

Fully Automatic Coffee Machine
OPERATION MANUAL



Instructions of coffee machine parts



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- 2 Water tank
- 3 Coffee grounds container
- 4 Pre - ground coffee chute
- 5 Grinding wheel
- 6 Coffee spout
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Coffee machine operation interface instructions



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- ⑨ Cleaning button
- ⑩ Rotary button

Safety Instructions

Please see specification label on the bottom of the coffee machine or technical date indicated in the instruction manual(P20).

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all Instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire, electric shock and injury to persons do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or if the appliance malfunctions, or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injury to persons.
8. Do not use outdoors .
9. Do not let the cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always plug cord into the wall outlet first, then turn controls to "on". To disconnect, turn any control to "off", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Check bean hopper for presence of foreign objects before using the brewer .
14. Unplug power cord from outlet before cleaning brewer exterior. Allow to cool before disassembling and cleaning the coffee machine.
15. When dispensing drinks high temperature liquid will flow from coffee spout and hot water spout. Do not touch hot liquids to avoid scalding
16. When using cappuccino, coffee latte, hot milk/foam, please confirm that the milk pipe has been connected from the milk frother to milk before making cappuccino, coffee latte, and hot milk/cream. Otherwise, high temperature steam may cause personal injury.
17. Never connect to voltage different than the electric specification of the machine; Brewer damage will occur.
18. Only potable water at room temperature should be used in the water tank. Never put warm water, hot water, milk or other liquid into the tank.

19. Never carry or move the coffee machine while power is on.
20. The machine will release heat and some steam. Therefore, when placing the machine on a workbench, at least 3cm must be left between its surfaces, sides and rear; at least 15cm must be left above its top.
As for dimension of the machine, please look up the Technical Data in the User Manual (Page 20).
21. Never use harsh or abrasive cleaner to wipe the machine, it may cause corrosion of the coffee machine, and result in a risk of electric shock.
22. Never use hard edged tool or rough rag to clean the stain on the machine, it will damage the surfaces.
23. Never fill specially treated coffee beans (e.g. cocoa, sugar coated) into the bean container, it will cause the coffee machine damage .
24. Only roasted coffee bean are approved to place into the bean container. Rice, soybean, chocolate bean, nut, sugar, spice etc are prohibited. Otherwise it would cause the coffee machine to be damaged.
25. Never wash the bean container or pre-ground coffee chute with water, it will damage the machine.
26. Never use the coffee machine in the environment temperature below 0 °C. Water inside the machine will freeze and cause the coffee machine damaged.
27. Never expose the machine in rainy, snowy, frosty environment. It would cause the coffee machine to be damaged.
28. Save these Instructions.

POWER CORD EXTENSION USE

Please don't use power cord extensions.

Proper operation

To guarantee the coffee taste, make sure that the temperature of the water poured into the water tank is at room temperature.

The coffee machine can only be used for preparing coffee and hot water. Do not use it for any other intended use. We will not be responsible for the consequences of improper use. Please carefully read all the contents of this manual, so that you can understand operation of the coffee machine sufficiently.

Please keep this manual in an appropriate place to be accessed at any time.

Safety Tips

Please notice the following tips to avoid personal injury from electric shock.

- Do not operate the coffee machine if the appliance or the power cord is damaged.
- When encountering a breakdown of the machine (if any burning smell or smoke), unplug the power cord immediately and contact an authorized service center.
- If the power cord of the coffee machine is damaged, please contact an authorized service center.
- Place the coffee machine and the power cord far away from heat sources.
- Please don't contact the power cord with sharp tools. Do not repair the coffee machine without authorization or operate it in anyway that is not mentioned in this manual, to avoid personal injury.
- Place the coffee machine out of the reach of children.
- When the Coffee machine is unused for long periods, unplug the power cord and put it away, so that not to trip up people or damage to the power cord.
- Please don't use unoriginal parts, otherwise, it may cause the machine to be damaged.

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Instructions for use

Reading this manual will help you familiarize yourself with the coffee machine, and enable you to use it properly.

