

M-TT-ES-4C-M-00

EVOCA automatic fresh milk grinder coffee machine

Common operation instruction manual



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Contents

Contents.....	2
1 Foreword.....	3
1.1 About the Manual	3
1.2 Important safety recommendations	3
1.3 Perishable parts.....	4
1.4 Packaging material disposal	4
1.5 Scrap of machine.....	4
1.6 Copyright.....	4
1.7 Notices	4
2 About the Machine.....	5
2.1 Machine Features.....	5
2.1.1 Machinery	5
2.1.2 Software and hardware.....	5
2.1.3 Key indicators of the machine	5
2.1.4 Storage	5
2.1.5 Implementation of standards.....	6
2.1.6 Machine installation	6
2.1.7 Machine capacity parameters.....	6
2.1.8 Front view of external structure of the product	7
2.1.9 Product internal structure view	8
2.1.10 Hardware architecture and wiring view of the back of the product	9
2.2 User Interface.....	10
2.3 Machine Configuration.....	11
2.3.1 Configuration Layout (Can be adjusted based on customer requirements)	11
2.3.2 Schematic diagram of machine waterway (for reference only)	12
3 Transport and storage	12
3.1 Transportation.....	12
3.2 Transportation and storage environment	13
3.3 Machine Shutdown	13
4 Prepare before operation.....	14
4.1 Setting up the machine	14
4.2 Payment System	14
4.3 Water Source.....	14
5 Machine Installation.....	15
5.1 Unpacking.....	16
5.2 Machine door opening.....	17
5.2.1 Connect water pipes to the machine and refrigerator.....	18
5.3 Fill the box.....	19
5.4 Place the waste residue bucket and drip tray	20
5.5 Connecting the Power Supply to Start the system.....	20
5.6 Connect the WIFI21.....	21
5.7 Calibrating	24
5.8 Set the selling mode of the machine	31
6 Cleaning and maintenance.....	33
6.1 Clean the instant Material box	33
6.2. Clean the blender	34
6.3 Clean the drink outlet and holder	36
6.4 Clean the drip tray and waste water pail.....	38
7 Install a powder funnel	38
8 Clear error	39

1 Foreword

Thank you for purchasing M-TT-ES-4C-M-00 series automatic commercial freshly ground coffee machine!
Please confirm that you have informed Aiwa Coffee in advance about the factory Settings, such as:
Wechat Pay corporate account, Alipay corporate account, service phone number and company website, your company logo, recipe requirements and cup size and other important information

1.1 About the Manual

This manual is a guide document for authorized technicians to safely transport, install, set up, program, maintain and repair machines. Please refer to the separate section for instructions on service, use, and daily cleaning work.

The following is a description of the risk levels:

Description	Symbols
Risk of serious injury	Danger! Danger
Danger of injury	Caution! Watch out
Danger of machine damage	B: I need your Attention.
The danger of impaired machine function	B: That's Important.
Ex: Advice and advice	Note: Note:

Note:

During the transportation, installation, setup, programming, maintenance of the machine and use of spare parts, if not in accordance with the instructions of the instructions of the irregular or careless operation, the company shall not be liable for any personal injury or damage to the machine.

Any alteration or structural adjustment of the machine is strictly prohibited, and in these cases, we will not exclude non-cash claims.

Only products and formulations approved by AiwaCO can be used in the machine, and AiwaCO will not bear any loss caused by this. The risk lies with the person operating the machine.

Always follow the instructions in the technical manual and user manual; Pictograms, symbols, and instruction stickers attached to the machine cannot be torn or removed.

The person setting up the machine needs to be a trained technician; The technical specifications of the product must not be altered.

1.2 Important safety recommendations

1. Read this manual carefully before using it!
2. Use the correct voltage by reference to the nameplate.
3. Never store or use machinery near a source of heat or air!
4. Equipment must be disconnected from the power supply before cleaning or maintenance!
5. Protect the machine from splashing!
6. Do not drag the cable when unplugging!
7. Do not put the machine and cable in the water!
8. Use a filter if the water is harder, greater than 8°DH.
9. When the machine is installed, please be careful not to tilt, and do not allow children to be near or touch the machine until the installation is complete.
10. If the cable is damaged, please contact Aiwa Coffee to buy new parts as soon as possible.
11. Please pay attention to repair suggestions and intervals!
12. Protect the machine from the weather! (ex: rain, cold temperatures)
13. It is strictly forbidden to use the machine outdoors!
14. Repair, cleaning and repair work should only be done by trained or Aika-trained service personnel!
15. For your own safety and to ensure the service life of your machine, it is recommended that you only use original parts!

1.3 Wear and tear parts

Please note that this machine even with proper cleaning and maintenance has parts that need to be replaced due to wear and tear.

This mainly applies to mechanical parts and parts of the hot water system, such as hoses, seals, etc.

Defects caused by wearing parts are not covered by warranty! Defects and faults must be solved by manufacturer-trained technical service personnel, please contact your professional retailer or Aiwuka after-sales service center.

1.4 Packaging material handling

This packaging material includes the following: cardboard, corrugated cardboard, treated wood, polystyrene elements, and plastic film.

After installation, ask the customer to contact the local public cleaning service to dispose of the packaging material in a recyclable or environmentally friendly manner as much as possible.

1.5 Machine Obsolescence

Scrap machines cannot be returned to the original factory. The scrapped machine contains some materials that are harmful to the environment, especially electronic parts, please deal with them according to national standards!



1.6 Copyright

1. EVOCA and Macas are trademarks or registered trademarks of Guangzhou Aiwujia Intelligent Equipment Co., LTD. Other trademarks, product names, service names, and company names appearing in this manual and in the products described in this Manual are the property of their respective owners.

2. The copyright of this manual is owned by the Company, and all rights in this manual are reserved. No part of this Manual may be modified, reproduced or transmitted in any form (electronic, photocopied or otherwise) without the written permission of the Company.

1.7 Disclaimer

1. In the process of transportation, installation, setup, programming, maintenance of the machine and use of spare parts, if the instructions are not in accordance with the instructions of the irregular or careless operation, Aiwaco shall not be liable for any personal injury or damage to the machine.

2. Any alteration or structural adjustment of the machine is strictly prohibited. In these cases, Aiwaco will not exclude non-cash claims.

3. Only the products and formulations approved by Aiwaco can be used in the machine, Aiwaco will not bear any loss caused by this, the risk lies with the operator of this machine.

4. Always follow the instructions in the technical manual and user manual; Pictograms, symbols, and instruction stickers attached to the machine cannot be torn or removed.

5. The person setting up the machine needs to be a trained technician; Do not change the technical specifications of the product.

6. The product specifications, pictures, text and other information mentioned in this manual are only for the reference of the machine, and the content will be modified at any time according to the actual situation. Guangzhou Aiwuka Intelligent Equipment Co., Ltd. reserves the right to modify any information in this manual at any time. And reserve the right of final interpretation!

2 About the machine

2.1 Machine Features

2.1.1 Machinery

1. Overall dimensions: 960 (H) x 560 (L) x 600 (W) (unit: mm)
2. Weight: 68kg ~ 79kg (without optional modules)
3. Mechanical lock
4. Horse cup holder (where to place the cup)
 - Maximum cup height: 110mm
 - Minimum cup height: 70mm

2.1.2 Software and hardware

1. 15.6" touch screen
2. Communication method: USB, RFID, 4G, WIFI (optional)
3. Data standard according to European EVA-DTS
4. Wastewater tray full of water sensing
5. Wastewater pan position sensing
6. Coffee bean box no bean detection
7. All the executable parts, such as valve, motor and other blocked and diverted current protection, broken line detection, status reporting
8. Boot self-test, water system water alarm
9. Dosage background adjustable
10. Intelligent machine maintenance system
11. Daily fully automated cleaning
12. Fully automatic primary descaling (add pills)
13. Full automatic removal of residue from the bean grinder every other day
14. Beverage product configuration and machine configuration graphic tool
15. Beverage high flexible process parameter configuration adjustment tool
16. Multi-language support
17. Multimedia advertising playback
18. BACK-OFFICE-SYSTEM: EVA-DTS
 - Product price setting
 - Sales data statistics
 - Machine condition monitoring

2.1.3 Key indicators of machine

1. Single product instant drink time 20 seconds (120ml)
2. Single Espresso 40 seconds (30ml) (brew 35 seconds)
3. Hot water coming out at 20L per hour
4. The machine starts within 3 minutes

2.1.4 Storage

1. Storage temperature: +5°C-+50°C
2. Humidity: 10%-90% (otherwise drying is required)

2.1.5 Implementing Standards

1. Electrical Safety (CE):
 - LOW VOLTAGE DIRECTIVE 2006/95/EC
 - HARMONIZED STANDARDS: EN 60335-1/EN 60335-2-75
 - EMC:
 - DIRECTIVE 2004/108/EC
 - HARMONIZED STANDARDS: EN 61000-6-3 / EN 61000-6-1 / EN 61000-3-2 / EN 61000-3-3 / EN 55014-1 / EN 62233
 - ROHS:
 - DIRECTIVE 2002/95/EC
2. Food safety:
 - DIRECTIVE 1935/2004/EC
3. Energy consumption rating:
 - Standby power consumption less than 70W

