

Exploring Coffee Secrets



Series F3 Instructions



Please read the instructions carefully, and keep it well.

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This instruction is for F3-H、F3-HT、F3 Plus、F3 Plus-T.

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

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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 F3-H、F3-HT、F3 Plus、F3 Plus-T.

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 powder drink and milky products.

- ◆ The housing consists of aluminum and high quality plastic. The design of this machine and all accessories permits 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: 3/F, No.3 Building, No.55 Taishan Road, New District, Suzhou City, Jiangsu, China 215151
- ◆ Post code: 215151
- ◆ Tel: +86 512-6731-7782
- ◆ Web: www.dr-coffee.com

3 Safety

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

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 of 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 damaged.
 - ❖ 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.

- ❖ Please take care of the children, avoid children playing with the machine, not be cleaned and maintained by children.
- ❖ Machine is installed at obvious site.

 **Caution** Incorrect using the electronic device can result in 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 from the power.
 - ❖ Cable replacement only permitted to the personnel authorized by the manufacturer.

 **Caution** Power off before service.

 **Caution** There would be risk of fire and electric shock, if replace the cable which not provided by Dr.coffee.

 **Caution** Drinks additives and residues cause 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 a risk of being crushed by touching any of the active parts. Don't put your hand into beans hopper, powder 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.
 - ❖ Make sure the water supply is correct, or not the pump has damaged risk.
 - ❖ 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 is only for beans, powder hopper is only for professional powder, the inlet of the cleaning tablet is only for cleaning tablet.
- ❖ 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.
 - ❖ Hardness of water < 80ppm.
- ◆ Use the machine with the water tank (Inside/outside).
 - ❖ Fill the water tank with clean water everyday.
 - ❖ Clean the water tank before filling.

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.
 - ❖ Please use the cold milk which temperature is around 4-10 °C.
 - ❖ 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℃)
- ❖ Use fresh milk.
- ❖ Use beans during the shelf-life.
- ❖ Seal package after opening it, to prevent it from pollution.

Powder:

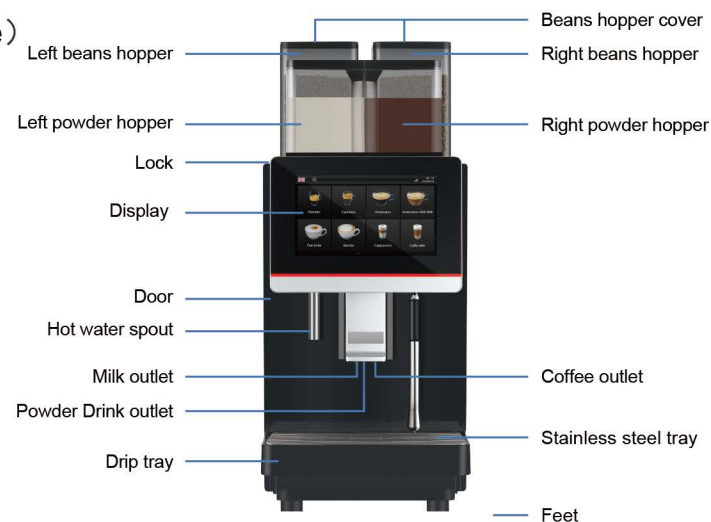
Caution It will harmful for the healthy with incorrect operation of powder!

- ◆ 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.

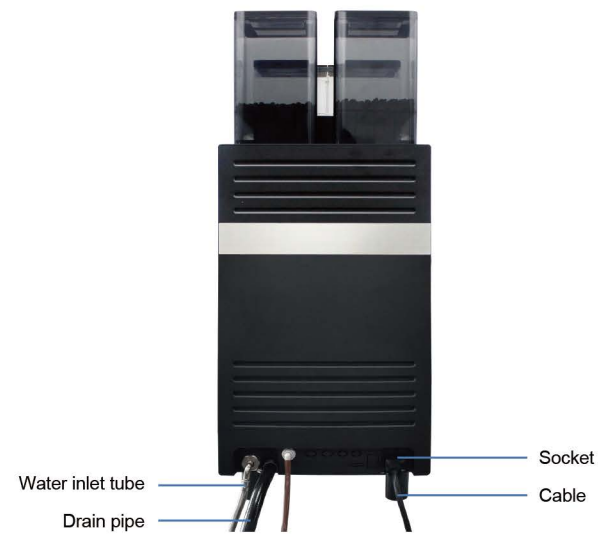
4 Product description

4.1 Product (This picture is for F3 Plus-T)

(Front side)



(Back side)



4.2 Technical data

★This item only for F3 Plus/ F3 Plus-T.

