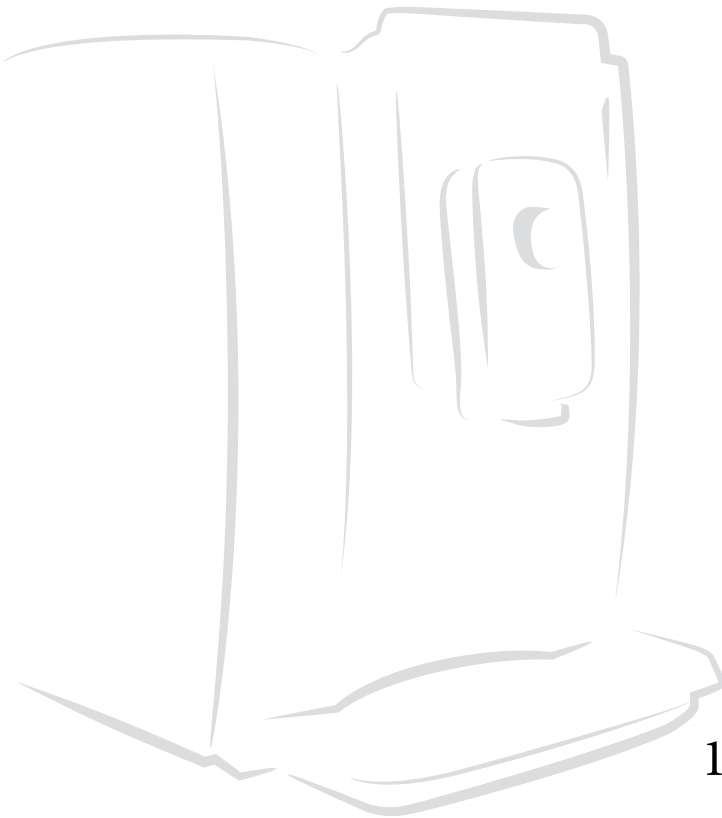




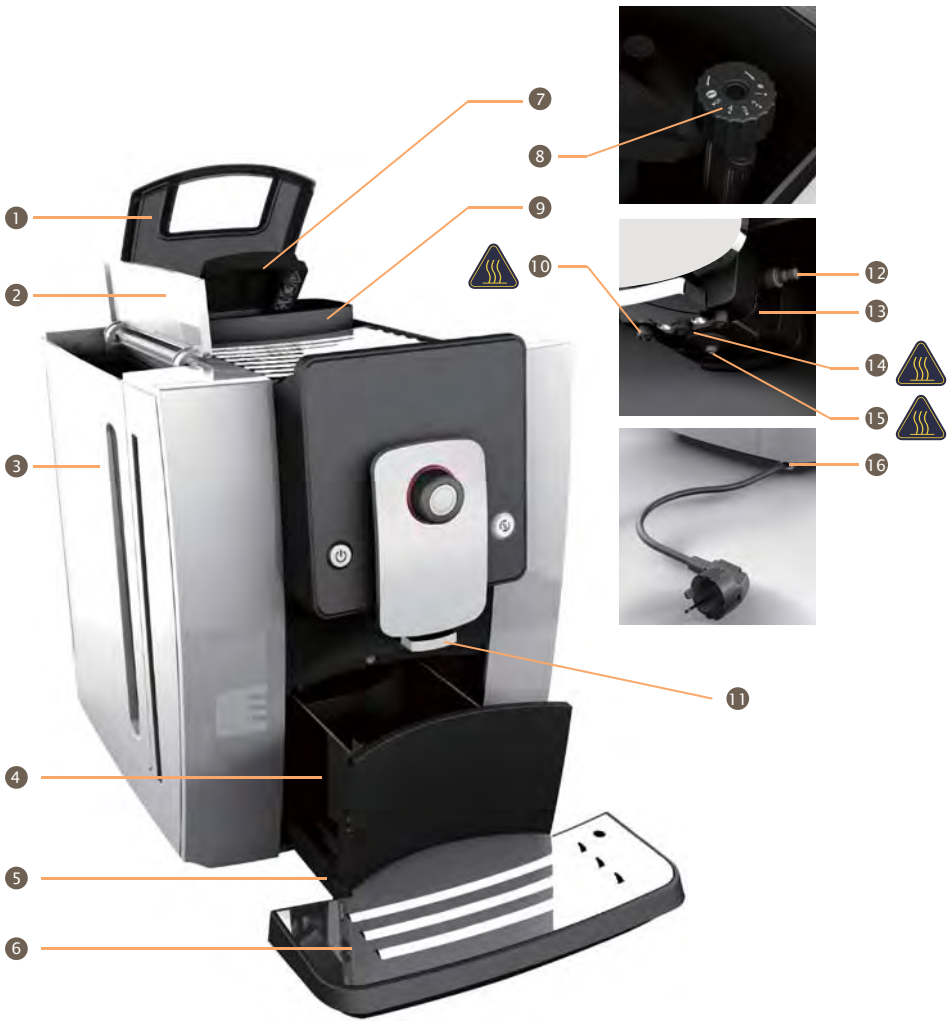
Fully Automatic Coffee Machine  
OPERATION MANUAL

