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JLTT-ES4C-P 台机说明书及维护手册

SERVICE MANUAL OF JLTT-ES4C-P

技诺智能台式多功能全自动咖啡售卖机
Table top bean to cup espresso coffee machine

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1、前言

感谢您购买JLTT系列产品！在使用机器前，先详阅本咖啡机的使用说明手册，以确保机器正常操作使用。

为保障您的权益，开箱验货，详细核查机器是否有损坏，缺少配件。在使用中，若有任何问题，联络我们，我们将会尽最大的努力，在最短时间内提供服务，我们的联络方式如下：

www.jetinno.com (86) 20-32038721 (86) 159-1570-5797

本机所有部件，包括硬件与软件等，所有权都归广州技诺智能设备有限公司所有，未经公司许可，不得仿制、拷贝、摘抄或转译。本用户手册所提到的产品规格及信息仅供参考，内容会随时升级，恕不另行通知。

电器方面的安全性：为避免可能电击造成的严重伤害，在搬动或维修机器之前，先将电源插头从电源插座中拔掉。如果电源线损坏，为避免危险，必须由制造商、其维修部或类似部门的专业人员更换。

提前通知技诺智能关于出厂设置的信息，如：

微信支付企业账户，支付宝企业账户，服务电话及公司网址，公司logo，配方要求和杯子尺寸等重要信息。

1.1 关于手册

该手册是为经过授权的技术人员对机器进行安全地运输，安装，设置，编程，维护和维修的指导文件。

参考独立的章节获得服务，使用和日常清洁工作指引。

以下为风险等级的描述：

描述	Symbol(符号)
严重伤害的危险	Danger!(危险)
受伤的危险	Caution!(注意)
机器损坏的危险	Attention(当心)
机器功能受损的危险	Important(重要)
忠告和建议	Note(备注)

Caution:注意

- 在运输，安装，设置，编程，维修机器和使用备件的时候，如果没有按照说明书的指导进行不规范或者粗心的操作，技诺智能不对任何人身伤害和机器的损坏承担责任。
- 任何针对机器的更改和结构调整都是严格禁止的，在这些情况下，技诺智能将不排除非现金索赔。
- 只有经过技诺智能认可的产品及配方可在机器中使用，技诺智能不承担任何因此造成的损失，风险在于经营这台机器的人；
- 始终遵守技术手册和用户手册中的说明；象形图、符号和连接到机器的指令贴纸不能被撕毁或移除；
- 设置该机器的人需要是被培训过的技术人员进行；不得更改产品技术规格；

1.2 重要的安全建议

- 在使用前仔细阅读本手册！
- 参照铭牌使用正确的电压，并确保电源插座接地良好！
- 永远不要在靠近热源或气源的地方储存或使用机器！
- 设备在清洁或保养前必须断开电源！
- 防止机器被溅水！
- 拔插头的时候不要拖拽电缆！
- 不要把机器和线缆放入水中！
- 如果水硬度大于8°DH，请使用过滤器。
- 机器安装布置时候，请注意不要倾斜；布好之前，不要让小孩子在旁边。
- 如果线缆损坏，请尽快联系技诺智能购买新的配件更换。
- 注意维修建议！
- 保护机器免受天气影响（如水、热等）！
- 严禁在户外使用机器！
- 维修、清洗和修复工作要由专业的服务人员完成！
- 为你自己的安全以及机器的使用寿命，请使用原厂配件！

1.3 易损件

这台机器即使是正确的清洁和维护的情况下也有零件因为磨损需要更换。

这主要适用于机械零件和部分的热水系统，如软管，密封圈等。

因易损件而引起的缺陷是不受保修的！

缺陷和故障，必须由厂家培训的技术服务人员解决，联系您的专业零售商或技诺智能售后服务中心。

1.4 包装材料处理

包装材料包括以下：纸板，瓦楞纸板，处理过的木材，聚苯乙烯元件和塑料薄膜。安装后，客户与当地公共清洁服务部门联系，尽可能以可循环或以环境友好方式处理包装材料。

1.5 机器报废

报废的机器不能退回原厂。报废机器里面包含一些对环境有害的材料特别是电子件，需根据国家标准进行处理！



2、关于机器

2.1 机器特性

2.1.1 机械

- 机器型号：JLTT-ES4C-P
- 外形尺寸：700 (H) *420(W)*450(D)mm
- 重量：60kg
- 运行环境：220 AC /50Hz /2700W
- 防水等级：IPX1
- 供水方式：桶装纯净水/直饮水
- 进水要求：进水压力范围0.5-7Bar （直饮水或桶装纯净水）；水硬度2-8°DH(超过需要加过滤装置)
- 速溶料盒数量：3组
- 速溶料盒容积：2L（可根据客户需要调整不同容量）
- 咖啡豆盒容积：4L（每升豆子可以做50杯左右，容积可定制）

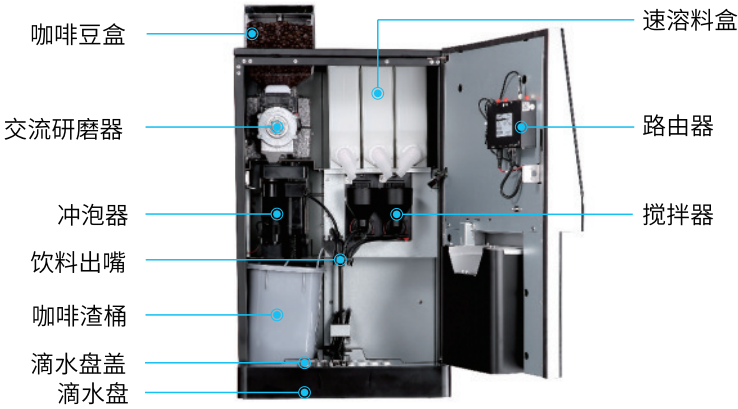
2.1.2 软件及硬件

- 支付方式：微信/支付宝/也可以根据客需定制
- 显示屏幕：14英寸彩色电容式触摸屏(UI界面可以根据客户需求订制)
- 通信接口：USB,WIFI, 4G
- 操作系统：LINUX；Android
- 数据标准：按照欧洲EVA-DTS

2.1.2.1 外部视图



2.1.2.2 内部视图



2.1.2.3 产品界面



LINUX 系统产品界面

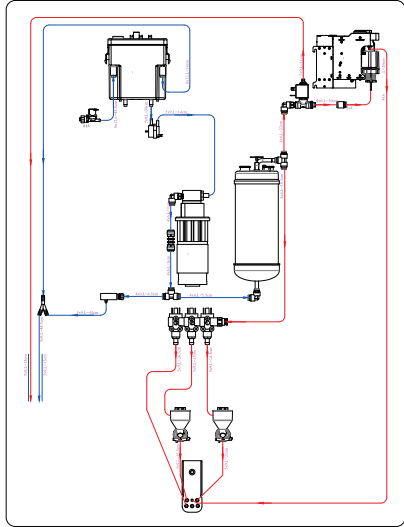


安卓系统产品界面

2.1.2.4 机器配置及水路图

机器型号为 JLT 系列。

该系列机器配置包括 ESPresto, ES3C, ES4C, 2xES4C, IN4C, IN5C, IN6C, 2xFB4C, FB4C, FB5C, BTCFB3C, BTCFB4C, ESFBT4C, ESFBTCFB4C



Note:备注

图示为ES4C水路图。

详细的水路图参照机器内侧的贴纸！

3、运输和储存

3.1 运输

这台机器是用塑料袋包装，以防止损坏，潮湿和灰尘。

对于任何索赔要求，必须立即检查货物的损坏或损失，收货人必须在收货单上签字。

Attention:当心

为了避免损坏：

- 将机器立式运输。
- 不要堆叠机器。
- 不要在机器顶部放置大于5公斤的物体。
- 运输过程中避免机器倾倒，跌落。

3.2 储存和运输环境

Attention:当心

高温损毁的危险！

防止机器损坏，请注意：

- 只能在 +5°C 到 +35°C 的环境下面使用，低温结冰容易严重损坏机器
- 使用环境湿度范围10%RH - 90%RH.
- 在没有灰尘和干燥的环境中存储机器，存储温度0°C - 40°C

3.3 关机

位置变化或是机器长时间不使用时，为防止水箱和锅炉冻结损坏，小水箱，管路和锅炉必须清空。

机器有全自动清空程序，参照后面章节！

Caution:注意

烫伤的风险，
在拨开管道和接头时，注意喷出的热水烫伤身体！

4、安装

Attention:当心

- 只有已接受过专业培训的人员才能对机器进行安装！
- 安装前确认机器是否损坏，有些损坏情况是比较隐蔽的！
- 如果发现损坏，联系运输公司索赔，并通知技诺智能，以便获得售后服务！
- 安装机器前请准备好运输工具！

Note:备注

- 请在安装前确认机器连接水源的方式，目前只支持内置桶装水和直饮水方式！
- 机器支持桶装水和直饮水！如果机器是接直饮水水源，请确认水压要介于0.5Bar-8Bar。
- 在机器内部，有一个小水箱是用来去除水中的空气，以免影响锅炉温度控制的精度。

初次使用遵守如下步骤：

- 将机器放置到运营地点，拆开机器包装，取出地脚并安装；
- 用钥匙打开门，检查机器内部；
- 取下珍珠棉，把研磨器出粉口贴的美纹纸和料盒上的美纹纸揭掉；
- 放置WIFI天线；
- 连接机器直饮水源，或放置水桶；
- 填充料盒；
- 放置咖啡渣桶及废水桶；
- 通电；
- 机器将自动充填水路系统；
- 根据客户需求做必要的设置。

Note:备注

- 机器不适合户外安装，或放置于强光环境中，不能安装在喷气和喷水的环境中，需要安装在5°C到35°C干燥室内。
- 保证风扇有效通风，机器后面离墙不小于300毫米；定位前机器必须水平放置，且倾角不超过2度。
- 注意安装环境整洁，分类处理包装材料！

4.1 放置机器

- 把机器运输到指定位置拆除包装。
- 安装地脚

Important : 重要

故障风险!

选择放置地点时 参考以下建议:

- 机器在干燥、通风良好的室内放置、运营。
- 放在平坦桌面上。
- 调整机器地脚以保证机器水平放置。
- 确保机器周围有足够的维修、维护、清洁空间。
- 机器后面离墙不小于300毫米，确保直饮水管不弯曲。

4.2 开门

打开机器门锁，检查机器内部是否有损坏情况。

Note:备注

- 专业人员才可打开自动售货机!
- 技诺智能不对任何故意损害或忽视这些安全说明和注释所造成的损害承担责任。

此处开门

钥匙位置



4.3 连接水源

连接水源有三种方式：

潜水泵、内置水泵和直饮水

潜水泵：



将潜水泵或进水管放入桶装水内



连接机器进水口和电源接头



内置水泵：将进水管放入水桶



直饮水：直饮水经过滤处理后接入进水管

Important : 重要

水源质量影响人体健康!

- 注意水管的卫生状况。
- 清洗相关部件。
- 机器连接的水源要便于操作。
- 直饮水要拧紧接头，以免漏水。

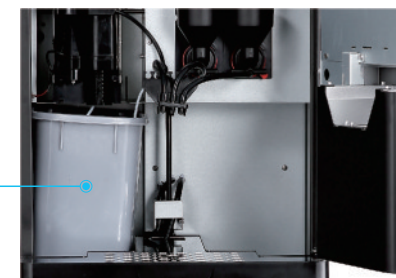
Note:备注

- 水压力为0.5至7.5Bar。如果压力低于这个，你必须使用一个单独的水泵。
- 水的硬度不得超过8°DH，否则需加装水过滤器。

4.4 放置废渣桶

废渣桶位置在意式咖啡冲泡器正下方，确保咖啡渣能掉入垃圾桶内。

废渣桶



4.5 连接电源

把机箱电源线插在外部插座上。打开机器开关。系统启动，锅炉加热需要几分钟时间。

- 接地电源插头，接上带有保护接地的插座。
- 确保插头始终是容易接触到的，如果有必要电源可以被中断。
- 接通电源插头。



Attention:当心

- 错误电压对机器有损坏的危险！
- 不同的国家有不同的电压！
- 确保您的机器是适合本地的电气网络连接。
- 对电源电压和频率的建议可以在标签上找到。
- 电压变化对机器有损坏的危险！
- 不要将机器与可能会受到电压变化的网络连接

4.6 填充锅炉

机器开机后会自动填充锅炉。

Note:备注

- 当锅炉填满后系统会自动加热至设定温度！
- 热水系统有温度检测装置，当温度过高时，热水系统的两个热敏开关会切断电源，以保护机器！如果发生该状况，及时联系技诺智能售后服务！
- 如果显示屏界面显示填充锅炉失败，关机5秒后重新开机！重复三次后依然无法填充完成，联系技诺智能售后服务！

4.7 填充料盒

- 用钥匙打开机器门。
- 戴上口罩和一次性手套。
- 把料盒出料口旋转朝上，取出料盒添加粉料。
- 料盒装回机器后，调整料盒出料口至正确角度。
- 打开咖啡豆盒盖子，添加咖啡豆

安卓系统机器填充完粉料后需在后台填入对应数据：



1. 打开机器门，点击右上角 图标或“进入后台”按钮，输入密码进入后台界面。



2. 选择对应的粉料料盒，点击“添加粉料”输入添加的粉料克数。

Note:备注

- 料盒首次或清洗后填充，需要进行掉粉测试，以保证料盒出嘴被填满了。
- 只有及时补充粉料，机器才能正常运行。

5、APP操作说明

5.1 用户界面

LINUX系统用户界面



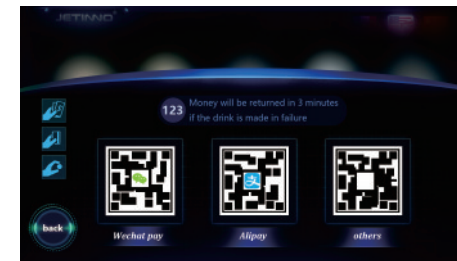
1、产品列表页

显示所有当前售卖产品。



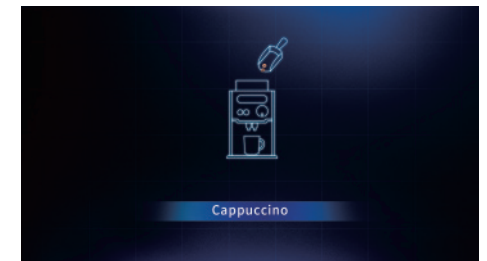
2、口味调节

咖啡浓度、糖浓度和牛奶浓度均可自由调节



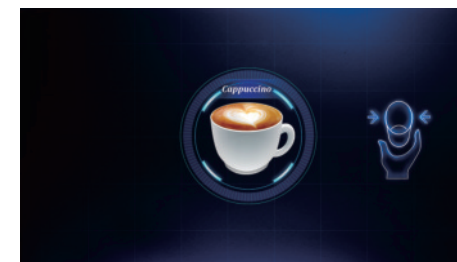
3、付款页

手机扫描二维码支付



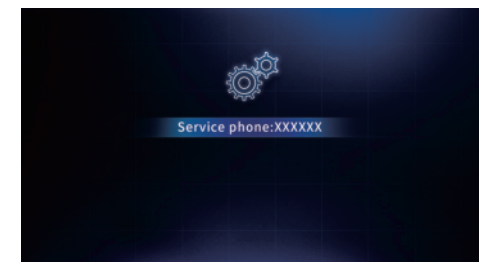
4、产品制作页

付款完成后进入制作产品动画界面



5、产品制作完成

取走饮品后会自动返回饮品列表页



6、故障

设备故障，机器故障、产品售完、无网络、大门未关这四种状态中任何一种状态都会显示故障界面，并且会将该状态上报服务器。

安卓系统用户界面



1、启动页面
APP启动加载页面



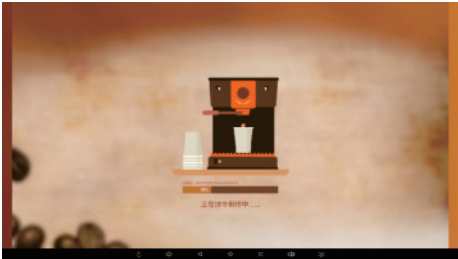
2、产品列表页
APP启动后，显示当前售卖饮品



3、口味调节
浓度选择包含咖啡浓度、牛奶浓度、糖浓度、茶浓度，其中料盒名称必须为“牛奶”、“糖”才能显示牛奶和糖的浓度条选择，料盒名称包含“茶”字样的可以显示茶浓度，如“红茶”，“茶粉”均可显示茶浓度选择条



