

Microcomputer Fructose Dispenser ET-9CSN Technical Manual

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MINISTRY OF ECONOMIC AFFAIRS
INNOVATIVE RESEARCH AWARD



Made by Y-FANG SEALING MACHINE LTD.

ET-9CSN Microcomputer controlled Fructose Dispenser Operator's Manual

I. Specifications:

2013.06

Model Number	Dimensions	Power Supply	Weight	Capacity	Fill Volume
ET-9CSN	220x450x370mm	110/220V 500W	9kg	8 liter	5-200ml ±3ml



Characteristic Introduction:

1. Front Panel 2. Stainless Steel Cover 3. Filling Nozzle

Indicator Introduction

1. **YF Power Indicator** “” : Indicating the power is online, after displaying power indicator, the machine begins to service you.

2. **Supply Indicator**  : If the fructose level becomes too low during operation, the screen will display supply indicator. Please refill with fructose immediately.

3. **Heat Indicator**  : Lighting up as increasing temperature.

4. **Fill Indicator**  : The machine is automatically doing filling process when the screen displays fill indicator.

II. Operating Instructions:

1. Fill the fructose reservoir before you power on the machine. If the fructose level becomes too low during operation the machine will emit 5 beeps and the indicator light will begin to flash. Please refill with fructose immediately to avoid malfunction.
2. If the ambient temperature is lower than 32°C at power-on the machine will not operate. **Please wait until the display shows [YFCC] before continuing.**
3. If uninterrupted dispensing is needed, long press the “Continue/Stop” key (6 seconds) until 5 beeps are heard and then release to start dispensing. To stop, press “Continue/ Stop” once briefly.
4. Check the counter by pressing the “▲” key. Press the “Save” key to check the temperature.
5. For single unit flow rate settings: press the “Setting” key → select the key set to be defined → press the “▲” or “▼” key to increase or decrease → when all the settings are done → press the “Save” key again to finish.
6. Turn on the power each day and wait for 5-10 minutes for the machine to heat up. Then run the dispenser for 2 to 3 cycles to release unheated fructose (about 100ml) from the output tube to ensure output accuracy; 100ml is approximately equal to the pump system capacity of 60ml + dispensing tube 20ml + filling head 20ml.

III. Notes:

1. Before using the machine for the first time, use warm water (60°C) to clean the interior of the reservoir. It can then be filled with fructose after it has been wiped clean. Run the machine through 2 or 3 cycles by pressing the “Continue” key to drive out any air and residual water before putting it into use.
2. Fill with fructose slowly to avoid the generation of air bubbles which will affect the accuracy of the output volume.
3. The interior of the reservoir and fructose transfer pipelines should be cleaned using warm water (60°C) every 3 months to ensure output accuracy.

IV. Function setting instruction table:

(It is recommended that setup be performed by a technician)

※ Long press the “Setting” key (5 seconds) to enter the setting mode. After completing the settings press the “Setting” and “Save” keys to end the task and exit.

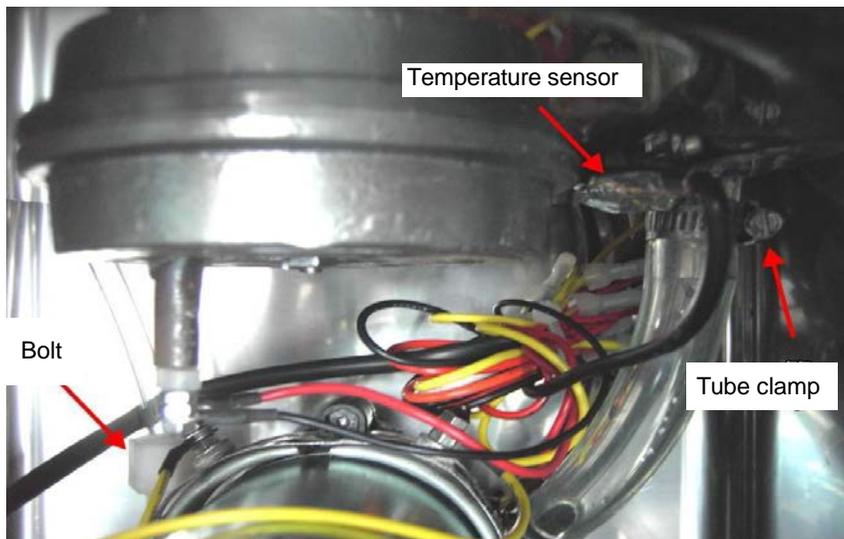
※ (P4, P5 are setting functions for ET-9H)

