Manual

MANUAL

mini kafe ud

⚠ Be sure to read the manual before operating the machine

⚠ This is a machine indoor, please don't use it outdoor

⚠ A water tank interface is designed so that a bucket can be used

Features

This coffee vending machine can meet diffferent demands of the user

The model boasts an attractive and simple to use design. Beneath the sleek finish you will find reliable proven technology.Easy to operate, maintain and extremely reliable.

A super choice for the smaller company or location requiring a highly cost effective drinks solution.Featuring super good looks and a simple to use push button selection system,the model can be installed in just about any location.

At the press of a button you have the drink of your choice: coffee, coffee creamer, espresso, cappuccino, chocolate, coffee latte, Moccachino and hot water.

mini kafe ud

* LED backlight for clear menu selection ;

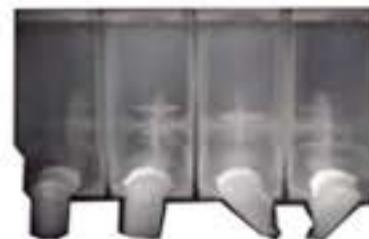* For use in combination with bottled water on the top ;

* Easy to program Fast and simple operation ;

* Mode switch Full inspection facility & cleaning ;

* Pump adapter for locations where mains water supply is not available ;

* 4 instant ingredient canisters, each 3 litres ;

* Unique mixing unit ensures excellent ingredient flow ;

* Removable fan housing；

Specification

Style	mini kafe ud
Measurement	330*440*700 mm (w*d*h)
Weight	35 kgs
Power consumption	220V/110V, 1600W for heater
Water tank capacity	8 liter
Capacity for the heater	1.6 liter
Water supply	Water bottle on top or from base cabinet
Powder	Instant coffee, sugar, milk & chocolate
Machine cabinet (Material)	Cold rolled steel plate, Stainless steel is optional

Contents

BEFORE USING

USE METHOD
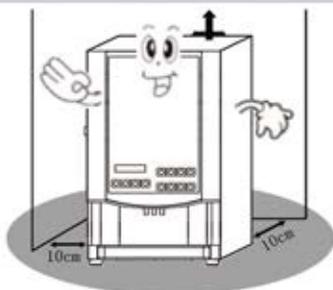
OTHERS

Preparation for pre-using

1 Clean.
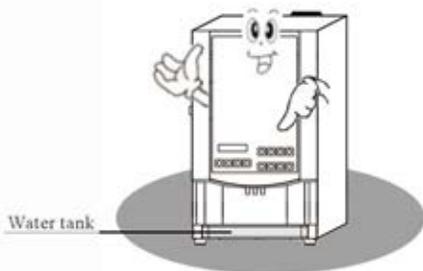- Clean the material basket inside and outside.
- See p22 for detail.
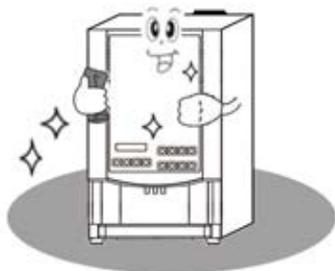
2 When installed, please place the machine 10 cm away from window, and at a flat ground.
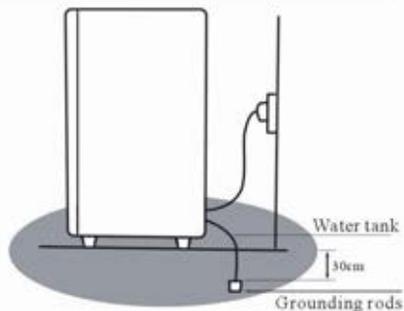- A out-of-flatness ground is one of the cause of noise and loss of working time.