4、付款页
付款界面可以选择产品付款的方式，付款方式显示的类别可在后台设置，“产品管理-更改支付方式”。



5、产品制作页
付款完成后，若机器无异常或故障，则会进入制作产品动画界面，待产品制作完成后该界面会自动关闭。若机器发生故障，如制作过程中没水等情况，本订单会取消。



6、产品制作完成
产品制作完成后会显示产品制作完成提示界面，待用户取走产品后会返回产品列表界面。若用户不取走产品，过200秒后也会返回产品列表界面。



7、取货码
点击页面下方正中间按钮可以弹出取货码输入框，输入取货码后，“确认取货”验证成功后会直接跳到制作产品页面。验证失败或超时会在取货码输入框上方提示。点击输入框外部区域可以关闭输入框并取消订单。



8、故障
设备故障，机器故障、产品售完、无网络、大门未关这四种状态中任何一种状态都会显示故障界面，并且会将该状态上报服务器。

5.2 后台管理

LINUX系统咖啡机后台管理



1.打开机器门，点击左上角LOGO，进入后台界面。



2.点击屏幕右上角🔒图标，输入密码，即可开启后台权限。



机器
后台首页点击“机器”图标，进入机器部件设置页面，可对研磨器、咖啡冲泡器、料盒等进行操作。

配方

- 后台首页点击“配方”图标，进入饮品配方调整页。
- 点击你需要改变配方的“产品”。
- 通过移动指针，按需求改变配方
- 如果有需要请按“测试”按钮进行测试，以确认产品的口味。



Note:备注

需要更改配方的最大限制值，联系技诺智能售后服务！



产品

后台首页点击“产品”图标，可对在售饮品测试口味、修改价格、隐藏和修改名称等操作。



程序

后台首页点击“程序”图标，可对机器进行清洗、清空锅炉、清空水箱等操作。

设置

后台首页点击“设置”图标进入机器设置

备份

可对机器进行备份或恢复，具体设置参照后面章节“系统备份”

时段

可设置机器自动清洗时间和产品在不同时段以不同的价格进行售卖。

选项

对APP进行详细设置，对机器售卖模式、支付、系统等进行设置



安卓系统后台管理

打开机器门，点击右上角⚙️图标或“进入后台”按钮，输入密码进入后台界面。

1、状态

机器状态页面可查看机器粉料、运行状态、错误日志等信息。

料盒剩余量：

界面左侧栏为各料盒剩余量状态。购买产品后会根据设置的配方扣除相应的配料，扣除后的剩余量可以在此查看。

(由于此功能计算为app计算方式，有一定的误差，因此当剩余量小于50g时，该料盒会视为缺料状态。在进行料盒容量设置的时候应尽量填写其真实值。)
若机器出现泡茶器错误或缺咖啡豆错误，则相应料盒的容量将会直接自动设置为0。解决错误后，请务必重新设置对应料盒料量。

机器状态：

上方正中间为机器的实时状态，黑色字体表示普通状态，黄色字体表示警告状态，红色字体表示故障状态。中间页面为机器状态。实时显示锅炉温度、炉压等信息。四个按钮分别可以打开机器大门、复位机器、机器清洗以及运杯测试。

错误日志：

右边为错误日志，若无异常日志，会显示“暂无异常日志！”字样。每次进入后台时，若机器有故障，则会将故障加入到日志中。点击日志正文的“清除日志”按钮可清除异常日志。

Note:备注

新机器，填充料后，必须在“设置”-“添加粉料”输入实际加入粉料重量；每次加料后需要重新设置料盒容量，否则可能会出现料盒容量计算不准的情况。机器后台制作产品，剩余量参数不会改变，只有在售卖界面做十杯产品后，参数才会更新。

2、机器测试

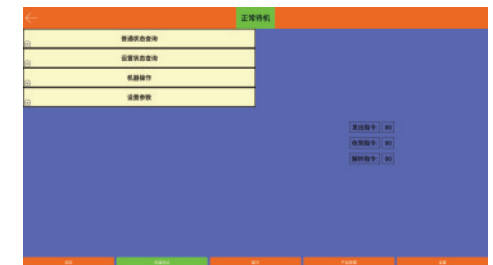
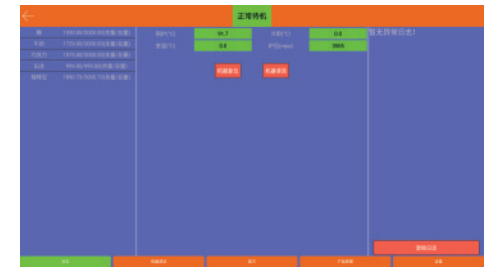
机器测试可查询各模块参数、对机器直接进行操作、设置状态等。

普通状态查询：

可查询锅炉温度、机器状态、开机运行时间等十多种状态。

设置参数查询：

设置状态查询用于查询机器的设置状态，主要有热水温度设置查询、酿造压力设置查询、冲泡器挤饼力置查询等二十多项操作。



机器操作：
机器操作栏可以直接对机器进行操作，适用于检查机器部件是否运行正常，主要有打开搅拌电机、大门控制、机器清洗等三十多项操作。

设置参数：（此项用于一些高级功能的设置，若无特殊要求，可不使用该设置）

3、配方

配方界面可以输入配方参数、保存配方、直接将配方保存为产品、查找配方、删除配方、以及清空输入。输入配方参数后也可以不保存配方直接制作产品，方便管理人员调试口味。



添加配方：
输入配方参数后，在保存配方按钮左边输入配方名字即可将该配方保存。同一个配方只能保存一次，若保存多次，则会覆盖之前的配方。

查找配方：
点击查找配方，会弹出有配方的列表框，选择某个配方后即可显示该配方。

修改配方：
点击查找配方按钮后，会显示选择的配方，直接修改相应的参数后点击保存配方即可修改该配方。若修改配方过程修改了配方名，则该配方视为新配方。

删除配方：
点击删除配方按钮，会弹出配方勾选列表，勾选需要删除的配方后，点击确定即可删除选中的配方。

保存为产品：
若输入参数后直接点击保存为产品按钮，会弹出保存产品的对话框，保存产品成功后，会默认保存该配方，该配方名字与产品名字相同。

制作产品：
输入相应的参数后点击开始制作按钮即可制作该参数的产品，默认为热饮，若需要制作冷饮，则需要勾选按钮旁边的冷饮框。若配方中不包含料盒1或料盒2的料盒，则冷饮功能无效。

清空参数：
点击清空按钮后可以清空输入的参数。

Note:备注
若删除的配方中有产品需要使用该配方，则对应的产品也会被删除。

4、产品管理

产品管理界面可以对现有产品进行添加、打折/价格修改/删除、排序、设置热销以及设置支付方式。



添加产品：
点击添加产品，会弹出添加产品的对话框，输入相应的参数后即可保存产品。

打折/价格修改/删除产品：
需要修改某个产品的折扣或价格时，按住需要修改的产品往左拖动可显示修改折扣、价格按钮以及删除按钮，点击相应的按钮即可，若将产品价格修改为0，则该产品免费，购买该产品时不会显示二维码支付页面。

排序（交换产品次序）：
需要交换产品的次序时，按住需要交换的产品上下拖动至某个产品，即可与某个产品交换次序。该功能可以重新排序产品次序。

更改支付方式：
默认支付方式为微信支付、支付宝支付以及京东支付，若无某一种支付码，点击更改支付方式去掉相应的勾选即可。

一键打折：
一键打折可以对所有产品进行折扣设置，100%为原价，90%为9折，依此类推。0%为免费。

一键设置价格：
一键设置价格可以对所有产品的价格重新设置。

更改热销产品：
更改热销产品功能可以对产品进行是否热销设置。选中某个产品则该产品设置为热销，未选中为未设置热销。

Note:备注
添加产品时，产品的id不能跟现有的相同，否则会保存失败。

5、设置

设置界面可以对应用进行设置，包括料盒掉粉设置、修改密码、导入导出配方等。



料盒配置：
料盒配置可以对料盒进行掉粉测试，两个输入框(从左到右)分别为测试时间，

测试结果(g)，app有默认掉粉测试配置，若不是使用本公司粉料，需要重新进行掉粉测试。根据实际情况可以修改料盒的名称以及料盒容量。

咖啡盒配置

料盒配置可以对咖啡料盒进行掉粉测试以及料盒容量。配置方式同料盒配置。

机器设置：

机器号设置

首次使用app需要设置机器号且要保证机器号唯一，否则不能从服务器获取支付二维码。若需要修改机器号，可以点击“重置”按钮。

服务热线设置

默认的服务热线为本公司的服务热线，可在此修改服务热线。

修改登陆密码

若需要修改登陆密码，可以点击修改登陆密码按钮。

其他设置：

导入/导出配方

可以导出/导入配方，导出/导入产品，导出的文件存放于根目录下，以当前时间命名。配方文件格式为XX.recipe，产品文件格式为XX.product。用户可以将其拷贝放到其他机器中再导入即可实现配方共享。

显示设置

显示设置可控制制冰机、公众号、取货码是否显示。

服务器列表

服务器列表可显示当前机器设置的服务器，并对其进行删除、修改、添加操作，若有多个服务器，则当某个服务器不可用时会自动切换至可用服务器。

开启定时清洗

开启定时清洗后，选择一个清洗的时间，可在每天的该时间进行机器清洗。

退出应用

若需要退出应用，则可以点击“退出应用”按钮。

Note:备注

- 修改料盒名称需要填入物料ID，该ID若用户自行添加,需要报知本公司添加到服务器中，否则会在服务端识别不了该物料ID。
- 对服务器作出修改后需要重启应用才会生效。

5.3 远程控制

远程登陆服务器后可以在服务器端对机器进行操作，暂时支持远程重启机器、清洗机器、开门功能，更多功能后续版本会添加。

重启

登陆服务器后找到该机器的机器号按下“重启”按钮即可，按下后，机器即可远程复位。

机器冲洗

登陆服务器后找到该机器的机器号按下“机器冲洗”按钮即可。

修改价格（该功能需要服务器支持）。

5.4 自定义页面

用户可以根据自己的喜好定义应用的启动页面、logo、故障页面、产品制作页面以及公众号。用户自定义的页面需要统一放在机器根目录下 Jetinno/CustomPictures 文件夹内。

自定义启动页面

启动页面支持png/jpg/gif三种格式，命名分别为：ic_loading.png/ic_loading.jpg/ic_loading.gif，若三种格式的图片都存在，默认的使用顺序为.gif>.png>.jpg。命名区分大小写。

自定义logo

由于Logo带有透明度，因此只支持png格式，命名为：ic_logo.png。

自定义故障页面

故障页面支持png/jpg/gif三种格式，命名分别为：ic_error.png/ic_error.jpg/ic_error.gif，若三种格式的图片都存在，默认的使用顺序为.gif>.png>.jpg。命名区分大小写。

自定义产品制作页面

产品制作页面支持png/jpg/gif三种格式，命名分别为：ic_making_product.png/ic_making_product.jpg/ic_making_product.gif，若三种格式的图片都存在，默认的使用顺序为.gif>.png>.jpg。命名区分大小写。

自定义公众号

公众号图片支持png/jpg两种格式，命名为：ic_public_sign.png或ic_public_sign.jpg。图片大小为80px*80px。命名区分大小写。

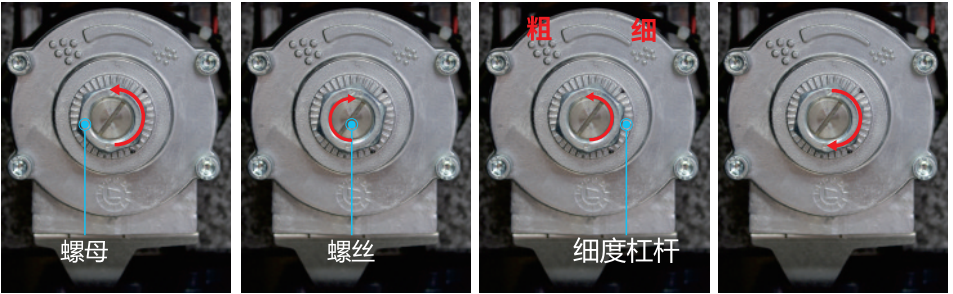
Note:备注

自定义页面设置限安卓系统咖啡机，LINUX系统咖啡机如需更换图片，需由技诺智能工程师操作。

6、机器调试

6.1 研磨器粗细调整

调整研磨器前，请准备好扳手，一字螺丝刀，电子秤。（初次设置请清空咖啡豆）



使用扳手，逆时针方向松动螺母

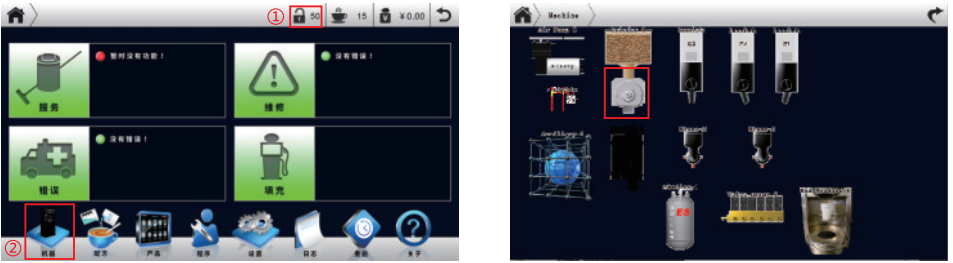
使用一字螺丝刀顺时针方向旋紧螺丝，直至无法转动

接着把螺丝沿逆时针方向转9-10格（细度杠杆的一个刻度为一格

调整完成后，顺时针方向旋紧螺母，确保螺母不会松动

6.2 研磨器校准

LINUX 系统研磨器校准步骤：



1、进入后台，点击屏幕上方 图标，输入密码后点击下方“机器”图标。

2、点击研磨器图标进入研磨器参数界面



3、点击“sample dosage”选项，后将磨出的咖啡粉丢弃，此步骤是为了让研磨器的碟片之间充满咖啡粉

4、测试完成后，点击“calibration”选项并用一个杯子接住全部咖啡粉。对咖啡粉进行称重后在输入框输入咖啡粉克数。

安卓系统研磨器校准步骤：

- 进入后台。
- 点击屏幕右下角“设置”，进入参数界面。
- 在咖啡盒配置栏点击“添加粉料”输入豆盒咖啡豆的重量。
- 输入掉粉时间（范围是0-25秒，一般输2-3秒），点击“开始掉粉测试”两次，将磨出的咖啡粉丢弃！
- 再次点击“开始掉粉测试”，同时用一个杯子接住全部咖啡粉
- 将所得的咖啡粉称重，在触摸屏中掉粉重量处输入克数，然后“保存测试结果”
- “开始掉粉测试”做一杯称一下粉的重量和“掉粉重量”处的数值对比，如果偏差在每秒±0.3克以内算正常，如果偏差过大则按上面方法重新校准直到数值OK为止。



