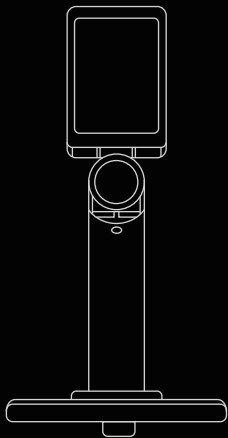


ONE PRESS

指挥家™智能饮品机说明书

制作水、浓缩、
牛奶组合冷热饮品




KINETIC
TINDER®
火种动力

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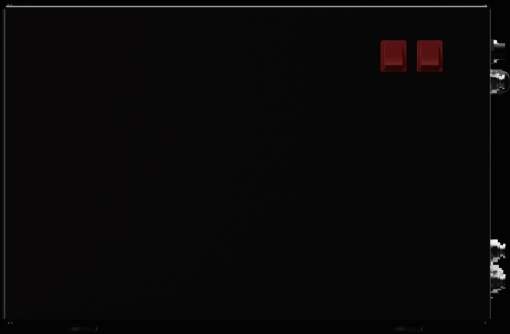
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01

专业级全自动咖啡出品系统,采用创新分体式设计,台面仅需一个龙头位,释放80%操作空间。三机一体集成咖啡浓缩制作、奶泡打发及热水供应功能,通过精密流体控制,精准调控浓缩油脂比例、奶泡绵密度、水温等核心参数,确保每杯出品品质上乘且稳定。配备智能管路管理系统,可自定义排空策略,高效适配客流峰谷,显著降低物料损耗。集成全自动循环清洗及药片消杀程序,保障食品安全。从精品咖啡馆到酒店、企业,皆能以稳定品质提升场景格调,简化操作流程的同时,实现空间利用与效率的双重优化,让咖啡制作轻松高效,体验升级。

- 产品规格及设计如有变更,恕不另行通知
- 若说明书中图标、图片等与实物有差异,请以实物为准
- 中英文版本如有出入,一概以中文版为准

02

安全须知

- 收到机器后请立即查验包装, 确认机器无损坏, 配件无丢失。
- 初次安装请检查所有管路连接无误, 连接处无松动, 以免造成漏水问题。
- 使用人员务必掌握操作方法, 查看注意事项, 避免操作不当造成的机器或人身伤害。
- 使用产品前请确认所使用电源是否为 220V~50Hz, 必须正确连接电源线, 以免出现损坏。
- 使用前必须确保主机干燥, 并确保所有配件均准确安装。
- 机器进水口请接入纯水, 水质较差会影响机器的使用寿命。
- 原料只可接入咖啡浓缩, 牛奶进水口只可接入牛奶。若接入其他品类物料导致机器损坏, 不视作保修范围内。

- 机器应远离易燃易爆物品放置。
- 产品应放在通风顺畅的地方, 严禁遮挡出风口和进风口。
- 使用时应放于水平台面, 避免产品倾斜, 影响使用体验。
- 本产品应放置在儿童触碰不到的地方, 确保他们不会玩耍本产品, 避免造成人身伤害及产品损坏。

03

本手册需妥善保管,方便阅读查看

本产品为商用设备,具有一定的专业性,初次安装和使用需严格按照说明书内容执行,更多详细说明及视频教程可登陆官网:www.whitextar.com。

- 严禁用手直接触碰出液口,以免高温烫伤。
- 请保持操作显示区域干燥,表面清洁,以免造成元器件损坏。
- 产品使用结束后,应及时清洗所有管道,避免饮品残留在管道内出现变质产生异味。
- 如长时间不使用本产品,请保持机身、出液口整洁,以免形成顽固污渍。

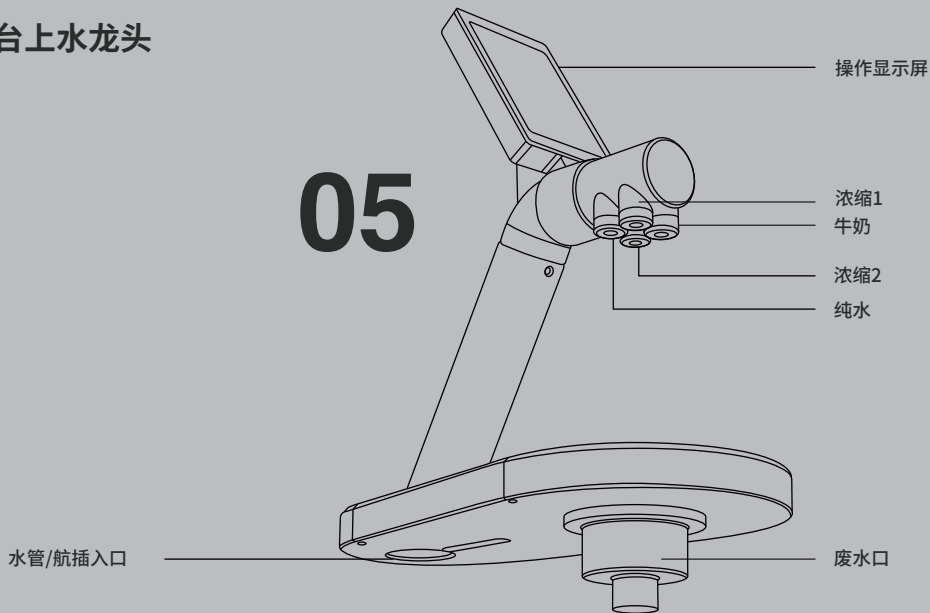
- 非专业人员请勿随意拆卸、改装机体元件。
- 若产品电源线损坏,请勿接通电源,需由指定的维修中心或同等水平的技术人员进行更换,以免造成人身伤害。
- 请勿让对本产品缺乏经验或知识的人士单独使用本产品,如需使用必须要在具备完全行为能力的成年人监管下使用。
- 严禁在长时间无人看管下运行本产品。
- 请勿用湿手插拔电源线,以免造成短路、触电等危险。
- 请定期对水龙头部分进行清洁,维护和保养,以延长使用寿命。
- 若机器出现损坏,应联系授权的技术人员进行维修和保养,任何维修都必须由工厂授权维修人员使用原厂零件执行。

