



Series F2 Instructions

Please read the instructions carefully, and keep it well.

This instruction is for F2、 F2 Plus ;

There is difference between picture and products, because of the upgrading of products. Please refer to the actual products.

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2 Introduction

2.1 Welcome

- ◆ This model is the latest fully-automatic coffee machine which is also core patented.
- ◆ This instruction introduce how to use and clean this machine. We will not responsible for the lost for the damaging, in case of you did not follow up our instructions. If you need to know more details, please contact with our customer service department.
- ◆ This instruction show you how to use and clean this machine. Please use the machine under instructions and keep the instructions for further reading.

2.2 About these instructions

- ◆ These instructions are included with the equipment. Always keep these instructions in legible condition at the place of use of the product.
- ◆ Modifications to these instructions due to technical advancements reserved. Reprints, translations and reproductions in any form, including excerpts, require written approval from the publisher. The copyright is held by the manufacturer.
 - ❖ This instruction is for F2、F2 Plus.

2.3 Description

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

- ◆ The housing consists of aluminum and high quality plastic. The design of this machine and all accessories permits the following operator requirements to be observed:
 - ❖ HACCP hygiene regulations.
 - ❖ Accident prevention regulations for electrical safety in the commercial area.
- ◆ The machine has a touch screen for operation.

2.4 Manufacturer information

- ◆ Suzhou Dr.Coffee System Technology Co., Ltd
- ◆ Add: 3/F, No.3 Building, No.599 Taishan Road, New District, Suzhou City, Jiangsu, China 215151
- ◆ Post code: 215151
- ◆ Tel: 400-8977-711
- ◆ Web: www.dr-coffee.com

3 Safety

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

3.1 Purpose

- ◆ This machine and all accessories are intended for the following operating modes:
 - ❖ Usage of the personnel authorized by the manufacturer.
 - ❖ Supervised self-service operation (self-service).
 - ❖ With fixed water connection.
 - ❖ Pressure-free operation via freshwater and barrel water.
 - ❖ Permanent installation within dry, enclosed rooms.
- ◆ This machine and all accessories are not intended for the following operating modes:
 - ❖ Areas with high percentage of humidity (flash steam area) or outdoors.
 - ❖ On board of vehicles or in mobile applications (please check with the manufacturer).

3.2 Safety Instructions

3.2.1 Consumer's risk

 **Caution** You may get hurt if instructions are not well followed up.

- ◆ Please must observe the following points:
 - ❖ Please read the instructions carefully before you using it.
 - ❖ Don't operate it, if the machine is not running normal or damaged.
 - ❖ Changing the safety device is not permitted.
 - ❖ Touching the high temperature components is not permitted.
 - ❖ This equipment can be used by children of 8 years and above, and by

persons with reduced physical, sensory or mental abilities or of a lesser level of experience and knowledge when they are supervised or have been trained in the safe use of the equipment.

- ❖ Children are not permitted to play with the equipment. Cleaning and usage service is only permitted to be carried out by children when under supervision of an adult.
- ❖ Children are not permitted to cleaning and maintenance machine.
- ❖ Machine is installed at obvious site.
- ❖ Children are not permitted to play with the equipment. Cleaning and user service is only permitted to be carried out by children when under supervision.
- ❖ Beans hopper only for bean, power hopper only for power, manual outlet only for cleaning tablets.

 **Caution** Incorrect using the electronic device can result in shocking.

- ◆ Please read the following points:
 - ❖ There is a danger of death if live parts are touched.
 - ❖ The machine much be connected with fuse-protected circuit (Connection by selective leakage protection) .
 - ❖ Observe the corresponding low voltage and local and regional safety regulations.
 - ❖ The connection must obey the regulation to avoid the electronic.
 - ❖ The supply voltage must match the details on the nameplate.
 - ❖ Don't touch live parts.
 - ❖ Power off while maintenance, make the machine disconnected the machine of the power.
 - ❖ Cable replacement only permitted to the personnel authorized by the manufacturer.

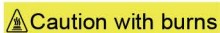
 **Caution** Drinks additives and residues case allergies.

- ◆ Please must observe the following points:
 - ❖ Check the additives in case of allergy listed on the display under self-service operation.
 - ❖ Check the additives can cause allergic when machine self-service operated by professional person.

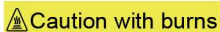


Caution There is risk of getting poisoned after having cleaning tablets.

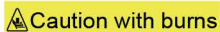
- ◆ Please must observe the following points:
 - ❖ Always keep cleaning tablets out of children and people not authorized by manufacturer.
 - ❖ Don't eat cleaning tablets.
 - ❖ Don't mix the cleaning tablets with other chemicals and acid material.
 - ❖ Don't add cleaning tablets into milk container.
 - ❖ Don't keep the cleaning tablets in a water tank(Inside or outside).
 - ❖ The cleaning tablets and decalcifying agent should only be used under regulations (Please see the label).
 - ❖ Don't eat and drink while using cleaning tablets.
 - ❖ Keep a good ventilation and exhaustion.
 - ❖ Wear gloves.
 - ❖ Wash hands immediately.



Caution with burns There is risk of getting burned with the drinks, keep hands far away with steam outlet.




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



Caution with burns There is a risk of being crushed by touching any of the active parts. Don't put your hand into beans hopper, powder hopper and brewing system when machine working.

