

Fully Automatic Coffee Machine
OPERATION MANUAL

Item No. 981010001



Italian fashion designs

Once more excellent explanation of minimalist, abandon any worthless elements. With brief outlines, shows the most graceful fascination. Not just coffee machine, what's more, it is the actor of fashion.



Intelligent one touch control

As science and technology combines fashion, everything becomes simple and perfect. The humanized intelligent touch-screen, make everything simple. With just one touch, enjoy the aroma of coffee in a moment.



Full-automatic technology

Intelligent pre-brewing system makes coffee more aroma.
Intelligent temperature control system makes quality more stable.
Intelligent reminding system makes operation simpler.
Intelligent cleaning system makes maintenance more convenient



Grinding fresh coffee at anytime, anywhere

In the office tea room, hotel's business center. In the airport departure lobby, lounge of conference hall, private kitchen, and so on. Wherever you are, it means more professional and convenient. In a few seconds, traditional fresh ground coffee is enjoyed freely.



The most advanced milk foam system

Makes milk foam more delicate and soft, to create the ultimate silky taste for you. No matter Cappuccino or Coffee latte, Just as if it's made by the gold medal barista.

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

Fully Automatic Coffee Machine
OPERATION MANUAL



Safety Instructions

Please see specification label on the bottom of coffee machine or specification parameters indicated in instruction manual(P53).

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.
- Children shall operate the machine under the supervision of adults.
- Please keep various packages, cartons, plastic bags and Styrofoam away from children's reach.
- Unplug from outlet when stop using and before cleaning. Allow to cool before disassembling and cleaning the coffee machine.
- Stop using the machine once power cord or plug is damaged. Take the machine to authorized after-sale service center for testing and repairing.
- 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, long coffee and hot water, 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, please confirm that the milk pipe has been connected from the milk frother to milk before making cappuccino, coffee latte, and hot milk/cream. Otherwise, high temperature steam may cause personal injury.

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 53).

Safety Instructions

- 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

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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, hot milk, milk foam, 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.

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.

"Know coffee machine" will help you familiar with the coffee machine, and enjoy using it.

"Coffee menu " will guide you how to prepare all kinds of coffee.

"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 980101001.

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.



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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

Standard configuration

- Full-automatic coffee machine
- Accessory bag
 - User manual
 - Warranty card
 - Wiping cloth ×1
 - Water hardness test paper ×1
 - Descaling powder ×1
 - Coffee powder spoon ×1
 - Milk pipe ×2
- Packing box
- Styrofoam packing materials
- Plastic PE bag

Do not discard all the boxes of the coffee machine, in case to use them again to prevent the coffee machine damaging during transportation.

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.



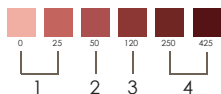
Plug the power cord in the patch board.

Testing and setting water hardness

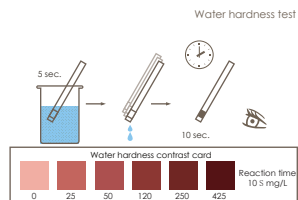
- The harder the water is, the higher frequency the coffee machine need descaling.
- You need to re-test the hardness of water once you change the water resource. If the water hardness setting on the coffee machine does not match the actual water hardness, it will not give a good taste of coffee, or even damage the machine.



- 1: Take out the water hardness test paper from the accessory bag.
- 2: Put the testing part in the water for 5 seconds.
- 3: Take out the paper from water, and observe the color. Then set the water hardness number according to the contrast card. Please refer to P37 for water hardness setting.



- 1:
- 2:
- 3:
- 4:



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.
1. Open the water tank lid.
 2. Take out the water tank.
 3. Fill the water tank with purified water at room temperature, and insert the tank back to the machine.
 4. Cover the water tank lid.



Insert the water filter

- Do not stop water filter cleaning process, thus ensuring the water filter is well cleaned and pre-brewing, and reaching the best effect of filtering.
- After 2 months use, the water filter will lose efficacy. There is a month indicator on the water filter. Please adjust the rotary button to the month when you insert the water filter.
- Please use the original model of water filters. If you need to buy one, please contact the authorized service center. Water filters can effectively filter impurities in the water and reduce the degree of water hardness. If you use a water filter, your appliance needs no descaling.



1. Adjust the date rotary button at the top of water filter to the current month.
2. Insert the water filter into the water tank.



Fill beans

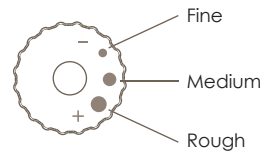
- Never put the coffee beans that have been specially treated (e.g. sugar, cocoa) into the bean container.
- Only roasted coffee beans can be put into the bean container, never put others like rice, soybeans, chocolate beans, nuts, sugar, and spices.
- Never put hard objects into the bean container, 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.
- The maximum capacity of bean container is 250g



1. Take off the bean container cover.
2. Add beans to the bean container.
3. Put on the bean container cover.

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 fineness adjustment will come into effect after making at least 2 cups of coffee.



