

Exploring Coffee Secrets



Series M12 Instructions

Please read the instructions carefully, and keep it well.

Content

1	Content	1
2	Introduction	4
2.1	Welcome	4
2.2	About these instructions	4
2.3	Description	4
2.4	Manufacture instruction	5
3	Safety	6
3.1	Purpose	6
3.2	Safety Instructions	6
3.2.1	Consumer's risk	6
3.2.2	Machine's risk	8
3.2.3	Safety regulations	9
4	Product description	12
4.1	Product	12
4.1.1	M12 / M12 Plus	12
4.1.2	M12 Big / M12 Big Plus	13
4.2	Technical data	14
4.2.1	Capacity	14
4.2.2	Technical sheet	14
4.3	Accessories	15
4.3.1	Accessories supplied	15
4.3.2	Accessories and device options	16

This instruction is for:

M12、 M12 Big、 M12 Plus、 M12 Big Plus ;

There is difference between picture and products, because of the upgrading of products. Please refer to the actual products.

5	Installation and Testing.	16
5.1	Prerequisites.	16
5.1.1	Installation Site.	16
5.1.2	Weather condition.	17
5.1.3	Electronic condition.	17
5.1.4	Water condition.	18
5.2	Installation.	19
5.3	Connection.	19
5.3.1	Water Inlet tube connection-Soft metal tube connection.	19
5.3.2	Water Inlet tube connection-Silicon tube.	20
5.3.3	Waste water tube connection.	20
5.5	Power.	21
5.5.1	Coffee machine power.	21
6	Initial working.	22
6.1	Filling.	22
6.1.1	Coffee beans hopper filling.	22
6.1.2	Water tank filling.	22
6.2	Power on.	23
6.3	Default Setting.	23
6.4	Power off.	25
7	Drink making.	26
7.1	Coffee drink.	26
7.2	Milk drink.	28
7.3	Hot water.	29
8	Rinse and maintenance.	31

8.1	Cleaning schedule	31
8.2	Daily clean.	32
8.2.1	Brewing system rapid rinse.	32
8.2.2	Milk frother rapid rinse.	33
8.2.3	Removing and cleaning the milk foam unit.	34
8.2.4	Milk pipe disassembling and cleaning.	35
8.3	Maintenance.	37
8.3.1	Brewer deep clean.	37
8.3.2	Milk deep clean	38
8.3.3	Descaling.	38
8.3.4	One-button maint.	39
8.3.5	Water draining.	40
8.3.6	Coffee beans ground setting.	41

9 Responsibility and warranty. 42

9.1	User's responsibility.	42
9.2	Warranty and compensation.	42

10 Attention. 43

2 Introduction

2.1 Welcome

- ◆ This model is the latest fully-automatic coffee machine which is also core patented.
- ◆ This instruction introduce how to use and clean this machine. We will not responsible for the lost for the damaging, in case of you did not follow up our instructions. If you need to know more details, please contact with our customer service department.
- ◆ This instruction show you how to use and clean this machine. Please use the machine under instructions and keep the instructions for further reading.

2.2 About these instructions

- ◆ These instructions are included with the equipment. Always keep these instructions in legible condition at the place of use of the product.
- ◆ Modifications to these instructions due to technical advancements reserved. Reprints, translations and reproductions in any form, including excerpts, require written approval from the publisher. The copyright is held by the manufacturer.
 - ◆ This instruction is for:
M12、 M12 Big、 M12 Plus、 M12 Big Plus;

2.3 Description

- ◆ This fully automatic coffee machine is used to make black coffee, milk coffee, flat milk. To make sure it meet the demand of large quantity daily cups, the machine is used for the restaurant, office and other commercial sites.
- ◆ The following products can be dispensed depending on the machine equipment:
 - ◆ Coffee, milk coffee and milky products.

- ◆ The housing consists of aluminum and high quality plastic. The design of this machine and all accessories permit the following operator requirements to be observed:
 - ◆ HACCP hygiene regulations.
 - ◆ Accident prevention regulations for electrical safety in the commercial area.
- ◆ The machine has a touch screen for operation.

2.4 Manufacture information

- ◆ Suzhou Dr.Coffee System Technology Co., Ltd
- ◆ Add: No.3 Building, No.55 Taishan Road, New District, Suzhou, Jiangsu, China, 215151
- ◆ Post code: 215151
- ◆ Tel: 400-8977-711
- ◆ Web: www.dr-coffee.com

3 Safety

Safety is one of our most important features. To make sure that safety device remains useful, you must follow up with the instruction.

3.1 Purpose

- ◆ This machine and all accessories are intended for the following operating modes:
 - ❖ Usage of the personnel authorized by the manufacturer.
 - ❖ Supervised self-service operation (self-service).
 - ❖ With fixed water connection.
 - ❖ Pressure-free operation via freshwater and barrel water.
 - ❖ Permanent installation within dry, enclosed rooms.
- ◆ This machine and all accessories are not intended for the following operating modes:
 - ❖ Areas with high percentage humidity (flash steam area) or outdoors.
 - ❖ On board of vehicles or in mobile applications (please check with the manufacturer).

