powder); 3. sugar. Then rotate the discharge nozzle to the mixing bowl (as shown in Figure 8-12), and the left two discharge nozzle share a mixing bowl.



8-10 graph

8-11 graph

8-12 graph



8.2.3.2 Turn the bean bin down, aim at the bean warehouse and put it into the bean warehouse (figure 8-13), and assemble without tilt (figure 8-14). Then pull the sealing plate inside the box and put it into the base (as shown in Figure 8-15), and make the coffee beans enter the grinder to complete the first supplement of raw materials.

8-13 graph

8-14 graph

8-15 graph

8.3 Component disassembly

8.3.1 Open bean warehouse

Step: Promote the bean warehouse sealing board to seal the inlet and outlet of the bean warehouse (Fig. 8-3), and attention must be pushed to the end (as shown in Figure 8-16). Because the main coffee bean card sealing plate is difficult to push, then push back and pull up the bean warehouse (as shown in FIG. 8-18).



8-16 graph

8-17 graph

8-18 graph

8.3.2 Remove instant powder storage

Reference: 8.2.2.1 Operation steps Remove the instant powder bin after operation.

8.3.3 Demolition and assembly of wastewater boxes

8.3.3.1 Procedures for removing the wastewater box:

① (307A uses the same wastewater box as 307B-1) Hold the left and right sides of the wastewater box at the bottom with both hands of the equipment, and then shake left to right, and pull out the wastewater box forward (see Figure 8-19,8-20). Remove the front and back covers of the waste water box completely (as shown in Figure 8-21,8-22). Clean and clean the waste water box.



8-19 graph



8-20 graph



8-21 graph



8-22 graph

② (307B-2 waste water box) Hold the left and right sides of the wastewater box at the bottom of the equipment, and pull out the wastewater box (as shown in Figure 1,2). Then take out the waste water box cover, (as shown in figure 3) take out the plastic box, if it is drawn outward, it will not be pulled out.



1 Figure 2 Figure 3 Fig

8.3.3.2 Procedure for assembling the wastewater box:

① (307A, 307B-1) first assemble the back cover of the wastewater box, as shown in Figure (8-23), then install the front cover (successively stuck into the wastewater box, and then press the front into) (as shown in Figure 8-24), and finally put it on the bottom of the machine to push forward to the bottom to complete the assembly of the wastewater box (as shown in Figure 8-25).(Note: the effluent nozzle baffle, otherwise it will be blocked)



8-23 graph



8-24 graph



8-25 graph

② (307B-2) Put the plastic box into the wastewater box as shown in Figure 1 and 2, and put the wastewater box cover as shown in Figure 3

In the wastewater box, buckle the long side of the wastewater box lid with the small iron sheet in the red circle as shown in Figure 4, and then as follows

5. Push the wastewater box in.



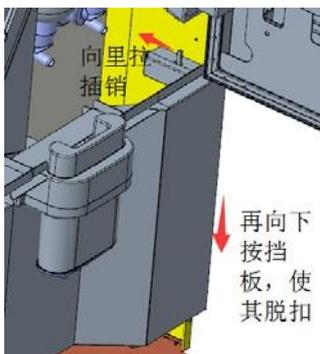
1 Figure 2 Figure 3 Fig



8.3.4. Remove and assemble the outlet nozzle baffle

8.3.4.1 Panel removal steps: 1. First dial the pin handle backward under the lower hinge on the right side of the machine (as shown in Figure 8-26).2. Press the nozzle baffle down to remove the buckle.3. Pull the lower end of the baffle out forward and make it slide out outward (as shown in Figure 8-27,8-28), then take out the baffle and clean it up.

**** Note: the bottom waste water box should be removed before disassembling the outlet nozzle baffle.



8-26 graph



8-27 graph



8-28 graph

8.3.4.2 Block assembly steps: 1. Card the upper end of the baffle into the nozzle first (see figure 8-28).2. Move in at the lower end again, and pay attention to the dark buckle behind the baffle (as shown in Figure 8-29) and the corresponding card-in with the dark buckle on the 8-29 graph



machine.3. Then nudge up, and when you hear a "click" sound, it means it is in place.

