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# Coffeebar Series\_ Service Manual

(Version: V0.0)



❖ Applied Model:


**Coffee Bar**

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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## 2 Safety Instructions

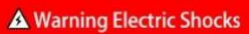
### 2.1.1 Consumer Risky

 **Warning** 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.

**2.1.2 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

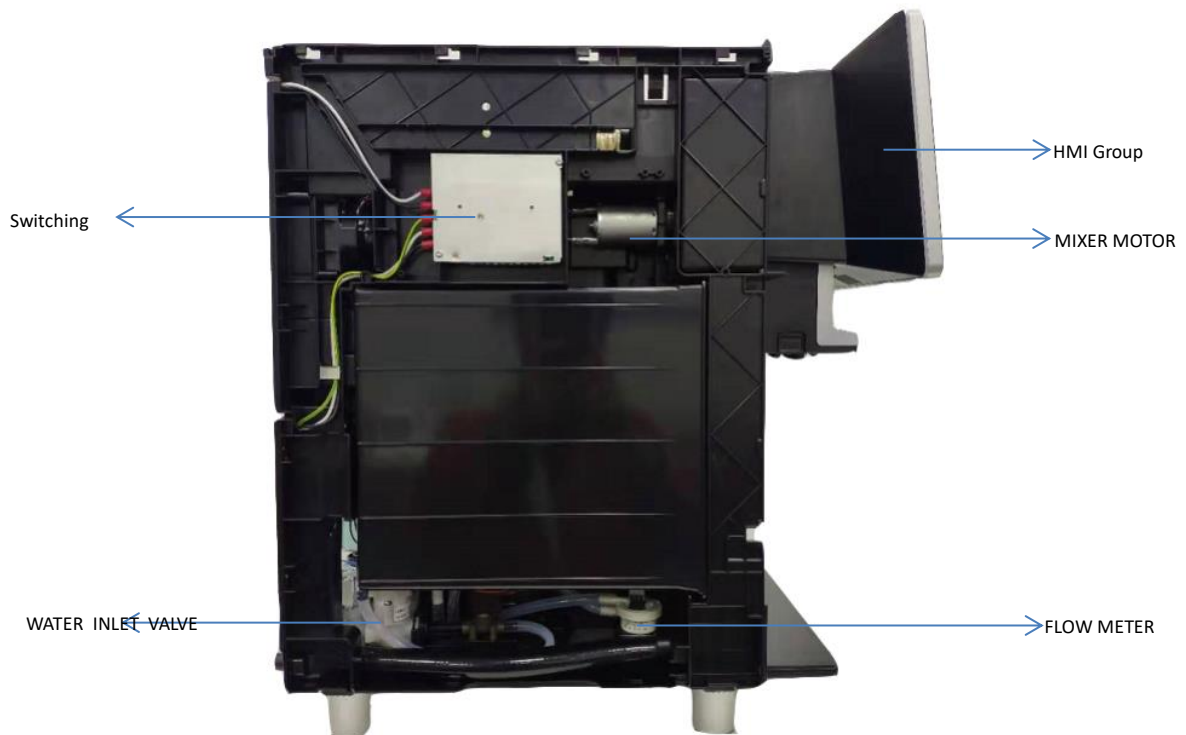
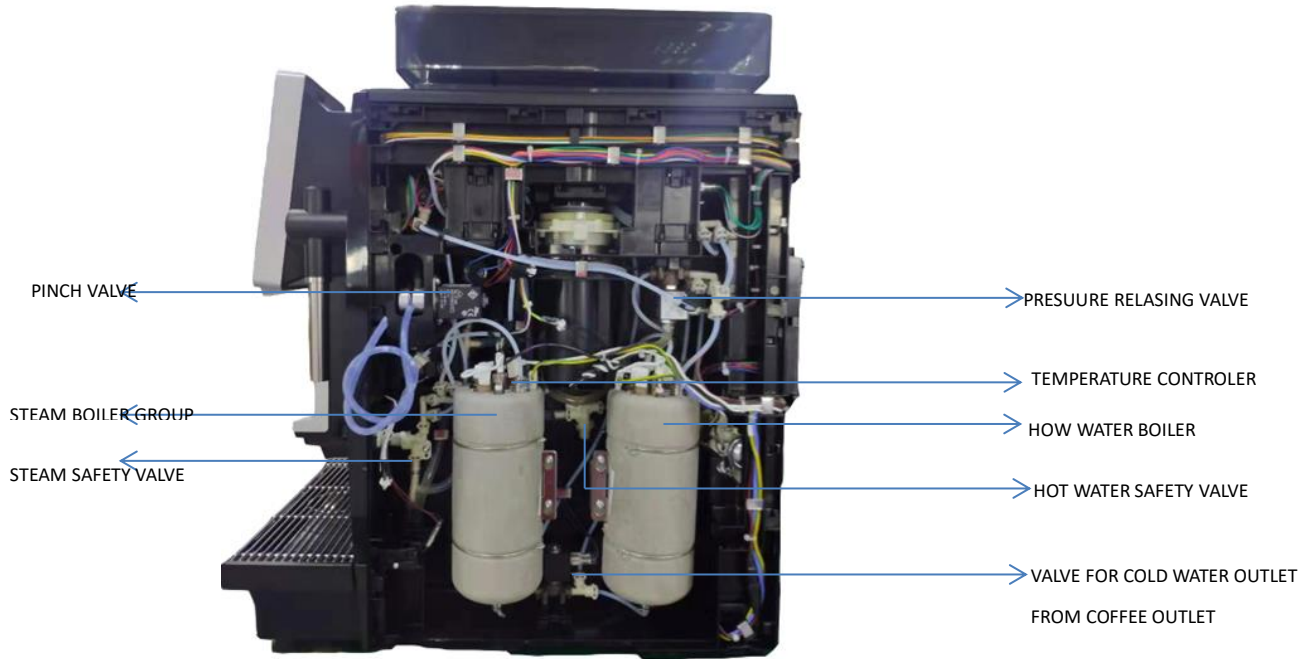
(Coffee machine Front side)

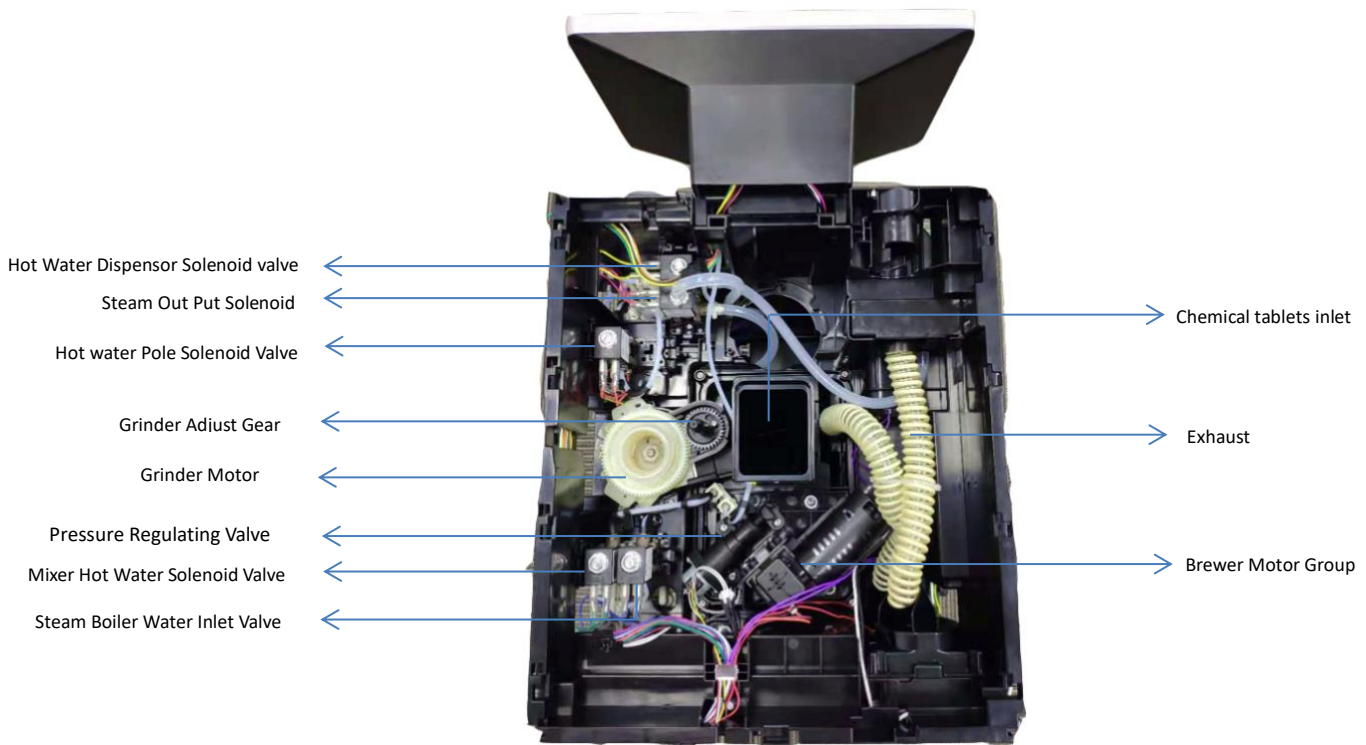
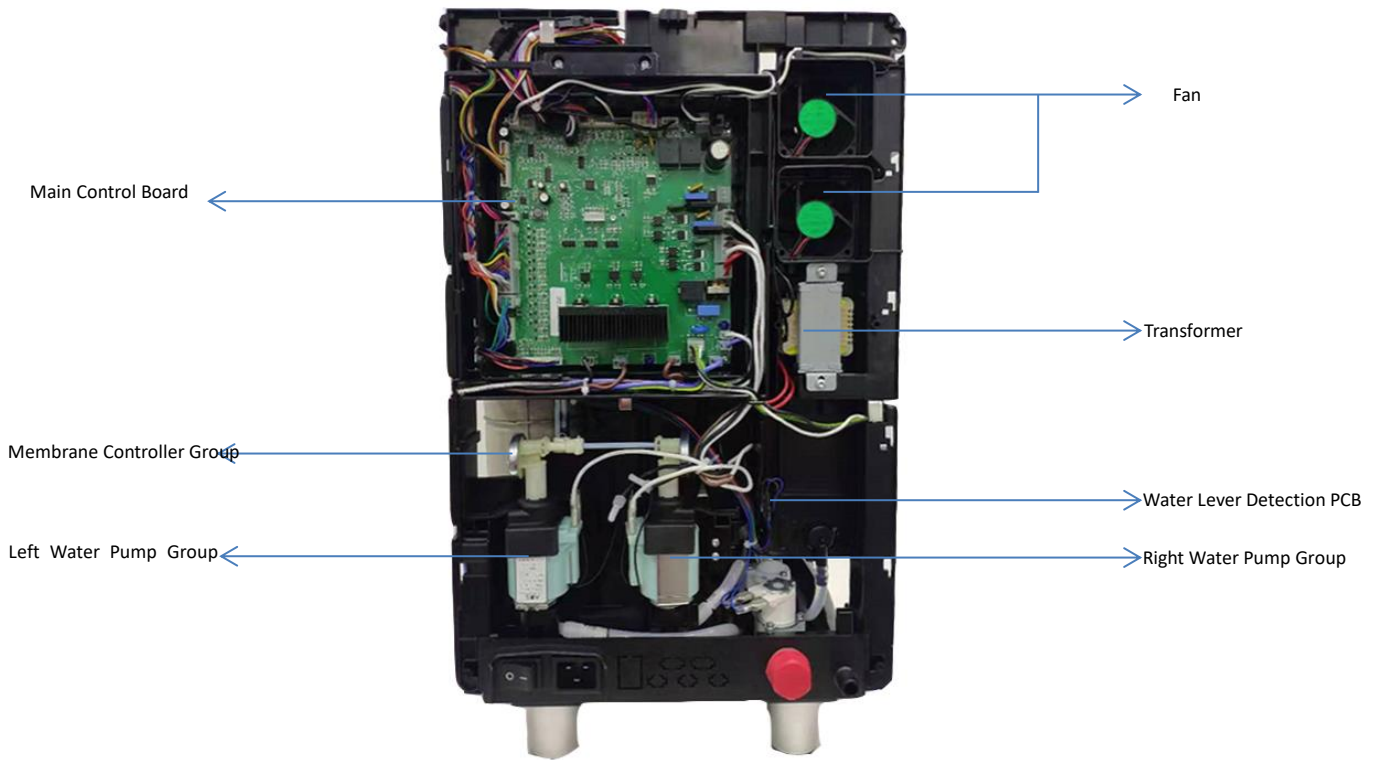


(BACK SIDE)



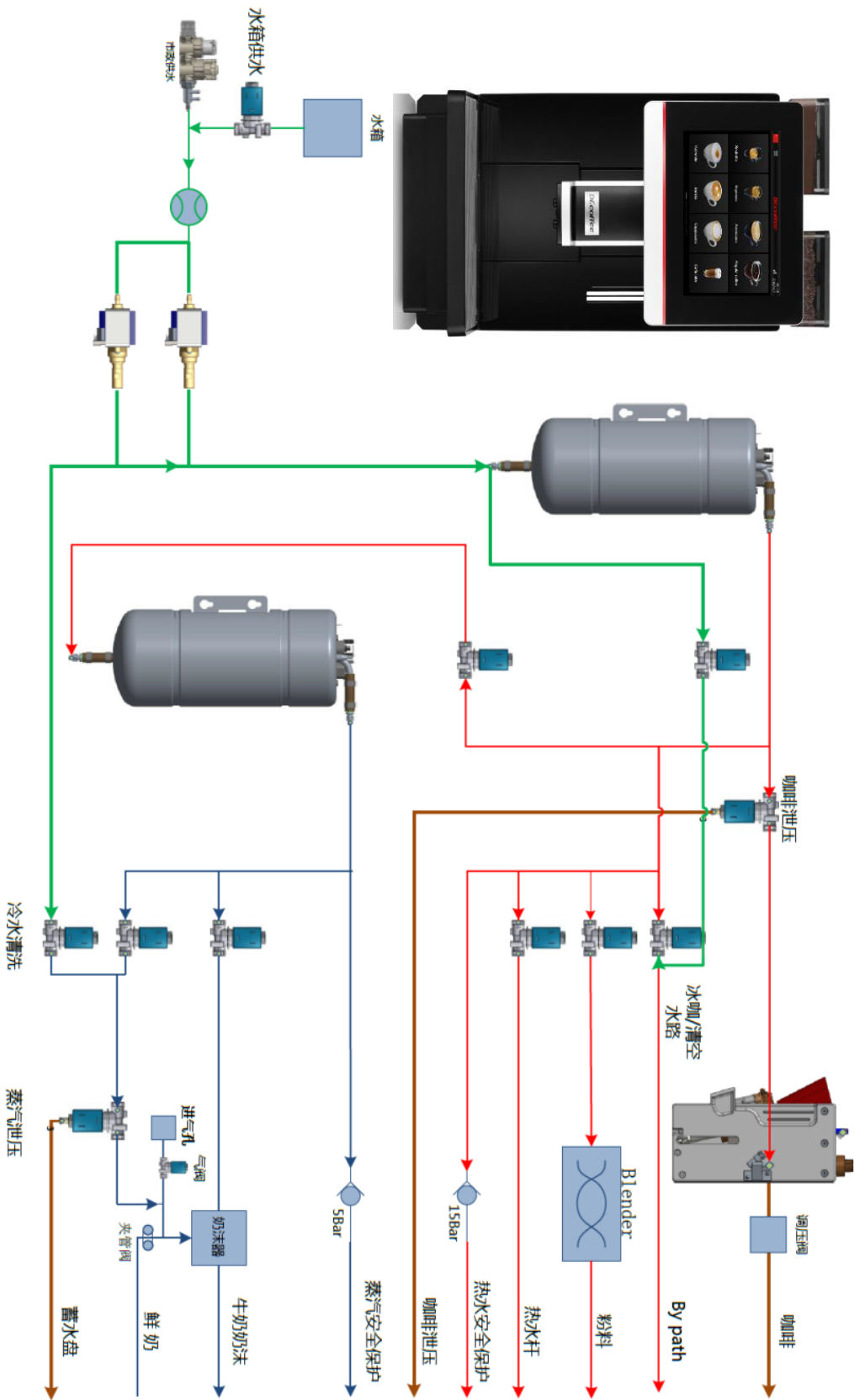
### 3.2 Internal Components Overview





## 4 Water Circuit Overview

### 4.1 Coffeabar plus Water Circuit



# Coffeabar Plus Water Way



## 5 Main Control PCB Electric Connection Overview

### 5.1 Coffeabar Plus Main Control PCB Electric Connection Overview

- 1 Bean hopper sensor 4pin
- 2 Powder Hopper Sensor 4pin
- 3 Powder Hopper Position sensor 2pin
- Note : By Consequence of Top To

Grinder Hall Sensor 3pin

- 1 Powder Supply Motor DC 24v 2pin
- 2 Pressure Release&Cold water Rinse Solenoid Valve ② 2pin
- 3 Steam Rinse Solenoid Valve 2pin
- 4 Mixer Motor DC 24v 2pin

Water Tray Full Sensor

Brewer Motor Coding Machine  
Grounds Container Sensor

Brewer Position Sensor 2pin

Not in use yet

Brewer Motor DC 24v out put

Switch Power DC 24v Inlet

Transformer AC 20v Inlet

Pressure Regulating Step in Motor

HMI Communication

Not in use yet

Fan DC 24v outlet

Right Grinder DC 250v output

Not in use yet

Left water pump AC 220v output

- 1 Green mixer hot water solenoid valve
- 2 Silver Steam Boiler Water Inlet Solenoid Valve
- 3 Dark Red Brewer Water Inlet&Pressure Release Valve
- 4 Dark Cold Water Rinse Solenoid Valve
- 5 Yellow Steam Valve Out by Beverage outlet group
- 6 Pink hot water valve Out by Beverage outlet group
- 7 Not in use yet
- 8 Blue Air inlet valve
- 9 Orange Milk Pipe Pinch Valve
- 10 Purple cold water valve Out by Beverage out group
- 11 Blue External water supply valve
- 12 Green Water tank water supply valve

Right Water Pump AC 220vOutput

Transformer AC 220v Output

Not in use yet

Steam Boiler N

Hot water boiler N

Note : From top to down

- 1 Steam Boiler Water Level Probe 1pin
- 2 Hot Water Boiler NTC 2pin
- 3 Steam Boiler NTC 2pin

Flow Meter Signal  
Water Tank Water Level Detector

Steam Boiler L

Hot Water Boiler L

Not in use yet

City Electricity inlet L

Ground Wire GND

City Electricity inlet N

Switch Power AC 220voutput

Note : from top to down



## 6 TECHICAL DATA

### 6.1 Output Capacity

Based DIN18873-2, output per hour:

Model		Coffeebar Plus
Daily output		200 cups
Output capacity per Hour	Espresso (Middle cup 50ml)	100 cups
	Americano (Middle cup 210ml)	80 cups
	Cappuccino (Middle cup 200ml)	80 cups
Hot Water per hour		30L
Water Tank Capacity		4L
Bean Hopper capacity		1500g
Powder Hopper Capacity		Milk Powder 1200g/Chocolate2000g
Grounds Container Capacity		70pcs (10g/pcs)
Water Tray Capacity		1.5L

### 6.2 Specification

Model	Coffeebar Plus
Voltage	220v~50/60Hz
Power	2700W
Connection Tube Set	G3/4" to 3/8" metal tube
Water Supply Pressure Range	Max. 0.6Mpa
Dimension (W*L*H)	340*545*620mm
Weight	26.5Kg

## 7 Software Operation Interface Instruction

### 7.1 Drinks Home Screen

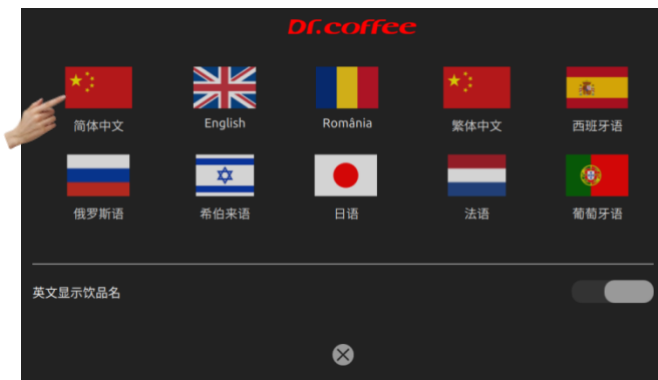


#### Drink Home Screen

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. Signal icon, stands for the 4G signal strong or weak;
- (Only available for machine with IOT function )*
4. Data & time on top right corner, setting available in the Menu.
  5. Beneath the drinks name, price for each cup was shown

*(Only available for machine with IOT function )*


### 7.2 Language setting



#### Language Setting

1. Enter the setting interface by tapping National Flag icon on the top left corner, then choose the language by tapping the corresponding national flag.

