



Bubble Tea Machine To4

Instruction Manual

Model CT04B-CNS

Please read this instruction carefully and keep it
properly before use

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1 To the User

Welcome to use Yinli Planet's smart instant tea preparation machine. The operation and specific applications of this product must comply with local laws and regulations in your area. Before use, please carefully read and understand the content of the product manual. Failure to follow the instructions may result in personal injury, substandard beverage quality, or product damage. This product is not suitable for individuals with physical, sensory, or mental disabilities, or those lacking experience and knowledge (including children), unless supervised by a responsible person overseeing their safety. Ensure all users are thoroughly familiar with and understand the manual to maximize the product's value. Any personal injury, property loss, or product damage caused by improper operation or failure to follow instructions shall be borne solely by the user. Shenzhen Yinli Technology Co., Ltd. assumes no liability for such incidents.

Since the conditions and methods for users to use the product are beyond the control of Drink Planet, Drink Planet shall not be liable for any consequences arising from any of the following circumstances:

- ◆ Personal injury, property loss and product damage caused by improper operation by users, failure to follow the instructions or other uncertain factors;
- ◆ Personal injury, property loss and product damage may occur during the installation, transportation, storage, use, maintenance and disposal of this product.

Children should be supervised to ensure that they do not play with the appliance.

The appliance is not suitable for installation in an area where a water jet could be used.

The instructions for maintenance shall state that the appliance must not be cleaned by a water jet.

The instructions shall state that access to the service area is restricted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.

Installation and maintenance instructions

- ◆ The site should be flat, the load-bearing capacity is more than 400Kg, and the maximum installation inclination of the machine is 3 degrees;
- ◆ The ambient temperature of the equipment should be kept at 0°C-40°C when it is used in a dry place;
- ◆ Inlet water pressure range 0.1-0.6 MPa;
- ◆ Machine maintenance is operated by personnel who have been professionally trained by the company to ensure compliance with maintenance regulations and to solve problems at any time;
- ◆ The machine is installed in the indoor environment, and the temperature is lower than 0 degrees. The inlet pipe of the machine should be wrapped with thermal insulation cotton. If the indoor temperature is too low, it will cause freezing. In this case, the machine should be stopped and normal operation can be started after the temperature rises.
- ◆ Before maintenance work, be sure to turn off the main switch and disconnect the equipment from the power supply;
- ◆ The equipment only supports the use of original capsules recommended or sold by Yinli Planet, please use them in batches;

- ♦ During maintenance, the ambient temperature is maintained at about 0°C to +60 °C;
- ♦ According to the sales volume, wipe and clean the material-related parts inside the equipment every 1-3 days, such as the barrel, mixing tank, cup outlet, etc., to keep the machine dry and sanitary and prevent bacterial breeding;
- ♦ Based on usage frequency, regularly disinfect equipment using hygienic-grade disinfectants (recommended food-grade hypochlorous acid). Wipe both surfaces and internal material-contact components (avoid contact with electrical parts). After disinfection, rinse off any residue with clean water. Dry the equipment thoroughly with a clean cloth or allow natural air-drying to prevent bacterial growth in humid environments.
- ♦ Connection of the inlet pipe: connect one end of the inlet pipe to the inlet of the equipment and the other end to the municipal water; open the water valve to ensure normal water supply;
- ♦ Waste water pipe connection: one end of the waste water pipe is connected to the waste water outlet of the equipment, and the other end is connected to the open drainage outlet.

In the following cases, please turn off the machine and stop using this product immediately:

- ♦ Smell the smell of burning;
- ♦ Note that the internal components of the machine are damaged;
- ♦ There are unusual noises, lights, sparks, or any other unusual things that have never been seen before the machine appeared.