**** Note: Remove the bottom wastewater box before removing the outlet nozzle baffle; handle and handle gently to avoid scratches on the product surface. If the assembly is not pushed up into the back of the mouth, you can slightly bend the middle part of the baffle, convenient assembly.

8.3.5 Remove and assemble the mixing components

8.3.5.1 Remove steps of mixing assembly: 1. Turn the discharge nozzle of the instant powder box to upward (as shown in Figure 8-30).2. Hold the finger of the suction pipe cap above the mixing bowl and pull it oblique upward (see Figure 8-31).3. Then pull the mixing bowl out of the water docking port (as shown in Figure 8-32), and then pull out the mixing bowl upward (as shown in Figure 8-33).4. Pull out the silicone tube below the mixing bucket (e. g graph 8-34).5. Rotate the mixing bucket counterclockwise to the left to remove it from the buckle (as shown in Figure 8-35), and then remove the mixing bucket (as shown in Figure 8-36) to complete the removal of the mixing component. The stirring leaf in Fig. 8-37 is not recommended to remove, because it is easy to damage it after removal

Damaged, and not easy to remove.*** Note: the assembly of mixing assembly must be turned upward; when pulling out the silicone tube, it is recommended to pull out from the head of the silicone tube, do not pull, pull easy to damage the silicone tube. Clean the mixing leaves directly on the equipment with a clean and wet cloth.

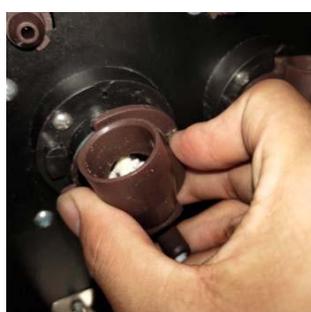


8-30 graph

8-31 graph

8-32 graph

8-33 graph



8-34 graph



8.3.3.2 Assembly steps of mixing assembly: 1. Both sides of the mixing bucket are stuck into the card slot (as shown in Figure 8-38), both sides should be stuck at the same time, and then rotate clockwise to the right (as shown in Figure 8-39), and the upper round hole is directly above. 2. Assemble the mixing bowl, first put the bottom of the mixing bowl into the mixing bucket (as shown in Figure 8-40), then pull the mixing bowl out to pair the rear docking port, and finally press into the docking mouth (as shown in Figure 8-41). 3. Assemble the extraction cap, put the rear square mouth of the extraction cap into the sheet metal square hole (as shown in Fig. 8-42), and then press down into the mixing bowl (as shown in Fig. 8-43). 4. Put the effluent silicone tube into the mixing bucket outlet (see Figure 8-44). Complete mixing assembly assembly.

**** Note: during the assembly of the mixing bucket, the buckle on both sides of the mixing bucket must be stuck into the slot, otherwise all water and materials into the box, affecting the use and electrical safety problems; the silicone tube must be inserted to the end.



8-38 graph



8-39 graph



8-40 graph



8-41 graph



8-42 graph



8-43 graph



8-44 graph

8.3.4 Remove and assemble the brewing components and waste residue baffle

8.3.4.1 Remove the brewing assembly: 1. Pull out the lower silicone tube converter (see Figure 8-45). 2. Pull out the upper Teflon tube clamp and Teflon tube (see Fig. 8-46). 3. Pull the baffle up to remove the baffle dark buckle and remove the right baffle (Fig. 8-47, 8-48). 4. Unscrew the hand screws (2, as shown in Figure 8-49). 5. Pull out the brewing component (as shown in Figure 8-50) and clean up the brewing component.