04

机器图示

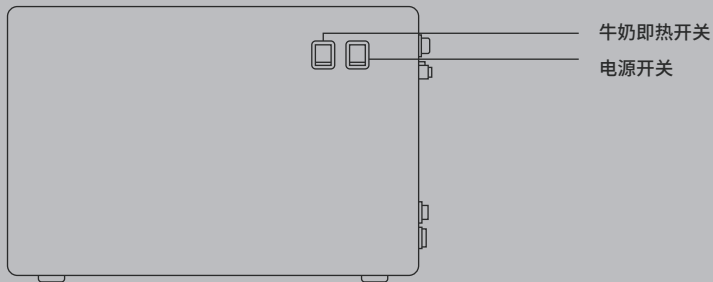
台上水龙头

05

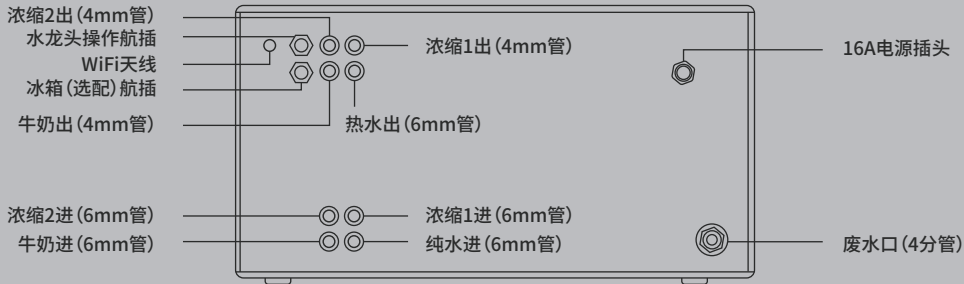


台下主机

背面

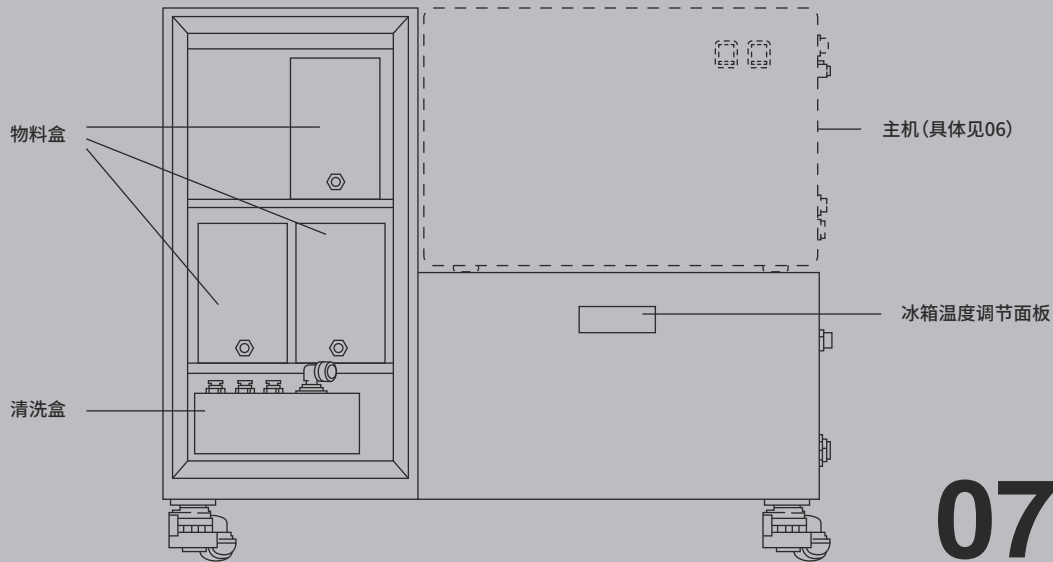


侧面

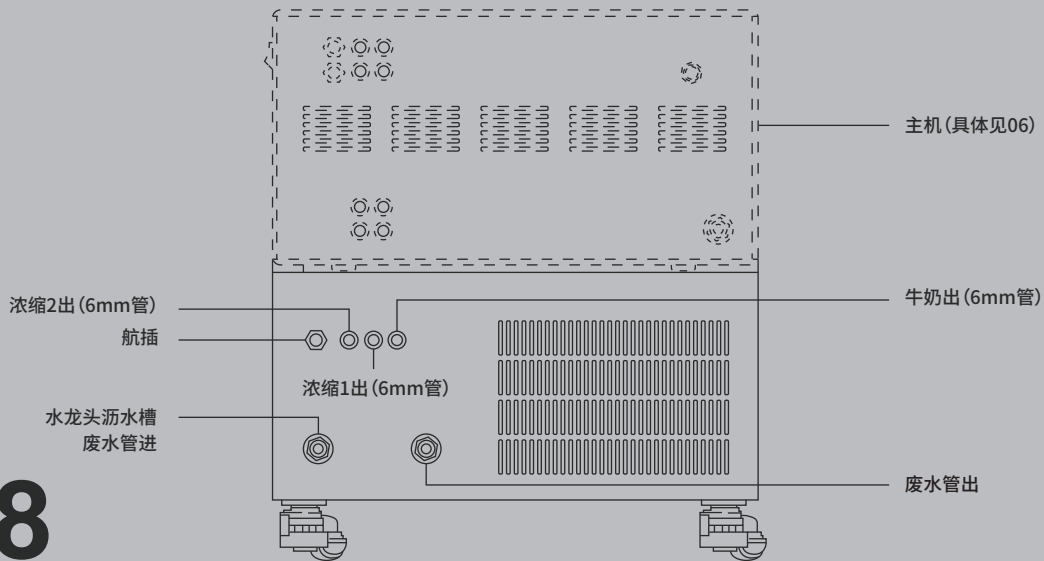


06

冷藏箱(选配)

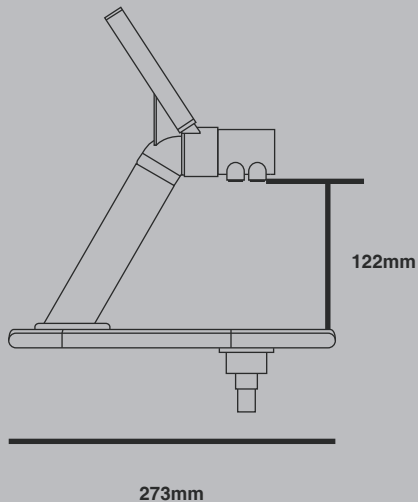


08

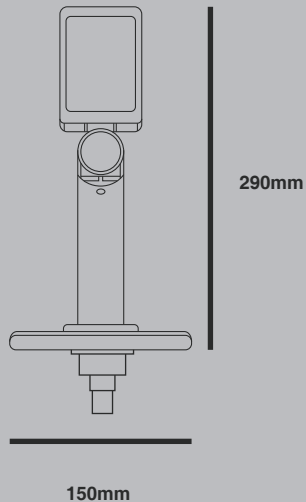


产品尺寸

水龙头

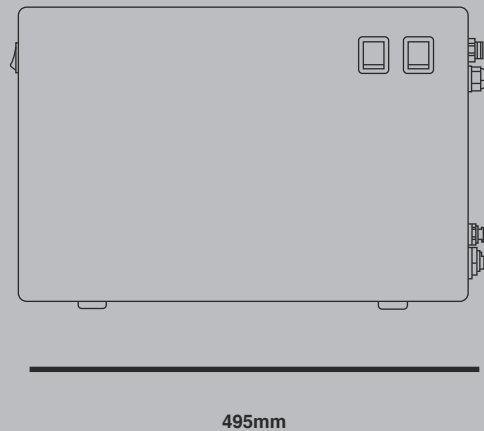
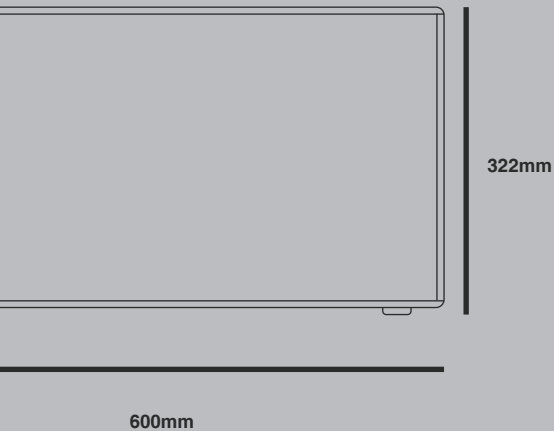


主机



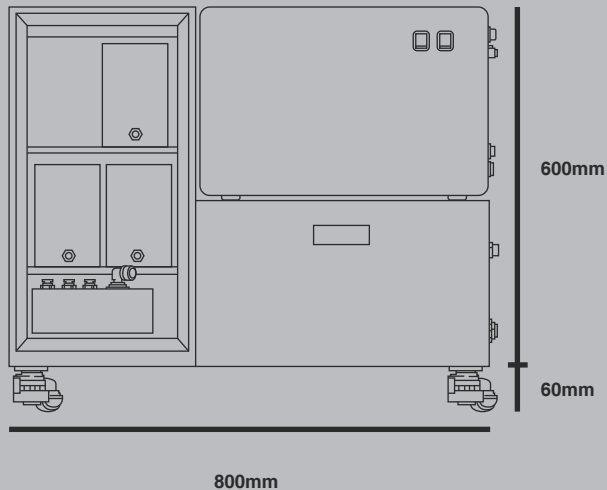
测量给设备足够空间置放。

09 10

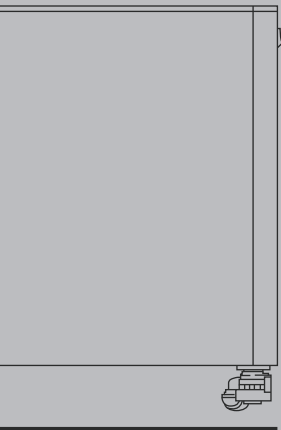


产品尺寸

冷藏箱(选配)



建议预留安装尺寸：
长900mm×高800mm×纵深700mm



600mm

600mm

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规格参数

产品名称	出品机
产品型号	MF05
显示屏	4.3寸触摸屏
电压	AC220V/50HZ
功率	3500W(主机)+500W(冷藏箱)
出液口	水, 咖啡浓缩1, 咖啡浓缩2, 牛奶
供水	可直接接入纯水管道或将水管插入桶装饮用水
尺寸	600mm×495mm×322mm(含冰箱尺寸:800mm×600mm×660mm)
重量	40kg(主机)+39kg(冷藏箱)
功能	制作水、浓缩、牛奶各种组合的冷热饮品

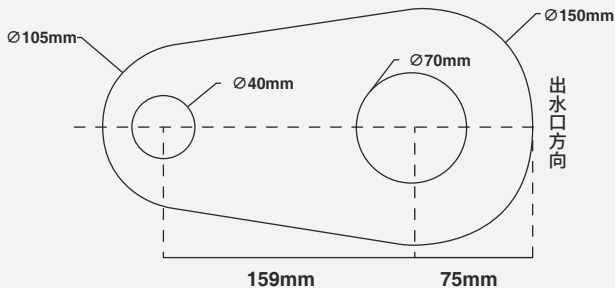
13

安装指引

1 确认安装位置附近有稳定的电源插座(主机:16A/3500W)(冷藏箱:10A/500W)、水源接口(纯水)。

2 清理台面及台下安装空间,确保无杂物阻碍机器放置与线路连接。
建议预留安装尺寸(含冷藏箱):长900mm×高800mm×纵深700mm。

3 将台面设备平稳放置在选定位置,管线均放置在水龙头下方,吧台需提前预留一个40mm上水孔,一个70mm下水孔以便安装。(如下图)

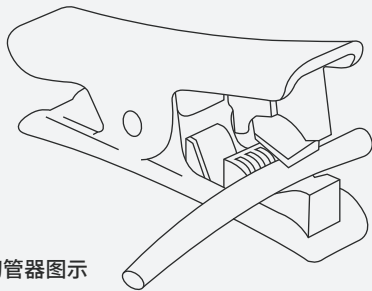


水管安装

15 16

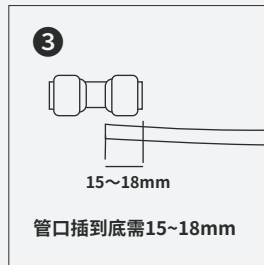
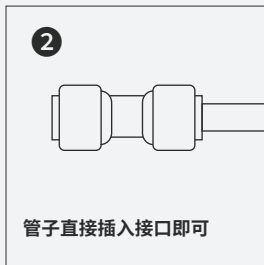
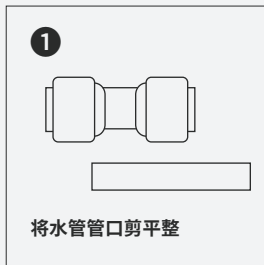
- 把主机置于台下合适位置,通过专用管路和电源线将主机与台面设备连接,确保连接牢固;连接电源线时,注意需使用有接地保护的插座。

- 根据机器安装位置距离,使用切管器截下相应长度水管,并一一对应连接管路。(如图)