10cm   10cm

3 Please place the water tank in position

4 For security, please use the special grounding socket.
- If using absence-of-ground socket, please connect one end of grounded to the grounding screw at the bottom of the machine, the other link the copperplate or ground bar, and is buried more than 30cm from ground.
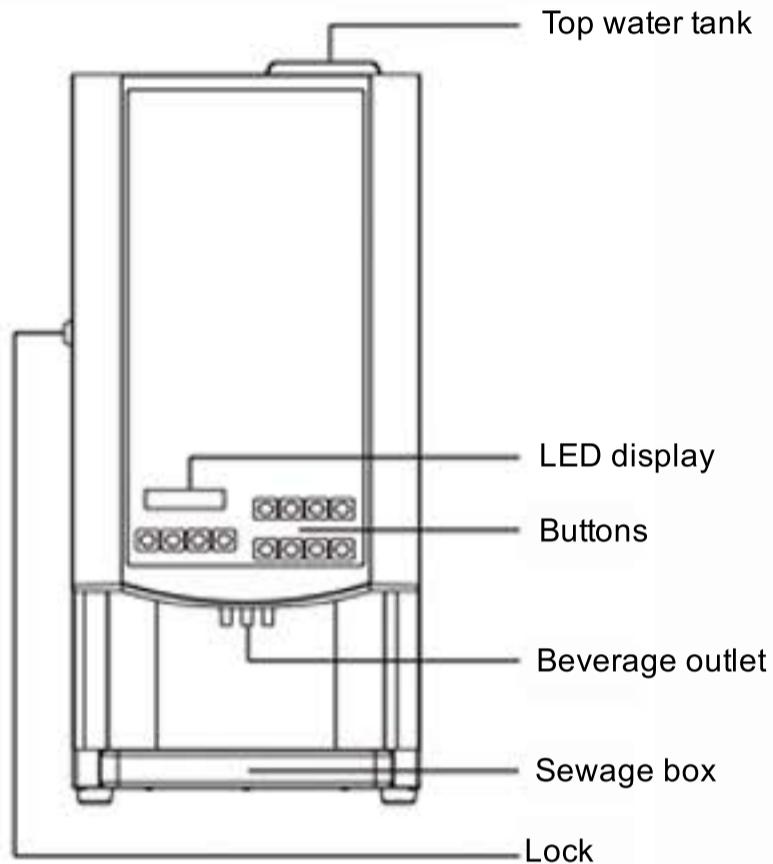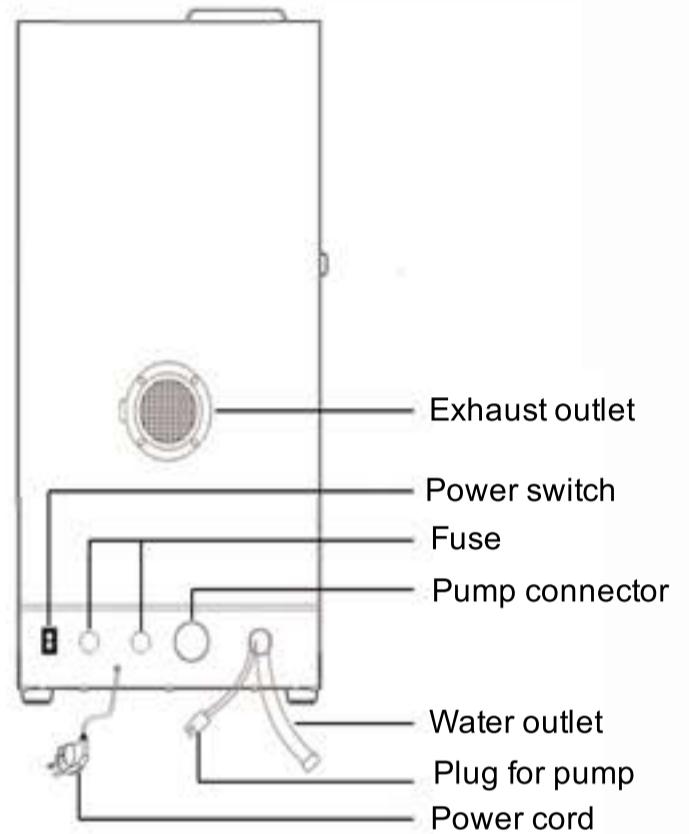- Be sure not to link to the liquefied gas pipeline, it is very dangerous.

Water tank

Water tank

30cm

Grounding rods

Accessories

Keys(2 pcs)	Manual book	Sewage box	Water tank cover	Canister(pcs)

Name of machine elements

Front

- Top water tank
- LED display
- Buttons
- Beverage outlet
- Sewage box
- Lock

Back

- Exhaust outlet
- Power switch
- Fuse
- Pump connector
- Water outlet
- Plug for pump
- Power cord

Chassis (front)

- Canisters
- Mixers
- Hot water outlet
- Beverage outlet

Inside (door)

