

## *Exploring Coffee Secrets*



## **Coffee Break Pro / GT2 Pro / M10 Series** Coffee machine instructions

Please read the instructions carefully, and keep it well.

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This instruction is for : Coffee Break Pro / GT2 Pro / M10

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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 not follow up our instructions.If you need to know more details, please contact with our customer service department.
- This instruction show you how to use and clean 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:  
Coffee Break Pro、 Coffee Break Pro Plus、 Coffee Break Pro Big、 Coffee Break Pro Big Plus、 GT2 Pro、 GT2 Pro Plus、 GT2 Pro Big、 GT2 Pro Big Plus、 M10、 M10 Plus、 M10 Big、 M10 Big Plus

## 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:
  - 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;



- 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:

- The water must be clean and free from contamination.
- Do not add corrosive water to the coffee machine.
- Minimum carbonate hardness between 5 °dKH or 8.9 °fKH;  
TDS:10-80PPM;
- The total hardness value must always be higher than the carbonate hardness.
- The minimum carbonate hardness is 5 °dKH or 8.9 °fKH.

- The maximum chlorine content is 100 mg per liter.
- Ph value 6.5~7 (pH neutral).
- Machines using drinking water tanks (internal & external):
  - Fill the drinking tank with fresh water every day;
  - Clean the drinking water tank thoroughly 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.



**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 °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 Coffee Break Pro / GT2 Pro / M10 Series

##### 3.1.1.1 Coffee Break Pro / Coffee Break Pro Plus

(Front)





(Back)



Coffee Break Pro



Coffee Break Pro Plus

### 3.1.1.2 Coffee Break Pro Big / Coffee Break Pro Big Plus

(Front)



(Back)



Coffee Break Pro Big



Coffee Break Pro Big Plus

3.1.1.3 GT2 Pro / GT2 Pro Plus

(Front)



(Back)



GT2 Pro



GT2 Pro Plus

### 3.1.1.4 GT2 Pro Big / GT2 Pro Big Plus

(Front)



(Back)



GT2 Pro Big



GT2 Pro Big Plus

### 3.1.1.5 M10 / M10 Plus

(Front)



(Back)



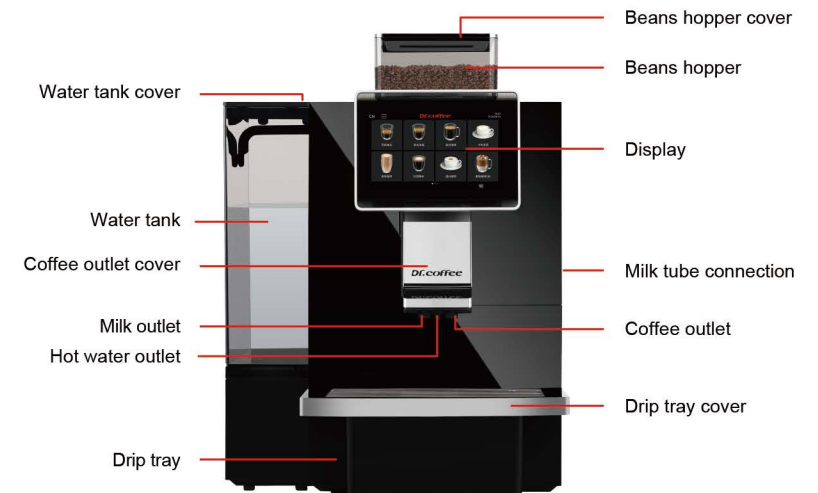
M10



M10 Plus

### 3.1.1.6 M10 Big / M10 Big Plus

(Front)





(Back)



M10 Big



M10 Big Plus

### 3.2 Technical Parameters

#### 3.2.1 Output capacity

Cups per hour based on DIN18873-2:

	Coffee Break Pro 、GT2 Pro 、M10
Advised daily output	100 cups
Hourly output	medium cup
Espresso	85
Americano	75
Cappuccino	65
Hourly hot water output	30L
Water tank capacity	Small Water Tank : 2L / Big Water Tank : 8L
Beans hopper capacity	1200g
Grounds container capacity	About 70 Pcs ( Base on 10g / pc )

