M-TT-ES-4C
EVOACAS automatic freshly ground coffee machine
Common operation instruction manual

Guangzhou EVOACAS intelligent Equipment Co., LTD

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Contents

1 Foreword

Thank you for purchasing M-TT-ES-4C Series fully 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 guidance document for authorized technicians to safely transport, install, set up, program, maintain and repair the machine.
Please refer to the separate section for service, usage and daily cleaning instructions.
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, AiwACO will not be liable for any personal injury or damage to the machine. Any alterations and structural adjustments to the machine are 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 the repair suggestions and interval!
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

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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: 47kg ~ 53kg (without optional modules)
3. Mechanical lock
4. Horse cup 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 chemical tool
15. Beverage highly 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 Enforce 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:
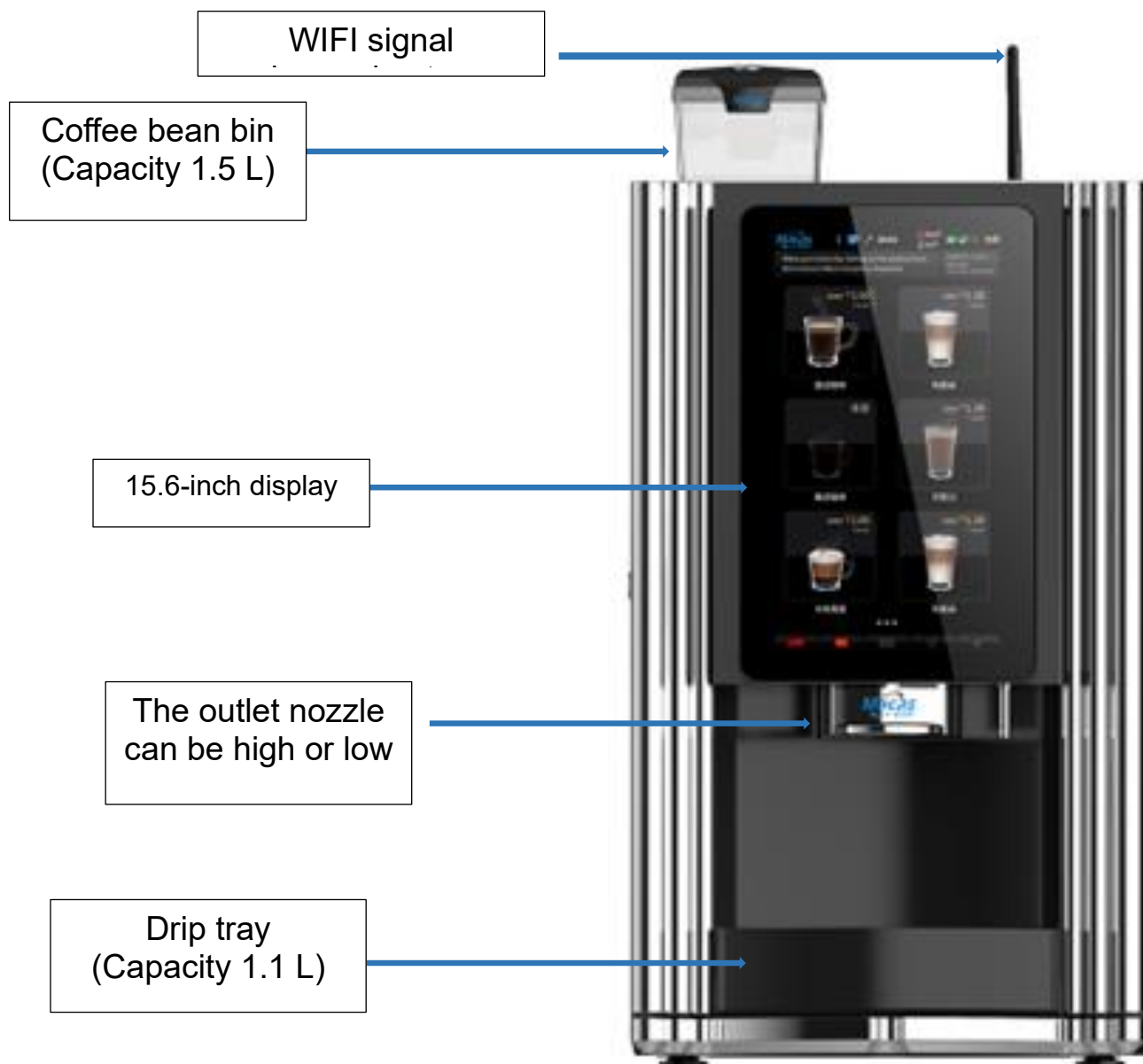➢ Standby power consumption less than 70W

