

Exploring Coffee Secrets



Series F100、F200、BC100 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.
- Original instruction.
- This manual applies to the model: F100-M、F100-MW、F100-P、F100-PW、F100-MP、F100-MPW、F200-M、F200-MW、F200-P、F200-PW、F200-MP、F200-MPW、BC100、BC100-W.

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

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E-mail : info@dr-coffee.com

Hotline : 400-8977-711

www.dr-coffee.com

2 Security matters

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

2.1 Application

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

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

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

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

2.2 Safety warning

2.2.1 User risks



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

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

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



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

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



Warning: Disconnect power before servicing.



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



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

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



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



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



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

2.2.2 Hazards to Machines



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

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

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

2.2.3 Dangers of cleaning agents



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

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

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



Storage: Be sure to observe the following points:

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



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



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

2.2.4 Health rules



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

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



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

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



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

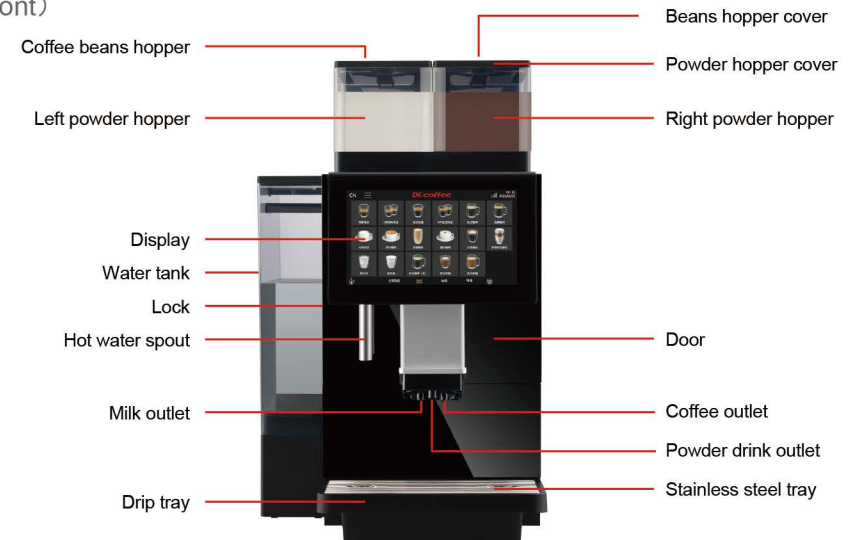
- Confirm that the instant powder used is dedicated to the powder feeder.
- Check for damage before unpacking.
- The filling amount of instant powder should not exceed one day's consumption.
- Close the lid of the powder container immediately after filling.
- Instant powder should be stored in a dry,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

3 Machine description

3.1 Machine introductions

3.1.1 F100series(This picture is for F100-MPW)

(Front)

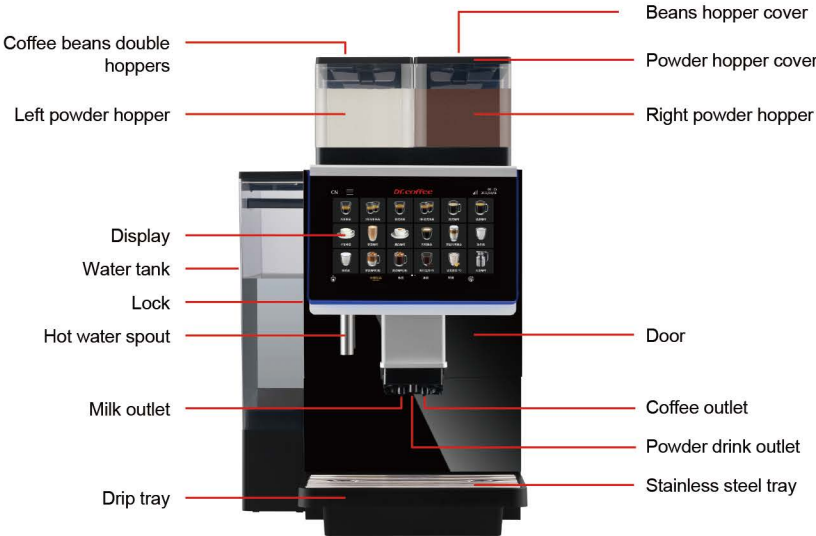


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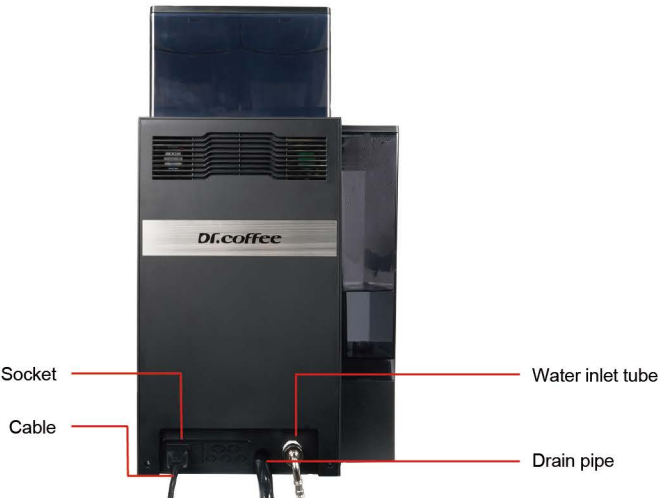


3.1.2 F200series(This picture is for F200-MPW)

(Front)

