REV1.2

Exploring Coffee Secrets

Series Minibar/Coffeebar Instruction

Please read the instructions carefully, and keep it well.

This instruction is for:

Minibar S-W; Minibar S-R; Minibar S-B;

Minibar S1-W; Minibar S1-R; Minibar S1-B;

Minibar S2-W; Minibar S2-R; Minibar S2-B;

Coffeebar Plus-W; Coffeebar Plus-R; Coffeebar Plus-B;

There is difference between picture and products, because of the upgrading of products. Please refer to the actural 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 now 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:
    Minibar S-W; Minibar S-R; Minibar S-B;
    Minibar S1-W; Minibar S1-R; Minibar S1-B;
    Minibar S2-W; Minibar S2-R; Minibar S2-B;
    Coffeebar Plus-W; Coffeebar Plus-R; Coffeebar Plus-B.

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 permitsthe 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 remines 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 much 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℃, 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.

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℃ 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℃)
  - 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 Minibar series

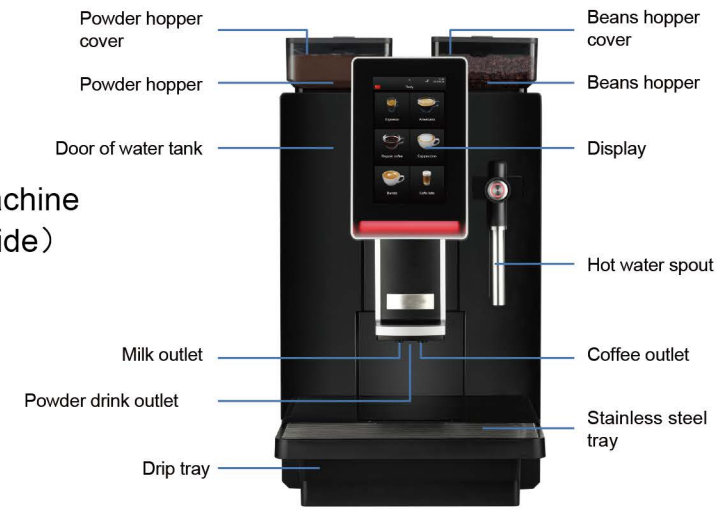
4. 1. 1. 1 Minibar S

Coffee machine
（Front side）

Coffee machine
（Back side）

4. 1. 1. 2 Minibar S1

Coffee machine
（Front side）



Coffee machine
（Back side）

4. 1. 1. 2 Minibar S1

Coffee machine
（Front side）

Coffee machine
（Back side）

4. 1. 2 Coffeebar series

4. 1. 2. 1 Coffeebar Plus

Coffee machine
（Front side）

Coffee machine
（Back side）

4. 2 Techincal data

4. 2. 1 Capacity

- Hourly output on DIN18873-2:

Capacity		Minibar series			Coffeebar series
		Minibar S	Minibar S1	Minibar S2	Coffeebar Plus
Advised daily output		200 cups			200cups
Hourly output	Espresso (M: 50ml)	100 cups			100cups
	Americano (M: 210ml)	80 cups			80 cups
	Cappuccino (M: 200ml)	80 cups			80 cups
Hourly hot water output		30L			30L
Water tank capacity		4L			4L
Beans hopper capacity		1500g			1500g
Powder hopper capacity		Milk powder 1200g/ Chocolate powder2000g			Milk powder 1200g/ Chocolate powder2000g
Grounds container capacity		Approx. 70 Pcs (Base on 10g/Shot)			Approx. 70 Pcs (Base on 10g/Shot)
Drip tray volume		1.5L			1.5L

4. 2. 2 Technical sheet

4. 2. 2. 1 Minibar series

Technical sheet	Minibar series		
	Minibar S	Minibar S1	Minibar S2
Voltage	220-240V~ 50/60Hz	220-240V~ 50/60Hz	220-240V~ 50/60Hz
Power	2900W	2900W	2900W
Connection tube set	G3/4'change into G3/8'length1.5M metal tube	G3/4'change into G3/8'length1.5M metal tube	G3/4'change into G3/8'length1.5M metal tube
Connection water pressure	Max. 0.6Mpa	Max. 0.6Mpa	Max. 0.6Mpa
Coffee machine W*D*H	340*545*620mm	340*545*620mm	340*545*620mm
Coffee machine N.W	25kg	25.5kg	26kg