**TMFM - 65**



1300 324 111

## 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 Coffee spout
- ⑪ Handle
- ⑫ Milk pipe
- ⑬ Milk frother
- ⑭ Hot water spout
- ⑮ Milk and cream spout
- ⑯ Power cord

## Coffee machine operation interface instructions



- 1 Espresso icon
- 2 Long coffee icon
- 3 Hot water icon
- 4 Power switch
- 5 Screen

- 6 Cappuccino icon
- 7 Coffee Latte icon
- 8 Hot milk/cream icon
- 9 Cleaning button
- 10 Rotary button

## Safety Instructions

Please see specification label on the bottom of coffee machine or technical date indicated in instruction manual(P20).

### Precautions

- Please do not make contact with heating components of the coffee machine so as to avoid scalding. or burns.
- To avoid operator's injury caused by burns, electric shock or other unexpected reasons, please do not allow contact between the power cord, plug, main body and water.
- Cleaning and user maintenance should not be undertaken by children without adult supervision.
- Keep the appliance and its power cord out of reach of children, or people with reduced physical, sensory or mental capabilities.
- Please store the appliance in a safe way and in a safe location.
- If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid hazards.
- Unplug from the power outlet when you stop using and before cleaning.
- Allow to cool before disassembling and cleaning the coffee machine.
- Use of parts that are not explicitly recommended may result in a fire in the coffee machine, electric shock, or injury to persons.
- Please do not use the machine outdoors.
- Please do not hang the power cord on the edge of the table, for it might be damaged and susceptible to electric shock, and cause injury to operators.
- Please place the machine on a fixed and stable workbench, and keep far away from high temperatures (e.g. gas stoves, electric cookers, induction cookers, etc).
- When powering off the machine, wait until the cleaning program is finished and if there is no indication on the screen, then you may unplug the power cord.
- When using espresso, long coffee and hot water functions, liquid in high temperature will flow from coffee spout and hot water spout. Please do not touch it to avoid scalding.
- When using cappuccino, coffee latte, hot milk/cream functions, please ensure that the milk pipe has been connected from the milk frother to the milk jug before making cappuccino, coffee latte, and hot milk/cream. Otherwise, high temperature steam may escape and cause personal injury.

## Warnings

Never disassemble and repair the machine without authorization. If there is any error, please send it to an authorized service center for repairs.

## Prohibitions

Except for cleaning and daily maintenance to coffee machine, if it fails to work please send it to an authorized after-sale service center for repairs, or contact 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 the coffee machine without authorization, for any maintenance needs please return it to the Service Centre or contact after-sales service center.
- Never use an unmatched voltage other than that per the electric specifications of the machine.
- 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 it is in operation. For moving or carrying the coffee machine, please switch it off and unplug the power cord prior to moving the coffee machine
- 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 at the Technical Data of User Manual (Page 20).
- Never use non-approved detergent to wipe the machine, otherwise it may cause corrosion of the coffee machine, and result in a risk of electric shock. Never use a wet rag to wipe the coffee machine, as it may cause electric shock.
- Never use hard edged tools or rough rags to clean stains on the machine, as that may damage the machine.
- Never put instant coffee powder or cocoa powder or other mixture powder into the bean container or powder container, as this may cause damage to the coffee machine.
- Never fill specially treated coffee bean (e.g. cocoa, sugar coated) into the bean container, it would cause coffee machine damaged.
- Only roasted coffee beans are allowed to put into the bean container. Rice, soybean, chocolate bean, nut, sugar, spice, etc., must not be placed into the coffee machine as they may cause machine damage.
- Never wash the bean container or powder container with water, it will damage the machine.
- Never use the coffee machine in an environment where the temperature is below 0 °C. The water contained inside the coffee machine may freeze and cause damage to the coffee machine.
- Never expose the coffee machine to rainy, snowy, frosty environments. It may cause damage to the coffee machine.