2.1.6 Machine installation

➢ Power supply: AC230 V / 50 Hz
➢ Installation power: 3000W
➢ Fuse: 15A
➢ 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%
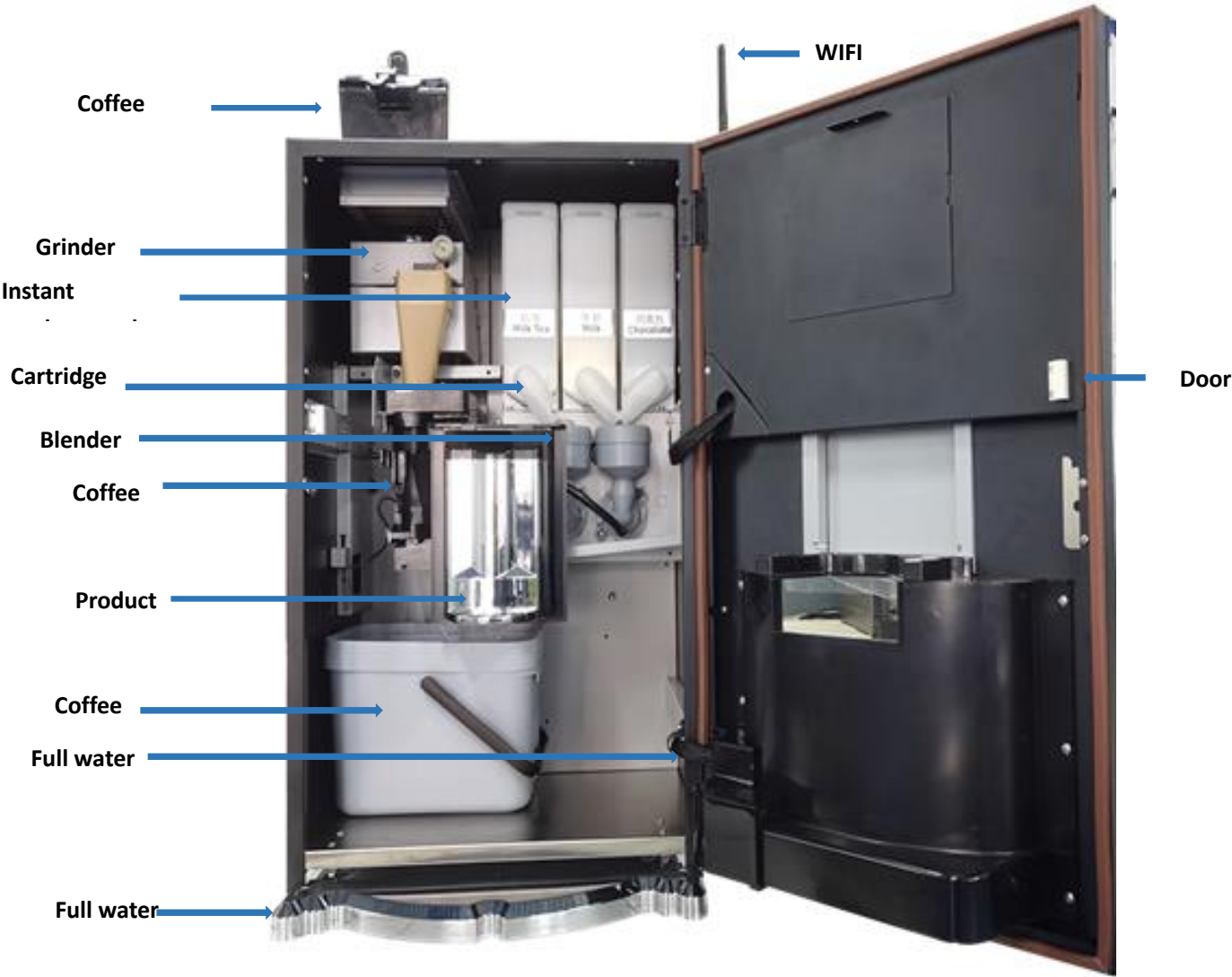➢ Weight: 50kg

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)
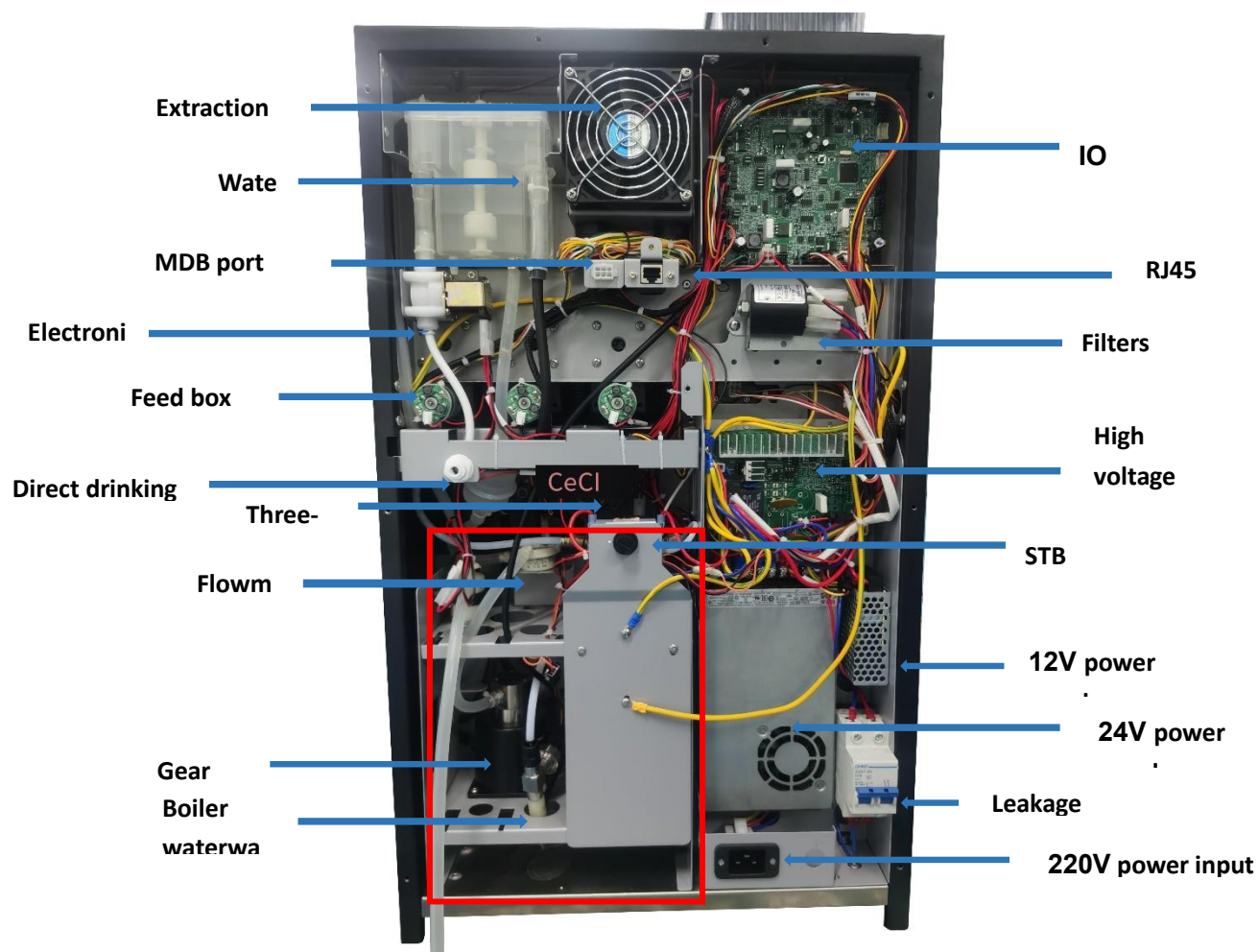
2.1.8 Front view of external structure of the product

WIFI signal

Coffee bean bin
(Capacity 1.5 L)

15.6-inch display

The outlet nozzle
can be high or low

Drip tray
(Capacity 1.1 L)

