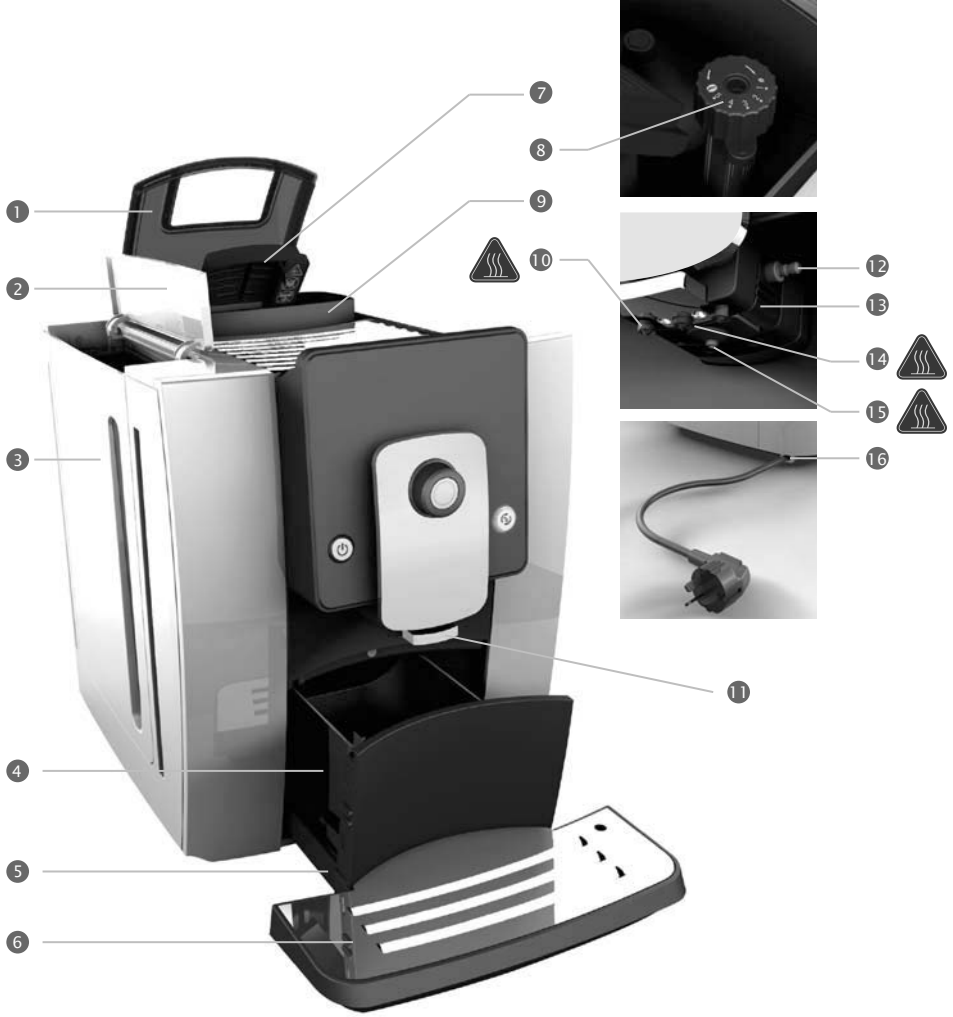


**Full Otomatik Kahve Makinesi**  
**KULLANIM KILAVUZU**



## Kahve Makinesi Parçaları



- 1 Çekirdek Hazne Kapağı
- 2 Su Tankı Kapağı
- 3 Su Tankı
- 4 Kahve Posası Çekmecesi
- 5 Damlama Tepsisi
- 6 Damlama Tepsisi Izgarası
- 7 Çekilmiş Kahve Hazne Kapağı
- 8 x 7 ha Y u Uf\_n

- 9 u Y\_fXY\_<UnbYgl Kahve
- 10 Püskürtücü
- 11 Kulp
- 12 Süt Hortumu
- 13 Süt Püskürtücü
- 14 Sıcak Su Püskürtücü
- 15 Süt ve Krema Püskürtücü
- 16 Güç Kablosu

## Kahve Makinesi Çalışma Arayüz Talimatları



1 Espresso İkonu

2 Americano İkonu

3 Sıcak Su İkonu

4 Güç Butonu

5 Ekran

6 Cappuccino İkonu

7 Coffee Latte İkonu

8 Sıcak Su/Krema İkonu

9 Temizleme Butonu

10 Çevirmeli Düğme

## Güvenlik Talimatları

Lütfen makinenin altındaki etikete veya kullanım kılavuzunda belirtilen parametrelere bakınız. (S22)

### Önlemler

- Yanma ve hasılanmaları önlemek için makinenin sıcak parçaları ile temastan kaçınınız.
- Makineyi kullanan kişinin yanık, elektrik çarpması veya diğer beklenmedik sebeplerden dolayı yaralanmasını engellemek için güç kablosu, priz ve sudaki diğer parçalarla temasından kaçınınız.