3. 2. 2 Machine damage

 **Caution** The machine may cause impurities and damages if it is not properly installed.

- ◆ Please must observe the following points:
 - ❖ If the hygiene is required less than 5°dKH, please install water filter, if not, the machine would be damaged.
 - ❖ Turn off tap running(Machine with fixed water tube connection), then close the switch or disconnect plug.
 - ❖ Observe the corresponding low voltage and local and regional safety regulations.
 - ❖ Please power off while water filling, otherwise the boil device will be damaged.
 - ❖ The check valve should be installed in the tube, in case of the water leakage by the tube crack.
 - ❖ If the machine has not been used for more than one week, cleaning must be carried out before the next operation.
 - ❖ Prevent coffee machines from being affected by the bad weather.
 - ❖ Removing fault by experts approved by the manufacturer.
 - ❖ Please use the original accessories with our coffee machine.
 - ❖ Please contact with our custom service department to do the replacement or maintenance.
 - ❖ Washing the machine with water or steam is not permitted.
 - ❖ The device is not suitable for positioning on a surface where water jet may be used.
 - ❖ Beans hopper only for beans, power hopper only for power, manual outlet only for tablets.
 - ❖ Frozen coffee bean is not permitted, otherwise the brewing device would be sticky.
 - ❖ If transport the machine& spare parts under -10℃, there is risk of being short circuit and damaged by frozen water.
 - ❖ Only use new tube set!

4 Product description

4.1 Product introduction (This picture is for F2 Plus)

Coffee machine
(Front side)



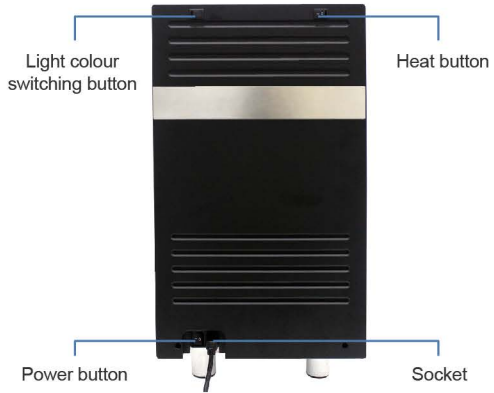
Refrigerator
(Front side)



Coffee machine
(Back side)



Refrigerator
(Back side)



4. 2 Specification

★This item only for F2 Plus.

4. 2. 1 Capacity

◆ Hourly output on DIN18873-2:

Advised daily output	300 Cups	
Hourly output	single	Double
Espresso	128	198
Americano	115	145
Cappuccino	100	138
Hourly hot water output	32L	
Water tank capacity	4L	
Beans hopper capacity	Approx. 2 * 1200 g	
Power hopper capacity	Milk powder 600g/Chocolate powder1000g	
Grounds container capacity	Approx. 100 Pcs(Base on 10g/Shot)	

4. 2. 2 Technical sheet

Coffee machine	220-240V~ 50/60Hz 3400-3800W
Cooler&warmer rack	220-240V~ 50/60Hz 140-170W
Connection tube set	G3/4'change into G3/8'length1.5M metal tube
Connection water pressure	80-600kPa (0.8-6bar)
Coffee machine W*D*H	34 * 54 * 83 cm
Cooler&warmer rack W*D*H	31 * 46 * 61 cm
Fridge and cup warmer rack weight	45 kg / 37 kg





4. 3 Accessories

4. 3. 1 Accessories supplied

◆ This model supply the spare parts as follows:

Beans hopper	x2 Pcs	Waste water connection	x1 Pc	Cleaning powder	x1 Box
Powder hopper (Used for :F2 Plus)	x1 Pc	Connection sets of refrigerator	x1 Set	Instruction	x1 Pc
Cable	x1 Pc	Grinding adjustment wrench	x1 Pc		
water jacket pipe	x1 Pc	Brewing cleaning tablets	x1 Box		

4. 3. 2 Accessories and device options

Picture	Device option	Description
	Refrigerator	Cooler and warmer rack with Milk Smart; Milk temperature and cup heating can be adjusted; Milk Capacity : 3.5 L Cup board : About 40 pcs.
	Electronic refrigerator	Electronic refrigerator; Light, quiet; Store milk or container directly.
	Hot water outlet	Hot water outlet : Used for making water,fast and efficiency;
	Waste water tank	It is match with Dr.Coffee smart cabinet, at most capacity for 25L waste water and it's test device connected with coffee machine which warn you when it with 15L water.

5 Installation and Testing

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

5.1 Prerequisites

5.1.1 Installation Site

- ◆ Please observe the follow points, otherwise machine will be damaged:
 - ❖ Installation must be on stable, flat, under pressure site, otherwise it will be out of shape.
 - ❖ Keep far away from high temperature place and heat source.
 - ❖ Installation Site should be revised by the personnel authorized by the manufacturer at any time.
 - ❖ Distance between power connection and machine should be less than 1m.
- ◆ Keep enough space for maintenance and operation:
 - ❖ Keep enough space for coffee beans.
 - ❖ Back of machine should kept at least 5CM with the wall.
(Air circulation).
 - ❖ Observe local cooking regulations.

5.1.2 Weather condition

- ◆ Please observe the follow points, otherwise machine will be damaged:
 - ❖ Temperature should be ranged between +10℃ - +40℃ (50 ℉ - 104 ℉).
 - ❖ Maximum permitted air humidity is 80 % rF.
 - ❖ Using outside of room is not permitted, otherwise it will be damaged by bad weather. (Raining, snowing, frost)
- ◆ If temperature under -0℃:
 - ❖ Contact with customer service department before testing.

5. 1. 3 Electronic connection

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



Caution Danger! Electricity!

