



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

TéVera CS-TB5S Automatic 5L Tea Brewer

Model / SKU: CS-TB5S

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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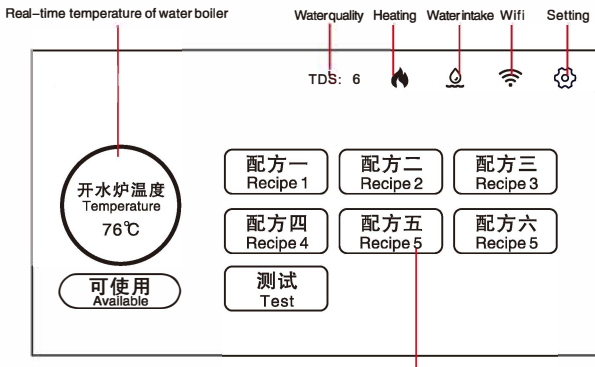
Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/4381/product/9424/>

Multi-Stage Commercial Tea Brewer

Instruction Manual

Strictly prohibit the operation of non-professional

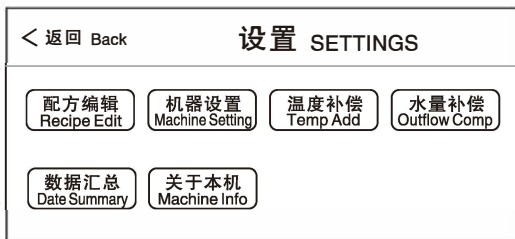
Interface Introduction



Preset Recipe

Function Description

When the brewer's power is on, it goes straight into operation. The brewer has 6 settings: recipe edit, machine setting, temp add, outflow comp, date summary, machine info.



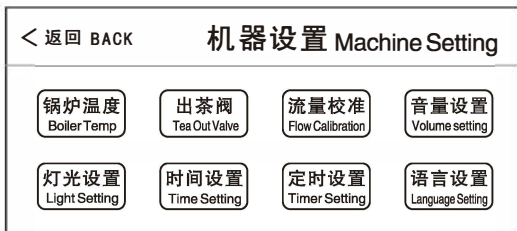
2.1 Recipe Setting (iot version does not have this setting)

Press the recipe editing button: enter the recipe editing, press the plus key at the lower right corner to add a new recipe, you can mark the name and specification of the new recipe, press the confirmation key to complete the editing.

In the specification setting interface, you can set the specification, water volume, temperature, time, stirring and ice cube. Tealeaves adding reminder optional on or off.

2.2 Machine Setting

Press the machine setting button to enter the setting page, there are eight buttons for Boiler Temp, Tea Out Valve, Flow Calibration, Volume setting, Light Setting, Time Setting, Timer Setting, Language Setting



a. Boiler Temp Setting

Press boiler temperature button: enter boiler temperature editing, this temperature data is the lowest setting temperature of all the recipes in the current tea brewer.

b. Tea Discharge Valve Setting (iot version does not have this setting)

Press Tea Out Valve key: enter Tea Out Valve editing, you can set the opening time of Tea Out Valve, the default time of the machine is 60S

c Flow calibration setting

Press the Flow Meter Calibration button to enter the calibration page.

Firstly, prepare the electronic scale and a large amount of buckets, place the buckets under the tea maker, press the "CAL" key after the

calibration of step 1 and input the actual water output, press the “CAL” key after the calibration of step 2 and input the actual water output, finally, press the confirmation key and complete the flow calibration.

d.Volume setting

Press the volume setting key: Enter the volume adjustment page, where you can adjust the volume by sliding the slider left or right "

e.Light Setting

Press the light setting key: Enter the light setting page, where you can choose the color of the light at the bottom of the machine and adjust the brightness by the '+' or '-' button.

f.Flow calibration setting

Press the time setting key: Enter the time setting page, where you can set the time by clicking and sliding the circular button on the right

g.Timer Setting

Press the timer setting key: Enter the timer setting page. After sliding the button on the right of the timer switch to 'On', you can set the turn-on and turn-off times.

h.Language Setting

Press the language setting key: Enter the language setting page, where you can choose between Chinese or English mode.

2.3 Temperature Comp

Enter the tcp setting. You can set the compensation temperature and press the confirm key to complete the edit.

2.4 Outflow Comp

Enter the water outflow comp setting. You can adjust the compensation outflow by clicking the "+" or "-" button, and press the confirm key to complete the edit.

