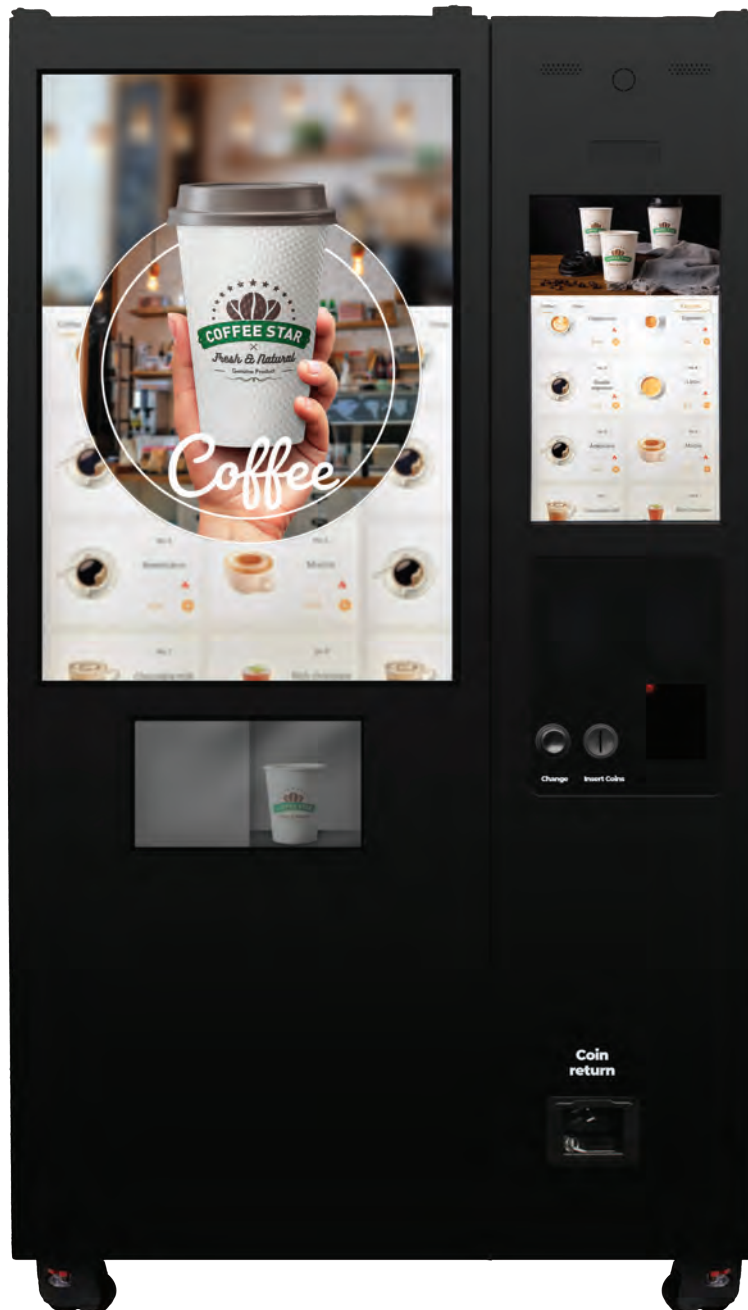




VC CF8N-22

Fresh Beans



Ice Making

Freshly ground coffee vending machine

Product User Manual

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1. Introduction

1.1 Welcome

Thank you for purchasing the vending freshly ground coffee machine. Before using the machine, please carefully read this manual to ensure its normal operation and use.

To protect your rights and interests, please carefully check whether the freshly ground coffee machine is damaged or lacks accessories during the unpacking inspection. If there are any problems during use, please contact us promptly. We will make every effort to provide you with services in the shortest possible time.

All components of this machine, including hardware and software. Without the company's permission, it is not allowed to copy, copy, extract or translate.

Electrical safety: To avoid serious injury caused by electric shock, please unplug the power plug from the power socket before moving or repairing the machine. If the power cord is damaged, it must be replaced by the manufacturer or professional maintenance personnel.

1.2 About the machine

1) All parts of this machine that come into contact with food, such as pipes, joints, paper cups, lids, etc., are made of food grade materials. It is strictly prohibited to use non food grade materials to replace these components.

2) Please use clean water when manually cleaning these components. Do not use disinfectants, cleaning agents, or other cleaning agents with residual odors.

3) Before carrying out maintenance and cleaning work on the machinery, please make sure to turn off the main switch, unplug the plug, and disconnect the equipment from the power supply.

4) Only professional technical service personnel can replace the power cord, circuit board, and mechanical moving parts.

1.3 Company Information

Vending Concepts

Address: 1001 Miller Ave, Fort Worth, TX 76105

Website: www.vendingconcepts.com

E-mail: sales-team@vendingconcepts.com

Tel: 817-451-8363

Support: support-team@vendingconcepts.com

2. Safety Information

2.1 Safety Warning

- 1) All parts of this machine that come into contact with food, such as pipes, joints, paper cups, lids, etc., are made of food grade materials. It is strictly prohibited to use non food grade materials to replace these components.
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- 3) Before carrying out maintenance and cleaning work on the machinery, please make sure to turn off the main switch, unplug the plug, and disconnect the equipment from the power supply.
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Electrical Safety: To avoid serious injury caused by electric shock, please unplug the power plug from the power socket before moving or repairing the machine. If the power cord is damaged, it must be replaced by the manufacturer or professional maintenance personnel.

