

JL22 Machine Service Manual



Read the manual before operation and keep it carefully

JETINNO[®]

Guangzhou Jetinno Intelligent Equipment Co.,Ltd.

www.jetinno.com

(86) 20-32038721

(86) 400-017-9997

Add: 4F, A Building, Creator Park, No.2,Tairui Rd, Science Park, Huangpu District, GZ, GD, PRC.
510663

1	Preface.....	3
1.1	About this service manual.....	3
1.2	Important Safety Warnings.....	4
1.3	Spare parts.....	5
1.4	Handling packaging materials.....	5
1.5	Machine scrap.....	5
2	About machine.....	6
2.1	Technical specification.....	6
2.2	Key parameters.....	7
2.3	Machine view.....	7
2.4	Product page.....	8
3	Shipping and Storing.....	8
3.1	Shipping.....	8
3.2	Storing and shipping environment.....	9
4	Installation and commissioning.....	9
4.1	Placement of machine.....	10
4.2	Open machine door.....	10
4.3	Connect to water source.....	11
4.4	Power on.....	12
4.4.1	Connecting the machine power.....	12
4.5	Power off.....	12
5	First running.....	13
5.1	Filling the canister.....	13
6	Adjustment and calibration.....	13
6.1	Grinder fineness adjustment method.....	13
6.2	Grinder calibration.....	14
6.3	Instant Canister Calibration.....	15
6.4	Recipe Management and Testing.....	16
7	Set vending mode and drink price.....	16
7.1	Set vending mode.....	16
7.2	Setting Drink Prices.....	17
8	Drinks making.....	17
9	Software Upgrade.....	18
10	Cleaning.....	19
10.1	Cleaning and cleaning safety.....	19
10.2	Hygiene.....	20
10.3	Spoiled Food.....	20
10.4	Basic Cleaning.....	20
10.5	Cleaning Guidelines.....	20
10.6	Daily Cleaning.....	23
10.6.1	Cleaning Hot Water System.....	23
10.6.2	Drink Spout Cleaning.....	24
10.6.3	Drip Tray and Waste Bin Bucket Cleaning.....	25

10.6.4	Mixer Cleaning	25
10.7	Regular Maintenance	25
10.7.1	Clean the Brewer.....	25
10.8	Maintenance Guidelines.....	28
10.8.1	Empty boiler	28
10.8.2	Empty air break	29
11	APP Installation.....	29
12	Preventive Measures.....	31
12.1	Cleaner	31
12.1.1	Use	31
12.1.2	Storage	32
12.1.3	Disposal.....	32
12.2	Health Regulations	32
12.2.1	Water	32
12.2.2	Coffee	33
12.2.3	Instant powder	33
13	Safety and warranty	34
14	Frequently asked questions	35
15	Certification	36

1 Preface

Thank you for purchasing JL22 series products! Before using the machine, read the instruction manual of this coffee machine carefully to ensure the normal operation of the machine.

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

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

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

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

1.1 About this service manual

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

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

Below is a description of the risk levels

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

Caution!

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



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

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

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

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

1.2 Important Safety Warnings

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

1.3 Spare parts

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

1.4 Handling packaging materials

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

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

1.5 Machine scrap

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



2 About machine

2.1 Technical specification

item	specification
model	JL22
size	400 (W) *667 (H)*550D)mm
weight	42kg
rated voltage/frequency	Domestic (220V/50Hz/foreign (110V/60Hz) to determine the local power grid
rated power	3000W
rated current	16A
power supply wire length	>1.5m
Operation temperature/humidity	5°C-35°C/10%RH-90%RH
rated pressure	0.6MPa
communication port	USB;WIFI;4G
displaying screen	10.1displaying screen and touch screen
canister volume	3个/1.5L canister quantity can be adjust
coffee bean volume	1.5Kg
water waste bin volume	1.5L
coffee cake waste bin volume	50 cakes
boiler volume/ power	700CC\2700W
water outlet height	80mm-115mm
cup detection function	no
coffee bean detection function	yes
IP waterproof IP	IPX1

2.2 Key parameters

- 1) instant powder making time : 30~40s 220ml;
- 2) Espresso≤45s 30ml) (brewing time 35s) the setting affect flavor and making time;
- 3) hot water outlet speed: 10ml/s;
- 4) machine starting time : <2 min;
- 5) payment method : WeChat/Alipay/banknote device/coin device/other MDB device;
- 6) Gcommunication interface : WIFI,4G(optional);
- 7) operation system : Android;

2.3 Machine view

Frontal view



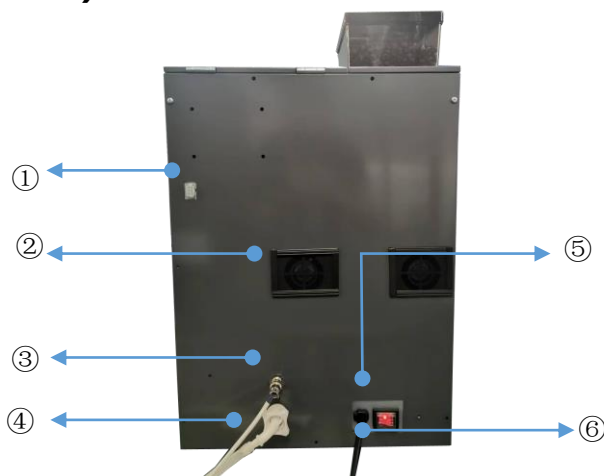
①coffee bean container、②lock、③beverage outlet、④touch screen and displaying screen、⑤water drip tray

Inside view



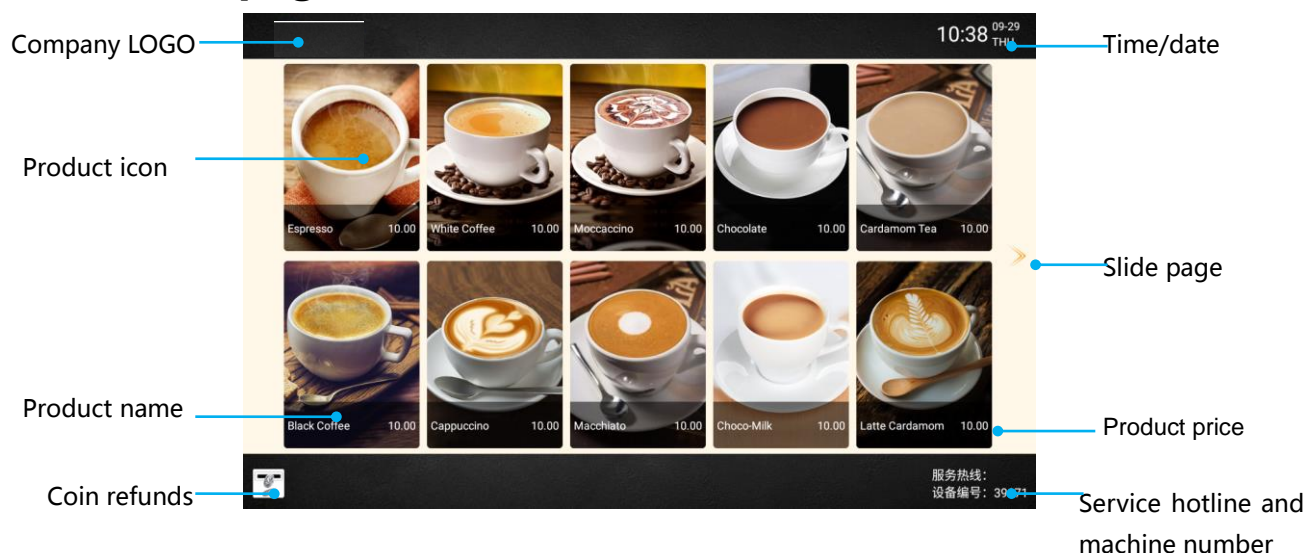
①grinder、②brewer、③coffee cake waste bin、④canister、⑤mixer、⑥water drip tray cover

Coffee machine(back)



①payment interface ②dust cover ③submersible pump power supply ④water intake ⑤power switch ⑥power cable

2.4 Product page



3 Shipping and Storing

3.1 Shipping

This machine is packed in a cardboard box + plastic bag to prevent damage, moisture and dust.

Attention:

To avoid damage:

- Transport the machine in a vertical position.
- Double stacking is allowed if the outer box is intact.
- Do not place objects larger than 5 kg on top of the machine.
- Avoid tilting and dropping the machine during transportation.