4.2.1 Capacity

◆ Hourly output on DIN18873-2:

Advised daily output	300 Cups	
Hourly output	Single	Double
Espresso	156	210
Americano	120	150
Cappuccino	105	/
Hourly hot water output	30L	
Beans hopper capacity	Approx. 2 * 1200 g	
Power hopper capacity	Milk powder 600g/Chocolate powder 1000g	
Grounds container capacity	Approx. 100 Pcs(Base on 10g/Shot)	

4.2.2 Technical sheet

Coffee machine	220V~ 50Hz 2900W
Connection tube set	G3/4"change into G1/2"length 1.5M metal tube
Connection water pressure	80-600kPa (0.8-6bar)
Coffee machine W*D*H	34 * 54 * 83 cm
Coffee machine N.W	48kg

4.3 Accessories

◆ This model supply the spare parts as follows:

Beans hopper	x2 Pcs	Waste water connection	x1 Pcs
Powder hopper (Used for: F3 Plus/F3 Plus-T)	x1 Pcs	Water inlet tube	x1 Set
Cable	x1 Pcs	Grinding adjustment wrench	x1 Pcs
Instruction Manual	x1 Pcs	Milk cleaning drainage pipe	x1 Pcs

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 personnel 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)
- ◆ Low temperature store condition:
 - ❖ If the room temperature less than 0℃ , please drainage the water while the coffee machines is used ,store or shipping.

5. 1. 3 Electronic condition

- ◆ 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.
 - ❖ Electrical connection should according to IEC 364 (DIN VDE 0100). For safety, device should be connected with a30 mA ground fault circuit breaker. (Type B ground fault circuit breaker can make sure it response to the error when it with DC fault .)
 - ❖ The machine can not work under the damage of 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 (Minimum intersecting surface:1.5 mm²).
 - ❖ 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.

5. 1. 4 Water condition

- ◆ 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 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)) .

5. 1. 5 Milk drink requests

- ◆ The temperature of milk should be around 4 - 10℃;
- ◆ The height of the milk tank or milk box have to be less than 26mm;
- ◆ Dr.coffee cooler is suggested to supply with coffee machine.

5.2 Installation

5.2.1 Coffee machine

- ◆ 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.

5.2.2 Coffee bean hopper, powder hopper installation

Step 1: Open the door by the key, pull out the handle until it stop.



Step 2: Install the coffee bean hopper in place as shown as below picture and install the powder hopper in place; The powder hopper installation is only for: F3 Plus/F3 Plus-T



Step 3: Push the handle until it stopping, close the door, then switch off by the key.



✓ Coffee bean hopper, powder hopper installation completed.

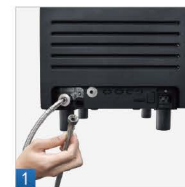
5.3 Connection

5.3.1 Water inlet tube Installation

Step 1: Connect the bigger side with machine .



Step 2: Connect another side with tap water.



✓ Water inlet tube installation completed.

5.3.2 Wast water installation

Step 1: Insert the drain pipe into the joint of the metal hose clamp into the waste water port at the back of the coffee machine, and then use a flat-blade screwdriver to lock the metal hose clamp.



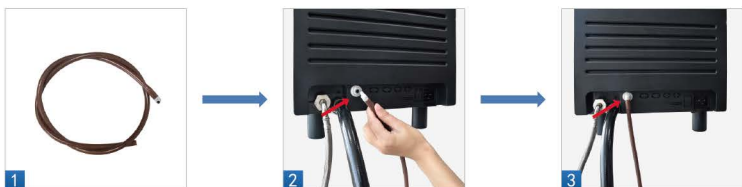
Step 2: Place the waste water tube upon the waste water bottle (or waste water tank).