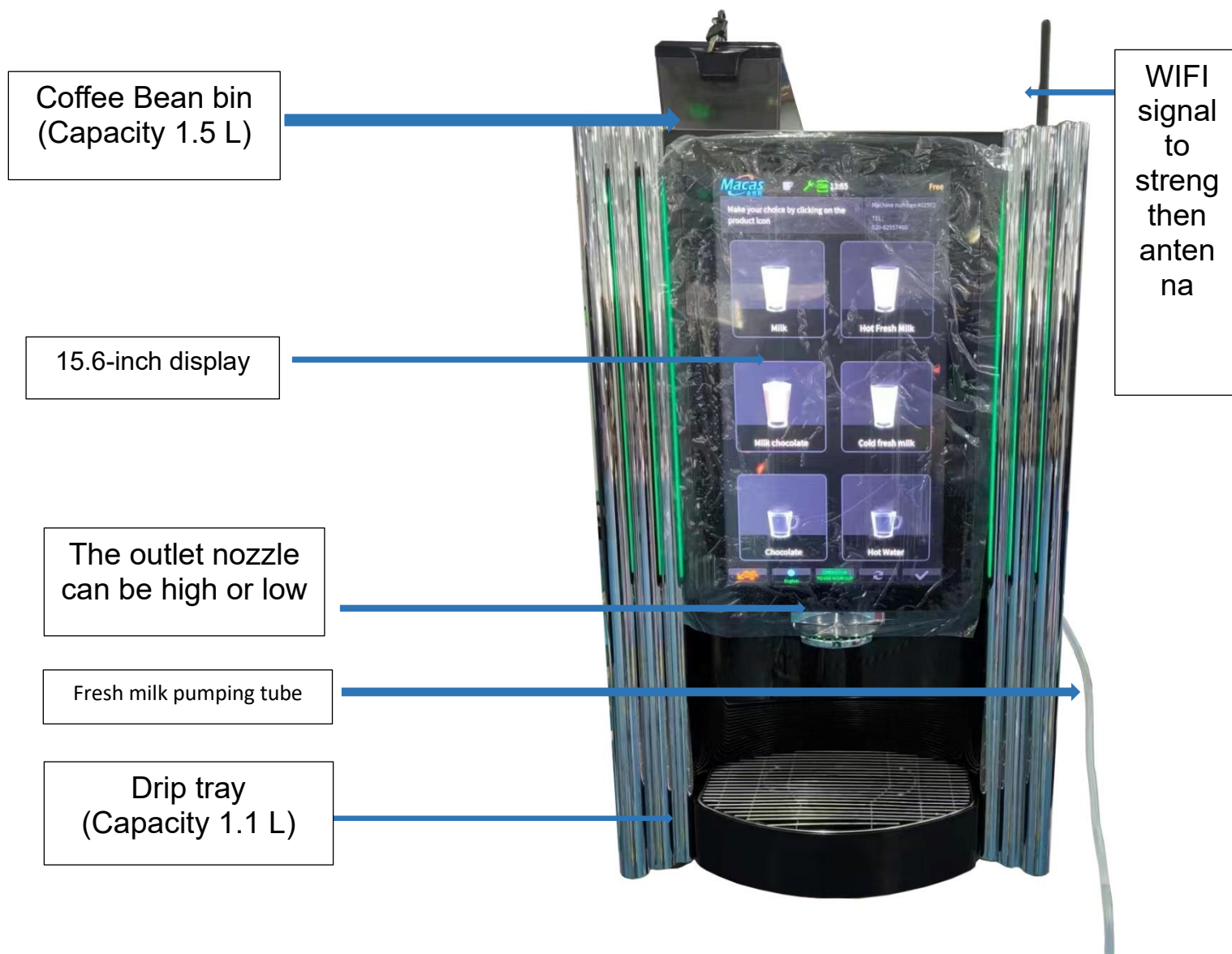
2.1.6 Machine installation

- Power supply: AC230 V / 50 Hz
- Installation power: 3000W
- Fuse: 15A
- Water inlet pressure: 0.5-7 BAR
- Rear mounting space: 60 mm
- Side mounting space: 0mm (5mm recommended)
- Water inlet hardness: 2~8°HD (more than 8° HD in some areas, filter recommended)
- Use environment: 5-35°C, maximum humidity 80%
- Weight: 50kg

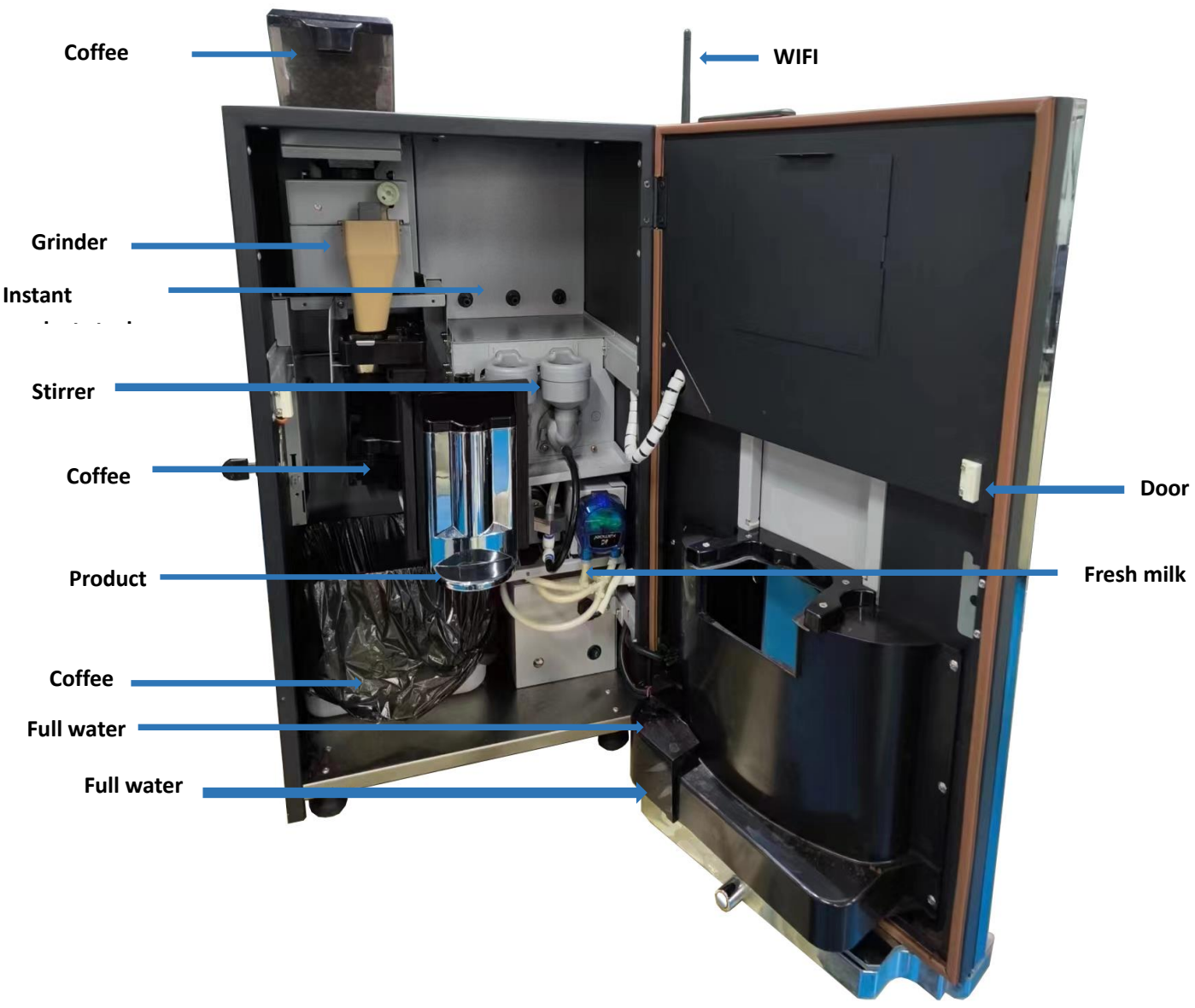
2.1.7 Machine capacity parameters

- Air removal residual tank: 200ml
- Boiler: 700ml 3000W AC230V/50Hz
- Drip pan volume: 1100ml
- Coffee grounds box: 100 (Espresso based on 8g ground coffee)
- Instant powder box volume: 3 sets of 2.5 liters each (different capacities can be adjusted according to customer needs)
- Coffee bean box volume: 2.2L (different capacity can be adjusted according to customer needs)
- 5 liters of fresh milk box (different capacity can be adjusted according to customer needs)

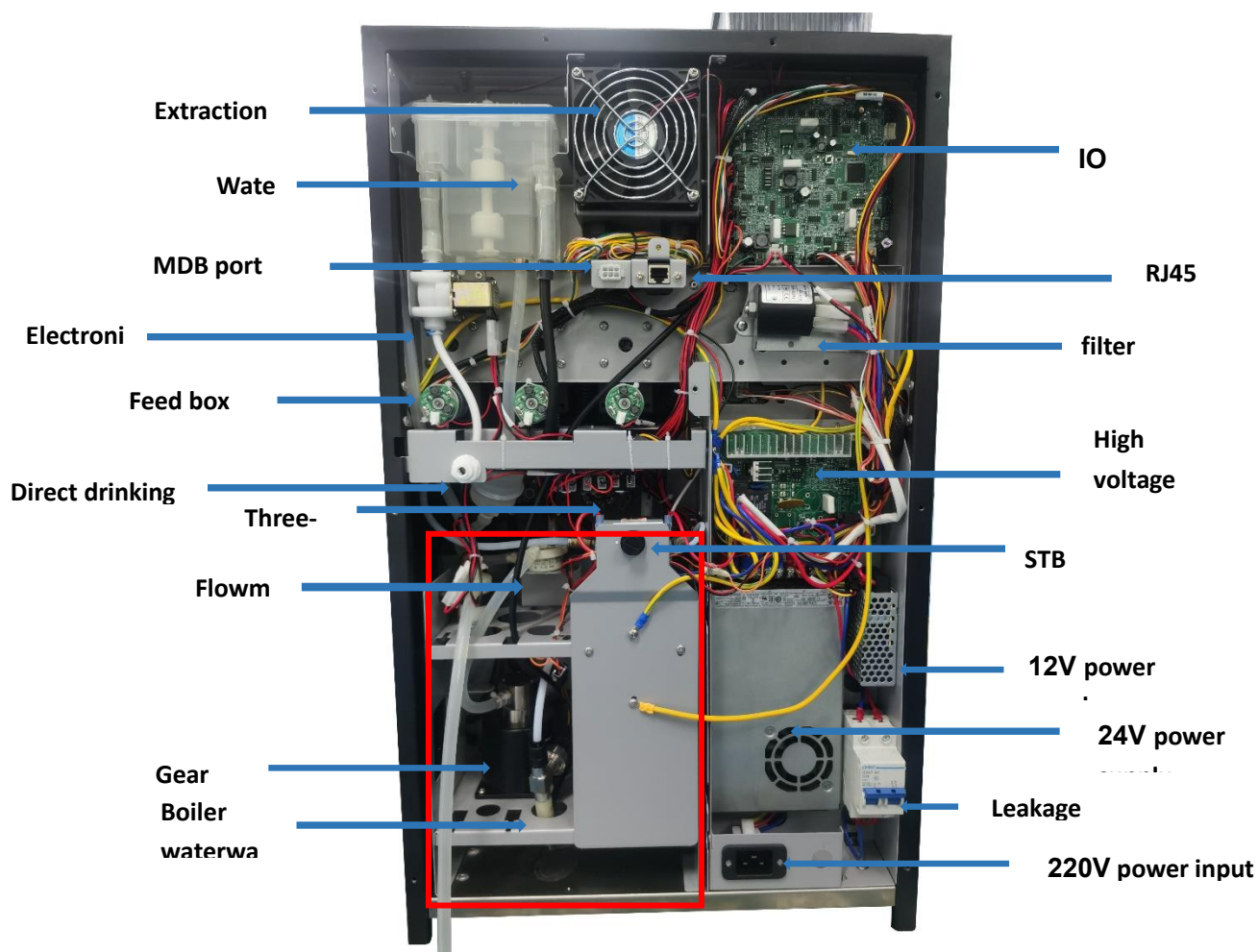
2.1.8 Front view of product exterior structure