- ◆ Please must observe the following points:
 - ❖ The electrodes must match the details on the nameplate!
 - ❖ All the phase of device should be disconnected with electrified wire netting.
 - ❖ Electrical connection should according to IEC 364 (DIN VDE 0100). For safety, device should be connected with a 30 mA ground fault circuit breaker. (Type B ground fault circuit breaker can make sure it response to the error when it with DC fault .)
 - ❖ The machine can not work under the damage of broken cable . Cable and plug replacement only permitted to be carried out by customer services or by experts approved by the manufacturer.
 - ❖ Don't use a extension line! Please observe the manufacturer instructions and local regulations, in case of using the extension line (Minimum intersecting surface: 1.5 mm²).
 - ❖ When laying out the cable, make sure that the power cord does not trip over people. Do not allow the cable pass through the sharp corners or hang in the air. Do not clamp the cable. In addition, the cables must not be placed over high-temperature items and must be protected from oil and corrosive cleaners.
 - ❖ Don't touch the device over the cable. For connection via a mains plug, the socket must be easily accessible during operation so that the plug can be disconnected in the event of a fault. Don't plug the the wet plug into socket.

5. 1. 4 Water connection

- ◆ Inferior raw material and water cause machine damaging. Please must observe the following points:

- ❖ Water must be clean and the Chlorine cont should be less than 100mg/L.
- ❖ Don't add corrosive water into coffee machine.
- ❖ Carbonate hardness must be less than 5 – 6°dKH(German carbonate hardness) or 8.9 – 10.7 °fKH (French carbonate hardness), and total hardness must be always higher than the carbonate hardness.
- ❖ Minimum carbonate hardness between 5°dKH or 8.9°fKH. PH should between 6.5 – 7.
- ❖ Only use a new tube set! It is not permitted to connect old or used tube sets.
- ◆ Water connection under the instructions and the local regulations. If the machine is connected with new tube, then make sure the tube is clean.
- ◆ The machine must be connected into the tube which with shut-off tap. Install the machine on the water tape pressure reducer through pressure tube and screw connection G 3/8'.(Adjust it to 0.3 MPa (3 bar)) .

5.2 Installation

5.2.1 Coffee machine

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

5.2.2 Refrigerator

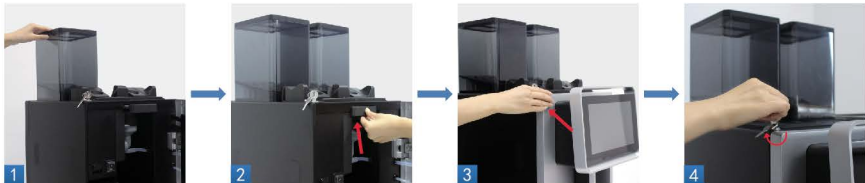
- ◆ Open the carton box, take out refrigerator and spare parts. The refrigerator and all accessory units are only permitted to be installed and stored in frost-free locations.

5. 2. 3 Beans hopper installation

Step 1: Open the door by the key, pull out the handle until it stop.



Step 2: Beans hopper installation is complete, then push the handle into device until it stop, close the door. At last clock the door.



✓ Bean hopper installation is complete.

5. 2. 4 Powder hopper installation

★This item only for F2 Plus.

Step 1: Open the door by the key, hold the lock device then pull out.



Step 2: Finish installation of power hopper as picture, then push the handle until it stopping, close the door, then switch off by the key.



✓ Powder hopper installation is complete.

5.3 Connection

5.3.1 Water inlet tube Installation

Step 1: Connect the end of tube with the water intake, then turn the screw nut clockwise.



Step 2: Connect the other hand of the drain tube with tap water.



✓ Water intake tube installation is complete.

5. 3. 2 Waste water installation

Step 1: Ringing the drain tube by seal ring, then insert into the pipe connection, and make sure connection with tube should be firmly tight.



Step 2: Place the waste water tube upon the waste water bottle (or waste water tank).



✓ Waste water tube installation is complete.

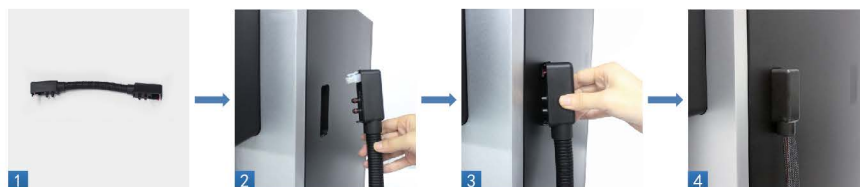
5. 3. 3 Refrigerator and coffee machine connection

★Caution: The right and left side, plug and milk tube are same that can exchange each other.

Step 1: Insert the plug and milk tube into the connector which at the left of refrigerator, then cover the cap.



Step 2: Plug the plug and milk tube into the connector which at the right side of coffee machine, then cover the cap.



✓ Refrigerator and coffee machine connection is complete.

5. 4 Power

- ◆ The supply voltage must match the details on the nameplate.
- ◆ For connection via a mains plug, the socket must be easily accessible during operation so that the plug can be disconnected in the event of a fault.
- ◆ Due to the high load, a single socket is required for the machine and f- or each accessory unit.

5. 4. 1 Coffee machine power

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



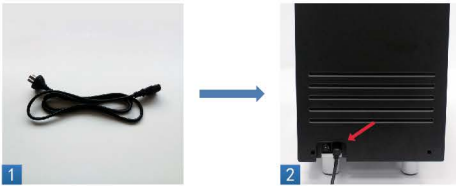
Step 2: Plug the terminal male of cable into socket.



✓ Refrigerator with coffee installation machine is complete.

