REV1.0

TRUFROST & BUTLER

Exploring Coffee Secrets

Coffee zone series

Coffee machine instructions

Marketed globally by:

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Please read the instructions carefully,and keep it well.

This manual applies to Coffeebar Pro-T、Coffeebar Pro-H.

There is difference between picture and products, because of the upgrading of products. Please refer to the actural products.

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1 Introductions

1. 1 Greetings

- Welcome to Dr. Coffee brand coffee machine! This coffee machine is the latest generation of fully automatic coffee machines we have developed. Its design fully reflects our core technology.
- The manual introduces the coffee machine and use rules. Be sure to follow our Terms of Use and Precautions. For more information, please contact our customer service.
- The performance of coffee machine depends on proper maintenance and use. Please read the instruction manual carefully before using the coffee machine for the first time. Happy using!

1. 2 About manual

- This manual is default part, please always keep it in the place where the product is used and keep it clearly readable.
- Due to the further development of technology, we reserve the right to revise this manual, and unauthorized photocopying and modification are prohibited.
- This manual applies to the model: Coffeebar Pro-T、Coffeebar Pro-H.

1. 3 Machine description

- This machine is a fully automatic coffee machine for making coffee and powder products. It is used in commercial places such as catering, retail, offices, etc. to continuously increase the daily sales demand.
- Depending on the machine configuration, the following products can be made: coffee, powder and milk products.

- The housing is made of high-grade plastic. This machine and all auxiliary equipment are designed to comply with the following operator obligations:
  - HACCP Sanitation Guidelines;
  - Accident prevention regulations for electrical safety in the commercial sector;
- The operation of this machine is performed via a touch-sensitive screen (touch screen).

1. 4 Manufacturer information

Suzhou Dr.Coffee System Technology Co.,Ltd

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E-mail : info@dr-coffee.com

Hotline : 400-8977-711

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2 Security matters

Optimum Safety One of Dr. Coffee's most important product features. The effectiveness of the safety device can only be guaranteed if the instructions for use in the following chapters are followed.

2. 1 Application

This machine and all auxiliary equipment are suitable for use in the following working states：

- Operation by trained personnel；
- Under supervision, self-service operation runs (standby mode)；
- Use a solid water connection；
- Filtered municipal water；
- Fixed location in a dry, closed room.

This machine and all auxiliary equipment must not be used in the following ways：

- In areas with high air humidity (e.g. cloud steaming areas) or outdoor areas；
- On transport or in movable space (consult manufacturer).

2. 2 Safety warning

2.2.1 User risks

Attention：Incorrect use of the coffee machine can cause minor injury. Be sure to observe the following points：

- Please read the instructions carefully before use;
- Do not use if coffee machine is not functioning properly or is damaged;
- It is strictly forbidden to modify the built-in safety device;
- Do not touch high temperature machine parts;
- Children over 8 years of age and persons with physical, sensory or intellectual impairments or lack of experience and cognition must learn how to operate the machine safely and understand the dangers that result before using the machine under continuous supervision;
- Please supervise children, avoid children playing with the machine, cleaning and user maintenance should not be carried out by children;
- Install the coffee machine in a place where it can be looked after and maintained at any time;
- Self-service use and operation should be supervised by trained personnel to ensure compliance with maintenance regulations and to resolve usage problems at all times.

Warning electric shock：Improper use of electrical equipment can result in electric shock. Please observe the following points:

- Work on electrical equipment may only be carried out by electrical professionals;
- The machine must be connected to a circuit protected by fuses (we recommend laying the wiring through a leakage protector);
- Please abide by the relevant low voltage directives and national or local safety regulations;
- When connecting, it must be grounded in strict accordance with regulations and prevent electric shock;
- The voltage must be consistent with the description on the equipment nameplate;
- Do not touch live parts.

Warning: Disconnect power before servicing.

Warning: Replacing a power cord not provided by our company may create a risk of fire or electric shock.

Warning: Drinks with additives or residues may cause allergies. Please observe the following points:

- In the self-service application, check for possible allergy-causing add-on products listed on the prompt board on the coffee machine;
- In self-service applications, look for allergy-causing add-on products that professionals may use.

Scalding Hazard: Risk of scalding in areas where beverages, hot water and steam are made. Do not put your hands under the spout during preparation or cleaning.

Scalding Hazard: High temperature may be present at the spout and the brewing unit. Only allow access to handles pre-designed for production. Clean the brewing unit only after the machine has cooled down.

Crush Caution: There is a risk of crushing by touching any moving parts. Do not reach into the coffee bean hopper, powder hopper or opening of the brewing unit when the machine is switched on.

2.2.2 Hazards to Machines

WARNING: Incorrect use of the coffee machine may result in damage or contamination of the machine.
Please observe the following points:

- Install a limescale filter if the carbonate hardness in the water exceeds 5°dKH, otherwise the coffee machine will be damaged by calcification;
- For safety reasons, always pay attention to closing the main water valve (coffee machine with a fixed water connection) after shutting down and turning off the main switch or pulling out the plug;
- Please abide by the relevant low-voltage directives and/or national and local safety rules and regulations;
- Please ensure that the water source is normal before starting the machine, otherwise the pump will be idling;
- Dr. Coffee recommends (at the time of delivery and installation) to install a check valve in the water pipe to avoid water seepage hazard when the hose is ruptured;

- The coffee machine must be cleaned and then restarted after a prolonged shutdown (such as a corporate vacation);
- Protect the coffee machine from weather (frost, humidity, etc.)
- Troubleshooting can only be done by professional technicians;
- Please use original accessories from Dr. Ka company;
- For external visible damage or leakage, please contact customer service immediately for replacement or repair;
- Do not rinse the machine with water or use steam cleaners;
- Do not place the machine on surfaces that may be sprayed with water;
- Only coffee beans can be placed in the coffee bean bin, and only special instant powder can be placed in the powder bin;
- Freeze-dried coffee must not be used, as this will cause the brewing unit to stick;
- If the coffee machine and its accessories are transported at a temperature below 10°C, the coffee machine and its accessories must be left at room temperature for three hours after transport before they are plugged in and turned on. Failure to observe this may result in a risk of short circuits due to condensation or damage to electrical components;
- Always use a new hose set (drinking water/wastewater hose) supplied with the machine, never use an old hose.

