

F22 Service Manual (Standard)

(Version: V00)

(Main control version: V4.4.4.221118、HMI version: V5.0.1.2211211432)



❖ Applicable models of this manual:

F20、F22;

Due to product upgrades during the period, there may be differences between pictures and real machines,
please subject to real machines!

1 Content

1 CONTENT	2
2 SAFETY INSTRUCTION	8
2.1 Safety Warning	8
2.1.1 User Risk	8
2.1.2 Hazards to machine	9
3 STRUCTURE INSTRUCTION	11
3.1 OVERVIEW	11
3.2 INTERNAL COMPONENT INTRODUCTION	13
3.2.1 F20 Coffee Machine	13
3.2.2 P30 Powder Machine	15
4 SCHEMATICINTRODUCTION	16
4.1 CIRCUIT BOARD DIAGRAM	16
4.1.1 F20 Main Control Diagram	16
4.1.2 F20 HMI Diagram	17
4.1.3 P30 main control diagram	18
4.2 HYDRAULIC DIAGRAM	19
5 TRCHNICAL PARAMETER	20
5.1 CAPACITY DESCRIPTION	20
5.2 SPECIFICATION	20
6 INTERFACE DESCRIPTION	21
6.1 DRINKS INTERFACE	21
6.2 LANGUAGE	21
6.3 SHORTCUT MENU	21
6.3.1 Brewer Rinse	22
6.3.2 Powder Rinse	22
6.3.3 Milk Rinse	22
6.3.4 One-Button Maint	23
6.3.5 Service Menu	23
6.3.6 Wipe Protect	23
6.3.7 Information	23
6.3.8 Power Off	25
7 SERVICE MENU	26
7.1 DRINKS SETTING	27
7.1.1 Powder Setting	27
7.1.1.1 Powder Setting	27
7.1.1.2 Powder Type	27
7.1.2 Drinks Position Changing	28
7.1.3 Delete Drinks	28

7.1.4 Drinks Parameters Setting	28
7.1.4.1 Drinks Name	29
7.1.4.2 Delete	29
7.1.4.3 Change to	29
7.1.4.4 Picture change.....	29
7.1.4.5 Hidden Drinks.....	29
7.1.4.6 Small Cup.....	29
7.1.4.7 Middle Cup.....	29
7.1.4.8 Big Cup.....	29
7.1.4.9 Cup Type.....	29
7.1.4.10 Cycle.....	29
7.1.4.11 Grounds	30
7.1.4.12 Pre-brewing(s).....	30
7.1.4.13 Coffee (ml)	30
7.1.4.14 Bean box select.....	30
7.1.4.15 Temp. level.....	30
7.1.4.16 Pressure Mode.....	30
7.1.4.17 Extraction	30
7.1.4.18 Total Water Volume (ml)	30
7.1.4.19 Powder Weight (g)	30
7.1.4.20 Front Water Outlet (ml)	30
7.1.4.21 Rear Outlet (ml)	31
7.1.4.22 Powder Output Speed (%)	31
7.1.4.23 Water Temp (°C)	31
7.1.4.24 Powder Selection.....	31
7.1.4.25 Hot Water (ml)	31
7.1.4.26 Water (ml)	31
7.1.4.27 Milk (s)	31
7.1.4.28 Cold Milk (s)	32
7.1.4.29 Milk Foam (s)	32
7.1.4.30 Cold Milk Foam (s)	32
7.1.4.31 Milk Cap (s)	32
7.1.4.32 Wait (s)	32
7.1.4.33 Drinks Parameter	32
7.1.4.34 Create New Drinks.....	32
7.2 MAINTENANCE.....	34
7.2.1 Brewer Deep Clean	34
7.2.2 Milk Deep Clean	34
7.2.3 Powder Deep Clean.....	35
7.2.4 Descaling.....	35
7.2.5 Water Draining.....	35
7.3 MACHINE SETTING	36
7.3.1 Maintenance Setting.....	36
7.3.2 Time/Date.....	37

7.3.3	Auto Power Off/On	38
7.3.4	ECO Mode.....	38
7.3.5	Unit.....	39
7.3.6	Password.....	39
7.3.7	Personalized Setting.....	40
7.3.8	Network Setting.....	40
7.3.9	Power Grid Connection.....	41
7.4	ENG.SETTING	42
7.4.1	Grinding Calibration.....	42
7.4.2	Powder Cal	43
7.4.3	Grinding Index.....	43
7.4.4	Water Supply.....	44
7.4.5	Milk System Setting	44
7.4.6	Factory Setting.....	46
7.4.7	Business Setting.....	46
7.4.7.1	Screen Saver Setting	46
7.4.7.2	Exit Screen Saver Time	46
7.4.7.3	Screen Saver Interval Time	47
7.4.7.4	LOGO.....	47
7.4.7.5	Start Picture Replacement.....	47
7.4.7.6	Screensaver Picture Setting.....	47
7.4.7.7	Advertising Mode.....	48
7.4.8	Param.Import&Export.....	48
7.4.8.1	Drinks Param	48
7.4.8.2	Machine Param	48
7.4.9	Program Update.....	49
7.4.9.1	Current Version.....	49
7.4.9.2	U-Disk Update.....	49
7.4.10	Function Switch	49
7.4.11	Payment Setting.....	51
4	WARNING.....	52
4.1	WARNING WITH SCREEN PROMPT.....	52
4.1.1	Water tank is short of water	52
4.1.2	Slag container is full.....	52
4.1.3	The storage pan is full.....	52
4.1.4	Lack of beans in the left bean box.....	53
4.1.5	Lack of beans in the right bean box.....	53
4.1.6	Lack of powder in the left powder box.....	53
4.1.7	Lack of powder in medium powder box.....	53
4.1.8	Lack of powder in right powder box.....	54
4.1.9	The left bean box is not installed in place.....	54
4.1.10	The right bean box is not installed in place.....	54
4.1.11	The left powder box is not installed in place.....	55

4.1.12	Medium powder box is not installed in place.....	55
4.1.13	The right powder box is not installed in place.....	55
4.1.14	The bubbler is not installed in place.....	56
4.1.15	The door is not closed in place.....	56
4.1.16	The door of the powder feeder is not closed in place.....	56
4.1.17	Excessive temperature of powder boiler.....	57
4.1.18	Steam boiler temperature is too high.....	57
4.1.19	The coffee hot plate temperature is too high.....	57
4.1.20	The temperature of powder boiler is too low.....	58
4.1.21	Steam boiler temperature is too low.....	58
4.1.22	The coffee hot plate temperature is too low.....	58
4.1.23	Too high ambient temperature.....	59
4.1.24	Low ambient temperature.....	59
4.1.25	Insufficient milk.....	59
4.1.26	System water shortage.....	60
4.1.27	Excessive system pressure.....	60
4.1.28	Grinder calibration.....	60
4.1.29	Self-inspection of the bubbler.....	61
4.1.30	The washing and boiling system needs to be cleaned.....	61
4.1.31	The milk system needs to be cleaned.....	61
4.1.32	The powder system needs to be cleaned.....	62
4.1.33	The coffee machine needs descaling.....	62
4.1.34	Network exception.....	62
5	FAULT	64
5.1	FAULTS WITH SCREEN PROMPT	64
5.1.1	Abnormal water supply of powder boiler.....	64
5.1.2	Abnormal water supply of coffee hot plate.....	64
5.1.3	Left bean grinder is abnormal.....	64
5.1.4	Abnormality of right bean grinder.....	65
5.1.5	Abnormal washing and boiling system.....	65
5.1.6	HMI communication abnormality.....	65
5.1.7	Abnormal NTC of powder boiler.....	66
5.1.8	Steam boiler NTC abnormality.....	66
5.1.9	Coffee hot plate NTC abnormality.....	66
5.1.10	Heating timeout of powder boiler	67
5.1.11	Steam boiler heating timeout.....	67
5.1.12	Coffee hot plate heating timeout	67
5.1.13	Steam boiler water make-up timeout.....	68
5.2	FAULTS WITHOUT SCREEN PROMPT.....	69
5.2.1	Unable to start the machine	69
5.2.2	Can't suck milk.....	69
5.2.3	Milk can be produced without milk foam.....	69
5.2.4	No coffee.....	69

5.2.5 Crash	70
5.2.6 Water leakage.....	70
6 INTRODUCTION TO DISASSEMBLY AND ASSEMBLY	71
6.1 TOOLS.....	71
6.2 F20 COMPONENT DISASSEMBLY STEPS	72
6.2.1 Dismantling appearance	72
6.2.1.1 Remove the rear cover plate	72
6.2.1.2 Remove the cover plate	72
6.2.1.3 Remove the left and right side panels.....	73
6.2.2 Remove the bubbler.....	75
6.2.3 Dismantle grinding bean group.....	76
6.2.4 Remove the pressure storage valve group.....	77
6.2.5 Dismantle the drive set.....	77
6.2.6 Remove the main control panel.....	79
6.2.7 Dismantle the flowmeter.....	79
6.2.8 Removal of switching power supply.....	80
6.2.9 Dismantle the beater.....	80
6.2.10 Remove HMI group.....	81
6.2.11 Remove the water pump unit.....	82
6.2.12 Remove the heating plate group.....	82
6.2.13 Dismantle steam boiler unit.....	83
6.2.14 Remove the three-way milk valve	84
6.2.15 Remove milk pump unit.....	85
6.2.16 Remove the inlet valve group.....	85
6.2.17 Remove the solenoid valve group	87
6.2.17.1 Remove the hot water (rod) solenoid valve group.....	87
6.2.17.2 Remove the steam/ice coffee solenoid valve group.....	87
6.2.17.3 Remove the cleaning/coffee pressure relief solenoid valve group.....	88
6.2.17.4 Remove the steam boiler water supply solenoid valve.....	88
6.3 P30 COMPONENT DISASSEMBLY STEPS	89
6.3.1 Removal appearance.....	89
6.3.1.1 Remove the rear cover plate	89
6.3.1.2 Remove the left and right side panels.....	89
6.3.2 Dismantle the flowmeter.....	90
6.3.3 Dismantle the solenoid valve group.....	91
6.3.4 Removal and delivery of pulverized coal generator unit.....	91
6.3.5 Dismantle the mixing motor set.....	92
6.3.6 Dismantle the diaphragm pump set.....	92
6.3.7 Removal of water pump.....	94
6.3.8 Remove the main control board.....	94
6.3.9 Dismantling powder boiler	94
6.3.10 Remove the blower.....	95
6.3.11 Dismantling agitator.....	95

7 MAINTENANCE METHODS.....	97
7.1 CLEANING OF THE BUBBLER	97
7.1.1 Removal method of the bubbler.....	97
7.1.2 Installation method of bubbler.....	98
7.2 AGITATOR CLEANING.....	100
7.2.1 Dismantling method of agitator.....	100
7.2.1 Installation method of agitator.....	100
7.3 CLEANING OF POWDER SILO	101
7.3.1 Disassembly method of powder silo.....	101
7.3.1 Installation method of powder silo.....	101
7.4 COFFEE MACHINE CLEANING	102
8 PRECAUTIONS FOR DAILY USE AND MAINTENANCE	103

2 Safety Instruction


2.1 Safety Warning

2.1.1 User Risk

 **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.



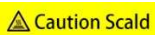
Warning There is risky of getting poison by touching cleaning powders.

Do follow below points:

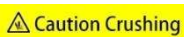
- ❖ Always keep cleaning tablets put of children and unauthorized person ;
- ❖ Do not eating or drinking cleaning products ;
- ❖ Do not mix cleaning products with other chemicals ;
- ❖ Do not add cleaning products in milk container ;
- ❖ Do not add cleaning products in the water tank ;
- ❖ Cleaning products and descaling 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 Hazards to machine



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;

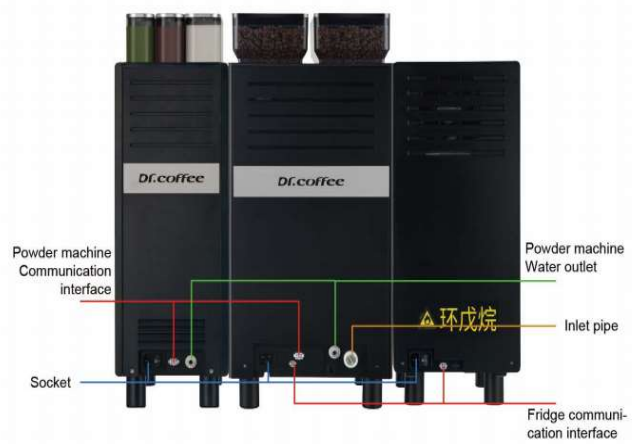
- ❖ New hose kit (drinking water/waste water hose) supplied with the machine should be used, and do not use old hoses.

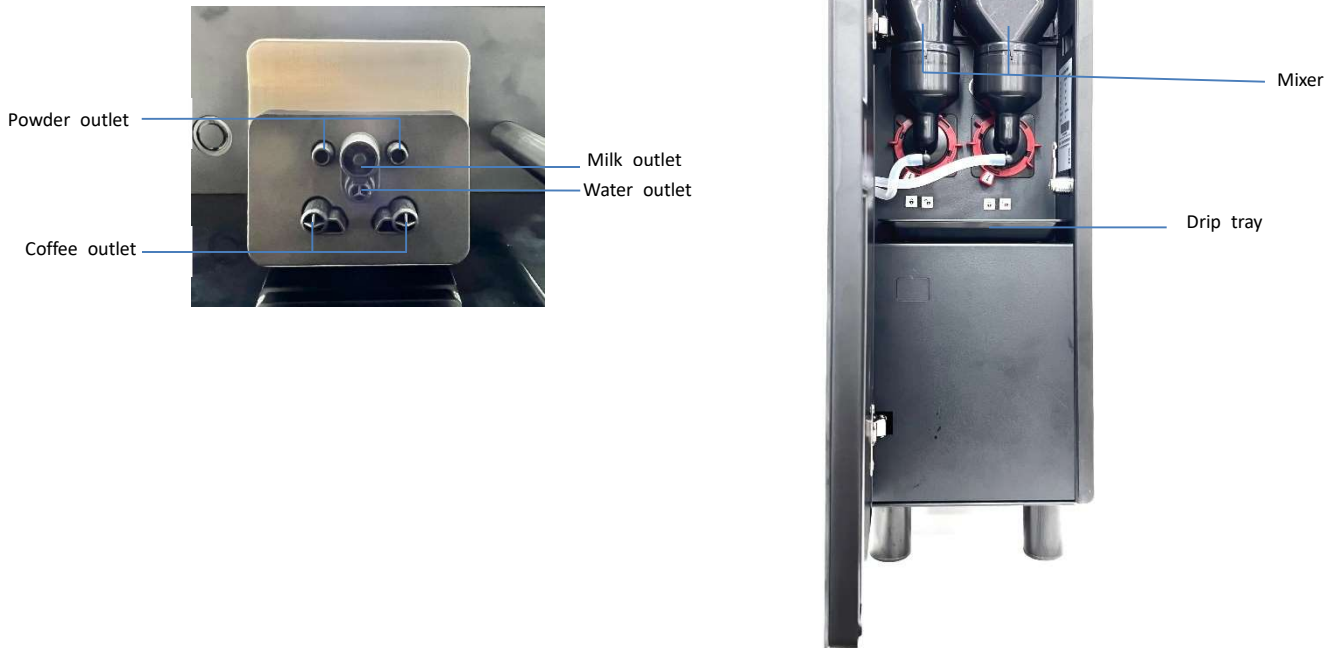
3 STRUCTURE INSTRUCTION

3.1 OVERVIEW



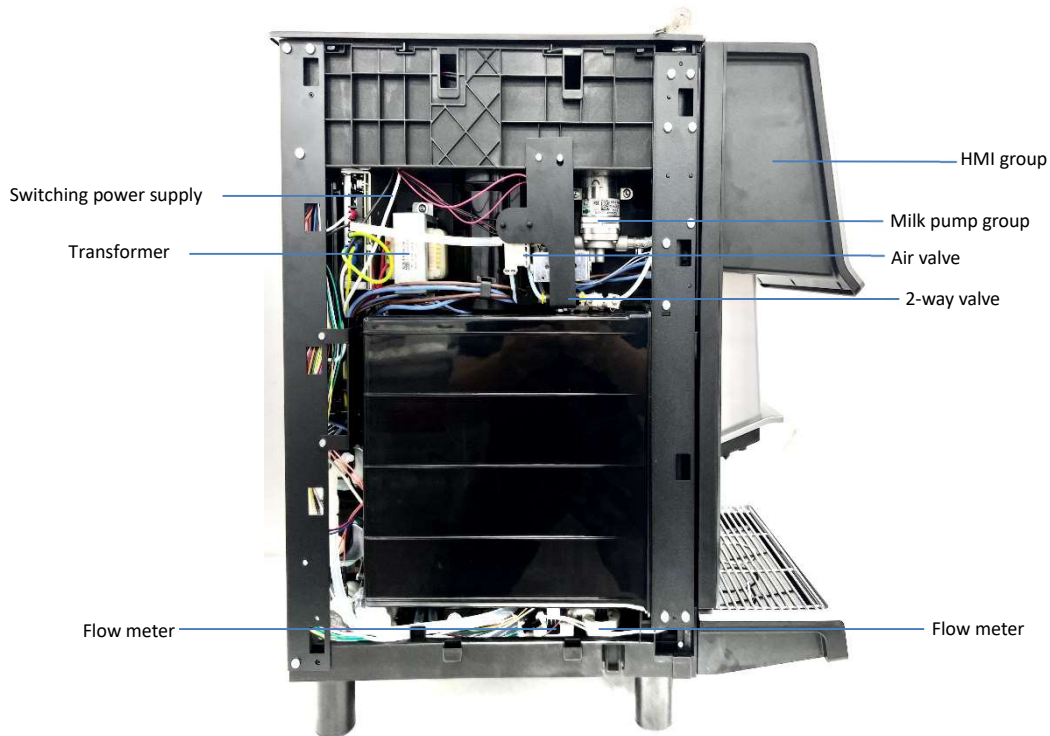
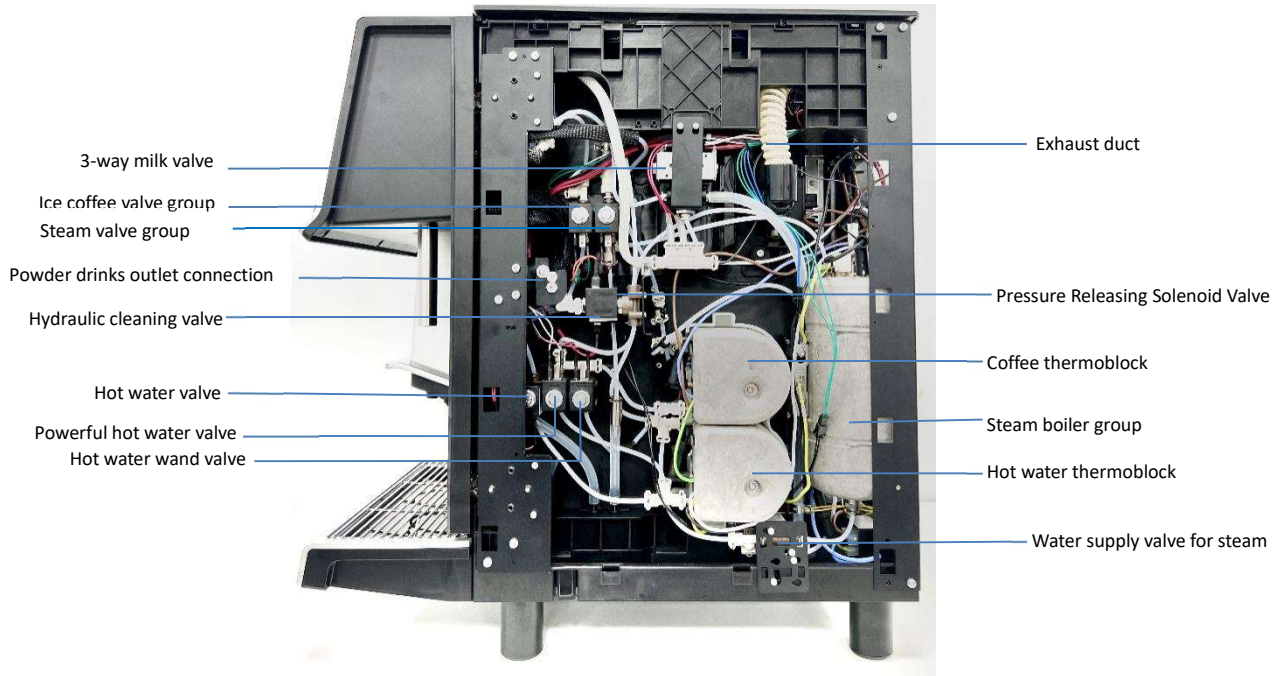
Coffee machine (Back side)



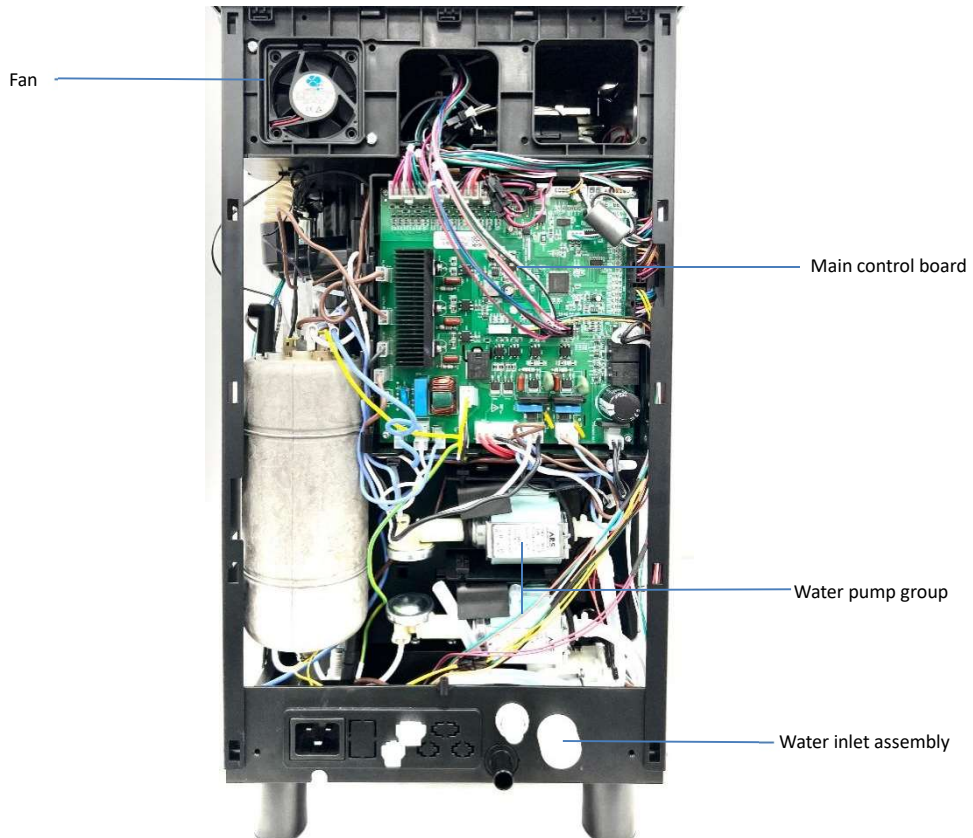
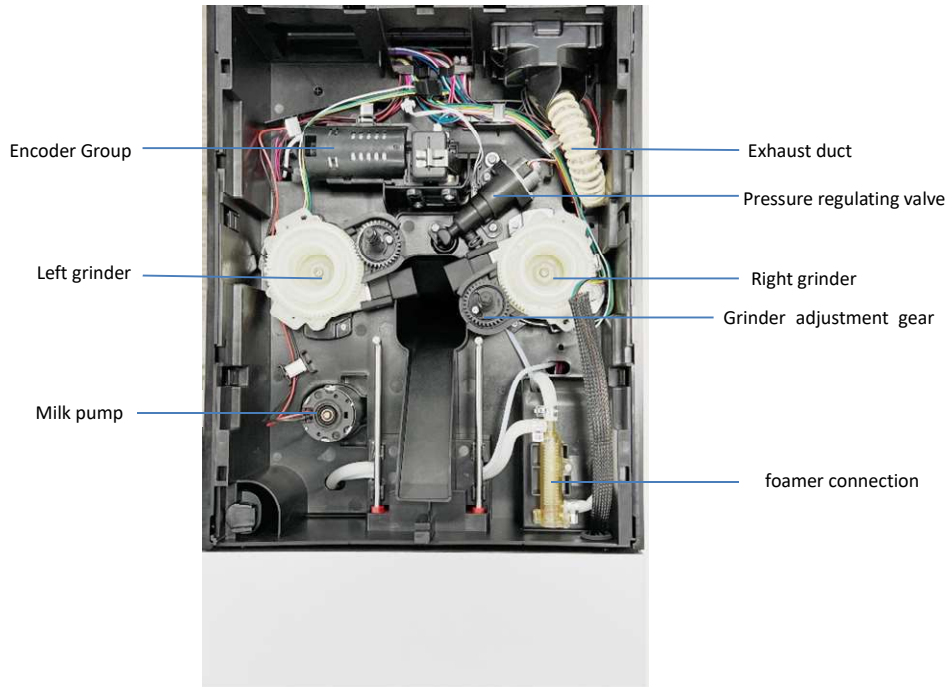


3.2 INTERNAL COMPONENT INTRODUCTION

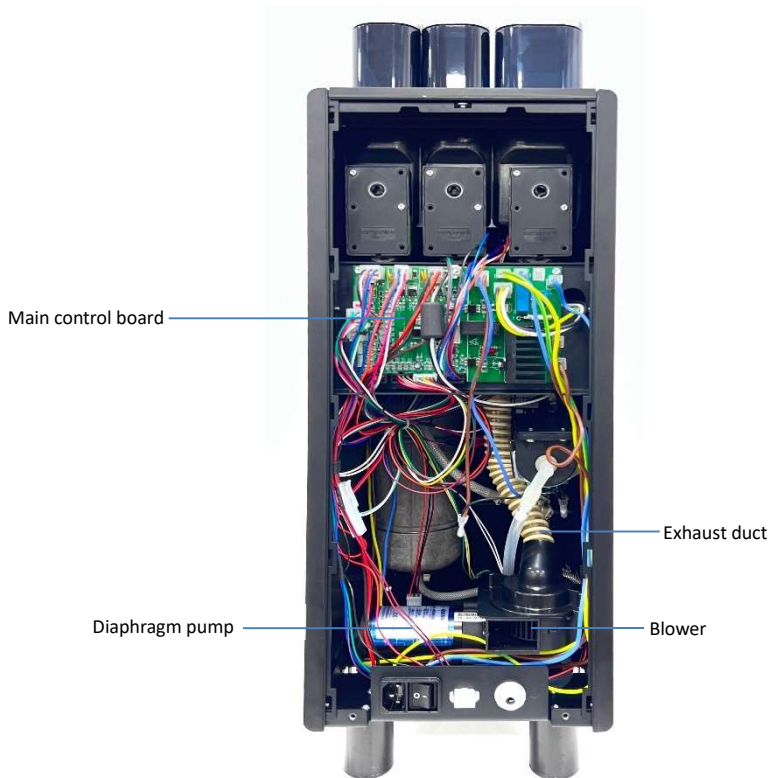
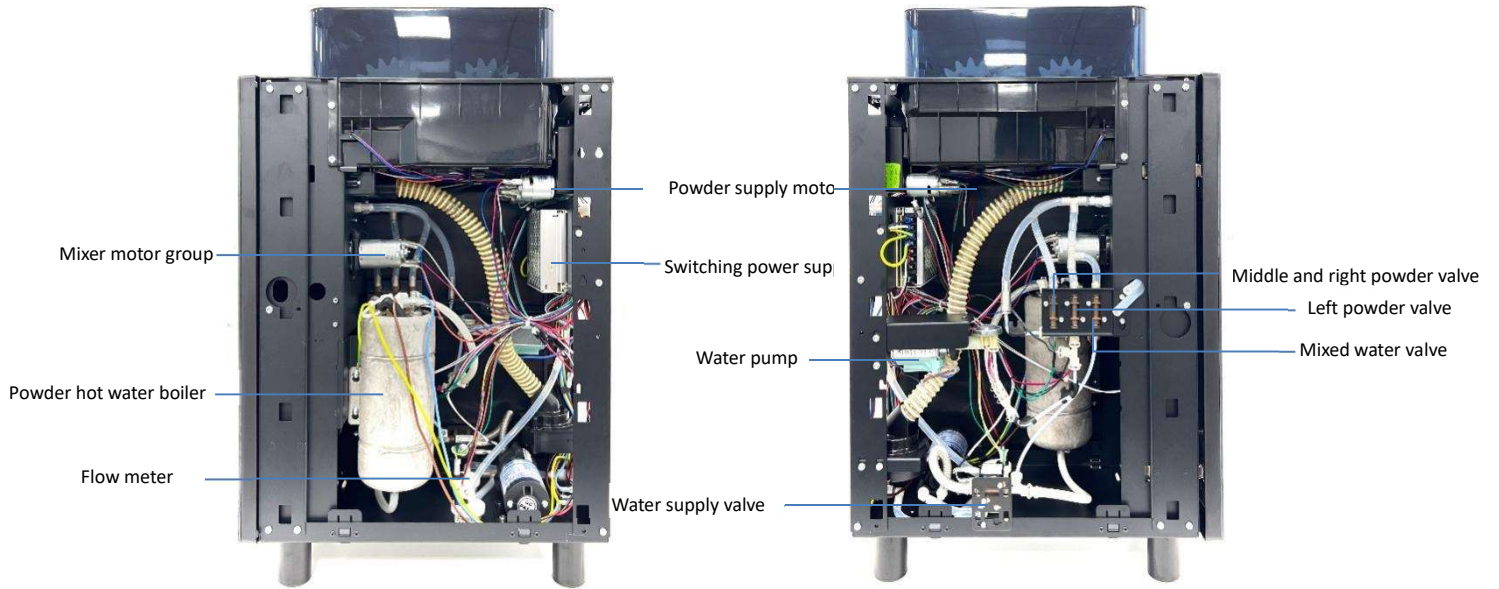
3.2.1 F20 Coffee Machine



