

Fully Automatic Bubble Tea Sealing Machine

Items: 177CSFA

10/2024

Please read and keep these instructions. Indoor use only.

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Critical Information

Compatible Types of Film and Cups: Please refer to the "Recommended Sealing Films & Temperatures" table to ensure that the film and cup you are using are compatible for optimal sealing performance. Using the wrong combination can affect the seal and lead to leakage.



NEMA
5-15P

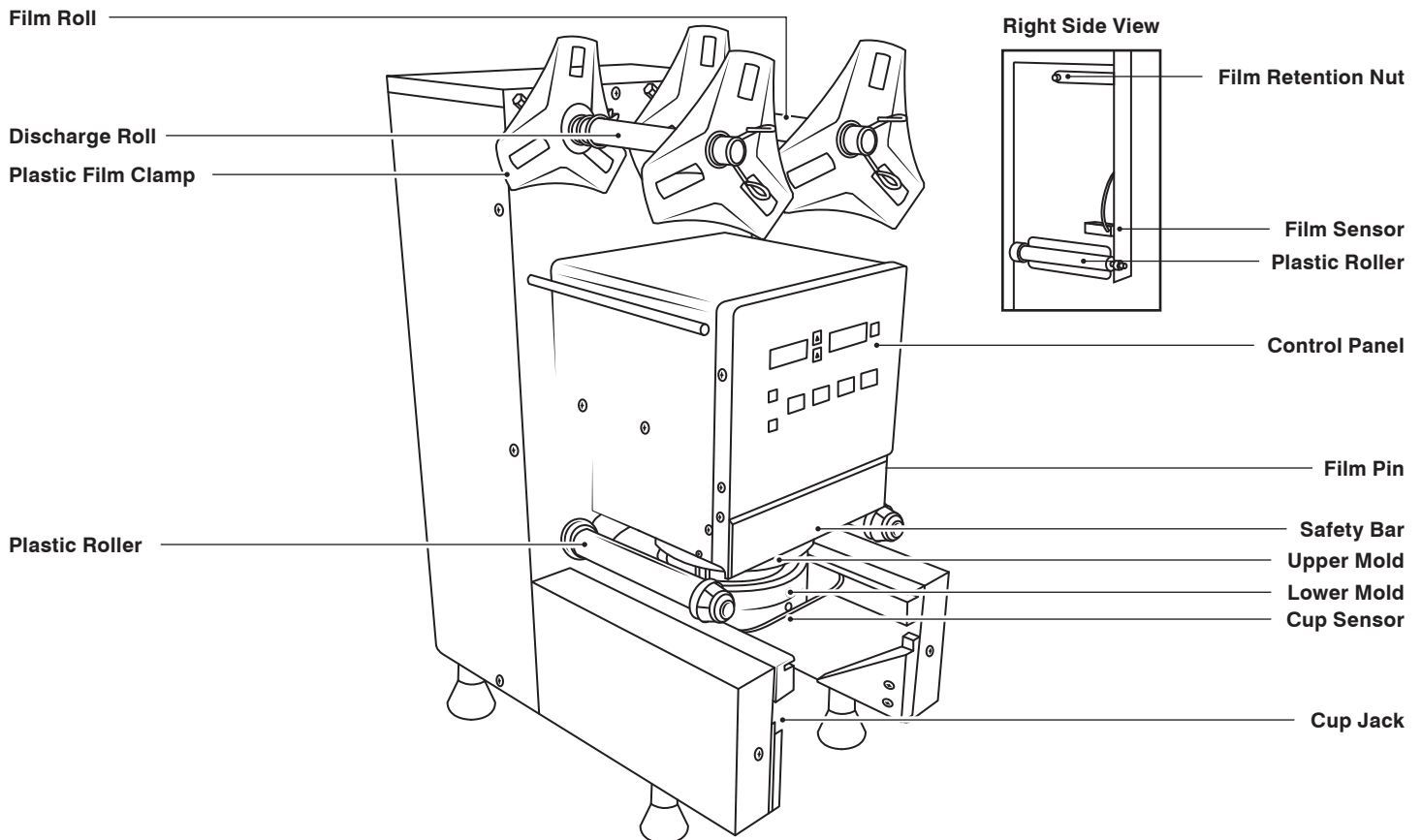
Hazard Statements

1. **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the cup sealer.
2. **Dedicated Circuit:** For optimal performance and safety, the cup sealer must be connected to a dedicated electrical circuit. Sharing a circuit with other appliances can lead to power fluctuations, potential tripping of the circuit breaker, and a reduced lifespan of the cup sealer.
3. **Proper Voltage:** Plug the cup sealer into a grounded outlet with the correct voltage to prevent electrical hazards. The plug that comes pre-attached cannot be replaced without professional installation. Never operate the cup sealer using an extension cord.
4. **Grounding:** Ensure that the cup sealer is properly grounded to prevent electric shock.
5. **Overheat Control:** Monitor the cup sealer to prevent overheating, especially during extended use.
6. **Ventilation:** Ensure the cup sealer has adequate ventilation to prevent overheating and ensure efficient operation.
7. **Surfaces:** Do not touch hot surfaces.
8. **Child Safety:** Keep children away from the cup sealer and its controls to prevent accidents and misuse.
9. **Cord Safety:** To protect against electric shock, do not immerse cords, plugs, or equipment in water or other liquid, and keep cords away from wet areas. Do not let cords hang over counters to prevent tripping hazards. Replace cords only with the manufacturer's cord set.
10. **Cleaning and Maintenance:** Regularly clean and maintain the cup sealer according to the instructions to ensure safe and hygienic operation.
11. **Chemical Usage:** If using cleaning chemicals, follow the chemical manufacturer's guidelines for safe handling and storage.
12. **Sanitization:** After cleaning, ensure that the cup sealer's interior is sanitized to prevent food contamination.
13. **Instruction and Training:** Instruct and train users in safe and correct cup sealer operation and use to prevent accidents and achieve consistent results.
