



V M C O G U L F

شركة الماكينة الآلية

Gaia GT Instant Beverage Machine

User's Manual

Dear Valued Customer,

Thanks for choosing the exquisite and beautiful beverage dispensers from our company. As the top leader and manufacturer of intelligent automatic beverage dispensers, we will provide you with high-quality products and excellent service wholeheartedly!

Any queries, please feel free to contact us via following ways.

1.0 Preface

1.1 Important Notes

SAFETY SYMBOLS:



READ the manual carefully before using the machine!



ATTENTION: Danger! Electric shock risk!



For any service or maintenance please switch off the machine first!



ATTENTION: HEATING CONTAINER! BE CAREFUL!



ATTENTION: Confirm machine has reliable grounding.

Danger! Electric shock risk!

Please read this instruction carefully before using and please use correctly according to the current safety standard. Maintainer and installer only mean who have been trained specially and they will responsible for machine installation, repair and maintenance.

Only maintainer and installer can do the installing, operating and setting.

This instruction can assure your safety under operation since the design of this machine totally matches the current safety standard.



- READ this manual carefully before using the machine!
- Please pull the power plug out during maintenance and cleaning.
- Don't move any parts of machine before it's cool down.
- This dispenser doesn't suit for outdoor using, surrounding working temperature is 1°C~32°C; Please don't clean the machine with water pipe or water pistol.
- The machine should be cleaned regularly to ensure the hygiene. Please don't clean machine with spraying water!

The manufacturer declines any responsibility for damage caused in consequence to:

- Incorrect installation;
- Not authorized settings;
- Incorrect using;
- Incorrect power or water connection;
- Not original spare parts;
- Inadequate cleaning or maintenance;
- Parts damage because of insects or rats.

1.2 General Instructions



This instruction includes related information that guides the operator how to use the dispenser correctly.

- Only trained user can operate this dispenser;
- In order to keep the correct status of machine, the installer must master the structure of machine.
- The operator should be trained appropriately as mentioned in the technical document; Operator should aware of the potential risk when they don't operate according to the safety standard.

- The operator should be responsible for the coincidence caused by changing the setting of machine which isn't authorized by manufacturer.
- This instruction shows the current status of the machine, means possible setting changing, updating or revise has been finished, manufacturer fails to take responsibility for the subsequent operation or updating related to machine.

Any possible technical problems and simple resolutions have been mentioned in this instruction, more information please contact manufacturer.

- Machine No. on the nameplate; version no. of main board shows on the display when start up the machine.

Note: please choose the raw material suit for dispenser.

2.0 Main Technical Parameters

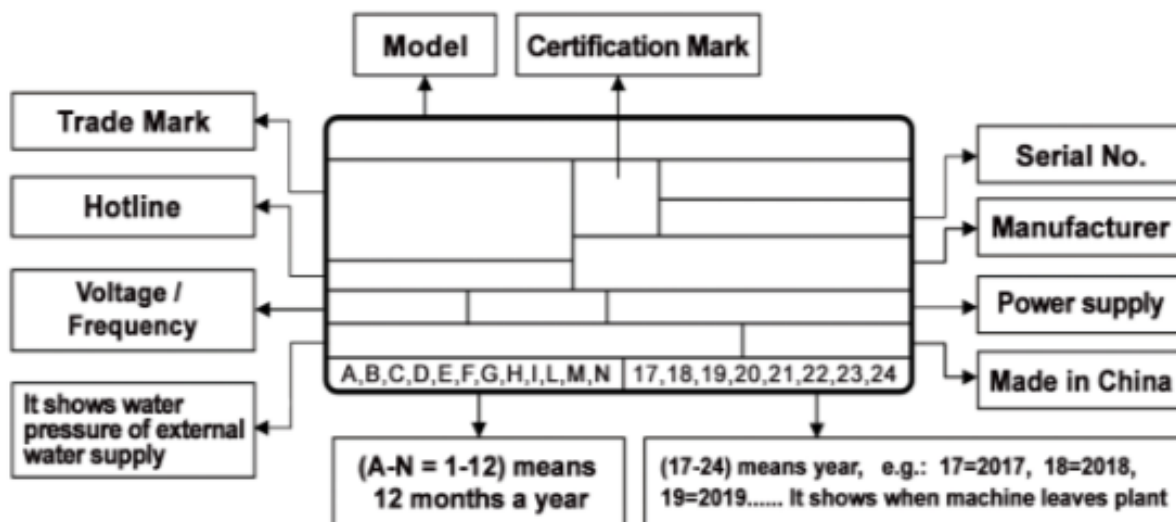
2.1 Machine Model

Gaia GT: 3 canisters

2.2 Main Technical Specifications

Height	780mm	External water supply directly	Water pipe: 4" hose
Depth	465mm		Water filter should be installed
Width	300mm		Water pressure: 0.05~0.65 Mpa
N.W./	13kg	Water barrel	Matched water pump is needed
Voltage	AC220V/110V±8%	Canister	3 canisters
Frequency	50Hz/60Hz	Drink variety	3
Capacity	1800W	Dispensing speed	100cups/hour (9oz)
Plug	3-terminal plug with reliable grounding wire		
working temperature	1°C~32°C	Working humidity	<70%

2.3 Name plate Explanation



3.0 Technical Interview

3.1 Machine Structure

1. Canister assembly
2. Mixing assembly
3. Main board
4. Keypad
5. Hot water tank
6. Cold water tank

3.2 Notice Before Using

All beverage must be consumed immediately and couldn't be stored for later consume.