F20 coffee machine



3.2.2 P30 Powder Machine



4 SCHEMATICINTRODUCTION

4.1 CIRCUIT BOARD DIAGRAM

4.1.1 F20 Main Control Diagram

11~12 Ice coffee valve

09~10 Water supply valve for steam

07~08 Drinks hot water valve

05~06 Powerful hot water wand valve

03~04 Hot water wand valve

01~02 Pressure relief solenoid valve

07~08 Water inlet valve

05~06 Water tank inlet valve

03~04 Air valve

01~02 2-way valve

Powder machine connection

Power switch(DC24V)

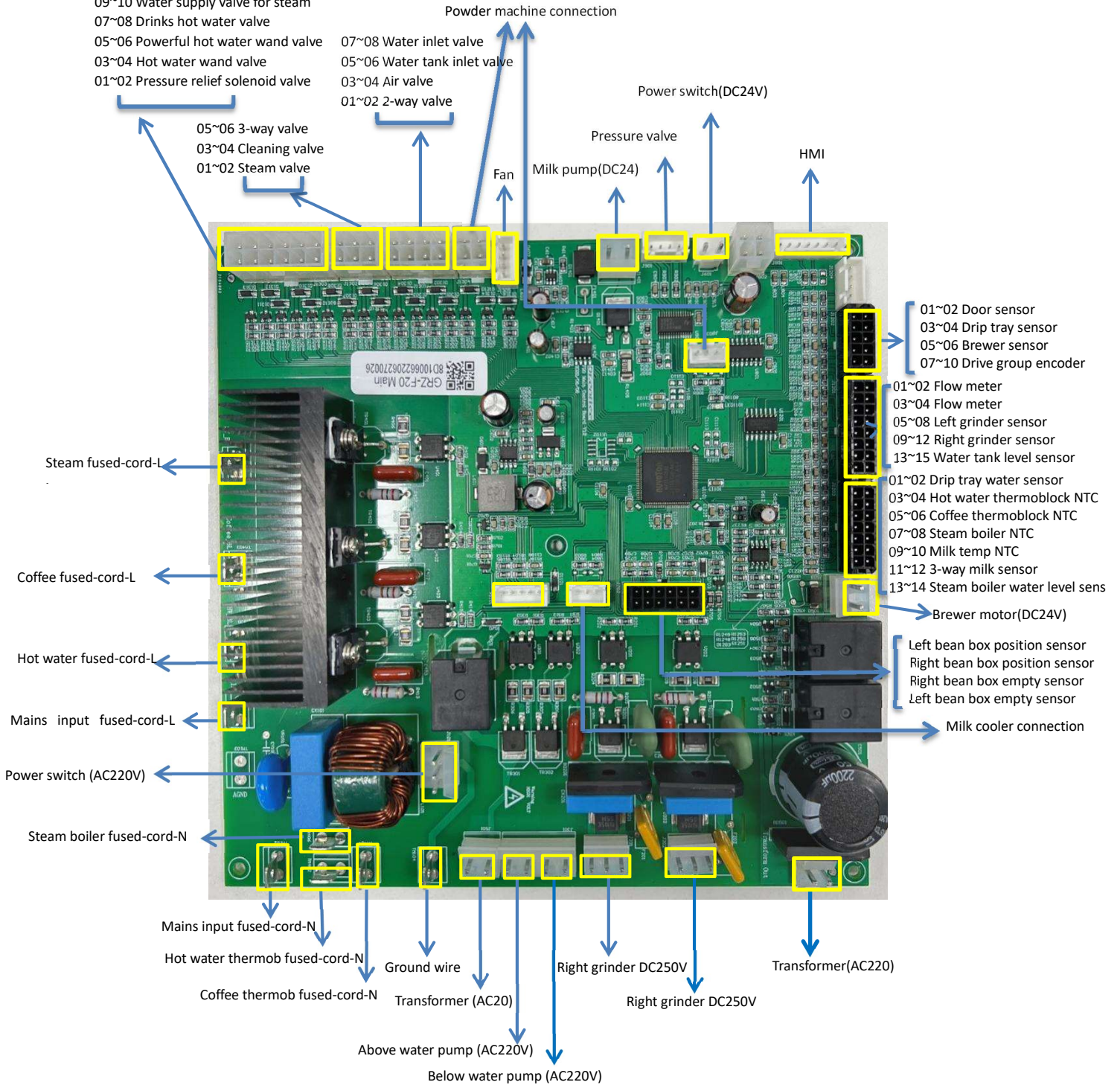
05~06 3-way valve
03~04 Cleaning valve
01~02 Steam valve

Fan

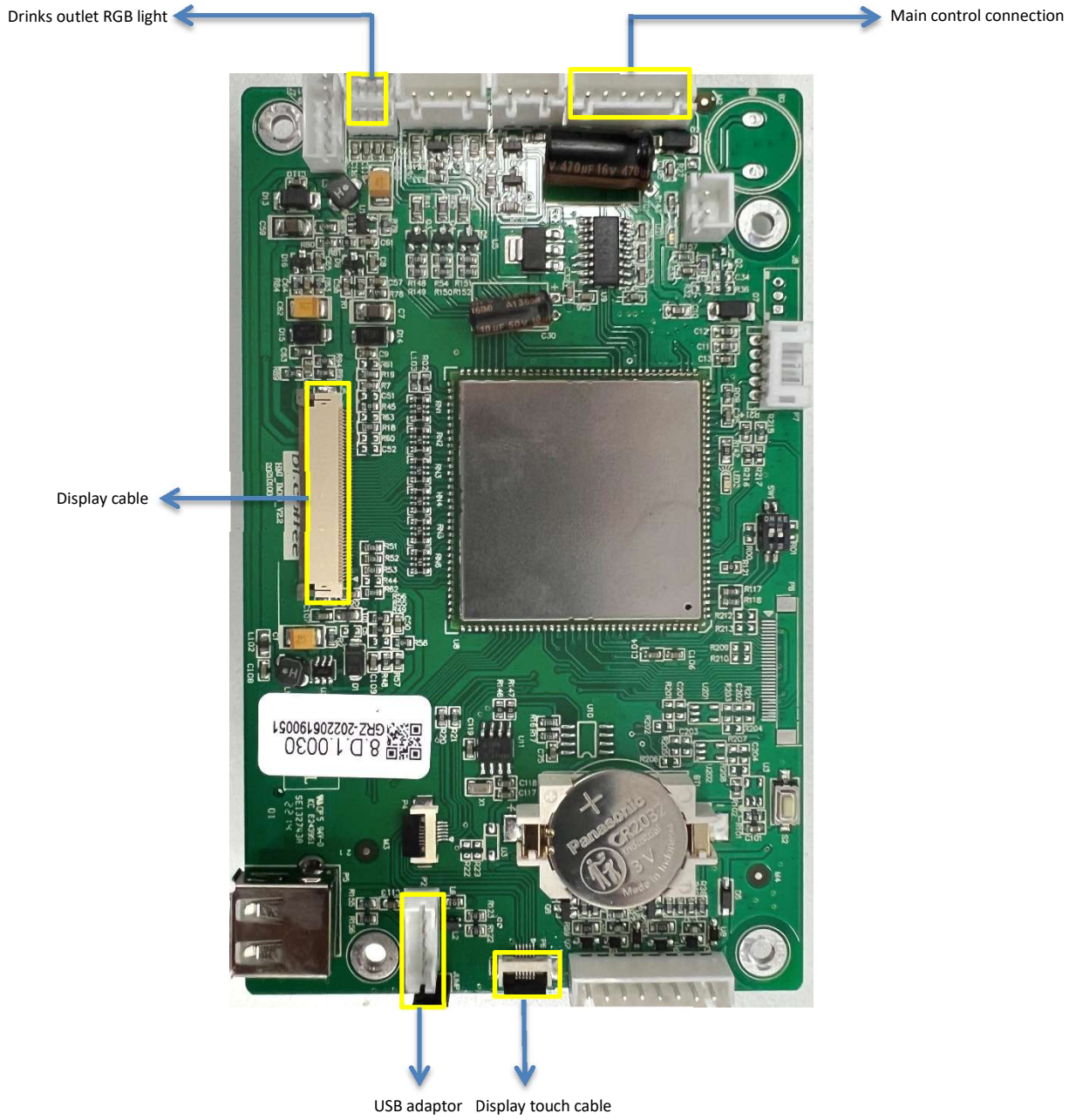
Milk pump(DC24)

Pressure valve

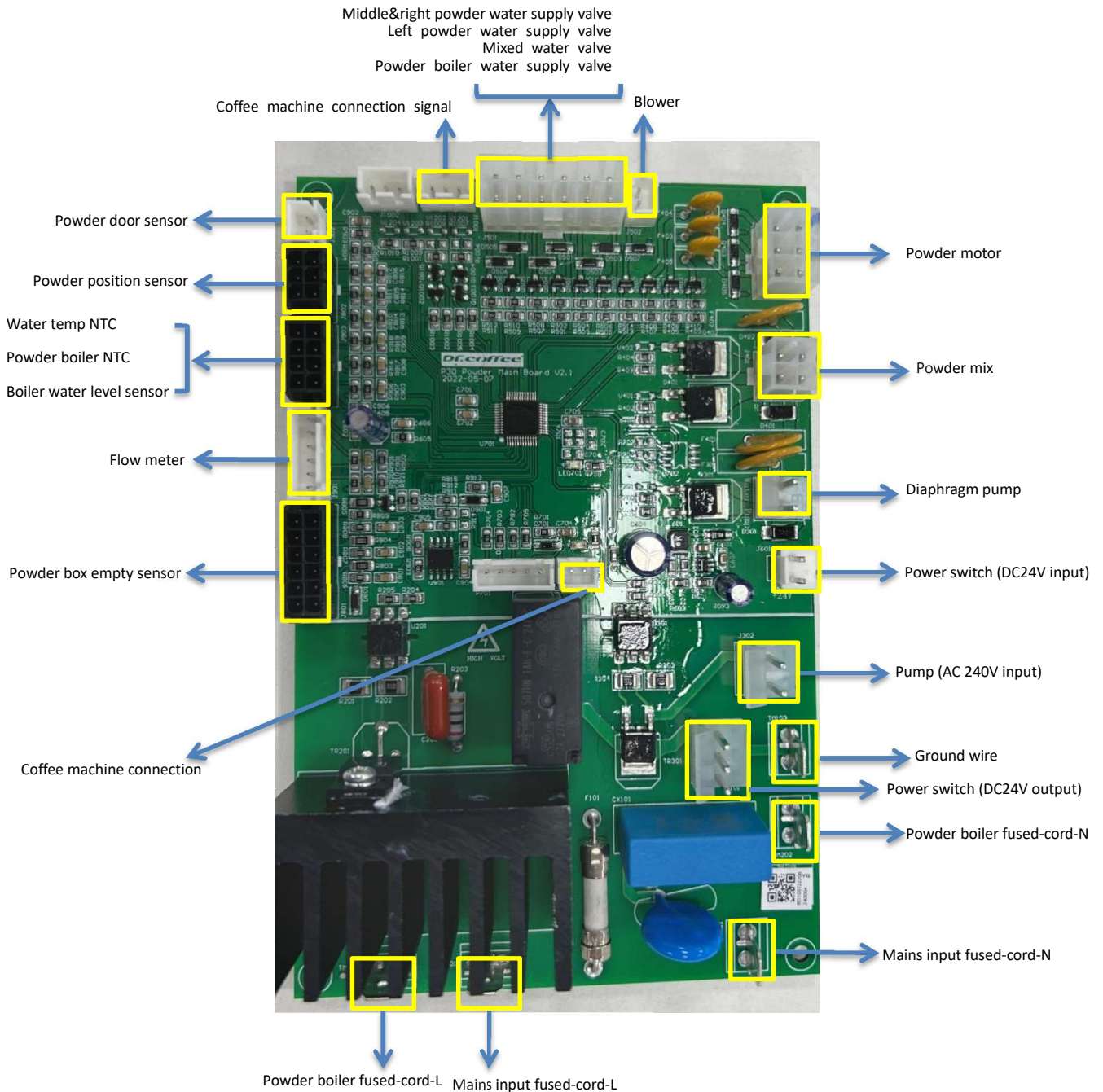
HMI



4.1.2 F20 HMI Diagram

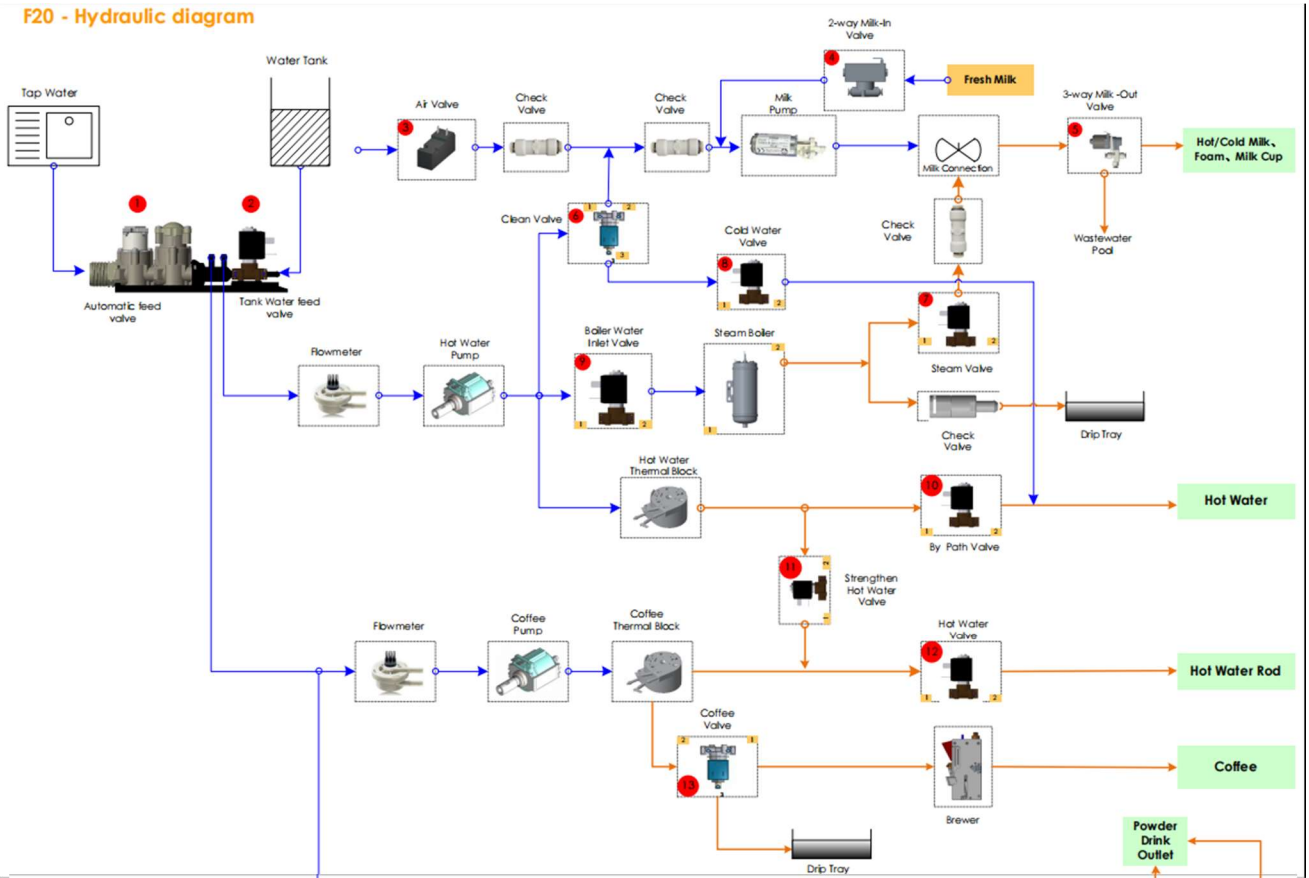


4.1.3 P30 main control diagram

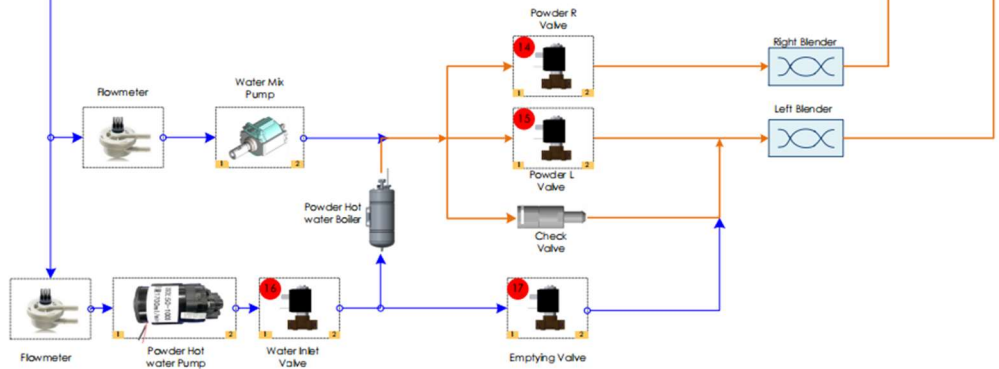


4.2 HYDRAULIC DIAGRAM

F20 - Hydraulic diagram



P30 - Hydraulic diagram



5 TECHNICAL PARAMETER

5.1 CAPACITY DESCRIPTION

Hourly output based on DIN18873-2:

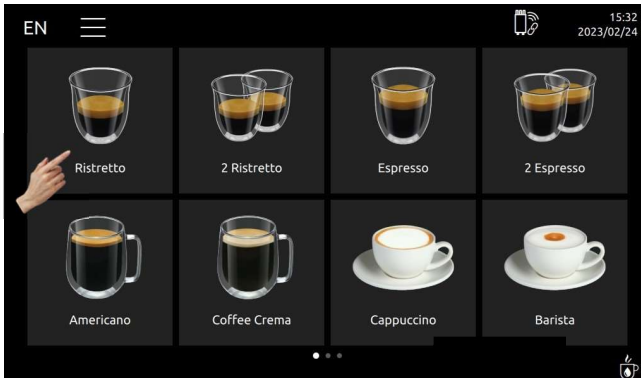
Model		F22
Advised daily output		300 cups
Hourly output	Espresso (50ml)	100 (25ml/cup)
	Americano (240ml)	60
	Cappuccino (240ml)	60
Hourly hot water		30L
Bean box capacity		About 2 * 700 g
Powder box capacity		Left powder box (2L) : Milk powder 1000g/ Chocolate powder1500g Middle & right powder box(1.5L): Milk powder 800g/ Chocolate powder1200g
Coffee ground box capacity		70 coffee grounds (10g/pcs)

5.2 SPECIFICATION

Model	F20 coffee machine	P30 powder machine
Rated power	220V-240V~ 50/60Hz 3000W	220V-240V~ 50/60Hz 2000W
Plumbing type	G3/4' to G3/8' 1.5m metal tube	φ5*9 silicone pipe
Water pressure range	80-600kPa (0.8-6Bar)	Water from coffee machine
Machine size W*D*H	31*56*66 cm	22*56*66 cm
Weight	34 kg	17 kg

6 INTERFACE DESCRIPTION

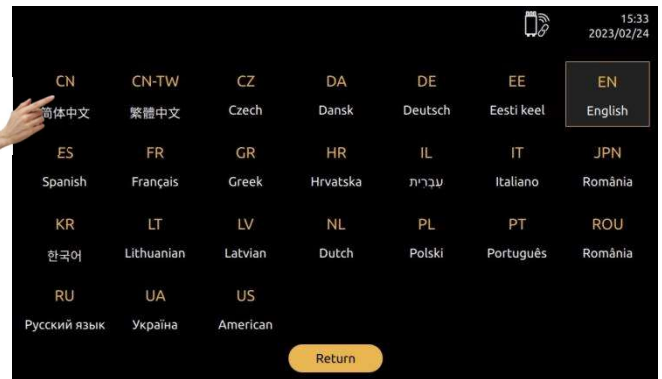
6.1 DRINKS INTERFACE



1、Click any drinks picture can start to make. (For detail steps please refer to the instruction manual)

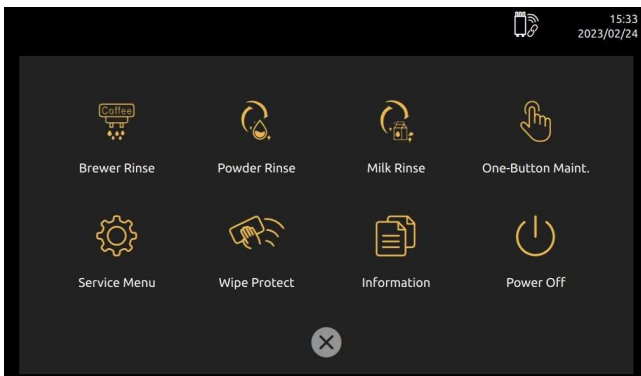
- 2、Select different drinks type in the bottom of display. (For detail steps please refer to the instruction manual)
- 3、Network signal icon, represent the strength of 4G network or WiFi signal in real time. (Only for machines with IOT function, equip with 4G model or WiFi model)
- 4、Time and date are displayed in real time, can be modified in the service manual.
- 5、The real time price will show in the button of drinks. (Only for machines with IOT function, equip with 4G model or WiFi model)
- 6、Click “”, will start to make hot water.
- 7、: Icon for F20 and P30 connection. Without this icon, means doesn't connect well.

6.2 LANGUAGE



Click the language icon, different languages are available.

6.3 SHORTCUT MENU



Click “” icon, will show shortcut menu;

6.3.1 Brewer Rinse



Click "Brewer Rinse" to see the interface above "Back or OK" for your choice, machine will proceed to rinse process if no response in 10 seconds.

Long touch the "Brewer Rinse" for 3 seconds entering "Brewer Deep Clean" (see details in user manual)

6.3.2 Powder Rinse



Click "Powder Rinse" to see the interface above "Back or OK" for your choice, machine will proceed to rinse process if no response after 10 seconds.

Long touch the "Powder Rinse" for 3 seconds entering "Powder Deep Clean" (see details in user manual) If doesn't connect with P30 powder machine, without this function.

6.3.3 Milk Rinse



Click "Milk Rinse" to see the interface above "Back or OK" for your choice, machine will proceed to rinse process if no response in 10 seconds.

Long touch "Milk Rinse" and for 3 seconds entering "Milk Deep Clean" (see details in user manual)

6.3.4 One-Button Maint



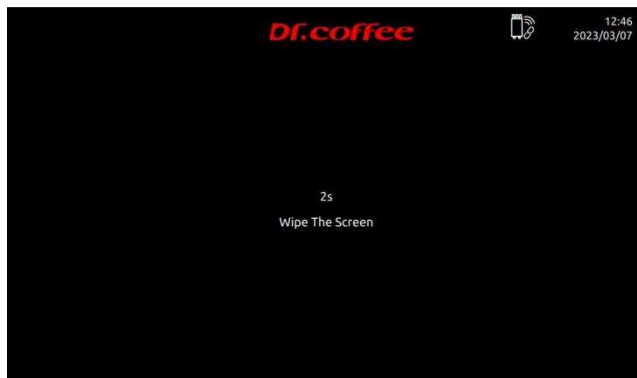
Click "One-Button Maint." to see the interface above "Back or OK" for your choice, machine will proceed the process if no response in 10 seconds.

One-Button Maint include brewer deep clean, milk deep clean, powder deep clean.

6.3.5 Service Menu

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

6.3.6 Wipe Protect



Click "Wipe Protect", there will be only words "Wipe Protect" with 10 seconds counting down for display wiping.

Long touch "Wipe Protect" and hold for 3 seconds to enter "Descaling" process. (See details in user manual)

6.3.7 Information

Total cups



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

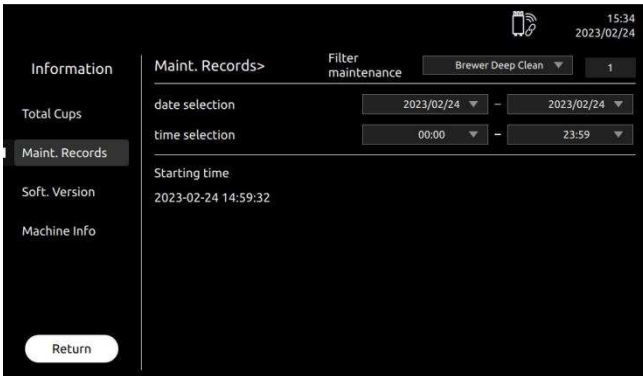
Date Selection: Select the date period of data;

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

Time Selection: Select the time period of date

Deleted Drinks: shows the total cups were deleted

Maint. Records



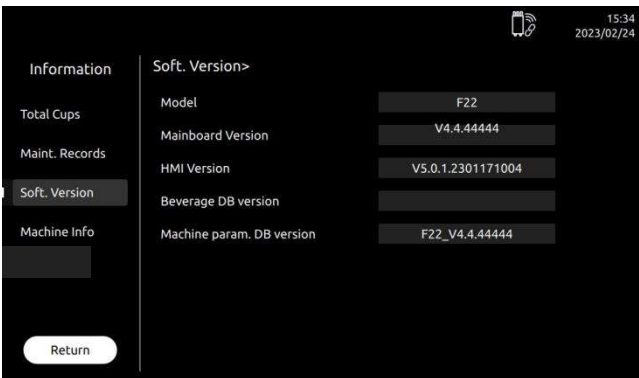
Maint. Records: The times amount of maintenance

Filter Maintenance: Click the "Arrow" to choose the difference maintenance record

Date Selection: Select the date period of data

Time Selection: Select the time period of date

Soft. Version



Model : Machine model

Mainboard Version: Current Software Version Info of Mainboard;

HMI Version: Current Software Version Info of Mainboard;

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

Machine parameter Version: this column displays the current machine parameter library version number

Machine Info.



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

1. **IMEI:** The IMEI info of 4G Model; (This function is only available for IOT models.)
2. **SIM No:** The info of SIM card; (This function is only available for IOT models.)
3. **IOT No:** The number of IOT in the machine; (This function is only available for IOT models.)
4. **Enterprise No:** The number of Enterprise this machine belongs to; (This function is only available for IOT models)
5. **Net State:** Indicates the network status of the current machine. (This function is only available for IOT models)

6.3.8 Power Off



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

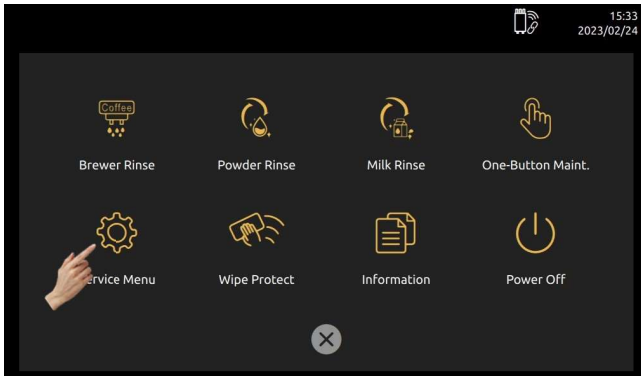
Click "Confirm", start rinsing automatically, screen turned off and power off (press more than 5 seconds to wake up machine)

Click "Return", return to top level automatically.

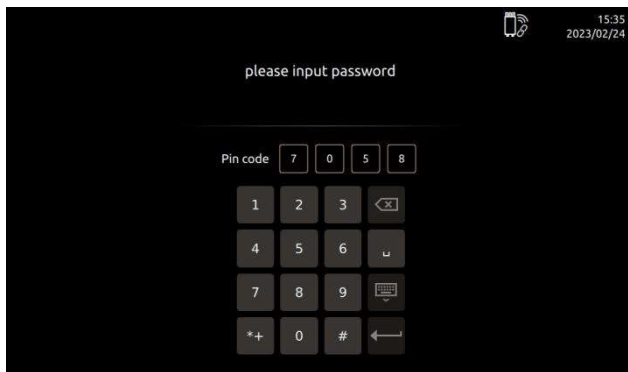
7 SERVICE MENU

Method of Entry

Step 1: Click "Service Menu" for entry (as picture below)



Step 2: Input correct password;



Service menu introduction: Digital password and PIN code (PIN code has the same authority as the primary password)

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)

PIN code: The password is a 4 digital password obtained by calculating the random 4-digit PIN displayed by the machine, for example, PIN code is 3319, the password should be:

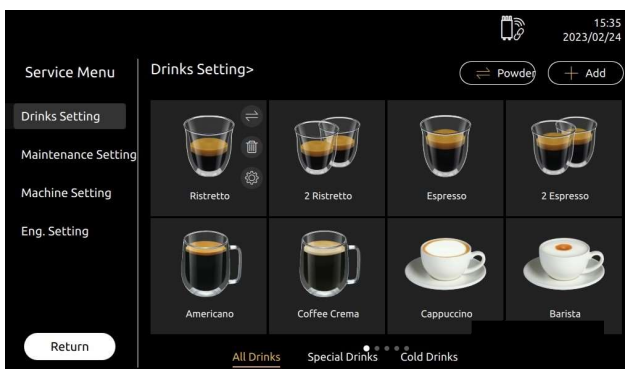
The first number is the last digital of the sum of the first and last PIN code (3+9=12) so the first number is 2

The second and the third number is same with the second and the third PIN code, so the second and the third number is 3 and 1.

