

QF-11、 QF-12

**QUANTTTATIVE SYRUP FILLING
MACHINE
Operation Manual**

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I . Function Introduction

1、The Quantitative Syrup Filling Machine adopted the all intelligent automatic detecting system:

1.1. Adopting the photoelectric detecting device, the filling amount is adjustable by setting;

1.2. The setting can be saved automatically;

1.3. With the tank liquid surface detecting function, it will alarm when there is lack of syrup;

1.4. With the self-sensing and keeping warm device, when the temperature is below 13°C, it will heat automatically;

1.5. Adopting the function of setting and code showing;

2、The Advantages::

Nice Style ——Beautiful circular arc designing, the outside is made of baking paint.

Sanitary working process — No direct scooping prevent the dust, other impurity and flies.

Precise Fructose Supply— Adopting motor revving to count, ensure the precise syrup supply.

Fast Syrup Supply—— Syrup supply can be finished in 0.5-3 seconds without stop.

Simple Operation——Adopting Micro-computer panel design, easy to operate.

The amount of supply syrup can be set according to one's reference.

4、Field of the Suitable Syrup:

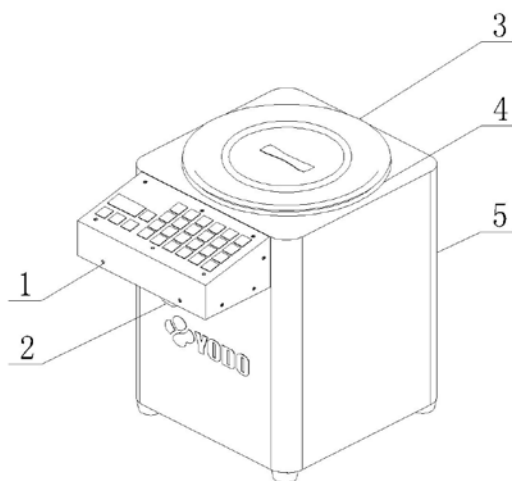
Fructose, Honey, Sucrose water.

Field of Application:

Pearl Milk Tea, Foam Black Tea, Coffee Shop, Breakfast Shop, Juice Shop.

II Appearance Introduction

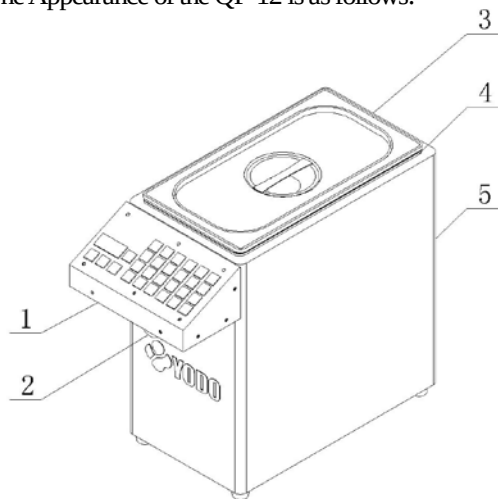
1、 The Appearance of the QF-11 is as follows:



1. 2、 The introduction of its parts:

- 1)、 Control Panel 2)、 Filling Mouth 3)、 Material Tank Cap 4)、
Material Tank 5)、 Body;

2、The Appearance of the QF-12 is as follows:

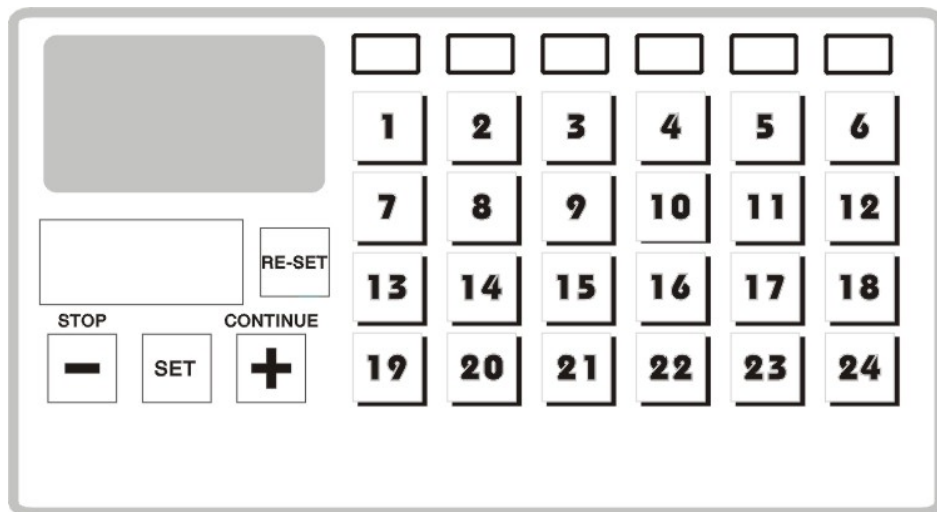


2.2 The introduction of its parts:

1)、Control Panel 2)、Filling Mouth 3)、Material Tank Cap 4)、
Material Tank 5)、Body;

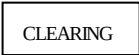
III. Control Panel Introduction

1、Control Panel of QF-11、QF-12:



1. Introduction of Function Buttons

1.1  : Function setting button, used to set the filling amount from 1-24 freely.

1.2  : the button for clearing, used to

1.3  : the button of “-”, is used to cut down the set amount of the supply syrup.

1.4  : the button of “+”, is used to add the set amount of the supply syrup.

2. INTRODUCTION OF THE ORIGINAL AMOUNT OF EACH BUTTON

ITEM	BUTTON No.	ILLUMI- NATION	RANGE	FACTORY SETTING	UNIT
1.	1	The Quantitative Syrup Supply	0-500	5	C.C/ml/g
2.	2	The Quantitative Syrup Supply	0-500	10	C.C/ml/g
3.	3	The Quantitative Syrup Supply	0-500	15	C.C/ml/g
4.	4	The Quantitative Syrup Supply	0-500	20	C.C/ml/g
5.	5	The Quantitative Syrup Supply	0-500	25	C.C/ml/g
6.	6	The Quantitative Syrup Supply	0-500	30	C.C/ml/g
7.	7	The Quantitative Syrup Supply	0-500	35	C.C/ml/g
8.	8	The Quantitative Syrup Supply	0-500	40	C.C/ml/g
9.	9	The Quantitative Syrup Supply	0-500	45	C.C/ml/g
10.	10	The Quantitative Syrup Supply	0-500	50	C.C/ml/g

11.	11	The Quantitative Syrup Supply	0-500	55	C.C/ml/g
12.	12	The Quantitative Syrup Supply	0-500	60	C.C/ml/g
13.	13	The Quantitative Syrup Supply	0-500	65	C.C/ml/g
14.	14	The Quantitative Syrup Supply	0-500	70	C.C/ml/g
15.	15	The Quantitative Syrup Supply	0-500	75	C.C/ml/g
16.	16	The Quantitative Syrup Supply	0-500	80	C.C/ml/g
17.	17	The Quantitative Syrup Supply	0-500	85	C.C/ml/g
18.	18	The Quantitative Syrup Supply	0-500	90	C.C/ml/g
19.	19	The Quantitative Syrup Supply	0-500	95	C.C/ml/g
20.	20	The Quantitative Syrup Supply	0-500	100	C.C/ml/g
21.	21	The Quantitative Syrup Supply	0-500	105	C.C/ml/g
22.	22	The Quantitative Syrup Supply	0-500	110	C.C/ml/g

23.	23	The Quantitative Syrup Supply	0-500	115	C.C/ml/g
24.	24	The Quantitative Syrup Supply	0-500	120	C.C/ml/g
※When the quantitative syrup supply amount is 0, the syrup will not come out any more, however, the cup counter keeps working.					

IV. Operation Introduction

1、Put the container under the filling mouth of the machine, press the button according to the need, take the container away when the filling is finished.

2、The function of Keeping warm

1)、To prevent the solidification of the syrup because of the low temperature, turn the switch into “1” to start the function of auto-heating and keeping warm, and to end the function by turning it into “0”. (For the position of this switch , please consult the fuse-changing sketch map as below)

V.Parameter and Parameter-setting

1、 **The showing of the grand use count:** First press the button of “-”, and then press the button of “+”, it will show the added-up use count in about 2 seconds. For example, if it shows [t-01] [—] [0001] [—] [1234], it means that the machine has been used for 1234

times.