Bu cihaz, güvenli kullanımı ile ilgili eğitim verilmiş ve risklerin farkında olan 8 yaş ve üstü çocuklar tarafından, bir yetişkinin gözetimi altında kullanılabilir. Temizlik ve bakım 8 yaş ve altı çocuklar tarafından yapılmamalıdır. Cihazı ve cihaz kablolarını 8 yaş ve altındaki çocukların ulaşabileceği yerlerden uzak tutunuz. Cihaz, çocukların oynaması için uygun değildir. Makine ile ilgili gerekli güvenli kullanım bilgilerinin verilmesi ve risklerin anlatılması halinde, fiziksel, algısal ve zihinsel yetersizlikleri olan bireyler, gözetim dahilinde makineyi kullanabilirler.

Güç kablosunun hasar görmesi durumunda, olası yaralanmaları önlemek için kablonun üretici firma veya yetkili servis tarafından değişiminin yapılması gerekmektedir.

Makinenin kullanımı durduğunda ve temizliğinden önce makineyi prizden çekiniz. Makineyi açmadan veya temizliğe başlamadan önce soğuması için biraz bekleyiniz.

- Kullanılması önerilmemiş olan parçalar, kahve makinesinin yanmasına, elektrik çarpmasına ya da kullanıcı yaralanmalarına sebep olabilir. Lütfen Makineyi açık alanda kullanmayınız.
- Makinenin güç kablosunu masanın kenarlarından sarkıtmayınız. Bu durum elektrik kaçağı halinde kullanıcının yaralanmasına sebep olabilir.
- Makineyi sabit bir zemine yerleştiriniz. Please place the machine in a fixed and stable workbench, and keep far away from high temperature (e.g. gas stoves, electric cookers, induction cookers, etc).
- Power off the machine, until the cleaning program finished and no indication on screen, and then unplug the power.
- When using espresso, long coffee and hot water, liquid in high temperature will flow from coffee spout and hot water spout. Please do not touch it to avoid scalding.
- When using cappuccino, coffee latte, hot milk/cream, please confirm that the milk pipe has been connected from the milk frother to milk before making cappuccino, coffee latte, and hot milk/cream. Otherwise, high temperature steam may cause personal injury.

## Warnings

Never disassemble and repair the machine without authorization. If there is any errors, please sent it to authorized service center for repairing.

## Prohibitions

Except cleaning and daily maintenance for coffee machine, if it failures, please send it to authorized after-sale service center for repairing, or contact with customer service for after-sale services.

- Never immerse the machine into water, and do not put the machine near the water tap or water tank.
- Never disassemble coffee machine without authorization, for any maintenance, please return it to Service Centre or contact after-sales service center.
- Never use an unmatched voltage to the electric specification of the machine; otherwise, the machine would be burnt.
- Only purified water in room temperature is allowed to be filled into the water tank. Never put warm water, hot water, milk or other liquid into it.
- Never carry or move the coffee machine while working. For moving or carrying the coffee machine, please switch it off and unplug the power cord first.
- The machine may release heat. Therefore, when placing the machine in the workbench, at least 3cm must be left against its surface, sides and wall side; at least 15cm must be left against its top. Prohibit placing the machine into a narrow space. As for dimension of the machine, please look up the Technical Data of User Manual (Page 22).
- Never use non-family usage detergent to wipe the machine, otherwise it may cause corrosion of coffee machine, and result in a risk of electric shock.
- Never use wet rag to wipe coffee machine, may result in a risk of electric shock.
- Never use hard edged tool or rough rag to clean the stain on the machine, it will damage the machine. To wipe the coffee machine with a rag provided is recommended.
- Never put instant coffee powder or cocoa powder and other mixture into the bean container or powder container. It would cause coffee machine damaged.
- Never fill specially treated coffee bean (e.g. cocoa, sugar coated) into the bean container, it would cause coffee machine damaged.
- Only roasted coffee bean is allowed to put into the bean container. Rice, soybean, chocolate bean, nut, sugar, spice etc are prohibited. Otherwise it would cause coffee machine damaged.
- Never wash bean container or powder container with water, it will damage the machine.
- Never use coffee machine in the environment temperature below 0 °C. Water inside the machine will freeze and cause the coffee machine damaged.
- Never expose the machine in rainy, snowy, frosty environment. It would cause coffee machine damaged.



If the coffee machine is damaged because of the situation that has been warned above, it is not covered in the warranty!

## Proper operation

To guarantee the coffee taste, make sure that temperature of the water filled into the water tank is at 25°C or so.

Coffee machine can only be used for preparing coffee, hot milk, milk foam, and hot water. Do not use it for any other intended use. We will not in charge of any responsibility for the consequences of improper use. Please carefully read all the contents of this manual, so that you can know the coffee machine sufficiently.

