



CE Fructose Dispenser Machine

水精灵<sup>®</sup>  
AUTATA



## TECHNICAL MANUAL

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# Introduction to the ATT-9L/99L

## 1. Specification

Fig ATT-9L



Fig ATT-99L



- a. Power button   b. Sugar heating button   c. Sugar outlet  
d. Control panel   e. Sugar reserve bucket

Type Model	Size/mm	Power Supply/V	Capacity/L	Precision/cc	Power/W	Weight/Kg
ATT-9L	352×207×346	220V	9L	±1cc	100	13
ATT-99L	250×250×410	220V	10L	±1cc	100	13



Number	Name	F u n c t i o n
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.

## 2.Operation Guide

( Table 1 )

### 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.

Attention: It is suggest 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: Turn on the sugar outlet "Heating Switch" to heat the sugar outlet. This operation can avoid blocking of the outlet if the temperature is cold or the sugar is viscid. This switch can be turned off if the temperature is above 15 °C

### 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.

### 3.Settings

In the Standby state, press the Setting button to go into to Setting state, "F---", then press Up key or Down key to page up or page down

"FL--"	Check or set output values
"FP--"	Set Precision setting
"FH--"	Set bucket temperature

( Table 2 )

Press Setting button again to confirm the setting. If there is no operation, the machine will leave setting state. Here are the detailed setting methods.

#### ( 1 ) . Liquid output quantity ( FL--)

Example: change the output quantity of button "1-1" to "10" . (The default outputs are listed in Table 3 and Table 4).

Step 1	Press Setting button, the LED display "FL--"
Step 2	Press Setting button again to go into Setting state.
Step 3	Press "1-1" button, the LED display "1-1" and "L6" alternately.
Step 4	Press Up or Down key to turn "L6" to "L10" .
Step 5	Press Save to Save and quit. Beep voice: di...di di Press Stop to cancel and quit. Beep voice: di di di

Remark: Other output quantity setting can be set using the same method.

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 Setting button, the LED display "FL--" Press Up or Down key to turn to "FP--"
Step 2	Press Setting button again to go into Setting state. The LED displays "F390" (The default value is "P390" )
Step 3	A Press Up or Down button to increase or decrease the output quantity.
	B The actual output quantity might be different from the nominal quantity due to error.
Step 4	Press Save to Save and quit. Beep voice: di...di di Press Stop to cancel and quit. Beep voice: di di di

Remark: Just Maximum quantity and minimum quantity should be set.

#### (3).Temperature Parameter Setting ( FH-- )

During "FH--" state, while displaying "=25C", press Up or Down button to set the temperature.

Attention: "=0C" means turn off Heating function and go into heat preservation state.

### 4.List

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

( Table 5 )

## 5. Default Settings

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

( Table 6 )

## 6. Troubleshooting methods

Item	Cause	Troubleshooting
1	Outlet sugar leaks.	1. The outlet is wrong installed, seeing Fig.1. 2. The rubber ring is perished.
2	Sugar liquid cannot flow out	1. The sugar is frozen. Try using auxiliary Heating Switch. 2. If the sugar liquid is too thin, change the No. 3 number. 3. Press the Continuous Output/Stop button to exhaust up air.
3	Problem on heating system	Reset to default value 25°C; IF the liquid is boiling, that means the PCB fails.
4	The flow cannot be ended up.	The controller PCB fails.
5	The machine cannot be powered on.	The fuse broke and should be replaced.
6	The error is too large.	Adjust the FP, or check whether the sugar is used out.

( Table 7 )

## Product warranty card

The user data

product model	
Product number	
date of purchase	
Customer name	

Records of the warranty

Warranty date	Fault and dealing method	Completion date	Customer signature

## Certificate of product

Certificate of product	After the product conforms to the technical standard test, granted the factory
	<div style="border: 1px solid black; width: 150px; height: 100px; margin: 0 auto; text-align: center; line-height: 100px;">           Paste the bar code in         </div> <p style="text-align: center; margin-top: 20px;">Product inspection qualified</p>