

Microcomputer Fructose Dispenser

YF-8E

Technical Manual




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 TAIWAN PACKAGING STAR (TR STAR)

 GOOD DESIGN PRODUCT

 TAIWAN PACKAGING STAR (TR STAR)

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 MINISTRY OF ECONOMIC AFFAIRS
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YF-8E Microcomputer controlled Fructose Dispenser

Operator' s Manual


I. Specifications:


Model Number	Dimensions	Power Supply	Weight	Capacity	Fill Volume
YF-8E	270x390x430/mm	110/220V 300W	8.5kg	8.5 liter	2-200ml ±1ml





Characteristic Introduction:

1. Front Panel 2. Plastic 3. Filling Nozzle 4. Socket Indicator
Introduction 5. Drip Tray 6. Cover

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. Operation 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 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.
3. For single unit flow rate settings: press the “Setting” key → select the key set to be defined → press ▲ or ▼ to increase or decrease → when settings are all done → press the “Save” key again to finish

III. Notes:

1. This machine can be adjusted to suit the viscosity of the fructose.
2. Before using the first time, clean the interior of the reservoir with warm water (60°C). Fill with fructose after cleaning and drying with absorbent paper or cloth. After filling press the “Continue” key to release about 500ml to drive out any air or water that remains in the system.
3. Filling the reservoir with fructose should be done slowly to avoid the generation of air bubbles that can influence the output accuracy.
4. It is recommended that the output nozzle be cleaned regularly (at least once per month) to ensure accuracy of the dispenser. Cleaning may be done more frequently if necessary.
5. Fructose output nozzle cleaning procedures: (as in Attachment 1, on the rear side of this manual).
 - (1) Rotate *clockwise* to remove fructose nozzle for cleaning.
 - (2) After cleaning, follow the procedure in Attachment 1 Component Detailed Drawings to reinstall and tighten it *counterclockwise*.
6. Using hot water for cleaning is strictly prohibited
7. +5°C and +40°C
8. 30% to 95%RH
9. Altitude up to 3500m
10. Transportation and storage temperatures within arange of-25°C to +55°C , 24h at up to +70°C

IV. Function setting instruction table:

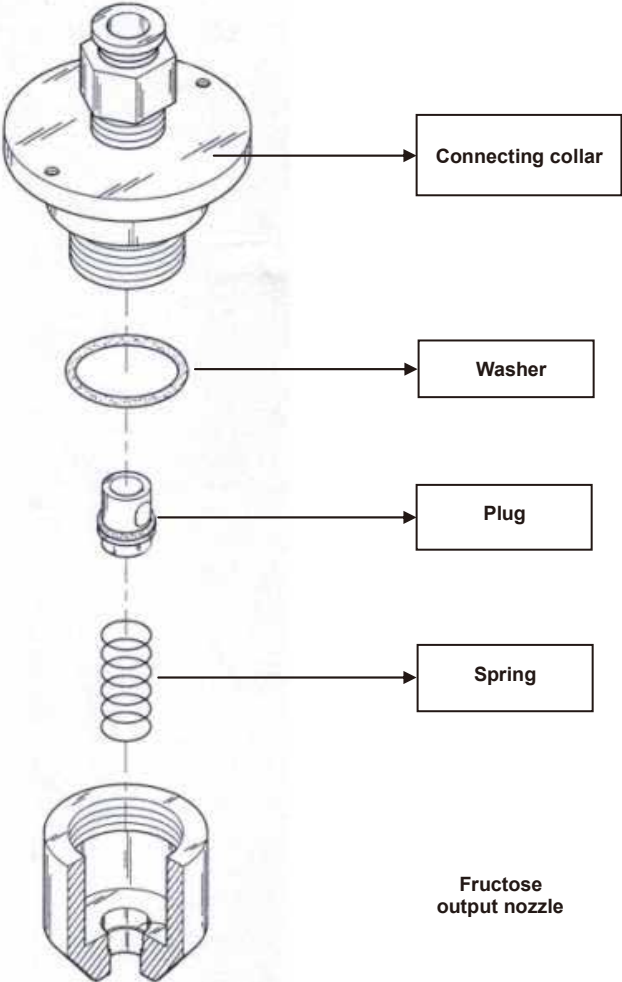
(It is recommended that setup be performed by a technician)

※Long press the “Setting” key (5 seconds) to enter internal function settings. After setting has been completed, press the “Setting” and “Save” keys to end the task and exit.

