

# **BTB-101+3**

**Fully Automatic Coffee Machine**

**User Manual**



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### Brief Introduction

Thank you for choosing BTB-101+3 Automatic Coffee Machine. Please take a few minutes to read this Manual before using to avoid causing dangers or damages. Please read these Manual carefully before using this appliance. Failure to follow the Manual 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. Wish you a pleasant use.

### Symbols used in the Manual

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

 <b>Danger!</b>	Failure to comply with this warning may lead to electric shock damages and even endanger lives.
 <b>Important!</b>	Failure to comply with this warning may result in personal injuries or damages to the electric appliance.
 <b>Danger of Scalds!</b>	Failure to comply with this warning may lead to scalds or burns.
 <b>Caution!</b>	This symbol indicates important suggestions or information 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 the problem persists, please contact the authorized manufacturer.
- Only authorized dealers or technicians of the manufacturer are allowed to repair the machine, otherwise, the manufacturer will not be liable for the consequences caused by maintenance.

### Safety

#### Important safety warnings



#### **Danger!**

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

- Please make sure that you can access the socket used by the appliance 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
- Do not make the power cord hanging loosely to avoid tripping or causing damages.
- Do not place the machine or any part in the dishwasher.
- 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.
- 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 to avoid dangers.
- 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.
- Please turn off the power before cleaning the machine and wipe the machine with a slightly wet cloth to prevent it from being exposed to water for a long time
- Do not touch the plug with wet hands. Do not immerse the machine in water while cleaning. Always remember this is an electrical appliance!

### ⚠ Important!

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

### ⚠ Important!

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

### ⚡ Danger! Danger of Scalds!

Hot water and steam may be produced during the 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 appliance is designed and manufactured to make coffee, milk coffee, hot water and hot milk. The manufacturer is not liable for any damage caused by improper use of the appliance.

### Instructions

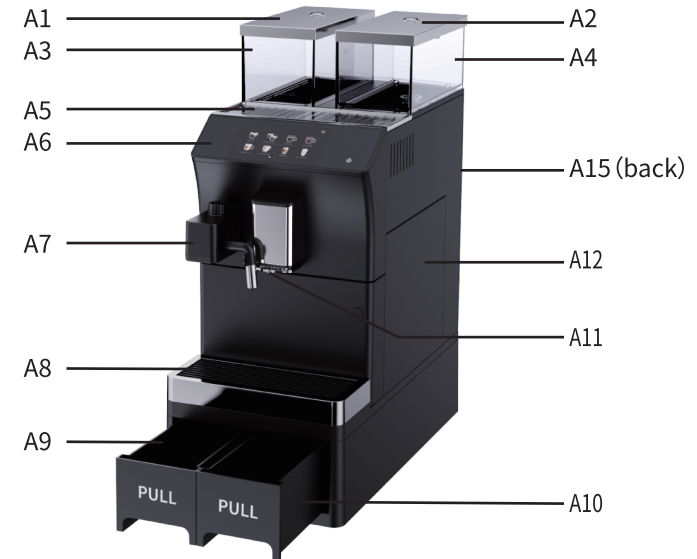
Please read these instructions carefully before using the appliance. Failure to follow the instructions for using this machine may result in burns or damages to the electric appliance. The manufacturer is not liable for damages caused by incorrect uses of the appliance.

### ⓘ Caution!

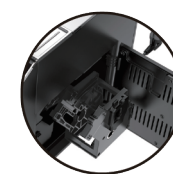
Please take good care of this User Manual. If you transfer the appliance to someone else, please make sure that the coffee machine with this User Manual are delivered to the next user.

### Structure Descriptions

### Machine Descriptions



A11



A13



A14

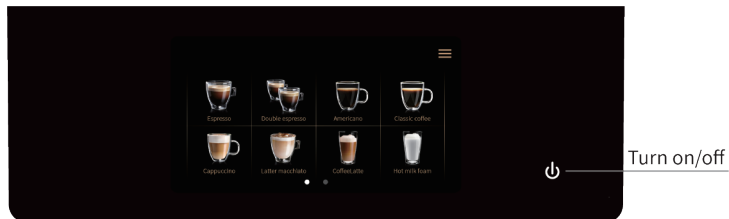


A15

A1 Water Tank Lid	A9 Drain Pan
A2 Coffee Bean Container Lid	A10 Coffee Residue Box
A3 Water Tank	A11 Coffee Outlet
A4 Coffee Bean Container	A12 Brewing Door
A5 Coffee Cup Plate	A13 Brewing Unit Core
A6 Touch Key Panel	A14 Coffee Bean Grinding Adjustment Knob
A7 Milk Foamer	A15 Main Power Switch (back of machine)
A8 drain pan lid	

### Touch Key Panel Descriptions(Home Page)

The machine control system adopts the 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:

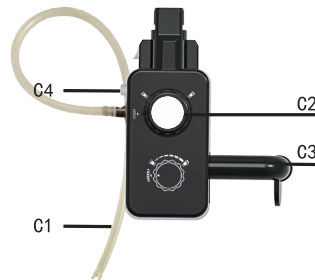


### Tips

Touch the key panel icon to start the key function.

### Milk Container Descriptions

- C1 Milk Suction Tube
- C2 Milk Froth Adjustment Knob
- C3 Milk Outlet
- C4 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 after-sales service center.,

#### Machine installation

While installing the machine, please pay attention to the following safety warnings:

#### Important!

- The electrical appliance will release hot gas. Therefore, while placing the machine on the workbench, there shall be space for at least 3 cm left on the surface, sides and parts close to the walls of the machine and there shall be space for at least 30 cm left on the machine.
- Do not wipe the machine with wet cloth for the risk of water permeation, which may incur damage to the machine and increase the risk of electric shock.
- Don't put the machine near the faucet or water sink.
- Don't put powder mixture like instant coffee and coco powder in the bean box or powder sink, which may incur damage to the machine.
- Don't pour water and other fluids into the bean box and powder sink, which may incur damage to the machine.
- Don't put the machine in a room with temperature lower than 0℃, otherwise, it will cause damage to the machine.
- Don't expose coffee machine to rain, snow and frozen environment, which may incur damage to the machine.