First-time use

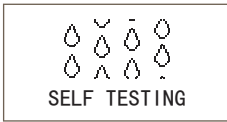
- As the machine has been tested at factory, there may be a little coffee powder left over. We promise the machine is brand new.
- The coffee machine will start self-testing and cleaning at the first-time use, this helps the coffee machine to achieve the best working condition, and this process cannot be skipped.
- During the cleaning process, some hot water will outflow from the coffee spout into the drip tray. Please pay attention to avoid contacting with the spilling hot water, not to be scalded.



Please ensure the power is connected, and then press  the power button.



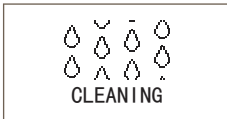
Welcomes



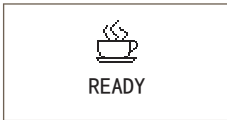
Self-testing of the coffee machine



The coffee machine begins to heat up. Heating system will automatically stop when it reaches the proper temperature to make coffee or steam.



Coffee machine automatically cleans the brewing unit and both coffee spouts after heating (Automatic-clean process is to make coffee fresh enough).




The coffee machine is ready to make coffee after cleaning.

Power on

- 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.



WELCOME



HEATING

The coffee machine begins to heat up. Heating system will automatically stop when it reaches the proper temperature to make coffee or making steam.



Coffee machine automatically cleans the brewing unit and both coffee spouts. (Automatic-clean process is to make the coffee fresh enough).




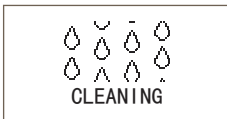
The machine is ready. Please begin to make coffee

Power off

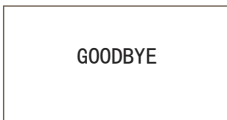
- Every time when powering off the coffee machine, it will automatically complete cleaning process for one time, and the process cannot be stopped. This operation is to clean up the coffee pipelines and remove the coffee grounds.
- During the cleaning process, some hot water will flow out of the coffee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



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



Cleaning coffee machine



When "goodbye" is displayed, it means cleaning process has been completed, and the coffee machine is being switched off.



Recognizing your coffee machine

Owning the coffee machine, you need just one touch to get a cup of perfect coffee instantly. Moreover, you can also set the fineness of coffee, the volume of coffee, the volume of milk, the volume of milk foam, the temperature and the volume of hot water according to your preference.

- Making coffee by touch icon
- Single time setting of coffee parameters
- Default parameters of beverage can be set

Press the rotary button to stop making of beverage.



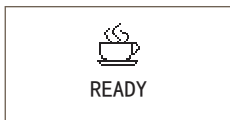
Preparing coffee by touch icon

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

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



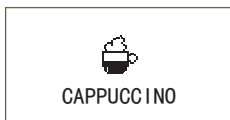
14



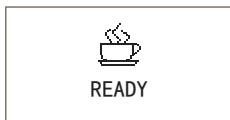
Touch espresso icon, when the screen indicates as the left picture.



Press the rotary button, when the screen indicates as the left picture.



When screen indicates "espresso", touch the cappuccino icon. The screen will change to the content of picture on the left.



When screen shows "cappuccino", touch the cappuccino icon again. It will display the content of picture on the left.



No operation in 10 seconds after touching any beverage icon, the screen will change to the content of picture on left.



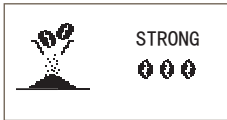
Single time setting of coffee parameters

8 items as bellow can be set at single time.

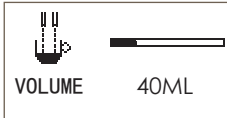
- Set the amount of coffee beans during grinding process.
- Set the volume of coffee when making coffee
- Set the making time of milk foam when making cappuccino
- Set the making time of milk when making latte
- Set the temperature of hot water before making hot water
- Set the hot water volume when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

Detail instructions

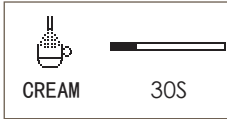
You can set the fineness of coffee and the volume of beverage before or during making the beverage at single time, the setting will not be saved. Changing default setting, please refers to the parameter settings(P31)



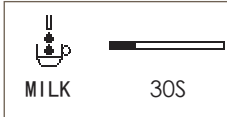
When grinding the coffee beans, you can rotate the rotary button to adjust the amount of coffee beans, to left is mild ☺, and to right is strong ☹☹☹. The default value is normal ☺☺.



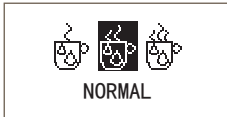
When making cappuccino, milk foam making time can be adjusted by rotating the rotary button while milk foam outflows. For example the current time is 20SEC, 2 cells to left to reduce to 19SEC, and 2 cells to right to increase to 21SEC.



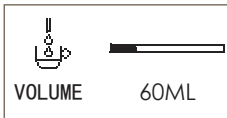
When making cappuccino, milk foam making time can be adjusted by rotating the rotary button while milk foam outflows. For example the current time is 20SEC, 2 cells to left to reduce to 19SEC, and 2 cells to right to increase to 21SEC.