The forth number is the last digital of the sum of the second and the third PIN code (3+1=04) so the forth number is 4

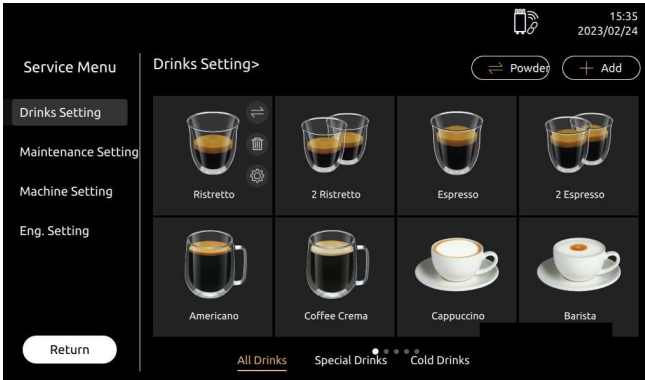
Above, password is 2314

Step 3: Service Menu Interface

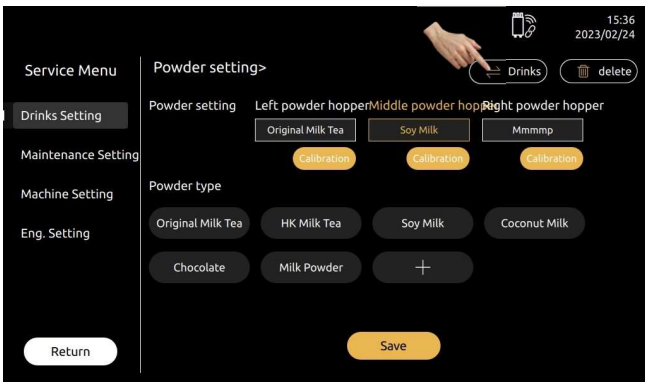



7.1 DRINKS SETTING


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



7.1.1 Powder Setting



Click  icon, for the powder setting interface;

Click  icon, can delete the powder type.

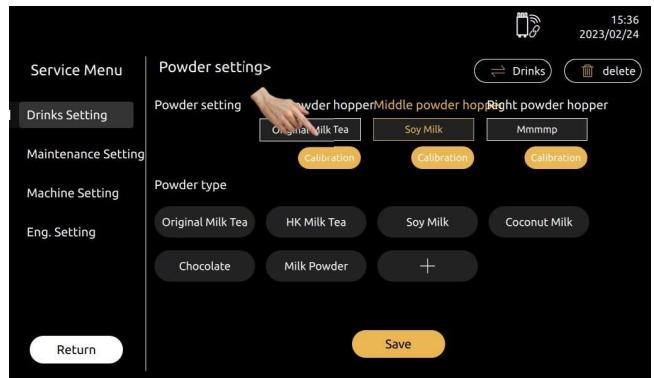
7.1.1.1 Powder Setting

Powder box 1, powder box 2, powder box 3 represent left, middle, and right powder box


Click the powder box, select the powder which match with the powder box.

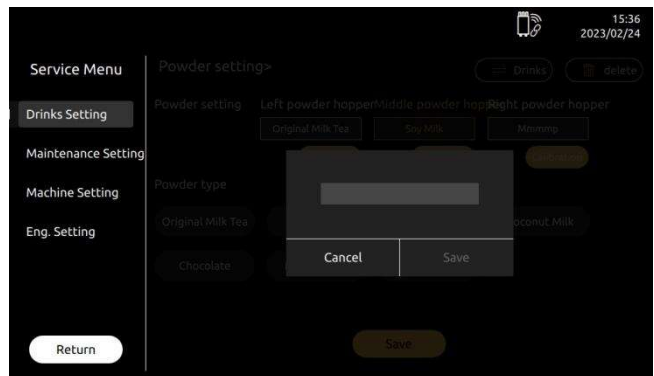
Calibration: Click the calibration to do the powder calibration.

(Detail information please refer the Eng setting)




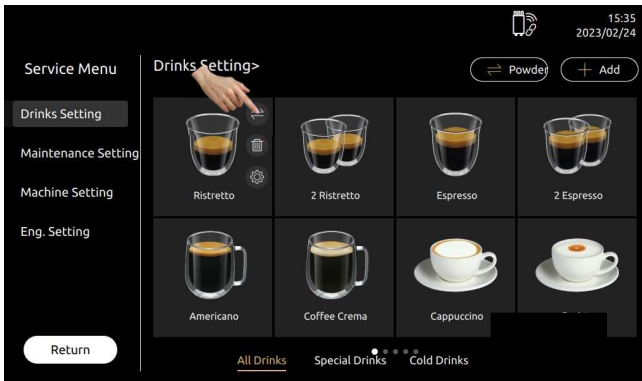
7.1.1.2 Powder Type

Represent the kind of powder, click  to add type.




7.1.2 Drinks Position Changing

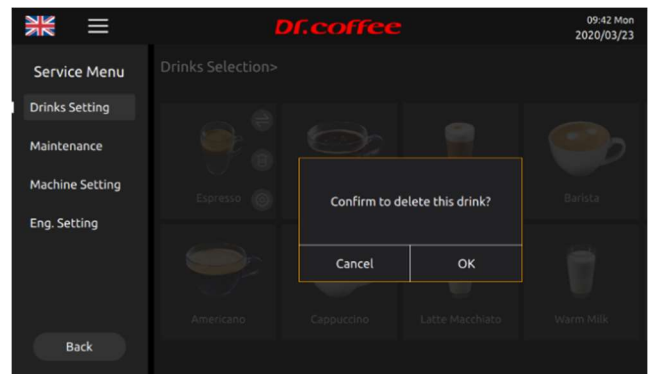
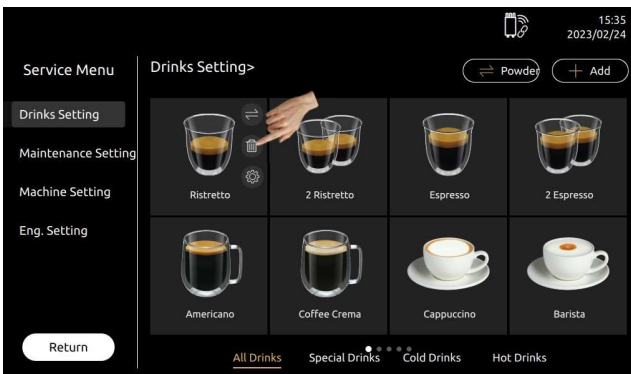
Click  icon, then click the aim position. Click the image of the drink that needs to be exchanged to accomplish the position exchange of the two drinks.




7.1.3 Delete Drinks

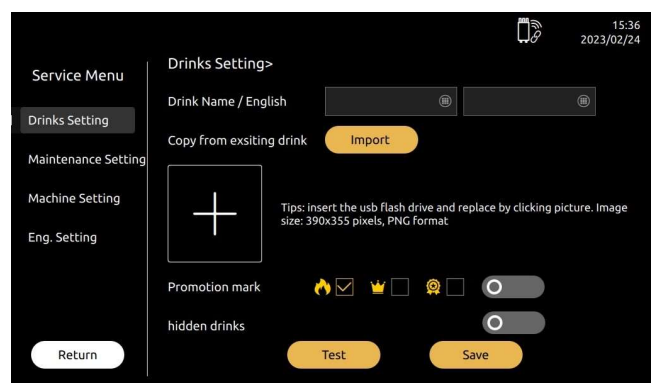
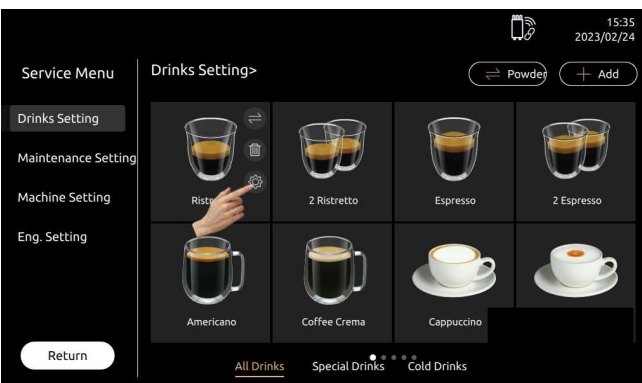
Click  icon to the interface to see the interface below.

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



7.1.4 Drinks Parameters Setting


Click  to see the parameters setting interface



7.1.4.1 Drinks Name

This is the name of the drink.

7.1.4.2 Delete

Click  icon to delete drinks.

7.1.4.3 Change to

Please click here to change drink name.

7.1.4.4 Picture change

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.

Image Size: 390x355 pixels;

Format :png;

File Size: Less than 1MB;


7.1.4.5 Hidden Drinks

Click  icon, can hide this drink.


(Green means open, dark means close)

When this function open, the locked drinks will not show in display.


7.1.4.6 Small Cup

Click  icon, can open or close small cup optional. Close it there will be no small cup. (Green means open, dark means close)

7.1.4.7 Middle Cup

Click  icon, can open or close middle cup optional. Close it there will be no middle cup. (Green means open, dark means close)

7.1.4.8 Big Cup

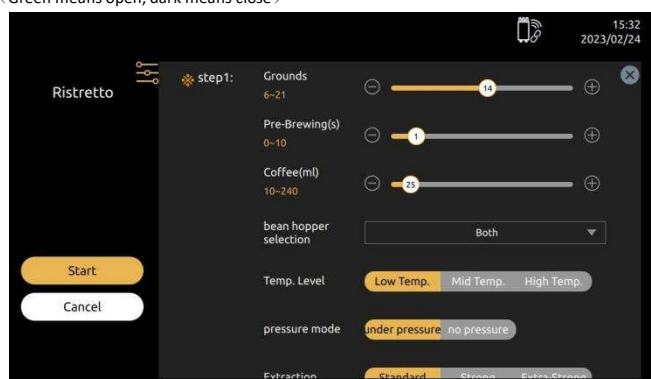
Click  icon, can open or close big cup optional. Close it there will be no big cup. (Green means open, dark means close)

7.1.4.9 Cup Type

Set parameters for the three cup types. Click "Save" after setting

7.1.4.10 Cycle

The number of times to make drinks. Range: 1-5



7.1.4.11 Grounds

Set the weight of ground coffee powder when making coffee, unit: G, setting range: 6~21. The coffee machine needs to be calculated after the grinding amount calibration. In case of any difference, the actual value shall prevail.

Take powder: Click the button, weight the coffee powder in ground box, it's the real coffee powder weight of this drink.

7.1.4.12 Pre-brewing(s)

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

7.1.4.13 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.

Take water: Click the button, weight the water, it's the real water weight of this drink.

7.1.4.14 Bean box select

Means which coffee bean for grinder.

Range: Left bean box, right bean box, Grind beans at the same time.

7.1.4.15 Temp. level

The temperature of drinks

Range: Low, Medium, High

7.1.4.16 Pressure Mode

Means if need brewer pressure when making drinks.

Range: Under pressure, no pressure

7.1.4.17 Extraction

Means the difference of extraction. Range: Standard, Strong, Extra-strong.

Standard: When make coffee, water pump works at full frequency and accord to common extraction method.

Strong: When make coffee, water pump works intermittently, the extraction time will be longer under the same cup.

Extra-strong: When make coffee, water pump works intermittently, the extraction time will be longer than strong extraction under the same cup.

7.1.4.18 Total Water Volume (ml)

Means the water volume to match with the powder weight, unit: ml

Range: Please refer to the drinks parameter of the interface.

Take water: means the real water volume.

7.1.4.19 Powder Weight (g)

Means the powder weight from the powder box. Unit: g

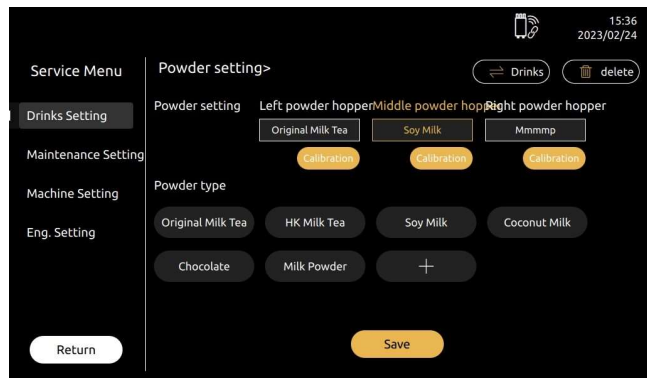
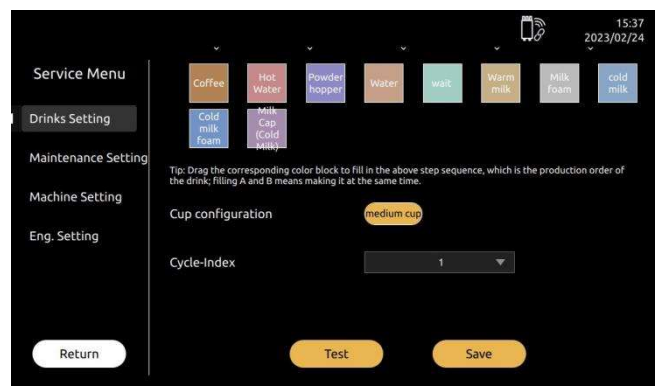
Range: Please refer to the drinks parameter of the interface.

Get powder: means the real powder weight.

7.1.4.20 Front Water Outlet (ml)

Means the water before mixing powder.

Range: Please refer to the drinks parameter of the interface.



7.1.4.21 Rear Outlet (ml)

Means the water after mixing powder.

Range: Please refer to the drinks parameter of the interface.

7.1.4.22 Powder Output Speed (%)

Means the powder output speed, the large the value, the faster the speed.

7.1.4.23 Water Temp (°C)

Means the water temp of mixing powder. Range: Please refer to the drinks parameter of the interface.

7.1.4.24 Powder Selection

Means set the type of powder.

Precautions for powder parameter setting:

1. The sum of the water output setting in the front section and the water output setting in the rear end cannot be greater than the total water volume setting (if the water output in the front section and the water output in the rear section add more than the total water volume, there will be no water mixed with the powder, so the powder will not be discharged);
2. Powder gram weight setting If the powder gram weight is set a lot but the total water is insufficient, only the mixed water mixed with the powder in the middle will be produced, and the excess gram weight will not be powdered (for example: if cocoa powder The gram weight of the material is set to 70g, and it takes 10s to discharge, and the amount of mixed water in the middle is 100ml, and it takes 7.5s to discharge, then after 7.5s, the powder is no longer powdered, and the actual powder is $70/10*7.5=52.5g$);
3. After removing the water from the front section and the water from the back section, the remaining water volume is the mixed water volume mixed with the powder;
4. If the amount of mixed water mixed with the remaining powder after deducting the water from the front section and the water from the back section is less than 20ml, the powder feeding screw is not enough to rotate a circle, and it is likely that only a little powder or no powder can be pushed out;
5. If the amount of water in the front section and the back section is greater than the total water volume, the water outflow in the back section that is more than the total water volume will stop the water discharge and end the drink making when the total water volume is reached;
6. Changing the powder feeding speed will change the time required for powder feeding. (If it is 100% soy milk powder, if the powder feeding speed is set to 15 grams, it will take 80ml and 6 seconds. If the powder feeding speed is changed to 50% but other parameters are not changed, the actual powder output will be only half of the previous one, that is, 7.5 grams. If you want to produce 15 grams of soy milk powder at 50% powder feeding speed, you need to change the water volume, which requires 160ml of mixed water and 12 seconds to complete the powder);

Take powder: test the actual amount that is sufficient by default (download the gram weight of powder under the beverage setting interface to help measure whether there is an error between the set value and the actual powder output to determine whether it is necessary to enter the powder calibration)

7.1.4.25 Hot Water (ml)

Means the value of of hot water. Unit: ml Range: Range: Please refer to the drinks parameter of the interface.

7.1.4.26 Water (ml)

Means the value of of water. Unit: ml Range: Please refer to the drinks parameter of the interface.

7.1.4.27 Milk (s)

Means the time of milk out. Unit: s Range: Please refer to the drinks parameter of the interface.

7.1.4.28 Cold Milk (s)

Means the time of cold milk. Unit: s. Range: Please refer to the drinks parameter of the interface.

7.1.4.29 Milk Foam (s)

Means the time of cold milk. Unit: s. Range: Please refer to the drinks parameter of the interface.

7.1.4.30 Cold Milk Foam (s)

Means the time of cold milk. Unit: s. Range: Please refer to the drinks parameter of the interface.

7.1.4.31 Milk Cap (s)

Means the time of milk cap. Unit: s. Range: Please refer to the drinks parameter of the interface.

7.1.4.32 Wait (s)

Means the interval wait time between previous step and next step when making drinks. Unit: s. Range: Please refer to the drinks parameter of the interface.

7.1.4.33 Drinks Parameter

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: It means the option to be produced first in the setting of the production link; (if you select two options in this step, it means that the two options are produced at the same time)

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

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

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

Step 5: It means the production options in the fifth step of setting of the production process; (if you select two options in this step, it means that the two options are produced at the same time)

Test

Beverage test making with the parameters set.

Save

Save the parameters.

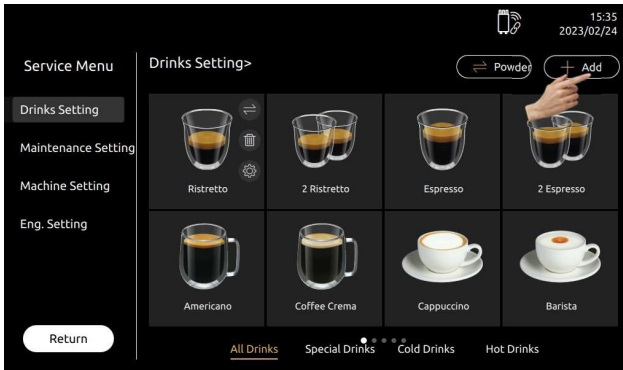
Back

Back to the previous menu.

7.1.4.34 Create New Drinks

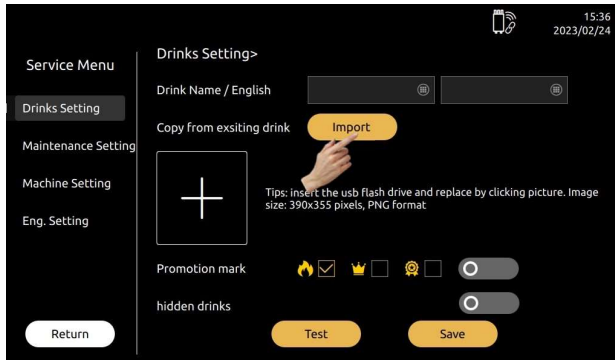
Click “”

to create a new beverage;



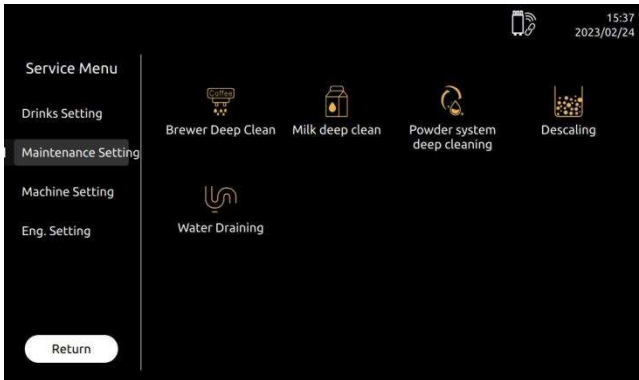
Method one: Follow the instructions, set the parameters in the required options, define the order of the beverages, and then save them; (refer to the function introduction of "Beverage Parameter Setting")

Method two: Click "Import", select the exist drinks parameter, can modify the parameter after creating new drinks.



Remarks: It is recommended to set and save the parameters of "small cup", "medium cup" and "large cup" in the "Please select cup type" option. (Otherwise, it may happen that the beverage cannot be prepared normally due to incomplete beverage parameters)

7.2 MAINTENANCE



7.2.1 Brewer Deep Clean



Use professional cleaning tables to do deep clean. Follow the instruction to finish this process.

❖ See details in User Manual.

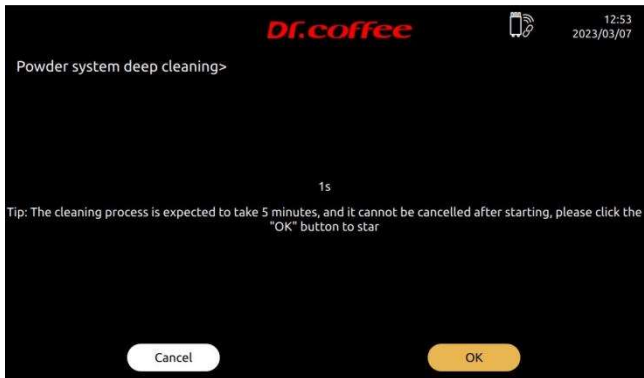
7.2.2 Milk Deep Clean



Use professional cleaning tables to do deep clean. Follow the instruction to finish this process.

❖ See details in User Manual.

7.2.3 Powder Deep Clean



Disassemble the powder mixer and clean it, make the deep cleaning for the powder system. Follow the instruction to finish this process.

❖ See details in User Manual.

7.2.4 Descaling



Use professional cleaning powder to do descaling. Follow the instruction to finish this process.

❖ See details in User Manual.

7.2.5 Water Draining

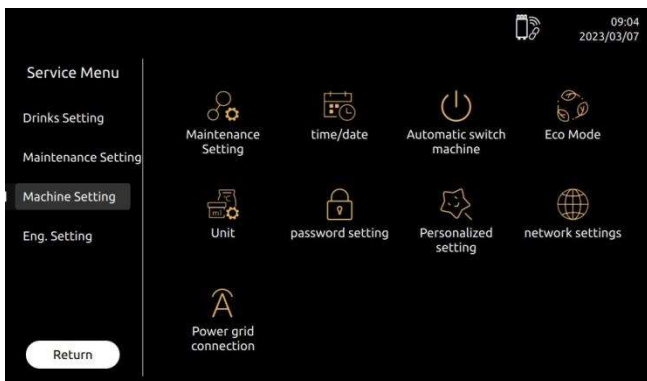


Empty the remaining water in the internal piping of the coffee machine to prevent it from freezing and causing cracking after transporting in a low temperature environment.

Follow the instruction to finish this process.

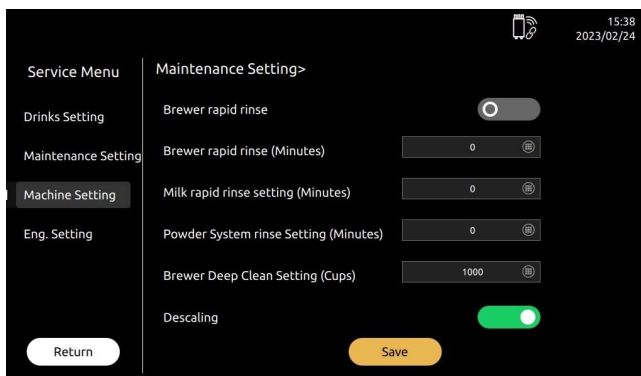
❖ See details in User Manual

7.3 MACHINE SETTING




7.3.1 Maintenance Setting

Maintenance Setting: Set the condition values for various maintenance intervals of the machine. Tap "Save" to effect



Brewer Warming Up

Click "  " icon, open or close this function. (Green means open, dark means close)

Means if need open the warming up function, also can set the time. Range: 0-120 minutes.

- ❖ For 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 Clean (Cups)


Means after how many cups of coffee have been made, the machine will automatically prompt you to use the tablets for deep cleaning of the brewing system. Setting range: see the prompts in the input field on the screen.

For example: set to "1000", it means that after the coffee machine makes 1000 cups of coffee drinks, the machine will automatically prompt that the brewer system needs to be deep cleaned with tablets.

Powder System Rinse Setting

Means set the time of rinsing the powder mixer. Range: No, Immediate, 5 minutes later, 10 minutes later...

Descaling

Click "  " icon, open or close this function. (Green means open, dark means close)

Descaling Setting (Cups)

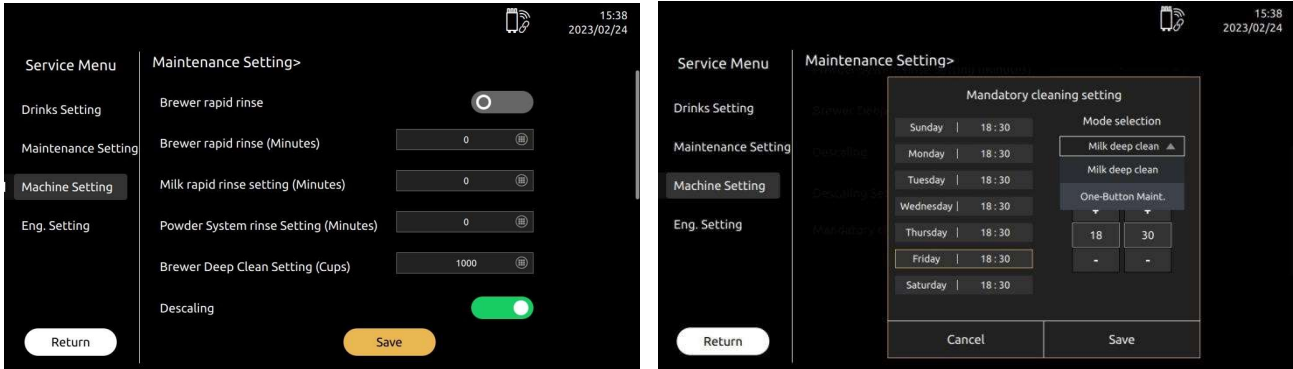
Means after how many cups of coffee made the machine will prompt you to descale coffee machine with descaling powder.

* For example: set to "1000", it means that after the coffee machine makes 1000 cups of drinks, the machine will automatically prompt that the coffee machine needs to be descaled with descaling powder.

Milk Pump Rinse Setting

Means how long after the last milk drinks, machine will inform you to rinse the milk pump. Range: No, Immediate, 5 minutes later, 10 minutes later...

- ❖ For example: set to "15 minutes later", it means 15 minutes after the last milk drink, machine will automatically rinse the milk pump.



Milk Rapid Rinse

Means the function will active after setting. Range: 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.
- ❖

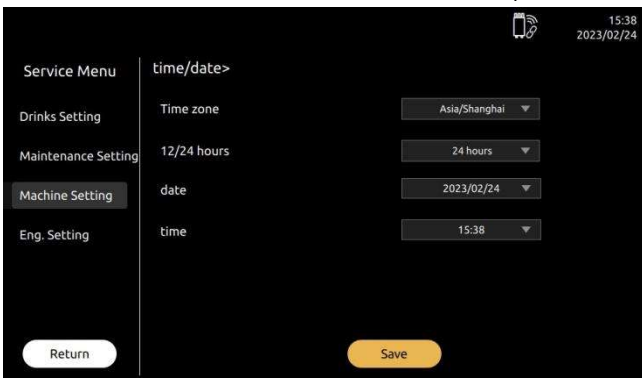
Mandatory Cleaning (This function can't be closed)

Means set time of "Milk Deep Clean", "One-Button Maint". Range: Monday-Sunday Time: 00:00 ~23:59 (If do the deep clean or maintenance before the time of the day,machine will not inform again.)

- ❖ For example: Set the time of milk deep clean at Wednesday18:30, means coffee machine inform you do the milk deep clean at this time. Only after the cleaning machine can make drinks.

7.3.2 Time/Date

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



Time Zone

This indicates the time zone setting of machine.

12/24H

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

Date

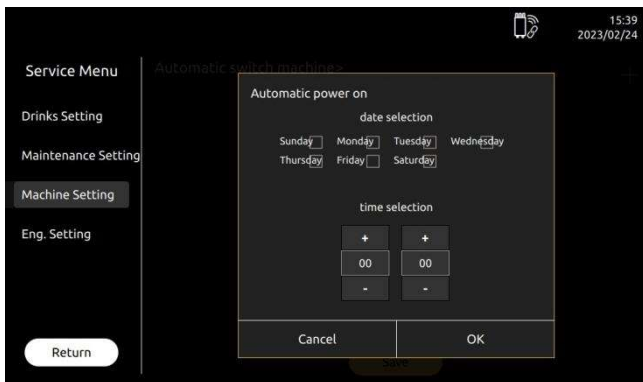
This indicates the date the coffee machine system is set. Setting Choice: year, month, date.

Time

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

7.3.3 Auto Power Off/On

Auto power off/on: Set time of machine power off and power on. Click "Save" to effect



Auto power on: Click "🔘" icon, turn on or turn off this function.(Green means turn on, dark means turn off)

Select the date of power on. Range: Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday, Everyday; Select the time. Range: 00:00~23:59

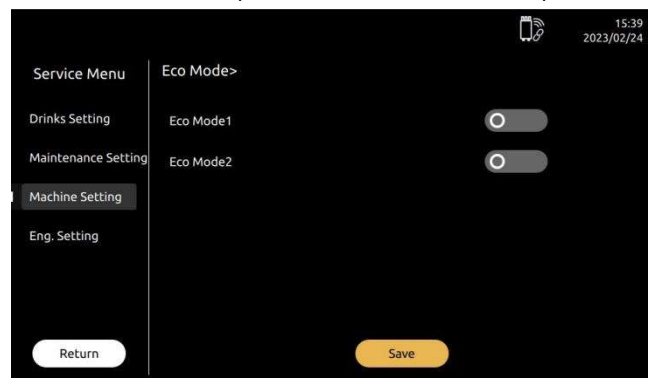
Auto power off: Click "🔘" icon, turn on or turn off this function.(Green means turn on, dark means turn off)

Select the date of power off. Range: Monday, Tuesday, Wednesday, Thursday, Friday, Saturday, Sunday, Everyday; Select the time. Range: 00:00~23:59

Click "⊕" icon can add the function of auto power on or of

7.3.4 ECO Mode

ECO Mode: In this item, you can choose to turn on or off any of the modes. Click "Save" to effect.



