

Exploring Coffee Secrets



F22 Series Coffee machine instructions

Please read the instructions carefully, and keep it well.

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1 Introduction

1.1 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 the machine. Please use the machine under instructions and keep the instructions for further reading.

1.2 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 exrpts, require written approval from the publisher.The copyright is held by the manufacturer.
- This instruction is for: F20 Series.

1.3 Machine Description

- This fully automatic coffee machine is used to make black coffee, milk coffee, powder product.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 :
 - Accident prevention regulations for electrical safety in the commercial area ;
- The machine has a touch screen for operation.

1.4 Manufacture 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 Safety

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

2.1 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 room.

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).

2.2 Safety Instructions

2.2.1 Customer's risk



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, Children are not permitted to cleaning and maintenance machine;
- Machine is installed at obvious site;
- Self-service use and operation should be supervised by trained personnel. To ensure compliance with maintenance regulations and to resolve usage issue at any time.



Incorrect using the electronic device can lead to shocking. Please read the following points:

- Electrical equipment should only be carried out by trained personnel;
- 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.



Warning: It must disconnect power supply before repairing.



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



Warning: 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.



There is a risk of burns when made drinks, hot water and steam, it's forbidden to put your hands under the outlet position during made or cleaning.



High temperature on the outlet and brewing system. Only touch the handle. Only rinse the brewing system after cooling.



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

2.2.2 Machine's risk



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;
- Contact with our customer service department to do the replacement and 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, powder hopper only for powder;
- 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.

2.2.3 Danger 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 Hygiene regulations



Water: It will be 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; TDS: 70-200 PPM;
- Chlorine content should be less than 100 mg/L;
- PH should be 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: It will be harmful for the healthy with incorrect operation of coffee! Please must observe the following points:

- Check the package if have any damage;
- The filling capacity is no more than the daily usage;



Powder: It will be 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 if have any damage;
- 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;
- Powder should be stored separately from the detergent;
- The earliest purchased product should be used first;
- Use the powder during the shelf-life;
- Sealed package after opening it, to prevent it from pollution;



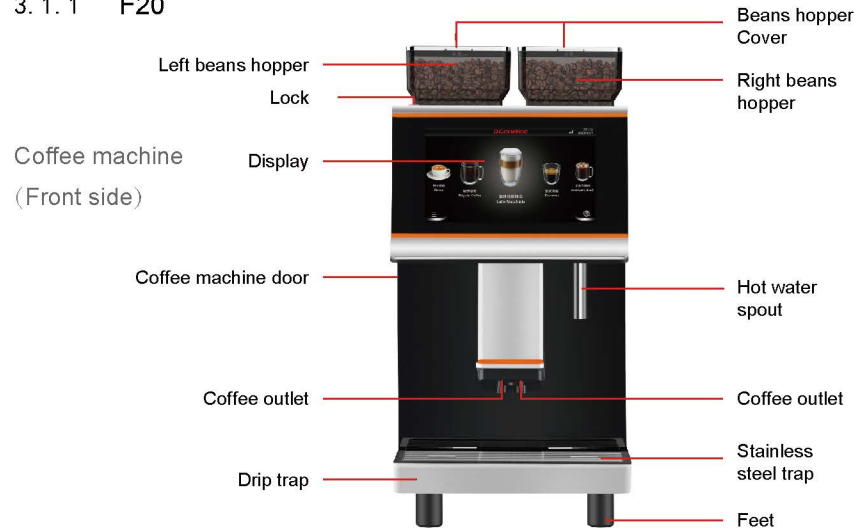
Milk: It will be harmful for the healthy with incorrect operation of milk! Please must observe the following points:

- Don't use raw milk;
- Only pasteurized and heat treated milk;
- Only homogenize milk;
- Only 4-10 °C cold milk;
- Wear gloves during milk treatment;
- Only milk from original package;
- Filling milk into original package is not permitted. Clean the milk container before filling;
- Check the package if have any damage;
- The filling capacity of milk is no more than the daily usage;
- Close the cover of milk container and cooler after filling (Inside/outside);
- Keep the milk in dry, cold and enclosed room (Highest temperature 7 °C);

