



Welcome to LuckyBot



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Please read this manual carefully before using the product and keep it properly.

# Legal Disclaimer Notices

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1. All images of the product are taken in kind. The actual product and photos will vary due to photographic techniques, light, monitor parameters, and other factors. Please prevail in kind.
2. This manual is limited to introducing LuckyBot's actual compatible FDM 3D printers.
3. Independent entities manage LuckyBot and the brands corresponding to the compatible models in this manual.
4. LuckyBot does not have any commercial relationship with the brands mentioned in the manual.
5. All users, managers, inspectors, and maintenance personnel must be familiar with and follow the standard procedures of this manual. And pay special attention to the cautions and national laws, industry regulations, and legal safety precautions to avoid causing accidents and damage to the product.
6. Maintenance personnel should maintain the product by the methods described in this manual. Parts that are frequently touched and used must be kept safe and intact during the maintenance and must stay unbroken.
7. The user must repair and replace parts within Wiiibox's authorization.
8. Persons with physical, sensory, or mental disabilities or persons lacking experience and knowledge (including children) must be supervised by a guardian and instructed when using the product. The guardian must be able to take responsibility for the user's safety. Otherwise, it may lead to injury or other accidents.
9. This manual may not be an exhaustive list of all safety warning information. Please confirm that the method will neither endanger personal safety nor damage the equipment when choosing any operation.
10. Wiiibox as the production side to ensure product quality. Due to the user's reasons for improper operation resulting in product damage, Wiiibox does not bear legal responsibility and economic losses.

## Prohibitions

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1. Do not disassemble the product without cutting off the power.
2. Do not disassemble the product when the printhead and hot bed of the original FDM 3D printer are at high temperatures. (Be sure to keep the printhead and hot bed in a cool state when disassembling.)
3. Do not use any ingredients with added granules for printing, such as nuts, dried fruit, crushed cookies, etc.
4. Do not use the product in a humid, high-temperature environment.
5. Do not use any accessories, wires, etc. that are not provided by Wiiibox.
6. Do not drop the product or subject the product to strong impact, as this may result in electric shock or fire due to a short circuit. In case of abnormal

–ity or malfunction, such as overheating, smoking, peculiar smell, abnormal sound, abnormal temperature display, etc., please stop using and cut off the power immediately, and contact with after–sale personnel as soon as possible.

7. Do not bend, pull or block the lead screw forcibly. Otherwise, the product will not work normally.

8. Do not repair, disassemble or modify the product yourself at random. Otherwise, it may cause injury due to a short circuit, fire, or abnormal operation. Please contact after–sales personnel when repairs are required.

9. Do not damage, modify, forcefully bend, pull, twist, place heavy objects on top of the power cord or squeeze the power cord, as it may cause electric shock or fire due to a short circuit.

10. Do not long press the up and down buttons to cause motor blocking so as not to damage the internal motor of the product.

## Usage Advice

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1. Please use metal nozzle for printing chocolate and plastic nozzle for printing other ingredients.

2. Please install the tube in place by screwing it tightly to ensure that the tube and the base are fully seated.

3. Please ensure sufficient contact between the plunger and the piston of the tube when printing.

4. This product has high requirements for ingredients. Please use the chocolate recommended in this manual to print, and follow the video provided on the official website to fill, refrigerate, preheat, print, etc.

5. Please load the “For LuckyBot.gcode” configuration file before printing each time and refer to [luckybot.us/file.php](http://luckybot.us/file.php) for detailed instructions.