- Mode switch
- Full inspection
- Cleaninng
- (undetermined)
- Electric devices box
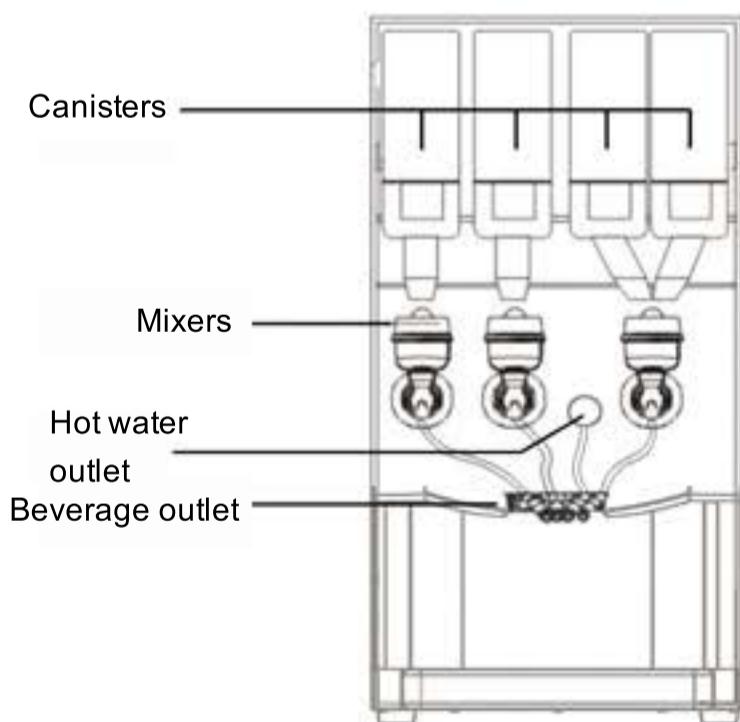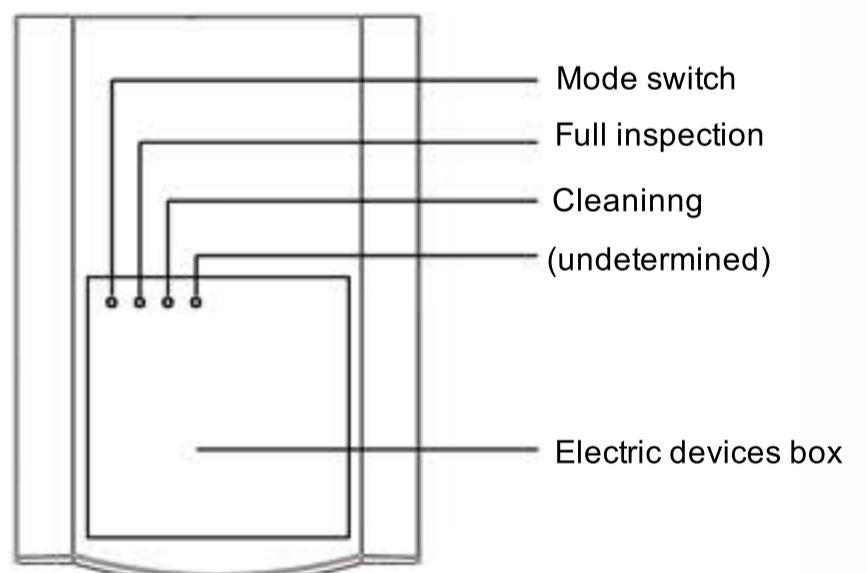
Name of machine elements

Inside (back)

Water tank

Magnet valve for hot water

Adding material motor

Mixing motor

Transformer

Magnet valve for water inlet
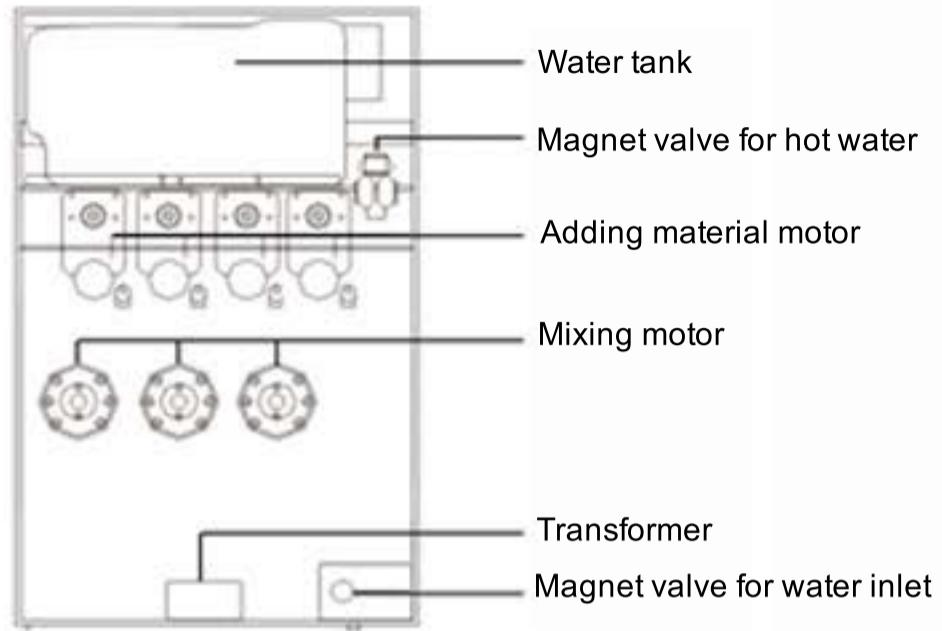
How to add material

