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## 2. Safety Instructions

### 2.1.1 Consumer Risky

**Warning****You May get hurt if instructions are not well followed.****Do follow below points:**

- ❖ Do read the instructions carefully before using;
- ❖ Do not use if the machine is broken or damaged;
- ❖ Changing the internal devices is not permitted;
- ❖ Touching the high temperature components is not permitted;
- ❖ His equipment can be used by children of 8 years and above, and by persons with reduced physical, sensory or mental abilities or of a lesser level of experience and knowledge when they are supervised or have been trained in the safe use of equipment;
- ❖ Take care of the children. Children are not permitted to play with the equipment;
- ❖ Children are not permitted to clean and maintenance machines;
- ❖ Machine is installed at obvious site;
- ❖ Self-service use and operation should be supervised by trained personnel to ensure compliance with maintenance regulations and to resolve usage issues at any time;

Beans hopper only for beans, powder hopper only for powder, and manual outlet only for cleaning tablet.

**Warning Electric Shocks****Improper use of electrical equipment can cause electric shock.****Do follow below points:**

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

**Warning****Drinks with additives or residues may cause allergies.****Do follow below points:**

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

**Warning****There is risky of getting poison by touching cleaning powders.****Do follow below points:**

- ❖ Always keep cleaning tablets put of children and un-authorized person;

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

**⚠ Caution Scald** It is risky to get burned, keep hands far away from steam outlet.

**⚠ Caution Scald** High temperature on the outlet and brewing system, only rinse the brewing system after cooling down.

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

### 2.1.2 Machine Risky

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

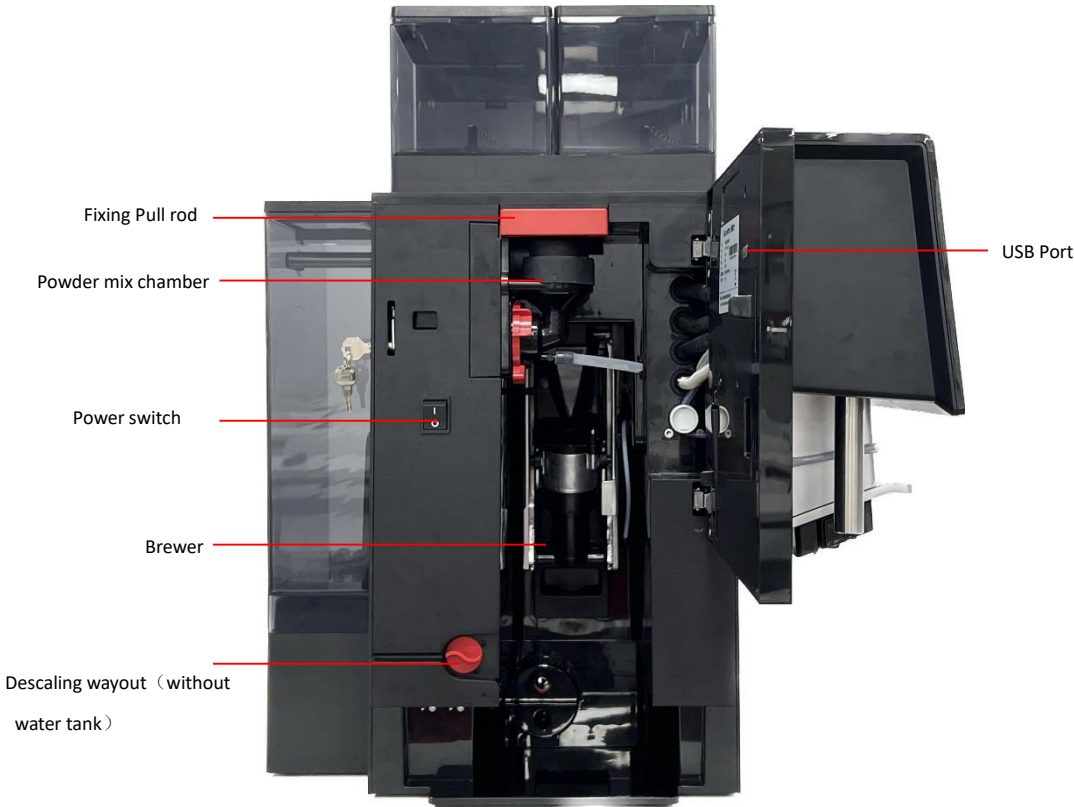
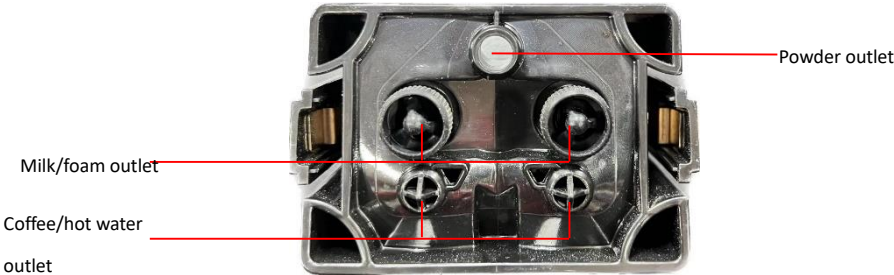
Do follow below points:

- ❖ If the hygiene is less than 5 ℃HK, 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 hose

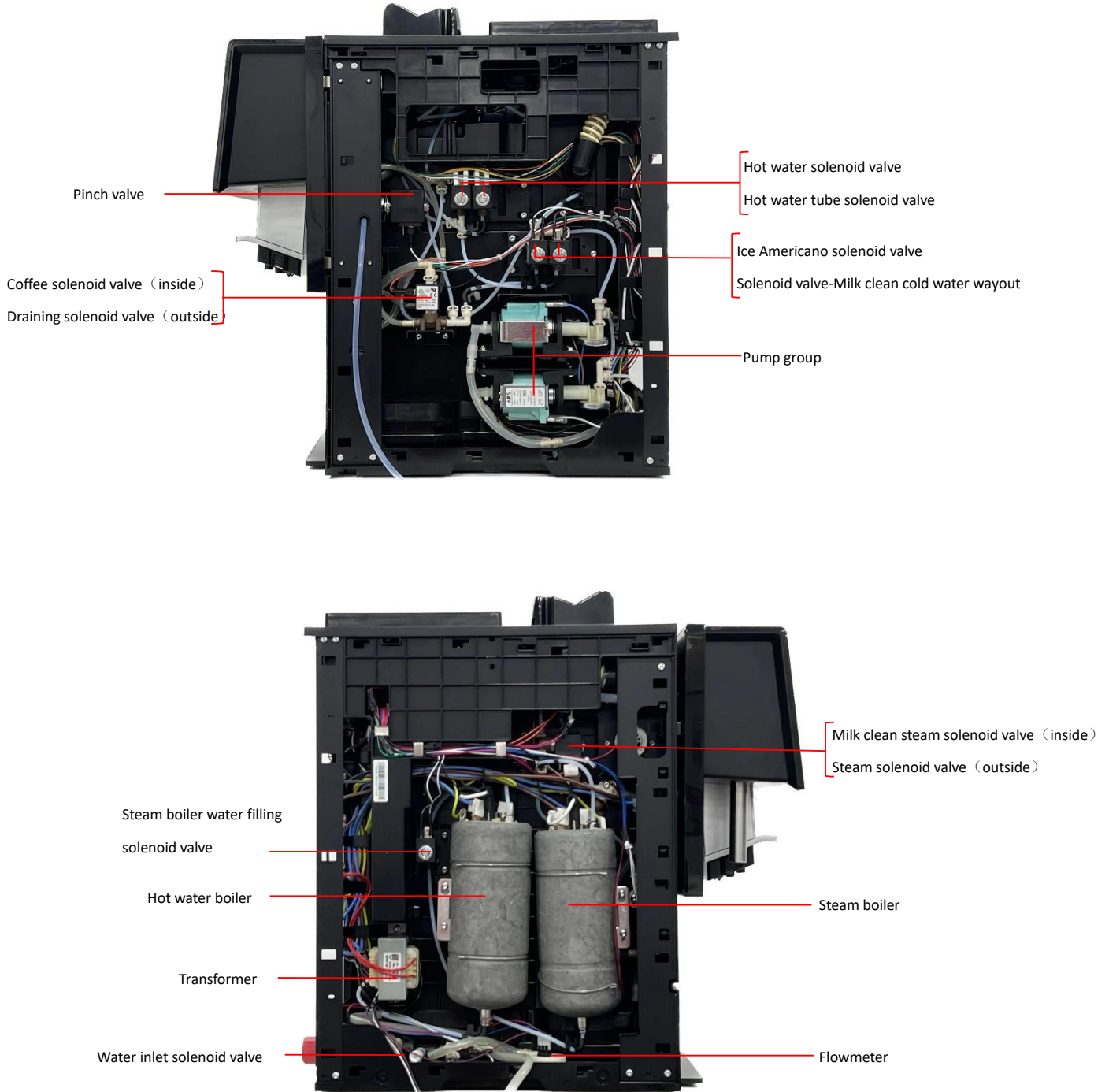
## 2 Structure introduction

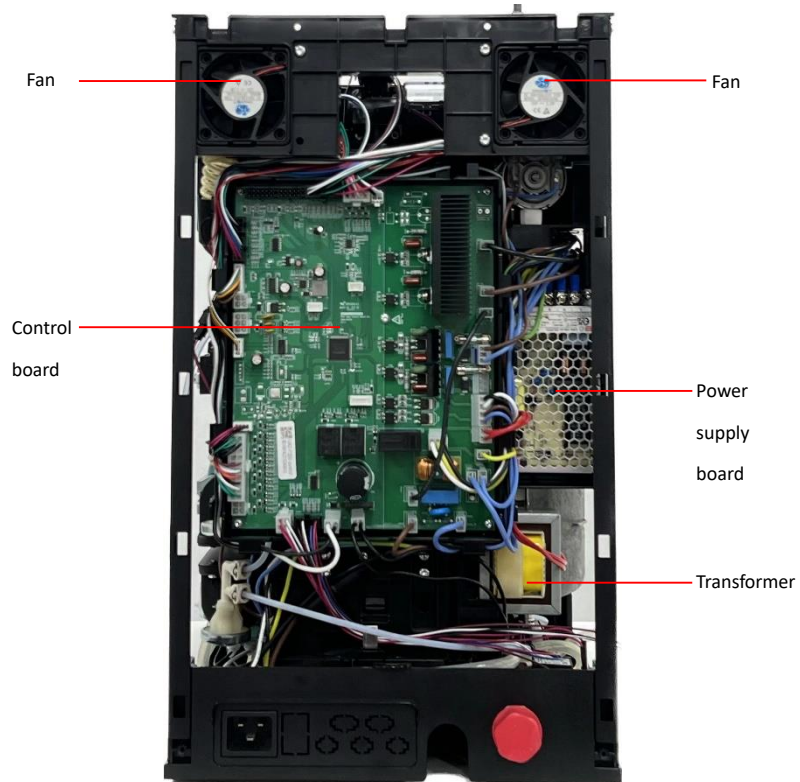
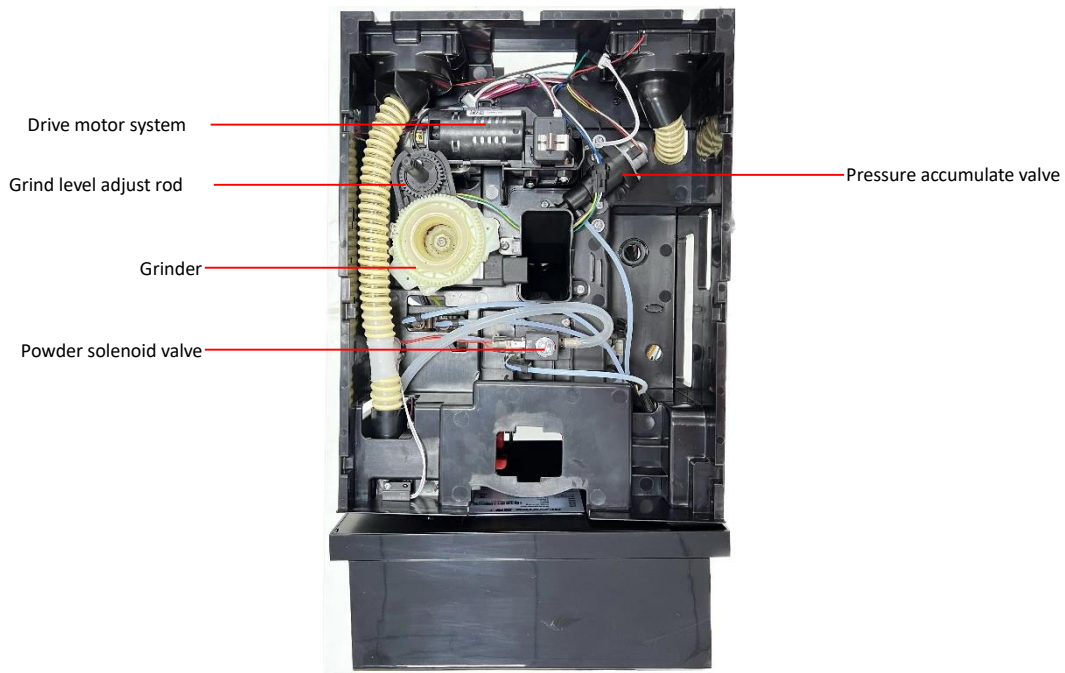
### 2.1 OVERVIEW