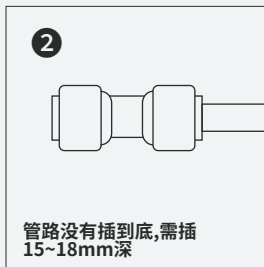
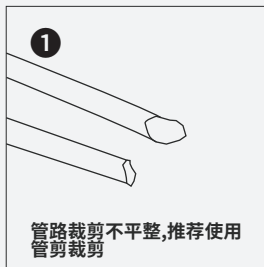


切管器图示

接头安装水管图解



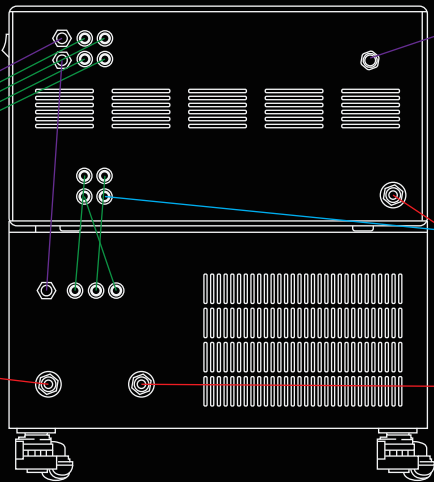
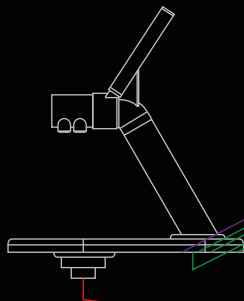
快速接头出现漏水解析



水管安装图示

台上水龙头

台下主机

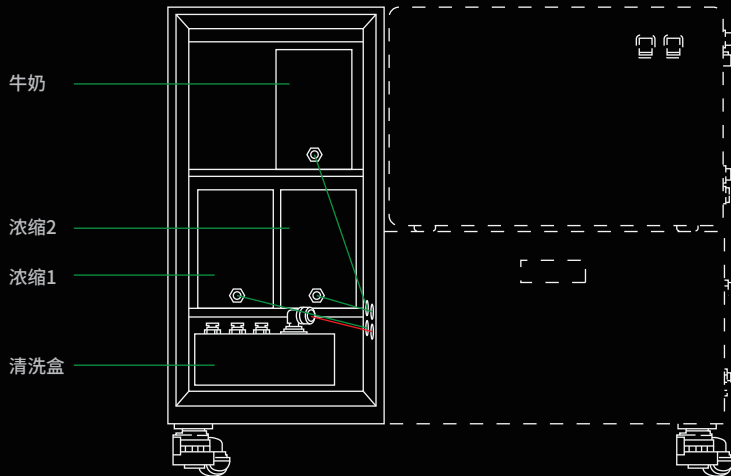


桌面开孔:



台下冷藏箱 (选配)

16A电源线



纯水

废水





ONE 指挥家™
PRESS 智能饮品机

功能介绍



主界面



主界面-设置界面

高级参数

用于修改预抽液量、预排空时间、液体流速与温度

(详见高级参数界面)

药片清洗

用于出品机每日清洗维护,进行全管路清洁
(点击 ⚙️ -药片清洗)

简清参数

用于清洗后可迅速排空三路管道中的清水,并将管道内原料补齐,时间设置以水龙头不再出清水为佳。(每次清洗结束后,系统会提示进行简清后再出品,确认后会自动补足原料)


原料名称

用于根据实际接入原料,设置原料名称

(点击  -原料名称)


运行数据

用于记录出品机使用记录和部件状态,例:开机清洗次数等数据统计与工程诊断

(点击  -运行数据)

设备绑定

用于绑定设备,以便查看设备的大数据统计

(点击  -软件信息)


时间

用于设置主屏幕显示时间

(点击  -时间)


软件信息

查看出品机机器软件基本信息

(点击  -软件信息)


出厂设置

出品机所有的参数恢复到出厂设定值

(点击  -出厂设置)

WIFI

用于出品机连接本地网络

(点击  -软件信息)

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高级参数

更高的可玩性, 自定义系统控制参数以获得更好的出杯体验。(推荐按照出厂参数使用, 根据实际情况略做微调)

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主界面-设置-高级参数

● 重置密码, 输入旧密码(出厂密码:123456), 设置新密码-确认密码-密码重置成功



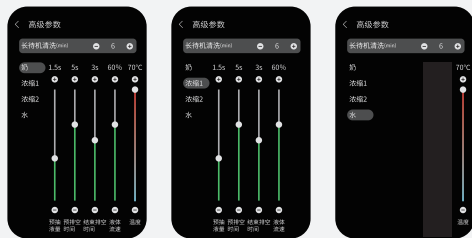
主界面-设置-高级参数调节界面

- 预抽液量:每次清洗后,按照设置时间预抽一段管路中的液体排入废水(用于排空清洗后机箱内部管路的清水,牛奶推荐4s,浓缩1.5s)
- 预排空时间:制作饮品前,按照设置时间预抽一段管路中的液体排入废水(预排空和结束排空牛奶建议4s,浓缩1.5s)
- 结束排空时间:饮品制作结束后,按照设置时间预抽一段管路中的液体排入废水(5s可正好排空管路中的残留液体)
- 液体流速:可分别控制牛奶/浓缩1/浓缩2,3个管路的流速,百分比越大,同一时间内,出液量越多(推荐牛奶40%,浓缩60%)
- 温度:温度数值关联项目参数中的热饮温度(若将牛奶温度调节至70°C,则项目参数中选择热牛奶的温度便是70°C)
- 长时间待机后机器将进入自动清洗模式,时长约:20s(待机时长可根据使用频率自定义调节)主界面-设置-高级参数-长待机清洗min

- 长时间待机后机器将进入自动清洗模式,时长约:20s(待机时长可根据使用频率自定义调节)主界面-设置-高级参数-长待机清洗min

(示例一:门店客流量大,需连续出杯,将预排空和结束排空时间设置为0s,出品更快,不会造成物料浪费)

示例二:门店客流量少,偶尔出杯,为避免牛奶/浓缩液长时间停留在管路内发生变质,将预排空和结束排空时间设置为牛奶为4s,浓缩均为1.5s,保证每一杯出品都品质稳定且上乘)



清洗设置

① 自动清洗

未选配冷藏箱:每次开机后将进行自动清洗模式,清洗时长约:20s;选配冷藏箱:每次开机后将进行自动清洗模式,清洗时长约:5min

*首次开机需进行药片清洗

*建议每日设备使用完后使用咖啡清洗药片进行全管路清洗

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自动清洗

- 长时间待机后机器将进入自动清洗模式,时长约:20s (待机时长可根据使用频率自定义调节)主界面-设置-高级参数-长待机清洗(min) (见高级参数)



主界面-设置-药片清洗

- 药片清洗, 若超过24h未进行药片清洗, 系统将强制进入清洗模式(清洗时长约:1h)
- 药片清洗结束请根据程序进行简单清洗, 然后再出品



- 根据显示屏显示内容, 逐步操作, 完成药片清洗 (需要1次清理清洗盒, 2次插拔管路)



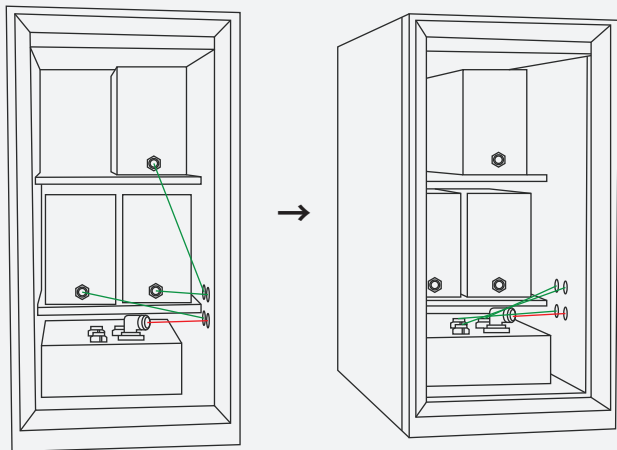
药片清洗

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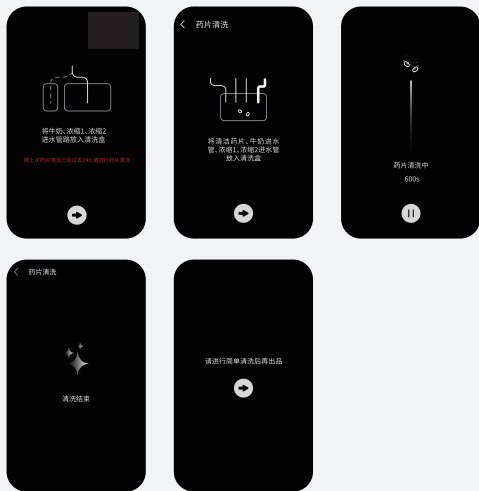
冷藏箱版

- ❶ 将3个物料盒上的接头拔下，插入清洗盒中(如图示)



主界面-设置-药片清洗

② 根据显示屏内容,只需1次插拔管路,投入药片,即可完成药片清洗



项目参数

系统预留了14个不同出品项目,可根据需求单独设置每个项目的参数。

“自主搭配”

主界面-长按 浓缩

- 设置项目名称
 - 牛奶:通过时长调节出品液量,调节奶泡占比(百分比越高,奶泡越厚),选择牛奶冷/热
- 浓缩1:通过时长调节出品液量,调节油脂量占比(百分比越高,油脂越丰富)
- 浓缩2:通过时长调节出品液量,调节油脂量占比(百分比越高,油脂越丰富)