3.2 Storing and shipping environment

Attention:

Danger of high temperature damage!

To prevent damage to the machine, please note that

- Can only be used under +5°C to +35°C, low temperature icing can seriously damage the machine
- Ambient humidity range 10%RH - 90%RH
- Store the machine in a dust-free and dry environment at a temperature of -10°C - 50°C

4 Installation and commissioning

Attention:

- Only professionally trained personnel should install the machine!
- Confirm whether the machine is damaged before installation, some damage cases are rather hidden!
- If damage is found, contact the transport company to claim and notify our company for after-sales service!
- Prepare the transportation tools before installing the machine!

Note:

- Before the installation to confirm the machine water connection, support external barrels and direct drinking water way!
- Support standard barrel water! If the machine is connected to a direct water source, confirm that the water pressure should be between 0.5Bar-6Bar. Inside the machine, there is a small water tank is used to remove the air in the water, so as not to affect the accuracy of the boiler temperature control.

Observe the following steps for initial use.

- Place machines at the place of operation, unpack the machine and open the door with the key.
- Inspection of the machine interior.
- Removal of the paper from the powder outlet of the grinder and from the canister.
- Placing the antenna.
- Placing the water bucket or connecting the machine to a direct water source.
- Filling the canisters.
- Connect the machine to power supply.
- Making the necessary settings according to the customer's needs.

Note:

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

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 tilt angle can not be more than 2 degrees.

Pay attention to the neatness of the installation environment and classify the packing materials!

4.1 Placement of machine

Use a forklift or flatbed to transport the machine to the designated location; unpack the coffee machine and place it on a flat counter top.

Important:

Risk of malfunction!

Refer to the following recommendations when choosing a location. 5:

1. The machine is placed and operated in a dry, well-ventilated room.
2. Place it on a flat table.
3. Make sure there is enough space around the machine for repair, maintenance and cleaning.
4. The back of the machine can not be less than 50 cm from the wall, make sure the direct drinking water pipe is not bent.

4.2 Open machine door



Open machine with keys and check the inside of the machine for any damage. Take out the machine foot and install them on the bottom of the machine.

Note:

Only professionals can open the device!

Jetinno is not responsible for any intentional damage or damage caused by ignoring these safety instructions and notes.

4.3 Connect to water source



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



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

Important :

The quality of the water source affects human health!

The water source should meet the GB5479 sanitary standards for drinking water.

- Pay attention to the sanitary condition of water pipes.
- Clean the relevant parts.
- The water source connected to the machine should be easy to operate.
- Direct drinking water to tighten the joint to avoid leakage.

Note:

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

The hardness of the water must not exceed 8°DH, if yes then it is recommended to add a water filter.

4.4 Power on

warning:

Wrong voltage is a risk of damage to the machine!

Different countries have different voltages!

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

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

warning

Voltage variations are a risk of damage to the machine!

Do not connect the machine to a network that may be subject to voltage variations

- ✓ The electrical outlet must be grounded.
- ✓ The power switch is placed at a convenient power-off place to facilitate timely power-off when abnormal.

4.4.1 Connecting the machine power



Plug the male end of the coffee maker's power cord into a power outlet;

Press the power switch on the back of the machine;

It takes about 2 minutes for the machine to start.

4.5 Power off

When the machine need to be turned off for a long time or need to be moved, the water tank and boiler need to be emptied before the machine can be turned off. Otherwise there will be water overflow inside causing damage to the machine;

Machine has fully automatic cleaning, emptying boiler, emptying water tank program, please refer to chapter 9.6, 9.7.

Caution!

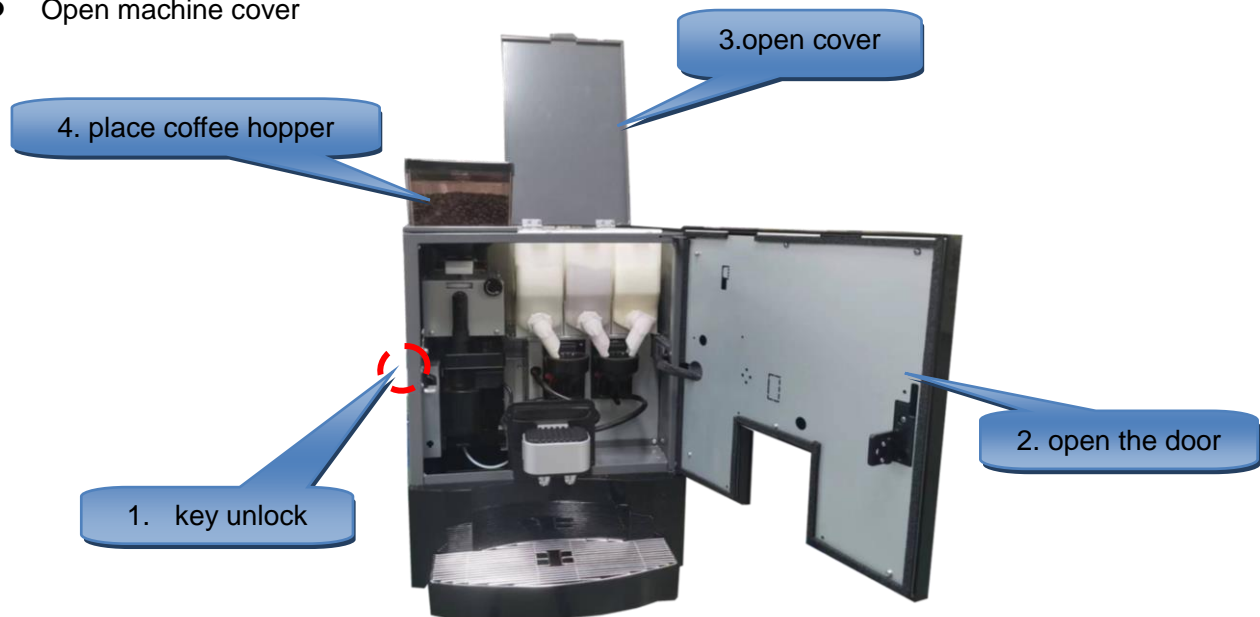
Risk of scalding.

When pulling pipes or joints, watch out for hot water spurting out to scald your body!

5 First running

5.1 Filling the canister

- Open machine door with keys
- Open machine cover



- Wear a mask and disposable edible gloves.
- Open the top cover of the material box and add the powder corresponding to the material box.

Note:

When the machine is filled for the first time or after cleaning, it needs to be tested several times to ensure that the canister outlet is filled.

The machine can only run properly if the powder is replenished in time.

6 Adjustment and calibration

6.1 Grinder fineness adjustment method



To adjust the coarseness of the grind according to the silkscreen diagram.

Before filling beans, firstly screw the knob clockwise to the position of the disc fit (normal torque cannot be screwed), Second rotate the knob counterclockwise for 16 turns, as a benchmark coarseness position (general espresso coarseness), final in the calibration process according to the fineness of the powder and then fine-tuning (clockwise direction is to adjust finer, counterclockwise is to adjust thicker)

6.2 Grinder calibration

The calibration software is for the physical characteristics of the instant canister powder, 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.

Important:

No calibration will result in abnormal machine output!

Make sure that the canister outlet is filled before calibration, which can be achieved by the "Start Test" function, as an insufficient outlet will lead to inaccurate calibration.

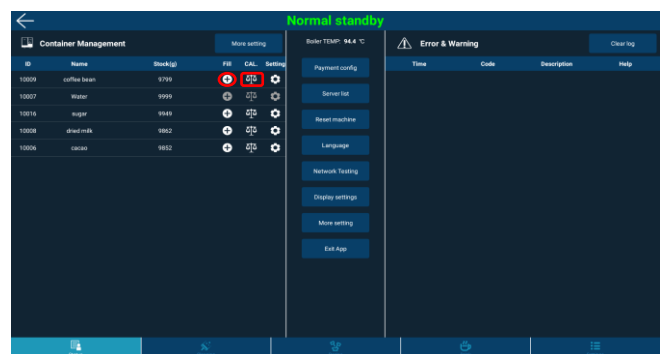
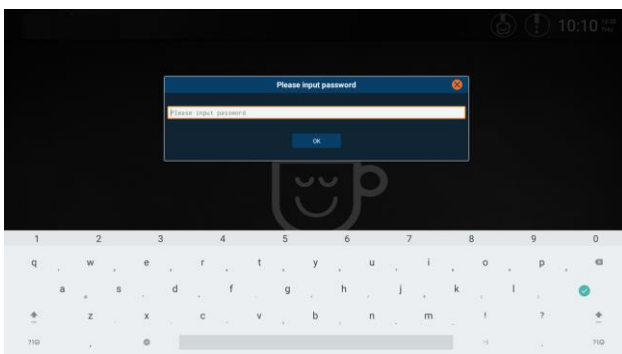
Note:



Because each part or powder has different physical characteristics, so every 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 adjustment is finished, you need to calibrate the amount of coffee powder.