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

## Proper operation

- To provide good tasting coffee, please make sure that temperature of the water filled into the water tank is at 25 °C or so.
- The coffee machine can only be used for preparing coffee, hot milk, milk foam, and hot water. Do not use it for any other intended use. We will not take 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 in a convenient location so you can readily access it

## 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 the service center.
- If the power cord of the coffee machine is damaged, please contact the service center.
- Place the coffee machine and the power cord far away from heat sources.
- Please don't make contact with the power cord and sharp tools.
- Do not repair the coffee machine without authorization or operate it in a way that is not described as proper use 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 it is not a trip hazard and to avoid damage to the power cord.
- Please don't use unoriginal parts, otherwise, it may cause machine damage.

03

## Instructions for use

Reading this manual will help familiarise you with the coffee machine, and its proper use.

"Instructions for first-time use" introduces the operational processes of the coffee machine step-by-step, for first time use.

"failures handling" will provide information when encountering problems.

## Symbol description

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



Non-compliance with proper operation may cause coffee machine damage, or personal injury.



Non-compliance with proper operation, may cause scalding or burn injuries.



This symbol, if prompted, denotes that you please carefully read it.



This symbol, if prompted, represents recycle.



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## Instructions for first-time use

This chapter will help you understand the basic operations and settings for your first time use of the coffee machine.

### 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 sources.
- Be sure to use a power supply that is in accordance with specification label.
- Put the power cable a suitable place to avoid people tripping over.



### Fill water tank

- Only purified water at room temperature is allowed to be used to fill the water tank, never fill it with any other liquid (e.g. warm water, hot water, milk). It will damage the coffee machine. In order to make good coffee, it is recommended to use water at 25°C or so. Low temperature or chilled water is not recommended.
- To promote good health 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 fill mark.



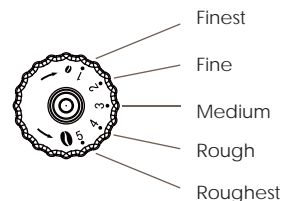
### Fill beans

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



### 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 the rough mode.
- If your coffee beans are in light color, it is recommended to set to the fine mode.
- During coffee making, if the coffee outflows very slowly or does not flow at all, then please set the grinder to the rough mode.
- If the coffee outflows very quickly and the color of crema on the top is very light, then please set it to the fine mode.
- The adjustment of grinding wheel will only be effective after making two or more cups of coffee.





## Power on

- As the machine has been tested at the factory, there may be a little coffee powder left inside a brand new coffee machine.
- The coffee machine will start self-testing and cleaning at the first-time use, this helps the coffee machine achieve the best working conditions, and this process cannot be skipped
- Every time you power 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 finishing the above processes.
- 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 so as to avoid burns or scalding.



Please ensure the power is connected before pressing the power button.



## Power off

- Every time you power off the coffee machine, it will automatically complete the cleaning process, and the process cannot be stopped whilst in process. This operation cleans the coffee pipelines and remove coffee grounds.
- During the cleaning process, some hot water will flow out of the coffee spout into the drip tray. Avoid touching spilt hot water, so as not to be burned.
- Only after using milk/cream/cappuccino/lattee, the Rinse Milk Unit function will be operated when powering off.



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



## Making beverages

This chapter instructs you on how to make various kinds of coffee, hot water, hot milk and milk foam with 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 so as to avoid being scalded.



Before making any kinds of coffee, please ensure "READY" is indicated on the display.

- Avoid using dark roasted coffee beans in this coffee machine.
- The coffee beans should be put in a dry place and avoid sunlight. Only purified water at normal temperature can be used. To make the coffee taste better, it is recommended to use water around 25°C.
- To ensure the quality of coffee, please change the water in water tank every day.
- Please warm the coffee cup before making coffee for better taste.
- Please adjust the height of the coffee spout according to the height of the cup in order to avoid coffee splashing.
- Adjustable height of coffee spout: 80-140mm.

