Content

1. Safety Instruction

(1) Read and preserve the instruction manual carefully.

(2) Keep the machine on a stable desktop, which is dry, ventilated and out of the reach of children.

(3) Understand the power specification before using the machine, and connect the power according to the requirement.

(4) Don't use the machine when it is under water shortage.

(5) Dispose the plastic and bubble board in the package appropriately to avoid hurting children.

(6) Please don't use the machine in outdoors.

(7) Please keep the machine far from heat producer, avoid the damaging to the surface of machine.

(8) Normal environment temperature for use and storage is 0℃～+45℃, frozen may damage the machine.

(9) Please add home temperature water in water container, hot water will damage the machine.

(11)Don't change technical situation of the machine, which will cause serious harm, manufacturer will not bear the responsibility of such harm.

(12)Take out the sewing unit and wash each unit when the machine is powered off.

(13)Please send the machine for professional electrical is damaged.

(14)The machine is not applicable to the group deficiency in physical, feelings and mental, including children, except they are under the direction of guardian to operate the machine safely.

(15)Please take care to avoid the entrance of water inside the machine and touch to the electrical parts, it will cause short circuit.

(16)If you will not use the machine for a long period, please power off and disconnect the plug.

(17)Should you have any questions on the machine, Please kindly contact us by service hotline.

2. Product general introduction

The machine can use roasted coffee beans to drinks like Espresso, Americano, Cappuccino, and use chocolate powder to make hot chocolate, milk chocolate, latte macchiato and so on.

3. Read before first use

In order to be safty to you and others, please read the instruction manual first.

The original package can keep the machine to aviod the damage during transportation, we suggest you to keep the package, so you can use for future transportation.

(1) Take the coffee machine out from the package, and put on a stable desktop

(2) Put the drip tray on right position of the machine.

(3) Add water into water container, and make sure the water level higher than the water level floater

(4) Add more than 30g coffee beans into the bean container for first use, only coffee beans can be placed in the bean container, please don't add water, coffee power, coffee beans mixed with stones and other hard objects, otherwise the grinder will be damaged

(5) Connect the power according to the specification on the rating label, and use right plug and socket;
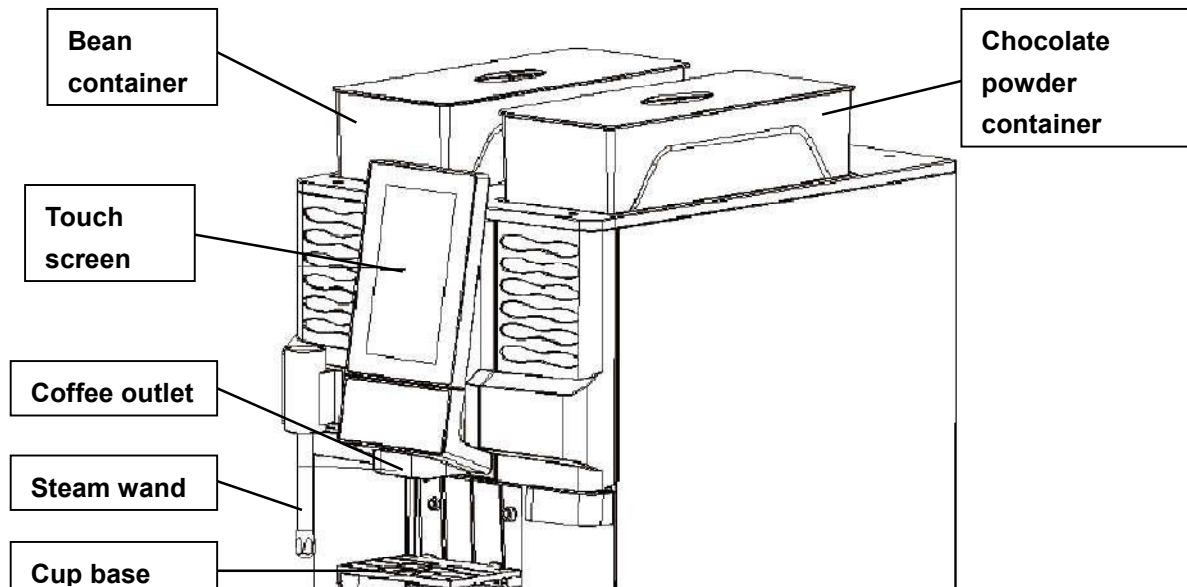
Press the icon 清洗 in setting menu, the screen will show milk clean interface, put the milk tube into clean water, and press "OK" to clean the milk system;

