

# JL35/50 Machine Service Manual



Read the manual before operation and keep it carefully

**JETINNO**<sup>®</sup>

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# 1 Introduction

Thank you for buying JL35/50 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 is as follows:

[www.jetinno.com](http://www.jetinno.com) (86) 020-32038721 (86) 159-1570-5797.

All parts of the machine, including hardware and software, is owned by Guangzhou Jetinno Intelligent Equipment Co., Ltd. No copying, excerpt or translation is allowed without the permission of Jetinno company. The product specifications and information mentioned in this manual is 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 settings, such as:

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

JL35/50 series machine :

JL35 series (with milk refrigerator) :

JL35-ES4C-FM	JL35-ESLC4C-FM	JL35-2ES3C-FM	JL35-ESBTC4C-FM	JL35-ESFB4C-FM

JL50 series :

JL50-ES4C	JL50-ESFB4C	JL50-ESLC4C	JL50-ESBTC4C

## 1.1 About 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.

Refer to the individual chapters about service, use and recurring cleaning tasks.

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 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 Warning

- 1) Read this manual carefully before use!
- 2) Please connect the correct voltage according to the nameplate and make sure that the power outlet is well grounded!
- 3) Never store or use the machine near heat or gas sources!
- 4) The machine must be disconnected before cleaning or maintenance works!
- 5) Protect the machine from splash water!
- 6) Never pull the cable when unplugging!
- 7) Never put the machine or the cable into water!
- 8) A filter must be used if the water hardness is higher than 8° DH.
- 9) When installing the machine, Keep it vertical (Don't tilt.) , and don't let children be around before finishing installation.

- 10) If the cable is damaged, please contact **JETINNO** Service directly and purchase new spis parts for replacement.
- 11) Please pay attention to the maintenance advice.
- 12) Protect the machine from weather effects (like moisture, heat, etc.)!
- 13) Never use the machine outdoors!
- 14) Maintenance, Cleaninging and repair work should be performed by service personnel who is trained from **JETINNO**!
- 15) For your own safety, and to ensure a long using life for your machine, please only use the original **JETINNO** spis parts!
- 16) ⚠ Equipotential sign: in case of other electrical equipment requiring equipotential connection, reliably connect local equipotential terminals with other equipment by appropriate copper conductor with nominal cross section isa of 2.5 squis ~10 squis.
- 17) ⚡ Protective grounding.

### 1.3 Spare parts

- Please note that this machine contains parts that need to be replaced because of wear and tear, even with proper Cleaninging and maintenance.
- This mainly applies to mechanical parts and parts of the hot water system, such as water drainages, seals, etc.
- Defects caused by wearing is 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 Cleaninging service, to deal with the packaging material in a recyclable or environment friendly way.

### 1.5 Machine Scrapping

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



## 2 About the machine

### 2.1 Technical parameters

Specification	Parameter
Model	JL35/50 series : For example JL35-2ES4C-10-A
Dimensions	720 ( H ) *365(W)*535(D)mm
Weight	55kg
Fridge size	600 ( H ) *260(W)*426(D)mm
Rated Voltage/Frequency	Domestic (220V/50Hz/foreign (110V/60Hz) to determine the local power grid
Total Rated Power	3000W
Rated Current	16A
Power cable	> 1.5m
Operating temperature/humidity	5°C-35°C/10%RH-90%RH
Rated Pressure	0.7MPa
Communication interface	USB;WIFI;4G
screen	10.1 inch touch screen and display
Instant canister capacity	2.3L +3.5L optional
Coffee bean canister capacity	5L+2.8L
waste water tray capacity	> 1.5L
Residue bin capacity	8L
Fridge capacity	9L
Boiler capacity	700CC\1800W
Drink outlet height	100mm-140mm
Cup detection function	No
Coffee beans detection function	Yes
IP Rating	IPX1

## 2.2 Machine Key indicate

- 1) Service life : 5 years ( 125000 cups ) , 100 cups/day, 250 days/year;
- 2) Annual fault rate:  $\leq 1.5$  time(need technician to solve);
- 3) Making time of instant drink:  $\leq 25s$  120ml);
- 4) Making time of Espresso:  $\leq 45s$  30ml;
- 5) Speed of hot water outlet : 15ml/s ;
- 6) Machine startup time : <2 min ;
- 7) Continuous steam emergence time : >3 min ;
- 8) Outlet steam temperature :  $120^{\circ}C \pm 5^{\circ}C$  ;
- 9) Outlet steam pressure : <3 Bar.

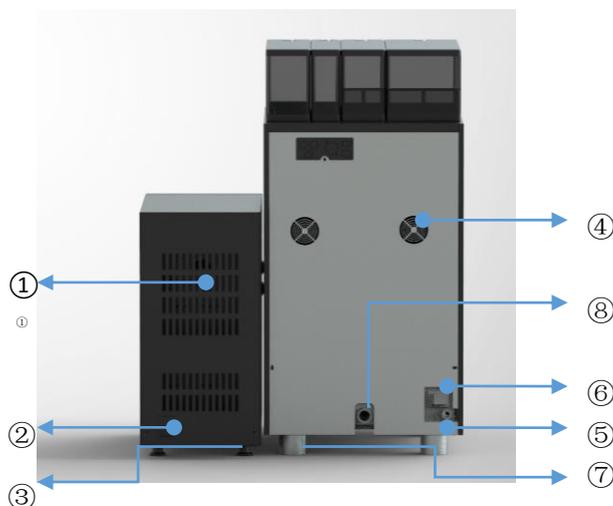
## 2.3 Machine Appearance

### Front view



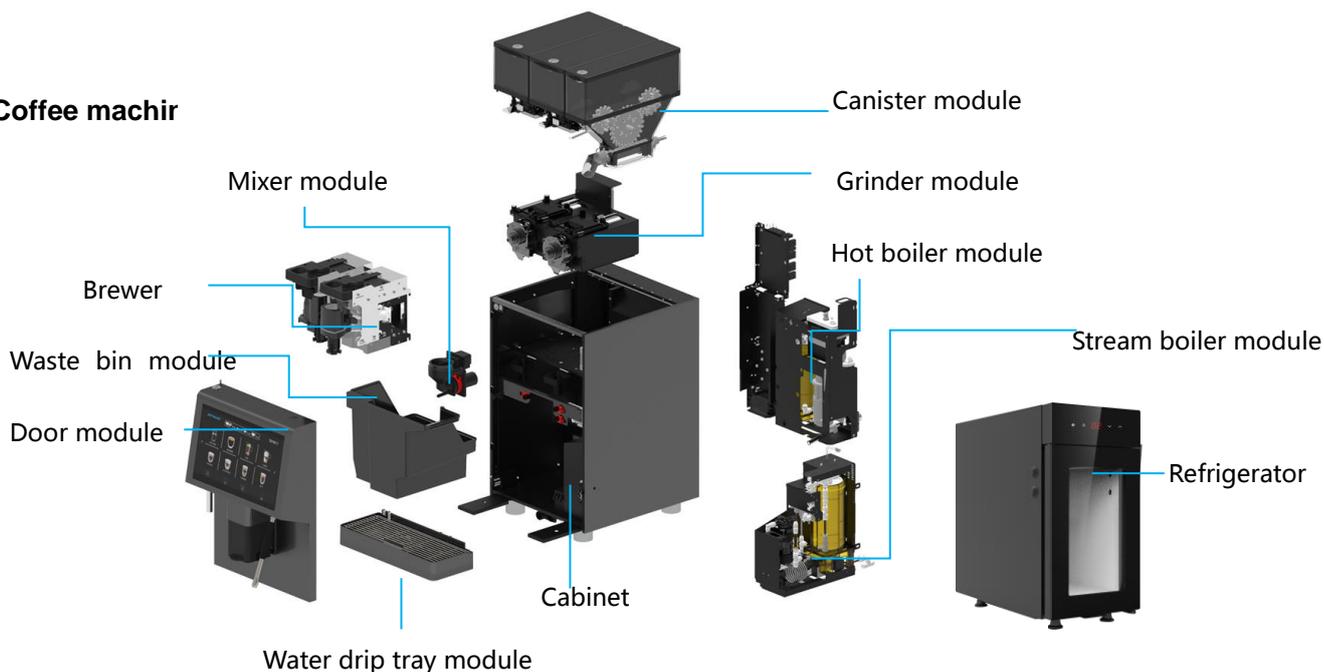
- ①Bean Canister、②Lock、③Drink outlet、④Drip tray、⑤ Canister、⑥Touch LCD screen、⑦Milk Fridge、  
⑧ Steam outlet.

### Rear view



- ①Fridge Fan、② Fridge socket and switch、③ Fridge foot、④ Coffee machine fan、⑤ Diving pump inlet and power switch、⑥ Coffee machine switch、⑦ Machine feet、⑧ waste water outlet.

## Coffee machir



## 2.4 Spare parts

### 2.4.1 Spare parts with machine

Will provide below spare parts together with machine:

photo	item	function	parameter
	instruction	Instruction to use coffee machine	210mmx291mm
	Spare parts kit	For replace	standard
	Tool kit ( grinder adjustment wrench ) )	For coffee machine component adjustment	standard
	Coffee machine installation accessories (straight outlet pipe, beverage outlet to insert and switch head)	Test	standard

## 2.4.2 Option

picture	item	Function	parameter
	milk refrigerator	Cooling milk	260 ( W ) x600(H)x426(D)mm, 9L
	fresh milk tank	for store fresh milk	Food Grade , 5L
	Submersible pump assembly (submersible pump, water inlet connector, etc	for bottle water	standard
	syrup module	for coffee amchine with syrup product	260 ( W ) x600(H)x426(D)mm, 4 groups
	payment devide side cabinet(can be customized)	for installing payment side cabinet	Customize specific currencies according to the MDB protocol
	bottom cabinet(can be customized)	Used to house the coffee machine	can be customized
	Wastewater effluents fitting kit (including wastewater tray connector, water level control tablet, probe assembly, pipeline, etc.)	used for Wastewater effluents	standard
	cleaning pills	Used for cleaning brewer	2 grams per tablet, 100 tablets per can, 12 cans per case
	milk system cleaning pills	for cleaning milk system	4g/tablet,120 tablets/bottle, 12 bottles/case
	Coffee machine descaling powder	used for Coffee machine descaling powder	1 kg/ can, 6 cans /case
	Coffee machine tea brewer cleaning tablets	used for tea brewer	4g/tablet,120 tablets/bottle, 12 bottles/case

## 2.5 Product interface



## 3 Shipping and storage

### 3.1 Shipping

The machine is wrapped in plastic bags to prevent damage, moisture and dust.

Attention:
in case of damage: <ul style="list-style-type: none"><li>➤ Transport the machine vertically;</li><li>➤ Don't stack machines ;</li><li>➤ Do not place anything larger than 5kg on top of the machine;</li><li>➤ Avoid machine toppling and falling during transportation.</li></ul>

### 3.2 Storage and transportation environment

Attention:
Risk of heat damage! be careful : <ul style="list-style-type: none"><li>➤ Only use under +5°C to +35°C environment, low temperature icing can cause serious damage to the machine</li><li>➤ Ambient humidity range 10%RH - 90%RH</li><li>➤ Store the machine in a dusty and dry environment and store the temperature 5°C - 50°C</li></ul>

## 4 Installation and commissioning

Attention 当心:
<ul style="list-style-type: none"><li>➤ Only personnel who have received professional training can install the machine!</li><li>➤ Before installation, confirm whether the machine is damaged. Some damages are relatively hidden.</li><li>➤ If damage is found, contact the shipping company to make a claim and notify Ginotech for after-sales service.</li><li>➤ Prepare the transport tools before installing the machine!</li></ul>

Note :
<ul style="list-style-type: none"><li>➤ Confirm the water connection type of the machine before installation. Currently, only the built-in bottled water and direct drinking water are supported.</li><li>➤ Supports standard bottled water of 18.9 gallons per barrel! If the machine is directly drinking water, confirm that the water pressure is between 0.5Bar-7Bar. Inside the machine, a small water tank is used to remove air from the water so as not to affect the accuracy of boiler temperature control.</li></ul>

#### Follow the steps below for the first use:

- Place the machine at the operating location, unpack the machine, and open the door with the key;
- Check the inside of the machine;
- Remove the masking paper attached to the powder outlet of the grinder and the masking paper on the material box.
- Place the antenna
- Place a bucket or connect the machine to the direct drinking water source;
- fill in canister;
- connecte to power supply
- Make necessary settings according to customer needs

**Note:**

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

Ensure that the fan is effectively ventilated, the back of the machine is not less than 50cm from the wall, and the side installation space is not less than 30cm; the machine must be placed horizontally before positioning, and the inclination angle should not exceed 2 degrees.

