

Exploring Coffee Secrets



Series M22 Instructions

Please read the instructions carefully, and keep it well.

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1 Introductions

1.1 Greetings

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

1.2 About manual

- This manual is default part, please always keep it in the place where the product is used and keep it clearly readable.
- Due to the further development of technology, we reserve the right to revise this manual, and unauthorized photocopying and modification are prohibited.
- This manual is applicable to machine models: M22、M22-Plus.

1.3 Machine description

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

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

1.4 Manufacturer information

Suzhou Dr.Coffee System Technology Co.,Ltd

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

E-mail : info@dr-coffee.com

Hotline : 400-8977-711

www.dr-coffee.com

2 Security matters

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

2.1 Application

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

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

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

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

2.2 Safety warning

2.2.1 User risks



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

- Please read the instructions carefully before use;
- Do not use if coffee machine is not functioning properly or is damaged;
- It is strictly forbidden to modify the built-in safety device;
- Do not touch high temperature machine parts;
- Children over 8 years of age and persons with physical, sensory or intellectual impairments or lack of experience and cognition must

learn how to operate the machine safely and understand the dangers that result before using the machine under continuous supervision;

- Please supervise children, avoid children playing with the machine, cleaning and user maintenance should not be carried out by children;
- Install the coffee machine in a place where it can be looked after and maintained at any time;
- Self-service use and operation should be supervised by trained personnel to ensure compliance with maintenance regulations and to resolve usage problems at all times.



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

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



Warning: Storage and usage precautions for refrigerators.

- Refrigerated display cabinets are not suitable for storing blood, medicines and biological products.
- No heavy items should be placed on the top of the refrigerated display cabinets.
- Before storing the stored items in the product, it should be confirmed in advance that the temperature required for the stored items matches the temperature range of the product, so as to avoid damage to the stored items due to the temperature of the product not meeting the temperature required by the item, resulting in loss.

- Due to the temperature characteristics, the temperature of each part in the box has a certain difference. The upper temperature is slightly higher, the lower temperature is slightly lower, and the actual display temperature and the set temperature may also have a certain difference. This is a normal phenomenon.
- No obstruction around the appliance or in the embedded structure to keep it well ventilated.
- No mechanical equipment or other means shall be used to speed up defrost except as recommended by the manufacturer.
- Do not damage the refrigeration circuit.
- Electrical appliances may not be used in the pantry of appliances other than the type recommended by the manufacturer.



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



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

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



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



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



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

2.2.2 Hazards to Machines



WARNING: Incorrect use of the coffee machine may result in damage or contamination of the machine.

Please observe the following points:

- Install a limescale filter if the carbonate hardness in the water exceeds 5°dKH, otherwise the coffee machine will be damaged by calcification;
- For safety reasons, always pay attention to closing the main water valve (coffee machine with a fixed water connection) after shutting down and turning off the main switch or pulling out the plug;
- Please abide by the relevant low-voltage directives and/or national and local safety rules and regulations;
- Please ensure that the water source is normal before starting the machine, otherwise the pump will be idling;
- Dr. Coffee recommends (at the time of delivery and installation) to install a check valve in the water pipe to avoid water seepage hazard when the hose is ruptured;
- The coffee machine must be cleaned and then restarted after a prolonged shutdown (such as a corporate vacation);
- Protect the coffee machine from weather (frost, humidity, etc.)
- Troubleshooting can only be done by professional technicians;
- Please use original accessories from Dr. Ka company;
- For external visible damage or leakage, please contact customer service immediately for replacement or repair;
- Do not rinse the machine with water or use steam cleaners;
- Do not place the machine on surfaces that may be sprayed with water;
- Only coffee beans can be placed in the coffee bean bin, and only special instant powder can be placed in the powder bin;
- Freeze-dried coffee must not be used, as this will cause the brewing unit to stick;
- If the coffee machine and its accessories are transported at a temperature below 10°C, the coffee machine and its accessories must be left at room temperature for three hours after transport before they are plugged in and turned on. Failure to observe this may result in a risk of short circuits due to condensation or damage to electrical

components;

- Always use a new hose set (drinking water/wastewater hose) supplied with the machine, never use an old hose.

2.2.3 Dangers of cleaning agents



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

- Cleaner storage should be kept away from children and unauthorized persons.
- Cleaning agents should not be ingested.
- Do not mix cleaners with other chemicals or acids.
- Never add cleaning agents to the drinking water tank.
- Cleaners and decalcifiers should only be used for their intended purpose (see label).
- Do not eat or drink while using the cleaner.
- Good ventilation and exhaust must be ensured when using cleaning agents.
- Wear protective gloves when working with cleaning agents.
- Wash hands thoroughly and immediately after using cleanser.



