

USER MANUAL

Fully Automatic Coffee Machine:

Italia TurboSteam Pro

Marketed Globally by:

TRUFROST AND BUTLER PRIVATE LIMITED

1215, 12th Floor, Tower B, Emaar Digital Greens, Golf Course Extn. Road,
Sector 61, Gurugram – 122011, India

T. +91-7303166766 info@trufrost.com

www.trufrost.com



This instruction is for:
Italia Turbo Steam Pro

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

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2 Introduction

2.1 Welcome

- ◆ This model is the latest fully-automatic coffee machine with core patented
- ◆ This instructions introduce how to use and clean the machine. We will not responsible for the lost for the damaging, in case of you did not follow up our instructions. If you need to know more details, please contact with our customer service department.
- ◆ This instruction show you how to use and clean this machine. Please use the machine under instruction and keep the instructions for further reading.

2.2 About these instructions

- ◆ These instructions are included with the equipment. Always keep these instructions in legible condition at the place of use of the product.
- ◆ Modifications to these instructions due to technical advancements reserved. Reprints, translations and reproductions in any form, including excerpts, require written approval from the publisher. The copyright is held by the manufacturer.

2.3 Description

- ◆ This fully automatic coffee machine is used to make black coffee, milk coffee, flat milk. To make sure it meet the demand of large quantity daily cups, the machine is used for the restaurant, office and other commercial sites.

- ◆ The following products can be dispensed depending on the machine equipment:
 - ❖ Coffee, milk coffee and milky products.
 - ❖ Hot water and steam.
- ◆ The housing consists of aluminum and high quality plastic. The design of this machine and all accessories permits the following operator requirements to be observed:
 - ❖ HACCP hygiene regulations.
 - ❖ Accident prevention regulations for electrical safety in the commercial area.
- ◆ The machine has a touch screen for operation.

2.4 Manufacturer information

- ◆ Suzhou Dr.Coffee System Technology Co., Ltd
- ◆ Add: 3/F, No.3 Building, No.599 Taishan Road, Tiger Hill District, Suzhou City, Jiangsu, China 215151
- ◆ Post code: 215151
- ◆ Tel: 400-8977-711
- ◆ Web: www.dr-coffee.com

3 Safety

Safety is one of our most important features. To make sure that safety device remains useful, you must follow up with the instruction.

3.1 Purpose

- ◆ This machine and all accessories are intended for the following operating modes:
 - ❖ Usage of the personnel authorized by the manufacturer.
 - ❖ Supervised self-service operation (self-service).
 - ❖ With fixed water connection.
 - ❖ Pressure-free operation via freshwater and barrel water.
 - ❖ Permanent installation within dry, enclosed rooms.
- ◆ This machine and all accessories are not intended for the following operating modes:
 - ❖ Areas with high percentage humidity (flash steam area) or outdoors.
 - ❖ On board of vehicles or in mobile applications (please check with the manufacturer).

3.2 Safety Instructions

3.2.1 Consumer's risk

 **Caution** You may get hurt if instructions are not well followed up.

- ◆ Please must observe the following points:
 - ❖ Please read the instructions carefully before you using it.
 - ❖ Don't operate it, if the machine is not running normal or damage.
 - ❖ Changing the safety device is not permitted.
 - ❖ Touching the high temperature components is not permitted.

- ❖ This 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 the equipment.
- ❖ Children are not allowed to play with the equipment. Cleaning and usage service is only permitted to be carried out by children under supervision of an adult.
- ❖ Children are not permitted to cleaning and maintenance machine;
- ❖ Machine is installed at obvious site.
- ❖ Children are not permitted to play with the equipment. Cleaning and user service is only permitted to be carried out by children when under supervision.

⚠ Caution Incorrect using the electronic device can lead to shocking.

- ◆ Please read the following points:
 - ❖ There is a danger of death if live parts are touched.
 - ❖ The machine must be connected with fuse-protected circuit (Connection by selective leakage protection).
 - ❖ Observe the corresponding low voltage and local and regional safety regulations.
 - ❖ The connection must obey the regulation to avoid the electronic.
 - ❖ The supply voltage must match the details on the nameplate.
 - ❖ Don't touch live parts.
 - ❖ Power off while maintenance, make the machine disconnected the machine of the power.
 - ❖ Cable replacement only permitted to the personnel authorized by the manufacturer.

⚠ Caution Be careful with the drinks additives and residues case allergies.

- ◆ Please must observe the following points:

- ❖ Check the additives in case of allergy listed on the display under self-service operation.
- ❖ Check the additives can cause allergic when machine self-service operated by professional person.

⚠ Caution with burns There is risk of getting burned with the drinks, keep hands far away with steam outlet.

⚠ Caution with burns High temperature on the outlet and brewing system. Only touch the handle. Only rinse the brewing system after cooling.

⚠ Caution with burns There is risk of being crushed by touching any of the active parts. Don't put your hand into beans hopper and brewing system when machine working.

3.2.2 Machine damage

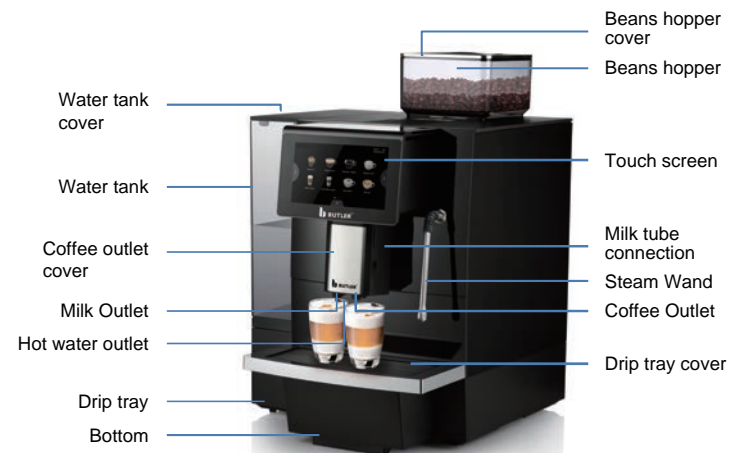
⚠ Caution The machine may cause impurities and damages if it is not properly installed.

- ◆ Please must observe the following points:
 - ❖ If the hygiene is required less than 5°dKH, please install water filter, if not, the machine would be damaged.
 - ❖ Turn off tap running(Machine with fixed water tube connection), then close the switch or disconnect plug.
 - ❖ Observe the corresponding low voltage and local and regional safety regulations.
 - ❖ Please power off while without water filling, otherwise the boil device will be damaged.
 - ❖ The check valve should be installed in the tube, in case of the water leakage by the tube crack.
 - ❖ If the machine has not been used for more than one week, cleaning must be carried out before the next operation.
 - ❖ Prevent coffee machines from being affected by the bad weather.
 - ❖ Removing fault by experts approved by the manufacturer.
 - ❖ Please use the original accessories with our coffee machine.
 - ❖ Please contact with our custom service department to do the replacement or maintenance.
 - ❖ Washing the machine with water or steam is not permitted.
 - ❖ The device is not suitable for positioning on a surface where water jet may be used.
 - ❖ Beans hopper only for beans.
 - ❖ Frozen coffee bean is not permitted, otherwise the brewing device would be sticky.
 - ❖ If transport the machine&spare parts under -10℃, there is risk of being short circuit and damaged by frozen water.
 - ❖ Only use new tube set!