### 3.2.2 Technical sheet

	Coffee Break Pro、Coffee Break Pro Big、 GT2 Pro、GT2 Pro Big、M10、M10 Big	Coffee Break Pro Plus、Coffee Break Pro Big Plus、 GT2 Pro Plus、GT2 Pro Big Plus、 M10 Plus、M10 Big Plus
Coffee machine	220-240V~ 50/60Hz 2900W	
Connection tube set	Inner diameter 5mm, Outer diameter 9mm, length 1.5M	G3/4'change into G1/2'length 1.5M metal tube
Connection water pressure	Max 0.1MPa	Max 0.6MPa
Coffee machine W*D*H	Small Water Tank: 30*50*58cm / Big Water Tank: 41*50*58cm	
Machine N.W	Small Water Tank: 19kg / Big Water Tank:20.5kg	

## 3.3 Accessories

### 3.3.1 Accessories supplied

This model supply the spare parts as follows:

	Coffee Break Pro、Coffee Break Pro Big、 GT2 Pro、GT2 Pro Big、M10、M10 Big	Coffee Break Pro Plus、Coffee Break Pro Big Plus、 GT2 Pro Plus、GT2 Pro Big Plus、 M10 Plus、M10 Big Plus
Cable (SJTO 250V 16A 14AWG)	X1	X1
Grinding adjustment wrench	X1	X1
Milk tube	X1	X1
Instruction	X1	X1
Qualification Certificate	X1	X1
Warranty card	/	X1
Silicon tube	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 +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 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.
- Take out machine and accessories, install the cooler at the right side of coffee machine.

## 4.3 Connection

### 4.3.1 Water inlet tube connection

- Models with directly link system:  
Coffee Break Pro Plus / Coffee Break Pro Big Plus / GT2 Pro Plus /  
GT2 Pro Big Plus / M10 Plus / M10 Big Plus

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.

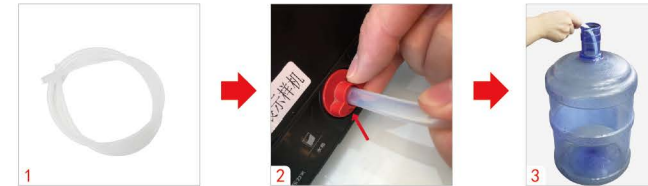


✓ Soft metal tube connection is complete.

### 4.3.2 Water inlet tube connection-silicon tube

- This item is used for the following models:  
Coffee Break Pro / Coffee Break Pro Big / GT2 Pro / GT2 Pro Big /  
M10 / M10 Big

Step 1: Insert the silicon tube into the connection, and another end to the water barrel.



✓ Silicon tube connection is complete.

Remark: Please switch the valve to water tank while using water tank.  
Please switch the valve to water barrel while using water barrel.



### 4.3.3 Drain pipe connection (Option)

Step 1: Take out the drip tray.

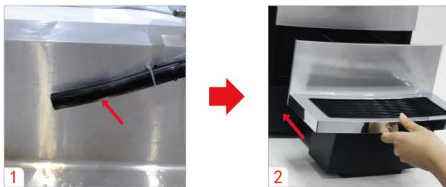




Step 2: Plug the drain pipe connection on the rack at the bottom of machine.



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



✓ Drain pipe tube installation is complete.

## 4.4 Power

- 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

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: Open the cover, fill the beans into hopper, then cover the cap.



✓ Beans' filling is complete.

#### 5.1.2 Water filling

Step 1: Open the cover of water tank, fill up the water tank with clean water, then cover the cap.



✓ Water filling is complete.

### 5.2 Coffee machine power on

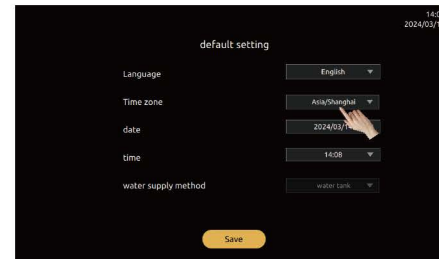
Step 1: Push the button on the back of machine.



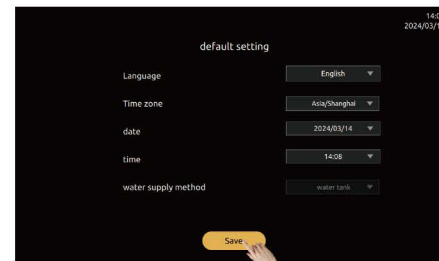
✓ Coffee machine power on is complete.