ECO 1

❖ After standing by for 1 hour, the temperature of Steam Boiler will drop to be the same with hot water thermoblock, coffee thermoblock and powder boiler. And maintain this constant temperature.

ECO 2

❖ After standing by after 1 hour, the temperature of Steam Boiler, hot water thermoblock, coffee thermoblock and powder boiler will drop to 60 °C, And maintain this constant temperature.

7.3.5 Unit

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



Capacity Unit:

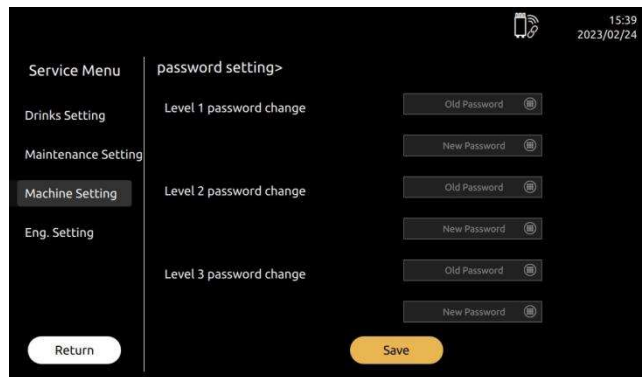
Choice: ml; Oz Selection range: milliliters, ounces

Temperature Unit:

Choice: °C; °F. Selection range: Celsius, Fahrenheit

7.3.6 Password

Password: The password of Service Menu entry.



Old password: means to enter the old password in this column;

New password: means to enter a new password in this column;

New password confirmation: means to enter the new password again in this column, and then save it.

Instructions of Password

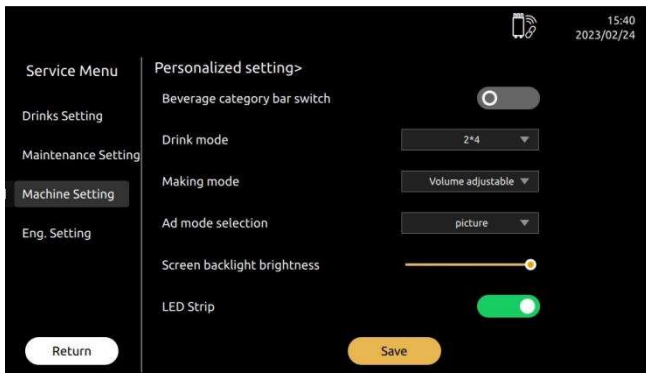
Primary Password: The highest level, all access to Service Menu (Including Drinks Setting, Maintenance, Machines Setting, Eng. Setting; default password is 1809)

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)

7.3.7 Personalized Setting

Personalized setting: Means can be set as your own preferences. Click "Save" to effect.



Drinks mode: Set the drinks interface, optional: Grid

Making mode: Set the mode of interface when making drinks. Option: Adjustable, Not adjustable

Not adjustable: When making drinks, drinks parameters can't be adjustable.

Adjustable: When making drinks, drinks parameters can be adjustable.

Ad mode selection: Select the mode of advertise. Option: Pictures

Pictures: The display will auto-play pictures when making drinks.

Screen Backlight Brightness: Slid the progress bar to adjust the brightness of screen backlight.

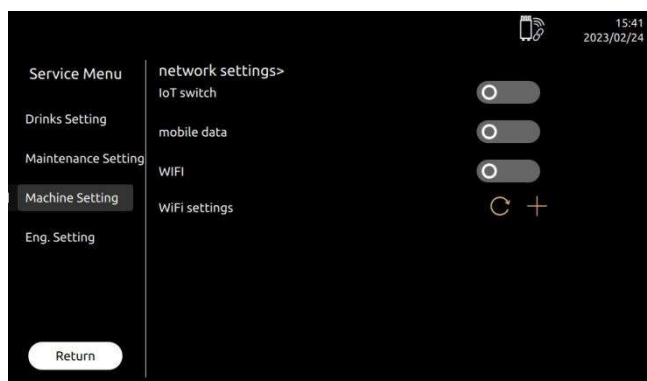
LED Strip: Click "LED Strip" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

RGB Color: Select the light color. Option: Blue, Green, Yellow, Cyan, Purple, Cycle.

Cycle interval (s): select the interval time for switching the light color, unit: second, the selection range is 1-120 seconds;

7.3.8 Network Setting

Network setting: Turn on or turn off this function.



IOT Switch: Click "IoT Switch" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

Mobil Data: Click "Mobile Data" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

WiFi: Click "WiFi" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

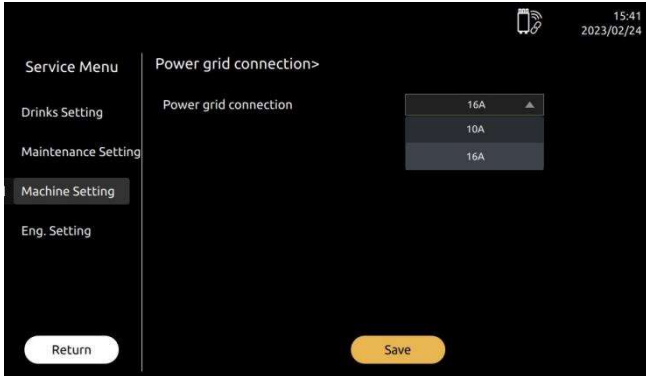
Optional network: Indicates the WiFi machines connected, automatically sort according to the strength of the signal, the success or failure of the WiFi connection will be automatically displayed on the interface.

❖ **Remark 1:** WiFi function only for machines equip with WiFi model.

❖ **Remark 2:** Mobile data and WiFi function can't turn on at the same time. (If mobile data turn on, WiFi will turned off automatically; If WiFi function turn on, mobile data will turned off automatically.)

7.3.9 Power Grid Connection

Power grid connection: Select 16A or 10A mode, click"Save" to effect.

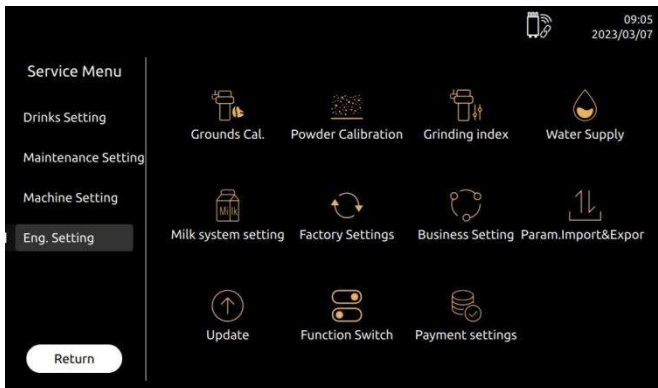


16A mode: Coffee thermoblock and steam boiler can work at the same time. (When making drinks, coffee and milk can out at the same time)

10A mode: Coffee thermoblock and steam boiler can't work at the same time. (When making drinks, coffee and milk can't out at the same time)

7.4 ENG.SETTING

Eng. setting: Click "Eng. Setting" to enter the interface.



7.4.1 Grinding Calibration

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

About Calibration: When the coffee machine is shipped from the factory, it is calibrated with the test beans. However, when using your coffee beans, the speed of the grinder may vary, and the amount of powder may deviate from the factory calibration standard. Therefore, it is recommended to do ground cal. with your own coffee beans before using the coffee machine.



Steps:

Step 1: Empty grounds container, place it on the balance scale, weigh it, and then put it back in the machine;

Step 2: Tap "Run" to start grinding coffee grounds will fall into the grounds container;

Step 3: Take out the grounds container and weigh the coffee powder; (Note, Weighing from the 3rd time, the first 2 times is to make sure there are coffee grounds in the grinder.)

Step 4: Enter the weight of the coffee powder into the "Grounds" on the machine interface; (Enter the value as an integer, round to the nearest decimal point);

Step 5: After repeating the steps above 3 times, "Save" will appear, and all the steps of calibration will be completed after tapping.

Then repeat the steps above for calibration of another grinder.

7.4.2 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.)



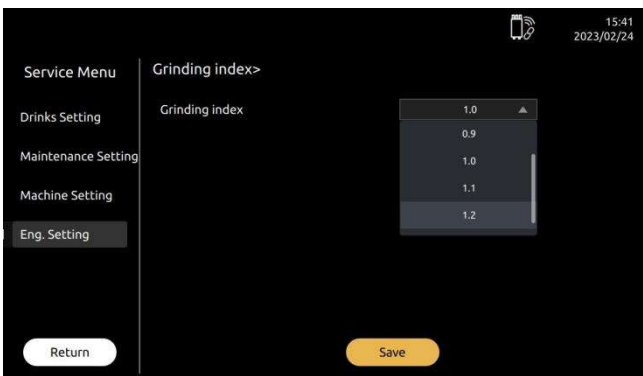
Step:

- Step 1: Open the door in front of machine, disassemble the mixer group;
 - Step 2: Empty and dry the container, weigh it, then put it in the outlet of powder;
 - Step 3: Select the powder box, click the “Start” button, 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 the powder hopper is done;
 - Step 7: Click “Save” to complete the whole calibration progress.
- Then repeat the steps above for calibration of another powder hopper

7.4.3 Grinding Index

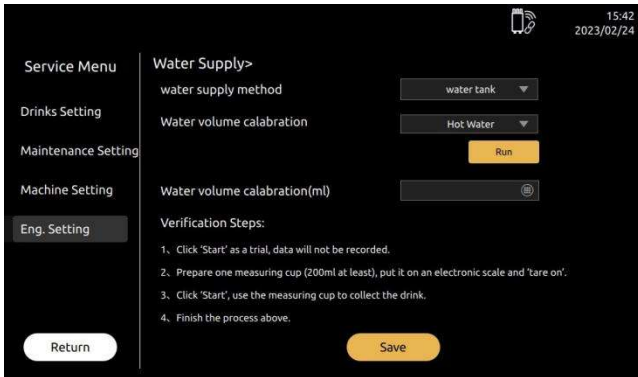
Grinding Index: The grinding amount of the grinder can be calibrated. Tap “Save” to effect.

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



7.4.4 Water Supply

Water Supply: Set the way of water from and water calibration. Click “Save” to effect.



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.)

Water Calibration

Select the drinks water volume, click “Start” button. Option: Regular Coffee, Strong Coffee, Extra-strong coffee, Hot Water, Water, Powder Hot Water.

Water Calibration(ml)

Insert the real water volume, click“Save” button.

Method of water calibration (A rate formed by the actual measured water and expected water to reduce the error of water.)

Step 1: Click“Start”, the first data will not be recorded.

Step 2: Take a measuring cup(at least 200ml), weight and under the outlet.

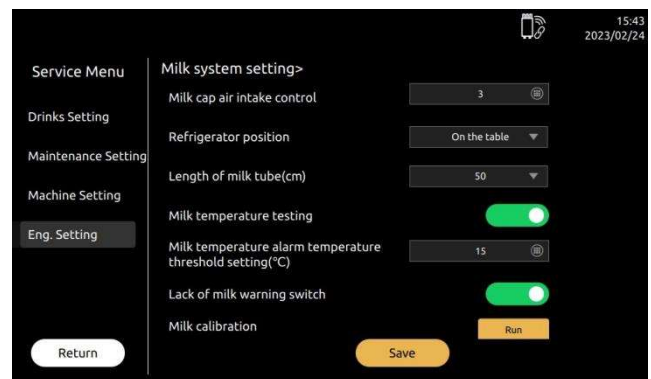
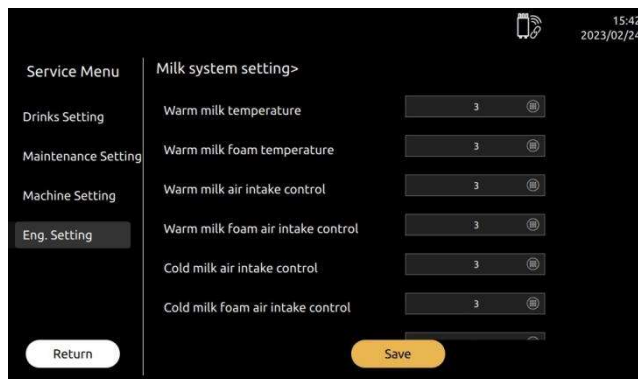
Step 3: Click “Start”

Step 4: Waiting the water finish.

Step 5: Weight the water and record in machine, click “Save”.

7.4.5 Milk System Setting

Milk system setting: Set the parameter of milk. Click “Save” to effect.



Hot Milk Temperature

Set the milk temperature when making hot milk. Optional: 1-10. The bigger the number, the higher the temperature. Default: 3

Milk Foam Temperature

Set the milk foam temperature when making milk foam. Optional: 1-10. The bigger the number, the higher the temperature. Default: 3

Warm Milk Air Intake Control

Set the air volume when making warm milk. Option: 1-10. The bigger the number, the more air. Default: 3

Warm Milk Foam Air Intake Control

Set the warm milk foam air volume when making warm milk foam. Option: 1-10. The bigger the number, the more air. Default: 3

Cold Milk Air Intake Control

Set the cold milk air volume when making cold milk. Option: 1-10. The bigger the number, the more air. Default: 3

Cold Milk Foam Intake Control

Set the cold milk foam air volume when making cold milk foam. Option: 1-10. The bigger the number, the more air. Default: 3

Milk Cup Air Intake Control

Set the milk cup air volume when making milk cup. Option: 1-10. The bigger the number, the higher the solid ratio. Default: 3


Refrigerator Position

Set the position for refrigerator based on actual condition. Option: On the table, under the table.

Length of Milk Tube(cm)

Set the length. Optional: 50-130cm. Based on actual condition


Milk Temperature Testing

Click  icon, turn on or turn off this function. (Green means turn on, dark means turn off)

Milk Temperature Alarm Temperature Threshold Setting (°C)

Optional: 8-15

Lack of Milk Warning Switch

Click  icon, turn on or turn off this function. (Green means turn on, dark means turn off)

Milk Box Temperature (°C)

Set the milk box temperature (This function not available currently)

Milk Calibration

Click "Start", milk come out

Milk Calibration (g)

Insert actual milk weight, click "Save"

Method of water calibration (A rate formed by the actual measured milk and expected milk to reduce the error of milk.)

Step 1: Click "Start", the first data will not be recorded.

Step 2: Take a measuring cup (at least 200ml), weight and under the outlet.

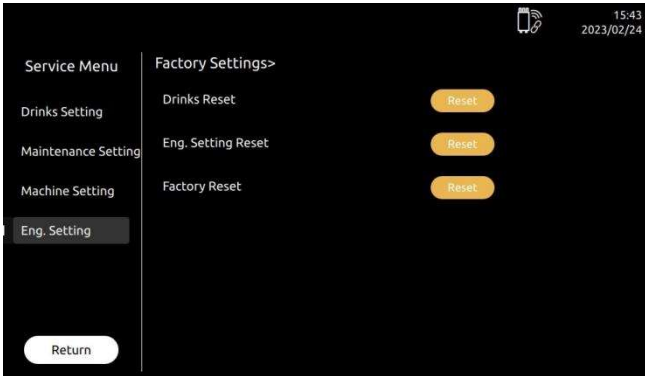
Step 3: Click "Start"

Step 4: Waiting the milk finish.


Step 5: Weight the milk and record in machine, click "Save".

7.4.6 Factory Setting


Factory Setting: Restore the relevant parameters of coffee machine to the factory default value.




Drinks Reset

Tap  and "Save" to Reset the Drinks Setting.

Eng. Setting Reset

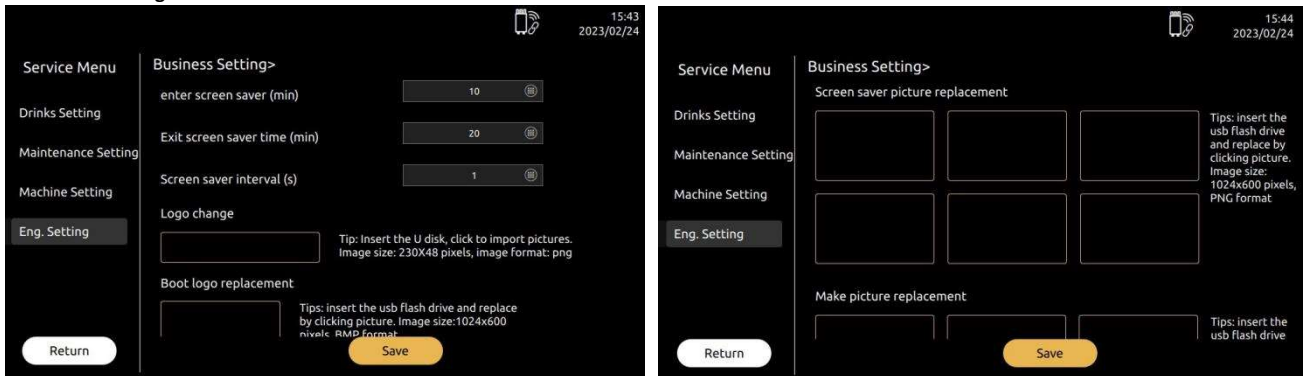
Tap  and "Save" to Reset the Eng. Setting.

Factory Reset

Tap  and "Save" to Reset the whole Setting.

7.4.7 Business Setting

Business setting: Business-related functions can be set here



7.4.7.1 Screen Saver Setting

Means the time for setting to enter the screen saver function. Unit: minutes. Setting range: 1~30 minutes;

For example: setting "5" minutes means that the machine will automatically enter the screen saver mode after no one is used for 5 minutes;

7.4.7.2 Exit Screen Saver Time

Means the time for setting to exit the screen saver function. Unit: minutes. Setting range: 1~30 minutes;

For example: setting "5" minutes means that the machine will automatically exit the screen saver mode after no one is used for 5 minutes;

7.4.7.3 Screen Saver Interval Time

Means set the interval time for playing each screen saver picture. Unit: minutes. Setting range: 1~10 second

For example: set "10" seconds, it means that the machine will change a picture every 10 seconds in the screen saver state;

7.4.7.4 LOGO

Step 1: Connect to U-disk, click "Logo showing" to see all logos available

Step 2: Tap the aim logo picture to replace. Click "Save". Logo changing accomplished.

U disk requirements:

- 1) U disk capacity: less than or equal to 32GB;
- 2) USB interface: USB 1.0 or USB 2.0;
- 3) U disk format: FAT or FAT32;
- 4) The picture must be copied to the root directory of the U disk.

❖ LOGO Picture Requirements:

File name of picture: *Only English words or number*

Image Size: *250x48 pixels*

Format: *png*

File Size: *Less than 100KB;*

7.4.7.5 Start Picture Replacement

Step 1: Click "Original Start Picture", the optional picture preset by the system will be displayed (If you insert a USB, all pictures in the USB will also be displayed).

Step 2: Click on the picture that needs to be replaced to replace the start picture

U disk requirements:

- 1) U disk capacity: less than or equal to 32GB;
- 2) USB interface: USB 1.0 or USB 2.0;
- 3) U disk format: FAT or FAT32;
- 4) The picture must be copied to the root directory of the U disk.

❖ Picture of start Requirements:

File name of picture: *Only English words or number*

Image Size: *10240x600 pixels*

Format: *BMP*

Image bit depth requirements: *24 bit*

File Size: *Less than 2MB;*

7.4.7.6 Screensaver Picture Setting

Step 1: Connect to U-disk, click "Logo showing" to see all logos available

Step 2: Tap the picture to replace, click "Save". Logo changing accomplished.

U disk requirements:

- 1) U disk capacity: less than or equal to 32GB;
- 2) USB interface: USB 1.0 or USB 2.0;
- 3) U disk format: FAT or FAT32;

❖ Screen Picture Requirements:

File name of picture: *Only English words or number*

Image Size: *1024x600 pixels ;*

Format: *png ;*

File Size: *Less than 2MB;*

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

7.4.7.7 Advertising Mode

Means that during the production process, the screen will automatically loop image ads.

Step 1: Connect to U-disk, Tap "Original ad image" to see all logos available

Step 2: Tap the picture to replace, tap "Save". Logo changing accomplished.

U disk requirements:

- 1) U disk capacity: less than or equal to 32GB;
- 2) USB interface: USB 1.0 or USB 2.0;
- 3) U disk format: FAT or FAT32;
- 4) The picture must be copied to the root directory of the U disk.

❖ Advertising Picture Requirements:

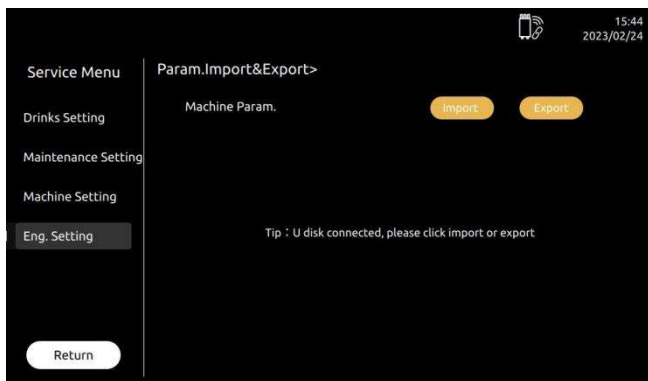
File name of picture: Only English words or number

Image Size: 620x540 pixels;

Format: png;

File Size: Less than 2MB;

7.4.8 Param.Import&Export



7.4.8.1 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, click " "icon, parameters export accomplished;

Import steps: Connect to U-Disk, click " "icon, parameters import accomplished.

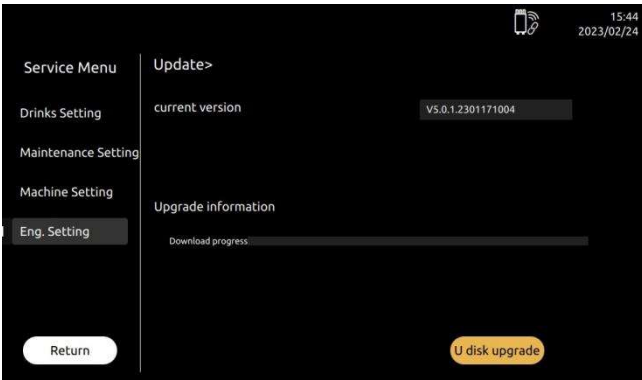
7.4.8.2 Machine Param

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.

7.4.9 Program Update



7.4.9.1 Current Version

The version information of the current machine

7.4.9.2 U-Disk Update

U-Disk update is available.

Steps 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.

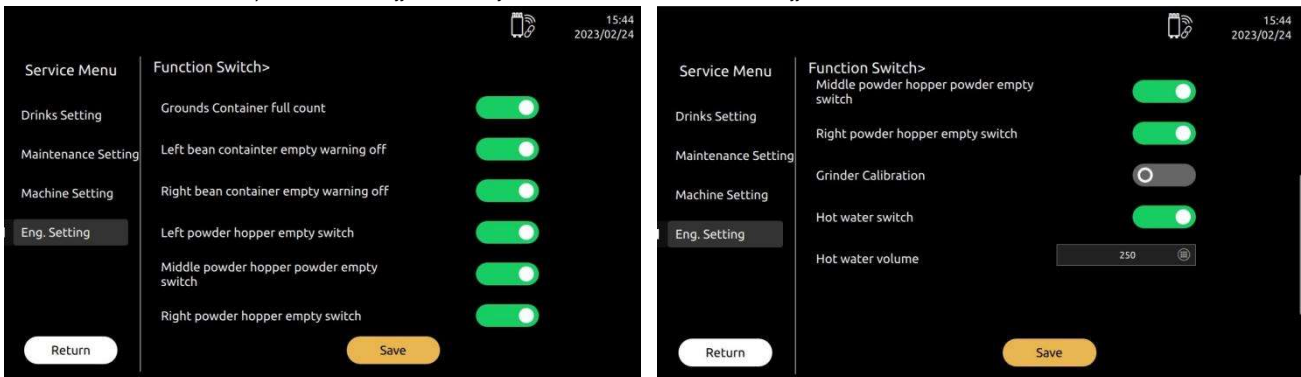
1, Switch off the machine; 2, Connect to U-Disk; 3, Switch on the machine; 4, Tap "USB Drive Update" in the Screen)

❖ 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;
- The format of update program is ".ipk". The program should be move into a folder named"update_ipk" (This is the only one useful name.)

7.4.10 Function Switch

Function Switch: This is where you can turn on or off the relevant functions in the menu. Click save to take effect




Grounds Counter

Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

If "On", when ground container full, 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 alarm any more.


Left Bean Hopper Empty Warning Switch

Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

If on: When the machine detects that the left bean box has no coffee beans, it will prompt "Left bean box is lacking beans";

If off: When the machine checks that the left bean box has no coffee beans, it will not prompt "the left bean box is lacking beans"


Right Bean Hopper Empty Warning switch

Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

If on: When the machine detects that the right bean box has no coffee beans, it will prompt "Right bean box is lacking beans";

If off: When the machine checks that the right bean box has no coffee beans, it will not prompt "Right bean box is lacking beans"


Left Powder Hopper Empty Warning Switch

Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

If on: When the machine detects that the left powder box has no powder, it will prompt "Left powder box is lacking powder";

If off: When the machine checks that the left powder box has no powder, it will not prompt "Left powder box is lacking powder"


Middle Powder Hopper Empty Warning Switch

Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

If on: When the machine detects that the middle powder box has no powder, it will prompt "Middle powder box is lacking powder";

If off: When the machine checks that the middle powder box has no powder, it will not prompt "Middle powder box is lacking powder"


Right Powder Hopper Empty Warning Switch

Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

If on: When the machine detects that the right powder box has no powder, it will prompt "Right powder box is lacking powder";

If off: When the machine checks that the right powder box has no powder, it will not prompt "Right powder box is lacking powder"


Steam Boiler Switch

Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)


If "On", it means that the machine will use steam boiler, and the boiler will be heated normally after turning on;

If "Off", it means that the machine will never use the steam boiler, and will not heat the steam boiler after start the machine. All drinks which need steam will automatically turn gray.

Hot Water Switch

Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

If "On", it means that the machine can use hot water wand.


If "Off", machine can't use hot water wand and  icon will disappear from the interface.

Hot Water Volume

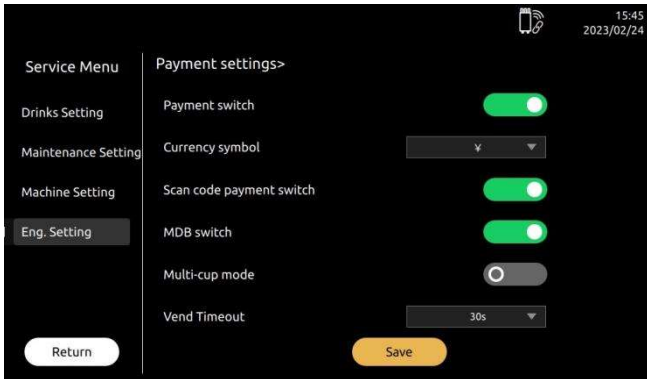
Set the hot water volume. Range: 0-480

7.4.11 Payment Setting


Payment Switch: Turn on or turn off the payment setting. Need to turn on the network switch in the machine setting.


Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)


After turning on, price will be shown below the drinks name. (Only for IOT or MDB function)




Currency Symbol: Set different currency symbol.