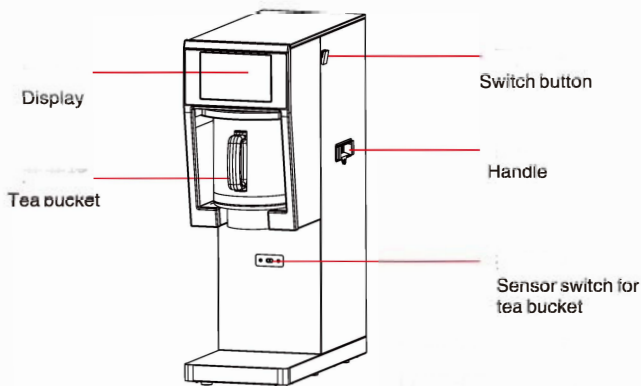
2.5 Data Summary

Enter the data summary page to view the current data.

2.6 Machine Info

This interface mainly displays some software version number, website, manufacturer's logo, etc. Press SET/OK to return

Main Parts Description



Specification

Model No.	Product Size	N.W	Power	Voltage
CS-TB5S	262*590*767mm	22.8kg	3500W	240V

五、装箱清单 Packing List

1	主机	Host	1台	2	说明书	Instruction manual	1本
3	萃茶桶	Tea bucket	1个	4	滤网	Strainer	1个
5	桶盖	Bucket cover	1个	6	三分管	Three-quarter pipe	1根
7	排水阀	Drain valve	1个	8	排水管	Drain pipe	1根

Attention

Please read this manual carefully before use

1 The power of the machine is 3000W, which requires a special 15A big hole plug for the machine.

2.This symbol  on the equipment for the equipotential, the functions are :

Equipotential connection can reduce the occurrence of lightning strikes when the metal objects, the electrical system to protect the potential difference between the conductors, to avoid the occurrence of lightning caused by fire, explosion, equipment damage and personal injury.

(2) Equipotential connection can reduce the voltage between the metal casing of electrical equipment and other metal objects and the ground in case of leakage or short-circuit of electrical system, and reduce the danger of electric shock caused by leakage or short-circuit.

(3) Equipotential connection is conducive to the elimination of external electro-magnetic fields on the protection range of the interference of the internal electronic equipment, improve the electromagnetic compatibility of electronic equipment.

3 The bottom of the machine is equipped with suction cups, please place it on a flat and smooth surface to prevent it from sliding sideways.

4 Keep the distance of 10cm at least to discharge the temperature.

5 Ensure that the water inlet pipe is firmly installed to avoid water leakage.

6 Installation should be used with the equipment supplied with the hose assembly, the old hose assembly can not be reused.

7 The water inlet pressure of the equipment ranges from 200kPa to 600kPa.

8. Do not use the appliance in a wet environment or around water.

9 Do not pull the power cord when it is in use.

10. Do not place flammable and explosive materials around the machine.

11. Do not disassemble or repair the machine while it is running.

- 12 Do not disassemble the equipment privately to avoid the risk of electric shock.
- 13 Please pay attention not to be burned when the equipment is running at high local temperature.
- 14 Please make sure that the equipment maintenance is carried out when the power is off and the equipment is cooled down.
- 15 When cleaning the equipment, please wipe it with a wet towel in case of power failure, please do not rinse it with running water!
- 16 This instruction manual is not intended for persons (including children) with physical, sensory or intellectual disabilities, or with deficiencies in experience and knowledge!

After-sales service and warranty

- 1 This warranty card is only applicable to the after-sale service of the products manufactured by the sealing machine company.
- 2. When purchasing the machine, please fill in the product and user information carefully according to the content, and be sure to ask for the proof of purchase
- 3 For the maintenance of this product, the customer should send the product to the purchasing place or the offices or headquarters of the company.
- 4. When repairing, please present the proof of purchase and product warranty card.
- 5 Imitation or the use of imitation accessories, the quality of the failure that occurs, will not be repaired

7 Although in the warranty period, if there are the following circumstances, will not be free of charge repair.

(1) Failure to present proof of purchase and product warranty card, or present information does not match, there are cases of alteration,

(2) Improper use of the damage caused by failure which doesn't obey the manual.

(3) Unauthorized dismantling or remodeling failure caused by damage;

(4) Due to natural disasters, earthquakes and other irresistible factors causing damage