Storage: Be sure to observe the following points:

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



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



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

2.2.4 Health rules



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

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



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

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



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

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

2.2.5 Refrigerator refrigerant instructions



This product uses the environment-friendly and flammable refrigerant R600a. Please ensure that the refrigeration piping is not damaged during transportation and installation. Leaking refrigerants can cause damage to the eyes and can easily cause fires. If the system. The following measures should be taken for the damage of the cold pipeline:

- Keep product away from flame and fire.
- Unplug to make sure power off.
- Keep the room or workplace ventilated for a few minutes.
- Notify the manufacturer or maintenance people.



Only customer service person can replace internal parts and carry out related repairs, which may cause danger to users due to improper repair by themselves.

3 Machine description

3.1 Machine introductions

3.1.1 M22

(Front)

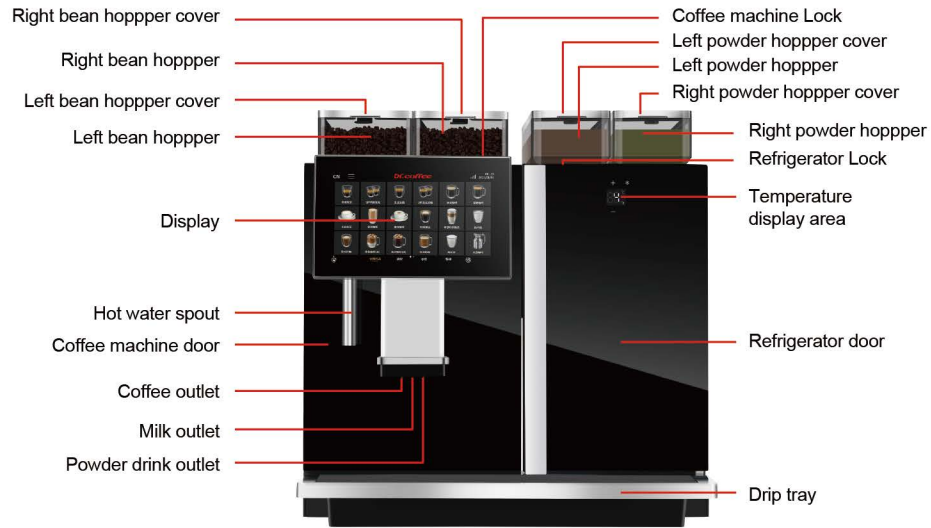


(Back)



3.1.2 M22-Plus

(Front)



(Back)



3.2 Configuration

3.2.1 M22/M22-Plus

M22	M22-Plus
2beans hopper+2M	2beans hopper+2p+M

Note: M-milk
P-powder
W-water tank

3.3 Technical parameters

3.3.1 Output capacity





Output capacity		M22 series	
		M22	M22-Plus
Advised daily output		200Cups	200Cups
Hourly output	Espresso (medium50ml)	100Cups	100Cups
	Americano (medium210ml)	80Cups	80Cups
	Cappuccino (medium210ml)	80Cups	/
Hourly hot water output		30L	30L
Water tank capacity		3L	3L
Beans hopper capacity		Left bean hopper:800g Right bean hopper:800g	Left bean hopper:800g Right bean hopper:800g
Powder hopper capacity		/	2*1.8L
Grounds container capacity		100pcs(10g/pcs)	100pcs(10g/pcs)
Drip tray capacity		1.4L	1.4L

3.3.2 Specification parameters

Specification parameters	M22 series	
	M22	M22-Plus
Voltage	220-240V ~50/60Hz	
Power	2100W	
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	568*575*589.5mm	
Coffee machine W	46kg	49kg

3.4 Default accessories

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


Name	Picture	M22/M22-plus
Cable		x1
Key		x1
Inlet PE pipe		x1
Quick start guide		x1

4 Installation and testing

➤ Professionally trained personnel can perform the following operations.


4.1 Placement requirements

4.1.1 location

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

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

4.1.2 Climate conditions

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

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



Low temperature storage requirements:

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

4.1.3 Power conditions

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



Warning electric shock: Danger of electric shock!

Be sure to observe the following points:

- It must be protected by a fuse with the amperage value stated on the nameplate!
- All phases of the equipment must be able to be disconnected from the power grid, and the lines connected to the power line must be reliably grounded;
- The electrical equipment on site must be connected according to IEC 364 (DIN VDE 0100).
- Do not operate the machine with a damaged power cord. Immediately replace damaged power cords or plugs by professional technical service personnel;
- Dr. Coffee recommends that you do not use extension cables! If an extension cable must be used (minimum cross-section: 1.5 mm²), please observe the manufacturer's data (instruction manual) for the power cord and local regulations;
- Route the power cord so that people cannot trip over it. Do not let the power cord pass through sharp corners or hang in the air, and do not pinch cables. In addition, the cables must not be placed over high temperature objects and must be protected from oils and aggressive cleaning agents;
- Do not lift or pull on the device by the power cord. Do not pull the plug out of the socket by pulling on the power cord. Never touch the power cord or plug with wet hands! Never insert wet plugs into sockets!