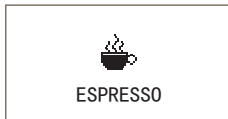


## Preparing coffee by touch icon

You can make 4 kinds of coffee by touch icons, when the screen shows "READY"

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

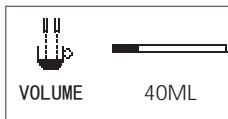
The volume of espresso is suggested between 30 to 50ml. Because of the small volume of espresso, please warm the coffee cup before making coffee.



Touch the espresso icon for espresso function.



the grinder will begin to grind. At this time you can adjust the amount of coffee beans by rotating the rotary button. Default amount of coffee beans for espresso: 4 4



During making coffee, you can adjust the volume of coffee by rotating the rotary button. Default volume of espresso: 50ML



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



## Single time setting of coffee parameters

8 items as bellow can be set at single time.

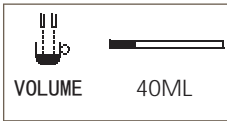
- Set the amount of coffee beans during grinding process.
- Set the volume of coffee when making coffee
- Set the making time of milk foam to control volume when making cappuccino
- Set the making time of milk to control volume when making latte
- Set the temperature of hot water before making hot water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

### Detail instructions

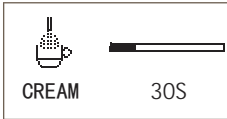
You can set the fineness of coffee and the volume of beverage before or during making the beverage at single time, the setting will not be saved.



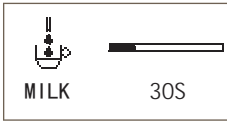
When grinding the coffee beans, you can rotate the rotary button to adjust the amount of coffee beans, to left is mild ☺, and to right is strong ☹☹☹. The default amount is normal ☺☺☹.



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



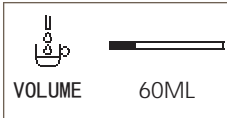
When making cappuccino, the milk foam or coffee latte, cream making time can be adjusted by rotating the rotary button while milk foam outflows. For example, if the current time is 20secs, two turns to the left reduce it to 19secs, and two turns to the right increases it to 21secs.



When making hot milk or coffee latte, the milk making time can be adjusted by rotating the rotary button. For example, if the current milk making time is 20secs, two turns to the left reduces it to 19secs, and two turns to the right increases it to 21seconds.



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



When making hot water, the hot water volume can be adjusted by rotating the rotary button. For example, if the current volume is 150ML, two turns to the left reduces it to 145ML, and two turns to the right increases it to 155ML.

## Preparing coffee with coffee powder

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

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

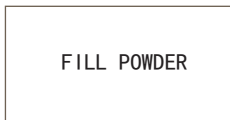


Long press rotary button to enter into setting when the coffee machine is "READY".

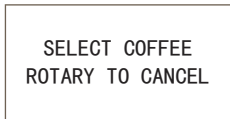
09



Display shows "USE POWDER" page after entered into setting. Press rotary button to make coffee.



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



## Program setting

- This chapter will give instructions on program setting.
- Ensure the coffee machine shows "READY", long press or hold down the rotary button, to enter the program setting menu.



## Maintenance setting

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

## Beverage setting







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

## Setting beverage parameters and range

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

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

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

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

## Temperature Setting

- The coffee temperature can be adjusted to your preferred temperature with the "Temperature setting" function and you can choose:
  1. Low
  2. Medium
  3. High

The default temperature is medium, and it only works for coffee and not milk.

## Energy-saving setting

- In the energy-saving mode, the machine needs 30 seconds to warm up and then to make Cappuccino, Coffee Latte, Hot milk and Cream. While for normal mode, making above beverages do not need waiting heat up. The normal mode is more energy consumption than the energy-saving mode.
- The factory default setting of the machine is normal mode.
- After entering the program setting, please turn the rotary button to "ECO SETTING" option, then press the rotary button, setting is finished.



## Automatic switch-off

- The machine's default switch off time is 30 minutes, which means the machine will automatically switch off 30 minutes after the last use.
- The range of automatic switch-off is from 15 minutes to 24 hours.
- After entering the program setting, please turn the rotary button to the "Auto-off" option to set your preferred automatic shut down time. Then press the rotary button, the setting is completed.



