

Exploring Coffee Secrets



Coffee Center Series

Manual of automatic coffee machine



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This instruction is for Coffee Center、Coffee Center Plus.

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

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1 Introductions

1.1 Greetings

- Welcome to Dr. Coffee brand coffee machine! This coffee machine is the latest generation of fully automatic coffee machines we have developed. Its design fully reflects our core technology.
- The manual introduces the coffee machine and use rules. Be sure to follow our Terms of Use and Precautions. For more information, please contact our customer service.
- The performance of coffee machine depends on proper maintenance and use. Please read the instruction manual carefully before using the coffee machine for the first time. Happy using!

1.2 About manual

- This manual is default part, please always keep it in the place where the product is used and keep it clearly readable.
- Due to the further development of technology, we reserve the right to revise this manual, and unauthorized photocopying and modification are prohibited.
- This manual applies to the model: Coffee Center、Coffee Center Plus.

1.3 Machine description

- This machine is a fully automatic coffee machine for making coffee and powder products. It is used in commercial places such as catering, retail, offices, etc. to continuously increase the daily sales demand.
- Depending on the machine configuration, the following products can be made: coffee, powder and milk products.

- The housing is made of high-grade plastic. This machine and all auxiliary equipment are designed to comply with the following operator obligations:
 - HACCP Sanitation Guidelines;
 - Accident prevention regulations for electrical safety in the commercial sector;
- The operation of this machine is performed via a touch-sensitive screen (touch screen).

1.4 Manufacturer information

Suzhou Dr.Coffee System Technology Co.,Ltd

#55 Taishan Road, New District,Suzhou City, Jiangsu, China

E-mail : info@dr-coffee.com

Hotline : 400-8977-711

www.dr-coffee.com

2 Security matters

Optimum Safety One of Dr. Coffee's most important product features. The effectiveness of the safety device can only be guaranteed if the instructions for use in the following chapters are followed.

2.1 Application

This machine and all auxiliary equipment are suitable for use in the following working states:

- Operation by trained personnel;
- Under supervision, self-service operation runs (standby mode);
- Use a solid water connection;
- Filtered municipal water;
- Fixed location in a dry, closed room.

This machine and all auxiliary equipment must not be used in the following ways:

- In areas with high air humidity (e.g. cloud steaming areas) or outdoor areas;
- On transport or in movable space (consult manufacturer).

2.2 Safety warning

2.2.1 User risks



Attention: Incorrect use of the coffee machine can cause minor injury. Be sure to observe the following points:

- Please read the instructions carefully before use;
- Do not use if coffee machine is not functioning properly or is damaged;
- It is strictly forbidden to modify the built-in safety device;
- Do not touch high temperature machine parts;

- Children over 8 years of age and persons with physical, sensory or intellectual impairments or lack of experience and cognition must learn how to operate the machine safely and understand the dangers that result before using the machine under continuous supervision;
- Please supervise children, avoid children playing with the machine, cleaning and user maintenance should not be carried out by children;
- Install the coffee machine in a place where it can be looked after and maintained at any time;
- Self-service use and operation should be supervised by trained personnel to ensure compliance with maintenance regulations and to resolve usage problems at all times.



Warning electric shock: Improper use of electrical equipment can result in electric shock. Please observe the following points:

- Work on electrical equipment may only be carried out by electrical professionals;
- The machine must be connected to a circuit protected by fuses (we recommend laying the wiring through a leakage protector);
- Please abide by the relevant low voltage directives and national or local safety regulations;
- When connecting, it must be grounded in strict accordance with regulations and prevent electric shock;
- The voltage must be consistent with the description on the equipment nameplate;
- Do not touch live parts.



Warning: Disconnect power before servicing.



Warning: Replacing a power cord not provided by our company may create a risk of fire or electric shock.



Warning: Drinks with additives or residues may cause allergies. Please observe the following points:

- In the self-service application, check for possible allergy-causing add-on products listed on the prompt board on the coffee machine;
- In self-service applications, look for allergy-causing add-on products that professionals may use.



Scalding Hazard: Risk of scalding in areas where beverages, hot water and steam are made. Do not put your hands under the spout during preparation or cleaning.



Scalding Hazard: High temperature may be present at the spout and the brewing unit. Only allow access to handles pre-designed for production. Clean the brewing unit only after the machine has cooled down.



Crush Caution: There is a risk of crushing by touching any moving parts. Do not reach into the coffee bean hopper, powder hopper or opening of the brewing unit when the machine is switched on.

2.2.2 Hazards to Machines



WARNING: Incorrect use of the coffee machine may result in damage or contamination of the machine. Please observe the following points:

- Install a limescale filter if the carbonate hardness in the water exceeds 5°dKH, otherwise the coffee machine will be damaged by calcification;
- For safety reasons, always pay attention to closing the main water valve (coffee machine with a fixed water connection) after shutting down and turning off the main switch or pulling out the plug;
- Please abide by the relevant low-voltage directives and/or national and local safety rules and regulations;
- Please ensure that the water source is normal before starting the machine, otherwise the pump will be idling;
- Dr. Coffee recommends (at the time of delivery and installation) to install a check valve in the water pipe to avoid water seepage hazard when the hose is ruptured;

- The coffee machine must be cleaned and then restarted after a prolonged shutdown (such as a corporate vacation);
- Protect the coffee machine from weather (frost, humidity, etc.)
- Troubleshooting can only be done by professional technicians;
- Please use original accessories from Dr. Ka company;
- For external visible damage or leakage, please contact customer service immediately for replacement or repair;
- Do not rinse the machine with water or use steam cleaners;
- Do not place the machine on surfaces that may be sprayed with water;
- Only coffee beans can be placed in the coffee bean bin, and only special instant powder can be placed in the powder bin;
- Freeze-dried coffee must not be used, as this will cause the brewing unit to stick;
- If the coffee machine and its accessories are transported at a temperature below 10°C, the coffee machine and its accessories must be left at room temperature for three hours after transport before they are plugged in and turned on. Failure to observe this may result in a risk of short circuits due to condensation or damage to electrical components;
- Always use a new hose set (drinking water/wastewater hose) supplied with the machine, never use an old hose.

