

*Exploring Coffee Secrets*



**F16**  
Coffee machine instructions



Please read the instructions carefully, and keep it well.

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This instruction is for : F16

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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 manual applies to models: F16

## 1.3 Machine Description

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

- The housing consists of aluminum and high quality plastic. The design of this machine and all accessories 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.

## 1.4 Manufacture information

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## 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;

- 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 8°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;
- 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:

- Only clean water.
- Corrosive water is not allowed to be poured in the machine.
- Total Hardness: 5-8°dH; TDS: 70-200PPM.
- Total hardness must be always higher than the carbonate hardness.
- Minimum carbonate hardness between 5 °dKH or 8.9 °fKH.

- Chlorine cont should be less than 100mg/L.
- PH should between 6.5 – 7.
- Use the machine with the water tank (Inside/outside).
  - Fill the water tank with clean water everyday.
  - Clean the water tank before filling.
  - Hardness of water < 80ppm.
  - When unlocking and locking the tank cover, use a special lock adjustment wrench.



**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.
- When unlocking and locking the outer cover of the coffee bean warehouse, a special lock adjustment wrench must be used.



**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 3-5 °C.
- Wear gloves during milk treatment.
- Only milk from original package.

- Filling milk into original package is not permitted. Clean the milk container before filling.
- Check the package.
- The filling capacity of milk is no more than the daily usage.
- Close the cover of milk container and cooler after filling (Inside / Outside) .
- Keep the milk in dry, cold and enclosed room.(Highest temperature 7℃)
- Use fresh milk.
- Use beans during the shelf-life.
- Seal package after opening it, to prevent it from pollution.

### 3 Machine description

#### 3.1 Machine introductions

##### 3.1.1 F16

(Front)



(Back)



## 3.2 Technical Parameters

### 3.2.1 Output capacity

Cups per hour based on DIN18873-2:

Advised daily output		100 cups
Hourly output	Espresso (M: 50ml)	70
	Americano (M: 240ml)	50
	Cappuccino (M: 200ml)	70
Hourly hot water output		15L
Water tank capacity		8L
Beans hopper capacity		1000g
Grounds container capacity		About 30 Pcs ( Base on 10g / pc )

### 3.2.2 Technical sheet

Coffee machine	220-240V~ 50/60Hz 1500W
Connection tube set	G3/4' to G1/2' 6mm PE pipe 1.5m long
Connection water pressure	Max 0.6MPa
Coffee machine W*D*H	340*500*575mm
Machine N.W	19.5kg

## 3.3 Accessories

### 3.3.1 Accessories supplied

This model supply the spare parts as follows:

Name	Picture	F16
Cable		x1
Key		x1
Milk tube		x1
Silicone tube (sieve included)		/
Inlet PE pipe		x1
Quick start guide		x1

### 3.3.2 Accessories and device options

Picture	Device option	Description
	Electronic refrigerator	Electronic refrigerator; Light, quiet; Store milk box or container directly.
	Compressor cooler	Compressor cooler; Light, quiet; Store milk or container directly.
	Waste water tank	It is match with Dr.Coffee smart cabinet, at most capacity for 25L waste water and it's test device connected with coffee machine which warn you when it with 15L water.
	Drain pipe	Used for waste water draining.
	Filter	It can effectively filter impurities in water, reduce heavy metals, soften water quality, reduce scale formation, protect waterway and heating system of coffee machine.

## 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 +40°C (50°F to 104°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 mm<sup>2</sup>), 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 3/8".

## 4.2 Install

### 4.2.1 Coffee Machine

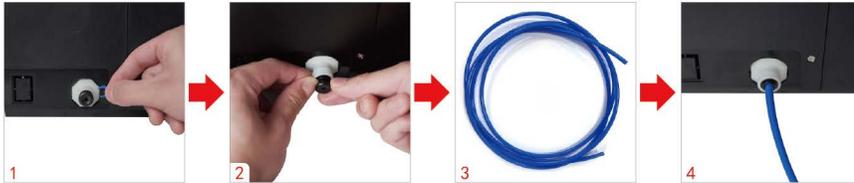
- Open the carton box, take out machine and spare parts. The machine and all accessory units are only permitted to be installed and stored in frost-free locations.

