

Automatic Bubble Tea Liquid Fructose Dispenser

Items: 177FD16

10/2024

Please read and keep these instructions. Indoor use only.

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Critical Information

Proper Calibration: Proper calibration is essential for the correct operation of this equipment. Failure to calibrate may result in incorrect ratios in drinks, affecting drink quality.



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Hazard Statements

1. **Read the Manual:** Thoroughly read and understand the manual before setting up, operating, or cleaning the dispenser.
2. **Dedicated Circuit:** For optimal performance and safety, the dispenser 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 dispenser.
3. **Proper Voltage:** Plug the dispenser 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 dispenser using an extension cord.
4. **Grounding:** Ensure that the dispenser is properly grounded to prevent electric shock.
5. **Overheat Control:** Monitor the dispenser to prevent overheating, especially during extended use.
6. **Ventilation:** Ensure the dispenser 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 dispenser 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 dispenser 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 dispenser's interior is sanitized to prevent food contamination.
13. **Instruction and Training:** Instruct and train users in safe and correct dispenser 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 dispenser 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 dispenser quickly in case of emergencies or accidents.
17. **Instruction Labels:** Ensure any operational or safety labels on the dispenser are visible and legible. Do not remove any operational or safety labels.
18. **Regular Inspection:** Regularly inspect the dispenser 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 dispenser'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 dispenser 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 dispenser 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 dispenser indoors only. Do not use it outdoors to maintain safety and proper functionality.

Initial Setup

1. **Inspect the Packaging:** Examine the fructose dispenser'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, ensuring you do not damage the fructose dispenser or its components.
3. **Remove All Components:** Components include a light viscosity spring, the manual, the power cord, and measuring cups.
4. **Placement:** Ensure a minimum clearance of 6" on all sides of the fructose dispenser to ensure proper airflow. Avoid positioning the fructose dispenser directly adjacent to a heat source. Place the fructose dispenser on a stable surface near an electrical outlet. It is required to place the fructose dispenser in a climate-controlled room to enhance its durability. Level placement is crucial for the fructose dispenser to work effectively.