✓ Waste water tube installation completed.

5. 3. 3 Milk cleaning drainage pipe installation

Step 1: Take out the soft pipe as the picture, insert one of the end to the connector at the back cover of the machine;



Step 2: Put the outlet of pipe into the barrel or waterpot.



✓ Milk cleaning drainage pipe installation completed.

5. 4 Power

- ◆ The supply voltage must match the details on the nameplate.
- ◆ 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.
- ◆ Due to the high load, a single socket is required for the machine and for each accessory unit.

5. 4. 1 Coffee machine power

Step 1: Plug the terminal female of cable into socket.



Step 2: Plug the terminal male of cable into socket.



✓ Refrigerator with coffee installation machine completed.

6 Initial working

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

6.1 Filling

6.1.1 Bean hopper filling

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



✓ Bean hopper filling completed.

6.1.2 Powder hopper filling

★This item only for F3 Plus/F3 Plus-T.

- ◆ Open the cover of bean hopper, fill the powder into hopper, then fit the cover.



✓ Powder hopper filling completed.

6.1.3 Milk pipe connection

- ◆ Connect the blue milk pipe through the hole of the cooler, then put into milk. (Dr.coffee professional cooler is suggested)



✓ Milk pipe connection is complete.

6.2 Power on machine

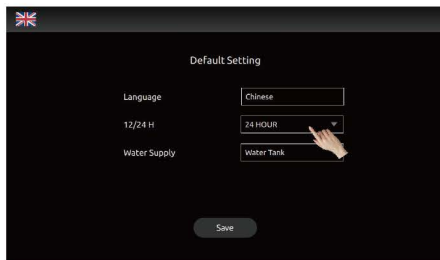
- ◆ Switch the key counter clockwise direction, open the door, push the power button, then close the door and switch the key in clockwise direction.



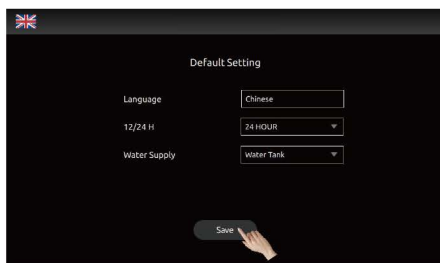
✓ Coffee machine power on.

6.3 Default setting

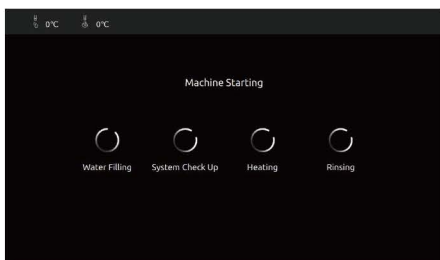
Step 1: Click the service menu, input initial value.



Step 2: Click“save”, then next step.



Step 3: Machine Starting.....



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



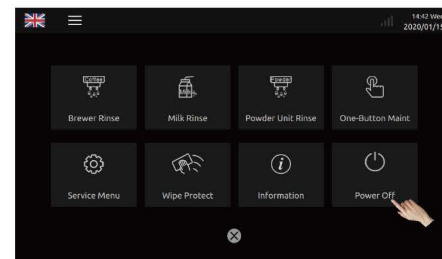
✓ Default setting complete.

6.4 Power off machine

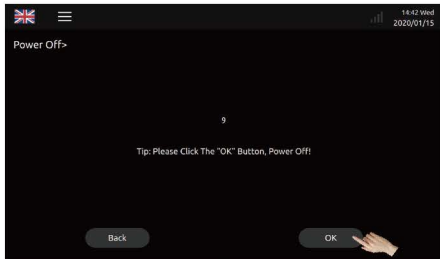
Step 1: Click the icon and shortcut at the top of the screen, then into the menu.



Step 2: Click the option “Power Off” at the bottom of display.