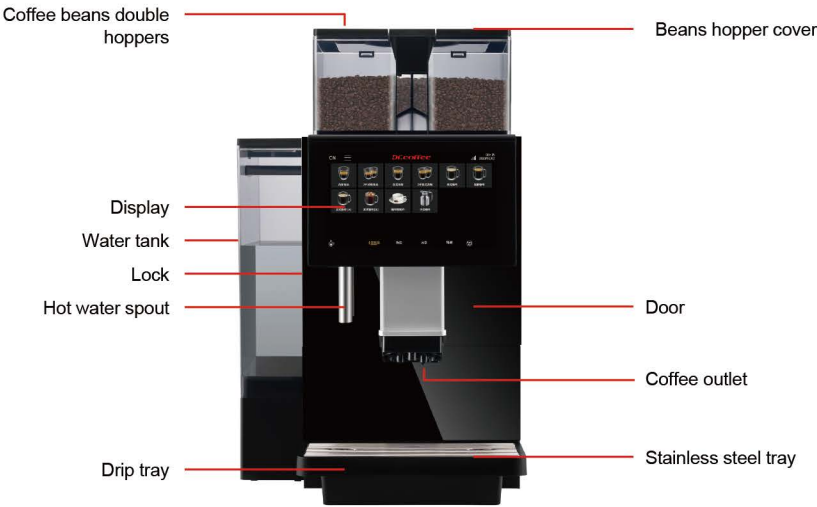


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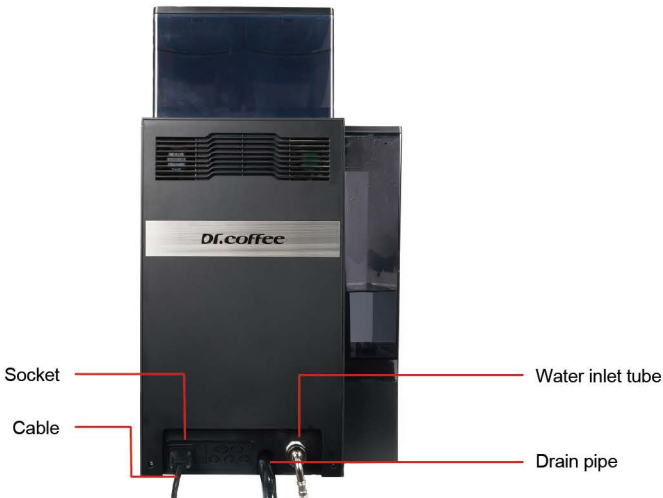


3.1.3 BC100series(This picture is for BC100-W)

(Front)



(Back)



3.2 Configuration

3.2.1 F100series

F100series			
F100-P	F100-M	F100-MP	F100-PW
1beans hopper+2p	1beans hopper+M	1beans hopper+2p +M	1beans hopper+2p +W
			

F100series	
F100-MW	F100-MPW
1beans hopper+M+W	1beans hopper+2P+M+W
	

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

3.2.2 F200series

F200series			
F200-P	F200-M	F200-MP	F200-PW
2beans hoppers+2p	2beans hoppers+M	2beans hoppers+2p +M	2beans hoppers+2p +W
			

F200series	
F200-MW	F200-MPW
2beans hoppers+M+W	2beans hoppers+2P+M+W
	

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

3.2.3 BC100series

BC100series	
BC100	BC100-W
2beans hoppers	2beans hoppers+W
	

Note: W-water tank

3.3 Technical parameters

3.3.1 Output capacity

Output capacity		F100/F200series			BC100series
		F100-MW F200-MW	F100-PW F200-PW	F100-MPW F200-MPW	BC100-W
Advised daily output		200Cups	200Cups	200Cups	200Cups
Hourly output	Espresso (medium50ml)	100Cups	100Cups	100Cups	100Cups
	Americano (medium210ml)	80Cups	80Cups	80Cups	80Cups
	Cappuccino (medium210ml)	80Cups		80Cups	
Hourly hot water output		30L	30L	30L	30L
Water tank capacity		6L	6L	6L	6L
Beans hopper capacity		F100series:1*1200g F200series:2*700g	F100series:1*1200g F200series:2*700g	F100series:1*1200g F200series:2*700g	2*700g
Powder hopper capacity			2*1.8L	2*1.8L	
Grounds container capacity		70pcs(10g/pcs)	70pcs(10g/pcs)	70pcs(10g/pcs)	70pcs (10g/pcs)
Drip tray capacity		2L	2L	2L	2L

Note: F100-M/F200-M/F100-P/F200-P/F100-MP/F200-MP have no water tank, only can be connected to tap water.

3.3.2 Specification parameters

Specification parameters	F100series		
	F100-MW	F100-PW	F100-MPW
Voltage	220-240V ~50/60Hz	220-240V ~50/60Hz	220-240V ~50/60Hz
Power	2900W	2900W	2900W
Connection tube set	G3/4" change into G1/2" 1.5M metal tube	G3/4" change into G1/2" 1.5M metal tube	G3/4" change into G1/2" 1.5M metal tube
Connection water pressure	Max.0.6Mpa	Max.0.6Mpa	Max.0.6Mpa
Rated pressure	0.9Mpa	0.9Mpa	0.9Mpa
Coffee machine W*D*H	40.5*54*66cm	40.5*54*66cm	40.5*54*66cm
Coffee machine W	27kg	27.5kg	28.5kg

Specification parameters	F100series		
	F100-M	F100-P	F100-MP
Voltage	220-240V ~50/60Hz	220-240V ~50/60Hz	220-240V ~50/60Hz
Power	2900W	2900W	2900W
Connection tube set	G3/4" change into G1/2" 1.5M metal tube	G3/4" change into G1/2" 1.5M metal tube	G3/4" change into G1/2" 1.5M metal tube
Connection water pressure	Max.0.6Mpa	Max.0.6Mpa	Max.0.6Mpa
Rated pressure	0.9Mpa	0.9Mpa	0.9Mpa
Coffee machine W*D*H	30.5*54*66cm	30.5*54*66cm	30.5*54*66cm
Coffee machine W	25kg	25.5kg	26.5kg