3.2 Safety Instructions

3.2.1 Consumer's risk


 **Caution** You may get hurt if instructions are not well followed up.

- ◆ Please must observe the following points:
 - ❖ Please read the instructions carefully before you using it.
 - ❖ Don't operate it, if the machine is not running normal or damage.
 - ❖ Changing the safety device is not permitted.
 - ❖ Touching the high temperature components is not permitted.

- ❖ This equipment can be used by children of 8 years and above, and by persons with reduced physical, sensory or mental abilities or of a lesser level of experience and knowledge when they are supervised or have been trained in the safe use of the equipment.
- ❖ Children are not allowed to play with the equipment. Cleaning and usage service is only permitted to be carried out by children under supervision of an adult.
- ❖ Children are not permitted to cleaning and maintenance machine;
- ❖ Machine is installed at obvious site.
- ❖ Children are not permitted to play with the equipment. Cleaning and user service is only permitted to be carried out by children when under supervision.

 **Caution** Incorrect using the electronic device can lead to shocking.

- ◆ Please read the following points:
 - ❖ There is a danger of death if live parts are touched.
 - ❖ The machine must be connected with fuse-protected circuit (Connection by selective leakage protection).
 - ❖ Observe the corresponding low voltage and local and regional safety regulations.
 - ❖ The connection must obey the regulation to avoid the electronic.
 - ❖ The supply voltage must match the details on the nameplate.
 - ❖ Don't touch live parts.
 - ❖ Power off while maintenance, make the machine disconnected the machine of the power.
 - ❖ Cable replacement only permitted to the personnel authorized by the manufacturer.

 **Caution** Be careful with the drinks additives and residues case allergies.

- ◆ Please must observe the following points:

- ❖ Check the additives in case of allergy listed on the display under self-service operation.
- ❖ Check the additives can cause allergic when machine self-service operated by professional person.

⚠ Caution with burns There is risk of getting burned with the drinks, keep hands far away with steam outlet.

⚠ Caution with burns High temperature on the outlet and brewing system. Only touch the handle. Only rinse the brewing system after cooling.

⚠ Caution with burns There is risk of being crushed by touching any of the active parts. Don't put your hand into beans hopper and brewing system when machine working.

3.2.2 Machine's risk

⚠ Caution The machine may cause impurities and damages if it is not properly installed.

- ◆ Please must observe the following points:
 - ❖ If the hygiene is required less than 5°dKH, please install water filter, if not, the machine would be damaged.
 - ❖ Turn off tap running(Machine with fixed water tube connection), then close the switch or disconnect plug.
 - ❖ Observe the corresponding low voltage and local and regional safety regulations.
 - ❖ Please power off while without water filling, otherwise the boil device will be damaged.
 - ❖ The check valve should be installed in the tube, in case of the water leakage by the tube crack.
 - ❖ If the machine has not been used for more than one week, cleaning must be carried out before the next operation.
 - ❖ Prevent coffee machines from being affected by the bad weather.

- ❖ Removing fault by experts approved by the manufacturer.
- ❖ Please use the original accessories with our coffee machine.
- ❖ Please contact with our custom service department to do the replacement or maintenance.
- ❖ Washing the machine with water or steam is not permitted.
- ❖ The device is not suitable for positioning on a surface where water jet may be used.
- ❖ Beans hopper only for beans.
- ❖ Frozen coffee bean is not permitted, otherwise the brewing device would be sticky.
- ❖ If transport the machine&spare parts under -10 °C, there is risk of being short circuit and damaged by frozen water.
- ❖ Only use new tube set!

3.2.3 Safety regulations

Water:

⚠ Caution It will harmful for the healthy with incorrect operation of water!

- ◆ Please must observe the following points:
 - ❖ Only clean water.
 - ❖ Corrosive water is not allowed to be poured in the machine.
 - ❖ Minimum carbonate hardness between 5 °dKH or 8.9 °fKH. PH should between 6.5 – 7.
 - ❖ Total hardness must be always higher than the carbonate hardness.
 - ❖ Minimum carbonate hardness between 5 °dKH or 8.9 °fKH.
 - ❖ Chlorine cont should be less than 100mg/L.
 - ❖ PH should between 6.5 – 7.
- ◆ Use the machine with the water tank (Inside/outside).
 - ❖ Fill the water tank with clean water everyday.

- ❖ Clean the water tank before filling.
- ❖ Hardness of water < 80ppm.

Coffee:

⚠ Caution It will harmful for the healthy with incorrect operation of coffee!

- ◆ Please must observe the following points:
 - ❖ Check the package.
 - ❖ The filling capacity is no more than the daily usage.
 - ❖ Close the beans hopper instantly.
 - ❖ Keep the beans in dry, cold and enclosed room.
 - ❖ Use the fresh beans.
 - ❖ Use the beans during the shelf-life.
 - ❖ Sealed package after opening it, to prevent it from pollution.

Milk:

⚠ Caution It will harmful for the healthy with incorrect operation of milk!

