

Bubble Tea Fructose Dispenser Cleaning/Maintenance:

ET-9EN Maintenance

Fructose syrup dispenser cleaning procedures

1. Press the "Continue" key to drive out residual fructose.
2. Use absorbent paper or a dry cloth to remove any remaining fructose.
3. Pour in 60°C warm water and use sponge to wash and wipe, and then loosen output end to remove it. Then press the "Continue" key to drain out the water. Use absorbent paper or a cloth to remove the residual water in the bottom of the reservoir.

Notes

1. Hot water must never be used for cleaning. Only use warm water (60°C).
2. Do not invert or tilt the dispenser to pour fructose out of the reservoir. Fructose or water may reach the IC board through the gap and cause a short circuit.

Fructose syrup dispenser delivery and handover procedures (these must be followed)

1. Use warm water to clean the interior of the reservoir. Use absorbent paper or a dry cloth to remove residual water.
2. Pour in fructose until reservoir is about 1/4 full. The fructose level should reach the end position of the sensor.
3. Drain out 300ml of fructose (to ensure at least 100ml of liquid is removed.)
4. Use a measuring cup to calibrate the flow rate because each brand of fructose has a different viscosity.

Fructose Machine Cleaning Video:

<https://www.youtube.com/watch?v=WR7uOlo3OnE&feature=youtu.be>

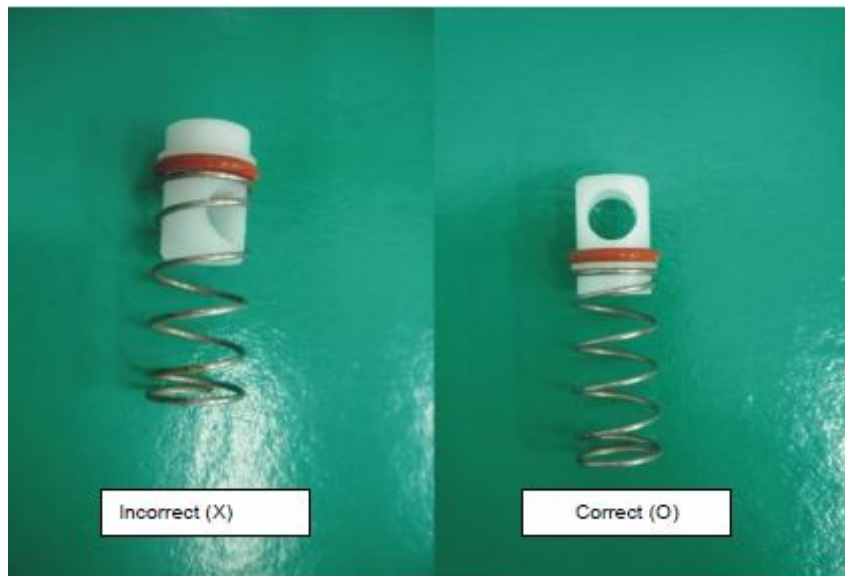
Fructose Dispenser Trouble Shooting:

Step 1. Detach the "filling nozzle" and see if the fructose can be dispensed. Listen carefully if the dispenser motor operates.



Step 2. If the fructose can be dispensed and the motor is working, the problem is most likely the plug head in the nozzle.

Step 3. Check if the "plug head" in the output end is correctly assembled as shown in the below picture.



Sometimes if the plug head assembled incorrectly, the fructose will be blocked and cannot go out through the hole in the plug head.

If the client assembled the filling nozzle correctly and we can hear that the dispenser works, it might be the problem of the spring.

Type of Fructose

What type of fructose are you using?

If it is not thick enough or is too watery, the fructose might not be dispensed properly and the viscosity settings would need to be changed.

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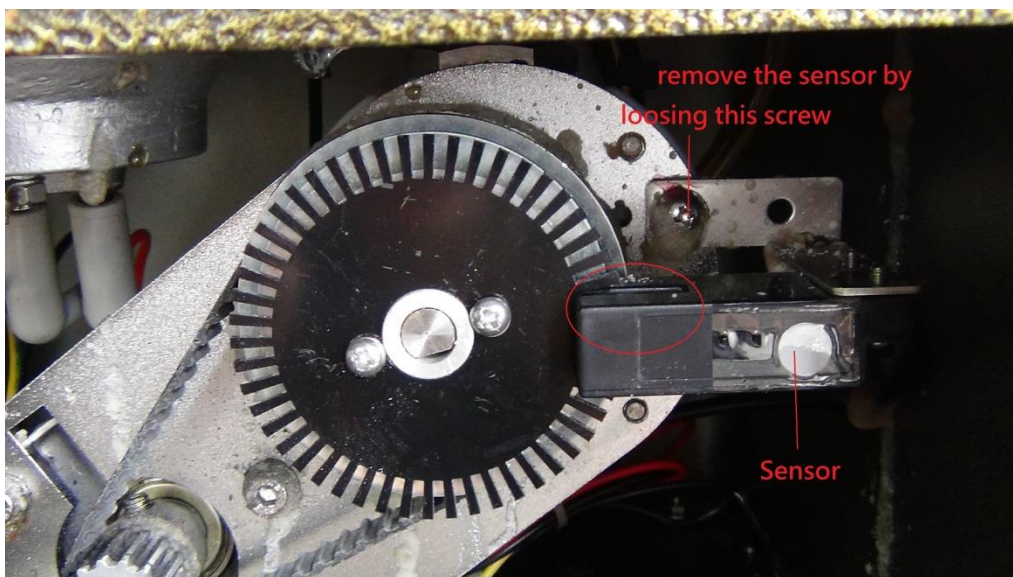
E CN Error

This error is caused by 3 possible problems:

- 1) The sensor is dirty
- 2) The sensor has malfunctioned
- 3) The motherboard is malfunctioned.

The first step is to check the sensor:

1. Turn off and unplug your machine. Then Open the back cover and the inside structure will be like attached picture.



2. Removing the sensor and then using a clean rag with little moisture to clean the gap in red circle.
3. Use a dry tissue to dry out the moisture and install it back to the original position.

If this does not work, the problem is most likely the sensor and motherboard.

These are covered by a 1 year warranty as long as they have not been damaged by human error.