Specification parameters	F200series		
	F200-MW	F200-PW	F200-MPW
Voltage	220-240V ~50/60Hz	220-240V ~50/60Hz	220-240V ~50/60Hz
Power	2900W	2900W	2900W
Connection tube set	G3/4" change into G1/2" 1.5M metal tube	G3/4" change into G1/2" 1.5M metal tube	G3/4" change into G1/2" 1.5M metal tube
Connection water pressure	Max.0.6Mpa	Max.0.6Mpa	Max.0.6Mpa
Rated pressure	0.9Mpa	0.9Mpa	0.9Mpa
Coffee machine W*D*H	40.5*54*66cm	40.5*54*66cm	40.5*54*66cm
Coffee machine W	28.5kg	29kg	30kg

Specification parameters	F200series		
	F200-M	F200-P	F200-MP
Voltage	220-240V ~50/60Hz	220-240V ~50/60Hz	220-240V ~50/60Hz
Power	2900W	2900W	2900W
Connection tube set	G3/4" change into G1/2" 1.5M metal tube	G3/4" change into G1/2" 1.5M metal tube	G3/4" change into G1/2" 1.5M metal tube
Connection water pressure	Max.0.6Mpa	Max.0.6Mpa	Max.0.6Mpa
Rated pressure	0.9Mpa	0.9Mpa	0.9Mpa
Coffee machine W*D*H	30.5*54*66cm	30.5*54*66cm	30.5*54*66cm
Coffee machine W	26.5kg	27kg	28kg

Specification parameters	BC100series	
	BC100	BC100-W
Voltage	220-240V ~50/60Hz	220-240V ~50/60Hz
Power	2900W	2900W
Connection tube set	G3/4" change into G1/2" 1.5M metal tube	G3/4" change into G1/2" 1.5M metal tube
Connection water pressure	Max.0.6Mpa	Max.0.6Mpa
Rated pressure	0.9Mpa	0.9Mpa
Coffee machine W*D*H	30.5*54*66cm	40.5*54*66cm
Coffee machine W	24kg	26kg

3.2.3 WiFi / GSM

2.4G WiFi Frequency Range	2.400 GHz ~ 2.4835 GHz(2.4 GHz ISM Band)
2.4G WiFi Output Power	802.11b/11Mbps:17dBm±2dB、802.11g/54Mbps:15dBm±2dB 802.11n/11MCS:14dBm±2dB
5G WiFi Frequency Range	5.15 GHz ~ 5.850 GHz(5.0 GHz ISM Band)
5G WiFi Output Power	802.11a/54Mbps:15dBm±2dB、802.11n/MCS7:14dBm±2dB
GSM/WCDMA/LTE Frequency Range	GSM850 MHz、EGSM900 MHz、DCS1800 MHz、PCS1900 MHz、 GSM850 8-PSK、EGSM900 8-PSK、DCS1800 8-PSK、PCS1900 8-PSK、 WCDMA、LTE-FDD、LTE-TDD
GSM/WCDMA/LTE Output Power	GSM850: Class 4 (33dBm±2dB)、EGSM900: Class 4 (33dBm±2dB)、 DCS1800: Class 1 (30dBm±2dB)、PCS1900: Class1 (30dBm±2dB)、 GSM850 8-PSK: Class E2 (27dBm±3dB)、EGSM900 8-PSK: Class E2 (27dBm±3dB)、 DCS1800 8-PSK: Class E2 (26dBm±3dB)、PCS1900 8-PSK: Class E2 (26dBm±3dB)、 WCDMA: Class 3 (23dBm±2dB)、LTE-FDD: Class 3 (23dBm±2dB)、 LTE-TDD: Class 3 (23dBm±2dB)

3.4 Default accessories

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

Power cable	x1 Pcs	Quick start guide	x1Pcs
Water inlet pipe	x1 Pcs	Key	x2 Pcs

4 Installation and testing

➤ Professionally trained personnel can perform the following operations.

4.1 Placement requirements

4.1.1 location

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

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

4.1.2 Climate conditions

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

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



Low temperature storage requirements:

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

4.1.3 Power conditions

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



Warning electric shock: Danger of electric shock!

Be sure to observe the following points:

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

4.1.4 Water conditions



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

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

4.2 Install

4.2.1 Coffee Machine

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

4.3 Connection

4.3.1 Connect the water inlet

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



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



✓ Water inlet tube installation completed.

4.3.2 Install the waste pipe

Step 1: Insert the 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 Coffee machine power supply

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



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



✓ The power connection of the coffee machine is completed.

4.5 External physical interfaces description

External Physical Interfaces Description						
Interface Type	No.	Interface Name	Interface Location	Location Illustration	Function	Standard / Optional
Wired Interface	1	USB Interface	Upper area inside the door cover		Local interface for users to manually perform firmware update operations	Standard
	2	Ethernet (RJ45)	Interface area on the rear of the coffee machine		For wired-network communication of the device	Optional
	3	Peripheral Device Communication Serial Port			For communication between the coffee machine and MDB devices, refrigerators, powder dispensers and other equipment	Optional
Wireless Interface	4	Wi-Fi (802.11)	/	/	Connects the device to 2.4 GHz / 5 GHz wireless network to realize remote monitoring, mobile APP control and firmware update	Standard for IOT models (e.g. Model F200-M-IOT)
	5	4G (LTE)	/	/	Connects to the Internet via cellular mobile network, providing communication capability independent of wired or Wi-Fi networks	

4.5.1 USB interface

- Purpose: This USB interface is used to perform device firmware updates for acquiring new features or security patches.
- Security Risks: Using non-official or unknown-source firmware files may cause abnormal device operation, failure of security protection, or compromise by malicious software.
- Security Operating Guidelines:

- Firmware Source: Always download firmware packages from [Dr.coffee Official].
- Storage Device: Ensure your USB storage device is free of viruses or malware before use.
- Update Process: Do not disconnect the USB connection or power off the device during the update, to avoid device damage.