2.2.3 Dangers of cleaning agents

Use: Danger of poisoning by ingesting cleaning agents!
Please observe the following points:

- Cleaner storage should be kept away from children and unauthorized persons.
- Cleaning agents should not be ingested.
- Do not mix cleaners with other chemicals or acids.
- Never add cleaning agents to the drinking water tank.
- Cleaners and decalcifiers should only be used for their intended purpose (see label).
- Do not eat or drink while using the cleaner.

- Good ventilation and exhaust must be ensured when using cleaning agents.
- Wear protective gloves when working with cleaning agents.
- Wash hands thoroughly and immediately after using cleanser.

Storage: Be sure to observe the following points:

- Store out of the reach of children and unauthorized persons.
- When storing, pay attention to heat, light and moisture.
- Separated from acidic substances.
- Store only in original packaging.
- Keep cleaning agents separate.
- Do not store with food or drink.

Exhaust Disposal: If the product is not available, the cleaning agent and its receptacle must be disposed of in accordance with local laws.

Emergency Advice: Ask the cleaning agent manufacturer (see detergent label) for the telephone number of the Emergency Advice (Toxicology Advice Center).

2.2.4 Health rules

Water: Improper use of water can be a health hazard! Please observe the following points:

- The water must be clean and free from contamination.
- Do not add corrosive water to the coffee machine.
- Water hardness: 5-8°dH; TDS: 70-200PPM.
- The maximum chlorine content is 100 mg per liter.
- Ph value 6.5~7 (pH neutral).
- Machines with drinking water tanks (internal & external):
  - Fill the drinking water tank with clean water every day;
  - The drinking water tank must be thoroughly cleaned before adding water.

Coffee: Incorrect use of coffee can be detrimental to your health! Be sure to observe the following points:

- Check for damage before unpacking.
- Do not add more than one day's worth of coffee beans.
- Close the coffee bean compartment cover immediately after adding coffee beans.
- Coffee should be stored in a dry, cool and dark place.
- Coffee should be stored separately from detergents.
- The oldest product purchased should be used first ("early in, early out" principle).
- Please use it up within the warranty period.
- The package should be well sealed after opening to keep the product in the package fresh and prevent it from contamination.

Powders: Improper use of instant powders can cause damage to your health! Be sure to observe the following points:

- Confirm that the instant powder used is dedicated to the powder feeder.
- Check for damage before unpacking.
- The filling amount of instant powder should not exceed one day's consumption.
- Close the lid of the powder container immediately after filling.
- Instant powder should be stored in a dry, cool place.
- Instant powder and cleaning agent must be stored separately.
- The oldest product purchased should be used first ("early in, early out" principle).
- Please use it up within the warranty period.
- The package should be well sealed after opening to keep the product in the package fresh and prevent it from contamination.

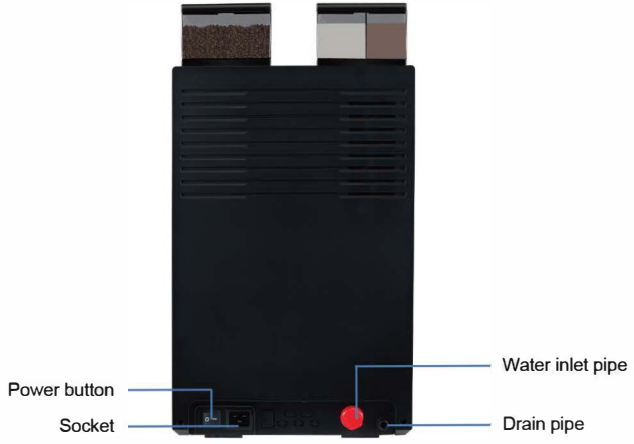
3 Machine description

3. 1 Machine introductions

3.1.1 Coffeebar Pro-T

（Front）

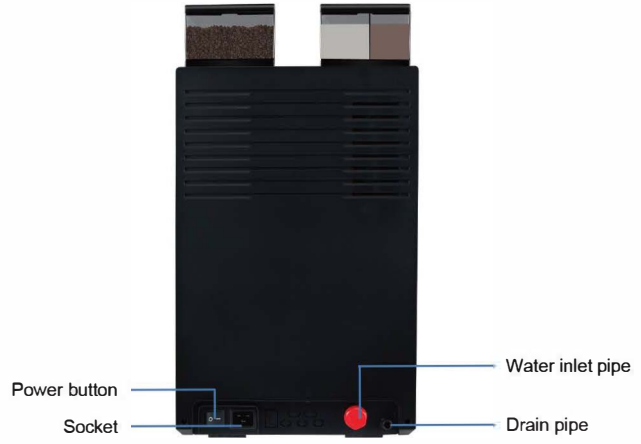
（Back）



3.1.2 Coffeebar Pro-H

（Front）

（Back）



3. 2 Technical parameters

3.2.1 Output capacity

- Hourly output on DIN18873-2:

Capacity		Coffeebar Pro series	
		Coffeebar Pro-T	Coffeebar Pro-H
Advised daily output		200 cups	
Hourly output	Espresso (M: 50ml)	100 cups	
	Americano (M: 210ml)	80 cups	
	Cappuccino (M: 200ml)	80 cups	
Hourly hot water output		30L	
Water tank capacity		4L	
Beans hopper capacity		1500g	
Powder hopper capacity		Left powder hopper: 1L Right powder hopper: 1.2L	
Grounds container capacity		Approx. 70 Pcs (Base on 10g/Shot)	
Drip tray volume		1.5L	

3.2.2 Specification parameters

Technical sheet	Coffeebar Pro series
Voltage	220V~ 50Hz
Power	2700W
Connection tube set	G3/4'change into G1/2'length1.5M metal tube
Connection water pressure	Max. 0.6Mpa
Coffee machine W*D*H	340*545*620mm
Coffee machine N.W	26kg

3. 3 Accessories

3.3.1 Accessories supplied

- This model supply the spare parts as follows:

Name	Picture	Coffeebar Pro series	
		Coffeebar Pro-T	Coffeebar Pro-H
Cable		x1	x1
Grinding adjustment wrench		x1	x1
Milk tube		x1	x1
Water inlet metal pipe		x1	x1
Quick start guide		x1	x1

3.3.2 Accessories and device options

Optional component name	Picture	Description
Electronic refrigerator		Electronic refrigerator; Light, quiet; Store milk box or container directly.
Compressor cooler		Compressor cooler; Light, quiet; Store milk or container directly.
Drain pipe		Used for waste water draining.
One-way valve		Used for waste water draining. (To be installed with waste water pipe)
Support feet		Installed on the bottom of the machine, can lift the machine 60mm.

4 Installation and testing

Professionally trained personnel can perform the following operations.

4. 1 Placement requirements

4.1.1 location

The following conditions are suitable for placing the coffee machine. Failure to guarantee these conditions could damage the machine. Be sure to abide by the following conditions:

- The installation surface must be stable and flat, and will not deform under the condition of bearing the weight of the coffee machine;
- Do not place it near a hot surface or heat source;
- The coffee machine is located so that trained personnel can look after it at all times;
- The distance between the energy interface specified on the site installation drawing and the machine location shall not exceed 1m.
- Reserve some space for maintenance work and operation:
  ·Leave enough space above to fill the coffee beans;
  ·Keep a minimum distance of 5cm between the back of the device and the wall (air circulation);
  ·Observe valid regulations on local cooking techniques.

4.1.2 Climate conditions

The following climatic conditions are suitable for placing the coffee machine. Failure to guarantee these conditions may damage the machine. Be sure to abide by the following conditions:

- Ambient temperature maintained at +10°C to +40°C (50°F to 104°F)
- Relative air humidity up to 80 % rF;
- The coffee machine is designed for indoor use only. Do not use outdoors, protected from weather (rain, snow, frost)!

Low temperature storage requirements:

- If the coffee machine in normal use needs to be stored or transported, when the ambient temperature is lower than 0°C, the waterway must be emptied first.

4.1.3 Power conditions

The electrical connection must be made in accordance with the relevant regulations of the country in which it is used. The voltage at the installation site must match the voltage given on the nameplate.

Warning electric shock：Danger of electric shock!
Be sure to observe the following points:

- It must be protected by a fuse with the amperage value stated on the nameplate!
- All phases of the equipment must be able to be disconnected from the power grid, and the lines connected to the power line must be reliably grounded;
- The electrical equipment on site must be connected according to IEC 364 (DIN VDE 0100).
- Do not operate the machine with a damaged power cord. Immediately replace damaged power cords or plugs by professional technical service personnel;
- Dr. Coffee recommends that you do not use extension cables! If an extension cable must be used (minimum cross-section: 1.5 mm²), please observe the manufacturer's data (instruction manual) for the power cord and local regulations;
- Route the power cord so that people cannot trip over it. Do not let the power cord pass through sharp corners or hang in the air, and do not pinch cables. In addition, the cables must not be placed over high temperature objects and must be protected from oils and aggressive cleaning agents;
- Do not lift or pull on the device by the power cord. Do not pull the plug out of the socket by pulling on the power cord. Never touch the power cord or plug with wet hands! Never insert wet plugs into sockets!

4.1.4 Water conditions

Poor quality raw materials and poor water quality can damage the machine. Be sure to observe the following points:

- The water must be clean and contain no more than 100 mg of chlorine per liter;
- Do not add corrosive water to the coffee machine;
- Carbonate hardness must not exceed 5~6°dKH (German carbonate hardness) or 8.9~10.7° fKH (French carbonate hardness) and the total hardness value must always be higher than the carbonate hardness.
- Minimum carbonate hardness is 5°dKH or 8.9°fKH. pH must be between 6.5~7;
- Be sure to use the new hose kit (clean water/waste hose) supplied with the machine.

- The water supply must be connected in accordance with the current regulations and the regulations of the country in which it is used. If the machine is connected to a newly installed water line, the water line and inlet hose must be rinsed thoroughly to prevent stains from entering the machine.
- The coffee machine must be connected to a drinking water line with a throttle valve installed. Fit it to the pressure reducer on the tap (adjusted to 0.3 MPa (3 bar)) via the installed pressure hose and threaded connection G 1/2".

4.2 Install

4.2.1 Coffee Machine

- Open the carton, take out machine and spare parts. The machine and all accessory units are only permitted to be installed and stored in frost-free locations.

4.3 Connection

4.3.1 Connect the water inlet

Step 1: Connect one end of the water inlet pipe to the water inlet of the coffee machine, and tighten the nut clockwise to fix it;

Step 2: Connect the other end of the water inlet pipe to tap water.

√ Water inlet tube installation completed.