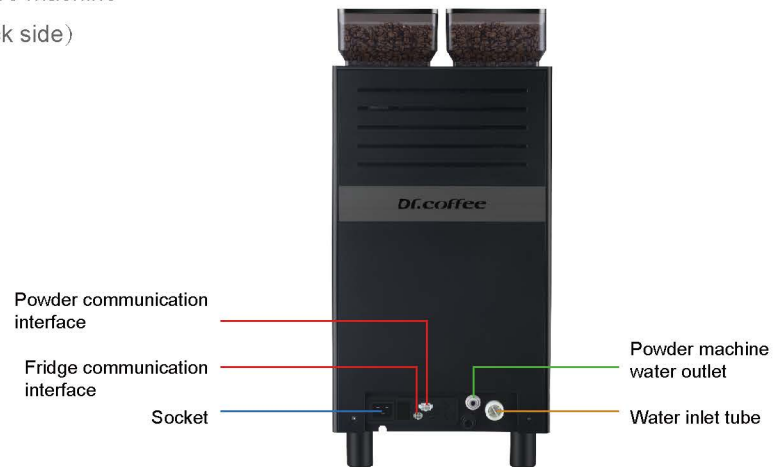
3 Product description

3.1 Product introduction

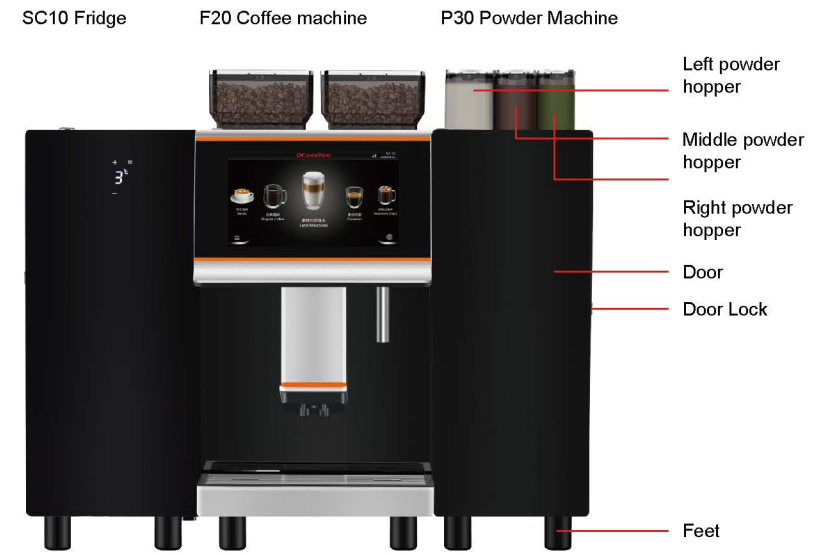
3.1.1 F20



Coffee machine
(Back side)



3.1.2 F22



3.2 Technical data

3.2.1 Capacity

Hourly output on DIN18873-2:

Capacity		300 Cups	
Power grid connection		10A	16A
	Espresso(50ml)	100	100
Hourly output	Americano(240ml)	60	75
	Cappuccino(240ml)	60	75
Hourly hot water output		30L	
Beans hopper capacity		2*700 g	
Powder hopper capacity		Left powder hopper: Milk powder 1000g/Chocolate powder 1500g Middle, right powder hopper: Milk powder 800g/Chocolate powder 1200g	
Grounds container capacity		Approx.70 PCS(Base on 10g/Shot)	

3.2.2 Specification

	F20 Coffee machine	P30 Powder machine
Voltage	220V~ 50Hz 10A:1450W 16A:2750W	220V~ 50Hz 1850W
Connection tube	G3/4'change into G3/8'length1.5M metal tube	φ5*9 silicon tube
Connection water pressure	80-600kPa (0.8-6bar)	Water supply by coffee machine
Size:W*D*H	31*56*66 cm	22*42*66cm
N.W	34 kg	19 kg

3.3 Accessories

This model supply the spare parts as follow:

3.3.1 F20

Power cable	x1	Instruction	x1	Beans hopper group	x2
Drain pipe	x1	Automatic water inlet pipe	x1	Water trap group	x1
Milk cleaning wastewater pipes	x1	Milk tube	x1	Key	x1

3.3.2 P30

Power cable	x1	Connection pipe	x1
Instruction	x1	Communication wire	x1
Powder hopper	x3	Beverage outlet tube	x2

4 Installation and Testing

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

4.1 Prerequisites

4.1.1 Installation site

⚠ Please observe the follow points, otherwise machine will be damaged. Please must observe the following points:

- 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.

4. 1. 2 Weather condition



The following climatic conditions are suitable for placing a coffee machine, 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 placement requirements:

- If the coffee machine need to be stored or transported, When the temperature is below 0℃, it must be operate to empty the inside water.

4. 1. 3 Electronic connection

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



Danger! Electricity!
Please observe the follow points:

- The electrodes must match the details on the nameplate!
- All the phase of device should be disconnected with electrified wire netting, The line connected to the power cord must be grounded;
- Electrical equipment on site must be connected according to IEC 364 (DIN VDE 0100).
- The machine can not work under the damage of a broken cable. Cable and plug replacement only permitted to be carried out by customer ser-vices 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!

4.1.4 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; TDS: 70-200PPM;
- Only use a new tube set! It's 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, to prevent stains from entering the machine.
- 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))

4.2 Installtion

4.2.1 Coffee machine

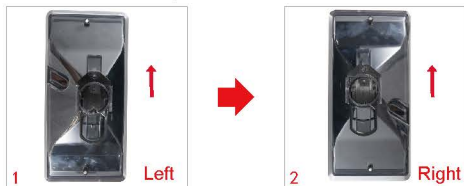
- Open the carton box, take out machine and spare parts, and put the coffee machine on a flat countertop.

4.2.2 Install the bean hopper

Step 1: Turn the key counterclockwise and open the coffee machine door as shown in the picture, Pinch the handle, push the bean box locking device until it stops;



Step 2: Take out the bean hopper, as shown in the picture, the black bezel arrow direction backward to placed in the top mounting position of the machine;



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



✓ Coffee bean hopper, powder hopper installation completed.

4.3 Connection

4.3.1 Water inlet 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 or connect it to the tap water.



✓ Soft metal tube connection is completed.

4.3.2 Drain pipe connection

Step 1: Inset 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 outlet of the waste water pipe above the waste water tank (or waste water pool).



✓ Drain pipe tube installation is completed

4.3.3 Install milk cleaning waste water pipe

Step 1: As shown in the picture, take out the coffee-color soft tube, insert one end side into the back cover;



Step 2: Place the outlet of the soft pipe above the waste water tank (Or water water pool).



✓ Install milk cleaning waste water pipe is completed

4.4 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.

4.4.1 Coffee machine power

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



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



✓ Power connection is completed

4.5 P30 Powder machine installation and connection

- Please note P30 powder machine and F20\$SC10 module should not connect to the same power line

4.5.1 Connection of beverage outlet pipe

Step 1: As shown in the picture, put the coffee and powder machine side by side, and keep some distance, turn the key clockwise and open the powder machine door.