## Reset

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



## Information

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



## Language

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

## EXIT

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

## Cleaning and maintenance

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

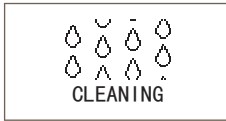


### Cleaning the coffee machine before operation

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



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



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

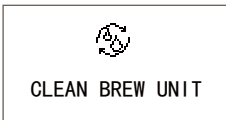


### Cleaning brewing unit

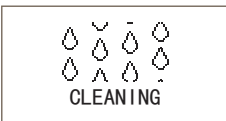
- After long-term use, there will be some coffee powder left on the brewing unit. Remove the powder by deeply cleaning the brewing unit. The process of cleaning brewing unit takes about 10 minutes.



Press the rotary button until it displays the program settings, and then select PROGRAM SETTINGS. After entering the program settings, turn the rotary button to the "MAINTENANCE" option, and press the rotary button.

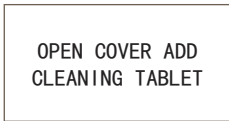


When the screen shows the picture as left, it indicates cleaning brewing unit program has been selected. Press the cleaning button to start cleaning brewing unit.

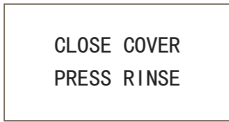


The brew unit is cleaning.

## Cleaning and maintenance



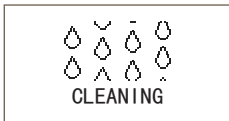
Open the coffee powder container lid, add the cleaning tablet.



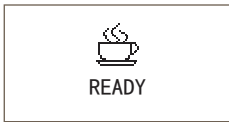
Close the coffee powder container lid, press the cleaning button to start it.



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



The brew unit is under cleaning, when the icon to the left is displayed.



After cleaning is finished, the machine will revert to the "READY" status.

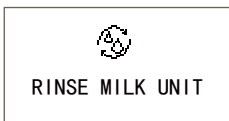
Please empty the drip tray after the cleaning program is completed.

## RINSE MILK UNIT

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



Enter program setting. Turn the rotary button to "MAINTENANCE" page and then press the rotary button.



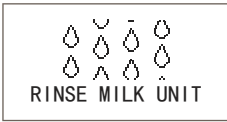
When the picture to the left is displayed, it is in unit cleaning mode. To clean, press the rotary button.



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





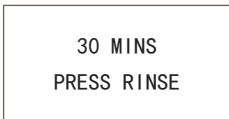


Milk unit is cleaning.  
After cleaning finished, the machine enters into "READY" status.

Please empty the drip tray after the cleaning program is completed.

## Descaling the coffee machine

- Ongoing daily usage will cause calcareous deposits in the coffee machine. The depositing rate varies with usage and the local water hardness.
- Decalcifier contains acidic substances that would irritate or potentially harm your eyes and skin, so you must strictly comply with the security warnings noted by the manufacturer on the packaging. If it gets into contact with your eyes or skin by accident, then please wash it with clean water immediately and thoroughly and then seek medical attention if required.
- Dissolve the decalcifier in clean water, and then put the mixed liquid into the water tank. Fully dissolve the decalcifier so it will descale the coffee machine more thoroughly.
- The whole descaling process takes about 30 minutes.
- Termination during the descaling process will damage the coffee machine. So once you start the descaling process, please do not terminate it until the process is complete.



After ongoing use, if it requires descaling, the words "NEEDS DESCALE" and "PRESS RINSE" will automatically display on the screen alternately. Now, press the cleaning button to enter the descaling program.



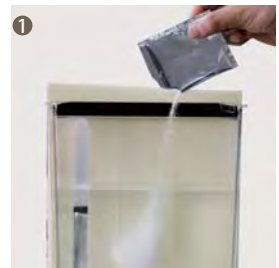
Turn the rotary button to maintenance setting option, press rotary button to enter.



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



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



## Cleaning and maintenance



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



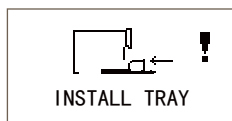
After adding the decalcifier, press the cleaning button to start descaling and cleaning.



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



Empty tray.



