

# JL24 Machine Service Manual



Read the manual before operation and keep it  
carefully

**JETINNO**<sup>®</sup>

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# 1 Preface

Thank you for purchasing JL24 series products! Before using the machine, read the instruction manual of this coffee machine carefully to ensure the normal operation of the machine.

In order to protect your rights and interests, unpack and inspect the goods, and check in detail whether the machine is damaged or lacks accessories. In use, if you have any questions, please contact us, we will do our best to provide services in the shortest time, our contact information is as follows [www.jetinno.com](http://www.jetinno.com) (86) 20-32038721 (86) 400-017-9997.

All parts of this machine, including hardware and software, are owned by Guangzhou Jetinno Intelligent Equipment Co., Ltd. and cannot be copied, excerpted or translated without the permission of the company. The product specifications and information mentioned in this user manual are for reference only, and the content will be updated at any time without prior notice.

**Electrical Safety:** To avoid serious injury from possible electric shock, unplug the power plug from the electrical outlet before moving or servicing the machine. If the power cord is damaged, it must be replaced by a professional from the manufacturer, its repair department or after-sales service to avoid danger.

Please notify Jetinno about factory settings in advance, such as: service phone number and company website, company logo, recipe requirements and cup size and other important information.

## 1.1 About this service manual

This manual is a guide for authorised technicians to safely transport, install, set up, maintain and service the machine.

Refer to separate chapters for service, use and daily cleaning instructions.

Below is a description of the risk levels

description	symbol
risk of serious damage	<b>Danger</b>
risk of injury	<b>Caution</b>
Risk of damage to the machine	<b>Attention</b>
Risk of impaired machine function	<b>Important</b>
Advice	<b>Note</b>

### Caution!

When transporting, installing, setting up and maintaining the machine, if the operation is not carried out according to the instructions, *Jetinno* will not be responsible for any personal injury or damage to the machine;

Any alterations and structural adjustments to the machine are strictly prohibited, and in these cases *Jetinno* will not exclude non-cash claims.

Only products and formulas approved by *Jetinno* can be used in the machine, *Jetinno* will not be responsible for any loss caused by this, and the risk lies with the operator;

Always follow the instructions in the technical manual and user manual; pictograms, symbols and instruction stickers attached to the machine cannot be torn or removed;

The person setting up the machine needs to be a trained technician; no changes to product specifications are allowed.

## 1.2 Important Safety Warnings

- 1) Read this manual carefully before use ;
- 2) Use the correct voltage referring to the nameplate and make sure the power outlet is well grounded ;
- 3) Do not store or use the machine near heat or air sources ;
- 4) The equipment must be disconnected from the power supply before cleaning or maintenance ;
- 5) Prevent the machine from being splashed with water ;
- 6) Do not drag the cable when unplugging ;
- 7) Do not put the machine and cables in water
- 8) If the water hardness is greater than 8°DH, use a filter ;
- 9) When the machine is installed and arranged, do not tilt; do not let children beside the installation process ;
- 10) If the cable is damaged, contact our company as soon as possible to purchase new spare parts to replace ;
- 11) Protect the machine from weather (such as water, heat, etc.) ;
- 12) It is strictly forbidden to use the machine outdoors ;
- 13) Maintenance, cleaning and restoration work should be done by professional service personnel ;
- 14) For your own safety and the longevity of the machine, please use original spare parts ;
- 15)  Equipotential sign: If there are other electrical equipments that require equipotential connection, use appropriate copper conductors with a nominal cross-sectional area of 2.5 square to 10 square meters to reliably connect the equipotential terminal of the machine with the equipotential terminals of other equipment.
- 16)  Protective grounding.

## 1.3 Spare parts

- 1) Note that this machine, even with proper cleaning and maintenance, has parts that need to be replaced due to wear and tear;
- 2) This mainly applies to mechanical parts and parts of the hot water system, such as hoses, seals, etc;
- 3) Defects caused by wearing parts are not covered by warranty;
- 4) Defects and malfunctions must be resolved by factory-trained technical service personnel, contact your professional retailer or *Jetinno* after-sales service center.

## 1.4 Handling packaging materials

Packaging materials include: cardboard, corrugated cardboard, treated wood, polystyrene components and plastic film.

After installation, customers should contact their local public cleaning service to dispose of packaging materials in a recyclable or environmentally friendly manner whenever possible.

## 1.5 Machine scrap

The scrapped machine cannot be returned to the original factory. The machine contains some harmful materials to the environment, especially electronic parts, according to the national standards/regulations to deal with!



## 2 About machine

### 2.1 Technical specification

item	specification
model	JL24
size	420 ( W ) *720 (H)*535 ( D)mm
weight	45kg
rated voltage/frequency	Domestic (220V/50Hz/foreign (110V/60Hz) to determine the local power grid
rated power	3000W
rated current	16A
power supply wire length	>1.5m
Operation temperature/humidity	5°C-35°C/10%RH-90%RH
rated pressure	0.6MPa
communication port	USB;WIFI;4G
displaying screen	14 inch display screen and touch screen
canister volume	3个/2L canister quantity can be adjust
coffee bean volume	1.5Kg
water waste bin volume	1.5L
coffee cake waste bin volume	50 cakes
boiler volume/ power	700CC\2700W
water outlet height	80mm-120mm
cup detection function	yes
coffee bean detection function	yes
IP waterproof IP	IPX1

## 2.2 Key parameters

- 1) Single instant beverage time: 30~40 seconds 220ml;
- 2) Single Espresso: ≤45 seconds 30ml) (brewing 35 seconds) (specific Settings affect the taste and production time);
- 3) Machine startup time: <2 min;
- 4) Payment method: wechat/Alipay/banknote device/coin device/customized MDB device;
- 5) Communication interface: WIFI, optional 4G;
- 6) Operating system: Android.

## 2.3 Machine view

### Frontal view



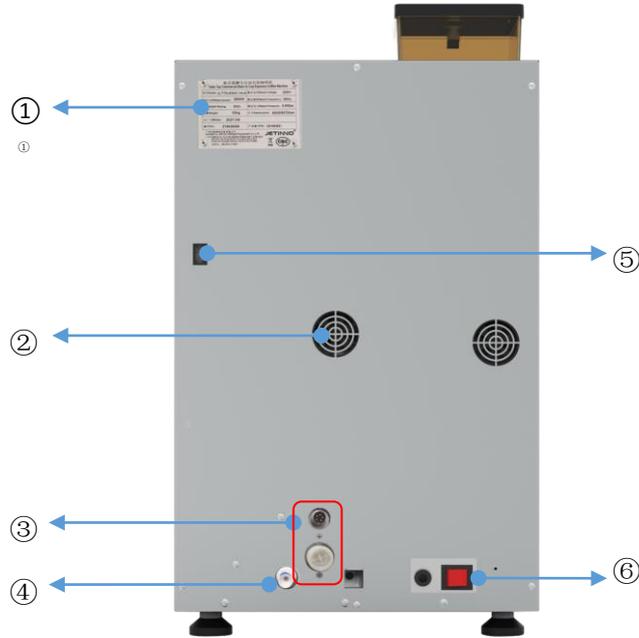
①bean container, ②14inch touch screen, ③beverage outlet, ④ water drip tray, ⑤ body induction, ⑥foot.

### Machine inside



① bean block panel, ② grinder, ③ brewer ④ waste bin, ⑤ canister, ⑥ mixer, ⑦USB port, ⑧boiler empty switch.

## Back view



① nameplate、② ventilation outlet、③ water pump power supply connector and water inlet ④ city water connector、⑤ MDB port、⑥ power supply switch.

## 2.4 Product interface



## 3 Transportation and Storage

### 3.1 Transportation

Machines are packed in cartons and plastic bags to protect against damage, moisture and dust.