## 4.3 Connection

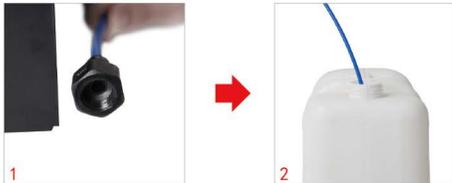
### 4.3.1 Connect the water inlet pipe - PE pipe

▶ Models with directly link system: F16

Step 1: Remove the cir-clip from the water inlet assembly on the back of the machine, press down on the black connector and pull out the plunger at the same time, and then insert the PE pipe.



Step 2: Place the other end of the PE pipe into the barreled water or connect it to tap water.



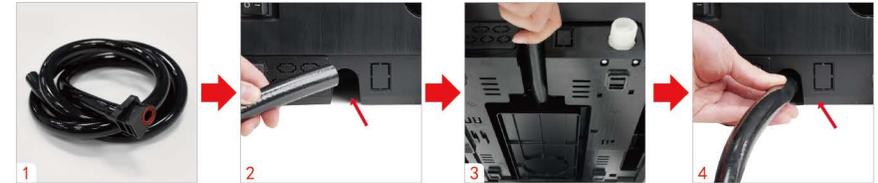
✓ PE pipe connection is complete.

### 4.3.2 Drain pipe connection (Option)

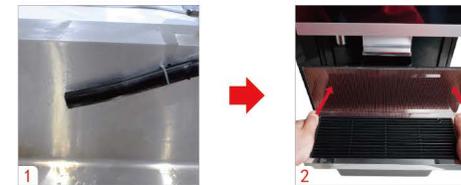
Step 1: Take out the drip tray.



Step 2: Leak the back of the machine near the edge of the desktop to the position of the drain pipe connector out of the desktop, insert the end of the drain pipe with the connector into the connector slot of the Drain pipe outlet at the bottom of the coffee machine, and lock the two screws.



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



## 4.4 Power

### 4.4.1 Coffee machine power

Step 1: Plug into socket of machine.



Step 2: Plug into socket of power.



✓ Power connection is complete.

## 5 First run

➤ Professionally trained personnel can perform the following operations.

### 5.1 Filling

#### 5.1.1 Fill coffee bean

Step 1: Use the lock adjustment wrench to turn the lock core on the bean box lid to the unlock position, open the lid of the coffee bean compartment, add the coffee beans to the bean compartment, and then install the lid.



✓ Beans' filling is complete.

#### 5.1.2 Water filling

Step 1: Use the lock adjusting wrench to turn the lock core on the tank lid to the unlock position, open the lid of the tank, add the pure water to the tank, and then install the tank cover.



✓ Water filling is complete.

## 5.2 Coffee machine power on

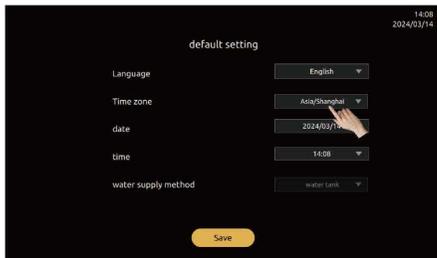
Step 1: Push the button on the back of machine.



✓ Coffee machine power on is complete.

## 5.3 Default setting

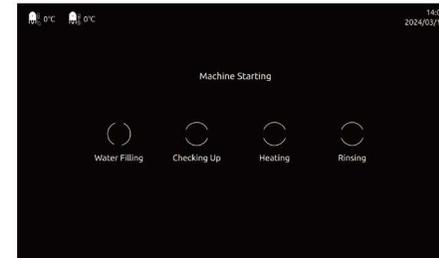
Step 1: Touch the menu button on the screen, input the parameter accordingly;



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



Step 3: Machine starting.....;



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



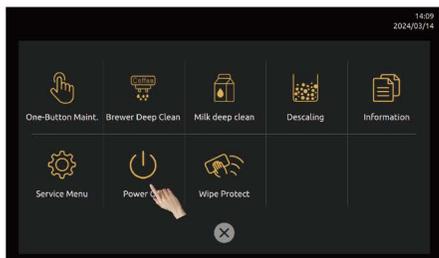
✓ Default setting is complete.

## 5.4 Power off machine

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



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



Step 3: The screen pop-up prompts. Are you "power off", click "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 complete.

## 6 Drink making

➤ The following steps can be operated by end users.