Step 2:As shown in the picture,take out the accessory beverage outlet pipe,pass the pipe through the side hole of the powder machine,then pull it out;



Step 3:As shown in the picture insert the long tube of the beverage outlet pipe into the white connector on the upper side of the machine,the short tube insert into the white connector on the underside of the machine;

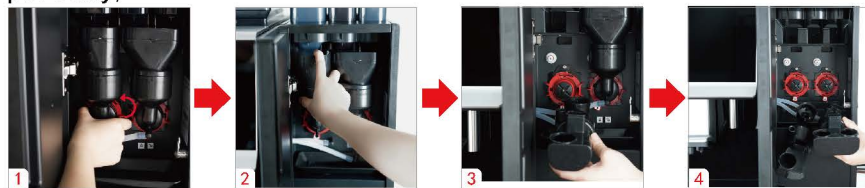


Step 4:As shown in the picture put the powder machine close to the coffee machine,meantime pinch the hard pipe section of the powder outlet with your hand and pull it out slowly.

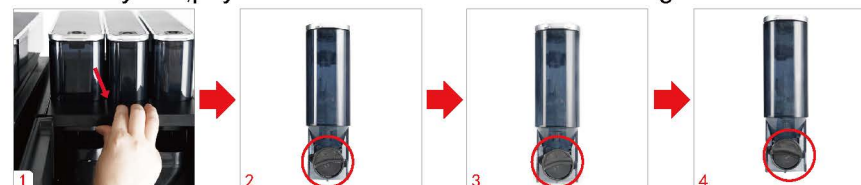


4.5.2 Install powder hopper

Step 1:As shown in the picture,rotate the lock counterclockwise,unplug the mixing group outward,the left and right is same operation,remove and put away;



Step 2:As shown in the picture,pull out the small plate of the upper cover,remove the left (L),medium (M), right (R) powder hopper from the accessory box,pay attention to the outlet of the mark sign.



Step 3:Place the left,middle,right powder hooper in place accordingly,rotate counterclockwise to open the left and middle powder outlet cover,rotate clockwise to open the right powder cover.



Step 4:Install the mixing group back to the machine,and lock clockwise,then plug the connector of the beverage outlet,the short tube on the left and the long tube on the right.



Step 5:Install back the small cover plate,and close the door of the powder machine,turn the key counterclockwise to lock it.



4.5.3 Connect water pipe,communication cable and powder

Step 1:As shown in the picture,take out the attachment connect water pipe,one side insert into the water inlet of the P30 powder machine,the other side insert into the powder water supply outlet of the coffee machine.



Step 2:As shown in the picture,take out the attachment communication cable,one side insert into the communication port of P30 powder machine,the other side insert into the powder communication port of the coffee machine.



Step 3:As shown in the picture,plug the terminal female of cable into the socket of coffee machine,plug the terminal male of cable into the socket.



4.6 Fridge connection

Step 1:take out the milk pipe,the end connector connect to the milk inlet hole of the coffee machine.



Step 2:The other side stuck in the U-slot from the side of fridge door;



Step 3:Put the fridge close to the coffee machine,meantime,straighten the milk pipe into the fridge,be careful not to fold the milk pipe to avoid not being pumped milk.



5 Initial working

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

5.1 Filling

5.1.1 Beans hopper filling

Step 1:As shown in the picture,insert the key,rotate the key counterclockwise to open the door,remove the adjustment wrench from the position of picture 3.



Step 2:Use an adjustment wrench to open the bean hopper cover,fill the coffee beans,as shown in the picture 2,use the bean hopper bezel handle to open the bean hopper bezel counterclockwise,finally lock the bean hopper cover.



Step 3:Put back the adjustment wrench,close the door of coffee machine,turn the key clockwise and lock tightly.



✓ Beans' filling is completed.

5.1.2 Powder hopper filling

➤ This applies only to: F22 models.

Step 1:As shown in the picture,insert the key,rotate the key counterclockwise to open the door,remove the adjustment wrench from the position of picture 3.



Step 2:Use an adjustment wrench to open left powder hopper cover clockwise,add the special powder for the coffee machine,finally install back the left powder hopper and lock it;the same operation to the middle and right powder hopper.



Step 3:Put back the adjustment wrench,close the door of coffee machine,turn the key clockwise and lock tightly.



✓ Powder' filling is completed.

5.2 Power on the coffee machine

Step 1:As shown in the picture,rotate the key counterclockwise,open the door,press the power switch,then close the coffee machine door,and roate the key clockwise to lock tightly.

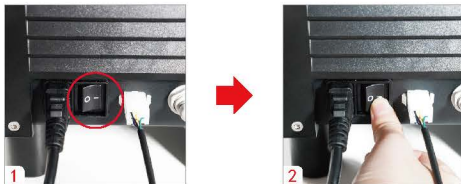


✓ Coffee machine power on is completed.

5.3 Power on the powder machine

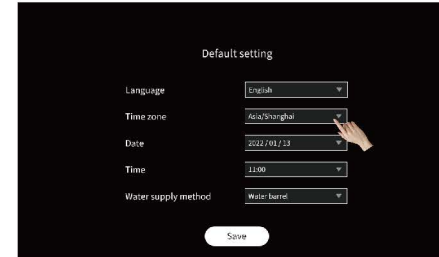
▶ This applies only to: F22 models.

As shown in the picture,press the power switch on the back of the machine,the powder machine is on the power.Note that the F22 must turn on the powder machine before turning on the coffee machine.

