

Coffee Center Fully Automatic Coffee Machines-Service Manual

(Version: V00)



Applied Model:

CoffeeCenter Series

During the period due to product upgrades, there may be differences between the pictures and the actual products please refer to real object.

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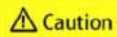
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2 Safety Instructions

2.1 Safety Tips

**Caution**

You may get hurt if instructions are not well followed.

Do follow below points:

- ❖ Do read the instructions carefully before using;
- ❖ Do not use if the machine is broken or damaged;
- ❖ Changing the internal devices is not permitted
- ❖ Touching the high temperature components is not permitted;;
- ❖ His 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 equipment;
- ❖ Take care of the children. Children are not permitted to play with the equipment;
- ❖ Children are not permitted to clean and maintenance machines;
- ❖ Machine is installed at obvious site;
- ❖ Self-service use and operation should be supervised by trained personnel to ensure compliance with maintenance regulations and to resolve usage issues at any time;
- ❖ Beans hopper only for beans, powder hopper only for powder, and manual outlet only for cleaning tablet.

**Warning Electric Shocks**

Improper use of electrical equipment can cause electric shock.

Do follow below points:

- ❖ Work on electrical equipment can only be carried out by electrical professionals;
- ❖ The machine must be connected with fuse-connection circuit (connection by selective protection);
- ❖ Observe the corresponding low voltage and local and regional safety regulations;
- ❖ The connection must obey the regulation to avoid the electronic;
- ❖ The voltage must be matched with rating plate;
- ❖ Do not touch live parts;
- ❖ Power off while maintenance, disconnected the machine;
- ❖ Cable replaced only permitted to the trained professional technician.

**Warning**

Drinks with additives or residues may cause allergies.

Do follow below points:

- ❖ In self-service, check for possible allergenic products listed on the coffee machine;
- ❖ In self-service, check for possible allergenic products with professional person.

**Warning**

There is risky of getting poison by touching cleaning powders.

Do follow below points:

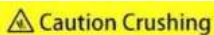
- ❖ Always keep cleaning tablets put of children and un-authorized person;
- ❖ Do not eating or drinking cleaning products;
- ❖ Do not mix cleaning products with other chemicals;
- ❖ Do not add cleaning products in milk container;
- ❖ Do not add cleaning products in the water tank;
- ❖ Cleaning products and decalcifying agent must be used under instructions (follow the label);
- ❖ Do not eat or drink during using cleaning products;
- ❖ Good ventilation must be ensured when using cleaning products;
- ❖ Do Wear gloves;
- ❖ Wash hands immediately after using cleaning products.

**Caution Scald**

It is risky to get burned, keep hands far away from steam outlet

**Caution Scald**

High temperature on the outlet and brewing system, only rinse the brewing system after cooling down.

**Caution Crushing**

It is risky of being crushed by touching any active parts. Do not put your hands into bean hopper, powder container and brewing system during working.

2.2 Machine Risky

**Warning**

The machine may be cause impurities and damages if not installed properly.

Do follow below points:

- ❖ If the hygiene is less than 5° dHK, please install water filter otherwise the machine may be damaged;
- ❖ Turn off the tap water (machines is installed with tap water connection), then turn off the switch or plug off;
- ❖ Observe the corresponding low voltage and local regional safety regulations;
- ❖ If machine is lack of water do not switch on. Otherwise the boiler will be damaged;
- ❖ Dr. coffee suggested to install check valve in the water tube, in case of the water leakage by the tube crack;
- ❖ If the machine stops using for a while, deep cleaning must be done before making coffee;
- ❖ Prevent coffee machines from being affected by bad weather;
- ❖ Check errors with technicians only;
- ❖ Please use original Dr. coffee accessories;
- ❖ Please contact with after sale service team to do replacement if find damage on the surface;
- ❖ Washing the machine with water or steam cleaning products is not permitted;
- ❖ Do not place the machine in the location which may jet by water;
- ❖ Beans hopper only for beans only, powder hopper only for instant powder only, manual outlet only for tablets;;
- ❖ Frozen dry coffee is not permitted, otherwise the brewer will be stick;
- ❖ If delivered under 10°C, before switch on the coffee machine must be placed three hours for room temperature recovering after shipment, otherwise it may lead to short circuit hazard or damage to electrical components;
- ❖ New hose kit (drinking water/waste water hose) supplied with the machine should be used, and do not use old hoses.

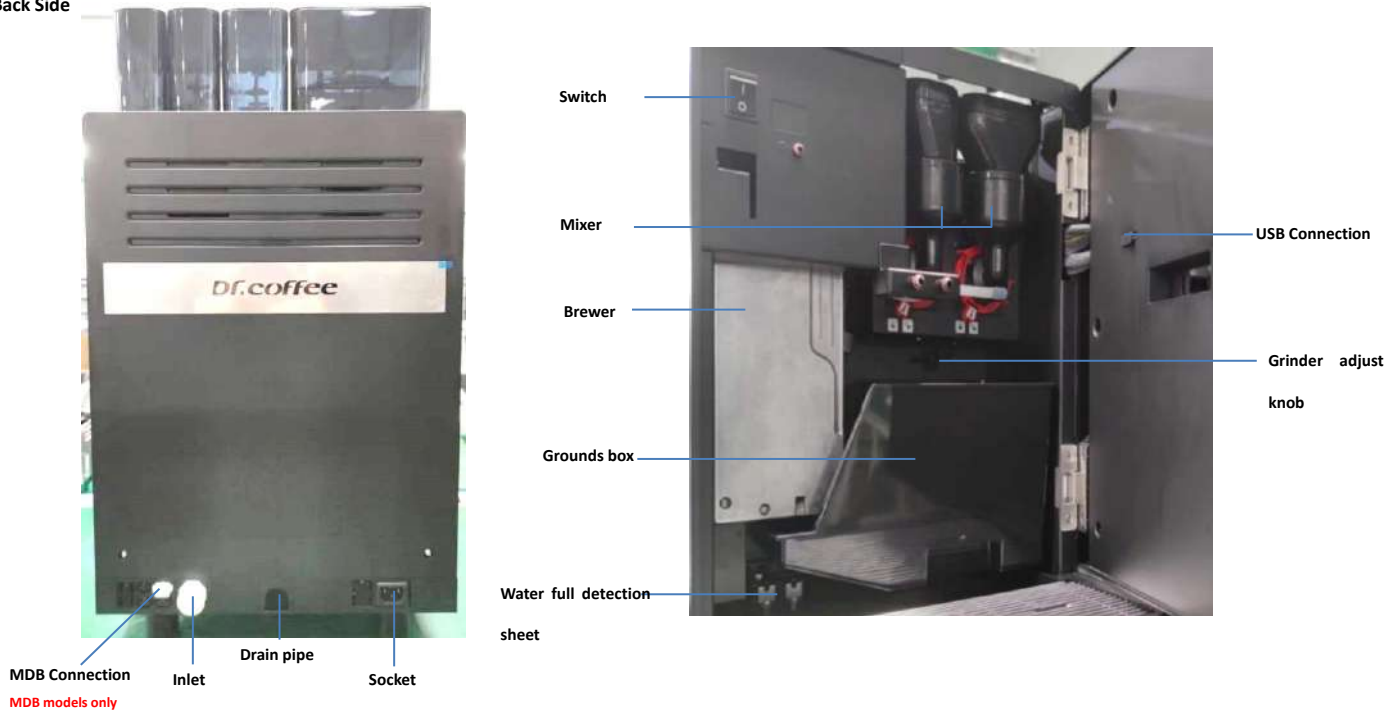
3 Structure Introduction

3.1 Overview

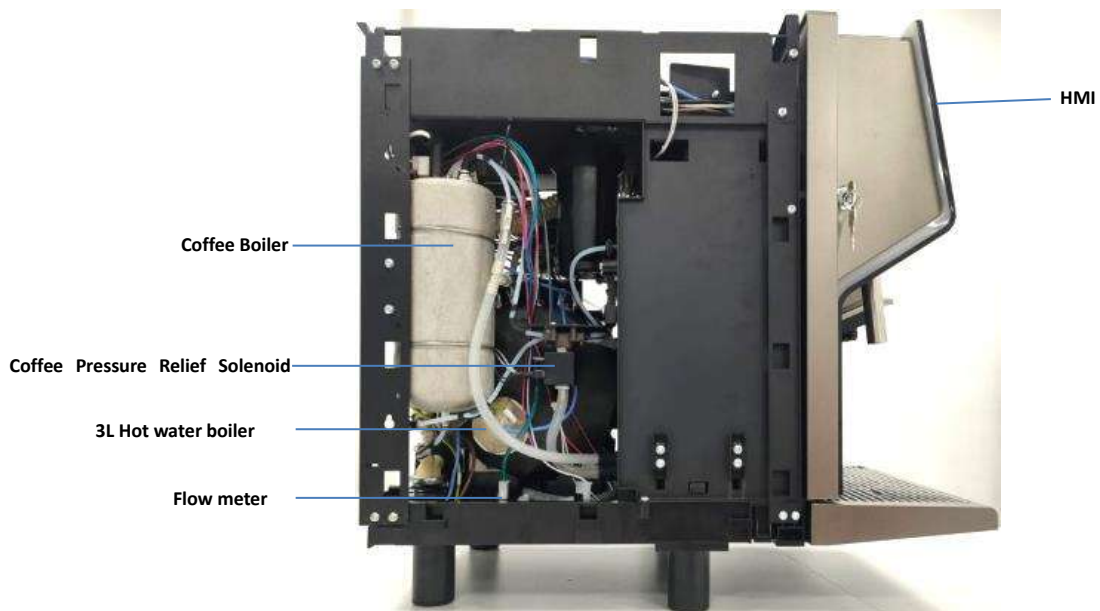
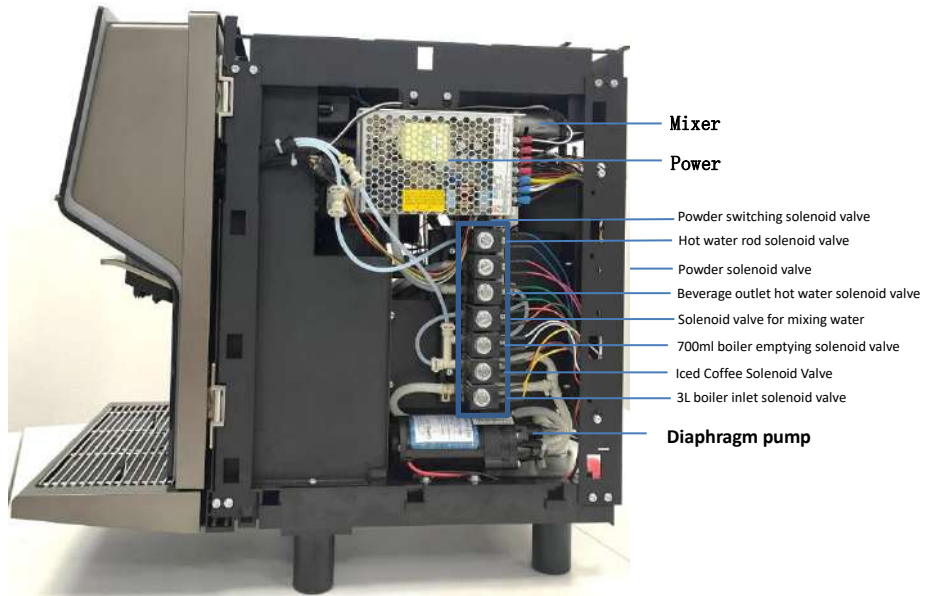
Front Side

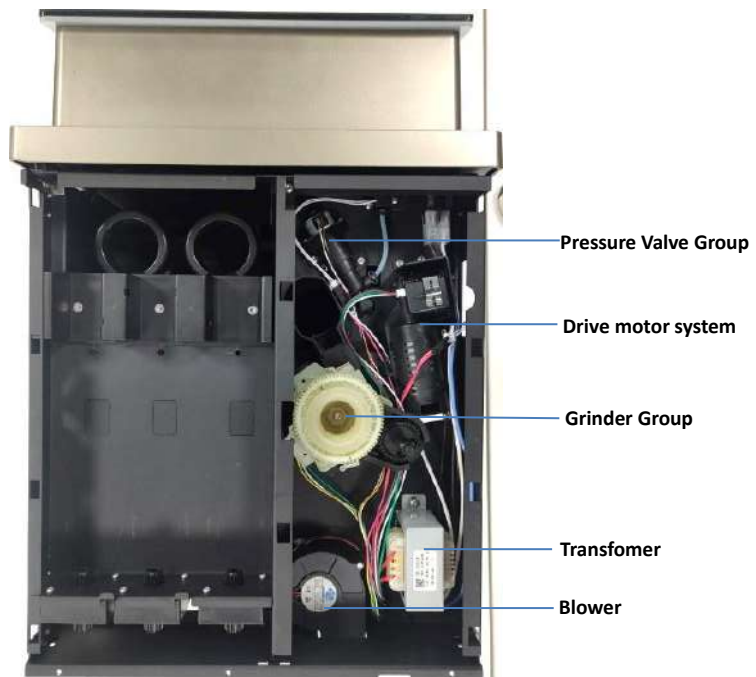
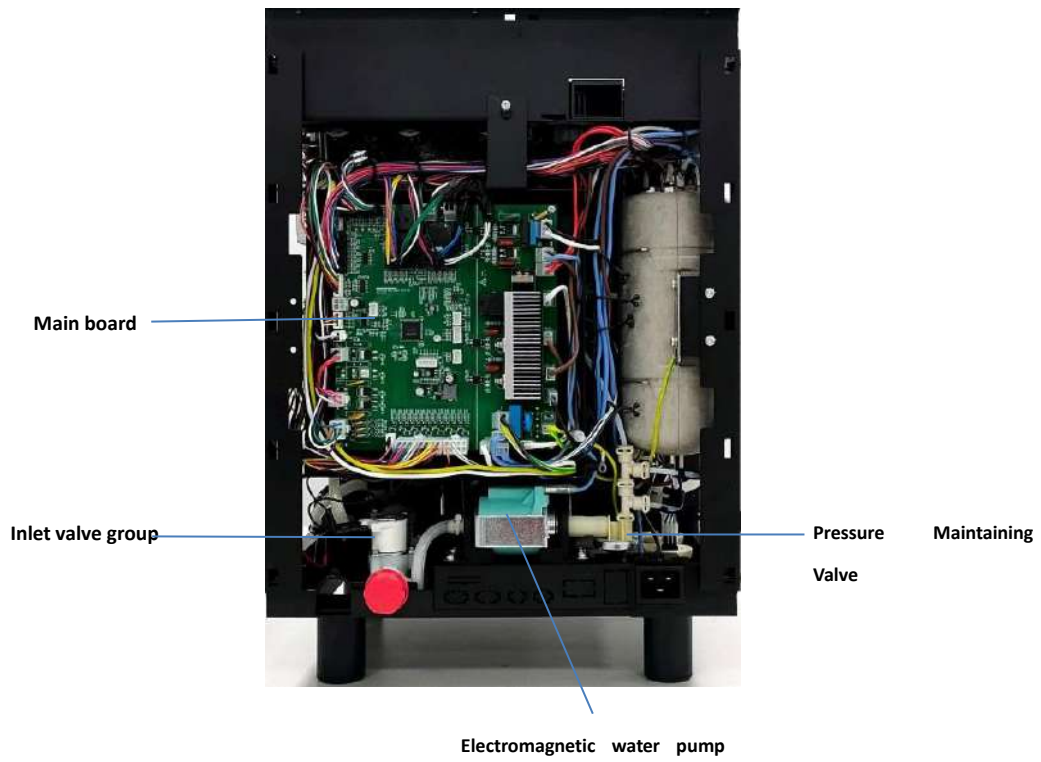


Back Side



3.2 Internal Components Overview





4 Interface Instructions

4.1 Drinks Screen

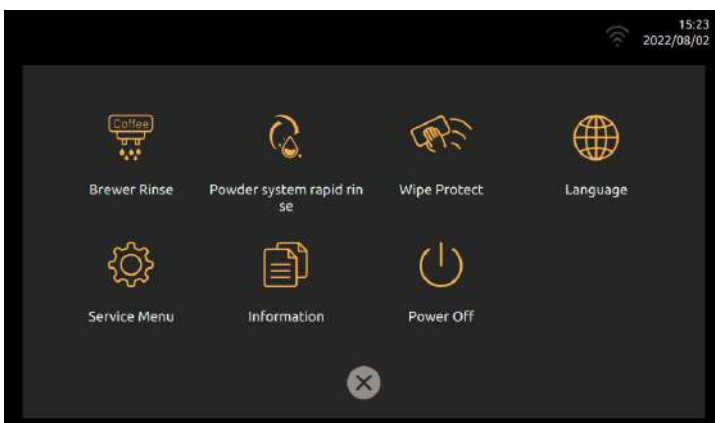


Screenshot description

- 1、Touch any picture to get coffee; (see details in user manual)
- 2、Slide on the touch panel for page turning; (see details in user manual)
- 3、The semaphore icon, which displays the strength of the current machine's 4G network signal or WiFi signal in real time; (This content is only available for machines with Internet of Things functions and equipped with 4G modules or WiFi modules)
- 4、Data & time on top right corner, setting available in the Menu.
- 5、Below the drink, the current drink price is displayed in real time. (Only for machines with IoT function, this content is only available when the English drink name is closed)
- 6、Click “☰” icon, then you can make hot water;

4.2 Quick menu bar

Click “☰” icon, pop-up shortcut menu bar;



4.2.1 Brewer system rinse



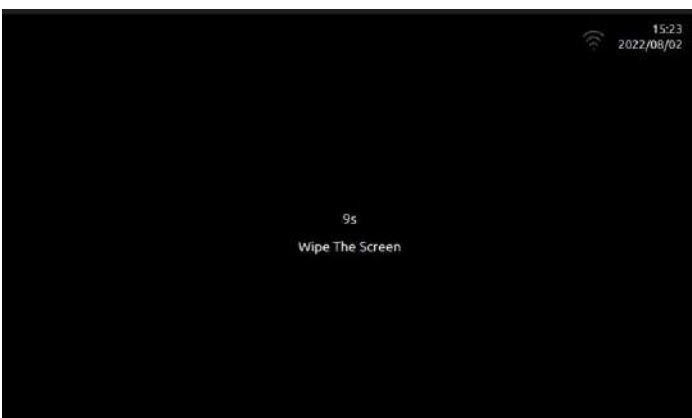
Clicking "Brewing System Quick Rinse", the machine screen will prompt you to choose "Return" or "OK". If no selection is made after 10 seconds, it will automatically default to the "OK" command and begin the flushing procedure.

4.2.2 Powder System rinse



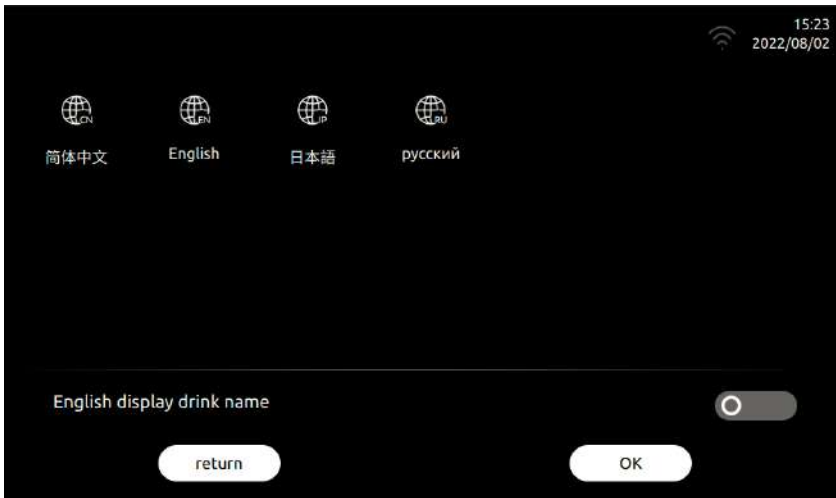
Clicking "Quick Flush Powder System", the machine screen will prompt to choose "Return" or "OK". If no selection is made after 10 seconds, it will automatically default to the "OK" command and begin the flushing procedure.