**Attention:**

- To avoid damage please:
- Vertical transport of the machine;
- Double stacked transport is allowed when the outer packing box is complete;
- Avoid machine topple and fall during transportation;
- No objects exceeding 5kg should be placed on the top of the machine during use.

## 3.2 Storage and transportation environment

### Attention:

Risk of heat damage!

To prevent machine damage, please note:

It can only be used in temperature range from +5°C to +35°C. Freezing at low temperature can seriously damage the machine.

Ambient humidity range of 10%RH - 90%RH.

Store the machine in a dust-free and dry environment at a temperature of -10°C to 50°C.

## 4 Installation and commissioning

### Attention:

Only trained personnel can install the machine!

Confirm whether the machine is damaged before installation. If the damage is found, contact the transportation company to make a claim, and inform Jetinno to get after-sales service!

Prepare the transport before installing the machine!

### Note :

Confirm the water connection mode of the machine before installation, support external bottled water and city water mode!

Support for standard bottled water! If the machine is connected directly to city water source, make sure the water pressure is between 0.5Bar and 6Bar.

Follow the steps for initial use:

Place the machine in the operation place, unpack the machine and open the door with the key;

Check inside the machine;

Remove the fine print paper attached to the powder outlet of the grinder and the material box;

Place buckets or connect machines to drink water directly;

filling material box;

electricity;

Make necessary Settings according to customer requirements;

### Note:

The machine is not suitable for outdoor installation, or placed in a strong light environment, can not be installed in the environment of air jet and water jet, need to be installed in 5°C to 35°C drying room.

Ensure effective fan ventilation, the machine behind the wall is not less than 50cm, the side installation space is not less than 30cm; The machine must be placed horizontally before positioning, and the leaning angle should not exceed 2 degrees.

Pay attention to the installation environment , should be clean, and please classify packaging materials!

## 4.1 Place machine

Use forklift or flatbed truck to transport the machine, the machine will be transported to the designated location; Unwrap the coffee machine and place it on a flat surface.

### Important:

Risk of machine failure!

Consider the following tips when choosing a location:

1. The machine shall be placed and operated in a dry and well-ventilated room.
2. Place on a flat surface.
3. Ensure adequate repair, maintenance and cleaning space around the machine.
4. The back of the machine should be no less than 50 cm away from the wall to ensure that the direct drinking pipe is not bent.

## 4.2 Open door



Open the door lock and check the inside of the machine if any damage. Take out the foundation and install it at the bottom of the machine.

### Note:

Only professionals can turn on the device!

Jetinno shall not be liable for any damage caused by intentional damage or neglect of these safety instructions and notes.

## 4.3 Connect to water supply

There are two ways to connect water sources: bottled water and city water.

Please see below city water connection mode.



Take off the blue buckle, press the elastic surface of the quick connector, pull out the stopper, insert the direct drinking water pipe into the interface of the quick connector, reinstall the blue buckle, and open the water inlet valve switch.

Connection mode of barreled water: as shown below.



Take out the submersible pump inside the machine, and put the submersible pump into the bottled water.



The other end of the submersible pump is connected with the machine water inlet and the power connector of the submersible pump.

### Important :

Water quality affects health! The water source should meet the GB5479 sanitary standards for drinking water.

Pay attention to the sanitary condition of water pipes.

Clean related parts.

The water source connected to the machine should be easy to operate.

Direct drinking water should be tightened to avoid water leakage.

**Note:**

The standard pressure for direct drinking water is 0.5 to 6 Bar.

The water hardness must not exceed 8°DH; otherwise, a water filter is recommended.

## 4.4 Connecting the Power Supply (Start the machine)

**Attention:**

The wrong voltage will damage the machine!

Different countries have different voltages!

Make sure the machine is suitable for local electrical network connection.

The supply voltage and frequency can be found on the machine nameplate.

**Attention**

The voltage change is dangerous to the machine!

The machine should not be connected to unstable or fluctuating voltages.

The power supply socket must be grounded.

The power supply switch is placed in a convenient place to power off, which is convenient to power off in time when abnormal.

### 4.4.1 Connect to power supply



Insert the male end of the power cord of the coffee machine into the outlet of the power supply. Press the power supply switch on the back of the machine; It takes about 2 minutes for the machine to start.

## 4.5 Turn off machine

When the machine is shut down for a long time or transported, it is necessary to empty the water tank and boiler before shutting down. Otherwise there will be water overflow leading to machine damage; The machine has automatic cleaning, boiler emptying and water tank emptying procedures, refer to Chapter 10.6.1 and 10.6.2!

### Caution!

The risk of burns,

When pulling the pipe or joint, pay attention to the hot water that burns the body!

## 5 First operation

### 5.1 Filling the bean hopper and canisters

- Use the key to open the machine door.
- Put on a mask and disposable edible gloves.
- Turn the powder outlet of the canister upward and remove the canister.
- Open the top cover of the canister and add the powder to the canister accordingly; click on the screen  and enter the weight of the added material in the pop-up dialog box **【Fill】** .
- Place the canister back into the machine, rotate the canister layout to facing the middle of the mixer.

#### Note:

When the machine is filled with powder for the first time or after cleaning the canister, you need to click **【Recipe】** → select **【Mocha】** → **【Start cooking】** to make a drink and then discard it, the purpose is to ensure that the canister outlet is filled and the drink is dispensed according to the recipe dosage.

Only timely replenishment of powder, the machine can operate normally.

## 6 Commissioning and calibration

### 6.1 grinder coarse and fine adjustment method



To adjust the coarseness and fineness of the grinder according to the silkscreen layout.

Without beans, as a benchmark coarseness position (general espresso coarseness), first screw the knob clockwise to the position of the disc fit (normal torque until it cannot be screwed), and then rotate the knob counterclockwise 16 turns, later in the calibration process according to the coarseness of the powder and then fine-tuning (clockwise direction is to adjust fine, counterclockwise is to adjust coarse).

### 6.2 Grinder Calibration

Calibration is a software done for instant cartridges, physical properties of powders, coffee bean roasting, etc. Before calibration you need to prepare the electronic scale and cups.

#### Important:

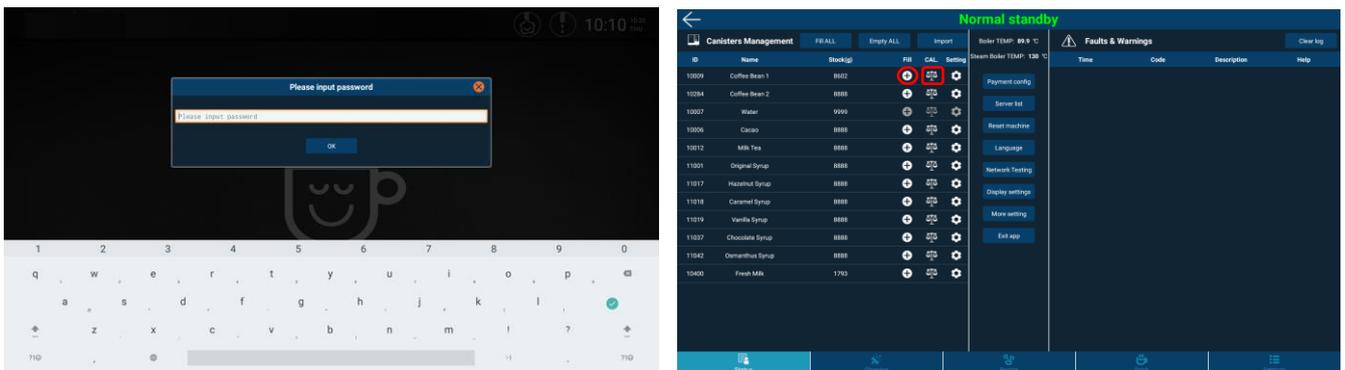
Failure to calibrate will result in abnormal machine output!