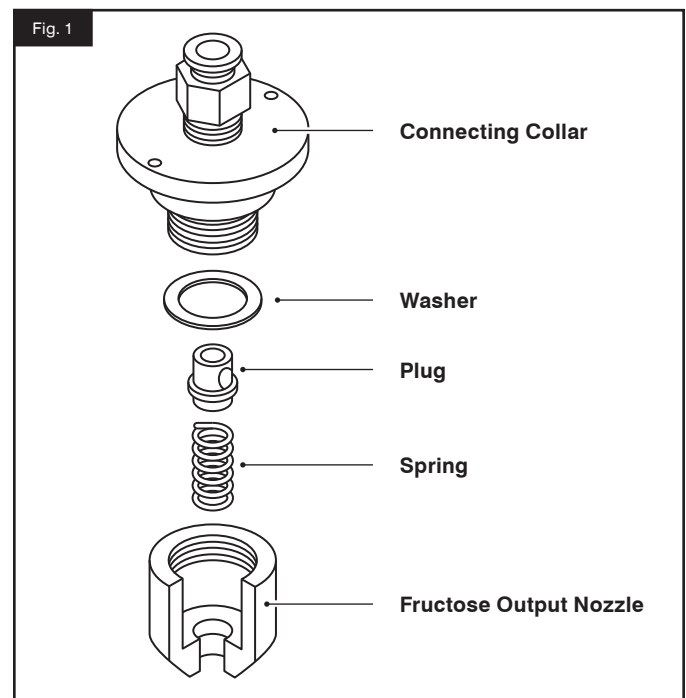
Cleaning

Draining and Cleaning the Reservoir

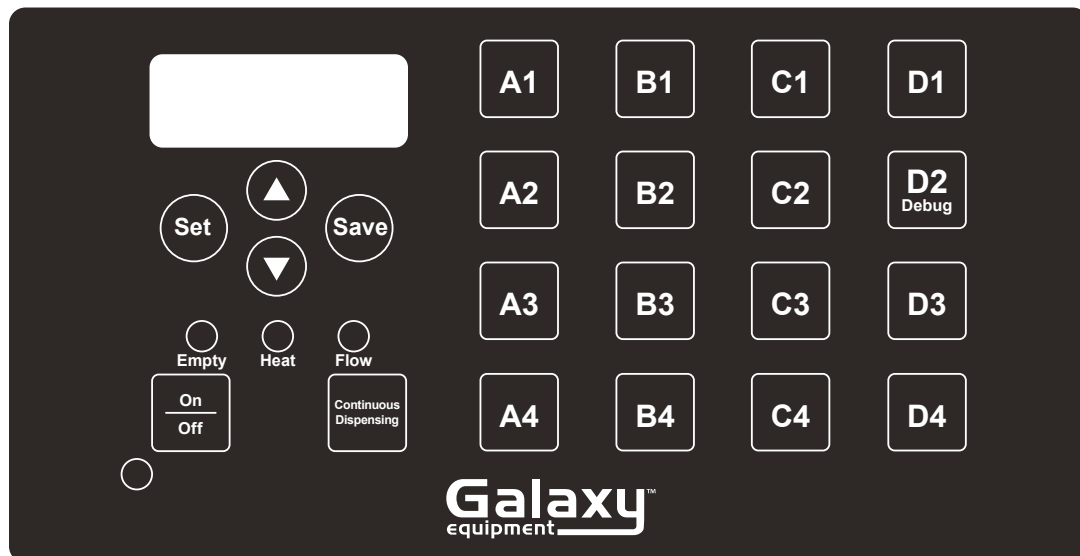
1. **Draining Residual Fructose:**
 - Press and hold the "Continuous Dispensing" button to expel any remaining fructose from the machine.
2. **Wiping the Reservoir:**
 - Use absorbent paper or a dry cloth to wipe away any residual fructose from the reservoir.
3. **Washing the Reservoir:**
 - Pour warm water into the reservoir.
 - Use a sponge to wash and wipe the interior surfaces.
 - Loosen and remove the output end of the reservoir.
 - Press and hold the "Continuous Dispensing" button to drain the water.
 - Use absorbent paper or a cloth to remove any remaining water from the bottom of the reservoir.

Cleaning the Nozzle Assembly (Fig. 1)

1. **Remove the Fructose Output Nozzle:**
Rotate the fructose output nozzle clockwise to detach it from the machine.
2. **Soak Components:**
Soak the fructose output nozzle, plug, washer, and spring in warm water mixed with Noble Third Sink Sanitizer for 10 minutes.
3. **Rinse and Dry:**
 - Rinse all parts thoroughly with clean water.
 - Dry each component completely before reassembly.
4. **Reassemble the Nozzle Assembly:**
 - Reattach the nozzle assembly to the machine by rotating the fructose output nozzle counterclockwise.
 - Ensure all components are correctly ordered (Fig. 1).



Operation



Controls

- **Set:** Long press to enter programming mode.
- **Up/Down Arrows (▲/▼):** Press to adjust programmable settings.
- **Save:** Press to save and exit the programming mode.
- **On | Off:** Press to turn the unit on or off.
- **Continuous Dispensing | On/Off:** Hold down to continuously dispense fructose.
- **Empty:** A flashing light indicates that the reservoir needs to be refilled.
- **Heat:** A steady light indicates that the machine is heating to the set temperature.
- **Flow:** A steady light indicates that the machine is currently dispensing fructose.
- **Pre-Set Buttons (A1-D4):** Dispense fructose based on a pre-set amount.

Before First Use

Calibration

1. **Prepare for Calibration:** Fill the reservoir with fructose.
2. **Initiate Calibration:** Press A1 to dispense fructose into the provided graduated cylinder.
3. **Record Measurement:** Note the dispensed amount and compare it to the amount displayed on the screen.
4. **Programmable Settings Adjustment:** If the displayed amount does not match the dispensed amount, adjust the programmable settings by following the instructions below.