请将奶管插入清水中，
点击 "OK" 开始清洗机器

OK

Remarks: If the milk system was not cleaned for a long time, the remaining milk inside the milk system will caking and block the milk system, which will reduce working like of milk system.

3.1 Introduction of components

Bean container

Chocolate powder container

Touch screen

Coffee outlet

Steam wand

Cup base

Water

Drip tray

3.2 Technical specifications

Please take reference on following pages for specifications and functions introduction

3.3 Preparation before use the machine

(1) Prepare the machine according to "ready before first use"

(2) the machine will be waken up, start self-test, heating and self-clean process, please don't operate the machine during above processes.

(3) After the self-cleaning, the machine will enter the main function interface,

Self-Testing

Main function interface

3.4 Espresso Making

(1) Press the espresso function icon [icon], and the machine will start to make espresso.

(2) During the espresso process, users can also press the icon [icon] to stop the process any time.

(3) After finish the espresso brew process,　the touch screen will back to main function interface, and users can enjoy the drink.　After all coffee brewing process, the brewing unit will return to it's original position automatically, please operate the coffee machine after this process.

3.5 Americano Making

(1) Press the americano function icon , and the machine will start to make Americano.

(2) During the americano process, users can also press the icon to stop the process any time.

(3) After finish the americano making process, users can take out the americano function interface, and users shall enjoy the drink.

Note: users shall take out the cup containing americano timely, pls keep the coffee machine after this process.

3.6 Cappuccino Making

(1) Press the cappuccino function icon , and the machine will start to make cappuccino.

(2) During the cappuccino process, users can also press the icon ☒ to stop the process any time.

(3) After finish the cappuccino brew process, the touch screen will back to main function interface, and there is one cup of cappuccino in front. After the finish of whole cappuccino brewing process, the brewing unit will return to it's original position automatically, please operate the coffee machine after this process.

3.7 Latte Making

(1) Press the Latte function icon ☒, and the machine will start to make Latte.

(2) During the Latte process, users can also press the icon ☒ to stop the process

any time.

(3) After finish the Latte brew process, the touch screen will back to main function interface, and users can enjoy the drink. After all coffee brewing process, the brewing unit will return to it's original position automatically, please operate the coffee machine after this process.

3.8 Moka Making

(1) Press the moka function icon **, and the machine will start to make moka.**
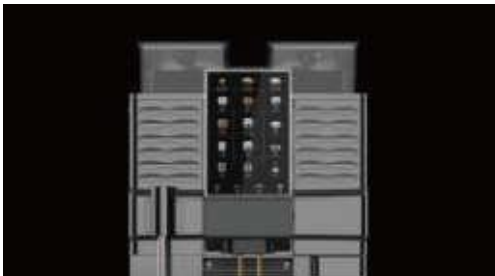
(2) During the moka process, users can also press the icon ⏹ **to stop the process any time.**

(3) After finish the moka brew process, the touch screen will back to main function interface, and users can enjoy the drink. After all coffee brewing process, the brewing unit will return to it's original position automatically, please operate the coffee machine after this process.

3.9 Macchiato Making

(1) Press the macchiato function icon **, and the machine will start to make macchiato.**

(2) During the macchiato process, users can also press the icon **to stop the process any time.**

(3) After finish the macchiato brew process, the touch screen will back to main interface and pop up a tip "Please take your cup away". After take the cup away, the brewing unit will return to it's original position automatically, please operate the coffee machine after this process.

3.10 Hot Chocolate Making

1) Press the hot chocolate function icon , and the machine will start to make hot chocolate.

(2) During the hot chocolate process, users can also press the icon **to stop the**

process any time.

