



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

TéVera ■ Fructose Dispenser – CS-10LB

Model / SKU: CS-10LB

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VII. After sale service and Guarantee

- 1.This warranty card is only suitable for the after-sales service of the product.
- 2.When purchasing, please ask the customer to fill out the product and user information as required. Please be sure to request a proof of purchase.
- 3.During the repair, the purchase certificate and product warranty card must be presented
- 4.If any imitation products or accessories are used, quality defects will not be repaired
- 5.Although during the warranty period, the following conditions are not repaired for free
 - (1) Unable to show the purchasing card and warranty card or failing to meet the product information which may result in alteration.
 - (2) Failure to comply with the instructions specifies that improper use causes damage
 - (3) Failure to repair or modify without authorization
 - (4) Damage caused by irresistible factors such as natural disasters and earthquakes

Fructose Dispenser Machine

Instruction Manual



ISO9001 quality management system certification

Strictly prohibit the operation of non-professional

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Product Certificate

Product Certificate	After inspection, the product meets technical standards and is allowed to leave the factory
	Bar code pasting 品 检 合 格 product inspection

INTRODUCTION

I.Specification

16-Key Fructose Dispenser Machine

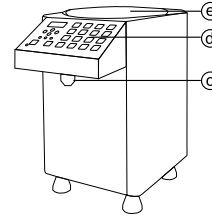


Figure 1

24-Key Fructose Dispenser Machine

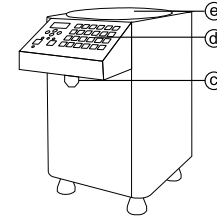


Figure 2

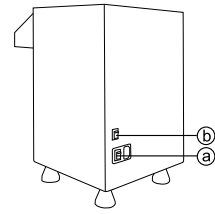


Figure 3

- a. Power switch b. Defrost switch c. Sugar outlet
d. Control panel e. Sugar reserve bucket

Model No	Machine Size (mm)	Voltage	Capacity	Precision	Power	Net Weight
ATT-9L/9LS	208x352x384	220V	9L	±1cc	150W	11.0kg
ATT-99L/99LS/ 99LA/99LSA	252x252x420	220V	10L	±1cc	150W	11.0kg

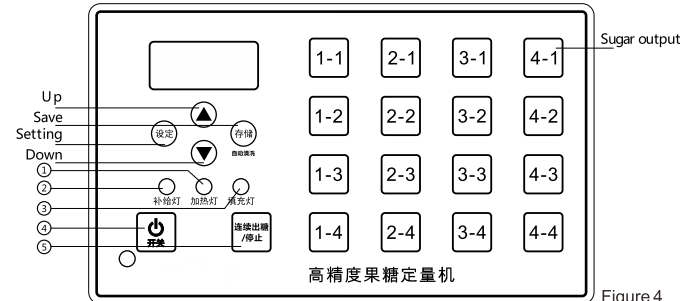


Figure 4

Tips: Depending on the machine model, the operating panel will vary slightly.

Number	Name	Function
1	Heating Light	When the temperature of the liquid in bucket is below 25°C, the Heating Light will be on. The machine will begin to heat.
2	Feed Light	When the liquid is below the caution line, the Feed Light will be on with beep.
3	Filling Light	While the liquid output operation is going, the Filling Light is on.
4	Power Button	 Power the machine.
5	Continuous Output/Stop	When the machine is in the Standby state, press this button to go into the Continuous Output state. When the machine is in output state, press this button to terminate output.

Table 1

II. Operation Guide

1. Turn on/off the machine

a. Connect the power switch to power the machine.

b. Press the power button more than 1 second. The LED will display "AUTT" with 2 beeps. The machine will be in Standby state.

c. Attention: It is suggested that the machine should be cleaned before the first time operation or after lying idle for long.

2. Sugar output

When the machine is in Standby state, press X-X button to go into output state.

Press the Continuous Output/Stop button to exhaust up air before other setting or operating during daily use.

Press the Continuous Output/Stop button to terminate output and return to standby state.

3. Alarm for short of liquid

When the liquid is below the position of level sensor, alarm will be delivered (5 second of beep). Meantime the Feed Light is on. The LED displays "LL".

4. Measurement Type

By set the "FP" value to choose the weight(g) or volume(cc).

5. Sugar outlet auxiliary heating function

Usage: When the room temperature is below 5°C, turn on the "Defrost Switch" to heat the sugar outlet. This operation can avoid blocking of the outlet if the temperature is cold or the sugar is viscid. The defrost switch should not be turned on for more than 30 minutes at a time, otherwise it may cause the sugar spout to drip sugar.

6. Auto Washing Function

Before the cleaning the machine, open the sugar outlet, load some warm water (below 60°C), and put a container under the outlet. Long press the Save button for 3 seconds to go into the Auto Washing State. Meantime water will flow out from the outlet. This operation will last 3 min. It is suggested to wash the machine after daily operations and keep clear.

III. Setting Instructions

Press the "Set" button in the standby mode to enter the setting status "F---", then press the "▲" button or the "▼" button to display the page.

