

# Coffee Robot Product Manual

**Device  
Name:**

Coffee Robot

**Model:**

XC-B01-EBYS

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## Foreword

Thank you very much for choosing our company's Coffee Robot equipment. To ensure effective and reliable service from the Coffee Robot equipment, please read this product manual carefully before use.

This product manual provides a brief description of basic product operations. If you encounter issues not mentioned in this manual, please contact our company. Thank you!

After reading, please store it properly for future reference.

Warning, Caution, Usage:

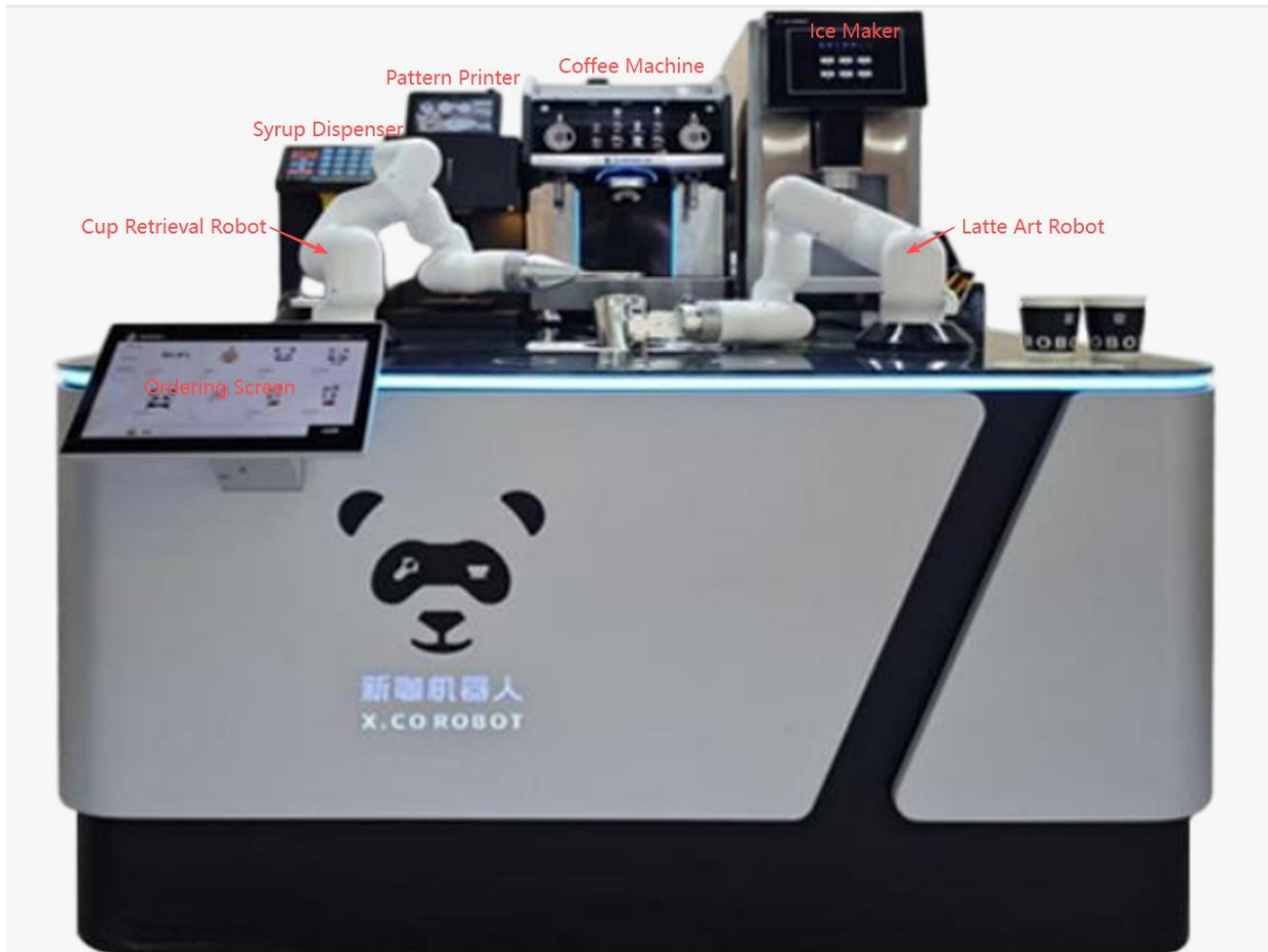
1、 Our company shall not be liable for any malfunction, accident, personal injury, or even death caused by failure to comply with the "Warnings" and "Cautions" described in this manual. Your understanding is appreciated.

2、 It is impossible for our company to foresee all potential hazards and consequences. Therefore, this manual cannot warn users of all possible dangers.

# 1. Coffee Robot

## 1.1. Equipment Parameters

### 1. Equipment Layout



## 2. Equipment Parameters

Equipment Name	Dual-Arm Flagship Model
Structure	1540x1540x900mm, 450kg, square, gray
Footprint	Approximately 2.3 square meters
Form Factor	Open type

<b>Robotic Arms</b>	Two 6-axis robotic arms, reach 580mm
<b>Ordering Tablet</b>	13.3-inch PAD custom system, supports third-party customization
<b>Mini-Program Ordering</b>	WeChat mini-program ordering
<b>Caramel Printing</b>	Supported
<b>Latte Art</b>	Supported
<b>AI Pattern Printing</b>	Supported
<b>Cup Dispensing Mechanism</b>	Top-dispensing type, 4 holes × 60 cups
<b>Sugar Addition</b>	Supports 1 flavor
<b>Beverage Types Supported</b>	Americano, Latte, Cappuccino, Milk
<b>Ice Addition</b>	Supported
<b>Applicable Cup Size</b>	90mm diameter, 12oz, ~350ml capacity, supports customization
<b>Lid Addition</b>	Self-service lid addition
<b>Coffee Machine</b>	Imported coffee machine
<b>Ice Maker</b>	60kg/day ice production
<b>Water Supply &amp; Drainage</b>	Standard: bottled water & water pump for supply, water recovery bucket. Optional: water purifier and under-counter drainage.
<b>Power Supply</b>	AC220~240V, 50HZ
<b>Power Consumption</b>	250W-5500W
<b>Peak Current</b>	Max 25A
<b>Equipment Warm-up Time</b>	≤5 minutes
<b>Operating Environment</b>	1-40°C, max humidity 90%
<b>Production Time per Cup</b>	50-150S/cup
<b>Flavors</b>	Customizable
<b>Max Continuous Output</b>	120 cups

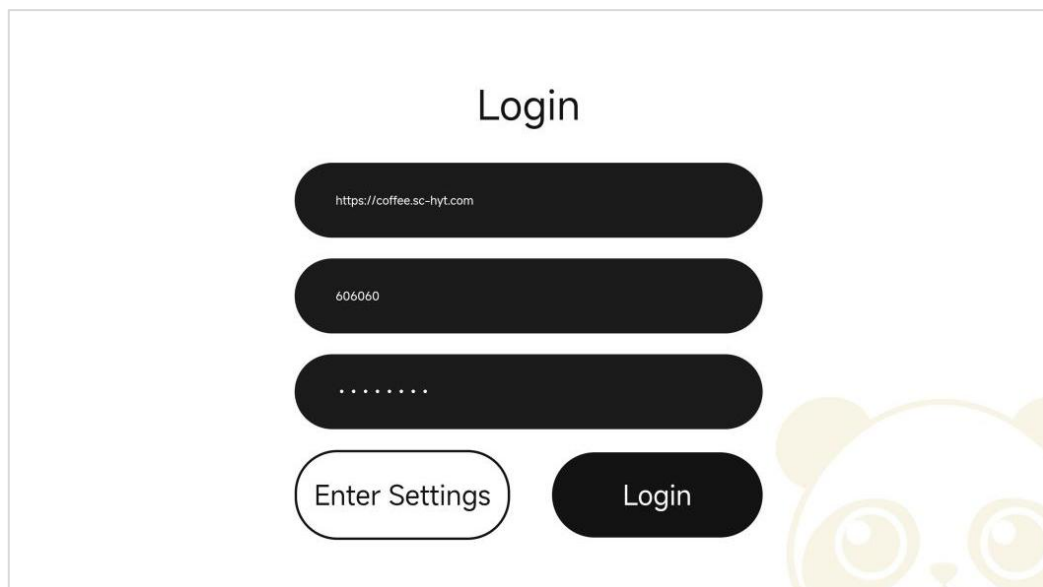
## 2. User Instructions

### 2.1. Ordering Screen

Support customer ordering and payment; system settings support software control of device power on/off, coffee machine cleaning, and other functions.

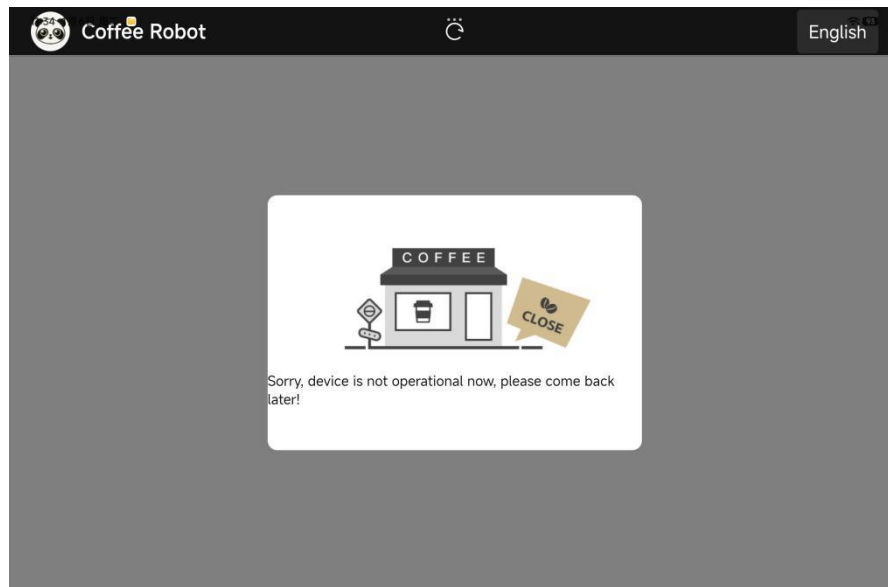
#### 2.1.1. Management Page

##### ① Login Interface



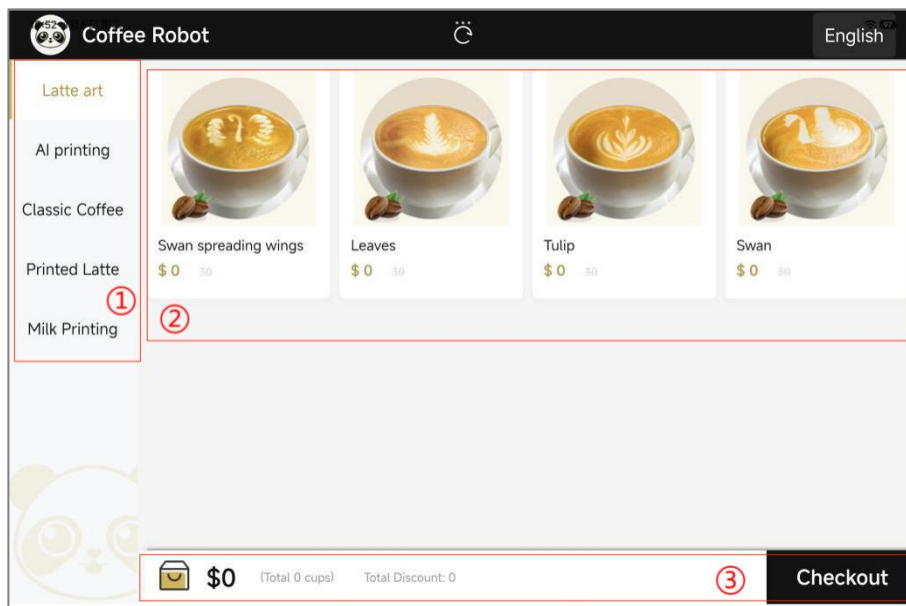
When the device is first activated, the interface shown in the figure will pop up. Server address: "coffee.sc-hyt.com"; The Ordering Screen SN is the device number configured on the backend management page and must correspond to the currently used Coffee Robot device for normal operation. The default password is "12345678". If modification is needed, log in to the backend management webpage to change it. Click "Login" to enter the ordering page; Click "Enter Settings" to enter the settings interface;

## ② Device Not Operational



The device can be deactivated/activated in the backend management webpage. When the device is deactivated in backend management, the prompt shown in the figure appears on the ordering screen. When deactivated, the Coffee Robot cannot make coffee.