4 Product description

4.1 Product introduction

4.1.1 Italia TurboSteam



4.2 Specification

4.2.1 Capacity

◆ Hourly output:

	Italia TurboSteam
Advised daily output	100 cups
Hourly output	Single
Espresso	70
Americano	50
Ice Americano	/
Cappuccino	50
Regular coffee	35
Hourly hot water output	15L
Water tank capacity	Big Water Tank : 8L
Beans hopper capacity	1000g
Grounds container capacity	About 70 Pcs (Base on 10g / pc)

4.2.2 Technical sheet

	Italia TurboSteam
Coffee machine	220-240V~ 50/60Hz 1500-1700W
Connection tube set	G3/4'change into G3/8'length1.5M metal tube
Connection water pressure	Max 600kPa (6Bar)
Coffee machine W*D*H	Big Water Tank: 41*50*58cm
Machine N.W	Big Water Tank:17kg

4.3 Accessories






4.3.1 Accessories supplied

- ◆ This model supply the spare parts as follows:

	Italia Turbosteam
Cable (SJTO 250V 16A 14AWG)	x1
Grinding adjustment wrench	x1
Milk tube	x1
Instruction	x1
Qualification Certificate	x1
Warranty card	x1
Soft metal tube	x1
Silicon tube (Type L pole is included)	/
connection line of coffee machine and cooler	/

- ◆ **CAUTION** - Risk of fire and electric shock. Replace only with manufacturer's cord set, part No. SJTO 250V 16A 14AWG

4.3.2 Accessories and device options

Picture	Device option	Description
	Electronic refrigerator	Electronic refrigerator; Light, quiet; Store milk box or container directly.
	Compressor cooler	Compressor cooler; Light, quiet; Store milk or container directly.
	F12(M) professional cooler	Compressor cooler; Light, quiet; Store milk or container directly.
	Waste water tank	It is match with Dr.Coffee smart cabinet, at most capacity for 25L waste water and it's test device connected with coffee machine which warn you when it with 15L water.
	Drain pipe	Used for waste water draining.

5 Installation and Testing

★The following steps must be operated to the personnel authorized by the manufacturer.

5.1 Prerequisites

5.1.1 Installation Site

- ◆ Please observe the follow points, otherwise machine will be damaged:
 - ❖ Installation must be on stable, flat, under pressure site, otherwise it will be out of shape.
 - ❖ Keep far away from high temperature place and heat source.
 - ❖ Installation Site should be revised by the personnel authorized by the manufacturer at any time.
 - ❖ Distance between power connection and machine should be less than 1m.
- ◆ Keep enough space for maintenance and operation :
 - ❖ Keep enough space for coffee beans.
 - ❖ Back of machine should kept at least 5CM with the wall. (Air circulation).
 - ❖ Observe local cooking regulations.

5.1.2 Weather condition

- ◆ Please observe the follow points, otherwise machine will be damaged:
 - ❖ Temperature should be ranged between +10°C - +40°C (50°F -104°F).
 - ❖ Maximum permitted air humidity is 80 % rF.
 - ❖ Using outside of room is not permitted, otherwise it will be damaged by bad weather. (Raining, snowing, frost)
- ◆ If temperature under -0°C :
 - ❖ Contact with customer service department before testing.

5.1.3 Electronic connection

- ◆ Electronic connection must follow up local regulations. The supply voltage must match the details of the nameplate.

⚠ Caution Danger! Electricity!

- ◆ Please must observe the following points:
 - ❖ The electrodes must match the details on the nameplate!
 - ❖ All the phase of device should be disconnected with electrified wire netting.
 - ❖ The machine can not work under the damage of a broken cable. C-able and plug replacement only permitted to be carried out by customer services or by experts approved by the manufacturer.
 - ❖ Don't use a extension line! Please observe the manufacturer instructions and local regulations, in case of using the extension line.
 - ❖ When laying out the cable, make sure that the power cord does not trip over people. Do not allow the cable pass through the sharp corners or hang in the air. Do not clamp the cable. In addition, the cables must not be placed over high-temperature items and must be protected from oil and corrosive cleaners.
 - ❖ Don't touch the device over the cable. For connection via a mains plug, the socket must be easily accessible during operation so that the plug can be disconnected in the event of a fault. Don't plug the the wet plug into socket.

5.1.4 Water connection

- ◆ Inferior raw material and water cause machine damaging. Please must observe the following points:
 - ❖ Water must be clean and the Chlorine cont should be less than 100mg/L.
 - ❖ Don't add corrosive water into coffee machine.
 - ❖ Carbonate hardness must be less than 5 – 6°dKH(German carbonate hardness) or 8.9 – 10.7 °fKH (French carbonate hardness), and total hardness must be always higher than the carbonate hardness.
 - ❖ Minimum carbonate hardness between 5°dKH or 8.9°fKH. PH should be between 6.5 – 7.
 - ❖ Only use a new tube set! It is not permitted to connect old or used tube sets.
- ◆ Water connection under the instructions and the local regulations. If the machine is connected with a new tube, then make sure the tube is clean.
- ◆ The machine must be connected into the tube which with shut-off tap. Install the machine on the water tape pressure reducer through pressure tube and screw connection G 3/8'.(Adjust it to 0.3 MPa (3 bar)).
- ◆ The equipment is to be installed with adequate backflow protection to comply with applicable federal, state, and local codes.”

5.2 Installation

5.2.1 Coffee Machine

- ◆ Open the carton box, take out machine and spare parts. The machine and all accessory units are only permitted to be installed and stored in frost-free locations.
- ◆ Take out machine and accessories, install the cooler at the right side of coffee machine.

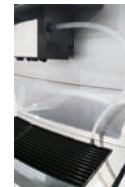
✓ Machine installation.

5.2.2 Milk tube installation

Step 1 :Insert milk tube into milk tube connection (Both ends are same).



Step 2 : Insert the milk tube on the drip tray. Installation is complete.



Remark: Insert the other end of milk tube into milk box.



Remark: If the machine supplies with cooler, insert the end of milk tube into the milk tube connection on the coffee machine.

✓ Milk tube installation is complete.

5.3 Connection

5.3.1 Water inlet tube connection -Soft metal tube connection

Step 1: Connect the end of tube with the water intake, turn the screw nut clockwise.



Step 2: Insert the other end of pipe into the barrel water of connect it to the tap water .



✓ Soft metal tube connection is complete.

5.3.2 Water inlet tube connection-silicon tube

Step 1: Pull out plug;

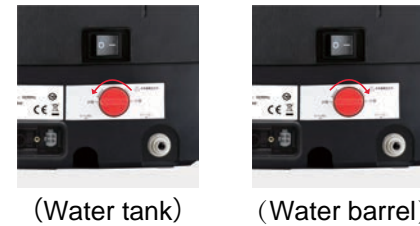


Step 2: Insert the Type L pole into the connection, and another end to the water barrel.



✓ Silicon tube connection is complete.

Remark: Please switch the valve to water tank while using water tank.
Please switch the valve to water barrel while using water barrel.

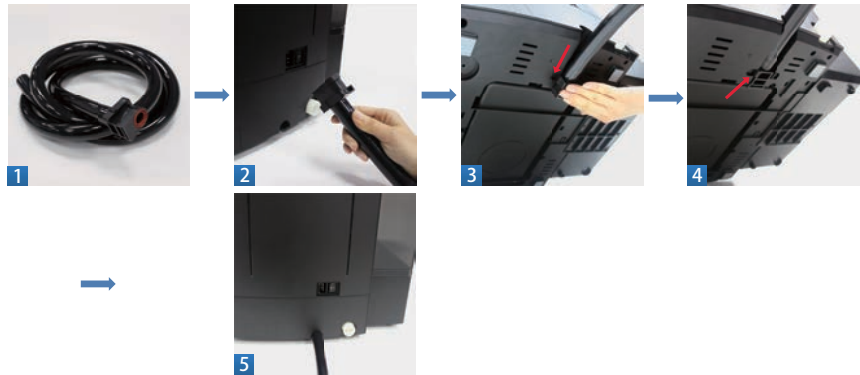


5.3.3 Drain pipe connection (Option)

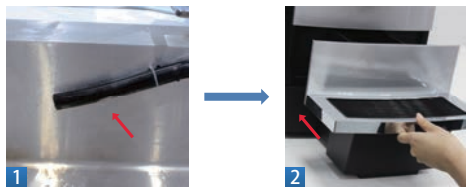
Step 1: Take out the drip tray.