2.2.3 Dangers of cleaning agents



Use: Danger of poisoning by ingesting cleaning agents!
Please observe the following points:

- Cleaner storage should be kept away from children and unauthorized persons.
- Cleaning agents should not be ingested.
- Do not mix cleaners with other chemicals or acids.
- Never add cleaning agents to the drinking water tank.
- Cleaners and decalcifiers should only be used for their intended purpose (see label).
- Do not eat or drink while using the cleaner.

- Good ventilation and exhaust must be ensured when using cleaning agents.
- Wear protective gloves when working with cleaning agents.
- Wash hands thoroughly and immediately after using cleanser.



Storage: Be sure to observe the following points:

- Store out of the reach of children and unauthorized persons.
- When storing, pay attention to heat, light and moisture.
- Separated from acidic substances.
- Store only in original packaging.
- Keep cleaning agents separate.
- Do not store with food or drink.



Exhaust Disposal: If the product is not available, the cleaning agent and its receptacle must be disposed of in accordance with local laws.



Emergency Advice: Ask the cleaning agent manufacturer (see detergent label) for the telephone number of the Emergency Advice (Toxicology Advice Center).

2.2.4 Health rules



Water: Improper use of water can be a health hazard! Please observe the following points:

- The water must be clean and free from contamination.
- Do not add corrosive water to the coffee machine.
- Water hardness: 5-8°dH; TDS: 70-200PPM.
- The maximum chlorine content is 100 mg per liter.
- Ph value 6.5~7 (pH neutral).
- Machines with drinking water tanks (internal & external):
 - Fill the drinking water tank with clean water every day;
 - The drinking water tank must be thoroughly cleaned before adding water.



Coffee: Incorrect use of coffee can be detrimental to your health! Be sure to observe the following points:

- Check for damage before unpacking.
- Do not add more than one day's worth of coffee beans.
- Close the coffee bean compartment cover immediately after adding coffee beans.
- Coffee should be stored in a dry, cool and dark place.
- Coffee should be stored separately from detergents.
- The oldest product purchased should be used first ("early in, early out" principle).
- Please use it up within the warranty period.
- The package should be well sealed after opening to keep the product in the package fresh and prevent it from contamination.



Powders: Improper use of instant powders can cause damage to your health! Be sure to observe the following points:

- Confirm that the instant powder used is dedicated to the powder feeder.
- Check for damage before unpacking.
- The filling amount of instant powder should not exceed one day's consumption.
- Close the lid of the powder container immediately after filling.
- Instant powder should be stored in a dry, cool place.
- Instant powder and cleaning agent must be stored separately.
- The oldest product purchased should be used first ("early in, early out" principle).
- Please use it up within the warranty period.
- The package should be well sealed after opening to keep the product in the package fresh and prevent it from contamination.



Milk: It will harmful for the healthy with incorrect operation of milk!
Be sure to 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℃.
- 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.

3 Machine description

3.1 Machine introductions

3.1.1 Coffee Center

(Front)



(Back)



3.1.2 Coffee Center

(Front)



(Back)



3.2 Technical Parameters

3.2.1 Output capacity

Cups per hour based on DIN18873-2:

Model	Coffee Center		Coffee Center Plus	
Daily output	200 Cups		200 Cups	
Cups per hour	Single	Double	Single	Double
Espresso	80	150	80	150
Americano	80	/	80	/
Cappuccino	80	/	80	/
Hot water output per hour	30L			
Coffee bean hopper capacity	Around 1200 g			
Powder hopper capacity	Left powder box: milk powder 1000g/ chocolate powder 1500g Mid、Right powder box: milk powder 800g/ chocolate powder 1200g			
Grounds container capacity	About 70 pcs (10g/piece)			

3.2.2 Specification parameters

Model	Coffee Center	Coffee Center Plus
Coffee machine	220-240V~ 50/60Hz 1950W	220-240V~ 50/60Hz 2100W
Connection tube set	G3/4'change into G1/2'length1.5M metal tube	
Connection water pressure	80-600kPa (0.8-6bar)	
Coffee machine W*D*H	37 * 56 * 68 cm	37 * 56 * 69 cm
Coffee machine N.W	37 kg	35 kg

3.3 Default accessories

The fully automatic coffee machine is supplied with the following accessories:

Power cable	x1 pcs	Bean powder hopper set	x4 pcs
Quick start guide	x1 pcs	Water inlet tube	x1 pcs
Drain pipe	x1 pcs	Grinding adjustment wrench	x1 pcs
Drip tray assembly	x1 pcs		

4 Installation and testing

➤ Professionally trained personnel can perform the following operations.

4.1 Placement requirements

4.1.1 location

 The following conditions are suitable for placing the coffee machine. Failure to guarantee these conditions could damage the machine. Be sure to abide by the following conditions:

- The installation surface must be stable and flat, and will not deform under the condition of bearing the weight of the coffee machine;
- Do not place it near a hot surface or heat source;
- The coffee machine is located so that trained personnel can look after it at all times;
- The distance between the energy interface specified on the site installation drawing and the machine location shall not exceed 1m.
- Reserve some space for maintenance work and operation:
 - Leave enough space above to fill the coffee beans;
 - Keep a minimum distance of 5cm between the back of the device and the wall (air circulation);
 - Observe valid regulations on local cooking techniques.

4.1.2 Climate conditions

 The following climatic conditions are suitable for placing the coffee machine. Failure to guarantee these conditions may damage the machine. Be sure to abide by the following conditions:

- Ambient temperature maintained at +10°C to +35°C (50°F to 95°F)
- Relative air humidity up to 80 % rF;
- The coffee machine is designed for indoor use only. Do not use outdoors, protected from weather (rain, snow, frost)!

 Low temperature storage requirements:

- If the coffee machine in normal use needs to be stored or transported, when the ambient temperature is lower than 0°C, the waterway must be emptied first.

4.1.3 Power conditions

➤ The electrical connection must be made in accordance with the relevant regulations of the country in which it is used. The voltage at the installation site must match the voltage given on the nameplate.