4.2.3 Wipe protection



Click "Wipe protection", The drink picture on the screen disappears, the countdown is displayed for 10 seconds, and the screen can be wiped clean:


4.2.4 Language Setting



Language Setting

Click the language selection, a different language will pop up, click any language again, you can switch to the language.

Dual Language

Click “” icon, it can turn on or turn off, this drink name dual language display function; (green: means open, gray: means close).

After opening: the first language of the beverage name display is the current machine system language; the second language is English.

After switching off: the drink name is displayed in the current machine system language.

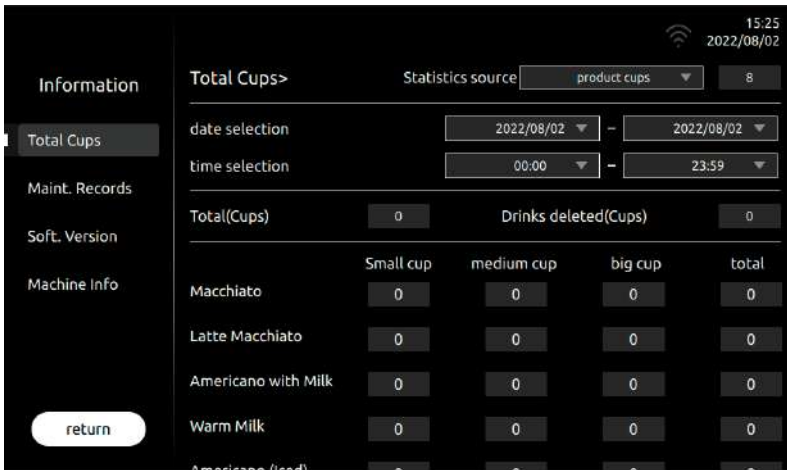
4.2.5 Service Menu

Click “Service Menu”, the machine screen will prompt for a password. (See the next chapter for details)



4.2.6 Information

Total Cups



Data Source: Click the drop-down arrow to select the permanent cumulative number of cups for "Making Cups" or "Testing Cups";

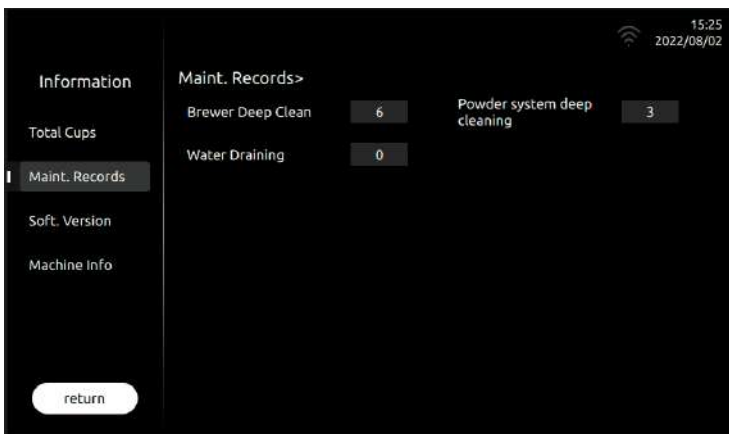
Date Selection: Select the start date and end date to be queried;

Time Selection: Select the start time and end time to be queried;

Total Cups: Display the total number of cups produced in the selected statistical source time period; (you can also view the cumulative number of cups produced for each beverage in the selected time period)

Deleted drinks: Displays the cumulative number of drinks that have been deleted.

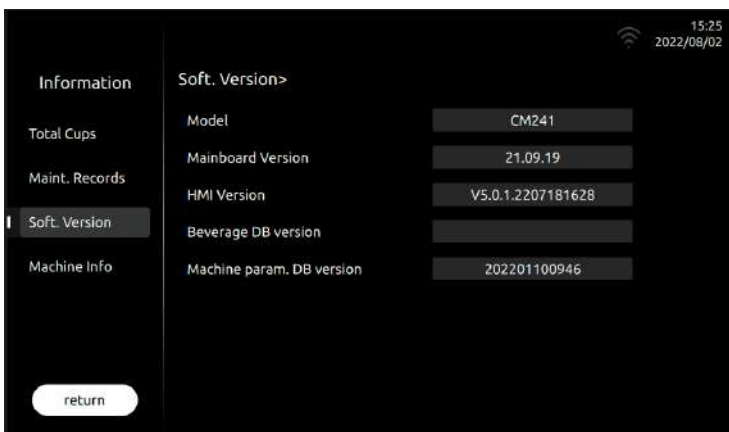
Maintenance records



Maintenance records: Indicates the permanently accumulated maintenance counts;

In this interface, you can view the cumulative execution times of various types of maintenance;

Version information



Machine version: This column shows the model of the current machine;

Mainboard version: This column displays the version number of the current main control system program;

HMI version: This column displays the version number of the currently displayed system program;

Beverage DB version: This column displays the version number of the beverage library of the current machine;

Machine Param.DB Version: This column displays the version number of the current machine parameter library;

System version: This column displays the current machine system kernel version number;

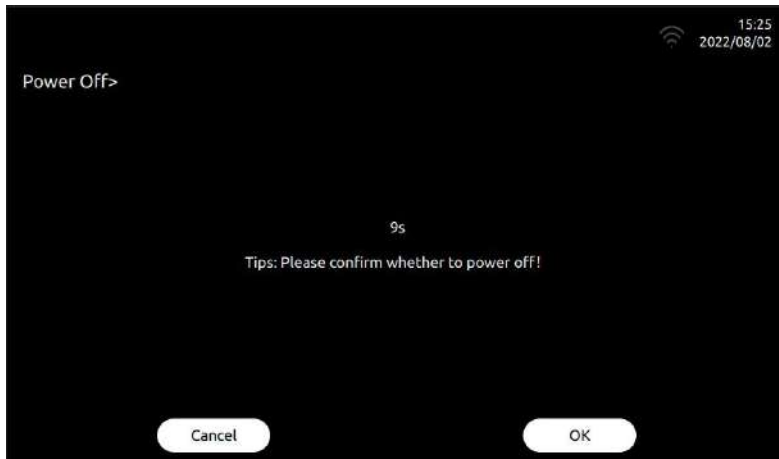
Machine version



Machine information: After scanning the QR code, you can see the following information:

- 1、 **Model:** Indicates the current machine model;
- 2、 **HmiVersion:** Indicates the current HMI version information;
- 3、 **ControlVersion:** Indicates the current master version information;
- 4、 **IMEI:** Indicates the serial number information of the current 4G IoT module; *(This column only has information on the models with the IOT function of the Internet of Things, and the content of this column is blank for other models.)*
- 5、 **SIM No:** Indicates the current SIM card number information; *(This column only has information on the models with the IOT function of the Internet of Things, and the content of this column is blank for other models.)*
- 6、 **IOT No:** Indicates the current IoT number information; *(This column only has information on the models with the IOT function of the Internet of Things, and the content of this column is blank for other models.)*
- 7、 **Enterprise No:** Indicates the dealer number information of the current machine; *(This column only has information on the models with the IOT function of the Internet of Things, and the content of this column is blank for other models.)*
- 8、 **Net State:** Indicates the current network status of the machine; *(This column only has information on the models with the IOT function of the Internet of Things, and the content of this column is blank for other models.)*

4.2.7 Power off



Click “Turn off”, The machine screen will prompt to choose "Return" or "Shutdown". If no selection is made after 10 seconds, it will automatically default to the "shutdown" command and begin the flushing procedure.

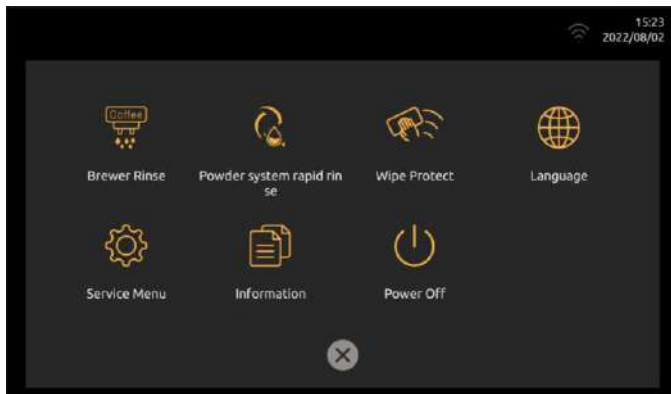
Click “Turn off”, The machine will automatically flush, then the screen will turn off and enter the shutdown state; (press and hold the screen for more than 5 seconds, the machine will wake up again and restart)

Click “Back”, Automatically return to the previous interface.

5 Service menu

Service menu entry method

Step 1: (As shown below) Click the “Services Menu” option in the menu bar;



Step 2: After entering the password, click “OK”;

Service menu password introduction: Passwords are divided into digital passwords and PIN codes; (PIN codes have the same authority as the third-level password and have the highest administrative authority)

Level 3 password: Indicates the factory-level password, which has the highest management authority of the coffee machine; (default initial password 1809)

Open all menus: "Beverage Settings", "Machine Maintenance", "Machine Settings", "Engineering Settings";

Level 2 password: Indicates the password of the engineer level, and has the engineer management authority of the coffee machine; (default initial password 1709)

Only open menus: "Beverage Settings", "Machine Maintenance", "Machine Settings";

Level 1 password: Indicates the user-level password, which has the authority to operate the coffee machine; (default initial password 1609)

Open menu only: "Drink Settings";

PIN code: The password is a 4-digit password obtained by calculating the random 4-digit PIN displayed by the machine. For example, when the PIN is 9875, the password is as follows;

The first digit of the PIN code is the last digit of the sum of the first and last two digits of the PIN, which is 4. (The first and last two digits of the PIN are added to $9+5=14$.) If the first and last two digits are added, there is only one digit. fill in this number; The middle two digits of the PIN code are copied from the middle two digits of the PIN, which is 87; The last digit of the PIN code is the last digit of the added value of the middle two digits of the PIN, which is 5. (The middle two digits of the PIN are added to $8+7=15$.) If the middle two digits are added, there is only one digit. fill in this number; The PIN code at this time is 4875.

Step 3: (As shown below) The interface after entering the service menu;




5.1 Drinks setting

Drinks setting: Click the drink picture to modify the parameters of any drink.




5.1.1 Beverage position exchange

Click “” icon, then click on the picture of the drink that needs to be exchanged to realize the exchange of the two drinks.:



5.1.2 Delete drinks


Click “” icon, The "Are you sure you want to delete this drink?" interface pops up:

Cancel: Click "Cancel" to not execute the delete operation;

OK: Click "OK", the drink will be deleted from the drink menu;




5.1.3 Drinks Parameters setting

Click “” icon, enter the interface:



5.1.3.1 Delete

Click “” icon, The "Are you sure you want to delete this drink?" interface pops up:

Cancel : Click “Cancel” No delete action is performed

Continue to delete: Click on "Continue to delete" this drink will be deleted from the drink library

5.1.3.2 Drinks name/English version

This column displays the current drink name;

5.1.3.3 Change to

Click this column to modify the current drink name

5.1.3.4 Picture changing


Step 1: Click “Original drink picture”, An optional picture of system presets will be displayed (If you insert a U disk, all the pictures in the U disk will be displayed.)

Step 2: Click the picture to be replaced to realize the replacement of the drink picture, click Save to complete, and pull out the U disk.◦

◆ **Requirements for U-DISK:**

- U-Disk Capacity: No more than 32GB;
- USB Connection: USB 1.0 or USB 2.0;
- U-Disk format: FAT or FAT32;
- Pictures must be under root directory of U-Disk


5.1.3.5 Hidden drinks

Clicking “” icon, drink function can be turned on or hidden.


(Green: turn on; Grey: turn off.)

After this function is turned on, the locked beverage will not be displayed in the standby beverage interface;

5.1.3.6 Small Cup

Clicking “” icon, small cup options can be turned on or off. After closing, there will be no small cup option when making drinks; (Green: turn on; Grey: turn off.)

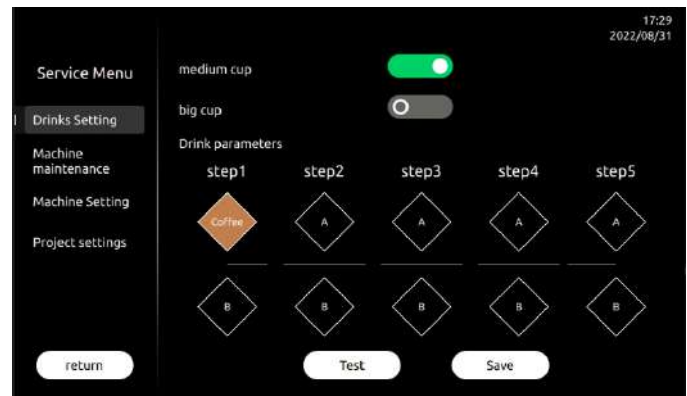
5.1.3.7 Medium Cup

Clicking “” icon, medium cup options can be turned on or off. After closing, there will be no small cup option when making drinks; (Green: turn on; Grey: turn off.)




◆ **Requirements for beverage pictures:**

1. *Requirements for beverage pictures name: Only can be number or English words;*
2. *Image size: 390x355 pixels;*
3. *Pictures format: png;*
4. *Pictures capacity: less than 1MB;*



5.1.3.8 Large Cup

Clicking “” icon, large cup options can be turned on or off. After closing, there will be no small cup option when making drinks; (Green: turn on; Grey: turn off.)

Order

It means to set the production order of each step when making this drink; (drag the color blocks with different names to the corresponding position to complete the setting; if you can't put it in a certain position, it means that this combination method is not supported)

Step 1: Indicates the option to be produced first in the setting production process; (if two options are selected in this step, it means that these two options are produced at the same time)

Step 2: Indicates the options produced in the second step in the setting production process; (if you select two options in this step, it means that these two options are produced at the same time)

Step 3: Indicates the options produced in the third step in the setting production process; (if you select two options in this step, it means that these two options are produced at the same time)

Step 4: Indicates the options produced in the fourth step in the setting production process; (if you select two options in this step, it means that these two options are produced at the same time)

Step 5: Indicates the options produced in the fifth step in the setting production process; (if two options are selected in this step, it means that these two options are produced at the same time)

5.1.3.9 Cup Type Selection

In this column, beverage parameters under different cup types can be selected.

Choices: Small, Medium, Large.

5.1.3.10 Drinks Price

In this column you can set the price of the drink

(This feature only works on machines with IoT or MDB capabilities)

5.1.3.11 Circle-index

Brewer working times of beverage making. Choices: 1~5

5.1.3.12 Grounds (g)

Sets the amount of coffee beans to grind in grams. Unit: grams, setting range: between 6~21,

The coffee machine needs to be calculated after calibration of the grinding amount, if there is any difference, the actual one shall prevail.

5.1.3.13 Pre-brewing(s)

The coffee powder pre-soaking time, unit: S, setting level: 0~5, unit: second.

5.1.3.14 Coffee (ml)

The amount of coffee flowing out, unit: ml. Setting level: See the screen numerical on the interface, different beverage with different beverage value limits.

5.1.3.15 Brew Pressure

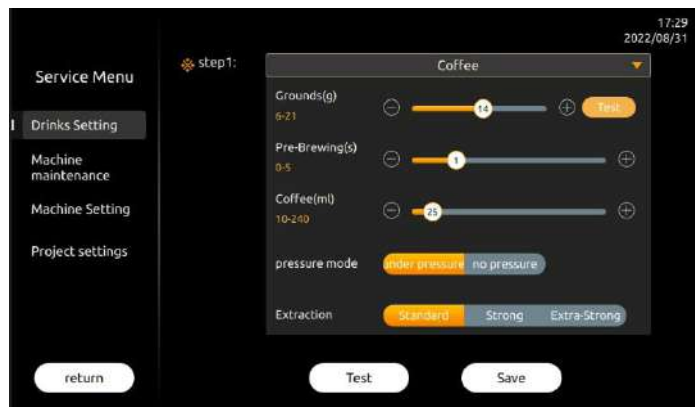
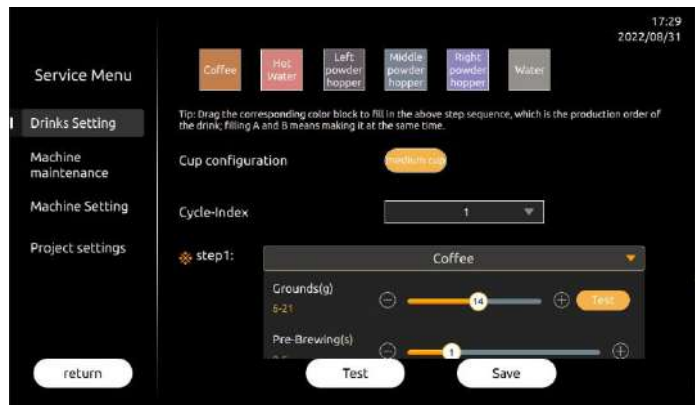
The pressure of coffee making Choice: Yes, No (“Yes” means making coffee with presser; No means making coffee without pressure)

5.1.3.16 Extraction method

Indicates the category of the extraction method for setting this beverage when making coffee. Setting range: normal, thick, depth.

Standard: It means that when making coffee, the pump works at full frequency, and it is carried out in accordance with the conventional extraction method;

Strong: Indicates that when making coffee, the pump works intermittently at the cutting frequency. Compared with the conventional method, the extraction time will be longer under the same cup volume;



Extra-Strong: Indicates that when making coffee, the pump works intermittently at the cut frequency. Compared with the enrichment method, the extraction time will be longer under the same cup volume;

5.1.3.17 Water (ml)

The total water output of the powder corresponding to the beverage selection, unit is: ml.

Setting range: refer to the prompts on the screen value input interface. The range of the value limit of different beverages varies.

5.1.3.18 Powder weight (g)

To set this drink, use the amount of powder in the powder box, the unit is: grams.

Setting range: Refer to the screen value input interface prompts different beverage value limit interval is different.

Powder pick-up: Click on powder pick-up to test the actual amount of powder coming out of this setting.

5.1.3.19 Front water outlet (ml)

The amount of water flowing out before mixing the powder.

Setting range: Refer to the screen value input interface prompts different beverage value limit interval is different.

5.1.3.20 Rear outlet (ml)

The amount of water flowing out after mixing the powder.

Setting range: Refer to the screen value input interface prompts different beverage value limit interval is different.

5.1.3.21 Powder speed (%)

Set the powder output speed of the powder box corresponding to this drink. The larger the setting value, the faster the powder output speed.

5.1.3.22 water temperature (°C)

Indicates to set the water temperature for mixing powder of this drink. Setting range: refer to the prompts on the screen value input interface, the range of the value limit for different beverages is different.

5.1.3.23 Hot water (ml)

Set the value of the amount of hot water flowing out of this drink, in milliliters. Setting range: refer to the prompts on the screen value input interface, the range of the value limit for different beverages is different.

5.1.3.24 Warm water (ml)

Set the value of the normal temperature water flow out of this drink, the unit is: ml. Setting range: refer to the prompts on the screen value input interface, the range of the value limit for different beverages is different.

5.1.3.25 Wait (s)

Set the waiting time between the previous step and the next step when making drinks, the unit is: seconds. Setting range: refer to the prompts on the screen value input interface.

Notes on powder parameter settings.