**Please keep this manual properly for looking up at any time.**

## Safety Tips

Please notice the following tips to avoid personal injury from electric shock.

- Do not operate the coffee machine if the appliance or the power cord is damaged.
- When encountering breakdowns of the machine (if any burning smell or smoke), unplug the power cord immediately and contact with service center.
- If the power cord coffee machine is damaged, please contact with service center.
- Place the coffee machine and the power cord far away from heat sources.
- Please don't contact power cord with sharp tools.
- Do not repair the coffee machine without authorization or operate it in the way that was not mentioned in this manual, to avoid personal injury.
- Place the coffee machine out of the reach of children.
- When Coffee machine is unused for long periods, unplug the power cord and put it away, so that not to trip up people or damage to the power cord.
- Please don't use unoriginal parts, otherwise, it may cause the machine damaged.

03

## Instructions for use

Reading this manual will help you familiar with the coffee machine, and use it properly.

"Instruction for first-time use " introduces the operation process of coffee machine step-by-step, for first-time use.

"Encounter problem" will provide information when encountering problems.

## Coffee machine model

This Manual is only applicable to the coffee machine of QUARZA series and the model QUARZA B.

## Symbol description

Non-compliance with the operation, may cause electric shock, and threat to life.



Non-compliance with the operation may cause Coffee machine damaged, or personal injury.



Non-compliance with the operation, may cause scalded or burn injury.



This symbol, if prompted, please carefully read it.



This symbol, if prompted, represents recycle.



## Catalogue

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## Instructions for first-time use

This chapter will help you to know the basic operations and settings for your first time use

### Power connection

- Place the coffee machine on a stable workbench that is not close to water.
- Keep the coffee machine far away from high temperature heat source.
- Be sure to use power supply that is in accord with regulation.
- Put the power cable at a suitable place to avoid people tripping over.



### Fill water tank

- Only purified water at room temperature is allowed to fill in the water tank, never fill any other liquid (e.g. warm water, hot water, milk). It will damage coffee machine. In order to ensure the taste of coffee, it is recommended to use water at 25°C or so. Low temperature water will not make a good taste.
- To ensure healthy and the taste of coffee, please change the water in the tank every day.
- The amount of water in the water tank cannot exceed the height of the MAX mark.



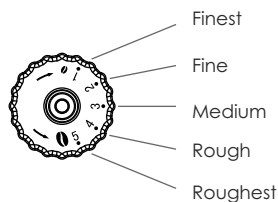
### Fill beans

- Never put the coffee beans that have been specially treated (e.g. sugar, cocoa) into the bean container.
- Only roasted coffee beans can be put into the bean container, never put others like rice, soybeans, chocolate beans, nuts, sugar, and spices.
- Never put hard objects into the bean container, otherwise it will damage the grinder.
- The bean container cover playing a role as seal. It keeps the aroma of coffee bean maximally. Please do not lose the cover.
- Don't fill the liquid in the bean container.



### Grinding wheel


- Please adjust the fineness of coffee bean powder according to the coffee beans.
- Please adjust the grinding wheel when the grinder is running, or the grinder will be damaged.
- If your coffee beans are in dark color, it is recommended to set to rough mode.
- If your coffee beans are in light color, it is recommended to set to the fine mode.
- During making coffee, if the coffee outflows very slow or completely does not outflow, please set it to the rough mode.
- If the coffee outflows very quickly and the color of crema on the top is very light, please set it to the fine mode.
- The adjustment of grinding wheel will be effective only after making two or more cups of coffee.



### Power on

- As the machine has been tested at factory, there may be a little coffee powder left over. We promise the machine is brand new.
- The coffee machine will start self-testing and cleaning at the first-time use, this helps the coffee machine to achieve the best working condition, and this process cannot be skipped.
- Every time powering on the coffee machine, it will automatically complete heating and cleaning for one time, and the process cannot be stopped. The coffee machine can only be used after finished the above cycle process.
- During the cleaning process, some hot water may flow out of the coffee spout into the drip tray. Please avoid contacting the spilling hot water.




Please ensure the power is connected before pressing  power button.

### Power off

- Every time when powering off the coffee machine, it will automatically complete cleaning process for one time, and the process cannot be stopped. This operation is to clean up the coffee pipelines and remove the coffee grounds.
- During the cleaning process, some hot water will flow out of the coffee spout into the drip tray. Avoid touching spilled hot water, so as not to be burned.
- Only after using milk/cream/cappuccino/lattee, the Rinse Milk Unit function will be operated when power off. Please remove the milk pipe from the milk box/container and insert to the hole of the drip tray grid according to the display.



When you press  power button, the machine will be power off after auto cleaning.

## Making beverages

This chapter instructs you making various kinds of coffee, hot water, hot milk and milk foam by this coffee machine. Please read the following instructions carefully to help you make high-quality beverages.



The temperature of the hot water is high, please do not touch it to avoid being scalded.