5. 4. 2 Refrigerator Power

Step 1: Plug the terminal female into socket.



Step 2: Plug the terminal male into the socket.



✓ Refrigerator Power connection is complete.

6 Initial working

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

6.1 Filling

6.1.1 Bean hopper filling

- ◆ Open the cover,fill the beans into hopper, then cover the cap.



✓ Beans filling is complete.

6.1.2 Powder filling

★This item only for F2 Plus.

- ◆ Open the cover of bean hopper, fill the powder into hopper, then fit the cover.



✓ Powder filling is complete.

6. 1. 3 Filling with milk

Step 1: Open the refrigerator, take out milk container, then open the cover of milk container, at last fill the milk into container.



Step 2: Fit the cover of milk container, put milk container back to the refrigerator, close the door of refrigerator.



✓ Milk filling is complete.

6. 2 Power on

6. 2. 1 Power on machine

Step 1: Switch the key counterclockwise direction, open the door, push the power button, then close the door and switch the key in clockwise direction.



✓ Coffee machine power on.

6. 2. 2 Coffee machine power on

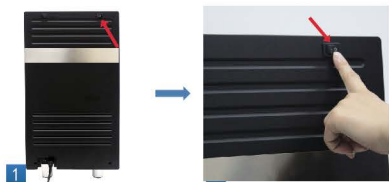
- ◆ Push the power button, refrigerator work.



✓ Refrigerator power on complete.

6. 2. 3 Cooler&warmer rack power on

- ◆ Push the power button on the upper left of the back cover, then the warmer rack power on, start heating.

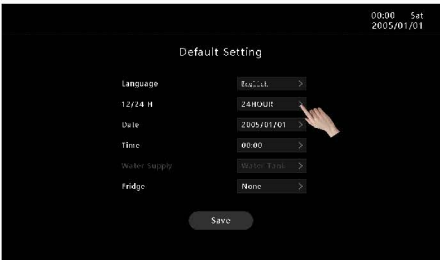


✓ Warmer rack power on is complete.

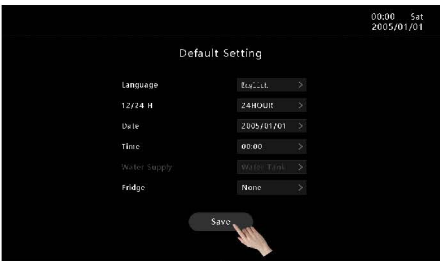
6. 3 Default setting

6. 3. 1 Default setting

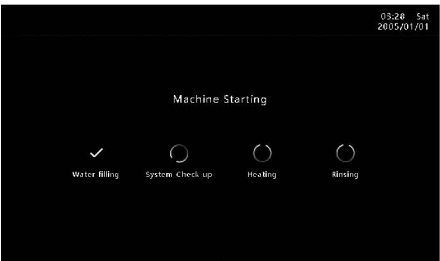
Step 1: Click the service menu, input initial value.



Step 2: Click“save”, then next step.



Step 3: Machine Starting.....



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



✓ Default setting complete.

6. 4 Power off

6. 4. 1 Machine power off

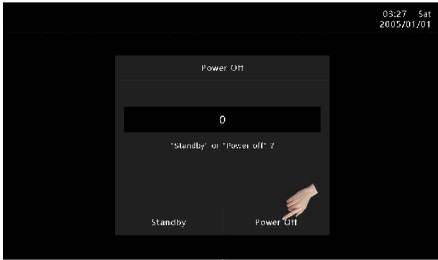
Step1: Click the icon shortcuts at lower-left corner of the display.



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



Step 3: Switch off or stand by option on the screen, touch any other position to cancel the operation. Click switch off, after automatic rinsing, screen and light off, machine is soft shutdown; Click stand by, after automatic rinsing, light on. (On standby or soft shut down mode press screen more than 3s will re-start the machine)



Step 4: When risen finished, open the door by the key, push the power button, then lock the door.



✓ Coffee machine power off.

6. 4. 2 Refrigerator power off

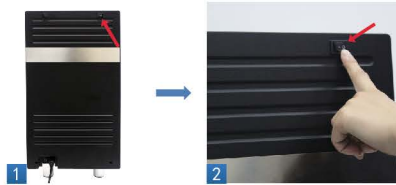
◆ Push the power button of refrigerator, then power off.



✓ Refrigerator power off.

6. 4. 3 Warmer rack power off

- ◆ Push the button of the upper left on the back cover, then power off, stop heating.



✓ Warmer rack power off.

7 Drink making

★The following steps can be operated by end users.

7. 1 Coffee drink

- ◆ For example :Make a cup of “Espresso”.

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



Step 2 : Drink processing...can adjust the drink setting by clicking “-”or “+” on the right of menu.



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



✓ Drink making complete.

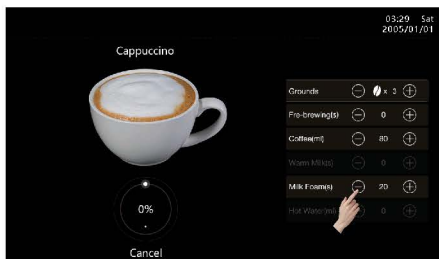
7. 2 Milk drink

◆ For example :A cup of “Cappuccino”.

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



Step 2 : Drink under processing...can adjust the drink setting by clicking “-” or “+” on the right of menu.



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



✓ Milk coffee is complete.