- 1, The front section of the water setting and the back end of the water setting can not add up to a value greater than the total water setting (if the front section of the water and the back section of the water setting add up to a value greater than the total water, it will result in no water mixed with the powder and therefore will not be powdered).
- 2, The grammage of powder set this if the grammage of powder set a lot but the total amount of water is not enough, then only the middle and powder mixed with mixed water, the extra grammage will not be powder (example: if the grammage of cocoa powder is set to 70g, it takes 10s to finish, the middle water mix is 100ml, it takes 7.5s to finish, then 7.5s after the water mix is finished, the powder will no longer be powdered, the actual powder is 70/10 (*7.5=52.5g).
- 3, Remove the front section of the water and the remaining water out of the back section of the water both for and powder mixed with water.
- 4, If the remaining water mixed with the powder after subtracting the water from the front section and the water from the back section is less than 20 ML, the powder feed screw is not enough to turn a turn is likely to push out only a little powder or no powder can be pushed out.

5、If the sum of the water from the front section and the water from the back section is greater than the total water volume, the water from the back section that is greater than the total water volume will stop when the total water volume reaches the end of the drink making.

6、 Changing the speed of the powder will change the time required for powdering. (If the powder speed is set at 100% for soy milk powder and 15 grams of powder, it takes 80 ML and 6 seconds. If the powder speed is changed to 50% but other parameters are not changed, the actual powder output will be half of the previous one, i.e. 7.5 grams. (If you want to produce 15 grams of soy milk powder at 50% speed, you need to change the water volume, which requires 160 ML of mixing water and 12 seconds to complete the powder).

Powder pick-up function:

Test the actual powder output in the case of sufficient water mixing by default (in the drink setting interface, click on the powder pick-up button after the current modified powder box feeding screw starts to work to launch the current set value of the powder gram powder, to help measure whether the set value and the actual amount of powder output error to determine whether the need for powder calibration)

Test

After modifying any parameter of this drink, click the "Test" button to make a drink according to the parameter value of the drink displayed on the current interface.

Save

After all parameters of this drink are modified, click the "Save" button to save.

Back

Click the "Back" button to return to the previous menu.

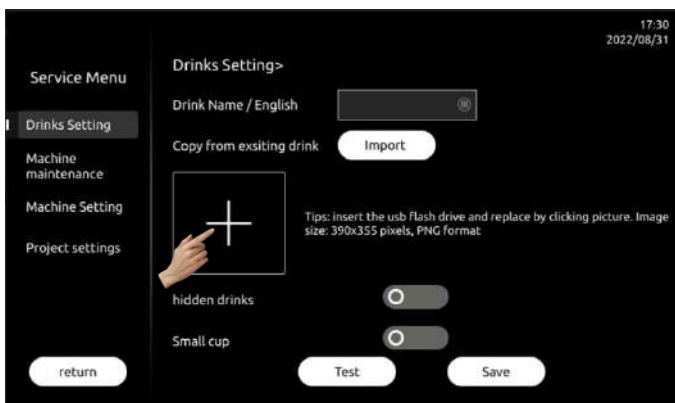
5.1.3.26 Creat New Drinks

Click "+" icon, enter the add drink interface;

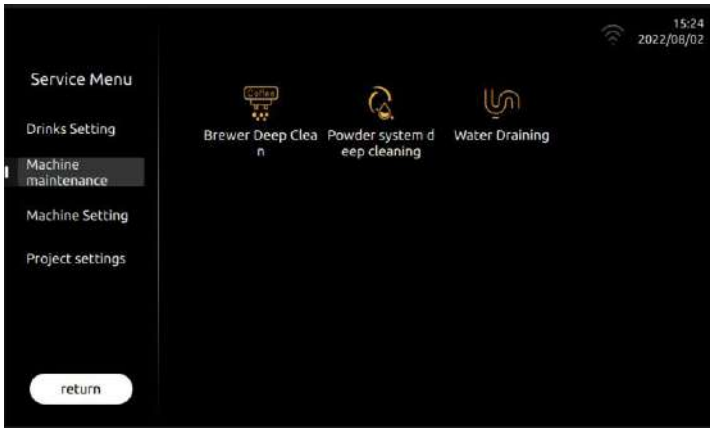


Method 1: Follow the on-screen prompts, set the parameters in the required options, define the production order of the beverages, and then save; (refer to the function introduction of "Beverage Parameter Settings");

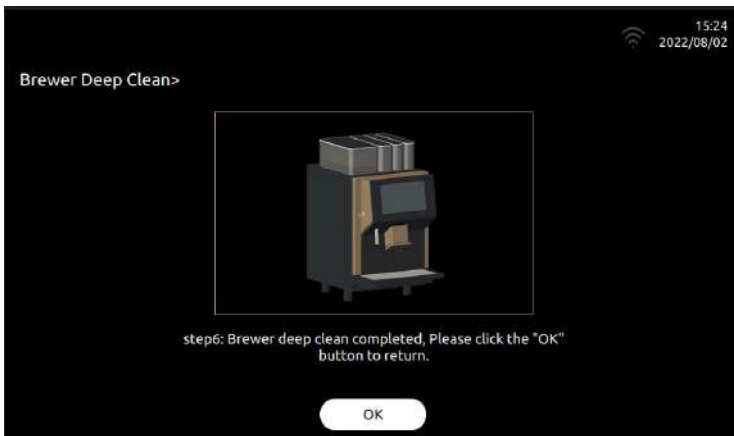
Method 2: Click "Import", select the existing beverage parameters, and modify the beverage parameters after generating a new beverage, which is convenient and fast.



6 Maintenance

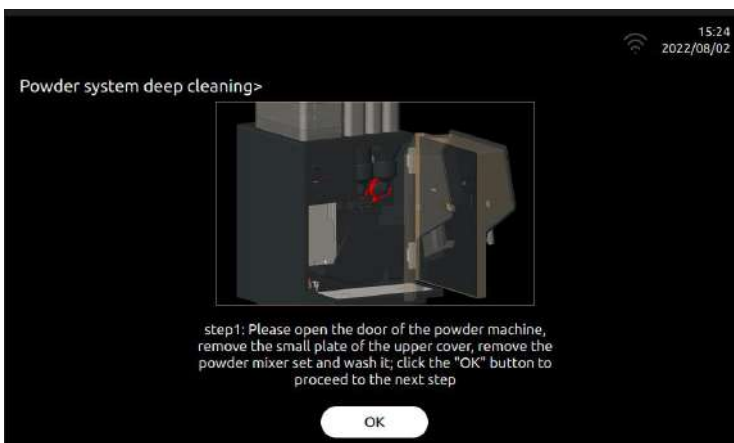


6.1 Brewer Deep Clean



Use Dr. Coffee's Cleansing Tablets, follow the instruction to finish this process.
For detailed steps, please refer to the machine manual.

6.2 Powder system deep clean



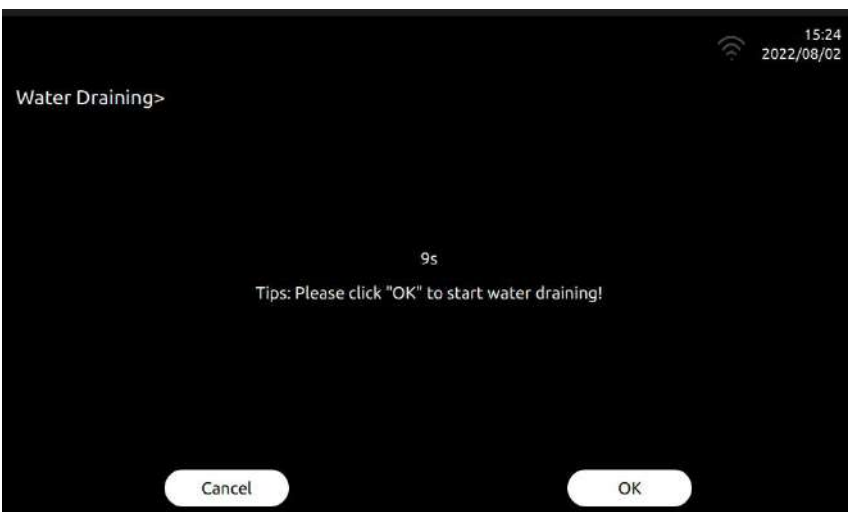
Remove the powder agitator group for flushing and cleaning, and perform a deep cleaning of the powder system. After clicking "Deep Cleaning of Powder System", the machine screen will prompt the steps of cleaning operation.
For detailed steps, please refer to the machine manual

6.3 Descaling



Indicates the use of Dr. Coffee's special descaling powder to descale the coffee machine. After clicking "Descal", the machine screen will indicate the descaling procedure.
For detailed steps, please refer to the machine's operating instructions.

6.4 Water Draining

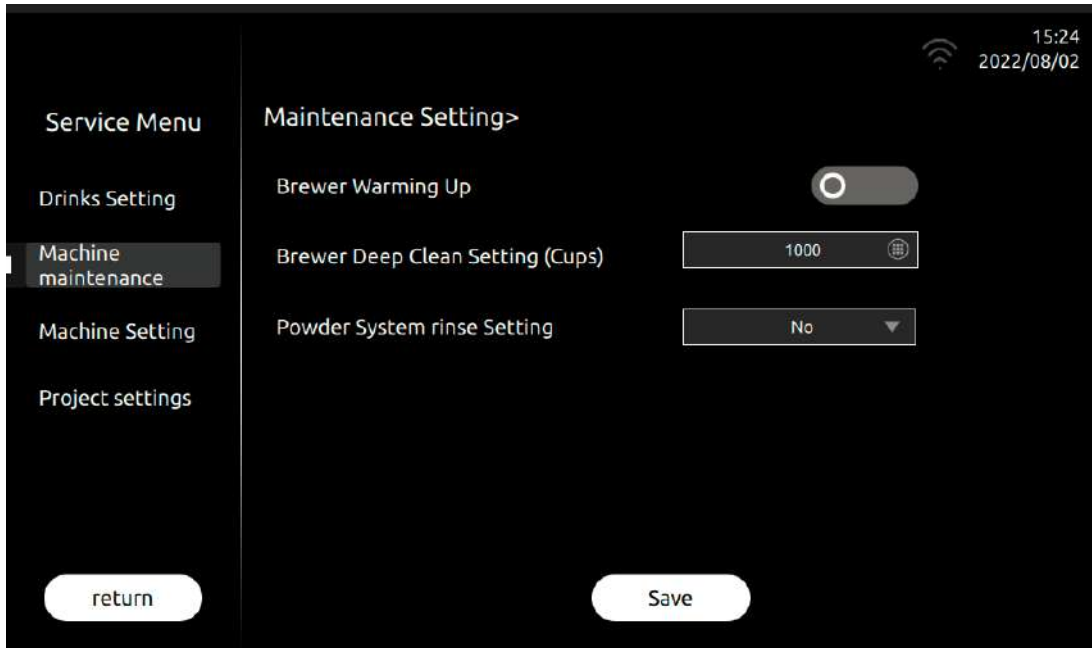


Empty the remaining water in the inner pipeline of the coffee machine to prevent the pipeline from freezing and breaking after the machine is transported to a low temperature environment. After clicking "Empty the waterway", the machine screen will prompt the steps of the emptying operation.
For detailed steps, please refer to the machine manual.

7 Machine Setting

7.1 Maintenance Setting

Maintenance Setting: Sets the conditional values for the various maintenance intervals of the machine. Click save to take effect.



Brewer Warming Up

Indicates whether the coffee machine needs to turn on the preheat function, and can set the conditions for starting the preheat function. Selection range: 0 to 120 minutes.

For example: Set to "after 20 minutes", which means that if the coffee machine is not operated after 20 minutes, the machine will turn on the preheat function.

The specific explanation of the preheating function: that is, after 20 minutes to make any coffee drink, the prompt "Does the brewing system need to be preheated?" will pop up, click "Yes", and the coffee machine will automatically rinse the brewing system with hot water. achieve the effect of preheating.

Brewer Deep Clean Setting (cups)

Indicates that after setting how many cups of beverages containing coffee the coffee machine makes, the machine will automatically prompt that it is necessary to perform deep cleaning of the brewing system with tablets, the unit is: cups. Setting range: refer to the prompt of the input field on the screen, different models are different.

For example: set to "1000", it means that after the coffee machine makes 1000 cups of beverages containing coffee, the machine will automatically prompt that you need to use tablets for deep cleaning of the brewing system.

Powder System Rinse Setting

Indicates the conditions under which the powder agitator is set for quick flushing. Selection range: refer to the prompt bar on the screen, different models vary.

Set to "After 2 hours", it means that after the coffee machine has finished making a cup of powdered drink, the machine will count down for 2 hours. After the time is up, the powder system will be automatically flushed quickly.

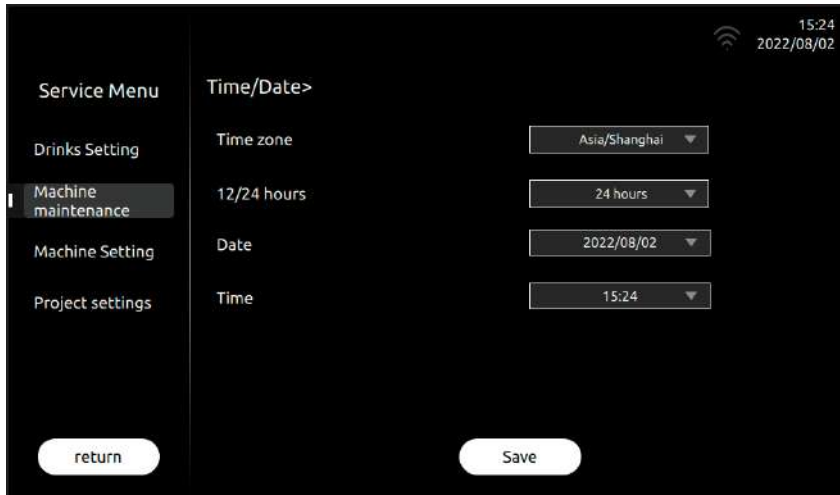
Descaling (Cups) (This function is not yet open)

Indicates that after setting how many cups of drinks the coffee machine makes, the machine will automatically prompt that it is necessary to use descaling powder to descale the coffee machine, the unit is: cups. Setting range: refer to the prompt of the input field on the screen, different models are different.

For example: Set to "1000", which means that after the coffee machine makes 1000 cups of drinks, the machine will automatically prompt that it is necessary to use descaling powder to descale the coffee machine.

7.2 Time/Date

Time/Date: Set the machine system date and time. Click save to take effect.



Time Zone

Indicates to set the coffee machine system time zone. Setting Scope: Global Time Zone Options.

12/24H

This indicates the system for setting the time of the coffee machine system. Setting Choice: 12-hour, 24-hour.

Date

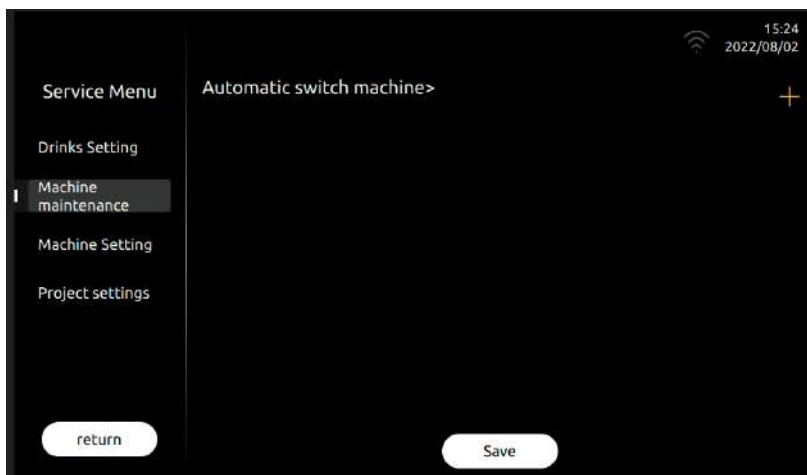
This indicates the date the coffee machine system is set. Setting Choice: year, month, date.


Time

This indicates the time for setting the coffee machine system. Setting Choice: hours, minutes.


7.3 Automatic switch machine

Autoamtic power on: Set the time for the coffee machine to automatically shut down. Tap "Save" to effect.




Automatic power on 1: Clicking “” icon, the automatic power-on function can be turned on or off; (green: turn on, gray: turn off)

Click the drop-down option to select the date on which the power-on needs to be performed. Selection range: Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday, every day; select the time to be executed. Selection range: 00:00~23:59;

Automatic power off 1: Clicking “” icon, the automatic power-on function can be turned on or off; (green: turn on, gray: turn off)

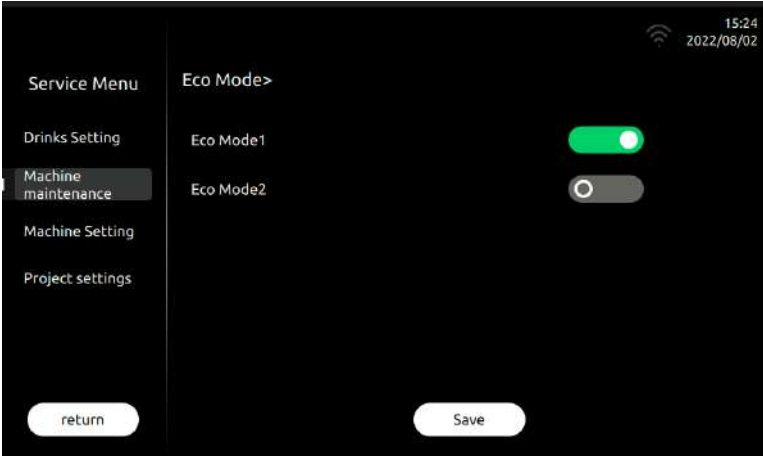
Click the drop-down option to select the date on which the power-on needs to be performed. Selection range: Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday, every

day; select the time to be executed. Selection range: 00:00~23:59;

Click “” icon, you can add the function of automatic startup or automatic shutdown;

7.4 Eco Mode

Eco Mode: In this item, you can choose to enable or disable any energy saving mode. Click save to take effect



Eco 1

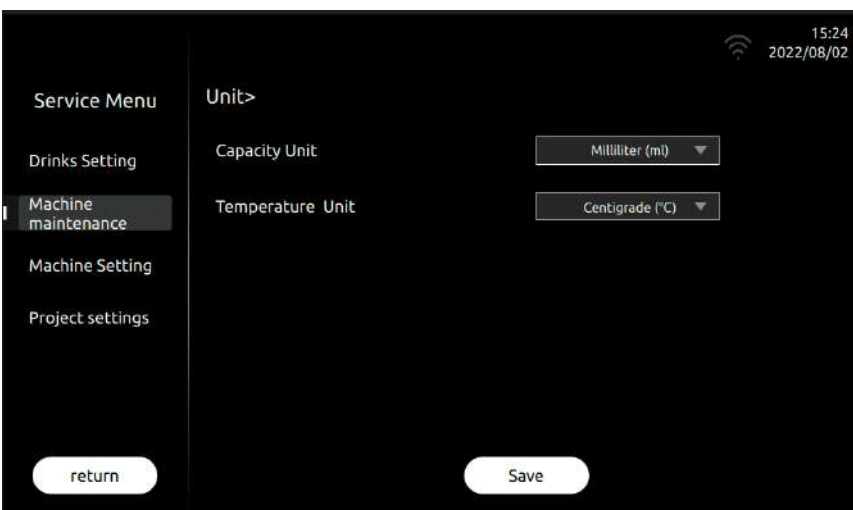
Definition: After the machine is not used continuously for 1 hour, the temperature of the hot water boiler and the coffee boiler will drop to the lower one of the two boiler temperature settings, and maintain this constant temperature state.

Eco 2

Definition: After the machine is not used for 1 hour, the temperature of the hot water boiler and the coffee boiler will drop to about 60°C at the same time, and maintain this constant temperature.

7.5 Unit

Unit selection: Different representation units can be selected as required. Click save to take effect.