Adjusting Programmable Settings

1. **Enter Programming Mode:** Hold down the Set button for 5 seconds.
2. **Navigate Settings:** Short or long press the Set button to move to the next programmable setting.
Note: To navigate from P1 to P2, long press P1. To navigate from P1 to P3, short press P1.
3. **Adjust Settings:** Use the up (▲) and down (▼) arrows to adjust the settings as desired.
4. **Save and Exit:** Once adjustments are complete, press the Save button to save your settings and exit programming mode.

Symbol	Function	Default Value	Remarks
P1	Define Fructose Output Ratio (001-500)	100	Press ▲ to reduce fructose output. Press ▼ to increase fructose output.
P2	Detect Fructose Syrup Viscosity (001-10)	5	Long press the "Setting" button (5 seconds) under P1 to enter P2.
P3	Temperature Adjustment (password "1-2""3-2""2-2")	15	Press ▲ to increase temperature. Press ▼ to decrease temperature..
P4	Refill Delay Time (1-30 (stand for 0.1-3 seconds))	30	Press ▲ to increase time (seconds). Press ▼ to decrease time (seconds).
P5	Refill Time (1-200 (x2 second))	180	Press ▲ to increase time (seconds). Press ▼ to decrease time (seconds).

Adjusting Pre-Set Buttons (A1-D4)

1. **Enter Settings:** Press the Set button.
2. **Select Pre-Set Button:** Choose the pre-set button (A1-D4) you want to reprogram.
3. **Adjust Output Amount:** Use the ▲ or ▼ buttons to increase or decrease the output amount.
4. **Save Settings:** Press the Save button to save changes and exit.

Start-Up Procedure

1. **Filling the Reservoir:**
 - Before powering on the machine, ensure the fructose reservoir is filled.
 - The reservoir **MUST** be filled to at least 25% capacity for fructose to dispense properly.
 - Fill the reservoir slowly to prevent air bubbles, which can affect output accuracy.
2. **Prepare for Dispensing:**
 - Remove the cap from the fructose output nozzle.
 - Press the power button on the side of the machine.
 - Press the red power button to enter standby mode; the display will show "EDY."
 - The display will show "YF" when the unit is ready for use.
3. **Dispensing Fructose:**
 - Press any pre-set button (A1-D4) to dispense the desired amount of fructose into a cup.
 - For continuous dispensing, press and hold the Continuous Dispensing button until the desired amount is dispensed. Release the button to stop.
4. **Low Fructose Warning:** If the fructose level becomes too low during operation, the machine will beep and the empty indicator light will flash. Refill the reservoir immediately to prevent malfunction.

Maintenance

Daily Checks

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

1. Turn off the machine and disconnect it from the power source.
2. Remove any remaining food particles.
3. Perform a complete cleaning process as outlined in the "Cleaning" section.
4. Use a clean, damp cloth to wipe down all exterior surfaces.
5. Dry all wiped areas with a clean, dry towel to prevent moisture buildup.

Monthly Checks

Purpose: To regularly inspect 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. Inspect the plug and cord for any signs of excessive wear, including discoloration, burn marks, cuts, and tears.
3. Check all seals, gaskets, and hoses for signs of wear or leakage.
4. Examine the integrity of electrical cords and plug points.
5. If any issues are detected, consult the "Troubleshooting" section, or contact a service provider for recommended actions or replacements.

Troubleshooting

Issue	Cause	Solution
Fructose Leaking from Nozzle.	Incorrect assembly of the nozzle.	Ensure that the nozzle assembly is correctly assembled according to the diagram in the "Cleaning the Nozzle Assembly" section.
Fructose Does Not Flow Out.	Fructose reservoir is below 25% capacity.	Verify that the fructose reservoir is filled to at least 25% capacity.
	Debris or dried fructose blocking the nozzle.	Disassemble the nozzle assembly and check for any debris or dried fructose blocking the nozzle.
Unit Not Powering On.	Tripped circuit breaker.	Check the circuit breaker to ensure it is not tripped.
	Power cord wear or damage.	Inspect the power cord for any signs of wear or damage. If damaged, contact the manufacturer for a replacement.
Not Dispensing the Correct Amount of Fructose.	Incorrect flow rate settings.	Reprogram the flow rate (P1) by holding down the "Set" button and adjusting the settings using the up/down arrows. Recalibrate the unit as needed.