Step2: Plug the drain pipe connection on the rack at the bottom of machine.



Step 3: Put the outlet of drain pipe into the waste water barrel, then put the drip tray back to machine.



✓ Drain pipe tube installation is complete.

5.3.4 Coffee machine and cooler tube connection.

Step 1: Take out line&tube connection group from the carton which putted inside the fridge.



Step 2: The end marked with "Coffee Machine" is for machine, insert the white connector of the line first, then put on the whole end, and tighten the screws.



Step 3: Put the other end onto the connection place of fridge left side. Insert the white connector of the line first, then put on the whole end, and tighten the screws.



Step 4: Insert the milk tube with black connector to the coffee outlet.



Step 5: Take out the milk tube from the carton inside the fridge, insert the milk tube inside the milk box, put the milk box inside the fridge, and connect the milk tube to the connector which is on the roof inside of the fridge.



✓ Coffee machine and cooler tube connection is complete.

5.4 Power

5.4.1 Coffee machine power

Step 1: Plug into socket of machine.



Step 2: Plug into socket of power.



✓ Power connection is complete.

6 Initial working

★The following steps must be operated to the personnel authorized by the manufacturer.

6.1 Filling

6.1.1 Beans hopper filling

◆ Open the cover, fill the beans into hopper, cover the cap.



✓ Beans' filling is complete.

6.1.2 Water filling

◆ Open the cover of water tank, fill up the water tank with clean water, then cover the cap.



✓ Water filling is complete.

6.2 Power on

6.2.1 Coffee machine power on

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

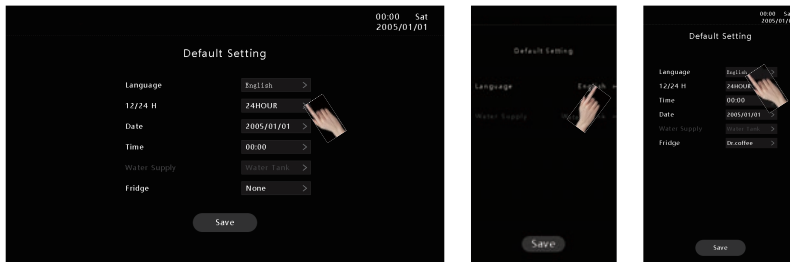


✓ Coffee machine power on is complete.

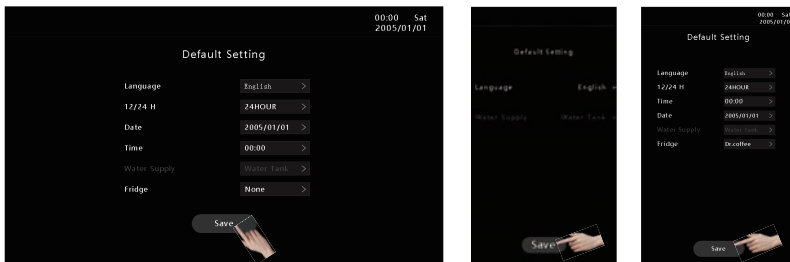
6.3 Default setting

6.3.1 Default setting

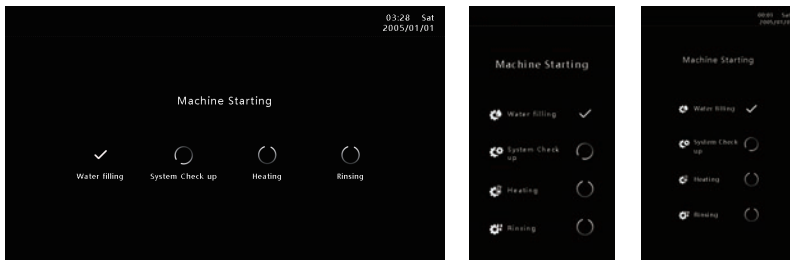
Step 1: Touch the menu button on the screen, input the parameter accordingly; (for machines start up first time, the water supply way setting cannot be changed, there should be enough water inside the water tank) .



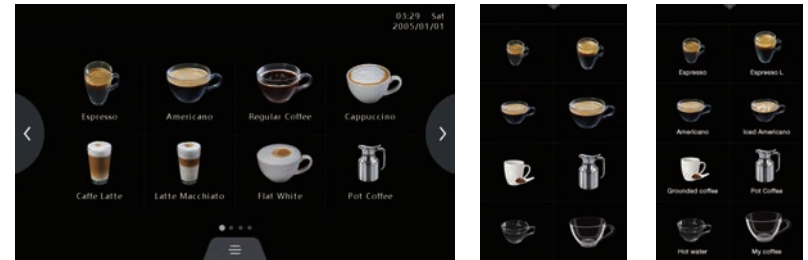
Step 2: Click “Save” to the next step.



Step 3: Machine starting.....;



Step 4: Power on complete, machine is ready for coffee.

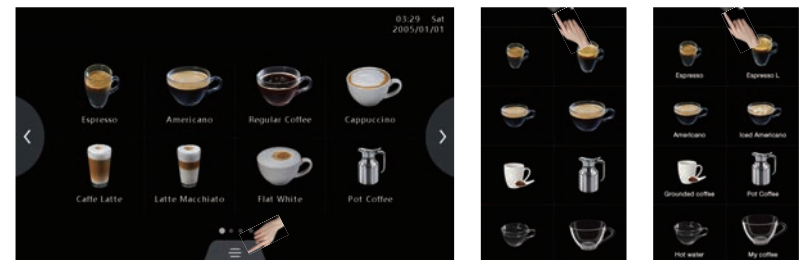


✓ Default setting is complete.

6.4 Power off

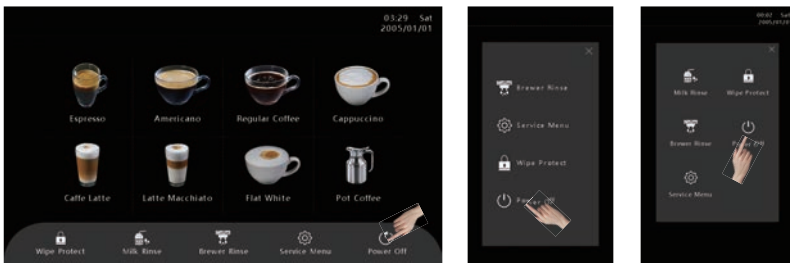
6.4.1 Coffee machine power off

Step 1: Please click the shortcut icon on display.

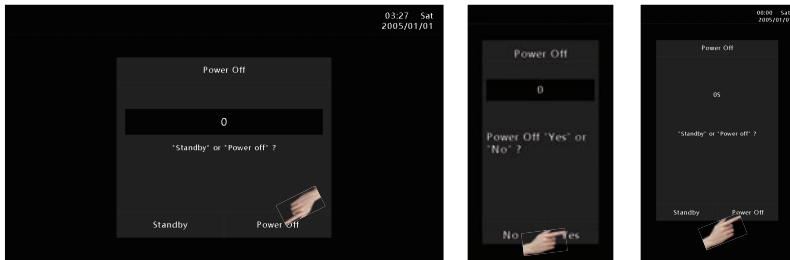




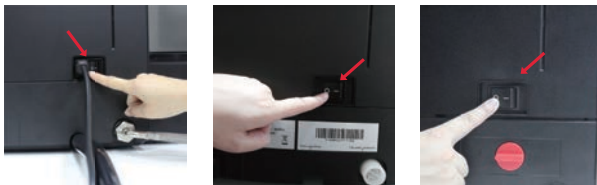
Step 2: Click "Power off".



Step 3: "Standby or Power off "on display, click "Power off", then rapid rins automatically.



Step 4: When the rinse is finished, push the button on the back cover.