Before we make all kinds of coffee, please ensure "READY" is indicated on the display.

- Never use dark roasted coffee beans.
- The coffee beans should be put at dry place and avoid sunlight.
- Only purified water at normal temperature can be used. To make the coffee taste better, it is recommended to use water around 25°C.
- To ensure the quality of coffee, please change the water in water tank every day.
- Please warm the coffee cup before making coffee for better taste.
- Please adjust the height of the coffee spout according to the height of the cup in order to avoid coffee splashing.
- Adjustable height of coffee spout: 80-140mm.



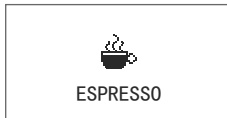
## Preparing coffee by touch icon

You can make any kinds of coffee by touch icons, when the screen shows "READY"

07

Take espresso for example to explain how to make coffee by touch icons.

The volume of espresso is suggested between 30 to 50ml. Because of the small volume of espresso, please warm the coffee cup before making coffee.

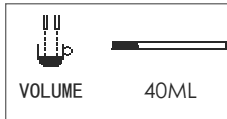


Touch the espresso icon for espresso function.



Press the rotary button, the grinder will begin to grind. At this time, you can adjust the amount of coffee beans by rotating the rotary button.

Default amount of coffee beans for espresso: 



During making coffee, you can adjust the volume of coffee by rotating the rotary button.

Default volume of espresso: 50ML



When the screen shows as the left picture, it means the espresso is ready, please enjoy it.



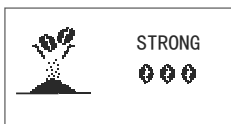
## Single time setting of coffee parameters




8 items as bellow can be set at single time.

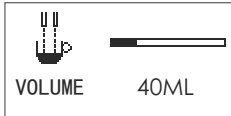
- Set the amount of coffee beans during grinding process.
- Set the volume of coffee when making coffee
- Set the making time of milk foam to control volume when making cappuccino
- Set the making time of milk to control volume when making latte
- Set the temperature of hot water before making hot water
- Set the hot water volume when making hot water
- Set the making time of hot milk to control volume when making hot milk
- Set the making time of hot cream when making hot cream

### Detail instructions

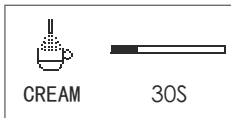
You can set the fineness of coffee and the volume of beverage before or during making the beverage at single time, the setting will not be saved.



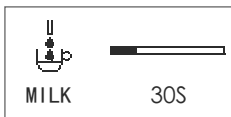
When grinding the coffee beans, you can rotate the rotary button to adjust the amount of coffee beans, to left is mild , and to right is strong . The default value is normal .



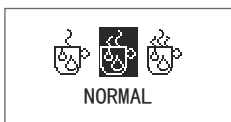
When making coffee, coffee volume can be adjusted by rotary button. For example, the current volume is 100ml, 2 cells to left to reduce to 95ml, and 2 cells to right to increase to 105ml.



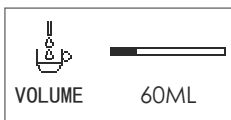
When making cappuccino, milk foam or coffee latte, making time can be adjusted by rotating the rotary button while milk foam outflows. For example the current time is 20S, 2 cells to left to reduce to 19S, and 2 cells to right to increase to 21S.



When making hot milk or coffee latte, milk making time can be adjusted by rotating the rotary button. For example, the current value of milk making time is 20S, 2 cells to left to reduce to 19S, and 2 cells to right to increase to 21S.



Before making hot water, the temperature can be adjusted by rotating the rotary button. To left is low, to right is high. The default temperature is normal.



When making hot water, the hot water volume can be adjusted by rotating the rotary button. For example, the current volume is 150ML, 2 cells to left to reduce to 145ML, and 2 cells to right to increase to 155ML.

## Preparing coffee with coffee powder

You can choose this function if you want to make coffee with coffee powder.

- Prohibit filling other mixtures such as instant coffee powder or cocoa powder in the powder container. Otherwise it will damage the machine.
- Do not fill the coffee powder into the coffee bean container, otherwise, it will damage the machine.
- Do not rinse the powder container with water, or it will result in operator's injury by electric shock.
- Please use proper grounded coffee powder for espresso.
- Only 7-14g coffee powder can be added. Machine will be damaged with more powder.
- The process of using coffee powder to make coffee only skips the process of grinding coffee beans, other operations are the same as making espresso, long coffee, cappuccino, and coffee latte. This chapter illustrates with espresso.

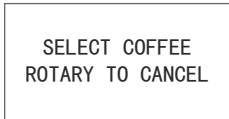
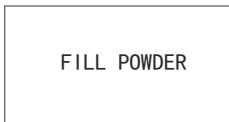


Press 3 seconds rotary button to enter into setting when the coffee machine is "READY".

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Rotate the rotary button to "USE POWDER" page after entered into setting. Press rotary button to make coffee.