Series model:

CT04B-CNS CT04B-GLS CT04B-EUS CT04B-NAS CT04B-SES CT04B-USS
CT04B-UKS CT04B-THS CT04B-VNS CT04B-SGS CT04B-IDS CT04B-MYS
CT04B-PHS CT04B-AUS CT04B-DES CT04B-FRS CT04B-ATS CT04B-ITS
CT04B-DKS CT04W-CNS CT04W-GLS CT04W-EUS CT04W-NAS CT04W-SES
CT04W-USS CT04W-UKS CT04W-THS CT04W-VNS CT04W-SGS CT04W-IDS
CT04W-MYS CT04W-PHS CT04W-AUS CT04W-DES CT04W-FRS CT04W-ATS
CT04W-ITS CT04W-DKS CT04W-SES CT04B-CNH CT04B-GLH CT04B-EUH
CT04B-NAH CT04B-SEH CT04B-USH CT04B-UKH CT04B-THH CT04B-VNH
CT04B-SGH CT04B-IDH CT04B-MYH CT04B-PHH CT04B-AUH CT04B-DEH
CT04B-FRH CT04B-ATH CT04B-ITH CT04B-DKH CT04B-SEH CT05B-CNS
CT05B-GLS CT05B-EUS CT05B-NAS CT05B-SES CT05B-USS CT05B-UKS
CT05B-THS CT05B-VNS CT05B-SGS CT05B-IDS CT05B-MYS CT05B-PHS
CT05B-AUS CT05B-DES CT05B-FRS CT05B-ATS CT05B-ITS CT05B-DKS
CT05B-SES CT05B-CNH CT06B-CNS CT06B-CNH CT07B-CNS CT07B-CNH
CT05W-CNS CT05W-CNH CT06W-CNS CT06W-CNH CT07W-CNS CT07W-CNH

About the instructions

- ♦ The company reserves the right to interpret the specification;
- ♦ The appearance of the product is subject to the actual goods;
- ♦ If there is any product technology or software upgrade, no further notice will be given;
- ♦ This manual applies to intelligent ready-made tea machine T04;
- ♦ The pictures or functions in this manual will change with product upgrades. Please refer to the actual products or pay attention to official information;
- ♦ This manual is part of the scope of accessories. Please keep this manual in the place where the product is used and keep it clear and readable;
- ♦ The instructions may not take into account all possible uses! For details, please contact the company's 24-hour hotline at 400-8678-884.

2 Safety and Risk Statement

2.1. Electrical Risk Description



Improper use of electrical equipment can lead to personal injury.

Please be sure to follow the following points:

- ♦ Work on electrical equipment can only be done by electrical professionals;
- ♦ Please comply with relevant low voltage directives and national or local safety regulations;
- ♦ The voltage must be consistent with the parameters specified on the equipment nameplate;
- ♦ Before maintenance work, be sure to turn off the main switch and disconnect the equipment from the power supply;
- ♦ Must use a dedicated outlet and be reliably grounded. Under no circumstances should the third pin of the power cord be removed or removed;
- ♦ The power line plug should keep a firm contact with the socket, otherwise it may lead to fire;
- ♦ If there is a failure, immediately pull out the power plug, close the tap water inlet valve, do not put defective products in working state;
- ♦ If the power cord is damaged, it must be replaced by a professional from the manufacturer, its maintenance department or similar department to avoid danger. Do not modify, stretch, tie, or apply heavy objects or pressure to the power cord, otherwise it may cause damage to the power cord and lead to electric shock and fire accidents.