1.Rotate the "T" covering clockwise 90°

2.Uplift lightly the front ending of the material basket off

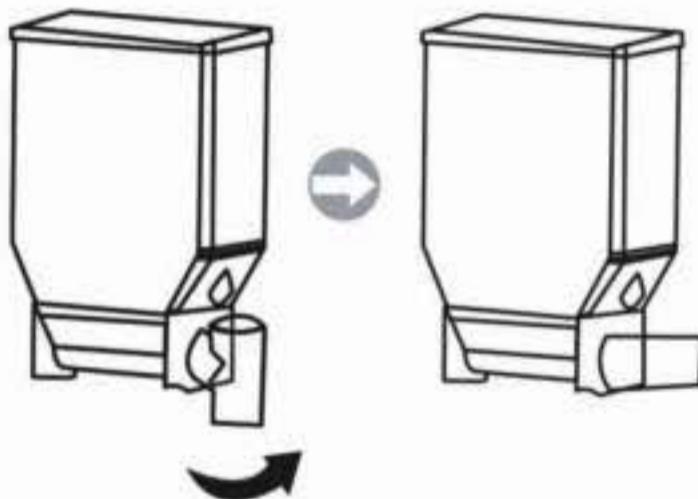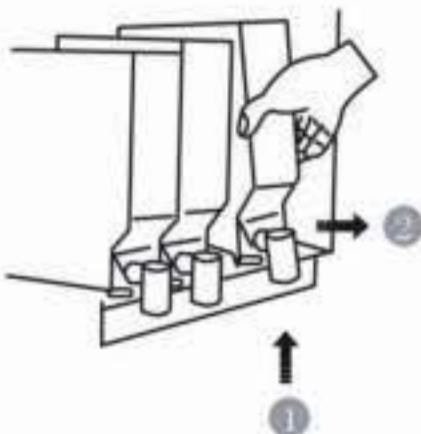|	Available	Unavailable
Raw material	Instant coffee Milk Chocolate Orange juice Lemon tea	Liquid cream Viscous or gelatineous Substance

Operation panel

Mode switch

Full inspection

Cleaning

LED display

Drink buttons

Drink buttons

Sugar selections
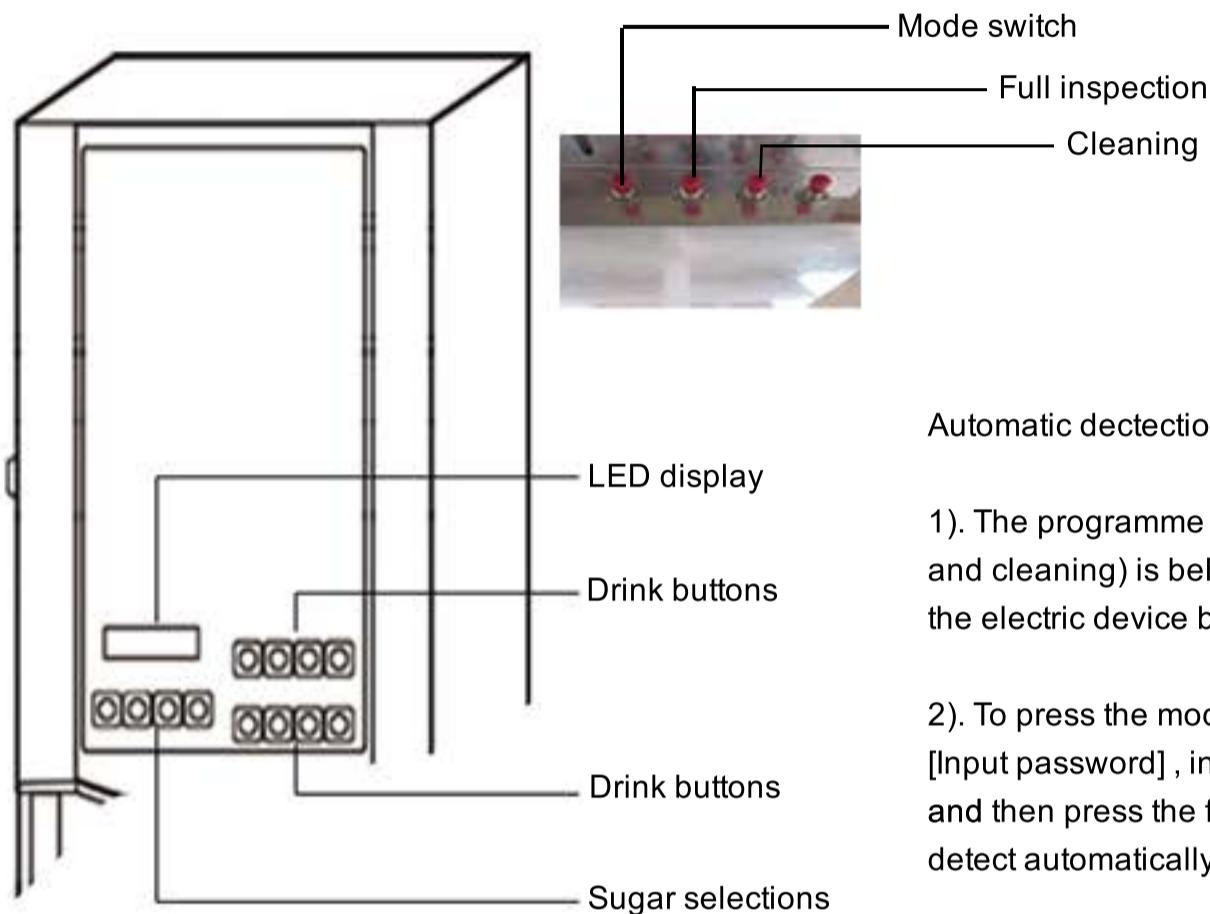
Automatic dectection function:

1). The programme buttons (mode switch, full inspection and cleaning) is behind the machine's door, on the top of the electric device box;

2). To press the mode switch, LED display shows [Input password] , input the password111111 (see page 8) and then press the full inspection, the machine start to detect automatically.

