

# Fully Automatic Coffee Machine OPERATION MANUAL



## Instructions of coffee machine parts



- 1 Bean container cover
- 2 Water tank lid
- 3 Water tank
- 4 Coffee grounds container
- 5 Drip tray
- 6 Drip tray grid
- 7 Powder container cover

- 8 Grinding wheel
- 9 Bean container
- 10 Milk frother
- 11 Milk and cream spout
- 12 Coffee spout
- 13 Power cord

## Coffee machine operation interface instructions



- ① Power switch
- ② Cappuccino button
- ③ Coffee Latte button
- ④ Coffee button

- ⑤ Screen
- ⑥ Setting
- ⑦ Coffee strength button
- ⑧ Double cup

## Safety Instructions

Please see specification label on the bottom of coffee machine or specification parameters indicated in instruction manual(P 19).

### Precautions

- Please do not contact with heat parts of coffee machine to avoid scalding.
  - To avoid operator's injury caused by burn, electric shock or other unexpected reasons, please do not contact the power cord, plug, and main body with water.
- 
- 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. Children shall not play with the appliance.
  - 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.
  - If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 
- Unplug from outlet when stop using and before cleaning. Allow to cool before disassembling and cleaning the coffee machine.
  - Use of parts that are not explicitly recommended would result in a fire of coffee machine, electric shock, or injury to persons.
  - Please do not use the machine outdoor.
  - Please do not hang up the power cord to the edges of the table, for it might be abased to an electric leakage, and cause injury to operators.
  - Please place the machine in a fixed and stable workbench, and keep far away from high temperature (e.g. gas stoves, electric cookers, induction cookers, etc).
  - Power off the machine, until the cleaning program finished and no indication on screen, and then unplug the power.
  - When using Espresso, Americano and Hot water, liquid in high temperature will flow from coffee spout and hot water spout. Please do not touch it to avoid scalding.

## Warnings

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

## Prohibitions

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

- Never immerse the machine into water, and do not put the machine near the water tap or water tank.
- Never disassemble coffee machine without authorization, for any maintenance, please return it to Service Centre or contact after-sales service center.
- Never use an unmatched voltage to the electric specification of the machine; otherwise, the machine would be burnt.
- Only purified water in room temperature is allowed to be filled into the water tank. Never put warm water, hot water, milk or other liquid into it.
- Never carry or move the coffee machine while working. For moving or carrying the coffee machine, please switch it off and unplug the power cord first.
- The machine may release heat. Therefore, when placing the machine in the workbench, at least 3cm must be left against its surface, sides and wall side; at least 15cm must be left against its top. Prohibit placing the machine into a narrow space. As for dimension of the machine, please look up the Technical Data of User Manual (Page 21).
- Never use non-family usage detergent to wipe the machine, otherwise it may cause corrosion of coffee machine, and result in a risk of electric shock.
- Never use wet rag to wipe coffee machine, may result in a risk of electric shock.
- Never use hard edged tool or rough rag to clean the stain on the machine, it will damage the machine. To wipe the coffee machine with a rag provided is recommended.
- Never put instant coffee powder or cocoa powder and other mixture into the bean container or powder container. It would cause coffee machine damaged.
- Never fill specially treated coffee bean (e.g. cocoa, sugar coated) into the bean container, it would cause coffee machine damaged.
- Only roasted coffee bean is allowed to put into the bean container. Rice, soybean, chocolate bean, nut, sugar, spice etc are prohibited. Otherwise it would cause coffee machine damaged.
- Never wash bean container or powder container with water, it will damage the machine.
- Never use coffee machine in the environment temperature below 0 °C. Water inside the machine will freeze and cause the coffee machine damaged.
- Never expose the machine in rainy, snowy, frosty environment. It would cause coffee machine damaged.



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

## Proper operation

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

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

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

## Safety Tips

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

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

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## Instructions for use

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

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

"Encounter problem" will provide information when encountering problems.

## Coffee machine model

This Manual is only applicable to the coffee machine of QUARZA series and the model KLM1604.

## Symbol description

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



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



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



This symbol, if prompted, please carefully read it.



This symbol, if prompted, represents recycle.



## Catalogue

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## Instructions for first-time use

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

### Power connection

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



### Fill water tank

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



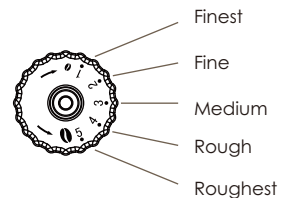
### Fill beans

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



### Grinding wheel

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







## Power on

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



Please ensure the power is connected before pressing  power button.