Press and hold the top left corner of the screen, enter the password in the pop-up dialog box, administrator password: jn9527 or maintenance password: 9527.

Enter the machine background "coffee machine" interface.



- In the "Status"-“Canisters Management”-“Fill”, select “coffee bean”, click , in the pop-up dialog box “Filling” enter the weight of the coffee beans poured into the coffee bean hopper, click “save”.
- Find the coffee bean column in the “Status”-“Canisters Management”-“CAL.”, click on the calibration icon ; in the pop-up dialog box "Output time" (range is 1-10 seconds, usually enter 2-3 seconds), click "Start testing". Twice, discard the ground coffee powder!
- Open the door of the machine, take an empty cup and put it on the electronic scale to clear it, then place it on the grinder outlet and click "Start testing" again.
- Weigh the coffee powder, enter the number of grams in the touch screen under "Discharge" and "Save".
- Put the empty cup on the electronic scale, then clear to zero and put it on the grinder outlet, then do the "Start testing" again, weigh the powder dropped, compare the weight value with the value at the "Discharge", if the deviation is within ± 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.

6.3 Instant Canister Calibration

Canisters calibration is a program of measuring the dispensing speed of instant canisters with specific powder. Before calibration, you need to prepare an electronic scale and cups and the calibration method is same as grinder calibration above.

Important :

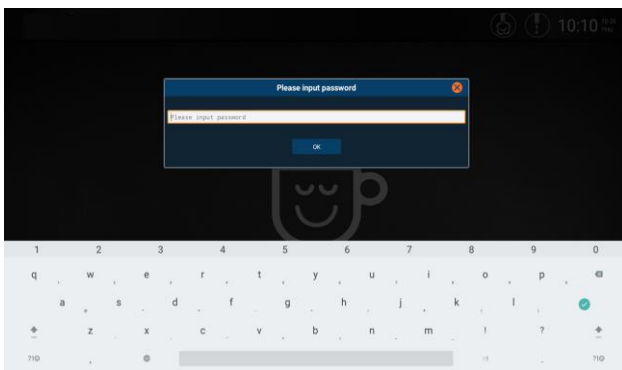
Lack of Calibration will cause a dispensing malfunction!



Before calibration, click [start test] to fill the canister outlet, a non-full outlet will lead to inaccurate calibration.

Note :

Because every part or powder has different physical characteristics, so every time after replacing canisters, motors or powder, you need to do calibration. Before calibration, make sure at least 1/3 of the canister is full of powder

Use the key to open machine door. Long press the upper left corner of the screen, enter password in the pop-up dialog box, administrator password: jn9527 or maintenance password: 9527. Enter the machine background "coffee machine" interface.



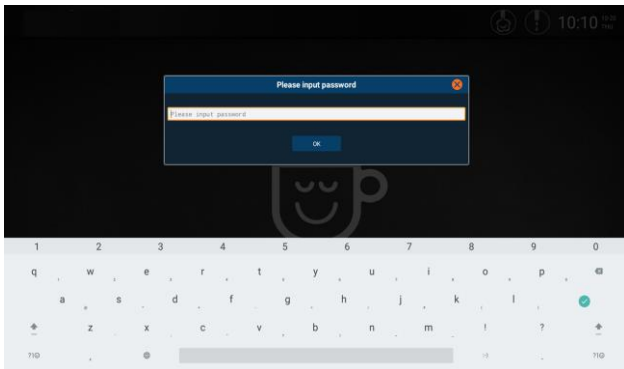
- Status Tab- Canisters Management - Fill, click , in the pop-up dialog box [Fill] enter the weight of milk powder poured into the canister, click [Save].
- Remove the mixer under the canister, prepare an empty cup and an electronic scale, and put the cup on the electronic scale to clear the zero (tare). Place the cup under the canister outlet.
Status Tab- Canisters Management – CAL, find the milk powder, click the calibration icon ; enter Discharging Time (1-10 seconds, usually 2-3 seconds) in the pop-up dialog box, click "Start Test", the machine will automatically dispense powder, once dispensing is over, place the cup with powder inside onto on the electronic scale to clear the zero and place the cup under the canister outlet, click "Start Test" again, once dispensing is finished, use the electronic scale to weigh again; enter the value of gram into the "Dispense" blank on touch screen, and then "Save".
- Put an empty cup on the electronic scale, clear the zero and then place the cup under the canister outlet, then do the "start test" again, weigh the powder dropped and compare the weight value with the value at the "discharge" on machine screen, if the deviation is within ± 0.3 grams per second, it is considered normal. If the deviation is too large, recalibrate according to above method until the value is OK.
- Repeat above steps on the rest 2 canisters.

Note :

The calibration method of sugar, cocoa is same as instant material. Every time using new canisters, motors, different powder or new machines, re-calibration is needed. No need to do calibration when refilling canisters with same powder.

6.4 Recipe Management and Testing

Long press the upper left logo, enter password: jn9527 into the pop-up dialog box, click [recipe]. Select corresponding product on left recipe list, then can adjust water volume, ingredient volume/weight, mixing speed, delay time, after modifying, click [save], click [start cooking] to brew drinks.



On this Recipe Management page, you can add recipe, delete recipe, start cooking, save recipe, save product, import recipe, export recipe, and edit recipes.

7 Set vending mode and drink price

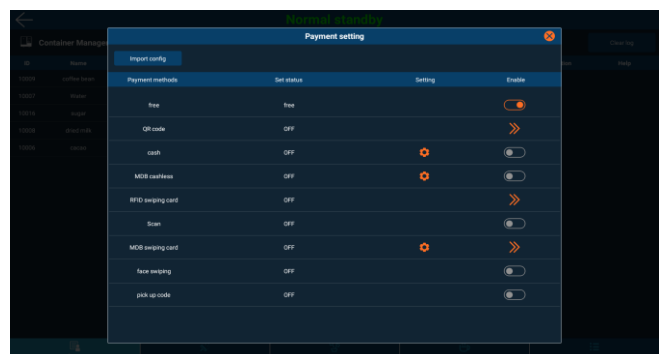
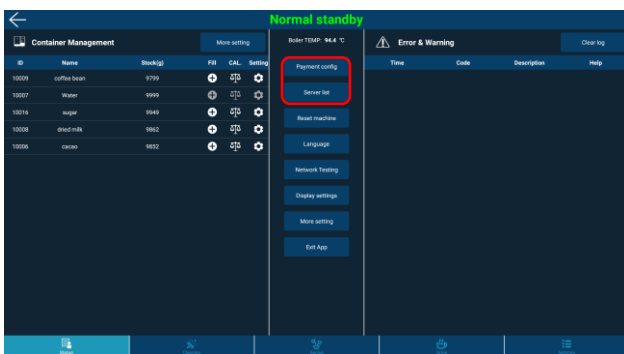
7.1 Set vending mode



Free mode - No product price



Payment mode - with product prices

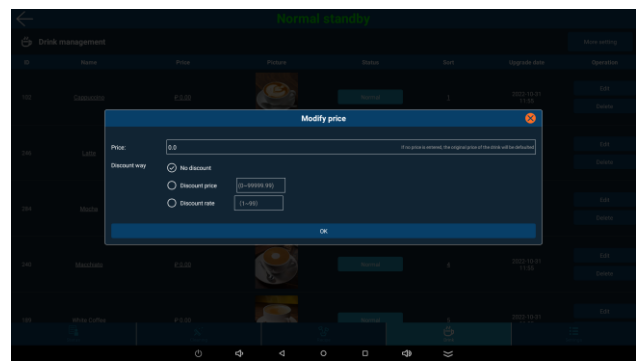


1) Long press the upper left corner logo and enter the password: jn9527 in the pop-up dialog box;