2.2 Storage and Transportation

2.2.1 Storage

- 1) This machine can only be used in environments ranging from 5°C to 35°C, as freezing at low temperatures can seriously damage the machine.
- 2) This machine needs to be stored in a dust-free and dry environment, with a storage temperature of 3°C-40°C.

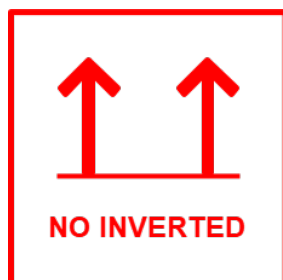


2.2.2 Transportation

- 1) This machine uses foam blocks to wrap the four sides, and uses winding film to wrap the whole machine. If necessary, add paper and wooden boxes to prevent damage, dust and moisture.
- 2) To avoid machine damage during transportation, it is necessary to pay attention to the following points:
 - Non stackable machines.
 - Do not place heavy objects larger than 5 kilograms on the top of the machine.
 - During transportation, to avoid tilting or falling of the machine, fixed brackets should be used.
 - During transportation, to avoid damage to machine parts due to freezing, open the blow-off valve and empty the boiler.



DO NOT STACK



**NO WEIGHT
< 5KG**



KEEP FASTENING

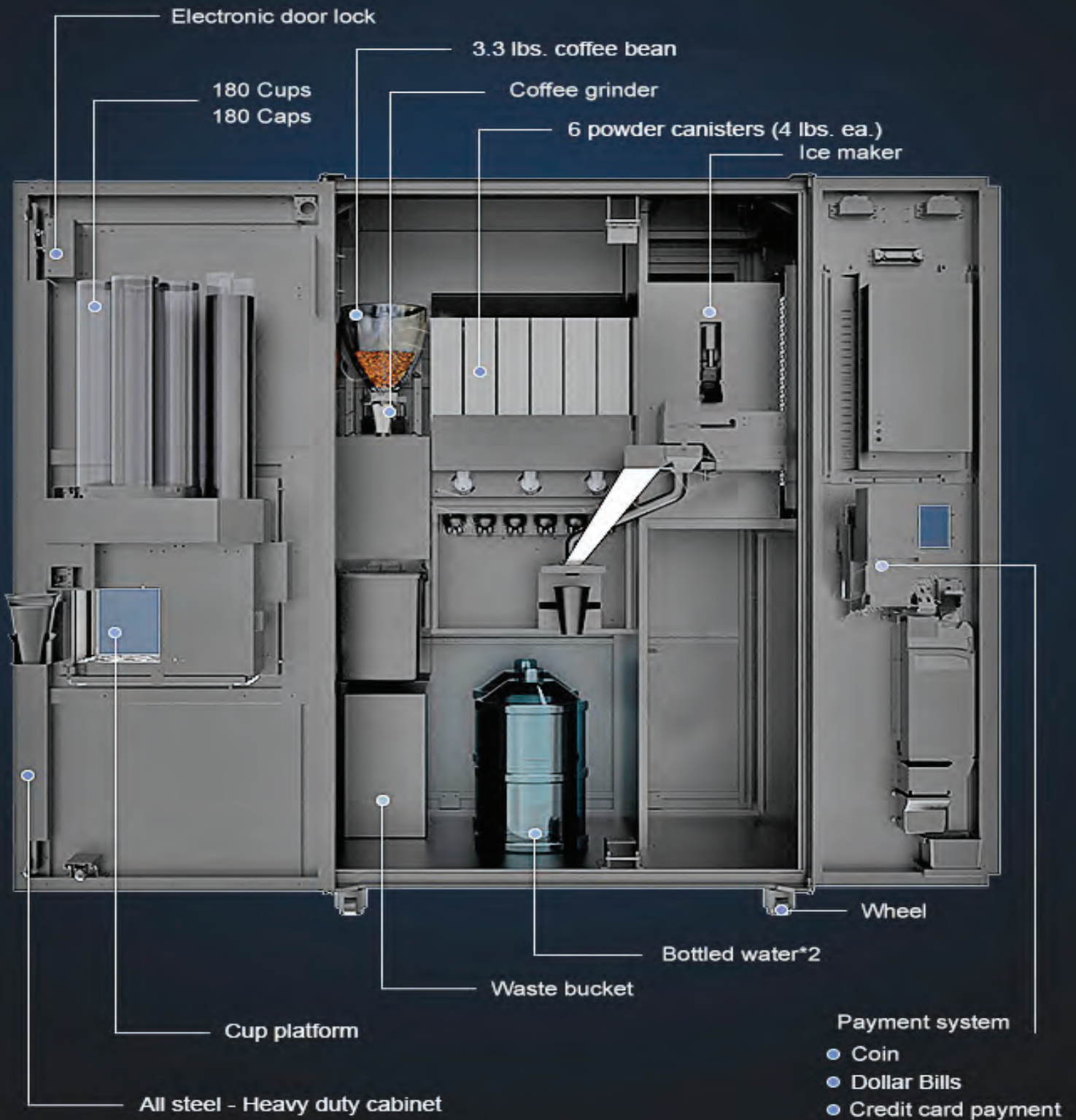
3. Production Information

3.1 Machine Features



Model:	VC CF8N-22		
Peak power:	3200W	Standypower:	Less than50W
Screen:	21.5"HD touch screen		
Cup capacity:	180 cups,100Z/12OZ/160Z		
Coffeebean hopper:	1.5KG		
Instnatcanisters:	(4L*6), support Syrup channel *2		
Brewer system:	7-16g powder		
Voltage:	AC100V-240V,50/60HZ		
Temperature:	92° • 98° •		
Back-end system:	Computer and Wechat intelligent iCloud system.		
Paymentmethods:	Wechat/Alipay/Face recognition/Cash/Cashless		

3.2 Machine Interior Views



4. Installation and Power on