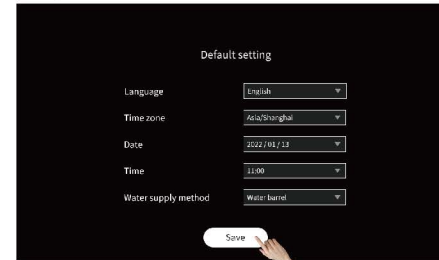


5.4 Default setting

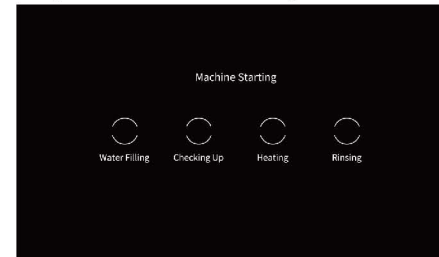
Step 1:Tap the menu option on the screen and enter the corresponding initial value;



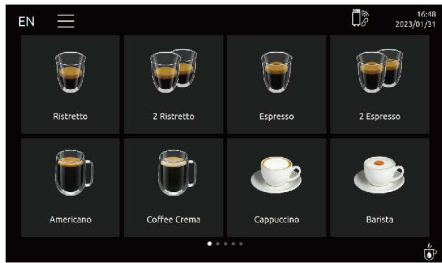
Step 2: Click “Save” to the next step;



Step 3: Machine starting.....



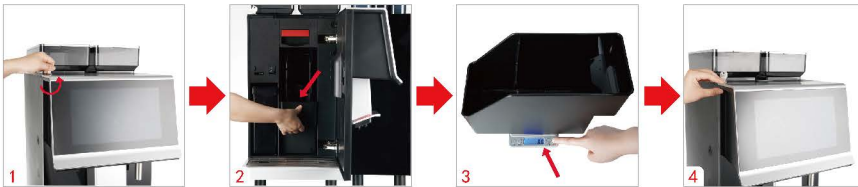
Step 4: Power on complete, machine is ready for coffee.



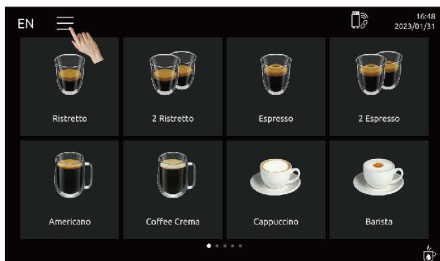
✓ Default setting is completed.

5.5 Grinding Calibration

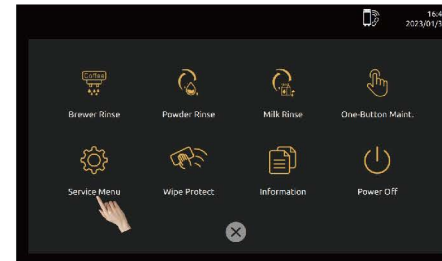
Step 1: As shown in the picture rotate the key counterclockwise, open the door, remove the grounds box and empty it, weigh the grounds box and zero calculator, install back the grounds box and close the coffee machine door.



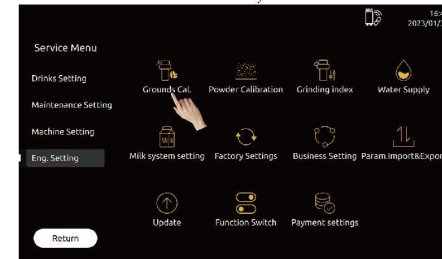
Step 2: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



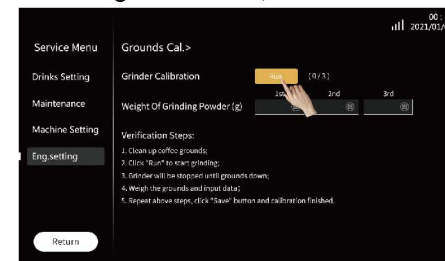
Step 3: Click the service menu, enter the password, and enter the project settings interface;



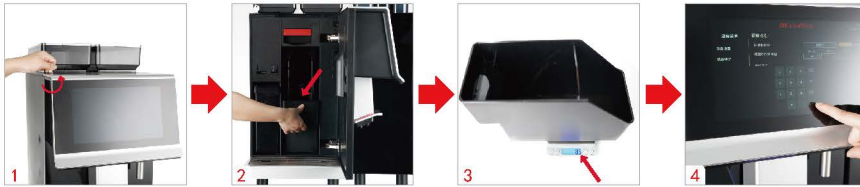
Step 4: Click the "Grinding Calibration" icon to enter the Grinding Calibration interface;



Step 5: Click the "Start" button, the grinder works, the coffee powder falls into the grounds box, and wait for the grinder to end.



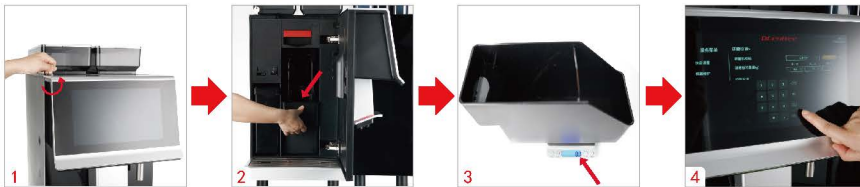
Step 6: Open the door and take out the grounds box, weighed the coffee powder in the grounds box and record the data into the machine.