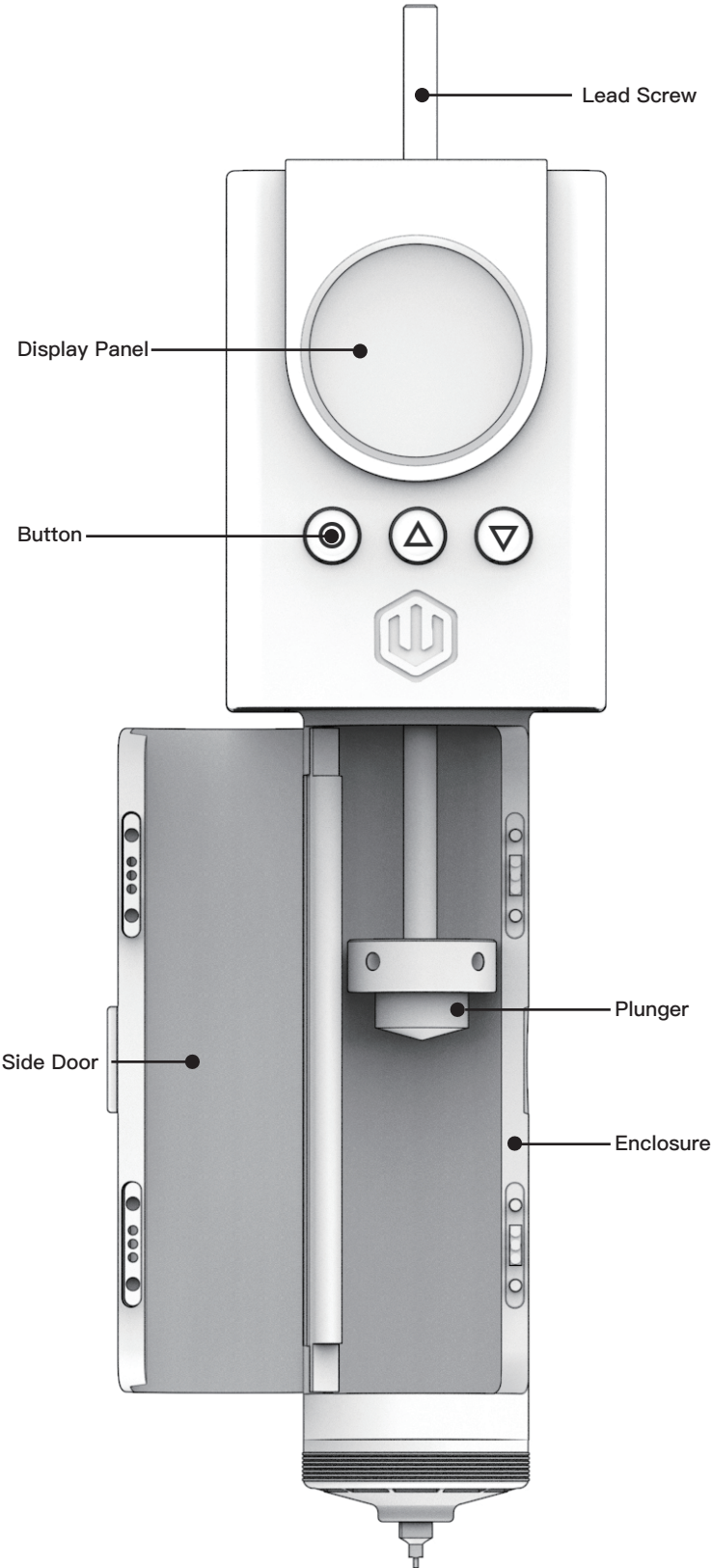
6. This product has high requirements for model design. Please download the model from the official website for printing before mastering the use.

7. This product requires a low ambient temperature ( $\leq 18^{\circ}\text{C}$ ) as the pure fat chocolate solidifies slowly when printing. Users can use air conditioners to reduce the ambient temperature or place ice bags around the model to cool during the printing.

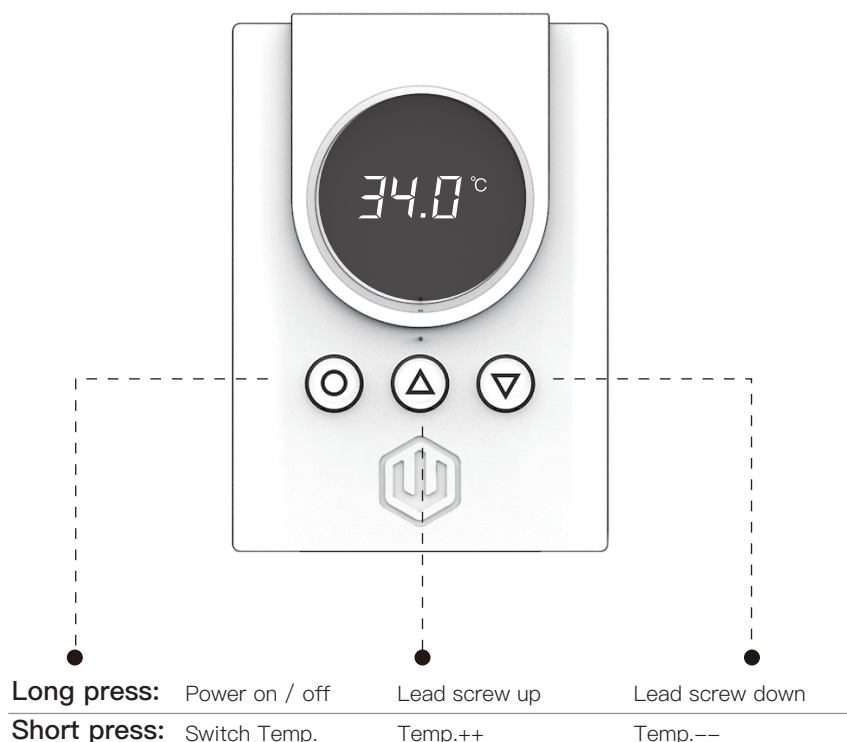
# Product Introduction

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LuckyBot is a food 3D printer extruder developed for FDM 3D printers. Make your 3D printing fun, loving and tasty! LuckyBot! Be more for you!