4.1 Machine Installation

- 1) Transport the machine to the designated location and remove the packaging.
- 2) Install and adjust the feet to the same height: manually adjust the 4 Fuma wheels under the machine (rotate the red wheel counterclockwise until it cannot rotate).



Rotate the red wheel counterclockwise to secure the machine

- 1) Transport the machine to the designated location and remove the packaging.
- 2) Install and adjust the feet to the same height: manually adjust the 4 Fuma wheels under the machine (rotate the red wheel counterclockwise until it cannot rotate).

Suggestion:

- 1) The machine is placed and operated in a well ventilated indoor environment.
- 2) The machine is placed on a flat ground.
- 3) Ensure that there is sufficient cleaning, maintenance, and repair space around the machine.
- 4) The distance between the back of the machine and the wall shall not be less than 300mm.

4.2 Machine Installation

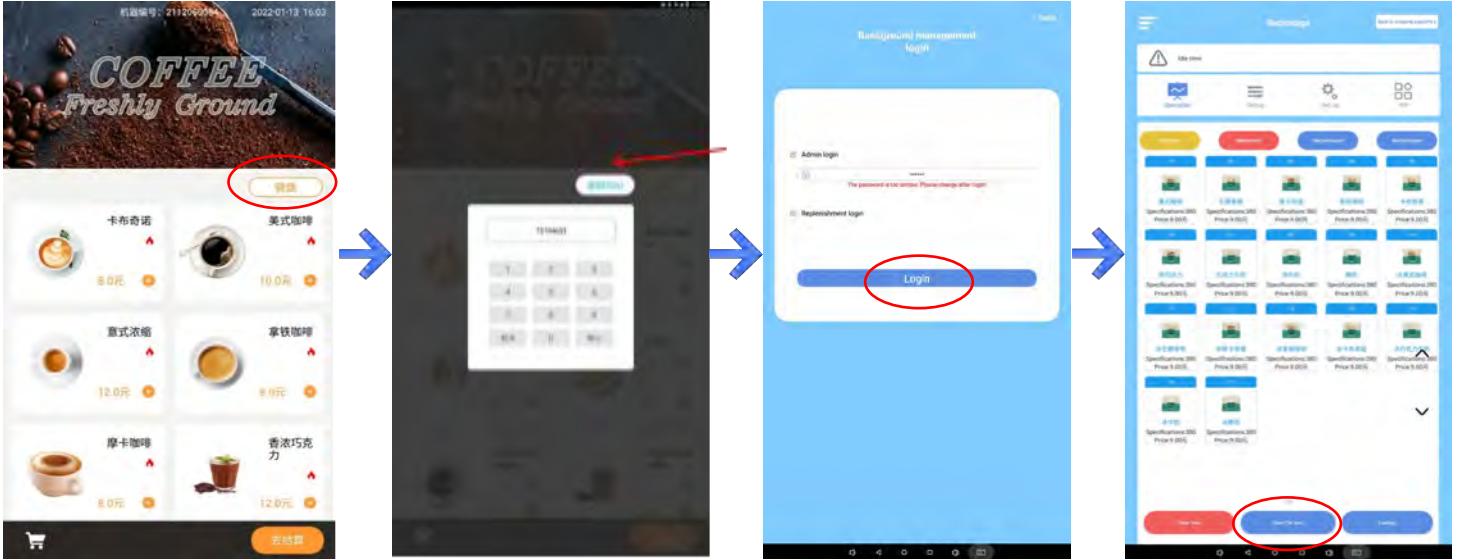
The machine uses a 16A dedicated socket. After connecting the power, turn on the back switch of the machine and start it.



4.3 Opening the door

Method:

- 1) Click the "keybord" button and enter the number 73194653 in the box.
- 2) Press the empty area above the "Return" key to access the background management login interface.
- 3) Enter the password "888888" to enter the background management system.
- 4) Click the "Open the door" to Open it.



Emergency method:

- 1) Insert the key into the door lock at the top of the gate, turn it, and then remove the lock cylinder.
- 2) Lift the lock cylinder upwards to open the gate.