1. Open the packing box of the coffee machine, take out the coffee machine and accessories, and place the coffee machine on a safe and stable workbench to ensure that the workbench will not deform under the weight of the coffee machine.

1. The water supply modes of the machine are as follows:

A. Water supplied by barreled water;

(1) Take out the water pipe from the packing box, insert one end into the water inlet



of the machine base and the other end into the barreled water;

(2) Take out the water tank, and add fresh water until 1/3 of the water tank is filled, then put it back into the machine;

(3) Turn the knob under the back cover of the machine to the "bucket" position, then the barreled water is ready to use.

B. Water supplied by water tank;

(1) Take out the water tank, add fresh water into the water tank until reach the level of MAX, then put it back into the machine;

(2) Turn the knob under the back cover of the machine to the "water tank" position, then it can be ready to use.

3. The machine can discharge the waste water directly through pouring out the waste water stored in Outlet Water-containing Plate after taking it out. Or discharge the waste water into the sink or other containers through the waste water pipe under the back cover of the machine.

### 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 with the matched sockets.

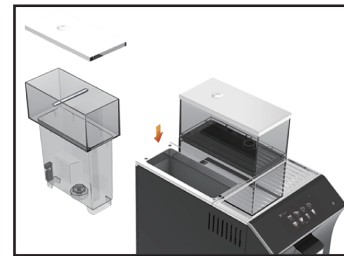
### Use the Machine for the First Time

#### i 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.

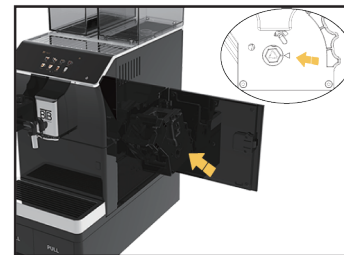
- Please set the hardness of water as soon as possible according to the contents of chapter "Set the Hardness of Water" involved in this manual.
- Place the coffee machine on the fixed and stable platform and avoid water source.
- Please choose a place avoiding too high temperature for your coffee machine 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.



- "Add purified water": take out the water tank and fill it to the max line (indicating that the maximum water can be filled) then put the water tank back into the machine (as shown in the figure).

2. "Put in the Brewing Unit Core": Firstly, check whether the brewing unit core has



been reset to the original position (the two triangle-shaped points should be in alignment, as picture shows), then 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).



- "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).



4. "Insert the Milk Froth Maker": insert the Milk Froth Maker all the way into the machine (as shown in the figure). The machine also can make coffee without inserting the milk containers



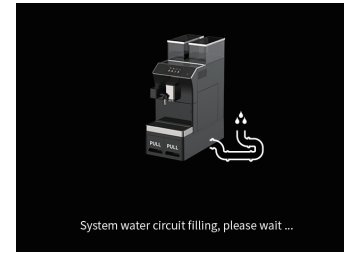
5. "Pour in coffee beans": pour coffee beans into the coffee bean container (as shown in the figure). And place a container with the minimum volume of 100 ml under the coffee outlet.



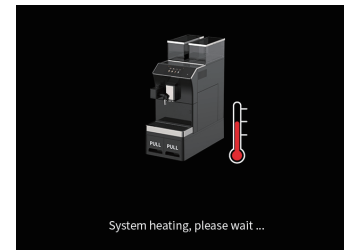
6. After the power is turned on, turn the main power switch on the back of the machine to "I" position (as shown in the figure), and then press the "⏻" button to start the machine.



7. "Welcome": When the machine is started, the welcome interface will be displayed on the screen.



8. "Pipeline Supply Water": when the machine is started for the first time, the display interface is shown as the figure (as shown in the figure);



9. "Heating": the machine enters into the preheating state, and the display interface is shown as the figure (dynamic display).



10. "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).



11. After the initial preheating and rinsing, the home page will be displayed then the coffee machine can be started in normal use.

### Caution!

- When you use the coffee machine for the first time, the noise will be louder than normal as the water supplying pipeline is empty. While the water in the pipeline is replenished, the noise will be decreased.
- When you use the coffee machine for the first time, the satisfactory effect may be reached only after making 3 to 4 cups of Espresso or Cappuccino.

### Turn on the machine

Insert the power cord plug into the power socket, then turn the main power switch on the back of the machine to the " ⏻ " position, and finally press the button on the touch panel. After turning on the machine, the machine will carry out the following programs: Self-Inspection → Heating → Rinsing. During the cleaning process, there will be water flowing out of the coffee outlet, and the sound of working internal parts. After rinsing, coffee can be made.

### Caution!

Please ensure 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 complete preheating and rinsing. The process cannot be interrupted and 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 double outlets into the outlet water-containing plate under. Pay attention to avoid touching splashing hot water.

### Turn off the Machine

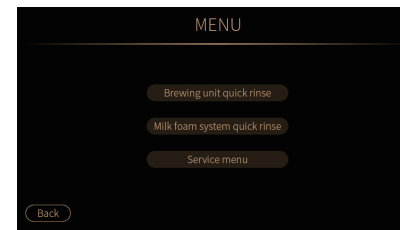
After making coffee every time, if it is not necessary to continuously use, please turn off the machine. First press the ⏻ button on the touch panel, turn off the touch screen and then turn the main power switch at the position "0" and turn off the machine power supply.

### Caution!

1. Before shutdown, the machine will automatically clean the coffee pipeline. If fancy coffee has been made, the machine will remind you to clean the milk tank 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 long time, please unplug the power cord of the machine.

### Important!

To avoid damaging the coffee machine, please do not turn the power switch to the "O" position under the state of starting the coffee machine.