 **Warning electric shock: Danger of electric shock!**
Be sure to observe the following points:

- It must be protected by a fuse with the amperage value stated on the nameplate!
- All phases of the equipment must be able to be disconnected from the power grid, and the lines connected to the power line must be reliably grounded;
- The electrical equipment on site must be connected according to IEC 364 (DIN VDE 0100).
- Do not operate the machine with a damaged power cord. Immediately replace damaged power cords or plugs by professional technical service personnel;

- Dr. Coffee recommends that you do not use extension cables! If an extension cable must be used (minimum cross-section: 1.5 mm²), please observe the manufacturer's data (instruction manual) for the power cord and local regulations;
- Route the power cord so that people cannot trip over it. Do not let the power cord pass through sharp corners or hang in the air, and do not pinch cables. In addition, the cables must not be placed over high temperature objects and must be protected from oils and aggressive cleaning agents;
- Do not lift or pull on the device by the power cord. Do not pull the plug out of the socket by pulling on the power cord. Never touch the power cord or plug with wet hands! Never insert wet plugs into sockets!

4.1.4 Water conditions



Poor quality raw materials and poor water quality can damage the machine. Be sure to observe the following points:

- The water must be clean and contain no more than 100 mg of chlorine per liter;
 - Do not add corrosive water to the coffee machine;
 - Carbonate hardness must not exceed 5~6°dKH (German carbonate hardness) or 8.9~10.7° fKH (French carbonate hardness) and the total hardness value must always be higher than the carbonate hardness.
 - Minimum carbonate hardness is 5°dKH or 8.9°fKH. pH must be between 6.5~7;
 - Be sure to use the new hose kit (clean water/waste hose) supplied with the machine.
- The water supply must be connected in accordance with the current regulations and the regulations of the country in which it is used. If the machine is connected to a newly installed water line, the water line and inlet hose must be rinsed thoroughly to prevent stains from entering the machine.
- The coffee machine must be connected to a drinking water line with a throttle valve installed. Fit it to the pressure reducer on the tap (adjusted to 0.3 MPa (3 bar)) via the installed pressure hose and threaded connection G 1/2".

4.2 Install

4.2.1 Coffee Machine

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

4.2.2 Install coffee bean hopper and powder hopper

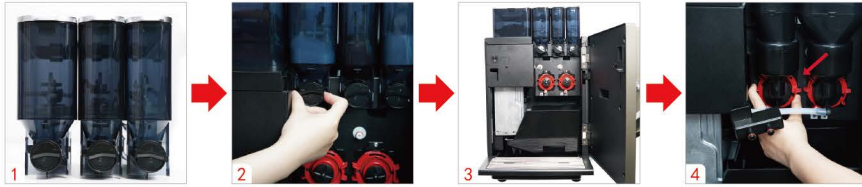
Step 1: Insert the key as shown, turn the key clockwise to open the door of the coffee machine and take out the adjustment handle from the part of the shown picture;



Step 2: Pull out the small plate of the upper cover as shown in the figure, Unplug the powder outlet buckle, rotate the mixing group lock block, and remove the left and right mixing group;



Step 3: take out the bean box, the left, middle and right powder hoppers from the accessory box, arrange the powder hopper in the left, middle and right positions, and rotate to open the powder cover, and place them on the installation position on the top of the machine, and then put them back on the small plate of the upper cover.



Step 4: Open the bean box cover clockwise by adjusting the handle, as shown in the figure, open the bean box baffle counterclockwise by using the bean box baffle handle, and finally lock the bean box cover; Then install the powder box in place;



Step 5: Put the adjustment handle back and close the coffee machine door.

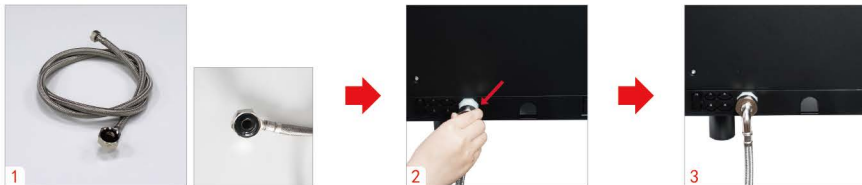


✓ Coffee bean hopper, powder hopper installation completed.

4.3 Connection

4.3.1 Connect the water inlet

Step 1: Connect one end of the water inlet pipe to the water inlet of the coffee machine, and tighten the nut clockwise to fix it;



Step 2: Connect the other end of the water inlet pipe to tap water.



✓ Water inlet tube installation completed.

4.3.2 Install the waste pipe

Step 1: Insert the waste pipe into the joint of the waste water outlet at the bottom of the coffee machine as shown in the picture;



Step 2: Place the outlet of the waste pipe above the waste bucket (or waste pool).



✓ Waste water pipe installation completed.

4.4 Power source

- The supply voltage must correspond to the description on the nameplate.
- When connecting via the mains plug, it must be ensured that the socket is easily accessible during operation to prevent the plug from being unplugged in the event of a malfunction.
- Due to the large load, this machine and each auxiliary equipment must have a separate socket.

4.4.1 Coffee machine power supply

Step 1: Insert the female end of the power cord of the coffee machine into the socket of the machine;



Step 2: Plug the male end of the coffee maker's power cord into the power outlet.



✓ The power connection of the coffee machine is completed.

5 First run

- Professionally trained personnel can perform the following operations.

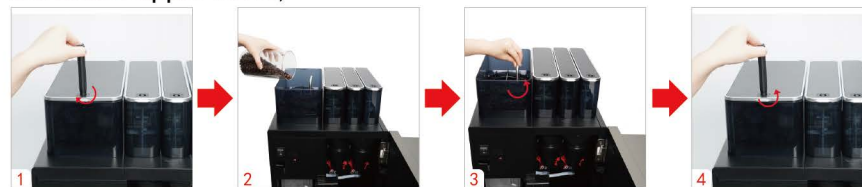
5.1 Filling

5.1.1 Fill coffee bean

Step 1: Insert the key as shown, turn the key clockwise to open the door of the and take out the adjustment handle from the part of the shown picture;



Step 2: Adjust the handle to open the bean hopper cover clockwise and add coffee beans, as shown in the figure, use the bean hopper baffle handle to open the bean hopper baffle counterclockwise, and finally lock the bean hopper cover;



Step 3: Put the adjustment handle back and close the machine door.



✓ Powder hopper filling completed.