### 5.3 Default setting

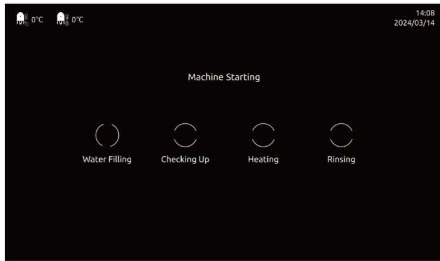
Step 1: Touch the menu button on the screen, input the parameter accordingly; (for machines start up first time, the water supply way setting cannot be changed, there should be enough water inside the water tank) .



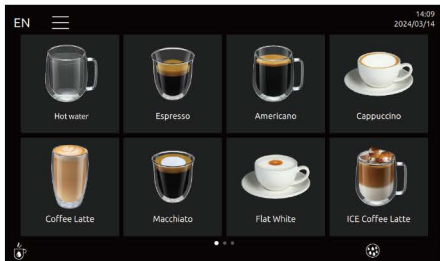
Step 2: Click "Save" to the next step.



Step 3: Machine starting.....;



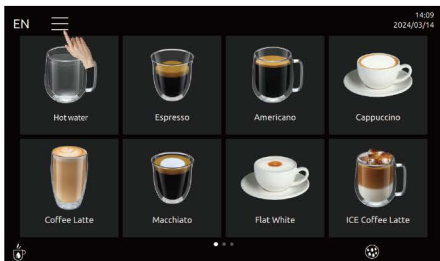
Step 4: Power on complete, machine is ready for coffee.



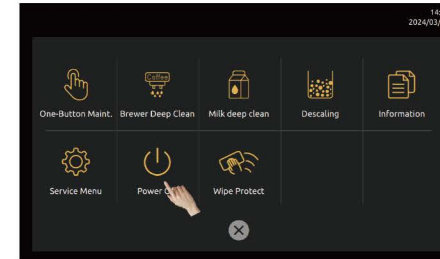
✓ Default setting is complete.

## 5.4 Power off machine

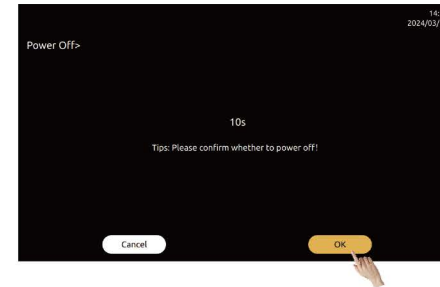
Step 1: Click the icon and shortcut at the top of the screen, then into the menu.



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



Step 3: “Standby or Power off ”on display, click "Power off", then rapid rins automatically.



Step 4: When the rinse is finished, push the button on the back cover.



✓ Machine power off is complete.

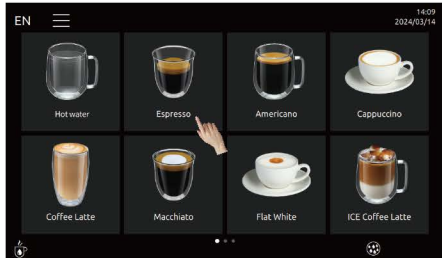
## 6 Drink making

➤ The following steps can be operated by end users.

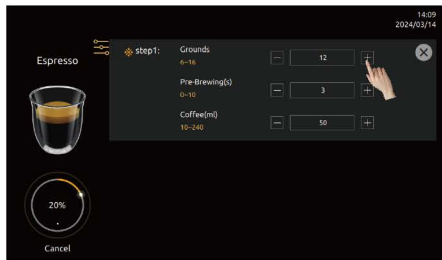
### 6.1 Coffee drink

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

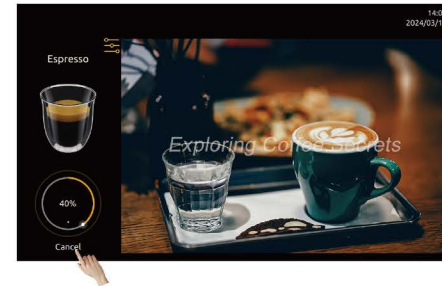
Step 1: Click “Espresso”, then coffee under processing.



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.