Make sure that the canister outlet is filled before calibration, which can be achieved by the "powder drop test" function, if the outlet is not full, it will lead to inaccurate calibration.

## Note:

Because of the density of coffee beans, blending, roasting, bean pressure, the structure of the grinder and other factors, so each time when replace the bean box, grinder, different brands of coffee beans, you need to recalibrate. When calibrate the coffee beans, the bean box should be greater than 500 grams of coffee beans.

After the grinder adjustment is finished, you need to calibrate the amount of coffee powder. Press and hold the top left corner of the screen, enter the password in the pop-up dialog box, administrator **password: jn9527** or **maintenance password: 9527**. Then enter the machine background "coffee machine" interface.



- In the Status - Canisters Management - Fill, select the coffee bean box, click **+**, in the pop-up dialog box [filling] enter the weight of the coffee beans poured into the coffee bean box, click [save]. Each time you add coffee beans, you need to enter the weight of the additional beans.
- in Status - Canisters Management - CAL., Find the coffee bean column, click on the calibration icon **⚖️**; in the pop-up dialog box "Dispense Time" (range is 1-10 seconds, generally input 2-3 seconds), click "Start Test" twice, discard the ground coffee powder!
- Open the door of the machine, take an empty cup and put it on the electronic scale to clear the zero, then place it on the grinder outlet and click "Start Test" again.
- Weigh the resulting coffee powder, enter the number of grams in the touch screen at the "Discharge" and "Save".
- Put the empty cup on the electronic scale to clear the zero and put it on the grinder outlet, then do the "Start Test" again, weigh the powder dropped, compare the weight value with the value at the "Discharge", if the deviation is within  $\pm 0.3$  grams per second, it is considered Normal, if the deviation is too large, recalibrate according to the above method until the value is OK. Once the calibration is complete, there is no need to recalibrate if the same brand of coffee beans is added again.

## 6.3 Instant cartridge calibration

Canisters calibration is a software done for the physical properties of the instant canisters and the physical properties of the powder. Before calibration, you need to prepare the electronic scale and cups, and the calibration method is the same as the grinder calibration above.

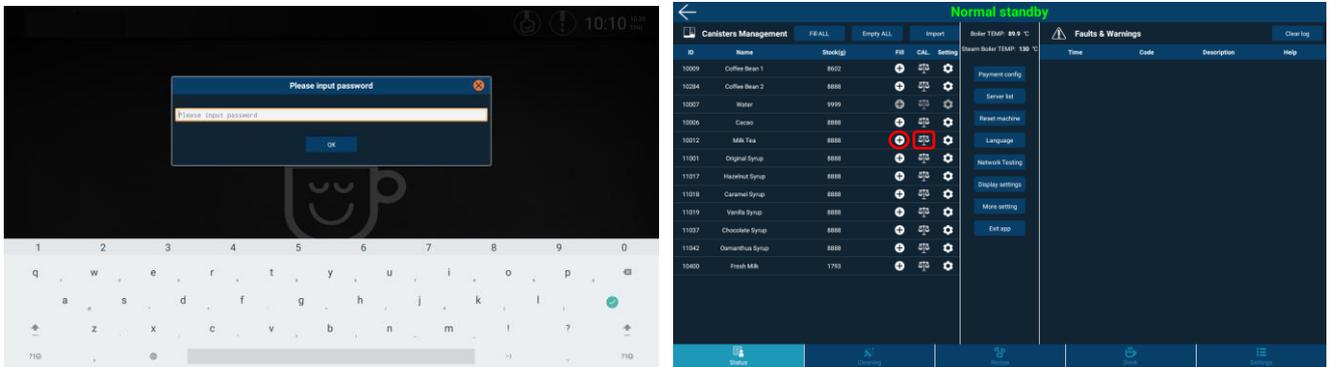
### Important:

Failure to calibrate will cause the machine to dispense abnormal powder!  
Make sure that the canister outlet is filled before calibration, which can be achieved by the "powder drop test" function, the outlet is not full and will lead to inaccurate calibration..

### Note:

Because each part or powder has different physical properties, each time the canister, motor or powder is replaced, it needs to be recalibrated with the amount of powder in the canister greater than 1/3 of the canister volume at the time of calibration.

Use the key to open the machine door; Press and hold the upper left corner of the screen, enter the password in the pop-up dialog box, **administrator password: jn9527** or **maintenance password: 9527**. Then enter the machine background "coffee machine" interface.



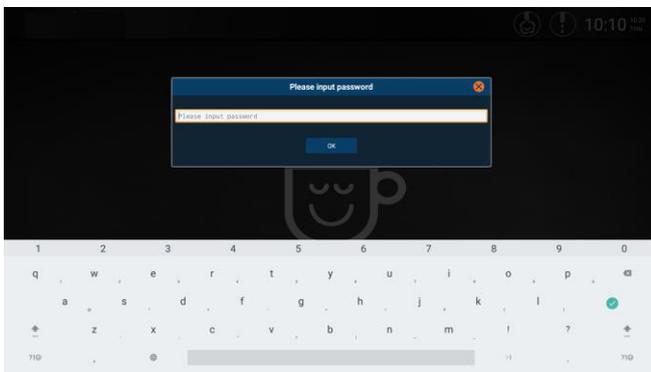
- In the Status - Canisters Management - fill, click  in the pop-up dialog box [Fill] enter the weight of milk powder poured into the canister, click [Save]. The weight of the coffee beans to be added each time the powder is added.
- Remove the mixer under the canister, prepare the cup and electronic scale, and put the cup on the electronic scale to clear the zero (tare). Place the cup under the canister outlet.
- In the Status - Canisters Management – CAL. Find the milk powder column, click the calibration icon ; in the pop-up dialog box "Discharge Time" (range is 1-10 seconds, usually 2-3 seconds), click "Start Test", The machine will automatically dispense the powder, confirm that the powder is finished, pour the powder back to the raw material box, put the cup on the electronic scale to clear the zero and put it back to the bottom of the material box outlet, click "Start Test" again, confirm that the powder is finished, then use the electronic scale to weigh; in the touch screen, "Dispense", enter the number of grams, and then "Save".
- Put the empty cup on the electronic scale to clear the zero and then place the powder box outlet, then do the "start test" again, weigh the fallen powder and compare the weight value with the value at the "discharge", if the deviation is within  $\pm 0.3$  grams per second, it is considered normal. If the deviation is too large, recalibrate according to the above method until the value is OK.
- The remaining two boxes filled with powder weight and calibration methods are the same as the milk powder.

## Note:

By analogy, the calibration method for sugar and cocoa is the same as that for milk powder, which needs to be calibrated according to the above method; recalibration is required when the machine is new or when updating the canisters, motor or different brands of raw materials; recalibration is not required when replenishing the canisters.

## 6.4 Recipe Management and Testing

Press the upper left corner of the screen, in the pop-up dialog box, enter the password: jn9527; click [recipe], in the pop-up recipe management interface, select the corresponding product, in the pop-up recipe parameters interface, you can adjust the product water, material quantity, mixer speed, delay time, modified [save], click [start cooking] to make drinks.



Recipe management can customize recipe, add recipe, delete recipe, start cooking, save recipe, save product, import recipe, export recipe, and recipe editing function. Editing of the corresponding functions can be implemented in the corresponding modules.