"Instruction for first-time use" introduces the operation process of the coffee machine step-by-step, for first-time use.

"Failures handling" will provide information when encountering problems.

Coffee machine model

This Manual is only applicable to the 1601pro series coffee machine.

Symbol description

Non-compliance with proper operation, may cause electric shock, and threat to life.



Non-compliance with proper operation may cause Coffee machine damage, or personal injury.



Non-compliance with proper operation, may cause scalding or burn injury. This symbol, if prompted, please carefully read it.



This symbol, if prompted, represents recyclable.



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Instructions for first-time use

This chapter will help you understand the basic operations and settings for your first time use

Power connection

- Place the coffee machine on a stable workbench that is not close to water.
- Keep the coffee machine far away from high temperature heat sources.
- Be sure to use the power supply that is in accordance with specification label.
- Put the power cord at a suitable place to avoid people tripping over the cord.



Fill water tank

- Only potable water at room temperature is allowed to be poured in the water tank, never fill any other liquid (e.g. warm water, hot water, milk). It will damage the coffee machine. In order to ensure the taste of coffee, it is recommended to use water at 25°C. Low temperature water will not create a good taste.
- To ensure a healthy and the tasty coffee drink, please change the water in the tank every day.
- The amount of water in the water tank cannot exceed the height of the MAX mark.



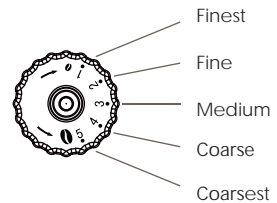
Fill beans

- Never put coffee beans that have been specially treated (e.g. sugar, cocoa) into the bean hopper.
- Only roasted coffee beans can be put into the bean hopper, never put other items like rice, soybeans, chocolate beans, nuts, sugar, and spices into the hopper.
- Never put hard objects into the beanhopper, otherwise it will damage the grinder.
- The bean hopper cover acts as a seal. It keeps the aroma of coffee beans maximized. Please do not lose the cover.
- Don't pour liquid in the bean container.



Grinding wheel


- Please adjust the fineness of coffee bean grind choice according to the coffee bean type.
- Please adjust the grinding wheel when the grinder is running, or the grinder may be damaged.
- If your coffee beans are dark in color, it is recommended to set to the coarse grind.
- If your coffee beans are light in color, it is recommended to set to the fine grind.
- While making coffee drinks, if the coffee brew dispense very slowly, please change the grind choice to a more coarse grind.
- Adjust grind choice as needed, increase or decrease grind level.
- The adjustment of grinding wheel will be effective only after making two or more cups of coffee.



Power on

- As the machine has been tested at the factory, there may be a little coffee left in the machine .
- The coffee machine will start self-testing and cleaning upon first-time use, this helps the coffee machine achieve the best working condition, and this process cannot be skipped
- When powering on the coffee machine, it will automatically complete heating and cleaning for one time, every time and the process cannot be stopped. The coffee machine can only be used after the above cycle process is finished.
- During the cleaning process, some hot water may flow out of the coffee spout into the drip tray. Please avoid contacting the hot water.




Please ensure the power is connected before pressing  the power button.



Power off

- When powering off the coffee machine , it will automatically complete the cleaning process for one time, every time, and the process cannot be stopped. This operation is to clean up the coffee pipelines and remove the coffee grounds.
- During the cleaning process, some hot water will flow out of the coffee spout into the drip tray. Avoid touching hot water, so as not to be burned. Only after using milk/foam/cappuccino/latte, the Rinse Milk Unit function will be operated when the power is turned off.
- When you press the power button, the machine will be powered off after auto cleaning



When you press  the power button, the machine will be powered off after auto cleaning.



Making beverages

This chapter instructs you on how to make various kinds of coffee, hot water, hot milk and milk foam by this coffee machine. Please read the following instructions carefully to help you make high-quality beverages.

The temperature of the hot water is high, please do not touch it to avoid being scalded.

Before making all kinds of coffee, please ensure "READY" is indicated on the display.