(3) After finish the hot chocolate brew process,   the touch screen will back to main function interface, and users can enjoy the drink.   After all coffee brewing process, the brewing unit will return to it's original position automatically, please operate the coffee machine after this process.

3.11 Milk Chocolate Making

(1) Press the milk chocolate function icon **, and the machine will start to make milk chocolate.**

(2) During the milk chocolate process, users can also press the icon ☒ **to stop the process any time.**

(3) After finish the milk chocolate brew process,   the touch screen will back to main function interface, and users can enjoy the drink.   After all coffee brewing process, the brewing unit will return to it's original position automatically, please operate the coffee machine after this process.

3.12 Milk Foam Making

(1) Press the milk foam function icon **, and the machine will start to make milk foam.**

(2) During the milk foam process, users can also press the icon ⊠ **to stop the process any time.**

(3) After finish the milk foam brew process, the touch screen will back to main menu, it means the brew process is over. After make coffee is over, the brewing unit will return to it's original position automatically, please operate the coffee machine after this process.

3.13 Hot Milk

(1) Press the hot milk function icon ⊡ **, and the machine will start to make hot milk.**

(2) During the hot milk process, users can also press the icon ⊠ **to stop the**

process any time.

(3) After finish the hot milk brew process, the touch screen will back to main function interface, and users can enjoy the drink. After all coffee brewing process, the brewing unit will return to it's original position automatically, please operate the coffee machine after this process.

3.14 Steam Making

(1) Press the steam function icon **, the steam wond will start to produce steam, please don't touch the steam wand directly during this process, the high temperature on the surface of steam wand might cause scald.**

(2) During the steam process, users can also press the icon **to stop the process any time.**

(3) After finish the steam process, the touch screen will back to main function interface, it means the steam process finish.

3.15   Hot Water Making

(1) Press the hot water function icon **, and the machine will start to make hot water.**

(2) During the hot water process, users can also press the icon to stop the process any time.

(3) After finish the hot water process, the touch screen will back to main function interface for customers to order beverage.

Setting Function

Please press the _____ icon _____ and then _____ require users to enter code(factory reset code 0574), after enter the correct code, the machine will enter the setting menu.
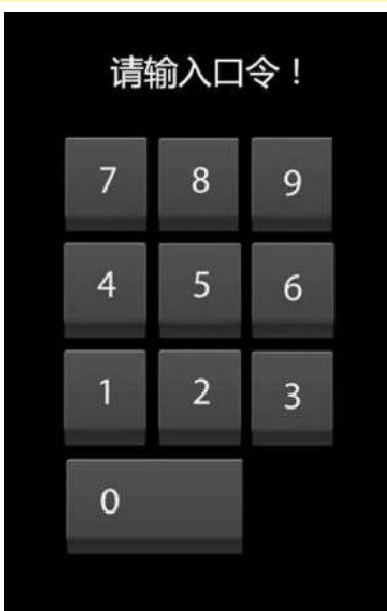
4.1 Coffee Temperature

Press icon **, the display will show temperature adjust interface, please choose your required temperature, and press "OK" to confirm your selection. (Remarks: the hot water temperature adjustment is from 70-95℃）**

4.2 Cup Number Counter

Press icon , the display shows the total cups of each drink made by coffee machine.

4.3 "Favorite" in "Setting Menu Up" before coffee making

Please press "Favorite" icon , the screen show favorite taste adjustment function as following.

4.3.1 Press espresso icon, users can adjust the espresso volume and coffee powder volume, and press "OK" icon to confirm. (Remarks: the espresso volume is adjustable from 20-250ml, and the coffee powder volume is adjustable from 5-16g)

4.3.2 Press americano icon, users can adjust the americano volume and coffee powder volume, and press "OK" icon to confirm. (Remarks: the americano volume is adjustable from 20-250ml, and the coffee powder volume is adjsutable from 5-16g)