### 2.1.2. Ordering Page

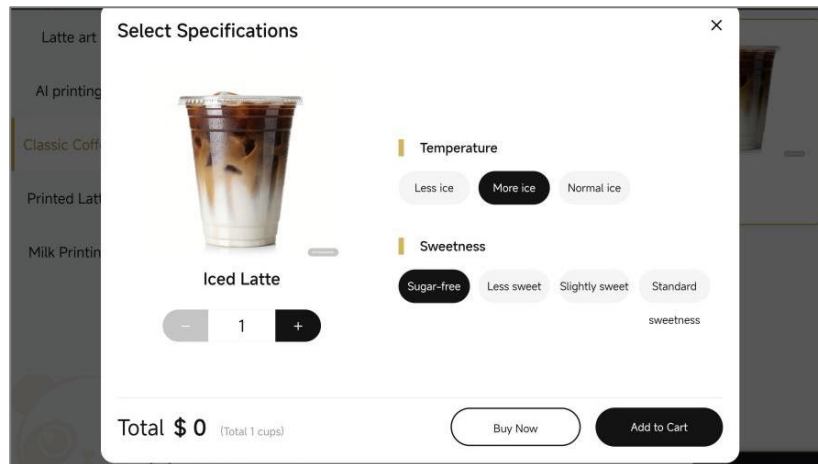


① Beverage Category Bar

② Beverage Options

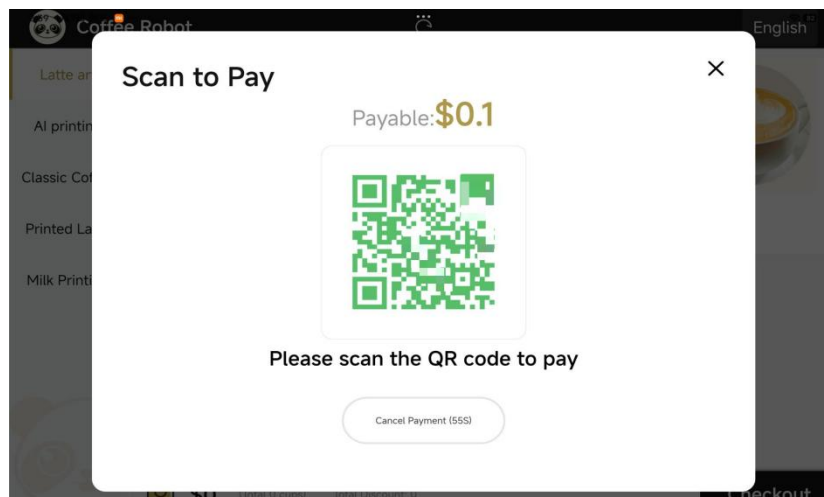
### ③ Order Pre-payment & Checkout

#### 2.1.3. Specification Selection



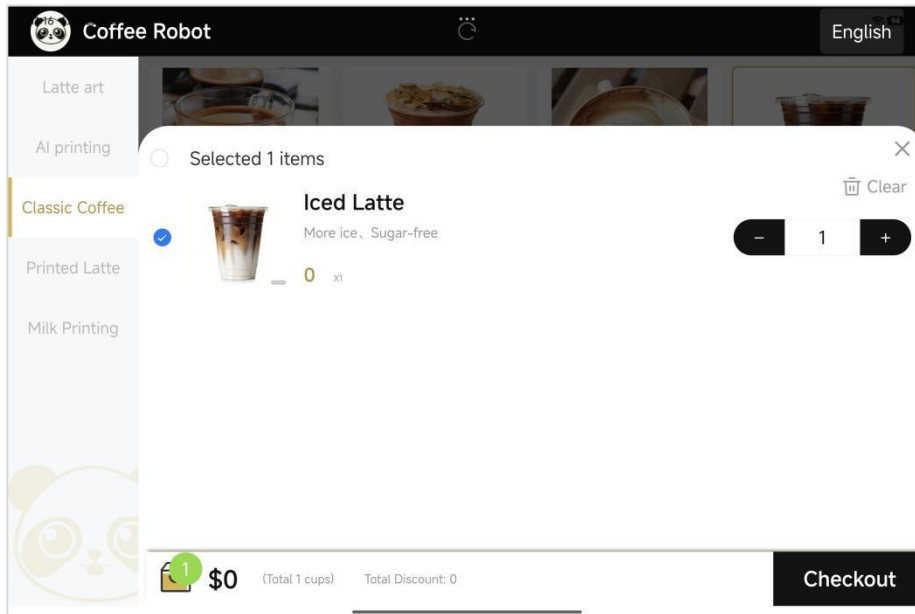
Clicking on the desired beverage automatically pops up the specification selection window. After selecting specifications according to your preference, click "Buy Now" to bring up the payment page; Selecting "Add to Cart" adds the selected item to the "Order Pre-payment & Checkout" area for later unified payment.

#### 2.1.4. Payment Interface



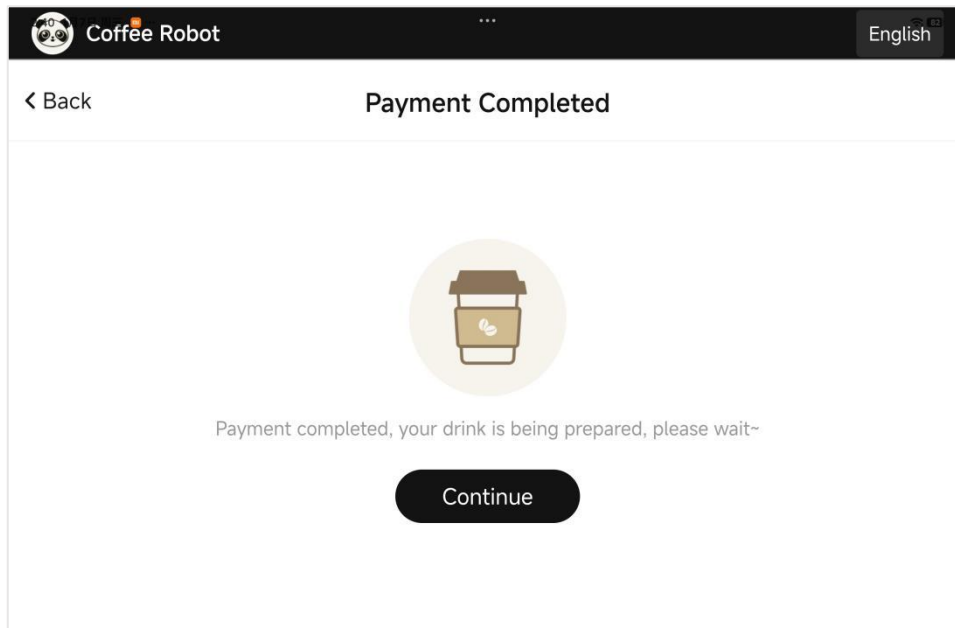
The payment interface supports WeChat Pay and Alipay.

## 2.1.5. Order Checkout



Click the "Shopping Cart Icon" to enter the checkout interface. The checkout interface shows pre-selected items, which support being selected all together or partially. Click "Go to Checkout" to bring up the payment interface for the selected items for payment.

## 2.1.6. Payment Completed

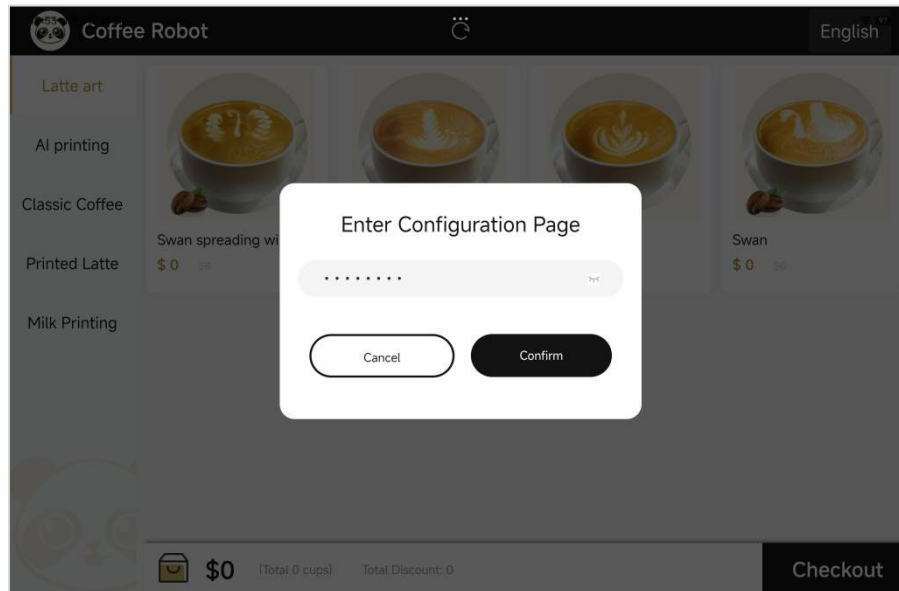


After payment is completed, the "Payment Complete" interface automatically

pops up; This interface then displays the estimated time for product preparation completion.

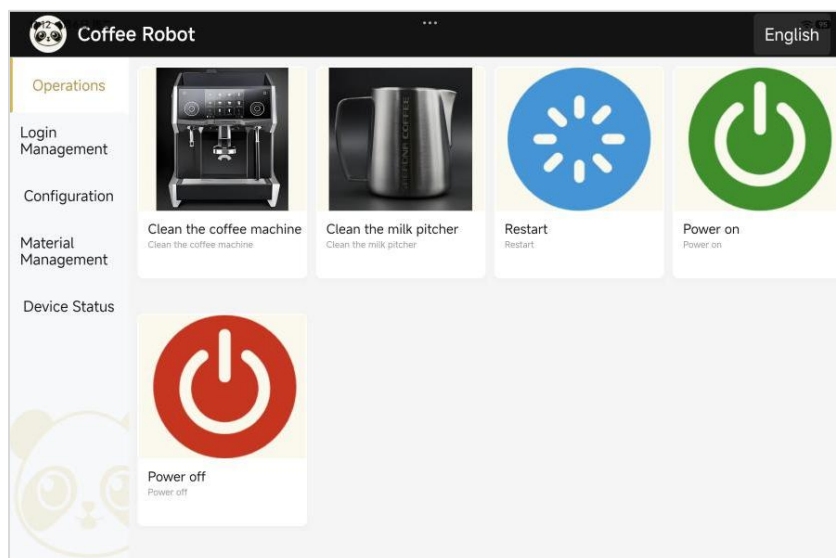
## 2.1.7. Configuration Page

### (1) Entering the Configuration Page



Continuously click the panda icon in the top left corner of the home page until the "Enter Configuration Page" message pops up. Enter the "Administrator Password" (default: 12345678, can be changed via the management backend), click the "Confirm" button to enter the configuration page.

### (2) Configuration Page



The configuration page is divided into three parts: "Operations", "Login Management", and "Configuration";

(1) Operations:

**Clean Machine:** Has the function to automatically clean the coffee machine. Clicking the "Clean Machine" icon will pop up a cancel/confirm prompt box. Click "Confirm" to start the coffee machine's automatic cleaning, click "Cancel" to cancel.

**Clean Milk Pitcher:** Has the function to automatically clean the milk pitcher. Clicking the "Clean Milk Pitcher" icon will pop up a cancel/confirm prompt box. Click "Confirm" to start the milk pitcher's automatic cleaning, click "Cancel" to cancel.

**Power On:** When the device is in a powered-off state, clicking the "Power On" button will automatically start the device. Startup time is approximately 4 minutes.

**Power Off:** When the device is powered on and all cleaning is done, clicking the "Power Off" button will automatically shut down the device. Shutdown time is approximately 1 minute.

## **2.2. Syrup Dispenser**

### 2.2.1.1. Pre-power On Preparation

Before powering on the Coffee Robot, manually add syrup to the syrup dispenser.

### 2.2.1.1. Power On

After powering on the Coffee Robot, the syrup dispenser automatically powers on and begins heating the syrup. Before the syrup is heated to the set temperature after power on, the syrup dispenser cannot dispense syrup automatically. Wait until the syrup reaches the set temperature before the Coffee Robot can automatically make beverages.

## **2.3 Function**

Achieves quantitative syrup addition, automatically adjusting coffee sweetness according to customer preference.

## 2.4 Power Off

Click the power off button on the ordering screen, and the syrup dispenser automatically powers off.

## 2.3. Pattern Printer

### 3.1 Pre-power On Preparation

Before powering on the Coffee Robot, wipe the ink outlet of the pattern printer's ink cartridge, and check whether the power button on the back of the pattern printer is pressed (Pressed: Power connected; Not pressed: Power disconnected).

### 3.2 Power On

After powering on the Coffee Robot, the pattern printer automatically powers on, waiting for pattern printing.

### 3.3 Function

Supports pattern printing. When a customer orders a beverage requiring pattern printing, pattern printing is performed. Customers can also upload their own patterns for printing.

### 3.4 Power Off

Click the power off button on the ordering screen, and the pattern printer automatically powers off.

## 2.4. Coffee Machine

### 4.1 Pre-power On Preparation

Before powering on the Coffee Robot, replenish coffee machine supplies such as coffee beans, milk, etc.; Check if the wastewater pipe is connected, if the grounds box is properly installed, if the water inlet pipe has water, if the coffee machine power button is pressed, etc.

### 4.2 Power On

After powering on the Coffee Robot, the coffee machine automatically powers on.

After the Coffee Robot starts successfully, it will automatically wet/rinse the coffee machine. After automatic wetting is complete, the coffee machine automatically heats up. Before the coffee machine water temperature reaches the specified temperature after power on, the coffee machine cannot automatically make coffee. Wait until the water temperature reaches the specified temperature before the Coffee Robot can automatically make beverages.

### 4.3 Function

Can perform fully automatic quantitative grinding, timed extraction, quantitative hot water dispensing, milk frothing and foam thickness control, etc., and also perform fully automatic cleaning.

### 4.4 Power Off

Click the power off button on the ordering screen, and the coffee machine automatically powers off.