4.0 Transportation of the Dispenser

4.1 Moving and Transport

Please don't lift door while delivery.

Please avoid:

- dragging the machine;
- upset or lay down the machine during transport;
- jolting, shaking or knocking;
- laying heavy thing on the machine;
- get wet in the rain, place in cold area or close to heating source;
- packing material broken;
- positioned in damp places.

The manufacturer fails to responsible for any damages made by the actions above.

4.2 Stocking

For eventual stocking, avoid laying several machines over each other; maintain it in vertical upward position, in dry places with temperatures not inferior to 1°C.

4.3 Reception

Please check the machine after receiving it, anything below happens, means machine has been damaged:

--surface is damaged or out of shape; external packing material is broken or damped; any sign shows damaged by transport.

Please contact manufacturer during 7 days after received the machine if any damage shows up. Manufacturer fails to take responsibility if 7 days passed after receiving.

4.4 Unpacking

Take out the key from instruction bag and open the machine, take off the protection pad on the hopper. Please don't throw away packing material in case any environment pollution.

5.0 Installation

5.1 Positioning Environment

The machine must be connected in dry places which stated in preface, with temperatures that never go below 3°C. It must be installed in places without dangers, explosions and fires. If positioned near to wall, there must be a minimum distance from the wall 10cm so as to allow regular ventilation. In no case cover the machine with cloth or similar ones. Ensure the inclination of machine less than 2°.

Warning: Please don't close to any inflammables and explosives. Please far away off the spraying water!

5.2 Water Supply Connection

Requirements for water supply (direct drinking water) shows as follow:

- Water quality meets the national standard of direct drinking water;
- Draw off some water to clean the pipe before connecting to the machine;

Requirements for water supply (barreled water) shows as follow:

Barreled water which should meets the national standard for drinking water. The water barrel must be changed in 3

days since the barrel is opened even if the water wasn't used up.

Please use the matched water pump of the dispenser manufacturer and confirm all wires have been connected correctly.

5.3 Power Supply Connection

We suggest checking:

- Power voltage: AC220V (AC110V) $\pm 8\%$
- Power supply must be able to bear the power load of the machine.
- Use the circuit with protection setting
- Use the 3-terminal plug socket with reliable ground line
- Don't use any patch plug between plug and socket
- Ask professional person to check if necessary

Warning: Don't connect to the power with unqualified power cord; Please ask professional technician to change the wire.

5.4 Installation Steps

- Confirm the machine has been placed rightly
- Put in beverage label.
- Confirm water supply has been connected or there is enough water inside the barrel
- Switch on the power, machine will test the water level inside the tank automatically and inject the water in. After water filling finished, machine will start heating automatically;
- Programming according to your requirements;
- Take out the canister and open the cover, put powder in. Please don't add power without taking canister out, such action will cause machine default easily because of sprinkling powder.
- Reinstall the canister into the right position;
- In order to keep hygiene, after installation and heating up, under standby mode, please do automatic cleaning.
. (Keep pressing the 3rd beverage button for 3 seconds.)

6.0 Daily Operation

6.1 Inspection before Using Each Time

- ① Make sure turn on the water supply and check if there is enough purified water.
- ② Check if there's enough powder in canister or any caking
- ③ Check if the fan motor in normal condition
- ④ Check if there's noise while starting working

6.2 Daily Cleaning

1. Before switching off the machine every day
 - ① Take down the mixing bowl collar (fig.1);
 - ② Rotate the chute clockwise to make it upward;
 - ② Take out the canister from the machine;
 - ④ Take down the chute (fig.2) from canister. At the position (fig.3) of auger head (powder outlet), remove the agglomerate powder if there is caking;
 - ⑤ Clean the remaining powder in the chute and mixing bowl collar with tissues;
 - ⑥ Install the chute back and keep it upward status, and then install the canister back;