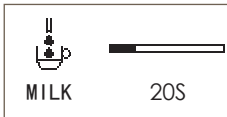
When making coffee latte, milk making time can be adjusted by rotating the rotary button. For example, the current value of milk making time is 20SEC, 2 cells to left to reduce to 19SEC, and 2 cells to right to increase to 21SEC.



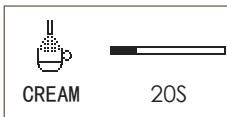
Before making hot water, the temperature can be adjusted by rotating the rotary button. To left is low, to right is high. The default temperature is normal.



When making hot water, the hot water volume can be adjusted by rotating the rotary button. For example, the current volume is 150ML, 2 cells to left to reduce to 145ML, and 2 cells to right to increase to 155ML.



When making hot milk, hot milk making time can be adjusted by rotating the rotary button. For example, the current time is 20SEC, 2 cells to left to reduce to 19SEC, and 2 cells to right to increase to 21SEC.









When making milk foam, milk foam making time can be adjusted by rotating the rotary button. For example, the current time is 20SEC, 2 cells to left to reduce to 19SEC, and 2 cells to right to increase to 21SEC.

Setting up beverage parameters and range

The parameters 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 out can be set

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

Drinks	Temperature	Strength	Volume
espresso	Around 80°C	Mild: 	Volume: 25 -120ML
long coffee		Normal:  Strong: 	Volume: 25 - 240ML
cappuccino	Around 60°C	Mild: 	Volume: 25 - 240ML
coffee Latte		Normal:  Strong: 	Milk time: 3 - 120SEC Cream tiem: 3 - 120SEC
hot water	Low: around 60°C Normal: around 70°C High: around 80°C		Volume: 25 -450ML
hot milk	Around 40°C		Milk time: 3 -120SEC
hot cream	Around 50°C		Cream time: 3 -120SEC

If you want to change the default parameters for detailed method, please refer to the parameter settings in program settings. (Page 31)



Coffee menu

This chapter will help you to make kinds of milk coffee with Quarza coffee machine.

Espresso

Coffee bean: Moderate roasting
Cup temperature: 55°C
Amount of ground powder: ☪☪ Strong
Brewing temperature: 93°C
Volume of coffee: 50ML



Long Coffee

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Coffee bean: Moderate roasting
Cup temperature: 55°C
Amount of ground powder: ☪☪ Normal
Brewing temperature: 93°C
Volume of coffee: 100ML

Suggest filling 100ML more hot water into the cup.



Hot water

High temperature: To make black tea/green tea
Normal temperature: To drink directly
Low temperature: To make juice or milk powder.



Cappuccino

Coffee bean: Moderate roasting
Cup temperature: 55°C
Amount of ground powder: ☼ Mild
Milk temperature: 10°C
Milk time: 15S
Volume of coffee: 100ML



Coffee Latte

Coffee bean: Moderate roasting
Cup temperature: 55°C
Amount of ground powder: ☼ Mild
Milk temperature: 10°C
Milk time: 15S
Cream time: 15S
Volume of coffee: 100ML



Hot milk

The milk can be heated up to the perfect temperature for drinking without destroying the nutrition.





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: 80-140mm.

Espresso



The volume of espresso is suggested between 30 to 50ml.

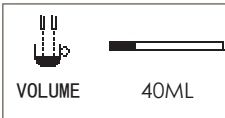
Because of the small volume of espresso, please warm the coffee cup before making coffee.




 Touch the espresso icon for espresso function.



 Press the rotary button, 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: 



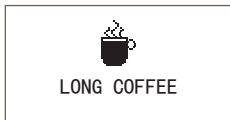
 During making coffee, you can adjust the volume of coffee by rotating the rotary button.
Default volume of espresso: 50ML



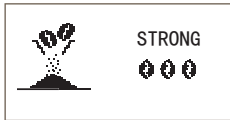
When the screen shows as the left picture, it means the espresso is ready, please enjoy it.

Long coffee

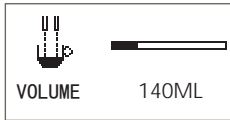
The taste of long coffee is much lighter than espresso.



Touch the long coffee icon for long coffee function.



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



During making coffee, you can adjust the volume of coffee by rotating the rotary button. Default volume of long coffee: 150ML

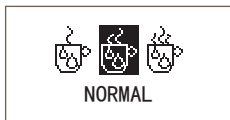


When the screen indicates as the left picture, it means the long coffee is ready, please enjoy it.

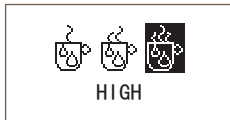


Hot water

Hot water can be adjusted to three temperature level, which are high temperature, medium temperature and low temperature.



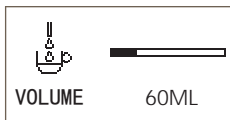
Touch the hot water icon for hot water function. Default temperature level of the hot water: normal temperature.