**** Note: when taking out the brewing component, there will be scratches with the sheet metal, which should be carefully removed to avoid damaging the brewing device



8-45 graph



8-46 graph



8-47 graph



8-48 graph



8-49 graph



8-50 graph

8.3.4.2 Disassembling and assembling steps: unout the nut with 7mm sleeve and remove the slag plate clearly (as shown in Figure 8-51, 8-52). After finishing the cleaning, then directly installed in the original position, and then lock with the unscrewed nut. Must be operated after removing the brewing assembly.

8.3.4.3 Remove and assembly steps of waste residue box: Open the small door on the left side of the box directly, clear the waste residue box and put it into the original position and close the small door. Note: The white Teflon drainage pipe on the inside of the small door should be put into the waste residue box to prevent the outflow of waste water.



8-51 graph

8-52 graph

8.3.6.3 Assembly steps of the brewing assembly: 1. Adjust the wheel at the lower end of the brewing assembly to block the edge of the rod on the brewing device. This step is to align the fixed hole, the paddle shaft and the brewing hole (see Figure 8-53).2. The brewing machine is stuck into the three mounting shaft holes (two fixed hand screw holes, one plate shaft holes) (see Figure 8-54).3. Screw the hand screw (Figure 8-49).4. Insert the upper Teflon tube and stick into the clamp (Figure 8-46).5. Access to the lower end silicone tube (8-45).6. Card in the right baffle (figure 8-47,8-48). Complete the installation of the brewing components.

**** Note: When the brewing assembly is installed, the three holes at the back end must be aligned, so adjust the paddle shaft and hole before assembly. The two steps of the adapter must be inserted into the pipe.



8-53 graph

8-54 graph

8.3.5 Remove and assemble the bean grinding assembly and the bean bin base

8.3.5.1 Step for removing the bean bin base: 1. Unscrew the bean bin limit card plate nut (as shown in Figure 8-55), and take the lower limit card plate.2. Cut the base at the top of the machine and remove the base (Figure 8-56). Complete the removal of the bean bin base.(Note: the bean warehouse should be removed before removing the base of the bean warehouse, see 8.3.1)

**** Note: take the bean warehouse base plate is, need to pull forward, make it off the bean warehouse base.



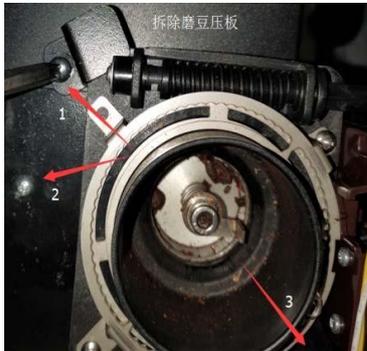
8-55 graph



8-56 graph

8.3.5.2 Demolition and assembly steps: 1. Remove 3 pieces of grinding bean assembly press plate (as shown in Figure 8-57).2. Pull out the wiring harness terminal of the mill bean assembly (see Figure 8-58).3 Push the assembly upward to remove its four feet from the buffer column and remove the assembly (figure 8-59).

**** Note: When taking out the grinding bean component, the surrounding sheet metal is easy to damage the grinding bean motor and the wiring harness, which need to be paid attention to. The assembly step of the grinding bean assembly is the reverse order of the removal step, and the key attention is to install the sequential assembly of 8-57. Figure 3,2 and 1



8-57 graph



8-58 graph



8-59 graph

8.3.5.3 Assembly steps of bean bin base: 1. Cuck the cleaned bean bin base into the machine, tilt back and back (as shown in Figure 8-56), assemble in place, and follow the surrounding.2. Then get stuck into the limit card board, and the limit card board heads dead in the direction of the bean bin base (as shown in Figure 8-55).3. Screw the nut and assemble the bean bin base before confirming that the bean assembly has been fully assembled.

**** Note: the limit card board must be stuck into the bean bin base card slot. Otherwise, the base has removed, loose and other problems.

8.3.6 Remove and assemble the mouth removal assembly

With the short 6mm cross screwdriver and 7mm sleeve, screw out the three self-tapping screws at the bottom of the shift nozzle assembly (see Figure 8-60).