4.1.4 Water conditions

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

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

4.2 Install

4.2.1 Carry and install

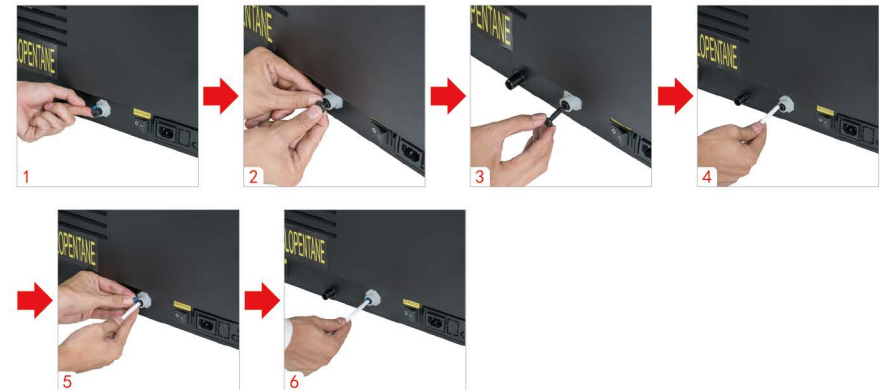
- The milk cooler should be kept as vertical as possible during transportation. It is best to keep angle no more than 50 degree with the horizontal plane. Otherwise, the compressor may be default and affect normal use.

- The milk cooler is placed on hardness, flat floor and removed from the base package to reduce vibration and noise.
- Milk cooler should be placed in a well-ventilated place. The back and two sides of the display cooler must have a space of 20 cm, and the open angel of the door should be 160 degree.
- Milk cooler should be placed away from direct sunlight and away from heat sources.
- Do not place milk cooler in places subject to splashing or wet. Splashes of water and dirt should be wiped clean with a soft cloth.
- Do not place in an environment that is too cold to freeze.

4.3 Connection

4.3.1 Connect the water inlet

Step 1: First, remove the spring clip from the water inlet pipe assembly at the back of the machine, hold down the black joint, pull out the plunger at the same time, and then insert the PE pipe.



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



✓ Water inlet tube installation completed.

4.3.2 Install the waste pipe

Step 1: Insert the drain pipe into the wastewater port under the machine.



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



✓ Waste water pipe installation completed.

4.3.3 Reservoir check valve(only for the machine with the drain pipe)

Step1: Take out the drip tray, use tool to take off the plug from the drip tray; (Plug: for the machine without drain pipe, please keep the plug)



Step2: Installation of reservoir check valve(drain pipe is needed, otherwise wastewater will leak inside the machine)



Step3: Put back the drip tray and finish installation.



4.4 Power source

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

4.4.1 Refrigerator and coffee machine power supply

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



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



✓ The power connection of the coffee machine is completed.

5 First run

➤ Professionally trained personnel can perform the following operations.

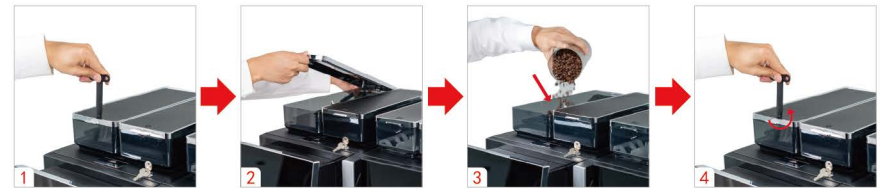
5.1 Filling

5.1.1 Fill coffee bean

Step 1: Insert the key as shown in the figure, turn the key counterclockwise, open the door of the coffee machine, and take out the adjustment handle from the part shown in the figure;



step2: Open the cover with the handle, fill in with coffee beans, lock on the cover;



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



✓ Coffee bean filling completed.

5.1.2 Fill powder (For M22-Plus)

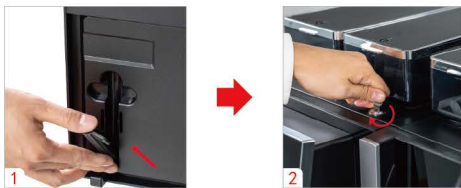
Step 1: Insert the key as shown in the figure, turn the key counterclockwise, open the door of the coffee machine, and take out the adjustment wrench from the part shown in the figure;



Step2: use the handle clockwise to open the left powder hopper cover, add powder, and put back the left powder hopper cover and lock it; operate the right powder hopper in the same way;



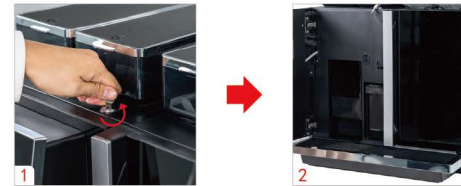
Step3: Put back the handle and close the door.