14. **Element Check:** Inspect the heating element regularly for proper function and absence of damage.
15. **No Modifications:** Never use the cup sealer settings, components, or features in unintended ways outside of the manufacturer's specifications, as this may compromise safety and void warranties.
16. **Emergency Procedures:** Know how to turn off the cup sealer quickly in case of emergencies or accidents.
17. **Instruction Labels:** Ensure any operational or safety labels on the cup sealer are visible and legible. Do not remove any operational or safety labels.
18. **Regular Inspection:** Regularly inspect the cup sealer for signs of wear, damage, or malfunction, and address any issues promptly.
19. **Maintenance Schedule:** Adhere to the recommended maintenance schedule in the "Maintenance" section to ensure the cup sealer's longevity and safety.
20. **Installation:** To reduce the risk of fire, the appliance is to be mounted on a surface of noncombustible surroundings only, with no combustible flooring and/or surface finish and with no combustible material against the underside.
21. **Do Not Operate Unattended:** Never operate the cup sealer unattended to ensure safety and prevent accidents.
22. **Wear Proper Apparel:** Always wear appropriate clothing. Do not wear loose-fitting or hanging garments while operating the cup sealer to avoid potential hazards.
23. **Unplug and Cool Before Cleaning:** Unplug the equipment, turn it off, and let it cool completely before cleaning, inspecting, or moving it to ensure safety.
24. **Indoor Use Only:** Use the cup sealer indoors only. Do not use it outdoors to maintain safety and proper functionality.

Initial Setup

1. **Inspect the Packaging:** Carefully examine the cup sealer's packaging for any signs of damage that may have occurred during shipping.
2. **Unboxing:** Open the packaging with care. Use scissors or a box cutter to cut open the box, taking precautions to avoid damaging the cup sealer or its components.
3. **Remove All Components:** Take the cup sealer and any included accessories out of the box, ensuring that all parts are accounted for.
4. **Placement:** Ensure a minimum clearance of 6" on all sides of the cup sealer to ensure proper airflow. Avoid positioning the cup sealer directly adjacent to a heat source. Place the cup sealer on a stable surface near an electrical outlet. It is required to place the cup sealer in a climate-controlled room to enhance its durability. Level placement is crucial for the cup sealer to work effectively.