The detecting sequence is as follows:

No.1 adding material motor, No.2 adding material motor,NO.3 adding material motor, NO.1 blender motor,No.2 blender motor, No.3 blender motor, No.1 magnet valve for hot water ,No.2 magnet valve for hot water , No.3 magnet valve for hot water, No.4 magnet valve for hot water, No.4 magnet valve for cold water.

Please carefully observe the working situation of the parts mentioned above and decide whether they work normally or not.

Caution:
1.when detecting the whole machine,please detect the operation function before adding the raw material, you can also detach the canisters to detect.
2.hold water at the beverage outlet with an utensil .

how to install and use the machine

It has been adjusted to standard state when being left factory,and it can be made some other adjustion as you like.

How to install and how to select beverage.

1.First,water the tank

When watering,please don't spilt water outside the product(surface)
please water the tank about 3/4 when the bucket is not used.

2.Please use the special plug and socket(220V)

Please use the grounding socket(the plugs of the product can be earthed)

3. To detect the machine automatically before using(see Page 6), to confirm whether the function below is normal or not.

Wash the belender and material tube once automatically before using(see page 6).
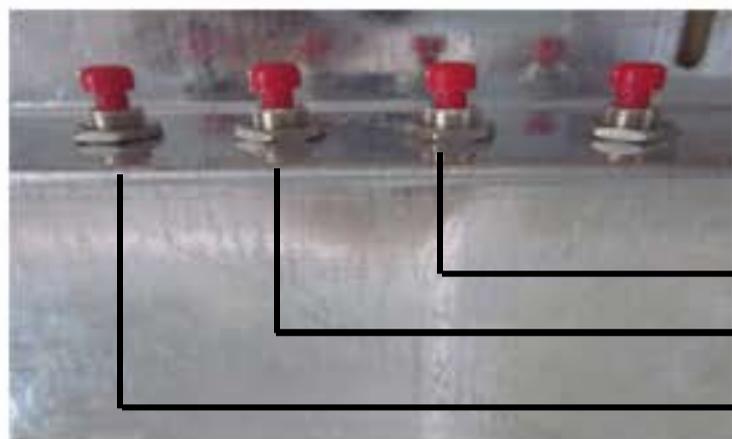install canisters,add the material .

Turn the switch for mode to "off" state,and use it.

Caution: Turn the switch for mode to "off" state before using electricity.

How to program

1. Turn the switch on mode function to on-state.

Cleaning

Full inspection

Mode switch

Enter (1)

Next page (2)

"+" Increase (3)

cappuccino	cafe mocha	sut milk	chocolate

şeker
sugar

espresso	americano	chocolate sütlü/milk	su water

"-" Decrease (6)

Last page (5)