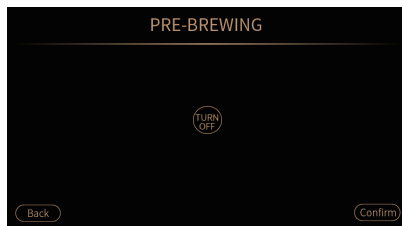
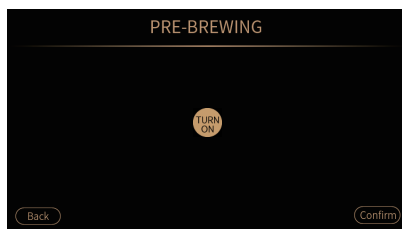
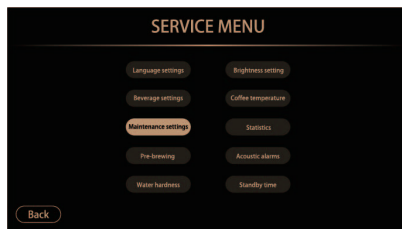
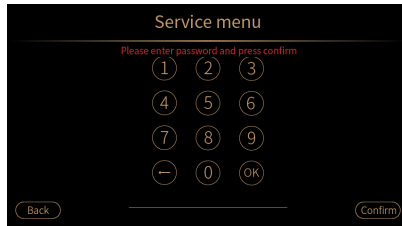
### Menu Setup

Press the " ≡ " icon in the upper right corner of touch panel and enter the menu setup program. Press the item you required. If it is required to exit the menu program, please press "Return" to exit the program (as shown in the left figure). There are menu items to be chosen: Quick Rinse of Brewing Unit Core, Quick Rinse of Froth Maker, Service Menu.



## Tips

Note: The initial password for the service menu : 123456

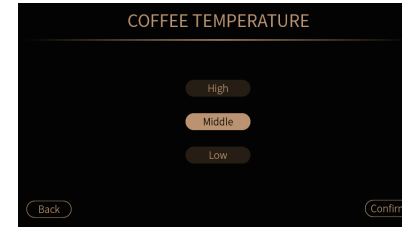


### Service Menu Setup

Press the "≡" icon in the upper right corner of the touch panel to enter the menu setup program. Press "Service Menu", enter password to set the program. The selectable programs include: Language, My Coffee, Maintenance, Pre-brewing, Water Hardness, Brightness, Coffee Temperature, Statistic Information, Alarm, Standby Time.

### Coffee Pre-brewing Setup

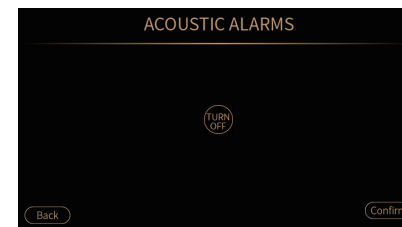
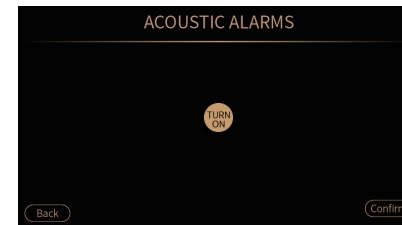
Press the "≡" icon in the upper right corner of the touch panel to enter the menu setup program. Press "Service Menu", enter password and confirm.. Press "Service Menu → Pre-brewing" to enter into "pre-brewing" menu. (ON means turning on the pre-brewing function while OFF means turning off the pre-brewing function). If it is required to exit the program, press "Back" icon to exit the program.



Menu → Coffee Temperature" to enter Coffee Temperature Adjustment menu. and select "high", "medium" and "low" as required. If it is required to exit the program, press "Return" icon to exit the program.

### Coffee Temperature Adjustment

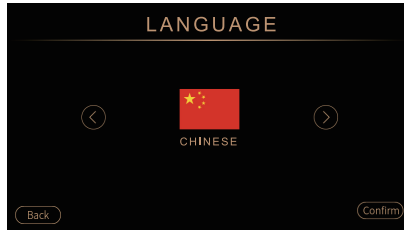
Please set up the temperature of making coffee as follows: press the "≡" icon in the upper right corner of the touch panel to enter the menu set up program, enter the password and confirm. . Press "Service



Choose "On" or "Off" according to your needs. If it is required to exit the program, press "Back" icon to exit the program.

### Buzzer Alarm

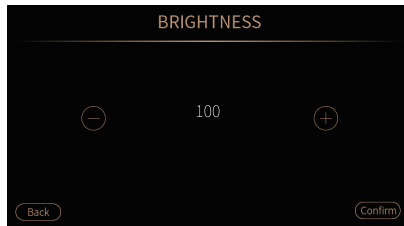
When the machine is in abnormal operation state, the coffee machine enters alarm interface to display related faults and the "alarm" will ring. If you want to turn off the "alarm sound", please operate according to the following steps: press the "≡" icon in the upper right corner of the touch panel to enter the menu set up program. Press "Service Menu", enter the password and confirm. Press "Service Menu → Buzzer Alarm" to enter "Buzzer Alarm" menu.



### Language Setup

Press the "≡" icon in the upper right corner of the touch panel to enter the menu set up program. Press "Service Menu", enter the password and confirm. Press "Service Menu →Language Setup" to enter

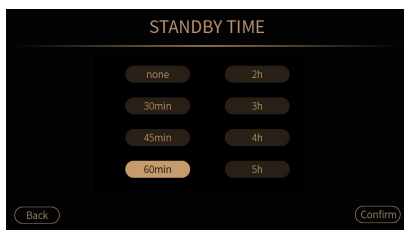
into "Language Setup" menu. and choose "<" and ">" according to your request. Press confirm to complete. If it is required to exit the program, press "Back" icon to exit the program.



### Brightness Setup

Please set up the brightness of coffee machine according to the following steps: Press the icon "≡" in the upper right corner of the touch panel to enter the menu set up program. Press "Service Menu",

enter the password and confirm. Press "Service Menu →Brightness Setup" to enter into "Brightness Setup" menu. select "+", "-" as required and then press confirm to complete. If it is required to exit the program, press "Back" icon to exit the program.



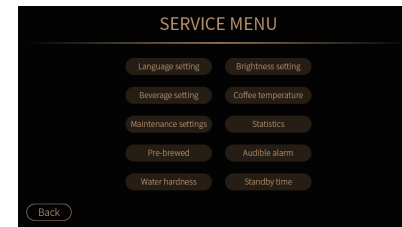
### Stand-by Time Setup

The factory setup of the machine is that the machine will automatically start cleaning and then enter stand-by mode if not used continuously for 60 minutes. You can set to turn off the machine automati-

cally 30 minutes, 45 minutes, 60 minutes, 2 hours, 3 hours, 4 hours and 5 hours after using it.