4. 2. 2. 2 Coffeebar series

Technical sheet	Coffeebar Plus
Voltage	220-240V~ 50/60Hz
Power	2900W
Connection tube set	G3/4'change into G3/8'length1.5M metal tube
Connection water pressure	Max. 0.6Mpa
Coffee machine W*D*H	340*545*620mm
Coffee machine N.W	26.5kg

4. 3 Accessories

4. 3. 1 Accessories supplied

◆ This model supply the spare parts as follows:

Name	Picture	Minibar series			Coffeebar series
		Minibar S	Minibar S1	Minibar S2	Coffeebar Plus
Cable		x1	x1	x1	x1
Grinding adjustment wrench		x1	x1	x1	x1
Milk tube		x1	x1	x1	x1
Water inlet metal pipe		x1	x1	x1	x1
Instruction		x1	x1	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.
One-way valve		Used for waste water draining. （To be installed with waste water pipe）
Support feet		Installed on the bottom of the machine, can lift the machine 60mm.

5 Installation and Testing

★The following steps must be operated to the personnel 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)
- 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."

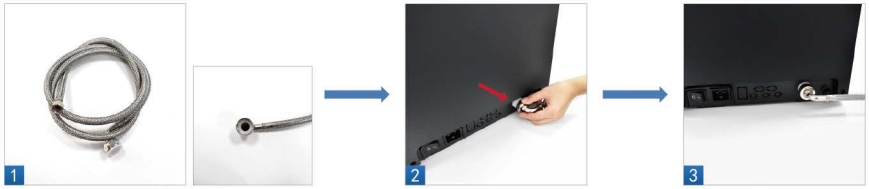
5. 2 Installation

- 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.

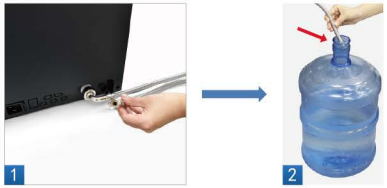
5. 3 Connection

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

Step2: Place the outlet of the waste water pipe above the waste water tank (or waste water pool).

√ Drain pipe tube installation is complete.

5. 4 Install anti-flow valve (This operation is only required if the waste water pipe is selected.)

Step 1: Take out the drip tray, and use the tool to remove the plug in the drip tray (Here the plug is used for the non-automatic drainage version, this plug needs to be kept)

Step 2: Install valve body; (The waste water pipe must be installed after the installation of this part, otherwise the waste water will leak in the machine)

Step 3: Put the water tray into the machine and the installation is completed.

√ Drip tray anti-flow valve installation finished.

5. 5 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. 5. 1 Coffee machine power

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

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 t-he manufacturer.

6. 1 Filling

6. 1. 1 Beans hopper filling

- Use an adjustment wrench to turn the cover lock cylinder clockwise to open the coffee bean hopper cover. Fill the coffee beans to the bean hopper, then install the cover, turn the cover lock core counterclockwise to lock the cover.

√ Beans' filling is complete.

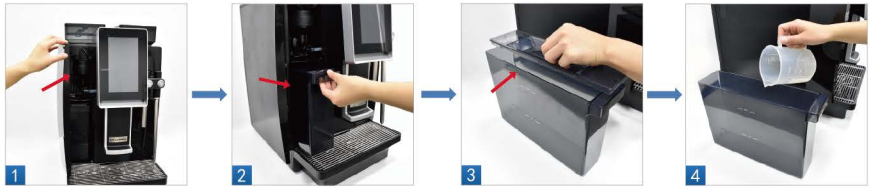
6. 1. 2 Powder hopper filling

- Use an adjustment wrench to turn the cover lock cylinder clockwise to open the powder hopper cover. Fill the powder to the powder hopper, then install the cover, turn the cover lock core counterclockwise to lock the cover.

√ Powder hopper filling completed.

6. 1. 3 Water filling

Step 1: Open the door of water tank,take out the tank and remove cover, fill in pure water.



