

Fructose quantitative machine

Instruction Manual

*Before use, please read carefully and use it according to the instructions, and keep it properly.

Equipment Repair Service Warranty Card

Instructions, and keep it properly.		Sales information User information	
Dealer:	user name:		
Contact:	Product number:		
telephone / fax:	Purchase Date:		
mobile phone:	User contact information:		
User notice:			
1. Please keep it properly and read this card carefully.			
2. You can enjoy free maintenance service within 12 months from the date of purchase.			
3. It is strictly forbidden to change the power phase by yourself to prevent serious equipment failure.			
4. Please check the power supply regularly to ensure the reliable connection of the ground wire, and prevent missing nozzles or low voltage.			
5. Please keep the outside clean, ensure a good use environment, and regularly check the operation of the equipment.			
6. The maintenance service guarantee will be cancelled when the following acts occur:			
A. Subject to abnormal use, improper storage and handling, high or low ambient temperature, exposure to a humid environment.			
B. Unauthorized modification and repair, misuse, abuse and wrong adjustment.			
7. The terms of maintenance service are subject to change without prior notice.			
Equipment Repair Service Warranty Card			
User name:	Contact number:	Cause of failure:	
address:			
Factory number:	Purchase date:		
Repair Date:	Repair Signature:		
Fault reason and test result:			

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catalogue

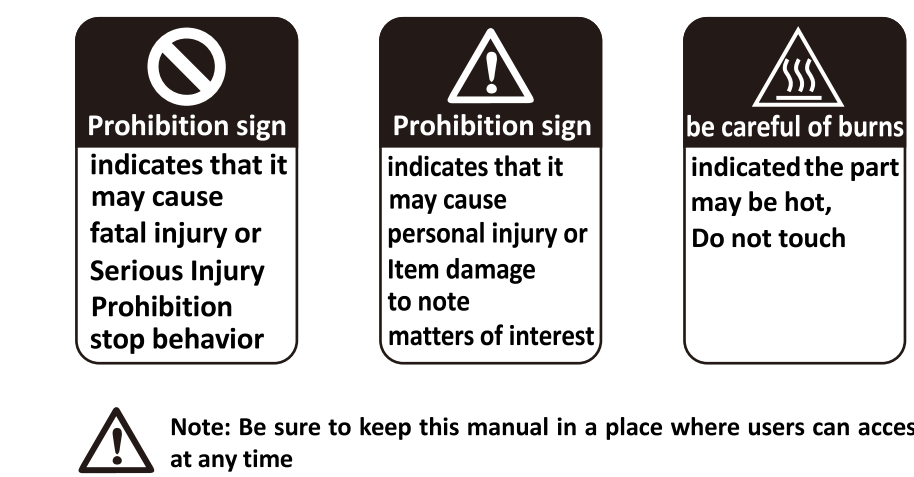
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The main technical parameters

Product Name	Fructose Dosing Machine
Product number	GT-A1
Rated voltage	110V/220V
Rated frequency	50Hz/60Hz
Rated power	300W
Volume	8.5L
Product size	350X250X415mm

Note: In case of technical changes, please refer to the nameplate on the product without further notice, please understand.

Illustration of warnings and safety instructions for operation



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Fructose Dosing Machine Quick Start Guide

16-key calibration and debugging

Note: When the machine is used for the first time, the air in the machine needs to be discharged after putting in the liquid, and long press the "Continuous/Stop" key for 5 seconds, and then press the "Continuous/On/Off key" to stop sugar production;

Calibration and debugging are divided into three steps:

The first step: P2, one-key debugging function; (use electronic scale or measuring cup); Click "2-4" to see the weight or volume of the liquid, and then click the "Setting" button. The mixer tube displays SET P1 and then press "Set" P2 mixer tube displays 100.

Then press "▲" "▼" to debug "Save" to exit; Such as:

A. The liquid from "2-4" is 50. Press the "SET" button, and the digital tube displays SET.

P1 and then press "Settings" P2 100 Press "▼" again to debug "Save" to exit; B. The liquid from "2-4" is 30. Press the "Set" button, and the digital tube displays SET.