4.5.2 Ethernet (RJ45)

- Purpose: This interface connects the device to a wired local area network for remote monitoring, data upload and configuration management.
- Security Risks: When the device is connected to public or untrusted networks, communication data may be intercepted, and the device may be subject to unauthorised cyber-attacks.
- Security Operating Guidelines:
 - Network Selection: Only connect the device to your trusted and protected corporate internal network.
 - Network Isolation: It is recommended to deploy the device in a dedicated VLAN for logical isolation from office networks.

4.5.3 Peripheral device communication interface

- Purpose: This serial communication interface connects the unit to peripheral auxiliary devices (e.g. MDB payment modules, refrigerators, powder dispensers, etc.) for data exchange and control.
- Security Risks: The communication protocol for this interface generally does not implement encryption. If an attacker gains physical access, they may steal data or send malicious commands via this interface.
- Security Operating Guidelines:
 - Physical Security: Place the device in a controlled environment to prevent unauthorised personnel access to this interface.

- Peripheral Device Management: Only connect peripherals from manufacturer-certified or trusted suppliers.

4.5.4 Wi-Fi (802.11)

- Purpose: This interface connects the device to 2.4GHz / 5GHz wireless networks to enable remote monitoring, mobile application control and firmware updates.
- Security Risks: Wireless traffic may be intercepted. The device may be accessed illegally if connected to an insecure network or protected by weak passwords.
- Security Operating Guidelines:
 - Network Security: Only connect to trusted wireless networks adopting WPA2 or WPA3 encryption standards.
 - Password Management: Immediately change the default administrator password upon initial configuration and set a strong password (minimum 12 characters, mixing upper-lowercase letters, digits and special characters).

4.5.5 4G LTE (Cellular mobile network interface)

- Purpose: This interface connects to the Internet over cellular mobile networks, providing communication capability independent of wired or Wi-Fi networks.
- Security Risks: Although cellular networks have inherent security properties, risks such as SIM-card cloning or malicious abuse of data traffic still exist.
- Security Operating Guidelines:
 - SIM-card Management: Use SIM cards obtained from legitimate telecom operators and keep them securely stored.
 - Traffic Monitoring: Periodically check the device's data-traffic consumption via the management platform to detect anomalies in a timely manner.

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

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

★ For F100-MW、 F100-PW、 F100-MPW、 F200-MW、 F200-PW、 F200-MPW.

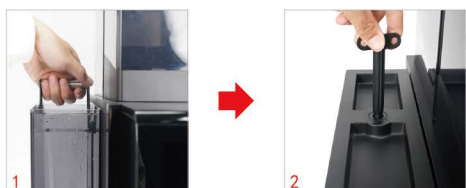
Step1: Use the key clockwise to open the door,take out the handle as shown in the picture;



Step2: Use the handle clockwise to open the water tank , hold the handle of the water tank and take it out,fill it with clean water.



Step3: Put back the water tank and use the handle to lock it.



✓ The water tank is filled with water.

5.1.4 Milk pipe connection

★ For F100-M、 F100-MW、 F100-MPW、 F200-M、 F200-MW、 F200-MPW.

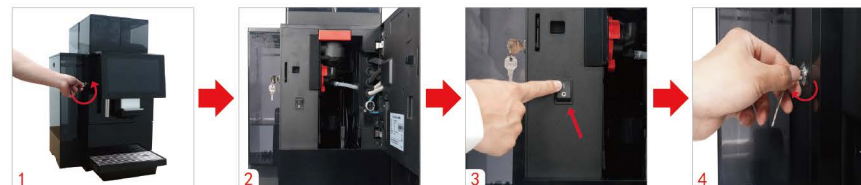
Insert the blue milk tube of the coffee machine from the interface of the refrigerator, and put it into the milk box.(Dr.Coffee special refrigerator is recommended)



✓ The milk connection is complete.

5.2 Power on the coffee machine

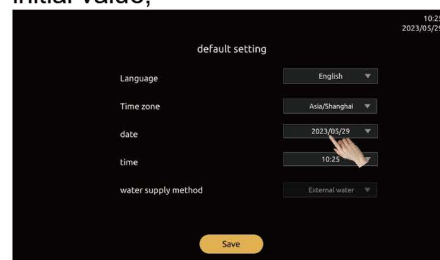
Step 1: Turn the key counterclockwise as shown, open the door of the coffee machine, press the power switch, then close the door of the coffee machine and turn the key clockwise to lock;



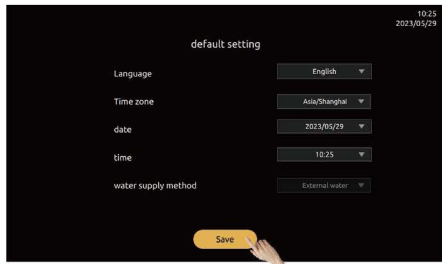
✓ Power on the coffee machine complete.

5.3 Default setting

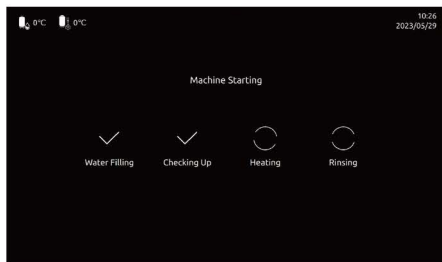
Step 1: Click the menu option on the screen and enter the corresponding initial value;



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



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



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



✓ Default setting completed.

5.4 Grinding calibration

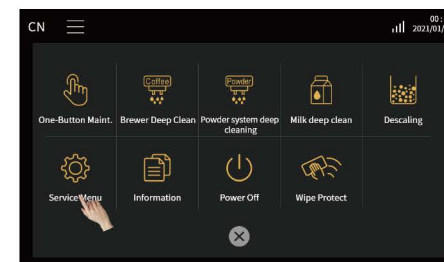
Step 1: Extract the water storage tray as shown in the figure, remove the slag box, and empty it. Weigh and reset the slag box; Replace the slag box and the water storage tray.