"FL--"	View the output data of each key and adjust the output data;
"FP--"	Precision adjustment parameter
"FC "	Precision adjustment fine parameter
"FPC"	One-touch calibration mode for sugar output accuracy
"FH--"	Setting temperature in barrel

Table 2

Press the "Set" button again to confirm this operation. After entering the setting state, there is no operation within 3 seconds, and the fructose dispenser machine will automatically exit the setting state. The specific setting method is as follows:

(1) Liquid output (FL--)

Example: To adjust button 1-1, the output is 10 (factory default data are shown in Table 3, Table 4). The steps are as follows:

Step 1	Press "Set" button, the digital window will display "FL--"
Step 2	Press the "Set" button again to enter the "FL" setting state.
Step 3	Press 1-1. The digital window alternates between "1-1" and "L10".
Step 4	Press "▲" or "▼" to adjust "L6" to "L10"
Step 5	Press the "Save" button to save and exit (buzzer prompts drop) or press the "stop" button will not save and exit (buzzer prompts drops)

Note: the same method can be used to set the output of each key. In the setting state, the data of all keys can be adjusted and saved uniformly by pressing the "store" key. Key number and output, factory default

Buttons				
1-1	2-1	3-1	4-1	
1-2	2-2	3-2	4-2	
1-3	2-3	3-3	4-3	
1-4	2-4	3-4	4-4	

Table 3

Output quantity			
6	14	22	30
8	16	24	35
10	18	26	40
12	20	28	45

Table 4

Remark: In Step 1, Press "X-X" to check the quantity respectively.

(2) Output precision setting (FP--)

Calibration is necessary before the first time operation or after lying idle for long. Please set the following steps to set "FP--"

Step 1	Press "Set" button, the digital window will display "FL--" Press "▲" or "▼" to adjust to "FP--"
Step 2	Press "Set" to enter FP--, the digital window displays "P390", and the factory default is "P390". (The default value varies slightly depending on the model)
Step 3	A If the amount of sugar is lower than the set sugar amount, press the "▲" key to increase the P value. The increased value is determined by the actual amount of sugar and the amount of error in setting the amount of sugar.
	B If the amount of sugar is higher than the set sugar amount, press the "▼" key to decrease the P value. The reduced value is determined by the actual amount of sugar released and the amount of error in setting the amount of sugar.
Step 4	Press the "Save" button to save and exit (buzzer prompts drip) or press the "stop" button will not save and exit (buzzer drops)

Table 5

(3) Output precision fine adjustment (FC--)

If the output precision adjustment (FP--) is adjusted accurately, there will be a small error in the small set data. In this case, we can use micro adjustment function (FC--). The adjustment method is the same as the precision adjustment (FP--). Can not over more 3 unit datas.

(4) Output precision adjustment (FPC--)

Step 1	Find the button with a value of 100 in the sugar output button area Weight out the actual sugar output value "X" Find the button with a value of 10 in the sugar output button area Weight out the actual sugar output value "Y"
Step 2	Press the "Set" button, the digital window will displays "FL--" Press "▲" or "▼" to adjust to FPC--
Step 3	Press the "Set" button to enter the FPC setting interface Input "X" and press the "Save" button to save Then input "Y" and press the "Save" button to save
Step 4	Then check whether the button value of the fructose dispenser machine is consistent with the actual sugar output value. If the values are consistent, the precision of the fructose machine is adjusted.

Table 6

(5) Temperature parameters (FH--)

Enter this parameter setting and display "=25C" Press "▲" or "▼" to modify the set temperature.

When the screen shows " = 0C", which means that the "heating function" is turned off.

IV. List

1	The machine	1	5	Instruction book	1
2	Power wire	1	6	No. 1 spring	1
3	Measurement Cup (100cc)	1	7	No. 2 spring	1
4	Alternative fuse	1	8	Key posts	2

Table 7

V. Default Settings

Item	Function	Default Value	Range
FP	Precision Setting	P390	P0.0~P3000
FC	Precision Setting	P10	P0.0~P10
FL	Quantity Setting	See table 1	Use defined
FH	Temperature Setting	25°C	0~25°C 0°C means turn off heating function

Table 8

VI. Common troubleshooting methods

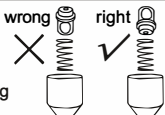
No.	Cause of issue	Troubleshooting
1	The liquid outlet (filling head) will drop sugar	① Installation error of liquid outlet  ② Aging of rubber ring
2	Liquid flow does not come out	① Frozen in winter, turn on the auxiliary heating switch ② Fructose is very thin, replace spring ③ ③ Continuously discharge sugar and discharge air from the pipeline
3	Heating system problems	Factory default setting--- 25°C If the liquid is boiling, that means the PCB fails
4	Continuous liquid, display E1	Power supply mainboard abnormal
5	Fructose machine is not powered	The fuse is shorted and needs to be replaced
6	The error allowable range of the output liquid is big	Readjustment according to the FPC function instruction or check if fructose is used up

Table 9