4.3.2 Drain pipe connection (This operation is only required if the waste water pipe is selected.)

Step 1: Insert the drain pipe into the joint of the metal hose clamp into the waste water port at the back of the coffee machine, and then use a flat-blade screwdriver to lock the metal hose clamp.

Step 2: Place the outlet of the waste water pipe above the waste water tank (or waste water pool).

√ Waste water pipe installation completed.

4.3.3 Reservoir check valve(only for the machine with the drain pipe)

Step1: Take out the drip tray, use tool to take off the plug from the drip tray; (Plug: for the machine without drain pipe,please keep the plug)

Step2: Installation of reservoir check valve(drain pipe is needed, otherwise wastewater will leak inside the machine)

Step3: Put back the drip tray and finish installation.

4.4 Power source

- The supply voltage must correspond to the description on the nameplate.
- When connecting via the mains plug, it must be ensured that the socket is easily accessible during operation to prevent the plug from being unplugged in the event of a malfunction.
- Due to the large load, this machine and each auxiliary equipment must have a separate socket.

4.4.1 Coffee machine power supply

Step 1: Insert the female end of the power cord of the coffee machine into the socket of the machine;

Step 2: Plug the male end of the coffee maker's power cord into the power outlet.

√ The power connection of the coffee machine is completed.

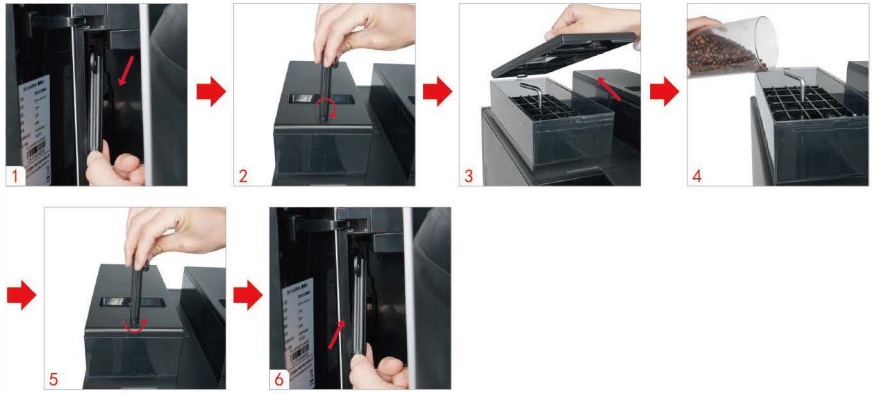
5 First run

Professionally trained personnel can perform the following operations.

5.1 Filling

5.1.1 Fill coffee bean

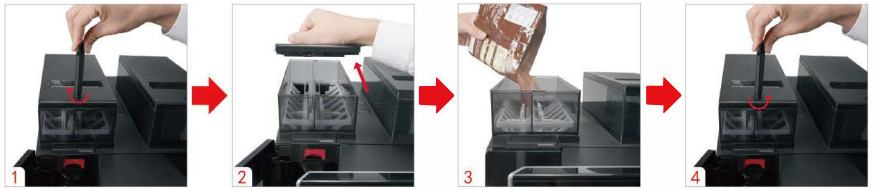
Step 1: Use the adjusting wrench to turn the cover lock core clockwise, open the cover of the coffee bean bin, add the coffee bean into the bean bin, and then install the cover, turn the cover lock core counterclockwise, and lock the cover.



√ Coffee bean filling completed.

5.1.2 Fill powder

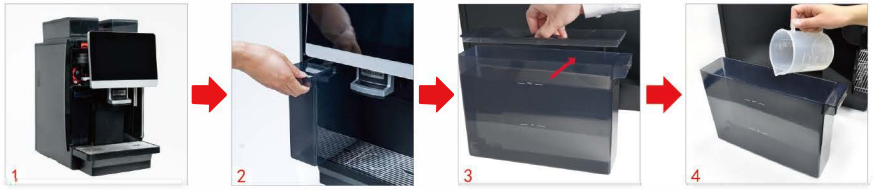
Step 1:Use the adjusting wrench to turn the cover lock core clockwise, open the cover of the powder bin, add the powder into the powder bin, and then install the cover, turn the cover lock core counterclockwise, and lock the cover.



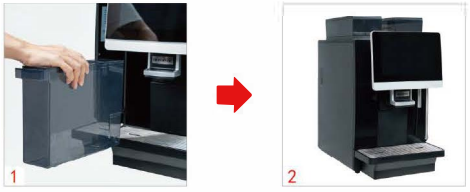
√ Powder hopper filling completed.

5.1.3 Water tank filling

Step1： Open the door of water tank,take out the tank and remove cover, fill in pure water；



Step2： Install the water tank back to machine after put the cover back, close the door.



√ The water tank is filled with water.

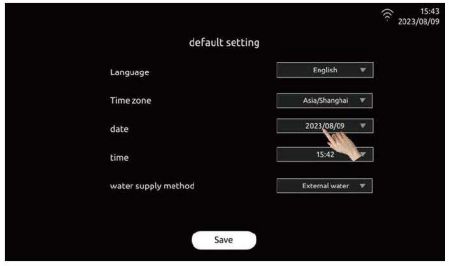
5.2 Power on the coffee machine

Step 1: Push the button on the back of machine.