Capacity unit

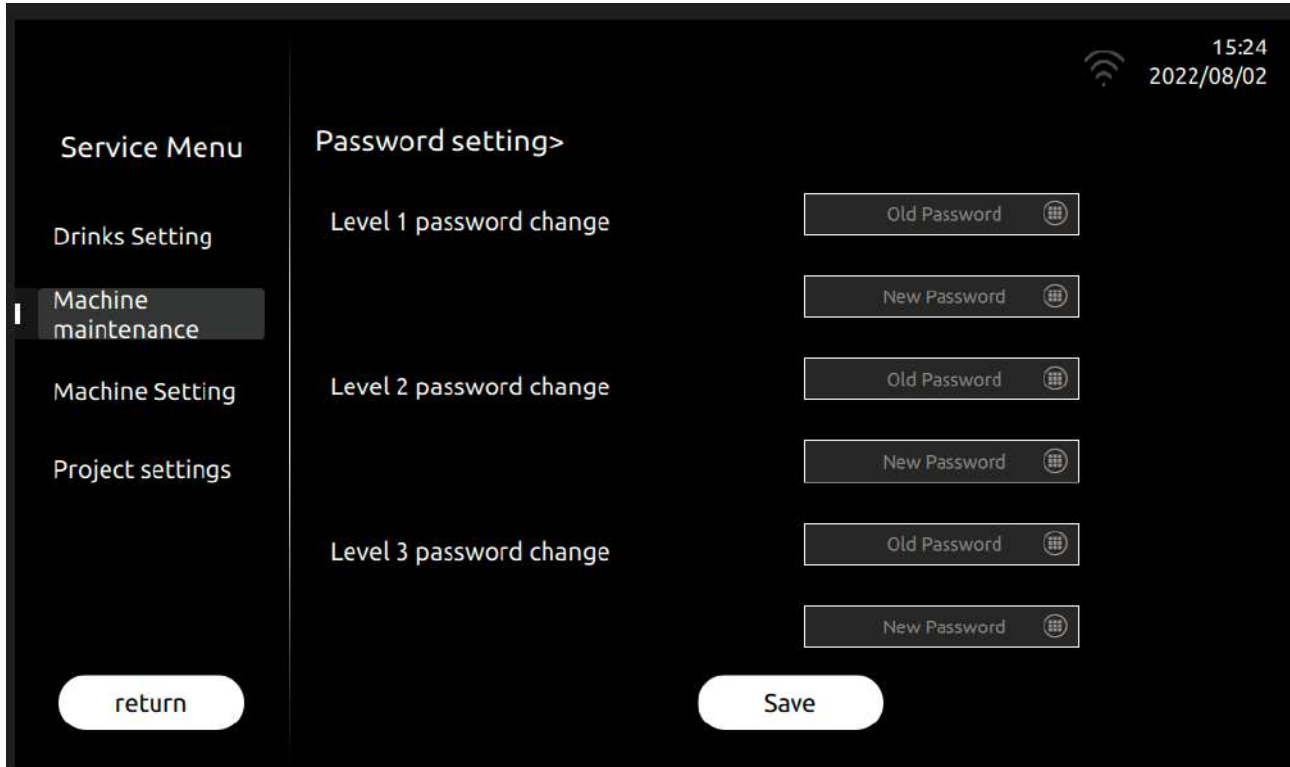
Sets the unit for expressing the system capacity of the coffee machine. Choose from: ml, oz.

Temperature unit

Sets the unit for expressing the temperature of the coffee maker's system. Selection range: Celsius, Fahrenheit.

7.6 Passwords

Passwords setting: In this item, you can modify the password to enter the "service menu". Click save to take effect.



Old passwords: Enter the old password in this field;

New passwords: Enter a new password in this field;

New passwords confirm: Enter the new password again in this field and save.

Password level classification introduction:

Level 3: Indicates the factory-level password, which has the highest management authority of the coffee machine; (default initial password 1809)

Open all menus: "Beverage Settings", "Machine Maintenance", "Machine Settings", "Engineering Settings";

Level 2: Indicates the password of the engineer level, and has the engineer management authority of the coffee machine; (default initial password 1709)

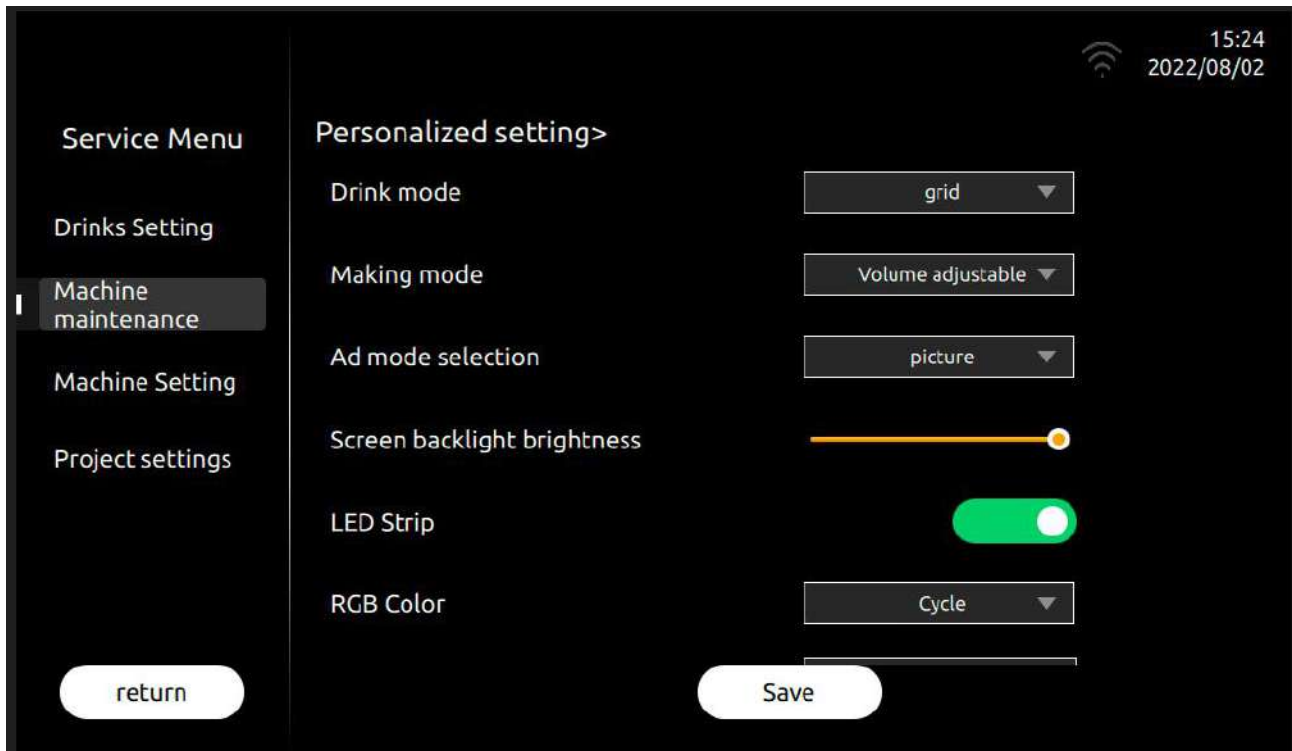
Open menu only: "Beverage settings", "Machine maintenance", "Machine settings"

Level 1: Indicates the user-level password, which has the authority to operate the coffee machine; (default initial password 1609)

Open menu only: "Drink Settings"

7.7 Personalized setting

Personalized setting: This project can be set according to your own preferences, click Save to take effect



Beverage mode selection: Indicates the setting of the beverage interface, options: palace grid, 3D mode.



Production mode selection: Click the drop-down option to select the display mode category of the page when making coffee. Selection range: non-adjustable mode, adjustable mode.

Can not be adjusted before production: during the production process, you can click cancel at any time, and the current amount of the drink cannot be adjusted;


Adjustable volume before production: During the production process, you can click Cancel at any time to adjust the current volume of the drink;

Advertising mode selection: Select the category of ad mode; range of choices: Image, Video .

Image: Indicates that during the production process, the screen will automatically play image advertisements in a loop.

Video: Indicates that during the production process, the screen will automatically play video ads in a loop. (This function is not currently available, will be opened later)

Screen backlight brightness: Slide the progress bar to adjust the brightness of the screen backlight.

LED Strip: Click “” icon. The light function can be turned on or off; (green: turn on, gray: turn off)

RGB Color: Select the color of the light, the selection range is: No, Cycle, Red, Green, Blue, Purple, Light Green, Cyan, Light Blue

Light Exchange internal (s): Select the interval time of light color switching, unit: second, the selection range is: between 1~120 seconds;

7.8 Boiler Temperature

Boiler temperature: In this item, the temperature value of the hot water boiler can be set. Click save to take effect.



Hot water boiler (°C)

Set the temperature control threshold of the hot water boiler. Setting range: between 85°C and 95°C. The default value is 85°C

For example, setting 93°C means that after the NTC detection temperature of the hot water boiler reaches 93°C, it will stop heating immediately; after that, when the temperature is lower than 93°C, it will start heating again.

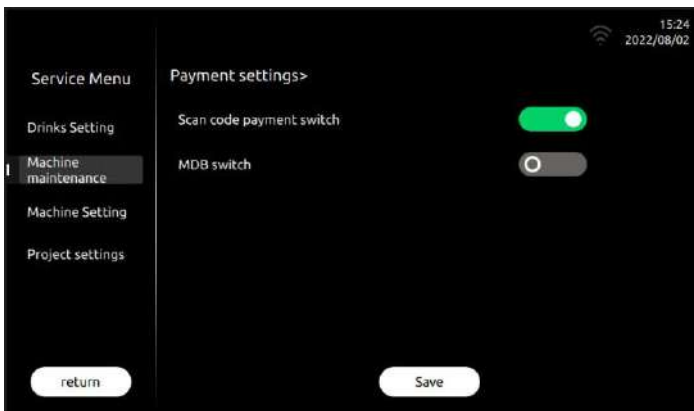
Coffee boiler (°C)


Sets the temperature control threshold for the coffee boiler. Setting range: between 85°C and 97°C. The default value is 95°C


For example, setting 93°C means that the coffee boiler will stop heating immediately after the NTC detection temperature reaches 93°C; after that, when the temperature drops below 93°C, it will start heating again.:

7.9 Payment setting

Payment setting: In this item, you can enable or disable MDB payment settings. To enable this function, you must first turn on the payment switch in the project settings and function switches. (This function is only available for machines with MDB payment function)



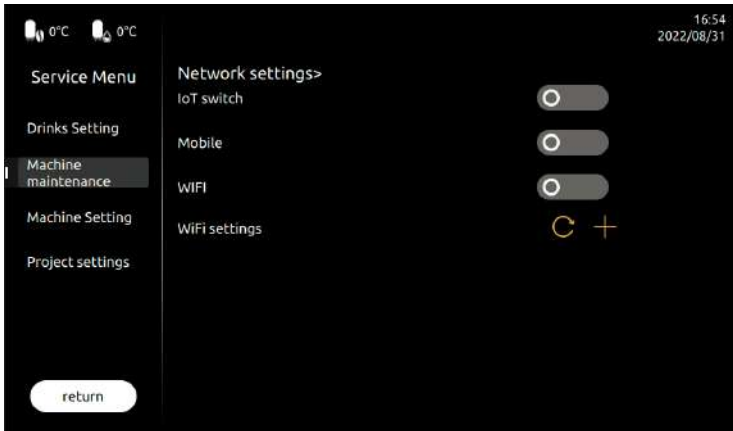
Multi-cup mode: Click “” icon, the multi-cup mode can be turned on or off; (green: turn on, gray: turn off)


Money Tube Remaining Coin Detection: Click “” icon, you can turn on or off the detection of the remaining coins in the money tube; (green: turn on, gray: turn off)


Remaining coins: The number of remaining coins can be set in the range (1-20)


7.10 Network setting

Network setting: In this item, you can turn on or off the network function. (This function is not currently available)



IOT: Click “” icon, The Internet of Things function can be turned on or off; (green: means it is on, gray: means it is off)

Mobile data: Click “” icon, The mobile data function can be turned on or off; (green: it is on, gray: it is off)

WiFi: Click “” icon, The WiFi function can be turned on or off; (green: it is on, gray: it is off)

Optional network: Real-time display of WiFi hotspots searched by the machine, automatic sorting according to the strength of the signal, WiFi connection success or failure, it will be automatically displayed in the interface.

Note 1: Only the machine equipped with the WiFi module has the WiFi function;

Note 2: Mobile data and WiFi functions cannot be turned on at the same time; (If mobile data is turned on, WiFi will be turned off automatically; if WiFi is turned on, mobile data will be turned off automatically)

8 Eng. Setting

Eng. Setting: Click “Eng. Setting”, You can display the relevant menu in the project settings.

8.1 Grounds Cal.

Grounds Cal.: In this item, the grinding volume of the grinder can be calibrated. Click save to take effect.

About grounds cal.: The coffee machine is calibrated with test beans when it leaves the factory. However, when using your coffee beans, the grinding speed of the grinder may be different, resulting in the powder output deviating from the factory-calibrated standard value, so it is recommended that you use your coffee beans before using the coffee machine.

The operation of grinding volume calibration, so that the machine can obtain the standard value of the grinding volume of this coffee bean.



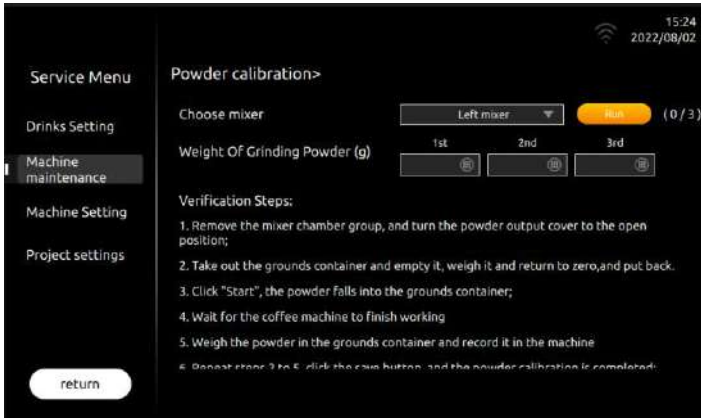
Verification Steps:

- 1: Empty the grounds box and wipe dry, weigh and tare on the scale, then put back into the machine;
- 2: Select the grinder to be calibrated, click the "Start" button, and the ground coffee powder will automatically fall into the grounds box;
- 3: Take out the grounds box and weigh the ground coffee in the grounds box; (※ Noted: The first two grindings are used to fill the grinder, the ground powder is discarded, and the powder is weighed from the third grinding)
- 4: Input the powder weight into the corresponding option box of "grinding powder weight" on the machine interface;
- 5: After the above steps are repeated 3 times, the grinder calibration is completed;
- 6: The interface will appear the "Save" button, click to complete the calibration.

8.2 Powder Calibration

Powder Calibration : In this item, the powder output of the powder silo can be calibrated. Click save to take effect.

About powder calibration: Coffee machines are calibrated with test powders when they leave the factory. However, when using your powder, the powder output may vary depending on the type of powder, density, etc., so it is recommended that you use your powder for powder before using the coffee machine. volume calibration operation. (When you change the powder type, be sure to calibrate the powder amount again).



Verification Steps:

- 1: Remove the mixing chamber group;
- 2: Empty the grounds box and wipe dry, weigh and tare on the scale, then put back into the machine;
- 3: Select the powder machine to be calibrated, click the "Start" button, the powder will automatically fall into the grounds box;
- 4: Take out the grounds box and weigh the powder in the grounds box;
- 5: Input the powder weight into the corresponding option box of "Powder Weight" on the machine interface;
- 6: After the above steps are repeated for 3 times, the powder box verification is completed.;
- 7: The interface will appear the "Save" button, click to complete the calibration.

Use the same method to verify the other two powder feeders.

8.3 Grinding Index

Grinding Index: The grinding amount of the grinder can be calibrated. Tap "Save" to effect.

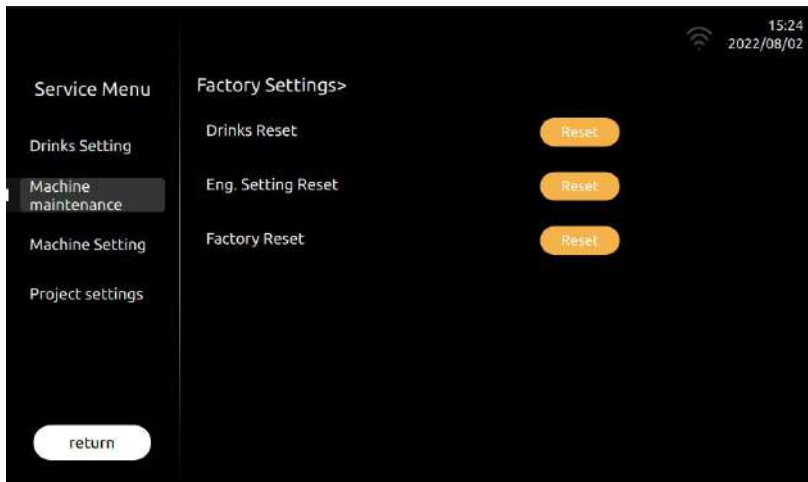
About Grinding Index: Grinding factor refers to a multiple. That is, how many times the overall increase or decrease is based on the existing set values of all beverage grinding amounts.

(The adjustment range is: 0.7 times to 1.3 times, the default is 1.0)



8.4 Factory Setting

Factory Setting: Restore the relevant parameters of the coffee machine to the factory default values. Click Save to take effect after restarting the coffee machine.



Drinks Reset

Click "Drinks Reset", the parameters can be restored to the factory state.

Eng. Setting Reset

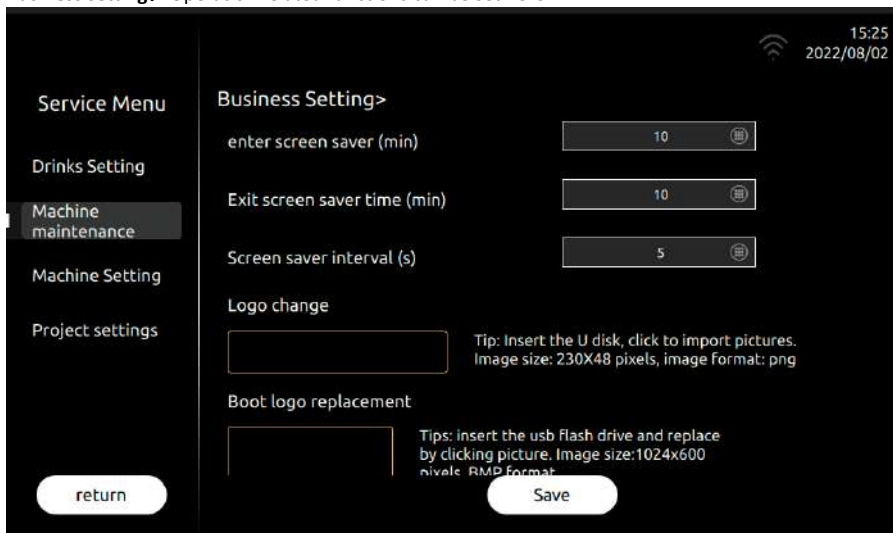
Click "Eng. Setting Reset", the parameters can be restored to the factory state.

Factory Reset

Click "Factory Reset", the parameters can be restored to the factory state.

8.5 Business Setting

Business setting: Operation related functions can be set here.



8.5.1 Enter screen saver time (min)

Indicates the time to enter the screen saver function, the unit is minutes. Setting range: 1 to 30 minutes;

For example: Set "5" minutes, which means that the machine will automatically enter the screen saver mode after it is not used for 5 minutes.

8.5.2 Exit screen saver time (min)

Indicates the time to exit the screen saver function, the unit is minutes. Setting range: 1 to 30 minutes;

For example: Set "5" minutes, it means that the machine will automatically exit the screen saver mode after 5 minutes of no use in the screen saver state.