6.3 校准速溶料盒

料盒校准是针对速溶料盒的物理特性及粉料的物理特性做的软件。在校准之前需要准备好电子称和杯子。

Important：重要

校准不准确会造成机器出粉异常！
校准之前需要使用“开始掉粉测试”的方式是将料盒的出口填满，做二次以上，出口不满会导致校准不准确。

Note:备注

因为每个零件或粉料都有不同的物理特性，所以每次更换料盒、电机或粉料时，都需要重新校准，校准料盒里的粉量要大于料盒体积的1/2。

LINUX 系统速溶料盒校准步骤：

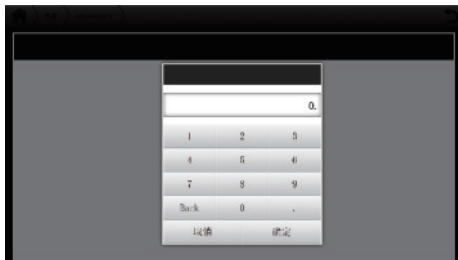


1、进入后台，点击屏幕上方 图标，输入密码后点击下方“机器”图标。

2、在料盒图标中选择要校准的料盒



3、点击“Sample dosage”进行测试，目的是使料粉充满料嘴。（此处掉的料粉做丢弃处理，不参与后续称重）



4、测试完成后，将空杯放在对应的料盒下面，点击“calibration”选项，对所出的料粉进行称重，并通过触摸屏输入粉料的重量。

Note:备注

测试剂量 Sample dosage需要验证校准是否正确。重量应该是几乎相同的（误差在 ± 0.5 克）。如果重量差异过大，请重复校准。

安卓系统速溶料盒校准步骤：

- 进入后台。
- 点击屏幕右下角“设置”，进入参数界面。
- 在料盒配置栏点击料盒名字，会弹出机器所有料盒选项。选择其中一个进行校准设置。
- 输入掉粉时间（范围是0-25秒，一般设置2-3秒即可），点击“开始掉粉测试”并用杯子接住所有粉料（以第二次掉的粉料为准，第一次掉粉不参与称重）。
- 对粉料进行称重后填入对应克数，点击保存测试结果然后再进行一次掉粉称重，误差在 ± 0.3 克为正常，误差较大需重新校准。



Note:备注

- 校准”前将搅拌器从机器上拆下！将准备好的空杯放在对应料盒出粉口。
- APP默认掉粉测试配置，若不是使用本公司粉料，需要重新进行掉粉测试。根据实际情况可以修改料盒的名称以及料盒的容量。需要注意的是：修改料盒名称需要填入物料ID，该ID若用户自行添加需要报知本公司添加到服务器中，否则会在服务端识别不了该物料ID。

7、清洁维护

彻底清洗和维护是达到食品卫生条件的基本要求。只有定期（每周两次或根据具体情况提高清洗频率）维护，清洗和保养，机器才能提供优越口感的饮品并让客户满意。

技诺智能在设计时充分考虑了所有的相关的标准，降低维护成本，提高运营效率。

Attention:当心

- 如果清洗水温太高，会损坏塑料部件！
- 在洗碗机中清洗塑料机械零件时，清洗水温过高会造成损坏！
- 清洗水温不得超过 65° ！
- 铝制零件不能在洗碗机中清洗！

7.1 清洗和清洁安全规定

Danger!(危险)

电击危险！

在任何维修之前，先关闭机器，然后拔下插头，然后进行维修！电源已损坏，不要尝试自行修复，请交给专业技术服务人员来处理。

Caution:注意

没有指定给客户的清洁和维护工作，只能由受过培训的人来执行，也可由厂家技术人员来执行；执行人员必须熟悉开机器时可能发生的危险！

Caution:注意

注意高温高压水导致的伤害！

在清洁和维护锅炉或管道时，要按照如下顺序进行：

- 中断饮用水供应。
- 拔掉管道，再进行必要的维护操作。

Caution:注意

烫伤危险！

机器内部有热的部件。

Caution:注意

移动部件夹手的危险！

没有断电的情况下，酿造装置有可以自己移动的部件。不要把手放在活动部件上面。

Attention:当心

损坏的危险！

机器不能用水冲洗或高压清洗机，会短路损坏机器零件！清洗和保养不充分可能导致机器过快磨损或损坏。

7.2 卫生

按照建议仔细定期清洁并保持。

7.3 变质食品

Caution:注意

原料选择注意事项：

- 注意产品包装上的保质日期，不能使用接近保质期产品。
- 仅使用适合机器的原料。
- 只使用清洗方案中建议的清洗解决方案。

7.4 基本清洁工作

Note:备注

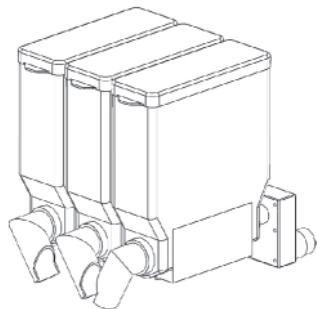
清洁工作需要根据机器的实际状况，如果没有特殊情况，按清洁指引严格地执行操作！

7.5 清洁指引

7.5.1 清洁料盒

请注意，有3种类型的料盒出嘴，确保它是正确的角度和正确的安装。

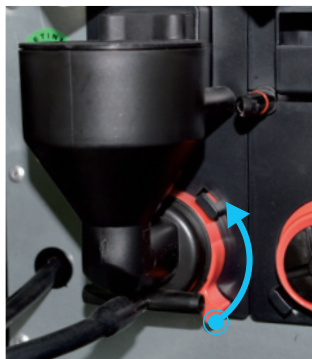
- 旋转料盒出嘴至上部
- 料盒向上提5mm
- 向外抽出料盒
- 清空料盒
- 清洗料盒并凉干



Important:重要

- 所有料盒出嘴在清洗后必须晾干才能使用。
- 在维护时注意左右出料嘴的方向。只有正确放置出料嘴，搅拌器卫生才是最佳状况！

7.5.2 清洁搅拌器



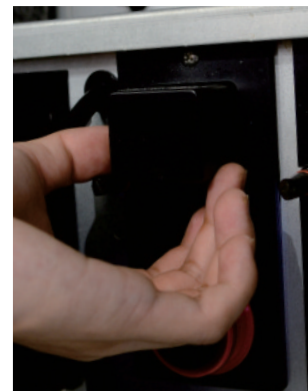
逆时针旋转红色旋钮



用力把搅拌器向外拔出



拔掉搅拌器出料管道



向外抽出防尘盖



搅拌器分离清洗



防尘盖分离清洗

7.5.3 清洁饮料出嘴

拔下所有出料管，拆下饮料出嘴进行冲洗

Note:备注

全部清洁工作完成后，需执行机器内部自动清洁，以保证饮料出嘴卫生



7.5.4 清洁滴水盘

向外抽出滴水盘后进行清洗。



7.5.5 清洁废渣桶

取出废渣桶清理干净并进行清洗



7.5.6 清洁泡茶器

LINUX 系统操作步骤：

进入后台“机器”页面，点击泡茶器图标，然后点击“Service mode”后泡茶器完成退盖动作。

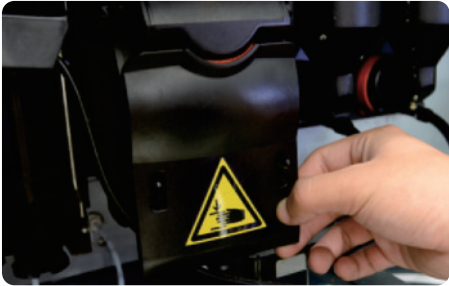


安卓系统操作步骤：

进入后台，点击下方“机器测试”，依次点击“机器操作”——“泡茶器动作”——“服务”



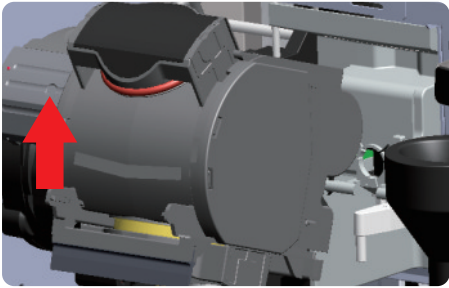
7.5.6.1 拆出并清洁泡茶器



拆下泡茶器防滑盖板



拔下泡茶器底部管道接头



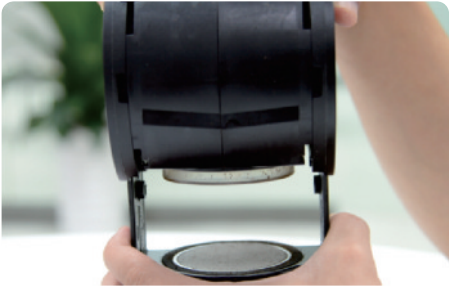
向上旋转整个泡茶器，以至泡茶器脱离



向上拔出顶盖



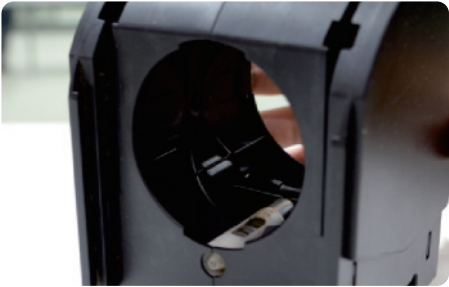
抽出推渣滑块



向外抽出冲泡底盖

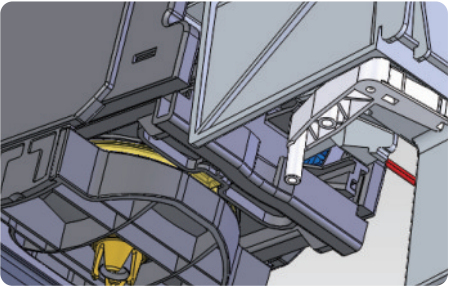


退出泡茶器的酿造腔

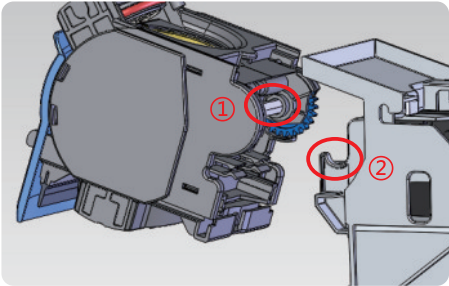


取出白色硅胶奶嘴，然后对部件进行清洗

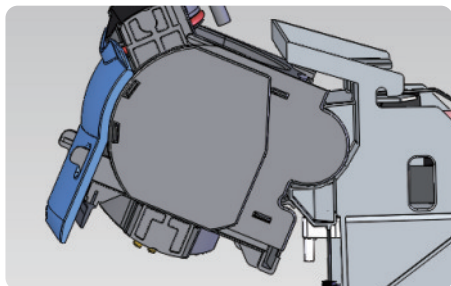
7.5.6.2 清洁完成后装回泡茶器



确认泡茶器底部连杆凸柱转至中间位置



将六角转轴（①）挂在泡茶器的驱动部分的挂钩（②）



向下压泡茶器,把泡茶器装回



进入后台“机器测试”页面，依次点击依次点击“机器操作”——“泡茶器动作”——“初始化”
取保泡茶器已正确安装

7.5.7 清洁意式冲泡器

7.5.7.1 机器内部清洁冲泡器

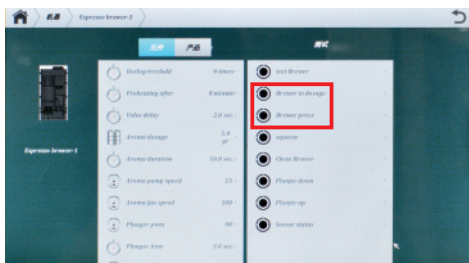
LINUX 系统操作步骤：



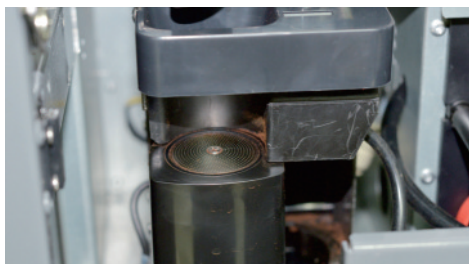
1.进入后台界面，点击下方“机器”图标



2.点击冲泡器图标，进入冲泡器控制界面

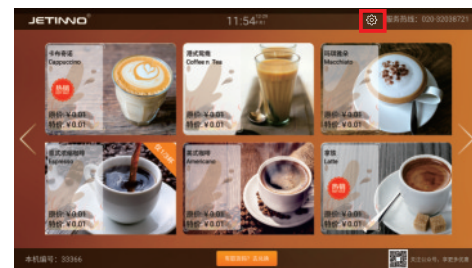


3.依次点击“Brewer to dosage”，“Brewer press”