# 7 Set vending mode and drink price

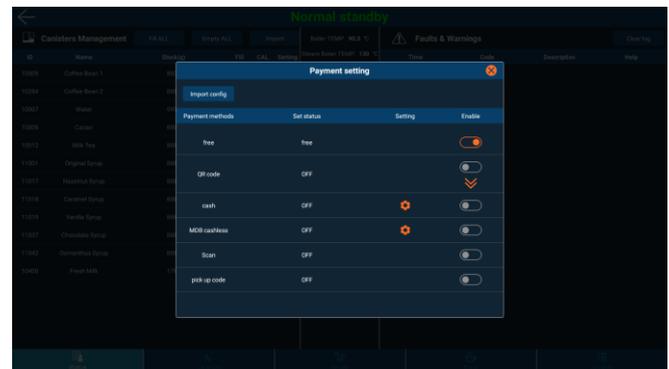
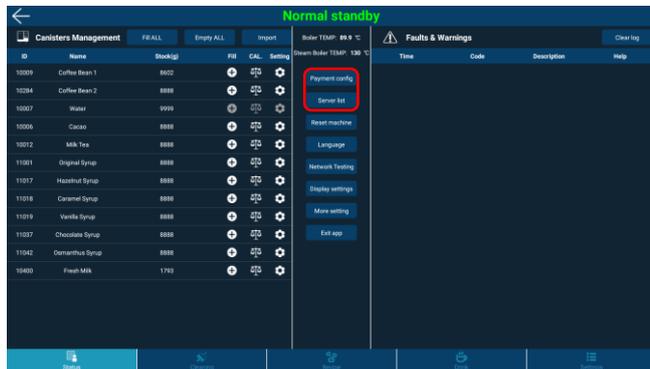
## 7.1 Set vending mode



Free mode selling interface - No product price product prices



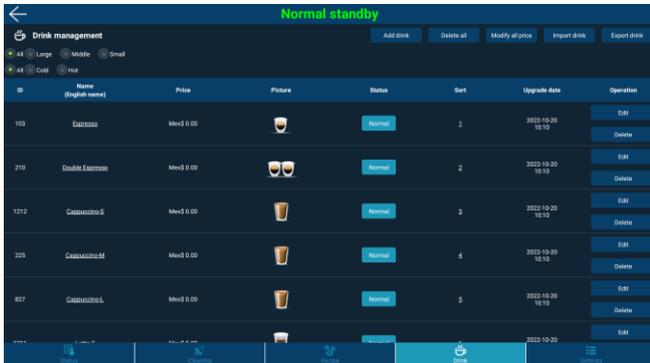
Payment mode selling interface - with



- 1) Long press the upper left corner of the screen and enter the password: jn9527 in the pop-up dialog box;
- 2) Click the [Payment Configuration] button to set the payment mode in the pop-up interface.
- 3) Click [QR code] -> you can choose [WeChat], [Alipay] and other payment methods
- 4) [Free] switch is enabled, which means free mode is on and no payment is needed.
- 5) MDB cash, MDB swipe card switch enabled, representing payment mode on, need to pay successfully before the machine can make products.
- 6) [Server List] Offline mode should be enabled in free mode; Offline mode should be disabled in payment mode to ensure normal network.

## 7.2 Setting Drink Prices

The machine backend allows setting different prices for each drink. Enter the password to enter the background, the background can set the price for each beverage, but also to remove and modify the product name, change the product picture; discount the price.



Tap [Batch Price Adjustment], select all, reverse select, [OK] to adjust the price of all products; set the price of a single product, click on the product price can be set individually; tap [Normal], the drop-down menu can select hot, normal, off the shelf.

Drink management: can add new drinks, batch delete, batch price adjustment, import drinks, export drinks, edit and delete single drink function.

## 8 Drinks making

- Selection of a beverage under the user interface.
- Adjust the taste in the touch screen, there are three levels, and then confirm; (this step can be canceled in the factory settings according to customer needs)
- the machine makes drinks directly in free mode; several payment methods will appear in the machine in payment mode (MDB cash, MDB swipe card, WeChat payment QR code, Alipay payment QR code)
- Discharge nozzle to place the cup, after the payment is successful, the machine automatically starts making drinks.
- A prompt in the touch screen interface after the beverage is made.
- Customers can set the language of the user interface according to their needs (Enter machine background, "status" screen, click [language]).



1、 Product list page: Showing all currently selling drinks

2、 Taste adjustment: coffee concentration, can be freely adjusted, click OK after adjustment



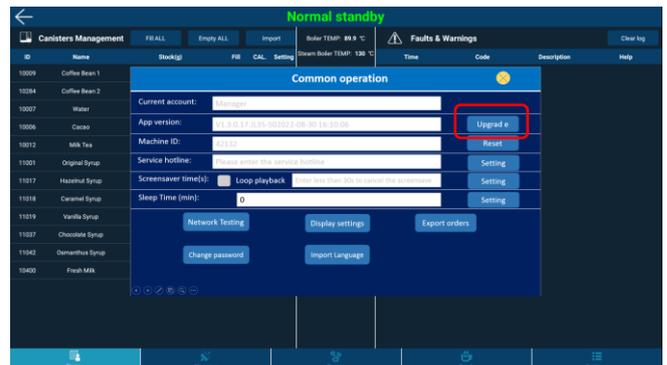
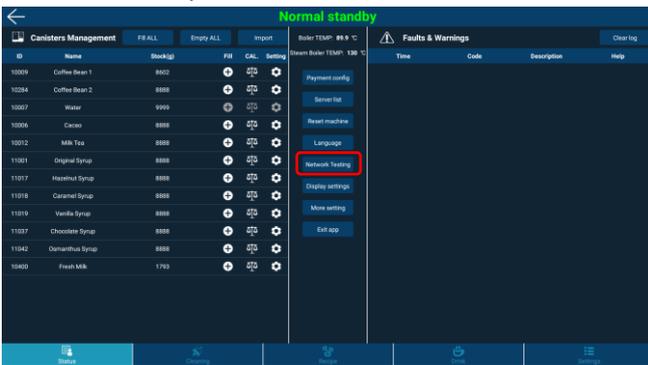
3、Payment page: MDB cash, MDB swipe card.



4、Product making page: After payment is completed, will enter the interface of product animation.

## 9 Software Upgrade

Local upgrade: put the software package (APK file) to be upgraded into a USB drive (choose 8G or less USB drive).



Enter the background to open the machine gate, insert the U disk into the machine gate backplane USB port; click [More Setting] in the background status page; the following pop-up window will appear, point [Local Upgrade APP] > select the software package that the U disk needs to be upgraded, press [OK] to start upgrading the software.

Note: Do not power off the software upgrade process, the software will automatically restart after a successful upgrade, please wait patiently.

See later chapter 11 for detailed instructions on app installation and upgrade.

## 10 Cleaning

Thorough cleaning and maintenance is a basic requirement to achieve food hygiene conditions. Only with regular (twice a week or more frequently depending on the specific use) maintenance, cleaning and servicing can the machine provide superior tasting drinks and satisfy customers. Jetinno is designed with all relevant criteria in mind to reduce maintenance costs and improve operational efficiency.

#### Attention:

Excessive high temperature of water will damage plastic parts!

When cleaning plastic parts in a dishwasher, Excessive high temperature of water can cause damage!

Cleaning water temperature must not exceed 65°. After cleaning and drying, parts can be disinfected in the disinfection cabinet or ultraviolet disinfection!

## 10.1 Cleaning and cleaning safety

Pay attention to below safety instructions before rinsing and cleaning!

#### Danger !

Electric shock danger!

Before repairing, make sure first shut down the machine, then unplug it and repair it! If the power supply has a malfunction, Do not try to fix it by yourself, please contact professional technical personnel.

#### Safety Caution !

NON-Daily Cleaning and maintenance can only be done by trained personnel or manufacturer's technicians who know what dangers may occur when operating the machine!

#### Safety Caution !

Be aware of injuries caused by high temperature and high pressure of water!

Follow below order to clean and maintain a boiler or tubes

- First shut down water supply.
- Remove tubes before any maintenance operations.

#### Safety Caution !

Burn danger!

There are excessive hot parts inside the machine.

#### Safe Caution !

Finger-pinching danger!