#### Dual Language:

Tap "  " to turn on bilingual display (when the system language is not English)

Turned on: The name of beverage at the first line is in language set in the menu, the second line is in English.

Turned off: The name of beverage is in language set in the menu only.


**Turn On:** first name of the drinks is the system language; Second language is English.

**Turn Off:** name of the drinks is same with the system language.

## 7.3 Shortcut Menu



### Shortcut Menu

Touch “” icon, Shortcut Menu shows up:

#### 7.3.1 Brewer Rinse



### Brewer Rinse

- Tap “Brewer Rinse” to see the interface above “Back or OK” for your choice, machine will proceed to rinse process if no response in 5 seconds.
- “Brewer Rinse” and hold for 3 seconds entering “Brewer Deep Clean” (see details in user manual)
- Within 5 s ,no order has been given, machine will treat it as “YES”, and start to do brewer rinse.
- Long touch “Brewer Rinse” over 3 s, will get into Brewer Deep Clean operation interface. (for detailed operation steps, please reference to user manual )

#### 7.3.2 Milk Rinse



- Tap “Milk Rinse” to see the interface above “Back or OK” for your choice, machine will proceed to rinse process if no response in 5 seconds.
- Within 5 s ,no order has been given, machine will treat it as “YES”, and start to do brewer rinse.

Long touch “Mlk Rinse” over 3s, will get into Milk Deep Clean operation interface. (for detailed operation steps, please reference to user manual )

### 7.3.3 Powder Rinse



Tap "Powder Rinse" to see the interface above "Back or OK" for your choice, machine will proceed to rinse process if no response after 5 seconds.

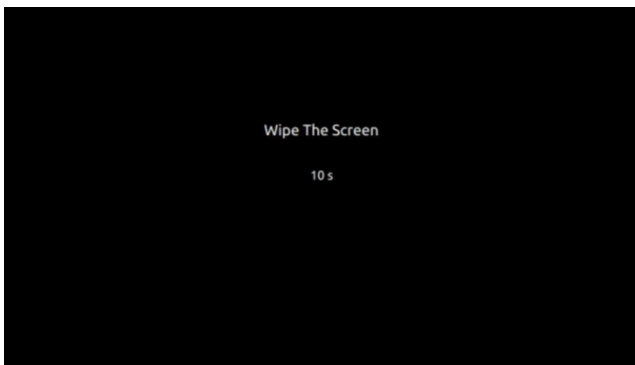
### 7.3.4 One-Button Main

**One Button Maint:** Pls follow the machine instruction and process step by step.

### 7.3.5 Service Manual

Tap "Service Menu", machine will prompt inputting password. (See details in next chapter)

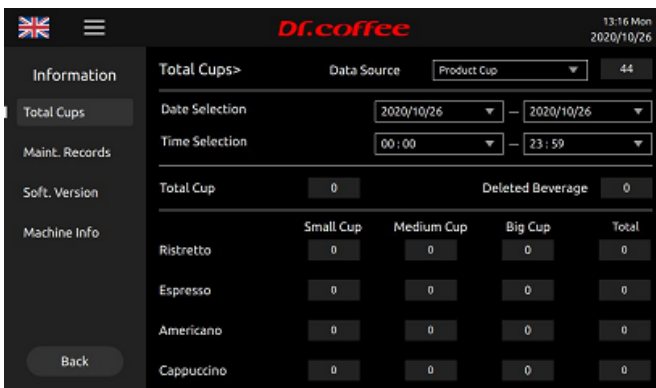
### 7.3.6 Wipe Protect



- Tap "Wipe Protect", there will be only words "Wipe Protect" with 10 seconds counting down for display wiping.
- Tap "Wipe Protect" and hold for 3 seconds to enter "Descaling" process. (See details in user manual)

### 7.3.7 Information

**Total Cup**



**Data Source:** Tap the "Arrow" to choose the amount of "Product Cup" or "Test Cup"

**Date Selection:** Select the date period of data;

**Time Selection:** Select the time period of date

**Total Cup:** The quantity of cups under the condition selected (The amount of each kind of beverage is available)

◆ On this page, total cup number is also available for each drinks during the chosen time period.



**Maint. Records:** The times amount of maintenance;

**Date Selection:** Select the date period of data; *(This function will be open soon.)*

**Time Selection:** Select the time period of date; *(This function will be open soon.)*

**Total Maint. Records:** The times amount of maintenance under the condition selected (The times amount of each kind of maintenance is available ); *(This function will be open soon.)*

◆ On this page, maintenance record is also available for each kind maintenance during a chosen time period.

**Soft. Version**



**Mainboard Version:** Current Software Version Info of Mainboard;

**HMI Version:** Current Software Version Info of Mainboard;

**Machine S/N:** Series Number of the machine;

**Machine Info.**



**Machine Info:** Scan the QR picture to see the info below;

1. **Model:** Model of the machine;
2. **HMI Version:** Current Software Version Info of HMI;
3. **Control Version:** Current Software Version Info of Mainboard;

### 7.3.8 Power Off



Tap “Power Off” to see the interface above “Back or Power off” for your choice, machine will precede the process if no response in 10 seconds. Start rinsing process before power off

Tap “OK”, start rinsing automatically, screen turned off and power off (press more than 5 seconds to wake up machine)

Tap “Cancel”, return to top level automatically.

## 8 SERVICE MENU

### Method of Entry

**Step 1:** Tap “Service Menu” for entry (as picture below):



**Step 2:** Input correct password; press “OK” ;



#### Password Level:

**Primary Password:** The highest level, all access to Service Menu (Including Drinks Setting, Maintenance, Machines Setting, Eng. Setting; default password is 1809)

**Secondary Password:** Secondary level, limited access to Service Menu (Including Drinks Setting, Maintenance, Machines Setting, default password is 1709)

**Tertiary Password:** Tertiary level, limited access to Service (Drinks Setting only default password is 1609);



**Step 3:** Service Menu Interface;




**8.1 DRINKS SETTING**

**Drinks Setting:** Tap the picture of beverage to modify the parameters.



**8.1.1 Drinks Position Change**

Tap  then tap the aim position. Click the image of the drink that needs to be exchanged to accomplish the position exchange of the two drinks;

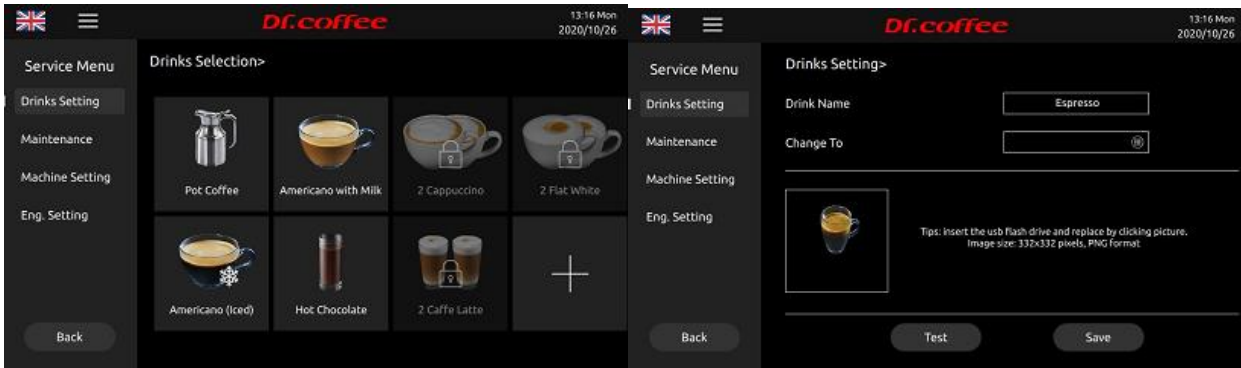


### 8.1.2 Delete Drinks

- ❖ *Cancel: Cancel this process*
- ❖ *OK: Delete this beverage;*

### 8.1.3 Drinks Parameter Setting

Tap "📷" to see the parameters setting interface.



#### 8.1.3.1 Drink Name

This is the name of the drink:

#### 8.1.3.2 Change to

Please fill the blank with new drink name.:

#### 8.1.3.3 Picture Changing

Step 1: Tap "the picture showing" to see all drink pictures available

(If U-disk connected, all pictures available will appear.)

Step 2: Tap the aim picture to replace.

Tap "SAVE". Picture changing accomplished.

#### ❖ Requirements for U-Disk:

- *Memory Capacity: No more than 32GB;*
- *Port: USB 1.0 or USB 2.0;*
- *Format : FAT or FAT32;*
- *Pictures should be under Root Directory of U-Disk.*

❖ **Requirements of Beverage Pictures:** *(The name could be English Words or numbers ONLY.)*

#### **F2 Series:**

*Image Size: 332x332 pixels; Format :png; File Size: Less than 100KB;*


#### **CoffeeBar Series:**

*Image Size: 332x332 pixels; Format :png; File Size: Less than 100KB;*

#### **Coffeebar plus Series:**

*Image Size: 410x410 pixels; Format :png; File Size: Less than 100KB;;*

### 8.1.3.4 Drink Lock

Tap  to turn on or turn off this function. Locked beverage will be at the last page in drinks setting interface and there will be a lock on it

*If locked beverage will not be shown in the Drinks Menu;*

### 8.1.3.5 Cup Type Selection

Set parameters for the three cup types, press Save button to save the setting

*Option Range: small cup,, medium cup, big cup*

### 8.1.3.6 Grounds

Grinding gram level, setting level:1~5,details as below::

❖ *The weight of this data is calculated according to the "factory default setting".*

*The data is the experimental value for reference only. If the difference is subject to actual conditions.(Tolerance: ±1g):*

**Comparison Table:**

Grounds	1	2	3	4	5
Gram	7g	12g	14g	16g	21g

### 8.1.3.7 Pre-brewing(s)

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

### 8.1.3.8 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.

### 8.1.3.9 Warm water (ml)

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

### 8.1.3.10 Circle-index

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

### 8.1.3.11 Brew Pressure

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

### 8.1.3.12 Left Hopper (g)

The amount of Powder Unit: g Setting rang: Please refer to the screen value input interface. Different drinks have different tolerance.

### 8.1.3.13 Hot water (ml)

The amount of Hot water Unit: ml Setting range: Please refer to the screen value input interface. Different drinks have different tolerance.

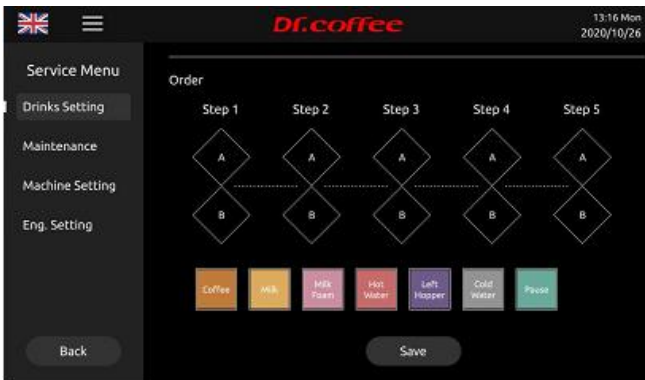
### 8.1.3.14 Milk (s)

The time of milk output Unit: s Setting range: Please refer to the screen value input interface. Different drinks have different tolerance.

### 8.1.3.15 Milk Foam (s)

The time of milk foam output Unit: s Setting range: Please refer to the screen value input interface. Different drinks have different tolerance.

### 8.1.3.16 Oder



The order of material output during coffee making.

*Different icons represent different materials.*

*Step 1~ Step5 means the coming out order. According to demands slide the icons to blanks of different steps.*

*(If two blanks in the same step are filled the materials will come out at the same time.)*

**Test**

**Beverage test making with the parameters set.**


**Save**

Save the parameters.

**Back**

Back to the previous menu

### 8.1.4 Create New Drinks

Tap  to create a new beverage;



#### Drink name

Input the name of drink.

#### Picture Changing

Please refer to 7.1.3.3

#### Drink Lock

Please refer to 7.1.3.5

#### Grounds

Please refer to 7.1.3.10

#### Pre-brewing

Please refer to 7.1.3.11 )

#### Coffee

Please refer to 7.1.3.12

#### Cold water

Please refer to 7.1.3.13

#### Circle-index

Please refer to 7.1.3.14

#### Brew. Pressure

Please refer to 7.1.3.16

#### Left Hopper

Please refer to 7.1.3.17

#### Hot water

Please refer to 7.1.3.18

#### Milk

Please refer to 7.1.3.20

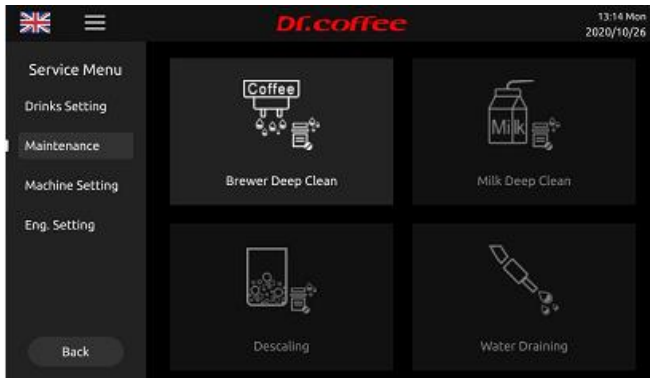
#### Milk Foam

Please refer to 7.1.3.21

#### Order

Please refer to 7.1.3.22

## 8.2 Maintenance



### 8.2.1 Brewer Deep Clean

Follow the instruction to finish this process.

- ❖ *See details in User Manual.*

### 8.2.2 Milk Deep Clean

Follow the instruction to finish this process.

- ❖ *See details in User Manual.*

### 8.2.3 Descaling

Follow the instruction to finish this process.

- ❖ *See details in User Manual.*

### 8.2.4 Water Draining

Empty the remaining water in the internal piping of the coffee machine to prevent it from freezing and causing cracking after transporting in a low temperature environment.

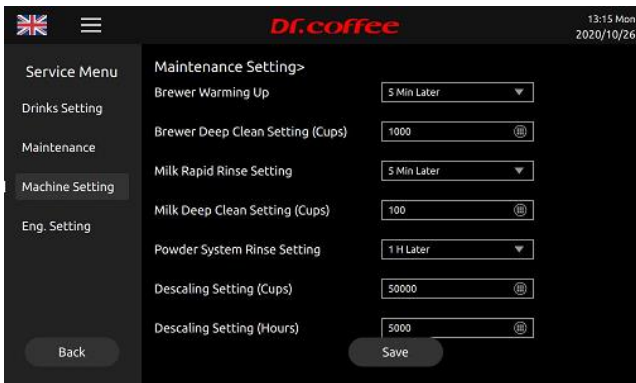
Follow the instruction to finish this process.

- ❖ *See details in User Manual*



### 8.2.5 Machine Setting

Tap the menu, get into the relevant function setting page, function could be active after tap saving button



#### Brewer Warming Up

This indicates brewer warming up function actives by hot water flowing through the whole brewing system. Setting range: NO、Immediately、5 min、10 min、15min、20min.

- ❖ or example: Setting "20 minutes later" which means that if the coffee machine is not operated after 20 minutes, the machine will turn on the warm-up function.
- ❖ Specific explanation of this function: make any coffee drink after 20 minutes, will pop up the prompt "Brewer warming up?", click "yes", the coffee machine will automatically flush the brewing system with hot water to achieve the effect of preheating.

#### Brewer Deep Cleaning (cups)

This indicates how many cups of coffee to make the coffee machine, the machine will automatically prompt you to use the tablets for deep cleaning of the brewing system.

The unit is cup. Setting Range : Please take reference from the screen. Different model maybe different.

- ❖ For example: setting is "1000", it means after 1000 cups, the machine will give reminder - the brewer require deep cleaning.

#### Milk Rinse

This indicates the function will active after setting. Setting Choice: No, Immediate, 5 min Later, 10min Later, 15min Later, 20min Later, 2H Later

- ❖ If "No", the function will not active.
- ❖ If "Immediate", the function will active after each cup of milk coffee made.
- ❖ If "5min Later", the function will active 5 minutes after each cup of milk coffee made.

#### Milk Deep Rinse (Cups)

It means, after how many cups of milk coffee have been made, the machine will require milk system deep cleaning with cleaning agent Unite: cups. Setting Range : please take reference from the screen, different model maybe different.

- ❖ For example: with number setting as "500", it means after 500 cups of milk drinks have been make the machine will give reminder-the machine need milk system deep cleaning with cleaning agent.

#### Descaling Setting (Cups)

This indicates how many cups of Coffee made the machine will prompt you to descale coffee machine with descaling powder. Unit: Cups. Setting Range: please take reference from the screen, different model maybe different.

- ❖ For example: with number setting as "1000", it means after 1000 cups of drinks have been make the machine will give reminder-the machine need descaling with cleaning agent.

#### Descaling Setting(Hour)

This indicates after how long of steam has been accumulating, the machine will to do the descaling with cleaning. Unit: hour. Setting Range: please take reference from the screen, different model maybe different.

- ❖ For example: with setting number as "6", it means when the time of steam time accumulating up to 6 hour-21600s, machine will give reminder-the machine need descaling with cleaning agent.

❌ Descaling cup or time, ether condition is fulfilled, the machine will ask for descaling. After descaling, ether cups or time will back to 0. Cups or time will be counted from 0 again.

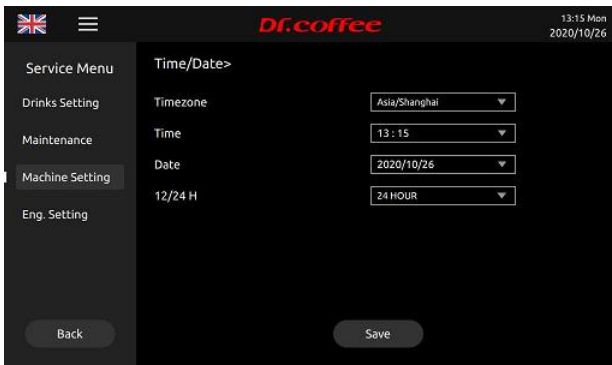
#### Mixer Rinse

It means after last powder drink, how long the mixer need rinse setting. Setting range: please take reference from the screen; different model maybe different. (function is not available yet)

- ❖ For example: with setting number as "2 hours", it means 2 hour after last powder drink has been dispensed, machine will start mixer rinse automatically.

### 8.2.6 Time/Date

**Time/Date:** Set the date and time of the coffee machine system. Tap "Save" to effect.



**12/24H**

This indicates the system for setting the time of the coffee machine system. Setting

Choice: 12-hour, 24-hour

**Time**

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

**Date**

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

**Time Zone**


This indicates the time zone setting of machine.

### 8.2.7 AUTO POWER OFF *(This function will be open soon)*

**Auto Power On/ Off:** Set the time for the coffee machine to automatically shut down. Tap "Save" to effect



#### Auto Power ON/ Off

Tap  to turn on or turn off this function.

#### Power Off

It mean after how long-without any use, machine will turn off automatically. Setting range: 0.5 h to 24 h.

For example, set "12" to indicate that the machine has not been operated for 12 hours and the shutdown step will be automatically performed.

- ❖ Once set, the machine will automatically shut down every day according to the set time. (Long press the screen for more than 3 seconds to restart the machine.) If you do not use the machine for a long time, please turn off the machine.

### 8.2.8 Eco Mode

**ECO Mode:** In this item, you can choose to turn on or off any of the modes. Tap “Save” to active



#### ECO 1

*(This function will be open soon.)*

- ❖ After standing by for 1 hour, the temperature of Steam Boiler will low down to be the same with Hot Water Boiler.

#### ECO 2

*(This function will be open soon.)*

- ❖ After standing by after 1 hour, the temperature of Steam Boiler will low down to be the same with Hot Water Boiler.