When the hot water is at the medium grade, you can adjust the hot water to high temperature by rotating the rotary button to the right side.



When the hot water is at the normal level, you can adjust the hot water to low temperature by rotating the rotary button to the left side.



During making hot water, you can adjust the volume of hot water by rotating the rotary button. Default volume of hot water: 200ML

Cappuccino

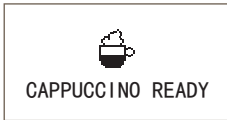
- When making cappuccino, steam will erupt from the spout, please be careful to avoid being scalded.
- When making cappuccino, coffee latte, hot milk and milk foam, please ensure the milk frother has been set up in the machine and connected to the milk pipe; please insert the milk pipe into the milk before making.
- It will achieve the best foam quality if the milk temperature is below 10°C.
- One electric rapid heater controls the steam separately, and it needs to be heated under energy saving mode, and this process cannot be skipped.



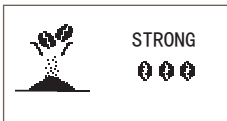
Touch the cappuccino icon for cappuccino function.



Produce the temperature is not high enough to produce steam, the electric rapid heater will begin to heat.

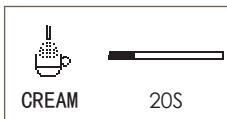


When the screen indicates as the left picture, it means the heating process is completed.

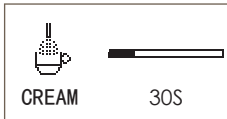


Press the rotary button, the grinder will begin to grind. At this time, you can adjust the amount of coffee beans by rotating the rotary button.

Default amount of coffee beans for cappuccino: ☉☉☉

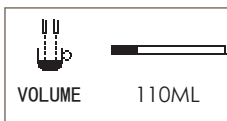


When the screen indicates as the left picture, it begins to make cream.

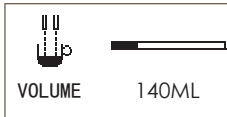


During making cream, you can adjust the volume of cream by rotating the rotary button.

Default time for making cream: 20s



When the screen indicates as the left picture, it begins to make coffee.



During making coffee, you can adjust the volume of coffee by rotating the rotary button.

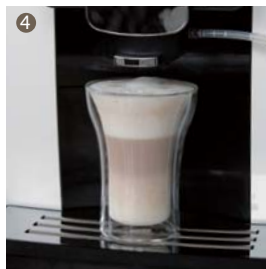
Default volume of coffee: 100ML



MILK



When the screen indicates as the left picture, it means the cappuccino is ready, please enjoy it.



coffee Latte

- Please use a bigger cup to make coffee latte.
- When making coffee latte, steam will erupt from the spout, please be careful to avoid being scalded.



Touch the coffee latte icon for coffee latte function.



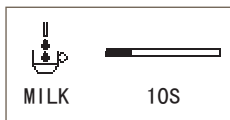
If the temperature is not high enough to make steam, the electric rapid heater begins to heat.



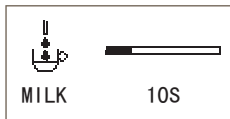
When the screen indicates as the left picture, it means the heating of coffee latte is completed.



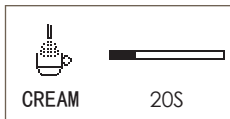
Press the rotary button, the grinder will begin to grind. At this time, you can adjust the amount of coffee beans by rotating the rotary button. Default amount of coffee beans for coffee latte: ☪☪



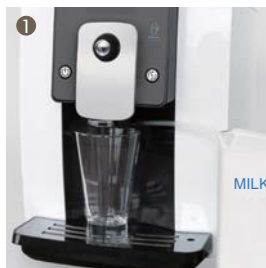
When the screen indicates as the left picture, it begins to make hot milk.

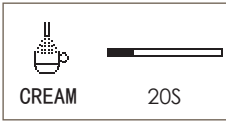


During making hot milk, you can adjust the volume of hot milk by rotating the rotary button. Default time for making hot milk: 15S

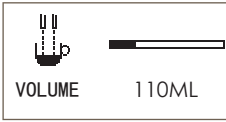


When the screen indicates as the left picture, it begins to make cream.

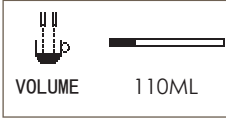




During making cream, you can adjust the making time of cream by rotating the rotary button.
Default time for making cream: 15S



When the screen indicates as the left picture, it begins to make coffee.



During making coffee, you can adjust the volume of coffee by rotating the rotary button.
Default volume of coffee: 100ML



When the screen indicates as the left picture, it means the cappuccino is ready, please enjoy it.



Hot milk

- When making hot milk, steam will erupt from the spout, please be careful to avoid being scalded.



Touch the Hot milk/Cream icon, and rotate the rotary button for hot milk function.



Press the rotary button to start. If the temperature is not high enough to make steam, the electric rapid heater begins to heat.



When the screen indicates as the left picture, it means the heating of hot milk is completed.



During making hot milk, you can adjust the making time of hot milk by rotating the rotary button.
Default time for making hot milk: 20SEC



When the screen indicates as the left picture, it means the hot milk is ready, please enjoy it.