- ◆ Please must observe the following points:
 - ❖ Don't use raw milk.
 - ❖ Only pasteurized and heat treated milk.
 - ❖ Only homogenize milk.
 - ❖ Only 3-5°C cold milk.
 - ❖ Wear gloves during milk treatment.
 - ❖ Only milk from original package.
 - ❖ Filling milk into original package is not permitted. Clean the milk container before filling.
 - ❖ Check the package.
 - ❖ The filling capacity of milk is no more than the daily usage.

- ❖ Close the cover of milk container and cooler after filling (Inside / Outside) .
- ❖ Keep the milk in dry, cold and enclosed room.(Highest temperature 7°C)
- ❖ Use fresh milk.
- ❖ Use beans during the shelf-life.
- ❖ Seal package after opening it, to prevent it from pollution.

Powder:

⚠ Caution It will harmful for the healthy with incorrect operation of powder!

- ◆ Please must observe the following points:
 - ❖ Confirm that all powdered fast solvents are used for machines.
 - ❖ Check the package.
 - ❖ The filling capacity of powder is no more than the daily usage.
 - ❖ Close the powder hopper after filling.
 - ❖ Keep the powder in dry, cold and enclosed room.
 - ❖ Use the fresh powder.
 - ❖ Use the beans during the shelf-life.
 - ❖ Sealed package after opening it, to prevent it from pollution.

4 Product description

4.1 Product introduction

4.1.1 M12 / M12 Plus

Coffee machine (Front side)

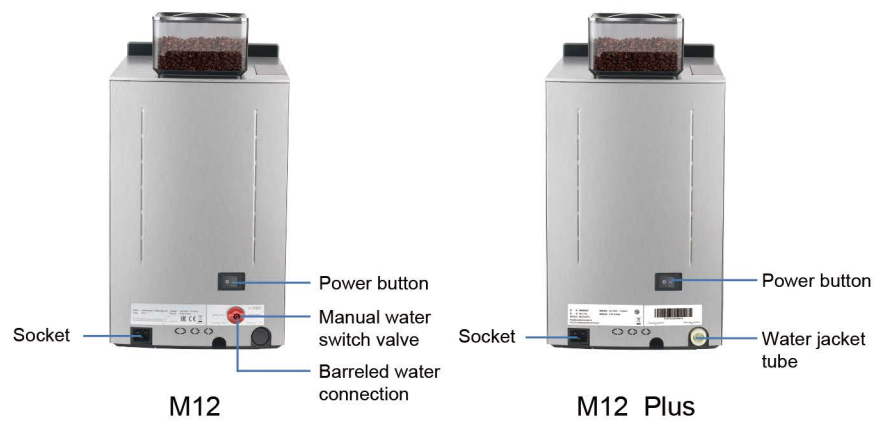


4.1.1 M12 Big / M12 Big Plus

Coffee machine (Front side)



Coffee machine (Back side)



Coffee machine (Back side)



4.2 Technical data

4.2.1 Capacity

- ◆ Hourly output on DIN18873-2:

Advised daily output		100 cups
Hourly output	Espresso (M: 50ml)	85
	Americano (M: 240ml)	75
	Cappuccino (M: 200ml)	65
Hourly hot water output		30L
Water tank capacity		Small Water Tank: 2L / Big Water Tank: 8L
Beans hopper capacity		1000g
Grounds container capacity		About 70 Pcs (Base on 10g / pc)







4.2.2 Technical sheet

	M12	M12 Big	M12 Plus	M12 Big Plus
Voltage	220-240V~ 50/60Hz			
Power	2900W			
Connection tube set	Inner diameter 5mm, Outer diameter 9mm, length 1.5M		G3/4' change into G3/8' length 1.5M metal tube	
Connection water pressure	Tape water is not permitted		Max. 0.6Mpa	
Coffee machine W*D*H	Small Water Tank: 300*500*580mm / Big Water Tank: 410*500*580mm			
Machine N.W	Small Water Tank: 19kg / Big Water Tank: 20.5kg			





4.3 Accessories

4.3.1 Accessories supplied

- ◆ This model supply the spare parts as follows:

Name	Picture	M12 / M12 Big	M12 Plus / M12 Big Plus
Cable		x1	x1
Grinding adjustment wrench		x1	x1
Milk tube		x1	x1
Silicone tube (sieve included)		x1	/
Water inlet metal pipe		/	x1
Instruction		x1	x1

4.3.2 Accessories and device options

Optional component name	Picture	Description
Electronic refrigerator		Electronic refrigerator; Light, quiet; Store milk box or container directly.
Compressor cooler		Compressor cooler; Light, quiet; Store milk or container directly.
Drain pipe		Used for waste water draining.
Filter		It can effectively filter impurities in water, reduce heavy metals, soften water quality, reduce scale formation, protect waterway and heating system of coffee machine

5 Installation and Testing

★The following steps must be operated to the personal authorized by the manufacturer.