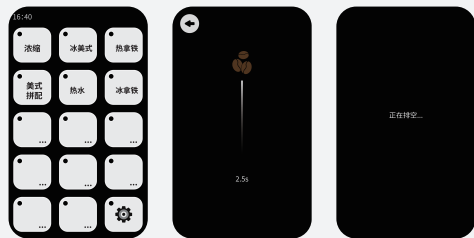


主界面-单击

浓缩

- 选择项目,系统将根据设置好的项目参数,完成出品

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WIFI联网

可进入官网:<https://whitextar.com/>
点击“技术支持”获取APP联网方式。

两种方式都可以尝试

主界面-设置-WIFI

- 点击显示屏中 WIFI, 进入配置模式, 点击开始配网。
- 打开微信小程序“安信可 1oT”, 点击“Blufi 配网”。

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- 进入“Blufi 配网”页面后,点击“扫描设备”,根据设备名称BLUFI-DEVICE或MAC 点击选择连接设备。
- 连接设备成功后,进入“填写WiFi”参数界面,SSID 输入WiFi 名,密码输入连接 WiFi 的密码。输入完成后点击“配置WiFi”按钮。

- 等待配网完成,配网完成后显示“配网成功”信息。



设备绑定

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设备运营管理系统网址:

<https://device.sparkinger.com/>

进入网站, 步骤如下:

① 登陆页



② 没有账号, 先去注册 (手机号、邮箱)



③ 注册完成返回登陆页登录, 进入首页



④ 点击左上角菜单按钮,点击设备监控进入管理页



⑥ 点击扫描,对准设备上的二维码进行绑定



⑤ 点击添加设备,进入扫码绑定



⑦ 绑定成功后,可进入设备详情查看实时监控和历史数据,以及解绑设备操作



其他设置

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主界面-设置-原料名称

- 根据实际接入原料,设置原料名称,容器1:牛奶进口接入原料、容器2:浓缩1进口接入原料、容器3:浓缩2进口接入原料



主界面-设置-时间



主界面-设置-运行数据



主界面-设置-出厂设置



主界面-设置-WIFI



主界面-设置-软件信息



维护保养

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清洁维护保养		
清洁件	清洁周期	清洁方法
内部管路	每日	药片清洗
水龙头	每日	擦去残留物料污垢
沥水板	每日	拿下来用水冲洗
物料盒	每日	清水冲洗擦净, 投放药片清洗
出水头烧结网	每周	旋钮拧下出水口, 拆出烧结网用药水浸泡, 定期更换
出水头密封圈	每周	拆下用药水浸泡, 定期更换
出水头密封垫	每周	拆下用药水浸泡, 定期更换
安全检查		
定期检查线路, 插头是否有松动, 老化, 损坏, 破皮现象		
定期检查管路是否有弯折, 压坏, 破损现象		
定期检查接头, 仪器内部是否有渗水, 漏水现象		

*背景为拆下出水头图解

常见问题

34

常见问题及解决方法			
序号	现象	可能的原因	解决方法
①	水龙头不出液	缺少物料	检查容器内是否有物料
		管路连接有问题	检查管路各个接头是否插紧, 是否有弯折 理顺之后重新安装
		物料盒进气问题	检查物料盒进气孔有没有堵住
②	显示屏无反应	航插连接有问题	把航插接头拔下, 重新安装, 锁紧
③	沥水槽排水缓慢	下水管路有问题	保证水龙头下水管路没有弯折, 下水管路没有插入水中 检查管路是否堵塞
④	水龙头漏液	出水头松动	水龙头出水头松动, 将其拧紧
		密封圈有问题	水龙头出水头密封圈损坏, 更换密封圈
⑤	牛奶不加热	牛奶即热开关未打开	检查牛奶即热开关是否打开
⑥	水龙头出水飞溅	水龙头堵塞	拆下水龙头出水头, 清洗或更换烧结网
⑦	出品时报错	物料缺失	添加物料

保修范围

使用本产品之前,请仔细阅读本说明书,对于未按照使用说明书的要求或未能正确理解说明书的要求而误操作本产品造成的损失,本公司将不承担任何责任。根据国家三包规定及相关行业标准,我公司产品实行以下保修政策:

● 自安装日期起,整机质保12个月,包含配件费、维修费、工时费等(不包含易损:1.物料盒密封圈,2.不锈钢烧结网,3.外部管路,4.水管接头,5.物料盒)

● 保修服务属下列情况之一不提供质保,可付费维修:

- ① 不按说明书使用、维护、保管所引起的商品损坏等;
- ② 产品需定期保养及安全检查,否则因水垢、自然老化等其它因素引发的安全隐患不在保修范围;
- ③ 所有外观件、保养件,如外壳钣金件、不锈钢镜面板、漆面、密封圈塑料件等;
- ④ 所有易损件,耗材,如烧结网、水管、密封圈、水管接头等;
- ⑤ 自行对产品进行改动、拆解等所造成的商品损坏;
- ⑥ 无法出示产品编号,不能享受售后服务;
- ⑦ 通过非厂方采购的设备不享受保修政策;
- ⑧ 销售商口头许诺,超出本协议规定保修原则的,不提供服务;
- ⑨ 非本公司原产的、处理品、或销售合同明确规定不含保修的部件。

联系我们

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Hi, 我是火种动力®

火种动力®以“还原一杯真正的好咖啡”为起点, 围绕咖啡特性、结合工厂属性, 自主研发更高性能的设备, 提供整套的解决方案。

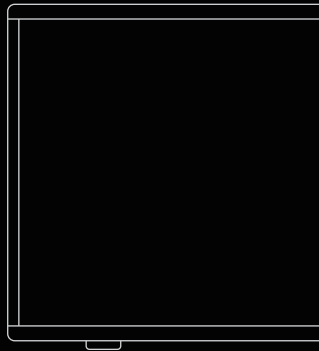
官方网址:<https://whitextar.com/>

E-mail:market@whitextar.com

售后电话:0510-83331234

ONE 指挥家™
PRESS 智能饮品机

现在入场, 与ONEPRESS一起冲浪!



ONE PRESS

ONEPRESS™ Intelligent Beverage
Machine Instruction Manual

Making hot and cold beverages
with combinations of water,
espresso, and milk Kindet Power

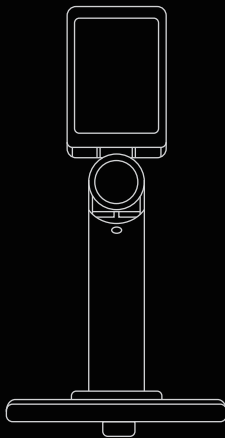
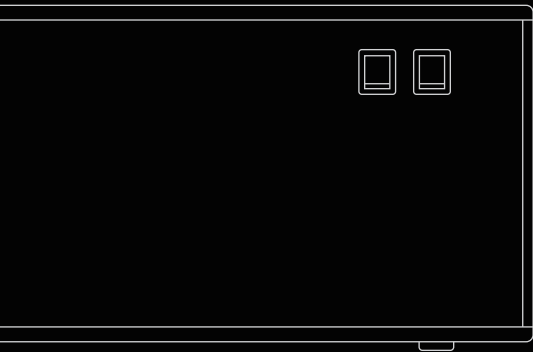


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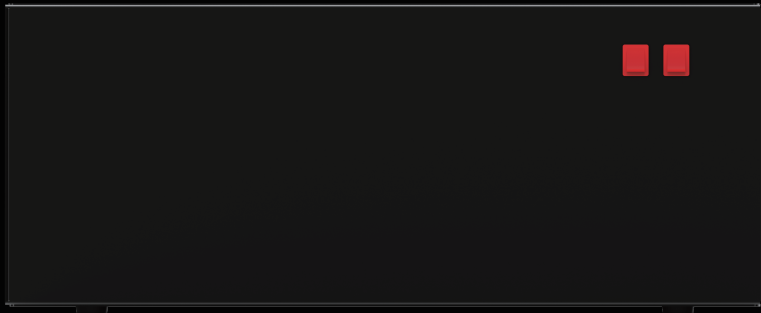
Frequently Asked
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01

A professional-grade fully automatic coffee dispensing system with an innovative split design uses just one countertop faucet, freeing 80% of operating space. It integrates espresso brewing, milk frothing, and hot water supply. Precise fluid control regulates core parameters: espresso crema ratio, milk foam density, and water temperature, ensuring consistent, high-quality beverages. Equipped with an intelligent pipeline management system, it allows for customized drainage, efficiently adapting to peak and off-peak customer flow, significantly reducing material waste. It features automatic cyclic cleaning and tablet disinfection for food safety. Ideal for cafes, hotels, and enterprises, it enhances ambiance, simplifies operations, optimizes space and efficiency, upgrading coffee-making ease and efficiency.

- Product specifications and designs are subject to change without prior notice.
- If there are differences between the icons, pictures, etc. in the manual and the actual product, the actual product shall prevail.
- In case of any discrepancy between the Chinese and English versions, the Chinese version shall prevail.

02

Safety Instructions

- Upon receiving the machine, please inspect the package immediately to ensure the machine is undamaged and no accessories are missing.
- For initial installation, check that all pipeline connections are correct and no joints are loose to avoid water leakage.
- Operators must master the operation methods and read the precautions to prevent machine damage or personal injury caused by improper operation.
- Before using the product, confirm that the power supply used is 220V~50Hz, and the power cord must be connected correctly to avoid damage.
- Before use, ensure the main unit is dry and all accessories are installed correctly.
- Connect pure water to the machine's water inlet; poor water quality will affect the service life of the machine.
- Only espresso can be connected to the raw material inlet, and only milk can be connected to the milk inlet. Damage to the machine caused by connecting other types of materials is not covered by the warranty.

- The machine should be placed away from flammable and explosive materials.
- The machine should be placed in a well-ventilated area; Do not block the air outlet and air inlet.
- During use, place it on a horizontal countertop to avoid tilting, which may affect the user experience.
- This product should be placed out of the reach of children to avoid ensure they cannot play with it, avoiding personal injury and product damage.

