

Main technical parameters

Product name	Fructose quantifier
Product model	
Rated voltage	AC 220V~
Rated frequency	50Hz
Rated power	200W
Volume	8L
Product size	350X250X415mm

Note: If there is any technical change, please refer to the nameplate on the product, without further notice, please understand.

Warranty card

Name		Tel	
Date of place of purchase		Product model	
Maintenance record			
Maintenance date		Maintenance and replacement reasons	

Please keep the warranty card properly. Thank you again for purchasing our products.

Fructose Quantifier Operating Manual



1. Step 1 basic operation



2. Unified calibration



3. Single-key fine tuning



4. Treatment without sugar during heating



5. Treatment methods for inaccurate sugar production



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* Please read carefully and use according to the instructions before use, and keep it properly.

Safe operation precautions

Warning



Appliances shall not be cleaned with jet water. Do not soak the machine in water. Be careful not to let water flow into the switch when cleaning to prevent electricity leakage.



The power supply used must be consistent with the power supply parameters marked on the product nameplate, and be connected according to the electrical schematic diagram.



In case of abnormal situation, please cut off the power supply, and prohibit using it until the abnormality is eliminated.



It is strictly forbidden to use this product in the open air. When this product is wet by rain, it may cause electric leakage or electric shock accident.



After use, the power supply must be cut off to prevent danger.



During the use of this product, the palpable parts may get hot, so children should stay away from it and children are forbidden to play with this product.



Please clean the scale of the heating pipe regularly, otherwise the scale will quickly shorten its service life and lead to the failure of burning or bursting the pipe.



The connector must be removed before cleaning; The appliance socket must be dried before reuse.



Appliances shall not be immersed in those that cannot be cleaned.



Do not knock or scratch the fructose quantifier shell with chemical bleaching agent, corrosive cleaner and hard objects.



When using it for the first time every day, please clean the inner container with warm water at 70 °C, wipe it after cleaning, and pour fructose after the inner container is dry. Let stand for three minutes before using. Supplemental fructose should be slowly poured into the inner container to avoid more bubbles in the container affecting the accuracy of sugar output of the machine. (Should be regular maintenance.)



If the power cord is damaged, it must be replaced by a professional from the manufacturer, its maintenance department or similar department in order to avoid danger.



Appliances with removable hose assemblies to connect water sources, use new hoses attached to appliances, and old hose assemblies cannot be reused.



When cleaning, repairing or touching live parts, make sure that the power is cut off before operation.



When cleaning, the power must be cut off, pay attention to the use of neutral cleaning agent, and clean with soft cloth to prevent scratching the surface.



The connector must be removed before cleaning; The appliance socket must be dried before reuse.



When not in use for a long time, put out the water in the sink and keep it free of water. When using it again, be sure to clean the sink and check the electrical parts.



After the machine is used every day, the residual fructose of the motor must be discharged, so as to avoid the fructose crystallization blocking the motor and affecting the service life of the motor and the machine. Operation method: Empty the syrup in the inner container, replace it with warm water, press the "continuous/stop" key, and discharge the clear water in the inner container. It is better to operate repeatedly for many times.



The inlet water temperature and room temperature should be kept above 5°C (no icing) and below 60°C. When it is used in very cold areas, the customer should discuss with the manufacturer that the internal freezing will cause the opening sink to break and the parts to be damaged. When the products are damaged due to freezing, the power supply and inlet water should be cut off immediately to discharge the remaining water in the machine (pay attention to the water temperature), and communicate with the manufacturer to return to the factory for maintenance or ask the relevant professional qualified personnel for maintenance.

Electrical safety

1. Fructose quantifier voltage: Single-phase 220V/50Hz voltage fluctuation range 198-242V.
2. Please be sure to connect the ground wire. The ground wire cannot be connected to the tap water pipe or coal pipe, otherwise it may cause safety accidents.
3. Do not connect other electrical appliances to the same socket.

Function introduction

JFCC (normal use) BJ (empty sugar warning) E-dy (heating) E-cn (photoelectric pedometer failure) setting; P1 (custom sugar content) P2 (based on 2-4, full bond calibration by addition and subtraction) P3 (based on 4-4, full bond calibration by compensation method) P4 (single bond fine tuning) P5 (temperature setting) P6 (detection port indication tuning)

Instructions

Before use, fill clear water first, start the machine and press the continuous switch for a long time to drive the machine to empty. (If there is machine display B with alarm sound, check whether the water has not passed the inspection port)

Calibration

P2 calibration method, for example, 2-4 sugar output should be 40, but the actual sugar output is only 30, then click Set, click to P2, display 100 on the display screen, adjust 100 to 110, store and calibrate repeatedly. On the contrary, if the actual sugar output is greater than 40, adjust 100 to 90, store and calibrate repeatedly.

P3 calibration method, for example, 4-4 sugar output should be 80, but the actual sugar output is 75, then click Set, click to P3, 80 will be displayed on the display screen, and 80 will be adjusted to the actual sugar output of 4-4, for example, the actual sugar output is 75, then 80 will be adjusted to 75, stored and calibrated repeatedly.

Considerations and Frequently Asked Questions

The key of the machine suddenly fails, and the screen displays E-dy, which is the protection mechanism of the machine. If there is no sugar in heating, wait for the heating of the machine to be completed, or the temperature set by the machine to be lowered

The machine has added sugar and exceeds the detection port, but still displays BJ with alarm sound, which means that the sugar may be thick or different, and the machine cannot recognize it. The temperature set by the machine can be adjusted up, or click Setting, click P6, and adjust it to the corresponding indication value or directly adjust it to H0, so as to adjust the sensitivity to the highest.

The next day, the amount of sugar produced is inaccurate, and the difference is large. There are two problems in this situation. The sugar becomes sticky or even solidified at low temperature, which leads to inaccurate sugar produced, or sugar sticks to the sugar outlet pipe or mouth, which leads to inaccurate sugar produced. Attention should be paid to the cleaning of the machine sugar nozzle or the machine should be started in advance to preheat. When cleaning the sugar nozzle, drive the machine to produce sugar and flush out the sticky sugar, which can return to normal.