2) Suggestion: It is recommended to employ this method to open the door when it fails to open under normal circumstances.



Attention:

Before you start using the machine, please remove the parts secured here (every new machine).

These parts are used to secure components during transportation. To avoid malfunctions, please remove it promptly.

4.4 Water Supply Method

4.4.1 Bottled Water

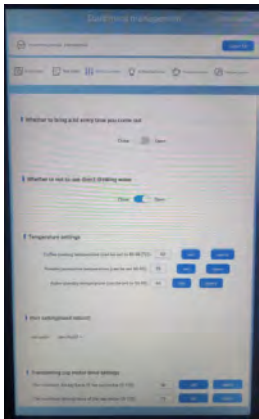
Insert the water pipes into the bottled water.



Pump water pipe X2
(Ice making plant)

Pump water pipe X2

4.4.2 Direct Drinking Water



"Debug"

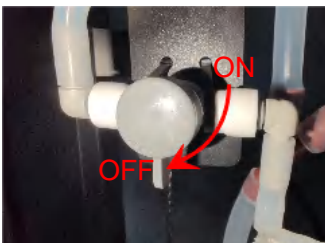
••

"setting parameter"

••

Direct drink water turn on

If you use the direct drinking water. As the figure show, You need to access the background management interface and turn on the direct drinking water switch under "Debug"• "setting parameter".



ATTENTION!

Please close the blow-off valve when filling water with the machine.

4.5 Machine Interior Confirmation



Waste bucket

Waste water bucket



Drainage pipe

Wastewater detection float

1) Place the waste residue bucket and waste water bucket in the correct position.

2) Floats and drainage pipes should be placed completely within the range of the wastewater bucket.

5. First Operation

5.1 Material Filling

5.1.1 Coffee Bean Filling



Bean compartment lid



Bean box insert

1) Remove the packaging, open the lid, add coffee beans, and then tighten the lid (add without removing the bean compartment).

2) If removing the bean box and adding beans, press the bean box insert back and gently pull upwards to remove it. After adding the coffee beans, follow the opposite path to remove and then remove the insert.

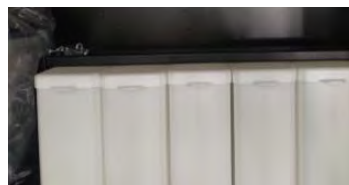
Attention:

1) The coffee bean box can only hold roasted ripe coffee beans.

2) It is prohibited to pour ground coffee powder into the bean box and grind it again, as it may cause the grinder to get stuck and the coffee box cannot be filled with water or liquid.

3) It is recommended to use coffee beans with moderate or medium depth roasting and low oil content. It is not recommended to use deeply roasted or charred coffee beans with high oil content.

5.1.2 Powder Filling



Take out the cover plate

Unlatch the buckle

Canister 1

Other canister



As the figure show, from left to right are material boxes 1 to 6.

Unlatch the buckle to remove the cover, then open the canister lid to add materials.

Attentions:

1) Put in only instant powder to the canisters.

2) Put in only fine powder to the canisters, canister 1 is for sugar.

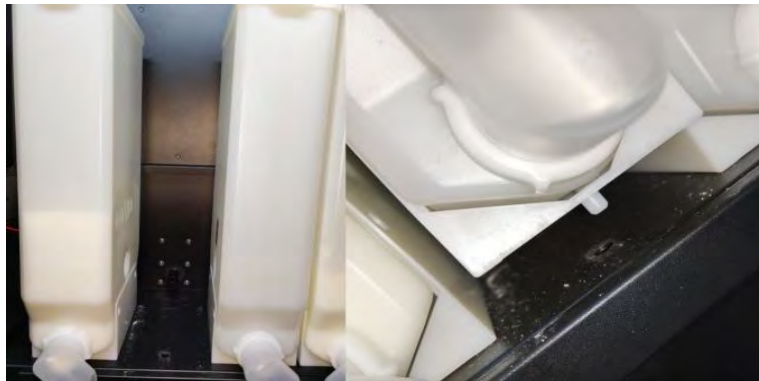
3) After adding coffee beans and ingredient to the canisters please enter the corresponding weights in management menu.

Grasp the plastic guide nozzle under the material box and rotate it upwards, then lift it up slightly with force, as shown in the picture. At this time, the material box can be removed.



Open the lid on top of the material box, add selected materials such as white sugar, milk powder, etc. The lid of the material box is equipped with springs, which can be used to store desiccants here. Then, cover the lid of the material box.

