

User Manual



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Warning

- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Misusing the appliance can lead to potential injury. Some heating surfaces are liable to get hot during use and subject to residual heat after use.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environment.



Meaning of Crossed -out Wheeled Dustbin

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being. When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge.

Introduction

Thank you for choosing BTB-202 Fully Automatic Coffee Machine. Wish you a pleasant use! Please take a few minutes to read this Manual before using the coffee machine to avoid causing dangers or damages. Please read these instructions carefully before using this appliance. Failure to follow the instructions for using this machine may result in burns or damages to the electric appliance. The manufacturer is not liable for damages caused by incorrect uses of the appliance.

① Caution!

Please take good care of this User Manual. If you transfer the appliance to someone else, please make sure that the coffee machine with this User Manual are delivered to the next user.

Symbols Used in the Manual

Important warnings, which must be strictly observed, are indicated by these symbols.



Danger!

Failure to comply with this warning may lead to electric shock damages and even endanger lives.

<u>^</u>

Important!

Failure to comply with this warning may result in personal injuries or damages to the electric appliance.



Danger of Scalds!

Failure to comply with this warning may lead to scalds or burns.



Caution!

This symbol represents advice or information that is important to the user.

Troubleshooting and Maintenance

In case of any failure, firstly, try to solve the problem according to the information given in the "Prompt Message" and "General Troubleshooting" in this Manual. If you still cannot solve the problem or you need more detailed product information, please refer to the information in the attached lists and call the After-Sales Service Center. If your city is not covered in the attached lists, please call at the number on the Warranty Card. For maintenance, please contact any authorized service center. Please refer to the After-Sales Service Address Card attached to the machine.

Safety

Important Safety Warnings



Danger!

This is an electrical appliance which may cause electric shocks; therefore, you should pay attention to the following safety warnings:

- Do not touch the appliance with wet hands or feet.
- Do not touch the plug with wet hands. When cleaning the machine, don't immerse the machine in water. Remember this is an electrical appliance!
- Please make sure that you can get close to the electrical socket used at any time and unplug the appliance if necessary.
- Unplug the power plug directly; don't pull the power cord in order to avoid damaging the power cord.
- Don't make the power cord hanging loosely to avoid tripping or causing damages.
- Don't use the coffee machine, which is damaged or with a broken power cord.
- Don't use the machine if its plug or power cord is damaged, which must and only can be replaced by a technician from any authorized service center so as to avoid dangers.
- Don't place the machine or any part in the dishwasher. The machine must not be immersed
- In order to safely and thoroughly disconnect the machine from the power supply, please be sure to turn off the coffee machine through the on/off key firstly and then unplug the power cord from the power socket.
- Only fresh cold water can be added to the water tank.
- Don't try to repair the machine yourself if it breaks down. Power off, unplug and contact the After-Sales Service Center.
- Don't open the covers to prevent fire or electric shocks. User is not allowed to repair the internal parts of the machine by himself; such parts shall be repaired by the authorized service personnel.

- Always disconnect the machine from the supply if it is left unattended and before assembling, disassembling or cleaning. Please wipe the machine with a slightly damp cloth to prevent long-term water splashing.
- Misusing the machine can lead to potential injury. Some heating surfaces are liable to get hot during use and subject to residual heat after use. The machine shall not be placed in a cabinet when in use.



⚠ Important!

All kinds of packaging (plastic bags, polystyrene froth plastics) must be kept away from children.



/!\ Important!

Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.

This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.



Danger! Danger of Scalds!

Hot water and steam may be produced during operation of the appliance, therefore, please avoid contacting with splashing hot water or steam.

- Please put the machine out of reach of children.
- Don't touch any heating parts.

Specified Uses

This electric appliance is designed and manufactured to make coffee, hot water and hot milk. All other uses are improper.

This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops ,offices and other working environments;
- farm houses:
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environment.

Instructions

Please read these instructions carefully before using this appliance.

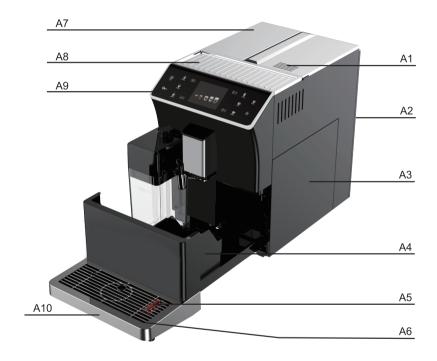
Failure to follow the instructions for using this machine may result in burns or damages to the electric appliance. The manufacturer is not liable for damages caused by incorrect uses of the appliance.

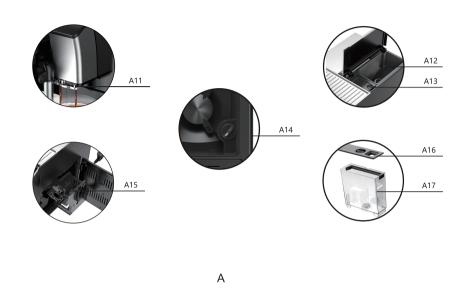
① Caution!