03

This manual should be kept properly for easy reference.

This product is a commercial equipment with certain professionalism. Initial installation and use must be carried out in strict accordance with the instructions. For more detailed explanations and video tutorials, please visit the official website: www.whitextar.com.

- It is strictly prohibited to touch the liquid outlet directly with hands to avoid being scalded by the high temperature.
- Please keep the operation display area dry and clean to prevent damage to components.
- After using the machine, clean all pipeline timely manner to avoid deterioration and odor caused by residual beverages in the pipelines.
- If the product is not used for a long time, keep the machine body and liquid outlet clean to avoid the formation of stubborn stains.

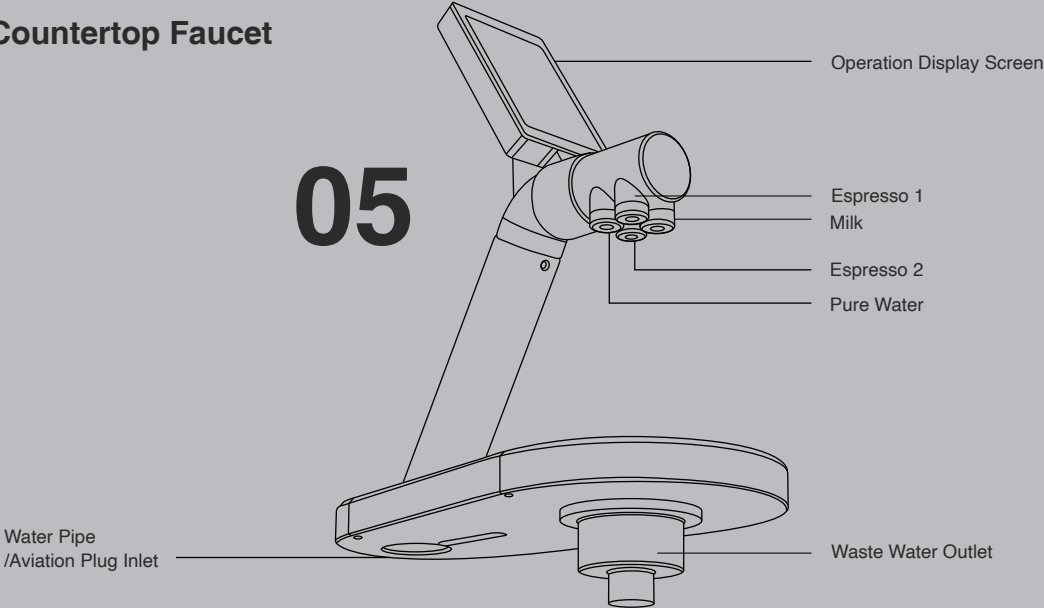
- Non-professionals are not allowed to disassemble or modify machine components at will.
- If the power cord of the product is damaged, do not connect it to the power supply; it must be replaced by a designated maintenance center or equally qualified technicians to avoid personal injury.
- Do not allow people who lack experience or knowledge of this product to use it alone; if necessary, it must be used under the supervision of a fully capable adult.
- It is strictly prohibited to operate this product unattended for a long time.
- Do not plug or unplug the power cord with wet hands to avoid risks such as short circuits and electric shocks.
- Please clean, maintain the faucet regularly to extend its service life.
- If the machine is damaged, contact authorized technicians for repair and maintenance; all repairs must be performed by factory-authorized maintenance personnel using original parts.

04

Machine Diagram

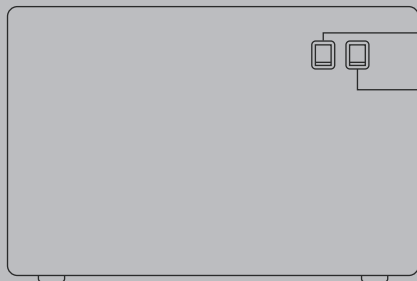
Countertop Faucet

05



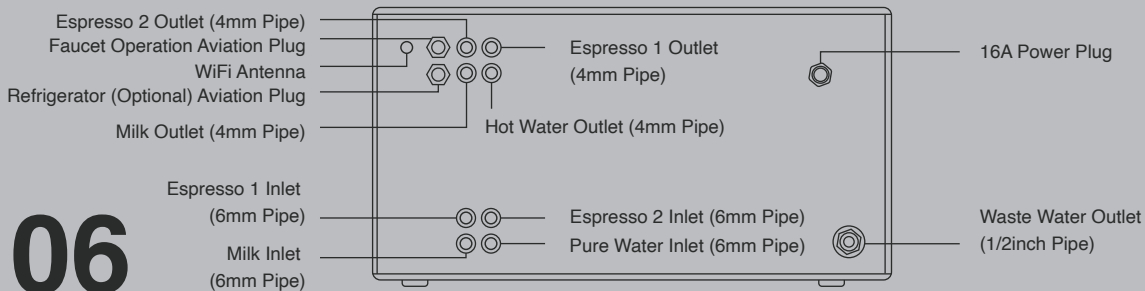
Under-counter Main Unit

Front



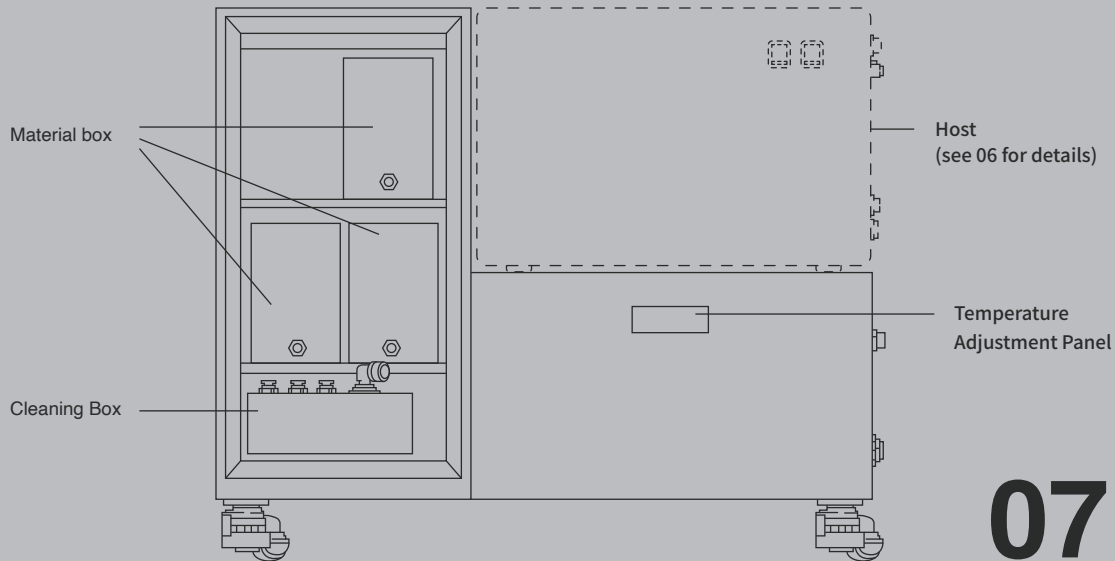
Milk Instant Heating Switch
Power Switch

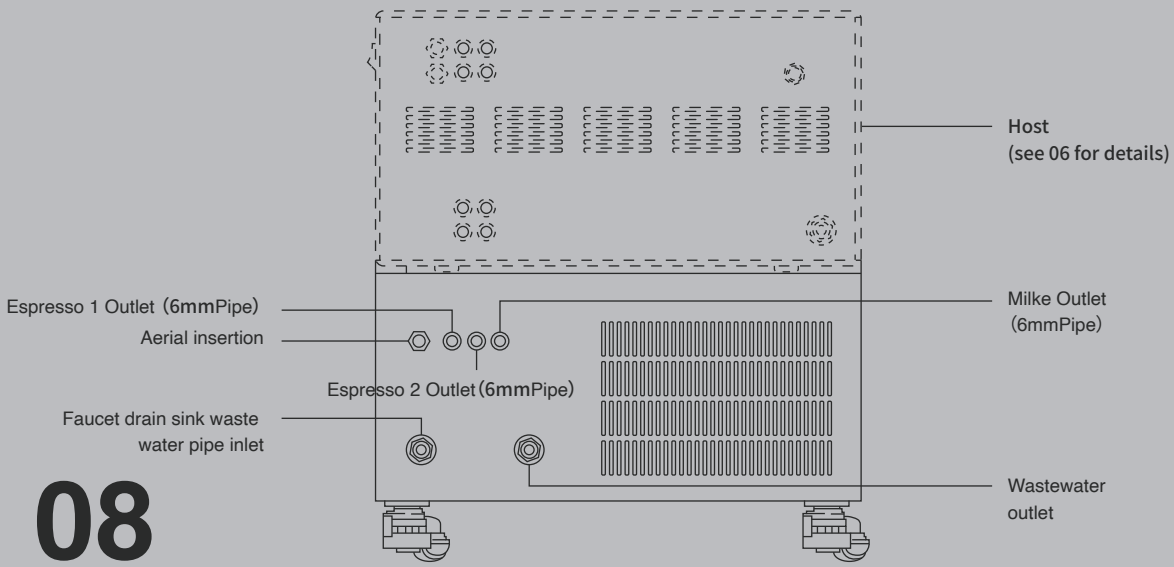
Back



06

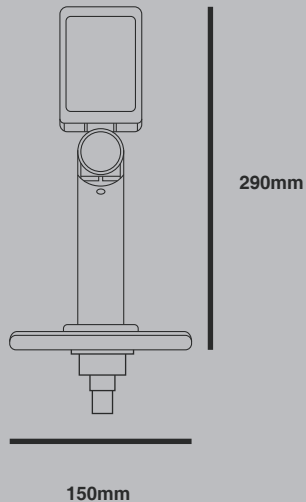
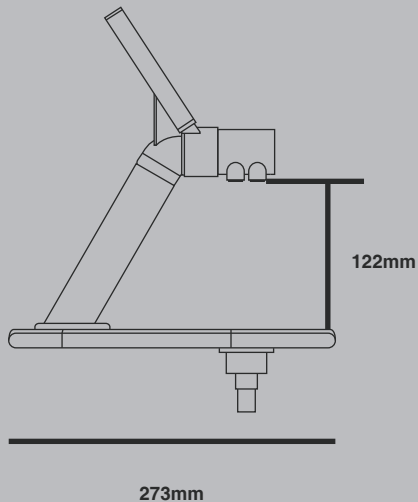
Refrigerator





Product Dimensions

Faucet



Main Unit



Ensure there is enough space for the equipment.