## 2.5. Ice Maker

### 5.1 Pre-power On Preparation

Before powering on the Coffee Robot, check if the wastewater pipe is connected, if the water inlet pipe has water, if the ice maker power button is pressed, etc.

### 5.2 Power On

After powering on the Coffee Robot, the ice maker automatically powers on. After the Coffee Robot starts successfully, the ice maker automatically starts making ice. Before the ice maker produces sufficient ice after power on, the ice maker cannot automatically dispense ice. Wait until the ice is sufficient before the Coffee Robot can automatically make beverages.

### 5.3 Function

Ice production, can achieve fully automatic quantitative water dispensing, ice dispensing, ice water dispensing, etc., also manual ice/water/ice water retrieval functions.

## 5.4 Power Off

Click the power off button on the ordering screen, and the ice maker automatically powers off.

## 2.6. Hot Water Dispenser

### 6.1 Pre-power On Preparation

Before powering on the Coffee Robot, check if the hot water dispenser's water inlet pipe supply is normal, and if there are any leaks in the drainage pipe.

### 6.2 Power On

After powering on the Coffee Robot, the hot water dispenser automatically powers on and starts heating water.

### 6.3 Function

Water heated by the hot water dispenser is only used for the automatic cleaning of the milk pitcher.

### 6.4 Power Off

Click the power off button on the ordering screen, and the hot water dispenser automatically powers off.

## 2.7. Cup Retrieval Robot

### 7.1 Pre-power On Preparation

Before powering on the Coffee Robot, replenish paper cups in the cup dispensing mechanism, and check if there are any foreign objects on the Coffee Robot's tabletop and if the robotic arm's cup gripper is loose.

### 7.2 Power On

After powering on the Coffee Robot, the robotic arm automatically powers on. After the robotic arm powers on, it waits for the cup dispenser bucket, syrup dispenser, coffee machine, ice maker, etc., to have supplies ready before the Coffee Robot can automatically make beverages.

## 7.3 Function

Achieves automatic cup retrieval, syrup retrieval, pattern printing, extraction liquid retrieval, iced milk retrieval, hot water retrieval, etc.

## 7.4 Power Off

Click the power off button on the ordering screen, and the cup retrieval robotic arm automatically powers off.

## 2.8. Latte Art Robot

### 8.1 Pre-power On Preparation

Before powering on the Coffee Robot, check if there are any foreign objects on the Coffee Robot's tabletop and if the robotic arm's milk pitcher is loose.

### 8.2 Power On

After powering on the Coffee Robot, the robotic arm automatically powers on. After the robotic arm powers on, it waits for the cup dispenser bucket, syrup dispenser, coffee machine, ice maker, etc., to have supplies ready before the Coffee Robot can automatically make beverages.

### 8.3 Function

Achieves automatic water retrieval, ice retrieval, frothed milk retrieval, latte art pouring, etc.

### 8.4 Power Off

Click the power off button on the ordering screen, and the latte art robotic arm automatically powers off.

## 2.9. Refrigerator

Used only for storing milk, not for storing other items.

## 2.10. Cup Lifting Mechanism

Can automatically lift cups, cooperating with the cup retrieval robot for cup pickup.

## 2.11. Sink

For cleaning the latte art robotic arm's milk pitcher.

## 2.12. Buttons

### 12.1 Emergency Stop Button:

When the robotic arm acts abnormally or foreseeable dangerous movement occurs, immediately press the emergency stop button. The robotic arm immediately disengages enable and stops moving, issuing an alarm prompt. After the danger is resolved, release the emergency stop button, enter the ordering screen configuration interface, click the power on button to re-enable the robotic arm, then press the "FREE" button at the end of the robotic arm to manually move the robotic arm back near the ready position.

### 12.2 Power Button

Used for Coffee Robot power on/off control, functionally equivalent to the "Power On" and "Power Off" functions in the ordering screen configuration page. When powered off, short press the "Power Button" (less than 3 seconds) to automatically power on the Coffee Robot; When powered on, long press the "Power Button" (more than 3 seconds) to automatically power off the Coffee Robot.

### 12.3 Paper Cup Lifting Mechanism Control Button Box



#### a) Bucket Switch Button

No cups in bucket:

When all paper cups in the four cup bucket groups are used up, the cup lifting

mechanism descends to the lowest position, waiting for cup replenishment. After replenishing the current bucket, the highest point of the paper cups should be 3 cm below the bucket's upper surface. After adding cups to the current bucket, continue clicking this button to automatically switch to the next bucket location, repeating the cup addition process until all four bucket groups are replenished.

Cups present in bucket:

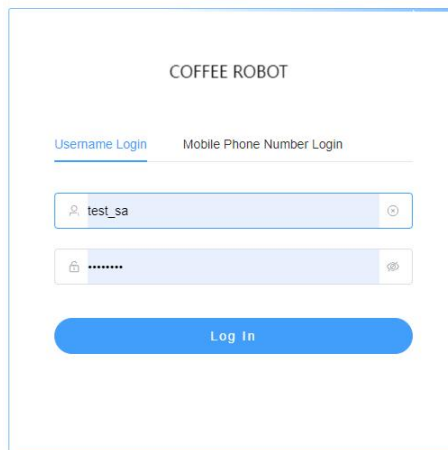
When there are still paper cups at the dispensing outlet, click this button. The cup lifting mechanism automatically descends to the lowest position for cup replenishment. After replenishing the current bucket, the highest point of the paper cups should be 3 cm below the bucket's upper surface. After adding cups to the current bucket, continue clicking this button to automatically switch to the next bucket location, repeating the cup addition process for the remaining buckets.

b)Bucket Rise Button: 

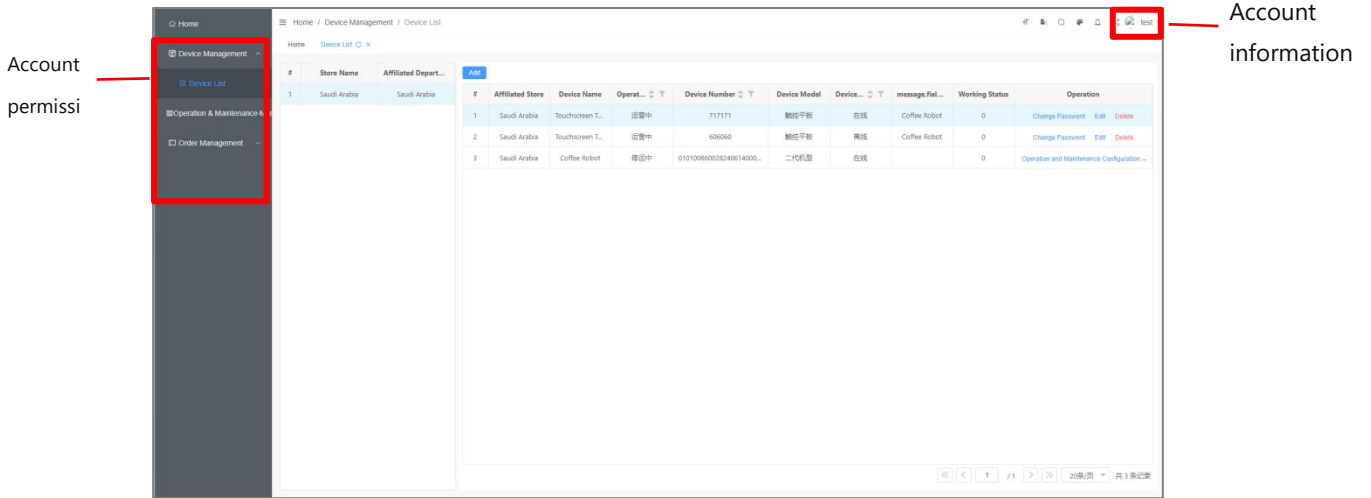
After all cup buckets are replenished, click this button. The cup lifting mechanism automatically rises. When the paper cups reach the cup retrieval robot's pickup position, it stops rising.

## 3.Backend Management

Backend Management Webpage: <https://coffee.sc-hyt.com/>

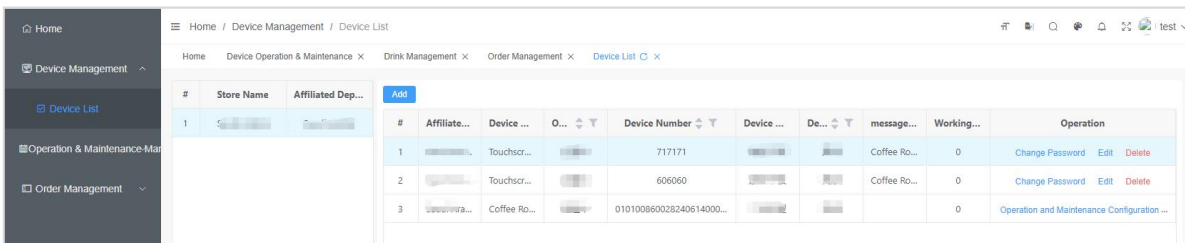


Enter your account and password, click "Login" to enter the backend management interface.



### 3.1. Device Management

In "Device List", you can view information about devices managed by the current account, including device model, device status, operational status, etc. You can also perform operations such as password modification and O&M configuration.



a) Password Modification:

The password modified here is the login interface password for the ordering screen. Default password: 12345678.

b) O&M Configuration:

#	Material Name	Material Unit	Material Type	message.field.t...	message.field.e...	message.field.r...	message.field...	message.field.s...	Withheld Mater...	Operation
1	left bean hopper	g		10000	10000	100%	0	0	0	Edit Delete
2	right bean hopper	g		10000	10000	100%	0	0	0	Edit Delete
3	Coffee grounds	pcs		10000	0	100%	0	0	0	Edit Delete
4	washing-pie			10000	10000	100%	0	0	0	Edit Delete
5	milkcleaner	ml		10000	10000	100%	0	0	0	Edit Delete

Click to enter and configure the stock levels of device materials (paper cups, coffee beans, coffee machine bean hopper, coffee liquid, milk amount, syrup, etc.). Consumption during beverage production will be automatically deducted.

## 3.2. Operations & Maintenance Management

### 3.2.1. Device Operations & Maintenance

In "Device O&M", you can view and manage device information managed by the current account.

#	Affiliated Store	Device Name	Operati...	Device Number	Onli...	Material Status	Operati...	Operation
1		Touchscreen Tabl et					100	QR Code Image Stop Operation
2		Touchscreen Tabl et2					100	QR Code Image Stop Operation
3		Coffee Robot					84.7	Operation and Mainte Operation and Mainte Operate Preparation Queue

a)Affiliated Store: Displays the store name the device belongs to.

b)Device Name: Devices are categorized into ordering screen and coffee machine.

c)Operational Status: Displays whether the current store's device is operational.

d)Device ID: The device ID information assigned to the current store's device.

e)Device Status: Displays whether the current device is online.

f)Material Status: Displays whether current materials are sufficient; alerts appear when insufficient.

g) Operational Rate: Displays the current device's operational rate.

h)Last Deactivation: Displays the last deactivation time of the current device.

i)Online Rate: Device online percentage rate.

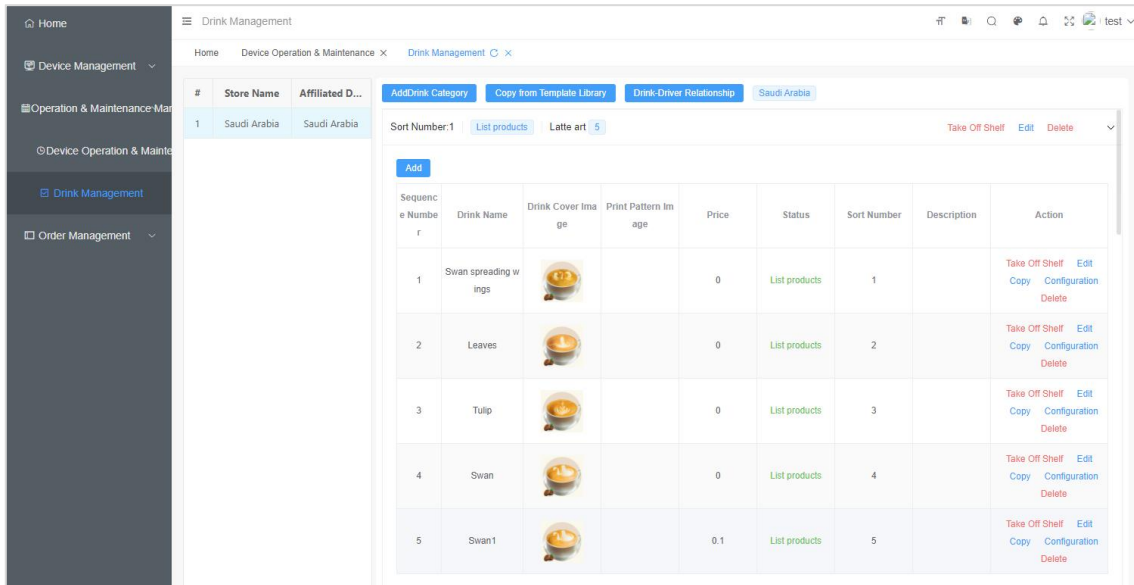
j)Last Offline: Displays the last offline time of the current device.

k)Operations:

- Deactivate: When the device is in "Operational" status, click the "Deactivate" button to remotely control the ordering screen/coffee machine to stop operation. Ordering cannot be performed on the ordering screen.
- Activate: When the device is in "Deactivated" status, click the "Activate" button to remotely control the ordering screen/coffee machine to operate. Ordering can be performed on the ordering screen.
- O&M Operations: Click to enter for remote control of the device. Do not operate without training.
- Production Queue: Click to enter to view the current device's beverage production status.