## 2.2 Internal Components Overview

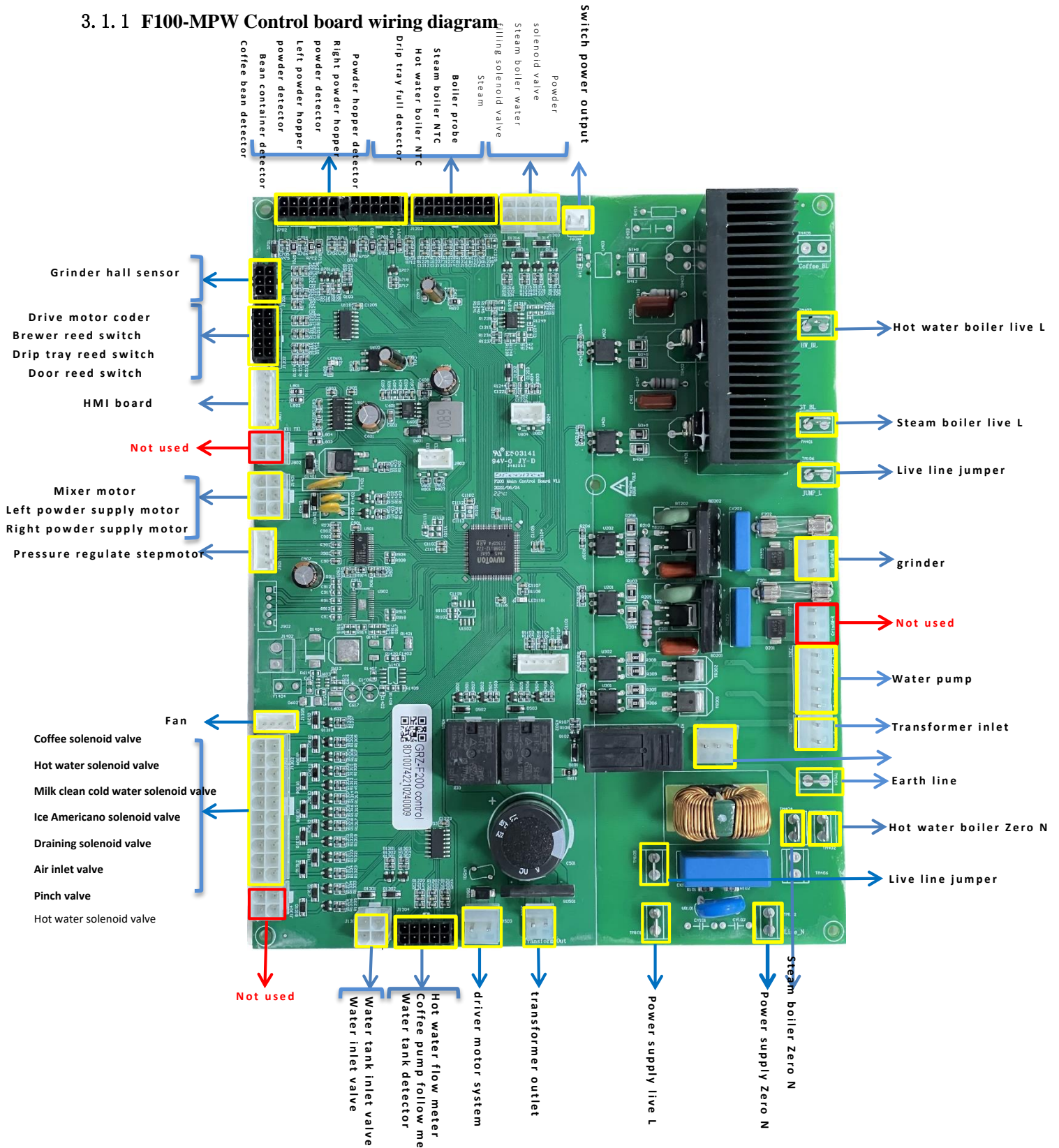




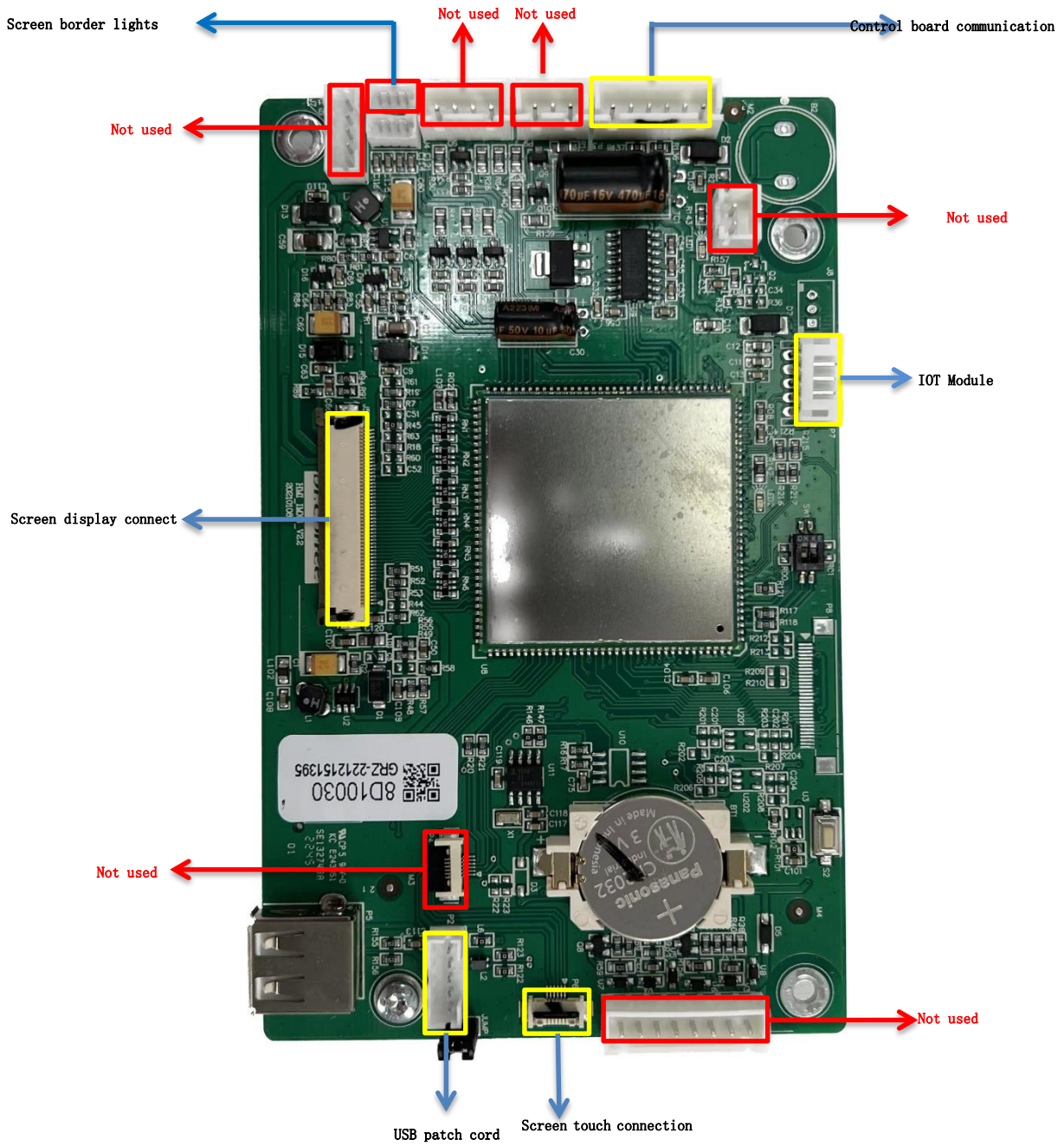
### 3 Schematic diagram

#### 3.1 Circuit board wiring diagram

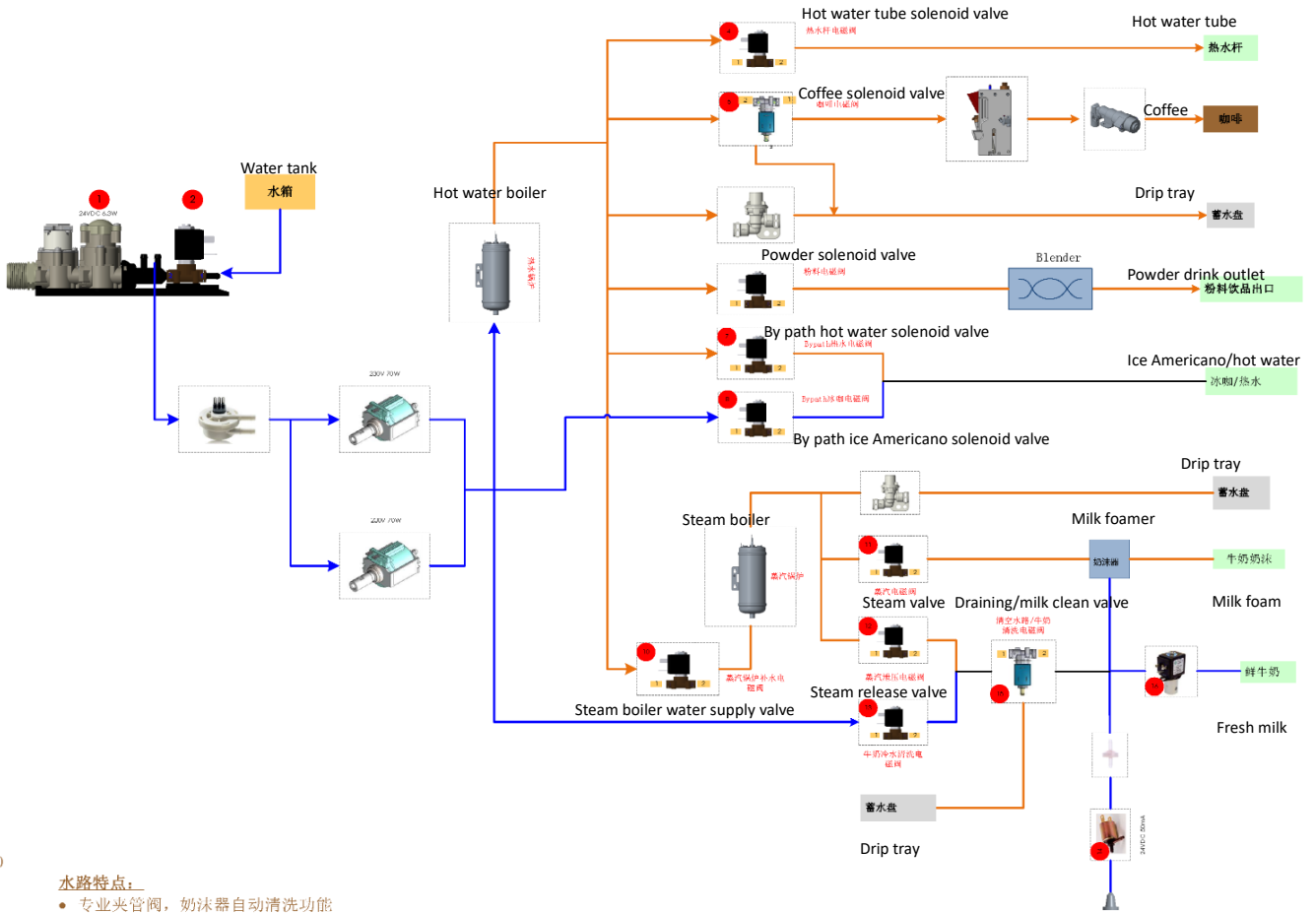
##### 3.1.1 F100-MPW Control board wiring diagram



### 3. 1. 2 F100-MPW HMI wiring diagram



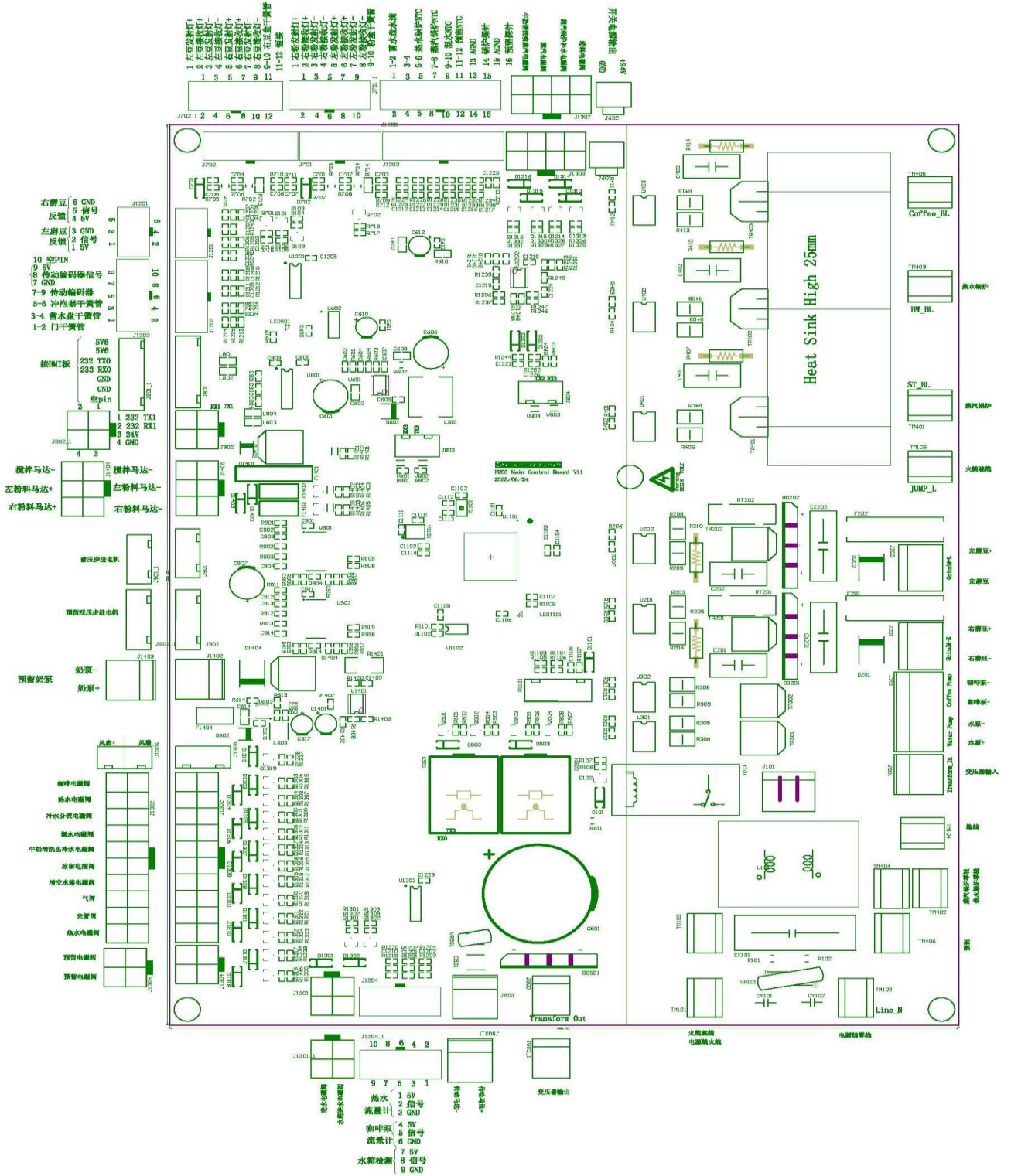
### 3.2 F100-MPW Water circuit diagram



- 核心部件:**
- 进水阀组\*1
  - 水泵\*2
  - 流量计\*1
  - 锅炉\*2
  - 两通电磁阀\*10
  - 三通电磁阀\*2
  - 气阀\*1
  - 步进电机\*1
  - 100W开关电源\*1
  - 夹管阀 \*1