7.3 Powder drink

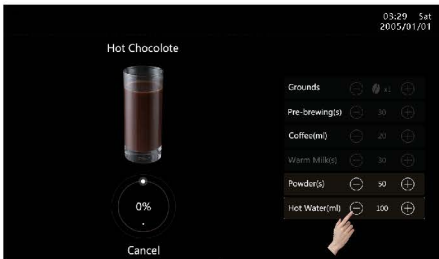
★This item is only for F2 Plus.

◆ For example :A cup of “Hot chocolate”.

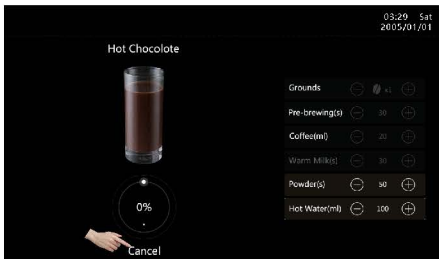
Step 1: Click “Hot chocolate”, then drink under processing.



Step 2 : Drink under processing...can adjust the drink setting by clicking “-” or “+” on the right of menu.



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



✓ Powder drink is complete.

7.4 Hot water

◆ For example :A cup of “Hot water”.

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



Step 2 : Drink under processing...can adjust the drink setting by clicking “-”or “+”on the right of menu.



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



✓ Hot water is complete.

8 Rinse and maintenance

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

8.1 Daily cleaning

◆ Daily cleaning should be operated regularly.

8.1.1 Brewing system rapid rinse

Step 1: Click on the shortcut icon below the screen then into the menu.



Step 2: Click the “Brewing System Rapid Rinse”option in the menu below the screen, then next step.



Step 3: "Brewing system rapid rinse in process, please wait..." on display.



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

8. 1. 2 Milk frother rapid rinse

Step 1: Click on the shortcut icon below the screen then into the menu.



Step 2: Click the "Milk Frother Rapid Rinse" option in the menu below the screen, then next step.



Step 3: "Milk frother rapid rinse in process, please wait..." on display.



✓ Milk frother rapid rinse is complete,back to main page automatically.

8. 1. 3 Removing and cleaning the milk foam unit

Step 1: Catch the button on the both sides of milk foam device with fingers, pull down, take out milk foam device.



Step 2: Pull out the connection and silicon part from the milk foam device, wash it by water. Then install.

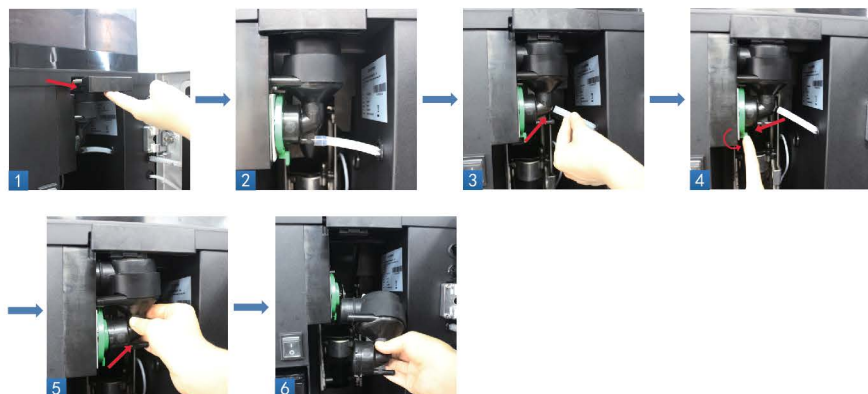


✓ Milk Foam device cleaning is complete.

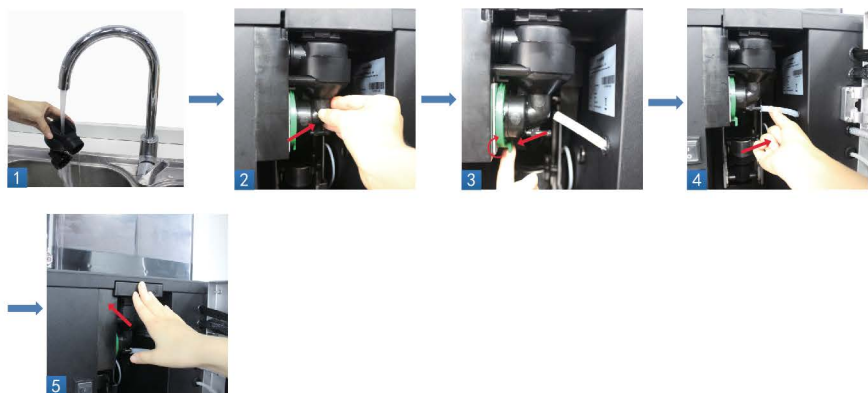
8. 1. 4 Removing the cleaning the mixer unit

★This item only for F2 Plus.

Step 1: Pull out the mixer unit and soft tube from the drink outlet.



Step 2: Take off the cover of mixer, and remove the mixer impeller, then clean it by water.



✓ The mixer unit has been removed and cleaned.

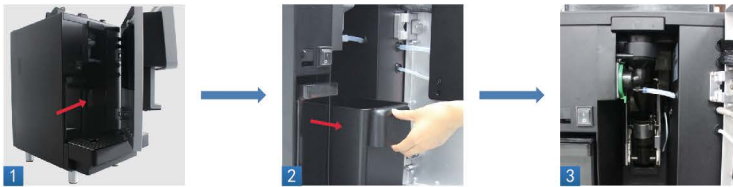
8. 2 Maintenance

◆ The maintenance item only be operated by professional people.