Press the "≡" icon in the upper right corner of the touch panel to enter the menu

set up program. Press "Service Menu", enter the password and confirm. Press "Service Menu →Stand-by Time" to enter into "Stand-by Time" menu. Select the required standby time and then press "confirm" to complete the set up. If it is required to exit the program, press "Back" icon to exit the program.



### Beverage Setting

Press the "≡" icon in the upper right corner of the touch panel to enter the menu set up program. Press "Service Menu", enter the password and confirm. Press "Service Menu →Beverage Setting" to

enter into "Beverage Setting" menu. Press the beverage icon you need to change, then set the parameters on the right side of the icon, and press "confirm" to complete the setting. If it is required to exit the program, press "Back" icon to exit the program.



For example: Set the parameters of Espresso, the coffee concentration is two beans, and the coffee volume is 35ml.

Follow the above steps, select "Espresso" (as shown in the figure), enter the parameter setting of Espresso, select the coffee concentration and coffee amount (as shown in the figure) by "+" and "-" icons, and then press the confirm key to complete the Espresso volume setting of 35ml.



Factory Default

When you choose the program, all the menu program setup will resume to the setup when leaving factory as below:



Press the "≡" icon in the upper right corner of the touch panel. Press "Service Menu", then enter the password and confirm. Press "Service Menu →Maintenance→ Factory Default" to enter into "Factory Default" menu. Select "yes", then press "confirm" to complete (as shown in the figure).



Statistic Information

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

press the "≡" icon in the upper right corner of the touch screen. Press "Service Menu", enter the password to enter the setup program. After choosing the icon "Statistic Information", you will find how many cups of each Espresso, Double Espresso, Americano, Classic Coffee, Cappuccino, Latte Macchiato, Latte Coffee, Hot Milk Froth, Café Crème, Ristretto, Flat White, Long Coffee, Hot Milk , Hot Water, Café Au Lait, Big Jar Coffee have been made respectively.

Engineering Setup

Engineering Setup is for password protection. This section can only be operated by maintenance staff after entering the password.

## Making Coffee

### Setting Coffee Strength

The factory setting of the coffee machine is defaulted to standard strength. You can choose your favored strength through setting up in “Beverage Setting” program.

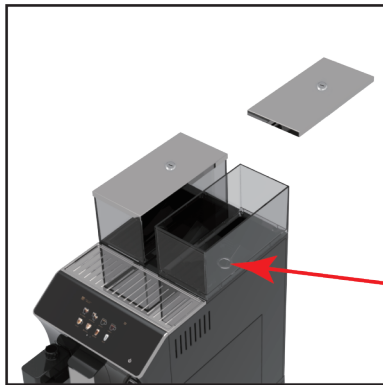


- ▶ Light coffee
- ▶ Standard coffee
- ▶ Strong coffee

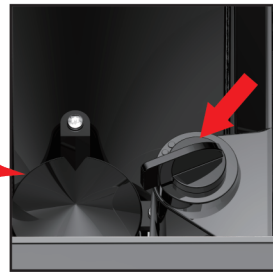
### Setting the Volume of Coffee Cup

You can set the coffee volume according to the section of “Beverage Setting”.

### Adjusting the Thickness of Coffee Beans



The grinding system regulator is in the bean box. Please open the bean box cover and adjust it while it is in operation



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 are using dark coffee bean, it is recommended to set the grinding adjustment knob at coarse level.
- If you are using light coffee bean, it is recommended to set the grinding adjustment knob at fine level.

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 counter-clockwise (grind finer coffee Tips for making hot 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:

- Before making coffee, press the “≡” icon in the upper right corner of the touch panel, enter the menu set up program, and select “Quick Rinse of Brewing Unit Core” to make a cleaning cycle;
- Wash the coffee cup with hot water to make it warm (use hot water function).
- Set the coffee temperature to a higher temperature in the menu.

### Cancel




While the machine is working for Espresso, Black coffee, Americano, Cappuccino, Café Au Lait, Café Latte, Hot milk or hot water, you can stop it by pressing the “Stop Immediately” icon.

## Making Espresso from Coffee Bean

### ⚠ Important!

Warning: To ensure the normal work of the coffee machine, please do not pour water, 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 cups 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 4. on the touch panel to start making Espresso. At this point the screen will show the volume of coffee cups and strength (standard flavor) as shown in the picture, after a period, a cup of Espresso is automatically produced.

### ⚠ Important!

- If the coffee flows drop by drop, not strong enough or not rich in crema, 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, to prevent the remaining coffee beans from being wet due to the weather, causing the damage of coffee machine.

## Making coffee with milk

### Install the Milk Froth Maker on the coffee machine



1. Insert the milk suction tube into the milk container.
2. Insert the milk froth maker all the way into the steam nozzle until it cannot be pushed any more. (as shown in the figure).
3. Place a 200ml cup under the milk steam outlet.

If you need to use a particularly tall cup, move the coffee and milk outlets upwards.



### ⓘ Caution!

If you need to make a rich milk froth, please use the refrigerated whole milk (about 5 °C).

In order to avoid less or much 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
	No Milk froth	Hot milk / Coffee Latte
	With Milk Froth	Coffee Latte Macchiato / White Flat
		Cappuccino / Hot milk froth/ Coffee Au Lait

### Making Coffee Latte / Macchiato /White Flat/Cappuccino/Coffee Au Lait /Hot Milk/ Hot Milk Froth



1. In the coffee machine interface as shown in the picture, you can start making fancy coffee.

2. Adjust the knob of the milk froth maker to make your wanted fancy coffee. (Please refer to the previous section)

3. Press the corresponding function icon on the touch panel to make desired drink.

4. After a few seconds, the milk froth will flow into the cup. After a certain period, the milk froth will automatically stop flowing out, and the coffee will begin to flow out, then the production of coffee production is completed.