Open powder container cover and fill the coffee powder, then close cover. Touch the beverage icon you need to make coffee. Press rotary button to cancel.



## Program setting

- This chapter will give instructions on program setting.
- Ensure the coffee machine shows "READY", press the rotary button for two seconds, then you can enter into the program setting menu.



## Maintenance setting

Please read the detailed instructions about rinsing the brewing unit and decalcifying on P12 and P14.

## Beverage setting







- This chapter will instruct you how to set beverages. The setting parameters include coffee taste strength, amount of coffee, temperature of hot water, amount of hot water, time of making hot milk, time of making hot cream.
  - The parameters accomplished by beverage setting will be the default values for each beverage.
1. Espresso setting
  2. Long coffee setting
  3. Hot water setting
  4. Cappuccino setting
  5. Coffee latte setting
  6. Hot milk setting
  7. Hot cream setting

## Setting up beverage parameters and range

The parameters as strength, volume, temperature and time can be set for the beverages below.

- The strength and volume of espresso can be set
- The strength and volume of long coffee can be set
- The strength and volume of coffee part in cappuccino can be set. Milk foam making time can be set
- The strength and volume of coffee part in latte can be set. Milk and milk foam making time can be set
- The temperature and the volume of hot water can be set
- Hot milk making time can be set
- Hot cream making time can be set

Please read the following table for the detail setting parameters and adjustment range

Drinks	Strength	Volume
espresso	Mild:  Normal:  Strong: 	Volume: 25 -120ML
long coffee		Volume: 25 - 240ML
cappuccino	Mild:  Normal:  Strong: 	Volume: 25 - 240ML Milk time: 3 - 120SEC Cream time: 3 - 120SEC
coffee Latte		
hot water		Volume: 25 -450ML
hot milk		Milk time: 3 -120SEC
hot cream		Cream time: 3 -120SEC

### Energy-saving setting

- In the energy-saving mode, the machine needs 30 seconds to warm up and then to make Cappuccino, Coffee Latte, Hot milk and Cream. While for normal mode, making above beverages without waiting heat up. The normal mode is more energy consumption than the energy-saving mode.
- The factory default setting of the machine is normal mode.
- After entering the program setting, please turn the rotary button to "ECO SETTING" option, then press the rotary button, setting is finished.



### Automatic switch-off

- The machine's default switch off time is 24 hours, which means the machine will automatically switch off after power on 24 hours.
- The setting range of automatic switch-off is from 15 minutes to 24 hours.
- After entering the program setting, please turn the rotary button to the "Auto-off" option. Then press the rotary button, the setting is completed.



### Reset

- This function will reset all the menu setting and default beverage parameters to the factory settings (except the language options). In addition, the information options will not be reset.
- After entering the program setting, please turn the rotary button to "RESET" option then press the rotary button to confirm, the setting is completed.



### Information

- In this program you can view the information on numbers of produced each drinks, total drinks numbers, and maintenance times.
  1. Total numbers on produced drinks
  2. Numbers of produced espresso
  3. Numbers of produced long coffee
  4. Numbers of produced hot water
  5. Numbers of produced cappuccino
  6. Numbers of produced coffee Latte
  7. Numbers of produced coffee by coffee powder
  8. Numbers of produced hot milk
  9. Numbers of produced cream
  10. Numbers of rinsing operations
  11. Numbers of rinsing brewing unit operations
  12. Numbers of decalcifying operations
  13. Numbers of installing and replacing the water filter
  14. Numbers of rinsing milk unit
- At the first-time use, there is already a number of produced beverages because each coffee machine has been tested before leaving factory.



### Language

- You can set your requested language on the coffee machine.
- After entering the program setting, turn the rotary button to the "CHOOSE LANGUAGE" option, then press the rotary button, rotate the rotary to choose the language, and press the rotary button, setting is completed.

### EXIT

- After entering the program setting, please turn the rotary button to the "EXIT" option. Then press the rotary button. After completing setting, the machine will return to "READY" .

## Cleaning and maintenance

- This chapter will instruct you how to clean and maintain the coffee machine.
- Paying attention to daily maintenance of coffee machine, not only ensure the taste of each cup of coffee, but also extend the life of the coffee machine.

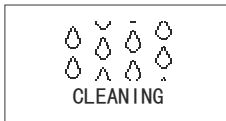


### Cleaning the coffee machine before operation

- This chapter will instrut you how to clean and maintain the coffee machine.
- Before making coffee, press the cleaning button before the cleaning light is on. It will pre-heat the brewing unit and inner pipeline, to improve the taste of the coffee next time.
- Cleaning function must be processed in "READY" status.



When the coffee machine is in "READY" status and the cleaning indicator light is not on, press the cleaning button to start cleaning the brewing unit and coffee spout.



The process of cleaning coffee machine cannot be interrupted, and it will automatically return to "READY" status after cleaning.