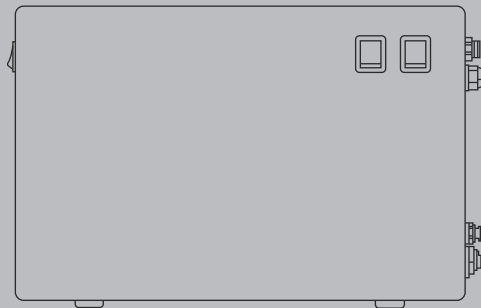
09 10

t



322mm

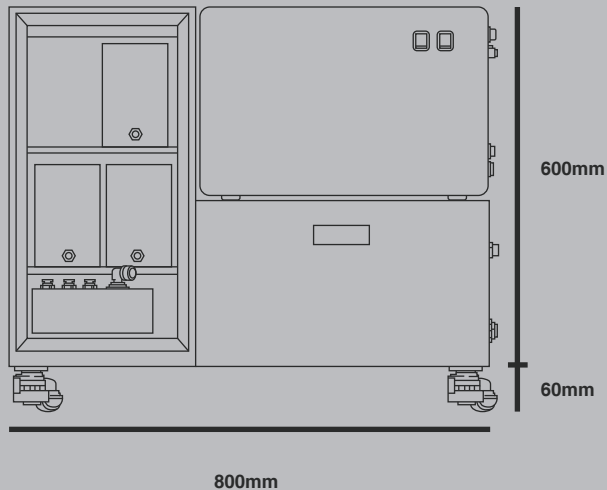
600mm



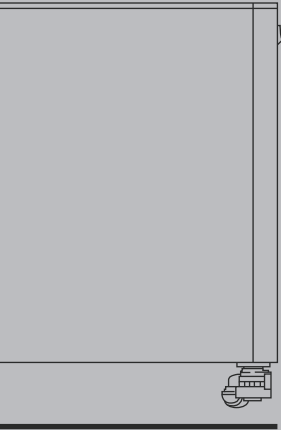
495mm

Product Dimensions

Refrigerator (Optional)



Recommended installation dimensions:
900mm long x 800mm high x 700mm deep



600mm

600mm

11
12

Specification Parameters

Product Name	Beverage Machine
Model Number	MF05
Display Screen	4.3-inch touch screen
Voltage	AC220V/50HZ
Power	3500W(host)+500W (refrigerator)
Liquid Outlets	Water, Coffee Espresso 1, Coffee Espresso 2, Milk
Water Supply	It can be directly connected to a pure water pipeline or the water pipe can be inserted into bottled drinking water
Main Unit Dimensions	600mm*495mm*322mm (including refrigerator:800mm*600mm*660mm)
Weight	40kg (main unit) + 39kg (refrigerator)
Function	Making hot and cold beverages with combinations of water, espresso, and milk

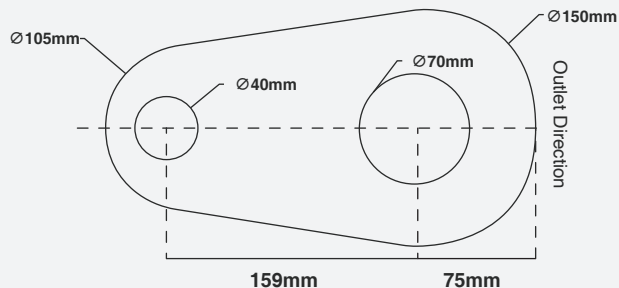
13

Installation Guide

1 Ensure there are stable power sockets (16A) and a water source interface (pure water) near the installation location.

2 Clean the countertop and under-counter installation space to ensure no debris obstructs the placement of the machine and line connections.

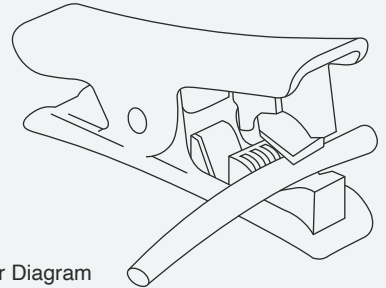
3 Place the countertop equipment stably at the selected position, with all pipelines placed under the faucet. The bar counter must reserve a 4cm water inlet hole, an 8cm water outlet hole, and 4 screw holes in advance for installation (as shown in the figure).



Water Pipe Installation

- Place the main unit in a suitable under-counter position, connect the main unit to the countertop equipment through dedicated pipelines and power cords, and ensure the connections are firm; when connecting the power cord, use a socket with grounding protection.

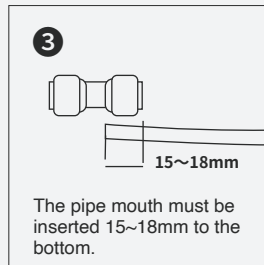
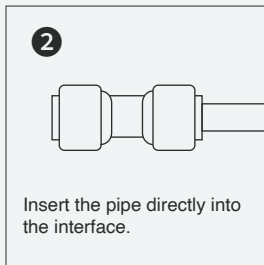
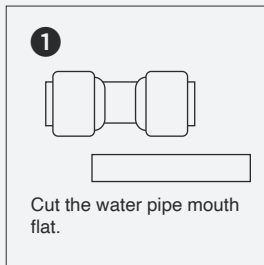
- Cut the water pipe to the appropriate length using a pipe cutter according to the distance of the machine installation position, and connect the pipelines one by one (as shown in the figure).



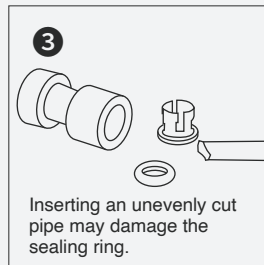
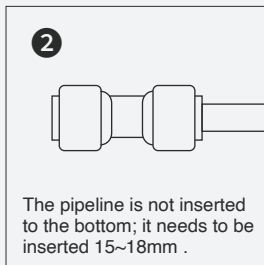
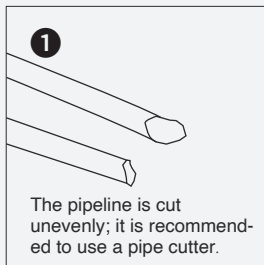
Pipe Cutter Diagram

15 16

Joint Installation Water Pipe Diagram



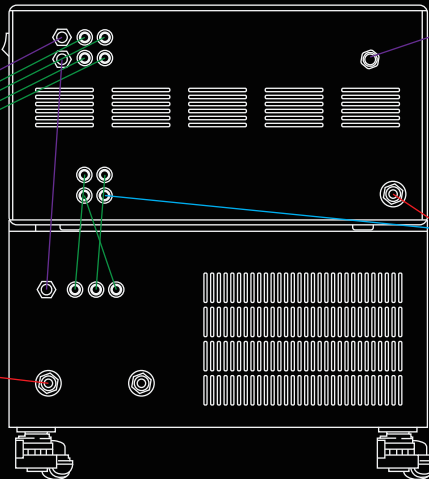
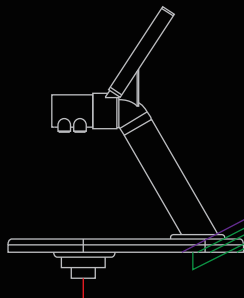
Analysis of Water Leakage from Quick Joints



Water Pipe Installation Diagram

Countertop Faucet

Under-counter Main Unit



Tabletop Hole Size:



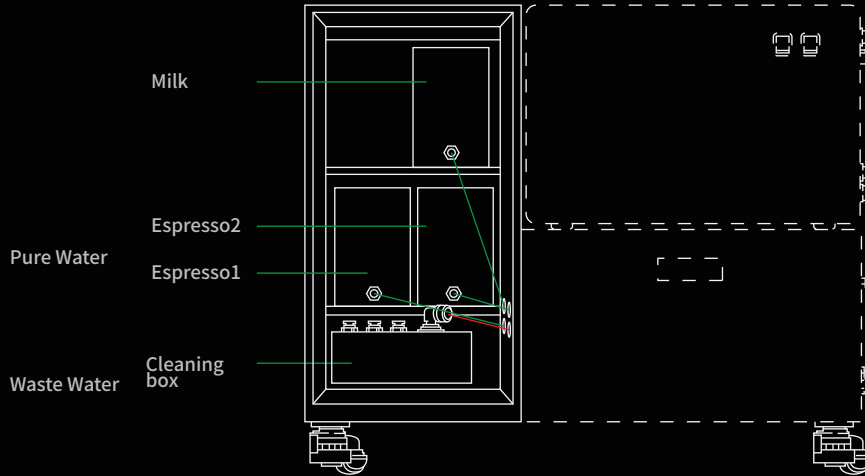
m

17

18

16A power cord

Undercounter refrigerator (optional)



Milk

Espresso2

Espresso1

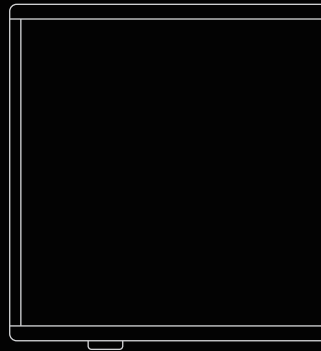
Cleaning box

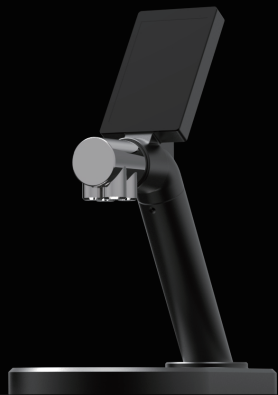
Pure Water

Waste Water

ONE 指挥家™
PRESS 智能饮品机

Enter now and surf with ONEPRESS!