5.1.2 Fill powder

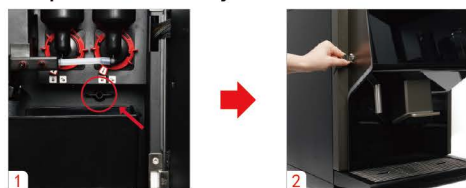
Step 1: Insert the key as shown, turn the key clockwise to open the door of the coffee machine and take out the adjustment handle from the part of the shown picture;



Step 2: Turn the adjusting handle clockwise to open the left powder box cover, add the special powder for the coffee machine, and finally replace the left powder box cover and lock it; the middle and right powder boxes are operated in the same way.



Step 3: Put the adjustment wrench back and close the machine door.



✓ Powder hopper filling completed.

5.1.3 Milk pipe connection

➤ This item only for Coffee Center Plus.

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.

5.2 Power on the coffee machine

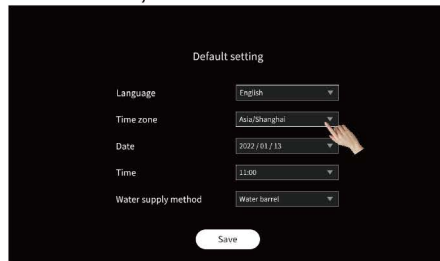
Step 1: Turn the key clockwise to open the door of the coffee machine, press the power switch, then close the door and turn the key counterclockwise to lock it;



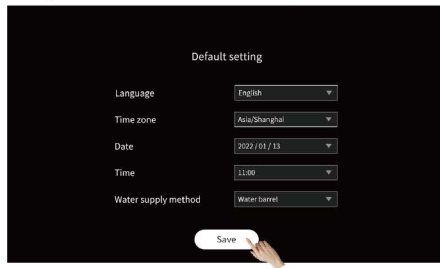
✓ Power on the coffee machine complete

5.3 Default setting

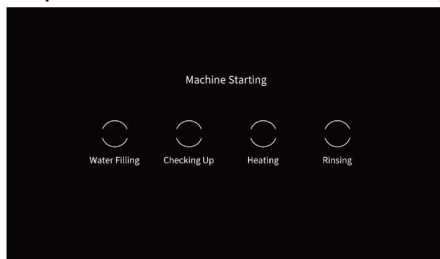
Step 1: Click the menu option on the screen and enter the corresponding initial value;



Step 2: Click the "Save" button to enter the next step;



Step 3: The coffee machine is starting, please wait...



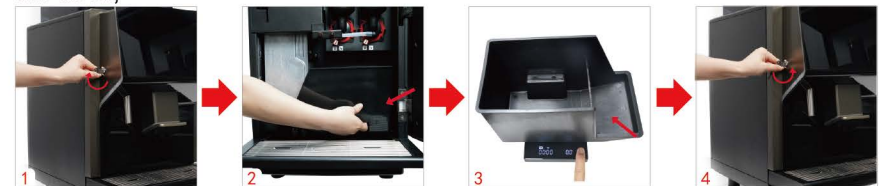
Step 4: The boot is complete, the coffee machine is ready, waiting to make beverages.



✓ Default setting completed

5.4 Grinding calibration

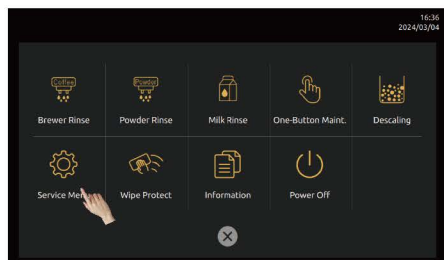
Step 1: Turn the key counterclockwise as shown, open the door of the coffee machine, take out the grounds container and empty it. Weigh the grounds container to zero; re-install the grounds container and close the door;



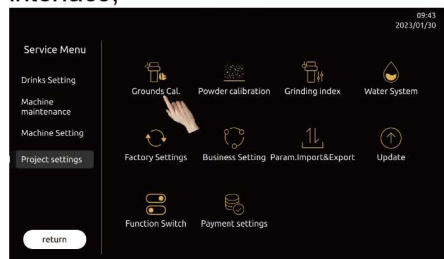
Step2: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



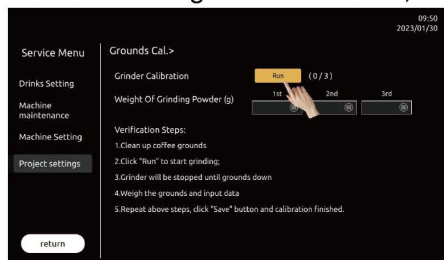
Step 3: Click the service menu, enter the password, and enter the Eng. setting interface;



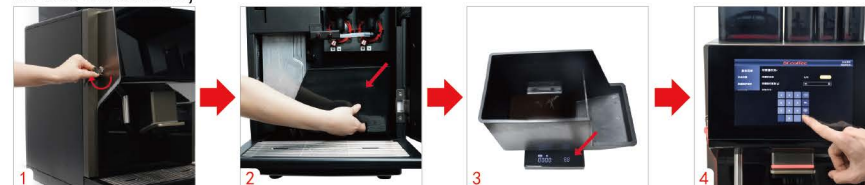
Step 4: Click the "Grounds Cal." icon to enter the grinding calibration interface;



Step 5: Click the "Run" button, the grinder will work, the coffee powder will fall into the grounds container, and wait for the grinder to end;



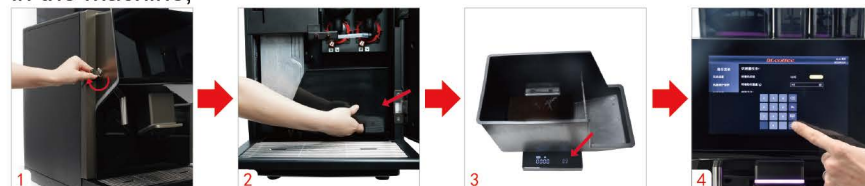
Step 6: Open the door of the coffee machine, take out the grounds container, weigh the coffee powder in the grounds container and record it in the machine;



Step 7: Reinstall the grounds container, close the door of the coffee machine, continue to click the "Run" button, perform the second grinding, and wait for the grinding to finish;