Pay attention to the cleanliness of the installation environment and classify the packaging materials.

## 4.1 Placing the machine

Use a forklift or a flatbed to transport the machine to the designated location; unpack the coffee machine and refrigerator, take out the coffee machine, refrigerator and accessories, and place the coffee machine and refrigerator on a fixed and flat surface.

**Important:**

Risk of failure!

Refer to 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 that there is enough space around the machine for repair, maintenance and cleaning.
4. The back of the machine shall be no less than 30cm from the wall to ensure that the straight drinking pipe is not bent.

## 4.2 Open door



Open the door lock of the machine and check whether there is any damage inside the machine.

**Note:**

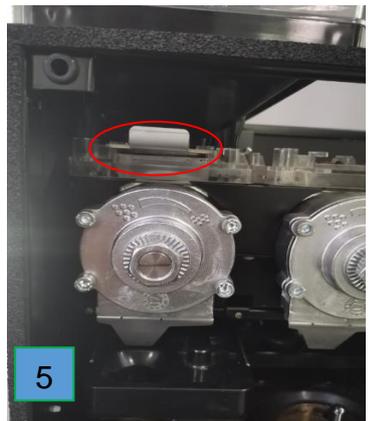
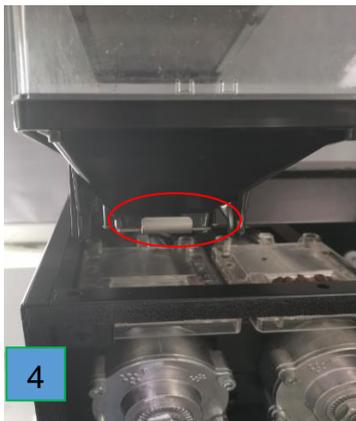
Only professional personnel can open the device!

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

## 4.3 Install canister

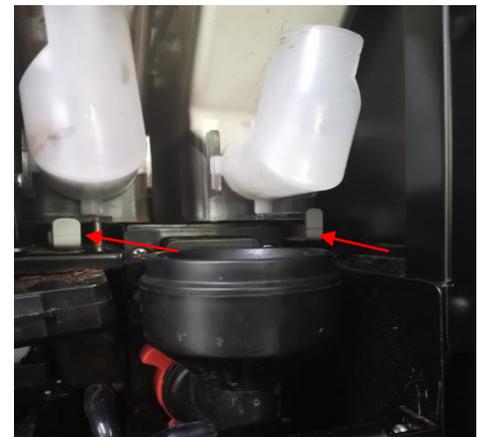
When the machine leaves the factory, according to customer needs, some machines are loaded with material boxes before leaving the factory, and some need to install material boxes when installed on site.

### 4.3.1 Install coffee bean container



- 1) Turn the key clockwise (Figure 1);
- 2) Press down the locking post and open the door of the coffee machine (Figure 2);
- 3) There are positioning holes at the front and rear of the cabinet (Figure 3);
- 4) Push the cutting plate of the coffee bean box backward to the bottom (FIG. 4);
- 5) Place the coffee box on it. When the positioning pins on the coffee bean box fall into the positioning hole and are flush, pull out the coffee bean box feeding baffle plate -- locking device (FIG. 5), until it can not be pulled and stopped;
- 6) The installation method of the second coffee bean box is the same as that of the first one (Figure

### 4.3.2 Install canister



- 1) Pinch the handle and pull out the locking device;
- 2) Put the powder box on the top, when the positioning pins on the powder box fall into the positioning holes on the cabinet and are flush, then hold the handle and push the locking device until it is stuck and the box cannot move.

## 4.4 Connect to water supply

There are two ways to connect water sources: one, direct drinking water, two, bottled water.  
Direct drinking water connection mode: as shown below.



Connect the interface at the water inlet, insert the direct drinking pipe into the interface of the quick connector, install the blue buckle back, and open the water inlet valve switch.

Barreled water connection mode: as shown below.



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



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

### Important :

- Water quality affects human health! Water source should meet GB5479 standard of drinking water.
- Pay attention to the sanitary condition of water pipes.
- Clean related components.
- The water source connected to the machine should be easy to operate.
- Direct drinking water to tighten the joint to avoid leakage.

### Note:

The water pressure is 0.5 to 7 Bar. If the pressure is lower than this, you must use a separate pump.  
The hardness of the water cannot exceed 8°DH. Otherwise, it is recommended to install a water filter.

## 4.5 Installation of waste pipe



As shown in the figure above, insert the waste water pipe into the coffee machine waste water outlet connector; The silicone tube is inserted into the waste milk outlet joint; Place the outlet of the waste water pipe and waste milk pipe above the waste water bucket or waste tank.

## 4.6 Connected antenna



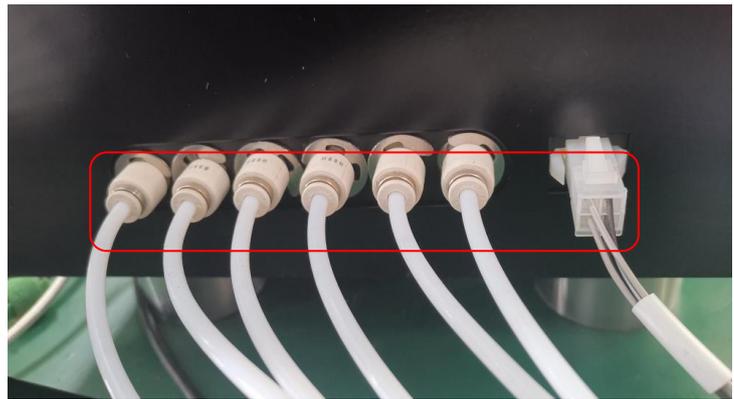
Remove the antenna from the inside of the machine and attach it to the interface at the back of the machine.

## 4.7 Connect the refrigerator to the coffee machine



Insert the milk tube at one end of the coffee machine into the interface on the left side of the refrigerator, straighten the milk tube, and move the refrigerator to the level of the coffee machine cabinet.

## 4.8 Connecting Syrup to Coffee Maker (Optional Module)



Insert the pipe pairs on the coffee machine into the joint on the syrup module - the pipes are in no order and can be inserted arbitrarily; Connect the power cord plug to the coffee maker Upper socket of syrup module; Note: Both ends of the buckle are fastened.

## 4.9 Connect to power supply

### Attention:

The wrong voltage is a danger to the machine!  
Different countries have different voltages!  
Make sure your machine is suitable for local electrical network connection.  
Recommendations for supply voltage and frequency can be found on the machine nameplate.

### Attention:

Risk of damage to the machine due to voltage changes!  
Do not connect the machine to a network that may be subject to voltage changes

- ✓ Grounded power plug, connected to a socket with protective grounding.
- ✓ Make sure that the plug is always easily accessible and that the power supply can be interrupted.

### 4.9.1 Connecting the coffee machine to the power supply



Insert the male end of the power cord of the coffee machine into the socket of the power supply; press the power switch on the back of the machine; it takes about 5 minutes for the machine to cold start.

## 4.9.2 Connect the refrigerator power



Insert the female end of the power cord of the refrigerator into the socket of the machine; insert the male end of the power cord of the other end into the socket of the power supply; press the power switch of the refrigerator.

## 4.10 Power Off

When the position is changed or the machine is not used for a long time, to prevent the water tank and boiler from freezing and the water in the tank from deteriorating, the water tank and boiler must be emptied before the machine is shut down. The machine has programs for fully automatic cleaning, boiler emptying and water tank emptying, please refer to chapter 9.6 and 9.7!

### Caution!

Risk of scalding.

When unplugging pipes or connectors, watch out for hot water spurting out to scald your body!



Empty the milk, clean the milk container, execute the automatic cleaning program of the milk circuit system, switch on the coffee machine and refrigerator power and unplug the power supply.

## 5 First operation

### 5.1 Filling the bean hopper and canisters



- 1) Put on a mask and disposable edible gloves.
- 2) Insert the key into the lock on top of the lid of the hopper and turn to unlock it.
- 3) After unlocking the lid, remove the lid and add coffee beans and powder to the corresponding canisters.
- 4) After adding coffee beans and powder, rotate the key to lock the canisters and unplug the key.

## 5.2 Filling milk tank

Important :

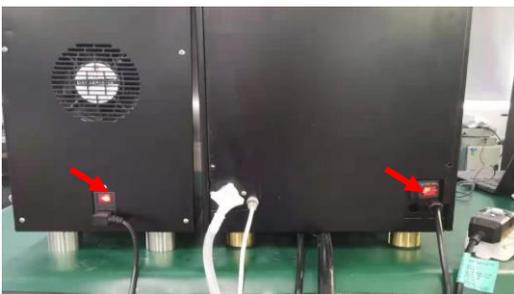
Contaminated milk pipes may be hazardous to health. Cleaning must be carried out after installation, commissioning or re-operation. Before initial beverage output, clean according to the cleaning procedure guided by the display.



- 1) Insert the refrigerator door key and turn clockwise to open (Pic. 1).
- 2) Open the refrigerator door (Pic. 2).
- 3) take out the milk carton (Pic. 3).
- 4) Pour the milk into the milk carton (Pic. 4).
- 5) Place the milk carton in the refrigerator (Pic. 5).
- 6) Close the refrigerator door (Pic. 6).

Make sure the thermostat is 3 degrees to 5 degrees and adjust the thermostat setting accordingly; fill the milk tank with pre-cooled milk if necessary, and finally close the freezer door

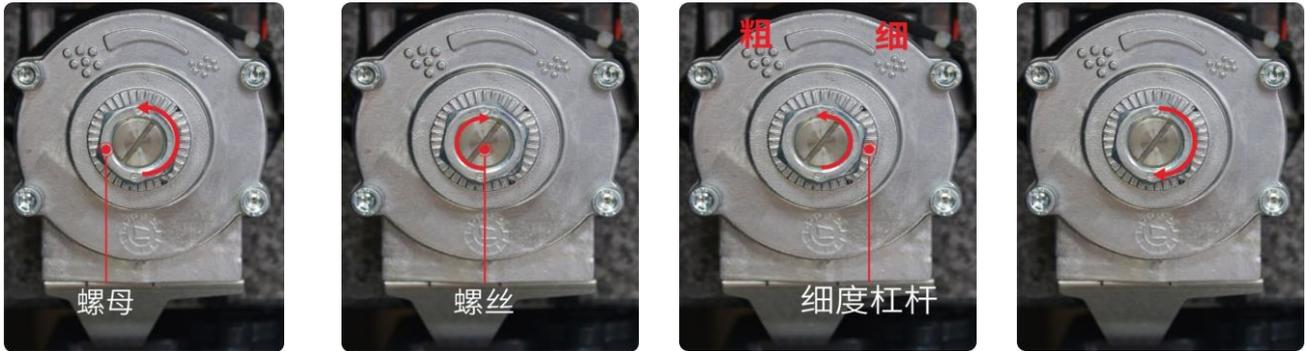
## 5.3 Power on



Switch on the coffee machine power, refrigerator power, and start the coffee machine and refrigerator respectively.