Step 3: The screen pop-up prompts. Are you "power off", click "OK" machine turns to power off mode, click "Back" 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: On power off mode, open the door by the key, push the power button, then lock the door.



✓ Coffee machine power off.

7 Drink making

★ The following steps can be operated by end users.

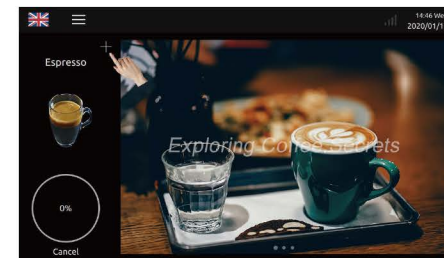
7.1 Coffee drink

◆ For example: Make a cup of "Espresso".

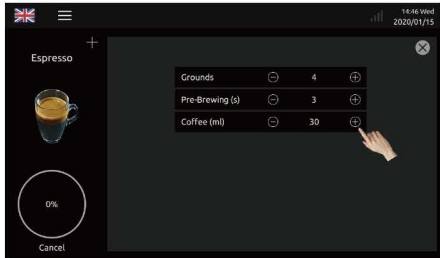
Step 1: Click "Espresso", then coffee under processing.



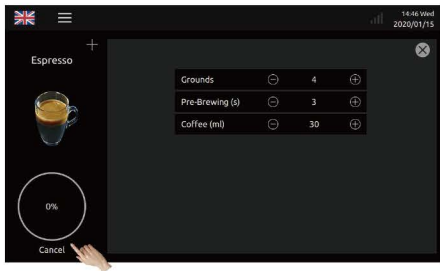
Step 2 : Drink under processing..., click the "+" on the screen, then would have drink setting interface.



Step 3: Drink setting by clicking the "-" or "+" on the right of the menu. (Only work under adjustable mode)



Step 4: Drink under processing...click: Cancel, stop coffee instantly.



✓ Coffee drink completed.

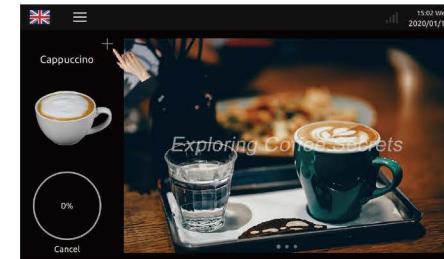
7.2 Milk drink

◆ For example :A cup of “Cappuccino”.

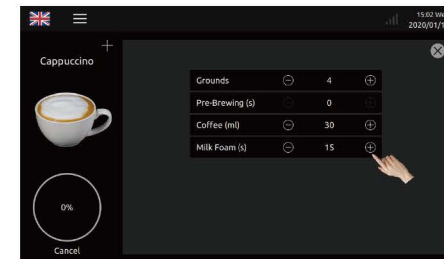
Step 1: Click “Cappuccino”, then coffee under processing.



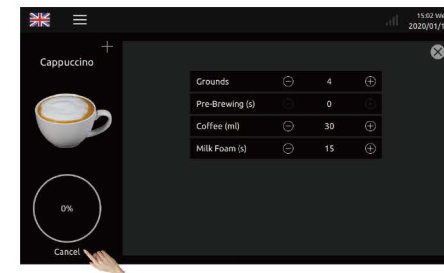
Step 2 : Drink under processing...,click the “+” on the screen, then would have drink setting interface.



Step 3: Drink setting by clicking the “-” or “+” on the right of the menu.
(Only work under adjustable mode)



Step 4: Drink under processing...click: Cancel, stop coffee instantly.



✓ Milk coffee is completed.

7.3 Powder drink

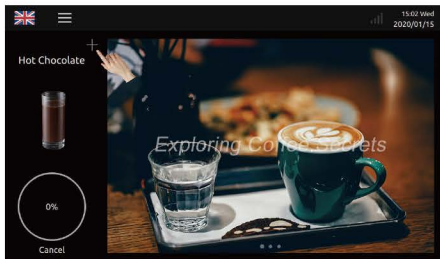
★This item is only for F3 Plus/F3 Plus-T.