### 6.1 Coffee drink

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

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



Step 2: The beverage parameter adjustment interface appears. After adjusting and confirming, click "Start Making" to proceed with the beverage (Only work under adjustable mode)



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

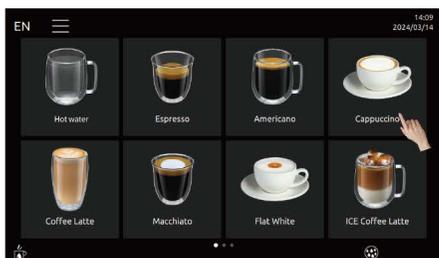


✓ Coffee drink completed.

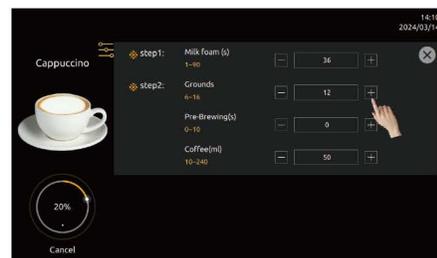
## 6.2 Milk drink

► For example :A cup of “Cappuccino”.

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



Step 2: The beverage parameter adjustment interface appears. After adjusting and confirming, click "Start Making" to proceed with the beverage (Only work under adjustable mode)



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



✓ Milk coffee is completed.

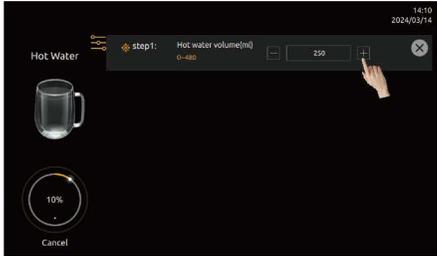
## 6.3 Hot water

► For example :A cup of “Hot water”.

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



Step 2: The beverage parameter adjustment interface appears. After adjusting and confirming, click "Start Making" to proceed with the beverage (Only work under adjustable mode)



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



✓ Hot water is completed.

## 7 Rinse and maintenance

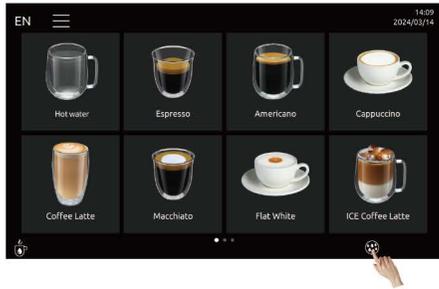
### 7.1 Cleaning schedule

Dr.coffee commercial coffee machine cleaning schedule							
	Daily	Weekly	Demand	Required	Mandatory	Item	Info
Deep clean	☺		☺			System worm up	▶ P33 (7. 2. 1)
	☺		☺			Automatic quick clean	▶ P34 (7. 2. 2)
	☺		☺			Removing and cleaning the milk foam unit	▶ P35 (7. 2. 3)
			☺			Milk pipe disassembling and cleaning	▶ P36 (7. 2. 4)
Manul clean	☺			☺	●	Brewer deep clean	▶ P37 (7. 3. 1)
	☺			☺	●	Milk deep clean	▶ P37 (7. 3. 2)
					●	Descaling	▶ P38 (7. 3. 3)
			☺		●	One-button maint	▶ P39 (7. 3. 4)
		☺				Water draining	▶ P39 (7. 3. 5)
		☺				Disassembly and installation of bean hopper	▶ P40 (7. 3. 6)
			☺			Coffee beans ground setting	▶ P41 (7. 3. 7)
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.						

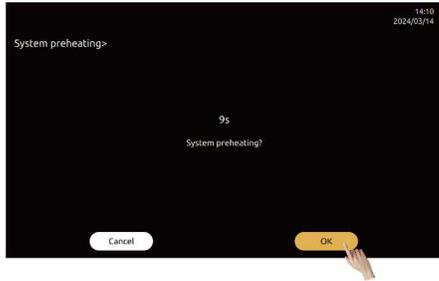
## 7.2 Daily cleaning

### 7.2.1 System warm-up

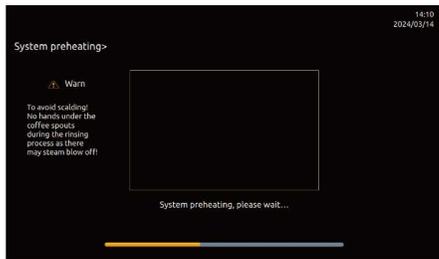
Step 1: Click the Warm-up shortcut icon in the bottom right corner of the screen (when the warm-up shortcut switch is on).