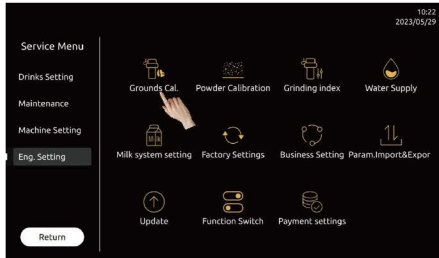
Step2: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



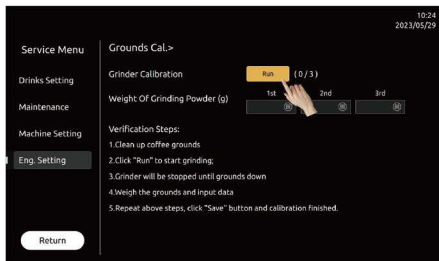
Step 3: Click the service menu, enter the password, and enter the Eng. setting interface;



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



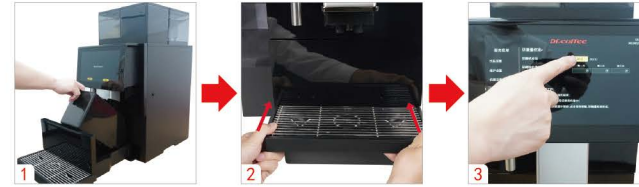
Step 5: Click the "Run" button, the grinder will work, the coffee powder will fall into the grounds container, and wait for the grinder to end;



Step 6: 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;



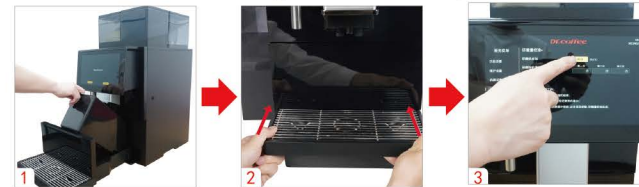
Step 7: Replace the slag box, put it back in the water storage tray, and click the prompt on the screen: whether the slag box is empty, and click the "Yes" button. Continue to click the "Start" button for the second grinding, and wait for the bean grinder to finish;



Step 8: 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;



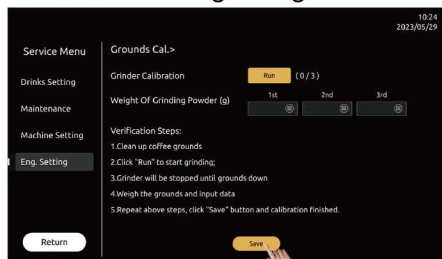
Step 9: Replace the slag box, put it back in the water storage tray, and click the prompt on the screen: whether the slag box is empty, and click the "Yes" button. Continue to click the "Start" button for the third grinding, and wait for the bean grinder to finish;



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.

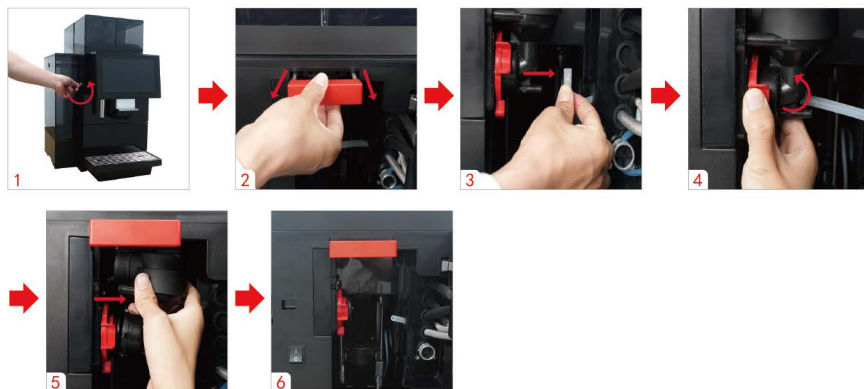


✓ Grinding Calibration complete.

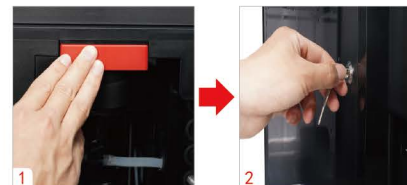
5.5 Powder calibration

★ This item only applies to F100-P、F100-PW、F100-MP、F100-MPW、F200-P、F200-PW、F200-MP、F200-MPW.

Step 1: Open the door as shown in the figure, pinch the handle to pull out the locking device, unplug the hose on the powder outlet of the mixer, rotate the lock counterclockwise to the right, and pull out the mixer. "



Step 2: Hold the handle as shown in the figure to push the locking device in, until it stops, then close the coffee machine door.



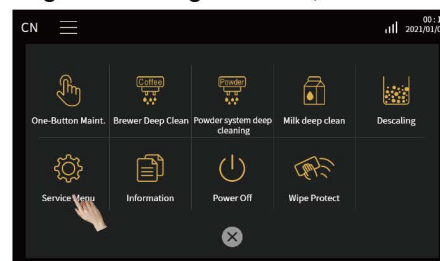
Step 3: Extract the water storage tray as shown in the figure, remove the slag box, and empty it. Weigh and reset the slag box; Replace the slag box and the water storage tray;



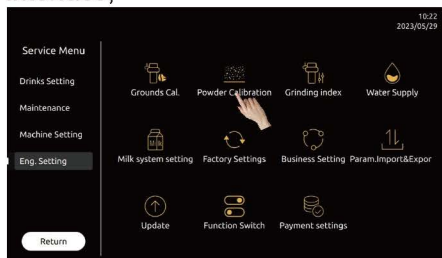
Step 4: Click the shortcut menu icon at the bottom of the screen to enter the shortcut menu interface;