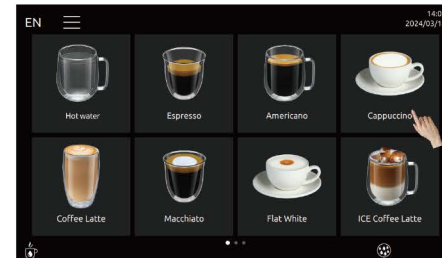


✓ Coffee drink completed.

### 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.

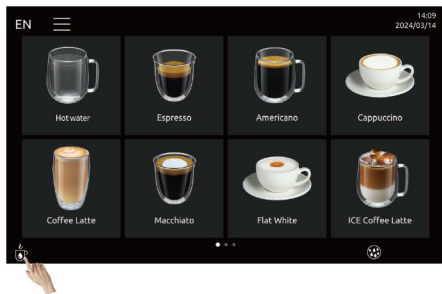


✓ Milk coffee is completed.

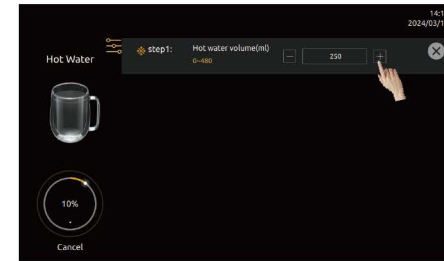
### 6.3 Hot water

► For example :A cup of “Hot water”.

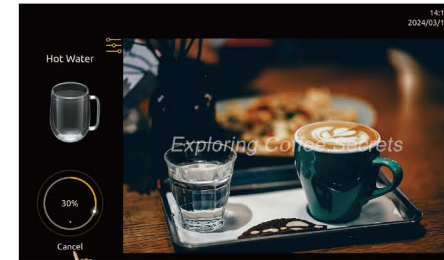
Step 1: Click “Hot water ”, then drink under processing.



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.

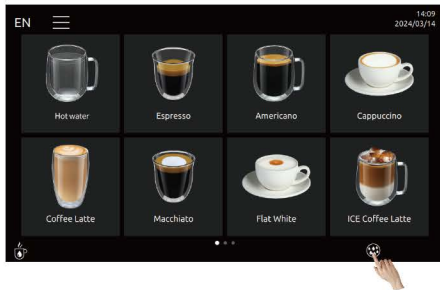


## 7 Rinse and maintenance

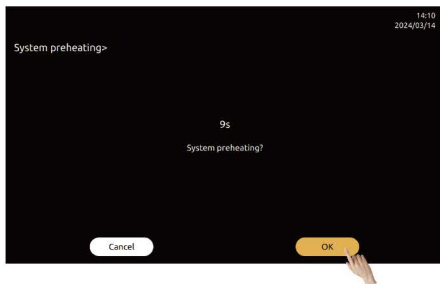
### 7.1 Daily cleaning

#### 7.1.1 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...



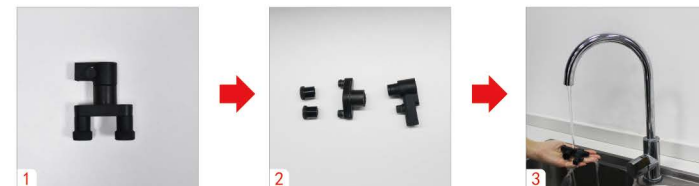
✓ Warm-up completed.

#### 7.1.2 Removing and cleaning the milk foam unit

Step 1: Catch the bracket, take off the cover, pull out the milk frother unit.



Step 2: Take out the connection and silicon spare parts of the milk foam unit for washing.



Step 3: Install back the milk frother unit into machine, cover the cap.

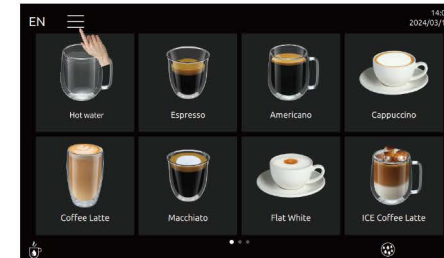


✓ Removing and cleaning the milk frother unit is complete.