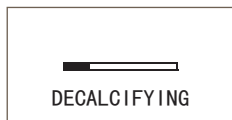
Install tray.



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



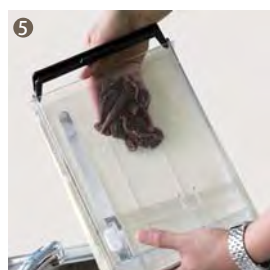
Press cleaning button to enter descaling and cleaning for the second time. To clean the residual decalcifier in water in pipes at this time. Put a container, of which the capacity is more than 1L, under the coffee spout.



Decalcifying.



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



Please empty the drip tray after the cleaning program is completed.

### Cleaning coffee grounds container and drip tray

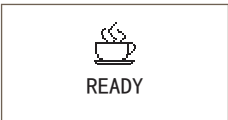
- Do not use chemical solvents and abrasive cleaner or alcohol to clean the coffee grounds container and drip tray.
- The drip tray and coffee grounds container cannot be cleaned in dishwasher.
- Do not use metal objects to clean dirt or coffee precipitate to avoid scraping the drip tray and coffee grounds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



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



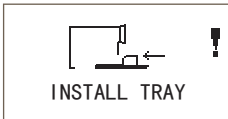
When it shows "INSTALL TRAY", please remove coffee grounds of the drip tray and coffee grounds container. This will take more than 3 seconds.



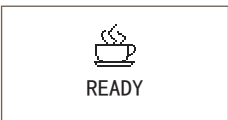
Reinstall the water drip tray to the machine, it returns to "READY" status. You can continue using the machine.



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



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



- Every time when cleaning coffee grounds and waste water in the drip tray, please empty the drip tray and coffee grounds container.



- Every time after cleaning coffee grounds and waste water in the drip tray, please firstly rinse the tray with clean water, and wipe dry the 2 steel plates at the end of drip tray, then reinstall the drip tray to the coffee machine.



### Cleaning water tank

- It is suggested that, each time you add water, that you clean the tank thoroughly with running water first.
- Clean the water tank regularly (about 1 time per month) it is best to use a wet rag and some mild cleaning fluid. Because the water tank is made from food-grade and environmental materials, it might be liable to crack. Please gently pick it up and put it down, and never let it fall down. If the water tank is damaged, please contact the customer service center to order a replacement.



### Cleaning bean container

- Please do not use water to wash the beans container, it would cause the grinder damage.
- 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 liable to crack. Please gently pick it up and put it down, and never let it fall down. If the bean container lid is damaged, please contact the customer service center to order a new one.



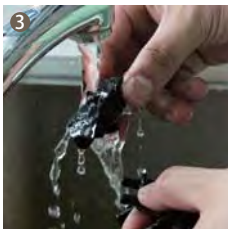
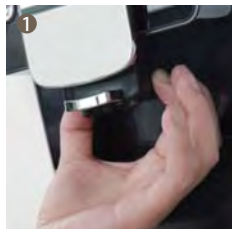
### Disassembling and cleaning the milk frother

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



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

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### Installing milk pipe

- Install the milk pipe to the milk frother inlet.



### Cleaning milk pipe

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

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



## Cleaning coffee machine

- Before cleaning the interior of the coffee machine, power it off, and disconnect the power. 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 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 residue on the surface, otherwise it would cause the surface damaged.



## Failures handling

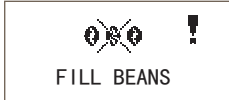
- This chapter will instruct you some errors that may be encountered and potential solutions.
- If there are some failures which cannot be resolved by the following methods, then please contact the customer service center.