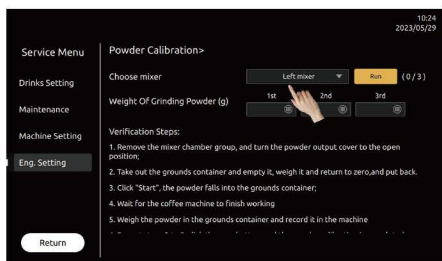
Step 5: Click the service menu, enter the password, and enter the engineer setting interface;



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



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



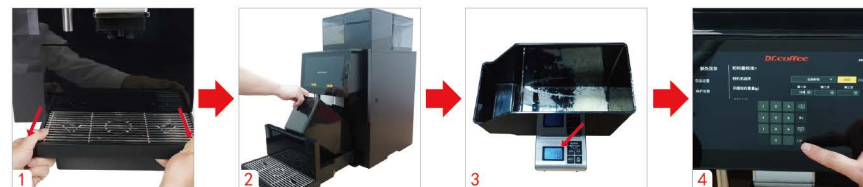
Step 8: Extract the water storage tray as shown in the figure and remove the slag box. Weigh the powder in the slag box and record it in the machine;



Step 9: Replace the slag box, put the water storage tray back, and click the "Yes" button on the screen to prompt whether the slag box is empty. Continue to click the "Start" button for the second grinding and wait for the powder machine to finish;



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



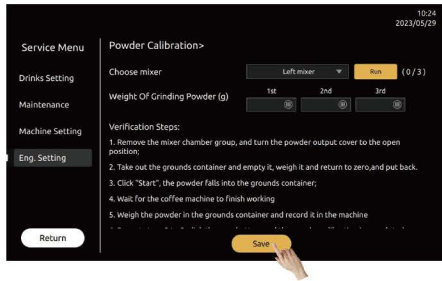
Step 11: Replace the slag box, put the water storage tray back, and click the "Yes" button on the screen to prompt whether the slag box is empty. Continue to click the "Start" button for the third grinding and wait for the powder machine to finish;



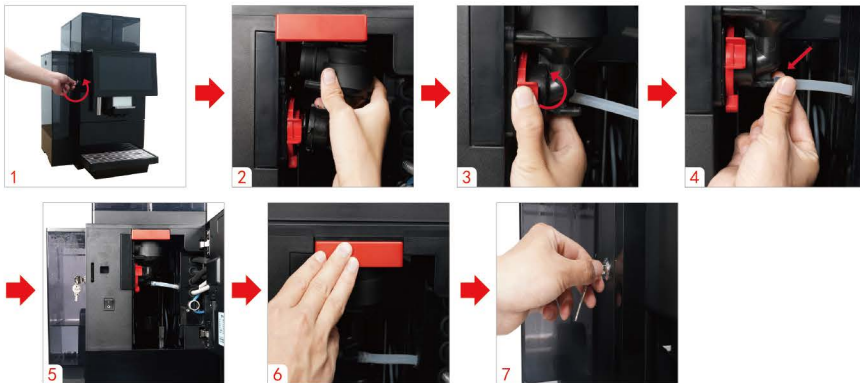
Step 12: Extract the water storage tray as shown in the figure and remove the slag box. Weigh the powder in the slag box and record it in the machine;



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



Step 14: Open the coffee machine door as shown in the picture, pinch the handle to pull out the locking device, install the mixer back into the machine and lock it tightly, hold the handle to push the locking device in until it stops, and finally close the coffee machine door.



✓ Powder calibration complete.

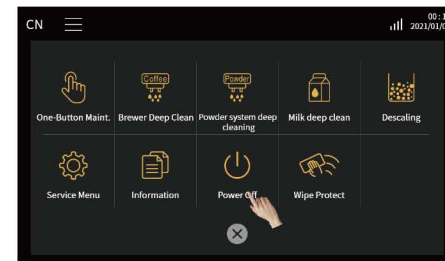
- The powder calibration of the right hopper is the same as the powder calibration operation of the left hopper.

5.6 Power off the coffee machine

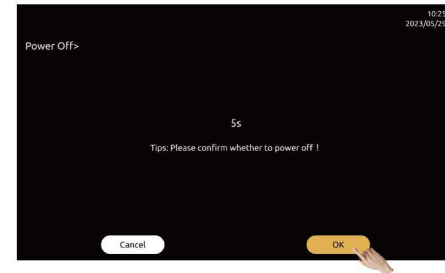
Step1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



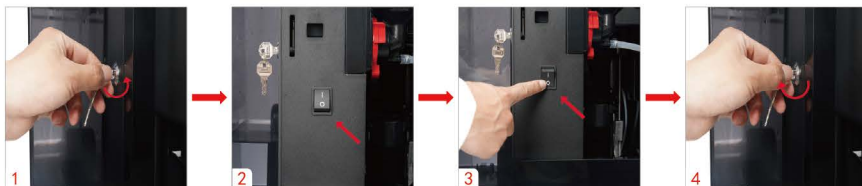
Step 2: Click the "Power Off" option in the screen;



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



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



✓ Power off the coffee machine completed.

6 Drink making

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

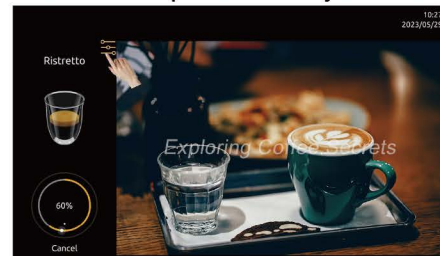
6.1 Coffee drinks

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

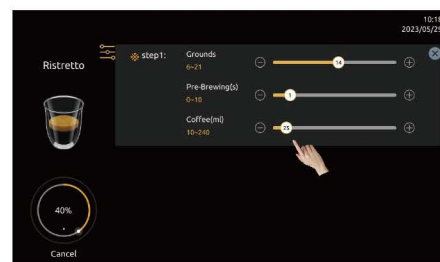
Step 1: Click on the "Espresso", the coffee machine starts to make;



Step 2: During the drink making process..., click "⚙️" 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.