◆ For example :A cup of “Hot chocolate”.

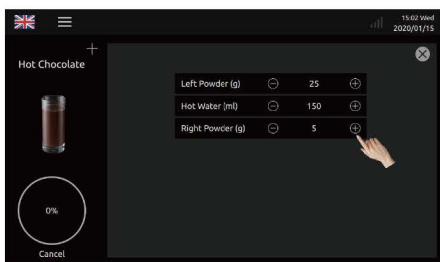
Step 1: Click “Hot chocolate”, then drink under processing.



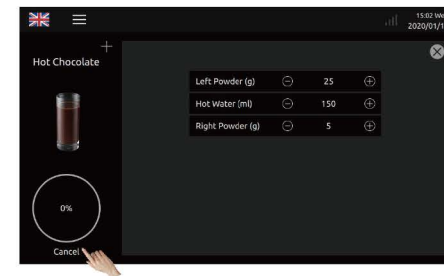
Step 2 : Drink under processing...,click the “+” on the screen, then would have drink setting interface.



Step 3: Drink setting by clicking the “-” or “+” on the right of the menu.
(Only work under adjustable mode)



Step 4: Drink under processing...click: Cancel, stop coffee instantly.



✓ Powder drink completed.

7.4 Steam Drink

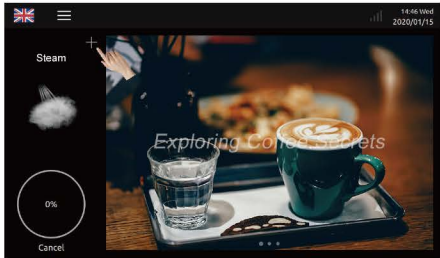
★This item is only for F3-HT/F3 Plus-T.

7.4.1 Steam

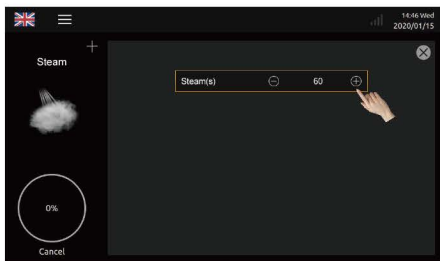
Step 1: Click “Steam”, the steam under processing.



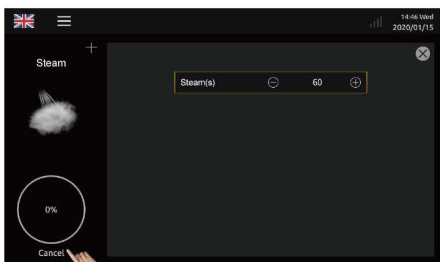
Step 2 : Drink under processing...,click the “+” on the screen, then would have drink setting interface.



Step 3: Drink setting by clicking the “-” or “+” on the right of the menu.
(Only work under adjustable mode)



Step 4: Drink under processing...click: Cancel, stop coffee instantly.



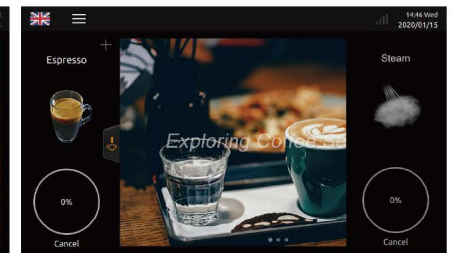
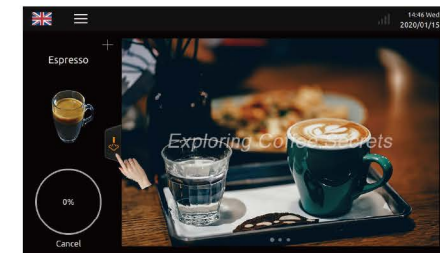
✓ Steam making completed.