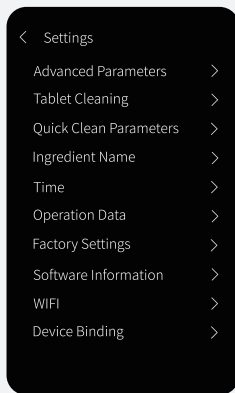


ONE 指挥家™
PRESS 智能饮品机

Function Introduction



Main Interface



Main Interface - Settings Interface

Advanced Parameters

Used to modify pre-dispensing volume, pre-emptying time, liquid flow rate, and temperature (see Advanced Parameters Interface for details).

Tablet Cleaning

Used for daily cleaning and maintenance of the beverage machine, performing full pipeline cleaning.


(click  - Tablet Cleaning)

Priming Parameters

Used to rapidly drain residual water from the three pipelines after cleaning and refill them with raw materials. The optimal time setting is when the faucet ceases to dispense clear water. (After each cleaning cycle, the system will prompt for priming before the next beverage is dispensed. Confirmation will trigger the automatic replenishment of materials.)

Raw Material Name

Setting to set raw material names according to the actually connected raw materials

(click  - Raw Material Name)

Time

Used to set the time displayed on the main screen.

(click  - Time)

Factory Settings

Restore all parameters of the beverage machine to factory settings.

(click  - Factory Settings)

Operation Data

Used to record statistics and engineering diagnosis of various functions of the beverage machine, such as the number of startup cleaning times

(click  - Operation Data).

Software Information

View basic information about the beverage machine's software .

(click  - Software Information)


WIFI Connection

Used to connect the beverage machine to the local network.

(click  - Software Information)

Device Binding

Used to bind the device for viewing big data statistics of the device.

(click  - Software Information)

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Advanced Parameters

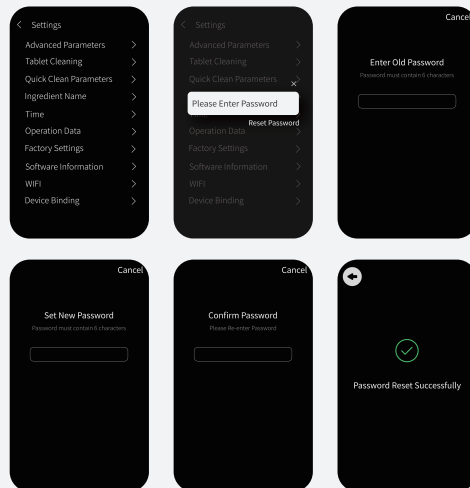
Advanced Parameters offer higher playability, allowing custom system control parameters for a better dispensing experience. (It is recommended to use the factory parameters and make slight adjustments according to actual conditions.)

21

22

Main Interface - Settings - Advanced Parameters

● Reset Password: Enter the old password (factory password: 123456), set a new password - confirm the password - password reset successfully.

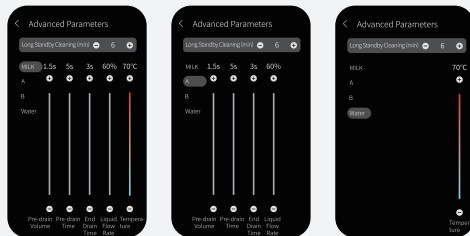


Main Interface - Settings

- Advanced Parameters Adjustment Interface

- **Pre-dispensing Volume:** After each cleaning, pre-dispense pipeline liquid per set time to waste water(used to empty the remaining clean water in the internal pipeline of the machine after cleaning. For milk, it is recommended to set it at 4 seconds, and for concentrate, 1.5 seconds).
- **Pre-emptying Time:** Before making a drink, a certain amount of liquid in the pipeline is pre-drained into the wastewater according to the set time (for pre-emptying and ending emptying, it is recommended to set it at 4 seconds for milk and 1.5 seconds for concentrate).
- **Post-emptying Time:** After the drink is made, a certain amount of liquid in the pipeline is pre-drained into the wastewater according to the set time (5 seconds can completely empty the remaining liquid in the pipeline).
- **Liquid Flow Rate:** Controls 4 pipelines (milk/espresso 1/espresso 2/water) separately; higher percentage means more liquid dispensed. Recommended: (it is recommended to set 40% for milk, 60% for espresso).
- **Temperature:**The temperature value is associated with the hot drink temperature in the project parameters (if the milk temperature is adjusted to 70°C, then the selected temperature for hot milk in the project parameters will be 70°C).
- The machine will enter automatic cleaning mode after long-term standby, lasting about 20s (the standby duration can be user-defined according to

usage frequency). Main Interface - Settings - Advanced Parameters - Long Standby Cleaning (min)
(Example 1: For stores with large customer flow continuous dispensing, set pre-emptying and post-emptying time to 0 for faster dispensing without material waste.)
(Example 2: For stores with small customer flow and continuous dispensing, to avoid deterioration of milk/espresso staying in the pipeline for a long time, set pre-emptying and post-emptying time to 4s for milk and 1.5s for espresso to ensure each cup is of stable and superior quality.)



Cleaning Settings

① Automatic Cleaning

Automatic cleaning mode will be performed after each startup, lasting about 20s.

*The first startup can skip tablet cleaning.

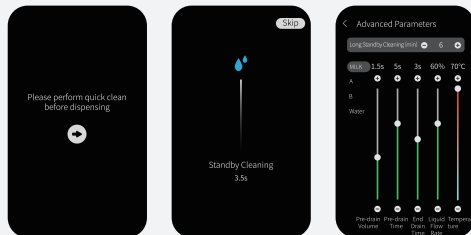
*It is recommended to use coffee cleaning tablets for full pipeline cleaning after daily use of the equipment.

Automatic Cleaning

● The machine will enter automatic cleaning mode after long-term standby, lasting about 20s (the standby duration can be custom-adjusted according to usage frequency). Main Interface - Settings - Advanced Parameters - Long Standby Cleaning (min) (see Advanced Parameters).

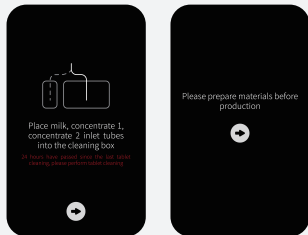
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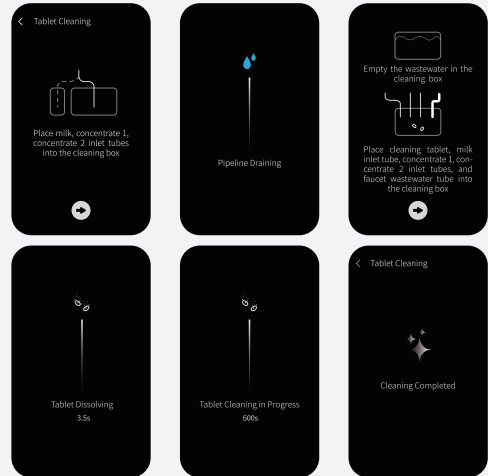


Main Interface - Settings - Tablet Cleaning

- Tablet Cleaning: If tablet cleaning is not performed for more than 24 hours, the system will automatically enter cleaning mode. The cleaning duration is about 1 hours.
- After tablet cleaning, please perform simple cleaning according to the procedure before dispensing.



- Follow the instructions on the display screen to complete the tablet cleaning step by step.(Requires 1 cleaning of the wastewater box and 2 connections/disconnections of the pipelines)



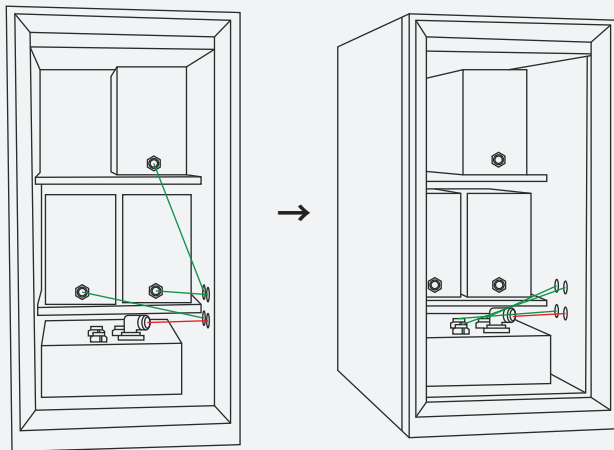
Tablet Cleaning

25

26

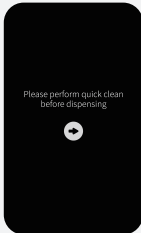
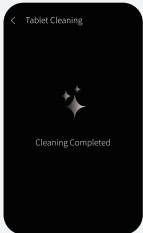
Refrigerated Cabinet Version

- Follow the instructions in the diagram to operate the water pipe.