✓ Machine power off is complete.

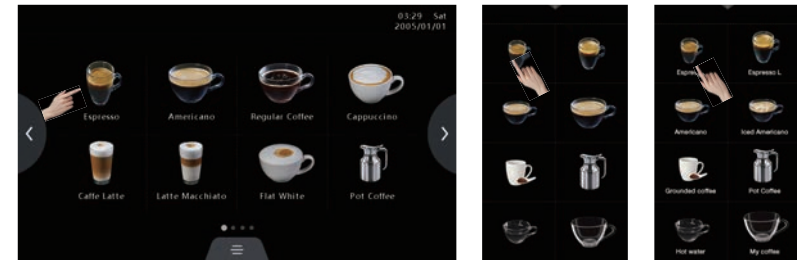
7 Drink making

★The following steps can be operated by end users.

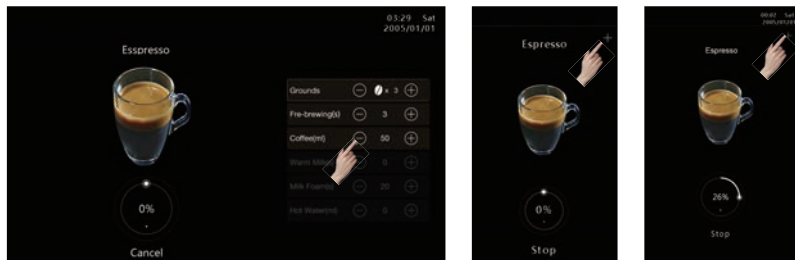
7.1 Coffee

◆ For example :Make a cup of "Espresso".

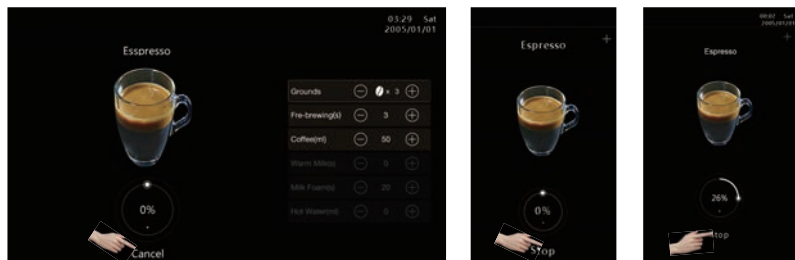
Step 1: Click"Espresso", then coffee under processing.



Step 2: Click "+" or "-" on the right of menu while making coffee, it can adjust the drink; Click "-" on the top right corner of display, there would have an interface to adjust the drink.



Step 3: Drink under processing...click "Cancel" or "stop", stop instantly.

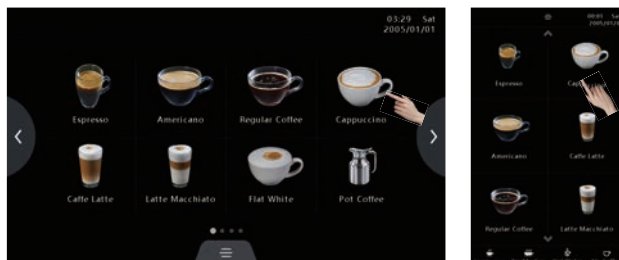


✓ Drink making complete.

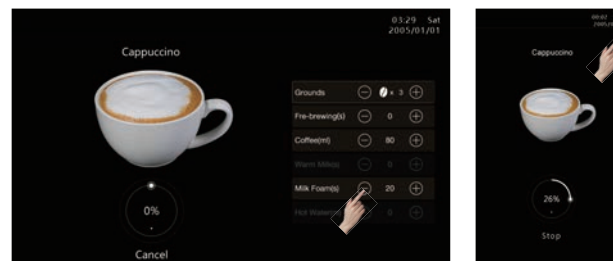
7.2 Milk drink

◆ For example :A cup of "Cappuccino".

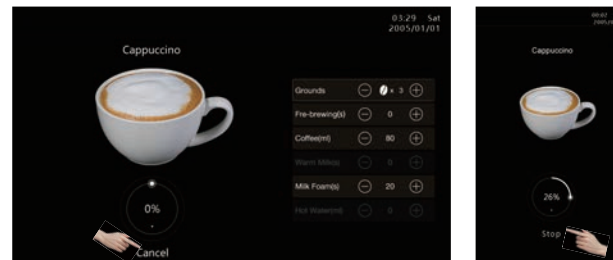
Step 1: Click "Cappuccino", then coffee under processing.



Step 2: Click "+" or "-" on the right of menu while making coffee, it can adjust the drink; Click "-" on the top right corner of display, there would have an interface to adjust the drink.



Step 3: Drink under processing...click "Cancel", stop coffee instantly.



✓ Milk coffee is complete.

7.3 Hot water

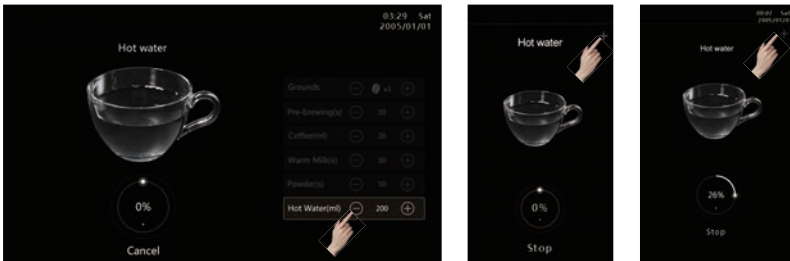
◆ For example :A cup of "Hot water".

Step 1: Click "Hot water", then drink under processing.

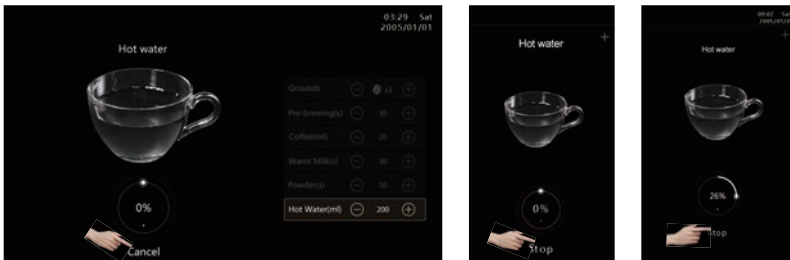




Step 2: Click “+” or “-” on the right of menu while making coffee, it can adjust the drink; Click “-” on the top right corner of display, there would have an interface to adjust the drink.



Step 3: Drink under processing...click “Cancel”, stop coffee instantly.



✓ Hot water is complete.

8 Rinse and maintenance

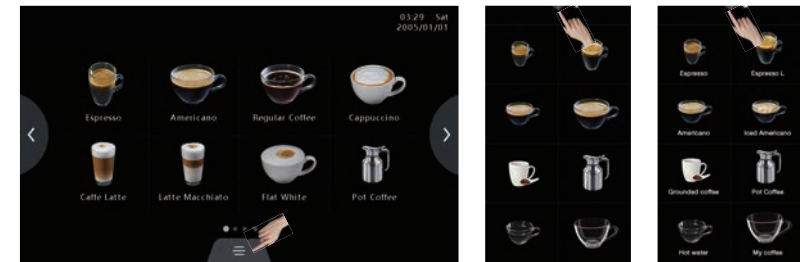
★The following steps must be operated to the personnel authorized by the manufacturer.

8.1 Daily cleaning

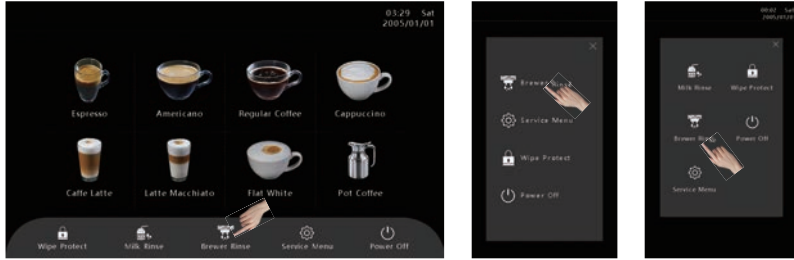
◆ Daily cleaning should be operated regularly.