ES brewer has moving parts, don't put your fingers or hands on moving parts before power off the machine.

#### Attention :

Damage Danger!

The machine cannot be washed with water or high pressure cleaning machine, because short circuit might occur and damage machine parts! Inadequate cleaning and maintenance may result in shorter life span or machine damages.

## 10.2 Hygiene

Clean and maintain machines carefully and regularly as recommended.

## 10.3 Spoiled Food

#### Caution!

Raw material safety precautions:

Pay attention to the warranty date on the package of the product. Do not use products whose expiration date is close.

Use materials that are suitable for the machine.

Choose the cleaning solution recommended in the cleaning guidelines chart

## 10.4 Basic Cleaning

**Note:**

Cleaning should be done according to actual conditions of the machine. If there is no special situation, please strictly follow the cleaning guidelines.

## 10.5 Cleaning Guidelines

Cleaning and maintenance frequency list

Frequency list of cleaning and maintenance of Jetinno coffee machine							
Letter symbol definition							
"A" Wipe clean with a damp cloth							
"B" Clean with a wet cloth with disinfectant (the use of disinfectant is subject to the instructions of the corresponding brand)							
"C" Clean with a watering can or a clean cloth (the liquid is the ratio solution of water and cleaning liquid, and the proportion is according to the manual of cleaning liquid used)							
"D" Wash with tap water or soak in cleaning solution for 3 hours (the ratio of cleaning solution is according to the standard of cleaning solution instruction)							
"E" Soak in the cleaning solution for 3 to 5 hours (the ratio of the cleaning solution is according to the cleaning solution instructions)							
"F" Replacement of new parts (F for half a year, 2F for one year, 3F damaged/functional failure replacement)							
"G" Fill new consumption material							
Scope	Item	Configurations	Requirement				
			Daily	Weekly	Monthly	Semester	Require
Waste Material	Waste water tank (trip tray)	All	C				
Mixer	Mixer steam inlet lower cover	All		C			
	Mixer steam inlet upper cover	All		C			
	Mixer drip tray	All		C			
	Mixer cover	All		E			
	Mixer body	All		E			
	Mixer fixed ring	All		E			
	Mixer fixed seat	All		E			
	Mixer inlet	All			A		
	Mixer seal cover	All		A			
	Mixing impeller	All		E		F	3F
	O-ring	All			A	F	3F
	V-seal ring	All			A	F	3F
Outlet	Outlet arm	All		A		B	
	Outlet arm bottom	All		A		B	

	Outlet holder	All		A		B	
	Outlet	All	A			B	
	Mixer tube	All		E			
Canister	Canister outlet	All	C			E	3F
	Instant canister	All				B	3F
	Bean canister	All				B	
	Grinder outlet	All				E	
	bean blanking baffle	All				C	
Air channel	Air channel	All				B	
	Water tank	All				E	3F
	Brewer drying channel	All				B	
Brewer	Outside of brewer	All	A				
	Coffee nozzle	All		A			
	Upper piston filter	All	A			E	
	Warn screw	All	A				
	Lower piston screw	All	A			E	
	Lower screw	All	A				
	Lower piston supporter	All				E	
	Lower piston head	All				E	
	Tube	All			D		
	Tea pot (brewing cylinder)	All			D		
	FBT nozzle	All			D		
	FBT tube	All			D		
Door	Sugar Channel (Gate Candy)	All				E	
	Drip tray	All	C				
	Drip tray	All	C				
	Cup protective tray	All	C				
	Cup holder	All	C				
	Sides Of door	All	C				
	Glass screen	All	A				
Hot water system	PTC heater	All					3F
	Boiler	All					3F
	Valve	All					3F
	Related parts	All					3F
	Small water tank	All				E	
Milk system	Clean milk cans	All	D				
	Inside the cooling unit	All	A				
	Exterior of cooling unit	All		A			
	Defrost the cooling device	All		A			
Optional	Water System (pump)	All					A
	Bottom trim	All					A

parts	Others	All					A
	UV light	Models with ultraviolet light				2F	
consumables	Instant box (powder)	All					G
	Coffee filling box (coffee beans)	ESFB,BTCFB,2xES					G
	Gate Candy box (Gate candy)	2xES, ESFB					G
	Bucket (cup)	All					G

### Coffee machine cleaning cautions:

- (1) When using a detergent (RINZA®) wiping machine, wipe the machine only after the rag is soaked and wrung out with water.
- (2) Powder sprinkling around ES brewer and mixer should be swept into waste bucket with a brush, then use a rag to clean the powder tray. Do not pour powder into the waste water bucket.
- (3) Pay attention to the conditions of O rings and V rings when cleaning ES brewer, tea brewer and mixer. If there is any damage, replace the old sealing rings with new ones.
- (4) In the process of automatic cleaning, do not take out the waste water bucket, bottled water and other removable components.
- (5) When the machine is doing self-cleaning automatically, do not touch the water under spout to avoid scalds.
- (6) After emptying waste residue bucket and waste water bucket, dry the outside of buckets with a rag before putting them back into machine.

## 10.6 Daily Cleaning

Daily cleaning operations need to be carried out daily.

### 10.6.1 Cleaning Hot Water System

Manual Cleaning:



Login backend interface-cleaning Tab-Module-Machine-Manual cleaning-One-click cleaning/Quick cleaning. One-click cleaning is cleaning whole water system including tubes one time. Quick cleaning is cleaning selected module on the pop-up menu.



Brewer cleaning: module-brewer 1 manual cleaning-quick cleaning.  
 Mixer cleaning: module-mixer 1/2 manual cleaning-quick cleaning.

### Automatic Cleaning:

High-frequency cleaning: set automatic rinsing intervals and periodic cleaning; Can be set: whole machine, ES/Tea brewer, mixers, milk machine:

Set the scheduled cleaning interval (for example: set the time is 2 hours and 30 minutes, the machine will automatically clean every 2 hours and 30 minutes, and it will continue to cycle), set the scheduled cleaning alarm (Monday to Sunday, the automatic cleaning time can be set at a certain time of the day).



Set Whole Machine Automatic Cleaning



Set ES Brewer Automatic Cleaning



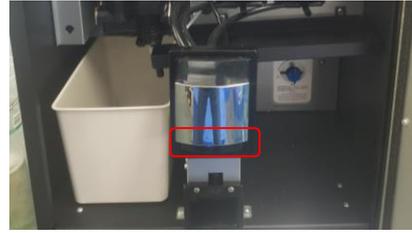
Set Mixer Automatic Cleaning

## 10.6.2 Drink Spout Cleaning

Use a towel to clean the spout.

Notice:

After cleaning spout, Click one-key cleaning to rinse spout, maintain food hygiene.

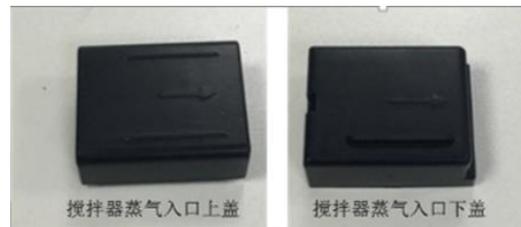
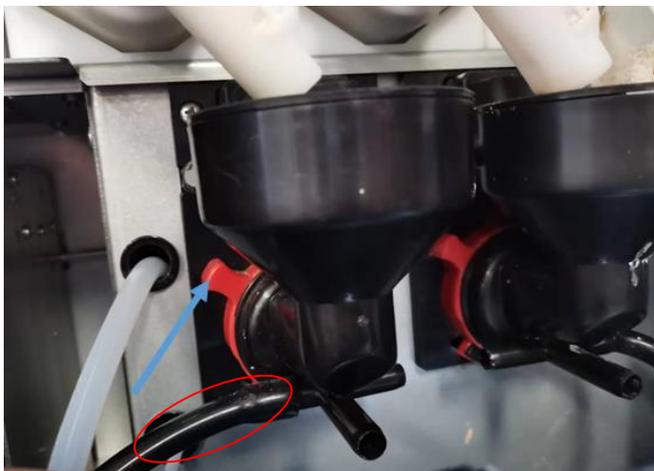


## 10.6.3 Drip Tray and Waste Bin Bucket Cleaning



Push the buckles on the sides of drip up and Pull the drip tray out of the machine and discard the coffee grounds, tea grounds; Use clean water and household cleaner to thoroughly clean the waste bin bucket and drip tray; After cleaning, dry the waste bin bucket and the inside of the machine with a clean towel; Finally, put the drip tray back into the machine.