4.用抹布或者毛刷擦拭冲泡器被污染的区域

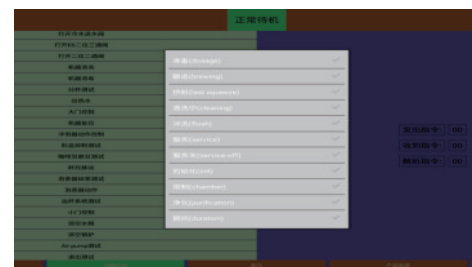
安卓系统操作步骤：



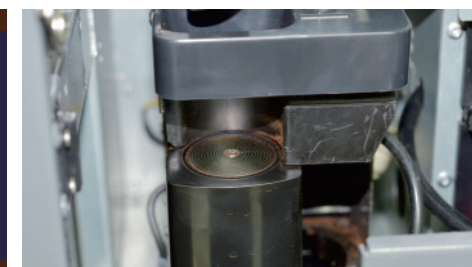
1.打开机器门，点击右上角 图标或“进入后台”按钮，输入密码进入后台。



2.点击下方“机器测试”进入测试页面后，点击“机器操作”。

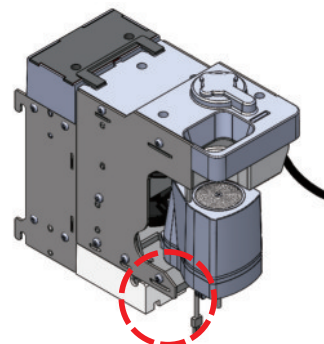


3.找到并点击“冲泡器动作控制”，在弹出的菜单中依次点击“准备（dosage）”，“挤粉（last squeeze）”

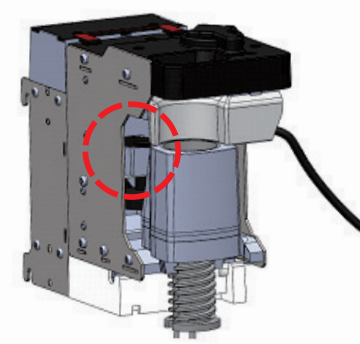


4.用抹布或者毛刷擦拭冲泡器被污染的区域

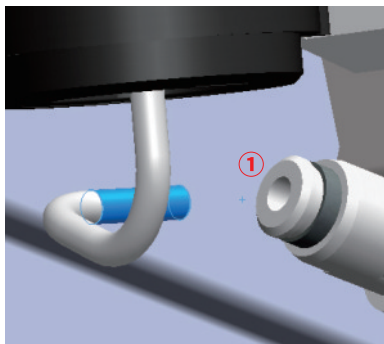
7.5.7.2 拆出冲泡器清洁



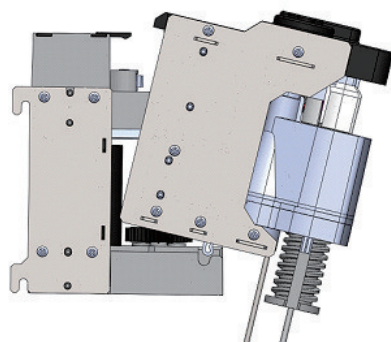
1.拔出电源接头（在冲泡器的左下角）



2.将黑色旋钮左转，并用力向下压，直到底部

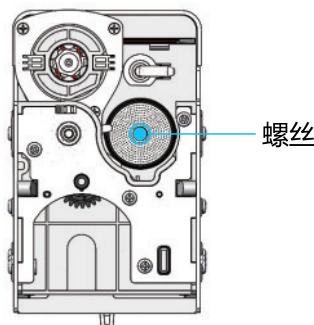


3.把①处快速连接头向里挤压，然后抽出白色进水管

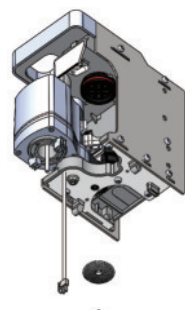


4.将冲泡器向斜下方压下,即可取出冲泡器,用干净毛巾清洁

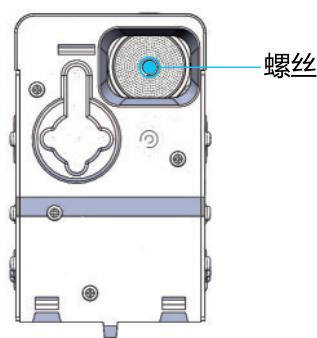
7.5.7.3 深度清洁冲泡器



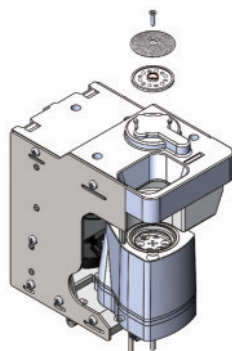
拆下滤网中心部位的螺丝



取出滤网,使用毛刷进行擦洗



将底部滤网中心的螺丝拆下



将滤网和黑色塑胶片取出清洗

7.5.7.4 冲泡器除垢

- 拆下冲泡器
- 将冲泡器放入洗洁精溶液中浸泡
- 30分钟以后用清水清洗擦拭
- 将冲泡器放在干燥处晾干,24小时后装回机器使用

Important : 重要

- 每周或者2000次冲泡,需要做一次净化处理。
- 每年或者25000次冲泡,需要由专业人员更换易损件。
- 3年或10万次冲泡,如有需要,由技诺智能进行翻新冲泡器和驱动

7.6 维护指引

7.6.1 清空锅炉

LINUX 系统操作步骤:



1.断开与机器连接的水源,进入后台界面,点击下方“程序”图标。



2.准备好饮料出口处的垃圾桶以便接废水,点击锅炉排水,点击“锅炉排水”等待三分钟后,关闭机器电源。

安卓系统操作步骤:



1.断开与机器连接的水源,打开机器门,点击右上角⚙️图标或“进入后台”按钮,输入密码进入后台。



2.准备好饮料出口处的垃圾桶以便接废水,点击下方“机器测试”进入测试页面后,依次点击“机器操作”——“清空锅炉”。等待三分钟后,关闭机器电源

Note:备注

冲泡器的深度清洁需要再20000杯或者半年内进行一次!

7.6.2 清空水箱

LINUX 系统操作步骤：



1.断开与机器连接的水源，进入后台界面，点击下方“程序”图标。

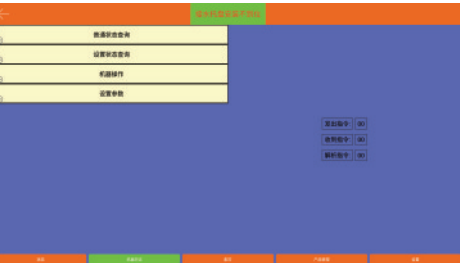


2.准备好饮料出口处的垃圾桶以便接废水，点击锅炉排水，点击“清空水箱”等待三分钟后，关闭机器电源。

安卓系统操作步骤：



1.断开与机器连接的水源，打开机器门，点击右上角 图标或“进入后台”按钮，输入密码进入后台。



2.准备好饮料出口处的垃圾桶以便接废水，点击下方“机器测试”进入测试页面后，依次点击“机器操作”——“清空水箱”。等待三分钟后，关闭机器电源。

Attention:当心

- 清空锅炉和清空水箱的时候注意烫伤的风险！
- 短距离运输机器只需要做清空水箱！
- 长时间停用或户外运输时，有结冰风险，需要清空锅炉！

8、程序

8.1 系统备份

- 打开机器门，把U盘插入机器门背面的USB接口。
- 进入后台，在“设置”选项中选择“备份”
- 在弹出的对话框中选择：
- “备份”就可以把调试好的程序备份到机器。



- “备份到U盘”就可以把程序备份到外置U盘，当界面完成后提示，拔出USB端口，下次机器程序出现问题时可以直接进行恢复。

Note:备注

- 此项操作仅限LINUX系统咖啡机。
- 只有经过技诺智能培训的专业人士或者技诺智能售后服务才有此操作权限。

8.2 系统升级

LINUX系统操作步骤：

如果用U盘升级，必须用技诺智能技术人员发的升级包

- 把升级包解压到U盘(U盘不要放其它文件)
- U盘插到门背面的USB插口出
- 重启机器直到界面完全起来
- 拔掉U盘
- 再次重启机器，机器完全起来后即升级成功

Note:备注

机器需要远程升级,联系极诺电器售后服务人员,保持机器联网状态,同时需要有维护人员在机器现场！

安卓系统操作步骤：

1、将APP软件压缩包解压到当前文件夹，然后把解压出来的资料拷贝到空白的U盘，如下图：

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

- 2、将机器门打开，然后把装有APP的U盘插到机器的USB口
- 3、在机器后台，点击“设置”，再点击“退出应用”，退回到安卓系统界面，将旧的APP软件卸载。
- 4、在机器桌面中点击“文件管理”。之后点击你插入的U盘，然后复制“Jetinno”文件夹（长按文件夹，然后点击右上角的复制按钮。）



- 5、在“本地”找到并点开你插入的U盘



- 6、长按U盘中“Jetinno”文件夹，然后点击右上角的复制按钮，然后将“Jetinno”文件夹粘贴在以下路径：“文件管理” — “本地” — “内部存储”，直接覆盖以前的Jetinno文件夹即可。

- 7、找到U盘中的APP安装包，点击进行安装（点击后软件会自动安装。）



- 8、导入配方文件：
进入后台后点击屏幕下方“设置”，再点击“导入配方”，在弹出来的对话框中选择后缀为.recipe的文件，然后点击完成即完成即可导入配方。

- 9、导入产品文件：
同样在“设置”界面，再点击“导入产品”，在弹出的对话框中选择后缀为.product的文件，然后点击完成即可导入产品。

- 10、在后台“设置”页面相应的机器号以及修改每个料盒容量就可以使用。（机器号为机器背面铭牌上编号的后六位数字）

9、认证

通过认证：CB、CE、CQC

满足标准：

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 55014-1 + A1 + A2
EN 55022 + A1 + A2
EN 55014-2 + A1
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 50366:2003 + A1:2006
EN ISO 11201 and EN ISO 3744
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

CCC认证

目前中国市场暂无针对自动售卖机的CCC认证，本产品只做了CQC认证。技诺智能只能提供机器的送检报告及相关食品接触部件的安全报告！

10、常见问题清单

问题	故障原因	解决方法
咖啡出口流速太慢	咖啡粉磨得太细	调整研磨器
	剂量比预期大	对研磨器重新做校正
	过滤器被阻塞	净化冲泡器
	意式冲泡器清洗后泄漏	检查并重新连接它
	意式冲泡器密封环泄漏	更换密封环
滴水盘污染严重	长时间没有清洗	清洁滴水盘
	清洗喷嘴后出口不正确	检查和更新
出咖啡速度太快	咖啡粉磨得太粗	调整研磨器
	剂量远不如预期	做校准或检查配方设置
搅拌器污染严重	搅拌器转速设置不正确	更新设置
	搅拌器长期不清洗	取下搅拌器并清洗
	料盒出口不在正确位置	重新调整到正确位置
咖啡或其他相关产品缺货	咖啡豆盒出口在清洗后关闭	检查并打开它
	缺咖啡豆（通过系统检测）	添加咖啡豆
	与产品相关机电部位断线	检查故障提示并联系售后
速溶饮料无味	填错粉料	检查和更新
	设置剂量不合理	更新设置
	料盒出口不在正确的位置	调整出口至正确的角度
	剂量太少	重新校正料盒
咖啡饮料无味	意式冲泡器加热拔掉预热	将其重新连接
	咖啡粉细度	改变研磨咖啡或调节研磨机
	咖啡豆或咖啡品质	改变咖啡豆或咖啡
	形圈密封环泄漏	更换密封圈
咖啡量太少	冲泡器泄漏	重新检查冲泡器
	冲泡器管道泄漏	重新连接
	粉量太多	重新做校准
填充锅炉失败	长时间机器关机停用	重新启动机器并重新启动它
	水路系统有空气	断电再试一次以排气
机器不出二维码	网络信号差	加强环境信号
	4G卡欠费	联系技诺智能售后服务

1、 Before use

Thank you for buying JLTT series automatic coffee vending machine! Before using the machine, please read this manual carefully, to ensure that the machine operated and works properly.

To protect your rights and interests, please check the machine if damage or lack of spare parts. If you have any questions when using, please contact us. We will do our best to provide services as soon as possible. Our contact information are as follows: www.jetinno.com (86) 20-32038721 (86) 159-1570-5797

All parts of the machine, including hardware and software, are owned by Guangzhou Jetinno intelligent equipment Co., Ltd. No copying, excerpt or translation are permitted without the permission of Jetinno company. The product specifications and information mentioned in this manual are for reference only , will be updated at any time without prior notice.

Electrical safety: in order to avoid serious damage caused by electric shock, please remove the plug from the power outlet before moving or repairing the machine. If the power cable is damaged, to avoid danger, it must be replaced by the manufacturer, a professional in maintenance department or similar department.

Please inform Jetinno Intelligent Equipment Company in advance about the factory setting, such as:

WeChat payment enterprise account, Alipay enterprise account, service phone and company website, company logo, recipe requirements and cup size, etc.

1.1 About this manual

This manual serves as reference material for authorized service technicians, and people who set up the machine. It is supposed to help them transport, install, set up, programming, maintain and repair the machine safely.

Please refer to the individual chapters about service, use and daily cleaning works.

The following notes describe different kinds of danger zones:

Note	Symbol
Severe mortal danger	Danger!
Danger of personal injury	Caution!
Danger of damage to machine	Attention
Danger of functional errors	Important
Information and advice for easier use	Note

Caution

JETINNO is not liable for any personal damage or damage to the machine, if it has occurred by not following the safety regulations and advice strictly, or by careless transport, installation, set up, programming, maintenance and repair of the machine and possible spare parts..

Any change and restructuring is strictly prohibited. In these cases, JETINNO will rule out any claims for damage to non-cash resources.

➤ Only products that have been agreed with JETINNO may be used. The

manufacturer is not liable for any damage caused by non-compliance. The risk lies alone with the person who runs the machine.

- Always comply with the instructions in the technical handbook and the user manual. The pictograms, symbols and instructions attached to the machine must not be covered or removed.
- Works on the machine may only be performed by accordingly trained and authorized service technicians and people who set up the machine.
- Technical specifications may not be changed

1.2 Important safety advice

- Read this manual carefully before use!
- Please connect the correct voltage according to the nameplate ,and make sure that the power outlet is well grounded!
- Never store or use the machine near heat or gas sources!
- The machine must be disconnected before cleaning or maintenance works!
- Protect the machine from splash water!
- Never pull the cable when unplugging!
- Never put the machine or the cable into water!
- A filter must be used if the water hardness is higher than 8° DH
- When installing the machine, Keep it vertical (Don't tilt.) , and don't let the kids be around before finishing installation
- If the cable is damaged, please contact JETINNO Service directly and purchase new spare parts for replacement.
- Please pay attention to the maintenance advice.
- Protect the machine from weather effects (like moisture, heat, etc.)!
- Never use the machine outdoors!
- Maintenance, cleaning and repaired works should be performed by service personnel who is trained from JETINNO!
- For your own safety, and to ensure a long using life for your machine, please only use the original JETINNO spare parts!

1.3 Wear parts

- Please note that this machine contains parts that need to be replaced because of wear and tear, even with proper cleaning and maintenance.
- This mainly applies to mechanical parts and parts of the hot water system, such as water pipes, seals, etc.
- Defects caused by wearing are no subject to warranty!
- Defects and malfunctioning must be resolved by service technicians trained by the manufacturer. Please contact your specialty retailer or JETINNO Service Centre

1.4 Package material disposal

- The packaging consists of following material: paperboard, corrugated paperboard, treated wood, polystyrene-elements and plastic foil
- After installation, client should contact the local communal cleaning service, to deal with the packaging material in a recyclable or environment friendly way.