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Structure Descriptions

Machine Descriptions



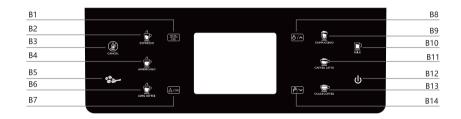


A1	Coffee Bean Tank Cover Panel	A10	Outlet Water-containing Plate Cover
A2	Main Power Switch ((back of machine)	A11	Coffee Outlet (adjustable height)
А3	Brewing Door	A12	Coffee Bean Tank
A4	Coffee Grounds Tank	A13	Coffee Powder Inlet
A5	Outlet Water Level Mark	A14	Coffee Bean Grinding Adjustment Knob
A6	Outlet Water-containing Plate	A15	Brewing Unit Core
A7	Water Tank Outer Cover Panel	A16	Water Tank's Inter Cover
A8	Coffee Cups Plate	A17	Water Tank
A9	Touch Key Panel		

Touch Key Panel Descriptions

The machine control system adopts full touch key panel. In the process of using the machine, you only need to touch the corresponding function key to make coffee.

The following are the icons on the touch panel and their corresponding function descriptions:



В

B1	Manu / ESC
B2	Make Single Espresso
В3	Cancel
B4	Make Americano
B5	Select Coffee Strength
B6	Make Long Coffee
В7	Clean / OK

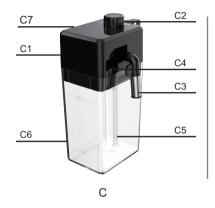
B8	Make Steam / Page Up
B9	Make Cappuccino
B10	Make Hot Milk
B11	Make Latte
B12	Power On / Standby Button
B13	Make Oulei Coffee
B14	Make Hot Water / Page Down

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Tips:

Touch the controller panel icon to start the button function.

Milk Container Descriptions



- C1 Milk Froth Maker Cover
- C2 Milk Froth Adjustment & Milk Container Cleaning Knob
- C3 Milk Outlet
- C4 Release Button of Milk Froth

 Maker's Cover
- C5 Milk Suction Tube
- C6 Milk Container
- C7 Round button

Preliminary Examination

Machine Check

After opening the package, confirm that the surface of the machine is intact and not damaged and meanwhile all the accessories are all in readiness. If there is obvious damage in the machine, don't use the machine. Please contact with the authorized after-sales service center.

Machine Installation



Important!

The electrical appliance will release hot gas. Therefore, while placing the machine on the workbench, there shall be space for at least 3cm left on the surface, and there shall be space for at least 22cm left above the machine.

- If there is water permeating, it will not only damage the machine, there is but also
 a danger in electric shock. Don't put the machine near the faucet or the water
 channel.
- If the frozen water in the machine will damage the machine, don't put the machine in a room which indoor temperature may be lower than 0°C.
- Don't place the power line on the edge of the sharp substance or on the surface
 of the object with thermal contact (such as electric hot plates) and the power line
 will be damaged if so.

Machine Connection



Important!

Please check and confirm whether the power voltage used is corresponding with the power voltage marked on the name board at the bottom of the machine. Correctly connect the electrical appliance with the power supply with effective ground wire. If the power socket is unmatched with power plugs, technicians with professional qualifications shall replace matched sockets.

Use the Machine for the First Time

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Caution!

- Before leaving the factory, the coffee machine will be tested so it is normal to have a little ground coffee in the machine. We guarantee that the machine is brand new.
- Please set the hardness of water according to the contents of the chapter "Set Hardness of Water" involved in the specification. If you don't know the hardness of the water you use, you can first use the test strip sent with the machine to test water hardness.

- Place the coffee machine on the fixed and stationary table and avoid water source.
- Please choose a place avoiding too high temperature for your coffee machine to guarantee radiator grids to be ventilated smoothly.

To start to use the machine, please insert the plug of the power line into the power socket.



1. After plugging in, move the main power switch on the back of the machine to the position "I" (as shown in the figure). Then press the function key U on the touch panel to turn on the panel power.



2. "Add water in the water tank": take out the water tank, add water to the MAX line (showing the maximum value of water to be added) and then place the water tank back into the machine (as shown in the figure).



3. "Put in the Brewing Unit": push the brewing unit core in internal supports and bottom shaft for alignment. Then push in the brewing unit core until hearing "crack" which shows that the brewing unit core is put at the original position (as shown in the figure).



4. "Place in drain pans and residue box": place the residue box into the drain pan and then push the drain pan as a whole into the coffee machine (as shown in the figure).



5. "Insert the integrated milk container": check and ensure that the milk container has been inserted into the machine (as shown in the figure) .The machine also can make coffee without inserting the milk containers.



6. "Pour in coffee beans": pour coffee beans into the coffee bean container (as shown in the figure). and place a container with the minimum volume of 100 ml under the coffee outlet.



7. "Heat": the machine enters into preheating state and the display interface is shown as the figure (dynamic display).



8. "Rinsing": start to rinse internal tubes and waste water will flow out of the coffee outlet after rinsing. The display interface is shown as the figure (dynamic display).