2.1.9 Product internal structure view



2.1.10 Hardware architecture and wiring view of the back of the product



2.2 User Interface

Aiwuka Fresh milk automatic freshly ground coffee machine is a new generation of coffee machine controlled by 15.6" touch screen, which provides intuitive user page, including consumer page and operation page. The consumer page (hereinafter referred to as CUI), as shown in the figure below, is similar to the mobile phone operation pa



Notes:

1. Company name or logo.
2. Contact phone information.
3. User Cup Detection status: When a user cup is detected, the icon is displayed in blue.
4. Engineering Menu button: Click only when maintenance mode is turned on.
5. Current time.
6. Machine number.
7. Sales Status: Shows free mode or remaining balance.
8. Cancel/refund button.
9. Switch language button.
10. Promo code button.
11. Redo button: After clicking the button, redo the previous cup of product.
12. Confirm the button.
13. Product picture.
14. Next page button.
15. Prompt message.

2.3 Machine Configuration

The product configuration of this model can be customized according to customer needs. If you need to order, please contact Aiwo coffee pre-sales service.

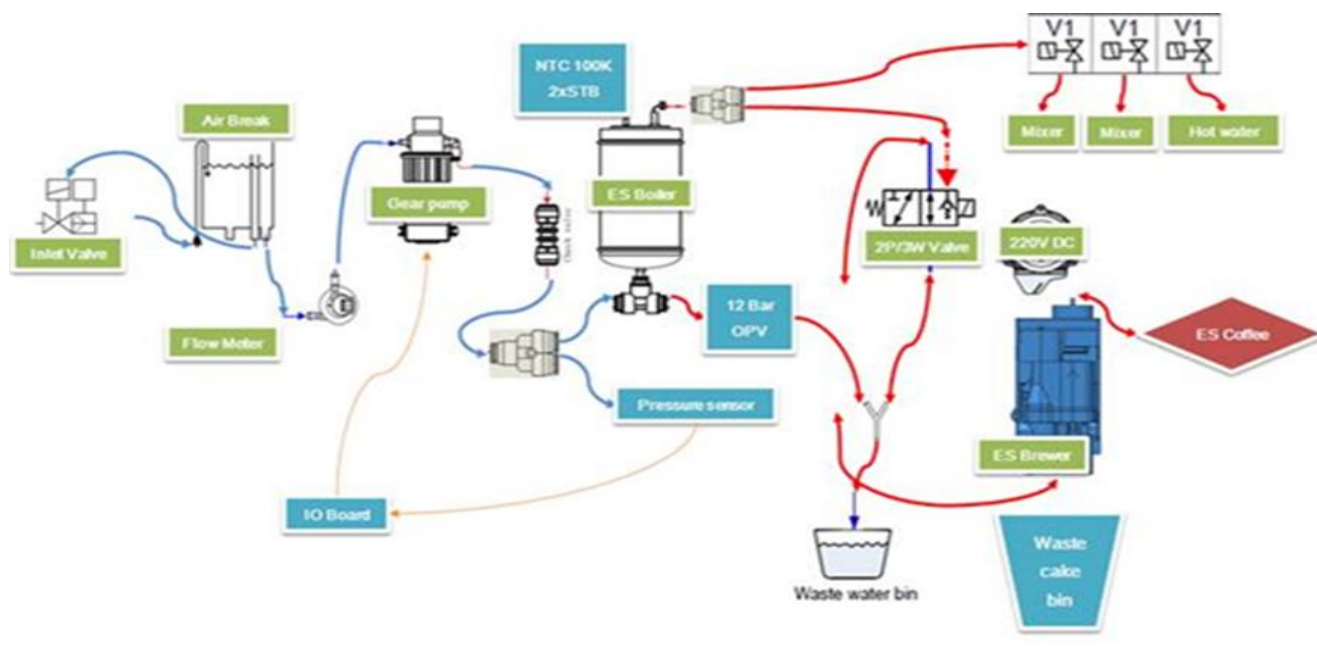
2.3.1 Configuration Layout (can be adjusted according to customer needs)

MACES4C-00			
2.2 L	2.5 L	2.5 L	2.5 L
Beans Coffee	milk tea Powdered	Chocolate	Cow's milk

Fresh milk in the refrigerator



2.3.2 Schematic diagram of machine waterway (for reference only)



Note:

Machine configurations are being updated with iterations all the time, machine waterway schematics are for reference only!

3 Transport and warehousing

3.1 Transportation

This machine is packed in wooden cases or cartons to protect it from damage, moisture and dust.

For any claim, the goods must be inspected immediately for damage or loss and photographed for identification.

The consignee must sign the receipt.

Be aware of:

Risk of shipping damage!

To avoid damage:

- Please transport the machine upright, not upside down.
- Do not stack the machines.
- Do not place heavy objects larger than 10kg on top of the machine.
- Avoid tipping and falling of the machine during transportation.

3.2 Transportation and storage environment

Be aware of:

There is a risk of damage!

To prevent damage to the machine, please note:

- Can only be used in +5°C - +35°C environment, low temperature icing and high temperature wet environment can easily seriously damage the machine.
- Use ambient humidity range of 10%-90%.
- Store the machine in a dust free and dry environment with a storage temperature range of 0°C - 40°C.

4 Prepare before operation

4.1 Setting up the machine

This machine is not suitable for and cannot be installed outdoors, it needs to be installed indoors in a dry environment with an ambient temperature between 5°C and 35°C, and cannot be installed in a humid environment with jet and spray water.

The machine will be placed next to a wall, in order for the fan to ventilate effectively, its back against the wall at a minimum distance of 6 cm, the machine should be positioned, and the maximum tilt Angle should not exceed 2 degrees.

If necessary, adjust the foot mat appropriately to make the machine as horizontal as possible.

4.2 Payment System

Mobile payments such as wechat and Alipay support MDB interface (please inform the pre-sales staff of Aiwuka to inform the enterprise version of Alipay and wechat interface before use). Please connect the MDB payment module to the MDB interface on the back of the machine

4.3 Water Source

If the machine is connected to a tap water source (filter must be used), make sure that the water pressure is between 0.5Bar and 7Bar.

Inside the machine, there is a small tank that is used to remove the air from the tap water, so as not to affect the accuracy of the boiler temperature control!

Two methods of water intake for the machine 1 Direct drinking water 2 buckets of water



5 Machine Installation

Note:

Only people who have already been trained to install the machine!

Read the installation instructions completely and carefully!

Please check if there is any damage to the machine before installation, some damage is more hidden!

If the damage is found, please contact the transportation company to claim and take a photo to keep the card, and immediately inform love I coffee in order to get after-sales service!

Please prepare the means of transport before installing the machine!

Be aware of:

Please confirm the method of connecting the machine to the water source before installation. Currently, external barreled water and direct drinking water are supported

Up to 1 18.9 litre barrel of standard bottled water is supported outside the machine!

There are the following steps for first use:

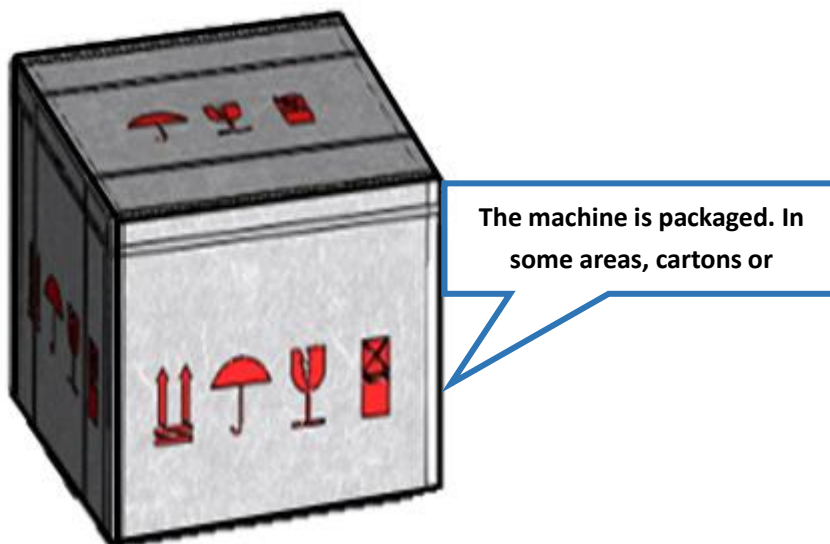
1. Place the machine at the site of operation;
2. Unpack the machine (adjust the footing of the machine when it is found to be unstable or shaking);
3. Open the door of the machine with a key (check if there is any damage inside the machine);
4. Connect the machine to a water source;
5. Filler box;
6. Bucket for coffee waste grounds;
7. Connect your router or WIFI and install an external antenna
8. Power on;
9. The machine will automatically fill the waterway system;
10. Make the necessary Settings according to customer needs;

Notes:

Please pay attention to the neat installation environment to handle the packaging materials in an environmentally friendly way! Packing materials include cardboard, film, foam, etc

5.1 Removing Packaging

Please confirm whether there is any damage to the machine before installation, some damage is more hidden!