### **3.2.2. Beverage Management**

In "Beverage Management", you can configure beverages for the current device.



a) Add Beverage Category:

The 'AddDrink Category' dialog box contains the following fields and controls:

- Affiliated Shop:** Saudi Arabia
- Category Name:** Text input field with placeholder 'Please enterCategory Name'
- Category Code:** Text input field with placeholder 'Please enterCategory Code'
- Sort Number:** Text input field with placeholder 'Please enterSort Number'
- Status:** Dropdown menu with 'List products' selected
- Description:** Text area with placeholder 'Please enterDescription'
- Buttons:** 'Confirm' (blue) and 'Cancel' (grey)

\*Category Name: Name of the type the new beverage belongs to.

\*Order: Position of the new beverage in the list. The sequence number must not duplicate existing ones.






\*Status: Choose whether to list it for sale.

\*Description: Description of the new beverage type.

b) Template Library Copy: Do not operate without training.

c) Beverage Driver Management: Do not operate without training.

d) Beverage Settings:

Sequence Number	Drink Name	Drink Cover Image	Print Pattern Image	Price	Status	Sort Number	Description	Action
1	Swan spreading wings			0	List products	1		Take Off Shelf Edit Copy Configuration Delete
2	Leaves			0	List products	2		Take Off Shelf Edit Copy Configuration Delete
3	Tulip			0	List products	3		Take Off Shelf Edit Copy Configuration Delete
4	Swan			0	List products	4		Take Off Shelf Edit Copy Configuration Delete
5	Swan1			0.1	List products	5		Take Off Shelf Edit Copy Configuration Delete

- ① Delist: Delists all beverages belonging to this beverage type. After delisting, this beverage type information no longer appears on the ordering screen; List: Lists all beverages belonging to this beverage type for sale. After listing, ordering for this beverage type is possible on the ordering screen.
- ② Modify: Can modify this beverage category.
- ③ Delete: After deletion, all information for this beverage type will be completely removed from the backend management interface and the ordering screen.
- ④ Add: Sets production parameters for beverages within the beverage type and adds beverages.
- ⑤ Delist: Delists a specified beverage within the beverage type. After delisting, this beverage information no longer appears on the ordering screen; List: Lists a specified beverage within the beverage type for sale. After listing,

ordering for this beverage is possible on the ordering screen.

- ⑥ Modify: Modifies the production parameters for this beverage.
- ⑦ Copy: Copies this beverage's production parameters.
- ⑧ Configure: Do not operate without training.
- ⑨ Delete: After deletion, all related information for this beverage will be completely removed from the backend management interface and the ordering screen.

### 3.3. Order Management

In Order Management, you can view current product sales, perform refunds, remakes, and other operations.

The screenshot displays the 'Order Management' interface. The top section shows a list of orders with columns: #, Currency, Merchant..., Order Number, Store Name, Store Add..., Contact, Payment..., Customer..., Platform..., Order..., Produ..., Payme..., and Creation Time. The bottom section shows a detailed view of an order with columns: Drink Name, Drink Qua..., Drink Am..., Refund, Drink T..., Drink S..., Produc..., Payme..., Productio..., Platform R..., and Operation.

#	Currency	Merchant...	Order Number	Store Name	Store Add...	Contact	Payment...	Customer...	Platform...	Order ...	Produ...	Payme...	Creation Time
1	CNY	1715805307	DD20260107133923-1	Saudi Arab...	Saudi Arabia		0.1			wait_make	wait_making	Payment fi...	2026-01-07 14:39:23
2			DD20260105092724-8	Saudi Arab...	Saudi Arabia		0			finished	finished	Payment fi...	2026-01-05 10:27:25
3			DD20260105092520-7	Saudi Arab...	Saudi Arabia		0			finished	finished	Payment fi...	2026-01-05 10:25:20
4			DD20260105092127-6	Saudi Arab...	Saudi Arabia		0			finished	finished	Payment fi...	2026-01-05 10:21:27
5			DD20260105091853-5	Saudi Arab...	Saudi Arabia		0			finished	finished	Payment fi...	2026-01-05 10:18:53
6			DD20260105091552-4	Saudi Arab...	Saudi Arabia		0			finished	finished	Payment fi...	2026-01-05 10:15:52
7			DD20260105091424-3	Saudi Arab...	Saudi Arabia		0			finished	finished	Payment fi...	2026-01-05 10:14:25

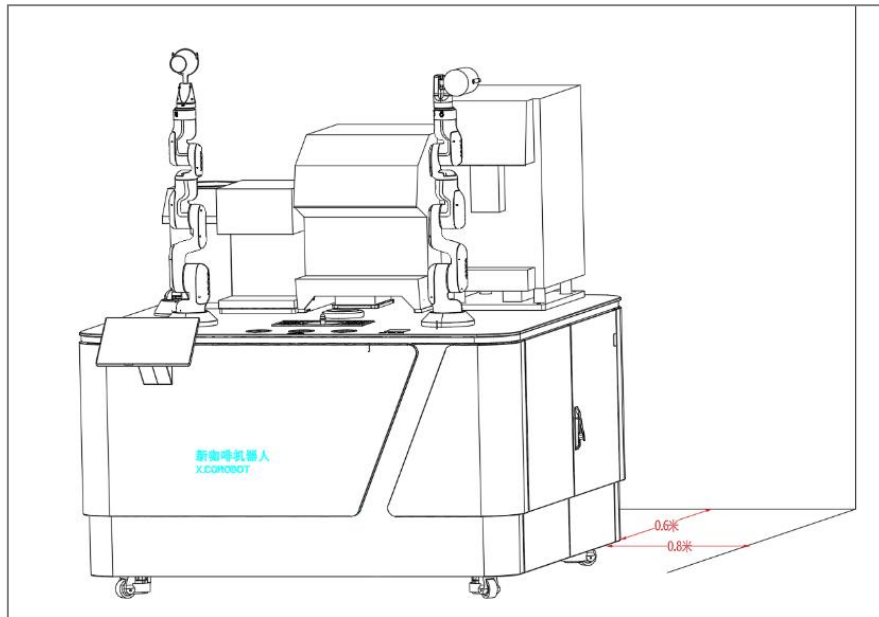
  

Drink Name	Drink Qua...	Drink Am...	Refund	Drink T...	Drink S...	Produc...	Payme...	Productio...	Productio...	Platform R...	Operation
Iced Ameri...	1	0		little ice	noSugar	finished	Payment fin...				<a href="#">刷新</a> <a href="#">退款</a> <a href="#">重做</a> <a href="#">Remarks</a> <a href="#">Details</a>

## 4. Coffee Robot Installation

### 4.1. Equipment Placement Requirements

- ① Back against wall, 60cm from wall, leaving a passage space for material replenishment and cleaning.
- ② Leave 0.8 meters of space on left and right sides for door opening and maintenance.

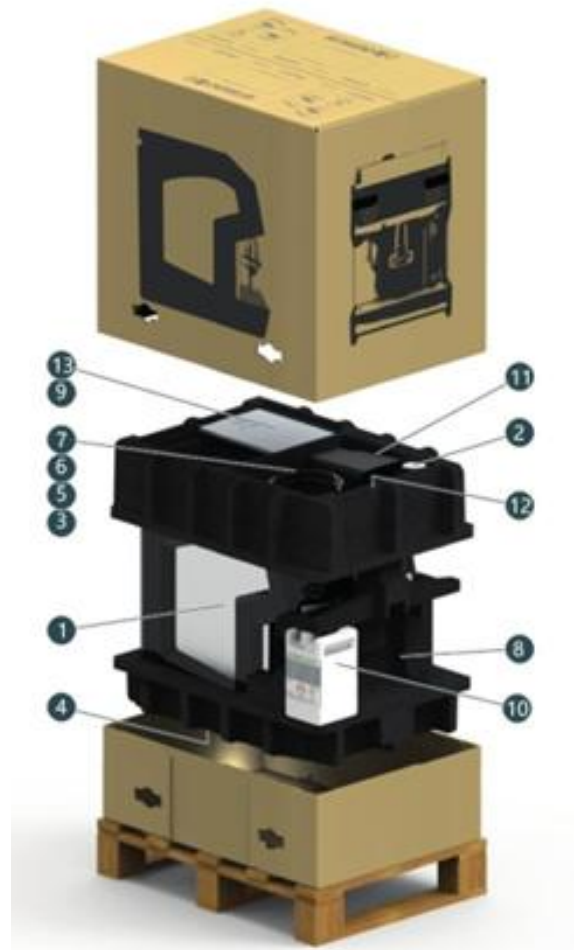


**Note:** This device is shipped as an integrated unit, with pre-installation and debugging completed at the factory. The following installation steps can be skipped directly, for reference only.

## 4.2. Coffee Machine Installation

### 4.2.1. Unpacking and Accessories:

- (1) Coffee machine main unit
- (2) Coffee machine cleaning pills
- (3) Water inlet pipe
- (4) Drain pipe clamp
- (5) Drain pipe
- (6) Drain connector
- (7) Sealing ring
- (8) Safety transport lock
- (9) Technical documentation



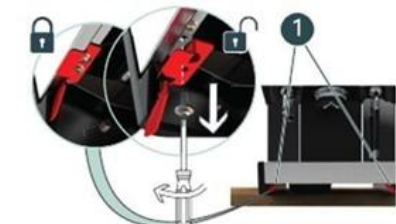
- (10) Milk cleaner
- (11) Milk cleaning tank
- (12) Cleaner pump head
- (13) Opening positioning guide

### 4.2.2. Unpacking Steps

- Take out the milk cleaner (mark 1).
- Remove the front impact foam (mark 2).
- As shown in the lower right diagram, two persons lift the coffee machine.
- Note: Please do not press on the power cord or milk pipe



- Place the coffee machine on the tabletop with the front protruding about 10-15 centimeters beyond the table edge.
- As shown in the lower right diagram, use a screwdriver to remove the safety transport lock.



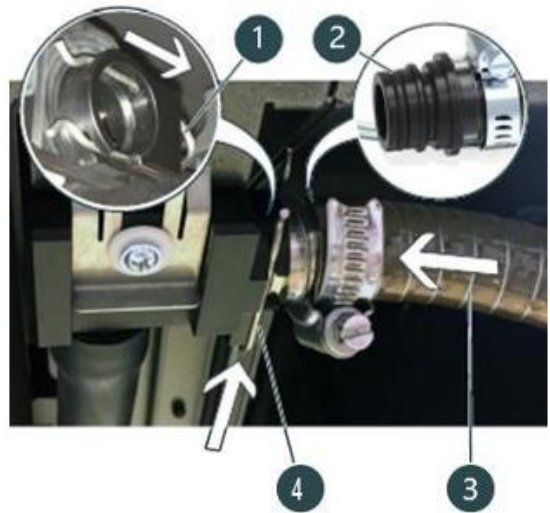
### 4.2.3. Installation Instructions

- Place the coffee machine smoothly onto the coffee machine position on the Coffee Robot tabletop.



Connect the straight drain connector (mark 2) or 90-degree drain connector (mark 3) to the drain pipe according to the actual situation.

- Apply lubricant to the sealing ring to ensure a good connection. Do not use tools that may deform the parts.
- Tighten the clamp (mark 5).
- Remove the drain pipe fixing pin (mark 1).
- Confirm the sealing ring (mark 2) is properly installed.
- Insert the drain pipe (mark 3) into the connector and return the fixing pin (mark 1) to its original position, ensuring it does not fall off.
- Ensure the equipment water inlet valve (mark 3) is closed before installation.
- Before connecting the water inlet pipe to the coffee machine, it is recommended to flush 20L of water to clean the pipeline
- Connect the 3/8-inch water inlet pipe to the coffee machine and tighten with a wrench.
- Confirm all pipes are not bent and are secured on the fixing hooks.
- Open the water inlet faucet and the coffee machine water inlet valve (mark 5), visually inspect to ensure no leaks.



- Connect the power cord and communication cable in sequence.
- Turn on the coffee machine main power (mark 1).
- Click the wetting/rinse key (mark 2) to perform coffee machine flushing and initialization.
- Flushing is required each time the coffee machine starts. (During normal use, automatic wetting occurs at each startup, no manual operation required.) When flushing is needed, this key will be highlighted, while other keys will be grayed out and inoperable.



## 4.3. Ice Maker Installation

### 4.3.1. Packaging Accessories

Drain pipe and accessories 1 set, water inlet pipe 1, water inlet connectors 2, product manual 1.