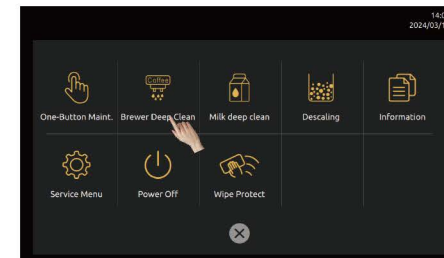
## 7.2 Deep cleaning

### 7.2.1 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.

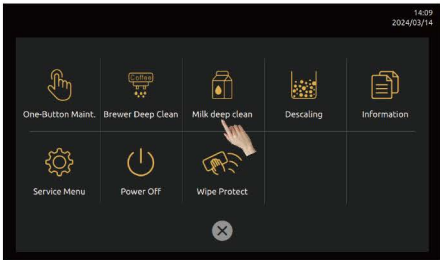


### 7.2.2 Milk deep clean

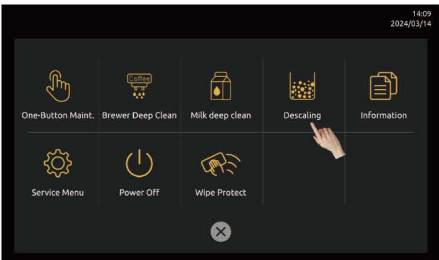
Step 1: Click the shortcut menu icon at the top left of the screen to enter the Service Menu screen;



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

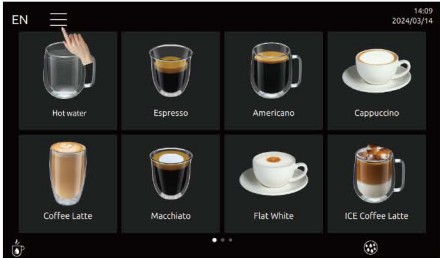


Step 2: Click on the screen " Descaling", then follow the prompts.



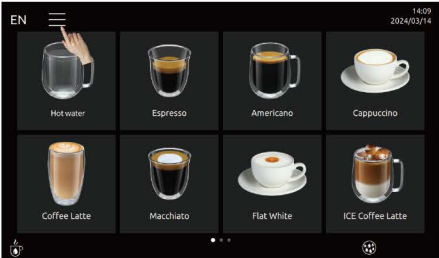
### 7.2.3 Descaling

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

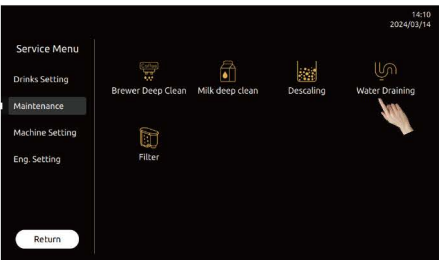



### 7.2.4 Water draining

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.





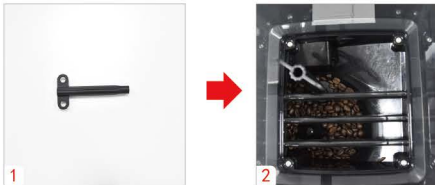
Remark: If the machine with manual switch valve, please switch the knob to water tank, then continue descaling.

### 7.2.5 Ground setting

Step 1: Raise the cover of hopper, there is a knob can adjust the grounds (the number larger means rough, number smaller means fine).



Step 2: Insert grinding adjustment wrench in to the knob, while making a cup of coffee to make the grinder work, then turn the wrench to adjust the pins.



Step 3: Cover the cap of beans hopper.



✓ Coffee beans ground setting is complete.

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

## 8 Transportation and waste treatment

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

### 8.1 Transportation

- Please keep the coffee machine in carton box for future transportation.
- Empty the water system before transportation, if not the machine would be damaged.
- Once complete emptying, clean the machine.
- If an emptying procedure is performed, the system needs to re-execute the procedure during the first use of the coffee machine when the coffee machine is used again. (P37 for reference, Default setting)
- There is steam from the coffee outlet, when water system emptying under processing. Risk of burning due to hot liquids!

### 8.2 Disposal of waste

- Empty the grounds container in household waste.

### 8.3 Disposal of waste water

- The waste produced during brewing are purely organic and as a result are not permitted to be disposed of in normal household waste.

### 8.4 Disposal of the machine

- This machine and all accessory units include high quality raw materials that are supplied for reuse.
- ~~✗~~ Do not dispose the equipment in domestic waste!
- During disposal, observe the corresponding local and regional laws and directives.

## 9 Liability and Warranty

### 9.1 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.

### 9.2 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.



## 10 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.