Important:

Risk of failure!

Please refer to the following suggestions for choosing a place to place:

1. The machine can be placed in a dry, well-ventilated room and run.
2. It is usually placed on a flat surface.
3. The footing of the machine can be adjusted to be placed horizontally.
4. Make sure there is plenty of maintenance, cleaning space around the machine.
5. The back should not be less than 6cm apart (ventilation and water source joint) to ensure that the drinking water supply pipe is not bent.

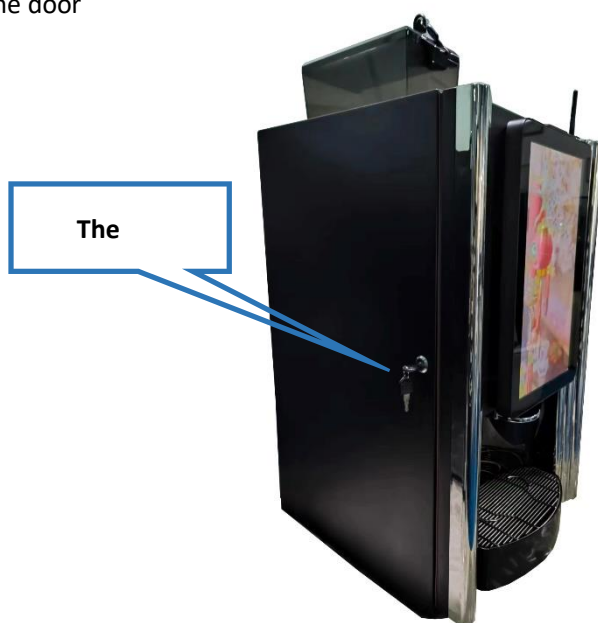
5.2 Open the door of the machine

Note:

Only open the machine door if you have the key!

Aikuka is not responsible for damage to the machine if it is not operated according to the instructions!

- Use the key to unlock the door of the machine and check the inside of the machine for damage or missing parts after opening the door



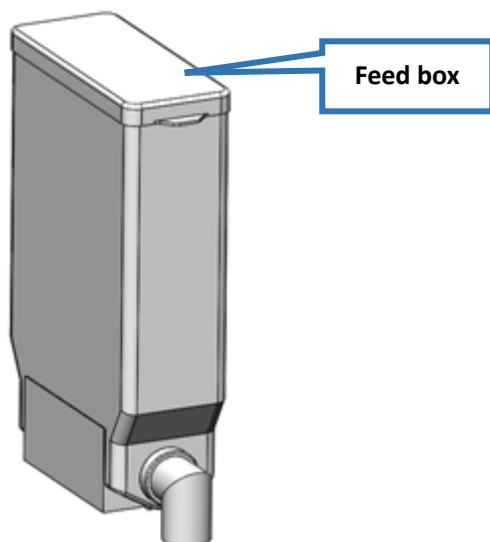
5.21 Connected fresh milk

Insert the tube on the side of the machine into the fresh milk carton and place the fresh carton in the refrigerator



5.3 Fill the box

Open the top of the material box



Important:

Do not press the powder by hand, so as not to make the powder too tight and abnormal powder!

Note:

The first use of the box or the first use after cleaning, pay attention to the box out of the mouth is empty, which will lead to the first drink taste weak.

It is recommended that the filling volume of the material account for more than one-third of the material box to ensure that the powder is sufficient.

Please pay attention to whether the powder has deteriorated and expired before filling the material.

5.4 Place the waste residue bucket and drip tray

Note:

Pay attention to where the waste bucket is placed.

Make sure the waste water is full and the detection signal line is within range of the drip tray.

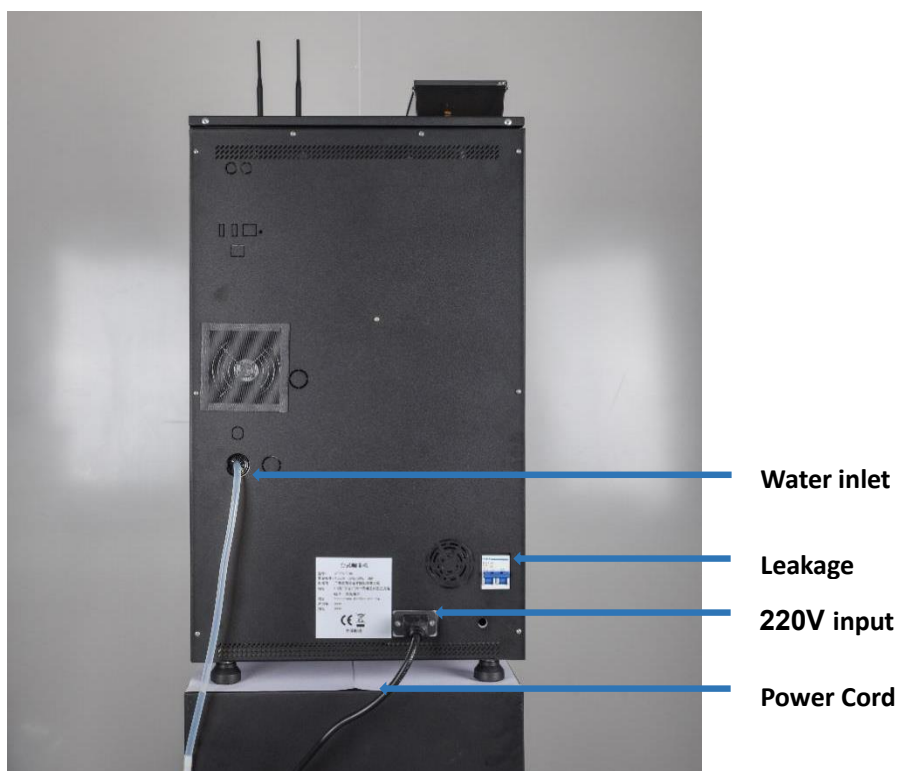


5.5 Connect the power supply to turn it on

After completing the above steps correctly, connect the power cord of the machine to the socket, and the socket should be placed in a position that is easy to operate.

Make sure the leakage protection switch of the machine is on.

The first cold start of the machine takes about 5 minutes of boiler heating time!



Note:

Improper voltage risks damage to the machine!

Different countries, regions voltage is different, machine use voltage details please refer to the machine nameplate!


Please pay attention to check the voltage, voltage change to the machine damage risk!

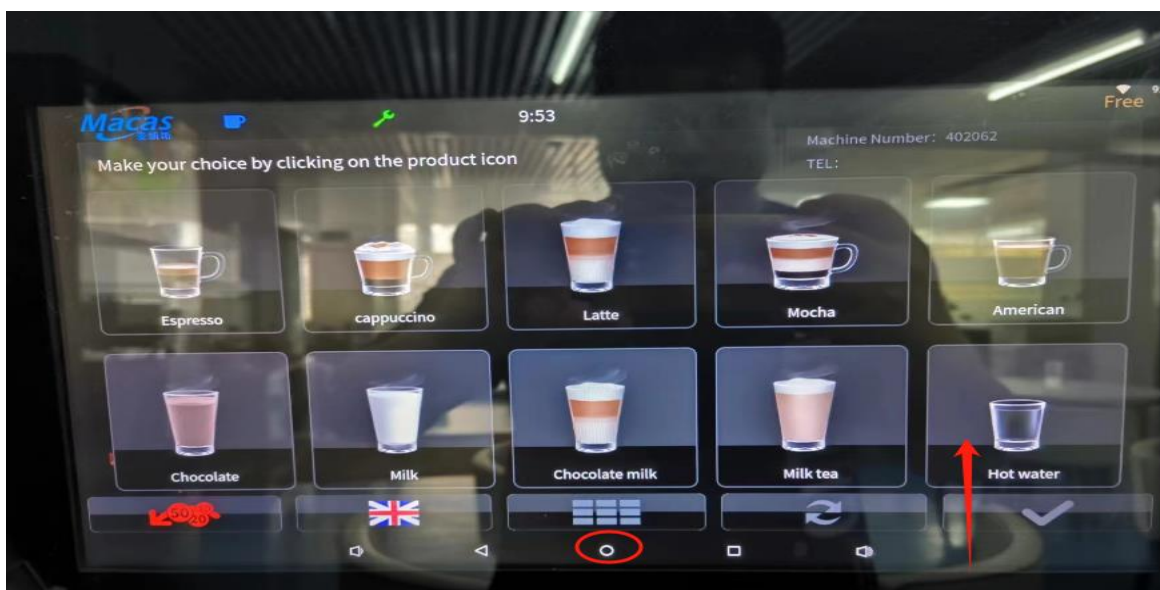
Please pay attention to the grounding condition of the place where the machine is placed! This is important!