B1: Power cord

B2: Water injection end connector

B3: Pressurized water/tap water inlet connector

B4: 2-point purified water PE pipe

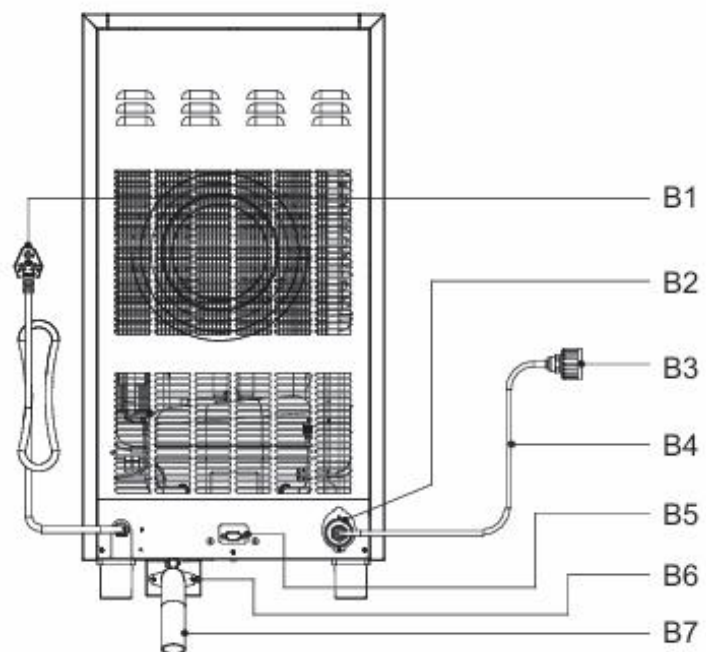
B5: RS485 serial port connector

B6: Drain connector

B7: Drain hose

### 4.3.2. Installation Instructions

- Connect the 2-point purified water PE pipe with inlet connectors on both ends, one end to the machine side, the other end to the tap water inlet side, as shown in the figure above. After connecting the pipes, open the tap water



inlet valve.

- Connect the drain hose to the machine's drain pipe connector, as shown in the figure above.
- Plug the power cord into the power supply socket.
- Connect the RS232 serial port.
- Turn on the power switch on the right side of the panel, gently touch the control panel power key.

## 4.4. Pattern Printer Installation

### 4.4.1. Installation Instructions



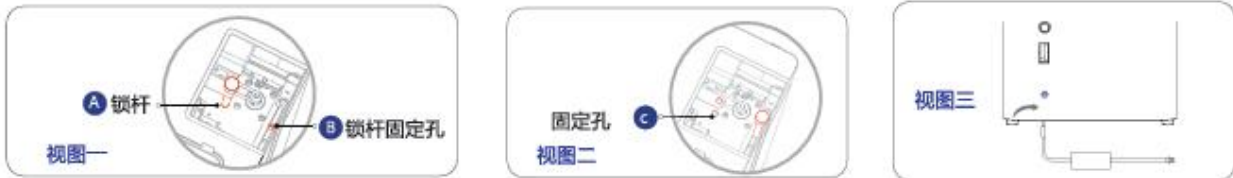
### 4.4.2. Pre-power On Preparation

(1) Before powering on, be sure to complete this step: open the material cartridge replacement window and remove the X-axis lock rod.

- ① Open the material cartridge replacement window.

②Unscrew the fixed lock rod from position A.

③Screw the removed lock rod into position B.



Note: During transportation, please remove the lock rod from B and screw it into C (as shown in Figure 2).

- (2) Connect the device power cord (as shown in Figure 3), press the power button.
- (3) Connect the device network cable.
- (4) Install the material cartridge.
- (5) Obtain the device's QR code/upload website in the settings interface.

Note: Scanning the QR code or entering the website allows uploading pattern images.

## 4.5. Syrup Dispenser Installation

### 5.1 Installation Instructions:

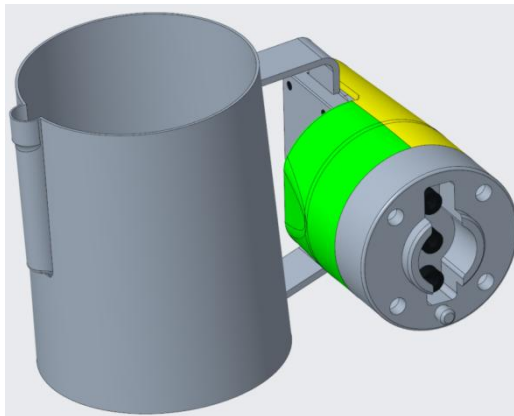
- (1) Install the syrup dispenser at the syrup dispenser installation position on the equipment tabletop.
- (2) Connect the syrup dispenser power cord and control cable.

## 4.6. Robotic Arm Installation

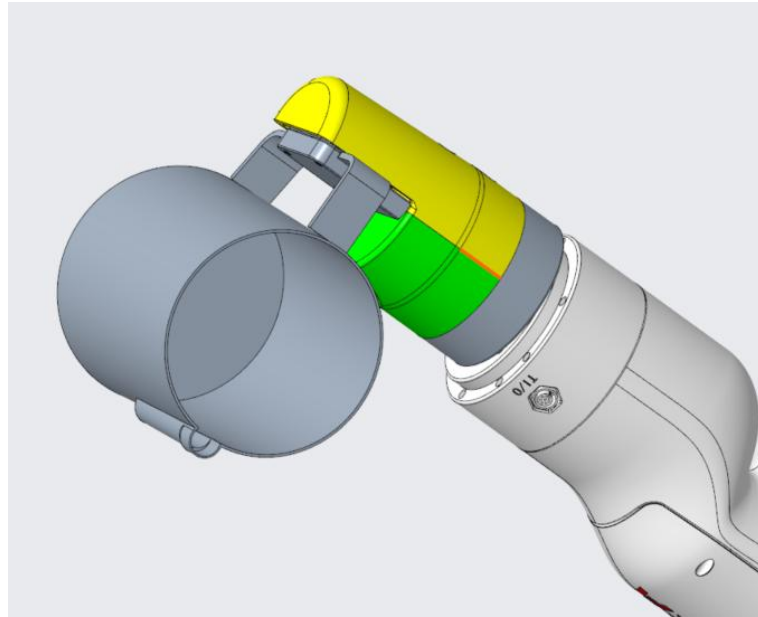
- (1) Material Preparation: M4×16 hex socket screws 4; M4×16 hex socket screws

4; M4×12 hex socket screws 4;

- (2) After removing the robotic arm from the packaging box, pass the robotic arm control cable through the control cable reserved hole on the Coffee Robot tabletop, place the robotic arm at the installation position with its front facing forward, align the base positioning holes with the tabletop screw holes, then fix using screws.
- (3) Take out the milk pitcher and milk pitcher fixing tool, use M4×12 hex socket screws to install the milk pitcher onto the milk pitcher clamp. Assembly completed as shown:



- (4) Align the positioning pin of the assembled latte art tool with the positioning pin hole at the end of the robotic arm flange plate, fix it to the end of the robotic arm using M4×16 hex socket screws. Assembly completed as shown:

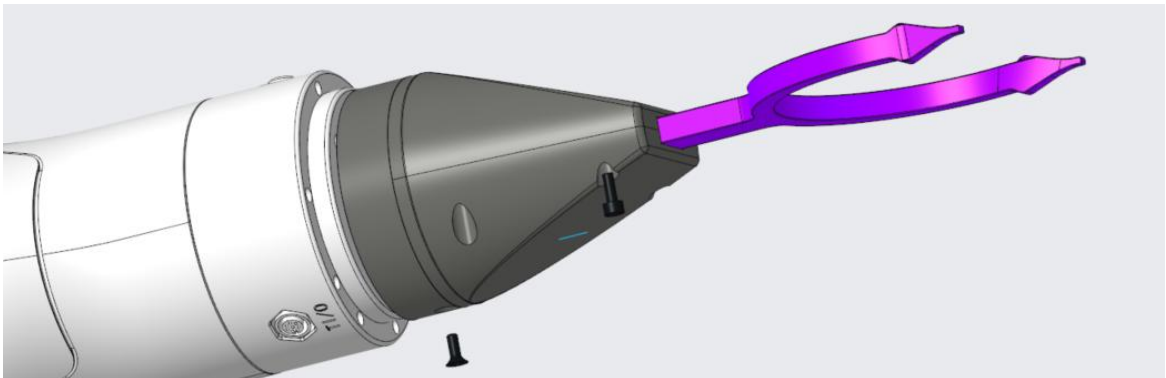


## 4.7. Cup Retrieval Robotic Arm Installation

- (1) Material Preparation: M4×16 hex socket screws 4; M4×16 hex socket screws 4; M3×8 hex socket screws 5.
- (2) After removing the robotic arm from the packaging box, pass the robotic arm control cable through the control cable reserved hole on the Coffee Robot tabletop, place the robotic arm at the installation position with its front facing forward, align the base positioning holes with the tabletop screw holes, then fix using screws.
- (3) Take out the Y-type cup gripper and Y-type cup gripper fixing clamp, assemble the Y-type cup gripper onto the positioning clamp using M3×8 screws. Assembly completed as shown:



- (4) Align the positioning pin of the assembled cup retrieval tool with the positioning pin hole at the end of the robotic arm flange plate, fix it to the end of the robotic arm using M4×16 hex socket screws. Assembly completed as shown:



## 5. Equipment Components Description

### 5.1. Coffee Machine

Front View:



#### 5.1.1. Coffee Machine Parameters

Rated Voltage	AC220V±10%50HZ-60HZ
Rated Current	25A
Rated Power	1KW
Max Power	8.1KW
Standby Power	< 2W
Weight	62KG
Dimensions	430×580×600(mm)

## 5.1.2. Important Safety Advice for the Coffee Machine

- Do not immerse this product in water.
- Risk of burns or scalds. Flowing hot water, steam, milk, and coffee are very hot. Avoid direct contact with skin. Before dispensing, do not use any part of your body to contact the outlet.
- During automatic cleaning, the machine will release hot cleaning solution and steam multiple times. Keep hands and skin away from outlets.
- Pay attention to the potential hazards of stimulating products like Everclean™ and Eversys cleaning pills. When performing any operations on the Cameo, local safety regulations must be complied with. When handling potentially hazardous materials, protective gloves and glasses must be worn.
- For any other materials mentioned in this manual (e.g., Everclean™ and Eversys cleaning pills), consult the corresponding safety data sheet before first use, take appropriate protective measures, and follow any applicable regulations.
- This machine is not suitable for installation in areas where water jets might be used.
- This machine must not be located on surfaces that are sprayed or washed with water hoses, steam nozzles, steam cleaners, or similar equipment.
- Regular cleaning is essential to ensure smooth operation of the coffee machine and optimal coffee quality.
- Use only original Eversys cleaning products. Using products not explicitly recommended by Eversys may damage the machine.
- Do not use water jets to clean the machine.
- Ensure regular maintenance of the machine to ensure safe and efficient performance.
- Risk of food residue spoilage: If the machine is not cleaned regularly, milk and coffee residues may accumulate in the machine, clog outlets, or enter beverages.

## 5.1.3. Coffee Machine External View Introduction

### 5.1.3.1. Front View

- 1.Coffee bean hopper lid
- 2.Cup warmer
- 3.Touch screen
- 4.Milk foam outlet
- 5.Coffee outlet
- 6.Front panel
- 7.Drip tray (closed)
- 8.Hot water outlet (optional)
- 9.Steam wand (optional)



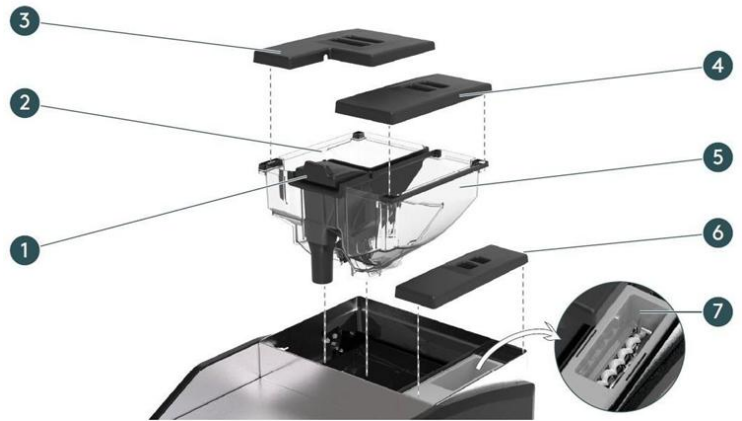
### 5.1.3.2. Front View (Drip Tray Open)

- 1.Coffee machine main power switch
- 2.Drip tray (open)
- 3.Water inlet
- 4.Grounds box



### 5.1.3.3. Top View

1. Coffee grounds chute
2. Bean hopper (left)
- 3.Bean hopper lid (left)
- 4.Bean hopper lid (right)
- 5.Bean hopper (right)
- 6.Cleaning pill compartment lid
- 7.Cleaning pill compartment



## 5.1.4. About Coffee Machine Usage

### 5.1.4.1. Coffee Machine Material Replenishment

Low coffee beans: The coffee machine touch screen prompts that the corresponding bean hopper is low. Remove the bean hopper lid, replenish coffee beans, then replace the bean hopper lid.

Low milk: The coffee machine touch screen prompts low milk. Replenish milk in the milk container in the refrigerator. After replenishing, click the "Product Complete" button on the coffee machine screen.

### 5.1.4.2. Coffee Machine Waste Discharge

Coffee grounds: The coffee grounds collection box is located directly below the coffee machine tabletop, accessed from the side. Since a small amount of water may flow from the grounds outlet during coffee machine cleaning, to prevent water from leaking from the garbage bag, it is best to use a waterproof garbage bag in the

grounds collection box. After changing the garbage bag, return the grounds box to its original position, ensuring the sensor can detect it.

Wastewater: The coffee machine comes standard with a wastewater drain pipe. During use, simply connect the wastewater drain pipe to a sewage pipe.

#### **5.1.4.3. Coffee Machine Cleaning Steps**

Open the rightmost red cleaning pill compartment lid on top of the coffee machine.