2.2. Installation Risk Description



Please follow the installation and use instructions. Be sure to follow the following points:

- ♦ This equipment is not suitable for persons with physical, sensory or mental disabilities, or lack of experience and knowledge (including children), unless they are supervised or guided by a person responsible for their safety during the use of the equipment;
- ♦ If the received machine cannot run normally or has been damaged, do not use it and contact the manufacturer;
- ♦ The machine should be installed indoors, ensure waterproof, anti-freezing, moisture-proof and dust-proof;
- ♦ Do not rinse the machine directly with water or steam cleaner;
- ♦ Install away from fire source, strong electric power, strong magnetism and strong interference;
- ♦ Install the machine in a sufficient space position, convenient for users to use and subsequent maintenance;
- ♦ Do not change the internal circuit and water pipeline of the machine privately, in order to prevent water leakage and damage;

- ♦ Hands should not directly contact high temperature machine parts (hot and cold cans) and moving parts inside the machine;
- ♦ The site should be flat, the load-bearing capacity is >400Kg, and the maximum installation inclination of the machine is 3 degrees;
- ♦ Keep the surrounding temperature at 0°C -40°C for use in dry places;
- ♦ Machine maintenance is operated by personnel who have been professionally trained by the company to ensure compliance with maintenance regulations and to solve problems at any time;
- ♦ The machine is installed in the indoor environment, and the temperature is lower than 0 degrees. The inlet pipe of the machine should be wrapped with thermal insulation cotton. If the indoor temperature is too low, it will cause freezing. In this case, the machine should be stopped and normal operation can be started after the temperature rises.
- ♦ Be careful not to get bitten —— When taking a drink, wait for the door to open slowly and gently hold the cup to take it out.

2.3. Use Risk Description



Improper use of vending machines may cause damage or contamination to the vending machine. Please follow these instructions:

- ♦ If water cannot be injected, do not turn on the machine; otherwise the machine's booster pump will continue to "idle";

- ◆ If you can not inject water, do not open strong electric heating and cooling, otherwise it will directly burn the hot and cold tank;
- ◆ For safety reasons, please always pay attention to turn off the main water valve after shutdown, and close the main switch or unplug the plug;
- ◆ Before the power failure of the equipment, be sure to remove the ice stored in the ice maker first, so as to avoid the risk of possible injury to personnel or damage to the ice maker;
- ◆ Vending machines that have been out of service for a long time (e.g., school winter and summer vacations) should be cleaned first and then turned on again;
- ◆ Prevent the vending machine from being affected by weather (frost, dampness, rain, etc.);
- ◆ Please select the original accessories of Yinli Planet or select accessories with specified parameters;
- ◆ If there is any visible failure or leakage, please contact customer service or on-site maintenance personnel immediately;
- ◆ Anti-freezing measures should be taken for the operation of the machine at low temperature (below zero degrees Celsius);
- ◆ After the machine arrives at the project site, it should be left for more than 2 hours before installation;
- ◆ Comply with relevant low voltage directives and/or national and local prevailing safety regulations and systems;
- ◆ When the power is out or cleaning, the power plug should be unplugged and kept at least 5 minutes before reconnecting the power;
- ◆ The equipment only supports the use of capsules, cups, sealing films and filter cores recommended or sold by Yinli Planet;
- ◆ The unqualified, expired and contaminated raw materials shall be removed from the shelves.

2.4. Cleaning/ Cleaning Instructions

- ◆ Follow the cleaning agent brand specified by Yinli Planet;
- ◆ Use protective gloves under guidance and wash hands promptly after use;
- ◆ Do not allow the cleaner to be directly added to the drinking water tank and mixing tank;
- ◆ Clean the material box in the waste barrel in time and wipe the remaining material on the bottom of the cup with a dry towel.

2.5. Municipal Water Safety Instructions



Improper use of water may cause harm to your health! Please be sure to follow the following:

- ◆ The water must be clean and pollution-free;
- ◆ Comply with the Hygienic Standard for Drinking Water (GB 5749-2022);
- ◆ Machine purified drinking water TDS, value required below 20ppm.