8.1.1 Brewing system rapid rinse

Step 1: Click the shortcut below the screen, click the shortcut above the display;



Step 2: Click “Brewer Rinse”, tab to the next step;



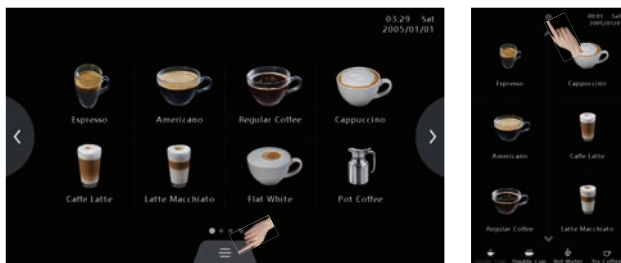
Step 3: "Brewing system rapid rinse in process, please wait..." on display.



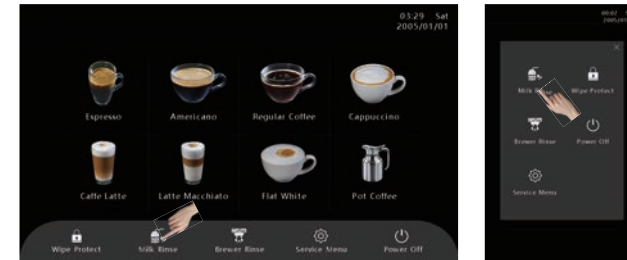
✓ Brewing system rapid rinse is complete, back to main page automatically.

8.1.2 Milk frother rapid rinse

Step 1: Click the shortcut below the screen, click the shortcut above the display;



Step 2: Click "Milk Rinse", tab to the next step;



Step 3: Please remove the milk tube from the milk tank and insert it into the plughole on the drip tray, click "OK" tab to the next step; Please click "milk rinse" directly.



Step 4: Milk frother rapid rinse in process, please wait...



✓ Milk frother rapid rinse is complete, back to home page.

8.1.3 Removing and cleaning the milk foam unit

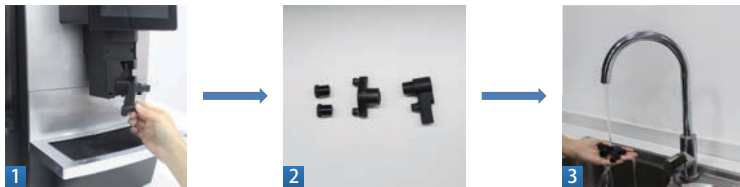
Step1: Remove the milk tube.



Step 2: Catch the bracket, take off the cover, pull out the milk frother unit.



Step 3: Take out the connection and silicon spare parts of the milk foam unit for washing.



Step 4: Install back the milk frother unit into machine, cover the cap.



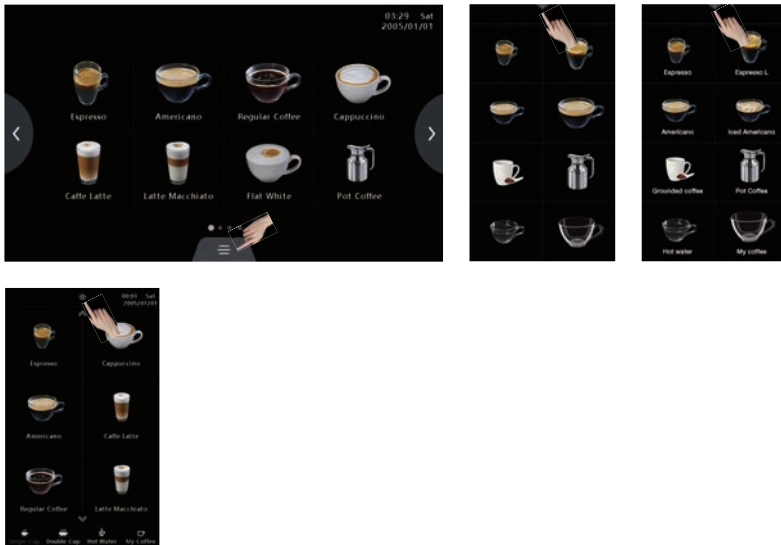
✓ Removing and cleaning the milk frother unit is complete.

8.2 Maintenance

- ◆ The maintenance item only be operated by professional people.

8.2.1 Brewer deep clean

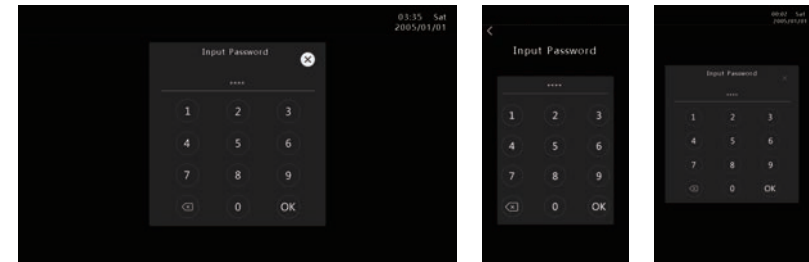
Step 1: Click the shortcut below the screen;



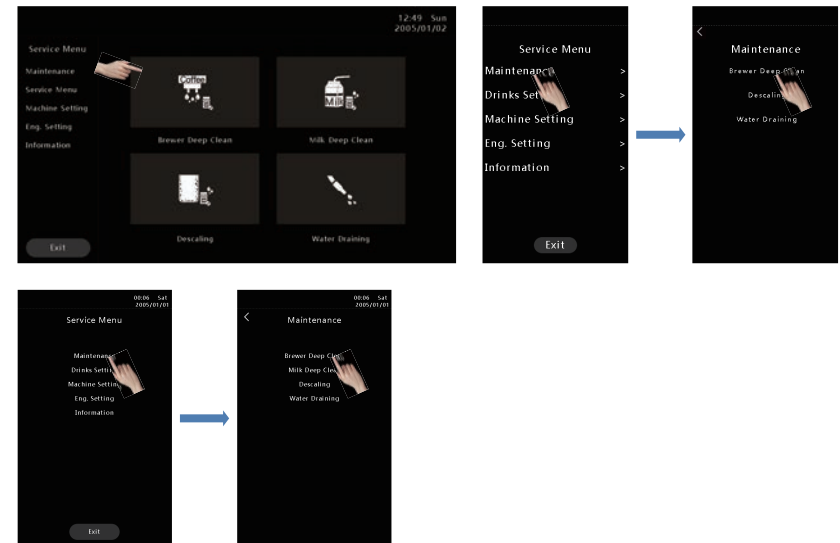
Step 2: Click "Service Menu", tab to the next step;



Step 3: Input password "1609", tab to the service menu.



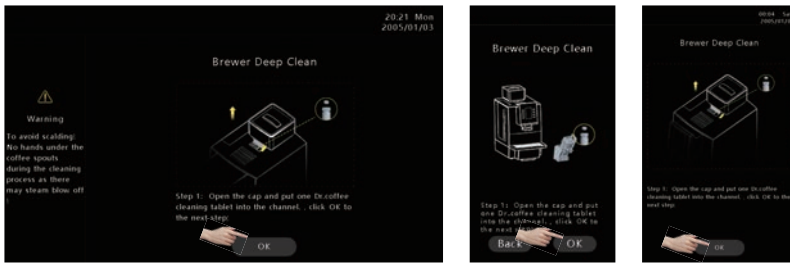
Step 4: Click "Maintenance", then "Brewer deep clean" tab to the next step.



Step 5: Please operate according to the information on display, then click “Yes” tab to the next step.