Part Identification



Parts/Accessories

88 mm Adapter Ring 

90 mm Adapter Ring 

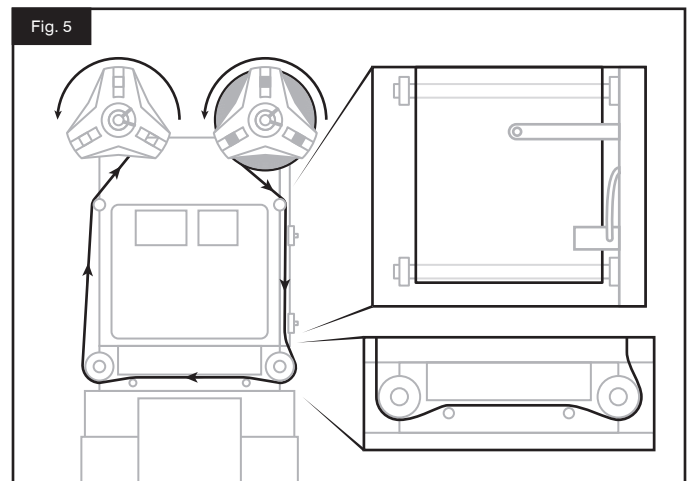
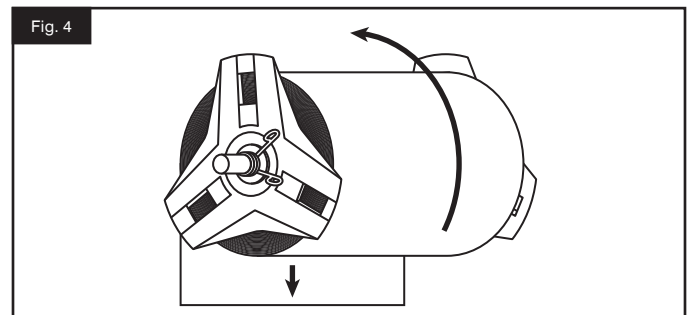
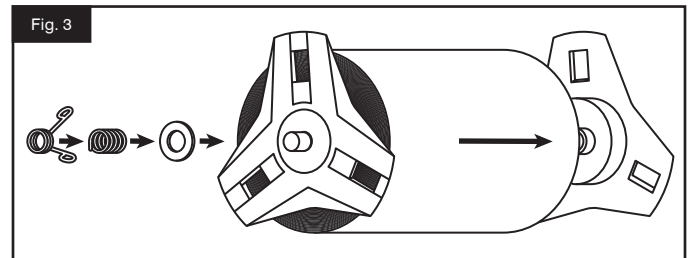
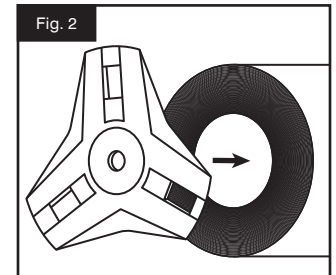
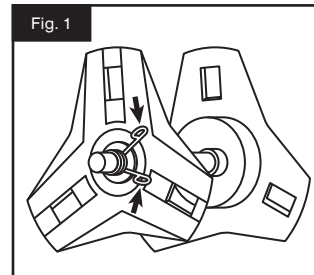
Assembly

Adjustable Parts

1. **Adapter Rings:** Use either the cup sealer's 95mm lower mold, or 88mm or 90 mm included adapter rings to match your cup's diameter.
2. **Cup Jack Height:** Adjust the cup jack height to ensure that the cup does not touch the lower mold when in the outward position. Improper adjustment can affect the seal and result in sealing issues.