6.2 Milk drinks

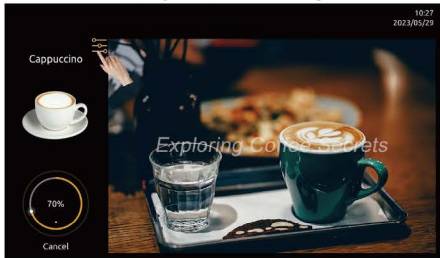
★ This item only applies to F100-M、F100-MW、F100-MP、F100-MPW、F200-M、F200-MW、F200-MP、F200-MPW.

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

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



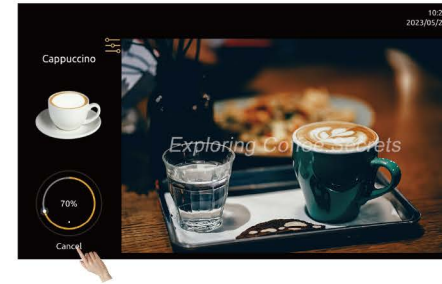
Step 2: During the drink making process..., click "⚙️" on the screen, and the drink parameter adjustment interface will appear;



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



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



6.3 Powder drinks

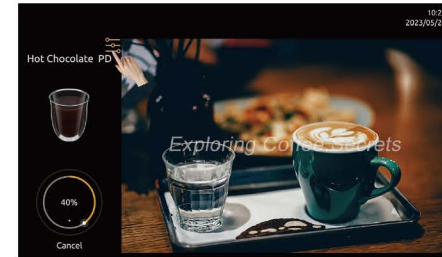
★ This item only applies to F100-P、F100-PW、F100-MP、F100-MPW、F200-P、F200-PW、F200-MP、F200-MPW models.

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

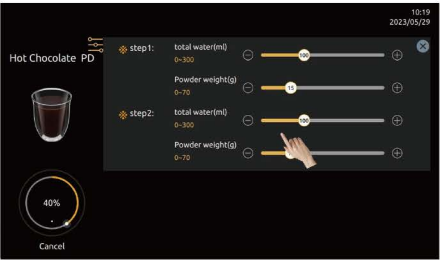
Step 1: Click on the "Hot Chocolate", the coffee machine starts to make;



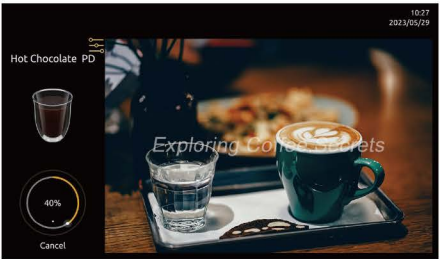
Step 2: During the drink making process..., click "⚙️" on the screen, and the drink parameter adjustment interface will appear;



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	► P52 (7. 2. 1)
	☺					One-Button Maint	► P53 (7. 2. 2)
	☺			☺	●	Brewer deep clean	► P53 (7. 2. 3)
	☺			☺	●	Powder system deep clean	► P54 (7. 2. 4)
	☺			☺	●	Milk deep clean	► P55 (7. 2. 5)
		☺		☺	●	Descaling	► P55 (7. 2. 6)
Manual cleaning		☺	☺			Bean hoppers cleaning	► P56 (7. 3. 1)
	☺	☺	☺			Powder guide mixing system & powder hoppers cleaning	► P57 (7. 3. 2)
	☺		☺			Grounds container & drip tray cleaning	► P58 (7. 3. 3)
	☺		☺			Drink outlet unit clean	► P59 (7. 3. 4)
		☺	☺			Brewer cleaning	► P59 (7. 3. 5)
	Interpretation						
Daily	Clean at least once per day, possibly more often if needed						
Weekly	Clean at least once per week, possibly more often if needed						
Demand	Clean if required or dirty if required						
Required	When the machine shows prompts for cleaning						
Mandatory	After the machine jumps out of the prompt, it must be cleaned strictly accordance with the requirements to avoid irreversible machine damage.						
Dealer on-site maintenance	Every six months or 60,000 cups of dealers on-site maintenance.						

7.2 Automatic cleaning

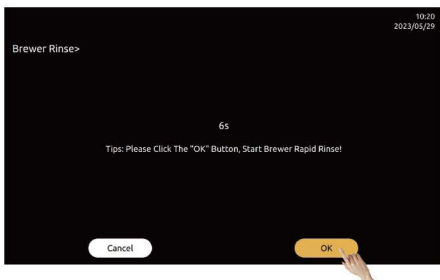
► Daily cleaning operations needed to be performed daily.

7.2.1 Brewer rinse

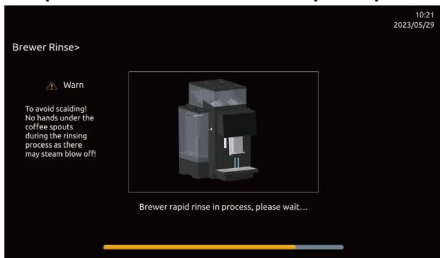
Step 1: Click on the rinsin shortcut icon in the bottom right corner of the screen to enter the quick rinsing interface;



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.



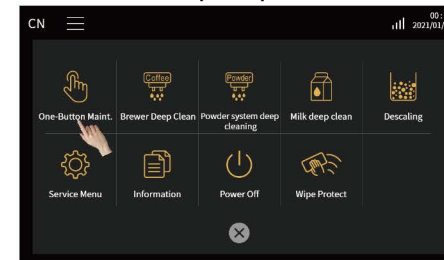
✓ Quick rinsing completed, automatically returning to the main interface

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.