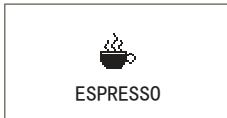
- The coffee beans should be stored in a dry place and avoid sunlight.
- Only potable water at normal temperature can be used. To make the coffee tastes better, it is recommended to use water around 25°C.
- To ensure the quality of coffee, please change the water in the water tank every day.
- Please warm the coffee cup before making the coffee for better taste.
- Please adjust the height of the coffee spout according to the height of the cup in order to avoid coffee splashing.
- Adjustable height of coffee spout: 80-140mm.

Preparing coffee by touch icon

You can make 4 kinds of coffee using the touch icons, when the screen shows "READY"

Take espresso for example to explain how to make coffee by touch icons.

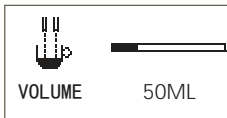
The volume of espresso is suggested between 30 to 50ml. Because of the small volume of espresso, please warm the coffee cup before making coffee.



Touch the espresso icon for espresso function.



The grinder will begin to grind. At this time you can adjust the amount of coffee beans by rotating the rotary button. Default amount of coffee beans for espresso: 3 1/2



During making coffee, you can adjust the volume of coffee by rotating the rotary button. Default volume of espresso: 50ML



When the screen shows as the left picture, it means the espresso is ready, please enjoy it.



Single time setting of coffee parameters

Adjusting coffee parameters during a brew cycle.

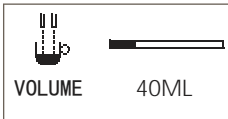
- Set the amount of coffee beans during the grinding process.
- Set the volume of coffee when making coffee
- Set the dispense time of milk foam to control the volume when making cappuccino
- Set the dispense time of milk to control the volume when making latte
- Set the temperature of hot water before making hot water
- Set the hot water volume when making hot water
- Set the dispense time of hot milk to control the volume when making hot milk
- Set the dispense time of hot foam when making hot foam

Detail instructions

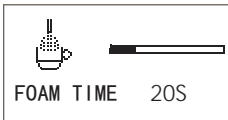
You can set the strength of coffee before making the beverage and the volume of the beverage during the brew cycle. The settings will not be saved.



When grinding the coffee beans, you can rotate the rotary button to adjust the amount of coffee beans, to the left is mild ☺, and to the right is strong ☹☹☹. The default amount is normal ☺☹



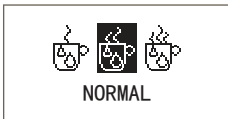
When making long coffee, coffee volume can be adjusted by using the rotary button. For example, the current volume is 100ml, 2 clicks to the left to reduce to 95ml, and 2 clicks to the right to increase to 105ml.



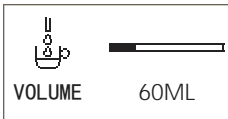
When making cappuccino, milk foam or coffee latte, the foam making time can be adjusted by rotating the rotary button while the milk foam outflows. For example, the current time is 20s, 2 clicks to the left to reduce to 19s, and 2 clicks to the right to increase to 21s.



When making hot milk or coffee latte, milk dispensing time can be adjusted by rotating the rotary button. For example, the current milk dispensing time is 15s, 2 clicks to the left to reduce to 14s, and 2 clicks to the right to increase to 16s.



Before making hot water, the temperature can be adjusted by rotating the rotary button. To the left is low, to the right is high. The default temperature is normal.



When dispensing hot water, the hot water volume can be adjusted by rotating the rotary button. For example, the current volume is 100ML, 2 clicks to the left to reduce to 95ML, and 2 clicks to the right to increase to 105ML.

Preparing coffee with pre-ground coffee

You can choose this function if you want to make coffee with Pre-ground coffee.

• Do not use instant coffee powder or cocoa powder in the pre-ground coffee chute. powder container. Otherwise it will damage the machine.



• Do not put pre-ground coffee powder into the coffee bean hopper, otherwise, it will damage the machine.

• Please use proper Pre-ground coffee for espresso.