# Operation

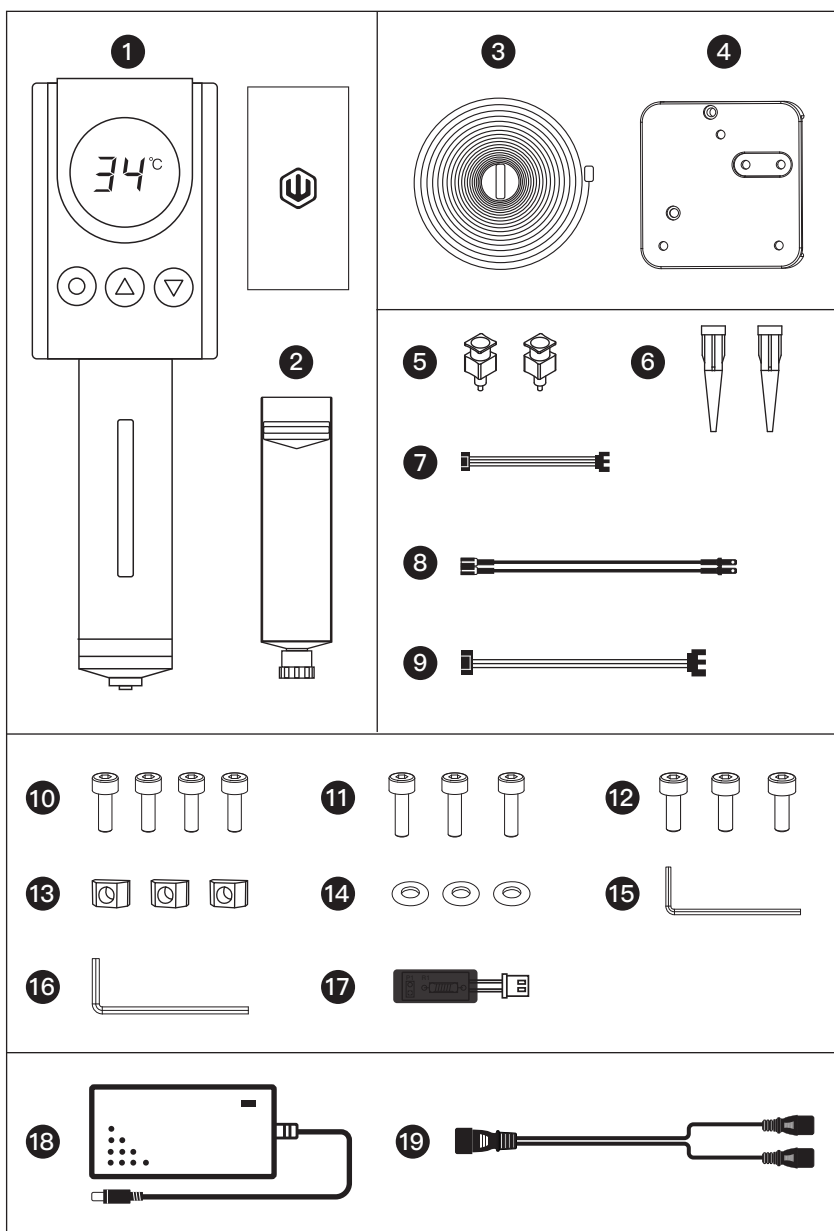


\*The Sidewall Temp. is displayed as long light, while the Bottom Temp. is displayed as flashing. Please observe when switching.