1.5 Machine out of date

Machines which is out of date can't be returned to the original factory. It contains some materials which are harmful to the environment, especially electronic parts. Please deal with according to the national standards!



2、About this machine

2.1 Machine characteristics

2.1.1 Mechanical

- Machine Mode: JLTT-ES4C-P
- Size: 700 (H) *420(W)*450(D)mm
- Weight: about 60kg
- Operating environment: 220 AC /50Hz /2700W
- Classification of waterproof: IPX1
- Mode of water supply: barreled pure water / direct drinking water
- Inlet water requirement: influent water pressure range 0.5-7Bar (direct drinking water or barreled pure water); water hardness 2-8DH (filter must be used if higher than 8° DH)
- Instant container quantity : 3 groups
- Instant container volume : 2L (can be configured according to customer demand)
- Coffee bean container volume : 4.0L(About 50 cups of coffee per liter, container volume can be configured according to customer requirement)

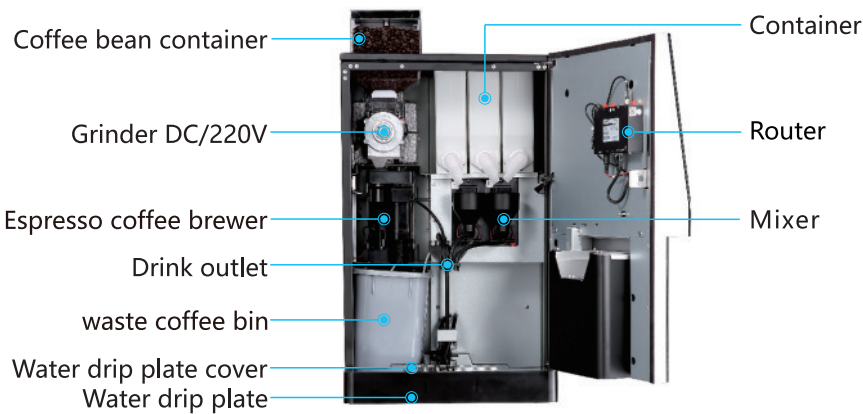
2.1.2 Software and hardware

- Payment method: WeChat / Alipay / banknote / coin device / can be customized according to customer requirement
- Display screen: 14 inch color capacitive touch screen (UI interface can be customized according to customer requirement).
- Communication interface : USB,WIFI, 4G
- Operating system: LINUX ; Android
- Data standards: according to European EVA-DTS

2.1.2.1 External view



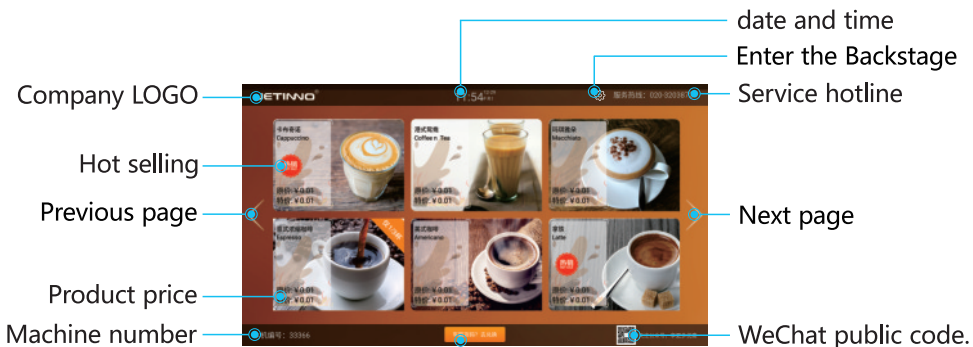
2.1.2.2 Internal view



2.1.2.3 user interface



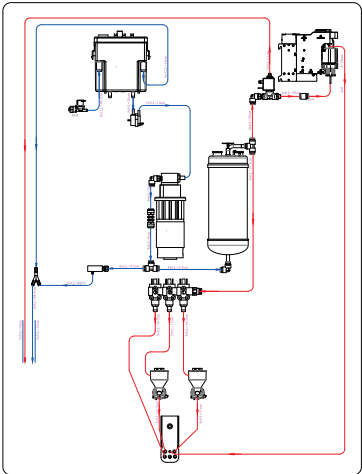
LINUX system user interface



Android system user interface

2.1.2.4 Machine waterway system and Machine layout

Machine mode: JLTT series
The Machine configuration includes ES Presto, ES3C, ES4C, 2xES4C, IN4C, IN5C, IN6C, 2xFB4C, FB4C, FB5C, BTCFB3C, BTCFB4C, ESFBT4C, ESFBTCFB4C



Note
Please refer to the inside sticker of the machine for detailed water way.

3. Transport and storage

3.1 Transport

The machine is packed in plastic bags to prevent damage, moisture and dust. For any claim, the damage or loss of the goods must be checked immediately , and the consignee must sign the receipt. JETINNO is not liable for any damage or loss detected at a later stage.

Attention

In order to avoid damage:

- Always transport the machine upright.
- Do not stack several machines on top of each other.
- Do not put more than 5 Kg objects at the top of machine.
- Make sure the machine is protected against slipping and falling during transport.

3.2 Storage and transport environment

Attention

Danger of damage through temperature!

In order to avoid this kind of damage :

- Only run the machine at temperatures between +5°C and +35°C
- Only run the machine at humidity between 10% and 90%.
- Always store the machine in a dry and dust free environment, the temperature should be in range of 0°C to 40°C.

3.3 Power off

Location changes or the machine is out of use for a prolonged period of time, the air break, water tank and boiler must be emptied. This will prevent the water tank and boiler from leaking or freezing.

Machine software has automatic emptying procedures, please refer to the following chapters!

Caution

When unplugging the pipe or connector, pay attention to sprayed hot water , do not burn your body!

4、Installation

Attention

- The machine only be installed by trained personnel!
- At delivery, check the machine for any damage from transport or hidden damages.
- If you find something broken , contact the responsible transport company at once. and contact Jetinno for after-sale service.
- Prepare the tools before installation.

Note

- The way to connect the water with the machine have to confirm before installation.
- It is currently supported by pure barreled water and tap water!
- If the machine is the tap water source, please confirm that the water pressure is between 0.5Bar-8Bar.
- Inside the machine, there is a small water tank to remove the air , which prevent affecting the accuracy of boiler temperature control.

Steps for first use

- Put the machine where you want it to be , unpack and open the door with key ,power off the machine , install the feet or caster under the machine.
- Check the inside of machine.
- Take down the pearl cotton ,tear off the beauty paper from the grinder powder outlet and material containers.
- Place the antenna cable at the top of the machine.
- Connect the machine with your main drinking water supply.
- Fill the product containers.
- Fill the cup dispenser.
- Put on waste cake bin and waste water bin.
- Power on.
- The machine will fill the waterway system automatically
- Set up the machine according to the customer's needs

Note

- This machine is not suitable for outdoor installation ,or in an environment where under strong sunshine, it is necessary to install in a dry room , ambient temperature between 5 ° C and 35 ° C ,can't be installed in the environment of jet and water spray .
- The machine will be placed on the edge of the wall .For effective ventilation of the fan , the minimum distance of machine from the wall is 6 cm .The machine shall be positioned with a maximum inclination of not more than 2 degrees .
- Installation in a clean environment, and sorting package materials!

4.1 Place machine on designated position

- Transport the machine with fork lift.
- Install feet or casters.

Important

Danger of machine malfunction!

When choosing the machine location, please note the following guidelines:

- The machine may only be put up and run in dry, well ventilated rooms.
- Align the machine with a spirit level.
- Adjust the machine's four feet to let it on the level.
- Please make sure that around the machine, there is enough room for maintenance, cleaning and re-pair works.
- The distance between the wall to the back may not be less than 300 mm (for ventilation and water pipe is not bent).

4.2 Open the door

Open the lock of door, check the appearance and interior of the machine if anything is damaged.

Note

- Only professionals can turn on vending machines!
- GuangZhou Jetinno Intelligent is not liable for any damage caused by intentional damage, or neglect of these safety instructions and notes.

Unlock
the door

Find
the key



4.3 Connect the water source

There are three ways to connect the water source, Submersible pump, Built in water pump or tap water source.

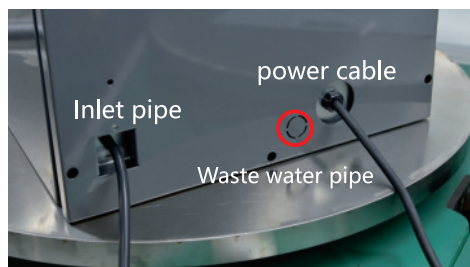
Submersible pump :



Put the submersible pump into the barreled water.



Connect the water inlet and power connector.



Built in water pump:
Put the inlet pipe into the bucket.



Tap water source:
the drinking water is filtered and then connected to the inlet pipe.

Important

Water quality affects human health!

- Pay attention to the sanitary condition of the pipe.
- Cleaning the related parts.
- The water source connected by the machine should be easy to operate.
- Please note that the joints must be tightened so as not to leak.

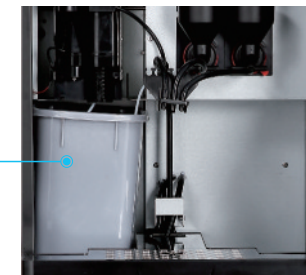
Note

- Please note that the pressure range for tap water sources is 0.5 Bar -7.5 Bar. If water pressure below , you must use a separate pump!
- Water hardness should be below 8 degrees, otherwise use a filter!

4.4 Put on the waste coffee bin

The waste residue bin is located directly below the espresso brewer, ensure that the coffee residue can fall into.

waste
coffee bin



4.5 Connect input power

Plug the machine power cable into the external socket and open the switch. The system starts and the boiler takes a few minutes to heat.

- Grounding power plug, connected with a protective grounding socket.
- Ensure that the plug is always accessible, and that the power can be interrupted if necessary.
- Connect power socket.

Attention

- Inappropriate voltage risks damage to the machine!
- Different countries have different voltages, and different areas of power supply lead to low voltage!
- Please check the voltage! Voltage change has a risk of damage to the machine!
- Please pay attention to the grounding condition of the place where the machine is placed!
- Voltage changes are in danger of damaging the machine!
- Do not connect the machine to a network that may be influent from voltage changes.

4.6 Fill the boiler

Filling the boiler automatically after the machine power on.

Note

- When the machine is restarted, the heating element will heat the water until the programmed temperature is reached. There is a temperature detection device to control this procedure.
- The boiler is secured by two safety temperature regulators (STR) and temperature sensor, which will turn off the boiler if the temperature gets too high.
- If this happens, please contact Jetinno Intelligent after-sales service in time!
- If the display screen shows that filling boiler failed, please power off for 5 seconds and restart! If repeat three times still can not fill the boiler completely, please contact the Jetinno Intelligent after-sales service!

4.7 Filling the container

- Open machine door with key.
- Wearing mask and disposable food gloves.
- Rotate the container outlet, take off the cover and fill in the powder.
- After the container is installed back into the machine, the outlet should be at the correct angle.

After the Android system machine fills in the powder, it needs to fill in the corresponding data in the backstage :



1.Open the door,Click setting icon or Enterbackstage button on the upper right corner, input the password and enter the backstage.



2.Click container name, select corresponding container, click "add powder" , input correct grams.

Note

- When the machine is first used or filled after cleaning, need to test several times, to make sure container outlet is filled.
- Only the powder is replenished in time, can the machine run normally. Android system machines, after filling, must add true powder weight in Settings-add Powder.

5、 APP operating instruction

5.1 User Interface

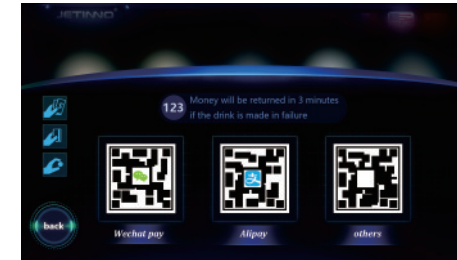
LINUX system machine



1. Product list
Displays information about products, Language and prices.



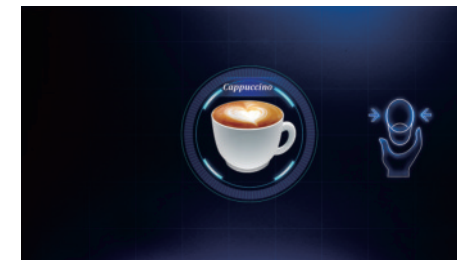
2. Concentration selection
Concentration selection includes coffee concentration, milk concentration, sugar concentration, tea concentration.



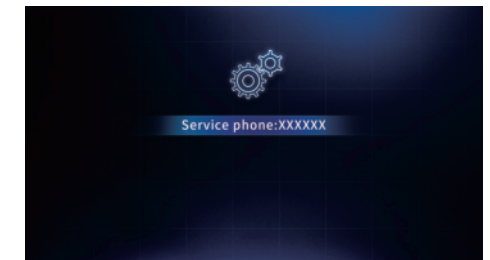
3. Payment
The payment interface allows to select the way to pay.



4. Making product
After paying success , will turn to the page of making product if machine haven't error.



5. Product making completed
when the user takes out the product ,the page will return to the product list interface automatically. If the user does not take out the product, will also return to the product list interface after 200 seconds



6. Error interface
Machine error, Product sold out, No network, Door unclosed, any of these four states ,the interface will show temporary out of stock, and will report to server.

Android system machine



1. Startup interface

When APP startup will display the startup page



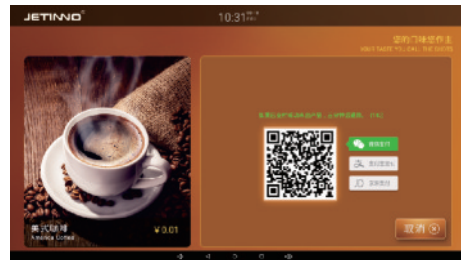
2. Product list

Displays information about products, machine numbers, system time, service calls, etc.



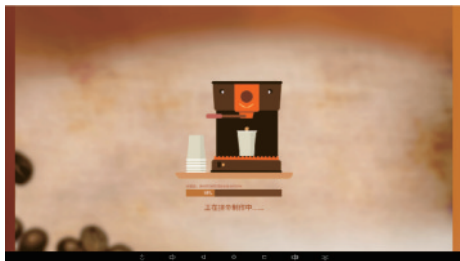
3. Concentration selection

Concentration selection includes coffee concentration, milk concentration, sugar concentration, tea concentration.



4. Payment

The payment interface allows to select the way to pay, and payment mode can be set up in the backstage. "Product Management--change the payment mode"



5. Making product

After paying success, will turn to the page of making product if machine haven't error, the page close when product completely. If machine has error, such as no water when making product, the order will cancel automatically.