- 水路特点:**
- 专业夹管阀，奶沫器自动清洗功能
  - 咖啡和奶泡可同时制作
  - 全水路系统电磁阀控制，稳定性高

### 3.3 F100-MWP Electronic circuit diagram



## 4 TECHNICAL DATA

### 4.1 OUTPUT Capacity

Hourly output based on DIN18873-2:

Model		F100 series machine		
		F100-MW	F100-PW	F100-MPW
Suggested Daily output		200 cups	200 cups	200 cups
Hourly output	Espresso (50ml)	100 cups	100 cups	100 cups
	Americano (210ml)	100 cups	100 cups	100 cups
	Cappuccino (210ml)	80 cups	/	80 cups
Hot water hourly output		30L		
Water tank capacity		6L		
Coffee bean hopper capacity		1 * 1200 g		
Powder hopper capacity		/	2 * 1.8L	2 * 1.8L
Grounds container capacity		70pcs (10g/pc)		
Drip tray capacity		2L		

### 4.2 Specification

Model	F100 series coffee machine					
	F100-M	F100-P	F100-MP	F100-MW	F100-PW	F100-MPW
Rated power supply	220V~50Hz 2700W					
Water pipe specification	G3/4' switch G1/2' length 1.5 meters mental flexible hose					
Water pressure	Max 0.6Mpa					
Dimension W*D*H	30.5*54*66 cm			40.5*54*66 cm		
Net weight	25kg	25.5kg	26.5kg	27kg	27.5kg	28.5kg

## 5 Interface introduction

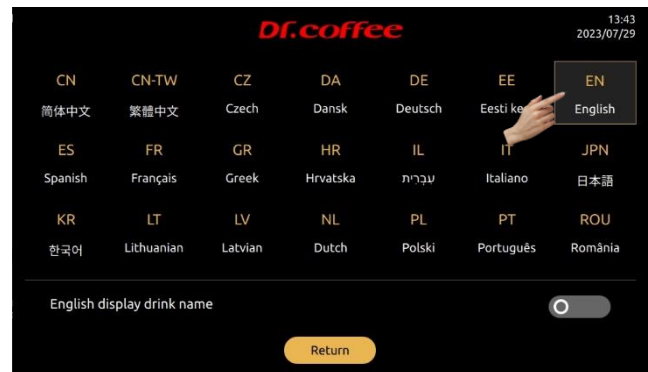
### 5.1 Beverage interface



#### Interface picture

1. Click any drink picture on the interface to start making; (for detailed steps, please refer to the machine instruction manual)
2. Select different drink types at the bottom to display other drink interfaces; (for detailed steps, please refer to the machine instruction manual)
3. The semaphore icon displays the strength of the current machine 4G network signal or WiFi signal in real time; (only for machines with IOT)
4. The date and time are displayed in real time and can be modified in the service menu;
5. Hot water icon, click to make hot water, and water will come out from the hot water rod;
6. Preheat the brewing system, click to preheat the brewing system;
7. Current drink price is displayed in real time at bottom. (only for machines with IOT)

### 5.2 Language selection



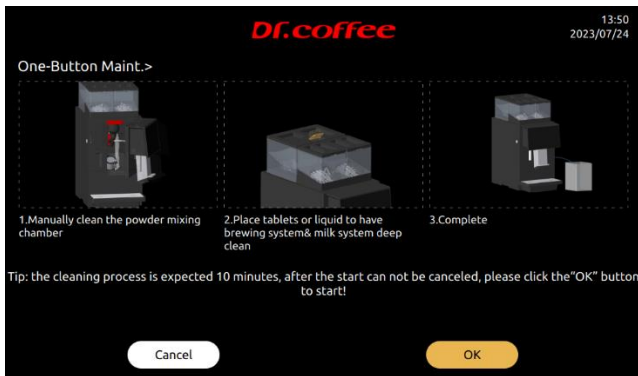
Click Language icon, it will change language when select any language which are available in the list.

### 5.3 Menu



Click“☰” icon, comes out menu interface;

### 5. 3. 1 One button maintenance



Reminder: Use Dr.Coffee special used coffee cleaning tablet and milk clean tablet to make deep clean on brewer system, milk system and powder system. After click "one button maintenance", machine will reminder the clean process.

### 5. 3. 2 Brewer system deep clean



Reminder: Use Dr.Coffee special used coffee cleaning tablet to make deep clean on brewer system. After click "brewer deep clean", machine will reminder the clean process.

### 5. 3. 3 Milk system deep clean



Reminder: Use Dr.Coffee special used milk cleaning tablet to make deep clean on milk system. After click "milk system deep clean", machine will reminder the clean process.

### 5. 3. 4 Descaling



Reminder: Use Dr. Coffee special use descaling powder to make descaling. Click “Descaling”, machine will reminder the clean process.

### 5. 3. 5 Info

#### 5. 3. 5. 1 Total cups



Statistical source: Click the drop-down arrow to select the permanent accumulated cups of "Cup Volume" or "Cup Volume Test";

Date selection: select the start date and end date to be queried; time selection: select the start time and end time to be queried

Total count: display the total number of cups produced during the time period of the selected statistical source; (can view the cumulative number of cups produced for each drink in the selected time period in this interface); deleted drinks: display the deleted drinks Cumulative number of drinks.

#### 5. 3. 5. 2 Maintenance records



**Maintenance records:** Permanently accumulated various maintenance counts;

**Maintenance filter:** click the drop-down arrow to select maintenance content;

**Date selection:** select the start date and end date to be queried;

**Time selection:** select the start time and end time to be queried;

### 5. 3. 5. 3 Software version



Machine Model: This column displays the current machine model;

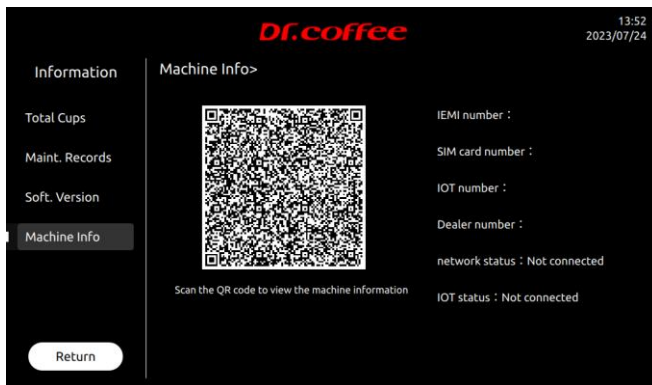
Main control system version: This column displays the version number of the current main control system program;

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

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

Machine parameter library version: This column displays the current machine parameter library version number

#### Machine info



After scan the QR code, following information is available

1. IMEI number: Indicates the serial number information of the current 4G IOT module; (Only for machine with IOT)
2. SIM card number: Indicates the current SIM card number information; (Only for machine with IOT)
3. IOT number: Indicates the current IoT number information; (Only for machine with IOT)
4. Dealer number: Indicates the dealer number information of the current machine; (Only for machine with IOT)
5. Network status: Indicates the current network status of the machine; (Only for machine with IOT)
6. Communication status: Indicates the current communication status of the machine; (Only for machine with IOT)

### 5. 3. 6 Service Menu

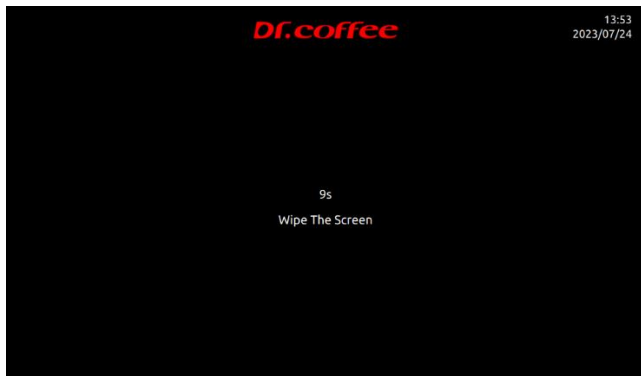
After clicking "Service Menu", the machine screen will prompt to enter the password. (See the next chapter for details)

### 5. 3. 7 Power off

After clicking "Power off", the machine screen will prompt to select "Cancel" or "Power off ". If no choice is made after 10 seconds, it will automatically default to the "power off " command and start the flushing step.

Click "power off ", the machine will automatically flush, then the screen will go out and enter the shutdown state; (press and hold the screen for more than 5 seconds, the machine will wake up again and restart). Click "Cancel" to automatically return to the previous interface.

### 5. 3. 8 Wipe protect



After clicking "Wipe Protect", the picture of the drink on the screen disappears, and a 10-second countdown is displayed, and the screen can be wiped and cleaned;

## 6 Service Menu

### How to enter Service Menu

**Step 1:** (as following) Click “Service Menu” in menu;



**Step 2:** (as following) Input password and click “OK”;



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


## 6.1 Drink setting


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



### 6.1.1 Powder Setting



Click “” icon, enter in powder setting;

Click “” icon, can delete power type;

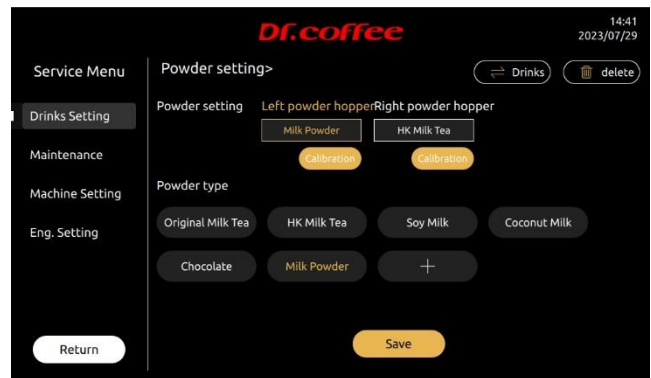
#### 6.1.1.1 Powder setting

Powder hopper 1, Powder hopper 2, represent left and right hopper;


Click powder hopper can select related powder

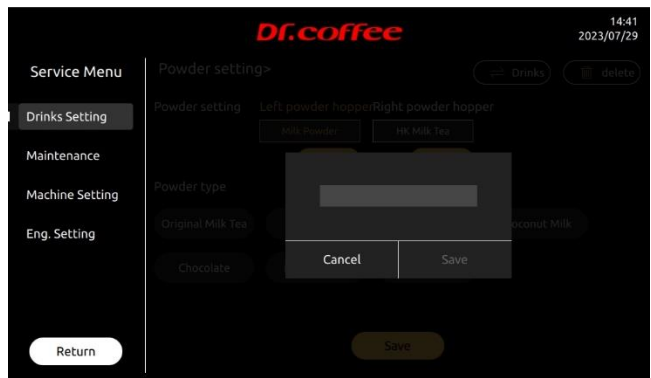
**Calibration:** Click the calibration to do the powder calibration.

(Detail information please refer the Eng setting)




#### 6.1.1.2 Powder selection

Click “” , to add name for the powder.




### 6. 1. 2 Change position

Click “” icon, then click the drink image of drink that need to change to realize the change of two drinks:




### 6. 1. 3 Delete Drink

Click “” icon, comes out “delete this drink”;

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



### 6. 1. 4 Drink parameters setting


Click “” icon, enter drink parameters setting



#### 6. 1. 4. 1 Drink Name/English Name

Current drink name;

#### 6. 1. 4. 2 Delete

Click “” icon, comes out “delete this drink”;

#### 6. 1. 4. 3 Change to

This is to change current drink name;

#### 6. 1. 4. 4 Change picture

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;*

#### 6. 1. 4. 5 Promotion selection icon

Click “” icon can display or hide drink

Can set this drink “hot sale” “diadema” or “gold medal”;


#### 6. 1. 4. 6 Hide drink

Click “” can hide this drink.


(Green means open, dark means close)

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


#### 6. 1. 4. 7 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)

#### 6. 1. 4. 8 Medium cup

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

#### 6. 1. 4. 9 Large cup

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

#### 6. 1. 4. 10 Cup tyep

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

#### 6. 1. 4. 11 Cycle

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

#### 6. 1. 4. 12 Grounds (g)

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

#### 6. 1. 4. 13 Pre-brewing (s)

The coffee powder pre-soaking time, unit: S, setting range: 0~10

#### 6. 1. 4. 14 Coffee (ml)

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

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

#### 6. 1. 4. 15 Pressure Mode

Means if need brewer pressure when making drinks.