9. After the initial preheating and rinsing process are finished for the machine, the coffee machine can be started in normal use and all the function buttons on touch panel are lighted on.

Caution!

When you use the coffee machine for the first time, the satisfactory effect may be reached only after making 3 to 4 cups of Italian coffee or cappuccino coffee.

Turn On the Machine

Insert the power line plug into the power socket and turn the main power switch back of the machine to the position "I" on the back of the machine. Then press the button O on the touch panel. After the machine starts, there is a preheating icon on the display. After preheating, the machine starts rinsing and there is a rinsing icon. After rinsing, coffee can be made.

Caution!

Please confirm that the main power switch on the rear of the machine is at the position "I" before starting the machine.

When we start the machine every time, the machine will automatically finish a preheating and rinsing. The process cannot be interrupted. The machine can be used only after finishing the recycling.

Danger of Scalds!

In the process of preheating and rinsing, a small amount of hot water will flow out of the two coffee outlets into the outlet water-containing plate under. Pay attention to avoid touching splashing hot water.

Turn Off the Machine

After making coffee every time, if it is not necessary to continuously use, please turn off the machine. First press the button $\,^{\mbox{$\!\!U}}\,$ on the touch panel, turn off the touch screen and then turn the main power switch at the position "0" and turn off the machine power supply.

Caution!

1.Before shutdown, the machine will automatically clean the coffee pipeline. If fancy coffee is made, the machine will remind you to clean the milk pot after automatically cleaning the coffee pipeline. Please operate as "Cleaning Milk Tank After Each Use" section.

2.If the machine is not used for a very long time, please plug out the power line plug of the machine.

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Important!

To avoid damaging the coffee machine, please don't turn the power switch to the "0" position under the state of starting the coffee machine.

Menu Setup



Press the "menu" icon on touch panel and enter into the menu setup procedure. Roll the menu through pressing icons \land and \lor (as shown in the left figure). Find your required project setup and press the "OK" (confirm) icon on touch panel to confirm. If it is required to exit the menu

program, press "ESC" (exit) icon to exit the program. There are menu items to be chosen: coffee pre-brewing setup, coffee temperature adjustment, energy-saving mode function, audible alarm, language, brightness, time, format, date setup, stand-by time setup, water treatment and factory default.

Coffee Pre-brewing Setup



To use the menu program, when the function is set up as "on", the coffee machine has a pre-brewing function. Choose whether to start or shut down the function through pressing the icons \wedge and \vee (as shown in the left figure) and then press the icon OK to confirm (ON means turning on

the function while OFF means turning off the function). If it is required to exit the program, press "ESC" (exit) icon to exit the program.

Coffee Temperature Adjustment



Please set up the temperature of making coffee according to the following steps: Press the icon OK to enter into the menu program to set up coffee temperature, press the icons A and V (as shown in the figure) and then press the icon OK to confirm. (NORMAL-standard, high, low). The default is NORMAL.

Buzzer Alarm



When BTB-202 is in abnormal operation state, the coffee machine enters into alarm interface to display related faults and the "alarm" will ring. If you want to turn off the "alarm sound", please operate according to the following steps: press the icons A and V to choose "OFF", then press the icon OK to confirm and the "alarm sound" is shut down.

Language Setup



Set up the language base on your need according to the following steps: Press the icon "MENU" to enter into the language set up program, choose required language through pressing icons \land and \lor (as shown in the figure) and then press the icon OK to confirm. The default is English.

Brightness Setup



Set up the brightness of making coffee according to the following steps:

Press the icon MENU to enter into the menu program to set up display brightness, choose required brightness through pressing icons \wedge and \vee (as shown in the figure) and then press the icon OK to confirm. (NORMAL-standard, high, low). The default is NORMAL.

Stand-by Time Setup



The factory setup of the machine is that the machine will automatically enter into stand-by mode if not used continuously for 60 minutes.

You can set up to automatically turn off the machine 30

minutes, 60 minutes, 2hours and 4hours after using it.

Press the icon OK to enter into the menu program "stand-by time setup", press the icons \wedge and \vee to choose time for automatic shutdown and then press the icon OK to confirm.

My Coffee

You can set up your favourite coffee taste according to the following step:



Press the icon "MENU" to enter into My Coffee set up program, press OK to enter into the next menu, press the icons \wedge and \vee to choose your needed coffee type and press OK to confirm. Then you can set your customized coffee taste.





For Example: Set the Espresso volume at 50ml. Follow the above steps, choose Espresso, press the icons \land and \lor to choose the volume at 50ml, then press OK to confirm.

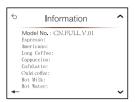
Factory Default

Choose the program. All the menu program setup will resume to the setup when leaving factory as below:



Press the OK icon to enter into the factory default menu program and then press down the icon OK to confirm the choice to finish setup.

Information



Under this menu you can find information about this coffee machine. If need, please check according to the following steps:

Then you can find the information about this coffee machine, including its version number, how many cups of each coffee type it has made.