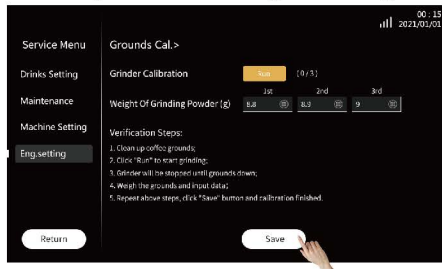
Step 7: install back the grounds box, close the door, then continue to click the "Start" button, make a second grind, and wait for the grinder to end.



Step 8: repeat step 6/7, finish the second and third grinding, and record the data into the machine.



Step 9: Click the "Save" button to complete the grinding calibration. The same operation with right bean grinding calibration.



✓ The grinding calibration is completed.

5.6 Powder Calibration

➤ This applies only to: F22 models

Step 1: As shown in the picture, turn the key clockwise and open the powder machine door, unplug the beverage outlet pipe.



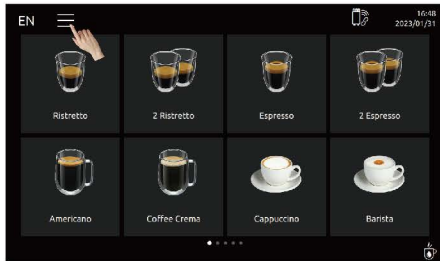
Step 2: As shown in the picture, rotate the lock counterclockwise, unplug the mixer group outward, the same operation with left and right, remove and put away.



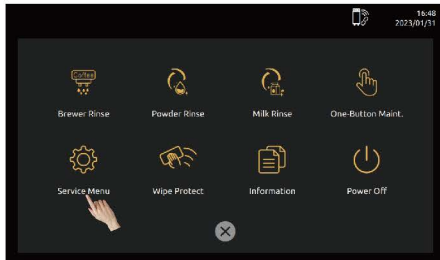
Step 3: Take out the powder container and weigh it to zero, Place the container under the left cartridge.



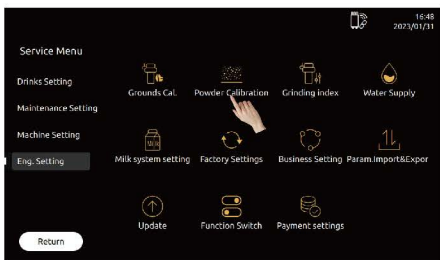
Step 4: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



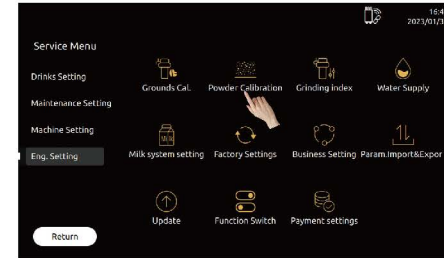
Step 5: Click the service menu, enter the password, and enter the project settings interface;



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



Step 7: Choose the left powder hopper, click the "Start" button, The powder falls into the container, wait the coffee machine finish the work.



Step 8: Weight the powder in the container, and record the data into the machine.



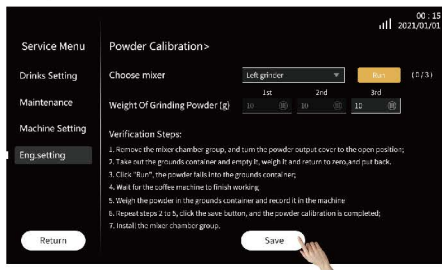
Step 9: Place the powder container again under the powder outlet, continue to click the "Start" button, make a second powder, until the powder machine stops, weighed again and record the data into the machine.



Step 10: Repeat the above powder extraction, weighing, recording action to complete the third powder extraction.



Step 11: Click the "Save" button to complete the powder calibration.

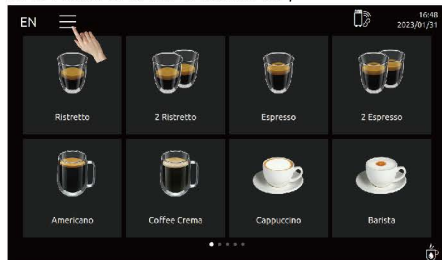


✓ The powder calibration is completed.

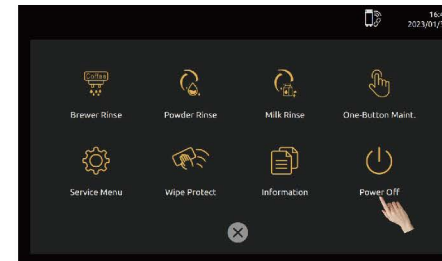
➤ The middle and right powder machine calibration make the same operation with left powder machine calibration.

5.7 Coffee machine power off

Step 1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Click "Power off";

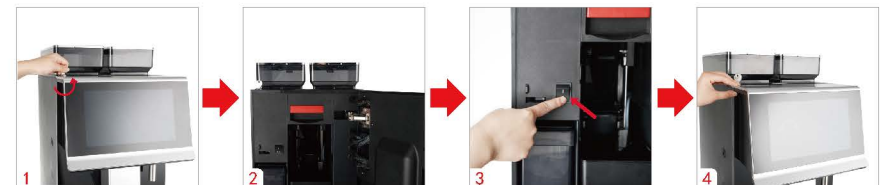


Step 3: The screen pop-up prompts. Are you "power off", click "Yes" machine turns to power off mode, click "No" to cancel this operation, the screen is off but light is still on (press the screen more than 3 seconds to wake up the machine)



Step 4: In the soft shutdown state, as shown in the picture, rotate the key counterclockwise, open the door, press the power switch to completely cut off the power to the coffee machine, and lock tightly.

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.