2.6. Safety Instructions for Milk and Milk Tea Drinks



Food hygiene and safety! Please be sure to follow the following

points;

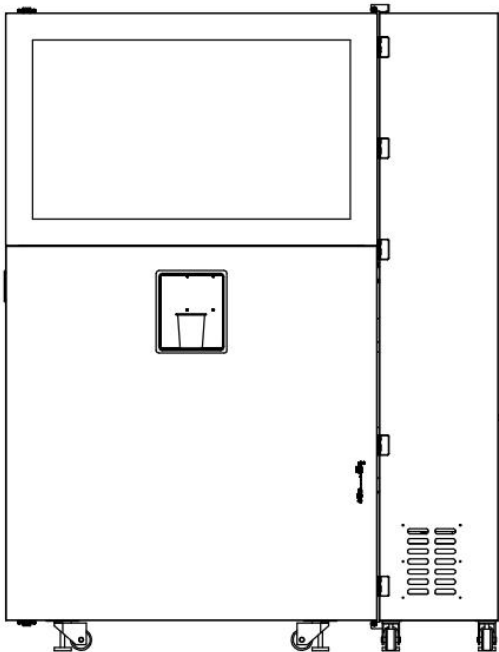
- ♦ Only the original capsules recommended or sold by Yinli Planet can be used. Please use them in batches;
- ♦ Check whether there is damage or obvious swelling before opening the package, and whether the production date is within the validity period;
- ♦ Dairy products should be stored in a dry and cool place (up to 25°C), opened immediately after use;
- ♦ After opening, the package should be well sealed to keep the product fresh and prevent contamination.

3Product Introduction

3.1.Product Presentation

The intelligent instant tea preparation machine T04, independently developed by Shenzhen Yinli Technology Co., Ltd., is a smart device designed for making coffee, milk tea, and fruit juices. Compact in size and easy to move and install, it can be used in various venues such as restaurants, retail stores, KTVs, sports stadiums, schools, office buildings, and shopping malls, meeting people's needs for quick beverage purchases.

3.2. Overall Appearance of the Machine






3.3. Product Specification Parameters

project	parameter
Drinking specifications	700 Large cup (cold/iced) / 500 small cups (hot drinks)
Number of goods transported	16 (18 capsules each)
Number of capsules	288 Per serving (≈ 144 drinks)
Production date	40—80s
ice machine	120kg/day
Cup reserves	Approx. 300 (calibre 90mm)
Cup lid form	Seal with film
Products	Semi-transparent electric door (three times anti-pinch protection)

Door lock type	Mechanical lock + electronic lock (with backup lock)
disposable bag	120cm x 140cm flat cut
working hours	7x24 hours
operation interface	43 Touch screen resolution: 1920x 1080
The AD screen	28 LCD screen resolution: 1920x360
Ambient screen system	960x 160mm LED screen resolution: 768X 128
management platform	Android
mode of payment	SaaS Internet of Things remote operation and management system
suona	WeChat / Alipay scan code to pay
communication mode	8Ω 5W
source	4G
power	220V 50Hz
Capacity of the standing water tank	Pmax=3000W
Water supply method	4L
Inlet water pressure	Municipal tap water
Water purification filter element	0.1 - 0.6MPa
UV sterilization	5 Level filtration, PPC, RO, C
Waste water method	UV disinfection at the outlet
outline dimension	External wastewater discharge
Net weight of product	1102*605*1893mm
trundle	About 350Kg
storage temperature	6 One (360° rotation, load-bearing 500kg)
working temperature	-20°C ~ 60°C
	0°C ~ 40°C

3.4. Product Accessories Introduction

name	specifications	graphic	quantity (PCS)
power line	1.8 meters / 1.5 square meters		1
3 Divide PE pipes	5 rice		1
4 Divide PE pipes	5 rice		1
product specification	Electronic/paper files	/	1

4. Installation Instructions

4.1. Installation Requirements

4.1.1. Personal Safety Precautions

- ♦ All machine maintenance and repair should be operated after power off;
- ♦ The power box, hot and cold water module, sealing machine, and other strong electric control terminals should not be directly touched or plugged in by hand;
- ♦ When the motor is moving, do not directly hinder its action with your hands, otherwise it may cause personal injury;
- ♦ Do not touch the outlet of the hot tank with your hands to prevent burns;
- ♦ When the equipment is open, ensure that the equipment is supervised by a professional and keep observers at a safe distance.