## 6 Commissioning and calibration

### 6.1 EMH64 grinder coarse and fine adjustment method



- 1) Loosen the nut counterclockwise with a plate hand.
- 2) Tightening the screw with a word screwdriver in clockwise direction to adjust the fineness.
- 3) Tighten the screw counterclockwise with a word screwdriver to adjust the coarse (one scale of the fineness lever is one frame).
- 4) After the adjustment is completed, a word screwdriver top, clockwise tighten the nut to ensure that the nut will not loosen.

It is recommended that the coarseness of the grinding degree to do fine tuning, once you can adjust one to two scales, grinding powder has seen the coarseness of the grinding degree and then adjust.

### 6.2 Jetinno patented grinder coarse fineness adjustment method



Two grinders with two adjustment positions ① and ② on the grinder; adjust the coarseness of the grind according to the screen print (the right side grinder is clockwise to adjust the fineness and counterclockwise to adjust the coarseness of the grind; the left side grinder is clockwise to adjust the coarseness and counterclockwise to adjust the fineness of the grind).

### 6.3 Grinder Calibration

The calibration is done for the physical characteristics of the instant canisters and the software for the physical characteristics of the powder and the degree of roasting of the coffee beans. Before calibration you need to prepare the electronic scale and cups. Grinder 1 and Grinder 2 are calibrated in the same way, and are only described once below.

#### Important

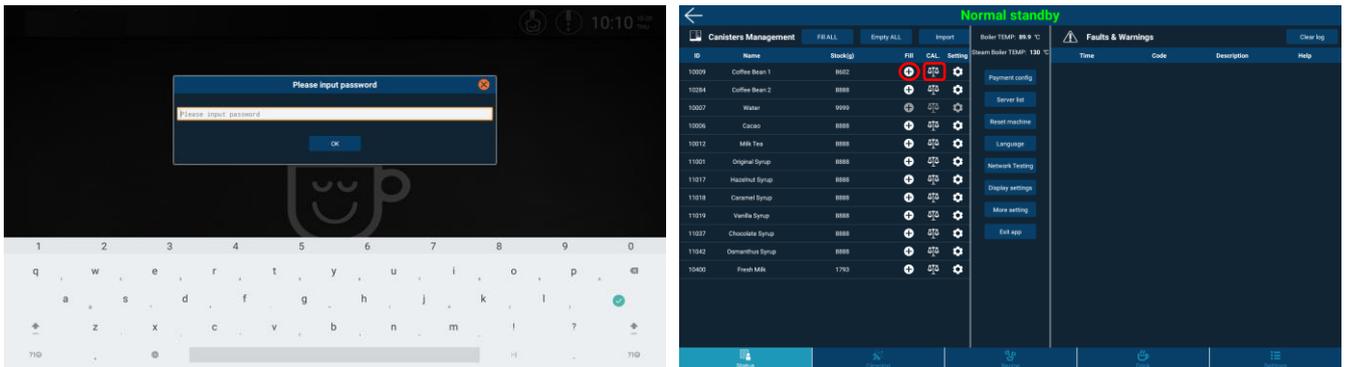
Failure to calibrate will result in abnormal machine output!

Before calibration, you need to use the "Start Test" method is to fill the outlet of the cassette, the outlet is not full will lead to inaccurate calibration.

#### Note:

Because each part or powder has different physical characteristics, so each time you replace the canister, motor or different manufacturers of coffee beans and powder, you need to recalibrate, and the amount of powder in the canister should be greater than 1/3 of the volume of the canister during calibration.

After the grinder has been adjusted, you need to calibrate the amount of ground 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. 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].
- 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! Motor speed, default 7 levels, no need to adjust.
- 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.

## 6.4 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.

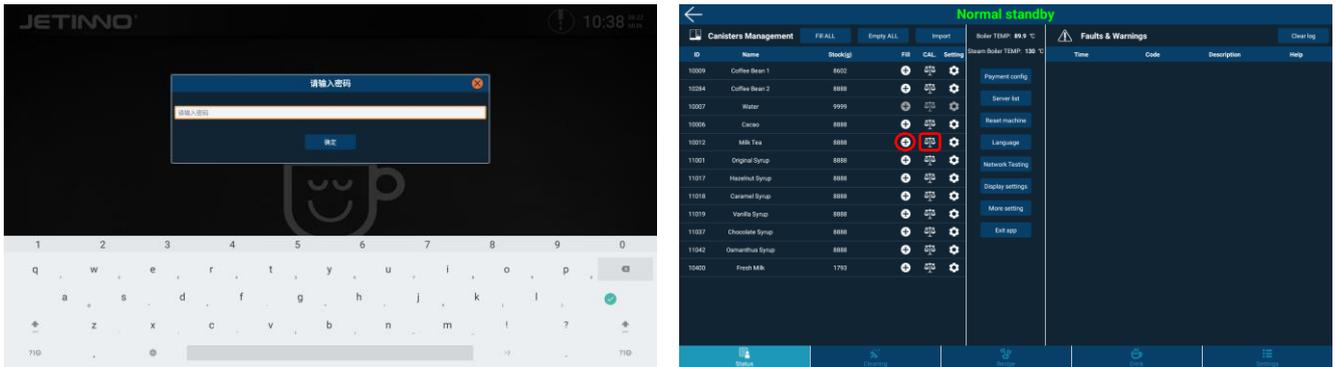
### Important:

Calibration failure will cause the machine out of the powder abnormal!  
Before calibration to use a cup on the canister outlet, use [start test] to fill the canister outlet, do more than two times, and incomplete full outlet 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.

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. Enter the machine background "coffee machine" interface.



- Open the machine door with the key.
- 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].
- Remove the stirrer 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 discharge.
- 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". Enter the number of grams in the touch screen, 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 six boxes filled with powder weight and calibration methods are the same as the milk powder.

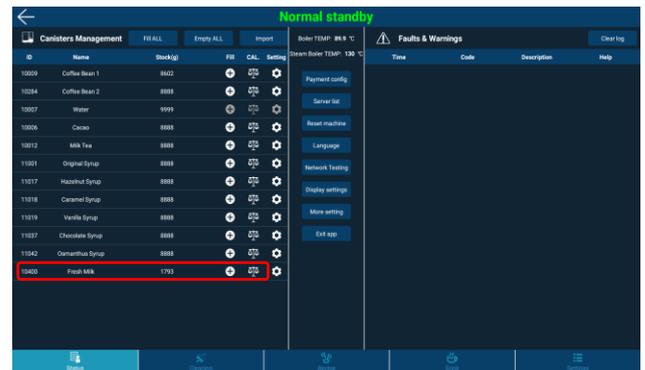
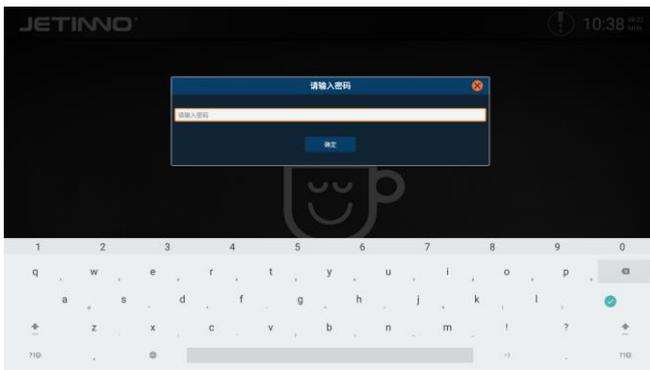
**Note:**

By analogy, the calibration method of sugar, cocoa and instant material is the same, which needs to be calibrated one by one according to the above method; it needs to be recalibrated when installing new machine or replacing raw material, motor and powder box; it does not need to be recalibrated when replenishing material in material box.

## 6.5 Fresh Milk Calibration

Different milk sources produce different concentrations and fresh milk needs to be calibrated. Calibration needs to be done to ensure adequate milk supply.

Steps for calibration of fresh milk:



- Press and hold the upper left corner of the screen, enter the password in the pop-up dialog box, administrator password: jn9527 or maintainer password: 9527. Enter the machine background "coffee machine" interface.
- In the Status - Canisters Management - Fill, select Fresh Milk, click to Fill, enter the weight of fresh milk in the pop-up dialog box and click Save.
- In the Status – Canisters Management – Calibration, Find the fresh milk column, click the calibration icon ; in the pop-up dialog box, click "Dispense Time" (range is 1-10 seconds, usually enter 10 seconds), and click "Start Test" once. Discard the extracted fresh milk! Motor speed, default 7 speeds, no need to adjust.
- Take an empty cup, put it on the electronic scale, zero it and place it under the spout of the drink and click "Start Test" again.
- Weigh the resulting fresh milk, enter the grams in the touch screen under "Discharge" and "Save".

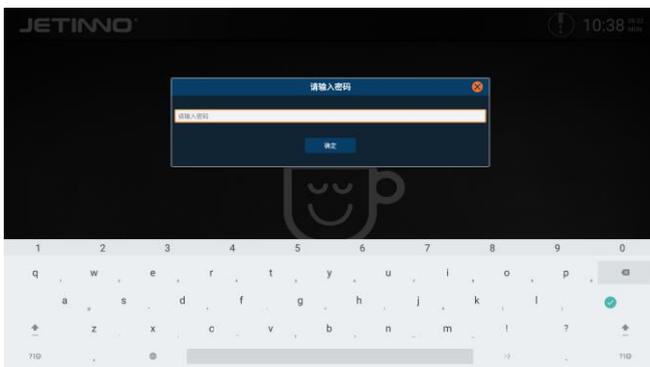
## 6.6 Recipe Management and Testing

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

### Note:

For machines with syrup module, the syrup is calibrated in the same way as for fresh milk and will not be elaborated.

parameters interface, you can adjust the product water, material quantity, 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.

# 7 Set vending mode and drink price

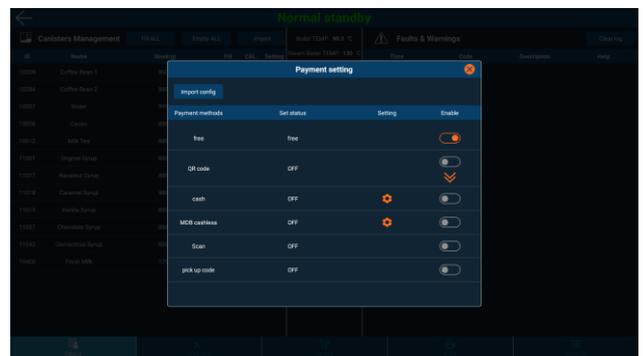
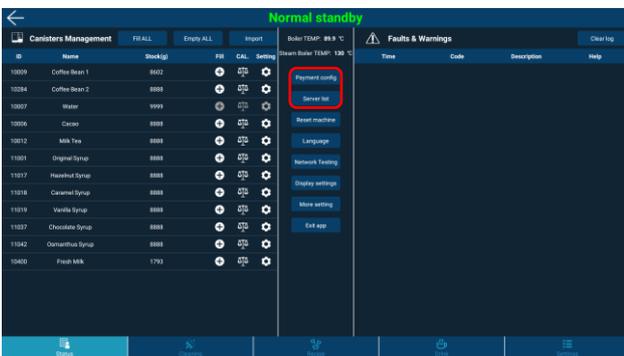
## 7.1 Set vending mode



Free mode selling interface - No product price



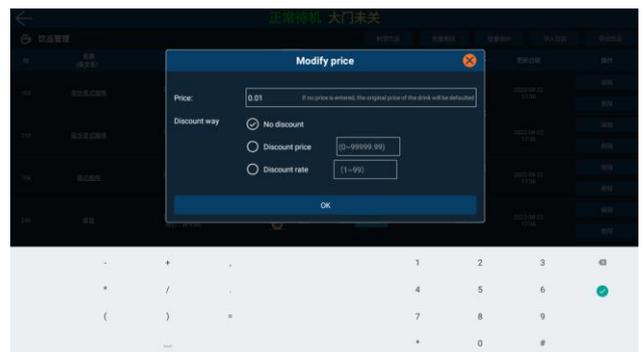
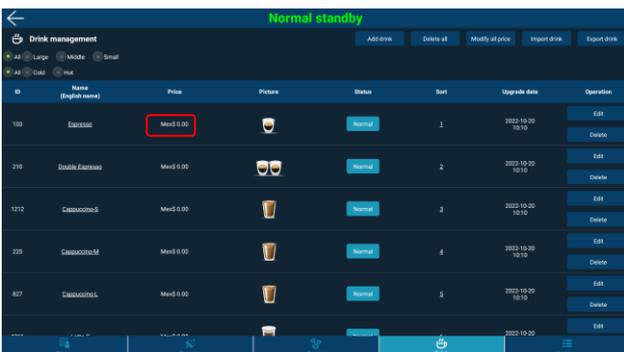
Payment mode selling interface - with product prices



- 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) [Free] switch is enabled, which means free mode is on and no payment is needed.
- 4) MDB cash, MDB swipe card switch enabled, representing payment mode on, need to pay successfully before the machine can make products.
- 5) [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 background allows to set different prices for each drink. Enter the password to enter the backstage, the backstage can set the price for each beverage, and also downgrade and modify the product name and replace the product picture; allow to set the price after discount.