Step 2: Click "Confirm" (or the device will start automatically when the timer runs out);



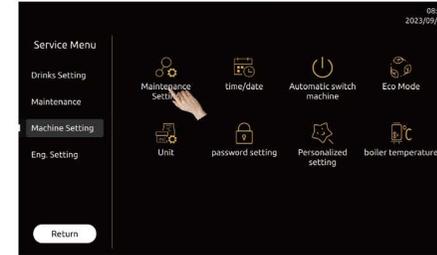
Step 3: The system is warming up, please wait...



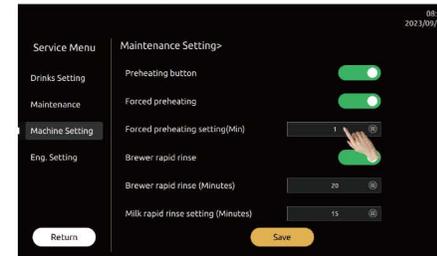
✓ Warm-up completed.

### 7.2.2 Automatic Quick cleaning Setting

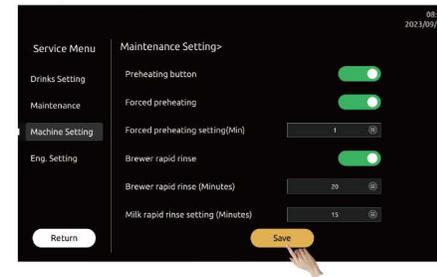
Step 1: Go to: "Quick Menu" - "Service Menu" - "Machine Settings" - "Maintenance Settings";



Step 2: Set the interval of the desired quick rinse items (corresponding to the set time after the system is out of use). (i.e. rapid rinsing is carried out automatically) "Confirm";



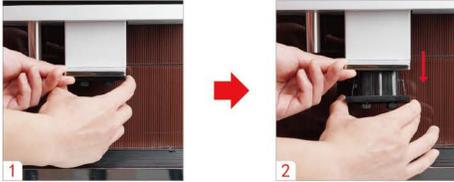
Step 3: Click "Save" button to finish saving the above settings;



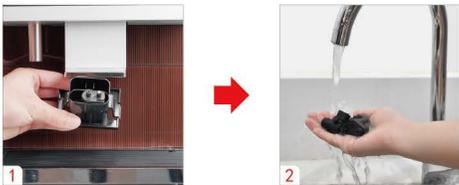
✓ Rapid rinsing setup complete.

### 7.2.3 Removing and cleaning the milk foam unit

Step 1: Hold the left and right handles of the coffee outlet inward and pull out the coffee outlet downward;



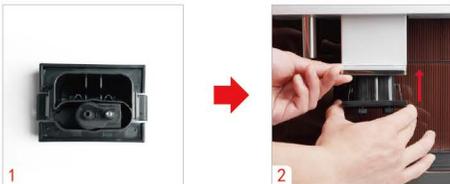
Step 2: Take out the milk foam device from the coffee exit, pull out the joint and silicone parts in the milk foam device, take it to the faucet and rinse it clean;



Step 3: Take the coffee outlet to the faucet and rinse it clean;



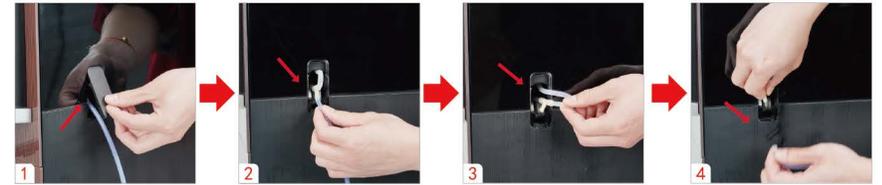
Step 4: Put the rinsed milk foam back into the coffee outlet and back into the coffee outlet assembly.



✓ Removing and cleaning the milk foam unit complete.

### 7.2.4 Milk pipe disassembling and cleaning

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



Step 2: Clean the blue silicone tube under the faucet.



Step 3: Insert the blue silicone tube without connector end into the three-way connector on the right cover of the machine; Insert the three-way joint and the blue silicone tube into the cavity of the right cover, then insert the blue silicone tube into the pinch valve and cover the small metal cover.



✓ Milk pipe disassembling and cleaning complete.