#### Caution!

The release of milk or coffee can be stopped at any time by pressing the corresponding 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 hot water flowing out of the milk outlet. Please avoid contacting the splashing hot water. After making milk every time, it must be cleaned to remove milk residues.

Please follow the steps below:

1. Insert the suction tube into the container with water.

2. Place one cup or other container under the froth outlet.

Turn the milk froth adjustment knob to “” (as shown in the picture), and then press the icon “” on the control panel to enter the menu setup program. Press the “Service Menu”, then enter the password and confirm. Press “Service

Menu →aintenance→ Cleaning of Milk Froth System” to enter into “Cleaning of Milk Froth System” menu. and start steam cleaning, then the automatic cleaning will be completed. Multiple cleaning is recommended to ensure that milk residue is cleaned.

#### Caution!

1. If you need to make many cups of milk-containing drinks, clean them after making the last cup.

2. When manually turn off power by pressing the touch panel, if fancy coffee or milk has been made, the machine will enter two cleaning modes. When without milk tank, machine will directly go to stand-by mode after cleaning the coffee pipelines; When with milk tank, machine will alert cleaning the milk tank after cleaning the coffee pipeline, please follow the steps below:



① Place one cup or other container under the milk flow outlet;

② Pour some water in the container, then insert the milk tube into the water. Adjust the knob to milk froth position and press “confirm” to proceed to next step.

③ The screen will show “Cleaning of Milk Froth System” (as shown in the figure).

And Then Press the Confirm Key", the machine will start cleaning the steam pipeline, and it will automatically turn off after cleaning;(turn into standby mode).

3, The machine will automatically start rinsing when it is activated and turned on. And the screen will remind "whether to clean the milk froth system" after rinsing. If you press "Yes", then you will enter the cleaning of milk froth system, the steps are same as the above Step 2. After cleaning, the machine will go back to home page. If you choose "no", then you will go directly to the home page.


### Important! Danger of Scalds!

While cleaning the milk tank, be careful of the steam from the milk outlet, and pay attention to the risk of scalding.

### Making Americano from Coffee Bean

1.Select the volume of coffee cup and strength according to personal taste, the same as the program for making Espresso.



2.Press "" on the touch panel to make Americano.

3.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).

### Caution!

If you want to stop making coffee midway, press the "Stop Immediately" icon to stop the release of milk or coffee.

### Making Hot Water

### Important! Danger of Scalds !

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



1.Place a container under the hot water outlet (keep the coffee outlet as close to the cup as possible to avoid hot water splashing).

2.Press the "" icon on the touch screen to start making hot water.

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 "Stop Immediately" icon.

### Cleaning

#### External Cleaning of the Machine

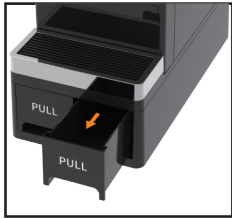
The following parts need to be cleaned regularly:

- Coffee Grounds Tank (A4)
- Outlet Water-Containing Plate (A5)
- The inside of the machine. After opening the brewing door(A3), there are available parts.
- Water Tank (A16)
- Coffee Outlet (A11)
- Brewing Unit Core (A15)
- Touch Key Panel (B)
- Milk Container (C)

### Important!

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



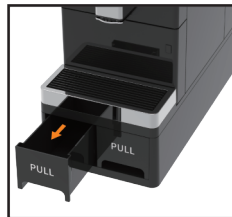
When the coffee grounds box is full ( 20 grounds), the display screen will show it. It shall be emptied and cleaned, otherwise the machine will fail to make coffee. To pull out the outlet water-containing plate to take off the coffee grounds tank. Empty the tank and clean it. The cleaning brush can be 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 the residues is of small amount; 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

#### ⚠ Important!



When the Outlet Water-containing Plate is full, the coffee machine will remind "the Outlet Water-containing Plate is full" Please take out the Outlet Water-containing Plate, and completely empty the waste water and clean it. After that, please re-install the Outlet Water-containing Plate into the machine.

Take out the Outlet Water-containing Plate:

- 1.To pull the outlet water-containing plate: the front part of the machine (as shown in the figure);
- 2.Empty and clean the Outlet Water-containing Plate;
- 3.Install the plate and push it back to its 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 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.
2. The blocking of the small holes of the coffee outlet shall be checked. If necessary, they can be cleaned with the toothpicks.

### Cleaning of Brewing Unit Core

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



### ⚠ Important!

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



Figure 1

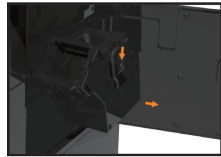


Figure 2

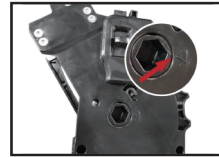


Figure 3

- 1.The machine shall be shut down correctly (please refer to the details in "Description of Section of Machine Shutdown").
- 2.Take out the Outlet Water-containing Plate and Residue Box. (please refer to the details in "Description of Coffee Residue Box Cleaning").
- 3.To press the locking button of the brewing door to bounce off the coffee brewing door. (as shown in Figure 1).
- 4.To pull and hold to release the button downward. Meanwhile, to pull out the brewing unit core and remove it. (as shown in Figure 2).
- 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., and close the brewing door of the coffee machine.
- 8.Put the Outlet Water-containing Plate and Residue Box to the original place.

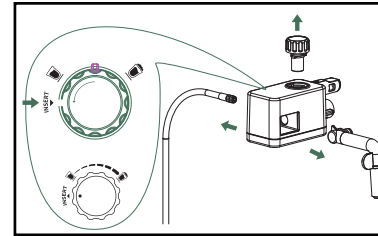
### ⚠ Important!

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.

### ⓘ Caution!

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

### Cleaning of Milk Frother



After making milk every time, please clean the milk frother as follows:

- 1.Turn the adjusting knob (C2) counter-clockwise to "Insert" position (as shown in the figure).
- 2.Remove milk outlet (C3) and milk suction

tube (C1)

- 3.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.
- 4.Rinse the milk froth maker with running water.
- 5.Make sure that the milk suction tube and milk flow outlet are not blocked by milk residues, then install back to the machine.
- 6.Install Milk Froth Knob: Align the point of milk froth knob with "INSERT" position and press down, then turn the knob clockwise to milk froth position.