Step 2: Install the water tank back to machine after put the cover back, close the door.

√ Water filling is complete.

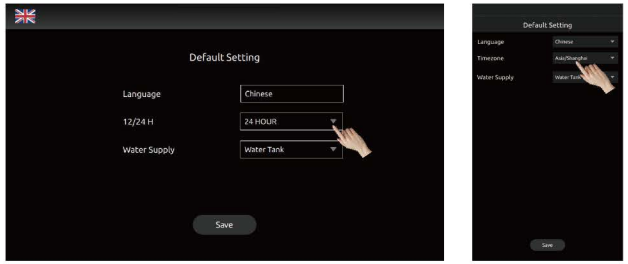
6. 2 Coffee machine power on

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

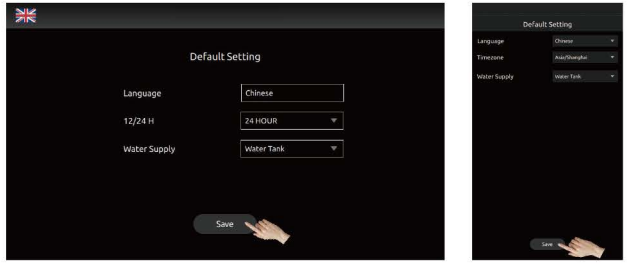
√ Coffee machine power on is complete.

6. 3 Default setting

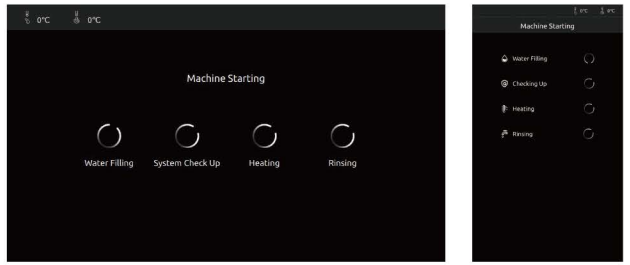
Step 1: Tap the menu option on the screen and enter the corresponding initial value.



Step 2: Click “Save” to the next step.



Step 3: Machine starting.....;



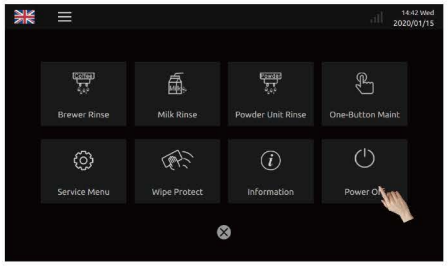
Step 4: Power on complete, machine is ready for coffee.

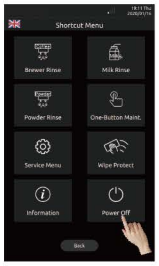
√ Default setting is complete.

6. 4 Coffee machine power off

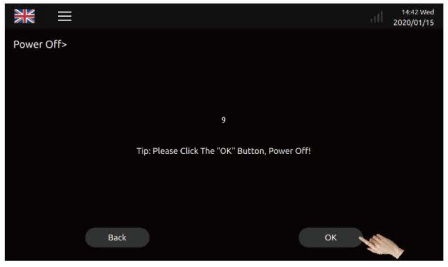
Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.

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.

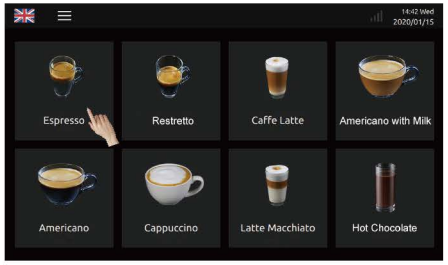
7 Drink making

★The following steps can be operated by end users.