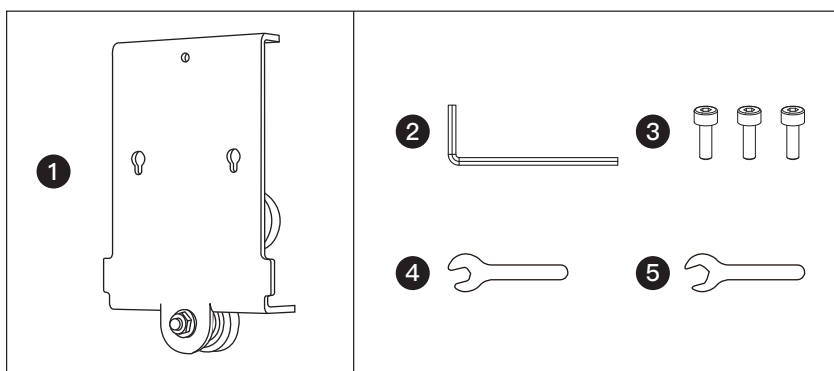
## Product Parameters

Product Dimensions	72*72*260mm
Weight of Product	675g
Nozzle Type	18# Metal nozzle,16G Plastic nozzle
Tube	LuckyBot customized tube
Printing Speed	Set by 3D printer itself system
Power Supply Mode	Extruder power supply 3D printer power supply
Rated Voltage	DC12V
Rated Power	36W
Control Mode	Manual / Control
Temp. Control Range	≤40°C
Temp. Control Accuracy	±0.5°C
Refresh Rate	4times/sec
Connectivity	LuckyBot Line-10P integrated wire

# Unpacking List



\* Please refer to the List of LuckyBot Standard Package for details.



\* Please refer to the List of Z-axis Extension Plate (WL-wheel) for details.

## List of LuckyBot Standard Package

No	Name	Spec	Qty
1	LuckyBot	/	1
2	Tube	60ML	1
3	Line-10P integrated wire	1M	1
4	Metal adapter plate	/	1
5	Metal nozzle	18#	2
6	Plastic nozzle	16G	2
7	E-axis adapter wire	/	1
8	Limit extension wire	ForANY	1
9	Limit extension wire	ForCRA	1
10	Socket cap screws	M3*8	4
11	Socket cap screws	M4*10	3
12	Socket cap screws	M4*8	3
13	T-nuts	M4	3
14	M5 flat washers	M5*10*1	3
15	L-type inner hexagon wrench	2MM	1
16	L-type inner hexagon wrench	3MM	1
17	TRM (Temperature resistance module)	T680	1
18	AC/DC adapter	12V3A	1
19	Dual-port wire	C13/C14	1

## List of Z-axis Extension Plate (WL-wheel)

No	Name	Spec	Qty
1	Z-axis extension plate (WL-wheel)	L160	1
2	L-type inner hexagon wrench	4MM	1
3	Socket cap screws	M3*6	3
4	Open end wrench	8MM	1
5	Open end wrench	10MM	1

\* Z-axis extension plate (WL-wheel) is optional.



# Usage Guide

Please scan the QR code or enter the URL for filling chocolate, installation guide, instructions for TRM (temperature resistance module), instructions for Z-axis extension plate (WL-wheel), printing operation, etc.



user.luckybot.us

## Compatible FDM 3D Printers

Brands	Models
Cre**ty	Ender-3/3S/3Pro/3V2/3MAX、Ender-5 Pro/Plus、Ender-6、Ender-7、CR-10/10V2/10V3
Any**bic	Mega X/Mega Zero/Mega Zero 2.0
Fla**Forge	Aquila/Aquila C2
Ge**tech	Mizar、A10 Pro/A10 M/A10T、A20/A20M/A20T、A30 Pro/A30M/A30T
Art**ry	Hornet

\* More compatible models continue to update...

## Chocolate Temperature Adjustment Parameters Table

Chocolate brand	Chocolate model	Preheating time	Preheating		Printing	
			Sidewall Temp.	Bottom Temp.	Sidewall Temp.	Bottom Temp.
DOVE	PROMISES DARK CHOCOLATE	30min	36°C	36°C	32°C	32°C
CALLEBAUT	CALLEBAUT-70-30-38 70.5%	30min	35°C	35°C	34°C	34°C
	CALLEBAUT-811 54.5%	30min	35°C	35°C	34°C	34°C
HERSHEY'S	SPECIAL DARK MILDLY SWEET CHOCOLATE	30min	35°C	35°C	34°C	34°C
	MILK CHOCOLATE	30min	35°C	35°C	34°C	34°C
GHIRARDELLI	INTENSE DARK 60% CACAO	30min	35°C	35°C	33°C	34°C
	INTENSE DARK 72% CACAO	30min	35°C	35°C	33°C	34°C
	INTENSE DARK 86% CACAO	30min	35°C	35°C	32°C	32°C
	MILK CHOCOLATE SQUARES	30min	36°C	36°C	37°C	38°C

\* The above parameters are for reference only. Please check the official website for details.