## Power off

- Every time when powering off the coffee machine, it will automatically complete cleaning process for one time, and the process cannot be stopped. This operation is to clean up the coffee pipelines and remove the coffee grounds.
- During the cleaning process, some hot water will flow out of the coffee spout into the drip tray. Avoid touching spilled hot water, so as not to be burned.
- When you press  power button, the machine will be power off after auto cleaning.



## Making beverages

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



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



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

- Never use dark roasted coffee beans.
- The coffee beans should be put at dry place and avoid sunlight.
- Only purified water at normal temperature can be used. To make the coffee taste better, it is recommended to use water around 25°C.
- To ensure the quality of coffee, please change the water in water tank every day.
- Please warm the coffee cup before making coffee for better taste.
- Please adjust the height of the coffee spout according to the height of the cup in order to avoid coffee splashing.
- Adjustable height of coffee spout: 80-115mm.



## Making coffee

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

Take coffee for example to explain how to make coffee.

07

The volume of coffee is suggested between 50 to 100ml. Please warm the coffee cup before making coffee. When making coffee, press coffee button twice to cancel.



COFFEE



READY

When the screen shows "READY", press espresso button for espresso function.

STRENGTH



The grinder will begin to grind. At this time, you can adjust the amount of coffee beans by pressing the left and right button. Default amount of coffee beans for espresso:

COFFEE



After grinding, the amount of coffee beans can not be adjusted by pressing the left and right button.



COFFEE  
< VOLUME 50ML >

During making coffee, you can adjust the volume of coffee by pressing the left and right button.

< VOLUME 50ML >

During making coffee, you can cancel making coffee by pressing coffee button.

ENJOY!

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

## Single time setting of coffee parameters

5 items as bellow can be set at single time.

- Set the amount of coffee beans when the screen shows "READY"
- Set the amount of coffee beans during grinding process
- Set the the volume of coffee when making coffee
- Cream making time can be set when making cappuccino
- Cream making time can be set when making coffee latte
- Steam making time can be set

### Detail instructions

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



When the screen shows "READY", press the coffee strength button to set three levels:

the setting is only for making next cup of coffee, and it will not be saved.



When grinding coffee beans, press left or right button to adjust coffee strength. The default setting is normal , press left button to choose mild , and press right button to choose strong .



When making "Coffee", press left and right button to adjust the amount of coffee beans, press right button to increase, left button to reduce.



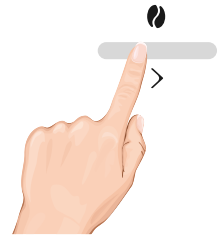
When making "Cappuccino", press left and right button to adjust the making time of cream. Press right button to increase, left button to reduce.



When making "Coffee Latte", press left and right button to adjust the making time of cream. Press right button to increase, left button to reduce.



When making "Steam", press left and right button to adjust the making time of steam. Press right button to increase, left button to reduce.



## Making coffee with coffee powder

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

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



## Making beverages

READY

When the screen shows "READY", press setting button to enter into setting.

< CLEAN >

press left and right button to choose the function you need.

< USE POWDER >

When the screen shows "USE POWDER", press setting button to enter into coffee powder making coffee function.

FILL POWDER  
SELECT BEVERAGE

Add coffee powder, choose your need coffee icon enter into coffee making. There is espresso, americano, coffee for choose.



## Making double cups of coffee

You can make double cups of coffee with this machine.

- Double cups of coffee includes double espresso and double coffee.
- The process of making double cups of coffee is the same as process of making espresso and normal coffee, the only difference is need to choose beverage for making double cups of coffee.

READY

When the screen shows "READY", Press double cup button to enter into process.

SELECT BEVERAGE

Choose coffee beverage, there is espresso and coffee for choosing.

09

STRENGTH

< [3 icons] >

The grinding amounts shows. The default setting is [3 icons] (strong)

## How to use milk frother

You can use milk frother to make milk foam and hot milk.

- The hot steam may spray from milk frother spout, take care of burns.

READY

When the screen shows "READY", rotate the milk frother knob, select milk foam or hot milk, then press "Steam" button to make beverage.

HEATING

If the temperature is not ready to make steam, boiler starts to work. Press "Steam" button can stop heating process.