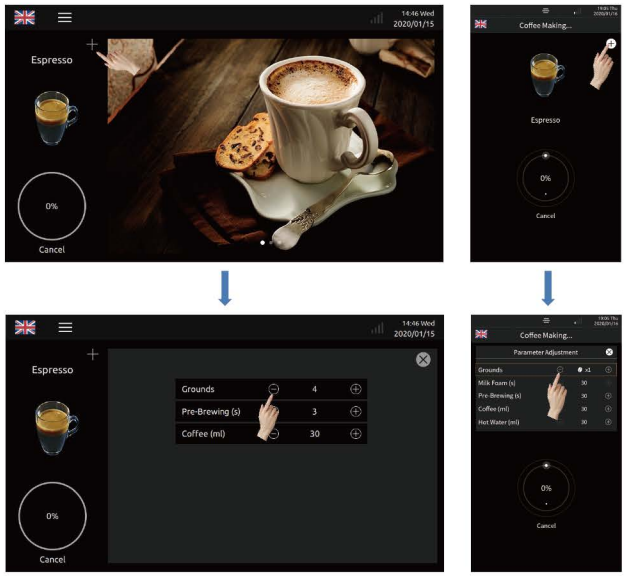
7. 1 Coffee

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

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 avaiable on adjustable mode)



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

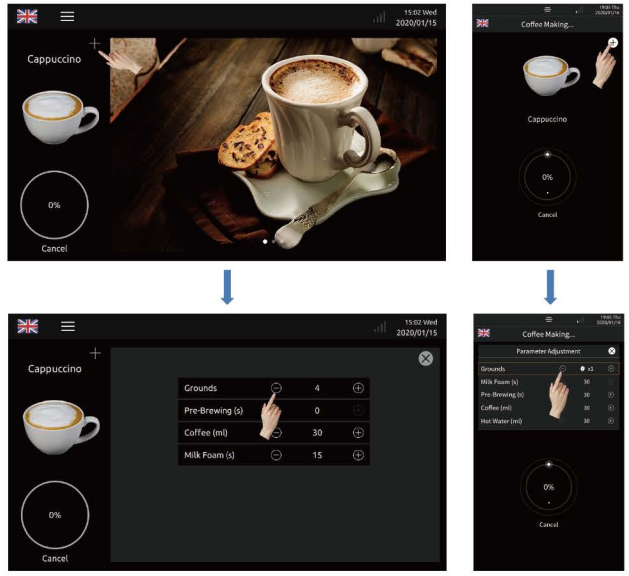
√ Drink making is completed.

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 avaiable on adjustable mode)



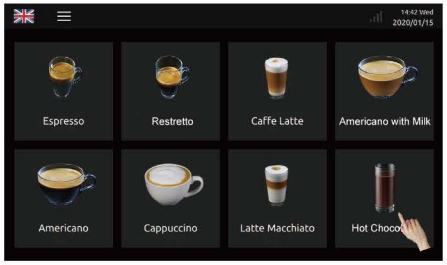
Step 3: Drink under processing...click “Cancel”, stop coffee instantly.

√ Milk coffee is completed.

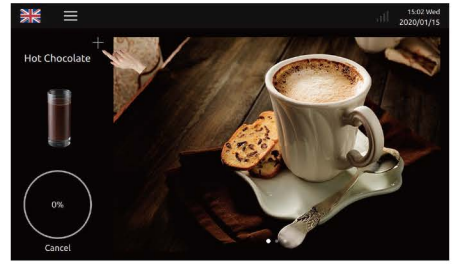
7. 3 Powder drink

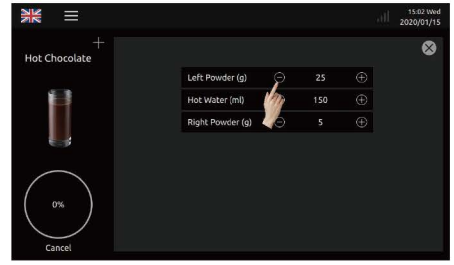
◆ For example :A cup of “Hot chocolate”.