Scan Code Payment Switch: Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

MDB Switch: Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

Multi-cup Mode: Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

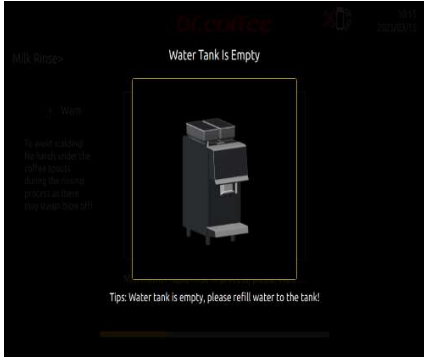
Money Tube Remaining Coin Detection: Click "" icon, turn on or turn off this function. (Green means turn on, dark means turn off)

Remaining Coin Quantity: Set range: 1-20


4 Warning

4.1 Warning with screen prompt


4.1.1 Water tank is short of water

name	Display prompt	Reason	Solution
Water box Lack water		<ul style="list-style-type: none"> a) The water in the water tank has been below the detection level; b) The water tank is not installed in place, and the distance from the sensor is too far; c) The water level detection board is damaged; 	<ul style="list-style-type: none"> ➤ Take out the water tank and add purified water to the water tank to the maximum water level; ➤ Reinstall the water tank in place; ➤ Replace the water level detection board with a new one;


4.1.2 Slag container is full

Name	Display prompt	Reason	Solution
The slag container is full		<ul style="list-style-type: none"> a) Since the last emptying of the slag box, the total number of slag cakes in the slag box has reached 40; 	<ul style="list-style-type: none"> ➤ Open the coffee machine door, take out the slag box, and empty the slag box;


4.1.3 The storage pan is full

Name	Display prompt	Reason	Solution
The storage pan is full		<ul style="list-style-type: none"> a) The waste water in the storage tank is full; b) The metal terminal of the water level detection of the water storage pan is dirty; 	<ul style="list-style-type: none"> ➤ Pull out the water storage pan and empty the waste water; ➤ Clean and dry the detection terminal;


4.1.4 Lack of beans in the left bean box

Name	Display prompt	Reason	Solution
<p>The left bean box is short of beans</p>		<ul style="list-style-type: none"> a) The coffee beans in the left bean box have been used up; b) The coffee bean oil stains in the bean box are too big and stick into pieces; c) The coffee bean sensor is damaged; 	<ul style="list-style-type: none"> ➤ Add an appropriate amount of coffee beans into the left bean box; ➤ Stir the coffee beans in the bean box until they are loose; ➤ Replace the sensor with a new one;


4.1.5 Lack of beans in the right bean box

Name	Display prompt	Reason	Solution
<p>The right bean box is short of beans</p>		<ul style="list-style-type: none"> a) The coffee beans in the right bean box have been used up; b) The coffee bean oil stains in the bean box are too big and stick into pieces; c) The coffee bean sensor is damaged; 	<ul style="list-style-type: none"> ➤ Add an appropriate amount of coffee beans into the right bean box; ➤ Stir the coffee beans in the bean box until they are loose; ➤ Replace the sensor with a new one;

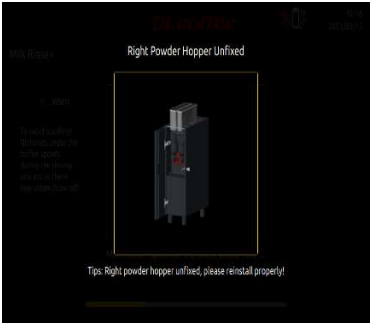
4.1.6 Lack of powder in the left powder box

Name	Display prompt	Reason	Solution
<p>Lack of powder in the left powder box</p>		<ul style="list-style-type: none"> c) The powder in the left powder box has been used up; d) The powder in the powder box is bonded into blocks; e) The powder sensor is damaged; 	<ul style="list-style-type: none"> ➤ Add an appropriate amount of powder into the left powder box; ➤ Stir the powder in the powder box to the loose powder state; ➤ Replace the sensor with a new one;


4.1.7 Lack of powder in medium powder box

Name	Display prompt	Reason	Solution
Lack of powder in the medium powder box		<ul style="list-style-type: none"> a) The powder in the medium powder box has been used up; b) The powder in the powder box is bonded into blocks; c) The powder sensor is damaged; 	<ul style="list-style-type: none"> ➤ Add an appropriate amount of powder into the medium powder box; ➤ Stir the powder in the powder box to the loose powder state; ➤ Replace the sensor with a new one;


4.1.8 Lack of powder in right powder box

Name	Display prompt	Reason	Solution
Lack of powder in the right powder box		<ul style="list-style-type: none"> a) The powder in the right powder box has been used up; b) The powder in the powder box is bonded into blocks; c) The powder sensor is damaged; 	<ul style="list-style-type: none"> ➤ Add proper amount of powder to the right powder box; ➤ Stir the powder in the powder box to the loose powder state; ➤ Replace the sensor with a new one;


4.1.9 The left bean box is not installed in place

Name	Display prompt	Reason	Solution
The left bean box is not installed in place		<ul style="list-style-type: none"> a) The left bean box is not installed in place; b) The left bean box sensor is damaged; c) The induction magnet of the left bean box is missing or damaged; 	<ul style="list-style-type: none"> ➤ Reinstall the left bean box; ➤ Replace the sensor with a new one; ➤ Replace the induction magnet with a new one;


4.1.10 The right bean box is not installed in place

Name	Display prompt	Reason	Solution
The right bean box is not installed in place		<ul style="list-style-type: none"> a) The right bean box is not installed in place; b) The right bean box sensor is damaged c) The induction magnet of the right bean box is missing or damaged; 	<ul style="list-style-type: none"> ➤ Reinstall the right bean box; ➤ Replace the sensor with a new one; ➤ Replace the induction magnet with a new one;


4.1.11 The left powder box is not installed in place

Name	Display prompt	Reason	Solution
The left powder box is not installed in place		<ul style="list-style-type: none"> a) The left powder box is not installed in place; b) The left powder box sensor is damaged; c) The induction magnet of the left powder box is missing or damaged; 	<ul style="list-style-type: none"> ➤ Reinstall the powder box; ➤ Replace the sensor with a new one; ➤ Replace the induction magnet with a new one;

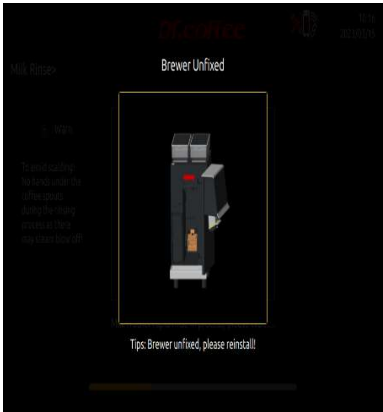
4.1.12 Medium powder box is not installed in place

Name	Display prompt	Reason	Solution
The medium powder box is not installed in place		<ul style="list-style-type: none"> a) The medium powder box is not installed in place; b) The medium powder box sensor is damaged; c) The induction magnet of the medium powder box is missing or damaged; 	<ul style="list-style-type: none"> ➤ Reinstall the powder box; ➤ Replace the sensor with a new one; ➤ Replace the induction magnet with a new one;

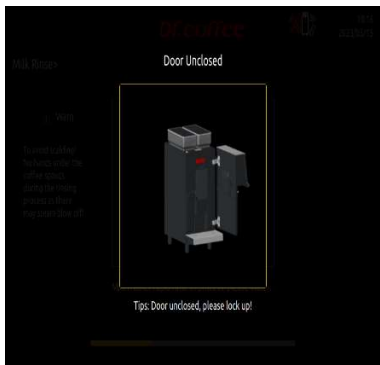
4.1.13 The right powder box is not installed in place

Name	Display prompt	Reason	Solution
<p>The right powder box is not installed in place</p>		<p>a) The right powder box is not installed in place;</p> <p>b) The right powder box sensor is damaged;</p> <p>c) The induction magnet of the right powder box is missing or damaged;</p>	<ul style="list-style-type: none"> ➤ Reinstall the powder box; ➤ Replace the sensor with a new one; ➤ Replace the induction magnet with a new one;


4.1.14 The bubbler is not installed in place

Name	Display prompt	Reason	Solution
<p>The Brewer is not installed in place</p>		<p>a) The brewer is not installed in place;</p> <p>b) The sensor of the bubbler is damaged;</p> <p>c) The induction magnet of the brewer is lost or damaged;</p>	<ul style="list-style-type: none"> ➤ Reinstall the brewer; ➤ Replace the sensor with a new one; ➤ Replace the induction magnet with a new one;

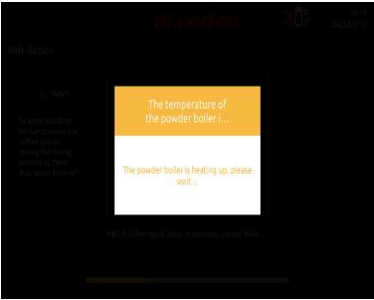
4.1.15 The door is not closed in place

Name	Display prompt	Reason	Solution
<p>The door is not closed in place</p>		<p>a) The door of the coffee machine was opened but not closed;</p> <p>b) The door of the coffee machine is not closed in place;</p> <p>c) The coffee machine door sensor is damaged;</p> <p>d) The induction magnet of the coffee machine door is missing or damaged;</p>	<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; ➤ Replace the induction magnet of the coffee machine door with a new one;

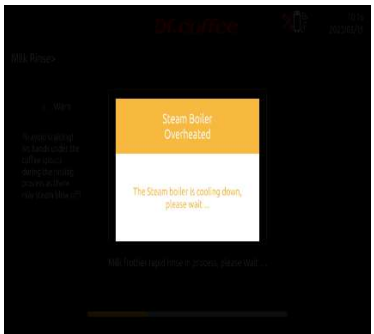
4.1.16 The door of the powder feeder is not closed in place

Name	Display prompt	Reason	Solution
The door of the powder feeder is not closed in place		<ul style="list-style-type: none"> a) The door of the powder feeder is opened but not closed; b) The door of the powder feeder is not closed in place; c) The door sensor of the powder feeder is damaged; d) The induction magnet of the powder machine door is lost or damaged; 	<ul style="list-style-type: none"> ➤ Close and lock the door of the powder feeder in place; ➤ Replace the door sensor of the powder feeder with a new one; ➤ Replace the induction magnet of the powder feeder door with a new one;

4.1.17 Excessive temperature of powder boiler

Name	Display prompt	Reason	Solution
Excessive temperature of powder boiler		<ul style="list-style-type: none"> a) When the temperature of the powder boiler reaches 150 °C, it will prompt that the temperature is too high 	<ul style="list-style-type: none"> ➤ Follow the screen prompt "powder boiler is in natural cooling, please wait..."; ➤ Do not make any drinks during cooling;

4.1.18 Steam boiler temperature is too high

Name	Display prompt	Reason	Solution
Steam boiler temperature is too high		<ul style="list-style-type: none"> a) When the steam boiler temperature reaches 150 °C, it will prompt that the temperature is too high; 	<ul style="list-style-type: none"> ➤ Follow the screen prompt "Steam boiler is in natural cooling, please wait..."; ➤ Do not make any drinks during cooling;

4.1.19 The coffee hot plate temperature is too high

Name	Display prompt	Reason	Solution
The coffee hot plate temperature is too high		a) When the temperature of the coffee hot plate reaches 150 °C, it indicates that the temperature is too high;	➤ Follow the screen prompt "coffee electric heating plate is cooling naturally, please wait..."; ➤ Do not make any drinks during cooling;

4.1.20 The temperature of powder boiler is too low

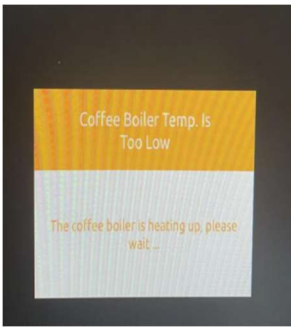
Name	Display prompt	Reason	Solution
The temperature of powder boiler is too low		a) When the temperature of the powder boiler is detected to be lower than the preset threshold value of the system, it will prompt that the temperature is too low;	➤ Follow the screen prompt "powder boiler is heating, please wait..."; ➤ During heating, no drinks can be made;

4.1.21 Steam boiler temperature is too low

Name	Display prompt	Reason	Solution
Steam boiler temperature is too low		a) When the steam boiler temperature is detected to be lower than the preset threshold value of the system, it will prompt that the temperature is too low;	➤ Follow the screen prompt " steam boiler is heating, please wait..."; ➤ During heating, no drinks can be made;

4.1.22 The coffee hot plate temperature is too low

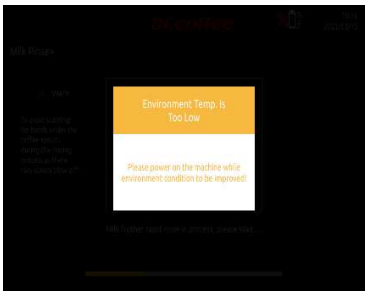
Name	Display prompt	Reason	Solution
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<p>The coffee hot plate temperature is too low</p>		<p>a) When the temperature of the coffee hot plate is detected to be lower than the preset threshold value of the system, it will prompt that the temperature is too low;</p>	<p>➤ Follow the screen prompt "coffee electric heating plate is heating, please wait..."; ➤ During heating, no drinks can be made;</p>
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4.1.23 Too high ambient temperature

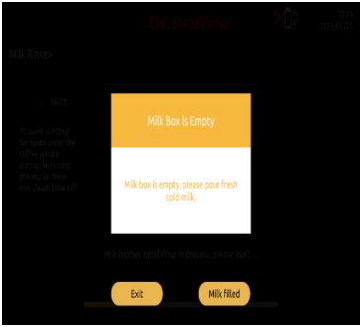
Name	Display prompt	Reason	Solution
<p>Too high ambient temperature</p>		<p>a) It is detected that the ambient temperature of the coffee machine is too high;</p>	<p>➤ Follow the screen prompt "Turn off the coffee machine power, let the coffee machine cool for 30 minutes and then restart";</p>

4.1.24 Low ambient temperature

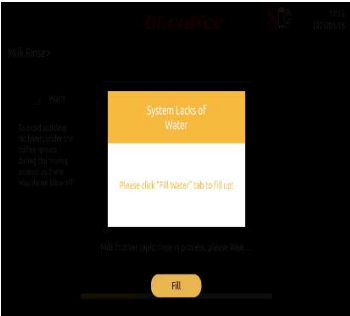
Name	Display prompt	Reason	Solution
<p>Low ambient temperature</p>		<p>a) It is detected that the ambient temperature of the coffee machine is as low as 0 °C or below;</p>	<p>➤ Turn off the power supply of the coffee machine, improve the ambient temperature and restart it after 10 °C~40 °C;</p>

4.1.25 Insufficient milk

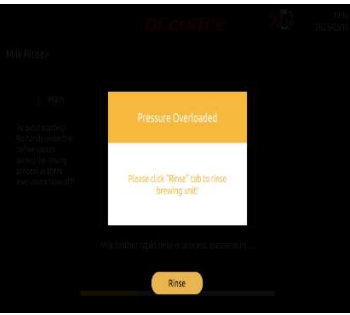
Name	Display prompt	Reason	Solution
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<p>Insufficient milk</p>		<ul style="list-style-type: none"> a) The milk in the milk box has been used up; b) The milk tube is blocked internally; c) The milk tube was not placed in place, resulting in no contact with milk at the inlet of the milk tube; 	<ul style="list-style-type: none"> ➤ Add milk or replace with new milk in time; ➤ Remove the milk pipe for dredging and cleaning; ➤ Check the milk tube and reposition it;
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4.1.26 System water shortage

Name	Display prompt	Reason	Solution
<p>System water shortage</p>		<ul style="list-style-type: none"> a) The external water source has stopped or is short of water; b) The external water inlet pipe interface is loose or the sealing ring is not installed; c) The filter screen of the bubbler is blocked; d) The water pump is damaged; e) The flowmeter is damaged; 	<ul style="list-style-type: none"> ➤ After checking the water source, click the "water supplement" button to automatically supplement and pump water; ➤ Check the water inlet pipe joint or sealing ring and reinstall it in place ➤ Clean the filter screen of the tablet or remove it for cleaning; ➤ Replace the water pump with a new one; ➤ Replace the flowmeter with a new one; ➤ Turn off the machine power and restart it;

4.1.27 Excessive system pressure

Name	Display prompt	Reason	Solution
<p>Excessive system pressure</p>		<ul style="list-style-type: none"> a) The filter screen or pipeline of the bubbler is blocked; b) The ground coffee powder is too fine; c) The amount of grinding powder is too much, which exceeds the limit of the bubbler; d) In the process of making coffee, the pump pumped air, resulting in high pressure; 	<ul style="list-style-type: none"> ➤ Click the "rinse" button to quickly rinse the coffee machine; ➤ Adjust the grinding gear of the coffee machine in the direction of large number, which means that the larger the number is, the thicker it is; ➤ Calibrate the grinding amount; ➤ Check whether the external water source is used up, or the external water pipe is loose and leaking;

4.1.28 Grinder calibration

Name	Display prompt	Reason	Solution
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<p>Grinder calibration</p>		<p>a) When the cumulative amount of coffee drinks reaches a certain amount, the grinder will prompt the need for calibration;</p> <ul style="list-style-type: none"> ✧ Since the first installation of the machine, it has accumulated to 2000 cups, 7000 cups, 17000 cups, 27000 cups,... After every 10000 cups, the machine will prompt for calibration. ✧ If it is closed in the service menu, it will not be prompted; 	<p>Follow the prompts on the screen, enter the service menu bar, find the corresponding function menu, and calibrate the grinder!</p> <p>Refer to the maintenance manual for specific operation methods;</p>
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4.1.29 Self-inspection of the bubbler

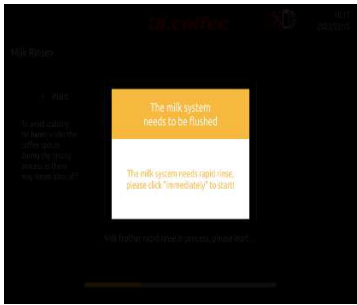
Name	Display prompt	Reason	Solution
<p>Self-inspection of the bubbler</p>		<p>a) The rotating position of the bubbler is incorrect;</p> <p>b) The brewer is damaged;</p> <p>c) The drive set of the bubbler is damaged;</p>	<p>Click the "self test" button to conduct automatic reset self test;</p> <p>Replace the new brewer;</p> <p>Replace the drive set with a new one;</p>

4.1.30 The washing and boiling system needs to be cleaned

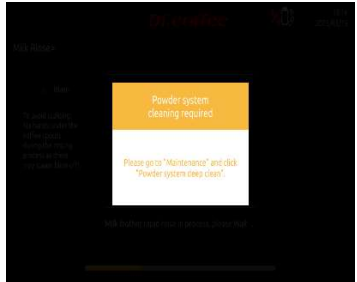
Name	Display prompt	Reason	Solution
<p>The washing and boiling system needs to be cleaned</p>		<p>a) After the coffee machine has accumulated and reached the set cumulative number of cups, it will prompt the need for deep cleaning of the brewing system;</p> <ul style="list-style-type: none"> ✧ In the service menu, you can modify the threshold value of the number of cups prompted; 	<p>Follow the prompts on the screen, enter the service menu bar, find the corresponding function menu, and carry out the deep cleaning of the boiling system!</p> <p>Refer to the product manual or maintenance manual for specific operation methods;</p>

4.1.31 The milk system needs to be cleaned

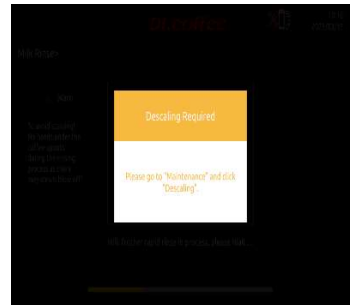
Name	Display prompt	Reason	Solution
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<p>The milk system needs to be cleaned</p>		<p>a) The coffee machine is made cumulatively. After reaching the set cumulative number of cups, it will prompt the need for deep cleaning of the milk system;</p> <ul style="list-style-type: none"> ✧ In the service menu, you can modify the threshold value of the number of cups prompted; 	<p>Follow the prompts on the screen, enter the service menu bar, find the corresponding function menu, and carry out in-depth cleaning of the milk system!</p> <p>Refer to the product manual or maintenance manual for specific operation methods;</p>
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4.1.32 The powder system needs to be cleaned

Name	Display prompt	Reason	Solution
<p>The powder system needs to be cleaned</p>		<p>a) After the coffee machine has accumulated and reached the set cumulative number of cups, it will prompt the need for deep cleaning of the powder system;</p> <ul style="list-style-type: none"> ✧ In the service menu, you can modify the threshold value of the number of cups prompted; 	<p>Follow the prompts on the screen, enter the service menu bar, find the corresponding function menu, and carry out in-depth cleaning of the powder system!</p> <p>Refer to the product manual or maintenance manual for specific operation methods;</p>

4.1.33 The coffee machine needs descaling

Name	Display prompt	Reason	Solution
<p>The coffee machine needs descaling</p>		<p>a) After the coffee machine has been made accumulatively and reached the set number of cups or time, it will prompt the need for descaling;</p> <ul style="list-style-type: none"> ✧ In the service menu, you can modify the number of cups or time threshold for setting the prompt; 	<p>Follow the prompts on the screen, enter the service menu bar, find the corresponding function menu, and perform descaling!</p> <p>Refer to the product manual or maintenance manual for specific operation methods;</p>

4.1.34 Network exception

Name	Display prompt	Reason	Solution

Network exception		a) The 4G network signal in the current use environment is too weak, > resulting in the failure of the coffee machine networking; b) The 4G traffic card is in arrears or damaged, resulting in the failure of coffee machine networking; c) The network module in the coffee machine is damaged, resulting in the failure of the coffee machine networking;	Adjust the coffee machine to the position with good signal quality, turn off the coffee machine power and restart it; Renew or replace a new 4G flow card, turn off the power of the coffee machine and restart it; Turn off the coffee machine power, replace the new network module, and restart the coffee machine;
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5 Fault

5.1 Faults with screen prompt

5.1.1 Abnormal water supply of powder boiler

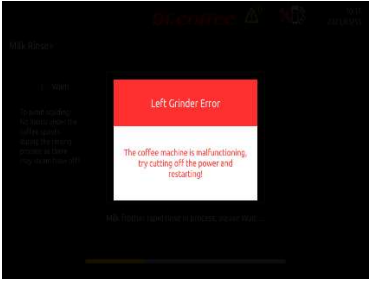
Name	Display prompt	Reason	Solution
Abnormal water supply of powder boiler		<p>a) When the prompt "system water shortage" is displayed, and after three "water replenishment", the prompt "powder boiler water supply is abnormal" will be displayed;</p>	<ul style="list-style-type: none"> ➢ After checking that the water supply is normal, try to turn off the machine power and restart it; ➢ Check the water inlet pipe joint or sealing ring and reinstall it in place; ➢ Check whether the water pipes of coffee machine and powder machine are connected properly; ➢ Clean the filter screen; ➢ Reinstall the water tank and push it to the bottom; ➢ Use tablets to clean the filter screen of the bubbler or remove it for cleaning; ➢ Replace the flowmeter with a new one; ➢ Replace the water pump with a new one;

5.1.2 Abnormal water supply of coffee hot plate

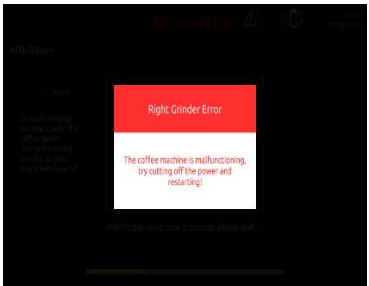
Name	Display prompt	Reason	Solution
Abnormal water supply of coffee hot plate		<p>a) When the prompt "water shortage in the system" is displayed, and after three "water replenishment", if the water replenishment has not been successful, the prompt "coffee electric tray water supply is abnormal" will be displayed;</p>	<ul style="list-style-type: none"> ➢ After checking that the water supply is normal, try to turn off the machine power and restart it; ➢ Check the water inlet pipe joint or sealing ring and reinstall it in place; ➢ Clean the filter screen; ➢ Reinstall the water tank and push it to the bottom; ➢ Use tablets to clean the filter screen of the bubbler or remove it for cleaning; ➢ Replace the flowmeter with a new one; ➢ Replace the water pump with a new one;

5.1.3 Left bean grinder is abnormal

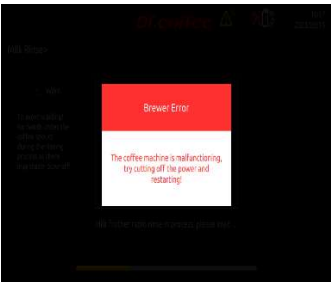
Name	Display prompt	Reason	Solution
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<p>Left bean grinder is abnormal</p>		<p>a) The left bean grinder is blocked by hard objects;</p> <p>b) The left bean grinder is damaged;</p> <p>c) The power board is damaged;</p> <p>d) Hall sensor group is damaged;</p>	<ul style="list-style-type: none"> ➤ Remove the bean grinder and clean the hard objects in the cutter head; ➤ Replace the bean grinder with a new one; ➤ Replace the power board with a new one; ➤ Replace a new hall sensor group;
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5.1.4 Abnormality of right bean grinder

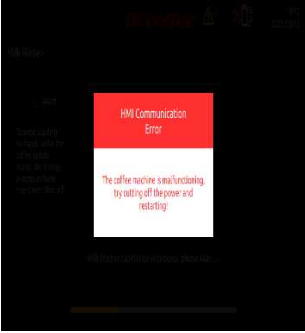
Name	Display prompt	Reason	Solution
<p>Abnormality of right bean grinder</p>		<p>a) The right bean grinder is blocked by hard objects;</p> <p>b) The right bean grinder is damaged;</p> <p>c) The power board is damaged;</p> <p>d) Hall sensor group is damaged;</p>	<ul style="list-style-type: none"> ➤ Remove the bean grinder and clean the hard objects in the cutter head; ➤ Replace the bean grinder with a new one; ➤ Replace the power board with a new one; ➤ Replace a new hall sensor group;

5.1.5 Abnormal washing and boiling system

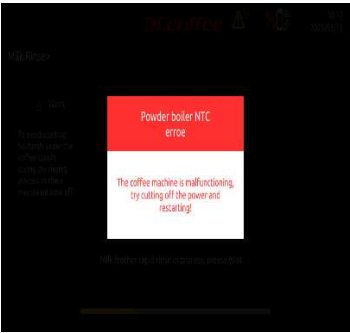
Name	Display prompt	Reason	Solution
<p>Abnormal washing and boiling system</p>		<p>a) The bubbler is blocked by foreign matters;</p> <p>b) The drive set of the bubbler is damaged;</p> <p>c) The brewer is damaged;</p> <p>d) The main control board is damaged;</p>	<ul style="list-style-type: none"> ➤ Try to turn off the machine power and restart it; ➤ Dismantle the bubbler for inspection and cleaning; ➤ Replace the drive set of the bubbler with a new one; ➤ Replace the new brewer; ➤ Replace the main control board with a new one;

5.1.6 HMI communication abnormality

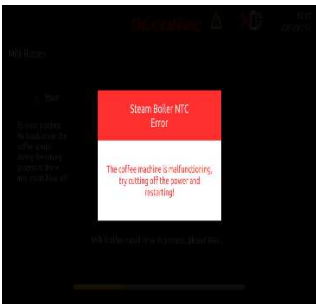
Name	Display prompt	Reason	Solution
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<p>HMI communication abnormality</p>		<p>a) The communication line between the main board and the display board falls off or is damaged;</p> <p>b) The program version of main control system and display system does not match;</p> <p>c) HMI board is damaged;</p> <p>d) The main control board is damaged;</p>	<p>➤ Check the harness plug and plug it in again;</p> <p>➤ Re-upgrade the main control and display system;</p> <p>➤ Replace with a new HMI board;</p> <p>➤ Replace the main control board with a new one;</p>
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5.1.7 Abnormal NTC of powder boiler

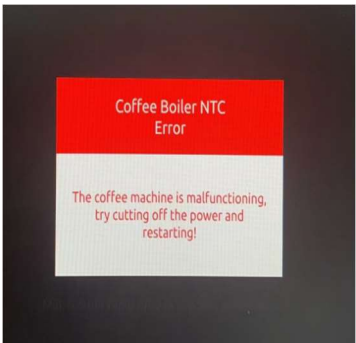
Name	Display prompt	Reason	Solution
<p>Abnormal NTC of powder boiler</p>		<p>a) The connecting wire of NTC temperature sensor of powder boiler falls off or breaks;</p> <p>b) NTC temperature sensor of powder boiler is damaged;</p> <p>c) The temperature of powder boiler exceeds the upper limit of alarm;</p>	<p>➤ Check the connecting wire and reinstall or replace it;</p> <p>➤ Replace the NTC temperature sensor with a new one;</p> <p>➤ Turn off the machine power and wait for about 30 minutes before restarting;</p> <p>➤ Replace with a new powder boiler;</p>

5.1.8 Steam boiler NTC abnormality

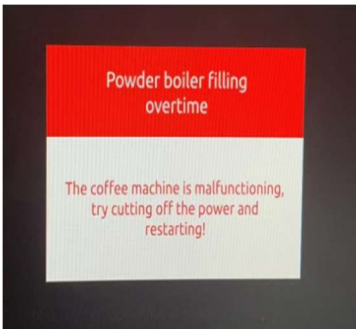
Name	Display prompt	Reason	Solution
<p>Steam boiler NTC abnormality</p>		<p>a) The NTC temperature sensor of the steam boiler and the connecting wire fall off or break;</p> <p>b) The NTC temperature sensor of steam boiler is damaged;</p> <p>c) The steam boiler temperature exceeds the alarm upper limit;</p>	<p>➤ Check the connecting wire and reinstall or replace it;</p> <p>➤ Replace the NTC temperature sensor with a new one;</p> <p>➤ Turn off the machine power and wait for about 30 minutes before restarting;</p> <p>➤ Replace the steam boiler with a new one;</p>

5.1.9 Coffee hot plate NTC abnormality

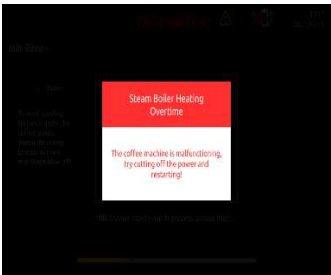
Name	Display prompt	Reason	Solution
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<p>Coffee hot plate NTC abnormality</p>		<ul style="list-style-type: none"> a) The connection wire of NTC temperature sensor of coffee electric heating plate falls off or breaks; b) The coffee hot plate NTC temperature sensor is damaged; c) The temperature of coffee hot plate exceeds the upper limit of alarm; 	<ul style="list-style-type: none"> ➤ Check the connecting wire and reinstall or replace it ➤ Replace the NTC temperature sensor with a new one; ➤ Turn off the machine power and wait for about 30 minutes before restarting; ➤ Replace with a new coffee hot plate;
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5.1.10 Heating timeout of powder boiler