8.5.3 Screen saver interval (s)

It means to set the interval time for playing each screen saver picture, the unit is: seconds. Setting range: 1 to 10 seconds;

For example: Set "5" seconds, which means that the machine will change a picture every 5 seconds in the screen saver state

8.5.4 LOGO replace

Step 1: LOGO picture", An optional image preset by the system will be displayed;

(If you insert a U disk, all the pictures in the U disk will be displayed.)

Step 2: Click the picture to be replaced to realize the replacement of the LOGO picture.

Click Save to finish, and pull out the U disk.

◆ U-Disk Requirements:

- U-DISK Capacity: No more than 32GB;
- USB Connection: USB 1.0 or USB 2.0;
- U-Disk format: FAT or FAT32;
- Pictures should be under root directory of U-Disk.

◆ Logo pictures requirements:

1. Image naming requirements: can only be letters or numbers;
2. Image size: 250x48 pixels;
3. Image format: png;
4. Image capacity: less than 100KB;

8.5.5 Start pictures replacement

Step 1: Click "Original Picture", and the optional pictures preset by the system will be displayed;

(If the U disk is inserted, all the pictures in the U disk will be displayed)

Step 2: Click the picture that needs to be replaced to realize the replacement of the boot picture.

Click Save to finish, and pull out the U disk.

◆ U-Disk requirements:

- U-Disk Capacity: No more than 32GB;
- USB Connection: USB 1.0 or USB 2.0;
- U-Disk format: FAT or FAT32;
- Pictures should be under root directory of U-Disk.

◆ Start pictures requirements:

1. Image naming requirements: can only be letters or numbers;
2. Image size: 1024x600 pixels;
3. Image format: **BMP**;
4. Image Bit Depth Requirements: **24 bit**;
5. Image capacity: less than 2MB;

8.5.6 Screensaver pictures replacement

Step 1: Click "Original Screensaver Picture", and the optional picture preset by the system will be displayed; (If the U disk is inserted, all the pictures in the U disk will be displayed)

Step 2: Click the picture that needs to be replaced to realize the replacement of the screen saver picture. Click Save to finish, and pull out the U disk.

◆ U-Disk requirements:

- U-Disk capacity: no more than 32GB;

◆ Screen saver pictures requirements:

1. Image naming requirements: can only be letters or numbers;
2. Image size: 1024x600 pixels;
3. Image format: png;
4. Image capacity: less than 2MB;

- *USB connection: USB 1.0 or USB 2.0;*
- *U-Disk format: FAT or FAT32;*
- *Pictures should be under root directory of U-Disk.*

8.5.7 Make pictures replacement

Step 1: Click "Original Boot Picture", and the optional pictures preset by the system will be displayed; (If the U disk is inserted, all the pictures in the U disk will be displayed)

Step 2: Click on the picture that needs to be replaced to realize the replacement of the produced picture. Click Save to finish, and pull out the U disk

❖ **U-disk requirements:**

- *U-disk capacity: no more than 32GB;*
- *USB connection: USB 1.0 or USB 2.0;*
- *U-Disk format: FAT or FAT32;*
- *Pictures should be under root directory of U-Disk.*

❖ **Make pictures requirements:**

1. *Image naming requirements: can only be letters or numbers;*
2. *Image size: 620x540pixels;*
3. *Image format: : png*
4. *Image Bit Depth Requirements: 24bit*
5. *Image capacity: less than 2MB;*

8.6 Param. Import&Export



Drink setting parameters

In this item, you can follow the on-screen prompts, plug in the U disk and choose to import or export the parameters of the beverage settings

Parameter export steps: Insert the U disk into the USB interface of the machine, click the "Export" icon, and the machine will automatically export the parameters to the U disk;

Parameter import steps: Insert the U disk into the USB interface of the machine, click the "Import" icon, and the machine will automatically import the parameters in the U disk into the machine

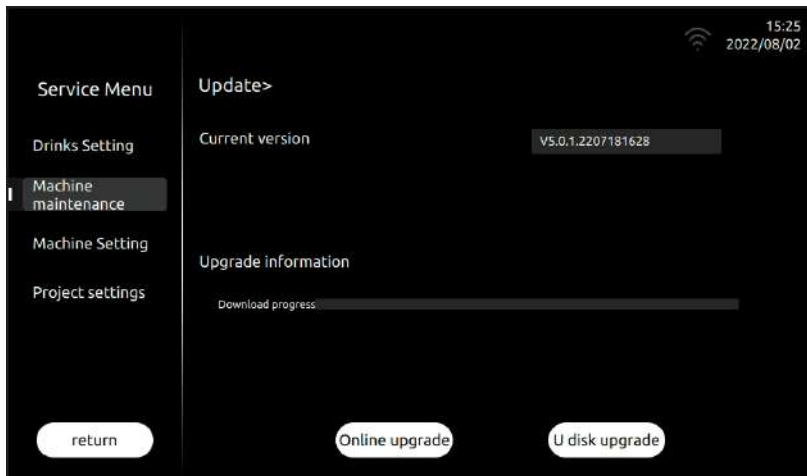
Machine Param.

In this item, you can choose to import or export the parameters set by the machine after inserting the U disk according to the on-screen prompts.

Parameter export steps: Insert the U disk into the USB interface of the machine, click the "Export" icon, and the machine will automatically export the parameters to the U disk;

Parameter import steps: Insert the U disk into the USB interface of the machine, click the "Import" icon, and the machine will automatically import the parameters in the U disk into the machine;

8.7 Update



8.7.1 Current version

In this item, the version information of the current machine can be displayed in real time;

8.7.2 Online update

Click Online Update to automatically update the program through the network; **(This feature is only available on the IoT version)**

This function is not currently available, will be opened later.

8.7.3 U-Disk Update

Click U-DISK Update, Program upgrade via U disk.

Step 1: Open the U disk and create a new name in the root directory of the U disk.: update_ipk the folder;

Step 2: Copy the new system package (.ipk format) to the folder named: update_ipk;

Step 3: Insert the U disk into the USB port of the machine. **(If the coffee machine cannot enter the system menu under special circumstances, you can turn off the power of the coffee machine, first plug in the prepared system upgrade U disk, and then turn on the power, the system will automatically enter the upgrade mode, when you click the "U disk upgrade" on the screen " menu, the system starts to upgrade automatically)**

U-Disk requirements:

U-Disk capacity: no more than 32GB;

Click "USB Drive Update", the system will automatically read the system program package in the U disk to upgrade;

Step 4: When the progress bar is all running, the interface prompts that the upgrade is successful, and pull out the U disk, power off and restart the coffee machine.

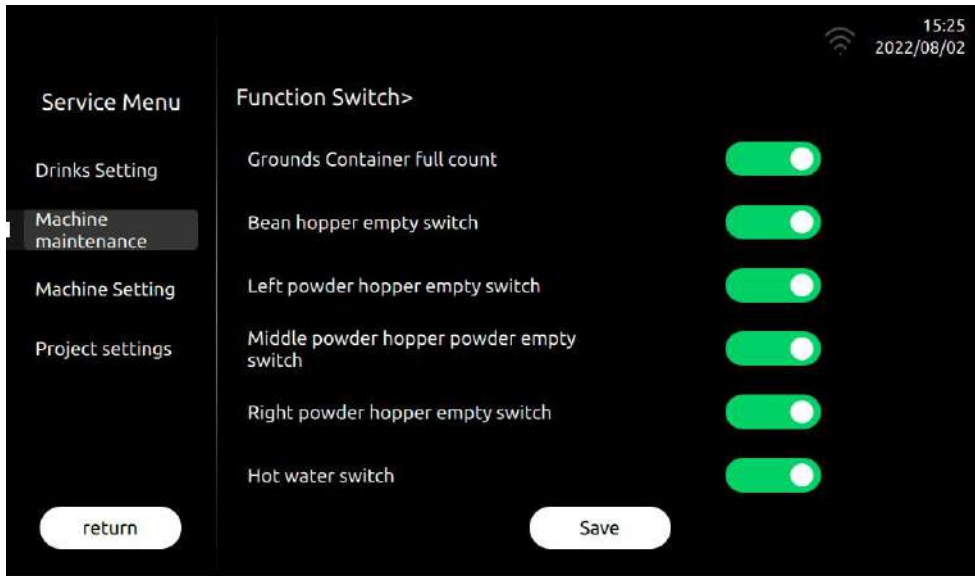
USB Connection: USB 1.0 or USB 2.0;

U-Disk format: FAT or FAT32;


The system package in .ipk format must be copied to the folder named: update_ipk.

8.8 Function Switch

Function Switch: In this item, you can open or close the related functions in the menu. Click save to take effect.




Grounds Container full count

Click “” icon, turn on or turn off the function; Default: On; (green: on, gray: off)

After it is turned on: When the cumulative number of beverages containing coffee produced by the machine reaches the warning threshold, a prompt interface of "the slag container is full" will pop up, and the system will restart counting after confirming the emptying.;

After closing: the machine will never prompt "the slag container is full", please be sure to manually check the slag container and empty it in time;


Bean hopper empty switch

Click “” icon, turn on or turn off the function; Default: On; (green: on, gray: off)

After opening: When the machine detects that there are no coffee beans in the left bean box, it will prompt the prompt interface of "Left bean box is short of beans";

After closing: When the machine detects that there are no coffee beans in the left bean box, it will not prompt the prompt interface of "Left bean box is short of beans".


Left powder hopper empty switch

Click “” icon, turn on or turn off the function; Default: On; (green: on, gray: off)

After opening: When the machine detects that there is no powder in the left powder box, it will prompt the prompt interface of "Left powder box is short of powder";

After closing: When the machine detects that there is no powder in the left powder box, it will not prompt the prompt interface of "Left powder box is short of powder".


Middle powder hopper powder empty switch

Click “” icon, turn on or turn off the function; Default: On; (green: on, gray: off)

After turning on: When the machine detects that there is no powder in the medium powder box, it will prompt the prompt interface of "the medium powder box is short of powder";

After closing: When the machine detects that there is no powder in the medium powder box, it will not prompt the prompt interface of "the medium powder box is short of powder".


Right powder hopper empty switch

Click “” icon, turn on or turn off the function; Default: On; (green: on, gray: off)


After opening: When the machine detects that there is no powder in the right powder box, it will prompt the prompt interface of "Right powder box is lacking powder";

After closing: When the machine detects that the right powder box has no powder, it will not prompt the prompt interface of "Right powder box is short of powder".


Hot water switch

Click “” icon, turn on or turn off the function; Default: On; (green: on, gray: off)

After opening: Indicates that the machine will use the hot water rod, and the hot water rod can produce hot water normally;


After closing: Indicates that the machine will never use the hot water rod, and the hot water rod will not be used after it is turned on, interface  icon will miss;

Payment switch

Click “  ” icon, turn on or turn off the function; Default: On; (green: on, gray: off)

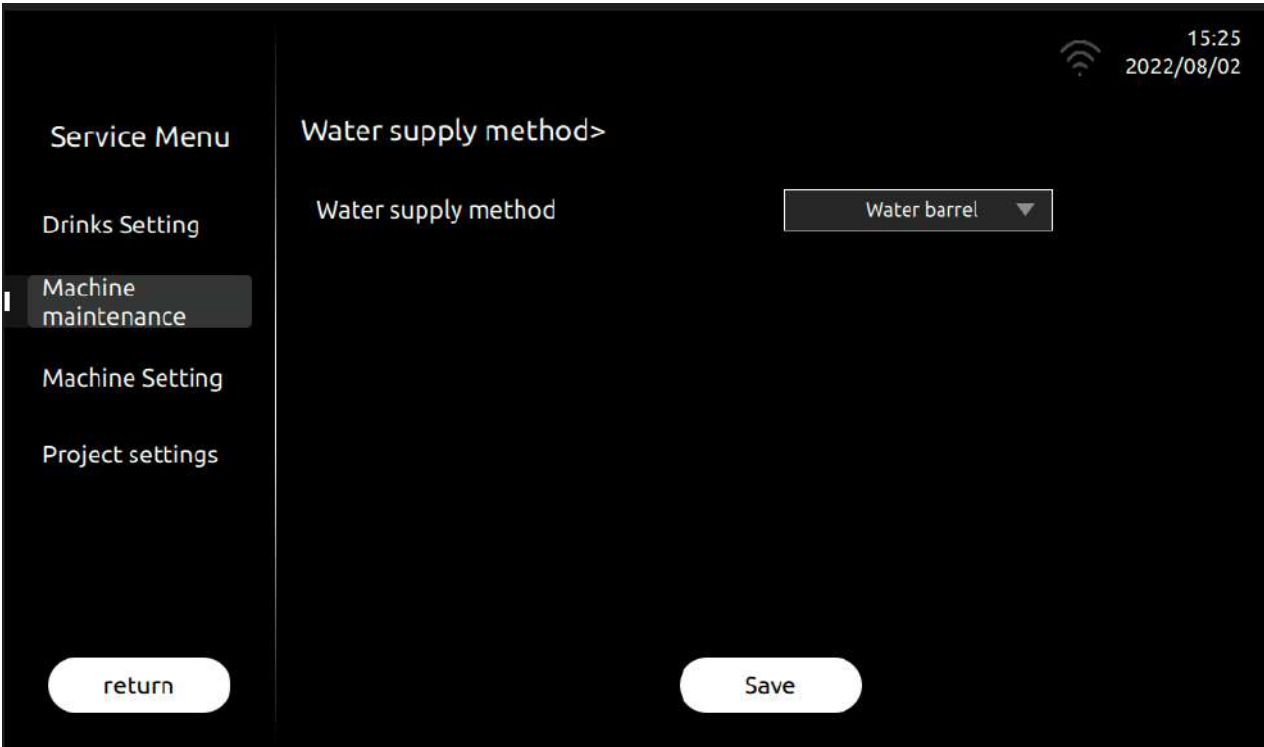
After this function is turned on, in the standby drink interface, the price of the drink will be displayed below the name of the drink. (This content is only available for IoT or MDB capable machines):

Currency symbol

Click “  ” icon, turn on or turn off the function; Default: On; (green: on, gray: off)

8.9 Water supply method

Water supply method: Set the water supply to the coffee machine. Click save to take effect.



Water supply method

In this item, you can choose the method of water supply to the coffee machine. Choice range: bottled water, tap water. (Note: The water supply mode set must be consistent with the actual water supply status of the machine)


Selecting "bottled water" means that the water supply method of this coffee machine is bottled water;

Select "tap water", which means that the water supply method of this coffee machine is an external water source with pressure.


9 Warning

9.1 Warning with Tips in the Screen


9.1.1 Grounds box is full

Name	Showing in the Screen	Causes	Solutions
Grounds box is full		<p>a) a) Since the last time the slag container was emptied, the cumulative count of slag cakes in the slag container has reached 80:</p>	<p>➤ Open the door of the coffee machine, take out the grounds container, and empty the grounds container;</p>


9.1.2 Drip tray is full

Name	Showing in the Screen	Causes	Solutions
Drip Tray Is Full Up		<p>a) The waste water in the water storage tray is full;</p> <p>b) The water level detection metal terminal of the water storage tray is dirty:</p>	<p>➤ Pull out the water reservoir and empty the waste water;</p> <p>➤ Clean and dry the detection terminals;</p>


9.1.3 Drip Tray Is Not In Place

Name	Showing in the Screen	Causes	Solutions
		<p>a) Reservoir not installed properly;</p> <p>b) Damaged reservoir sensor;</p> <p>c) Missing or damaged induction magnet for the water reservoir;</p>	<p>➤ Reinstall the reservoir;</p> <p>➤ Replace the reservoir pan sensor with a new one;</p> <p>➤ Replace with a new water storage pan induction magnet;</p>


9.1.4 Bean Hopper Empty

Name	Showing in the Screen	Causes	Solutions
	 <p>The screenshot shows a dark interface with the text 'Bean hopper is empty' at the top. Below it is a 3D model of a coffee machine. At the bottom, it says 'Coffee bean hopper is empty, please refill coffee beans!'. On the left side, there are some faint, illegible text elements.</p>	<ul style="list-style-type: none"> a) The coffee beans in the bean box have been used up; b) The coffee beans in the bean box are too oily and stick together; c) Broken coffee bean sensor; 	<ul style="list-style-type: none"> ➤ Add the right amount of coffee beans to the bean box; ➤ Stir the coffee beans in the bean box until loose; ➤ Replace with new sensor;


9.1.5 Bean hopper is not in place

Name	Showing in the Screen	Causes	Solutions
	 <p>The screenshot shows a dark interface with the text 'Bean Hopper Not In Place' at the top. Below it is a 3D model of a coffee machine. At the bottom, it says 'Bean hopper not in place, please reinstall properly!'. On the left side, there are some faint, illegible text elements.</p>	<ul style="list-style-type: none"> a) Bean box is not installed in place; b) Damaged bean box sensor; c) The induction magnet of the bean box is missing or damaged; 	<ul style="list-style-type: none"> ➤ Reinstall the bean box; ➤ Replace with new sensor; ➤ Replace with a new induction magnet;


9.1.6 Door not closed fully

Name	Showing in the Screen	Causes	Solutions
	 <p>The screenshot shows a dark interface with the text 'Door not closed properly' at the top. Below it is a 3D model of a coffee machine with its door open. At the bottom, it says 'The coffee machine door is not closed properly, please close it again!'. On the left side, there are some faint, illegible text elements.</p>	<ul style="list-style-type: none"> a) The door of the coffee machine is opened and not closed; b) The door of the coffee machine does not close properly; c) Broken coffee machine door sensor; d) Missing or damaged induction magnet for coffee machine door; 	<ul style="list-style-type: none"> ➤ Close and lock the door of the coffee machine in place; ➤ Replace the coffee machine door sensor with a new one; ➤ Replacing a new coffee maker door induction magnet;


9.1.7 Left powder hopper is not in place

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) Powder hopper not installed in place; b) Powder hopper sensor damaged; c) Missing or damaged induction magnet for powder box; 	<ul style="list-style-type: none"> ➤ Reinstall; ➤ Replace with new sensor; ➤ Replace with a new induction magnet;


9.1.8 Left powder hopper is out of powder

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) The powder in the left powder box has been used up; b) The powder in the powder box is clumped together; c) Powder sensor damaged; 	<ul style="list-style-type: none"> ➤ Add the right amount of powder to the left powder box; ➤ Stir the powder in the powder box to a loose powder state; ➤ Replace with new sensor;


9.1.9 Middle powder hopper is not in place

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> d) Powder hopper not installed in place; e) Powder hopper sensor damaged; f) Missing or damaged induction magnet for powder box; 	<ul style="list-style-type: none"> ➤ Reinstall; ➤ Replace with new sensor; ➤ Replace with a new induction magnet;


9.1.10 Middle powder hopper is out of powder

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> d) The powder in the left powder box has been used up; e) The powder in the powder box is clumped together; f) Powder sensor damaged; 	<ul style="list-style-type: none"> ➤ Add the right amount of powder to the left powder box; ➤ Stir the powder in the powder box to a loose powder state; ➤ Replace with new sensor;


9.1.11 Right powder hopper is not in place

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> g) Powder hopper not installed in place; h) Powder hopper sensor damaged; i) Missing or damaged induction magnet for powder box; 	<ul style="list-style-type: none"> ➤ Reinstall; ➤ Replace with new sensor; ➤ Replace with a new induction magnet;


9.1.12 Right powder hopper is out of powder

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> g) The powder in the left powder box has been used up; h) The powder in the powder box is clumped together; i) Powder sensor damaged; 	<ul style="list-style-type: none"> ➤ Add the right amount of powder to the left powder box; ➤ Stir the powder in the powder box to a loose powder state; ➤ Replace with new sensor;