Making Coffee

Setting Coffee Strength

The factory setting of the coffee machine is defaulted to standard strength. You can choose your favored strength by repeatedly pressing the

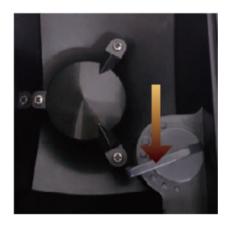


Setting the Volume of Coffee Cup

You can set the coffee volume according to the program "My Coffee".

Adjusting the Thickness of Coffee Beans

The thickness of coffee beans has been set at the time of manufacture, and coffee beans can be ground to make coffee without adjustment.



If you feel that the coffee and the oil is not rich enough or the coffee is flowing out too slowly after making a few cups of coffee, you can correct and solve this problem by adjusting the coffee bean grinding adjustment knob(as shown in the picture). The grinding adjustment knob can only be turned when the coffee bean grinder is in operation. If you require oil-rich and heavy coffee, you can turn a square counterclockwise (grind finer coffee

powder); if you need the coffee to flow faster (instead of drop by drop), you can turn a square clockwise (grind rough coffee powder). After making at least 2 cups of coffee, the effect of grinding adjustment will be revealed. If the desired effect is still not achieved after adjustment, you can rotate the grinding adjustment knob one more time.

Tips for Making Hotter Coffee

Here are some suggestions for making a cup of hotter coffee:

- Select the "Clean" function key on the panel to make a cleaning cycle before making coffee;
- Use hot water to wash the coffee cup to make it warm (use hot water function).
- Set the coffee temperature to a higher temperature in the menu.

Cancel

While this machine is working for any type of coffee or steam, you can stop it by press the icon.

Making Espresso from Coffee Bean



Important!

Warning: To ensure the normal work of the coffee machine, please do not pour coffee powder, lyophilized coffee beans, coffee beans coated with caramel or candy, or other objects in the coffee bean container.



- 1. Pour the coffee beans into the coffee bean container (as shown in the picture).
- 2. Place coffee cup under the coffee outlet:
- 1 cup for a cup of coffee
- 2 cups for 2 cups of coffee



- 3. Place the cup as close to the coffee outlet as possible, which will make the coffee oil-rich.
- 4. Press the function key icon on the touch panel to start making coffee. At this point the screen will show the

volume of coffee cups and strength (standard flavor) as shown in the picture, after a period of time, a cup of coffee is automatically produced. The machine can be used again after a cup of coffee is made.



Important!

- If the coffee flows drop by drop, not strong enough or not rich in cream, or the temperature is too cool or hot, etc., please refer to the description in the "Trouble-shooting" section of this manual for details.
- During the process of using the coffee machine, various warning messages will be displayed on the screen. Please refer to the chapter "Displaying Information" in this manual for details.

• If the coffee machine has not been used for three days, it is recommended that all the coffee beans left in the coffee machine shall be produced, so as to prevent the remaining coffee beans from being wet due to the weather, causing the damage of coffee machine.

Making Espresso from Coffee Powder



Important!

- Do not add coffee powder with the machine turned off, which can cause the dispersed coffee powder soiling the machine and even damaging the machine.
- Do not add more than 2 scoops of coffee powder, otherwise it will stain the inside of the machine or plug the coffee powder tank.



Caution!

You can only make one cup of coffee at a time if you use the coffee powder.



1. Repeatedly press the icon to choose making coffee with coffee powder, then selecting the icon.



- 2. Place a coffee cup under the coffee outlet.
- 3.The display remind "Add coffee powder and press "OK" (as shown in the picture).
- 4.Do not add more than 1 scoop of coffee powder ,otherwise it will stain the inside of the machine or plug the coffee powder tank.
- 5. Press the seriesso icon to make a cup of espresso.
- 6. Start making coffee, and the volume of coffee cups (dynamic display) and flavor of coffee will be displayed on the screen.

Making Coffee with Milk



- 1. Press the milk froth maker lid release button and then remove the milk froth maker lid.
- 2. Pour enough milk into the milk container and do not exceed the MAX line.
- 3. Make sure that the milk suction tube is properly insert-

ed into the bottom of the milk froth maker lid.

- 4. Install the milk froth maker lid on the milk container.
- 5. Insert the milk froth maker into the hot water and steam nozzle until it too hard to push.
- 6. Place a 100ml cup under the coffee and milk outlet. If you need to use a particularly tall cup, move the coffee and milk outlets upwards.

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Caution!

If you need to make a lot of milk froth, please use defatted or semi-skimmed refrigerator frozen milk (about 5 °C).

In order to avoid less or more milk froth, please press the "Clean" function key on the touch panel to clean the machine after making the coffee containing milk, and then often clean the milk froth maker cap and steam hot water nozzle according to the chapter "Cleaning the Milk Container" in the manual.

Adjusting the Amount of Milk Froth

Rotate the knob of the milk froth maker lid to select the amount of milk froth, refer to the following table:

Knob indicates position	Descriptions	Recommended production
	No milk froth	Hot Milk/Latte Coffee
•	More milk froth	Oulei Coffee/Cappuccino

Making Latte Coffee/Cappuccino/Oulei Coffee/Hot Milk



1. In the coffee machine interface as shown in the picture, you can start making fancy coffee. Refer to "Adjust the Amount of Milk Froth", turn the knob of the milk froth maker lid to make your wanted fancy coffee. (refer to the previous section) For example, turn the knob to "Cappuccino" position to make Cappuccino coffee.