2.1.9 View of internal structure of the product

Coffee

WIFI

Grinder

Instant

Cartridge

Door

Blender

Coffee

Product

Coffee

Full water

Full water

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

Extraction

Wate

MDB port

Electroni

Feed box

Direct drinking

Three-

Flowm

Gear
Boiler
waterwa

CeCl

IO

RJ45

Filters

High
voltage

STB

12V power

24V power

Leakage

220V power input

2.2 User Interface

Aiwiga 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 love I 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
Coffee Beans	Powdered milk tea	Milk powder	Chocolate

2.3.2 Machine Waterway schematic (for reference only)
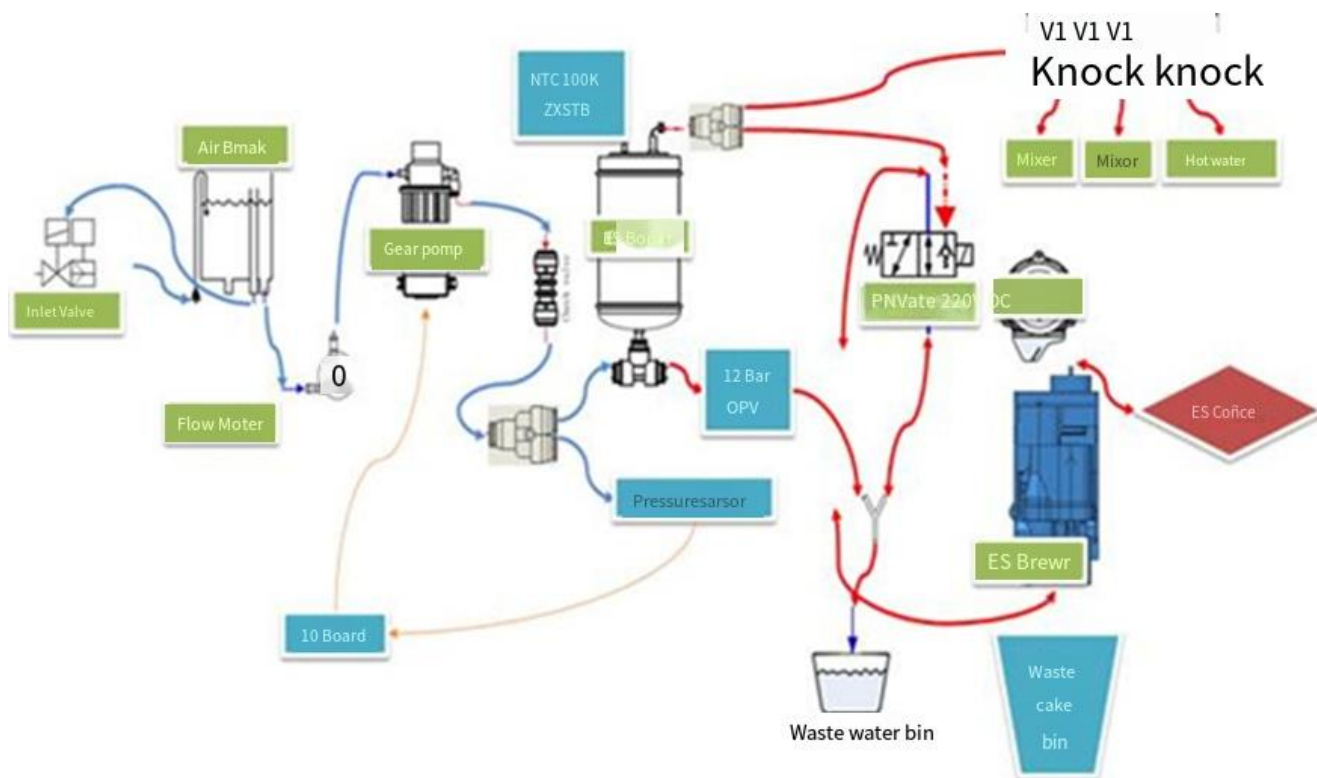
Note:
Machine configurations are being updated with iterations all the time, machine waterway schematics are for reference only!

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 for operation

4.1 Setting up the machine

<mark>This machine is not suitable for and cannot be installed outdoors</mark>, 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

<mark>Mobile payments such as wechat and Alipay support the 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</mark>

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 used to remove the air in 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

Back view

① MDB interface
② Direct drinking water supply interface
③ Barrel water supply interface
④ Power on/off switch
⑤ Power plug
⑥ RJ-45 interface

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 to 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 the 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!

The machine is packaged. In some areas, cartons or
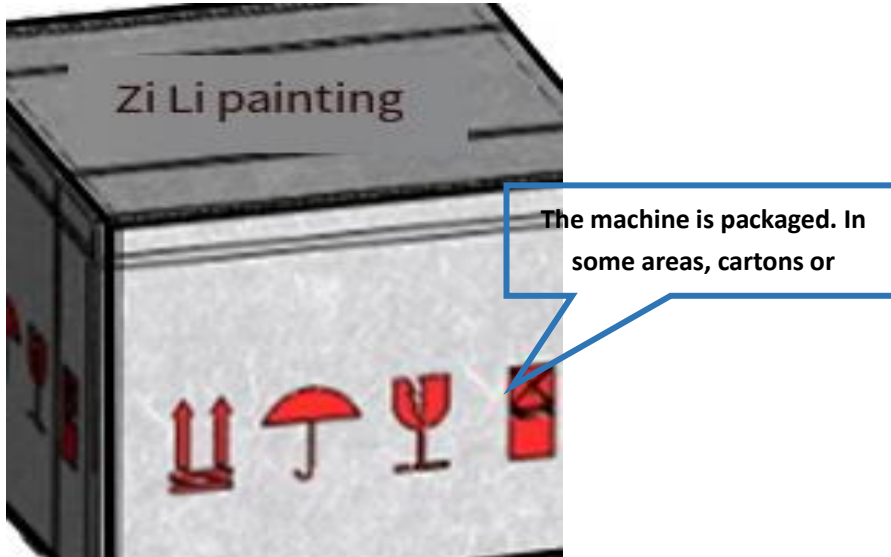
Important:
Risk of failure！ Please refer to the following suggestions for choosing a place to place: 1.   The machine can be placed in a dry, well-ventilated room and run. 2.   It is usually placed on a flat surface. 3.   The footing of the machine can be adjusted to be placed horizontally. 4.   Make 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

The door lock

5.3 Stuffing box

Open the top of the material box

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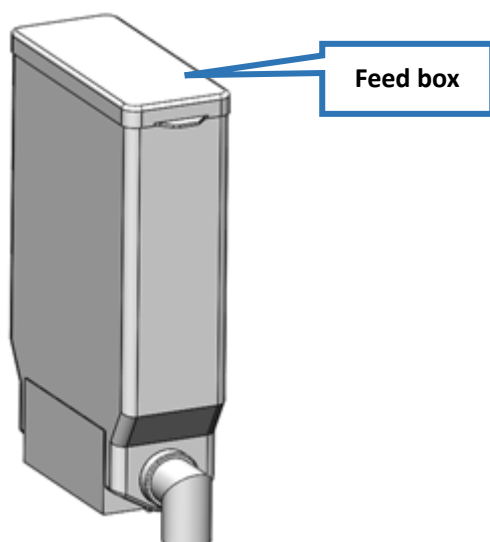
Important:
Do not press the powder by hand, so as not to make the powder too tight and abnormal powder!