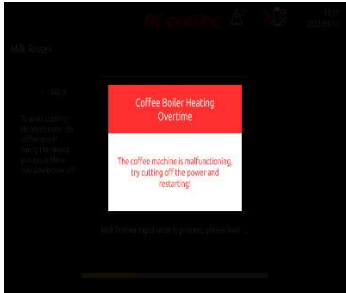
Name	Display prompt	Reason	Solution
<p>Heating timeout of powder boiler</p>		<ul style="list-style-type: none"> a) The water temperature of the powder boiler exceeds the protection value of the temperature controller, causing the temperature controller to trip; b) NTC temperature sensor of powder boiler is damaged; c) The powder boiler is damaged; 	<ul style="list-style-type: none"> ➤ Turn off the machine power, disassemble the machine appearance, and manually press the thermostat to reset; ➤ Replace the NTC temperature sensor with a new one; ➤ Replace with a new powder boiler;

5.1.11 Steam boiler heating timeout

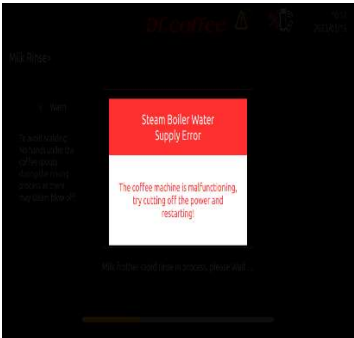
Name	Display prompt	Reason	Solution
<p>Steam boiler heating timeout</p>		<ul style="list-style-type: none"> a) The temperature in the steam boiler exceeds the protection value of the temperature controller, causing the temperature controller to trip; b) The NTC temperature sensor of steam boiler is damaged; c) The steam boiler is damaged; 	<ul style="list-style-type: none"> ➤ Turn off the machine power, disassemble the machine appearance, and manually press the thermostat to reset; ➤ Replace the NTC temperature sensor with a new one; ➤ Replace the steam boiler with a new one;

5.1.12 Coffee hot plate heating timeout

Name	Display prompt	Reason	Solution
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<p>Coffee hot plate heating timeout</p>		<p>a) The temperature in the coffee hot plate exceeds the protection value of the temperature controller, causing the temperature controller to trip;</p> <p>b) The coffee hot plate NTC temperature sensor is damaged;</p> <p>c) The coffee hot plate is damaged;</p>	<p>➤ Turn off the machine power, disassemble the machine appearance, and manually press the thermostat to reset;</p> <p>➤ Replace the NTC temperature sensor with a new one;</p> <p>➤ Replace with a new coffee hot plate;</p>
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5.1.13 Steam boiler water make-up timeout

Name	Display prompt	Reason	Solution
<p>Steam boiler water make-up timeout</p>		<p>a) If the water level probe of the steam boiler fails, and the water supply system continuously replenishes water for more than the set time of the system, it will prompt "Steam boiler water replenishing timeout"</p>	<p>➤ Turn off the machine power and try to restart it;</p> <p>➤ Replace the water level probe with a new one;</p>

5.2 Faults without screen prompt

5.2.1 Unable to start the machine

Name	Display prompt	Reason	Solution
Solution	nothing	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 switch power 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 the voltage power supply that meets the requirements of the coffee machine ➤ Check whether the power switch of the machine is turned on; ➤ Replace the switch power supply board with a new one; ➤ Replace with new insurance;

5.2.2 Can't suck milk

Name	Display prompt	Reason	Solution
Can't suck milk	nothing	a) The milk tank is empty; b) The beater is blocked; c) Milk pump failure;	<ul style="list-style-type: none"> ➤ Check whether the milk tank has been filled; ➤ Dismantle the washer for cleaning;; ➤ Check whether the milk pump works normally or replace it;

5.2.3 Milk can be produced without milk foam

Name	Display prompt	Reason	Solution
Milk can be produced without milk foam	nothing	a) The air inlet is blocked; b) The intake pipe is blocked; c) The intake valve is damaged;	<ul style="list-style-type: none"> ➤ Dredge the air inlet or replace it; ➤ Check and dredge the air inlet pipeline; ➤ Replace the intake valve with a new one;

5.2.4 No coffee

Name	Display prompt	Reason	Solution
No coffee	nothing	a) The ground coffee powder is too fine; b) Too much grinding powder; c) The filter screen of the bubbler is blocked; d) Water leakage or damage of the bubbler;	<ul style="list-style-type: none"> ➤ Roughen the grinding degree of the bean grinder; ➤ Calibrate the grinding amount; ➤ Remove the washing filter screen of the bubbler; ➤ Use tablets for deep cleaning of the washing and boiling system; ➤ Dismantle the bubbler and reinstall it or replace it with a new one;

5.2.5 Crash

Name	Display prompt	Reason	Solution
Crash	nothing	a) The system stops running unexpectedly;	<ul style="list-style-type: none"> ➤ Turn off the machine power, wait for about 5 seconds, and then restart it; ➤ Upgrade the coffee machine system program;

5.2.6 Water leakage

Name	Display prompt	Reason	Solution
Water leakage	nothing	a) External water inlet interface leaks; b) Water leakage inside the machine;	<ul style="list-style-type: none"> ➤ Check the tightness of the external water inlet; ➤ Dismantle the appearance of the machine and check the specific leakage position; ➤ Replace the accessories at the leakage position;

6 Introduction to Disassembly and Assembly

6.1 Tools



Torx hexagon screwdriver (T10)



Torx hexagon screwdriver (T20)



A multimeter



Slotted screwdriver (3.2mm caliber)



thermometer



Needle nose pliers



Electronic scale

6.2 F20 component disassembly steps

6.2.1 Dismantling appearance

6.2.1.1 Remove the rear cover plate

F20 coffee machine: first remove the two screws at the position shown in the red circle (as shown in Figure 1) with a T20 screwdriver, and then (as shown in Figure 2) push out the rear cover plate from top to bottom and remove it, and then remove the rear cover plate.

F20 coffee machine

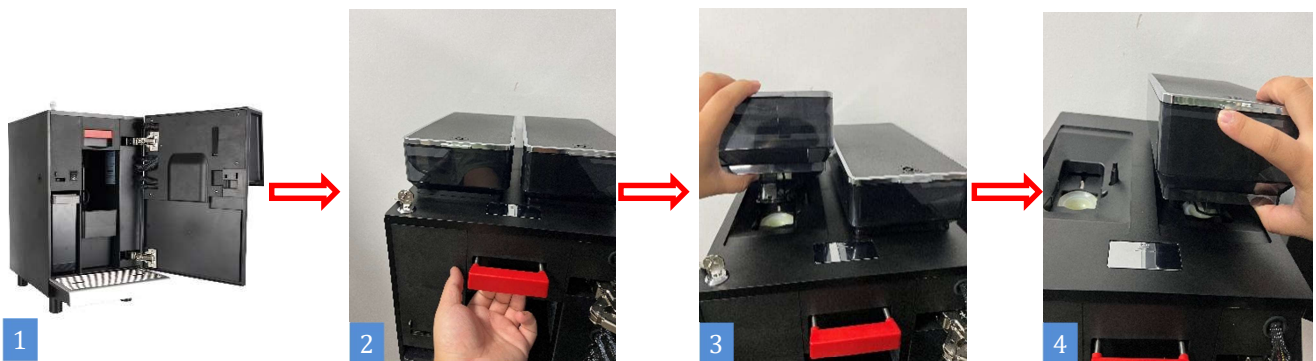


★ Precautions:

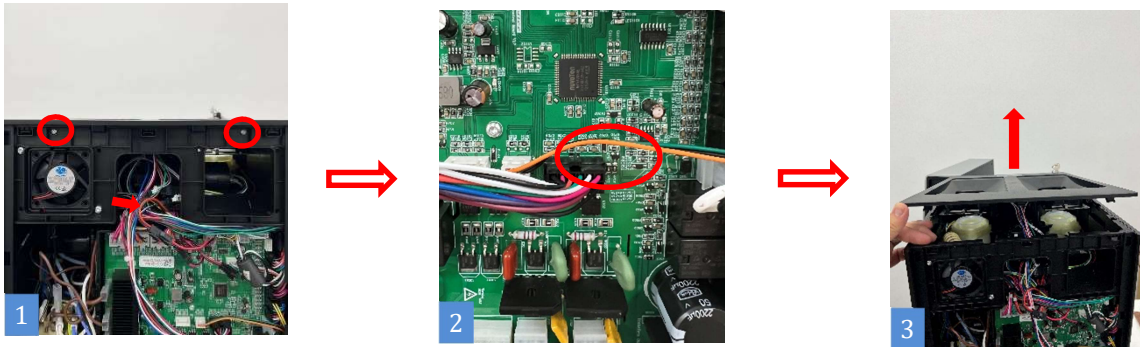
1. Handle with care during disassembly to avoid scratching the appearance!

6.2.1.2 Remove the cover plate

Step 1: first open the coffee machine door, (as shown in Figure 2) take down the coffee bean box, then pull out the pull rod, and take down the two coffee bean boxes;



Step 2: Use a T10 screwdriver to remove the two screws (as shown in Figure 1), and then (as shown in Figure 2) unplug the harness plug. Finally, push the upper cover forward and remove the cover upwards. The upper cover is removed.

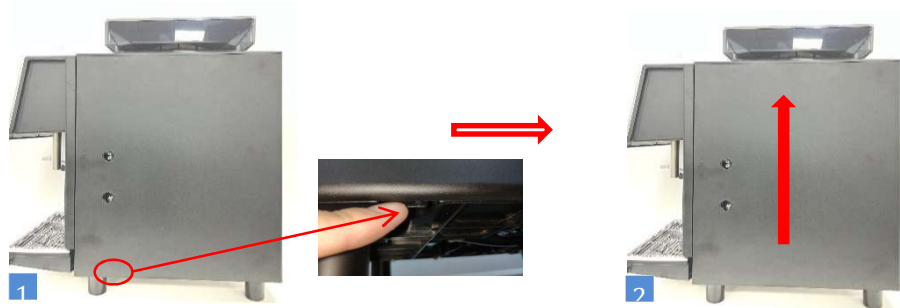


★ Precautions:

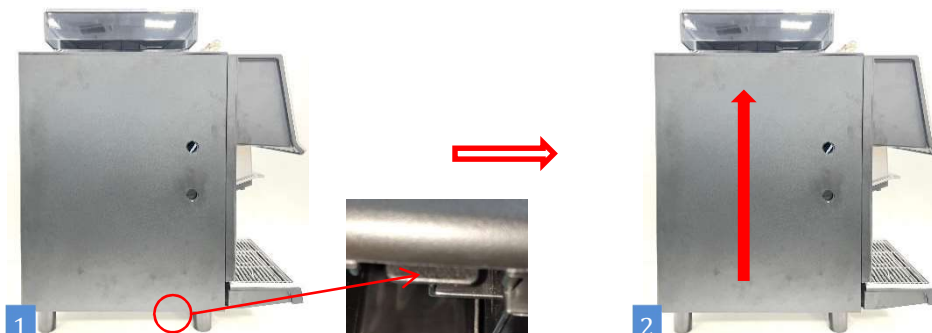
1. Handle with care during disassembly to avoid scratching the appearance!

6.2.1.3 Remove the left and right side panels

Step 1: First press the buckle at the position shown in the red circle (as shown in Figure 1) inward with your fingers, and then (as shown in Figure 2) push out the side cover plate from the bottom to the top and remove it, and then remove the right side plate.



Step 2: Press the buckle at the position shown in the red circle (as shown in Figure 1) inwards with your fingers, and then (as shown in Figure 2) push out the side cover plate from the bottom to the top and remove it, and then remove the left side plate.

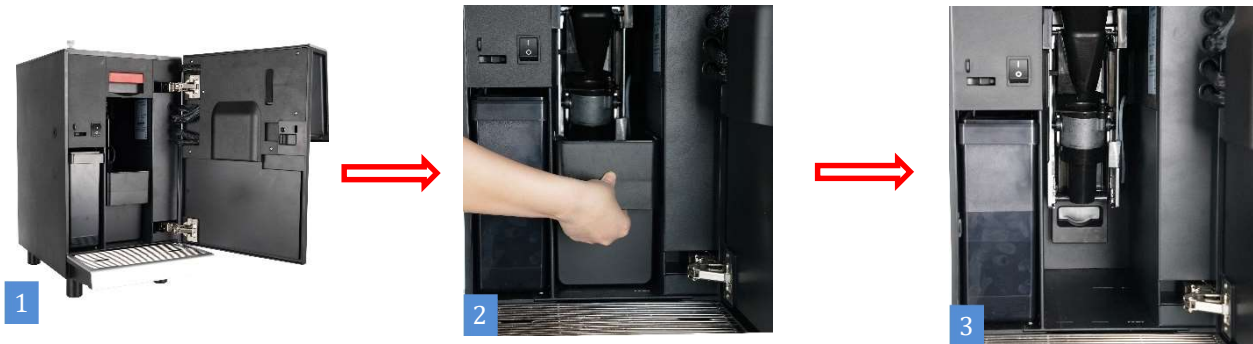


★ Precautions:

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

6.2.2 Remove the bubbler

Step 1: first open the door of the coffee machine, hold the handle of the residue box and take out the residue box (as shown in Figure 2);



Step 2: (as shown in Figure 1) Push the buckle inwards with your fingers, then press the clamp downward, and then (as shown in Figure 2) grasp the body of the bubbler with your hands, take out the bubbler outward, and disassemble the bubbler.

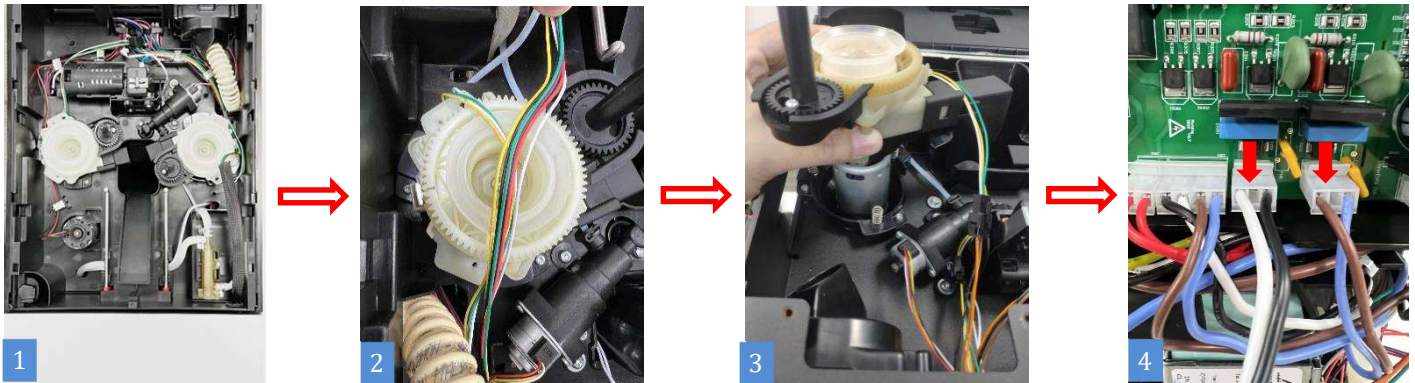


★ Precautions:

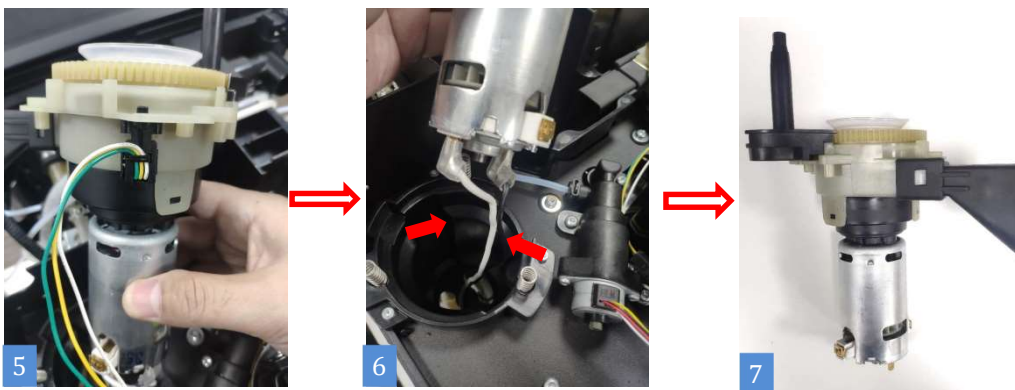
1. Please disassemble the machine after it cools down to prevent scalding!
2. The bubbler is made of metal and weighs a lot. In the process of disassembly, you can properly use your hands to help you take it, to avoid injury!

6.2.3 Dismantle grinding bean group

Step 1: (as shown in Figure 3) Lift up the bean grinder, and then pull out the power cord plug of the left and right bean grinder shown in the position of the main control board (as shown in Figure 4);



Step 2: Lift up the bean grinder, remove the Hall sensor set as shown in Figure 5, and then (as shown in Figure 6) unplug the wiring plug of the bean grinder motor. Finally, take out the entire bean grinder set and complete the removal of the bean grinder

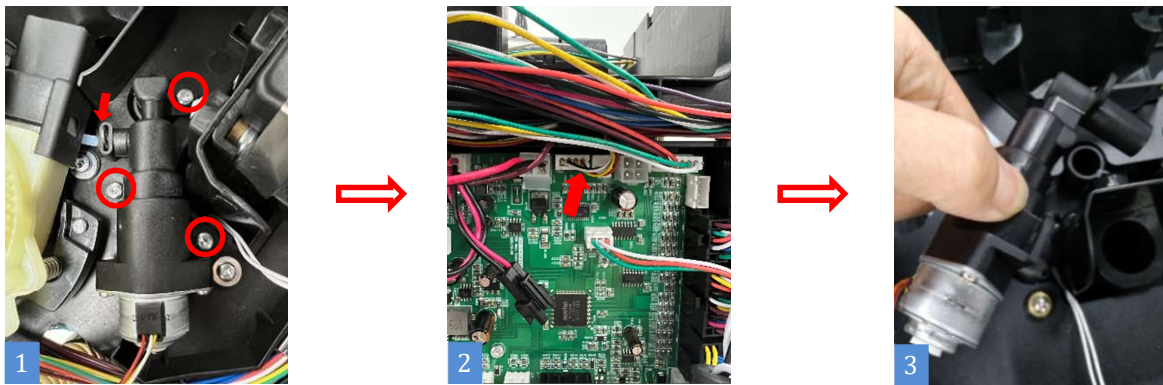


★ Precautions:

1. Please unplug the coffee machine before doing this!
2. Before disassembling the bean grinder, please empty the residual coffee beans and coffee powder in the bean grinder!

6.2.4 Remove the pressure storage valve group

Step: first remove the connector spring clip at the position (as shown in Figure 1) and pull out the connecting water pipe, then unscrew the three fixing screws at the position shown in the red circle and pull out the wiring plug of the stepper motor at the position shown in the arrow (as shown in Figure 2), finally (as shown in Figure 3) pull out the pressure storage valve group upwards, and the pressure storage valve group is removed.

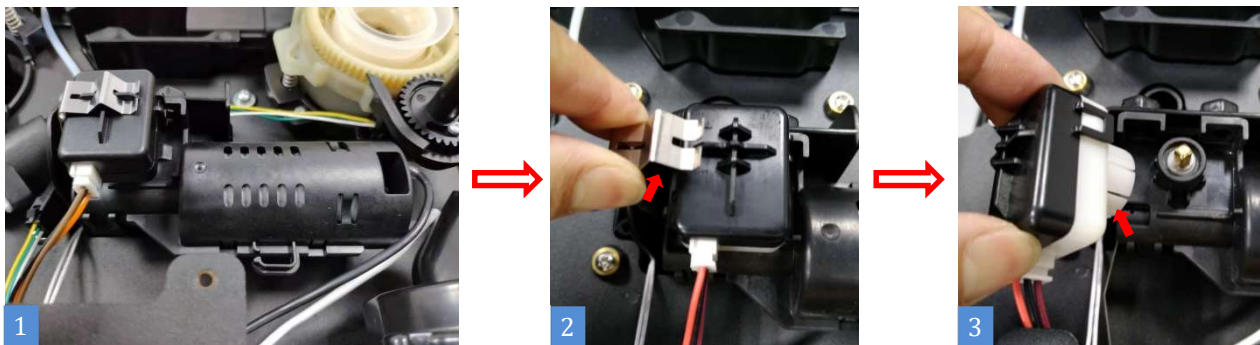


★ Precautions:

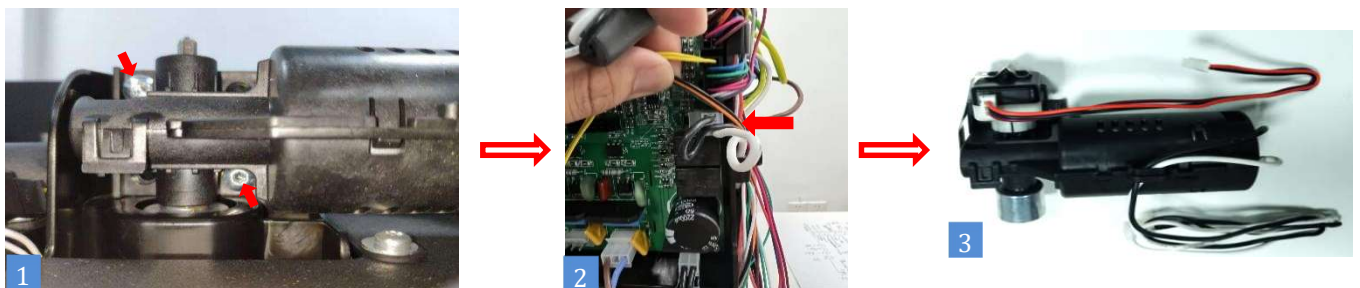
1. Be careful during disassembly to avoid scratching fingers!

6.2.5 Dismantle the drive set

Step 1: First remove the metal pressing plate of the motor feedback device (as shown in Figure 2), and pull out the feedback device (as shown in Figure 3);



Step 2: Then use T20 to remove the two screws fixing the drive set (as shown in Figure 1), pull out the corresponding wiring plug on the main control board (as shown in Figure 2), and finally take out the drive set upwards. The drive set is removed.



★ Precautions:

1. When removing the metal pressing piece of the motor feedback device, use a slotted flat-blade screwdriver to gently pry up the metal pressing piece and then remove it by hand!

6.2.6 Remove the main control panel

Step: First (as shown in Figure 1) unplug the small adapter board and all the wiring plugs on the main board, then (as shown in Figure 2) remove the five screws in the red circle that fix the main board, and finally remove the main control board. The main control board is removed.

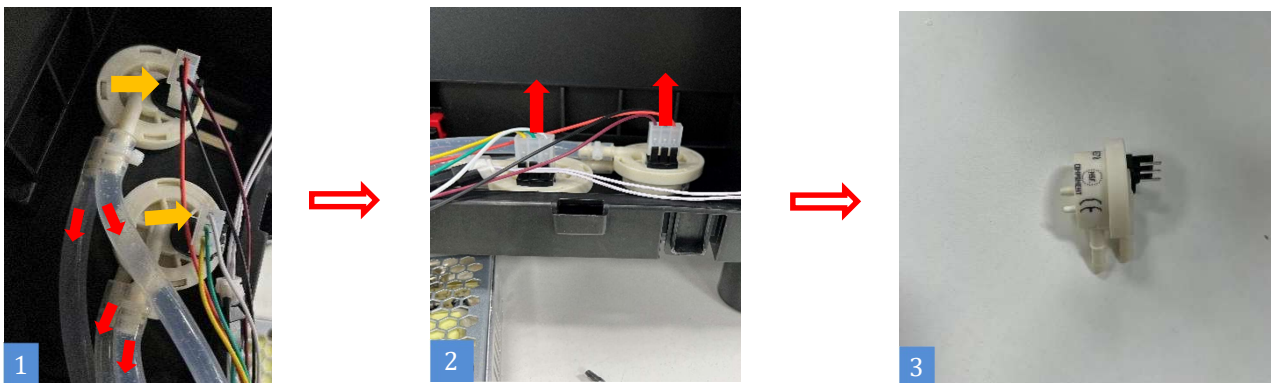


★ Precautions:

1. Please unplug the coffee machine before doing this!
2. When pulling out the wiring plug, please press the clip first and then pull out the plug to prevent pulling the wiring terminal off!

6.2.7 Dismantle the flowmeter

Step: First (as shown in Figure 1) pull out the connecting water pipe of the flowmeter, then pull out the harness plug upwards, then pull out the flowmeter upwards, and then remove the flowmeter.

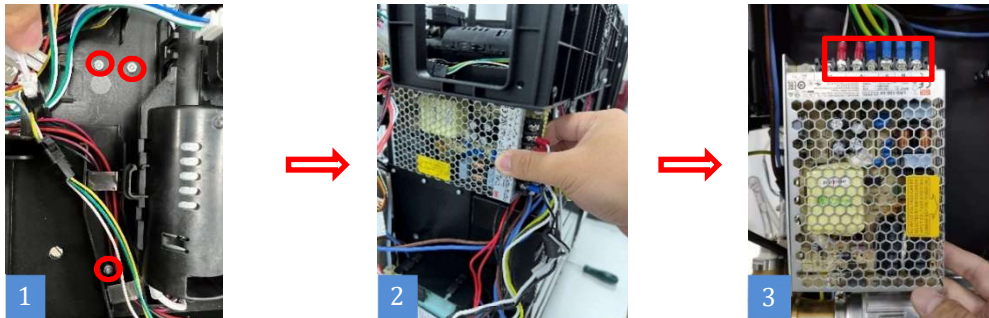


★ Precautions:

1. Be careful during disassembly to avoid scratching fingers!

6.2.8 Removal of switching power supply

Step: First unscrew the three fixing screws (as shown in Figure 1), (as shown in Figure 2) pull out the switch power supply board outward, and finally remove the wiring terminal (as shown in Figure 3) to complete the removal of the switch power supply.

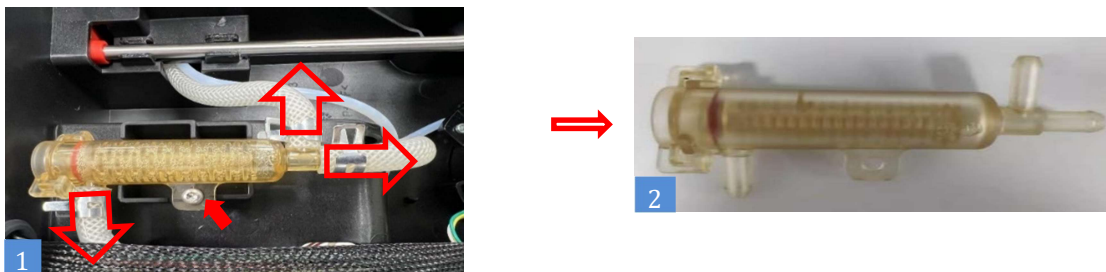


★ Precautions:

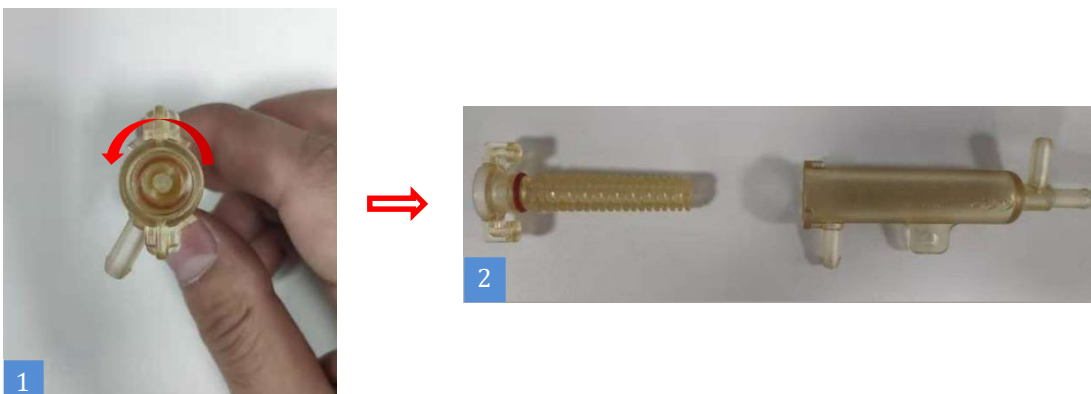
1. Please unplug the coffee machine before doing this!
2. Please keep in mind the corresponding position of the terminals, and do not connect them incorrectly, otherwise the switch power supply may be damaged!

6.2.9 Dismantle the beater

Step: first remove a fixing screw at the position shown in Figure 1 and pull out the water pipe; Dismantling of the beater is completed.