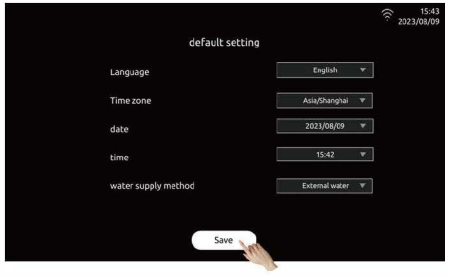
√ Power on the coffee machine complete

5.3 Default setting

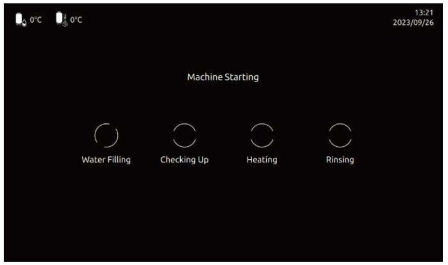
Step 1: Click the menu option on the screen and enter the corresponding initial value;



Step 2: Click the "Save" button to enter the next step;



Step 3: The coffee machine is starting, please wait...

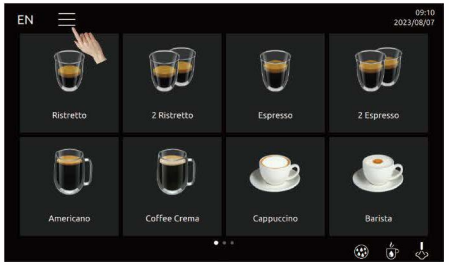


Step 4: The boot is complete, the coffee machine is ready, waiting to make beverages.

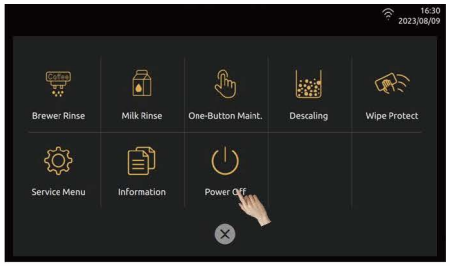
√ Default setting completed

5.4 Power off the coffee machine

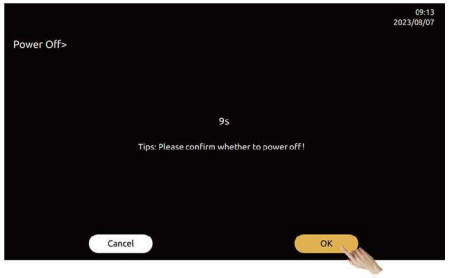
Step1: Click on the shortcut icon at the top of the screen to enter the shortcut menu interface;



Step 2: Click the "Power Off" option in the screen;



Step 3: The screen pop-up prompts. Are you "power off", click "Yes" machine turns to power off mode,click"No"to cancel this operation,the screen is off but light is still on(press the screen more than 3 seconds to wake up the machine)



Step 4: In the soft shutdown state, press the power switch on the back of the machine to completely cut off the power of the machine. (Caution: Do not power off directly when the machine is turned on, otherwise it may cause damage to the machine)

√ Power off the coffee machine completed

6 Drink making

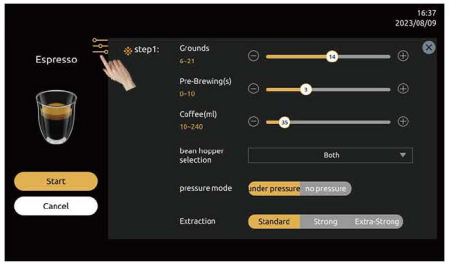
The following operations can be directly operated by ordinary users.

6.1 Coffee drinks

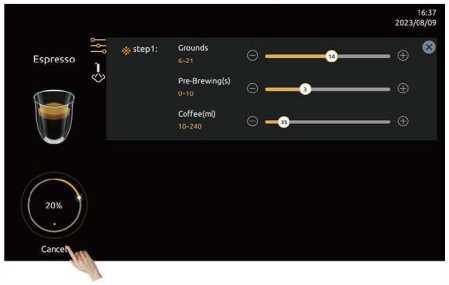
For example: making a cup of "espresso".

Step 1: Click on the "Espresso", the coffee machine starts to make;

Step2: Drink under processing,click the button“ ”, Pop-up window of parameter adjustment, click "-" or "+" to temporarily adjust the amount; (Available only in adjustable mode)



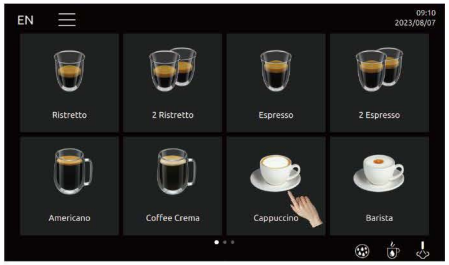
Step 3: During the process of making the drink..., click "Cancel" to stop the making immediately.



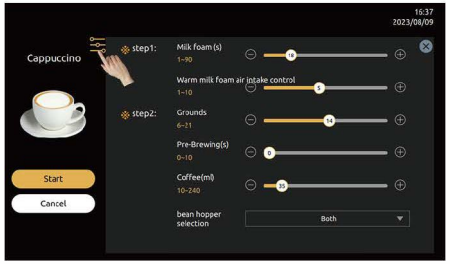
6.2 Milk drinks

- For example: making a cup of "cappuccino".

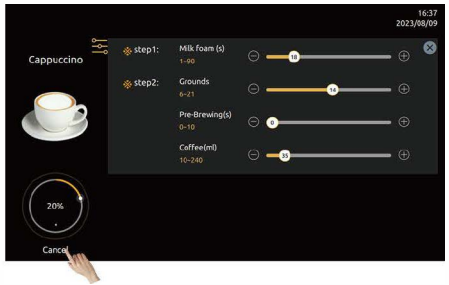
Step 1: Click on the "cappuccino", the coffee machine starts to make;



Step 2: Drink under processing，click the button“ ”， Pop-up window of parameter adjustment, click "-" or "+" to temporarily adjust the amount; (Available only in adjustable mode)



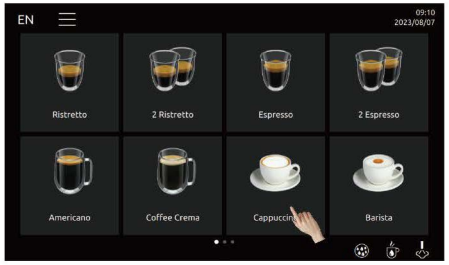
Step 3: During the process of making the drink..., click "Cancel" to stop the making immediately.