4.1.2. Installation Requirements

The following conditions are suitable for placing and installing the vending machine. If these conditions cannot be guaranteed, the machine may be damaged.

Please be sure to comply with the following conditions:

- ♦ The installation surface must be firm and flat, able to bear the weight of about 400kg of equipment without deformation;
- ♦ Do not place near high temperature surface or heat source;
- ♦ Avoid use in areas with odor and dust;
- ♦ The distance between the on-site installed power interface and the machine position should not exceed 1.6m;
- ♦ The back of the equipment should be 10 cm away from the wall, and the right side of the equipment should not be piled with objects
- ♦ The height of the drainage wastewater tank should not exceed the height of the machine wastewater outlet;
- ♦ Reserve enough machine space to open the machine to fill the material;
- ♦ The machine must be installed by a professional electrician, a trained and authorized professional.

4.1.3. Environmental and Conditional Requirements

- ♦ The surrounding temperature is maintained at about 0°C to +40°C;
- ♦ The surrounding environment should not be a humid location;
- ♦ Machine design only supports indoor use, and is prohibited from outdoor rain, sun exposure, frost and freezing ice conditions;
- ♦ If the location of the machine is harsh, contact the manufacturer in advance.

4.1.4. Power Supply Requirements

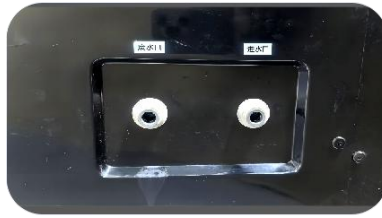
- ♦ Electrical connections must be made in accordance with the relevant regulations of the host country; the on-site voltage must be consistent with that on the nameplate.

4.2. Equipment Installation

4.2.1. Water Supply Access

- ♦ Connection of the inlet pipe: connect one end of the inlet pipe to the inlet of the equipment and the other end to the municipal water; open the water valve to ensure normal water supply;

- ♦ Waste water pipe connection: one end of the waste water pipe is connected to the waste water outlet of the equipment, and the other end is connected to the open drainage outlet.




4.2.2. Install the AD Screen

- ♦ Screen fixation: the advertising screen is fixed to the top of the whole machine by screws after removing the packaging;
- ♦ Wire connection: Connect the data line and power line according to the corresponding interface, and arrange and fix the wire in the cable trough.



4.2.3. Power Access

- ♦  **Release the zip:** Cut the fixed straps on the inside of the feeding bucket, discharging bucket and cup bucket
- ♦ Power line connection: insert one end of the power line into the power port of the device, and the other end is inserted into the socket. The power supply should meet the requirements of the equipment nameplate;
- ♦ Equipment start: after the power is connected, the equipment starts up, connects to the network, lights up the screen, and the equipment automatically resets and automatically supplies water.



4.2.4. Turn on Heating and Cooling

- ♦ Enter the management mode: According to page 104.4.1 Management mode page introduction, enter the device page;
- ♦ Check the water level: check the cold tank, hot tank, water tank and green icon of high and low water level on the equipment page of the management mode;
- ♦ Start heating and cooling: Turn on the heating/cooling power switch. When heating/cooling reaches the specified temperature (heating time of the hot tank is about 15 The cooling time of the cold tank is about 30 minutes. It will automatically enter the insulation state (hot water is about 90 degrees, ice water is about 4 degrees,


and the cold drink above 10 degrees will be locked automatically, so users cannot place an order — The real-time temperature can be viewed through the management mode equipment page).