Item	Function	Default Value	Remarks
P1	Define fructose output ratio: 1-2000	180	Press ▲: to reduce output Press ▼: to increase output
P2	Detect the viscosity of the fructose	15	Long press “Setting” (5 seconds) under P1 to enter P2
P3	Temperature adjustment (password “1-2”“3-2”“2-2”)	32	Press ▲: to increase temperature Press ▼: to decrease temperature
P4	Refill delay time: 1-30 (normal 0.1-3 seconds)	30	Press ▲: to increase time (seconds) Press ▼: to reduce time (seconds)
P5	Refill time: 1-200 (x2 seconds)	150	Press ▲: to increase time (seconds) Press ▼: to reduce time (seconds)

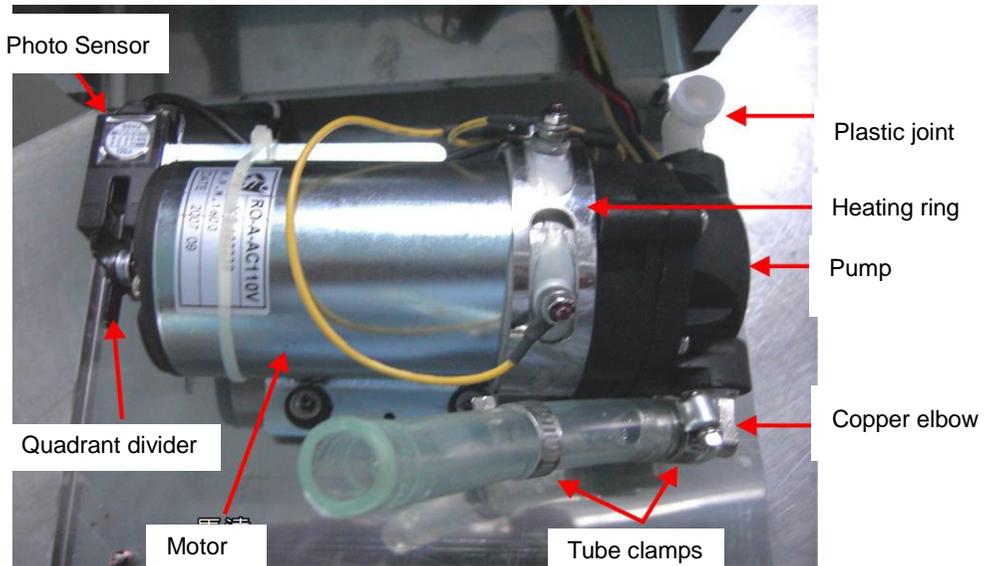
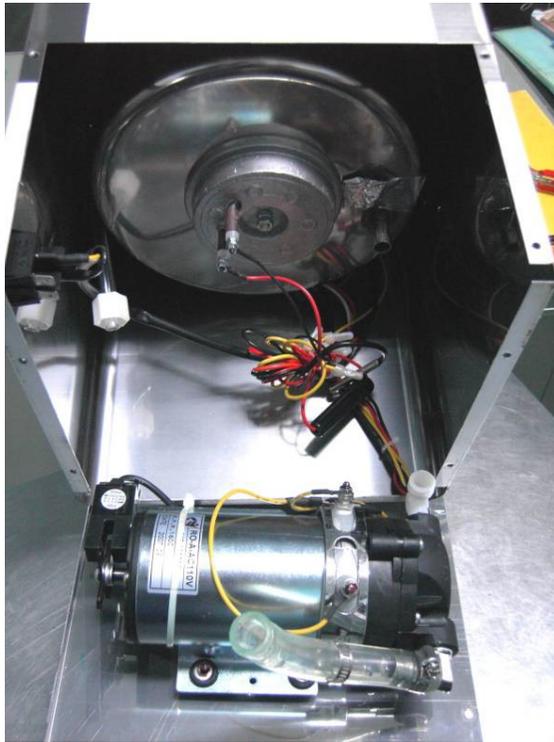
Attachment 1: Internal structure and disassembly