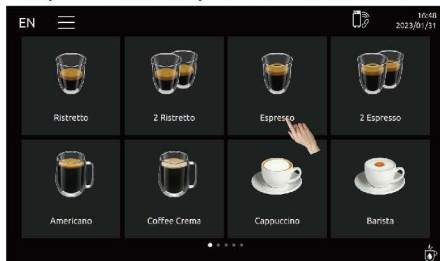
6 Drink making


➤ The following steps can be operated by end users.

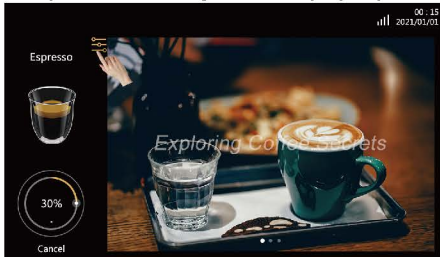
6.1 Coffee

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

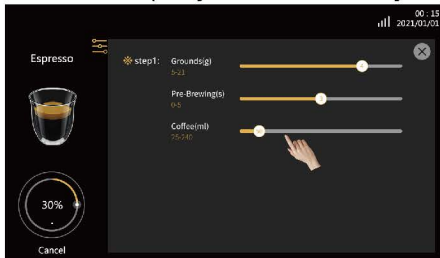
Step 1: Click“Espresso”, then coffee under processing;



Step 2:During the beverage making process, click on the “”,pop up the parameter adjustment pop-up window;



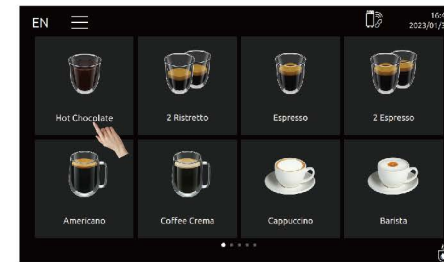
Step 3:Drag the adjustment lever on right interface to temporarily adjust the amount.(Only available on adjustable mode).




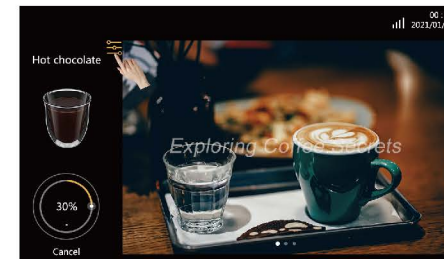
6.2 Powder drink

➤ For example :A cup of “Hot chocolate”

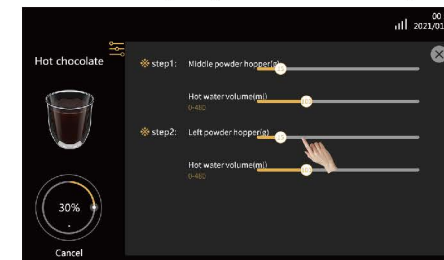
Step 1: Click “Hot chocolate”, then drink under processing;



Step 2:During the beverage making process, click on the “”,pop up the parameter adjustment pop-up window;



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



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



✓ Powder drink is completed.

7 Rinse and maintenance

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

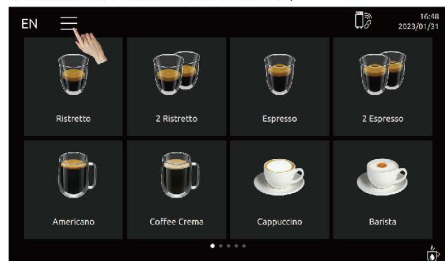
7.1 Cleaning schedule

Dr.coffee commercial coffee machine cleaning schedule							
	Daily	Weekly	Demand	Require	Mandato	Item	information
Automatic rinse & clean	☺					Brewing system rapid rinse	► P42 (7. 2. 1)
	☺					Powder system rapid rinse	► P43 (7. 2. 2)
	☺					Milk system rapid rinse	► P44 (7. 2. 3)
	☺			☺	●	Brewr system deep clean	► P46 (7. 2. 5)
	☺			☺	●	Powder system deep clean	► P46 (7. 2. 6)
	☺			☺	●	Milk system deep clean	► P47 (7. 2. 7)
	☺			☺	●	Descaling	► P48 (7. 2. 8)
Manual clean		☺	☺			Bean hopper group	► P49 (7. 3. 2)
		☺	☺			Water tank	► P49 (7. 3. 1)
			☺			Grounds container	► P49 (7. 3. 1)
			☺			Drip tray group	► P49 (7. 3. 1)
			☺			Beverage outlet cap group	► P49 (7. 3. 1)
		☺	☺			Brewer group	► P51 (7. 3. 5)
			☺			Inside coffee machine,inside door	► P49 (7. 3. 1)
			☺			Fridge liners, and fridge door seals	► P51 (7. 3. 4)
			☺			Milk box group	► P49 (7. 3. 1)
			☺			Milk pipe	► P49 (7. 3. 1)
			☺			Guide powder mixing system group	► P50 (7. 3. 3)
			☺			Powder water tra	► P50 (7. 3. 3)
			☺			Inside powder machine	► P50 (7. 3. 3)
		☺	☺			Powder hopper	► P50 (7. 3. 3)
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.						