STEAM READY

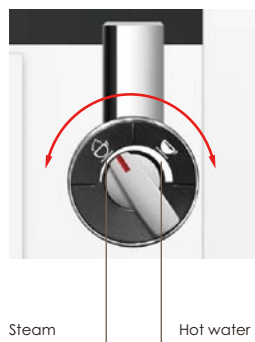
Press "Steam" button to make beverage

< STEAM 40S >

During making process, you can adjust the volume of steam by pressing the left and right button. You can cancel the process by pressing "Steam" button.

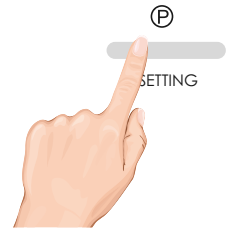
READY

When screen shows "Ready", you can return to make coffee.



## Program setting

- This chapter will give instructions on program setting.
- Ensure the coffee machine shows "READY", press the setting button, than press left and right button to select "MENU", than you can set the menu.



## Maintenance setting

Please read the detailed instructions about rinsing the brewing unit and decalcifying on P12 and P13.

## Beverage setting

- This chapter will instruct you how to set beverages. The setting parameters include coffee taste strength, amount of coffee, amount of hot water and steam time.
- The parameters accomplished by beverage setting will be the default values for each beverage.
  1. Cappuccino setting
  2. Coffee Latte setting
  3. Coffee setting
  4. Steam setting

## Setting up beverage parameters and range

The parameters as strength and volume can be set for the beverages bellow.

- The strength, volume and cream making time of Cappuccino can be set
- The strength, volume and cream making time of Coffee Latte can be set
- The strength and volume of Coffee can be set
- Steam making time can be set

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

Drinks	Strength	Volume
cappuccino	Mild: ☺ Normal: ☺☺ Strong: ☺☺☺	Coffee volume: 25 - 240ML Cream time: 3 - 120S
coffee latte		Coffee volume: 25 - 240ML Cream time: 3 - 120S
coffee		Coffee volume: 25 - 240ML
steam		Steam time: 3 - 120S

## Temperature setting

You can set the temperature of coffee bavage. Enter program setting menu, choose "TEMPERATURE", press left or right button to choose your coffee temperature. Press setting button to confirm, setting is completed. There is high temperature and normal temperature for choosing.

## Prewbrew setting

Prewbrew can be set when making coffee. Enter into setting, choose "PRE-BREW", press left or right button to choose if need prebrew precooking, press setting button to confirm, setting is completed.

## Automatic switch-off

- The machine's default switch off time is 2 hours, which means the machine will automatically switch off after power on 2 hour.
- The setting range of automatic switch-off is from 5 minutes to 4 hours.
- After entering the program setting, choose "AUTO-OFF", press left and right button to adjust auto off time, then press the setting button, setting is completed.



## Reset

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



## Information

- In this program you can view version information, numbers of produced each drinks and maintenance times.
  1. Total numbers on produced drinks
  2. Numbers of produced cappuccino
  3. Numbers of produced coffee latte
  4. Numbers of produced coffee
  5. Numbers of produced steam
  6. Numbers of produced coffee by coffee powder
  7. Numbers of rinsing operations
  8. Numbers of decalcifying operations
  9. Numbers of rinsing brewing unit operations
  10. Numbers of rinsing milk unit
  11. Numbers of installing and replacing the water filter



- At the first-time use, there is already a number of produced beverages because each coffee machine has been tested before leaving factory.

## Language

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

## EXIT

- After entering the program setting, choose "EXIT". Then press the setting button to exit. After completing setting, the machine will return to "READY".

## Cleaning and maintenance

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



### Rinsing the coffee machine

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



READY

When the coffee machine is in "READY" status, press the setting button to enter into the setting.

< CLEAN >

When the screen shows "CLEAN", press setting button to enter into cleaning function, then start to clean the brewing unit and coffee spout.

CLEANING

The process of cleaning coffee machine cannot be interrupted.

READY

It will automatically return to "READY" status after cleaning.

### Cleaning the brewing unit

- After a long-term use, there will be some coffee powder left on the brewing unit. Remove the powder by cleaning brewing unit.
- After a period of time use, if the brew unit needs to be cleaned, the screen will remind you "NEED BREW CLEAN", this is only for reminding, other functions can still be performed.
- The process of cleaning brewing unit takes about 10 minutes.

NEED BREW CLEAN

After a period of time use, if the brew unit need to be cleaned, the screen will remind you "NEED BREW CLEAN", press setting button to enter into brew unit clean process.