Sealing Film Installation

1. **Remove Clamps:** On the right side of the machine, remove the butterfly clamp, spring, and washer. To remove the butterfly clamp, grasp both metal "wings" and compress by pushing the two "wings" towards each other (Fig. 1). The spring, film clamps, and washer should then easily slide off the shaft.
2. **Install Film Roll:** Slot the narrow side of the film clamp into the roll of film. Make sure that the large side of the film clamp is flush with the roll (Fig. 2).
Note: If the film roll is not properly seated, it may shift during operation. This can cause the machine to malfunction and not properly seal cups.
3. **Reattach Clamps:** Reinsert the film roll into the right arm. Then reattach the washer, spring, and butterfly clamp to the right arm (Fig. 3).
Note: Make sure that the end of the roll of film unrolls from the bottom of the roll and away from the machine (Fig. 4).
4. **Left Side:** Repeat Step 1 on the left side of the machine.
5. **Install Discharge Roll:** Place plastic discharge roll in between the two plastic film clamps, ensuring that the steel bar is positioned correctly.
6. **Reattach Washer and Butterfly Clamp:** Reinsert the discharge roll into the left arm. Then reattach the washer, spring, and butterfly clamp to the left arm. Ensure the roll rotates counterclockwise.
7. **Position Film:** Ensure film is positioned under the retention nut and through the film sensor on the right side of the machine (Fig. 5).
8. **Feed the Film:** Feed the film through the bottom of the machine, making sure that the film is below the plastic rollers and over the steel bars (Fig. 5).
9. **Reassemble:** Attach film to the discharge roll by removing the front plastic clamp and feeding the film through the slit. Replace the front plastic clamp, with the steel bar securing the film in place. Then, reattach the washer, spring, and butterfly clamp. The film is now properly installed and ready to use.



Cleaning

1. **Emptying:** Ensure that the cup sealer is empty and free from any food residues before proceeding.
2. **Unplug:** For safety, always unplug the cup sealer from the electrical outlet before cleaning to reduce the risk of electrical shock.
3. **Gloves:** Wearing gloves is recommended. This helps protect your hands from grease or any sharp edges.
4. **Between Uses:** Wipe down the cup sealer with a damp cloth and a mild cleaning solution. Ensure that you have removed any food particles. Always make sure the cup sealer is cool before cleaning.
5. **Water Temperature:** Use warm water combined with a gentle dish detergent to clean the removable parts.
6. **Soft Sponge:** Always use a non-abrasive sponge to prevent scratching any of the cup sealer's surfaces.
7. **Wiping Down Exterior:** Regularly wipe down the exterior and the lower mold of the cup sealer to prevent buildup and maintain its appearance.
8. **Cleaning Sensor:** Wipe all faces of the cup and film sensors with a damp rag and dry to ensure consistent and effective use.
9. **Air Dry:** Allow all removable parts to air dry in a well-ventilated area. Ensure that they are entirely dry before reassembling.
10. **Inspection:** Before reassembly, make sure all parts are clean, sanitized, and completely dry.

Programming

- **Plugging in the Cup Sealer:** Before plugging in, ensure that the cup sealer settings are all in the "OFF" position and that all components have been installed as specified in the assembly section. Connect to a dedicated circuit with the appropriate size breaker found on the data plate.
- **Settings & Programing:** Familiarize yourself with the cup sealer's controls, which are designed to accommodate different operations.

Access Programmable Settings

1. Press and hold the Set Up button for 3 seconds to enter the programming mode.
2. Press the Set Up button to cycle through the programmable settings listed below.
3. Once finished, press and hold the Set Up button to save your settings.
4. The display will now show the actual temperature and cup counter.
5. Quickly adjust the machine's temperature using the Up and Down arrows while not in programming mode.

Symbol	Function	Range	Default
P001	Temperature	212-450°F (100-231°C)	363°F (184°C)
P002	Count Reset	Off/On	Off
P003	Sealing Time	0-3 Seconds	1.2 Seconds
P004	Cup Loading Delay	0-3 Seconds	1 Second
P005	Film Rolling Delay	0-3 Seconds	0 Seconds
P006	Double Seal/Cut	Off/On	Off