• Only 7-14g of pre-ground coffee can be added. Machine will be damaged.

• The process of using pre-ground coffee to make coffee only skips the process of grinding coffee beans, other operations are the same as making espresso, long coffee, cappuccino, and coffee latte. This chapter illustrates with espresso.



Press and hold the rotary button to enter into programming when the coffee machine is "READY".

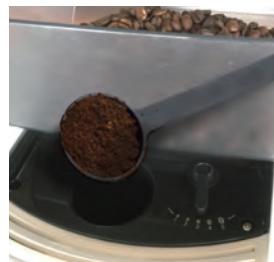
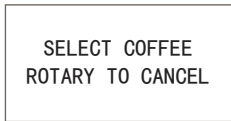
09



Display shows "GROUND COFFEE" page after entered into programming. Press the rotary button to make coffee.



Open pre-ground coffee chute cover and fill. close the cover. Touch the beverage icon you need to make coffee. Press the rotary button to cancel.



Program setting

• This chapter will give instructions on program settings.

• Ensure the coffee machine shows "READY", press and hold the rotary button, then you can enter into the menu



Beverage setting











- This chapter will instruct you how to set beverage parameters. The settings parameters include coffee strength, volume of coffee, temperature of hot water, volume of hot water, dispense time of making hot milk, dispense time of making hot foam
- The parameters accomplished by the beverage setting will be the default values for each beverage.
 1. Espresso setting
 2. Long coffee setting
 3. Hot water setting
 4. Cappuccino setting
 5. Coffee latte setting
 6. Hot milk setting
 7. Hot foam setting

Setting beverage parameters and range

The parameters such as strength, volume, temperature and time can be set for the beverages below.

- The strength and volume of espresso can be set
- The strength and volume of long coffee can be set
- The strength and volume of coffee part of cappuccino can be set
- The foam dispensing time in cappuccino can be set
- The strength and volume of coffee part and the waiting time in latte can be set
- The temperature and the volume of hot water can be set
- Hot milk making time can be set
- Hot foam making time can be set

Please read the following table for the detail setting parameters and adjustment range

Drinks	Strength	Volume range	Default
espresso	Mild:  Normal:  Strong: 	Volume: 15 - 120ML	 50ML
long coffee		Volume: 15 - 240ML	 100ML
cappuccino		Volume: 15 - 240ML	 60ML Foam time: 20SEC
coffee Latte	Mild:  Normal:  Strong: 	Milk time: 0 - 120SEC Foam time: 3 - 120SEC Wait time: 0 - 30SEC	 60ML Milk time: 15SEC Foam time: 20SEC Wait : 20SEC
hot water		Volume: 25 - 450ML	100ML
hot milk		Milk time: 3 - 120SEC	15 SEC
hot foam		Foam time: 3 - 120SEC	15 SEC

Temperature Setting

- The coffee temperature can be adjusted to your liking with the "Temperature setting" function and you can choose:
 1. Low
 2. Normal
 3. High

The default temperature is Normal, and it's only adjustable for coffee not milk.

Eco settings

- If the machine is set to Eco-setting, the machine needs 30 seconds to warm up to make Cappuccino, Coffee Latte, Hot milk and foam. . The normal setting has more energy consumption than the Eco-saving mode.
- The factory default setting of the machine is normal mode. After entering the program setting, please turn the rotary button to "ECO SETTING" option, then press the rotary button, setting is finished.



Automatic power-down

- The machine's default switch off time is 4 hours, which means the machine will automatically switch off 4 hours after the last use .
- The setting range of automatic switch-off is from 15 minutes to 24 hours.
- After entering the program setting, please turn the rotary button to the "Auto-off" option. Then press the rotary button, the setting is completed.



Factory Reset

- This function will reset all the menu setting and default beverage parameters to the factory settings (except the language options). However the information options will not be reset.
- After entering the program setting, please turn the rotary button to the "FACTORY RESET" option then press the rotary button to confirm, the setting is completed.



Information Statics

- In this program you can view the statistical information on the number of drinks, total drinks numbers, etc.