4.3.3 Press cappuccino icon, users can adjust the cappuccino volume,coffee powder volume, milk time, and press "OK" icon to confirm. (Remarks: the cappuccino volume is adjustable from 20-250ml, and the coffee powder volume is adjsutable from 5-16g, and milk time is adjsutable from 10-100 seconds)
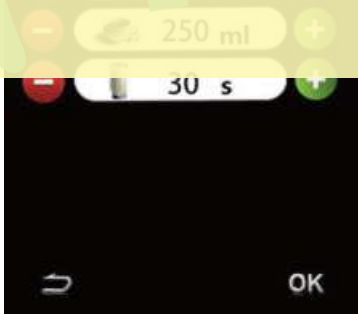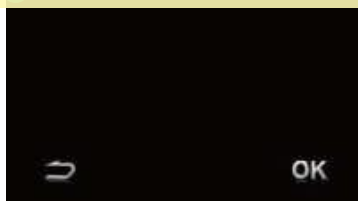
4.3.4 Press latte icon, users can adjust the latte volume,coffee powder volume, milk time, and press "OK" icon to confirm. (Remarks: the latte volume is adjustable from 20-250ml, and the coffee powder volume is adjsutable from 5-16g, and milk time is adjsutable from 10-100 seconds)

4.3.5 Press latte icon, users can adjust the moka volume,coffee powder volume, hot chocolate volume, chocolate powder volume, and press "OK" icon to confirm. (Remarks: the mokavolume is adjustable from 20-250ml, and the coffee powder volume is adjsutable from 5-16g, hot chocolate volume is adjustable from 60-250ml, chocolate powder volume is adjsutable from 10-100g)
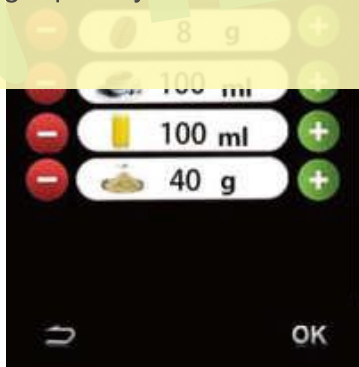
4.3.6 Press macchiato icon, users can adjust the macchiato volume,coffee powder volume, hot chocolate volume, chocolate powder volume, milk time, and press "OK" icon to confirm. (Remarks: the mokavolume is adjustable from 20-250ml, and the coffee powder volume is adjsutable from 5-16g, hot chocolate volume is adjustable from 60-250ml, chocolate powder volume is adjsutable from 10-100g, and milk time is adjsutable from 10-100 seconds)

4.3.7 Press hot chocolate icon, users can adjust the hot chocolate volume, chocolate powder volume, and press "OK" icon to confirm. (Remarks: hot chocolate volume is adjustable from 60-250ml, chocolate powder volume is adjsutable from 10-100g)

4.3.8 Press milk chocolate icon, users can adjust the hot chocolate volume, chocolate powder volume, milk time, and press "OK" icon to confirm. (Remarks: hot chocolate volume is adjustable from 60-250ml, chocolate powder volume is adjsutable from 10-100g,and milk time is adjsutable from 10-100 seconds)
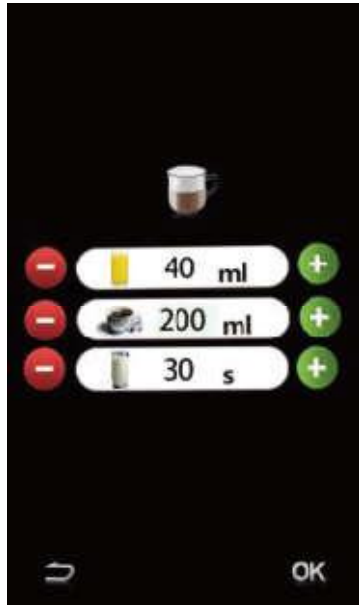
4.3.9 Press milk foam icon, users can adjust the milk foam time, and press "OK" icon to confirm. (Remarks: the milk foam time is adjustable from 10-100s)
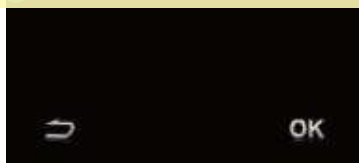
4.3.10 Press hot milk icon, users can adjust the hot milk time, and press "OK" icon to confirm. (Remarks: the hot milk time is adjustable from 10-100s)