Range: Under pressure, no pressure

#### 6. 1. 4. 16 Extract Mode

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;

#### 6. 1. 4. 17 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 )

#### 6. 1. 4. 18 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

#### 6. 1. 4. 19 Front Water Outlet (ml)

Means the water before mixing powder.

Range: Please refer to the drinks parameter of the interface

#### 6. 1. 4. 20 Rear outlet (ml)

Means the water after mixing powder.

Range: Please refer to the drinks parameter of the interface

#### 6. 1. 4. 21 Powder Output Speed (%)

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

#### 6. 1. 4. 22 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  $70/10 \times 7.5 = 52.5\text{g}$ );
  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)

#### 6. 1. 4. 23 Hot water (ml)

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

#### 6. 1. 4. 24 Water (ml)

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

#### 6. 1. 4. 25 Milk (s)

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

#### 6. 1. 4. 26 Milk foam (s)

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

#### 6. 1. 4. 27 Wait (s)

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

### 6. 1. 4. 28 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.

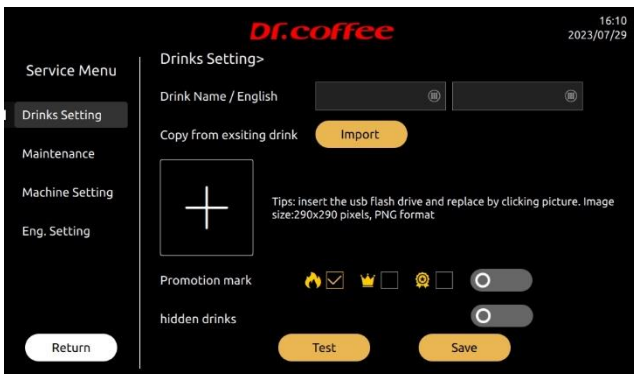
### 6. 1. 4. 29 Create new drink

Click “+” icon enter into add new drink;



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)

## 6.2 Maintenance



### 6.2.1 Brewer system deep clean



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

❖ See details in User Manual.

### 6.2.2 Milk system deep clean



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

❖ See details in User Manual.

### 6. 2. 3 Descaling



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

❖ See details in User Manual.

### 6. 2. 4 Water Draining



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

Follow the instruction to finish this process.

❖ See details in User Manual.



## 6.3 Machine setting



### 6.3.1 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.

Mandatory cleaning (this function cannot be turned off)

Indicates the time for setting "deep cleaning of milk system" and "one-key maintenance". Setting range: Monday to Sunday Selection range: 00:00~23:59; (If the manual operation is performed before the setting time on the day, there will be no prompt on the day)

- ❖ For example: set the deep cleaning time of the milk system as "Wednesday 18:30" every day, which means that the coffee machine is at 18:30 on Wednesday will perform operations.

### 6.3.2 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, minute.

### 6.3.3 Auto Power on/off

**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 off;

### 6.3.4 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.

### 6.3.5 Unit

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



#### Capacity Unit:

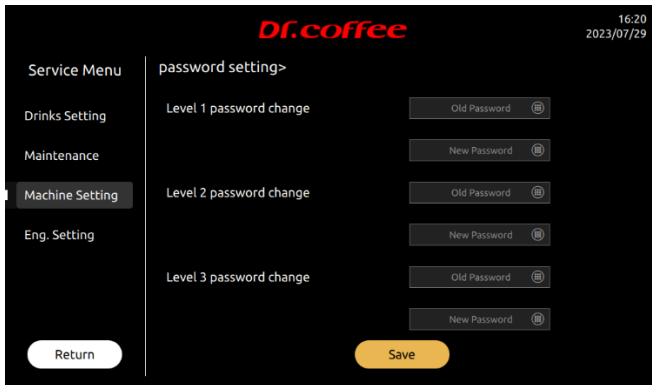
Choice: ml; Oz Selection range: milliliters, ounces

#### Temperature Unit:

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

### 6. 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)

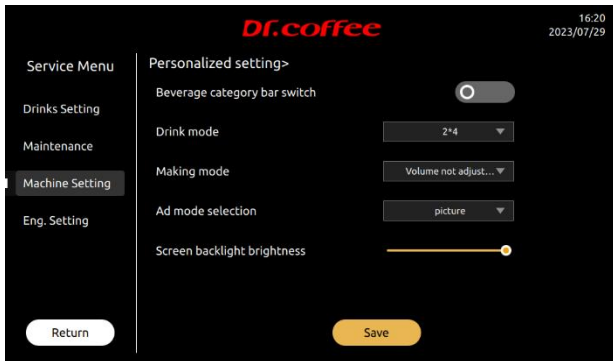
**Secondary Password:** Secondary level, limited access to Service Menu (Including Drinks Setting, Maintenance, Machines Setting, default password is 1709)

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

Only open menu, “drink setting”;

### 6. 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.

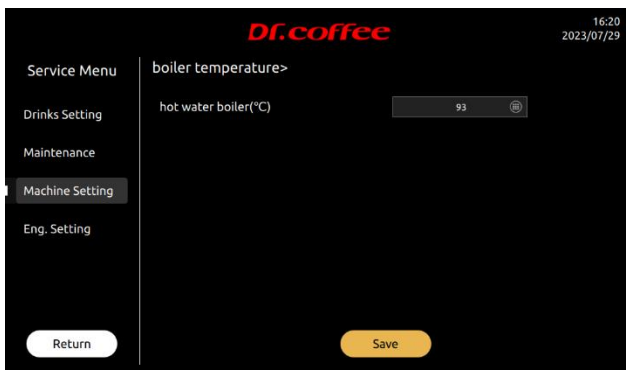
**LED Strip:** Click “” icon, turn on or turn off this function. (Green means turn on, dark means turn off )

**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;

### 6. 3. 8 Boiler temperature adjustment

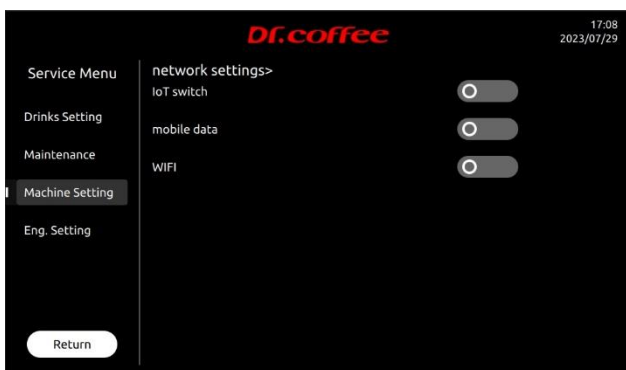
**Boiler temperature adjustment:** adjust boiler temperature.





**Hot water boiler:** range: 85~97°C, default 93°C.


### 6. 3. 9 Network setting

**Network setting:** Turn on or turn off this function.



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

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

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

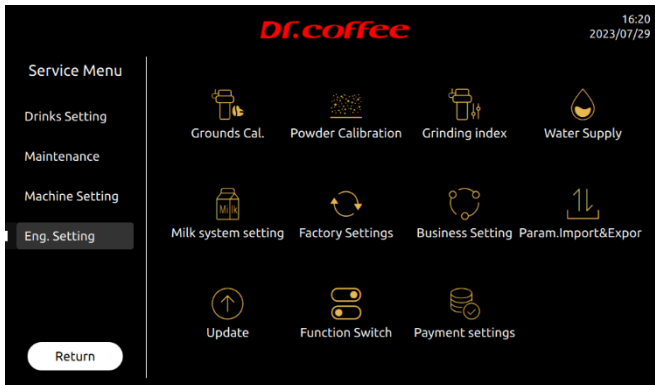
**Optional network:** Indicates the WiFi machines connected, automatically sort according to the strength of the signal, the success or failure of the WiFi connection will be automatically displayed on the interface.

❖ **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 be turned off automatically; If WiFi function turn on, mobile data will be turned off automatically.)

## 6.4 Eng. Setting

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



### 6.4.1 Grounds Calibration

**Grounds 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 3<sup>rd</sup> 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.

## 6. 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

## 6. 4. 3 Grinding index

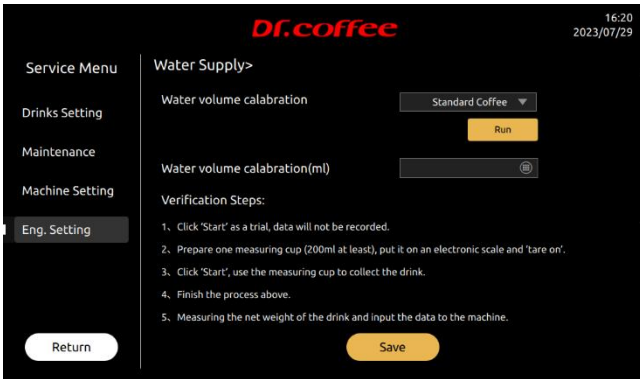
**Grinding Index:** The grinding amount of the grinder can be calibrated. Tap “Save” to effect.

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



## 6. 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.

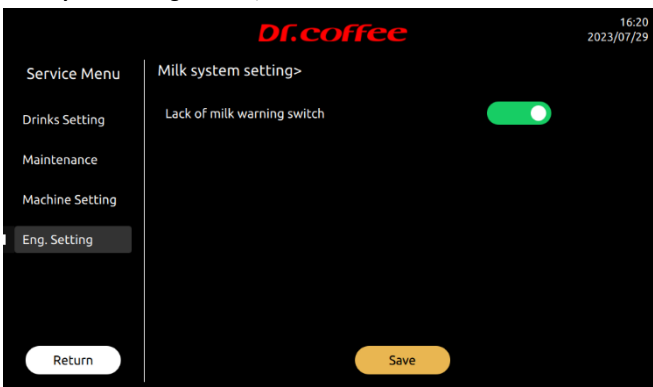
Step 3: Click “Start”

Step 4: Waiting the water finish.


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

## 6. 4. 5 Milk system setting

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



### Lack of Milk Warning Switch


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

## 6. 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

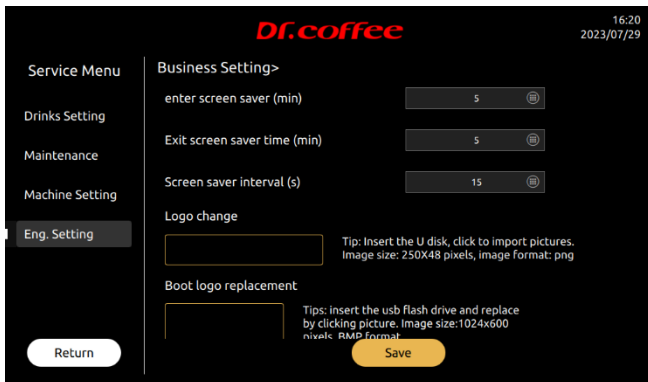
Tap “” and “Save” to Reset the Eng. Setting.

### Factory Reset

Tap “” and “Save” to Reset the whole Setting.

## 6. 4. 7 Business Setting

**Business setting:** Business-related functions can be set here



### 6. 4. 7. 1 Screen Saver setting (min)

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;

### 6. 4. 7. 2 Exit Screen Saver (min)

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 ;

### 6. 4. 7. 3 Screen Saver Interval Time (s)

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 ;

#### 6. 4. 7. 4 LOGO Change

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;*

#### 6. 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;*

#### 6. 4. 7. 6 Screensaver Picture Setting

Step 1: Connect to U-disk, click "original screen save" 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;
- 4) The picture must be copied to the root directory of the U disk.

##### 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 2MB;*

#### 6. 4. 7. 7 Advertising Mode

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:** *764x500 pixels;*

**Format:** *png;*

**File Size:** *Less than 2MB;*

## 6. 4. 8 Parameters Import & Export

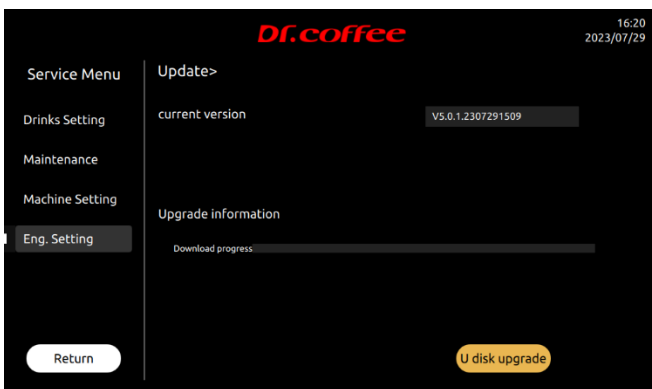


Connect to U-Disk and follow the tips in the interface to import or export the parameters.

Export steps: Connect to U-Disk, click "" icon, parameters export accomplished;

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

## 6. 4. 9 Program Update



### 6. 4. 9. 1 Current Version

The version information of the current machine;

### 6. 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)

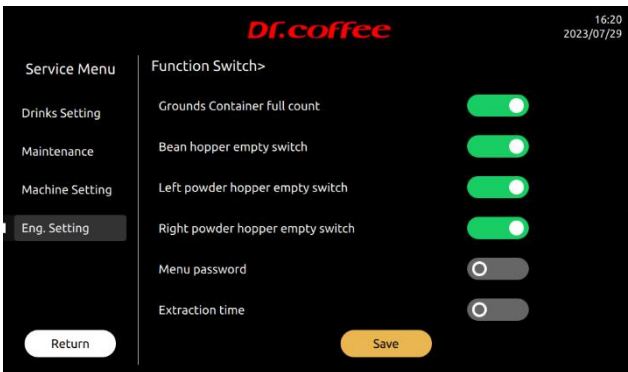
❖ Requirements for U-Disk:

- 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.