1. Number of rinses
2. Number of total cycles
3. Number of espresso
4. Number of long coffee
5. Number of hot water
6. Number of cappuccino
7. Number of coffee latte
8. Number of hot milk
9. Number of hot foam
10. Number of descales
11. Number of ground coffee
12. Number of brew unit cleans
13. Number of milk unit rinses

- When first viewed there will already be a number of produced beverages because each coffee machine has been tested before leaving the factory.

Language

- You can set your preferred language on the coffee machine.
- After entering the program setting, turn the rotary button to the "CHOOSE LANGUAGE" option, then press the rotary button, rotate the rotary to choose the language, and press the rotary button, the language setting is completed.

EXIT

- After entering the program setting, please turn the rotary button to the "EXIT" option. Then press the rotary button. The machine will return to "READY" .

Cleaning and maintenance

- This chapter will instruct you on how to clean and maintain the coffee machine.
- Paying attention to daily maintenance of the coffee machine, will not only ensure the taste of each cup of coffee, but also extend the life of the coffee machine.



Cleaning the coffee machine before operation

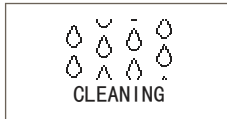
- This chapter will instruct you on how to clean and maintain the coffee machine.



- Cleaning function must be processed in "READY" status.



When the coffee machine is in "READY" status and the cleaning indicator light is not on, press the cleaning button to start cleaning the brewing unit and coffee spout.



The process of cleaning coffee machine cannot be interrupted, and it will automatically return to "READY" status after cleaning.

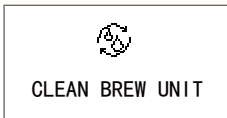


Cleaning brewing unit

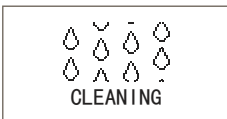
- After a long-term use, there will be some coffee ground left in the brewing unit. Remove the grounds by deeply cleaning the brewing unit.
- The process of cleaning the brewing unit takes about 20 minutes.



After entering the program settings, turn the rotary button to the "MAINTENANCE" option, and press the rotary button.



When the screen shows the picture on the left, it indicates cleaning the brewing unit program has been selected. Press the cleaning button to start cleaning the brewing unit.



The brew unit is cleaning.

OPEN COVER ADD
CLEANING TABLET

Open the pre-ground coffee chute cover,
add the cleaning tablet.

CLOSE COVER
PRESS RINSE

Close the pre-ground coffee chute
cover,press the cleaning button to
start the cleaning process.



CLEAN



The screen will display as the left picture,


CLEANING

Brew unit is now cleaning.


READY

After cleaning has finished, the machine
re-enters into "READY" status.

13 Please empty the drip tray after the cleaning program is completed.

- First 5 cups must be discarded after cleaning.




RINSE MILK UNIT

- After long-term use, some milk waste would be left in the Milk unit and needs to be cleaned.


MAINTENANCE



Enter the program setting. Turn the
rotary button to the "MAINTENANCE"
page and pressed the rotary button.


RINSE MILK UNIT



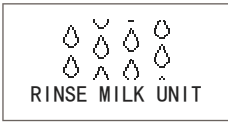
When showing left picture in the display, it is
now in milk unit cleaning mode, press the
cleaning button to start.


REMOVE MILK PIPE

Remove the milk pipe from the milk
container and insert it into the hole in the
drip tray grid according to the display.
Press the rinse button to rinse milk unit.


PRESS RINSE





Milk unit is cleaning.
After cleaning is finished, the machine enters into "READY" status.

Please empty the drip tray after the cleaning process is completed.

- First 5 cups must be discarded after cleaning.



Descaling the coffee machine

- The daily usage will cause calcium deposits in the coffee machine. The depositing rate varies with the local water hardness.
- Decalcifier contains acidic substances that could hurt your eyes and skin, so you must strictly comply with the security warnings noted by the manufacturer on the packaging.
- Dissolve the decalcifier in clean water, and then put the mixed liquid into the water tank. Fully dissolved the Decalcifier can descale the coffee machine more thoroughly.
- The whole descaling process takes about 30 minutes.
- Do not cancel the descaling process or you will damage the coffee machine. So once you start the descaling process, please do not terminate it midway or turn off power to the machine.