Remove the nozzle assembly forward (Figure 8-61).3. Screw out the 3 nuts and 2 self-tapping screws on the nozzle holder, and remove the holder (8-63). Complete the removal of the nozzle assembly, and you can clean the material of the assembly.4. Assembly can be assembled in reverse order.

**** Note: Remove the silicone tube of the mixing assembly and the brewing assembly. See the brewing assembly and the mixing assembly (8.3.6; 8.3.5).



8-60 graph



8-61 graph



8-62 graph



8-63 graph

8.3.7 Remove the rear cover of the drive plate

1. Unscrew the two nuts of the left master control drive panel with a 7MM sleeve, that is, the rear cover can be removed.2. Remove the rear cover of the grinder drive plate. Unscrew the two nuts at the upper end of the cover to remove the rear cover of the grinder drive plate (Fig. 8-64).

**** Note: the rear cover contains electronic components and wiring harness. When going to he rear cover, please pay attention to the light light to avoid damage to the control board.

8.3.8 UV lamp removal (307A)

1. Prepare a bucket, then unscrew the plastic nut at the drain pipe behind the machine and pull out the silicone plug. Discharge the residual water in the water tank and sterilization lamp to avoid splashing the emitted water onto the components (see Fig. 8-65).2. When all the water is discharged, pull out the two silicone tubes above and below the ultraviolet sterilization lamp (it is recommended to pull them out from the head of the tube) (see Figure 8-66).3. Remove the ultraviolet sterilization from the fixed seat (the sterilization lamp is directly stuck in the fixed seat, which can be removed directly) (as shown in Figure 8-67).



8-64 graph



8-65 graph



8-66 graph



8-67 graph

4. Unscrew the black sheath at the upper end of the ultraviolet sterilization lamp (spiral assembly), and remove the silver white sterilization lamp as shown in Figure 8-68 below.

5. Install the UV sterilization lamp back in reverse order. (Because the ultraviolet sterilization lamp is the adapter direct switch power supply, the wiring harness is also relatively long, so it does not do wire pulling processing)



8-68 graph

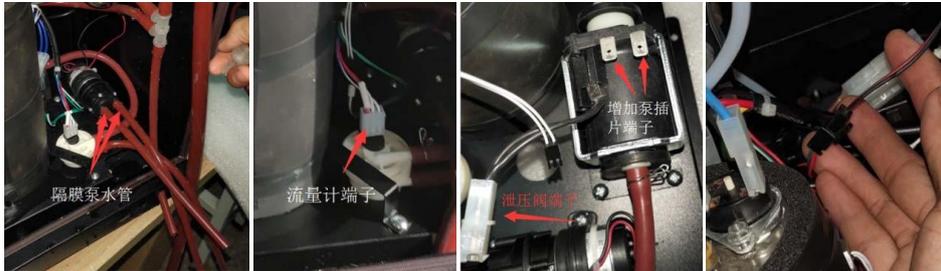
8.3.8 Remove and assemble the brewing motor

1. Pull out the motor line (as shown in Figure 8-69), and the upper and lower micro switch pair wiring, a total of 3 terminals.2. Screw out 5 nuts with 7mm and sleeve.3. Pull out the upper end outward, and then take out the brewing motor assembly upward.4. The replaced brewing motor is first fixed to the machine and locked with a 7mm sleeve (preferably magnetic). When fixed to the machine, there may be the failure to match the brewing motor shaft and the hole of the brewing, resulting in the failure to install. So you need to align the paddle shaft and the paddle shaft hole first. (If the paddle is biased, power the motor first, then reset it and then assemble) 5. Connect the wire to complete the assembly.