Back (4)
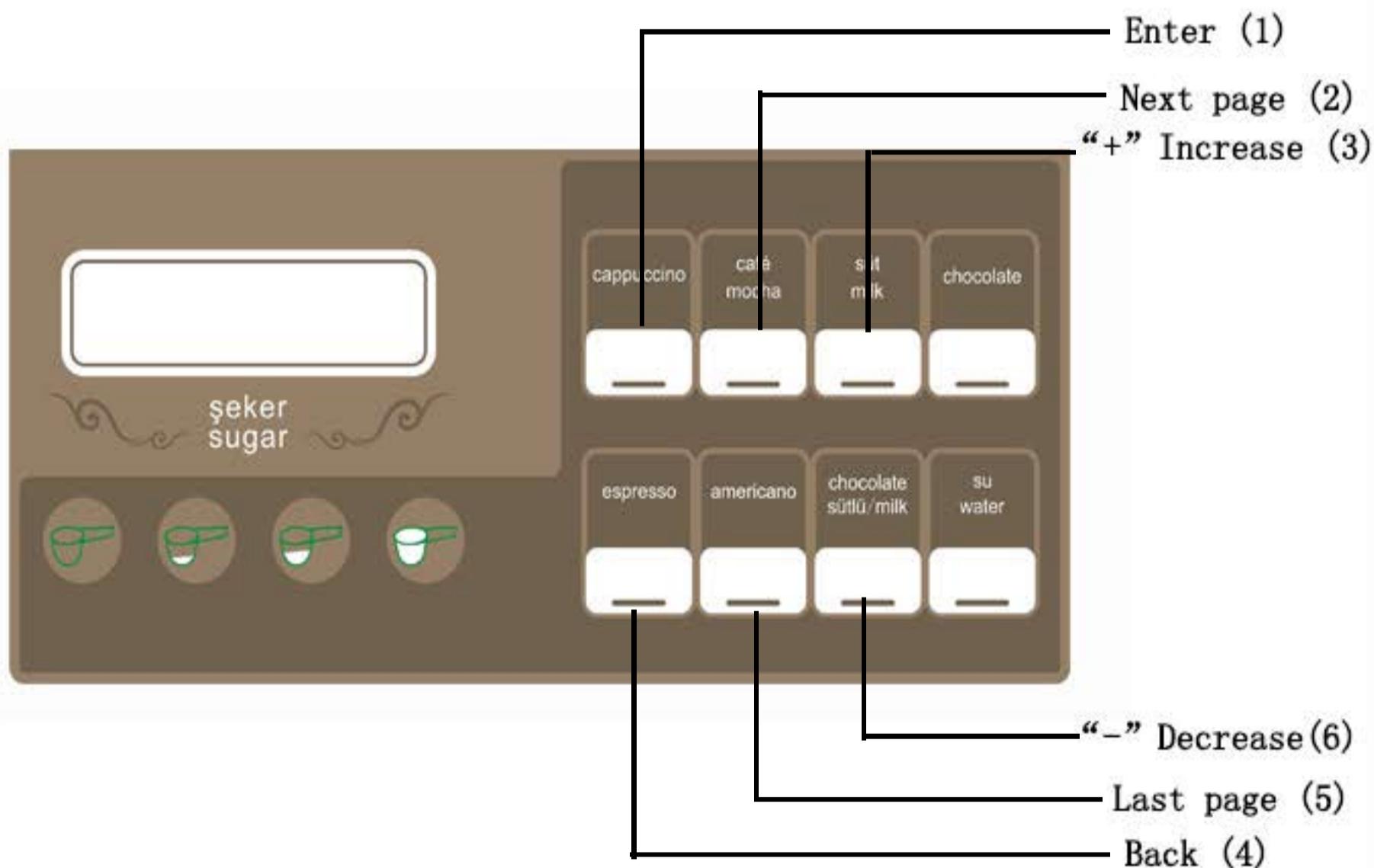
2. Input password. The defult is 111111 and then enter the program. you can also change the input password, please ref. page 9.

How to program

| Home directory	Sub-directory	How to program
Temperature Set	**Press button "Enter" to [Highest temperature set]** (Stands for- when water termperature up to the highest, heating stops.)	Press button"+" increase, or "-"decrease to set the highest temperature.
	Press button "Next page" to [Lowest temperature set] (Stands for- when water temperature down to the lowest, heating starts again.)	Press button"+" increase, or "-"decrease to set the lowest temperature.
Price Set	**After setting temperature, press button "Next page" to- [Price Set]. Then press button "Enter" to [Price set Drink-1: 0]** (Stands for- unit price of drink 1st is "0", for free). Presee button "+" or "-" to set unit price of drink 1. Press button "Next page" to set unit price of drink-2, drink-3, ..., drink 8 etc; Or. press button "Last page" to back to the last one.	
Drinks Matching	**After setting price, press button"Next page" to [Drinks Matching]. Then press button "Enter" to [Drinks Matching Drink 1]**	
	Press button "Enter" again to [Drink-1 matching water time 07.0] (Stands for- water volume). Press button"+" or "-" to set water volume of drink 1.	
	Press button "Next page" to [Drink-1 matching CN1. Delay 00.0] (Stands for- delay time for canister 1). Press button "+" or "-" to set delay time for canister 1.	**Press button "Next page" again to [Drink-1 matching CN1. Time 00.0]** (Stands for- powder volume for cansiter 1). Press button "+" or "-" to set powder volume of canister 1.
	Press button "Next page" again to set [drink-1 matching CN2. Delay]/[CN2. Time], ...[CN4. Delay]/[CN4. Time] etc; Then press button "Next page" again to set [Drink-2 matching], ... and [Drink-4 matching], the way of adjusting is the same to [Drink-1 matching]. After that, press "Next page" to [Sugar Lit 00.0], press "+" or "-" to set small volume of sugar; then "Next page" again to set [Sugar Mid 00.0].... and [Sugar Big 00.0].	
Sales Enquiry	**After finishing [Drinks matching], press button "Next page" to [Sales Enquiry]** (Stands for- to check sales amount). Press button "Enter" to [Drink-1 (cups) 39], (Stands for- Drink 1: sells 39 cups); Press button "Next page" to check total cups for Drink 2, ...&Drink 8.	
Password Modify	**After [Sales Enquiry], press button "Next page" to [Password Modify]. Input new password.**	
Restore factory	**After [Password Modify], press button "Next page" to [Restore factory]. Press "Enter" to choose [1.ok] or [5. Exit] .** (Stands for- press button "1" to restore all data as initial factory's setting; press button "5" to back to last.)	
Operation Set	Undetermined.	