✓ Powder hopper filling completed.

5.1.3 Water tank filling

Step1: Use the key clockwise to open the door, take out the handle as shown in the picture;



Step2: Hold the handle of the water tank, gently lift it up, and pull the water tank straight forward. After removing the tank cap, pour clean water into the tank and put the cap back on.

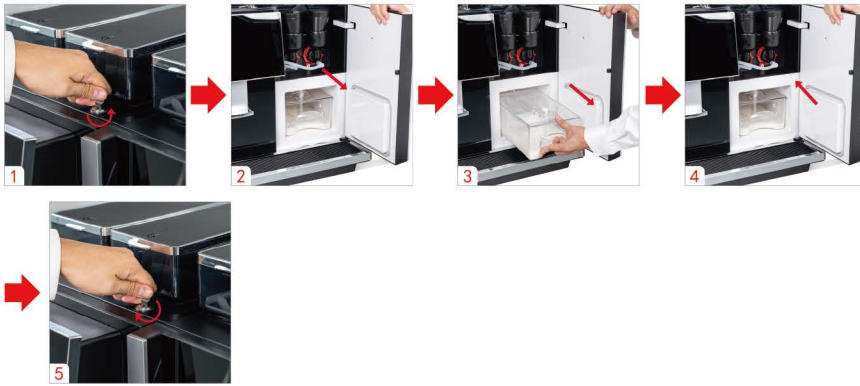


Step3: Hold the handle, insert the water tank into the tank cover, and close the coffee machine door.



✓ The water tank is filled with water.

5.1.4 Milk pipe connection (for M22 ,M22 in a similar way)



✓ The milk connection is complete.

5.2 starting the machine

5.2.1 Start the coffee machine

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



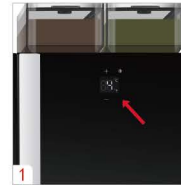
✓ Power on the coffee machine complete

5.2.2 Start the refrigerator

Step 1: Press the refrigerator power switch at the back of the machine.

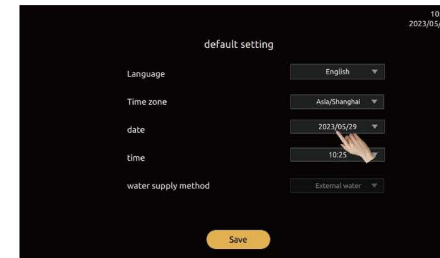


Step 2: The refrigerator display panel lights up and displays the temperature.

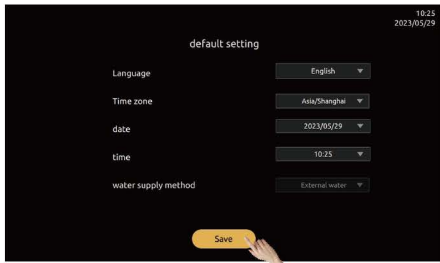


5.3 Default setting

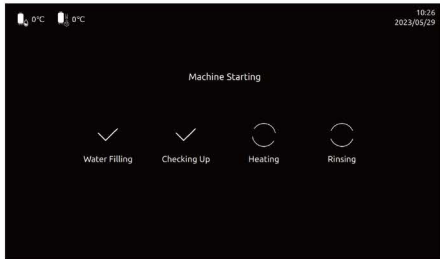
Step 1: Click the menu option on the screen and enter the corresponding initial value;



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



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



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



✓ Default setting completed

5.4 Grinding calibration

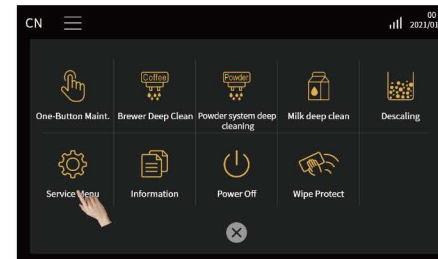
Step 1: Open the coffee machine door as shown in the picture, remove the slag box, and empty it. Weigh and reset the slag box; Clos the coffee machine door.



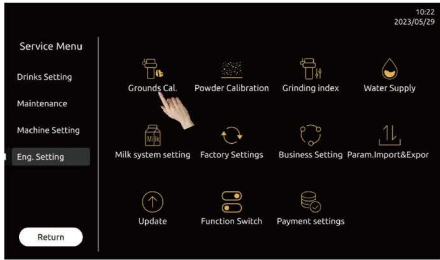
Step2: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



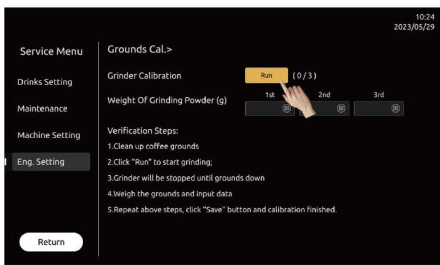
Step 3: Click the service menu, enter the password, and enter the Eng. setting interface;