P1 Press "Setting" again P2 100 Press "▲" again to debug and "Save" to exit; Note:

"2-4" is the debugging key, the factory setting is [40] grams or milliliters; If the liquid coming out of "2-4"; more if there is less, add "▲", repeat the above two debugging steps [A, B], must first Adjust the "2-4" group of buttons, the value of the liquid must be basically the same as the value displayed by the digital tube.

The second step: P4, fine-tuning function; (ie: fine-tuning of each group of keys) Such as:

After adjusting the group of "2-4" keys, if some individual keys are not very accurate, use P4 for fine-tuning; according to Press the "Setting" button once, the digital tube displays SET P1, and then press the "Setting" number three times. The tube displays P4 0, and then press the key to be set, and then press "▲" "▼" to debug.

Then press "Save" to exit; if there is more, reduce "▼", if less, add "▲". The third step: P1, DIY setting function, (ie: custom setting)

Such as: After the first and second steps are debugged, if you need to set different values of individual keys, use P1; Press the "Setting" button, the digital tube displays SET P1, then press the "▲", "▼" and "Save" keys to be set, and then press "Save" to exit;

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Common faults and solutions

Item	Cause of failure	Troubleshooting method
1	leaking sugar	1. Is the joint between the plastic joint and the pump head locked? 2. Is the pump head screw locked? 3. Whether the liquid level detection head is locked
2	Fructose does not flow out	1. did not reach the temperature 2. There is air in the pipe, unscrew the candy spout first and press the candy button. After the fructose comes out, put the candy mouth back in 3. Motor failure 4. Computer board failure 5. Electric eye failure
3	leaking candy	1. Whether the check valve is installed reversely 2. Whether there are foreign objects or sundries in the check valve (clean it) 3. There is air in the pump head or pipe (press "for 5 seconds to make the pipe All the air in the duct is exhausted)
4	Heating system failure	1. The heating line is broken 2. Electric heating plate failure 3. Computer board failure 4. Eddy's set temperature has not reached
5	non-stop traffic	1. Detect electric eye failure 2. Computer board failure
6	fructose machine not showing	1. The power cord is not plugged in properly or the power cord is in poor contact 2. The fuse on the computer board is blown 3. The power switch is broken 4. Computer board failure
7	When the flow error is large	1. Cleaning machine 2. Press the "SET" button for 5 seconds to enter the P1 total flow calibration

error code

Code	Cause of failure	Code	Cause of failure
E-rr	Abnormal voltage	E-CN	Counting electric eye failure
E-17	parameter cannot be read	CLOS	Temperature sensor short circuit
E-18	Memory parameters cannot be written	OPEN	open circuit
E-19	computer board failure		

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Safe Handling Precautions



Appliances must not be cleaned with water jets. Neither can Soak the machine in water, be careful not to clean it. Let water flow into the switch to prevent leakage.

The power supply used must be the same as the one marked on the product nameplate. The power supply parameters are consistent with the electrical schematic diagram wiring.

In the event of an abnormal situation, please cut off the power supply and fail to it is forbidden to use it until the abnormality is eliminated.

It is strictly forbidden to use this product in the open air. When the water gets wet, it may cause electric leakage or electric shock ACCIDENT.

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

Accessible parts of this product may become damaged during use. Fever, keep away from children and prohibit children from playing this product.

The fixed wiring for the connection of the appliance must be in accordance with the wiring Contact spacing provided under overvoltage category II conditions. Fully disconnected disconnected device.

Appliances must have their connectors removed before cleaning; appliances the appliance socket must be wiped dry before reuse.

In order to avoid the danger caused by the wrong reset of the thermal circuit breaker. Appliances cannot be powered by external switching devices, e.g. as a timer or connected to a timer by a common component. Connecting on and off circuits.

If the power cord is damaged, to avoid danger, must be carried out by the manufacturer, its repair department or similar Professional replacement of doors.