### 8.2.9 Unit

**Unit:** Different units can be selected as needed. Tap “Save” to effect.



**Capacity Unit:**

Choice: ml; Oz

**Temperature Unit:**

Choice: °C; °F.

### 8.2.10 Password

**Password:** Change service manual password. Tap “Save” to effect.



#### Instructions of Password

**Primary Password:** The highest level, all access to Service Menu (Including Drinks Setting, Maintenance, Machines Setting, Eng. Setting; default password is 1809)

**Secondary Password:** **Secondary** level, limited access to Service Menu (Including Drinks Setting, Maintenance, Machines Setting, default password is 1709)

**Tertiary Password:** Tertiary level, limited access to Service (Drinks Setting only default password is 1609).

### 8.2.11 Text Color Setting.



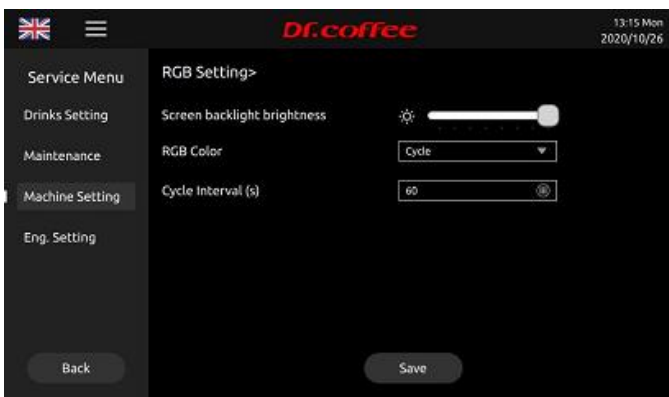
**Color:** Set the color of drink name text in standby interface. Tap “Save” to take effect. *(This function will be open soon.)*

**Color Option:** setting of the drinks name;

❖ *(This function will be open soon.)*

### 8.2.12 RGB Setting

**RGB Setting:** Settings of RBG light-light beneath touch screen . Press save button to save.



**Color for option**

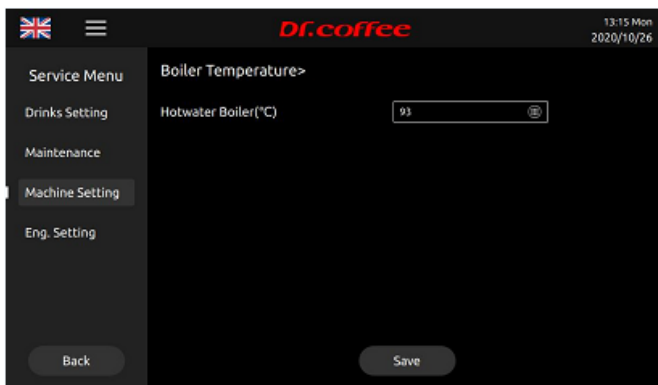
Setting range: NO、Recycling、Red、Green、Blue、Violet、Light Green、Cyan、Light Blue;

**Cycle Interval (s)**

Set the cycle interval, unit: s, Range: 1~60 s;

### 8.2.13 Boiler Temperature

**Boiler Temperature:** Set the highest temperature of Boilers, Tap “Save” to effect.





### Hot Boiler Temperature (°C)

Set the control temperature of Hot Water Boiler. Setting Choice: 85°C~97°C Default: 93°C

- ❖ For Example, Under setting of 93°C, the Hot Water Boiler will stop heating, when the NTC on it detects that the temperature is 93 °C;
- ❖ Hot Water Boiler will start to heat when the NTC on it detects that the temperature is under 93 °C

### Steam Boiler (°C)

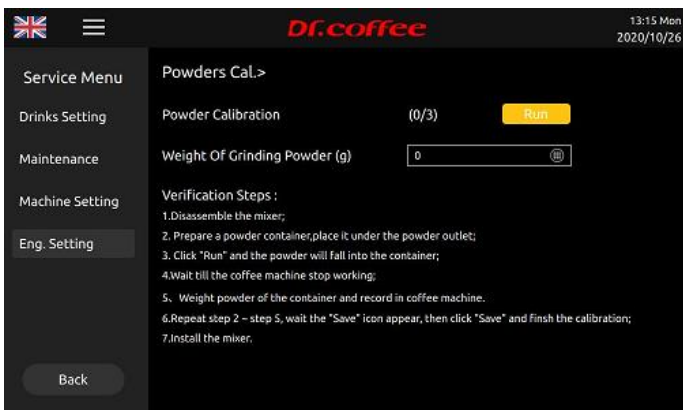
Set the control temperature of Steam Boiler. Setting Choice: 120°C~135°C Default: 135°C

- ❖ For Example, Under setting of 135°C, the Steam Boiler will stop heating, when the NTC on it detects that the temperature is 135 °C;
- Steam Boiler will start to heat when the NTC on it detects that the temperature is under 135 °C

## 8.2.1 Powder Cal

**Powder Cal.:** The amount of the powder can be calibrated, Click “Save” to effect.

About **Powder Cal.:** Machines are all calibrated by factory. Based on different powder .However, when using your own powder, the amount of powder may deviate from the factory calibration standard. Therefore, it is recommended to do powder cal. with your own powder before using the coffee machine. ( Please do Powder Calibration when the kind of powder changes each times.)



#### Step:

Step 1: Open the door in front of machine, disassemble the mixer group;

Step 2: Empty and dry the grounds container, weigh it, then put it back to machine;

Step 3: Click the “Start” button and powder from left, as the interface shows (L: 0/3) powder drops into the container;

Step 4: Take out and weigh the container;

Step 5: Input the weight into the interface (Enter the value as an integer, round to the nearest decimal point);

Step 6: Repeat Step 5 for 3 times, calibration of left hopper is done;

Step 7: Then click “Start”, as interface shows (R: 0/3) right powder hopper calibration will be done automatically. Do the same steps 3 times to complete the calibration for right powder hopper;



### 8.2.2 Grinding Index

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

**About Grounds Calibration:** It is the multiple of the Grounds set in drink setting. Set Choice: 0.7~1.3; Default: 1.0

※ Standard Sheet- --please take reference from 3.1.3.10

Grounds	1	2	3	4	5
Gram (±1g)	7g	12g	14g	16g	21g

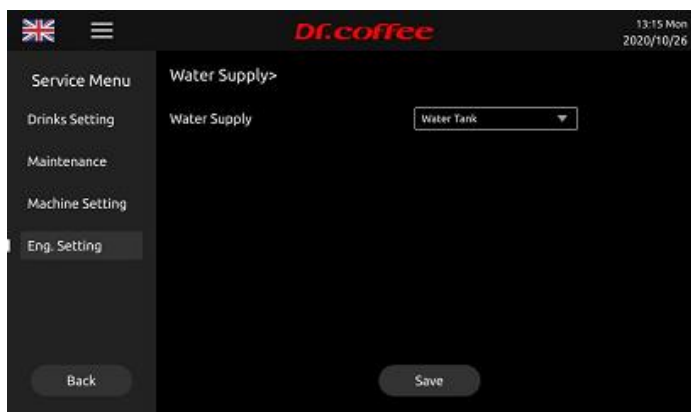


For example: Choose “0.9”, then all the grounds will be 90% of the original weight according to the grounds table above

Grounds	1	2	3	4	5
Gram (±1g)	7g x0.9 =6.3g	12g x0.9 =10.8g	14g x0.9 =12.6g	16g x0.9 =14.4g	21g x0.9 =18.9g

### 8.2.3 Water Supply

**Water Supply:** set the way of water supply, tap save button to active the setting



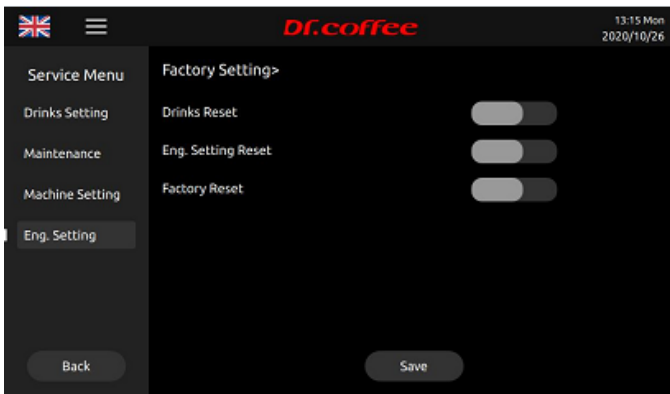
#### Water Supply

The way of water supply Setting Choice: Water Tank, Tap Water (Note: The actual supply way should be the same with the setting in the machine.)


- ❖ Chose “Water Tank”, mean the water is coming from inset water tank
- ❖ Chose “Tap Water”, means the water is coming from external water supply, for example city water.

### 8.2.4 Factory Setting


**Factory Setting:** Machine parameter setting will be back to factory setting. Press "Save" button to active the setting.




#### Drinks Reset

Tap  and "Save" to Reset the Drinks Setting.

#### Eng. Setting Reset

Tap  and "Save" to Reset the Eng. Setting.

#### Factory Reset

Tap  and "Save" to Reset the whole Setting.



### 8.2.4.1 Screen Setting

Step 1: Tap the preset screen pictures, the preset pictures will show up;

(With USB driver connected, the qualified pictures will show up as well) .

Step 2: Tap and chose the picture you chose, the screen picture will be the new one you select.

Tap Reserve to active the setting.

#### Requirements for U-Disk:

- Memory Capacity: No more than 32GB
- Port: USB 1.0 or USB 2.0;(USB 3.0 is not available temporarily )
- Format : FAT or FAT32;
- Pictures should be copy and paste to the root of the USB .

#### ❖ Screen Picture Requirements:

(File name of picture: Only English words or number )

#### F2:

Image Size:1024x600 pixels; Format: png; File Size: Less than 1MB;

#### Coffee Bar:

Image Size:1024x600 pixels; Format: png; File Size: Less than 1MB;

#### Mini Bar:

Image Size:600x1024 pixels; Format: png; File Size: Less than 1MB;

### 8.2.4.2 Back Ground Setting

Step 1: Tap the preset background pictures, the preset pictures will show up;

(With USB driver connected, the qualified pictures will show up as well) .

Step 2: Tap and chose the picture you chose, the background picture will be the new one you select.

Tap Reserve to active the setting,

#### Requirements for U-Disk:

- Memory Capacity: No more than 32GB
- Port: USB 1.0 or USB 2.0;(USB 3.0 is not available temporarily )
- Format : FAT or FAT32;
- Pictures should be copy and paste to the root of the USB .

#### Pictures of Background Requirements:

*Function is not available yet*

(File name of picture: Only English words or number )

#### F2:

Image Size:1024x600 pixels; Format: png; File Size: Less than 1MB;

#### Coffee Bar:

Image Size:1024x600 pixels; Format: png; File Size: Less than 1MB;

#### Mini Bar:

Image Size:600x1024 pixels; Format: png; File Size: Less than 1MB;

### 8.2.4.3 Drink Making Setting

Tap to choose if the parameters are adjustable while coffee making;

❖ Setting Choice: Unadjustable; Adjustable.

*Unadjustable:* Parameters are unadjustable, cancelation of beverage making is not available.

*Adjustable:* Parameters are adjustable; cancelation of beverage making is available.

- While setting is Adjustable, tap "+", a page for volume adjusting will show up, see photo by aside.

### 8.2.4.4 Advertising Mode

Marketing materials : pictures or video.



**Pictures:** during drinks preparation or dispensing, advertising photos will play in loop.

Step 1: Tap the preset advertising pictures, the preset pictures will show up;

(With USB driver connected, the qualified pictures will show up as well).

Step 2: Tap and chose the picture you chose, the advertising picture will be the new one you select.

Tap Reserve to active the setting.

❖ **Requirements for U-Disk:**

- Memory Capacity: No more than 32GB;
- Port: USB 1.0 or USB 2.0;
- Format : FAT or FAT32;
- Pictures should be copy and paste to the root of the USB.

**Videos:** during drinks preparation and dispensing, videos will play in loop

*(function is not available yet)*

❖ **Advertising Pitcture Requirements:**

*(File name of picture: Only English wrods or number)*

**F2:**

*Image Size: 764x500 pixels; Format: png; File Size: Less than 1MB;*

**Coffee Bar:**

*Image Size: 764x500pixels; Format: png; File Size: Less than 1MB;*

**Mini Bar:**

*Image Size: 600x450pixels; Format: png; File Size: Less than 1MB;*

❖ **Requirements for advertising Videos:**

*(functions is not available yet)*


## 8.2.5 Param.Import & Export



### 8.2.5.1 Drinks Param.

Connect to U-Disk and follow the tips in the interface to import or export the parameters.

Export steps: Connect to U-Disk, tap , parameters export accomplished.

Import steps: Connect to U-Disk, tap , parameters import accomplished;

:

### 8.2.5.1 Maintenance Param.

Connect to U-Disk and follow the tips in the interface to import or export the parameters.

Export steps: Connect to U-Disk, tap , parameters export accomplished.

Import steps: Connect to U-Disk, tap , parameters import accomplished;

### 8.2.5.1 Machine Param.

Connect to U-Disk and follow the tips in the interface to import or export the parameters.

Export steps: Connect to U-Disk, tap , parameters export accomplished.

Import steps: Connect to U-Disk, tap , parameters import accomplished;

### 8.2.5.1 Engineer Param.

Connect to U-Disk and follow the tips in the interface to import or export the parameters.

Export steps: Connect to U-Disk, tap , parameters export accomplished.

Import steps: Connect to U-Disk, tap , parameters import accomplished;

### 8.2.5.1 Total Param.

*(This function will be open soon)*

Connect to U-Disk and follow the tips in the interface to import or export the parameters.

Export steps: Connect to U-Disk, tap , parameters export accomplished.

Import steps: Connect to U-Disk, tap , parameters import accomplished;

#### ◆ Requirements for U-Disk:

- Memory Capacity: No more than 32GB
- Port: USB 1.0 or USB 2.0;(USB 3.0 is not available temporarily )
- Format : FAT or FAT32:

## 8.2.6 Program Update



### 8.2.6.1 Current Version

The version information of the current machine:

### 8.2.6.2 Remote Latest Version

The latest system version of this model in the server cloud can be displayed in real time; (This function is only available for IOT models.)

### 8.2.6.3 Online Update

Click online update, you can automatically update the program through the network; (This function is only available for IOT models.)

❖ *This function will be open soon.*

### 8.2.6.4 USB Drive Update

U-Disk update is available.

Step 1: Open U-Disk on the computer, create a folder named "update\_ipk"

Step 2: Paste the update (.ipk program) to "update\_ipk" Folder.

Step 3: Connect the U-Disk to machine, tap "USB Drive Update", the system will do updating itself.

Step 4: After the whole process, Update successfully will appear in the interface, disconnect U-Disk, switch off the power, and restart the machines.

Updating done.

✂ (If it has no access to Interface, the machine could also be updated.)

**1, Switch off the machine; 2, Connect to U-Disk; 3, Switch on the machine; 4, Tap "USB Drive Update" in the Screen)**

❖ **Usb driver:**


- *Memory Capacity: No more than 32GB*
- *Port: USB 1.0 or USB 2.0;(USB 3.0 is not available temporarily )*
- *Format : FAT or FAT32;*
- *The format of update program is ".ipk". The program should be move into a folder named as "update\_ipk" (This is the only name machine can read.)*

### 8.2.7 Function Switch

**Function Switch:** This is where you can turn on or off the relevant functions in the menu. Tap save to active.




#### Grounds Full Count Alarm

Tap  to switch on or off the function. Default: On

If "On", after 80 cups of coffee made, the machine will alarm. Please empty the grounds container and tap "Empty" in the Screen after closing the door.

If "Off", the machine will not give alarm any more.


#### Grinding Calibration Alarm *(Not available yet, will be coming soon)*

Tap  to switch on or off the function. Default: Off (Orange: On Grey: Off)

**On:** when the total cups are up to 2000, machine will give alarm "Grinder Need Calibration"; when first calibration is done, machine will give second alarm of calibration when total cups up to 7000. Machine will give alarm again when the total cups is up to 17000. Likewise, when total cups is up to 27000, 37000, 47000, machine will ask for calibration;

**Off:** Machine will not give alarm of calibration ever. But calibration still needs to be done regularly

#### Descaling Alarm *(Not available yet, will be coming soon)*


Tap  , to switch on or off the function of descaling alarm; default setting: On; (Orange: On , Grey: Off)

**On:** when the total cups is up to the number set in the Maintenance, machine will give alarm of descaling required;

**Off:** Machine will not give alarm of descaling, But descaling still needs to be done regularly;

*If you chose "Off", it is advised to use purified water of TDS <100, otherwise, if descaling in not in time, there will be much water scale left inside to block the system "*

#### Mandatory Cleaning

Tap  to switch on or off the function. Default: Off

If "On", Machine will alarm that "Milk Deep Rinse" is needed to be done at the time set in "Time of MC Setting" EVERY DAY. Press "X" at the top right corner to close the window, but the alarm will appear again, after the next beverage made.

If "Off", the machine will not give alarm at the time set in "Time of MC Setting".

*If "off" is chosen, a reminder will be shown on the screen as "Milk system failure caused by turning off this option is not covered by warranty, It is recommended to turn on this feature " "*


**Time of MC Setting** Setting Choice: 00:00~23:59 Default: Off




## 9 Warning

### 9.1 Warning with Tips in the Screen


#### 9.1.1 Water Tank Is Empty

Showing in the Screen	Cause	Solutions
	<ul style="list-style-type: none"> <li>a) The water in the tank is already below the detection level;</li> <li>b) The water tank is not installed correctly and too far from the sensor;</li> <li>c) Water level sensor is broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Take out the tank and add water, make sure the water is not higher than the "Max" line marked on the tank.</li> <li>➤ Check and reinstall the water tank;</li> <li>➤ Replace a new sensor;</li> </ul>


#### 9.1.2 Grounds Container Is Full Up

Showing in the Screen	Cause	Solutions
	<ul style="list-style-type: none"> <li>a) The grounds count in the grounds container reaches 50 pieces since last time empty;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Press the two locks to unlock the drip tray, pull it out, take out the grounds container and empty;</li> </ul>


#### 9.1.3 Powder Hopper Empty

Showing in the Screen	Cause	Solutions
	<ul style="list-style-type: none"> <li>a) The powder in the powder hopper has been used up;</li> <li>b) Power agglomerates;</li> <li>c) The sensor doesn't work;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Add the appropriate amount of powder;</li> <li>➤ Mix the beans to avoid agglomerates;</li> <li>➤ Replace a new sensor;</li> </ul>


**9.1.4 Powder Hopper Unfixed**

Showing in the Screen	Cause	Solutions
	<ul style="list-style-type: none"> <li>d) The powder in the powder hopper has been used up;</li> <li>e) Powder agglomerates;</li> <li>f) The sensor doesn't work;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Add the appropriate amount of powder;</li> <li>➤ Mix the beans to avoid agglomerates;</li> <li>➤ Replace a new sensor;</li> </ul>

**9.1.5 Brewer Unfixed**


Showing in the Screen	Cause	Solutions
	<ul style="list-style-type: none"> <li>a) Brewer unfixed;</li> <li>b) The sensor doesn't work;</li> <li>c) The magnet is missing or doesn't work</li> </ul>	<ul style="list-style-type: none"> <li>➤ Re-fix Brewer;</li> <li>➤ Replace a new sensor;</li> <li>➤ Replace a new magnet;</li> </ul>

**9.1.6 Hot Water Boiler Overheated**

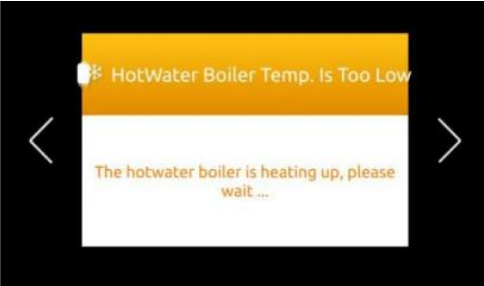
Showing in the Screen	Cause	Solutions
	<ul style="list-style-type: none"> <li>a) Temperature of it is over 150°C</li> </ul>	<ul style="list-style-type: none"> <li>➤ Wait, as the tips in the Screen "The hot water boiler is cooling down, please wait ...";</li> <li>➤ While the boiler is cooling down, no beverage could be made.</li> </ul>