- 2、 **The showing of the grand use time count:** First press the button of “-”, and then press the button of “SET”, it will show the present grand use time count in about 2 seconds. For example, if it shows [t-02] [—] [0001] [—] [1234], it means that the machine has been used for 1234 hours.
- 3、 **The Setting of Supply Syrup Amount F1:** Keep pressing **【SET】** about 3s, when the **【F1- - 】** showing in the indicator, press button1-24 and the “+” or “-” to set the syrup amount of each button, and press **【SET】** again after the setting is done, when there is **【good】** showing on the indicator, the setting is done and saved automatically, if there is no other setting, it will get in to the operating status in about 5s.
- 4、 **The Slight-setting of Supply Syrup Amount F2 :** Keep pressing **【SET】** about 3s, when the **【F1- - 】** showing in the indicator, press **【+】**, and the **【F2- - 】** will show on the indicator, and then press button1-24 to do the slight-setting of supply syrup amount of each button, and the setting range is 125~+125 .

Note: after the slight-setting of supply syrup amount, the filling will all be as the set value.

- 5、 **Function Setting F3 :** Keep pressing **【SET】** about 3s, when the **【F1- - 】** showing

in the indicator, press **【+】** until the **【F3- -】** showing, and press **【SET】**, and then press **【“+”“-”】** to set the syrup amount 1c.c and the value of COUNT.

- 6、 All the setting unfinished in 15s, it will go back to the operating status.
- 7、 **Count value reset:** Keep pressing **【SET】** about 3s, the count value of the filled cups will be reset.
- 8、 After the indicator shows the filling amount, for about 2s, it will show the quantity of the present filled containers.
- 9、 **Continuous-filling of syrup :** Press **【“+”】** (about 2s), it will be the button of Continuous-filling of syrup with the showing of **【C000】** ; and press **【“-”】**, the filling will stop immediately while the indicator shows the filled amount of syrup **【CXXX】** .
- 10、 Press **【23】** for about 1s, it will turn to be the filling amount test button, after the **【tXXX】** showing on the indicator, press each button from 1-24 to know the set value of each button, and when the testing is finished, press the testing button again to exit, the machine will go back to the operating status by itself.

Note: The customer is supposed not to use the above function of item 4 and item 5, if the customer insist to use it, the supplier will not be responsible for the result of this setting.

VI Technical Data

Model	Power Supply	Power	Machine Dimension	N.W.	Inaccuracy	Filling Volume	Volume
QF-11D	220V/110V 50/60Hz	170W	360×250×365	11kg	±1~2C.C	1-500 CC/次	8L
QF-12D	220V/110V 50/60Hz	170W	510×330×270	11kg	±1~2C.C	1-500 CC/次	8L

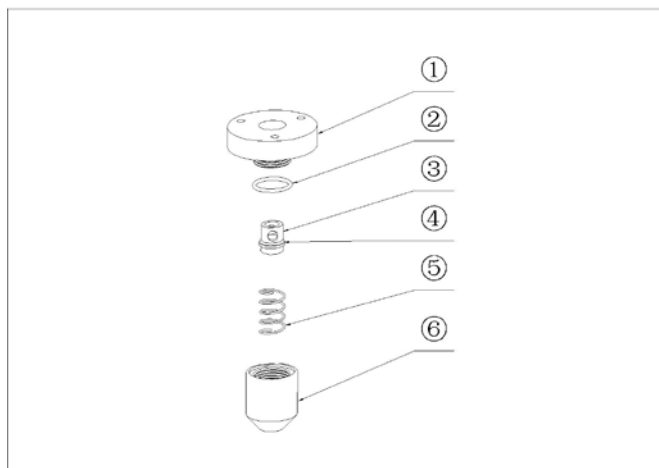
VII Maintenance

(1)、Daily Cleaning

The Syrup Vendor Machine should be cleaned everyday before the workers' off duty.