READY

< MENU >

Press left and right button to choose "MENU", then press setting button to enter into program setting menu.

< MAINTENANCE >

Press left and right button to choose "MAINTENANCE", then press setting button to enter into maintenance setting.

< BREW CLEAN >

Press left and right button to choose "BREW CLEAN", press setting button into the page.

BREW CLEAN  
< CONFIRM >

Press left and right button to choose "BREW CLEAN CONFIRM", press setting button to start cleaning brewing unit.

  
EMPTY TRAY

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

  
INSTALL TRAY

Install the drip tray.

PRESS SETTING

After installing the drip tray, screen shows "PRESS SETTING" to start.

  
CLEANING

The brew unit is cleaning.

ADD TABLET  
PRESS SETTING

Open the coffee powder container lid and add the cleaning tablet, close the coffee powder container lid and press the cleaning button to clean the brew unit.

  
CLEANING

Brew unit is cleaning.

  
EMPTY TRAY

Empty the drip tray.

  
INSTALL TRAY

Install the drip tray.

READY

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

13 Descaling the coffee machine

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



NEED DESCALE

After a certain time use, the screen will display "NEED DESCALE" and "READY" alternately. Now, press setting button to enter the descaling program.

READY

< MENU >

Press left and right button to choose "MENU", then press setting button to enter into program setting menu.

< MAINTENANCE >

Press left and right button to choose "MAINTENANCE", then press setting button to enter into maintenance page.



< DESCALE >

DESCALE  
< CONFIRM >

30 MINS  
PRESS SETTING

!  
EMPTY TRAY

!  
INSTALL TRAY

SOLVENT IN TANK  
PRESS SETTING

DECALCIFYING

!  
EMPTY TRAY

!  
INSTALL TRAY

CLEAN WATER TANK  
FILL WATER TANK

PRESS SETTING

DECALCIFYING

!  
EMPTY TRAY

!  
INSTALL TRAY

READY

Press left and right button to choose "DESCALE".

Press setting button to confirm.

It will take around 30 minutes. Press setting to start descaling.

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

Install tray.

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

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

Empty tray.

Install tray.

After the first stage of descaling and cleaning, take the water tank out and clean it. Add purified water again, and reinstall it to the coffee machine.

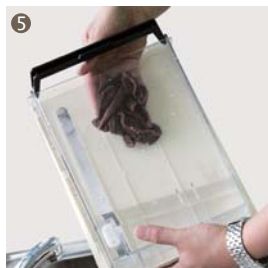
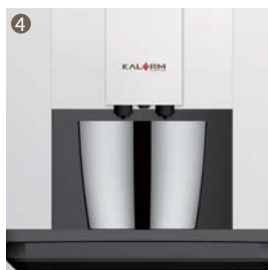
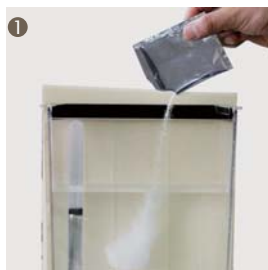
Press setting button to enter the second stage of descaling and cleaning.

To clean the residual decalcifier in pipes . Put a container, of which the capacity is more than 1L, under the coffee spout.

Empty tray.

Install tray.

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



### Rinse milk unit

- After a long time use, residual materials may be left in the milk unit and need to be cleaned.

READY

When the screen shows "READY", press setting button to enter into setting.

< MENU >

Select "MENU" by pressing the left and right button, then press the button to enter it.

< MAINTENANCE >

Select "MAINTENANCE" by pressing the left and right button, then press the button to enter it.

< RINSE MILKUNIT >

Select "RINSE MILKUNIT" by pressing the left and right button, then press the button to enter it.

RINSE MILKUNIT  
< CONFIRM >

Select "CONFIRM" by pressing the left and right button, then press the button to enter clean process.

REMOVE MILK PIPE  
PRESS SETTING

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

CLEANING

Milk unit is under cleaning process.

READY

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

### Rinse milk unit

- Please use steam function to clean the inside milk unit before disassembling the milk unit.
- Take care of burns when using steam function, because hot steam may spray from steam nozzle.



1. Remove the milk unit carefully
2. Clean every part by water
3. Re-assemble the milk unit and install it to the coffee machine



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

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



EMPTY GROUNDS

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



**INSTALL TRAY**

Please remove coffee grounds of the drip tray and coffee grounds container.