4.3.11 Press steam icon, users can adjust the steam time, and press "OK" icon to confirm. (Remarks: the steam time is adjustable from 10-100s)
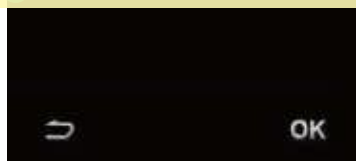
4.3.12 Press hot water icon, users can adjust the hot water volume, and press "OK" icon to confirm. (Remarks: the hot water volume is adjustable from 60-300ml)
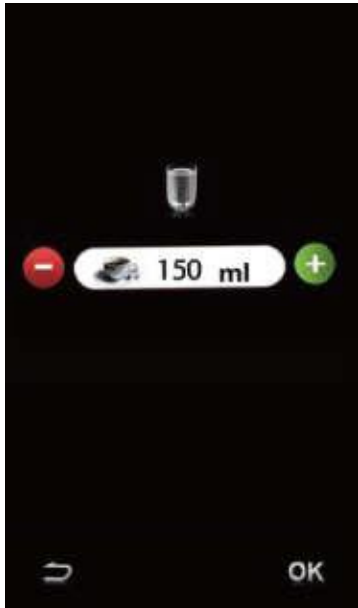
4.4 Language Setting

Press the language icon, the screen will show 8 languages for select: CHN、ENG、KOR、GER、RUS、FRA、ITA、ESP, select the required language and press "OK" to confirm.

4.5 Factory Reset

Press the reset icon ,the screen will show factory reset interface, press "ok" icon to reset.

按下 "OK" 键机器将恢复
出厂设置

⤺   OK

4.6 System Setting

Press the System settings icon ,can change existing settings and choose different ······

confirm.

研磨测试   锅炉排空   泄压测试
Grinding Test   Boiler Emptying   Pressure test
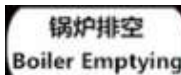
4.7 Boiler Empty
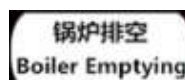
Press the set interface icon function. The hot water in the coffee machine boiler can be completely discharged to the drip tray. Before emptying, please empty the drip tray. The screen shows that the emptying has been completed, and the machine can be turned off.

4.8. Self-clean setting

4.9 Eco time setting

Press the Set interface icon , **Set the time for standby automatic turn off. If no operation is performed within the set time, the machine will automatically clean. (Remarks: time adjustment range is 0-600mins)**
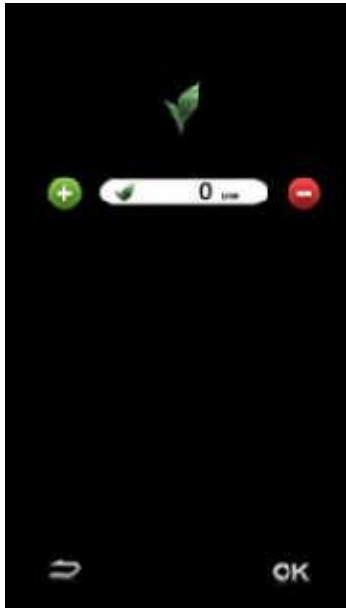
4.10 Descaling Setting

Press the descal icon , Descaling interface will appear, press " ok " icon, the machine will enter into the descaling automatic operation mode, the whole descaling process is about 100 minutes, please follow the prompts to restart after descaling

(Remarks: 1,Can set the volum of descaling, the adjustment range is 100-300 liters

2, Add an appropriate amount of descaling powder to the water tank before descaling, and the water tank should be filled with water.

5. Cup warmer function

Since each user's country is different from the region, or the cup temperature is different during use, in order to ensure the taste of the coffee, the cup can be heated before the coffee is made, so as to avoid different taste due to the difference in temperature.

7. Powder thickness adjustment

1, Since each user's coffee beans are different in type or have different preferences, resulting in differences in the thickness of the coffee powder, the bean lid can be opened and the thickness of the powder can be adjusted according to one's preference.

1, The powder state is already fine, and can be adjusted in a small amount.