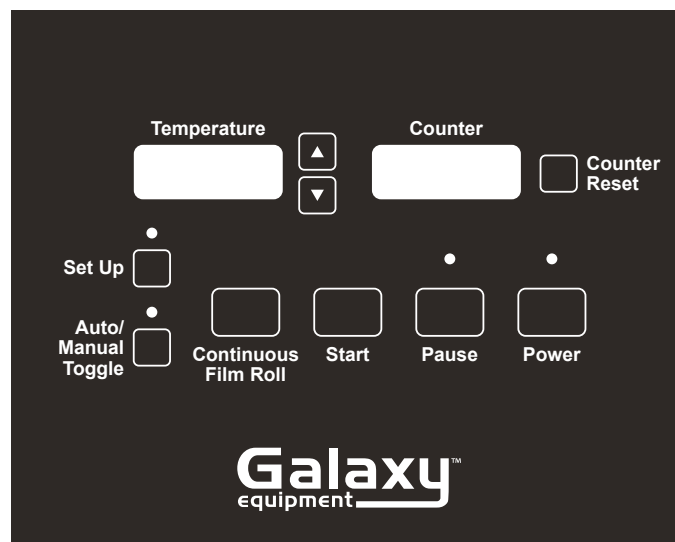
Adjusting Settings

1. **Access Settings:**
 - a. Press the Set Up button to navigate through screens (P001-P006).
 - b. The left screen displays the function you are editing, and the right screen shows the current value.
 - c. Use the Up and Down arrows to adjust values.
2. **Adjusting P001 (Machine Temperature):**
 - a. Navigate to P001 by pressing the Set Up button.
 - b. Adjust the machine temperature by pressing the Up and Down arrows.
 - i. Range: 212-450°F (100-231°C).
3. **Adjusting P002 (Counting Mode):**
 - a. Navigate to P002 by pressing the Set Up button.
 - b. Choose between:
 - i. OPN: Resets the counter to zero and starts recounting from one.
 - ii. LOC: Continuously counts the cups without resetting.
4. **Adjusting P003 (Sealing Time):**
 - a. Navigate to P003 by pressing the Set Up button.
 - b. Adjust the sealing time by pressing the Up and Down arrows.
 - i. Range: 005 to 015; each unit = 0.1 seconds.
5. **Adjusting P004 (Cup Loading Delay Time):**
 - a. Navigate to P004 by pressing the Set Up button.
 - b. Adjust the cup loading delay time by pressing the Up and Down arrows.
 - i. Range: 005 to 015; each unit = 0.1 seconds.
6. **Adjusting P005 (Sealing Film Rolling Time):**
 - a. Navigate to P005 by pressing the Set Up button.
 - b. If the film has eye marks, set the value to 000 (seals when the sensor detects the eye mark).
 - c. If the film is transparent without eye marks, adjust the rolling time.
 - i. Range: 006 to 020; each unit = 0.1 seconds.
7. **Adjusting P006 (Double Seal/Cut):**
 - a. Navigate to P006 by pressing the Set Up button.
 - b. Adjust as needed.
8. **Save Settings:**
 - a. Press the Set Up button again.
 - b. The left screen will display "YF," and the right screen will display "LCC," indicating that the settings are saved.
 - c. The left screen will return to normal counting mode, and the right screen will display the heater temperature.
9. **Ready for Use:**
 - a. Once the machine reaches the desired temperature, it is ready for use in either AUTO or MANUAL mode.

Operation

Controls

- **Power:** Turns the unit on when plugged in.
- **Power Indicator Light:** Indicates that the unit is receiving power when plugged in.
- **Temperature Display:** Displays the actual temperature of the machine.
- **Up/Down Arrows:** Used to quickly change the set temperature of the unit.
- **Counter Display:** Shows an updated count of cups sealed.
- **Counter Reset:**
Short press: Hides count display; does not reset the count.
Long press: Resets counter, even if the display is hidden.
- **Set Up:**
Short press: Operates the machine according to settings programmed in programming mode.
Long press: Enters programming mode.
- **Auto/Manual Toggle:**
Short press: Cuts the sealing film but does not seal.
Long press: Toggles the unit between automatic and manual modes.
- **Continuous Film Roll:** Continuously rolls the film reel when held down. Action stops when the button is no longer pressed.
- **Start:** Retracts the lower mold and seals cups while the unit is in manual mode.
- **Pause:** Cuts and seals the film five times when the button is long pressed.



Recommended Sealing Films & Temperatures

Cup	PET-ES Film 284-320°F (140-160°C)	ES Film 266-302°F (130-150°C)	PP Film 320-356°F (150-180°C)	PE Film 284-320°F (140-160°C)
PP	✓	✓	✓	✗
PE Paper	✓	✓	✗	✓
PS	✓	✓	✗	✗
PET/PLA	✓	✗	✗	✗