- 2. Press the corresponding function icon on the touch panel to make desired drink.
- 3. After a few seconds, the milk froth will flow into the cup. After a certain period of time, the milk froth will automatically stop flowing out, and then the coffee will begin to flow out, and the production of coffee production is completed.

① Caution!

The release of milk or coffee can be stopped at any time by pressing the CANCEL function icon on the touch panel.

Cleaning Milk Tank After Each Use

Important! Danger of Scalds!

When cleaning the inner tube of the milk container, there will be not water flowing out of the milk outlet. Please avoid splashing water. Every time milk is made, it must be cleaned to remove milk residues.

Please follow these steps:



- 1. Take off the milk froth maker, clean the milk tank and milk tube by fresh water. Then fill the milk tank with fresh water.
- 2. Put half of the milk container in water and cover with the lid.
- 3. Install the milk froth maker back on the machine.
- 4. Place a cup or other container under the milk outlet.
- 5. Turn the milk froth adjustment knob to "" (as shown in the picture), and then press the function key icon 🖾 on the

control panel to enter the cleaning program, and then the automatic cleaning will be completed.

6.After the cleaning of steam line is completed, please turn the milk froth adjustment knob to $\overline{\mathbb{Q}}$, and then press the function key icon $\overline{\mathbb{Q}}$. The machine will clean the milk line automatically. Multiple cleaning is recommended to ensure that milk residue is cleaned.

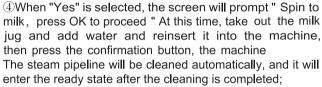
Caution!

1.If you make many cups of drinks containing milk, please clean after making the last drink

2. When you click the key on the touch panel, the machine will remind you to clean the milk container, please follow the steps below:

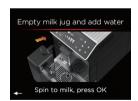


- ①The machine will remind whether to clean the milk jug (as shown in the picture):
- ②Place a cup or other container under the milk spout;
- 3When "No" is selected, the machine will directly enter the ready state;



⑤If no operation is performed, the machine will enter the standby state directly after 5 minutes.

3.When the power of the touch panel is manually turned off, the machine will enter two cleaning procedures, one is when the machine is not equipped with a milk container, the machine will directly enter the standby state after cleaning the coffee pipeline; the other is that the machine is equipped with a milk container, the machine will remind you to clean the milk container after cleaning the coffee pipeline, please follow the steps below:



- ①The machine will remind you to clean the milk froth system (as shown in the picture);
- ②Place a cup or other container under the milk outlet;
- ③The screen will prompt " Empty milk jug and add water, Spin to milk, press OK " At this time, take out the milk jug, add water and reinsert it into the machine, and then press the confirmation button, the machine will automatically clean the steam pipeline, enter the standby mode after cleaning;
- (4) If no operation is performed, the machine will enter the standby state directly after 5 minutes.

Caution!

1. When taking out the milk jug, you need to press the left round button(C7) on the lid of the milk jug with your hand to pull it out smoothly.

2. When cleaning the milk container, if there is residual milk in the milk jug, you need to empty the milk and rinse it before adding water.

Important! Danger of Scalds!

When cleaning the milk tank by steam, please avoid the eruptive steam.

Making Americano from Coffee Bean

- 1. Select the volume of coffee cup and strength according to personal taste, the same as the procedure for making espresso.
- 2. Press " on the touch panel to make Americano.
- The machine starts to work. At this time, the coffee cup volume and strength will be displayed on the screen display. At the same time, the cup on the screen will display the production progress (dynamic display).

① Caution!

Press the "Cancel" icon to stop making coffee midway.

Making Americano from Coffee Powder

- 1. According to the espresso chapter description, choose to enter make coffee with coffee powder menu program.
- 2. Press "MERCANO" on the touch panel to make Americano.
- Add less than 2 tablespoons of coffee powder to the coffee powder tank and press "OK".
- 4. The machine starts to work. At this time, the coffee cup volume and flavor will be displayed on the screen. At the same time, the cup on the screen will display the production progress (dynamic display).

Making Hot Water



Important! Danger of Scalds!

Do not make hot water unattended. When making hot water, the hot water will become very hot. Please take the cup through the handle of the cup.

Caution!

If the machine is under energy-saving mode, it needs to wait a few seconds before making hot water.

- 1. Place a container under the hot water outlet (as close as possible to the hot water nozzle to avoid hot water splashing).
- 2. Press the " ricon on the touch panel to start the hot water program.
- 3. The machine begins to release hot water and then automatically stops, while the display shows a progress bar for releasing hot water. To manually stop the release of hot water, press the "Cancel" icon.