2. The coffee powder is thicker, you can press the adjustment knob, then turn the powder thickness knob.

(Remarks: Hot water volum adjustment range is 60-300ml)

This product has been set according to the factory's standard. The default is the finest position of the factory. If the user still needs to adjust, please use the small adjustment first. After setting, you need to brew 3 cups later   to check the waste to confirm the thickness.
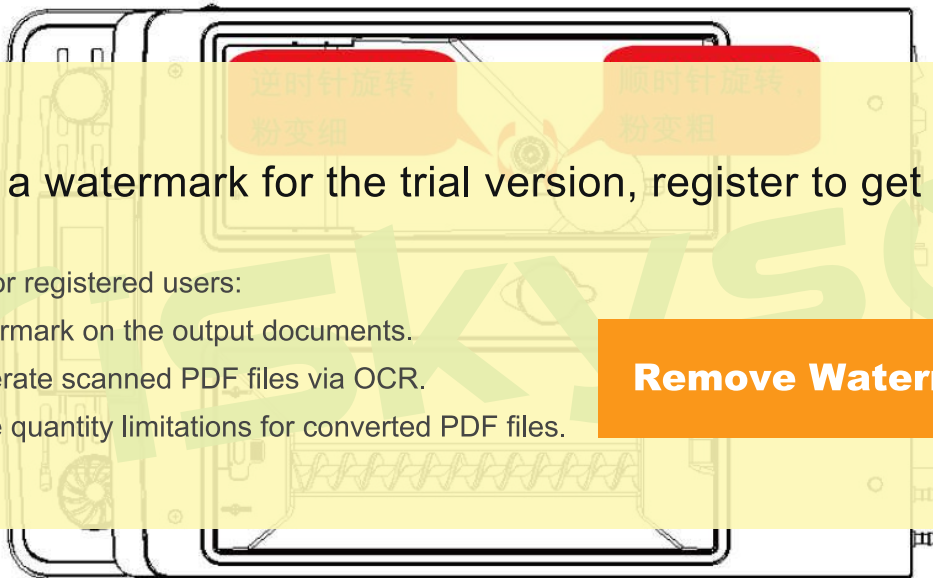
8. Disassembly process and cleaning method of external parts of the machine