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



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



Step 6: Open the coffee machine door as shown in the picture and remove the slag box. Weigh the coffee powder in the slag box and record it in the machine;



Step 7: Put back the slag box, Close the coffee machine door, and click the prompt on the screen: whether the slag box is empty, and click the "Yes" button. Continue to click the "Start" button for the second grinding, and wait for the bean grinder to finish;



Step 8: Open the coffee machine door as shown in the picture and remove the slag box. Weigh the coffee powder in the slag box and record it in the machine;



Step 9: Put back the slag box, Close the coffee machine door, and click the prompt on the screen: whether the slag box is empty, and click the "Yes" button. Continue to click the "Start" button for the third grinding, and wait for the bean grinder to finish;



Step 10: Extract the water storage tray as shown in the figure and remove the slag box. Weigh the coffee powder in the slag box and record it in the machine;



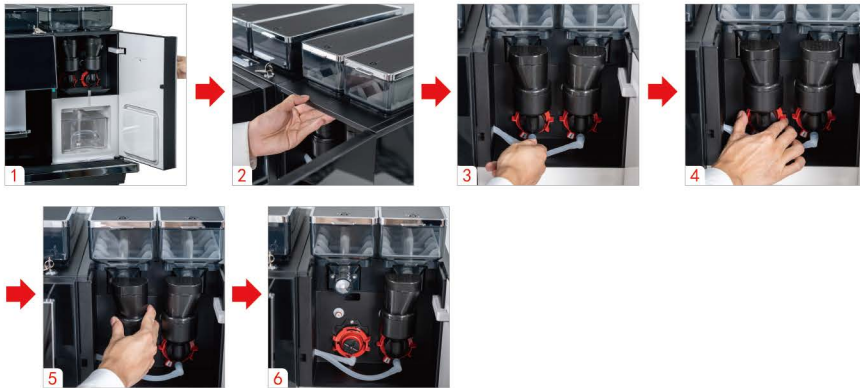
Step 11: Click the "Save" button on the interface to complete the calibration of the grinding.



✓ Grinding Calibration complete

5.5 Powder calibration (For M22-Plus)

Step 1: Open the refrigerator door as shown in the picture, remove the small cover plate, pull out the hose on the powder outlet of the mixer, rotate the lock counterclockwise to pull out the mixer to the right, and take out the mixer.



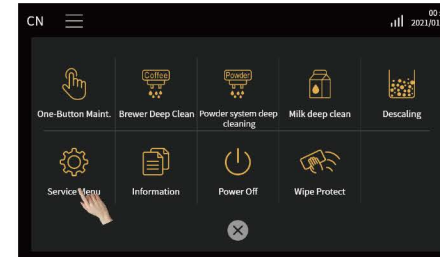
Step 2 : Take out the powder collection container, weigh it to zero, and place the container at the lower opening of the powder box.



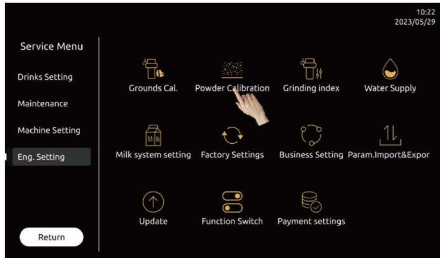
Step 3: Click the shortcut menu icon at the bottom of the screen to enter the shortcut menu interface;



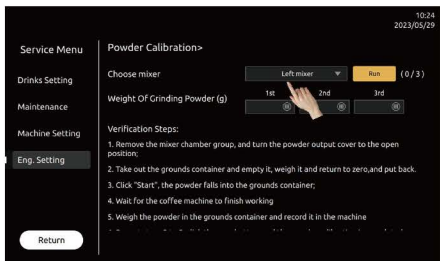
Step 4: Click the service menu, enter the password, and enter the engineer setting interface;



Step 5: Click the "Powder Calibration" icon to enter the Powder Calibration interface;



Step 6: Select "Left grinder", click the "Run" button, the powder will fall into the grounds box, and wait for the coffee machine to finish working;



Step 7: Weigh the weight of the powder in the powder container and record it in the machine;



Step 8: Put the powder receiving container back into the powder outlet, continue to click the "Start" button to carry out the second grinding, and wait for the powder machine to finish;



Step 9: Weigh the weight of the powder in the powder container and record it in the machine;



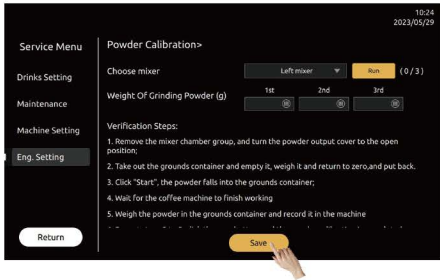
Step 10: Put back the powder receiving container back into the lower left powder port, continue to click the "Start" button, carry out the third grinding, and wait for the powder machine to finish;



Step 11: Weigh the powder in the powder receiving container and record it in the machine;



Step 12: Click the "Save" button on the interface to complete the powder calibration.