## 6. 4. 10 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;


### 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 bean box has no coffee beans, it will prompt "Bean box is lacking beans";

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

### 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"


### Pre-brewing switch


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


If on: Pre-brewing icon will display on right bottom side

If off: Pre-brewing icon will not display on right bottom side

### Menu password

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

If on: Password needed when click "" before enter into shortcut menu, then enter service menu don't need password again

If off: Password don't needed when click "" before enter into shortcut menu, but enter service menu need password;


### Extraction time

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

If on: Extract time will be displayed

If off: Extract time will not be displayed;


### Grounds cal.

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


If on: "grounds cal. Needed" will comes out when grinding reach 2000cups; next reminder will be 7000cups later after calibration, following will be 17000cups later, 27000cups later, 37000cups later, 47000cups later, etc.

If off: Machine will never reminder for grounds calibration, need to make calibration by manual operation regularly.

**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**

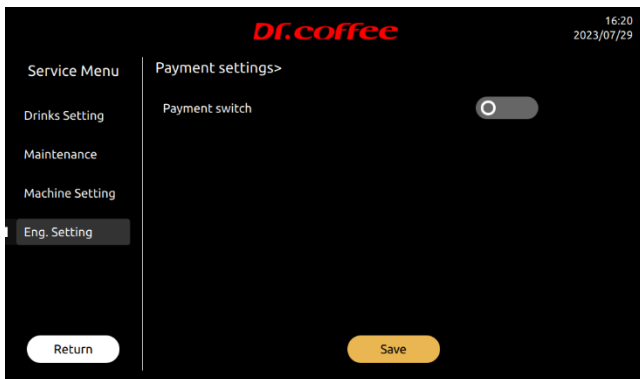
Set the hot water volume.Range: 0-480

## 6. 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

## 7 Warning

### 7.1 Warnings with displayed on screen

#### 7.1.1 Grounds container is full

Name	Warning on screen	Reason	Solution
Grounds container is full		a) Since the last emptying of the ground container, the total number of waste in the ground container has reached 40;	➤ Open the door and empty the ground container


#### 7.1.2 Water tank is empty

Name	Warning on screen	Reason	Solution
Water tank is empty		a) Water under detect level; b) Water tank not in correct place, far from sensor; c) Water level detector broken;	➤ Check and put back water tank until the correct place; ➤ Change new water level PCB


#### 7.1.3 Drip tray is full

Name	Warning on screen	Reason	Solution
Drip tray is full		a) Drip tray is full; b) Detector of drip tray waste water is dirty;	➤ Empty the drip tray; ➤ Clean and dry the detector;


7. 1. 4 Drip tray unfixed

Name	Warning on screen	Reason	Solution
Drip tray unfixed		<ul style="list-style-type: none"> <li>a) Drip try unfixed;</li> <li>b) Drip tray sensor broken;</li> <li>c) Drip tray detect magnet lost or broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Fix drip tray again;</li> <li>➤ Change new drip tray sensor;</li> <li>➤ Change new drip tray detect magnet;</li> </ul>


7. 1. 5 Bean hopper is empty

Name	Warning on screen	Reason	Solution
Bean hopper is empty		<ul style="list-style-type: none"> <li>a) Coffee bean consumes out;</li> <li>b) Coffee bean is too much oil and bonded;</li> <li>c) Coffee bean sensor broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Add coffee bean;</li> <li>➤ Stir the coffee bean until not bonded;</li> <li>➤ Change new sensor;</li> </ul>


7. 1. 6 Bean hopper unfixed

Name	Warning on screen	Reason	Solution
Bean hopper unfixed		<ul style="list-style-type: none"> <li>a) Bean hopper not fixed;</li> <li>b) Bean hopper sensor broken;</li> <li>c) Bean hopper detect magnet lost or broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Put back bean hopper again;</li> <li>➤ Change new sensor;</li> <li>➤ Change new detect magnet;</li> </ul>


7. 1. 7 Left powder hopper is empty

Name	Warning on screen	Reason	Solution
<p><b>Left powder hopper is empty</b></p>		<ul style="list-style-type: none"> <li>a) Powder in left hopper consumes out;</li> <li>b) Power gets bonded;</li> <li>c) Powder sensor broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Add powder to left powder hopper;</li> <li>➤ Stir powder until not bonded;</li> <li>➤ Change new sensor;</li> </ul>


7. 1. 8 Right powder hopper is empty

Name	Warning on screen	Reason	Solution
<p><b>Right powder hopper is empty</b></p>		<ul style="list-style-type: none"> <li>a) Powder in Right hopper consumes out;</li> <li>b) Power gets bonded;</li> <li>c) Powder sensor broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Add powder to Right powder hopper;</li> <li>➤ Stir powder until not bonded;</li> <li>➤ Change new sensor;</li> </ul>


7. 1. 9 Powder hopper unfix

Name	Warning on screen	Reason	Solution
<p><b>Powder hopper not fixed</b></p>		<ul style="list-style-type: none"> <li>a) Powder hopper not fixed;</li> <li>b) Powder hopper sensor broken;</li> <li>c) Powder hopper detect magnet lost or broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Put back powder hopper again;</li> <li>➤ Change new sensor;</li> <li>➤ Change new detect magnet;</li> </ul>

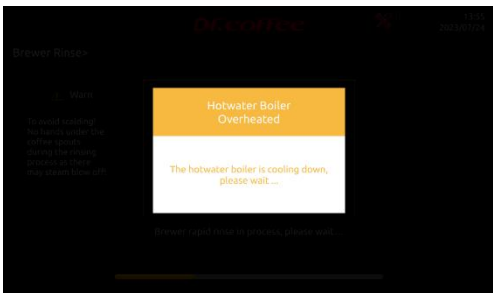
7. 1. 10 Brewer unfixed

Name	Warning on screen	Reason	Solution
Brewer unfixed		<ul style="list-style-type: none"> <li>a) Brewer unfixed;</li> <li>b) Brewer sensor broken;</li> <li>c) Brewer detect magnet lost or broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Fix the brewer again;</li> <li>➤ Change new sensor;</li> <li>➤ Change new detect magnet;</li> </ul>

7. 1. 11 Door unclosed

Name	Warning on screen	Reason	Solution
Door unclosed		<ul style="list-style-type: none"> <li>a) Door is open, not closed;</li> <li>b) Door is not closed to correct place;</li> <li>c) Door sensor broken;</li> <li>d) Door detect magnet lost or broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Close door to correct place and lock it;</li> <li>➤ Change new sensor;</li> <li>➤ Change new detect magnet;</li> </ul>

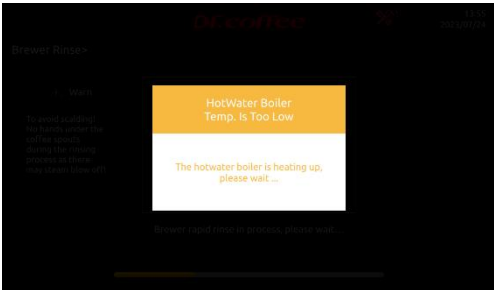
7. 1. 12 Hot water boiler overheating

Name	Warning on screen	Reason	Solution
Hot water boiler overheating		<ul style="list-style-type: none"> <li>a) Hot water boiler temperature reaches 150°C, reminds hot water boiler overheating;</li> </ul>	<ul style="list-style-type: none"> <li>➤ As warning on screen “hot water boiler is cooling, pls wait...”;</li> <li>➤ Do not make any drink during cooling;</li> </ul>

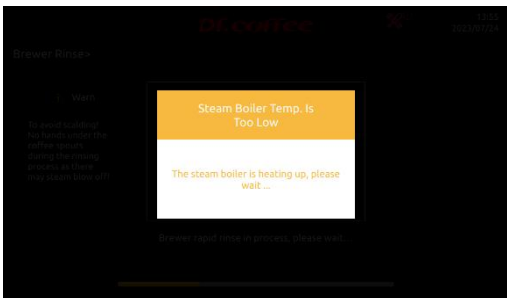
7. 1. 13 Steam boiler overheating

Name	Warning on screen	Reason	Solution
<p>Steam boiler overheating</p>		<p>a) Steam boiler temperature reaches 150°C, reminds steam boiler overheating;</p>	<p>➤ As warning on screen “steam boiler is cooling, pls wait...”; ➤ Do not make any drink during cooling;</p>

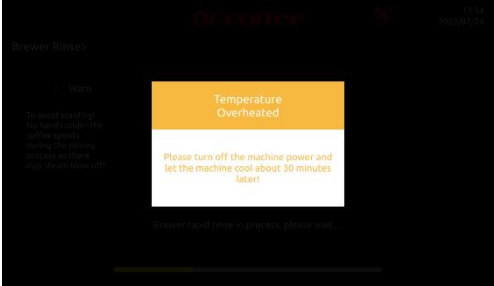
7. 1. 14 Hot water boiler temperature is too low

Name	Warning on screen	Reason	Solution
<p>Hot water boiler temperature is too low</p>		<p>a) Hot water boiler temperature is lower than threshold value, reminds temperature too low;</p>	<p>➤ As warning on screen “hot water boiler is heating, pls wait”; ➤ Do not make any drink during heating;</p>

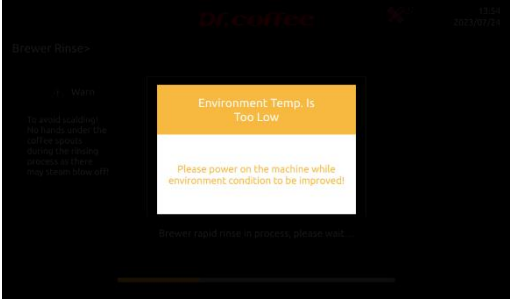
7. 1. 15 Steam boiler temperature is too low

Name	Warning on screen	Reason	Solution
<p>Steam boiler temperature is too low</p>		<p>a) Steam boiler temperature is lower than threshold value, reminds temperature too low;</p>	<p>➤ As warning on screen “steam boiler is heating, pls wait”; ➤ Do not make any drink during heating;</p>

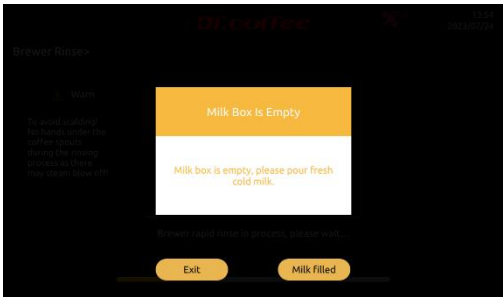
7. 1. 16 Environment temperature is too high

Name	Warning on screen	Reason	Solution
<p>Environment temperature is too high</p>		<p>a) Environment for coffee machine running is too high;</p>	<p>As warning “ power off the machine to cooling and restart 30 minutes later after machine cool”;</p>

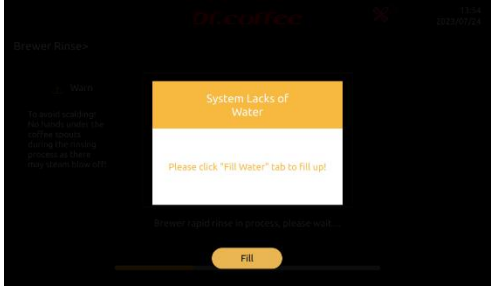
7. 1. 17 Environment temperature is too low

Name	Warning on screen	Reason	Solution
<p>Environment temperature is too low</p>		<p>a) Environment for coffee machine running is 0°C or under 0°C;</p>	<p>Power off coffee machine, increase environment temperature and restart in environment of 10°C~40°C;</p>

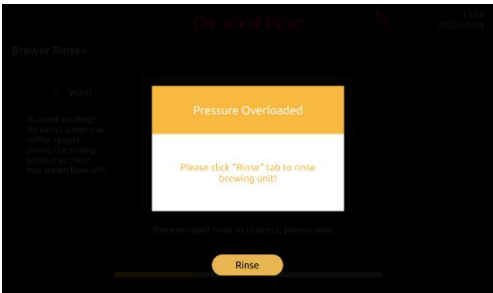
7. 1. 18 Lack of milk

Name	Warning on screen	Reason	Solution
<p>Lack of milk</p>		<p>a) Milk consumes out; b) Milk pipe plugged; c) Milk pipe not in correct place to contact with milk duct inlet;</p>	<p>➤ Add or change new milk; ➤ Disassemble milk pipe and clean; ➤ Check milk pipe and put in correct place;</p>

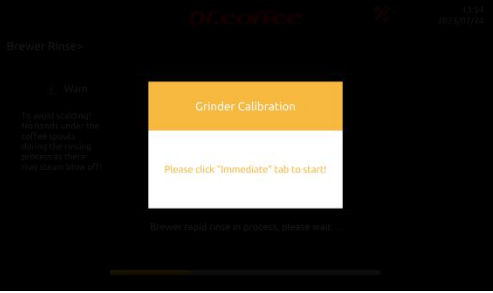
7. 1. 19 System lack of water

Name	Warning on screen	Reason	Solution
System lack of water		<ul style="list-style-type: none"> <li>a) External water supply;</li> <li>b) External water supply inlet is loose or O-ring unfixed;</li> <li>c) Brewer filter plugged;</li> <li>d) Pump broken;</li> <li>e) Flow meter broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Check water supply and click water filling to fill water;</li> <li>➤ Check water inlet connector or O-ring and fix them;</li> <li>➤ Clean brewer filter with tablet or disassemble filter to clean;</li> <li>➤ Change pump;</li> <li>➤ Change flow meter;</li> <li>➤ Power off and restart;</li> </ul>