When assembling the material box, first align the rotary shaft sleeve at the back of the material box with the rotary shaft of the powder motor inside the chassis, then grab the material guide nozzle in front of the material box with your hand and push it inward slightly with force. Buckle the buckle under the material box into the corresponding buckle slot on the sheet metal below, and assemble the material box. As shown in the figure:



Canister motor

Canister locking pin

5.1.3 Adding Cups and Lids

Cup bucket X5



Five cup barrel turntable

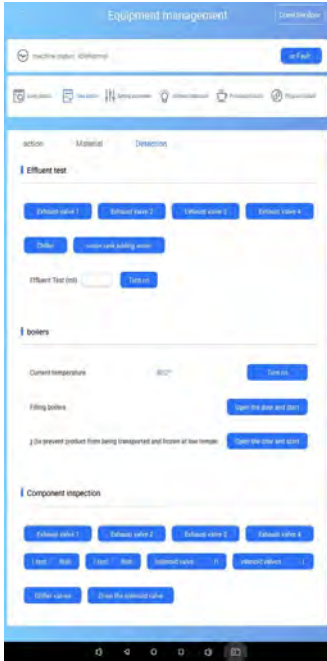


Lid canister

Place the lid with the raised side facing upwards

- 1) Add a single or a stack of cups (with the bottom facing downwards) to the cup barrel on the dropper.
- 2) Add a cup into lid canister, and then install the side sheet metal back (pay attention to the orientation of the cover and the protrusion).
- 3) The cup and lid must comply with the company-specified size requirements for this machine. All cups and lids of varying sizes, other than those specified, are incompatible and may lead to the malfunction of the cup dropper and lid mechanism.
- 4) Our company simultaneously sells cups and cup lids.

5.1.4 Boiler Water Filling



1) In the background management interface, select "Excute the order" (1).

2) In the interface below, choose "Detect" (2).

3) In the boiler options, click to start "Fill the boiler"(3) and "Current temperature"(4).

Note:

The process of filling the boiler takes a few minutes. When the filling boiler is executed, other functions of the machine cannot be used temporarily. In addition, water will flow from the beverage nozzle in the second half of the filling boiler. Click "Current temperature start", and the temperature gradually increases. The boiler will heat up normally, and the abnormal display is 999.

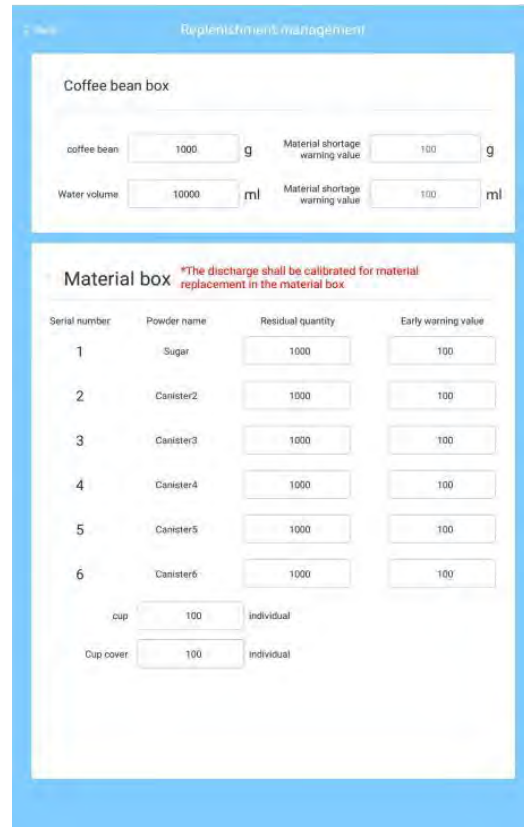
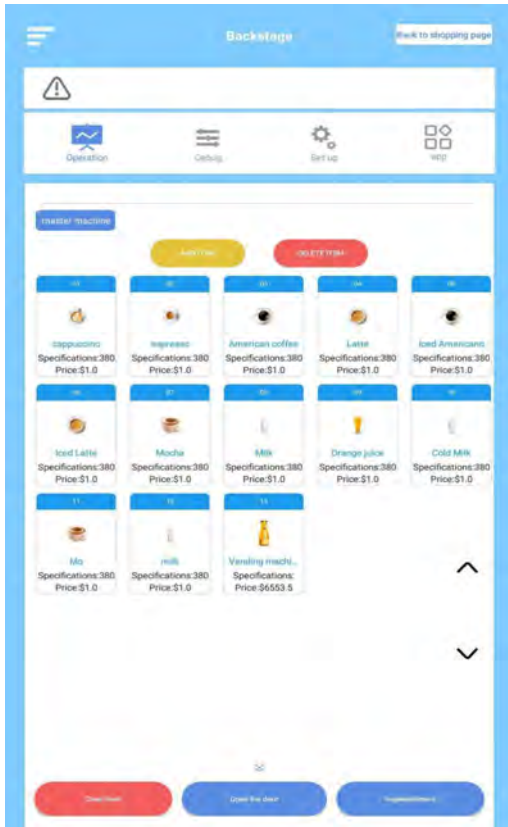
Boiler filling needs to be done before debugging other actions.

5.2 Replenishment

1) After each addition of materials, the quantity of newly added materials needs to be added to the remaining quantity in the original machine and entered into the corresponding material on the replenishment interface.