5.1 Prerequisites

5.1.1 Installation Site

- ◆ Please observe the follow points, otherwise machine will be damaged:
 - ❖ Installation must be on stable, flat, under pressure site, otherwise it will be out of shape.
 - ❖ Keep far away from high temperature place and heat source.
 - ❖ Installation Site should be revised by the personal authorized by the manufacturer at any time.
 - ❖ Distance between power connection and machine should be less than 1m.

- ◆ Keep enough space for maintenance and operation:
 - ❖ Keep enough space for coffee beans.
 - ❖ Back of machine should kept at least 5CM with the wall. (Air circulation).
 - ❖ Observe local cooking regulations.

5.1.2 Weather condition

- ◆ Please observe the follow points, otherwise machine will be damaged:
 - ❖ Temperature should be ranged between +10℃ - +40℃ (50℉ -104℉).
 - ❖ Maximum permitted air humidity is 80 % rF.
 - ❖ Using outside of room is not permitted, otherwise it will be damaged by bad weather. (Raining, snowing, frost)
- ◆ If temperature under -0℃:
 - ❖ Contact with customer service department before testing.

5.1.3 Electronic connection

- ◆ Electronic connection must follow up local regulations. The supply voltage must match the details of the nameplate.

⚠ Caution Danger! Electricity!

- ◆ Please must observe the following points:
 - ❖ The electrodes must match the details on the nameplate!
 - ❖ All the phase of device should be disconnected with electrified wire netting.
 - ❖ The machine can not work under the damage of a broken cable. Cable and plug replacement only permitted to be carried out by customer services or by experts approved by the manufacturer.
 - ❖ Don't use a extension line! Please observe the manufacturer instructions and local regulations, in case of using the extension line.

- ❖ When laying out the cable, make sure that the power cord does not trip over people. Do not allow the cable pass through the sharp corners or hang in the air. Do not clamp the cable. In addition, the cables must not be placed over high-temperature items and must be protected from oil and corrosive cleaners.
- ❖ Don't touch the device over the cable. For connection via a mains plug, the socket must be easily accessible during operation so that the plug can be disconnected in the event of a fault. Don't plug the the wet plug into socket.

5. 1. 4 Water connection

- ◆ Inferior raw material and water cause machine damaging. Please must observe the following points:
 - ❖ Water must be clean and the Chlorine cont should be less than 100mg/L.
 - ❖ Don't add corrosive water into coffee machine.
 - ❖ Carbonate hardness must be less than 5 – 6°dKH(German carbonate hardness) or 8.9 – 10.7 °fKH (French carbonate hardness), and total hardness must be always higher than the carbonate hardness.
 - ❖ Minimum carbonate hardness between 5°dKH or 8.9°fKH. PH should between 6.5 – 7.
 - ❖ Only use a new tube set! It is not permitted to connect old or used tube sets.
- ◆ Water connection under the instructions and the local regulations. If the machine is connected with a new tube, then make sure the tube is clean.
- ◆ The machine must be connected into the tube which with shut-off tap. Install the machine on the water tape pressure reducer through pressure tube and screw connection G 3/8'.(Adjust it to 0.3 MPa (3 bar)).
- ◆ The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.”

5. 2 Installation

- ◆ Open the carton box, take out machine and spare parts. The machine and all accessory units are only permitted to be installed and stored in frost-free locations.

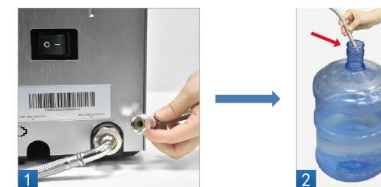
5. 3 Connection

5. 3. 1 Water inlet tube connection -Soft metal tube connection

Step 1: Connect the end of tube with the water intake, turn the screw nut clockwise.



Step 2: Insert the other end of pipe into the barrel water of connect it to the tap water .



✓ Soft metal tube connection is complete.

5. 3. 2 Water inlet tube connection-silicon tube (sieve included)

★This item is used for the following models: M12 / M12 Big.

- ◆ Connect the tube to the joint with the side without sieve, put the other side of tube(with sieve) into the barrel.



Remark: Please switch the valve to water tank while using water tank.
Please switch the valve to water barrel while using water barrel.



5. 3. 3 Drain pipe connection (This operation is only required if the waste water pipe is selected.)

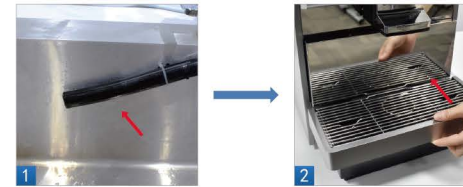
Step 1: Plug the drain pipe connection on the rack at the bottom of machine.



Step 2: Plug the drain pipe connection on the rack at the bottom of machine.



Step 3: Put the outlet of drain pipe into the waste water barrel, then put the drip tray back to machine.



✓ Drain pipe tube installation is complete.

5. 4 Power

5. 4. 1 Coffee machine power

Step 1: Plug into socket of machine.



Step 2: Plug into socket of power.



✓ Power connection is complete.

6 Initial working

★The following steps must be operated to the personnel authorized by the manufacturer.