7. 4. 2 Steam and coffee making simultaneously

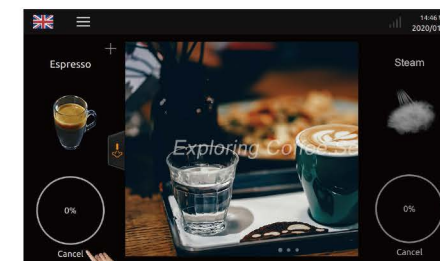
Step 1: Click black coffee, coffee is under processing.



Step 2: Drink making is under processing, click “”, the steam making interface would pop up at the right of screen, coffee and steam are processing at the same time.



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



8 Rinse and maintenance

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

8.1 Cleaning schedule

Dr.coffee commercial coffee machine cleaning schedule							
	Daily	Weekly	Demand	Required	Mandatory		
Automatic rinse & clean	☺					Brewer rinse	► P35 (8. 2. 1)
	☺					Milk rinse	► P36 (8. 2. 2)
	☺					Powder unit rinse	► P37 (8. 2. 3)
	☺		☺			One-button maint	► P46 (8. 3. 5)
	☺			☺	●	Brewer system deep clean	► P44 (8. 3. 2)
	☺			☺	●	Milk system deep clean	► P44 (8. 3. 3)
	☺					Powder units rinse	
Manual clean			☺			Milk pipe cleaning	► P40 (8. 2. 7)
	☺		☺	☺		Refrigerator	
		☺				Coffee bean hopper	
		☺	☺			Powder hopper	
	☺		☺	☺	●	Powder unit clean	► P39 (8. 2. 6)
	☺		☺			Grounds container	
	☺		☺			Drip tray, Stainless steel tray	
	☺		☺	☺		Integrated beverage group	► P38 (8. 2. 4)
	☺		☺			Water tank	
				☺	●	Descaling	► P45 (8. 3. 4)
			☺			Filter of Water inlet assembly	
Interpretation							
Daily	Clean at least once per day, possibly more often if needed						
Weekly	Clean at least once per week, possibly more often if needed						
Demand	Clean if required or dirty if required						
Required	When the machine shows prompts for cleaning						
Mandatory	After the machine jumps out of the prompt, it must be cleaned strictly accordance with the requirements to avoid irreversible machine damage.						
Dealer on-site maintenance	Every six months or 60,000 cups of dealers on-site maintenance.						

8.2 Daily clean

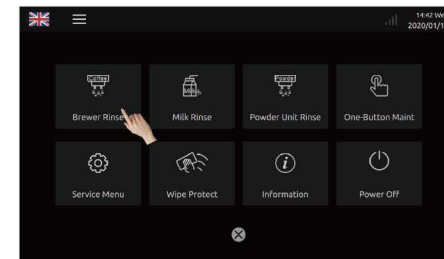
◆ Daily cleaning should be operated regularly.

8.2.1 Brewing system rapid rinse

Step 1: Click the icon and shortcut at the top of the screen, then into the menu.



Step 2: Click the “Brewer Rinse” option in the menu below the screen, then next step.



Step 3: Follow the on-screen instructions to do brewer rapid rinse.



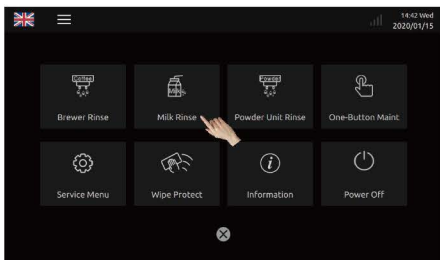
✓ Brewing system rapid rinse is complete, back to main page automatically.

8. 2. 2 Milk frother rapid rinse

Step 1: Click the icon and shortcut at the top of the screen, then into the menu.



Step 2: Click the “Milk Rinse” option in the menu below the screen, then next step.



Step 3: Follow the on-screen instructions to do milk rapid rinse.



✓ Milk frother rapid rinse is complete, back to main page automatically.

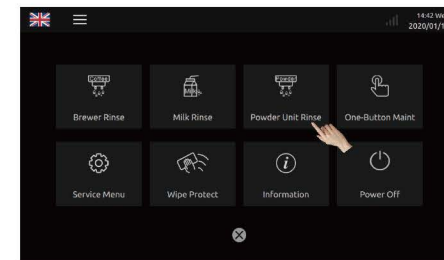
8. 2. 3 Powder Unit Rinse

★This item is only for F3 Plus/F3 Plus-T.