Start-Up Procedure

1. Plug in the Cup Sealer:
 - Before plugging in, ensure all settings on the cup sealer are in the "OFF" position and all components are installed according to the user manual.
 - Connect the appliance to a dedicated circuit with the appropriate breaker size, as specified on the data plate.
2. Powering Up:
 - Plug in the cup sealer. The power indicator light will turn on, indicating that the unit is receiving power.
 - Press the power button to activate the cup sealer. The lower mold will extend outward while the upper mold heats up automatically.
3. Preheat:
 - After 5 to 7 minutes, the temperature indicator light will turn off, signaling that the upper mold has reached the desired temperature and the machine is ready for use.
Note: The unit has a thermostat that cycles the heating element on and off to maintain a close temperature range to the set temperature. It is common for this light to turn on and off.
Note: The automatic sealing mode becomes available once the temperature indicator light turns off. If the machine has not reached the desired temperature, it can only be operated manually.
4. Choose Mode:
 - Press the Auto/Manual Toggle button to switch between the two modes.
5. Sealing Cup:
 - Place a cup securely in the lower mold. In automatic mode, the machine will retract the cup and seal it automatically. In manual mode, press the Start button to retract the lower mold and seal the cup.
6. Removal:
 - Once the cup is sealed, remove it from the lower mold.

Safety

- Never insert your hands into the cup sealing machine during use.
- If the safety bar is pressed during operation, the unit will automatically stop, emit a beep, and display an error code.

Long-Term Storage

- After using and cleaning the equipment, turn off and unplug the machine.
- Store the cup sealer in a dry place, preferably covered, to protect it from dust and maintain its longevity.

Maintenance

Regular Cleaning

Daily Wipe

Purpose: To prevent the buildup of food particles, grime, and bacteria, which could affect the quality of the food and the machine's overall performance.

1. Turn off the machine and disconnect it from the power source.
2. Please perform a complete cleaning process as outlined in the "Cleaning" section.
3. Use a clean, damp cloth to wipe down all exterior surfaces.
4. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.
5. Inspect the upper and lower molds and wipe them clean with a damp cloth to prevent dirt, dust, or residue from beverages adhering to the heating plate.
6. Ensure both the right and left lower mold slides remain clean and properly lubricated to maintain smooth movement. Failure to do so may result in uneven motion of the lower mold.
7. Wipe all faces of the cup sensor found below the lower mold and film sensor on the right side of the machine with a damp cloth and dry to ensure consistent and effective use.

Monthly Checks

Inspect for Wear

Purpose: To regularly check all components for signs of wear, tear, or damage, and replace as necessary.

1. Turn off and disconnect the machine from the power source.
2. Wait 30 minutes for the heating element to cool.
3. Inspect the plug and cord for any indications of excessive wear, which may encompass discoloration, burn marks, cuts, and tears.
4. Check the integrity of electrical cords and plug points.

If any issues are detected, consult the "Troubleshooting" section, or contact a service provider for recommended actions or replacements.

Troubleshooting

Issue	Cause	Solution
Film breaks while in use.	Butterfly clamps are too tight on spool.	Loosen the clamps so the spring is less compressed.
Film does not stop.	Film is not in the correct position.	Position the film in the sensor's cut out, ensuring that the green light is illuminated.
	The sensor is dirty.	Use a wet rag to clean the sensor and reinstall the film roll.
	Defective sensor.	Note if the eye mark on the sealing film lines up with the sensor. 1. If it does not, the red and green light should be illuminated. 2. If it does, only the green light is illuminated.
Unit is not powering on.	Tripped breaker.	Check the circuit breaker to ensure it is not tripped. If it is, reset it.
	Defective/damaged cord.	Examine the cord for obvious signs of wear or damage. Contact the manufacturer for replacement.
Lower mold not automatically retracting.	Dirty cup sensor.	Clean cup sensor with warm water and a clean towel.
Cup Not Releasing from Lower Mold.	Cup jack is positioned too low.	Loosen the bolts securing the cup jack and raise or lower the cup jack to the desired height.
Lower Mold Moving Irregularly or Inconsistently.	Friction in the lower mold slides due to lack of lubrication.	Lubricate the lower mold slides with a foodsafe lubricant.
Film is Not Sealing Properly.	Sealing time is not set correctly.	Follow the instructions in the Programmable Settings section to adjust sealing time.
	Sealing temperature is not set properly.	Follow the instructions in the Programmable Settings section to adjust sealing temperature.
	Incompatible or incorrect type of film and cup.	Please refer to the "Recommended Sealing Films & Temperatures" table to ensure compatibility between films and cups.