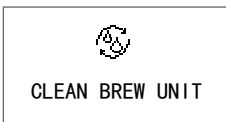


### Cleaning the brewing unit

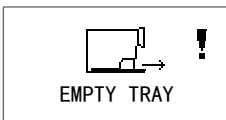
- After a long-term use, there will be some coffee powder left on the brewing unit. Remove the powder by cleaning brewing unit.
- The process of cleaning brewing unit takes about 10 minutes.



After entering the program settings, turn the rotary button to the "MAINTENANCE" option, and press the rotary button.



When the screen shows the picture as left, it indicates cleaning brewing unit program has been selected. Press the cleaning button to start cleaning brewing unit.



The drip tray should be cleaned before cleaning brew unit. Because waste water will be dripped to the tray.



Install the drip tray.

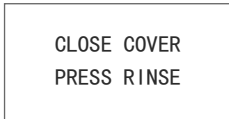
Cleaning and maintenance



The brew unit is cleaning.



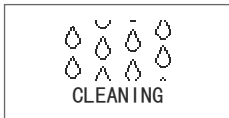
Open the coffee powder container lid, add the cleaning tablet.



Close the coffee powder container lid, press the cleaning button to start it.

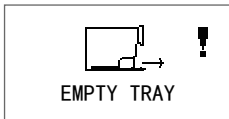


When screen displays as the left picture, please press the cleaning button to clean the brew unit.



Brew unit is under cleaning.

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Empty the drip tray.



Installing the drip tray.



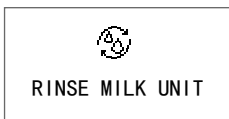
After cleaning finished, the machine enters into "READY" status.

RINSE MILK UNIT

- After a long-term use, some waste would be left in the Milk unit and need be cleaned.



Enter program setting. Turn the rotary button to "MAINTENANCE" page and pressed on.



When showing left picture in the display, it is in unit cleaning, press to start.

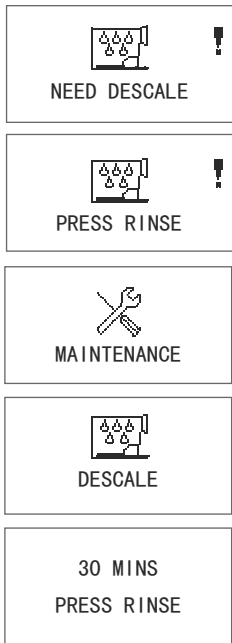


Remove the milk pipe from the milk box/container and insert to the hole of the drip tray grid according to the display. Press rinse button to rinse milk unit.

Milk unit is cleaning. After cleaning finished, the machine enters into "READY" status.

**Descaling the coffee machine**

- The daily usage will cause calcareous deposited in coffee machine. The depositing rate vary with the local water hardness.
- Decalcifier contains acidic substances that would stimulate your eyes and skin, so you must strictly comply with the security warnings noted by manufacturer on the packaging. If you have contacted it with your eyes or skin by accident, please wash it with clean water immediately.
- Only the original decalcifier can be used, use of other decalcifier may cause damage to your coffee machine.
- Dissolve the decalcifier in clean water, and then lead the mixed liquid into the water tank. Fully dissolve the decalcifier can descale the coffee machine more thoroughly.
- The whole descaling process takes about 30 minutes.
- The termination during the descaling process will damage the coffee machine. So once you start the descaling process, please do not terminate it midway.



After a certain time use, if it reaches the degree of descaling, "NEEDS DESCALE" and "PRESS RINSE" will automatically display on the screen alternately. Now, press the cleaning button to enter the descaling program.

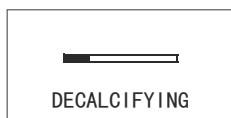
Turn the rotary button to maintenance setting option, press rotary button to enter.

Turn the rotary button to descaling option, press rotary button to enter.

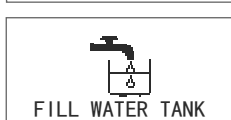
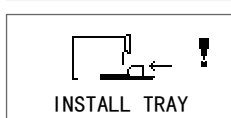
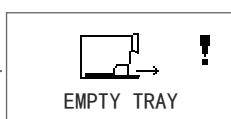
After entering the descaling program, press cleaning button to start the descaling program; it will take 25 minutes.



Cleaning and maintenance



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Preparation for descaling and cleaning.  
First of all, empty the drip tray, because it would drain some waste water into drip tray.

Install tray.

Take a bag of decalcifier and sufficiently dissolves it in clean water, then lead this mixed liquid to the water tank, and reinstall the water tank to coffee machine.

After adding decalcifier, press cleaning button to start descaling and cleaning.

To start descaling and cleaning for the first time, put a container, of which the capacity is more than 1L, under the coffee spout.

Empty tray.

Install tray.