6.1 Filling

6.1.1 Beans hopper filling

◆ Open the cover, fill the beans into hopper, cover the cap.



✓ Beans' filling is complete.

6.1.2 Water tank filling

◆ Open the cover of water tank, fill up the water tank with clean water, then cover the cap.



✓ Water filling is complete.

6.2 Coffee machine power on

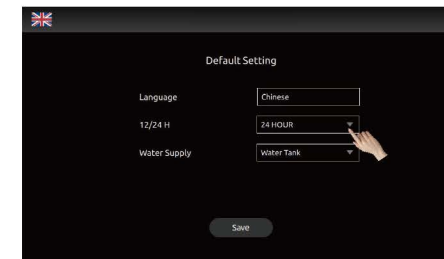
Step 1: Push the button on the back of machine.



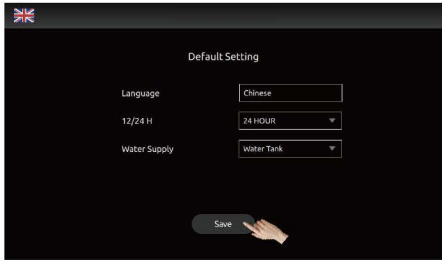
✓ Coffee machine power on is complete.

6.3 Default setting

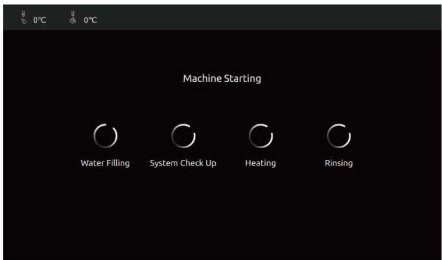
Step 1: Tap the menu option on the screen and enter the corresponding initial value.



Step 2: Click "Save" to the next step.



Step 3: Machine starting.....;



Step 4: Power on complete, machine is ready for coffee.



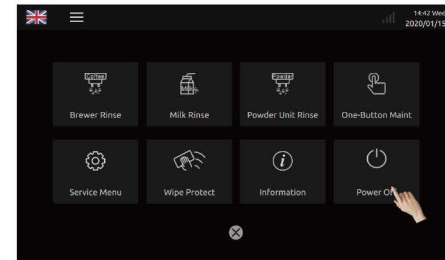
✓ Default setting is complete.

6.4 Coffee machine power off

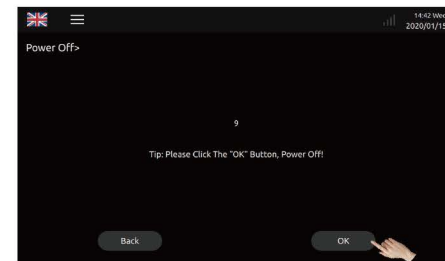
Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Click "Power off".



Step 3: The screen pop-up prompts. Are you "power off", click "Yes" machine turns to power off mode,click"No"to cancel this operation, the screen is off but light is still on(press the screen more than 3 seconds to wake up the machine)



Step 4: In the soft shutdown state, press the power switch on the back of the machine to completely cut off the power of the machine.
 (Caution: Do not power off directly when the machine is turned on, otherwise it may cause damage to the machine)



✓ Machine power off is completed.

7 Drink making

★The following steps can be operated by end users.

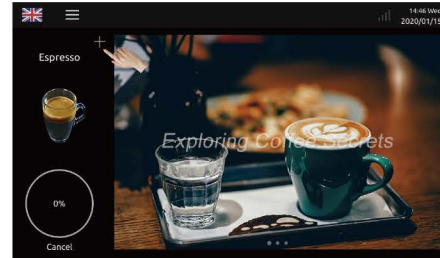
7.1 Coffee

◆ For example :Make a cup of “Espresso”.

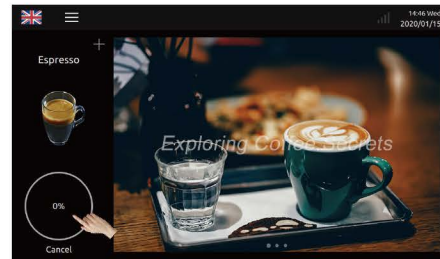
Step 1: Click“Espresso”, then coffee under processing.



Step 2: During the beverage making process ... click on the "+" on the page to pop up the parameter adjustment pop-up window, click "-" or "+" to temporarily adjust the amount.
 (Only available on adjustable mode)



Step 3: Drink under processing...click “Cancel”, stop coffee instantly.



✓ Drink making is completed.

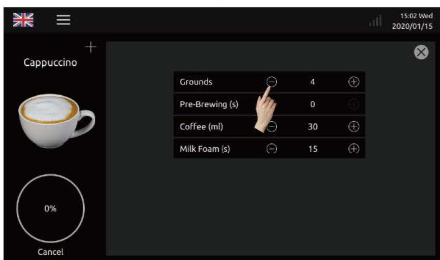
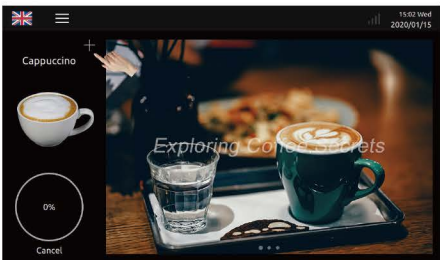
7.2 Milk drink

◆ For example :A cup of “Cappuccino”.