Step 13: Reinstall the blender into the machine and lock it. Insert the powder tube, reinstall the powder protective cover, and finally close the coffee machine door.



✓ Powder calibration complete

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

5.6 Refrigerator temperature setting

Step 1: Push the “⌘” for 3s to have temperature setting.

Step 2: Push “+”, “-” to set the temperature.

Step 3: Push “⌘” to select temperature unit C or °F .

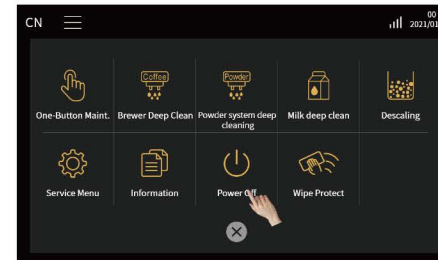
Step 4: Push for 3s to exit or automatically return to the temperature display interface after 30s of unmanned operation.

5.7 Power off the coffee machine

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



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



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



Step 4: In the soft shutdown state, find the power switch of the coffee machine on the back to completely cut off the power supply of the coffee machine and lock the door tightly. Note: Do not directly cut off the power when the machine is on to avoid causing damage to the machine.



✓ Power off the coffee machine completed

5.8 Turn off the refrigerator

Locate the back refrigerator switch, completely cut off the refrigerator power supply, and lock the door tightly.



6 Drink making

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

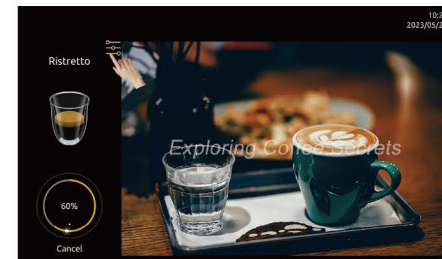
6.1 Coffee drinks

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

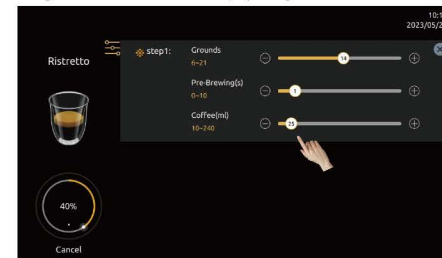
Step 1: Click on the "Espresso", the coffee machine starts to make;



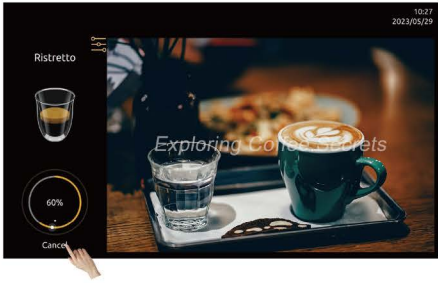
Step 2: During the drink making process..., click "⚙️" on the screen, and the drink parameter adjustment interface will appear;



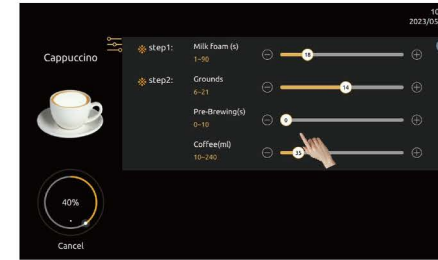
Step 3: Drag the adjustment lever on the right interface to temporarily adjust the amount; (only available in adjustable mode)



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



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



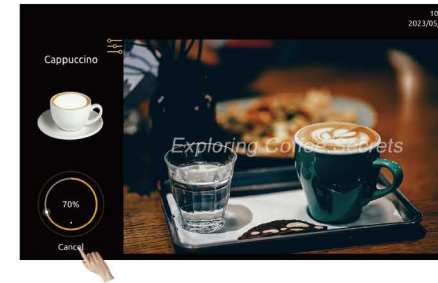
6.2 Milk drinks

► For example: making a cup of "cappuccino".