8.3.9 Boiler assembly disassembly and assembly

8.3.8.1 Boiler assembly removal steps: 1. Remove the relevant water pipe (drain the water in the water tank first, refer to 8.3.10), refer to 3.2 water map, remove the Teflon tube on the top of the boiler (refer to 8-46 figure), pull out the silicone tube of the sterilization lamp and the flow meter reference 8.3.10, pull out the silicone tube of the diaphragm pump (Figure 8-70).2. Remove the relevant wiring harness plug: 1. the flow meter terminal (Fig. 8-71); 2. the booster pump insert terminal and pressure relief valve terminal (Fig. 8-72); 3. Pull out the black terminal of the diaphragm pump (Fig.



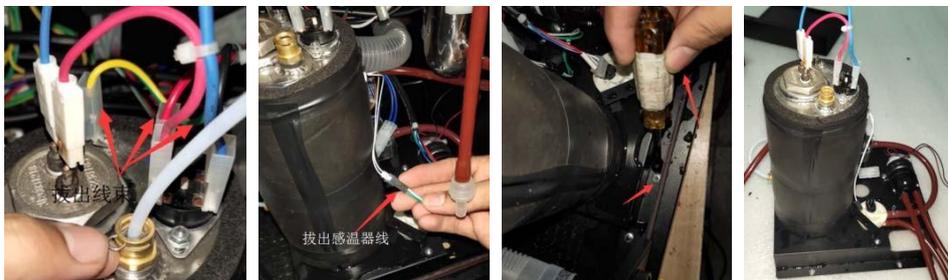
8.3.8.2 4. Pull out the fire wire, zero line and ground wire terminal of the boiler heater (Fig. 8-74); 5. Pull out the thermostat connection wire (Fig. 8-75).

8-70 graph

8-71 graph

8-72 graph

8-73 graph



8-74 graph

8-75 graph

8-76 graph

8-77 graph

3. Then remove the two nuts at the front end of the boiler assembly (as shown in Figure 8-76), and then pull the whole boiler assembly oblique upward to pull it off the screw, then pull in its own direction, and take out the back from the dark buckle (as shown in Figure 8-77).

4. Disassemble and assemble the parts on the boiler assembly, such as the diaphragm pump, by screw the two self-tapping screws on the diaphragm pump; remove the heating boiler and release the three nuts from the bottom of the assembly.

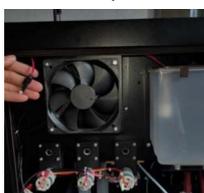
8.3.8.3 Installation steps of boiler assembly: the assembly can be installed step by step according to the removal steps, and it should be noted that

When installing the component, you need to buckle the back end first. Otherwise, the component installation fails, and the back end of the boiler assembly will shake, which will affect the safety of use.

8.3.9 Removal of water tank components

1. Pull out the water level switch line of the water tank first (as shown in Figure 8-78) (pull the red line at the top of the water tank and pull out the docking joint).2. Unscrew the fixed screw at the bottom of the water tank, push upward, so that the rear end of the water tank can remove the water tank (it is recommended not to pull out the water tank, because the water tank can be directly connected to the pipe cleaning, it is difficult to assemble the silicone tube after pulling out).3. Open the four buttons on both sides of the upper cover to open the water tank cover and remove the scale of the water tank.

**** Note: When installing the water tank cover, pay attention to the direction of the floating ball (the direction of the connecting line), need to be on the left of the water tank.



8-78 graph

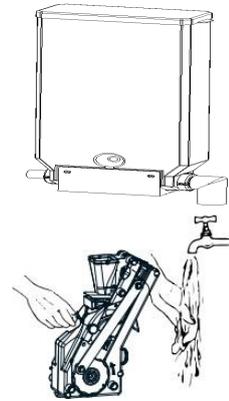
Chapter IX Daily Maintenance

Parts cleaning

According to the food hygiene requirements and daily hygiene management, the machinery and equipment should be cleaned and maintained regularly. Before cleaning, please unplug the power plug. It is best recommended to use warm water for cleaning. At the same time, it is recommended that if the parts and waterways are cleaned at the same time, the waterways are cleaned first.