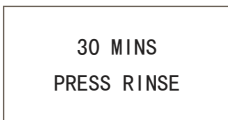
After a certain time of use, if it reaches a high degree of scaling, "NEEDS DESCALE" and "PRESS RINSE" will automatically display on the screen alternately. Now, press the cleaning button to enter the descaling program.



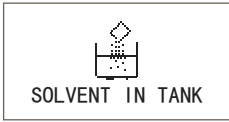
Turn the rotary button to the maintenance setting option, press the rotary button to enter.



Turn the rotary button to descaling option, press rotary button to enter



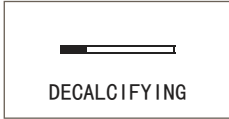
After entering the descaling program, press the cleaning button to start the descaling program; it will take about 30 minutes.



Take a bag of decalcifier and sufficiently dissolve it in clean water, then put this mixed liquid to the water tank, and reinstall the water tank to the coffee machine.



After adding decalcifier, press the cleaning button to start descaling and cleaning.



To start descaling and cleaning for the first time, put a container, of which the capacity is more than 1L, under the coffee spout.



Empty tray.



Install tray.

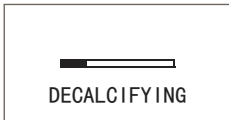
15



After descaling and cleaning for the first time, take the water tank out, empty the rest of the water and clean it. Add potable water again, and reinstall it to the coffee machine



Press the cleaning button to enter descaling and cleaning for the second time. This is to clean the residual decalcifying water in pipes at this time. Put a container, of which the capacity is more than 1L, under the coffeespout.



Decalcifying.



When the screen shows "READY", it indicates the descaling is completed; Now, you can continue to brew beverages.

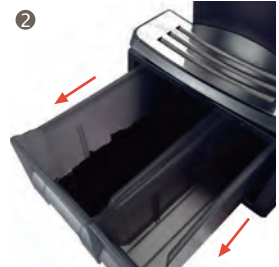
Please empty the drip tray after the cleaning program is completed.

- First 5 cups must be discarded after cleaning.



Cleaning coffee grounds container and drip tray

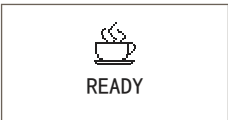
- Do not use chemical solvents and corrosive cleaner or alcohol to clean the coffee grounds container and drip tray.
 - The drip tray and coffee grounds container cannot be cleaned in dishwasher.
 - Do not use metal objects to clean dirt or coffee residue to avoid scraping the drip tray and coffee grounds container.
- ⚠ ⚠
- When prompted to empty the coffee grounds, coffee grounds must be cleaned up, or it will cause the machine to be damaged.



When it accumulates to 35 cups, it will automatically indicate "EMPTY GROUNDS".



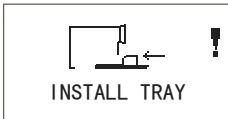
When it shows "INSTALL TRAY", please remove coffee grounds from the drip tray and coffee grounds container. This will take more than 3 seconds.



Reinstall the water drip tray in the machine, it should return to "READY" status. You can continue using the machine.



If the drip tray is full, the machine will automatically indicate "EMPTY TRAY". Take out the water drip tray and dispose of waste water.



After clearing the waste water, reinstall the drip tray to the coffee machine, it should return to "READY" status. You can continue using the machine.



- Each time you are cleaning coffee grounds and waste water from the drip tray, please empty the drip tray and coffee grounds container.



- Each time after cleaning coffee grounds and waste water from the drip tray, please rinse the tray with clean water, and wipe dry the 2 steel plates at the end of drip tray, then reinstall the drip tray to the coffee machine.