1, Disassembly and cleaning of the foamer assembly
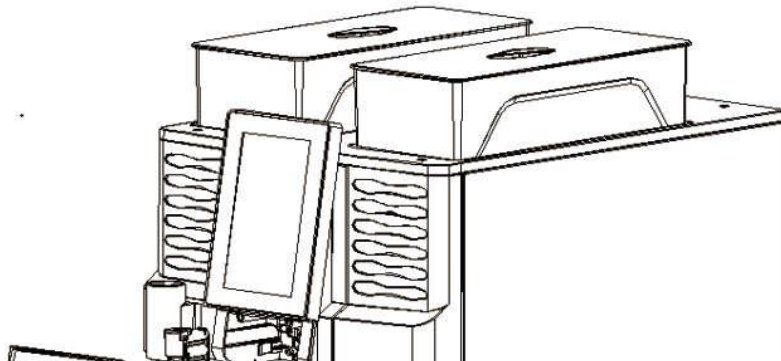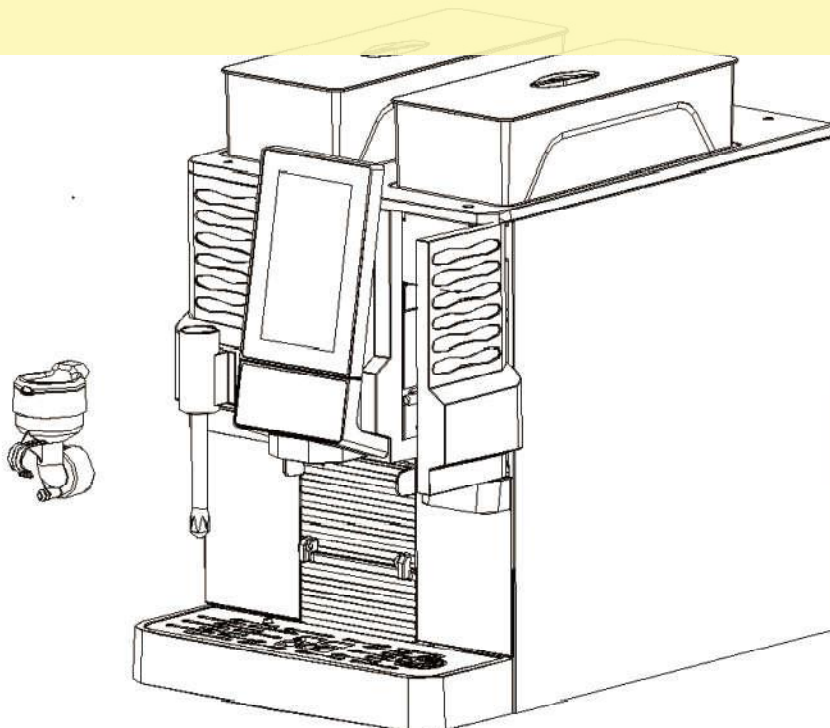
3. Disassembly and cleaning of Shrinking cup holder assembly
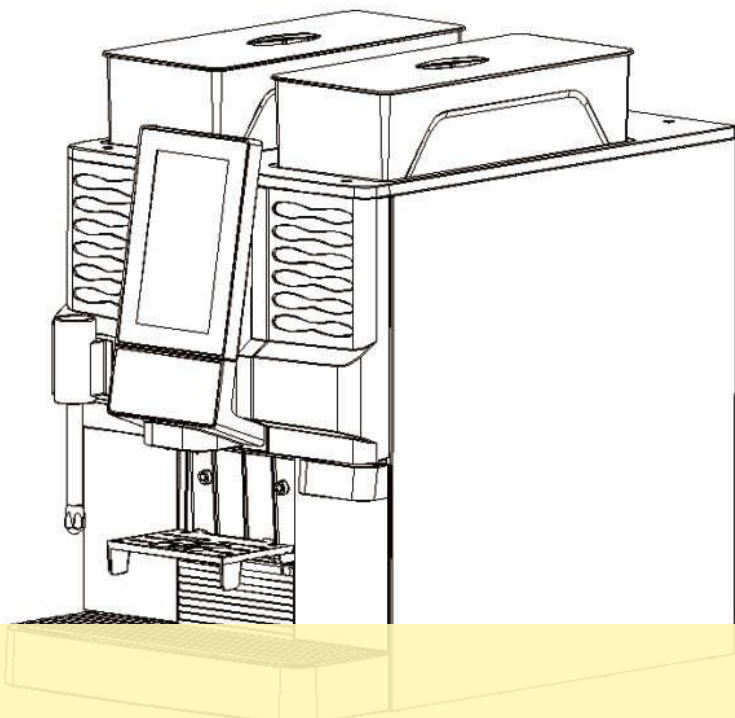
4. Disassembly and cleaning of the chocolate tank assembly

9 Warning icon and solutions

Serial number	photo	Problem Description	Solution
		Wat	

2		Coffee outlet missing	Please put the coffee outlet in the correct position
3		Chocolate warehouse door is not closed	Closed the door

5		Waster coffee container full	Please empty the waster coffee container
6		Tube Plugged	Check if the pipeline is blocked or bent, Please restar the machine
7			Please put the water tray in the correct position

10 Main Specifications

Main Specifications			
Voltage	220VAC	Power	2000W
WaterTank capacity	2400ml	Bean Tank capacity	450g
Coffee Volum	20-250ml	High bean tank capacity	1100g
ULKA Pump	19 Bar	Chocolate tank capacity	700g
Pre brewing	√	Higher chocolate tank capacity	2700g
Powder thickness adjustment	√	Drip tray capacity	850ml
Stainless steel	√	Product Weight	28kg
Espresso	√	Hot water	
		Cup warm	
Cappuccino		Ro	
Latte		Ad position	
Mocha	√	Movable water tank	√
Macchiato	√	Cup counter	√
Hot chocolate	√	Factory reset	√
Hot chocolate drink	√	Self-clean function	√
Milk foam	√	Component disassembly	√
Hot milk	√	favourite	√
Steam function	√	Setting adjustment	√