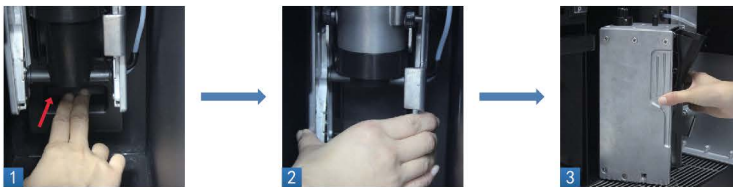
8. 2. 1 Brewer washing

8. 2. 1. 1 Brewing removing steps

Step 1: Open the door, take out the ground container.



Step 2: Push the bracket, then press the rack. Take brewer out.



√ Brewer removing is complete.

8. 2. 1. 2 Assembling the brewer

Step 1: Put the brewer on the rack.



Step 2: Catch the rack, pull up the brewer to the right position. Re-install the ground container.



✓ The brewer has been installed.

8. 2. 1. 3 Brewer washing

Step 1: Click “OK” tab to the next step.



Step 2: Open the door and take out ground container, then click “OK” into the next step.



Step 3: Push the bracket ,then press the rack. Take out brewer to clean under water spout. Please click “OK”tab.



Step 4: After cleaning, catch the rack, then pull up the brewer to the right position. Click“OK” tab to the next step.



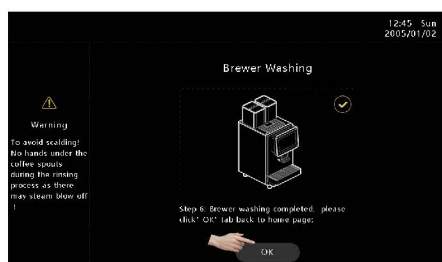
Step 5: Put back the coffee grounds container and lock up the door, please click “OK” tab to the next step.



Step 6: “Brewing system rapid rinse in process, please wait...”



Step 7: Brewing unit cleaning completed please click “OK” tab back to home page.



✓ Brewer cleaning is complete, back to home page.

8. 2. 2 Brewer deep clean

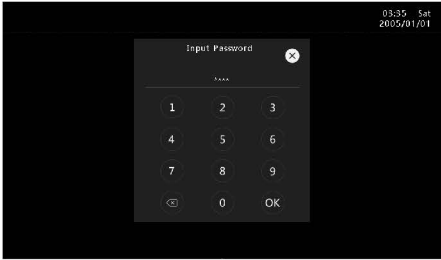
Step 1: Click the short icon, tab to the service menu.



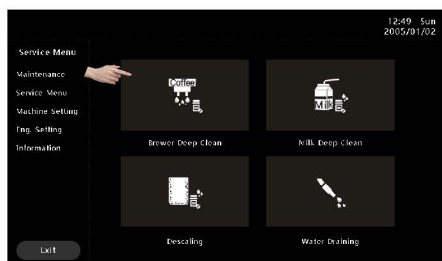
Step 2: Click “Service menu, tab to the next step.



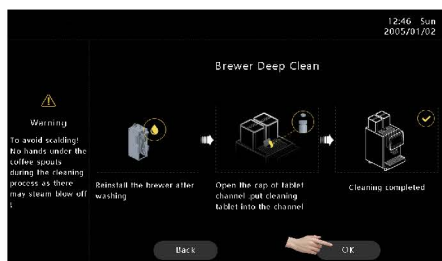
Step 3:Input password, tab to the service menu.(Default password :1609)



Step 4: Click “Maintenance ”click“Brewer Deep Clean”tab to the next step.



Step 5: Click “OK”tab to next step.



Step 6: Open the door and take out ground container. Please click“OK” tab to the next step.



Step 7: Pressing the bracket ;Then pushing down and taking brewer out to clean under water spout. Please click “OK”tab.



Step 8: After cleaning, please put the brewer on the rack then pull the rack up to right position, click “OK”tab to the next step.



Step 9: Put back the coffee grounds container, and lock up the door, please click “OK”tab to the next step.



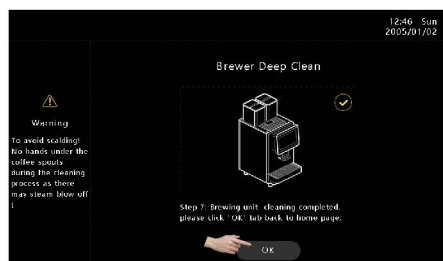
Step 10: Open the cap and put one cleaning tablet into the tablet channel.
Please click“OK”tab to the next step.



Step 11: Brewing unit deep clean in process, it may need 10 min, please wait...”



Step 12: Brewing unit cleaning is complete, please click “OK”tab back to home page.



✓ Brewing unit cleaning is complete, back to home page.

8. 2. 3 Milk deep clean

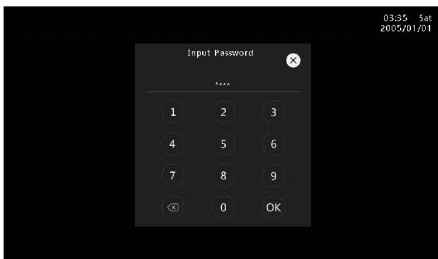
Step 1: Click on the shortcut icon below the screen tab to the menu.



Step 2: Click the “service menu”, then tab to the next step.



Step 3: Input password, tab to the service menu.(Default password :1609)



Step 4: Click “Maintenance”, click “Milk Deep Clean” tab to the next step.



Step 5: Click “OK” tab to the next step.



(Professional cooler)



(Other)

Step 6: (Professional cooler) Follow the screen instruction. Take out and clean the milk tank. Input 0.5L clean water and 1 bag milk system cleaner powder then put the milk tank back. Click “Ok” to continue to next step.