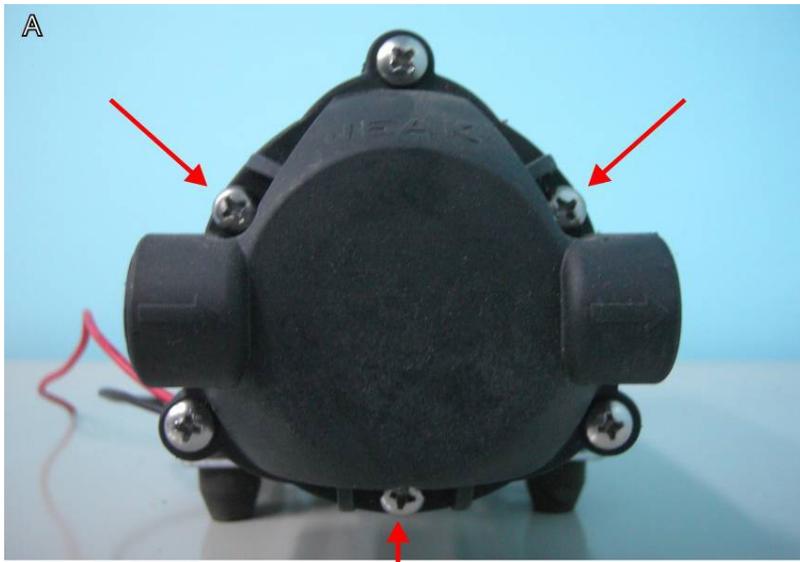
1. Open rear cover and bottom plate.



2. After dismantling the tube clamp, plastic joint (bolt) and temperature sensor, the base and body can be completely disassembled for easy maintenance.



Attachment 2: Replacing the pump



Unfasten these three screws to remove the pump



ET-9CSN Maintenance

Troubleshooting Guide

Item	Cause of Failure	Troubleshooting
1	Fructose leaking	<ol style="list-style-type: none"> 1. Check that the connection between plastic joints and pump is tight. 2. Check that the connection between the copper elbow and the pump is tight. 3. Check that the screws between the motor and pump are tight. 4. Check that the liquid level fixing cover (white PE) is not cracked.
2	Fructose does not flow out	<ol style="list-style-type: none"> 1. Motor failure 2. Pump failure 3. IC board crash 4. Heating plate quadrant divider/motor fastening screws are loose.
3	Fructose output end (filling head) leaking fructose	<ol style="list-style-type: none"> 1. Check for foreign objects in the check valve (clean). 2. Air in the pump. Press the "Continue" key for 5 seconds to expel any air inside the pump.
4	Heating system issues	<ol style="list-style-type: none"> 1. Heating wires are broken. 2. Heating plate malfunction. 3. IC board crash. 4. The temperature defined in EDY has not been reached.
5	Flow does not stop	<ol style="list-style-type: none"> 1. Sensor eye malfunction (ECN). 2. IC board crash.
6	Dispenser not working due to power failure.	<ol style="list-style-type: none"> 1. Power cord plug not properly plugged in or bad connection. 2. Blown fuse on IC board. 3. Selector terminal plug on IC board loose. 4. IC board crash.
7	Flow rate shows serious error	Press "Setting" key for 5 seconds to enter P1 total flow rate and re-calibrate.