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

Connect the power cord of the machine to the outlet after completing the above steps correctly, and the outlet should be placed in an easy to operate position.

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!

Water inlet

Leakage

220V input

Power Cord
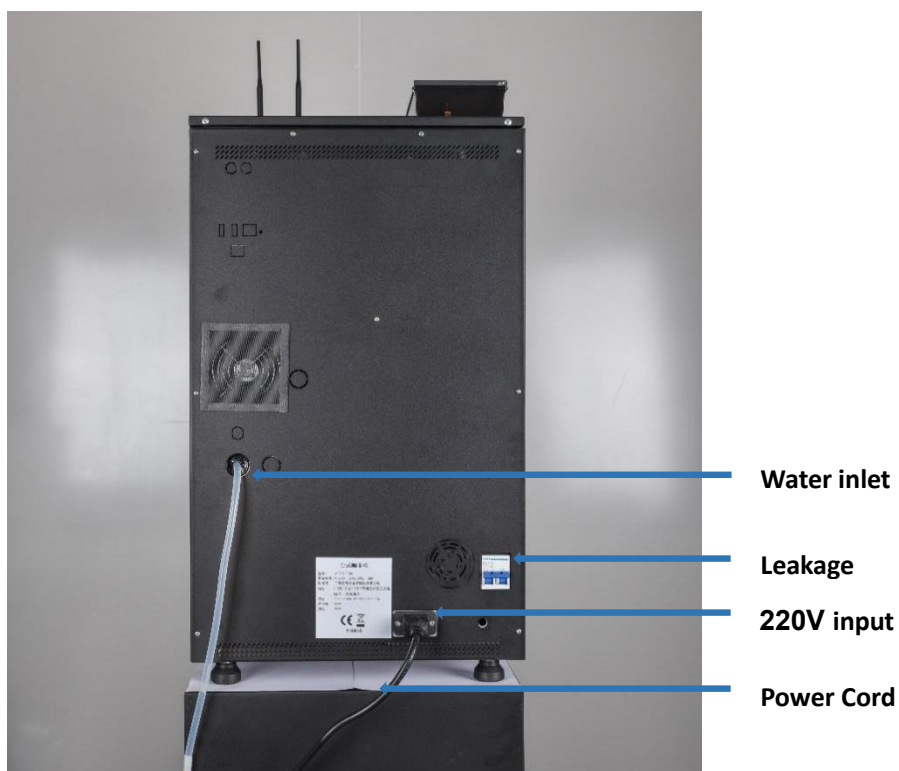
| Note: |
|---|
| Improper voltage risks damage to the machine!
Different countries, regions voltage is different, machine use voltage details please refer to the machine nameplate!