Hot cream



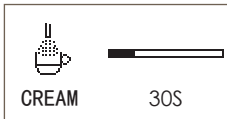
Touch the Hot milk/Cream icon, and rotate the rotary button for cream function.



Press the rotary button to start; if the temperature is not high enough to make steam, the electric rapid heater begins to heat.



When the screen indicates as the left picture, it means the heating of cream is completed.



During making cream, you can adjust the making time of cream by rotating the rotary button.
Default time for making cream: 20S



When the screen indicates as the left picture, it means the cream is ready, please enjoy it.

Preparing coffee with coffee powder

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

- Prohibit filling other mixtures such as instant coffee powder or cocoa powder in the powder container. Otherwise it will damage the machine.
- Please use the coffee powder spoon provided to get coffee bean powder, and you can only fill one spoon of the powder each time. Please put the coffee powder spoon into the accessory bag after using to avoid missing.
- Do not fill the coffee bean 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.
- The process of using coffee bean 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 with espresso.



USE POWDER

FILL POWDER

Open the coffee bean powder lid

USE POWDER

CLOSE COVER

Fill 1 spoon of coffee bean powder in the powder container, and close the lid.



SELECT COFFEE
ROTARY TO CANCEL




When the screen indicates as the left picture, please choose one of the four coffee drinks. Take espresso for example, to make espresso with coffee bean powder.




ESPRESSO



When the screen indicates as the left picture, press the rotary button to make espresso.


VOLUME 40ML



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




ENJOY !

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


CANCEL



If you want to cancel making coffee after fill in coffee bean powder, please continue making coffee first, and then press the rotary button to stop during making coffee.



Program setting

- This chapter will give instructions on program setting.
- When ensuring the coffee machine shows "READY", press the rotary button for two seconds, then you can enter into the program setting menu.



Maintenance setting

Please read the detailed instructions about rinsing the brewing unit and decalcifying on Page 43.

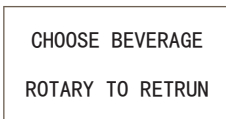
Beverage setting

- This chapter will instruct you how to set beverages. The setting parameters include coffee taste strength, amount of coffee, temperature of hot water, amount of hot water, time of making hot milk, time of making hot cream. The range of beverage settings is instructed on Page 23.
- The parameters accomplished by beverage setting 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

Espresso setting



After entering the program setting, turn the rotary button until "BEVERAGE SETTING" option appears, and then press the rotary button.



When the screen shows as the right picture (six beverage icons flickering at the same time), it indicates that the machine has entered into the beverage setting program.



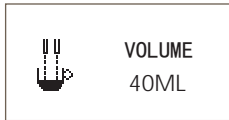
Touch the "espresso" icon, and press the rotary button to start to set espresso.



Program setting



When the screen shows as the left picture, start to set up the grinding amount of coffee bean. By turning the rotary button, you can adjust the amount of coffee beans.



When the screen shows as the left picture, start to set up the volume of coffee. By turning the rotary button, you can adjust the amount of coffee.



Press the center rotary button to confirm setting. When the screen appears as the left picture, it indicates espresso setting is completed.



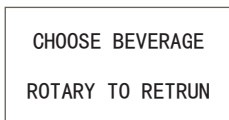
Long coffee setting

The procedure of setting Long coffee is the same as Espresso. We will not instruct it in this section any more.

Hot water setting



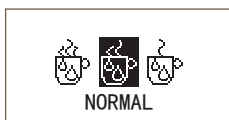
After entering the program setting, turn the rotary button until the "BEVERAGE SETTING" option appears, and then press the rotary button.



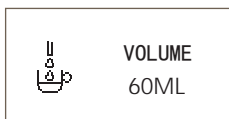
When the screen shows as the left picture, it indicates that the machine has entered into the beverage setting program.



Touch the hot water icon, and press the rotary button to start setting hot water.



When the screen shows as the left picture, start to set up the temperature of hot water. By turning the rotary button, you can adjust the temperature of hot water. After the adjustment, press the rotary button to confirm setting.



When the screen shows as the left picture, start to set up the volume of hot water. By turning the rotary button, you can adjust the volume of hot water.



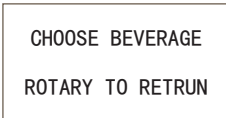


Press the rotary button to confirm setting, when the screen shows as the left picture, it indicates hot water setting is completed.

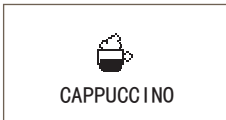
Cappuccino setting



After entering the program setting, turn the rotary button to "BEVERAGE SETTING" option, then press the rotary button.



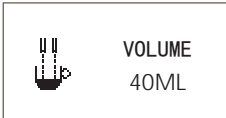
When the screen shows as the left picture, it indicates that the machine has been into the beverage setting program.



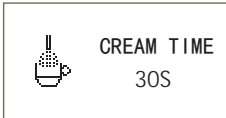
Touch the cappuccino icon. Press the rotary button to start to set cappuccino.