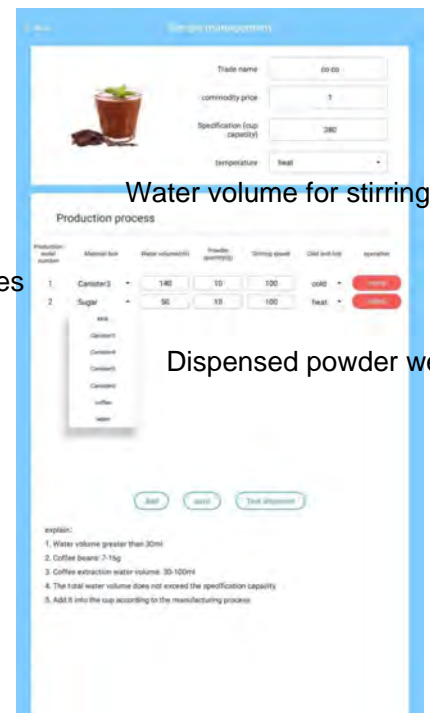
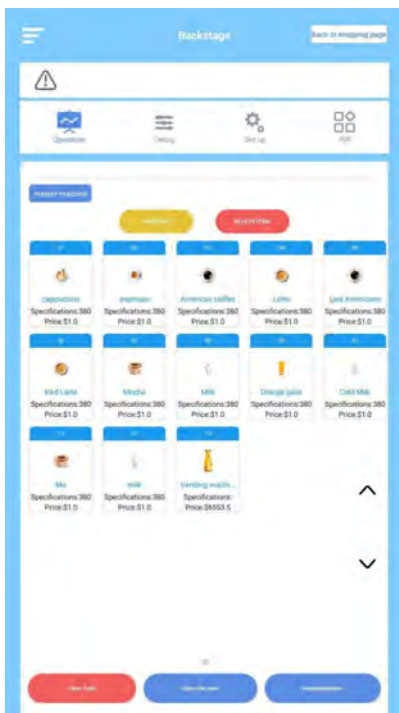
2) When the data is refreshed, click save.

For example: you added 1000 grams of coffee bean to the canister and previous to that there were 304 grams in the canister, you need to enter 1304 grams to the box.



5.3 Formula management

- 1) Add a product, enter the backend, go to "Operations" - "Add Product", enter the product code, and you can add multiple products with consecutive numbers.
- 2) Click on the image to replace the product display image. Select the image and click confirm to make the change.
- 3) Product name, price, cup capacity (standard cup size is 12oz-380ML), beverage hot and cold. By adding/deleting, you can manage the type and quantity of product powder, as well as the order and temperature of production. The serial number in the above figure represents the production order of the materials when making the process. After editing, you need to click save.
- 4) After modifying and saving the recipe, click "Test Shipment". You can start testing the beverage you just set up. Try the waiting interface for coffee, please wait for 1-2 minutes, and then prompt to pick up the cup. Once the product test is OK, you can return to the previous page and continue adding new formulas.

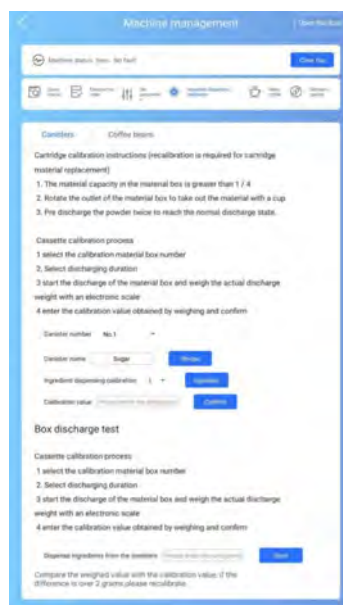


5.4 Canister Powder Calibration

5.4.1 Powder Discharge Calibration of the Canister

- 1) Pull out the stirrer cover gently and place a cup under the dispensing nozzle. Enter " Debug" menu, select "Dispensing calibration" , select a canister from canisters 1-6.

Select a canister (1-6)
Dispensing calibration time



Change the canister name here and save. Canister 1 is permanently for sugar.

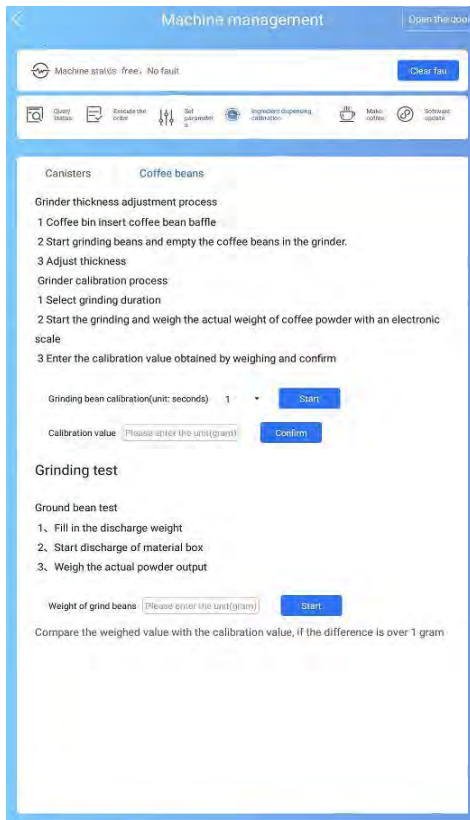
Dispensing verification: Enter a value, start and weigh, if the difference between the actual weight and the value is small than 2 grams, calibration done.