(Other) Follow the screen instruction. Input 0.5L clean water and 1 bag milk system cleaner powder, connect with milk tube. Click “Ok” to continue to next step.



(Professional cooler)



(Other)

Step 7: "Milk deep clean is process, it may need 15 min, please wait..."



(Professional cooler)

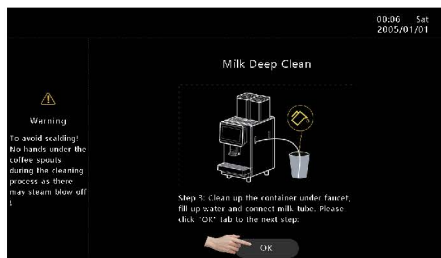


(Other)

Step 8: (Professional cooler) Follow the screen instruction. Take out the milk tank, wash it under clean water and fill up. Put the milk tank back to the fridge and close the door. Click "ok" to proceed next step;
 (Other) Follow the screen instruction, wash the milk tank under the clean water and fill up with clean water, then connect the milk tube. Click the "OK" to continue to next step.



(Professional cooler)



(Other)

Step 9: "Milk deep clean in process, it may need 3 min, please wait..."



(Professional cooler)



(Other)

Step 10: Milk deep clean is complete, please click“OK”tab back to home page.



✓ Milk deep clean is complete, back to home page.

8. 2. 4 Descaling

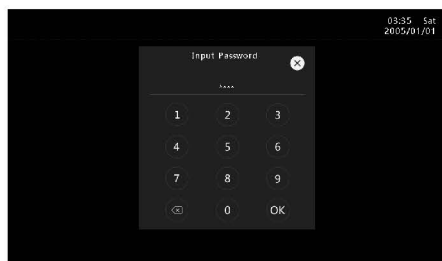
Step 1: Click on the shortcut icon below the screen tab to the menu.



Step 2: Click the “service menu”, then tab to the next step.



Step 3: Input password, tab to the service menu.(Default password :1609)



Step 4: Click “Maintenance”, click “Descaling” tab to the next step.



Step 5: Click “OK”tab to the next step;



Step 6: Open the door fill the water tank up to approx. 2L, put two bags descaling powder into the tank, reinstall the tank and close the door. Click “OK” tab to the next step.



Step 7: Descaling in process ,it may need 70 min, please wait...



Step 8: Open the door and fill up with water into tank after cleaning. Put tank back and lock up the door, click “OK” tab to the next step.



Step 9: Descaling in process, it may need 10 min, please wait...



Step 10: Descaling complete, please click “OK” tab back to home page.



✓ Descaling complete, back to home page.

8. 2. 5 Water draining

Step 1: Click on the shortcut icon below the screen tab to the menu.



Step 2: Click "Service menu, tab to the next step.



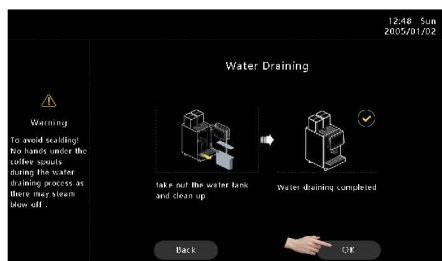
Step 3:Input password, tab to the service menu.(Default password :1609)



Step 4: Click “Maintenance”, click “Water Draining”tab to the next step.



Step 5: Click “OK”tab to the next step.

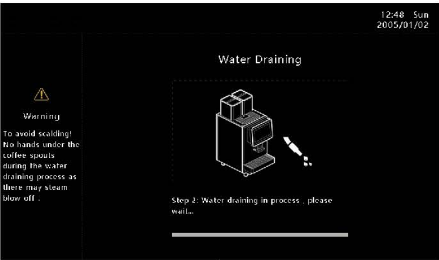


Step 6: Remove and clean up the water tank, put it back and lock up the door. Please click “OK”tab to the next step.

(Remark: If machine connected with tape water, please switch off the faucet, leave the tube away with machine.)



Step 7: Water tank draining in process, please wait...



Step 8: Water draining is complete, please click “Power off”icon.



✓ Water draining is complete, please click “Power off”icon.

9 Safety instructions

9.1 Potential health risk from cleaning agents!

Using:

 **Caution** Potential health risk from cleaning agents!

- ◆ Please must observe the following points:
 - ❖ Always keep cleaning agents out of reach children.
 - ❖ Don't eat cleaning agents.
 - ❖ Don't mix cleaning agents with other chemicals and acidic materials.
 - ❖ Keep cleaning agent far away from milk container.
 - ❖ Keep cleaning agent far away from water tank.(Inside /outside)
 - ❖ The cleaning tablets and decalcifying agent only used for regulations.
(Please see the label)
 - ❖ Don't eat and drink while using cleaning tablets.
 - ❖ Keep good ventilation and exhaustion.
 - ❖ Wear gloves.
 - ❖ Wash hands immediately.

Save:

 **Caution** Please must observe the following points:

- ❖ Always keep cleaning agents out of the reach of Children and personnel not authorized by the manufacturer.
- ❖ Prevent it from heating, sunrise, wet.
- ❖ Keep it far away with acidic material.
- ❖ Original packing only.
- ❖ Keep it far away from cleaning agent.

- ❖ Keep it far away from food and drink.
- ❖ Keep the chemical material (Cleaning agents) according local laws and regulations.

Disposal of waste:

- ◆ This machine and all accessory units are designed and manufactured to permit environmentally friendly disposal.

Emergency questions:

- ◆ Please contact with cleaning agent manufacture (Please see the label) to get the number from toxicology consultation center.