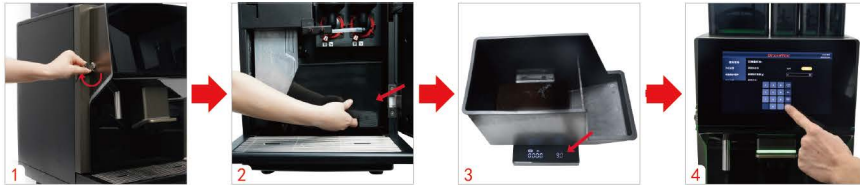
Step 8: Open the door of the coffee machine, take out the grounds container, weigh the coffee powder in the grounds container and record it in the machine;



Step 9: Reinstall the grounds container, close the door of the coffee machine, continue to click the "Run" button, perform the third grinding, and wait for the grinding to finish;



Step 10: Open the door of the coffee machine, take out the grounds container, weigh the coffee powder in the grounds container and record it in the machine



Step 11: Click the "Save" button on the interface to complete the calibration of the grinding.



✓ Grinding Calibration complete

5.5 Powder calibration

Step 1: turn the key clockwise as shown, open the door of the coffee machine, then take out the grounds container and upper cover plate;



Step 2: Open the stirrer buckle as shown in the figure, rotate the buckle counterclockwise (left and right) to pull out the stirrer, and confirm that the lower powder port of the powder box is open;



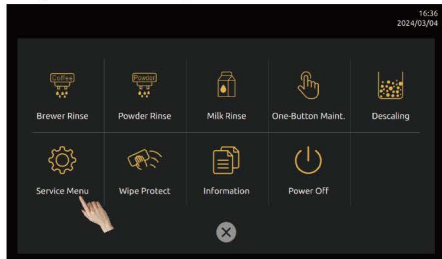
Step 3: Take out the powder receiving container, weigh and clear, and place the container at the lower powder opening of the left powder box;



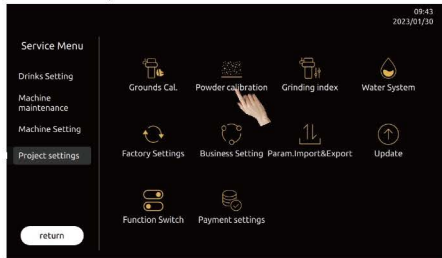
Step 4: Click the shortcut menu icon at the bottom of the screen to enter the shortcut menu interface;



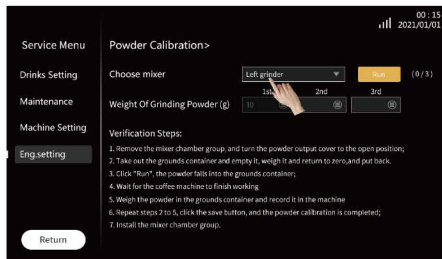
Step 5: Click the service menu, enter the password, and enter the engineer setting interface;



Step 6: Click the "Powder Calibration" icon to enter the Powder Calibration interface;



Step 7: Select "Left grinder", click the "Run" button, the powder will fall into the grounds box, and wait for the coffee machine to finish working;



Step 8: weigh the powder in the powder receiving container and record it in the machine;



Step 9: put the powder receiving container back to the lower left powder port, continue to click the "Start" button, and carry out the second grinding, and wait for the end of the powder machine;



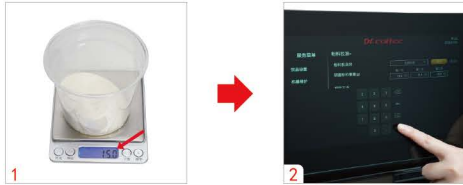
Step 10: Weigh the weight of the powder in the powder receiving container and record it in the machine;



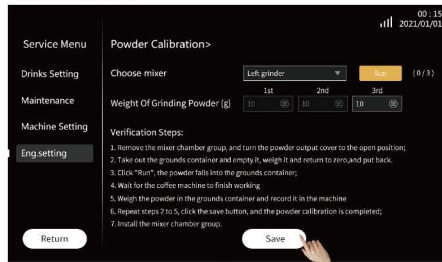
Step 11: put the powder receiving container back to the lower left powder port, continue to click the "Start" button, and carry out the third grinding, and wait for the end of the powder machine;



Step 12: Weigh the weight of the powder in the powder receiving container and record it in the machine;



Step 13: Click the "Save" button on the interface to complete the powder calibration.



✓ Powder calibration complete

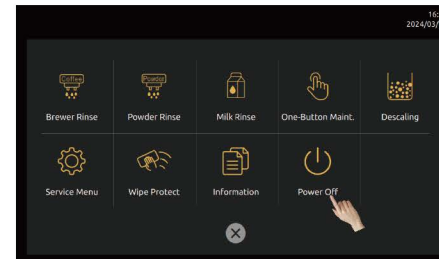
➤ The powder calibration of the middle hopper & the right hopper is the same as the powder calibration operation of the left hopper.

5.6 Power off the coffee machine

Step1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Click the "Power Off" option in the screen;



Step 3: Enter the countdown prompt, "Please confirm whether to shut down", click "OK" to enter the soft shutdown state, click "Return" to cancel the operation, in the soft shutdown state, the screen turns off, and the lighting system is still on. (Long press the screen for 3 seconds to restart the machine in soft shutdown state)



Step 4: In the state of soft shutdown, turn the key counterclockwise as shown, open the door of the coffee machine, press the power switch to completely cut off the power of the coffee machine, and lock the door.
Note: Do not directly cut off the power in the power-on state to avoid damage to the machine.



✓ Power off the coffee machine completed

6 Drink making

➤ The following operations can be directly operated by ordinary users.

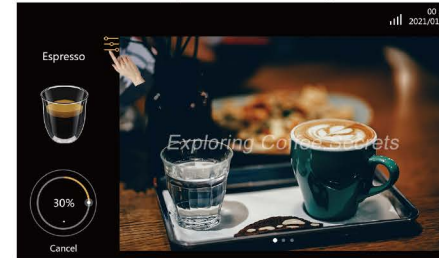
6.1 Coffee drinks

➤ For example: making a cup of "espresso".