Tap [Batch Price Adjustment], select all, reverse select, OK to adjust the price of all products; set the price 22

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.

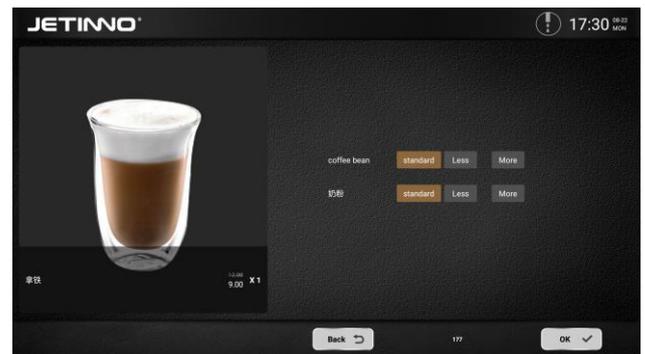
Drink management: can add new drinks, batch delete, batch price adjustment, import drinks, export drinks, edit and delete single drink function.

## 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.



1、 Product list page: Showing all currently sold beverages



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



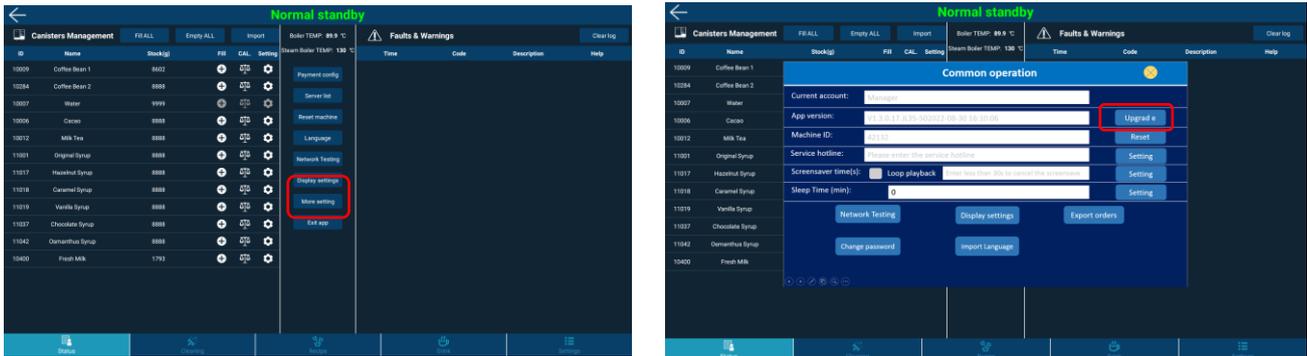
3、 Payment page: MDB cash, MDB swipe card



4、 Product making page: After payment is completed, 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.

# 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.

Gino Smart 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!

Aluminum parts cannot be washed in the dishwasher!

## 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 1!**

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 2!

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 3!

Burn danger!

There are excessive hot parts inside the machine.

### Safe Caution 4!

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 Sanitation

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

### Notice:

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 parts	Water System (pump)	All					A
	Bottom trim	All					A
	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 cleaning metal parts inside the machine with cleaning pills (RINZA®), first soak a rag evenly into cleaning liquid, wring out the wet rag to prevent extra water from dropping into electrical parts, causing short circuits.).

(2) Powder sprinkle 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) The filter screens of tea brewer and ES brewer (the mesh diameter of upper filter screen is large than bottom filter screen's) should be soaked in cleaning liquid for a period of time and rinse them with clean water. Do not use hard objects to scrape filter screens, it might cause damages.

(5) In the process of automatic cleaning, do not take out the waste water bucket, bottled water and other removable components.

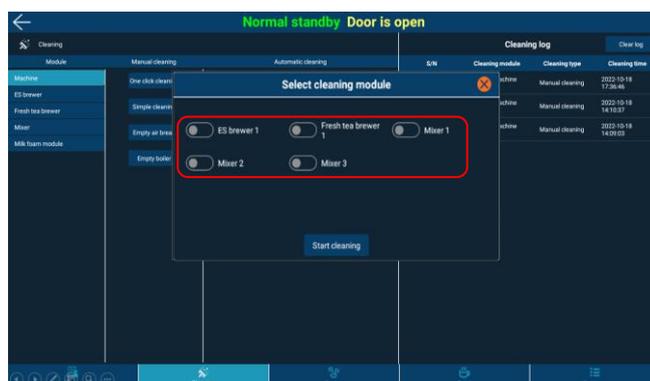
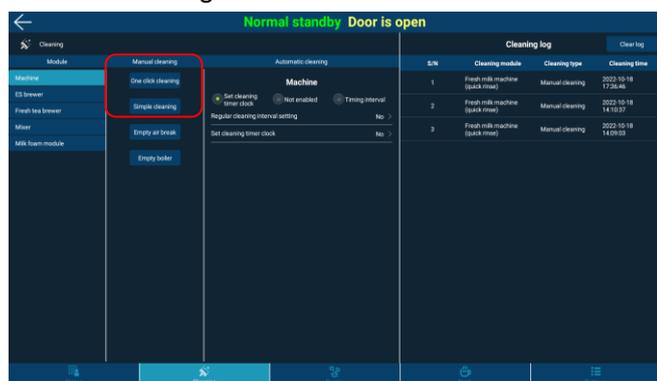
(6) When the machine is doing self-cleaning automatically, do not touch the water under spout to avoid scalds.

(7) After emptying waste residue bucket and waste water bucket, dry the outside of buckets with a rag before putting them back into machine.

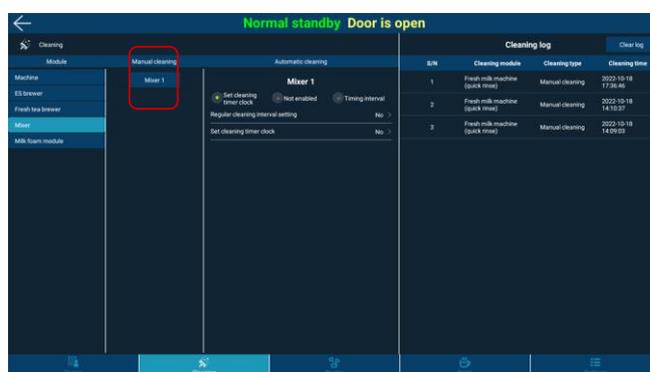
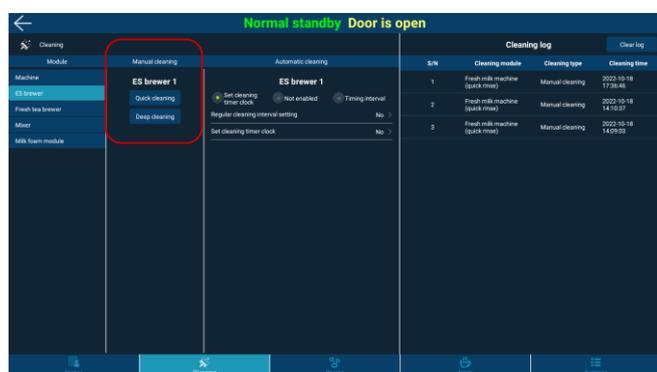
## 10.5.1 Daily Cleaning

### 10.5.1.1 Clean Hot water system

Manual cleaning :

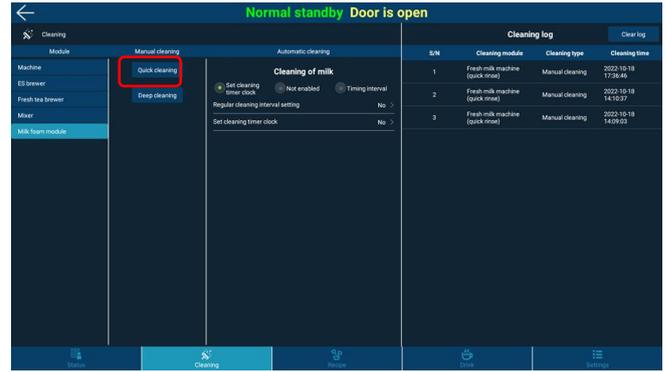
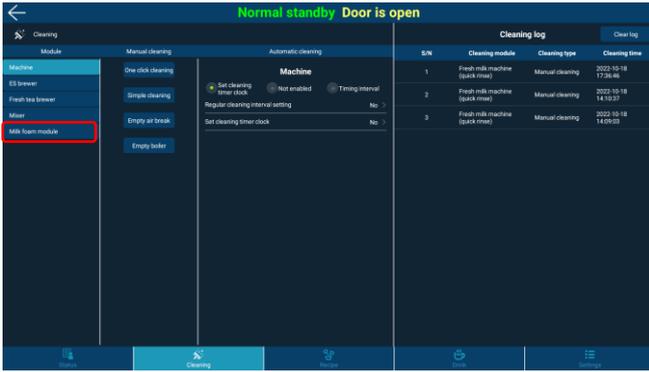


Login backend interface-cleaning Tab-Module-Machine-Manual cleaning-One-click cleaning/ Quick cleaning. One-click cleaning is cleaning whole water system including tubes one time. Quick cleaning is cleaning selected module on the pop-up menu.



Brewer cleaning: module-brewer 1/2- manual cleaning-quick cleaning

Mixer cleaning: module-mixer 1- manual cleaning-quick cleaning

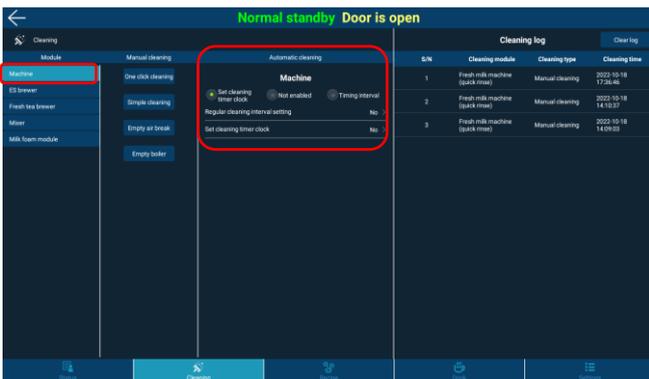


Milk System Cleaning: prepare a container with more than 500ml cleaning water, put milk tube into water, login backend-cleaning-module-milk machine-manual cleaning-quick cleaning

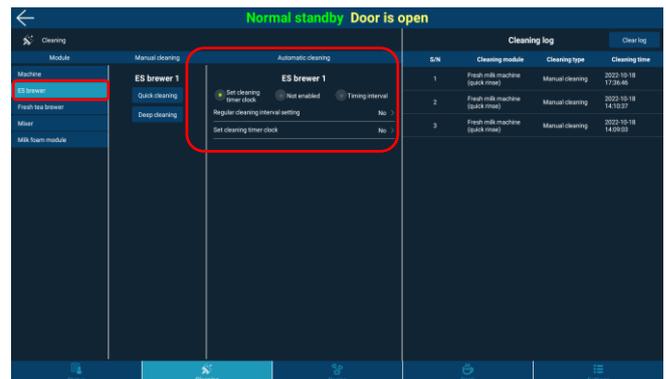
Automatic Cleaning for whole machine, ES/Tea brewer, mixers, milk machine:

Periodic cleaning: set cleaning interval, for example set it 2.5h, then machine will automatically do self-cleaning every 2.5h.