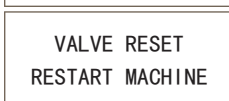
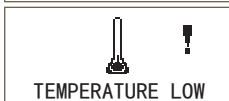
Problem	Cause	Solutions
The coffee temperature is too low.	The coffee cup was not pre-heated.	Wash the coffee cup with hot water before making coffee.
	Several minutes have passed since the last time of coffee making, so the brewing unit and the internal pipes are already cold.	Make some more cups of coffee.
Coffee only comes out from the coffee spout drop by drop.	Over fine coffee powder or coffee bean has been grounded too fine.	Adjust the grinding wheel to a rough state or use the suitable coffee powder.
	Brewing unit filter was blocked.	Run the brewing unit washing program.
Insufficient coffee oil.	Picked the wrong coffee bean type.	Use the suitable coffee beans.
The grinder arising noises.	There are foreign objects in the grinder.	Make coffee again, if it still failures, please contact with the customer service center.
The milk frother cannot make any milk foam.	The milk frother is blocked.	Cleaning the milk frother (refer to P17).
Milk sprays from the milk frother.	The milk frother was not assembled correctly.	Reassemble the milk frother.
Screen always indicates "EMPTY TRAY".	The sheetmetals at the end of the drip tray are dirty or wet.	Wipe the sheetmetals to dry (refer to P16).
Screen always indicates "INSTALL TRAY".	Coffee grounds in the bottom of the machine are not cleaned.	Clean the coffee grounds in the bottom.
Screen always indicates "FILL WATER TANK", but the water tank is full.	The water tank inductor is trapped.	Clean the water tank (refer to P17).
Screen always indicates "FILL BEANS", but the bean container is full.	The bean container is too oily and sticky for coffee beans.	1. Stir coffee beans in bean container. 2. Observe if the coffee beans are over roasted or charcoal roasted. 3. Clean the beans container (refer to P17).
*Errors 1 to 7* is displayed.	The coffee machine failures, cannot continue to be used.	1. Restart coffee machine. 2. If *errors* still exist, switch off the main power, and contact with the customer service center.

## Display information

- This chapter provides you with information about screen displays, causes and possible solutions.



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

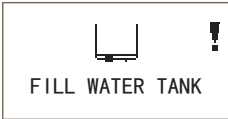
## Transport and recycle

### Transport

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



The machine is on the status of "READY".



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



long 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 appropriately recycle for protection of the environment.



### Technical Data

Voltage/Frequency	220 - 240 V - 50 Hz /60 Hz
Power	1400 W
Pump pressure	19 bar
Capacity of water tank	1.8 L
Capacity of bean container	250 g
Capacity of coffee grounds container	15 cakes
Capacity of the brewing unit	7 - 14 g
Adjusting height of coffee spout	80 - 140 mm
Length of power cord	1.2 m
Net weight	13 kg
Dimensions (Length×Width×Height)	450mm×302mm×370mm

# Base Assembly

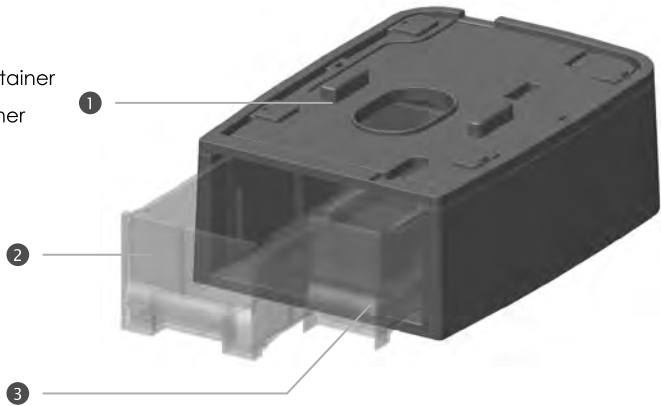
## I: Package List

- 1) Large capacity basement
- 2) Coffee grounds container
- 3) Waste water container
- 4) Water Inlet group (including silicon pipe, connection tube, filter and filter cover)

## II: Instruction of Part Name

### Large capacity basement group

- 1) Basement
- 2) Coffee grounds container
- 3) Waste water container



Capacity of Coffee Grounds: 50 portions; Capacity of Waste Water: 2 Liters

### Water inlet group




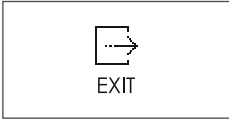



# Program Settings for Basement Water Inlet

For first use, fill in water tank and put machine on basement, turn on the machine, when screen shows "Ready", turn off the machine. It means machine system has water now, please do following Program Settings:



 Turn on the machine, when screen shows "Ready", long press the rotary button and choose "Program Setting"

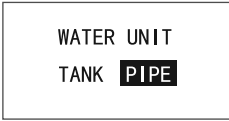


 Rotate the button to "Exit" on screen, then long press the rinse button for 5 seconds to enter engineer setting.