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

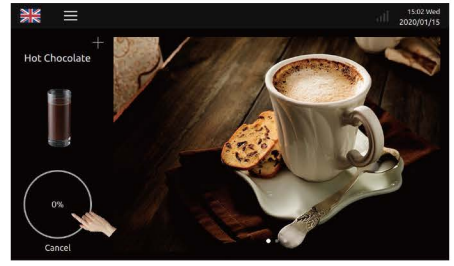


Step 2: During the beverage making process ... click on the "+" on the page to pop up the parameter adjustment pop-up window, click "-" or "+" to temporarily adjust the amount.
(Only avaiable on adjustable mode)





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

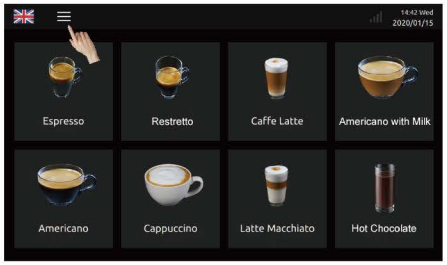
Dr.coffee commercial coffee machine cleaning schedule							
	Daily	Weekly	Demand	Required	Mandatory		
Automatic rinse &clean	☺					Brewer rinse	▶ P39(8. 2. 1)
	☺					Milk rinse	▶ P40(8. 2. 2)
	☺			☺	☺	Brewer system deep clean	▶ P44(8. 3. 2)
	☺			☺	☺	Milk system deep clean	▶ P45(8. 3. 3)
	☺					Powder units rinse	
Manual clean	☺		☺	☺		Refrigerator & milk pipe	
		☺				Coffee bean hopper	
		☺	☺			Powder hopper	
	☺		☺	☺	☺	Powder unit clean	▶ P41(8. 2. 4)
	☺		☺			Grounds container	
	☺		☺			Drip tray,Stainless steel tray	
	☺		☺	☺		Integrated beverage group	▶ P41(8. 2. 3)
	☺		☺			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

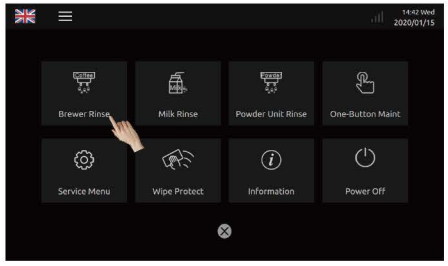
◆ Daily cleaning should be operated regularly.

8. 2. 1 Brewing system rapid rinse

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



Step 2: Click the “Brewer Rinse”;

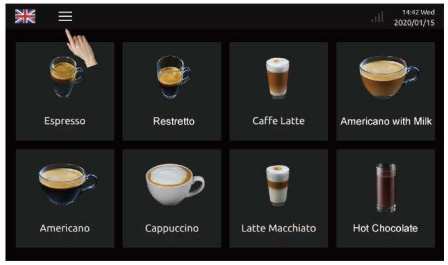


Step 3: Follow step-by-step instructions to rinse the brewing system.

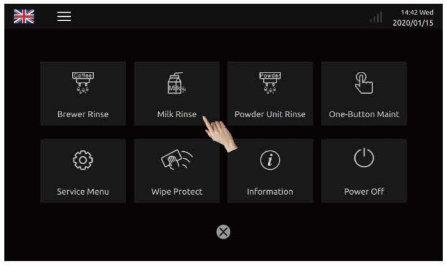
√ Brewing system rapid rinse completed, back to main page automatically.

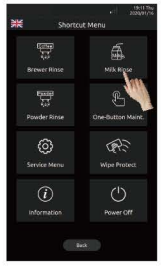
8. 2. 2 Milk frother rapid rinse

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



Step 2: Click the “Milk Rinse”;



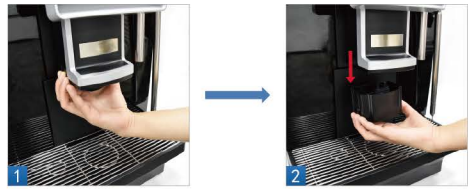


Step 3: Follow step-by-step instructions to rinse the brewing system.

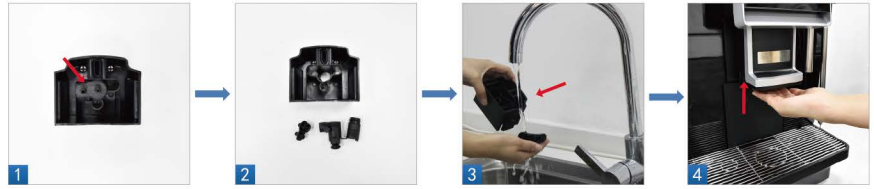
√ Milk frother rapid rinse completed, back to main page automatically.