**9.1.7 Steam Boiler Overheated**

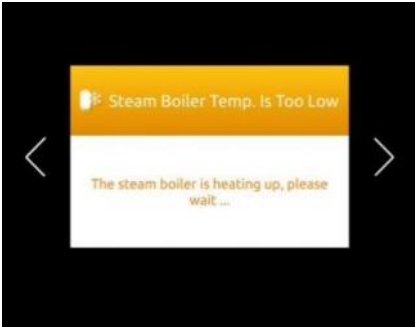
Showing in the Screen	Cause	Solutions

	<p>a) Temperature of it is over 150°C;</p>	<ul style="list-style-type: none"> <li>➤ Wait, as the tips in the Screen “The steam boiler is cooling down, please wait ...”;</li> <li>➤ While the boiler is cooling down, no beverage could be made.</li> </ul>
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**9.1.8 Hot Water Boiler Tem. Is Too Low**

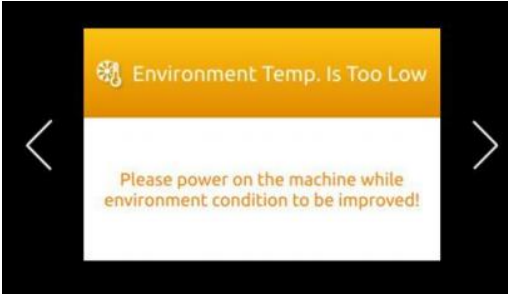
Showing in the Screen	Cause	Solutions
	<p>a) Temperature of it is lower than system set.</p>	<ul style="list-style-type: none"> <li>➤ Wait, as the tips in the Scree “The Hot Water B oiler is heating up, please wait ...”;</li> <li>➤ While the boiler is heating up, no beverage could be made.</li> </ul>

**9.1.9 Steam Boiler Tem. Is Too Low**


Showing in the Screen	Cause	Solutions
	<p>a) Temperature of it is lower than system set;</p>	<ul style="list-style-type: none"> <li>➤ Wait, as the tips in the Scree “The Steam Boiler is heating up, please wait ...”;</li> <li>➤ While the boiler is heating up, no beverage could be made.</li> </ul>

**9.1.10 Environment Temp. Is Too Low**


Showing in the Screen	Cause	Solutions
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	<p>a) The temperature of the environment is 0°C or lower;</p>	<p>➤ Please power on the machine when the temperature of environment is 10°C ~ 40°C.</p>
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**9.1.11 Milk Box Is Empty** (*this function is not available yet, coming soon*)


Showing in the Screen	Cause	Solutions
	<p>a) Milk box is empty; b) Milk pipe is blocked; c) The milk pipe doesn't reach to milk;</p>	<p>➤ Refill milk to the milk box; ➤ Disassemble the milk pipe and clean; ➤ Check the position and the length of milk; make sure part of milk pipe is in milk.</p>

**9.1.12 Lack of Water**


Showing in the Screen	Cause	Solutions
	<p>a) Tap water is lack of water; b) The connector of inlet pipe is loosed ; O-ring doesn't work or is missing; c) The inlet of tank or tap water is blocked. d) The tank is unfixed; e) The strainer of Brewer is blocked; f) The Pump damages; g) The Flowmeter damages;</p>	<p>➤ Check the way of water supply both the setting in the machine and in the reality. Tap "Fill Water"; ➤ Check if the connector or O-ring are installed correctly; ➤ Clean the inlet of tank or tap water; ➤ Re-fix the tank. Push it to the end; ➤ Clean the strainer by Brewer Deep Clean with tablets or by disassembling; ➤ Replace a new Pump; ➤ Replace a new Flowmeter; ➤ Switch off and restart the machine;</p>

**9.1.13 Pressure Overloaded**

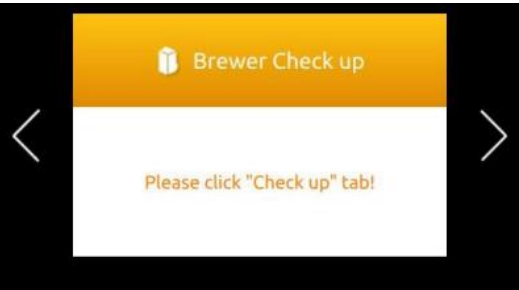
Showing in the Screen	Cause	Solutions
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	<ul style="list-style-type: none"> <li>a) The pipe or strainer of Brewer is blocked;</li> <li>b) Coffee Grounds from Grinder are too fine;</li> <li>c) The amount Coffee Grounds from Grinder are over the max capacity of Brewer;</li> <li>d) Air is coming into the Pump while coffee making;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Tap "Rinse" to rinse Brewer;</li> <li>➤ Adjust the gear position of the coffee machine to clockwise. The bigger number represents coarser.</li> <li>➤ Do Grounds Calibration;</li> <li>➤ If water supplied by tank, clean the Inlet of tank; If water supplied by tap water, check if there is water available, or the connector is loosed;</li> </ul>
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**9.1.14 Grinder Calibration**

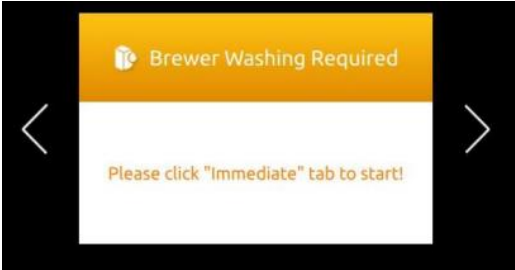
Showing in the Screen	Cause	Solutions
	<p>After a certain cups of coffee made, it will alarm;</p> <ul style="list-style-type: none"> <li>✧ It will alarm at the 2000<sup>th</sup> cup, 7000<sup>th</sup> cup, 17000<sup>th</sup> cup, 27000<sup>th</sup> cup... and so on.( every 10 thousand cups)</li> </ul>	<ul style="list-style-type: none"> <li>➤ Tap "Immediate" to do Grinder Calibration;</li> <li>➤ Tap "Later" to ignore, but the yellow alarm icon will appear at the top on interface;</li> <li>➤ The way to do Grinder Calibration please refer to "7.4.1 Grinder Calibration"</li> </ul>

**9.1.15 Brewer Check Up**

Showing in the Screen	Cause	Solutions
	<ul style="list-style-type: none"> <li>a) The Brewer is not in a right position;</li> <li>b) The Brewer damages</li> <li>c) Brewer drive motor group damage :</li> </ul>	<ul style="list-style-type: none"> <li>➤ Tap "Check Up";</li> <li>➤ Replace a new Brewer;</li> <li>➤ Replace brewer drive motor group</li> </ul>

**9.1.16 Brewer Washing Required**

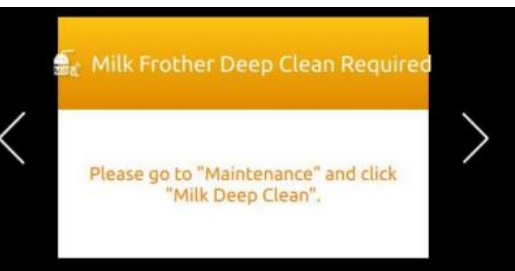
Showing in the Screen	Cause	Solutions
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	<p>a) After 500 cups of coffee make, it will alarm.</p> <ul style="list-style-type: none"> <li>✦ If the set is off , machine will not give reminder;</li> </ul>	<ul style="list-style-type: none"> <li>✦ Tap “Immediate” to do Brewer Rinse.</li> <li>✦ Tap “Later” to ignore, but the yellow alarm icon will appear at the top on interface.</li> <li>✦ The way to do Grinder Calibration please refer to “6.3.1 Brewer Rinse”;</li> </ul>
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**9.1.17 Brewer Deep Clean Required**

Showing in the Screen	Cause	Solutions
	<ul style="list-style-type: none"> <li>✦ After a certain cups of coffee made, it will alarm;</li> <li>✦ The amount of cups could be set in Maintenance Setting)</li> </ul>	<ul style="list-style-type: none"> <li>➤ Tap “Immediate” to do Brewer Deep Rinse.</li> <li>➤ Tap “Later” to ignore, but the yellow alarm icon will appear at the top on interface.</li> <li>➤ The way to do Grinder Calibration please take reference from relative chapter of this manual</li> </ul>

**9.1.18 Milk Deep Clean**

Showing in the Screen	Cause	Solutions
	<ul style="list-style-type: none"> <li>✦ After a certain cups of milk coffee made, it will alarm;</li> <li>✦ The amount of cups could be set in Maintenance Setting</li> </ul>	<ul style="list-style-type: none"> <li>➤ Tap “Immediate” to do Milk Deep Rinse;</li> <li>➤ Tap “Later” to ignore, but the yellow alarm icon will appear at the top on interface;</li> <li>➤ The way to do Grinder Calibration-</li> </ul>

**9.1.19 Descaling Required**

Showing in the Screen	Cause	Solutions
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	<ul style="list-style-type: none"> <li>✧ After a certain cups of milk coffee made, it will alarm;</li> <li>✧ The amount of cups could be set in Maintenance Setting</li> </ul>	<ul style="list-style-type: none"> <li>➤ Tap "Immediate" to do Descaling;</li> <li>➤ Tap "Later" to ignore, but the yellow alarm icon will appear at the top on interface.</li> <li>➤ The way to do Grinder Calibration</li> </ul>
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## 10 Trouble Shooting

### 10.1 Error with Tips in the Screen

#### 10.1.1 Water Supply Error

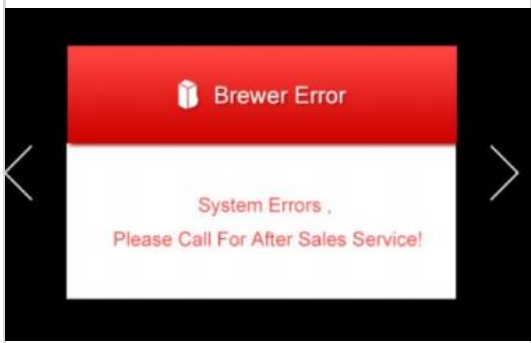
Showing in the Screen	Cause	Solutions
	<p>a) It will appear after "Lack of water" appearing and filling water for 3 times</p>	<ul style="list-style-type: none"> <li>➤ Check if the water supply is ok, switch off the machine and restart.</li> <li>➤ Check if the connector of water inlet pipe or O-ring are installed correctly;;</li> <li>➤ Clean the inlet of tank or tap water;</li> <li>➤ Re-fix the tank. Push it to the end;;</li> <li>➤ Clean the strainer by Brewer Deep Clean with tablets or by dissembling;</li> <li>➤ Replace a new Pump;</li> <li>➤ Replace a new Flowmeter;</li> </ul>

#### 10.1.2 Grinder Error


Showing in the Screen	Cause	Solutions
	<p>a) The Grinder is blocked or overloaded;                  b) The Grinder damages;                  c) Power PCB damages;                  d) Hall sensor group damages;</p>	<ul style="list-style-type: none"> <li>➤ Dissemble the Grinder to see if there is stone or something hard in it and remove;</li> <li>➤ Replace a new Grinder;</li> <li>➤ Replace a new Power PCB;</li> <li>➤ Replace Hall Sensor</li> </ul>

#### 10.1.3 Brewer System Error


Showing in the Screen	Cause	Solutions
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	<p>a) The Brewer is blocked is stuck;          b) The motor doesn't work;          c) The Brewer damages;          d) Control Board damages;</p>	<ul style="list-style-type: none"> <li>➤ Disassemble the Grinder to see if there is stone or something hard in it and remove;</li> <li>➤ Switch off the machine and restart;</li> <li>➤ Replace a new motor;</li> <li>➤ Replace a new Brewer;</li> <li>➤ Replace a new Control Board;</li> </ul>
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**10.1.4 HMI Communication Error**

Showing in the Screen	Cause	Solutions
	<p>a) Main Board and display board connection loose or damaged;          b) Control software doesn't match with the HMI software;          c) HMI PCB damages;          d) Main Board damages</p>	<ul style="list-style-type: none"> <li>➤ Check the plugs on HMI PCB and reconnect;</li> <li>➤ Re-update Control software and HMI Software;</li> <li>➤ Replace a new HMI PCB;</li> <li>➤ Replace a new Main Board</li> </ul>

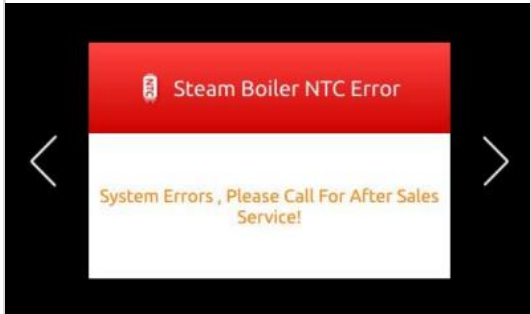
**10.1.5 Hot Water Boiler NTC Error**

Showing in the Screen	Cause	Solutions
	<p>a) Connection between Sensor and mainboard damages or disconnects;          b) NTC damages;          c) The temperature is over 180°C;</p>	<ul style="list-style-type: none"> <li>➤ Check the connection, reconnect or replace the wire;</li> <li>➤ Replace a new NTC;</li> <li>➤ Switch off the machine and restart after 30 minutes for cooling down;</li> <li>➤ Replace a new Hot Water Boiler;</li> </ul>


**10.1.6 Steam Boiler NTC Error**

Showing in the Screen	Cause	Solutions
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	<p>a) Connection between Sensor and mainboard damages or disconnects; b) NTC damages; c) The temperature is over 180°C</p>	<ul style="list-style-type: none"> <li>➤ Check the connection, reconnect or replace the wire;</li> <li>➤ Replace a new NTC;</li> <li>➤ Switch off the machine and restart after 30 minutes for cooling down;</li> <li>➤ Replace a new Hot Water Boiler;</li> </ul>
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**10.1.7 Hot Water Boiler Heating Overtime**


Showing in the Screen	Cause	Solutions
	<p>a) Temperature is over150°C, NTC works; b) NTC damages; c) Hot Water Boiler damages;</p>	<ul style="list-style-type: none"> <li>➤ Switch off the machine, disassemble the cover of machine to reset the NCT of Hot Water Boiler;</li> <li>➤ Replace a new NTC;</li> </ul>

**10.1.8 Steam Boiler Heating Overtime**

Showing in the Screen	Cause	Solutions
	<p>a) The temperature inside the boiler is over than the setting number, lead to temtrip, b) Steam boiler NTC sensor error; c) Steam boiler damage;</p>	<ul style="list-style-type: none"> <li>➤ Turn off the machine, take off the cover, press the temperature fuse,</li> <li>➤ Replace the NTC sensor;</li> <li>➤ Replace the steam boiler;</li> </ul>

**10.1.9 Steam Boiler Filling Overtime**

Showing in the Screen	Cause	Solutions
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	<p>a) It will appear when the water detector doesn't work and the machine fails filling water for over 20 seconds.</p>	<ul style="list-style-type: none"> <li>&gt; Switch off the machine and restart;</li> <li>&gt; Replace a new water detector.</li> </ul>
---	--	--

## 10.2 Error without Tips in the Screen

### 10.2.1 Machine Can Not be Turned On

Showing in the Screen	Cause	Solutions
<p>NONE</p>	<ul style="list-style-type: none"> <li>a) No power connection ;</li> <li>b) Voltage isn't high enough;</li> <li>c) Not Switched on</li> <li>d) Power PCB damages;</li> <li>e) The fuse of Main Power is blown;</li> </ul>	<ul style="list-style-type: none"> <li>f) Check if the machine is connected with power;</li> <li>g) Connect the machine with acceptable power;</li> <li>h) Check if the machine is switched on;</li> <li>i) Replace a new Power PCB;</li> <li>j) Replace a new Fuse of Main Power;</li> </ul>

### 10.2.2 No Milk

Showing in the Screen	Cause	Solutions
<p>NONE</p>	<ul style="list-style-type: none"> <li>a) The milk box is empty;</li> <li>b) The pipe or outlet of steam is blocked;</li> <li>c) The pipe of steam is broken;</li> <li>d) The air inlet knob is too tight.</li> <li>e) The milk frother is blocked;</li> </ul>	<ul style="list-style-type: none"> <li>f) Refill milk to the milk box;</li> <li>g) Do Milk Deep Rinse;</li> <li>h) Disassemble the Cover of machine, check the pipe of steam.</li> <li>i) Lose the knob step by step to left more room inside;</li> <li>j) Dissemble and clean the milk frother</li> <li>k) Replace a new milk frother;</li> </ul>

### 10.2.3 No Milk Foam, Warm Milk Only

Showing in the Screen	Cause	Solutions

<b>NONE</b>	<ul style="list-style-type: none"> <li>a) The inlet of Air Intake Valve is blocked;</li> <li>b) The pipe of Air Intake Valve is blocked;</li> <li>c) The Air Intake Valve damages;</li> </ul>	➤ Check the inlet and the pipe of Air Intake Replace a new Air Intake Valve.
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**10.2.4 No Coffee**

Showing in the Screen	Cause	Solutions
<b>NONE</b>	<ul style="list-style-type: none"> <li>a) The Coffee Grounds are too fine;</li> <li>b) The amount Coffee Grounds from Grinder are over the max capacity of Brewer;</li> <li>c) The pipe or strainer of Brewer is blocked;</li> <li>d) The Brewer damages;</li> <li>e) The Strainer of inlet valve is blocked;</li> </ul>	<ul style="list-style-type: none"> <li>f) Adjust the gear position of the coffee machine to clockwise. The bigger number represents coarser;</li> <li>g) Do Grounds Calibration;</li> <li>h) Do Brewer Deep Rinse with tablets;</li> <li>i) Re-fix the Brewer, or replace a new Brewer;</li> <li>j) Clean Strainer or replace a new one;</li> </ul>

**10.2.5 Software System Crashed**

Showing in the Screen	Cause	Solutions
<b>NONE</b>	<ul style="list-style-type: none"> <li>a) The system stopped working and no reaction unexpectedly;</li> </ul>	<ul style="list-style-type: none"> <li>b) Switch off the machine and restart after 5 minutes;</li> <li>c) Update the Software;</li> </ul>

**10.2.6 Leaking**

Showing in the Screen	Cause	Solutions
<b>NONE</b>	<ul style="list-style-type: none"> <li>a) Leaking at the inlet connector of machine to Tap water ;</li> <li>b) Leaking inside of machine;</li> </ul>	<ul style="list-style-type: none"> <li>c) Check if the connector is loosed;</li> <li>d) Disassemble the cover of machine and find out the place leaking;</li> <li>e) Replace the parts leaking;</li> </ul>

## 11 Disassembly & Assembly

### 11.1 Tools



Screwdriver (T10)



Screwdriver (T20)



Millimeter



Flat Screwdriver (3.2mm)



Thermometer



Long nose pliers



Electronic weigher

## 11.2 General Disassembly

### 11.2.1 Disassemble Exterior Parts

#### 11.2.1.1 Disassemble Rear Panel

Step: take off the two screws (as the left photo shows), then push the cover from down to up (as the right photo shows).

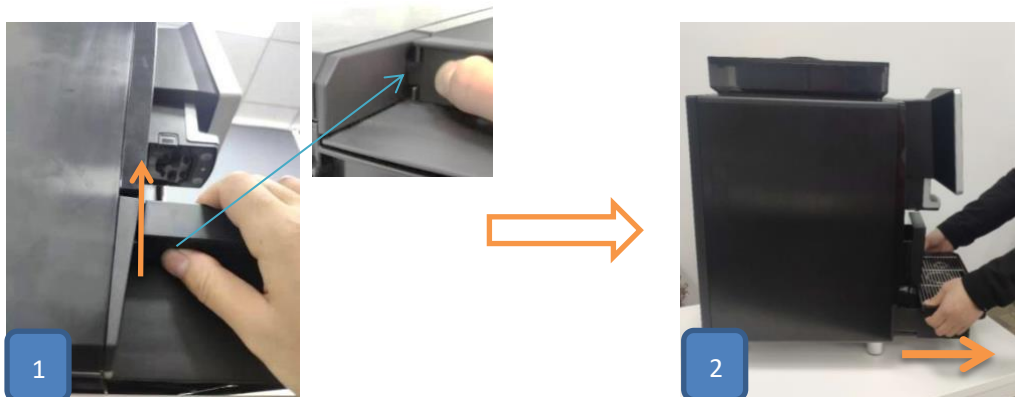


★ **Tips:**

- 1、 please try to be gently in case of any broken or scratches !