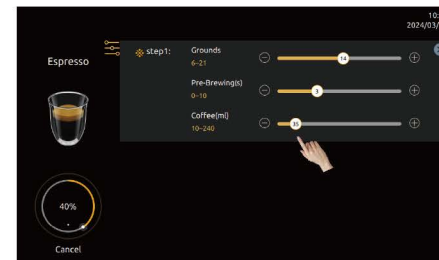
Step 1: Click on the "Espresso", the coffee machine starts to make;



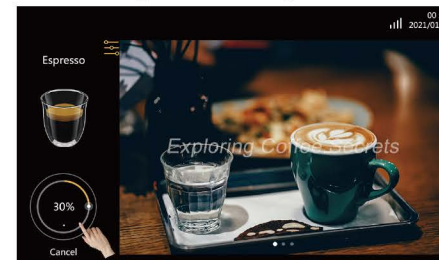
Step 2: During the drink making process..., click "Espresso" on the screen, and the drink parameter adjustment interface will appear;



Step 3: Drag the adjustment lever on the right interface to temporarily adjust the amount; (only available in adjustable mode)



Step 4: During the process of making the drink..., click "Cancel" to stop the making immediately.



✓ Coffee drink completed.

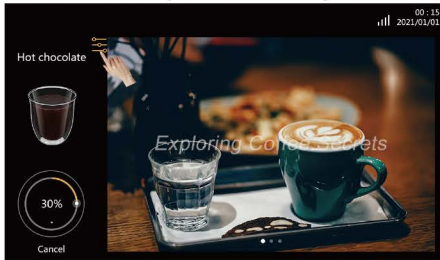
6.2 Powder drinks

➤ For example: making a cup of "Hot chocolate"

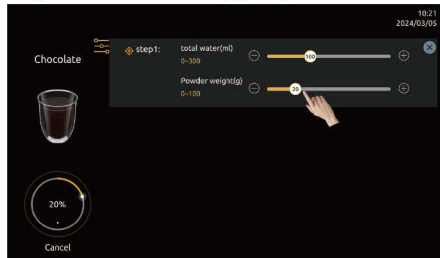
Step 1: Click on the "Hot Chocolate", the coffee machine starts to make;



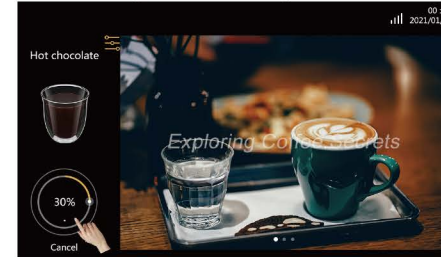
Step 2: During the drink making process..., click "⚙️" on the screen, and the drink parameter adjustment interface will appear;



Step 3: Drag the adjustment lever on the right interface to temporarily adjust the amount; (only available in adjustable mode)



Step 4: During the process of making the drink..., click "Cancel" to stop the making immediately.



✓ Powder drink making complete

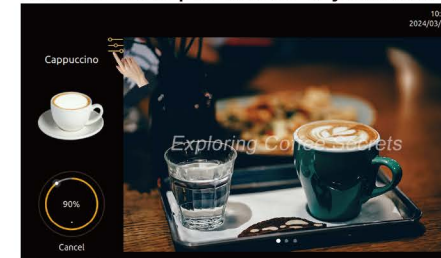
6.3 Milk drinks

➤ For example: making a cup of "Cappuccino"

Step 1: Click on the "Cappuccino", the coffee machine starts to make;



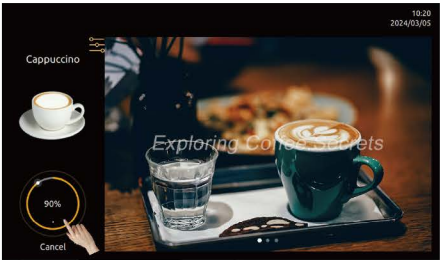
Step 2: During the drink making process..., click "⚙️" on the screen, and the drink parameter adjustment interface will appear;



Step 3: Drag the adjustment lever on the right interface to temporarily adjust the amount; (only available in adjustable mode)



Step 4: During the process of making the drink..., click "Cancel" to stop the making immediately.



✓ Milk coffee is completed.

7 Cleaning and Maintenance

➤ Professionally trained personnel can perform the following operations.

7.1 Cleaning schedule

Dr.coffee commercial coffee machine cleaning schedule							
	Daily	Weekly	Demand	Required	Mandatory		
Automatic cleaning	☺					Brewer rinse	► P42 (7. 2. 1)
	☺					Powder rinse	► P43 (7. 2. 2)
	☺					Milk rinse	► P44 (7. 2. 3)
	☺			☺	●	Brewer deep clean	► P45 (7. 3. 4)
	☺			☺	●	Powder system deep cleaning	► P45 (7. 3. 5)
	☺			☺	●	Milk deep cleaning	► P46 (7. 3. 6)
				☺	●	Descaling	► P47 (7. 3. 7)
Manual cleaning		☺	☺			Bean hopper group	► P48 (7. 3. 1)
	☺		☺			Guide powder mixing system group	► P48 (7. 3. 2)
		☺	☺			Powder hopper group	► P48 (7. 3. 2)
	☺		☺			Grounds container	► P50 (7. 3. 3)
	☺		☺			Drip tray group	► P50 (7. 3. 3)
	☺		☺			Beverage outlet cap group	► P50 (7. 3. 4)
		☺	☺			Brewer group	► P51 (7. 3. 5)
	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.						

7.2 Automatic cleaning

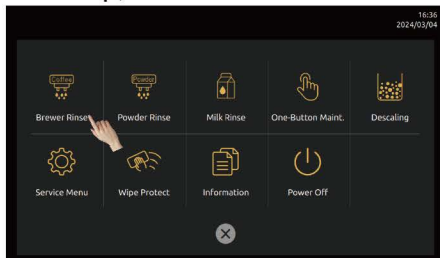
➤ Daily cleaning operations needed to be performed daily.