How to program

3.2 After you input password, press button [Cleaning] to automatically clean every part by the machine.

Cleaning
Full inspection
Mode switch
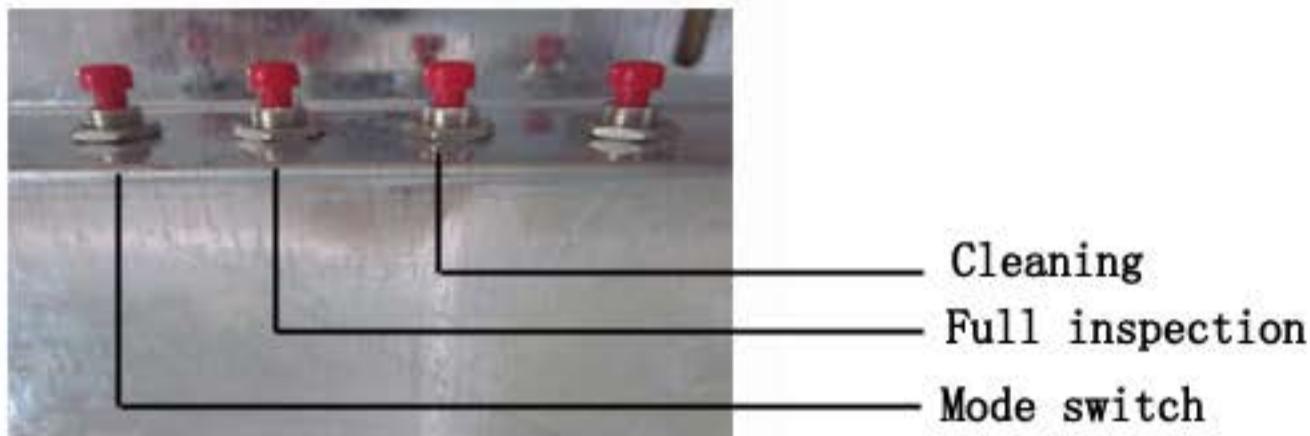
4. Before the button [Mode Switch] is on-state, you can do all the works, including Full spection, clean by itself, and how to program.
After finishing all the works, please press the button [Mode Switch] to off-state to save all the modified data.
(If you don't want to save the data, just turn off the power switch.)

5. Suggestions for the user'Reference:

1. Four instant powders:
- Canister 1 for sugar (defult)
- Canister 2 for coffee
- Canister 3 for milk
- Canister 4 for chocolate

2. Conversion table: (Time for powder/Volume for powder):
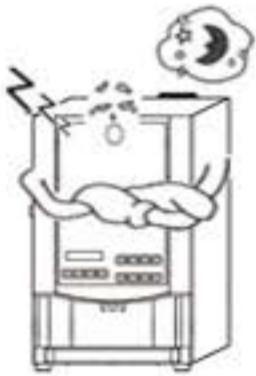
Time (s)	02.0	02.5	03.0	03.5	04.0	04.5	05.0	05.5
Volume (g)	11	13	15	18	21	23	26	27

(Notes: Different kinds of powder will make the conversion with error 2g more or less.)
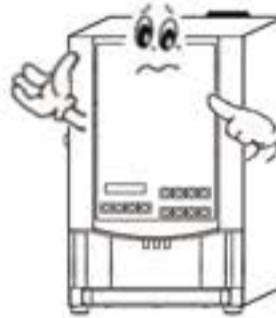
## Appearances And The Items For Confirmation

Can not be started

Is the plug inserted into the socket?
Make sure that the voltage is 220V
Verify that the power is live or not
Is the fuse broken?
Please repace the fuse.

The materials are congealed

Has the machine been not used
for a long time?
Pull the plug off and clean
Do the fans for discharging air
work?
If not, accelerately congeale the
materials if the
moisture can not be charged out.
Clean the wet air duct.

Water leakage from sewage box
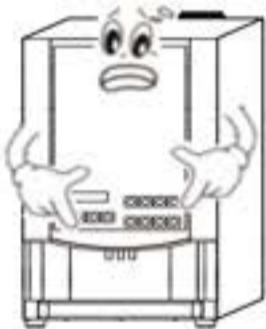
Make sure that the cup is placing
rightly while drink is dispensing.

A pleasant noise

Is the machine placed at a uneven
ground?
Do place it in a flat ground.
Are there impurities in exhaust
tube?
Clean it.
Is there a noise of boiling?
The heater(cooler) can be started
automatically.
with a steady water temperature.

Is the opening of beverage flowing
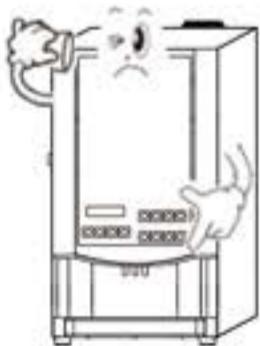
Arer the particle or Sticky raw
materials used?
-use the materials stated.
Are the materials in box congealed?
-Detach the canister and clean
Are the canisters placed their
position?
Are the blender passages for every
materials jammed?
-Clean the passages and blender.
Are the materials in canisters used up?
-add materials.