**READY**

Reinstall the water drip tray to the machine, it returns to "READY" status.

**EMPTY TRAY**

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

**READY**

Reinstall the water drip tray to the machine, it returns to "READY" status.



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



**Cleaning the water tank**

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



**Cleaning the bean container**

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



**Cleaning the coffee machine**

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



## Display information

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



  
EMPTY TRAY

  
EMPTY GROUNDS

  
FILL WATER TANK

  
FILL BEANS

  
LACK OF POWDER

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INSTALL TRAY

  
UNIT EMPTY

  
TEMPERATURE HIGH

  
TEMPERATURE LOW

  
PRESSURE HIGH

  
BREW UNIT STUCK

Causes	Solutions
If the water drip tray is full, any function of making beverage will be out of service.	Take the drip tray out, empty the waste water in the drip tray and reinstall it to the machine.
If the coffee grounds container is full, any function of making beverage will be out of service.	Take the coffee grounds container out, empty the coffee grounds container and reinstall it.
If water in the water tank is used up, any function of making beverage will be out of service.	Fill the water tank with water.
If coffee beans in the bean container are used up, function of making coffee will be out of service.	Add beans into bean container, and press any button to release.
There is not enough coffee powder in the powder container.	Next time when making coffee with coffee powder, please put a full spoon of powder.
The drip tray is not installed correctly; any function is out of service.	Install the drip tray correctly.
The water in the pipe inside the machine is not enough; any function is out of service.	Press any button to release to run the water self-check system.
Temperature of the machine is too high, the machine cannot be used.	Power off the main power, and use it 1 hour later.
Temperature of the machine is too low, the machine cannot be used.	Increase environmental temperature to above 10°C.
1. Line clogging; 2. Using dark roasted coffee beans or over fine coffee powder; 3. The filter of the brewer is clogged.	1. Press any button to release to run the self-check system; 2. Adjust grinder wheel to rougher; 3. Start brewer cleaning procedure (refer to P12).
Internal parts stucked.	Press any button to run the self-test system.

## Failures handling

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



Problem	Cause	Solutions
The coffee temperature is too low.	The coffee cup was not pre-heated.	Wash the coffee cup with hot water before making coffee.
	Several minutes have passed since the last time of coffee making, so the brewing unit and the internal pipes are already cold.	Make some more cups of coffee.
Coffee only comes out from the coffee spout drop by drop.	Over fine coffee powder or coffee bean has been grounded too fine.	Adjust the grinding wheel to a rough state or use the suitable coffee powder.
	Brewing unit filter was blocked.	Run the brewing unit washing program.
Insufficient coffee oil.	Picked the wrong coffee bean type.	Use the suitable coffee beans.
The grinder arising noises.	There are foreign objects in the grinder.	Make coffee again, if it still failures, please contact with the customer service center.
Screen always indicates "EMPTY TRAY".	The sheetmetals at the end of the drip tray are dirty or wet.	Wipe the sheetmetals to dry (refer to P17)
Screen always indicates "INSTALL TRAY".	Coffee grounds in the bottom of the machine are not cleaned.	Clean the coffee grounds in the bottom.
Screen always indicates "FILL WATER TANK", but the water tank is full.	The water tank inductor is trapped.	Clean the water tank ( refer to P17).
Screen always indicates "FILL BEANS", but the bean container is full.	The bean container is too oily and sticky for coffee beans.	<ol style="list-style-type: none"> <li>1. Stir coffee beans in bean container.</li> <li>2. Observe if the coffee beans are over roasted or charcoal roasted.</li> <li>3. Clean the beans container ( refer to P17).</li> </ol>
"Errors" is displayed.	The coffee machine failures, cannot continue to be used.	Switch off the main power, and contact with the customer service center.

## Transport and recycle

### Transport

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



READY

The machine is on the status of "READY".

FILL WATER TANK

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

EMPTY UNIT

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

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



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### Recycle

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



### Technical Data

Voltage/Frequency	220VAC/50Hz
Power	1200 W
Pump pressure	15 bar
Capacity of water tank	1.8 L
Capacity of bean container	250 g
Capacity of coffee grounds container	15 cakes
Capacity of the brewing unit	7 - 14 g
Adjusting height of coffee spout	80 - 115 mm
Length of power cord	1.2 m
Net weight	11.5 kg
Dimensions (Length×Width×Height)	450mm×302mm×370mm