Cleaning

External Cleaning of the Machine

The following parts need to be cleaned regularly

- Coffee grounds tank (A4)
- Outlet Water-containing Plate (A6)
- The inside of the machine. After opening the brewing door(A3), there are available parts.
- Coffee outlet (A11)
- Brewing unit core (A15)
- Water tank(A17)
- Touch Key Panel (B)
- Milk container (C)



Caution!

Do not use detergents or alcohols of dissolving capacity and abrasiveness to clean the container, the chemical substances shall not be used for cleaning.

Never use a metal object to remove stains from the coffee machine. This can scratch the metal or plastic surface of the machine.

Cleaning Coffee Grounds Tank

When the coffee grounds tank is full(12pcs), the display screen will show it. It shall be emptied and cleaned, otherwise the machine will fail to make coffee. To pull out the outlet water-containing plate to take off the coffee grounds tank. Empty the tank and clean it. The cleaning brush can be used to empty the coffee grounds tank and thoroughly clean the residues.



Important!

After removal of the outlet water-containing plate, the coffee grounds tank must be emptied, even there are a small amount of residues; otherwise, when you continue making the coffee, the coffee residues may possibly exceed the height of the bottom of the coffee grounds tank, resulting in blocking the operation of the machine.

Cleaning Outlet Water-containing Plate



/!\ Caution!

If the outlet water-containing plate is not emptied regularly, the water will spill over the edge, infiltrate into the inside of the machine or around it, resulting the machine or the table surface or the surrounding area. The outlet water-containing plate is installed with a red water level indicator buoy that is used to show the water level in the outlet water-containing plate. Before the buoy surfaces the tray, the outlet water-containing plate must be emptied and cleaned.

To remove the outlet water-containing plate:

- 1. To pull the outlet water-containing plate and the coffee grounds tank out the front part of the machine (as shown in the image in the last Section)
- 2. To empty and clean the outlet water-containing plate and the coffee grounds tank.
- 3. To pack up the outlet water-containing plate and the coffee grounds tank and push them back to the original position

Cleaning the Inside of the Machine



Electric shock hazard!

Before the cleaning for the inside of the machine, please power off the machine firstly (please refer to the details described in the section of "Machine Shutdown" and unplug it. The machine shall not be immersed in water.

- 1. The cleanness of the inside (all the places can be touched after removal of the water pan) of the machine shall be checked regularly (after making 100 cups of coffee every time). If necessary, the coffee sediments can be removed with the brush or the sponge;
- 2. The residues can be removed with the vacuum cleaner.

Cleaning of Water Tank

It shall be cleaned monthly about and the specific operating steps are as follows:

- 1. To remove the water tank.
- 2. The water tank can be cleaned with the wet cloth and the mild detergent and washed with the running water.
- 3. After clean washing, to pour the pure water into the water tank and put it back to the machine.

Cleaning of Coffee Outlet

- 1. The coffee outlet shall be cleaned with the sponge or cloth.
- The blocking of the small holes of the coffee outlet shall be checked. If necessary, they can be cleaned with the toothpicks.

Cleaning of Feeding Inlet of Coffee Powder

The blocking of the feeding inlet of coffee powder shall be checked once a month about and can be cleaned with the cleaning brush provided.

Cleaning of Brewing Unit Core

The brewing unit core (A15) shall be cleaned once a month at least.

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Important!

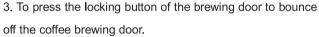
The brewing unit core cannot be removed when the machine is on. It can be removed when the machine is in resetting mode.



1. The machine shall be shut down correctly (please refer to the details in "Description of Section of Machine Shutdown").



To remove the outlet water-containing plate and the coffee grounds tank (please refer to the details in section of cleaning of the coffee grounds tank).





- 4. To pull and hold to release the button downward. Meanwhile, to pull out the brewing unit core and remove it.
- 5. To put the brewing unit core in the water to have it immersed for about five minutes and then wash it with water.
- 6. After cleaning, please check whether the brewing core

has been restored to the position(as shown in figure 3). If it is not aligned, gently shake the brewing core to the right to restore it to the original position.

- 7. After finishing cleaning, to push the brewing unit core into the internal bracket and align it with the bottom shaft, then to push the brewing unit core in. A cracking sound will be heard and it means that the brewing unit core has been put back in place.
- 8. Once the brewing unit core is put back in place, please ensure that the releasing button locks the brewing unit core.
- 9. To close the brewing door of the coffee machine (A3).
- 10. To put the coffee grounds tank and outlet water-containing plate back in place.

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Important

The brewing unit core shall be cleaned with the water, not the dish-washing machine. Do not use the detergent to wash the brewing unit core to prevent damage.

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Caution!

If it's difficult to put the brewing unit core back to the machine, the brewing unit core can be gently shook to make it suitable to the correct size.

Cleaning of Milk Tank

After making the milk every time, please clean the milk tank based on the following methods:

- 1. To press the releasing button nearing the milk frothing cover to take out the lid of the milk froth maker (C1)
- 2. To remove the milk suction tube (C5) from the lid of the milk froth maker (C1)
- 3. To remove the milk outflow (C3) and the milk suction tube (C5).
- 4. All the accessories shall be cleaned with the warm water and the neutral detergent to ensure that there are no residual milks between the opening and the groove of the cleaning knob of the milk froth adjuster and the milk container. if necessary, they can be cleaned with toothpicks.
- 5. The milk froth maker shall be cleaned with the running water and then installed back to the machine.
- 6. No blocking of the milk suction tube and the milk outflow shall be ensured.
- 7. To close the lid of the milk froth maker.