5.6 Connecting to WIFI

1 Connect the WIFI antenna



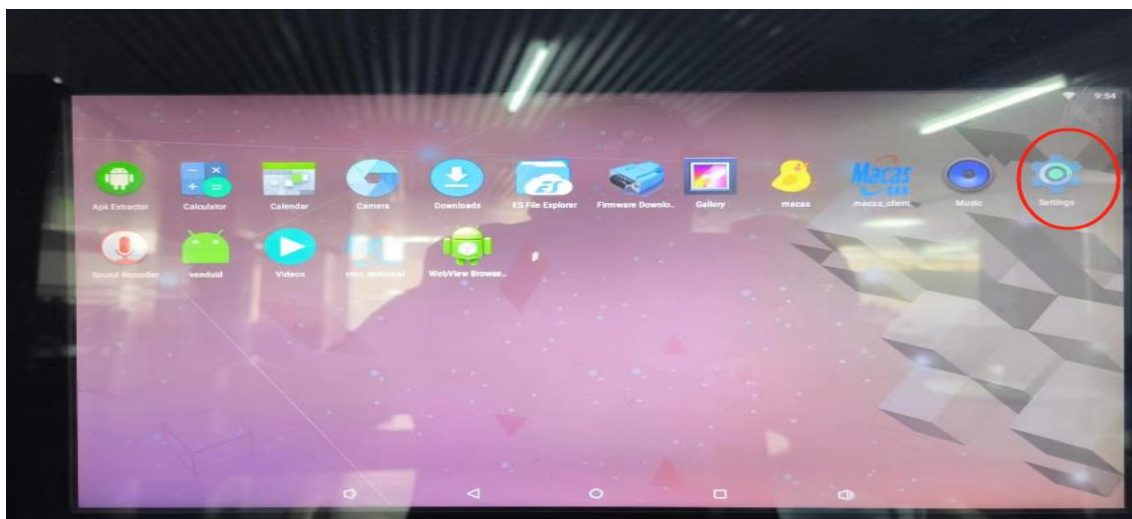
2 Open the door of the machine and slide out the hidden button from the bottom net of the screen. Tap  to access the Android menu



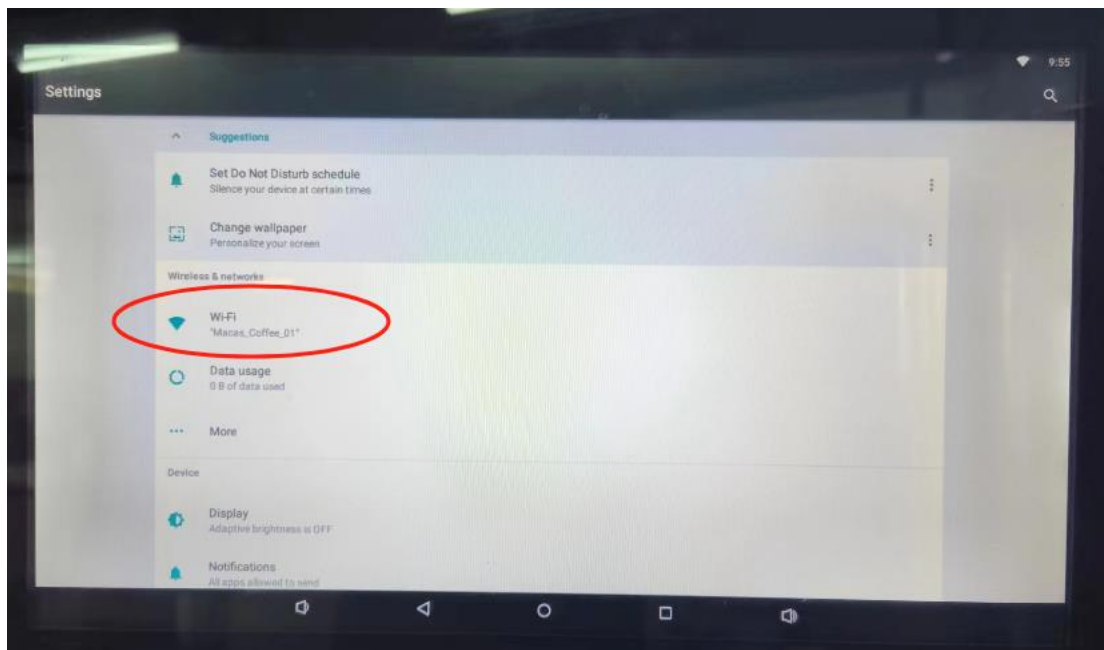
3 Tap the menu button on the Android interface



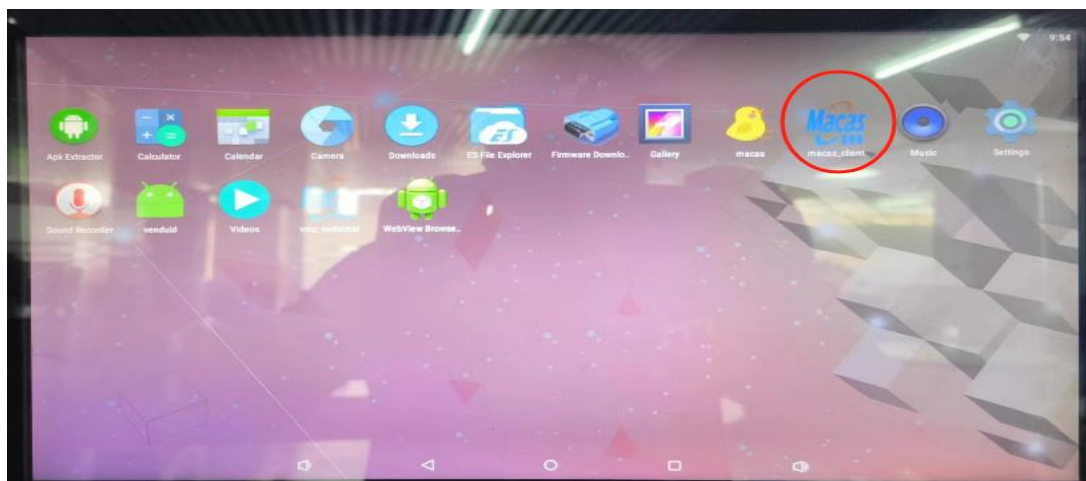
4 Tap the Settings button



5 Tap WIFI to connect



6 Tap the hidden button and tap the menu button on the Android page to select this APP to enter the coffee maker mode



5.7 Calibrating

There are several steps to debugging your machine:

1. Calibrating the grinder
2. Calibrate instant powder box discharge accuracy

Note:

Before adjusting the grinder, prepare the (low volume value) electronic scale!
Prepare fresh coffee beans before calibrating the grinder!

To ensure reliable accuracy values, it is recommended to use an electronic scale similar to the following



精准珠宝秤电子称 0.01g厨房秤克称迷你电子秤0.1g天平秤珠宝称

1.精准0.1g 适用于家用烘焙，烹饪食谱几克的，精准度0.1g，大大提高了烘焙成功几率。精准0.01g 克秤黄金珠宝首饰，茶叶 调料等轻微的小物件。此款为小型迷你型，非常精致。希望亲们能够爱上他。3，售后保障，我们赠送运费险，7天内无理由退换货，1年保修，请放心购买。活动期间收藏店铺即送电池！

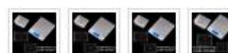
价格 **¥ 19.00-45.00**

374
累计评论

772
交易成功

配送 浙江金华 至 广东广州萝岗区 快递 免运费 24小时内发货

颜色分类



中文3公斤0.1+三托盘加砝码充电

中文3公斤/0.1+三托盘充电

中文3公斤g/0.1+砝码充电款

中文3公斤g/0.1充电款

Brief description of the role of the grinder:

Grinding coffee beans makes the coffee powder produce uniform thickness.

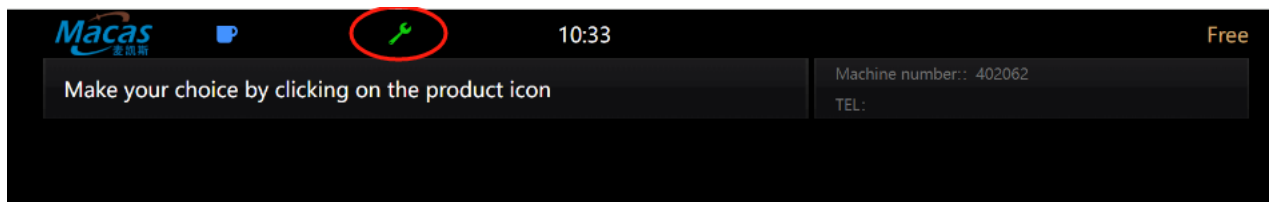
A brief description of the thickness of coffee powder:

Generally speaking, the coarser the grinding (coffee powder), the shorter the extraction time, the finer the grinding (coffee powder), the longer the extraction time, the grinding thickness of the coffee beans will also affect the taste, under the premise of consistent objective conditions, generally speaking, the finer the grinding, the more obvious the bitter taste of coffee, the relative will cover up the other rich taste of coffee, the rougher the grinding, the heavier the sour taste. Too much sour taste will make the coffee difficult to taste, so want to show a unique flavor of coffee, you can also fine-tune the grinder to achieve the effect. However, this adjustment should be made on the basis of the corresponding grinding degree of the appliance.