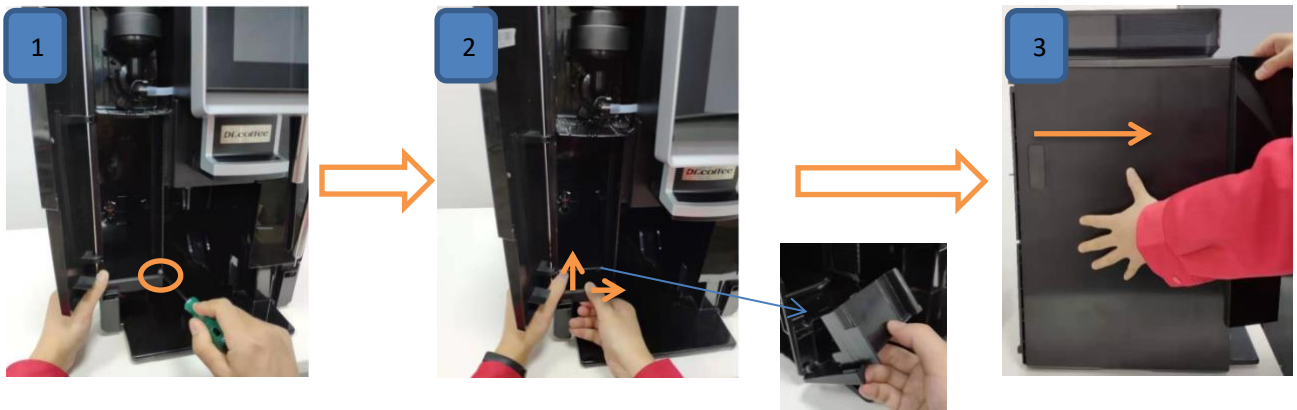
#### 11.2.1.2 Disassemble water tray & grounds container

On both left&right side, there are two locks, use two index fingers to press to unlock and pull out the water tray



### 11.2.1.3 Disassemble Left and Right Panel

Step 1: take off the screws (in the photo now one), then take out the secure blocks in direction both right and upwards..last but not least take off the left panel in direction as the no 3 photos .



Step No 2: take is off by method in the photo bellow.

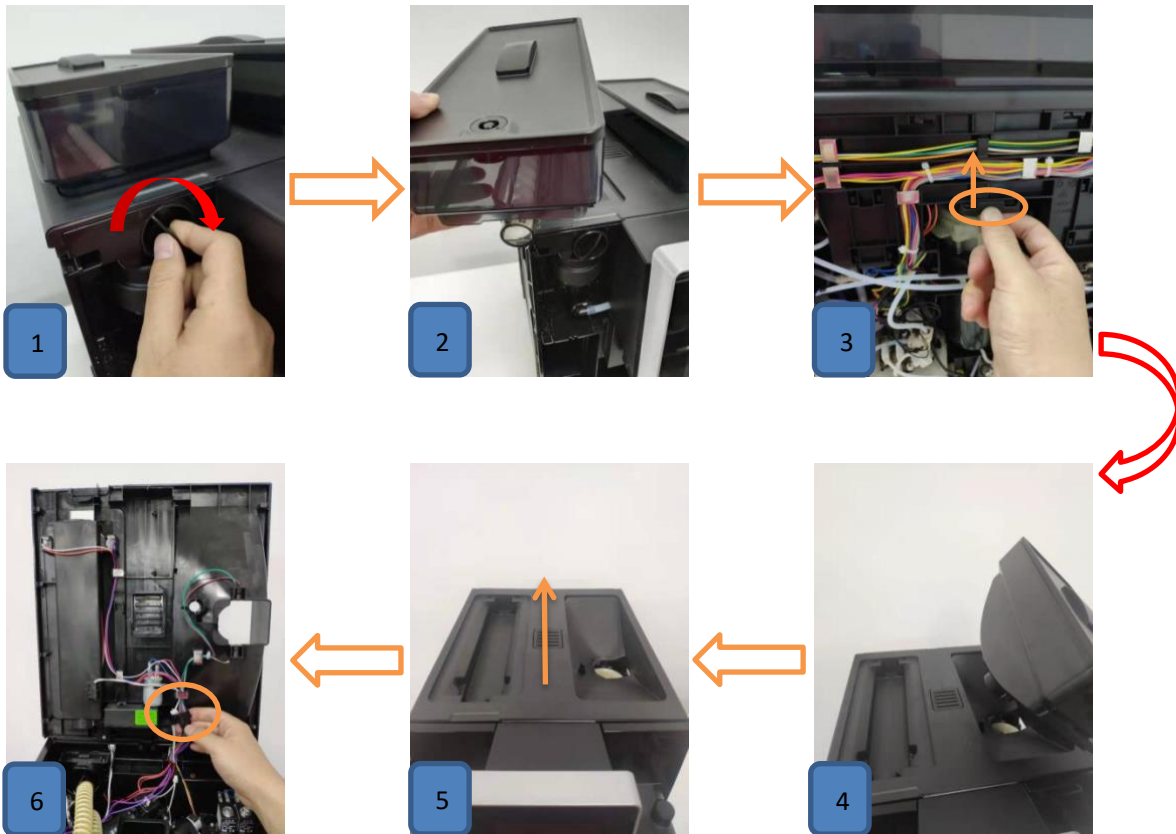


★ **Tips:**

- 1、 please try to be gently in case of any broken or scratches !

### 11.2.1.4 Disassemble top panel

- Step: 1. Open the gate on the left, twist the knob to unlock the powder canister, then take of the powder canister.  
2. Push the flapper the end (photo N03 bellow), then take off the bean hopper.  
3. push the cover (photo N05) to take it off, lift the panel and disconnect the line.

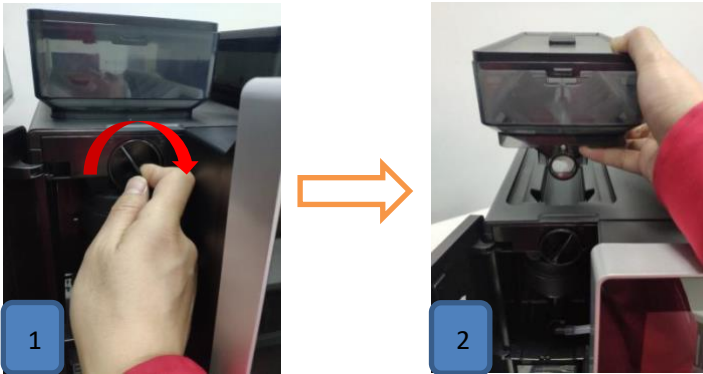


★ **Tips:**

- 1、 please try to be gently in case of any broken or scratches !

### 11.2.2 Disassemble the powder canister

Step: 1. open the gate , twist the knob to unlock the powder canister (photo No. 1), then take of the powder canister.

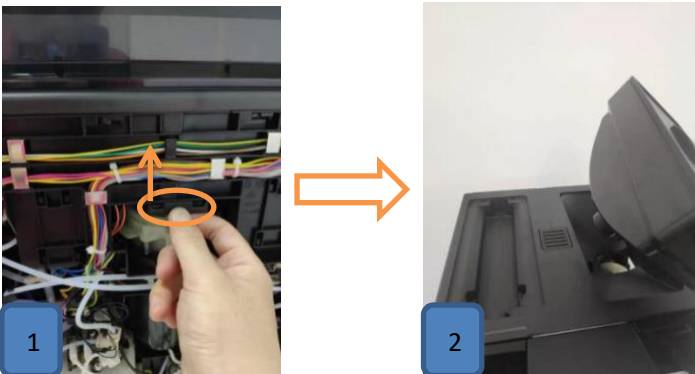


★ **Tips:**

- 1、 please try to be gently in case of any broken or scratches !

### 11.2.3 Disassemble Bean Hopper

Step: please take off the back panel and left panel, push the knob to the end( picture NO. 1 ) , then take off the bean hopper (picture NO.2)



★ **Tips:**

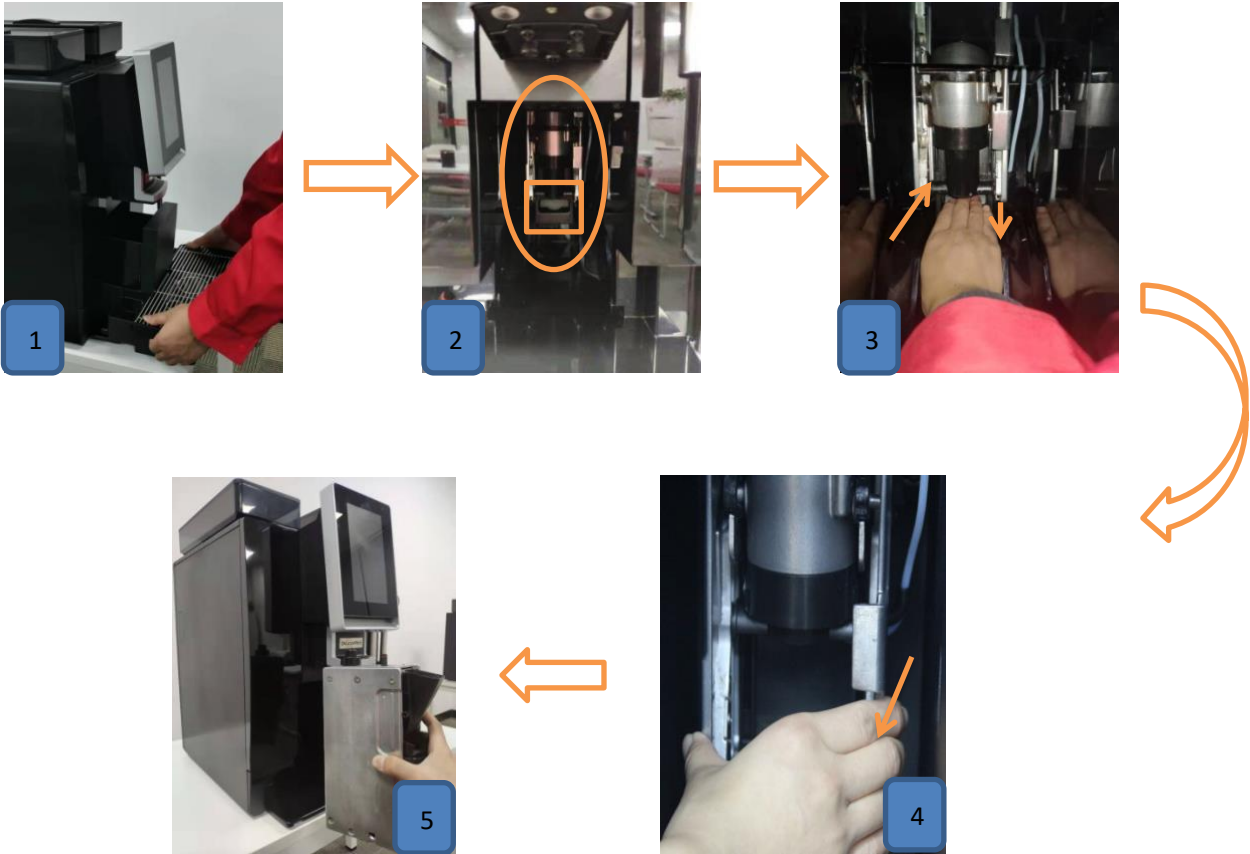
- 1、 please try to be gently in case of any broken or scratches !



### 11.2.4 Disassemble The Brewer

Step: 1. take out water tray, you will see the brewer inside. (Picture NO 1)

2. Push the part (the part in yellow square in picture NO 2), then press it downwards (picture NO 3), then grab the brewer (picture NO 4) take it out.

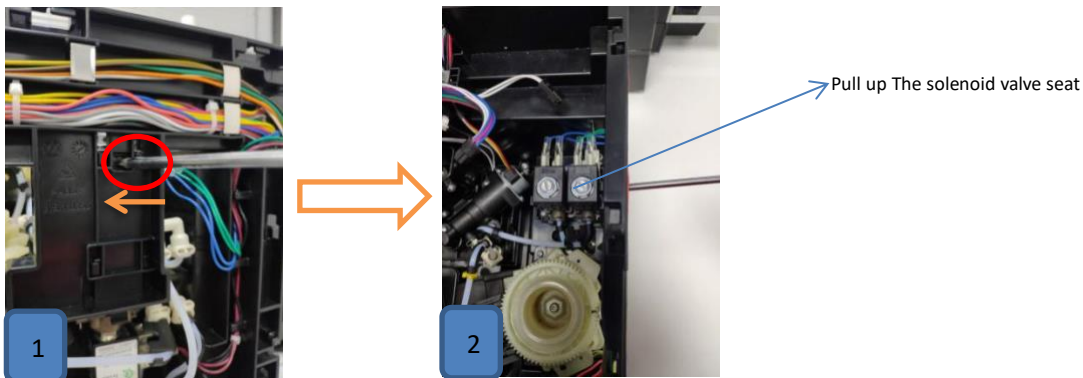


★ **Tip:**

- 1、 in case of burn, please make sure the machine ha cool down enough.
- 2、 the brewer is with metal cover, it is heavy, when you take it out , please try to use two hand to hold it.

### 11.2.5 Disassemble the Solenoid Valve

Step: push the buckle (photo NO. 1), pull up the solenoid valve seat . (photo NO. 2) The same operation could be used to remove all the solenoid valve of the machine



★ **Tips:**

- 1、 Please be careful in case of your fingers get cut

### 11.2.6 Disassemble the flowmeter

Step: First, (Photo NO. 1) pull flowmeter upwards to take it out from its seat, then disconnect the line. Photo NO. 2) , then take off the in&out water pipes.

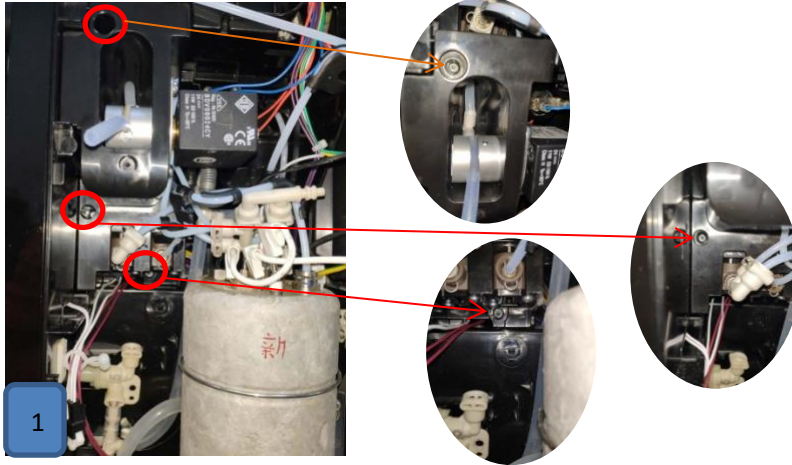


★ **Tips:**

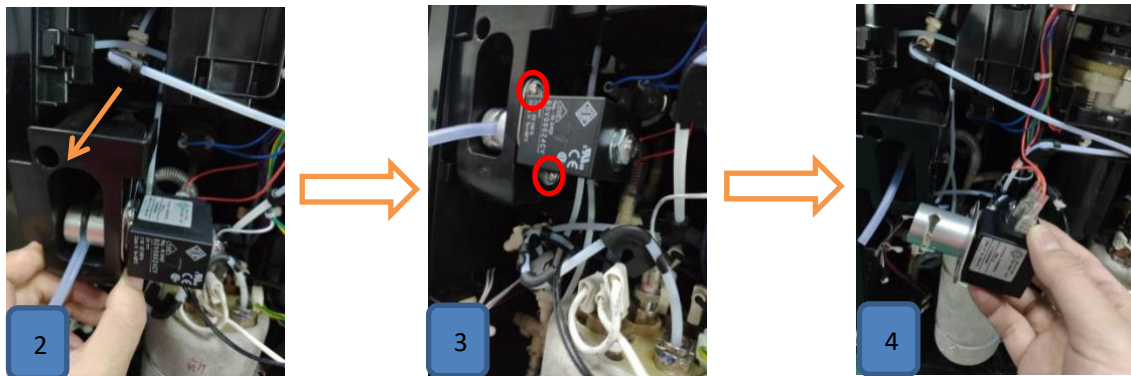
- ★ 1、 Please be careful in case of your fingers get cut

### 11.2.7 Disassemble pinch valve

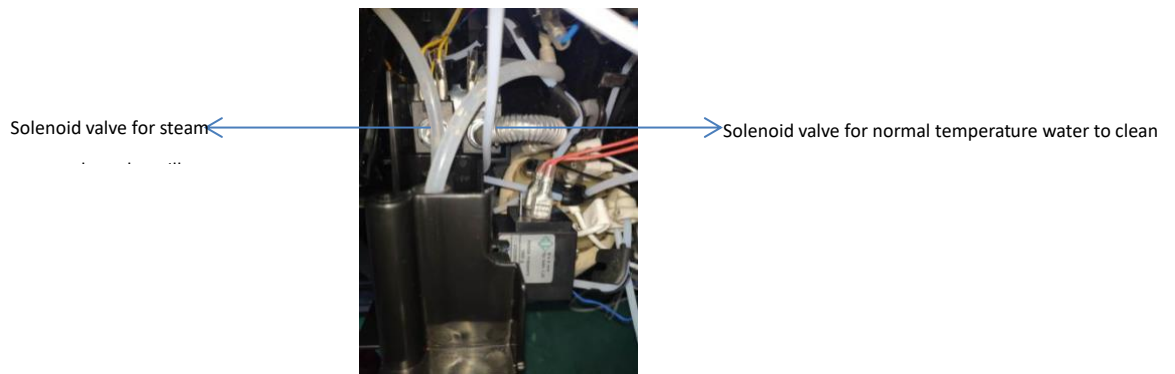
Step: 1, take off the 3 screws (Photo NO.1)



2 pull out the whole pinch valve group (Photo NO.2),take off the 2 screws (Photo NO.3), disconnect the lines .

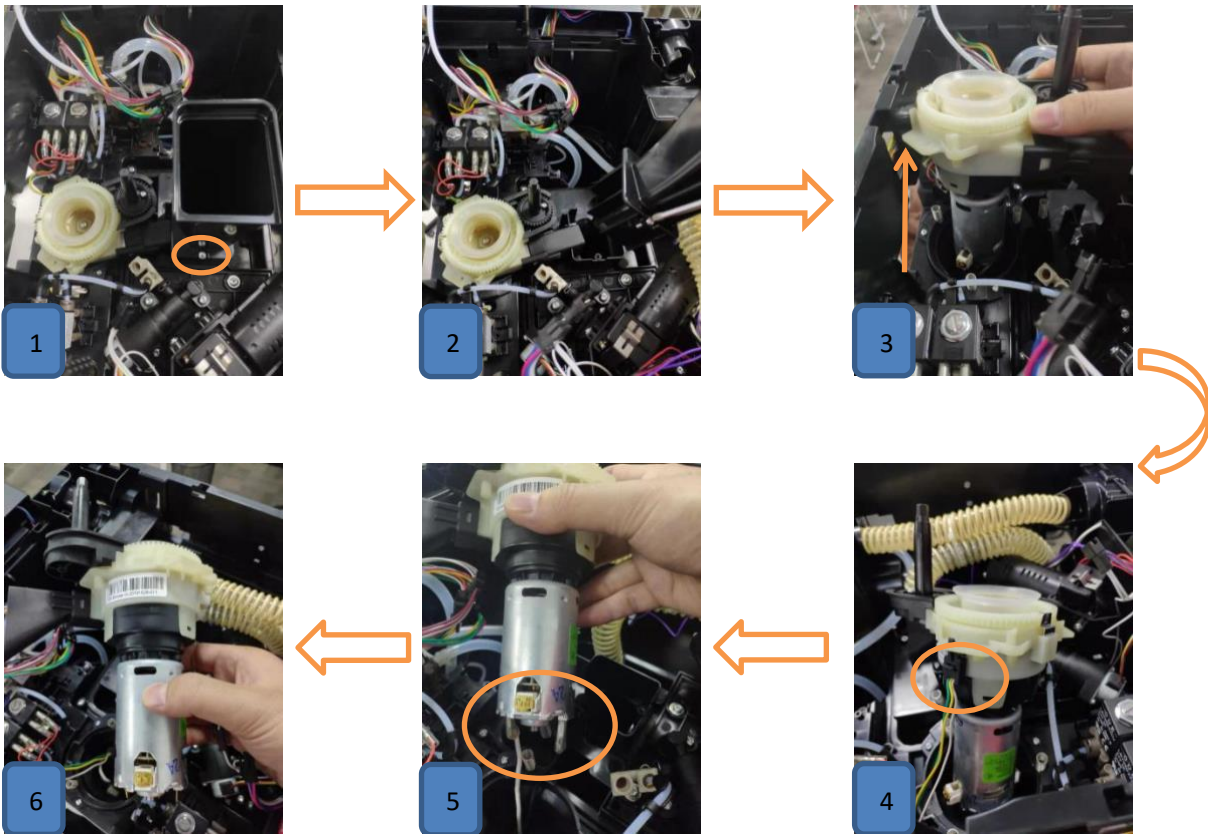


After pinch valve disassembled, there are two solenoid valves will show up. Please take a look



### 11.2.8 Disassemble the Grinder Group

Step: take off all the screws in photo NO1, then take out the coffee powder funnels (photo NO 2), hold and raise the grinder (photo NO 3), take off the Hall sensor (photo NO 4), then (photo NO 2) take off the power lines, take out the whole grinder group.