Place 1 cleaning pill into the cleaning pill compartment and close the lid.

Pour 40ML of cleaning liquid into the cleaning cup, and remove the milk pipe from the milk and place it into the cleaning cup.

Long press the "Wet/Rinse" button on the coffee machine screen, and click "Confirm" in the popped-up "Clean Machine" confirmation box. Or, enter the ordering screen settings interface, click "Clean Coffee Machine" and click "Confirm".

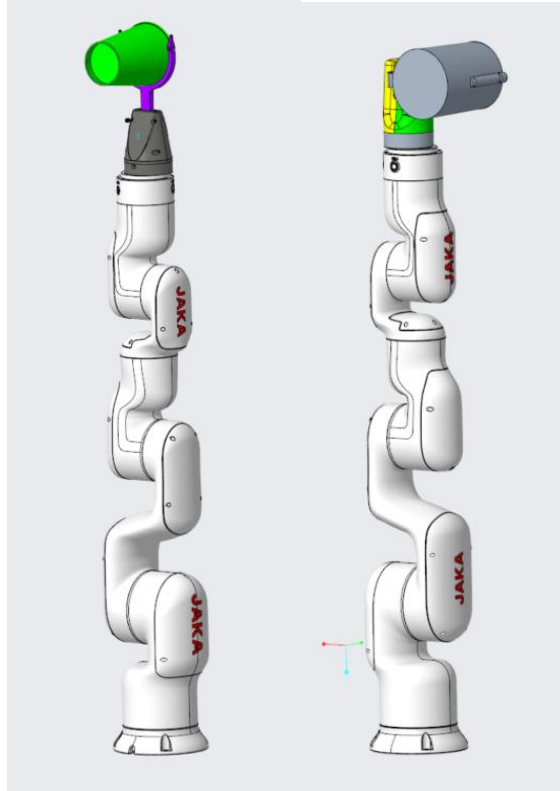
Coffee machine cleaning takes about 18 minutes. After cleaning is complete, the coffee machine touch screen will prompt "Cleaning Complete".

After cleaning, remove the milk pipe, wipe it clean, take out the cleaning cup, wash it, then place the milk pipe back into the cleaning cup.

After all cleaning work is done, click "Power Off" in the ordering screen settings interface to power off and shut down all electrical appliances except the refrigerator.

## 5.2. Robotic Arm

### Front View



### 5.2.1. Robotic Arm Parameters

Rated Voltage	24VDC
Rated Current	11.67A
Current Range	0-11.67A
Rated Power	280.08W
Ripple & Noise	200mVP-P
Voltage Accuracy	±3%
Line Regulation	±1%
Load Regulation	±3%

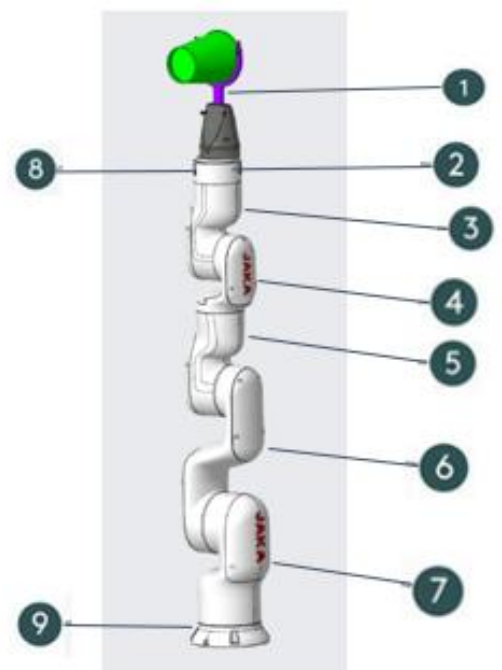
## 5.2.2. Important Safety Advice Related to Robotic Arms

- ◆ Avoid frequently switching the power supply system on and off.
- ◆ Ensure the robot arm has sufficient free movement space.
- ◆ The robot body and controller generate heat during operation. After high-load operation, do not touch the robot immediately after it stops to avoid burns.
- ◆ During equipment operation, even if the robot appears to have stopped, it might be waiting for a start signal and be in a state about to move. In such a state, the robot should still be considered as in motion.
- ◆ In emergencies or abnormal situations where a person is trapped or caught by the robot, after pressing the emergency stop button, you can force the joint to move by pushing or pulling the robot arm forcefully. Manually moving the robot arm without power drive is limited to emergencies and may cause joint damage.

## 5.2.3. Robotic Arm External View Introduction

### 5.2.3.1. Left Robotic Arm Front View

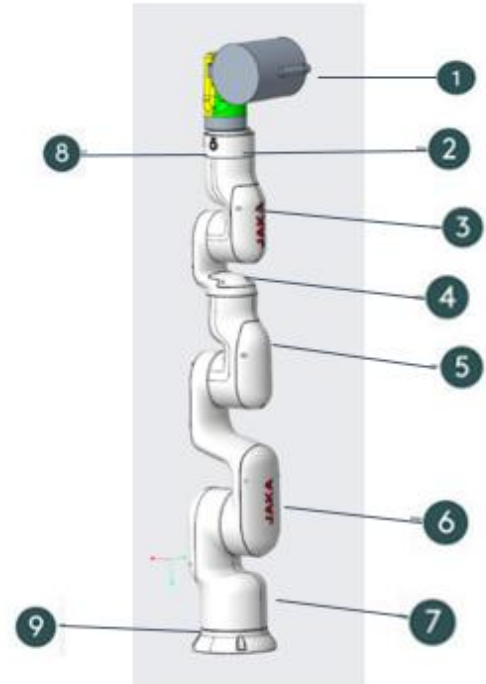
- 1.Y-shaped bracket
- 2.Joint 6
- 3.Joint 5
- 4.Joint 4
- 5.Joint 3
- 6.Joint 2



- 7.Joint 1
- 8.End flange button
- 9.Status indicator light

### 5.2.3.2. Left Robotic Arm Front View

- 1.Milk pitcher
- 2.Joint 6
- 3.Joint 5
- 4.Joint 4
- 5.Joint 3
- 6.Joint 2
- 7.Joint 1
- 8.End flange button
- 9.Status indicator light



## 5.2.4. Robotic Arm Usage

### 5.2.4.1. Cleaning:

① When needing to clean the sink, while ensuring the robotic arm is successfully powered on, press the end flange "FREE" button. After pressing, the robotic arm brake disengages and power is cut, allowing manual dragging of the robotic arm. After wiping the sink clean, move the robotic arm back to the waiting position.

- ② During coffee making, small amounts of coffee liquid or milk may splash onto the robotic arm. Stains on the robotic arm should be cleaned using a damp cloth.
- ③ Ensure the milk pitcher is locked in the milk pitcher cleaning position, then enter the ordering screen settings interface, click the "Clean Milk Pitcher" button; the device automatically sprays water to clean the milk pitcher. If stubborn milk stains are present in the milk pitcher, manually move the milk pitcher robotic arm to a suitable position for manual cleaning. After cleaning, move the robotic arm back to the waiting position and click the "Clean Milk Pitcher" button again for cleaning.

## 5.3. Ice Maker

Front View:



### 5.3.1. Ice Maker Parameters

Rated Voltage	AC220V50Hz
Rated Current	3.5A
Rated Power	450W
Refrigerant / Charge	R134a/210g
Insulation Material	Cyclopentane / Polystyrene
Water Inlet Pressure	0.1-0.4MPa
Internal Water Storage	3Kg
Weight	58.2KG
Body Dimensions	357×653×690 (mm)
Electric Shock Protection Class	Class I

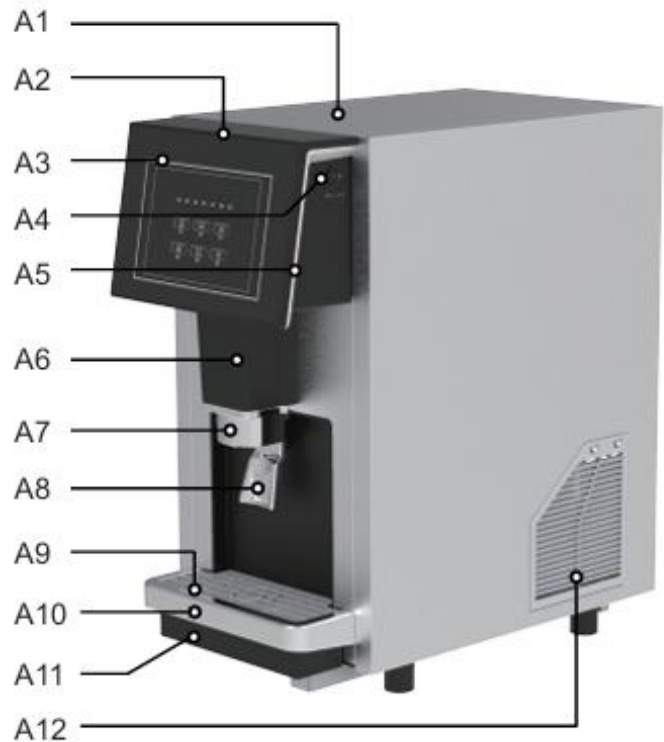
### 5.3.2. Important Safety Advice Related to the Ice Maker

- ◆ Avoid frequently switching the power supply system on and off.
- ◆ Do not pull the power cord excessively.
- ◆ Before cleaning or moving, perform power-off operations.
- ◆ When connecting to an external water source: Warning: Connect only to a potable water source.
- ◆ Do not use water jets to clean the machine.
- ◆ This product must be grounded and use an AC220V/50Hz power source with a properly grounded, fused socket.
- ◆ When cleaning this product, use water and neutral detergent to clean the external surfaces. After cleaning, use a dry cloth to wipe and remove residual moisture. After cleaning, allow sufficient time for the wiped areas to dry, especially ensuring the power cord plug is completely dry before plugging it into the power supply socket.
- ◆ Regularly clean surfaces that may come into contact with food and easily accessible drainage systems.
- ◆ After the ice maker is turned on, ensure the air inlet and outlet vents remain unobstructed and uncovered to ensure good ventilation and heat dissipation.
- ◆ During product use, do not cover the product with clothing, curtains, bedding, paper, etc.
- ◆ Do not tip or tilt the product, as this may cause abnormal noise or water leakage, leading to operational issues.
- ◆ This product should only be connected to a water source that complies with local drinking water standards.
- ◆ This product's operating environment temperature range: 5°C - 38°C. Ensure the product's surroundings are not blocked or covered by other objects.

### 5.3.3. Ice Maker External View Introduction

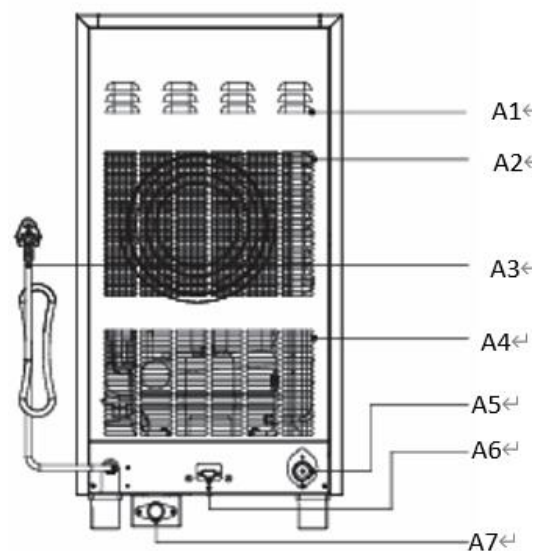
#### 5.3.3.1. Front View

- A1.Top cover
- A2.Panel cover
- A3.Control panel
- A4.Power switch
- A5.Decorative edge strip
- A6.Ice outlet cover plate
- A7.Ice chute
- A8.Opening switch flap
- A9.Cup placement grid
- A10.Wastewater box frame
- A11.Wastewater box
- A12.Air intake vent



#### 5.3.3.2. Rear View

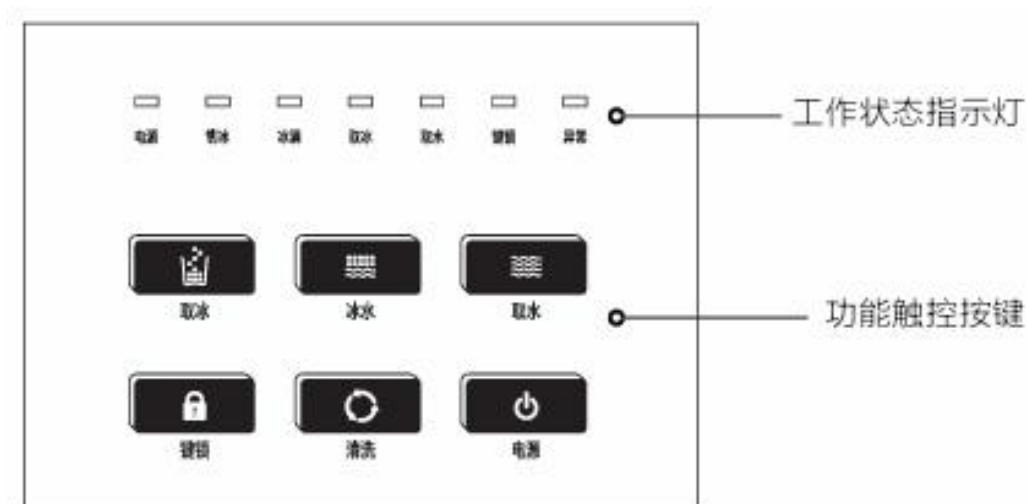
- A1.Waterproof ventilation window
- A2.Exhaust fan
- A3.Power cord
- A4.Air intake vent



- A5.Drinking water/tap water filling port
- A6.RS232 communication serial port
- A7.Wastewater drain port

## 5.3.4. Ice Maker Usage

### 5.3.4.1. Touch Control Panel Functions



A) Get Ice: Gently touch this key, the "Get Ice" light turns on. At this time, you can pick up a cup, push the switch flap inward to start ice dispensing. Releasing the switch flap stops ice dispensing.