Please pay attention to check the voltage, voltage change to the machine damage risk!
Please pay attention to the grounding 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
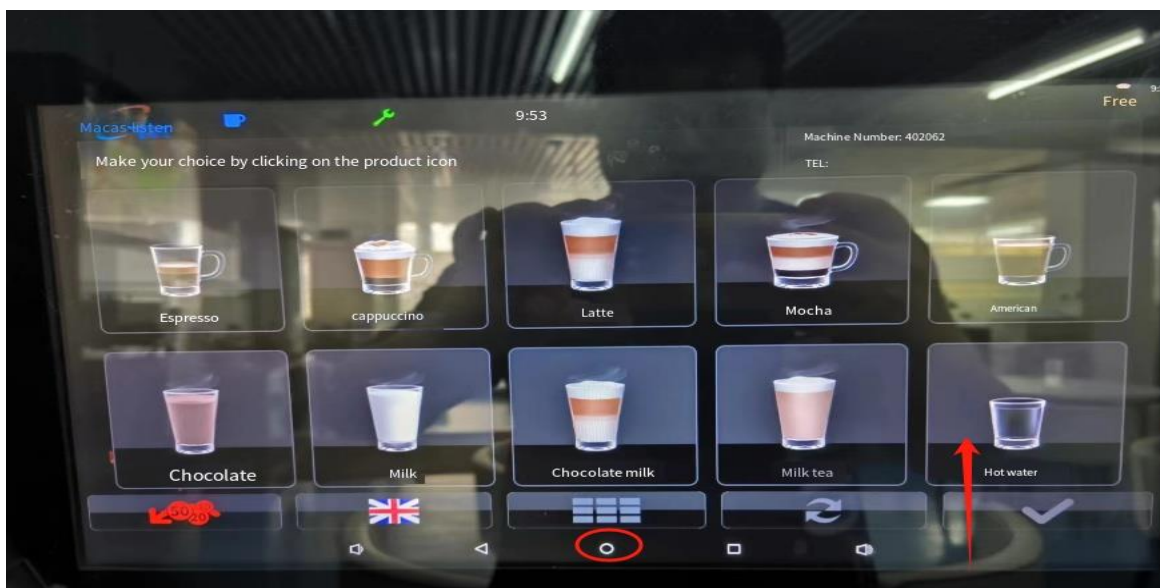
3 Tap the menu button on the Android interface
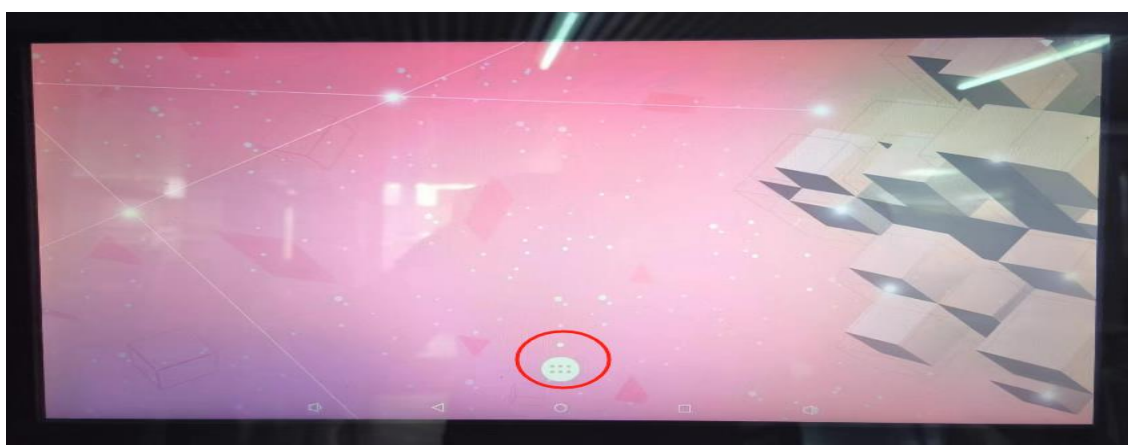
4 Tap the Settings button
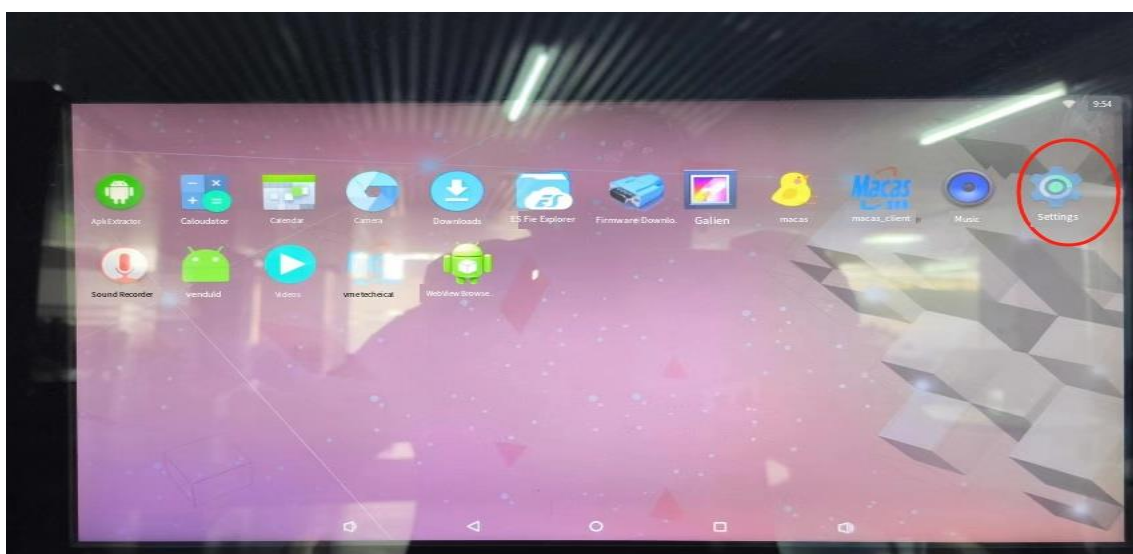
5 Tap WIFI to connect
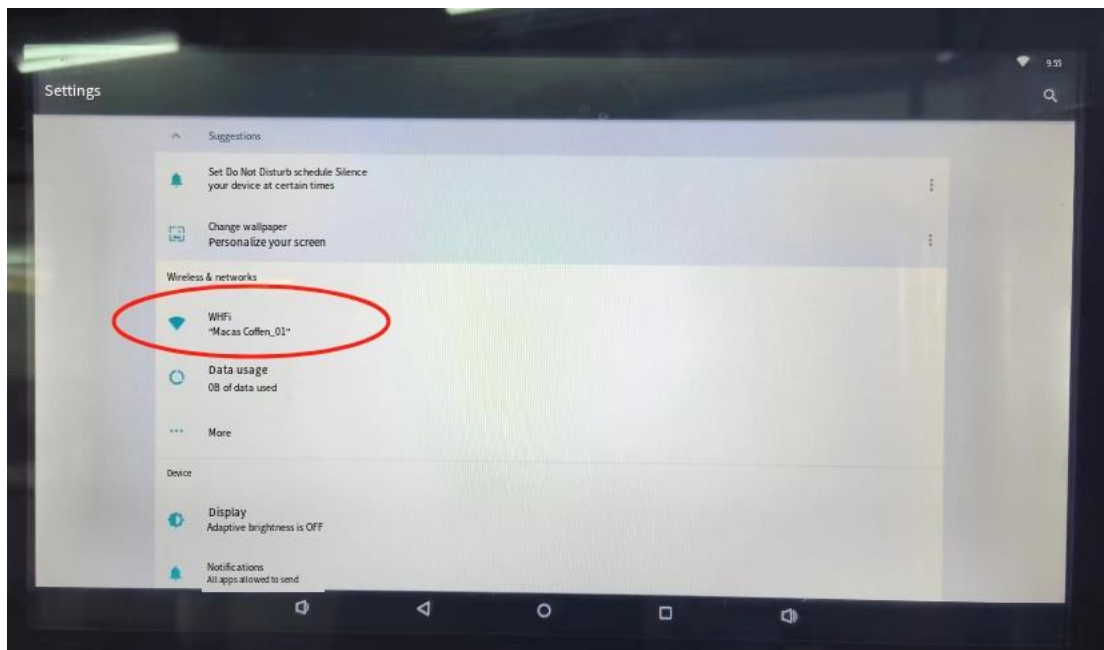
6 Tap the hidden button ⭕ and tap the menu button on the Android page to select this APP to enter the coffee maker mode