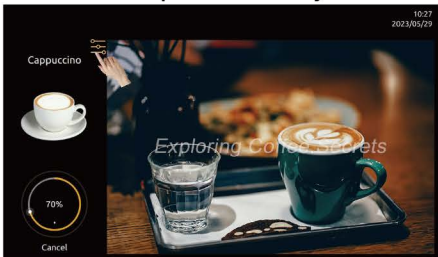
Step 1: Click on the "cappuccino", the coffee machine starts to make;



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



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



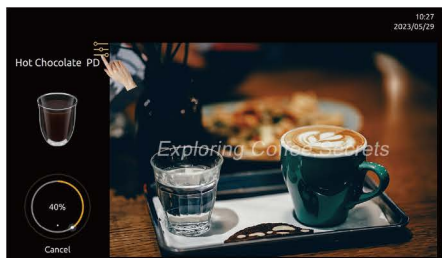
6.3 Powder drinks (For M22-Plus)

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

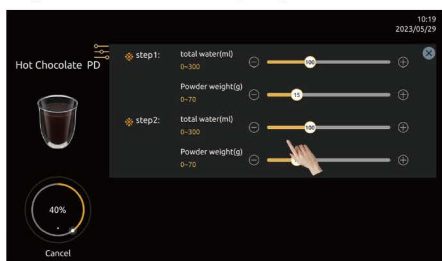
Step 1: Click on the "Hot Chocolate", the coffee machine starts to make;



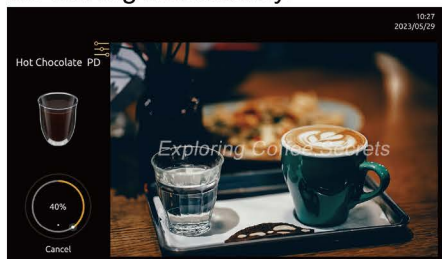
Step 2: During the drink making process..., click "⚙️" on the screen, and the drink parameter adjustment interface will appear;



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



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



✓ Powder drink making complete

7 Cleaning and Maintenance

➤ Professionally trained personnel can perform the following operations.

7.1 Cleaning schedule

Dr.coffee commercial coffee machine cleaning schedule							
	Daily	Weekly	Demand	Required	Mandatory		
Automatic cleaning	☺					Brewer rinse	▶ P46 (7. 2. 1)
	☺					One-Button Maint	▶ P47 (7. 2. 2)
	☺			☺	●	Brewer deep clean	▶ P47 (7. 2. 3)
	☺			☺	●	Powder system deep clean	▶ P48 (7. 2. 4)
	☺			☺	●	Milk deep clean	▶ P49 (7. 2. 5)
		☺		☺	●	Descaling	▶ P49 (7. 2. 6)
Manual cleaning		☺	☺			Bean hoppers cleaning	▶ P50 (7. 3. 1)
	☺	☺	☺			Powder guide mixing system & powder hoppers cleaning	▶ P51 (7. 3. 2)
	☺		☺			Grounds container & drip tray cleaning	▶ P53 (7. 3. 3)
	☺		☺			Drink outlet unit clean	▶ P53 (7. 3. 4)
		☺	☺			Brewer cleaning	▶ P54 (7. 3. 5)
		☺	☺			Door seal cleaning	▶ P54 (7. 3. 6)
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 cleaning

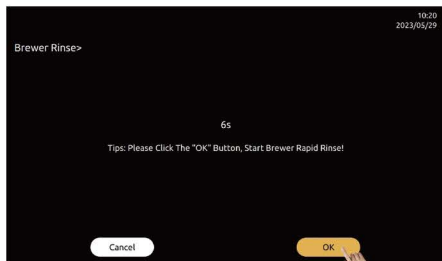
▶ Daily cleaning operations needed to be performed daily.

7.2.1 Brewer rinse

Step 1: Click on the rinsin shortcut icon in the bottom right corner of the screen to enter the quick rinsing interface;



Step 2: The screen displays a 10 second countdown, click "OK" to directly enter the fast rinsing; Click 'Return' to return to the beverage interface. If there is no operation, the default countdown will end and the rapid rinsing will automatically enter.



Step 3: Follow the screen prompts to perform a quick rinse.



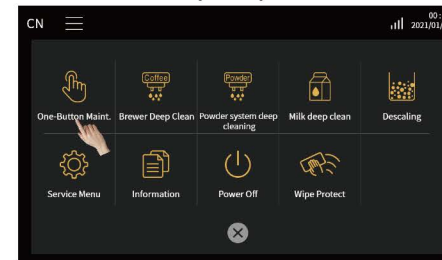
✓ Quick rinsing completed, automatically returning to the main interface

7.2.2 One-Button Maint.

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



Step 2: Click on the "One-Button Maint." option on the screen, and then follow the prompts on the interface to operate.

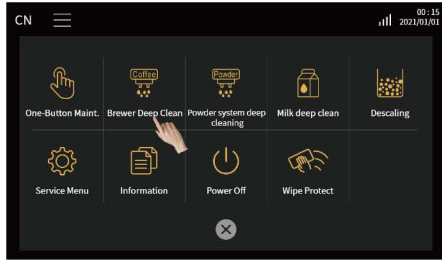


7.2.3 Brewer deep clean

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



Step 2: Click on the "Brewer deep clean" icon on the screen to perform deep cleaning, and then follow the prompts on the interface to operate.