Step 1: Click “Cappuccino”, then coffee under processing.



Step 2: During the beverage making process ... click on the "+" on the page to pop up the parameter adjustment pop-up window, click "-" or "+" to temporarily adjust the amount.
(Only available on adjustable mode)



Step 3: Drink under processing...click “Cancel”, stop coffee instantly.



✓ Milk coffee is completed.

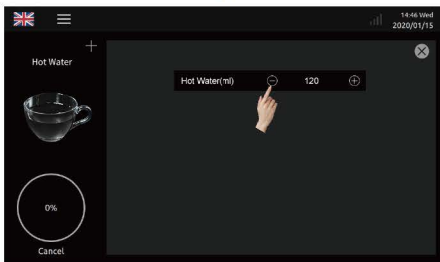
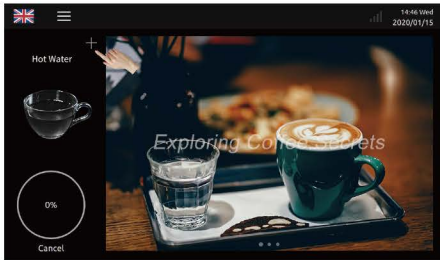
7.3 Hot water

◆ For example : A cup of “Hot Water”.

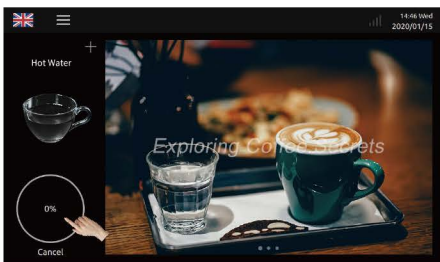
Step 1: Click “Hot Water”, then drink under processing.



Step 2: During the beverage making process ... click on the "+" on the page to pop up the parameter adjustment pop-up window, click "-" or "+" to temporarily adjust the amount.
(Only available on adjustable mode)



Step 3: Drink under processing...click: Cancel, stop coffee instantly.



✓ Powder drink is completed.

8 Rinse and maintenance

★The following steps must be operated to the personnel authorized by the manufacturer.

8.1 Cleaning schedule

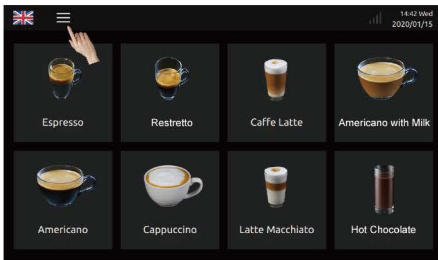
Maintenance	Item	Daily	Weekly	Monthly	Mandatory
Automatic rinse & clean	Brewer rinse	✓			
	Milk rinse	✓			
	Brewer system deep clean		✓		✓
	Milk system deep clean	✓			✓
	Descaling			✓	✓
Manual clean	Milk pipe	✓			
	Milk frother unit	✓			
	Water tank	✓			
	Drip tray	✓			
Machine maintenance	Grinding adjustment & Calibration			✓	✓
Interpretation:					
Daily	Clean the item with " ✓ " at least once per day, possibly more often if needed;				
Weekly	Clean the item with " ✓ " at least once per week, possibly more often if needed;				
Monthly	Clean the item with " ✓ " at least once per month, possibly more often if needed;				
Mandatory	After the machine showing the prompts for cleaning, it must be done strictly following the instructions to avoid irreversible damage to machine.				
Dealer on-site maintenance	Every months dealers on-site maintenance is required.				

8.2 Daily clean

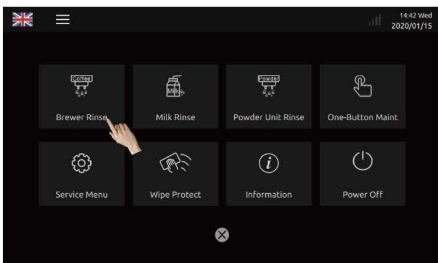
- ◆ Daily cleaning should be operated regularly.

8.2.1 Brewing system rapid rinse

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Click the “Brewer Rinse”;



Step 3: Follow step-by-step instructions to rinse the brewing system.



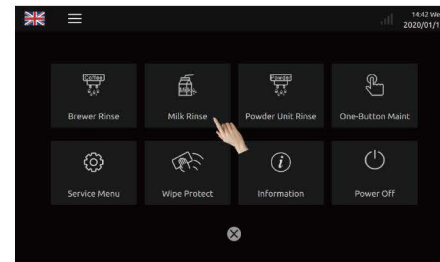
- ✓ Brewing system rapid rinse completed, back to main page automatically.

8.2.2 Milk frother rapid rinse

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Click the “Milk Rinse”;



Step 3: Follow step-by-step instructions to rinse the brewing system.