6. Product making completed

After the completion of the product, will display the product completed prompt interface, when the user takes out the product ,the page will return to the product list interface automatically. If the user does not take out the product, will also return to the product list interface after 200 seconds.



7. Code for product

Click lower midpoint button and pop up key panel, input the code for product, It would turn to the page of making product after verification success.



8. Error interface

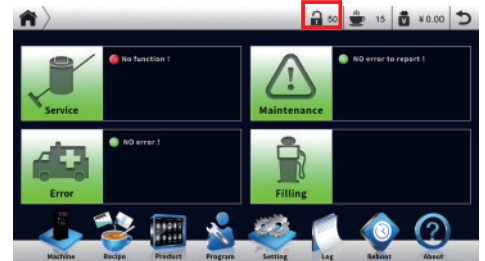
Machine error , Product sold out , No network , Door unclosed , any of these four states ,the interface will show temporary out of stock, and will report to server.


5.2 Backstage management

LINUX system machine



1. Open the door and click the LOGO at the upper left corner of the operation area.



2. Click the  icon then input the password

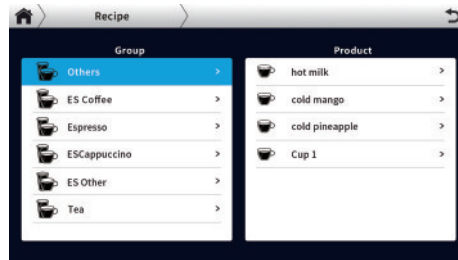


Machine

Click the corresponding part icon to calibrate and set the coffee machine parts.

Recipe

- Click Recipe icon in the backstage .
- Click the "product" that you want to change the recipe.
- Changing the recipe by moving the bar according to requirement.
- Press "Test" button to make a product, ensure the taste if necessary.



Note

If need to change the maximum limit value of recipe, please contact Jetinno intelligent after-sales service!



Product

Can modify product such as:make a product for testing taste ,edit price, show/hide product, edit name etc.



Program

Can operate machine such as: machine cleaning, empty boiler, empty air break, etc.

Setting

Click Setting icon in the backstage .

Back up

The machine can be backed up or restored. For details, refer to the following section "System Backup".

Date & Time


Automatic cleaning time can be set up and products can be sold at different prices at different times.

Options

Make detailed settings for the app, set the machine sales mode, payment, system, etc.



Android system machine

Open the door, Click the  icon or Enter backstage button on the upper right corner, input the password and enter the backstage.

1. Status

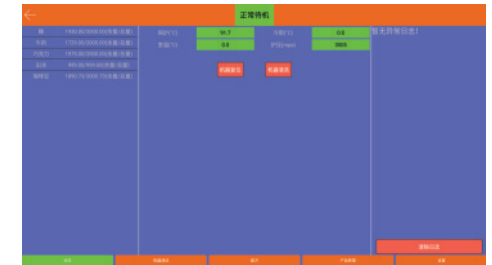
Enter the backstage, the first interface is status interface.

Powder remaining :

The left column of the interface is the remaining amount of each material container. After purchasing the product, the materials will be deducted according to the recipe. The remaining amount after deduction can be viewed here.

Because the calculated function is on app, there is a little error, so when the remaining amount is less than 50g, the material container will be considered as the state of lack of material. Input the true value when filling the container.

If the machine shows the fresh tea brewer error or missing coffee beans, the capacity of the corresponding container will be set to 0 automatically. After resolving the error, need to recalibrate the corresponding container.



Machine status :

Upper center shows the real-time state of the machine, the black font represents the normal state, the yellow font represents the warning state, the red font represents the error state. The middle page is machine state, show real-time boiler temperature, boiler pressure and so on. The four buttons can open the machine gate, reset the machine, machine cleaning and Cup dispense testing.

Error log :

Error log is on the right, if there is no exception log, it will show "no exception log!". Each time enter the backstage, error will be added to the log if the machine working abnormally. Click "clear log" button below to clear the exception log.

Note

The new machine, after filling the material powder, must Input the true value of powder into "set"-"add powder"; after each adding, it is necessary to reset the container capacity, otherwise, the calculation will not be correct. If making product in machine backstage, the remaining amount will not change, only after 10 cups of products on vending interface, the amount will be updated.

2. Machine testing

General status check :

General status check can Check boiler temperature, machine status, operation time and so on more than 10 kinds of machine states.

Setting parameters check :

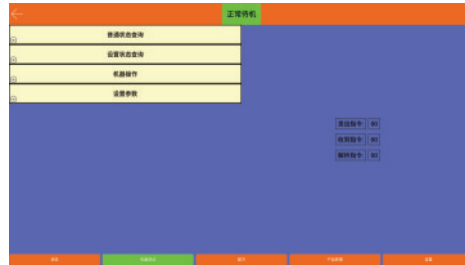
Setting parameters check can check the machine setting such as hotwater temperature setting, brew pressure setting, Espresso brewer press strength setting and so on more 20 kinds of machine states.

Machine operation :

Can operate directly on machine operation bar, suitable for checking whether the machine parts are working properly, such as Open mixer motor, Big door control, Machine cleaning and so on more than 30 operations.

Setting parameters :

Setting parameters bar is used for advanced function, may not be used if no special requirements, available setting item can refer to setting parameters check.



3. Recipe

Recipe interface can input recipe parameters, save recipe, directly save recipe as product, search recipe, delete recipe, and empty input. After inputting the recipe parameters, you can also make the product directly without saving the recipe, convenient for the manager to adjust the taste.



Add recipe :

After inputting recipe parameters, input the recipe name and click save recipe. one recipe only can save one time, If saved multiple times, the previous recipe will be covered.

Search recipe :

Click search recipe, pop-up recipe list, select a recipe and display.

Modify recipe :

After clicking the search recipe button, the selected recipe list will be displayed, and the recipe can be modified by changing the corresponding parameters directly. But if the recipe name is modified, will be treated as a new recipe.

Delete recipe :

Click the delete recipe button, will pop up the recipe list, choose the recipe and click OK to delete.

Save as product :

If click the save as a product button directly after you enter the parameters, the dialog box for saving the product will pop up. After the product is saved successfully, the recipe will be saved automatically , the name of the recipe is the same as the name of the product.

Making product :

Enter the corresponding parameters and click the start button to make the product, the default setting is hot drink, if you need to make cold drink, you need to select the cold drink frame next to the button. If the recipe does not contain container 1 or container 2, the cold drink function is invalid.

Empty parameters :

Click empty parameters button can clear all input parameters.

Note

If deleted recipe needs to be used in a product, the corresponding product will also be deleted.

4. Product management

The product management interface can add existing products, discount / price modification / delete, sort, setting hot-sales and setting payment modes. Payment modes include WeChat, Alipay , JingDong and so on.



Add product :

Click add product button, will pop up the adding product dialog box, input the appropriate item and picture to save the product.

Discount / Modify price / Delete product :

If need to modify the discount or price of a product, slide the product (need to modify) to the left, will display the discount, price modification and delete icons, click the corresponding icon. And if the product price is changed to 0, the product is free of charge. The payment code will not display when the product is purchased.

Sorting (exchange product order) :

If need to exchange the order of products, press and hold the product to another product, you can exchange the order. This function can adjust the product order.

Change payment mode :

The default payment modes include WeChat, Alipay and JingDong payment. If you do not have a certain payment code, click on the changing payment mode to delete the corresponding mode

One-click discount :

One-click discount is suitable for all products , 100% is prime cost, 90% is 90% of cost , and so on, 0% is free.

One-click price setting :

One-click price setting can reset the price for all products together.

Setting hot –selling products :

If a product is selected on the list, the product is set to hot-selling.

Note

When you add product, The ID of the product can not be same, otherwise it will fail to save.

5、Setting

Setting interface is used to set up, include container powder drop setting, password modification, import and export recipe, and so on.

Container collocation :

Container collocation can test container powder dropping out, two input frames

(left to right) are test times and test results. There are test parameters before shipment, but if not use the material powder from our company, need to recalibrate the parameters. According to the actual situation, the name of the container and capacity can be modified.

Coffee bean collocation :

Coffee bean collocation can test coffee power out and modify capacity, the collocation mode is same with container.

Machine setting :

Machine number setting

The first use of app needs to set a machine number and ensure that the number is unique, otherwise the payment of a two-dimensional code can't be obtained from the server. If need to modify the machine number, click the "reset" button.

Service hotline setting

The default service hotline is Jetinno service hotline. You can modify the service hotline here.

modify Login password

If need to change login password, can click the modify login password button

Other setting :

Import and export recipe

Operation for import and export recipe, import and export product. The exporting document will save in root directory, name as current time. Recipe document format is XX.recipe, product document format is XX.product. Operator can copy



them and export to other machines for recipe sharing.

Display setting :

Display setting can control whether ice-maker machine , public code, product number show or not.

Server list :

Server list show the machine server current settings, can be deleted, modified and added. If have multiple servers, change to the available server automatically when a server is unavailable.

Turn on regular cleaning :

After turning on regular cleaning, set a time to perform machine cleaning at that time of day.

Exit application :

If need exit APP, click Exit application button.

Note

- If need to modify the container name , have to input material ID number from Jetinno . If the user adds the wrong ID number, the server will not be able to identify the ID.
- Need to restart the application after modifying the server number.

5.3 Remote control

After remote logging the server, can operate the machine on the server, currently support remote restart machine, clean the machine, open the door, more functions will be added to the subsequent version.

Reboot :

After logging the server, finds machine number and corresponding machine can be reset remotely by pressing the "restart" button.

Machine cleaning :

After logging the server, finds machine number , and corresponding machine can be cleaned remotely by pressing the "machine cleaning" button.

Price modification :

This function needs server support.

5.4 Pages available to Custom

Users can change the app startup pages, error page, making product page and public code according to preferences. Custom pages need to be placed in the Jetinno /Custom Pictures folder in the machine root directory.

Custom startup page :

Startup page support png/jpg/gif formats, name as:

ic_loading.png/ic_loading.jpg/ic_loading.gif, if all three formats exist , the default usage order is gif>.png>.jpg. (Note that name and formats are lowercase)

Custom logo :

Because Logo has transparency, only the .png format is supported, named as ic_logo.png

Custom error page :

Error page support png/jpg/gif formats, name as:

ic_error.png/ic_error.jpg/ic_error.gif, if all three formats exist, the default usage order is gif>.png>.jpg. (Note that name and formats are lowercase)

Custom making product :

Product making page support png/jpg/gif formats, name as:

ic_making_product.png/ic_making_product.jpg/ic_making_product.gif, if all three formats exist, the default usage order is gif>.png>.jpg. (Note that name and formats are lowercase)

Custom public code :

Custom public code picture support png/jpg two formats , named as:

ic_public_sign.png or ic_public_sign.jpg .The normal size is 80px*80px. (Note that name and formats are lowercase)

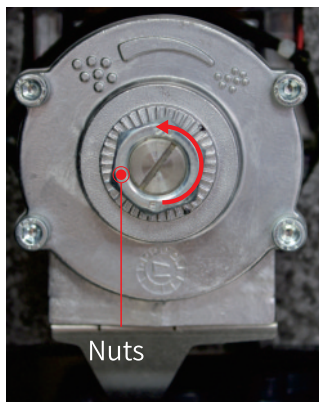
Note

Custom page setting only available on Android system coffee machine currently , if want to change pages on LINUX system coffee machine, need to operate by engineer from Jetinno intelligent.

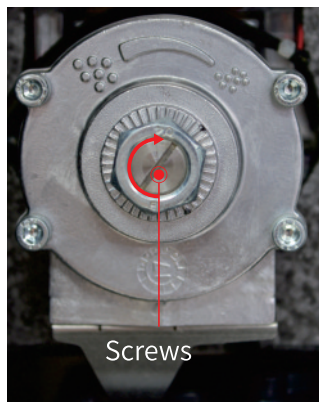
6. Machine debugging

6.1 method of adjusting powder

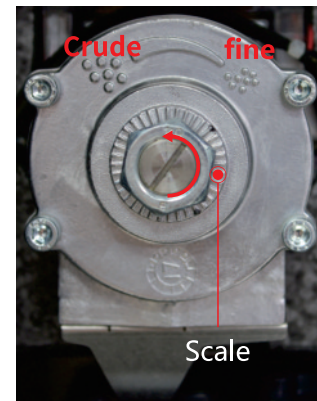
- Before adjusting the grinder, please prepare a wrench and a word screwdriver.
- For the first time setting, please clear the coffee beans.



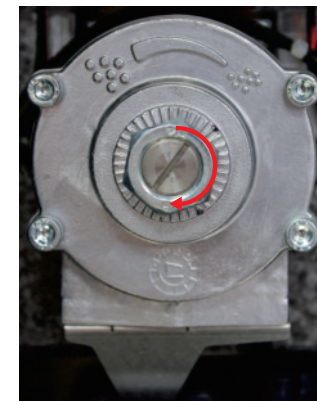
Loose the nut counterclockwise.



Use a word screwdriver to tighten the stud clockwise until it cannot be rotated



Rotate 9 / 10 graduation counterclockwise (thickness of espresso)

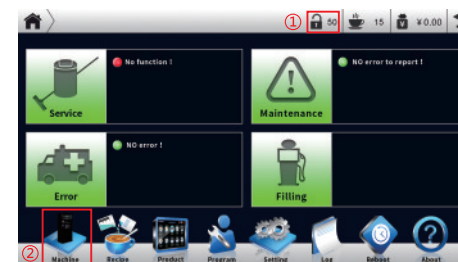



Tighten the nut in clockwise direction and ensure that the nut will not be loose.

After the above operation is completed , Add coffee beans and Enter the machine operation and management screen, click "Grinding Bean Test"

6.2 Grinder calibration

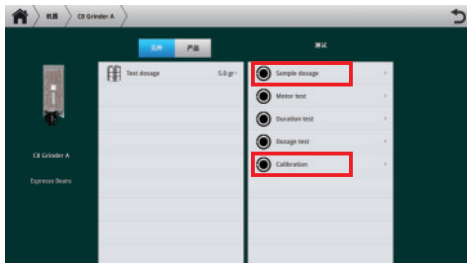
LINUX system machine



1. Enter the Backstage, click the  icon and input the password. Then click the "Machine" icon.



2. Click Espresso brewer icon and enter the control interface



3. click on "Sample dosage" for grinding test, and then click on "Calibration" and use the cup to catch all the coffee powder (third times as the weighing standard and the first two discard).

4. weigh the coffee powder, enter the gram number and click "OK".

Android system machine

- Enter the Backstage
- Click setting, enter parameter interface
- Click "add material powder" on coffee bean container bar ,input the true value(gram)
- Input powder dropping time(Range 0-25 seconds, usually 2-3 seconds),click start powder dropping test 2 times, and throw away the powder.
- Click start powder dropping test again, and catch all powder with a cup.
- Weigh the coffee powder, input grams of the powder on the touch screen, and "save test results"
- Click start powder dropping test, and compare the weight of powder with the value, the deviation within ± 0.3 grams per second is normal, and if the deviation is too large, recalibrate follow above method until the value is OK.