Cleaning water tank

- It is suggested that, each time adding water, clean the tank thoroughly with running water first.
- Cleaning the water tank regularly it would be better to use a wet rag and some mild cleaning fluid.
- Because the water tank is made from food-grade materials and environmental materials, it might crack if handled aggressively. Please gently pick it up and put it down, and never let it fall down. if the water tank is damaged, please contact the customer service center.



Cleaning bean container

- Please do not use water to wash the beans hopper it,would cause the grinder to be damaged.
- Please use a dry rag or a paper towel to clean the grease residue in the bean hopper .
- Because the bean container cover is made from food-grade and environmental materials, it might crack if handle aggressively. Please gently pick it up and put it down, and never let it fall down. If the bean container lid is damaged ,please contact the customer service center.



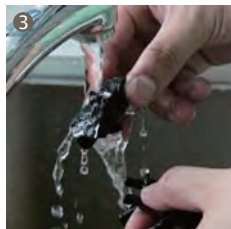
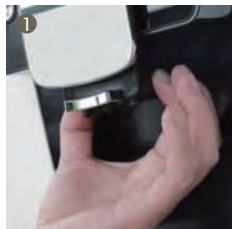
Disassembling and cleaning the milk frother

In order to guarantee the fine and smooth milk foam, please clean the milk frother every day.



1. Carefully take off the milk frother.
2. Disassemble each part of the milk frother thoroughly.
3. Wash the parts with running water.
4. Reassemble the milk frother, and install it to the coffee machine.

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Installing milk pipe

- Install the milk pipe to the milk frother inlet.



Cleaning milk pipe

In order to keep milk pipe clean, please clean it every day.

1. Take off milk pipe carefully.
2. Clean milk pipe in running water.



Cleaning coffee machine

- Before cleaning the interior of the coffee machine, power it off, the disconnect power cord from the outlet ,Never immerse the coffee machine in water. There will be a risk of electric shock.
- Regularly check the coffee machine whether there is excessive coffee grounds residue inside the machine. You can use a brush to remove the coffee ground.
- Use a dry and soft rag to wipe the touch panel of the machine. As the touch panel is made of glass, please do not hit it to avoid the risk of electric shock once the glass broken.
- Use a dry and soft rag to wipe the surface of the machine, and never use hard objects to clean coffee residue on the surface, otherwise it would cause the surface to be damaged.



Problem Causes and Solutions

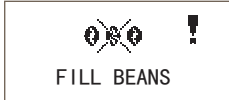
- This chapter will instruct you on some errors that you may encounter and the solutions.
- If there are some failures cannot be resolved by the following methods, please contact with the authorized service center.



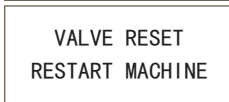
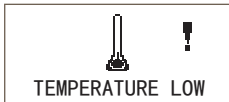
Problem	Cause	Solutions
The coffee temperature is too low.	The coffee cup was not pre-heated.	Wash the coffee cup with hot water before making coffee.
	Several minutes have passed since the last time of coffee making , so the brewing unit and the internal pipes are already cold.	Make some more cups of coffee.
Coffee only comes out from the coffee spout drop by drop.	Overly fine pre -ground coffee or coffee bean has been ground too fine.	Adjust the grinding level to coarse or use the suitable pre-ground coffee .
	Brewing unit filter was blocked.	Run the brewing unit rinse programme
Insufficient coffee oil.	Chose the wrong coffee bean type.	Use suitable coffee beans.
The grinder is making unusual noises.	There are foreign objects in the grinder.	Make coffee again, if it still fails, please contact the authorized service center
The milk frother cannot make any milk foam.	The milk frother is blocked.	Cleaning the milk frother (refer to P17).
Milk sprays from the milk frother.	The milk frother was not assembled correctly.	Reassemble the milk frother.
Screen always indicates "EMPTY TRAY".	The sheet metal at the end of the drip tray is dirty or wet.	Wipe the sheet metal to dry (refer to P16).
Screen always indicates "INSTALL TRAY".	Coffee grounds in the bottom of the machine are not cleaned.	Clean the coffee grounds in the bottom.
Screen always indicates "FILL WATER TANK", but the water tank is full.	The water tank inductor is trapped.	Clean the water tank (refer to P17).
Screen always indicates "FILL BEANS", but the bean container is full.	The bean container is too oily and sticky for coffee beans.	1. Stir coffee beans in bean container. 2. Observe if the coffee beans are over roasted or charcoal roasted. 3. Clean the beans container (refer to P17).
Errors 1 to 7 is displayed.	If the coffee machine fails, it cannot continue to be used	1. Restart coffee machine. 2. If "errors" still exist, switch off the main power, and contact the authorized service center