### ⓘ Caution!

When taking out the milk forther , you need to press the left round button(C4) on the lidof the milk forther with your hand to pull it out smoothly.

### Descale



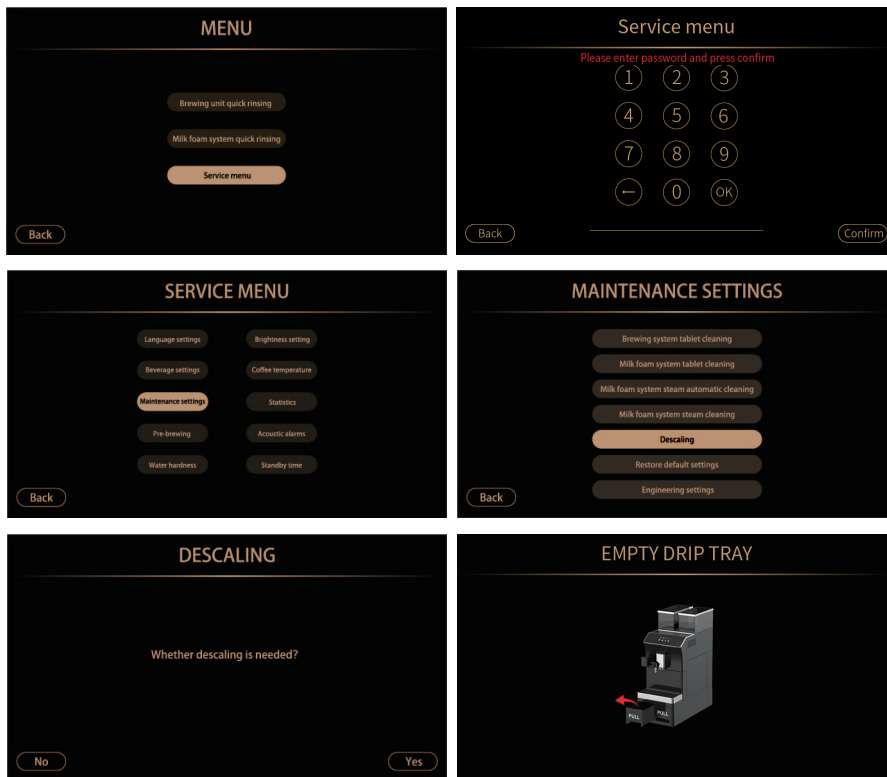
After the coffee machine is used for a period, the coffee display screen shows "Need Descale" (as shown in the figure), it indicates that the coffee machine calls for descaling.

## ⚠ Important!

The cleaning tablet contains 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. In case of inadvertent contact with the eyes and skin, the relevant steps should be followed.

## ⚠ 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.



1. Press the "≡" icon in the upper right corner of the touch screen. Press "Service Menu", enter password to enter the menu set up program, select "Maintenance Setup" menu to enter the program and select "Descaling and Cleaning".
2. "Do you want to clean the coffee machine?" press "yes" (as shown in the picture).
3. At this time, the display shows "the water pan is full of water". Please empty the waste water in the drain pans and put it back into the machine.
4. At this time, the screen displays the words " Add 700ml water and cleaning tablet" then press "confirm" key to proceed to the next step.
5. Empty the Outlet Water-containing plate, put descale tablet and add half tank, then put it back into the machine.
6. Press the confirm button to start descaling
7. Descaling program shall rinse and stop automatically for some times to make the machine clean. Please wait patiently after the first-time rinsing, this process will last about 15mins. In the descaling process, when the display shows "the Outlet Water-containing Plate is full of water", please empty it and put it back into the machine.



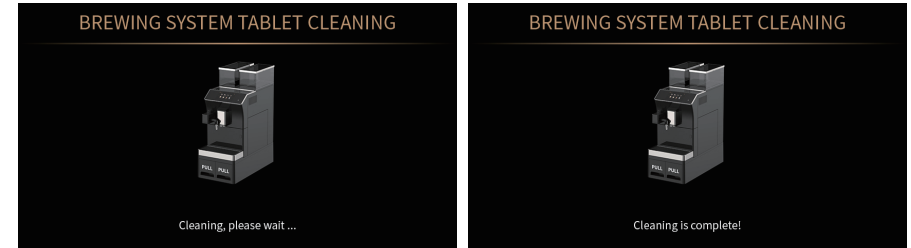
8. When the display shows the words "Clean the water tank, and add water (above half of the tank), then press "confirm" key to proceed to the next step", it means you can clean the machine by fresh water.

9. Take out the water tank, fill it with water (above half of the water tank) and install it back into the machine.

10. Press the confirm key to start rinsing. Hot water will begin to flow out of the coffee outlet. The cleaning process will last about 10 minutes. When the screen displays "the Outlet Water-containing Plate is Full", please empty the Outlet Water-containing Plate and then install back to the machine.

11. After cleaning, pour clean water into the water tank and put it back into the machine.

### Clean the Brewing Unit with Tablet



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:

1. Press the "≡" icon in the upper right corner of the touch screen to enter the menu set up program. Press "Service Menu", enter the password and confirm. Press "Service Menu –Maintenance- Tablet Cleaning of Brewing Unit System"
2. "Do you need to clean the brewing unit system with cleaning tablets?" press "yes" (as shown in the figure).
3. At this time, the screen displays "Please add cleaning tablets and press the confirm key to complete."
4. Then the screen will display "Remove the Brewing Unit Core and add cleaning tablet, then put back to the original position, press "confirm" to proceed to the next step."
5. Empty the water in the water tank, press the brewing unit door lock button, open the brewing unit door to take out the brewing unit core, put a piece of brewing unit system cleaning tablet in the brewing cavity (as shown in the figure), then put the core back to its original position, close the brewing door, add half tank of the water and put it into the machine.
6. To press the OK icon to start descaling, the outlet water comes out from the coffee outlet.
7. Cleaning program shall rinse and stop automatically for sometimes to ensure the

residues in the machine is fully cleaned. This process will last about 10mins

8.At this time, the screen will display “the Outlet Water-containing Plate is Full”, please empty the Outlet Water-containing Plate and then install it back to the machine.