Procedure for calibrating the grinder:

Step 1:

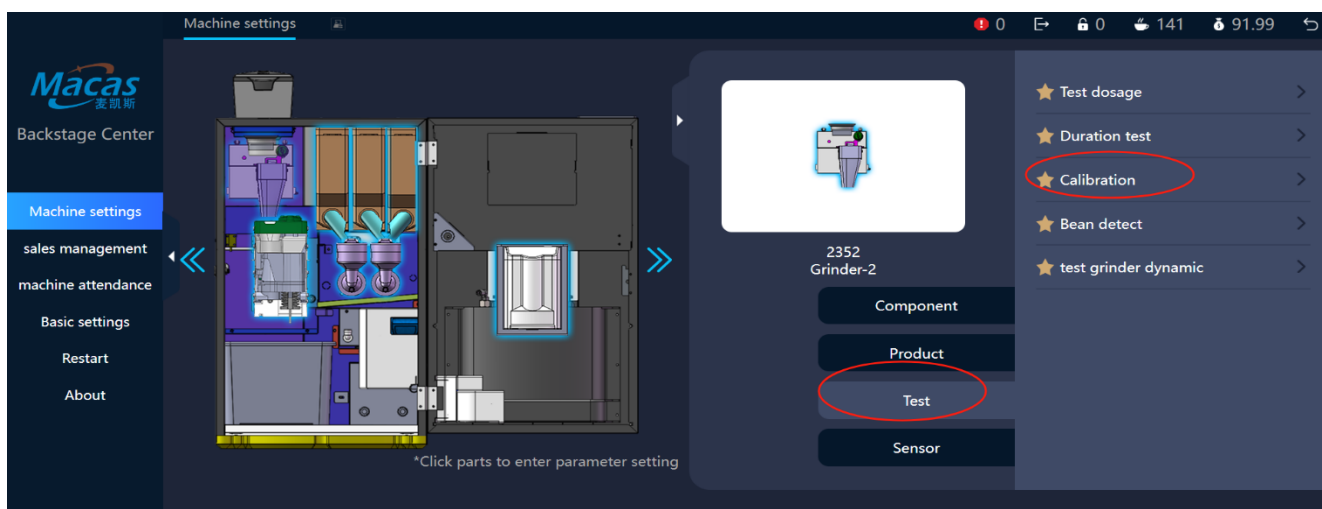
Enter code 2020 here to access the machine's maintenance interface



2 Tap the grinder icon



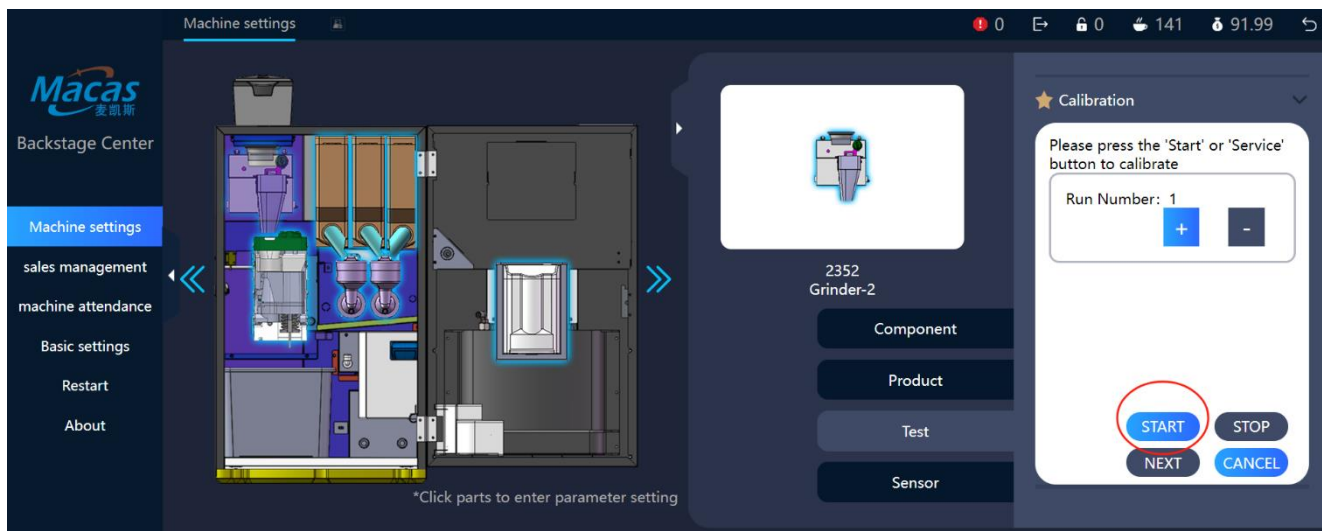
3 Click on the grinder Test Calibration as shown in the image below to enter the next screen



4 Pull out the outlet nozzle of the grinder



5 Click on Calibration to begin



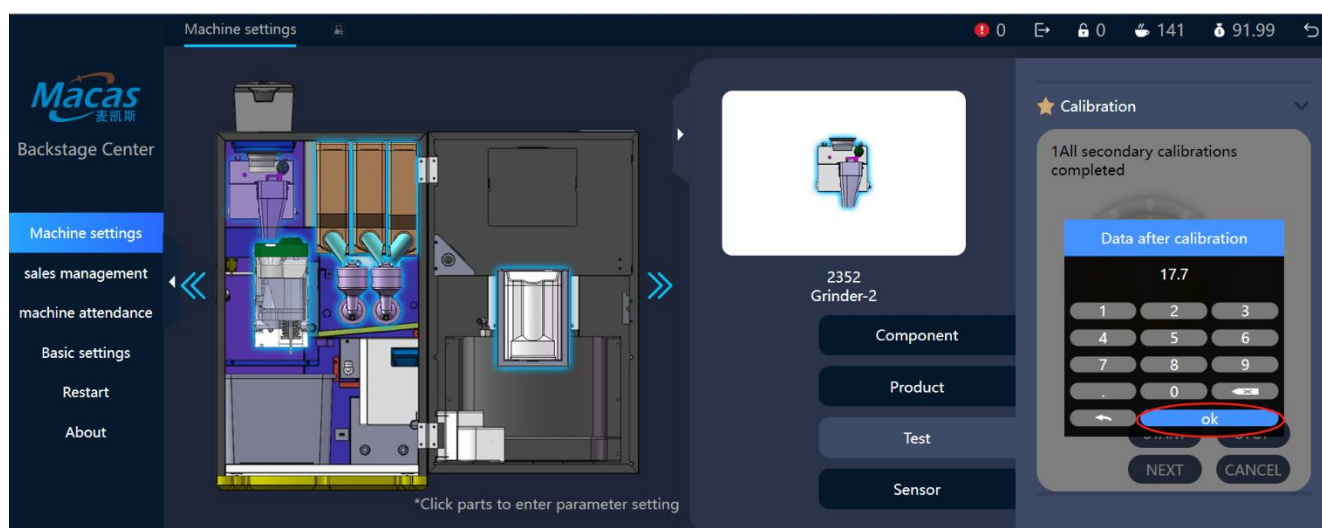
6 Which cup catches the ground coffee after starting



7 Take a clean paper cup to the electronic scale and peel (note that the unit value is set to g) the ground coffee powder to the electronic scale weight, and enter the value in the calibration interface



8. Input the weight accurately into this screen

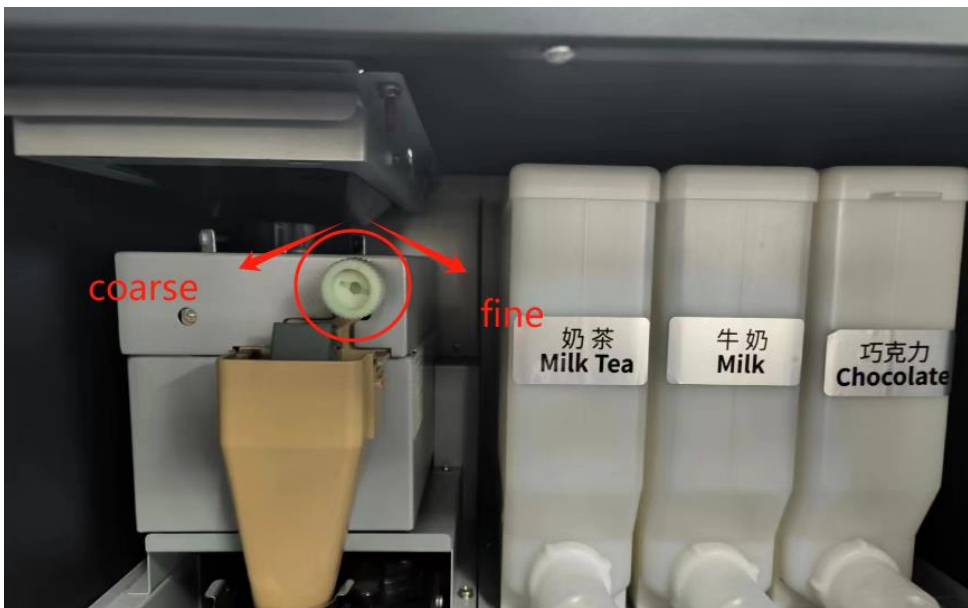


9 Adjust the thickness of the grinder

How to use the grinder thickness adjuster:

- The grinding machine thickness regulator clockwise rotation will make the ground out of the coffee powder coarser, counterclockwise rotation will make the ground out of the coffee powder fine, each time adjust the two grid value is appropriate.
- If the current coffee flow rate is too slow (the flow rate is intermittent), it means that the coffee powder is too fine, it is necessary to rotate the grinder coarser in the clockwise direction to make the ground coffee powder coarser, if the current coffee flow rate is too fast, it means the coffee powder is too coarse, it is necessary to rotate the grinder coarser in the counterclockwise direction to make the ground coffee powder fine.
- **Adjust the grinder coarser according to the flow rate of the espresso product.**

10 The position of the grinder thickness adjuster is thinner clockwise and thicker counterclockwise



5.9.2 Calibrate the instant cartridge

The box calibration is a software for the physical characteristics of the instant box and the powder. Before calibrating, you need to prepare the electronic scale and cup.

Important:

Calibration is not allowed to cause the machine powder abnormal!

It is recommended to calibrate three times to observe whether there is a large error in the actual calibration value (error within plus or minus 3 grams).

The weight of the cup must be zero and ignored during the calibration process.