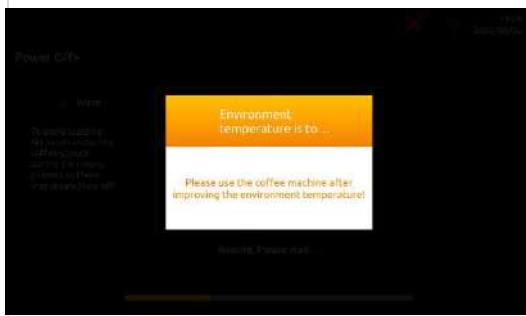
9.1.13 Brewer is not in place

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) Brewer not installed; b) The brewer is not in place; c) Broken brewer sensor; d) The brewer's induction magnet is missing or damaged; 	<ul style="list-style-type: none"> ➤ Put the brewer in place; ➤ Replace the brewer sensor with a new one; ➤ Replace the brewer induction magnet with a new one;

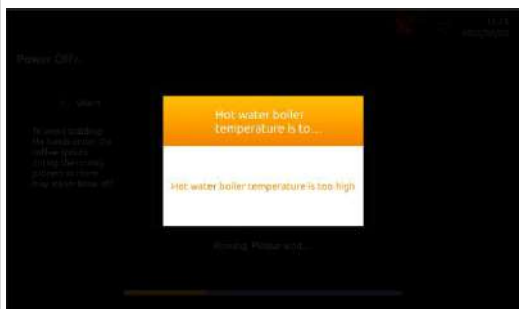
9.1.14 Ambient temperature is too high

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) When it is detected that the temperature of the hot water boiler reaches 150°C, it will prompt that the temperature is too high; 	<ul style="list-style-type: none"> ➤ Follow the on-screen prompt "The hot water boiler is cooling down naturally, please wait..."; ➤ During the cooling period, no drinks can be made;

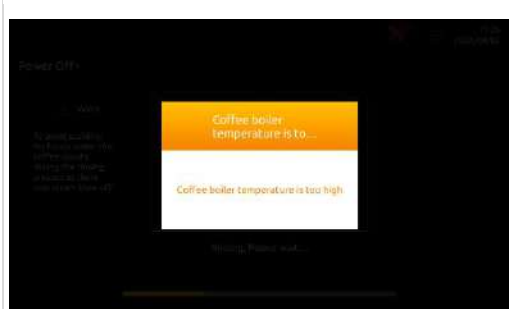
9.1.15 Ambient temperature is too low

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) The ambient temperature in use of the coffee machine is detected to be as low as 0°C or below; 	<ul style="list-style-type: none"> ➤ Turn off the power of the coffee machine, improve the ambient temperature and turn it back on after 10°C ~40°C;

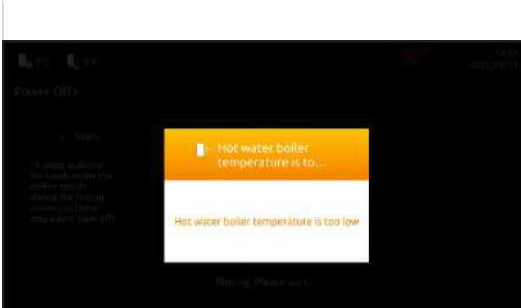
9.1.16 Hot water boiler temperature is too high

Name	Showing in the Screen	Causes	Solutions
		<p>a) When it is detected that the temperature of the hot water boiler reaches 150°C, it will prompt that the temperature is too high:</p>	<ul style="list-style-type: none"> ➤ Follow the on-screen prompts "The hot water boiler is cooling down naturally, please wait..."; ➤ During the cooling period, no drinks can be made;

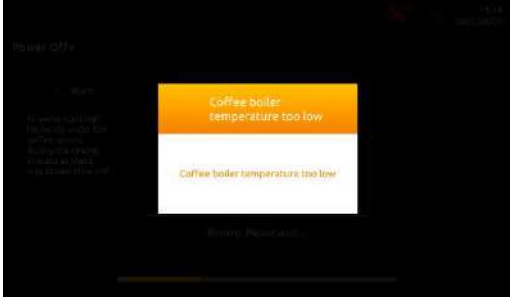
9.1.17 Coffee boiler temperature is too high

Name	Showing in the Screen	Causes	Solutions
		<p>b) When it is detected that the temperature of the hot water boiler reaches 150°C, it will prompt that the temperature is too high:</p>	<ul style="list-style-type: none"> ➤ Follow the on-screen prompts "The hot water boiler is cooling down naturally, please wait..."; ➤ During the cooling period, no drinks can be made;

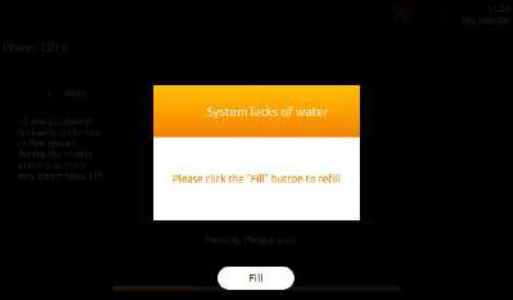
9.1.18 Hot boiler temperature is too low

Name	Showing in the Screen	Causes	Solutions
		<p>a) When the temperature of the hot water boiler is detected and it is lower than the preset threshold value of the system, it will prompt the temperature to be too low:</p>	<ul style="list-style-type: none"> ➤ Follow the on-screen prompt "The hot water boiler is heating, please wait..."; ➤ During heating, no beverages can be made;

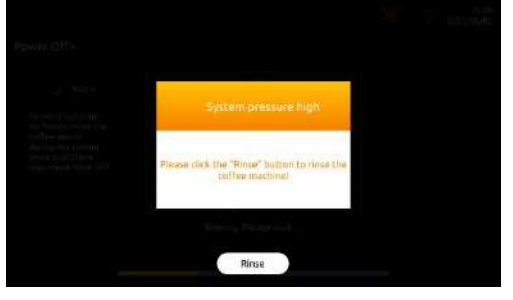
9.1.19 Coffee boiler temperature is too low

Name	Showing in the Screen	Causes	Solutions
		<p>b) When the temperature of the coffee boiler is detected and it is lower than the preset threshold value of the system, it will prompt the temperature to be too low;</p>	<p>Follow the on-screen prompt "The coffee boiler is heating, please wait..."; During heating, no beverages can be made;</p>


9.1.20 Lack of water

Name	Showing in the Screen	Causes	Solutions
		<p>a) The external water source is out of water or lacks water; b) The interface of the external water inlet pipe is loose or the sealing ring is not installed; c) The filter screen of the external water inlet is blocked; d) Brewer filter clogged; e) Brewer filter clogged; f) Damaged flowmeter;</p>	<p>➤ After checking the water source, click the "Replenish water" button, select the correct water supply method, and automatically make up the water; ➤ Check inlet fittings or seals and reinstall in place; ➤ Clean the filter; ➤ Tablets to clean the brewer filter or remove for cleaning; ➤ Replace with new water pump; ➤ Replace with new flowmeter; ➤ Power off the machine and restart;</p>

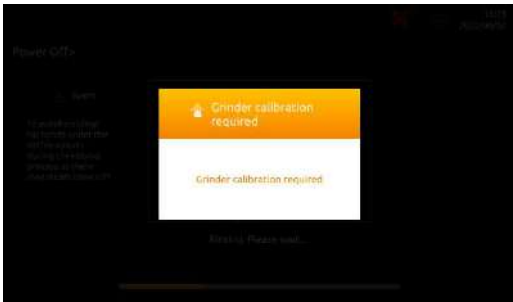
9.1.21 Pressure Overloaded

Name	Showing in the Screen	Causes	Solutions
		<p>a) Brewer filter or line clogged; b) Ground coffee is too fine; c) Too much ground powder, beyond the limit of the brewer; d) In the process of making coffee, the pump draws in air, resulting in high pressure;</p>	<p>➤ Press the "Rinse" button to perform a quick rinse of the coffee machine; ➤ Adjust the grinding gear of the coffee machine to the direction of the larger number, indicating that it is coarser, the larger the number, the coarser; ➤ Carry out the grinding volume calibration operation; ➤ Check whether the external water source is used up, or the external water pipe is loose and leaking;</p>

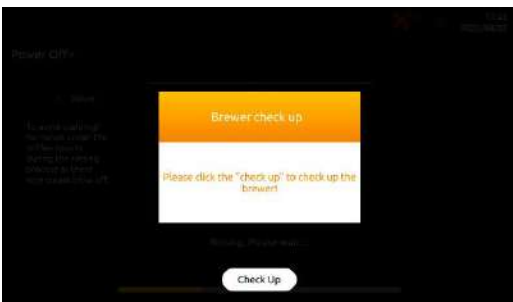
9.1.22 System water replenishment timeout

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) The external water source is out of water or lacks water; b) The interface of the external water inlet pipe is loose or the sealing ring is not installed; c) The filter screen of the external water inlet is blocked; d) Brewer filter clogged; e) Damaged water pump; f) Damaged flowmeter; 	<ul style="list-style-type: none"> ➤ After checking the water source, click the "Replenish water" button, select the correct water supply method, and automatically make up the water; ➤ Check inlet fittings or seals and reinstall in place; ➤ Clean the filter; ➤ Tablets to clean the brewer filter or remove for cleaning; ➤ Replace with new water pump; ➤ Replace new flowmeter; ➤ Turn off and restart;

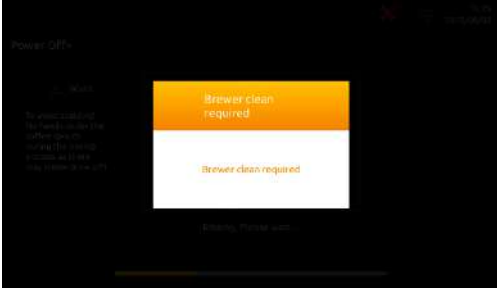
9.1.23 Grinder calibration

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) After the accumulated number of coffee drinks reaches a certain amount, the grinder prompts that it needs to be calibrated: From the first installation of the machine, the accumulative total reaches 2000 cups, 7000 cups, 17000 cups, 27000 cups, ... Every 10,000 cups in the future, the machine will prompt for calibration. Will no longer prompt if closed in the service menu; 	<ul style="list-style-type: none"> ➤ Follow the on-screen prompts, enter the service menu bar, find the corresponding function menu, and check the grinder! ➤ For specific operation methods, please refer to the content of the maintenance manual.;


9.1.24 Brewer Check Up

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) The brewer is turned in the wrong position; b) the brewer is damaged; c) Damage to the brewer drive group; 	<ul style="list-style-type: none"> ➤ Click the "Self-check" button to perform automatic reset and self-check; ➤ Replace the brewer with a new one; ➤ Replace with new drive group;

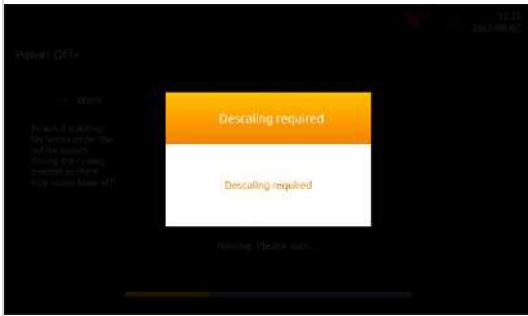
9.1.25 Brewer system deep clean

Name	Showing in the Screen	Causes	Solutions
		<p>a) After the cumulative number of cups produced by the coffee machine reaches the set cumulative number of cups, it will prompt that the brewing system needs to be deeply cleaned;</p> <p>In the service menu, you can modify the threshold value of the number of cups prompted by the setting;</p>	<p>➤ Follow the on-screen prompts, enter the service menu bar, find the corresponding function menu, and perform deep cleaning of the brewing system!</p> <p>➤ Refer to the product manual or maintenance manual for the specific operation method;</p>


9.1.26 Powder system deep clean

Name	Showing in the Screen	Causes	Solutions
		<p>a) After the cumulative number of cups produced by the coffee machine reaches the set cumulative number of cups, it will prompt that the brewing system needs to be deeply cleaned; in the service menu, the threshold value of the number of cups prompted can be modified;</p>	<p>➤ Follow the on-screen prompts, enter the service menu bar, find the corresponding function menu, and perform deep cleaning of the powder system!</p> <p>➤ Refer to the product manual or maintenance manual for the specific operation method;</p>

9.1.27 Descaling

Name	Showing in the Screen	Causes	Solutions
		<p>a) After the coffee machine has accumulated the number of cups or time, it will prompt you to descaling;</p> <p>In the service menu, you can modify the number of cups or the time threshold for setting reminders;</p>	<p>➤ Follow the on-screen prompts, enter the service menu bar, find the corresponding function menu, and perform descaling!</p> <p>➤ Refer to the product manual or maintenance manual for the specific operation method;</p>

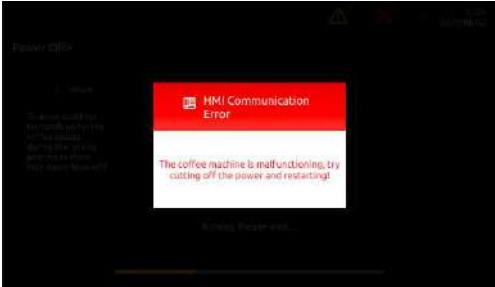
9.1.28 Network error

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) The 4G network signal in the current use environment is too weak, causing the coffee machine to fail to connect to the Internet; b) The 4G data card is in arrears or damaged, causing the coffee machine to fail to connect to the Internet; c) The network module in the coffee machine is damaged, causing the coffee machine to fail to connect to the Internet; 	<ul style="list-style-type: none"> ➤ Adjust the coffee machine to a position with good signal quality, turn off the power of the coffee machine, and restart it; ➤ Renew or replace with a new 4G data card, and turn off the power of the coffee machine and restart it; ➤ Turn off the power of the coffee machine, after replacing the new network module, restart the coffee machine;

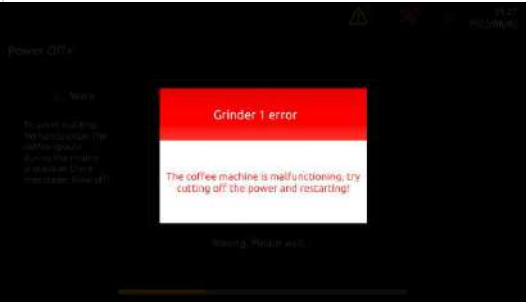
10 Errors

10.1 Errors with on-screen prompts

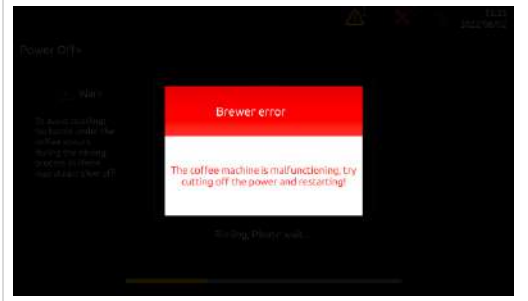
10.1.1 HMI errors

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) The communication line between the main board and the display board falls off or is damaged; b) The main control system does not match the program version of the display system; c) HMI board is damaged; d) The main control board is damaged; 	<ul style="list-style-type: none"> ➤ Check the harness plug and reinsert it; ➤ Re-upgrade the main control and display system; ➤ Replace the new HMI board; ➤ Replace the main control board with a new one;


10.1.2 Grinders Errors

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) The grinder is blocked by hard objects; b) The grinder is damaged; c) The power board is damaged; d) The Hall sensor group is damaged; 	<ul style="list-style-type: none"> ➤ Remove the grinder and clean the hard objects in the cutter head; ➤ Replace the grinder with a new one; ➤ Replace the power board with a new one; ➤ Replace with new Hall sensor group;


10.1.3 Brewer Errors

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) The brewer is stuck by a foreign object; b) The brewer drive group is damaged; c) Damage to the brewer; d) The main control board is damaged; 	<ul style="list-style-type: none"> ➤ Try to power off the machine and restart it; ➤ Remove the brewer for inspection and cleaning; ➤ Replace with a new brewer drive group; ➤ Replace the brewer with a new one; ➤ Replace the main control board with a new one;

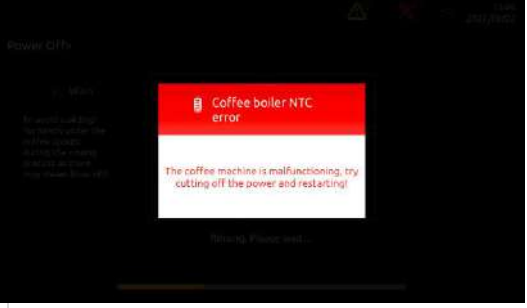
10.1.4 Coffee boiler water supply errors

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) When it prompts "water shortage in the system", after three "water replenishment", if the water replenishment has not been successful, it will prompt "abnormal water supply to the hot water boiler"; 	<ul style="list-style-type: none"> ➤ After checking that the water supply is normal, try to turn off the power of the machine and restart it; ➤ Check the water inlet pipe joint or sealing ring and re-install it in place; ➤ Clean the filter; ➤ Use the tablet to clean the brewer filter or remove it for cleaning; ➤ Replace with new flow meter; ➤ Replace with new water pump;

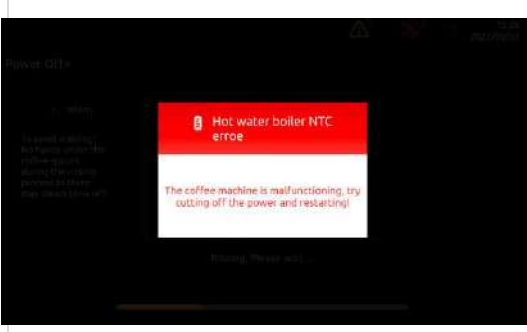
10.1.5 Hot water boiler water supply errors

Name	Showing in the Screen	Causes	Solutions
		<p>a) When it prompts "water shortage in the system", after three "water replenishment", if the water replenishment has not been successful, it will prompt "abnormal water supply to the hot water boiler";</p>	<ul style="list-style-type: none"> ➤ After checking that the water supply is normal, try to turn off the power of the machine and restart it; ➤ Check the water inlet pipe joint or sealing ring and re-install it in place; ➤ Clean the filter; ➤ Use the tablet to clean the brewer filter or remove it for cleaning; ➤ Replace with new flow meter; ➤ Replace with new water pump;

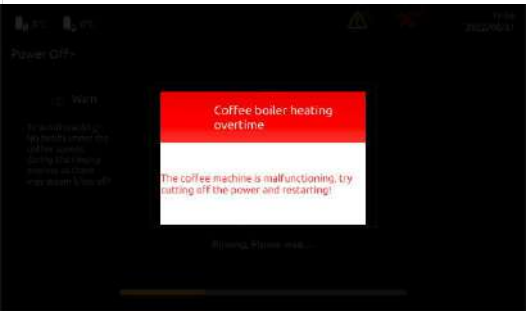
10.1.6 Coffee Boiler NTC Errors

Name	Showing in the Screen	Causes	Solutions
		<p>a) For the coffee boiler NTC temperature sensor, the connecting wire is disconnected or broken;</p> <p>b) The coffee boiler NTC temperature sensor is damaged;</p> <p>c) The temperature of the coffee boiler exceeds 180°C;</p>	<ul style="list-style-type: none"> ➤ Check the connection cable and reinstall or replace it; ➤ Replace with new NTC temperature sensor; ➤ Turn off the power of the machine and wait for about 30 minutes, then restart it; ➤ Replace with new hot water boiler;