6.3 Calibration of instant container

Container calibration is a software for the physical properties of instant container and material powder. Electronic scale and cup need to be prepared before calibration. Calibration method is like grinder calibration.

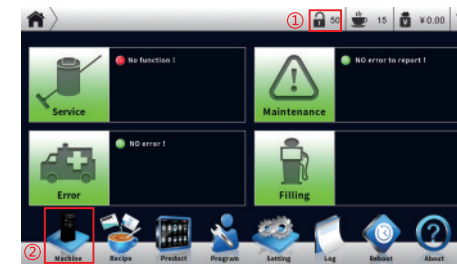
Important


Inaccurate calibration will result in machine powder dropping abnormal. Before calibration, the method of "start powder dropping test" is to fill the outlet of the container, do it more than two times, otherwise will lead to inaccurate calibration.

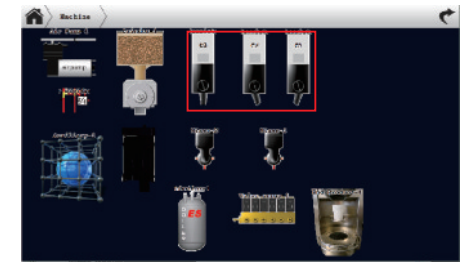
Note

Because every part or powder has its own physical properties, it needs to be recalibrated every time when changing container ,motor or powder. The powder volume in the container should more than 50% when calibrating.

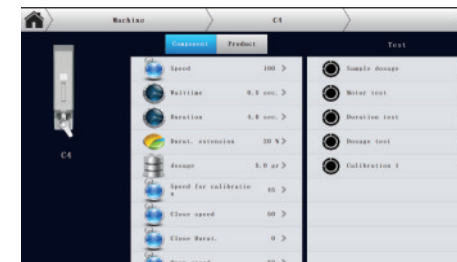
LINUX system machine



1. Enter the Backstage, click the  icon and input the password. Then click the "Machine" icon.



2. Click and select the container icon to calibrate



3. Click "Sample dosage" , to the filled dispenser reel.
Put one empty cup under the outlet, click calibration then Click start, powder will drop automatically(about 15 seconds)



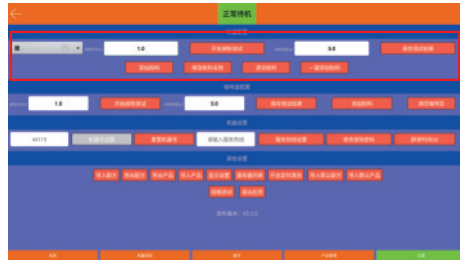
4. Weigh the material powder. Input the weight (gram) on the screen.

Note

Test "Sample dosage" and check if the calibration is correct.The weight should much the same(differ should below ± 0.5 gram).If the differ is large, please recalibrate.

Android system machine

- Enter the Backstage
- Click setting, enter parameter interface
- In the container configuration bar, click will appear the drop-down frame, and show the name of the container, select and do calibration
- Input powder dropping time(Range 0-25 seconds, usually 2-3 seconds),click start powder dropping test and catch the powder with cup(Weigh from second test , the first drop of powder does not take part in weighing)
- Weighing and input grams of the powder on the touch screen, and "save test results", the deviation within ± 0.3 grams per second is normal, and if the deviation is too large, need to recalibrate.



Note

There are test parameters before shipment, but if not use the material powder from our company, need to recalibrate the parameters. According to the actual situation, the name of the container and capacity can be modified. And pay attention that if need to modify the container name , need to input material ID number from Jetinno . If the user adds the wrong ID number, the server will not be able to identify the ID.

7. Cleaning and maintenance

Thorough cleaning and maintenance is the basic requirement for drink hygiene. Only by cleaning and maintaining regularly (twice a week or according to specific usage) ,can the machine provide superior taste drinks and satisfy customers. When designing these machines, Jetinno Intelligence have considered all relevant standards, reduces maintenance costs and improves operational efficiency.

Attention

- If the cleaning temperature is too high, will damage the plastic parts!
- When cleaning plastic mechanical parts in dishwashers, excessive cleaning temperature will cause damage!
- Cleaning temperature shall not exceed 65 °!
- Aluminum parts can't be washed in dishwasher!

7.1 Cleaning and Safety requirements for cleaning

Danger!

Electric shock!

Before performing any repairs, close the machine, unplug power cable, then carry out the repairment! If input power cable is broken, do not try to repair by yourself , please contact technical staff to repair.

Caution

Cleaning and maintenance work is not assigned to customers , only can be performed by trained people, or by someone who set up the machine or a technician, and must be familiar with the dangers that can occur when turning on the machine!

Caution

Pay attention to the danger of high pressure water injury!

When cleaning and maintaining boilers or pipes, shall follow below order:

- Cut off the supply of drinking water.
- Unplug the pipes and perform necessary maintenance operations.

Caution

Burn danger!

There are hot parts inside the machine.

Caution

The danger of moving parts with hands!

The brewing device has components that can be moved on its own when power on .Don't put your hand on the moving parts.

Attention

Danger of damage!

The machine can't be clean by using water or high pressure cleaning machine!

Short circuit will cause internal machine parts to be damaged!

Inadequate cleaning and maintenance may cause excessive wear and tear , which will damage the machine.

7.2 Hygiene

Keep cleaning regularly as recommended.

7.3 Putrid food

Caution

The following recommendations of material selection need to be taken into account:

- Consider the sales date on the package. Don't use the product near sales date.
- Only use products suitable for the machine.
- Only use the cleaning solution recommended in the cleaning scheme.

7.4 Basic cleaning work

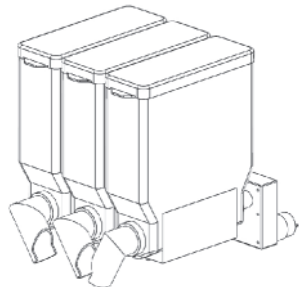
Note

Cleaning needs to base on the actual condition of the machine, if there are no special circumstances, please perform the operation strictly according to clean maintenance list!

7.5 Clean guidelines

7.5.1 Cleaning instant containers

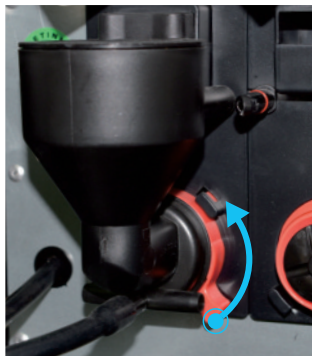
- Move container upwards a little (5mm)
- Take out the containers
- Empty the container
- Cleaning the container according to Cleaning & Maintain List
- Need to dry the container after cleaning



Important

- Need to dry all containers after cleaning.
- Pay attention to the direction of outlet during maintenance. Install back the outlet to correct position will make the mixer less pollution.

7.5.2 Cleaning the mixer



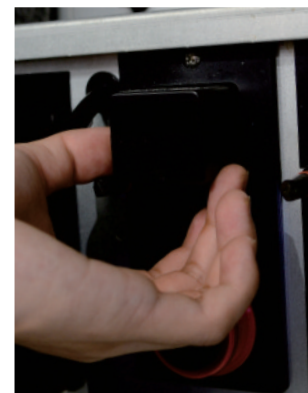
Rotate the red knob anticlockwise



Pull out the mixer horizontally



Unplug the mixer discharge pipe



Take out air channel



Disassembly the mixer cover



Disassembly the air channel cover

7.5.3 Clean drink outlet

Clean drink out with a clean towel

Note

After all cleaning works are completed, automatic cleaning should be carried out inside the machine, to ensure the beverage outlet hygeian.



7.5.4 Cleaning water drip plate

Pull out the water drip plate from machine for cleaning



7.5.5 Cleaning waste bins

Pull out the waste bins from machine for cleaning.



7.5.6 Clean FB brewer

LINUX system machine

Enter the Backstage, click "machine" icon, then click FB brewer icon. Click "Service mode" and FB brewer complete the action of removing the lid.



Android system machine

Enter the Backstage, click "Machine Test", then click "Machine operation". Click "Service mode" and FB brewer complete the action of removing the lid.



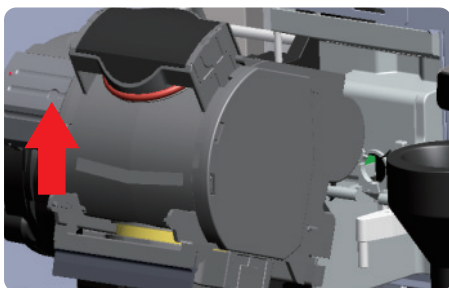
7.5.6.1 Disassemble FB brewer for detail cleaning



Remove slag protected cover



Unplug the pipe joint downwards



Rotate the FB brewer upward, then can take out FB brewer



Open the top cover completely
Pull out the scraper and pull out it upwards



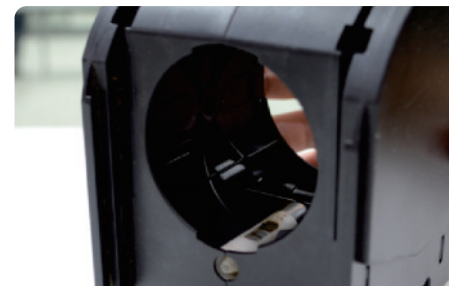
Pull out the scraper



Pull out bottom cover

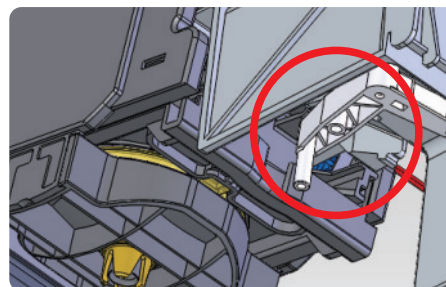


Pull out the brewing bin

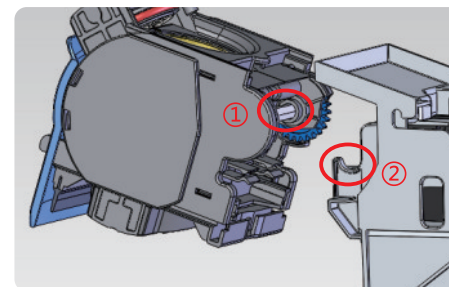


Pull out the white silicone nipple

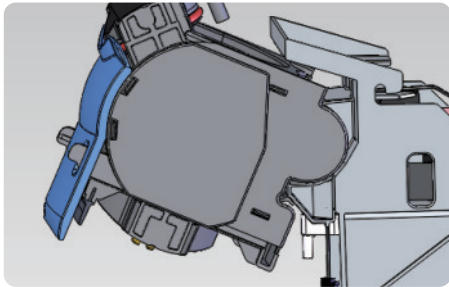
7.5.6.2 Install back after cleaning the FB brewer



Please confirm the position of the post is in front of the center



Put the hexagonal (①) shaft on pothook (②)



Push FB brewer downwards

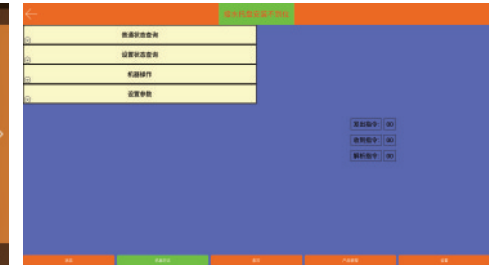


Enter the Backstage, click "Machine Test", then click "Machine operation", "FB brewer action", "Initialization". Make sure the FB brewer have install Correctly.

Android system machine



1. Open the door, Click setting icon or Enterbackstage button on the upper right corner, input the password and enter the backstage.

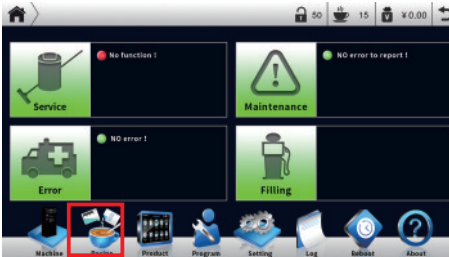


2. click "Machine Test", then click "Machine Action"

7.5.7 Cleaning Espresso brewer

7.5.7.1 Cleaning the brewer in the machine

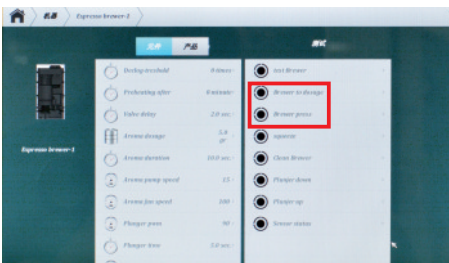
LINUX system machine



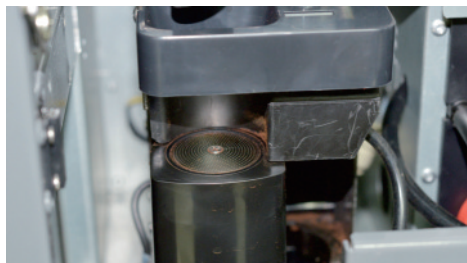
1. Enter the Backstage and click the "Machine" icon.



2. click Espresso brewer icon and enter the control interface.



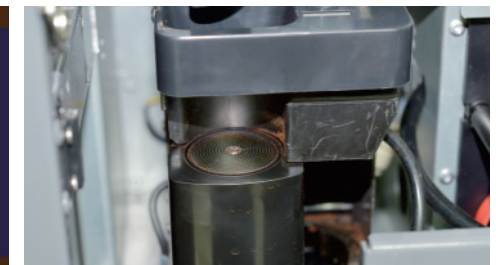
3. Click "Brewer to dosage" and "Brewer press"



4. Wipe the contaminated area of brewer with a clean towel or brush.

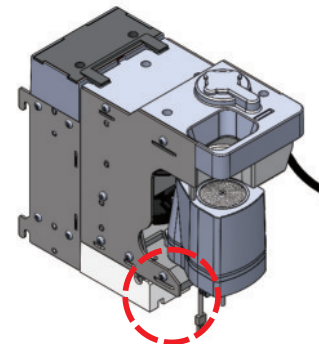


3. select "Espresso Brewer Action Control". Click "dosage" and last squeeze

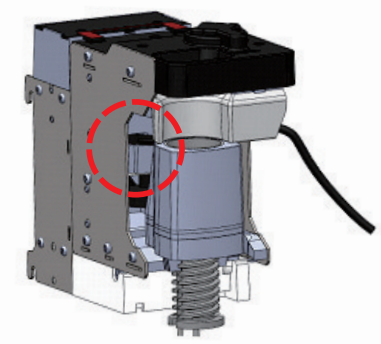


4. Wipe the contaminated area of brewer with a clean towel or brush.

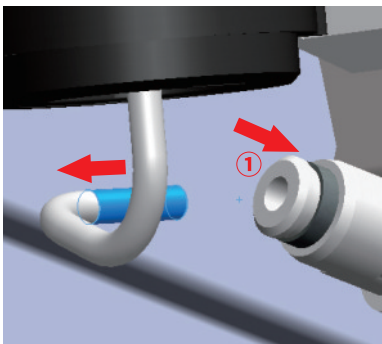
7.5.7.2 Disassemble the ES brewer from machine



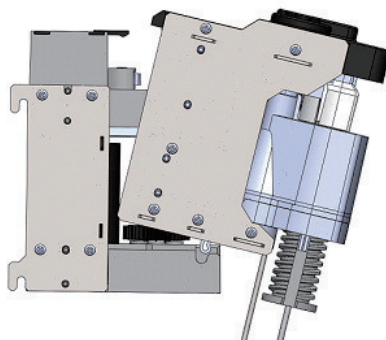
1. Unplug the connector of the power (PTC heater , lower left corner)



2. Rotate the black knob to left a little and push it down to bottom.

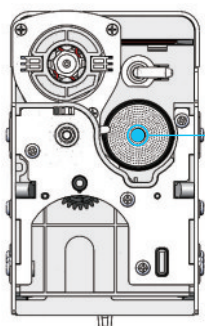


3. Press your finger on the end of the white quick joint, make sure that the elastic space is compressed. Then pull out the white water pipe.