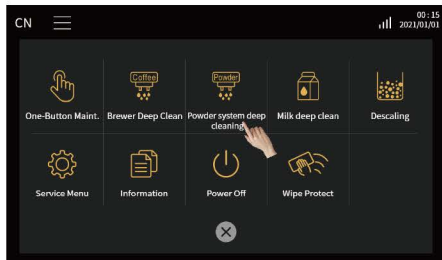


7.2.4 Powder system deep clean

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



Step 2: Click on the "Powder System Deep Cleaning" icon on the screen to perform deep cleaning, and then follow the prompts on the interface to operate.

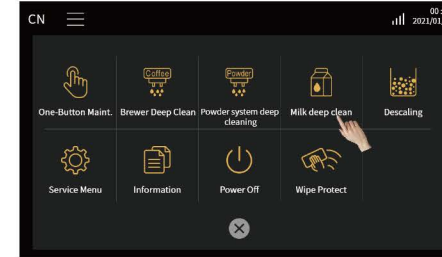


7.2.5 Milk deep clean

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



Step 2: Click on the "Milk Deep Clean" icon on the screen to perform deep cleaning, and then follow the interface prompts to operate.

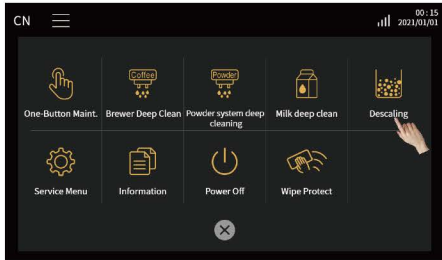


7.2.6 Descaling

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



Step 2: Click on the "Descaling" icon on the screen to perform coffee machine descaling, and then follow the interface prompts to operate.



7.3 Manual cleaning

7.3.1 Bean hoppers cleaning

Step 1: Open the lid of the bean box with the handle, remove the lid, and then rotate the baffle handle clockwise to take out the bean box for cleaning.



Step 2: Put the coffee box back in its original position, rotate the baffle handle counterclockwise, cover the coffee box lid, use the adjusting handle to lock the coffee box lid counterclockwise, put the coffee box wrench back in, and finally close the coffee machine door.



7.3.2 Powder guide mixing system&powder hoppers cleaning (For M22-Plus)

Step 1: As shown in the figure, open the refrigerator door, remove the small cover plate, pull out the hose on the powder outlet of the stirrer, turn the lock counterclockwise to the right to pull out the stirrer, take out the stirrer, and then pull out the powder guide port downward.



Step 2: Clean the powder outlet and mixing chamber with clean water, wipe them clean with a dry cloth, and then wipe the red mixing chamber area with a dry cloth.



Step 3: As shown in the figure, remove the powder box group and empty it. Use a dry towel to wipe the powder box (there are moving and sharp parts inside the powder box, please be careful when wiping).



Step 4: Wipe the installation position of the powder box on the top of the machine with a dry towel, put back the powder box, and lock the powder box cover tightly.



Step 5: Install the cleaned and wiped mixing chamber back into the machine, install the mixer back into the machine and lock it tightly. Hold the handle to push the locking device in until it stops, reinstall the powder box cover and finally close the refrigerator door.



7.3.3 Grounds container&drip tray cleaning

Extract the water storage tray group, clean the water storage tray group and slag box with clean water, wipe with a dry cloth after cleaning, and reinstall the slag box and water storage tray group;



7.3.4 Drink outlet unit clean

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



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



7.3.5 Brewer cleaning

Step 1: Open the coffee machine door, take out the slag box;



Step 2: As shown in the figure, use your fingers to push the buckle inward, then press down on the bracket, and then hold the brewer body with your hand to remove the brewer outward.



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



7.3.6 Door seal cleaning

Step 1: Keep the door seal clean, it can be removed and cleaned.

Step 2: After washing and drying, it can be installed.

8 Liability and Warranty

8.1 User Responsibilities

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

8.2 Warranty and liability

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

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

9 Precautions for daily use and maintenance

9.1 Maintenance and upkeep of coffee machines

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

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

9.2 Maintenance and upkeep of refrigerators

- Keep the door seal clean, it can be removed and cleaned. After washing and drying, it can be installed.
- After long use, if there is serious frost on the evaporator in the milk cooler, the contents of the box should be taken out, cut the power, the frost will be automated, after cleaning the water can be used again.
- Use a soft cloth dampened with water or soap (non-corrosive neutral detergent) when cleaning the milk cooler. Wipe clean with a dry cloth after cleaning to prevent rust.
- Do not wash with organic solvents, boiling water, washing powder or acidic substances. Do not rinse the milk cooler with water when cleaning. Do not use a hard brush or wire brush to clean the milk cooler.
- If the milk cooler is long time no use, cut off the power, clean it as described above, open the glass door, and dry the water in the box with a soft cloth.
- Refrigerator deep clean once a day is recommended, to prevent internal pipeline blockage and milk spoilage.