B) Ice Water: Gently touch this key, the "Ice Water" light turns on. At this time, you can pick up a cup, push the switch flap inward to start ice water dispensing. Releasing the switch flap stops ice water dispensing.

C) Get Water: Gently touch this key, the "Get Water" light turns on. At this time, you can pick up a cup, push the switch flap inward to start water dispensing. Releasing the switch flap stops water dispensing.

D) Key Lock: Long press this key for 3 seconds to lock the control panel touch keys. After locking, touch functions become inactive. Long press this key again

for 3 seconds to unlock the touch keys.

E) Clean: Long press the Clean key for 6 seconds; the machine performs automatic cleaning, draining water from the water tank and internal pipes, keeping the system relatively dry to reduce bacterial growth.

F) Power: Long press the Power key for 3 seconds to turn on the power and enter the ice-making program. Long press again for 3 seconds to turn off the ice-making program.

After manual operation of getting water, ice, or ice water is finished, the ice maker must be reset; otherwise, during automatic operation by the robotic arm, the ice maker material retrieval operation cannot end normally.

### **5.3.4.2. Panel Indicator Lights and Functions**

A). Power indicator light on: Machine is powered on, the ice maker can be turned on.

B). Ice Making light on: Machine is currently making ice.

C). Ice Full light on: The internal ice bucket of the ice maker is full of ice.

D). Get Ice light on: The current system is set to Get Ice mode.

E). Get Water light on: The current system is set to Get Water mode.

F). Both Get Ice and Get Water lights on: The current system is set to Ice Water mode.

G). Key Lock light on: The panel touch keys are locked.

H). Abnormal light on: Abnormalities such as blocked water inlet, water shortage, blocked air intake/exhaust, or excessively high internal temperature have occurred.

### **5.3.4.3. Cleaning**

Note: Before cleaning and maintenance, unplug the power cord. Do not use alcohol to clean the ice maker to avoid plastic parts cracking.

A). With prolonged use, the condenser needs to be cleaned annually to maintain good ventilation and heat dissipation for normal ice maker operation.

- B). Depending on water quality, clean the water inlet filter head every 3-6 months. If the panel "Abnormal" light turns on, check if the water inlet filter head is clogged.
- C). After using the ice maker, press the Clean key once to perform a water system cleaning, draining stored water from the machine's internal pipes, keeping the internal water supply pipes relatively dry to avoid bacterial growth.
- D). Regularly clean the wastewater box. Remove the cup placement grid, use a soft cloth dipped in a moderate amount of neutral detergent to wipe the inner walls of the wastewater box. After wiping, rinse with clean water, then reinstall the cup placement grid.
- E). When cleaning the machine body, use clean water and neutral detergent to clean the external surfaces. After cleaning, use a dry cloth to wipe off residual moisture.

## 5.4. Pattern Printer



Front View

### 5.4.1. Pattern Printer Parameters

Rated Voltage	DC12V
Rated Current	1.25A
Rated Power	15W
Cup Mouth Diameter	40-100mm
Cup Height	50-180mm
Weight	11KG
Body Dimensions	340×270×420 (mm)
Print Color	Monochrome (Coffee/Gold, Matcha)

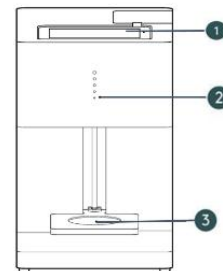
## 5.4.2. Important Safety Advice Related to the Pattern Printer

- ◆ Avoid frequently switching the power supply system on and off.
- ◆ Do not pull the power cord excessively.
- ◆ Before cleaning or moving, perform power-off operations.
- ◆ Ensure the total cup height is within the allowed pattern printing total height range of the device.
- ◆ Regular cleaning is essential to ensure optimal pattern printing results.
- ◆ Do not use water jets to clean the machine.
- ◆ Ensure regular maintenance for safe and efficient performance.
- ◆ If the machine makes abnormal noises, collisions, etc., during use, stop immediately.
  - ◆ The cup needs to be placed exactly in the center of the tray so the printed pattern is centered on the cup.
  - ◆ Do not put hands or foreign objects inside the machine to avoid entrapment and injury.

## 5.4.3. Pattern Printer External View Introduction

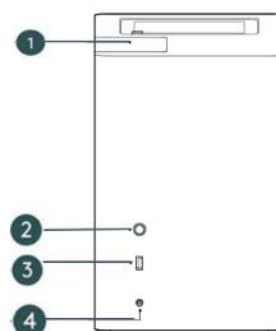
### 5.4.3.1. Front View

- 1.Touch screen
- 2.Indicator light
- 3.Tray



### 5.4.3.2. Rear View

- 1. Material cartridge replacement window
- 2.Power switch



- 3.USB port
- 4.Power socket

## 5.5. Pattern Printer Usage

### (1) Replacing the Ink Cartridge

The food-grade material cartridge can print about 800 cups. When empty, it can be purchased from local distributors.



### (2) Pre-use Cleaning

Before using the pattern printer, remove the ink cartridge protective cap, place a tissue on the table with the ink outlet facing down, press for 2 seconds and wipe. After wiping the ink outlet clean, reinstall it.



## 5.6. Syrup Dispenser



Front View

### 5.6.1. Syrup Dispenser Parameters

Rated Voltage	AC220V50HZ
Rated Current	2.72A
Rated Power	600W
Capacity	6L
Temperature Range	0-60°C
Weight	5.8KG
Body Dimensions	250×250×410 (mm)
Inner Tank Material	304 Stainless Steel

### 5.6.2. Important Safety Advice Related to the Syrup Dispenser

- Avoid frequently switching the power supply system on and off.
- Do not pull the power cord excessively.

- Before cleaning or moving, perform power-off operations.
- Regular cleaning is essential to prevent food spoilage and food safety hazards.
- Do not use water jets to clean the machine.
- Ensure regular maintenance for safe and efficient performance.
- Do not invert or tilt the syrup dispenser to pour out syrup/water, as liquid may seep through gaps into the circuit board causing short circuit damage.

### 5.6.3. Syrup Dispenser External View Introduction

#### 5.6.3.1. Front View

- 1.Indicator light
- 2.Display screen
- 3.Setting button
- 4.Syrup outlet nozzle



#### 5.6.3.2. Internal Tank View

- 1.Syrup level probe
- 2.Syrup level probe



### 5.6.4. Syrup Dispenser Usage

- (1) When replenishing syrup, pour it slowly along the tank wall to avoid generating a large amount of bubbles that affect dispensing accuracy.

- (2) Before first use, clean the inside of the tank with 70°C warm water, dry it thoroughly, then pour in the syrup.
- (3) After power on, forced heating occurs for 5-15 minutes. If the temperature has not reached the set temperature (30°C, adjustable), the quantitative keypad is locked, and the screen displays the current temperature. Wait until the screen displays "E-dy" for normal syrup dispensing.
- (4) If the temperature is below the set temperature, the machine heats, the heating light is on and the current temperature is displayed, the quantitative syrup keys are locked. If any quantitative key is pressed at this time, "HEAt" is displayed to indicate the machine is heating, quantitative keys cannot dispense syrup, but the continuous dispensing key can operate normally.
- (5) In non-forced heating state, continuous syrup shortage for 1 minute triggers the buzzer alarm. Press any key to stop the buzzer alarm. If the shortage continues after 5 minutes, the alarm triggers again.
- (6) Under any circumstances, when the machine detects syrup shortage, the shortage light turns on. Check the internal liquid level detection parameters to judge the machine status or faults.
- (7) Cleaning:
  - a) Press the "Continuous Switch" key to drain the remaining syrup.
  - b) Wipe the remaining syrup clean with a cloth.
  - c) Pour in warm water, clean with a sponge, long press the "Continuous Switch" key to drain the warm water, use a cloth to dry residual water at the bottom of the tank.
  - d) Clean with warm water every week to ensure accuracy.

## 5.7. Hot Water Dispenser

Front View



### 5.7.1. Hot Water Dispenser Parameters

Rated Voltage	AC220V50HZ
Rated Current	13.6A
Rated Power	3KW
Capacity	12L
Temperature Range	0-100°C
Body Dimensions	185×400×680 (mm)

### 5.7.2. Important Safety Advice Related to the Hot Water Dispenser

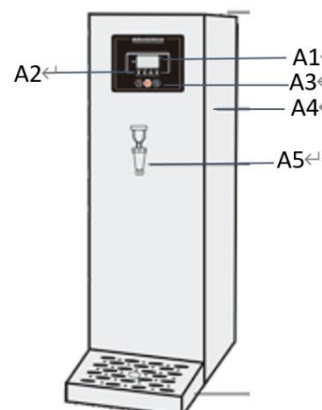
- ◆ Avoid frequently switching the power supply system on and off.

- ◆ Do not pull the power cord excessively.
- ◆ Before cleaning or moving, perform power-off operations.
- ◆ For indoor use only. Do not use in damp environments.
- ◆ Do not use water jets to clean the machine.
- ◆ If water inlet pressure is high or affected by water hammer, install a pressure reducing valve to control it and avoid overflow.
- ◆ Quarterly, regularly clean scale from the water level sensor and temperature sensor inside the tank. Do not use chemical bleaches, corrosive cleaners, or hard/sharp objects to strike the inner tank or scratch the hot water dispenser housing.
- ◆ Do not install the hot water dispenser within direct sunlight range. Under direct sunlight, the overall machine temperature will rise sharply, causing the internal electronic control system to malfunction or even be damaged.
- ◆ The water source pressure for the hot water dispenser needs to be between 0.1MPa and 0.4MPa. Pressure too low will cause failure to intake water; pressure too high may damage the inlet valve.

### 5.7.3. Hot Water Dispenser External View Introduction

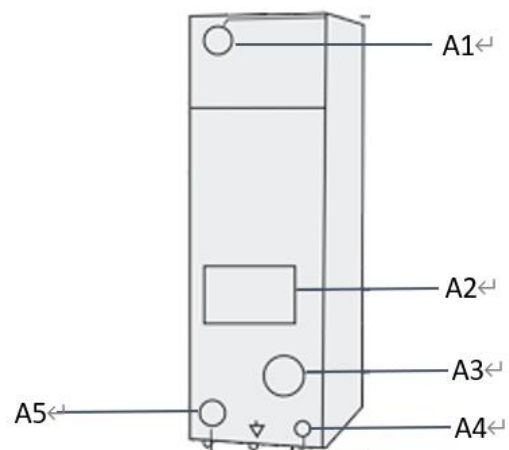
#### 5.7.3.1. Front View:

- A1. Display screen
- A2. Indicator light
- A3. Button
- A4. Machine housing
- Hot water outlet



#### 5.7.3.2. Rear View:

- A1. Water inlet connection port
- A2. Control electronics



- A3.Heating element
- A4.Power input cord
- A5.Steam vent

#### **5.7.4. Hot Water Dispenser Usage**

- (1) The machine has a drainage device for scale removal. Drain and descale regularly according to actual usage. Before operation, disconnect all power and wait for the water tank temperature to drop to room temperature before draining. Strictly avoid striking or using sharp metal tools to remove scale from the inner tank.
- (2) If cold water flows from the overflow pipe or heating stops working, stop use immediately. Check if the inlet valve is clogged with debris or if the heating element is damaged. Clean or replace promptly.
- (3) The operating environment should be kept dry, ventilated, and away from flammable hazards and other electrical equipment. This machine's suitable ambient temperature range is (5°C ~ +35°C). When beyond this range, stop use; resume use only when the temperature is suitable.
- (4) During winter when powered off and not in use, promptly open the drain valve to empty the water tank, preventing the water heater from freezing.
- (5) The maximum suitable ambient temperature for the appliance to work is: 50°C, the minimum is: 5°C. When the external environment is below -5°C, if the product is not in operation, drain the water from inside the appliance to prevent freezing and cracking.

## 5.8. Refrigerator

Front View:



### 5.8.1. Refrigerator Parameters

Rated Voltage	AC220V50HZ
Power Consumption	0.43Kwh/24h
Cooling Method	Direct Cool
Type	Refrigerator (Cooling)
Capacity	64L
Temperature Range	0-15°C
Weight	24.5KG
Body Dimensions	440×498×680 (mm)
Energy Efficiency Grade	Level 1

## 5.8.2. Important Safety Advice Related to the Refrigerator

- Avoid frequently switching the power supply system on and off.
- Do not pull the power cord excessively.
- Before cleaning or moving, perform power-off operations.
- Do not use water jets to clean the machine.
- Do not spray or rinse the wine cabinet with water, and do not place the refrigerator in damp or splash-prone areas to avoid affecting the electrical insulation performance.
- Do not place flammable, explosive hazardous items, or strongly corrosive acids, alkalis, etc., inside the refrigerator.
- Do not store or use gasoline or other flammable/explosive materials near the refrigerator to prevent fires.
- For safety, it is recommended not to place power strips, voltage stabilizers, microwave ovens, or other electrical appliances on top of the refrigerator; also, do not use electrical appliances inside the refrigerator to avoid interference or other accidents.
- Do not place unstable items (heavy objects, containers with water) on top of the refrigerator to prevent them from falling and causing injury or water overflow leading to electric shock.
- Do not disassemble or modify the refrigerator without authorization, and do not damage the refrigeration lines or electrical components. Any repairs must be carried out by professional personnel.
- During power outages or cleaning, unplug the power cord and wait at least five minutes before reconnecting power to prevent compressor damage from continuous start-up.
- Refrigerant and blowing agent are flammable; be cautious of fire during repairs.
- Do not use sharp tools, metal tools, hair dryers, electric heaters, etc., to defrost the refrigerator to avoid damage.