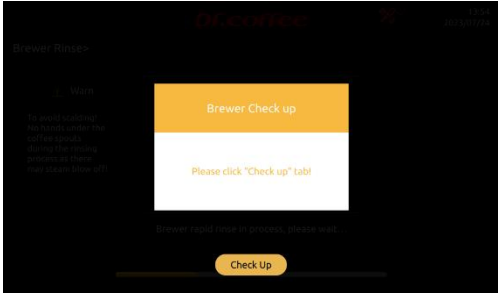
7. 1. 20 System over pressure

Name	Warning on screen	Reason	Solution
System over pressure		<ul style="list-style-type: none"> <li>a) Brewer filter or inner part plugged;</li> <li>b) Coffee bean grinding is too thin;</li> <li>c) Grounds too much and over the brewer chamber capacity;</li> <li>d) Air suction in pump during coffee making;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Click “Rinse” to make a quick clean;</li> <li>➤ Adjust the grind level to bigger number;</li> <li>➤ Make grounds calibration;</li> <li>➤ Check if external water supply is on shortage, or external water connection is loose;</li> </ul>

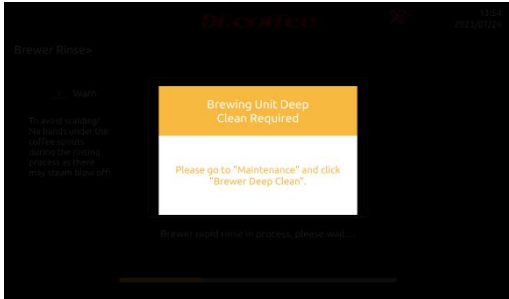
7. 1. 21 Grinder calibration

Name	Warning on screen	Reason	Solution
Grinder calibration		<ul style="list-style-type: none"> <li>a) Need calibration after certain cup amount of coffee:                             <ul style="list-style-type: none"> <li>✧ From the machine installed, reminds calibration after 2000cups, 7000cups, 17000cups, 27000cups...reminds every 10000cups after this.</li> <li>✧ Never reminds if switch off in service menu;</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>➤ As reminds, enter service menu to related function menu and make grounds calibration;</li> <li>➤ Details pls refer to service menu content;</li> </ul>

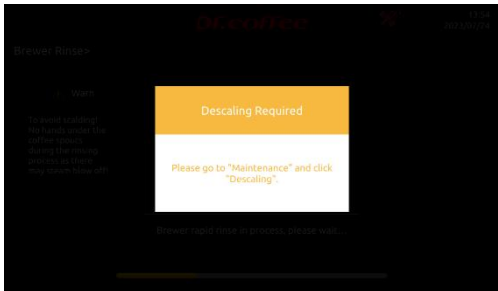
## 7. 1. 22 Brewer self-check

Name	Warning on screen	Reason	Solution
Brewer self-check		<ul style="list-style-type: none"> <li>a) Brewer not turn to correct point;</li> <li>b) Brewer broken;</li> <li>c) Brewer drive motor broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Click “self-check” to make auto reset self-check;</li> <li>➤ Change new brewer;</li> <li>➤ Change new drive motor;</li> </ul>

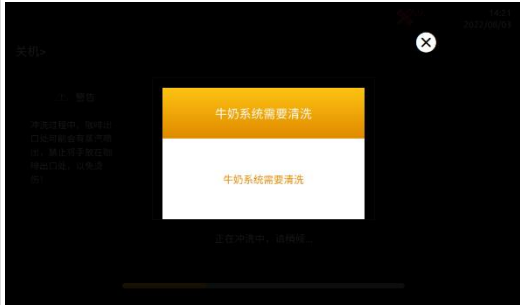
## 7. 1. 23 Brewer system deep clean required

Name	Warning on screen	Reason	Solution
Brewer system deep clean required		<ul style="list-style-type: none"> <li>a) Need brewer system deep clean after certain cup amount of coffee; <ul style="list-style-type: none"> <li>✧ In service menu, can revise the cup amount threshold value;</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>➤ As reminds, enter service menu to related function menu to make brewer system deep clean;</li> <li>➤ Details please refer to user manual or service manual;</li> </ul>

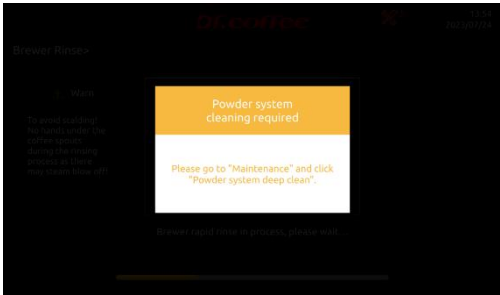
## 7. 1. 24 Descaling required

Name	Warning on screen	Reason	Solution
Descaling required		<ul style="list-style-type: none"> <li>a) Need descaling after certain cup amount of coffee or certain time; <ul style="list-style-type: none"> <li>✧ In service menu, can revise the cup amount threshold value or time threshold vale;</li> </ul> </li> </ul>	<ul style="list-style-type: none"> <li>➤ As reminds, enter service menu to related function menu to make descaling;</li> <li>➤ Details please refer to user manual or service manual;</li> </ul>


## 7. 1. 25 Milk system deep clean required

Name	Warning on screen	Reason	Solution
Milk system deep clean required		<p>a) Need milk system deep clean after certain cup amount of coffee;</p> <p>✧ In service menu, can revise the cup amount threshold value;</p>	<p>As reminds, enter service menu to related function menu to make milk system deep clean;</p> <p>Details please refer to user manual or service manual;</p>

## 7. 1. 26 Powder system deep clean required

Name	Warning on screen	Reason	Solution
Powder system deep clean required		<p>a) Need powder system deep clean after certain cup amount of powder drink;</p> <p>✧ In service menu, can revise the cup amount threshold value;</p>	<p>As reminds, enter service menu to related function menu to make powder system deep clean;</p> <p>Details please refer to user manual or service manual; ;</p>

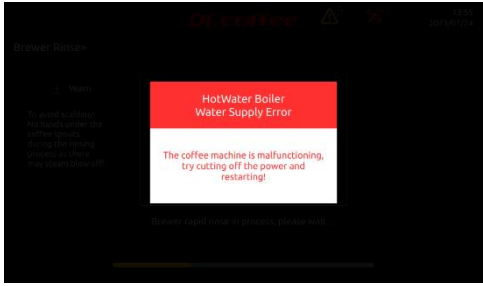
## 7. 1. 27 Network error

Name	Warning on screen	Reason	Solution
Network Error		<p>a) 4G signal is too weak cause net connection fail;</p> <p>b) 4G data card on arrearage or broken, cause net connection fail;</p> <p>c) Network module broken, cause net connection fail;</p>	<p>Put coffee machine to a better signal place, power off and restart;</p> <p>Renew the fee or change new 4G data card, power off and restart;</p> <p>Power off, change a new network module and restart;</p>

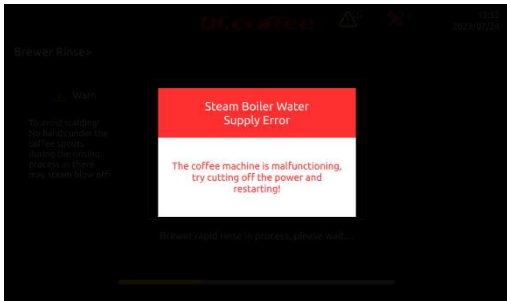
## 8 ERROR

### 8.1 Error with warning on screen

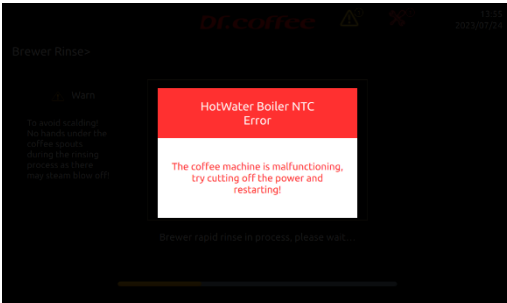
#### 8.1.1 Hot water boiler water supply error

Name	Warning on screen	Reason	Solution
Hot water boiler water supply error		a) When reminds “system lack of water”, water filling still fails after click three times’ “filling water”, “hot water boiler water supply error” comes out;	<ul style="list-style-type: none"> <li>➤ Check to see water supply is working, powder off and restart;</li> <li>➤ Check water inlet connector or O-ring, and put it back;</li> <li>➤ Clean the brewer filter;</li> <li>➤ Fix water tank again to put in correct place;</li> <li>➤ Clean brewer filter with tablet or disassembly it to clean;</li> <li>➤ Change new flow meter;</li> <li>➤ Change new pump;</li> </ul>

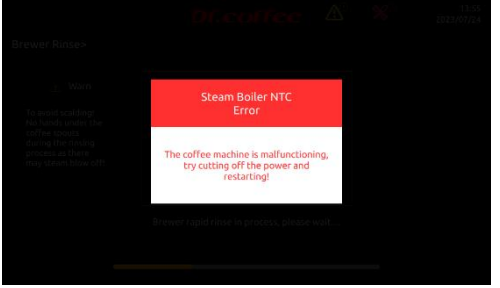
#### 8.1.2 Steam boiler water supply error

Name	Warning on screen	Reason	Solution
Steam boiler water supply error		a) When reminds “system lack of water”, water filling still fails after click three times’ “filling water”, “steam boiler water supply error” comes out	<ul style="list-style-type: none"> <li>➤ Check to see water supply is working, powder off and restart;</li> <li>➤ Check water inlet connector or O-ring, and put it back;</li> <li>➤ Clean the brewer filter;</li> <li>➤ Fix water tank again to put in correct place;</li> <li>➤ Clean brewer filter with tablet or disassembly it to clean;</li> <li>➤ Change new flow meter;</li> <li>➤ Change new pump;</li> </ul>

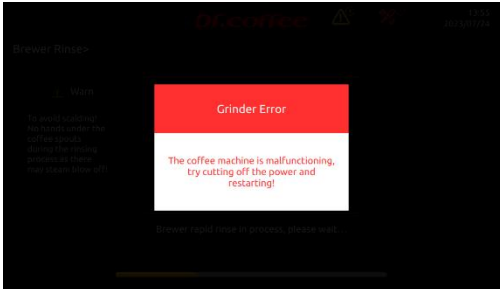
#### 8.1.3 Hot water boiler NTC error

Name	Warning on screen	Reason	Solution
Hot water boiler NTC error		<p>a) Hot water boiler NTC temperature sensor wire out of connection or wire break down;</p> <p>b) Hot water boiler NTC temperature sensor broken;</p> <p>c) Hot water boiler temperature over warning</p>	<ul style="list-style-type: none"> <li>➤ Check the wire, put it back again or change it;</li> <li>➤ Change new NTC temperature sensor;</li> <li>➤ Power off and restart after 30 minutes;</li> <li>➤ Change new hot water boiler;</li> </ul>

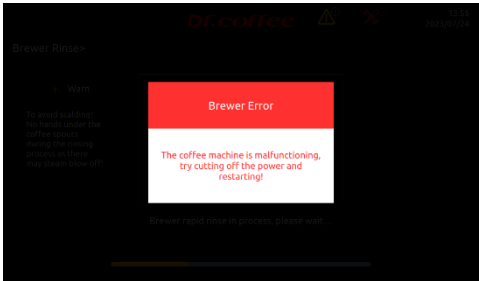
8. 1. 4 Steam boiler NTC error

Name	Warning on screen	Reason	Solution
<p><b>Steam boiler NTC ERROR</b></p>		<ul style="list-style-type: none"> <li>d) Steam boiler NTC temperature sensor wire out of connection or wire break down;</li> <li>e) Steam boiler NTC temperature sensor broken;</li> <li>a) Steam boiler temperature over warning upper limit value;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Check the wire, put it back again or change it;</li> <li>➤ Change new NTC temperature sensor;</li> <li>➤ Power off and restart after 30 minutes;</li> <li>➤ Change new steam boiler;</li> </ul>

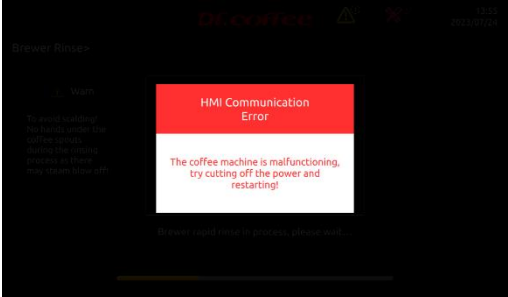
8. 1. 5 Grinder error

Name	Warning on screen	Reason	Solution
<p><b>Grinder error</b></p>		<ul style="list-style-type: none"> <li>a) Grinder gets stuck;</li> <li>b) Grinder broken;</li> <li>c) Power supply board broken;</li> <li>d) Hall sensor assembly broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Disassemble grinder and clean it;</li> <li>➤ Change new grinder;</li> <li>➤ Change new power supply board;</li> <li>➤ Change new hall sensor assembly broken;</li> </ul>

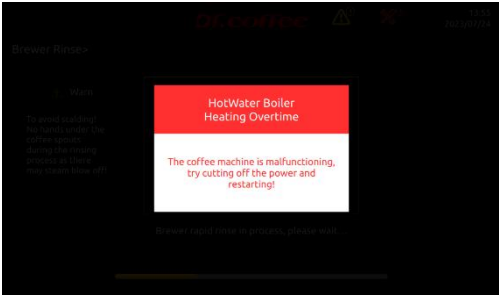
8. 1. 6 Brewer system error

Name	Warning on screen	Reason	Solution
<p><b>Brewer system error</b></p>		<ul style="list-style-type: none"> <li>a) Brewer gets stuck;</li> <li>b) Brewer drive motor system broken;</li> <li>c) Brewer broken;</li> <li>d) Control board broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Power off and restart;</li> <li>➤ Disassemble brewer to check and clean;</li> <li>➤ Change new brewer drive motor system;</li> <li>➤ Change new brewer;</li> <li>➤ Change new control board;</li> </ul>