## 10.6.4 Mixer Cleaning



Pull out the mixer silicone tube; Rotate the red fixing ring clockwise, and after unlock, pull out the Mixer outside; and remove the upper and lower covers; Clean the mixer cover, mixer body, pressure ring, and upper and lower covers, wipe them dry and put them back.

# 10.7 Regular Maintenance

## 10.7.1 Clean the Brewer

Clean tablets "URNEX"

Information		
	Usage	ES brewer cleaning
	Purposes	Remove oil residue from ES brewer
	Interval	Twice per week



### 10.7.1.1 Deep cleaning (put in cleaning tablets)



Deep cleaning steps of ES brewer:

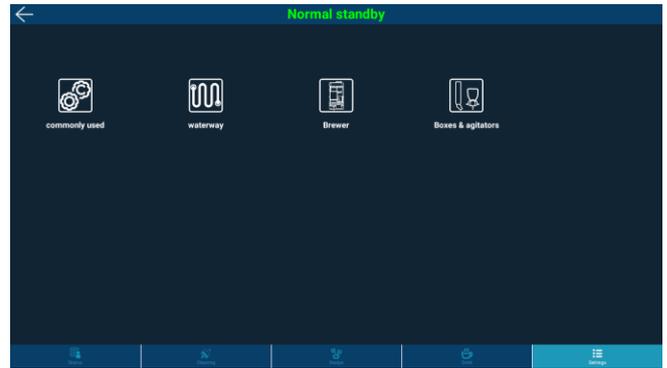
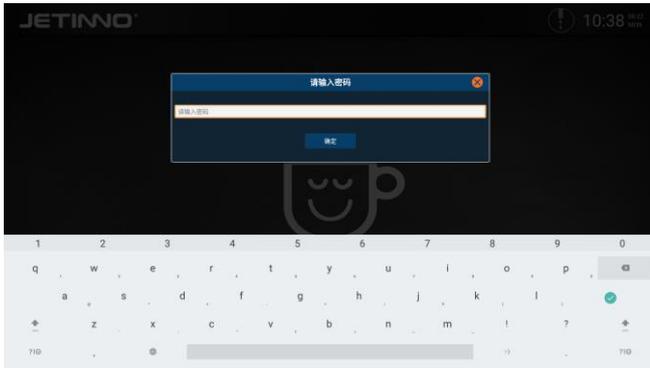
Enter the machine background, click "Clean" - module "ES brewer" - manual cleaning "Deep cleaning". Enter the soak time in the popup dialog box; Open the door, empty the waste water tray or water tray, put on disposable gloves, put the cleaning tablets into the ES brewer brewing bin, and close the door; Click "Start Cleaning" until the end of the cleaning process.

**Important Attention:**

- Deep cleaning should be done once or twice a week;
- If the brewer is brewed more than 25,000 times per year, it needs to be replaced by a trained person;
- If the brewer has more than 100,000 infusions in 3 years, the brewer and driver module can be refurbished by *Jetinno* if necessary.

### 10.7.1.2 Procedure for disassembling the brewer

Enter the background management of the machine, turn out the brewing cavity of the brewer, and remove the brewer only after the lower plunger moves up.



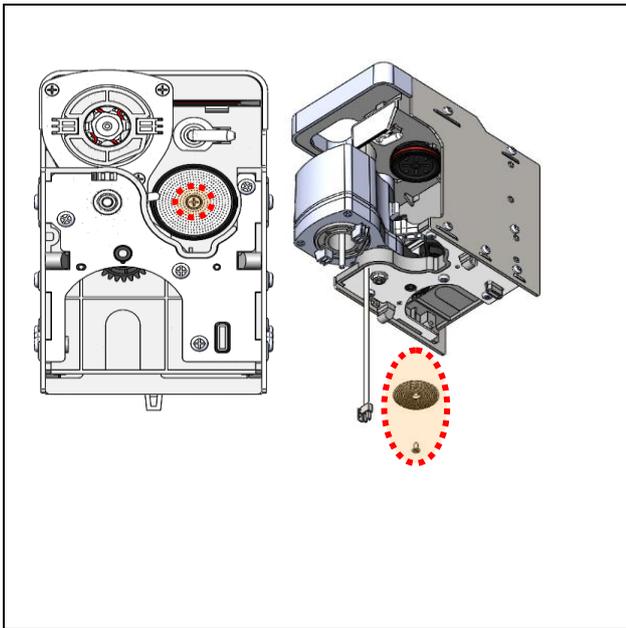
Click the upper left corner of the screen, enter the password: jn9527 in the pop-up dialog box, and enter the machine background; Click on the lower right corner of the screen [Settings]



-> [Brewer] -> Brewer Action control -> dosage; Brewer action control -> last squeeze , repeat two times.

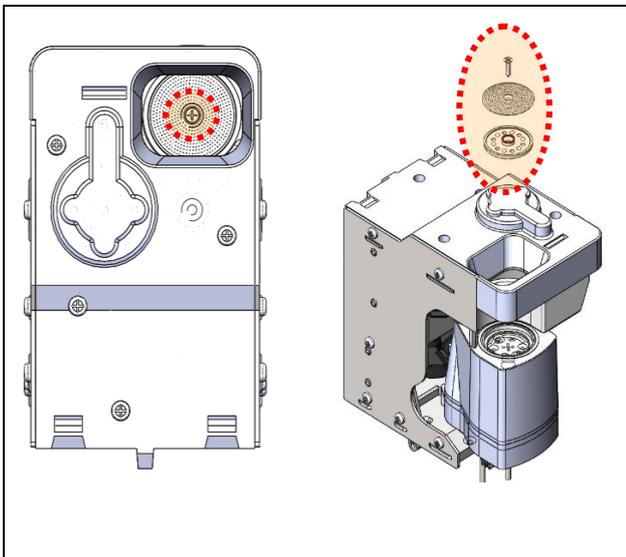


- 1、 Remove the coffee spout by rotating it outwards and pulling it vertically downwards;
- 2、 Press the elastic sheet of the connector with your finger to confirm that the elastic space has been compressed, and pull out the tube forcefully; Pull out the latch with your finger; Tilt down and pull out the bubbler; The removed bubbler can be used to clean coffee powder and stains with a brush and a wet towel.



### 3、 Replacement of filter screen:

- Remove the screw in the center of the upper plunger screen with a screwdriver.
- Remove the mesh and check whether the mesh is blocked. If it is, scrub it with a brush.
- Serious mesh blockage will cause the machine to report failure (brewing coffee water flow rate is too low).
- Replace the upper filter or clean the upper filter, dry the water, and reinstall it with a screwdriver.



- Remove the screw in the center of the lower plunger screen with a screwdriver.
- Remove the mesh and black plastic sheet and check whether the mesh is blocked.
- Serious mesh blockage will cause the machine to report failure (brewing coffee water flow rate is too low).
- Replace the lower filter or clean the lower filter, dry the water, and reinstall it with a screwdriver.

### Note:

Regular cleaning of the brewer should be done at 3000 cups or once a season!