Appliances with removable hose assemblies for connection to water sources. Use the new hose that came with the appliance, the old hose assembly Cannot be reused.

When cleaning, servicing, or touching live parts, be sure to Make sure to turn off the power supply before operation.

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

Never place this product in a wet location or easy Where subject to splashing water, the insulation of this product Damage may cause leakage or electric shock. Therefore.

Never disassemble, repair or modify this product without permission. Due to unqualified personnel performing this type of work may Fire or personal injury due to work errors.

Do not touch switches and plugs with wet hands.

Do not place flammable substances such as aerosols inside and under the appliance, when using the appliance, Do not spray aerosols near it must always Someone is watching.

The injected liquid must not exceed the rated volume.

Please clean the scale of the heating pipe regularly, otherwise the scale will rapidly shorten its life and cause burnout or the failure of the burnt tube.

Appliances must have their connectors removed before cleaning; appliances The appliance socket must be wiped dry before reuse.

The utensils must not be immersed or not cleaned.

Do not use chemical bleach, corrosive cleaners and hard Use sharp objects to hit and scrape the fructose machine shell.

When using it for the first time every day, please wash it with warm water at 70 ° C. Clean the timer tank, wipe it after cleaning, wait for the inside After the gillbladder is dry, fructose can be poured into it, stand three Use after a few minutes. Fructose supplementation should be slowly four into the liner container to avoid the generation in the container. More bubbles affect the accuracy of the sugar output from the machine. Spend. (The fructose machine is used and should be maintained regularly.)

When not in use for a long time, drain the water in the sink and keep it There is no water output, be sure to clean up when you use it again Open the sink and inspect the electrical parts.

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Function description table:

1. "Save" key function:
a ~ check the current temperature of the liquid in the machine; b ~ storage.

2. The function of the "▲" key (counter):
a ~ check the current usage times; b ~ upgrade the parameter.

3. The function of the "▼" key:
a ~ check the current fructose viscosity detection on or off; b ~ decrease the parameter.

4. Clear the counter to [0], long press the "▲" button for 3 seconds;

5. P5: temperature setting (the factory setting temperature is [22] degrees);

6. P6: Fructose viscosity detection alarm switch (factory setting is H 1); Note: If the machine alarms, the sensitivity needs to be increased. "H 1" "H 0" is the sensitivity adjustment.

7. To close the fructose viscosity detection, press the "Save" button again.

8. Fourth, restore the factory settings:
In shutdown state, press and hold the "Power/Switch" button for 3 seconds, the digital tube displays [H F 5 D] Factory reset completed;