8. 2. 3 Drink Integrated beverage group clean

Step 1: Catch the button on the both sides of milk foam device with fingers, pull down, take out milk foam device.



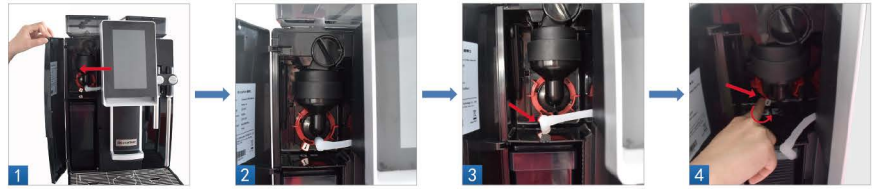
Step 2: Pull out the connection and silicon part from the milk foam device, wash it by water. Then install.



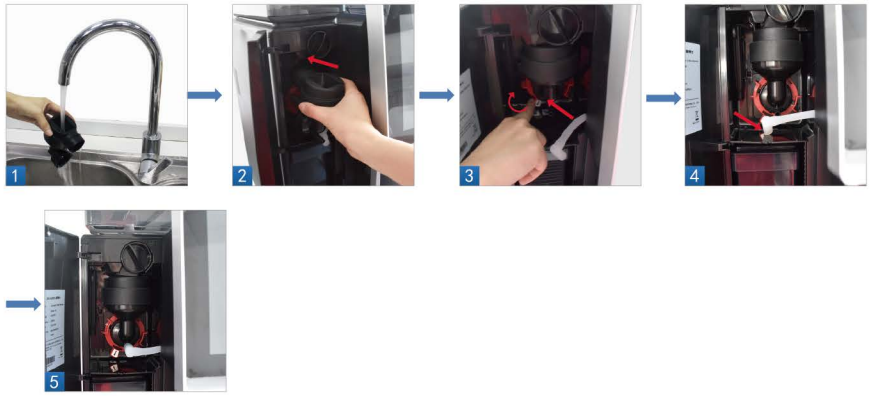
√ Milk Foam device cleaning completed.

8. 2. 4 Mixer unit clean

Step 1: Refrigerator unplug the hose on the mixer , and turn the lock counterclockwise to unplug the mixer.



Step 2: Put the rinsed and dried blender back into the machine, lock it clockwise, and close the water tank door.



√ The mixer unit has been removed and cleaned.

8. 3 Maintenance

◆ The maintenance item only be operated by professional people.

8. 3. 1 Brewer washing

8. 3. 1. 1 Brewer disassemble steps

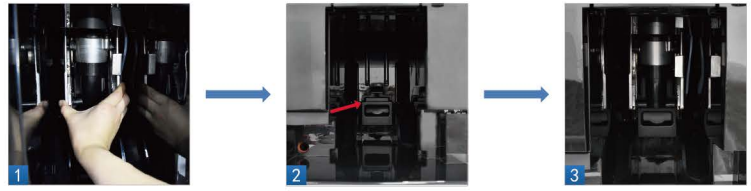
Step 1: Remove the drip tray;

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

√ Brewer removing completed.

8. 3. 1. 2 Brewer assembly

Step 1: Put the brewer on the rack.

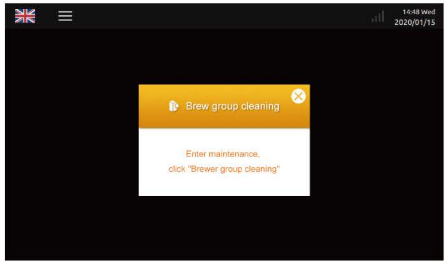


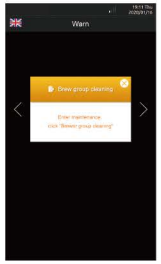
Step 2: Catch the rack,pull up the brewer to the right position.Re-install the ground container.

√ The brewer has been installed.