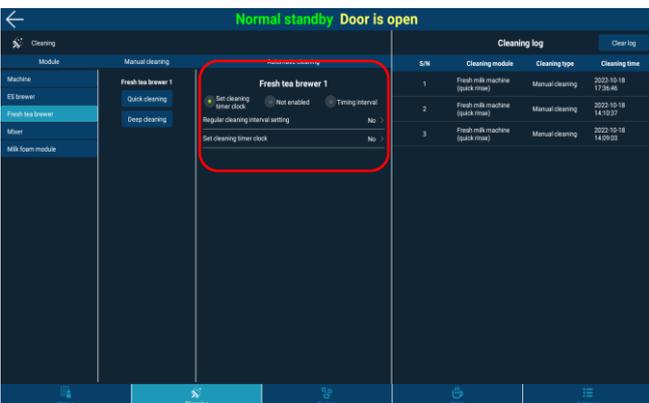
Timer cleaning: Set the cleaning alarm, for example set it specific time of any data from Mon to Sun, then it will do self-cleaning at that time repeatedly



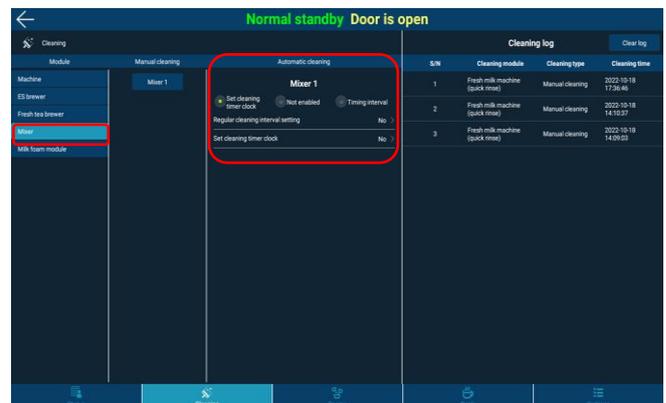
Set Whole Machine Automatic Cleaning



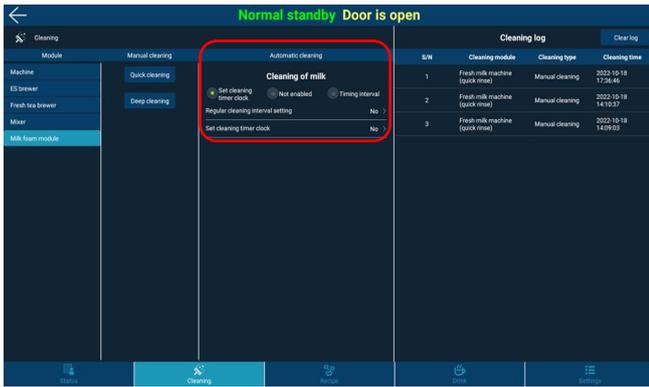
Set ES Brewer Automatic Cleaning



Set Tea Brewer Automatic Cleaning



Set Mixer Automatic Cleaning



Set Milk Machine Automatic Cleaning

### 10.5.1.2 Milk System Deep Cleaning

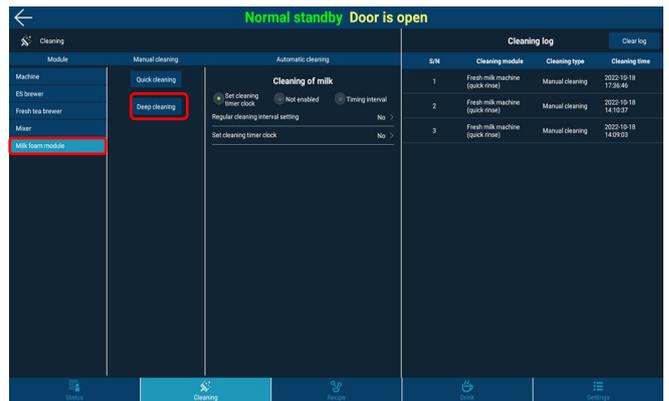
#### Daily cleaning

Put fresh milk system cleaning pills RINZA into a cleaning box. Recommended cleaning frequency is once per day.

### RINZA® M61 Milk System Cleaning Tablets



- Easy to dissolve in lukewarm or cold water
- Contains cationic surfactant, improve safety and cleaning efficiency
- Safe, make cleaning easy, improve transportation efficiency and lower transportation cost
- Mixing Ratio: 1 tablet 250ml water
- Specification: 4g/tablet 120 tablets/bottle 12bottles/box



- 1) Prepare 1 to 2 Rinza milk cleaning tablets ;
- 2) Put the cleaning box with cleaning tablets inside into milk cooler, put milk tube into water, close cooler door
- 3) Login backend-Cleaning-Milk machine Cleaning-Deep Cleaning
- 4) Wait till the cleaning is complete.

### 10.5.1.3 Drink Spout Cleaning



Pinch Spout's left and right sides, pull it down with force, remove silicone parts, rinse them and install them back by lifting spout upward back to its highest

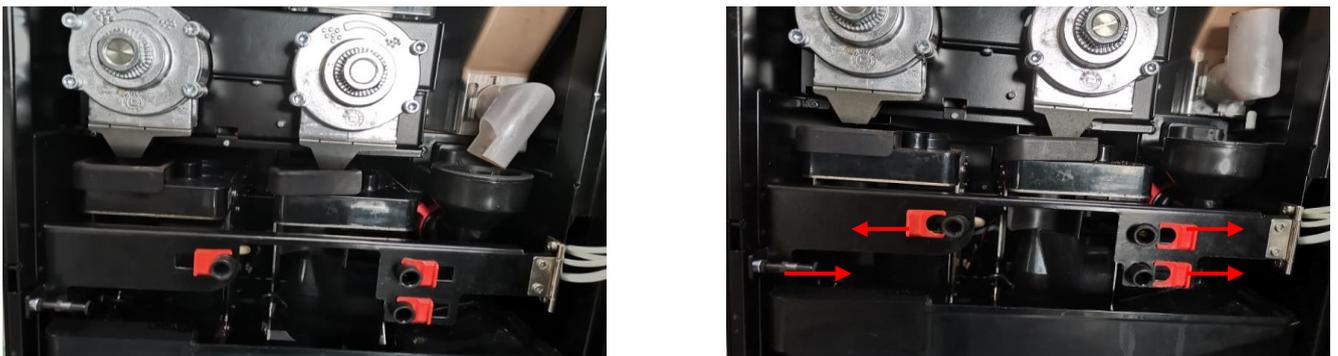
### 10.5.1.4 Drip Tray Cleaning



Turn the key clockwise to unlock the door; Press the metal pin on the top of the door and open the door; Take out the drip tray and the mesh set, rinse them and clean them with a brush or a towel, then install it back. Close the machine door.

### 10.5.1.5 Mixer Cleaning

Step1: disassemble mixers



Open the machine door, rotate the canister outlet clockwise until it points upwards

Move plastic outlet adapter buckle to two sides and pull metal latch to middle of machine to open the black metal bracket



Lift out the mixer cover; Turn the fixing ring clockwise with your finger, unlock the latch, hold the mixer and pull out; Place the removed body and cover of the mixer under running water and rinse.

Step two: Install the mixer



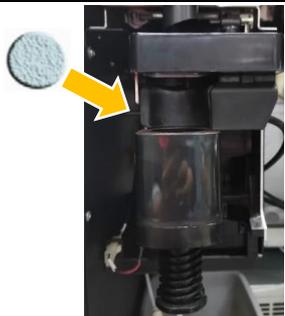
Put the rinsed mixer back into the machine: push the body of the mixer to the bottom; The finger counterclockwise rotation fixed circle, until the rotation is not moving; The mixer cover is inserted into the steam cover and flattened; Pull out the sheet metal fastener, and install the sheet metal fastener; The nozzle is fixed to the plug and adapter buckle back; The nozzle is in position, and the disassembly and washing of the mixer is completed.

## 10.5.2 Regular Maintenance

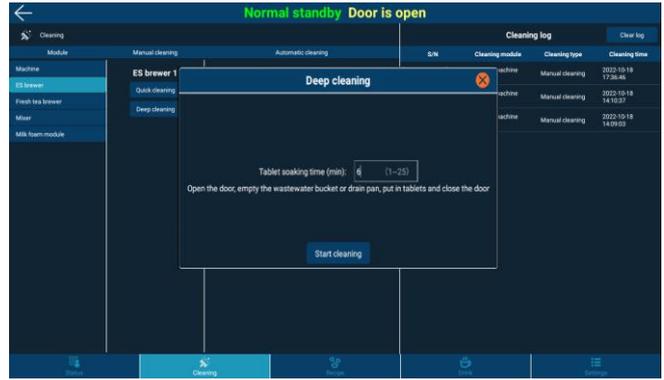
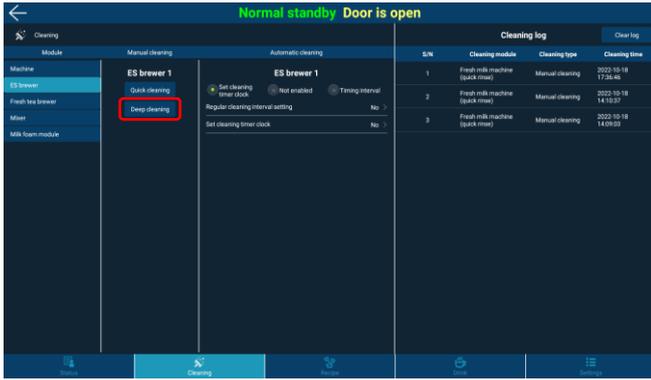
### 10.5.2.1 Clean the Brewer

Clean tablets "URNEX"

Information		
	Usage	Coffee machine system cleaning
	Cleaning purposes	Remove oil residue from coffee system
	Using interval	Twice a week , one piece at a time.



## Deep cleaning (put in cleaning tablets)



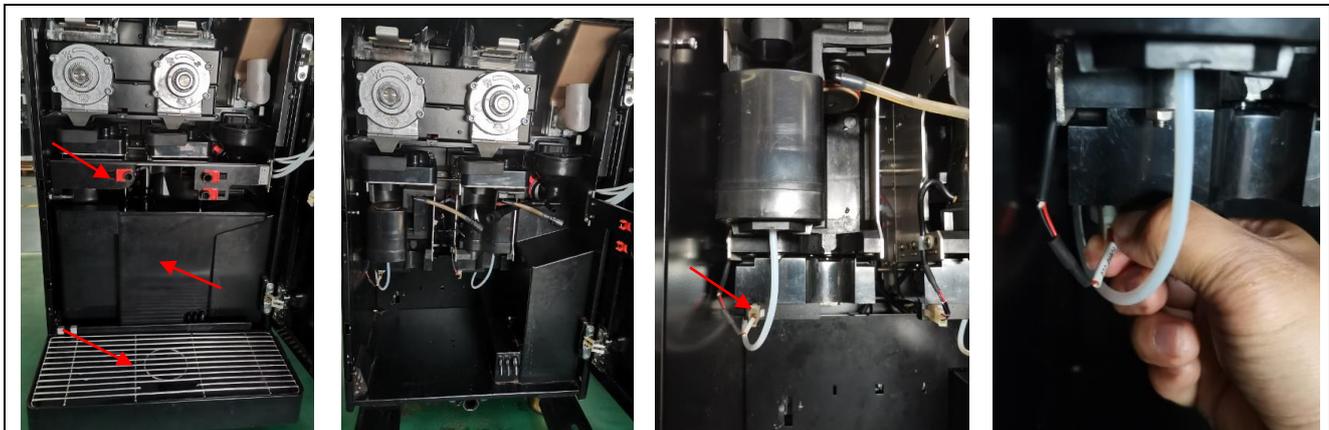
Deep cleaning steps of brewer:

Enter the machine background, click "Clean" - module "bubbler" - 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 bubbler brewing bin, and close the door; Click "Start Cleaning" until the end of the cleaning process.