Display information

- This chapter will instruct you on the error information that is displayed on the screen and the solutions.



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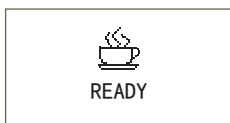


Causes	Solutions
If the water drip tray is full, making beverage will be out of service.	Take the drip tray out, empty the waste water in the drip tray and reinstall it to the machine.
If the coffee grounds container is full, making beverage will be out of service.	Take the coffee grounds container out, empty the coffee grounds container and reinstall it.
If water in the water tank is empty, making beverage will be out of service.	Fill the water tank with water.
If coffee beans in the bean hopper are used up, making coffee will be out of service.	Add beans into bean container, and press the rotary button to release.
There is not enough pre-ground coffee in the pre-ground coffee chute.	Next time when making coffee with pre-ground coffee, please use proper amount.
The drip tray is not installed correctly; any function is out of service.	Install the drip tray correctly.
The water in the pipe inside the machine is not enough; any function is out of service.	Press the rotary button to release, to run the water replenishing system.
Temperature of the machine is too high, the machine cannot be used.	Power off the main power, and wait 1 hour later.
Temperature of the machine is too low, the machine cannot be used.	Increase environmental temperature to above 10°C.
The coffee machine fails error 1. may not be able to be used.	1. Power off, then power back on ; 2. If still unresolved, please unplug from outlet. Contact with the authorized service center.
1. Using dark roasted coffee beans or over fine pre-ground coffee 2. The filter of the brewer is clogged.	1. Adjust grinder wheel to a coarse setting 2. Start brewer cleaning procedure (refer to P12).
Dispenser valve is blocked.	Restart coffee machine.

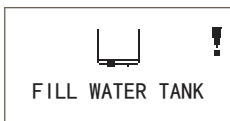
Transport and recycle

Transport

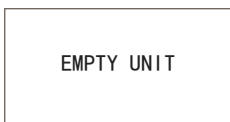
- Please save the packaging of the coffee machine for future transportation.
- Make sure to empty water inside the machine before transportation, otherwise, it will damage the machine.
- After emptying the waterway, please wipe the machine both inside and outside to dry.
- Once the empty waterway program was executed, the system will rerun to the program of "first-time use", when the coffee machine is used again. (refer to P6, First-time use)
- While emptying the waterway, there will be high-temperature steam sprays from coffee spout. Please pay special attention to avoid being scalded.



The machine is on the status of "READY".



Take out the water tank, and the machine indicates "FILL WATER TANK".



Press and hold the cleaning button until the screen shows "EMPTY UNIT", the machine begins to clean up the waterway automatically, and steam will spray from the coffee spout, please keep your distance to avoid scalding.

After emptying the waterway, the machine will automatically power off. Take the drip tray out after the power is switched off, and clear the water in the drip tray.



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Recycle

When recycling the machine, some inner parts can be recycled to use again. Please pay attention to recycle them for environmental protection.



Technical Data

Voltage/Frequency	120V - 50/60 Hz
Power	1450 W
Pump pressure	19 bar
Capacity of water tank	2 L or connect to water barrel
Capacity of bean hopper	750 g
Capacity of coffee ground waste bin	35 cakes
Capacity of the brewing unit	7 - 14 g
Adjusting the height of coffee spout	80 - 140 mm
Length of power cord	1.5 m
Net weight	16 kg
Dimensions (Length×Width×Height)	533mm×383mm×662mm