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

| 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 password 2020 here to access the maintenance screen of the machine
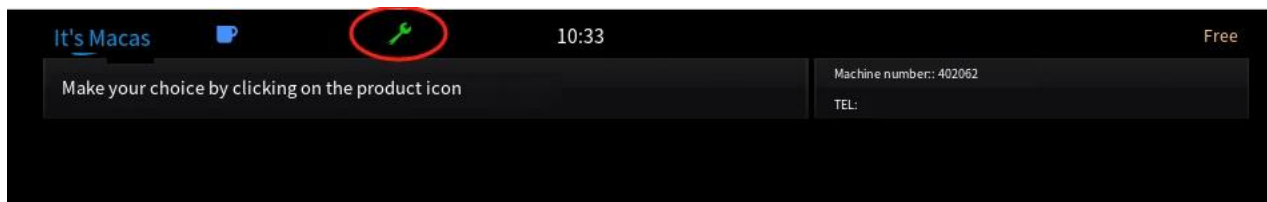
2 Tap the grinder icon
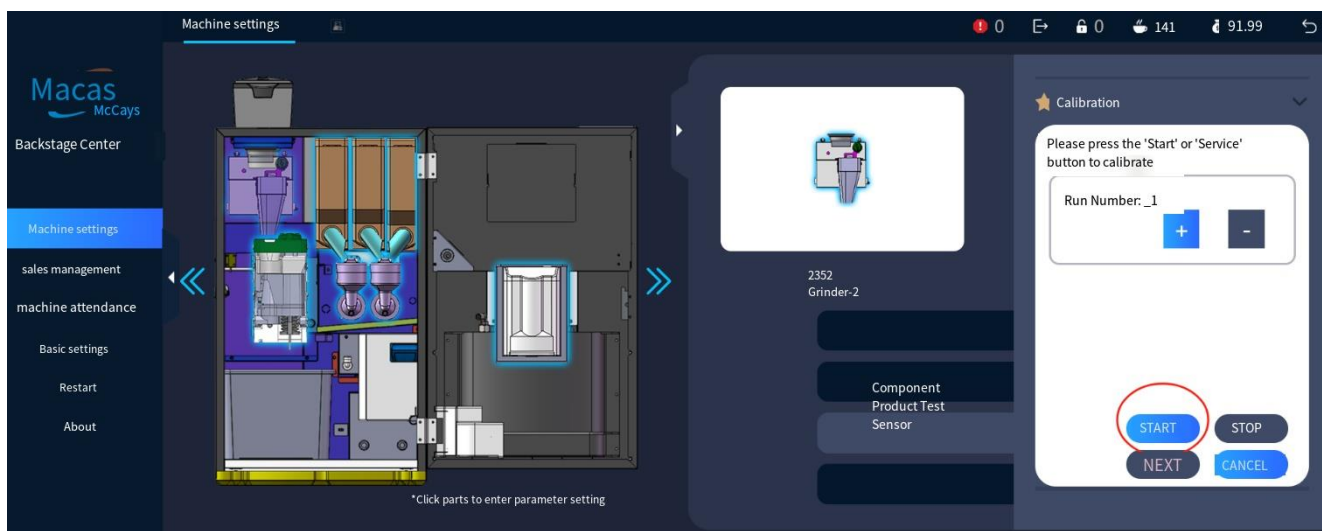

3 Click on the grinder Test Calibration as shown in the image below to enter the next screen

4 Pull out the outlet nozzle of the grinder
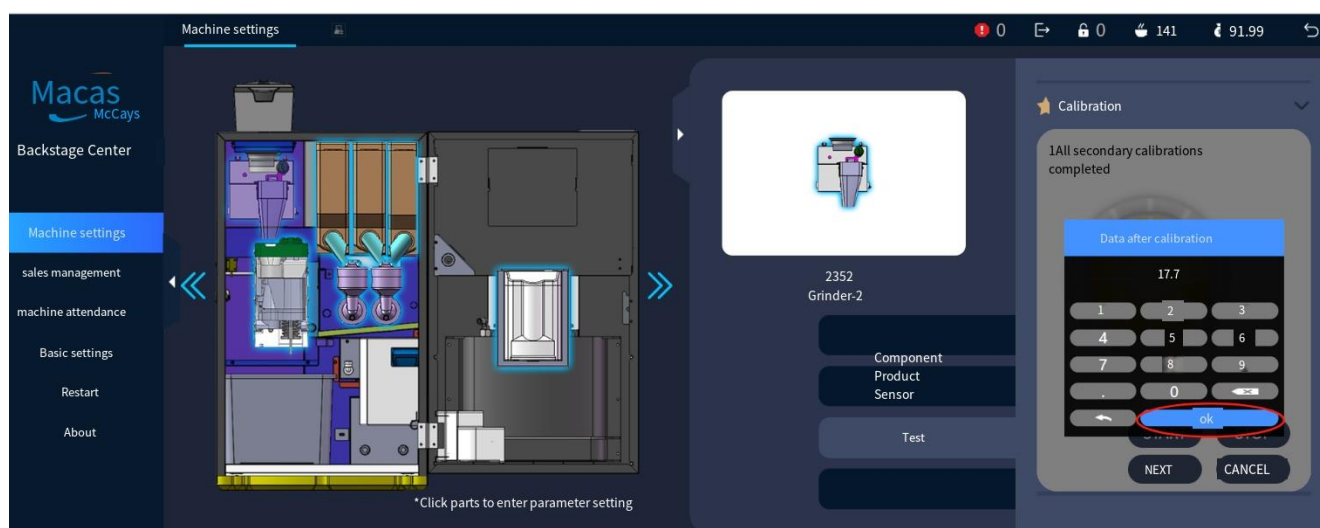

5 Click on Calibration to begin

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:
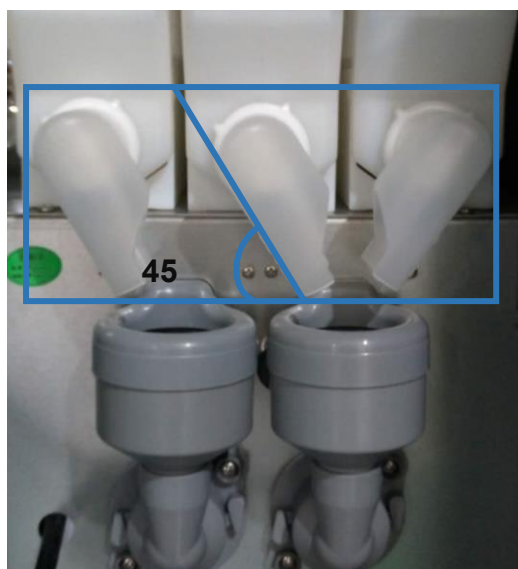
When the powder discharge nozzle appears powder