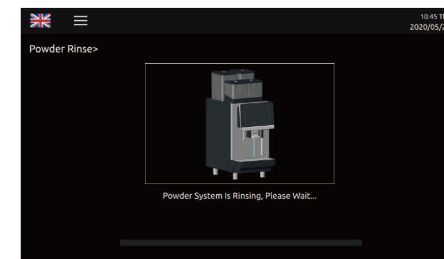
Step 1: Click the icon and shortcut at the top of the screen, then into the menu.



Step 2: Click the “Powder Unit Rinse” option in the menu below the screen, then next step.



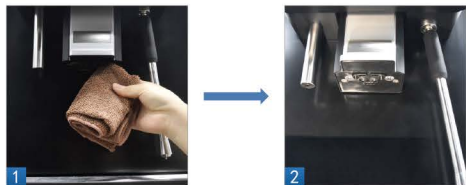
Step 3: Follow the instructions, rinse the powder unit.



✓ Powder unit rinse is complete, back to main page automatically.

8. 2. 4 Drink outlet cleaning

- ◆ Clean the drink outlet by the cloth, it is necessary for the daily maintenance.



✓ Drink outlet cleaning completed.

8. 2. 5 Steam wand operating and maintenance

★This item only for F3-HT/F3 Plus-T.

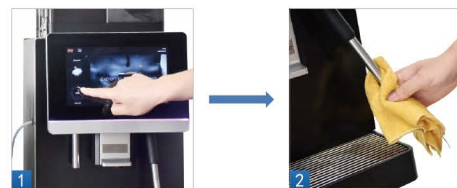
Step 1: Click “Steam”, make it work for around 2-3s to drain the left water in the steam wand.



Step 2: Put the steam wand into a cup of milk, click “Steam”, then the milk foam is under processing. (The temperature is high during the steam making, if you need to adjust the position of the steam wand please catch the silicon cover or using cloth, be careful of the high temperature from being burned.)



Step 3: Click “Cancel” to stop the steam, then clean the outlet of the steam wand by cloth.



Step 4: Follow the instructions on screen to put back the steam wand.

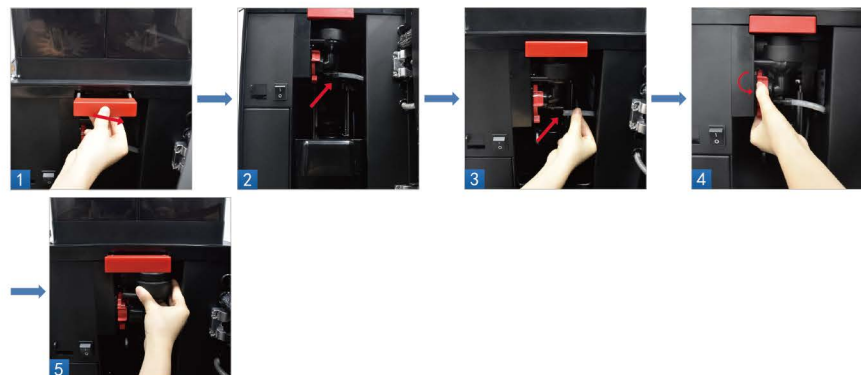


✓ Steam wand operating and cleaning completed.

8. 2. 6 Removing the cleaning the mixer unit

★This item only for F3 Plus/F3 Plus-T.

Step 1: Pull out the mixer unit and soft tube from the drink outlet.



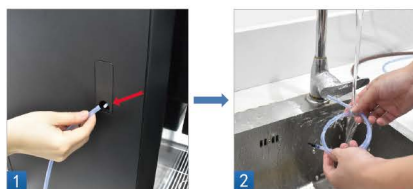
Step 2: Take off the cover of mixer, and remove the mixer impeller, then clean it by water.



✓ The mixer unit has been removed and cleaned.