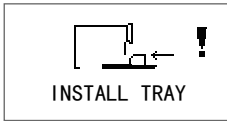
After descaling and cleaning for the first time, take the water tank out, empty the rest water and clean it. Add purified water again, and reinstall it to the coffee machine

Press cleaning button to enter descaling and cleaning for the second time. To clean the residual decalcifier in water in pipes at this time. Put a container, of which the capacity is more than 1L, under the coffee spout.

Decalcifying.

Empty tray.





Install tray.



When the screen shows "READY", it indicates the descaling is completed; Now, you can continue to make coffee.

**Cleaning the coffee grounds container and the drip tray**

- Do not use chemical solvents and erosive cleaner or alcohol to clean the coffee grounds container and drip tray.
- The drip tray and coffee grounds container cannot be cleaned in dishwasher.
- Do not use metal objects to clean dirt or coffee precipitate to avoid scraping the drip tray and coffee grounds container.
- When prompted to clean the coffee grounds, coffee grounds must be cleaned up, or it will cause the machine damaged.



When it cumulates to 15 cups, it will automatically indicate "EMPTY GROUNDS".



When it shows "INSTALL TRAY ", please remove coffee grounds of the drip tray and coffee grounds container. This will take more than 3 seconds.



Reinstall the water drip tray to the machine, it returns to "READY" status. You can continue using the machine.

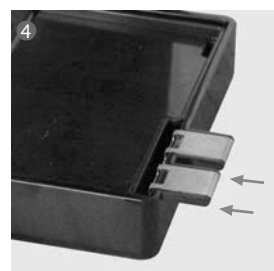


If the drip tray is full, the machine will automatically prompt "EMPTY TRAY". Take out the water drip tray and pour the waste water.



After clearing the waste water, reinstall the drip tray to the coffee machine, it returns to "READY" status. You can continue using the machine.

- Every time when cleaning coffee grounds and waste water in the drip tray, please clean the drip tray and coffee grounds container.
- After cleaning drip tray, please wipe dry the 2 pieces of sheetmetals at the end of the drip tray, and then reinstall the drip tray to the coffee machine.



## Cleaning and maintenance

### Cleaning the water tank

- Suggested that, each time adding water, clean the tank thoroughly with running water first.
- Cleaning water tank regularly (about 1 time per month, or every time when changing the water filter), it would be better to use wet rag and some mild cleaning fluid.
- Because the water tank is made from food-grade and environmental materials, it might be friable to crack. Please gently pick it up and put it down, and never let it fall down. If the water tank damaged, please contact with customer service center.



### Cleaning the bean container

- Please do not use water to wash the beans container, it would cause the grinder damaged.
- Please use a dry rag or a paper towel to clean the residuary grease in the bean container.
- Because the bean container cover is made from food-grade and environmental materials, it might be friable to crack. Please gently pick it up and put it down, and never let it fall down. If the bean container lid damaged, please contact with customer service center.



### Disassembling and cleaning the milk frother

In order to guarantee the fine and smooth milk foam, please clean the milk frother every day.



1. Carefully take off the milk frother.
2. Disassemble each part of the milk frother thoroughly.
3. Wash the parts with running water.
4. Reassemble the milk frother, and install it to the coffee machine. Then the milk frother cleaning is completed.

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### Installing milk pipe

- Install the milk pipe to the milk frother inlet.



### Cleaning milk pipe

In order to keep milk pipe clean, please clean it every day.

1. Take off milk pipe carefully.
2. Clean milk pipe in running water.



## Cleaning the coffee machine

- Before cleaning the interior of the coffee machine, power it off, and pull out plug. Never immerse the coffee machine in water. There will be a risk of electric shock.
- Regularly check the coffee machine whether there is excessive coffee powder precipitate inside the machine. You can use a brush to remove the coffee precipitate.
- Use a dry and soft rag to wipe the touch panel of the machine. As the touch panel is made of glass, please do not hit it to avoid the risk of electric shock once the glass broken.
- Use a dry and soft rag to wipe the surface of the machine, and never use hard objects to clean coffee leftover on the surface, otherwise it would cause the surface damaged.



## Failures handling

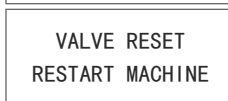
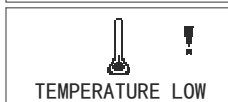
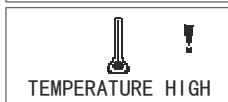
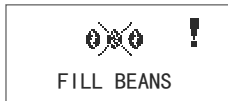
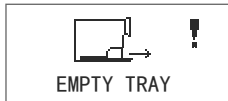
- This chapter will instruct you some errors that may encounter and the solutions.
- If there are some failures cannot be resolved by the following methods, please contact with the customer service center.