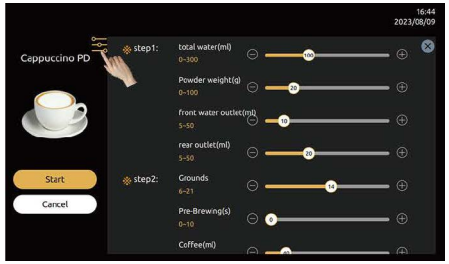
6.3 Powder drinks

- For example: making a cup of "Cappuccino PD"

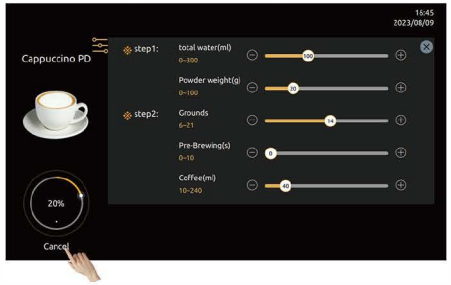
Step 1: Click on the "Cappuccino PD", the coffee machine starts to make;



Step2：Drink under processing，click the button“ ”， Pop-up window of parameter adjustment, click "-" or "+" to temporarily adjust the amount; (Available only in adjustable mode)



Step 3: During the process of making the drink..., click "Cancel" to stop the making immediately.



√ Powder drink making complete

7 Cleaning and Maintenance

Professionally trained personnel can perform the following operations.

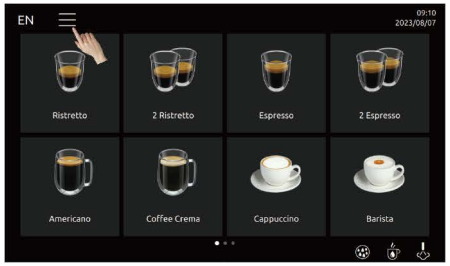
7. 1 Cleaning schedule

Dr.coffee commercial coffee machine cleaning schedule							
	Daily	Weekly	Demand	Required	Mandatory		
Automatic rinse &clean	☺					Brewer rinse	▶ P34(7. 2. 1)
	☺					Milk rinse	▶ P35(7. 2. 2)
	☺			☺	☺	Brewer system deep clean	▶ P39(7. 3. 2)
	☺			☺	☺	Milk system deep clean	▶ P40(7. 3. 3)
	☺					Powder units rinse	
Manual clean	☺		☺	☺		Refrigerator & milk pipe	
		☺				Coffee bean hopper	
		☺	☺			Powder hopper	
	☺		☺	☺	☺	Powder unit clean	▶ P41(7. 3. 4)
	☺		☺			Grounds container	
	☺		☺			Drip tray,Stainless steel tray	
	☺		☺	☺		Integrated beverage group	▶ P36(7. 2. 3)
	☺		☺			Water tank	
				☺	☺	Descaling	▶ P42(7. 3. 5)
			☺			Filter of Water inlet assembly	
	Interpretation						
Daily	Clean at least once per day, possibly more often if needed						
Weekly	Clean at least once per week, possibly more often if needed						
Demand	Clean if required or dirty if required						
Required	When the machine shows prompts for cleaning						
Mandatory	After the machine jumps out of the prompt, it must be cleaned strictly accordance with the requirements to avoid irreversible machine damage.						
Dealer on-site maintenance	Every six months or 60,000 cups of dealers on-site maintenance.						

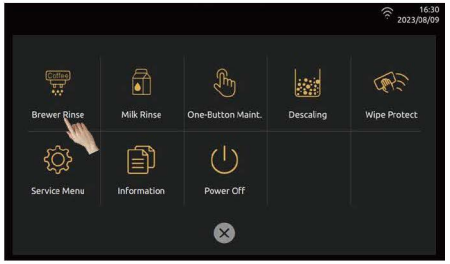
7.2 Daily clean

7.2.1 Brewing system rapid rinse

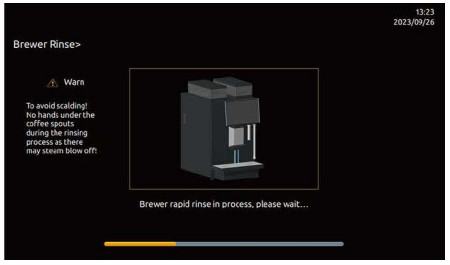
Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Click the “Brewer Rinse”;



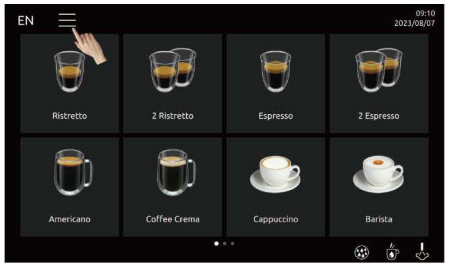
Step 3: Follow step-by-step instructions to rinse the brewing system.



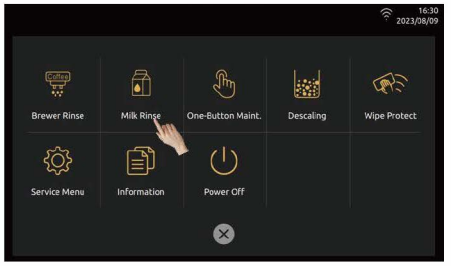
√ Brewing system rapid rinse completed, back to main page automatically.