9.After cleaning, pour clean water into the water tank and put it back into the machine.

### Clean the Milk Froth System with Tablet



The Cleaning process of milk froth system with tablet:

1.Press the "≡" icon in the upper right corner of the touch screen to enter the menu set up program. Press "Service Menu", enter the password and confirm. Press "Service Menu –Maintenance- Milk Froth System Cleaning with Tablet" to enter into the program of "Milk Froth System Cleaning with Tablet".

2."Do you need to clean the milk froth system with tablet?" press "yes" (as shown in the figure).

3.Add 300ml water and a cleaning tablet to the container, insert the milk tube into the water, and adjust the knob to the CLEAN position, then press "confirm" to proceed to the next step (as shown in the figure).

4.The milk froth system is under tablet cleaning, please wait for a moment (as shown in the figure).

5.After cleaning the container, add 700ml clear water and put the milk tube into the water. Adjust the knob to the clean position, and press "confirm" to proceed to the next step (as shown in the figure).

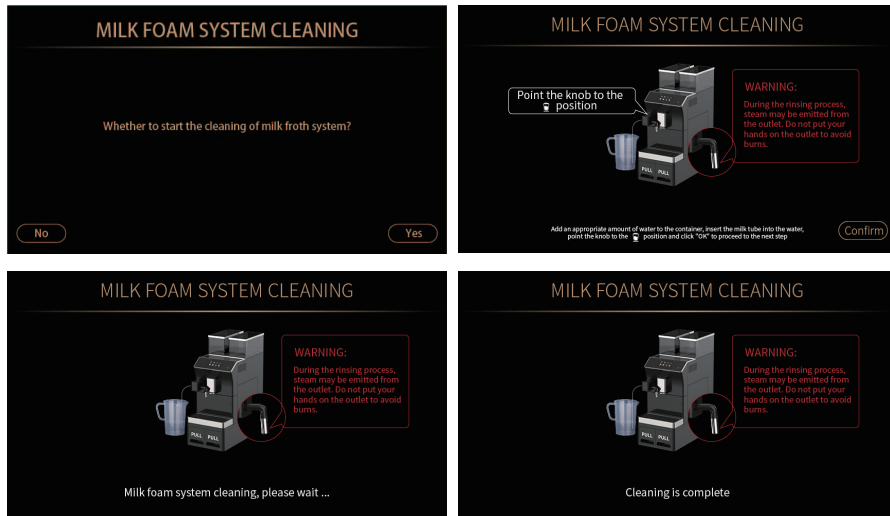
6.The system will be under cleaning until the cleaning process is finished.




### Important! Danger of Scalds !

During cleaning, steam may be released from the outlet. It is forbidden to put your hand on the outlet to avoid scalding.

## Milk foam system steam cleaning



The Cleaning process of Milk Foam System:

1. Press the "≡" icon in the upper right corner of the touch screen to enter the menu set up program. Press "Service Menu", enter the password and confirm. Press "Service Menu → Maintenance settings → Milk foam system steam cleaning" to enter into "Milk foam system steam cleaning".
2. "Do you need to clean the milk foam system?" press "yes" (as shown in the figure).
3. Add some water to the container and put the milk tube into the water. Adjust the knob to the  position, and press "confirm" to proceed to the next step (as shown in the figure).
4. The Milk Foam System is under cleaning, please wait a moment (as shown in the figure).
5. The system will be under cleaning until the cleaning process is finished.

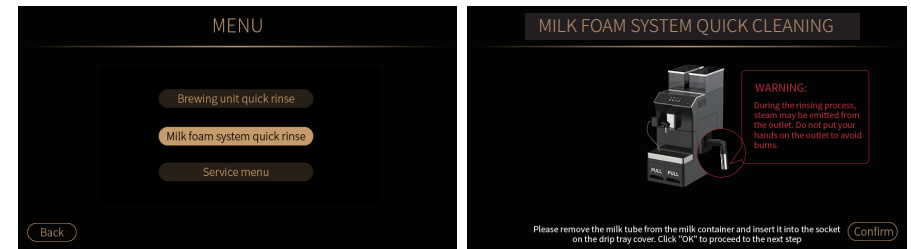
## Milk foam system steam automatic flushing

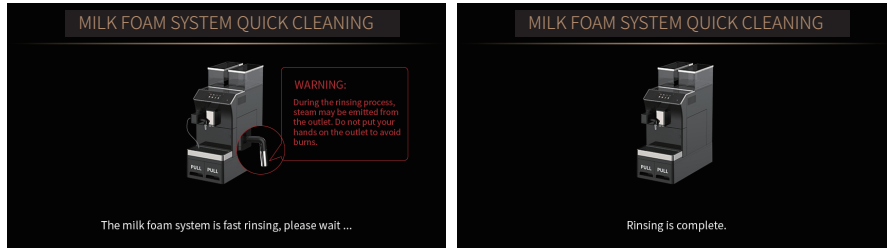


The process of Automatic cleaning of milk foam system setup:

1. Press the "≡" icon in the upper right corner of the touch screen to enter the menu set up program. Press "Service Menu", enter the password and confirm. Press "Service Menu → Maintenance settings → Milk foam system steam automatic cleaning" to enter into "Milk foam system steam automatic cleaning" setup menu.
2. Select the required options according to the user's requirements, and press the confirm key to complete the settings.