The Cleaning Procedure are as follows:

1. Pour out all the left syrup if any.
2. Fill 3~5L clean water into the syrup tank (If there are some crystals inside the machine, the clean water should be in the temperature of 50-60°C).
3. Screw down the discharge connector by hand, and take out the discharge spring and the spring fixer(such as the following picture)



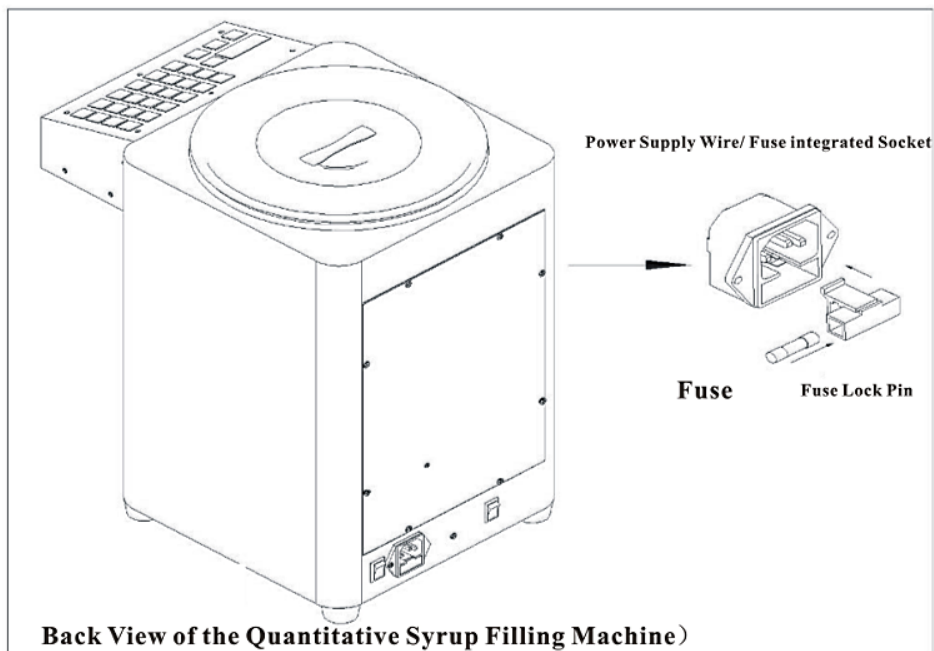
- 1.) The Discharge Connector —— 2.)The Seal of the Discharge Connector
- 3.)Filling mouth ——4.)The Spring Fixer
- 5.)The Discharge Spring —— 6.)The Front Discharge Connector

4. Switch on the power of the machine, keep pressing the button of “+”, the water in the syrup tank will pumped out. When the water is almost out, plug out the power line, then put the machine’s upside down to dry.
5. Fit on the spring fixer (watch out for its position, there are two small holes on it), the discharge spring in the discharge connector with the order showed in the picture above, and then screw up the front discharge connector to finish the cleaning.

(2)、Fuse-changing Procedure:

- 1、Pull of the plug of the power supply, and use the little straight screw-driver to take out the fuse socket ;
- 2、 Replace the old one with a new one with the same model;
- 3、 Fix the fuse socket back to the machine as the picture shown below.

Back View of the Quantitative S



VIII.Common Malfunction and Its Clearance

Symptom of Failures	The Contents to be checked	Disposal Route
1、 No filling when the buttons of no. is pressed	① Whether the syrup in the tank is used up. ② Whether the supply syrup amount is set to be 0.	① Add some syrup into the tank. ② Reset the supply syrup amount of the button(s).
2. Leaking of the filling mouth	① Whether the silica gel washer(s) of the filling mouth is/are aging, ② Whether the bounce of the spring decreases.	① Change the gasket ring(s). ② Change the springs.
3. No Showing in Monitor when it is turned on	① Whether the Fuse is burn-out after cutting out the power supply. ② Whether the power line is connected.	① Change the Fuse. ② Plug in the power line.
4. Showing the code of “-Err” in the monitor.	① Whether the Photoelectric Inductor is damaged.	① Change the Photoelectric Inductor.
5.Showing the code of “Er: r1” in the monitor.	There is no syrup in the material tank.	Supply the Syrup.

IX.Attention

Placing Environment:

- 1、 Put the machine on horizontal and stable desk;
- 2、 Do not place the machine machine with shaking or vibrating objects together on the same desk;
- 3、 Keep it away from heating, moist, or dusty environment;
- 4、 Keep it away from the touch of the children.
 - (1)、 Before the installing and the using of the machine, set a grounding receptacle.
 - (2)、 Do not use gas tank and water pipe as the grounding objects.
- 5、 When using the QF-11、 12, Please use syrup instead of other sweet liquid like sucrose , maltose sugar etc..