- ✓ Milk frother rapid rinse completed, back to main page automatically.

8. 2. 3 Removing and cleaning the milk foam unit

Step 1: Pull coffee dispenser to the lowest, take off the cover, pull milk frother out.



Step 2: Take out the connection and silicon spare parts of the milk foam unit for washing.



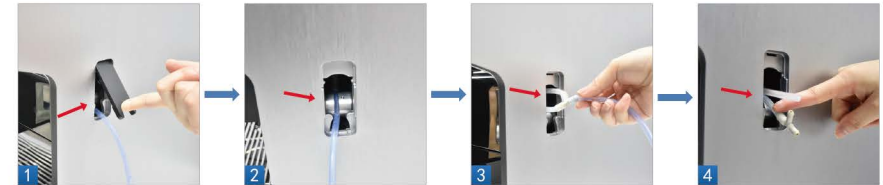
Step 3: Install back the milk frother unit into machine, cover the cap.



✓ Removing and cleaning the milk frother unit is complete.

8. 2. 4 Milk pipe disassembling and cleaning

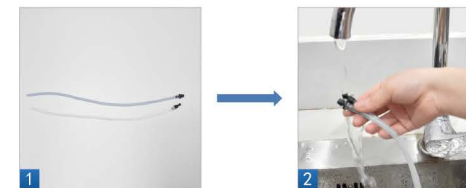
Step 1: Take off the cover as Figure 1, take out the blue silicone tube from pinch valve, pull 3-way connector out and disconnect the 2 blue silicone tubes with it, pull out the blue and the white silicone tube.



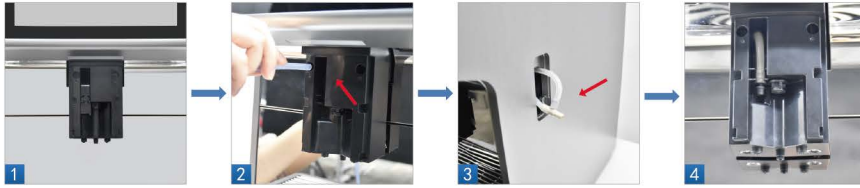
Step 2: Pull coffee dispenser to the lowest, take off the cover, take out milk frother, pull the blue silicone tube (with connector) out;



Step 3: Clean the blue silicone tube and the white silicone tube under the faucet.



Step 4: Pull coffee dispenser to the lowest, insert one end of the white silicone tube without the connector into the coffee outlet, stick the harder blue tube with the side without connector into the hole in coffee dispenser until it shows up as Figure 3, connect it to 3-way connector; then make the other side with connector of blue silicone tube stuck at coffee dispenser as Figure 4;



Step 5: Assemble milk frother and the cover back;



Step 6: Insert the blue silicone tube without connector end into the three-way connector on the right cover of the machine; Insert the three-way joint and the blue silicone tube into the cavity of the right cover, then insert the blue silicone tube into the pinch valve and cover the small metal cover



√ Milk pipe disassembling and cleaning accomplished.

8.3 Maintenance

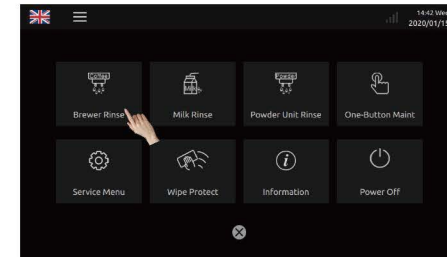
◆ The maintenance item only be operated by professional people.

8.3.1 Brewer deep clean

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Press "Brewer rinse" more than 3 seconds to do brewer deep clean by following the prompts on the interface.

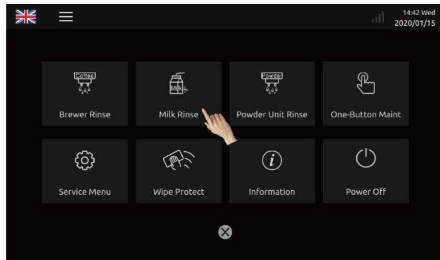


8. 3. 2 Milk deep clean

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Press "Milk rinse" more than 3 seconds to do milk deep clean by following the prompts on the interface.

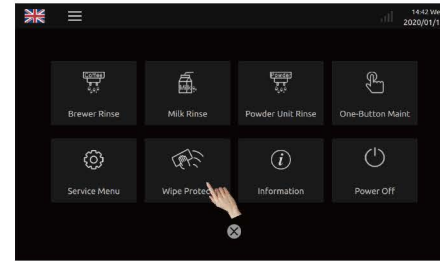


8. 3. 3 Descaling

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Press "Wipe protect" more than 3 seconds to do descaling clean by following the prompts on the interface.

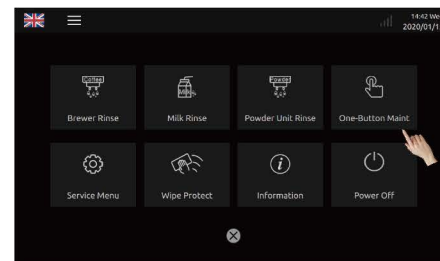


8. 3. 4 One-button maint

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.