- 2) Click the [Payment Configuration] button to set the payment mode in the pop-up dialog box.
- 3) When [Free] mode is enabled, no payment is needed.
- 4) When MDB cash, MDB swipe card switch are enabled, the machine would make products only after customers pay successful
- 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 backend allows admin to set different prices for each drink. Enter the password to enter the backstage, admin can then set the prices for each beverage, take the product off the shelves, modify its name, replace its picture and set discount

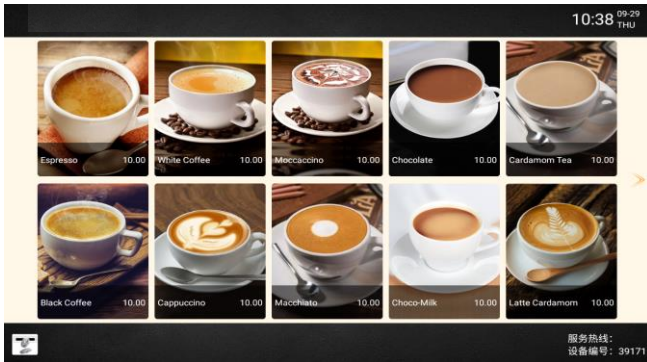


Tap [Batch Price Adjustment], select all, deselect all, Click OK to adjust the price of all products; set the price of a single product, click product price, then you can set its price individually; tap [Normal], then Hot, Normal, Off the shelf are available to choose in the drop-down menu.

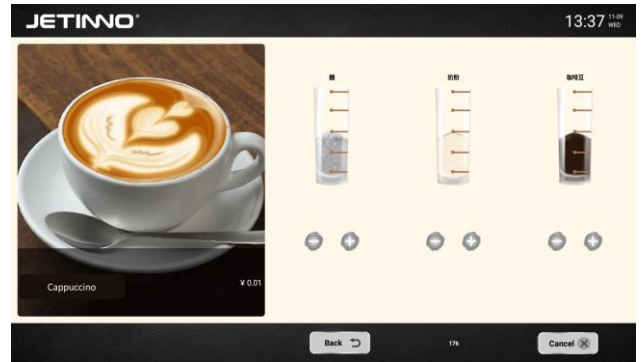
Drink management: add new drinks, batch delete, batch price adjustment, import drinks, export drinks, edit and delete single drink function.

8 Drinks making

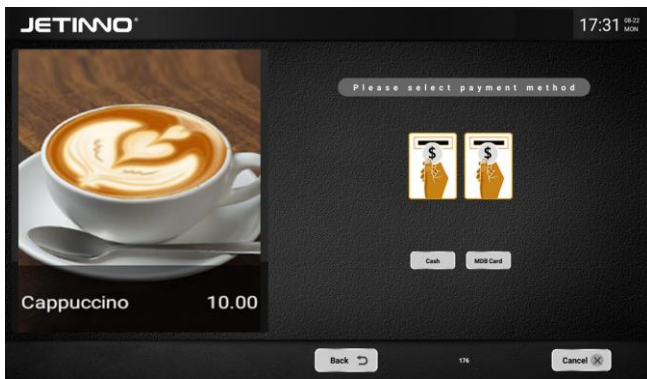
- Select a drink under user interface.
- Adjust the taste strength on the touch screen, there are three levels and click confirm; (this step can be cancelled in the factory settings according to customer needs)
- the machine makes drinks directly in free mode; several payment methods will appear in payment mode (MDB cash, MDB swipe card, WeChat payment QR code, Alipay payment QR code)
- Place a cup under drink spout, if the payment is successful, the machine would automatically start making drinks.
- A prompt shows up on the touch screen once the beverage is made.
- Customers can set the language of the user interface according to their needs.



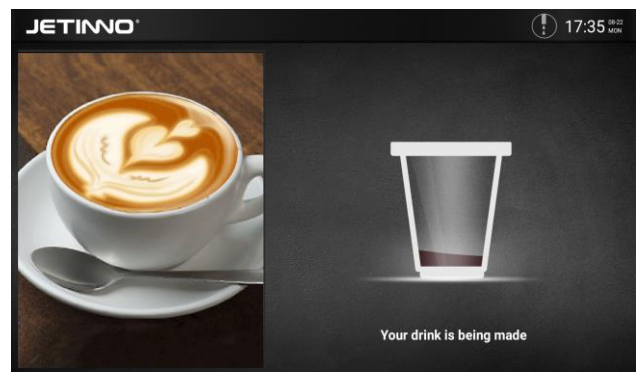
1、 Product list page: all available drinks



2. Taste adjustment: coffee strength, can be freely adjusted, click OK after adjustment



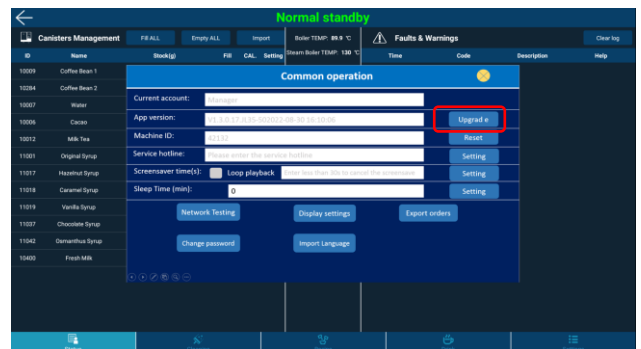
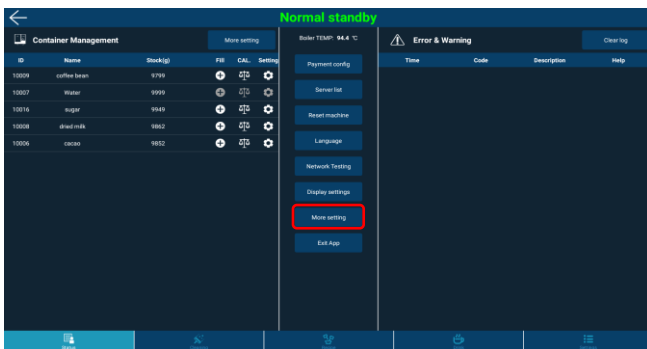
Payment page: WeChat Pay , Alipay ,MDB cash, MDB swipe card adjustment



4、 Product making page: After payment, brewing animation.

9 Software Upgrade

Local upgrade: copy latest software (APK file) into a USB drive (8G or smaller).



Enter the background to open the machine gate, insert the U disk into USB port on the back of machine door; click [More Setting] on backend menu; the following pop-up will appear, click [Local Upgrade APP] > select the upgrade software in U disk, press [OK] to start upgrading the system.

Note: Do not power off machine when machine is in the middle of upgrading, the software will automatically restart after a successful upgrade, please wait patiently. Refer to Chapter 11 for software installation and upgrade instructions.

10 Cleaning

Thorough cleaning and maintenance is a basic requirement to maintain food hygiene. Only regular (twice a week or more frequently depending on situations) maintenance, cleaning and servicing can keep machine in good conditions to make tasty and clean drinks.

Jetinno thoroughly took all criteria into consideration, to reduce maintenance costs and improve operational efficiency.

Attention:

Excessive high temperature of water will damage plastic parts!

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

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

10.1 Cleaning and cleaning safety

Read 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.

Caution!

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

Caution!

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

Follow below order to clean and maintain a boiler or tubes

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

Caution!

Burn danger!

There are extremely hot parts inside the machine.

Caution!

Finger-pinching danger!

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

Attention :

Danger of damage!

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

10.2 Hygiene

Clean and maintain machines carefully and regularly as recommended.

10.3 Spoiled Food

Caution!