9.1.1 Cartridge cleaning

Take off the material box, remove the powder, soak in water and clean it with a sponge (it is recommended to use soft cleaning objects to avoid damage to the surface of the product), use the hair dryer, dry the rear can be assembled to the original place, otherwise the powder will solidify due to moisture or remaining moisture, resulting in the problems such as unimpeded discharge, and powder blocking. Washing is recommended once a month.(Reference 8.2.2 disassembly + assembly)



9.1.2 Brewing assembly cleaning

After unloading the brewing device, then directly clean with tap water, wash clean, use the hair dryer can be assembled to the original position, otherwise due to the moisture or residual moisture under the coffee powder is not smooth and coffee powder blocking problems. Monthly cleaning is recommended.(Refer to 8.3.6 Disassembly)



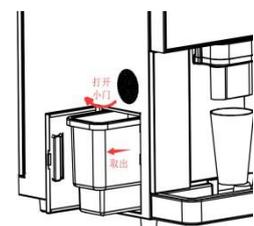
9.1.3 Blend the assembly to clean

Soak the removed mixing system in water with a soft sponge (it is recommended to clean the soft objects to avoid damage to the surface of the product caused by hard objects, which can cause quality problems). After cleaning, the hair dryer can be assembled to the original position, otherwise due to moisture or residual moisture under the coffee powder is not smooth, powder, blocking material and other problems. Daily washing is recommended.(Refer to 8.3.5 Disassembly)



9.1.3 Clean the bean warehouse

Take out the bean box, pour out the coffee beans inside, and wash them with clean water. Because the import and export is small, pay special attention to safety, do not stretch out your hand to clean up, to avoid the damage caused by cleaning. After cleaning, dry the hair dryer, then add coffee beans and then in situ. Otherwise, the residual water will affect the quality of coffee beans, which will affect the taste. Monthly washing once is recommended.(consult



8.3.1 Disassembly and assembly)

9.1.4 Waste residue box cleaning

Open the left side of the waste residue small door (magnet adsorption, can be directly opened) to pull out the waste residue box, and then pour out the waste residue according to the waste classification (perishable). Finally, rinse the waste residue box directly, dry it and put it back to the original place. It is recommended to clean it once a day.(Ref. 8.3.6)

9.1.5 Wastewater box cleaning

Pull out the waste water box, pour out the water inside, soak it in clean water, clean it up, and put it back to the original place. It is recommended to clean it once a day.(Refer to 8.3.3 + re + reinstall)

9.1.6 The interior of the machine is cleaned

Clean up the powder leakage inside the machine with a brush, and then wipe it clean with a wet cloth.

9.1.7 The outside of the machine is cleaned

Wipe the machine case clean with a wet towel, and it is recommended to wash it once a day.

9.2 Waterway cleaning

9.2.1 Impact of scale:

Scale is caused by the precipitation of heavy metal ions contained in the water. When heavy metal ions are brought back into the water, the content of heavy metal ions exceeds the national drinking water sanitation standard, it will harm human health and lead to stone, bacterial infection and other diseases. In addition, scale will make the water heating time longer, on the one hand, increase energy consumption, on the other hand, long-term accumulation of scale accumulation will damage the boiler, shorten the service life of the machine; but also affect the taste of coffee production!

9.2.2 Degradation purpose:

- 1.Regular use with the coffee machine scale remover to keep the coffee machine in the ideal state, to achieve the standard of making high quality coffee.
- 2.Keep the system and waterways to meet the safety and health standards.

9.2.3 User instructions:

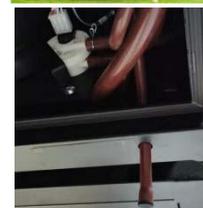
- 1.Do not eat scale remover, accidentally contact with the eyes, mouth, nose or skin, please clean with water as soon as possible;
- 2.Please place the descaling agent in the place where children are not easy to contact, to avoid accidental injuries such as accidental eating or accidental contact;
- 3.The actual amount of scale remover required shall be subject to the scale coverage range;
- 4.After soaking, rinse with clean water as much as possible, and rinse the residues clean.