Note:
Only when the cartridge nozzle is correctly placed (at an Angle of about 45 degrees), the contamination of the mixer will be minimal. 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
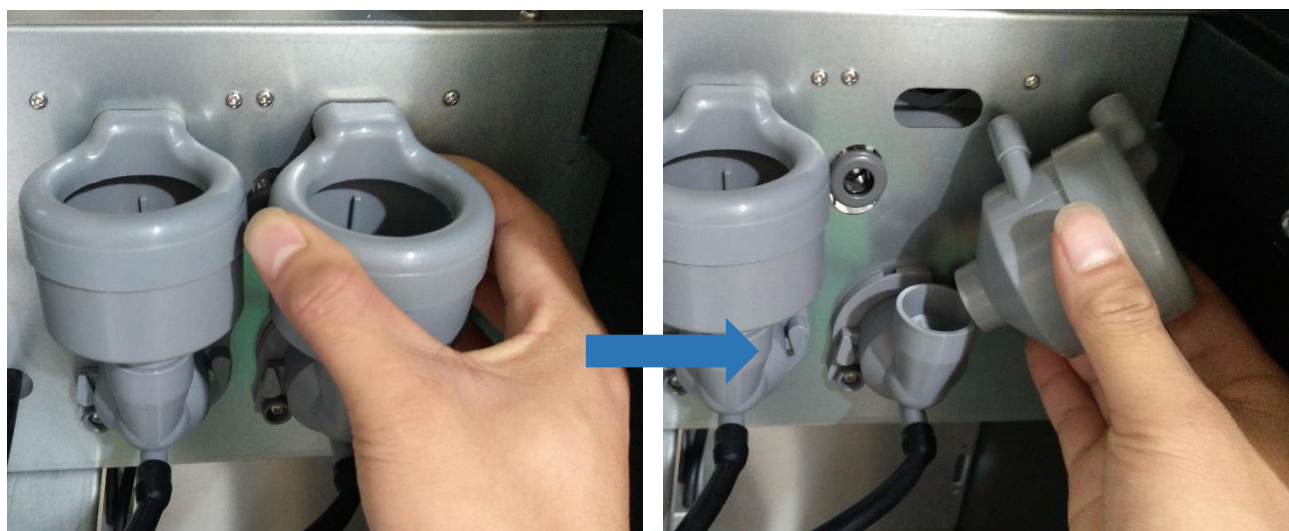- After cleaning the box, you need to dry the box

6.2 Cleaning the blender

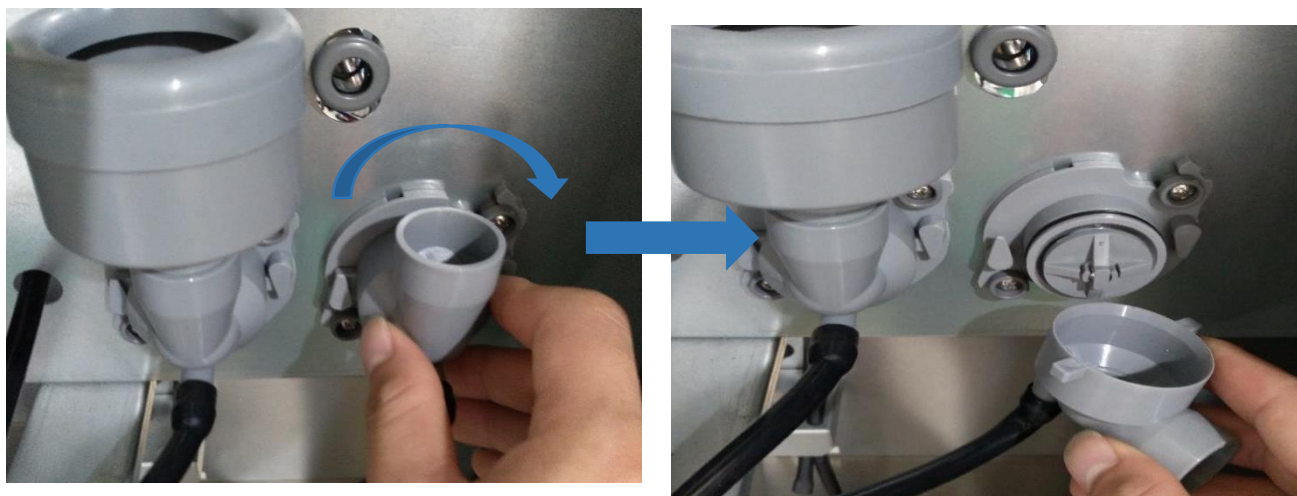The blender position is shown below:

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)
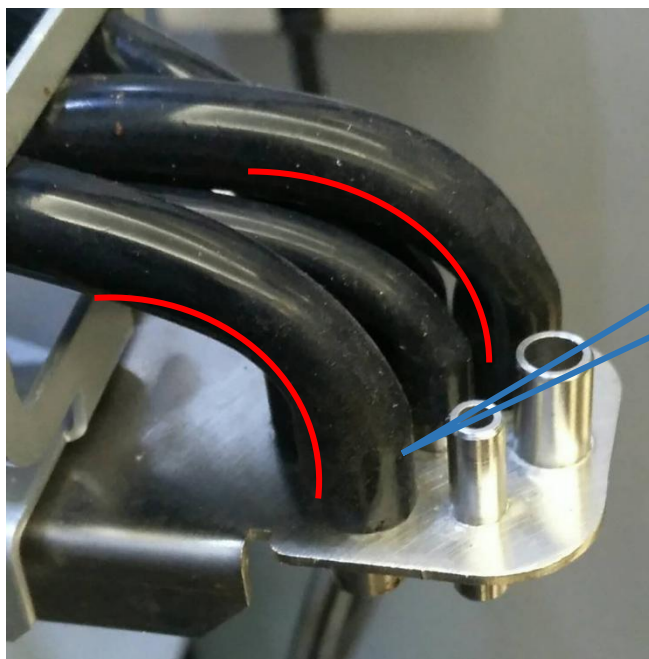
Disassemble

1. **Turn the black retaining knob**

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

Note: The black pipe cannot hold the squeeze deformation when inserting back into the black pipe

Note: The black pipe cannot hold the squeeze deformation

6.4 Clean drip trays and waste residue buckets

Note:
It is recommended to use a garbage bag for coffee waste residue bucket 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
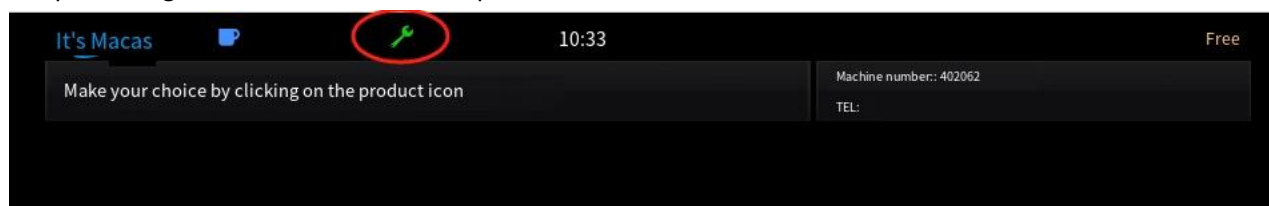
7 Install a powder funnel