- Raw material safety precautions:
 - Pay attention to the warranty date on the package of the product. Do not use products whose expiration date is close.
 - Use materials that are suitable for the machine.
 - Choose the cleaning solution recommended in the cleaning guidelines chart

10.4 Basic Cleaning

Note:

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

10.5 Cleaning Guidelines

Cleaning and maintenance frequency list

Frequency list of cleaning and maintenance of Jetinno coffee machine

Letter symbol definition

“A” Wipe clean with a damp cloth

“B” Clean with a wet cloth with disinfectant (the use of disinfectant is subject to the instructions of the corresponding brand)

“C” Clean with a watering can or a clean cloth (the liquid is the ratio solution of water and cleaning liquid, and the proportion is according to the manual of cleaning liquid used)

“D” Wash with tap water or soak in cleaning solution for 3 hours (the ratio of cleaning solution is according to the standard of cleaning solution instruction)

“E” Soak in the cleaning solution for 3 to 5 hours (the ratio of the cleaning solution is according to the cleaning solution instructions)

“F” Replacement of new parts (F for half a year, 2F for one year,3F damaged/functional failure replacement)

“G” Fill new consumption material

Scope	Item	Configurations	Requirement					
			Daily	Weekly	Monthly	Semester	Require	
Waste Material	Waste water tank (trip tray)	All	C					
Mixer	Mixer steam inlet lower cover	All		C				
	Mixer steam inlet upper cover	All		C				
	Mixer drip tray	All		C				
	Mixer cover	All		E				
	Mixer body	All		E				
	Mixer fixed ring	All		E				
	Mixer fixed seat	All		E				
	Mixer inlet	All			A			
	Mixer seal cover	All		A				
	Mixing impeller	All		E		F	3F	
	O-ring	All			A	F	3F	
	V-seal ring	All			A	F	3F	
Outlet	Outlet arm	All		A		B		
	Outlet arm bottom	All		A		B		
	Outlet holder	All		A		B		
	Outlet	All	A			B		
	Mixer tube	All		E				
Canister	Canister outlet	All	C			E	3F	
	Instant canister	All				B	3F	
	Bean canister	All				B		
	Grinder outlet	All				E		
	bean blanking baffle	All				C		
Air channel	Air channel	All				B		
	Water tank	All				E	3F	
	Brewer drying channel	All				B		
Brewer	Outside of brewer	All	A					
	Coffee nozzle	All		A				

	Upper piston filter	All	A			E	
	Warn screw	All	A				
	Lower piston screw	All	A			E	
	Lower screw	All	A				
	Lower piston supporter	All				E	
	Lower piston head	All				E	
	Tube	All			D		
	Tea pot (brewing cylinder)	All			D		
	FBT nozzle	All			D		
	FBT tube	All			D		
Door	Sugar Channel (Gate Candy)	All				E	
	Drip tray	All	C				
	Drip tray	All	C				
	Cup protective tray	All	C				
	Cup holder	All	C				
	Sides Of door	All	C				
	Glass screen	All	A				
Hot water system	PTC heater	All					3F
	Boiler	All					3F
	Valve	All					3F
	Related parts	All					3F
	Small water tank	All				E	
Milk system	Clean milk cans	All	D				
	Inside the cooling unit	All	A				
	Exterior of cooling unit	All		A			
	Defrost the cooling device	All		A			
Optional 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 using a detergent (RINZA®) wiping machine, wipe the machine only after the rag is soaked and wrung out with water.
- (2) Powder sprinkling around ES brewer and mixer should be swept into waste bucket with a brush, then use a rag to clean the powder tray. Do not pour powder into the waste water bucket.
- (3) Pay attention to the conditions of O rings and V rings when cleaning ES brewer, tea brewer and mixer. If there is any damage, replace the old sealing rings with new ones.

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

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

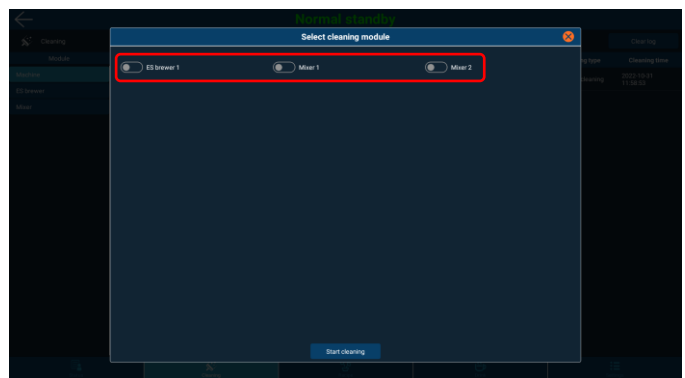
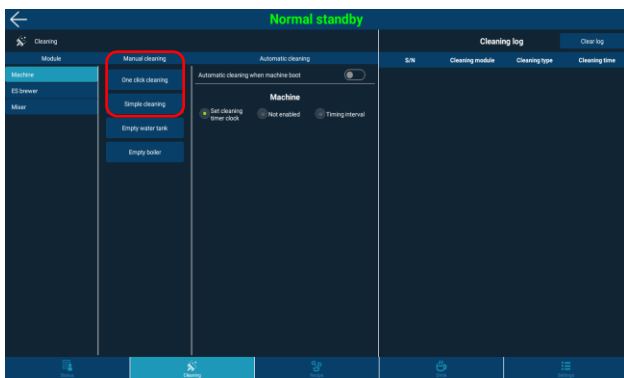
(6) After emptying waste residue bucket and waste water bucket, dry the outside of buckets with a rag before putting them back into machine.

10.6 Daily Cleaning

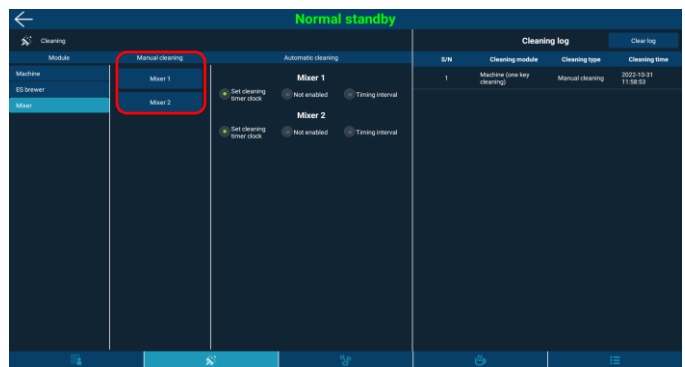
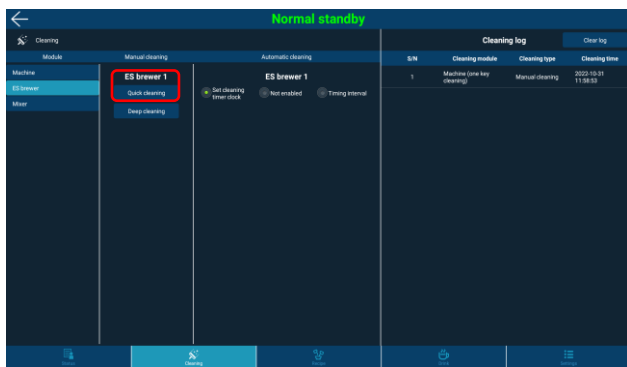
Daily cleaning operations need to be carried out daily.

10.6.1 Cleaning Hot Water System

Manual Cleaning:



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



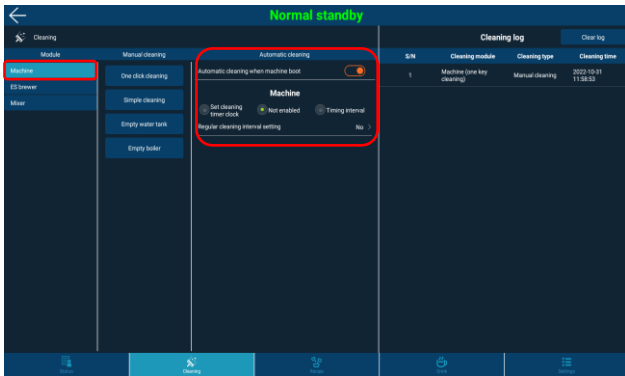
Brewer cleaning: module-brewer 1 manual cleaning-quick cleaning

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

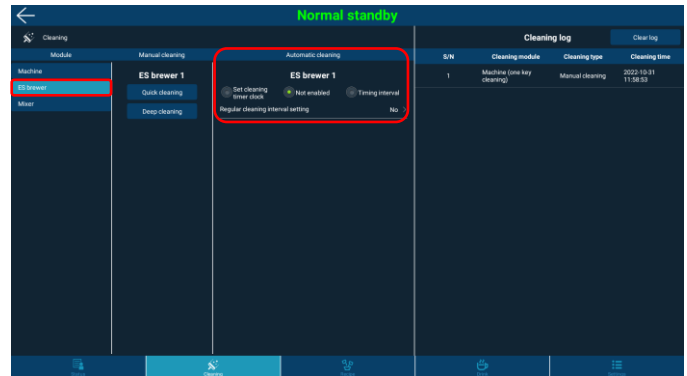
Automatic Cleaning:

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

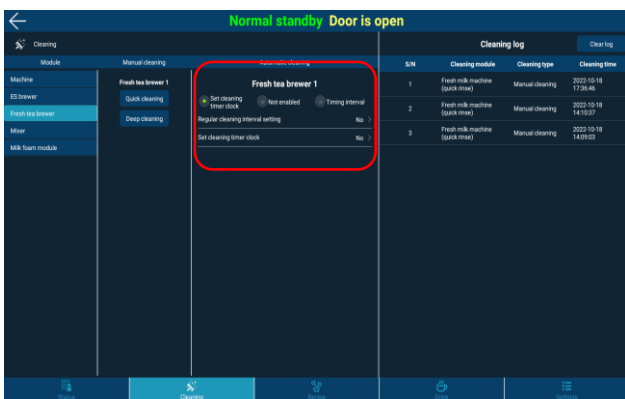
Set the scheduled cleaning interval (for example: set the time is 2 hours and 30 minutes, the machine will automatically clean every 2 hours and 30 minutes, and it will continue to cycle), set the scheduled cleaning alarm (Monday to Sunday, the automatic cleaning time can be set at a certain time of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



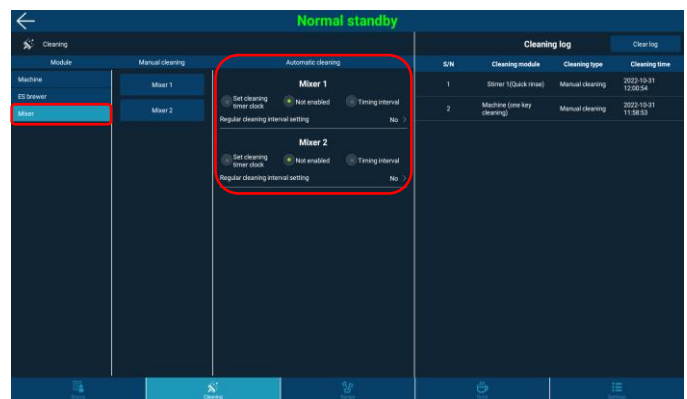
Set Whole Machine Automatic Cleaning



Set ES Brewer Automatic Cleaning



Set Tea Brewer Automatic Cleaning



Set Mixer Automatic Cleaning

10.6.2 Drink Spout Cleaning



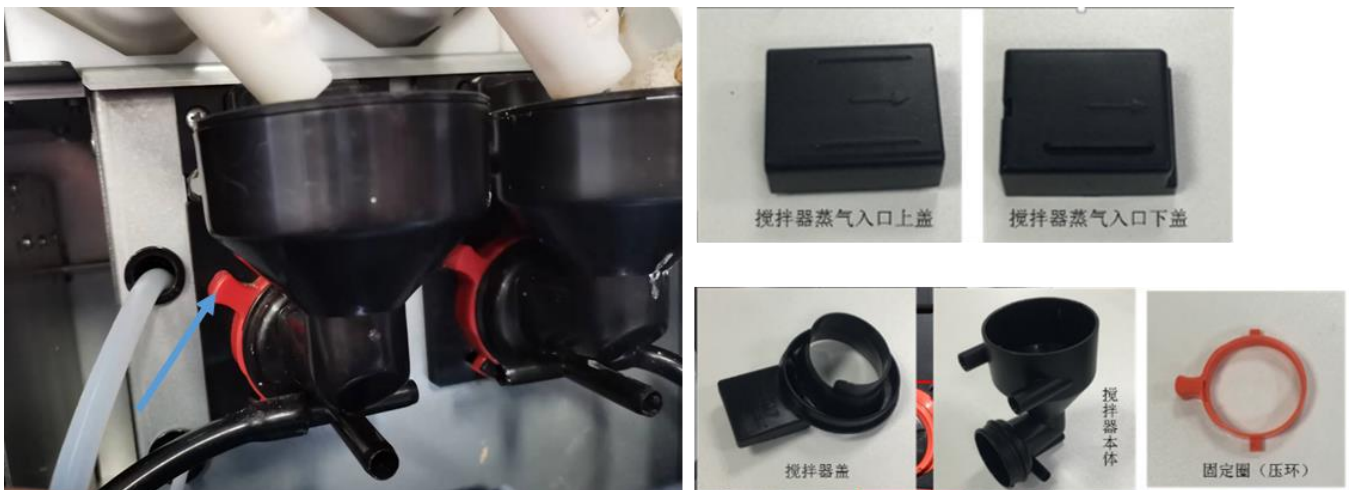
Pinch the buckles on both sides of the drink spout with your fingers, pull down hard, and take out the drink spout; Take it under the tap and rinse it and put it back in the machine; The drink spout is cleaned and installed.

10.6.3 Drip Tray and Waste Bin Bucket Cleaning



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

10.6.4 Mixer Cleaning






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

10.7 Regular Maintenance

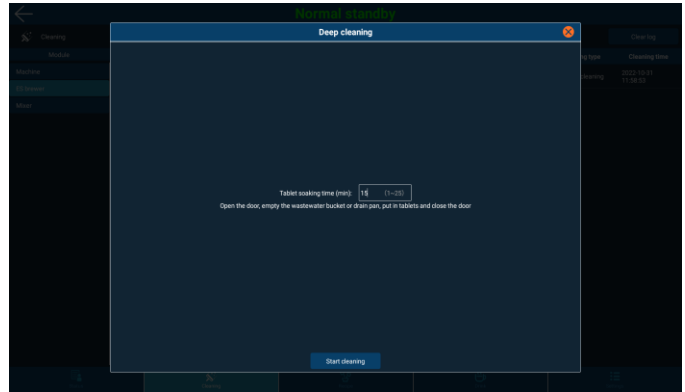
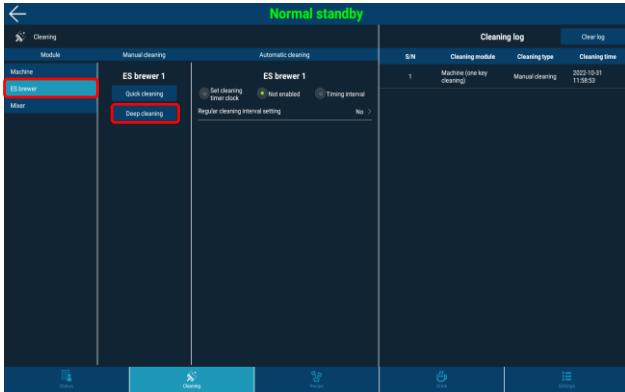
10.7.1 Clean the Brewer

Clean tablets "URNEX"

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

Deep cleaning (put in cleaning tablets)



Deep cleaning steps of ES brewer:

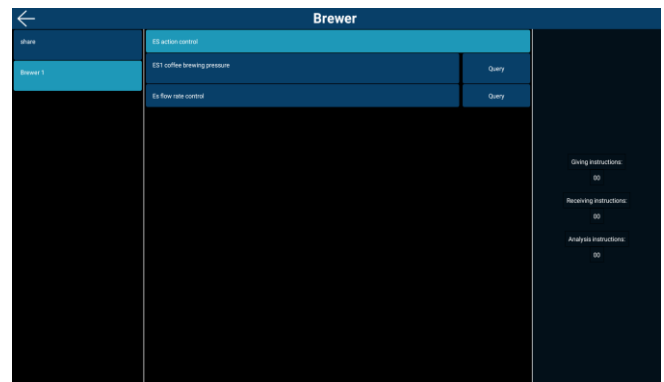
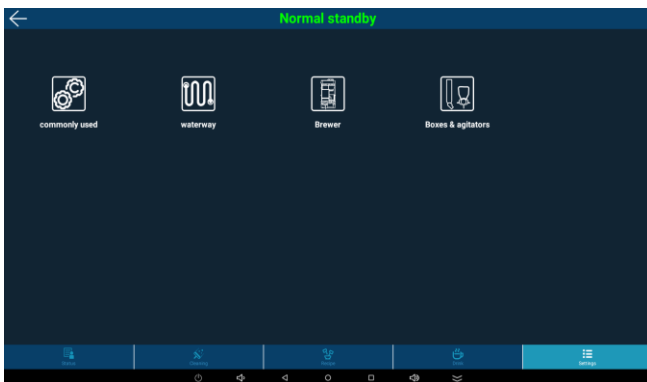
Enter the machine background, click "Clean" - module "ES brewer" - manual cleaning "Deep cleaning". Enter the soak time in the popup dialog box; Open the door, empty the waste water tray or water tray, put on disposable gloves, put the cleaning tablets into the ES brewer brewing bin, and close the door;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

Important Attention:

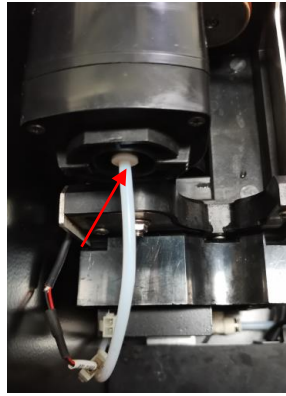
- Deep cleaning should be done once or twice a week;
- If the brewer is brewed more than 25,000 times per year, it needs to be replaced by a trained person;
- If the brewer has more than 100,000 infusions in 3 years, the brewer and driver module can be refurbished by *Jetinno* if necessary.