9.2.4 concrete operations:

1 Distribution of scale solution: 8L of room temperature tap water, introduce 6 bottles of cap scale remover for dissolve, the actual concentration can be adjusted according to the severity of scale; (recommended to choose "core" citric acid remover) as shown on the right picture



2 Close the power switch in the lower left corner of the rear door (red, see Figure 2.2), then pull out the plug of the lower drainage pipe at the back, connect the water with the prepared ladle until no water is discharged, and then plug the plug back to plug the drainage pipe, as in the picture on the right



3 Put the inlet pipe at the bottom of the machine into the mixed citric acid scale removal solution.

4 Turn on the power switch, then open the front door (wait about 1 minute), press the MODE button on the industrial control machine after the screen, and the screen



enters the background interface. Then click the coffee test item on the screen (row 4 on the left) to enter the test interface.

5 After starting up, the pumping pump (diaphragm pump) starts to work until the water tank is full. However, click on the cleaning all in the test field, so that the citric acid scale removal solution into the whole water pipe, discharged from the outlet mouth. Repeat this 3-4 times (make the citric acid scale removal solution better into the boiler), and then stand for 20-30min. (Pay attention to the hot water scald)



6 After standing, then click the exhaust 1000ml 2-3 times. This cleaning is easy to discharge the water scale dissolved in the water pipe.

(Note: the discharged water is high temperature water, pay attention to safety)

7 After exhaust, turn off the power switch again, and then drain the detergent solution in the water tank. Note: Each drainage needs to be connected with a water ladle.

8 Then put the water inlet pipe into the pure bucket, and then turn on the power switch. After the machine enters the normal sales interface, click the MODE button again, repeat article 4 to enter the test interface, and repeatedly click the exhaust 1000 ml of citric acid detergent residual in the waterway 3-4 times.

9 After the discharge, clean up the waste water box, pour out the discharged cleaning liquid out, and then clean it down. Wipe it clean and put it back again

10 Finally, exit the test interface, and then exit the background interface. Enter the sales interface and complete the waterway cleaning.

Note: It is recommended to clean it once every other month!



Chapter 10 Warranty precautions

10.1 Warranty voucher

Please keep this warranty card properly. If the warranty card is lost, please we will not reissue it otherwise.

Please keep the invoice and relevant valid purchase vouchers and show them together when the machine fails for repair. If you cannot provide the warranty card (with the valid seal of the dealer) and the relevant purchase vouchers, the starting date of the warranty period will be subject to the factory date corresponding to the product serial number.

10.2 Warranty terms

This product is provided with 1 year warranty for hardware failure under normal use.

The Company shall be entitled to collect maintenance fees for quality

- 1) High voltage or other natural disasters caused by accidents, earthquake, fire, flood, lightning, and damage caused by unauthorized product modification;
 - 2) Damage caused by repair or disassembly by personnel not authorized by the Company;
 - 3) Damage caused by transportation after the product is sold;
 - 4) Do not install and place them according to the instructions, or do not use the specified voltage or grounding power socket;
 - 5) Damage caused by using substitutes or substitute accessories that do not conform to the regulations of our company;
 - 6) Normal wear and tear;
 - 7) Other reasons not related to the product quality.
3. The receipt of the warranty card should be filled in within 15 days from the date of purchase and send back to the operation department of our company for registration.
4. This warranty applies only to the Chinese mainland area.
- The company has the right of final interpretation of the above system.

Product warranty card receipt

| | | | | | |
|-------------------|----------------------|-----------------------------|------------------|----------------------------------|-------------------|
| Machine model | | Supplier seal | | | |
| Production number | | | | | |
| Supplier name | | | | | |
| Purchase date | | | | | |
| customer name | | Telephone / mobile phone | | | |
| customer address | | zip cod e | | | |
| order number | Maintenanc e date | Fault situation | Replace parts | Maintenanc e of the people | User signature |

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