When the screen shows as the left picture, start to set the grinding amount of coffee beans. By turning the rotary button, you can adjust the amount of coffee bean powder. After confirmation, press the rotary button to finish setting.



When the screen shows as the left picture, start to set the volume of coffee for cappuccino. By turning the rotary button, you can adjust the volume of coffee.



When the screen shows as the left picture, start to set the cream making time by turning the rotary button, you can adjust the cream making time.



When the screen shows as the left picture, it indicates cappuccino setting is completed.



Coffee latte setting

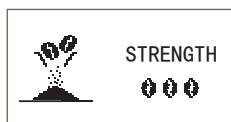


After entering the program setting, turn the rotary button to "BEVERAGE SETTING" option, then press the rotary button.

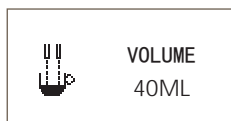
CHOOSE BEVERAGE
ROTARY TO RETRUN



When the screen shows as the left picture, it indicates that the machine is in the beverage setting program.



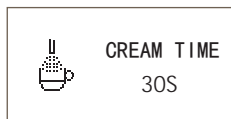
When the screen shows as the left picture, start to set the amount of grinding coffee beans. By turning the rotary button, you can adjust the amount of coffee beans. After the adjustment, press the rotary button to confirm.



When the screen shows as the left picture, start to set the volume of coffee. By turning the rotary button, you can adjust the volume of coffee.



When the screen shows as the left picture, start to set the time of coffee latte. By turning the rotary button, you can adjust the milk making time.



When the screen shows as the left picture, start to set the milk foam making time. By turning the rotary button, you can adjust the milk foam making time.

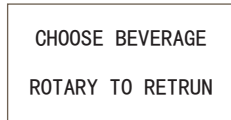


When the screen shows as the left picture, it indicates coffee latte setting is completed.

Hot milk setting



After entering the program setting, turn the rotary button to "BEVERAGE SETTING" option, then press the rotary button.



When the screen shows as the left picture, it indicates that the machine has been into the beverage setting program.





Touch the hot milk icon, turn the rotary button, choose the hot milk setting, press the rotary button. And start to set hot milk.



When the screen shows as the left picture, it starts to set the hot milk making time. By turning the rotary button, you can adjust the hot milk making time.



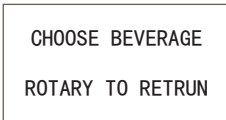
Press the rotary button to confirm the setting. When the screen shows as the left picture, it indicates hot milk setting is completed.



Cream setting



After entering the program setting, turn the rotary button to "BEVERAGE SETTING" option, then press the rotary button.



When the screen shows as the left picture, it indicates that the machine has been into the beverage setting program.



Touch the hot cream icon, turn the rotary button, and choose the cream setting. Then press the rotary button to start to set cream.



When the screen shows as the left picture, it starts to set the cream making time. By turning the rotary button, you can adjust the cream making time.



Press the rotary button to confirm. When the screen shows as the left picture, it indicates cream setting is completed.



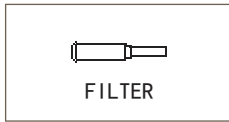
Water filter

This chapter will instruct you how to change and install the water filter.

Please use authorised specifying water filter. If you need to buy one, please contact with service center.



Installing the water filter



After entering the program setting, turn the rotary button to "WATER FILTER" option, then press the rotary button.



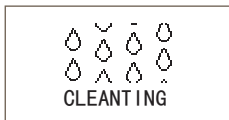
Turn the rotary button until the "INSTALLING THE WATER FILTER" appears. Press the rotary button.



Take out the water filter, and set the month information on the water filter to current month, and insert it into water tank.



After installing the water filter, press the rinsing button, then it starts to rinse the water filter.



It needs about 500ML water to rinse the water filter.



When the water filter rinsing process is completed, the coffee machine menu will be back to "WATER FILTER" option.



replace water filter



After entering the program setting, turn the rotary button to "WATER FILTER" option. Then press the rotary button.



Turn the rotary button to "REPLACE FILTER" option, and press the rotary button.



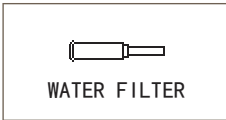
Remove the water filter from water tank. Adjust the month information on the new water filter to the current month, and insert it into water tank.



After changing the water filter, press the rinsing button. It starts to rinse the water filter.



It needs about 500ML water to rinse the water filter.



When the water filter rinsing process is completed, the coffee machine will return to "WATER FILTER" option.

Adjusting the water hardness setting

- Please refer to Page 10 for how to test the water hardness, and please adjust the water hardness setting according to the test result by the water hardness test paper.
- The factory default setting:



After entering the program setting, please turn the rotary button to the "WATER HARDNESS" option, and then press the rotary button.



By turning the rotary button, you can adjust water hardness parameters to:
 " " "
 " " "



By pressing the rotary button to confirm the selection, the setting is completed.