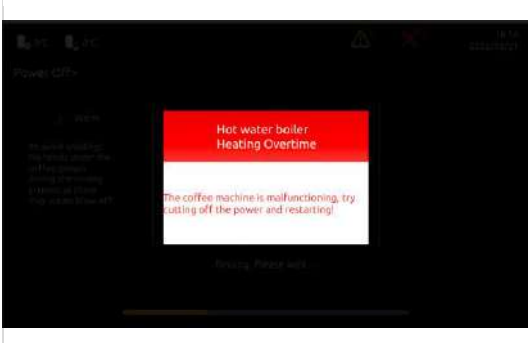
10.1.7 Hot Water Boiler NTC Errors

Name	Showing in the Screen	Causes	Solutions
		<p>a) For the NTC temperature sensor of the hot water boiler, the connection line is disconnected or broken;</p> <p>b) The NTC temperature sensor of the hot water boiler is damaged;</p> <p>c) The temperature of the hot water boiler exceeds 180°C;</p>	<ul style="list-style-type: none"> ➤ Check the connection cable and reinstall or replace it; ➤ Replace with new NTC temperature sensor; ➤ Turn off the power of the machine and wait for about 30 minutes, then restart it; ➤ Replace with new steam boiler;

10.1.8 Coffee boiler heating timed out

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) The water temperature of the coffee boiler exceeds the protection value of the thermostat, causing the thermostat to trip; b) The coffee boiler NTC temperature sensor is damaged; c) boiler damage; 	<ul style="list-style-type: none"> ➤ Turn off the power of the machine, disassemble the appearance of the machine, and manually press the thermostat to reset; ➤ Replace with new NTC temperature sensor; ➤ Replace with new hot water boiler;

10.1.9 Hot water boiler heating time out

Name	Showing in the Screen	Causes	Solutions
		<ul style="list-style-type: none"> a) The temperature inside the hot water boiler exceeds the protection value of the thermostat, causing the thermostat to trip; b) The NTC temperature sensor of the hot water boiler is damaged; c) Damaged hot water boiler; 	<ul style="list-style-type: none"> ➤ Turn off the power of the machine, disassemble the appearance of the machine, and manually press the thermostat to reset; ➤ Replace with new NTC temperature sensor; ➤ Replace with new steam boiler;

10.2 No on-screen errors

10.2.1 Can't start

Name	Showing in the Screen	Causes	Solutions
	<p style="text-align: center;">NONE</p>	<ul style="list-style-type: none"> a) The machine is not connected to the power supply; b) The connected power supply voltage is too low; c) The machine has not been started; d) The switching power supply board is damaged; e) The main power fuse is blown; 	<ul style="list-style-type: none"> ➤ Please check whether the machine has been connected to the power supply; ➤ Connect to a voltage power supply that meets the requirements of the coffee machine; ➤ Check whether the power switch of the machine is turned on; ➤ Replace the new switching power supply board; ➤ Replace with new insurance;

10.2.2 No powder out

Name	Showing in the Screen	Causes	Solutions
	NONE	<ul style="list-style-type: none"> a) The powder feeding motor does not work; b) The stirring motor does not work; c) The mixing chamber is blocked with powder; 	<ul style="list-style-type: none"> ➤ Check and replace the powder feeding motor ➤ Check and replace the stirring motor ➤ Clean the mixing chamber and do deep cleaning of the powder system;

10.2.3 No Coffee Out

Name	Showing in the Screen	Causes	Solutions
	NONE	<ul style="list-style-type: none"> a) The ground coffee is too fine; b) The amount of powder produced by grinding is too much; c) The brewer filter is clogged; d) The brewer is leaking or damaged; e) The water guide filter or the water inlet filter is blocked; 	<ul style="list-style-type: none"> ➤ Adjust the grinding degree of the grinder to coarser; ➤ Calibration of grinding amount; ➤ Remove the brewer to clean the filter; ➤ Deep cleaning of the brewing system with tablets; ➤ Remove the brewer and reinstall or replace it with a new one; ➤ Clean and unplug the filter or replace it with a new one;

10.2.4 System Crashed

Name	Showing in the Screen	Causes	Solutions
	NONE	<ul style="list-style-type: none"> a) The system stops running unexpectedly; 	<ul style="list-style-type: none"> ➤ Turn off the power of the machine, wait for about 5 seconds, and then turn it on again; ➤ Upgrade the system program of the coffee machine;

10.2.5 Water leakage

Name	Showing in the Screen	Causes	Solutions
	NONE	<ul style="list-style-type: none"> a) External water inlet leaks; b) Water leaks inside the machine; 	<ul style="list-style-type: none"> ➤ Check the tightness of the external water inlet; ➤ Disassemble the appearance of the machine and check the specific leakage location; ➤ Replace the accessories at the leaking position;

11 Disassembly & Assembly

11.1 Tools



Screwdriver (T10)



Screwdriver (T20)



Flat Screwdriver (3.2mm)



Long nose pliers



Millimeter



Thermometer



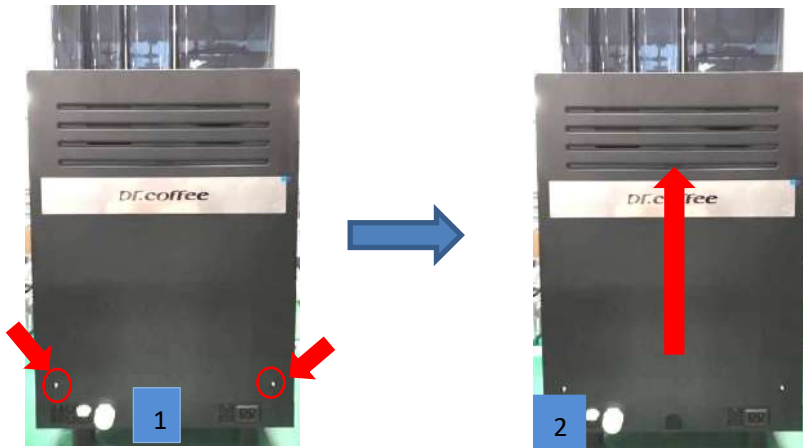
Electronic weigher

11.2 General Disassembly

11.2.1 Disassemble Exterior Parts

11.2.1.1 Remove the back cover

Steps: First remove the two screws (as shown in Figure 1), then (as shown in Figure 2) push out the rear cover from bottom to top and remove it, the removal of the rear cover is completed.



★ Notes:

- 1. Handle with care during disassembly to prevent scratching the appearance!

11.2.1.2 拆豆盒粉盒

Steps: First lift up the bean box cover as shown in (Picture 1), turn the handle to the right as shown in (Picture 2), then lift up to remove the bean box to complete;



Step 2: First pull out the toner container cover as shown in (Picture 1), then lift the toner container upwards in turn as shown in (Picture 2) to complete the disassembly of the toner container;

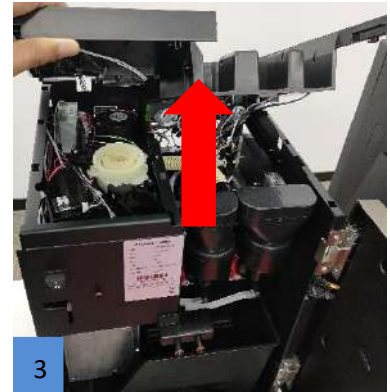
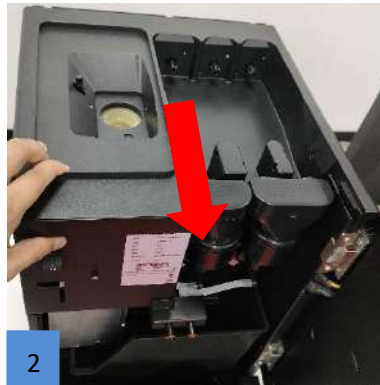


★ Notes:

- 1. Handle with care during disassembly to prevent scratching the appearance!

11.2.1.3 Remove top cover

Step 1: First, loosen the three screws in the red circle as shown in (Picture 1), then pull the upper cover forward and lift it up as shown in (Picture 2), unplug the corresponding wiring plug, and complete the removal of the upper cover;

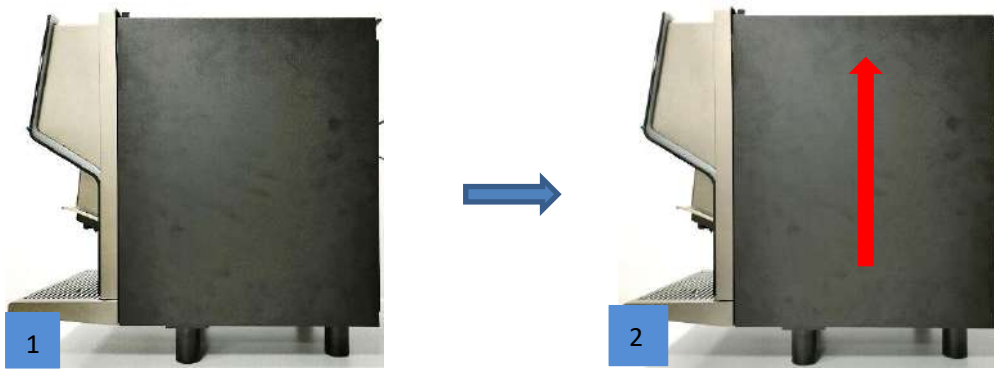


11.2.1.4 Remove the left and right side covers

Step 1: (Picture 2) Push out the side cover from bottom to top and take it off, the left side cover is removed to complete.



Step 2: (Picture 2) Push out the side cover from the bottom to the top and remove it, and complete the disassembly of the right side cover.

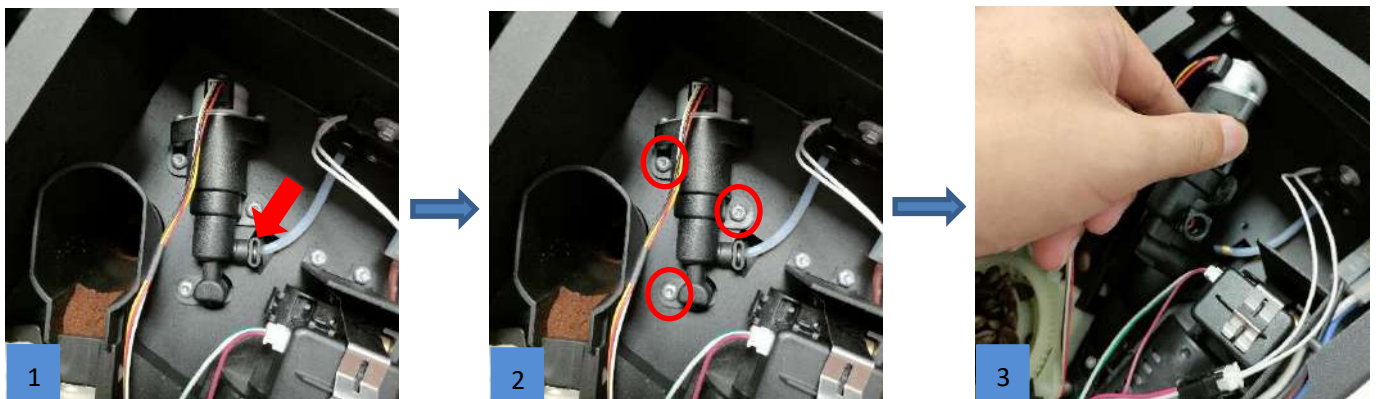


★ Notes:

1. Handle with care during disassembly to prevent scratching the appearance!

11.2.2 Remove the brewing pressure accumulator valve

Steps: First remove the small spring clip of the connector at the position (as shown in Figure 1) and pull out the connecting water pipe, then (as shown in Figure 2) unscrew the three fixing screws and unplug the wiring plug of the stepper motor, and finally (as shown in Figure 3) go up Pull out the pressure accumulator valve group and disassemble the pressure accumulator valve group to complete.

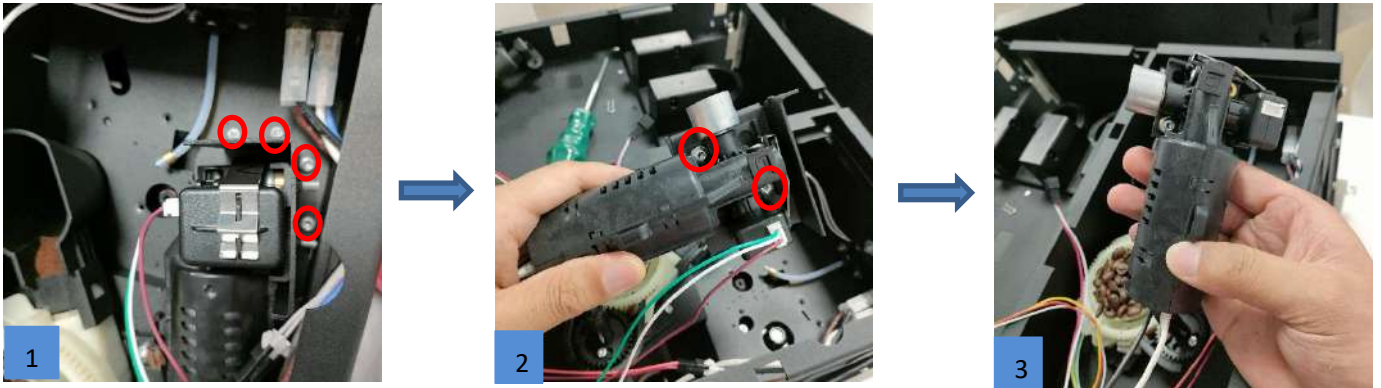


★ Notes:

1. Be careful during disassembly to avoid scratching your fingers!

11.2.3 Remove drive group

Steps: First loosen the four screws marked (picture 1), take out the drive, then (see picture 2) remove the two screws that fix the drive group, unplug the corresponding wiring plug on the main control board, and disassemble the drive group to complete.

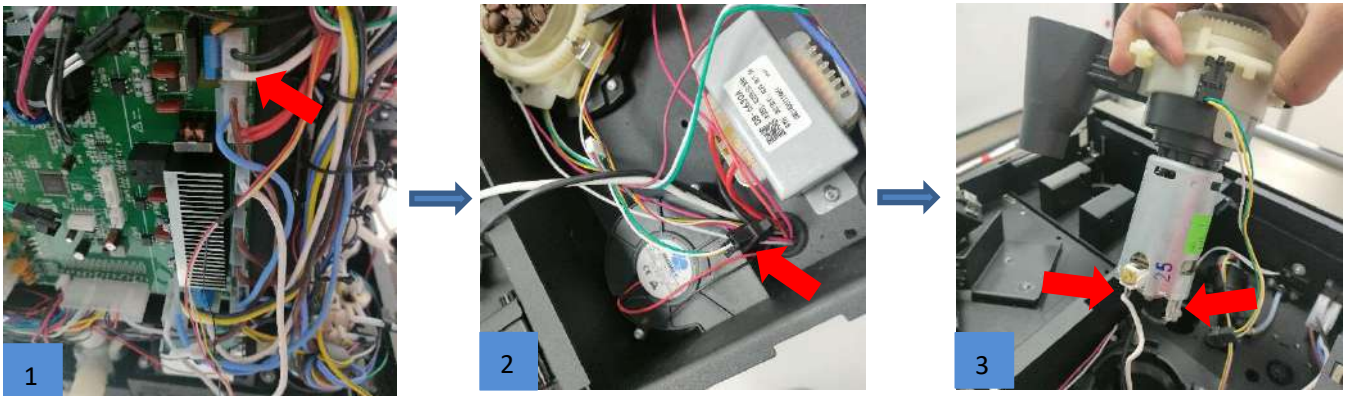


★ Notes:

1. Be careful during disassembly to avoid scratching your fingers!

11.2.4 Remove grinder group

Steps: First find the connection wire of the grinder on the main control board as shown in Figure 1 and unplug it, remove the Hall sensor connection wire as shown in Figure 2, and then unplug the grinder motor (as shown in Figure 3). Finally, take out the whole grinder group, and disassemble the grinder group to complete.



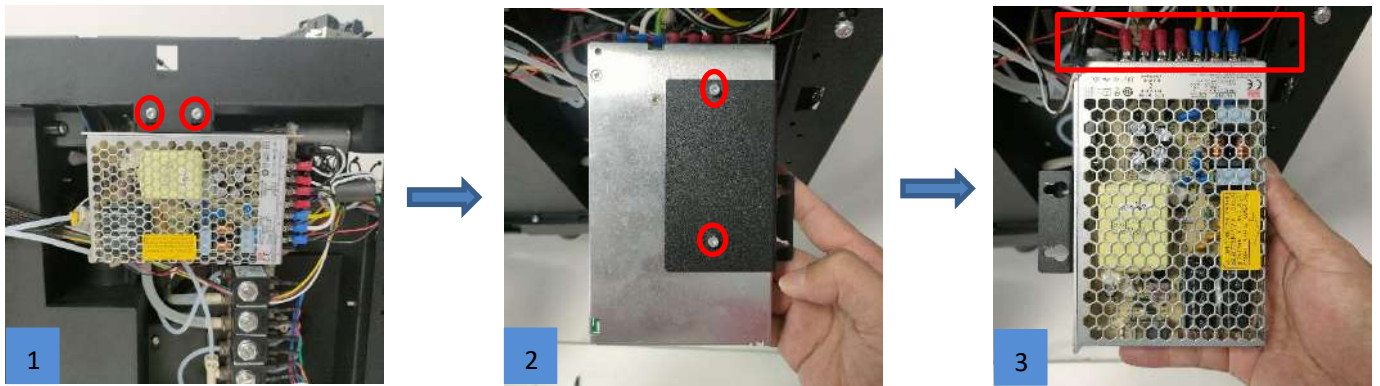
★ Notes:

1. Please unplug the coffee machine before doing this!

2. Before disassembling the grinder group, please empty the residual coffee beans and coffee powder in the grinder!

11.2.5 Remove the switching power supply

Steps: First loosen the two bracket fixing screws (as shown in Figure 1), then (as shown in Figure 2) lift the switching power supply from bottom to top, and finally take out the switching power supply and remove the fixing screws and wiring terminals (as shown in the figure) 3), the removal of the switching power supply is completed.



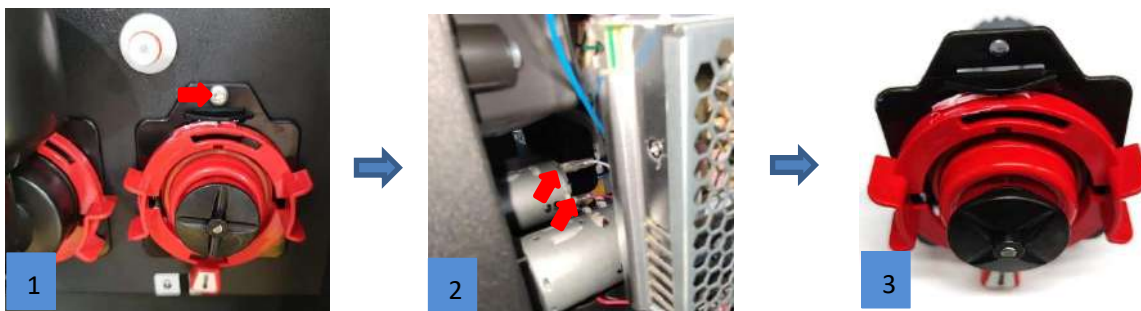
★ Notes:

1. Please unplug the coffee machine before doing this!
2. Please keep in mind the corresponding position of the terminal, do not connect it wrongly, otherwise there will be a danger of damaging the switching power supply!

11.2.6 Disassemble the mixer motor unit

Steps: There are two stirring motor units in the coffee center. The disassembly method is the same. First, remove the fixing screw at the arrow position (Figure 1), unplug the stirring motor power cord at the position (Figure 2), and take out the stirring motor unit.

The disassembly of the stirring motor unit is completed.