8. 3. 1. 3 Brewer washing

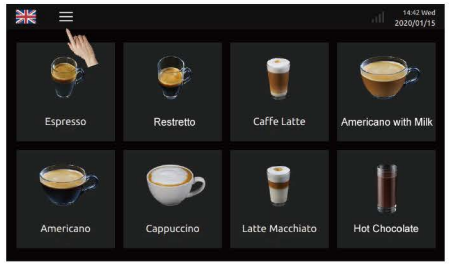
- When the warning pop-up window of "the brewer needs to be rinsed" pops up in the coffee machine interface, click "X" to close the pop-up window, enter the "maintenance" interface of the machine, click "the brewer cleaning", and operate according to the interface prompts.



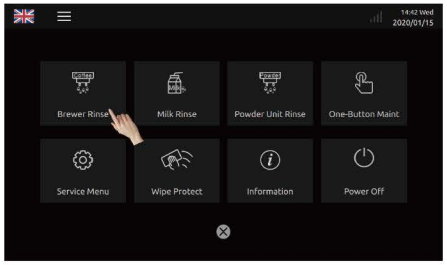


8. 3. 2 Brewer deep clean

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

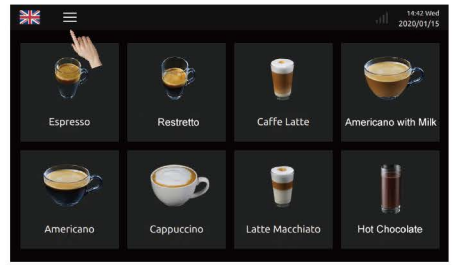


Step 2: Press "Brewer rinse"more than 3 seconds to do brewer deep clean by following the prompts on the interface.

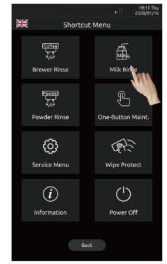


8. 3. 3 Milk deep clean

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

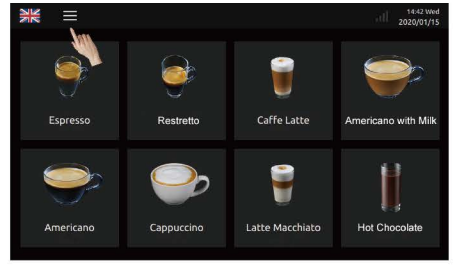


Step 2: Press "Milk rinse" more than 3 seconds to do milk deep clean by following the prompts on the interface.

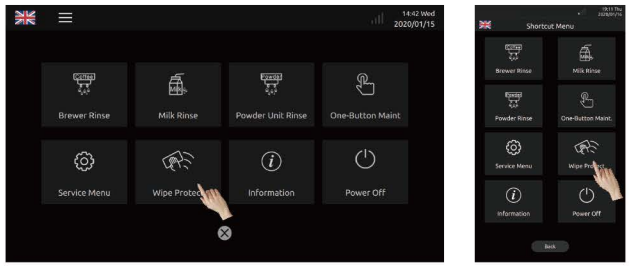


8. 3. 4 Descaling

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

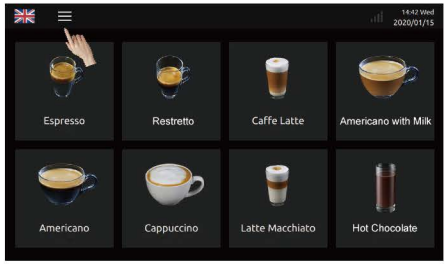


Step 2: Press "Wipe protect"more than 3 seconds to do descaling clean by following the prompts on the interface.

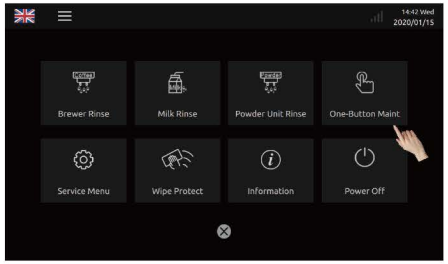


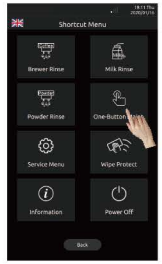
8. 3. 5 One-Button Maint

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.





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

- 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.
- Pleas 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 tape water is stopped. (If the machine supplied with tape water)