Item	Function	Default Value	Remarks
P1	Define fructose output ratio: 1-2000	100	Press ▲: to reduce fructose output Press ▼: to increase fructose output
P2	Detect the fructose syrup viscosity	Recommended to define as 5	Long press the “Setting” key (5 seconds) under P1 to enter P2
P3	Temperature adjustment (password - “12” - “23” - “22”)	15	Press ▲: to increase temperature Press ▼: to decrease temperature
P4	Refill delay time: 1-30 (stand for 0.1-3 seconds)	30	Press ▲: to increase time (seconds) Press ▼: to reduce time (seconds)
P5	Refill time: 1-200 (x2 second)	180	Press ▲: to increase time (seconds) Press ▼: to reduce time (seconds)

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

Attachment 1 Component Detailed Drawings



Please clean the fructose output nozzle every week

Attachment 2: Internal structure and disassembly



1. Loosen the nut by using socket wrench #35



2. Loosen the screws on the base to complete the task

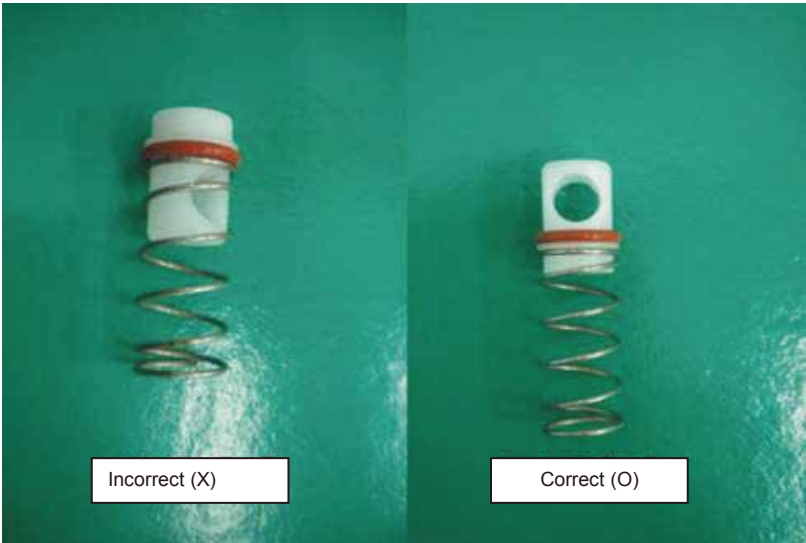
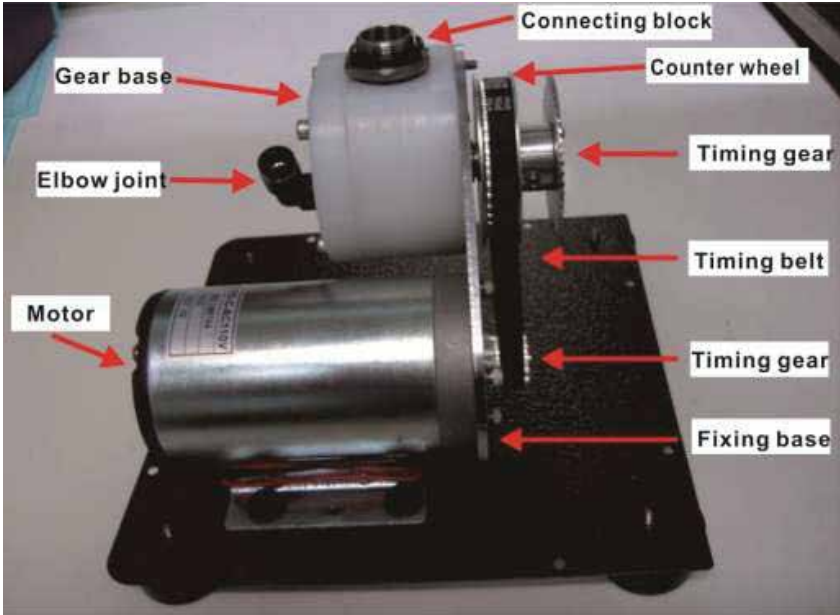