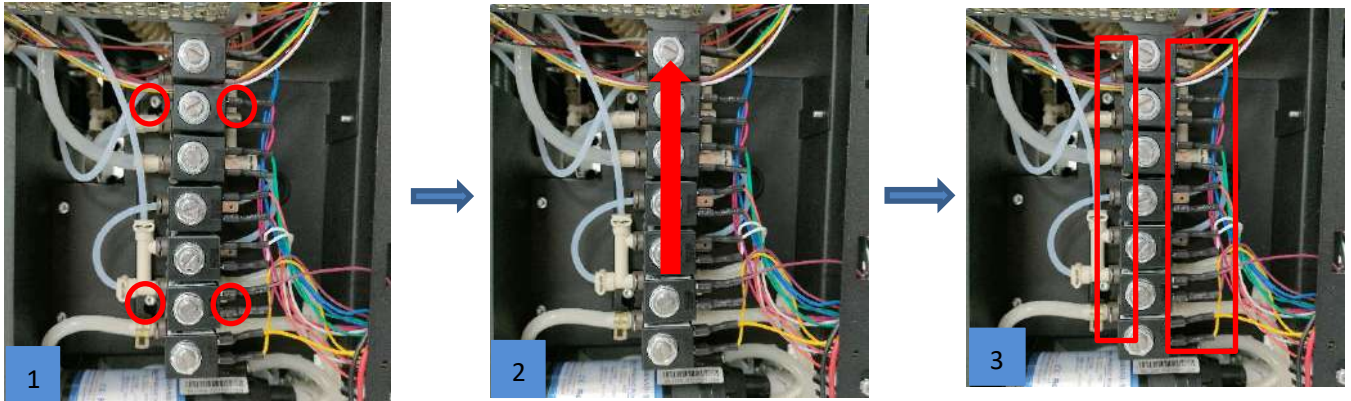


★ Notes:

1. Be careful during disassembly to avoid scratching your fingers!

11.2.7 Remove the solenoid valve group

Steps: First loosen the four screws (as shown in Figure 1), then (as shown in Figure 2) push up the solenoid valve group from bottom to top and then pull it out, and finally (as shown in Figure 3) unplug each solenoid valve Corresponding water pipe plugs and wiring plugs on the valve, and dismantling the solenoid valve group is completed.

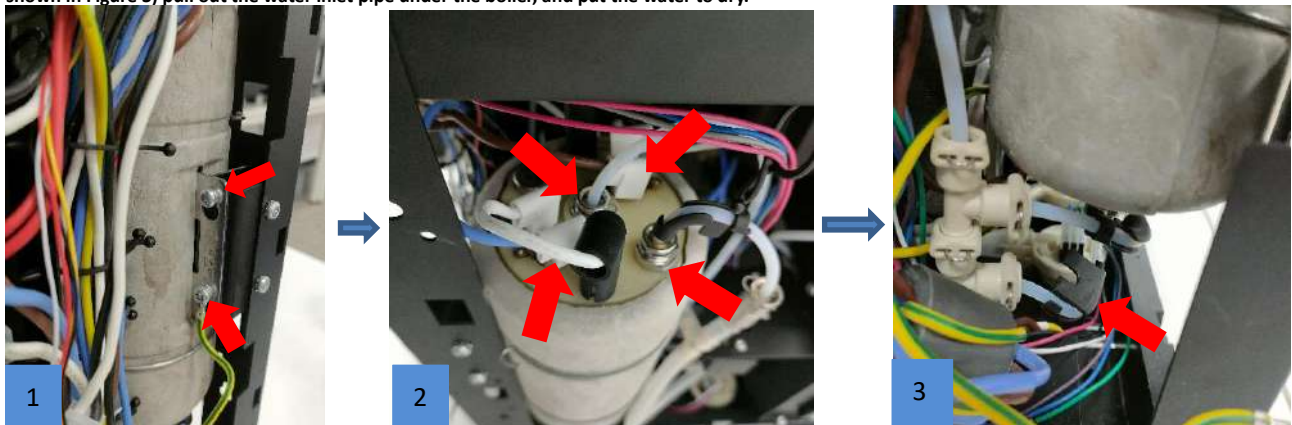


★ Notes:

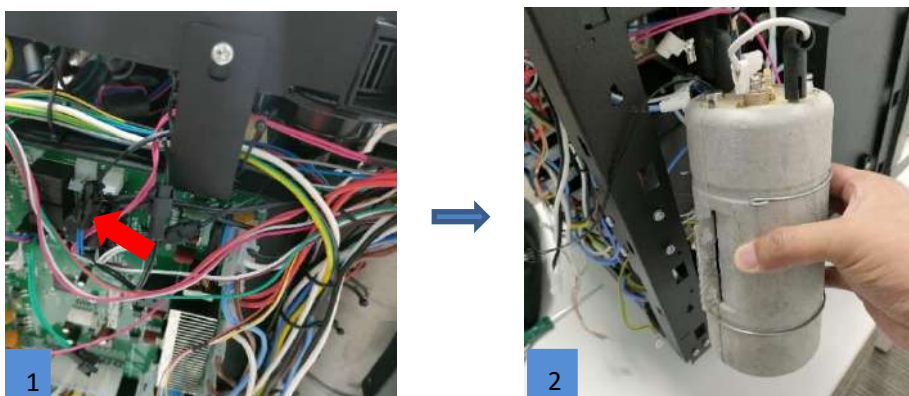
- 1. When unscrewing the four fixing screws, you only need to loosen them, do not completely unscrew the screws!
- 2. Be careful during disassembly to avoid scratching your fingers!

11.2.8 Disassemble Coffee Boiler

Steps: 1 First loosen the fixing screws of the boiler as shown in Figure 1, then (as shown in Figure 2) pull out the wire plug and outlet pipe connector; (as shown in Figure 3) pull out the water inlet pipe under the boiler, and put the water to dry.



Step: 2 (Picture 1) Pull out the NTC plug of the boiler and complete the disassembly of the boiler group.

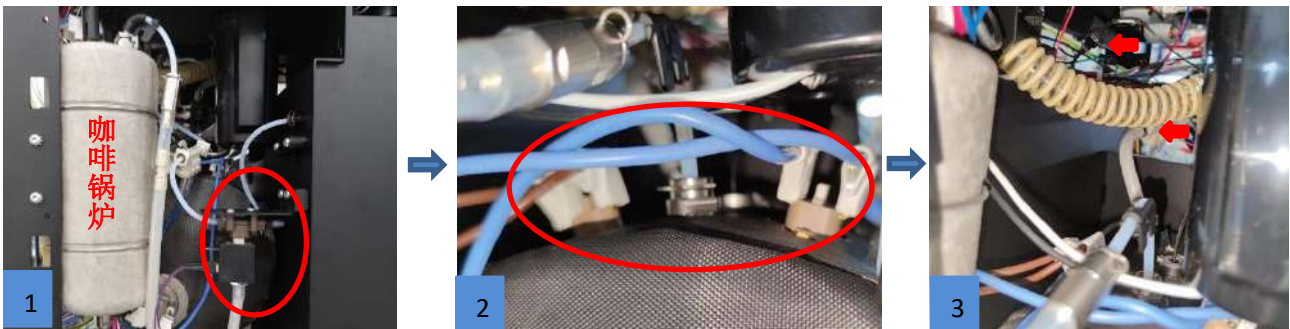


★ Notes:

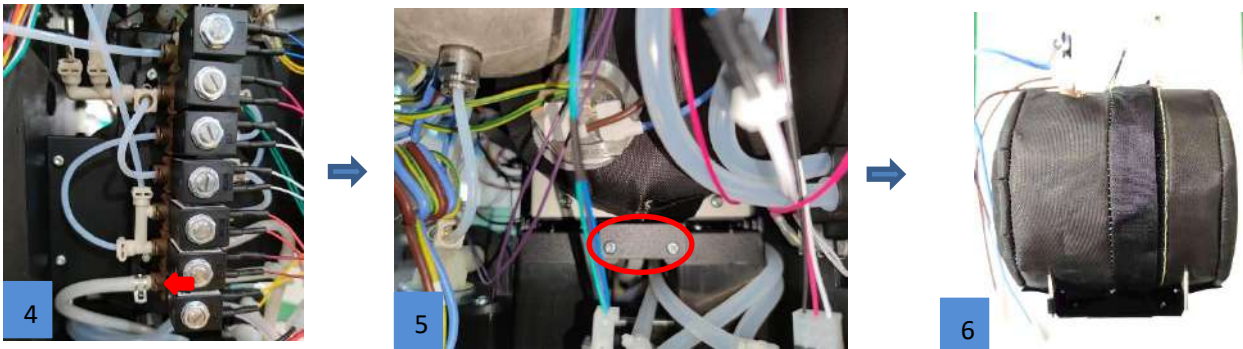
1. Please unplug the coffee machine before doing this!
2. Please cool the machine thoroughly before disassembling it to prevent burns!
3. The boiler is full of water, please prepare a water container in advance!

11.2.9 Disassemble 3L hot water boiler

Step 1: In order not to affect the disassembly and disassembly of the hot water boiler, it is necessary to first remove the coffee boiler and the coffee inlet pressure relief solenoid valve (as shown in Figure 1), and remove the boiler power cord, NTC connector, outlet water pipe



Step 2: Unplug the boiler inlet pipe at the arrow position (as shown in Figure 4), remove the two boiler base fixing screws at the position (as shown in Figure 5), and take out the boiler outwards. The hot water boiler set is disassembled.

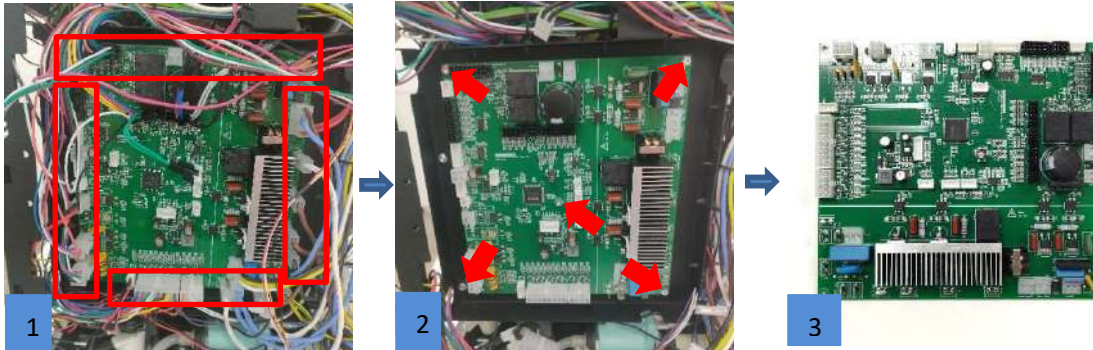


★ Notes:

1. Please unplug the coffee machine before doing this!
2. Please cool the machine thoroughly before disassembling it to prevent burns!
3. The boiler is full of water, please prepare a water container in advance!

11.2.10 Disassemble Mainboard

Step 1: First (as shown in Figure 1) unplug all the wiring plugs on the motherboard, then (as shown in Figure 2) remove the five screws that fix the motherboard, and finally remove the main control board to complete the disassembly of the main control board.

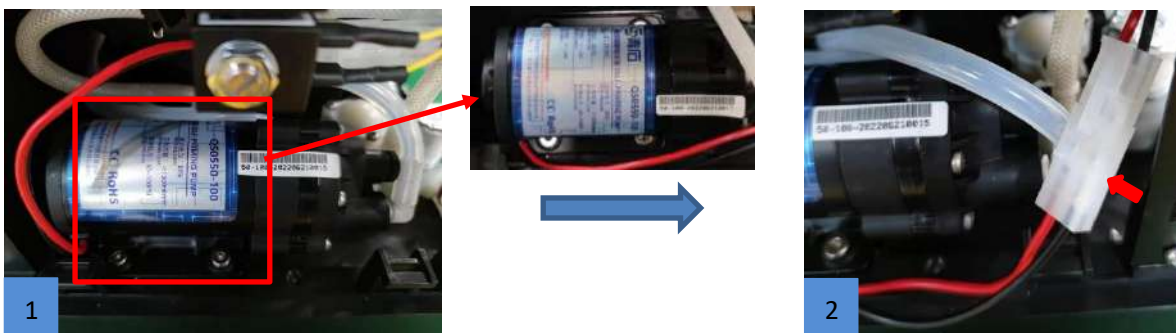


★ Notes:

1. Please unplug the coffee machine before doing this!
2. When pulling out the wiring plug, please press the buckle before pulling out the plug to prevent the wiring terminal from being pulled off.

11.2.11 拆隔膜泵组

Steps: Remove the four fixing screws of the water pump at the position (as shown in Figure 1), and unplug the power cord plug of the water pump at the arrow position (as shown in Figure 2).



Steps: Remove the water inlet and outlet pipes of the water pump at the position (as shown in Figure 3), and the water pump is disassembled.

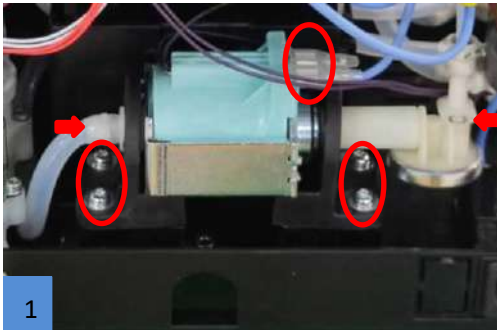


★ Notes:

1. Please unplug the coffee machine before doing this!

11.2.12 Remove the electromagnetic pump set

Steps: Unplug the water inlet and outlet pipes and power cord connectors of the water pump at the position shown in (Figure 1), remove the 4 fixing screws, and the electromagnetic pump set is disassembled.

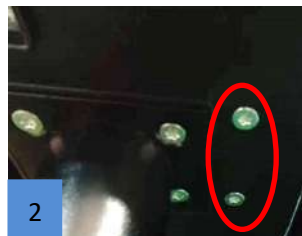


★ Notes:

1. Please unplug the coffee machine before doing this!!

11.2.13 Disassemble inlet group

Steps: First, unplug the solenoid valve wiring and the water outlet pipe in the position shown in (picture 1), remove the two fixing screws at the bottom of the water inlet valve group in the position shown in (picture 2), and finally take out the entire water inlet valve group. The valve block disassembly is complete.

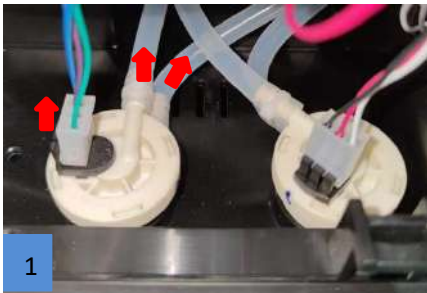


★ Notes:

1. Please unplug the coffee machine before doing this!

11.2.14 Disassemble flowmeter

Steps: There are two flowmeters in the coffee center. The disassembly method is the same. First, unplug the signal line and the water inlet and outlet pipes of the flowmeter at the position shown in (Figure 1), and then pull up the flowmeter to complete the disassembly of the flowmeter.



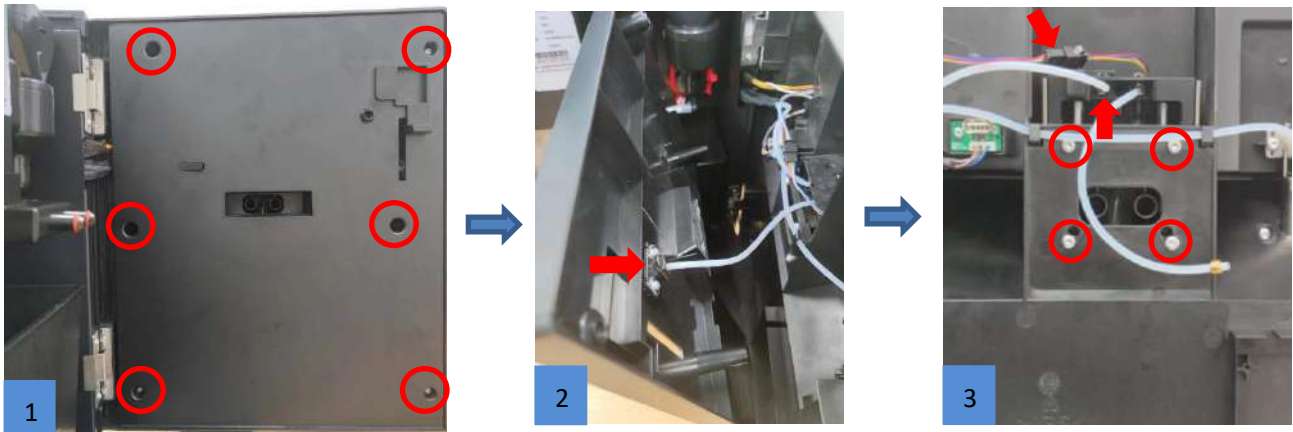
★ Notes:

1. Please unplug the coffee machine before doing this!

11.2.15 Remove the front panel

11.2.15.1 Remove the coffee outlet sliding group

Steps: Remove (as shown in Figure 1) the 6 fixing screws on the back panel of the coffee door, unplug the coffee pipeline at the arrow position (as shown in Figure 2), and unplug the coffee outlet light cable connector at the arrow position (as shown in Figure 3). Hot water pipe connector, remove the 4 fixing screws of the coffee outlet sliding group.



Steps: (as shown in Figure 4), take out the coffee outlet sliding group downwards, and the disassembly of the coffee outlet sliding group is completed.



★ Notes:

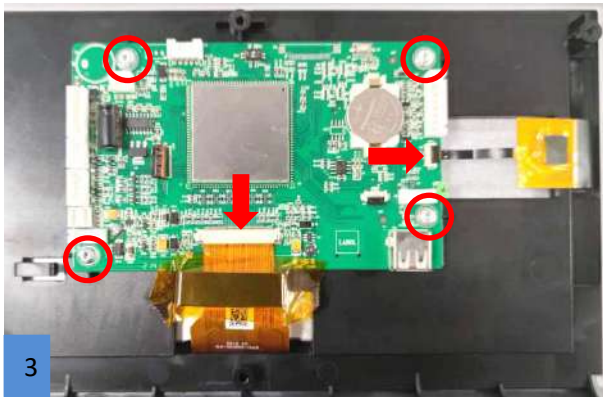
1. Be careful during disassembly to avoid scratching your fingers!

11.2.15.2 Disassemble HMI board

Steps: Remove (as shown in Figure 1) the 8 fixing screws on the backplane, and unplug the HMI board cable plug at the position (as shown in Figure 2)



Steps: Unplug the touch screen cable connector at the arrow position (as shown in Figure 3), remove the 4 fixing screws, and the HMI board is disassembled.



★ Notes:

- 1. Be careful during disassembly to avoid scratching your fingers!

12 Daily Use and Maintenance Considerations

1. Inside the bean hopper and powder hopper, please be sure not to add water;
2. During the operation of the coffee machine, please do not forcibly open the door of coffee machine, take out the Grounds box, waste water tray, water tank and other parts;
3. Only room temperature water can be poured into Water tank, hot water or ice water is forbidden
4. It is recommended to use Medium Roasts or Medium-Dark to Dark Roasts beans. It is not recommended to use deep roasted or charcoal-roasted and oily coffee beans that are very large
5. When the drink is out, do not place your hand at the outlet of the coffee machine
6. When cleaning the cover of machine, please do not use brush or cleaning agent to prevent appearance damaging. Please wipe with a soft cloth dampened with water
7. Please do not exceed the MAX line. If there is no MAX line, it can be filled over 80%
8. During coffee making, self-checking, self-cleaning please do not cut off the power
9. Please adjust the height of the coffee cup according to the height of the coffee cup, avoid drinks splashing.
10. Please follow the correct switching off steps: please tap the Power Off button, the coffee machine will automatically into the rinse, rinse after the completion of the screen goes out, and then press the coffee machine power switch off. Please do not pull the power plug directly
11. After one day using, please empty coffee grounds and waste water of the machine and clean the machine. To ensure the quality of the coffee, we recommend daily water tank clean and water exchanging.
12. In order to ensure the quality of coffee, it is recommended to clean the water tank and replace the water in the water tank every day
13. If you use a machine with external water intake, please do not use the machine after the external water source is cut off.