### Installation method of brewer:



The two guide wheels at the bottom of the brewer should correspond to the two guide grooves on the brewer drive. The two guide wheels of the brewer should be put into the guide grooves in the

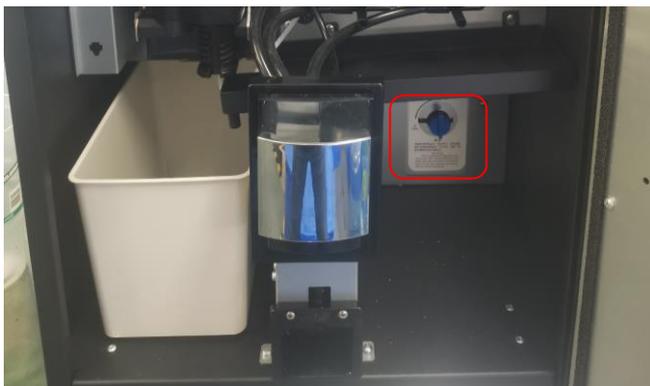
drive by holding the brewer, and the brewer should be pushed backward, the clicking sound can be heard. Press the latch inward with your finger to confirm whether the brewer latch is locked;



The brewer inlet pipe is inserted into the quick connector to the bottom; Click on the lower right corner of the screen and click on [Settings] -> [Brewer] -> [Brewer Action Control] -> [init]; When the brewer completes the action, abnormal standby will appear in the middle of the screen.

## 10.8 Maintenance Guidelines

### 10.8.1 Empty boiler



Pull out the water tray, turn on the drain switch, install the water tray, enter the password into the background, disconnect the water source connected to the machine or unplug the pump power plug, click the lower right corner [cleaning], click [empty boiler]. After waiting for five minutes, close the door and unplug the machine.

### 10.8.2 Empty air break

Input the password to enter the background, disconnect the water source connected to the machine or unplug the water pump power plug, click [Clean] in the lower right corner; Prepare the bucket at the beverage exit for use and click 【Empty Air Break】. After waiting three minutes, close the machine door and unplug the machine.



## Attention:

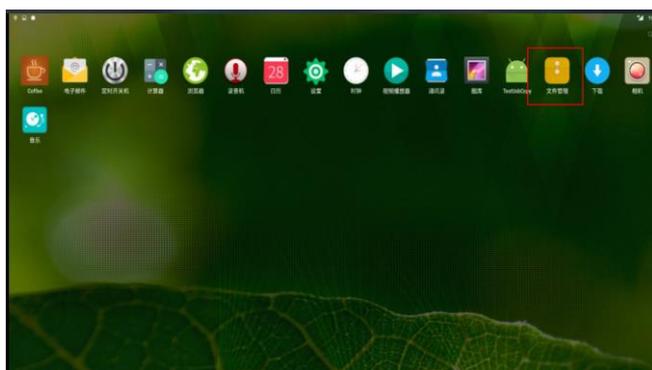
- Pay attention to the risk of burns when emptying boilers and air break!
- For short distance transfer only the air break needs to be emptied.
- There is risk of freezing when the coffee machines is not used for longer time or transported outdoor, need to empty boiler.

# 11 APP Installation

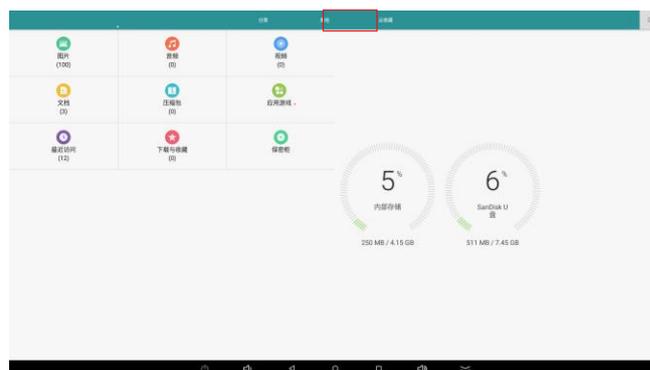
- Copy APP software  
Extract the APP software package to the current folder, and then copy the extracted data to a blank U disk, as shown in the following figure.

名称	修改日期	类型	大小
Jetinno	2018/1/6 14:01	文件夹	
ESFB7C-PI_2017_12_06_17_59.product	2017/12/6 17:59	PRODUCT 文件	3 KB
ESFB7C-PI_2017_12_06_17_59.recipe	2017/12/6 17:59	RECIPE 文件	7 KB
技诺咖啡V2.1.1.apk	2018/1/4 14:34	APK 文件	10,423 KB

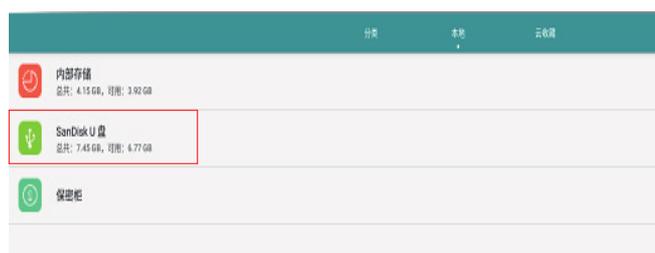
- Open the door of the machine, and then plug the USB stick with the APP into the USB port of the machine.
- In the background of the machine, click "Status", then click "Exit Application", return to the Android system interface, and uninstall the old APP software. (Please make sure the machine door is open before uninstalling.)
- Install APP software  
Copy the Jetinno folder: click "File Management" in the machine desktop. After that tap on the USB stick you inserted and copy the "Jetinno" folder (long press the folder and then click the copy button in the upper right corner. )



click 【Files】



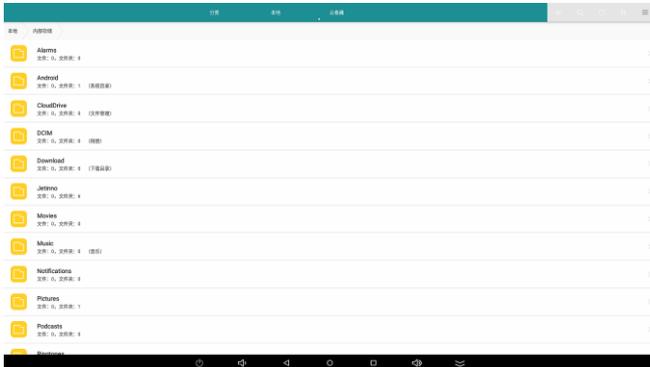
click "local"



Click on the USB stick you inserted (Usbstorage).

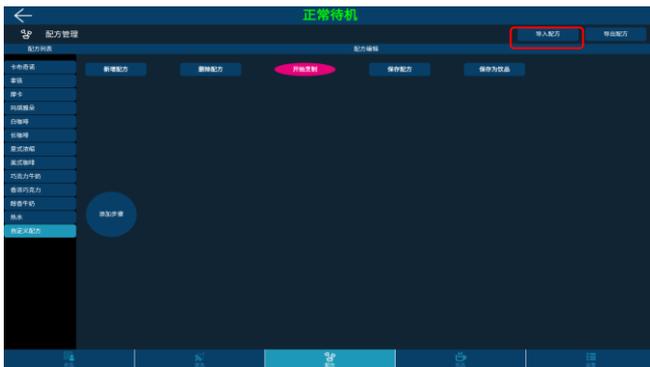
Long press the "Jetinno" folder and tap the copy button on the top right corner.

Paste the copied "Jetinno" folder in the following path: "File Management" - "Local" - "Internal Storage" and directly overwrite the previous Jetinno folder.



Install APP software: Find the APP installation package in the U disk and click to install it (the software will be installed automatically after clicking. )

Import recipe file: Input the password, enter the background and click "Recipe", then click "Import Recipe", select the file with ".recipe" in the pop-up dialog, and then click Finish to import the recipe.