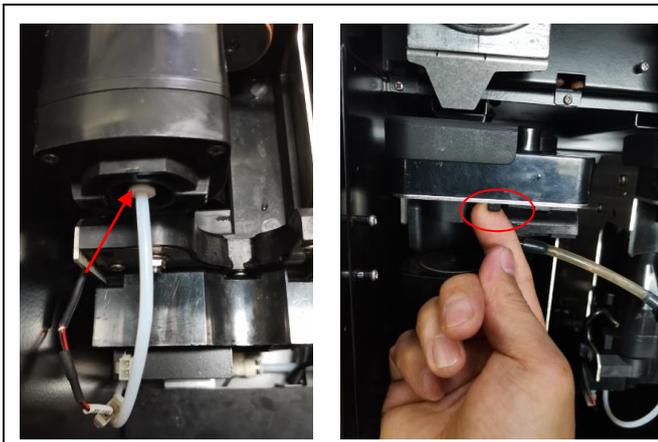
### Important Attention:

- 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.

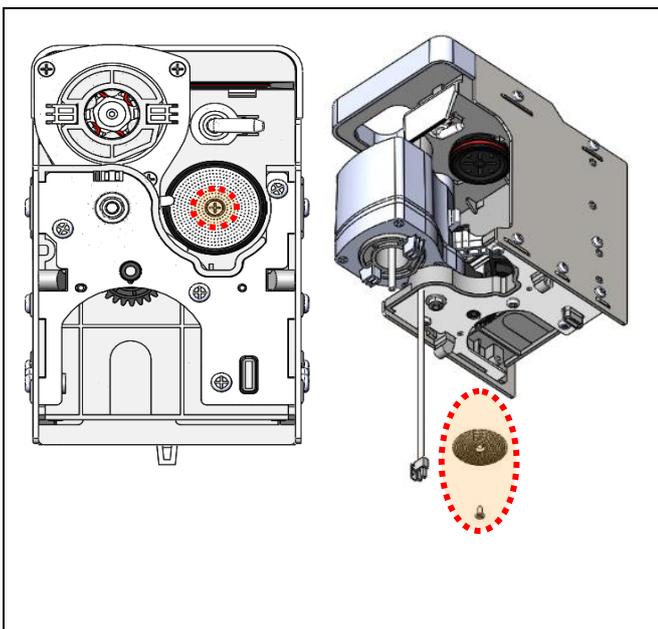
Procedure for disassembling the brewer:



1. Open the machine door; Draw out the water tray; Draw out waste bucket; Loosen the latch on the outlet to the adapter; Hold the sheet metal fastener and pull to the right to open the sheet metal fastener; Pull out the 24V/PTC power connector (press the front end of the buckle with your finger to pull out the connector);

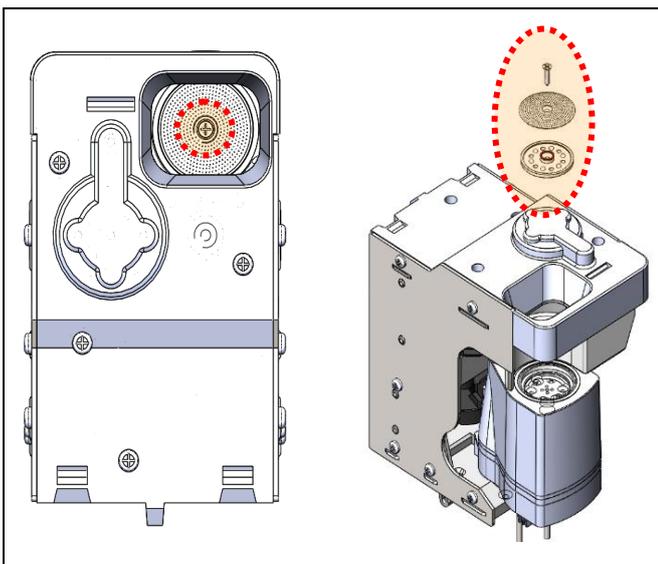


2、 Press the end face of the quick connector with your finger to confirm that the elastic space is compressed and pull out the pipe. Pull the latch outward with your fingers; Downward tilt, outward move out of the brewer; The removed brewer can be used to clean coffee power and stains with a brush and 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.

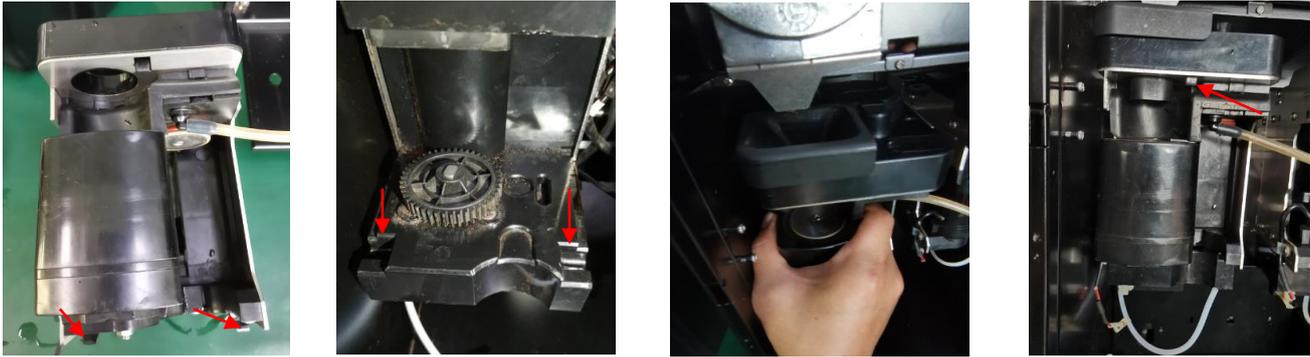


- Remove the screw in the center of the lower plunger screen with a screwdriver.
- Remove the mesh and black plastic sheet and check whether the mesh is blocked
- Serious mesh blockage will cause the machine to report failure (brewing coffee water flow rate is too low).
- Replace the lower filter or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

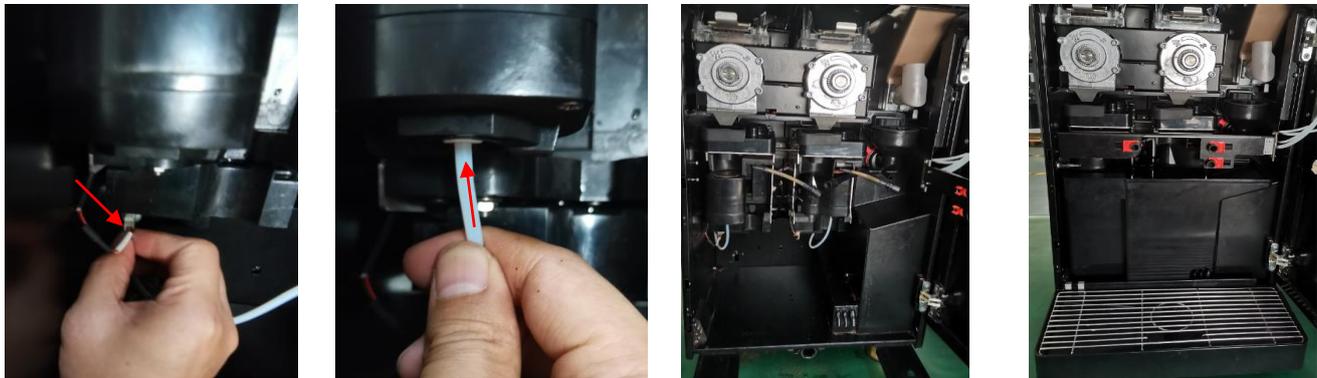
**Note:**

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

### Installation method of mixer:



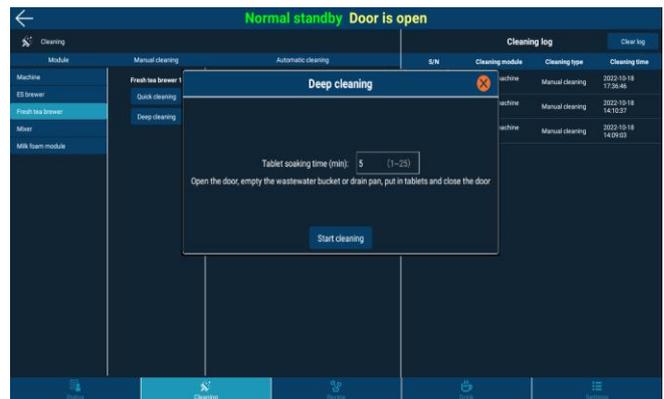
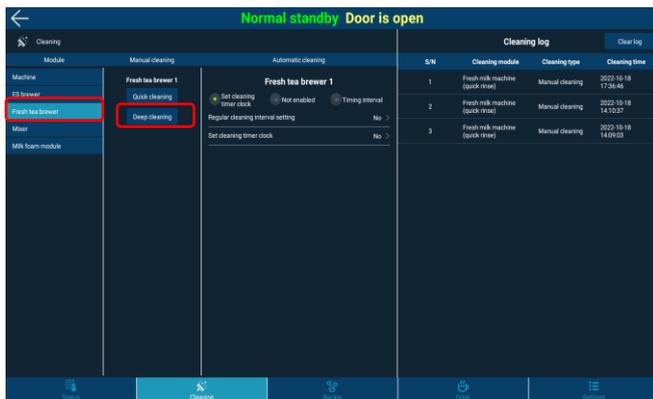
The two guide wheels at the bottom of the brewer should correspond to the two guide grooves on the brewer drive. The two guide wheels of the brewer should be put into the guide grooves in the drive by holding the brewer, and the brewer should be pushed backward, the clicking sound can be heard. Press the latch inward with your finger to confirm whether the brewer latch is locked;



24V/PTC power connector inserted into the interface; The mixer inlet pipe is inserted into the quick connection interface until the bottom; Put back the waste bucket, water tray; Pull out the sheet metal fastener, and install the sheet metal fastener; Install the fastening buckle of the outlet pair adapter;

### 10.5.2.2 Clean the filter brewer

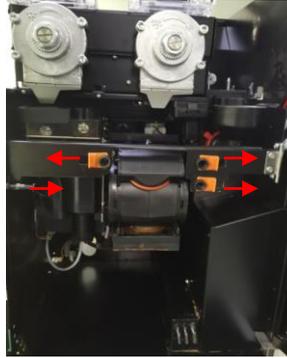
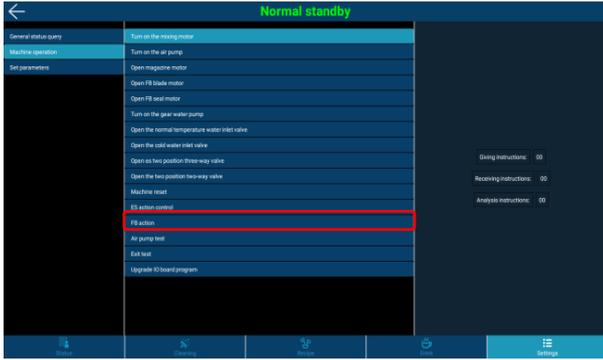
#### Deep cleaning (Drop in cleaning tablets - same as brewer tablets)



Steps for deep cleaning of tea infuser:

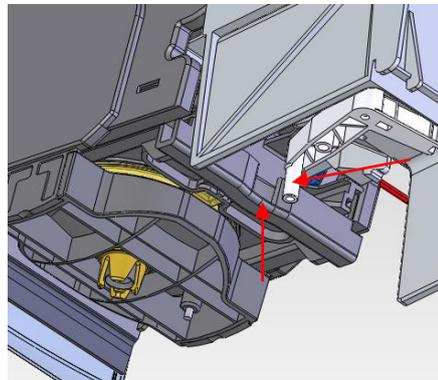
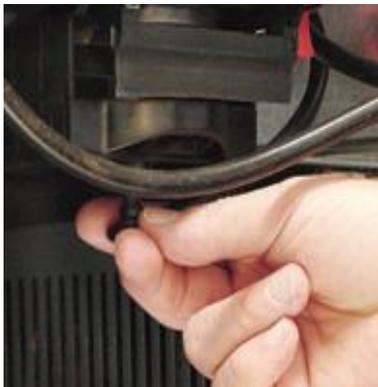
Enter the machine background, click "Clean" - module "Filter Brewer" - manual cleaning "deep cleaning". Enter the soak time in the popup dialog box; Open the door, empty the waste water tray or water tray, put on disposable gloves, put the cleaning tablets into the brew bin of the filter brewer, and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

**Disassembling method of filter brewer:**

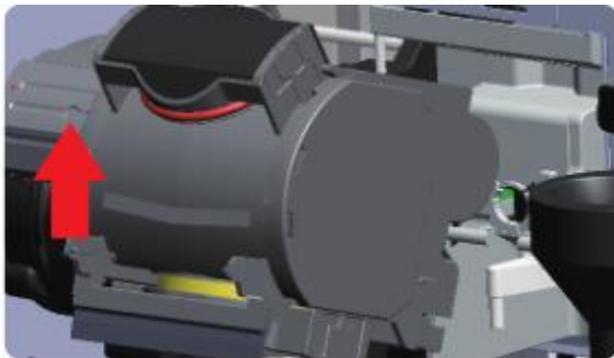


1. Click [Setup - Machine Operation – Filter brewer action - Service] to complete the action of removing the cover of the filter brewer;

2. Open the machine door; Draw out the water tray; Draw out waste bucket; Loosen the latch on the outlet to the adapter; Hold the sheet metal fastener and pull to the right to open the sheet metal fastener;



3. Pull out the pipe connector of the filter brewer downward; Connecting rod convex column (crank) to the filter brewer slag scraper middle notch position;



Rotate the entire filter brewer upwards until the filter brewer disengages

Lift out the top cover



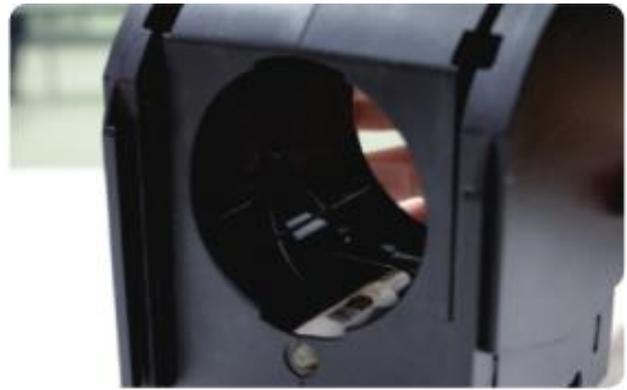
Pull out the slag scraper slider



Pull out the bottom cover of filter brewer



Exit the brew bin of the filter brewer

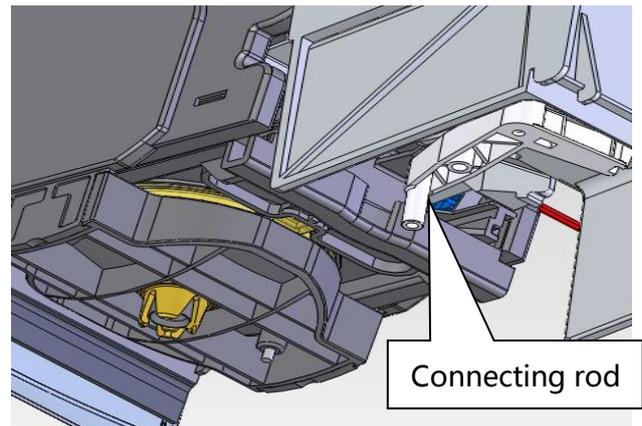
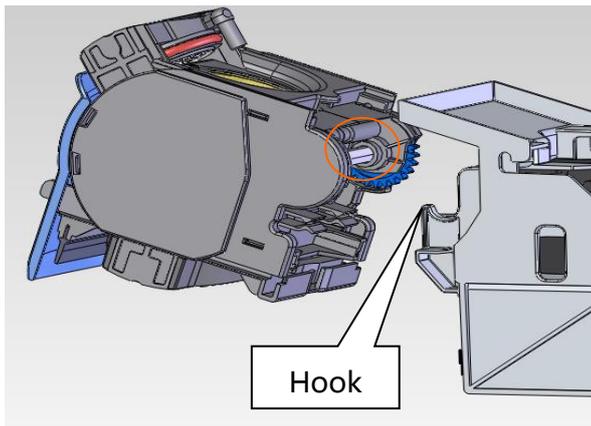


Remove the white silicone pacifier

(6) Remove pollution with brush; Wash with warm water; The scale in the nozzle can be removed by rubbing the nozzle with your finger, and the remaining scale particles can be washed clean with clean water.

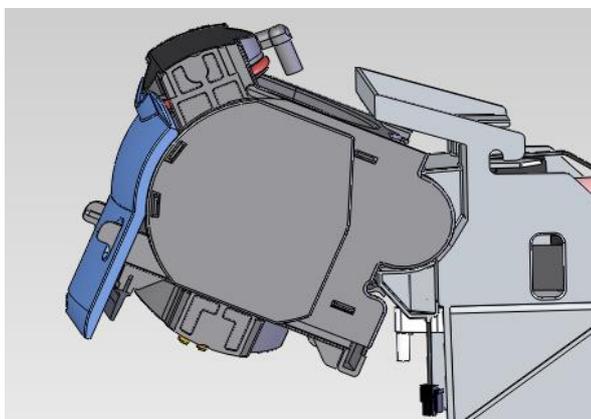
(7) According to the proportion of cleaning solution, soak the filter brewer with hot water (65 degrees) and cleaning solution for 15 minutes, then take it out and wash it with clean water; Clean the cloth and put it back in the machine.

**Installation method of filter brewer:**

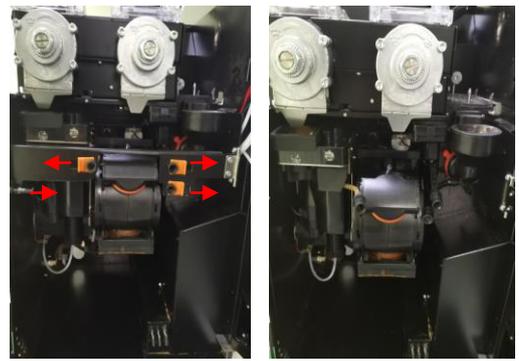
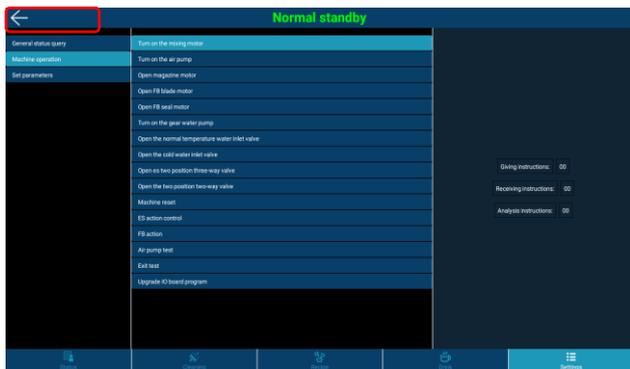


Hang the hex shaft on the hook of the driving part of the brewer  
middle front position

Please confirm whether the column is in the



Press down on the tea infuser , Click [Settings - Machine Operation – Filter brewer Action - Initialization]

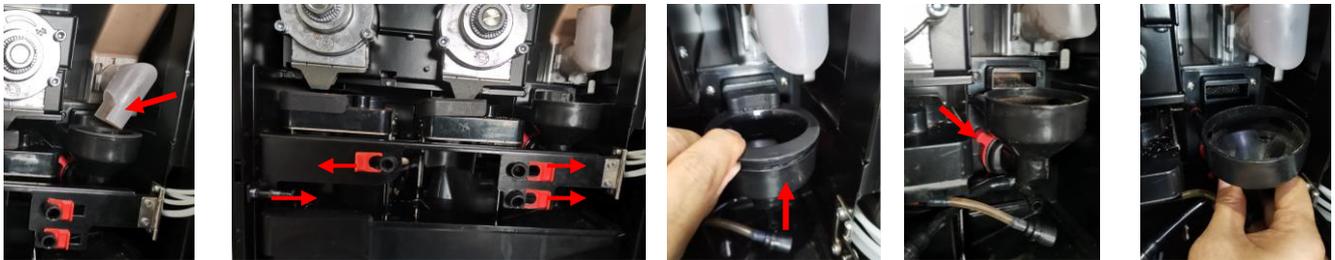


After the tea brewer is finished, click the return button on the upper left corner of the screen to complete the installation of the brewer and close the machine door

Put back the waste slag bucket, water tray; Pull out the sheet metal fastener, and install the sheet metal fastener; Install the fixing buckle of the outlet pair adapter;

### 10.5.2.3 Disassembling and cleaning the mixer

Disassembly method of mixer:



Open the machine door, the nozzle clockwise rotation upward; Loosen the latch on the outlet to the adapter; Hold the sheet metal fastener and pull to the right to open the sheet metal fastener; Lift out the mixer cover; Turn the fixing ring clockwise with your finger, unlock the latch, hold the mixer and pull out;



Pull out steam cap; Pull out the mixed impeller with fingers; Take out the V-ring seal; Rotate the gland clockwise and pull out; Wipe the mixer holder with a towel or wipes containing 75% alcohol;



Clean mixer body, gland, V, O seal ring, mixing impeller, mixer steam inlet upper and lower cover; V, O ring regularly check whether damage, If damaged, replace it in time.

### Installation method of mixer:



The upper and lower cover of the steam inlet is dried into the foam and closed (there is a guide leng is the lower cover of the steam, the upper and lower cover arrow is facing inside), the steam cover is loaded into the mixer fixed seat; O type sealing snare into the gland after the gland inserted into the motor shaft counterclockwise rotation fixed gland; Install the V-ring back and press it to the bottom; The stirring motor shaft flat port to the top, stirring impeller flat port is up, stirring impeller pressure back to the motor shaft.



Push the body of the mixer to the bottom; Finger counterclockwise rotation fixed circle, until the rotation is not moving; The mixer cover is inserted into the steam cover and flattened; Pull out the sheet metal fastener, and install the sheet metal fastener; Install the fixing buckle of the outlet pair adapter; The nozzle is in position, and the mixer is installed and rinsed.

### 10.5.2.4 Clean milk cans

**Attention:**  
Milk sediment and bacteria can contaminate milk cans. Clean milk can and top cover before each refill.  
Please wear gloves when cleaning.



Open the refrigerator; Remove the milk jug from the refrigerator; Transfer remaining milk to other containers as needed; Wash the jug with water and detergent; Wipe the jug with a clean cloth; Return the milk can to the cooling unit; Close the refrigerator door

### Important:

If the coffee machine is not maintained and cleaned in accordance with regulations, the exported milk drinks can be harmful to health from a food hygiene point of view.