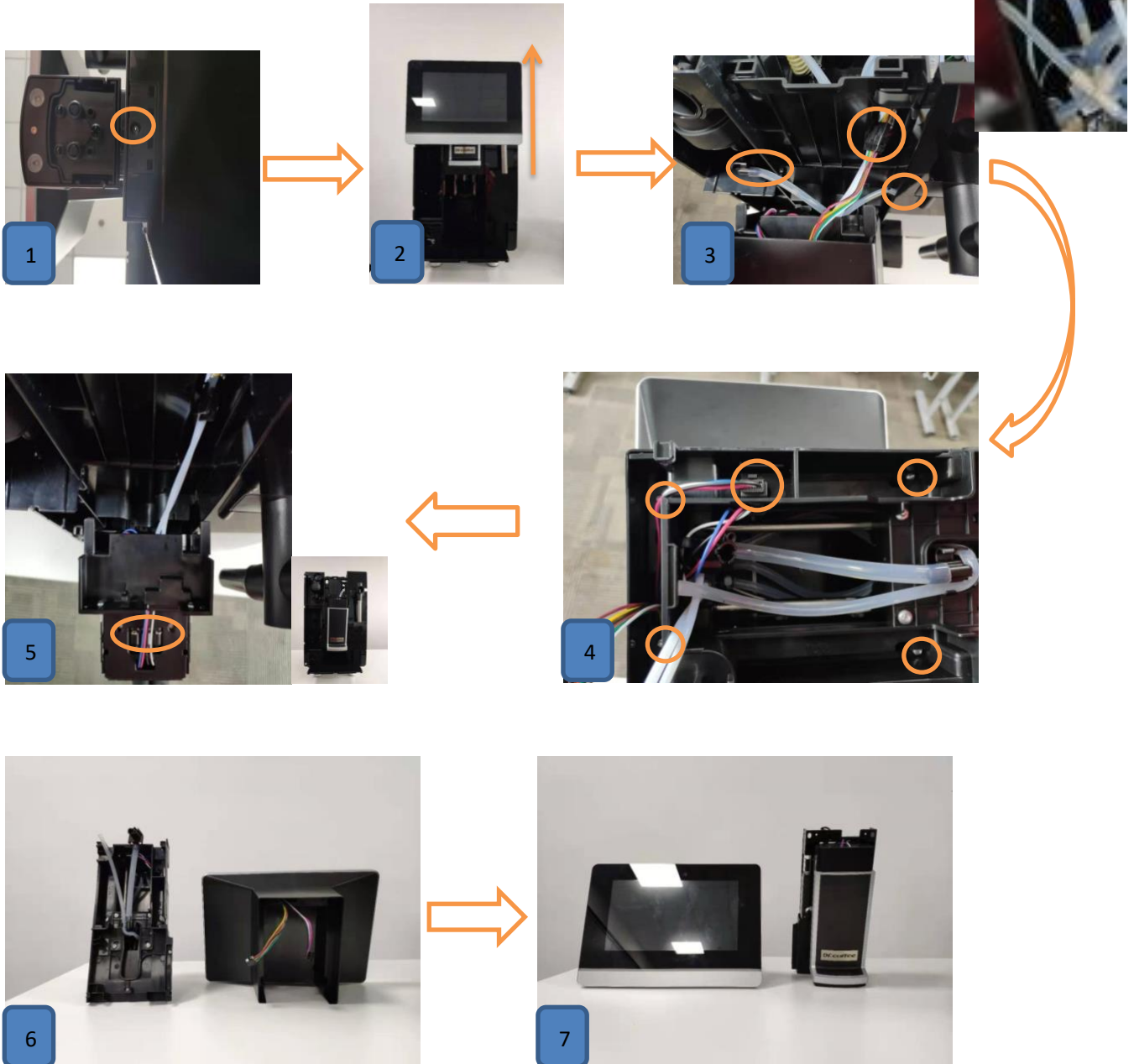


★ **Tips:**

- 1、 please take of the power supply plug first before you start the operation .
- 2、 Please empty the beans and powder inside the grinder first.

### 11.2.9 Disassemble HMI Group

- Step: 1. take off the screw showed by Photo NO1 raise the HMI group (photo NO2), disconnect the lines, pipes showed in Photo NO. 3
2. take the 4 screws off from the HMI group (photo NO4), then take off the whole HMI group,
3. as photo NO.5 shows, take out the clip, take off the pipes, then HMI group disassemble was finished.



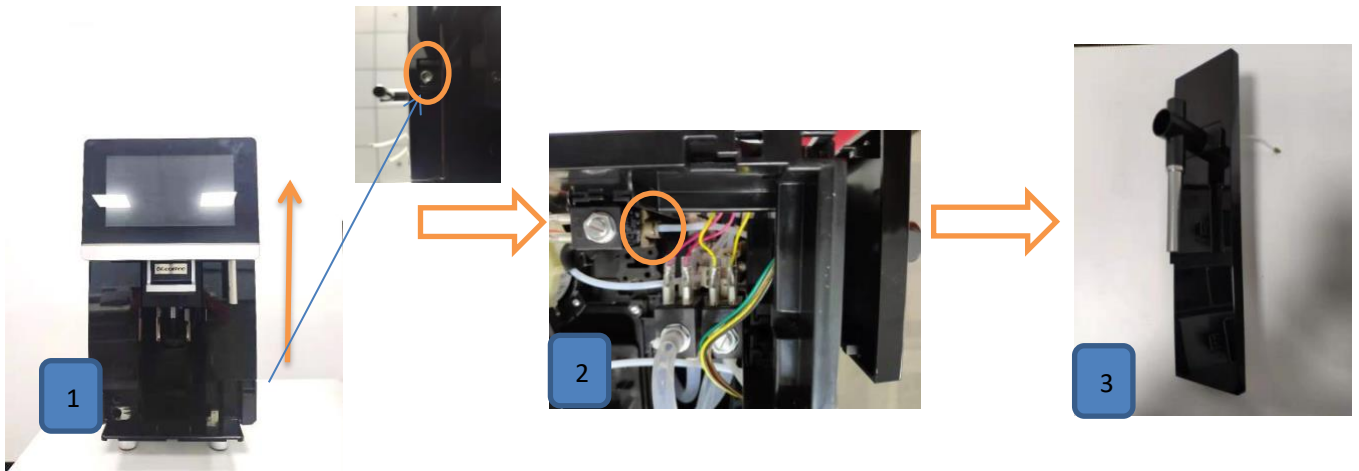
★ Tips:

- 1、 the touch screen is made from glass, please be careful, in case of broken.



### 11.2.10 isassemble Hot Water Pole

Step: take off the screw in photo NO.1 , raise the whole group, disconnect the pipes and lines from the solenoid valve(Photo NO 4 ), then the hot water pole disassemble was finished

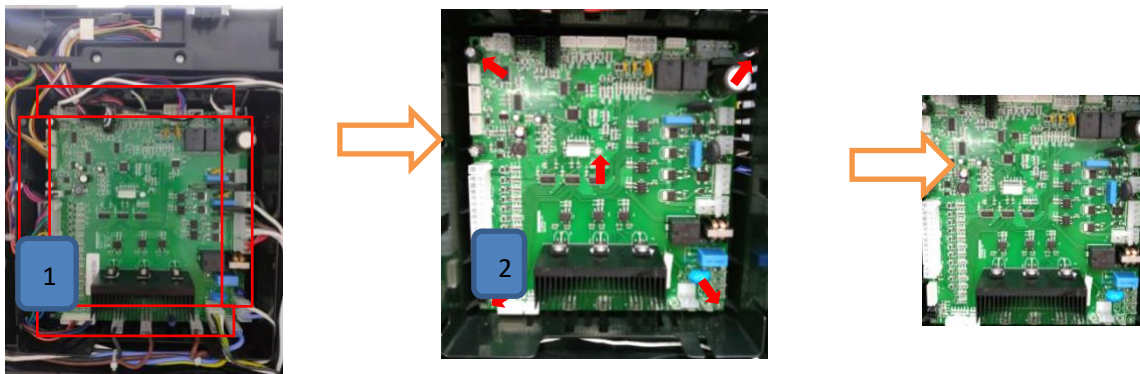


★ **Tips:**

- 1、 Please be careful in case of your fingers get cut

### 11.2.11 Disassemble the Main Control PCB

Step: first of all, pull off all the line from the board. Then take off the 5 screws.



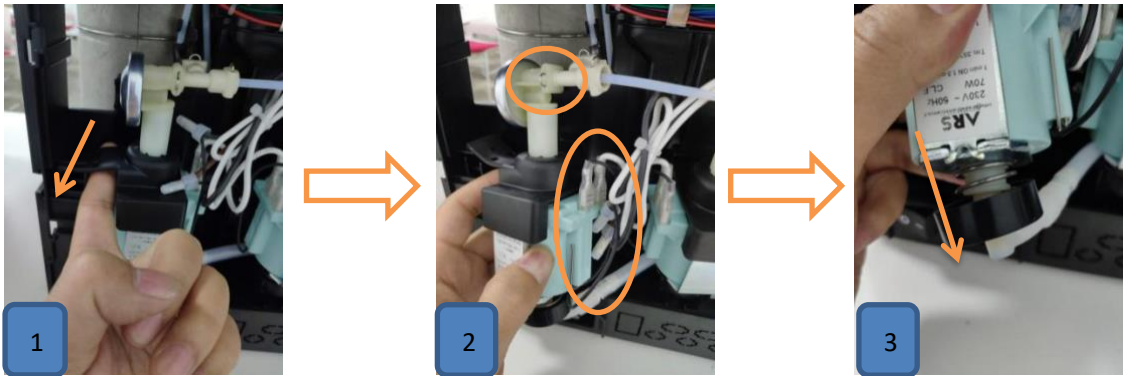
★ **Tips:**

- 1、 please make sure to take of the power supply plug before you start the operation
- 2、 when you take off the lines, there is buckle at the connection joint, when you try to pull the line , please release the buckle first in case of broken.

### 11.2.12 Disassemble Left&Right Water pump

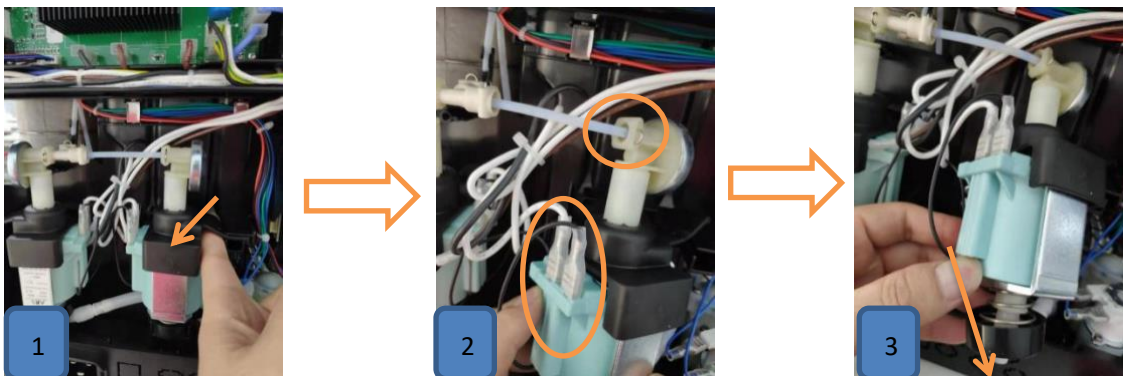
#### Left Water Pump

Step: first of all, take off the rubber from the buckle, (photo NO1), take off the line, and the clip to disconnect the pipe (photo NO. 2), take off the pipe at the bottom of the pump (photo NO.3) .



#### Right Water Pump

Step: first of all, take off the rubber from the buckle, (photo NO1), take off the line, and the clip to disconnect the pipe (photo NO. 2), take off the pipe at the bottom of the pump (photo NO.3)

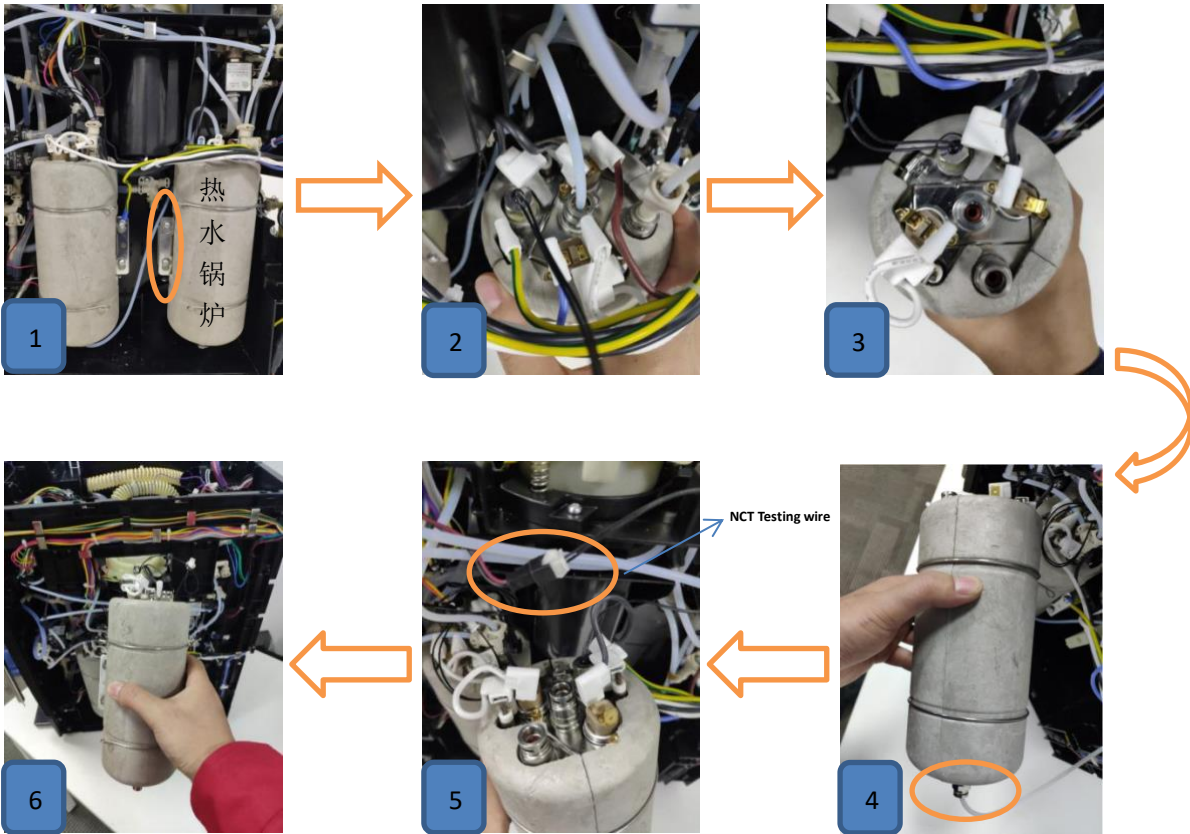


★ **Tips:**

- 1、 please make sure to take of the power supply plug before you start the operation
- 2、 Maybe there is some water left inside the pipe, please prepare a water container in advance.

### 11.2.13 Disassemble the hot water boiler

Step: first loosen the fixing screw of the boiler as shown in photo NO. 1, and then pull out the wire plug and water outlet pipe connector as shown in photo NO.3; (as shown in photo NO.4) pull out the water inlet pipe under the boiler, and drain the water in the boiler. (as shown in photo NO.5) unplug the NTC plug, disassemble the hot water boiler unit is finished.



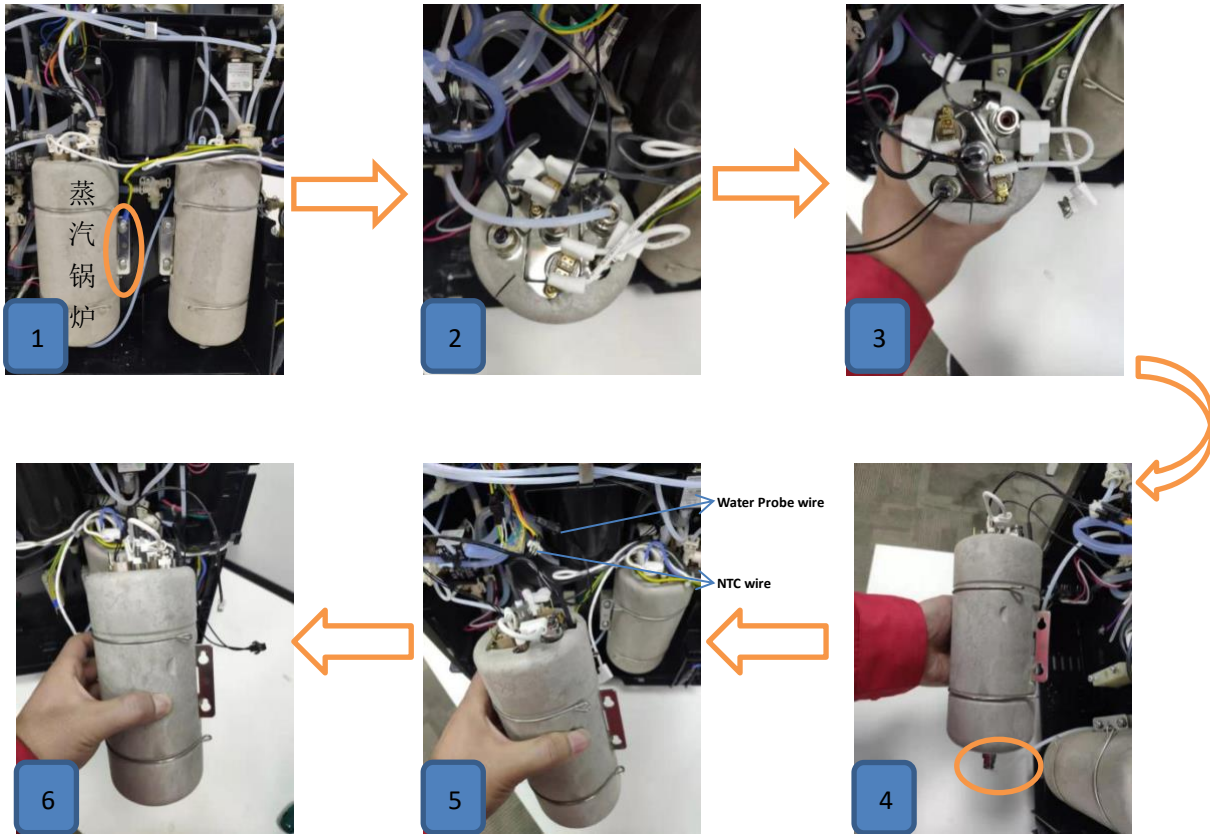
★ Tips:

- 1、 please make sure to take of the power supply plug , to cut off the power supply before you start the operation
- 2、 please make sure the cooler is cooling down in case of any burn.
- 3、 there is some water left inside the boiler, please prepare a water container in advance.