After completing the setting, the machine will return to the "WATER HARDNESS" option.

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 without 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.



Program setting



After entering the program setting, please turn the rotary button to "ECO SETTING" option, then press the rotary button.



Press the rotary button after turning the rotary button to "ECO MODE" option.



Press the rotary button after turning the rotary button to the "NORMAL MODE" option



After pressing the rotary button to confirm the selection, the setting is completed.



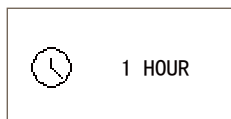
After completing the setting, the machine menu will return to the "ECO SETTING" option

Automatic switch-off

- By setting the machine to automatically switch off, it can save energy.
- The machine's default switch off time is 2 hours, which means the machine will automatically switches off after power on 2 hours.
- The setting range of automatic switch-off is from 15 minutes to 15 hours.



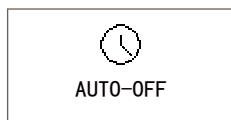
After entering the program setting, please turn the rotary button to the "Auto-off" option. Then press the rotary button.



Turning the rotary button to adjust the automatically switch off time.



By pressing the rotary button to confirm the selection, the setting is completed.



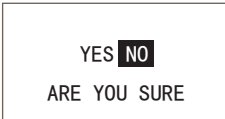
After completing the setting, the machine menu will return to the "Auto-off" option.

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, please turn the rotary button to "RESET" option then press the rotary button.



By turning the rotary button to confirm reset then setting is completed.



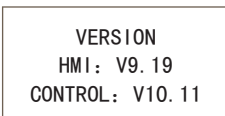
After completing the setting, the machine menu will return to the "RESET" option.

Information

- In this program you can view the information on numbers of produced each drinks, total drinks numbers, and maintenance times.
 1. Total numbers on 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 changing the water filter
- At the first-time use, there is already a number of produced beverages because each coffee machine has been tested before out factory.



After entering the program setting, turn the rotary button to "INFORMATION" option then press the rotary button.

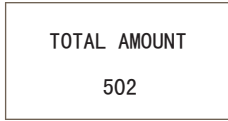


You can view the program version number by turning the rotary button.

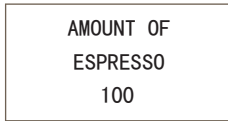
Program setting



You can view the number statistics by turning the rotary button, and view the total numbers of produced beverages and the times of maintenance programs performed by pressing the rotary button.



The total numbers of produced beverages appears first on the screen.



By turning the rotary button, the number of produced espresso shows on the screen, then turn the rotary button continuously, you can view the number of other produced beverages. You can return to the previous menu by pressing the rotary button.



After turning the rotary button to "return" option, press the rotary button to return to "INFORMATION" option.

Language

- You can set the language of coffee machine to following languages:
 - Chinese
 - English
- The default language of the coffee machine is Chinese.



After entering the program setting, turn the rotary button to "CHOOSE LANGUAGE" option, then press the rotary button.



Confirm the selection by pressing the rotary button to set it to Chinese.



Confirm the selection by pressing the rotary button to set it to English.



When pressing the rotary button to select "Chinese", the machine's screen is Chinese interface.



When pressing the rotary button to select "English", the machine's screen is English interface.



After setting to English interface, the machine menu will return to the "CHOOSE LANGUAGE" option.

EXIT

If you want to exit program setting, please select this program item to return to main menu.



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 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.

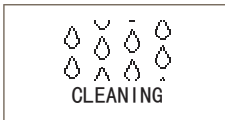


Cleaning the coffee machine before operation

- This chapter will instruct you how to clean and maintain the coffee machine.
- When making coffee, press the cleaning button before the cleaning light is lit. It will pre-heat the brewing unit and inner pipeline, to improve the taste of the coffee next time.
- Cleaning function must start in the "READY" state.



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



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



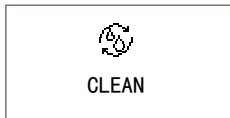
Cleaning the brewing unit

- After a long-term use, there will be some coffee bean powder left on the brewing unit. Remove the left powder by clean the brewing unit.
- The process of cleaning brewing unit takes about 3 minutes.

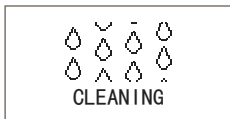


After entering the program settings, turn the rotary button to the "MAINTENANCE" option, and press the rotary button.

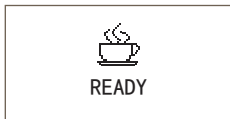
Cleaning and maintenance



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



Brewing unit is cleaning.



After cleaning, coffee machine enters "READY" status.

Descaling the coffee machine

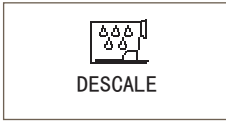
- The daily usage will cause calcareous deposited in coffee machine. The depositing rate vary with the local water hardness.
- Decalcifier contains acidic substances that would stimulate your eyes and skin, so you must strictly comply with the security warnings noted by manufacturer on the packaging. 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.
- When descaling and cleaning, please take out the filter from the water tank first, so as not to damage the water filter.
- 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.
- If the decalcifier is used up, you can contact the maintenance center for consultation and purchase.