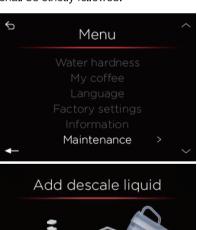
Descale



After a period of using, the coffee display screen shows "Need Descaling", it indicates that the coffee machine calls for descaling.

⚠ Important!

The cleaning media comprise the acidic materials irritating to eyes and skin. The safety warning marked on the packaging of the cleaning media by the manufacturer shall be strictly followed.



Press ok to confirm

- 1. Press the icon "MENU", press the icons and ∧ to enter ∨ into the Maintenance program, then press the icon ∧ and ∨ to select the "Descaling" program.
- 2. Empty the Outlet Water-containing plate.
- 3. At this time, the display screen shows the words of "Add descale liguid press OK to confirm" (as shown in the image).
- 4. To empty the water in the water pan and tank. To put half bag of descale liquid and 700ml water into the water tank and finally install the water tank back to the machine.





- 5. Descaling program shall rinsing and stop automatically for some times to make the machine clean.
- 6. To empty the waste water in the water pan.
- 7. When the display shows the words "Empty tank and Add fresh water Press OK to confirm", it means you can dean the machine by fresh water.
- 8. Clean the water tank by clean water after descaling, then fill the water tank with fresh water and put it back.

Important! Danger of Scalds!

During the descaling, the hot water with cleaning solution will flow from the hot water outlet and please avoid the scald injury by the splashing hot water.

Clean the Brewing Unit



After a period of using, there shall be some coffee powder left in the brewing unit. If need, the display shall show the words "Please Clean the Brewing Unit" (as shown in the image). That means the brewing unit shall be cleaned, please do that according to the following steps:





- Press the icon "Menu" and press the icons \(\times\) and
 to select the "maintenance" program.
- 2. Press OK to enter into the maintenance program, press the icons icon ∧ and ∨ to select the "brewing unit clean" program and press OK to confirm.
- Press icons ∧ and ∨ to select "YES" and press
 OK to confirm.
- 4. At this time, the display shows the words "Add Cleaning Tablet and Press OK".
- 5. Empty the Outlet Water-containing plate.
- 6. To empty the water in the water tank. To put 1pc of

descale tablet into the coffee powder tank and 1L water into the water tank and finally install the water tank back to the machine.

- 7. To press the OK icon to start Cleaning, the outlet water comes out from the coffee outlet.
- 8. Brewing unit clean program shall rinsing and stop automatically for some times to make the machine clean.
- 9. After the clean process is completed, fill the water tank with fresh water and put it back.

Cleaning the milk foam system









Image 1

Image 2

Image 3

Image 4

The process of cleaning the milk foam system: enter the maintenance menu, select the menu "foam system clean ", select "Yes", start the milk foam system cleaning program, the machine reminds "Add foam cleaner and Spin to milk, press OK" (Image 2). After pressing the "OK" button, the machine starts to clean the milk container with milk foam cleaning agent. After the cleaning is completed, the machine reminds "Empty milk jug and add water, Spin to milk, press OK" (Image 3), and the machine starts to clean the milk container with water until the cleaning is finished (Image 4).

Quick cleaning the milk froth system

First, the state of the machine has a milk jug inserted

Start-up: If the machine has made milk drinks, use the method of forcibly turning off the power when the machine is turned off, and enter the procedure of forced milk frother cleaning when it is turned on (Image 3). The user will not be able to make drinks without performing this procedure; If the machine has not made drinks with milk or make a milk drink, press the button " $\dot{\mathbf{U}}$ " on the touch panel normally to turn off the machine to perform the procedure of cleaning the foam, When the user turns

on the machine again, the machine enters and the user can choose whether to clean the milk frother system (Image 1).

Shut down: Regardless of whether the machine has made milk drinks or whether it has performed the procedure for cleaning the foamer, it will enter the procedure of forced cleaning of the foamer when it is turned off (Image 3).

Second, the state of the machine without milking pot inserted

Start-up: Regardless of whether the machine has made milk drinks or not, the machine will enter the ready state directly after the start-up cleaning is completed without the milk jug inserted.

Shut down: Regardless of whether the machine has made milk drinks or not, when the machine without milk jug inserted, the user presses the button " $\boldsymbol{\psi}$ " on the touch panel to shut down, and the machine directly enters the standby state after cleaning.

Setting of Water Hardness

The descaling information are shown on the screen after a period of time of the water hardness. After factory delivery, the defaulted water hardness is 1 (hard water). The time for descaling is set on the basis of actual water hardness in different regions and the descaling time changes on the basis of different water hardness.