8. 1. 7 HMI Communication error

Name	Warning on screen	Reason	Solution
<p><b>HMI communication error</b></p>		<ul style="list-style-type: none"> <li>a) Wire between control board and HMI board out of connection or broken;</li> <li>b) Software version not compatible between Control system and HMI system;</li> <li>c) HMI board broken;</li> <li>d) Control board broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Check wire connection and put back;</li> <li>➤ Reflash control board software and HMI software;</li> <li>➤ Change new HMI board;</li> <li>➤ Change new control board;</li> </ul>

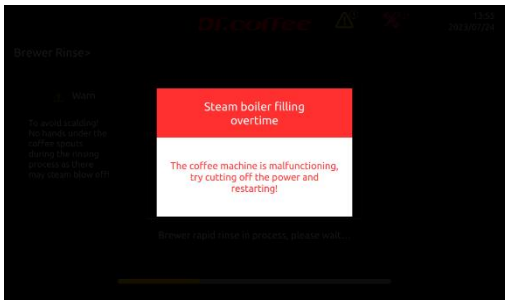
8. 1. 8 Hot water boiler heating overtime

Name	Warning on screen	Reason	Solution
<p><b>Hot water boiler heating overtime</b></p>		<ul style="list-style-type: none"> <li>a) Hot water boiler inner temperature over protect value, cause temperature controller trip;</li> <li>b) Hot water boiler NTC temperature sensor broken;</li> <li>c) Hot water boiler broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Power off, disassemble the appearance parts, reset temperature controller by hand;</li> <li>➤ Change new NTC temperature sensor;</li> <li>➤ Change new hot water boiler;</li> </ul>

8. 1. 9 Steam boiler heating overtime

Name	Warning on screen	Reason	Solution
<p><b>Steam boiler heating overtime</b></p>		<ul style="list-style-type: none"> <li>a) Steam boiler inner temperature over protect value, cause temperature controller trip;</li> <li>b) Steam boiler NTC temperature sensor broken;</li> <li>c) Steam boiler broken;</li> </ul>	<ul style="list-style-type: none"> <li>➤ Power off, disassemble the appearance parts, reset temperature controller by hand;</li> <li>➤ Change new NTC temperature sensor;</li> <li>➤ Change new steam boiler;</li> </ul>

8. 1. 10 Steam boiler water filling overtime

Name	Warning on screen	Reason	Solution
<p>Steam boiler water filling overtime</p>		<p>a) If steam boiler water level probe out of valid, and the water filling time is over system setting, it will comes out “steam boiler water filling overtime”</p>	<p>➤ Power off and restart; ➤ Change new water level probe;</p>

## 8.2 Error without warning on screen

### 8.2.1 Power on fails

Name	Warning on screen	Reason	Solution
Power on fails	None	a) Unplugged; b) Voltage too low; c) Machine not start yet; d) Switch power board broken; e) Main power fuse burn-out;	<ul style="list-style-type: none"> <li>➤ Check the machine is plugged;</li> <li>➤ Use suitable voltage power supply;</li> <li>➤ Check if power switch is on;</li> <li>➤ Change new switch power board;</li> <li>➤ Change new fuse;</li> </ul>

### 8.2.2 Can't suction milk

Name	Warning on screen	Reason	Solution
Cannot suction milk	None	a) Milk tank is empty; b) Milk foamer plugged; c) Milk pump error;	<ul style="list-style-type: none"> <li>➤ Check if add milk;</li> <li>➤ Disassemble milk foamer and clean it;</li> <li>➤ Check if milk pump is working, or change it;</li> </ul>

### 8.2.3 Can make warm milk but no milk foam

Name	Warning on screen	Reason	Solution
Can make warm milk but no milk foam	None	a) Air inlet hole is plugged; b) Air inlet line get plugged totally; c) Air inlet valve broken;	<ul style="list-style-type: none"> <li>➤ Check air inlet hole or change it;</li> <li>➤ Check and dredge air inlet line;</li> <li>➤ Change new air inlet valve;</li> </ul>

### 8.2.4 No coffee comes out

Name	Warning on screen	Reason	Solution
No coffee comes out	None	a) Ground coffee powder too thin; b) Too much ground powder; c) Brewer filter gets plugged; d) Brewer leaking or broken;	<ul style="list-style-type: none"> <li>➤ Adjust the grinding level;</li> <li>➤ Make grounds calibration;</li> <li>➤ Disassemble brewer filter to clean;</li> <li>➤ Make brewer system deep clean with tablet;</li> <li>➤ Disassemble brewer and put back or change new one;</li> </ul>

## 8. 2. 5 Coffee machine crash

Name	Warning on screen	Reason	Solution
Coffee machine crash	None	a) System stop running suddenly;	<ul style="list-style-type: none"> <li>➤ Power off the machine and restart after 5 seconds later;</li> <li>➤ Reflash software;</li> </ul>

## 8. 2. 6 Leaking

Name	Warning on screen	Reason	Solution
Leaking	None	a) External water supply connector leaking; b) Machine internal leaking;	<ul style="list-style-type: none"> <li>➤ Check leakproofness of external water inlet connector;</li> <li>➤ Disassemble appearance parts and check the leaking part;</li> <li>➤ Change the leaking spare parts;</li> </ul>

## 9 Disassemble and assemble introduction

### Tool



Hex head screwdriver (T10)



Hex head screwdriver (T20)



Multimeter



Slot type screwdriver (3.2mm caliber)



Thermometer



Needle-nose pliers

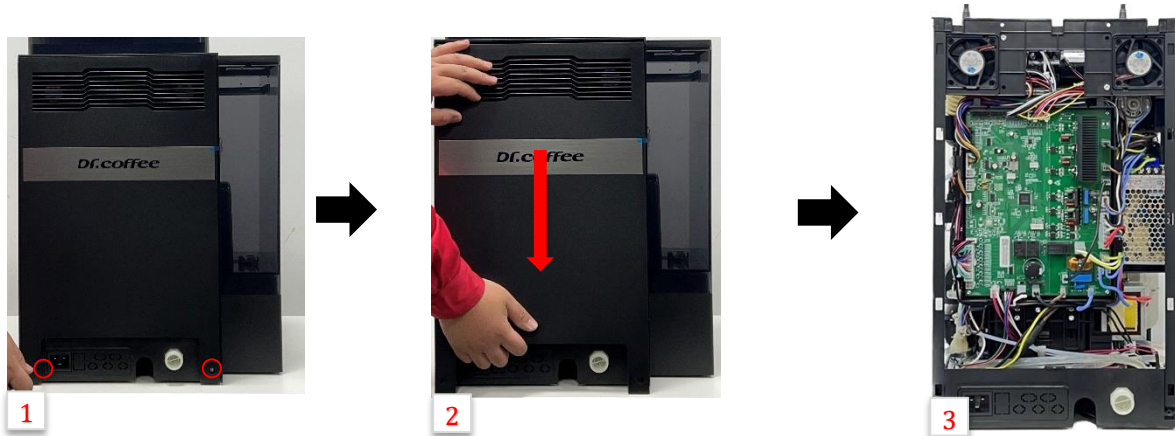


Electronic scale

## 9.1 Disassemble appearance part

### 9.1.1 Disassemble rear cover

Steps: First use a T20 screwdriver to remove the two screws at the positions indicated by the red circles (as shown in Figure 1), then (as shown in Figure 2) push out the rear cover from top to bottom and remove it, and the removal of the rear cover is complete.

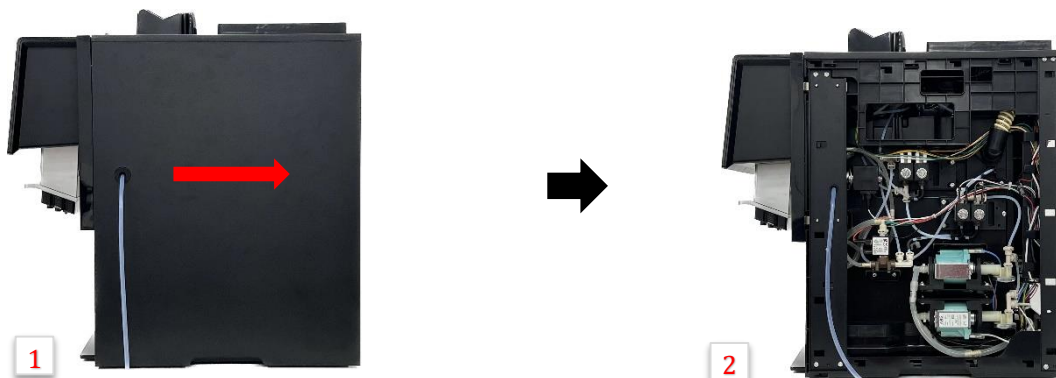


★ Points to note:

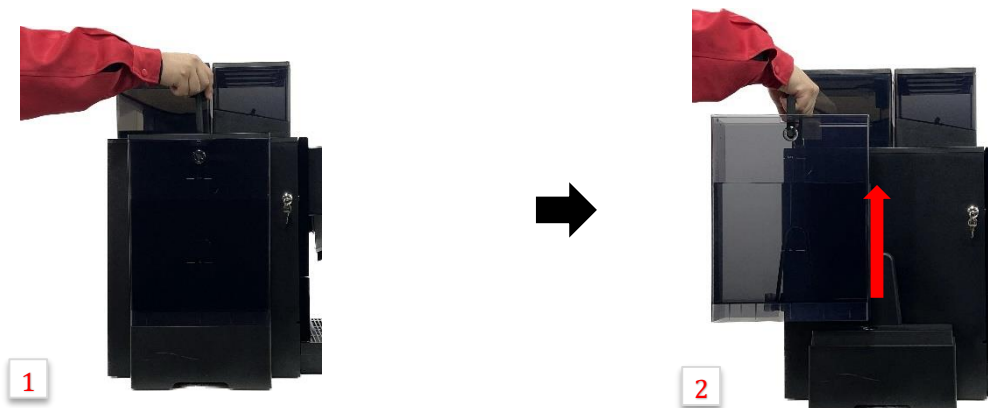
1. Handle with care during disassembly to prevent scratching the appearance!

### 9.1.2 Disassemble left and right cover

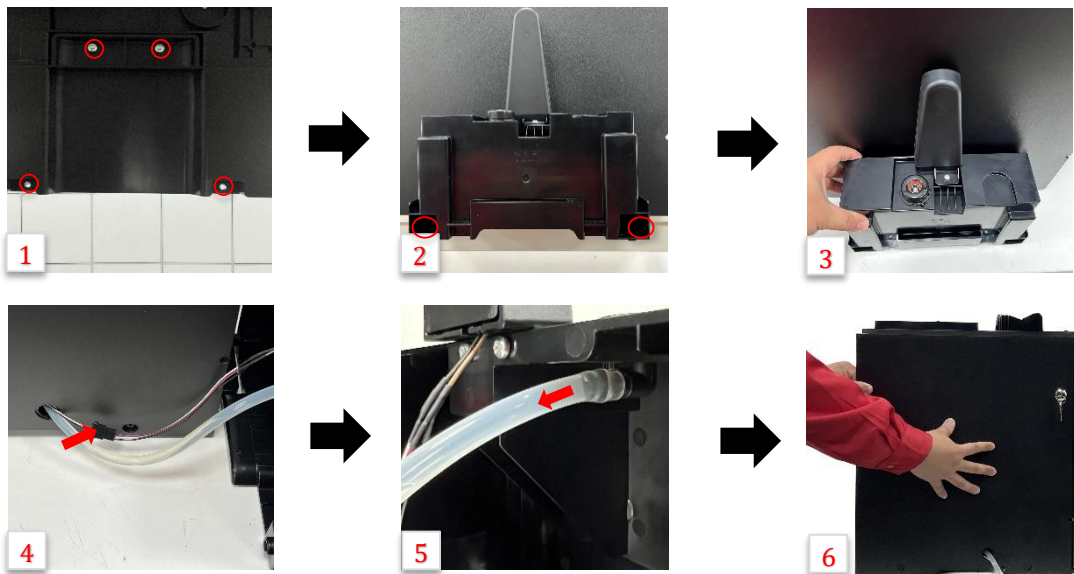
Step 1: Pull the right side cover from front to back, push out the side cover and take it off, the disassembly of the right side panel is complete.



Step 2: Open the water tank cover, lift up the water tank, and remove the left side panel to complete.



Step 3: Unscrew four fixing screws in red circle (Figure 1), then unscrew two fixing screws in red circle (Figure 2), (Figure 4 and 5, unplug wiring harness and water pipe connector), and remove base of water tank, push left side panel from front to back, and remove left side panel to complete:



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

### 9. 1. 3 Disassemble upper cover

Step 1: First pull out Drip tray, open door of coffee machine, (Figure 2) remove coffee bean box, then pull out lever to remove the coffee bean box and powder box;



Step 2: Remove 2 screws (Figure 1), then (Figure 2) disassemble mixing chamber, remove powder outlet, remove cover plate upwards, unplug corresponding connecting wire harness, and upper cover plate is disassembled.



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

## 9.2 Disassemble grinder

Step 1: (Figure 1) Unscrew fixing screw in red circle, unplug the arrow grinder power cord, unplug Hall sensor harness connector (Figure 2), and finally take out the grinder upwards;



★ Points to note:

1. Please unplug the power plug of the coffee machine before doing this operation!
2. Before disassembling the grinder group, please empty the remaining coffee beans and coffee powder in the grinder!

## 9.3 Disassemble drive motor system

Step 1: First remove the two fixing screws in the red frame as shown in Figure 1, unplug the wiring harness connected to the transmission group on the main board, take out the transmission group, and complete the disassembly of the transmission group.