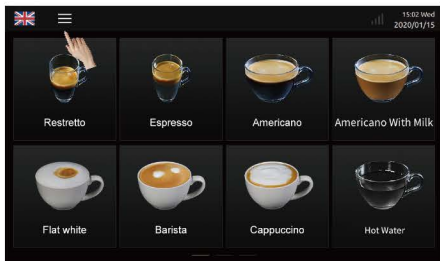


Step 2: Click "One-Button Maint" and follow the steps on the screen to complete the maintenance of the coffee machine.

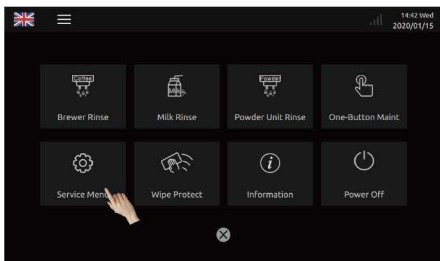


8.3.5 Water draining

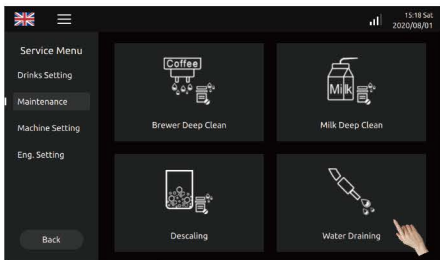
Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Click "Service Menu" input password; (Default: 1709)



Step 3: Click "Maintenance", click "Water Draining", then follow up the instructions.

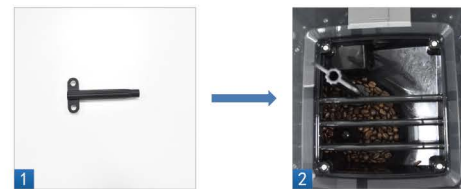


8.3.6 Ground setting

Step 1: Raise the cover of hopper, there is a knob can adjust the grounds (the number larger means rough, number smaller means fine).



Step 2: Insert grinding adjustment wrench in to the knob, while making a cup of coffee to make the grinder work, then turn the wrench to adjust the pins.



Step 3: Cover the cap of beans hopper.



✓ Coffee beans ground setting is complete.

★ Caution: Make sure the machine is working then do adjustment. If not, will case grinding gear damage.

9 Responsibility and warranty

9.1 User's responsibility

- ◆ Repair and maintenance work is only permitted to be carried out by customer services or by personnel authorized by the manufacturer.
- ◆ In case of quality problems, please inform our company by a written document after 30 days. For the hidden defect, the period last for 12 months after installation.
- ◆ Reparation of safety components, such as safety valve, safety thermostat, boiling device is not permitted. All the components must be replaced.
- ◆ All these measures only permitted to be carried out by customer services or by personnel authorized by the manufacturer.

9.2 Warranty and compensation

- ◆ Any physical injury or loss of property caused by the following reasons, our company shall not be liable to compensation for the loss.
 - ❖ Not operating with regulations.
 - ❖ Improper installation, testing, operation, cleaning, maintenance and device option.
 - ❖ Not observe the maintenance period interval.
 - ❖ Operation machine under the safety device damage, improper installation or failure.
 - ❖ Without observing the regulations referenced about machine saving, installation, operation and maintenance.
 - ❖ Not using the machine in normal condition.
 - ❖ Improper reparation.
 - ❖ Only recommended original spare parts.
 - ❖ Damaged caused by foreign matter, accident, human and other beyond human control.
 - ❖ Insert foreign matter into machine or open the cover by foreign matter.

- ◆ Manufacture assume full liability for compensation when the user observing the maintenance period interval and purchasing original spare parts.

★ Suitable for our company's "Normal commerce clause".

10 Attention

- ◆ No any water in the beans hopper and powder hopper.
- ◆ Don't open the door, take out ground container, drip tray, water tank and any other spare parts, when machine working.
- ◆ Water tank only for cold and pure water, hot water and ice water is not permitted;
- ◆ The half roasted beans and beans with less oil for suggesting. The oily beans and burned beans are not for suggesting.
- ◆ Attention with burns. Don't touch the outlet, when the drink in process.
- ◆ The brush and cleaning agent are not permitted. In case of machine damaging, please clean machine with soft cloth.
- ◆ Water and the powder must be lower than the MAX line. If there is no MAX line, please pour water and powder about 8 full.
- ◆ Don't power off, when the machine is drink making, self-testing, cleaning automatically.
- ◆ Adjust the outlet height with the cups.
- ◆ Power off with correct steps: Please click the "Power off", machine rinse automatically. Rinse is completed, the display light off. Push the power button. Please unplug it.
- ◆ Please clean the ground container and waste water barrel.
- ◆ To make sure the good quality, we suggest clean water tank and change water daily.
- ◆ Don't use machine, when the tap water is stopped. (If the machine supplied with tap water)