You can find "WATER UNIT" on screen, enter and choose "PIPE", then confirm it with rotary button, the screen shows "Confirmed".

※ With this setting, the water level sensor will not work and the machine will not remind "Fill in water".



Choose rotary button to find "WASTE UNIT" on screen, enter and choose "BASE", then confirm it with rotary button, the screen shows "Confirmed".

※ With this setting, the machine will not remind "Empty Tray".



After "Program Setting", rotate the button to "Exit", then it shows "Ready" on screen.. Please turn off the machine and remove the basement before following "Assembly Guidance".



## IV: Assembly Guidance on Water Inlet Group

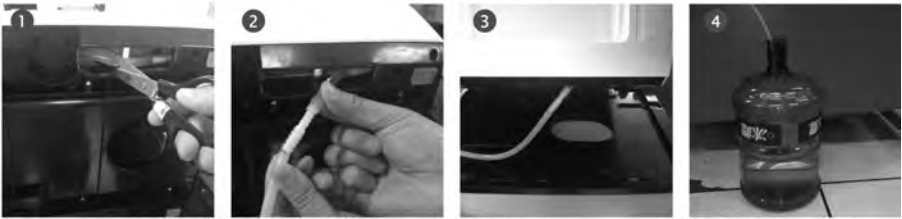
Tool Name: T10 Screw Tool



- 1) Take out the Drip Tray and the water tank, ensure no beans are inside the bean container, Put the coffee machine down, carefully cut off the original water hose with scissors.
- 2) Take out the original water hose and put one side onto the water connector tube of water inlet group .
- 3) After connecting the water inlet group, put the machine onto its base and ensure the silicon pipe is in the notch. Please do not let the machine press on the water pipe as this will restrict the flow and or damage the water pipe.
- 4) Put the water pipe into the water barrel.

Special Instructions:

- 1) Use water inlet group, when you turn on the machine, the screen shows "Unit Empty". This is normal so please follow instructions to fill water into the system.
- 2) The water tank cannot be used if the machine is equipped with the water inlet group, otherwise the machine will be damaged.
- 3) The filter inside the water inlet group cannot be taken out to avoid the clogging by impurities in the water.



## VI: Caution and Problem Shooting

1.If screen shows "Unit Empty" during operation, please follow below steps:

- 1) Confirm if the water inside water barrel is used up.
- 2) Confirm if the water inlet group with filter side is inside the water.
- 3) Confirm if the water connection tube is well fitted with the original water pipe in the coffee machine.

2.How to empty coffee grounds and waste water:

- 1) The sample machine with basement does not have the system reminder of "Empty Grounds" . The capacity is 50 portions coffee grounds, so please empty the coffee grounds in time. For future production, we will add the system reminder of "Empty Grounds" for every 50 portions coffee grounds.  
※ If the coffee grounds cannot be emptied on time, the coffee machine may be damaged.
- 2) The coffee machine with basement will not indicate "Empty Tray" because there is no water sensor on the basement. The capacity of waste water container is 2L, so please empty the container in time to avoid waste water leakage.

3.How to use Water Inlet Group:

- 1) On one side of water pipe there is a filter, please do not take out the filter, otherwise the coffee machine internal pipe may be blocked by impurities in the water.

# Bean Hopper Assembly

## I: Package List

- 1) Large capacity bean container
- 2) Bean container cover
- 3) Coffee powder container cover
- 4) Screw\*4

## II: Instruction of Part Name



- 1 Bean container cover
- 2 Gasket of bean container cover
- 3 Large capacity bean container
- 4 Fixture base of bean container
- 5 Grinding setting knob
- 6 Coffee powder container cover

## III: Assembly Guidance

Tool Name: T10 screw tool



1) Adjust the grinding setting knob to position "3", then take off the 4 screws to disassemble the normal bean container group.

※ If the normal bean container group still has coffee beans inside, please use up the coffee beans before disassembly.

2) Take out the large capacity bean container from the carton, adjust the grinding setting knob to position "3", then put it onto the coffee machine and fix the 4 screws.

※ If the screw fell into the bean container, please take out the screw immediately to avoid the damage of grinder.

### Important reminder

Please make sure the grinding setting knob can easily adjust to 5 settings after assembly, if not, please reassemble it.



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DESIGNED IN EUROPE. MANUFACTURED IN CHINA.