

Semi-Automatic Bubble Tea Sealing Machine

Items: 177CSSA

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

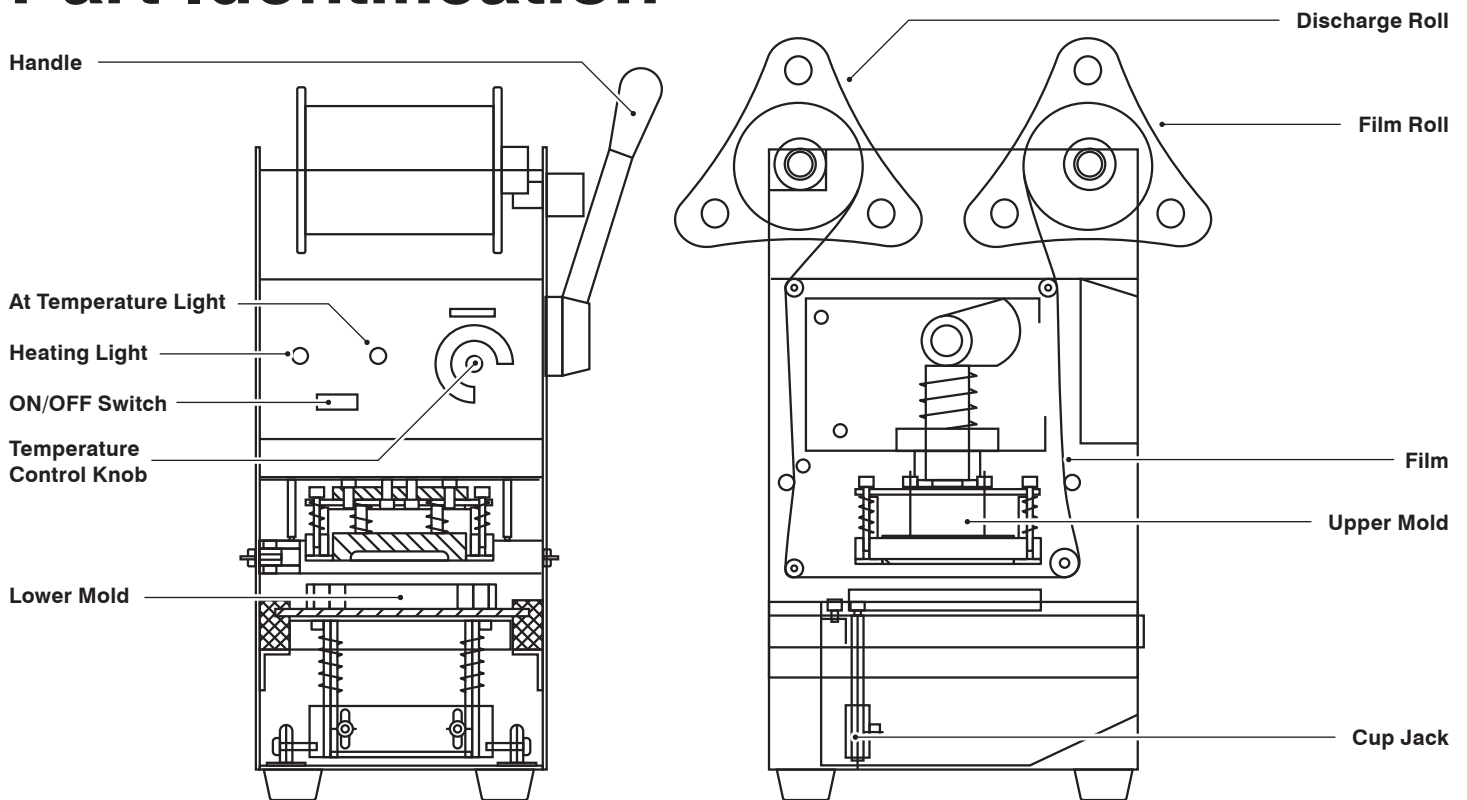
Hazard Statements

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