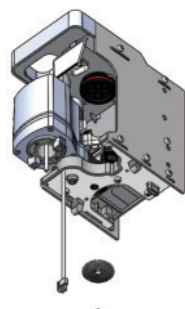


4. Pull the Espresso brewer forward and down at the same time. Take out the Espresso brewer

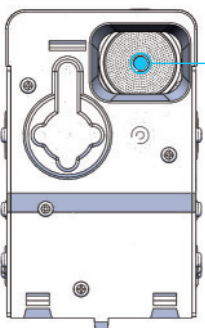
7.5.7.3 Detailed cleaning(disassemble)



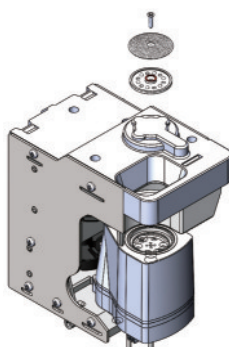
Remove the screws from the center of the filter net.



Take the filter net out and cleaned with a brush.



Remove the screws from the center of the bottom filter net



Clean the filter net and black plastic ring.

Note

The frequency to do deep cleaning of Espresso brewer is suggested to half a year or after 20000 cups coffee.

7.5.7.4 Descaling of Espresso brewer

- Remove the brewing from the driver.
- Immerse the brewing into liquid with de-scale element.
- After 30 minutes, splash the brewer with clear water.
- Put the brewer to dried place, make sure the brewer dry enough before installation (24 hours is recommended).

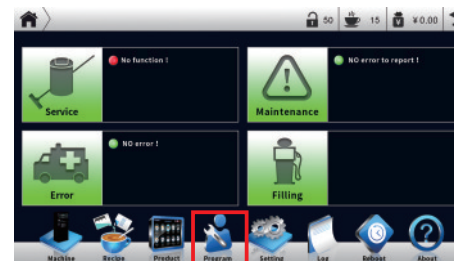
Important

- Weekly or 2000 vends, Purification and cleaning by operators
- Yearly or 25000 vends, wear parts replaced by experienced operators or technicians
- 3 years or 100000 vends, Revision of brewer and drive units by JETINNO

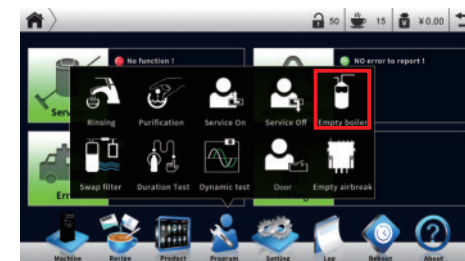
7.6 Maintain instruction

7.6.1 Empty boiler

LINUX system machine

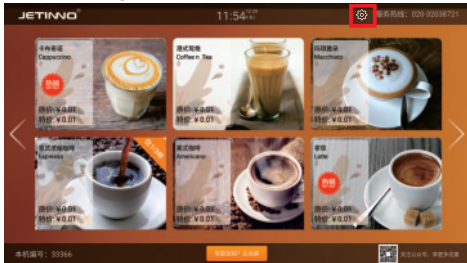


1. Turn off machine water supply. enter the backstage and click in order "Program"



2. Prepare waste bin to catch the waste water , Click "empty boiler" and Turn off the power after waiting 3 minutes.

Android system machine



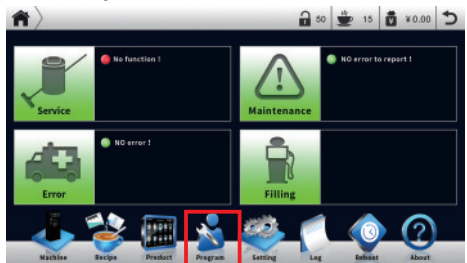
1. Turn off machine water supply and enter the backstage.



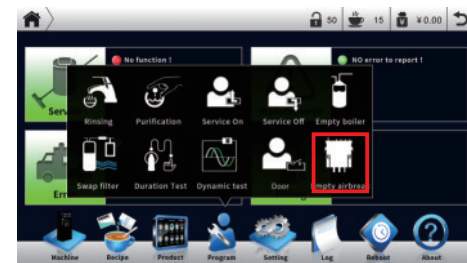
2. Prepare waste bin to catch the waste water. Click "machine testing" then Click "machine action" and "empty boiler". Turn off the power after waiting 3 minutes.

7.6.2 Empty air break

LINUX system machine



1. Turn off machine water supply. enter the backstage and click in order "Program"



2. Prepare waste bin to catch the waste water, Click "Empty air break" and Turn off the power after waiting 3 minutes.

Android system machine



1. Turn off machine water supply and enter the backstage.



2. Prepare waste bin to catch the waste water. Click "machine testing" then Click "machine action" and "Empty air break". Turn off the power after waiting 3 minutes.

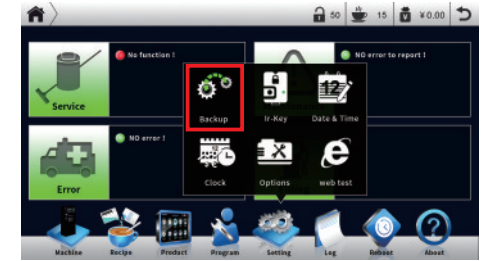
Attention

- Pay attention to the risk of burns when emptying boilers and air break
- There is no risk of freezing in short distance transportation, the machine only needs to empty the water tank!
- Long time outage or outdoor transportation, there is a risk of freezing, need to empty the boiler!

8. Program

8.1 System backup

- Open machine door .Plug the USB hard disk into USB connector which behind the touch screen.
- Enter the backstage, Click "Setting" icon, and select "backup"
- In the pop-up dialog screen, if you click "backup", you can back up the debugged program to the machine, and if the click "backup to USB hard disk", you can back up the program to the external USB hard disk.
- When the interface is complete, unplug the USB, and if the machine program has a problem next time, it can be recovered directly.



Note

- This operation only available on LINUX system coffee machine.
- Only the trained professionals or after-sales service from Jetinno intelligent company have the right to operate.

8.2 System upgrade

LINUX system machine

To upgrade with a USB disk, must use the upgrade package from Jetinno technical staff.

- Unzip the upgrade package to the USB disk (do not put other files in the USB disk).
- Plug the USB disk to the USB socket which is behind the door
- Reboot the machine until the interface is standby.
- Unplug the USB disk
- Reboot the machine again, program upgraded successfully when the interface is standby.

Note

If machine need remote upgrade, please contact Jetinno after-sale service personnel, keep the machine online. And the operator is needed on the machine site.

Android system machine

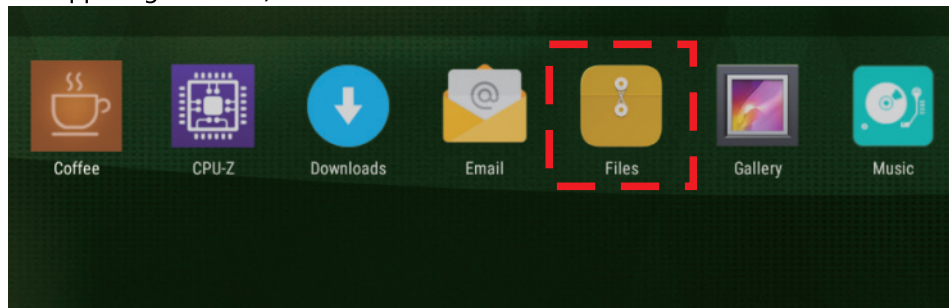
1. Unzip APP package to the current folder, and copy the extracted data to a empty U disk, as shown:

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

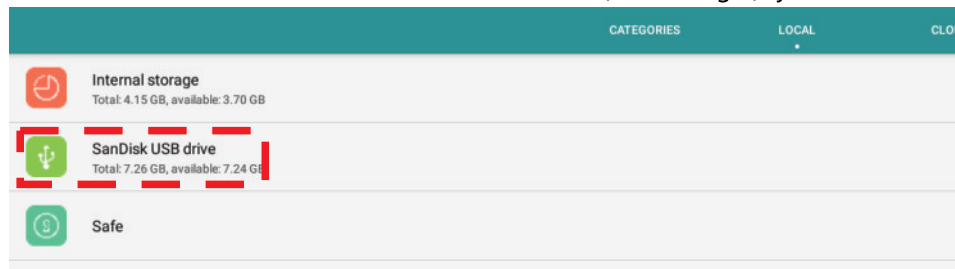
2. Open the machine door, Plug the USB disk to the USB socket which is behind the door.

3. In the backstage , click setting , and click exit App, exit back toAndroid interface, unload old APP software.(Make sure the machine door is open before unloading)

4. click File Management on the machine desktop. Then click the U disk you inserted and copy the "Jetinno" folder (keep press the folder, then click the copy button in the upper-right corner.)

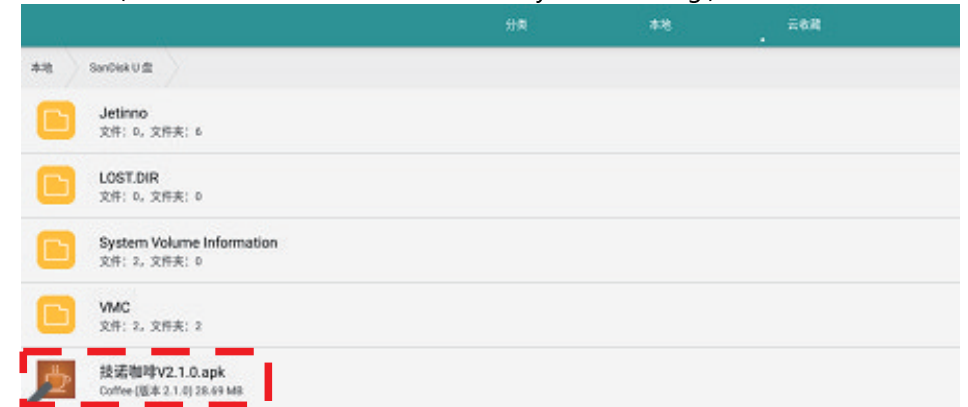


5. Click "local" on the interface, Click the U disk icon (Usbstorage) you inserted.



6. Keep pressing the folder, then click the copy button in the upper-right corner. Paste the copied "Jetinno" folder in the following path: "File Management"->"Local"->"Internal Storage", directly overwriting the previous Jetinno folder.

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



8. Import the recipe file: enter the backstage and click "setting", then click "import recipe", select the file with ".recipe " in the dialog box, and then click Finish to complete.



9. Import the product file : enter the backstage and click "setting", then click "import product", select the file with ".product " in the dialog box, and then click Finish to complete.

10. Enter the corresponding machine number and modify the capacity of each container, the machine can be used.

9. Machine Identification

Certified Identification: CB、CE、CQC

Meet the 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 55014-1 + A1 + A2
EN 55022 + A1 + A2
EN 55014-2 + A1
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 50366:2003 + A1:2006
EN ISO 11201 and EN ISO 3744
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

CCC Identification

There are no relevant national CCC identification for automatic coffee vending machines at present in Chinese market. Jetinno Intelligence can only provide submitted reports of machines and safety reports of related food contact parts.

10. Frequently asked questions

Problems	Possible causes	Solutions
Too slow ES coffee flow	Ground coffee is too fine	Adjust grinder
	Dosage is much more over than expected	Do calibration after change beans
	Filter is blocked	Purification the brewer
	Leakage from fittings after cleaning ES brewers	Check and re-connect it
	Leakage from brewer seal O-ring or V-ring	Replace seal rings
Heavy pollution on drip tray	Sugar (on door) tunnel is not push back	Mount back
	Nozzle outlet is not right mounted after cleaning	Check and update
Too fast ES coffee flow	Ground coffee is too course	Adjust grinder
	Dosage is much more less than expected	Do calibration or check the recipe setting
Heavy pollution on mixer	Mixer fan speed is not right setting	Update the setting
	Container outlet is not on right position	Mount back to right position
	Stick exhausted (detectable by system)	Refill sticks
	Stick lay on channel because of pollution	Clean the channel
	Stick unit is not pushed back to right position	Check and push it back
	Instant container outlet door is close after cleaning	Check and open it
Product disable on CUI	Bean container outlet door is close after cleaning	Check and open it
	Bean exhausted (detectable by system)	Refill beans
	Instant ingredient exhausted	Refill it
	Container outlet is blocked	Clean it
	Nozzle outlet is not right mounted after cleaning	Check and update according to hydraulic plan
Beverage drop out of cup	Container outlet is close to block status	Clean according to regulations

Problems	Possible causes	Solutions
Instant beverage tasteless	Wrong ingredients refilled	Check and update
	IPD setting is not reasonable	Update IPD setting
	Container outlet is not on right position	Adjust the outlet angle
	Dosage is too less than setting	Recalibrate the container
	Instant water temperature is too high	Update the IPD setting
	Boiler temperature for coffee	Update setting
Coffee beverage tasteless	ES brewer heating is unplugged after cleaning	Plug it into heating bracket
	Coffee powder fineness	Change ground coffee or adjust grinder
	Bean or ground coffee quality	Change bean or ground coffee
	Leakage from brewer seal O-ring or V-ring	Replace the seal rings
Less ES coffee volume	Leakage from fittings after cleaning brewers	Re-connected
	Leakage from brewer tubes	Re-connect it
	Dosage is too much more than expected	Do calibration
	First use after installation or empty boiler	Reboot the machine and refill it again
Boiler refill fail	First use to the machine	Try it again
The machine can't show two-dimensional code.	Bad Internet signal	Sure if the machine is online, enhance the signal
	4G card arrearage	Contact after-sale service of Jetinno