\* The reference data provided in the Preheating temperature and Printing temperature columns, the former being the Sidewall Temp. and the latter being the Bottom Temp. Printing temperature may vary depending on the ambient temperature. Please pre-extrude after reaching sufficient preheating time. If the chocolate is too thin, adjust the temperature downwards. If the chocolate is difficult to flow out, adjust the temperature upwards.

## Chocolate Slicing Parameters Table

Model Slicing	Frame	Solid (fat replacement model)	Solid (pure fat model)
Layer	0.5mm	0.5mm	0.5mm
Thickness	1.68mm	1.68mm	1.68mm
Bottom / Top thickness	0.5mm	0.5mm	0.5mm
Filling density	0	50%	50%
Diameter	21/22mm	21mm	21mm
Nozzle aperture	0.84mm	0.84mm	0.84mm

\* The above parameters are for reference only. Please check the official website for details.

## Other Ingredients Printing Parameters Table

Ingredients	Salad	Ketchup
Layer	0.6 mm	0.7mm
Thickness	1.68mm	1.68mm
Bottom / Top thickness	0.6 mm	0.6 mm
Height of model	1.2mm	1.4mm
Filling density	0	0
Diameter	20mm	20mm
Extrusion volume	130	130
Nozzle aperture	0.84mm	0.84mm
Printing temperature	Same as ambient temperature	Same as ambient temperature

\*For other ingredients of semi-fluid food such as blueberry jam, peanut butter, mashed potatoes, etc., the print slicing parameters are roughly set as in the table above.

## Care and Maintenance

**Warning:** Please be sure to disconnect the power before cleaning and maintaining LuckyBot.

1. Please use LuckyBot customized tube to prolong the product's service life.
2. Please use a dry cloth and cotton swab to clean the inside and outside of the base after using LuckyBot to prevent the residual material from mildewing and gathering.
3. Please remove the nozzle and unclog it after using LuckyBot to ensure that the chocolate can be extruded normally in the subsequent use.
4. Please move the lead screw down inside LuckyBot before installation or disassembly to prevent damage to the accuracy of the lead screw.

# Chocolate Printing Troubleshooting

Fault phenomenon	Possible causes	Solutions
No ingredients flow out	Incorrect preheating	Preheat at constant temperature for 20–30 minutes. Please put the tube back in the refrigerator for about 30 minutes and repeat the preheat operations if over-preheat.
	The air inside the tube	Invert the tube and shake to expel air.
	Ingredients contain granules	Please use ingredients without any added granules for printing.
	Nozzle clogged	Unclog the nozzle or replace it with a new one.
	E-steps value not set to 750 mm/s	Adjust the E-steps value to 750 mm/s.
	The tube and the inside of the LuckyBot are stained with water	Ensure all parts of LuckyBot are dry.
	Low bottom temperature	Increase the Bottom Temp. by 1°C.
The side door cannot be closed during printing	There is a residual ingredient on the inside of the base	Clean up the residue with a fine needle or cotton swab.
Unshaped print	Excessive printing temperature	Adjust the temperature of the sidewall or bottom.

\*Please refer to the table above for some common troubleshooting when printing other ingredients.

## Performance Fault Table

Name	Performance Faults
LuckyBot	<ol style="list-style-type: none"> <li>1. Powered on but cannot be turned on.</li> <li>2. Function button failure</li> <li>3. Powered on but no heating.</li> <li>4. Powered on but the lead screw cannot work.</li> </ol>

## Warranty Card

Product Information	
Purchase Date	
Product Model	
User Contact Information	
Name	
Telephone Number	
Address	

## Warranty Policy

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1. Please keep the warranty card properly as proof of repair.
2. The warranty period is 12 months from the date of purchase.
3. Wiibox will provide free repair and replacement for quality problems or failures during the warranty period and under regular use and maintenance after verification.
4. The company reserves the right to modify and interpret all contents.

## Non-warranty regulations

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1. The product is damaged due to incorrect installation and operation.
2. Repairs, alterations, modifications, and replacement of any product components by non-wiibox technicians.
3. The product label number is altered to be inconsistent with that listed in this certificate.
4. Damage caused by negligent use or infiltration of water or other substances into the product.
5. Accidents are caused by natural disasters or damage.

### Notes:

Due to the differences between different machines, the physical objects and the final images can differ. The final explanation rights shall be reserved by Yancheng Wiibox 3D Technology Co., Ltd.

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After-sales mailbox: [service@wiibox.com](mailto:service@wiibox.com)

Website: [www.luckybot.us](http://www.luckybot.us)

Manufacturer: Yancheng Wiibox 3D Technology Co., Ltd.

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