Note and follow the following:

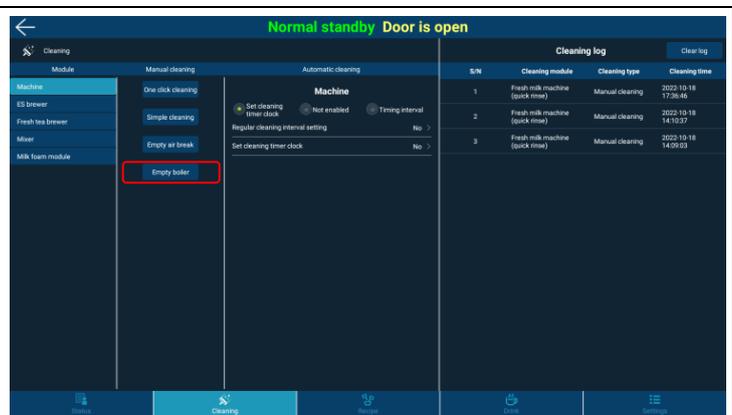
Please wear protective gloves during cleaning. Wash hands thoroughly before and after cleaning; The coffee machine should be cleaned every day after drinks are made.

Clean milk cans before each refill and after making drinks; It is forbidden to add the cleaning agent in the milk tank; Store detergent separately from coffee, milk and finished beverage powder; After cleaning, do not touch the parts that are in direct contact with the drink; Pay attention to and follow the dosage of detergent and safety tips; Follow the instructions for daily and weekly cleaning.

## 10.6 Maintenance Guidelines

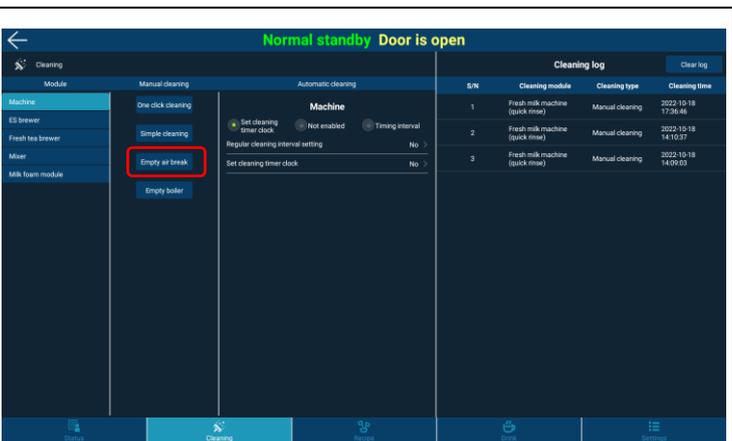
### 10.6.1 Empty boiler

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 Boiler】**. After waiting five minutes, close the machine door and unplug the machine.



### 10.6.2 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.

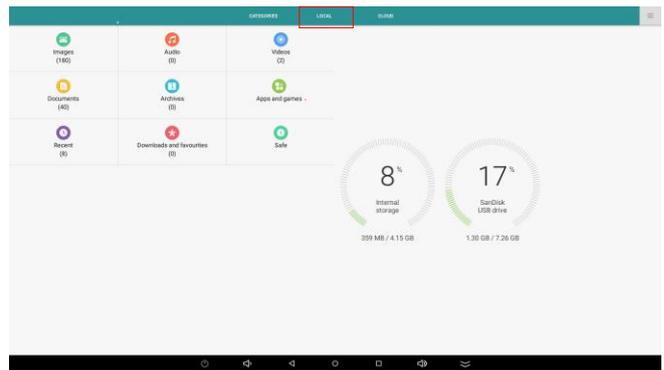
名称	修改日期	类型	大小
Jetinno	2018/1/6 14:01	文件夹	
ESFB7C-PI_2017_12_06_17_59.product	2017/12/6 17:59	PRODUCT 文件	3 KB
ESFB7C-PI_2017_12_06_17_59.recipe	2017/12/6 17:59	RECIPE 文件	7 KB
技诺咖啡V2.1.1.apk	2018/1/4 14:34	APK 文件	10,423 KB

- 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

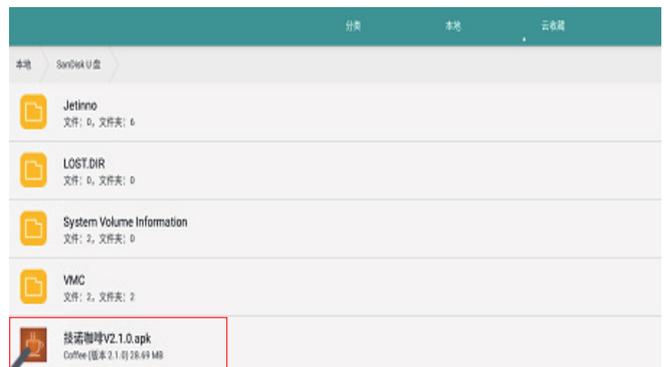
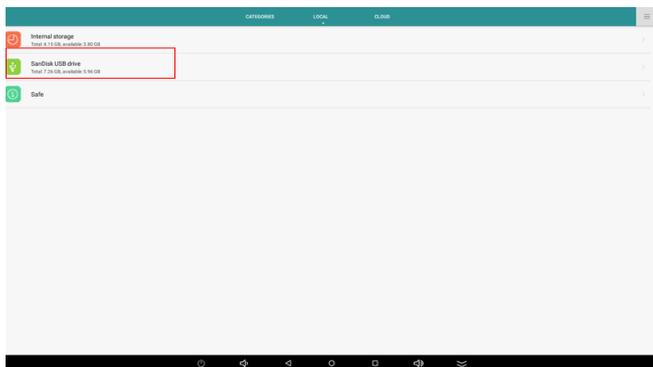
Copy the Jetinno folder: click "File Management" in the machine desktop. After that tap on the USB stick you inserted and copy the "Jetinno" folder (long press the folder and then click the copy button in the upper right corner. )



click 【Files】

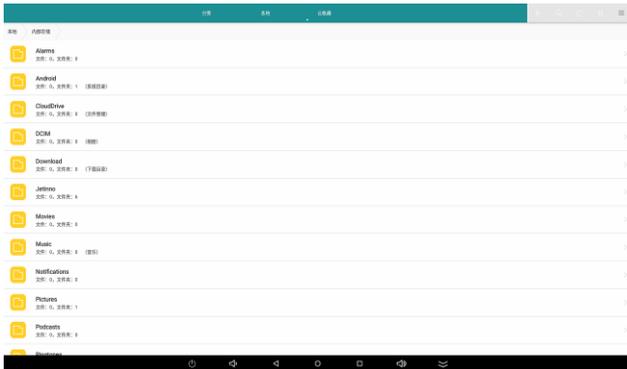


click "local"



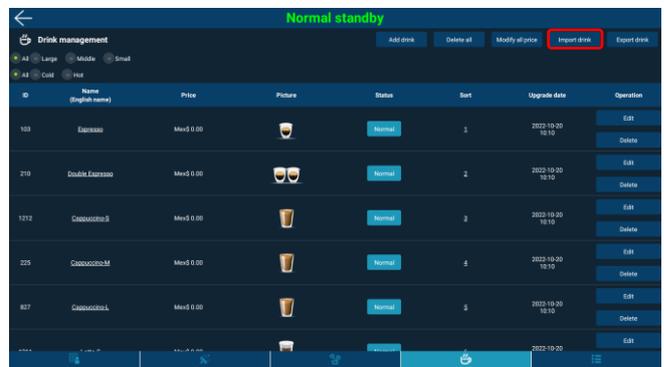
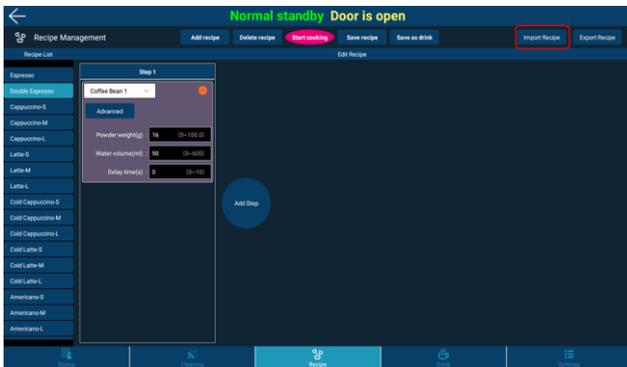
Click on the USB stick you inserted (Usbstorage). Long press the "Jetinno" folder and tap the copy button on the top right corner.

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

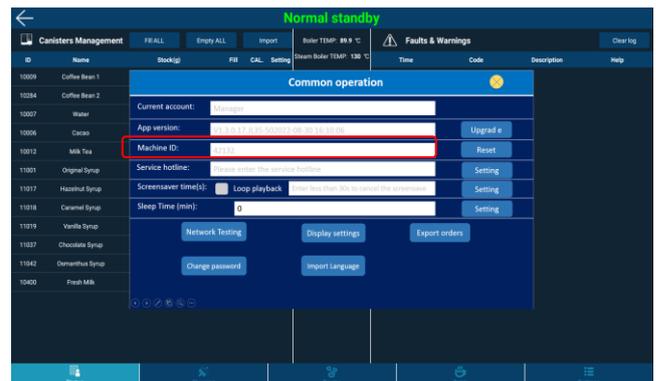
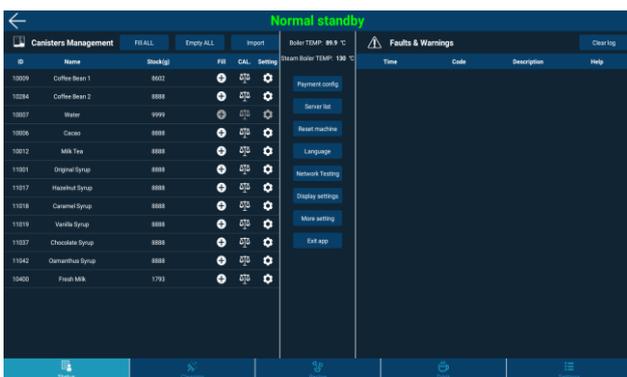


Install APP software: Find the APP installation package in the U disk and click to install it (the software will be installed automatically after clicking. )

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 "Import drinks", select the file with ".product" in the pop-up dialog, and then click Finish to import the products.



Enter the corresponding machine number and modify the capacity of each cabinet to use.

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## 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 cleaner.
- 



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.
-

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### 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).

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### 12.2.2 Coffee



#### 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

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### 12.2.3 Milk

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#### Danger

Improper use of milk can be harmful to your health.

Pay attention to the following:

- It is not allowed to use raw milk.
- Use only milk that has been pasteurized or heated.
- Use only homogenized milk.
- Used milk can be stored at 3-5 degrees.
- Wear protective gloves when handling milk.
- Use milk directly from the original package.
- Do not add milk to the original bag. Clean the milk tank thoroughly before filling.
- Check if the package is damaged before opening it.
- Do not refill the milk more than once a day.
- Close the outer cover of the milk tank and the fridge door (internal/external) immediately after filling.
- Milk should be stored dry and cool (at max. 7 degrees Celsius).

### 12.2.4 Powders

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#### Danger

Improper use of beverage powders may cause damage to your health.

Pay attention to the following:

- Check if the package is damaged before opening.
  - Finished powders should be stored in dry, cool areas.
  - Finished powders should be stored separated from the cleaner.
  - Use the earliest purchased powders first.
  - Please use it within the quality guaranteed period.
  - Packages which are opened, should be sealed to keep the product fresh and prevent contamination.
-

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## 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
<b>Coffee outlet flow is too slow</b>	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
<b>Heavy pollution on drip tray</b>	Sugar (on door) tunnel is not replaced	Mount back
	Nozzle outlet is not right mounted after cleaning	Check and replace
<b>Too fast ES coffee flow</b>	Ground coffee is too course	Adjust the grinder
	Dosage is much less than expected	Calibrate or check the recipe settings
<b>Heavy pollution on mixer</b>	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.
<b>Product is disabled on interface</b>	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
<b>Instant beverage tasteless</b>	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
<b>Coffee beverage tasteless</b>	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
<b>Less ES coffee volume</b>	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
<b>Boiler refill fail</b>	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.
<b>The machine can't show two-dimensional code.</b>	Bad Internet signal	Be sure if the machine is online, enhance the signal
	4G card out of service	Contact after-Sales service of Jetinno

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# 15 Certification

Certification Passed: CB、CE、CQC

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.