4.3. Operation Readiness

4.3.1. Fill the Drink Capsule

- ♦ Preparation: Prepare capsules according to the numerical sequence of barrels 1-8 and their corresponding beverage names, while wearing plastic gloves.
- ♦ Adjust barrel position: Press the forward/reverse button on the lower part of the barrel assembly to rotate the desired barrel into an operational position.
- ♦ Remove barrel: Pull down the top pull tab to release the clip, then gently remove the barrel and lay it flat on the workbench
- ♦ Filling capsules: fill the capsules from the top of the barrel in the direction, and check whether the name of the capsule drink is consistent with the interface of the barrel;
- ♦ Complete the installation: After confirming that the capsules are correct, reinsert the barrel filled with capsules into the machine and ensure that it is firmly fixed. Then complete the other barrels in turn.

 1. The mouth of the capsule cup must be facing up, otherwise the equipment will be damaged. 2. For double capsule drinks, the two capsules must be arranged in a cross



4.3.2. Fill up the Cup

- ♦ Unified cup orientation: When filling the cups, ensure that all cups are oriented in the same direction;
- ♦ Support the cup: gently hold the cup under the falling place to avoid damage to the cup mouth and abnormal cup due to too fast falling;
- ♦ Check the smoothness of the cup drop: After operation, check whether the up and down movement of the cup drop is smooth to ensure that no cup is stuck.



4.3.3. Install the Sealing Film

- ♦ Preparation of film: first press the new film with a clamping plate and limit it with a torsion spring, then press the paper cylinder with a gear clamping plate for charging the film;
- ♦ Coating: Place the new film A on the frame, pull the film along B through C eye slot to D tube, then pass under E tube and through F tube inside G tube, and pull out the film;
- ♦ Fixed charging film: put the waste film assembly in front of the frame, and stick the film on the paper cylinder with tape.



The film has two sides, which must be installed in the direction shown below.

If the film is reversed, it will not only fail to seal the cup film, but also stick to the heating plate

4.3.4. Install Trash Bags

- ♦ Secure the garbage bag: Fold the edges of the garbage bag several times, and use four clips under the cross rail to fix the corners of the garbage bag respectively,
- ♦ Check the fixation: pull the garbage bag gently and check whether each corner is firmly fixed.

4.3.5. Device Self-Test

- ♦ Equipment self-inspection: After the installation of drinks and auxiliary materials, clean the working area, close the door and fasten the top and bottom locks. Enter the management mode--> control page--> click "Material Inventory" The machine will automatically count the number of capsules and cups and report it to the screen page for display;
- ♦ Start operation: If the equipment self-test is normal, you can start operation.

4.4.Direction for Use

4.4.1.Management Model

①Enter the management mode

- 1. Get dynamic code: Enter the url to log in the operation system <https://passport.mng.sodalife.xyz>--> enter device management--> device list--> click the corresponding device number to enter device details--> click to get dynamic code
- 2. Enter the dynamic code: On the home page of the equipment's large screen, click number 5 continuously--> a pop-up window will appear--> enter the management page by entering the dynamic code

Control page: daily operation and maintenance of equipment, troubleshooting, maintenance and other equipment operations. Includes APP debugging function, equipment debugging function, etc.;

- ②Equipment page: real-time status data of equipment, mainly including electricity consumption, water consumption, material inventory, communication, water level, module, temperature, etc.;

- ④Chart page: historical data of equipment, mainly including order, quantity, total power, 4G card traffic, instantaneous power, hot tank temperature, cold tank temperature, board temperature, etc

4.4.2. User Order Process

1 Select your drink: The user selects your favorite drink on the 43-inch touch screen. The interface of the drink without ingredients is gray;

2 Scan the code to pay: a QR code will pop up on the screen. Please use the mobile payment software to scan the code to pay;

Beverage preparation: Wait for about 40-80 seconds, the beverage is being prepared;

4 Take out the drink: After the drink is made, the production door will open automatically and the user will take out the drink to drink.