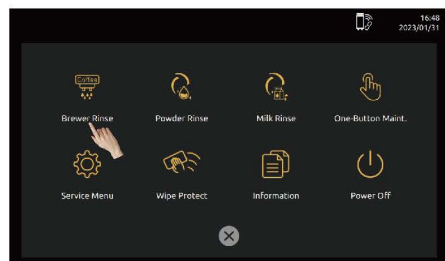
7.2 Automatic clean

7.2.1 Brewing system rapid rinse

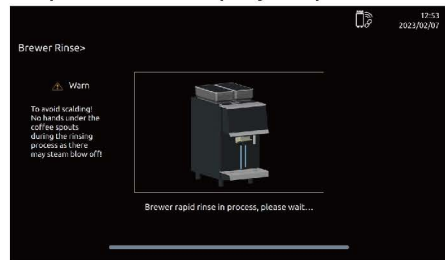
Step 1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Click the “Brewing system rapid rinse” proceed to the next step;



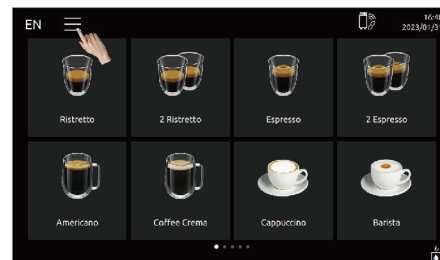
Step 3: Follow step-by-step instructions to rapid rinse the brewing system;



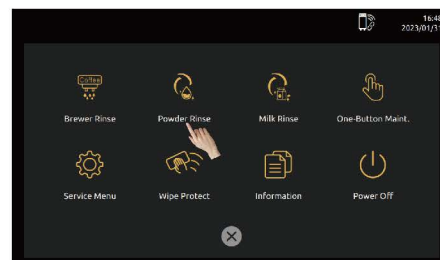
✓ Brewing system rapid rinse completed, back to main page automatically.

7.2.2 Powder system rapid rinse

Step 1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Click the “Powder system rapid rinse” proceed to the next step;



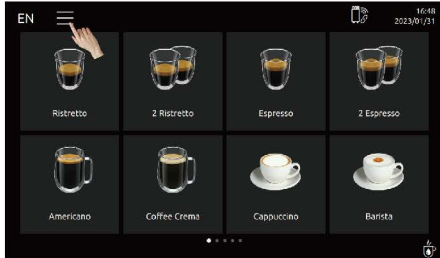
Step 3: Follow step-by-step instructions to rapid rinse the powder system;



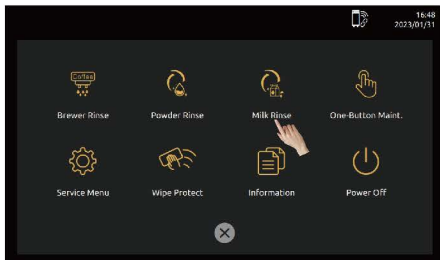
✓ Powder system rapid rinse completed, back to main page automatically.

7.2.3 Milk system rapid rinse

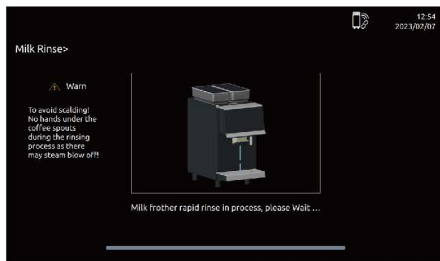
Step 1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Click the "Milk system rapid rinse" proceed to the next step;



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

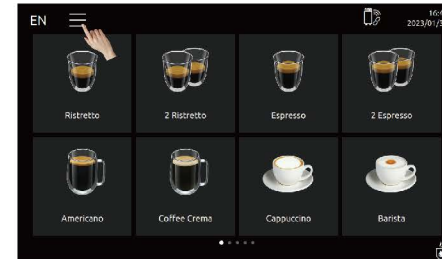


✓ Milk system rapid rinse completed, back to main page automatically.

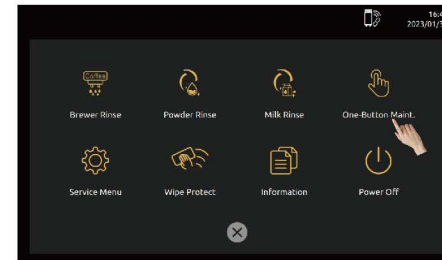
7.2.4 One-Button Maint

➤ Daily maintenance, automatic cleaning items, can choose One-Button Maint, it's including all daily automatic cleaning items.

Step 1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Click on the "Service Menu" option in the screen to proceed to the next step;



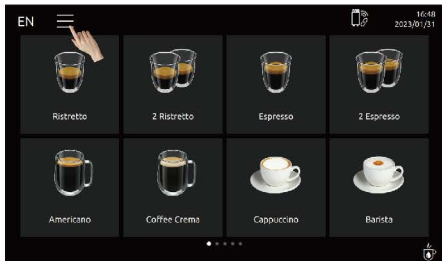
Step 3: Enter the password and select "Machine Maintenance" on the left, then click "One-Button Maint" Follow the on-screen prompts for maintenance.



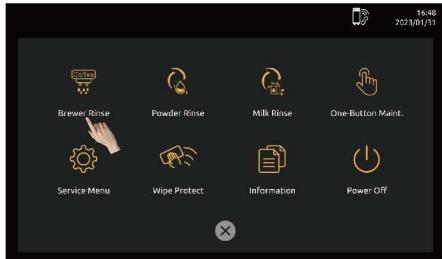
✓ Milk system rapid rinse completed, back to main page automatically.