2) Select a canister and you can change its name(Canister 1 is permanently for sugar and cannot be changed). Enter an ingredient dispensing time(3-5 seconds) and click dispense, then take the cup, weigh it and enter the weight of powder, click “ confirm” , then enter a dispensing value, use a cup to take the powder, weigh and see if the variance is within 1 gram, if yes, calibration done, if not, go on with the calibration. **The first time you use this machine or when you change the ingredient type in the canisters you need to do calibration.**

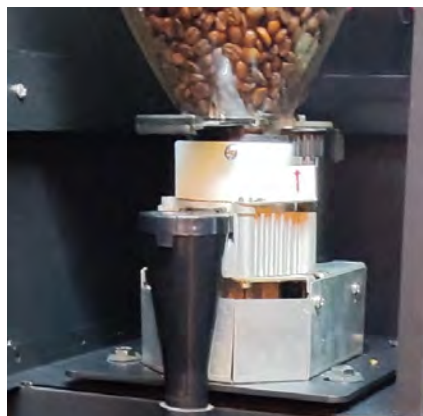
5.4.2 Coffee bean grinding calibration

1) Take away the front cover plate and pull out the extractor sub-plate, take down the extractor, put a cup under the powder tube, then enter "Debug"->"Calibration"->"Coffee bean" to calibrate. The process is the same with that of canister dispensing calibration, if the variance is over 1 gram it must be re-calibrated.

2) Install the extractor back after calibration.



5.4.3 Grinding Accuracy Adjustment



1) The grinding scale is adjustable(default value 4.5), the smaller the scale, the finer the coffee powder.

2) Before adjusting please insert the isolating plate to isolate the coffee beans and let the grinder idle, when you hear the grinder working, adjust the gear on the right slightly, clockwise the powder will be finer.

Attentions: after adjusting please click "Grinding test" in "Debug" menu and do 4-6 tests to empty the residual coffee powder in the chamber, the finer the powder, the more times it takes to empty.

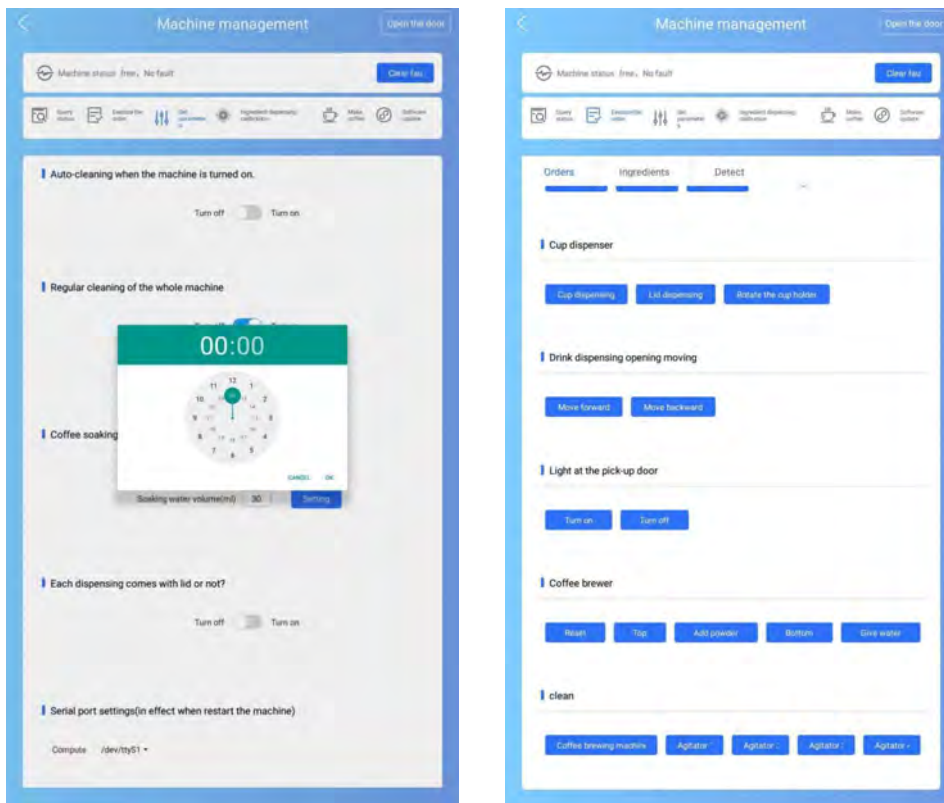
6. Maintenance and Cleaning

6.1 Automatic Cleaning

1) Automatic cleaning(regular cleaning): enter “ Debug” menu, click “ Set parameters” , turn on “ Regular cleaning” and set the time.