### 11.2.14 Disassemble the Steam Water Boiler

Step: first loosen the fixing screw of the boiler as shown in Photo NO. 1, and then pull out the wire plug and water outlet pipe connector as shown in Photo NO. 3; (as shown in Photo NO. 4) pull out the water inlet pipe under the boiler and drain the water in the boiler. (as shown in Photo NO. 5) pull out the plug of NTC and water level detection probe of boiler, disassemble the steam boiler unit is finished

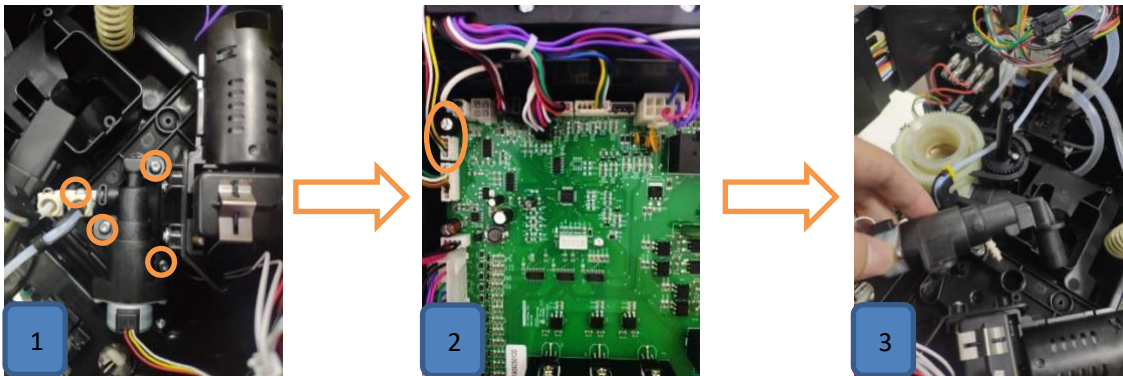


★ **Tips:**

- 1、 please make sure to take of the power supply plug , to cut off the power supply before you start the operation
- 2、 please make sure the cooler is cooling down in case of any burn.
- 3、 there is some water left inside the boiler, please prepare a water container in advance.

### 11.2.15 Disassemble Pressure regulating Valve

Step: take off the clip to disconnect the pipe, and the 3 screws (photo NO. 1) , take off the lines from the PCB board (photo NO. 2) , (photo NO. 3) pull out the pressure regulating valve. Disassemble is finished.



★ **Tips:**

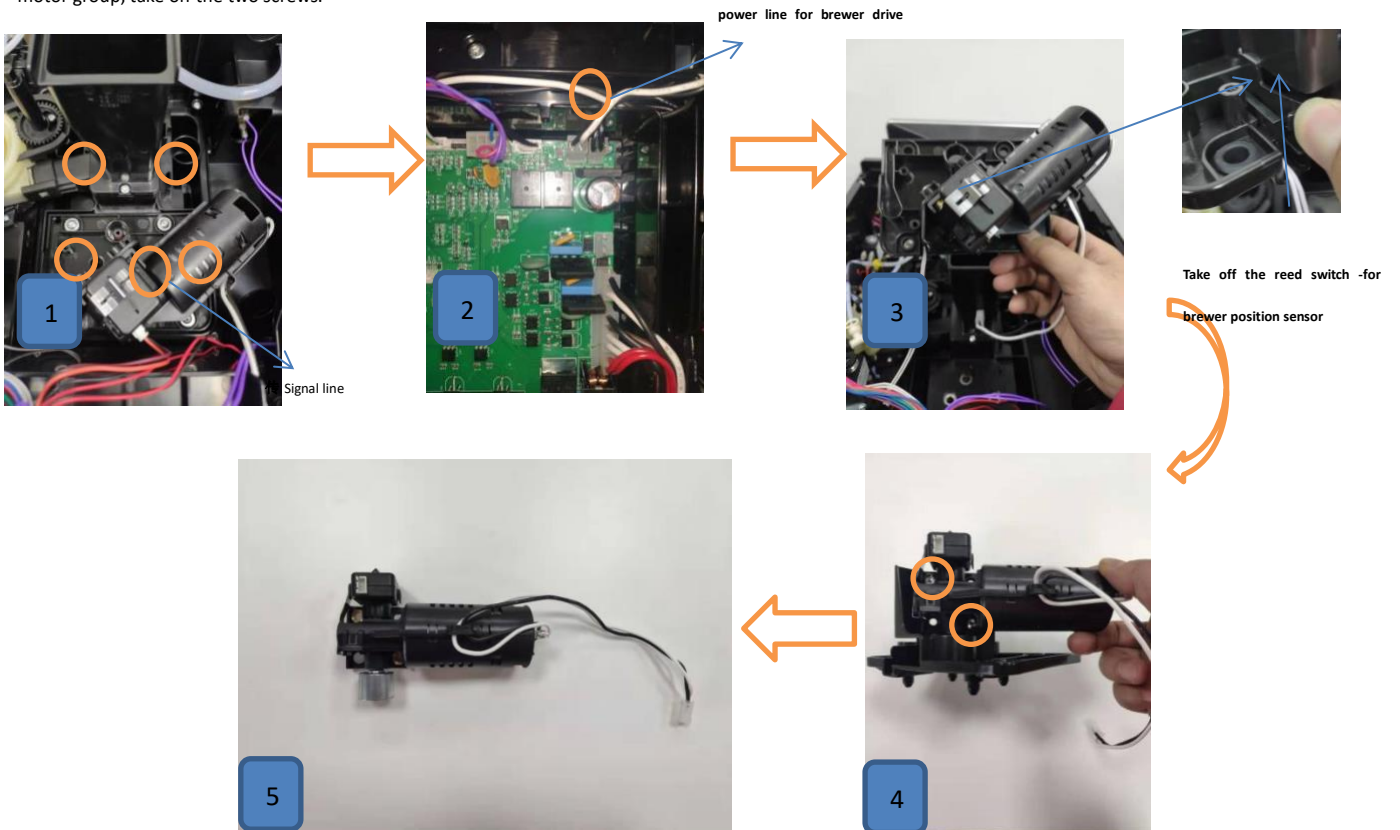
- 1、 be careful while disassemble, in case of cut your finger !

### 11.2.16 Disassemble Brewer Motor Group

Step:

Before disassemble the brewer motor group, the pressure regulating group should be taken off first.

Take off the 4 screws and disconnect the signal line (photo NO.1), take off the power line from the PCB board (photo NO.2). Raise and take out the brewer motor group, take off the two screws.

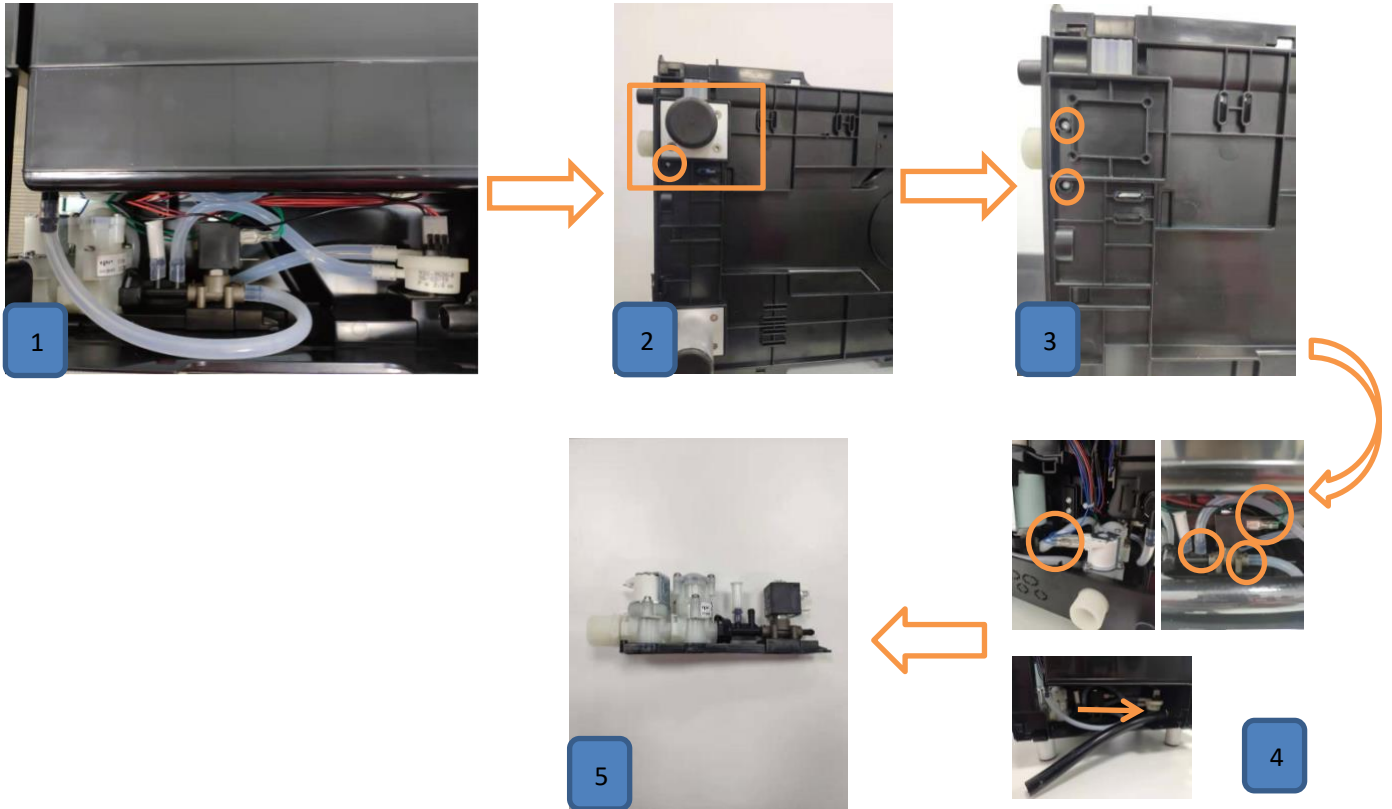


★ **Tips:**

- 1、 Take care to avoid scratching your fingers during disassembly !

### 11.2.17 Disassemble the Water Inlet Valve Assembly

Step: take off the two screws showed by photo NO.2, pull off the two line and pipes in photo NO.3. take the group out from the clamping slot.

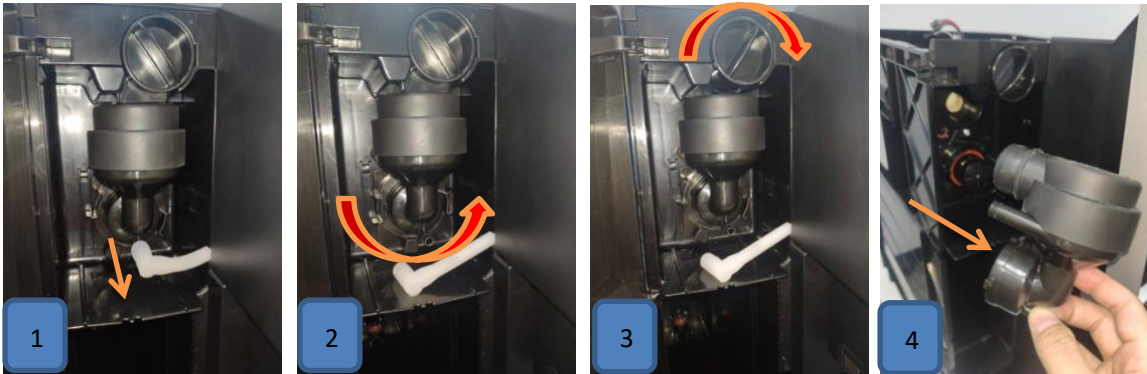


★ **Tips:**

- 1、 Take care to avoid scratching your fingers during disassembly !

### 11.2.18 Disassemble Mixer Group

Step: take off the pipes from the mixer (photo NO.1 ), rotate the switch lock anticlockwise ( photo NO.2 ) , rotate the switch lock clockwise to the unlock position ( photo NO.3), then take out the mixer



★ **Tips:**

- 1、 Please take off the powder canister before taking of the mixer !

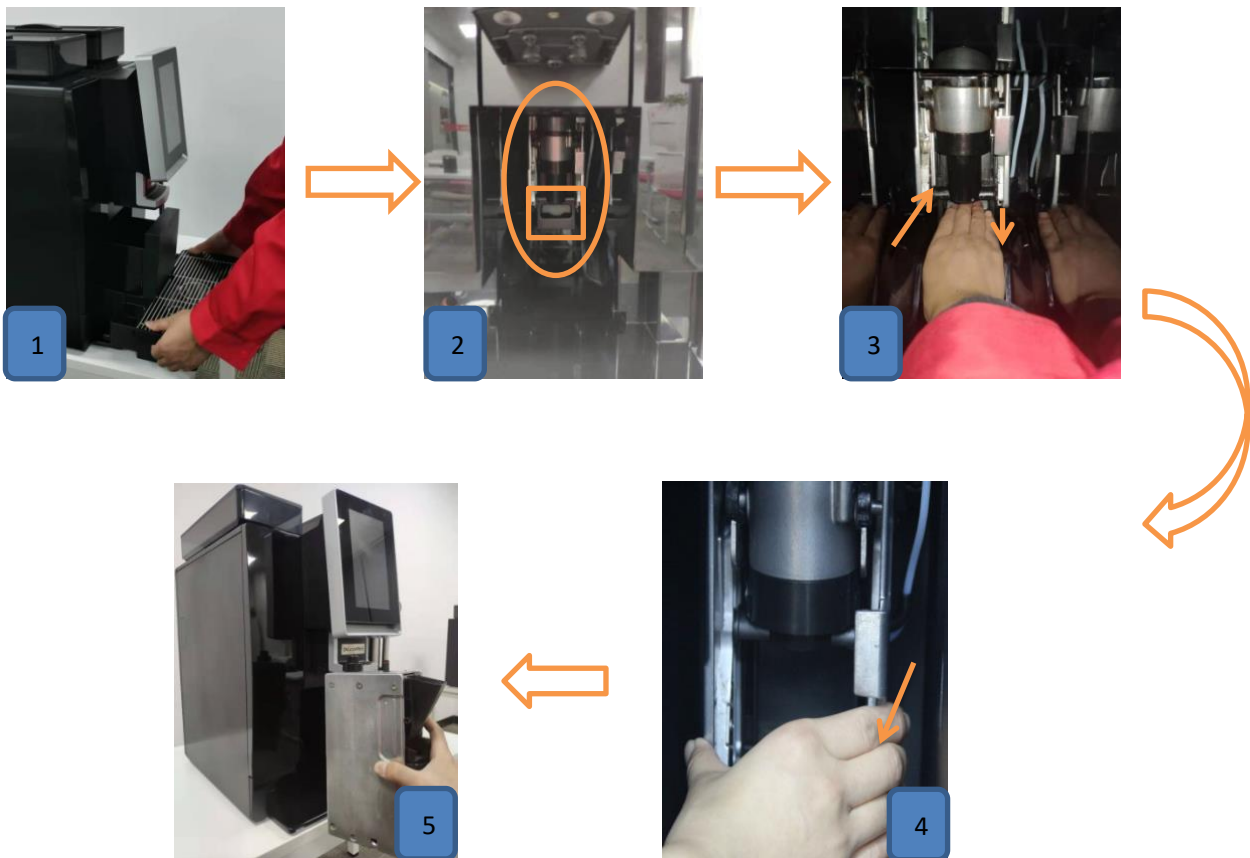
## 12 Maintenance

### 12.1 Brewer Cleaning

#### 12.1.1 Brewer Disassemble

Step: 1. take out water tray you will see the brewer inside. (Picture NO 1)

2. Push the part (the part in yellow square in picture NO 2), then press it downwards (picture NO 3), then grab the brewer (picture NO 4) take it out.



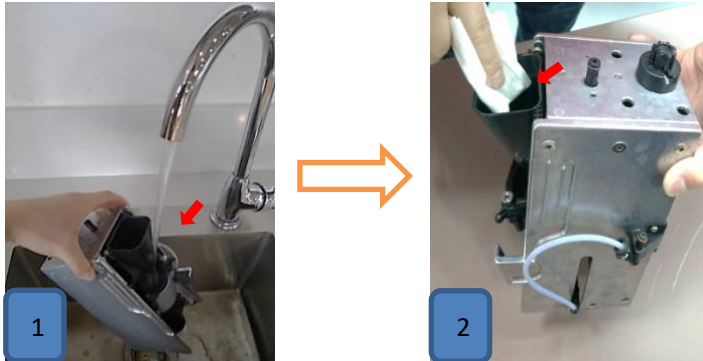
★ **Tip:**

- 1、 in case of burn, please make sure the machine ha cool down enough.
- 2、 the brewer is with metal cover, it is heavy, when you take it out , please try to use two hand to hold it.

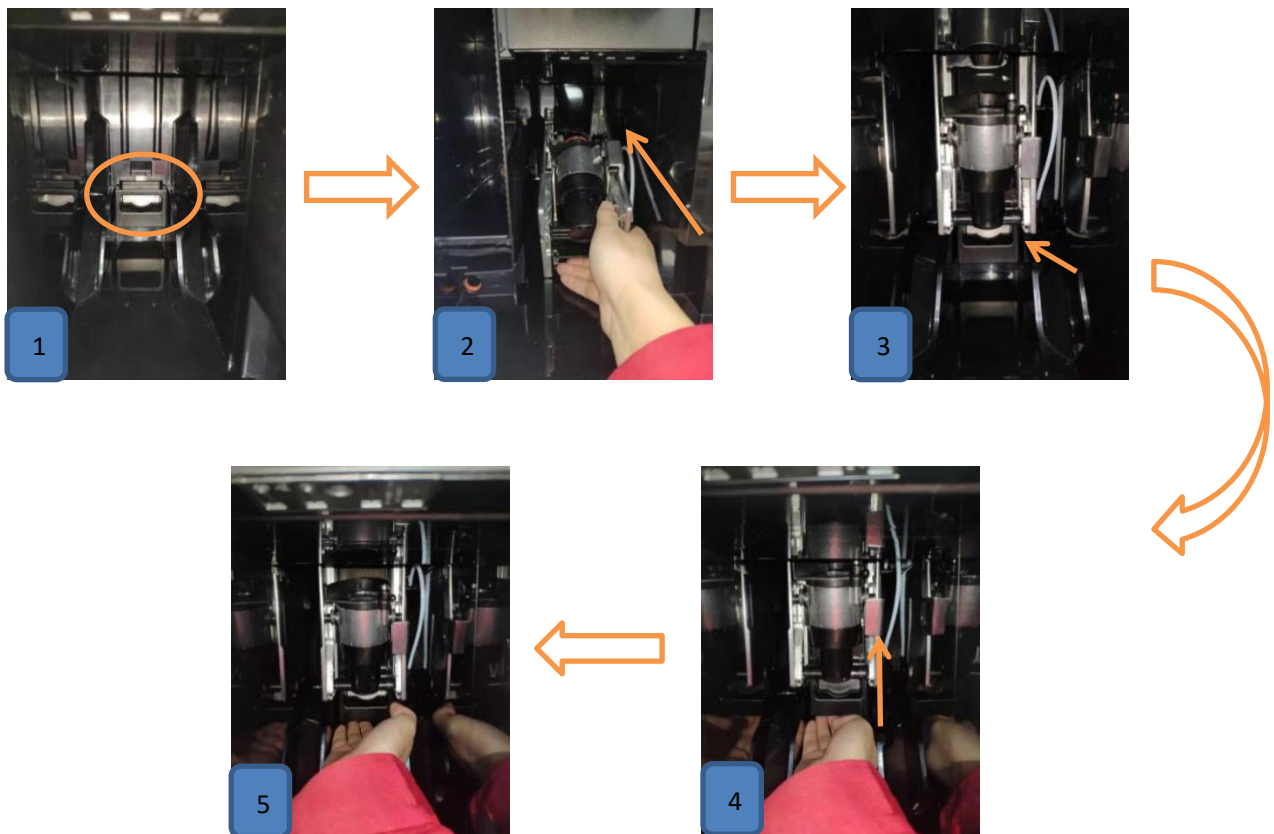


### 12.1.2 Brewer Assemble

Step 1: (as shown in photo NO.1) Take the brewer to the water faucet rinse clean; then dry the water inside the mouth of the guide powder (as shown in photo NO.2)



步骤 2: as shown by photo NO. 1、2、3) grab the brewer and put it on the platform pointed by the Red Arrow; Then raise the brewer to the right position (photo NO.4&5)。



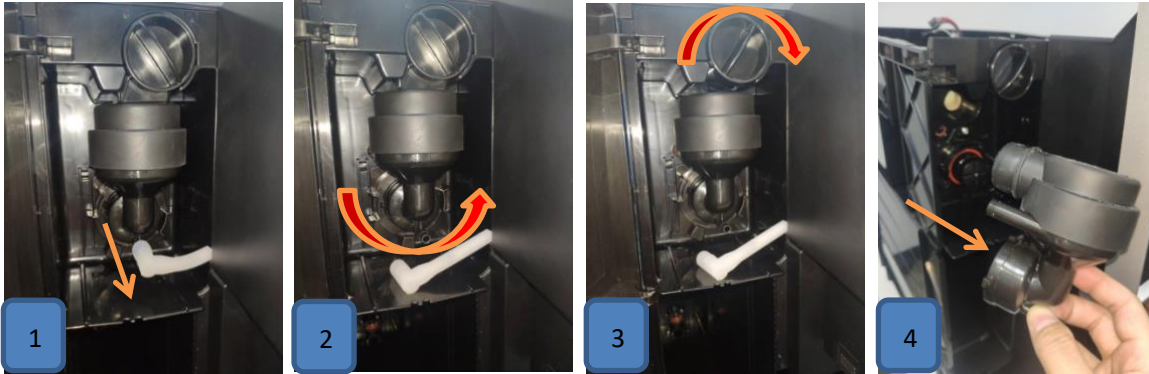
★ **Tips:**

- 1、 please make sure the brewer has been put in right position before you load it to its final place.
- 2、 the brewer is with metal cover, it is heavy, when you take it out , please try to use two hand to hold it.