90 mm Adapter Ring



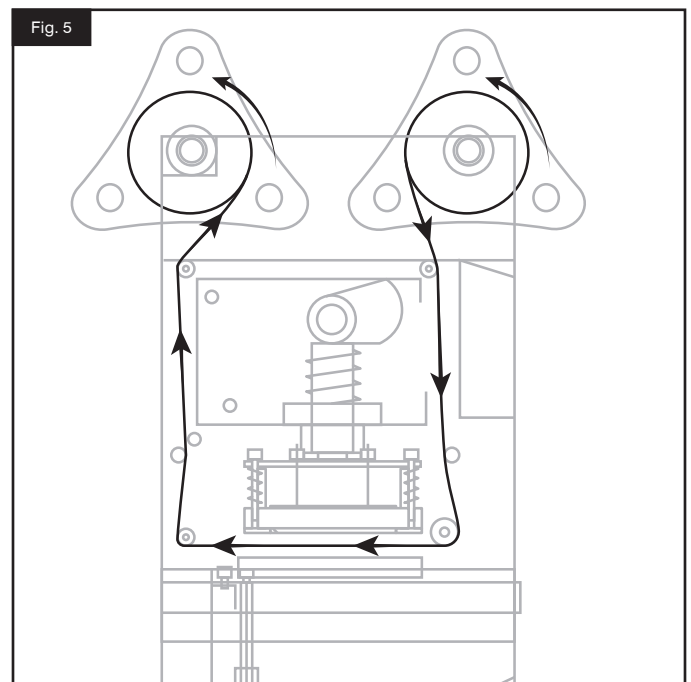
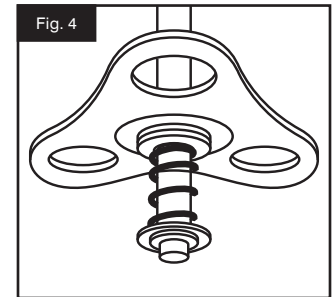
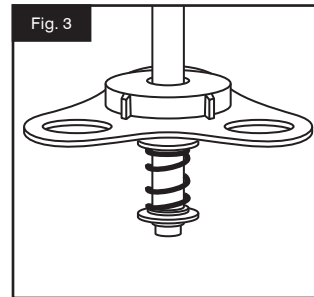
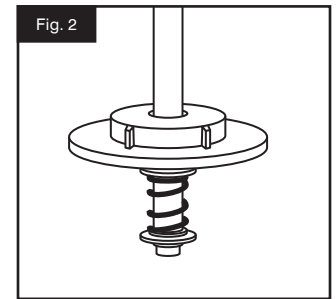
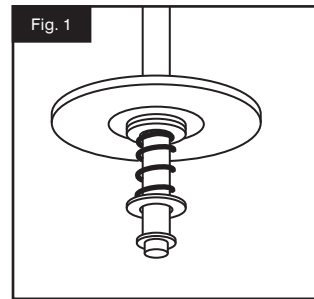
Assembly