7.2.2 Milk frother rapid rinse

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Click the “Milk Rinse”;

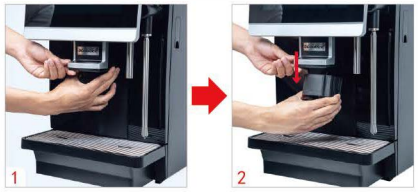


Step 3: Follow step-by-step instructions to rinse the brewing system.

√ Milk frother rapid rinse completed, back to main page automatically.

7.2.3 Drink outlet unit clean

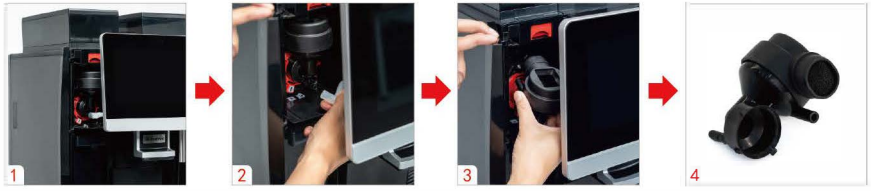
Step 1: Use your fingers to pinch the buckles on both sides of the beverage outlet, pull down firmly, and remove the beverage outlet component;



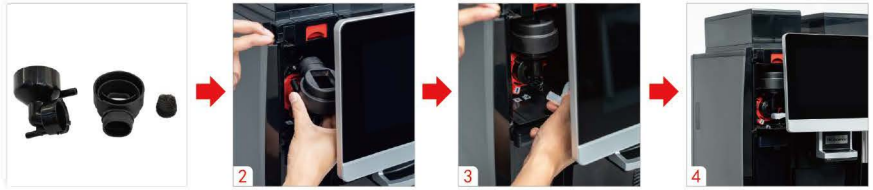
Step 2: Remove the connectors and silicone components from the beverage outlet group, take them to the faucet, rinse them thoroughly, and install them back into the machine.

7.2.4 Mixer unit clean

Step 1: Open the water tank door, unplug the blender beverage outlet hose and turn the lock counterclockwise to pull out the blender;



Step 2: Put the rinsed and dried blender back into the machine and lock clockwise to turn off the water tank door.



√ The mixer unit has been removed and cleaned.

7.3 Maintenance

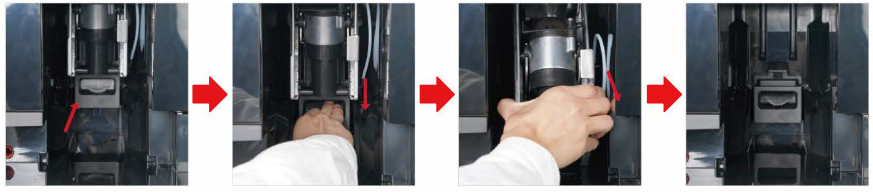
The maintenance item only be operated by professional people.

7.3.1 Brewer washing

7.3.1.1 Brewer disassemble steps

Step 1: Remove the drip tray;

Step 2: Push the bracket, then press the rack. Take brewer out.



√ Brewer removing completed.

7.3.1.2 Brewer assembly

Step 1: Put the brewer on the rack.

Step 2: Catch the rack,pull up the brewer to the right position.Re-install the ground container.

√ The brewer has been installed.

7.3.1.3 Brewer washing

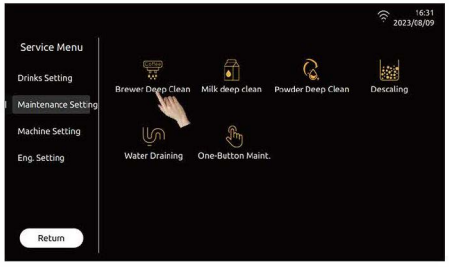
When the warning pop-up window "Brewer deep cleaning" pops up on the coffee machine interface, click "X" to close the pop-up window, enter the "Machine maintenance" page, click "Brewer deep cleaning", and proceed according to the interface prompts.

7.3.2 Brewer deep clean

Step 1: Click on the shortcut menu icon at the top of the screen to enter the shortcut menu interface;

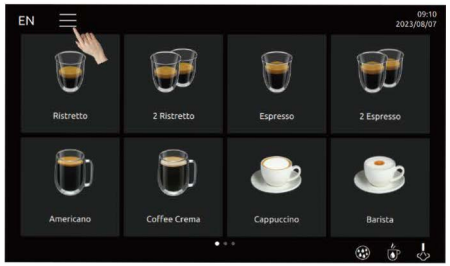
Step2: Click "Service Menu" to enter the page, and perform operations according to the steps on the screen.

Step3: Click“Maintenance”enter“Brewer deep cleaning”to do the deep cleaning, follow the steps on the screen to complete the deep cleaning of the boiling system.



7.3.3 Milk deep clean

Step 1: Click on the shortcut menu icon at the top of the screen to enter the shortcut menu interface;

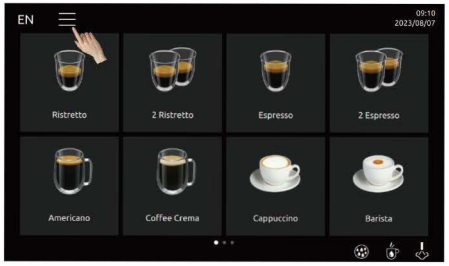


Step2: Click "Service Menu" to enter the page, and perform operations according to the steps on the screen.