5. Tending

5.1. Matters Need Attention

- ◆ During the operation of the intelligent coffee milk tea vending machine, do not force open the door or touch the internal moving parts;
- ◆ When hot drink flows out, do not put your hand at the outlet of the mixing tank to avoid burns;
- ◆ When cleaning the machine, please avoid using hard bristles, steel brushes, abrasives and so on to avoid damaging the appearance of the machine. Please use a soft cloth with water to wipe;
- ◆ During the process of making coffee tea, do not cut off the power supply at will during the machine self-test and reset and automatic cleaning;

- ♦ When the power is removed and reinserted, the interval between them is more than 7 minutes, otherwise the compressor is prone to failure;

- ◆ In order to ensure the quality of coffee milk tea drinks, please pay attention to the inventory of the machine's internal material cylinder and cup lid bucket in time;
- ◆ After equipment shutdown, be sure to cut off power and water to prevent accidents.

5.2.Periodic Cleaning

- ◆ According to the sales volume, wipe and clean the material-related parts inside the equipment every 1-3 days, such as the barrel, mixing tank, cup outlet, etc., to keep the machine dry and sanitary and prevent bacterial breeding;
- ◆ Clean up the capsule shells discarded in the garbage bag every day to avoid bacterial breeding or accumulation affecting the operation of the equipment;
- ◆ Wipe the equipment with a dry towel regularly to keep the inside of the equipment dry and prevent rust.

5.3. Component Inspection

- ◆ Check the power line, water pipe and other connecting lines regularly to see if there is wear and aging phenomenon. If there is a problem, report for repair and replacement in time.
- ◆ Check the running condition of each component of the equipment, such as motor, switch, sensor, etc., to ensure its normal operation. If abnormal sound, vibration or loose parts are found, contact professional maintenance personnel for repair in time.

5.4. Disinfection of Equipment

- ◆ Based on usage frequency, regularly disinfect equipment using hygienic-grade disinfectants (recommended food-grade hypochlorous acid) to clean both surfaces and internal material-contact components (avoid contact with electrical parts). After disinfection, wipe off any residue with clean water and dry the equipment thoroughly with a clean cloth or allow natural air-drying. Avoid damp environments that may promote bacterial growth.

5.5. Equipment Handling

- ◆ Remove the ice: before power failure, be sure to remove the ice stored in the ice maker first, so as not to cause harm to people or damage the ice maker;
- ◆ Cut off water and power: turn off the refrigeration, heating and main switch in turn, unplug the power plug, and close the water valve and remove the inlet pipe and waste water pipe at the same time;
- ◆ Correct handling: During handling, do not lay the equipment down or tilt it more than 45 degrees to avoid failure.
- ◆ Pay attention to the ground: if the ground is uneven or vulnerable to damage, it is recommended not to use wheels to move the equipment, to avoid damage to the ground or the equipment itself;
- ◆ Handle carefully: During handling, handle carefully to avoid violent vibration or collision and ensure the safety of equipment.

5.6.Equipment out of Use

- ◆ Remove the ice: before power failure, be sure to remove the ice stored in the ice maker first, so as not to cause harm to people or damage the ice maker;
- ◆ Cut off water and power: turn off the refrigeration, heating and main switch in

turn, unplug the power plug, and close the water valve and remove the inlet pipe and waste water pipe at the same time;

- ◆ Empty the water tank: Especially in the low temperature environment such as winter in northern China, if the equipment is not used for a long time, it is necessary to drain the water in the water tank to prevent equipment damage caused by ice. You can click the automatic drainage function on the support page to complete this operation;

- ◆ Long-term shutdown treatment: If the equipment is expected to be shut down for a long time, in addition to the above steps, capsules should also be taken out and stored in a dry and cool place to avoid deterioration due to moisture.

6. Fault Treatment

6.1. Fault Code and Processing Method

- ◆ Through the device home screen, click to enter the device mode → control → device debugging function → check error code query or www.unear.xyz query support on the official website.