7.2.1 Brewer rinse

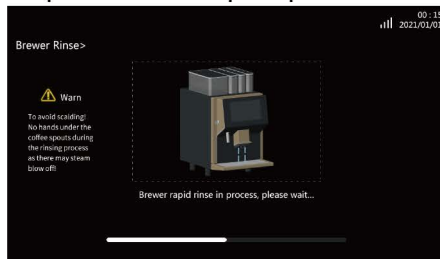
Step1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Click on the option "Brewer rinse" on the screen to proceed to the next step;



Step 3: Follow the prompts on the screen to rinse the brewing system.



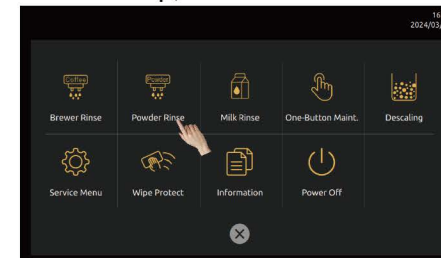
✓ Brewer rinse complete and automatically returns to the main interface.

7.2.2 Powder rinse

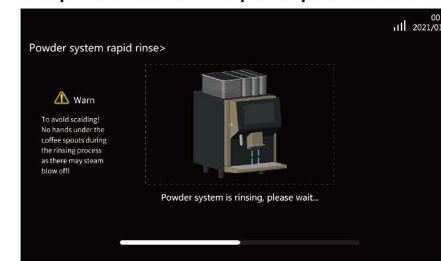
Step1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Click on the option "Powder rinse" on the screen to proceed to the next step;



Step 3: Follow the prompts on the screen to rinse the powder system.

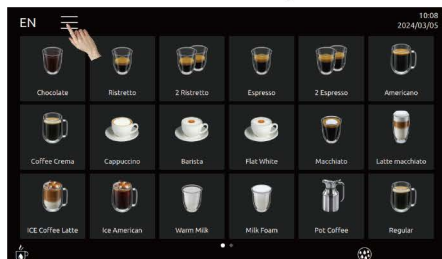


✓ Powder rinse complete and automatically returns to the main interface.

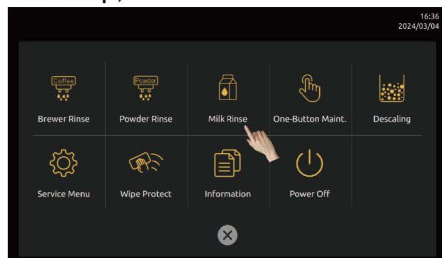
7.2.3 Milk rinse

➤ This item only for Coffee Center Plus.

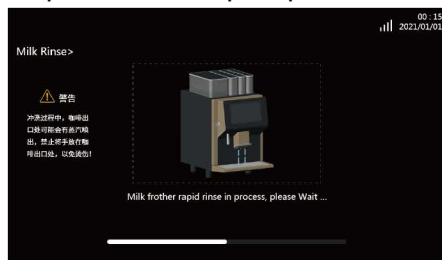
Step1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Click on the option "Milk Rinse" on the screen to proceed to the next step;



Step 3: Follow the prompts on the screen to rinse the powder system.



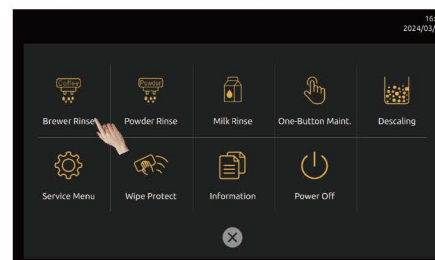
✓ Milk rinse complete and automatically returns to the main interface.

7.2.4 Brewer Deep Clean

Step1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Press "Brewer Rinse" for 3 seconds to enter "Brewer Deep Clean" for deep clean, and then follow the interface prompts.

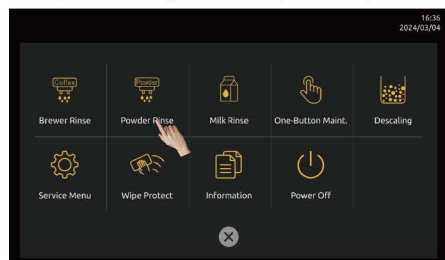


7.2.5 Powder system deep cleaning

Step1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



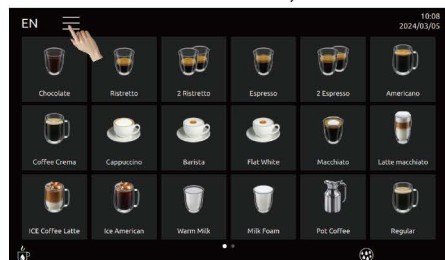
Step 2: Press "Powder Rinse" for 3 seconds to enter "Powder system deep cleaning" for deep clean, and then follow the interface prompts.



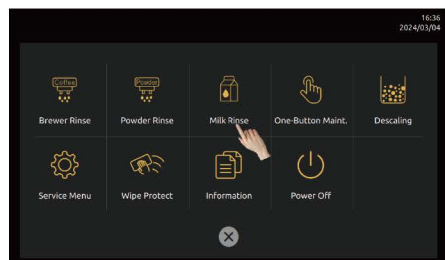
7.2.6 Milk Deep Clean

➤ This item only for Coffee Center Plus.

Step1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Press "Milk rinse" for 3 seconds to enter "Milk Deep Clean" for deep clean, and then follow the interface prompts.

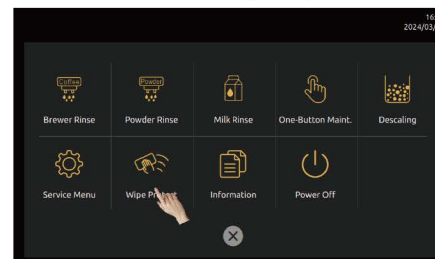


7.2.7 Descale

Step1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Press "Wipe Protect" for 3 seconds to enter "Descaling", and then follow the interface prompts.



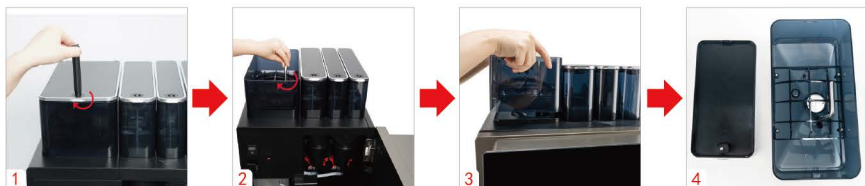
★Before starting descaling, please remove the beverage spout to confirm that the steam bulkhead silicone parts are installed properly, and then reinstall the beverage spout after confirming that it is installed properly.
(This item only for Coffee Center Plus.)