Note: (as shown in Figure 1) Turn the core of the beater counterclockwise and pull it out to clean the beater

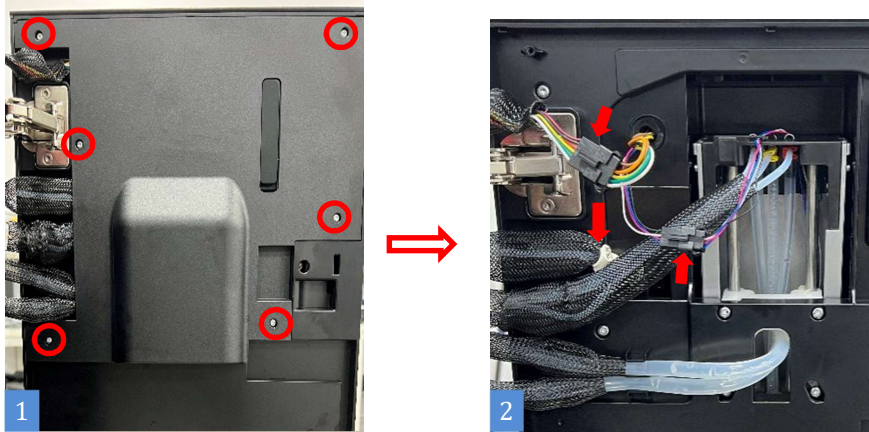


★ Precautions:

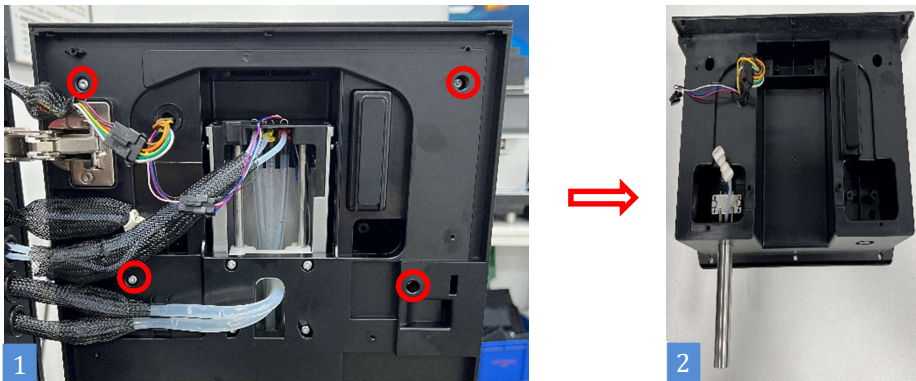
1. Be careful during disassembly to avoid scratching fingers!

6.2.10 Remove HMI group

Step 1: Open the coffee machine door, unscrew the six screws (as shown in Figure 1) that fix the rear cover of the door, and remove the rear cover of the door. Unplug the plug and connector shown by the arrow (as shown in Figure 2);



Step 2: Unscrew the four screws that fix the HMI group as shown in the circle (as shown in Figure 1), and finally remove the HMI group, and then dismantle the HMI group.

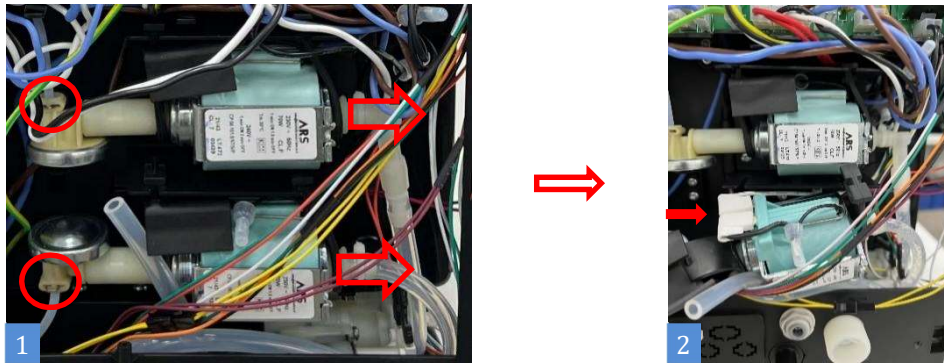


★ Precautions:

1. The display screen is made of glass. Please handle it with care during disassembly to prevent glass breakage!

6.2.11 Remove the water pump unit

Step: first pull out the water pump inlet and outlet pipe and water outlet spring clip shown in Figure 1, then pull out the water pump outward, and then pull out the water pump harness connector indicated by the arrow, Finally, take out the water pump and disassemble the water pump unit.

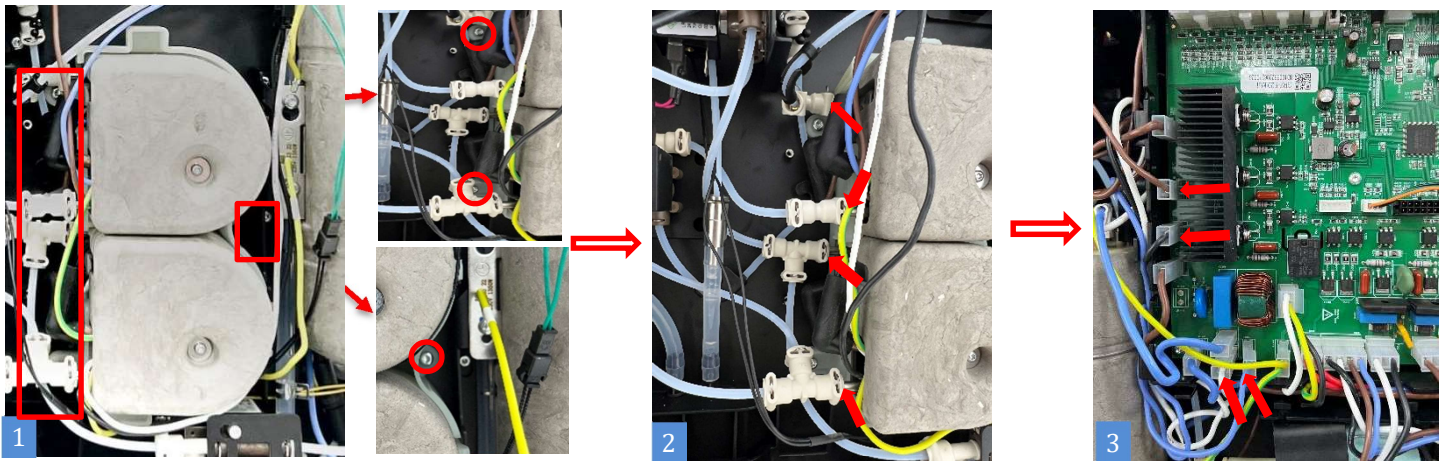


★ Precautions:

1. Please unplug the coffee machine before doing this!
2. There may be residual water in the pipeline. Please prepare the water container in advance!

6.2.12 Remove the heating plate group

Step: First loosen the three fixing screws of the boiler as shown in Figure 1, then (as shown in Figure 2) pull out the spring clip at the TFL pipe interface of the heating plate, pull out the connector, (as shown in Figure 3) pull out the four zero-fire wire plugs and two NTC connectors of the heating plate connecting to the main control board; Then press the snap in the heating plate group, remove the heating plate group outward, and the removal is completed.

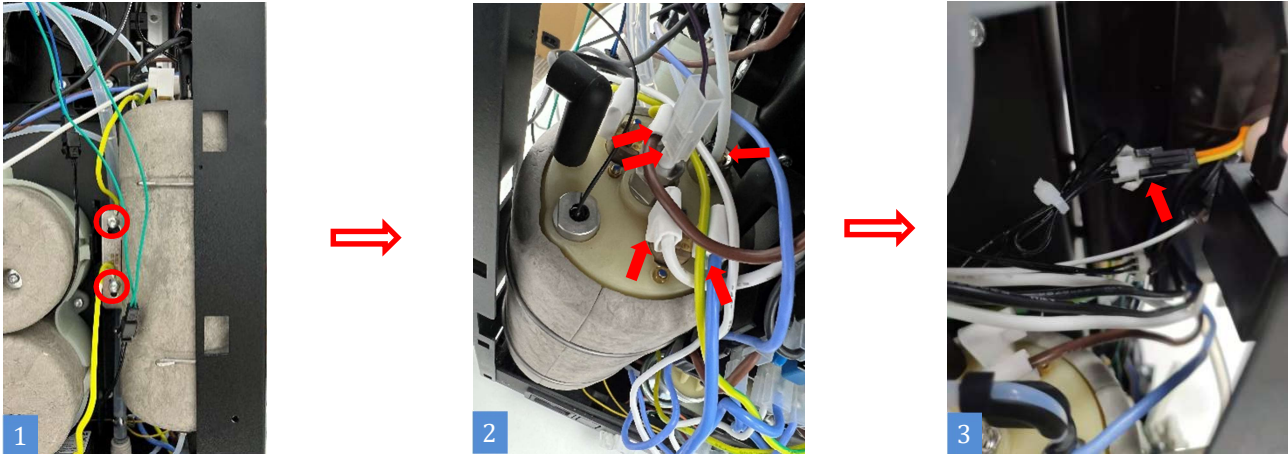


★ Precautions:

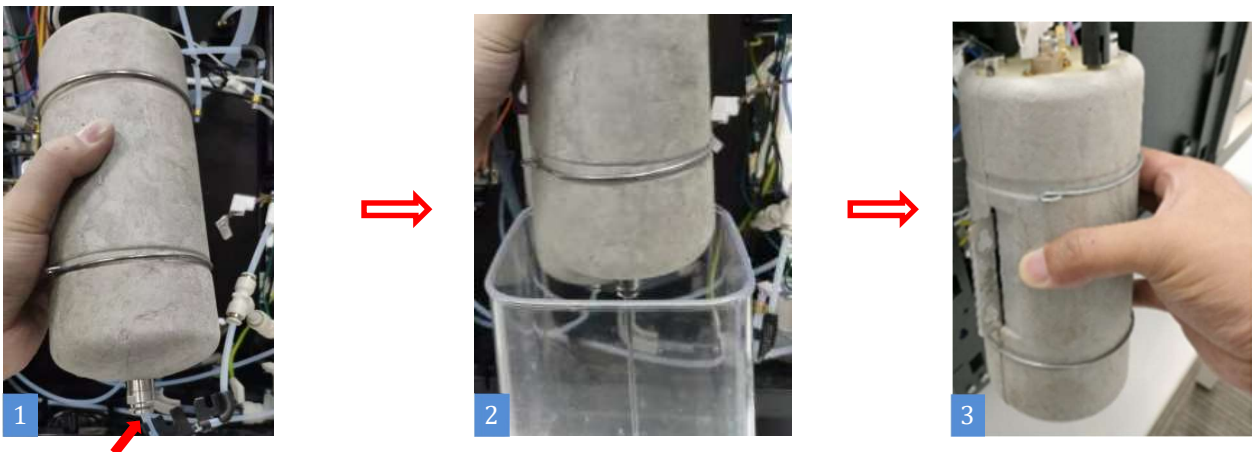
1. Please unplug the coffee machine before doing this!
2. Please cool the machine thoroughly before disassembly to prevent scalding!

6.2.13 Dismantle steam boiler unit

Step 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, and (as shown in Figure 3) pull out the NTC connector of the steam boiler;



Step 2: first prepare a water container, (as shown in Figure 1) pull out the water inlet pipe under the boiler, drain the water in the boiler, and disassemble the steam boiler set.

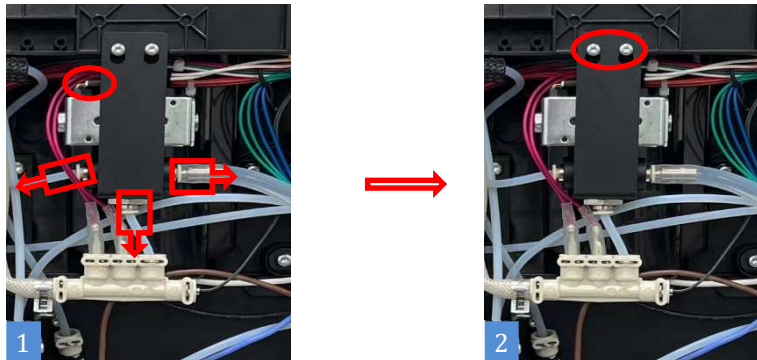


★ Precautions:

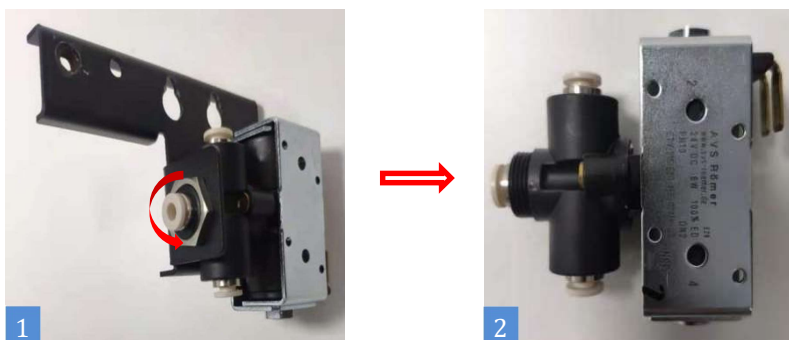
1. Please unplug the coffee machine before doing this!!
2. Please cool the machine thoroughly before disassembly to prevent scalding!
3. There is water in the boiler. Please prepare the water container in advance!

6.2.14 Remove the three-way milk valve

Step 1: First pull out the three water pipes and wiring plugs at the position shown in Figure 1, and loosen the two screws shown in Figure 2;



Step 2: unscrew the fixing nut of the three-way milk valve at the position shown in Figure 1, and remove the milk valve.

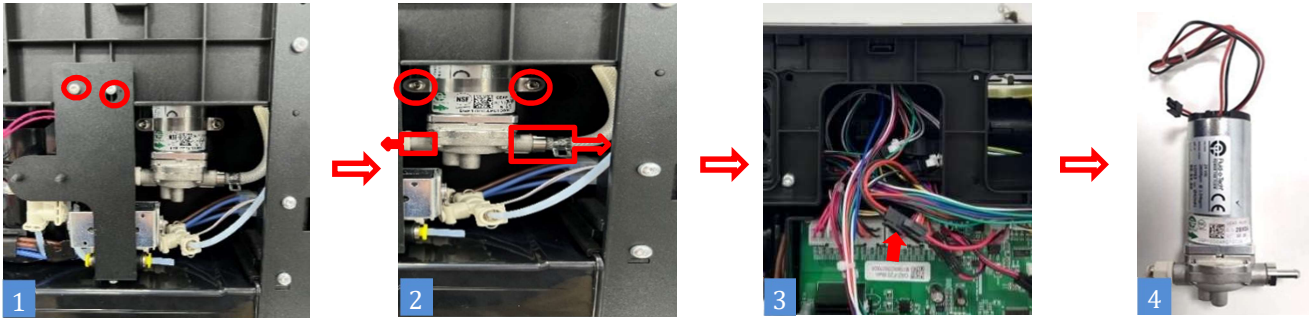


★ Precautions:

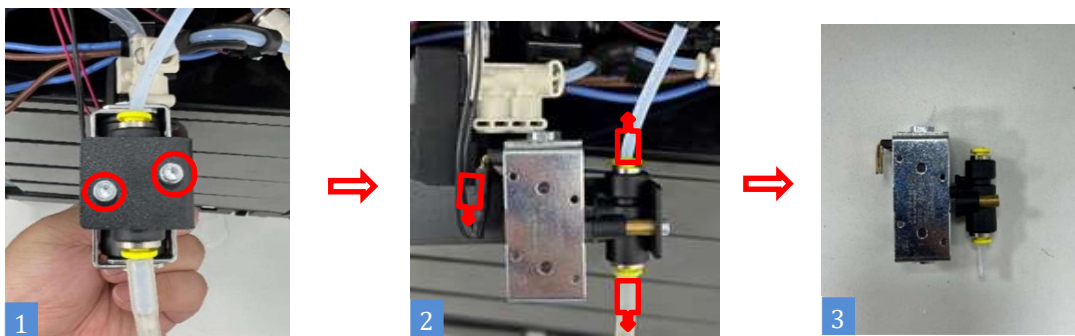
1. Be careful during disassembly to avoid scratching fingers!

6.2.15 Remove milk pump unit

Step 1: (as shown in Figure 1) Unscrew the left screw, loosen the right fixing screw, remove the valve block, (as shown in Figure 2) unplug the water pipe and solenoid valve wiring plug, (as shown in Figure 3) position wiring plug, take out the milk pump, and remove the milk pump.



Step 2: (as shown in Figure 1) Unscrew two fixing screws, remove the two-way milk valve, (as shown in Figure 2) Unplug the water pipe and solenoid valve wiring plug, take out the two-way milk valve, and remove the two-way milk valve.

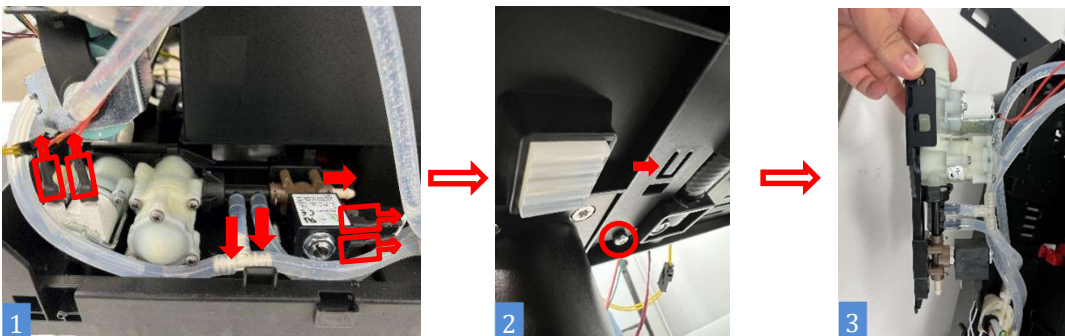


★ Precautions:

1. Be careful during disassembly to avoid scratching fingers!

6.2.16 Remove the inlet valve group

Step: First (as shown in Figure 1) pull out the four wiring plugs of the inlet valve group, and then pull out the three connecting water pipes, and then (as shown in Figure 2) loosen the bottom screws and press the snap, take out the inlet valve group, and disassemble the inlet valve group.



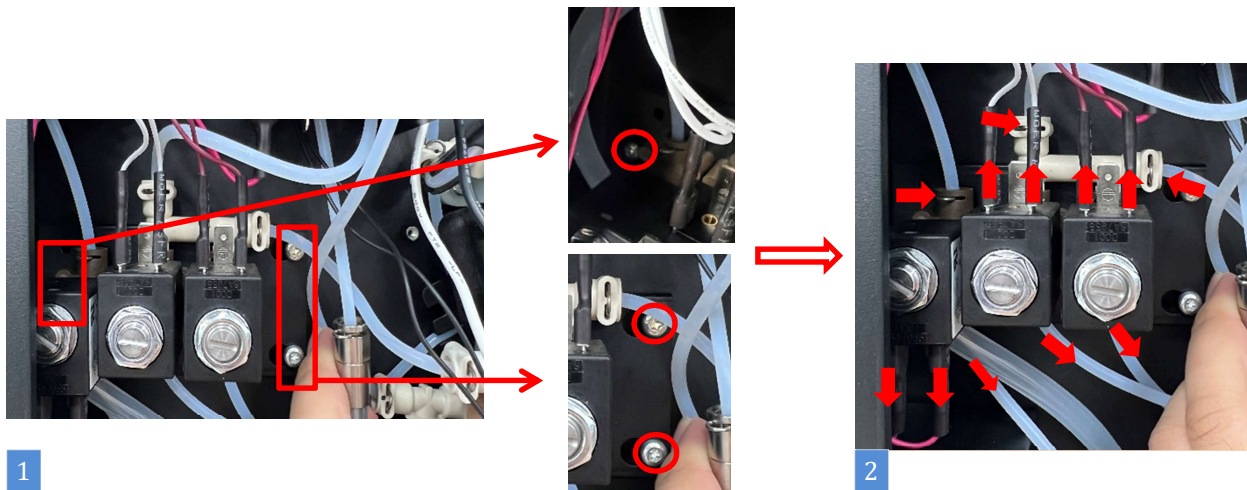
★ Precautions:

1. Be careful during disassembly to avoid scratching fingers!

6.2.17 Remove the solenoid valve group

6.2.17.1 Remove the hot water (rod) solenoid valve group

Step: First loosen the three screws at the position shown in Figure 1, then remove the solenoid valve group, and then (as shown in Figure 3) unplug the corresponding water pipe plug and wiring plug on each solenoid valve, and then remove the hot water (rod) solenoid valve group.

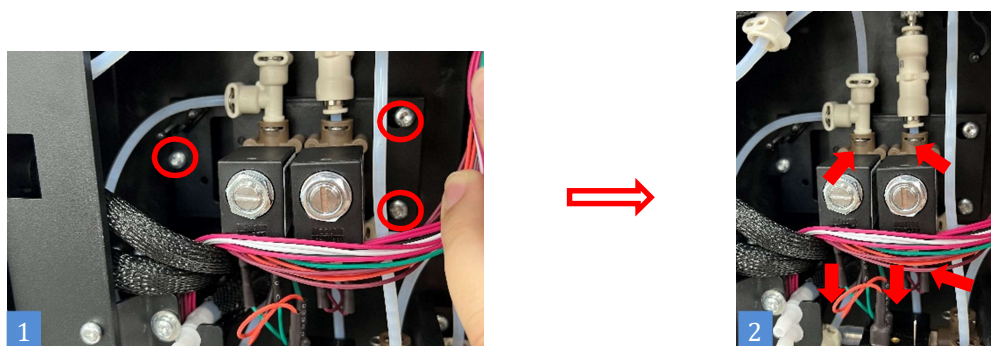


★ Precautions:

1. Be careful during disassembly to avoid scratching fingers!

6.2.17.2 Remove the steam/ice coffee solenoid valve group

Step: First loosen the three screws at the position shown in Figure 1, then remove the solenoid valve group, and then (as shown in Figure 2) unplug the corresponding water pipe plug and wiring plug on each solenoid valve, and then remove the steam/ice coffee solenoid valve group.

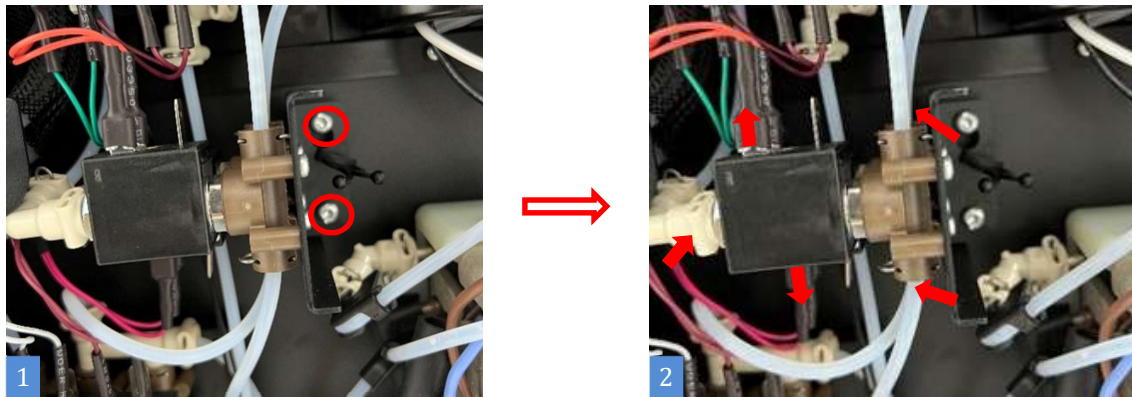


★ Precautions:

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

6.2.17.3 Remove the cleaning/coffee pressure relief solenoid valve group

Step: First loosen the two screws at the position shown in Figure 1, then remove the solenoid valve group, then (as shown in Figure 2) unplug the corresponding water pipe plug and wiring plug on each solenoid valve, and then remove the cleaning/coffee pressure relief solenoid valve group.

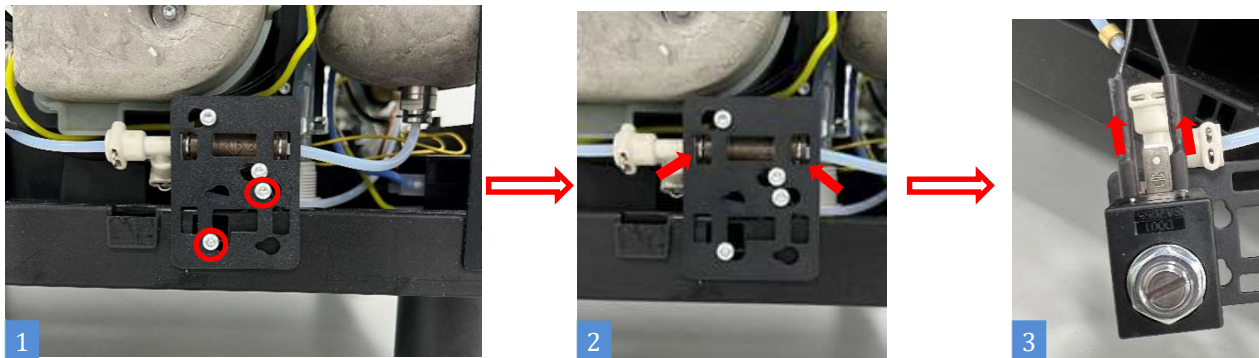


★ Precautions:

1. Be careful during disassembly to avoid scratching fingers!

6.2.17.4 Remove the steam boiler water supply solenoid valve

Step: First loosen the two screws at the position shown in Figure 1, then remove the solenoid valve, and then (as shown in Figure 2) unplug the corresponding water pipe plug and wiring plug on the solenoid valve, and then remove the steam boiler water supply solenoid valve.



★ Precautions::

1. Be careful during disassembly to avoid scratching fingers!

6.3 P30 component disassembly steps

6.3.1 Removal appearance

6.3.1.1 Remove the rear cover plate

PP30 powder machine: first remove the two screws at the position shown in the red circle (as shown in Figure 1) with a T20 screwdriver, and then (as shown in Figure 2) push out the rear cover plate from top to bottom and take it off. The removal of the rear cover plate is completed.

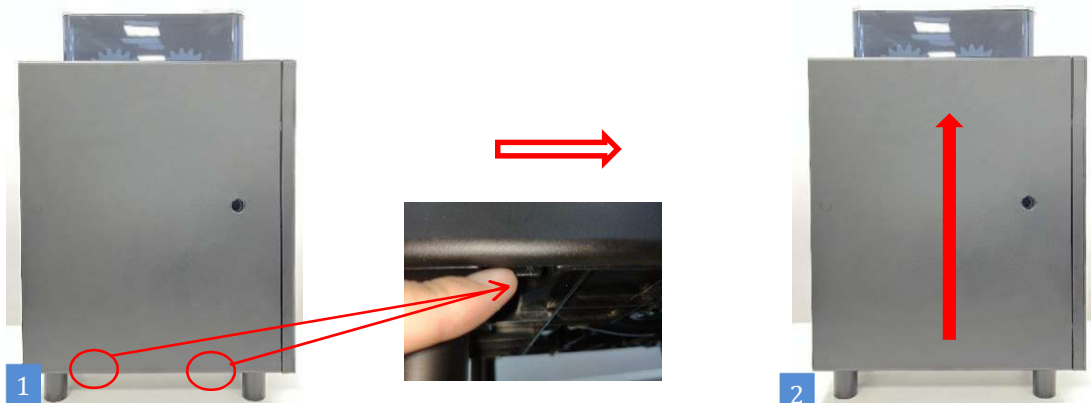


★ Precautions:

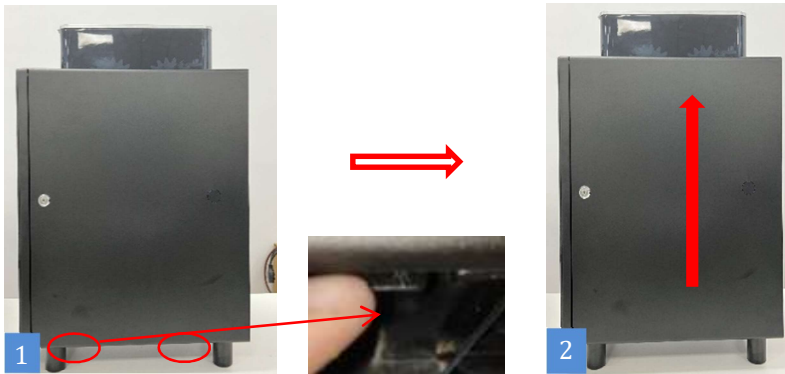
1. Handle with care during disassembly to prevent scratching fingers!

6.3.1.2 Remove the left and right side panels

Step 1: First press the snap at the position shown in the red circle with your fingers inward (as shown in Figure 1), then (as shown in Figure 2) push out the side cover plate from the bottom to the top and remove it, and then remove the left side plate.



Step 2: First press the buckle at the position shown in the red circle (as shown in Figure 1) inward with your fingers, and then (as shown in Figure 2) push out the side cover plate from the bottom to the top and remove it, and then remove the right side plate.

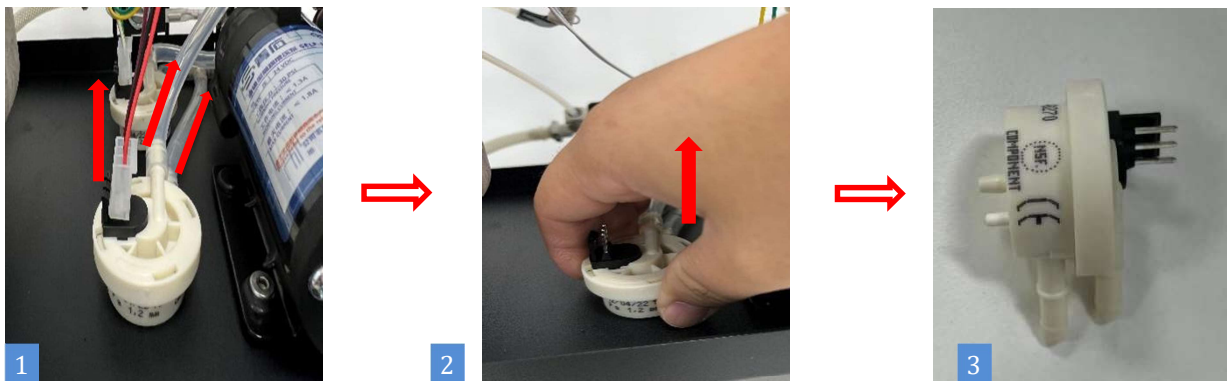


★ Precautions:

1. Handle with care during disassembly to prevent scratching fingers!

6.3.2 Dismantle the flowmeter

Step: First (as shown in Figure 1) pull out the two water pipes and plug wires connecting the flow meter in the direction of the arrow, and then (as shown in Figure 2) pull out in the direction of the arrow to complete the removal of the flow meter.