## 12.2 Mixer Cleaning

### 12.2.1 Mixer Disassemble

Step: take off the pipes from the mixer (photo NO.1), rotate the switch lock anticlockwise( photo NO.2), rotate the switch lock clockwise to the unlock position ( photo NO.3), then take out the mixer.



★ **Tips:**

- 2、 Please take off the powder canister before taking of the mixer !

### 12.2.2 Clean and assemble back the Mixer

Step: first wash and clean the mixer. , assemble back the mixer as shown by photo NO.2 3 4, and lock it tight.



Before assemble back the mixer,  
please make sure the foam is dry  
enough.

★ **Tips:**

- 1、 In case of the powder splashing, please take off the powder canister in advance !
- 2、 before assemble back the mixer, please make sure the foam is dry enough. !



## 12.3 Milk Frother Cleaning

### 12.3.1 Method for Disassembling Milk Frother

Step: As Figure 1, pinch the snap joints on both sides, pull down (Figure2), then disassemble the milk frother (Figure3)



★ **Tips:**

- 1、 be caution if there is any hot water run out when you take the group off

### 12.3.2 Cleaning and Installing Back Milk Frother

Steps: wash and clean the parts of the frother. and then assembled back into the machine ( photo NO. 3, 4).



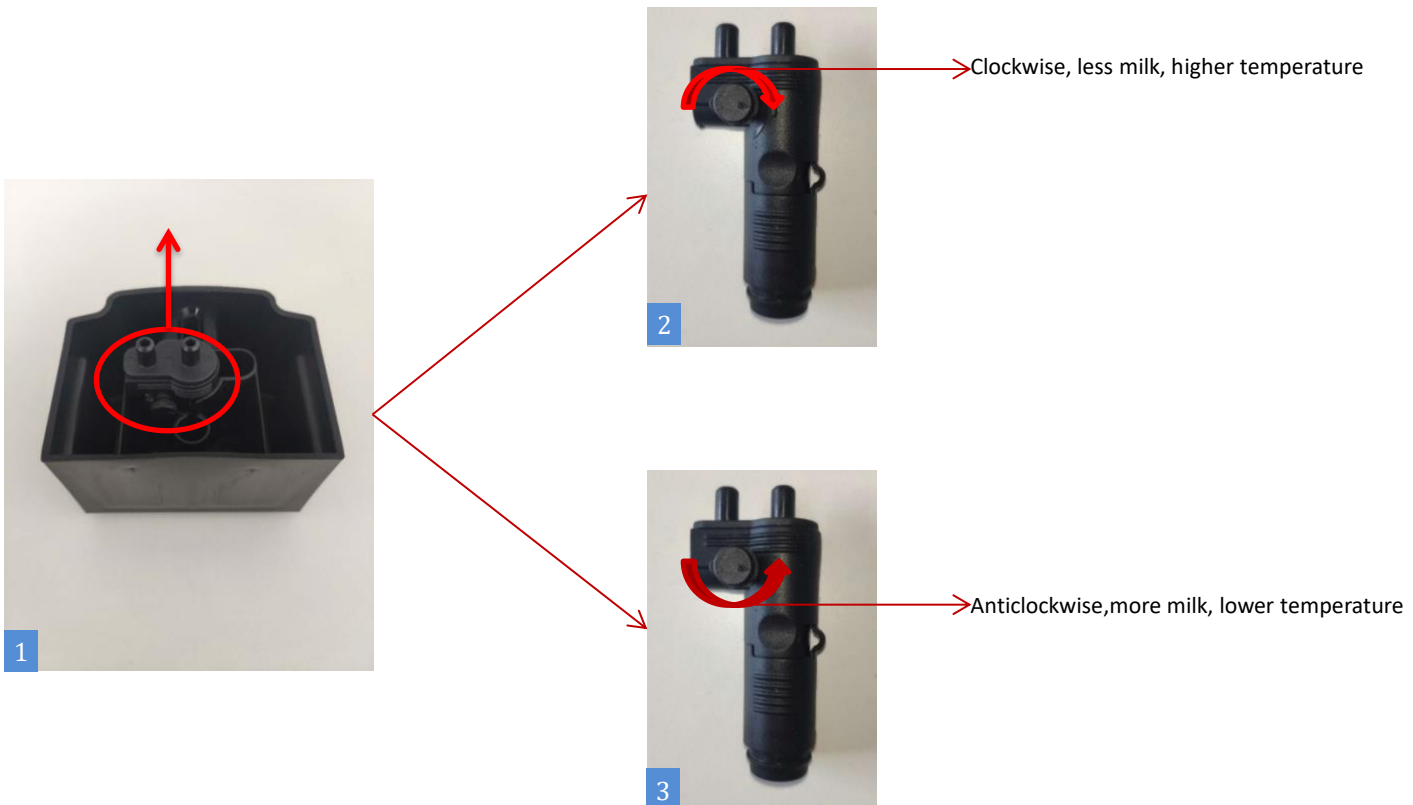
★ **Tips:**

- ★ 1. Please be sure to install the installation in place, otherwise it may cause, do not milk foam or milk foam device off the risk!

## 12.4 Milk Temperature Adjusting

Step: Take out the milk frother from the coffee outlet group. Twist the knob anticlockwise for loosen to leave more room inside, to let more milk come through, the temperature will be lower at the same time.

Twist the knob clockwise for loosen to leave less room inside, to let less milk come through, the temperature will be higher at the same time.



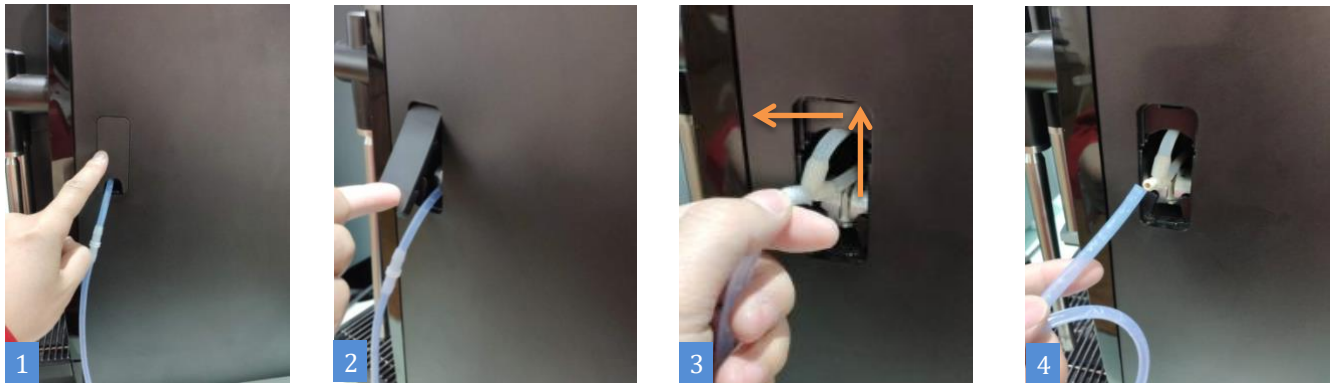
## 12.5 Milk Pipe Cleaning Manually

### 12.5.1 Method to take off the Milk Pipe

Step: (Photo NO.1& 2) Press at the top of the baffle, take it off.

(Photo NO. 3) Raise the milk pipe , take it out from the pinch valve, pull the three-way connector out

(Photo NO. 4) take the milk pipe off from the three-way connector, and clean it manually.

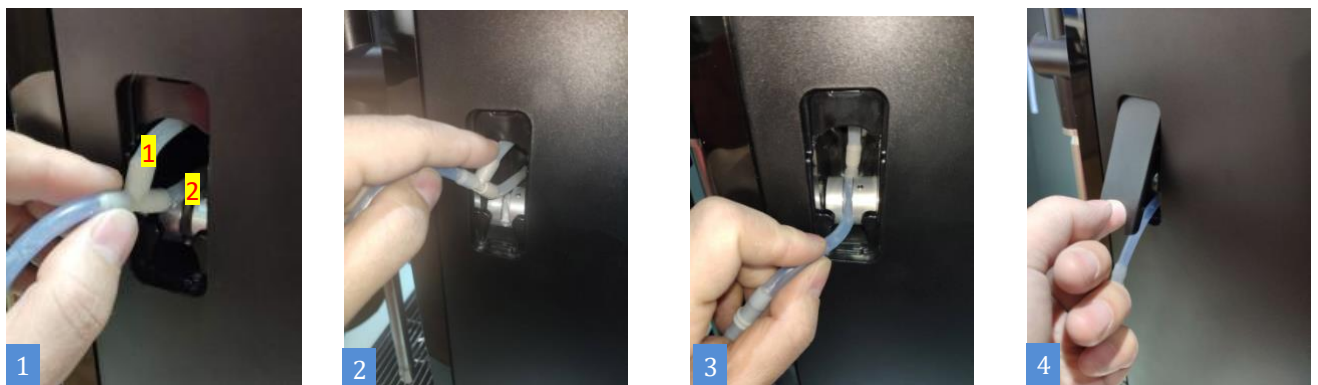


### 12.5.2 Method to assemble back the milk pipe

Step: (Photo NO.1) connect the milk pipe back to the three-way connector. When put the connector back into the machine, please push in the direction of pipe NO.1 , to make sure there is no pipes are folded.

(Photo NO.3) Put the milk pipe back into the pinch valve. Make sure it is in the right position

(Photo NO.4) put back the baffle, the top part in place first.



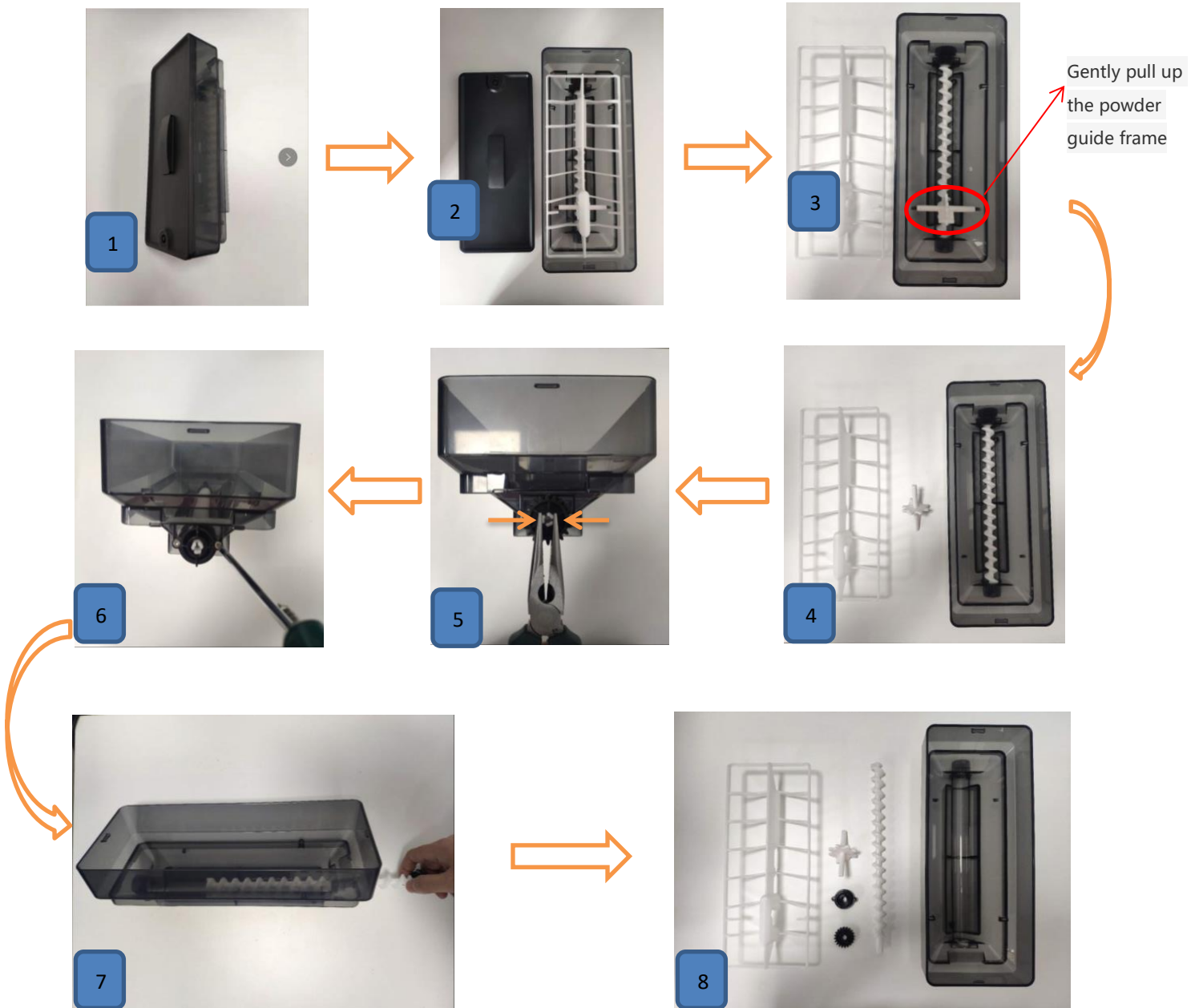
★ **Tips:**

1、when put the milk pipe into the pinch valve, please make sure it was putted into the right position, otherwise the valve cannot hold it totally.

## 12.6 Powder Canister

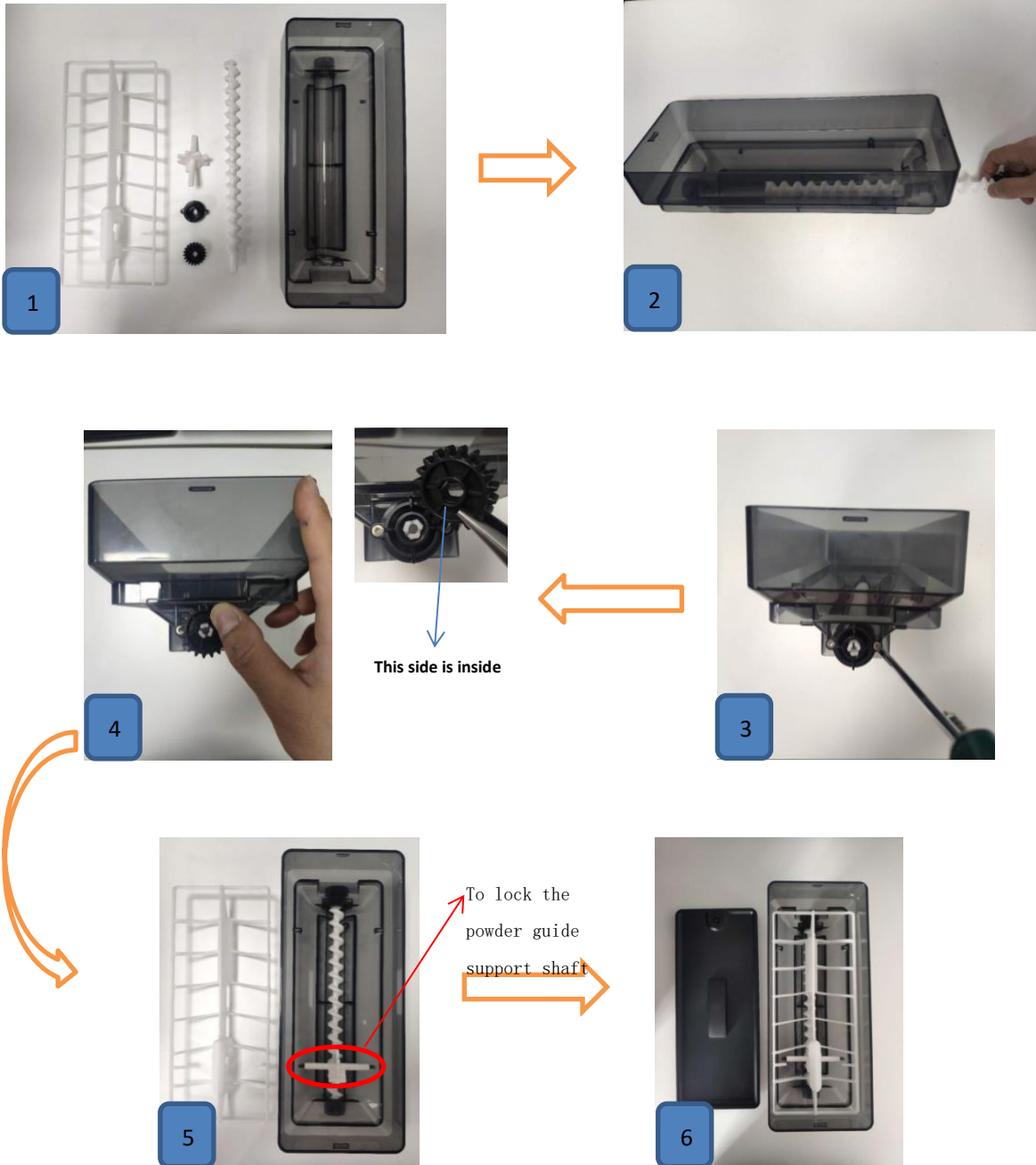
### 12.6.1 Method to disassemble the powder canister

Step: take off the cover and the powder guide support shaft. As photo NO 5 shows, please use Long nose pliers to hold and squeeze the small lock to take off the gear. Take off the two screws in photo NO. 6. Then take out the axis



### 12.6.2 Method to assemble back the powder canister

Step: (as photo NO.2) put the axis back, get it fixed by screws and the gear. (as photo NO.4) when you fix the gear, please be caution of its right position, the powder guide support shaft



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### 13 Daily Use and Maintenance Considerations

1. Do not add water inside the bean hopper and powder hopper
2. During machine dispensing, please do not forcibly open the machine front door, or try to take out any of the components below: the grounds box, waste water tray, water tank and other parts;
3. Only normal temperature water can be added into Water tank, hot water or ice water is not allowed;
4. It is recommended to use Medium Roasts or Medium-Dark to Dark Roasts beans. deep roasted or charcoal-roasted and oily coffee beans that are very large is not recommended to use.
5. While dispensing, do not place your hand beneath the drinks outlet site, in case of burning.
6. When cleaning the exterior parts of machine, please do not use brush or cleaning agent in case of damaging. Please wipe with a soft cloth dampened with water.
7. When add water inside the tank, please do not exceed the MAX line. If there is no MAX line, it is suggested to add up to 80% of the tank capacity.
8. While preparing drinks, or self-checking, or machine reset process, please do not switch off the power supply.
9. Please adjust the height of the coffee out let group properly to the height of the coffee cup, to avoid drinks splashing.
10. Please follow the correct steps of switching off: tap the Power Off button, machine will automatically get into cleaning process. After rinse finished and screen get drat, and then switch off physically. Please do not pull the power plug directly during the process.
11. At the end of the day, please empty coffee grounds and waste water tray,
12. To ensure get better drinks quality, it is recommended to clean the water tank and exchange the water every day.
13. If the water supply way is external water source, please stop use the machine with the water supply stops.

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