7.3 Manual cleaning

7.3.1 Bean hoppers cleaning

Step 1: Use the adjusting handle to open the bean box cover, turn the handle clockwise, lift up and remove the bean box and empty it;



Step 2: replace the bean box in its original position, turn the handle counterclockwise to lock the bean box, and then replace the bean box cover.



7.3.2 Powder guide mixing system&powder hoppers cleaning

Step 1: Open the door, open the powder outlet buckle, turn the red buckle counterclockwise (left and right), and take down the mixer and powder guide outward;



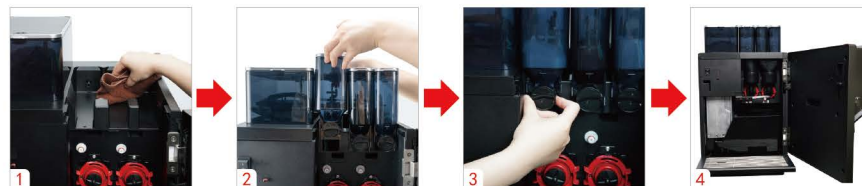
Step 2: Clean the powder guide port and mixing chamber with clean water, wipe them with dry cloth after cleaning (make sure the agitator group is dry, otherwise it will cause powder adsorption), and wipe the red mixing chamber area with dry cloth;



Step 3: Close the lower powder opening of the powder box, open the powder box cover with an adjusting wrench and remove it, empty the powder box, and wipe the powder box with a dry towel (there are moving and sharp parts inside the powder box, pay attention to safety when wiping).



Step 4: Wipe the installation position of the powder box on the top of the machine with a dry towel, install the powder box back, open the lower powder opening of the powder box, and install the powder guide and mixing parts back;



7.3.3 grounds container&drip tray cleaning

Draw out the water storage pan group, remove the remaining waste water, open the door, take out the slag box and empty it, clean the water storage pan group and the slag box with clean water, wipe with dry cloth after cleaning, and install the slag box and the water storage pan group back;



7.3.4 Beverage outlet Cleaning

➤ This item only for Coffee Center Plus.

Step 1: Use your fingers to pinch the buckles on both sides of the beverage outlet, pull down firmly, and remove the beverage outlet component;



Step 2: Remove the connectors and silicone components from the beverage outlet group, take them to the faucet, rinse them thoroughly, and install them back into the machine.



7.3.5 Brewer cleaning

Step 1: Open the door of the coffee machine, hold the handle of the slag box and take out the slag box and water storage pan;



Step 2: As shown in the figure, push the clip inward with your fingers, press the clip downward, and then grasp the body of the brewer with your hands, and take out the brewer outward.



Step 3: Rinse the brewer with clean water and then install it back into the machine;



8 Liability and Warranty

8.1 User Responsibilities

- The user must ensure that the safety device is regularly maintained and inspected by Dr. Coffee's technical service personnel, its authorized personnel or other authorized personnel.
- Quality defects must be notified in writing to Dr. Coffee within 30 days. For hidden defects, this period is extended to 12 months after installation (work report, handover record).
- Parts involving safety, such as safety valves, safety thermostats, water boilers, etc., are not allowed to be repaired. Said parts must be replaced!
- These measures are carried out by the customer service technicians of Dr. Coffee or by the service partner when maintenance is performed.

8.2 Warranty and liability

- If personal injury or property damage is caused due to the following reasons, our company will not be liable for warranty and compensation:
 - The machine is not being used correctly as specified.
 - Incorrect installation, commissioning, operation, cleaning and maintenance and associated optional equipment.
 - Maintenance intervals not respected.
 - Continue to use this machine if safety devices and guards are damaged, incorrectly installed, or failed.
 - Failure to comply with the instructions in the instruction manual regarding the preservation, installation, operation, use and maintenance of the machine Safety Instructions.
 - The machine is not being used under normal conditions.
 - Repairs are not performed correctly.
 - Not use genuine parts from Dr. Coffee.
 - Use a cleaner not recommended by Dr. Coffee.

- Damage caused by foreign objects, accident, vandalism and force majeure.
- Insert foreign objects into the machine or open the machine casing with foreign objects.
- The manufacturer assumes all possible liability for damages only if the prescribed service and maintenance intervals are observed and original spare parts ordered from the manufacturer or authorized suppliers are used.
- Dr. coffee's "General Terms of Business" apply.

9 Precautions for daily use and maintenance

- Please do not add water to the coffee bean hopper and powder hoppers;
- During the operation of the coffee machine, please do not open the door of the coffee machine forcibly, take out the grounds box, drip tray, water tank and other components;
- The external water tank can only be filled with pure water at room temperature, please do not add hot water or ice water;
- It is recommended to use coffee beans with medium roast or medium dark roast and not too oily. It is not recommended to use dark roasted or charcoal roasted and very oily coffee beans;
- If you need to change the type of coffee beans and powder, it is recommended to do calibration again;
- When the beverage flows out, please do not put your hand at the outlet of the coffee machine to avoid burns;
- When cleaning the machine, please do not use a brush or cleaning agent, so as not to damage the appearance of the coffee machine, please wipe it with a soft cloth dampened with water;
- Please do not exceed the MAX line for adding beans and powder hoppers to the bean hopper and powder hoppers. If there is no MAX line, fill it with 8 points.

- During the coffee making process, self-checking and resetting process, and automatic cleaning process, please do not cut off the power supply;
- According to the height of the coffee cup, adjust the height of the coffee outlet appropriately to avoid the splashing of beverages such as coffee and hot water;
- Every day after the machine is turned off and stopped for use, please empty the coffee grounds and waste water in the machine and clean it; if you use a machine with an external water supply, please do not use the machine after the external water source is cut off.
- Every day after the machine is turned off and stopped for use, please empty the coffee grounds and waste water in the machine and clean it;
- If you use a machine with an external water supply, please do not use the machine after the external water source is cut off.