After a long-time use, if it reaches the degree of descaling, "NEEDS DESCALE" and "PRESS RINSE" will automatically prompt on the display 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 cleaning button to start the descaling program; it will take 30 minutes.



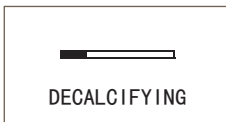
Preparation for descaling and cleaning. First of all, empty the drip tray, because it would drain some waste water into drip tray.



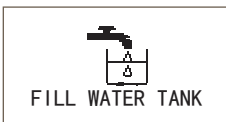
Take a bag of decalcifier and sufficiently dissolves it in clean water, then lead this mixed liquid to the water tank, and reinstall the water tank to coffee machine.



After adding decalcifier, press 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.



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



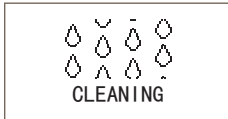
Press cleaning button to enter descaling and cleaning for the second time. To clean the residual decalcifier in water in pipes at this time. Put a container, of which the capacity is more than 1L, under the coffee spout.



After the second time descaling and cleaning, coffee machine begins to heat up.



Cleaning and maintenance



After heating up, prepare for the third time descaling and cleaning.

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



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.



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.



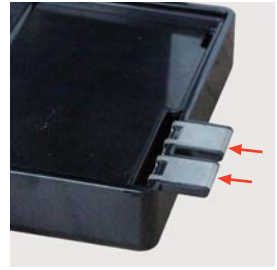
If the drip tray is full, the machine will automatically prompt "EMPTY TRAY". Take out the water drip tray and pour the waste water.



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 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 be gently to 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 be gently to pick it up and put it down, and never let it fall down. If the beans container lid damaged, please contact with customer service center.

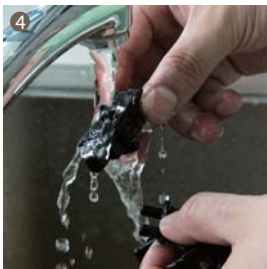
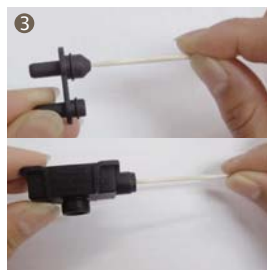
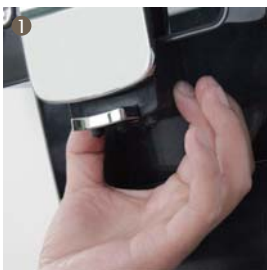


Disassembling and cleaning the milk frother




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. Please clean away residues inside the holes.
4. Wash the parts with running water.
5. Reassemble the milk frother, and install it to the coffee machine. Then the milk frother cleaning is completed.



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 bean 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. 





READY

espresso

long coffee

hot water

cappuccino

coffee latte

hot milk/cream














Display information

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



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.	Top up 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 bean powder in the powder container.	Next time when making coffee with coffee bean powder, please put a full spoon of powder.
The drip tray is not installed correctly; any function is out of service.	Installed 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.
1. Using dark roasted coffee beans or over fine coffee powder; 2. The filter of the brewer is clogged.	1. Use coffee beans or coffee powder which is suitable for espresso; 2. Start brewer cleaning procedure.
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.

	EMPTY TRAY
	EMPTY GROUNDS
	FILL WATER TANK
	FILL BEANS
	FILL POWDER
	INSTALL TRAY
	UNIT EMPTY
	PRESSURE HIGH
	TEMPERATURE HIGH
	TEMPERATURE LOW
	ERROR 1

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 ground 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 types.	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 P48).
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 P47).
Screen always indicates "INSTALL TRAY".	Coffee grounds in the bottom of the machine are not cleaned.	Clean the coffee grounds in the bottom (refer to P48).
Screen always indicates "FILL WATER TANK", but the water tank is full.	The water tank inductor is trapped.	Clean the water tank (refer to P47).
Screen always indicates "FILL BEANS", but the bean container is full.	The beans container is too oily and sticky for coffee beans.	Clean the beans container (refer to P47).
"Errors 1 to 7" 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

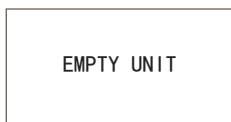
- Please save the packaging of the coffee machine for future transportation.
- Make sure to empty water inside the machine before transportation, otherwise, it will damage the machine.
- After emptying the waterway, please wipe the machine both inside and outside to dry.
- Once the empty waterway program was executed, the system will rerun to the program of "first-time use", when the coffee machine is used again.(refer to P12,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.



The machine is on the state of "READY".



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



Hold on pressing the cleaning button until the screen shows "EMPTY UNIT", the machine begin to clean up the waterway automatically, and water will spray from the coffee spout

- 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.



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	220 VAC / 50 HZ
Heating power	1200 W
Grinding power	20 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



espresso



cappuccino



long coffee



coffee latte



hot water



hot milk/cream