Main Interface - Settings - Tablet Cleaning

- According to the display screen, you only need to plug and unplug the pipe once and put in the tablets to complete the tablet cleaning.



Project Parameters

The system reserves 14 different dispensing projects, and parameters for each project can be set separately.

"Independent Matching"

Main Interface - Long Press 浓缩

- Set project name
- Milk: Adjust the dispensed liquid volume through duration, adjust the milk foam ratio (the higher the percentage, the thicker the milk foam), select milk cold/hot.

Espresso 1: Adjust the dispensed liquid volume through duration, adjust the crema ratio (the higher the percentage, the richer the crema).

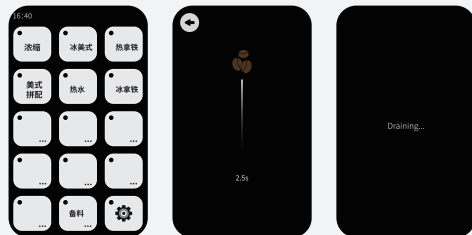
Espresso 2: Adjust the dispensed liquid volume through duration, adjust the crema ratio (the higher the percentage, the richer the crema).



Main Interface - Single Click 浓缩

- Select a project, and the system will complete dispensing according to the set project parameters.

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WIFI联网

*Can't find the software? Download here instead:

Download iOS: <https://apps.apple.com/cn/app/espblufi/id1450614082>

Main Interface - Settings-WIFI

- Android: Search for "espblufi" in your browser.
- iOS: Search for "espblufi" in the App Store.
- Tap Download and confirm the installation.
- Launch the app.

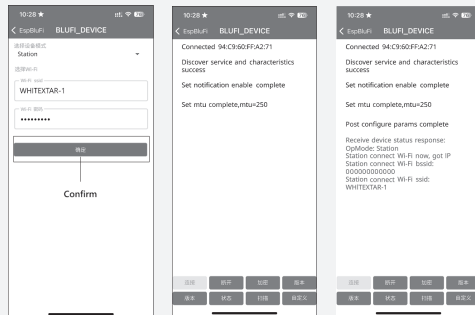
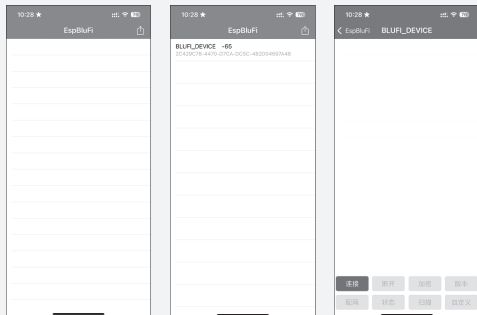
29

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- Tap Settings → WiFi → Start Network Configuration, then return to the app and refresh.
- After refreshing, tap BLUFI_DEVICE to connect.

- Tap the Connect button.
- Tap the Configure Network button.
- Wait patiently. Once completed, the WiFi connection will be successful.



Device Binding

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Device Operation Management System Website:
<https://device.sparkinger.com/>

Steps to enter the website:

① Login Page



② No account? Go ahead and register (mobile phone number, email).



③ After registration, return to the login page to log in and enter the homepage.



④ Click the menu button in the upper left corner, then click Device Monitoring to enter the management page.



⑤ Click Add Device to enter scanning and binding page.



⑥ Click Scan and align the QR code on the device for binding.



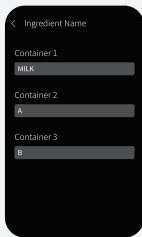
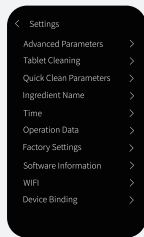
⑦ After successful binding, enter the device details to view real-time monitoring, historical data, and perform device unbinding operations.



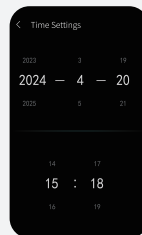
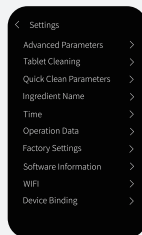
Other Settings

Main Interface - Settings - Raw Material Name

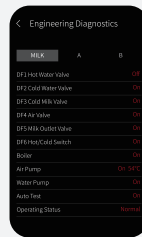
- Set raw material names according to the actually connected raw materials: Container 1: raw material connected to the milk inlet; Container 2: raw material connected to the espresso 1 inlet; Container 3: raw material connected to the espresso 2 inlet.



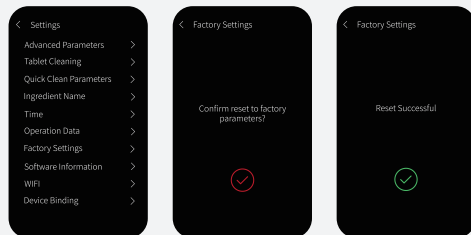
Main Interface - Settings - Time



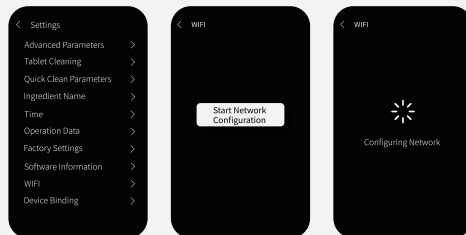
Main Interface - Settings - Operation Data



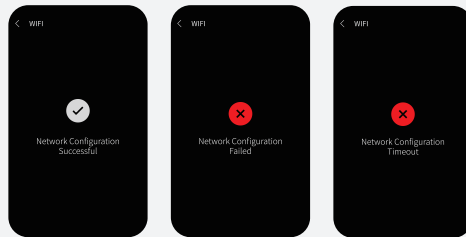
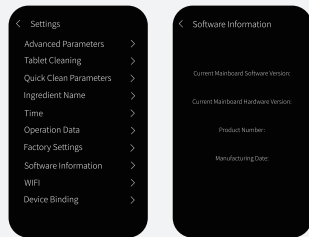
Main Interface - Settings - Factory Settings



Main Interface - Settings - WIFI



Main Interface - Settings - Software Information



Maintenance

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Cleaning and maintenance		
Cleaning partss	Cleaning cycle	Cleaning method
Internal piping	Daily	Tablet cleaning
Faucet	Daily	Wipe off residual material and dirt
Draining board	Daily	Take it off and rinse with water
Material box	Daily	Rinse with clean water and clean with tablets
Water outlet sintered mesh	Weekly	Remove and soak in cleaning water, and replace regularly
Water outlet sealing ring	Weekly	Remove and soak in cleaning water, and replace regularly
Water outlet gasket	Weekly	Remove and soak in cleaning water, and replace regularly
Security check		
Check the circuit regularly to see if the plug is loose, aging, damaged or broken		
Check the pipes regularly for any bends, crushing or damage		
Check the joints regularly to see if there is any water seepage or leakage inside the instrument		

*背景为拆下出水头图解

Frequently Asked Questions

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Common Problems and Solutions			
No.	Problems	Possible Causes	Solutions
①	Faucet does not dispense liquid	Lack of materials	Check if there are materials in the container
		Pipeline connection issues	Check if all pipeline joints are plugged tightly and not bent; rearrange and reinstall
		Material box air intake issues	Check if the air intake hole of the material box is blocked
②	Display screen has no response	Aviation plug connection issues	Unplug the aviation plug, reinstall, and lock it
③	Slow drainage of the drip tray	Downpipe issues	Ensure the pipe of the faucet is not bent and not inserted into water; check if the pipeline is blocked
④	Faucet leaks	Loose faucet outlet	Tighten the faucet outlet
		Seal ring issues	If the faucet outlet seal ring is damaged, replace the seal ring
⑤	Milk is not heated	16A plug loose	Check if the plug is plugged tightly or damaged
⑥	Faucet water splashes	Faucet blocked	Remove the faucet outlet, clean or replace the sintered mesh
⑦	Dispensing error occurred	Material shortage	Add materials

Warranty Scope

Before using this product, please read this manual carefully. Our company will not be responsible for any losses caused by incorrect operation of this product due to failure to follow the requirements of the user manual or incorrect understanding of the manual. In accordance with the national three guarantees regulations and relevant industry standards, our company implements the following warranty policies:

- From the installation date, the whole machine is guaranteed for 12 months, including parts fees, repair fees, and labor fees (excluding vulnerable items: 1. Material box sealing ring, 2. Stainless steel sintered mesh, 3. External pipes, 4. Water pipe joints, 5. Material box).

- The following situations are not covered by the warranty, but paid repair is available:

- ① Damage to the product caused by improper use, maintenance, or storage not in accordance with the manual;
- ② The product needs regular maintenance and safety checks. Safety hazards from scale, natural aging, etc., due to neglect are not warranty-covered;
- ③ All appearance and maintenance parts: aluminum shells, stainless steel mirror panels, paint surfaces, plastic seal rings, etc.;
- ④ All wearing parts and consumables, such as sintered meshes, PE water pipes, seal rings, water pipe joints, etc.;
- ⑤ Damage to the product caused by self-modification or disassembly;
- ⑥ Failure to present the product number, which makes it impossible to enjoy after-sales service;
- ⑦ Equipment purchased through non-factory channels does not enjoy the warranty policy;
- ⑧ Verbal promises from sellers that exceed the warranty principles specified in this agreement are not provided;
- ⑨ Non-original products, processed products, or equipment explicitly stated in the sales contract as not covered by warranty.

Contact Us

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Hi, this is KINETIC TINDER®

KINETIC TINDER® starts with "restoring a truly good cup of coffee", focuses on coffee characteristics, combines factory attributes, independently develops higher-performance equipment, and provides a complete set of solutions.

Official Website: <https://whitextar.com/>

E-mail: market@whitextar.com

After-sales Phone: 0510-83331234