A bad smell
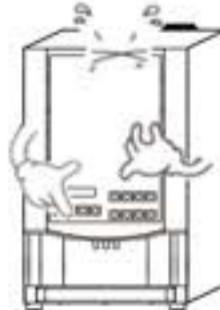
Is the water in the box placed for
a long time?
Pour the water and clean
Is the machine cleaned regularly?
Is the machine not cleaned for a
long time?
Pull the plug off,and please clean
the canister and blender after
taking materials out.
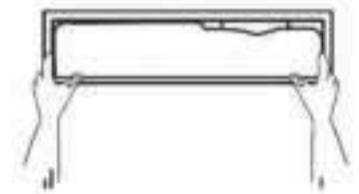
How to detach the parts

To detach the blender of the coffee materials

1 Pull the top of blender for the coffee materials off after upliting

2 Pull the bottom of the blender for the coffe materails after swirling clockwise.
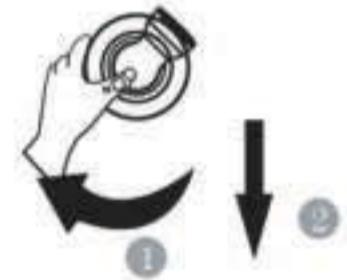
How to detach the reservior

1. After powering off, empty the water in the reservior
   Pull off the plug after pulling the bottom of the machine out
   Take care of getting scalded by hot water

2. detach the lid of the back by Phillips screwdriver.

3. pull the plug connecting to the reservior off
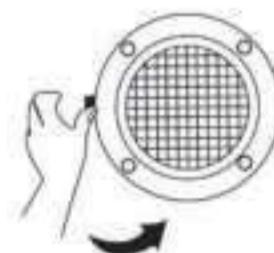
4. take the reservior out

How to detach the lid of the fan

⚠️ Caution: when detach the lid of the fan, please be sure to power off in advance, exert heavily and pull off.

※ When exhausting the wet air, the material powder will be sticked on the lid and fan, so please clean regularly

How to wash or clean

Please clean regularly because it will cause a bad smell or insanitation when the material powders sprinkl inside the machine or the water storged in the tank for a long time. Please pull the plug off before cleaning.

Don't clean with chemicals of benzene and zincum and so on.

Storage water tank
Clean the dirt inside by soft tissue paper. Please clean it more than twice per month.

Canister
Clean congealed materials by soft tissue paper after it is melted when being dipped into water.
Install it after wiping water up, and the moisture.
will make the materials congealed so that the material can't come out freely. please clean more than once per month.

Receiving water box
Being dipped into water after pouring the seeper inside away.
Rub the water up,and place it at its position.
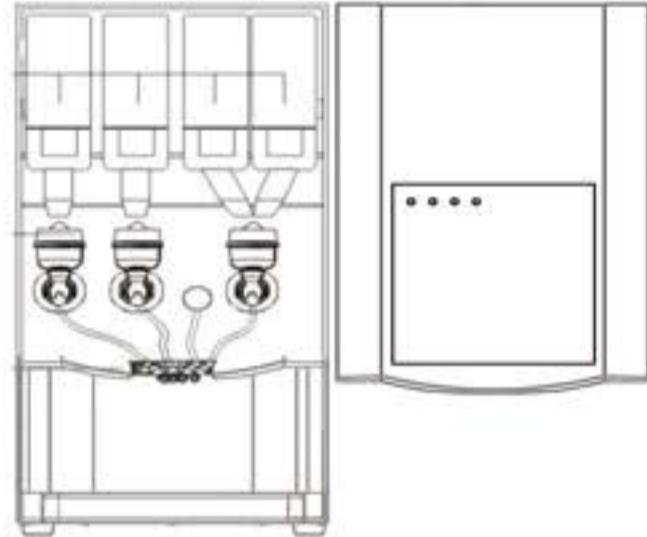
The blender of the coffee material
Clean it by soft tissue paper after being dipped into water.
Rub the water up,and place it at its position. Please clean once every day.

Cup outlet
Clean it with a wet cloth.
Please clean once every day.

The lid of the fan
Dry it in the sun after cleaning the powder or dirt,being dipped into water.

Fan
Brushing off powder or dirt, and then clean it with a wet cloth.

The scope of unpaid maintenance

From the date of purchase of the warranty period , in normal use premise a bnormal phenomenon to have a free repair.

The following circumstances is the maintenance of paid services

1、after the warranty period
2、before the warranty period
   Change of natural disasters (fires, earthquakes, floods, thunder caused by abnormal power)
   Arising from the failure
   After installation, caused by improper use of the fault.

Electrical Safety

Make sure that the power cord & plug is dry, clean, without any damage;
While the machine is using, make sure that connect the ground wire(sign "G") for safety.

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