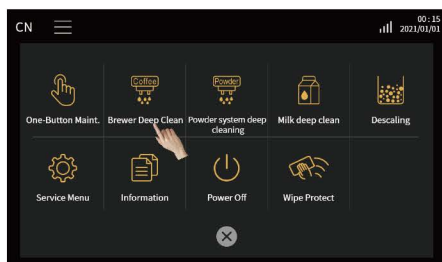


7.2.3 Brewer deep clean

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.

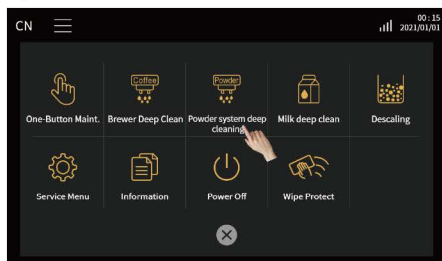


7.2.4 Powder system deep clean

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.

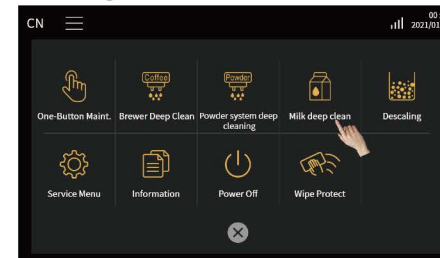


7.2.5 Milk deep clean

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.

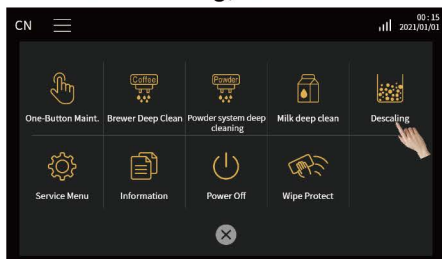


7.2.6 Descaling

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



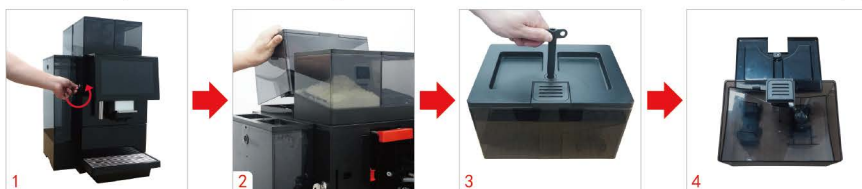
Step 2: Click on the "Descaling" icon on the screen to perform coffee machine descaling, and then follow the interface prompts to operate.



7.3 Manual cleaning

7.3.1 Bean hoppers cleaning

Step 1: Open the coffee machine door as shown in the picture, pinch the handle to pull out the locking device, remove the bean box set, and empty it.



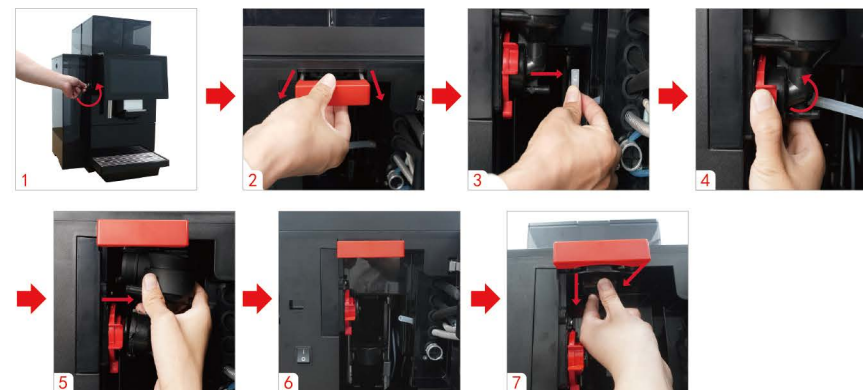
Step 2: Replace the bean box in its original position and use the adjustment handle to lock the bean box cover counterclockwise. Squeeze the handle to push the locking device in until it stops, and finally close the coffee machine door.



7.3.2 Powder guide mixing system&powder hoppers cleaning

★ This item only applies to F100-P、F100-PW、F100-MP、F100-MPW、F200-P、F200-PW、F200-MP、F200-MPW.

Step 1: Open the door as shown in the picture, pinch the handle to pull out the locking device, unplug the hose on the powder outlet of the mixer, rotate the lock counterclockwise to the right, unplug the mixer, take out the mixer, and then take out the powder guide port downwards.



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.



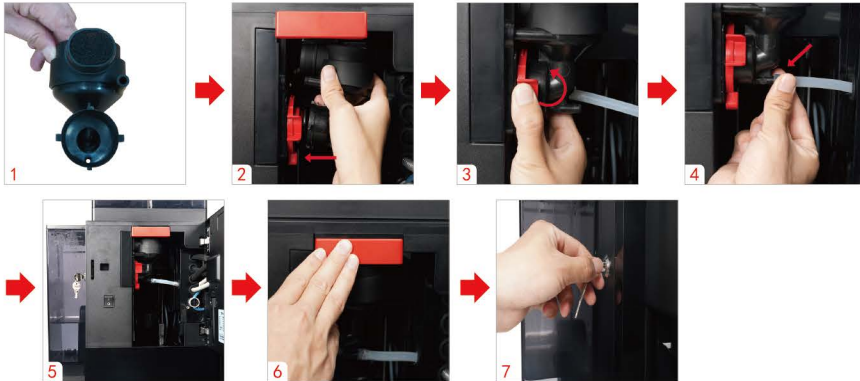
Step 3: As shown in the figure, remove the powder box group and empty it. Use a dry towel to wipe the powder box (there are moving and sharp parts inside the powder box, please be careful when wiping).



Step 4: Wipe the installation position of the powder box on the top of the machine with a dry towel, replace the powder guide port, replace 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, and finally close the coffee machine 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, hold both sides of the water storage tray, and remove the water storage tray set;



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.



8 Liability and Warranty

8.1 User Responsibilities

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

8.2 Warranty and liability

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

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

9 Precautions for daily use and maintenance

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

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