2) Automatic cleaning

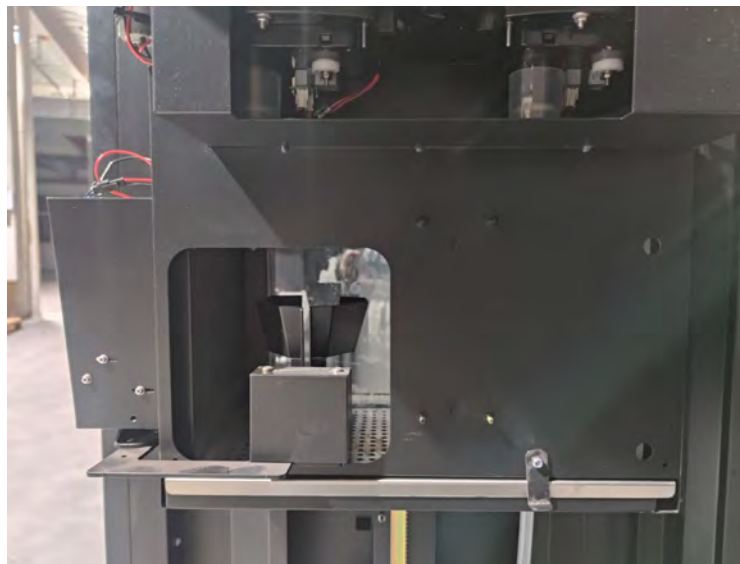
3) When coming back from the background menu a dialog box will pop out and ask if you want to clean the interior parts, click “ Yes” and the machine will wash the important parts automatically.(The brewer and stirrer 1/2/3).



6.2 Water Pan Cleaning

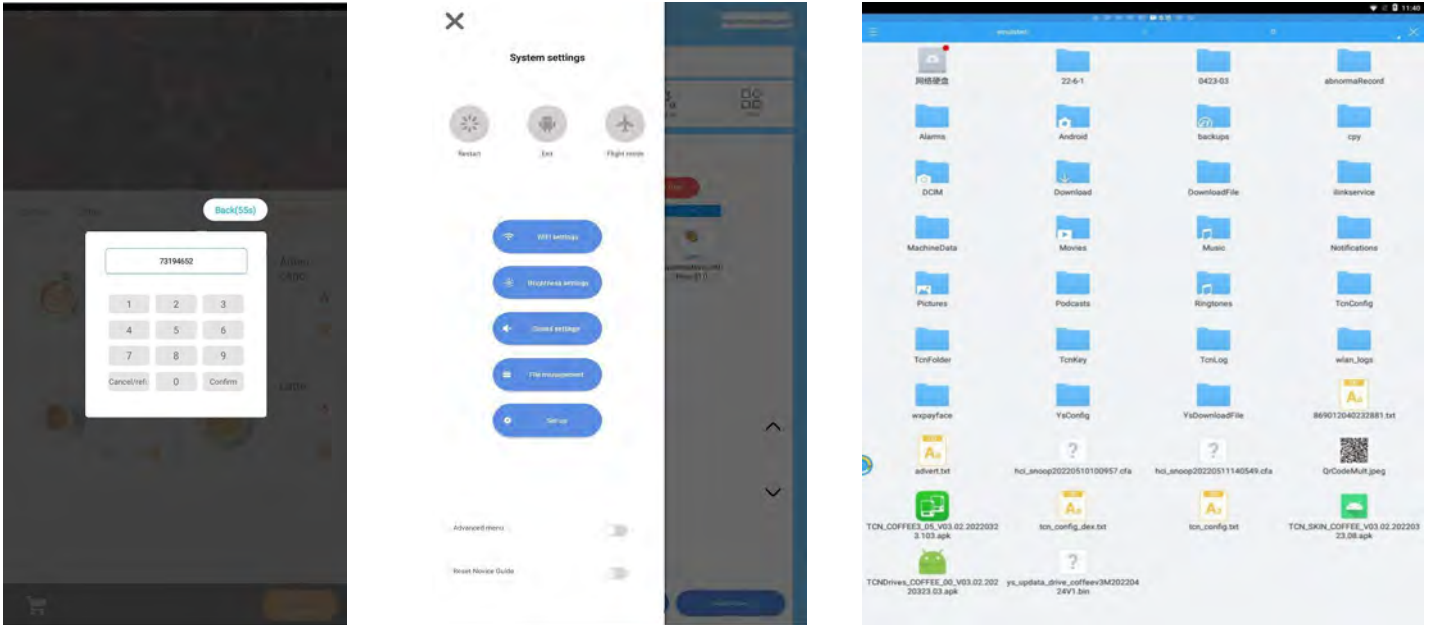
1) Disassemble the brewer and stirrer, wash with clean water and install them back to the machine.

2) Rotate the metal rod utilized for secure fastening, then you can take the water pan out, clean it and install it back.



6.3 Change advertisement

- 1) Click the keyboard icon, enter 73194652 and use your fingers to hold the position 1 centimeter above the "Back" button to enter management menu, before you enter skin plugin please turnoff "Check APP foreground" first.
- 2) Click the icon on the top left corner and click "Exit" to enter Android background menu.
- 3) Click "ES File browser", enter tcnfolder and copy the advertising videos to folder "VideoAndImages".
- 4) open file "TCNfolder" and paste the images to "ImageGoods".



- 1) Paste the images to "ImageGoods".
- 2) Paste the Advertisement file to "VideoAndImageAd".