Problem	Cause	Solutions
The coffee temperature is too low.	The coffee cup was not pre-heated.	Wash the coffee cup with hot water before making coffee.
	Several minutes have passed since the last time of coffee making, so the brewing unit and the internal pipes are already cold.	Make some more cups of coffee.
Coffee only comes out from the coffee spout drop by drop.	Over fine coffee powder or coffee bean has been grounded too fine.	Adjust the grinding wheel to a rough state or use the suitable coffee powder.
	Brewing unit filter was blocked.	Run the brewing unit washing program.
Insufficient coffee oil.	Picked the wrong coffee bean type.	Use the suitable coffee beans.
The grinder arising noises.	There are foreign objects in the grinder.	Make coffee again, if it still failures, please contact with the customer service center.
The milk frother cannot make any milk foam.	The milk frother is blocked.	Cleaning the milk frother ( refer to P17).
Milk sprays from the milk frother.	The milk frother was not assembled correctly.	Reassemble the milk frother.
Screen always indicates "EMPTY TRAY".	The sheetmetals at the end of the drip tray are dirty or wet.	Wipe the sheetmetals to dry ( refer to P17).
Screen always indicates "INSTALL TRAY".	Coffee grounds in the bottom of the machine are not cleaned.	Clean the coffee grounds in the bottom.
Screen always indicates "FILL WATER TANK", but the water tank is full.	The water tank inductor is trapped.	Clean the water tank ( refer to P17).
Screen always indicates "FILL BEANS", but the bean container is full.	The bean container is too oily and sticky for coffee beans.	1. Stir coffee beans in bean container. 2. Observe if the coffee beans are over roasted or charcoal roasted. 3. Clean the beans container ( refer to P17).
"Errors 1 to 7" is displayed.	The coffee machine failures, cannot continue to be used.	1. Restart coffee machine. 2. If "errors" still exists, switch off the main power, and contact with the customer service center.

## Display information

- This chapter will instruct you the information shows on the screen and the solutions.



Causes	Solutions
If the water drip tray is full, any function of making beverage will be out of service.	Take the drip tray out, empty the waste water in the drip tray and reinstall it to the machine.
If the coffee grounds container is full, any function of making beverage will be out of service.	Take the coffee grounds container out, empty the coffee grounds container and reinstall it.
If water in the water tank is used up, any function of making beverage will be out of service.	Fill the water tank with water.
If coffee beans in the bean container are used up, function of making coffee will be out of service.	Add beans into bean container, and press the rotary button to release.
There is not enough coffee powder in the powder container.	Next time when making coffee with coffee powder, please put a full spoon of powder.
The drip tray is not installed correctly; any function is out of service.	Install the drip tray correctly.
The water in the pipe inside the machine is not enough; any function is out of service.	Press the rotary button to release, to run the water replenishing system.
Temperature of the machine is too high, the machine cannot be used.	Power off the main power, and use it 1 hour later.
Temperature of the machine is too low, the machine cannot be used.	Increase environmental temperature to above 10°C.
The coffee machine failures, may not be able to be used.	1. Power off, restarting up ; 2. If still unresolved, please pull out the plug. Contact with customer service center.
1. Using dark roasted coffee beans or over fine coffee powder; 2. The filter of the brewer is clogged.	1. Adjust grinder wheel to rougher; 2. Start brewer cleaning procedure(refer to P12).
Dispenser valve is blocked.	Restart coffee machine.

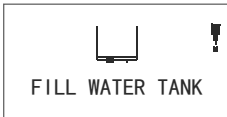
## Transport and recycle

### Transport

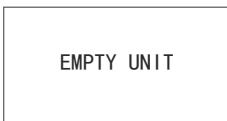
- Please save the packaging of the coffee machine for future transportation.
- Make sure to empty water inside the machine before transportation, otherwise, it will damage the machine.
- After emptying the waterway, please wipe the machine both inside and outside to dry.
- Once the empty waterway program was executed, the system will rerun to the program of "first-time use", when the coffee machine is used again.( refer to P6, First-time use)
- While emptying the waterway, there will be a high-temperature steam sprays from coffee spout. Please pay special attention to avoid being scalded.



The machine is on the status of "READY".



Take out the water tank, and the machine indicates "FILL WATER TANK".



Hold on pressing the cleaning button until the screen shows "EMPTY UNIT", the machine begins to clean up the waterway automatically, and steam will spray from the coffee spout, please keep distance to avoid scalding.

After emptying the waterway, the machine will automatically power off. Take the drip tray out after the power is switched off, and clear the water in the drip tray.



### Recycle

When recycling the machine, some inner parts can be recycled to use again. Please pay attention to recycle them for environmental protection.



### Technical Data

Voltage/Frequency	220 - 240 V~ 50 Hz /60 Hz
Power	1350 W
Pump pressure	19 bar
Capacity of water tank	1.8 L
Capacity of bean container	250 g
Capacity of coffee grounds container	15 cakes
Capacity of the brewing unit	7 - 14 g
Adjusting height of coffee spout	80 - 140 mm
Length of power cord	1.2 m
Net weight	13 kg
Dimensions (Length×Width×Height)	450mm×302mm×370mm