- ⑦ Rotate and focus the chute on the hole centre of mixing bowl. Then install the mixing bowl collar on mixing bowl (fig.4). And the rectangular port on the mixing bowl collar needs to be inserted into rectangular vent (fig.5);
 - ⑧ Close the front door, put the 12oz cup on the drip tray, and then press the auto cleaning button (fig.6);
 - ⑨ Every time loading powder, please repeat the above 8 steps.
2. After switching on the machine every day
- ① Put 3pcs 12oz cup on the drip tray, and then keep pressing the 3rd beverage button (fig.6) for 3 seconds;



fig.1

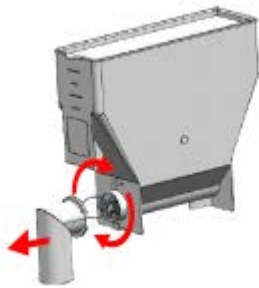


fig.2



fig.3



fig.4

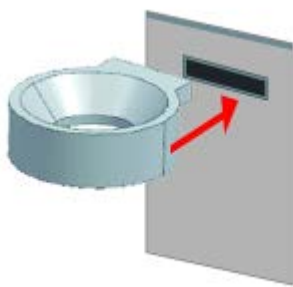
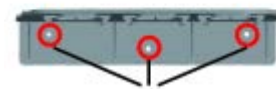


fig.5



fig.6

Dispensing nozzle baffle



Bottom thumb screw

fig.7

6.3 Weekly Cleaning

Cleaning method 1:

1. As per the user's manual, take out the mixing collars, mixing bowls, and immerse it into warm water for 15mins. Then clean all, dry all by tissue, and install all back to the machine.
2. Take out 3 screws at the bottom of dispensing nozzle baffle, and pull downward to take out the dispensing nozzle baffle (fig.7) slightly. Clean powder residual at the surface of the baffle by cloth and brush. Then install the part back to the machine.
3. Clean the front door and machine front part so as to avoid any powder residual.

Cleaning method 2:

- Take out all chutes, mixing bowls and mixing impellers. Immerse the dispensing pipe into the prepared degerming solution contained chlorine.
- Clean the mixing assembly by cloth soaked with disinfectant, and then wash it with clean water and dry it up. Be sure no remaining disinfectant.
- All parts must be immersed into disinfectant with regulated time as per the instruction.
- Finally clean all parts. After dry all up, reinstall the parts into the machine.

6.4 Stop Using for Long Term (If stopping using the machine for a long time, certain protective measures are required)

- ① Cut off power and water
- ② Pour all canisters to empty;
- ③ Clean off all water and liquid inside all pipes and heating equipments.
 - ④ Clean all structure completely which contacted with beverage;
 - ⑤ Put the stopper back after drip off water;
 - ⑥ Clean the drip tray;
 - ⑦ Packing the machine with plastic film or bag;
 - ⑧ Clean the inside and outside surface with cloth;
 - ⑨ Store the machine in the dry place, the temperature should be not lower than 1 °C.

6.5 Daily Operating Caution

Please confirm the power is off when doing cleaning and powder loading; This confirm work should be done by maintenance person;

- When machine should be worked with power, please confirm these actions should be done by specialized trained technician;
- We suggest to check and change the gasket or sealing after 20,000 cups or 90-day running.

7.0 Maintenance

7.1 Maintenance Interval

	Everyday	Every week	30sdays or 5000 cups	90 days or 10,000 cups	Half year	Every year or 20,000 cups
Chute and Mixing unit cleaning	√					
Drip tray cleaning		√				
Take off canister and cleaning			√			
Clean water heating tank (main water supply)				√		
Clean hot water tank (purified water barrel)					√	
Check front and rear circuit board, connection wire						√
Check, replace sealing washer, gasket				√		

✧ Note: items should be done during maintenance.

(Since there are beverage material inside the machine, please try to avoid insect and rats damage.)

7.2 Special Maintenance

- Cut off power;
- Disassembly all parts needed to be cleaned (include canisters, mixing bowl, water tank and expiration assembly)
- Check all gaskets and sealing washers on the parts;
- Check if all motors work normal (powder motor, expiration motor and mixing motor)
- Check if all valves work normal (inlet valve and outlet valve)
- Please check water filter and change on time if use main water supply.
- Clean electric plate, inside and outside of machine;
- Check if any aging and loose of all pipes;

- Confirm all insert parts are tighten;
- Check the fuse inside machine;
- Change damaged and out shaped parts;
- Install all parts back;
- Check the running status.

8.0 Programming Manual

8.1 Open the machine front door, press “OK” on the programming keypad, then it comes into programming mode.



It is corresponding to water setting of beverage button 1. Press OK to set water time. Press UP, DOWN or MOVE to adjust value.



- It means water setting range of F1 is 0-25.5 sec. Press UP, DOWN or MOVE to adjust value.
- After finishing setting, press OK to save and quit current setting. Pressing ESC will not save current modification.

8.2 The setting method of F1-F9 water time, powder time, powder delay time is same as the method described on 8.1.



It is corresponding to water setting of beverage button 2.



It is corresponding to water setting of beverage button 3.



It is corresponding to powder setting of beverage button 1.



It is corresponding to powder setting of beverage button 2.



It is corresponding to powder setting of beverage button 3.



It is corresponding to powder delay setting of beverage button 1.



It is corresponding to powder delay setting of beverage button 2.



It is corresponding to powder delay setting of beverage button 3.



It means heating temperature of water tank. Press OK to set temperature. The range is 30-90 degree.



It means obliged heating temperature of water tank. The range is 0-80 degree.

9.0 Troubleshooting

Please refer to instruction inside the machine.