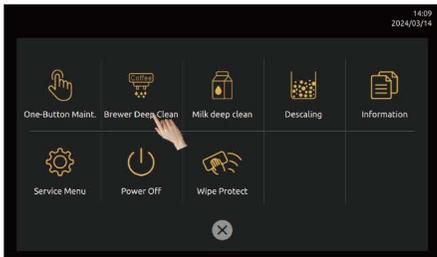
## 7.3 Deep cleaning

### 7.3.1 Brewer deep clean

Step 1: Click the shortcut menu icon at the top left of the screen to enter the Service Menu screen;



Step 2: Click on the screen " Deep Cleaning", then follow the prompts.

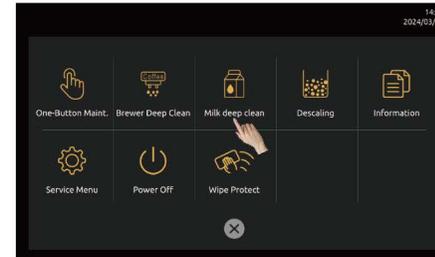


### 7.3.2 Milk deep clean

Step 1: Click the shortcut menu icon at the top left of the screen to enter the Service Menu screen;



Step 2: Click on the screen " Milk System Deep Cleaning", then follow the prompts.

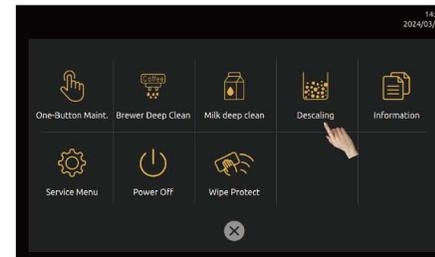


### 7.3.3 Descaling

Step 1: Click the shortcut menu icon at the top left of the screen to enter the Service Menu screen;



Step 2: Click on the screen " Descaling", then follow the prompts.

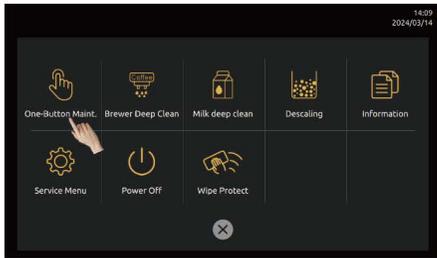


### 7.3.4 One-button maint

Step 1: Click the shortcut menu icon at the top left of the screen to enter the Service Menu screen;

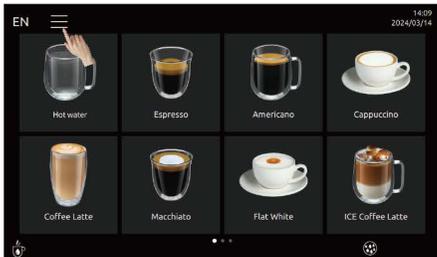


Step 2: Click on the screen " One-button maint ", then follow the prompts.



### 7.3.5 Water draining

Step 1: Click the shortcut menu icon at the top left of the screen to enter the Service Menu screen;



Step 2: Click "Service Menu" input password, Click "Maintenance", click "Water Draining", then follow up the instructions.



### 7.3.6 Disassembly and installation of bean hopper

Removal: Use the lock adjustable spanner to open the bean hopper cover, you can see the metal rod in the bean hopper, turn the metal rod 90° anti-clockwise to pick up the bean hopper.

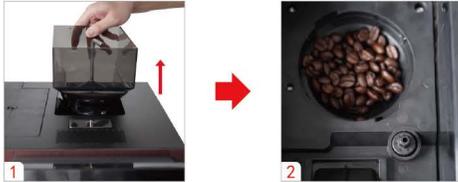


Installation: Put the bean hopper into the corresponding position of the machine, turn the metal rod 90° clockwise and cover the bean hopper cover.



### 7.3.7 Ground setting

Step 1 : Take out the bean hopper, you can see the adjusting gear under the bean hopper (the value of the adjusting gear: the bigger the icon means the coarser, the smaller means the finer).



Step 2: Turn the adjusting gear, with the gear displayed on the screen, adjust to the suitable gear can be.



Step 3: Install the bean hopper as shown in the picture, install the bean hopper cover and use the lock adjustable spanner to lock the bean hopper cover.



✓ Coffee beans ground setting is complete.

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

## 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 machineSafety 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 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 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.