Step3: Click“Maintenance”enter“Milk system deep cleaning”to do the deep cleaning，follow the steps on the screen to complete the deep cleaning of the boiling system.

7.3.4 Powder system deep clean

Step 1: Click on the shortcut menu icon at the top of the screen to enter the shortcut menu interface;

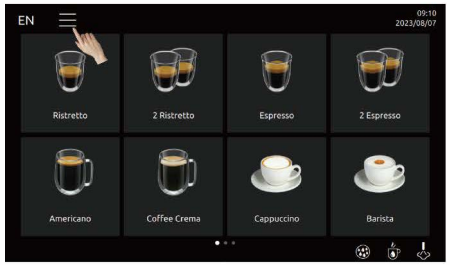


Step2: Click“Service menu”enter the page，perform operations according to the steps on the screen.

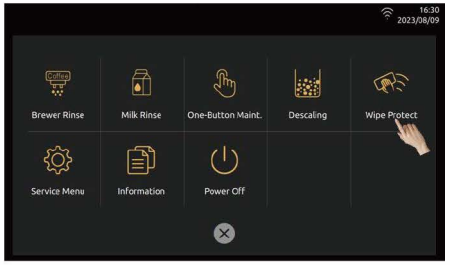
Step3: Click“Maintenance”enter“Powder system deep cleaning”to do deep cleaning，perform operations according to the steps on the screen.

7.3.5 Descaling

Step 1: Click on the shortcut menu icon at the top of the screen to enter the shortcut menu interface;

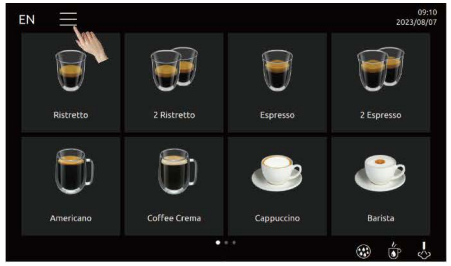


Step 2: Press "Wipe protect"more than 3 seconds to do descaling clean by following the prompts on the interface.

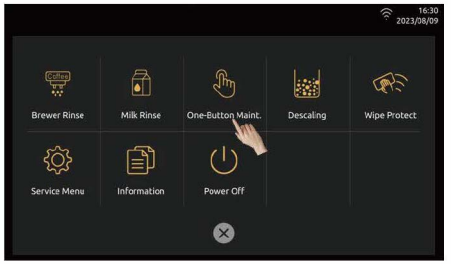


7.3.6 One-Button Maint

Step 1: Click the shortcut icon on the screen to enter the shortcut menu page.



Step 2: Click "One-Button Maint" and follow the steps on the screen to complete the maintenance of the coffee machine.



8 Liability and Warranty

8.1 User Responsibilities

- The user must ensure that the safety device is regularly maintained and inspected by Dr. Coffee's technical service personnel, its authorized personnel or other authorized personnel.
- Quality defects must be notified in writing to Dr. Coffee within 30 days. For hidden defects, this period is extended to 12 months after installation (work report, handover record).
- Parts involving safety, such as safety valves, safety thermostats, water boilers, etc., are not allowed to be repaired. Said parts must be replaced!
- These measures are carried out by the customer service technicians of Dr. Coffee or by the service partner when maintenance is performed.

8.2 Warranty and liability

- If personal injury or property damage is caused due to the following reasons, our company will not be liable for warranty and compensation:
  - The machine is not being used correctly as specified.
  - Incorrect installation, commissioning, operation, cleaning and maintenance and associated optional equipment.
  - Maintenance intervals not respected.
  - Continue to use this machine if safety devices and guards are damaged, incorrectly installed, or failed.
  - Failure to comply with the instructions in the instruction manual regarding the preservation, installation, operation, use and maintenance of the machineSafety Instructions.
  - The machine is not being used under normal conditions.
  - Repairs are not performed correctly.
  - Not use genuine parts from Dr. Coffee.
  - Use a cleaner not recommended by Dr. Coffee.
  - Damage caused by foreign objects, accident, vandalism and force majeure.
  - Insert foreign objects into the machine or open the machine casing with foreign objects.
- The manufacturer assumes all possible liability for damages only if the prescribed service and maintenance intervals are observed and original spare parts ordered from the manufacturer or authorized suppliers are used.
- Dr.coffee's "General Terms of Business" apply.

9 Precautions for daily use and maintenance

- Please do not add water to the coffee bean hopper and powder hoppers;
- During the operation of the coffee machine, please do not open the door of the coffee machine forcibly, take out the grounds box, drip tray, water tank and other components;
- The external water tank can only be filled with pure water at room temperature, please do not add hot water or ice water;
- It is recommended to use coffee beans with medium roast or medium dark roast and not too oily. It is not recommended to use dark roasted or charcoal roasted and very oily coffee beans;
- If you need to change the type of coffee beans and powder, it is recommended to do calibration again;
- When the beverage flows out, please do not put your hand at the outlet of the coffee machine to avoid burns;
- 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;
- Please do not exceed the MAX line for adding beans and powder hoppers to the bean hopper and powder hoppers. If there is no MAX line, fill it with 8 points.

- During the coffee making process,self-checking and resetting process, and automatic cleaning process, please do not cut off the power supply;
- According to the height of the coffee cup, adjust the height of the coffee outlet appropriately to avoid the splashing of beverages such as coffee and hot water;
- Every day after the machine is turned off and stopped for use, please empty the coffee grounds and waste water in the machine and clean it; if you use a machine with an external water supply, please do not use the machine after the external water source is cut off.
- Every day after the machine is turned off and stopped for use, please empty the coffee grounds and waste water in the machine and clean it;
- If you use a machine with an external water supply, please do not use the machine after the external water source is cut off.