Adjustable Parts

1. **Adapter Rings:** Use either the cup sealer's 95 mm lower mold or 90 mm included adapter ring 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 Front Clamps and Roll:** Pull the roller upwards to remove the orange front film clamps and the inner metal roll from the machine.
2. **Remove Components from Inner Roll:** Detach the butterfly clamp by grabbing the wings and pulling together. Then, remove one orange plastic clamp from the inner metal roll (Fig. 1 & 2). Ensure that the plastic film clamp, spring, and washers are positioned as shown.
3. **Install Film Roll:** Place the film roll onto the inner metal roll and secure it with plastic film clamps on both sides of the roll. Make sure the smaller diameter of the clamp is properly inserted into the film roll on both sides.
4. **Reattach Butterfly Clamp:** Reattach the butterfly clamp to the end of the inner metal film roll.
5. **Reinstall Front Roll Assembly:** Place the assembled film roll back onto the machine by holding over the holding brackets and lowering into place.
6. **Remove Back Clamps and Roll:** Push upward to remove the orange plastic film back clamps and the inner metal roll from the machine.
7. **Remove Components from Back Roll:** Detach the butterfly clamp, washer, and one orange plastic clamp from the inner metal roll. Ensure that the plastic film clamp, spring, and washers are positioned correctly (Fig. 3 & 4).
8. **Install Discharge Roll:** Place the cardboard discharge roll onto the inner metal roll and secure it with plastic film clamps on both sides. Make sure the smaller diameter of the clamp is properly inserted into the film roll on both sides.
9. **Reattach Washer and Butterfly Clamp:** Reattach the washer and butterfly clamp to the end of the inner metal film roll.
10. **Reinstall Back Roll Assembly:** Place the assembled discharge roll back onto the machine.
11. **Feed the Film:** Feed the film through the bottom of the machine, ensuring it follows proper alignment and operation and feeds through the film sensor on the back of the machine (Fig. 5). Tape the film to the discharge roll.



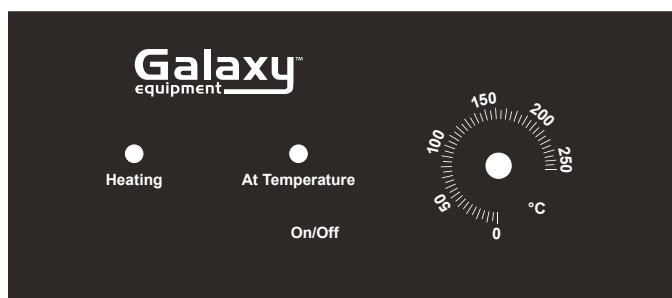
Cleaning

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 sensor 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.

Operation

Controls

- **“Heating” Light:** When illuminated, this indicates that the unit is heating up to the set temperature.
- **“At Temperature” Light:** When illuminated, this indicates that the machine has reached the desired temperature.
- **Power:** A toggle switch used to turn the machine on or off. The red indicator light will illuminate when the machine is powered on.
- **Temperature Control:** Use the adjustment knob to set the desired temperature.



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 that the cup sealer's power switch is in the "OFF" position.
 - Verify that all components are installed as specified in the user manual.
2. **Turn On:** Plug in the cup sealer. Press the power switch to the "ON" position. The switch will illuminate, indicating that the unit is powered and ready for use.
3. **Choose Temperature:** Adjust the temperature control knob to your desired setting. The green heat indicator light will illuminate, indicating that the machine is heating up.
4. **Preheat:** After 5 to 7 minutes, the green heat indicator light will turn off, and the red temperature light will appear. This indicates that the upper mold has reached the desired temperature, and the machine is ready for use.
5. **Sealing:**
 - Pull the lower mold out and securely place a cup in it.
 - Push the lower mold fully into the machine.
 - Pull the handle downward for 3-4 seconds to seal the cup.
 - Raise the handle and pull the lower mold out of the cup sealer to remove the sealed cup. The machine will automatically wind the film roll to be ready for the next seal.

Note: If the cup is not properly sealed, please refer to the troubleshooting guide on page 9.

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 film sensor on the back 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 upper mold 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
Unit is Not Powering On.	Tripped breaker.	Check the circuit breaker to ensure it has not tripped. Reset if necessary.
	Defective or damaged cord.	Examine the cord for obvious signs of wear or damage. Contact the manufacturer for a replacement.
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 temperature is not set properly.	Refer to the "Recommended Sealing Films & Temperatures" table to ensure the temperature dial is set for the appropriate film and cup.
	Incompatible or incorrect type of film and cup.	Refer to the "Recommended Sealing Films & Temperatures" table to ensure compatibility between films and cups.
	Film is not in the correct position.	Ensure that The sealing film is feeding through the film sensor on the back of the machine.