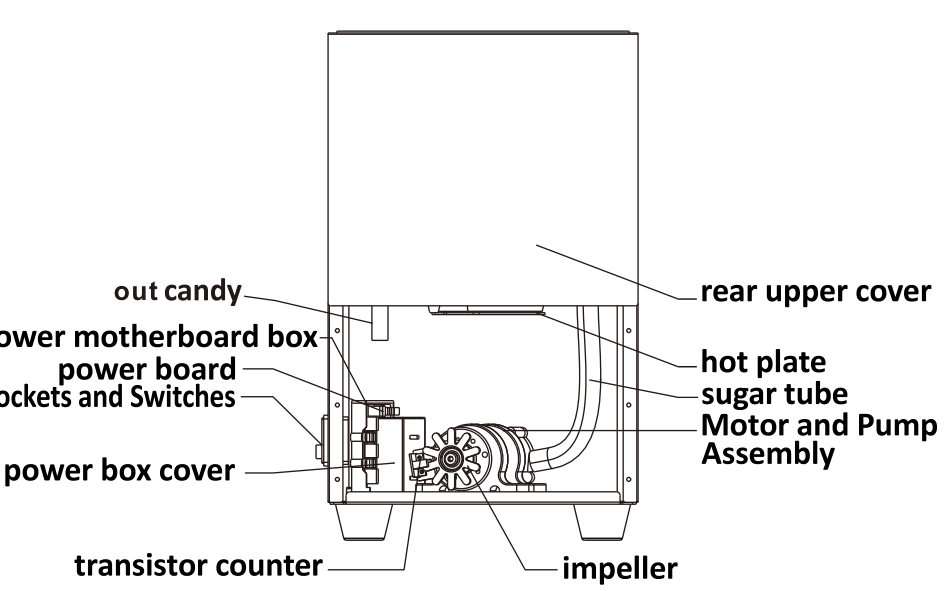
Precautions

1. When using the machine for the first time, please wash the barrel with warm water at about 70 ° C, wipe it clean, and then pour in fructose (fill up to 80% into the barrel, too much is easy to overflow), when the fructose is replenished, press the "Continuous/Stop" button first; Drain the air and residual moisture in the machine tube. (If there is no air to escape, you can twist the candy spout first Open, wait for fructose to come out and then install it).

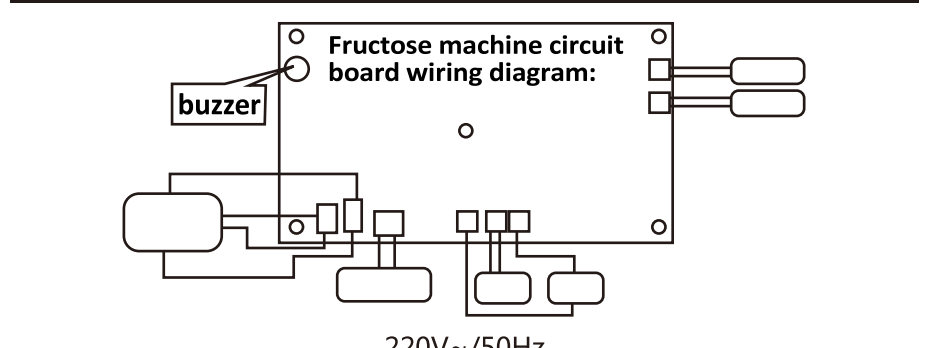
2. When adding fructose, it should be poured slowly (not too full, no more than 80%), to avoid the rabbit fructose machine producing a lot of bubbles, Affects the accuracy of output fructose.

3. In order to prolong the life of the machine and accurately output fructose, please use it every time you use it for a period of time (not more than a week). When the hot water at about 70 ° C cleans the inside of the machine barrel and the pipes, you can press the "Continuous/Stop" button to clean the pipes.

Part name and function



circuit diagram



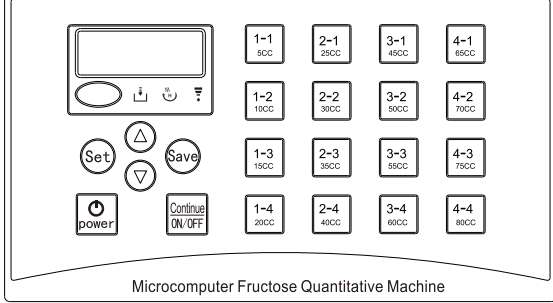
The above data is for reference only, please refer to the actual nameplate. Any changes will not be notified.

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Instructions for use

control Panel



1. The 16 keys on the right are sugar-out keys, which can be set according to the amount of sugar required, ranging from 0-250.

2. "Continuous stop" button, press and hold for 3 seconds in standby state, release it after hearing the beeping sound, fructose will continue Discharge, in the process of sugar pumping, if you need to stop sugar pumping, you can also press the "continuous stop" button, the machine stops Stop sugar.

3. The setting button can set the amount of sugar and other machine parameters, press the "setting" button in the standby state

You can set the sugar output of 16 groups. After the setting is completed, press Save to save and exit, and long press "Set".

5 seconds, you can set the internal parameters of the machine.

Instructions for use

1. Before starting the machine, fructose must be replenished. If you hear "di + di + di..." suddenly during operation, the replenishment light flashes at the same time.

Indicates that the liquid level is low. In order to avoid affecting the operation and ensuring the accuracy of sugar output, please replenish fructose immediately.