7.2.5 Brewer system deep clean

Step 1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;

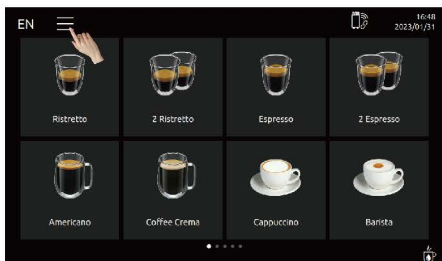


Step 2: Press "Brewer rinse" more than 3 seconds to do brewer deep clean by following the prompts on the interface;

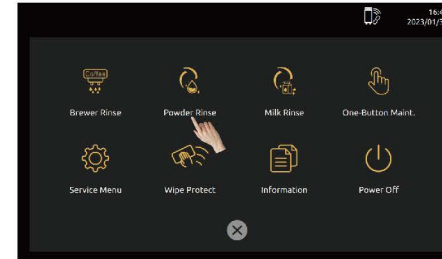


7.2.6 Powder system deep clean

Step 1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;

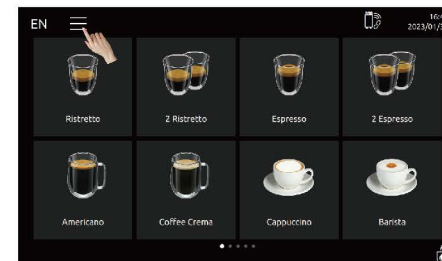


Step 2: Press "Powder rinse" more than 3 seconds to do powder system deep clean by following the prompts on the interface;

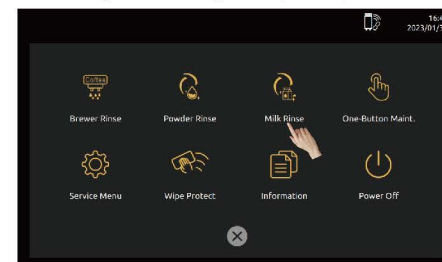


7.2.7 Milk system deep clean

Step 1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;

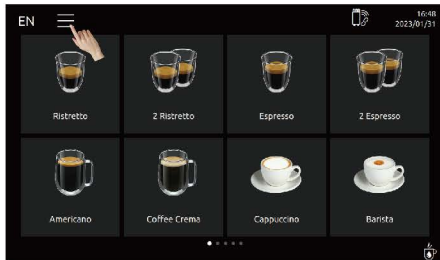


Step 2: Press "Milk rinse" more than 3 seconds to do Milk system deep clean by following the prompts on the interface;

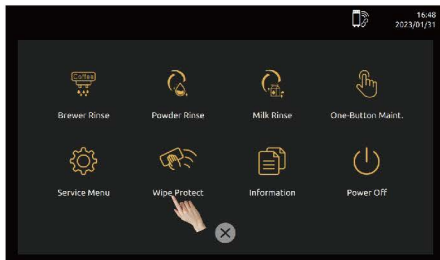


7.2.8 Descaling

Step 1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



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



7.3 Manual cleaning

7.3.1 Removable parts cleaning

- Take out water tank, milk box, milk pipe, outlet cover, mixer group, grounds container, drip tray parts to soak and rinse, and dry with a cloth, then install back.



7.3.2 Bean hopper clean

Step 1: Open the coffee machine door, pull out the bean box lever and remove the bean hopper;



Step 2: After empty the bean hopper, wipe the inside of the hopper and cover with a dry cloth. Use a small brush to remove residual debris if necessary. Clean the top lid of remaining coffee beans and crumbs, then wipe the guide bean trough with a damp cloth, then dry with a dry cloth. After cleaning, install back to the coffee machine.

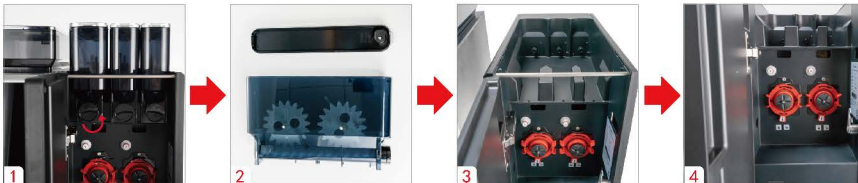


7.3.3 Guide powder mixer system&Powder hopper clean

Step 1: As shown in the picture, open the powder machine door, remove the small upper cover, unplug the beverage outlet pipe, rotate the lock counterclockwise, pull out the mixer group; the left and right are the same operation;



Step 2: Close the three lower powder caps counterclockwise, remove the powder hopper accordingly, empty the power hopper, Wipe the inside and outside and the outlet area with a dry cloth, clean dust, then then wipe the upper cover and the front machine with a damp cloth, and then dry it with a dry cloth;



Step 3: Install back the powder hopper and mixer group and lock the lock.



7.3.4 Fridge clean

- Wipe the fridge liner with a damp cloth, and fridge doors, door seals, wipe clean, and dry with a dry cloth.



7.3.5 Brewer clean

Step 1: Open the coffee machine door, Hold the handle of the grounds box and remove it.



Step 2:As shown in the picture,push the inside snap with your finger, press down the cato,then grasp the brewer with your hand,remove the brewer outward;



Step 3:Rinse the brewer with clean water and put it back on the machine.



8 Responsibility and warranty

8.1 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 dcument 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.

8.2 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.
 - Only recommended original cleanser.
 - 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".

9 Precautions for daily use and maintenance

- 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;
- If you need to change the type of coffee beans and powder, it is recommended to re-calibrate;
- 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 making drinking, self-testing, cleaning automatically;
- Adjust the outlet height with the cups, avoid coffee, hot water and other drinks Splashing;
- 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;
- Every day after the machine is shut down and out of use, please clean the ground container and waste water barrel;
- Don't use machine, when the tap water is stopped. (If the machine supplied with tap water).