Procedure for disassembling the brewer:

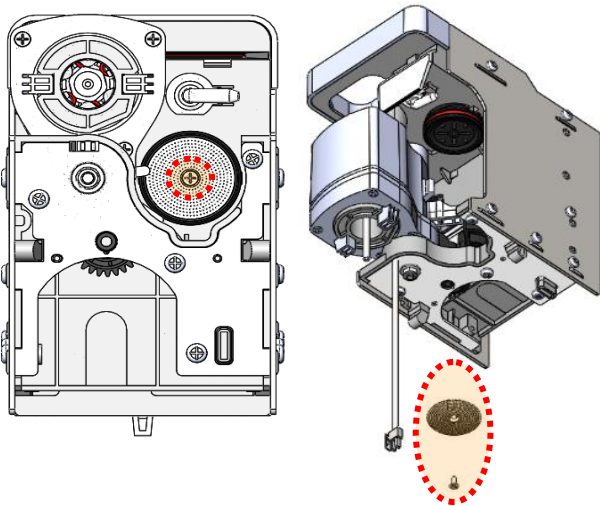
Enter the background management of the machine, turn out the brewing cavity of the brewer, and remove the brewer only after the lower plunger moves up



Click the upper left corner of the screen, enter the password: jn9527 in the pop-up dialog box, and enter the machine background; Click on the lower right corner of the screen [Settings] -> [Brewer] -> Brewer Action control -> dosage; Brewer action control ->last squeeze; Brewer action control ->last squeeze.

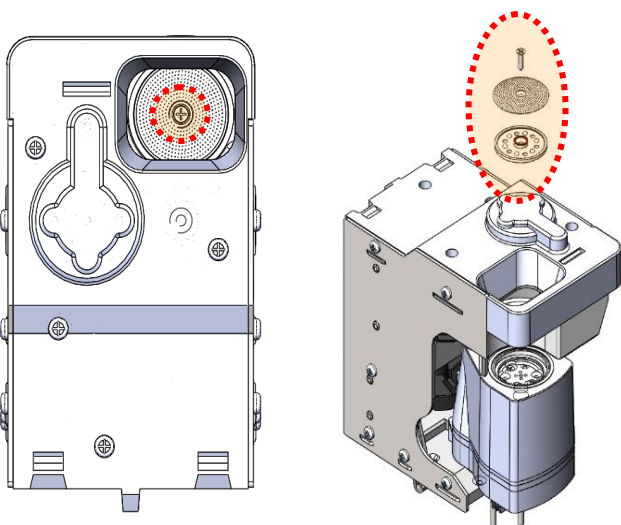


1. Rotate the coffee discharge nozzle outwards and pull it vertically downward to remove the coffee discharge nozzle;
2. Press the end face of the quick connector with your finger to confirm that the elastic space is compressed and pull out the pipe. Pull the latch outward with your fingers; Downward 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.

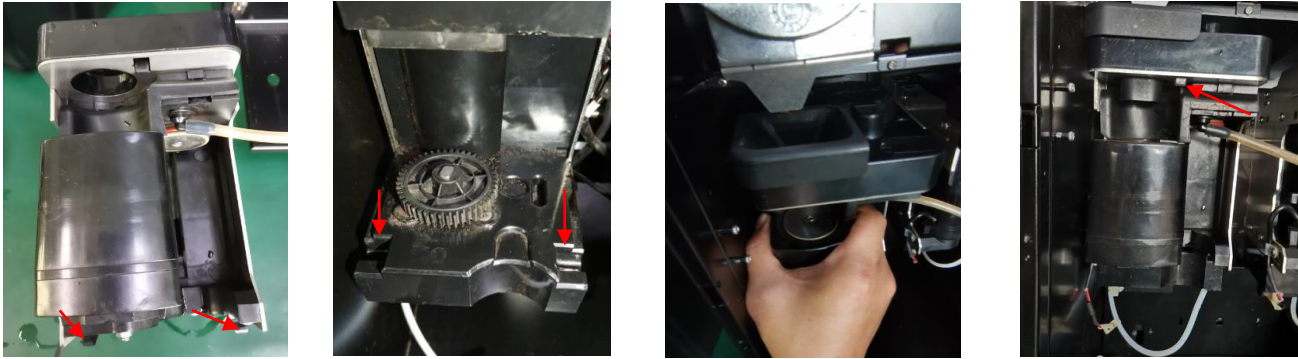


- Remove the screw in the center of the lower plunger screen with a screwdriver.
- Remove the mesh and black plastic sheet and check whether the mesh is blocked
- Serious mesh blockage will cause the machine to report failure (brewing coffee water flow rate is too low).
- Replace the lower filter or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

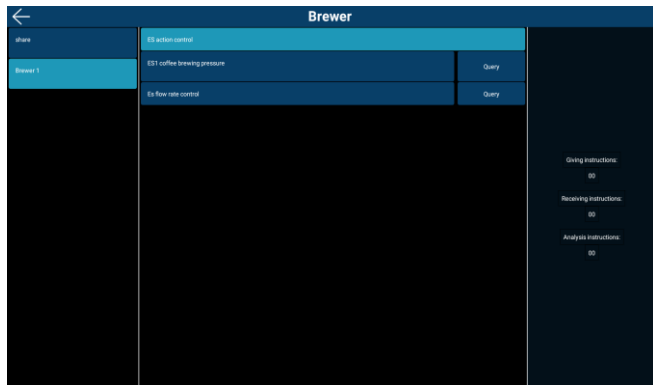
Note:

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

Installation method of brewer:



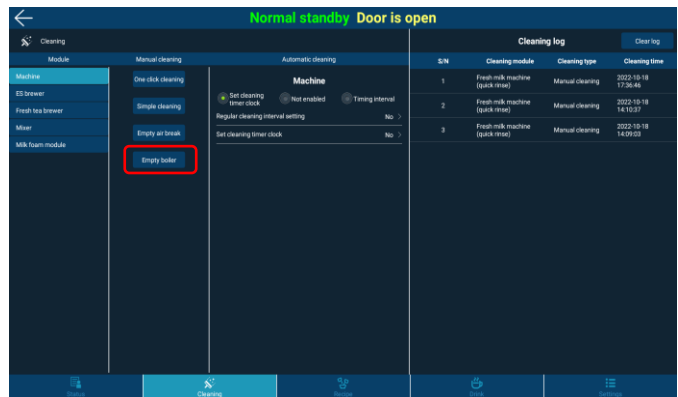
The two guide wheels at the bottom of the brewer should correspond to the two guide grooves on the brewer drive. The two guide wheels of the brewer should be put into the guide grooves in the drive by holding the brewer, and the brewer should be pushed backward, the clicking sound can be heard. Press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



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

10.8 Maintenance Guidelines

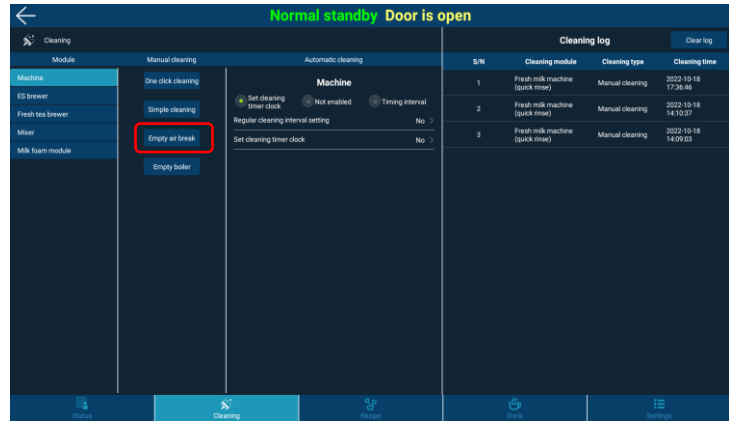
10.8.1 Empty boiler



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

10.8.2 Empty air break

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



Attention:

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

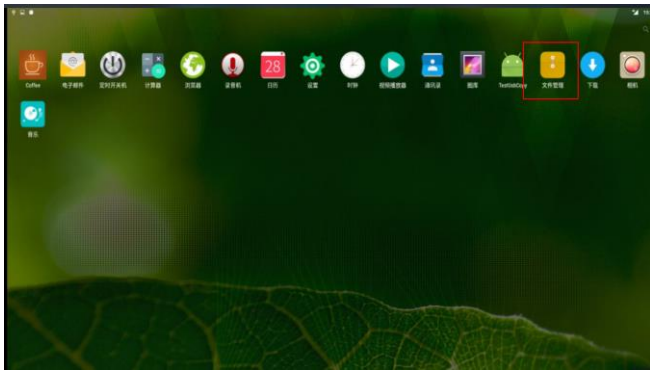
11 APP Installation

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

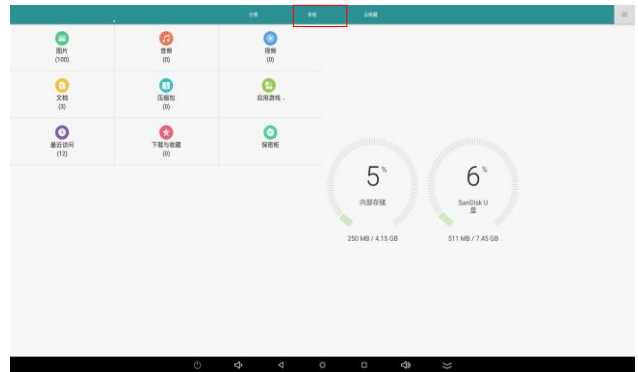
名称	修改日期	类型	大小
Jetinno	2018/1/6 14:01	文件夹	
ESFB7C-PI_2017_12_06_17_59.product	2017/12/6 17:59	PRODUCT 文件	3 KB
ESFB7C-PI_2017_12_06_17_59.recipe	2017/12/6 17:59	RECIPE 文件	7 KB
技诺咖啡V2.1.1.apk	2018/1/4 14:34	APK 文件	10,423 KB

- Open the door of the machine, and then plug the USB stick with the APP into the USB port of the machine.
- In the background of the machine, click "Status", then click "Exit Application", return to the Android system interface, and uninstall the old APP software. (Please make sure the machine door is open before uninstalling.)
- Install APP software

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



click **【Files】**



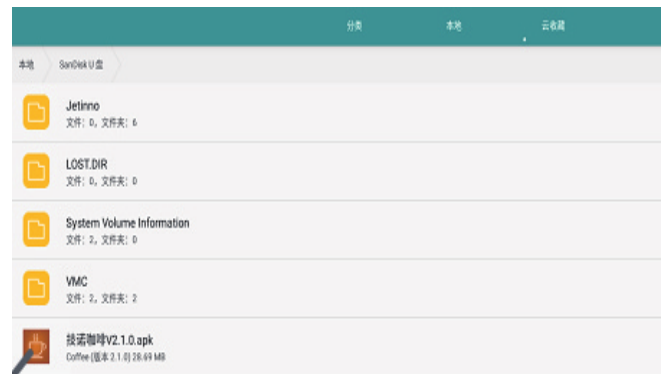
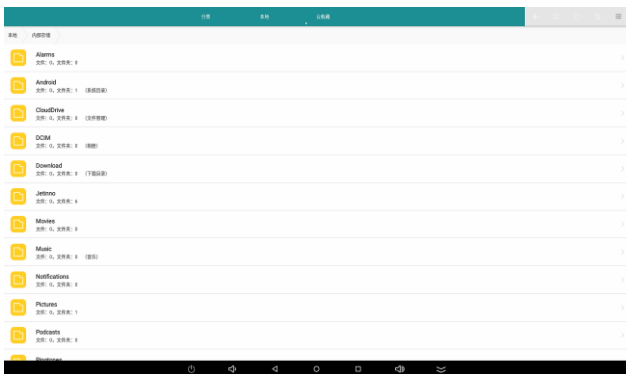
click "local"



Click on the USB stick you inserted (Usbstorage).

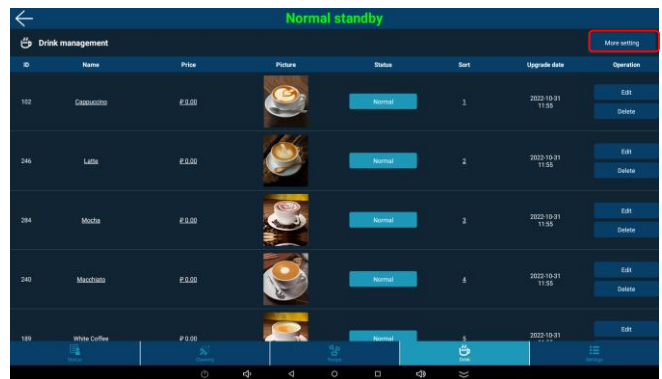
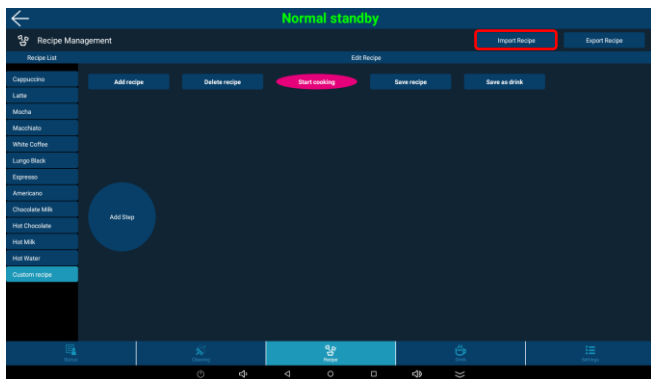
Long press the "Jetinno" folder and tap the copy button on the top right corner.

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

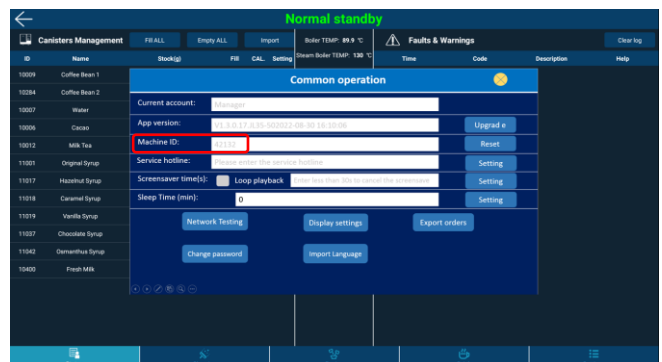


Install APP software: Find the APP installation package in the U disk and click to install it (the software will be installed automatically after clicking.)

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



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



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

12 Preventive Measures

12.1 Cleaner

12.1.1 Use



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



Caution

Be sure to pay attention to the following :

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

12.1.3 Disposal

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

12.2 Health Regulations

12.2.1 Water



Danger

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

The water has to meet GB5479 drinking water sanitation standards.

Pay attention to the following:

- Water must be clean and not-polluted.
- Do not add contaminative or corrosive water in the coffee machine.
- Carbonate hardness shall not exceed 5–6°DKH (German carbonate hardness) or 8.9–10.7°FKH (French carbonate hardness).
- Total hardness must be higher than the carbonate hardness.

-
- Minimum carbonate hardness: 5°DKH or 8.9°FKH.
 - Maximum chlorine content less: than 50 mg per liter.
 - PH value: between 6.5-7 (neutral) .
 - Equip with filter (internal /external).
-

12.2.2 Coffee



Danger

Improper use of coffee can be harmful to your health.

Pay attention to the following:

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

12.2.3 Instant powder



Danger

Improper use of coffee can be harmful to your health.

Pay attention to the following:

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

13 Safety and warranty

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

Pay attention to comply with the instructions.

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

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

The following circumstances are not covered by warranty:

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

14 Frequently asked questions

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

15 Certification

Meet with below standards:

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

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