Figure A



YF-8E Maintenance

Trouble Shooting

Item	Cause of Failure	Troubleshooting
1	Fructose leaking	<ol style="list-style-type: none"> 1. Check that the connection between the plastic joint and the pump is tight. 2. Check that the connection between copper elbow and pump is tight. 3. Check that the screws holding the motor to the pump are tight. 4. Check that the liquid level fixing cover (white PE) for cracks.
2	Fructose does not flow out	<ol style="list-style-type: none"> 1. Motor failure 2. IC board crash
3	Fructose output end (filling head) leaking fructose	Check that the “plug head” in the end is correctly assembled (as shown in Figure A), on the rear side of this page
4	Flow cannot be stopped	<ol style="list-style-type: none"> 1. Sensor eye malfunction (ECN) 2. IC board crash
5	Dispenser not working due to power failure	<ol style="list-style-type: none"> 1. Power cord plug not properly plugged in or poor connection. 2. Fuse on IC board blown. 3. Selector terminal plug on IC board loose 4. IC board crash
6	Flow rate shows serious error	Press “Setting” key for 5 seconds to enter P1 total flow rate and re-calibrate

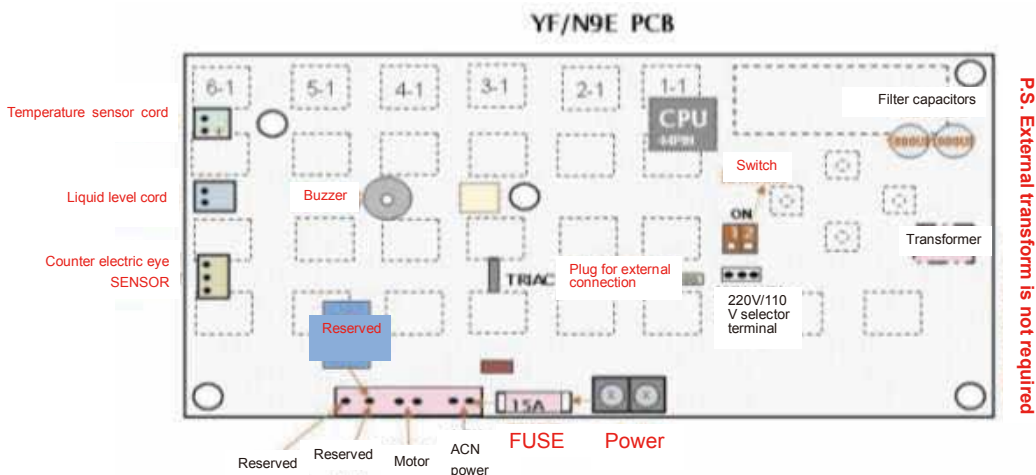
Washing the YF-8E Fructose syrup Dispenser with hot water is strictly prohibited

Technical Note 18

ET 9EN ET-9EA Fructose Dispenser IC board [44 pins] Wiring Diagram

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

2007. Dec. 5 CIOU,JHEN-TAI



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	100	Press ▲ or ▼ to increase or decrease fructose output ratio
P2	Define viscosity of fructose	5	P1 <input type="checkbox"/> long press for 5 seconds to enter <input type="checkbox"/> P2
Normal state of Switch SW1, 2 is OFF			

YF-8E Maintenance

Fructose syrup dispenser cleaning procedures

1. Press the “Continue” key to drive out residual fructose.
2. Use absorbent paper or a dry cloth to remove any remaining fructose.
3. Pour in 60°C warm water and use sponge to wash and wipe, and then loosen output end to remove it. Then press the “Continue” key to drain out the water. Use absorbent paper or a cloth to remove the residual water 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 syrup 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 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-9EN/ET-9EA	Warranty Conditions:	
Company Finished Product Certification 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			



Made by Y-FANG SEALING MACHING LTD.