8. 2. 7 Milk pipe disassembling and cleaning

Step 1: Disconnect the milk pipe from the side cover according to the picture, then wash it.



Step 2: Connect the clean milk pipe.



✓ Milk pipe disassembling and cleaning is complete.

8. 3 Maintenance

◆ The maintenance item only be operated by professional people.

8. 3. 1 Brewer washing

8. 3. 1. 1 Brewing removing steps

Step 1: Open the door, take out the ground container.



Step 2: Push the bracket, then press the rack. Take brewer out.



✓ Brewer removing completed.

8. 3. 1. 2 Assembling the brewer

Step 1: Put the brewer on the rack.



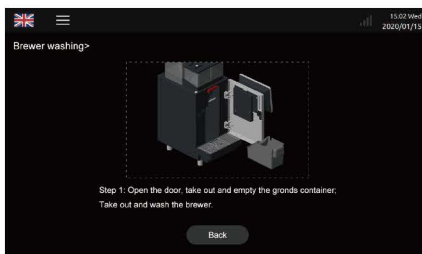
Step 2: Catch the rack, pull up the brewer to the right position. Re-install the ground container.



✓ The brewer has been installed.

8. 3. 1. 3 Brewer washing

Step 1: Open the door, take out and empty the grounds container; take out and wash the brewer;



Step 2: After cleaning, install the brewer and grounds container, close the door.



Step 3: Brewing system rinsing, please wait...



Step 4: Please open the door, take out coffee grounds container and dump it;



Step 5: Put back the coffee grounds container and lockup the door, the brewer washing is completed, click the "OK" button to return.



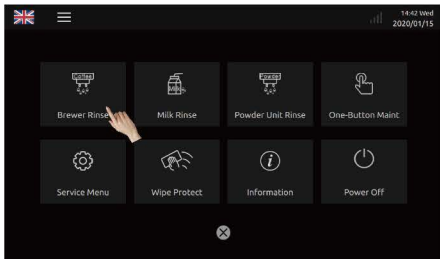
✓ Brewer cleaning is complete, back to home page.

8.3.2 Brewer deep clean

Step 1: Click the icon and shortcut at the top of the screen, then into the menu.



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

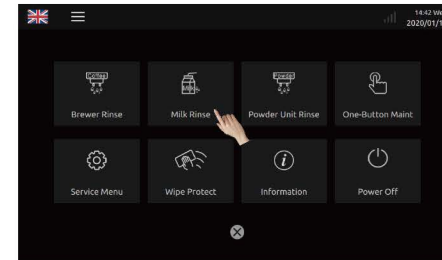


8.3.3 Milk deep clean

Step 1: Click the icon and shortcut at the top of the screen, then into the menu.



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

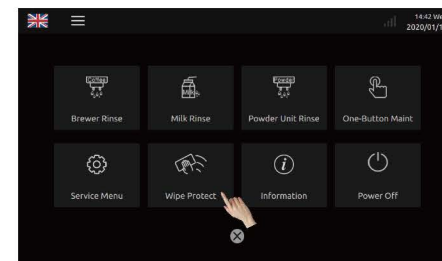


8.3.4 Descaling

Step 1: Click the icon and shortcut at the top of the screen, then into the menu.



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

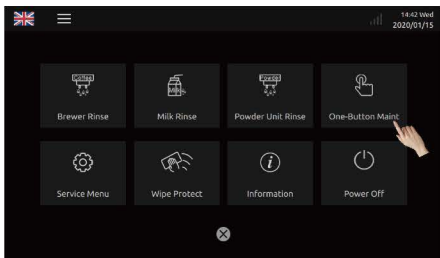


8.3.5 One-Button Maint

Step 1: Click the icon and shortcut at the top of the screen, then into the menu.



Step 2: Follow the instructions, click the “One-Button Maint” .



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.
- ◆ Incase of quality problems ,please inform our company by a written document after 30 days. For the hidden defect, the period last for 12 month 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

10.1 Daily using and maintenance 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.
- ◆ Calibration is suggested if the coffee beans is changed.
- ◆ 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)