- To press the "MENU' icon to enter the setting menu program. To press the ∧ and ∨ icon to select to enter the "Water Hardness Menu Program".
- 2. To press the OK icon to confirm the option.
- 3. To press the \wedge and \vee icon to select the water hardness.
- 4. To press the OK icon to confirm the setting.
- 5. To press the "Back" icon to exit the menu program. At this time, the new water hardness setting is completed.

Prompt Message

Prompt Message	Possible Reasons	Solutions
	After finishing cleaning, the outlet water- containing plate is not put into the machine	To put the outlet water- containing plate and the coffee grounds tank back to the machine
	After finishing cleaning, the brewing unit core is not put into the machine	As described in the section of "Cleaning of Brewing unit core", to put the brewing unit core back to the machine

Prompt Message	Possible Reasons	Solutions
	Wrong installation of milk container	To insert the milk container to the botton as soon as possible
	No placement of or no water in the water tank	To put the water tank in the correct place and top it up
	The door of the coffee machine is opened	To shut the door of the coffee machine
Empty the coffee ground tank	Coffee grounds tank shortage	Put the coffee grounds tank back.
Empty the coffee ground tank Please confirm whether the coffee residue tank has been emptied	Full of coffee grounds	Clean out the coffee grounds container and put it back into the machine and press "Yes" to confirm.

Prompt Message	Possible Reasons	Solutions
Temperature Controller Error	 Temperature controller broken. Temperature controller wire bad connect. 	Turn off the machine and wait for minutes, then turn on again to check.
Drive System Error	Drive System Error	Open the brewing door and take off the brewing unit to check if there's dreg inside.
Grinding System Error	Grinding System Error	Open the coffee bean tank cover to check if there's hard object inside
Pipe Blockage	Pipe Blockage	Adjust the grinding system to thicker coffee powder. Clean the brewing unit. When the OK function button flashes on the touch panel, press it and wait a few minutes for the problem to be solved
Coffee Boiler Power Off	Coffee Boiler Power Off	Turn off the machine to wait minute, then turn on again to check.
Steam Boiler Power Off	Steam Boiler Power Off	Turn off the machine to wait minute, then turn on again to check.

General Troubleshooting

The following table is some General Troubleshootings. If the problems are not solved on the basis of the methods, please contact the after-sale service center.

Breakdown Occurred	Possible Reasons	Solutions
The coffee doesn't flow from the coffee machine outlet, but from the surrounding area of the door the coffee machine.	The coffee outlet blocked by the dry coffee residues	To use the toothpick, the sponge or the hard brush to clean the coffee outlet
The fast flowing speed of the coffee	Thickly ground coffee bean	When the coffee grinder is working, to rotate the adjusting button with one square in a counter-clockwise direction. Do not rotate too much to prevent that when you make two cups of coffee, the coffee will flow drop by drop.
The thing that flows from the coffee outlet is water, not coffee	The blocking of the feeding pipe of the coffee powder	As described in the section of "Cleaning of Feeding Pipe of Coffee Powder", to use the clean- ing brush to clean the feeding pipe of coffee powder
Milk doesn't flow from the milk outlet	The lid of the milk froth maker is too dirty	The lid of the milk froth maker shall be cleaned as described in the section of "Cleaning of Milk Container"

Breakdown Occurred	Possible Reasons	Solutions
	The milk is not cold enough or it is not the Whole milk	To use the whole milk frozen in the refrigerator (at about 5℃). If the results are not satisfactory, please replace the milk brand.
Many milk froths or milk spurting from the outlet	Wrong position of the froth adjusting knob	The position of the knob of the froth can be adjusted as described in the section of "Production of Milk Contain- ing Drinks"
	The lid of the milk froth maker is too dirty	The lid of the milk froth maker shall be cleaned as described in the section of "Cleaning of Milk Container"
	The nozzle of hot water/ steam is too dirty	The nozzle of hot water/ steam shall be cleaned as described in the section of "Cleaning of Nozzle of Hot Water/ Steam after Use Every Time"

Waste Treatment

The used machine should not be disposed of as ordinary household appliances. Please treat the used coffee machine in an environment friendly way as it contains valuable materials that can be recycled. If electrical waste is buried by mistake, harmful substances will infiltrate into the ground to affect the underground water quality, which may cause damage to the food nutrition supply chain, thus posing a threat to people's health and wellbeing. In this regard, please dispose of the machines through appropriate collection system.

Note: if the performance parameters and functions of the coffee machine are changed, no notice will be given! The product is subject to the actual goods!

Reminder

- 1. Before leaving the factory, the coffee machine will be tested so it is normal to have a little ground coffee or water in the machine. All the above are normal phenomena and not belong to quality problems.
- 2. Please take good care of the packing box, which makes it convenient to return the machine to the factory for maintenance or other transfer, to avoid damage during transportation.

This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments. farm houses

by clients in hotels, motels and other residential type environments bed and breakfast type environments

A statement that the heating element surface is subject to residual heat after use The instructions for coffee-makers other than built in coffee-makers or those tested in a cabinet, shall state that the coffee-maker shall not be placed in a cabinet when in use

The instructions for coffee-makers shall state that cleaning and user maintenance shall not be made by children without supervision