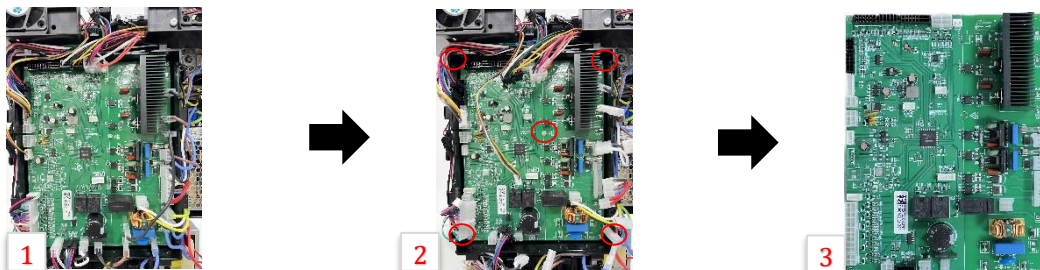


Points to note:

1. Please unplug the power plug of the coffee machine before doing this operation!

## 9.4 Disassemble control board

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

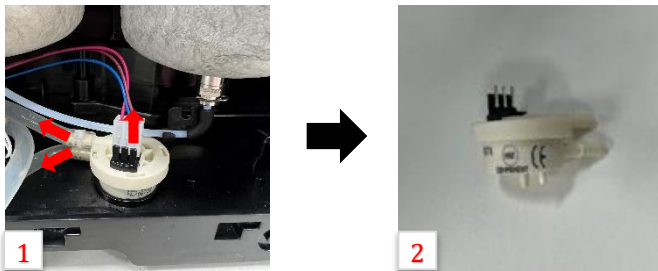


Points to note:

1. Please unplug the power plug of the coffee machine before doing this operation!

### 9.5 Disassemble flow meter

Steps: First (as shown in Figure 1) pull out the connecting water pipe of the flowmeter, unplug the harness plug of the flowmeter, and then pull out the flowmeter upwards to complete disassembly of the flowmeter.

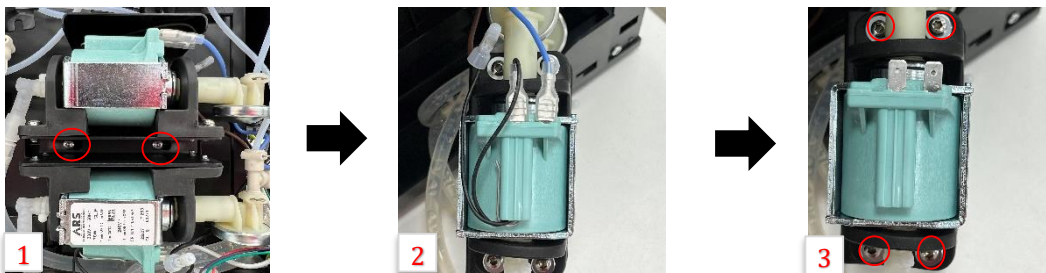


★ Precautions:

1. Be careful during the disassembly process to prevent scratching your fingers

### 9.6 Disassemble pump group

Steps: First unscrew two fixing screws (Figure 1), then unplug (Figure 2) water pump connector and harness connector, and last unscrew (Figure 3) fixing screws shown in red circle, and remove the Water pump group, the disassembly of the water pump group is complete.



Precautions:

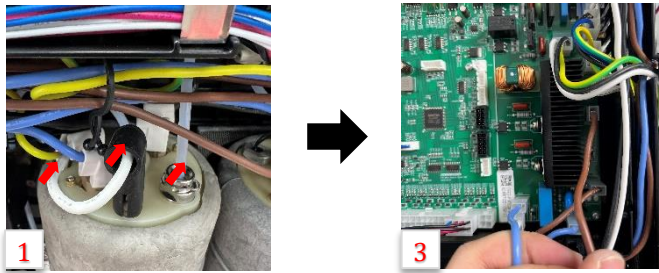
1. Please unplug the power plug of the coffee machine before doing this operation!
2. There may be residual water in the pipeline, please prepare a water container in advance!

### 9.7 Disassemble boiler group

Step 1: Prepare a water container first, first remove the fixing screws of the boiler as shown in Figure 1, take out the boiler group, and then (Figure 2) pull out the spring clip of the water pipe joint under the boiler, and put Drain the water in the boiler;



Step 2: (Figure 1) pull out the two water pipe spring clips and ground wires above the boiler, unplug the boiler NTC harness connector, (Figure 3) unplug the boiler power cord plug on the main control board, and remove the boiler group, Disassembly of the boiler group completed.



★ Precaution:

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

## 9.8 Disassemble pressure regulating valve

Steps: First unscrew the 3 screws at the position shown in (Figure 1), then pull out the spring clip at the arrow, pull out the water pipe, then pull out the harness connector, remove the pressure accumulator valve, and the disassembly is complete.

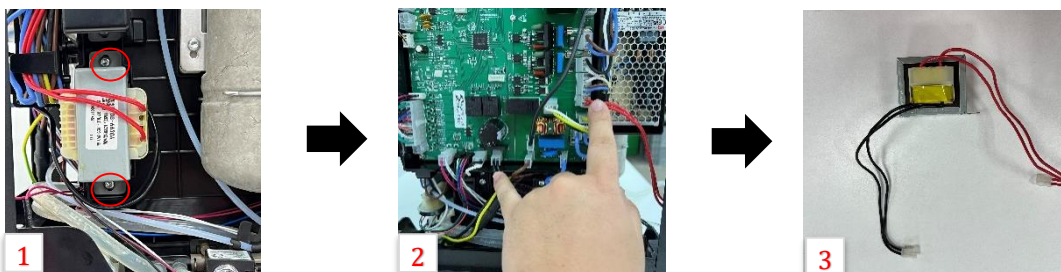


★ Precaution:

- 1、 Be careful during the disassembly process to prevent scratching your fingers !

## 9.9 Disassemble transformer

Steps: First unscrew the 2 screws at the position shown in Figure 1, then unplug the wiring harness connector on the main board, and then remove the transformer, the disassembly is complete

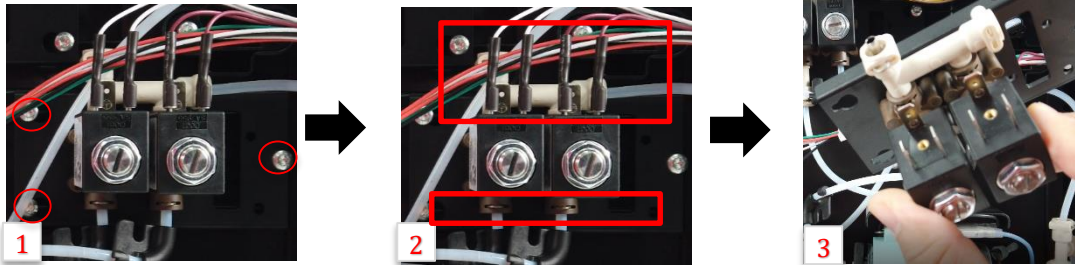


★ Precaution:

- 1、 Power off before disassemble !

### 9. 10 Disassemble solenoid valve assembly

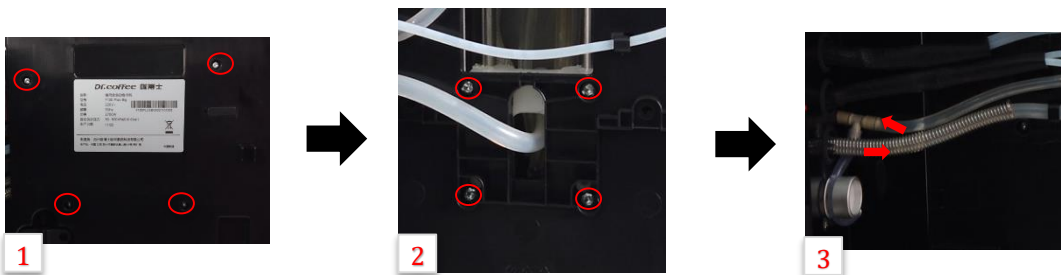
Steps: First, loosen the 2 screws on the left at the position shown in Figure 1, unscrew the screws in the red circle on the left, and then unplug all the wiring harnesses and water pipe connectors on the solenoid valve, and the disassembly is complete.



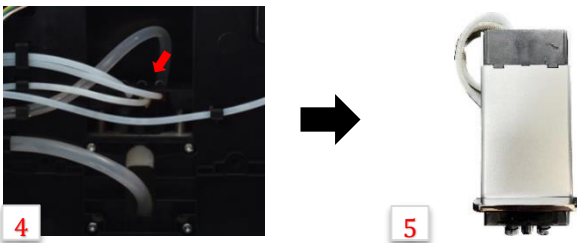
★ Precaution: 1、 Be careful during the disassembly process to prevent scratching your fingers !

### 9. 11 Disassemble slide beverage outlet

Step 1: Open door of coffee machine, unscrew four screws fixing back cover of door (Figure 1), take off the rear cover of door, unscrew the four fixing screws as shown in Figure 2, and pull out (Figure 3) milk tube and powder tube shown;



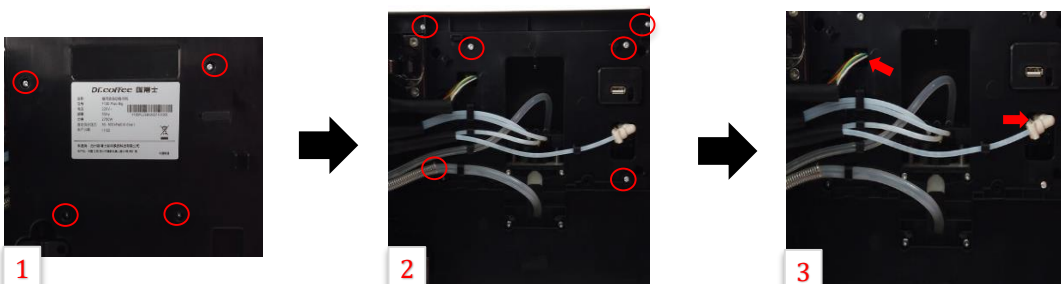
Step 2: Unplug the 3 spring clips as shown in Figure 4, pull out the sliding outlet group, and disassemble the sliding outlet group to complete.



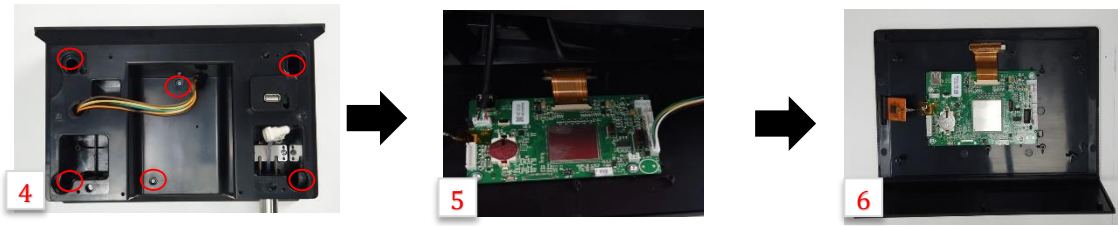
★ Precaution: 1、 Be careful during the disassembly process to prevent scratching your fingers !

### 9. 12 Disassemble HMI assembly

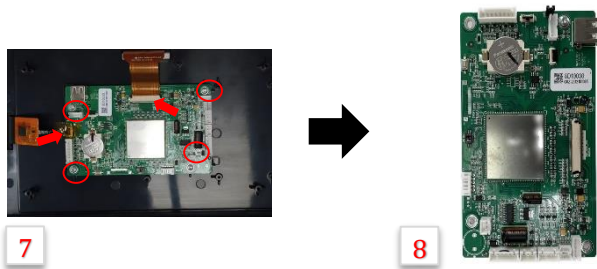
Step 1: Open the door of coffee machine, unscrew four screws fixing back cover of door (as shown in Figure 1), take off rear cover of door, unscrew six fixing screws (as shown in Figure 2), and pull out (Figure 3) Harness connector and hot water pipe connector shown;



Step 2: Unscrew six screws in circle (Figure 4), unplug all harness connectors on HMI group (Figure 5), and disassemble HMI group to complete.



Step 3: Unscrew the four screws shown in the circle (Figure 7) and the two harness connectors, remove the HMI board, and complete the disassembly of the HMI group.



## 10 Precautions for daily use and maintenance

1. Please do not add water into the coffee bean container;
2. During the operation of coffee machine, please do not open the door of coffee machine forcibly, take out the grounds box, brewer and other components;
3. The water tank can only be filled with pure water at room temperature, please do not add hot water or ice water;
4. It is recommended to use moderately roasted or medium-dark roasted coffee beans that are not too oily. It is not recommended to use dark roasted or charcoal roasted and very oily coffee beans;
5. When the drink is flowing out, please do not put your hands on the outlet of the coffee machine to avoid scalding;
6. When cleaning the machine, please do not use a brush or cleaning agent, so as not to damage the appearance of the coffee machine, please wipe it with a soft cloth dampened with water;
7. Add beans to the bean warehouse, please do not exceed the MAX line, if there is no MAX line, fill it with 8 minutes;
8. During the process of making coffee, during self-check and reset of the machine, and during automatic cleaning, please do not cut off the power supply;
9. Please adjust the height of the coffee outlet properly according to the height of the coffee cup to avoid splashing of coffee and other beverages;
10. When shutting down, please follow the correct steps: please click the shutdown button on the screen first, the coffee machine will automatically start flushing, and the screen will go out after flushing, and then press the power switch of the coffee machine to cut off the power. Please do not pull the power plug directly;
11. After the machine is shut down and out of use every day, please pour out the coffee grounds in the machine and clean them;
12. Please do not use the machine when the external water source is cut off.

**Dr.coffee 咖博士**

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