Pay attention to:

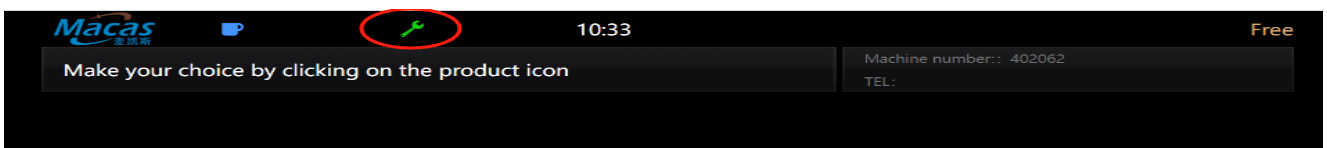
Calibration must be done using freshly unpacked powder

When the machine changes the cartridge, motor and powder type, it needs to be re-calibrated each time, because each part or powder has different physical properties!

The powder in the cartridge must be greater than 1/3 of the volume of the cartridge when calibrating the cartridge

Step 1:

Enter 2020 to go to the maintenance screen



Step 2:
Select the cartridge you want to calibrate and click

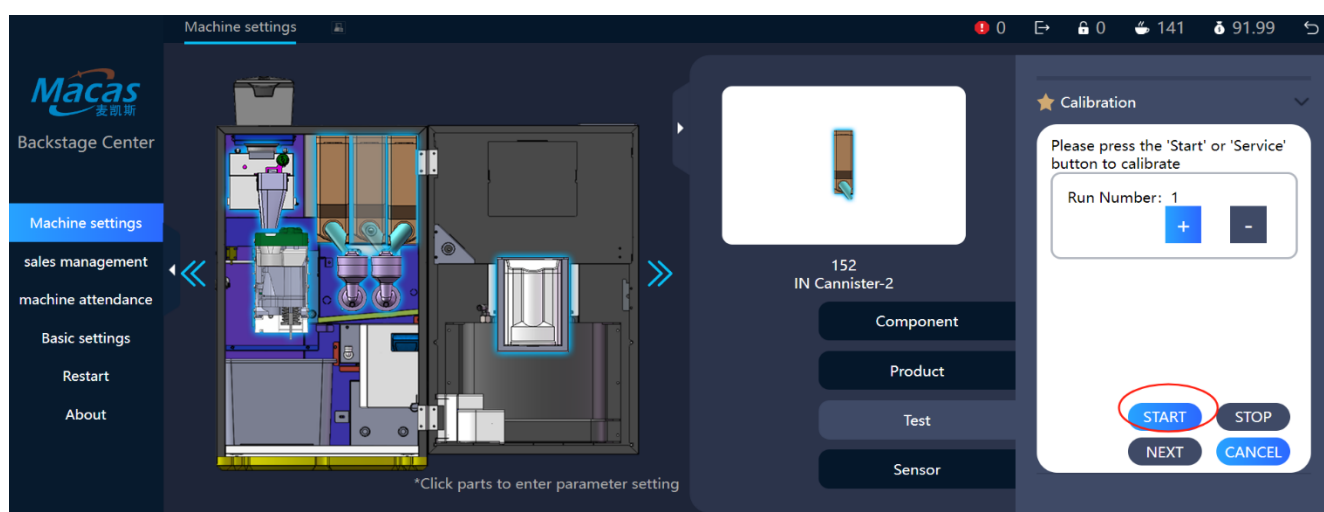


Step 3:
Click Test Calibration (cup must be weighed and peeled before adding powder)



Step 4

Prepare a cup to catch the powder and hit the Start button



Step 5:

Use electronic scale to weigh the powder, enter the weight value can be





Important:

It is recommended to calibrate three times to observe whether there is a large error in the actual calibration value (error within plus or minus 3 grams)

Calibration is not allowed to cause the machine powder abnormal!

The weight of the cup must be zero and ignored during calibration.

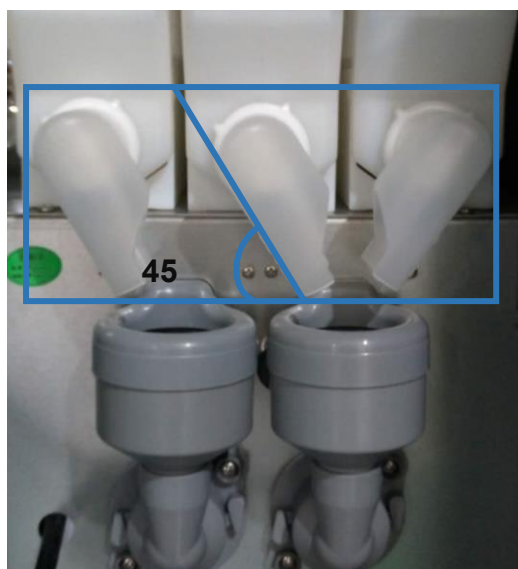
Freshly unpacked powder must be used for calibration

5.10 Set the selling mode of the machine

Check the software manual to set the price of the machine and switch the machine to the charge mode

6.1 Clean the instant material box

There are three material boxes for this model, as shown below:



When powder discharge nozzle appears powder accumulation

Note:

Blender contamination will only be minimal if the box outlet is positioned correctly (at an Angle of about 45 degrees).

All cartridge outlet mouths must be dried after cleaning before they can be used.

Please pay attention to the direction of the outlet nozzle of the left and right notch during installation and maintenance.

When the powder discharge nozzle appears powder accumulation residue, please clean up in time.

Take out the material box

- Lift the box up 5mm
- Pull out the box outwards
- Empty the box
- The supply box is removable for cleaning
- After cleaning the box, you need to dry the box



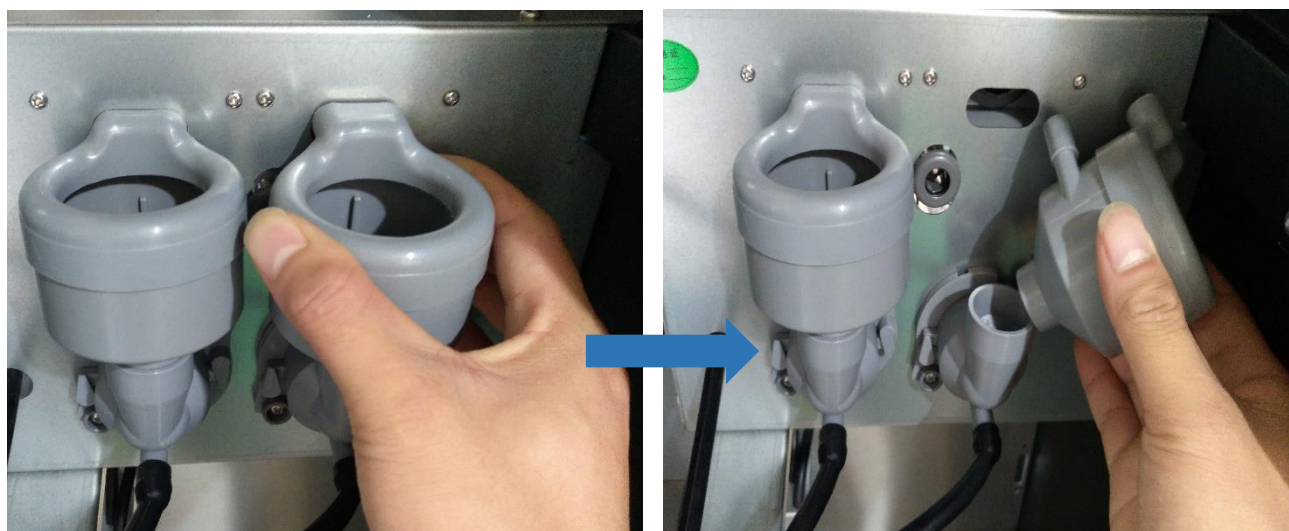
6.2 Cleaning the blender

The position of agitator is shown below:

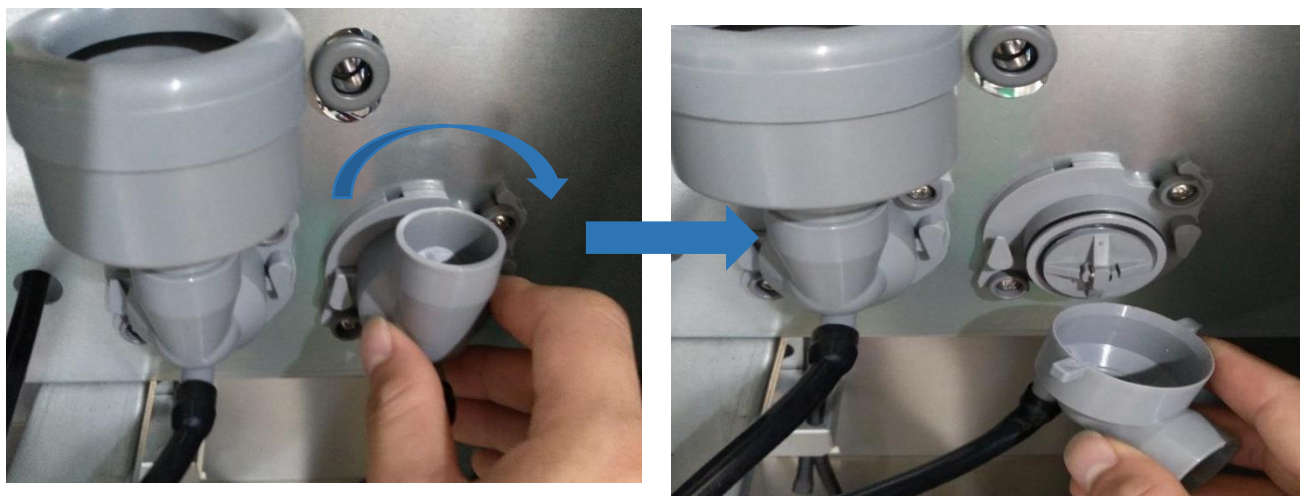


Remove blender

Step 1 Pinch the blender and gently pull it out, then pull the mixing chamber up



2. Turn the outlet of the blender 90 degrees clockwise and pull it out



3 Separate the blender body from the top cover



Pay attention to:

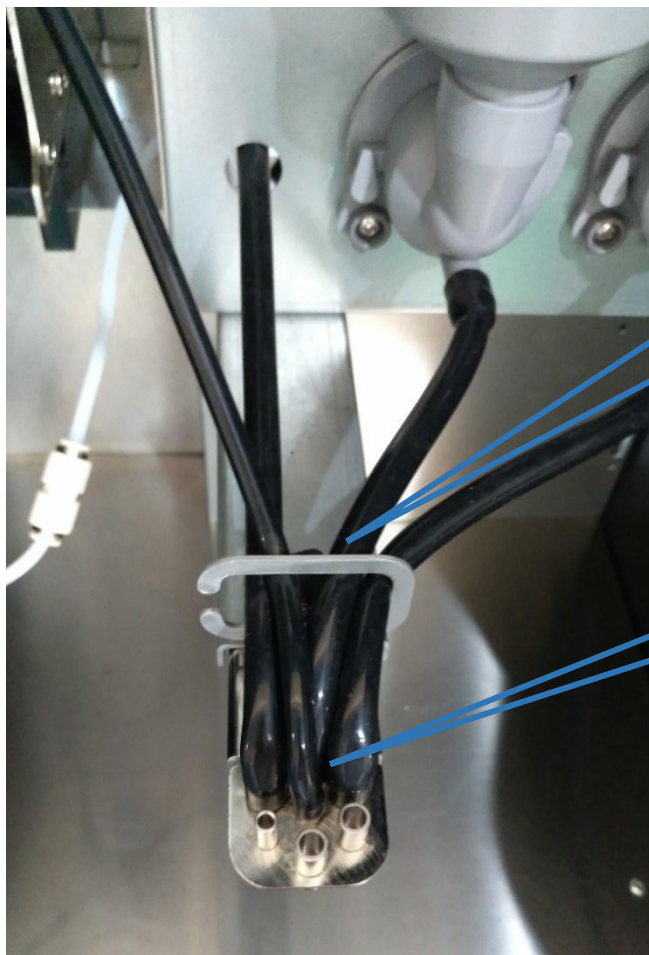
The mixer will only be leak-proof if it is properly installed.

The blender cleaning needs to be done according to the actual situation, once a week or 200 cups need to be cleaned

When there is powder accumulation and residue inside the mixer, please clean it up in time.

6.3 Clean the beverage outlet and stand (according to the actual use of the machine cleaning and maintenance)

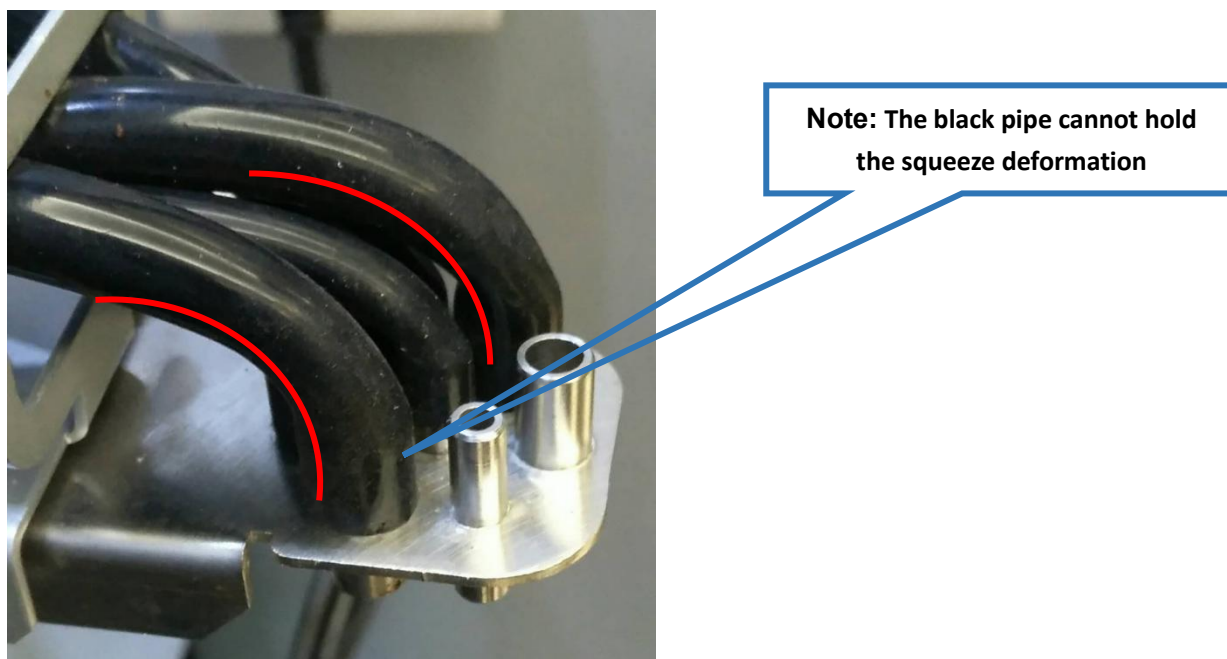
Disassemble



1. Turn the black retaining knob

2 Unplug the black water pipe and pull out the entire beverage outlet

Note: When inserting the black pipe back, the black pipe can not hold the extrusion deformation



It is necessary to add tablets to clean the fresh milk within 2 days, otherwise the machine's fresh milk products will automatically disappear. For specific operation steps, please read the manual (Fresh milk module automatic cleaning Guide)

6.4 Clean drip tray and waste residue bucket

Note:

A trash bag is recommended for coffee waste grounds buckets for easy dumping.

Drip tray when the waste water is full to a certain amount of timely dumping.

When installing the drip tray, ensure that the "full water detection signal line" is located in the wastewater tray.



Clean the trash can and dump it

7 Install a powder funnel

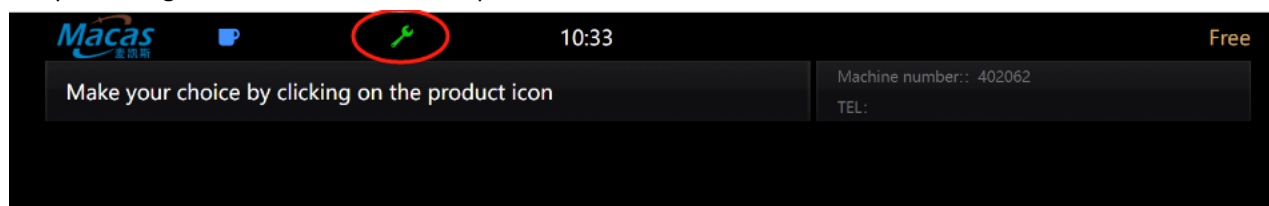
Place the powder funnel into the mouth of the brewer where the powder is connected



8 Empty the errors

Method 1

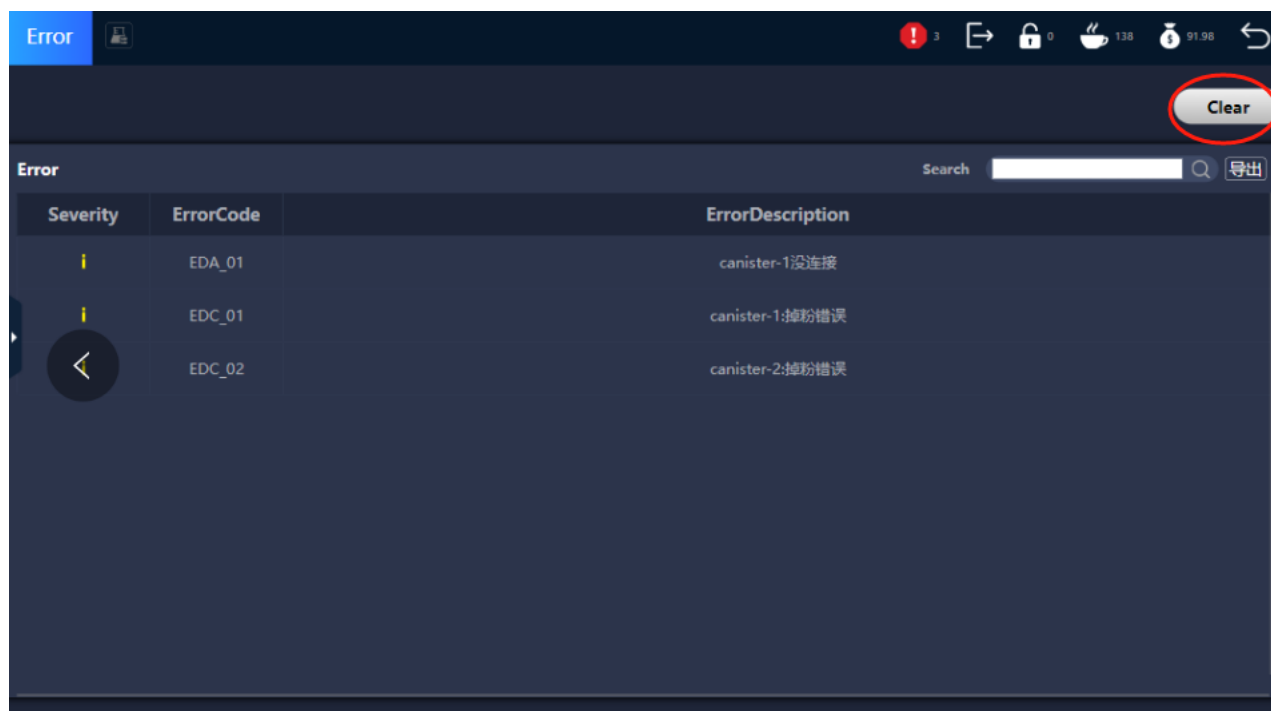
1 Tap the image below to enter the 2020 password



2 Tap the button from the image below to enter the error list



3 Click to clear



Method 2

1 Click on the arrow position to pull down to bring out the error in Click Empty