### 5.8.3. Refrigerator Usage

After the refrigerator starts running, do not touch the cold panels of the freezer compartment, especially with wet hands. Otherwise, skin may stick to these cold surfaces.

This product is a household refrigerator, suitable only for storing food. It cannot be used for other purposes such as storing blood, medicine, or biological products.

### 5.8.4. Cleaning:

A).General parts can be wiped with a warm, damp soft cloth. For stubborn stains, use neutral detergent.

B).The door gasket can be removed for cleaning. After cleaning, re-insert it into the gasket groove. Neutral detergent can be used for the gasket. When inserting the gasket, first fix the four corners, then insert section by section.

C).Do not use boiling water, detergents, acidic or alkaline cleaners, soap, abrasive powders, gasoline, thinner, alcohol, benzene-based products, organic solvents, or brushes to scrub the surface. If cooking oil comes into contact with the surface, wipe it off promptly, as it may cause plastic parts to crack.

D).If the refrigerator is out of use for a long time, disconnect the power, clean the refrigerator as described above, and leave the refrigerator door open for 2-3 days to allow internal drying and prevent mold or odors.

### 5.8.5. Defrosting:

a).If the door is not closed properly leading to frost buildup thicker than 5mm, which affects cooling efficiency, defrost promptly. For defrosting, open the refrigerator door, disconnect the power, and remove items from inside.

b).After defrosting is complete, reconnect the power.

## 6. Equipment Cleaning

Coffee Robot Cleaning Checklist:

Name	Daily Cleaning	Weekly Cleaning	Monthly Cleaning
Tabletop Cleaning	√		
Paper Cup Replenishment	√		
Robotic Arm Exterior Cleaning	√		
Sink Cleaning	√		
Milk Pitcher Cleaning	√		
Coffee Machine Cleaning	√		
Ice Maker Cleaning		√	
Pattern Printer Cleaning		√	
Syrup Dispenser Exterior Cleaning	√		
Syrup Dispenser Interior Cleaning		√	
Refrigerator Exterior Cleaning	√		
Refrigerator Interior Cleaning		√	
Syrup Expiry Date Check		√	
Milk Expiry Date Check	√		
Coffee Bean Expiry Date Check		√	
Waste Disposal	√		

## 7. Equipment Alarms and Countermeasures

### 7.1. Coffee Machine

#	Info Message	Explanation/Corrective Action
S-000	Starting up, please wait...	Wait for initialization to complete.

S-001	Coffee boiler heating...	Please wait for the coffee boiler to reach its nominal temperature.
S-002	Left bean hopper missing	Check if the bean hopper or lid is inserted correctly.
S-003	Right bean hopper missing	Check if the bean hopper or lid is inserted correctly.
S-007	Please insert grounds box	Please empty and insert the grounds box.
S-008	Please insert grounds box	The coffee machine can only continue working after the grounds box is inserted.
S-009	Grounds box missing	Sensor detects grounds box missing.
S-010	Right bean hopper has no beans or is locked. Please refill or unlock bean hopper.	The brewing module detected no coffee grounds in the chamber. The right bean hopper must be refilled or unlocked.
S-011	Left bean hopper has no beans or is locked. Please refill or unlock bean hopper	The brewing module detected no coffee grounds in the chamber. The left bean hopper must be refilled or unlocked.
S-012	Bean hopper has no beans or is locked. Please refill or unlock bean hopper.	The brewing module detected no coffee grounds in the chamber. The bean hopper must be refilled or unlocked.
S-013	Coffee quantity too large (final product).	Too much coffee ground used. Please reduce the amount next time. If the error persists, contact service.
S-014	Rinse required. Coffee boiler heating not allowed before rinsing machine.	Press the rinse key in the top right corner.
S-015	Check cleaning pill compartment. Are cleaning pills blocked or broken? Is the optical sensor dirty?	The machine has cleaned 10 times without a cleaning pill! => Check if cleaning pills are blocked or broken If the error persists, contact service. This stop message only appears if the parameter "If cleaning without specified cleaning product" is set to "Lock after 4 days". The coffee machine is now locked until the next cleaning with a cleaning pill!
S-016	Coffee machine cleaned without cleaning pill. Is the cleaning pill compartment empty? Are cleaning pills blocked or broken?	Machine is locked! Contact service. This stop message only appears if the parameter "If cleaning without specified cleaning product" is set to "Lock after 4 days". The coffee machine is now locked until the next cleaning with a cleaning pill!
S-017	Cleaning required. Press "Continue" to start cleaning.	Hold the rinse key for three seconds to start cleaning.
S-018	Last cleaning not completed correctly. Press "Continue" to start cleaning.	The cleaning cycle was interrupted. Please start a new cleaning program.
S-020	Brewer fault. Brewer locked.	Turn off the machine, wait 10 seconds, then turn it back on. If that doesn't work, the machine is locked! Contact service.
S-023	Cleaning required. Please wait for all boilers to be ready.	No action required

S-024	Clean milk pipe with a damp cloth. Remove and clean the milk cleaning tank.	Clean milk pipe with a damp cloth. Remove and clean the milk cleaning tank.
S-026	1) Remove milk container 2) Pour 25 ml Everclean into empty cleaning tank (press pump once) 3) Press "Continue"	1) Remove milk container 2) Pour 25 ml Everclean into empty cleaning tank (press pump once) 3) Press "Continue"
S-028	Milk system cleaned without detergent.	This message only appears if the parameter "If cleaning without specified cleaning product" is set to "Lock after 4 days". The coffee machine is now locked until the next cleaning with Everclean!

## 7.2. Ice Maker

Fault Phenomenon	Check Item	Possible Cause	Solution
Ice maker not working	Power cord	Power cord not connected properly	Check and connect power cord properly
	Fuse	Blown or damaged	Check and replace fuse (professional operation)
	Water outlet port	Water stopped, inlet clogged, or water pressure too low	Increase water pressure or replace filter/filter screen
	Power supply	Power outage or voltage too low	Contact power supply department
Low cooling efficiency or not cooling	Air inlet	Air inlet blocked or covered	Check safe distance around product (see installation instructions)
	Condenser	Surface accumulated excessive dust, temperature too high	Clean condenser
	Refrigeration system	Refrigerant leak	Contact after-sales service
	Compressor	Wiring loose or open circuit	Contact after-sales service
	Power supply	Power outage or voltage too low	Contact power supply department
Abnormal light on	Water inlet abnormal	Water stopped, inlet clogged, or water pressure too low	Check water inlet line or contact water supply department
	Temperature too high	Air inlet/outlet blocked or covered	Check safe distance around product (see installation instructions)
Abnormal ice dispensing	Ice dispensing flap	Ice jammed at ice outlet	Push the ice dispensing flap, then immediately release
Ice outlet dripping water	Wastewater box	Drain port in wastewater tray clogged	Unclog drain port, clean wastewater box
Ice making time too long	Water temperature	Water temperature too high	Lower water temperature
	Ambient temperature	Ambient temperature too high or too low	Use within suitable ambient temperature range
	Refrigerant	Refrigerant leak	Contact after-sales service

## 7.3. Syrup Dispenser

Fault Cause	Troubleshooting
E-1	<ol style="list-style-type: none"> <li>1. Temperature sensor open circuit, replace temperature sensor</li> <li>2. Check if connecting wires are loose</li> <li>3. Circuit board fault</li> </ol>
E-2	<ol style="list-style-type: none"> <li>1. Temperature sensor short circuit, replace temperature sensor</li> <li>2. Circuit board fault</li> </ol>
Syrup leakage	<ol style="list-style-type: none"> <li>1. Unscrew the syrup nozzle, clean it thoroughly, then reinstall</li> <li>2. Check if screws at the motor and pump head connection are tight</li> <li>3. Check if the white PE tube on the liquid level fixing sleeve is cracked</li> </ol>
Syrup not flowing out	<ol style="list-style-type: none"> <li>1. Motor fault, pump head fault</li> <li>2. Circuit board fault</li> <li>3. Encoder disc stuck</li> </ol>
Syrup outlet (dispensing head) drips syrup	<ol style="list-style-type: none"> <li>1. Check for foreign object inside the check valve (clean)</li> <li>2. Air inside the pump head (long press the "Continuous Switch" key to expel air from the pump head)</li> </ol>
Heating system problem	<ol style="list-style-type: none"> <li>1. Heating element/heating coil wire broken</li> <li>2. Circuit board fault</li> <li>3. Set temperature not reached</li> </ol>
Continuous flow	<ol style="list-style-type: none"> <li>1. Counting board fault</li> <li>2. Circuit board fault</li> <li>3. Encoder disc loose</li> </ol>
Syrup dispenser no power, no display	<ol style="list-style-type: none"> <li>1. Power cord not plugged in properly, circuit board fuse blown</li> <li>2. Circuit board socket loose, circuit board fault</li> </ol>
Large flow error	Press the "Set" button for 5 seconds to enter P1 for flow calibration

## 7.4. Cup Lifting Mechanism

Fault Cause	Troubleshooting
Cups not rising	<ol style="list-style-type: none"> <li>1. Cup rise button wire poor contact</li> <li>2. Cup rise relay damaged</li> <li>3. Motor damaged/motor temperature too high</li> <li>4. Cup lifting lead screw stuck</li> </ol>
Cups continuously rising	<ol style="list-style-type: none"> <li>1. Cup outlet sensor detection failure</li> <li>2. Upper limit sensor failure</li> </ol>
Motor not descending	<ol style="list-style-type: none"> <li>1. Bucket switch button wire poor contact</li> <li>2. Reverse relay damaged</li> <li>3. Motor damaged/motor temperature too high</li> <li>4. Cup lifting lead screw stuck</li> </ol>

<b>Bucket cannot switch normally</b>	<ol style="list-style-type: none"><li>1. <b>Bucket switch button wire poor contact</b></li><li>2. <b>Bucket motor relay damaged</b></li><li>3. <b>Motor damaged/motor temperature too high</b></li><li>4. <b>Added cups exceed outlet sensor</b></li><li>5. <b>Cup holder not lowered to position</b></li><li>6. <b>Cup holder detection sensor failure</b></li><li>7. <b>Lifting motor not lowered to position</b></li></ol>
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## 8. After-Sales Service

### 8.1. Service Commitment

Our company will provide the following equipment warranty and maintenance services for users: For equipment supplied by our company, the warranty period begins from the date of equipment acceptance upon delivery and lasts for 1 year. During the warranty period, if equipment malfunctions occur, our company is responsible for repairs. Upon receiving a user's equipment fault report, if the fault is caused by our company's equipment, our company provides free warranty and promptly resolves the fault. If the fault belongs to one of the following situations, it is not covered under free warranty; the user should provide the equipment cost, but our company will assist in resolving the fault as soon as possible to restore normal equipment operation:

- User not operating according to the operating procedures;
- User-caused equipment damage;
- Malfunctions caused by other force majeure factors (such as lightning, earthquake, flood, etc.);
- Within the one-year warranty period, our company provides free maintenance services for users. After the warranty period expires, our company will continue the after-sales service procedures:
  - ① Through consultation with the user unit, determine the content and format of the Service Request Form and Support Service Implementation Report, with designated personnel from both the user unit and our company.
  - ② When the user unit requires support service, fill out the Service Request Form and email it to our company. In urgent cases, call directly to request service.

### 8.2. Scope and Content of Support Services

Our company is committed to providing maximum technical service throughout the entire project process and in all aspects, including: hardware maintenance

support services and software training support services.

- **Hardware Maintenance Support Services:** Our company shall be responsible for the repair of any equipment during the warranty period. The user shall not be charged any fees (excluding faults caused by physical damage or user error/improper operation). After the warranty period expires, our company shall enter into a relevant agreement with the user to define the charging method, repair responsibilities, and repair procedures, ensuring the fulfillment of our maintenance obligations.
- **Software Training Support Services:** Our company commits to providing the user with one remote training session during the equipment warranty period (the specific number of sessions may be adjusted as per the contract). The user shall not be charged any fees for this. After the warranty period expires, our company shall enter into a relevant agreement with the user to define the charging method, ensuring the fulfillment of subsequent service responsibilities.

## 9. Conclusion

Thank you again for choosing our company's Coffee Robot equipment.

After reading, please store it properly for future reference.

Warning, Caution, Usage:

This product manual will be updated or revised promptly based on valuable suggestions from your company to make it more aligned with actual customer usage. We warmly welcome your valuable feedback on this product manual.

This product manual mainly provides a brief description of basic product operations. If you encounter issues not mentioned in this manual, please contact us.