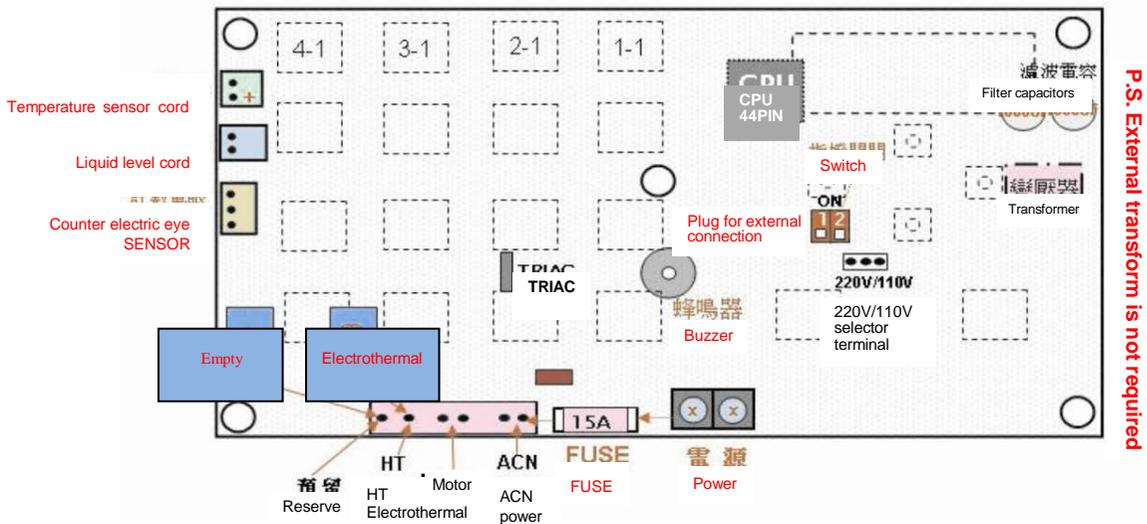
Technical Note 16

ET 9CSN Fructose Dispenser IC board [44 pins] Wiring Diagram

ET-9CSN Fructose Dispenser IC board [updated 2007.6] Wiring Diagram:

2007. Dec. 5 CIOU,JHEN-TAI

YF/N9CSN PCB



New IC board settings, error code descriptions:

E-rr	Abnormal voltage	E-CN	Counter electric eye failure
E-17	Cannot read parameters	E-18	Cannot write parameters into memory
E-19	Computer board (IC board) failure	OPEN	Temperature sensor open circuit
CLOS	Temperature sensor short circuit		

Item	Function	Recommended Value	Settings
P1	Define fructose output ratio: 1-2000	180	Press ▲ or ▼ to increase or decrease fructose output ratio
P2	Define viscosity of fructose	15	P1 → long press for 5 seconds to enter → P2
P3	Temperature adjustment (password "1-2" ³ 3-2" ² 2-2")	32°C	Press ▲ or ▼ to increase or decrease temperature
Normal state of Switch SW1, 2 is OFF			

ET-9CSN Maintenance

Fructose Dispenser Cleaning Procedures

1. Press the “Continue” key to drive out residual fructose.
2. Use absorbent paper or a dry cloth to clean off any remaining fructose.
3. Use warm water and a sponge to wash and wipe. Then press the “Continue” key to drain out the water. Use a dry cloth to remove the any water that remains in the bottom of the reservoir.

Notes

1. Hot water must *never* be used for cleaning. Only use warm water (60°C).
2. Do not invert or tilt the dispenser to pour fructose out of the reservoir. Fructose or water may reach the IC board through the gap and cause a short circuit.

Fructose dispenser delivery and handover procedures

(these must be followed)

1. Use warm water to clean the interior of the reservoir. Use absorbent paper or a dry cloth to remove residual water.
2. Pour in fructose until the reservoir is about 1/4 full. The fructose level should reach the end position of the sensor.
3. Drain out 300ml of fructose (to ensure at least 100ml of liquid is removed.)
4. Use a measuring cup to calibrate the flow rate because each brand of fructose has a different viscosity.

Warranty :

Product Description	Microcomputer Fructose Dispenser	Telephone	Address
Model Number	ET-9CSN	Warranty Conditions:	
Company Finished Product Certificate Seal:		<ol style="list-style-type: none">1. This machine is warranted for one year from the date of shipment from the factory. During this period maintenance and parts replacement will be made free of charge.2. Failure resulting from incorrect operation, unauthorized modification, damage during transportation, or natural disaster etc is not covered by the warranty and charges will be made for the cost of repairs and parts.3. Charges will be made for repairs and parts after expiry of the warranty period one year after shipment.	
※ Void if company qualification seal is not present			

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