6.2.Frequently Asked Questions

6.2.1. Device Cannot Be Started:

- ◆ Check whether the power supply is connected properly, including whether the power cord is plugged in, whether the socket is powered on, and whether the main switch is open.
- ◆ Check whether the device is locked. If so, unlock it.

6.2.2. Drinking Preparation Exception:

- ◆ If the taste of the drink is not right, check whether the capsule is installed correctly, expired or damaged, and replace the correct capsule in time;

- ♦ If the production process is stuck or stopped, check whether there are foreign objects blocking the internal moving parts of the equipment. After cleaning the foreign objects, restart the production process of the equipment.

6.2.3. Leakage Problem:

- ♦ Check whether the connection of inlet/waste water pipe is firm, whether there is loosening or rupture, if there is a problem, reconnect or replace the water pipe;
- ♦ Check whether the water tank, material barrel and other parts are damaged, if so, contact a professional to replace them.

7 Machine Warranty and Liability

7.1. User Responsibility

- ♦For safety parts, such as hot and cold tanks, main control boxes and other parts that cannot be directly repaired, they can be replaced by professionals, but users should not replace them without authorization;
- ♦If the machine is faulty, contact the official immediately. If there is a quality defect, inform the company in writing within 15 days; for unknown hidden defects, this period will be extended to 6 months after installation (work report, handover time record, etc.)
- ♦Users can not directly modify the machine structure and circuit, and the consequences caused by users are borne by users themselves.

7.2. Warranty and Liability

- ♦If personal injury or property loss is caused by the following reasons, our company will not be liable for warranty and compensation;
- ♦Incorrect installation, commissioning, operation, cleaning and maintenance of equipment;
- ♦Failure to comply with the machine preservation, installation, operation, use and maintenance in the instructions;
- ♦Failure to maintain and repair the machine in the correct manner;
- ♦Damage caused by foreign objects, accident, intentional damage or force majeure;
- ♦The machine has failed, made noises, and continued use of the machine has caused continuous damage;
- ♦Do not use the original parts or specified parameter parts provided by the official;
- ♦Damage caused by forcibly disassembling, moving or placing debris of the machine;
- ♦Machine warranty period: 1 year to provide relevant warranty services. If the time exceeds the specified time, relevant fees shall be paid.

8.1. Name and Content of Harmful Substances in the Product

8.2. List of Food Contact Materials in the Product

Part name	Component material	operative norm	Part name	Component material	operative norm
connect	POM	GB 4806. 1/ GB 4806.7	Pierce the component	stainless steel	GB 4806.1/GB 4806.7
water box	PP	GB 4806. 1/ GB 4806.7	Syrup component	stainless steel / PE	GB 4806.1/GB 4806.7
electromagnetic valve	PP/ metal plate	GB 4806. 1/ GB 4806.7	Activated carbon filter element	acticarbon	GB/T 17219-1998
PE tubing	PE	GB 4806. 1/ GB 4806.7	Reverse osmosis filter element	Reverse osmosis membrane	GB/T 17219-1998
booster pump	PP/ metal plate	GB 4806. 1/ GB 4806.7	Ultrafiltration filter element	Ultrafiltration membrane filaments	GB/T 17219-1998
ice machine	stainless steel	GB 4806. 1/ GB 4806.7			
Note: The components in the details list are a summary of the main components contained in different models of products. Whether this product contains such components or not is subject to the actual configuration of the product					

FCC Statement

This device complies with Part 15 of the FCC rules. Operation is subject to the following two conditions: 1) this device may not cause harmful interference, and 2) this device must accept any interference received, including interference that may cause undesired operation.

Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

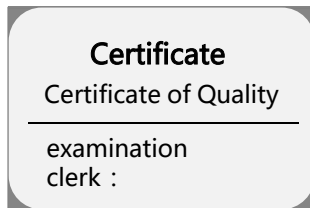
- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

FCC Radiation Exposure Statement

This device complies with RF radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

This device must operate with a minimum distance of 20 cm between the radiator and user body.



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Version: V 1.1