Import product files: Also in the "drinks" interface, click [More setting] -> [Import drinks], select the file with ".product" in the pop-up dialog, and then click Finish to import the products.



Input the capacity of each canister and do calibration test (refer to sections 6.2 and 6.3); Click "More Operations", find the machine number on the nameplate (the last five digits of the machine number), and enter the machine number in the "machine number" position.

# 12 Preventive Measures

## 12.1 Cleaner

### 12.1.1 Use

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#### Danger

Inhaled Cleaner is at risk of poisoning.

Be sure to follow:

- Cleaner should be kept away from children and unauthorized personnel.
- Do not Inhale cleaner.
- Don' t mix cleaner with other chemicals or acid substances.
- It is forbidden to add the cleaner to the drinking water tank (internal/external).
- Cleaning agent and descaling agent can only be used for specified purposes (refer to the label).
- Do not eat or drink when using cleaner.
- Take care there is sufficient ventilation when using cleaner.
- Wear gloves when using cleaner.
- Wash your hands thoroughly after using cleane



Before using cleaner, read the instructions on the package carefully. If you don' t have a safety data sheet, you can obtain it from the dealer (see the cleaner packaging).

### 12.1.2 Storage

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#### Caution

Be sure to pay attention to the following :

- Keep away from Children and unauthorized people.
  - Don' t store in heat , sunshine and wet area' s.
  - Keep separated from acidic materials.
  - Only use the original packaging.
  - Store the cleaner separate from other products.
  - Store the cleaner separate from food and drinks.
  - Comply with the relevant legal requirements of local chemicals (cleaner) storage.
-

### 12.1.3 Disposal

If recycling is not possible, the cleaner must be disposed according to the local laws.

## 12.2 Health Regulations

### 12.2.1 Water

---



#### Danger

Be aware of possible health hazards from incorrect use of water.

The water has to meet GB5479 drinking water sanitation standards.

Pay attention to the following:

- Water must be clean and not-polluted.
  - Do not add contaminative or corrosive water in the coffee machine.
  - Carbonate hardness shall not exceed 5–6°DKH (German carbonate hardness) or 8.9–10.7°FKH (French carbonate hardness).
  - Total hardness must be higher than the carbonate hardness.
  - Minimum carbonate hardness : 5°DKH or 8.9°FKH.
  - Maximum chlorine content less: than 50 mg per liter.
  - PH value : between 6.5-7 ( neutral ) .
  - Equip with filter (internal /external).
- 

### 12.2.2 Coffee

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#### Danger

Improper use of coffee can be harmful to your health.

Pay attention to the following :

- Check the package if there is any damage before filling.
  - Cover the coffee bean canister immediately after adding coffee beans.
  - The coffee beans should be stored in dry, cool and dark areas.
  - The coffee beans should be stored separated from the cleaner.
  - Use the earliest purchased beans at first.
  - When a package is opened, should be sealed to keep the product fresh and prevent contamination
-

### 12.2.3 Instant powder

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#### Danger

Improper use of coffee can be harmful to your health.

Pay attention to the following :

- Check the package if there is any damage before filling.
  - Cover the coffee bean canister immediately after adding coffee beans.
  - The coffee beans should be stored in dry, cool and dark areas.
  - The coffee beans should be stored separated from the cleaner.
  - Use the earliest purchased beans at first.
  - When a package is opened, should be sealed to keep the product fresh and prevent contamination
- 

## 13 Safety and Warranty

If the user does not comply with the instructions for use and installation, the manufacturer would not be responsible for any possible damage to the coffee machine.

Pay attention to comply with the instructions.

The installation site should be kept dry and waterproof, it is strictly prohibited to use the machine outdoors. The machine can only be used in the designated ingredients. Other ingredients are regarded as abnormal. The manufacturer cannot be held responsible for the caused damage.

The rights of warranty to the buyer , and the content of the warranty rights that the buyer may have , are depending on the agreement between the seller and buyer. Warranty will be lost when failed to comply with the operating instructions.

The following circumstances are not covered by warranty:

1. Ordinary wear and tear occurs in all components.
2. Damage caused by failed to comply with machine operation , requirements of cleaning and maintenance.
3. Damage caused by failed to use the manufacturer's original spare parts ,or incorrect installation and hasty use of the machine by a third party.
4. Machine defects caused by the modification or improper repair by the user or a third party , without our permission.
5. Machine defects caused by improper or incorrect use.

## 14 Frequently asked questions

Problems	Possible causes	Solutions
Coffee outlet flow is too slow	Ground coffee is too fine	Adjust the grinder
	Dosage is much more over than expected	Calibrate after change of beans
	Filter is blocked	Purification of the brewers
	Leakage from fittings after cleaning the ES Brewers	Check and re-connect
	Leakage from brewers O-ring or V-ring	Replace rings
Heavy pollution on drip tray	Sugar (on door) tunnel is not replaced	Mount back
	Nozzle outlet is not right mounted after cleaning	Check and replace
Too fast ES coffee flow	Ground coffee is too course	Adjust the grinder
	Dosage is much less than expected	Calibrate or check the recipe settings
Heavy pollution on mixer	Mixer fan speed has not the right settings	Update the settings
	The mixer is not cleaned for a long time	Take out the mixer and clean
	Instant outlet is not in the right position.	Change and adjust the outlet.
Product is disabled on interface	Bean container outlet slide is closed after cleaning	Check and open it
	Canister ran out of beans (detectable by the system)	Refill beans
	Corresponding components are offline.	Check the background error tips, and contact with Jetinno after-Sales
Instant beverage tasteless	Wrong ingredients refilled	Check and update
	IPD settings are not reasonable	Update IPD settings
	Container outlet is not in the right position	Adjust the outlet angle
	Dosage is too less according to the settings	Recalibrate the container
Coffee beverage tasteless	ES Brewers heating is unplugged after cleaning	Plug in the heating bracket
	Coffee powder fineness	Change ground coffee or adjust grinder
	Beans or ground coffee quality	Change beans or ground coffee
	Leakage from brewer O-ring or V-ring	Replace the sealing rings
Less ES coffee volume	Leakage from the brewers.	Check and reconnect the brewer
	Leakage from the brewer tubes	Re-connect it
	Dosage is much more than expected	Re-calibrate
Boiler refill fail	The machine is not used for a long time	Reboot the machine.
	First use of the machine, there is air in the water system	Disconnect the power and try air exhaustive again.
The machine can't show two-dimensional code.	Bad Internet signal	Be sure if the machine is online, enhance the signal
	4G card out of service	Contact after-Sales service of Jetinno

# 15 Certification

Meet with below standards:

2002/95/EC (RoHS)
98/37/EC
73/23/EC + 93/68/CE repealed by 2006/95/CE
89/336/EC + 92/31/CE + 93/68/CE repealed by 2004/108/EC
90/128/EC repealed by 2002/72/CE
80/590/EEC and 89/109/EEC repealed by EC 1935/2004
EN 61000-3-2
EN 61000-3-3 + A1
EN 61000-4-2 + A1 + A2
EN 61000-4-3 + A1 + A2
EN 61000-4-4 + A1
EN61000-4-5 + A1
EN61000-4-6 + A1
EN61000-4-11+ A1
IEC/EN 60335-1 : 2002 + A11:20005 + A1:2005 + A12:2006 + A2:2006
IEC/EN 60335-2-75 : 2004 + A1:2005 + A11:2006
EN 62233-2008
GB 4706.1-2005
GB 4706.72-2008
GB 4706.38-2008
IEC 60335-1 : 2010
IEC 60335-2-75 : 2012
IEC 60335-2-24
IEC 60950

At present, there is no CCC certification for vending machines in the Chinese market, but only CQC certification for this product. *Jetinno* can only provide the inspection report of the machine and the relevant food contact parts.