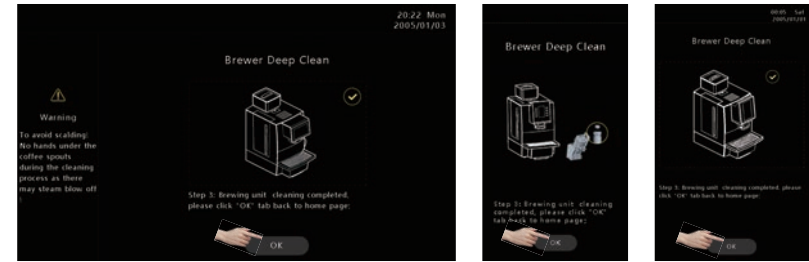
Step 6: Please follow the instruction on the screen, then click “OK” tab to the next step;



Step 7: “Brewing unit deep clean in process, it may need 30 min, please wait...”



Step 8: Brewing unit deep cleaning is complete, please click “OK” tab back to home page.



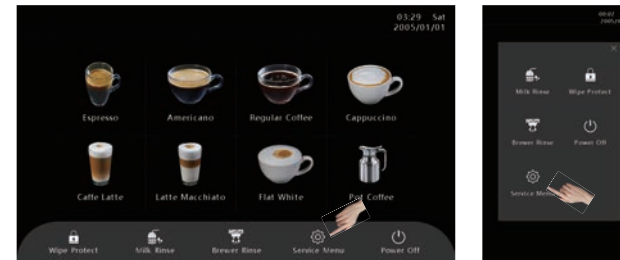
✓ Brewing unit deep cleaning is complete, back to home page.

8.2.2 Milk deep clean

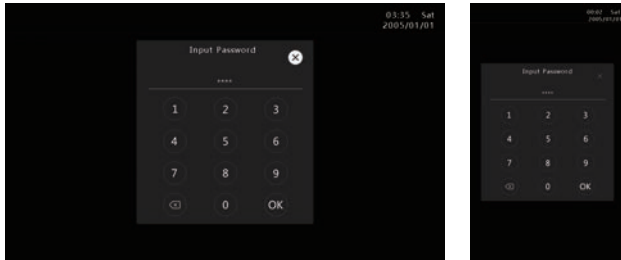
Step 1: Click the shortcut below the screen;



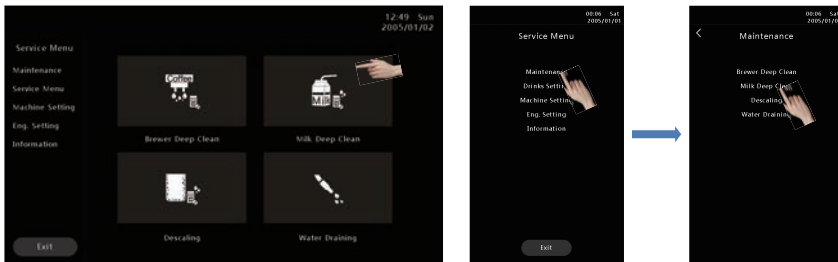
Step 2: Click “Service Menu”, tab to the next step;



Step 3: Input password "1609", tab to the service menu.



Step 4: Click "Maintenance", then "Milk deep clean" tab to the next step.



Step 5: Click "OK" tab to the next step.



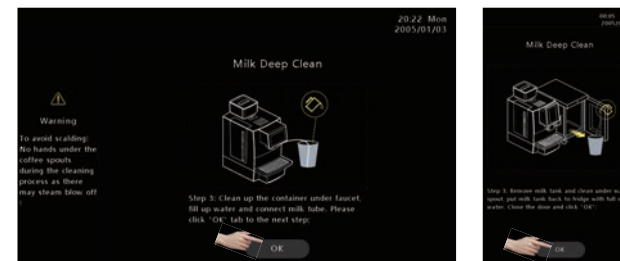
Step 6: Fill up the container (>0.5L) with 0.5L water, insert milk pipe.
Click "OK" tab to the next step;



Step 7: Milk deep clean in process, it may need 15 min, please wait...



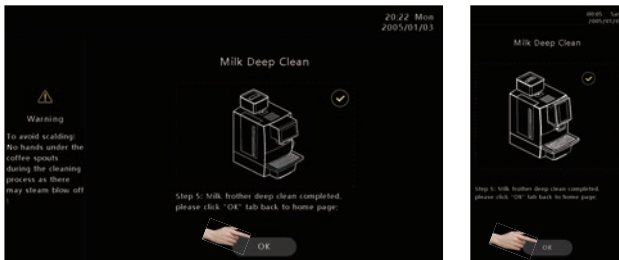
Step 8: Remove the milk tube, clean up the container under faucet, fill up water and connect them milk tube.
Click "OK" tab to the next step.



Step 9: Milk deep cleaning in process, it may need 3 min, please wait...



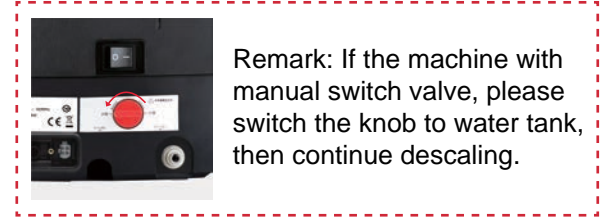
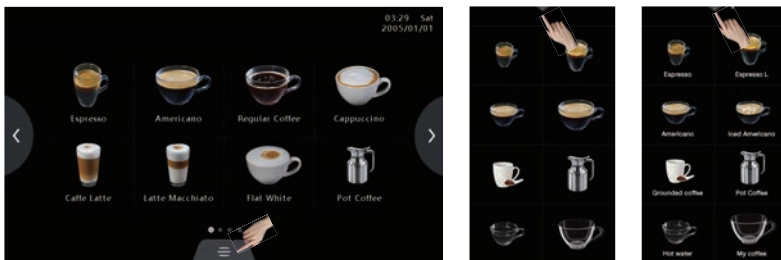
Step 10: Milk deep clean is complete, please click "OK" tab back to home page.



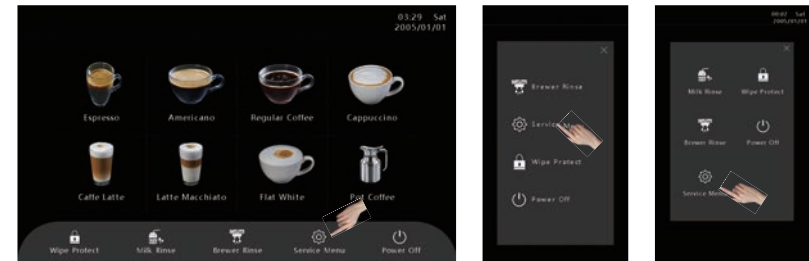
✓ Milk deep clean is complete, back to home page.

8.2.3 Descaling

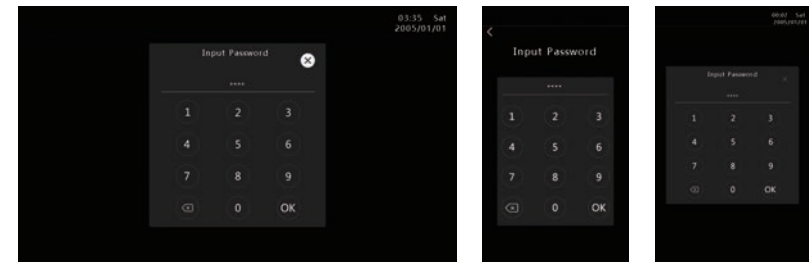
Step 1: Click the shortcut below the screen;



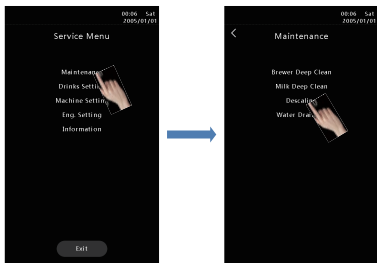
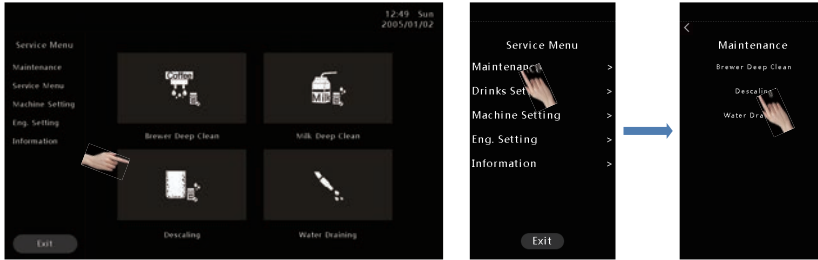
Step 2: Click "Service Menu", tab to the next step;



Step 3: Input password "1609", tab to the service menu.