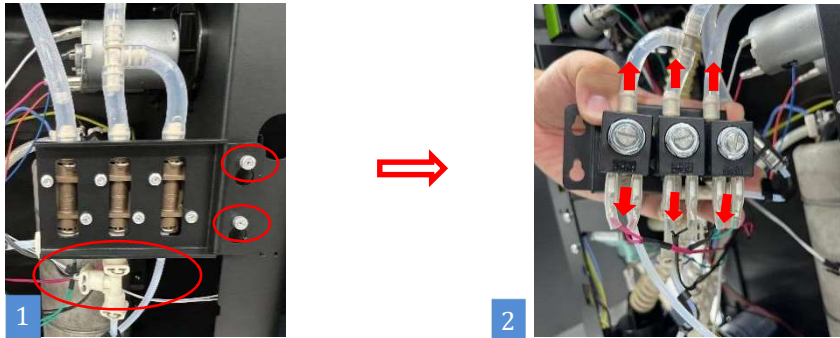


★ Precautions:

- Be careful during disassembly to avoid scratching fingers!

6.3.3 Dismantle the solenoid valve group

Step: First, use a T10 screwdriver to remove the two fixing screws and the small spring clips of the three connectors as shown in Figure 1, and then remove the connecting pipe, and then (as shown in Figure 2) remove the three connector water pipes of the solenoid valve. Finally, pull off the wiring plug at the end of the solenoid valve, remove the pressure relief valve group, and complete the removal of the solenoid valve group.



★ Precautions:

Be careful during disassembly to avoid scratching fingers!!

6.3.4 Removal and delivery of pulverized coal generator unit

Step: First pull out the harness plug of the powder feeding motor set connected to the main control board (as shown in Figure 1); Next, use a T10 screwdriver to remove the six screws in (as shown in Figure 2), and finally pull out the powder feeding motor in turn. The removal of the powder feeding motor set is completed.

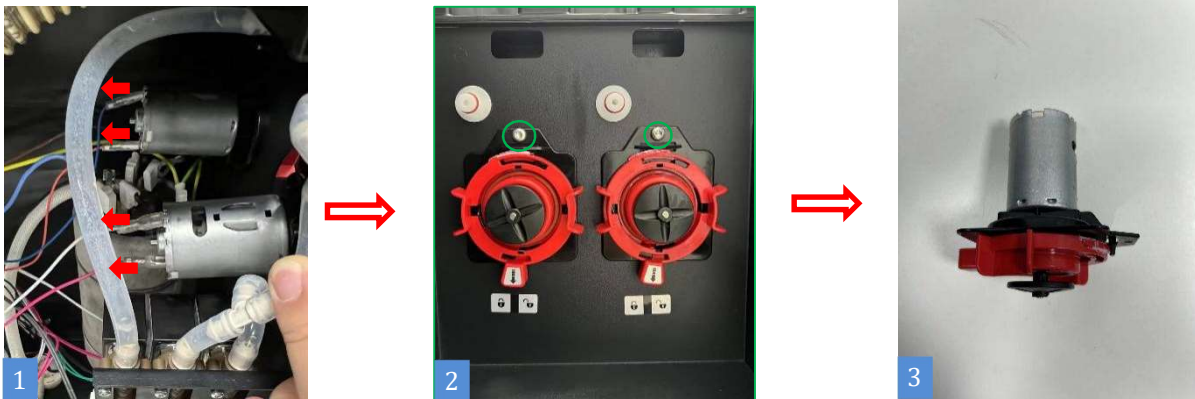


★ Precautions

1. Please unplug the power plug of the powder machine before performing this operation!
2. Be careful during disassembly to avoid scratching fingers!

6.3.5 Dismantle the mixing motor set

Step: first pull out the four electrode plugs of the mixing motor as shown in Figure 1; Next, use a T20 screwdriver to remove the two screws in the green circle (as shown in Figure 2), and finally pull out the mixing motor outward in order to complete the removal of the powder feeding motor set.

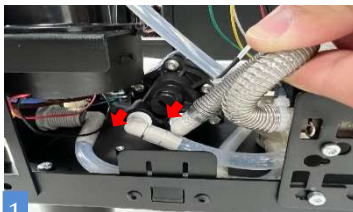


★ Precautions:

1. Please unplug the power plug of the powder machine before performing this operation!
2. Be careful during disassembly to avoid scratching fingers!

6.3.6 Dismantle the diaphragm pump set

Step 1: First pull out the water inlet and outlet pipe of the water pump (as shown in Figure 1). When the water pipe is a quick-plug connector, press the fixed clamp ring



Step 2: Unplug the quick-insert connector at the position shown by the red arrow (as shown in Figure 1), remove the fixing screws at the position shown in Figure 2 and 3), and disassemble the diaphragm pump;

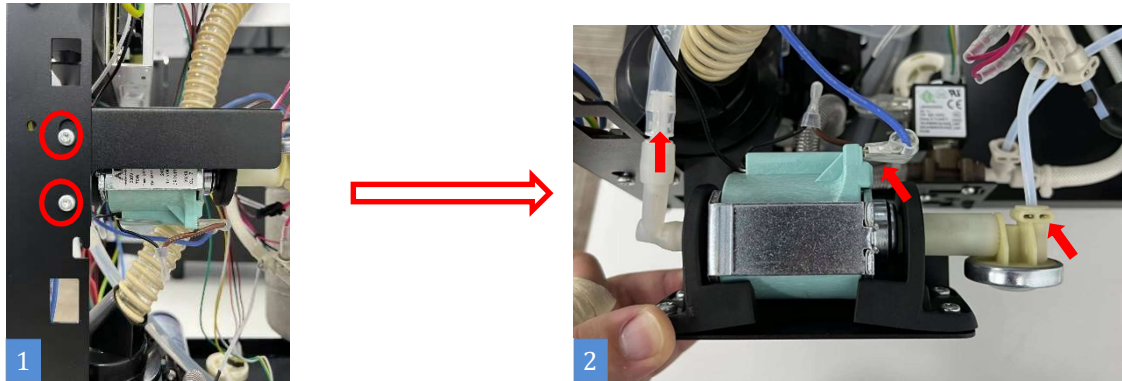


★ Precautions:

1. Please unplug the power plug of the powder machine before performing this operation!
2. There may be residual water in the pipeline. Please prepare the water container in advance!

6.3.7 Removal of water pump

Step: First loosen the two screws (as shown in Figure 1), then pull out the water pump, and then pull out the water pump harness connector and connecting water pipe indicated by the arrow; Finally, take out the water pump and disassemble the water pump unit.

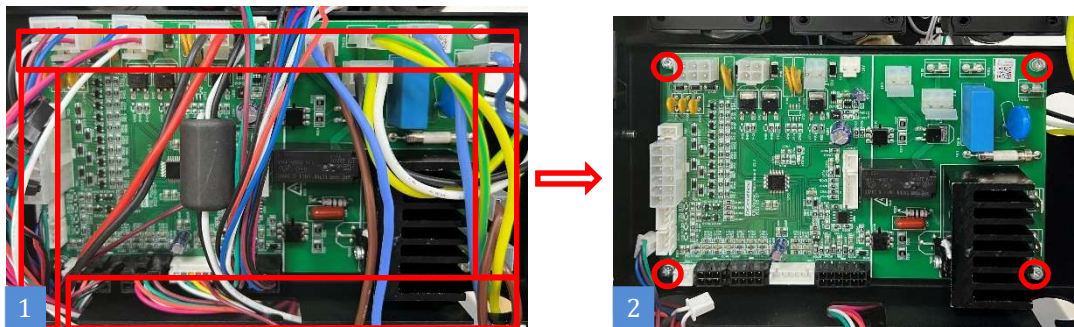


★ Precautions:

1. Please unplug the coffee machine before doing this!
2. There may be residual water in the pipeline. Please prepare the water container in advance!

6.3.8 Remove the main control board

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

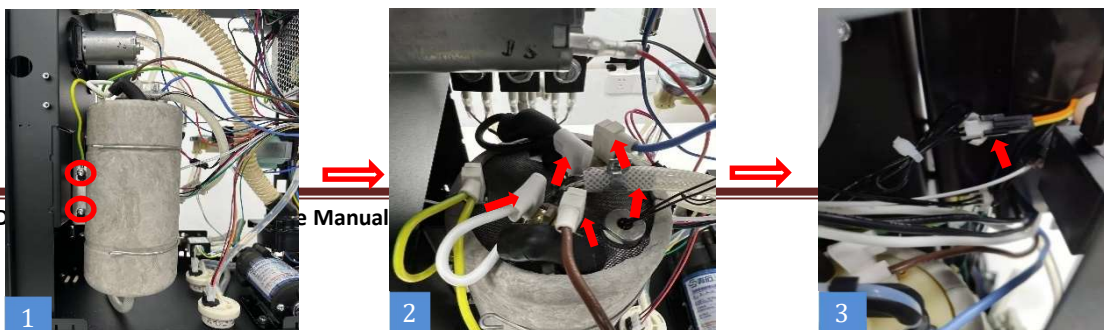


★ Precautions:

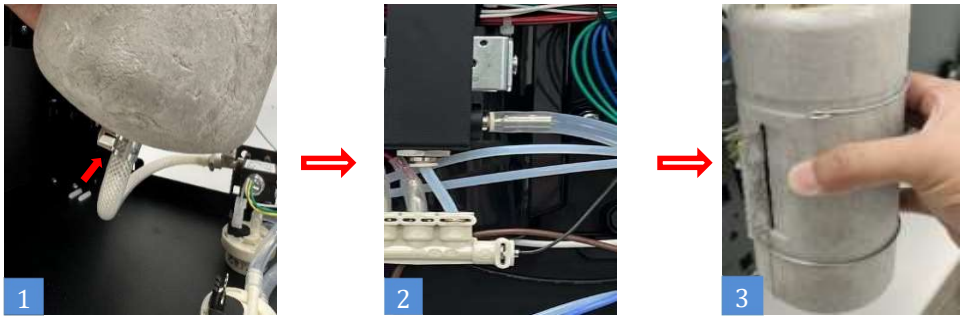
1. Please unplug the power plug of the powder machine before performing this operation!
2. When pulling out the wiring plug, please press the clip first and then pull out the plug to prevent pulling the wiring terminal off!

6.3.9 Dismantling powder boiler

Step 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, and (as shown in Figure 3) pull out the NTC connector of the powder boiler;



Step 2: first prepare a water container, (as shown in Figure 1) pull out the water inlet pipe under the boiler, drain the water in the boiler, and disassemble the powder boiler group.



★ Precautions:

1. Please unplug the power plug of the powder machine before performing this operation!
2. Please cool the machine thoroughly before disassembly to prevent scalding!
3. The boiler is full of water. Please prepare the water container in advance!

6.3.10 Remove the blower

Step: First unplug the harness plug connecting the blower to the main board as shown in Figure 1, and then (as shown in Figure 2) loosen the two fixing screws, and then remove the blower. The blower is removed.

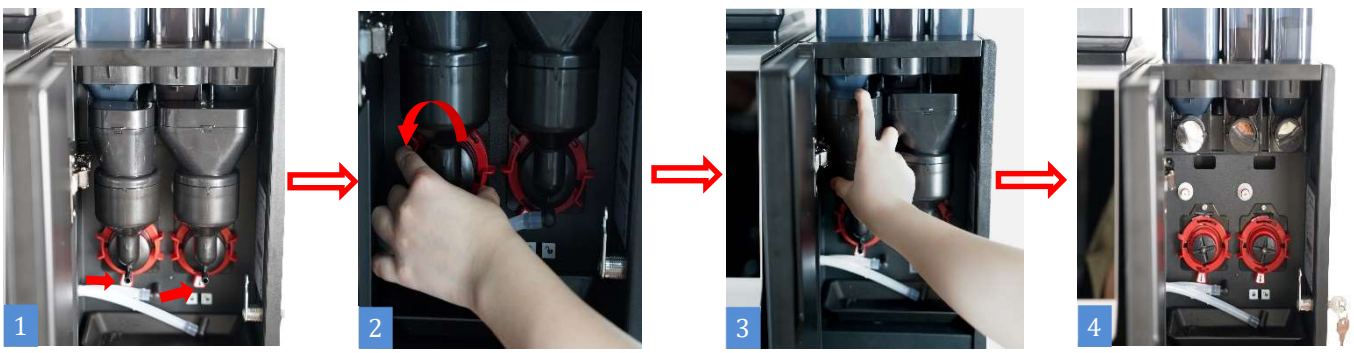


★ Precautions:

1. Please unplug the power plug of the powder machine before performing this operation!

6.3.11 Dismantling agitator

Step: First pull off the hose on the beverage outlet of the blender (as shown in Figure 1), then (as shown in Figure 2) rotate the lock anticlockwise, and then (as shown in Figure 3) pull out the blender. The left and right blenders are removed in the same way, and the blender is removed.



★ Precautions:

This item is only available for P30 models

1. In order to prevent powder from falling, please remove the powder silo before disassembly!

7 Maintenance methods

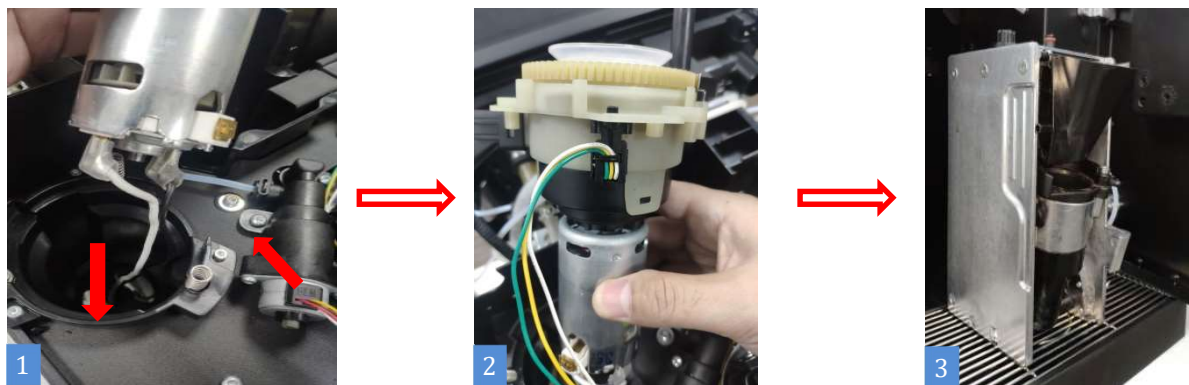
7.1 Cleaning of the bubbler

7.1.1 Removal method of the bubbler

Step 1: first open the door of the coffee machine, hold the handle of the residue box and take out the residue box (as shown in Figure 2);



Step 2: (as shown in Figure 1) Push the buckle inwards with your fingers, then press the clamp downward, and then (as shown in Figure 2) grasp the body of the bubbler with your hands, take out the bubbler outward, and disassemble the bubbler.

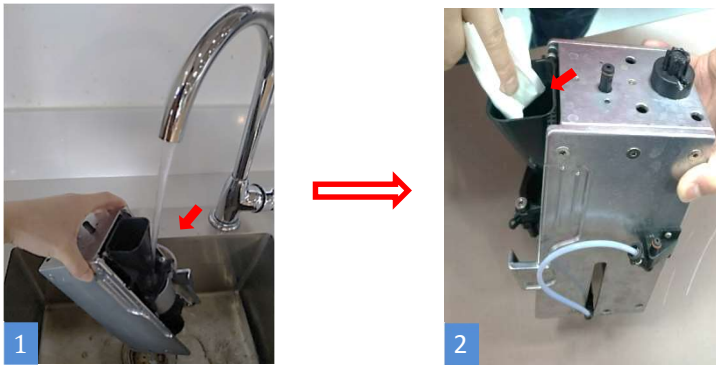


★ Precautions:

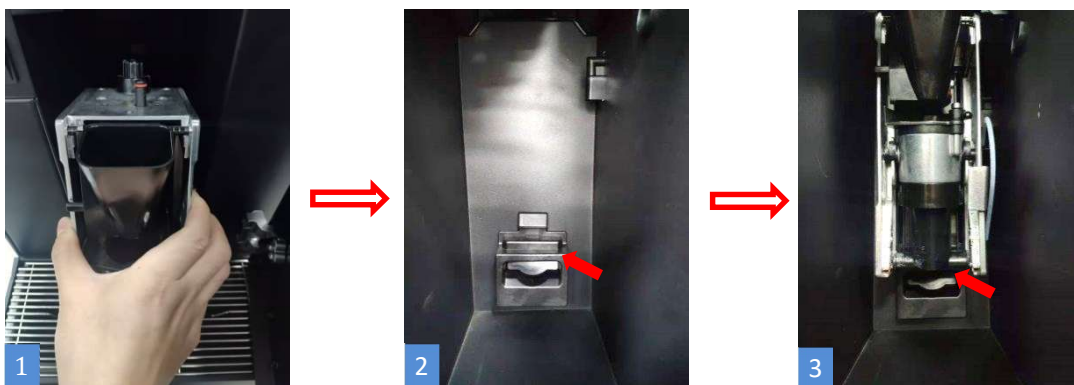
1. Please disassemble the machine after it cools down to prevent scalding!
2. The bubbler is made of metal and weighs a lot. In the process of disassembly, you can properly use your hands to help you take it, to avoid injury!

7.1.2 Installation method of bubbler

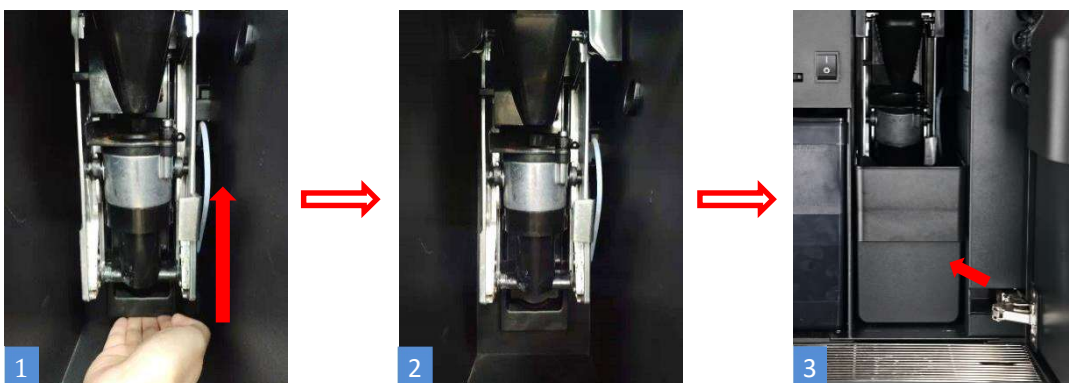
Step 1: (as shown in Figure 1) Take the bubbler under the water faucet for washing and cleaning; Then dry the water in the powder guide mouth (as shown in Figure 2);



Step 2: (as shown in Figures 1, 2 and 3) Grasp the bubbler and place it on the platform of the card holder indicated by the red arrow;



Step 3: Then (as shown in Figure 1) put your hand on the bottom of the tray, push the bubbler upward until the buckle is in place, and finally install the slag box back;



★ Precautions:

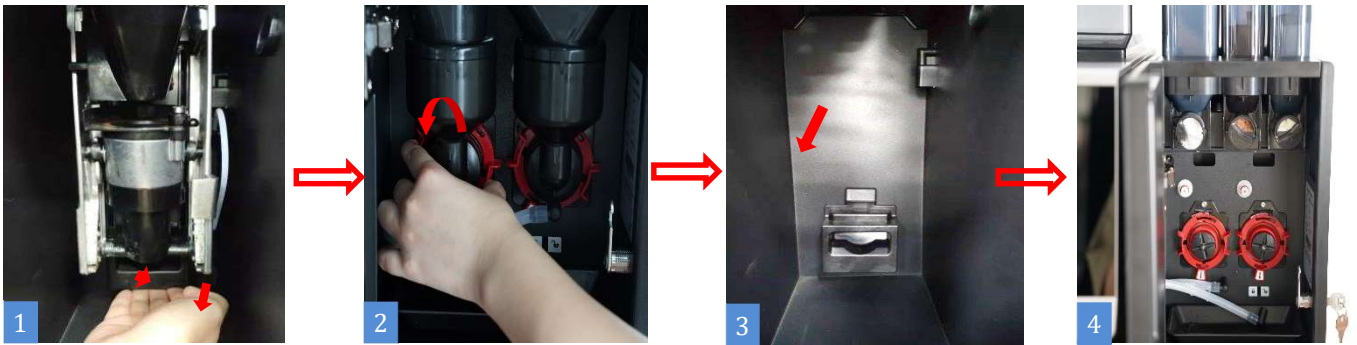
1. When installing the bubbler, please pay attention to that first place the bubbler on the platform of the card holder, and then push the card holder to lock it in place!
2. The bubbler is made of metal and weighs a lot. In the process of disassembly, you can properly use your hands to

help you take it, to avoid injury!

7.2 Agitator cleaning

7.2.1 Dismantling method of agitator

Step: First pull off the hose on the beverage outlet of the blender (as shown in Figure 1), then (as shown in Figure 2) rotate the lock counterclockwise, and then (as shown in Figure 3) pull out the blender. The left and right blenders are removed in the same way.

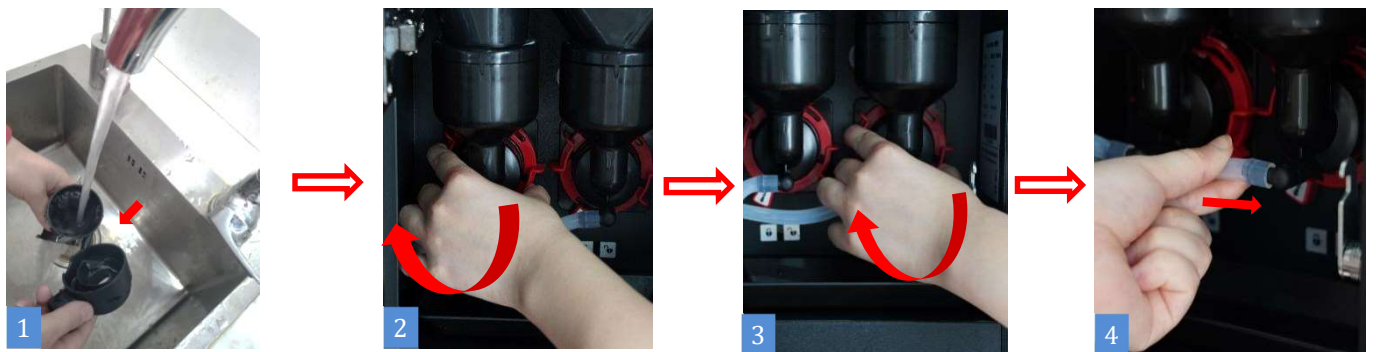


★ Precautions:

This item is only available for F22 models

7.2.1 Installation method of agitator

Step: First (as shown in Figure 1) flush the mixer, then (as shown in Figure 2, 3 and 4) install the mixer back into the machine, rotate the lock clockwise to lock it, and finally plug in the hoses.



★ Precautions:

This item is only available for F22 models

1. Before reinstalling, please be sure to wipe the water from the filter sponge and the powder guide completely!

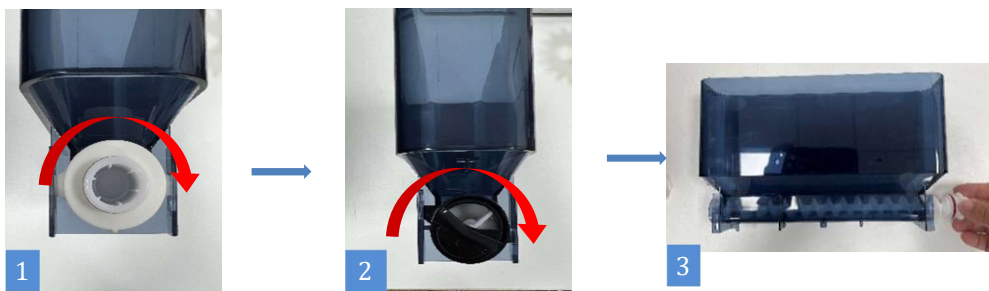
7.3 Cleaning of powder silo

7.3.1 Disassembly method of powder silo

Step 1: first open the powder bin cover, take out the two powder mixing gear discs as shown in Figure 2, and take down the two powder mixing rods as shown in Figure 3;

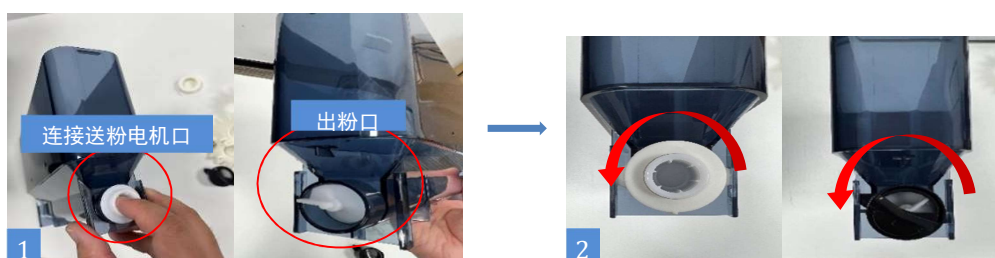


Step 2: (as shown in Figure 1 and Figure 2) Rotate the fasteners clockwise and take out the fasteners, and then (as shown in Figure 3) take out the powder feeding rod. The other two powder silos operate in the same way, and the powder silo disassembly is completed.

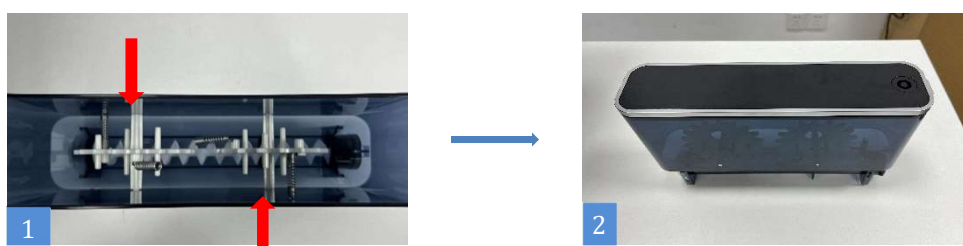


7.3.1 Installation method of powder silo

Step 1: Install the powder feeding rod into the bin, and then install it in the direction and position shown in Figure 1, and then install the fasteners counterclockwise (as shown in Figure 2);



Step 2: (as shown in Figure 1) Install the mixing gear plate back, note that the two gear plates are opposite, and then (as shown in Figure 2) install the powder box cover back, and the installation of the powder bin is completed.

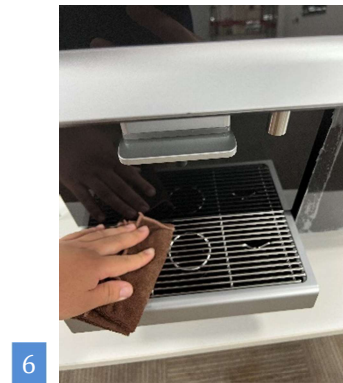
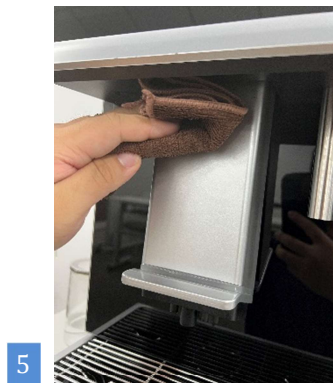


7.4 Coffee machine cleaning

1. Clean the coffee machine bean box, appearance and screen: wipe the coffee machine appearance, screen and bean box with a clean, soft and dry cloth (as shown in Figures 1, 2 and 3);



2. Clean the cup tray, coffee outlet and sliding group: use clean wet cloth to clean the coffee outlet, sliding group and cup tray (as shown in Figures 4, 5 and 6);



3. Clean the slag box: wash and wipe the slag box with flowing water (as shown in Figure 7);



★ Precautions:

1. When cleaning the coffee machine, do not put any parts into the dishwasher!
2. Do not remove stains or coffee grounds with metal or sharp objects!

8 Precautions for daily use and maintenance

1. Please do not add water in the coffee bean bin and powder bin;
2. During the operation of the coffee machine, please do not forcibly open the coffee machine door and take out the bean dregs box, waste water tray, water tank and other parts;
3. The water tank can only be filled with pure water at normal temperature, please do not add hot water or ice water;
4. It is recommended to use coffee beans with moderate baking or medium depth baking and low oil content. It is not recommended to use deeply roasted or charred coffee beans and very oily coffee beans;
5. When the drinks flow out, please do not put your hands at the outlet of the coffee machine to avoid scalding;
6. When cleaning the machine, please do not use a brush or detergent to avoid damaging the appearance of the coffee machine. Please use a soft cloth to wipe with water;
7. Add water to the water tank, add beans to the bean bin and add flour to the flour bin. Please do not exceed the MAX line. If there is no MAX line, fill it with 8 minutes;
8. Please do not cut off the power supply during the process of coffee making, machine self-check reset and automatic cleaning;
9. Please adjust the height of the coffee outlet according to the height of the coffee cup to avoid spilling coffee, hot water, hot milk and other drinks;
10. Please follow the correct steps when shutting down the machine: first click the shutdown button on the screen, and the coffee machine will automatically wash. After washing, the screen will go out, and then press the power switch of the coffee machine to power off. Please do not pull the power plug directly;
11. After the machine is shut down and out of use every day, please drain and clean the coffee grounds and waste water in the machine;
12. 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 the machine with external water supply is used, please do not use the machine after the external water supply is stopped.

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