Place the powder funnel into the mouth of the brewer where the powder is connected
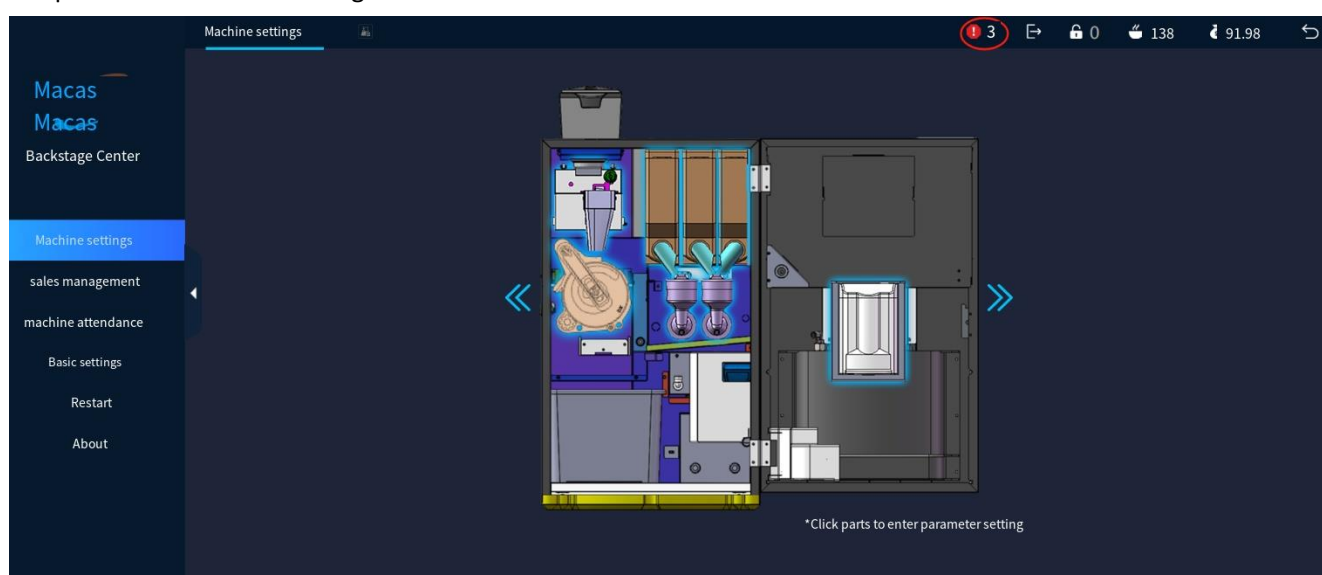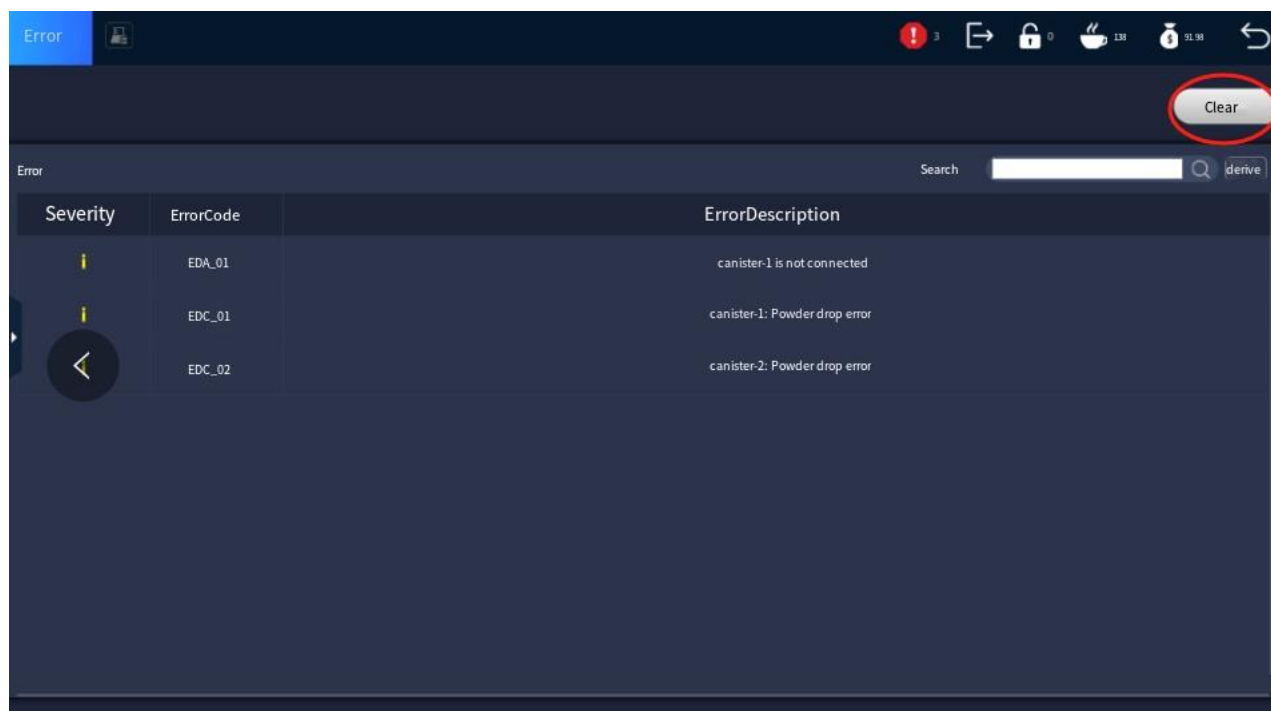
8 Empty the errors

Method 1

1 Tap the image below to enter the 2020 password

| It's Macas | 🏷 | 🔧 | 10:33 | | Free |

Make your choice by clicking on the product icon

Machine number:: 402062
TEL:

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

Machine settings   ⚠ 3   ⤷   🔒 0   ☕ 138   ☕ 91.98   ↺

Macas
Macas
Backstage Center

Machine settings
sales management
machine attendance
Basic settings
Restart
About

≪   ≫

*Click parts to enter parameter setting

3 Click Clear

Error   🏷   ⚠ 3   ⤷   🔒 0   ☕ 138   ☕ 91.98   ↺

Clear

Error   Search [   ] 🔍 derive

Severity	ErrorCode	ErrorDescription
i	EDA_01	canister-1 is not connected
i	EDC_01	canister-1: Powder drop error
⟨	EDC_02	canister-2: Powder drop error

Method 2

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