## Milk foam system rapid flushing

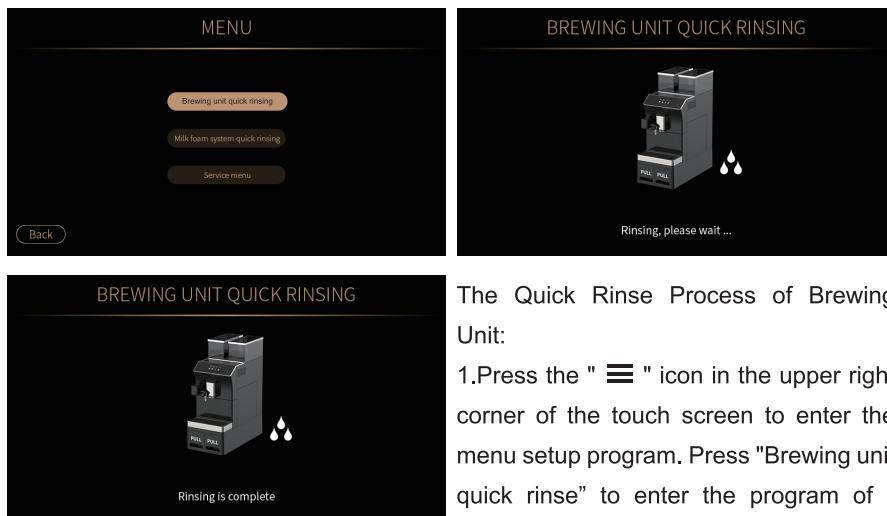




The Quick Rinse Process of Milk Foam System:

1. Press the "≡" icon in the upper right corner of the touch screen to enter the menu setup program. Press "Milk foam system quick cleaning" to enter the program of "Milk foam system quick rinse".
2. Press "Confirm" Key to proceed to the next step. (as the figure shows)
3. The foam system is under rinsing, please wait a moment... (as the figure shows)
4. Rinsing, until the rinsing process is completed.

### Brewing unit quick rinse



The Quick Rinse Process of Brewing Unit:

1. Press the "≡" icon in the upper right corner of the touch screen to enter the menu setup program. Press "Brewing unit quick rinse" to enter the program of "

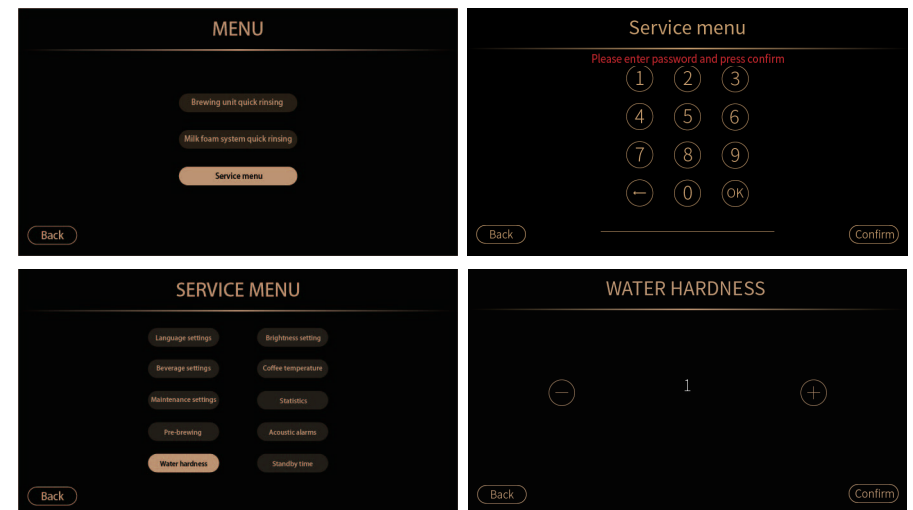
Brewing unit quick rinse".

2. The Brewing Unit is under rinsing, please wait a moment... (as the figure shows)

3. Rinsing, until the rinsing process is completed.

### Setting of Water Hardness

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



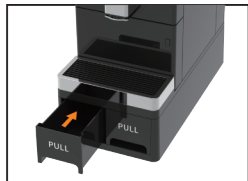


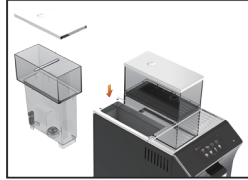
1. Press the "≡" icon in the upper right corner of the touch screen to enter the menu set up program. Press "Service Menu", enter the password and confirm. Press "Service Menu" to setup the program,, then select "water hardness" menu.

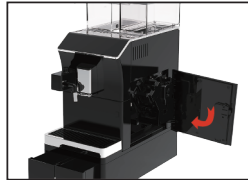
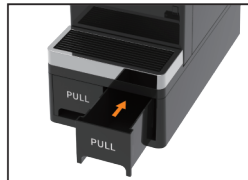


2. Press "+" and "-" icons to select the hardness of the water (as shown in the figure).





3.Press the confirm key to confirm the setting.

4.Press the "Return" icon to exit the menu program, then 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 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
	Wrong installation of milk container	To insert the milk container as far as possible
	No placement or no water in the water tank	To put the water tank in the correct place and top it up

Prompt Message	Possible Reasons	Solutions
	The door of the coffee machine is opened	To shut the door of the coffee machine
	After finishing cleaning, the coffee grounds tank is not put back to the machine	To put the coffee grounds tank back to the machine
	1.Temperature controller is damaged 2.Poor contact of temperature controller wire	Turn off the machine, wait a few minutes, then turn on the machine again
	Drive System Error	Open the brewing door and take off the brewing unit to check if there's dreg inside.

Prompt Message	Possible Reasons	Solutions
	Grinding System Error	Open the coffee bean tank cover to check if there's hard object inside
	Pipe blockage	<ol style="list-style-type: none"> <li>1. Adjust the grinding system to thicker coffee powder</li> <li>2. Clean the brewing unit system</li> <li>3. When the "OK" function button flashes on the touch panel, please press it and wait for a few minutes to solve the problem</li> </ol>
	Coffee Boiler Power Off	Turn off the machine, to wait a few minutes, then turn on the machine again
	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 based on 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 cleaning 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 Frother "

Breakdown Occurred	Possible Reasons	Solutions
Many milk froths or milk spurting from the outlet	The milk is not cold enough or it is not the skimmed milk	To use the skimmed or semi-skimmed milk frozen in the refrigerator ( at about 5℃ ). If the results are not satisfactory, please replace the milk brand.
	Wrong position of the froth adjusting knob	The position of the knob of the froth can be adjusted as described in the section of "Making coffee with milk "
	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 Frother "
	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 Milk Frother "

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.

#### 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