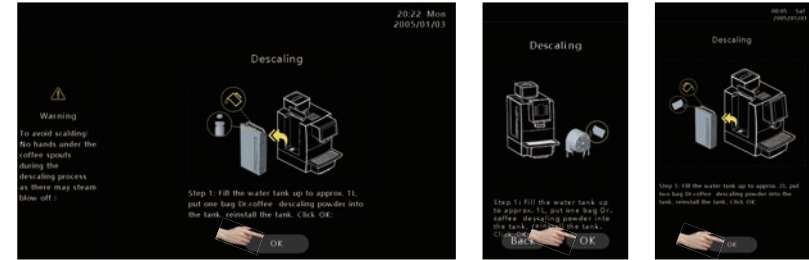
Step 4: Click "Maintenance, then "Descaling" tab to the next step.



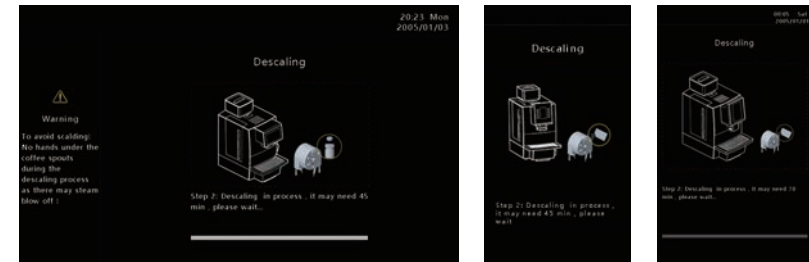
Step 5: Please operate according to the information on display, then click “Yes” tab to the next step.



Step 6: Take out water tank(The quantity please reference the information on display,put back the water tank, then click “Yes” tab to the next step.



Step 7: Descaling in process, estimated descaling time please check the information on display.



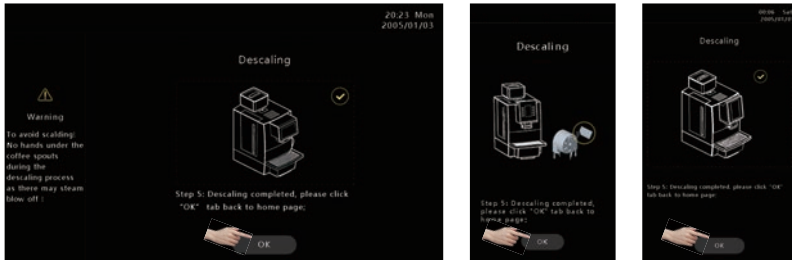
Step 8: Fill up the tank with water after cleaning and re-install the tank, Please click “OK” to the next step.



Step 9: Descaling in process, estimated descaling time please check the information on display.



Step 10: Descaling completed, please click “OK” tab back to home page.



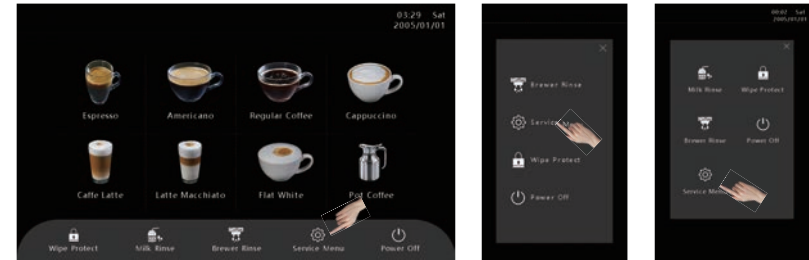
✓ Descaling is complete, back to home page.

8.2.4 Water draining

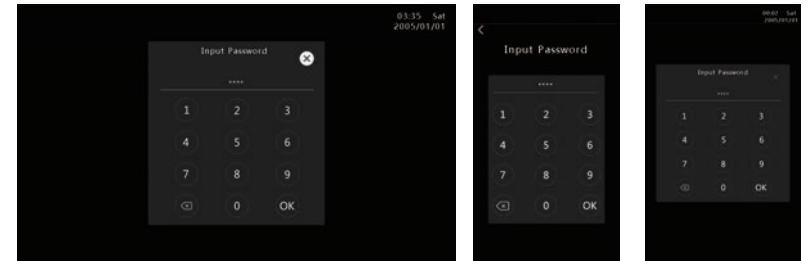
Step 1: Click the shortcut below the screen;



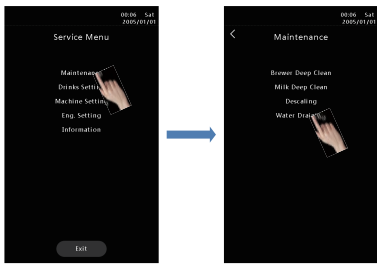
Step 2: Click “Service Menu”, tab to the next step;



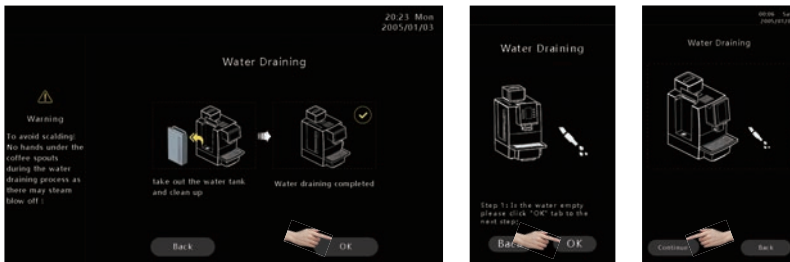
Step 3: Input password “1609”, tab to the service menu.



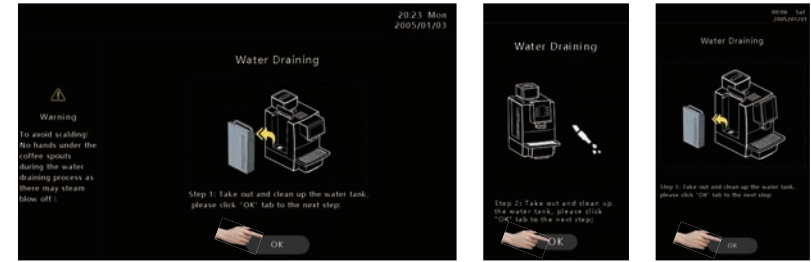
Step 4: Click "Maintenance, then "Water draining" tab to the next step.



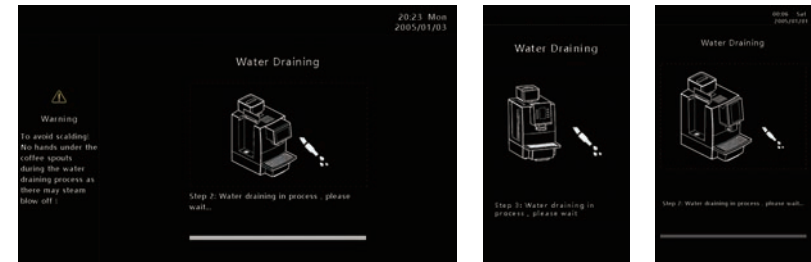
Step 5: Click "OK" tab to the next step.