9. 2 Safety regulations

Water:

 **Caution** It will harmful for the healthy with incorrect operation of water!

- ◆ Please must observe the following points:
 - ❖ Only clean water.
 - ❖ Corrosive water is not allowed to be poured in the machine.
 - ❖ Minimum carbonate hardness between 5 °dKH or 8.9 °fKH. PH should between 6.5 – 7.
 - ❖ Total hardness must be always higher than the carbonate hardness.
 - ❖ Minimum carbonate hardness between 5 °dKH or 8.9 °fKH.
 - ❖ Chlorine cont should be less than 100mg/L.
 - ❖ PH should between 6.5 – 7.
- ◆ Use the machine with the water tank (Inside/outside).
 - ❖ Fill the water tank with clean water everyday.
 - ❖ Clean the water tank before filling.

Coffee:

 **Caution** It will harmful for the healthy with incorrect operation of coffee!

- ◆ Please must observe the following points:
 - ❖ Check the package.
 - ❖ The filling capacity is no more than the daily usage.
 - ❖ Close the beans hopper instantly.
 - ❖ Keep the beans in dry, cold and enclosed room.
 - ❖ Keep beans far away from cleaning agent.
 - ❖ Use the fresh beans.
 - ❖ Use the beans during the shelf-life.
 - ❖ Sealed package after opening it, to prevent it from pollution.

Milk:

 **Caution** It will harmful for the healthy with incorrect operation of milk!

- ◆ Please must observe the following points:
 - ❖ Don't use raw milk.
 - ❖ Only pasteurized and heat treated milk.
 - ❖ Only homogenize milk.
 - ❖ Only 3-5°C cold milk.
 - ❖ Wear gloves during milk treatment.
 - ❖ Only milk from original package.
 - ❖ Filling milk into original package is not permitted. Clean the milk container before filling.
 - ❖ Check the package.
 - ❖ The filling capacity of milk is no more than the daily usage.
 - ❖ Close the cover of milk container and cooler after filling (Inside / Outside) .

- ❖ Keep the milk in dry, cold and enclosed room.(Highest temperature 7℃)
- ❖ Keep milk far away from cleaning agent.
- ❖ Use fresh milk.
- ❖ Use beans during the shelf-life.
- ❖ Seal package after opening it, to prevent it from pollution.

Powder:

 **Caution** It will harmful for the healthy with incorrect operation of powder!

- ◆ Please must observe the following points:
 - ❖ Check the package.
 - ❖ The filling capacity of powder is no more than the daily usage.
 - ❖ Close the powder hopper after filling.
 - ❖ Keep the powder in dry, cold and enclosed room.
 - ❖ Keep powder far away with cleaning agent.
 - ❖ Use the fresh powder.
 - ❖ Use the beans during the shelf-life.
 - ❖ Sealed package after opening it, to prevent it from pollution.

10 Responsibility and warranty

10.1 User's responsibility

- ◆ Repair and maintenance work is only permitted to be carried out by customer services or by personnel authorized by the manufacturer.
- ◆ In case of quality problems, please inform our company by a written document after 30 days. For the hidden defect, the period lasts for 12 months after installation.
- ◆ Reparation of safety components, such as safety valve, safety thermostat, boiling device is not permitted. All the components must be replaced.
- ◆ All these measures are only permitted to be carried out by customer services or by personnel authorized by the manufacturer.

10.2 Warranty and compensation

- ◆ Any physical injury or loss of property caused by the following reasons, our company shall not be liable to compensation for the loss.
 - ❖ Not operating with regulations.
 - ❖ Improper installation, testing, operation, cleaning, maintenance and device option.
 - ❖ Not observing the maintenance period interval.
 - ❖ Operation machine under the safety device damage, improper installation or failure.
 - ❖ Without observing the regulations referenced about machine saving, installation, operation and maintenance.
 - ❖ Not using the machine in normal condition.
 - ❖ Improper reparation.
 - ❖ Only recommended original spare parts.
 - ❖ Only recommended cleaning agent.
 - ❖ Damaged caused by foreign matter, accident, human and other beyond human control.

- ❖ Insert foreign matter into machine or open the cover by foreign matter.
- ◆ Manufacture assume full liability for compensation when the user observing the maintenance period interval and purchasing original spare parts.
- ★ Suitable for our company's "Normal commerce clause".

12 Attention

12.1 Daily using and maintenance attention

- ◆ No any water in the beans hopper and powder hopper.
- ◆ Don't open the door, take out ground container, drip tray, water tank and any other spare parts, when machine working.
- ◆ Water tank only for cold and pure water, hot water and ice water is not permitted;
- ◆ The half roasted beans and beans with less oil for suggesting. The oily beans and burned beans are not for suggesting.
- ◆ Attention with burns. Don't touch the outlet, when the drink in process.
- ◆ The brush and cleaning agent are not permitted. In case of machine damaging, please clean machine with soft cloth.
- ◆ Water and the powder must be lower than the MAX line. If there is no MAX line, please pour water and powder about 8 full.
- ◆ Don't power off, when the machine is drink making, self-testing, cleaning automatically.
- ◆ Adjust the outlet height with the cups.
- ◆ Power off with correct steps: Please click the "Power off", machine rinse automatically. Rinse is completed, the display light off. Push the power button. Please unplug it.
- ◆ Please clean the ground container and waste water barrel.
- ◆ To make sure the good quality, we suggest clean water tank and change water daily.
- ◆ Don't use machine, when the tap water is stopped. (If the machine supplied with tap water)

REV1.1

Exploring Coffee Secrets