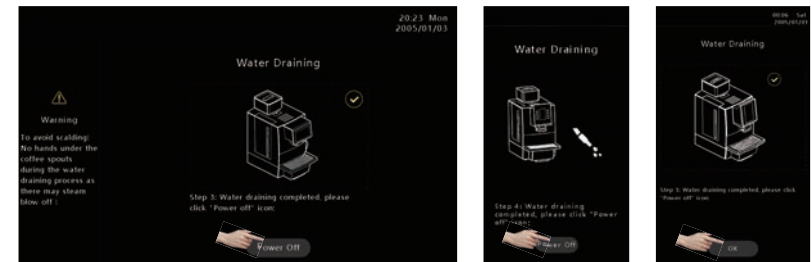
Step 6: Take out the water tank and clean up, please click "OK" tab to the next step.



Step 7: Water draining in process, please wait...



Step 8: Water draining is completed, please click "Power off" icon.



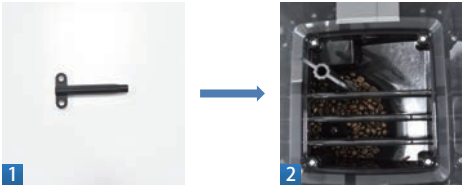
✓ Water draining is completed, power off.

8.2.5 Ground setting

Step 1: Raise the cover of hopper, there is a knob can adjust the grounds (the number larger means rough, number smaller means fine).



Step 2: Insert grinding adjustment wrench in to the knob, while making a cup of coffee to make the grinder work, then turn the wrench to adjust the pins.



Step 3: Cover the cap of beans hopper.



✓ Coffee beans ground setting is complete.

★Caution: Make sure the machine is working then do adjustment. If not, will case geinding gear damage.

9 Transportation and waste treatment

★The following steps must be operated to the personnel authorized by the manufacturer.

9.1 Transportation

- ◆ Please keep the coffee machine in carton box for future transportation .
- ◆ Empty the water system before transportation, if not the machine would be damaged.
- ◆ Once complete emptying , clean the machine.
- ◆ If an emptying procedure is performed,the system needs to re-execute the procedure during the first use of the coffee machine when the coffee machine is used again.(P20 for reference, Default setting)
- ◆ There is steam from the coffee outlet, when water system emptying under processing. Risk of burning due to hot liquids!

9.2 Disposal of waste

- ◆ Empty the grounds container in household waste.

9.3 Disposal of waste water

- ◆ The waste produced during brewing are purely organic and as a result are not permitted to be disposed of in normal household waste.

9.4 Disposal of the machine

- ◆ This machine and all accessory units include high quality raw materials that are supplied for re-use.
- ◆ ~~X~~ Do not dispose the equipment in domestic waste!
- ◆ During disposal,observe the corresponding local and regional laws and directives.

10 Safety instructions

Water:

⚠ Caution It will harmful for the healthy with incorrect operation of water!

- ◆ Please must observe the following points:
 - ❖ Only clean water.
 - ❖ Corrosive water is not allowed to be poured into the machine.
 - ❖ Minimum carbonate hardness between 5 °dKH or 8.9 °fKH. PH should between 6.5 – 7.
 - ❖ Total hardness must be always higher than the carbonate hardness.
 - ❖ Minimum carbonate hardness between 5 °dKH or 8.9 °fKH.
 - ❖ Chlorine cont should be less than 100mg/L.
 - ❖ PH should between 6.5 – 7.
- ◆ Use the machine with the water tank (Inside/outside).
 - ❖ Fill the water tank with clean water everyday.
 - ❖ Clean the water tank before filling.

Coffee:

⚠ Caution It will harmful for the healthy with incorrect operation of coffee!

- ◆ Please must observe the following points:
 - ❖ Check the package.
 - ❖ The filling capacity is no more than the daily usage.
 - ❖ Close the beans hopper instantly.
 - ❖ Keep the beans in dry, cold and enclosed room.
 - ❖ Keep beans far away from cleaning agent.
 - ❖ Use fresh beans.

- ❖ Use the beans during the shelf-life.
- ❖ Sealed package after opening it, to prevent it from pollution.

Milk:

⚠ Caution It will harmful for the healthy with incorrect operation of milk!

- ◆ Please must observe the following points:
 - ❖ Don't use raw milk.
 - ❖ Only pasteurized and heat treated milk.
 - ❖ Only homogenize milk.
 - ❖ Only 3-5°C cold milk.
 - ❖ Wear gloves during milk treatment.
 - ❖ Only milk from original package.
 - ❖ Filling milk into original package is not permitted. Clean the milk container before filling.
 - ❖ Check the package.
 - ❖ The filling capacity of milk is no more than the daily usage.
 - ❖ Close the cover of milk container and cooler after filling (Inside / Outside) .
 - ❖ Keep the milk in dry, cold and enclosed room.(Highest temperature 7°C)
 - ❖ Use fresh milk.
 - ❖ Use beans during the shelf-life.
 - ❖ Seal package after opening it, to prevent it from pollution.

11 Responsibility and warranty

11.1 User's responsibility

- ◆ Repair and maintenance work is only permitted to be carried out by customer services or by personnel authorized by the manufacturer.
- ◆ In case of any quality problems, please inform our company by a written document after 30 days. For the hidden defect, the period last for 12 month after installation.
- ◆ Reparation of safety components, such as safety valve, safety thermostat, boiling device is not permitted. All the components must be replaced.
- ◆ All these measures only permitted to be carried out by customer services or by personnel authorized by the manufacturer.

11.2 Warranty and compensation

- ◆ Any physical injury or loss of property caused by the following reasons, our company shall not be liable to compensation for the loss.
 - ❖ Not operating with regulations.
 - ❖ Improper installation, testing, operation, cleaning, maintenance and device option.
 - ❖ Not observe the maintenance period interval.
 - ❖ Operation machine under the safety device damage, improper installation or failure.
 - ❖ Without observing the regulations referenced about machine saving, installation, operation and maintenance.
 - ❖ Not using the machine in normal condition.
 - ❖ Improper reparation.
 - ❖ Only recommended original spare parts .
 - ❖ Only recommended cleaning agent .
 - ❖ Damaged caused by foreign matter, accident, human and other beyond human control.

- ❖ Insert foreign matter into machine or open the cover by foreign matter.
- ◆ Manufacture assume full liability for compensation when the user observing the maintenance period interval and purchasing original spare parts.
- ★ Suitable for our company's "Normal commerce clause".

12 Attention

12.1 Daily using and maintenance attention

- ◆ No any water in the beans hopper and powder hopper.
- ◆ Don't open the door, take out ground container, drip tray, water tank and any other spare parts, when machine working.
- ◆ Water tank only for cold and pure water, hot water and ice water is not permitted;
- ◆ The half roasted beans and beans with less oil for suggesting. The oily beans and burned beans are not for suggesting.
- ◆ Attention with burns. Don't touch the outlet, when the drink in process.
- ◆ The brush and cleaning agent are not permitted. In case of machine damaging, please clean machine with soft cloth.
- ◆ Water and the powder must be lower than the MAX line. If there is no MAX line, please pour water and powder about 8 full.
- ◆ Don't power off, when the machine is drink making, self-testing, cleaning automatically.
- ◆ Adjust the coffee outlet height with the cups.
- ◆ Power off with correct steps: Please click the "Power off", machine rinse automatically. Rinse is completed, the display light off. Push the power button. Please unplug it.
- ◆ Please clean the ground container and waste water barrel.
- ◆ To make sure the good quality, we suggest clean water tank and change water daily.
- ◆ Don't use machine, when the tap water is stopped. (If the machine supplied with tap water)